

Site Plan list 9/16/19

- 1) Hand Sink
- 2) Vegetable Sink and Detachable Drain Board
- 3) 3 Compartment Sink
- 4) Ecolab Dishwasher
- 5) S.S. Work Table
- 6) Heat Lamp
- 7) Sandwich/Salad Prep with refrigeration
- 8) S.S. Work Table
- 9) Food Warmer
- 10) S.S. Work Table
- 11) Panini Press
- 12) Toaster
- 13) 2nd Panini Press
- 14) 2nd Sandwich/Salad Prep with refrigeration
- 15) Microwave Shelf
- 16) Microwave
- 17) Dish Drying Shelf (18x60)
- 18) Dish Drying Shelve (18x60)
- 19) Dish Drying Shelves (18x30)
- 20) Dish Drying Shelve (18x30)
- 21) Shelf
- 22) 2nd Microwave Shelf
- 23) 2nd Microwave
- 24) Dish Drying shelves (18x60)
- 25) S.S. Work Table
- 26) 3rd Sandwich/Salad Prep with refridgeration
- 27) S.S. Work Table
- 28) Convection oven
- 29) Convection oven
- 30) S.S. Table
- 31) Tea Maker
- 32) Coffee Maker
- 33) Doule Door Refrigerator
- 34) Shelf
- 35) Shelf
- 36) Utility Sink
- 37) Meat Sink with drainboard
- 38) Hand Sink with double splash guards
- 39) Meat Sink with drainboard
- 40) Single door freezer
- 41) Fryer
- 42) Fryer
- 43) Range
- 44) Hood
- 45) 3 Door ~~Freezer~~ Refrigerator
- 46) 3 Door Freezer
- 47) Dry Storage Shelf
- 48) Dry Storage Shelf
- 49) Dry Storage Shelf
- 50) Wall shelf
- 51) Bread Slicer
- 52) Beer Dispenser with swing doors
- 53) Hand Sink with splash guards
- 54) Ice Machine
- 55) Ice Cream Freezer
- 56) S.S. Work Table
- 57) S.S. Work Table
- 58) Tea Dispensers

**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 108 East Front St., 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 <http://www.deh.enr.state.nc.us/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. 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 one of the following Food and Lodging staff listed below at 910-893-7547:

Gale Greene, REHS
Food and Lodging Program Specialist

Jamie Turlington, REHS
Environmental Health Specialist

Cindy Pierce, REHS
Environmental Health Specialist

Plans must be submitted with the following supporting documentation:

- _____ 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 ins
- _____ A complete equipment list and corresponding manufacturer specification sheets
- _____ A proposed menu
- _____ A completed Food Service Plan Review Application
- _____ \$200 Plan Review Fee

11/12
99

Food Service Plan Review Application

Type of plan: New _____ Remodel _____
Name of Establishment: 8th Street Cafe & Deli
Physical Address: 827A S. 8th St.
City: Lillington State: NC Zip: 27546
Phone (if available): 910-893-4161 Fax: _____
Email: 8streetcafedeli@gmail.com

Applicant: Jerry McPherson
Address: P.O. Box 64
City: Lillington State: NC Zip: 27546
Phone: 336-669-7582 Fax: _____
Email: mcpersontile@gmail.com

Owner (if different from Applicant): Jennifer Boudreaux
Address: P.O. Box 64
City: Lillington State: NC Zip: 27546
Phone: 504-352-8539 Fax: _____
Email: jentboudreaux@gmail.com

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: Jennifer Boudreaux Date: 9/9/19
(Applicant or Responsible Representative)

Hours of Operation:

Mon 7³⁰-3 Tues 7³⁰-3 Wed 7³⁰-3 Thurs 7³⁰-2 Fri 7³⁰-2 Sat 10-2 Sun closed
5-10 5-10 5-10

Number of Seats: 48

Facility total square feet: _____

Projected start date: 10/1/19

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): 2x

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: ^{E6-19C15SV} AO Smith and Richmond

Storage Capacity: 19 and 50 gallons

- Electric water heater: 1500 and 4500 kilowatts (kW)
- Gas water heater: n/a 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? not yet - ASAP

Eligible Person In Charge: Jerry McPherson
Program _____ Cert. # _____ Exp. Date _____

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

Eligible Person In Charge: Jennifer Boudreaux
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. <u>Boar's Head (SJA Provisions)</u>	<u>1x</u>
2. <u>Sysco</u>	<u>1x (or 2x/month)</u>
3. <u>US Foods</u>	<u>1x/month</u>
4. _____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: gravy, soups, grits,
red beans + rice, meatballs, marinara,
saucers,

Foods that will be held **cold** before serving: All vegetables, all fruit,
condiments, salad dressings, deli meat, cheeses

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

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: cayun sauce for pasta, crab dip, collards,
maque choux, red beans, etouffee sauce

Describe utensils and methods used to cool foods:

- Holding pans will be placed in an ice bath for 2 hrs
or less until temp reaches 75° or below
- Refrigerator
- Sandwich Prep ~~cool~~ cooler

Dry Storage

Frequency of deliveries per week: 1 Number of dry storage shelves: 16

Square feet shelf space: 126 ft²

Is a separate room designated for dry storage? yes

Food Preparation Facilities

Number of food prep sinks: 3 Are separate sinks provided for vegetables and meats? yes

Size of sink drain boards (inches): 18

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

wiped down thoroughly with Bacti-Free sanitizer
and water mixture

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 24 Width 24 Depth 20

Length of drain boards (inches): Right 22 Left 22

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)

*Noble
Bacti-Free
third sink sanitizer*

Mechanical Dishwashing

Will a dishmachine be used? Yes yes No _____

Dishmachine manufacturer and model: EcoLab

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?

