

Details

Specs

# 1

## PRODUCT DETAILS



# Waterworks™

## Concession Sinks

### Portable 4-Basin Cabinet Sink

*A self-contained pressurized sink system for commercial use*

All venues are not the same, and neither is your allotted space. Adaptable to your changing needs, this pressurized sink system is compatible with a wide range of temporary indoor and outdoor environments, such as food truck parks, catering events, barbeques, and food demos.

Each compartment of the **four-basin sink** features bar drains with basket strainers that meet NSF standards\*. And each pan is made from 22-gauge stainless steel, which is 23.5% thicker than similar 24-gauge pans†. (Seemingly counter intuitive, a lower gauge number indicates **thicker** metal.)

An electric pump pushes cold and therm... Contact us: 864-501-4559  
through two gooseneck faucets: 6" and 12". With the commercial-



**Item description from the seller**



style 12" spout, you have more space between the aerator and washbasin than comparable products fitted with residential-style faucets— making quick work of cleaning large pitchers, big bowls, and coffee carafes.


Pre-plumbed vinyl tubing and chemical-resistant drain traps ease the flow of graywater and other liquids out of the basins and into the wastewater tank located in the cabinet below. This metal-reinforced cabinet also houses the electric pump, water heater, freshwater tank, and wastewater tank.

## FEATURES:

- 4 Small hotel pans: *See illustration in gallery for inside **and** outside dimensions*
  - wash, rinse, sanitize, and handwash
  - **meet NSF standards**
  - **22-gauge<sup>†</sup>** stainless steel—lower gauge, thicker metal
  - 18/8 composition
  - rust-resistant
- Cabinet with doors—***ships mostly assembled***
  - faucet must be attached
  - dimensions: 30" W x 20" D x 36" H (height is cabinet only and does not include faucet)
  - 75 lb. empty weight—*can be lifted and transported by one person*
  - industrial heavy-duty plastic
  - multiple wall panel
  - metal reinforced top
  - resistant to dents, stains, scratches, and mold

Contact us: 864-501-4559



- easy to clean
- all-weather
- 12" Commercial spout on hot and cold water faucet
  - **Hot and cold water are required by most health departments.\***
  - high-rise, tubular spout design adds more space to sink area—*unlike similar products with low, residential-style spouts*
  - reaches 3 pans
  - vacuum-plated chrome finish
- 6" Commercial spout on hot and cold water faucet
  - **Hot and cold water are required by most health departments.\***
  - high-rise, tubular spout design adds more space to sink area—*unlike similar products with low, residential-style spouts*
  - vacuum-plated chrome finish
- 2.5 Gallon electric hot water heater—*UL, 174CE, CSA, C2.22*
  - adjustable thermostat from *50°-140° Fahrenheit*
  - **required by most health departments\***
  - quick recovery
  - *emergency pressure valve*
- Commercial electric pump
  - *meets NSF and CE standards*
  - high-quality
  - *back flow protection*
- 4 Beveled bar drains (see images in gal. Contact us: 864-501-4559 

- ***required by most health departments\****
- faster draining
- 4 basket strainers—**FREE**
  
- 4 Drain traps
  - polypropylene
  - chemical-resistant
  - noncorrosive
  - pre-installed
  
- Vinyl drain lines with barbed fitting and hose clamps
  - polypropylene
  - chemical-resistant
  - noncorrosive
  - pre-installed
  
- World-class water lines and connectors—***certified to meet ASTM F876/F877 and CSA B137.5 standards***
  - ***water lines—NSF 61 and NSF 372***
  - ***water connectors—NSF 51 and NSF 61***
  
- 5 Gallon freshwater tank—*included*
  - actual tank
  - no bottle needed

Contact us: 864-501-4559



- Wastewater tank—*included*
  - **15% larger than** fresh water tank
  - ***required by most health departments\****
- Line cords—*included*
  - **GFCI adapter plug protects from electrical shocks**
  - 15A Power cord
  - works with any 110V 15A outlet—*20A outlet **not** required*
- 10-minute setup time—*unpack, affix spout, add water, and plug in*
- Great for use with concession stands, mobile vending and catering carts, kiosks, food trucks, and hot dog carts.

\* Health department regulations are not the same in every city and state. Contact your local government agency to determine applicable requirements before purchasing any sinks or components.

†“Sheet Metal Wire Gauge Sizes Data Chart: Gage Sizes Table Chart: Engineers Edge.” Engineers Edge - Engineering and Manufacturing Solutions. Accessed October 19, 2019. <https://www.engineersedge.com/gauge.htm>.

### **SHIPPING:**

- The sink system will be shipped via freight carrier only. The packaged product is too large for FedEx Ground® or UPS® Ground.
- Handling time is 3–5 days. Transit time Contact us: 864-501-4559





Outperform every day.™

Project:

#4

Item Number:

Quantity:

### CAYENNE® TWIN WELL 4-QT RETHERMALIZERS



Cayenne® Twin Well 4-Qt Rethermalizers

#### DESCRIPTION

Cayenne® Twin Well 4-Qt Rethermalizers are designed to hold 4½ qt. insets to provide greater flexibility with a minimum of space required. All operate on 120V, 15A service. Model 72040 includes two insets and two hinged covers.

#### PERFORMANCE CRITERIA

The Cayenne® Twin Well 4-Qt Rethermalizers are designed to take a container of cooked food from a chilled state (below 40.0° F [4.4° C]) through the HACCP “danger zone” of 165° F (73.9° C) in less than 90 minutes. The performance standard is measured using the NSF mixture chilled to 35° F (1.7° C). The electric unit will raise the temperature of this product above 165° F (73.9° C) in less than 90 minutes. The temperature will be maintained above 150° F (65.6° C) when the food product and pan or inset are used with a standard pan or inset cover, the proper water level is maintained in the well, and the food product is stirred regularly.

#### SPECIFICATIONS

Item No.	Dimensions (W X D X H) IN (CM)	Well Depth	Voltage	Watts per Well	Amps	Plug	Shipping Weight LB (KG)
72045	17¼ x 9¼ x 8¾ (43.8 x 23.5 x 22.2)	6¾ (16.2)	120	550	9.2	NEMA 5-15P	12.6 (5.7)
72040	17¼ x 9¼ x 12¼ (43.8 x 23.5 x 31.1)						15.8 (7.2)

#### Receptacle

120V



NEMA 5-15R

#### ITEMS

Item No.	Model No.	Description
72045	CM-24	Twin Well 4 Qt. Rethermalizer (US/Canada)
72040	CM-24	Twin Well 4 Qt. Rethermalizer Package (US/Canada)

#### FEATURES

- Coated aluminum wells
- Individual thermostatic controls for merchandising soups with different temperature requirements
- Capillary tube thermostat control supplies constant temperature and power only when needed for maximum power efficiency
- Front access dials for easy temperature setting and maintaining accuracy
- Stainless steel exterior meets UL surface temperature standards for operator and customer safety and concentrates heat inside the well, not to the outside surface and rim
- Band heating element
- Drop-in meets NSF4 performance standards only when using moist heat. Operation with water is required for even heating of the food product.
- Non-skid feet help keep unit from sliding on countertop
- Bottom exit 6 ft. (183 cm) power cord adapts to receptacle location for safe installation and allows for 360° control placement

#### WARRANTY

All models shown come with Vollrath’s standard warranty against defects in materials and workmanship. For full warranty details, please refer to [www.Vollrath.com](http://www.Vollrath.com).

#### Agency Listings



Cover is not NSF.

Due to continued product improvement, please consult [www.vollrath.com](http://www.vollrath.com) for current product specifications.

#### Approvals

#### Date

--	--



Outperform every day.™  
[www.vollrath.com](http://www.vollrath.com)

The Vollrath Company, L.L.C.  
1236 North 18th Street  
Sheboygan, WI 53081-3201 U.S.A.  
Customer Service: 800.628.0830  
Canada Customer Service: 800.695.8560  
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832  
Technical Services Fax: 920.459.5462

Д4







Outperform every day.™

# Operator's Manual

## Cayenne® Model CM-24 Twin Well Rethermalizer

Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

### SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.

#### **WARNING**

Warning is used to indicate the presence of a hazard that will or can cause severe personal injury or death.

#### **CAUTION**

Caution is used to indicate the presence of a hazard that will or can cause minor or major personal injury if the caution is ignored.

**NOTICE:** Notice is used to note information that is important but not hazard-related.

#### **To reduce risk of injury or damage to the equipment**

- Use only grounded electrical outlets that match rating on the nameplate.
- Use equipment in a flat, level position.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- Unplug equipment, turn off and let it cool before cleaning or moving.
- Unplug equipment when not in use.
- Do not operate without water.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Do not clean equipment with steel wool.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate unattended.
- Do not operate equipment in public areas and/or around children.
- Do not operate if equipment has been damaged or is malfunctioning in any way.



72040



72045

Item No.	Model	Description
72040	CM-24	Twin Well Rethermalizer Package (includes Two Insets and Two Hinged Covers)
72045		Twin Well Rethermalizer

### FUNCTION AND PURPOSE

This equipment is intended to rethermalize containers of refrigerated, previously cooked food and hold containers of hot food at safe serving temperatures. It is not intended or designed to cook raw food. This equipment is not intended for household, industrial or laboratory use.

### UNPACKING THE EQUIPMENT

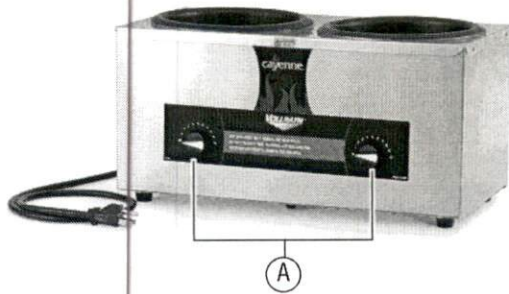
1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Clean any glue residue left over from the plastic or tape.
3. Place the equipment in the desired location.
4. Plug the equipment into a properly grounded electrical supply matching the nameplate rating.

**NOTICE:** Damage to the equipment can occur if incorrect power is supplied to equipment.

Register your product at [Vollrath.com/registration](http://Vollrath.com/registration) and become eligible to win a free 10" Vollrath Tribute® fry pan.



## FEATURES AND CONTROLS



- A On/Off and Heat Control Knob.** Turns the equipment On/Off and adjusts the temperature of the well. The higher the number the higher the temperature, the lower the number the lower the temperature.

## OPERATION



### WARNING

#### Electrical Shock Hazard

Keep water level at or below the required level. If level is too high, water may overflow when the food container is inserted. The overflow could enter the electrical compartment and cause a short circuit or electric shock.



### CAUTION

#### Burn Hazard

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.

**NOTICE:** Monitor food temperature closely for food safety. The United States Public Health Service recommends that hot food be held at a minimum of 140 °F (60 °C) to help prevent bacteria growth. Maintain correct water level and temperature setting. Periodically remove food container and check the water level. Add water if needed.

