



Project Rudino's
Item 541FF40L Quantity 2
Approval _____ Date 1-14-23

Main Street Equipment Liquid Propane 40 lb. Stainless Steel Floor Fryer - 90,000 BTU

Item #541FF40L

Special 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
- 40 lb. fry pot with an efficient and quiet 3 tube burner system and full port drain
- Two nickel chrome wire mesh fry baskets included
- Liquid propane, 90,000 BTU

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 | Galvanized and Stainless Steel |
| Capacity | 40 lb. |
| Control Type | Millivolt |
| Gas Inlet Size | 3/4 Inches |
| Number of Burners | 3 Burners |
| Number of Fry Baskets | 2 Fry Baskets |
| Number of Fry Pots | 1 Fry Pots |
| Power Type | Liquid Propane |
| Temperature Range | 200 - 400 Degrees F |
| Temperature Settings | Adjustable |
| Total BTU | 90000 BTU |
| Type | Gas Floor Fryers |



Certifications



ETL Sanitation

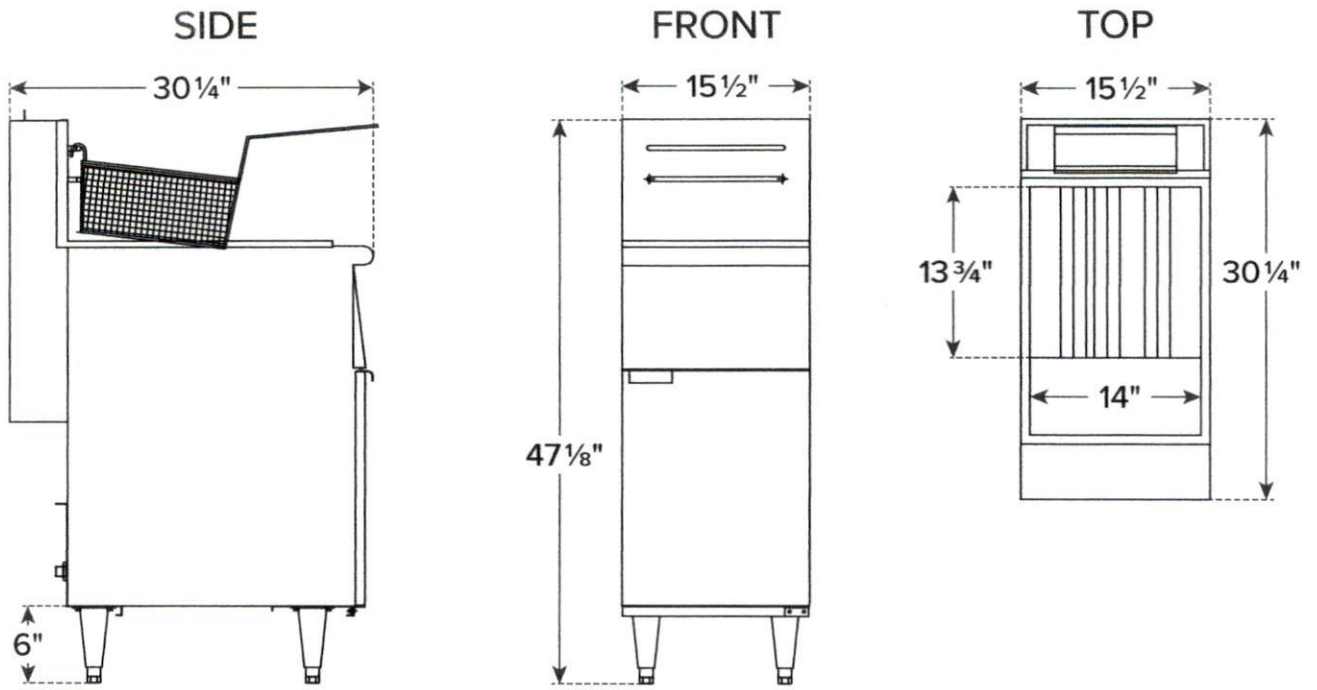


ETL US & Canada



3/4" Gas Connection

Technical Drawing



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.

Data Sheet

GSP HD i *Illuminated safety package*

BIZERBA

In the GSP illuminated safety series, operator protection is the top priority. The Bizerba premium class gravity feed slicer sets worldwide standards in terms of hygiene and safety. The machine impresses by its many variation options. Individual and powerful slicer for **manual** and **semi-automatic** operation.



More information
High performance with a wide range of solutions and options.

U.S. Patented Safety Illumination
US 9,827,689 B2

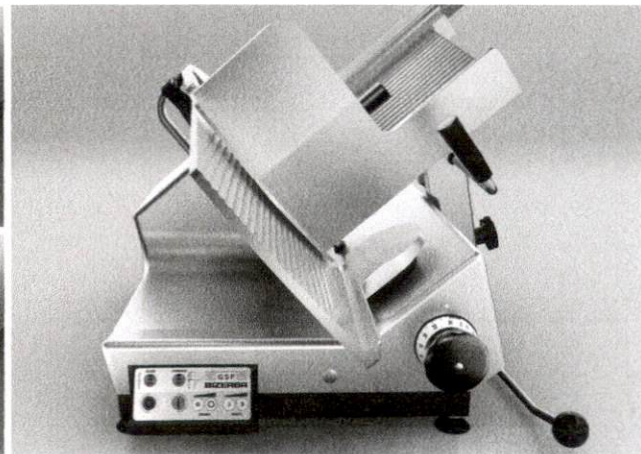
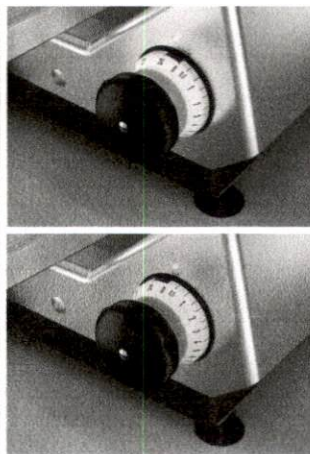
Food Service

Models

- ... GSP HD i - 90 series – semi-automatic illuminated safety slicer ...
- ... GSP HD i -150 series – semi-automatic illuminated safety slicer ...



GSP HD i-90 Illuminated Safety Package
Features 3.5" wide x 9.13" high Thumb Guard



GSP HD i-150 Illuminated Safety Package
Features 5.8" wide x 11.25" high Thumb Guard



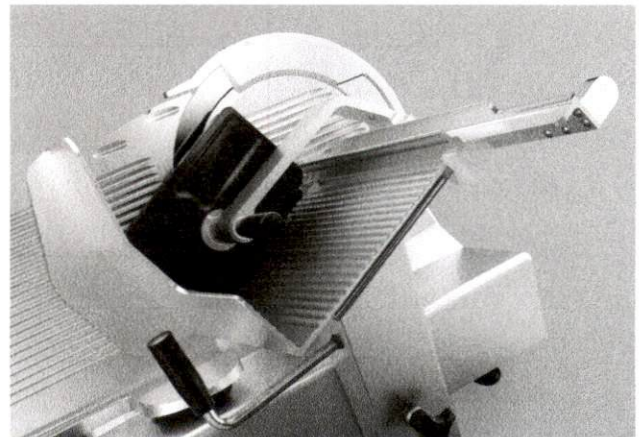
Award winning - illuminated slice thickness dial provides at-a-glance and visually clear information about the device modes: 1) Green light: closed slice thickness, the blade is motionless and ready to be unplugged for cleaning. 2) Red light: open slice thickness, the blade is in operation. 3) Flashing Red light: open slice thickness, the blade is exposed. Our safety package avoids risks at every stage of the slicing process.

GSP HD series slicers are certified to the NSF/ANSI Standard 8-2018

Best blade in the industry

The unique design of our blade produces clean and consistent slices. The hardness results in a long lasting sharp edge. The life of the blade is dramatically longer than the competition. Our standard blade is the hardest, thinnest, largest, straightest blade in the industry.

- 13" diameter, chromium coated hard alloy
- 60-62 Rockwell hardness at the edge
- Accurate slicing on meats and even the most demanding cheese products over a wide temperature range



HYGIENE | SAFETY | ERGONOMIC DESIGN | ENERGY EFFICIENCY FEATURES

- Energy Efficiency: Emotion intelligent motor control, motor adapts its performance to the resistance of the product, 1/2 HP+
- Blade speed: 255 r.p.m.
- 3-Speed, semi-automatic drive system
- 3-Stroke Lengths: long, medium, and short
- High Yield: Operating time, designed for permanent operation, 24 hours
- High Yield: **Food Fence** holds product in place during automatic slicing, **included**
- High Yield: **Debris Deflector** mounted on backside of blade is permanently mounted and held in place with magnet, **included**
- High Yield: Rear mounted, heavy-weighted lift arm, **handle** and remnant holder, **included**
- Better Yield: **Food Tray, NSF, included**
- High Yield: Unique carriage-shifting design allows for the smallest end pieces, increased product yield
- High Yield: 11.4" wide product carriage for increased capacity
- High Yield: heavy-duty, 3 lb. blade knife cover
- High Yield: Precision machined pencil-point-grooves on gauge plate, blade cover and carriage to reduce friction, for better looking product
- Interlock: No-volt release
- Interlock: Shut off in slice thickness knob
- Interlock: Adjustable blade shut off settings: 15, 30, 45 seconds or off
- Interlock: Carriage and gauge plate lock during the cleaning process
- Interlock: Forced start with slice thickness knob below zero
- Operator Safety: 3.5"W x 9.13"H x 2.6"D or 5.8"W x 11.25"H x 2.6" D thumb guard wall for maximum protection
- Operator Safety: 360° blade enclosure, no exposed top gaps in permanent ring guard
- Operator Safety: Zero blade exposure during the cleaning process
- Operator Safety: Front mounted controls
- Operator Safety: The ability to adjust both the speed and the stroke of the carriage "on-the-fly" will speed up your operation
- Operator Safety: Manual slicing mode, Servo-motor provides assistance to operator by decreasing slicing effort, reduces operator fatigue during manual slicing mode
- Operator Safety: Low profile carriage for easy loading of heavy product
- Operator Safety: Side lift arm for easy cleaning under slicer
- Food Safety: One piece anodized aluminum construction on base, gauge plate, carriage, thumb guard, and blade cover
- Food Safety: Non-removable carriage system for faster cleaning and sanitizing
- Removable remnant holder/pusher plate has 306 holding points to hold product, removable without tools for cleaning, dish-machine safe
- Food Safety: Double-sided seal between blade knife and housing, no gap for food to collect, better hygiene
- Food Safety: UL157 dairy grade seals and gaskets used to seal against water and food debris, no silicone used under seals, better hygiene
- Food Safety: Liquid and debris diversion from all control surfaces
- Food Safety: Remote blade sharpener does not collect food debris during operation and is dishwasher safe for improved safety and hygiene, sharpener storage kaddy, **included**
- Food Safety: One piece carriage with seamless thumb guard for highest hygiene standards, no slotted-screw heads used to attach thumb guard
- One Year Warranty: On-site, labor and parts

Fact Sheet

GSP HD i

The Bizerba premium gravity feed slicer sets worldwide standards in terms of hygiene, safety and energy efficiency. Thanks to its intelligent motor control the slicer is highly energy efficient. Extremely powerful in manual and semi-automatic operation.



More information
High performance
with a wide range of
solutions and options.

| Specifications | Facts | Details |
|---|---|--|
| Dimensions | | |
| Installation area (L x W x H) | GSP HD i-90: 28.5" x 22.5" x 24.7" GSP HD i-150: 28.5" x 22.6" x 23.9". | |
| Maximum dimensions (L x W x H) | GSP HD i-90: 31.7" x 35.4" x 24.7" GSP HD i-150: 31.9" x 35.7" x 23.9" | |
| Electrical data | | |
| Power consumption | 120 V / 60 Hz / 1-PH , 2.6 A | Single-phase altern. current with Emotion® |
| IP rating | IP33 | |
| Performance data | | |
| Product size | Height: 126 mm / 5.0" Width: 290 mm / 11.4" Round: Ø 202 mm / 8.0" | |
| Slicing performance | 30 - 75 slices per minute Stroke lengths: long, medium, short | |
| Slice thickness | 0 - 24 mm / 0 - 0.9" 0 - 3 mm / 0 - 0.1" | Infinitely adjustable Fine adjustment |
| Blade diameter | 330 mm / 13.0" | |
| Blade speed | 255 rpm | |
| Blade position | 40° angle | |
| Carriage angle | 25° | |
| Housing base, carriage, gauge plate, blade cover materials | Anodized aluminum Plastics | |
| Packaging data | | |
| Dimensions (L x W x H) | 820 x 700 x 823 mm / 32.3" x 27.6" x 32.4" | |
| Weight | approx. 50 kg / 110.4 lb approx. 57 kg / 125.7 lb | with packaging |
| Options | | |
| Vegetable food chute | 7"dia x 12"L (178 x 350 mm), 3 lb (1.36 kg) | stomper |
| Leg extension | Set of four, 4" high leg extensions | |
| Slicer table | 31.5 high and 27.5" high slicer table stands | |
| Grooved blade | 13" grooved vacuum release cheese blade (GRVB/GCB) | |
| Service maintenance | SlicerGard Full Service Contracts available from 12-60 months | |
| High Fence | An optional, 2.75" high food fence | |

Model #: _____ GSP HD i-90 | _____ GSP HD i-150

C.S.I. Division 11 | Section 4000

Project Name: _____ AIA # _____

Location: _____ SIS # _____

Item Number: _____

Quantity: _____

BIZERBA

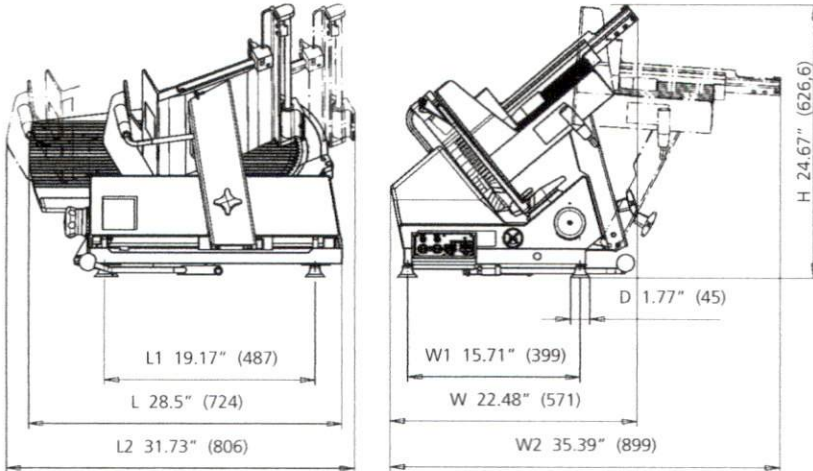
DETAILS & DIMENSIONS:

Symbols

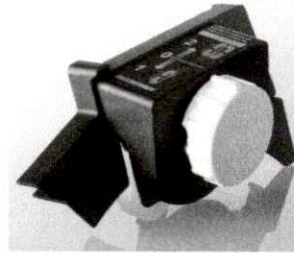


Emotion
Efficient in energy...