Cleaned with Noble (Strike) ~~dis~~ detergent + water mixture
Sanitized with Noble (BactiFree) sanitizer + water mixture
(may be changing to all Eco Lab products)

How many air drying shelves will you have? 6

Calculate the square feet of total air drying space: 43 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: ~~3~~ 5
behind front counter, front of kitchen, back of kitchen
in both restrooms

Employee Area

Indicate location for storing employees' personal items:
Designated area in dry storage room

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	epoxy/tile	rubber	frp	vinyl tile
Bar	—	—	—	—
Food Storage	tile	rubber	frp	vinyl tile
Dry Storage	tile	rubber	frp	vinyl tile
Toilet Rooms	tile	rubber	paint	ceiling tile
Garbage & Can Wash Areas	epoxy tile	rubber	frp	vinyl tile
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: Back wall in kitchen
Size 24" x 24"

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? no

How will used grease be handled? drained into filter pot then dumped into recycling bin

Is there a contract for grease trap cleaning?

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

Where will chemicals be stored? Beside + under 3 comp. sink + in dry storage

Where will clean linen be stored? Dry Storage

Where will dirty linen be stored? Beside can wash facility

Food Product: Ole Saint (Shrimp & Grits)

Grits are removed from dry storage shelf, placed in a stock pot of boiling water and simmer for 20 minutes. Cheese is added to the pot and simmered for another 5 minutes. Once finished the grits will go into food warmer and held at 140 degrees. Ready to serve. Any leftovers will be thrown out at the end of the evening.

Shrimp mixture is cooked per order. Shrimp will be taken from the refrigerator then placed in a hot skillet with butter, lemon, scallions and seasonings. Shrimp are sauteed until cooked thoroughly at 160 degrees.

Food Product: Shrimp Etouffee de Catfish

Fresh Catfish Filet is removed from the refrigerator. It is placed in a seafood breading then into the deep fryer at 365 degrees for 5 minutes.

Etouffee: Green Peppers, celery and onions are removed from the fridge, washed and placed on green cutting board. Once vegetables are chopped they are placed into a stock pot and sauteed in oil until soft. Seafood stock is added and is brought to boil. Shrimp is removed from fridge, rinsed in seafood sink and then added to the mixture to cook for 30 minutes. Etouffee is placed in a food warmer held at 140 degrees, ready to serve. If there are leftovers, the etouffee will receive an ice bath for 2 ½ hours or less until it reaches 75 degrees. It will then be placed in a container, covered, dated and refrigerated.

Food Product: Red Beans & Rice

Beans are soaked overnight in a stainless steel bowl.

Onions, celery and peppers are removed from the refrigerator and placed on green vegetable cutting board to be chopped. Vegetables are placed in a stock pot and sauteed in oil. Seasonings are added and mixture is sauteed for 10 minutes. Red beans are added and sauteed with vegetables and seasonings for another 5 minutes. Add water and boil for 2 1/2 hours. Fully cooked sausage from the refrigerator is then added and mixture cooks for an additional 30 minutes. It is then placed in a food warmer (at 140 degrees) and ready to serve. If there are leftovers, red beans will be placed in an ice bath for 2 1/2 hours or less until it reaches 75 degrees. It will then be placed in a container, covered, dated and refrigerated. Rice is placed in a pot of boiling water and simmered for 20 minutes on medium heat. It is then placed in a food warmer, ready to serve. Rice will be discarded every night if there are leftovers.

Food Product: Pontchartrain Pasta

Pasta is cooked per order. It is placed in boiling water for 8 minutes then placed on serving plate.

Sauce: onions and garlic are chopped on green cutting board located on the prep table. They are then placed in a stock pot with olive oil and cooked until soften. White wine is then added and reduced to half. Add creole seasoning and simmer for 2 minutes, add heavy cream then simmer for 10 minutes. Sauce is then added to food warmer and held at 140 degrees.

Food Product: Seafood Gumbo

Green peppers, onions and celery will be removed from the refrigerator, rinsed in vegetable sink and then placed on the green cutting board to be chopped. The vegetables are added to a stock pot and sauteed until soft. Seasonings and seafood stock are added and mixture cooks for an hour. Crab meat is removed from the fridge and added as well as fresh shrimp. Gumbo is cooked for an additional 30 minutes. It is then placed in a food warmer and held at 140 degrees, ready to serve. If there are leftovers, gumbo will be given an ice bath to reach 75 degrees, put into a container, covered, dated and put into the refrigerator.

Food Product: Shrimp and Flounder Pirogue

Shrimp or flounder is removed from the fridge, rinsed in the seafood sink and then placed into fryer at 350 degrees. Shrimp will remain in fryer for 3 to 5 minutes and the flounder 5-7 minutes. Shrimp or flounder will then be placed on top of a french roll which is already plated and then served.

Food Product: CrawTaters (homemade chips)

Potatoes will be sliced on green cutting board which will be on a prep table. They will be placed in a food container and soaked in cold water then drained. When ready they will be deep fried at 350 degrees until golden brown.

Food Product: Crab Dip

Cream cheese, sour cream and cheddar cheese will be removed from the refrigerator and added to a sauce pan. Once it is melted precooked crab meat will be added. The dip will then be refrigerated until ordered.

Food Product: Shrimp Cocktail

Horseradish, lemon juice and Worcestershire are removed from the refrigerator and are mixed into a stainless bowl with tomato paste. Mixture will be placed in a container and dated then stored in the refrigerator until ordered. When ordered a portion of the mixture will be added to a bowl, precooked refrigerated shrimp will be added and then served.

Food Product: Caesar Salad

Romaine hearts are removed from the refrigerator and cleaned in the vegetable sink. Cobb is removed then placed on a plate, topped with Parmesan cheese, croutons and Caesar dressing which is located in refrigerated area then served as ordered.

Food Product: Wedge Salad

Iceberg lettuce will be removed from the refrigerator, placed on cutting board on the prep table and then cut into a wedge. It will then be plated and then topped with bacon bits, cheese and dressing which will be located in the refrigerated area, and then served.

Food Product: Bayou Salad (Pecan Spinach)

Spinach is removed from the refrigerator, cleaned in vegetable sink and dried. Sliced boiled eggs will be added as well as pecans and dressing.

Food Product: Maque Choux

Corn will be removed from the freezer, placed in a mixing bowl and tossing in oil. It is then placed on a baking pan and placed into oven for 30 minutes at 400 degrees. Red bell pepper is chopped on the green cutting board and then placed into a stock pot to be sauteed. Corn and heavy cream are added. Once fully cooked it is added to the food warmer and held at 140 degrees, ready to be served. If there are leftovers, they will be placed in an ice bath and cooled to 75 degrees or below within 2 hours then dated and placed in refrigerator.

