

Smiley's Kitchen, LLC  
Food Truck Equipment List

1. 40 lb Fryer
2. 50 lb Fryer
3. 36 in. griddle
4. Single door refrigerator
5. Warming cabinet
6. 27.5 in. Prep Table
7. Smoker (located on porch)  
    ↓  
    CUSTOM built Gator Pit, no picture attached

40lb Fryer



## Economy Tube Fired Gas Fryers



## Standard Specifications

### CONSTRUCTION

- Welded 16 gauge stainless steel tank with a super smooth machine finish ensures easy cleaning
- Long lasting baffles are mounted in the heat exchange tubes to provide maximum heating and combustion efficiency
- Standing pilot light design provides a ready flame when heat is required
- Cabinet is constructed of stainless steel front and door with galvanized sides and back

### OPERATIONS

- Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F(93°C) and 400°F(204°C))
- Front 1-1/4" drain, for quick draining

### CERTIFICATIONS

- ETL Approved
- ETL Sanitation
- AGA Certified



### CONTROLS

- Thermostat maintains temperature between 200°(93°C) and 400°F(204°C)
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator and automatic main valve
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all the gas flow automatically if the pilot flame goes out
- Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F(232°C)

### STANDARD ACCESSORIES

- Two nickel plated oblong wire mesh baskets
- One nickel plated tube rack
- One drain extension
- 6" adjustable legs

### AVAILABLE ACCESSORIES



Stainless Steel Cover



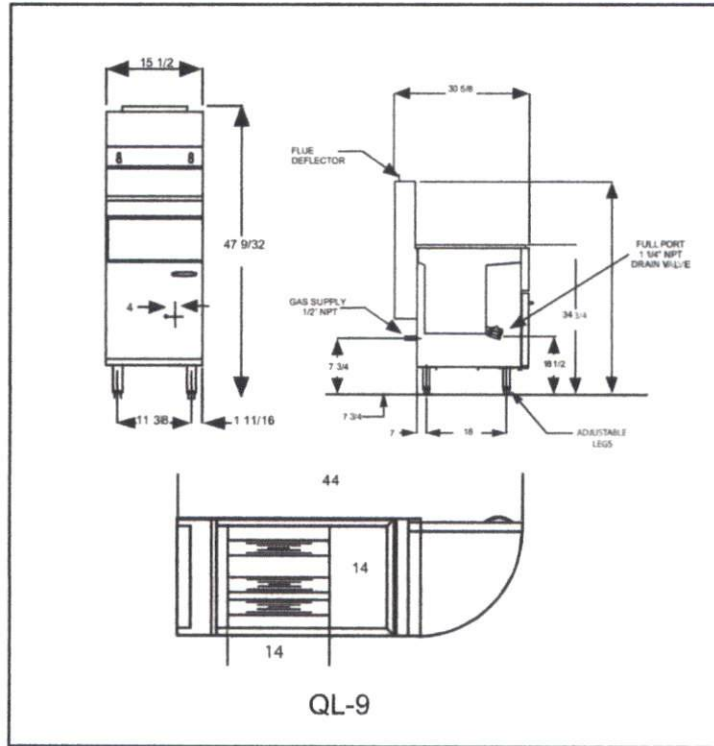
Casters



Joiner Strips



# Economy Tube Fired Gas Fryers QL-9



## Specifications

Model Number	BTU	Net Weight (lb)	Gross Weight (lb)	Oil Capacity (lb)
QL-9/NG	90,000	152 (69kg)	169 (77kg)	35-40 (18.5-23 L)
QL-9/LPG	90,000	152 (69kg)	169 (77kg)	35-40 (18.5-23 L)

## Shipping Info

Model Number	Cubic Feet	Dimensions (in)*	Container Max
QL-9/NG	15.9 (0.45 cubic meters)	53-1/2"H x 15-1/2"W x 30-1/4"D	136 pcs
QL-9/LPG	15.9 (0.45 cubic meters)	53-1/2"H x 15-1/2"W x 30-1/4"D	136 pcs

\*Height is with legs set at 6"

## Warranty

Warrants to the original user of its QL series gas fryers and related equipment that said appliances and related equipment will be free from defects in material and workmanship under normal use for a period of one (1) year from the date of installation. Should your equipment fail within this time, upon approval, parts and labor charges will be covered by this warranty.

