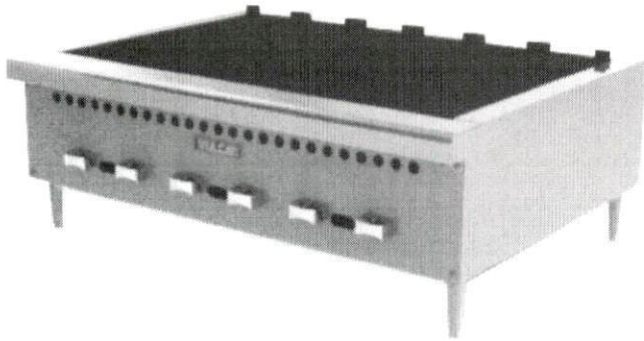


**GRIDDLES & BROILERS****VULCAN****VCRB SERIES  
RESTAURANT SERIES GAS CHARBROILER**

Model VCRB36



- VCRB25 25 $\frac{3}{8}$ " wide  
 VCRB36 36" wide

**STANDARD FEATURES**

- Stainless steel front, sides and front top ledge.
- Full width front grease drawers.
- 13" cooking height on 4" adjustable legs.
- Heavy duty cast iron char-radiants.
- 5 $\frac{1}{4}$ " wide cast iron grates are reversible for level or inclined broiling positions.
- One 14,500 BTU/hr. cast iron burner for each broiler grate.
- One infinite heat control valve for each burner.
- Standing pilot ignition system.
- Underburner deflector system reflects heat upwards creating a "Cool Zone" in the grease drawer and drip areas.
- $\frac{3}{4}$ " rear gas connection and convertible gas pressure regulator for LP service.
- Constructed standard for natural gas service. LP conversion kit supplied with unit.
- One year limited parts and labor warranty.

**SPECIFICATIONS**

Low profile gas charbroiler, Vulcan Model No. \_\_\_\_\_. Stainless steel front, sides and front top ledge. 13" cooking height on 4" legs. Full width front grease drawers. Heavy duty cast iron char-radiants. 5 $\frac{1}{4}$ " wide cast iron grates are reversible for level or inclined broiling positions. One 14,500 BTU/hr. cast iron burner for each broiler grate. One infinite heat control valve for each burner. Standing pilot ignition system. Underburner deflector system reflects heat upwards.  $\frac{3}{4}$ " rear gas connection and convertible gas pressure regulator for LP service.

**Exterior Dimensions:**

\_\_\_\_\_ "w x 27" d x 13" h on 4" legs.

CSA design certified. NSF listed.

**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



**VCRB SERIES**  
RESTAURANT SERIES GAS CHARBROILER

**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 3" (76 mm) clearance at both sides and rear adjacent to non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.

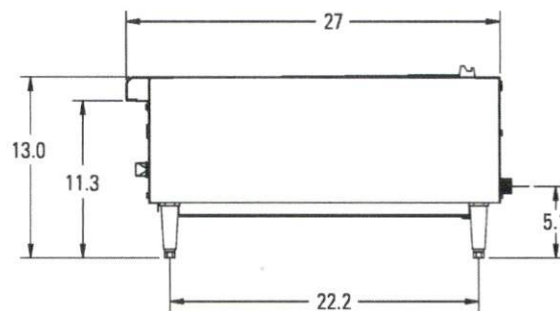
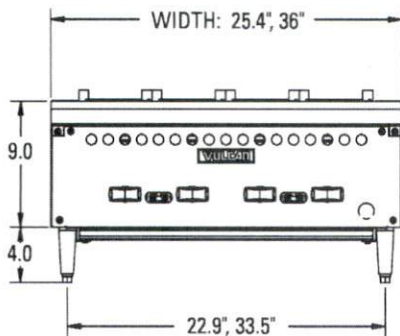
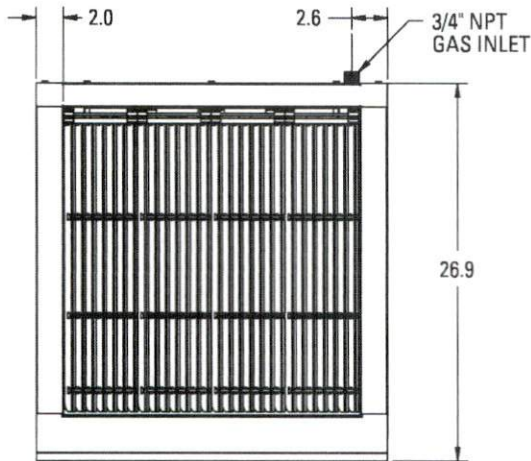
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

3. 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.

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



MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR	NO. OF DRAWERS	APPROX. SHIP. WT.
VCRB25	25.4"	27"	13"	13"	4	58,000	1	290 lbs/131 kg
VCRB36	36"	27"	13"	13"	6	87,000	1	370 lbs/167 kg

\*These are nominal dimensions and can vary by +1.75" 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****VCRG-T RESTAURANT SERIES  
GAS GRIDDLES**

Model VCRG48-T



- VCRG24-T 24" w x 20½" d griddle plate  
 VCRG36-T 36" w x 20½" d griddle plate  
 VCRG48-T 48" w x 20½" d griddle plate

**STANDARD FEATURES**

- 1" thick polished steel griddle plate welded to 3¼" stainless steel back, tapered side splashes and stainless steel grease trough.
- Fully welded stainless and aluminized steel chassis frame.
- 12½" cooking height on 4" adjustable legs.
- One 25,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width.
- One embedded, mechanical snap action thermostat per burner for high performance and optimal response time.
- Temperature adjust from 200° to 450°F.
- One pilot safety valve for every two burners. Safety will completely shut off gas to pilot and burners if pilot extinguishes.
- High capacity 4½ quart capacity grease can.
- ¾" rear gas connection and convertible gas pressure regulator for LP service.
- Constructed standard for natural gas service. LP conversion kit supplied with unit.
- One year limited parts and labor warranty.

**SPECIFICATIONS**

Low profile Vulcan Model No. \_\_\_\_\_. Stainless steel front, sides and front top ledge. Fully welded stainless and aluminized steel body frame. 12½" cooking height on 4" legs. 1" thick polished steel griddle plate welded to stainless steel back and tapered side splashes. One 25,000 BTU/hr. "U" shaped aluminized steel burner and embedded, mechanical snap action thermostat for each 12" of griddle width. Temperature adjusts from 200° to 450°F. One pilot safety for every two burners. 4½ quart capacity grease can. ¾" rear gas connection and convertible gas pressure regulator for LP service.

**Exterior Dimensions:**

\_\_\_\_\_ w x 27" d x 16" h on 4" legs.

CSA design certified. NSF listed.

**VULCAN**

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VCRG-T RESTAURANT SERIES  
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.

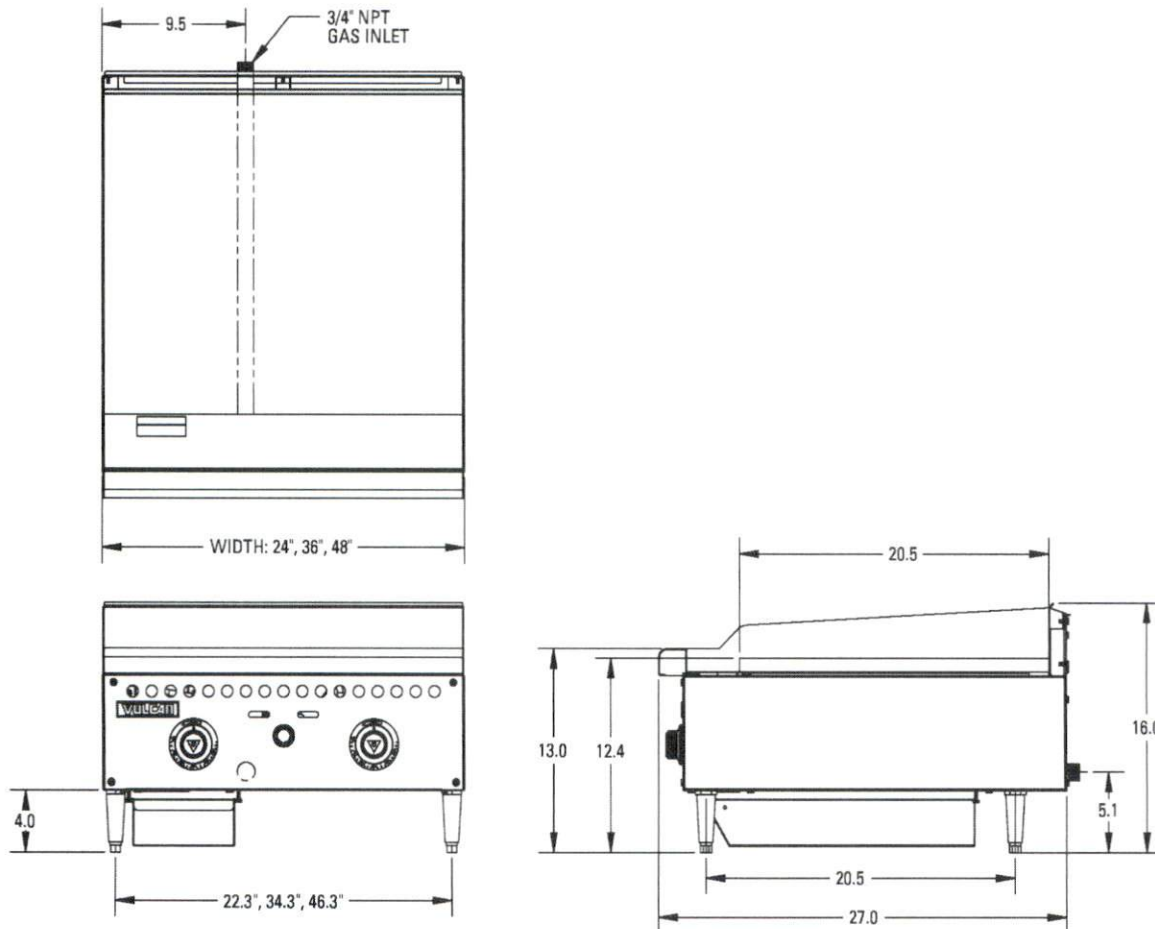
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