Food Product: Collards

Collards are removed from the fridge, rinsed in the vegetable sink then chopped on green cutting board. Chopped collards are placed in a pot with seasonings and chicken broth and cooked for about an hour. They will then be placed in the food warmer and held at 140 degrees, ready to be served.

Food Product: Cole Slaw

Will be purchased from a food vendor and refrigerated. It will be served as ordered.

Food Product: Seasoned Fries

Fries will be removed from the freezer and placed directly into fry basket. They will be fried at 350 degrees until golden brown then seasoned and served.

Food Product: Red potatoes, bacon & cheddar

Potatoes are removed from the refrigerator, rinsed in vegetable sink then chopped on the green cutting board located on the prep table. Once chopped the potatoes are placed in a pot with butter to cook. Fully cooked bacon is chopped on red cutting board then added to pot. Cheese is removed from the fridge and added. Mixture is cooked until potatoes are soft and cheese is melted. It is then placed in the food warmer and held at 140 degrees, ready to be served.

Food Product: Cajun Burger

Burger patty will be removed from the freezer and placed on grill. It will be seasoned and cooked until center reaches 160 degrees. It will then be placed on French bread slices, plated and served.

Food Product: French Canadian (grilled chicken wrap)

Fully cooked chicken will be removed from the refrigerator, placed on the grill, seasoned and cooked to reach 140 degrees. Chicken is then placed on a wrap, plated and served.

Food Product: The Italian

Italian sausage is removed from the refrigerator and cooked on the grill until center reaches 160 degrees. Sausage is then placed on French bread with onions and mozzarella cheese and served.

Food Product: Shrimp PoBoy

Shrimp will be removed from the freezer and thawed in cold water using the designated seafood sink. Once thawed, the shrimp will be dipped in buttermilk then placed in a breader. From the breader the shrimp will go directly into 160 degree fryer until golden brown. Fried shrimp are then poured onto French roll that is already plated. Refrigerated mayonnaise will be added as well as other refrigerated vegetables. Plate is then served.

Food Product: Beignets

Beignet mix will be purchased from food vendor. It will be mixed in a stainless steel bowl with water. Mixture will be deep fried in fryer according to directions, placed on a plate, sprinkled with powdered sugar and served. Any remainder of mixture will be properly covered, dated and placed in the refrigerator

Food Product: Bread Pudding

Bread will be chopped on cutting board located on the prep table. Chopped bread will be placed into a bowl with milk, cinnamon and sugar and mixed. Mixture will be poured into a baking pan and placed in the oven at 350degrees for approximately 40 minutes or until golden brown. When done it will be given time to cool down, dated, covered and refrigerated. As ordered, a serving will be removed from the refrigerator, microwaved and plated.



Food Product: Creme Brulee

Custard will be prepared in a mixing bowl and placed in individual ceramic dishes. Dishes will be stored in designated area of refrigerator and be taken out per order.




8th Street Cafe & Deli

Dinner Menu

Appetizers

-  Shrimp Cocktail
-  Crab Dip
-  CrawTaters

Salads

-  Caesar Salad
-  Wedge Salad
-  Pecan Spinach Salad

Sides

-  Maque Choux
-  Collards
-  Red Potatoes, Bacon & Cheddar
-  Cole Slaw
-  Seasoned Fries

Entrees

-  Shrimp & Grits
-  Pontchartrain Pasta
-  Shrimp Etouffee de Catfish
-  Red Beans & Rice (with Sausage)
-  Seafood Gumbo
-  Shrimp or Flounder Pirogue

Sandwiches

-  Cajun Burger
-  Shrimp PoBoy
-  Grilled Chicken Wrap
-  Italian Sandwich

Desserts

- Beignets
- Bread Pudding
- Crepe Brulee



S-SERIES RESTAURANT RANGE 36" SERIES

Standard Exterior Features

- 36-1/2" wide open top with stainless steel front, sides and removable shelf.
- 28,000 BTU NAT (24,000 BTU LP) PAINTED, once-piece cast iron, non-clog burners with Lifetime Warranty.
- 4" Stainless steel front rail with closed, welded end caps
- Individual, removable cast iron grate tops (rear holds up to 14" stock pot).
- Removable, one-piece crumb drawer under burners
- Metal knobs w/ red stripe
- Hinged, lower valve panel
- Quadrant spring doors with ergonomic chrome handle
- 6" stainless steel, adjustable legs
- Factory installed pressure regulator

Standard Oven Features (D)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 175°F to 550°F
- U-shaped heavy duty oven burner
- Equipped with flame failure safety device
- Large 26" wide X 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 2-position rack guides with one removable rack

Convection Oven Features (A)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 175°F to 550°F
- U-shaped heavy duty oven burner
- Equipped with flame failure safety device
- Large 26" wide X 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 1/2 hp, 1710 rpm, 60 cycle, 115V AC high efficiency, permanent split phase motor.
- On/Off switch to allow CO base to operate as a standard oven.
- 5-position rack guides with two (2) removable racks.

Cabinet Base Features (C)

- Aluminized cabinet base. Optional no-charge doors that open from the center available.

- S36D-1G** - 4 Open Burners, 12" Griddle, Standard Oven
- S36A-1G** - 4 Open Burners, 12" Griddle, Convection Oven
- S36C-1G** - 4 Open Burners, 12" Griddle, Cabinet Base
- S36D-2G/T** - 2 Open Burners, 24" Griddle, Standard Oven
- S36A-2G/T** - 2 Open Burners, 24" Griddle, Convection Oven
- S36C-2G/T** - 2 Open Burners, 24" Griddle, Cabinet Base
- S36D-3G/T** - 36" Griddle, Standard Oven
- S36A-3G/T** - 36" Griddle, Convection Oven
- S36C-3G/T** - 36" Griddle, Cabinet Base



(S36D-2GR shown)

BIDDING SPECIFICATION

The unit shall be a 36-1/2" wide, S-Series Restaurant Range with the exterior constructed of stainless steel and shall have a 4" stainless steel front rail with closed, welded end caps. The unit shall have 6" stainless steel, adjustable legs. The unit shall come with a 22.5" high stainless steel flue riser with single shelf. The unit shall come with a factory installed regulator.