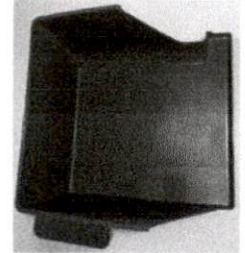
GSP HD i-90



Remote sharpener, better food safety



GSP Food tray, better food transfer, more hygienic



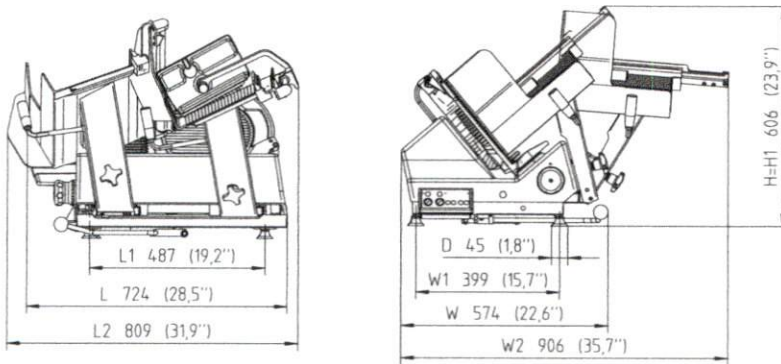
Blade Sharpener Storage Kaddy



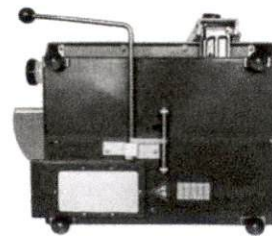
Food tray, GSP TRAY-D, included, GSP HD I 90 shown on optional SLICER-STAND-315.



GSP HD i-150



Closed base, easy to clean



Warranty

The GSP HD i Safety Slicer carries a one-year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins with the date of purchase and, provided the unit is used properly in accordance with our instructions, is in full effect for one year from that date. Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 4:30 p.m. local time, Monday to Friday. Bizerba will not pay over-time charges for work performed other than during normal business hours. Accessories have a 30-day replacement or repair warranty for the period beginning on the date of purchase. Damages incurred in transit or from installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately. Bizerba shall not be liable for any consequential, com-pensatory, incidental, or special damages. All warranty work must be performed by a factory authorized Bizerba Representative.

Members of the Bizerba Group

Bizerba GmbH & Co. KG
Wilhelm-Kraut-Straße 65
72336 Balingen
Germany
Tel. +49 7433 12-0
Fax +49 7433 12-2696
marketing@bizerba.de
www.bizerba.com

Bizerba USA Inc.
1804 Fashion Court
Joppa, MD 21085
USA
Tel. Office +1 732 565-6000
Tel. Service +1 732 565-6001
Fax +1 732 819-0429
us.foodservice@bizerba.com

Bizerba Canada Inc.
6411 Edwards Blvd.
Mississauga, Ontario L5T2PT
Canada
Tel. +1 888 240-3722
French Tel. +1 877 699-2199
Fax +1 905 816-0497
ca.info@bizerba.com

Bizerba de México, S.A. de
C.V. Av. Rio Mixcoac No. 157
Colonia Florida
01030 México, D.F.
México
Tel. +52 55 5663-1397
Fax +52 55 5663-1296
contacto@bizerba.com.mx



BEVERAGE-AIR

| | |
|--------------------------|------|
| Project: <u>Rudino's</u> | AIA# |
| Item: _____ | SIS# |
| Location: _____ | |
| Approved: _____ | |

VISTA® BOTTOM MOUNT REACH-IN REFRIGERATOR
 RB72HC Solid Door Reach-in Refrigerator
 Hydrocarbon Series

MODEL:
RB72HC-1S

RB72HC BOTTOM MOUNT MODELS: VISTA® SERIES

3 Year Parts/Labor Warranty
Additional 4 Year Compressor Warranty

CABINET CONSTRUCTION



- Stainless steel front and door, gray painted sides
- Gray painted aluminum interior
- Full electronic control
- LED lighting
- Door lock (solid doors only)
- Self-closing door 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
- Hot gas condensate evaporator
- Adaptive defrost
- Epoxy coated evaporator coil
- Maintains product temperatures between 36°-38° F



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 | RB72HC-1S |
|----------------------------------|-----------|
| EXTERNAL DIMENSIONAL DATA | |
| Width Overall | 75" |
| Depth Overall with Handle | 33 1/2" |
| Height Overall with 6" Casters | 84 1/4" |
| Number of Doors | 3 |
| Depth with Door Open 90° | 55" |
| INTERNAL DIMENSIONAL DATA | |
| NET Capacity (cubic ft.) | 68.93 |
| Internal Width Overall (in) | 72" |
| Internal Depth Overall (in) | 26" |
| Internal Height Overall (in) | 61 5/8" |
| Internal Height Useable (in) | 53" |
| Number of Shelves | 9 |
| ELECTRICAL DATA | |
| Full Load Amperes 115/60/1 | 6.2 |
| REFRIGERATION DATA | |
| Horsepower | 1/2 |
| Capacity (BTU/Hr)* | 2808 |
| SHIPPING DATA | |
| Gross Weight - Crated | 696 lbs |
| Height - Crated | 85" |
| Width - Crated | 77" |
| Depth - Crated | 36" |

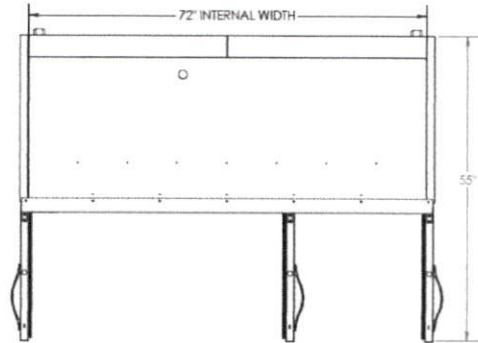
*NOTE: Remote units are field wired and come with 6" legs.
Refrigerant must be specified at time of order.

Bottom Mount Reach-in Refrigerator

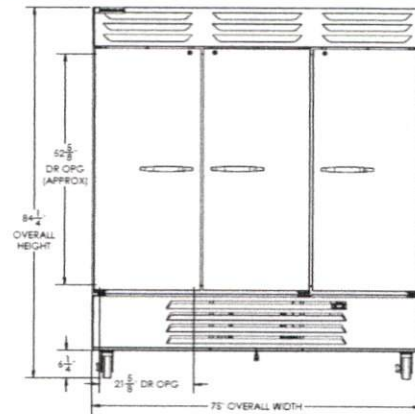
Model: RB72HC-1S

Model Views

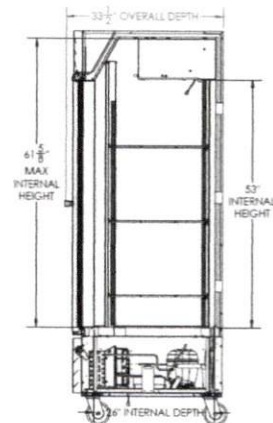
Required Clearance: Rear 3"



Plan View



Elevation View



Side View

ELECTRICAL CONNECTION

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



115/60/1
NEMA-5-15P

Item #: 178A19FHC

Project:

Rudino's

Qty: 1

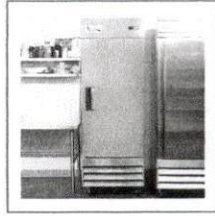
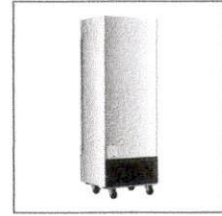
Date:

Approval:



Avantco A-19F-HC 29" Solid Door Reach-In Freezer

Item #178A19FHC



Technical Data

| | |
|---------------------|------------------------------|
| Width | 29 Inches |
| Depth | 25 1/2 Inches |
| Height | 82 1/2 Inches |
| Interior Width | 24 3/8 Inches |
| Interior Depth | 20 3/8 Inches |
| Interior Height | 53 1/2 Inches |
| Amps | 2.62 Amps |
| Hertz | 60 Hertz |
| Phase | 1 Phase |
| Voltage | 115 Volts |
| Access Type | Doors |
| BTU (LBP) | 2080 |
| Capacity | 15.6 cu. ft. |
| Casters | With Casters |
| Color | Silver |
| Compressor Location | Bottom Mounted |
| Construction | Stainless Steel and Aluminum |
| Door Style | Swing |
| Door Type | Solid |
| Dutch Half Doors | Without Dutch Half Doors |
| Hinge Location | Right |
| Horsepower | 2/3 HP |
| Installation Type | Freestanding |
| Number of Doors | 1 Doors |
| Number of Shelves | 3 Shelves |
| Plug Type | NEMA 5-15P |
| Refrigerant Type | R-290 |
| Sections | 1 Sections |
| Temperature Range | -8 - -1 Degrees F |
| Type | Freezers |

Features

- Corrosion-resistant stainless steel exterior with aluminum interior
- Features a self-closing and stay-open locking door
- Includes 3 epoxy coated shelves with 90 lb. capacity each
- Digital temperature controller with automatic defrost function
- Eco-friendly R290 refrigerant; 115V; 2/3 hp; 2.62 Amps

Certifications



ETL US



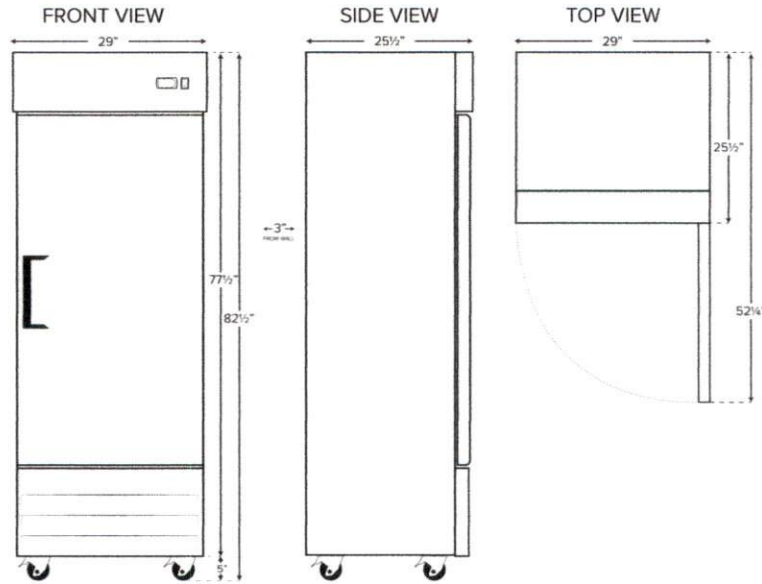
5-15P



ETL Sanitation

Avantco Refrigeration

Plan View



Notes & Details

Your establishment relies on refrigeration for proper food safety, and with this Avantco A-19F-HC 29" solid door freezer, you receive performance you can depend on! A painted aluminum interior gives you increased durability, while a 430 stainless steel door and exterior sides give it a sleek appearance. For convenience, 3 epoxy coated shelves feature shelf clips for customization when desired.

Designed to maintain temperatures from -8 to -1 degree Fahrenheit, this freezer boasts a bottom-mounted 2/3 hp compressor that uses eco-friendly R290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3, making it an environmentally-responsible choice for your business. In addition, the bottom-mounted design makes it easy for employees to load and unload products due to the raised bottom shelf. For optimal temperature retention, the entire cabinet is foamed-in place using polyurethane insulation. Other helpful features include the stay open locking door mechanism, automatic defrosting, and a digital temperature control with digital display. This item requires a 115V electrical connection for operation.

⚠ 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.

