



CAUTION HOT SURFACES

ON

OFF

READY

WARING
PROFESSIONAL
EXTRA BURNER

MIN

WARING
COMMERCIAL®



TORRINGTON, CT 06790

LISTED

PROFESSIONAL EXTRA BURNER

4H03

MODEL : WEB300

120V AC 60Hz 1300W

MADE IN CHINA 4717

FOR COMMERCIAL USE ONLY

UNPLUG BEFORE CLEANING

DO NOT IMMERSE IN WATER

Master



Job # 2767085 - Hood # 1

OPERATING INSTRUCTIONS

Complies with any limitations to listed in the Hood exhaust agency listing.

Exhausting hooded surface must be at least 24 inches above tray or work.

Exhausting hooded surface must be at least 24 inches below rear edge of the hood.

Max working surface temperature is 150°F.

Use only with:

- A. 10. Classified Type I Exhaust Hood, Type I
- B. 10. Classified Type II Exhaust Hood, Type I
- C. 10. Classified Type III Exhaust Hood, Type I
- D. 10. Classified Type IV Exhaust Hood, Type I

Other listed in hood.

1. 20" Tall x 12" Wide

2. Type III Hood with Hooded and Hood

Hood Clearance to Combustibles

FRONT - 0 in.

RIGHT - 0 in.

Hood Clearance to Combustibles to be in accordance with NFPA 96 and/or the International Mechanical Code.

- REAR - 18 inches to combustibles or 3 inches to limited combustibles
- LEFT - 18 inches to combustibles or 3 inches to limited combustibles
- TOP - 18 inches to combustibles or 3 inches to limited combustibles

Hoods with integral 3 inch standoffs may be installed directly against limited combustible surfaces.

Any insulated surface on the hood can be in contact with a combustible wall or structure.

Hood surfaces perpendicular to combustible walls or structures do not need to be insulated to maintain the zero inch clearance rating.

Only the surface of the hood against a combustible wall or structure must be insulated. For example, on a combustible back wall, only the back of the hood needs to be insulated, even if the back wall extends beyond the back of the hood in any direction.

CLEANING AND MAINTENANCE OF STAINLESS STEEL HOODS

- CAREFULLY WIPE AWAY GRITTY SUBSTANCES CLINGING TO S.S. SURFACES TO AVOID SCRATCHING.
- DILUTE 1/2 CUP OF LAUNDRY DETERGENT (E.G. TIDE, SURF) WITH 1 GAL. WARM WATER.
- SOAK A CLOTH IN THE WATER DETERGENT SOLUTION. WRING OUT EXCESS.
- RUB WITH THE CLOTH IN THE DIRECTION OF THE GRAIN.
- WIPE S.S. WITH CLOTH SOAKED IN WARM WATER TO REMOVE ALL TRACES OF THE CLEANSING AGENT.
- WIPE S.S. DRY WITH A CLEAN CLOTH.
- REAPPLY S.S. POLISH (E.G. SHELLA SHINE).
- FILTERS SHOULD BE CLEANED IN A DISHWASHER OR SOAK SINK DAILY.