3. 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.

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



MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR	NO. OF DRAWERS	APPROX. SHIP. WT.
VCRG24-T	24"	27"	16"	12½"	2	50,000	1	243 lbs/111 kg
VCRG36-T	36"	27"	16"	12½"	3	75,000	1	340 lbs/155 kg
VCRG48-T	48"	27"	16"	12½"	4	100,000	1	408 lbs/185 kg

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



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**FRYERS****VULCAN****LG SERIES  
FREE STANDING ENTRY LEVEL GAS FRYERS**

Model LG300  
Shown with caster accessories

**SPECIFICATIONS**

LG Series gas freestanding model fryers, Vulcan Model No. LG300, LG400, and LG500 available in 35-40, 45-50, and 65-70 lb. oil capacities with 90,000, 120,000, or 150,000 BTU's respectively. Stainless steel front top and reinforced door. Stainless steel fry tank with three, four or five heat exchanger tubes for maximum heat transfer. Large "V" shaped cold zone and 1/4" port ball valve. Includes twin fry baskets with plastic coated handles and drain extension. Behind the door snap action millivolt thermostat control adjust from 200° to 400°F

**Overall Dimensions:**

15 1/2" w x 29 3/4" d x 34 5/8" h working height – LG300, LG400  
21" w x 29 3/4" d x 34 5/8" h working height – LG500

CSA design certified. NSF listed.

**SPECIFY TYPE OF GAS WHEN ORDERING**

- Natural Gas  
 Propane Gas

**SPECIFY ALTITUDE**

- Natural Gas for above 2,000 ft.  
 Propane Gas for above 3,500 ft.

- LG300** 35-40 lb. Capacity  
 **LG400** 45-50 lb. Capacity  
 **LG500** 65-70 lb. Capacity

**STANDARD FEATURES**

- Stainless steel fry tank, 35-40, 45-50 and 65-70 lb. capacities.
- Large cold zone area.
- 1/4" full port ball type drain valve.
- Stainless steel reinforced door.
- G90 high grade galvanized non corrosive finish sides and back.
- Door liner for added stability.
- Set of four nickel plated adjustable legs.
- Twin fry baskets with plastic coated handles.
- 90,000, 120,000 and 150,000 BTU's/hr. input.
- Behind the door snap action millivolt thermostat control adjusts from 200° to 400°F with standing pilot.
- Millivolt System - Requires no electric hook-up.
- Hi-limit shut-off protector shuts off gas combination valve and standing pilot.
- Built in flue deflector.
- Nickel plated tube rack.
- Earth magnet to secure closed door.
- Easily removable stainless steel basket hanger for cleaning.
- Vulcan-Hart (Vulcan) warrants the LG Series gas fryer to be free of defects in materials and workmanship for a period of 1 year from the date of original installation.
- Stainless steel fry tank has a five (5) year limited tank warranty. If during the first year only, the tank is found to have a leak and is verified by an authorized service agency, the entire LG Series fryer will be replaced.

**ACCESSORIES (Packaged & Sold Separately)**

- Casters 6" adjustable – 2 locking, 2 non-locking.  
 Stainless steel tank cover – doubles as a work surface top.  
 Connecting kit(s) – connect two fryers together (banking strip, brackets, and hardware).  
 Single large basket:  
13" w x 13 1/4" d x 5 1/2" h – LG300, LG400  
18 1/2" w x 13 1/4" d x 6" h – LG500  
 Extra set of twin baskets:  
6 1/2" w x 13 1/4" d x 6" h – LG300, LG400  
9 1/2" w x 13 1/4" d x 6" h – LG500  
 FRYMATE-VX15 add-on Frymate™ Dump Station.  
 10" high stainless steel removable splash guard.  
 Flexible gas hose with quick disconnect.

**VULCAN**

a division of ITW Food Equipment Group LLC

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



**LG SERIES**  
**FREE STANDING ENTRY LEVEL GAS FRYERS**

**INSTALLATION INSTRUCTIONS**

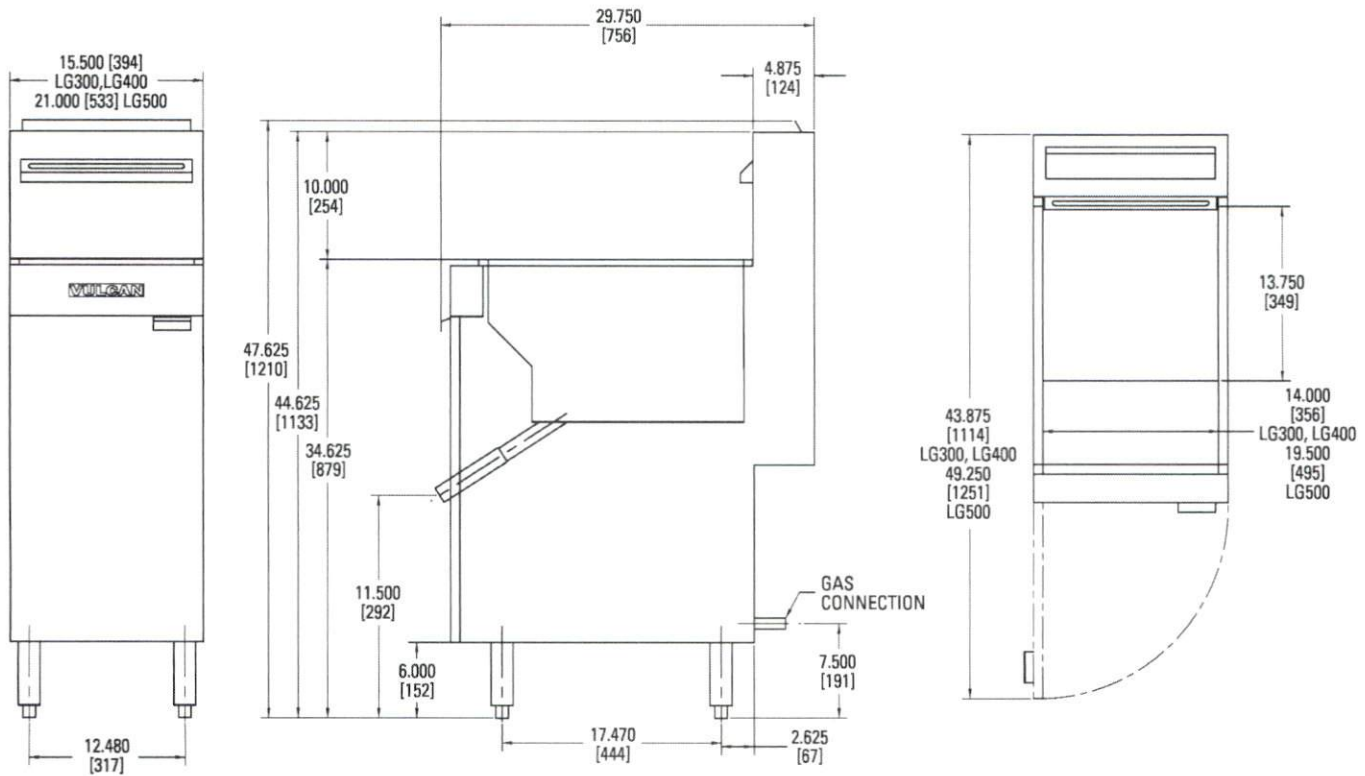
1. A combination valve with pressure regulator is provided with this unit.
  - Natural Gas  
Operating pressure – 4.0" W.C.  
Recommended supply pressure 7-9" W.C.  
Not to exceed 14" W.C. (1/2 PSI)
  - Propane Gas  
Operating pressure – 10.0" W.C.  
Recommended supply pressure 11-12" W.C.  
Not to exceed 14" W.C. (1/2 PSI)
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.

3. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
4. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.
5. This appliance is manufactured for commercial installation only and is not intended for home use.

**SERVICE CONNECTIONS:**

Ⓟ Both 1/2" NPT and 3/4" NPT rear gas connections. You can remove the 3/4" NPT fitting to access the 1/2" NPT connection.

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



Model	Width	Depth	Overall Height	Working Height	Tank Size	BTU/HR	Fry Comp. Capacity	Approx. Shipping Weight
LG300	15 1/2"	29 3/4"	46 5/8"	34 5/8"	14" x 14"	90,000	35 - 40 lbs.	210 lbs. (95 kg)
LG400	15 1/2"	29 3/4"	46 5/8"	34 5/8"	14" x 14"	120,000	45 - 50 lbs.	210 lbs. (95 kg)
LG500	21"	29 3/4"	46 5/8"	34 5/8"	19 1/2" x 14"	150,000	65 - 70 lbs.	270 lbs. (122 kg)

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



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# UBB Series Back Bar Refrigerator

REFRIGERATION  
**AVANTCO**

www.AvantcoRefrigeration.com

**MODELS #178UBB4HC**

## UBB SERIES - STANDARD DEPTH, SOLID DOOR

Keep quality beverages chilled and ready to serve.

### CABINET CONSTRUCTION

Heavy-duty black coated steel exterior with a 201 type stainless steel interior features covered corners for easy clean-up. Self-closing, solid doors come standard with locks to protect contents inside. Durable, 1½" thick stainless steel top for prep and drink service.

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

### REFRIGERATION SYSTEM

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

### SHELVING

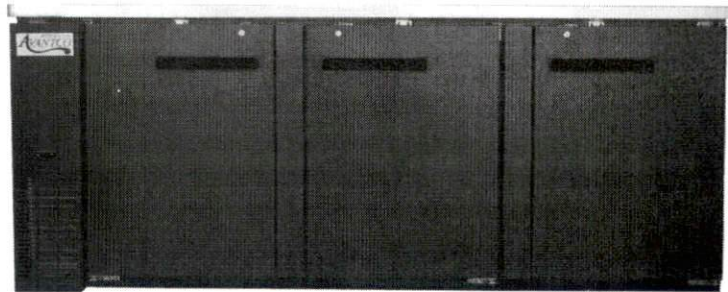
6 epoxy-coated steel shelves included. Each accommodates up to 90 lb.

### MODEL FEATURES

Preprogrammed digital controller features auto-defrost function. LED lighting ensures optimal product visibility. Standard depth accommodates four ½ size kegs.

## SPECIAL FEATURES

- Eco-friendly R290 hydrocarbon refrigerant
- Sleek, black coated steel exterior with solid doors
- 201 type stainless steel interior with covered corners maintains temperatures from 33-40°F
- Six epoxy-coated steel shelves accommodate up to 90 lb. each
- Accommodates up to (4) 1/2 kegs
- Foamed-in-place polyurethane insulation
- Built-in 1½" stainless steel top
- 115V; 1/4 hp
- Stainless steel interior is food rated and marked with the ETL Sanitation mark



## WARRANTY

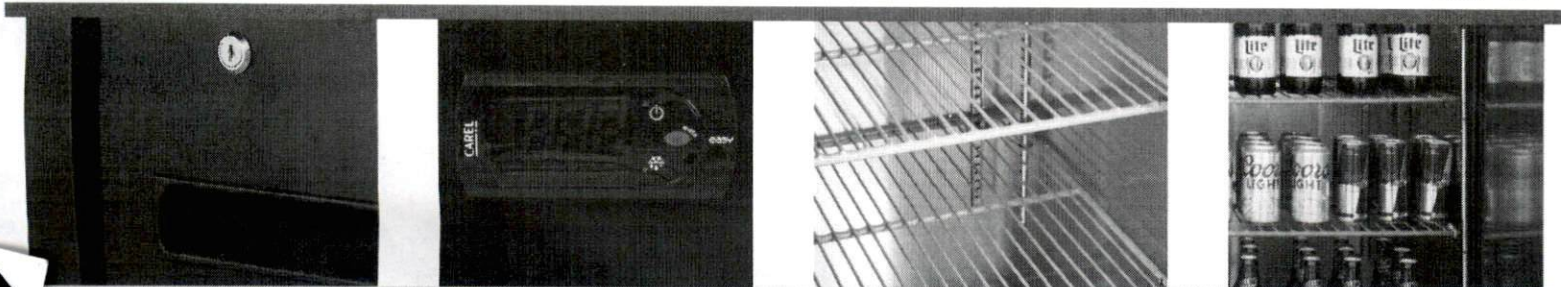
RESIDENTIAL: Avantco assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.



Parts & Labor



Compressor



# UBB Series Back Bar Refrigerator

REFRIGERATION  
**AVANTCO**

MODELS #178UBB4HC

www.AvantcoRefrigeration.com

## TECHNICAL DATA

### Dimensions

Exterior Dimensions	90¼"W x 27¾"D x 36¼"H
Interior Dimensions	77¾"W x 22½"D x 30½"H
Net Volume	32.4 cu. ft.
Product Capacity	(4) ½ kegs
Net Weight	364 lb.
Gross Weight	407 lb.
Packaging Dimensions	91¼"W x 30½"D x 41¾"H

### Cooling

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

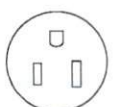
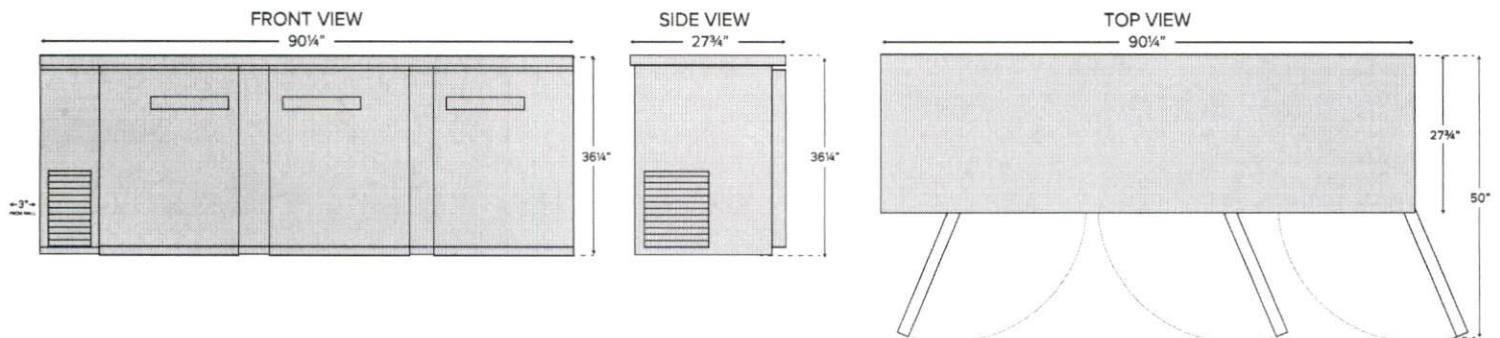
### Construction

Exterior Material	Black Coated Steel
Interior Material	Type 201 Stainless Steel
Countertop Type	Type 430 Stainless Steel
Door Type	Solid
Insulation Material	Foamed-in-place polyurethane
Shelf Size	(4) 22½" x 21½" + (2) 24¾" x 21½"
Shelf Material	Epoxy-coated steel
Shelf Load Capacity	90 lb.

