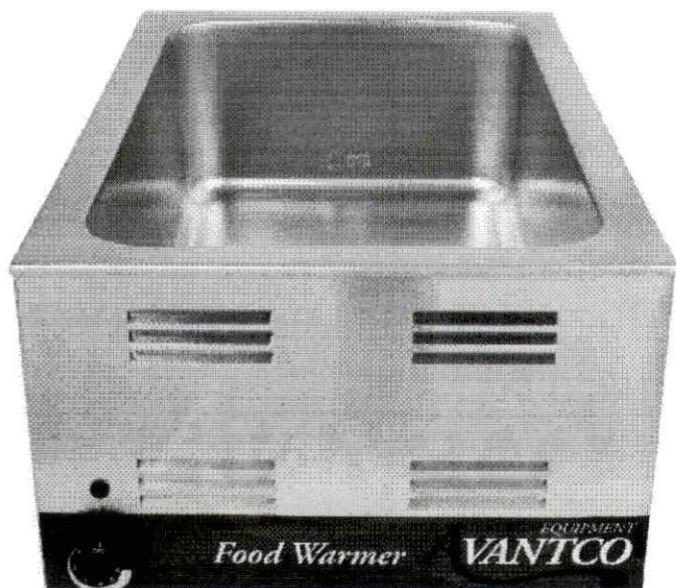


PROJECT: \_\_\_\_\_

MODEL: \_\_\_\_\_

ITEM #: \_\_\_\_\_ QUANTITY: \_\_\_\_\_

APPROVAL: \_\_\_\_\_ DATE: \_\_\_\_\_



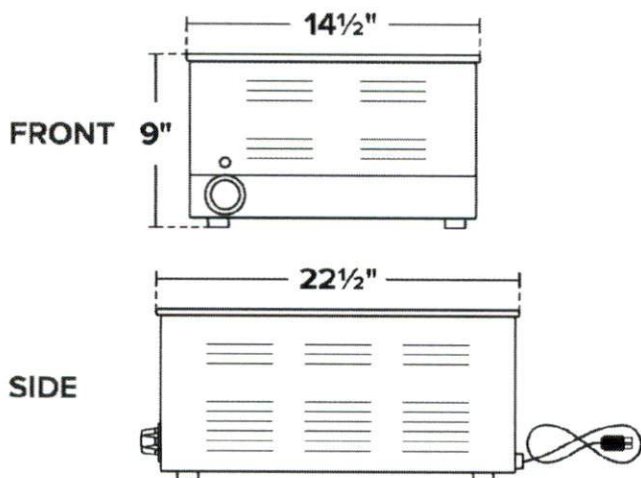
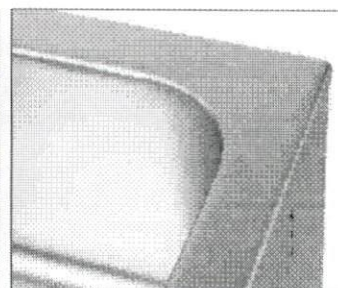
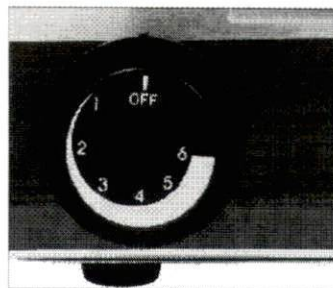
## Full Size Electric Countertop Food Warmer

### ITEM NUMBER

#177W50

### SPECIAL FEATURES

- Maintains foodsafe temperatures for hours
- Heavy duty water well
- Heating element supports direct heat to food
- 27 qt. capacity



### TECHNICAL DATA

Interior Dimensions	12" x 20" x 7 1/8"
Exterior Dimensions	14 1/2" x 22 1/2" x 9"
Control Type	Thermostatic
Voltage	120V
Wattage	1200W
Hertz	60Hz
Amps	10 Amps
Phase	1



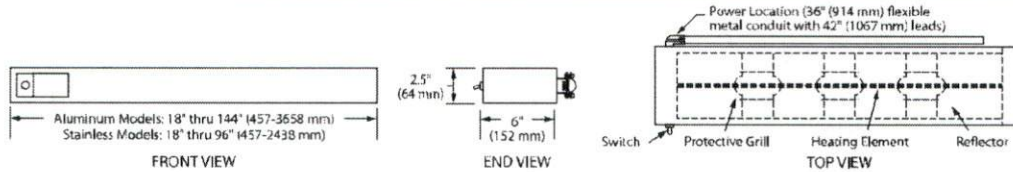
5-15P



## GLO-RAY® INFRARED FOODWARMERS

Models GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144  
GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

GRH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96  
GR-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96



### SPECIFICATIONS

Aluminum High Watt			Aluminum Standard Watt		
Model	Watt	Model	Watt	Width	Shipping Weight*
GRAH-18	350	GRA-18	250	18" (457 mm)	6 lbs. ( 3 kg)
GRAH-24	500	GRA-24	350	24" ( 610 mm)	7 lbs. ( 3 kg)
GRAH-30	660	GRA-30	450	30" ( 762 mm)	8 lbs. ( 4 kg)
GRAH-36	800	GRA-36	575	36" ( 914 mm)	9 lbs. ( 4 kg)
GRAH-42	950	GRA-42	675	42" (1067 mm)	10 lbs. ( 5 kg)
GRAH-48	1100	GRA-48	800	48" (1219 mm)	11 lbs. ( 5 kg)
GRAH-54	1250	GRA-54	925	54" (1372 mm)	13 lbs. ( 6 kg)
GRAH-60	1400	GRA-60	1050	60" (1524 mm)	14 lbs. ( 6 kg)
GRAH-66*	1560	GRA-66	1160	66" (1676 mm)	16 lbs. ( 7 kg)
GRAH-72*	1725	GRA-72	1275	72" (1829 mm)	17 lbs. ( 8 kg)
GRAH-84**	2050	GRA-84*	1500	84" (2134 mm)	19 lbs. ( 9 kg)
GRAH-96**	2400	GRA-96*	1725	96" (2438 mm)	21 lbs. (10 kg)
GRAH-108	2500	GRA-108	1850	108" (2743 mm)	23 lbs. (10 kg)
GRAH-120	2800	GRA-120	2100	120" (3048 mm)	26 lbs. (12 kg)
GRAH-132	3120	GRA-132	2320	132" (3353 mm)	30 lbs. (14 kg)
GRAH-144	3450	GRA-144	2550	144" (3658 mm)	33 lbs. (15 kg)

Stainless High Watt			Stainless Standard Watt		
Model	Watt	Model	Watt	Width	Shipping Weight*
GRH-18	350	GR-18	250	18" ( 457 mm)	7 lbs. ( 3 kg)
GRH-24	500	GR-24	350	24" ( 610 mm)	7 lbs. ( 3 kg)
GRH-36	800	GR-36	575	36" ( 914 mm)	10 lbs. ( 5 kg)
GRH-48	1100	GR-48	800	48" (1219 mm)	12 lbs. ( 5 kg)
GRH-60	1400	GR-60	1050	60" (1524 mm)	15 lbs. ( 7 kg)
GRH-72	1725	GR-72	1275	72" (1829 mm)	19 lbs. ( 9 kg)
GRH-96	2400	GR-96	1725	96" (2438 mm)	24 lbs. (11 kg)

\* Does not include RMB.

† When using an infinite control with 120 volt model, tandem elements are required, cord not available.

‡ 120 volt models require additional switches and tandem (end-to-end) elements.

### OPTIONS (NOT FOR RETROFIT)

- Designer Colors, Aluminum Models 18" to 144" (457-3658 mm): Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper
- Gloss Finishes, Aluminum Models 18" to 144" (457-3658 mm): Smooth White, Gleaming Gold, Glossy Gray, Bold Black, Radiant Red, Brilliant Blue
- Indicator Light
- Tandem Charge (Max. two elements end-to-end)
- Extended Electrical Leads
- Sneeze Guard (Aluminum models only)
- Incandescent Lights available, see GR-I. Spec Sheet
- Infinite Control (Remote Recommended)
- Remote Control Enclosure

† Maximum of 12.2 amps. Consult factory if rating of single element at 120 volts exceeds 1400 watts.

### PRODUCT SPECS Infrared Foodwarmer

The Infrared Foodwarmer shall be a Glo-Ray®, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 parts and service assistance (U.S. and Canada only), the Foodwarmer shall be a Glo-Ray Model ..., rated at ... watts, ... volts, single phase and be ... inches (millimeters) in overall width.

The Glo-Ray shall consist of either a stainless steel or aluminum housing and include as standard equipment four stainless steel shelf mounting tabs and

### DIMENSIONS

18" to 144"W x 6"D x 2.5"H (457-3658 x 152 x 64 mm).

For special lengths, consult factory.

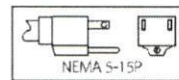
Aluminum models from 18" through 12' (457-3658 mm). Available in 6" (152 mm) increments up to 144" (3658 mm) maximum width.

### VOLTAGE

120, 208 and 240 volts, single phase. Consult factory for Models GRAH-84, GRH-96 and GRAI-96 in 120 volt, and models with tandem elements (208 or 240V).

Export voltages available.

### PLUG CONFIGURATION



120 volts only – Models 6" (1829 mm) or less with C-Leg or T-Leg stand or Chain kit only.

### MOUNTING REQUIREMENTS

Recommended Mounting Height – Standard Watt: 8"-11" (203-279 mm)  
– High Watt: 11"-14" (279-356 mm)

### MINIMUM SPACING –

Combustibles: 13.5" (343 mm) (high watt) or 10" (254 mm) (standard watt) below, 1" (25 mm) above, and 3" (76 mm) to back wall. Non-combustibles: 1" (25 mm) above, 10" (254 mm) (high watt with infinite or indicator lamp), and 8" (203 mm) (high watt toggle or standard watt) below. Must be installed in a pass through area. Units with remote switches may be installed against a non-combustible back wall, flush to an overshelf, and 8" (203 mm) to a surface below. Maximum 10" (254 mm) setback from the front of an overshelf. Models with cords must be installed 3" (76 mm) below an overshelf and 11" (279 mm) (high watt) or 10" (254 mm) (standard watt) over a surface below.

### REMOTE CONTROL ENCLOSURES

Model	Width	Toggle Switches
RMB-3	5.5" (140 mm)	2 Maximum
RMB-7	9" (229 mm)	4 Maximum
RMB-14	14" (356 mm)	6 Maximum
RMB-16	16" (406 mm)	3 Maximum
RMB-20	20" (508 mm)	3 Maximum

ONE CONTROL BOX PER FOODWARMER.

□ 6" (1829 mm) Cord and Plug Set (120V only)†

† Available on models 6" (1829 mm) or less with C-Leg or T-Leg stand or Chain kit only.

### ACCESSORIES

- Adjustable Tubular Stands 10"-14" (254-356 mm)
- Non-Adjustable Tubular Stands 10", 12", 14", or 16" (254, 305, 356, or 405 mm) – Available in Designer colors
- C-Leg Stands for Models up to 6" (1829 mm) (10" or 13.5" (254 or 343 mm) clearance)
- T-Leg Stands for Models up to 6" (1829 mm) (10", 13.5", 16", or 18" (254, 343, 406, or 457 mm) clearance)
- Adjustable Angle Brackets (Provides 1" – 2" (25-51 mm) clearance above unit)
- Chain Suspension

an on-off switch may be optionally installed to either the front or rear of the unit.

The infrared heating element shall be tubular metal sheathed. The foodwarmer shall be factory assembled ready for electrical installation.

Options and accessories shall include adjustable or non-adjustable tubular stand, C-leg stand, T-leg stand, angle brackets, suspension chain and fittings, breath protector, cord and plug set, indicator light, and infinite control – remote or built-in.

HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. • (800) 558-0607 • (414) 671-6350  
Fax (800) 543-7521 • Int'l. Fax (414) 671-3976 • www.hatcocorp.com • E-mail: equipsales@hatcocorp.com



# GLO-RAY® INFRARED FOODWARMERS

Models GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144  
GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

ITEM#

GRH-18, -24, -36, -48, -60, -72, -96  
GR-18, -24, -36, -48, -60, -72, -96

Hatco Glo-Ray® Infrared Foodwarmers safely keep all hot foods at optimum serving temperatures longer. Foods do not dry out or become discolored, even the most delicate dishes hold that "just-prepared" look. The Glo-Ray pre-focused heat pattern directs heat from a tubular element to bathe the entire holding surface.

### FLEXIBILITY

The continuous housings, up to 12' (3658 mm) in width (aluminum only), are very strong and eliminate the danger of sagging. Sturdy stainless steel housings are available up to 8' (2438 mm).

An on-off switch may be installed in front or back of the unit to suit the location. **Remote control installation is recommended on all installations to extend the life of the controls.** Many combinations of remote control enclosures are available in several sizes, built in accordance with UL Standards to accommodate power switches, infinite controls, indicator lights, and wiring.

Optional sneeze guards, made of shatterproof, easy-to-clean acrylic, are available, providing a safe environment for the food. Check NSF standards and local codes for requirements.

