



**Regency 70 1/2" 16 Gauge Stainless Steel Two Compartment Commercial Sink with Stainless Steel Legs, Cross Bracing, and 1 Drainboard - 24" x 24" x 14" Bowls - Left Drainboard**

#60S2242418XL



**Technical Data**

Length	70 1/2 Inches
Height	43 3/4 Inches
Drainboard Length	18 Inches
Bowl Depth	14 Inches
Backsplash Height	9 Inches
Basket Drain Size	3 1/2 Inches
Bowl Front to Back	24 Inches
Bowl Left to Right	24 Inches
Drain Outlet Size	1 1/2 Inches
Faucet Centers	8 Inches
Gauge	18 Gauge
Leg Construction	Galvanized Steel
Material	Stainless Steel
NSF Listed	Yes
Number of Compartments	2 Compartments
Number of Drainboards	1 Drainboards
Stainless Steel Type	Type 304
Style	1 Drainboard
Type	Straight / Line Sinks

**Features**

- 16-gauge type 304 stainless steel construction
- Designed with (2) 14" deep bowls and rounded corners for easy cleaning
- Stainless steel legs, sockets, bullet feet, and crossbracing for maximum strength and longevity
- Includes an 18" drainboard and 3/12" drain basket
- Rolled edge contains splashes and overflow

**Certifications**



## Notes & Details

Outfit your facility with a long-lasting sink with this Regency 70 1/2" stainless steel two compartment sink with 1 drainboard. 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 type 430 stainless steel. This sink features a sturdy, 18" drainboard so you can easily wash and dry dishes and utensils in one convenient location. It's 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 14" 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 9" 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).





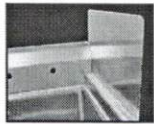
18 GAUGE STAINLESS STEEL

# FE SERIES - FABRICATED SINKS

## Three & Four Compartments



Rolled Rim Edge For Additional Strength



**K-700**  
Removable Side Splashes Fits Left OR Right Side

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_

MODEL #	Length L	Width W	Bowl Size A & B	Bowl Depth	Drbd. Length C	# of Drbrds.	Drbd. Location	Wt	Aprox. Cubes	
FE-3-1515-X	50"	20 3/4"	15"x15"	12"	N/A	0	None	95 lbs.	25	
FE-3-1515-15RorLX	62 1/2"	20 3/4"		12"	15"	1	R or L	105 lbs.	31	
FE-3-1515-15RLX	75"	20 3/4"		12"	15"	2	R & L	115 lbs.	31	
FE-3-1620-X	53"	25 3/4"	16"x20"	12"	N/A	0	None	88 lbs.	25	
FE-3-1620-18RorLX	68 1/2"	25 3/4"		12"	18"	1	R or L	96 lbs.	38	
FE-3-1620-18RLX	84"	25 3/4"		12"	18"	2	R & L	105 lbs.	42	
FE-3-1812-X	59"	23 3/4"	18"x18"	12"	N/A	0	None	90 lbs.	22	
FE-3-1812-18RorL-X	74 1/2"	23 3/4"		12"	18"	1	R or L	102 lbs.	29	
FE-3-1812-18RLX	90"	23 3/4"		12"	18"	2	R & L	110 lbs.	42	
FE-3-1812-24RLX	102"	23 3/4"		12"	24"	2	R & L	149 lbs.	46	
FE-3-1824-18RLX	90"	29 3/4"	18"x24"	14"	18"	2	R & L	240 lbs.	47	
FE-3-1824-24RorLX	80 1/2"	29 3/4"		14"	24"	1	R or L	242 lbs.	50	
FE-3-1824-24RLX	102"	29 3/4"		14"	24"	2	R & L	250 lbs.	54	
FE-3-2424-X*	79"	29 3/4"	24"x24"	14"	N/A	0	None	300 lbs.	47	
FE-3-2424-24RorL-X*	98 1/2"	29 3/4"		14"	24"	1	R or L	328 lbs.	67	
FE-3-2424-24RLX*	120"	29 3/4"		14"	24"	2	R & L	340 lbs.	67	
FE-4-1812-18RL-X*	108"	23 3/4"	18"x18"	12"	18"	2	R & L	250 lbs.	67	
SPACE SAVER	FE-3-1014-X	35"	19 3/4"	10"x14"	10"	N/A	0	None	85 lbs.	18
	FE-3-1014-15RLX	60"	19 3/4"		10"	15"	2	R & L	98 lbs.	22
	FE-3-1416-12RLX	66"	21 3/4"	14"x16"	12"	12"	2	R & L	92 lbs.	42

**FEATURES:**

- Backsplash has tile edge for ease of installation.
- Sink bowls are 3/4" coved corner and meet NSF requirements.
- Rolled Rim Edge for additional strength.
- 10"x14 Sink Bowls are 10" deep.
- 14"x16", 15"x15", 16"x20" & 18"x18" Sink Bowls are 12" deep.
- 18"x24" & 24"x24" Sink Bowls are 14" deep.
- 9" Backsplash.

**CONSTRUCTION:**

- All TIG welded.
- Welded areas blended to match adjacent surfaces and to a satin finish.
- Gussets welded to a die-embossed reinforced plate.

**MATERIAL:**

- 1 5/8" diameter galvanized legs with 1" adjustable plastic bullet feet.
- Entire unit is 18 gauge 304 stainless steel.
- Gussets - galvanized steel.

**MECHANICAL:**

- Supply is 1/2" IPS hot & cold.
- Faucet holes on 8" centers.
- Faucets are not included (see accessories).
- Waste drains are 1 1/2" IPS S/S basket type, located in center of sink bowl, and are included.