### Electrical

Voltage	115
Amps	4.7
Hz	60
Phase	1
Plug Type	NEMA 5-15P
Electrical Cord Length	106"

## PLAN VIEW



NEMA 5-15P

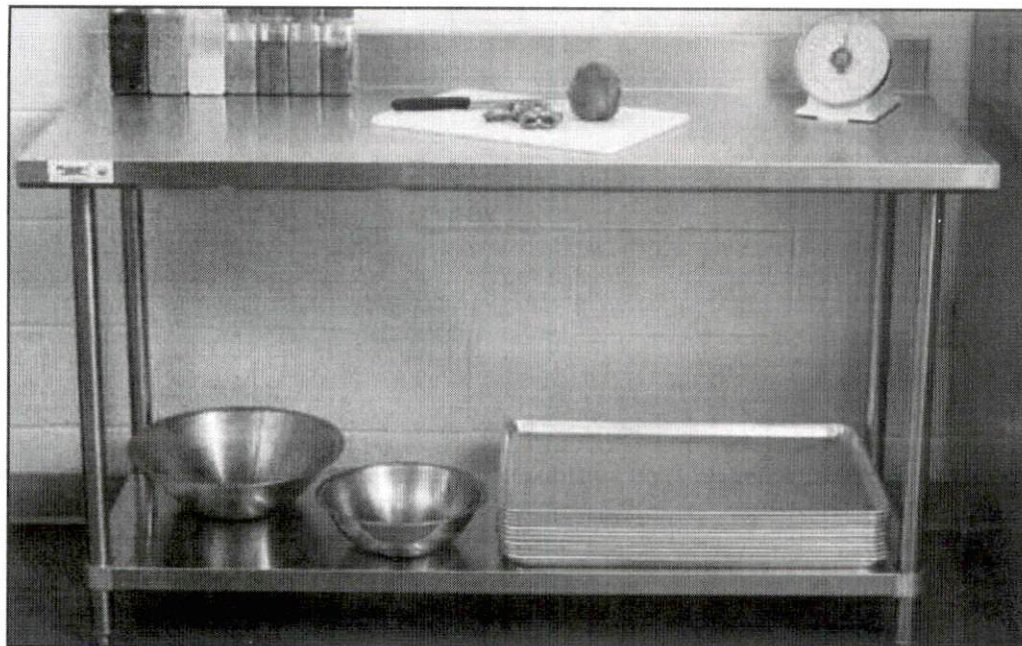


# 16 GAUGE STAINLESS STEEL WORK TABLES WITH 4" BACKSPLASH

# 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](http://REGENCYTABLESANDSINKS.COM)

16 GAUGE STAINLESS STEEL

# WORK TABLES

WITH 4" BACKSPLASH

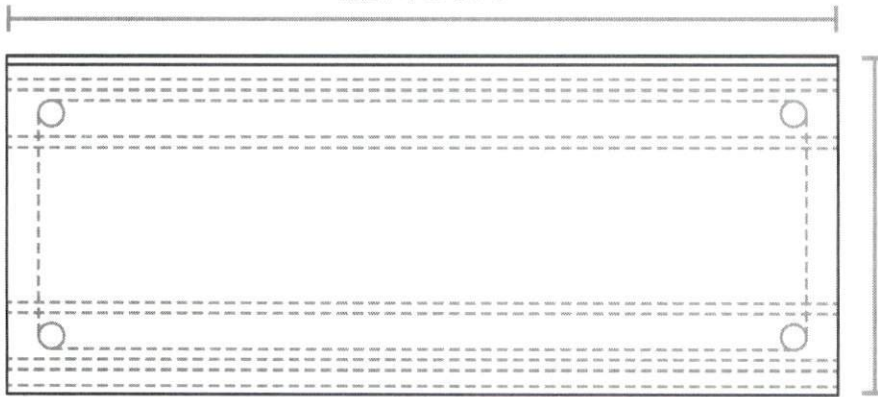
## REGENCY

Stainless Steel Commercial

Tables And Sinks

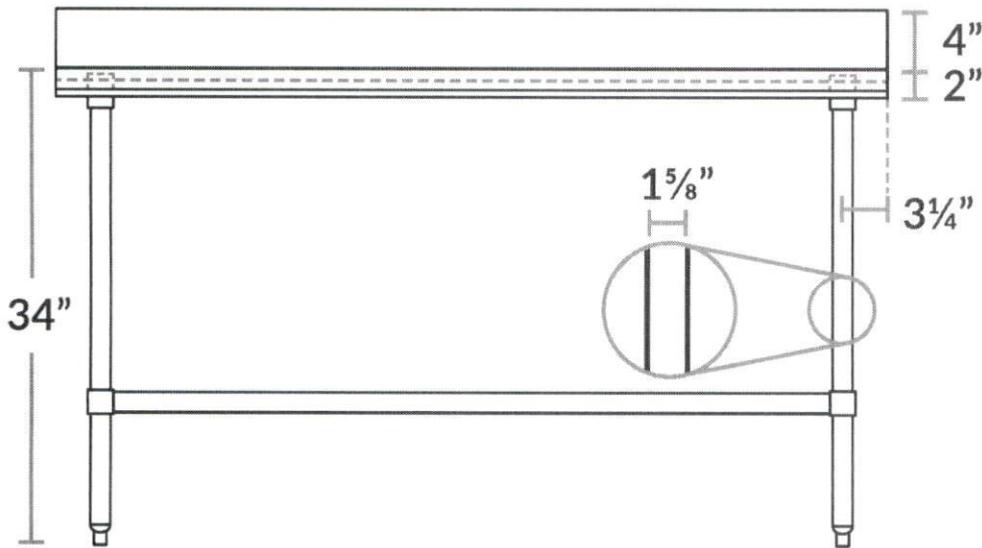
NSF.

TOP  
LENGTH

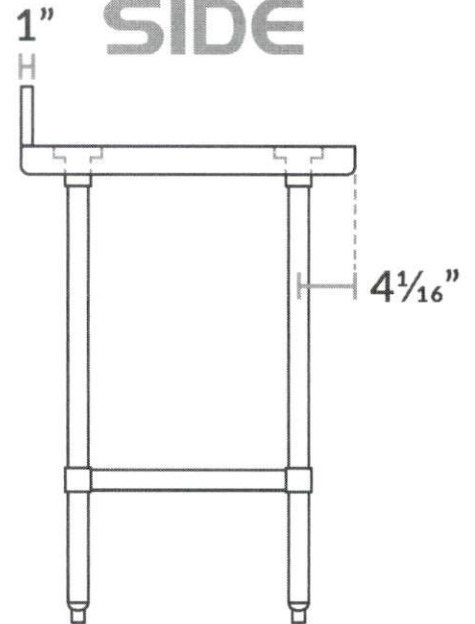


WIDTH

FRONT



1" SIDE



## CASTERS & FEET

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

## UNDERSHELVES

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

## CASTERS

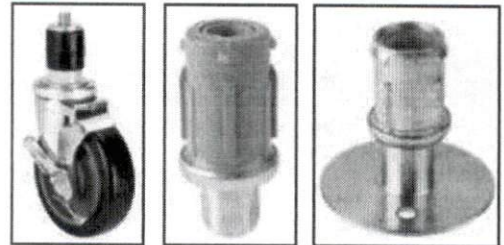
Each set of Regency casters lets you turn any work table or equipment stand with 4 or 6 standard legs into a mobile work station. With a total weight capacity of 1200 to 1600 lb., these wheels can stand the toughest of tests and are sure to meet your needs. Take your table or equipment on the go and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

## BULLET FEET

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

## FLANGED FEET

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



## UNDERSHELVES

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



## OVERSHELVES

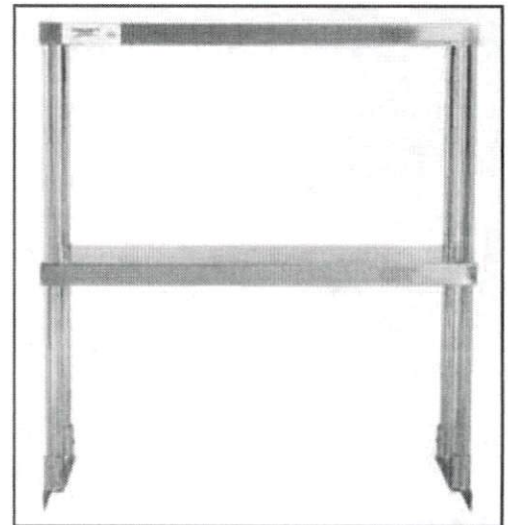
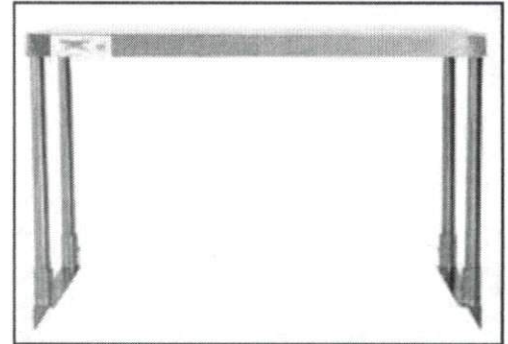
ITEM	TYPE	DIMENSIONS	FITS
600SOS1230	Single Deck	30"L x 12"W x 19¼"H	30"L Work Tables
600SOS1236	Single Deck	36"L x 12"W x 19¼"H	36"L Work Tables
600SOS1248	Single Deck	48"L x 12"W x 19¼"H	48"L Work Tables
600SOS1260	Single Deck	60"L x 12"W x 19¼"H	60"L Work Tables
600SOS1272	Single Deck	72"L x 12"W 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	25⅝"L x 23¾"W x 5"H	20"L x 20"W x 5"H