**NOTICE:** Do not add cold food to rethermalizing or hot food.

**NOTICE:** Do not operate without water.

### Rethermalize Cooked, Chilled Food

1. Fill each well with 1 ¼ cups (¾") of clean fresh water. Do not over fill.
2. Preheat the water in the wells by covering the wells with covers or empty food containers. Set the heat control to the maximum heat setting. Preheat for 30 minutes.

3. Place covered container(s) of chilled food into the equipment.

**NOTICE:** To reach the required safe food temperature as quickly as possible, do not add water or remove food pans during the rethermalization process.

4. During the rethermalization process, monitor food temperatures closely for food safety.
5. Reduce the heat setting to a level that will maintain a safe holding temperature and maintain food quality.
6. Maintain the water level at or near the water level mark. Vollrath recommends periodically (approximately 2 hours) removing the container of food and checking the water level. Add hot water if needed.

### Hold Cooked, Hot Food

1. Preheat the water in the wells by covering wells with empty food containers or covers. Set the heat control to the maximum heat setting. Preheat for 20 minutes.
2. Place container of hot, above 140 °F (60 °C), food into preheated equipment.
3. Reduce the heat setting to a level that will maintain a safe holding temperature and maintain food quality.
4. Maintain the water level at or near the water level mark. Vollrath recommends periodically removing the container of food and checking the water level. Add hot water if needed.

### When Finished Using the Equipment

1. Turn the heat control to lowest setting.
2. Unplug the equipment.
3. Remove the food containers. Use gloves, mitts or pot holders to protect hands.
4. Allow the equipment and water to cool completely.
5. Empty the water.
6. Clean the equipment. See "Cleaning."

## CLEANING



### WARNING

#### Electrical Shock Hazard

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.



### CAUTION

#### Burn Hazard

Allow equipment to cool before moving or cleaning.

**NOTICE:** Do not use caustic cleaning chemicals, steel wool or commercial lime removal products to clean the equipment.

**NOTICE:** Do not immerse the cord, plug or equipment in water or any other liquid.

1. Turn OFF and unplug the equipment.
2. When removing hot food containers from unit use gloves, mitts or pot holders to protect hands.
3. Allow the water and equipment to cool completely.
4. Empty or the water.
5. Use a damp cloth or sponge dipped in soapy water to clean the inside of the well and the outside of the equipment.
6. Thoroughly rinse equipment with water after cleaning.

## TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
The equipment does not heat.	Heating element malfunction.	Replace heating element.
	Thermostat control malfunction.	Replace thermostat control.
The equipment does not get hot enough.	Too much water in the well.	Reduce water amount to the correct level.

---

## SERVICE AND REPAIR

---

Serviceable parts are available on [Vollrath.com](http://Vollrath.com).

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

---

## WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

---

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration and new product announcement, visit [www.vollrath.com](http://www.vollrath.com).



Outperform every day.™

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

### The Vollrath Company, L.L.C.

1236 North 18th Street  
Sheboygan, WI 53081-3201 U.S.A.  
Main Tel: 800.624.2051 or 920.457.4851  
Main Fax: 800.752.5620 or 920.459.6573  
Customer Service: 800.628.0830  
Canada Customer Service: 800.695.8560

### Technical Services

[techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)  
Induction Products: 800.825.6036  
Countertop Warming Products: 800.354.1970  
All Other Products: 800.628.0832



# 6

# Mr. Frank™ Hot Dog Display Steamer

PRODUCT: QUANTITY: ITEM #: Models:  DS-1A 120V  DS-1A 240V  DS-1A 230VCE  DS-1AP 120V

## Designed Smart

### Leader in "Hot and Fresh" Food Equipment!

- APW Wyott has a wide variety of "Hot and Fresh" Food equipment and the best supporting elements in refrigerated or heated dispensers, pumps and condiment stations.
- The Mr. Frank Hot Dog Display Steamer, when combined with the Condiment Serving Station, is unmatched in building impulse sales and "Hot and Fresh" Food profits (see profit calculator).
- Mr. Frank Hot Dog Steamer features eye-catching hot dog graphics with the new "Hot and Fresh" theme.

### Designed to Deliver Great Tasting Hot Dogs!

- Heating system can cook hot dogs in less than 20 minutes and holds them at NSF safe temperatures for serving customers.
- Steamer holds 150 hot dogs and 60 buns.
- Divided steaming pan allows control of steam levels for hot dogs vs. buns.

### Easy to Operate and Maintain!

- Steamer heats quickly and has a fast recovery for unexpected surges in hot dog demand.
- Steamer is designed to require minimal labor: Operator can easily access hot dogs and buns through rear doors that open wide.
- Stainless steel interiors and exteriors are easy to clean.
- Steamer has built-in "easy to remove" drip tray for easy cleaning.
- Back drain valve provided to remove excess water in steam tanks.

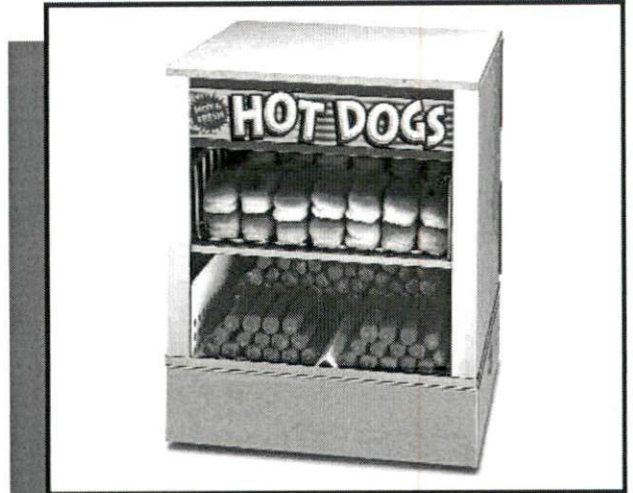
## Built Solid

### Built to Last

- Cabinet is constructed of stainless steel for maximum durability.
- Display window is made of tempered glass.

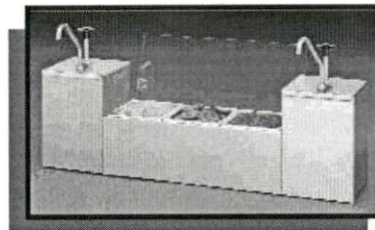
### Reliability backed by APW Wyott's Warranty

- All APW Wyott hot dog equipment is backed by a 1-year limited warranty and a 1-year on-site labor warranty.
- Certified by the following agencies:



Model: DS-1A Hot Dog Display Steamer

## APW Wyott Supporting Products

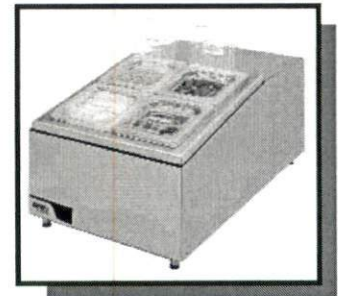


### Condiment Serving Station

- Includes two 1-gallon end wells with pumps and a non-refrigerated section of containers.

### Refrigerated Condiment Serving Station

- Includes four removable, hinged cover pans.
- Totally refrigerated.



See reverse side for product specifications.



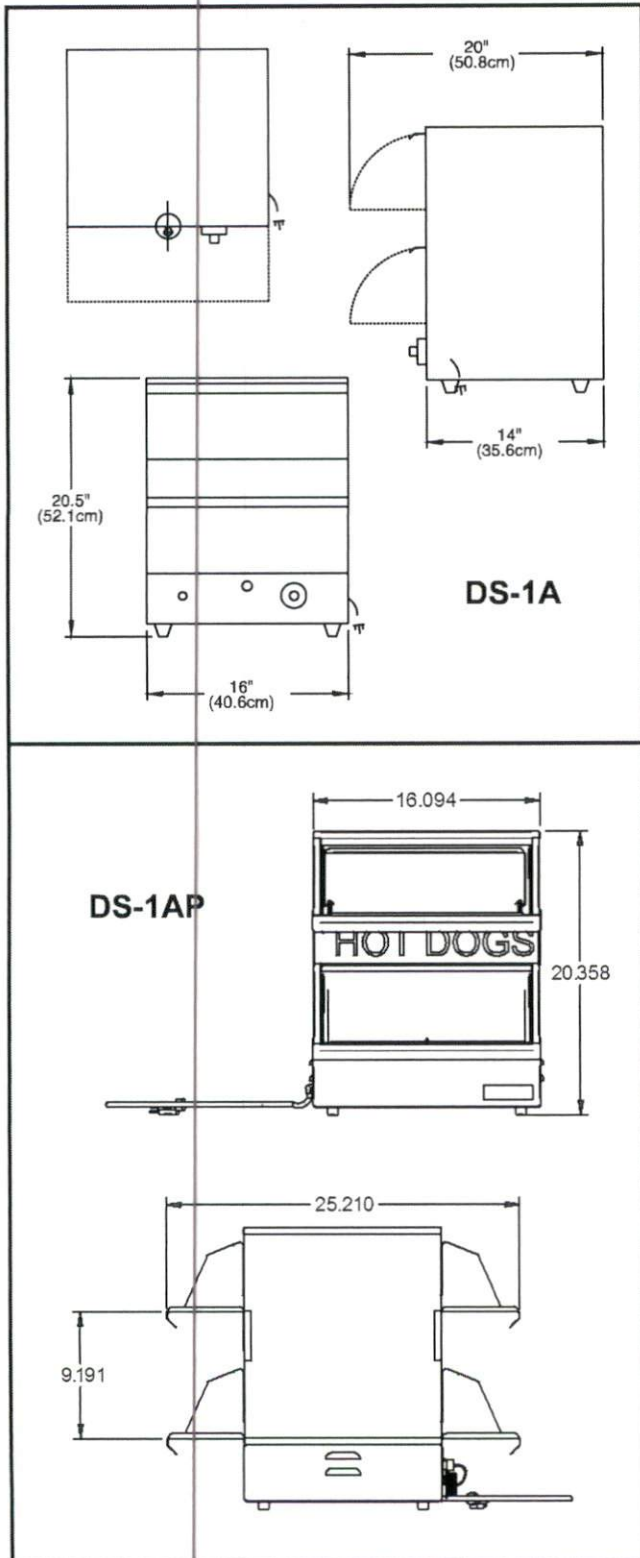
APW Wyott Foodservice Equipment Company · 729 Third Ave., Dallas, TX 75226  
(800) 527-2100 · (214) 421-7366 · Fax (214) 565-0976 · www.apwwyott.com · info@apwwyott.com

Rev. 5/22/2005

PRODUCT:

QUANTITY:

ITEM #:



**PRODUCT SPECIFICATIONS**

**Construction:**

Stainless steel interior and exterior, tempered glass, 1 inch adjustable legs.

**Electrical Information:**

Each 120V unit is equipped with at least 60", three grounded power cord which terminates with a standard three-pronged male plug. The 120V unit utilizes a NEMA 5-15P plug. The 240V and 230V unit is provided with a 60" power cord with no plug.