Item #: 178APT71MHC

Project:

Rodino's

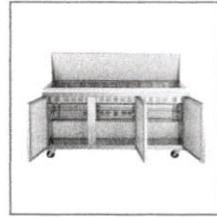
Qty: 1

Date:

Approval:

REFRIGERATION
AVANTCO**Avantco APT-71M-HC 71" 3 Door Mega Top Refrigerated Sandwich Prep Table**

Item #178APT71MHC

**Technical Data**

| | |
|-----------------------|-----------------------|
| Width | 70 1/2 Inches |
| Height | 46 Inches |
| Cutting Board Width | 70 1/2 Inches |
| Nominal Width | 72 Inches |
| Cutting Board Depth | 8 Inches |
| Work Surface Height | 35 1/4 Inches |
| Amps | 3.3 Amps |
| Hertz | 60 Hertz |
| Phase | 1 Phase |
| Voltage | 115 Volts |
| 1/6 Size Pan Capacity | 30 Pans |
| Access Type | Doors |
| BTU (LBP) | 2080 |
| Compressor Style | Side / Rear Breathing |
| Display Case Type | Refrigerated |
| Door Style | Swing |
| Door Type | Solid |
| Hinge Location | Left/Right |
| Horsepower | 2/3 HP |
| Installation Type | Freestanding |
| Net Volume | 20 cu. ft. |
| Number of Doors | 3 Doors |
| Number of Shelves | 3 Shelves |
| Plug Type | NEMA 5-15P |
| Refrigerant Type | R-290 |
| Style | Counter Height |
| Temperature Range | 33 - 40 Degrees F |
| Top Type | Mega Top |

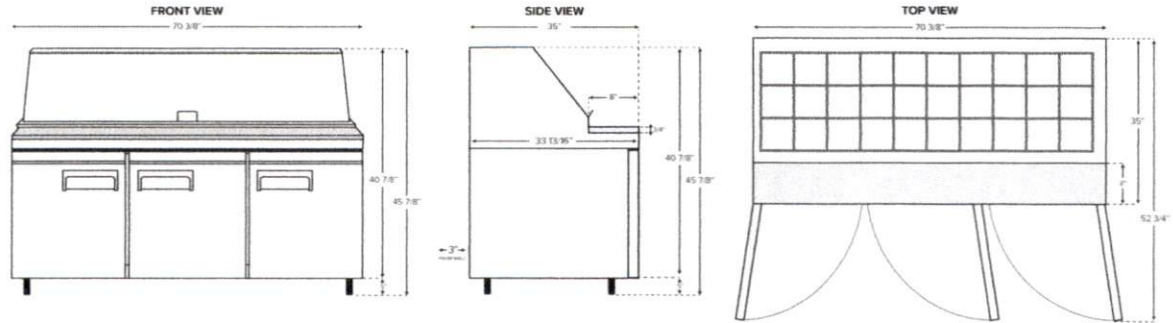
Features

- Mega top accommodates (30) 1/6 size, 6" deep food pans
- Industry-best 3/4" cutting board is built-in for convenient prep space and removable for cleaning
- Digital control with auto defrost
- Stainless steel exterior with aluminum interior
- 115V; 2/3 hp; R290 refrigerant; 3.3 Amps

Certifications

Avantco Refrigeration

Plan View



Notes & Details

Optimize your back-of-house operations with this Avantco APT-71M-HC 70 1/2" 3 door mega top stainless steel refrigerated sandwich prep table, which allows you to better keep up with customer demand. Whether used in a university, sub shop, or hospital, the unit will help streamline the sandwich prep process with its convenient features and capacity. Its top accommodates up to (30) 1/6 size food pans up to 6" deep (sold separately). These pans are great for holding common sandwich or salad toppings, from eggs and cheese to green pepper or ham. Plus, a lift-up lid encloses the top to maintain proper, food-safe temperatures.

A full-length cutting board, which is 8" deep, is mounted to the table surface, providing a place for slicing ingredients and assembling orders. The cutting board can even be removed for easy cleaning or swapped out with another board of your choosing. Beneath the workspace is additional storage space. Because it's refrigerated, the space is great for storing back-up ingredients, such as deli meat and cheese, as well as less-common toppings. Three epoxy-coated shelves are included, and each can accommodate up to 90 lb. of weight to help you with organizing your assorted supplies. Divider bars are also included for ultimate convenience.

High-quality performance is made possible by the unit's 2/3 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit using eco-friendly R290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3, making it an environmentally responsible choice for your business. You can control your unit freely using the built-in digital controls.

The construction of this unit is designed with commercial use in mind. It features a stainless steel exterior and an aluminum interior, which is fortified with foamed-in-place polyurethane insulation. The insulation also helps to promote proper temperature retention. For operation, the prep table requires a 115V electrical connection.

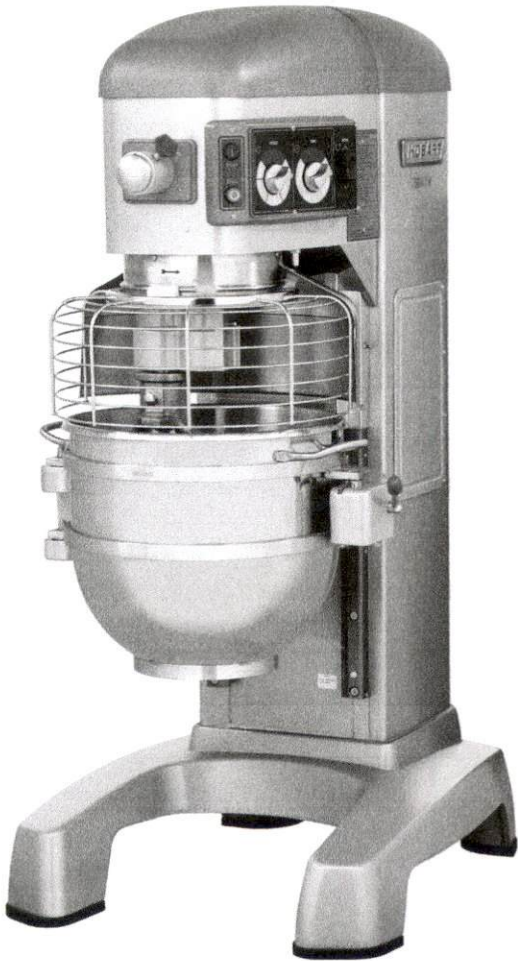
⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.



Project Rudino's
 AIA # _____ SIS # _____
 Item # 3 Quantity 1 C.S.I. Section 114000



HL600 LEGACY+
 60-Quart Maximum Heavy-Duty Mixer



SPECIFIER STATEMENT

Specified mixer will be an NSF rated 60-quart maximum heavy-duty, all-purpose mixer with Hobart PLUS System, four fixed speeds plus a stir speed. Mixer has 2.7 HP output at the planetary shaft and gear transmission. Features include automatic time recall, swing-out bowl, Shift-on-the-Fly™ controls and power bowl lift. Mixer finished with a metallic gray hybrid powder coat and has a stainless steel bowl guard.

MODEL

- HL600** 60-Quart Maximum Heavy-Duty Mixer
- HL600C** 60-Quart Maximum Heavy-Duty Mixer with Maximum Security Correctional Package

STANDARD FEATURES

Features in bold are exclusive to Hobart

- + **PLUS System**
 - **VFDadvantage** variable frequency drive
 - **Maximum capacity** overheat protection
 - **Reinforced planetary shaft system**
- + **Triple interlock system with MagnaLock technology**
- + Heavy-duty 2.7 HP motor
- + Gear transmission
- + Four fixed speeds, plus stir speed
- + **Shift-on-the-Fly™ controls**
- + Soft start agitation technology
- + **20-minute SmartTimer™**
- + Automatic time recall
- + Large, easy-to-reach controls
- + **Single point bowl installation**
- + **Ergonomic swing-out bowl**
- + Power bowl lift
- + #12 taper attachment hub
- + Open base
- + Metallic gray hybrid powder coat finish
- + Stainless steel removable bowl guard

ACCESSORY PACKAGE

Featuring Hobart Quick Release™ Agitators

- HL600-1STD Standard Accessory Package includes:
 - + 60-quart stainless steel bowl
 - + 60-quart "B" beater
 - + 60-quart "D" wire whip
 - + 60-quart "ED" dough hook

HL600 LEGACY+ 60-QUART MAXIMUM HEAVY-DUTY MIXER

Approved by _____ Date _____ Approved by _____ Date _____

SOLUTIONS/BENEFITS

PERFORMANCE

VFDadvantage Variable Frequency Drive

- + Direct drive system
- + Ensures superior mixing consistency, motor protection and long life

Quick Release™ Agitators

- + Eliminates the up/down play of bayonet-style agitators
- + Consistent agitator-to-bowl ratio delivers superior mixing performance

Five Mixing Speeds

- + Can handle virtually any mixing job
- + Includes stir speed

Reinforced Planetary Shaft System

- + Rugged durability under the most challenging mixing conditions

Maximum Capacity Overheat Protection

- + Extreme-duty wiring and connections handle more power, reducing thermal cycling impact

EASE OF USE

Ergonomic Swing-Out Bowl

- + Easily swing bowl to the side to remove/add ingredients
- + Adds convenience and saves time

Single-Point Bowl Installation

- + Easy-to-mount bowl uses only one point to install
- + Reduces risk of spills, speeds up mixing process

Power Bowl Lift

- + Electronic, smoothly moves bowl into mixing position

Shift-on-the-Fly™ Controls

- + Allows safe, convenient speed changes while the motor is running
- + Pulse and jog as needed

20-Minute SmartTimer™

- + Automatic recall of time and speed

SANITATION & CLEANING

Stainless Steel Removable Bowl Guard

- + Easy to remove without tools for cleaning
- + Dishwasher-safe for easy cleaning and sanitizing

Soft Start Agitation Technology

- + Gradually delivers electricity to the mixer
- + Minimizes the risk of ingredient splash out

OPERATOR ASSURANCE

Triple Interlock System with MagnaLock Technology

- + Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured

HL600 MIXER CAPACITY CHART

Recommended Maximum Capacities – dough capacities based on 70°F water and 12% flour moisture.

| Product | Agitators Suitable for Operation | HL600 |
|---|----------------------------------|----------|
| Capacity of Bowl (Qt. Liquid) | | 60 |
| Egg Whites | D | 2 qt. |
| Mashed Potatoes | B & C | 40 lb. |
| Whipped Cream | D or C | 12 qt. |
| Cakes | | 55 lb. |
| Cookies, Sugar | | 40 lb. |
| Dough, Bread or Roll ★ (Lt.-Med.) 60% AR | ED | 80 lb. ● |
| Dough, Heavy Bread 55% AR ★ | ED | 60 lb. ● |
| Dough, Thin Pizza 40% AR ★ (max. mix time 5 min.) | ED | 40 lb. ● |
| Dough, Thick Pizza 60% AR ★ | ED | 70 lb. ● |
| Dough, Whole Wheat 70% AR | ED | 70 lb. ● |
| Icing, Fondant | B | 36 lb. |
| Icing, Marshmallow | C or I | 5 lb. |
| Pasta, Basic Egg Noodle (max. mix time 5 min.) | ED | 30 lb. ● |

Note: % AR (% Absorption Ratio) – Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

● 1st Speed

■ 2nd Speed

▲ 3rd Speed

★ If high gluten flour is used, reduce above dough batch size by 10%.

2nd speed should never be used on 50% AR or lower products.

Use of ice requires a 10% reduction in batch size.

1 gallon of water weighs 8.33 lbs.

Note: Attachment hub should not be used while mixing.



HL600 LEGACY+ 60-Quart Maximum Heavy-Duty Mixer

SPECIFICATIONS

Motor: 2.7 HP high torque motor.

200-240/50/60/1 – 18.0 Amps

200-240/50/60/3 – 10.0 Amps

380-460/50/60/3 – 6.5 Amps

Electrical: 200-240/50/60/1, 200-240/50/60/3 and 380-460/50/60/3 – UL Listed.

Controls: Magnetic contactor and thermal overload protection. Internally sealed “Start-Stop” and Power Bowl Lift push buttons. Reduced voltage pilot circuit transformer is supplied for 380-460/50/60/3 machines. A 20-minute SmartTimer™ is standard. SmartTimer™ includes:

- **Automatic Time Recall**, which remembers the last time set for each speed.
- **Transmission:** A rated 5.4 HP poly-V belt transfers power from motor to input shaft then geared down to desired reduction with a constant gear mesh. Gears and shafts are heat-treated hardened alloy steel along with anti-friction ball bearings. Circulating oil and grease lubricants furnished to all gears and shafts.

| Speeds | Agitator (RPM) | Attachment (RPM) |
|--------|----------------|------------------|
| Stir | 36 | 71 |
| First | 71 | 138 |
| Second | 123 | 241 |
| Third | 206 | 401 |
| Fourth | 362 | 707 |

Bowl Guard: Heavy-duty stainless steel wire front and solid rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

Power Bowl Lift: Powered by an electric motor, the bowl may be raised or lowered by fingertip control through the conveniently located switch. Bowl will remain in position until switch is activated.

Stir-on-Lift Feature: Allows the agitator to run in Stir Speed while the mixer bowl is being raised. Once the bowl is in the raised position, the mixer automatically shifts into the preselected speed.

Finish: Metallic gray hybrid powder coat finish.