OPEN TOP - The unit shall have 28,000 BTU NAT (24,000 BTU LP) open top burners with individual, removable cast iron grate tops.

1G - The unit shall have a 12", smooth, polished 1/2" thick steel griddle plate with raised sides, to include one (1) 18,000 BTU burner (left side only).

2G/T - The unit shall have a 24", smooth, polished 1/2" thick steel griddle plate with raised sides, to include three (3) 16,000 BTU burners. [specify left (L) or right (R) side]

3G/T - The unit shall have a 36", smooth, polished 1/2" thick steel griddle plate with raised sides, to include four (4) 16,000 BTU burners.

D - The unit shall have a 35,000 BTU standard oven with snap action thermostat, adjustable from 175° F to 550° F. The interior shall be enameled and measure 26" wide X 26.5" deep X 14" high, and includes 2-position rack guides with one removable rack.

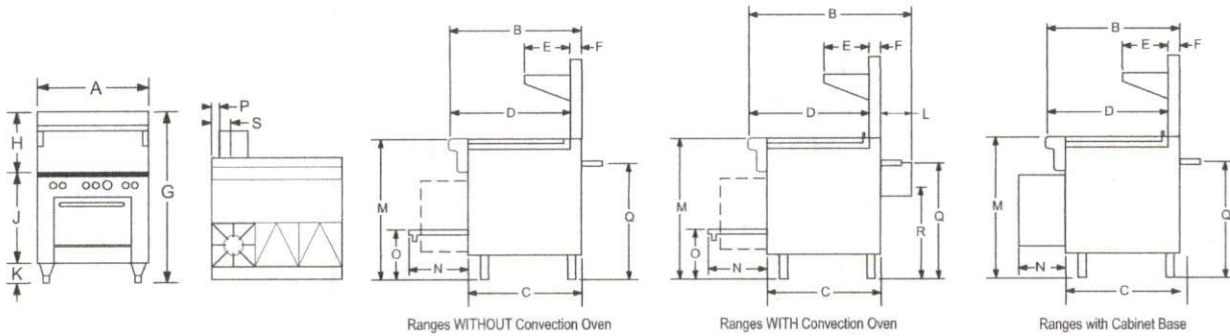
A - The unit shall have a 35,000 BTU convection oven with snap action thermostat, adjustable from 175° F to 550° F. The unit shall include a 1/2 hp split phase motor with on/off switch to allow CO base to operate as a standard oven. The interior shall be enameled and measure 26" wide X 24" deep X 14" high, and includes 5-position rack guides with two removable racks.

C - The unit shall have an aluminized cabinet base without doors. Optional, no-charge doors that open from the center available.



Models: S36D-1G S36A-1G S36C-1G S36D-2G/T S36A-2G/T S36C-2G/T S36D-3G/T S36A-3G/T S36C-3G/T

Dimensions -in (mm)



MODEL	EXTERIOR											COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONN.		ELECTRIC	
	Width A	Depth B	C	D	E	F	G	H	J	K	L				M	N	O	P*
S36D-1G, 2G/T, 3G/T	36.50" (927)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	15.50" (394)	13.00" (330)	2.50" (64)	30.25" (768)	-	-
S36A-1G, 2G/T, 3G/T	36.50" (927)	41.75" (1060)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	8.25" (210)	37.00" (940)	15.50" (394)	13.00" (330)	2.50" (64)	30.25" (768)	24.00" (610)	6.00" (152)
S36C-1G, 2G/T, 3G/T	36.50" (927)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	16.50" (394)	-	2.50" (64)	30.25" (768)	-	-

MODEL	OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
S36D-1G, 2G/T, 3G/T	26.00" (660)	26.50" (673)	14.00" (356)	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft 1.58 cu.m.	535 lbs. 242.7 kg.
S36A-1G, 2G/T, 3G/T	26.00" (660)	24.00" (610)	14.00" (356)	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft 1.58 cu.m.	535 lbs. 242.7 kg.
S36C-1G, 2G/T, 3G/T	-	-	-	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft 1.58 cu.m.	535 lbs. 242.7 kg.

NOTES:

*Gas Connection will be located on opposite side of griddle location (if griddle is located on the left the gas connection will be moved to the right side).

UTILITY INFORMATION

Gas Type	BURNERS (BTU/EACH)					
	OPEN TOP BURNER	STANDARD OVEN	CONVECTION OVEN	GRIDDLE		
				12"	24"	36"
Natural	28K	35K	35K	18K	3 @ 16K	4 @ 16K
LP	24K	35K	35K	18K	3 @ 16K	4 @ 16K

- Each unit has a 3/4", male, rear gas connection.
- Minimum inlet pressure - Natural Gas is 7" W.C
- Propane Gas is 11" W.C.
- Each convection oven is standard 115/60/1 furnished with 6' cord with 3-prong plug. Total max amps is 5.9.
- Optional - 208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps is 2.7.
- For installation on combustible floors (with 6" high legs or casters) and adjacent to combustible walls, allow 10" clearance.
- Check local codes for fire, installation and sanitary regulations.

- For installation on combustible floors (with 6" high legs or casters) and adjacent to combustible walls, allow 10" clearance.
- Clearance to noncombustible construction is 0" for all tops and bases.
- If using Flex-Hose, the I.D. should not be smaller than the I.D. of the manifold of the unit to which it is being connected.
- If casters are used, a restraining device should be used to eliminate undue strain on the flex hose.
- Install under vented hood.
- 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.

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.

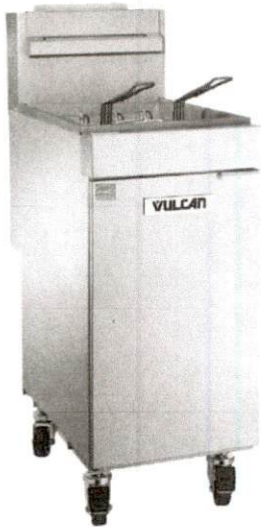
OPTIONS AND ACCESSORIES

- Casters - all swivel - front with locks
- 10" flue riser
- 3/4" quick disconnect with flexible hose - complies with ANSI Z 21.69 (Specify 3ft, 4ft or 5ft).
- Restraining device
- Extra oven racks
- Auxiliary griddle plates
- Cabinet base doors (No charge)
- Various salamander & cheesemelter mounts available (Please contact factory)

INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.