**Electrical Specifications:**

120V, 800W, 6.7 Amps  
240V, 800W, 3.3 Amps  
230VCE, 735W, 3.2 Amps

**Capacity:**

Up to 150 standard hot dogs  
Up to 60 standard hot dog buns

**Overall Dimensions:**

20 1/2"H x 16"W x 14"D  
(52cm x 40.6cm x 35.6cm)

**Extended Door Width:**

DS1A - 20"  
DS-1AP - 25 1/4"

**Shipping:**

42 lbs (19.3 kg)  
Freight Class  
FOB: Cheyenne, WY

\*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.



Profit from the Eagle Advantage®

#7

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

# Specification Sheet

## Short Form Specifications

Eagle RedHots® Countertop Food Warmer, model \_\_\_\_\_. Highly polished exterior body, with deep drawn 304 stainless steel heat well. Infinite control with "On" indicator light, wet or dry operation.



#1220FWD-120 food warmer with 12" x 20" well, shown with optional food pan



#11QCW-120 food warmer with round well

## Options / Accessories

- Rolltop cover
- Adapter tops
- Round inset/lids
- Food pans/lids

# RedHots® Countertop Food Warmers

## MODELS:

- |   |                                      |                                    |
|---|--------------------------------------|------------------------------------|
| <input type="checkbox"/> 1220FWE-120            | <input type="checkbox"/> 1220FW2-208 | <input type="checkbox"/> 11QFW-240 |
| <input type="checkbox"/> 1220FWE-208            | <input type="checkbox"/> 1220FW2-240 | <input type="checkbox"/> 501600    |
| <input type="checkbox"/> 1220FWE-240            | <input type="checkbox"/> 7QFW-120    | <input type="checkbox"/> 501912    |
| <input checked="" type="checkbox"/> 1220FWD-120 | <input type="checkbox"/> 7QFW-208    | <input type="checkbox"/> 501913    |
| <input type="checkbox"/> 1220FWD-208            | <input type="checkbox"/> 7QFW-240    | <input type="checkbox"/> 501914    |
| <input type="checkbox"/> 1220FWD-240            | <input type="checkbox"/> 11QFW-120   | <input type="checkbox"/> 501915    |
| <input type="checkbox"/> 1220FW2-120            | <input type="checkbox"/> 11QFW-208   | <input type="checkbox"/> 501585    |

## Design and Construction Features

- 6' cord and 15-amp, 120-volt plug (NEMA 5-15).
- Deep-drawn stainless steel heat well.
- Infinite controls feature "LO" and "HI" settings (plus eight more settings in between) and "ON" indicator light.
- Tubular-style elements for quick response.
- Available in 120-, 208-, and 240-volt models.
- Single-phase, 60-cycle electricity.

## Units with 12" x 20" Wells cULus

- "FWE" models\* have a 750-watt element;
- "FWD" models have a 1200-watt element;
- "FW2" models\*\* have an 1800-watt element.
- Heat well openings are 12" x 20" (305 x 508mm), deep-drawn out of 304 series stainless steel, providing either wet or dry operation.

## Units with Round Wells

- Two round well models available to accommodate a 7 qt. (6.6 liter) or an 11 qt. (10.4 liter) round inset.
- All units feature 10 1/2" (273mm) height.

## Warranty

- Backed by a 1-YEAR Parts & Labor Warranty.

\*208V units have 712W element; \*\*240V units have 1900W element.

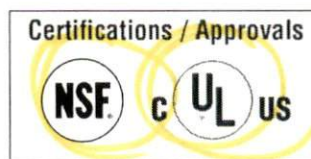
## To set up for wet operation:

- Fill well so that water (190°F min.) will touch bottom of food pan. Cover well.
- Set control to HI for 45 minutes, then adjust to desired setting for proper food temperature. This will vary per type of food, pans, and individual serving temperature.

**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



**AUTOQUOTES**



Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)



#

.

0

.

8

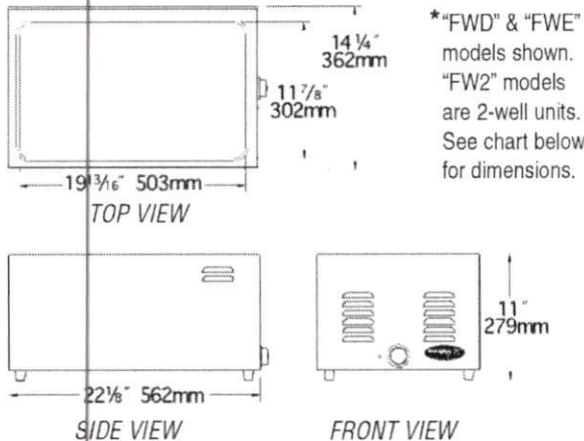


Profit from the Eagle Advantage®

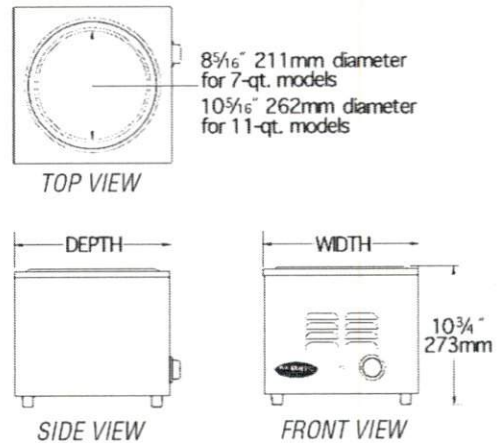
Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

# RedHots® Countertop Food Warmers

## Units with 12" x 20" (305 x 508mm) Well\*



## Units with Round Well



## Units with 12" x 20" (305 x 508mm) Wells

Features deep drawn type 304 stainless steel 12" x 20" (305 x 508mm) openings, providing wet or dry operation.

120-VOLT MOdeLs		208-VOLT MOdeLs		240-VOLT MOdeLs		width	depth	weight		# of		
model #	electrical data	model #	electrical data	model #	electrical data	in.	mm	lbs.	kg	wells		
1220FWE-120	120V, 6.3A, 750W	1220FWE-208	208V, 3.4A, 712W	1220FWE-240	240V, 3.1A, 750W	14 1/8"	362	22 1/2"	562	24	10.9	1
1220FWD-120	120V, 10A, 1200W	1220FWD-208	208V, 5.8A, 1200W	1220FWD-240	240V, 5.0A, 1200W	14 1/8"	362	22 1/2"	562	24	10.9	1
1220FW2-120	120V, 15A, 1800W	1220FW2-208	208V, 8.7A, 1800W	1220FW2-240	240V, 7.9A, 1900W	29 3/4"	741	22 1/2"	573	54	24.5	2

## Units with Round Well

Also known as 'soup warmers'. Round well holds 7 qts. (6.6 liters) or 11 qts. (10.4 liters) round inset.

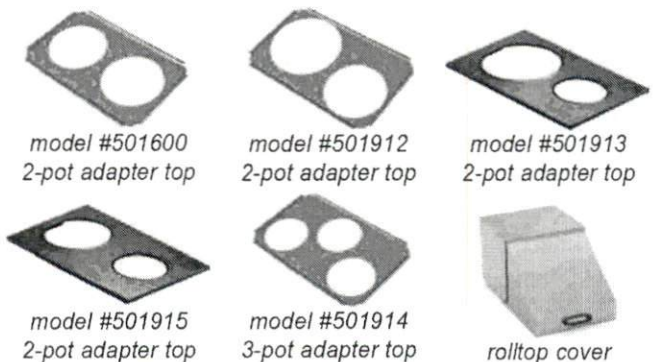
120-VOLT MOdeLs		208-VOLT MOdeLs		240-VOLT MOdeLs		width	depth	weight		capacity			
model #	electrical data	model #	electrical data	model #	electrical data	in.	mm	lbs.	kg	qts. liters			
7QFW-120	120V, 4.6A, 550W	7QFW-208	208V, 2.4A, 495W	7QFW-240	240V, 2.8A, 660W	12"	305	12"	305	18	8.2	7	6.6
11QFW-120	120V, 4.6A, 550W	11QFW-208	208V, 2.4A, 495W	11QFW-240	240V, 2.8A, 660W	14 1/8"	373	16 1/8"	424	20	9.0	11	10.4

## Accessories for RedHots® Countertop Food Warmers

For information on additional accessories, please consult our Foodservice Price List.

### Adapter tops

model #	description
501600	two 8 1/2" (216mm) diameter inserts, each for 7 qts. (6.6 liters)
501912	one 8 1/2" (216mm) diameter insert for 7 qts (6.6 liters), and one 10 1/2" (267mm) diameter insert for 11 qts. (10.4 liters)
501913	one 6 1/2" (165mm) diameter insert for 4 qts (3.8 liters), and one 10 1/2" (267mm) diameter insert for 11 qts. (10.4 liters)
501915	one 6 1/2" (165mm) diameter insert for 4 qts (3.8 liters), and one 8 1/2" (216mm) diameter insert for 7 qts (6.6 liters)
501914	three 6 1/2" (165mm) diameter inserts, each for 4 qts (3.8 liters)



### Rolltop cover

model #	description
501585	13 1/2" width x 20 1/2" length x 11 1/2" height (349 x 527 x 299mm), fits 12" x 20" (305 x 508mm) opening

## 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

Printed in U.S.A.  
 ©2012 by Eagle Group  
 Rev. 05/12

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.

# 9  
**StarMax**<sup>®</sup>  
**ELECTRIC HOT PLATE**

MODELS  
501FD, 502D, 502FD, 502DS

**Installation and  
Operation  
Instructions**

2M-Z6062 Rev. A 10/14/113



502D



502FD



p #

1

0

8

## SAFETY SYMBOL



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

## RETAIN THIS MANUAL FOR FUTURE REFERENCE NOTICE

Using any part other than genuine Star factory supplied parts relieves the manufacturer of all liability.

Star reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star International Holdings Inc., Company exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

## MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance.

Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No. \_\_\_\_\_  
Serial No. \_\_\_\_\_  
Voltage \_\_\_\_\_  
Purchase Date \_\_\_\_\_

### Authorized Service Agent Listing

Reference the listing provided with the unit

or

for an updated listing go to:

**Website:** [www.star-mfg.com](http://www.star-mfg.com)  
**E-mail** [Service@star-mfg.com](mailto:Service@star-mfg.com)

### Service Help Desk

**Business Hours:** 8:00 am to 4:30 p.m. Central Standard Time

**Telephone:** (314) 678-6303

**Fax:** (314) 781-2714

**E-mail** [Parts@star-mfg.com](mailto:Parts@star-mfg.com)  
[Service@star-mfg.com](mailto:Service@star-mfg.com)  
[Warranty@star-mfg.com](mailto:Warranty@star-mfg.com)

**Website:** [www.star-mfg.com](http://www.star-mfg.com)

**Mailing Address:** Star International Holdings Inc., Company  
10 Sunnen Drive  
St. Louis, MO 63143  
U.S.A

Specifications					
Electrical Specifications			Dimensions		
Model	Voltage	kW	Width	Depth	Height
501FD	208/240	1.95/2.6	12" (30.4cm)	17.25" (43.8cm)	10.7" (27.2cm)
501FD-208V	208V	2.6			
502D	208/240	3.1/4.2	12" (30.5cm)	28 (71.1cm)	11 5/8" (29.5cm)
502DS					
502FD		3.9/5.2			

## GENERAL OPERATING INSTRUCTIONS

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations. For equipment to be used by the general public, please contact the factory.