Footpads: Neoprene footpads are standard.

Attachment Hub: Comes with front-mounted Hobart standard #12 taper attachment hub for use with Hobart #12 size attachments.



Attachments and Accessories:

The following are available at extra cost:

| Attachment / Accessory | Device # |
|---------------------------|----------------------|
| Stainless Steel Bowl | BOWL-HL60 |
| “B” Flat Beater | BBEATER-HL60 |
| “C” Wing Whip | CWHIP-HL60 |
| “D” Wire Whip | DWHIP-HL60 |
| “ED” Dough Hook | EDDOUGH-HL60 |
| “E” Dough Hook | EDOUGH-HL60 |
| “P” Pastry Knife | PPASTRY-HL60 |
| “I” Heavy Duty Wire Whip | IWIRE-HL60 |
| Bowl Splash Cover (lexan) | SPLASH-LEX060 |
| Bowl Scraper | SCRAPER-HL60 |
| Ingredient Chute | CHUTE-HL |
| Bowl Truck | TRUCK-HL1486 |
| Bowl Extension Ring | EXTEND-SST60G |
| Deck Plate | DECK-LEG60 |
| 9" Vegetable Slicer | VS9 |
| Meat Chopper Attachment | 12TIN-C/EPAN |
| 40 Quart Accessories | See HL400 spec sheet |

Plugs and Receptacles:

Dependent on local power codes

| Machine Voltages | | | |
|--|-------------------|---|---|
| HL600 | 200-240 | 200-240 | 380-460 |
| Service Current Requirement if Plug Connected | 200-240/50/60/3/1 | 230/60/3 | 460/60/3 |
| | 20 Amp. | 20 Amp. | 20 Amp. |
| Terminal Designation of Plug | | 3 Pole 4 Wire Grounding | 3 Pole 4 Wire Grounding |
| NEMA Plug Configuration | | L15-20P | L16-20P |
| Plug Configuration | |  |  |
| Molded Plug on Cord | | No | No |
| Plug - Straight/Angle | | Straight | Straight |
| NEMA Receptacle or Connector Configuration | | L15-20R | L16-20R |
| Power Cord Included | No | No | No |



HL600 LEGACY+ 60-Quart Maximum Heavy-Duty Mixer

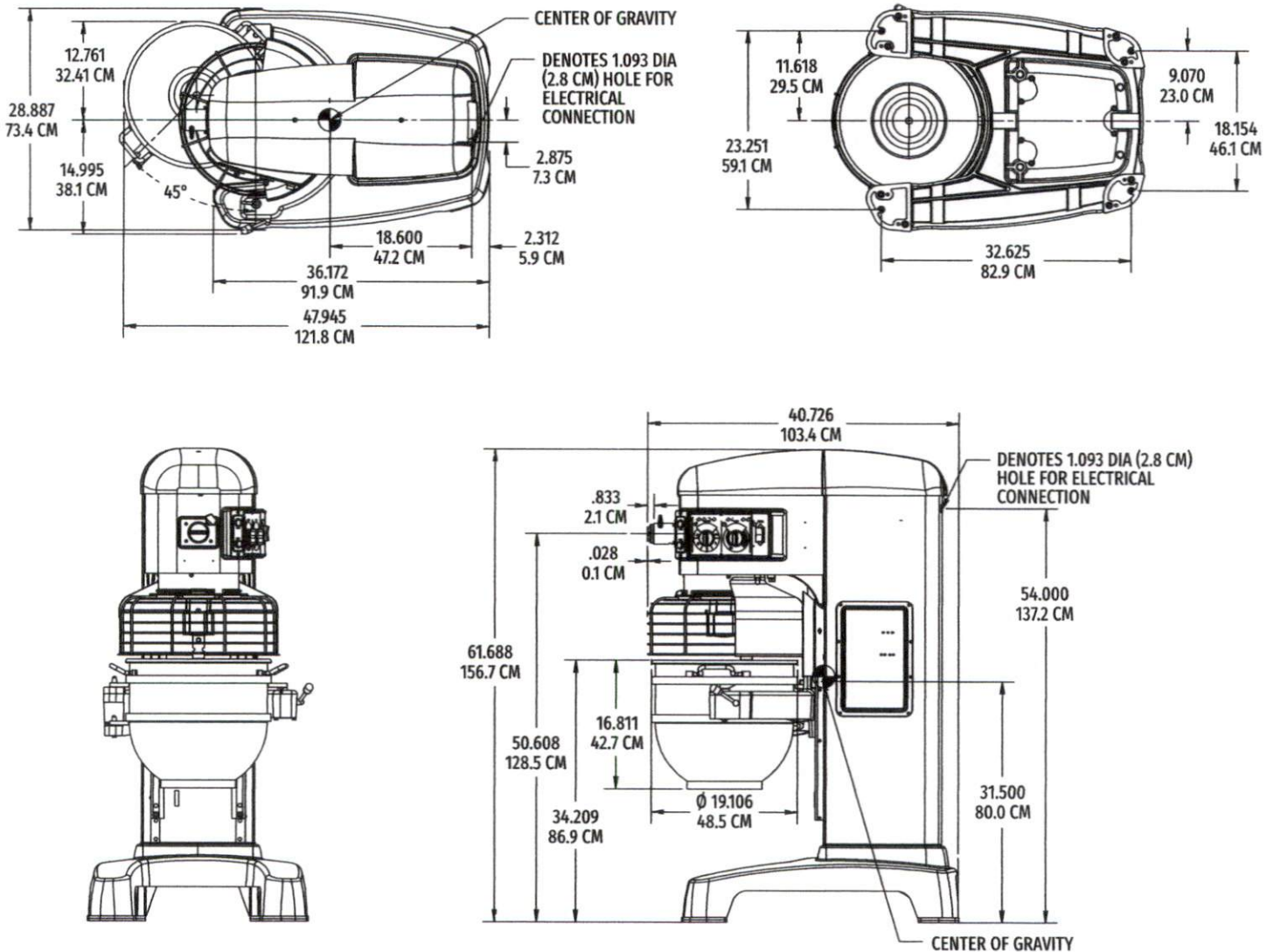
SPECIFICATIONS

Electrical: 200-240/50/60/1, 200-240/50/60/3 and 380-460/50/60/3 – UL Listed.

Weight: Net – 866 lbs.; Shipping – 916 lbs.

Warranty: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

DETAILS AND DIMENSIONS



WARNING: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other codes in force.

NOTE:
Net Weight (Bowl Included): 905 lbs. (411.4 kg)
Domestic Shipping Weight (Bowl Included): 955 lbs. (434.1 kg)
Bowl Weight: 39 lbs. (17.7 kg) - Ref



SERVITE

Servit CHIUFICF Full Size Insulated Holding Cabinet with Clear Door - 120V, 2000W

#423CHIUFICF

FEATURES

- Easy-to-open, reversible, clear door provides visibility and helps in preventing heat loss
- Adjustable universal slides accommodate full size sheet pans and full size steam table pans
- 10 adjustable temperature settings help keep cooked food at an optimal temperature before serving
- Fast, powerful warmup and recovery through a thermostatically controlled, forced air heating system
- Simple bottom mounted controls; 120V, 2000W

TECHNICAL DATA

| | |
|--------------|-------------------------------|
| Width | 27 5/8 Inches |
| Depth | 31 1/2 Inches |
| Height | 71 Inches |
| Amps | 16.7 Amps |
| Hertz | 60 Hertz |
| Phase | 1 Phase |
| Voltage | 120 Volts |
| Wattage | 2000 Watts |
| Cabinet Size | Full Height |
| Casters | With Casters |
| Color | Silver |
| Construction | Aluminum |
| Control Type | Thermostatic |
| Door Type | Clear |
| Features | Made in America NSF Listed |
| Insulated | With Insulation |



CERTIFICATIONS



5-20P



Made in America



UL US & Canada LISTED



NSF Listed

TECHNICAL DATA

| | |
|------------------------|--------------------|
| Interior Configuration | Universal Slides |
| Number of Doors | 1 Doors |
| Plug Type | NEMA 5-20P |
| Power Type | Electric |
| Product Line | ServIt CC Series |
| Sections | 1 Sections |
| Shape | Rectangle |
| Size | Full Size |
| Temperature Range | 80 - 200 Degrees F |
| Type | Holding Cabinets |

Notes & Details

Maintain the optimal temperature and quality of your food with this ServIt CHIUFICF full size insulated holding cabinet with clear door! This cabinet is designed to keep all your freshly cooked food items hot until you're ready to serve. It boasts high-quality insulation technology and a clear door, allowing you to see the contents of the cabinet without opening it. This ensures that the heat will continue to circulate around the food rather than escaping into the kitchen. Its durable, polymer construction ensures that it will stay free from any dents, impacts, or stains that may occur in high-volume businesses, and its cool touch exterior prevents employees from any mishaps or burns. For optimal use, this cabinet features an easily accessible module that contains a thermometer, recessed control dials, a master on / off switch, and power indicator lights. These controls are easy to use and save you time and energy!

With this holding cabinet's holding module, you can effortlessly maintain the freshness of your food while it's waiting to be served. The module is thermostatically controlled through a forced air heating system, reducing the time that it takes to heat up and be ready for use. With this holding cabinet, you can store batches of freshly-cooked food and be confident that it will maintain its quality consistency and temperature from the time it's placed in the cabinet until service. This makes it ideal for high-volume businesses and catered events, where hot food may need to be prepared ahead of time or stored as back-up portions.

This cabinet features solid, insulated, aluminum construction for superior strength and durability in even the harshest commercial settings. The interior heater holds your prepared foods at temperatures ranging from 80 to 200 degrees Fahrenheit. A one-piece, clear, double-hinged door swings out 180 degrees for optimal convenience during loading and unloading. Four plate-mounted swivel casters with two brakes provide additional mobility and stability. As for functionality, this cabinet's universal slides are fully adjustable on 1 1/2" increments and can accommodate up to 17 full size sheet pans or 34 full size steam pans. The slides also allow pans to be bottom loaded, so there's no interference if the top is covered with foil. This holding cabinet is ideal for commercial kitchens and off-site catered events. A 120V electrical connection is required.

⚠ 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.

Item #: 177W50CKR

Project:

Rudino's

Qty:

2

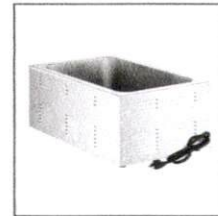
Date:

Approval:



Avantco W50CKR 12" x 20" Full Size Electric Countertop Food Cooker / Warmer - 120V, 1500W

Item #177W50CKR



Technical Data

| | |
|----------------------|---------------------|
| Width | 14 1/2 Inches |
| Depth | 22 1/2 Inches |
| Height | 9 1/4 Inches |
| Interior Width | 12 Inches |
| Interior Depth | 20 Inches |
| Interior Height | 6 1/4 Inches |
| Amps | 12.5 Amps |
| Hertz | 60 Hertz |
| Phase | 1 Phase |
| Voltage | 120 Volts |
| Wattage | 1500 Watts |
| Control Type | Thermostatic |
| Features | NSF Listed |
| Installation Type | Countertop |
| Material | Stainless Steel |
| Number of Pans | 1 Pans |
| Plug Type | NEMA 5-15P |
| Power Type | Electric |
| Size | Full Size |
| Style | Cooker / Warmer |
| Temperature Range | 120 - 212 Degrees F |
| Temperature Settings | Adjustable |

Features

- Cooks and holds your products at food safe temperatures
- Durable stainless steel water well
- Holds a full size 12" x 20" food pan or fractional size food pans (sold separately)
- 120-212 degree Fahrenheit temperature range; reaches 212 in less than 30 minutes
- 120V, 1500W

Certifications



5-15P



NSF Listed



UL Certified

Avantco Equipment



Notes & Details

Serve up your signature vegetables, casseroles, fried foods, and virtually any other hot dish with this Avantco W50CKR electric countertop cooker / warmer! This unit can be used to hold already-hot products at food safe temperatures! Whether you operate a buffet line, concession stand, or self-serve station, this 1500W cooker / warmer offers the functionality and versatility needed to always provide fresh-tasting products.

The temperature range is adjustable from 120-212 degrees Fahrenheit thanks to a simple control knob, and with less than a 30 minute warm up time needed, this unit offers a quick and effective way to cook up the products your guests love most!

This 12" x 20" countertop food cooker / warmer is both lightweight and portable, making it an ideal solution for caterers or food trucks. It boasts a sturdy stainless steel water well that is sure to withstand the wear and tear of constant use, and the interior is lined with corrosion-resistant 20 gauge stainless steel to make cleaning an effortless task. This unit requires a 120V electrical connection.

⚠ 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.

Avantco Equipment



Profit from the Eagle Advantage®

Specification Sheet

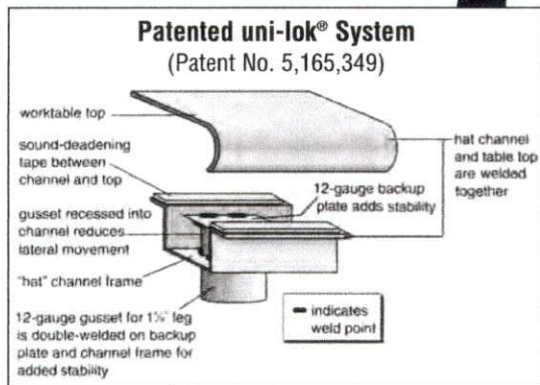
Short Form Specifications

Eagle worktables, Deluxe series, model _____ . Top constructed of 16/304 stainless steel with 1½" roll on front, 4½" backsplash, and sides turned down 90°. Adjustable undershelf constructed of heavy gauge type 430 stainless steel with marine edge. Top reinforced with hat channels and sound deadened. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. 1½"-diameter stainless steel legs, with galvanized gussets and 1" stainless steel adjustable bullet feet.

