

# Harvey John's Steakhouse

1501 N. Raleigh St.

Angier, NC

June 2023



Robert Herman, Food Service Consultant  
(919) 768-3250 / [robert@mshcg.com](mailto:robert@mshcg.com)

Table of Contents Harvey John's Steakhouse

<b>Item</b>	<b>MfrName</b>	<b>Model</b>	<b>Category</b>	<b>Page</b>
1	Advance Tabco	7-PS-66	Hand Sink, Wall Mount	4
2	Advance Tabco	FAG-245	Table, Work, 16 gauge, Back Splash w/	6
3	Advance Tabco	WS-18-60	Shelf, Wall Mount	8
4	Metro	EZ2436NK3-4	Shelving Unit, Starter, Metal, Wire	10
5	Metro	EZ2448NK3-4	Shelving Unit, Starter, Metal, Wire	12
6	Metro	EZ2460NK3-4	Shelving Unit, Starter, Metal, Wire	14
9	Eagle Group/Metal Masters	321561	Mop Holder	16
11	Advance Tabco	FAG-246	Table, Work, 16 gauge, Back Splash w/	18
12	Advance Tabco	WS-18-72	Shelf, Wall Mount	20
13	Atosa USA	CYR400P	Bin, Ice	22
14	Atosa USA	YR450-AP-161	Ice Maker w/o Bin	24
15	Advance Tabco	93-1-24	Sink, NSF, 1 comp, 16 gauge	26
16	Metro	5X367PG4	Shelving Unit, Mobile, Plastic,	28
17	Advance Tabco	SC-84	Pot Rack, Ceiling Mount	30
18	Advance Tabco	FC-3-1818-24RL	Sink, NSF, 3 comp, 16 gauge	32
19	Advance Tabco	93-1-24-24R	Sink, NSF, 1 comp, 16 gauge	34
20	Advance Tabco	WS-18-48	Shelf, Wall Mount	36
21	Advance Tabco	DT-6R-12	Dishtable, Sorting Shelf	38
22	Advance Tabco	DTC-S60-48L	Dishtable, Straight, 16 gauge	39
23	CMA Dishmachines	AH	Washer, Door Type, Low Temp	41
24	Advance Tabco	DTS-S60-48R	Dishtable, Straight, 16 gauge	43
25	Avantco	A-19F-HC	Freezer, Reach-In	45
26	Turbo Air	TUR-28SD-N	Refrigerator, Undercounter	47
27	Southbend	20036SB	Refrigerator, Shorty	49
28	Southbend	HDC-36	Broiler, Under-Fired, Gas, Counter	51
29	Southbend	S60DD-2RR	Range, Restaurant, Gas	53
30	Southbend	BGS/22SC	Oven, Convection, Gas	55
31	Advance Tabco	CM-60	Check Minder	57
32	Advance Tabco	PA-24-72-2	Shelf, Pass-Thru w/Overshelf	58
33	Delfield	4472NP-18	Refrigerator, Sandwich/Salad Prep	60
34	Nemco Food Equipment	6150-60-DL-208	Heat Lamp/Infrared Strip	64
35	Metro	C569-DS	Cabinet, Holding	68
36	Eagle Group/Metal Masters	2B2136C	Rack, Syrup Tank & Bag-N-Box	70
37	Advance Tabco	7-PS-20	Hand Sink, Wall Mount	72
38	Advance Tabco	EB-SS-304M	Table, Enclosed Base, Open Front	74
39	Bunn-O-Matic	52200.0100	Coffee/Tea Brewer	76



Table of Contents Harvey John's Steakhouse

<b>Item</b>	<b>MfrName</b>	<b>Model</b>	<b>Category</b>	<b>Page</b>
40	Lancer	ICD 2200 STD	Dispenser, Beverage/Carbonated &	82
41	Turbo Air	TGM-23SDW-N6	Display Case, Refrigerated	84
42	Atosa USA	MKC90GR	Beer, Dispenser	86
43	Advance Tabco	CRI-12-30-7	Underbar Ice Chest	88
44	CMA Dishmachines	CMA-181GW	Glasswasher, Undercounter	90
45	Advance Tabco	CRCR-24	Underbar Glass Rack	92
46	Atosa USA	YR280-AP-161	Ice Maker w/ Bin	94
47	Vollrath	37066	Buffet/Cafeteria, Cold Food Station	96
49	Advance Tabco	WS-18-36	Shelf, Wall Mount	98
50	Advance Tabco	FAG-302	Table, Work, 16 gauge, Back Splash w/	100



# STAINLESS STEEL HAND SINKS SIDE SPLASH UNITS



Conforms To NSF 61/9 Lead Free Requirements



7-PS-40



7-PS-66  
7-PS-66-NF (Faucet Not Included)

Item #:	_____	Qty #:	_____
Model #:	_____		
Project #:	_____		

### STANDARD FEATURES:

One piece **Deep Draw** sink bowl design.  
Sink bowl is 10" x 14" x 5".  
Stainless steel basket drain 1-1/2" IPS.  
Splash mounted 4" O.C. gooseneck faucet furnished with aerator.

### 7-PS-40 & 7-PS-66 Series Specific Features:

Welded 7 3/4" high side splashes.  
**7-PS-66W** includes K-316 Wrist Handle Faucet  
**7-PS-40** lever operated drain and built-in overflow with plastic overflow tube and spring clamps. P-Trap is 1 1/2" IPS.

### 7-PS-56 Specific Features:

Space Saver Sink bowl is 9" x 9" x 5".  
7 3/4" high side splashes.  
Flat-Top Strainer 1-1/2" IPS.

### 7-PS-76 Specific Features:

12" high side splashes.  
Includes 17 1/4" x 3" x 2 5/16" Full length removable Utility Tray for use with 12" Side Splash Units.  
Lever operated drain and built-in overflow with plastic overflow tube and spring clamps. P-Trap is 1 1/2" IPS.

### 7-PS-87 Specific Features:

Same features as 7-PS-40 Plus C-Fold Paper Towel & Soap Dispenser and Wrist Handle Faucet.

### CONSTRUCTION:

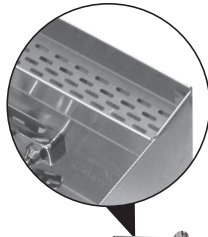
All TIG welded.  
Welded areas blended to match adjacent surfaces and to a satin finish.  
Die formed Countertop Edge with a 3/8" No-Drip offset.  
One sheet of stainless steel - No Seams.  
All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

### MATERIAL:

Heavy gauge type 304 series stainless steel.  
Wall mounting bracket is galvanized and of offset design.  
All fittings are brass / chrome plated unless otherwise indicated.

### MECHANICAL:

Faucet supply is 1/2" IPS male thread hot and cold.  
**Faucet Flow Rate:** 1.0 GPM/3.8 LPM aerator. 60 PSI.



Includes Removable Rear Utility Tray



7-PS-66W



7-PS-76



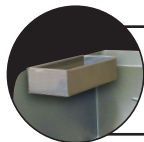
7-PS-66L  
or 7-PS-66R (Shown)



7-PS-87



7-PS-56 **SPACE SAVER**  
9" x 9" x 5" Bowl



**REMOVABLE UTILITY TRAY 7-PS-48**  
8" x 3" x 2 5/16" Tray - Tray hem allows to hang from any standard side splash. Perforated for water drainage.

### WARNING:

Equipment that includes a faucet may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

Email: [customer@advancetabco.com](mailto:customer@advancetabco.com) or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933

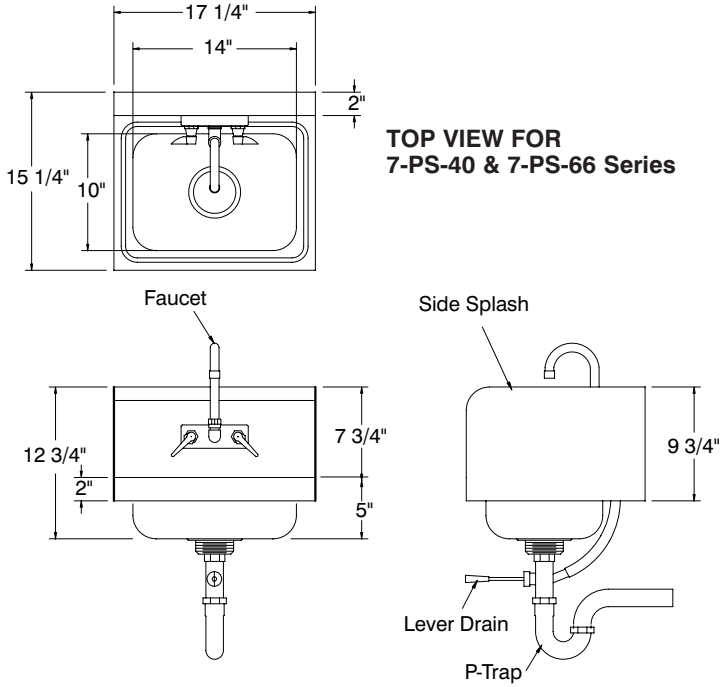
# DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500" Interior: ± .250"

FITTINGS SUPPLIED AS SHOWN

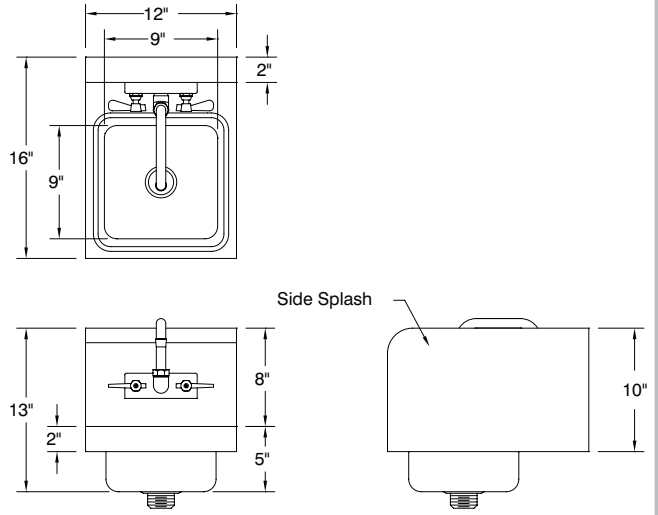
ALL DIMENSIONS ARE TYPICAL

7-PS-40, 7-PS-66, 7-PS-66-NF, 7-PS-66W & 7-PS-66RorL  
(7-PS-66 Series Excludes P-Trap & Lever Drain)



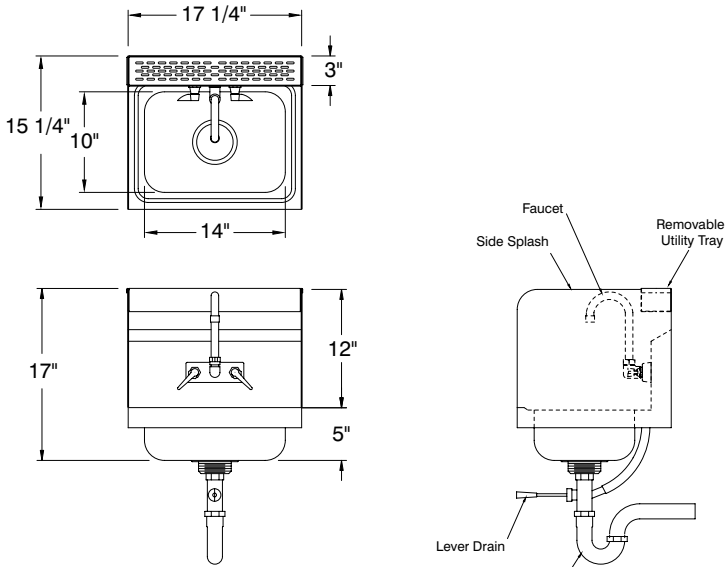
7-PS-40 - 22 lbs.      7-PS-66W - 22 lbs.  
 7-PS-66 - 19 lbs.      7-PS-66RorL - 20 lbs.  
 7-PS-66-NF - 19 lbs.

7-PS-56



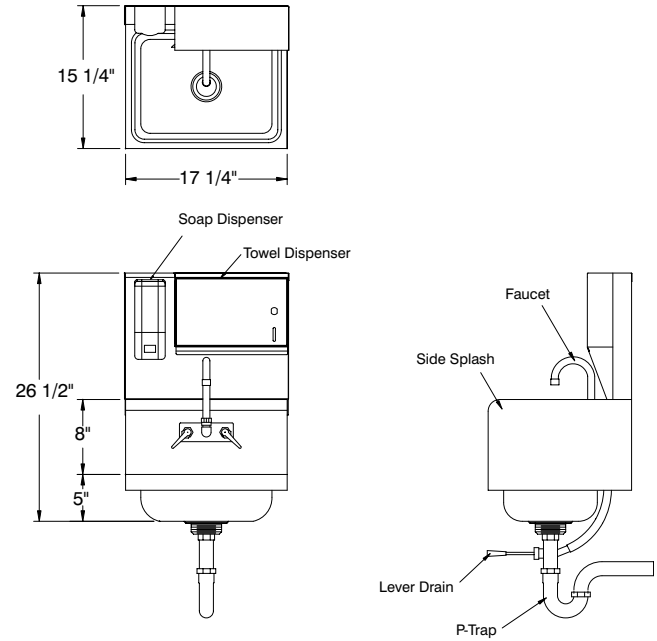
14 lbs.

7-PS-76



27 lbs.

7-PS-87



34 lbs.





STAINLESS STEEL  
**WORK TABLES**

**SUPER SAVER Series - 1 1/2" Splash - UNDERSHELF Style**



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

**FEATURES:**

Top is furnished with a 1 5/8" sanitary rolled rim edge on front and square sides, and a 1 1/2" splash of single metal thickness on the rear side.

TWO hat channels stud welded to reinforce and maintain a level working surface. 30" and 36" wide tables supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Aluminum die cast 'leg-to-shelf' clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershelf is adjustable.

**CONSTRUCTION:**

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish.

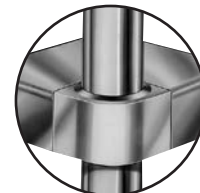
Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.



**Rolled Rim Edges on Front and Splash on Back and Square Side Edges**



*Featuring as Standard:*  
**"THE PROVEN"**  
ORIGINAL ADVANCE TABCO  
**Adjustable Undershelf with Die Cast Leg Clamp**

**MATERIAL:**

**SFG-SERIES: Stainless Steel Legs & Undershelf**

**TOP:** 16 gauge stainless steel type "430" series.

**SHELF:** 18 gauge stainless steel.

**LEGS:** 1 5/8" diameter tubular stainless steel.  
1" adjustable stainless steel bullet feet.  
Stainless steel gussets.

**FAG-SERIES: Galvanized Legs & Undershelf**

**TOP:** 16 gauge stainless steel type "430" series.

**SHELF:** 18 gauge galvanized steel.

**LEGS:** 1 5/8" diameter tubular galvanized steel.  
1" adjustable plastic bullet feet.  
Galvanized steel gussets.

**SFG-Series:  
Stainless Steel Legs & Undershelf**

L	24" Wide	30" Wide	36" Wide
30"	SFG-240	SFG-300	
24"	SFG-242	SFG-302	SFG-362
36"	SFG-243	SFG-303	SFG-363
48"	SFG-244	SFG-304	SFG-364
60"	SFG-245	SFG-305	SFG-365
72"	SFG-246	SFG-306	SFG-366
84"	SFG-247	SFG-307	SFG-367
96"	SFG-248	SFG-308	SFG-368
108"	SFG-249	SFG-309	SFG-369
120"	SFG-2410	SFG-3010	SFG-3610
132"	SFG-2411	SFG-3011	SFG-3611
144"	SFG-2412	SFG-3012	SFG-3612

**FAG-Series:  
Galvanized Steel Legs & Undershelf**

L	24" Wide	30" Wide	36" Wide
30"	FAG-240	FAG-300	
24"	FAG-242	FAG-302	FAG-362
36"	FAG-243	FAG-303	FAG-363
48"	FAG-244	FAG-304	FAG-364
60"	FAG-245	FAG-305	FAG-365
72"	FAG-246	FAG-306	FAG-366
84"	FAG-247	FAG-307	FAG-367
96"	FAG-248	FAG-308	FAG-368
108"	FAG-249	FAG-309	FAG-369
120"	FAG-2410	FAG-3010	FAG-3610
132"	FAG-2411	FAG-3011	FAG-3611
144"	FAG-2412	FAG-3012	FAG-3612



**Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section**



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.**

Email Orders To: customer@advancetabco.com. For Smart Fabrication™ Quotes, Email To: smartfab@advancetabco.com or Fax To: 631-586-2933

**NEW YORK**  
Fax: (631) 242-6900

**GEORGIA**  
Fax: (770) 775-5625

**TEXAS**  
Fax: (972) 932-4795

**NEVADA**  
Fax: (775) 972-1578

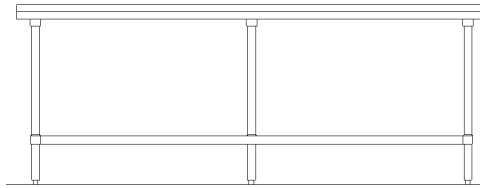
# DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

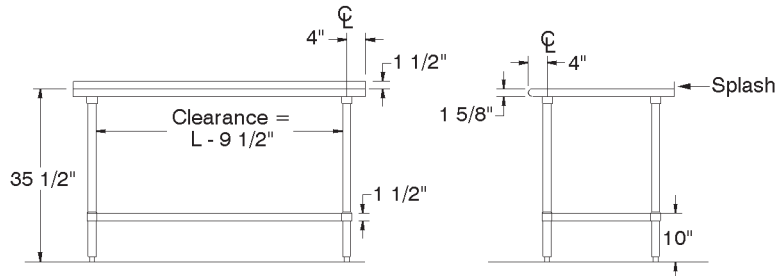
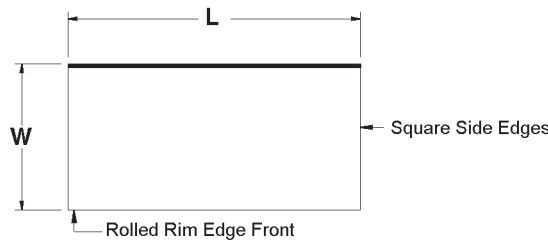
All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

## SFG & FAG Series UNDERSHELF Style 1 1/2" Backsplash

Finished size of undershelf = Length minus 5 3/4"  
Width minus 5 3/4"



Units 8ft. and larger are furnished with six (6) legs



### SFG-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	SFG-240	49 lbs.	SFG-300	65 lbs.		
24"	SFG-242	31 lbs.	SFG-302	55 lbs.	SFG-362	75 lbs.
36"	SFG-243	64 lbs.	SFG-303	72 lbs.	SFG-363	88 lbs.
48"	SFG-244	79 lbs.	SFG-304	89 lbs.	SFG-364	98 lbs.
60"	SFG-245	92 lbs.	SFG-305	107 lbs.	SFG-365	118 lbs.
72"	SFG-246	109 lbs.	SFG-306	125 lbs.	SFG-366	138 lbs.
84"	SFG-247	130 lbs.	SFG-307	148 lbs.	SFG-367	164 lbs.
96"	SFG-248	145 lbs.	SFG-308	166 lbs.	SFG-368	184 lbs.
108"	SFG-249	161 lbs.	SFG-309	176 lbs.	SFG-369	190 lbs.
120"	SFG-2410	261 lbs.	SFG-3010	287 lbs.	SFG-3610	308 lbs.
132"	SFG-2411	293 lbs.	SFG-3011	324 lbs.	SFG-3611	358 lbs.
144"	SFG-2412	308 lbs.	SFG-3012	339 lbs.	SFG-3612	373 lbs.

### FAG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	FAG-240	49 lbs.	FAG-300	65 lbs.		
24"	FAG-242	31 lbs.	FAG-302	55 lbs.	FAG-362	75 lbs.
36"	FAG-243	64 lbs.	FAG-303	72 lbs.	FAG-363	88 lbs.
48"	FAG-244	79 lbs.	FAG-304	89 lbs.	FAG-364	98 lbs.
60"	FAG-245	92 lbs.	FAG-305	107 lbs.	FAG-365	118 lbs.
72"	FAG-246	109 lbs.	FAG-306	125 lbs.	FAG-366	138 lbs.
84"	FAG-247	130 lbs.	FAG-307	148 lbs.	FAG-367	164 lbs.
96"	FAG-248	145 lbs.	FAG-308	166 lbs.	FAG-368	184 lbs.
108"	FAG-249	161 lbs.	FAG-309	176 lbs.	FAG-369	190 lbs.
120"	FAG-2410	261 lbs.	FAG-3010	287 lbs.	FAG-3610	308 lbs.
132"	FAG-2411	293 lbs.	FAG-3011	324 lbs.	FAG-3611	358 lbs.
144"	FAG-2412	308 lbs.	FAG-3012	339 lbs.	FAG-3612	373 lbs.





## STAINLESS STEEL WALL SHELVES



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

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

Project #: \_\_\_\_\_



### FEATURES:

Brackets can be positioned to accommodate wall studs.  
Furnished with a 1-5/8" Bullnose edge with a 1-1/2" turn-up edge at rear. Ends are turned down square.

### MATERIAL:

**16 Gauge Series** - 304 stainless steel polished to a satin finish.  
**18 Gauge Series** - 430 stainless steel polished to a satin finish.

### CONSTRUCTION:

Secured to wall by means of bolts through support brackets.  
Units 7 ft. and larger are furnished with 3 brackets.

L	10" Wide			12" Wide			15" Wide			18" Wide			
	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	Approx. Cu. Ft.
24"	WS-10-24-16	WS-10-24	8 lbs.	WS-12-24-16	WS-12-24	9 lbs.	WS-15-24-16	WS-15-24	11 lbs.	WS-18-24-16	WS-18-24	14 lbs.	3
30"	-	-	-	WS-12-30-16	WS-12-30	12 lbs.	-	-	-	-	-	-	4
36"	WS-10-36-16	WS-10-36	10 lbs.	WS-12-36-16	WS-12-36	12 lbs.	WS-15-36-16	WS-15-36	15 lbs.	WS-18-36-16	WS-18-36	21 lbs.	4
42"	-	-	-	WS-12-42-16	WS-12-42	14 lbs.	-	-	-	-	-	-	5
48"	WS-10-48-16	WS-10-48	12 lbs.	WS-12-48-16	WS-12-48	14 lbs.	WS-15-48-16	WS-15-48	18 lbs.	WS-18-48-16	WS-18-48	24 lbs.	5
60"	WS-10-60-16	WS-10-60	15 lbs.	WS-12-60-16	WS-12-60	17 lbs.	WS-15-60-16	WS-15-60	23 lbs.	WS-18-60-16	WS-18-60	28 lbs.	6
72"	WS-10-72-16	WS-10-72	17 lbs.	WS-12-72-16	WS-12-72	21 lbs.	WS-15-72-16	WS-15-72	28 lbs.	WS-18-72-16	WS-18-72	32 lbs.	7
84"	WS-10-84-16	WS-10-84	20 lbs.	WS-12-84-16	WS-12-84	25 lbs.	WS-15-84-16	WS-15-84	32 lbs.	WS-18-84-16	WS-18-84	36 lbs.	8
96"	WS-10-96-16	WS-10-96	23 lbs.	WS-12-96-16	WS-12-96	28 lbs.	WS-15-96-16	WS-15-96	36 lbs.	WS-18-96-16	WS-18-96	42 lbs.	10
108"	WS-10-108-16	WS-10-108	28 lbs.	WS-12-108-16	WS-12-108	32 lbs.	WS-15-108-16	WS-15-108	40 lbs.	WS-18-108-16	WS-18-108	48 lbs.	11
120"	WS-10-120-16	WS-10-120	32 lbs.	WS-12-120-16	WS-12-120	36 lbs.	WS-15-120-16	WS-15-120	44 lbs.	WS-18-120-16	WS-18-120	54 lbs.	12
132"	WS-10-132-16	WS-10-132	36 lbs.	WS-12-132-16	WS-12-132	42 lbs.	WS-15-132-16	WS-15-132	49 lbs.	WS-18-132-16	WS-18-132	60 lbs.	13
144"	WS-10-144-16	WS-10-144	40 lbs.	WS-12-144-16	WS-12-144	48 lbs.	WS-15-144-16	WS-15-144	55 lbs.	WS-18-144-16	WS-18-144	66 lbs.	14



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

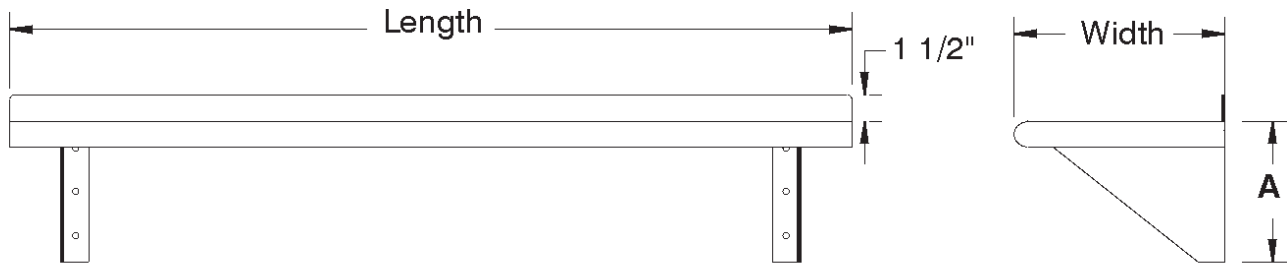
For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933

# DETAILS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

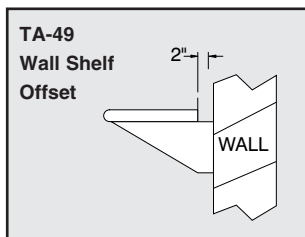


Width	A
10"	8 1/2"
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"

**Load Capacity = 20 lbs. per sq. ft.**  
(Evenly Distributed Weight)

## Wall Shelf Options

- PRT-1 ..... Printer Shelf
- TA-22A ..... Square Edge Shelf
- TA-26 ..... Welded Shelf Brackets
- TA-49 ..... Wall Shelf 2" Offset
- TA-71 ..... Heat Lamp Provision
- TA-77 ..... Check Minder
- TA-77A ..... Concealer for Heat Lamp (Requires TA-77)
- TA-99A ..... 14 Ga. S/S 304 Upgrade for Overshelves
- TA-100A ..... Bullnose Edge On All 4 Sides of Shelf
- TA-102 ..... 6" Cantilever Shelf Offset







Item # \_\_\_\_\_

Job \_\_\_\_\_

METRO SUPER ERRECTA SHELF® Convenience Pak Shelving

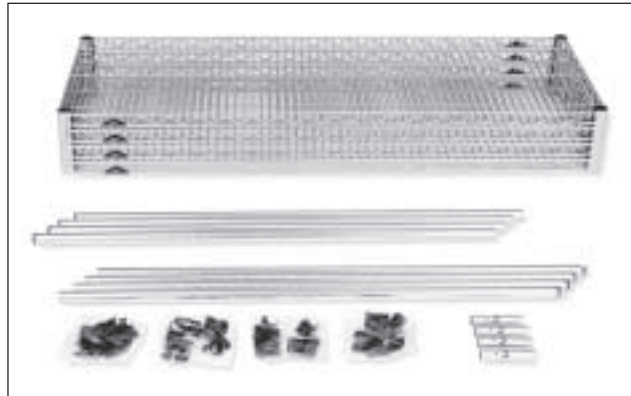
# SUPER ERRECTA SHELF® CONVENIENCE PAK SHELVING

## Shelving Sales Made Easy

Metro's Convenience Pak Super Erecta Shelf® Shelving provides a complete shelving unit in a single box. Convenience Pak shelving is easier to promote, select, and order as compared to separate shelving components. Convenience Pak will increase your overall sales volume, improve operating efficiencies and reduce your handling and inventory costs.

- **Single Package Design:** Convenience Pak Super Erecta Shelving is packaged in one box. Each post comes in 2 modules with a heavy-duty connector provided to connect post halves. Post modules, connectors, shelves, and split sleeve connector are all included in 1 box.
- **Simplified Sales and Ordering:** Each given size Convenience Pak unit has its own catalog number and list price, making Convenience Pak the easiest shelving product to select, price, and order. With ease and efficiency your sales people can respond to your customers' basic shelving needs, increasing their sales volume per sales call.
- **Easy to Inventory:** The single package Convenience Pak makes it easy for you to inventory much of your shelving requirements, reducing the inventory space for posts and shelves.
- **Simplified Shipping and Handling:** Basic shelving orders can be handled with one trip to the warehouse, requiring only one box be handled rather than separate shelves, posts, and split sleeves. Common mistakes made in consolidating components for a given job will be dramatically reduced resulting in an overall improvement in your operating efficiencies. Simplified ordering and invoicing will reduce the work load on your in-house personnel, reducing your overall costs.
- **As Strong and Durable as Standard Super Erecta Shelf Shelving:** Post modules and heavy-duty connector provide a shelving unit equal to the superior load bearing and durability recognized in our traditional Super Erecta Shelving design. Whether the application is stationary or mobile, the Convenience Pak unit meets the tough performance guidelines established by Super Erecta Shelving.
- **Three Finishes:** Convenience Pak units are available in Super Erecta Brite,™ Chrome, and Metroseal 3™ finishes, to handle any shelving applications your customers may have.

- Increase sales productivity
- Improve operating efficiency
- Reduce costs



U.S. and Foreign Patents Pending



**InterMetro Industries Corporation**  
North Washington Street  
Wilkes-Barre, PA 18705  
www.metro.com



10.03



10.03

Job \_\_\_\_\_



## SUPER ERECTA SHELF® CONVENIENCE PAK SHELVING

### Three Finishes Available:

- **Super Erecta Brite™:** Applicable to dry storage applications, where moisture and humidity are not a concern.
- **Chrome:** Designed for dry storage applications where added durability, cleanability, or a more aesthetic appearance might be required.
- **Metroseal 3** is manufactured using the latest state-of-the-art plating and coating processes. It incorporates a durable electro-plated metal base layer. This substrate, when coated with Metro's new proprietary epoxy coating will provide years of corrosion free service. For more information on Metroseal 3, refer to sheet #10.10a.



Cat. No.	Width		Length		Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
<b>Four (4) Super Erecta Brite™ Shelves per Unit</b>								
EZ1836BR-4	18	455	36	910	74.5	1890	51	23
EZ1848BR-4	18	455	48	1220	74.5	1890	63	28
EZ1860BR-4	18	455	60	1525	74.5	1890	82	37
EZ2436BR-4	24	610	36	910	74.5	1890	66	30
EZ2448BR-4	24	610	48	1220	74.5	1890	76	34
EZ2460BR-4	24	610	60	1525	74.5	1890	102	46
<b>Four (4) Chrome Shelves per Unit</b>								
EZ1836NC-4	18	455	36	910	74.5	1890	51	23
EZ1848NC-4	18	455	48	1220	74.5	1890	63	28
EZ1860NC-4	18	455	60	1525	74.5	1890	82	37
EZ2436NC-4	24	610	36	910	74.5	1890	66	30
EZ2448NC-4	24	610	48	1220	74.5	1890	76	34
EZ2460NC-4	24	610	60	1525	74.5	1890	102	46
<b>Four (4) Metroseal 3™ Shelves per Unit</b>								
EZ1836NK3-4	18	455	36	910	74.5	1890	51	23
EZ1848NK3-4	18	455	48	1220	74.5	1890	63	28
EZ1860NK3-4	18	455	60	1525	74.5	1890	82	37
EZ2436NK3-4	24	610	36	910	74.5	1890	66	30
EZ2448NK3-4	24	610	48	1220	74.5	1890	76	34
EZ2460NK3-4	24	610	60	1525	74.5	1890	102	46

All Metro Catalog Sheets are available on our Web Site: [www.metro.com](http://www.metro.com)



### InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705  
Phone: 570-825-2741 • Fax: 570-825-2852

For Product Information Call: 1-800-433-2232

L02-007B  
Printed in U.S.A. Rev. 2/03

Information and specifications are subject to change without notice. Please confirm at time of order.

Copyright © 2003 InterMetro Industries Corp.