The Star-Max Electric Hot Plates are equipped for the voltage indicated on the nameplate mounted on the front panel. This unit is designed to operate on alternating current (A.C.), two wire single phase service only.

### DO NOT CONNECT TO DIRECT CURRENT (D.C.).

#### Total Connected Load:

- 502FD: at 240 Volts, Wattage is 5,200.  
at 208 Volts, Wattage is 3,900.
- 502D/502DS: at 240 Volts, Wattage is 4,200.  
at 208 Volts, Wattage is 3,150.

## INSTALLATION

For your protection, we recommend that a qualified electrician install this appliance. The electrician should be familiar with electrical installations and your local electrical requirements. The external wiring should be in conduit or an approved type of flexible cable and of suitable size to carry the load. The supply circuit should be properly fused and equipped with a means of disconnecting as required by local electrical code. The body of the hot plate should be grounded (**Do not ground to a gas supply pipe**). The connections are made in this unit at the pigtail leads located in the junction box on the back of the unit. To gain access to the pigtail leads remove cover on junction box.

### LOCATE THE UNIT

Do not install the unit closer than 1 inch from a side wall and/or closer than 1 inch from a rear wall.

### LEVELING UNIT

Level unit by adjusting the (4) feet for accurate and perfect line up with other Star-Max series units.

### DO NOT INSTALL WITHOUT FEET.

### USE ONLY FLAT BOTTOM PANS AND POTS! DO NOT USE RAISED BOTTOM UTENSILS OR BUCKETS! GOOD HEAT TRANSFER DEPENDS UPON GOOD CONTACT BETWEEN THE ELEMENT AND POT.

NOTE: Using a 12" diameter or larger pan/pot may cause damage to the element or internal wiring. Such damages are not covered by warranty.

Two (2) heating elements are used. For the 502FD each element draws 2,600 Watts on 240 Volts and 1,950 Watts on 208 Volts. For the 502D and DS each element draws 2,100 Watts on 240 Volts and 1,575 Watts on 208 Volts. Each element is controlled by an infinite position switch. The right control knob controls the rear cooking element and the left control knob controls the front cooking element. On "HI" the element delivers uninterrupted full heat. Between "LO" and "5" any desired amount of heat can be obtained between 6% and 60% of full heat.

Signal lights are provided above the control knobs to give a visual check if either one or both heating units are turned on.



CAUTION



CAUTION

## **CLEANING**

The exterior surfaces can be kept clean and attractive by regularly wiping with a clean soft cloth. Any discoloration can be removed with a non-abrasive cleaner.

For models 502D and 502DS, the heating elements may be raised for access to the drip pans, which may be removed for cleaning and the bottom pan may be removed by sliding pan forward.

## **REPLACEMENT OF INFINITE CONTROL**

**BE SURE POWER IS DISCONNECTED BEFORE ATTEMPTING TO SERVICE UNIT.**

1. Pull control knobs on front panel forward to remove.
2. Remove 8 screws from front panel and tilt front panel forwards.
3. Remove the nut that mounts the inoperative control and pull the control to the side.
4. Remove one wire at a time from the inoperative control and connect at the same terminal on the new control. Carefully check to see that proper wires have been connected to the terminals of the control. See attached wiring diagram.
5. Assemble new control to the front panel.

## **MAINTENANCE AND REPAIRS**

Contact the factory or one of its representatives or a local service company for service or maintenance if required.

### THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for proper operation before leaving our plant to insure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with same. If this procedure is not followed, it may affect the warranty status of the unit.

### LIMITED EQUIPMENT WARRANTY

All workmanship and material in Star products have a one (1) year limited warranty on parts & labor in the United States and Canada. Such warranty is limited to the original purchaser only and shall be effective from the date the equipment is placed in service. Star's obligation under this warranty is limited to the repair of defects without charge, by the factory authorized service agency or one of its sub-agencies. Models that are considered portable (*see below*) should be taken to the closest Star service agency, transportation prepaid.

- > Star will not assume any responsibility for loss of revenue.
- > On all shipments outside the United States and Canada, see International Warranty.
- \* The warranty period for the JetStar six (6) ounce & Super JetStar eight (8) ounce series popcorn machines is two (2) years.
- \* The warranty period for the Chrome-Max Griddles is five (5) years on the griddle surface. See detailed warranty provided with unit.
- \* The warranty period for Teflon/Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Teflon/Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners, abrasive pads, product identifiers and point-of-sale attachments, or any other non-food object that comes in continuous contact with the roller coating. This warranty does not apply to the "non-stick" properties of such materials.
- > This warranty does not apply to "Special Products" but to regular catalog items only. Star's warranty on "Special Products" is six (6) months on parts and ninety (90) days on labor.
- > This warranty does not apply to any item that is disassembled or tampered with for any purpose other than repair by a Star Authorized Service Center or the Service Center's sub-agency.
- > This warranty does not apply if damage occurs from improper installation, misuse, wrong voltage, wrong gas or operated contrary to the Installation and Operating instructions.
- > This warranty is not valid on Conveyor Ovens *unless* a "start-up/check-out" has been performed by a Factory Authorized Technician.

### PARTS WARRANTY

Parts that are sold to repair out of warranty equipment are warranted for ninety (90) days. The part only is warranted. Labor to replace the part is chargeable to the customer.

### SERVICES NOT COVERED BY WARRANTY

1. Travel time and mileage rendered beyond the 50 mile radius limit
2. Mileage and travel time on portable equipment (*see below*)
3. Labor to replace such items that can be replaced easily during a daily cleaning routine, ie; removable kettles on fryers, knobs, grease drawers on griddles, etc.
4. Installation of equipment
5. Damages due to improper installation
6. Damages from abuse or misuse
7. Operated contrary to the Operating and Installation Instructions
8. Cleaning of equipment
9. Seasoning of griddle plates
10. Voltage conversions
11. Gas conversions
12. Pilot light adjustment
13. Miscellaneous adjustments
14. Thermostat calibration and by-pass adjustment
15. Resetting of circuit breakers or safety controls or reset buttons
16. Replacement of bulbs
17. Replacement of fuses
18. Repair of damage created during transit, delivery, & installation OR created by acts of God

### PORTABLE EQUIPMENT

Star will not honor service bills that include travel time and mileage charges for servicing any products considered "Portable" including items listed below. These products should be taken to the Service Agency for repair:

- \* The Model 510FD Fryer.
- \* The Model 526TOA Toaster Oven.
- \* The Model J4R, 4 oz. Popcorn Machine.
- \* The Model 518CMA & 526CMA Cheese Melter.
- \* The Model 12MC & 15MC & 18MCP Hot Food Merchandisers.
- \* The Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer.
- \* All Hot Dog Equipment **except Roller Grills & Drawer Bun Warmers.**
- \* All Nacho Cheese Warmers **except Model 11WLA Series Nacho Cheese Warmer.**
- \* All Condiment Dispensers **except the Model HPD & SPD Series Dispenser.**
- \* All Specialty Food Warmers **except Model 130R, 11RW Series, and 11WSA Series.**
- \* All QCS/RCS Series Toasters **except Model QCS3 & RCS3 Series.**
- \* All Fast Steamer Models **except Direct Connect Series.**

#### ALL:

- \* Pop-Up Toasters
- \* Butter Dispensers
- \* Pretzel Merchandisers  
(Model 16PD-A Only)
- \* Pastry Display Cabinets
- \* Nacho Chip Merchandisers
- \* Accessories of any kind
- \* Sneeze Guards
- \* Pizza Ovens  
(Model PO12 Only)
- \* Heat Lamps
- \* Pumps-Manual

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

### FOR ASSISTANCE

Should you need any assistance regarding the Operation or Maintenance of any Star equipment; write, phone, fax or email our Service Department. In all correspondence mention the Model number and the Serial number of your unit, and the voltage or type of gas you are using.

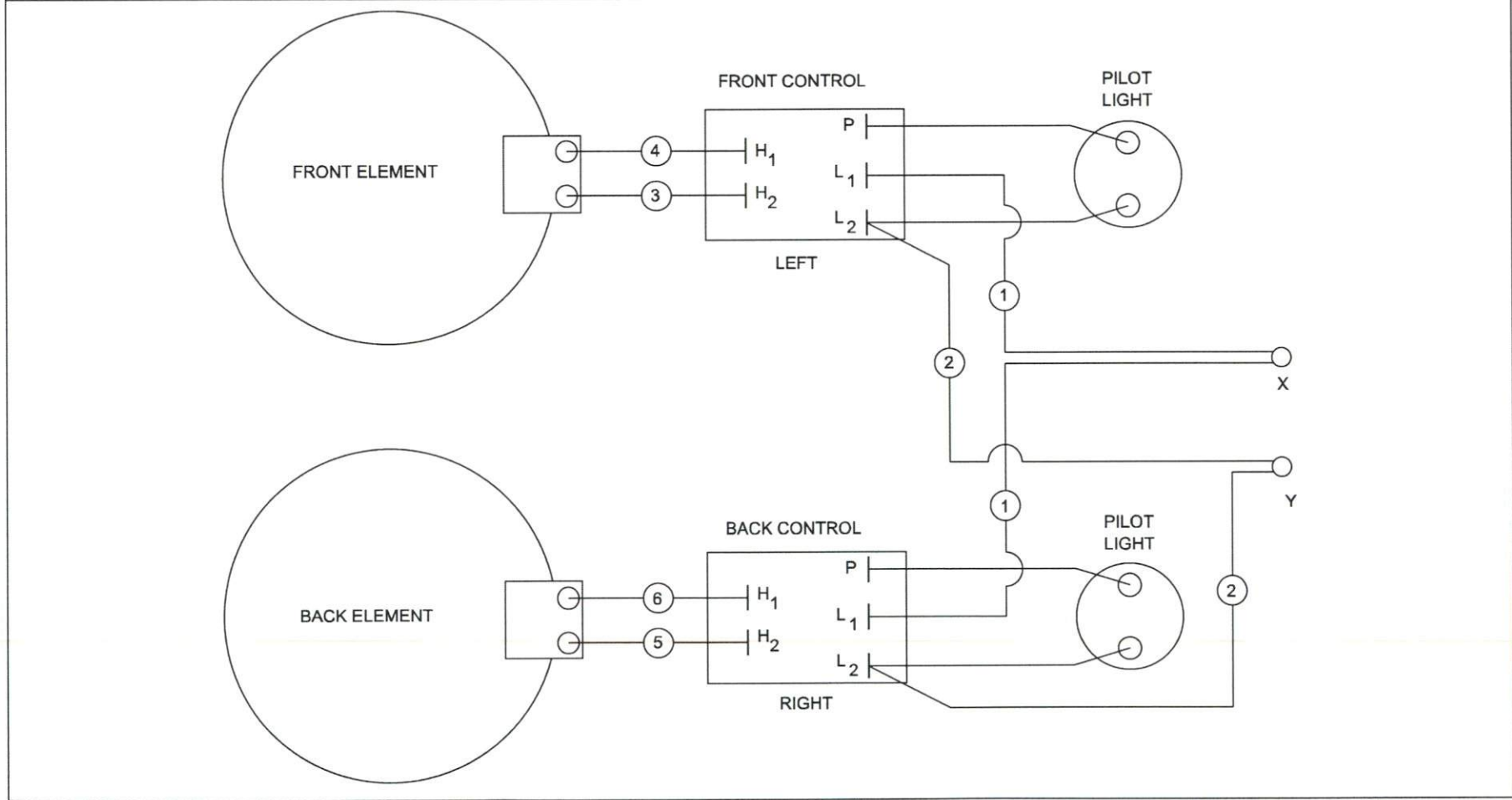


<b>STAR MANUFACTURING INTERNATIONAL INC.</b> #10 SUNNEN DRIVE, ST. LOUIS, MO. 63143, USA			MATERIAL  FINISH		MODEL NO. <b>502D/502FD</b>		PART NO. <b>SK1986</b>		
DR.	TH	CK.	DATE <b>4-9-03</b>		TITLE <b>WIRING DIAGRAM</b>				

