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**Description:** Fabricated Sink, 1-compartment, 18" left drainboard, bowl size 18" x 18" x 14" deep, 16 gauge 304 stainless steel, tile edge splash, rolled edge, 8" OC faucet holes, stainless steel legs with adjustable side cross-bracing, 1" adjustable stainless steel bullet feet, overall 24" F/B x 38-1/2" L/R, NSF



(accessories\_details.asp?title=Sink Accessories&prodid=A7\*)



(sink\_modifications\_details.asp?title=Sink

Modifications&prodid=M1\*)



Spec Sheet ([https://advancetabco.kclcad.com/CustomImage/AD/SpecSheets/FC\\_1\\_2Comp.pdf](https://advancetabco.kclcad.com/CustomImage/AD/SpecSheets/FC_1_2Comp.pdf))



Need Parts? ([parts.asp?item=FC-1-1818-](parts.asp?item=FC-1-1818-18L&image=FC_1Comp_LDB.jpg)

[18L&image=FC\\_1Comp\\_LDB.jpg](parts.asp?item=FC-1-1818-18L&image=FC_1Comp_LDB.jpg))



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[title=1+Compartment+Fabricated+Sinks&drainboards=&manufacture=Fabricated&ID=&compartment=1&gauge=16&gauge\\_selected=true&bowl\\_size=18%22+x+18%22&dr](fabsinks_print_frdly.asp?title=1+Compartment+Fabricated+Sinks&drainboards=&manufacture=Fabricated&ID=&compartment=1&gauge=16&gauge_selected=true&bowl_size=18%22+x+18%22&dr)



Start Over? ([1comp\\_fabsinks\\_main.asp?title=1 Compartment Fabricated Sinks](1comp_fabsinks_main.asp?title=1 Compartment Fabricated Sinks))

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## One Compartment Fabricated Sinks

<< [Back To Fabricated Sinks \(fabricated\\_sinks.asp?title=Sinks\)](fabricated_sinks.asp?title=Sinks)

Here's What we Found Based on your Selection...

**Sink Model:** FC-1-1818-18L

**Style:** Fabricated

**Bowl Size:** 18" x 18"

**# of Compartments:** 1

**Sink Length:** 38.5"

**Drainboard Size:** 18"

**Drainboard Location:** Left

**Gauge:** 16

**Weight:** 60 **Cubes:** 22

**LIST PRICE:** \$2698



List Prices Expire June 30, 2023

View Our September 2022 Product & Price Guide! (<https://advancetabco.com/priceguide>)



MY ACCOUNT



CART

### Description

### Specs

<b>Shipping Weight</b>	598 lbs
<b>Power Type</b>	Natural Gas
<b>Number of Burners</b>	0
<b>Total BTU</b>	102000
<b>Burner BTU</b>	N/A
<b>Oven BTU</b>	27000
<b>Griddle BTU</b>	I Shape - none



**Intake-tube Pressure (W.C.)** Natural Gas 4

**Nozzle Number** Natural Gas (0) Hotplate - N/A, (1) Oven - NG39, (2) Griddle U Shape - NG42, (1) Griddle I shape - NG45

**Griddle work surface** W X D 36 x 20.5 Full length

  [MY ACCOUNT](#)  [CART](#)

X D

**Burner work surface W X D** 11.8 x 11.8

**Number of ovens** 1

**Interior Width** 20.6

**Interior Depth** 25.8

**Interior Height** 13.9

**Exterior Width** 36

**Exterior Depth** 31

**Exterior Height** 56.4

**Shipping Width** 40.9

**Shipping Depth** 39.8

**Shipping Height** 46.9

**Weight** 492 lbs

**Warranty.**

**Product Attachments**

**Reviews**

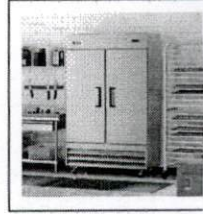
Item #: 178A49FHC Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Avantco A-49F-HC 54" Solid Door Reach-In Freezer