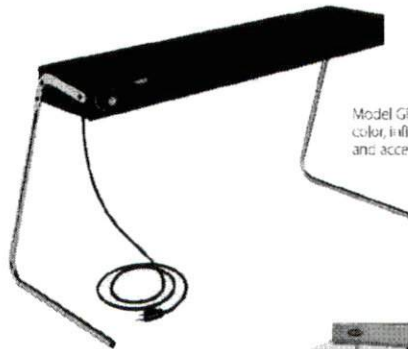
The color options help blend warmers into any décor.

All Glo-Ray models are shipped factory-assembled, with mounting tabs, ready-to-install quickly and easily.

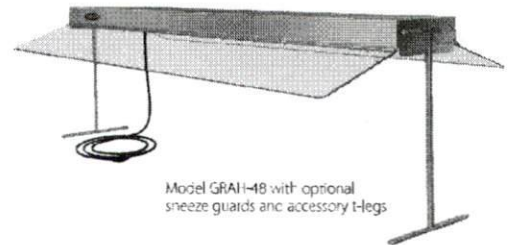
### QUALITY

The following features assure the finest performance for years to come:

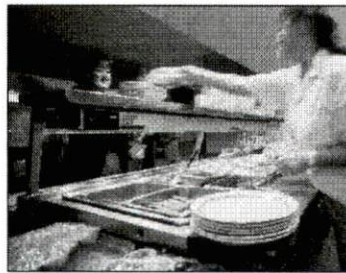
- Available in widths from 18" to 144" (457-3658 mm).
- Sturdy continuous aluminum housings eliminate sagging.
- Pre-focused heat maintains serving temperatures longer without continuing to cook the food.
- Variety of models, configurations, colors, finishes and accessories provide unlimited design flexibility.



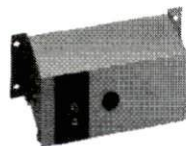
Model GRAH-36 with optional Designer color, infinite switch, cord and plug set, and accessory C-leg stand



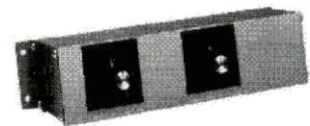
Model GRAH-48 with optional sneeze guards and accessory t-legs



### Remote Control Enclosures



Model RMB-3F with toggle switch and indicator light



Model RMB-7C with two infinite switches



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www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

Form No. GR Spec sheet

Printed in U.S.A.  
April 2009

METAL SHEATHED ELEMENTS GUARANTEED AGAINST BURNOUT AND BREAKAGE FOR TWO YEARS.

## Equipment Limited Warranty

Galaxy warrants its equipment to be free from defects in material and workmanship for a period of 6 months. This is the sole and exclusive warranty made by Galaxy covering your Galaxy brand equipment. A claim under this warranty must be made within **6 months** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Galaxy reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Galaxy Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

### To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact [help@webstaurantstore.com](mailto:help@webstaurantstore.com). Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

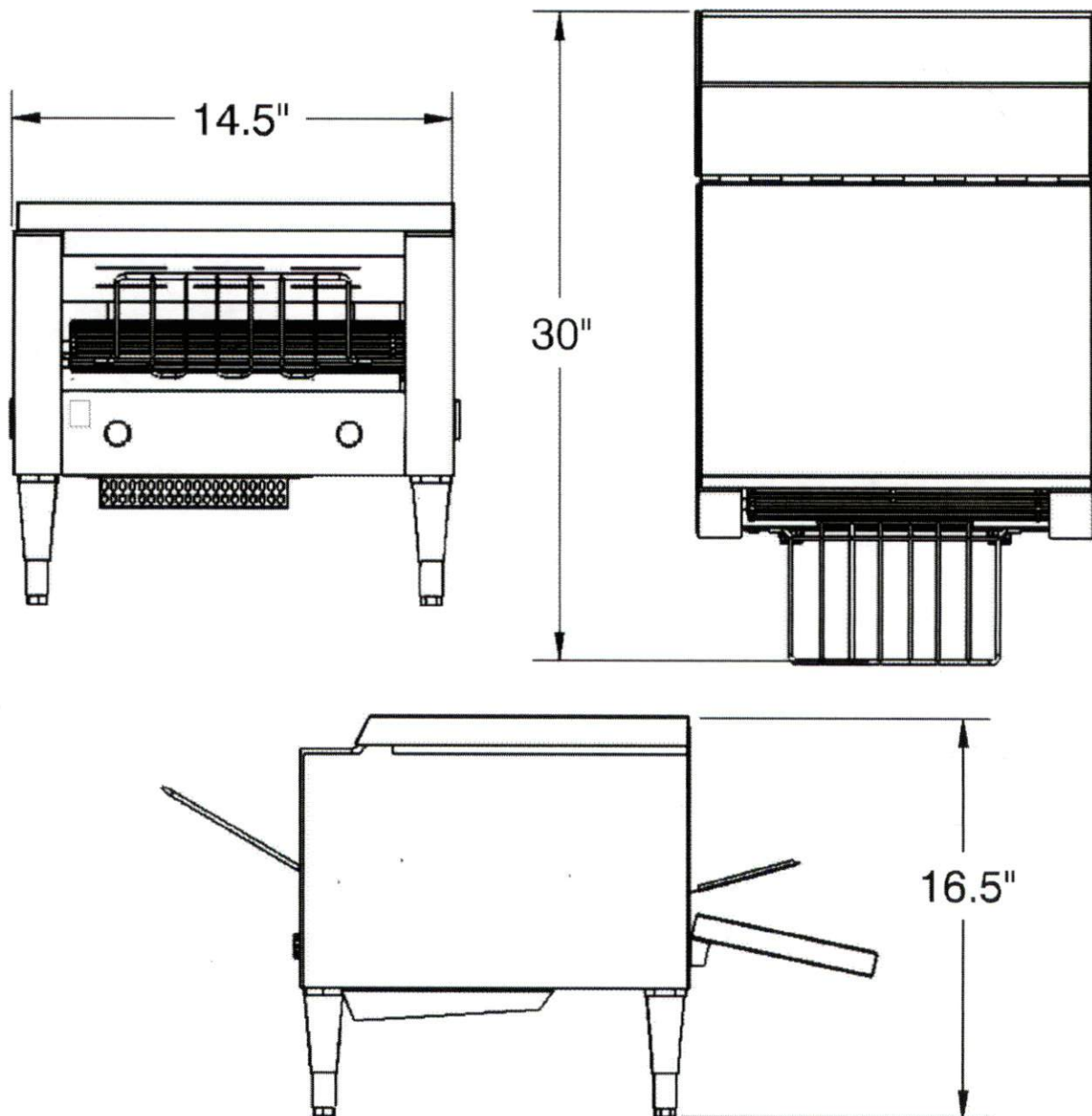
Galaxy makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

### This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Galaxy has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 6 months of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Galaxy shall not under any circumstances be liable for incidental or consequential damages of any kind, including but no limited to loss of profits.

## Dimensions



## Using Your Toaster

The unit has two controls.

### 1. Speed/color control

Determines the length of time the toast or product is in the heating chamber. The slower the speed, the longer the exposure and the darker the product.

### 2. Heat control switch has 4 settings.

**"OFF"** - In this position, the unit is off.

**"STANDBY"** - In this position, the conveyor belt will run and both top and bottom elements will operate at 25% capacity. This mode is designed to keep the unit warm in quiet periods to reduce start-up time and conserve energy.

**"BREAD"** - In this position, both top and bottom elements operate at full capacity. This is the ideal mode for toasting bread.

**"BUNS"** - In this position, only the top element operates at full capacity. This is the ideal setting for toasting one side only of a bun.

## Cleaning & Maintenance

**CAUTION: THIS APPLIANCE SHOULD NOT BE IMMERSSED IN WATER.**

**USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER.**

**DO NOT USE STEEL WOOL AS IT WILL DAMAGE THE BRIGHT STAINLESS STEEL FINISH.**

### EXTERIOR & CRUMB TRAY

1. Unplug the power cord from the wall outlet.
2. Wait for the oven to cool.
3. Wipe off the unit with a dry cloth and wait at least half an hour before reconnecting to the power outlet.
4. Remove the crumb tray from the unit by pulling forward. Dispose of the crumbs and clean the tray with a damp cloth or sponge dipped in soapy water. Refit the tray before reusing the unit.

### CONVEYOR BELT

1. Turn off the toaster and allow the unit to cool down.
2. Turn the unit on and set to Standby Mode, adjust the belt to slow speed.
3. Using an abrasive pad, wipe the conveyor belt in a back and forth motion (ie: side to side) to remove baked-on product.
4. Finally, clean the belt with a damp cloth in the same manner described in number 3.

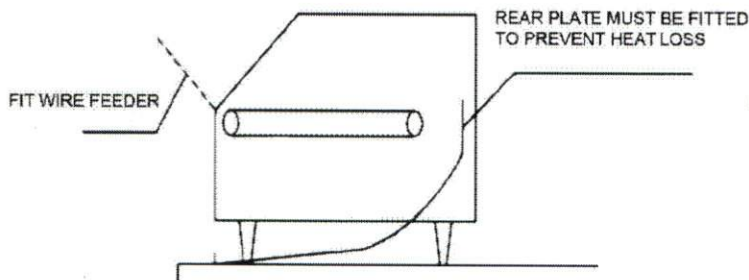


### SUGGESTED CLEANER

Noble Chemical QuikSan Food Contact & Surface Sanitizer

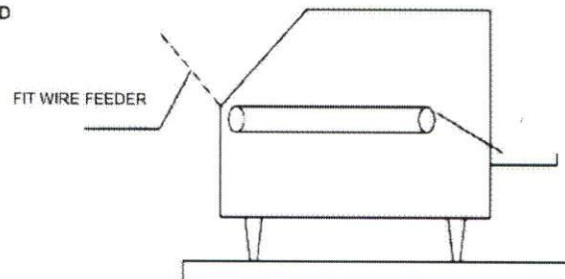
## Discharge Assembly

As detailed in the diagrams below, the unit can either be assembled with front or rear discharge depending on installation position and preference.



### FRONT DISCHARGE

1. Pull metal plate up to the closed position and latch. This will direct food to the bottom of the toaster.
2. Pick up the longer of the two chutes.
3. Slide the flanged end of the chute up underneath the toaster.
4. Rest the flanged end of the chute onto the interior ledge.



### REAR DISCHARGE

1. Push the metal plate down to the open position. This will direct food to the back of the toaster.
2. Loosen the two rear screws.
3. Pick up the smaller of the two chutes.
4. Slide the two keyholes on the chute behind the loosened screws. If the chute does not fit all the way down, loosen the screws more.
5. Tighten the screws to secure the chute to the toaster.

## Before Using Your Toaster

**Before cooking anything in your oven for the first time, please follow these simple instructions:**

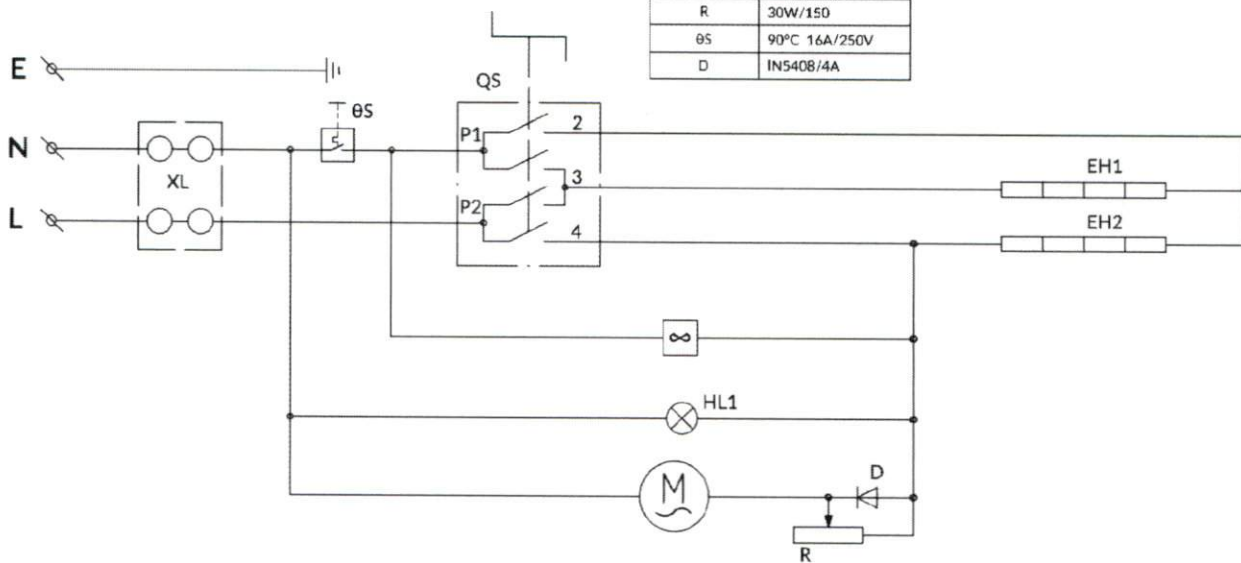
1. This conveyor toaster has been designed to continuously produce toasted bread or buns. The desired toasted color of the product can be adjusted by changing the belt speed of the conveyor. Depending on installation position, the toasted product can be discharged to the front or rear of the unit.
2. Ensure the support feet are assembled to the unit before commencing operation.
3. Thoroughly clean as described in the cleaning section of this manual (page 6).
4. For best results, allow the unit to preheat for 20-25 minutes before use so that the correct operating temperature can be reached.