TOLERANCES UNLESS OTHERWISE NOTED FRACTIONS ± 1/64 DECIMALS ± .005 ANGLES ± 1°			THIS DRAWING CONTAINS CONFIDENTIAL INFORMATION NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.			REVISIONS	LTR	DATE	DESCRIPTION OF CHANGE	DR
---	--	--	---	--	--	-----------	-----	------	-----------------------	----

502FD		502D		502FD		502D	
RATED WATTAGE		RATED WATTAGE		NOMINAL AMPS PER LINE		NOMINAL AMPS PER LINE	
5200 (240V)	4200 (240V)	208 V (1 PH)	240 V (1 PH)	208 V (1 PH)	240 V (1 PH)	208 V (1 PH)	240 V (1 PH)
3900 (208V)	3150 (208V)	18.77	21.66	15.14	17.5		
FOR SUPPLY CONNECTIONS USE GA. SHOWN (OR LARGER)		AWG #10	AWG #10	AWG #12	AWG #10		

NOTE: FOR SUPPLY CONNECTIONS  
USE COPPER WIRE ONLY, SUITABLE  
FOR AT LEAST 90 DEG. C (194 DEG. F)





STAR MANUFACTURING INTERNATIONAL INC.  
#10 SUNNEN DRIVE  
ST. LOUIS, MO. 63143, USA

MATERIAL  
FINISH

MODEL NO.  
**501FD**  
TITLE  
**WIRING**

DR. RDL CK. DATE **2011-06-17**

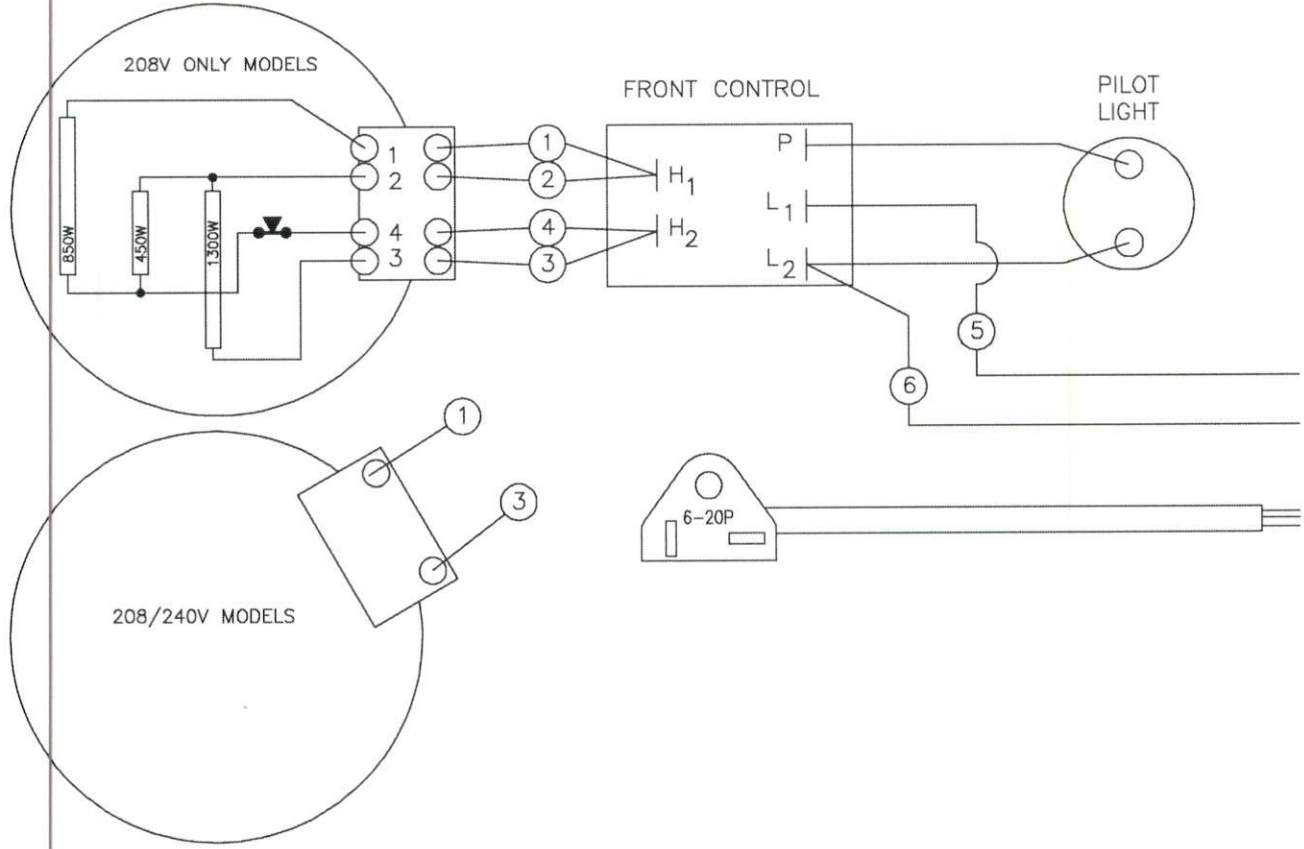
TOLERANCES UNLESS OTHERWISE NOTED  
FRACTIONS ± 1/64 DECIMALS ± .005 ANGLES ± 1°

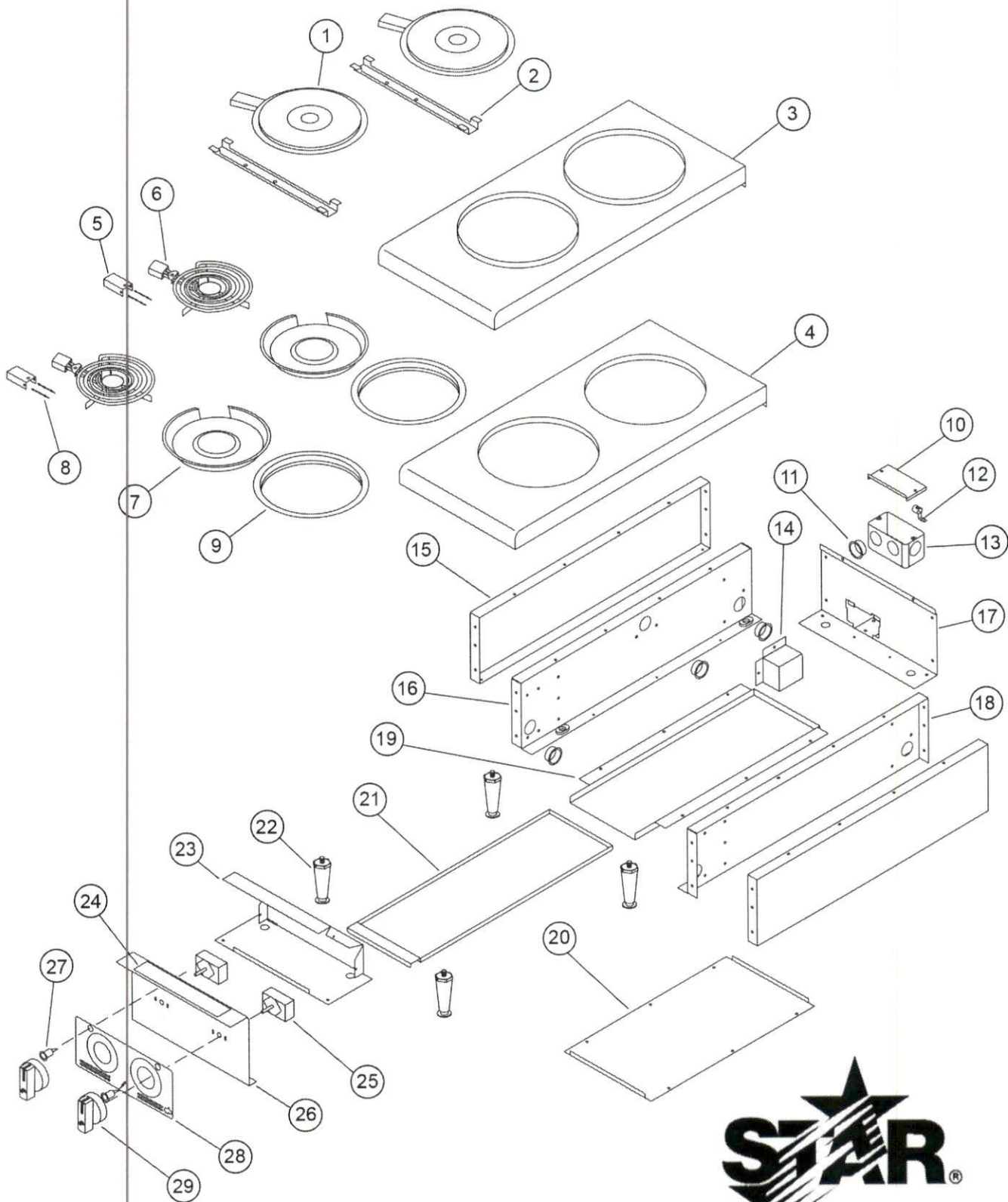
THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INT'L. INC.  
NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.

REVISIONS LTR DATE

501FD		501FD		501FD	
RATED WATTAGE		RATED WATTAGE		NOMINAL AMPS PER LINE	
208V	208/240V	208 V (1 PH)		208/240V (1 PH)	
2600	1653/2600	12.5	9.4/10.8		
FOR SUPPLY CONNECTIONS USE GA. SHOWN (OR LARGER)		AWG #12	AWG #12		

NOTE: OPTIONAL CORD SHOWN. FOR UNITS W/OUT A ( COPPER WIRE ONLY, SUITABLE FOR 90°C MINIMUM. PRIOR FOR ASSEMBLY AND INCLUDE WITH LITERATURE PACKET.