Item # \_\_\_\_\_

Job \_\_\_\_\_

## SUPER ERECTA SHELF® CONVENIENCE PAK SHELVING

### Shelving Sales Made Easy

Metro's Convenience Pak Super Erecta Shelf® Shelving provides a complete shelving unit in a single box. Convenience Pak shelving is easier to promote, select, and order as compared to separate shelving components. Convenience Pak will increase your overall sales volume, improve operating efficiencies and reduce your handling and inventory costs.

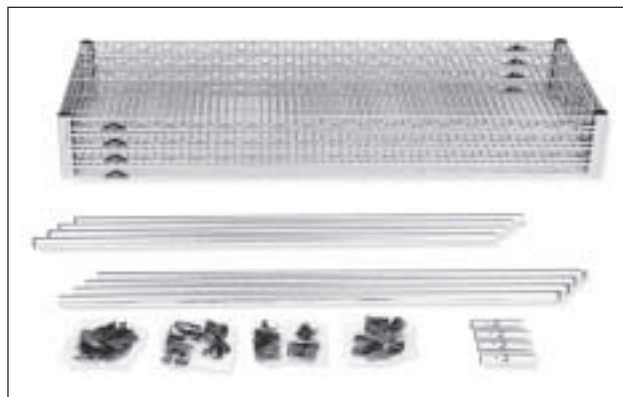
- **Single Package Design:** Convenience Pak Super Erecta Shelving is packaged in one box. Each post comes in 2 modules with a heavy-duty connector provided to connect post halves. Post modules, connectors, shelves, and split sleeve connector are all included in 1 box.
- **Simplified Sales and Ordering:** Each given size Convenience Pak unit has its own catalog number and list price, making Convenience Pak the easiest shelving product to select, price, and order. With ease and efficiency your sales people can respond to your customers' basic shelving needs, increasing their sales volume per sales call.
- **Easy to Inventory:** The single package Convenience Pak makes it easy for you to inventory much of your shelving requirements, reducing the inventory space for posts and shelves.
- **Simplified Shipping and Handling:** Basic shelving orders can be handled with one trip to the warehouse, requiring only one box be handled rather than separate shelves, posts, and split sleeves. Common mistakes made in consolidating components for a given job will be dramatically reduced resulting in an overall improvement in your operating efficiencies. Simplified ordering and invoicing will reduce the work load on your in-house personnel, reducing your overall costs.
- **As Strong and Durable as Standard Super Erecta Shelf Shelving:** Post modules and heavy-duty connector provide a shelving unit equal to the superior load bearing and durability recognized in our traditional Super Erecta Shelving design. Whether the application is stationary or mobile, the Convenience Pak unit meets the tough performance guidelines established by Super Erecta Shelving.
- **Three Finishes:** Convenience Pak units are available in Super Erecta Brite,™ Chrome, and Metroseal 3™ finishes, to handle any shelving applications your customers may have.

U.S. and Foreign Patents Pending



**InterMetro Industries Corporation**  
North Washington Street  
Wilkes-Barre, PA 18705  
www.metro.com

- Increase sales productivity
- Improve operating efficiency
- Reduce costs



**EMERSON**  
Storage Solutions

**METRO**  
SUPER ERECTA SHELF®  
Convenience Pak Shelving

**10.03**

10.03

Job \_\_\_\_\_



## SUPER ERECTA SHELF® CONVENIENCE PAK SHELVING

### Three Finishes Available:

- **Super Erecta Brite™:** Applicable to dry storage applications, where moisture and humidity are not a concern.
- **Chrome:** Designed for dry storage applications where added durability, cleanability, or a more aesthetic appearance might be required.
- **Metroseal 3** is manufactured using the latest state-of-the-art plating and coating processes. It incorporates a durable electro-plated metal base layer. This substrate, when coated with Metro's new proprietary epoxy coating will provide years of corrosion free service. For more information on Metroseal 3, refer to sheet #10.10a.



Cat. No.	Width		Length		Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
<b>Four (4) Super Erecta Brite™ Shelves per Unit</b>								
EZ1836BR-4	18	455	36	910	74.5	1890	51	23
EZ1848BR-4	18	455	48	1220	74.5	1890	63	28
EZ1860BR-4	18	455	60	1525	74.5	1890	82	37
EZ2436BR-4	24	610	36	910	74.5	1890	66	30
EZ2448BR-4	24	610	48	1220	74.5	1890	76	34
EZ2460BR-4	24	610	60	1525	74.5	1890	102	46
<b>Four (4) Chrome Shelves per Unit</b>								
EZ1836NC-4	18	455	36	910	74.5	1890	51	23
EZ1848NC-4	18	455	48	1220	74.5	1890	63	28
EZ1860NC-4	18	455	60	1525	74.5	1890	82	37
EZ2436NC-4	24	610	36	910	74.5	1890	66	30
EZ2448NC-4	24	610	48	1220	74.5	1890	76	34
EZ2460NC-4	24	610	60	1525	74.5	1890	102	46
<b>Four (4) Metroseal 3™ Shelves per Unit</b>								
EZ1836NK3-4	18	455	36	910	74.5	1890	51	23
EZ1848NK3-4	18	455	48	1220	74.5	1890	63	28
EZ1860NK3-4	18	455	60	1525	74.5	1890	82	37
EZ2436NK3-4	24	610	36	910	74.5	1890	66	30
EZ2448NK3-4	24	610	48	1220	74.5	1890	76	34
EZ2460NK3-4	24	610	60	1525	74.5	1890	102	46

All Metro Catalog Sheets are available on our Web Site: [www.metro.com](http://www.metro.com)



### InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705  
Phone: 570-825-2741 • Fax: 570-825-2852

For Product Information Call: 1-800-433-2232

L02-007B  
Printed in U.S.A. Rev. 2/03

Information and specifications are subject to change without notice. Please confirm at time of order.

Copyright © 2003 InterMetro Industries Corp.



Item # \_\_\_\_\_

Job \_\_\_\_\_

## SUPER ERECTA SHELF® CONVENIENCE PAK SHELVING

### Shelving Sales Made Easy

Metro's Convenience Pak Super Erecta Shelf® Shelving provides a complete shelving unit in a single box. Convenience Pak shelving is easier to promote, select, and order as compared to separate shelving components. Convenience Pak will increase your overall sales volume, improve operating efficiencies and reduce your handling and inventory costs.

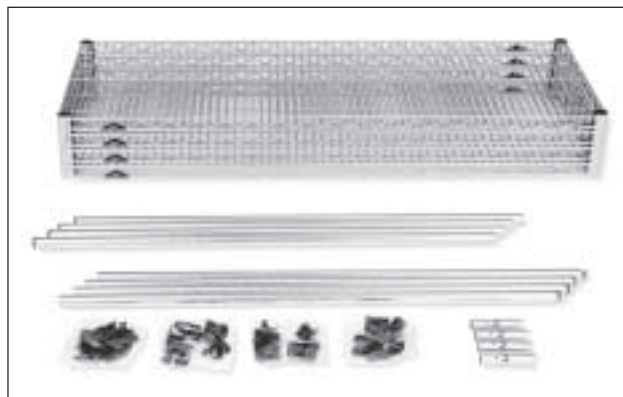
- **Single Package Design:** Convenience Pak Super Erecta Shelving is packaged in one box. Each post comes in 2 modules with a heavy-duty connector provided to connect post halves. Post modules, connectors, shelves, and split sleeve connector are all included in 1 box.
- **Simplified Sales and Ordering:** Each given size Convenience Pak unit has its own catalog number and list price, making Convenience Pak the easiest shelving product to select, price, and order. With ease and efficiency your sales people can respond to your customers' basic shelving needs, increasing their sales volume per sales call.
- **Easy to Inventory:** The single package Convenience Pak makes it easy for you to inventory much of your shelving requirements, reducing the inventory space for posts and shelves.
- **Simplified Shipping and Handling:** Basic shelving orders can be handled with one trip to the warehouse, requiring only one box be handled rather than separate shelves, posts, and split sleeves. Common mistakes made in consolidating components for a given job will be dramatically reduced resulting in an overall improvement in your operating efficiencies. Simplified ordering and invoicing will reduce the work load on your in-house personnel, reducing your overall costs.
- **As Strong and Durable as Standard Super Erecta Shelf Shelving:** Post modules and heavy-duty connector provide a shelving unit equal to the superior load bearing and durability recognized in our traditional Super Erecta Shelving design. Whether the application is stationary or mobile, the Convenience Pak unit meets the tough performance guidelines established by Super Erecta Shelving.
- **Three Finishes:** Convenience Pak units are available in Super Erecta Brite,™ Chrome, and Metroseal 3™ finishes, to handle any shelving applications your customers may have.

U.S. and Foreign Patents Pending



**InterMetro Industries Corporation**  
North Washington Street  
Wilkes-Barre, PA 18705  
www.metro.com

- Increase sales productivity
- Improve operating efficiency
- Reduce costs



**EMERSON**  
Storage Solutions

**METRO**  
SUPER ERECTA SHELF®  
Convenience Pak Shelving

**10.03**

10.03

Job \_\_\_\_\_

## SUPER ERECTA SHELF® CONVENIENCE PAK SHELVING



### Three Finishes Available:

- **Super Erecta Brite™:** Applicable to dry storage applications, where moisture and humidity are not a concern.
- **Chrome:** Designed for dry storage applications where added durability, cleanability, or a more aesthetic appearance might be required.
- **Metroseal 3** is manufactured using the latest state-of-the-art plating and coating processes. It incorporates a durable electro-plated metal base layer. This substrate, when coated with Metro's new proprietary epoxy coating will provide years of corrosion free service. For more information on Metroseal 3, refer to sheet #10.10a.



Cat. No.	Width		Length		Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
<b>Four (4) Super Erecta Brite™ Shelves per Unit</b>								
EZ1836BR-4	18	455	36	910	74.5	1890	51	23
EZ1848BR-4	18	455	48	1220	74.5	1890	63	28
EZ1860BR-4	18	455	60	1525	74.5	1890	82	37
EZ2436BR-4	24	610	36	910	74.5	1890	66	30
EZ2448BR-4	24	610	48	1220	74.5	1890	76	34
EZ2460BR-4	24	610	60	1525	74.5	1890	102	46
<b>Four (4) Chrome Shelves per Unit</b>								
EZ1836NC-4	18	455	36	910	74.5	1890	51	23
EZ1848NC-4	18	455	48	1220	74.5	1890	63	28
EZ1860NC-4	18	455	60	1525	74.5	1890	82	37
EZ2436NC-4	24	610	36	910	74.5	1890	66	30
EZ2448NC-4	24	610	48	1220	74.5	1890	76	34
EZ2460NC-4	24	610	60	1525	74.5	1890	102	46
<b>Four (4) Metroseal 3™ Shelves per Unit</b>								
EZ1836NK3-4	18	455	36	910	74.5	1890	51	23
EZ1848NK3-4	18	455	48	1220	74.5	1890	63	28
EZ1860NK3-4	18	455	60	1525	74.5	1890	82	37
EZ2436NK3-4	24	610	36	910	74.5	1890	66	30
EZ2448NK3-4	24	610	48	1220	74.5	1890	76	34
EZ2460NK3-4	24	610	60	1525	74.5	1890	102	46

All Metro Catalog Sheets are available on our Web Site: [www.metro.com](http://www.metro.com)



### InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705  
Phone: 570-825-2741 • Fax: 570-825-2852

For Product Information Call: 1-800-433-2232

L02-007B  
Printed in U.S.A. Rev. 2/03

Information and specifications are subject to change without notice. Please confirm at time of order.

Copyright © 2003 InterMetro Industries Corp.



Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle Floor Mounted Mop Sink, model \_\_\_\_\_.  
Constructed of type 304 stainless steel, with 8" or 12" deep-drawn covered corner sink with drain and flat strainer plate.



#F1916 mop sink

## Options / Accessories

- 3-Pole mop holder
- 4-Pole mop holder
- Hose and bracket
- Service faucet
- Splash kit

**EAGLE GROUP**  
100 Industrial Boulevard, Clayton, DE 19938-8903 USA  
Phone: 302-653-3000 • Fax: 302-653-2065  
www.eaglegrp.com • www.eaglemhc.com

**Foodservice Division: Phone 800-441-8440**  
**MHC Division: Phone 800-637-5100**

For custom configuration or fabrication needs, contact our **SpecFAB® Division**.  
Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

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

*Eagle Foodservice Equipment, Eagle MHC, and SpecFAB® are divisions of Eagle Group. ©2020 by the Eagle Group*

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

## Mop Sinks

### MODELS:

- |                                   |                                 |                                 |                                 |
|-----------------------------------|---------------------------------|---------------------------------|---------------------------------|
| <input type="checkbox"/> F1916    | <input type="checkbox"/> 312688 | <input type="checkbox"/> 503095 | <input type="checkbox"/> 503099 |
| <input type="checkbox"/> F1916-12 | <input type="checkbox"/> 321561 | <input type="checkbox"/> 503096 | <input type="checkbox"/> 503100 |
| <input type="checkbox"/> F2820    | <input type="checkbox"/> 312689 | <input type="checkbox"/> 503097 |                                 |
| <input type="checkbox"/> F2820-12 | <input type="checkbox"/> 312690 | <input type="checkbox"/> 503098 |                                 |

### Sink Bowl

- Heavy gauge type 304 stainless steel.
- Deep-drawn one piece seamless construction, using state-of-the-art hydraulic presses.
- Generous radius with a minimum dimension of 3" (76mm), rectangular for maximum capacity.
- Drain is 2" (51mm) NPS nickel-plated cast bronze body, with removable snap-on stainless steel flat strainer plate.
- Models #F1916 and F2820 feature 8" (203mm) water level with 8 3/4" (222mm) flood level. Models #F1916-12 and F2820-12 feature 12" (610mm) water level with 12 3/4" (324mm) flood level.

### Top

- 16 gauge type 304 stainless steel.
- Exclusive anti-splash double-offset "V" edge prevents spillage.

### Skirt

- Heavy gauge type 304 stainless steel.
- Stud-bolted to underside of top in a concealed manner, providing a clean visual appearance.
- Full skirt allows for tight sanitary seal.

### Design and Construction Features

- A superior floor sink designed for institutional use as well as those installations which require quality and durability.
- Entire top assembly is fused, welded, and planished, providing a one-piece seamless floor sink.
- Welded areas are high-speed belt blended to match adjacent surfaces with continuity of satin finish.
- Water supply is 1/2" (13mm) IPS for hot and cold lines.
- Wall-mount faucets are available as options.

### Certifications / Approvals



**AUTOQUOTES**



Catalog Specification Sheet No. **EG20.01**

Mop Sinks

EG20.01 Rev. 08/20



9

Harvey John's Steakhouse Harvey John's Steakhouse

Project Name

EG20.01

Catalog Specification Sheet No.

Mop Sinks

Profit from the Eagle Advantage®

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

## Mop Sinks

TOP VIEW

FRONT VIEW

SIDE VIEW

model #	bowl size		overall size		weight	
	width in.	length x depth mm	width in.	length x height mm	lbs.	kg
<b>F1916</b>	16" x 20" x 8"	406 x 508 x 203	21½" x 24¾" x 15½"	546 x 625 x 394	35	15.8
<b>F1916-12</b>	16" x 20" x 12"	406 x 508 x 305	21½" x 24¾" x 19½"	546 x 625 x 495	53	24.0
<b>F2820</b>	20" x 28" x 8"	508 x 711 x 203	25½" x 32¾" x 15½"	648 x 829 x 394	68	30.8
<b>F2820-12</b>	20" x 28" x 12"	508 x 711 x 305	25½" x 32¾" x 19½"	648 x 829 x 495	86	39.0

### Optional Accessories for Mop Sinks

model #	description	weight lbs.	kg
<b>312688</b>	3-pole mop holder, 18" x 4" (457 x 102mm), projects out 1½" (35mm)	4	1.8
<b>321561</b>	4-pole mop holder, 24" x 4" (610 x 102mm), projects out 1" (25mm)	4.5	2.0
<b>312689</b>	Hose & bracket, 30" (762mm) length	8	3.6
<b>312690</b>	Service faucet, 8" (203mm) center, ½" (13mm) NPT female inlets, comes with vacuum breaker	11	5.0

### 16" Splash Kits

16/304 stainless steel. 3" (76mm) radius on front of splashes. Kits come with hardware for attaching to mop sink.

description	fits "F1916" Mop Sinks	fits "F2820" Mop Sinks
left and rear splash kit	<b>503095</b>	<b>503098</b>
right and rear splash kit	<b>503096</b>	<b>503099</b>
left, right and rear splash kit	<b>503097</b>	<b>503100</b>

### EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

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

www.eaglegrp.com • www.eaglehmc.com

Foodservice Division: Phone 800-441-8440

MHC Division: Phone 800-637-5100

Printed in U.S.A.  
©2020 by Eagle Group

Rev. 08/20

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.

Eagle Group/Metal Masters

Page 17

321561



STAINLESS STEEL  
**WORK TABLES**

**SUPER SAVER Series - 1 1/2" Splash - UNDERSHELF Style**



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

**FEATURES:**

Top is furnished with a 1 5/8" sanitary rolled rim edge on front and square sides, and a 1 1/2" splash of single metal thickness on the rear side.

TWO hat channels stud welded to reinforce and maintain a level working surface. 30" and 36" wide tables supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Aluminum die cast 'leg-to-shelf' clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershelf is adjustable.

**CONSTRUCTION:**

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish.

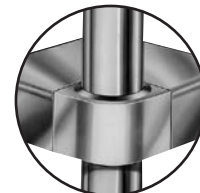
Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.



**Rolled Rim Edges on Front and Splash on Back and Square Side Edges**



*Featuring as Standard:*  
**"THE PROVEN"**  
ORIGINAL ADVANCE TABCO  
**Adjustable Undershelf with Die Cast Leg Clamp**

**MATERIAL:**

**SFG-SERIES: Stainless Steel Legs & Undershelf**

**TOP:** 16 gauge stainless steel type "430" series.

**SHELF:** 18 gauge stainless steel.

**LEGS:** 1 5/8" diameter tubular stainless steel.  
1" adjustable stainless steel bullet feet.  
Stainless steel gussets.

**FAG-SERIES: Galvanized Legs & Undershelf**

**TOP:** 16 gauge stainless steel type "430" series.

**SHELF:** 18 gauge galvanized steel.

**LEGS:** 1 5/8" diameter tubular galvanized steel.  
1" adjustable plastic bullet feet.  
Galvanized steel gussets.

**SFG-Series:  
Stainless Steel Legs & Undershelf**

L	24" Wide	30" Wide	36" Wide
30"	SFG-240	SFG-300	
24"	SFG-242	SFG-302	SFG-362
36"	SFG-243	SFG-303	SFG-363
48"	SFG-244	SFG-304	SFG-364
60"	SFG-245	SFG-305	SFG-365
72"	SFG-246	SFG-306	SFG-366
84"	SFG-247	SFG-307	SFG-367
96"	SFG-248	SFG-308	SFG-368
108"	SFG-249	SFG-309	SFG-369
120"	SFG-2410	SFG-3010	SFG-3610
132"	SFG-2411	SFG-3011	SFG-3611
144"	SFG-2412	SFG-3012	SFG-3612

**FAG-Series:  
Galvanized Steel Legs & Undershelf**

L	24" Wide	30" Wide	36" Wide
30"	FAG-240	FAG-300	
24"	FAG-242	FAG-302	FAG-362
36"	FAG-243	FAG-303	FAG-363
48"	FAG-244	FAG-304	FAG-364
60"	FAG-245	FAG-305	FAG-365
72"	FAG-246	FAG-306	FAG-366
84"	FAG-247	FAG-307	FAG-367
96"	FAG-248	FAG-308	FAG-368
108"	FAG-249	FAG-309	FAG-369
120"	FAG-2410	FAG-3010	FAG-3610
132"	FAG-2411	FAG-3011	FAG-3611
144"	FAG-2412	FAG-3012	FAG-3612



**Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section**



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.**

Email Orders To: [customer@advancetabco.com](mailto:customer@advancetabco.com). For Smart Fabrication™ Quotes, Email To: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax To: 631-586-2933

**NEW YORK**  
Fax: (631) 242-6900

**GEORGIA**  
Fax: (770) 775-5625

**TEXAS**  
Fax: (972) 932-4795

**NEVADA**  
Fax: (775) 972-1578



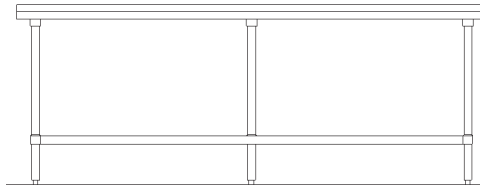
# DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

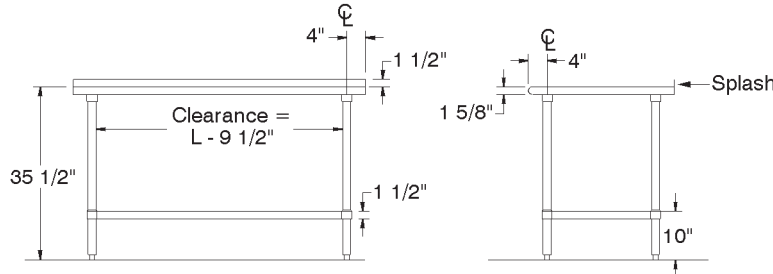
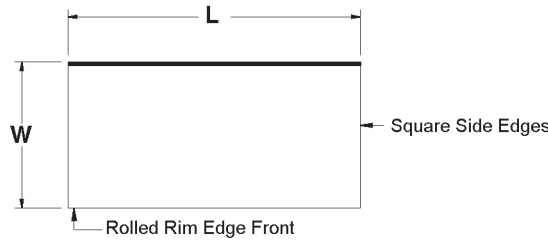
All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

## SFG & FAG Series UNDERSHELF Style 1 1/2" Backsplash

Finished size of undershelf = Length minus 5 3/4"  
Width minus 5 3/4"



Units 8ft. and larger are furnished with six (6) legs



### SFG-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	SFG-240	49 lbs.	SFG-300	65 lbs.		
24"	SFG-242	31 lbs.	SFG-302	55 lbs.	SFG-362	75 lbs.
36"	SFG-243	64 lbs.	SFG-303	72 lbs.	SFG-363	88 lbs.
48"	SFG-244	79 lbs.	SFG-304	89 lbs.	SFG-364	98 lbs.
60"	SFG-245	92 lbs.	SFG-305	107 lbs.	SFG-365	118 lbs.
72"	SFG-246	109 lbs.	SFG-306	125 lbs.	SFG-366	138 lbs.
84"	SFG-247	130 lbs.	SFG-307	148 lbs.	SFG-367	164 lbs.
96"	SFG-248	145 lbs.	SFG-308	166 lbs.	SFG-368	184 lbs.
108"	SFG-249	161 lbs.	SFG-309	176 lbs.	SFG-369	190 lbs.
120"	SFG-2410	261 lbs.	SFG-3010	287 lbs.	SFG-3610	308 lbs.
132"	SFG-2411	293 lbs.	SFG-3011	324 lbs.	SFG-3611	358 lbs.
144"	SFG-2412	308 lbs.	SFG-3012	339 lbs.	SFG-3612	373 lbs.

### FAG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	FAG-240	49 lbs.	FAG-300	65 lbs.		
24"	FAG-242	31 lbs.	FAG-302	55 lbs.	FAG-362	75 lbs.
36"	FAG-243	64 lbs.	FAG-303	72 lbs.	FAG-363	88 lbs.
48"	FAG-244	79 lbs.	FAG-304	89 lbs.	FAG-364	98 lbs.
60"	FAG-245	92 lbs.	FAG-305	107 lbs.	FAG-365	118 lbs.
72"	FAG-246	109 lbs.	FAG-306	125 lbs.	FAG-366	138 lbs.
84"	FAG-247	130 lbs.	FAG-307	148 lbs.	FAG-367	164 lbs.
96"	FAG-248	145 lbs.	FAG-308	166 lbs.	FAG-368	184 lbs.
108"	FAG-249	161 lbs.	FAG-309	176 lbs.	FAG-369	190 lbs.
120"	FAG-2410	261 lbs.	FAG-3010	287 lbs.	FAG-3610	308 lbs.
132"	FAG-2411	293 lbs.	FAG-3011	324 lbs.	FAG-3611	358 lbs.
144"	FAG-2412	308 lbs.	FAG-3012	339 lbs.	FAG-3612	373 lbs.





STAINLESS STEEL  
**WALL SHELVES**



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



**FEATURES:**

Brackets can be positioned to accommodate wall studs.  
 Furnished with a 1-5/8" Bullnose edge with a 1-1/2" turn-up edge at rear. Ends are turned down square.

**MATERIAL:**

**16 Gauge Series** - 304 stainless steel polished to a satin finish.  
**18 Gauge Series** - 430 stainless steel polished to a satin finish.

**CONSTRUCTION:**

Secured to wall by means of bolts through support brackets.  
 Units 7 ft. and larger are furnished with 3 brackets.

L	10" Wide			12" Wide			15" Wide			18" Wide			
	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	Approx. Cu. Ft.
24"	WS-10-24-16	WS-10-24	8 lbs.	WS-12-24-16	WS-12-24	9 lbs.	WS-15-24-16	WS-15-24	11 lbs.	WS-18-24-16	WS-18-24	14 lbs.	3
30"	-	-	-	WS-12-30-16	WS-12-30	12 lbs.	-	-	-	-	-	-	4
36"	WS-10-36-16	WS-10-36	10 lbs.	WS-12-36-16	WS-12-36	12 lbs.	WS-15-36-16	WS-15-36	15 lbs.	WS-18-36-16	WS-18-36	21 lbs.	4
42"	-	-	-	WS-12-42-16	WS-12-42	14 lbs.	-	-	-	-	-	-	5
48"	WS-10-48-16	WS-10-48	12 lbs.	WS-12-48-16	WS-12-48	14 lbs.	WS-15-48-16	WS-15-48	18 lbs.	WS-18-48-16	WS-18-48	24 lbs.	5
60"	WS-10-60-16	WS-10-60	15 lbs.	WS-12-60-16	WS-12-60	17 lbs.	WS-15-60-16	WS-15-60	23 lbs.	WS-18-60-16	WS-18-60	28 lbs.	6
72"	WS-10-72-16	WS-10-72	17 lbs.	WS-12-72-16	WS-12-72	21 lbs.	WS-15-72-16	WS-15-72	28 lbs.	WS-18-72-16	WS-18-72	32 lbs.	7
84"	WS-10-84-16	WS-10-84	20 lbs.	WS-12-84-16	WS-12-84	25 lbs.	WS-15-84-16	WS-15-84	32 lbs.	WS-18-84-16	WS-18-84	36 lbs.	8
96"	WS-10-96-16	WS-10-96	23 lbs.	WS-12-96-16	WS-12-96	28 lbs.	WS-15-96-16	WS-15-96	36 lbs.	WS-18-96-16	WS-18-96	42 lbs.	10
108"	WS-10-108-16	WS-10-108	28 lbs.	WS-12-108-16	WS-12-108	32 lbs.	WS-15-108-16	WS-15-108	40 lbs.	WS-18-108-16	WS-18-108	48 lbs.	11
120"	WS-10-120-16	WS-10-120	32 lbs.	WS-12-120-16	WS-12-120	36 lbs.	WS-15-120-16	WS-15-120	44 lbs.	WS-18-120-16	WS-18-120	54 lbs.	12
132"	WS-10-132-16	WS-10-132	36 lbs.	WS-12-132-16	WS-12-132	42 lbs.	WS-15-132-16	WS-15-132	49 lbs.	WS-18-132-16	WS-18-132	60 lbs.	13
144"	WS-10-144-16	WS-10-144	40 lbs.	WS-12-144-16	WS-12-144	48 lbs.	WS-15-144-16	WS-15-144	55 lbs.	WS-18-144-16	WS-18-144	66 lbs.	14

**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.**

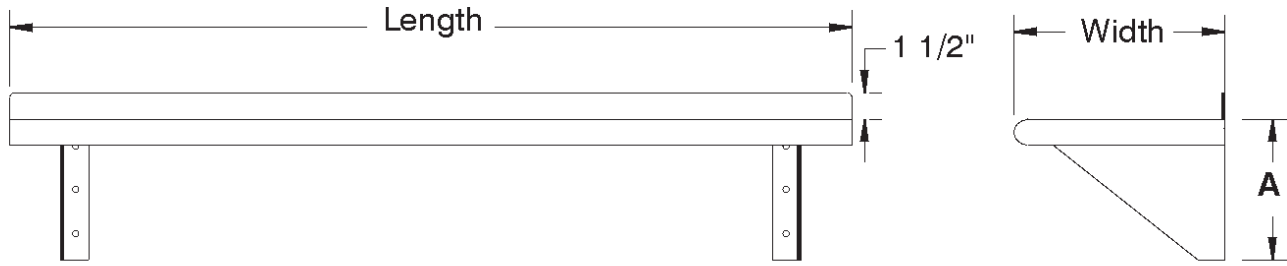
For Orders & Customer Service:  
 Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:  
 Email: smartfab@advancetabco.com or Fax: 631-586-2933

# DETAILS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

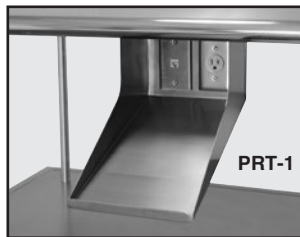
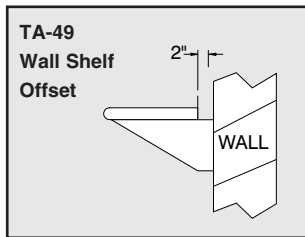


Width	A
10"	8 1/2"
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"

**Load Capacity = 20 lbs. per sq. ft.**  
 (Evenly Distributed Weight)

## Wall Shelf Options

- PRT-1 ..... Printer Shelf
- TA-22A ..... Square Edge Shelf
- TA-26 ..... Welded Shelf Brackets
- TA-49 ..... Wall Shelf 2" Offset
- TA-71 ..... Heat Lamp Provision
- TA-77 ..... Check Minder
- TA-77A ..... Concealer for Heat Lamp (Requires TA-77)
- TA-99A ..... 14 Ga. S/S 304 Upgrade for Overshelves
- TA-100A ..... Bullnose Edge On All 4 Sides of Shelf
- TA-102 ..... 6" Cantilever Shelf Offset





**“WE MAKE THE KITCHEN BETTER!”**

Toll Free: 855-855-0399 Email: [info@atosausa.com](mailto:info@atosausa.com)

[www.atosa.com](http://www.atosa.com) | [www.atosausa.com](http://www.atosausa.com)

California, Colorado, Florida, Georgia, Illinois,  
Massachusetts, New Jersey, Ohio, Texas, Washington

# 400 lb. and 700 lb. Ice Storage Bins

## Standard Features

- Bin holds up to 395 or 700 lb. of ice
- Durable stainless steel exterior
- Slanted black plastic bin door
- Ice scoop included
- Ice bins come standard with bin adapter
- Designed to work with Atosa ice machines YR450-AP-161 and YR800-AP-261

\* Water Filter Recommended on All Atosa Ice Machines

Both Atosa Ice Bins  
# CYR400P and CYR700P  
are compatible with Atosa Ice Machines  
YR450-AP-161 & YR800-AP-261  
(Ice machines sold separately)



CYR700P Shown with  
Atosa ice maker

CYR400P Shown with  
Atosa ice maker

## MODELS:

CYR400P / CYR700P

### CYR400P



### CYR700P



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)





**"WE MAKE THE KITCHEN BETTER!"**

Toll Free: 855-855-0399 Email: info@atosausa.com

www.atosa.com | www.atosausa.com

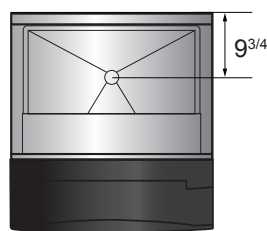
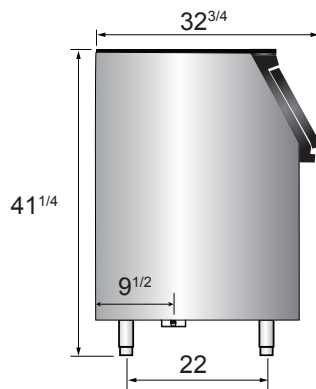
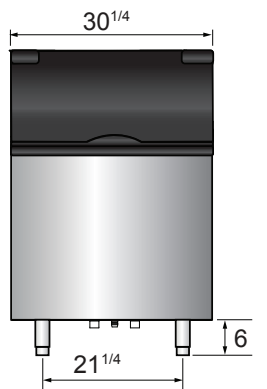
California, Colorado, Florida, Georgia, Illinois,  
Massachusetts, New Jersey, Ohio, Texas, Washington