**OPTIONAL:**

- FE-SS-12 S/S Leg Upgrade For Sinks w/ 12" Deep Bowls
- FE-SS-14 S/S Leg Upgrade For Sinks w/ 14" Deep Bowls

\* Requires Two Faucets



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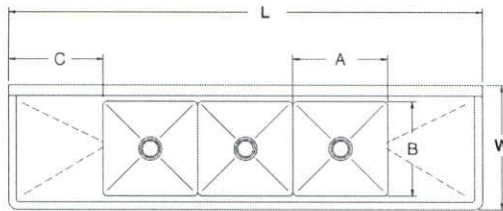
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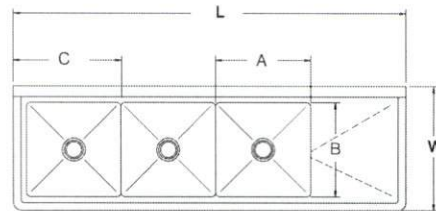
# DIMENSIONS and SPECIFICATIONS

TOL Overall:  $\pm .500"$  Interior:  $\pm .250"$

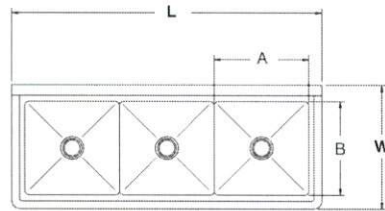
ALL DIMENSIONS ARE TYPICAL



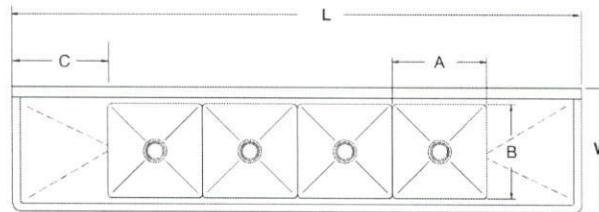
3 COMP - 2 DRBD



3 COMP - 1 DRBD



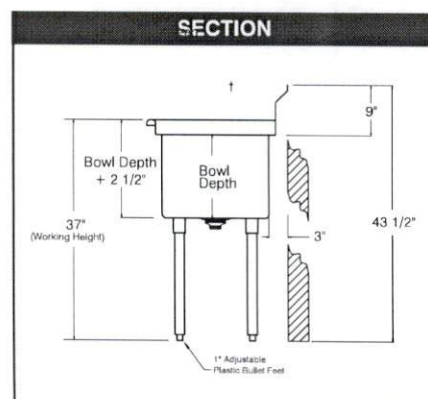
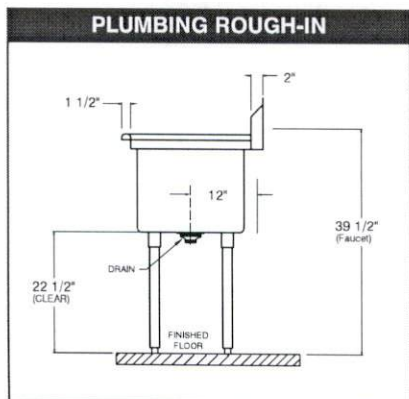
3 COMP



4 COMP - 2 DRBD

ACCESSORIES

	Model #	Qty
DRAINS		
FAUCETS		



ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.



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Project :	
Model # :	
Item # :	Qty :
Available W/H :	
Approval :	

## Solid Door Refrigerator

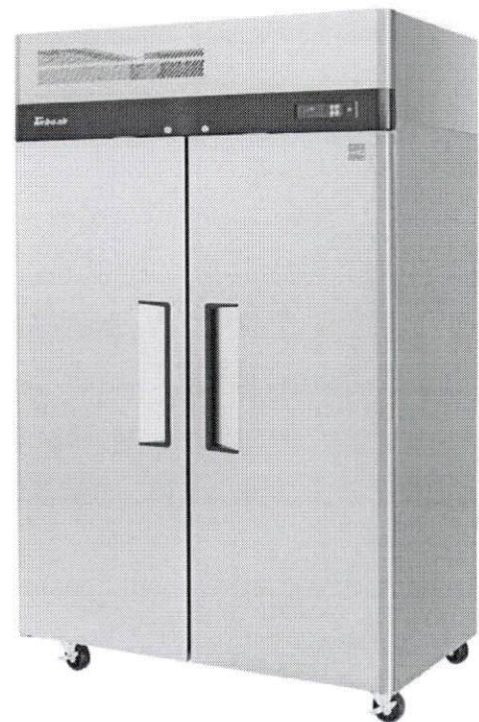
Reach-In Top Mount  
 M3 Series

### FEATURES & BENEFITS

**Model : M3R47-2-N**

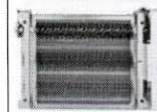
- **Self-Cleaning Condenser**  
 The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.
- **Digital temperature control & monitor system**

  - Keep food products safe by maintaining constant temperatures.
  - Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks.
  - Early warning alarm program detects issues before malfunction occurs.
  - Digital display allows for easy monitoring.
  - Programs interpret the condition of refrigeration systems by self-diagnosis.
  - Rapid cool-down function (Turbo cooling).
  - Automatic evaporator fan motor delays.
- **Hydrocarbon refrigerants (R-290)**  
 With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet the new standards of the EPA and DOE in 2017. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).
- **Hot gas condensate system**  
 Through Turbo Air's creative innovation, the condensate system surfaces have been specially treated to resist corrosion. This not only increases efficiency without the risk of refrigerant leakage from corrosion, but also thoroughly prevents the overflow of condensate water.
- **Stainless steel cabinet construction**  
 The Turbo Air M3 refrigerator model boasts a stainless steel exterior (galvanized steel top, bottom and back) and AL interior with stainless steel floor. It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The M3 adds a touch of style to the most refined setting.
- **Door pressure release device**  
 Pressure relief doors are designed to eliminate vacuum pressure and allow easy, instant door opening.
- **LED interior lighting**
- **Adjustable, heavy duty, PE (polyethylene) coated wire shelves**
- **High-density polyurethane insulation**  
 The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.
- **Top mount compressor**



Refrigerator holds 33°F ~ 38°F for the best in food preservation

#### Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

NATURAL Refrigerant Intertek Intertek 1509961 2016 3 YEAR WARRANTY ENERGY STAR® Qualified

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D x H † (inches)
M3R47-2-N	2	42.3	6	1/4	2.6	401	51 <sup>3</sup> / <sub>4</sub> x 30 <sup>3</sup> / <sub>4</sub> x 78

Ver.20171006

\* Depth does not include 2" for rear condensate enclosure. † Height does not include 5" for caster height.