The 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 company, the entire fryer will be replaced. After the first year a replacement tank will be sent free of charge excluding freight and labor charges. For service on this fryer call National Service Alliance at 877-672-7740.



15-24 132 Street • College Point, NY • 11356



50 lb fryer



## Economy Tube Fired Gas Fryers



## Standard Specifications

### CONSTRUCTION

- Welded 16 gauge stainless steel tank with a super smooth machine finish ensures easy cleaning
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- Standing pilot light design provides a ready flame when heat is required
- Cabinet is constructed of stainless steel front and door with galvanized sides and back

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### AVAILABLE ACCESSORIES



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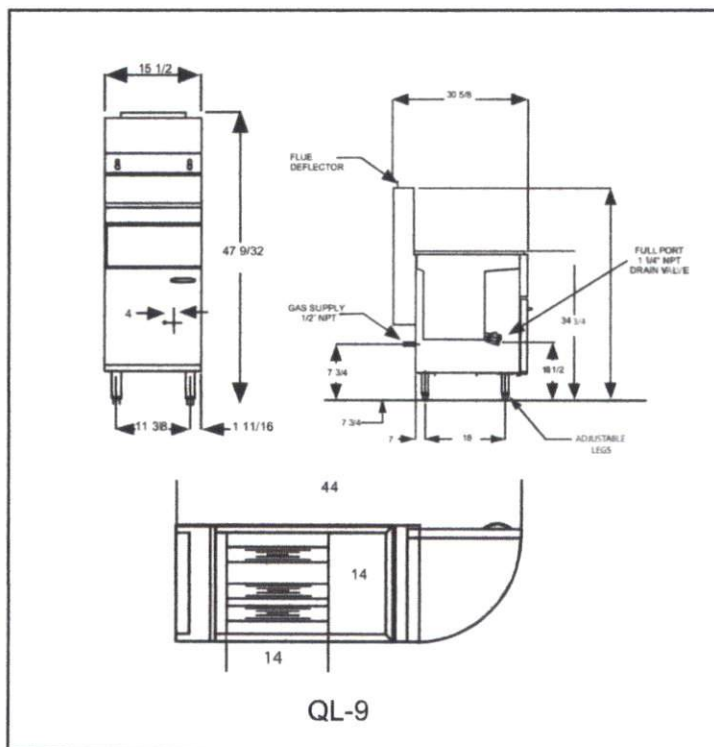
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Joiner Strips



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## Radiant Gas Countertop Charbroiler

**Qualité's radiant gas countertop charbroilers** are designed for use with either natural or LP gas. Constructed of stainless steel front with sides that are fully welded, these units are able to stand the toughest of kitchen environments. Each unit includes tips for field conversion to LPG.



### Standard Features

- Stainless steel front bullnose design with steel sides and rear construction that's fully welded for extra durability
- 30,000 BTU per burner
- One stainless steel burner every 12" grate width
- Cast iron grill grates are reversible and height adjustable
- 4"-5" adjustable legs
- Separate gas valves for each burner with standing pilot ignition system
- Removable stainless steel drip tray for easy cleaning
- 3/4" rear NPT gas inlet
- ETL Listed and ETL Sanitation