SINK 20X20 X 13 Depth



worktable with backsplash and adjustable undershelf



Item No.: _____
Project No.: Rudino's
S.I.S. No.: 2

Worktables with Backsplash and Stainless Steel Base with Undershelf —Deluxe Series

MODELS:

- | | | | |
|--------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> T2424SEB-BS | <input type="checkbox"/> T24108SEB-BS | <input type="checkbox"/> T3072SEB-BS | <input type="checkbox"/> T3660SEB-BS |
| <input type="checkbox"/> T2430SEB-BS | <input type="checkbox"/> T24120SEB-BS | <input type="checkbox"/> T3084SEB-BS | <input type="checkbox"/> T3672SEB-BS |
| <input type="checkbox"/> T2436SEB-BS | <input type="checkbox"/> T24132SEB-BS | <input type="checkbox"/> T3096SEB-BS | <input type="checkbox"/> T3684SEB-BS |
| <input type="checkbox"/> T2448SEB-BS | <input type="checkbox"/> T24144SEB-BS | <input type="checkbox"/> T30108SEB-BS | <input type="checkbox"/> T3696SEB-BS |
| <input type="checkbox"/> T2460SEB-BS | <input type="checkbox"/> T3030SEB-BS | <input type="checkbox"/> T30120SEB-BS | <input type="checkbox"/> T36108SEB-BS |
| <input type="checkbox"/> T2472SEB-BS | <input type="checkbox"/> T3036SEB-BS | <input type="checkbox"/> T30132SEB-BS | <input type="checkbox"/> T36120SEB-BS |
| <input type="checkbox"/> T2484SEB-BS | <input type="checkbox"/> T3048SEB-BS | <input type="checkbox"/> T30144SEB-BS | <input type="checkbox"/> T36132SEB-BS |
| <input type="checkbox"/> T2496SEB-BS | <input type="checkbox"/> T3060SEB-BS | <input type="checkbox"/> T3648SEB-BS | <input type="checkbox"/> T36144SEB-BS |

Tabletop

- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Top reinforced with welded-on hat channel.
- Sound-deadened between top and channels.
- 4½" (114mm)-high 90° backsplash with 1" (25mm) turn at 90°.
- 1½" (38mm)-diameter 180° rolled edge on front. Ends are turned down 90°, providing for flush installations when required.
- 16 gauge type 304 polished stainless steel.

Adjustable Undershelf

- Heavy gauge stainless steel.
- Gusset welded to each corner.
- Heavy duty marine edge design.

Legs—1½" (41mm)-diameter

- Tables 96" (2438mm) and longer come with six legs or more.
- Heavy gauge stainless steel.
- 1" (25mm) adjustable stainless steel feet.

Options / Accessories

- | | |
|--|--|
| <input type="checkbox"/> Drawer | <input type="checkbox"/> Duplex receptacles |
| <input type="checkbox"/> Lock | <input type="checkbox"/> Pot rack |
| <input type="checkbox"/> Casters | <input type="checkbox"/> Sink |
| <input type="checkbox"/> Stainless steel bullet feet | <input type="checkbox"/> Additional undershelf |
| <input type="checkbox"/> Overshelves | <input type="checkbox"/> Stabilizer Bar (for 30"- and 36"-wide tables) |
| <input type="checkbox"/> Power strip (for material handling) | |

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Certifications / Approvals



AUTOQUOTES



EG10.45B Rev. 08/12

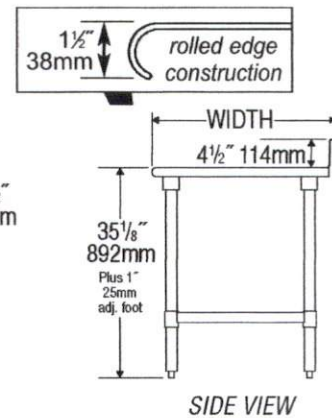
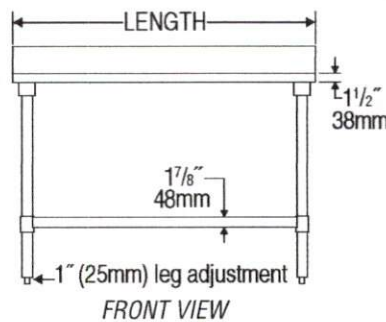
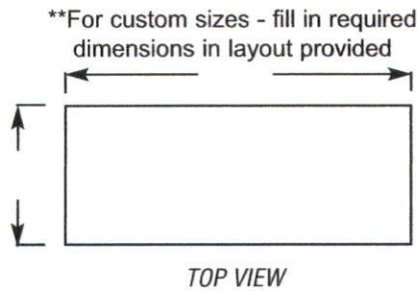
Catalog Specification Sheet No. **EG10.45B** Deluxe Series Worktables with Backsplash and Stainless Steel Base with Undershelf



Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Worktables with Backsplash and Stainless Steel Base with Undershelf—Deluxe Series



| model # | # of legs | width | | length | | weight | |
|--------------|-----------|-------|-----|--------|------|--------|-------|
| | | in. | mm | in. | mm | lbs. | kg |
| T2424SEB-BS | 4 | 24" | 610 | 24" | 610 | 43 | 19.5 |
| T2430SEB-BS | 4 | 24" | 610 | 30" | 762 | 48 | 21.8 |
| T2436SEB-BS | 4 | 24" | 610 | 36" | 914 | 53 | 24.0 |
| T2448SEB-BS | 4 | 24" | 610 | 48" | 1219 | 63 | 28.6 |
| T2460SEB-BS | 4 | 24" | 610 | 60" | 1524 | 73 | 33.1 |
| T2472SEB-BS | 4 | 24" | 610 | 72" | 1829 | 85 | 38.6 |
| T2484SEB-BS | 4 | 24" | 610 | 84" | 2134 | 97 | 44.0 |
| T2496SEB-BS | 6 | 24" | 610 | 96" | 2438 | 114 | 51.7 |
| T24108SEB-BS | 6 | 24" | 610 | 108" | 2743 | 142 | 64.4 |
| T24120SEB-BS | 6 | 24" | 610 | 120" | 3048 | 154 | 69.9 |
| T24132SEB-BS | 8 | 24" | 610 | 132" | 3353 | 166 | 75.3 |
| T24144SEB-BS | 8 | 24" | 610 | 144" | 3658 | 178 | 80.7 |
| T3030SEB-BS | 4 | 30" | 762 | 30" | 762 | 50 | 22.7 |
| T3036SEB-BS | 4 | 30" | 762 | 36" | 914 | 53 | 24.0 |
| T3048SEB-BS | 4 | 30" | 762 | 48" | 1219 | 70 | 31.8 |
| T3060SEB-BS | 4 | 30" | 762 | 60" | 1524 | 81 | 36.7 |
| T3072SEB-BS | 4 | 30" | 762 | 72" | 1829 | 94 | 42.6 |
| T3084SEB-BS | 4 | 30" | 762 | 84" | 2134 | 108 | 49.0 |
| T3096SEB-BS | 6 | 30" | 762 | 96" | 2438 | 130 | 59.0 |
| T30108SEB-BS | 6 | 30" | 762 | 108" | 2743 | 150 | 68.0 |
| T30120SEB-BS | 6 | 30" | 762 | 120" | 3048 | 170 | 77.1 |
| T30132SEB-BS | 8 | 30" | 762 | 132" | 3353 | 188 | 85.3 |
| T30144SEB-BS | 8 | 30" | 762 | 144" | 3658 | 207 | 93.9 |
| T3648SEB-BS | 4 | 36" | 914 | 48" | 1219 | 77 | 34.9 |
| T3660SEB-BS | 4 | 36" | 914 | 60" | 1524 | 90 | 40.8 |
| T3672SEB-BS | 4 | 36" | 914 | 72" | 1829 | 106 | 48.1 |
| T3684SEB-BS | 4 | 36" | 914 | 84" | 2134 | 123 | 55.8 |
| T3696SEB-BS | 6 | 36" | 914 | 96" | 2438 | 132 | 59.9 |
| T36108SEB-BS | 6 | 36" | 914 | 108" | 2743 | 169 | 76.7 |
| T36120SEB-BS | 6 | 36" | 914 | 120" | 3048 | 192 | 87.1 |
| T36132SEB-BS | 8 | 36" | 914 | 132" | 3353 | 216 | 98.0 |
| T36144SEB-BS | 8 | 36" | 914 | 144" | 3658 | 239 | 108.4 |

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 100 Industrial Boulevard, Clayton, DE 19938-8903 USA
 Phone: 302-653-3000 • Fax: 302-653-2065
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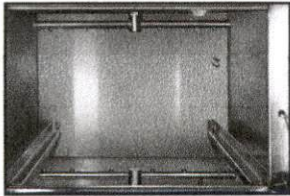
GL-X
Chemical Sanitizing
Glasswasher



MODEL GL-X

FEATURES:

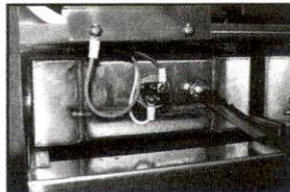
- 30 racks per hour.
- Economical to operate. Uses only 1.7 gallons of water per cycle.
- All stainless steel construction assures long life and years of trouble free operation.
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps.
- Built-in chemical pumps and delimiting system assures proper chemical usage.
- Convenient to service "Works-in-a-drawer". All electrical components are attached to a sliding drawer for easy access and service.
- Instant start for simple operation.
- Built-in Hot Water Assurance System guarantees hot water every cycle.
- Pumped drain allows for flexible installations. No floor drain required.
- Wash tank sustainer heater keeps water at proper temperature between loads.



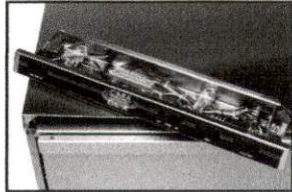
Upper and lower rotating wash arms guarantee excellent results.



Uses standard 19-3/4" X 19-3/4" racks. Large 11-1/4" glass clearance.



"Built in" Hot Water Assurance System provides hot water every cycle.



"Works-in-a-drawer". All electrical components are attached to a sliding drawer for easy access and service.

Available Options

- Sanitizer Alarm

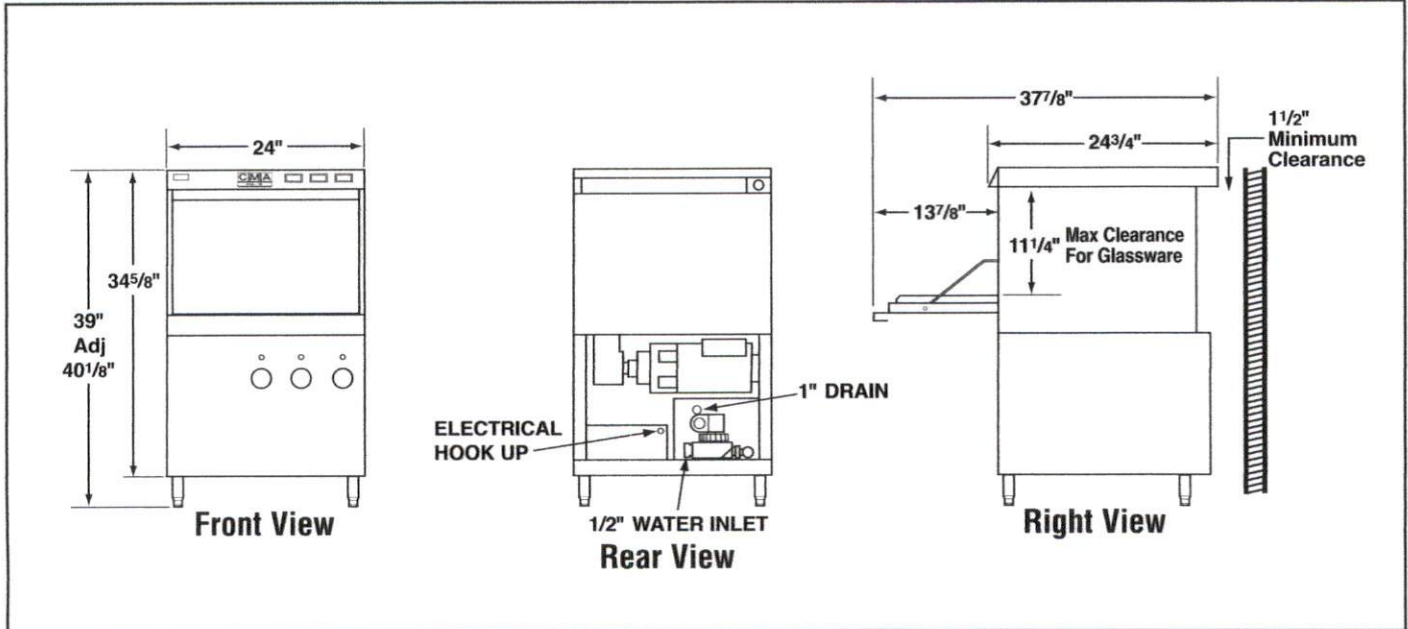




GL-X
Chemical Sanitizing
Glasswasher

WARNINGS:

- Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.
- Water hardness above 3 grains per gallon should be treated by a water softener. Failure to provide soft water (3g or less) will void the machine warranty.