## Circuit Diagram

LEGEND	DESCRIPTION
XL	25A/300V
HL1	120V
QS	16A/250V
EH1, EH2	710W, 1040W/120V
∞	12x12/120V
M	120V/60Hz
R	30W/150
θS	90°C 16A/250V
D	IN5408/4A

### WIRING DIAGRAM

MODEL: CONVEYOR TOASTER  
177GCT10  
1.75kW/120VAC/50-60Hz





## Safety

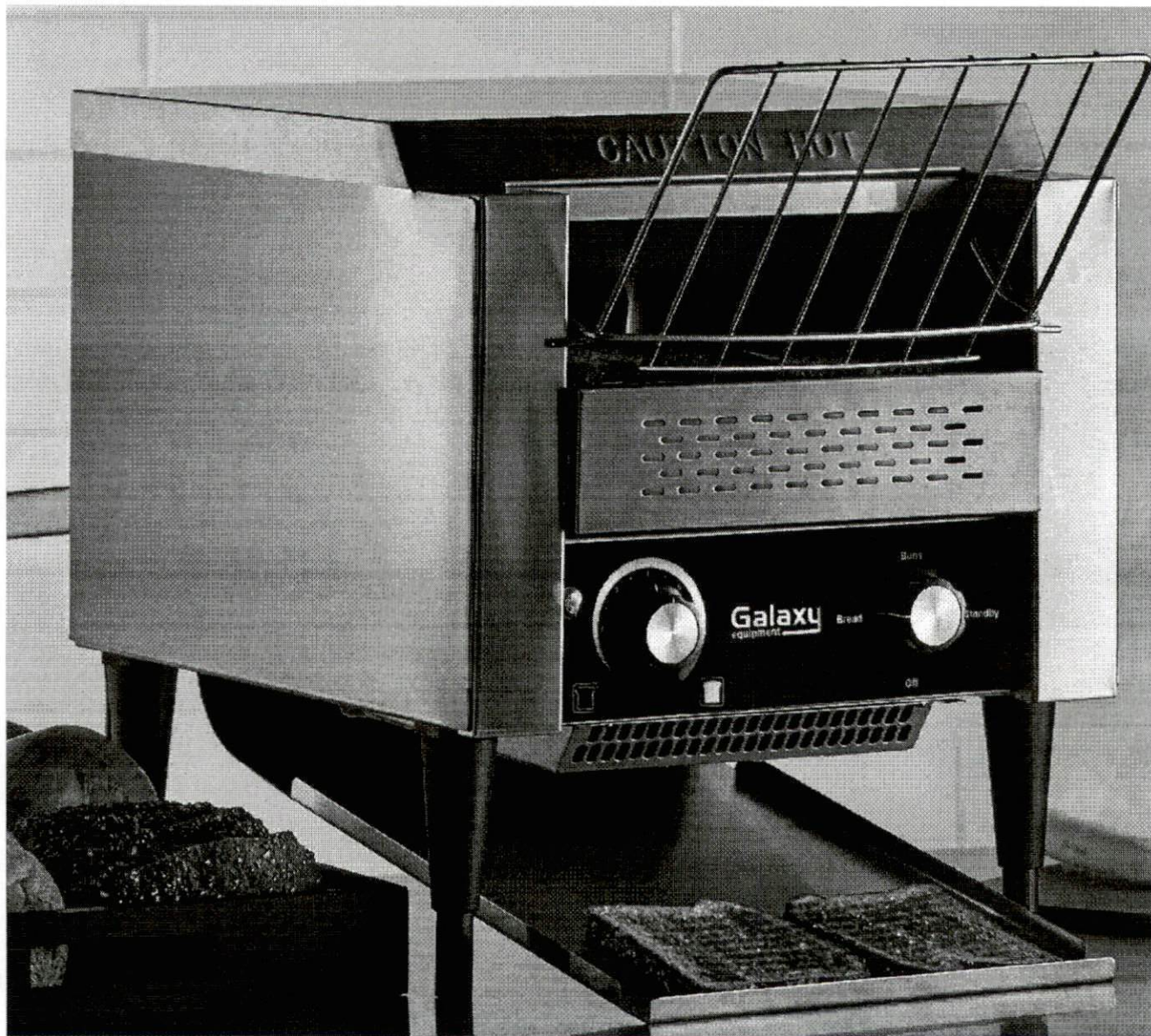
**When using electrical appliances, basic safety precautions should always be followed, including the following:**

1. Read all instructions carefully and completely.
2. For commercial use only.
3. DO NOT touch hot surfaces.
4. Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
5. Unplug this unit when not in use and before cleaning.
6. Allow the unit to cool before putting on or taking off parts.
7. DO NOT operate this or any appliance with a damaged electrical cord or plug.
8. DO NOT operate this or any appliance after it has malfunctioned or has been damaged in any way.
9. DO NOT use outdoors.
10. DO NOT place on or near a hot gas or electric burner.
11. Attach plug to appliance first, then plug electrical cord into the wall outlet.
12. Disconnect the unit by removing the electrical plug from the wall outlet.
13. DO NOT use appliance for any application other than intended use.
14. DO NOT insert metal utensils or oversized foods into this unit, as they may cause a fire and heighten the risk of electrical shock.
15. DO NOT store any item on top of this unit when in operation.
16. DO NOT allow this oven to touch or to be covered by flammable material, such as curtains, draperies, walls, etc., when in operation.
17. DO NOT clean with metal scouring pads, as pieces can break off and touch electrical components, heightening the risk of electrical shock.
18. Never place materials such as paper, cardboard, plastic, etc. in this oven.
19. DO NOT cover interior of this unit with metal foil, as it may cause the oven to overheat.
20. Avoid scratching the surface or nicking the edges of this unit. If the oven is damaged or broken, contact customer service before use.
21. Turn off the appliance by removing the plug from the wall outlet.
22. Note that the use of accessories not recommended by the manufacturer may result in injury.
23. Children should be supervised to ensure that they DO NOT play with the oven.
24. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless a person responsible for their safety has given them supervision or instruction concerning use of the appliance.
25. When using the appliance in shops, snack bars, hotels etc., check the voltage and outlet to make sure the appliance is correctly connected with power.
26. Place unit on a flat surface that is well ventilated. The appliance must be supervised during operation. DO NOT leave appliance without powering off.

**NOTE: Save these instructions for future reference.**

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## Adjustable Speed Conveyor Toaster



177GCT10

07/2020

*Please read the manual thoroughly prior to equipment set-up, operation and maintenance.*



# SS Series Solid Door Reach-In Refrigerators & Freezers

MODEL #178SS2RHC

## TECHNICAL DATA

### Dimensions

Exterior Dimensions	54"W x 32¼"D x 82½"H
Interior Dimensions	49¾"W x 27½"D x 60¼"H
Net Volume	41.3 cu. ft.
Net Weight	448 lb.
Gross Weight	530 lb.
Packaging Dimensions	56¼"W x 34¾"D x 85½"H

### Construction

Exterior Material	430 Stainless Steel
Interior Material	304 Stainless Steel
Insulation Material	Foamed-In-Place Polyurethane
Shelf Size	(6) 20⅞"W x 25⅜"D
Shelf Material	Epoxy-Coated Steel
Shelf Load Capacity	120 lb.

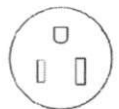
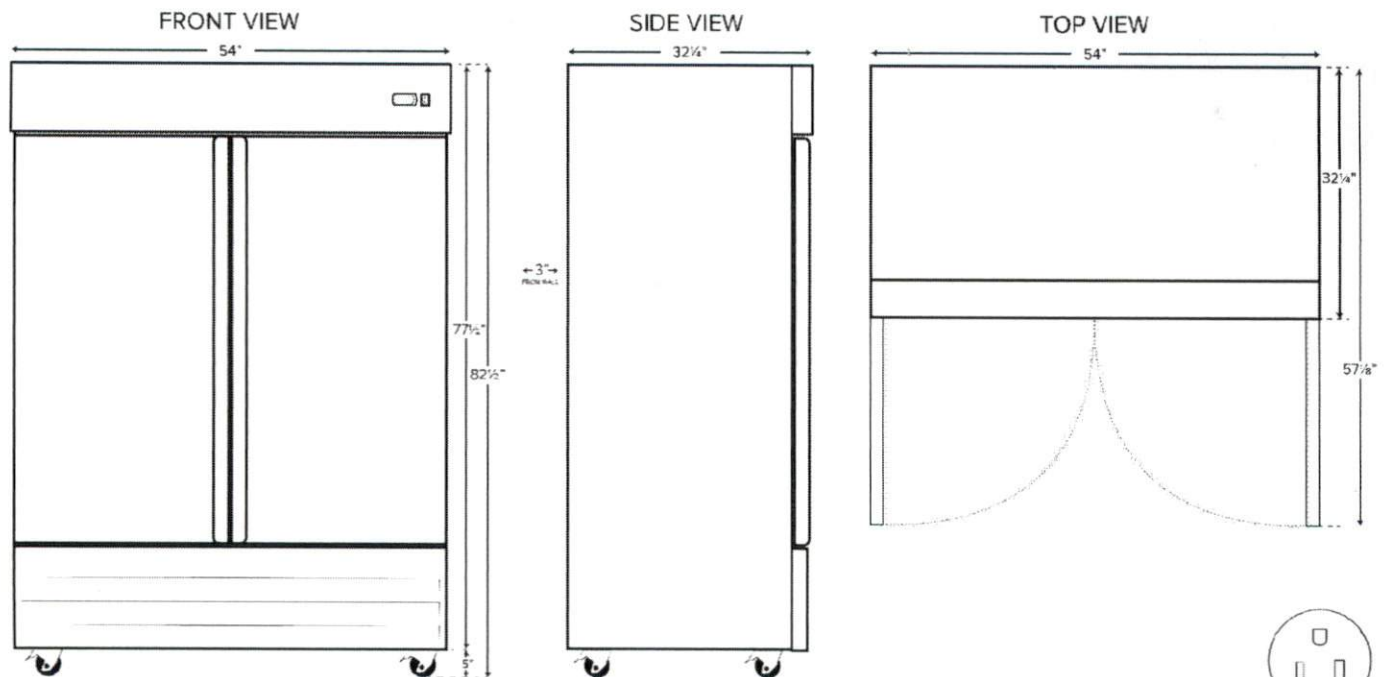
### Cooling

Temperature Range	33°F - 40°F
Refrigerant	R290
Max. Ambient Temperature	100°F
Defrosting	Automatic
Temperature Controller	Digital
Horsepower	1/4

### Electrical

Voltage	115
Amps	3.8
Hz	60
Phase	1
Plug Type	NEMA 5-15P
Electrical Cord Length	96"

## PLAN VIEW



NEMA 5-15P

# REFRIGERATION AVANTCO

## SS Series Solid Door Reach-In Refrigerators & Freezers

MODEL #178SS2RHC

### CABINET CONSTRUCTION

Heavy duty all-stainless steel construction includes corrosion-resistant 304 stainless steel interior and durable 430 stainless steel exterior.

Foamed-in-place CFC- and HCFC-free polyurethane insulation enhances the structural integrity of the cabinet and helps increase energy efficiency.

Removable one-piece grill simplifies cleaning and servicing.

Stainless steel solid doors have stay-open feature beyond 90° for easy loading, but will self-close under 90° to save energy. Each door is outfitted with an easy-to-grasp full length handle

### REFRIGERATION SYSTEM

Environmentally-safe R290 refrigerant. Bottom-mounted condensing unit positioned for easy maintenance.

"No stoop" lower shelf raises product to a higher level for easy access.

### SHELVING

6 gray epoxy-coated steel shelves included. Each accommodates up to 120 lb.

### MODEL FEATURES

Preprogrammed digital controls feature auto-defrost function.

Shelf rails accommodate full size food pans for storage flexibility. Optional bun pan rails accommodate full size bun pans.

Interior back panel separates shelf and back wall to promote proper airflow.

PROJECT: \_\_\_\_\_

MODEL: \_\_\_\_\_ SERIAL#: \_\_\_\_\_

ITEM #: \_\_\_\_\_ QUANTITY: \_\_\_\_\_

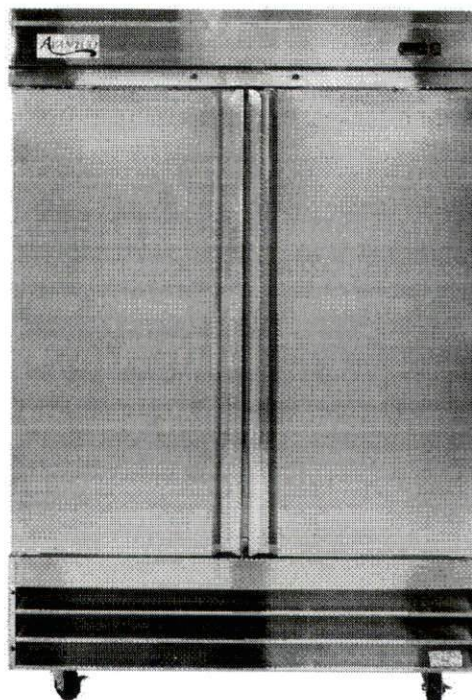
APPROVAL: \_\_\_\_\_ DATE: \_\_\_\_\_

### SS SERIES REACH-IN REFRIGERATOR

Keep ingredients within a safe temperature range in a sleek, durable, and easy-to-clean environment

### SPECIAL FEATURES

- Self-closing doors with convenient stay-open feature
- Easy-to-clean 430 series stainless steel exterior
- Corrosion-resistant 304 series stainless steel interior
- Temperature range of 33-40°F
- 6 shelves included; versatile shelf slide design also accepts full size food pans
- Environmentally-safe R290 refrigerant
- Digital temperature controller with automatic defrost function
- 115V; 1/4 HP
- ETL Safety & Sanitation Listed



### WARRANTY

RESIDENTIAL: Avantco 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.



