

HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER FOOD SERVICE ESTABLISHMENTS

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

Plans are reviewed using North Carolina's 15A NCAC 18A .2600 Rules Governing the Food Protection and Sanitation of Food Establishments and the NC Food Code Manual. To view these rules, go to <http://www.dch.ocr.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 Violette, REHS
Food and Lodging Program Specialist

Jamie Turlington, REHS
Environmental Health Specialist

Cindy Pierce, REHS
Environmental Health Specialist

Nikki Eason, REHS
Environmental Health Specialist

Plans must be submitted with the following supporting documentation:

- _____ A complete set of plans drawn to scale showing the placement of each piece of food service equipment, storage areas, trash can wash facilities, etc. along with general plumbing, electrical, mechanical, and lighting drawings
- _____ Plans must include a site plan locating exterior equipment such as dumpsters or walk-in coolers
- _____ A complete equipment list and corresponding manufacturer specification sheets
- _____ A proposed menu
- _____ A completed Food Service Plan Review Application
- _____ \$200 Plan Review Fee

05/21
gv

Food Service Plan Review Application

Type of plan: New x Remodel _____

Name of Establishment: Ay Wey Mexican Kitchen + Tequila

Physical Address: 1921 w cumberland st

City: dunn State: nc Zip: 28334

Phone (if available): 757 738 8777 Fax: _____

Email: fannycervantes13@hotmail.com

Applicant(s): Stephannie Viridiana Cervantes Gomez

Address: 19 cinnamon lane

City: dunn State: nc Zip: 28339

Phone: 757 738 8777 Fax: _____

Email: fannycervantes13@hotmail.com

Owner (if different from Applicant): _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

Email: _____

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

Signature: Stephannie Cervantes Date: 09/02/2021
(Applicant or Responsible Representative)

Hours of Operation:

Mon 11-10 Tues 11-10 Wed 11-10 Thurs 11-10 Fri 11-11 Sat 11-11 Sun 11-09

Number of Seats: 250

Facility total square feet: 4000

Projected start date: _____

Type of Food Service:

Check all that apply

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

- Sit down meals
- Take-out meals
- Catering

Utensils:

Multi-use (reusable): Single-use (disposable): _____

Food delivery schedule (per week): monday- thursday

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: A. O. SMITH MODEL brt - 199 118

Storage Capacity: 80 gallons

- Electric water heater: _____ kilowatts (kW)
- Gas water heater: 199 000 BTU's

Water heater recovery rate: 193 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? yes

Eligible Person In Charge: jorge luis lopez torres

Program servsafe Cert. # 19840265 Exp. Date 09/24/2025

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

Eligible Person In Charge: _____

Program _____ Cert. # _____ Exp. Date _____

Eligible Person In Charge: _____

Program _____ Cert. # _____ Exp. Date _____

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

Are copies of signed Employee Health Policies on file? _____

Food Sources

	Names of food distributors:	Deliveries/wk
1.	<u>us foods</u>	<u>twice</u>
2.	<u>concept</u>	<u>twice</u>
3.	_____	_____
4.	_____	_____

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 18 Width 24 Depth 14

Length of drain boards (inches): Right 24 Left 24

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

What type of sanitizer will be used?

Chlorine x Quaternary _____ Hot water (171°F) _____ Other (specify) _____

Mechanical Dishwashing

Will a dishmachine be used? Yes x No _____

Dishmachine manufacturer and model: _____ will be provide by us foods

Hot water sanitizing ? _____ or chemical sanitizing? 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? rinse with hot water, dish soap, rinse with hot water sanitizing

How many air drying shelves will you have? 10 (18x60)

Calculate the square feet of total air drying space: 9000 ft

Hand washing

Indicate number and locations of hand sinks in the establishment: 3, two on the kitchen one in the bar area

Employee Area

Indicate location for storing employees' personal items: office

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	tile	tile	frp	washable ceiling
Bar	tile	tile	drywall	ceiling
Food Storage	tile	tile	wall	ceiling
Dry Storage	tile	tile	frp	washable ceiling
Toilet Rooms	tile	tile	wall	washable ceiling
Garbage & Can Wash Areas	cement	cement		
Other				
Other				

Garbage, Refuse and Other

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

Location and size of can wash facility: 3 ft by 4 ft, outside the restaurant

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

Will a dumpster be provided? yes

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

How will used grease be handled? grease trap

Is there a contract for grease trap cleaning? yes

Are doors self-closing? yes Fly fans provided? yes

Where will chemicals be stored? down the three compartment sink

Where will clean linen be stored? on a shelf

Where will dirty linen be stored? outside the restaurant, on a container

FOOD HANDLING PROCEDURES

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

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

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

FOOD PRODUCT Steak, arrive ~~frozen~~ fresh on a packaged,
and we will stored on the cooler and some of the freezer.
and we will handle on the prep sink with the table.
Usually on the morning when we make all the preparations.

FOOD PRODUCT Chicken will arrive fresh on a packaged
and we will used and stored the same way that the
steak

FOOD PRODUCT Shrimp, fish, crab, and the seafood
will arrive frozen, and will be storage on the
freezer, will be handle on the seafood prep sink.

FOOD PRODUCT Vegetables like tomatoes, potatoes,
bell pepper, Jalapeno and other vegetables arrive
on boxes and we will storage on the cooler, we
will handle the vegetables on the prep table.

FOOD PRODUCT Onions will arrive on the bag, and we will
storage on the dry food storage inside of a container.

Dry Goods, like rice, beans, dry peppers will storage
on the Dry food storage.

***ADDITIONAL SHEETS ARE AVAILABLE

Menu AY WEY MEXICAN KITCHEN + TEQUILA

AY WEY Quesadillas - \$8.50

Marinated chicken with adobo, pineapple, onions and sour cream on the side.

Ceviche De Camarones - \$9.50

Cooked shrimp, pico de gallo and avocado.

Spinach Dip & Shrimp - \$7.95

Made with grilled spinach, shrimp, onions and our famous cheese dip, garnished with red pepper.

Chorizo Dip - \$6.50

Grilled homemade Mexican sausage topped with our famous queso dip.

Guacamole - \$4.25

Cantina Nachos - \$8.99

Tortilla chips covered with melted cheese, lettuce, pico de gallo and jalapeños, topped with sour cream.

Queso Dip - \$4.25

Melted cheese with jalapeño

Cancun Dip - \$5.50

Seasoned ground beef with our famous queso dip garnished with a chile toreado.

Chicken Rolls - \$7.99

Flour tortilla rolled with chicken and pico de gallo. Topped with chipotle sauce.

Queso Fundido - \$6.00

Grilled chorizo, mushroom, onion with melted cheese. Garnish with raw onion and cilantro.

LUNCH *These items are only available until 3pm and will not be prepared/honored if ordered after 3pm. Please use our regular menus if ordering after 3pm. Thank you!*

Lunch Grilled Chicken Santa Fe - \$7.95

Grilled chicken breast served with a guacamole salad, rice, beans and tortillas.

Sopa De Elota - \$6.49

Sweet corn, mayo and chile garnished with cilantro, queso fresco and lime.

Lunch Taco Salad - \$6.49

A crispy flour tortilla filled with beans, lettuce, pico de gallo, cheese and sour cream. Choice of chicken or beef.

Lunch POLLO Chipotle - \$7.95

Grilled chicken breast cooked with chipotle, rice, beans, taortillas and gauacamole salad on the side.

Lunch Arroz Con Pollo - \$11.99

Grilled chicken served on a bed of rice, topped with onions, poblano peppers and cheese dip.

Lunch Flautas - \$6.49

Two corn tortillas deep fried, filled with chicken, covered with chipotle cream and cheese dip, served with lettuce, queso fresco, pico de gallo and rice.

Lunch Al Pastor Tacos - \$8.49

Adobo marinated pork, pineapple garnished with raw onion and cilantro.

Lunch Chimichanga - \$6.49

Ground beef or chicken. Topped with cheese dip, lettuce, pico de gallo, sour cream and served with refried beans.

Speedy Gonzales Combo - \$6.49

Pick one: Burrito, Enchilada, Taco, Chile Relleno, Quesadilla, Tamale – Served with Rice and Beans

Lunch Enchiladas Supreme - \$6.49

One chicken and one beef enchilada topped with cheese and red sauce. Served with rice and sour cream on the side.

Lunch ACP - \$7.95

Grilled chicken strips covered with rice, onions and poblano peppers. Topped with cheese dip.

Lunch Fajitas - \$8.05

Grilled chicken or veggie, with bell peppers, onions, and tomatoes. On the side: guacamole salad, rice, refried beans, sour cream and tortillas.

Lunch Fajita Quesadilla - \$7.95

Grilled flour tortilla stuffed with steak, chicken or veggie with cheese, bell peppers, onions, and mushrooms. Served with rice, sour cream salad and pico de gallo on the side.

Lunch Sincronizada - \$6.49

Flour tortilla stuffed with shredded chicken, cheese and jalapeños. Rice and avocado on the side.

Lunch Choripollo - \$8.05

Grilled chicken breast topped with chorizo, mushrooms and melted cheese. Served with rice, beans, sour cream salad and tortillas.

Lunch Quesadilla Deluxe - \$6.49

Flour tortilla with cheese and chicken, lettuce, pico de gallo and sour cream. Served with rice.

Lunch Chicken Soup - \$6.49

Shredded chicken in rich chicken broth with potato, carrots, tomato, onion, zucchini, garnished with pico de gallo and avocado.

Lunch Tortilla Soup - \$6.49

Shredded chicken, sweet potato, carrots, onions, chipotle, red pepper and celery blended and garnished with tortilla strips, avocado and queso fresco.

LOS FAVORITOS

Carne Con Chile - \$12.99

Steak cooked with our tomatillo sauce. Served with rice, beans, and homemade corn tortillas.

Flautas - \$12.50

Crispy rolled corn tortillas stuffed with chicken or beef. Covered in cheese sauce and chipotle sauce. Topped with lettuce and pico de gallo and served with rice and beans.

Tamales - \$12.99

Two tamales over a bed of rice, salsa ranchera garnished with pico de gallo, cilantro, queso fresco and guacamole.

Arroz Con Pollo Texano - \$13.99

Grilled chicken, steak and shrimp served on a bed of rice, topped with onions, poblano peppers and cheese dip.

Tiras De Pollo - \$13.50

Grilled chicken mixed with chipotle cream, cheese dip sauce and cilantro. Served with pico de gallo, rice and beans.

Arroz Con Pollo - \$11.99

Grilled chicken served on a bed of rice, topped with onions, poblano peppers and cheese dip.

Carnitas - \$12.99

Tender pork slowly braised. Served with rice, beans, tortillas and guacamole salad.

Chimichangas - \$12.50

Two deep-fried flour tortillas stuffed with shredded chicken or ground beef. Topped with cheese dip, lettuce, pico de gallo, sour cream and guacamole. Served with beans.

Fiesta Chicken - \$12.25

Marinated grilled chicken breast. Topped with pico de gallo, jalapeño and tortilla strips. Served with rice and black beans.

Alambre - \$15.99

Strips of grilled chicken or steak, onions, poblano peppers, mushrooms, bacon, chorizo, pineapple and melted cheese. Served with rice and beans.

TACOS

Shrimp & Chorizo Tacos - \$13.75

Grilled shrimp and chorizo topped with lettuce, pico de gallo, pineapple and chipotle cream on top.

Veggie Tacos - \$12.25

Grilled spinach and poblano peppers, melted cheese, pico de gallo and guacamole on top.

Grilled Steak Tacos - \$13.75

Grilled chunks of steak, melted cheese, pico de gallo and guacamole on top.

Al Pastor Tacos - \$12.75

Adobo marinated pork, pineapple, chopped onion and cilantro on top.

Grilled Chicken Tacos - \$12.50

Grilled chicken topped with pico de gallo, pineapple, lettuce, guacamole and queso fresco.

Carnitas Tacos - \$12.25

Slow braised pork chopped onion and cilantro served with our homemade green tomatillo salsa

Fresh Grilled Salmon or Tilapia Tacos - \$13.75

Fresh grilled salmon or tilapia, topped with coleslaw, corn, salsa chipotle and queso fresco.

Tacos De Lechuga - \$13.25

Grilled chicken and steak served on top of romaine lettuce leaf with pico de gallo and guacamole on top.

Chori-Steak Tacos - \$13.25

Grilled chunks of steak and chorizo topped with chopped onion and cilantro.

Spicy Steak Tacos - \$12.50

Grilled steak cooked with our red tomatillo salsa, topped with onion and cilantro.

Spicy Chicken Tacos - \$12.25

Grilled chunks of chicken cooked with our tomatillo hot sauce and topped with onions and cilantro.

Tinga Tacos - \$12.25

Chipotle shredded chicken, topped with lettuce, pico de gallo, pineapple and queso fresco.

FAJITAS

Pina Del Mar Fajitas - \$16.99

A pineapple filled with shrimp, fish, bell peppers, onions, tomatoes and pineapple. Topped with melted cheese. Served with a house salad, rice, beans and tortillas.

Shrimp Fajitas - \$15.99

Shrimp sautéed with bell peppers, onions and tomatoes. Pico de gallo, lettuce, sour cream and guacamole on the side. Served with rice, beans, and tortillas.

Veggie Fajitas - \$12.99

Sautéed with bell peppers, onions and tomatoes. Pico de gallo, lettuce, sour cream and guacamole on the side. Served with rice, beans and tortillas.

Fajitas Texasas - \$15.99

Shrimp, chicken and steak sautéed with bell peppers, onions and tomatoes. Pico de gallo, lettuce, sour cream and guacamole on the side. Served with rice, beans and tortillas.

Las Premium Fajitas - \$18.99

Skirt steak, grilled chicken and shrimp. Grilled onions, tomatoes, poblano peppers, broccoli and zucchini. Served with guacamole salad, rice, beans and tortillas.

Cancun Fajitas - \$16.99

A pineapple stuffed with chicken, chorizo, shrimp, bell peppers, onions and tomatoes. Served with guacamole salad, rice, beans and tortillas.

Fajitas De Asada - \$20.99

Premium skirt steak marinated for 48 hours grilled with onions, tomatoes, poblano peppers, broccoli and zucchini. Served with guacamole salad, rice, beans and tortillas.

Mixed Fajitas - \$14.25

Chicken and Steak sautéed with bell peppers, onions and tomatoes. Pico de gallo, lettuce, sour cream and guacamole on the side. Served with rice, beans and tortillas.

Chicken Fajitas - \$12.99

Chicken sautéed with bell peppers, onions and tomatoes. Pico de gallo, lettuce, sour cream and guacamole on the side. Served with rice, beans and tortillas.

Steak Fajitas - \$14.25

Steak sautéed with bell peppers, onions and tomatoes. Pico de gallo, lettuce, sour cream and guacamole on the side. Served with rice, beans and tortillas.

LATIN SOUPS & ENSALADAS*All salads are prepared with organic spring mix.*

Cancun Salad - \$9.50

Organic spring mix salad with black beans, cilantro, queso fresco, tortilla strips, pico de gallo and Cancun dressing.

Taco Salad - \$8.25

Crisp tortilla bowl filled with ground beef or chicken. Refried beans, lettuce, cotija cheese and sour cream.

Sopa De Tortilla - \$8.99

Shredded chicken, sweet potato, carrots, onions, chipotle, red pepper and celery blended and garnished with tortilla strips, avocado and queso fresco

Tropical Salad - \$9.00

Organic spring mix salad with black beans, cilantro, queso fresco, tortilla strips, pico de gallo, mandarin oranges, fresh pineapple and Cancun dressing.

Sopa De Elota - \$8.99

Sweet corn, mayo and chile garnished with cilantro, queso fresco and lime.

Fajita Taco Salad - \$10.50

Crisp tortilla bowl with your choice of grilled chicken or steak. Lettuce, onions, tomatoes, peppers, cotija cheese, pico de gallo, sour cream and guacamole.

Caldo De Camaron - \$15.99

Shrimp in rich shrimp broth with potato, carrots, tomato, onions, zucchini, garnished with raw onions, cilantro and lime on the side.

Chicken Soup - \$8.99

Shredded chicken in rich chicken broth with potato, carrots, tomato, onion, zucchini, garnished with pico de gallo and avocado

COMBO*If you will be substituting STEAK or GRILLED CHICKEN, please indicate in the special instructions which items you wish to have that meat.*

Make Your Own Combo - \$8.70

Any two items! Comes with rice and beans. Burrito, Taco, Enchilada, Tamale, Tostada, Quesadilla, Chile Relleno

Combo #1 - \$9.24

Beef Taco, Two Beef Enchiladas & Rice

Combo #2 - \$9.24

Beef Taco, Beef Enchilada, Chile Relleno & Rice

Combo #5 - \$9.24

Beef Enchilada, Chicken Tamale, Rice & Beans

Combo #4 - \$9.24

Beef Taco, Beef Enchilada & Beef Quesadilla

Combo #6 - \$9.24

Beef Enchilada, Chile con Queso & Two Beef Tacos

Combo #3 - \$9.24

Beef Burrito, Beef Taco & Beef Enchilada

Veggie Combo #1 - \$9.00

Bean Burrito, Cheese Enchilada & Rice

Veggie Combo #2 - \$9.00

Cheese Chile Relleno, Cheese Quesadilla & Beans

Veggie Combo #3 - \$9.00

One Chalupa, Bean Enchilada & Rice

Veggie Combo #4 - \$9.00

Bean Taco, Cheese Burrito & Black Beans

Veggie Combo - \$8.70

Make Your Own with cheese or beans Choose any two items! Comes with rice and beans.
Burrito, Taco, Enchilada, Tostada, Quesadilla, Chile Relleno

VEGETARIAN

Grilled Chile Relleno - \$10.99

Grilled poblano pepper stuffed with onions, tomatoes and bell peppers. Topped with sour cream and cheese. Served with organic spring mix salad.

Grilled Veggie Quesadilla - \$11.99

Flour tortilla filled with bell peppers, onions, tomatoes, zucchini, broccoli, mushrooms and melted cheese. Served with rice and salad.

Sincronizada - \$11.99

A grilled flour tortilla stuffed with spinach, tomatoes, onions, jalapeños and melted cheese. Topped with sliced avocado. Served with rice.

Green Burrito - \$11.99

Stuffed with bell peppers, onions, tomatoes, broccoli and zucchini. Topped with green sauce and cheese. Served with rice and black beans.

Spicy Grilled Salad - \$11.99

Grilled broccoli, onions, jalapeños, tomatoes and zucchini. Topped with red hot sauce, cheese and avocado and served over a bed of organic spring mix salad.

Green Enchiladas Verdes - \$12.50

Three corn tortillas stuffed with grilled vegetables. Served with rice and spring mix salad, topped with melted cheese, cream tomatillo sauce and garnished with raw onions and cilantro.

PARRILLA & SEAFOOD

Pollo Chipotle - \$13.99

Grilled chicken breast cooked with chipotle sauce. Served with rice and beans on the side.

Camarones Ala Crema - \$15.99

12 large shrimp sautéed with onions, Cancun cream sauce with rice, black beans and house salad.

Ceviche-Style Cancun - \$15.99

Shrimp, clamato, pico de gallo and cucumbers garnished with cilantro and avocado.

Coctel De Camaron - \$15.99

12 large shrimp served with our special cocktail sauce, lime juice, cilantro, onions, tomatoes and serrano peppers, garnished with a slice of avocado.

Fresh Salmon A La Diabla - \$15.99

Fresh salmon marinated and cooked with homemade diabla (spicy) sauce. Served with a house salad and rice.

Camarones Al Mojo De Ajo - \$15.99

Grilled shrimp marinated with garlic sauce. Served with guacamole salad and rice.

Fresh Salmon Al Chipotle - \$15.99

Grilled salmon topped with chipotle over onions and mushrooms. Served with avocado, house salad and rice.

Camarones Rancheros - \$15.99

12 large shrimp sautéed with our ranch tomato sauce with rice, black beans and house salad.

Camarones A La Diabla - \$15.99

Grilled shrimp cooked with our spicy diabla hot sauce. Served with rice, beans, guacamole salad and tortillas.

Parrillada Mix for Two - \$39.99

Great combination of shrimp, grilled chicken, steak, carnitas, chorizo and grilled vegetables. Served with pico de gallo, guacamole salad, sour cream, rice, beans and tortillas.

Molcajete - \$15.99

Mexican hot sizzling skillet filled with grilled chicken, steak, chorizo, onions, sliced potatoes, queso and ranchero sauce. Served with rice, beans and tortillas.

Parrillada Mix for One - \$21.99

Great combination of shrimp, grilled chicken, steak, carnitas, chorizo and grilled vegetables. Served with pico de gallo, guacamole salad, sour cream, rice, beans and tortillas.

Chilaquiles - \$14.99

Grilled chicken over homemade tortillas and green salsa, melted cheese, rice and vegetables. Garnish with Sour Cream, Queso Freso, Raw Onion and Cilantro.

Spinach Chicken - \$13.99

Grilled chicken breast cooked with spinach and cheese dip. Served with guacamole salad.

Pollo Ala Pina - \$15.99

Grilled chicken breast and shrimp, topped with cheese sauce. Served with guacamole salad, rice and tortillas.

Grilled Chile Relleno - \$14.99

Grilled poblano pepper, stuffed with grilled chicken or steak; onions, tomatoes and bell peppers. Topped with sour cream and cheese. Served with a chicken soup or a salad.

Chori-Pollo - \$14.99

Grilled chicken breast, topped with mushrooms, chorizo and melted cheese. Served with sour cream salad, pico de gallo, rice, beans and tortillas.

Carne Asada - \$20.99

Premium skirt steak, served with guacamole salad, pico de gallo, sour cream, rice, beans and tortillas.

Fajita Quesadilla - \$13.99

Grilled flour tortilla stuffed with chicken or steak, bell peppers, onions, tomatoes and mushrooms. Served with rice and salad.

Pollo Loco - \$13.99

Grilled chicken breast cooked with our loco red sauce. Served with rice and guacamole salad.

Chipotle Chicken & Shrimp - \$15.99

Grilled chicken breast topped with shrimp marinated in chipotle sauce. Served with a guacamole salad and rice.

Steak & Cheese - \$16.99

Our premium marinated skirt steak over a bed of grilled onions, melted cheese, bacon and mushrooms. Served with rice and beans.