Specifications:

| MODEL GL-X | USA | METRIC | USA | METRIC |
|-------------------------------------|----------|-------------|-----------------|-------------|
| OPERATING CAPACITY | | | | |
| RACKS PER HOUR | 30 | 30 | | |
| OPERATING CYCLE | | | | |
| WASH TIME-SEC | 58 | 58 | | |
| RINSE TIME-SEC | 32 | 32 | | |
| DWELL/TIME-SEC | 30 | 30 | | |
| TOTAL CYCLE TIME | 120 | 120 | | |
| WASH TANK CAPACITY | 1.7 GAL. | (6.45 L) | | |
| WASH PUMP CAPACITY | 35 GPM | (132 LPM) | | |
| MINIMUM TEMPERATURE REQUIRED | | | | |
| WASH TEMP. | 120°F | (50°C) | | |
| WATER CONSUMPTION | | | | |
| PER RACK | 1.7 GAL. | (6.45 L) | | |
| PER HOUR | 40.8 GPH | (154.4 LPH) | | |
| WATER INLET | 1/2" | (1.27 cm) | | |
| DRAIN | 1" | (2.54cm) | | |
| WASH PUMP MOTOR HP | | | 1 | 1 |
| DIMENSIONS | | | | |
| DEPTH | | | 24-3/4" | (63cm) |
| WIDTH | | | 24" | (61cm) |
| HEIGHT | | | 39"-40-1/8" | (99-102cm) |
| MAXIMUM CLEARANCE FOR GLASSWARE | | | 11-1/4" | (28.57cm) |
| STANDARD DISHRACK DIMENSIONS | | | 1 | 1 |
| | | | 19-3/4"X19-3/4" | (50X50cm) |
| ELECTRICAL RATING | | | VOLTS | AMPS |
| | | | 115 | 16 |
| SHIPPING WEIGHT APPROXIMATE | | | 244# | (110.6kg) |

Summary Specifications: Model GL-X

The GL-X glasswasher is designed to produce sparkling clean glassware utilizing our unique Hot Water Assurance System. The GL-X is easy to use, fast and efficient, while conserving water, energy and chemicals. Built-in sustainer heater provides continuous 130°F hot water every cycle. The GL-X is constructed entirely of stainless steel and is equipped with an integrated chemical delivery system. The GL-X incorporates a pump purging system that improves results by eliminating soil and chemical carryover during rinse cycle.

Advisory: CMA does NOT endorse "Tankless On-Demand" water heaters for use on CMA Dishmachine products. CMA DOES endorse, and highly recommends, the standard "tank" style water heaters, sized properly to handle each particular facility with their water heating requirements.



Item #: 178UDD48

Project:

Rudino's

Qty:

2

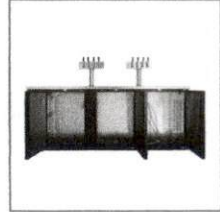
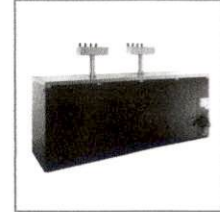
Date:

Approval:



Avantco UDD-4-HC (2) Four Tap Kegerator Beer Dispenser - Black, (4) 1/2 Keg Capacity

Item #178UDD48



Technical Data

| | |
|---------------------|------------------------------|
| Width | 90 1/4 Inches |
| Depth | 27 3/4 Inches |
| Height | 35 5/8 Inches |
| Interior Width | 77 3/4 Inches |
| Interior Depth | 21 7/8 Inches |
| Faucet Height | 10 1/4 Inches |
| Interior Height | 30 1/2 Inches |
| Tap Tower Height | 16 Inches |
| Tap Tower Diameter | 3 Inches |
| Amps | 2.4 Amps |
| Phase | 1 Phase |
| Voltage | 115 Volts |
| Compressor Location | Left Side Mounted |
| Door Type | Solid |
| Exterior Finish | Black |
| Features | LED Lighting |
| Horsepower | 1/2 HP |
| Number of Doors | 3 Doors |
| Number of Kegs | 4 Kegs |
| Number of Taps | 8+ Taps |
| Plug Type | NEMA 5-15P |
| Refrigerant Type | R-290 |
| Style | 1/2 Barrel |
| Type | Kegerators / Beer Dispensers |

Features

- 4 shelves included for optional bottle and can storage for increased versatility
- (2) 4-tap towers with 10 1/4" faucet height
- Energy efficient LED interior lighting
- Includes (8) "D" system couplers and keg mat
- 115V; 1/2 hp compressor; eco-friendly R290 refrigerant; 2.4 Amps

Certifications



ETL US



5-15P



ETL Sanitation

Avantco Refrigeration



Notes & Details

Whether you operate a pub, banquet hall, catering service, or facilitate other special events, this Avantco UDD-4-HC (2) four tap beer dispenser is an excellent way to offer crisp, refreshing draft beer to your guests without investing in a complex built-in tap system! This unit features (2) four tap towers with a 10 1/4" faucet height that allows you to easily fill pint glasses and pitchers with local microbrews, international macrobrews, and everything in between. It holds (4) 1/2 kegs so you can stock up on one brew or offer customers a selection to choose from, and it even comes with 4 shelves for optional bottle or can storage while concealing the product behind 3 solid doors. The doors themselves are not only self-closing to prevent potential energy loss, but also lock to prevent theft during off hours.

Unlike many competitive beer dispensers, this model ships with "D" system couplers. It features a black coated steel exterior and a 304 type stainless steel interior that is both durable and easy to clean, while a built-in drip tray further expedites end-of-day cleaning. It has a 1/2 hp refrigeration system that circulates environmentally-friendly R290 hydrocarbon refrigerant. R290 refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3, making it an environmentally-responsible choice for your business. A 115V electrical connection is required for operation.

⚠ 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.

Avantco Refrigeration

Item #: 194KMCH530BA

Project:

Rudino's

Qty: 1

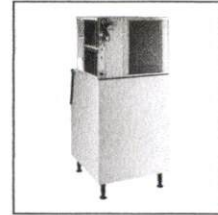
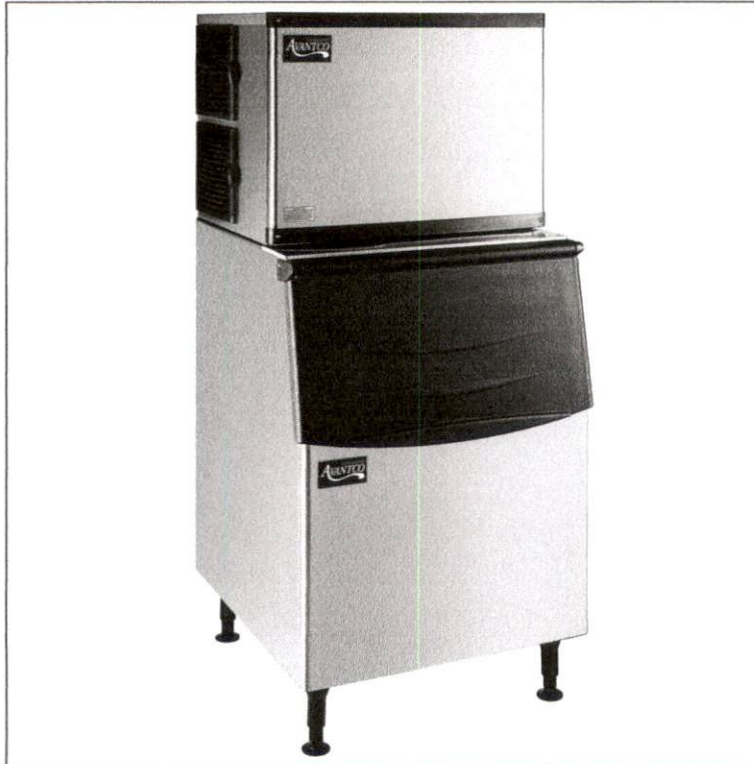
Date:

Approval:

ICE MACHINES
AVANTCO

Avantco Ice KMC-H-530-A 30" Air Cooled Modular Half Cube Ice Machine with Bin - 500 lb.

Item #194KMCH530BA



Technical Data

| | |
|---------------------------|---------------------------|
| Width | 30 Inches |
| Depth | 32 11/16 Inches |
| Height | 67 11/16 Inches |
| Bin Width | 30 Inches |
| Bin Depth | 32 11/16 Inches |
| Bin Height | 45 5/16 Inches |
| Amps | 9.4 Amps |
| Hertz | 60 Hertz |
| Phase | 1 Phase |
| Voltage | 115 Volts |
| 24 Hour Ice Yield | 500 Pounds |
| Ambient Temperature Range | 40 - 90 Degrees F |
| Average Running Decibels | 73 Decibels |
| Bin Storage Capacity | 375 lb. |
| BTU Per Hour | 3798 BTU |
| Color | Silver |
| Condenser Type | Air Cooled |
| Ice Type | Half Size Cubes |
| Installation Type | Modular |
| Material | Stainless Steel |
| Plug Type | NEMA 5-15P |
| Power kWh/100 lbs. Ice | 4.7 kWh |
| Power Usage | 4.7 kWh per 100 lbs. |
| Refrigerant Type | R-290 |
| Type | Ice Machines with Bins |
| Water Pressure Range | 18 3/4 - 80 PSI |
| Water Temperature Range | 40 - 90 Degrees F |
| Water Usage | 13.6 Gallons per 100 lbs. |

Avantco Ice Machines

Features

- Makes up to 500 lb. of half cube ice per day
- Durable 304 stainless steel exteriors with polyethylene interiors
- Digital controller allows user to quickly identify issues
- Bright LED lights illuminate the ice bin
- Kit includes ice machine, ice bin, and sanitary ice scoop

Certifications



5-15P



3/4" Water Connection



ETL Sanitation

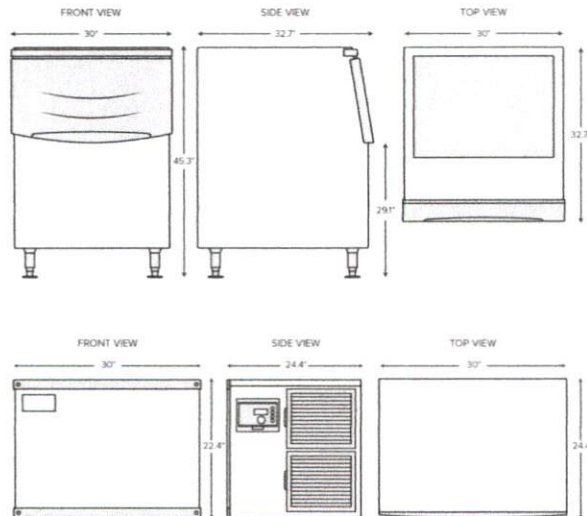
5-15P

3/4"

ETL

Sanitation

Plan View



Notes & Details

Make sure you've always got plenty of fresh ice on hand with the Avantco Ice KMC-H-530-A 30" air cooled modular half cube ice machine with bin! Capable of producing up to 500 lb. of half cube ice per day, you'll always have plenty of ice to serve on demand. Not only that, with an included ice bin that holds an impressive 375 lb. of ice, this ice machine and bin duo are perfect for preventing periods of downtime while ice is being made. This kit also comes with an ice scoop for a complete set.

For ease of maintenance, a built in diagnostic system will identify problems that your ice machine may be having and will display the issue on the digital controller so it can be repaired accordingly. This easy-to-use controller can also be used to monitor the current stage of ice production that your machine is in. It allows you to adjust the bridge thickness up or down to maximize your harvest into individual cubes of ice, rather than full sheets. It also initiates the cleaning cycle and displays what stage of the cycle you're in.

Thanks to their durable type 304 stainless steel construction with polyethylene interiors, these units are built to last, and at only 30" in width, are great for kitchens where space is at a premium. Plus, (4) 6" adjustable legs stabilize the unit on uneven floors. A nickel plated evaporator and removable air filter make for quick and simple cleaning and maintenance. The ice machine comes with pre-drilled holes on the back of the unit to mount your OceanLoch water filter to the machine to ensure you are serving the cleanest and freshest ice possible. The ice machine is also designed for side-breathing and rear exhaust, which prevents hot air from being blown outward into your kitchen or service area. This unit requires a 115V electrical connection for operation.

Kit Includes:

- (1) Avantco Ice KMC-H-530-A 30" air cooled modular half cube ice machine - 500 lb.
- (1) Avantco Ice BIN27530 30" ice storage bin - 375 lb.

⚠ 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.