## SPECIFICATIONS

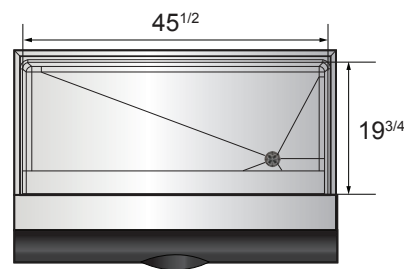
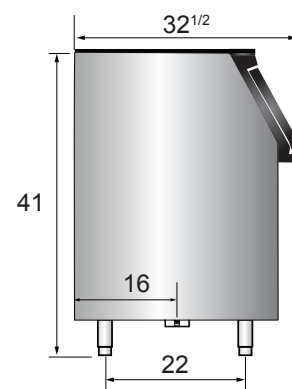
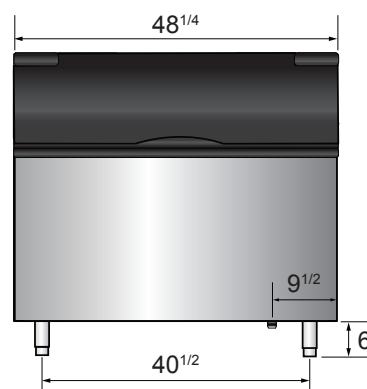
Models	Type	Foaming Material	Storage Capacity(lbs)	Leg(inch)	Exterior Dimensions(inch)	Gross Weight(lbs)
CYR400P	Ice bin	C <sub>5</sub> H <sub>10</sub>	396	6	30 <sup>1/4</sup> ×32 <sup>3/4</sup> ×41 <sup>1/4</sup>	141
CYR700P	Ice bin	C <sub>5</sub> H <sub>10</sub>	700	6	48 <sup>1/4</sup> ×32 <sup>1/2</sup> ×41	154

## PLAN VIEW

**CYR400P**



**CYR700P**



### Designed for Atosa ice machines

Models	Type	Refrigerant	Voltage (V/Hz/Ph)	Amps(A)	Watts(W)	Ice-Making Capacity (lbs/hr)	Leg (inch)	Exterior Dimensions (inch)	Gross Weight (lbs)
YR450-AP-161	Cube ice	R290	115/60/1	9.6	965	460/24	6	30 <sup>1/5</sup> ×24 <sup>9/20</sup> ×21 <sup>7/10</sup>	158
YR800-AP-261	Cube ice	R-404a	220/60/1	7.5	1750	810/24	6	30 <sup>1/5</sup> ×24 <sup>9/20</sup> ×31 <sup>7/10</sup>	231



**"WE MAKE THE KITCHEN BETTER!"**

Toll Free: 855-855-0399 Email: [info@atosausa.com](mailto:info@atosausa.com)  
[www.atosa.com](http://www.atosa.com) | [www.atosausa.com](http://www.atosausa.com)  
 California, Colorado, Florida, Georgia, Illinois,  
 Massachusetts, New Jersey, Ohio, Texas, Washington

# 450 lb. Ice Machine

## MODELS:

YR450-AP-161

### Standard Features

- Up to 460 lb. production ice machine (per 24 hrs)
- Durable stainless steel exterior
- Air cooled condenser
- Requires use of a drain
- ETL Listed and ETL Sanitation Listed
- Removable air filter
- Power switch accessible without panel removal
- Optional Ice Bin #CYR400P & #CYR700P available for purchase

**\*Shown with optional bin  
CYR400P**



**Water filter recommended -  
maintenance and cleaning are not covered  
under warranty**

Half-diced cube

Inlet hose

Drain hose

Optional bin #CYR400P

Modular model YR450-AP-161



Dimension(inch)

3/8×7/8×7/8

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)  
 5 YEAR COMPRESSOR PART WARRANTY (US ONLY)

ATOSA USA



\*For confirmation and updates on the latest energy star models, please visit [energystar.gov](http://energystar.gov)\*

79



**"WE MAKE THE KITCHEN BETTER!"**

Toll Free: 855-855-0399 Email: info@atosausa.com

www.atosa.com | www.atosausa.com

California, Colorado, Florida, Georgia, Illinois,  
Massachusetts, New Jersey, Ohio, Texas, Washington

## SPECIFICATIONS

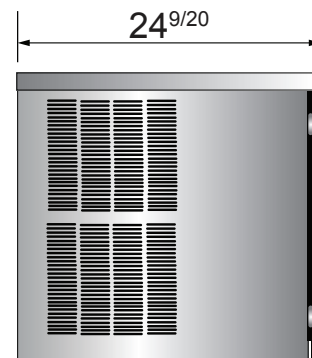
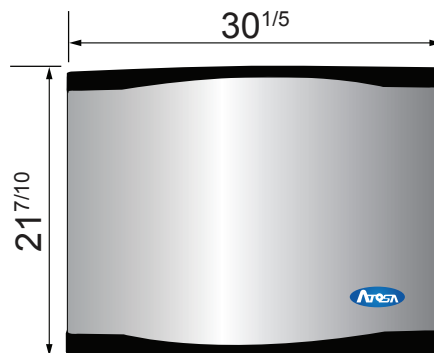
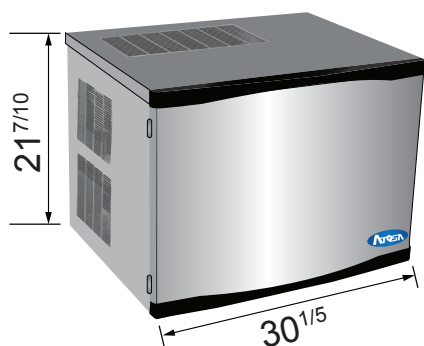
Model	Type	Refrigerant	Voltage (V/Hz/Ph)	Amps(A)	Watts(W)	kWh/100 lbs Ice	Ice-Making Capacity (lbs/hr)	Leg (inch)	Exterior Dimensions (inch)	Gross Weight (lbs)
YR450-AP-161	Cube ice	R290	115/60/1	9.6	965	5.04	460/24	6	30 <sup>1/5</sup> ×24 <sup>9/20</sup> ×21 <sup>7/10</sup>	158

## PLAN VIEW

YR450-AP-161 Front View

YR450-AP-161 Ice Machine

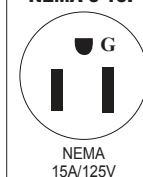
YR450-AP-161 Side View



## Ice machine comparison

Models	Type	Refrigerant	Voltage (V/Hz/Ph)	Amps(A)	Watts(W)	kWh/100 lbs Ice	Ice-Making Capacity (lbs/hr)	Leg (inch)	Exterior Dimensions (inch)	Gross Weight (lbs)
YR140-AP-161	Cube ice	R290	115/60/1	3.1	363	6.13	142/24	6	23 <sup>1/2</sup> ×28 <sup>1/2</sup> ×38 <sup>3/5</sup>	176
YR280-AP-161	Cube ice	R290	115/60/1	7.2	704	5.97	283/24	6	23 <sup>1/2</sup> ×28 <sup>1/2</sup> ×38 <sup>3/5</sup>	187
YR800-AP-261	Cube ice	R-404a	220/60/1	7.5	1750	5.18	810/24	6	30 <sup>1/5</sup> ×24 <sup>9/20</sup> ×31 <sup>7/10</sup>	231

**NEMA 5-15P**



NEMA  
15A/125V



STAINLESS STEEL

# REGALINE SINKS

## One & Two Compartments without Drainboards



**93 & 9 SERIES**  
Adjustable Side  
Cross-Bracing



**94 SERIES**  
Adjustable Side &  
Front Cross-Bracing



93 & 9 Series Adjustable  
Side Cross-Bracing



94 Series Adjustable  
Side & Front Cross-Bracing



Recessed Bowl Surface  
Accommodates Poly-Vance  
Cutting Boards & Sink Covers

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

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

Project #: \_\_\_\_\_

### FEATURES:

Tile edge for ease of installation.

One piece **Deep Drawn** sink bowls with splash.

All sink bowls have a large liberal 3" radius.

**"94" Series** is supplied with adjustable front and side cross braces featuring leg clamps.

**"93" & "9" Series** is supplied with adjustable side cross braces featuring leg clamps.

### CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Gussets welded to a die-embossed reinforcing channel.

### MATERIALS:

**Spec-Line (94 Series):** 14 gauge type 304 stainless steel  
11" High Splash.

**Standard (93 Series):** 16 gauge type 304 stainless steel  
8" High Splash.

**Super Saver (9 Series):** 18 gauge type 304 stainless steel  
8" High Splash.

- LEGS:**
- 1 5/8" diameter tubular stainless steel.
  - Stainless steel gussets.
  - Stainless Steel 1" adjustable bullet feet.

**YES! It's SeaLess!**

Bowl Size	O.A. Length	# of Comp.	SPEC-LINE 94 Series		STANDARD 93 Series		SUPER SAVER 9 Series		Cu. Ft.
			Model #	WT.	Model #	WT.	Model #	WT.	
			<b>14 Ga. 304 S/S</b> 14" Water Level		<b>16 Ga. 304 S/S</b> 12" Water Level		<b>18 Ga. 304 S/S</b> 12" Water Level		
<b>16" x 20"</b>	25"	One	<b>94-1-24</b>	77 lbs.	<b>93-1-24</b>	62 lbs.	<b>9-1-24</b>	54 lbs.	20
	44"	Two	<b>94-2-36</b>	109 lbs.	<b>93-2-36</b>	76 lbs.	<b>9-2-36</b>	66 lbs.	20
<b>20" x 20"</b>	29"	One	<b>94-21-20</b>	92 lbs.	<b>93-21-20</b>	80 lbs.	<b>9-21-20</b>	61 lbs.	20
	52"	Two	<b>94-22-40</b>	116 lbs.	<b>93-22-40</b>	92 lbs.	<b>9-22-40</b>	79 lbs.	23
<b>18" x 24"</b>	27"	One	<b>N/A</b>	-	<b>93-61-18</b>	84 lbs.	<b>9-61-18</b>	78 lbs.	44
	48"	Two	<b>N/A</b>	-	<b>93-62-36</b>	144 lbs.	<b>9-62-36</b>	132 lbs.	56
<b>24" x 24"</b>	33"	One	<b>94-41-24</b>	97 lbs.	<b>93-41-24</b>	85 lbs.	<b>9-41-24</b>	72 lbs.	23
	60"	Two	<b>94-42-48</b>	174 lbs.	<b>93-42-48</b>	145 lbs.	<b>9-42-48</b>	133 lbs.	31
<b>20" x 28"</b>	29"	One	<b>94-81-20</b>	134 lbs.	<b>93-81-20</b>	94 lbs.	<b>9-81-20</b>	82 lbs.	27
	52"	Two	<b>94-82-40</b>	176 lbs.	<b>93-82-40</b>	150 lbs.	<b>9-82-40</b>	138 lbs.	45
			<b>14" Water Level</b> <b>18" Flood Level</b>		<b>12" Water Level</b> <b>16" Flood Level</b>		<b>12" Water Level</b> <b>16" Flood Level</b>		



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

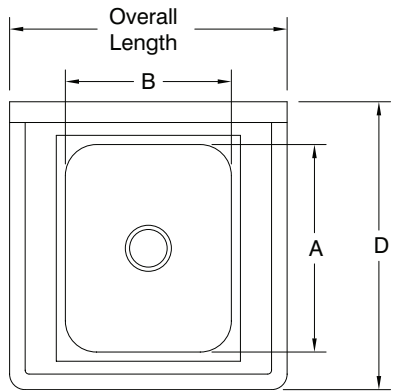
Email: smartfab@advancetabco.com or Fax: 631-586-2933



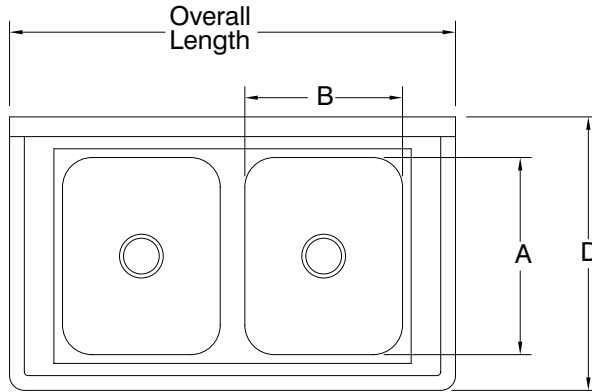
# DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500"  
Interior: ± .250"

ALL DIMENSIONS ARE TYPICAL



1 Compartment



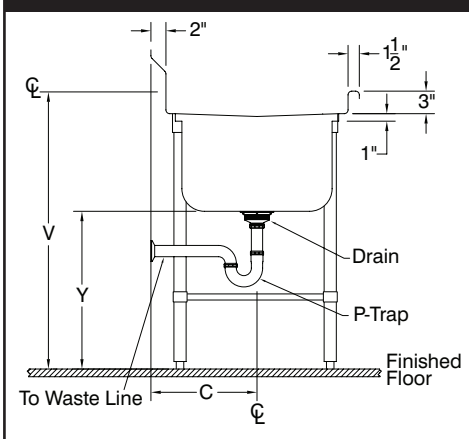
2 Compartment

## DESCRIPTION

BOWL SIZE	# Of Compart.	DRBD SIZE	Recommended Use	A	B	C	D	94 SERIES					9 & 93 SERIES				
								V	W	X	Y	Z	V	W	X	Y	Z
16"x20"	One Two	25" 44"	DISH SINKS	20"	16"	14 1/8"	28"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
20"x20"	One Two	29" 52"	DISH & POT SINKS	20"	20"	14 1/8"	28"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
18"x24"	One Two	27" 48"	POT & PAN SINKS	24"	18"	16 1/8"	32"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
24"x24"	One Two	33" 60"	POT SINKS	24"	24"	16 1/8"	32"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
20"x28"	One Two	29" 52"	PAN SINKS	28"	20"	18 1/8"	36"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"

Regalines with 36" Drainboards are Supplied with Two Additional Legs (per drainboard) for Support.

### PLUMBING ROUGH-IN

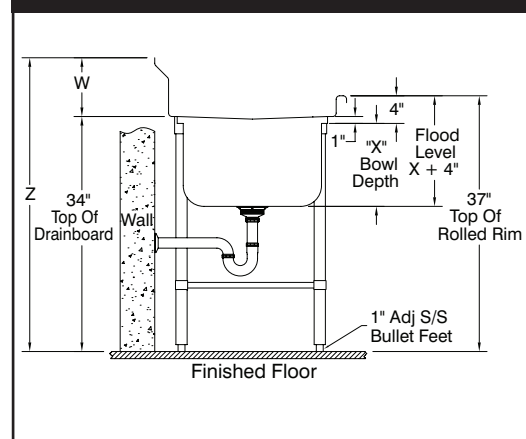


### MECHANICAL:

- 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.



### SECTION





Item # \_\_\_\_\_

We put space to work.

Job \_\_\_\_\_

## MetroMax® 4 Polymer Shelving

All-polymer corrosion proof shelving with removable open grid or solid shelf mat sections. Shelves and polymer posts offer a lifetime warranty against rust and corrosion. Shelf mats, beams, and posts have built-in Microban® antimicrobial product protection. Rigid four-sided shelf frame and robust corner with complete 360° capture of the wedge and post ensure stability, strength and structural integrity. Stationary units have maximum capacity of 2,000 lbs. (907kg) evenly distributed. Mobile units (with stem casters) offer a maximum total unit load of 750lbs. (340kg). Units assemble easily—shelves mount on four one-piece wedges along grooved, numbered posts. Shelves adjust on 1" (25mm) increments.

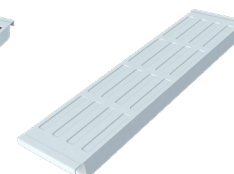
- **Rust & Corrosion Proof:** All-polymer construction withstands moisture, chemicals, and harsh environments.
- **Lifetime:** Polymer shelves and posts offer a Lifetime Warranty against rust and corrosion.
- **Proven Stability:** Proven Metro corner design and rigid four-sided shelf frame deliver sturdy stationary, mobile, or high-density track shelving configurations.
- **Easy-to-Clean:** 6" (152mm) wide shelf mats easily remove from the shelf for cleaning by hand or in a commercial washer / dish machine.
- **Microban® Antimicrobial Product Protection** is built into the shelf mats, frames, and posts to inhibit the growth of bacteria, mold, mildew, and fungus that cause odors and product degradation. Microban product protection keeps the product "cleaner between cleanings".
- **Smooth, Protective Surfaces:** Smooth, flat surfaces protect packaged shelf contents from unwanted rips, tears, or damage.
- **Weight Load Capacities (Evenly Distributed)**  
Shelf up to and including 48" (1220mm) length: 800 lbs. (363kg)  
Shelf 54" (1372mm) or longer: 600 lbs. (272kg)  
Stationary Unit: 2,000 lbs. (907kg)  
Mobile Unit (with stem casters): up to 750 lbs. (340kg). Multiply the caster load rating by 3 to determine actual rating [not to exceed 750 lbs. (340kg)].
- **Efficient Use of Space:** Shelves adjust on 1" (25mm) increments along the post to maximize the use of available vertical space.
- **Fast, Easy Assembly:** Shelves are ready to use right out of the box. One-piece wedges securely attach to the posts – Raised beads on the back of each wedge snap into the grooves on the post. Window on wedge aligns with numbers on the post to locate the desired shelf position. Shelf seats into position over the posts and wedges. A unit can be assembled without tools in minutes.
- **Interchangeable:** Part of MetroMax platform, MetroMax 4 is compatible on the same shelving units with MetroMax i® and MetroMax Q® shelves.
- **Two shelf styles:** All MetroMax 4 shelf mats have a 3/16" (5mm) tall ship's edge built into each end to help contain supplies during mobile applications.  
**Open Grid:** Promotes air flow and light penetration.  
**Solid:** Built-in recesses help contain spills. Solid bottom shelf serves as a barrier to dirt and debris.
- **NSF Listed** for all environments.
- **Optional Accessories** are on spec sheet 9.25.

\*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban® Products Company, Huntersville, NC. Microban® product protection does not by itself protect a user from food borne illness. Product must be routinely cleaned.

All Metro Catalog Sheets are available on our website: [www.metro.com](http://www.metro.com)



Open Grid Mat



Solid Mat



Supports good  
**HACCP**  
processes



**InterMetro Industries Corporation**  
North Washington Street, Wilkes-Barre, PA 18705  
Product Information. U.S. and Canada: 1.800.992.1776  
Outside U.S. and Canada: [www.metro.com/contactus](http://www.metro.com/contactus)

L02-195  
Printed in U.S.A. 1/19

Information and specifications are subject to change without notice. Please confirm at time of order.

Copyright © 2019 InterMetro Industries Corp.



**MetroMax® 4 Polymer Shelving**

**9.22**

9.22

Job \_\_\_\_\_

# MetroMax® 4 POLYMER SHELVING



We put space to work.®

## Material Specifications:

- **Longitudinal Beams and Posts:** Pultrusions — continuous glass fibers and thermoset resin composite with built-in Microban® antimicrobial product protection.
- **End Beams, Adjustable Foot and Socket, Shelf Wedge Connector:** reinforced nylon.
- **Shelf Mats:** Polypropylene. Mats contain Microban® antimicrobial product protection.
- **Post Cap:** High-density polyethylene.
- **Continuous Temperature Exposure Range (with shelves under load):**  
-20/120° F (-29/49° C). For cleaning the maximum intermittent temperature exposure is 212° F (100° C). For additional information visit metro.com/service-support.



## MetroMax 4 Shelves

Part number includes shelf with removable mats and one bag of wedges.

Shelf with Grid Mats Model No.	Approx. Pkd. Wt.		Shelf with Solid Mats Model No.	Approx. Pkd. Wt.		Nominal Size			Actual Size				
	(lbs.)	(kg)		(lbs.)	(kg)	Width (in.)	Length (in.)	Width (mm)	Length (mm)	Width (mm)	Length (mm)		
MAX4-1824G	6.3	2.9	MAX4-1824F	6.5	3.0	18	457	24	610	18½	470	23 <sup>15</sup> / <sub>16</sub>	608
MAX4-1830G	7.4	3.4	MAX4-1830F	7.7	3.5	18	457	30	762	18½	470	29 <sup>15</sup> / <sub>16</sub>	760
MAX4-1836G	8.8	4.0	MAX4-1836F	9.2	4.2	18	457	36	914	18½	470	35 <sup>15</sup> / <sub>16</sub>	913
MAX4-1842G	9.6	4.3	MAX4-1842F	10.0	4.5	18	457	42	1067	18½	470	41 <sup>15</sup> / <sub>16</sub>	1065
MAX4-1848G	10.8	4.9	MAX4-1848F	11.3	5.1	18	457	48	1219	18½	470	47 <sup>15</sup> / <sub>16</sub>	1218
MAX4-1854G	11.7	5.3	MAX4-1854F	12.3	5.6	18	457	54	1372	18½	470	53 <sup>15</sup> / <sub>16</sub>	1370
MAX4-1860G	12.8	5.8	MAX4-1860F	13.5	6.1	18	457	60	1524	18½	470	59 <sup>15</sup> / <sub>16</sub>	1522
MAX4-2124G	6.9	3.1	MAX4-2124F	7.2	3.2	21	530	24	610	21½	546	23 <sup>15</sup> / <sub>16</sub>	608
MAX4-2130G	8.1	3.7	MAX4-2130F	8.5	3.8	21	530	30	762	21½	546	29 <sup>15</sup> / <sub>16</sub>	760
MAX4-2136G	9.6	4.4	MAX4-2136F	10.1	4.6	21	530	36	914	21½	546	35 <sup>15</sup> / <sub>16</sub>	913
MAX4-2142G	10.5	4.8	MAX4-2142F	11.0	5.0	21	530	42	1067	21½	546	41 <sup>15</sup> / <sub>16</sub>	1065
MAX4-2148G	11.9	5.4	MAX4-2148F	12.5	5.7	21	530	48	1219	21½	546	47 <sup>15</sup> / <sub>16</sub>	1218
MAX4-2154G	12.9	5.9	MAX4-2154F	13.6	6.2	21	530	54	1372	21½	546	53 <sup>15</sup> / <sub>16</sub>	1370
MAX4-2160G	14.2	6.4	MAX4-2160F	15.0	6.8	21	530	60	1524	21½	546	59 <sup>15</sup> / <sub>16</sub>	1522
MAX4-2424G	7.3	3.3	MAX4-2424F	7.8	3.5	24	610	24	610	24½	622	23 <sup>15</sup> / <sub>16</sub>	608
MAX4-2430G	8.8	4.0	MAX4-2430F	9.3	4.2	24	610	30	762	24½	622	29 <sup>15</sup> / <sub>16</sub>	760
MAX4-2436G	10.5	4.8	MAX4-2436F	11.9	5.0	24	610	36	914	24½	622	35 <sup>15</sup> / <sub>16</sub>	913
MAX4-2442G	11.8	5.4	MAX4-2442F	12.3	5.6	24	610	42	1067	24½	622	41 <sup>15</sup> / <sub>16</sub>	1065
MAX4-2448G	13.1	5.9	MAX4-2448F	13.9	6.3	24	610	48	1219	24½	622	47 <sup>15</sup> / <sub>16</sub>	1218
MAX4-2454G	14.3	6.5	MAX4-2454F	15.4	7.0	24	610	54	1372	24½	622	53 <sup>15</sup> / <sub>16</sub>	1370
MAX4-2460G	15.5	7.0	MAX4-2460F	17.0	7.7	24	610	60	1524	24½	622	59 <sup>15</sup> / <sub>16</sub>	1522

Note: Mobile Units taller than 54" (1372mm) require four shelves or more.



x4

### Replacement MetroMax 4 Wedges

Cat. No. MAX4-9985  
Bag of four wedges. (Included with each MetroMax 4 shelf)

## Stationary Posts

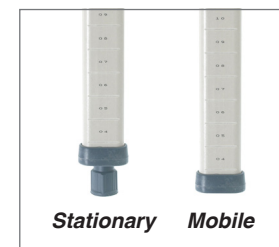
Model No.	Nominal Height		Actual Height*		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
MX13P	13	370	14 <sup>3</sup> / <sub>16</sub>	360	0.5	0.2
MX27P	27	685	28 <sup>3</sup> / <sub>16</sub>	716	0.9	0.4
MX33P	33	875	34 <sup>3</sup> / <sub>16</sub>	868	1.0	0.5
MX54P	54	1370	54 <sup>3</sup> / <sub>16</sub>	1376	1.6	0.7
MX63P	63	1585	62 <sup>3</sup> / <sub>16</sub>	1580	1.8	0.8
MX74P	74	1890	74 <sup>3</sup> / <sub>16</sub>	1884	2.2	1.0
MX86P	86	2195	86 <sup>3</sup> / <sub>16</sub>	2189	3.0	1.4

\*Actual Height with leveling foot completely tightened. Leveling foot can be adjusted up to 1" (25mm) to compensate for uneven floors.

## Mobile Posts — for use with stem casters

Model No.	Nominal Height		Actual Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
MX13UP	13	370	13 <sup>3</sup> / <sub>16</sub>	335	0.5	0.2
MX27UP	27	685	27 <sup>3</sup> / <sub>16</sub>	691	0.9	0.4
MX33UP	33	875	33 <sup>3</sup> / <sub>16</sub>	843	1.0	0.5
MX54UP	54	1370	53 <sup>3</sup> / <sub>16</sub>	1351	1.6	0.7
MX63UP	63	1585	61 <sup>3</sup> / <sub>16</sub>	1554	1.8	0.8
MX74UP	74	1890	73 <sup>3</sup> / <sub>16</sub>	1859	2.2	1.0
MX86UP	86	2195	85 <sup>3</sup> / <sub>16</sub>	2164	3.0	1.4

Consult spec sheet 9.25 for stem casters.



Note: For special height cut posts, consult your Metro representative.

## Compatibility with MetroMax® i and MetroMax® Q

MetroMax 4 shelves may be combined with MetroMax i or MetroMax Q shelves on the same unit when a heavier duty shelf is required. All weight capacities are evenly distributed. See spec sheet 9.20 and 9.21 for model numbers.

- MetroMax Q: 48" (1219mm) length or shorter, 800 lbs. (363kg); 54" (1372mm) or longer, 600 lbs. (272kg).
- MetroMax i: 48" (1219mm) length or shorter, 1000 lbs. (454kg); 54" (1372mm) or longer, 750 lbs. (340kg).
- Dunnage shelves: 48" (1219mm) length or shorter, 1,200 lbs. (544kg); 60" (1524mm) length, 900 lbs. (408kg).

an Ali Group Company



The Spirit of Excellence



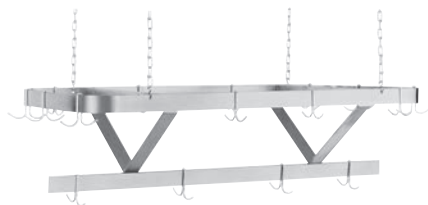
# STAINLESS STEEL POT RACKS

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

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

Project #: \_\_\_\_\_

### CEILING MOUNTED



### WALL MOUNTED



### Ceiling Mounted

L	S/S	# of Hooks	Wt
36"	SC-36	12	42 lbs.
48"	SC-48	12	48 lbs.
60"	SC-60	18	54 lbs.
72"	SC-72	18	60 lbs.
84"	SC-84	18	66 lbs.
96"	SC-96	18	80 lbs.
108"	SC-108	18	86 lbs.
120"	SC-120	18	92 lbs.
132"	SC-132	18	98 lbs.
144"	SC-144	18	104 lbs.

### Wall Mounted

L	S/S	# of Hooks	Wt
24"	SW-24	12	18 lbs.
36"	SW-36	12	22 lbs.
48"	SW-48	12	26 lbs.
60"	SW-60	18	30 lbs.
72"	SW-72	18	34 lbs.
84"	SW-84	18	44 lbs.
96"	SW-96	18	48 lbs.
108"	SW-108	18	52 lbs.
120"	SW-120	18	56 lbs.
132"	SW-132	18	60 lbs.
144"	SW-144	18	64 lbs.

### SHELF w/ POT RACK



### Shelf with Pot Rack

L	12" Wide	Wt	15" Wide	Wt	18" Wide	Wt	# of Hooks
36"	PS-12-36	20 lbs.	PS-15-36	25 lbs.	PS-18-36	30 lbs.	6
48"	PS-12-48	30 lbs.	PS-15-48	35 lbs.	PS-18-48	40 lbs.	6
60"	PS-12-60	40 lbs.	PS-15-60	45 lbs.	PS-18-60	50 lbs.	9
72"	PS-12-72	50 lbs.	PS-15-72	55 lbs.	PS-18-72	60 lbs.	9
84"	PS-12-84	60 lbs.	PS-15-84	65 lbs.	PS-18-84	70 lbs.	9
96"	PS-12-96	70 lbs.	PS-15-96	75 lbs.	PS-18-96	80 lbs.	9
108"	PS-12-108	80 lbs.	PS-15-108	85 lbs.	PS-18-108	90 lbs.	9
120"	PS-12-120	90 lbs.	PS-15-120	95 lbs.	PS-18-120	100 lbs.	9
132"	PS-12-132	100 lbs.	PS-15-132	105 lbs.	PS-18-132	110 lbs.	9
144"	PS-12-144	110 lbs.	PS-15-144	115 lbs.	PS-18-144	120 lbs.	9

Units 8 ft. and larger are furnished with three (3) sets of supports brackets.

#### FEATURES: (Ceiling Mounted)

Ceiling suspension with chain hangers.  
Optional stainless steel Flat Bar in lieu of Chain available. Use **TA-98**.

#### MATERIAL:

Flat steel bar is 2" x 1/4", stainless steel.  
Pot hooks are plated.  
24" long chain hangers are plated.

#### CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.

#### FEATURES: (Wall Mounted)

Secured to wall by means of bolts through welded brackets.  
(Hardware not provided)

#### MATERIAL:

Flat steel bar is 2" x 1/4", stainless steel.  
Pot hooks are plated.

#### CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.

#### FEATURES: (Shelf/Pot Rack)

A dual purpose unit for shelf and utensil storage.

Secured to wall by means of bolts through welded brackets.  
(Hardware not provided)

#### MATERIAL:

Flat stainless steel bar is 2" x 1/4".  
Pot hooks are plated.  
Type "430" stainless steel shelf.

#### CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.**

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

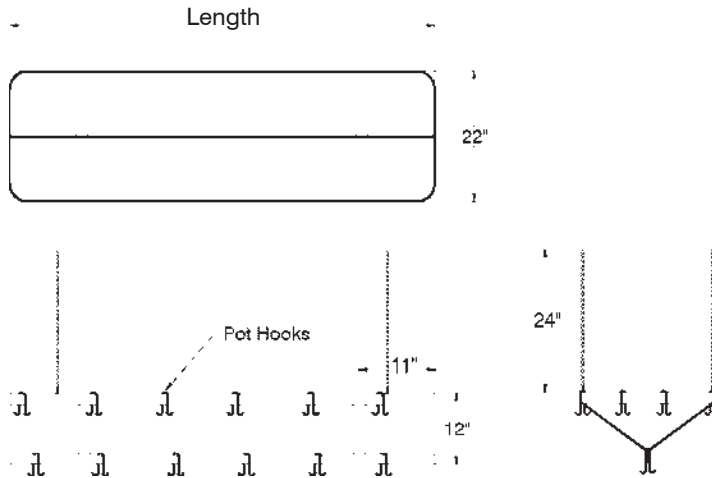
Email: smartfab@advancetabco.com or Fax: 631-586-2933

# DETAILS and SPECIFICATIONS

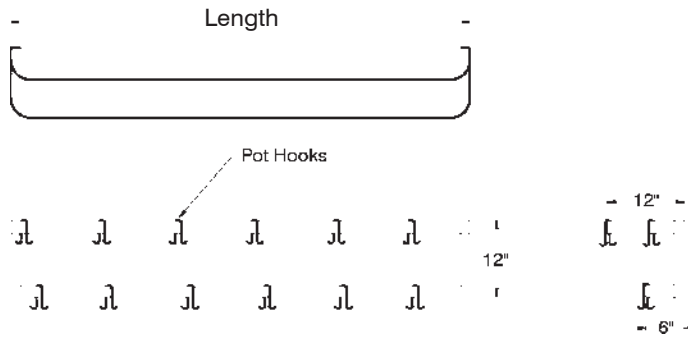
TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

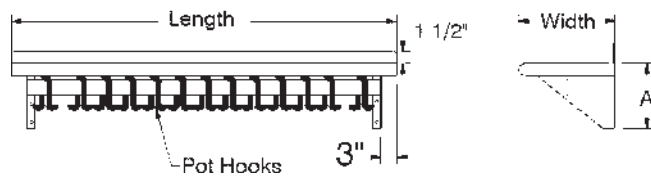
## Ceiling Mounted



## Wall Mounted



## Shelf with Pot Rack



Width	A
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"

**Load Capacity = 20 lbs. per sq. ft.**  
 (Evenly Distributed Weight)





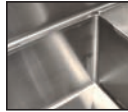


STAINLESS STEEL



# FABRICATED ECONOMY SINKS

## Three & Four Compartments



Fabricated Bowls are Welded Together at the Seams

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

Rolled Rim Edge For Additional Strength

**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.
- Sink Bowls are 14" deep for greater capacity.
- Adjustable front-to-back cross-bracing

**MATERIAL:**

- 1 5/8" diameter stainless steel legs with 1" adjustable stainless steel bullet feet.
- Entire unit is 16 gauge 304 stainless steel.
- Gussets - stainless 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.

**CONSTRUCTION:**

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

**OPTIONAL:**



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

MODEL #	Length L	Width W	Bowl Size A & B	Drbd. Length C	# Of Drbds.	Drbd. Location	Wt		
FC-3-1515	50"	21"	15" x 15"	N/A	0	None	85 lbs.		
FC-3-1515-15RorL	62.5"			15"	1	Specify	98 lbs.		
FC-3-1515-15RL	75"			15"	2	R & L	120 lbs.		
FC-3-1524	50"	30"	15" x 24"	N/A	0	None	180 lbs.		
FC-3-1524-24RorL	71.5"			24"	1	Specify	210 lbs.		
FC-3-1524-24RL	93"			24"	2	R & L	255 lbs.		
FC-3-1620	53"	26"	16" x 20"	N/A	0	None	120 lbs.		
FC-3-1620-18RorL	68.5"			18"	1	Specify	225 lbs.		
FC-3-1620-18RL	84"			18"	2	R & L	235 lbs.		
FC-3-1620-24RL	96"			24"	2	R & L	263 lbs.		
FC-3-1620-36RL	120"			36"	2	R & L	300 lbs.		
FC-3-1818	59"	24"	18" x 18"	N/A	0	None	135 lbs.		
FC-3-1818-18RorL	74.5"			18"	1	Specify	235 lbs.		
FC-3-1818-24RorL	80.5"			24"	1	Specify	250 lbs.		
FC-3-1818-18RL	90"			18"	2	R & L	245 lbs.		
FC-3-1818-24RL	102"	24"	2	R & L	265 lbs.				
FC-3-1824	59"	30"	18" x 24"	N/A	0	None	182 lbs.		
FC-3-1824-18RorL	74.5"			18"	1	Specify	220 lbs.		
FC-3-1824-24RorL	80.5"			24"	1	Specify	230 lbs.		
FC-3-1824-18RL	90"			18"	2	R & L	265 lbs.		
FC-3-1824-24RL	102"			24"	2	R & L	270 lbs.		
†FC-3-2424	79"	30"	24" x 24"	N/A	0	None	243 lbs.		
†FC-3-2424-18RorL	92.5"			18"	1	Specify	260 lbs.		
†FC-3-2424-24RorL	98.5"			24"	1	Specify	281 lbs.		
†FC-3-2424-18RL	108"			18"	2	R & L	295 lbs.		
†FC-3-2424-24RL	120"			24"	2	R & L	315 lbs.		
FC-3-2028-24RL	108"			34"	20" x 28"	24"	2	R & L	310 lbs.
FC-3-2030-20RL	100"			36"	20" x 30"	20"	2	R & L	318 lbs.
FC-3-2030-24RL	108"					24"	2	R & L	330 lbs.
FC-3-2030-30RL	120"					30"	2	R & L	345 lbs.
†FC-3-2430	77"			36"	24" x 30"	N/A	0	None	225 lbs.
†FC-3-2430-24RorL	99"	24"	1			Specify	310 lbs.		
†FC-3-2430-24RL	120"	24"	2			R & L	345 lbs.		
†FC-3-2430-30RorL	105"	30"	1			Specify	335 lbs.		
†FC-3-2430-30RL	132"	30"	2			R & L	370 lbs.		
†FC-3-2430-36RorL	111"	36"	1			Specify	360 lbs.		
†FC-3-2430-36RL	144"	36"	2			R & L	410 lbs.		
†FC-3-3024	95"	30"	30" x 24"	N/A	0	None	225 lbs.		
†FC-3-3024-24RorL	117"			24"	1	Specify	325 lbs.		
†FC-3-3024-24RL	138"			24"	2	R & L	360 lbs.		
†FC-3-3024-30RorL	123"			30"	1	Specify	350 lbs.		
†FC-3-3024-30RL	150"			30"	2	R & L	395 lbs.		
†FC-3-3024-36RorL	129"			36"	1	Specify	390 lbs.		
†FC-3-3024-36RL	162"	36"	2	R & L	425 lbs.				
†FC-3-3030	95"	36"	30" x 30"	N/A	0	None	250 lbs.		
†FC-3-3030-24RL	138"			24"	2	R & L	390 lbs.		
†FC-3-3030-30RL	150"			30"	2	R & L	435 lbs.		
†FC-3-3030-36RL	162"			36"	2	R & L	460 lbs.		
†FC-4-1818-18RL	108"	30"	18" x 18"	18"	2	R & L	280 lbs.		
†FC-4-1824-18RL	108"	30"	18" x 24"	18"	2	R & L	340 lbs.		
†FC-4-2424-24RL	144"	30"	24" x 24"	24"	2	R & L	355 lbs.		

3 COMPARTMENTS

4 COMP.

† Requires Two Sets of Faucets

**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.**

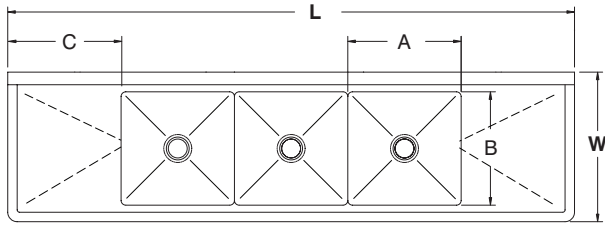
For Orders & Customer Service: [Email: customer@advancetabco.com](mailto:customer@advancetabco.com) or Fax: 631-242-6900

For Smart Fabrication™ Quotes: [Email: smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933

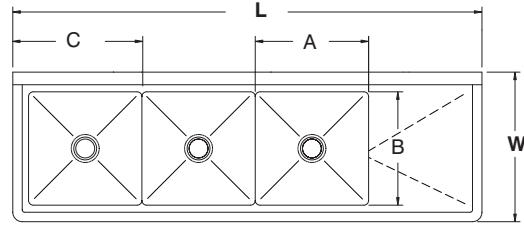
# DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500"  
 Interior: ± .250"

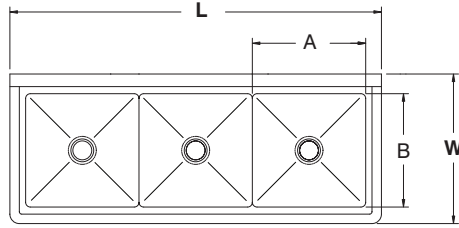
ALL DIMENSIONS ARE TYPICAL



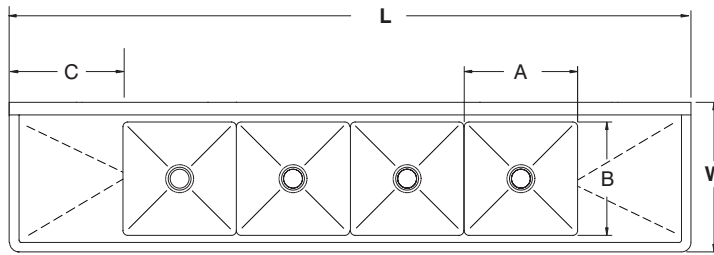
**3 COMP - 2 DRBD**



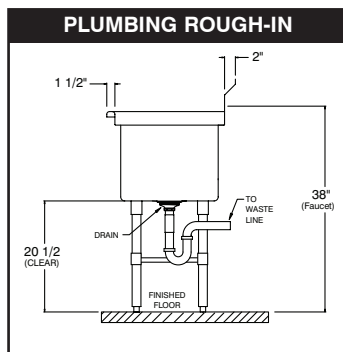
**3 COMP - 1 DRBD**



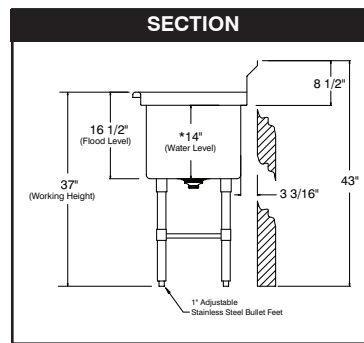
**3 COMP**



**4 COMP - 2 DRBD**



**PLUMBING ROUGH-IN**



**SECTION**



**ACCESSORIES**

	<b>Model #</b>	<b>Qty</b>
DRAINS		
FAUCETS		

**OPTIONAL MODIFICATIONS:**

<b>K-450</b>	Extend Drainboard Length <i>(Drainboards over 36" Are Not Creased or Pitched.)</i>
<b>K-470</b>	Modify Bowl Depth

[See our full line of Modifications & Accessories on the web!](#)





STAINLESS STEEL  
**REGALINE SINKS**  
 One Compartment - One Drainboard  
 (Specify Drainboard Location)



**93 & 9 SERIES**  
 Adjustable Side  
 Cross-Bracing



**94 SERIES**  
 Adjustable Side &  
 Front Cross-Bracing



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



93 & 9 Series Adjustable  
 Side Cross-Bracing



94 Series Adjustable  
 Side & Front Cross-Bracing



Recessed Bowl Surface  
 Accommodates Poly-Vance  
 Cutting Boards & Sink Covers

**YES! It's SeaLess!**

**FEATURES:**

Tile edge for ease of installation.

One piece **Deep Drawn** sink bowls with integral drainboards with splash.

Featuring the single bowl unit design.

All sink bowls have a large liberal 3" radius.

**"94" Series** is supplied with adjustable front and side cross braces featuring leg clamps.

**"93" & "9" Series** is supplied with adjustable side cross braces featuring leg clamps.

**CONSTRUCTION:**

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

**MATERIALS:**

**Spec-Line (94 Series):** 14 gauge type 304 stainless steel  
 11" High Splash.

**Standard (93 Series):** 16 gauge type 304 stainless steel  
 8" High Splash.

**Super Saver (9 Series):** 18 gauge type 304 stainless steel  
 8" High Splash.

- LEGS:**
- 1 5/8" diameter tubular stainless steel.
  - Stainless steel gussets.
  - Stainless Steel 1" adjustable bullet feet.

Bowl Size	O.A. Length	DRBD. Size	SPEC-LINE 94 Series		STANDARD 93 Series		SUPER SAVER 9 Series		Cu. Ft.
			Model #	WT.	Model #	WT.	Model #	WT.	
<b>16" x 20"</b>	40"	18"	<b>14 Ga. 304 S/S</b> 14" Water Level	93 lbs.	<b>16 Ga. 304 S/S</b> 12" Water Level	75 lbs.	<b>18 Ga. 304 S/S</b> 12" Water Level	65 lbs.	20
	46"	24"	94-1-24-24R or L	98 lbs.	93-1-24-24R or L	80 lbs.	9-1-24-24R or L	73 lbs.	24
	58"	36"*	94-1-24-36R or L	114 lbs.	93-1-24-36R or L	90 lbs.	9-1-24-36R or L	78 lbs.	26
<b>20" x 20"</b>	44"	18"	94-21-20-18R or L	98 lbs.	93-21-20-18R or L	80 lbs.	9-21-20-18R or L	71 lbs.	20
	50"	24"	94-21-20-24R or L	104 lbs.	93-21-20-24R or L	86 lbs.	9-21-20-24R or L	77 lbs.	27
	62"	36"*	94-21-20-36R or L	127 lbs.	93-21-20-36R or L	107 lbs.	9-21-20-36R or L	91 lbs.	31
<b>18" x 24"</b>	42"	18"	N/A	-	93-61-18-18R or L	84 lbs.	9-61-18-18R or L	75 lbs.	24
	48"	24"	N/A	-	93-61-18-24R or L	92 lbs.	9-61-18-24R or L	84 lbs.	27
	60"	36"*	N/A	-	93-61-18-36R or L	109 lbs.	9-61-18-36R or L	95 lbs.	38
<b>24" x 24"</b>	54"	24"	94-41-24-24R or L	126 lbs.	93-41-24-24R or L	105 lbs.	9-41-24-24R or L	92 lbs.	28
	66"	36"*	94-41-24-36R or L	149 lbs.	93-41-24-36R or L	126 lbs.	9-41-24-36R or L	110 lbs.	42
<b>20" x 28"</b>	44"	18"	94-81-20-18R or L	139 lbs.	93-81-20-18R or L	116 lbs.	9-81-20-18R or L	107 lbs.	36
	50"	24"	94-81-20-24R or L	146 lbs.	93-81-20-24R or L	122 lbs.	9-81-20-24R or L	113 lbs.	46
	62"	36"*	94-81-20-36R or L	170 lbs.	93-81-20-36R or L	142 lbs.	9-81-20-36R or L	133 lbs.	54
* Regalines with 36" Drainboards are Supplied with Two Additional Legs for Support.			14" Water Level 18" Flood Level		12" Water Level 16" Flood Level		12" Water Level 16" Flood Level		

*Weights & Cubes Are Approximate*

**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.**

For Orders & Customer Service:  
 Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:  
 Email: smartfab@advancetabco.com or Fax: 631-586-2933

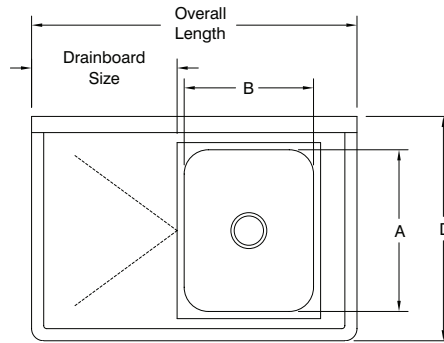


# DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500"  
Interior: ± .250"

ALL DIMENSIONS ARE TYPICAL

(SPECIFY DRAINBOARD LOCATION)



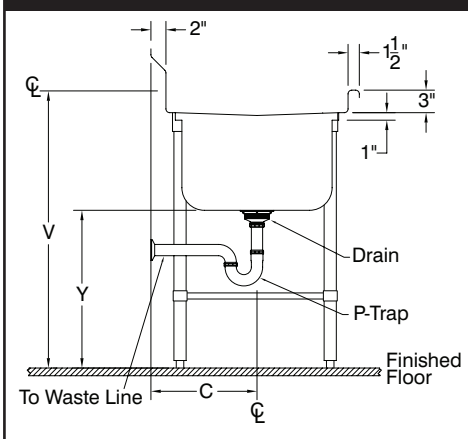
(Left hand Drainboard Shown)

**DESCRIPTION**

								94 SERIES					9 & 93 SERIES				
BOWL SIZE	Overall Length	DRBD SIZE	Recommended Use	A	B	C	D	V	W	X	Y	Z	V	W	X	Y	Z
16"x20"	40"	18"	DISH SINKS	20"	16"	14 1/8"	28"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	46"	24"															
	58"	*36"															
20"x20"	44"	18"	DISH & POT SINKS	20"	20"	14 1/8"	28"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	50"	24"															
	62"	*36"															
18"x24"	42"	18"	POT & PAN SINKS	24"	18"	16 1/8"	32"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	48"	24"															
	60"	*36"															
24"x24"	54"	24"	POT SINKS	24"	24"	16 1/8"	32"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	66"	*36"															
20"x28"	44"	18"	PAN SINKS	28"	20"	16 1/8"	36"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	50"	24"															
	62"	*36"															

\* Regalines with 36" Drainboards are Supplied with Two Additional Legs for Support.

**PLUMBING ROUGH-IN**

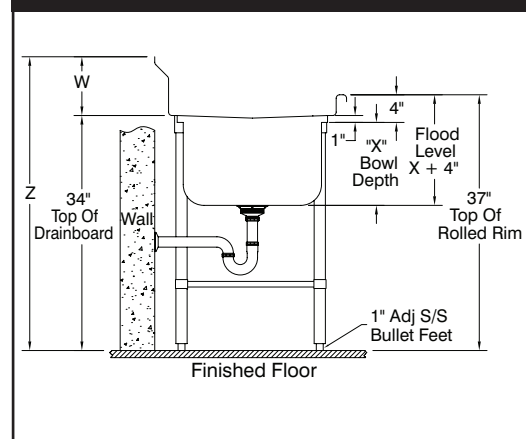


**MECHANICAL:**

- 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.



**SECTION**





## STAINLESS STEEL WALL SHELVES



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

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

Project #: \_\_\_\_\_



### FEATURES:

Brackets can be positioned to accommodate wall studs.  
Furnished with a 1-5/8" Bullnose edge with a 1-1/2" turn-up edge at rear. Ends are turned down square.

### CONSTRUCTION:

Secured to wall by means of bolts through support brackets.  
Units 7 ft. and larger are furnished with 3 brackets.

### MATERIAL:

**16 Gauge Series** - 304 stainless steel polished to a satin finish.  
**18 Gauge Series** - 430 stainless steel polished to a satin finish.

L	10" Wide			12" Wide			15" Wide			18" Wide			
	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	Approx. Cu. Ft.
24"	WS-10-24-16	WS-10-24	8 lbs.	WS-12-24-16	WS-12-24	9 lbs.	WS-15-24-16	WS-15-24	11 lbs.	WS-18-24-16	WS-18-24	14 lbs.	3
30"	-	-	-	WS-12-30-16	WS-12-30	12 lbs.	-	-	-	-	-	-	4
36"	WS-10-36-16	WS-10-36	10 lbs.	WS-12-36-16	WS-12-36	12 lbs.	WS-15-36-16	WS-15-36	15 lbs.	WS-18-36-16	WS-18-36	21 lbs.	4
42"	-	-	-	WS-12-42-16	WS-12-42	14 lbs.	-	-	-	-	-	-	5
48"	WS-10-48-16	WS-10-48	12 lbs.	WS-12-48-16	WS-12-48	14 lbs.	WS-15-48-16	WS-15-48	18 lbs.	WS-18-48-16	WS-18-48	24 lbs.	5
60"	WS-10-60-16	WS-10-60	15 lbs.	WS-12-60-16	WS-12-60	17 lbs.	WS-15-60-16	WS-15-60	23 lbs.	WS-18-60-16	WS-18-60	28 lbs.	6
72"	WS-10-72-16	WS-10-72	17 lbs.	WS-12-72-16	WS-12-72	21 lbs.	WS-15-72-16	WS-15-72	28 lbs.	WS-18-72-16	WS-18-72	32 lbs.	7
84"	WS-10-84-16	WS-10-84	20 lbs.	WS-12-84-16	WS-12-84	25 lbs.	WS-15-84-16	WS-15-84	32 lbs.	WS-18-84-16	WS-18-84	36 lbs.	8
96"	WS-10-96-16	WS-10-96	23 lbs.	WS-12-96-16	WS-12-96	28 lbs.	WS-15-96-16	WS-15-96	36 lbs.	WS-18-96-16	WS-18-96	42 lbs.	10
108"	WS-10-108-16	WS-10-108	28 lbs.	WS-12-108-16	WS-12-108	32 lbs.	WS-15-108-16	WS-15-108	40 lbs.	WS-18-108-16	WS-18-108	48 lbs.	11
120"	WS-10-120-16	WS-10-120	32 lbs.	WS-12-120-16	WS-12-120	36 lbs.	WS-15-120-16	WS-15-120	44 lbs.	WS-18-120-16	WS-18-120	54 lbs.	12
132"	WS-10-132-16	WS-10-132	36 lbs.	WS-12-132-16	WS-12-132	42 lbs.	WS-15-132-16	WS-15-132	49 lbs.	WS-18-132-16	WS-18-132	60 lbs.	13
144"	WS-10-144-16	WS-10-144	40 lbs.	WS-12-144-16	WS-12-144	48 lbs.	WS-15-144-16	WS-15-144	55 lbs.	WS-18-144-16	WS-18-144	66 lbs.	14



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

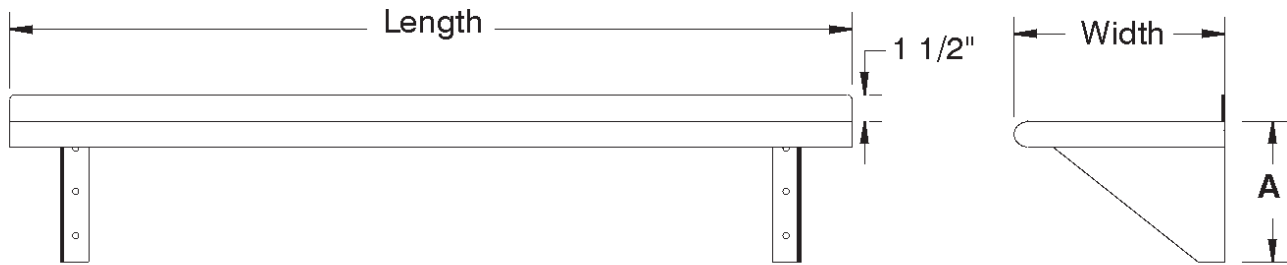
For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933

# DETAILS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

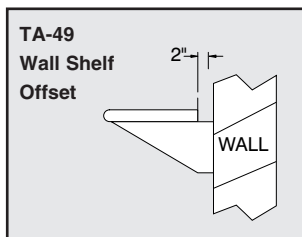


Width	A
10"	8 1/2"
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"

**Load Capacity = 20 lbs. per sq. ft.**  
(Evenly Distributed Weight)

## Wall Shelf Options

- PRT-1 ..... Printer Shelf
- TA-22A ..... Square Edge Shelf
- TA-26 ..... Welded Shelf Brackets
- TA-49 ..... Wall Shelf 2" Offset
- TA-71 ..... Heat Lamp Provision
- TA-77 ..... Check Minder
- TA-77A ..... Concealer for Heat Lamp (Requires TA-77)
- TA-99A ..... 14 Ga. S/S 304 Upgrade for Overshelves
- TA-100A ..... Bullnose Edge On All 4 Sides of Shelf
- TA-102 ..... 6" Cantilever Shelf Offset





# DISHTABLE SORTING SHELVES



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

## TRADITIONAL DESIGN

### FEATURES:

A solid die formed wall mounted rack shelf with solid end brackets.

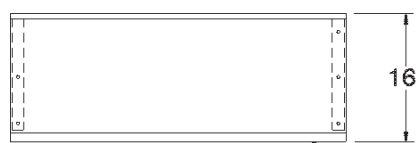
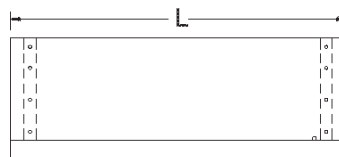
### CONSTRUCTION:

TIG-welded with exposed areas blended to a satin finish.

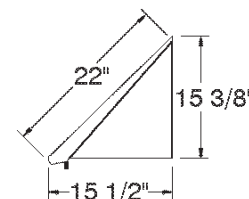
### MATERIAL:

Brackets are 16 gauge type 300 series stainless steel.

Shelf is 16 gauge type 300 series stainless steel.



Drip Tube



MODEL #	# of Racks	L	Wt
DT-6R-11	1	22"	20 lbs.
DT-6R-12	2	42"	30 lbs.
DT-6R-13	3	62"	40 lbs.
DT-6R-14	4	82"	50 lbs.



## KD TUBULAR DESIGN

### FEATURES:

A dual purpose open tubular design wall mounted rack shelf with solid end brackets bolted in field. Unit completely knock down.

### CONSTRUCTION:

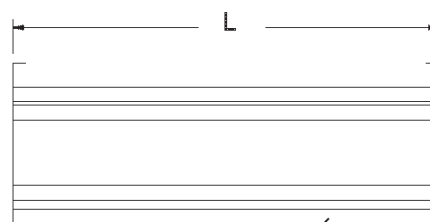
No welds. Unit is supplied with assembly hardware.

### MATERIAL:

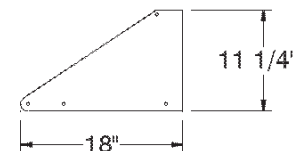
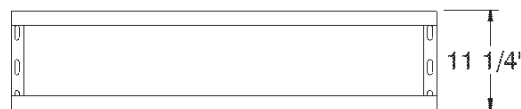
Brackets are 16 gauge type 300 series stainless steel.

Tubing is 1 5/8" diameter stainless steel 18 gauge tubing.

Stainless steel bolts (included).



1 5/8" S/S Tubing



MODEL #	# of Racks	L	Wt
DT-6R-21	1	22"	15 lbs.
DT-6R-22	2	42"	23 lbs.
DT-6R-23	3	62"	30 lbs.
DT-6R-24	4	82"	38 lbs.



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 7:00 pm E.S.T.

Email Orders To: [customer@advancetabco.com](mailto:customer@advancetabco.com). For Smart Fabrication™ Quotes, Email To: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax To: 631-586-2933

**NEW YORK**  
 Fax: (631) 242-6900

**GEORGIA**  
 Fax: (770) 775-5625

**TEXAS**  
 Fax: (972) 932-4795

**NEVADA**  
 Fax: (775) 972-1578



# STAINLESS STEEL DISHTABLES CLEAN STRAIGHT

**NEW** Tile Edge Design



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



DTC-S60-60R Shown  
Optional Undershelf Shown

**Spec-Line:** 14 ga. 304 Series Stainless Steel Top.  
16 ga. 304 Stainless Steel Legs Stainless Steel Legs with Welded Cross Bracing & Stainless Steel Bullet Feet.

**UPGRADED! Standard:** 16 ga. 304 Series Stainless Steel Top.  
16 ga. 304 Stainless Steel Legs Stainless Steel Legs with Welded Cross Bracing & Stainless Steel Bullet Feet.

**Super Saver:** 16 ga. 304 Series Stainless Steel Top.  
Galvanized Legs with Plastic Bullet Feet.

**FEATURES:**

Tile edge for ease of installation.  
Dishtable system consists of SOIL and CLEAN sections.  
Table is furnished with 10-1/2" splash with a 2" return.

**CONSTRUCTION:**

All TIG welded.  
Welded areas blended to match adjacent surfaces and to a satin finish.  
Stainless Steel Gussets welded to a stainless steel support channel.

**Optional Stainless Steel  
UNDERSHELF  
Die Cast LEG CLAMP**

secured to shelf eliminates  
unsightly nuts & bolts



**10-1/2" EXTRA LARGE  
Bold Looking Backsplash  
with 2" return and tile edge**



ACCESSORIES	Model #	Qty
Faucet		
Wall Shelf		
Undershelf		

Nominal sizing on all dishtables for ease of installation.

Nominal Size	"L"	14 Gauge 304 16 Ga. Stainless Steel Legs			16 Gauge 304 Stainless Steel Legs			16 Gauge 304 Galvanized Legs			Approx. Wt.
		SPEC-LINE			STANDARD			SUPER SAVER			
2 Ft.	23"	DTC-S30-24L or R			DTC-S70-24L or R			DTC-S60-24L or R			35 lbs.
3 Ft.	35"	DTC-S30-36L or R			DTC-S70-36L or R			DTC-S60-36L or R			45 lbs.
4 Ft.	47"	DTC-S30-48L or R			DTC-S70-48L or R			DTC-S60-48L or R			60 lbs.
5 Ft.	59"	DTC-S30-60L or R			DTC-S70-60L or R			DTC-S60-60L or R			70 lbs.
6 Ft.	71"	DTC-S30-72L or R			DTC-S70-72L or R			DTC-S60-72L or R			85 lbs.
7 Ft.	83"	DTC-S30-84L or R			DTC-S70-84L or R			DTC-S60-84L or R			100 lbs.
8 Ft.	95"	DTC-S30-96L or R			DTC-S70-96L or R			DTC-S60-96L or R			110 lbs.
9 FT.	107"	DTC-S30-108L or R			DTC-S70-108L or R			DTC-S60-108L or R			225 lbs.
10 Ft.	119"	DTC-S30-120L or R			DTC-S70-120L or R			DTC-S60-120L or R			250 lbs.
12 Ft.	143"	DTC-S30-144L or R			DTC-S70-144L or R			DTC-S60-144L or R			260 lbs.

**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.**



For Orders & Customer Service:  
 Email: customer@advancetabco.com or Fax: 631-242-6900

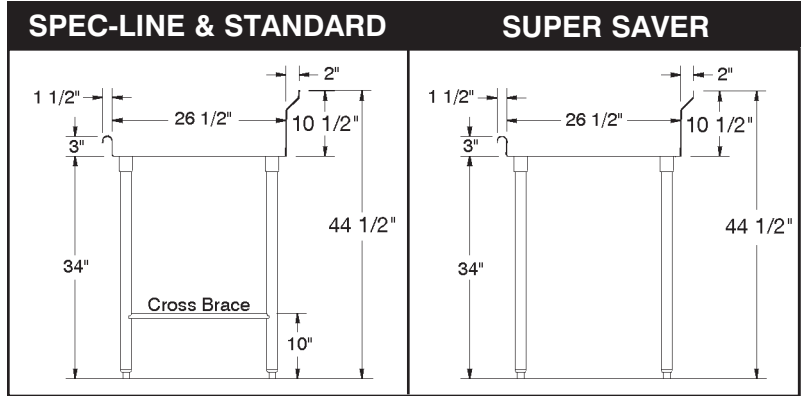
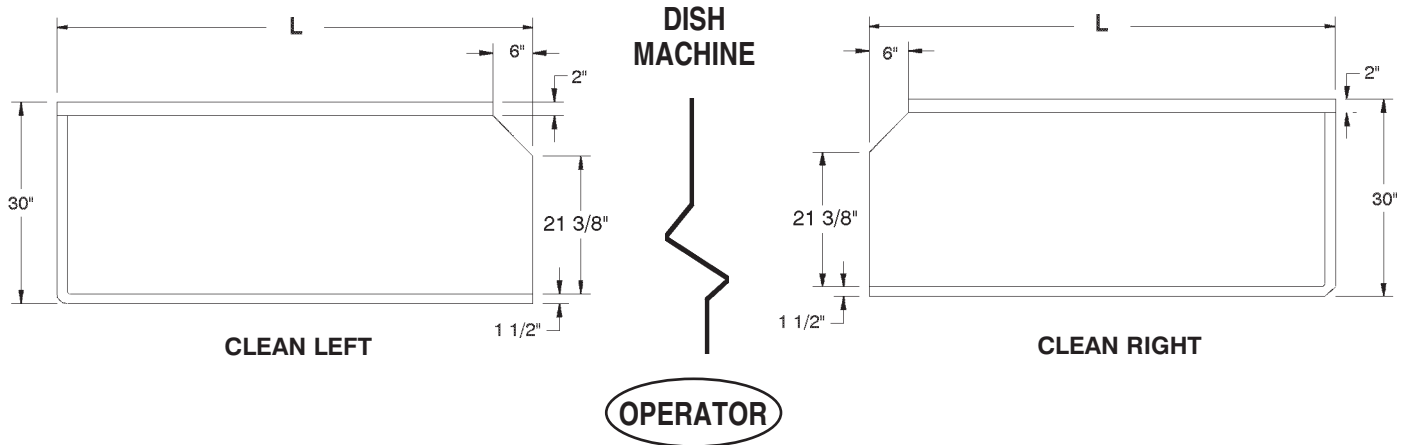
For Smart Fabrication™ Quotes:  
 Email: smartfab@advancetabco.com or Fax: 631-586-2933

# DIMENSIONS and SPECIFICATIONS

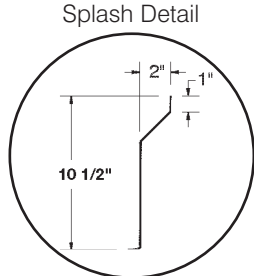
TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

**SEE DISH MACHINE COMPATIBILITY CHART TO ENSURE PROPER FIT**  
 Dish Machine Compatibility Chart can be found on our website at [www.advancetabco.com](http://www.advancetabco.com) under "Product Support"



*CUSTOMIZE YOUR OWN SYSTEM  
 by Ordering Optional Accessories from our  
 PRODUCT & PRICE GUIDE*



Description	SPEC-LINE	STANDARD	SUPER SAVER
<b>Material</b>	<b>14 Ga. 304 Series</b>	<b>16 Ga. 304 Series</b>	<b>16 Ga. 304 Series</b>
<b>1 5/8" Dia. Legs</b>	Stainless Steel	Stainless Steel	Galvanized
<b>Gussets</b>	Stainless Steel	Stainless Steel	Stainless Steel
<b>Bullet Feet (1" adj.)</b>	Stainless Steel	Stainless Steel	Plastic
<b>Cross Bracing</b>	Welded	Welded	Optional



325 Wireless Boulevard, Hauppauge, NY 11788

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

© ADVANCE TABCO, SEPTEMBER 2019



**AH/C**  
 Chemical Sanitizing  
 Single Rack Straight/Corner  
 Dishwashers



**FEATURES:**

- 40 racks / 160 covers per hour.
- All stainless steel construction assures long life and years of trouble free operation.
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps. Specially designed pull-pins allow wash arms to be easily removed for cleaning.
- Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.
- Top mounted controls include built-in chemical pumps and delimiting system that assures proper chemical usage.
- Auto start/stop makes operation safe and easy.
- Integrated scrap tray prevents food soil from entering drain system.
- Water inlet comes with built-in strainer, prevents debris from clogging the water valve.
- Dishmachine comes with 2 dishracks.
- Stainless steel impeller offers extended life and service.
- Stainless Steel scrap tray, long lasting.