Item #178A49FHC



### Technical Data

Width	54 Inches
Depth	32 1/4 Inches
Height	82 1/2 Inches
Interior Width	49 3/8 Inches
Interior Depth	27 1/8 Inches
Interior Height	53 1/2 Inches
Amps	6.08 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Access Type	Doors
BTU (LBP)	2614
Capacity	41.3 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	Left/Right
Horsepower	1 2/7 HP
Installation Type	Freestanding
Number of Doors	2 Doors
Number of Shelves	6 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Sections	2 Sections
Temperature Range	-8 - -1 Degrees F
Type	Freezers

### Features

- Corrosion-resistant stainless steel exterior with aluminum interior
- Features 2 self-closing and stay-open locking doors
- Includes 6 epoxy coated shelves with 90 lb. capacity each
- Digital temperature controller with automatic defrost function
- R-290 refrigerant; 115V; 1 2/7 hp; 6.08 Amps

### Certifications



ETL US



5-15P

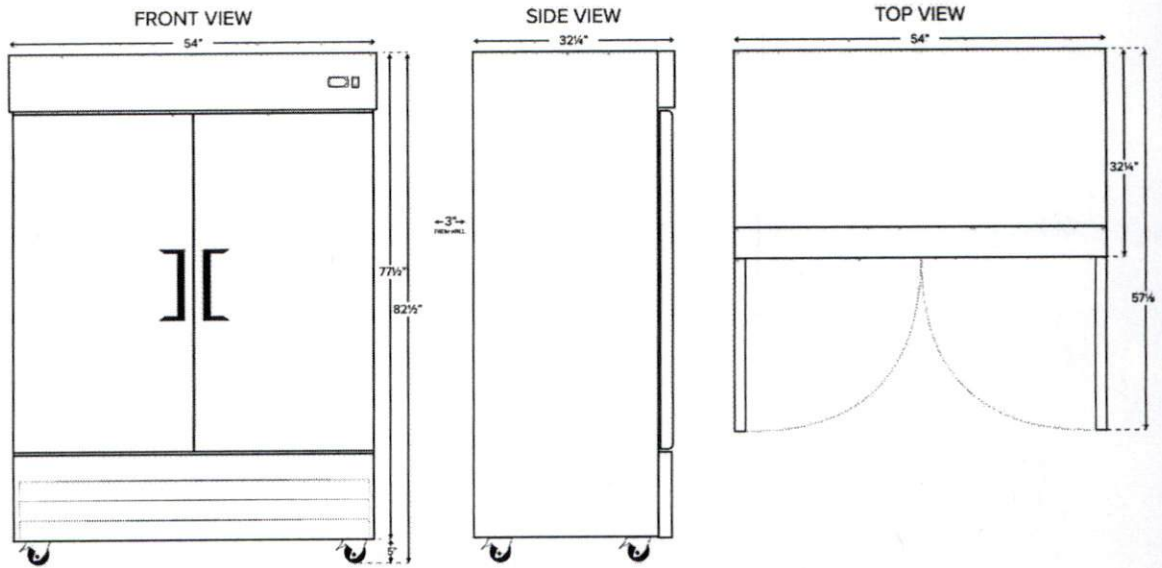


ETL Sanitation

Avantco Refrigeration



## Plan View



## Notes & Details

Your establishment relies on refrigeration for proper food safety, and with this Avantco A-49F-HC 54" solid door freezer, you receive performance you can depend on! A painted aluminum interior gives you increased durability, while (2) 430 stainless steel doors and exterior sides give it a sleek appearance. For convenience, 6 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 1 2/7 hp compressor that Uses R-290 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 stay open doors with locks, automatic defrosting, and a digital temperature control with digital display. This item requires a 115V electrical connection for operation.