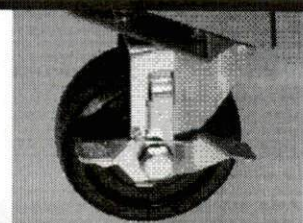
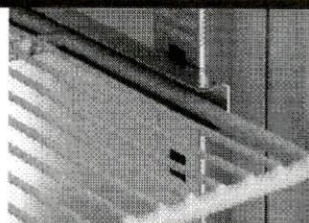
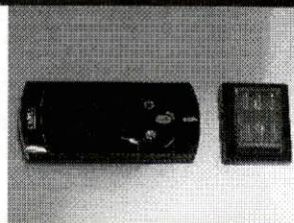
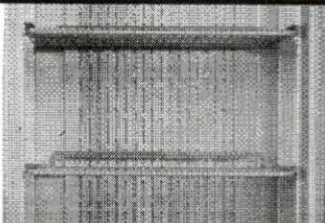
Parts & Labor



Compressor



★ Conforms to UL & NSF-7 Standards





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

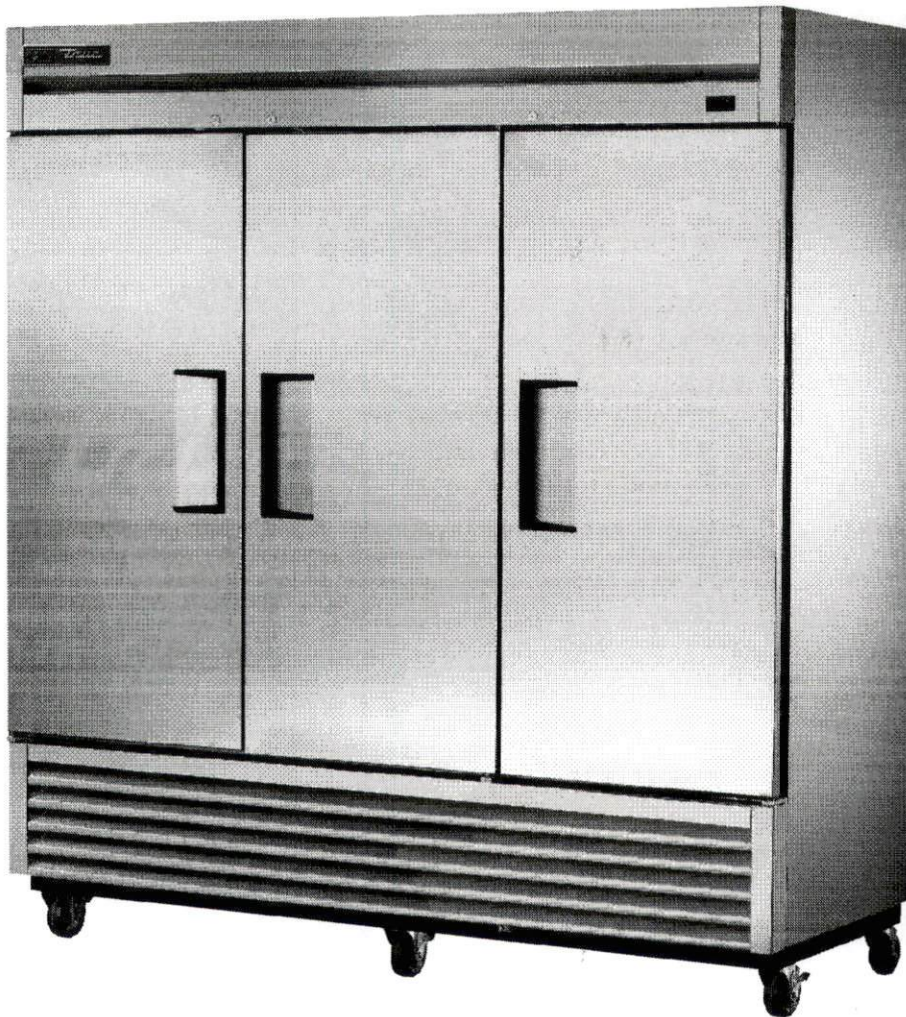
2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400  
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Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

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

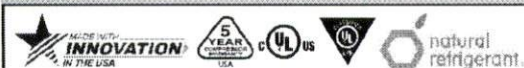
- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
  - ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
  - ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon 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

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	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.



5/20

Printed in U.S.A.

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.



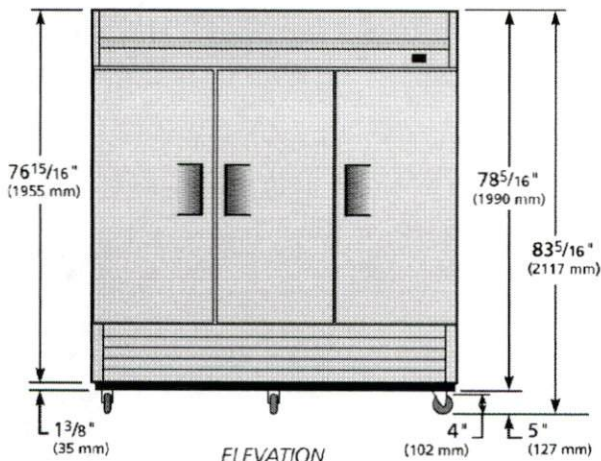
115/60/1  
NEMA-5-20R

**OPTIONAL FEATURES/ACCESSORIES**

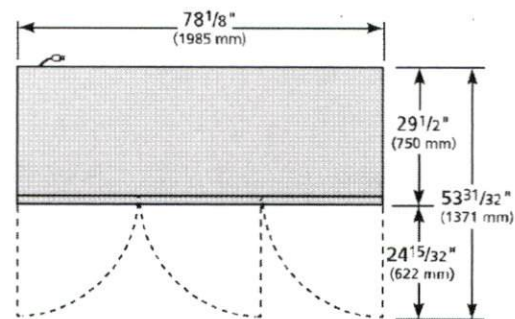
Upcharge and lead times may apply.

- 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

**3 YEAR** PARTS + LABOR  
**7 YEAR** COMPRESSOR  
**WARRANTY**  
(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	

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Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

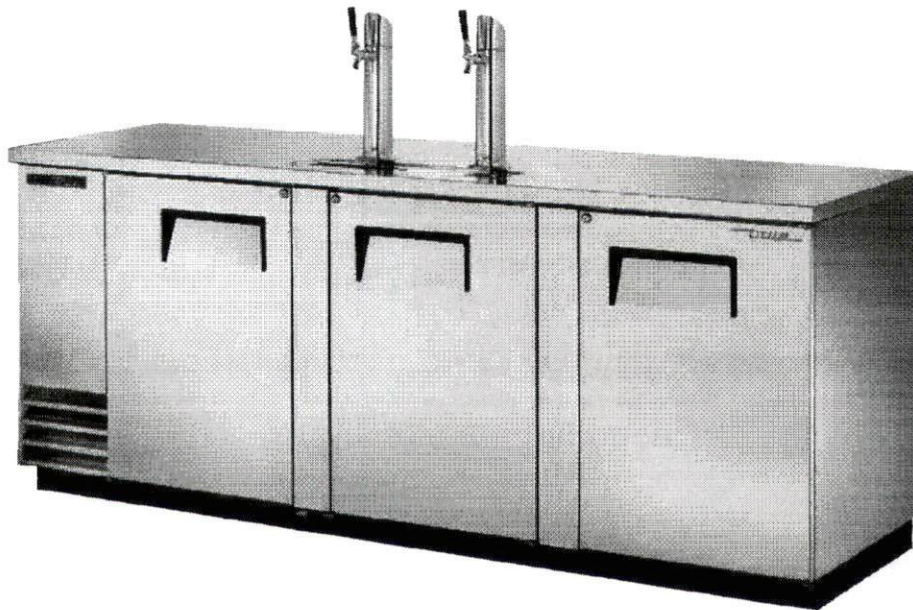
AIA #

SIS #

Model:  
**TDD-4-S-HC**

**Underbar Refrigeration:**

*Solid Swing Door Stainless Steel Direct Draw Beer Dispenser with Hydrocarbon Refrigerant*



**TDD-4-S-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 - stainless steel doors, front and sides. Matching 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-4-S-HC	3	4	90¾ 2296	27⅞ 689	37 940	¼ N/A	115/60/1	2.8 N/A	5-15P	7 2.13	495 225

† Depth does not include 1" (26 mm) for rear bumpers.  
 \* Height does not include 15 ¼" (400 mm) for draft arms.



6/18-A

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:



Model:

TDD-4-S-HC

## Underbar Refrigeration:

Solid Swing Door Stainless Steel 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 - stainless steel doors, front and sides. Matching 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

- Stainless steel 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.



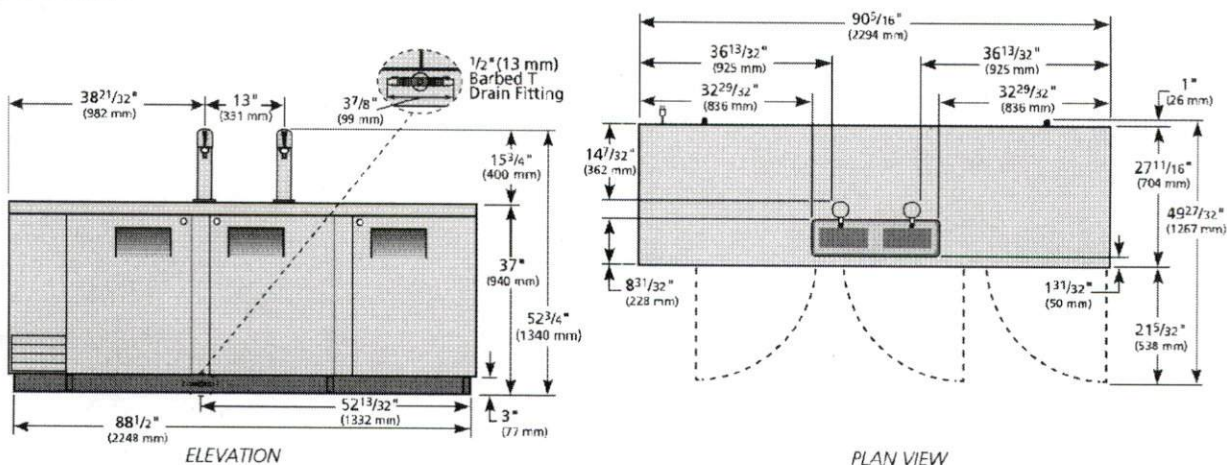
115/60/1  
NEMA-5-15R

#### 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



#### 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
TCD-4-S-HC	TFHY01E	TFHY03S	TFHY01P	TFHY013	

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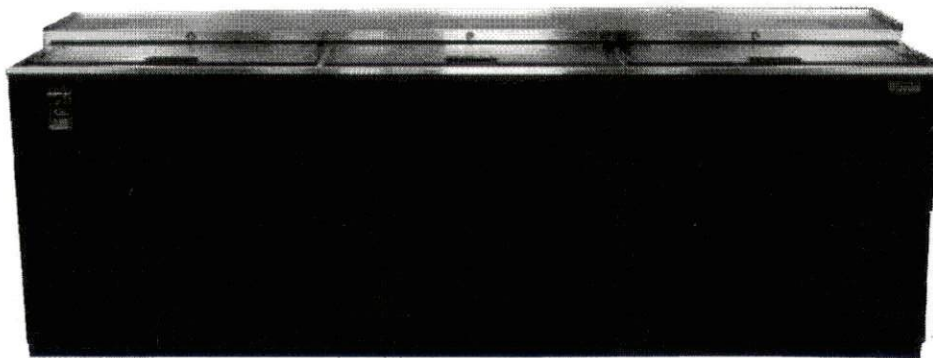
2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com



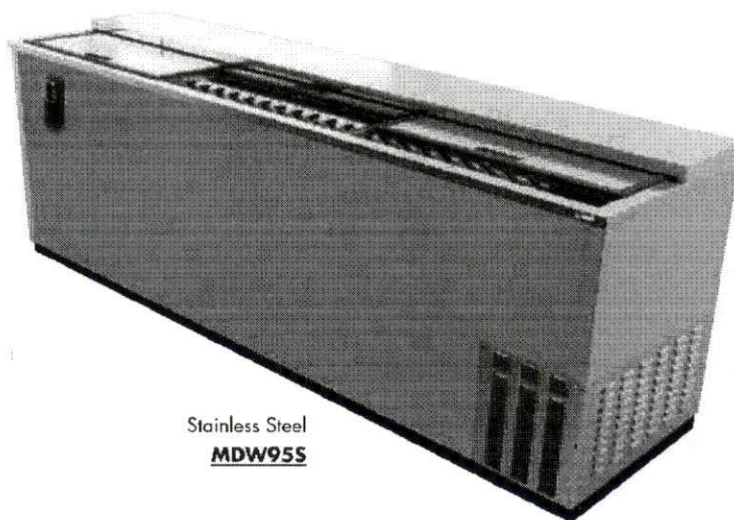
# Deep Well Horizontal Bottle Cooler

Pro-Line 95" - 43 Case

- Designed by beer-industry experts for performance and value.
- Commercial grade construction – built to last.
- Raised glass rail on top creates convenient storage area.
- Free flow refrigeration system ensures “Ice Cold” products.