**MODEL 502D, 502FD**  
 501FD NOT ILLUSTRATED



**STAR MANUFACTURING INTERNATIONAL, INC.**

SK1984

03-02-03

# PARTS LIST

October 14, 2013, Rev. A

Model: Star-Max Electric Hot Plate				
Fig No	Part No	Qty	Description	Application
1	2N-11120-12	1	ELEMNT TK 208V 2600W	501FD
	2N-Y3301	2	ELEMENT 2600 WATTS 240V	502FD
2	I3-Z6169	2	ELEMENT CLAMP	502FD
3	I3-Z6176	1	TOP	502FD
	I2-Z14946			501 SERIES
4	I2-Z6175	1	TOP	502D, 502DS
5	I3-Y7822	2	COVER	502D, 502DS
6	2N-Y7779	2	ELEMENT	502D, 502DS
7	2D-6470	2	PAN	502D, 502DS
8	I3-Y7891	4	STRAIN RELIEF CHAIN	502D, 502DS
9	2P-6468	2	RING	502D, 502DS
10	G3-Y7788	1	BOX COVER	ALL
11	2K-Z6183	3	BUSHING 1.125-S-MAX	501 SERIES
		4		502 SERIES
12	2C-Y2344	1	GROUND LUG	ALL
13	2E-Y7327	1	ELECTRICAL BOX	ALL
14	I2-Z6064	1	WIRE COVER	502D, 502DS
15	G3-Z5945	2	SIDE PANEL	ALL
16	I2-502023	1	SIDE LINER ASSEMBLY LEFT	ALL
17	I2-Z6170	1	REAR PANEL	ALL
18	G3-624303	1	SIDE LINER ASSEMBLY RIGHT	ALL
19	I2-Z6178	1	DRAWER SLIDE	502D, 502DS
20	I3-Z6174	1	BOTTOM PANEL	502FD
21	I2-Z6177	1	DRAWER	502D, 502DS
22	2R-200716	4	LEG 2.5 IN METAL	501 SERIES
	2A-Z5942		FOOT	502 SERIES
23	I2-Z6172	1	CENTER WALL	ALL
24	VARIOUS	1	NAMEPLATE	ALL
25	2J-6403	1	CONTROL-INFINITE 240V	501 SERIES
		2	CONTROL	502 SEIES
26	I2-Z6179	1	FRONT PANEL	ALL
27	2J-Y6690	1	PILOT LIGHT 240V	501 SERIES
		2		502 SERIES
28	2M-Z14949	1	GRAPHIC - 501FD	501FD
	2M-Z6171	1	GRAPHIC PANEL	502D, 502FD
	2M-Z6591	1	GRAPHIC PANEL	502DS
29	2R-Z3436	1	KNOB INF. CONTROL	501 SERIES
		2	KNOB	502D, 502FD
	2R-Z6378	2	KNOB	502DS
NA	2E-Z6167	1	WIRE SET	502D, 502DS
	2E-Z6168			502FD

IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED  
INCLUDE MODEL AND SERIAL NUMBER

PAGE 1  
OF 1

Some items are included for illustrative purposes only and in certain instances may not be available.



Star Manufacturing International, Inc.

# 10



A Standex Company

# X\*PERT™ Series HotRod® Roller Grill Flat Surface Roller Grill

MODELS:  HR-20  HR-31  HR-45  HR-50  HR-75  HR-85

MODELS:  HRS-20  HRS-31  HRS-45  HRS-50  HRS-75  HRS-85

PRODUCT:

QUANTITY:

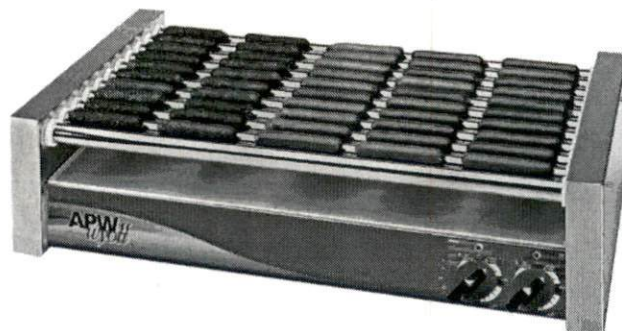
ITEM #:

## Designed Smart

### Equipment Packages to fit your Operations!

Available in a variety of sizes to fit your counter space:

- Compact HR(S)-20 (11 roller & 13" cooking surface across)
- Regular size HR(S)-31 (11 rollers & 19 1/2" cooking surface across)
- Full Menu Size HR(S)-50 (11 rollers & 30 1/2" cooking surface across) and HR(S)-85 (18 rollers & 34" cooking surface across)
- Available in Chrome or "Tru-Turn" textured rollers.
- Unit is designed to be used in a "clerk served" operation or in a customer "self-serve" merchandising plan. For counters between clerk and customer, the Flat Roller Grill is available with reversible "rear controls" and a "pass-through" sneeze guard.



Model: HR-50 Roller Grill

### Designed to Deliver Great Tasting Hot Dogs!

Roller Grill heats quickly and has a fast recovery.

- Heating system has two cooking zones that can be turned to Grilling temperatures for cooking Hot Dogs in less than 4 minutes\* and turned down to NSF-safe holding temperatures for serving customers.
- HR(S)-20 flat equipment can grill 340 Hot Dogs per hour.
- HR(S)-31 flat equipment can grill 510 Hot Dogs per hour.
- HR(S)-50 flat equipment can grill 850 Hot Dogs per hour.

\*Grill times based on Pre-heated roller grill (about 10 minutes warm up cycle)

### Easy to Operate and Maintain!

"Easy to read" graphics and heavy duty knobs on the control panel make it easier for employees to operate at the correct temperatures.

- Infinite Control System gives operator the maximum ability to adjust temperatures to a variety of hot dogs, sausage, egg roll, or other roll type products.
- Roller Grill is designed to require minimal labor:
- "Tru-Turn" coated rollers just wipe clean with damp rag.
- Raised rollers allow cleaning in "hard to reach" areas.
- Removable grease collection pan is simple to clean.
- Easiest Roller Grill in the Industry to service:
- Unit is supplied with "easy to remove" side and bottom panels.
- Dependable, high torque motor is one of the most dependable in the industry.

## Design Features

- Exterior cabinet constructed of stainless steel for maximum durability.
- "Tru-turn" coating is 30% thicker than competitive non-stick coatings.
- Polytetrafluoroethylene seals at end of rollers stop grease from migrating into motors and chains.

## X\*PERT™ Series

- US Patent 8,727,625 Bearing Design -Bearing is larger, wider radius, tougher material and has more surface contact area. Provides more roller tube and metal gear sprocket support. Eliminates wear, wobble and more than doubles overall bearing life thus providing more years of dependable operation.
- Tru-Turn roller system enhancements include improved metal gear sprockets, design improvements on the Self Aligning Chain Guide/Tension System to provide noise free and smooth chain operation along with eliminating chain slippage.
- Tru-Turn roller tube coating processes have been enhanced to provide the thickest coating in the industry (measured by mil thickness and over 30% greater than competitors units) which provide years of better turning of products, ease of cleaning and a better looking roller grill.
- Tru-Heat has been enhanced to provide more even heating across the roller grill surface and maintain a temperature variance of less than 7 degrees. Tru-Heat eliminates hot spots found in competitors roller grills which over-heat products and greatly reduce product hot hold time on the roller grill causing increased waste

## Reliability backed by APW Wyott's Warranty

All APW Wyott HotRod Roller Grill equipment is backed by a 1-year parts and labor warranty, including on-site service calls within 50 miles of authorized service technicians.



See reverse side for product specification



APW Wyott Foodservice Equipment Company · 1307 N. Watters Rd., Allen, TX 75013  
(800) 527-2100 · (972) 908-6100 · Fax (214) 565-0976 · [www.apwwyott.com](http://www.apwwyott.com)

Rev062916cp



A Standex Company

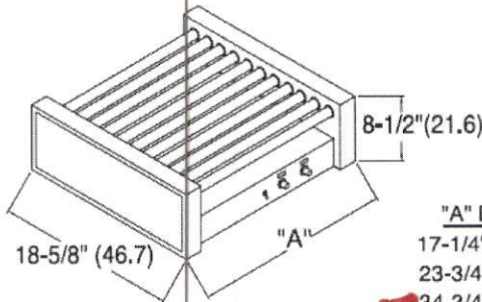
# X\*PERT™ Series HotRod® Roller Grill Flat Surface Roller Grill

MODELS:  HR-20  HR-31  HR-45  HR-50  HR-75  HR-85  
MODELS:  HRS-20  HRS-31  HRS-45  HRS-50  HRS-75  HRS-85

PRODUCT:

QUANTITY:

ITEM #:



**"A" DIMENSION**  
17-1/4" (43.8) HR(S)-20  
23-3/4" (60.3) HR(S)-31  
 34-3/4" (88.3) HR(S)-50  
6 FT. CORD (182.9)  
(CENTIMETERS IN PARENTHESIS)

### Construction:

Stainless steel exterior, aluminum drip pan and coated steel bottom. Chrome or "Tru-Turn" textured rollers (specify Model HRS-20, -31 or -50 for "Tru-Turn". Heavy duty high torque motor.

### Shipping Weight:

HR(S)-20: 35 lbs (15.9 kg)  
HR(S)-31: 44 lbs (19.1 kg)  
HR(S)-45: 46 lbs (21 kg)  
 HR(S)-50: 55 lbs (25 kg)  
HR(S)-75: 87 lbs (39.1 kg)  
HR(S)-85: 89 lbs (40 kg)

FOB: Allen, TX 75013

### Accessories & Options:

- 4" Metal Leg Kit
- Reversible Controls (add R to model type)
- Pass through Sneeze Guards
- 6" Tongs
- Divider Kits
- Polycarbonate Sneeze Guards
- S=TruTurn coating on roller tubes
- BW=Bun Warmer, heated bun drawer
- BD=Unheated Bun drawer
- R=Reverse controls on back of unit (available only on slant models)

### Electrical Information:

120V units use a 5-15P plug. Both the 208V and 240V units are provided with a 60" power cord with a NEMA 6-15P plug that exits from the bottom on the left rear corner.

HR(S)-20:	120V, 768W, 6.4 Amps, 60Hz
HR(S)-31:	120V, 985W, 8.3 Amps, 60Hz 208V/240V, 885/1160W, 3.2/4.8 Amps 220V, 990W, 4.5 Amps
HR(S)-45:	120V, 1465W, 12.2 Amps, 60Hz 120V (Two power cords)
<input checked="" type="checkbox"/> HR(S)-50:	120V, 1320W, 11 Amps, 60Hz 208/240V, 1260/1665W, 6.2/7 Amps
HR(S)-75:	208V, 1820W, 8.9 Amps 985W, 8.3 Amps, 60Hz, 1 phase 240V, 2410W, 10.1 Amps
HR(S)-85:	208V, 2017W, 9.7 Amps 240V, 2640W, 11 Amps

### Overall Dimension:

HR(S)-20:	8 1/2"H x 17 1/4"W x 18 5/8"D (21.6 cm x 43.8 cm x 47.3 cm)
HR(S)-31:	8 1/2"H x 23 3/4" W x 18 5/8"D (21.6 cm x 88.3 cm x 47.3 cm)
HR(S)-45:	8 1/2"H x 23 3/4" W x 29 9/16"D (21.6 cm x 60.3 cm x 75.1 cm)
<input checked="" type="checkbox"/> HR(S)-50:	8 1/2"H x 34 3/4"W x 18 5/8"D (21.6 cm x 88.3 cm x 75.1 cm)
HR(S)-75:	8 1/2"H x 34 3/4"W x 29 9/16"D (21.6 cm x 88.3 cm x 75.1 cm)
HR(S)-85:	8 1/2"H x 34 3/4"W x 29 9/16"D (21.6 cm x 88.3 cm x 75.1 cm)

NOTE: 7/16" space between rollers.