### Specifications

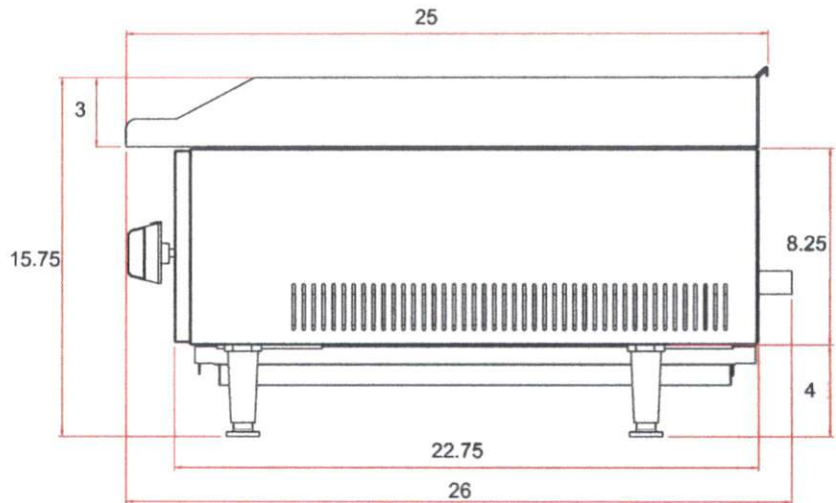
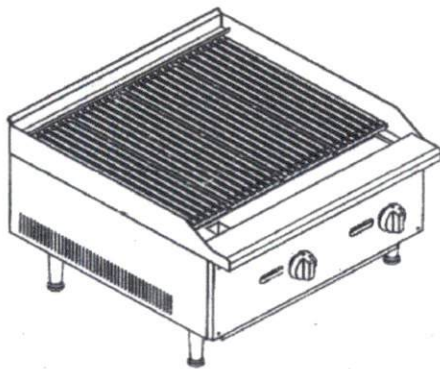


Model	Overall Width	Burners	Total BTU	Net Weight (lb)	Gross Weight (lb)
QLEC-16/NG	16"	1	30,000	95	121
QLEC-24/NG	24"	2	60,000	119	154
QLEC-36/NG	36"	3	90,000	163	218
QLEC-48/NG	48"	4	120,000	244	359





## Radiant Gas Countertop Charbroiler QLEC-16, QLEC-24, QLEC-36, QLEC-48



### Unit Dimensions (inches)

Model	Description	Width	Depth	Height
QLEC-16/NG	16" Charbroiler	16	26	15.75
QLEC-24/NG	24" Charbroiler	24	26	15.75
QLEC-36/NG	36" Charbroiler	36	26	15.75
QLEC-48/NG	48" Charbroiler	48	26	15.75

### Drip Tray (inches)

Model	Width	Depth	Height	Drip Tray Qty
QLEC-16/NG	11.5	21	1	1
QLEC-24/NG	20.75	20.75	1	1
QLEC-36/NG	31.5	20.75	1	1
QLEC-48/NG	20	20.75	1.25	2

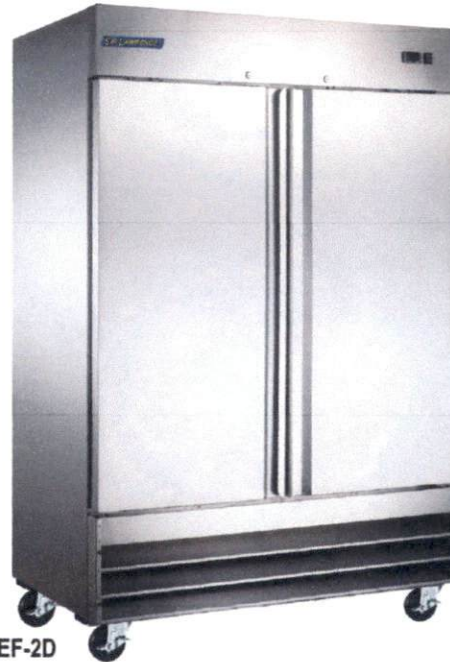
### Warranty

Qualité warrants this product to be free of defects in materials and workmanship for a period of 1 year from the date of original purchase.

# SIR LAWRENCE®



SLREF-1D



SLREF-2D

## Commercial Reach-In Refrigerators

The Sir Lawrence commercial reach-in refrigerators are constructed of heavy-duty, stainless steel. Available in 1 and 2 door models, each unit includes standard features, such as bright interior lighting, Carel controllers, 4" casters and environmentally friendly R-290 refrigerant. All units are ETL listed and ETL Sanitation.



