:em#:	177HEAT1836	Project:	

Qty: ______ Date: _____ Approval:

Avantco HEAT-1836 Full Size Non-Insulated Heated Holding Cabinet with Clear Door - 120V

Item #177HEAT1836



Features

- Full size uninsulated design holds up to 36 full size sheet pans; 1 1/2" of clearance between slides
- Full heat mode with 9 adjustable temperature settings up to 185 degrees Fahrenheit
- Lexan clear door with magnets and tight-fitting gasket
- Integrated easy-to-read LED display on removable bottom control drawer
- 120V, 1440W

Certifications











Technical Data

Width	23 1/8 Inches
Depth	33 3/16 Inches
Height	66 1/2 inches
Amps	12 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	1440 Watts
18 x 26 Pan Capacity	36 Pans
Cabinet Size	Full Height
Color	Silver
Construction	Aluminum
Control Type	Manual
Door Type	Clear
Dutch Half Doors	Without Dutch Half Doors
Features	NSF Listed
Insulated	Without Insulation
Interior Configuration	Lip Load Slides
Number of Doors	1 Doors
Plug Type	NEMA 5-15P
Power Type	Electric
Sections	1 Sections
Туре	Holding Cabinets









Job

SUPER ERECTA SHELF® WIRE SHELVING

- Unique Design: The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- Durable Construction: Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- Choice of Finishes: Super Erecta Brite™ and chromeplated for dry storage; Metroseal 3™ with Microban® antimicrobial product protection and stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- Versatile: Super Erecta Shelf® wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- Fast, Secure Assembly: SiteSelect™ Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- Adjustability: Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- Shelf Ribs: Run front to back, allowing you to slide items on and off shelves smoothly.
- Shelf Accessibility: Shelves can be loaded/unloaded easily from all sides This open construction allows maximum use of storage cube.
- Adjustable Feet: Bolt levelers compensate for surface irregularities.

Note: Stainless stationary posts are equipped with stainless steel leveling feet.





*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.





ての	1	
9		
ncy		
प्	1	
oec		
O		

ltem#:	460EG2460WSK		Project:			
Qty:		Date:		_ Approval:		

Regency 24" x 60" Green Epoxy Wire Wall Mount Shelf

Item #460EG2460WSK







All Environments

Technical Data

Usage

60 Inches Length Width 24 Inches Assembled Assembly Required 450 lb. Capacity Color Green **NSF Listed Features** Finish Green Epoxy Individual Shelf 450 lb. Capacity Installation Type Wali Mounted **Epoxy-Coated** Material 24" x 60" Size **Style** Vented Wall Shelves Type

Features

- Wire design provides ample airflow around shelf contents; suitable for moist/humid
- Built to accommodate up to 450 lb. of evenly distributed weight
- Commercial-grade construction great for professional and industrial use
- Classic style ideal for back-of-house, front-of-house, retail, or office applications
- Mounting brackets with 1/4" diameter wire; includes concrete installation mounting hardware

Certifications



Notes & Details

Perfect for a variety of commercial applications, this Regency 24" x 60" wall mount green epoxy wire shelf provides convenience, durability, and space-efficient storage. It features green epoxy-coated brackets and a 24" x 60" shelf, making it suitable for dry, moist, or humid environments. Its wire design also ensures ample airflow around its contents, which is particularly important in moist locations. Plus, the shelf accommodates up to 450 lb. of evenly distributed weight and boasts a commercial-grade construction for maximum durability. From the back-of-house to the janitorial closet, the shelf is great for storing and organizing supplies!

Assembly is fast and easy so that it can be used shortly after delivery. For secure installation, the wall brackets come with concrete installation mounting hardware.

CAMBRO

Ultra Pan Carriers®

Front Loading Carrier

For GN 1/1, 1/2, 1/3 Food Pans Model UPC300

Item No	
Specifier Identification No.	
Model No.	
Quantity	



Features & Benefits

- Rugged and dependable, these Carriers transport hot and cold food from kitchen to event.
- Offers a wide variety of food transporting options with GN Full and Fractional Size Food Pans.
- Food Pan Holding Capacity:

	FOOD PAN CAPACITY			
DEPTH	GN 1/1	GN 1/2	GN 1/3	
2 1/2" (6,5 cm)	4	8	12	
4" (10 cm)	3	6	9	
6" (15 cm)	2	4	6	
8" (20 cm)	1	2 + (2) 4" (10 cm)	3 + (3) 4" (10 cm)	

- Made of one piece seamless, double-walled, high-density polyethylene construction.
- Durable and lightweight.
- Exterior is scratch resistant.
- Foamed-in polyurethane insulation and a built-in seal help to ensure excellent food temperature retention, hot or cold.
- · Completely removable door for easy cleaning.
- Labeling area on door.
- Two each recessed plastic latches secure the door tightly and will not rust or corrode.
- Molded-in handles provide comfortable, easy transporting.
- Securely stacks easily for more efficient transportation and storage.
- Also stacks with 300MPC and 1318MTC units.
- Non-electrical.
- No assembly required.
- · Available in 6 colors.
- Optional:
 - -Camdollies® (CD300/H/HB) provide easy transporting.
 - -ThermoBarrier® (UPC300DIV) concentrates hot or cold air when compartment is not completely filled. Also enables hot and cold food to be stored in the same compartment.
 - -Camchiller® keeps food chilled below 41°F (5°C) with no external power or ice required.
 - -Camwarmer maintains safe temperatures for hot food above 140°F (60°C) with no canned heat needed.



Hot UPC300	190°F	185°F	183°F	181°F	179°F
	88°C Starting Temperature	85°C 1hr.	84°C 2 hrs.	83°C 3 hrs.	82°C 4 hrs.
Cold UPC300	32.5°F	34.1°F	34.7°F	35.1°F	35.7°F
	0,3°C Starting Temperature	1,1°C 1 hr.	1,5°C 2 hrs.	1,7°C 3 hrs.	2°C 4 hrs.