Camarones Al Tequila & Chipotle - \$15.99

12 large shrimp cooked with chipotle tequila sauce topped with melted cheese, garnished with guacamole and pico de gallo. Served with rice and organic spring mix salad.

ENCHILADAS

Carnitas Enchiladas - \$12.25

Filled with slow braised tender pork and onions topped with cheese, salsa verde and garnished with raw onions and cilantro with lime on the side.

Enchiladas Suizas - \$11.75

Three chicken enchiladas topped with green creamy tomatillo sauce, cheese, cilantro and sour cream.

Enchiladas Supreme - \$11.75

One cheese, one chicken, one beef and one bean enchilada. Topped with red sauce, melted cheese and sour cream

Steak Enchiladas - \$14.50

Chargrilled premium skirt steak over one chicken and one beef enchilada with green sauce, cream and rice.

Shrimp Enchiladas Verdes - \$14.25

Filled with grilled shrimp and onion, cheese and green sauce on top.

BURRITOS

California Burrito - \$13.25

Large flour tortilla filled with steak, chicken or veggies, rice, beans, lettuce, cheese, pico de gallo and chipotle sauce

Chori-Pollo Burrito - \$12.25

Stuffed with grilled chicken and chorizo, topped with cheese dip

Burrito Azteca - \$14.99

Filled with grilled chicken, steak, shrimp and vegetables. Topped with green sauce, cheese dip and red sauce.

Fajita Burrito - \$12.99

Grilled chicken or steak, with bell peppers, onions, tomatoes and cheese. Topped with red sauce.

Cancun Burrito - \$14.99

Filled with grilled shrimp, bell peppers, onions and tomatoes. Topped with cheese and red sauce.

LUNCH BURRITO, TACO, ENCHILADA *These items are only available until 3pm and will not be prepared/honored if ordered after 3pm. Please use our regular menus if ordering after 3pm.*

Thank you!

Lunch Fajita Burrito - \$7.95

Grilled chicken, veggie or steak, filled with beans, bell peppers, onions and tomatoes. Topped with melted cheese and red sauce. Served with rice on the side.

Lunch Choripollo Burrito - \$7.95

Stuffed with grilled chicken, chorizo and onions, topped with cheese dip. Served with rice and black beans on the side.

Lunch California Burrito - \$8.49

Chicken, veggie or steak. Stuffed with black beans, rice, cheese, pico de gallo, lettuce, and chipotle sauce. Served with slaw or french fries.

Lunch Green Burrito - \$8.25

Filled with grilled zucchini, onions, broccoli, tomatoes and bell peppers. Topped with melted cheese and green sauce. Served with rice and black beans on the side.

Lunch Tinga Tacos - \$8.25

Chipotle shredded chicken topped with lettuce, pico de gallo, pineapple and queso fresco.

Lunch Carnitas Tacos - \$8.45

Slow-braised pork, raw onion and cilantro served with our homemade green tomatillo salsa.

Lunch Salmon Tacos - \$9.50

Fresh grilled salmon, topped with coleslaw, corn, salsa chipotle and queso fresco.

Lunch Chori Pollo Tacos - \$7.25

Grilled chicken and chorizo topped with onions and cilantro.

Lunch Tilapa Tacos - \$9.25

Fresh grilled tilapia, topped with coleslaw, corn, salsa chipotle and queso fresco.

Lunch Grilled Chicken Tacos - \$8.49

Grilled chicken topped with pico de gallo, pineapple, lettuce, guacamole and queso fresco.

Lunch Shrimp Chorizo tacos - \$9.50

Grilled shrimp and chorizo topped with lettuce, pico de gallo, pineapple and chipotle cream on top.

Lunch Lechuga Tacos - \$8.49

Grilled chicken and steak served on romaine lettuce leaf, with pico de gallo and guacamole on top.

Lunch Spicy Steak Tacos - \$8.49

Lunch Shrimp Enchiladas - \$9.50

Filled with grilled shrimp and onions. Topped with melted cheese and green sauce. Served with rice and guacamole salad on the side.

Lunch Carnitas Enchiladas - \$8.45

Filled with tender, slow-braised pork with onions topped with cheese, salsa verde, garnished with raw onions and cilantro with lime on the side. Served with rice and guacamole salad.

Lunch Carne Asada & Enchilada - \$11.50

Equipment list

	Kitchen	Size inches	Size feet
1	Hood	24px 48	2.0 x 4
2	Grill	60x24	5 x 2
3	Chesse Melter	48 x 18.61	4 x 1.55
4	Stock Pot Range	18x24.5	1.5 x 2.04
5	G burner Range	36 x 32.5	3 x 2.71
6	Big Fryer	21 x 34 1/4	1.75 x 2.84
7	Small Fryer	15 1/2 x 30 1/4	1.29 x 2.25
8	Char broil	12 x 27	1 x 2.25
9	Chief Base	72 3/8 x 32 1/8	6.02 x 2.67
10	Steam Table	71 x 30	5.92 x 2.5
11	Sandwich prep	46 3/4 x 31	3.86 x 2.58
12	Sandwich prep	46 3/4 x 31	3.86 x 2.58
13	Clean DISH Table	48 x 30	4 x 2.5
14	Dirty Dish Table	48 x 30	4 x 2.5
15	3 compartment sink	106 x 29 1/2	8.83 x 2.46
16	Dish washer	27 x 30	2.5 x 2.5
17	Under Counter Refrig	47 1/4 x 29 1/2	3.94 x 2.46
18	Hand Sink	18 x 20	1.5 x 1.67
19	Tables stainless	48 x 24	4 x 2
20	Table stainless	72 x 24	6 x 2
21	Hand Sink	18 x 20	1.5 x 1.67
22	Chip warmer	23 x 23	1.92 x 1.92
23	Ice machine	48 x 34	4 x 2.83
24	Fountain Soda	30 x 31	2.5 x 2.58
25	Under Counter freezer	47 1/4 x 29 1/2	3.94 x 2.46
26	Dregft beer	95 x 29	7.92 x 2.42
27	Prep table with sink	48 x 30	4 x 2.5
28	Prep table with sink	48 x 30	4 x 2.5
29	Prep table with sink	48 x 30	4 x 2.5
30	Shelving	18 x 60	1.5 x 5
31	Shelving	18 x 60	1.5 x 5
32	Table Stainless steel	24 x 48	2 x 4
33	Tea area		4 x 3
34	can wash outside		

Equipment List

- 35 Bar three compartment sink
- 36 hand sink Bar
- 37 waiting booth 12x3 ft

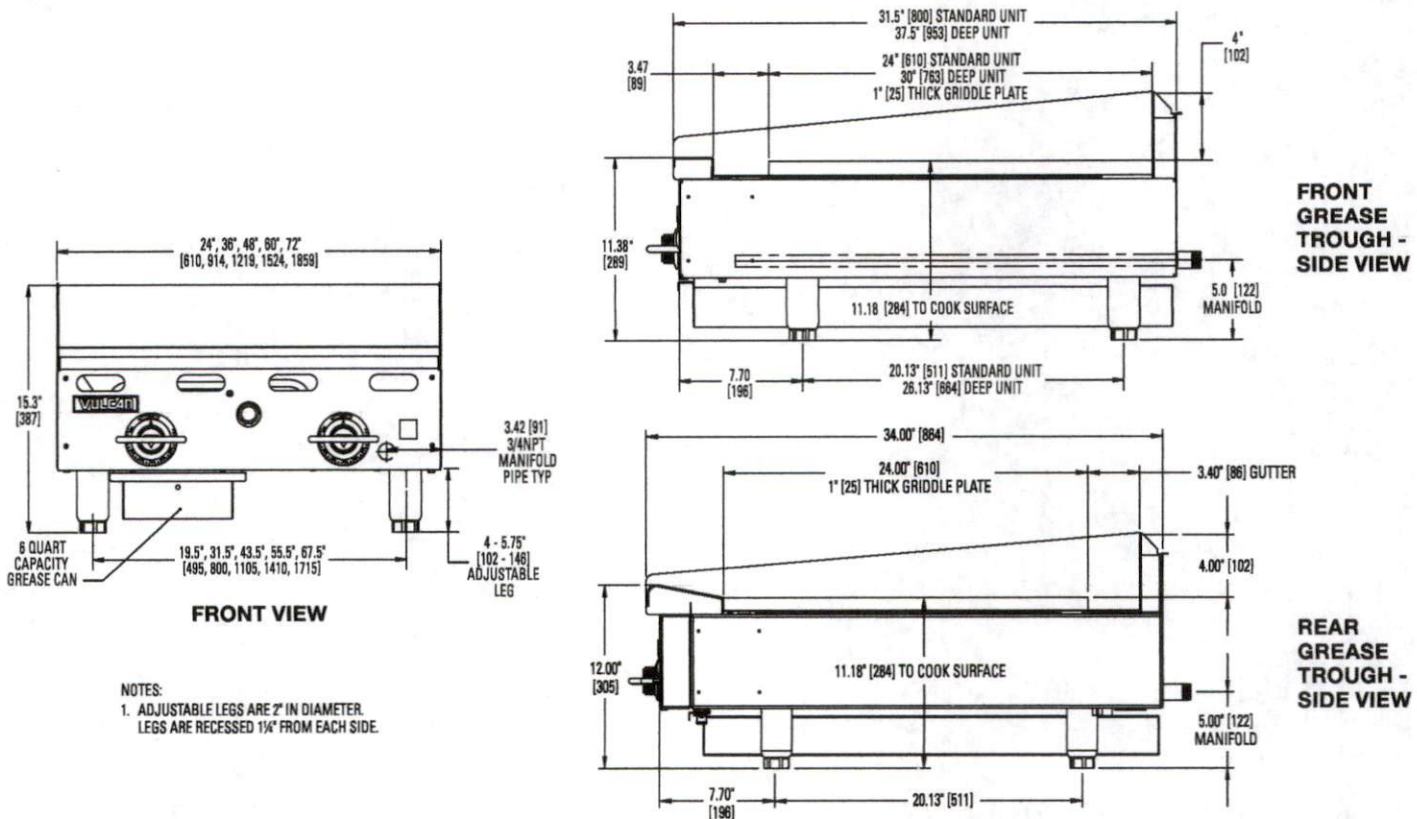


**MSA SERIES
HEAVY DUTY GAS GRIDDLES**

INSTALLATION INSTRUCTIONS

1. A gas pressure regulator supplied with the unit must be installed;
Natural Gas 4.0" (102 mm) W.C.
Propane Gas 10.0" (254 mm) W.C.
2. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible and 0" from non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.
3. These units are manufactured for installation in accordance with ANSI/NFPA-70, National Electrical code.
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

4. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.
NOTE: In The Commonwealth of Massachusetts
All gas appliances vented through ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.
5. This appliance is manufactured for commercial installation only and is not intended for home use.



NOTES:
1. ADJUSTABLE LEGS ARE 2" IN DIAMETER.
LEGS ARE RECESSED 1/4" FROM EACH SIDE.

MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR.	NO. OF DRAWERS	APPROX. SHIP. WT.
MSA24	24"	31½"	15¼"	11⅞"	2	54,000	1	285 lbs./129 kg.
MSA36	36"	31½"	15¼"	11⅞"	3	81,000	1	400 lbs./181 kg.
MSA48	48"	31½"	15¼"	11⅞"	4	108,000	1	480 lbs./218 kg.
MSA60	60"	31½"	15¼"	11⅞"	5	135,000	2	650 lbs./295 kg.
MSA72	72"	31½"	15¼"	11⅞"	6	162,000	2	790 lbs./358 kg.

*These are nominal dimensions and can vary by +1.75" with adjustable legs.



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

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

BLACK◆DIAMOND

Gas Ranges - BDGR Series

Black Diamond's gas ranges are constructed of a stainless steel front, backriser, shelf and feet. Each 30,000 BTU burner has its own 12"x12" removable cast iron grate with standing pilot light and individual control knob for quick, instant lighting. The oven has a total BTU output of 30,000 BTU/hr. The interior of the oven is constructed of all steel with a porcelain oven liner. The oven thermostat adjusts from 150°F-550°F and is equipped with a flame failure safety device. 6" stainless steel legs and 24.75" high backriser. 3/4" rear NPT gas connection.

Construction

- ◆ Stainless steel front, backriser and shelf
- ◆ 30,000 BTU/hr top burners with lift-off heads
- ◆ 12" x 12" cast iron removable top grates
- ◆ Individual pilot light for each burner
- ◆ Spring loaded door with cool to touch s/s handle
- ◆ Removable crumb tray for easy cleaning
- ◆ 6" stainless steel adjustable legs
- ◆ 3/4" rear NPT gas connection

Oven Features

- ◆ 30,000 BTU/hr total output
- ◆ Flame failure safety device
- ◆ Adjustable thermostat from 150°F-550°F
- ◆ Steel liner on door and sides with a porcelain oven liner
- ◆ Includes 2 removable and adjustable oven racks
- ◆ Cool to touch stainless steel oven door handle

Top Burners

- ◆ Cast iron burners each giving off 30,000 BTU/hr
- ◆ 12" x 12" cast iron top grates are removable for easy cleaning and maintenance
- ◆ Each burner has an individual standing pilot light and control knob

BDGR-24
BDGR-36
BDGR-60



BDGR-24



BDGR-36



BDGR-60

Black Diamond warrants this product to be free of defects in materials and workmanship for period of 1 year from the date of original installation.

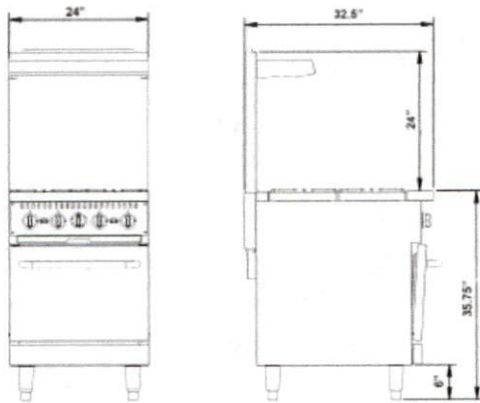


BLACK◆DIAMOND

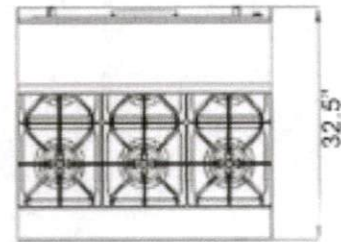
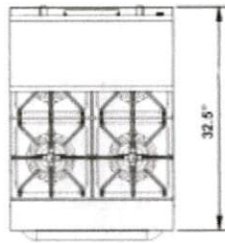
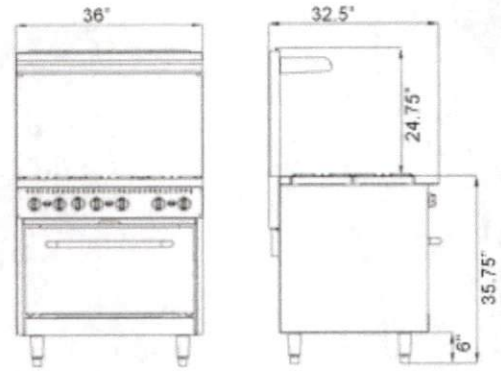
Gas Ranges w/Burners and Ovens

Plan View

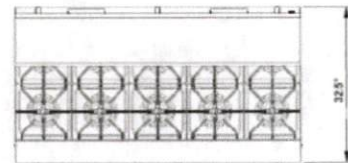
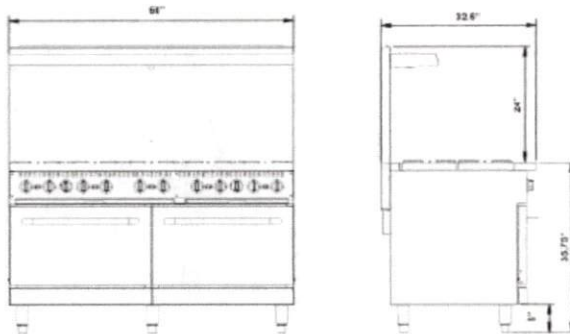
BDGR-24/NG



BDGR-36/NG



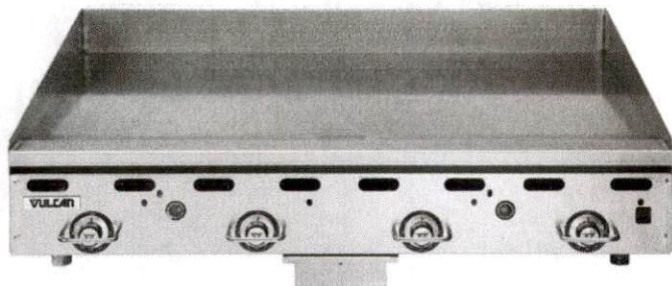
BDGR-60/NG



Specifications

Model Number	Description	Total BTU/hr	Gross Weight	Net Weight
BDGR-24/NG	24" Gas Range w/4 Burners NG	150,000	365 lbs	291 lbs
BDGR-36/NG	36" Gas Range w/6 Burners NG	210,000	456 lbs	390 lbs
BDGR-60/NG	60" Gas Range w/10 Burners NG	360,000	785 lbs	617 lbs

Model Number	Overall Dimensions	Oven Cavity Dimensions	Crumb Tray	Fit Full Size Pan (18"x26")
BDGR-24/NG	24"W x 32.5"D x 60"H	20.5"W x 26"D x 14"H	1	No
BDGR-36/NG	36"W x 32.5"D x 60"H	26.75"W x 26"D x 14"H	1	Yes
BDGR-60/NG	60"W x 32.5"D x 60"H	26.75"W x 26"D x 14"H (2 ovens)	2	Yes

GRIDDLES & BROILERS**VULCAN****MSA SERIES
HEAVY DUTY GAS GRIDDLES**

Model MSA48

**SPECIFICATIONS**

Low profile heavy duty gas griddle, Vulcan Model No. _____. Stainless steel front, sides and front top ledge. Fully welded stainless and aluminized steel body frame. 11" low profile cooking height on 4" legs. 1" thick polished steel griddle plate with 12 gage, 4" stainless steel back and tapered side splashes. Grease chute is fully welded to stop grease migration. One 27,000 BTU/hr. "U" shaped aluminized steel burner and mechanical snap action thermostat for each 12" of griddle width. Chrome thermostat knob guards. Temperature adjusts from 200° to 550°F. One pilot safety for every two burners. 3½" wide stainless steel grease trough. ¾" rear gas connection and gas pressure regulator.

Exterior Dimensions:

_____ "w x 33" d x 15½" h on 4" legs.

CSA design certified. NSF listed.

**SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.**

- MSA24** 24" w x 24" d griddle plate
- MSA36** 36" w x 24" d griddle plate
- MSA48** 48" w x 24" d griddle plate
- MSA60** 60" w x 24" d griddle plate
- MSA72** 72" w x 24" d griddle plate

STANDARD FEATURES

- Stainless steel front, sides and front top ledge with "Cool Bullnose" design.
- Fully welded stainless and aluminized steel chassis frame.
- 11" low profile cooking height on 4" adjustable legs.
- 1" thick polished steel griddle plate with 12 gauge, 4" stainless steel back and tapered side splashes.
- Spatula wide 3½" grease gutter and chute is fully welded for easier cleaning and to stop grease migration.
- One 27,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width.
- One embedded snap action thermostat per burner with temperature adjust from 200°F to 550°F on Steel or Chrome plate. Temperature adjusts from 200°F to 450°F on Rapid Recovery™ plate.
- Large 6 quart stainless steel grease drawer (2 drawers on 60" and 72" models).
- Heavy duty chromed thermostat knob guards.
- One pilot safety valve for every two burners. Safety will completely shut off gas to pilot and burners if pilot extinguishes.
- Manual ignition.
- Bottom heat shields.
- ¾" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONAL FEATURES

- Full or partially grooved griddle plate (steel or chrome plate only).
- Rapid Recovery™ griddle plate (200-450°F controls, 48" maximum length).
- Hexavalent chrome plated cooking surface.
- 30" deep plate (steel plate only).
- Stainless steel stand with marine edges and casters.
- Cutting board, condiment rail, plate rail and banking strip accessories.