FRYERS

VULCAN**VEG SERIES
FREE STANDING ENTRY LEVEL GAS FRYER**

Model 1VEG35M
Shown with caster accessories

**SPECIFICATIONS**

35-40 lb. capacity free standing model gas fryer, Vulcan Model No. 1VEG35M. 70,000 BTU/hr. input. ENERGY STAR® certified. Stainless steel front top and reinforced door. Stainless steel fry tank with three exchanger tubes for maximum heat transfer. 1¼" full port ball type drain valve. Includes twin fry baskets with plastic coated handles and drain extension. Behind the door snap action millivolt thermostat control adjust from 200° to 400°F. Tank brush and clean-out rod included.

Overall Dimensions:

15½"w x 29¾"d x 46⅝"h working height 34⅝"h

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING

- Natural Gas
 Propane Gas

SPECIFY ALTITUDE

- Natural Gas for above 2,000 ft.
 Propane Gas for above 4,999 ft.

- 1VEG35M** Behind the door millivolt thermostat control adjusts from 200° to 400°F

STANDARD FEATURES

- 70,000 BTU/hr. input.
- Stainless steel fry tank, 35-40 lb. capacity.
- Large cold zone area.
- 1¼" full port ball type drain valve.
- Stainless steel reinforced door with Earth magnet to secure closed door.
- G90 high grade galvanized non corrosive finish sides and back.
- Set of four nickel plated adjustable legs.
- Twin fry baskets with plastic coated handles.
- Behind the door snap action millivolt thermostat control adjusts from 200° to 400°F with standing pilot requires no electric hook-up.
- Hi-limit shut-off protector shuts off gas combination valve and standing pilot.
- Built in flue deflector.
- Nickel plated tube rack.
- Easily removable stainless steel basket hanger for cleaning.
- One year limited parts and labor warranty.
- Stainless steel fry tank has a five (5) year limited tank warranty. If during the first year only, the tank is found to have a leak and is verified by an authorized service agency, the entire VEG Series fryer will be replaced.

ACCESSORIES (Packaged & Sold Separately)

- Casters 6" adjustable – 2 locking, 2 non-locking.
- Stainless steel tank cover – doubles as a work surface top.
- Connecting kit(s) – connect two fryers together (banking strip, brackets, and hardware).
- Crumb screen mesh – with handles.
- Single large basket – 13"w x 13¼"d x 5½"h
- Extra set of twin baskets – 6½"w x 13¼"d x 6"h
- FRYMATE-VX15 add-on Frymate™ Dump Station.
- 10" high stainless steel removable splash guard.
- Flexible gas hose with quick disconnect.

VULCAN

a division of ITW Food Equipment Group LLC

FRYERS



VEG SERIES
FREE STANDING ENTRY LEVEL GAS FRYER

INSTALLATION INSTRUCTIONS

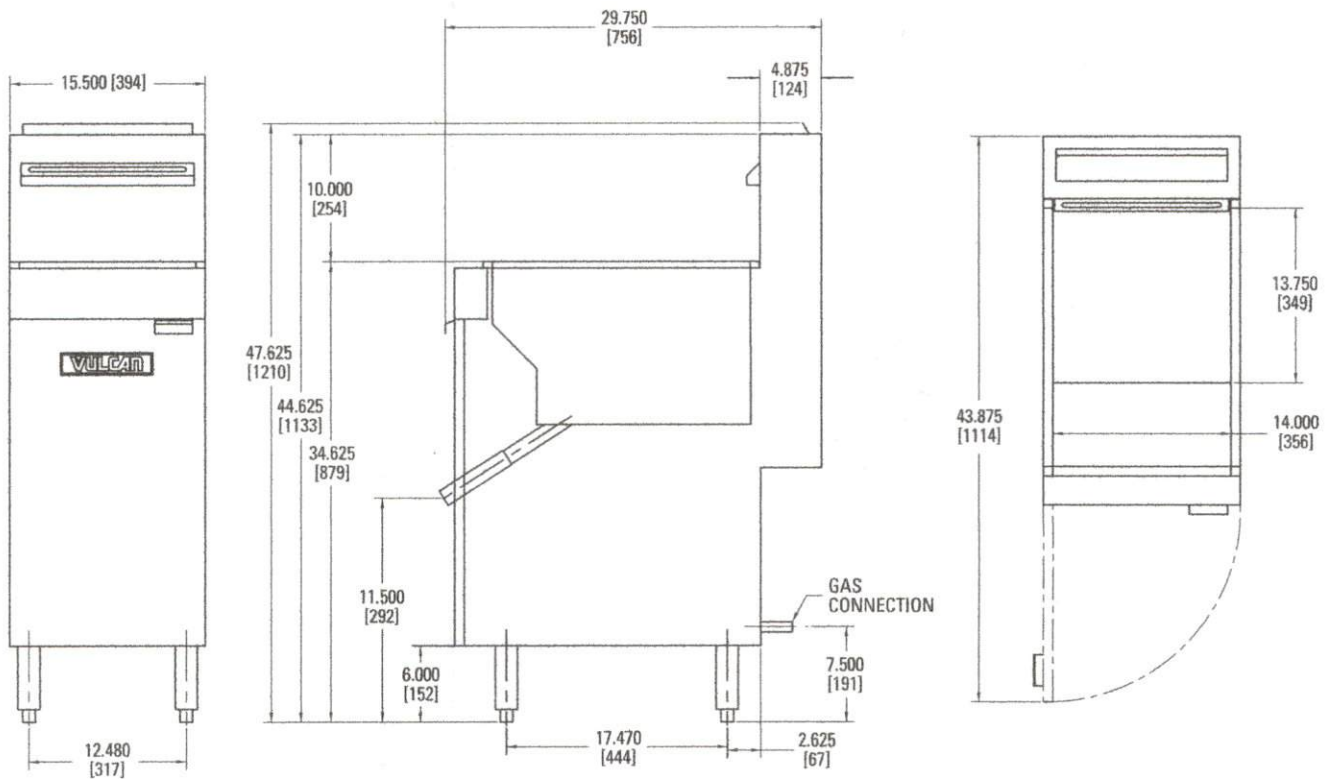
1. A combination valve with pressure regulator is provided with this unit. Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (279 mm) W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
4. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.