# Solid Door Refrigerator

Reach-In Top Mount  
M3 Series

## Model : M3R47-2-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	Ⓜ NEMA 5-15P
Full Load Amperes	2.6
Compressor HP	1/4
Feed Wires with Ground	3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	2
# of Racks Accepted	2
Net Capacity (cu. ft.)	42.3
Ext. Length Overall (in.)	51 <sup>3</sup> / <sub>4</sub> (1314mm)
Ext. Depth Overall (in.) *	30 <sup>3</sup> / <sub>4</sub> (780mm)
Ext. Height Overall (in.) †	78 (1981mm)
Int. Length Overall (in.)	47 <sup>3</sup> / <sub>4</sub> (1213mm)
Int. Depth Overall (in.)	26 <sup>1</sup> / <sub>2</sub> (675mm)
Int. Height Overall (in.)	60 <sup>5</sup> / <sub>8</sub> (1539mm)
Gross Weight (lbs.)	401
# of Shelves	6
Shelf Size (L x D) (in.)	23 x 23 <sup>1</sup> / <sub>2</sub>

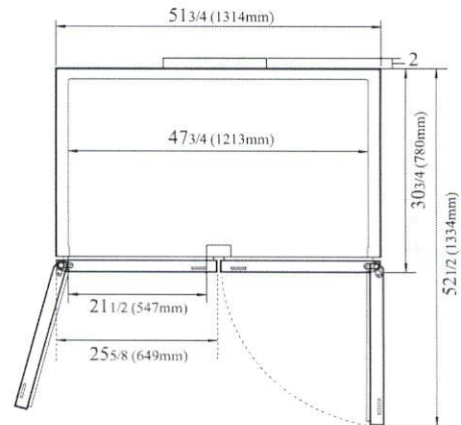
Design and specifications subject to change without notice.  
Actual shipping weight may differ due to extra packing materials for product protection.  
\* Depth does not include 2" for rear condensate enclosure.  
† Height does not include 5" for caster height.

- **WARRANTY :** 3 Year Parts and Labor Warranty  
Additional 2 Year Warranty on Compressor
- **Anti-corrosion coated evaporator**
- **Self-contained system**
- **Standard 4" dia. swivel casters with locks on the front set**
- **Door locks standard**
- **Magnetic door gaskets**
- **Solid and sturdy grille design**
- **Legs available (optional)**
- **Full size and half pan racks available (optional)**
- **OPTIONAL ACCESSORIES :**
  - 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
  - 6" stainless steel leg: 30221M0600
  - Additional PE coated wire shelf: G8F1800101
  - Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
  - Full door bun tray rack: TSP-2250 (each holds up to fifteen 18"L x 26"D sheet pans)

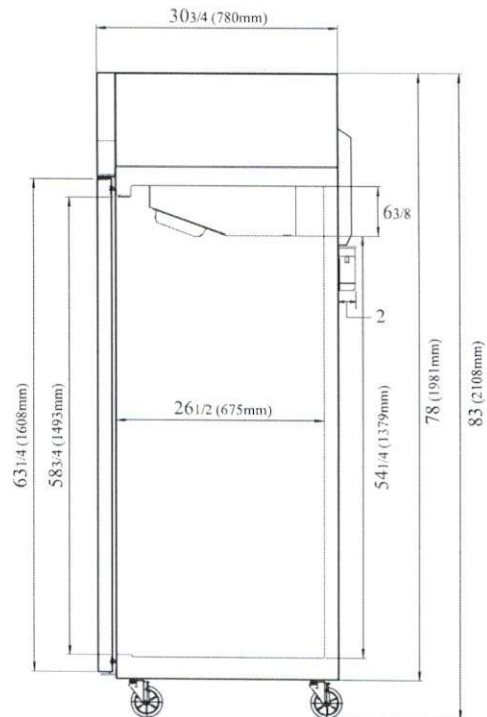
Ver.20171006

## PLAN VIEW

(unit : inch)



PLAN VIEW



SIDE VIEW



- Turbo Air : 800-627-0032 ■ GK : 800-500-3519
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Project Name: \_\_\_\_\_  
Location: \_\_\_\_\_  
Item #: \_\_\_\_\_ Qty: \_\_\_\_\_  
Model #: \_\_\_\_\_

A/A # \_\_\_\_\_  
S/S # \_\_\_\_\_

Model:  
**TSSU-48-12-HC**

**Food Prep Table:**  
*Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant*



**TSSU-48-12-HC**

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a 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	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-48-12-HC	2	4	12	48 3/8 1229	30 1/8 766	36 3/4 934	1/3 1/3	115/60/1 230-240/50/1	5.8 2.3	5-15P ▲	11 3.35	340 155

† 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.



6/18-A

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:



Model:  
**TSSU-48-12-HC**

**Food Prep Table:**  
*Solid Door Sandwich/Salad Unit with  
Hydrocarbon Refrigerant*



**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 R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

**SHELVING**

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 5/16" L x 16" D (548 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.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (1/2 size) 6 7/8" L x 6 3/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF/ANSI Standard 7 compliant for open food product.

**ELECTRICAL**



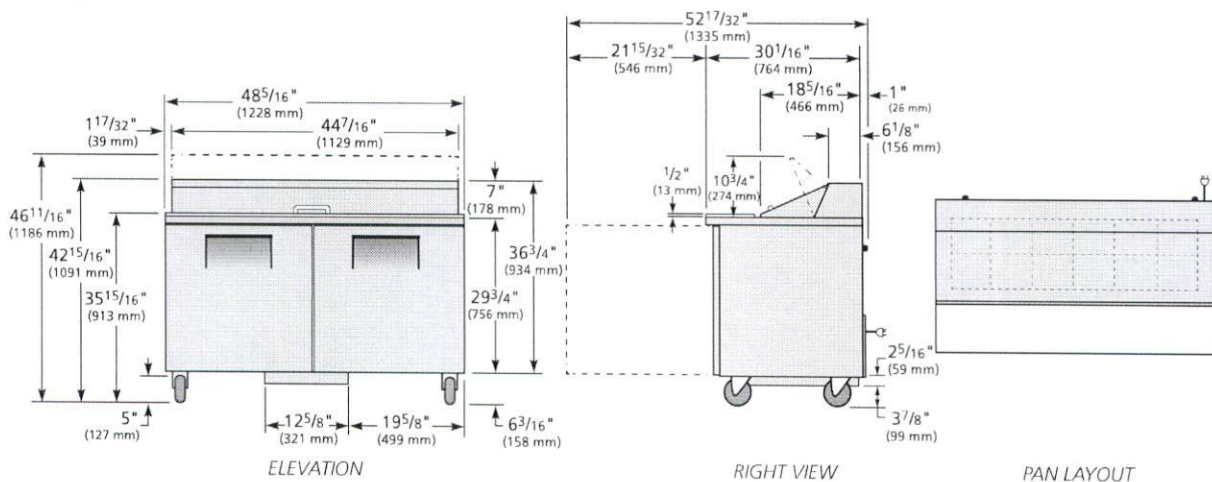
115/60/1  
NEMA-5-15R

**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.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

**PLAN VIEW**



**WARRANTY**  
 Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

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

	Model	Elevation	Right	Plan	3D	Back
	TSSU-48-12-HC	TFNY04E	TFNY02S	TFNY04P	TFNY043	