\*APW Wyott Reserves the right to modify specifications or discontinue models without incurring obligation.



APW Wyott Foodservice Equipment Company · 1307 N. Watters Rd., Allen, TX 75013  
(800) 527-2100 · (972) 908-6100 · Fax (214) 565-0976 · [www.apwwyott.com](http://www.apwwyott.com)

Rev062916cp

•

••

•••

•••

•••



**TRUE FOOD SERVICE EQUIPMENT, INC.**

2001 East Terra Lane • O'Fallon, Missouri 63366  
 (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546  
 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: # 11

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

S/S #

Model:  
**TWT-36**

**Worktop:**  
 Solid Door Refrigerator



**TWT-36**

- ▶ True's worktop units are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ All stainless steel front, top and ends. Matching aluminum finished back. Top and backplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- ▶ Front breathing.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using Ecomate. A new, innovative, high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

**ROUGH-IN DATA**

Specifications subject to change without notice.

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TWT-36	2	4	36 3/8 924	30 1/8 766	33 3/8 848	1/8 1/8	115/60/1 230-240/50/1	4.7 4.2	5-15P ▲	7 2.13	225 103

† Depth does not include 1" (26 mm) for rear bumpers.

\* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Printed in U.S.A.



11 #



Model:  
**TWT-36**

**Worktop:**  
*Solid Door Refrigerator*



**STANDARD FEATURES**

**DESIGN**

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True worktop units a more efficient, low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of foodservice environments.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- Exterior - stainless steel front, top and ends. Matching aluminum finished back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless steel floor with coved corners.

- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A new, innovative, high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

**DOORS**

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing door(s) with 90° stay open feature. Door(s) swing within cabinet dimensions.
- Magnetic door gasket(s) of one piece construction, removable without tools for ease of cleaning.

**SHELVING**

- Four (4) adjustable, heavy duty PVC coated wire shelves 15 5/8" L x 16" D (396 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF-7 compliant for open food product.

**ELECTRICAL**

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



**OPTIONAL FEATURES/ACCESSORIES**

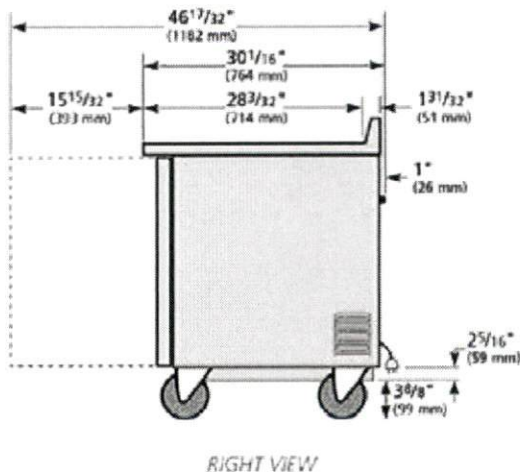
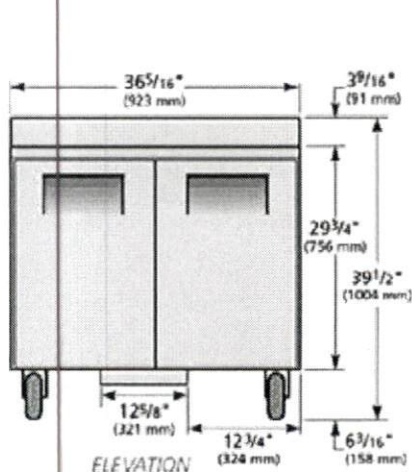
Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Single oversheff.
- Double oversheff.
- 28 1/4" (718 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 28 1/4" (718 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- Exterior rectangular digital thermometer (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

**PLAN VIEW**

CUBIC FEET 8.5

\*Based on ANSI/AHAM HRF-1-2004



**WARRANTY**  
One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER  
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

MCL	Model	Elevation	Right	Plan	3D	Back
	TWT-36	TFPY30E	TFPY30S	TFPY30P	TFPY303	

**TRUE FOOD SERVICE EQUIPMENT**



#12

Project:	_____
Location:	_____
Item #:	_____
Quantity:	_____

## Undercounter Salad/Sandwich Top Refrigerators

### One Section Model with Door

UR-27-SAL

Stainless Steel Exterior with One Piece ABS Interior.



#### Standard Features:

- Food Pans are Recessed into a 2" Top which is Insulated with Foamed-in-place Polyurethane Insulation Creating an Insulated "Air Dam" which Surrounds the Pans and Promotes Temperature Maintenance
- Cold Air is Distributed Through a Plenum Chamber Directly to the Food Pans Enveloping Each Pan in Refrigerated Air
- Positive Pressure and Unique "Air Jacket" Technology Allow Cold Air to Gently Migrate Around and Over Each Pan Forming a Barrier of Cold Air Above the Food Pans
- Keeps Food at Safe Temperatures while Preventing Food from Drying
- Meets Tough NSF Standard 7, 41°
- Heavy Gauge, All Stainless Steel Exterior Construction
- High Impact ABS Interior Liner Provides Exceptional Durability
- Easy to Clean Molded Interior with Coved Corners
- 8 Extra Capacity, 4" Deep Pans Included (6 (2/9) Size and 2 (2/9) Size)
- Heavy Duty, Epoxy Coated Steel Shelves
- High Density, Foamed-in-place Polyurethane Insulation Assures Temperature Maintenance
- Interior Thermometer Consistently Monitors Temperature
- Coated Evaporator Coil Resists Corrosion
- Energy Efficient, Balanced Refrigeration System
- Stainless Steel Coil Housing Protects Critical Components
- Electrical Cord and Plug Attached for Easy Installation
- Plugs into Standard 110 Outlets
- Automatic Condensate Removal (No Drains Required)
- Stainless Steel Telescoping Lid with Utility Shelf for Storage
- Lid is Easily Removed for Cleaning
- Oversized 12" Cutting Board Provides a Large Work Surface
- Finished All Stainless Steel Top for Durability
- Reversible Cutting Board for Extra Life
- Energy Efficient ABS Breakers Surround Each Door
- Environmentally Friendly R-134a Refrigerant
- Swivel Casters Provide Mobility
- Finished/Enclosed Back Panel

Approvals:



Victory Refrigeration specification sheets are available online at [www.victory-refrig.com](http://www.victory-refrig.com).

#13

1

0

2

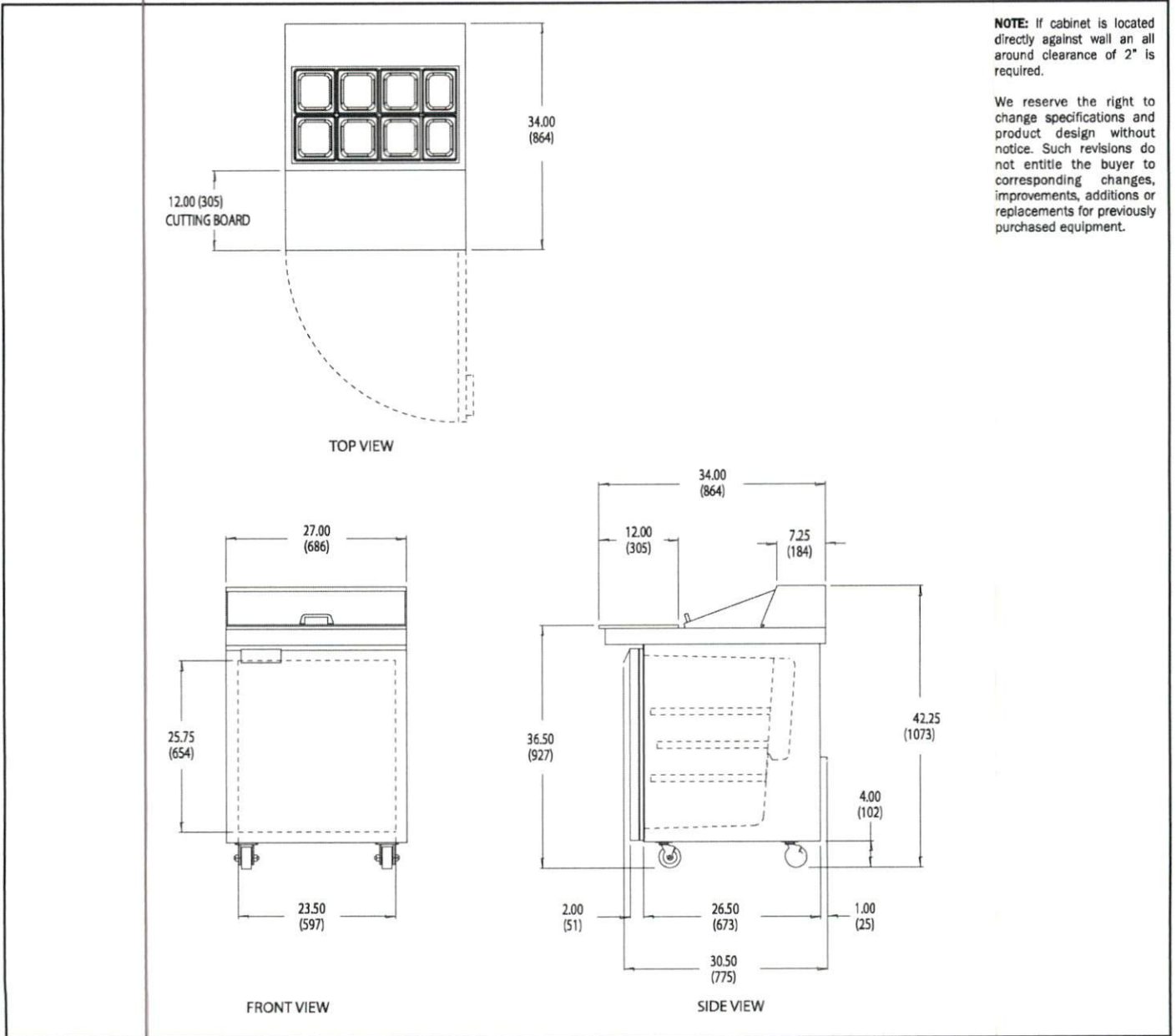
CHARACTERISTICS	ONE SECTION
Width, Overall	27
Depth, Overall	35
Height, Overall (incl. casters)	42 1/4
Depth, Door Open 90°	55 1/8
Clear Door Width	23 1/2
Clear Door Height	25 1/4
Capacity Net (cubic feet)	7.0
No. of Full Doors	1
No. of Shelves	2
Shelf Area (square feet)	7.2
Cabinet Voltage	115/60/1
Feed Wires	2
Condensing Unit Voltage	115/60/1
Condensing Unit Size (HP)	1/8
Total Amperes	5.7

Crated dlm. & wts.	Ht.	Width	Depth	Cu. Ft.	Lbs
UR-27-SAL	43	32 1/2	39	32.6	175

PAN INFORMATION

Size	No of Pans	Dimensions	Capacity	Top Opening Dimensions
1/8	6	6 7/8 X 6 5/16 X 4	2 Qts @	13 1/16 X 22 1/2
1/4	2	6 3/4 X 4 1/4 X 4	1 1/2 Qts @	13 3/16 X 22 1/2

Dimensional tolerance ± 1/4" Metric dimensions (MM)



Continuous product development may necessitate specification changes and design without notice.