Black  
**MDW95**



Stainless Steel  
**MDW95S**

## Feature



Listed by Edison  
Testing Laboratories.  
Conforms to UL & NSF Standards.

[www.micromatic.com](http://www.micromatic.com)

1 (866) 327-4159

Job Number: \_\_\_\_\_ Location: \_\_\_\_\_

# Specifications

Micro Matic reserves the right to change specifications without notice. **AUTOQUOTES**

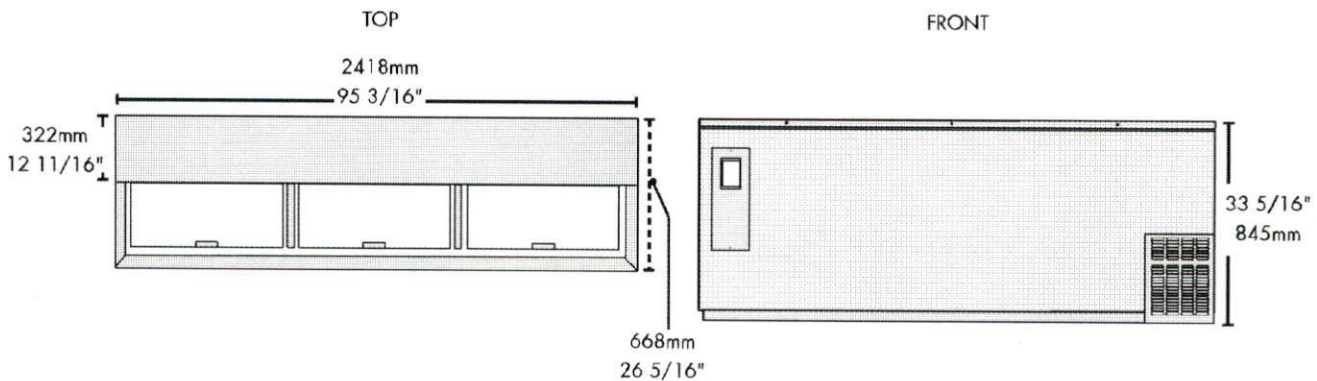
Part No.	Exterior Finish	Lids	Shipping Weight	Box Dimensions
☐ MDW95	Black	3	231 kg	2413mm L x 712mm W x 839mm H
			508 lbs	95 3/8"L x 28"W x 33 3/8"H
☐ MDW95S	Stainless Steel	3	231 kg	2413mm L x 712mm W x 839mm H
			508 lbs	95 3/8"L x 28"W x 33 3/8"H

# Operating Performance

<b>Capacity</b>	58.7 cases (12 oz can)	<b>Condenser HP</b>	1/2
	43.2 cases (12 oz bottle)	<b>Running Amps</b>	6.5
<b>Dividers</b>	7	<b>Voltage</b>	115/60/1
<b>Lid Locks</b>	Standard	<b>Plug Type</b>	NEMA-5-15R
<b>Interior Light</b>	Standard	<b>Cord Length</b>	8'
<b>Cap Opener/Catcher</b>	Standard	<b>Refrigerant</b>	R-134a

<b>Exterior</b>	All Models: 18 gauge stainless steel top with raised glass rails. Black Models: Front, sides, and back black vinyl over steel. Stainless Steel Models: Front, sides and back are stainless steel.
<b>Interior</b>	Durable galvanized steel. NSF approved for pre-packaged and bottle products.
<b>Ventilation</b>	Front and side ventilation.
<b>Plumbing</b>	Automatic condensate evaporator, no drain connection required. Evaporator condensate has been plumbed to a condensate pan located in the compressor housing.
<b>Insulation</b>	Foamed-in-place using high density, CFC-free polyurethane; 1-1/2" top, walls and floor.
<b>Accessories</b>	Castors or 6" Fixed Legs

# Dimensions



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Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

S/S #

Model:

TSSU-48-18M-B-HC

**Food Prep Table:**

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



**TSSU-48-18M-B-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.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood 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-48-18M-B-HC	2	4	18	48 3/8 1229	34 1/8 867	40 3/8 1026	1/3 1/3	115/60/1 230-240/50/1	5.8 4.2	5-15P ▲	11 3.35	310 141

† 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.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

6/18-A

Printed in U.S.A.

Model:

TSSU-48-18M-B-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 21 3/8" L x 16" D (548 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 3/8" (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 lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 18 (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.



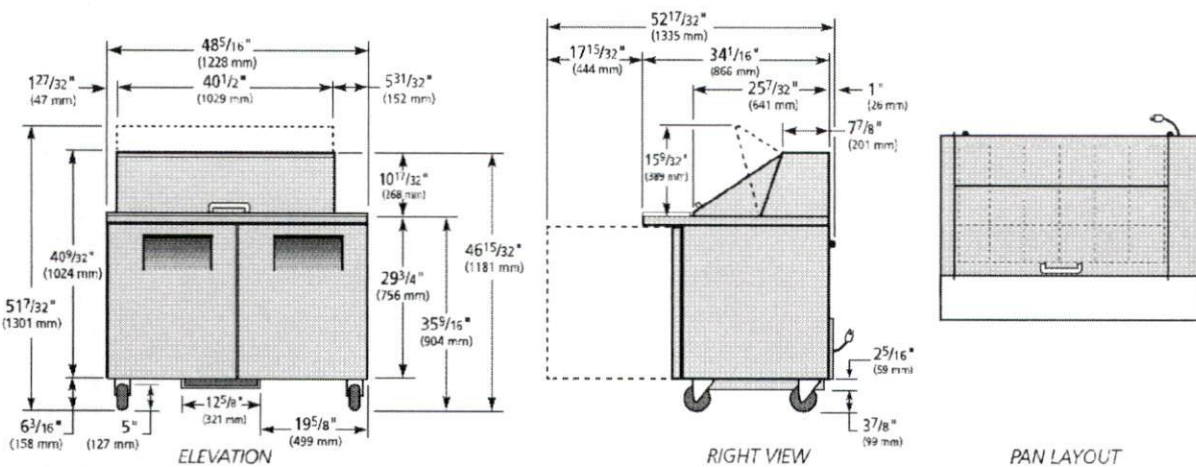
115/60/1  
NEMA-5-15R

#### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 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 lid.
- Sneezeguard.
- 8 3/8" (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

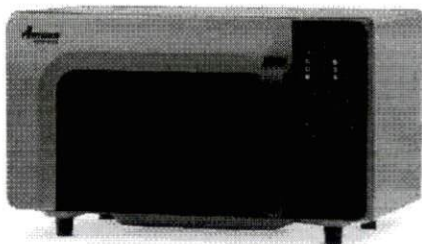
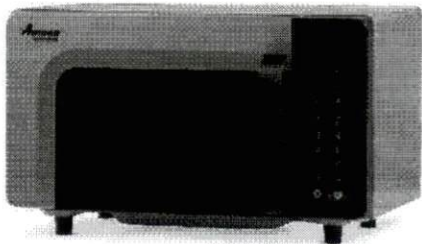
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-48-18M-B-HC	TFNY44E	TFNY42S	TFNY44P	TFNY443	

### TRUE MANUFACTURING CO., 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 • www.truemfg.com

# Amana® Commercial



Project #: \_\_\_\_\_

Item #: \_\_\_\_\_

## Low Volume Amana® Commercial Microwave RMS Series

### Power Output

- 1000 watts of power
- Perfect replacement for inappropriate domestic ovens used in foodservice applications

### Available with Touch or Dial Controls

- **Touch controls:**
  - 20 programmable menu items simplifies cooking
  - 5 power levels and 4 cooking stages for cooking flexibility
  - Multiple quantity pad calculates the proper cooking times for multiple portions
- **Dial Controls:**
  - Timer automatically resets to zero if door is opened during heating
  - 6 minute digital timer lights up for "at-a-glance" monitoring
  - Full power only for simple operation

### Easy to Use

- See-through door and lighted interior for monitoring without opening the door
- 0.8 cubic foot (23 liter) capacity accommodates a 12" (305mm) platter, prepackaged foods and single servings

### Certified Oven for Commercial Applications

- Tested to higher standards for a commercial rating —required by most commercial insurance policies and health inspectors
- Interlock safety switch is tested to 4 times the standard of residential ovens
- Constructed to withstand the foodservice environment, multiple users and variable ambient temperatures
- Compared to a residential oven, this oven is more powerful for faster heating and better quality results
- Engineered for a simple, "self-service" operation

### Easy to Maintain

- Stainless steel exterior wrap, door, and oven interior for increased durability
- Sealed-in Borosilicate Glass shelf for easy cleaning

**Value Line | Low Volume**  
This category of microwave oven is ideal for...

#### Applications

- Convenience Stores
- Coffee shops
- Dessert stations
- Teachers/Staff lounge
- Nurses stations
- Vending

#### Boost heats and re-therms foods in seconds

- Slice of apple pie re-therms in 20 seconds
- 9 oz. (255g) cup of chili re-therms in 1:45

All ACP, Inc. commercial ovens are supported by our Culinary Center. Do not hesitate to contact us for any questions regarding food preparation, menu development and cooking times: [acpkitchen@acpsolutions.com](mailto:acpkitchen@acpsolutions.com)



### Service

All products are backed by the ACP, Inc.  
24/7 ComServ Support Center



866-426-2621

### Warranty

Warranty Certificate for this product can be found on the ACP, Inc. website at [www.acpsolutions.com/warranty](http://www.acpsolutions.com/warranty)



### Safety and Sanitation

This ACP, Inc. product meets and exceeds safety and sanitation standards set for commercial microwave ovens by UL, ETL, NSF, CSA, and FDA.



Alt. File #:

Specification #:



725 49th Ave. Dr. SW Cedar Rapids, IA 52404 U.S.A.

800-233-2366

319-368-8120

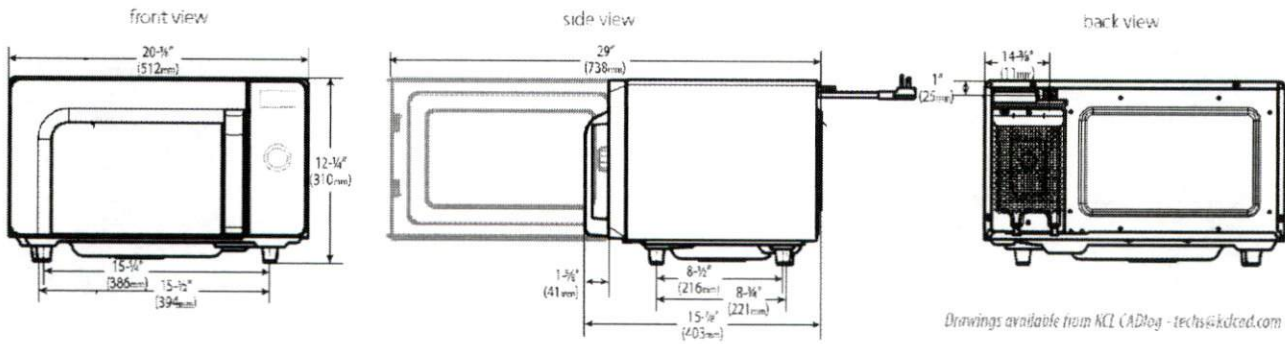
Fax: 319-368-8193

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Cedar Rapids, Iowa 52404

[www.acpsolutions.com](http://www.acpsolutions.com)

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# Amana® Commercial Microwave RMS Series | Low Volume



Dimensions			
Exterior	H 12 1/4" (310)	W 20 3/8" (512)	D† 15 3/4" (403)
Cavity	H 7 3/4" (197)	W 13" (330)	D 13" (330)
Usable Cavity Space	0.8 cubic ft. (23 liter)		
Door Depth	29" (738), 90°+ door open		
Installation Clearances	Top: 7" (177.8)	Sides: 1" (25)	Back: None
Shipping Carton	H 15" (381)	W 23" (584)	D 18" (457)
Weight			
Product Weight	Ship weight (approx.)	UPS Shippable	
30 lbs. (13.6 kg.)	37 lbs. (16.8 kg.)	Yes	

Features		
	Touch Models (TS)	Dial Models (DS)
Configuration	Countertop	Countertop
Stackable	No	No
Display	LED	Lighted Dial
Control System	Touchpad	Dial
Programmable Control	Yes, 10 pads	No
Braille	Overlay available	No
Settings Programmable	20	-
Max. Cooking Time	30:00	6:00
Microwave Distribution	Rotating stirrer, bottom	Rotating stirrer, bottom
Power Levels	5	1
Defrost	Yes, 20% power	No
Time Entry Option	Yes	Yes
Multiple Portion Setting	Yes, X2	No
Stage Cooking	4 stages	1 stage
Interior Light	Yes, LED, 42lm	Yes, LED, 42lm
Automatic Voltage Sensor	No	No
Air Filter	No	No
Signal	End of cycle, adjustable	End of cycle
Door Handle	Grab & Go	Grab & Go
Exterior Finish	Stainless steel	Stainless steel
Interior Finish	Stainless steel	Stainless steel