**TRUE MANUFACTURING CO., INC.**



## GRIDDLES &amp; BROILERS

**VULCAN****VCRG-T RESTAURANT SERIES  
GAS GRIDDLES**

Model VCRG48-T



- VCRG24-T** 24" w x 20½" d griddle plate
- VCRG36-T** 36" w x 20½" d griddle plate
- VCRG48-T** 48" w x 20½" d griddle plate

**STANDARD FEATURES**

- 1" thick polished steel griddle plate welded to 3¼" stainless steel back, tapered side splashes and stainless steel grease trough.
- Fully welded stainless and aluminized steel chassis frame.
- 12½" cooking height on 4" adjustable legs.
- One 25,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width.
- One embedded, mechanical snap action thermostat per burner for high performance and optimal response time.
- Temperature adjust from 200° to 450°F.
- One pilot safety valve for every two burners. Safety will completely shut off gas to pilot and burners if pilot extinguishes.
- High capacity 4½ quart capacity grease can.
- ¾" rear gas connection and convertible gas pressure regulator for LP service.
- Constructed standard for natural gas service. LP conversion kit supplied with unit.
- One year limited parts and labor warranty.

**SPECIFICATIONS**

Low profile Vulcan Model No.\_\_\_\_\_. Stainless steel front, sides and front top ledge. Fully welded stainless and aluminized steel body frame. 12½" cooking height on 4" legs. 1" thick polished steel griddle plate welded to stainless steel back and tapered side splashes. One 25,000 BTU/hr. "U" shaped aluminized steel burner and embedded, mechanical snap action thermostat for each 12" of griddle width. Temperature adjusts from 200° to 450°F. One pilot safety for every two burners. 4½ quart capacity grease can. ¾" rear gas connection and convertible gas pressure regulator for LP service.

**Exterior Dimensions:**

\_\_\_\_\_ " w x 27" d x 16" h on 4" legs.

CSA design certified. NSF listed.

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



VCRG-T RESTAURANT SERIES  
GAS GRIDDLES

INSTALLATION INSTRUCTIONS

1. A gas pressure regulator supplied with the unit must be installed;  
Natural Gas 4.0" (102 mm) W.C.  
Propane Gas 10.0" (254 mm) W.C.
2. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible and 0" from non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.

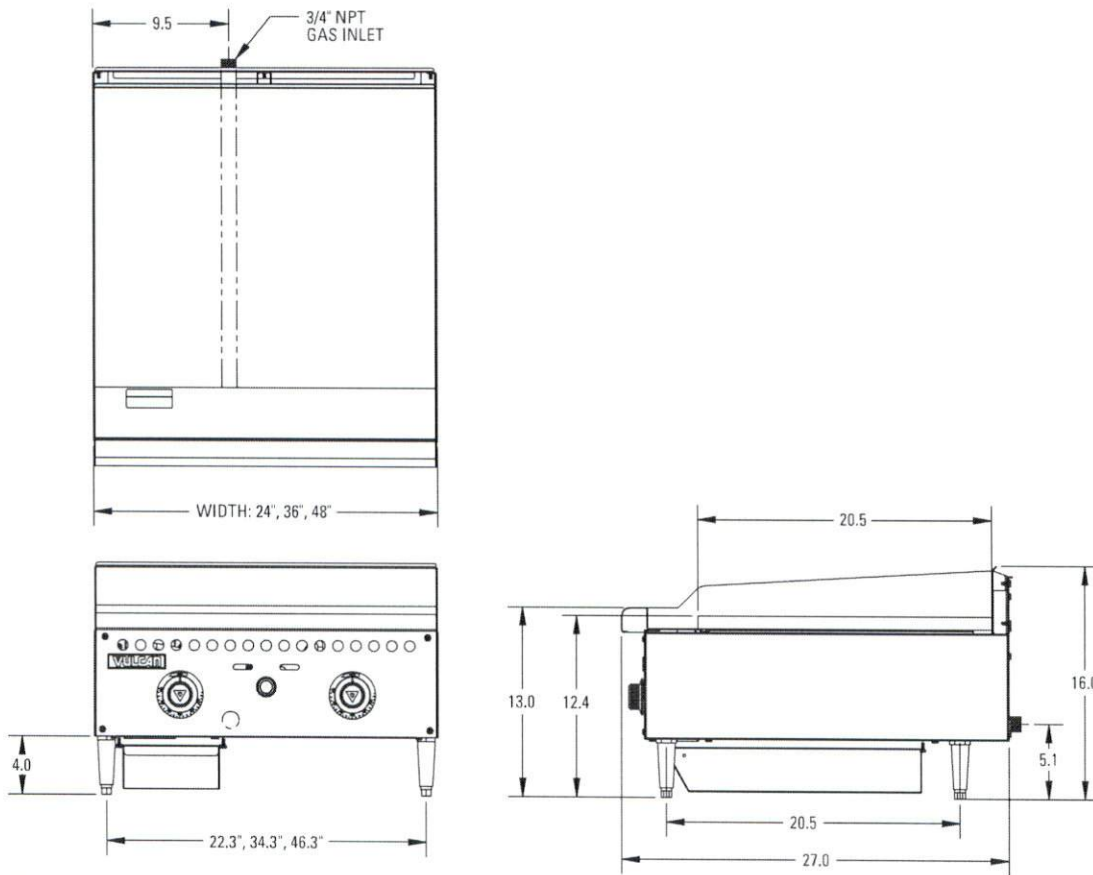
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

**NOTE: In The Commonwealth of Massachusetts**

All gas appliances vented through ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR	NO. OF DRAWERS	APPROX. SHIP. WT.
VCRG24-T	24"	27"	16"	12½"	2	50,000	1	243 lbs/111 kg
VCRG36-T	36"	27"	16"	12½"	3	75,000	1	340 lbs/155 kg
VCRG48-T	48"	27"	16"	12½"	4	100,000	1	408 lbs/185 kg

\*These are nominal dimensions and can vary by +1.75" with adjustable legs.



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P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602





# Heavy Duty Gas Griddles

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

Heavy Duty Gas Griddles

## Models:

- GTGG24-GT24M   
  GTGG36-GT36M   
  GTGG48-GT48M   
  GTGG60-GT60M   
  GTGG72-GT72M  
 GTGG24-G24M   
  GTGG36-G36M   
  GTGG48-G48M   
  GTGG60-G60M   
  GTGG72-G72M



Model GTGG36-GT36M

## Standard Features:

- Thermostat-controlled models feature precise control from LOW: 200°F, (90°C) to 550°F, (290°C), and 28,000 BTU/h input per burner, natural or propane. There is an on-off valve for every thermostat.
- Valve-controlled models feature hi-lo valve control with approximate plate temperature range: 320°F, (160°C) to 730°F, (388°C), and 27,000 BTU/h input per burner, natural or propane gas.