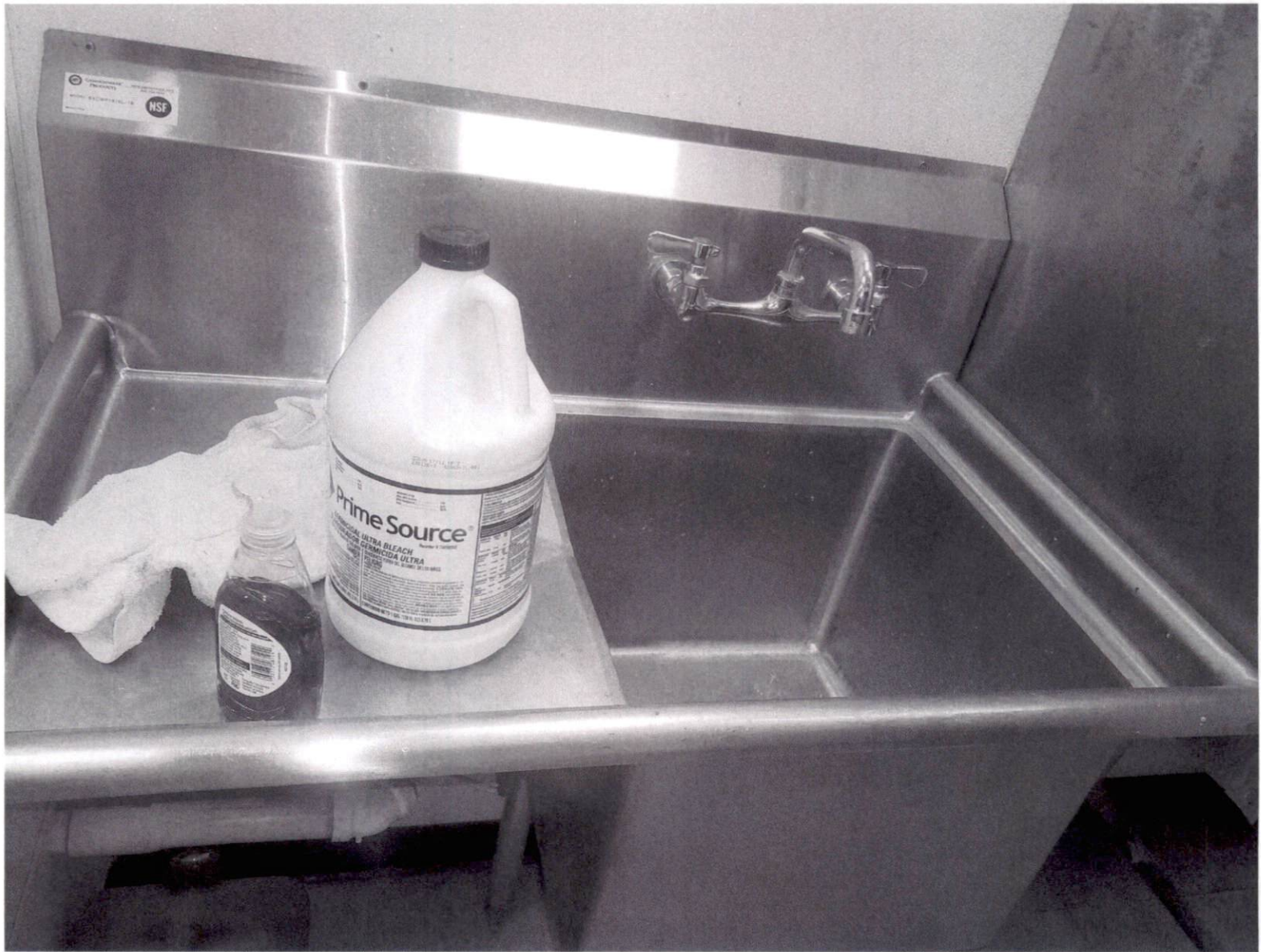
DO NOT USE IRON WOOL OR SPATULAS

DO NOT USE THE FOLL AROUND THE F

- CHLORINE SUBSTANCE
- ACIDS (E.G. SULFURIC)
- CHLORIDE (E.G. MERC. FERRIC CH

VAP SUE COF





TWU
 Manufacturing Co.
 O'FALLON, MO 63366

CABINET SERIAL NUMBER: **1-3306044**



3306044

MODEL: **TWT-60**

REFRIGERATION UNIT **AE4440Y**

DESIGN PRESSURES - PSIG

HIGH SIDE **312** - LOW SIDE **140**

| HP | VOLTAGE | HZ | PH | F.L. AMPS |
|------------|------------|-----------|----------|------------|
| 1/3 | 115 | 60 | 1 | 7.8 |

CHARGE REFRIGERANT **R134A**
9 OZ

CAC

THIS UNIT LISTED UNDER N.S.F. NO. 7

U.S. PATENT NUMBERS:
 5,553,354 / 5,453,082 / 5,182,923
 5,182,524 / 5,076,443 / 4,955,486
 4,890,746 / 4,875,745 / 4,127,968
 D273,298 / D271,107 / 5,594,547
 2,045,722

DO NOT CLEAN LABEL WITH SOLVENT
DRL

ENERGY SAVING



INTENDED FOR USE IN ROOMS
 WITH AN AMBIENT TEMPERATURE
 OF 86°F (30°C) OR LESS

fridge

TRUE[®]

True Manufacturing Co., Inc.
True Refrigeration[®]
O'Fallon, MO 63366

MADE IN THE USA

CABINET
SERIAL
NUMBER:

8819982



8819982

MODEL: **T-23-HC**

| | | |
|------------|-----------|--|
| 115 | V | HP COMPRESSOR M/N: 1/5 EMI70UER |
| 60 | Hz | REFRIGERANT: R290 2.8 oz. (g) |
| 1 | PH | DESIGN PRESSURES - PSIG (N/cm ²) HIGH SIDE 320 LOW SIDE 148 |
| 2.8 | A | |

BLOWING AGENT: R611

U.S. PATENT NUMBERS:

BBG

THIS UNIT LISTED UNDER
N.S.F. NO. 7



Energy
Verified



COMMERCIAL
REFRIGERATOR
AND FREEZER
ALSO ENERGY
VERIFIED
ASHRAE
70-2000 3RU2

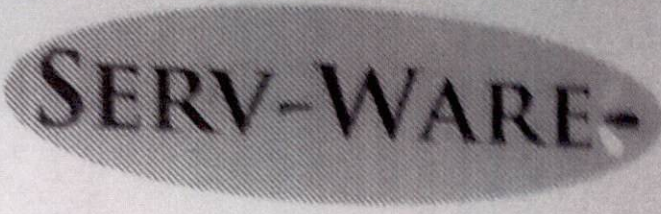
LISTED
COMMERCIAL
REFRIGERATION
3046

B

DO NOT CLEAN LABEL WITH SOLVENT
DRL



freezer



COMMERCIAL FREEZER

COMMERCIAL FREEZER
4AB4

MODEL NO. **RF-2**

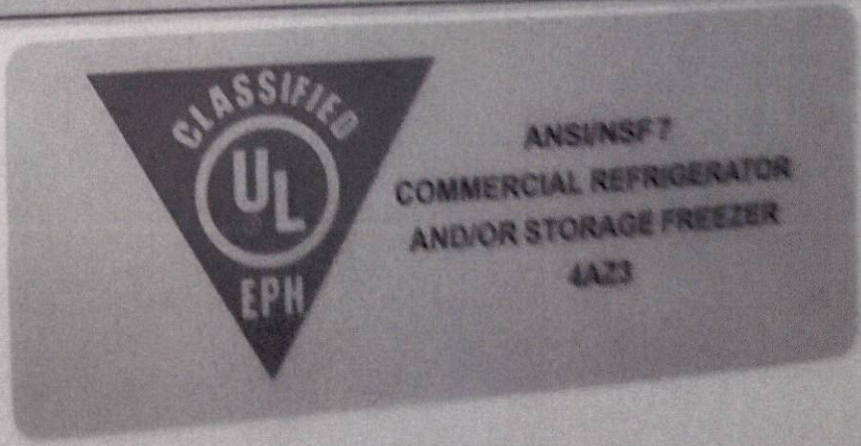
BATCH NO. SERIAL NO.
155240 5052686

DESIGN PRESSURES
HIGH SIDE: 430 PSIG
LOW SIDE: 220 PSIG

REFRIGERANT: R404A 25.0 oz.

ELECTRIC RATING
12 AMPS 115V 60Hz

SERV-WARE PRODUCTS
www.Serv-Ware.com 800.768.5963
MADE IN CHINA



fridge

TWUE
Manufacturing Co.
O'FALLON, MO 63366

CABINET SERIAL NUMBER: **1-3306044**



3306044

MODEL: **TWT-60**
DESIGN PRESSURES - PSIG

REFRIGERATION UNIT **AE4440Y**
HIGH SIDE **312** - LOW SIDE **140**

| | | | | |
|------------------|-----------------------|-----------------|----------------|-------------------------|
| HP 1/3 | VOLTAGE 115 | HZ 60 | PH 1 | F.L. AMPS 7.8 |
|------------------|-----------------------|-----------------|----------------|-------------------------|

CHARGE REFRIGERANT **R134A**
9 OZ

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2,045,732

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DRL

ENERGY SAVING




UL LISTED
ELECTRICAL EQUIPMENT
CLASSIFICATION
5000




INTENDED FOR USE IN ROOMS
WITH AN AMBIANT TEMPERATURE
OF 80°F (30°C) OR LESS

Food warmer

HENNY PENNY®

 CLASSIFIED EPH ANSINSF 4

EATON, OHIO 45320
MADE IN USA
www.hennypenny.com

 601M C **UL** US LISTED COOKING APPLIANCE

| | | | | | |
|---------------|----------|------------|-----------|-------|--|
| MODEL | HMR-105 | SERIAL NO. | HA1806022 | | |
| PRODUCT NO. | HMR105.0 | | | | |
| 120/208 VOLTS | 60 | Hz. | 1 | PHASE | |
| 26.9 AMPS | 5592 | WATTS | 3+G WIRE | | |

56371

THIS PRODUCT IS COVERED BY ONE OR MORE OF THE FOLLOWING U.S. AND FOREIGN PATENTS OR REGISTRATIONS:
US 6,259,065 B1; US 6,627,855 B2; CN ZL00809427.6; and other Patents Pending.