## Optional Accessories

- Oven cavity shelf (SE10)
- Non-stick baskets (TB10/S, SB10/S, MB10/S)
- Stainless cart/equipment stands: (CA24, CA30)

Measurements are US Standard. Measurements in ( ) are in millimeters

\* IEC 60705 Tested

† includes handle

## Electrical Configuration

Region	Model#/UPC	Control System	Power Consumption	Power Output (microwave)	Power Source	Plug Configuration	Cord Length	Frequency	Magnetron
North America single phase	RMS10TSA 728028470208	Touch	1500 W, 13A	1000 W*	120 V, 60 Hz, 15 A, single phase	NEMA 5-15	5 ft. (1.5m)	2450MHz	1
North America single phase	RMS10DSA 728028470239	Dial	1500 W, 13A	1000 W*	120 V, 60 Hz, 15 A, single phase	NEMA 5-15	5 ft. (1.5m)	2450MHz	1

Specification #:

AMA File #:

**ACP** 225 49th Ave. Dr. SW, Cedar Rapids, IA 52404 U.S.A.  
800-233-2366 • 319-368-8120 • Fax 319-368-8198  
www.acpsolutions.com

Part No. 20271101  
Updated 06/07/2019  
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an Ali Group Company



The Spirit of Excellence

Item # 398954 Model  
# 19CFP

## Mustee 20-in x 24-in White Freestanding Polypropylene Utility Sink with Drain and Faucet

156 Ratings  
4.0 Average

81%  
Recommend  
this  
product

Community  
Q&A  
[View Now](#)



 Max Flow Rate: 2.5 GPM (9.5 LPM)

# \$139.00

- Complete with faucet, 2 supply lines, and 1.5-in p-trap
- 1 piece molded laundry tub floor mounted
- 20-in W x 24-in D x 34-in H

**FREE Store  
Pickup**

3 available today  
at N. Fayetteville  
Lowe's!

**Aisle 43 , Bay 13**

**Shipping &  
Delivery**

Available!



Get 5% OFF\* EVERY DAY or 6 Months Special Financing\*\*

\*Offer subject to credit approval and cannot be combined with other credit offers.  
Minimum purchase required. Exclusions apply.

[GET DETAILS](#)

## Product Information

### Description

Heavy duty/sturdy, one-piece molded single laundry tub. Heavy gauge steel legs, includes levelers and stoppers. 13-in deep leak proof 1-1/2-in integral molded drain. Smooth white

- Complete with faucet, 2 supply lines, and 1.5-in p-trap
- 1 piece molded laundry tub floor mounted
- 20-in W x 24-in D x 34-in H



surface, rust-resistant, easy-to-install and clean. Code approved, meets ANSI Z124.1.2, IAPMO listed and Warnock Hersey. 20-in wide by 24-in deep by 35-in high, and includes pull out faucet, supply lines (2), and p-trap.

- Deep 13-in bowl
- Holds 18 gallons per bowl

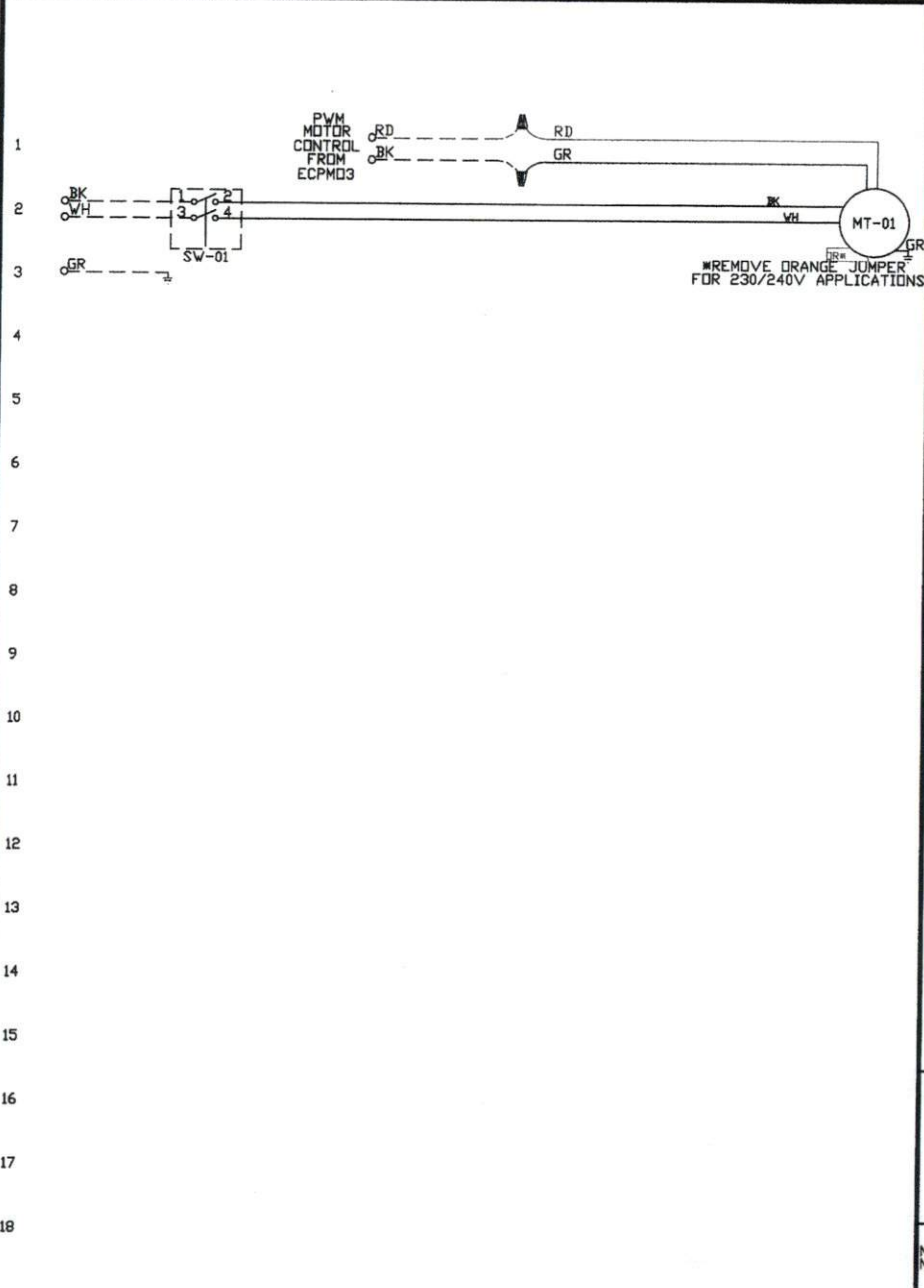
CA Residents: Prop 65 WARNING(S)

## Specifications

<b>Type</b>	Utility tub	<b>Mounting Hardware Included</b>	
<b>Mount Type</b>	Freestanding	<b>Legs Included</b>	
<b>Material</b>	Polypropylene	<b>Drain Included</b>	
<b>Color/Finish Family</b>	White	<b>Faucet Included</b>	
<b>Manufacturer Color/Finish</b>	White	<b>Items Required for Assembly</b>	Phillips screwdriver, wrench, level and drill
<b>Number of Basins</b>	1	<b>UL Safety Listing</b>	
<b>Length (Inches)</b>	24	<b>CSA Safety Listing</b>	
<b>Width (Inches)</b>	20	<b>ETL Safety Listing</b>	
<b>Assembled Height (Inches)</b>	34	<b>NSF Safety Listing</b>	
<b>Depth of Bowl 1 (Inches)</b>	13	<b>IAPMO/UPC Listing</b>	
<b>Depth of Bowl 2 (Inches)</b>	0	<b>Professional Installation Recommended</b>	
<b>Depth of Bowl 3 (Inches)</b>	0	<b>Warranty</b>	1-year limited
<b>1-Hole Faucet Compatible</b>		<b>Max Flow Rate</b>	2.5 GPM (9.5 LPM)
<b>2-Hole Faucet Compatible</b>		<b>Sink Gauge</b>	N/A
<b>3-Hole Faucet Compatible</b>		<b>Commercial/Residential</b>	Residential
<b>Weight (lbs.)</b>	24	<b>CA Residents: Prop 65 Warning(s)</b>	

Exhaust Fan Wiring      JOB      3955543 - 8th Street Cafe and Deli

DRAWING NUMBER EXH3955543-1      SHIP DATE 8/23/2019      MODEL DU65HFA



Installed Options

Component Identification		
Label	Description	Location
MT-01	Fan Motor	[2]
MT-02	Damper Motor	[2]
SV-01	Main disconnect switch	[2]

MOTOR INFO  
EXHAUST 1HP-115V-1P-10.2FLA

ELECTRICAL INFORMATION  
MOTOR/CTRL MCA: 12.8A  
MOTOR/CTRL MOP: 20A

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AirHand

DRAWING NUM

ATTENTION ELECTRICIAN  
DROP FOR DISCONNECT  
IS FACTORY SUPPLIED  
CONNECT POWER

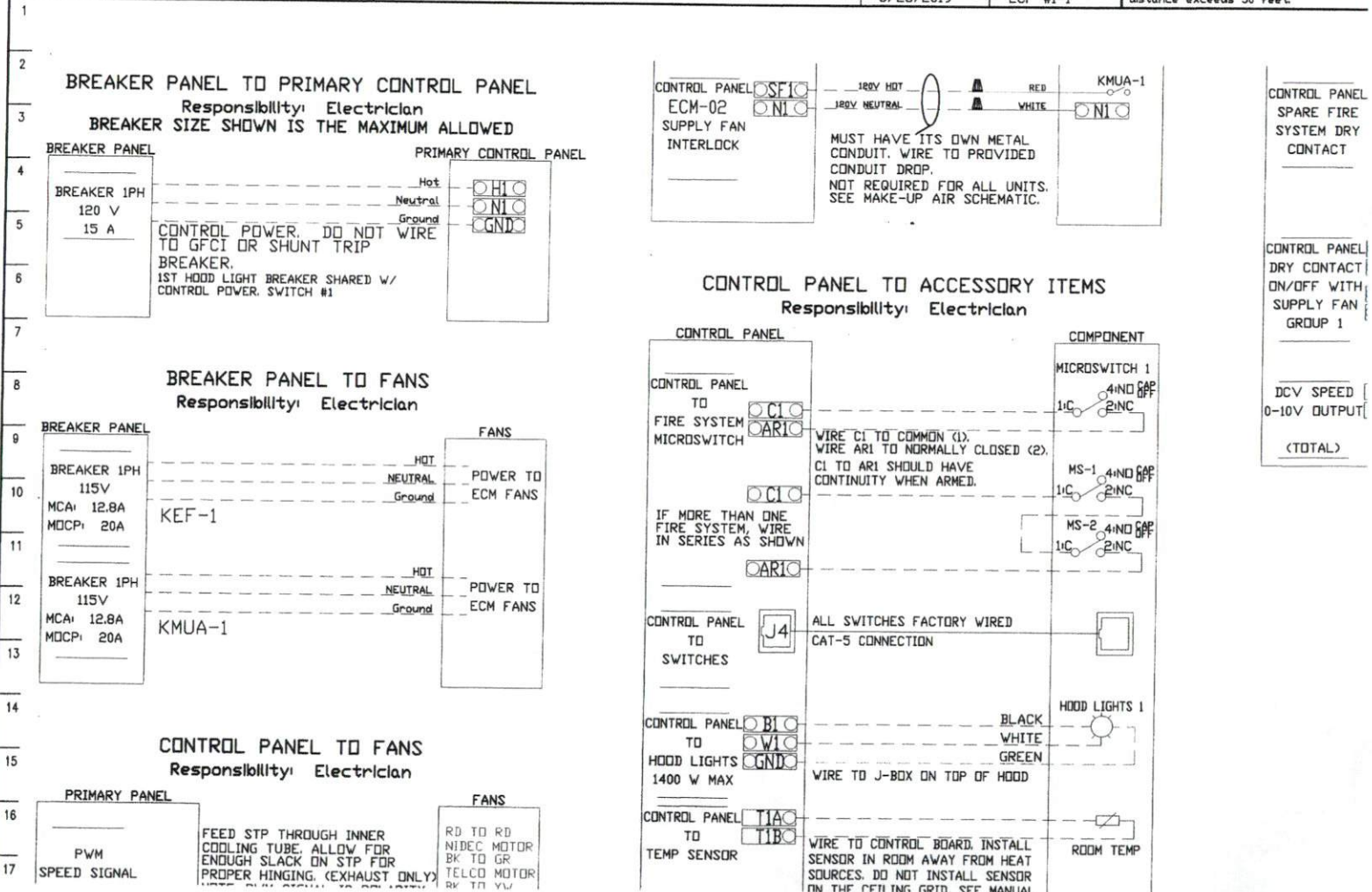
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**ELECTRICAL PACKAGE - Job#3955543**

NO.	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION
				LOCATION	QUANTITY	
1		DCV-1111	Utility Cabinet Right	04 - Utility Cabinet Right	1 Light	Smart Controls DCV
				Hood # 1	1 Fan	