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

STAINLESS STEEL
WORK TABLE
 WITH SINK & UNDERSHELF

ITEM #: _____ QUANTITY: _____

PROJECT: _____

APPROVAL: _____

DATE: _____

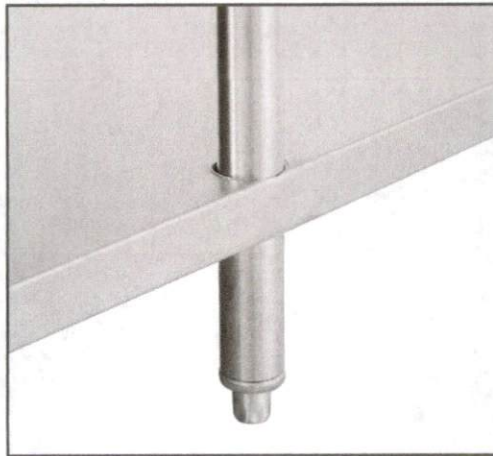


27 1/28 /29

REGENCY
 Tables and Sinks

FEATURES

- 16-gauge type 304 stainless steel top offers greater durability and corrosion-resistance than type 430
- 18 gauge type 430 stainless steel undershelf and hat channels
- Features a 12" deep stainless steel sink with a deck mounted faucet
- Convenient 5" backsplash protects posterior wall
- Stainless steel legs and sockets for maximum support
- Adjustable bullet feet



SPECIFICATIONS

ITEM	LENGTH	WIDTH	WORK HEIGHT	TOTAL HEIGHT	BACKSPLASH HEIGHT	BOWL DEPTH	BOWL (F TO B)	BOWL (L TO R)	SINK SIDE
600ST3048LFT	48"	30"	35½"	40½"	5"	12"	20"	16"	Left

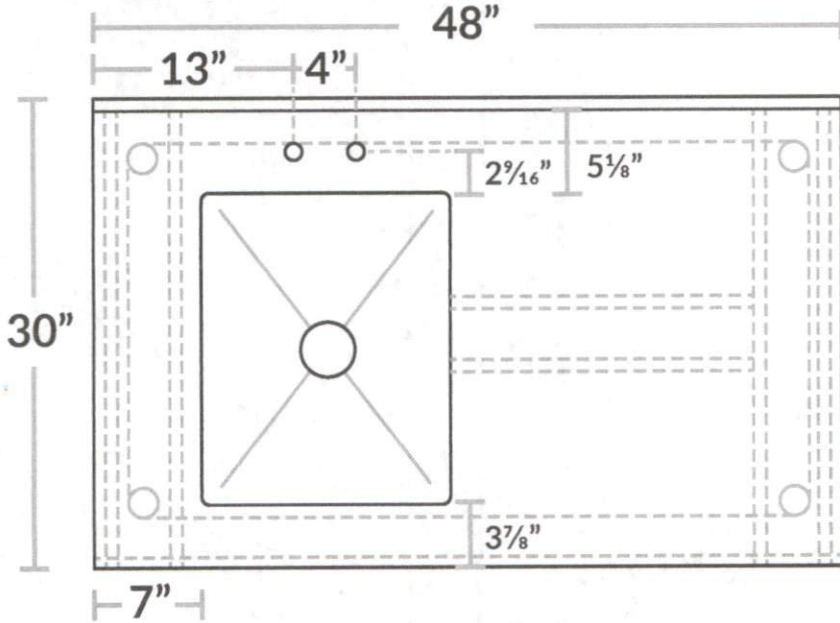
02/2019

REGENCYTABLESANDSINKS.COM

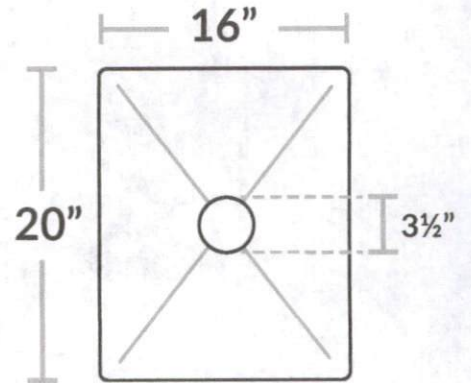
STAINLESS STEEL
WORK TABLE
 WITH SINK & UNDERSHELF

REGENCY
 Tables and Sinks

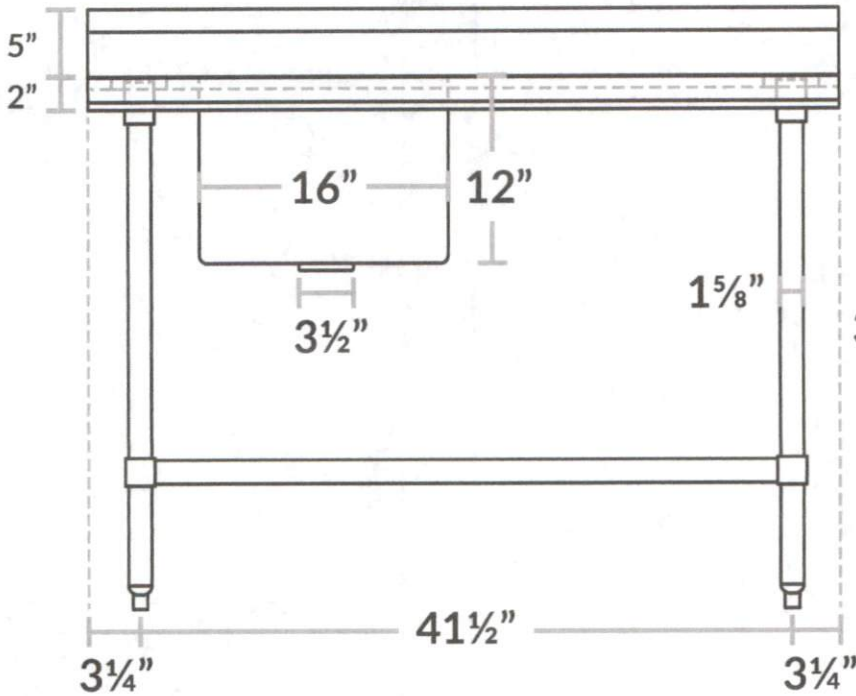
TOP



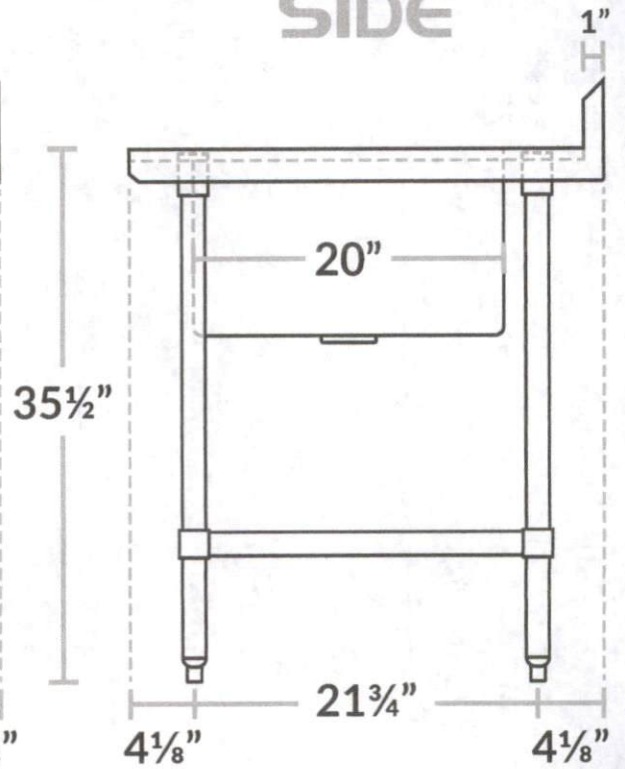
BOWL



FRONT



SIDE





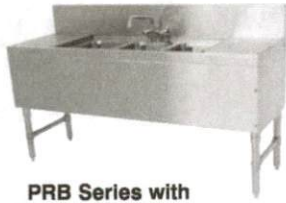
Featuring Deep Drawn Seamless Bowls



Featuring Perforated Drainboard

PRESTIGE Signature Series Bar Sinks NSF

20" and 25" Wide Units



PRB Series with Drainboards Shown
20" Wide Units Include Splash Mount Faucet(s)



PRB-24 Series with Drainboards shown
25" Wide Units Include Deck Mount Faucet(s)

Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____

Conforms To NSF 61/9 Lead Free Requirements

FEATURES:

- One piece **Deep Drawn** sink bowls measuring 10" x 14" x 10".
- Removable perforated drainboard top.
- Sound deadened.
- 7" backsplash.
- Stainless steel top, apron, sides, legs & adjustable bullet feet.
- Adjustable side cross-bracing

PRB-24 Series has rear deck for extra storage.

MATERIAL:

- 20 gauge, 300 stainless steel
- Backsplash:** 18 gauge, 300 stainless steel
- Legs:** 1 5/8" O.D. 18 gauge, 300 stainless steel legs with 1" adjustable stainless steel bullet feet

MECHANICAL:

- PRB-19 Series*:** Includes 4" O.C., splash mount swing spout faucet.
- PRB-24 Series*:** Includes 4" O.C., deck mount swing spout faucet.
- All faucets meet federal lead free standards.**
- Each sink bowl includes 9" high overflow pipe with 1 1/2" IPS drain.

OPTIONAL:

- K-316-LUHA** - Add wrist handles
- SU-20R or L** - Right or left side splash for 20" wide bar sinks
- SU-20RL** - Right and left side splash for 20" wide bar sinks
- SU-25R or L** - Right or left side splash for 25" wide bar sinks
- SU-25RL** - Right and left side splash for 25" wide bar sinks
- SU-74** - All stainless steel construction upgrade
- SU-75** - Add welded stainless steel side cross-bracing

For More Accessories & Modifications, Visit Us At www.advancetabco.com.

	20" WIDE				25" WIDE				O.A. Length (L)	Drbd. Length (C)	Drbd. Drain Distance (A)	Drbd. Drain Distance (B)	# of Drainboards
	Model #	Faucet Length	Approx. Weight	Approx. Cu. Ft.	Model #	Faucet Length	Approx. Weight	Approx. Cu. Ft.					
1 COMP.	PRB-19-31C	6"	79 lbs.	11	PRB-24-31C	6"	89 lbs.	12	36"	12"	6"	10"	2
2 COMP.	PRB-19-22C	6"	79 lbs.	11	PRB-24-22C	6"	89 lbs.	8	24"	N/A	N/A	N/A	N/A
	PRB-19-32LorR	6"	79 lbs.	11	PRB-24-32LorR	6"	89 lbs.	12	36"	11"	5.5	10"	1
	PRB-19-42LorR	6"	92 lbs.	14	PRB-24-42LorR	6"	105 lbs.	16	48"	23"	11.5	10"	1
	PRB-19-42C	6"	92 lbs.	14	PRB-24-42C	6"	105 lbs.	16	48"	12"	6	10"	2
3 COMP.	PRB-19-33C	10"	92 lbs.	14	PRB-24-33C	12"	105 lbs.	12	36"	N/A	N/A	N/A	N/A
	PRB-19-43LorR	10"	94 lbs.	14	PRB-24-43LorR	12"	107 lbs.	16	48"	11"	6"	10"	1
	PRB-19-53LorR	10"	109 lbs.	18	PRB-24-53LorR	12"	125 lbs.	20	60"	23"	12"	10"	1
	PRB-19-53C	10"	109 lbs.	18	PRB-24-53C	12"	125 lbs.	20	60"	12"	6"	10"	2
	PRB-19-63C	10"	125 lbs.	21	PRB-24-63C	12"	143 lbs.	24	72"	18"	9"	10"	2
	PRB-19-73C	10"	139 lbs.	25	PRB-24-73C	12"	190 lbs.	42	84"	24"	12"	10"	2
4 COMP.	PRB-19-83C	10"	153 lbs.	28	PRB-24-83C	12"	176 lbs.	48	96"	30"	15"	10"	2
	PRB-19-44C*	6"	94 lbs.	14	PRB-24-44C*	6"	107 lbs.	16	48"	N/A	N/A	N/A	N/A
	PRB-19-64C*	6"	125 lbs.	21	PRB-24-64C*	6"	147 lbs.	24	72"	12"	6"	10"	2
	PRB-19-74C*	6"	143 lbs.	25	PRB-24-74C*	6"	163 lbs.	42	84"	18"	9"	10"	2
	PRB-19-84C*	6"	157 lbs.	28	PRB-24-84C*	6"	178 lbs.	48	96"	24"	12"	10"	2

*4 Comp. Bar Sinks Include Two 6" Swing Spout Faucets

L And R Indicate Sink Location.

WARNING: Equipment that include faucets on this page may contain a chemical known to the State of California to cause cancer, birth defects or other reproductive harm.



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.

For Orders & Customer Service:
 Email: customer@advancetabco.com or Fax: 631-242-6900

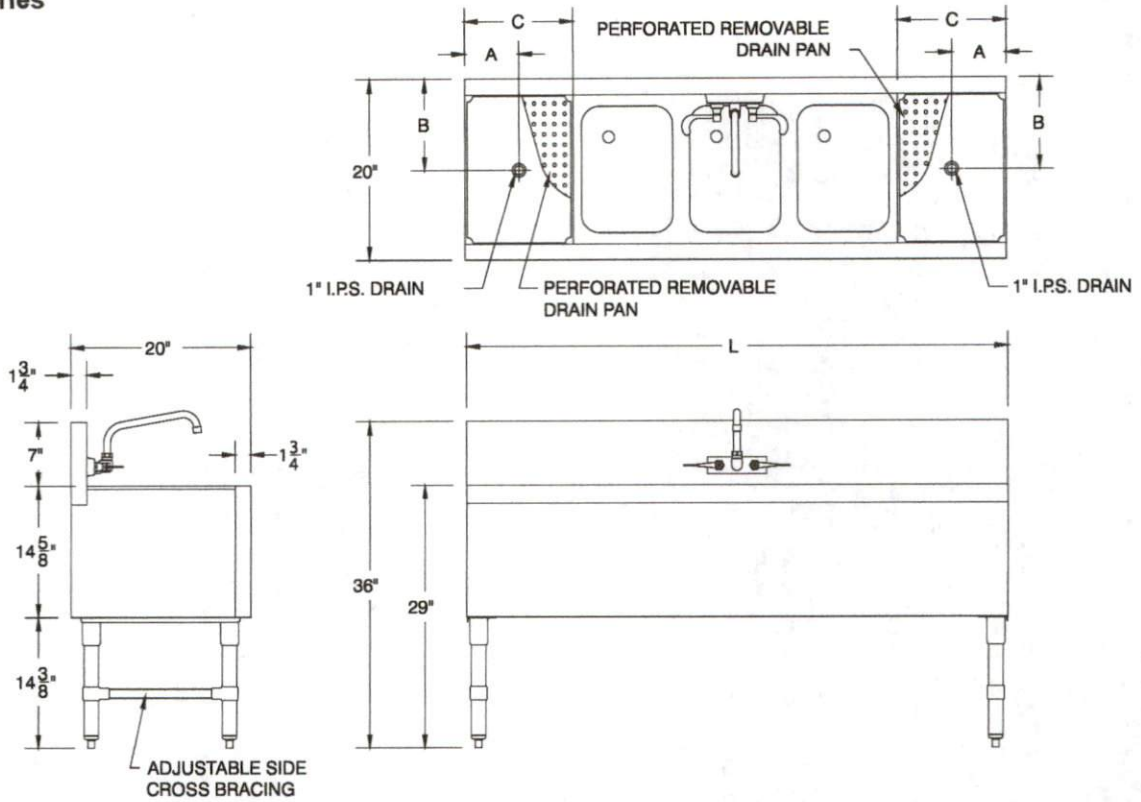
For Smart Fabrication™ Quotes:
 Email: smartfab@advancetabco.com or Fax: 631-586-2933

DIMENSIONS and SPECIFICATIONS

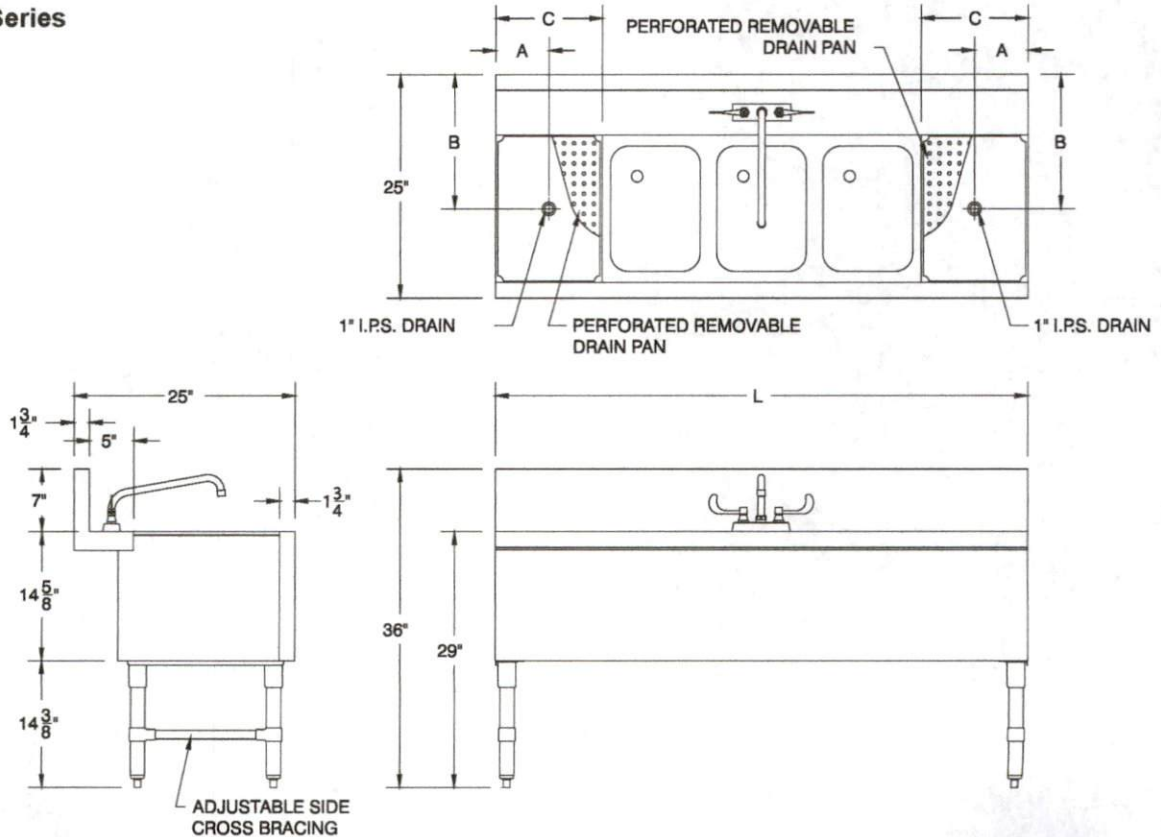
TOL Overall: $\pm .500''$ Interior: $\pm .250''$

ALL DIMENSIONS ARE TYPICAL

PRB-19 Series



PRB-24 Series



16 GAUGE STAINLESS STEEL THREE COMPARTMENT SINK WITH TWO DRAINBOARDS

ITEM #: _____ QUANTITY: _____

PROJECT: _____

APPROVAL: _____

DATE: _____



REGENCY
Tables and Sinks

FEATURES

- Made of high-quality 16 gauge, type 304 stainless steel
- Galvanized 1 $\frac{5}{8}$ " steel legs with sockets
- Adjustable bullet feet for added stability
- Faucet holes pre-punched on 8" centers (faucet sold separately)
- 1 $\frac{1}{2}$ " IPS drain connection
- Rolled front and side edges to contain splashes and overflows

SPECIFICATIONS

ITEM	LENGTH	DEPTH	HEIGHT (Total)	HEIGHT (Work)	BOWL DEPTH	BOWL L to R	BOWL F to B	NUMBER OF DRAINBOARDS	SIDE	NET WEIGHT
600S321824X	106"	29 $\frac{13}{16}$ "	43 $\frac{3}{4}$ "	36 $\frac{1}{2}$ "	14"	18"	24"	2	Both	131.40 LB.



2/2020

REGENCYTABLESANDSINKS.COM

REFRIGERATION AVANTCO

SSUC Series Undercounter Refrigerator

MODELS #178SSUC48RHC

CABINET CONSTRUCTION

Heavy duty construction includes a 304 type stainless steel interior and a 430 type stainless steel exterior, resulting in strength, durability, and an attractive, sleek appearance.

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

One-piece rear grill is easily removed for cleaning and servicing.

2 doors feature easy-to-use recessed handles for quick interior access. Doors stay open past 90° for easy loading, but will self-close under 90° to save energy.

REFRIGERATION SYSTEM

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

SHELVING

2 white epoxy-coated steel shelves included. Each accommodate up to 90 lb.

MODEL FEATURES

Copper evaporator coil eliminates the potential of corrosion.

Interior wall-mounted thermometer for easy temperature monitoring.

Preprogrammed digital controller features auto-defrost function.

PROJECT: _____

MODEL: _____ SERIAL#: _____

ITEM #: _____ QUANTITY: _____

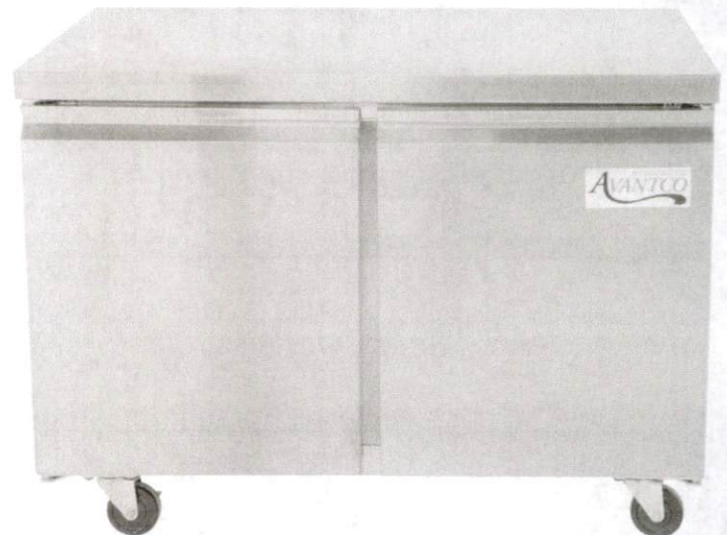
APPROVAL: _____ DATE: _____

SSUC SERIES - UNDERCOUNTER REFRIGERATOR

Increase cold food prep storage in your kitchen

SPECIAL FEATURES

- Eco-friendly R290 hydrocarbon refrigerant
- Strong and sleek 430 type stainless steel exterior
- 304 type stainless steel interior maintains temperature from 33°F - 40°F
- Two epoxy-coated steel shelves accommodate up to 90 lb. each
- Foamed-in-place polyurethane insulation
- Easy-to-read digital temperature controller and auto-defrost function
- 115V; 1/5hp



WARRANTY

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



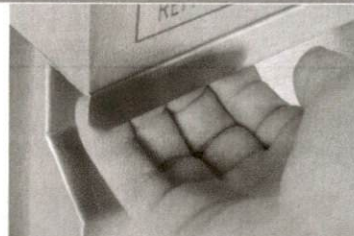
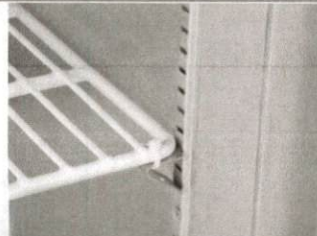
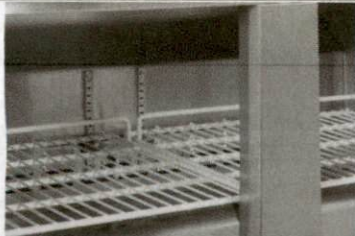
Parts & Labor



Compressor



★ Conforms to UL & NSF-7 Standards



TECHNICAL DATA

Dimensions

Exterior Dimensions	47¼"W x 29½"D x 35¼"H
Interior Dimensions	42½"W x 22⅞"D x 23½"H
Working Height	35¼"
Net Volume	11.2 cu. ft.
Net Weight	214 lb.
Gross Weight	275 lb.
Packaging Dimensions	50"W x 32¼"D x 38½"H

Cooling

Temperature Range	33°F - 40°F
Refrigerant	R290
Max. Ambient Temperature	100°F
Defrosting	Automatic
Temperature Controller	Digital
Horsepower	1/5

Construction

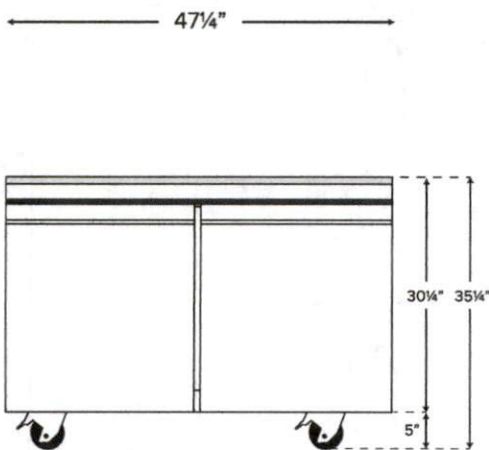
Exterior Material	Type 430 Stainless Steel
Interior Material	Type 304 Stainless Steel
Insulation Material	Foamed-In -place polyurethane
Shelf Size	(2) 20 ³ / ₁₆ " x 17 ¹ / ₁₆ "
Shelf Material	Epoxy-coated steel
Shelf Load Capacity	90 lb.