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

SERVICE CONNECTIONS:

Ⓟ 3/4" (19 mm) OD rear gas connection and a 1/2" (13 mm) ID.

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



Model	Width	Depth	Overall Height	Working Height	Tank Size	BTU/HR	Fry Comp. Capacity	Approx. Shipping Weight
1VEG35M	15½"	29¾"	46⅝"	34⅝"	14" x 14"	70,000	35 - 40 lbs.	210 lbs. (95 kg)

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



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**TRUE FOOD SERVICE
EQUIPMENT, INC.**

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400
 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: _____

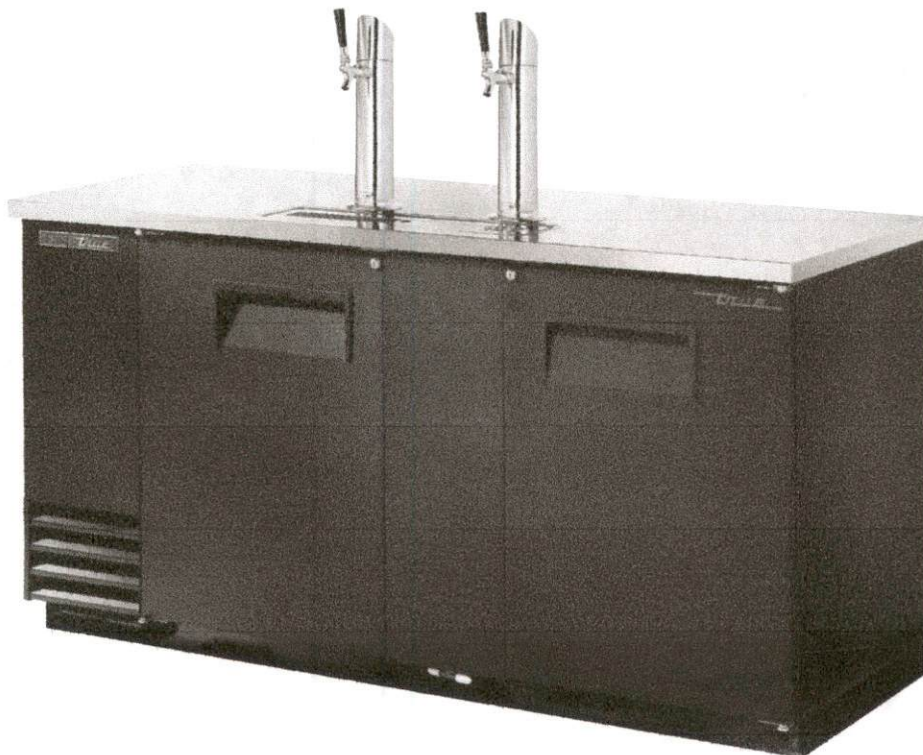
Item #: _____ Qty: _____

Model #: _____

AIA #

SIS #

Model:

TDD-3-HC
Underbar Refrigeration:
Solid Swing Door Direct Draw Beer Dispenser with Hydrocarbon Refrigerant

TDD-3-HC

- ▶ True's direct draw beer dispensers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble free service.
- ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C).
- ▶ Exterior - heavy duty, wear resistant laminated black vinyl front and sides. Matching black aluminum back. All stainless steel counter top.
- ▶ Interior - Stainless steel floor with ½" (13 mm) reinforced lip and heavy gauge galvanized steel walls. NSF/ANSI Standard 7 compliant for packaged or bottled product.
- ▶ Two (2) 3" (77 mm) diameter stainless steel insulated beer columns. Cold air is directed into beer columns to reduce foaming and maximize draft beer profits.
- ▶ 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).

ROUGH-IN DATA

Specifications subject to change without notice.
 Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number).

Model	Doors	Capacity ½ Barrels	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TDD-3-HC	2	3	69½ 1756	27½ 689	37 940	¼ N/A	115/60/1	2.8 N/A	5-15P	7 2.13	400 182

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

* Height does not include 15¾" (400 mm) for draft arms.



APPROVALS:

AVAILABLE AT:

Model:
TDD-3-HC

Underbar Refrigeration:
*Solid Swing Door Direct Draw Beer Dispenser
with Hydrocarbon Refrigerant*



STANDARD FEATURES

DESIGN

- True's direct draw beer dispensers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble free service.

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).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C).
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Condensing unit accessed from behind front grill, slides out for easy cleaning and maintenance.

CABINET CONSTRUCTION

- Exterior - heavy duty, wear resistant laminated black vinyl front and sides. Matching black aluminum back. All stainless steel counter top.

- Interior - Stainless steel floor with 1/2" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- Door threshold protector prevents damage to cabinet from routine loading of product.
- 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).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Two (2) 3" (77 mm) diameter stainless steel insulated beer columns. Cold air is directed into beer columns to reduce foaming and maximize draft beer profits.

DOORS

- Wear-resistant laminated black vinyl exterior with heavy gauge galvanized steel liner.
- 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 doors.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
- Door locks standard.

LIGHTING

- LED interior lighting.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Convenient 1/2" (13 mm) barbed T drain fitting located on front of cooler.
- Designed to accommodate all types of beer kegs.
- Comes standard with a two-way tapper manifold.
- Listed under NSF/ANSI Standard 7 for the storage and/or display of packaged or bottled 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.