JOB NO <b>3955543</b>	MODEL NUMBER <b>DCV-1111</b>	DRAWN BY	SCHEMATIC TYPE <b>INSTALL</b>	DESCRIPTION OF OPER: Demand Control Ventilation, w/ control module based on duct temperature, sensor shipped loose for field install distance exceeds 50 feet.
JOB NAME <b>8th Street Cafe and Deli</b>	DATE <b>8/23/2019</b>	DWG NO <b>ECP #1-1</b>		



### Demand Control Ventilation Hood Control Panel Specifications:

- Controls shall be listed by ETL (UL 508A) and shall comply with demand ventilation shutdown requirements outlined in IECC 403.2.8 (2015).
- The control enclosure shall be NEMA 1 rated and listed for installation inside of the exhaust hood utility cabinet. The control enclosure may be constructed of stainless steel or painted steel.
- Temperature probe(s) located in the exhaust duct riser(s) shall be constructed of stainless steel.
- A digital controller shall be provided to activate the hood exhaust fans dynamically on a fixed differential between the ambient and duct temperature sensors. This fan shall meet the requirements of IMC 507.1.1.
- A digital controller shall provide adjustable hysteresis settings to prevent cycling fans after the cooking appliances have been turned off and/or the heat in the exhaust system is reduced.
- A digital controller shall provide an adjustable minimum fan run-time setting to prevent cycling.
- Variable Frequency Drives (VFDs) shall be provided for fans as required. The digital controller shall modulate the VFDs between a minimum setpoint and a maximum setpoint demand. The duct temperature sensor input(s) to the digital controller shall be used to calculate the speed reference signal.
- The VFD speed range of operation shall be from 0% to 100% for the system, with the minimum speed set as required to meet minimum ventilation requirements.
- An internal algorithm to the digital controller shall modulate supply fan VFD speed proportional to all exhaust fans that are located in the same fan group as the supply fan.
- The system shall operate in PREP MODE during light cooking load or COOL DOWN MODE when sufficient heat remains underneath the hood system after cooking operations have been completed. Operation during either of these periods will disable the supply fans and set an exhaust fan speed that is equal to the minimum ventilation requirement.
- A digital controller shall disable the supply fan(s), activate the exhaust fan(s), actuate the appliance shunt trip, and disable an electric gas valve automatically when fire is detected on a covered hood.

**DuctWork #1 Parts - Job#3955543**

Tag	Part #	CFM	S.P.	Weight	Velocity	QTY	Description
P1	DW1245ASY	1332	-0.0473	5.86	1695.96	1	Single Wall Duct 45 Degree
P2	DW1207LT	1332	-0.0035	3.11	1695.96	1	Single Wall Duct 12" diamet
P3	DW1217LT	1332	-0.0085	7.05	1695.96	1	Single Wall Duct 12" diamet
P4	DW1245ASY	1332	-0.054	5.86	1695.96	1	Single Wall Duct 45 Degree
P5	DW1229LT	1332	-0.0144	11.69	1695.96	1	Single Wall Duct 12" diamet
P6 Assembled w/P7	DW1230AJDKIT	1332	-0.0096	15.04	1695.96	1	Single Wall Duct Adjustable Adjustable Collar - Stainle
P7 Assembled w/P6 System at P7	DW1912TP	1332	0	6.27	1695.96	1	Duct to Curb Transition, 1' BDU11, DU25, 30 & 33.
		1332	-0.7583				
	3M-2000PLUS			0.80		2	Duct - 3M Fire Barrier 200
	DW12CLASY			1.23		6	Duct "V" Clamp With new d
Total Weight				63.86			

SINGLE WALL FACTORY BUILT DUCTWORK

- ALL DUCTWORK IS REQUIRED TO BE INSTALLED WITH THE MAXIMUM SUPPORT SPACING LISTED BELOW.
- FOR A COMPLETE LIST OF APPROVED SUPPORT METHODS, SEE THE INSTALLATION AND OPERATION MANUAL
- DUCTWORK SHALL SLOPE NOT LESS THAN 1/16" PER LINEAR FOOT TOWARDS THE HOOD OR AN APPROVED
- WHERE HORIZONTAL DUCTS EXCEED 75 FEET IN LENGTH, THE SLOPE SHALL NOT BE LESS THAN 3/16" PE

DUCT DIAMETER	HORIZONTAL SUPPORT (ft)	VERTICAL WALL SUPPORT (ft)	CL
8"	10'	10'	
10"	10'	10'	
12"	10'	10'	
14"	10'	10'	
16"	10'	10'	
18"	10'	10'	
20"	10'	10'	

**EXHAUST FAN INFORMATION - Job#3865543**

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P. #	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS.)	SONES	
1	KEF-1	DUBSHFA	1332	1.000	1187	1.000	0.3230	1	115	10.2	422 FPM	92	12.2

**MUA FAN INFORMATION - Job#3865543**

FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLOWER	HOUSING	MIN CFM	DESIGN CFM	ESP.	RPM	H.P.	B.H.P. #	VOLT	FLA	WEIGHT (LBS.)	SONES	
2	KXMA-1	A1-G10	G100	A1	0	1066	0.500	810	1.000	0.4230	1	115	10.2	212	15.9

**FAN OPTIONS**

FAN UNIT NO.	TAG	OPTION (Qty. - Descr.)
1	KEF-1	1 - Grease Box 1 - ECH Wiring Package-Exhaust - PWM Signal from ECPHDS Prewire (NIBEC Motor)
2	KXMA-1	1 - ECH Wiring Package-Supply - PWM Signal from ECPHDS Prewire (NIBEC Motor)

**FAN ACCESSORIES**

FAN UNIT NO.	TAG	EXHAUST			SUPPLY		
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT DISCHARGE	GRAVITY DAMPER	HORIZONTAL DISCHARGE	WALL MOUNT
1	KEF-1	YES					
2	KXMA-1						

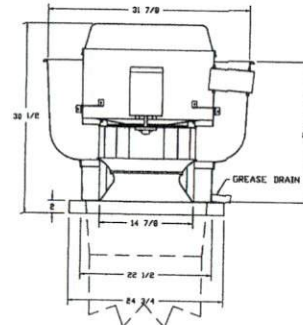
**CURB ASSEMBLIES**

NO.	ON FAN	TAG	WEIGHT	ITEM	SIZE
1	# 1	KEF-1	41 LBS	Curb	23,000"V x 23,600"L x 24,000"H Vented Hinged
2	# 2	KXMA-1	29 LBS	Curb	21,000"V x 21,000"L x 14,000"H

FAN NO. A1-010 - SUPPLY FAN (KXMA-1)  
 1. DIRECT DRIVE UNTEMPERED SUPPLY UNIT WITH 10" BLOWER IN SIZE #1 HOUSING WITH SPEED CONTROL, DISCONNECT SWITCH.  
 2. BIFANE HOOD WITH ICE FLEXERS.  
 3. DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT  
 4. ECH WIRING PACKAGE FOR SUPPLY MOTORS WITH PWM SIGNAL FROM ECPHDS PREWIRE.

NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN SMACNA PUBLICATION 303. DO NOT RELY ON DUCT TO SUPPORT DUCT IN ANY WAY. SUGGESTED STRAIGHT DUCT SIZE IS 14" x 14".

FAN #1 DUBSHFA - EXHAUST FAN (KEF-1)



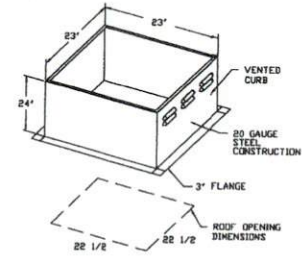
**FEATURES:**

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL785 AND UL786 AND UL-C-5645
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

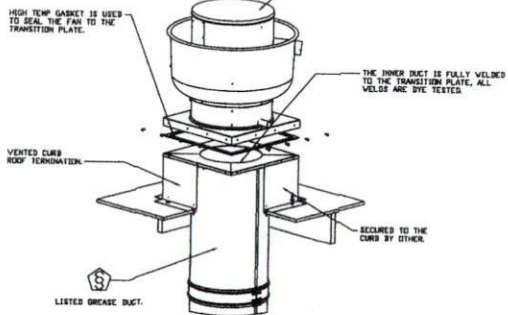
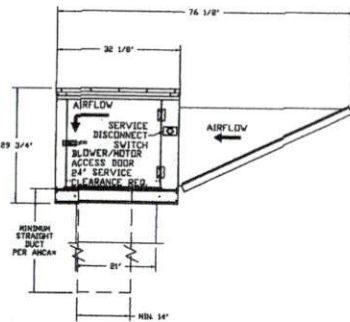
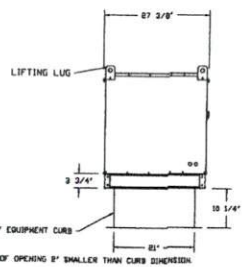
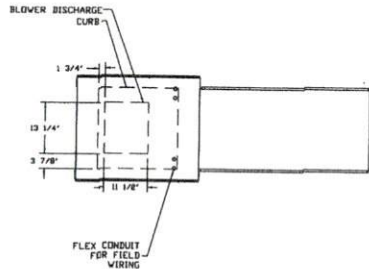
**WINDUP TEMPERATURE TEST**  
 EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

**ABNORMAL FLAME-UP TEST**  
 EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600° C (1112° F) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

**DETAILS**  
 GREASE BOX  
 ECH WIRING PACKAGE-EXHAUST - PWM SIGNAL FROM ECPHDS PREWIRE (NIBEC MOTOR)



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.  
 SPECIFY PITCH: EXAMPLE: 7/12 PITCH = 30° SLOPE



**GREASE DUCT & CHIMNEY SPECIFICATIONS:**  
 PROVIDE GREASE DUCT EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW" ROUND 20 GAUGE 430 STAINLESS STEEL DUCTWORK. MODEL "DW" IS LISTED TO UL-1978 AND IS INSTALLED USING "V" CLAMP LOCKING CONNECTIONS SEALED WITH 3M FIRE BARRIER 2000 PLUS. MODEL "DW" DOES NOT REQUIRE WELDING PROVIDING IT HAS BEEN INSTALLED PER THE MANUFACTURES INSTALLATION GUIDE.  
 PROVIDE RATED ACCESS DOORS AT EVERY CHANGE IN DIRECTION AND EVERY 12' ON CENTER. PER MANUFACTURES LISTING MODEL "DW" HORIZONTAL RUNS LESS THAN 75 FT. CAN BE SLOPED 1/16" PER 12", HORIZONTAL RUNS MORE THAN 75 FT. CAN BE SLOPED 3/16" PER 12". DUCT SHOULD BE SLOPED AS MUCH AS POSSIBLE TO REDUCE THE CHANCE OF GREASE ACCUMULATION IN HORIZONTAL RUNS.  
 IF THE DUCT OR CHIMNEY IS WITHIN 18 INCHES OF COMBUSTIBLE MATERIAL, PROVIDE UL-2221 OR UL-103 HT LISTED DOUBLE WALL GREASE DUCT OR DOUBLE WALL CHIMNEY EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW- 2R, 2R TYPE HT, 3R, OR 3Z" ROUND 20 GAUGE 430 STAINLESS INNER DUCT INSULATED WITH A 24 GAUGE 430 STAINLESS OUTER SHELL.

**CUSTOMER APPROVAL TO MANUFACTURE:**

Approved as Noted   
 Approved with NO Exception Taken   
 Review and Resubmit   
 SIGNATURE \_\_\_\_\_  
 Your Title \_\_\_\_\_ Date \_\_\_\_\_

PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.  
 SPECIFY PITCH: EXAMPLE: 7/12 PITCH = 30° SLOPE

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**8th Street Cafe and Deli**

8th Street Cafe and Deli

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 3/4"  
 MABTB

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**EXHAUST FAN INFORMATION - Job#3955543**

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	Ø	VOLT	FLA
1	KEF-1	DU85HFA	1332	1.000	1187	1.000	0.3320	1	115	10.2

**MUA FAN INFORMATION - Job#3955543**

FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLOWER	HOUSING	MIN CFM	DESIGN CFM	ESP.	RPM	H.P.
2	KMUA-1	A1-G10	G10D	A1	0	1066	0.500	810	1.000

**FAN OPTIONS**

FAN UNIT NO.	TAG	OPTION (Qty. - Descr.)
1	KEF-1	1 - Grease Box
		1 - ECM Wiring Package-Exhaust - PWM Signal from ECPM03 Prewire (NIDEC Motor)
2	KMUA-1	1 - ECM Wiring Package-Supply - PWM Signal from ECPM03 Prewire (NIDEC Motor)

**FAN ACCESSORIES**

FAN UNIT NO.	TAG	EXHAUST			SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1	KEF-1	YES						
2	KMUA-1							

**CURB ASSEMBLIES**

NO.	ON FAN	TAG	WEIGHT	ITEM	SIZE
1	# 1	KEF-1	41 LBS	Curb	23.000"W x 23.000"L x 24.000"H Ven
2	# 2	KMUA-1	29 LBS	Curb	21.000"W x 21.000"L x 14.000"H

FAN #2 A1-G10D - SUPPLY FAN (KMUA-1)

1. DIRECT DRIVE UNTEMPERED SUPPLY UNIT WITH 10" BLOWER IN SIZE #1 HOUSING WITH SPEED CONTROL, DISCONNECT SWITCH.
2. INTAKE HOOD WITH EZ FILTERS
3. DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT
4. ECM WIRING PACKAGE FOR SUPPLY MOTORS WITH PWM SIGNAL FROM ECPM03 PREWIRE.