Electrical

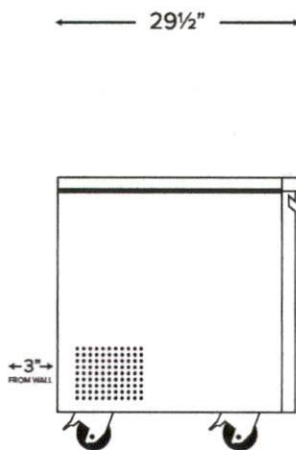
Voltage	115
Amps	2.7
Hz	60
Phase	1
Plug Type	NEMA 5-15P
Electrical Cord Length	84"

PLAN VIEW

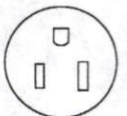
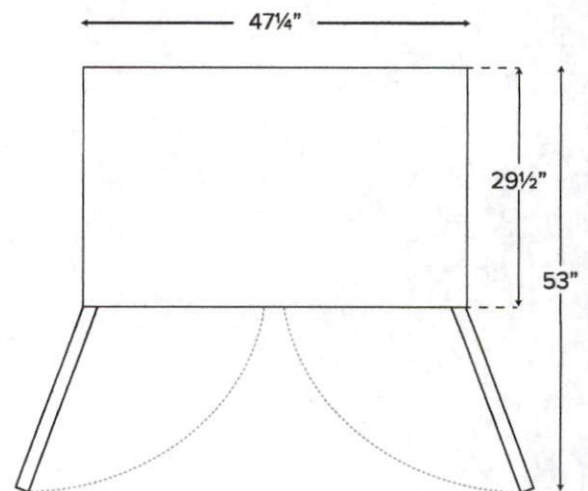
FRONT VIEW



SIDE VIEW



TOP VIEW

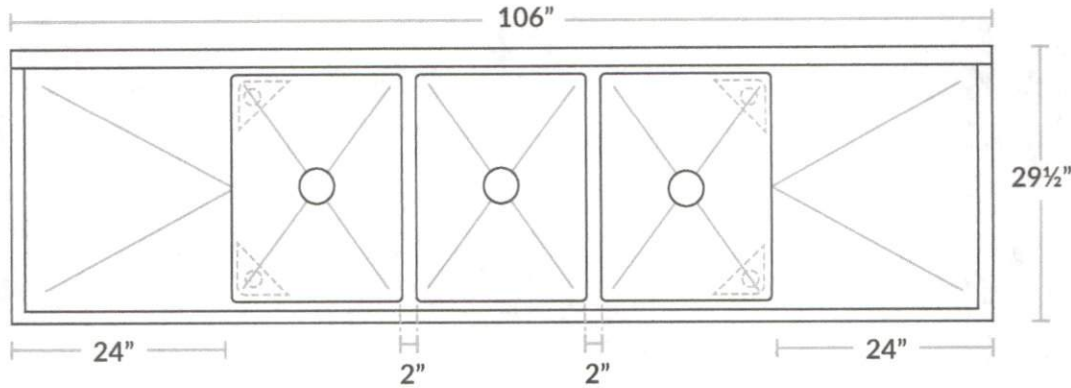


NEMA 5-15P

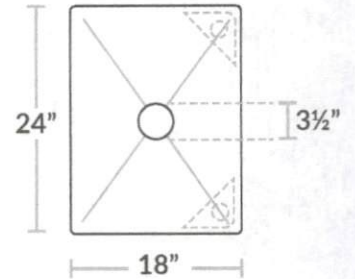
**16 GAUGE STAINLESS STEEL
THREE COMPARTMENT SINK
WITH TWO DRAINBOARDS**

REGENCY
Tables and Sinks

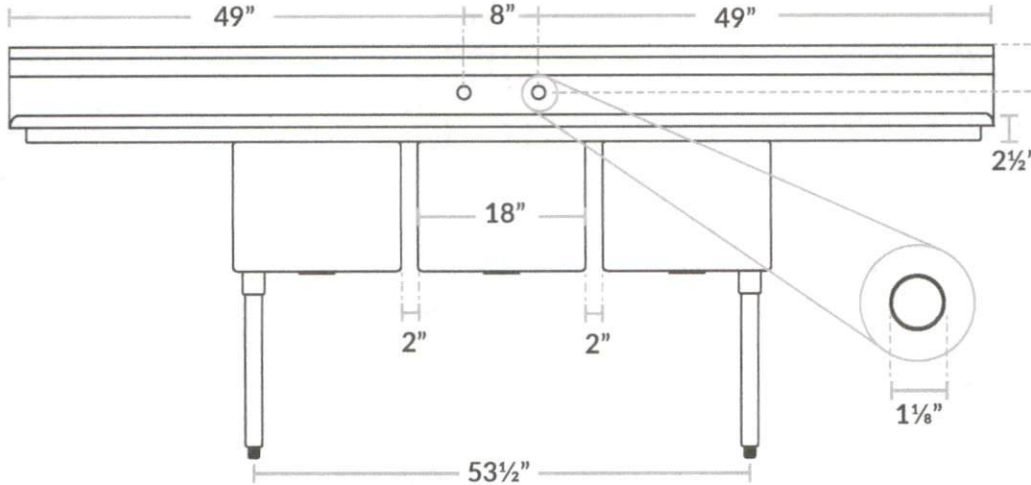
TOP



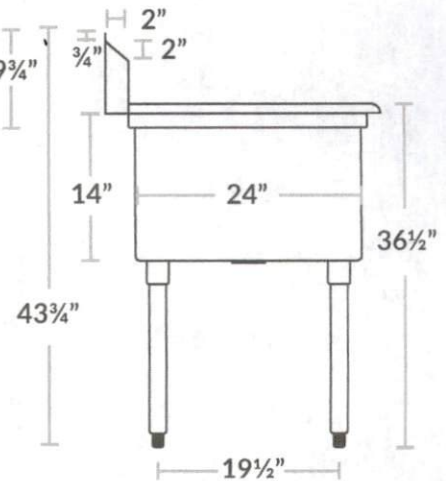
BOWL



FRONT



SIDE





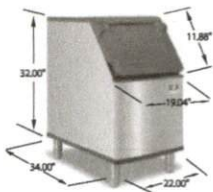
Ice Storage Bins

Model

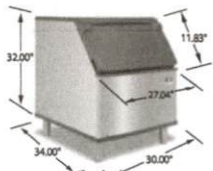
- D320 D400 D420 D570 D970

D Bins

.75" (1.90 cm) Bin drain



D320
210 lbs. (95 kgs)
(Available January)



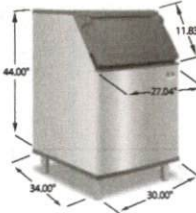
D400
290 lbs. (132 kgs)
(Available January)



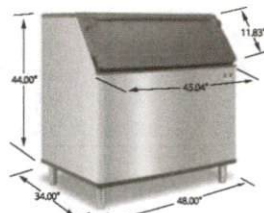
D420
310 lbs. (141 kgs)
(Available January)



Ergonomic NSF approved sanitary ice scoop included



D570
430 lbs. (195 kgs)
(Available January)



D970
710 lbs. (323 kgs)

D Bin Features

New Sanitary Scoop Ergonomic NSF approved sanitary ice scoop included with each bin. Built-in knuckle and thumb guard. Unique molded retaining lip allows maximum scooping every time. Per scoop capacity approximately 5.3/ lbs (2.4 kg)

Scoop Holder options New built-in scoop holder, keeps the ice scoop handle above the ice, or purchases the optional NSF approved External Scoop Holder Kit # K00461. (Available January 2018)

New Door design Clever built in side grips allow you to lift the bin door from anywhere you are standing (left, right or center) even when you have just one hand free.

Foamed Insulated Door

Insulates the ice bin, reduces sweat on the door, helps keep ice lasting longer.

Stay up door Unique cammed bin door self-latch keeps the door in the open position and keeps the employee safe when scooping ice.

Ergonomic Door design Door is angled 53 degrees to allow for easier access to the ice in the bin especially when scooping from the bottom.

Duratech Metal Finish Manitowoc exterior material has better corrosion resistance than stainless steel, is smudge resistant and easy to keep clean.

New Bin liner Polyurethane Artic Blue bin liner accentuates the crisp clear ice from a Manitowoc Ice Machine.

Warranty

Bin & Accessories: 3 Year Parts & Labor.

D Bin Model	D-Bin Capacities						D-Bin Dimensions					
	*Application Capacity		**2017 AHRI Capacity		**2018 AHRI Capacity		Height		Width		Depth	
	lbs.	kgs	lbs.	kgs.	Cu. ft	Cu. M	in.	cm	in.	cm	in.	cm
D320	264	119.90	210	95.25	8.9	0.25	38	96.5	22	55.9	34	86.4
D420	383	173.79	310	140.61	12.9	0.35	50	127	22	55.9	34	86.4
D400	365	165.70	290	131.54	12.3	0.37	38	96.5	30	76.2	34	86.4
D570	532	241.14	430	195.05	17.9	0.51	50	127	30	76.2	34	86.4
D970	882	400.11	710	322.05	29.7	0.84	50	127	48	121.9	34	86.4

*Application Capacity is based on 90% of the volume x 33 lbs/ft³ average density of ice. Ice must be managed
 **2017 Approved AHRI capacity is based on 80% of the total volume x 30 lbs/ft³ average density of ice
 ***2018 AHRI certified measurement for bin capacity

Above bin heights include leg height of 6" / 15.24 cm
 All bins include sanitary plastic ice scoop and one set of adjustable (6 in to 7.75 in / 15.24 to 20.32 cm) chrome legs
 External Scoop holder order separately Kit # 000461



Welbilt reserves the right to make changes to the design or specifications without prior notice.



Ice Storage Bins

D Bins

Indigo Ice Machines Series												
Machine			IT420	IT620	I300	IT450	IT500	i606, i686C	i906, i976C	IT1200, IT1200C	i1470C, i1870C, i2170C	IT1500, IT1900
Machine Capacity @90/70 F			235	360	235	335	410	555, 530	710, 710	870, 900	1200, 1470, 1691	1360, 1450
Bins	Bin Cap	Width	22"	22"	30"	30"	30"	30"	30"	30"	30"	48"
D320	210	22"	*	*								
D420	290	22"	*	*								
D400	310	30"	K-00365	K-00365	*	*	*	*	NR	NR	NR	
D570	430	30"	K-00365	K-00365	*	*	*	*	*	*	NR	
D970	710	48"	NR	NR	NR	K-00369	K-00369	K-00458	K-00458	K-00458	K-00385	*

Manitowoc Flaker and Nugget Machines											
Machine		RNS0308 & RNF320	RFS0300 &RFF320	RNS0600 & RNF620	RFF0620	RNF1020	RFF1200	RNF1100	RFF1300	RFF2200C	
Machine cap		251	286	451	540	900	958	825	874	1702	
Bins	Bin cap	Width	22"	22"	22"	22"	22"	30"	30"	36.7"	
D320	210	22"	*	*	NR	NR	NR	NR			
D420	310	22"	*	*	*	*	NR	NR			
D400	290	30"	K-00365	K-00365	K-00365	K-00365	NR	NR	NR	NR	
D570	430	30"	NR	K-00365	K-00365	K-00365	NR	NR	*	*	
D970	710	48"	NR	NR	K-00368	K-00368	K-00368, or K00371 if 2 used.	K-00368, or K00371 if 2 used.	K-00458	K-00458	K-00458

An optional adapter is required when putting a narrower ice machine on a wider bin.
 * No adapter is needed.
 NR= Not Recommend. Bin too small or too large for application.
 Putting a wider machine on narrower bin is not an option.
 Machines side by side must be water cooled or remote.
 Bin Capacity shown in lbs using the AHRI rating base on 80% of total volume x 30lb/ft3 average density of ice.
 Machine capacity shown in lbs/24hrs using the AHRI rating base at 90F ambient, 70F water temperature

Available Accessories See price book for replacement: scoops, legs, specialty legs and casters

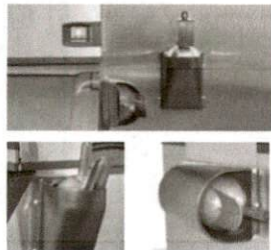
K00146 Convenient Ice Bagger

Includes bagger, D-bin adapter, and 250 bags and ties (Not for D320 or D400) Order K00068 replacement bags



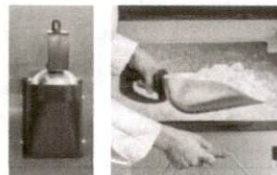
K00461 External Scoop Holder

NSF approved. Can be mounted on the left or right side of bins, horizontally or vertically or on a wall.



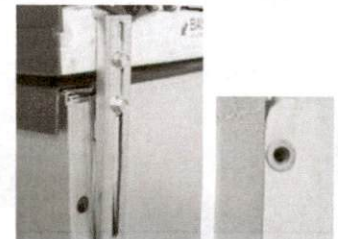
000013960 Metal Scoop

Indestructible aluminum alloy with sanitary knuckle and thumb guard. Works with K00461 external scoop holder or hangs inside the D-Bin series



K00462 Secure Fastening Kit

Securely fast the Indigo® ice machine head to the pre-drilled inserts on the back of the D-bin series. Stainless steel flanged feet attach to bin and can be screwed to the floor



5 Pan Open Well

#423EST5WE

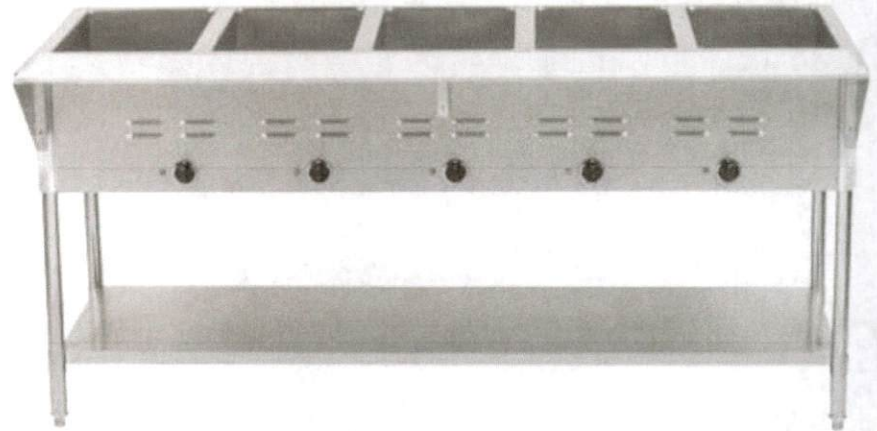
SERVITE HOLD IT
HEAT IT
MOVE IT
Electric Steam Tables

Features

- Stainless steel and galvanized construction
- Polyethylene 8" deep cutting board
- Accommodates 5 full size food pans at a time
- Undershelf provides additional space for utensils, pans, or lids
- Independent infinite control knobs with indicator lights
- 750W per well
- Open well design can be used dry or wet (spillage pan sold separately)

Technical Data

Exterior Dimensions	71" x 30" x 34"
Voltage	208/240V
Wattage	3750W
Base Style	Undershelf
Casters	No
Control Type	Infinite
Material	Stainless Steel/Galvanized Steel
Number of Pans	5
Power Type	Electric
Style	Heated
Type	Stationary
Well Type	Open Well



NEMA 6-30P



Intertek

Recommended Companion Product

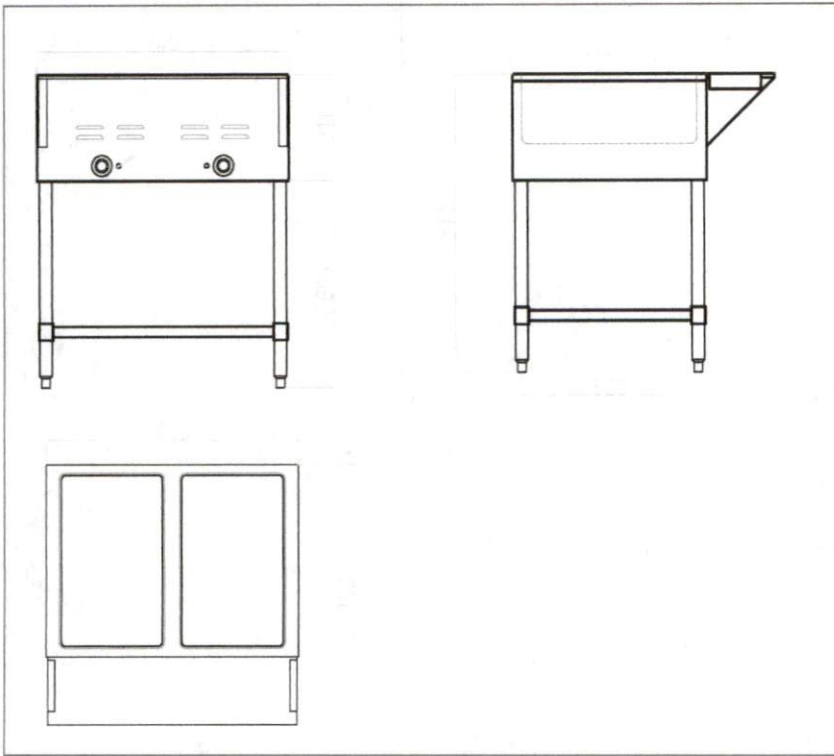


- Wipe the inside and outside surfaces of the unit using a warm damp cloth and an all-purpose cleaner such as Noble Strike, **147STRIKEQT**. Since these units can come in contact with spilled foods, a sanitizer should also be used.
- Noble's **147QUIKSAN** comes in a convenient spray bottle and is safe to use on these steam tables. Always wipe the unit dry once done cleaning.