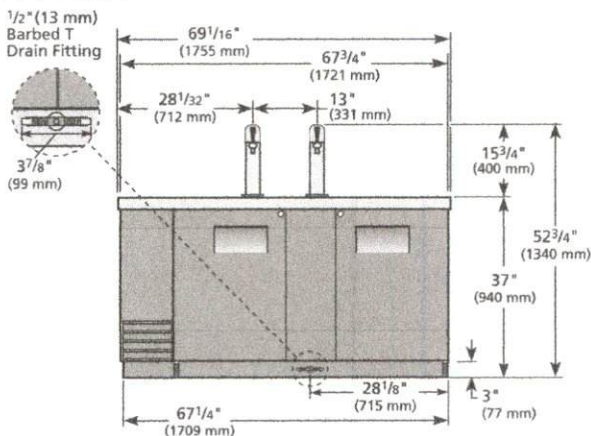


115/60/1
NEMA-5-15R

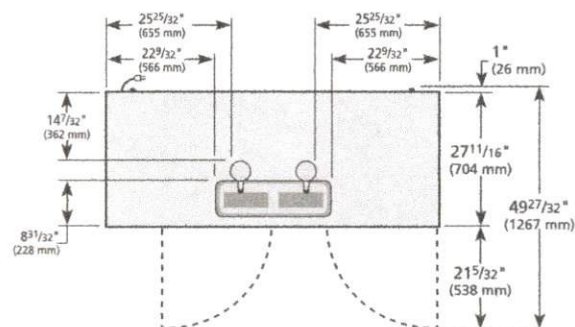
OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Double headed draft column.
- Triple headed draft column.
- Three-way tapper manifold.
- Draft cap.

PLAN VIEW



ELEVATION



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
TDD-3-HC	TFHY02E	TFHY02S	TFHY02P	TFHY023	

*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.



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

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 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA #

SIS #

Model:
T-72-HC

T-Series:

Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant



T-72-HC

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- ▶ Stainless steel solid doors and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.

Bottom mounted units feature:

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.)	Crated Weight (lbs.)
			W	D	H*						
T-72-HC	3	9	78 3/8 1985	29 1/2 750	78 3/8 1991	3/4 N/A	115/60/1 N/A	6.9 N/A	5-15P	9 2.74	575 261

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.



APPROVALS:

AVAILABLE AT:

Model:
T-72-HC

T-Series:
*Reach-In Solid Swing Door Refrigerator with
Hydrocarbon Refrigerant*

true[®]

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 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with covered 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).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Stainless steel exterior with clear aluminum liners to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. 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. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Nine (9) adjustable, heavy duty PVC coated wire shelves 24 1/8" L x 22 3/8" D (613 mm x 569 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.

LIGHTING

- LED Interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 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.



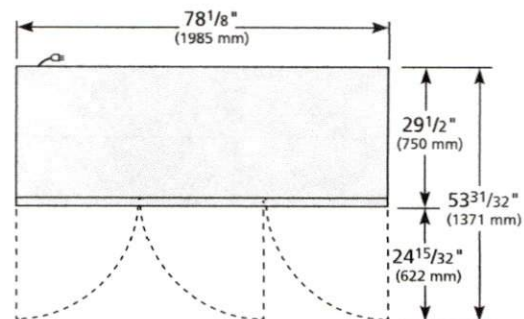
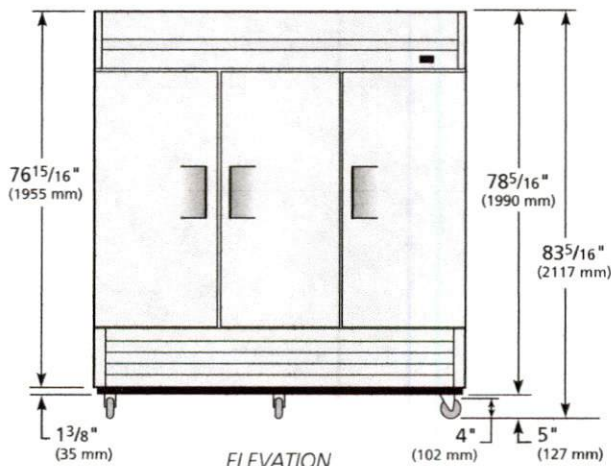
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Alternate door hinging (factory installed).
- Additional shelves.
- Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).

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

KCL	Model	Elevation	Right	Plan	3D	Back
	T-72-HC	TFEY01E	TFEY01S	TFEY01P	TFEY013	



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Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA #

SIS #

Model:

T-72F-HC

T-Series:

Reach-In Solid Swing Door -10°F Freezer with Hydrocarbon Refrigerant



T-72F-HC

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- ▶ Stainless steel solid doors and front. The very finest stainless with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

Bottom mounted units feature:

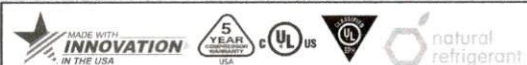
- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
T-72F-HC	3	9	78 7/8 1985	29 1/2 750	78 3/8 1991	3/4 N/A	115/60/1	14.0 N/A	5-20P	9 2.74	650 295

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.



APPROVALS:

AVAILABLE AT:

Model:
T-72F-HC

T-Series:
*Reach-In Solid Swing Door -10°F Freezer 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 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy cleaning. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.

- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with covered 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).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Stainless steel exterior with clear aluminum liners to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. 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. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Nine (9) adjustable, heavy duty PVC coated wire shelves 24 1/8" L x 22 3/8" D (613 mm x 569 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.

LIGHTING

- LED Interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Rear airflow guards prevent product from blocking optimal airflow.
- 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, 20 amp dedicated outlet.
- Unit utilizes a dual compressor system rated at 3/4 HP each.
- Cord and plug set included.



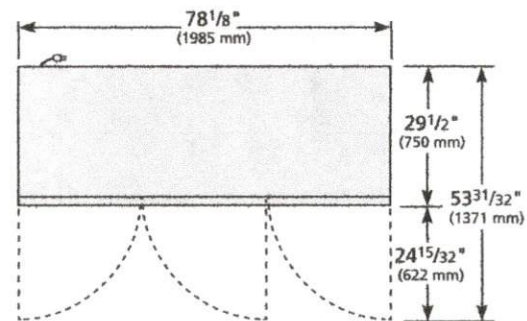
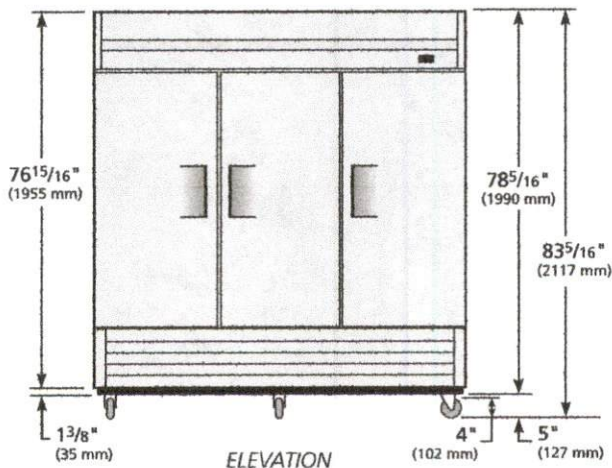
115/60/1
NEMA-5-20R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Alternate door hinging (factory installed).
- Novelty baskets.
- Additional shelves.
- Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).
- Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).