Optional Temp-Sure™ heater assures a continuous supply of 140°F hot water that guarantees excellent results.



Unique pull-pin design allows wash arms to be easily removed for cleaning.



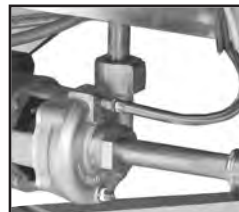
Bowl option available for capsule dispensed products.



Built-in Poly Pro™ scrap accumulator. With stainless steel drawer and lid.



Top mounted controls include built-in chemical pumps and delimiting system that assures proper chemical usage.



Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.

**Available Options**

- Solid/Powder Dual Bowl Dispenser
- The "TEMP-SURE" requires a separate 208-240v 3 phase 40 amp power supply.
- Sanitizer Alarm
- Stainless Steel Dishtables
- Alternative Cycle Times
- Alternative Electrical Available
- Stainless Steel Scrap Trap in lieu of Poly Pro
- Slant shelf 21"X42"



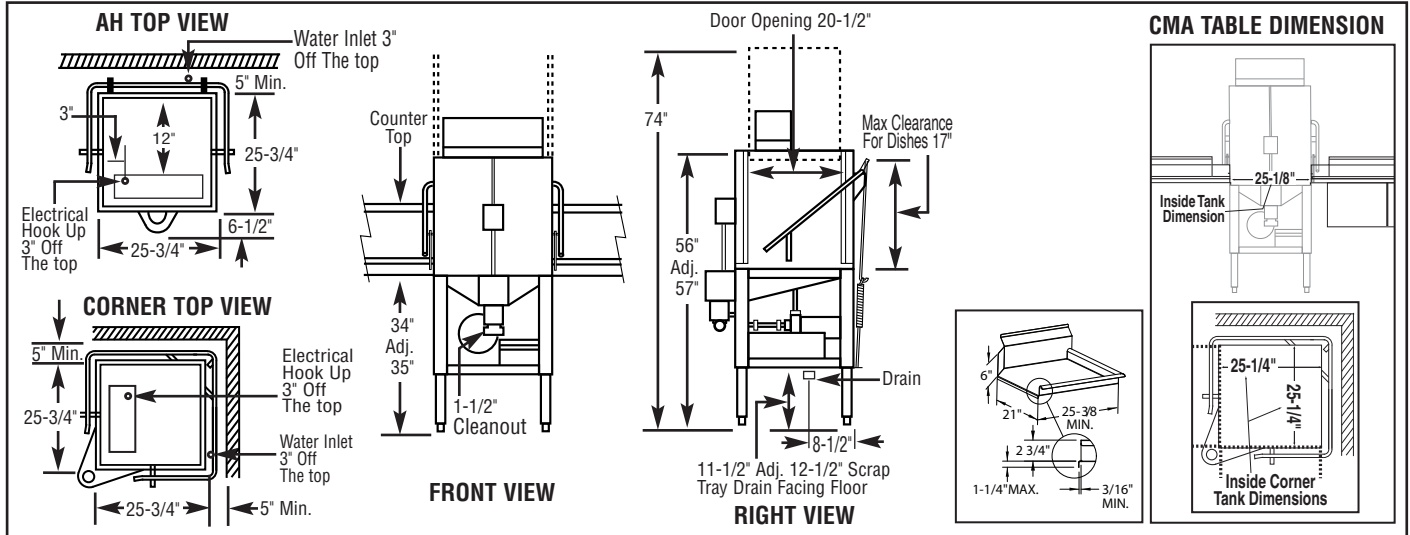




**AH/C**  
 Chemical Sanitizing  
 Single Rack Straight/Corner  
 Dishwashers

**WARNINGS:**

- Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.
- CMA recommends utilizing a water softening system to maintain water hardness measurements of 3.5 gpg (grains per gallon) or less. This will assure maximum results and optimum operation of the dishmachine.



**Specifications:**

MODEL AH/C	USA	METRIC	USA	METRIC
<b>OPERATING CAPACITY</b>				
RACKS PER HOUR (NSF RATED)	40	40		
<b>OPERATING CYCLE</b>				
WASH TIME-SEC	45	45		
RINSE TIME-SEC	30	30		
DWELL TIME-SEC	15	15		
TOTAL CYCLE TIME	90	90		
WASH TANK CAPACITY	1.7 GAL.	(6.45 L)		
PUMP CAPACITY	52 GPM	(197 LPM)		
<b>OPERATING TEMPERATURE</b>				
REQUIRED	120°F	(49°C)		
RECOMMENDED	140°F	(60°C)		
<b>WATER CONSUMPTION</b>				
PER RACK	1.7 GAL.	(6.45 L)		
PER HOUR	74 GPH	(280 LPH)		
<b>WATER REQUIREMENTS</b>				
WATER INLET	3/4"	(1.9cm)		
DRAIN-I.P.S.	2"	(5.1cm)		
<b>WASH PUMP MOTORS HP</b>			1	1
<b>DIMENSIONS</b>				
DEPTH	25-3/4"	(65.4cm)		
WIDTH (OUTSIDE DIMENSION)	25-3/4"	(65.4cm)		
HEIGHT	56"-57"	(142.2cm-144.8cm)		
STANDARD TABLE HEIGHT	34"	(86cm)		
MAXIMUM CLEARANCE FOR DISHES	17"	(43cm)		
<b>STANDARD DISHRACK DIMENSIONS</b>	1	1		
	19-3/4"X19-3/4"	(50X50cm)		
<b>ELECTRICAL RATING</b>	<b>VOLTS</b>	<b>AMPS</b>		
	115	16		
<b>APPROXIMATE SHIPPING WEIGHT</b>	259# AH	(117kg)		
	269# C	(122.kg)		
<b>SHIPPING DIMENSIONS</b>	PALLET & BOX @ 41" X 41" X 66" (AH)			
	PALLET & BOX @ 41" X41" X 66" (C)			

**Summary Specifications: Model AH/C**

CMA Energy Mizer model AH and model C low temperature, chemical sanitizing commercial dishwashers meet NSF, UL and construction standards WITHOUT the use of BOOSTER or TANK HEATERS. The models AH and C are constructed entirely of stainless steel. Each unit automatically washes, rinses and sanitizes food service utensils in standard 19-3/4" x 19-3/4" racks. Unit comes standard with upper and lower stainless steel wash arms. The model AH and model C incorporate a pump purging system that improves results by eliminating soil and chemical carryover during rinse cycle. **Note: These machines do not have built-in heaters, therefore produce no steam.**

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



CMA Dishmachines 12700 Knott Street Garden Grove, CA 92841 • 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com

CMA reserves the right to modify specifications or discontinue models without prior notification.

P/N: 10101.00

© 2-2018 CMA, Inc.

an Ali Group Company



The Spirit of Excellence



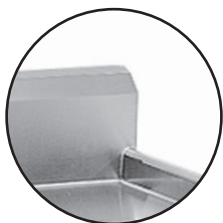
# STAINLESS STEEL DISHTABLES SOIL STRAIGHT

**NEW** Tile Edge Design



**SPEC-LINE**  
DTS-S30-60L Shown

**10-1/2" EXTRA LARGE**  
Bold Looking Backsplash  
with 2" return and tile edge



Item #:	_____	Qty #:	_____
Model #:	_____		
Project #:	_____		

**Spec-Line:** 14 ga. 304 Series Stainless Steel Top.  
16 ga. 304 Stainless Steel Legs Stainless Steel Legs  
with Welded Cross Bracing & Stainless Steel Bullet Feet.

**UPGRADED!**  
**Standard:** 16 ga. 304 Series Stainless Steel Top.  
16 ga. 304 Stainless Steel Legs Stainless Steel Legs  
with Welded Cross Bracing & Stainless Steel Bullet Feet.

**Super Saver:** 16 ga. 304 Series Stainless Steel Top.  
Galvanized Legs with Plastic Bullet Feet.

**FEATURES:**

Tile edge for ease of installation.  
STANDARD & SUPERSAVER SOIL section features 5" deep sink bowl.  
SPEC-LINE SOIL section features 8" deep sink bowl.  
Dishtable system consists of SOIL and CLEAN sections.  
Table is furnished with 10-1/2" splash with a 2" return.

**CONSTRUCTION:**

All TIG welded.  
Welded areas blended to match adjacent surfaces and to a satin finish.  
Stainless Steel Gussets welded to a stainless steel support channel.

**MECHANICAL:**

Faucet holes in SPLASH punched on 8" centers, faucet not included.  
Waste drain is 1 1/2" IPS basket type and is included.

ACCESSORIES	Model #	Qty
Faucet		
Wall Shelf		
Undershelf		

Nominal sizing on all dishtables for ease of installation.

Nominal Size	"L"	14 Gauge 304 TOP 16 Gauge 304 TOP 16 Gauge 304 TOP			Approx. Wt.
		SPEC-LINE	STANDARD	SUPER SAVER	
3 Ft.	35"	DTS-S30-36L or R	DTS-S70-36L or R	DTS-S60-36L or R	70 lbs.
4 Ft.	47"	DTS-S30-48L or R	DTS-S70-48L or R	DTS-S60-48L or R	85 lbs.
5 Ft.	59"	DTS-S30-60L or R	DTS-S70-60L or R	DTS-S60-60L or R	100 lbs.
6 Ft.	71"	DTS-S30-72L or R	DTS-S70-72L or R	DTS-S60-72L or R	115 lbs.
7 Ft.	83"	DTS-S30-84L or R	DTS-S70-84L or R	DTS-S60-84L or R	125 lbs.
8 Ft.	95"	DTS-S30-96L or R	DTS-S70-96L or R	DTS-S60-96L or R	135 lbs.
9 Ft.	107"	DTS-S30-108L or R	DTS-S70-108L or R	DTS-S60-108L or R	235 lbs.
10 Ft.	119"	DTS-S30-120L or R	DTS-S70-120L or R	DTS-S60-120L or R	290 lbs.
12 Ft.	143"	DTS-S30-144L or R	DTS-S70-144L or R	DTS-S60-144L or R	300 lbs.



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.**

For Orders & Customer Service:  
Email: customer@advancetabco.com or Fax: 631-242-6900

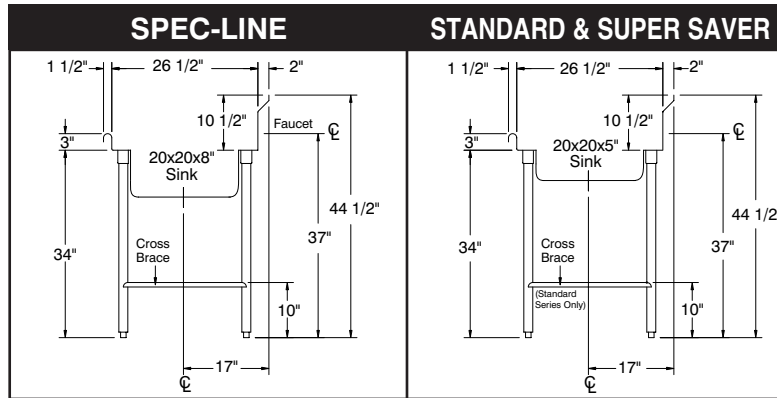
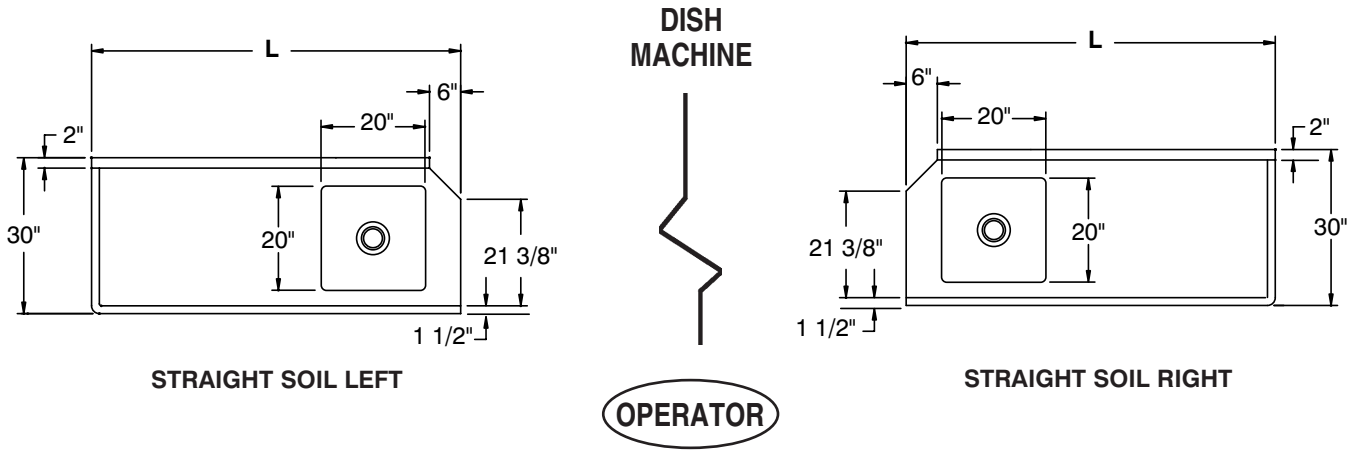
For Smart Fabrication™ Quotes:  
Email: smartfab@advancetabco.com or Fax: 631-586-2933

# DIMENSIONS and SPECIFICATIONS

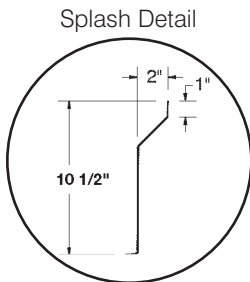
TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

**SEE DISH MACHINE COMPATIBILITY CHART TO ENSURE PROPER FIT**  
 Dish Machine Compatibility Chart can be found on our website at [www.advancetabco.com](http://www.advancetabco.com) under "Product Support"



*CUSTOMIZE YOUR OWN SYSTEM  
 by Ordering Optional Accessories from our  
 PRODUCT & PRICE GUIDE*



Description	SPEC-LINE	STANDARD	SUPER SAVER
<b>Material</b>	<b>14 Ga. 304 Series</b>	<b>16 Ga. 304 Series</b>	<b>16 Ga. 304 Series</b>
<b>1 5/8" Dia. Legs</b>	Stainless Steel	Stainless Steel	Galvanized
<b>Gussets</b>	Stainless Steel	Stainless Steel	Stainless Steel
<b>Bullet Feet (1" adj.)</b>	Stainless Steel	Stainless Steel	Plastic
<b>Cross Bracing</b>	Welded	Welded	Optional
<b>Prerinse Bowl Depth</b>	8"	5"	5"
<b>Prerinse Basket</b>	Included	Optional	Optional



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

Item #: 178A19FHC Project: \_\_\_\_\_

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

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

Item #178A19FHC



### Technical Data

Width	29 Inches
Depth	25 1/2 Inches
Height	82 1/2 Inches
Interior Width	24 3/8 Inches
Right Door Opening Width	24 5/16 Inches
Interior Depth	20 3/8 Inches
Interior Height	53 1/2 Inches
Amps	2.62 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Access Type	Doors
BTU (LBP)	2080 BTU
Capacity	15.6 cu. ft.
Casters	With Casters
Color	Silver
Compressor Location	Bottom Mounted
Construction	Stainless Steel and Aluminum
Door Style	Swing
Door Type	Solid
Dutch Half Doors	Without Dutch Half Doors
Hinge Location	Right
Horsepower	2/3 HP
Installation Type	Freestanding
Number of Doors	1 Doors
Number of Shelves	3 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Sections	1 Section
Temperature Range	-8 - -1 Degrees F
Type	Freezers

### Features

- Corrosion-resistant stainless steel exterior with aluminum interior
- Features a self-closing and stay-open locking door
- Includes 3 epoxy coated shelves with 90 lb. capacity each
- Digital temperature controller with automatic defrost function
- R-290 refrigerant; 115V; 2/3 hp; 2.62 Amps

### Certifications



ETL US



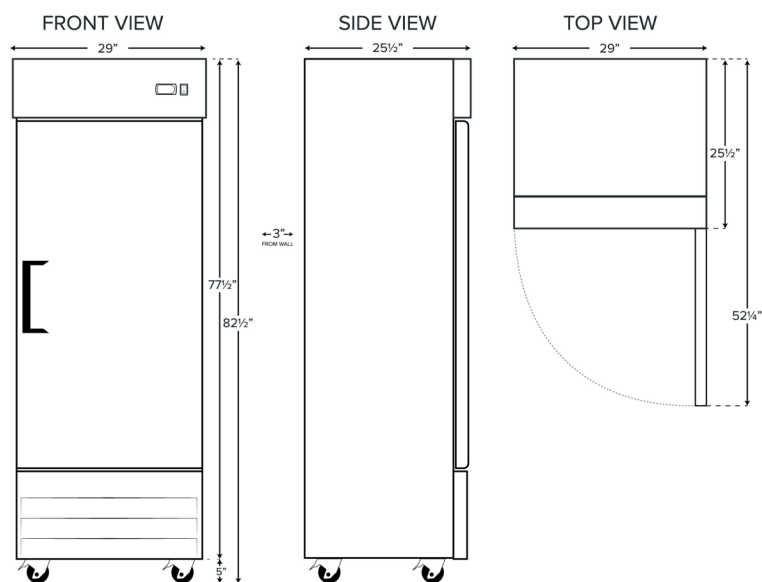
5-15P



ETL Sanitation



## Plan View



## Notes & Details

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

Designed to maintain temperatures from -8 to -1 degree Fahrenheit, this freezer boasts a bottom-mounted 2/3 hp compressor that Uses R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. In addition, the bottom-mounted design makes it easy for employees to load and unload products due to the raised bottom shelf. For optimal temperature retention, the entire cabinet is foamed-in place using polyurethane insulation. Other helpful features include the stay open locking door mechanism, automatic defrosting, and a digital temperature control with digital display. This item requires a 115V electrical connection for operation.

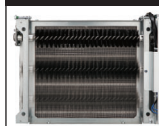
**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

 <b>REFRIGERATOR MANUFACTURER</b> <b>Turbo air</b> more durable, efficient, beautiful	4184 E. Conant St. Long Beach, CA 90808 Tel. 310-900-1000 Fax. 310-900-1077 <a href="http://www.turboairinc.com">www.turboairinc.com</a>	Project:	
		Model #:	
		Item #:	
		Available W/H:	Qty:
		Approval:	
		AIA #:	SIS #:
			CSI Section 11400

## Undercounter Refrigerator

Undercounters  
Super Deluxe Series

### 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.



**Model : TUR-28SD-N**  
**TUR-28SD-N-L**

### 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**  
 Keeps food products safe by maintaining constant temperatures. External digital display allows for easy monitoring.
- 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).
- High-density polyurethane insulation**  
 The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.
- Stainless steel cabinet construction**  
 The Turbo Air Super Deluxe model boasts a stainless steel interior and exterior (galvanized steel back & bottom). It guarantees the utmost in cleanliness and long product life. The Super Deluxe adds a touch of style to the most refined setting.
- Magnetic door gaskets**  
 Magnetic door gaskets are of one-piece construction, removable without tools for ease of cleaning and replacement.
- LED interior lighting & fan control**  
 Energy efficient LED lighting lights every corner, making items easy to find. Fan control function automatically shuts off the fan when the door is open, which prevents hot air from being drawn in, thus maintaining the cool inner temperature.
- Sturdy, clean stainless steel shelving**  
 Shelves are the most important part of cleanliness as they come in direct contact with food. After a while, PVC coated wire shelves may peel, rust and lead to unsanitary conditions. Only the Turbo Air Super Deluxe series uniquely provides stainless steel shelving.
- Ergonomically designed doors**  
 Customers' fatigue fades away with easy grip handles and doors that open effortlessly. These features along with self-closing doors make this the ultimate choice in customer convenience. ABS sheet door liners resist water condensation with thermal efficiency.
- Refrigerator holds 33°F ~ 38°F for the best in food preservation**
  - TUR-28SD-N: Right hinged door
  - TUR-28SD-N-L: Left hinged door



Model	Swing Doors	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D x H† (inches)
TUR-28SD-N(-L)	1	6.8	1	1/5	2.2	163	27 1/2 x 30 x 30


Ver.20230112 Printed in U.S.A.

\* Depth does not include 1" for rear spacers. † Height does not include 5-5/8" for caster height.

# Undercounter Refrigerator

Undercounters  
Super Deluxe Series

## Model : TUR-28SD-N(-L)

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	2.2
Compressor HP	1/5
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
Net Capacity (cu. ft.)	6.8
Ext. Length Overall (in.)	27 1/2 (698mm)
Ext. Depth Overall (in.)*	30 (762mm)
Ext. Height Overall (in.)†	30 (762mm)
# of Doors	1
# of Shelves	1
Shelf Size (L x D) (in.)	22 1/2 x 17
Net Weight (lbs.)	146
Gross Weight (lbs.)	163

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 1" for rear spacers.

† Height does not include 5-5/8" for caster height.

### ■ WARRANTY : 5 Year Parts and Labor Warranty 7 Year Compressor Warranty

### ■ STANDARD FEATURES

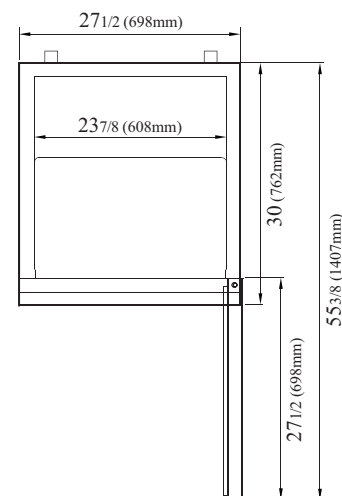
- *Anti-corrosion coated evaporator*
- *Self-contained system*
- *4" dia. swivel casters with locks on the front set*
- *Door lock*

### ■ OPTIONAL ACCESSORIES

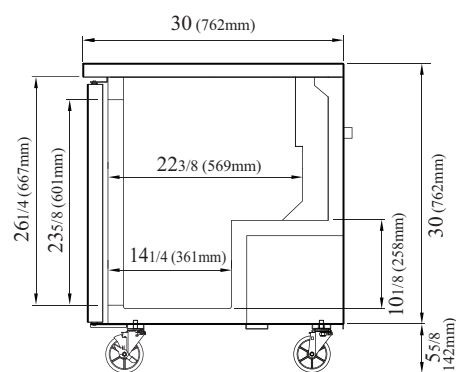
- 1" caster, 1/2" diameter & 13 TPI: S28R813660 (non-brake)
- 2.5" caster, 1/2" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, 1/2" - 13 TPI x 1.54": LFM1213566
- 6" ABS plastic leg: 30221M0200
- 6" stainless steel leg: 30221M0600
- Back splash guard: TU-28B

## PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

Ver.20230112

NATURAL  
Refrigerant



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

TURBO AIR REFRIGERATOR MANUFACTURER

GERMAN KNIFE

RADIANCE

TURBO AIR REFRIGERATION SYSTEM

TEXAKING

Continued product development may necessitate specification changes without notice.



Job: \_\_\_\_\_ Item# \_\_\_\_\_



# REFRIGERATED BASE (SELF-CONTAINED)

## Platinum Series



Model 20072SB with optional casters

- 20032SB (32" wide)
- 20036SB (36" wide)
- 20048SB (48" wide)
- 20060SB (60" wide)
- 20064SB (64" wide)
- 20072SB (72" wide)
- 20084SB (84" wide)
- 20096SB (96" wide)
- 20108SB (108" wide)
- 20120SB (120" wide)

### Standard Features

- Available in 32", 36", 48", 60", 64", 72", 84", 96", 108" and 120" widths that can support any of the modular sectional range tops
- Self-closing heavy-duty drawers slide on stainless steel rollers
- Drawers hold standard sized (12" x 20" x 4") pans -pans not included
- CFC-free refrigeration system has an expansion valve for rapid temperature recovery
- Foamed-in-place CFC-free polyurethane insulation provides highest insulation factor available
- Rubber magnetic door gaskets provide a positive seal and easy cleaning
- The top, front, sides, back, drawers, and interior cavity are made of stainless steel
- 6" adjustable stainless steel legs
- Interior corners are coved for easy cleaning (meets NSF standard #7)
- Condensate evaporator pan is standard (72", 84", 96", 108" & 120" only).
- Adjustable digital thermostat
- Mullion coils are coated to resist corrosion and provide maximum air flow for even cooling
- Operates on 120-volt single phase 50/60Hz AC power
- Warranty: two years on specified operational parts, five years on compressor, and one year on labor from date of purchase

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Electric condensate evaporator pan (84", 96", 108", 120")
- Casters -front two casters lock
- Cable restraint kit (to restrict movement when on casters)
- Open-frame base with casters

### STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Top, front, sides, back, drawers, and interior cavity are 304 stainless steel #3 polish.

**Base:** Self-contained, 32-1/2" deep and 26" high, including adjustable legs or casters

**Drawers:** Stainless steel -hold standard size (12" x 20" x 4") pans -not included. Removable drawer assembly.

**Refrigerant:** R-404a -CFC-free

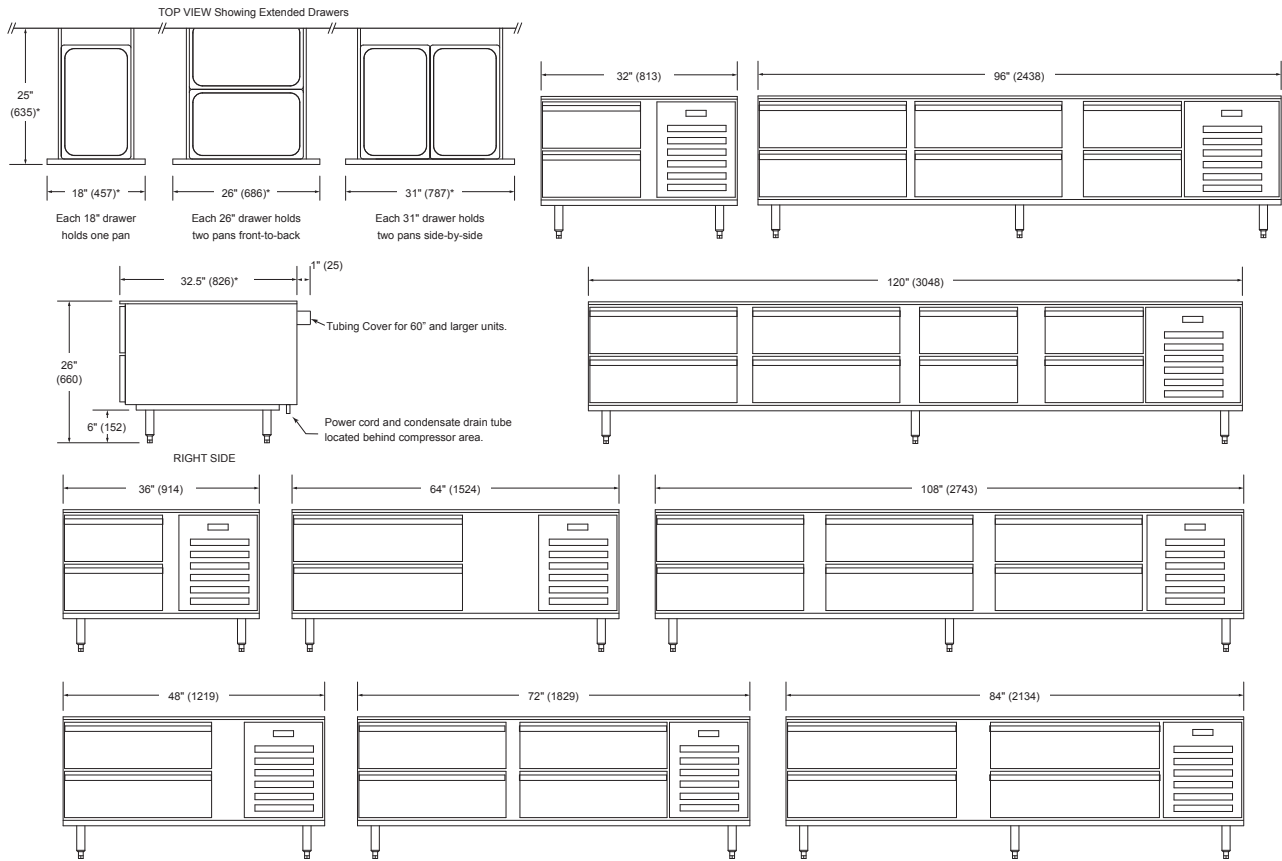


Approval Notes: \_\_\_\_\_

\_\_\_\_\_

Models:  20032SB  20036SB  20048SB  20060SB  20064SB  20072SB  20084SB  20096SB  20108SB

PSCR



The drawer-front width, drawer-extension distance, and overall depth may vary (the maximum values are specified and shown)

**UTILITY INFORMATION**

Model	Width	# of Drawers			# of Pans	Cooled Volume cu. ft (cu. m.)	Cooling Cap BTU/hour	Electricity 120V Amps	Compressor Motor	Shipping Weight
		18"	26"	31"						
20032SB	32"	2	-	-	2	4 (0.11)	1450	8	1/4 H.P.	340 lbs (154 kg)
20036SB	36"	2	-	-	2	4 (0.11)	1450	8	1/4 H.P.	340 lbs (154 kg)
20048SB	48"	-	2	-	4	6.7 (0.19)	1670	8	1/4 H.P.	410 lbs (186 kg)
20060SB	60"	-	-	2	4	10 (0.28)	1802	8	1/4 H.P.	550 lbs (249 kg)
20064SB	64"	-	-	2	4	10 (0.28)	1802	8	1/4 H.P.	550 lbs (249 kg)
20072SB	72"	-	4	-	8	13 (0.37)	1875	10.1	1/3 H.P.	650 lbs (295 kg)
20084SB	84"	-	-	4	8	16 (0.45)	1920	10.1	1/3 H.P.	745 lbs (338 kg)
20096SB	96"	2	4	-	10	18 (0.51)	1955	20	1/2 H.P.	855 lbs (388 kg)
20108SB	108"	-	6	-	12	22 (0.62)	1955	20	1/2 H.P.	960 lbs (435 kg)
20120SB	120"	4	4	-	12	25.5 (0.72)	2000	20	1/2 H.P.	1075 lbs (488 kg)

Amperage is approximate and is for compressor only. Do not use for breaker sizing.