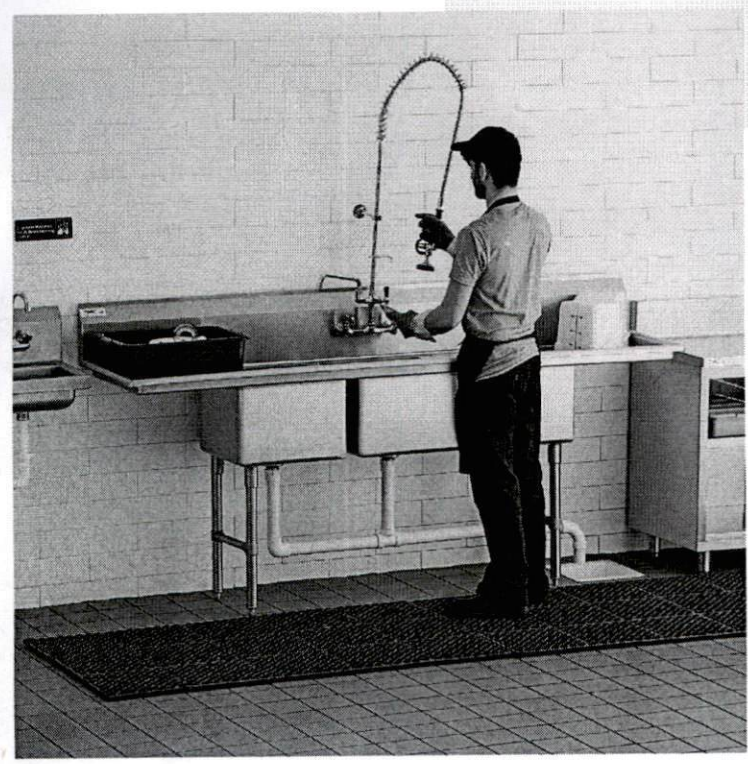
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## Regency 91" 16-Gauge Stainless Steel Three Compartment Commercial Sink with Stainless Steel Legs, Cross Bracing, and 2 Drainboards - 17" x 17" x 12" Bowls

#600S31718X



### Technical Data

Length	91 Inches
Width	22 1/2 Inches
Height	44 3/4 Inches
Drainboard Length	18 Inches
Bowl Depth	12 Inches
Backsplash Height	8 1/4 Inches
Work Surface Height	36 1/2 Inches
Basket Drain Size	3 1/2 Inches
Bowl Front to Back	17 Inches
Bowl Left to Right	17 Inches
Drain Outlet Size	1 1/2 Inches
Faucet Centers	8 Inches
Features	NSF Listed
Gauge	16 Gauge
Leg Construction	Stainless Steel
Material	Stainless Steel
Number of Compartments	3 Compartments
Number of Drainboards	2 Drainboards
Stainless Steel Type	Type 304
Style	2 Drainboards
Type	Straight / Line Sinks

### Features

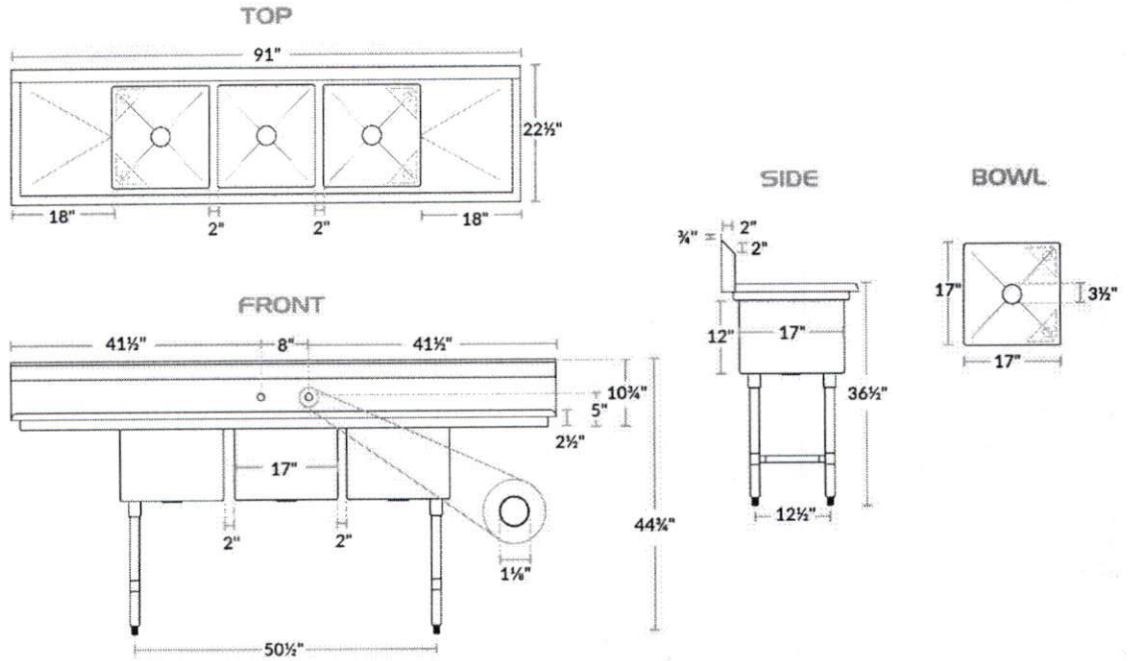
- Made of high-quality 16 gauge, type 304 stainless steel
- Designed with (3) 12" deep bowls and rounded corners for easy cleaning
- Stainless steel legs, sockets, bullet feet, and crossbracing for maximum strength and longevity
- Includes 1 1/2" IPS drain connection and 3 1/2" basket strainers
- Backsplash and rolled edges prevent splashes and overflow