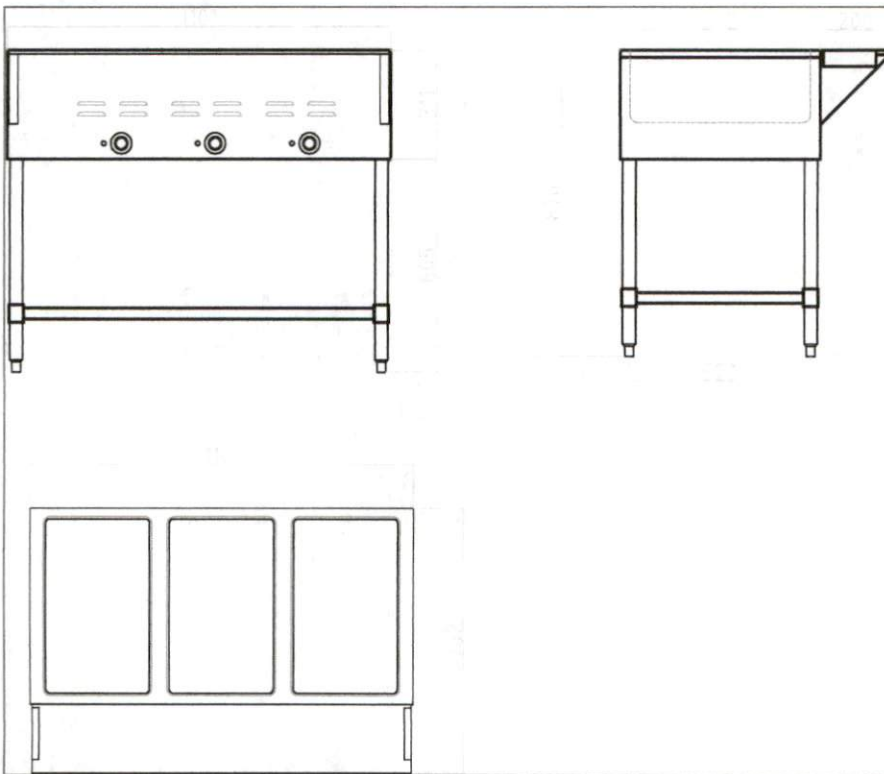


Plan View

#423EST2WE

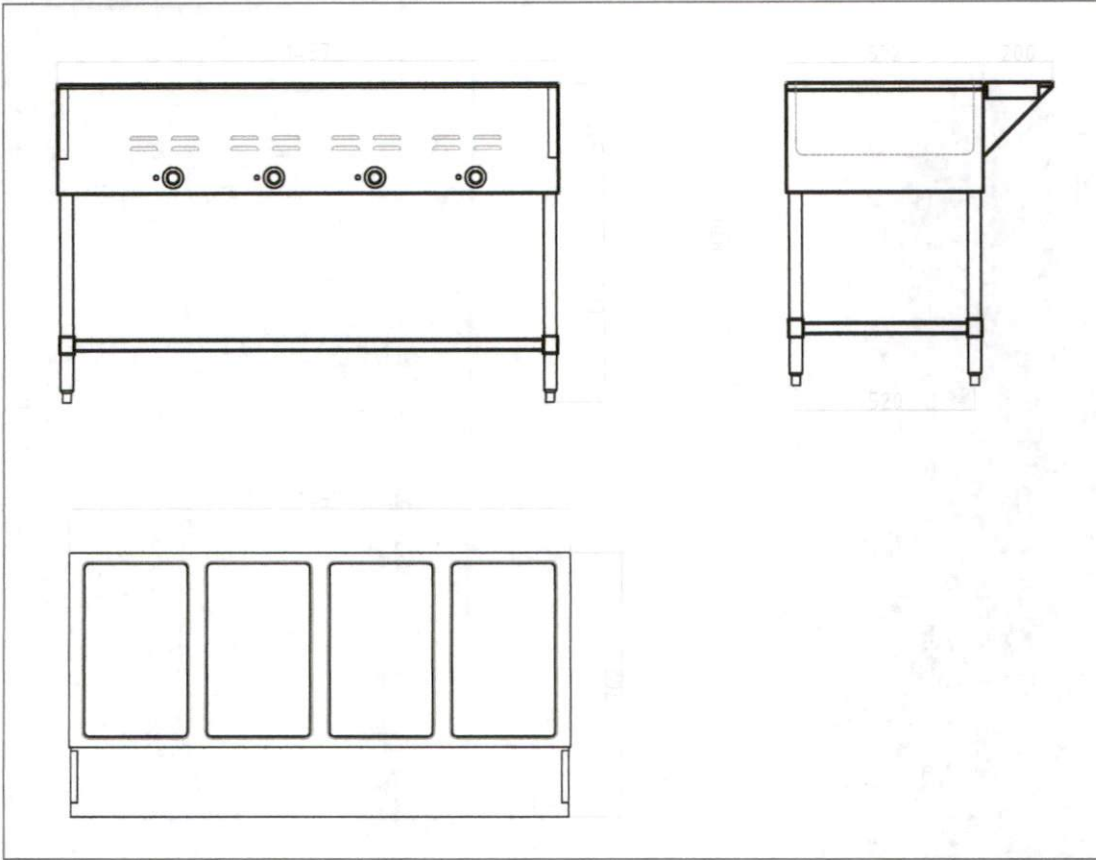


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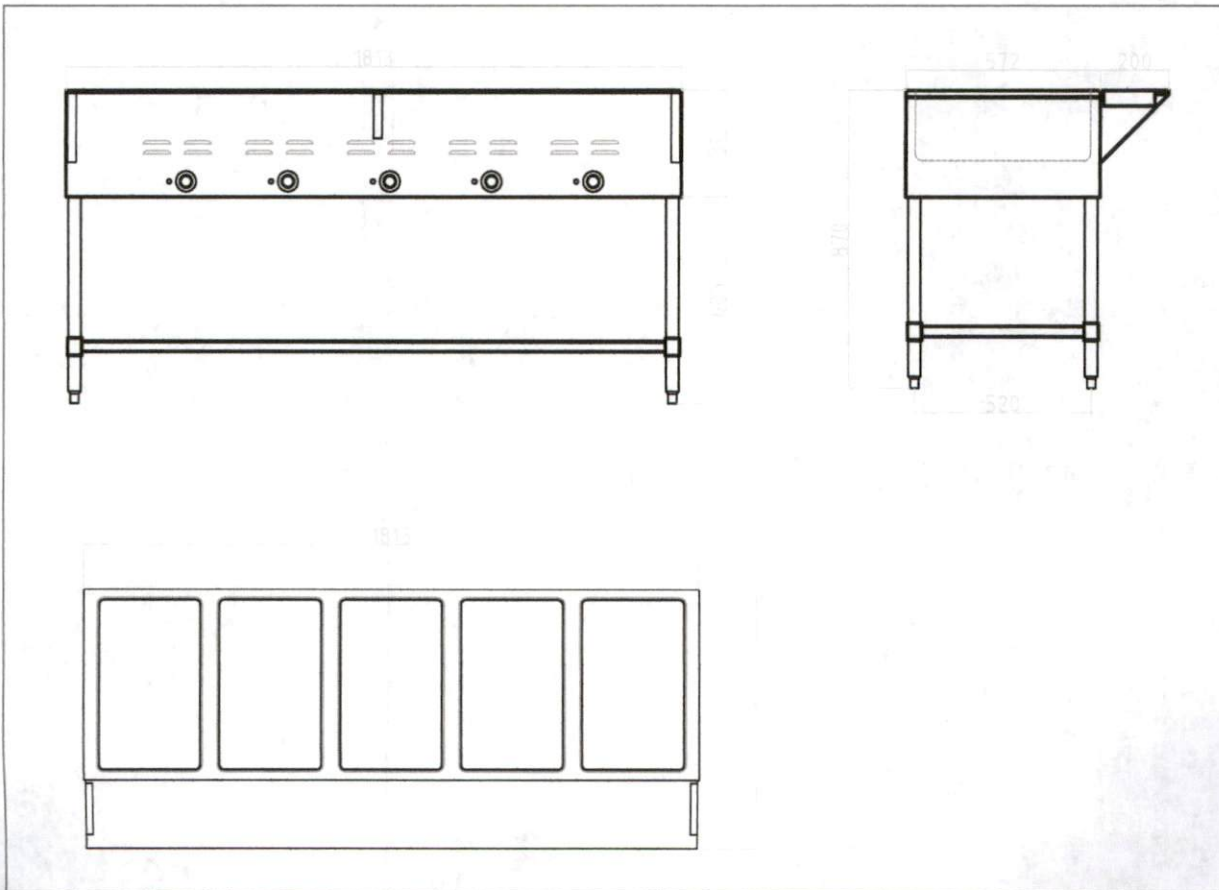


Plan View

#423EST4WE500, #423EST4WE750



#423EST5WE



GRIDDLES & BROILERS**VULCAN****VICM SERIES
GAS INFRARED CHEESEMELTER**

Model VICM36

**SPECIFICATIONS**

Gas infrared cheesemelter, Vulcan-Hart Model No. _____.
Stainless steel front, top, bottom and sides. Welded stainless and aluminized steel chassis. Equipped with heavy-duty pre-mix atmospheric infrared burners. Standing pilot ignition system. Heavy-duty chrome plated grid rack and 3 position rack guide. Removable full width spillage pans. Wall mounting brackets. 3/4" rear gas connection and gas pressure regulator. One year limited parts and labor warranty.

CSA Design Certified. NSF Certified.

**SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.**

- VICM24** 24" cheesemelter broiler
- VICM36** 36" cheesemelter broiler
- VICM48** 48" cheesemelter broiler
- VICM60** 60" cheesemelter broiler
- VICM72** 72" cheesemelter broiler

STANDARD FEATURES

- Stainless steel front, top, bottom and sides.
- Welded stainless and aluminized steel chassis.
- Equipped with heavy-duty pre-mix atmospheric infrared burners.
- Standing pilot ignition system.
- Heavy-duty chrome plated grid rack and 3 position rack guide.
- Removable full width spillage pans.
- Wall mounting brackets.
- 3/4" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- Pilot safety valve for each burner. Safety will completely shut off gas to pilot and burners if pilot extinguishes.
- 4" chrome plated legs with adjustable feet.
- Pass through models.

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



**VICM SERIES
GAS INFRARED CHEESEMELTER**

INSTALLATION REQUIREMENTS:

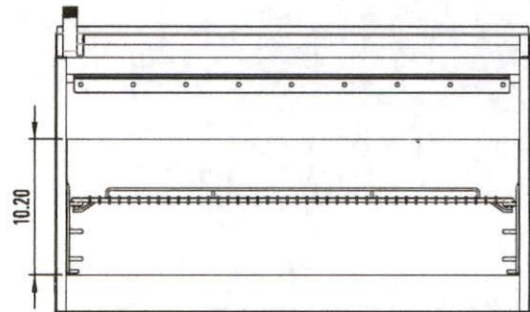
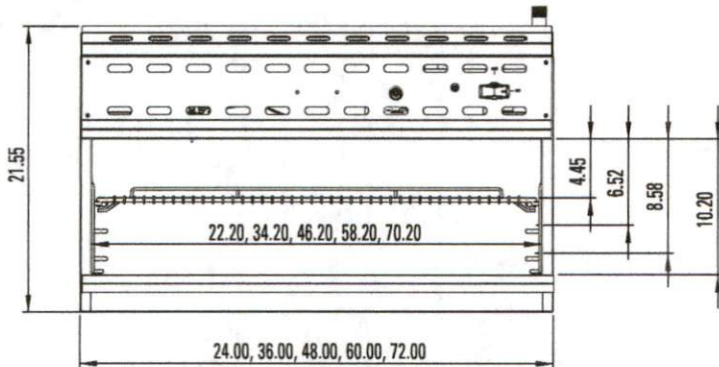
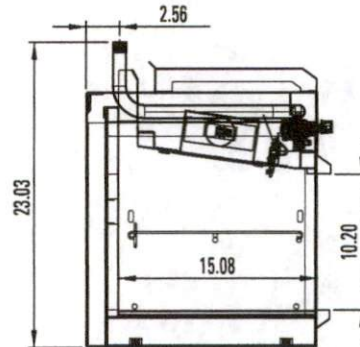
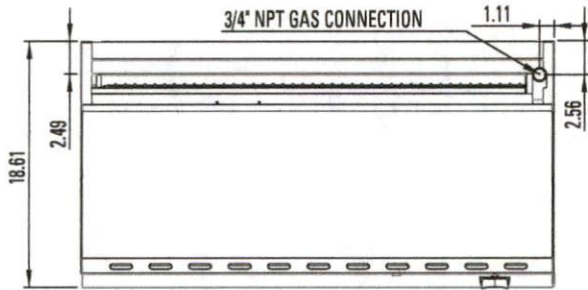
1. A gas pressure regulator supplied with the unit must be installed. Natural Gas 5.0" (127 mm) W.C. Propane Gas 10.0" (254 mm) W.C.
2. Gas line connecting to appliance must be 3/4" diameter or larger. If flexible connectors are used, the inside diameter must be the same as the 3/4" iron pipe.
3. An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.
4. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW,

Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In The Commonwealth of Massachusetts

All gas appliances vented through ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

- | | | |
|----------------|-------------|-----------------|
| 5. Clearances: | Combustible | Non-Combustible |
| Rear | 2" | 0" |
| Sides | 20" | 0" |
| Bottom | 10" | 4" |
6. This appliance is manufactured for commercial installation only and is not intended for home use.



REAR VIEW - PASS THROUGH MODELS

MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	INTERIOR DIMENSIONS (W x D x H)	NO. OF BURNERS	TOTAL BTU/HR	NO. OF PANS	APPROX. SHIP. WT.
VICM24	24"	18.61"	23.03"	22.20" x 15.08" x 10.20"	1	20,000	1	175 lbs./79 kg
VICM36	36"	18.61"	23.03"	34.20" x 15.08" x 10.20"	1	30,000	1	250 lbs./113 kg
VICM48	48"	18.61"	23.03"	46.20" x 15.08" x 10.20"	2	40,000	2	303 lbs./137 kg
VICM60	60"	18.61"	23.03"	58.20" x 15.08" x 10.20"	2	50,000	2	375 lbs./170 kg
VICM72	72"	18.61"	23.03"	70.20" x 15.08" x 10.20"	2	60,000	2	440 lbs./200 kg

*These are nominal dimensions and can vary by +5.75" with adjustable legs.



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

GRIDDLES & BROILERS**VULCAN****VSP SERIES
STOCKPOT RANGES****Model VSP100**

- VSP100** One section, 18" wide x 24.5" deep
 VSP200F Two sections, 18" wide x 49" deep

STANDARD FEATURES

- Stainless steel front and sides.
- Heavy cast iron top grate(s).
- Two concentric 55,000 BTU/hr. ring-type burners per 18" section; 110,000 BTU/hr. input per section.
- Standing pilot ignition system.
- Two infinite heat control valves per section.
- Heat shield to protect control valves.
- 3/4" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

**SPECIFICATIONS****Exterior Dimensions:**

18" wide x _____" deep x 22½" to 24" working height on adjustable legs

CSA design certified. NSF listed.

**SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.**

VULCAN

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P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



VSP SERIES
STOCKPOT RANGES

INSTALLATION REQUIREMENTS:

1. A gas pressure regulator sized for this unit was included.
Natural Gas 5" W.C.
Propane Gas 10" W.C.
2. Gas line connecting to appliance must be 3/4" diameter or larger.
If flexible connectors are used, the inside diameter must be the same as the 3/4" pipe.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02169, www.NFPA.org. When writing refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association,

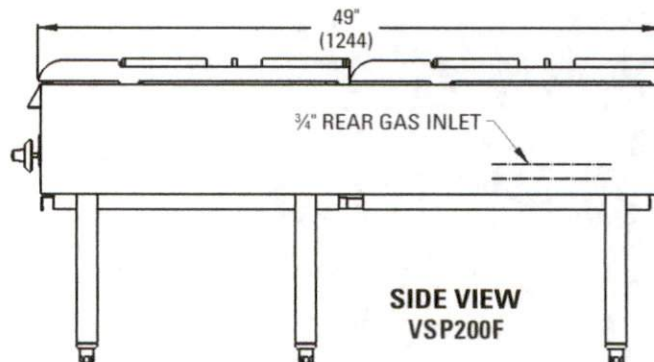
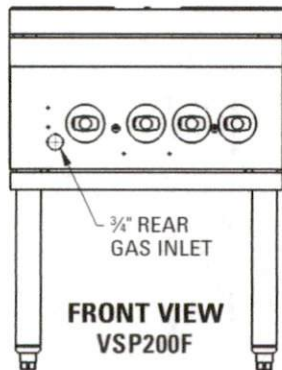
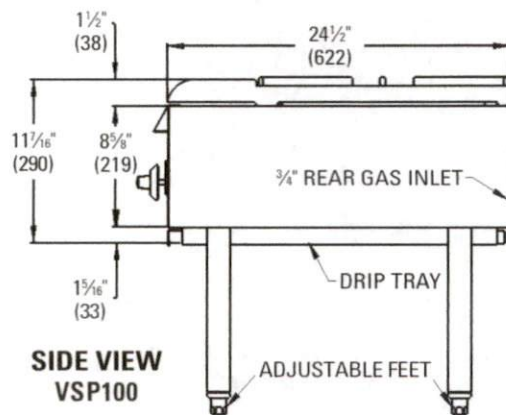
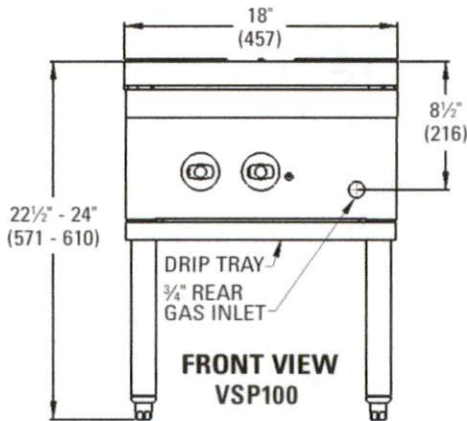
Accredited Standards Committee Z223 @ 400N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In the Commonwealth of Massachusetts

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

5. Clearances:

	Combustible	Non-Combustible
Rear	24"	4"
Sides	18"	0"
6. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL	TOTAL BTU/HR.	WIDTH	DEPTH	HEIGHT	APPROX. SHIP WT. (LB/KG)
VSP100	110,000	18"	24 1/2"	22 1/2" to 24"	145/66
VSP200F	220,000	18"	49"	22 1/2" to 24"	290/131



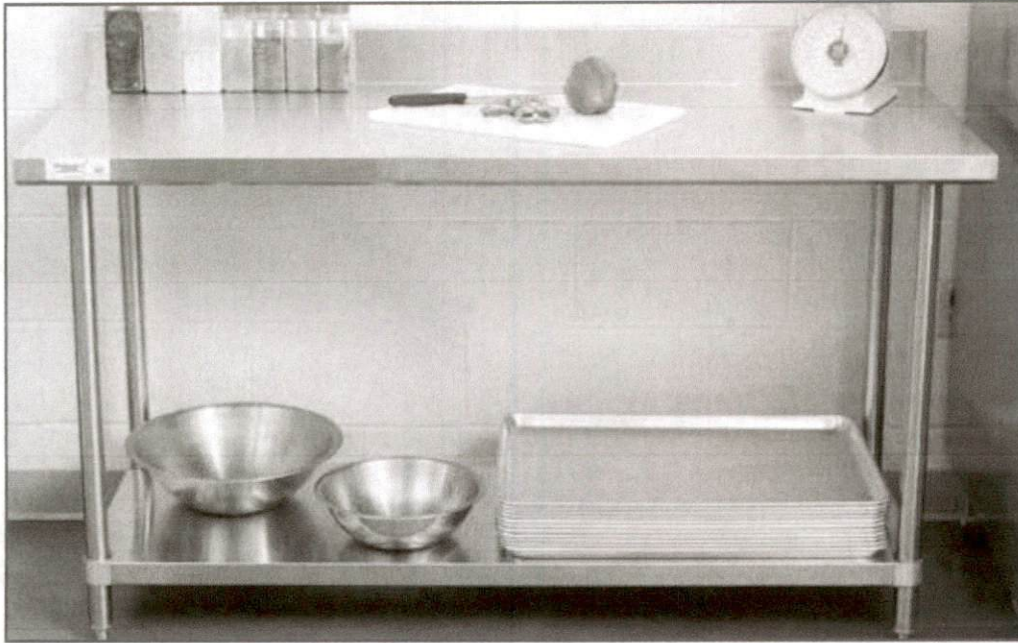
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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.

16 GAUGE STAINLESS STEEL WORK TABLES WITH 4" BACKSPLASH

REGENCY
Stainless Steel Commercial
Tables And Sinks



FEATURES

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

SPECIFICATIONS



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

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

REGENCYTABLESANDSINKS.COM

16 GAUGE STAINLESS STEEL

WORK TABLES

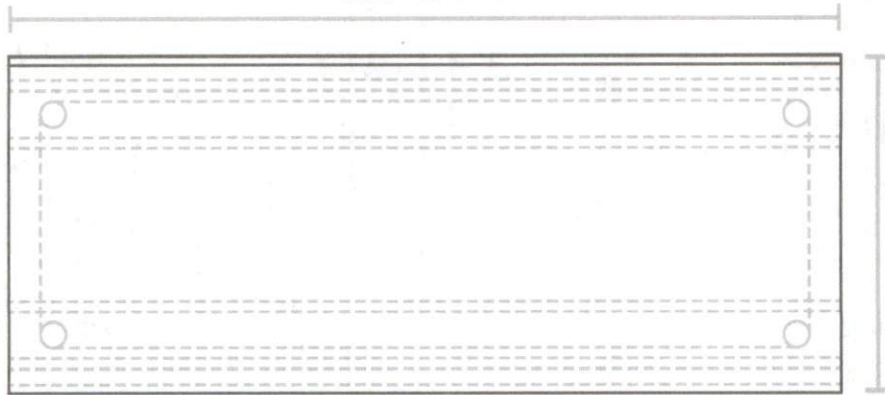
WITH 4" BACKSPLASH

REGENCY

Stainless Steel Commercial
Tables And Sinks

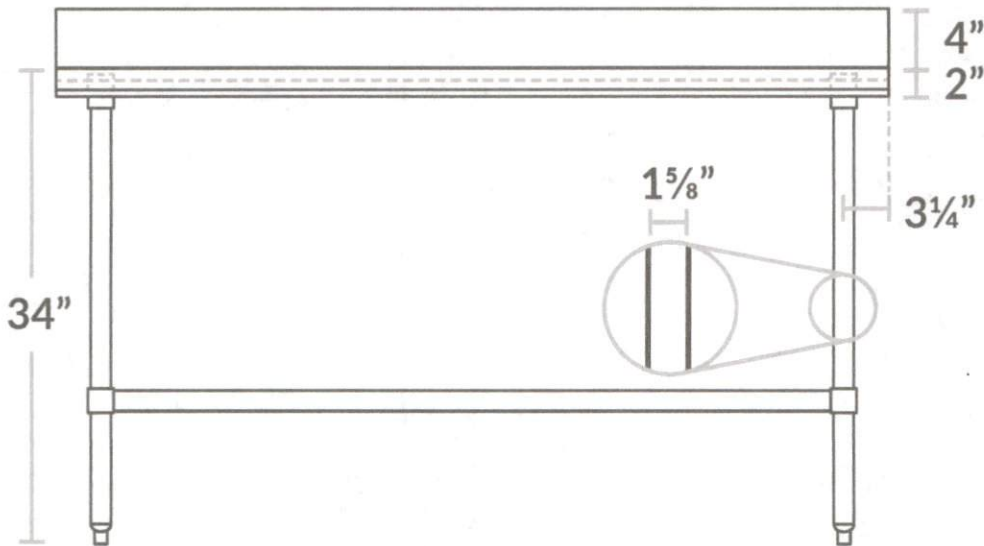
NSF.