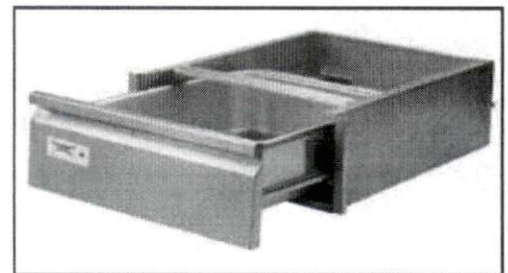
## STAINLESS STEEL OVERSHELVES

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.



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

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

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

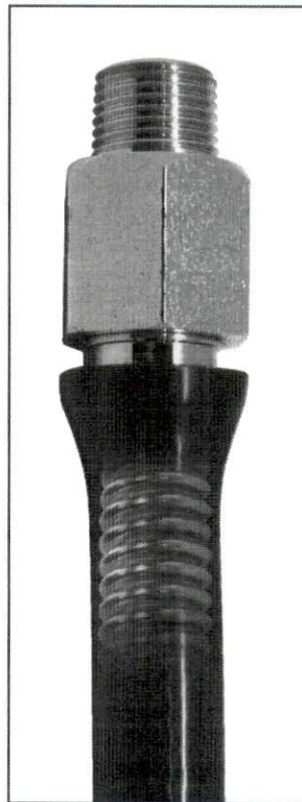
APPROVAL: \_\_\_\_\_ DATE: \_\_\_\_\_



# GAS CONNECTOR HOSES

FLEXIBLE STAINLESS STEEL WITH PVC COATING

## STATIONARY



## STATIONARY

For use with permanently placed equipment

- Flexible stainless steel corrugated tube
- Black PVC coating prevents grease buildup

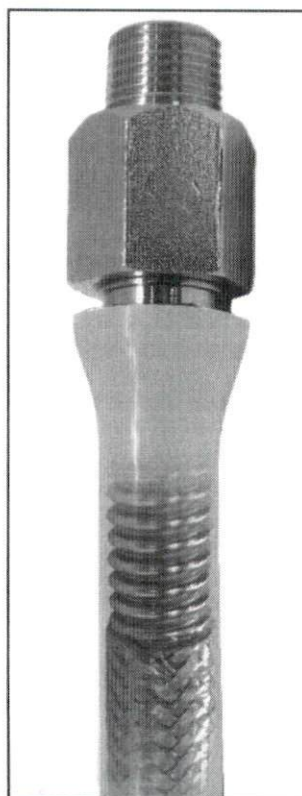
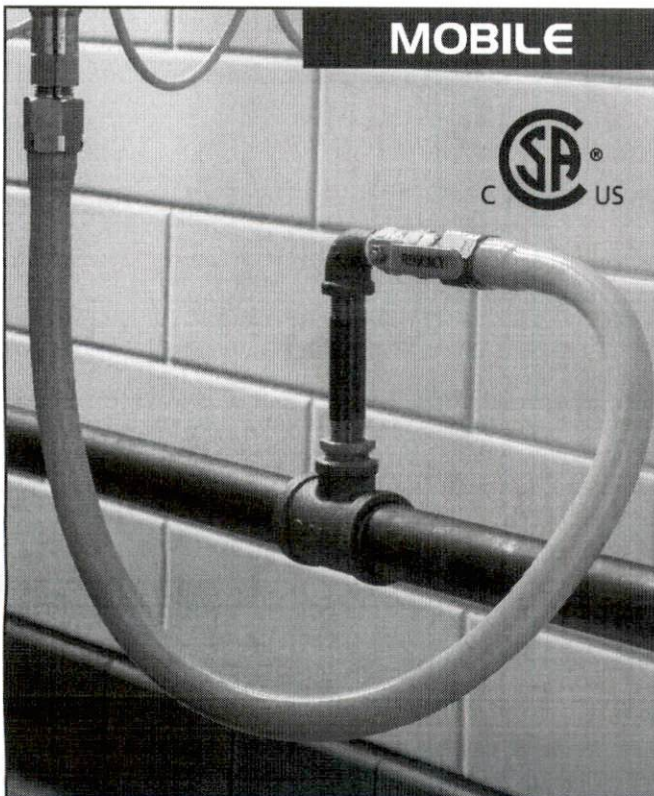
ITEM	LENGTH	DIAMETER
600GHS1236	36"	½"
600GHS3436	36"	¾"
600GHS1248	48"	½"
600GHS3448	48"	¾"
600GHS3460	60"	¾"

## MOBILE

For use with caster-mounted equipment that will be moved

- Flexible stainless steel corrugated tube with stainless steel braid for stretch prevention
- Yellow PVC coating prevents grease buildup
- Fittings allow for 360° rotation at both ends

## MOBILE



ITEM	LENGTH	DIAMETER
600GHM1236	36"	½"
600GHM3436	36"	¾"
600GHM1036	36"	1"
600GHM1248	48"	½"
600GHM3448	48"	¾"
600GHM1048	48"	1"
600GHM1260	60"	½"
600GHM3460	60"	¾"
600GHM1060	60"	1"
600GHM3472	72"	¾"

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

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

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

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



# STATIONARY FLOW CAPACITY

## DESIGN CERTIFICATIONS AND APPROVALS

- ANSI Z 21.24 / CSA 6.10
- ANSI Z 21.75 / CSA 6.27



## CONNECTOR MINIMUM FLOW CAPACITY

- Straight Length Capacity (BTU/HR, 0.64 Sp Gr., 1,000 BTU per cubic ft. at 0.5 inch W.C. pressure drop)

ID (OD)	36"	48"	60"
1/2" (5/8")	125,000	106,000	93,200
3/4" (1")	255,900	215,900	197,400

# MOBILE FLOW CAPACITY

## DESIGN CERTIFICATIONS AND APPROVALS

- ANSI Z 21.69 / CSA 6.16 Connectors for Movable Gas Appliances.
- A restraining device\* is required for all movable gas equipment.  
\*Restraining devices are included with this Regency line.



## CONNECTOR MINIMUM FLOW CAPACITY

- Straight Length Capacity (BTU/HR, 0.64 Sp Gr., 1,000 BTU per cubic ft. at 0.5 inch W.C. pressure drop)

ID (OD)	36"	48"	60"	72"
1/2" (5/8")	125,000	106,000	93,200	86,000
3/4" (1")	255,900	215,900	197,400	173,900
1" (1 1/4")	515,900	442,700	398,900	347,300