All models have a six foot power cord with a grounded plug to receive 50Hz or 60Hz single-phase AC. Condensate drain is a 1/2" inside diameter vinyl tube.

**MISCELLANEOUS**

- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Minimum clearance on rear is 2" (51 mm)
- Modular range top sections can be mounted directly on top using an insulated base adapter.
- Can be part of sectional battery, provided that the adjoining base sections are insulated, or do not produce heat.

- Avoid locating where the temperature will drop below 55°F or rise above 90°F
- Check local codes for fire and sanitary regulations.

**NOTICE:**

Southbend has a policy of continuous product research and improvement. We reserve 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.

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**



Job: \_\_\_\_\_ Item# \_\_\_\_\_

HDC



## COUNTERLINE - CHARBROILER GAS BRIQUETTE OR RADIANT COUNTERTOP

### Radiant Models:

- HDC-12
- HDC-18
- HDC-24
- HDC-30
- HDC-36
- HDC-48
- HDC-60

### Briquette Models:

- HDCL-12
- HDCL-18
- HDCL-24
- HDCL-30
- HDCL-36
- HDCL-48
- HDCL-60



Model shown Model HDC-36

### Standard Features

- Available in 12", 18", 24", 30", 36", 48", and 60" widths
- 20,000 BTU (NAT or LP) stainless steel burner per 6"
- Stainless steel front and sides are standard, rear and bottom panels are aluminized steel.
- Reinforced, insulated double wall sides
- Cast iron radiants
- 3/4" rear gas connection and pressure regulator
- 5" high rear and side splash guards
- Field convertible from radiant to briquette cooking
- Two-position, two sided cooking grids
- 4" Spatula width grease trough
- Wide or narrow branding grates
- Stainless steel, full width crumb tray
- One year limited Parts and Labor Warranty
- HDCL units come standard with lava briquettes

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Stainless steel stand
- Casters for stand
- Stainless steel plate shelf with or without cutting board
- Plated grids for fish
- 2" high insulator base for mounting on refrigerated base
- Battery Spark Ignition
- Briquette kit to convert radiant to briquette
- Radiant kit to convert briquette to radiant

### STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Front and sides are constructed of #3 polished 430 and 304 stainless steel. Bottom and rear are aluminized steel. Sides are reinforced and fully insulated. 5" rear and side splash.

**Charbroiler:** 12", 18", 24", 30", 36", 48" and 60" (available in radiant or lava). Stainless steel, 20,000 BTU (NAT or LP) burners every 6". Removable two-sided cast-iron grates. Field convertible from radiant to briquette.

**Gas Heat Control System:** Each straight burner is controlled by a gas valve for independent control of flame. One standing pilot services each burner. A 3/4" rear gas connection is standard.

**Legs:** Stainless steel 4" adjustable legs.

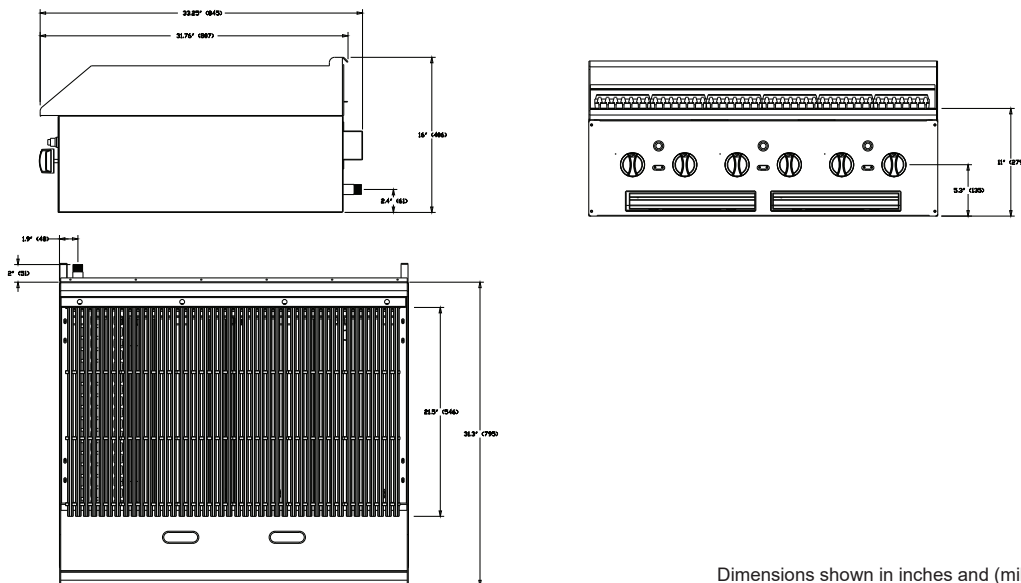


Approval Notes: \_\_\_\_\_

\_\_\_\_\_

Models: HDCL-12 HDCL-18 HDCL-24 HDCL-30 HDCL-36 HDCL-48 HDCL-60

HDC



**DIMENSIONS**

SHIPPING CRATE DIMENSIONS & WEIGHT											
MODEL	WIDTH	BURNERS @20,000 BTU	CRATED WIDTH	CRATED DEPTH	CRATED WEIGHT	MODEL	WIDTH	BURNERS @20,000 BTU	CRATED WIDTH	CRATED DEPTH	CRATED WEIGHT
HDC-12/ HDCL-12	12" (305)	2	15.5" (394)	39" (991)	120 lbs (54 kg)	HDC-36/ HDCL-36	36" (915)	6	55" (1398)	39" (991)	350 lbs (159 kg)
HDC-18/ HDCL-18	18" (457)	3	31" (788)	39" (991)	200 lbs (91 kg)	HDC-48/ HDCL-48	48" (1220)	8	55" (1398)	39" (991)	425 lbs (193 kg)
HDC-24/ HDCL-24	24" (610)	4	31" (788)	39" (991)	240 lbs (108 kg)	HDC-60/ HDCL-60	60" (1525)	10	67" (1703)	45.5" (1157)	500 lbs (135 kg)
HDC-30/ HDCL-30	30" (762)	5	55" (1398)	39" (991)	305 lbs (138 kg)	Dimensions shown in inches and (millimeters)					

**UTILITY INFORMATION**

**GAS:** Each unit has a 3/4" rear gas connection with a male NPT connector. Minimum supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. All units require a regulated gas supply. Pressure regulator included. If using a flexible hose gas connection, the I.D. of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69, providing an adequate means of restraint to prevent undue strain on the gas connection.

MODEL	GAS (BTU/HR)		MODEL	GAS (BTU/HR)	
	NATURAL	PROPANE		NATURAL	PROPANE
HDC12/ HDCL-12	40,000	40,000	HDC36/ HDCL-36	120,000	120,000
HDC18/ HDCL-18	60,000	60,000	HDC48/ HDCL-48	160,000	160,000
HDC24/ HDCL-24	80,000	80,000	HDC60/ HDCL-60	200,000	200,000
HDC30/ HDCL-30	100,000	100,000			

**MISCELLANEOUS**

- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- For use in non-combustible locations only.
- Minimum clearance from noncombustible construction is zero.
- Install under vented hood.
- Check local codes for fire and sanitary regulations.

**NOTICE:**

Southbend has a policy of continuous product research and improvement. We reserve 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.

**DISCLAIMER**

1. **Oversized Cookware Use Policy** – "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."
2. **Cleaning Warning**– "DO NOT use sheet pans when cleaning charbroiler. Use of sheet pans reflects too much heat into a non-flued area and causes irreparable damage. Damage due to blocking the charbroiler grates with a sheet pan while the burners are turned on is not covered under warranty."

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**





# S-SERIES RESTAURANT RANGE

## 60" SERIES



S60DD-2RR shown

### Standard Exterior Features

- 60-3/4" wide open top with eight (10) 28,000 BTU NAT (24,000 BTU LP) PATENTED, one-piece cast iron, non-clog burners with Lifetime Warranty.
- Stainless steel front, sides and removable shelf.
- 24" raised, smooth, polished 1/2" steel griddle plate with raised sides, including broiler underneath with pull out rack (available on right side only).
- 4" Stainless steel front rail with closed, welded end caps
- Six (6) removable, cast iron grate tops (rear holds up to 14" stock pot)
- Removable, one-piece crumb drawer under burners
- Metal knobs w/ red stripe
- Hinged, lower valve panel
- Quadrant spring doors with ergonomic chrome handle
- 6" stainless steel, adjustable legs
- Factory installed pressure regulator

- S60DD-2RR - 6 Burners, 24" Raised Griddle/Broiler, 2 Standard Ovens
- S60AA-2RR - 6 Burners, 24" Raised Griddle/Broiler, 2 Convection Ovens
- S60AD-2RR - 6 Burners, 24" Raised Griddle/Broiler, 1 Standard Oven, 1 Convection Oven
- S60DC-2RR - 6 Burners, 24" Raised Griddle/Broiler, 1 Standard Oven, 1 Cabinet
- S60AC-2RR - 6 Burners, 24" Raised Griddle/Broiler, 1 Convection Oven, 1 Cabinet
- S60CC-2RR - 6 Burners, 24" Raised Griddle/Broiler, 2 Cabinets

### Standard Oven Features (D)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 175°F to 550°F
- U-shaped heavy duty oven burner
- Equipped with flame failure safety device
- Large 26" wide X 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 2-position rack guides with one removable rack

### Convection Oven Features (A)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 175°F to 550°F
- U-shaped heavy duty oven burner.
- Equipped with flame failure safety device
- Large 26" wide X 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 1/2 hp, 1710 rpm, 60 cycle, 115V AC high efficiency, permanent split phase motor.
- On/Off switch to allow CO base to operate as a standard oven.
- 5-position rack guides with two (2) removable racks

### Cabinet Base Features (C)

- Aluminized cabinet base. Optional no-charge doors that open from the center available.

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |   |   |  |
|---|---|--|
| <input type="checkbox"/> Casters - all swivel - front with locks  | <input type="checkbox"/> Restraining device       | <input type="checkbox"/> Cabinet base doors (No charge)  |
| <input type="checkbox"/> 10" flue riser   | <input type="checkbox"/> Extra oven racks         | <input type="checkbox"/> Various salamander & cheesemelter mounts available (Please contact factory) |
| <input type="checkbox"/> 3/4" quick disconnect with flexible hose - complies with ANSI Z 21.69 (Specify 3ft, 4ft or 5ft). | <input type="checkbox"/> Auxiliary griddle plates |  |

### BIDDING SPECIFICATION

The unit shall be a 60-3/4" wide, S-Series Restaurant Range with six (6) 28,000 BTU NAT (24,000 BTU LP) open top burners with six (6) removable cast iron grate tops. The unit shall have a 24" raised, smooth 1/2" steel griddle plate with two (2) 12,000 BTU burners and one (1) 9,500 BTU burner and raised sides, including broiler underneath with pull out rack. The exterior of the unit shall be constructed of stainless steel and shall have a 4" stainless steel front rail with closed, welded end caps. The unit shall have 6" stainless steel, adjustable legs. The unit shall come with a 22.5" high stainless steel flue riser with single shelf. The unit shall come with a factory installed regulator.

**D** - The unit shall have a 35,000 BTU standard oven with snap action thermostat, adjustable from 175°F to 550°F. The interior shall be enameled and measure 26" wide x 26.5" deep x 14" high, and includes 2-position rack guides with one removable rack.

**A** - The unit shall have a 35,000 BTU convection oven with snap action thermostat, adjustable from 175°F to 550°F. The unit shall include a 1/2 hp split phase motor with on/off switch to allow CO base to operate as a standard oven. The interior shall be enameled and measure 26" wide x 24" deep x 14" high, and includes 5-position rack guides with two removable racks.

**C** - The unit shall have an aluminized cabinet base without doors. Optional, no-charge doors that open from the center available.



Approval Notes: \_\_\_\_\_

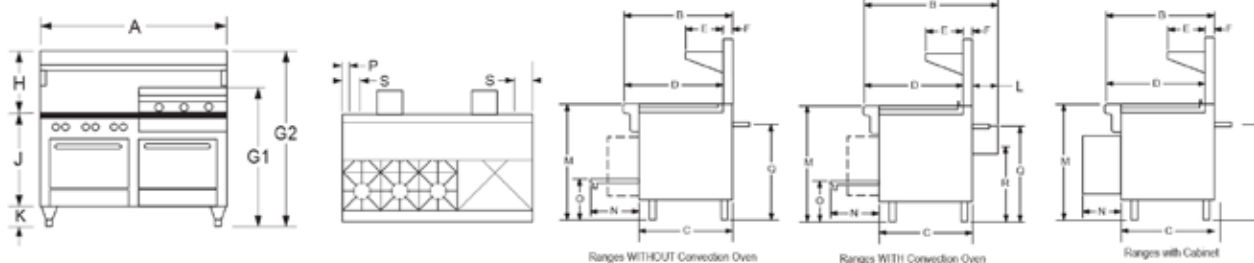
\_\_\_\_\_



Models:  S60DD-2RR  S60AA-2RR  S60AD-2RR  S60DC-2RR  S60AC-2RR  S60CC-2RR

S60RR

Dimensions shown in inches and (millimeters)



### DIMENSIONS

MODEL	EXTERIOR												COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONNECTION		ELECTRIC	
	WIDTH A	DEPTH B	C	D	E	F	G1	G2	H	J	K	L				M	N	O	P*
S60DD - 2G/T, 3G/T, 4G/T	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	45.25" (1149)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	-	-
S60AA - 2G/T, 3G/T, 4G/T	60.75" (1543)	41.75" (1060)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	45.25" (1149)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	8.25" (210)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	24.00" (610)	6.00" (152)
S60CC - 2G/T, 3G/T, 4G/T	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	45.25" (1149)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	13.50" (343)	-	3.25" (83)	30.25" (768)	-	-

MODEL	OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
S60DD - 2G/T, 3G/T, 4G/T	26.00" (660)	26.50" (673)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft 3.75 cu.m.	860 lbs. 390 kg.
S60AA - 2G/T, 3G/T, 4G/T	26.00" (660)	24.00" (610)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft 3.75 cu.m.	860 lbs. 390 kg.
S60CC - 2G/T, 3G/T, 4G/T	-	-	-	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft 3.75 cu.m.	860 lbs. 390 kg.

#### NOTES:

\*Gas Connection will be located on opposite side of griddle location (if griddle is located on the left the gas connection will be moved to the right side).

Dimensions shown in inches and (millimeters)

### UTILITY INFORMATION

GAS TYPE	BURNERS (BTU/EACH)					
	OPEN TOP BURNER	STANDARD OVEN	CONVECTION OVEN	GRIDDLE		
				24"	36"	48"
NATURAL	28K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K
LP	24K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K

- Each unit has a 3/4", male, rear gas connection.
- Minimum inlet pressure - Natural Gas is 7" W.C.  
- Propane Gas is 11" W.C.
- Each convection oven is standard 115/60/1 furnished with 6' cord with 3-prong plug. Total max amps is 5.9.
- Optional - 208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps is 2.7.

### MISCELLANEOUS

- For installation on combustible floors (with 6" high legs or casters) and adjacent to combustible walls, allow 10" clearance.
- Check local codes for fire, installation and sanitary regulations.
- Clearance to noncombustible construction is 0" for all tops and bases.
- If using Flex-Hose, the I.D. should not be smaller than the I.D. of the manifold of the unit to which it is being connected.
- If casters are used, a restraining device should be used to eliminate undue strain on the flex hose.
- Install under vented hood.
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven.

#### NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve 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.

### DISCLAIMER

- NON-Quarry Tile Floor Policy** – "If installing on any NON-Quarry Tile floor (flooring other than quarry tile, cement or natural stone), contact the factory for installation options as damage due to improper installation is not covered under warranty.
- Oversized Cookware Use Policy** – "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**



Job: \_\_\_\_\_ Item# \_\_\_\_\_

BGS22



# CONVECTION OVEN B-SERIES GAS, DOUBLE DECK



BGS/22SC shown with optional casters

BGS/22SC

### Standard Features

- 54,000 BTU Per Oven Cavity (NAT or LP)
- Available in standard depth
- Double deck convection oven is 66.8" in height
- Patented "plug-in, plug-out" control panel - easy to service
- Slide out control panel for full view servicing
- Stainless steel front, sides and top
- Dependent doors with windows (Full 180° opening)
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Coved, porcelain interior
- Stay cool heavy duty door handle.
- Soft Air, two-speed, 1/2 hp fan motor
- 11-position rack guides and 5 plated oven racks
- Electronic ignition
- Forced cool down fan mode
- Oven "heat" light cycles with burners
- Oven "ready" light
- (1) year limited parts and labor warranty (reference <http://www.southbendnc.com/service.html> for limited warranty details)

### Available Controls

#### SC-Standard Controls

- 140°F to 500°F solid state thermostat and 60 minute mechanical cook timer.

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Stainless steel rear jacket
- Casters 4" or 6"
- Down draft diverter for direct flue
- 3/4" quick disconnect with flexible hose (specify length: 3ft, 4ft, or 5ft)
- Swivel Caster - front with locks
- Stainless steel doors

### STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Stainless steel front, sides and top.

**Doors:** Dependent doors with windows. Low emission glass, stainless steel construction, heavy-duty welded steel frame and 5/8" diameter full-length hinge pin.

**Oven Interior:** Porcelain enamel finish, coved, fastener free.

**Rack and Rack Guides:** Heavy-duty removable wire rack guides spaced on 1-5/8" centers offer 11 different rack positions. 5 wire racks provided with each oven.

**Blower Fan and Motor:** 1/2hp, 2-speed motor, 1710/1120 r.p.m

**Oven Heating:** 54,000 BTU (NAT or LP). Oven heating is regulated by an adjustable thermostat control. Blower fan circulates air within the cavity "scrubbing" heat to the oven interior for even heat distribution within the cavity.

**Electronic Ignition:** Hot surface ignitor with flame safety device.

**Control Panel:** Located on front, at right side of oven, away from heat zone. Slide out panel extends over 17" for easy servicing.

**Interior Lights:** Two 40 watt high temperature recessed lamps located within the oven cavity.

**Legs:** 6" stainless steel legs standard.



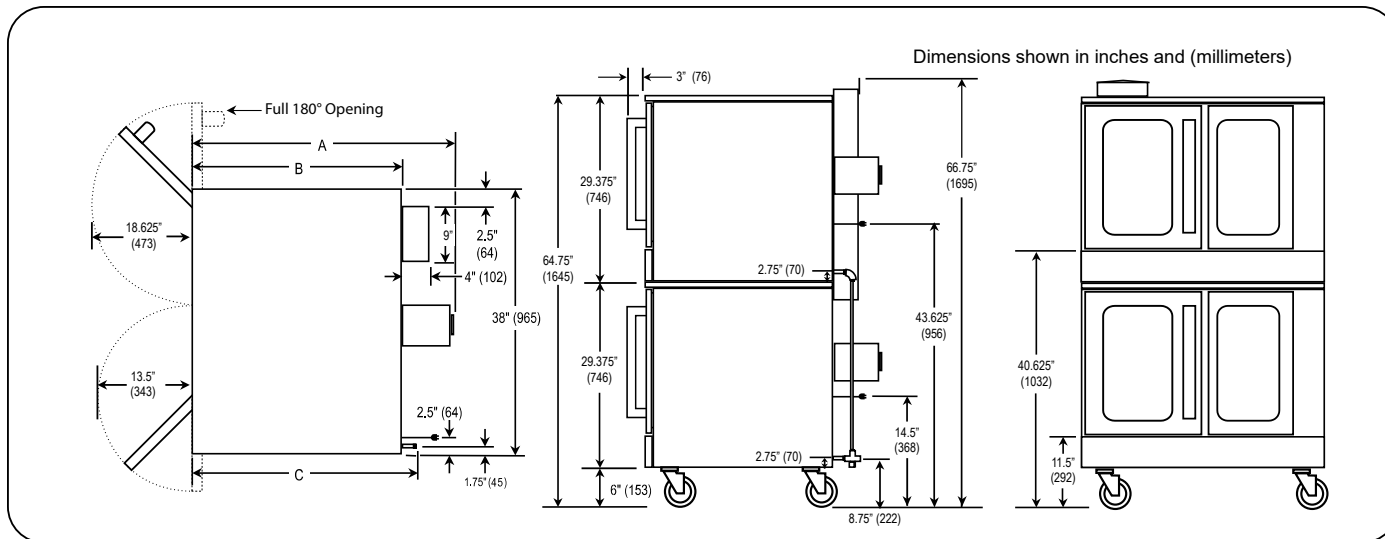
Approval Notes: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_



Models:  BGS/22SC

BGS22



**DIMENSIONS**

MODEL	DEPTH			OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	A	B	C	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
BG/22SC	37.25" (946)	30.25" (768)	35.50" (902)	29" (737)	21.5" (546)	20" (508)	28.25" (718)	27.25" (692)	57.50" (1461)	45.5" (1156)	81.5" (2070)	123.4 cu. ft. (3.49 cu. m.)	1100 lbs (499.0 kg.)

Dimensions shown in inches and (millimeters)

**UTILITY INFORMATION**

**GAS:**

- 54,000 BTU (NAT or LP)
- One 3/4" male connection
- Required minimum inlet pressure:
  - Natural gas 7" W.C.
  - Propane gas 11" W.C.

**ELECTRIC:** Standard: 120/60/1 phase, furnished with 6' cord w/3- prong plug (1 plug/deck). NEMA #5-15p. Total maximum amps 7.9.

\* All units are shipped single phase.

**MISCELLANEOUS**

- If using flex hose connector, the I.D should not be smaller than 3/4" and must comply with ANSI Z 21.69.
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Clearances from combustibles: Top-0", bottom-0", right side-0" and left-2"
- Install under vented hood
- Check local codes for fire and sanitary regulations
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven
- Oven cannot be operated without fan in operation

**NOTICE:**

Southbend has a policy of continuous product research and improvement. We reserve 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.

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**





ALUMINUM  
**CHECK MINDER**



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



**FEATURES:**

**Check Minder** holds checks with ease. Floating ball mechanism quickly grabs checks and holds them in place. Mounts to existing wall or shelf.

**MATERIAL:**

Extruded Anodized Aluminum.



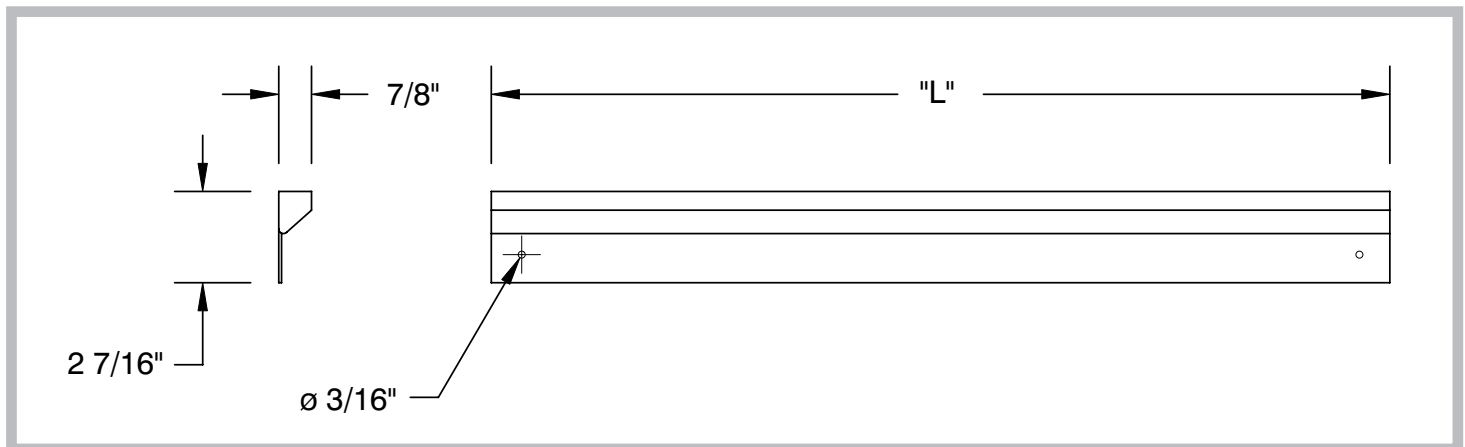
For Check Minder Provision on any shelf use **TA-77**.

Model	Length	Wt.
CM-24	24"	1.5 lbs.
CM-36	36"	2.25 lbs.
CM-48	48"	3 lbs.
CM-60	60"	4.25 lbs.

**DETAILS and SPECIFICATIONS**

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.**

For Orders & Customer Service:  
 Email: [customer@advancetabco.com](mailto:customer@advancetabco.com) or Fax: 631-242-6900

For Smart Fabrication™ Quotes:  
 Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice. © ADVANCE TABCO, AUGUST 2019 **REF-L**



STAINLESS STEEL

# PASS-THRU SHELF with Overshelf



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



## FEATURES:

Includes 1 Pass-Thru Shelf with 1 Overshelf  
 Ships Assembled

### Pass-Thru Features:

New Hat Channel design allows lower shelf to be freely positioned  
 Includes Wall Mounting Brackets for securing lower Shelf to desired position  
 Furnished with 1-1/2" sanitary roll down along length.  
 Ends are square with 1-1/2" turn down at wall dimension.

### Overshelf Features:

1-5/8" Stainless Steel Tubing Posts

## CONSTRUCTION:

All TIG welded. Exposed welded areas polished to match adjacent surface.

## MATERIAL:

18 gauge type "430" stainless steel and Brackets.  
 Heavy Gauge Galvanized Hat Channel.



"L" BRACKET

18" Wide Shelves include "L" Brackets

CANTILEVER  
BRACKET

24" Wide Shelves include Cantilever Brackets

Length	18" WIDE	Wt.	24" WIDE	Wt.
48"	PA-18-48-2	100 lbs.	PA-24-48-2	116 lbs.
60"	PA-18-60-2	122 lbs.	PA-24-60-2	138 lbs.
72"	PA-18-72-2	152 lbs.	PA-24-72-2	170 lbs.
84"	PA-18-84-2	176 lbs.	PA-24-84-2	200 lbs.
96"	PA-18-96-2	232 lbs.	PA-24-96-2	256 lbs.
108"	PA-18-108-2	252 lbs.	PA-24-108-2	280 lbs.
120"	PA-18-120-2	280 lbs.	PA-24-120-2	306 lbs.
132"	PA-18-132-2	300 lbs.	PA-24-132-2	336 lbs.
144"	PA-18-144-2	330 lbs.	PA-24-144-2	364 lbs.



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

Email: [customer@advancetabco.com](mailto:customer@advancetabco.com) or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

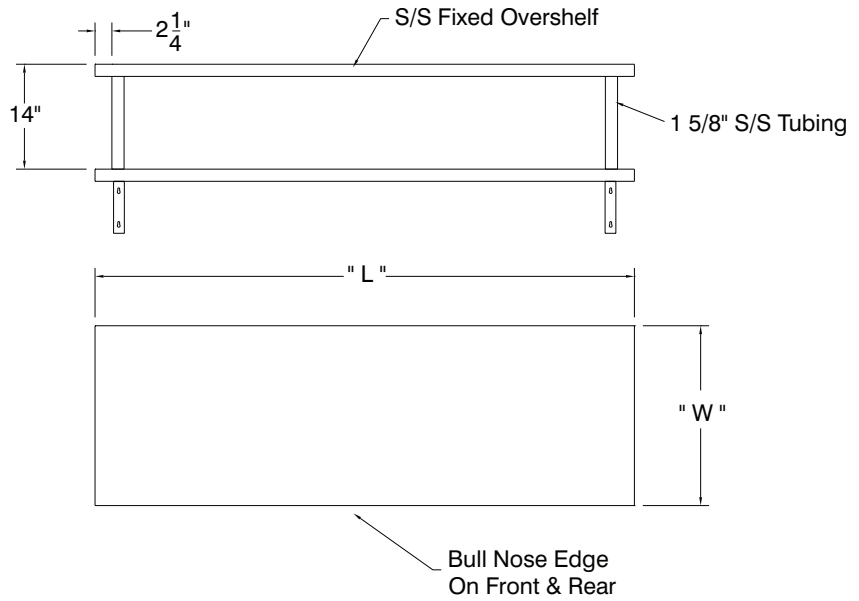
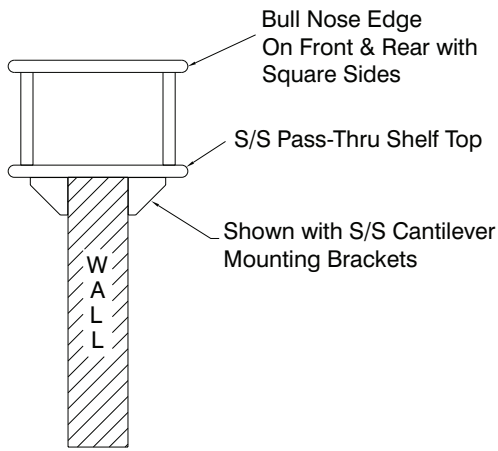
Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933

REF-M

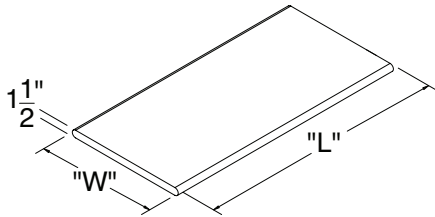
# DETAILS and SPECIFICATIONS

TOL ± .500"

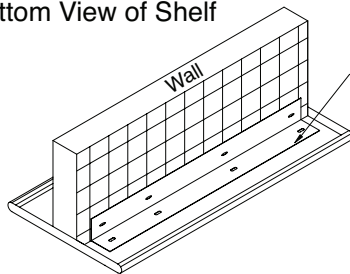
ALL DIMENSIONS ARE TYPICAL



Top View of Shelf



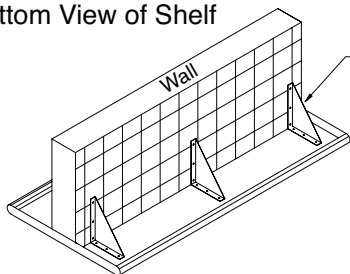
Bottom View of Shelf



3" x 4" L shape Mounting Bracket Supplied with 18" Shelf

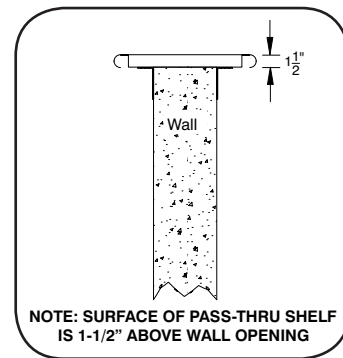
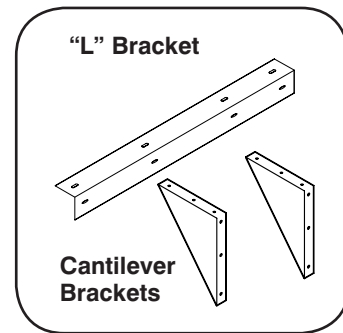
"L" Bracket Detail

Bottom View of Shelf



5" x 7" Cantilever Mounting Bracket Supplied with 24" Shelf

Cantilever Bracket Detail





Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

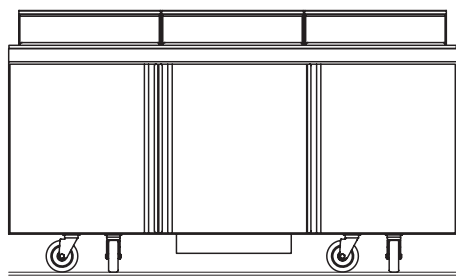
# 4472NP Salad Top

Front-Breathing Self-Contained Salad Top Refrigerated Bases

4472NP Salad Top

## Models

- 4472NP-12 Three section with doors twelve pan capacity
- D4472NP-12 Three section with drawers twelve pan capacity
- 4472NP-18 Three section with doors eighteen pan capacity
- D4472NP-18 Three section with drawers eighteen pan capacity