- One burner and control (hi-lo or thermostat control) for every 12" linear width of griddle surface.
- Piezo pilot ignition system
- 3/4" NPT gas regulator with "T" gas manifold connection for straight through rear or flush-mount gas connections.
- SS front, sides and back
- 4" SS adjustable legs
- SS front rail; 4" (102mm) deep overall with 3 1/2" (89mm) top work surface
- Models ordered with 4" (102mm) legs come with a deep 1.4 US gallon/5.3 litre capacity grease drawer(s) 20 1/2" (635mm) deep x 2 3/4" (70mm) high x 6" (152mm) wide.
- Models ordered with optional S/S skirt for dais counter surface mounting come with large capacity S/S grease tray(s)
- 1" thick polished steel griddle plate
- 23" depth with 4" wide grease trough.

## Optional Features:

- Chrome griddle plate
- Full or half-grooved griddle plate
- Stainless steel skirt for dais/counter surface mounting. The stainless steel skirt will reduce overall unit height by 1 3/4" (44.45mm).
- Electric spark ignition; 120V 60 Hz, sgl-phase 1 amp; includes cord and NEMA 5-15P plug.
- Electric spark ignition; 208/240V (50/60Hz) cord and plug is NOT supplied with this voltage option.
- Stainless stand with solid top holding shelves, adjustable feet and casters (locking front).
- Removable stainless steel attachment condiment rail with universal 1/9 or 1/3 food pan cut outs (pans supplied by others)

## Specifications

Garland heavy duty gas counter production griddles designed for side-by-side matching with other models in the product line. Models are of nominal imperial widths from 24" (600mm) to 72" (1800mm), 13" (330mm) height, (w/std. legs), and 32" (814mm) depth. There is an even heat "U" shaped steel track burner for every 12" of linear griddle surface width. Each burner is individually controlled with a hi-lo valve or thermostat temperature control. Burner input is 27,000 BTU/h each on valve-controlled models, and 28,000 BTU/h each on thermostat controlled models. Thermostat control models are equipped with on-off valves for each control. Griddle plate is standard 1" thick polished steel with a 4" wide grease trough. Stainless steel front, sides and back with large capacity stainless steel grease tray(s).



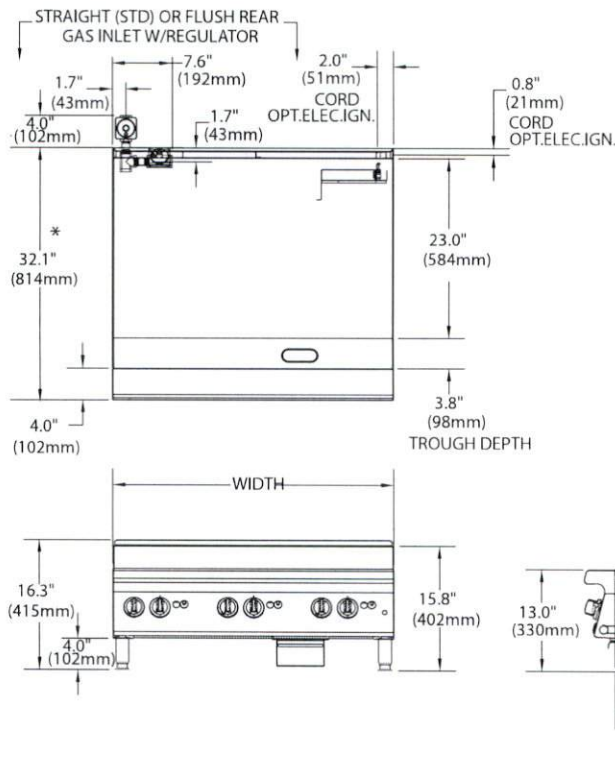
Garland Commercial Ranges Ltd.  
 1177 Kamato Road,  
 Mississauga, Ontario  
 L4W 1X4 CANADA

General Inquiries 1-905-624-0260  
 USA Sales, Parts and Service 1-800-424-2411  
 Canadian Sales 1-888-442-7526  
 Canada or USA Parts/Service 1-800-427-6668





# Heavy Duty Gas Griddles



For use with Natural or Propane gas only. Gas input ratings shown for installations up to 2000 ft., (610m), above sea level. Please specify altitudes over 2000 ft. and gas type required when ordering.

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

\* Please add 7" (178mm) in overall depth with attachment condiment rail option.

Model #	Width In (mm)	Height (w/std legs)	Depth In (mm)	Total Input (BTU)	Shipping Information	
					Lbs/Kg	Cu Ft
<b>Thermostat Controlled Standard Griddle (1" steel plate)</b>						
GTGG24-GT24M	23-5/8 (600)	13 (330)	32 (814)	56,000	290/132	21
GTGG36-GT36M	35-7/16 (900)			84,000	405/184	29
GTGG48-GT48M	47-1/4 (1200)			112,000	595/270	37
GTGG60-GT60M	59-1/16 (1500)			140,000	705/320	42
GTGG72-GT72M	70-7/8 (1800)			168,000	810/368	50
<b>Manually Controlled Standard Griddle (1" steel plate)</b>						
GTGG24-G24M	23-5/8 (600)	13 (330)	32 (814)	54,000	280/127	21
GTGG36-G36M	35-7/16 (900)			81,000	395/180	29
GTGG48-G48M	47-1/4 (1200)			108,000	585/266	37
GTGG60-G60M	59-1/16 (1500)			135,000	688/313	42
GTGG72-G72M	70-7/8 (1800)			162,000	790/359	50

SUPPLY OPERATING PRESSURE				MANIFOLD OPERATING PRESSURE				CLEARANCES	
NATURAL GAS		PROPANE		NATURAL GAS		PROPANE		INSTALLATION TO COMBUSTIBLE	
"WC	Mbar	"WC	Mbar	"WC	Mbar	"WC	Mbar	Sides	Rear
7	17.5	11	27.5	4.5	11	10	24.5	6" (152mm)	6" (152mm)

Form# GTGGM((03/01/13))

Garland Commercial Ranges Ltd.  
1177 Kamato Road,  
Mississauga, Ontario  
L4W 1X4 CANADA

General Inquiries 1-905-624-0260  
USA Sales, Parts and Service 1-800-424-2411  
Canadian Sales 1-888-442-7526  
Canada or USA Parts/Service 1-800-427-6668





**Turbo air**  
 REFRIGERATOR MANUFACTURER  
 more durable, efficient, beautiful

4184 E. Conant St.  
 Long Beach, CA 90808  
 Tel. 310-900-1000  
 Fax. 310-900-1077  
 www.turboairinc.com

Project:	
Model #:	
Item #:	
Available W/H:	Qty:
Approval:	
AIA #:	SIS #:
CSI Section 11400	

## Solid Door Freezer

Reach-In Top Mount  
 M3 Series

### FEATURES & BENEFITS

#### Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

#### Digital temperature control & monitor system

- Keep food products safe by maintaining constant temperatures.
- Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks.
- Early warning alarm program detects issues before malfunction occurs.
- Digital display allows for easy monitoring.
- Programs interpret the condition of refrigeration systems by self-diagnosis.
- Rapid cool-down function (Turbo Freeze).
- Smart defrost system will defrost as needed.
- Automatic evaporator fan motor delays.

#### Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

#### Stainless steel exterior

The Turbo Air M3 freezer model boasts a stainless steel exterior (galvanized steel top, bottom and back) and AL interior with stainless steel floor. It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The M3 adds a touch of style to the most refined setting.

#### Door pressure release device

Pressure relief doors are designed to eliminate vacuum pressure and allow easy, instant door opening.

#### LED interior lighting

#### Adjustable, heavy duty, PE (polyethylene) coated wire shelves

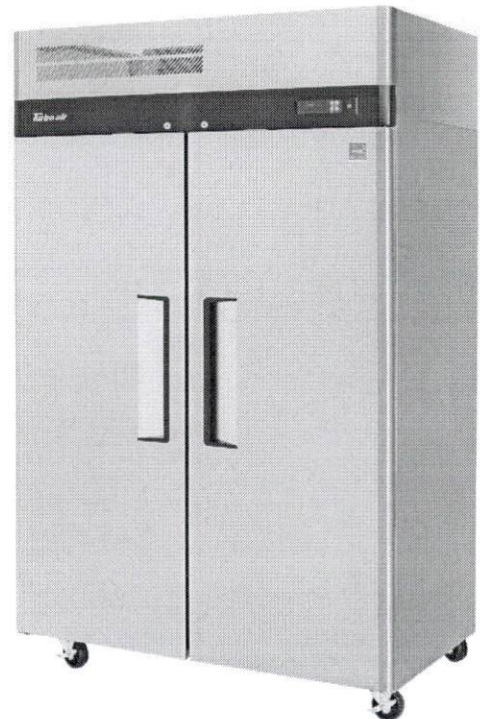
#### High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

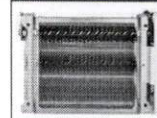
#### Top mount compressor

#### Freezer holds -10°F ~ 0°F for the best in frozen food preservation

**Model : M3F47-2-N  
 M3F47-2-N-AL(-AR)**



#### Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

- M3F47-2-N: Left hinged + Right hinged
- M3F47-2-N-AL: All left hinged
- M3F47-2-N-AR: All right hinged




Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D x H† (inches)
M3F47-2-N(-AL)(-AR)	2	42.1	6	2/3	6.3	435	51 3/4 x 30 3/4 x 78

# Solid Door Freezer

Reach-In Top Mount  
M3 Series

## Model : M3F47-2-N(-AL)(-AR)

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	6.3
Compressor HP	2/3
Feed Wires with Ground	3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	2
# of Racks Accepted	2
Net Capacity (cu. ft.)	42.1
Ext. Length Overall (in.)	51 3/4 (1314mm)
Ext. Depth Overall (in.)*	30 3/4 (780mm)
Ext. Height Overall (in.)†	78 (1981mm)
Int. Length Overall (in.)	47 3/4 (1213mm)
Int. Depth Overall (in.)	26 1/2 (675mm)
Int. Height Overall (in.)	54 1/2 (1378mm)
# of Shelves	6
Shelf Size (L x D) (in.)	23 x 23 1/2
Gross Weight (lbs.)	435

Design and specifications subject to change without notice.  
Actual shipping weight may differ due to extra packing materials for product protection.  
\* Depth does not include 2" for rear condensate enclosure.  
† Height does not include 5" for caster height.

### ■ WARRANTY : 3 Year Parts and Labor Warranty Additional 2 Year Warranty on Compressor

### ■ STANDARD FEATURES

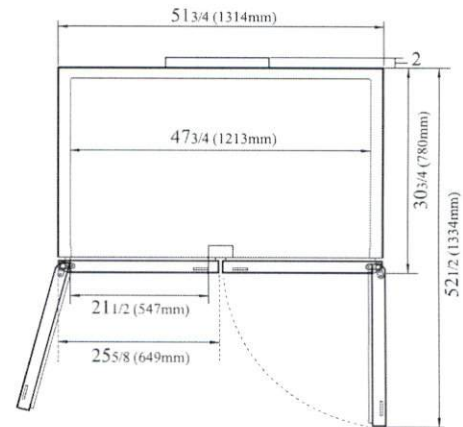
- Anti-corrosion coated evaporator
- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Door locks standard
- Magnetic door gaskets
- Solid and sturdy grille design

### ■ OPTIONAL ACCESSORIES

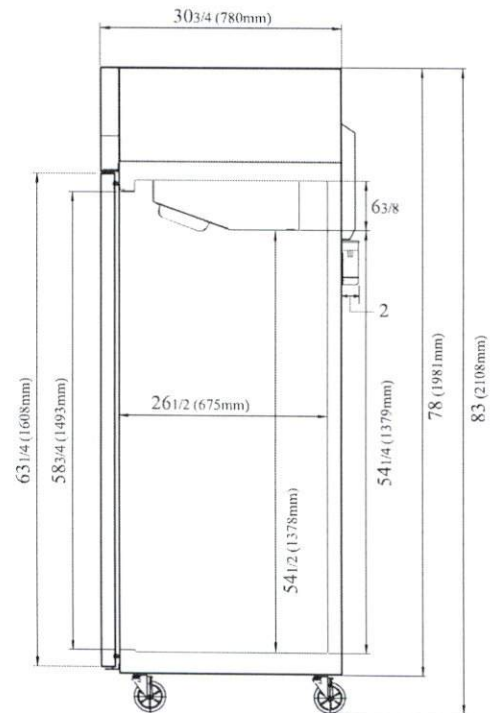
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: G8F1800101
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250 (each holds up to fifteen 18"L x 26"D sheet pans)

## PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

Ver.20210212

NATURAL Refrigerant



ENERGY STAR® Qualified  
(Standard hinged only)

- Turbo Air : 800-627-0032
- GK : 800-500-3519
- Warranty : 800-381-7770
- AC : 888-900-1002

Turbo air

GERMAN KNIFE

RADIANCE

Turbo air

TEXAKING

Continued product development may necessitate specification changes without notice.