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

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

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

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



# CONNECTOR FITTINGS

## FOR REGENCY GAS HOSES



### QUICK DISCONNECTS

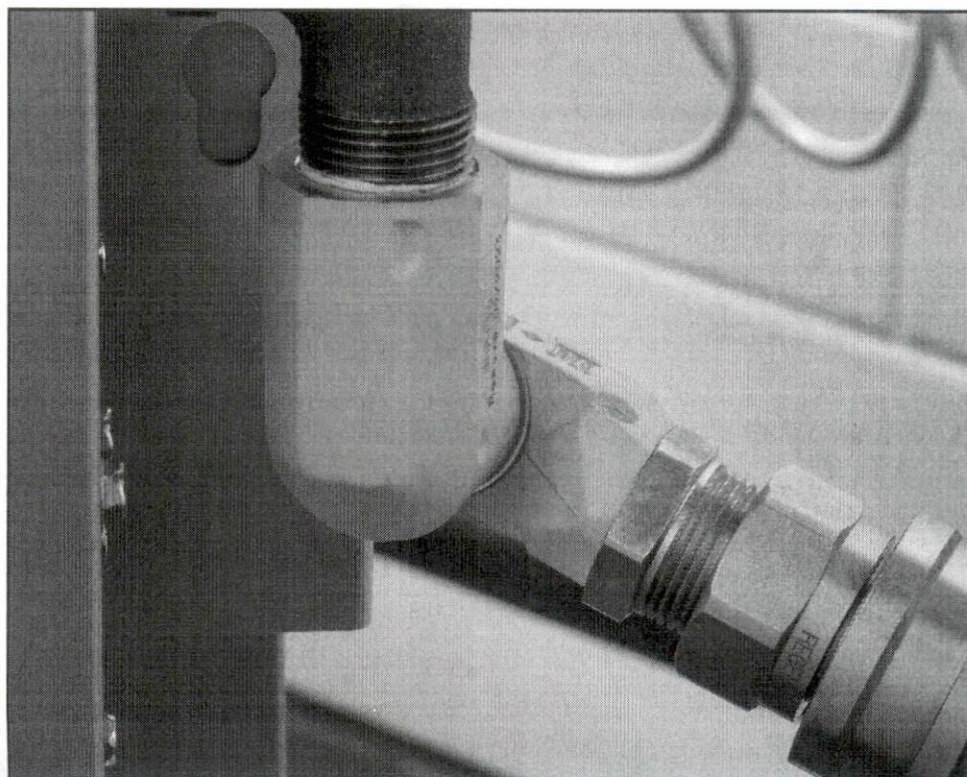
- Allows you to quickly disengage the connection to the gas line
- Makes equipment service easier and safer

ITEM	DIAMETER
600QD12	½"
600QD34	¾"
600QD10	1"

### SWIVEL CONNECTORS

- Prevents hose from twisting or kinking
- Extends life of gas hose by reducing stress on connection points

ITEM	DIAMETER
600GSWVL34	¾"
600GSWVL10	1"



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

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

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

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



# GAS CONNECTOR HOSE KITS

## FLEXIBLE STAINLESS STEEL WITH PVC COATING

### STATIONARY

ITEM	HOSE LENGTH	HOSE DIAMETER	FULL PORT VALVE	ELBOWS		RESTRAINING DEVICE	QUICK DISCONNECT	SWIVEL CONNECTORS	
600GKS1236	36"	½"	✓	✓	✓	✗	✗	✗	
600GKS3436	36"	¾"	✓	✓	✓	✗	✗	✗	
600GKS1248	48"	½"	✓	✓	✓	✗	✗	✗	
600GKS3448	48"	¾"	✓	✓	✓	✗	✗	✗	
600GKS3460	60"	¾"	✓	✓	✓	✗	✗	✗	

### MOBILE

ITEM	HOSE LENGTH	HOSE DIAMETER	FULL PORT VALVE	ELBOWS		RESTRAINING DEVICE	QUICK DISCONNECT	SWIVEL CONNECTORS	
600GKM1236	36"	½"	✓	✓	✓	✓	✓	✗	
600GKM3436	36"	¾"	✓	✓	✓	✓	✓	✗	
600GKM1036	36"	1"	✓	✓	✓	✓	✓	✗	
600GKM1248	48"	½"	✓	✓	✓	✓	✓	✗	
600GKM3448	48"	¾"	✓	✓	✓	✓	✓	✗	
600GKM1048	48"	1"	✓	✓	✓	✓	✓	✗	
600GKM1260	60"	½"	✓	✓	✓	✓	✓	✗	✗
600GKM3460	60"	¾"	✓	✓	✓	✓	✓	✗	✗
600GKM1060	60"	1"	✓	✓	✓	✓	✓	✗	
600GKM3472	72"	¾"	✓	✓	✓	✓	✓	✗	✗
600GKM153436	36"	¾"	✓	✓	✓	✓	✓	✓	
600GKM151036	36"	1"	✓	✓	✓	✓	✓	✓	
600GKM153448	48"	¾"	✓	✓	✓	✓	✓	✓	
600GKM151048	48"	1"	✓	✓	✓	✓	✓	✓	
600GKM153460	60"	¾"	✓	✓	✓	✓	✓	✓	
600GKM151060	60"	1"	✓	✓	✓	✓	✓	✓	
600GKM153472	72"	¾"	✓	✓	✓	✓	✓	✓	
600GKM253436	36"	¾"	✓	✓	✓	✓	✓	✓	✓
600GKM251036	36"	1"	✓	✓	✓	✓	✓	✓	✓
600GKM253448	48"	¾"	✓	✓	✓	✓	✓	✓	✓
600GKM251048	48"	1"	✓	✓	✓	✓	✓	✓	✓
600GKM253460	60"	¾"	✓	✓	✓	✓	✓	✓	✓
600GKM251060	60"	1"	✓	✓	✓	✓	✓	✓	✓
600GKM253472	72"	¾"	✓	✓	✓	✓	✓	✓	✓



# ASHLAND® PolyTrap®

## 4800 Series

### Grease Interceptors

#### *PolyTrap® Grease Interceptor*

The next  
generation  
in grease  
removal technology.

No rust, corrosion,  
seamless and  
easy to ship. The

PolyTrap® 4800

Series product line is  
approved by PDI and

listed by IAPMO and

UPC. The PolyTrap®

is available in a

multitude of sizes and

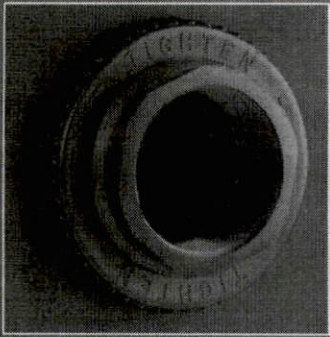
varieties for virtually

any application

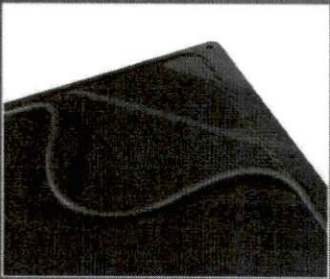
you require.



Restaurants - Cafeterias - Fast Food Establishments - Hospitals - Nursing Homes - Kitchens - Hotels and Resorts  
Food Processing Plants - Meat Processing Plants - Industrial Plants - Residential



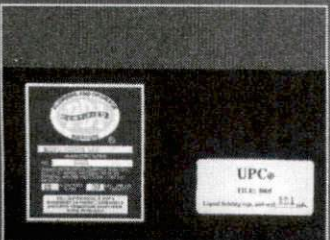
Serviceable Bulk Head Fittings available in 2" and 3".



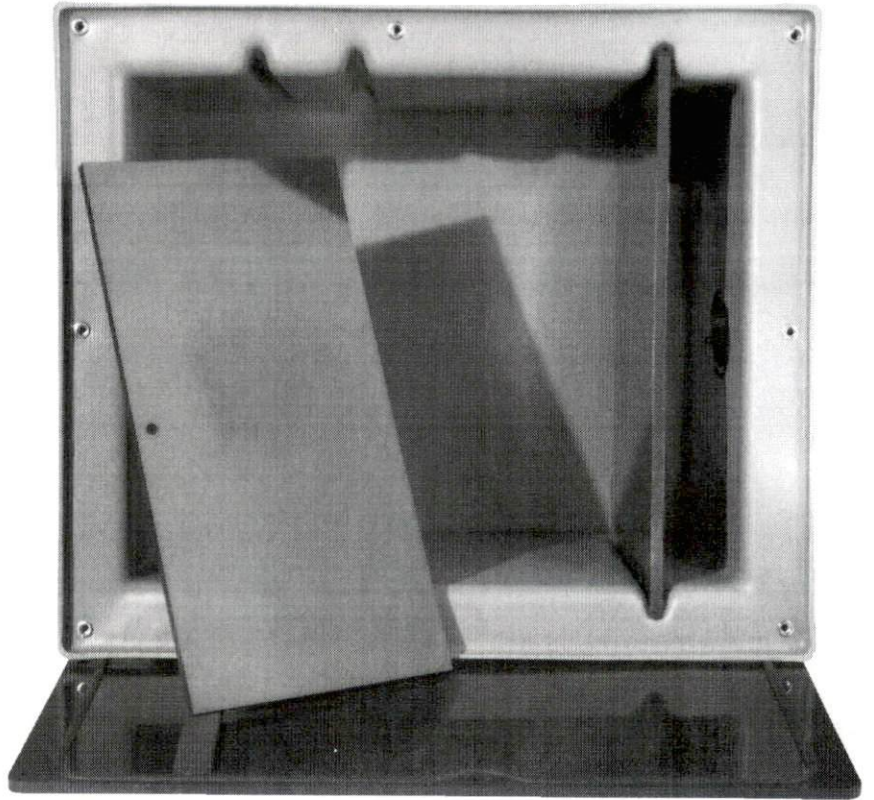
"D" Ring gaskets on covers.