ITCB-DV, 29" Trunk, W/ Tray

35.0" x 21.8" x 11.6"
(88.9cm x 55.4cm x 29.5cm)



- Sleek modernized design language, with rounded angles on the corners and trunk
- Digital readout displays in English, Spanish, or French ---for easier programming and control--- and can show either 'Standard' or Metric measurements. Digital readout also shows machine status, and targeted advertising messages can be programmed for display.
- BUNN Infusion Series technology allows for multiple recipes from one footprint --- with three brew buttons and two batch sizes
- Energy-saver mode reduces tank temperature during idle periods
- Exclusive Peak Extraction™ Sprayhead is multi-directional with a 7-hole design to ensure ultimate uniformity of extraction
- Electronic funnel lock prevents removal of each brew funnel until drip- through is complete
- USB programming capable
- Pre-infusion and pulse brew for maximum flavor extraction. Cold brew lockout & digital temperature control further ensure top-notch brewing.
- Brews into all BUNN iced tea dispensers (except TDS-5), 1.9 to 3.8 liter airpots, thermal carafes --- and can accommodate BUNN ThermoFresh® Servers [servers not included]
- Includes integrated flip tray that converts to three positions: thermal carafe, airpot and tea dispenser
- Dual voltage adaptable (Can operate at 120V/15 amp or 120/208-240V/20 amp)

Agency:



Specifications

Product #: 52200.0100

Water Access: Plumbed

Interface: Wireless

Finish: Stainless

Funnel: Black Plastic

Additional Features

BrewWISE

Electrical & Capacity

| Volts | Amps | Watts | Cord Attached | Plug Type | 8oz cups/hr 236ml cups/hr | Input H ₂ O Temp. | Phase | # Wires plus Ground | Hertz |
|---------|------|-------|---------------|------------|------------------------------|------------------------------|-------|---------------------|-------|
| 120 | 14 | 1700 | Yes | NEMA 5-15P | 72 | 60°F (15.5°C) | 1 | 2 | 60 |
| 120/208 | 13 | 2650 | - | N/A | - | 60°F (15.5°C) | 1 | 3 | 60 |
| 120/240 | 15 | 3500 | - | N/A | 120 | 60°F (15.5°C) | 1 | 3 | 60 |

Plumbing Requirements

| PSI | kPa | Fitting Supplied | Water Flow Required (GPM) |
|-------|---------|-------------------------|---------------------------|
| 20-90 | 138-621 | 1/4" Male Flare Fitting | 1.25 |

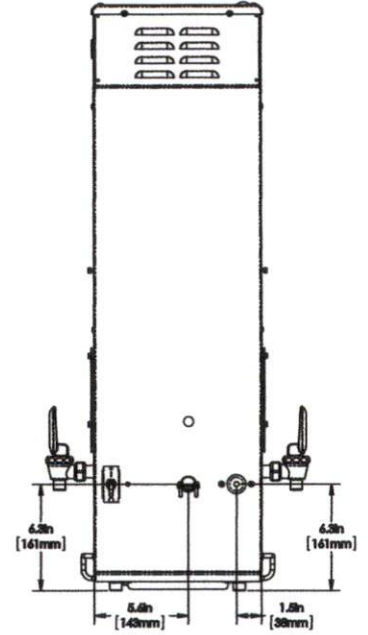
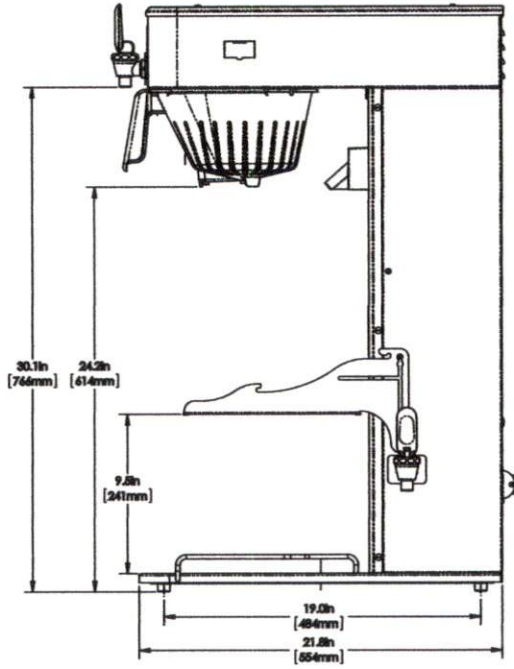
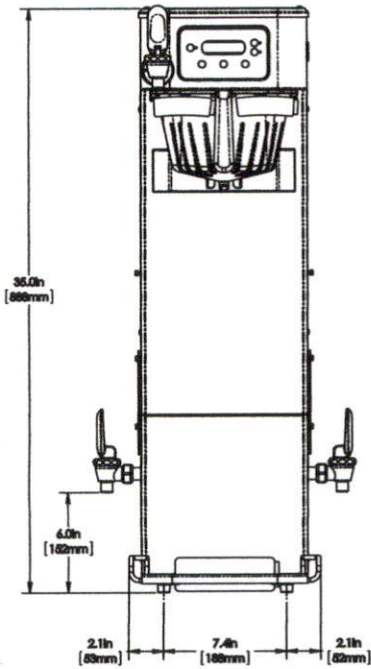
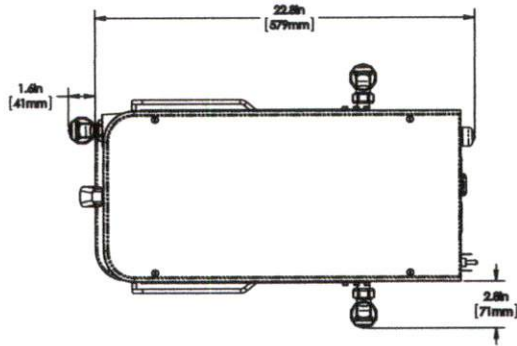
CAD Drawings

| 2D | Revit | KLC |
|----|-------|-----|
| ● | | |



BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle

Created on:



| Unit | | | Shipping | | | | | |
|---------|----------|----------|----------|--------------|--------------|--------------|------------|-----------------------|
| | Width | Height | Depth | Width | Height | Depth | Weight | Volume |
| English | 11.6 in. | 35.0 in. | 21.8 in. | 13.0 in. in. | 37.5 in. in. | 27.5 in. in. | 47.600 lbs | 5.593 ft ³ |
| Metric | 29.5 cm | 88.9 cm | 55.4 cm | 33.0 cm cm | 95.3 cm cm | 69.9 cm cm | 21.591 kgs | 0.158 m ³ |



BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle

Created on: 04/04/2010

Item #: 600HS12SP

Project:

Rudino's

Qty: 3

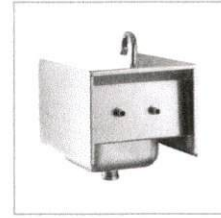
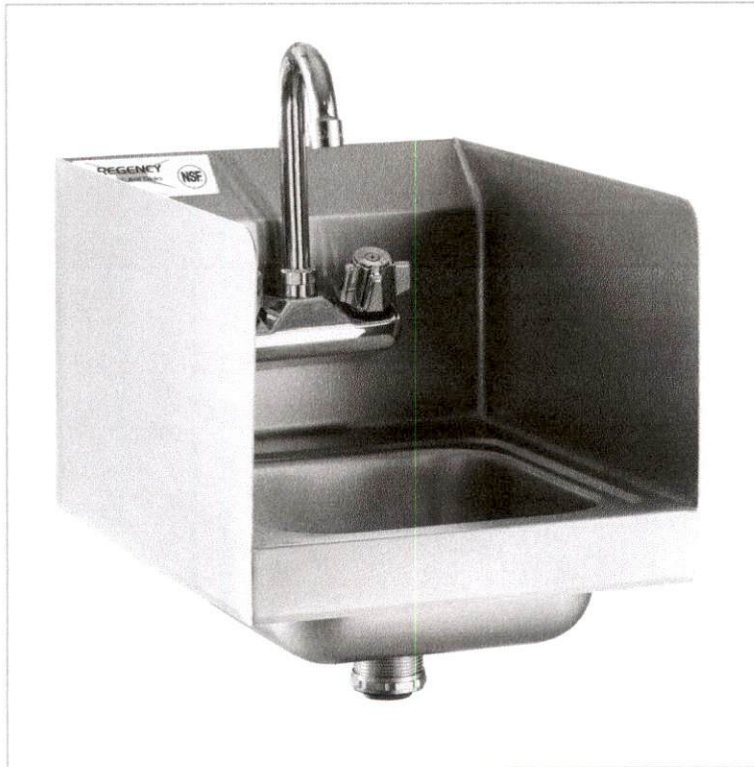
Date:

Approval:

REGENCY
Tables and Sinks

Regency 12" x 16" Wall Mounted Hand Sink with Gooseneck Faucet and Side Splash

Item #600HS12SP



Technical Data

| | |
|------------------------|--|
| Length | 12 Inches |
| Width | 16 Inches |
| Height | 12 Inches |
| Bowl Depth | 4 Inches |
| Bowl Front to Back | 9 Inches |
| Bowl Left to Right | 9 Inches |
| Faucet Centers | 4 Inches |
| Features | Faucet Included NSF Listed Side Splashes |
| Flow Rate | 2 GPM |
| Gauge | 20 Gauge |
| Installation Type | Wall Mounted |
| Material | Stainless Steel |
| Number of Compartments | 1 Compartments |
| Number of Faucets | 1 |
| Stainless Steel Type | Type 304 |
| Type | Hand Sinks |

Features

- 8" gooseneck faucet included
- 18-gauge type 304 stainless steel side splashes and a wall mounted clip
- 20-gauge type 304 stainless steel
- Holes punched on 4" centers; 8" backsplash
- Single 9" x 9" x 4" bowl includes 1 1/2" IPS drain baskets

Certifications



Notes & Details

Keep your restaurant up to code without sacrificing space with this Regency HS-12-SP space saver hand sink with side splash. Each sink comes standard with a single 9" x 9" x 4" bowl and 8" high back and side splashes. Additionally, this hand sink has two holes punched on 4" centers to accept its included Regency 8" gooseneck faucet.

This sink offers an economical, 20-gauge type 304 stainless steel construction along its top, bowl, and backsplash, in addition to 18-gauge type 304 stainless steel side splashes and a wall mounted clip. It comes standard with a 1 1/2" IPS drain basket.

Regency Tables & Sinks

35136GMRBNL

Cooking Performance Group 36GMRBNL 36" Gas Countertop Griddle with Manual Controls and 36", 2 Drawer Refrigerated Chef Base - 90,000 BTU



Item #: 35136GMRBNL Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- 3 independently-controlled 30,000 BTU burners
- Features 3/4" thick steel plate with back and side splashes to protect surrounding area
- Each drawer holds 1 full size food pan and (3) 1/6 size food pans
- Griddle operates with 90,000 BTU; base features 1/5 hp compressor and requires 115V connection
- Field convertible to liquid propane; includes orifice for connection



Technical Data

| | |
|--------------------------|----------------------------------|
| Width | 36 Inches |
| Depth | 32 1/8 Inches |
| Height | 40 13/16 Inches |
| Cooking Surface Width | 36 Inches |
| Cooking Surface Depth | 20 Inches |
| Base Power Type | Electric |
| Base Style | Refrigerator |
| Burner BTU | 30000 BTU |
| Burner Style | U-Shaped |
| Control Type | Manual |
| Cooking Surface Material | Steel |
| Gas Inlet Size | 3/4 Inches |
| Griddle Location | Full Surface |
| Installation Type | Freestanding |
| Kit Type | Chef Base / Cooking Equipment |
| Number of Burners | 3 Burners |
| Number of Controls | 3 |
| Number of Ovens | None |
| Plate Thickness | 3/4 Inches |
| Plug Type | NEMA 5-15P |
| Power Type | Field Convertible Natural Gas |
| Total BTU | 90000 BTU |
| Type | Manual Griddles |
| Usage | Medium Duty |
| Weight Capacity | 880 lb. |

Certifications



ETL
US



ETL Sanitation



Field Convertible



5-15P



3/4" Gas
Connection

**Cooking Performance Group 36GMRBNL 36"
Gas Countertop Griddle with Manual Controls
and 36", 2 Drawer Refrigerated Chef Base -
90,000 BTU**



Notes & Details

Easily keep up with customer demands for grilled burgers, chicken, steak and other dishes by cooking them on this Cooking Performance Group 36GMRBNL 36" griddle with manual controls and refrigerated chef base! This convenient equipment combination is great for any kitchen that wants to streamline their food prep process, providing refrigerated storage space, a griddle for cooking, and a place for the griddle to sit. You can keep a variety of ingredients in the chef base, pull them out for an order, and grill it all within the same workspace!

This particular griddle boasts three powerful 30,000 BTU stainless steel U-shaped burners with standing pilots for instant ignition that make it a fantastic choice for busy snack bars, concession stands and take-out restaurants! Great for burgers, bacon, cheesesteak, and other meats, this unit's manual controls offers added appeal to experienced chefs who prefer the "feel" of manual controls, while the 3/4" thick, 36" wide polished steel cooking surface features an impressive 20" depth that is sure to deliver all of the workspace needed.

The griddle is made of stainless steel that is both durable and extremely easy to clean, includes back and side splashes to protect your walls and countertops, and even has a full width waste tray to provide you with a complete package of excellent performance and worry-free maintenance! It has a 3/4" rear gas connection and ships ready to connect to a natural gas supply, but includes a liquid propane orifice kit for simple field conversion.

Not only do you receive the griddle, but you get a 2 drawer refrigerated base to place it on, as well! This particular chef base features a durable 1 3/4" stainless steel top that can hold up to 880 lb. Equipped with a marine edge, the unit's top helps to contain drips and spills for easy cleanup. For maximum capacity, each drawer can hold up to 1 full size food pan and (3) 1/6 size food pans (sold separately). The 1/5 hp refrigeration system circulates R-134a refrigerant and is easily operated by its electronic temperature control, which allows you to set the unit to hold prepared foods and ingredients at temperatures between 33 and 41 degrees Fahrenheit. Plus, the cabinet is made of 20 gauge stainless steel inside and out for durability, and for greater ease of cleaning, it rests on (4) 4" casters so that you can move it away from the wall. This refrigerated chef base requires a 115V electrical connection for operation.