**RESTAURANT RANGES****VULCAN****36" SX SERIES VALUE RANGE  
6 OPEN BURNERS**

Model SX36-6BN



Intertek

- SX36-6BN** 1 Standard Oven / Natural Gas
- SX36-6BP** 1 Standard Oven / Propane

**STANDARD FEATURES**

- Stainless steel front, sides, backriser, lift-off high shelf.
- 6" Stainless steel adjustable legs.
- 28,000 BTU/hr open top burners with lift-off heads.
- Shrouded flash tube pilot system (one pilot per two burners).
- 12" x 12" cast top grates with aeration bowls.
- 30,000 BTU/hr standard oven cavity measures 26<sup>3</sup>/<sub>4</sub>"w x 26"d x 13<sup>3</sup>/<sub>4</sub>"h.
- Oven thermostat adjusts from 250° to 500°F.
- One oven rack and four rack positions.
- <sup>3</sup>/<sub>4</sub>" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

**ACCESSORIES** (Packaged & Sold Separately)

- Extra oven rack.
- Reinforced backriser and high shelf for mounting salamander broiler.
- Set of four casters (two locking).

**SPECIFICATIONS**

36" wide SX series light-duty range, Vulcan Model No. SX36-6BN. Stainless steel front, sides, backriser, high shelf and bullnose. High temperature burner T knobs with set screw. Porcelain door liner and oven bottom. Six 28,000 BTU/hr. cast top burners with lift-off burner heads. Shrouded flash tube pilot system (one pilot per two burners). 12" x 12" cast top grates with aeration bowls. Heavy duty top grates and burner heads. Compression spring door hinge system for durability. 30,000 BTU/hr. Standard oven measures 26<sup>3</sup>/<sub>4</sub>"w x 26"d x 13<sup>3</sup>/<sub>4</sub>"h. Thermostat adjusts from 250° to 500°F. One oven rack with four rack positions. <sup>3</sup>/<sub>4</sub>" rear gas connection and gas pressure regulator. Total input: 198,000 BTH/hr.

**Exterior Dimensions:**

36"w x 32"d x 58"h on 6" adjustable legs.

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



**36" SX SERIES VALUE RANGE**  
6 OPEN BURNERS

**INSTALLATION INSTRUCTIONS**

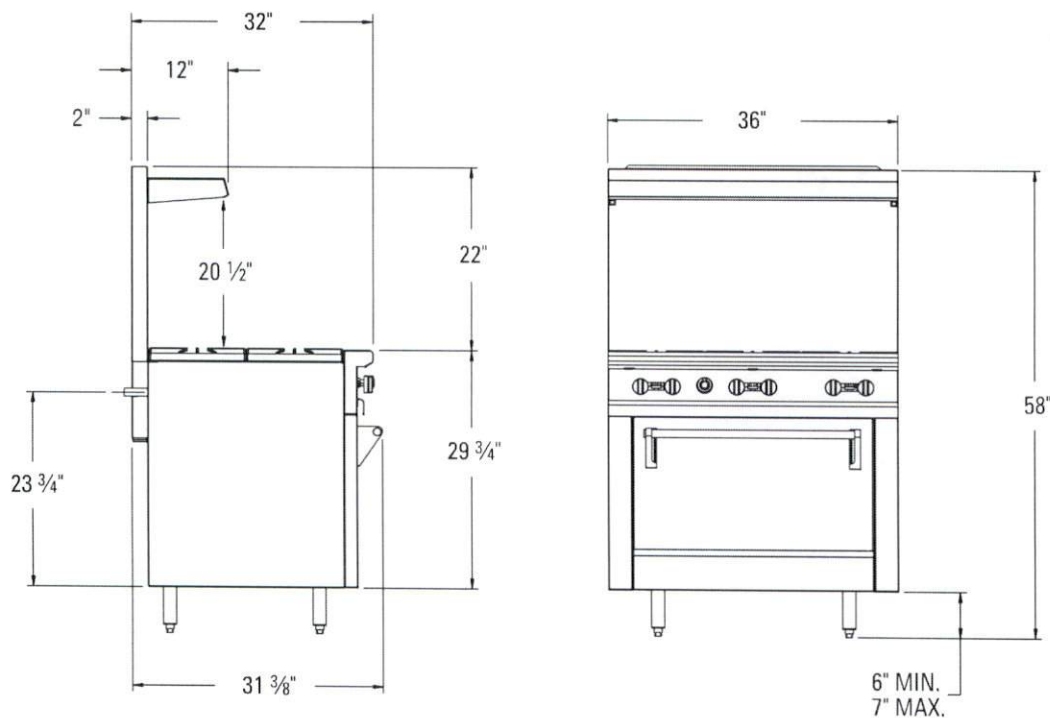
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**

	Rear	Sides
Combustible	12"	10"
Non-Combustible	6"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

**NOTE:** In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

**Specify type of gas when ordering.**  
**Specify altitude when above 2,000 feet.**



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	SX36-6BN	6 Burners / 1 Standard Oven / Natural Gas	198,000	456 / 207
	SX36-6BP	6 Burners / 1 Standard Oven / Propane	198,000	456 / 207

This appliance is manufactured for commercial use only and is not intended for home use.



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**NOTE:** In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.



Project Name: \_\_\_\_\_ AIA#: \_\_\_\_\_

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

SIS#: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_



# NEW! from Globe Gas Stock Pot Range

**Quality, Performance  
and Value!**

*Designed to quickly heat large pots of  
soup, pasta, sauce and more!*



GSP18G

## Models

- GSP18G – 18" wide burner

## Standard Features

- High performance 100,000 BTUs (90,000 LP) two-piece ring-type cast iron burner provides maximum cooking performance
- Heavy-duty large one-piece cast iron grate
- Standing pilot for easy ignition
- Dual controls
- Manual on/off control valve
- Cool to the touch stainless steel bull nose front provides knob protection and comfortable work zone
- Removable crumb tray for easy cleaning
- Heavy-duty 6" legs with a 1-1/2" adjustment
- Stainless steel construction
- Comes with natural gas; LP conversion kit included