\*NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED

*Fire System Information - Job#3955543*

FIRE SYSTEM NO.	Tag	TYPE	SIZE	FLOW POINTS	INSTALL
					SYSTEM
1		Ansul R102	3.0	11	Fire Cabinet Right

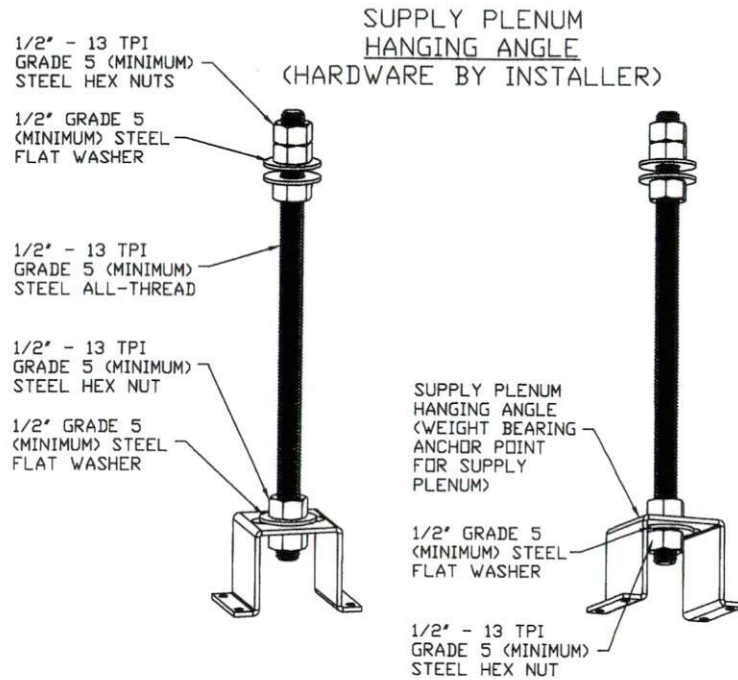
*GAS VALVE(S)*

FIRE SYSTEM NO.	TAG	TYPE	SIZE	SUPPLIED BY
1		Mechanical	1,500	CaptiveAire Systems

*Fire System Parts List Key*

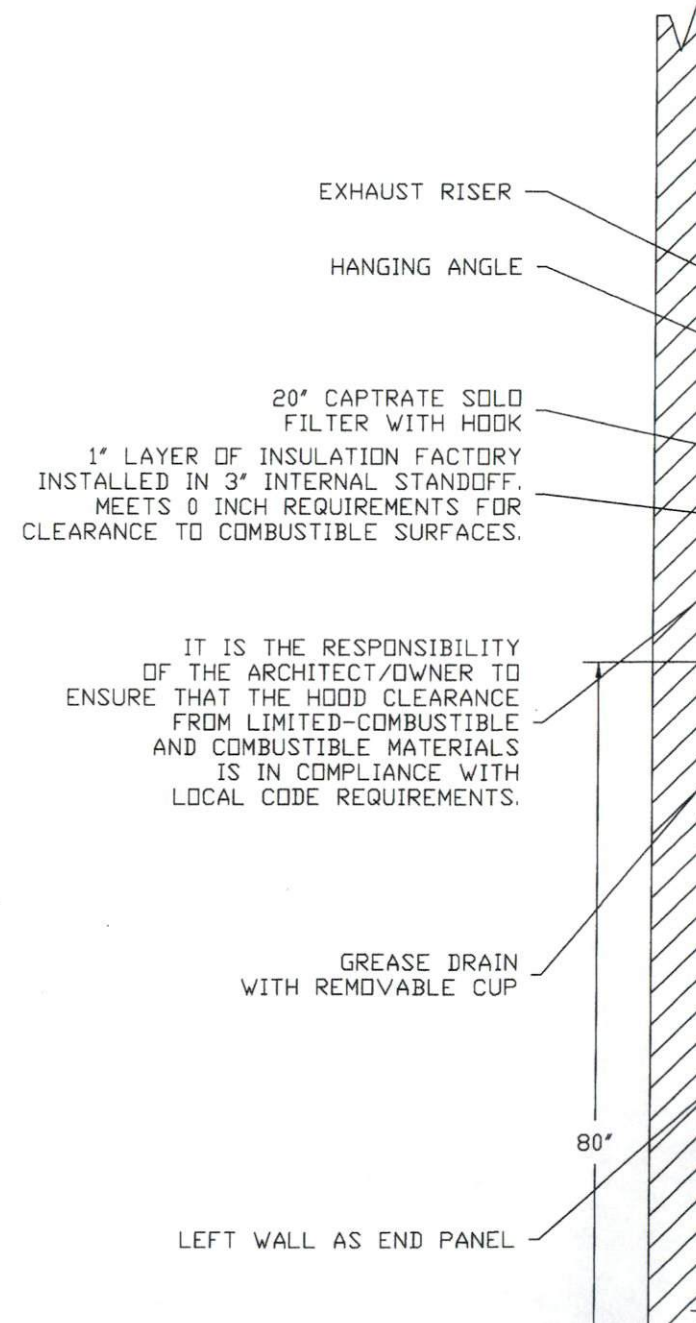
FIRE SYSTEM NO.	TAG	KEY NUMBER - PART DESCRIPTION
1		0 - 0 - 43-15733 AIR CYLINDER ASSEMBLY - Air Cylinder and Tubing for Mechanical Valves (Ansul Part #15733)
		0 - 0 - Tank Strap Tank Strap - used for ANSUL Tanks
		0 - 0 - UCTANKBRACKET Tank Bracket for fire system tank installation in utility c
		1 - 1 - AT - 3.0 TANK(#1B) - 3.0 Gallon SS Tank (for use with Automan Release, Act or SS Enclosure (UL/ULC)) Macola # 01-429862
		3 - 3 - ANS-DEM REGULATED RELEASE - Ansul Regulated Mechanical Release/Bracket DEM, R-102, Cartridge Detection Included, Ansul Part # 79493
		5 - 5 - LIQ-3.0 AGENT - Ansulex Low PH Wet Chemical Agent, 3 Gallon (UL) 79372
		7 - 7 - 101-20 CARTRIDGE - Carbon Dioxide 101-20, 3 Gallon Cartridge (R-102)
		10 - 10 - TLINK LINK - Test Link (1 test link) Ansul Part # 24916, Macola # 20-249
		11 - 11 - MICRO-SDA MICROSWITCH KIT- Includes 2 switches and Mounting Hardware. : Dual Electric Switch, One Standard Switch, One Alarm Duty Switch Ansul Part # 437 Macola # 08-437155
		27 - 27 - QPSA-1/2 PULLEY SEAL - 1/2" Hood Seal (UL) Ansul Part # 423253, Macola # 32-79768
		34 - 34 - RPS-A REMOTE PULL STATION - Red composite (without wire rope) 434618 Macola #06-4835)
		35 - 35 - PE-LT PULLEY ELBOW - Low Temp. Pulley Elbow, Set Screw Type Ansul Pa # 415670, Macola # 11-415671
	36 - 36 - PE-HT PULLEY ELBOW - High Temp Pulley Elbow, Compression Type, Ansul # 423251, Macola # 10-45771	





### ASSEMBLY INSTRUCTIONS

HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD, SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION ABOVE CEILING ANCHORS. SINGLE HEX NUT BENEATH HANGING ANGLE IS ACCEPTABLE FOR PSP HANGING ANGLES. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.



**HOOD INFORMATION - Job#3955543**

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	APPLIANCE DUTY	DESIGN CFM/ft	TOTAL EXH. CFM	EXHAUST PLENUM RISER(S)				
								WIDTH	LENG.	HEIGHT	DIA.	CFM
1		5424 ND-2-PSP-F	6' 6"	600 Deg.	Heavy	205	1332			4"	12"	1332

**HOOD INFORMATION**

HOOD NO.	TAG	FILTER(S)					LIGHT(S)	
		TYPE	QTY.	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY.	TYPE
1		Captrate Solo Filter	4	20"	16"	85% See Filter Spec.	4	L55 Series E

**HOOD OPTIONS**

HOOD NO.	TAG	OPTION
1		FIELD WRAPPER 18.00" High Front, Right
		BACKSPLASH 80.00" High X 91.00" Long 430 SS Vertical
		LEFT END STANDOFF (FINISHED) 1" Wide 54" Long Insulated
		INSULATION FOR BACK OF HOOD
		RISER SENSOR INSTALL 6IN PLENUM
		RIGHT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 80" High Ins SS
		LEFT WALL AS END PANEL

**PERFORATED SUPPLY PLENUM(S)**

HOOD NO.	TAG	POS.	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)				
							WIDTH	LENG.	DIA.	CFM	S.P.
1		Front	91"	14"	6"	MUA	12"	20"		533	0.156"
						MUA	12"	20"		533	0.156"



GREASE DUCT & CHIMNEY SPECIFICATIONS:  
 PROVIDE GREASE DUCT EQUAL TO CAPTIVEAIRE S  
 ROUND 20 GAUGE 430 STAINLESS STEEL DUCTWORK  
 IS LISTED TO UL-1978 AND IS INSTALLED USING

DuctWork #1 Parts - Job#385543

Tag	Part #	CFM	S.P.	Weight	Velocity	QTY	Description
P1	BV1845ASY	1338	-0.0473	5.86	1695.96	1	Single Wall Duct 45 Degree Elbow, 18" Duct, Assembly.
P2	BV187LT	1338	-0.0035	3.11	1695.96	1	Single Wall Duct 18" diameter, 7' long, Flange at both ends. Stainless Steel.
P3	BV1817LT	1338	-0.0085	7.05	1695.96	1	Single Wall Duct 18" diameter, 17' long, Flange at both ends. Stainless Steel.
P4	BV1845ASY	1338	-0.054	5.86	1695.96	1	Single Wall Duct 45 Degree Elbow, 18" Duct, Assembly.
P5	BV1829LT	1338	-0.0144	11.69	1695.96	1	Single Wall Duct 18" diameter, 29' long, Flange at both ends. Stainless Steel.
P6	BV1830AJKIT	1338	-0.0096	15.04	1695.96	1	Single Wall Duct Adjustable, 18" diameter, 29.5' long, Flange at one end with a 18" Adjustable Collar - Stainless Steel.
Assembled w/P7	BV1818TP	1338	0	6.27	1695.96	1	Duct to Curb Transition, 19-1/2" Curb to 18" Duct, 16 GA Aluminized Steel Used on BDU1, BUE5, 30 & 33.
Assembled w/P6 System at P7	3M-800PLUS			0.80		2	Duct - 3M Fire Barrier 800 Plus Silicone - Used as sealant to Seal Duct Joints.
	BV18CLASY					6	Duct 1/4" Clamp With new design 14 Ga Brackets, 18" Duct, Assembly.
Total Weight							63.86

SINGLE WALL FACTORY BUILT DUCTWORK

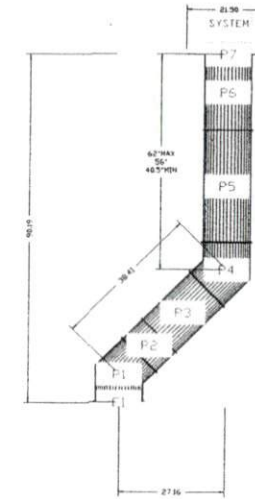
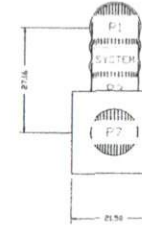
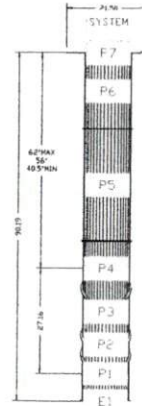
- ALL DUCTWORK IS REQUIRED TO BE INSTALLED WITH THE MAXIMUM SUPPORT SPACING LISTED BELOW.
- FOR A COMPLETE LIST OF APPROVED SUPPORT METHODS, SEE THE INSTALLATION AND OPERATION MANUAL.
- DUCTWORK SHALL SLOPE NOT LESS THAN 1/16" PER LINEAR FOOT TOWARDS THE HOOD OR AN APPROVED GREASE COLLECTION RESERVOIR.
- WHERE HORIZONTAL DUCTS EXCEED 75 FEET IN LENGTH, THE SLOPE SHALL NOT BE LESS THAN 3/16" PER LINEAR FOOT.

DUCT DIAMETER	HORIZONTAL SUPPORT (Ft)	VERTICAL WALL SUPPORT (Ft)	VERTICAL CURB SUPPORT (Ft)
8"	10'	10'	24'
10"	10'	10'	24'
12"	10'	10'	24'
14"	10'	10'	24'
16"	10'	10'	24'
18"	10'	10'	24'
20"	10'	10'	24'
22"	10'	10'	24'
24"	10'	10'	24'

DuctWork #1 SE View



DuctWork #1 Front View DuctWork #1 Top View DuctWork #1 Side View



DATE  
DESIGN

**CANAL**

8th Street Cafe and Deli

DATE: 11/18/17  
SCALE: 3/4"

5008