### Certifications





**Plan View**



**Notes & Details**

Outfit your facility with a long-lasting sink with this Regency 91" stainless steel three compartment sink with 2 drainboards. It's constructed from high-quality, 16-gauge type 304 stainless steel, making it more corrosion-resistant and durable than other sinks made from thinner, 18-gauge material. This sink features 2 sturdy, 18" drainboards so you can easily wash and dry dishes and utensils in one convenient location. It's also dipped a minimum of 1/4" to facilitate better drainage, and the welded construction contributes to the long-lasting use and overall strength of this sink / drainboard combo.

The 12" deep bowls are die-stamped to a minimum of 1/4" to ensure proper drainage. Plus, each bowl includes a 3 1/2" basket strainer to catch food debris, which prevents the drain from clogging. For easy cleaning, each compartment has rounded corners so you can rinse and wipe down the sink.

A 8 1/4" tall backsplash is included and comes complete with (2) 1 1/8" diameter holes punched on 8" centers to accommodate 1 faucet (sold separately). This sink also includes a 1 1/2" raised rolled edge, which is 2" tall on the front and both sides to contain splashes and overflow. The legs are constructed of 1 5/8" diameter stainless steel with stainless steel cross-bracing and adjustable plastic feet for added stability. These features serve to prolong the life of your sink while adding exceptional strength to the unit.

**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](http://www.p65warnings.ca.gov).



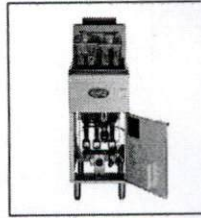
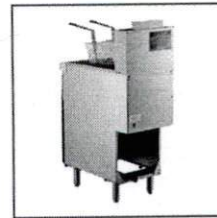
Item #: 177FF300L Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Avantco FF300 Liquid Propane 40 lb. Stainless Steel Floor Fryer - 90,000 BTU

Item #177FF300L



### 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	Stainless Steel
Capacity	40 lb.
Control Type	Millivolt
Gas Inlet Size	3/4 Inches
Number of Fry Baskets	2 Fry Baskets
Number of Fry Pots	1 Fry Pot
Power Type	Liquid Propane
Split Pot	Without Split Pot
Temperature Range	200 - 400 Degrees F
Total BTU	90000 BTU
Type	Gas Floor Fryers