All Units include flow control, shipped inside.



PDI Certified, IAPMO and UPC listed.



Shown in grey to illustrate baffle design.

**PolyTrap<sup>®</sup> unique features include:**

- Scientifically placed, removable baffles.
- Flow control device as required.
- Complete inlet and outlet connections with standard female threads.
- D-ring sealing gasket between cover and tank.
- Matching cover with flush mounted bolts in stainless steel.
- Easy-to-read installation instructions.
- Strong and durable, yet light in weight to make handling and installation less demanding.
- Products can ship via UPS.

UPC<sup>®</sup>

UPC Listed by IAPMO and many local and state authorities



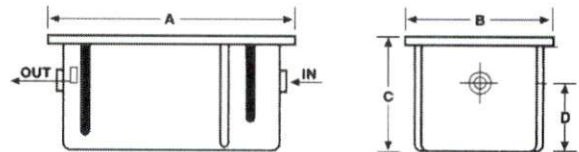
- **Certified** to the exacting standards of PDI.
- **Listed** by other local code authorities and national standards groups such as **IAPMO** and **UPC**.
- **PolyTrap®** is **Superior** to metal, fiberglass, or specially treated materials that are promoted as "preventing corrosion". PolyTrap® grease interceptors include a completely integrated surface guaranteed not to corrode, chip, peel or leach.
- **Leak-proof**, seamless constructed tank, manufactured with high-quality material that provides enhanced stiffness in combination with impact resistant properties.
- **Lightweight**, easy to handle and install – yet durable and sturdy to withstand the most rigorous applications of the plumbing industry.
- The unique resin used allows for use in applications requiring high temperature continuous service. No comparable material like it.
- Smooth, non-stick surface allows for easier and more complete cleaning. **Stay's Clean Looking.**
- Surfaces discourage bacteria build-up.
- High value for you – the customer.
- **Fast Delivery**, in stock.
- Can be used on floor or in ground flush to floor.
- Can be shipped anywhere for very low cost compared to metal competitors.



**Options and Considerations for ordering**

- All dimensions are nominal and may vary from table.
- 4800 Series models include flow control device.
- Matte finish on all covers to reduce slipping.
- Special HD Diamond Plate cover over-lays are available for pedestrian traffic areas.
- All units include removable baffle and internal air-relief.
- \* Check on code approval status & availability.

**DATA ON DIMENSIONS & SPECIFICATIONS**



Model Number	4804	4807	4810	4815	4820	4825	4835	4850	75*	
Flow Rate G.P.M.	4	7	10	15	20	25	35	50	75	
Grease Capacity (lbs.)	8	14	20	30	40	50	70	100	150	
Approximate Dimensions (inches)	Length (A)	16.25	20	23	23	29	32.5	32.5	37	44.25
	Width (B)	10	14.5	14.5	19.5	19.5	19.5	22	25	25
	Height (C)	10.25	11.75	13.375	14	14.75	18	19	19	25
Bottom of unit to center of inlet/ outlet (D)	7	7.50	8.50	9.25	10.50	13	13.5	13.5	19.25	
Nom. Wall Thickness (in.)	3/16	3/16	3/16	3/16	3/16	3/16	3/16	3/16	3/16	
Approximate Weight (lbs.)	10	15	18	25	30	35	40	50	72	
Standard Inlet/Outlet (in.)	2	2	2	2	2	3	3	3	3	
Liquid Holding Capacity (gal)	2.3	5.6	7.3	12.1	17.6	24.8	30.0	40.5	61.8	

\*Certification Pending

**Call about larger high capacity units.**  
**Also available: Interceptors for solids, lint, hair.**

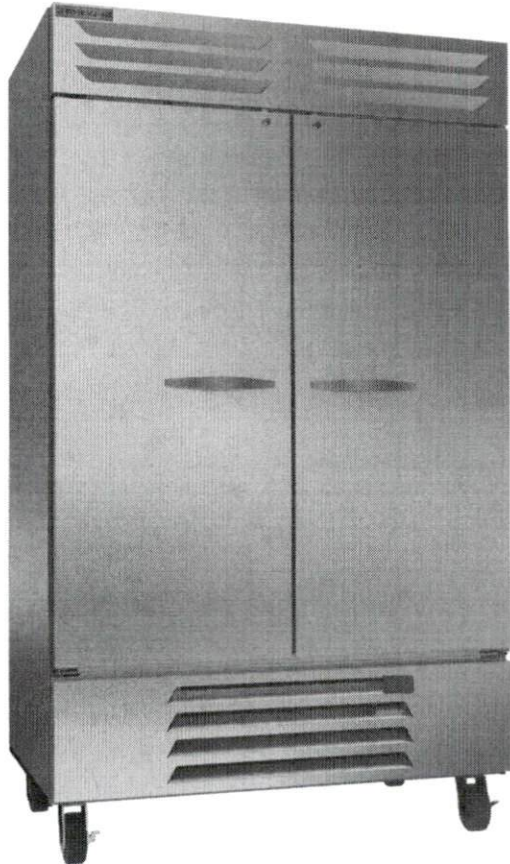


# BEVERAGE-AIR

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

**VISTA® BOTTOM MOUNT REACH-IN REFRIGERATOR**  
**RB49HC Solid Door Reach-in Refrigerator**  
 Hydrocarbon Series

**MODEL:**  
**RB49HC-1S**



**3 Year Parts/Labor Warranty**  
**Additional 4 Year Compressor Warranty**

### CABINET CONSTRUCTION

- Stainless steel front and doors, gray painted sides
- Gray painted aluminum interior
- Full electronic control
- LED lighting
- Door locks (solid doors only)
- Self-closing doors with 120° Stay-open feature, on spring-loaded hinges
- One-piece grille allow easy removal/installation for preventative maintenance
- Three (3) heavy duty epoxy coated wire shelves per door section
- 6" Caster standard with (2) brakes

### OPTIONS & ACCESSORIES

- Stainless steel universal tray slide (AC)
- Additional epoxy shelves
- Shelf clips
- 3" caster or 6" legs
- Remote option\* (see note on back page)

### REFRIGERATION SYSTEM

- Uses environmentally friendly, energy efficient R290 refrigerant, and meets all regulatory requirements for CARB, SNAP, DOE & more
- Adaptive defrost
- Epoxy coated evaporator coil
- Maintains product temperatures between 36°-38° F

**RB49HC BOTTOM MOUNT MODELS: VISTA® SERIES**



Please verify qualifying units by visiting:  
[www.energystar.gov/cfs](http://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

## Bottom Mount Reach-in Refrigerator

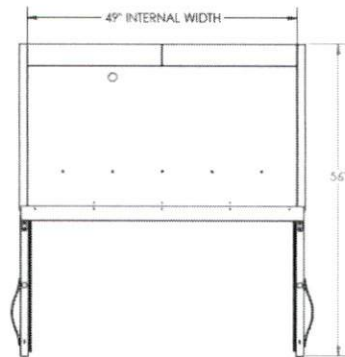
Model: RB49HC-1S

MODEL	RB49HC-1S
<b>EXTERNAL DIMENSIONAL DATA</b>	
Width Overall	52"
Depth Overall with Handle	33 1/2"
Height Overall with 5" casters	84 1/4"
Number of Doors	2
Depth with Door Open 90°	56"
Door Opening (in)	22 5/8" x 52 5/8"
<b>INTERNAL DIMENSIONAL DATA</b>	
NET Capacity (cubic ft.)	46.15
Internal Width Overall (in)	49"
Internal Depth Overall (in)	26"
Internal Height Overall (in)	61 5/8"
Internal Height Useable (in)	53"
Number of Shelves	6
<b>ELECTRICAL DATA</b>	
Full Load Amperes 115/60/1	5.4
<b>REFRIGERATION DATA</b>	
Horsepower	1/3
Capacity (BTU/Hr)*	2392
<b>SHIPPING DATA</b>	
Gross Weight - Crated	550 lbs
Height - Crated	85"
Width - Crated	36"
Depth - Crated	56"

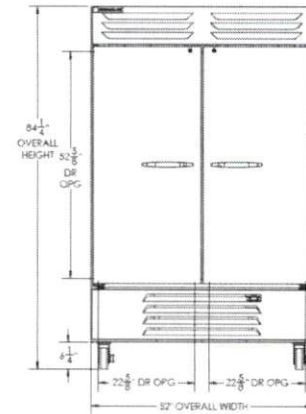
\*NOTE: Remote units are field wired and come with 6" legs.  
Refrigerant must be specified at time of order.