PLAN VIEW



ELEVATION

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
T-72F-HC	TFEY14E	TFEY01S	TFEY01P	TFEY143	

RM-5T Tabletop Convection Oven



RM-5T Convection Oven

STANDARD FEATURES:

- V-Air® technology
- Stainless steel construction
- Stainless steel legs (6")
- Cool to touch, dual pane, full view tempered glass door
- Field reversible doors
- Silicone rubber gasket on door
- Slam Cam handle
- Steam vent
- Tool-less cleaning of door glass

OPTIONS:

- Internal Steam
- Pass Thru
- Cook'n Hold
- Two Speed Fan
- Cart with Panslides (98-0350-PS)
- Cart without Panslides (98-0350-NP)
- Stand with Panslides (98-0351-PS)
- Stand without Panslides (98-0351-NP)
- Stacking Kit

SIZE:

RM-5T - 41-3/4" High, 30" Wide, 37-13/16" Deep
1060 mm High, 762 mm Wide, 960 mm Deep

The NU-VU RM-5T tabletop oven features our exclusive moving air system. Heat is distributed evenly throughout the oven cavity by the fan located in the top of the oven which blows the air down the inside walls of the cavity and up and out through the holes at each shelf. This gives your product an even bake, top to bottom, side to side, and front to back and requires less energy per pan. The two speed fan allows baking and cooking all types of products.

The standard RM-5T offers you precise baking and cooking of 5 full size sheet pans with generous 4 inch spacing. If you produce taller product, you can specify 4 shelves at 5 inch spacing

The RM-5T is constructed of stainless steel. The slam cam handle and cool to the touch dual pane door provide safe and easy usage. A pass-thru option is available, and allows back of the house loading, with front of the house unloading. With a small footprint, just 30" wide, and the ability to be stacked, it is the perfect convection oven to add where space may be limited.

CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through front and side of unit
- Heating elements accessible inside of cabinet and through side

CONTROLS:

- Solid state controls
- Indicator light for thermostat
- Microswitch fan motor cut-off

RM-5T Tabletop Convection Oven



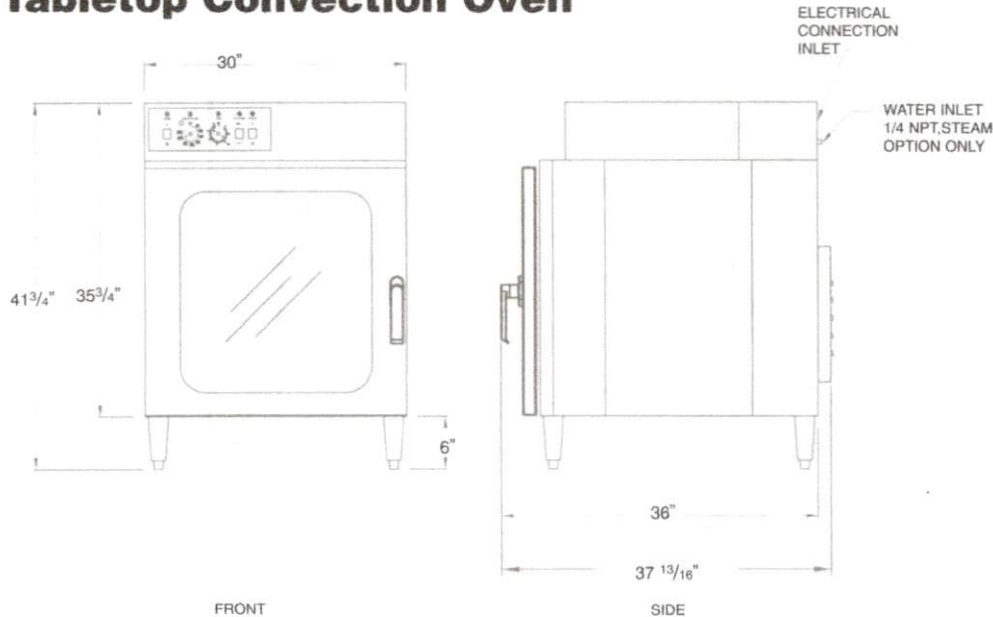
NU-VU® Food Service Systems

www.nu-vu.com
5600 13th Street

1-800-338-9886 Toll Free
1-906-863-4401 Phone



RM-5T Tabletop Convection Oven



RM-5T Tabletop Convection Oven

SPECIFICATIONS:

ELECTRICAL:

208 or 240 Volt single or three phase is standard. (Specify at time of order.)

SERVICE CONNECTIONS:

- Unit is shipped from factory to be hard wired on site. Single phase uses three wire system. Three phase uses four wire system.

ELECTRICAL:

Amp Draw	208/1	208/3	240/1	240/3
LI	37	30	32	26



WATER:

A 1/4" waterline is required if a steam option is selected. A water conditioning system should be used to minimize mineral build-up.

INSTALLATION:

Allow four inches on each side and back of unit for ventilation of oven.

CAPACITY:

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Oven	5	10	4"

DIMENSIONS:

	Height	Width	Depth
Exterior	41-3/4"	30"	37-13/16"
Interior	22"	18-3/4"	29-3/4"

DOOR SWING: Oven - 30-1/2" (775 mm)

PACKING SIZE:

48" High, 34" Wide, 40" Deep (1219 mm High, 864 mm Wide, 1016 mm Deep)

SHIPPING WEIGHT:

400 Pounds (159 Kg), FOB Menominee, MI 49858



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