### 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

### Certifications



ETL Sanitation



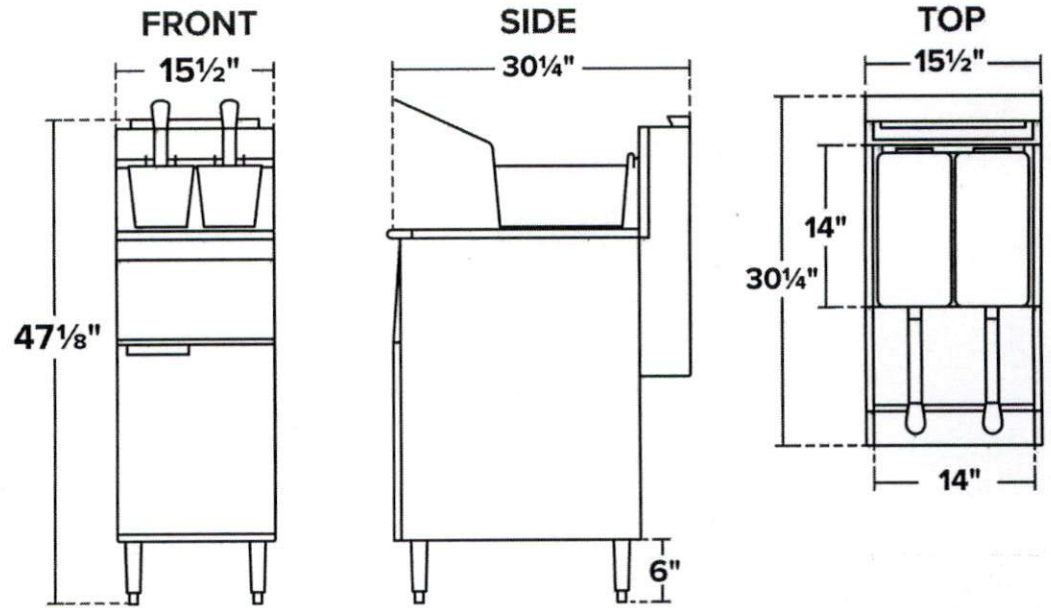
ETL US & Canada



3/4" Gas Connection

Avantco Equipment

## Plan View



## Notes & Details

Perfect for usage at restaurants, concession stands, or pizzerias, the Avantco FF300 liquid propane 40 lb. floor fryer has all the features your kitchen needs to prepare perfectly fried foods! This floor fryer features a durable stainless steel tank, door, front, top, ledge, and header to stand up to the daily demands of your busy kitchen.

Its three 30,000 BTU heating tubes provide outstanding power to fry a variety of popular appetizers and entrees like French fries, onion rings, hot wings, or fried chicken, and an easy-to-use Invensys thermostat lets you adjust temperatures between 200-400 degrees Fahrenheit.

This Avantco 40 lb. floor fryer is mounted on 6" adjustable legs. Two nickel chrome wire mesh fry baskets are included, each with red plastic-coated handles for heat protection.

**⚠ 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](http://www.p65warnings.ca.gov).



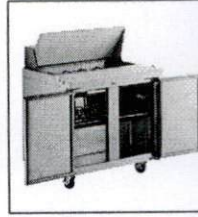
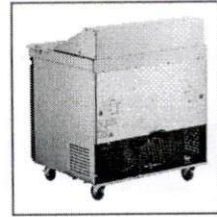
Item #: 178SSPT36HC Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Avantco SS-PT-36-HC 36" 2 Door Stainless Steel Refrigerated Sandwich Prep Table

Item #178SSPT36HC



### Technical Data

Width	36 1/4 Inches
Depth	30 1/2 Inches
Height	42 3/8 Inches
Cutting Board Width	36 1/4 Inches
Interior Width	32 1/4 Inches
Nominal Width	36 Inches
Cutting Board Depth	10 1/2 Inches
Interior Depth	23 3/4 Inches
Interior Height	23 1/2 Inches
Work Surface Height	35 1/4 Inches
Amps	2 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
1/6 Size Pan Capacity	10 Pans
Access Type	Doors
BTU (LBP)	974
Capacity	9 cu. ft.
Casters	With Casters
Compressor Location	Rear Mounted
Compressor Style	Side / Rear Breathing
Door Style	Swing
Door Type	Solid
Hinge Location	Left/Right
Horsepower	3/7 HP
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Refrigeration Type	Air Cooled
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Type	Standard Top
Type	Prep Refrigeration

### Features

- Top accommodates (10) 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 and interior; foamed-in-place polyurethane insulation
- 115V; 3/7 hp; 2 Amps; R290 refrigerant