### Cooling System

- Environmentally-friendly R290 hydrocarbon refrigerant is free of ozone-depleting properties
- Top down airflow helps to maintain a temperature range of 33°F to 41°F
- Bottom mounted cooling unit slides out for easy cleaning and maintenance and allows for storage area on top of the unit
- Rugged built axial evaporator fans run efficiently with low velocity and high volume air flow

### Cabinet Construction

- Exterior is constructed of 430 corrosion-resistant stainless steel, including doors
- Interior is constructed of 304 corrosion-resistant stainless steel
- Insulated cabinet with foamed-in-place, high density cell polyurethane insulation

### Electrical Control

- Electric LED display provides a digital display of cabinet temperatures
- Carel temperature controller
- 7-foot power cord with NEMA 5-15 plug

### Door(s)

- Stainless steel exterior and interior
- Positive self-closing doors with micro-switch that shuts the evaporator fans off when the door is open
- Locking door keep items inside secure after hours
- One-door models feature field reversible, stainless steel doors (special hinge required, sold separately)

### Shelving

- Adjustable plastic coated steel shelves have a load capacity of 90 lbs. per shelf

### Model Features

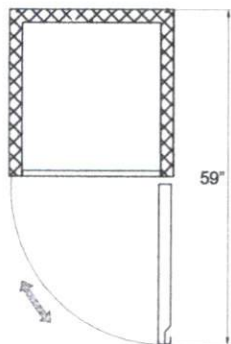
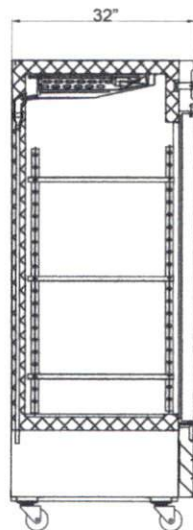
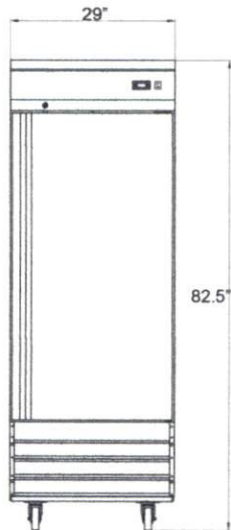
- Bright interior lighting
- 4" casters



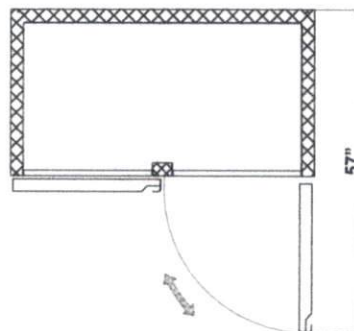
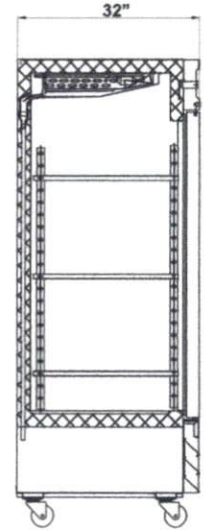
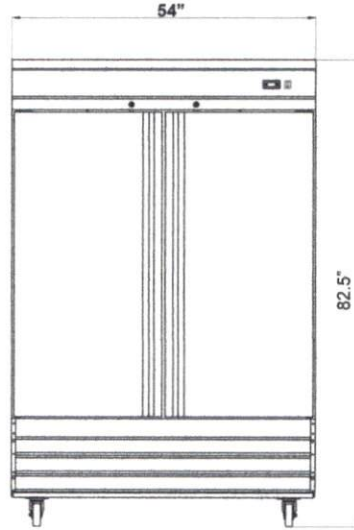


## Commercial Reach-In Refrigerators

SLREF-1D



SLREF-2D



Model Number	SLREF-1D	SLREF-2D
Doors	1	2
Shelves	3	6
Net Volume (Cu. Ft.)	23	48
Overall Dimensions (in)	29"W × 32"D × 82.5"H	54"W × 32"D × 82.5"H
Interior Dimensions (in)	24"W × 27"D × 60"H	49"W × 27"D × 60"H
Horsepower	1/5	1/4
Refrigerant	R290	R290
Voltage/Hertz/Phase	115/60/1	115/60/1
Amps	2.6	3.8
Net Weight (lbs)	278	445
Gross Weight (lbs)	322	512
Shipping Dimensions (in)	31"W × 35"D × 83"H	56"W × 35"D × 83"H



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

We put space to work.