24171

 **WARNING**
SHOCK HAZARD
TO AVOID ELECTRICAL SHOCK, DISCONNECT POWER BEFORE...

ACCEPTED FOR USE
CITY OF NEW YORK
DEPARTMENT OF BUILDINGS
MEA 315

Food warmer

HENNYPENNY®

EATON, OHIO 45320
MADE IN USA
www.hennypenny.com



| | | | |
|---------------|------------|------------|-----------|
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| PRODUCT NO. | HMR105.0 | | |
| 120/208 VOLTS | 60 Hz. | 1 PHASE | |
| 26.9 AMPS | 5592 WATTS | 3+G WIRE | |
| | | | 56371 |

IT IS COVERED BY ONE OR MORE OF THE FOLLOWING U.S. AND



ETC

ELECTRIC STORAGE TANK WATER HEATER



LISTED
932N

MODEL NUMBER

SERIAL NUMBER

ITEM ID / PART NUMBER

E6-40R45DV 110

2215129142516

100341521

VOLTS AC

PHASE

WATTS
UPPER

WATTS
LOWER

TOTAL WATTS
CONNECTED

NOMINAL
CAPACITY
US GAL

MAX WORKING
PRESSURE

240

1

4500

4500

4500

40

150

VOLTS AC

ALTERNATE RATINGS
WATTS
UPPER

WATTS
LOWER

TOTAL WATTS
CONNECTED

CIRCUIT

208

3380

3380

3380

A6

**A. O. SMITH CORPORATION
HIGHWAY 1
MCBEE, SC**



Model Number **E6-40R45DV 110**

1700



Serial Number **2215129142516**

HENNY PENNY®



EATON, OHIO 45320
MADE IN USA
www.hennypenny.com



MODEL **HMR-105**

SERIAL NO. **HA1806022**

PRODUCT NO. **HMR105.0**

120/208 VOLTS

60 Hz.

1 PHASE

26.9 AMPS

5592 WATTS

3+G WIRE

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SHOCK HAZARD

TO AVOID ELECTRICAL SHOCK, DISCONNECT POWER BEFORE...

ACCEPTED FOR USE
CITY OF NEW YORK
DEPARTMENT OF BUILDINGS
MEA 211

Fryer



IMPERIAL

Commercial Cooking Equipment

1128 SHERBORN ST., CORONA, CA, 92872



MODEL **IFS-50**

SERIAL **06136806**

TYPE OF GAS **LPG**

BTU/HR **140,000**

MAN. PRES. **11.0**

INS. W.G.

INTENDED FOR OTHER THAN HOUSEHOLD USE.
SUITABLE FOR INSTALLATION ON COMBUSTIBLE FLOORS USING 6 IN ADJ. LEGS OR CASTER.
ANSI Z83.11a CGA 1.8a-1997, FOOD SERVICE EQUIPMENT

BAC SIDES

ES MB 6" 6"

LIGHTING INSTRUCTIONS

1. SET THE THERMOSTAT DIAL AND GAS COCK DIAL TO THE OFF POSITION.
2. WAIT FOR FIVE MINUTES.
3. TURN GAS COCK DIAL TO "PILOT" POSITION.
4. DEPRESS THE GAS COCK DIAL AND APPLY A LIGHTED MATCH OR TAPER TO THE PILOT.
5. HOLD THE GAS COCK DIAL DEPRESSED FOR ABOUT 30 SECONDS OR UNTIL THE PILOT STAYS LIT BEFORE RELEASING.
6. IF THE PILOT DOES NOT STAY LIT, REPEAT STEPS 4 AND 5.
7. FOR COMPLETE SHUT DOWN, TURN THERMOSTAT DIAL AND GAS COCK DIAL TO "OFF" POSITION.

WARNING

DO NOT OPERATE THE FRYER WITHOUT A TIPPING RESTRAINT IN PLACE.
DO NOT ATTEMPT TO MOVE THE FRYER WITH OIL/SHORTENING, ESPECIALLY WHEN HOT IT COULD SPILL/SPLASH AND CAUSE SEVERE BURNS. DRAIN THE FRYER BEFORE MOVING.

CAUTION

DO NOT MELT SOLID FAT IN FRYER UNLESS THE FAT IS PACKED FIRMLY BELOW, BETWEEN AND ABOVE THE HEAT TUBES.
DO NOT OPERATE THE FRYER IF THE OIL IS NOT UP TO THE OIL LEVEL MARK IN THE VESSEL. FAILURE TO COMPLY MAY DAMAGE THE VESSEL AND VOID THE WARRANTY.

P.N. 1038

Panini Press

winco



ELECTRICAL GRILL
MODEL No: EPG-1

CONFORMS TO UL STD.197
CERTIFIED TO CSA STD.C22.2 No.109

AMPS: 15
VOLTAGE: 120V AC

FREQUENCY: 50/60Hz
WATTAGE: 1.75kW

WINCO/DWL INDUSTRIES CO. • 65 INDUSTRIAL ROAD, LODI NJ 07644
SERVICE HOT LINE : 1-888-946-2682

SERIAL NO: EPG-1* 1400600