Victory participates in the KCL CADalog, the most current source of CAD symbols for foodservice designers worldwide. Symbols include standard equipment in plan, side, front and 3-D views, layered for FEDA/FCSI recommended guidelines.

#14  
**SERVER**

• E S S E N T I A L S •

## Soup Warmers Single Insets

SPECIFICATION SHEET

### FAST FACTS

NSF listed Single Inset rethermalizers heat food quickly to a safe serving temperature, retain an accurate even temp all day long and preserve food quality and flavor by collecting and returning condensation captured by the hinged lid

### APPLICATIONS

- Hold soups at the perfect temperature, from delicate cream-based soups to hearty stews and chili
- Great for heating proteins and other foods

### DETAILS

- Compact rethermalizing warmers keep soups, proteins and other foods at the perfect temperature from the first serving until the last
- Larger capacity leaves room to stir
- FS-7 and FS-11 handles assist in opening larger lids ergonomically – no more reaching over steam
- Precise temperature control and accurate, even heat eliminates wasted servings – no scorching as product depletes



FS-7 84000



FS-11 84100



Food retains  
flavor and quality  
– the moisture-  
conserving  
lid returns  
condensation  
back to food



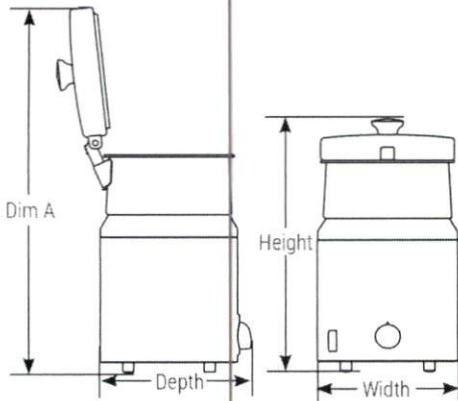
PI 4



## Purposefully made to last.

### SOUP WARMERS MODELS: FS-4 PLUS, FS-7 & FS-11

Server models FS-4, FS-7 and FS-11 Rethermalizing Soup Warmers are a series of round, water-bath cookers/warmers constructed of stainless steel. Includes inset and lid assemblies. Hinged, moisture-conserving lid remains upright while ladling, and collects and returns moisture to food. An adjustable thermostat controls the wraparound heating element, and temperature settings are marked on the knob; The FS-4 Plus has a 5 quart inset and uses 500 watts of power, the FS-7 has a 7 quart inset and uses 1000 watts, and the FS-11 has an 11 quart inset and uses 1500 watts. Plug is NEMA 5-15P with 72" cord. NSF listed. Rethermalizer. C-UL-US listed. Two-year warranty.



### ACCESSORY ITEMS

order amt	item	description	order amt	item	description
<input checked="" type="checkbox"/>	81111	5 qt inset & lid assembly	<input type="checkbox"/>	82660	2 oz ladle
<input type="checkbox"/>	84040	7 qt inset & lid assembly	<input type="checkbox"/>	82574	4 oz ladle
<input type="checkbox"/>	84149	11 qt inset & lid assembly	<input type="checkbox"/>	82651	6 oz ladle
			<input type="checkbox"/>	82662	8 oz ladle

order amt	model/item	description	capacity	dims (H x W x D)	dim A	weight	plug	voltage	watts/amps
<input checked="" type="checkbox"/>	FS-4-81000	inset warmer	5 qt	14 7/8" x 7 3/4" x 8 1/2"	20 7/8"	9 lb	 USA	120AC	500W 4.1A
<input type="checkbox"/>	FS-7-84000	inset warmer	7 qt	14 1/8" x 9 3/16" x 11"	22 11/16"	13 lb			1000W 8.3A
<input type="checkbox"/>	FS-11-84100	inset warmer	11 qt	14 1/2" x 11 3/16" x 13"	24 13/16"	16 lb			1500W 12.5A

### RELATED ITEMS

FS-4 Plus can be fitted with a squeeze bottle inset so you can add a special touch to a dessert or specialty item.

86811 Squeeze Bottle Insert Kit



86809 Single Squeeze Bottle, high density, 16 oz



REDUCE WASTE AND RETAIN TASTE WITH SERVER SOUP WARMERS  
 SERVER-PRODUCTS.COM | 800.558.8722 | 262.628.5600





#15

# SERVER

• E S S E N T I A L S •

## Soup Warmers Twin and Triple Inset

### SPECIFICATION SHEET

#### FAST FACTS

Twin & Triple Inset Warmers are NSF listed rethermalizers for safe serving from first serving to last while individual thermostat controls and stainless steel water baths keep food at its ideal temperature to eliminate wasted servings.

#### APPLICATIONS

- Heat and hold a variety of soups, sauces or proteins at specific temperatures
- Pre-make soups and sauces, heat from cooled or frozen state as needed

#### DETAILS

- Larger capacity (5 qt) inset leaves room to stir
- Offer variety with a twin or triple warming station – heat and serve soups, sauces, proteins and more
- Hinged lid stays open while you serve and captures and returns moisture to the food when closed
- Dedicated temperature-sensing thermostat heats food to perfect serving temperature
- Wrap-around heating elements provide even heat, eliminating wasted servings due to scorching



NSF  
↓

#12

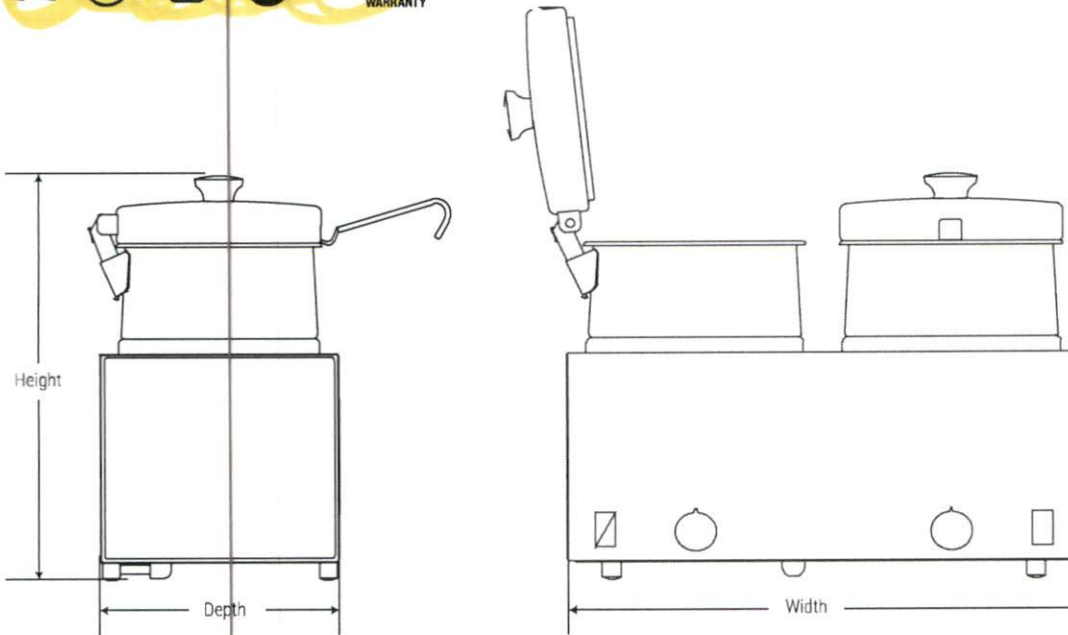






W

## Precision heating for ideal eating.




### FOOD SERVER MODELS: TWIN FS-4 PLUS & TRIPLE FS-4 PLUS

Server Twin and Triple Well Food Server models are constructed of stainless steel. 5 qt insets and lids are included. Each stainless steel water well has a dedicated temperature-sensing thermostat – ranges from 100°F to 200°F – and 500 watt, wrap-around heating element. 72" electrical cord is standard. NSF listed. C-UL-US listed. Two-year warranty.



order amt	model/item	description	capacity	dims (H x W x D)	plug	voltage	watts/amps	weight
	Twin FS-4 Plus 81200	twin well food server	(2) 5 qt insets	14 1/2" x 17" x 9 5/8"	 5-15P	120 AC	1000W 8.3A	20 lb
	Triple FS-4 Plus 85900	triple well food server	(3) 5 qt insets	14 1/2" x 25 1/2" x 9 5/8"	 5-15P	120 AC	1500W 12.5A	28 lb

### ACCESSORIES

order amt	item	description
	81111	5 qt inset & lid assembly
	82574	stainless steel 4 oz ladle, 15" long
	82661	stainless steel 6 oz ladle, 15" long

HEAT TO PRECISE TEMPERATURES WITH INSET SOUP WARMERS  
 SERVER-PRODUCTS.COM | 800.558.8722 | 262.628.5600



#17

for future use...

# Electric Griddles

## Planchas Electricas

GRID-16  
GRID-24  
GRID-30

- Constructed of heavy duty stainless steel  
*Hecha en acero inoxidable de alta resistencia*
- Temperature control switch ranges from 120° to 570°F  
*Interruptor de control de temperatura ajustable entre 120°-570°F*
- 3" high side and back splashes for protection  
*Protección lateral y trasera de 3"*
- Bottom mounted grease collection pan for easy cleaning —  
*Bandeja de recolección de grasa en la base para facilitar la limpieza*
- CE, NSF



Item Number	Cooking Area	Voltage	Wattage	Amps	NEMA Plug
GRID-16	15.5" x 16"	120V	1750W	14.5	5-15
GRID-24	15.5" x 24"	208V/240V	2680-3570W	14.9	6-20
GRID-30	15.5" x 30"	208V/240V	3380-4500W	18.8	6-20

# ADCRAFT

The more you look, the better we look.



Protected by Admiral Craft Equipment Corporation's one year limited warranty. Should your product fail under normal use, it will be repaired or replaced up to one year from date of purchase.



#11



CHD-80

# Electric Grids

- Restricted to heavy duty applications
- Where a dielectric material is required
- The high strength and low weight
- Bottom layer of the composite



ADDAFET