Job \_\_\_\_\_

## Metro C5® E-Series Non-Insulated Heated Holding & Proofing Cabinets

**Reliability:** The "right" essential features from a trusted brand. Reliability and quality are designed in from the ground up, high-quality components provide a long life of worry free use.

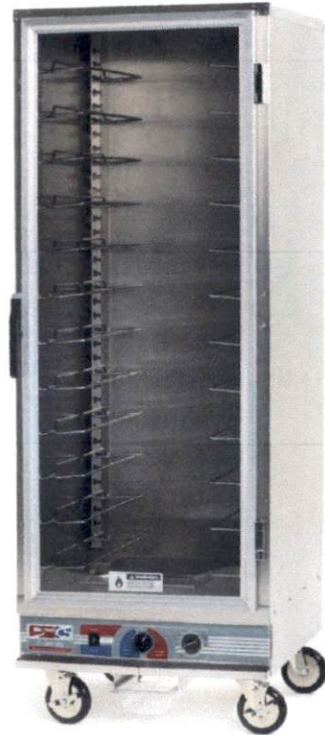
**Dual Purpose:** Convenience to hold hot food or proof in the same cabinet. Simply flip a switch to go from one mode to another.

**Flexibility:** Adjustable universal slides provide maximum flexibility to hold different pan styles in the same cabinet. Adjustable on 1-1/2" increments, holds 12" x 20" pans, GN 1/1 and 2/1 pans, and 18" x 26" sheet pans. Wire shelf accessory can also be added to accommodate other items.

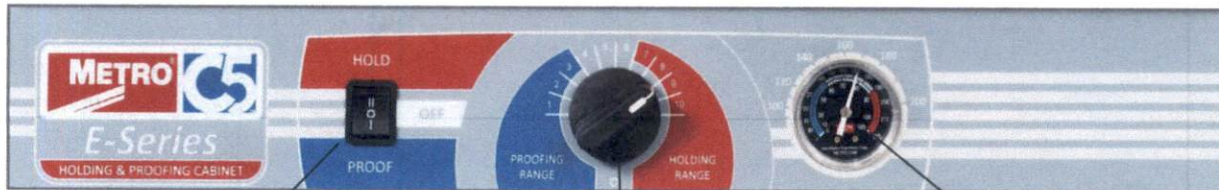
**More Power:** 2000 watts of power for increased performance and food safety in holding applications. Forced convection design gently circulates hot air for improved temperature consistency. Thermostatically controlled, 80°F (27°C) to 190°F (88°C) operating temperature range.

**Clear Door:** Clear polycarbonate door provides visibility to the interior contents without the heat loss associated with opening the door.

**Quick Access, Field Reversible Door:** Easy-to-grab magnetic pull latch provides fast, easy, efficient access to food. Field reversible with high quality adjustable gasket seal.



### Holding & Proofing Capabilities in the Same Cabinet.



Easily change from holding to proofing with the flip of a switch.

Reliable electro-mechanical control of temperature & humidity.

Reliable analog thermometer.

All Metro Catalog Sheets are available on our website: [www.metro.com](http://www.metro.com)



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Outside U.S. and Canada: [www.metro.com/contactus](http://www.metro.com/contactus)

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**C5® E-Series** Non-Insulated Heated Holding & Proofing Cabinet

**13.9E**



Job \_\_\_\_\_



We put space to work.

# Metro C5® E-Series Non-Insulated Heated Holding & Proofing Cabinets

## Specifications

**Cabinet Material:** .063" (1.8mm) thick aluminum body with .125" (3.2mm) aluminum base.

**Casters:** Plate mounted, 2 swivel and 2 swivel with brake. 5" (127mm) diameter donut neoprene wheel. Double ball bearing swivel, ball bearing axel, nickel plated.