### Certifications



ETL US & Canada



5-15P

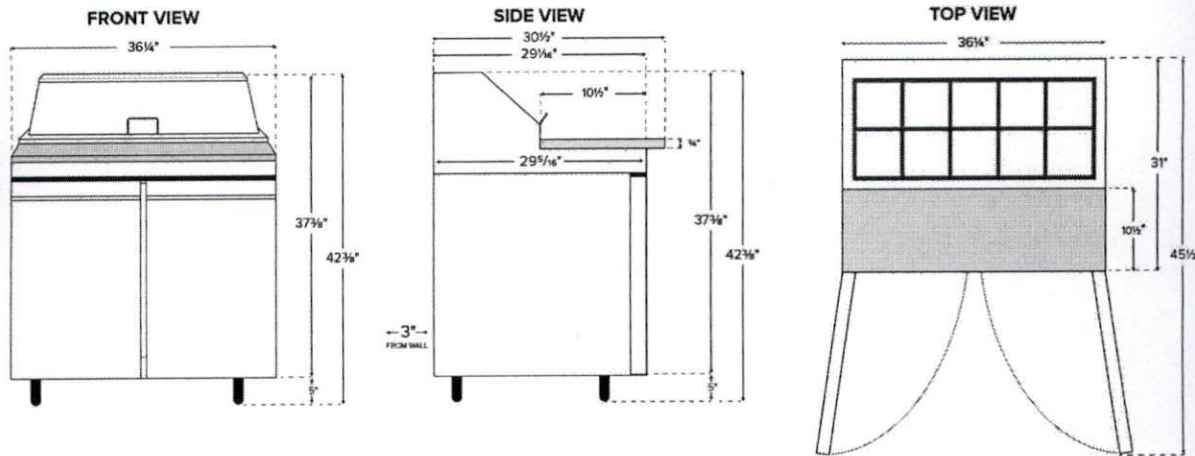


ETL Sanitation

Avantco Refrigeration



## Plan View



## Notes & Details

Optimize your back-of-house operations with this Avantco SS-PT-36-HC 36" 2 door stainless steel refrigerated sandwich prep table, and better keep up with customer demands. Whether used in a university, sub shop, or hospital the unit is sure to help streamline the sandwich prep process with its convenient features and capacity. Its top, for instance, accommodates up to (10) 1/6 size food pans up to 6" deep (sold separately). These 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 10 1/2" deep, is mounted to the table surface, providing a place for slicing ingredients and assembling orders.

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. Two epoxy-coated shelves are included and can each accommodate up to 90 lb. of weight, helping to organize your assorted supplies. Divider bars are also included for ultimate convenience.

High-quality performance is made possible by the unit's 3/7 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit. It does this by circulating 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.

The construction of this unit is designed with commercial use in mind. It features a 430 type stainless steel exterior and 304 type stainless steel interior, which are 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](http://www.p65warnings.ca.gov).





# HEATED DISPLAY CASE



- Independent controls for each shelf to ensure that the product meets all Food-Safety guidelines.
- Infrared and Halogen lighting for an enhanced view of the product
- Heavy-Duty Construction
- All switches are sealed and Waterproof



- 1- Light Switch
- 2- Heater Switches
- 3- Heat-Setting Knobs
- 4- Heater "ON" Indicator Lights







# Resfab Hot Food Case - Specs

## DIMENSIONS

MODEL	DESCRIPTION	DIMENSIONS - W x D x H	NET WEIGHT	CRATED WEIGHT
KK-3P	3 PAN	42.5" X 26" X 35.25"	201 LBS	339 LBS
KK-4P	4 PAN	56.0" X 26" X 35.25"	248 LBS	386 LBS
KK-5P	5 PAN	69.5" X 26" X 35.25"	295 LBS	459 LBS
KK-3PL/R	3 PAN WITH SELF-SERVE	58.5" X 26" X 35.25"	268 LBS	406 LBS
KK-4PL/R	4 PAN WITH SELF-SERVE	72.0" X 26" X 35.25"	315 LBS	479 LBS