TOP
LENGTH

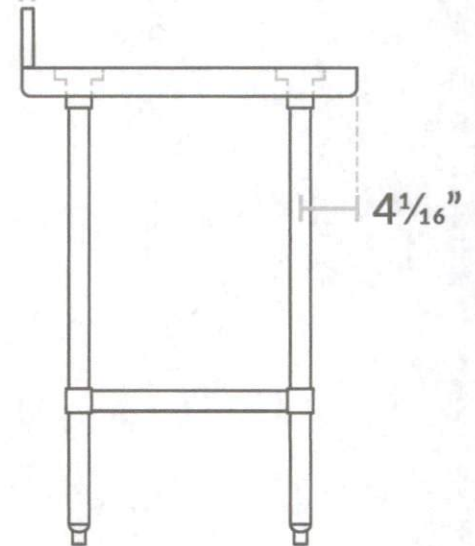


WIDTH

FRONT



1" SIDE



CASTERS & FEET

ITEM	DESCRIPTION	# / PACK
600CASTER4	5" Swivel Stem Casters	4
600CASTER6	5" Swivel Stem Casters	6
600CASTERH4D	5" Heavy-Duty Swivel Stem Casters	4
600CASTERH6D	5" Heavy-Duty Swivel Stem Casters	6
600PABF	Adjustable Plastic Bullet Foot	1
600SPABF	Adjustable Stainless Steel Bullet Foot	1
600SSFF	3/4" Stainless Steel Flanged Foot	1

UNDERSHELVES

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

CASTERS

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

BULLET FEET

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

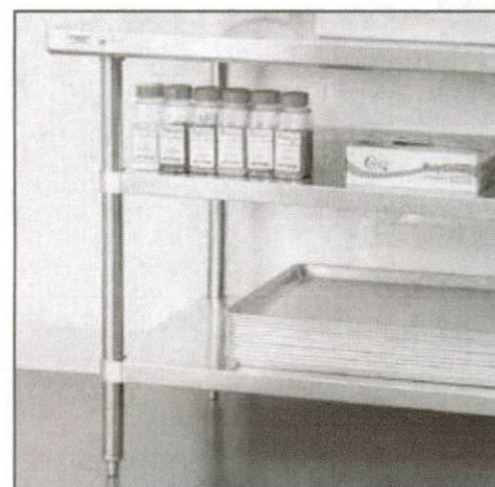
FLANGED FEET

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



UNDERSHELVES

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



OVERSHELVES

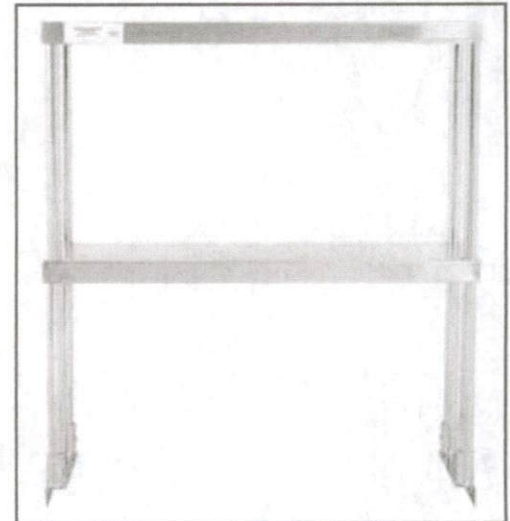
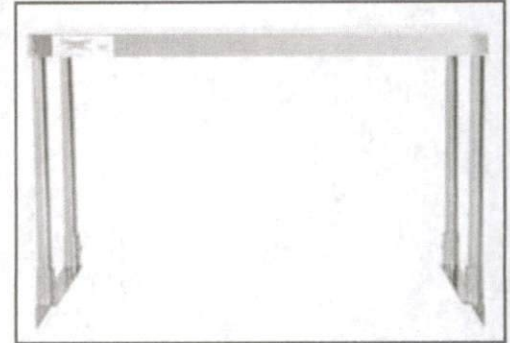
ITEM	TYPE	DIMENSIONS	FITS
600SOS1230	Single Deck	30"L x 12"W x 19¼"H	30"L Work Tables
600SOS1236	Single Deck	36"L x 12"W x 19¼"H	36"L Work Tables
600SOS1248	Single Deck	48"L x 12"W x 19¼"H	48"L Work Tables
600SOS1260	Single Deck	60"L x 12"W x 19¼"H	60"L Work Tables
600SOS1272	Single Deck	72"L x 12"W x 19¼"H	72"L Work Tables
600SOS1284	Single Deck	84"L x 12"W x 19¼"H	84"L Work Tables
600SOS1296	Single Deck	96"L x 12"W x 19¼"H	96"L Work Tables
600SOS1830	Single Deck	30"L x 18"W x 19¼"H	30"L Work Tables
600SOS1836	Single Deck	36"L x 18"W x 19¼"H	36"L Work Tables
600SOS1848	Single Deck	48"L x 18"W x 19¼"H	48"L Work Tables
600SOS1860	Single Deck	60"L x 18"W x 19¼"H	60"L Work Tables
600SOS1872	Single Deck	72"L x 18"W x 19¼"H	72"L Work Tables
600SOS1884	Single Deck	84"L x 18"W x 19¼"H	84"L Work Tables
600SOS1896	Single Deck	96"L x 18"W x 19¼"H	96"L Work Tables
600DOS1230	Double Deck	30"L x 12"W x 32"H	30"L Work Tables
600DOS1236	Double Deck	36"L x 12"W x 32"H	36"L Work Tables
600DOS1248	Double Deck	48"L x 12"W x 32"H	48"L Work Tables
600DOS1260	Double Deck	60"L x 12"W x 32"H	60"L Work Tables
600DOS1272	Double Deck	72"L x 12"W x 32"H	72"L Work Tables
600DOS1284	Double Deck	84"L x 12"W x 32"H	84"L Work Tables
600DOS1296	Double Deck	96"L x 12"W x 32"H	96"L Work Tables
600DOS1830	Double Deck	30"L x 18"W x 32"H	30"L Work Tables
600DOS1836	Double Deck	36"L x 18"W x 32"H	36"L Work Tables
600DOS1848	Double Deck	48"L x 18"W x 32"H	48"L Work Tables
600DOS1860	Double Deck	60"L x 18"W x 32"H	60"L Work Tables
600DOS1872	Double Deck	72"L x 18"W x 32"H	72"L Work Tables
600DOS1884	Double Deck	84"L x 18"W x 32"H	84"L Work Tables
600DOS1896	Double Deck	96"L x 18"W x 32"H	96"L Work Tables

DRAWERS

ITEM	EXTERIOR DIMENSIONS	INTERIOR DIMENSIONS
600DR2015	19½"L x 23¾"W x 5"H	15"L x 20"W x 5"H
600DR2020	25½"L x 23¾"W x 5"H	20"L x 20"W x 5"H

STAINLESS STEEL OVERSHELVES

Add extra storage space and organization to your kitchen with these Regency stainless steel overshelves! Available in single or double deck, their 18 gauge, type 430 stainless steel construction ensures long-lasting durability to stand up to repeated use. Installation is simple as the whole shelf easily mounts to the end of your table using the "L" brackets, set screws, and wrench provided.



DRAWERS

Keep your kitchen organized by mounting a Regency galvanized steel drawer to the under structure of your work table. Each drawer features an easy-to-clean stainless steel front and moves on ball-bearing sides.



A Series Sandwich & Salad Prep Table

MODEL #178APT48HC

REFRIGERATION
AVANTCO

www.AvantcoRefrigeration.com

A SERIES - SANDWICH & SALAD PREP TABLE

Add prep space and cold ingredient storage.

CABINET CONSTRUCTION

Features 430 type stainless steel exterior and painted aluminum interior. Overall working height is 35¼".

Foamed-in-place CFC- and HCFC-free polyurethane insulation enhances the structural integrity of the cabinet. Insulated lid helps maintain safe product temperatures.

Full-length, 11½" deep cutting board for easy prep work.

Doors feature easy-to-use, recessed handle for quick interior access. Doors stay open past 90° for easy loading, but will self-close under 90° to save energy.

REFRIGERATION SYSTEM

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

SHELVING

2 epoxy-coated wire shelves accommodate up to 90 lb. each.

MODEL FEATURES

Preprogrammed digital controller features auto-defrost function.

Top pan rail holds up to (12) ½ size, 6" deep food pans. Pan rail is air cooled from the bottom.

SPECIAL FEATURES

- Eco-friendly R290 hydrocarbon refrigerant
- Sleek, stainless steel exterior
- Painted aluminum interior maintains temperatures from 33-40°F
- Top holds up to (12) ½ size, 6" deep food pans (sold separately)
- Full length, 11½" deep cutting board
- Insulated lid helps maintain safe product temperatures
- Double self-closing swing doors with recessed handles
- 115V, 1/4 hp



WARRANTY

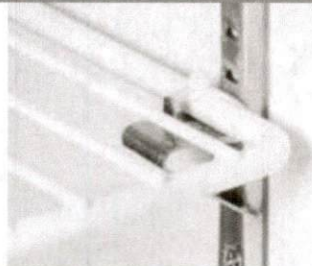
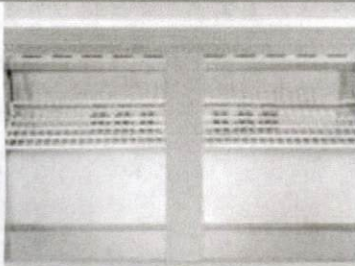
RESIDENTIAL: Avantco assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.



Parts & Labor



Compressor



A Series Sandwich & Salad Prep Table

REFRIGERATION
AVANTCO

www.AvantcoRefrigeration.com

MODELS #178APT48HC

TECHNICAL DATA

Dimensions

Exterior Dimensions	46 $\frac{3}{4}$ "W x 31"D x 42 $\frac{3}{8}$ "H
Interior Dimensions	42 $\frac{7}{8}$ "W x 23 $\frac{3}{4}$ "D x 23 $\frac{1}{2}$ "H
Working Height	35 $\frac{1}{4}$ "
Overall Height (Lid Open)	47 $\frac{1}{4}$ "
Cutting Board Dimensions	46 $\frac{5}{8}$ "W x 11 $\frac{1}{2}$ "D x $\frac{3}{4}$ "H
Net Volume	12 cu. ft.
Net Weight	297 lb.
Gross Weight	348 lb.
Pan Capacity	(12) $\frac{1}{6}$
Packing Dimensions	51"W x 33 $\frac{3}{4}$ "D x 45 $\frac{1}{2}$ "H

Cooling

Temperature Range	33°F - 40°F
Refrigerant	R290
Max. Ambient Temperature	90°F
Defrosting	Automatic
Temperature Controller	Digital
Horsepower	1/4

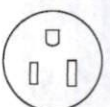
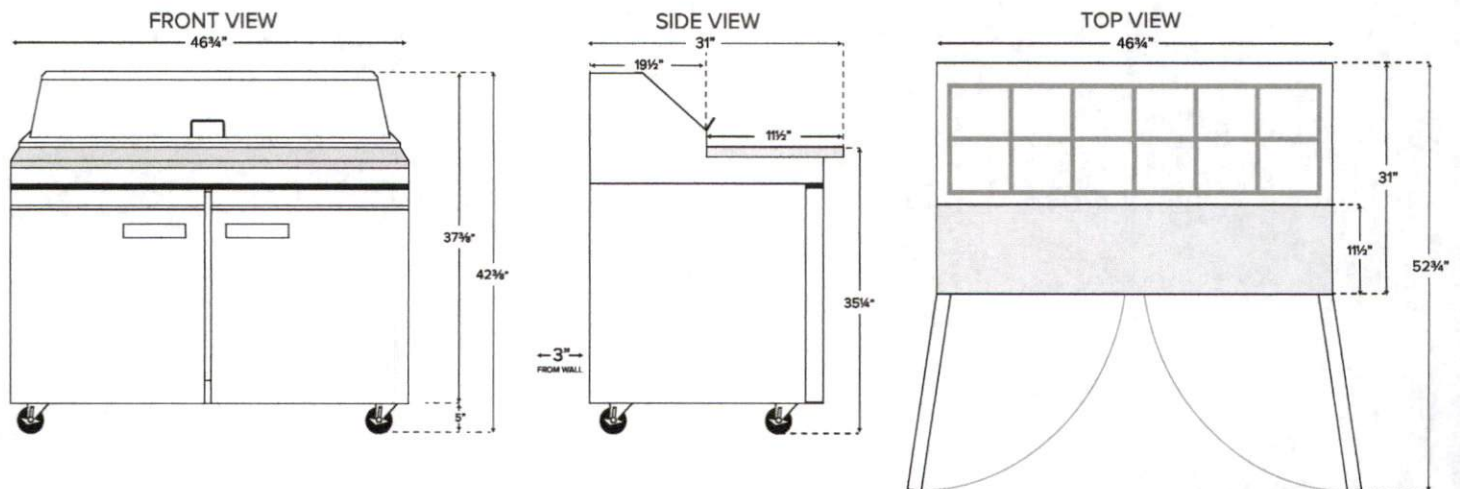
Construction

Exterior Material	Type 430 Stainless Steel
Interior Material	Painted Aluminum
Insulation Material	Foamed-in-place Polyurethane
Shelves	(2) 20 $\frac{3}{4}$ "W x 17 $\frac{1}{16}$ "D
Shelf Material	Epoxy-coated Steel
Shelf Load Capacity	90 lb.

Electrical

Voltage	115
Amps	7.8
Hz	60
Phase	1
Plug Type	NEMA 5-15P
Electrical Cord Length	84"

PLAN VIEW



NEMA 5-15P

SOLWAVE

Item #: 180MW1000SS

Commercial Microwave with push buttons & stainless steel cavity



120V 1000W



Features

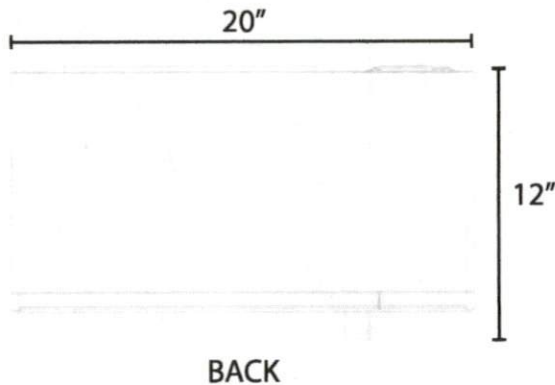
- 10 programmable memories, including defrost, save time and simplify cooking
- 4 power settings provide a variety of cooking options
- Timer counts to 99:99 (min/sec)
- Interior oven light
- Durable stainless steel interior and exterior provide a sleek appearance
- 4 legs provide a 1 $\frac{3}{4}$ " clearance from the countertop
- See-through door and lighted interior allows the user to monitor cooking
- 6 month replacement warranty

Dimensions

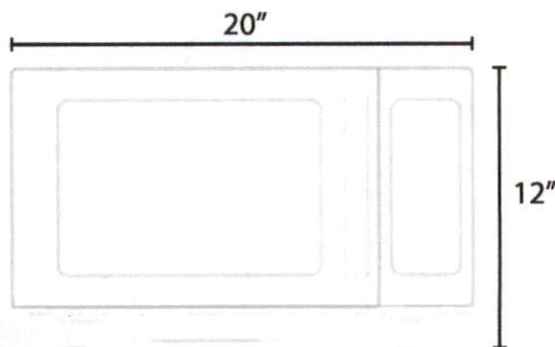
Capacity	.9 cu. ft.
Unit Dimensions	20"W x 12"H x 18.5"D
Oven Cavity Dimensions	13"W x 8"H x 13.25"D
Shipping Weight	39 lbs.
Product Weight	34 lbs.

Electrical

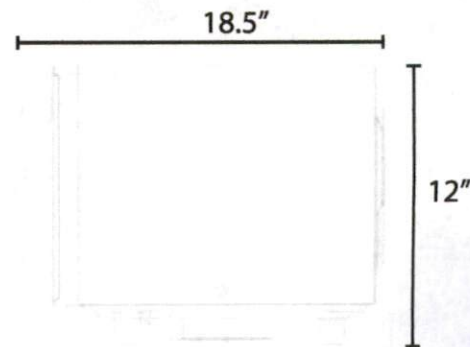
Voltage	120V
Hz	60 Hz
Phase	Single
Wattage	1000W
Usage Level	Light Duty



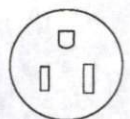
BACK



FRONT



SIDE



NEMA 5-15P



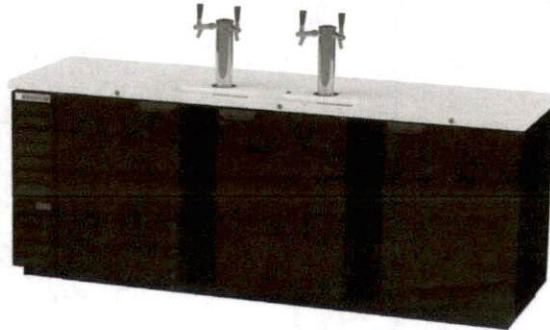
BEVERAGE-AIR.

Project: _____	AIA#
Item: _____	
Location: _____	SIS#
Approved: _____	

DRAFT BEER EQUIPMENT-DIRECT DRAW DISPENSER

MODEL:
DD94HC-1-B

DD94HC Solid Door Dual Tower With Dual Faucets
Hydrocarbon Series



3 Year Parts/Labor Warranty
Additional 4 Year Compressor Warranty

CABINET CONSTRUCTION

- Exterior is wear resistant black vinyl coated steel with galvanized steel back
- Top and drip tray are heavy-duty stainless steel
- Interior is galvanized steel on walls and ceiling, reinforced floor is heavy-duty stainless steel
- Full electronic control
- Dual tower with dual faucets
- 3-in-1 Draft solution uses a single stainless-steel tap to serve different beverages, such as wine, beer, and coffee (or other non-alcoholic beverages) through silver-lined, anti-microbial tubing that is 100% effective against the top 4 beverage spoiling bacteria
- 3" Stainless steel insulated dispensing tower
- Drain tube located at bottom front of cooler for connection to floor drain
- Door locks
- Self-closing door with 120° stay-open feature
- Magnetic gaskets provide positive door seal
- Field reversible door (hinge kit not included)
- Compressor available on left or right, specify at time of unit order

OPTIONS & ACCESSORIES

- Twelve tap tower
- Stainless steel interior
- Stainless steel back
- Shelves
- Shelf clips
- Custom tower hole location
- Drip tray location option
- Wine models
- Faucet locks
- Glass rinser
- 3"-6" casters or 6" black legs
- 1- 6 Tap tower
- 2, 3 & 4 way manifolds
- Dual tap placement option
- No draft/hole cover option
- Remote option* (see note on back on page)

REFRIGERATION SYSTEM

- Refrigeration system uses R290 refrigerant to comply with all environmental concerns
- Automatic, non-electric defrost
- Epoxy coated evaporator coil
- Maintains product temperatures between 36°F and 38°F

DD94HC DIRECT DRAW DISPENSER



Please verify qualifying units by visiting:
www.energystar.gov/cfs

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax: 1-336-245-6453
Beverage-Air.com Sales@bevair.com

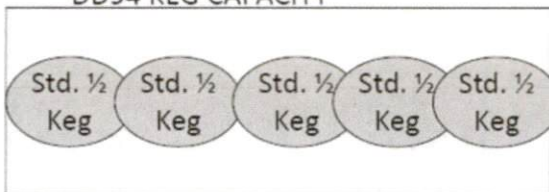


BEVERAGE-AIR.

MODEL	DD94HC-1-B
EXTERNAL DIMENSIONAL DATA	
Width Overall	95"
Depth Overall	29"
Height Overall (floor to top of tap)	52 1/2"
Number of Doors	3
Depth with Door Open 90°	50 1/2"
Door Opening (in)	21" X 30"
INTERNAL DIMENSIONAL DATA	
NET Capacity (cubic ft.)	37.82
Internal Width Overall (in)	82 1/4"
Internal Depth Overall (in)	23 1/8"
Internal Height Overall (in)	27 1/4"
Number of 1/2 Kegs	5
ELECTRICAL DATA	
Full Load Amperes	5.5
REFRIGERATION DATA	
Horsepower*	1/3
Capacity (BTU/Hr)*	2392
SHIPPING DATA	
Gross Weight - Crated	458 lbs
Height - Crated	45"
Width - Crated	97"
Depth - Crated	32"

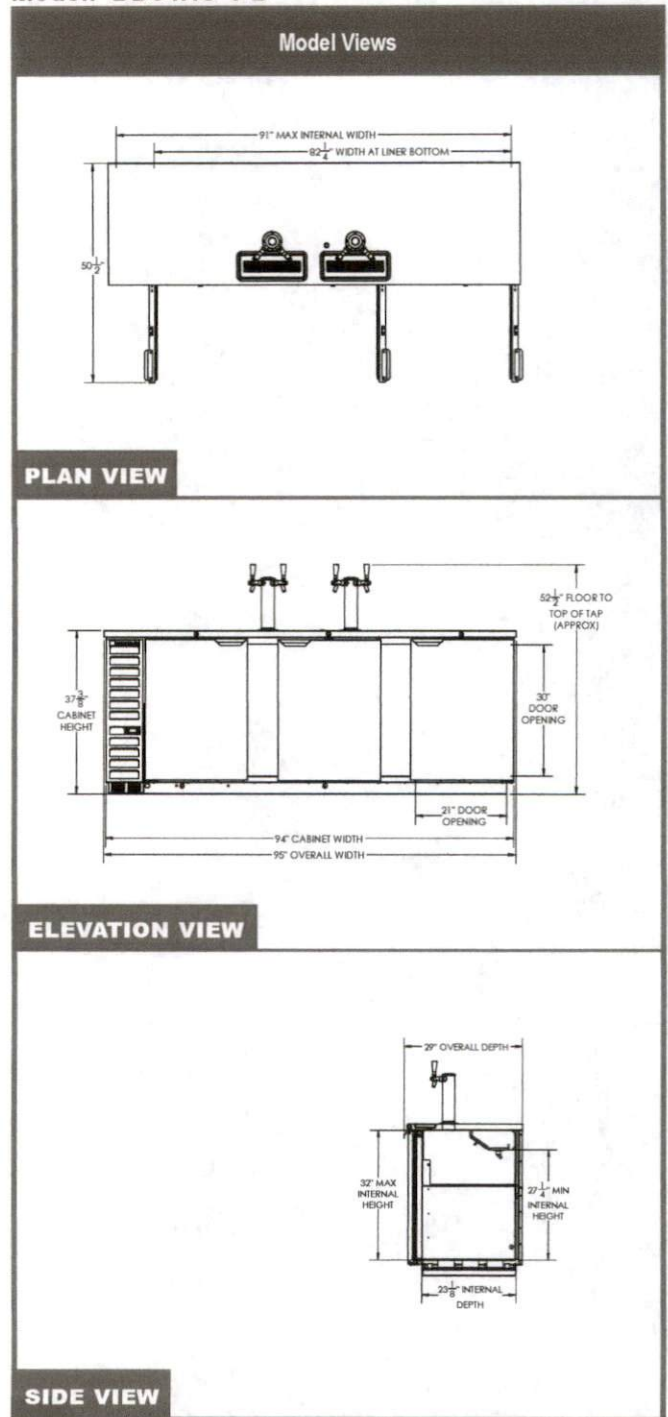
*NOTE: Remote units are field wired and come with 6" legs.
Refrigerant must be specified at time of order.

DD94 KEG CAPACITY



5 Std 1/2 Keg
(reduced for presentation)

Bar Equipment-Direct Draw Beer Dispenser Model: DD94HC-1-B



*ELECTRICAL CONNECTION



115/60/1
NEMA 5-15P

Units pre-wired at factory
and include 8' long cord
and plug set.

3779 Champion Blvd., Winston-Salem, NC 27105 1-888-845-9800 Fax: 1-336-245-6453 Beverage-Air.com Sales@bevair.com

an All Group Company



Item#: _____ Quantity: _____

Project: _____ Approval: _____ Date: _____



Radiant Charbroilers

MODELS

351CRCPG15NL, 351CRCPG24NL, 51CRCPG36NL, 351CRCPG48NL, 351CRCPG60NL, 351CRCPG72NL

DESCRIPTION

This radiant charbroiler is equipped with 40,000 BTU burners, radiant covers, and reversible cast iron grates, allowing you to produce juicy, hearty meats and vegetables. With grates that can be used in a flat or sloped position and a provided liquid propane field conversion kit, take advantage of this charbroiler's versatility in order to best suit your kitchen's needs. When it comes time for cleanup, no tools are needed to remove the grates, radiant covers, and burners. A full-width waste tray also greatly facilitates the cleaning process.