### Model Views

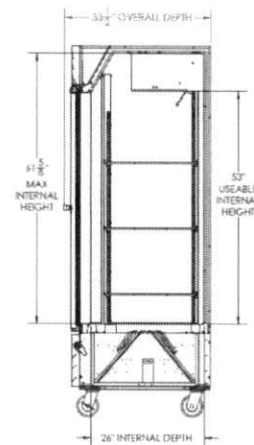
Required Clearance: Rear 3"



Plan View



Elevation View



Side View

### 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 Ali Group Company





**BEVERAGE-AIR**

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

AIA#

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

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

SIS#

Approved: \_\_\_\_\_

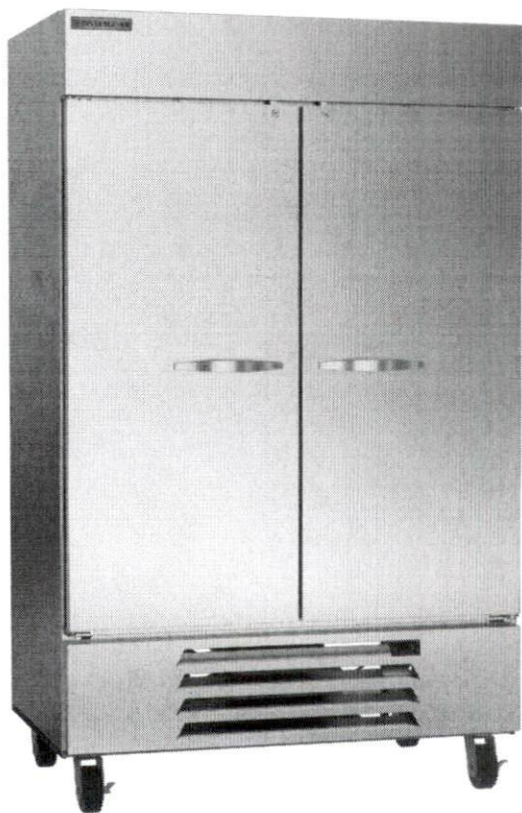
**BOTTOM MOUNT REACH-IN FREEZERS**

HBF49HC Solid Door Bottom Mount Freezer  
Hydrocarbon Series

**MODEL:**  
HBF49HC-1

**3 Year Parts/Labor Warranty**  
**Additional 4 Year Compressor Warranty**

**CABINET CONSTRUCTION**



- Stainless steel front, side, and grille (galvanized back & bottom)
- Stainless steel interior
- LED lighting
- Full electronic control with one-touch defrost
- Expansion valve technology
- One-piece grille allow easy removal/installation for preventative maintenance
- Door locks (solid doors only)
- Self closing door with 120° stay open feature
- Spring-loaded style hinges
- Plug-in magnetic door gaskets
- Three (3) heavy duty epoxy coated wire shelves per door section
- 6" Casters with two (2) brakes

**OPTIONS & ACCESSORIES**

- Stainless steel universal tray slide pair, 1 tray slide set for (1) 18" x 26" or (2) 14" x 18" pans (AC)
- 3" caster or 6" legs
- Epoxy shelves
- Shelf clips
- Remote option\* (see note on back page)

**REFRIGERATION SYSTEM**

- Uses environmentally friendly, energy efficient R290 refrigerant, and meets all regulatory requirements for CARB, SNAP, DOE & more
- Hot gas condensate evaporator
- Adaptive defrost
- Epoxy coated evaporator coil
- Freezer capable of maintaining product temperature down to -10°F

**HBF49HC BOTTOM MOUNT MODELS: HORIZON SERIES**



Please verify qualifying units by visiting:  
[www.energystar.gov/cfs](http://www.energystar.gov/cfs)

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



# BEVERAGE-AIR

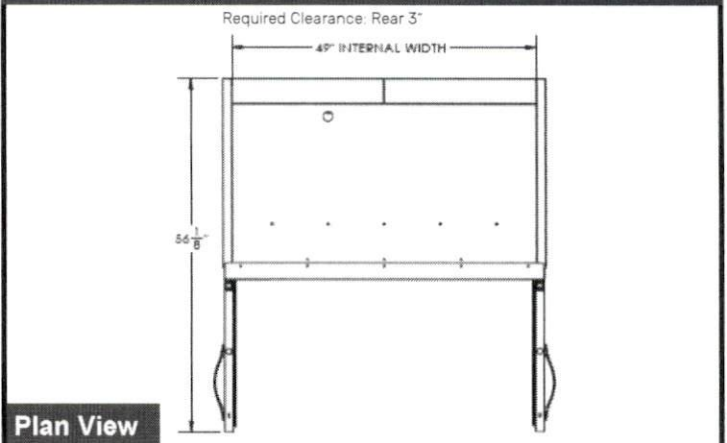
## Bottom Mount Reach-ins Freezer

Model: HBF49HC-1

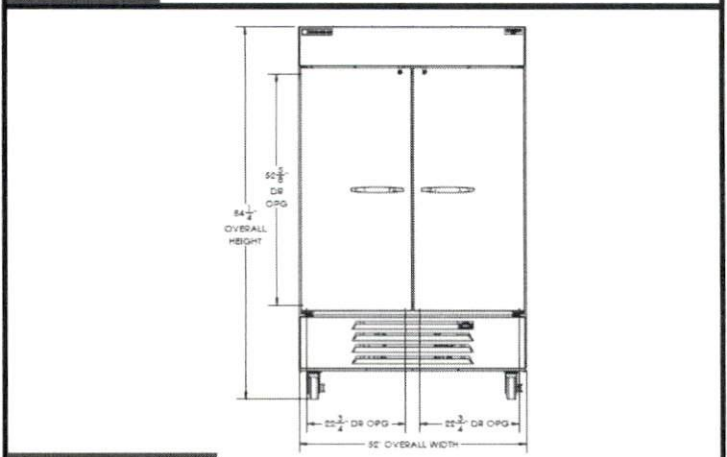
MODEL	HBF49HC-1
<b>EXTERNAL DIMENSIONAL DATA</b>	
Width Overall	52"
Depth Overall with Handle	33 3/4"
Height Overall with 6" Casters	84 1/4"
Number of Doors	2
Depth with Door Open 90°	56 1/8"
Door Opening (in)	(2) 22 3/4" x 52 5/8"
<b>INTERNAL DIMENSIONAL DATA</b>	
NET Capacity (cubic ft.)	46.2
Internal Width Overall (in)	49"
Internal Depth Overall (in)	26"
Internal Height Overall (in)	61 5/8"
Internal Height Useable (in)	53"
Number of Shelves	6
<b>ELECTRICAL DATA</b>	
Full Load Amperes 115/60/1	11.0
<b>REFRIGERATION DATA</b>	
Horsepower	3/4
Capacity (BTU/Hr)*	2312
<b>SHIPPING DATA</b>	
Gross Weight - Crated	594 lbs
Height - Crated	84"
Width - Crated	54"
Depth - Crated	36"

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

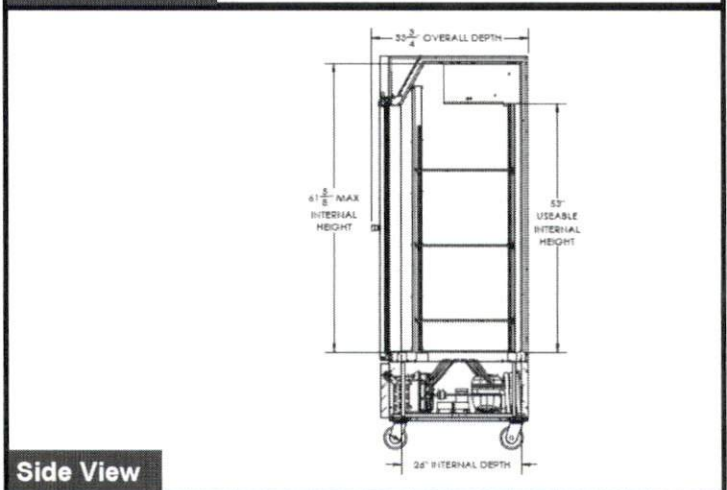
### Model Views



Plan View



Elevation View



Side View

### ELECTRICAL CONNECTION



115/60/1  
NEMA-5-15P

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



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