4472NP-18

## Standard Features

- Patented air screen ensures product stays cold without drying it out
- All 4400 Series units are 100% front breathing, which allows the unit to be pushed against a wall or built into a cabinet or an existing line up
- Durable, rugged stainless steel sides, top and front
- Features Delfield's exclusive ABS interior (on sides). ABS is extremely durable - it won't dent, chip or corrode and is backed by a limited lifetime warranty
- Delfield supplies 1/6 size pans and positive placement adapter bars for top opening
- Dual level pan brackets allow the pans to be lowered an additional inch in the unit without tools to provide additional pan temperature holding performance
- Salad top refrigerators are standard with 10" wide, dishwasher safe polyethylene cutting board
- "D" prefix models feature Delfield's new drawer system. Drawers are backed by a 10-year warranty on the track assembly
- Environmentally friendly R290 refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Bent in full length handle
- Standard on 5" casters for easy cleaning and installation
- 10' cord and plug supplied
- One epoxy coated wire shelf standard, installed per door section
- ACT solid state electronic control
- Three year parts and labor warranty and an additional two year compressor parts warranty

## Options & Accessories

- Various lid options
- 18" wide single tier overshef
- Stainless steel finish on back
- Plastic laminate on front
- Additional wire shelves
- 3" casters, 4" ride height
- Door lock
- Exterior thermometer

980 S. Isabella Rd.  
 Mt. Pleasant, Michigan 48858

Phone: 800-733-8948  
 Fax: 800-669-0619

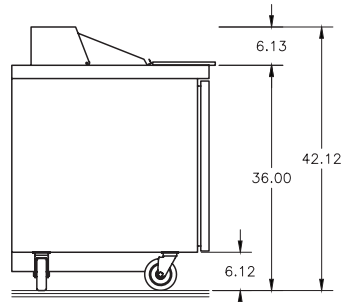
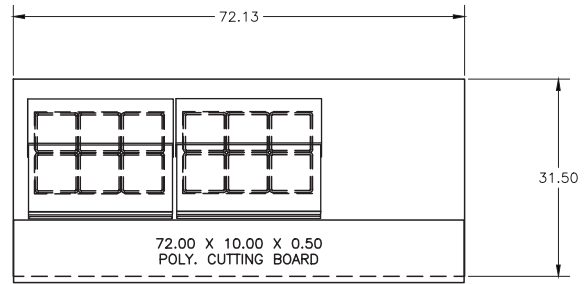
[www.delfield.com](http://www.delfield.com)  
 7172\_4472NP-S  
 03/19



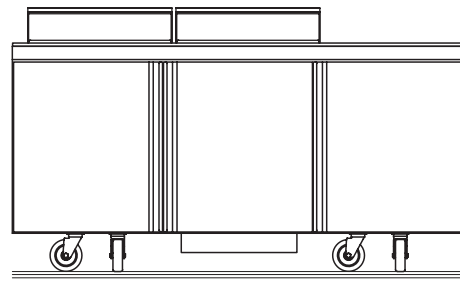


### 4472NP-12

4472NP-12 Pan Cutout Configuration



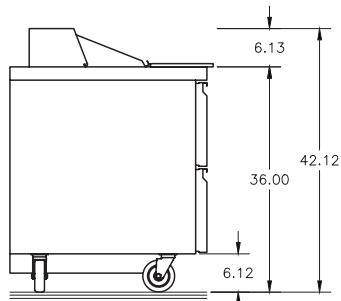
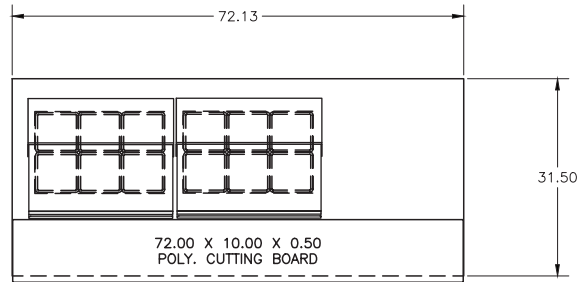
4472NP-12 Side View



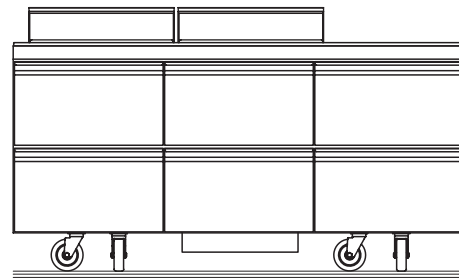
4472NP-12 Elevation View

### D4472NP-12

D4472NP-12 Pan Cutout Configuration



D4472NP-12 Side View

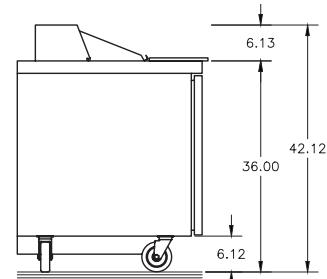


D4472NP-12 Elevation View

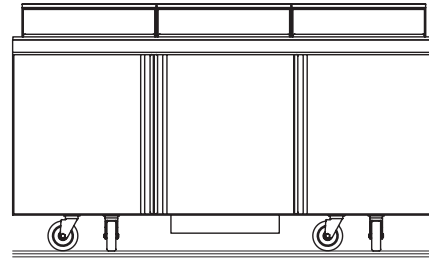
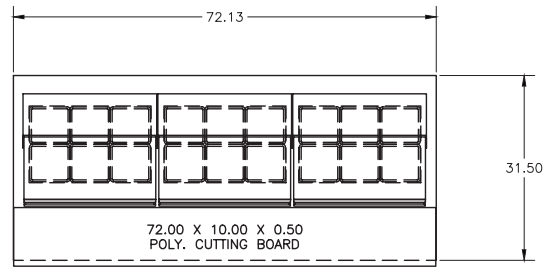




## 4472NP-18

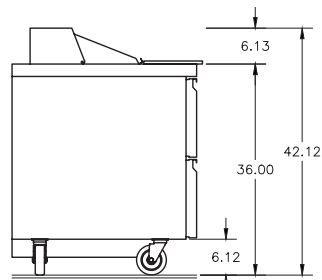
4472NP-18 Pan  
Cutout Configuration

4472NP-18 Side View

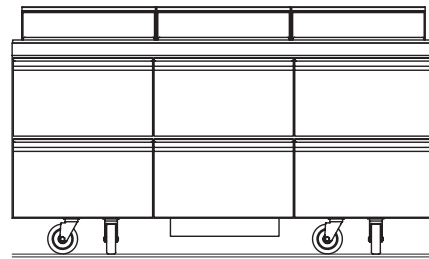
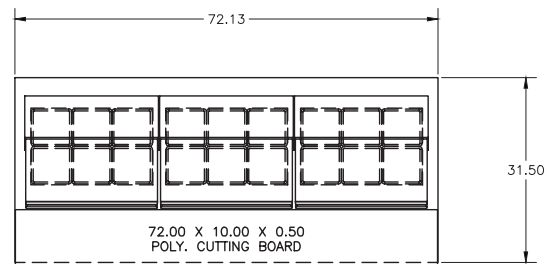


4472NP-18 Elevation View

## D4472NP-18

D4472NP-18 Pan  
Cutout Configuration

D4472NP-18 Side View



D4472NP-18 Elevation View

**INSTALLATION NOTE:**

Refrigeration system is designed so that air will flow under the unit, through the compressor area and out the front of the unit. Any restriction to this air flow path will void the warranties.

## Specifications

Model	1/6 Size Pan Cap.	# of shelves	Shelf Area	Volume	H.P.	V/Hz/Ph	Amps	Nema Plug	Ship Weight
4472NP-12	12	3	8.22ft <sup>2</sup>	24.80ft <sup>3</sup>	.35	115/60/1	6.0	5-15P	461lbs/209kg
D4472NP-12	12	NA	NA	24.80ft <sup>3</sup>	.35	115/60/1	6.0	5-15P	545lbs/247kg
4472NP-18	18	3	8.22ft <sup>2</sup>	24.80ft <sup>3</sup>	.35	115/60/1	6.0	5-15P	461lbs/209kg
D4472NP-18	18	NA	NA	24.80ft <sup>3</sup>	.35	115/60/1	6.0	5-15P	545lbs/247kg







## Specifications

**Exterior top** is one-piece 22-gauge stainless steel with integral 2.12" (5.4cm) square nosing at the front. Top of drawer unit has openings to accept 12 or 18 1/6-size 4" (10cm) deep plastic pans. Top of door unit has openings to accept 12 or 18 1/6-size 4" or 6" (10cm or 15cm) deep plastic pans. Adapter bars and 1/6 pans are supplied by Delfield. Temperature in top opening to maintain 33°F (1°C) to 41°F (5°C), with pans recessed 2.5" (6.4cm) at 86°F ambient room temperature, meeting NSF 7 requirements. One 72" x 10" x .5" (183cm x 25.4cm x 1.3cm) polyethylene cutting board is mounted on the top at the front edge.

**Dual level pan brackets** allow the pans to be lowered an additional inch in the unit without tools to provide additional pan temperature holding performance.

**Exterior back and bottom** are two-piece 24-gauge galvanized steel. Exterior ends are stainless steel.

**Interior sides** are thermoformed ABS plastic with shelf supports. Base is fully insulated with high-density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

**Refrigeration system** uses R290 refrigerant. Compressor is .35 H.P., with condenser coil and condensate evaporator mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a capillary tube. Cabinet maintains an interior cabinet temperature of 36°F to 40°F (2°C to 4°C).

**ACT control:** ACT electronic, solid state control, mounted on the exterior rear of the cabinet, allows unit to maintain precise temperatures in heavy duty conditions.

**Electrical connections** are 115 volt, 60 Hertz, single phase. Unit has a 10' (3 m) long electrical cord and NEMA 5-15P plug.

**Casters:** Equipment is mounted on 5" (13cm) diameter plate casters with front two locking. Equipment clearance above the floor is 2.5" (6cm).

**Doors** have a 22-gauge stainless steel exterior, with thermoformed ABS plastic interior liner. Cabinet has one adjustable epoxy-coated wire shelf per door opening.

**Drawer** fronts have a 22-gauge stainless steel exterior, with thermoformed ABS plastic interior liner. Drawer frames are 12-gauge stainless steel. Drawer slides are 11-gauge stainless steel with Delrin bearings. Each section has two drawers. Each top drawer holds one full size 12" x 20" (30.5cm x 50.8cm) pan and three 1/9 size pans, 4" - 6" (10.2cm -15.2cm) deep. Each bottom drawer holds one 12" x 20" (30.5cm x 50.8cm) pan and three 1/9 size, 4" (10.2cm) deep pans. Pans supplied by others.

4472NP Salad Top



Welbilt reserves the right to make changes to the design or specifications without prior notice.

980 S. Isabella Rd.  
Mt. Pleasant, Michigan 48858

Phone: 800-733-8948  
Fax: 800-669-0619

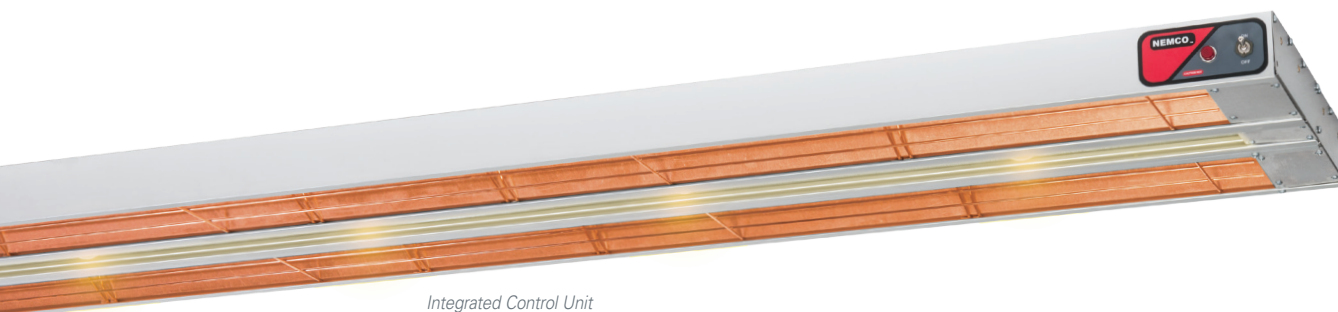
[www.delfield.com](http://www.delfield.com)  
7172\_4472NP-S  
03/19



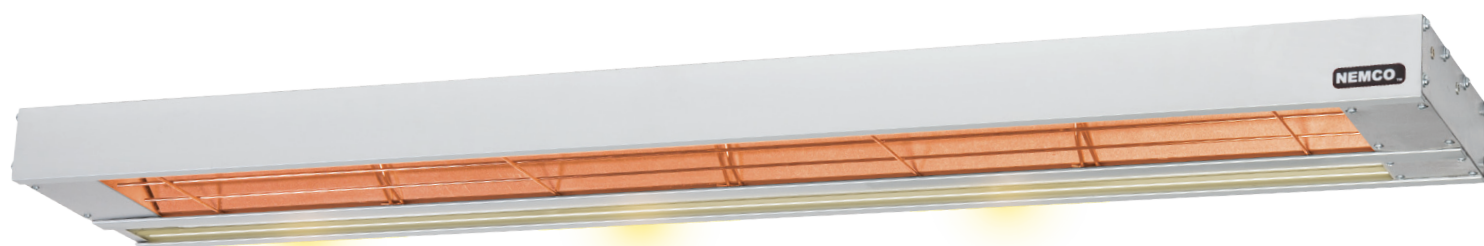
Only from Nemco!

# Infrared Strip Heaters

Hold foods for optimum quality and presentation with a strip heater that perfectly fits your operation! Nemco's broad line is sure to have a solution for you.



*Integrated Control Unit*



*Remote Control Unit*



# Glowing Performance



High-volume foodservice establishments of all sizes are finding the ideal temperature-holding solutions they need inside the diverse lineup of strip heaters from Nemco—the fastest rising name in food-warming equipment.

## Just What Your Bottom Line Needs

Compact, dependable and unapologetically price-competitive, Nemco's full line of strip heaters performs as well as, if not better, than any other name on the market, for maximum ROI.

- Against any other strip heater, Nemco's designs do extremely well holding foods at serving temperatures without drying or overcooking.
- Durable, lightweight, clear-anodized aluminum extrusion housings promise long life and easy cleanup.
- Other commercial-grade features include aluminized steel reflectors and shatter-resistant bulbs.

## On the Same Wavelength With You

Whatever you're thinking, Nemco has a model with just the right features to meet your needs, including:

- Hanging, base-mount and pass-through options (pictured, right) to best serve your kitchen, serving-line or counter-space application.
- Single- or double-warmer options for smaller or larger heat zones.
- Standard on/off or infinite-temperature control.
- Showcase lighting available to enhance food presentation.
- Units available with a cord, literally for plug-and-play operation, with no need for hard-wire installations.
- Remote-control devices available to locate the temperature control away from the actual warmer, and place it where it best serves your operation.

*Power option: Standard on/off toggle switch (shown) or 'infinite' temperature control dial for varying low, medium and high heat settings.*

*Aluminum-extrusion housings are durable, yet lightweight, with clear anodizing that protects the surface finish from damage.*

*Aluminized-steel reflector ensures all heat radiating off the bulb is directed down upon the food.*

*40W incandescent shatterproof bulbs.*



*Optional cord-and-plug units simplify installation.*



*Optional showcase lighting adds visual appeal.*

## Suggested Uses

*Hold foods at proper temperatures until you're ready to serve. A favorite for French fries, rice dishes, baked potatoes, fried chicken, pizza and large pans of food. Also works well as a plate or cup warmer.*

## Optional Accessories

Model	Description
66089	Pan and screen set, 12" x 20"
66091	Tray for 6152-24
66099	Wire leg kit, 16" tall



*Model 6150-24, with hanging brackets*



*Model 6152-24, with 66089*



*Model 6150-24, with 66099*

## Simple Selection

If you know what you want, it's quick and easy to find! —with Nemco's easy ordering program.



SINGLE



DUAL

## Integrated Control Units

Choose your integrated control strip heater with an on/off toggle switch or infinite temperature control.

### SINGLE | On/Off Toggle Switch



Model #	Size (w x h x l)	Volts	Watts	Amps
6150-24*	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	120	500	4.2
6150-24-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	208	500	2.4
6150-24-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	240	500	2.1
6150-36*	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	120	850	7.1
6150-36-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	208	850	4.1
6150-36-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	240	850	3.5
6150-48*	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	120	1100	9.2
6150-48-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	208	1100	5.3
6150-48-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	240	1100	4.6
6150-60*	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	120	1400	11.7
6150-60-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	208	1400	6.7
6150-60-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	240	1400	5.8
6150-72*	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	120	1725	14.4
6150-72-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	208	1725	8.3
6150-72-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	240	1725	7.2
6152-24**	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	120	500	4.2

\*For factory-installed cord and plug set models (24"-72"), please add "-CP" to the model number when ordering. \*\*Strip Heater is mounted to base.

### SINGLE | On/Off Toggle Switch with Lights



Model #	Size (w x h x l)	Volts	Watts	Amps
6150-24-SL	9" x 2 <sup>3</sup> / <sub>4</sub> " x 24"	120	580	4.8
6150-24-SL-208	9" x 2 <sup>3</sup> / <sub>4</sub> " x 24"	208	580	2.8
6150-24-SL-240	9" x 2 <sup>3</sup> / <sub>4</sub> " x 24"	240	580	2.4
6150-36-SL	9" x 2 <sup>3</sup> / <sub>4</sub> " x 36"	120	930	7.8
6150-36-SL-208	9" x 2 <sup>3</sup> / <sub>4</sub> " x 36"	208	930	4.5
6150-36-SL-240	9" x 2 <sup>3</sup> / <sub>4</sub> " x 36"	240	930	3.9
6150-48-SL	9" x 2 <sup>3</sup> / <sub>4</sub> " x 48"	120	1220	10.2
6150-48-SL-208	9" x 2 <sup>3</sup> / <sub>4</sub> " x 48"	208	1220	5.9
6150-48-SL-240	9" x 2 <sup>3</sup> / <sub>4</sub> " x 48"	240	1220	5.1
6150-60-SL	9" x 2 <sup>3</sup> / <sub>4</sub> " x 60"	120	1560	13.0
6150-60-SL-208	9" x 2 <sup>3</sup> / <sub>4</sub> " x 60"	208	1560	7.5
6150-60-SL-240	9" x 2 <sup>3</sup> / <sub>4</sub> " x 60"	240	1560	6.5
6150-72-SL	9" x 2 <sup>3</sup> / <sub>4</sub> " x 72"	120	1885	15.7
6150-72-SL-208	9" x 2 <sup>3</sup> / <sub>4</sub> " x 72"	208	1885	9.1
6150-72-SL-240	9" x 2 <sup>3</sup> / <sub>4</sub> " x 72"	240	1885	7.9

### SINGLE | Infinite Temperature Control



Model #	Size (w x h x l)	Volts	Watts	Amps
6151-24*	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	120	500	4.2
6151-24-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	208	500	2.4
6151-24-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	240	500	2.1
6151-36*	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	120	850	7.1
6151-36-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	208	850	4.1
6151-36-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	240	850	3.5
6151-48*	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	120	1100	9.2
6151-48-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	208	1100	5.3
6151-48-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	240	1100	4.6
6151-60*	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	120	1400	11.7
6151-60-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	208	1400	6.7
6151-60-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	240	1400	5.8
6151-72*	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	120	1725	14.4
6151-72-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	208	1725	8.3
6151-72-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	240	1725	7.2

\*For factory-installed cord and plug set models (24"-72"), please add "-CP" to the model number when ordering.

### DUAL | On/Off Toggle Switch

Model #	Size (w x h x l)	Volts	Watts	Amps
6150-24-D	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	120	1000	8.3
6150-24-D-208	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	208	1000	4.8
6150-24-D-240	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	240	1000	4.2
6150-36-D	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	120	1700	14.2
6150-36-D-208	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	208	1700	8.2
6150-36-D-240	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	240	1700	7.1
6150-48-D-208	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	208	2200	10.6
6150-48-D-240	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	240	2200	9.2
6150-60-D-208	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	208	2800	13.5
6150-60-D-240	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	240	2800	11.7
6150-72-D-208	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	208	3450	16.6
6150-72-D-240	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	240	3450	14.4

### DUAL | On/Off Toggle Switch with Lights



Model #	Size (w x h x l)	Volts	Watts	Amps
6150-24-DL	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	120	1080	9.0
6150-24-DL-208	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	208	1080	5.2
6150-24-DL-240	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	240	1080	4.5
6150-36-DL	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	120	1780	14.8
6150-36-DL-208	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	208	1780	8.6
6150-36-DL-240	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	240	1780	7.4
6150-48-DL-208	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	208	2320	11.2
6150-48-DL-240	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	240	2320	9.7
6150-60-DL-208	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	208	2960	14.2
6150-60-DL-240	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	240	2960	12.3
6150-72-DL-208	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	208	3610	17.4
6150-72-DL-240	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	240	3610	15.0

### DUAL | Infinite Temperature Control

Model #	Size (w x h x l)	Volts	Watts	Amps
6151-24-D	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	120	1000	8.3
6151-24-D-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	208	1000	4.8
6151-24-D-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	240	1000	4.2
6151-36-D	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	120	1700	14.2
6151-36-D-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	208	1700	8.2
6151-36-D-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	240	1700	7.1
6151-48-D-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	208	2200	10.6
6151-48-D-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	240	2200	9.2
6151-60-D-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	208	2800	13.5
6151-60-D-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	240	2800	11.7
6151-72-D-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	208	3450	16.6
6151-72-D-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	240	3450	14.4



Cord and Plug  
Option Available



with Lights

SINGLE



DUAL

## Remote Control Units

Choose your remote-controlled strip heater with an on/off toggle switch or infinite temperature control.

### SINGLE



These models can be outfitted with the following remote control boxes:  
Model #69007, 69008. (see below for remote control details.)

Model #	Size (w x h x l)	Volts	Watts	Amps
6155-24	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	120	500	4.2
6155-24-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	208	500	2.4
6155-24-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	240	500	2.1
6155-36	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	120	850	7.1
6155-36-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	208	850	4.1
6155-36-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	240	850	3.5
6155-48	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	120	1100	9.2
6155-48-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	208	1100	5.3
6155-48-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	240	1100	4.6
6155-60	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	120	1400	11.7
6155-60-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	208	1400	6.7
6155-60-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	240	1400	5.8
6155-72	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	120	1725	14.4
6155-72-208	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	208	1725	8.3
6155-72-240	6 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	240	1725	7.2

### SINGLE | with Lights



These models can be outfitted with the following remote control boxes:  
Model #69007, 69008. (see below for remote control details.)

Model #	Size (w x h x l)	Volts	Watts	Amps
6155-24-SL	9" x 2 <sup>3</sup> / <sub>4</sub> " x 24"	120	580	4.8
6155-24-SL-208	9" x 2 <sup>3</sup> / <sub>4</sub> " x 24"	208	580	2.8
6155-24-SL-240	9" x 2 <sup>3</sup> / <sub>4</sub> " x 24"	240	580	2.4
6155-36-SL	9" x 2 <sup>3</sup> / <sub>4</sub> " x 36"	120	930	7.8
6155-36-SL-208	9" x 2 <sup>3</sup> / <sub>4</sub> " x 36"	208	930	4.5
6155-36-SL-240	9" x 2 <sup>3</sup> / <sub>4</sub> " x 36"	240	930	3.9
6155-48-SL	9" x 2 <sup>3</sup> / <sub>4</sub> " x 48"	120	1220	10.2
6155-48-SL-208	9" x 2 <sup>3</sup> / <sub>4</sub> " x 48"	208	1220	5.9
6155-48-SL-240	9" x 2 <sup>3</sup> / <sub>4</sub> " x 48"	240	1220	5.1
6155-60-SL	9" x 2 <sup>3</sup> / <sub>4</sub> " x 60"	120	1560	13.0
6155-60-SL-208	9" x 2 <sup>3</sup> / <sub>4</sub> " x 60"	208	1560	7.5
6155-60-SL-240	9" x 2 <sup>3</sup> / <sub>4</sub> " x 60"	240	1560	6.5
6155-72-SL	9" x 2 <sup>3</sup> / <sub>4</sub> " x 72"	120	1885	15.7
6155-72-SL-208	9" x 2 <sup>3</sup> / <sub>4</sub> " x 72"	208	1885	9.1
6155-72-SL-240	9" x 2 <sup>3</sup> / <sub>4</sub> " x 72"	240	1885	7.9

### Remote Control Box

Remotes available for single and dual units, and your choice of an on/off toggle switch or infinite temperature control.

Model #	Description	Size (w x h x l)	Volts
69007	1-On/Off Power Switch, 1-Pilot Light (indicates element on)	6" x 2 <sup>9</sup> / <sub>16</sub> " x 3 <sup>1</sup> / <sub>8</sub> "	120
69008	1-On/Off Power Switch, 1-Pilot Light (indicates element on), 1-Infinite Control (adjustable temperature)	6" x 2 <sup>9</sup> / <sub>16</sub> " x 3 <sup>1</sup> / <sub>8</sub> "	120
69007-2	2-On/Off Power Switches (elements), 1-On/Off Power Switch (lights), 2-Pilot Lights (indicates elements on)	6" x 5 <sup>9</sup> / <sub>16</sub> " x 6 <sup>1</sup> / <sub>8</sub> "	120
69008-2	1-On/Off Power Switch, 2-Pilot Lights (indicates elements on), 2-Infinite Control (adjustable temperature)	6" x 6 <sup>9</sup> / <sub>16</sub> " x 7 <sup>1</sup> / <sub>8</sub> "	120

Replacement parts are available through Nemco's 24-hour Zip Program.

Nemco reserves the right to make design, specification or model changes without notice.

### DUAL



These models can be outfitted with the following remote control boxes:  
Model #69007-2, 69008-2. (see below for remote control details.)

Model #	Size (w x h x l)	Volts	Watts	Amps
6155-24-D	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	120	1000	8.3
6155-24-D-208	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	208	1000	4.8
6155-24-D-240	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	240	1000	4.2
6155-36-D	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	120	1700	14.2
6155-36-D-208	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	208	1700	8.2
6155-36-D-240	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	240	1700	7.1
6155-48-D-208	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	208	2200	10.6
6155-48-D-240	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	240	2200	9.2
6155-60-D-208	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	208	2800	13.5
6155-60-D-240	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	240	2800	11.7
6155-72-D-208	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	208	3450	16.6
6155-72-D-240	13 <sup>1</sup> / <sub>2</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	240	3450	14.4

### DUAL | with Lights



These models can be outfitted with the following remote control boxes:  
Model #69007-2, 69008-2. (see below for remote control details.)

Model #	Size (w x h x l)	Volts	Watts	Amps
6155-24-DL	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	120	1080	9.0
6155-24-DL-208	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	208	1080	5.2
6155-24-DL-240	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 24"	240	1080	4.5
6155-36-DL	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	120	1780	14.8
6155-36-DL-208	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	208	1780	8.6
6155-36-DL-240	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 36"	240	1780	7.4
6155-48-DL-208	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	208	2320	11.2
6155-48-DL-240	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 48"	240	2320	9.7
6155-60-DL-208	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	208	2960	14.2
6155-60-DL-240	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 60"	240	2960	12.3
6155-72-DL-208	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	208	3610	17.4
6155-72-DL-240	15 <sup>3</sup> / <sub>4</sub> " x 2 <sup>3</sup> / <sub>4</sub> " x 72"	240	3610	15.0



**NEMCO**  
FOOD EQUIPMENT

"Exceeding your expectations"

Nemco® Food Equipment, Ltd.  
301 Meuse Argonne  
Hicksville, Ohio 43526  
1.800.782.6761  
419.542.7751  
419.542.6690, fax  
www.nemcofoodequip.com

Printed 02/14. Printed in the USA.



Item # \_\_\_\_\_

Job \_\_\_\_\_

## Metro C5 6 Series Heated Holding Cabinet

- **Control:** The 6 Series provides control of temperature for safe and hot food. Temperature is displayed on an "always-on" analog thermometer for continuous monitoring of the cabinet temperature, even when turned off or unplugged.
- **Performance:** Rapid heat-up and recovery times are achieved with a thermostatically controlled ducted heating system.
- **Passive Humidity:** An integral water pan system can be used to add humidity to the cabinet environment, improving food quality.
- **Configurations:**
  - Sizes: Full Height,  $\frac{3}{4}$  Height,  $\frac{1}{2}$  Height, and Under Counter.
  - Doors: Full Length Solid, Full Length Clear, Dutch Solid, Dutch Clear. All are lift off and field reversible.
  - Reach-In or Pass-Thru (not available on under counter and  $\frac{3}{4}$  height).
  - Materials: Stainless Steel and Aluminum.
- **Capacity:** Universal slides hold 18"x26" sheet pans or 12"x20" steam table pans on adjustable  $1\frac{1}{2}$ " increments. Lip load slides hold 18"x26" sheet pans on  $1\frac{1}{2}$ " increments. Optional Wire Shelf interfaces with universal slide system to accommodate small items and pans.
- **Reliability:** Reliability and durability are designed into C5 from the ground up. High-quality components and robust construction provide a long life of service and worry-free use.
- **Top-Mounted Controls:** Ergonomic user-friendly controls are mounted at the top of the cabinet for easier access, better readability, to prevent damage, and to simplify cleaning.
- **ENERGY STAR:** Full Height,  $\frac{3}{4}$  Height, and  $\frac{1}{2}$  Height Stainless Steel reach-in models with solid doors, and  $\frac{1}{2}$  Height Stainless Steel reach-in models with clear doors are ENERGY STAR rated.

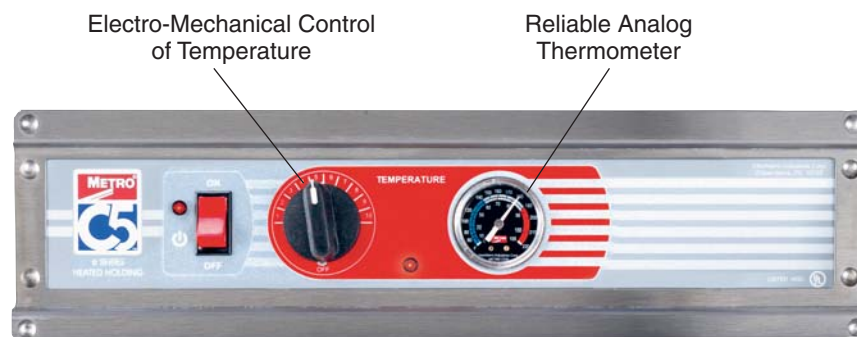


Full Height  
Dutch Solid  
Doors

Under Counter  
Full Solid Door $\frac{1}{2}$  Height  
Full Clear Door $\frac{3}{4}$  Height  
Full Solid DoorFull Height  
Dutch Clear Doors

### 6 Series Controller:

- **Temperature:** The easy-to-use dial puts you in control of cabinet temperature.
- **Reliable Readout:** Measures and displays actual cabinet temperature even when the cabinet is off.
- **Analog Thermometer:** An "always-on" thermometer makes it ideal for transport applications.