STANDARD FEATURES

- Stainless steel construction and finish
- Heavy duty cast iron top grates can be used in flat or sloped position
- Grate sections are reversible and remove easily for cleaning
- Angled side helps channel oil toward the removable full width drip tray.
- Independent, manually controlled cooking zones
- 40,000 BTU stainless steel "U" shape burners
- Each burner has a continuous pilot for instant ignition
- Removable cast iron radiants prevent clogging of burners and provide even broiling
- No tools needed to remove grates, radiant covers, and stainless steel burners for cleaning
- Heavy duty adjustable feet
- Shipped with L.P. orifice kit for field conversion
- Ships standard as natural gas



SERIES SPECIFICATIONS

Cooking Surface	Cast Iron Grates
Power	Natural Gas or Liquid Propane
Burner Style	"U" shape
Burner BTU	40,000
Control Type	Manual
Gas Inlet Size	3/4"

LIMITED WARRANTY

Cooking Performance Group warrants this product from manufacturer defect and workmanship for a period of 1 Year from the original date of purchase.

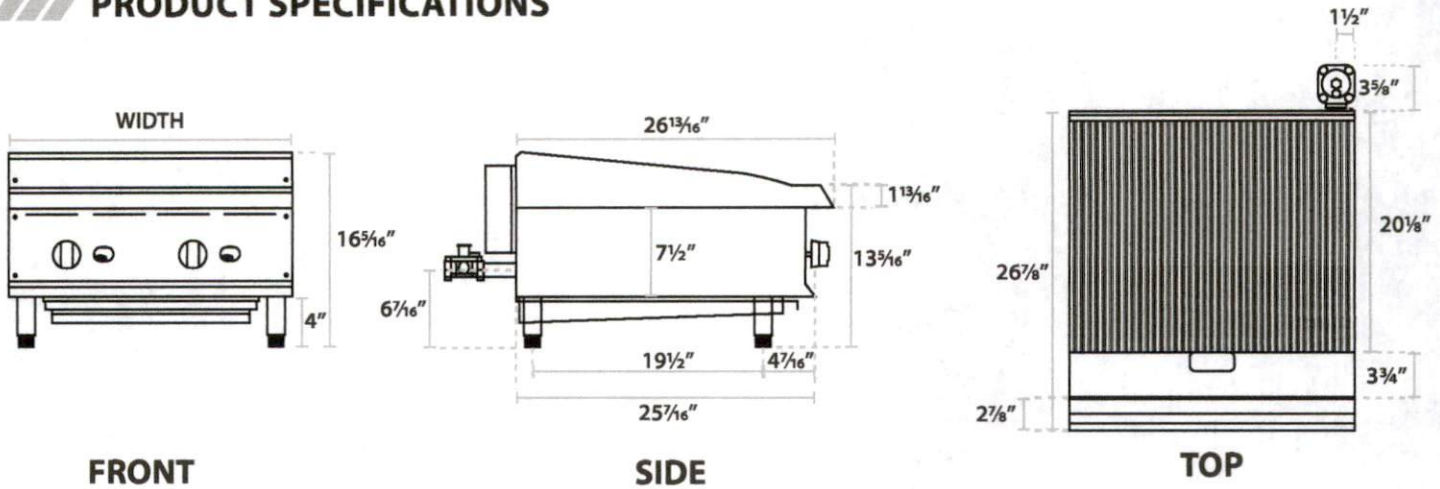
To register your equipment, visit: CookingPerformanceGroup.com





Radiant Charbroilers

PRODUCT SPECIFICATIONS



Model #	Overall Size			Burner BTU	# of Burners	Total BTU / hr	Pressure (WC)	Combustible Clearances		
	Width	Depth	Height					Sides	Rear	Floor
351CRCPG15NL	15"	26 13/16"	16 3/4"	40,000	1	40,000	6" NG/ 10" LP	6"	6"	4"
351CRCPG24NL	24"				2	80,000				
351CRCPG36NL	36"				3	120,000				
351CRCPG48NL	48"				4	160,000				
351CRCPG60NL	60"				5	200,000				
351CRCPG72NL	72"				6	240,000				

Note: Regulator - 3 3/4" depth. Dimensions above do not include regulator.

INSTALLATION

Install the Radiant Charbroiler on and around non-combustible surfaces, allowing 6" of clearance on the sides and 6" of clearance from the back. Install underneath a ventilation hood that corresponds with local and national codes.

- 3/4" rear gas connection configured for areas at an altitude less than 6,500 ft
- Field convertible to liquid propane with orifice included
- Manual gas shut-off valve and gas pressure regulator must be installed for safety and ease of servicing

SHIPPING INFORMATION

Item #	Shipping Carton Size			Weight	Freight Class
	Width	Depth	Height		
351CRCPG15NL	17"	15"	18 1/2"	108 lbs	85
351CRCPG24NL	26"			170 lbs	
351CRCPG36NL	38"			240 lbs	
351CRCPG48NL	50"			313 lbs	
351CRCPG60NL	62"			465 lbs	
351CRCPG72NL	74"	32"	549 lbs		

Note: Unit is shipped in a carton and crate on a pallet

OPTIONS & ACCESSORIES

COMPANION ITEMS

#600GKM3448
Regency 48" Mobile Gas Connector Hose Kit with 2 Elbows, Full Port Valve, Restraining Device, and Quick Disconnect - 3/4"

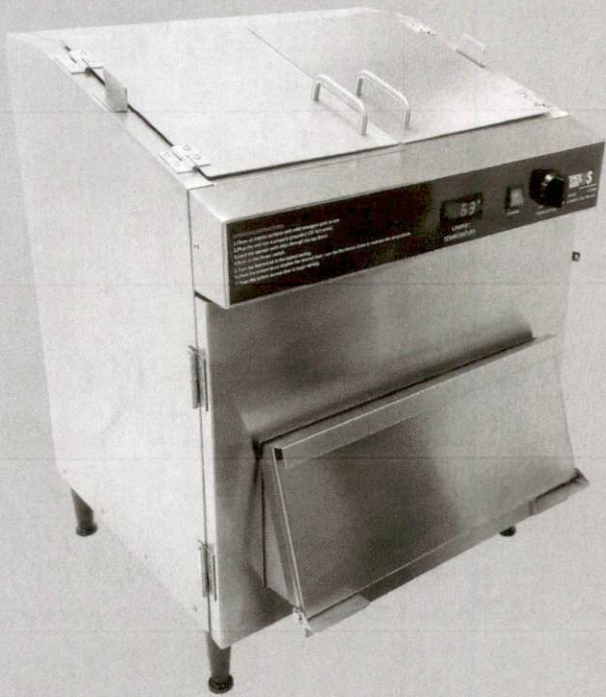


#600ES Series
Regency Stainless Steel Stands



#178CBE Series
Avantco Chef Bases





26 Gallon Tortilla Chip Warmer

This easy to use chip warmer will hold up to 26 gallons of chips and maintain them at an ideal serving temperature. With its all stainless steel construction and easy access holding compartment, it is a breeze to clean and maintain. The digital temperature indicator and adjustable thermostat ensure that the chips are always served at the proper temperature. This warmer utilizes convection heating with a circulating fan to make sure that all of the product gets heated evenly with a range from 90-180 degrees F. The 4" legs make it easy to clean under the unit while the double hinged loading doors make it simple to add chips.



Easy-To-Clean Holding Compartment



Digital Temperature Indicator



Easy Load Doors



Access Door

Key Features:

- ✓ All Stainless Steel Construction
- ✓ Circulating Fan for Convection Heating
- ✓ 4" Long Adjustable Legs for Easy Cleaning
- ✓ Temperature Range of 90-180°F
- ✓ 750 Watt Heating Element
- ✓ 26 Gallon Capacity
- ✓ Removable Front Access Door
- ✓ Digital Temperature Indicator

Part #	Description	Volts	Watts	Amps	Dimensions	Wt
51026	26 Gallon Chip Warmer	120	780	6.5	23"w x 29"h x 23"d	70#

ETL tested to standards: UL 197, CSA 22.2 and NSF-4

Ideal For:

- Mexican Restaurants
- Concession Stands
- Arenas/Stadiums
- Cafeterias

BENCH MARK USA

Manufacturer of Innovative Food Equipment

www.BenchMarkUSAInc.com | info@benchmarkusainc.com

25-J Brookfield Oaks Dr., Greenville, SC 29607

Toll Free: 877-432-5500

REFRIGERATION AVANTCO

CBE Series Chef Base

MODEL #178CBE72HC

CABINET CONSTRUCTION

Sturdy and corrosion-resistant design features both a 430 type stainless steel exterior and interior.

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

1¾" thick stainless steel top surface features raised marine edges to help contain spills and leaks. Accommodates up to 1100 lb. of weight.

REFRIGERATION SYSTEM

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

DRAWERS

4 refrigerated drawers can each accommodate 2 full size, 4" deep food pans.

MODEL FEATURES

Digital temperature controller makes operation simple.

Auto defrost feature for intuitive cleaning and maintenance.

Outfitted with (4) 4" casters for mobility prior to cleaning and servicing tasks.

PROJECT: _____

MODEL: _____ SERIAL#: _____

ITEM #: _____ QUANTITY: _____

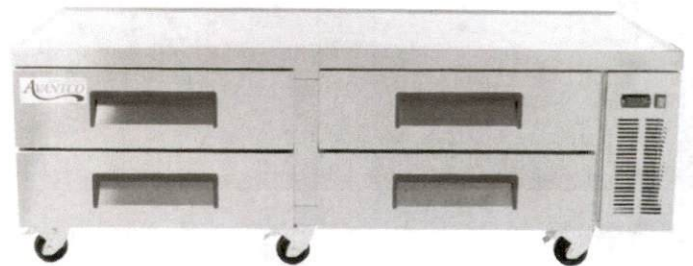
APPROVAL: _____ DATE: _____

CBE SERIES - CHEF BASE

A practical storage and productivity solution for busy kitchens.

SPECIAL FEATURES

- 1¾" thick stainless steel top with marine edges to contain spills
- Top accommodates up to 1100 lb. of weight
- 4 refrigerated drawers for food storage
- Digital temperature controls hold at 33-40°F
- Temperature display for easy monitoring
- Foamed-in-place polyurethane insulation
- Environmentally-friendly R290 refrigerant
- 430 type stainless steel interior and exterior
- Auto defrost feature
- ½ hp compressor



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.



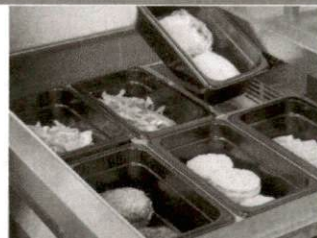
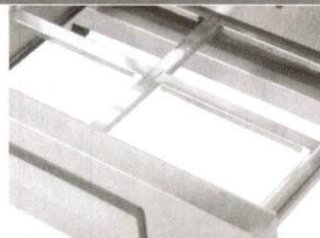
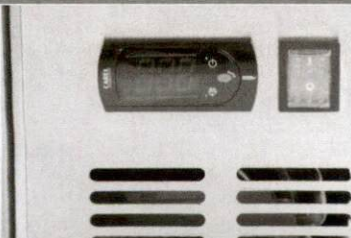
Parts & Labor



Compressor



★ Conforms to UL & NSF-7 Standards



TECHNICAL DATA

Dimensions

Exterior Dimensions	72 $\frac{3}{8}$ "W x 32 $\frac{1}{8}$ "D x 25 $\frac{7}{8}$ "H
Interior Dimensions	60 $\frac{5}{8}$ "W x 27 $\frac{1}{2}$ "D x 16 $\frac{1}{2}$ "H
Number of Drawers	4
4" Deep Pan Capacity (Per Drawer)	(2) Full
Top Thickness	1 $\frac{3}{4}$ "
Net Volume	16 cu. ft.
Net Weight	275 lb.
Gross Weight	321 lb.
Packing Dimensions	75"W x 35"D x 28 $\frac{1}{2}$ "H

Cooling

Temperature Range	33°F - 40°F
Refrigerant	R290
Max. Ambient Temperature	100°F
Defrosting	Automatic
Temperature Display	Yes
Temperature Controller	Digital
Horsepower	1/5

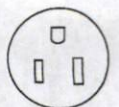
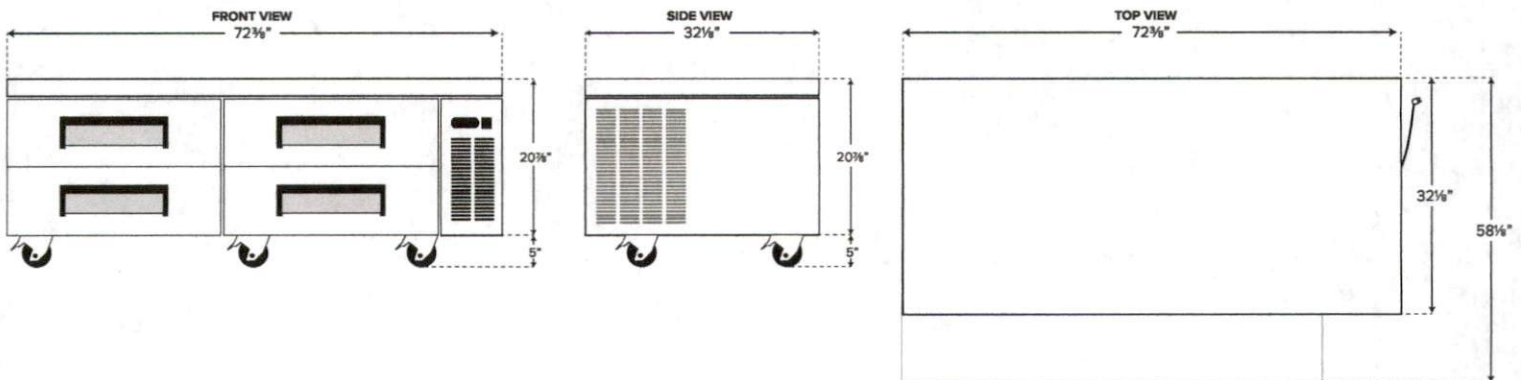
Construction

Exterior Material	Type 430 Stainless Steel
Top Material	Type 430 Stainless Steel
Insulation Material	Foamed-in-place Polyurethane
Top Edge	Marine
Weight Capacity	1100 lb.

Electrical

Voltage	115
Amps	4.7
Hz	60
Phase	1
Plug Type	NEMA 5-15P
Electrical Cord Length	84"

PLAN VIEW



NEMA 5-15P

Item #: 177FF400N Project: _____

Qty: _____ Date: _____ Approval: _____



Avantco FF400 Natural Gas 50 lb. Stainless Steel Floor Fryer

Item #177FF400N



Technical Data

Width	15 1/2 Inches
Depth	30 1/4 Inches
Height	47 1/8 Inches
Fry Pot Width	14 Inches
Fry Pot Depth	13 3/4 Inches
Burner Style	Tube
Cabinet	Stainless Steel
Capacity	50 lb.
Control Type	Millivolt
Gas Inlet Size	3/4 Inches
Number of Fry Baskets	2 Fry Baskets
Number of Fry Pots	1 Fry Pots
Power Type	Natural Gas
Split Pot	Without Split Pot
Temperature Range	200 - 400 Degrees F
Total BTU	120000 BTU
Type	Gas Floor Fryers

Features

- All stainless steel tank, door, front, top, ledge, and header; galvanized steel sides
- Easy to use thermostat for accurate and adjustable temperature between 200-400 degrees Fahrenheit
- 50 lb. fry pot, with an efficient 4 tube burner system, full port drain, and drain pipe extension
- Two nickel chrome wire mesh fry baskets included
- Natural gas, 120,000 BTU

Certifications



ETL Sanitation



ETL US & Canada



3/4" Gas Connection

Compatible Items

(#177CASTER) Avantco CASTER 5" Casters for FF and EF Floor Fryers - 4/Set

(#177CONNECTORFRY) Avantco CONNECTORFRY Fryer Connector Strip for Avantco FF300 and FF400 Floor Fryers

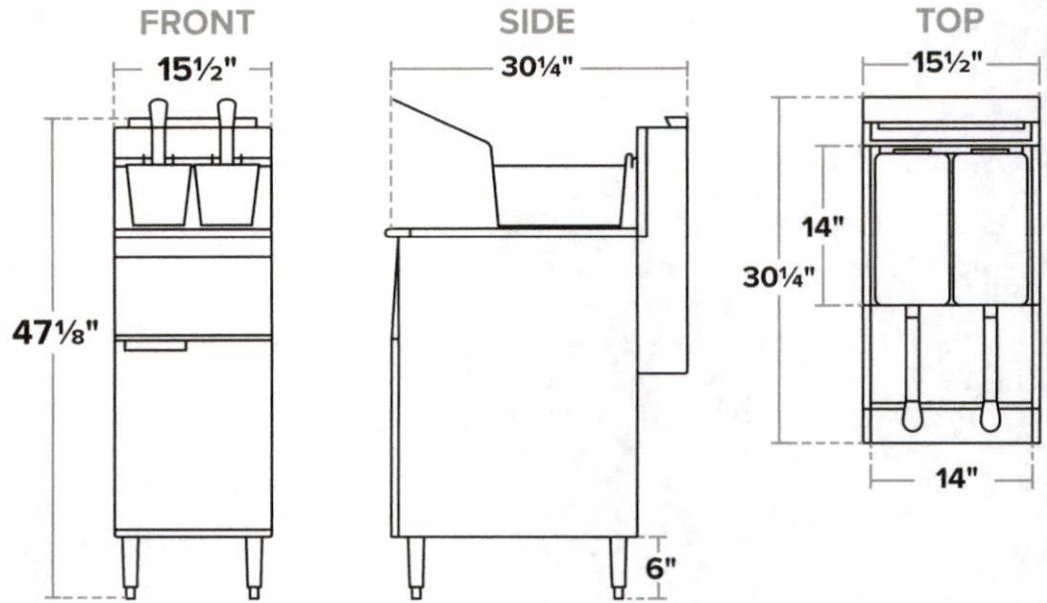
(#177FRYGUARD) Avantco FRYGUARD 18 Gauge Stainless Steel Splash Guard for Deep Fryers - 20 1/2" x 18"

(#1772662111) Avantco 2662111 Fryer Cover for FF300 and FF400 Deep Fryers

(#768AF45) Frymate AF45 13 3/4" x 13 3/4" Filter for Select Deep Fryers

Avantco Equipment

Plan View



Notes & Details

A reliable workhorse for any commercial kitchen, the Avantco FF400 natural gas 50 lb. stainless steel floor fryer quickly cooks your most popular fried foods, delivering excellent results every time. It utilizes four heat exchange tubes to deliver 120,000 BTUs of power while taking up minimal kitchen space, and its type 430 stainless steel tank ensures outstanding durability and long product life. And thanks to its fast recovery time, this fryer is sure to keep up with your busiest hours.

The Avantco FF400 floor fryer features a cool zone in its fry tank, collecting excess batter and crumbs and allowing them to sink to the bottom of the tank for easy cleaning. A $1\frac{1}{4}$ " ball type full port drain lets you quickly remove used oil, and an Invensys thermostat allows temperature adjustment from 200 to 400 degrees Fahrenheit. This fryer also has a stainless steel door, front, and header, while its galvanized sides and back ensure a strong structure. A convenient tube rack supports the two included nickel chrome wire mesh fry baskets, and 6 " adjustable legs make it easy to clean the floor underneath.

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

REFRIGERATION AVANTCO

SSUC Series Undercounter Freezer

MODELS #178SSUC48FHC

CABINET CONSTRUCTION

Heavy duty construction includes a 304 type stainless steel interior and a 430 type stainless steel exterior, resulting in strength, durability, and an attractive, sleek appearance.

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

One-piece rear grill is easily removed for cleaning and servicing. 2 doors feature easy-to-use recessed handles for quick interior access. Doors stay open past 90° for easy loading, but will self-close under 90° to save energy.

REFRIGERATION SYSTEM

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

SHELVING

2 white epoxy-coated steel shelves included. Each accommodate up to 90 lb.

MODEL FEATURES

Copper evaporator coil eliminates the potential of corrosion.

Interior wall-mounted thermometer for easy temperature monitoring.

Preprogrammed digital controller features auto-defrost function.

PROJECT: _____

MODEL: _____ SERIAL#: _____

ITEM #: _____ QUANTITY: _____

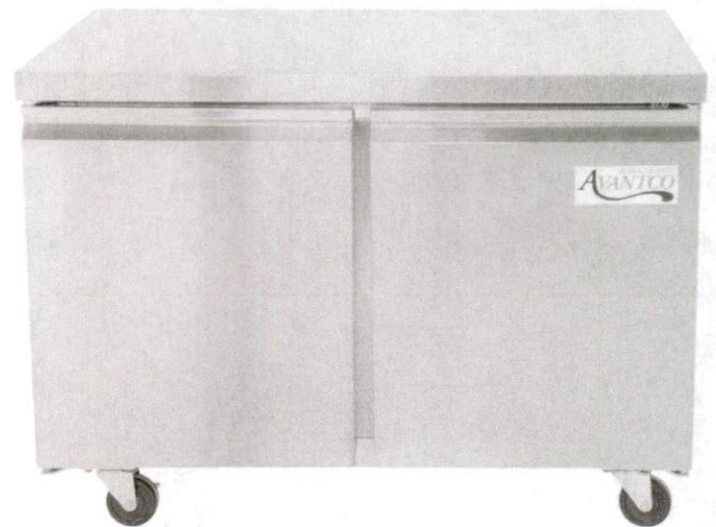
APPROVAL: _____ DATE: _____

SSUC SERIES - UNDERCOUNTER FREEZER

Increase cold food prep storage in your kitchen

SPECIAL FEATURES

- Eco-friendly R290 hydrocarbon refrigerant
- Strong and sleek 430 type stainless steel exterior
- 304 type stainless steel interior maintains temperatures from (-8)°F - (-1)°F
- Two epoxy-coated steel shelves accommodate up to 90 lb. each
- Foamed-in-place polyurethane insulation
- Easy-to-read digital temperature controller and auto-defrost function
- 115V; 1/4 hp



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.