## Warranty

- 2 years parts and labor

**For commercial indoor use only.  
Not to be used on casters.**



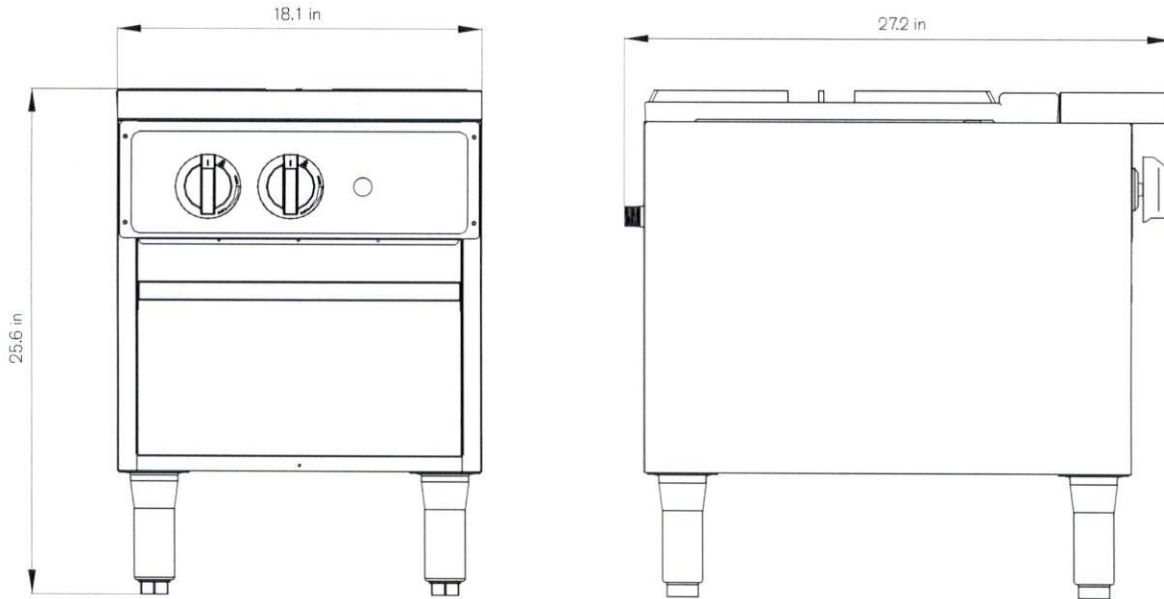
Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | [www.globefoodequip.com](http://www.globefoodequip.com)



# Gas Stock Pot Range

# GSP18G



For indoor use only

### DIMENSIONS | SPECIFICATIONS | SHIPPING INFORMATION

Reinforced carton for shipping, weight of carton included below and may vary from shipment to shipment.

**Shipped on a pallet. Freight class 77.5**

Model	Product Dimensions	Net Wt	No. Burners	Natural Gas BTUs/hr	LP BTUs/hr	BTUs (Total)	Shipping Dimensions	Ship Wt
GSP18G	18.1" x 27.2" x 25.6" (45.97 cm x 69.08 cm x 65.02 cm)	91.5 lbs. (41.5 kg)	2	48,000 inner	45,000 inner	90,000 LP	20.47" x 29.13" x 26.18" (52 cm x 74 cm x 66.5 cm)	136.7 lbs (62 kg)
				52,000 outer	45,000 outer			

### GAS REQUIREMENTS AND INFORMATION

- Natural gas or LP main supply required
- 3/4 male connection, all units supplied with natural gas and convertible LP gas regulator

Gas stock pot range is constructed of brushed stainless steel with cool-to-touch dials and heavy duty adjustable feet. Standing pilot and manual on/off control valve. High performance 90,000 BTU LP and 100,000 BTU natural gas. Cast iron burners, stainless steel removable catch tray. Gas connection is 3/4" N.P.T. males and a convertible pressure regulator is provided for either LP or natural gas. Not to be used on casters or on countertop. 2-year parts & labor warranty.



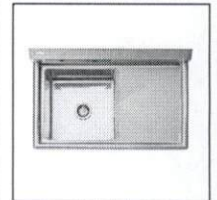
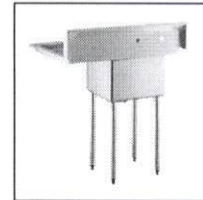
Item #: 522CS11818RK Project: \_\_\_\_\_

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



## Steelton 38 3/4" 18-Gauge Stainless Steel One Compartment Commercial Sink with Right Drainboard - 18" x 18" x 12" Bowl

Item #522CS11818RK



### Technical Data

Length	38 3/4 Inches
Width	24 Inches
Height	43 3/4 Inches
Drainboard Length	18 Inches
Bowl Depth	12 Inches
Basket Drain Size	3 1/2 Inches
Bowl Front to Back	18 Inches
Bowl Left to Right	18 Inches
Drain Outlet Size	1 1/2 Inches
Faucet Centers	8 Inches
Features	NSF Listed
Gauge	18 Gauge
Leg Construction	Galvanized Steel
Material	Stainless Steel
Number of Compartments	1 Compartment
Number of Drainboards	1 Drainboard
Stainless Steel Type	Type 304
Style	1 Drainboard

### Features

- Made from 18-gauge type 304 stainless steel with galvanized legs
- 18" x 18" x 12" bowl; includes one 18" drainboard
- Ideal for lower volume kitchens in restaurants, bars, and churches
- Holes for separate faucet pre-punched on 8" centers
- 3 1/2" basket strainer with 1 1/2" IPS connection

### Certifications



Steelton Metal Products

**Steelton**

Steelton Metal Products

## Notes & Details

If your business needs a sink that will keep up with demand without breaking the bank, check out this Steelton 18-gauge economy one-compartment sink with 18" x 18" x 12" bowl. This model is perfect for light-duty applications that don't require an expensive heavy-duty sink, providing all of the functionality you need at an affordable price point!

The 18" x 18" x 12" deep bowl is perfect for uses like rinsing fruits and vegetables, washing pots, and utility purposes, while rounded corners make it easy to clean. Raised edges along the front and sides of the sink work to keep splashes and spills from making it onto the floor, which helps you keep your work area cleaner and safer. A removable 3 1/2" IPS drain basket is included to make filling and draining the sink easy, and to prevent debris from clogging your plumbing.

The 18" long drainboard comes on the right side, and it gives you a convenient place to stage dirty items while they're waiting to be washed, or to place washed items as they dry. And since the drainboard has a slanted design, it will help water drain off of the board and eliminate pooling. This economy model is made from 18-gauge type 304 stainless steel, which is corrosion-resistant when properly maintained. The legs are made from galvanized steel and have adjustable plastic bullet feet to make it easy to level the sink on uneven surfaces. Just twist each foot to the desired height and check for level. Two pre-punched holes make it easy to install an 8" faucet of your choice (sold separately) on the backsplash and get right to work with your new sink!

**⚠ 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).