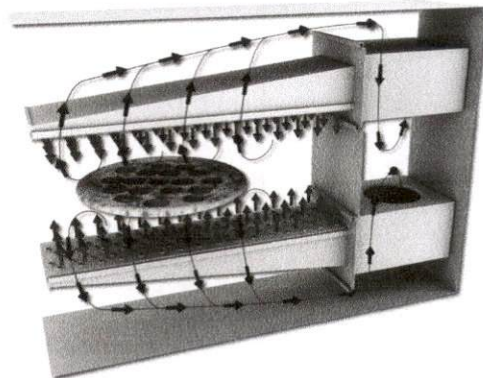
⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

2- **WOW!²** Double Stack
OVEN!™
energy management system
VARIABLE AIR FLOW



WOW² Principle with exclusive VAF (Variable Air Flow)

The Middleby Marshall WOW!² conveyor series oven utilizes advanced VAF impingement technology that allows the user full control of the air flow on the top and bottom of the baking chamber, resulting in optimal results in cooking product. Top and bottom zone air flow is modified through the main control, allowing instant results and full control of air movement, time, and temperature settings. The exterior of the oven is cool to the touch, safely giving users cooler working conditions in the immediate area. The WOW!² oven is designed to cook an endless amount of food products including pizza, chicken, seafood, sandwiches and more.



Standard Features

- **Impingement PLUS!** low oven profile and dual air return
- **Patented EMS energy Management System**
- 55" (1397mm) long cooking chamber
- 32" (813mm) wide, 90-3/4" (2305mm) long conveyor belt
- Conveyor speed (Range of 1:00 - 20:00)

Speed

- Advanced technology air delivery system bakes up to 30% faster than standard conveyor ovens

Energy Management System

The PS360G WOW!² Oven™ features an Energy Management System (EMS) that automatically reduces gas consumption. Electronic control can be programmed in one energy saving mode. Automatic "energy eye" saves gas when food product is not present in the oven.

Stackable

Can easily be stacked on top or below a Middleby Marshall PS350 or PS360S oven.

Optional Features

- **Hearth Bake Belt***, for the perfect deck oven crust in a conveyor oven.
- **Split belt** - two 16" (406mm) belts with individually adjustable speed settings

Cleanability

Interior oven drip trays. Other removable parts include: crumb pans, end panels, air fingers, and a folding conveyor belt assembly.

Easily Serviced

Control compartment is designed for quick and easy access.

Warranty

All PS360G WOW!² Oven™ models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA Only)

Ventilation

For installation under a ventilation hood only.

*Patent Pending



PS360G Rev 5 (12/16)



1400 Toastmaster Drive
Elgin, IL 60120 USA
(847) 741-3300 Fax: (847) 741-0015
www.middleby-marshall.com

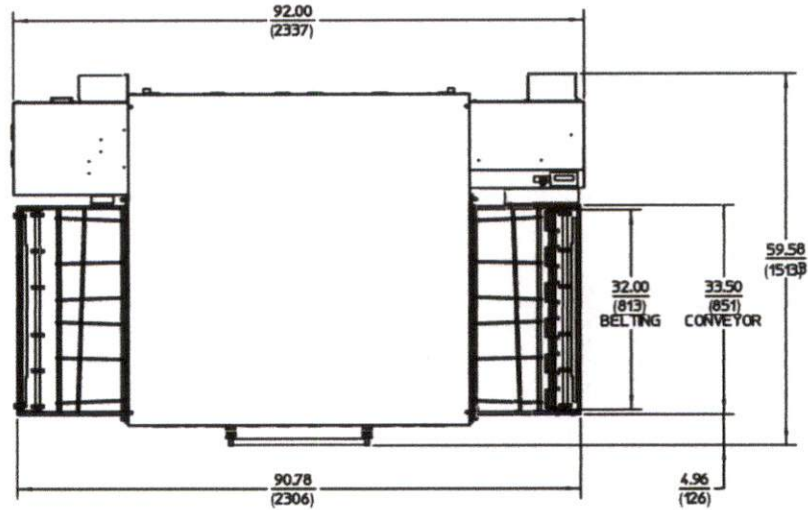


Direct Gas Fired Conveyor Oven

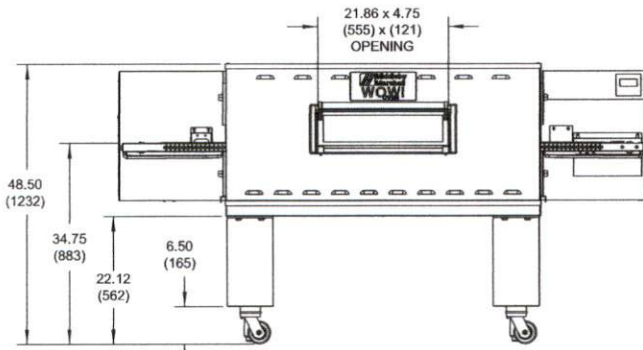
NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions.

NOTE: All units are shown with casters. CE-approved ovens use 6"/152mm adjustable feet instead of casters.

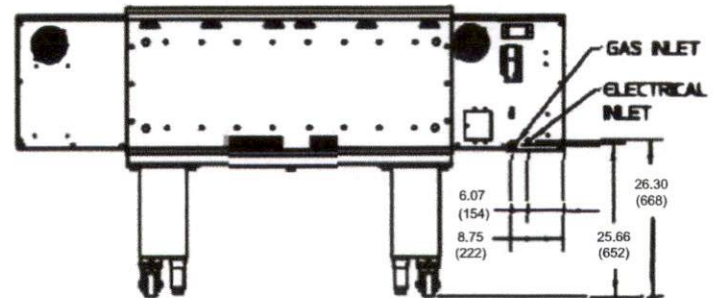
PS360G-1



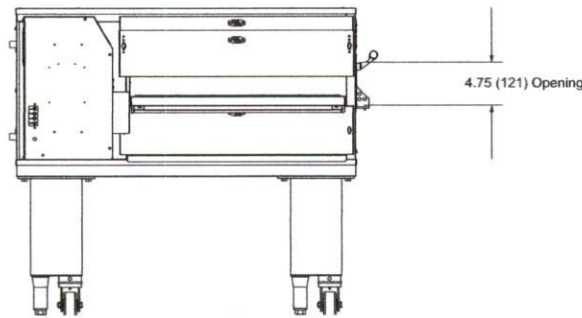
TOP VIEW



FRONT VIEW



BACK VIEW



SIDE VIEW



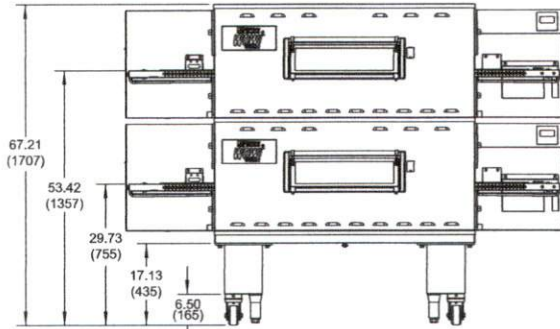


Direct Gas Fired Conveyor Oven

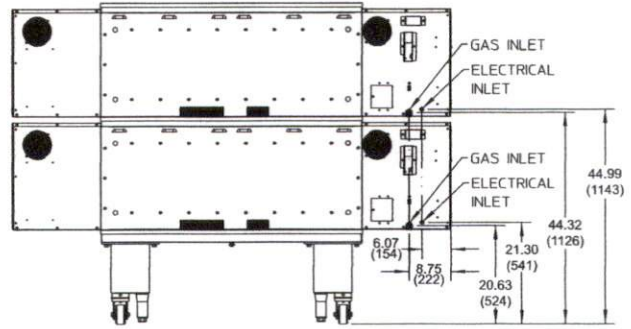
NOTE: Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions.

NOTE: All units are shown with casters. CE-approved ovens use 6"/152mm adjustable feet instead of casters.

PS360G-2

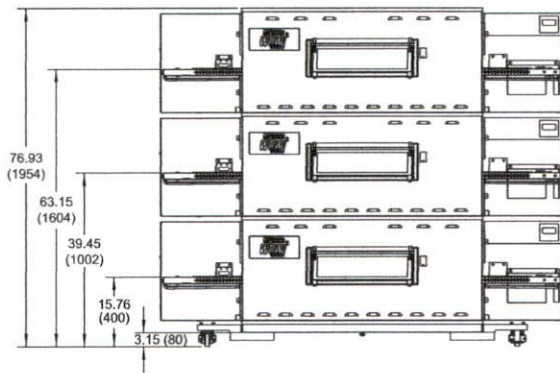


FRONT VIEW

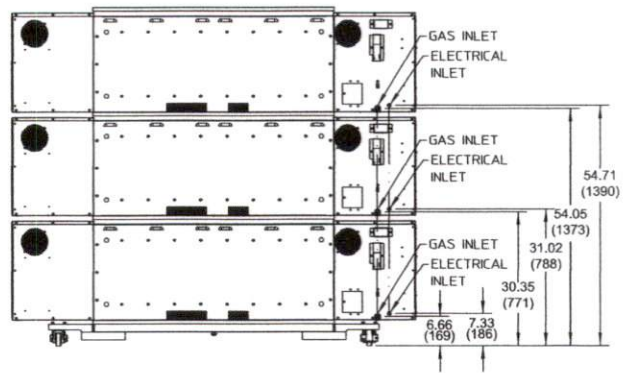


BACK VIEW

PS360G-3



FRONT VIEW



BACK VIEW

RECOMMENDED MINIMUM CLEARANCES

| Rear of Oven to Wall | Control end of conveyor to wall | Non-control end of conveyor to wall |
|----------------------|---------------------------------|-------------------------------------|
| 0" (0mm) | 1" (25.4mm) | 1" (25.4mm) |

GENERAL SPECIFICATIONS

| | Heating Zone | Baking Area | Belt Length | Belt Width | Overall Length | Height | Depth | Operating Temp | Bake Time Range | Ship Wt | Ship Cube |
|---|--------------|--------------------|--------------------|--------------------------------------|------------------|--------------------|-------------------|----------------------------|-----------------|-------------------|---------------------|
| PS360G-1 with 22-1/8" (562mm) leg extensions | 55" | 12.2 ft² 1.1 m² | 90-3/4" 1670mm | 32" 813mm or 2x16" 406mm | 90.75" 2305mm | 48.50" * 1232mm | 59-1/2" 1513mm | 325°F-570°F 163°C-299°C | 1-20 min | 1501lbs 681kg | 121.5ft³ 3.44m³ |
| PS360G-2 with 11-1/4" (286mm) leg extensions | 110" | 24.4 ft² 2.3 m² | 90-3/4" 1670mm | 32" 813mm or 2x16" 406mm | 90.75" 2305mm | 67.21" * 1707mm | 59-1/2" 1513mm | 325°F-570°F 163°C-299°C | 1-20 min | 2801lbs 1271kg | 243ft³ 6.88m³ |
| PS360G-3 with 5" (127mm) leg extensions | 165" | 36.6 ft² 3.4 m² | 90-3/4" 1670 mm | 32" 813mm or 2x16" 406mm | 90.75" 2305mm | 76.93" * 1954mm | 59-1/2" 1513mm | 325°F-570°F 163°C-299°C | 1-20 min | 4101lbs 1860kg | 364.5ft³ 10.32m³ |

* Overall height is shown for standard leg extensions. Customer-specific leg extensions will affect the overall height of the oven

ELECTRICAL SPECIFICATIONS

| Version | Voltage | Phase | Freq | Current Draw | Supply | Breakers |
|--------------------------|----------|-------|----------|--------------|-------------------------------------|--------------------|
| Domestic and std. export | 208/240v | 1 | 50/60 hz | 10 Amp | 2 pole, 3 wire (2 hot, 1 ground) | As per local codes |

* The current draw rating shown above are maximum values for normal operation, amperage draw will be less than the listed value.

NOTE: Each oven includes a 6 ft cord with NEMA# L6-20P plug. Customer to provide NEMA# L6-20R receptacle.

GAS SUPPLY SPECIFICATIONS

| Version | Gas Type | Supply (inlet) Pressure | Regulated Pressure | Rated Heat Input |
|-----------------------|-------------|----------------------------------|------------------------|-----------------------------|
| Domestic & std export | Natural Gas | 6-12" W.C. (14.9-29.9mbar) * | 3.5" W.C. (8.7mbar) | 125,900 BTU (36.9 kW-hr) |
| Domestic & std export | Propane Gas | 12-14" W.C. (29.9-34.9mbar) * | 6" W.C. (14.9mbar) | 125,900 BTU (36.9 kW-hr) |

* The required gas supply pressures of other locations are dependent on the local gas type and on all applicable local codes.

Minimum Gas Pipe Sizes:

* Natural Gas - 2" (50.8 mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve.

* Propane Gas - 2" (50.8 mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve

NOTE: Each oven includes (1) 3/4"(19mm)NPT x 48"(1219mm) flexible, vinyl coated gas hose, EXCEPT for CE Countries.

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.