**Door:** Extruded aluminum frame with 0.90" (2.3mm) polycarbonate window. Field reversible, 180° swing.

**Door Latch:** Polymer, high-strength magnetic latch with lever-action release.

**Door Gaskets:** High temperature, door mounted, Santoprene gasket. Removable without tools.

**Door Hinges:** Field reversible, double hinged, 180° swing with long-life nylon bearings.

**Universal Pan Slides:** ¼" (6.4mm) diameter nickel-chrome electroplated wire, adjustable on 1-½" (38mm) increments.

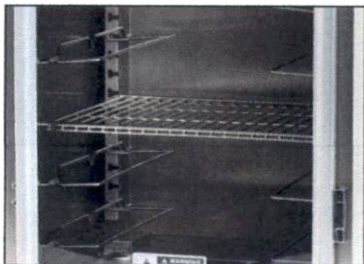
**Control Module:** Thermostatically controlled with tubular heating elements, ball bearing blower motor, and ducted air system. 2000W of power in hold mode, 720W in proof mode. Removable with tools for cleaning & service.

**Cord:** 7½' power cord with NEMA 5-20P plug end for 120V, NEMA 6-15P plug end for 220-240V.

**Drip Trough:** Aluminum drip trough with polymer catch pan.

## Accessories (Ship separately)

- **Small Item Shelf** (C5-SHELF-S)
- **Universal Slide Pair** (C5-USLIDEPR-C)

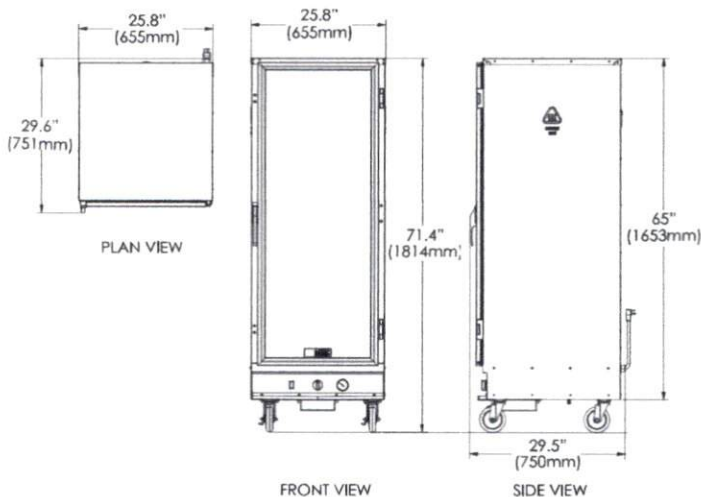


## Pan Capacities

Slide Pairs	Sheet Pans	Steam Pans		Gastronorm							
				65mm Depth		100mm Depth		150mm Depth			
Provided	Max	18"x26"	12"x20"x2.5"	12"x20"x4"	12"x20"x6"	2/1	1/1	2/1	1/1	2/1	1/1
12	35	12*	24*	24	14	12*	24*	12	24	7	14

Note: Maximum number of slide pairs @ 1.5" spacing. Additional slide pairs ordered separately.  
\* With additional slide pairs, can accommodate up to: (35) 18x26, (36) 12x20x2.5 or GN 1/1 65mm, (18) GN 2/1 65mm

## Dimensions



**120V Electrical & Model Number**  
16A, 60Hz, 2000W



**C5 E 9 - C FC - U**

**220-240V Electrical & Model Number**  
7.6-8.3A, 50/60Hz, 1681-2000W



**C5 E 9 - C X FC - U**

an Ali Group Company



The Spirit of Excellence



# SIR LAWRENCE®



SLPREP-1D



SLPREP-2D

## Sandwich/Salad Prep Tables

Sandwich/Salad Prep Tables from Sir Lawrence are ideal for delis, salad bars, cafes, or any foodservice operation that regularly make fresh sandwiches and chopped salads. Heavy-duty, stainless steel construction makes them strong and durable enough to survive in any kitchen environment. Store all your condiments, meats and vegetables in the cold topping area that can hold a variety of different sized food pans, up to 6" deep. The hinged insulated cover keeps the food items cold when not in service. Additional items can be stored in the cabinet for quick access when needed. Unit comes with 4" casters, plastic coated wire shelving and a 10¼" deep polyethylene cutting board. ETL Listed and ETL Sanitation.