### LIST OF ACCESSORIES INCLUDED WITH THE HEATED DISPLAY CASE

DESCRIPTION	KK-3P	KK-4P	KK-5P	KK-3P R OR L	KK-4P R OR L
FULL SERVE GRATE #17260	3	4	5	3	4
SELF SERVE GRATE #17624	0	0	0	1	1
75 WATT HALOGEN LAMP (LOWER SECTION) #59502	10	12	14	16	18
125 WATT INFRARED LAMP (TOP SECTION) #59503	5	7	9	9	11
120 VOLT ELECTRIC PANEL W/ NEMA 5-15 PLUG	1	1	1	1	0
10 FEET OF SERVICE WIRE, PLUG & RECEPTACLE (WIRE GAUGE)	#10	#10	#8	#8	#6

### HEATED DISPLAY CASE ELECTRIC SPECIFICATION

MODEL	DESCRIPTION	VOLT	WATT	AMP.	SERVICE WIRE AWG	BREAKER SIZE	NEMA
KK-3P	Hot Food Case, 3 Full Pan	120	2500	21	10	30	5-30
KK-3PR	Hot Food Case, 3 Full Pan, with Self-Serve on the Right	120	4050	34	8	40	5-50
KK-3PL	Hot Food Case, 3 Full Pan, with Self-Serve on the Left	120	4050	34	8	40	5-50
KK-4P	Hot Food Case, 4 Full Pan	120	3275	28	10	40	5-50
KK-4PR	Hot Food Case, 4 Full Pan, with Self-Serve on the Right	120	4825	41	6	50	5-50
KK-4PL	Hot Food Case, 4 Full Pan, with Self-Serve on the Left	120	4825	41	6	50	5-50
KK-5P	Hot Food Case, 5 Full Pan	120	4050	34	8	40	5-50

NOTE: Right-Hand Self-Serve means that the customers will see the Self-Serve case on the right side of the display

Manufactured for Krispy Krunchy by:

Resfab Equipment Inc.

Phone: 1-866-359-0808

[info@resfab.com](mailto:info@resfab.com)

[www.resfab.com](http://www.resfab.com)





# SERVIT

## Servit PDW18D2S 18" Self-Service Countertop Display Warmer with 4 Shelves

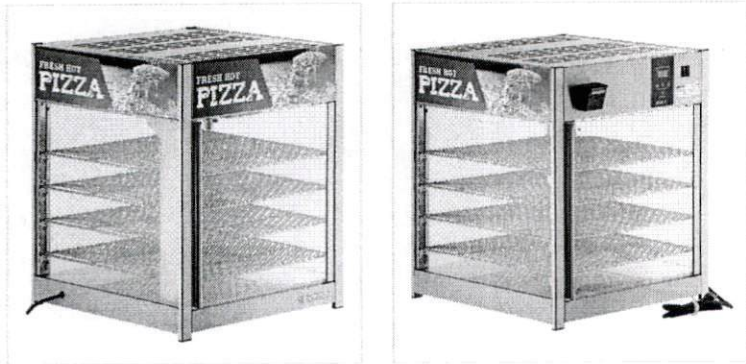
#423PDW18D2S

### FEATURES

- Includes 4 chrome plated shelves for a wide variety of hot foods
- LED lights and 3-sided backlit decals provide elegant merchandising
- Dual door design for self-serve applications
- Includes a water pan and active, adjustable humidity control to prevent dryness
- Temperature range of 86-194 degrees Fahrenheit; 120V, 1700W

### TECHNICAL DATA

Width	23 1/2 Inches
Depth	25 1/4 Inches
Height	27 1/2 Inches
Rack Width	21 1/2 Inches
Rack Depth	22 Inches
Amps	14.16 Amps
Phase	1 Phase
Voltage	120 Volts
Wattage	1700 Watts
Access Type	Doors
Color	Clear Silver
Door Type	Clear
Features	Controlled Humidity Lighted Interior
Installation Type	Countertop
Material	Chrome-Plated Metal
Number of Doors	2 Doors



### CERTIFICATIONS



### TECHNICAL DATA

Number of Shelves	4 Shelves
Plug Type	NEMA 5-15P
Power Type	Electric
Temperature Range	86 - 194 Degrees F
Temperature Settings	Adjustable