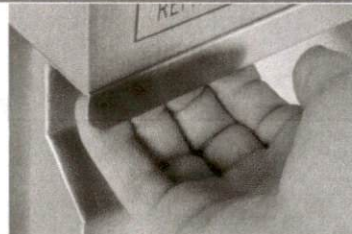
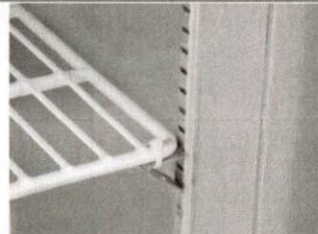
Parts & Labor



Compressor



★ Conforms to UL & NSF-7 Standards



TECHNICAL DATA

Dimensions

Exterior Dimensions	47¼"W x 29½"D x 35¼"H
Interior Dimensions	42½"W x 22⅞"D x 23½"H
Working Height	35¼"
Net Volume	11.2 cu. ft.
Net Weight	214 lb.
Gross Weight	275 lb.
Packaging Dimensions	50"W x 32¼"D x 38½"H

Cooling

Temperature Range	(-8)°F - (-1)°F
Refrigerant	R290
Max. Ambient Temperature	100°F
Defrosting	Automatic
Temperature Controller	Digital
Horsepower	1/4

Construction

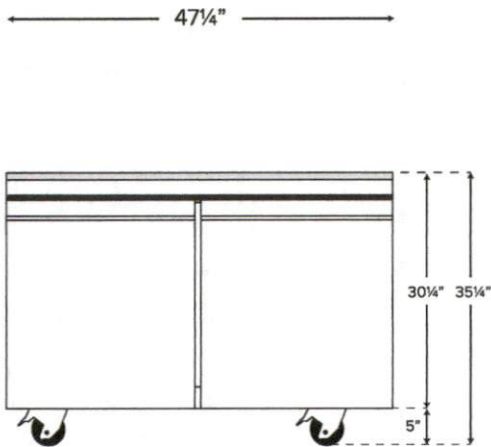
Exterior Material	Type 430 Stainless Steel
Interior Material	Type 304 Stainless Steel
Insulation Material	Foamed-in -place polyurethane
Shelf Size	(2) 20 ¹³ / ₁₆ " x 17 ¹ / ₁₆ "
Shelf Material	Epoxy-coated steel
Shelf Load Capacity	90 lb.

Electrical

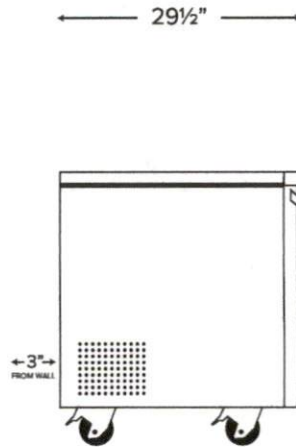
Voltage	115
Amps	4.5
Hz	60
Phase	1
Plug Type	NEMA 5-15P
Electrical Cord Length	84"

PLAN VIEW

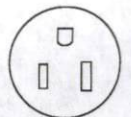
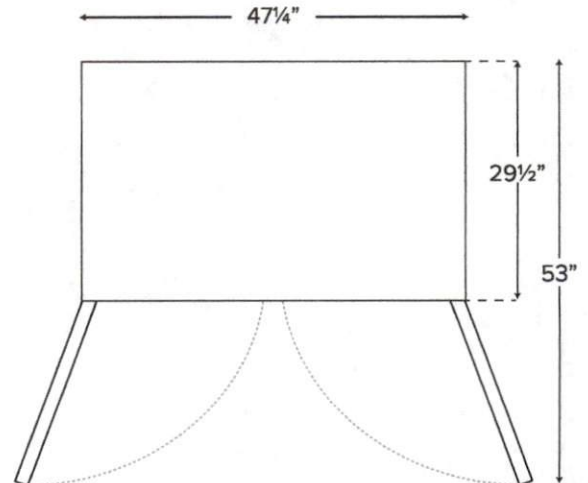
FRONT VIEW



SIDE VIEW



TOP VIEW



NEMA 5-15P

16-GAUGE STAINLESS STEEL CLEAN DISH TABLE

ITEM #: _____ QUANTITY: _____

PROJECT: _____

APPROVAL: _____

DATE: _____



REGENCY
Plumbing and Hardware

FEATURES

- 16-gauge 304-series stainless steel construction
- 10 $\frac{3}{4}$ " high backsplash and a 2" return for drainage
- Durable bullet feet
- Lip attaches to dishwasher (sold separately)
- Ideal for restaurant and hotel dishwashing stations
- Offered in both left and right orientation

SPECIFICATIONS



16-GAUGE 304-SERIES STAINLESS STEEL STRUCTURE • OFFERED IN BOTH LEFT & RIGHT ORIENTATION

ITEM	LENGTH	WIDTH	WORK HEIGHT	BACKSPLASH HEIGHT	OVERALL HEIGHT	WEIGHT
600CDT24	24"	30"	34 $\frac{3}{4}$ "	10 $\frac{3}{4}$ "	44 $\frac{3}{4}$ "	32 LB.
600CDT36	36"	30"	34 $\frac{3}{4}$ "	10 $\frac{3}{4}$ "	44 $\frac{3}{4}$ "	42 LB.
✓ 600CDT48 ✓	48"	30"	34 $\frac{3}{4}$ "	10 $\frac{3}{4}$ "	44 $\frac{3}{4}$ "	53 LB.
600CDT60	60"	30"	34 $\frac{3}{4}$ "	10 $\frac{3}{4}$ "	44 $\frac{3}{4}$ "	63 Lb.
600CDT72	72"	30"	34 $\frac{3}{4}$ "	10 $\frac{3}{4}$ "	44 $\frac{3}{4}$ "	74 LB.
600CDT84	84"	30"	34 $\frac{3}{4}$ "	10 $\frac{3}{4}$ "	44 $\frac{3}{4}$ "	84 LB.
600CDT96	96"	30"	34 $\frac{3}{4}$ "	10 $\frac{3}{4}$ "	44 $\frac{3}{4}$ "	96 LB.

10/2019

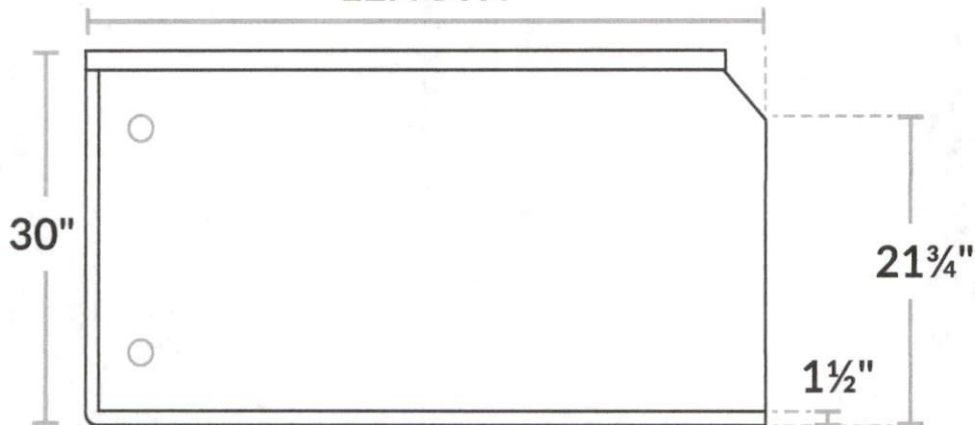
REGENCYTABLESANDSINKS.COM

16-GAUGE STAINLESS STEEL
CLEAN DISH TABLE

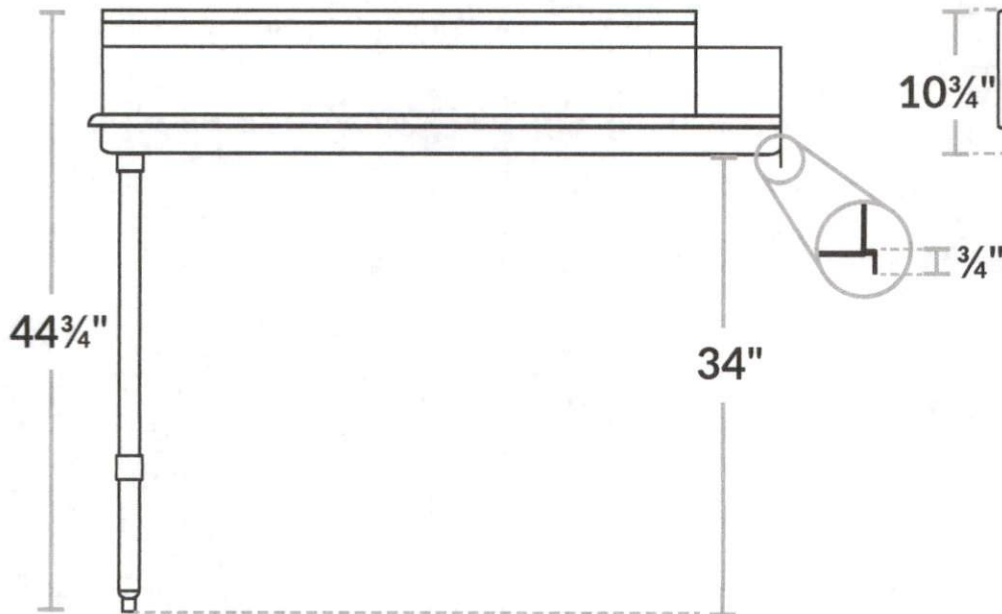
REGENCY
Tables and Sinks

TOP

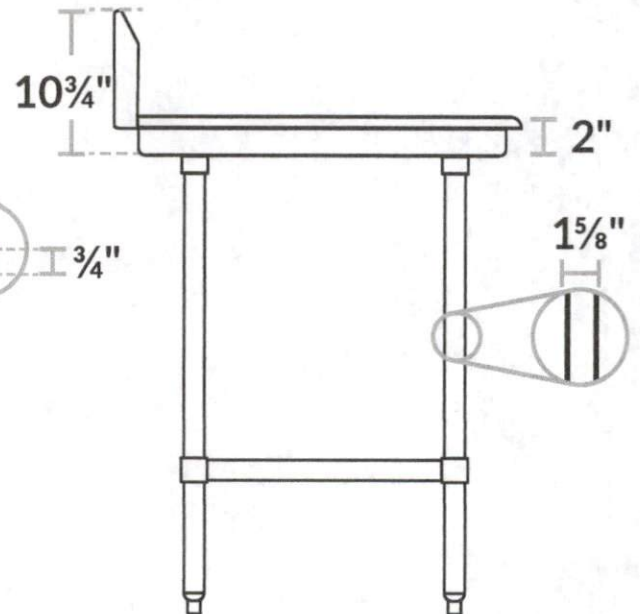
LENGTH



FRONT



SIDE



16-GAUGE STAINLESS STEEL DIRTY DISH TABLE WITH PRE-RINSE BOWL

ITEM #: _____ QUANTITY: _____

PROJECT: _____

APPROVAL: _____

DATE: _____



REGENCY
Plumbing and Hardware

FEATURES

- 16-gauge 304-series stainless steel construction
- 10 $\frac{3}{4}$ " high backsplash and a 2" return for drainage
- Durable bullet feet
- Lip attaches to dishwasher (sold separately)
- Ideal for restaurant and hotel dishwashing stations
- Offered in both left and right orientation

SPECIFICATIONS



16-GAUGE 304-SERIES STAINLESS STEEL CONSTRUCTION • OFFERED IN BOTH LEFT & RIGHT ORIENTATION

ITEM	LENGTH	WIDTH	WORK HEIGHT	BACKSPASH HEIGHT	OVERALL HEIGHT	BOWL DEPTH	WEIGHT
600DDT36	36"	30"	34 $\frac{3}{4}$ "	10 $\frac{3}{4}$ "	44 $\frac{3}{4}$ "	6"	48 LB.
600DDT48	48"	30"	34 $\frac{3}{4}$ "	10 $\frac{3}{4}$ "	44 $\frac{3}{4}$ "	6"	59 LB.
600DDT60	60"	30"	34 $\frac{3}{4}$ "	10 $\frac{3}{4}$ "	44 $\frac{3}{4}$ "	6"	68 LB.
600DDT72	72"	30"	34 $\frac{3}{4}$ "	10 $\frac{3}{4}$ "	44 $\frac{3}{4}$ "	6"	76 LB.
600DDT84	84"	30"	34 $\frac{3}{4}$ "	10 $\frac{3}{4}$ "	44 $\frac{3}{4}$ "	6"	92 LB.
600DDT96	96"	30"	34 $\frac{3}{4}$ "	10 $\frac{3}{4}$ "	44 $\frac{3}{4}$ "	6"	99 LB.

10/2019

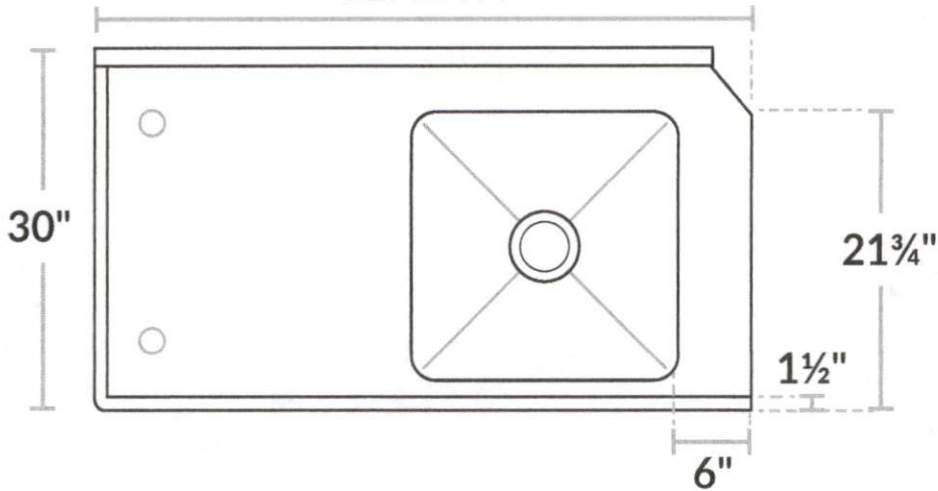
REGENCYTABLESANDSINKS.COM

16-GAUGE STAINLESS STEEL
DIRTY DISH TABLE
WITH PRE-RINSE BOWL

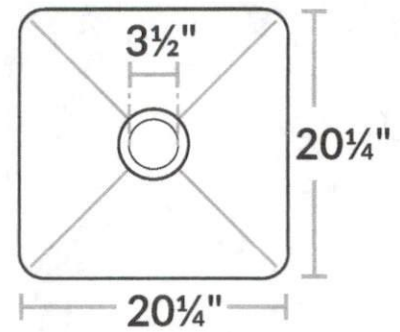
REGENCY
Tables and Sinks

TOP

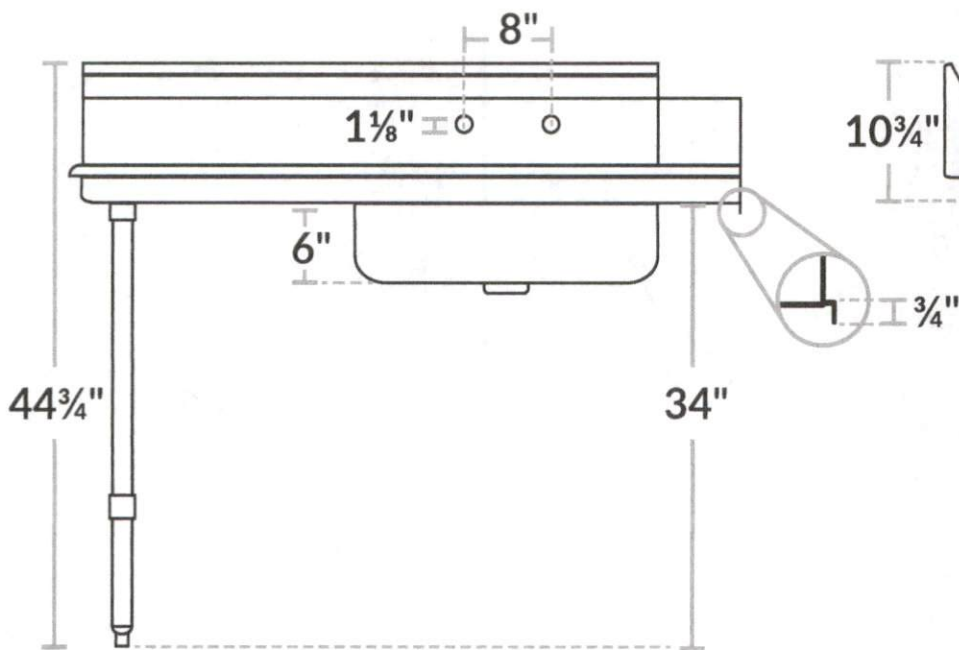
LENGTH



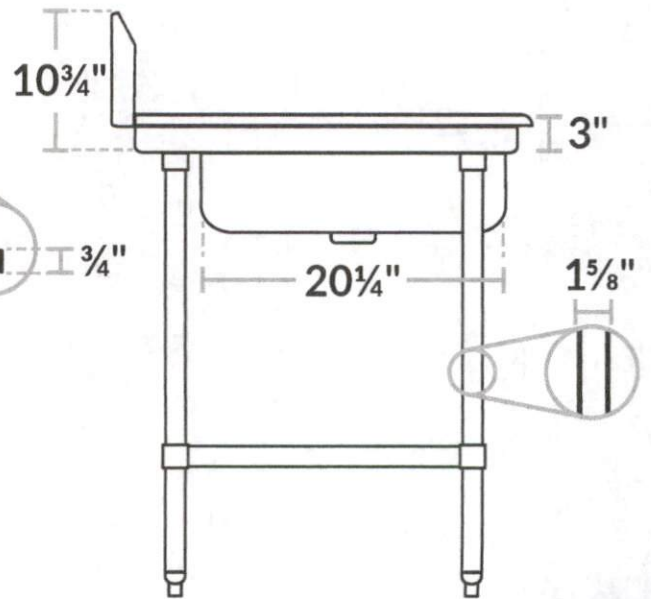
BOWL



FRONT



SIDE





Item #: 177FF518N Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco FF518 Natural Gas 70-100 lb. Stainless Steel Tube Floor Fryer

Item #177FF518N



Technical Data

Width	21 Inches
Depth	34 1/4 Inches
Height	47 1/8 Inches
Fry Pot Width	19 1/2 Inches
Fry Pot Depth	18 Inches
Burner Style	Tube
Cabinet	Stainless Steel
Capacity	70 - 100 lb.
Control Type	Millivolt
Gas Inlet Size	3/4 Inches
Number of Fry Baskets	2 Fry Baskets
Number of Fry Pots	1 Fry Pots
Power Type	Natural Gas
Split Pot	Without Split Pot
Temperature Range	200 - 400 Degrees F
Total BTU	150000 BTU
Type	Gas Floor Fryers

Features

- All stainless steel tank, door, front, top, ledge, and header; galvanized steel sides
- Easy to use thermostat for accurate and adjustable temperature between 200-400 degrees Fahrenheit
- 70-100 lb. fry pot, with an efficient and quiet 5 tube burner system, and full port drain
- Two nickel chrome wire mesh fry baskets included
- Natural Gas, 150,000 BTU

Certifications



ETL Sanitation



ETL US & Canada



3/4" Gas Connection

Compatible Items

(#1772662112) Avantco 2662112 Fryer Cover for FF518 Deep Fryers

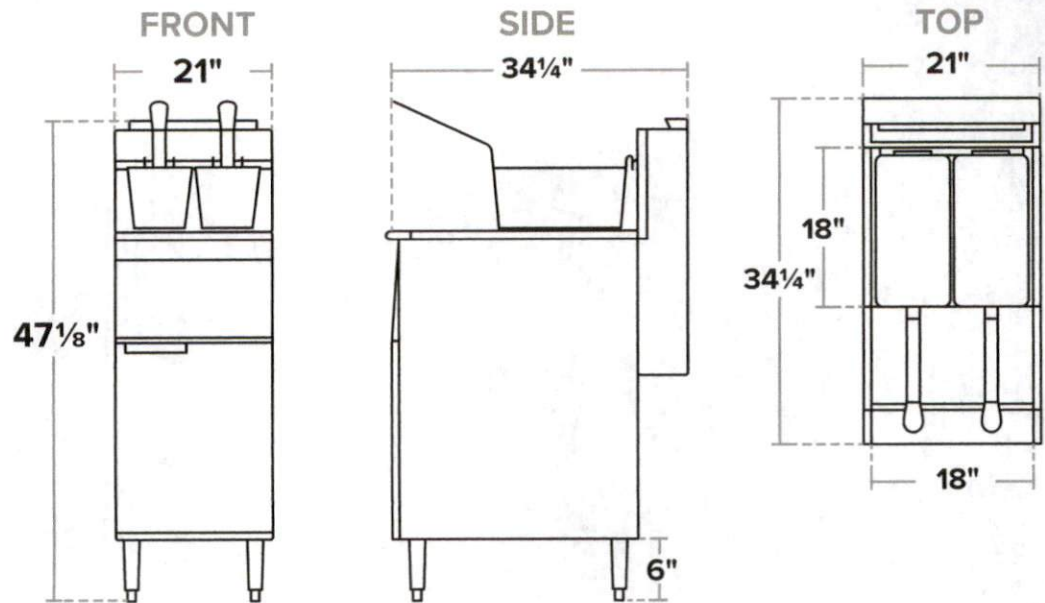
(#1772668633) Avantco 2668633 Fryer Connector Strip for Avantco FF518 Floor Fryers

(#177CASTER) Avantco CASTER 5" Casters for FF and EF Floor Fryers - 4/Set

(#768FF518) Frymate FF518 19" x 18" Filter for Avantco and Main Street Deep Fryers

Avantco Equipment

Plan View



Notes & Details

Whip up chicken fingers, French fries, and other popular fried foods with the Avantco FF518 natural gas floor tube gas fryer! This floor fryer features five tubes and 150,000 BTUs of power to evenly heat oil and thoroughly cook any food. It has a spacious fry pot capable of holding up to 100 lb., and the Millivolt controls let you quickly and easily adjust temperatures from 200 to 400 degrees Fahrenheit.

Two nickel plated chrome wire fryer baskets are included for convenience, each with a plastic coated handle to keep the operator's hands safe. The steel body provides outstanding durability, and its 6" adjustable legs let you place it at the perfect working height. For fast and easy cleaning, a full port drain is attached to the fry pot, and the exterior quickly wipes clean.

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