### Cooling System

- Environmentally-friendly R290 hydrocarbon refrigerant is free of ozone-depleting properties
- Maintains a temperature range of 33°F to 41°F
- Rugged built axial evaporator fans run efficiently with low velocity and high volume air flow

### Cabinet Construction

- 430 corrosion-resistant stainless steel, including doors
- Interior is constructed of 304 corrosion-resistant stainless steel
- Insulated cabinet with foamed-in-place, high density cell polyurethane insulation

### Electrical Control

- LED temperature display on back of unit
- Carel temperature controller initiates automatic defrost schedule for worry-free use
- 7-foot power cord with NEMA 5-15 plug

### Door(s)

- Stainless steel exterior and interior
- Positive self-closing doors with micro-switch that shuts the evaporator fans off when the door is open
- Full length handles are built into the door for easy opening and closing
- Removable door gasket for easy cleaning

### Shelving

- Adjustable plastic-coated steel shelves have a load capacity of 90 lbs. per shelf
- Shelving installed with K-clips

### Model Features

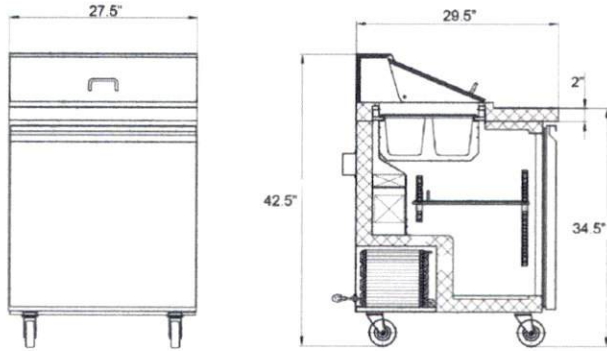
- 10¼" deep x ¾" polyethylene cutting board that runs the full length of the unit
- Insulated hinged lid keeps food cold, when not in use
- Includes clear plastic food pans
- 4" casters come standard, 2 locking wheels and 2 non-locking wheels



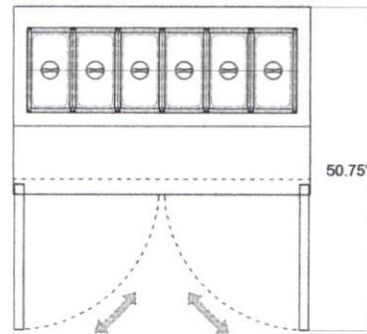
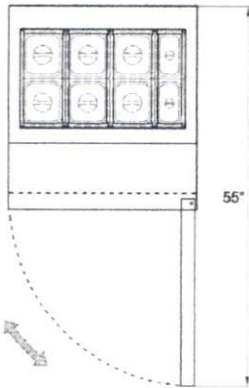
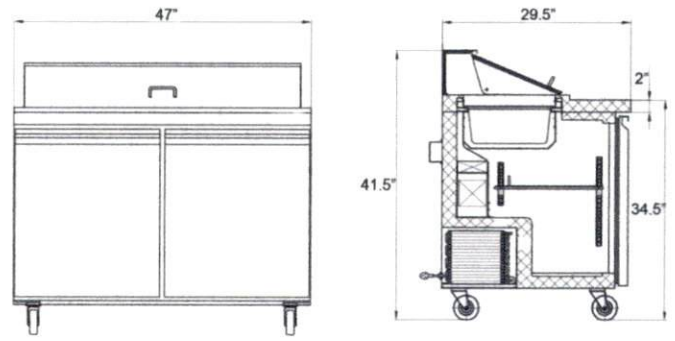
# SIR LAWRENCE®

## Sandwich/Salad Prep Tables

SLPREP-1D



SLPREP-2D



Model Number	SLPREP-1D	SLPREP-2D
Doors	1	2
Shelves	1	2
Net Volume (Cu. Ft.)	6	12
Overall Dimensions (in)	27.5"W × 29.5"D × 41.5"H	47"W × 29.5"D × 41.5"H
Interior Dimensions (in)	24"W × 24"D × 23.5"H	43"W × 24"D × 23.5"H
Horsepower	1/5	1/4
Refrigerant	R290	R290
Voltage/Hertz/Phase	115/60/1	115/60/1
Amps	4.4	6.1
Net Weight (lbs)	187	271
Gross Weight (lbs)	255	394
Shipping Dimensions (in)	32"W × 34"D × 45.5"H	51"W × 34"D × 45.5"H