Electro-Mechanical Control  
of Temperature

Reliable Analog  
Thermometer



**InterMetro Industries Corporation**  
North Washington Street  
Wilkes-Barre, PA 18705  
www.metro.com



Metro C5 6 Series Heated Holding Cabinet

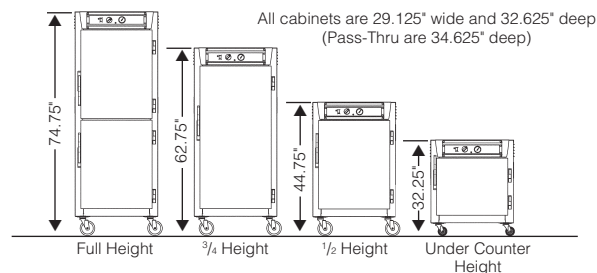
13.96



13.96

# Metro C5 6 Series Heated Holding Cabinet

## Specifications



- **Cabinet Material:** Type 304 stainless steel; 20-gauge polished exterior; 22-gauge interior, or .063" aluminum, brushed exterior, natural interior.
- **Insulation:** Full perimeter, 2.5" thick, high-density fiberglass. R Value=9.9
- **Casters:** Four casters with 5" donut neoprene wheel, double ball bearing swivel, ball bearing axle, nickel plated, two with brake. 3" rubber casters on Under Counter models.
- **Doors:**
  - Solid doors are fully insulated, double-panel construction.
  - Clear doors are double-pane, tempered glass. Argon filled with Low-E coating.
- **Hinges:** Self-closing, lift-off, double hinged, with long-life nylon bearings.
- **Gaskets:** High temperature, cabinet mounted, Santoprene gaskets.
- **Latches:** Chrome plated, high-strength magnetic pull latch with lever-action release.
- **Handles:** Four built-in polymer handles.
- **Universal Slides:** Universal wire slides; 1/4" diameter nickel-chrome wire adjustable on 1 1/2" increments. Type 304, stainless steel vertical standards.
- **Lip Load Slides:** 1 1/2"x1 1/2"x.063" extruded aluminum channel slides on .063" Aluminum vertical standards.
- **Display and Controls:** Analog cabinet thermometer with independent thermostat control knob.
- **Heat Generation System:** Thermostatically controlled 1950 Watt heating element, ball bearing blower motor, and ducted air system.
- **Cord:** 7 1/2' cord with NEMA 5-20P plug. Cord mounted on top (Full, 3/4, Pass Thru) or back (1/2, Under Counter) can be field reversed.
- **Thermal Performance:** 200° F maximum temperature.
- **Recommended Clearances from Enclosures:** 1 1/2" clearance from cabinet walls on sides and back, and 6" clearance on top. Minimum 1/2" clearance above under counter units is required.
- **Slide Capacities:**

Cabinet Size	Universal Wire Pan Capacity**				Lip Load Pan Capacity
	Slide Pairs Provided	Max.*	18"x26"	12"x20"x2.5" GN 1/1	
Full Height	18	37	18	34	35
Full Height Dutch	18	35	17	32	34
3/4 Height	14	29	13	26	27
1/2 Height	8	17	8	16	17
Under Counter	5	10	5	10	10

\*Maximum number of slide pairs @ 1 1/2" spacing. Additional slide pairs ordered separately.  
\*\*Capacity based on standard number of slides provided.

### Reach-In Model Number Description

Cabinet Height  
9 = Full Height  
7 = 3/4 Height  
5 = 1/2 Height  
3 = Under Counter \*\*

Door Style  
FS = Full Length Solid  
FC = Full Length Clear  
DS = Dutch Solid \*  
DC = Dutch Clear \*

Slide Type  
U = Universal Wire  
L = Lip Load Aluminum

**C569-SDS-U**

Cabinet Material  
S = Stainless  
N = Aluminum

NEMA 5-20P

For Standard Wattage Cabinets (120V, 16A, 60Hz, 2000W)

\*Please note: Dutch doors only available on full-size models.  
\*\*Please note: Under counter not available in 120V, 2000W.

Pass Thru\* Door Style

### Pass-Thru Model Number Description

**C569-SDS-UPDS**

\*Please note: Pass-Thru is only available on Full and 1/2 Height Models.

### Low Watt Model Number Description

**C569L-SDS-U**

NEMA 5-15P

Add "L" for Lower Wattage Cabinets (120V, 12A, 60Hz, 1440W)

### Export Model Number Description

**C569X-SDS-U**

NEMA 6-15P

Add "X" for Export Cabinets (220-240V, 7.6-8.3A, 50/60Hz, 1681-2000W)

### Models with Accessories or Options

**C569-SDS-UA**

**C569-SDS-UPDSA**

An "A" suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.

### Options/Accessories

- Small Item Shelf (C5-SHELF-S)
- Universal Slide Pair, Chrome (C5-USLIDEPR-C)
- Universal Slide Pair, Stainless (C5-USLIDEPR-S)
- Flush Door Latch (C5-LATCHFLUSH)\*
- Key Locking Door Latch (C5-LATCHLOCK)\*
- Twist Locking Door Latch (C5-LATCHTWST)\*
- Full Perimeter Bumper (C5-PERMBUMP)
- Control Panel Cover (C5-COVER)
- Bumper & Drip Trough (C5-BUMPDPRIP)
- Rear Push Handle (C5-HANDLE)
- 6" Stainless Steel Legs (C5-SSLEGS)
- 6" Casters (C5-6CASTER)
- 5" Rear Rigid Casters (C5-5RDGCSTR)
- Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
- Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
- Twist Lock Plug, 20 Amp, 120V (C5-RTWSTPLG)
- Twist Lock Plug, 15 Amp, 120V (C5-RTWSTPLG-15)
- Factory Left Hand Hinging (DD3768)
- Factory Same-Side Pass-thru Door Hinging (C5-SAMESIDE)
- Stainless Steel Universal Slide Upgrades
  - Full Height (C5-USLIDE-9S)
  - 3/4 Height (C5-USLIDE-7S)
  - 1/2 Height (C5-USLIDE-5S)
  - Under Counter (C5-USLIDE-3S)

\*Please note: (1) door latch must be ordered for each door (i.e. - dutch doors require (2) door latches; pass-thru dutch doors require (4) door latches)

Metro Heated cabinets are for hot food holding applications only.

All Metro Catalog Sheets are available on our website: [www.metro.com](http://www.metro.com)



### InterMetro Industries Corporation

North Washington Street • Wilkes-Barre, PA 18705 • 570.825.2741  
Fax: 800.638.9263 (East Coast/Canada) • Fax: 800.638.3292 (West Coast)

FOR PRODUCT INFORMATION/CUSTOMER SERVICE:

U.S./Canada/Latin America: 1.800.992.1776 • Europe: +31.76.587.7550

Asia/Pacific: +65.6567.8003 • Middle East/Africa: +971.4.811.8286

Information and specifications are subject to change without notice. Please confirm at time of order

Copyright © 2012 InterMetro Industries Corp.

L03-264  
Rev. 02/12  
Printed in U.S.A.



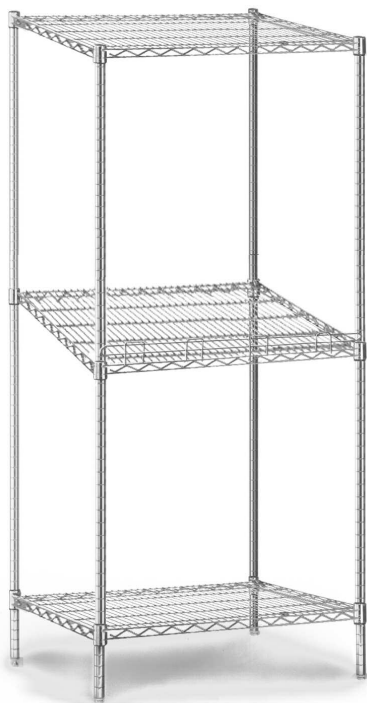


Profit from the Eagle Advantage®

## Specification Sheet

### Short Form Specifications

Eagle Modular Bag-N-Box Wire Storage System, model \_\_\_\_\_ Patented QuadTruss® design chrome plated wire shelves for storage and use of syrup boxes. One slanted shelf with 1" front retaining ledge standard. 54" high chrome plated posts with adjustable feet.



bag-n-box unit

### Options / Accessories

- Additional slanted shelves
- Ledges

### 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: 302-653-2065 • e-mail: quotes@eaglegrp.com

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

## Modular Bag-N-Box Systems

### MODELS:

- B2136C
- 2B2136C
- 3B2136C
- B2148C
- 2B2148C
- 3B2148C

### Design and Construction Features

- Patented QuadTruss® design (patent #5,390,803), making shelves up to 25% stronger and provides a retaining ledge for increased storage stability and product retention.
- For storage and usage of syrup boxes.
- Each unit has one slanted shelf to allow syrup to run to front of box.
- Front 1" (25mm) ledge is provided on slanted shelf.
- Wire shelves constructed of chrome plated mild steel.
- 54" (1372mm) posts have adjustable feet.
- Shelves adjustable on 1" (25mm) increments.
- All models are provided with a top and bottom straight wire shelf.

### Certifications / Approvals



AutoQuotes



EG01.29 Rev. 03/19

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

Eagle Foodservice Equipment, Eagle MHC, SpecFAB®, and Retail Display are divisions of Eagle Group. ©2019 by the Eagle Group

36

Harvey John's Steakhouse Harvey John's Steakhouse

Project Name

EG01.29

Catalog Specification Sheet No.

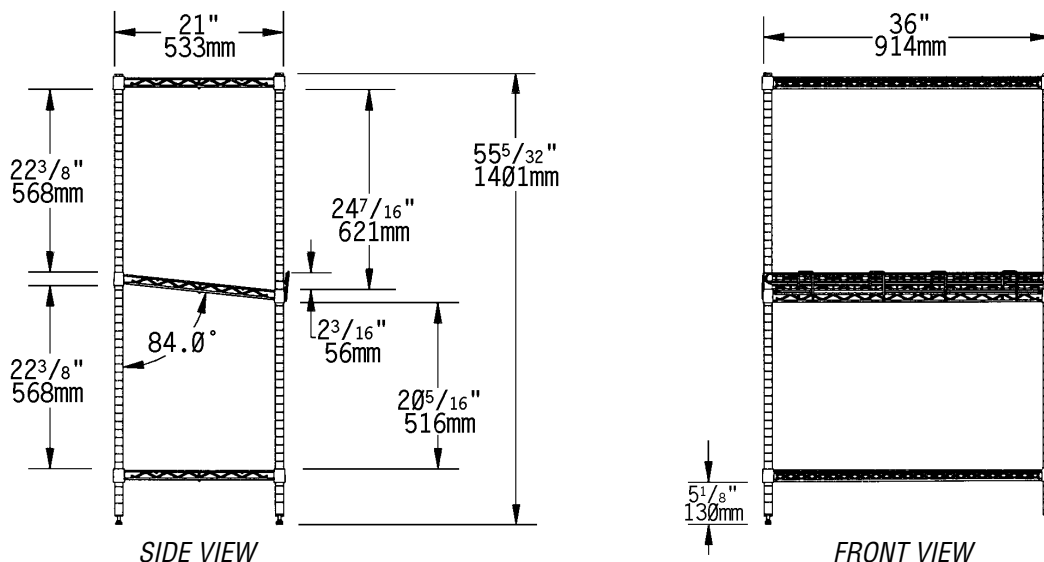
Modular Bag-N-Box Systems


**EAGLE GROUP**

Profit from the Eagle Advantage®

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

## Modular Bag-N-Box Systems



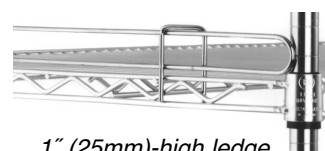
Note: model #B2136C shown

model #	# of shelves & description	width		length		height		weight	
		in.	mm	in.	mm	in.	mm	lbs.	kg
<b>B2136C</b>	1 slanted shelf; 2 straight shelves	21"	533	36"	914	54"	1372	46	20.9
<b>2B2136C</b>	1 slanted shelf; 3 straight shelves	21"	533	36"	914	54"	1372	57	25.9
<b>3B2136C</b>	1 slanted shelf; 4 straight shelves	21"	533	36"	914	54"	1372	68	30.8
<b>B2148C</b>	1 slanted shelf; 2 straight shelves	21"	533	48"	1219	54"	1372	55	24.9
<b>2B2148C</b>	1 slanted shelf; 3 straight shelves	21"	533	48"	1219	54"	1372	69	31.3
<b>3B2148C</b>	1 slanted shelf; 4 straight shelves	21"	533	48"	1219	54"	1372	83	37.6

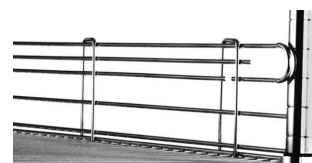
### Optional Ledges

Chrome-plated.

1" (25mm) LEDGES			4" (102mm) LEDGES			length
model #	lbs.	kg	model #	lbs.	kg	
<b>L14-1C</b>	0.2	0.1	<b>L14-4C</b>	0.8	0.4	14" 356
<b>L18-1C</b>	0.3	0.1	<b>L18-4C</b>	0.9	0.4	18" 457
<b>L21-1C</b>	0.4	0.2	<b>L21-4C</b>	1.0	0.5	21" 533
<b>L24-1C</b>	0.5	0.2	<b>L24-4C</b>	1.2	0.5	24" 610
<b>L30-1C</b>	0.7	0.3	<b>L30-4C</b>	1.4	0.6	30" 762
<b>L36-1C</b>	0.9	0.4	<b>L36-4C</b>	1.6	0.7	36" 914
<b>L42-1C</b>	1.1	0.5	<b>L42-4C</b>	1.8	0.8	42" 1067
<b>L48-1C</b>	1.3	0.8	<b>L48-4C</b>	2.0	0.9	48" 1219



1" (25mm)-high ledge



4" (102mm)-high ledge

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

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.

Printed in U.S.A.  
©2019 by Eagle Group

Rev. 03/19

Eagle Group/Metal Masters

Page 71

2B2136C



# STAINLESS STEEL STANDARD HAND SINKS



Conforms To NSF 61/9 Lead Free Requirements

## SPLASH MOUNTED FAUCETS



7-PS-60



Wrist Handles



7-PS-68



7-PS-50



7-PS-54



7-PS-67



7-PS-20



7-PS-20-NF  
Faucet omitted

## SINGLE HOLE PUNCH

Faucet omitted



7-PS-71

## DOUBLE HOLE PUNCH

Faucet omitted



7-PS-70

## LARGE SINK BOWLS

Features  
Large Size  
Sink Bowl  
16" x 20" x 8"



7-PS-45

Features  
Large Size  
Sink Bowl  
16" x 14" x 8"



7-PS-49

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

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

Project #: \_\_\_\_\_

## FEATURES:

One piece **Deep Drawn** sink bowl design.

Sink bowl size is 10" x 14" x 5".

**7-PS-45** sink bowl size is 16" x 20" x 8".

**7-PS-49** sink bowl size is 16" x 14" x 8".

All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

Stainless steel 3 1/2" basket drain with 1-1/2" IPS.

## Additional Features:

**7-PS-20** K-52 4" O.C. deck mounted centerset faucet.

**7-PS-20-NF** Deck mounted faucet omitted. Two 4" O.C. holes.

**7-PS-45** K-59 4" O.C. splash mounted faucet and 2 Stainless Steel Support Brackets. (Hardware Included).

**7-PS-49** K-59 4" O.C. splash mounted faucet and 2 Stainless Steel Support Brackets. (Hardware Included).

**7-PS-50** K-59 4" O.C. splash mounted gooseneck faucet. Lever operated drain and built-in overflow with plastic overflow tube and spring clamps. 1-1/2" P-Trap.

**7-PS-54** K-59 4" O.C. splash mounted gooseneck faucet. 1-1/2" P-Trap.

**7-PS-60** K-59 4" O.C. splash mounted gooseneck faucet.

**7-PS-67** K-59 4" O.C. splash mounted gooseneck faucet and lever operated drain.

**7-PS-68** K-59 4" O.C. splash mounted gooseneck faucet with Wrist Handles.

**7-PS-70** Splash mounted faucet omitted. Two 4" O.C. holes.

**7-PS-71** Splash mounted faucet omitted. Single center hole.

## CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Die formed Countertop Edge with a No-Drip offset.

One sheet of stainless steel - No Seams.

## MATERIAL:

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is Galvanized and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

## MECHANICAL:

Faucet supply is 1/2" IPS male thread hot and cold.

**Faucet Flow Rate:** 1.0 GPM/3.8 LPM aerator. 60 PSI.

## ⚠ WARNING:

Equipment that includes a faucet may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

Email: [customer@advancetabco.com](mailto:customer@advancetabco.com) or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933

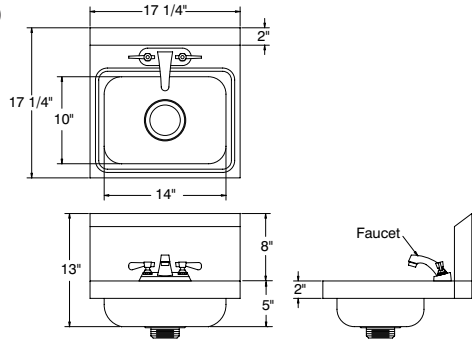
# DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500" Interior: ± .250"

FITTINGS SUPPLIED AS SHOWN

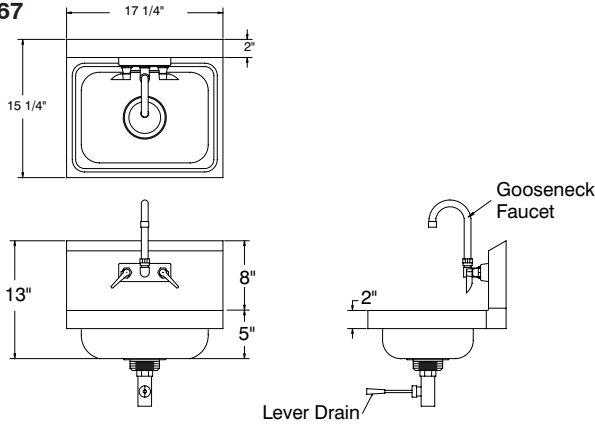
ALL DIMENSIONS ARE TYPICAL

7-PS-20



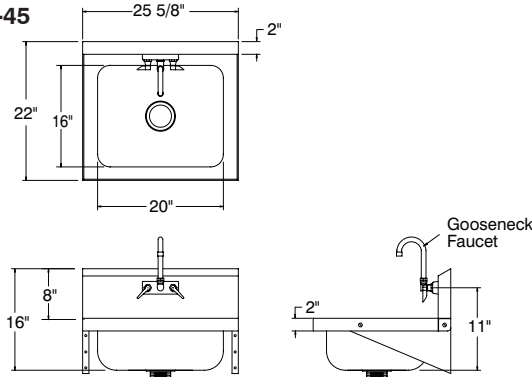
15 lbs.

7-PS-67



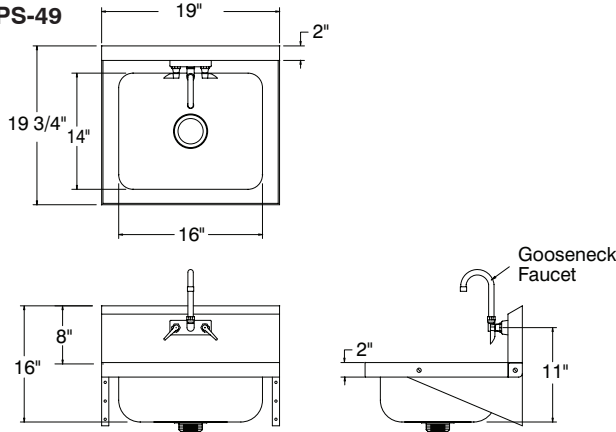
15 lbs.

7-PS-45



31 lbs.

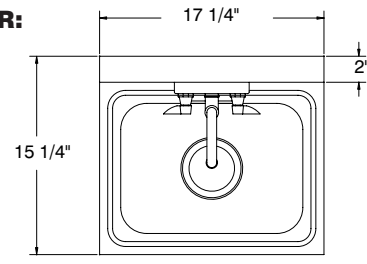
7-PS-49



31 lbs.

TOP VIEW FOR:

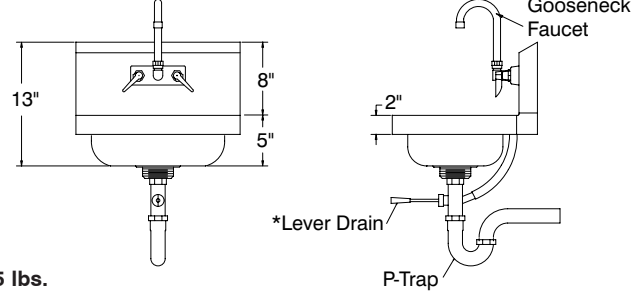
- 7-PS-50
- 7-PS-54
- 7-PS-60
- 7-PS-68
- 7-PS-70



Sink Bowl 10" x 14" x 5"

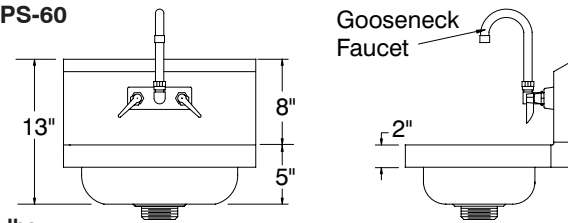
7-PS-50 & 7-PS-54\*

NOTE: \*7-PS-54 Hand Sink Excludes Lever Drain and Overflow



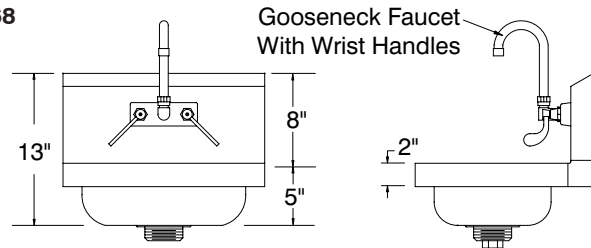
15 lbs.

7-PS-60



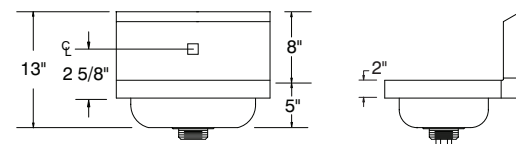
13 lbs.

7-PS-68

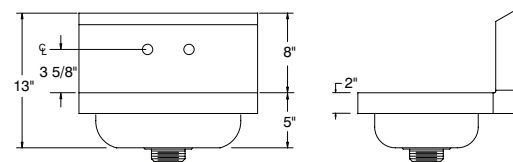


13 lbs.

7-PS-71



7-PS-70



12 lbs.





# STAINLESS STEEL OPEN BASE STYLE ENCLOSED BASE WORK TABLES



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



Flat Top



1 1/2" Backsplash



5" Backsplash



FEATURING BOLT-ON  
STAINLESS STEEL LEG

## FEATURES:

**FLAT TOP** is furnished with a 1 5/8" sanitary rolled rim on the front and 1 5/8" square bend edges on the 2 sides and rear.

**1 1/2" SPLASH** is furnished with a 1 5/8" sanitary rolled rim on the front side and 1 5/8" square bend edges on the 2 sides and a 1 1/2" splash of single metal thickness on the rear side.

**5" SPLASH** is furnished with a 1 5/8" sanitary rolled rim on the front side and 1 5/8" square bend edges on the 2 sides and a 5" splash with a 1" return on the rear side.

Rear flush panel along the rear of the base unit.

## CONSTRUCTION:

All TIG welded. Exposed areas finished to match adjacent surfaces.

Entire Top is mechanically polished to a satin finish and is sound deadened.

Hat section secured to Top reinforces and maintains level working surface.

UNI-BODY DESIGN sides, back and fixed mid shelf (sold separately) are welded to form a single rigid structure.

Legs bolt on to table base.

## MATERIAL:

TOP is 14 gauge stainless steel type "304" series with galvanized understructure.

BODY is 18 gauge stainless steel type "430" series.

LEGS are stainless steel and include 1 1/2" adjustable hex foot.

	L	FLAT TOP	1 1/2" SPLASH	5" SPLASH	Approx. Wt.	Approx. Cu. Ft.
24" WIDE	36"	EB-SS-243	EF-SS-243	EK-SS-243	135 lbs.	30
	48"	EB-SS-244	EF-SS-244	EK-SS-244	170 lbs.	38
	60"	EB-SS-245	EF-SS-245	EK-SS-245	205 lbs.	47
	72"	EB-SS-246	EF-SS-246	EK-SS-246	242 lbs.	56
	84"	EB-SS-247	EF-SS-247	EK-SS-247	282 lbs.	66
	96"	EB-SS-248	EF-SS-248	EK-SS-248	317 lbs.	74
	108"	EB-SS-249	EF-SS-249	EK-SS-249	360 lbs.	83
	120"	EB-SS-2410	EF-SS-2410	EK-SS-2410	400 lbs.	92
30" WIDE	144"	EB-SS-2412	EF-SS-2412	EK-SS-2412	470 lbs.	109
	36"	EB-SS-303	EF-SS-303	EK-SS-303	145 lbs.	35
	48"	EB-SS-304	EF-SS-304	EK-SS-304	182 lbs.	45
	60"	EB-SS-305	EF-SS-305	EK-SS-305	220 lbs.	55
	72"	EB-SS-306	EF-SS-306	EK-SS-306	260 lbs.	66
	84"	EB-SS-307	EF-SS-307	EK-SS-307	315 lbs.	76
	96"	EB-SS-308	EF-SS-308	EK-SS-308	358 lbs.	87
	108"	EB-SS-309	EF-SS-309	EK-SS-309	400 lbs.	97
36" WIDE	120"	EB-SS-3010	EF-SS-3010	EK-SS-3010	440 lbs.	107
	144"	EB-SS-3012	EF-SS-3012	EK-SS-3012	518 lbs.	128
	36"	EB-SS-363	EF-SS-363	EK-SS-363	160 lbs.	41
	48"	EB-SS-364	EF-SS-364	EK-SS-364	206 lbs.	53
	60"	EB-SS-365	EF-SS-365	EK-SS-365	252 lbs.	65
	72"	EB-SS-366	EF-SS-366	EK-SS-366	297 lbs.	77
	84"	EB-SS-367	EF-SS-367	EK-SS-367	342 lbs.	90
	96"	EB-SS-368	EF-SS-368	EK-SS-368	440 lbs.	102
108"	EB-SS-369	EF-SS-369	EK-SS-369	490 lbs.	114	
120"	EB-SS-3610	EF-SS-3610	EK-SS-3610	540 lbs.	126	
144"	EB-SS-3612	EF-SS-3612	EK-SS-3612	640 lbs.	151	

Mid Shelves Are Available.

To Add a Fixed Mid Shelf, Add "M" After each Model Number.  
Upgrade to Adjustable Mid Shelf. Add TA-116.



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933

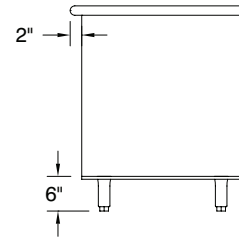
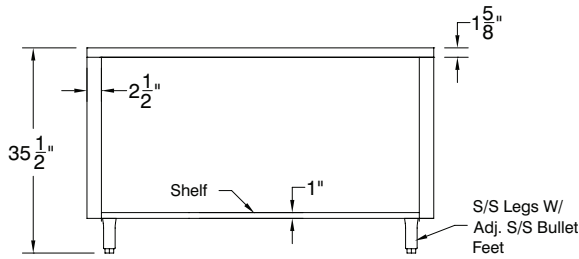
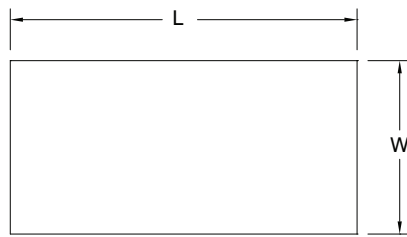
# DETAILS and SPECIFICATIONS

TOL ± .500"

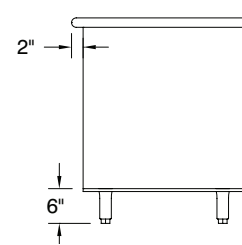
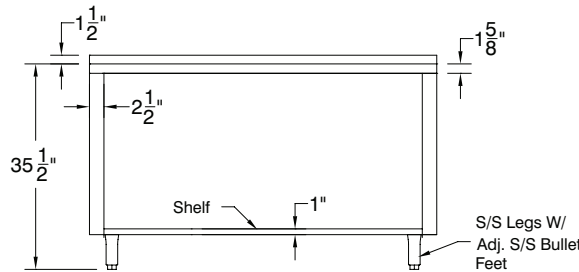
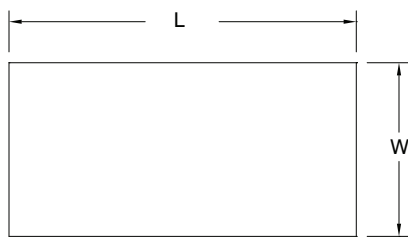
Units 7' and larger are furnished with 6 legs.

ALL DIMENSIONS ARE TYPICAL

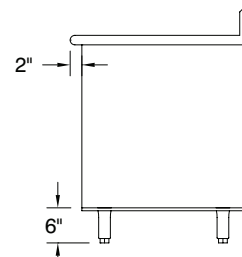
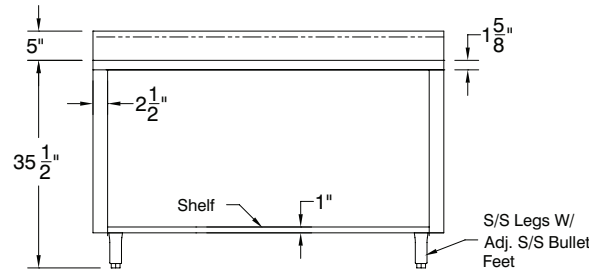
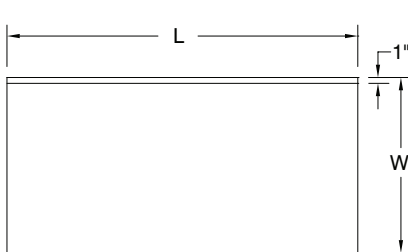
## EB-Series Flat Top



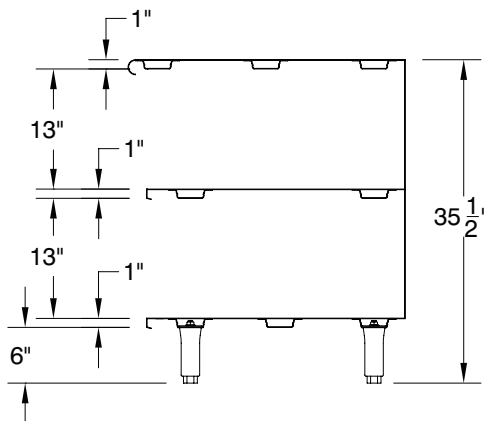
## EF-Series 1 1/2" Rear Splash



## EK-Series 5" Rear Splash

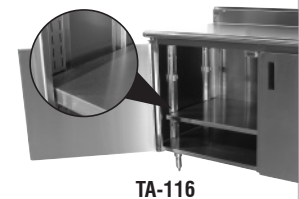
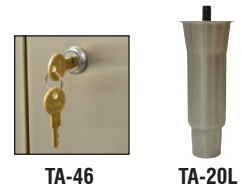


### OPTIONAL MID SHELF DETAILS



### OPTIONAL ENCLOSED BASE MODIFICATIONS & ACCESSORIES

- **TA-19L** ..... Replacement Bolt-on Leg With Flanged Bullet Foot
- **TA-20L** ..... Replacement Bolt-on Leg
- **TA-42** ..... Interior Partition, 2-1/2" x 30" (each)
- **TA-46** ..... Door Locks
- **TA-54** ..... Removable Kick Plate
- **TA-116**..... Cabinet Mid Shelf\* (Sold Separately)
- **TA-118**..... Partial Mid Shelf (Sold Separately)
- **TA-255P** ..... 5" Heavy Duty Polyurethane Casters (Set of 4 - 2 w/ Brakes)
- **TA-255AP**... 5" Heavy Duty Polyurethane Casters (Set of 6 - 2 w/ Brakes)



\*Shelves Over 36" In Length Require Multiple Sections With Center Partition.



# ITCB-DV, 29" Trunk, W/ Tray

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



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

Agency:



## Specifications

**Product #:** 52200.0100

**Water Access:** Plumbed

**Interface:** Wireless

**Finish:** Stainless

**Funnel:** Black Plastic

## Additional Features

BrewWISE

## Electrical & Capacity

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

## Plumbing Requirements

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

## CAD Drawings

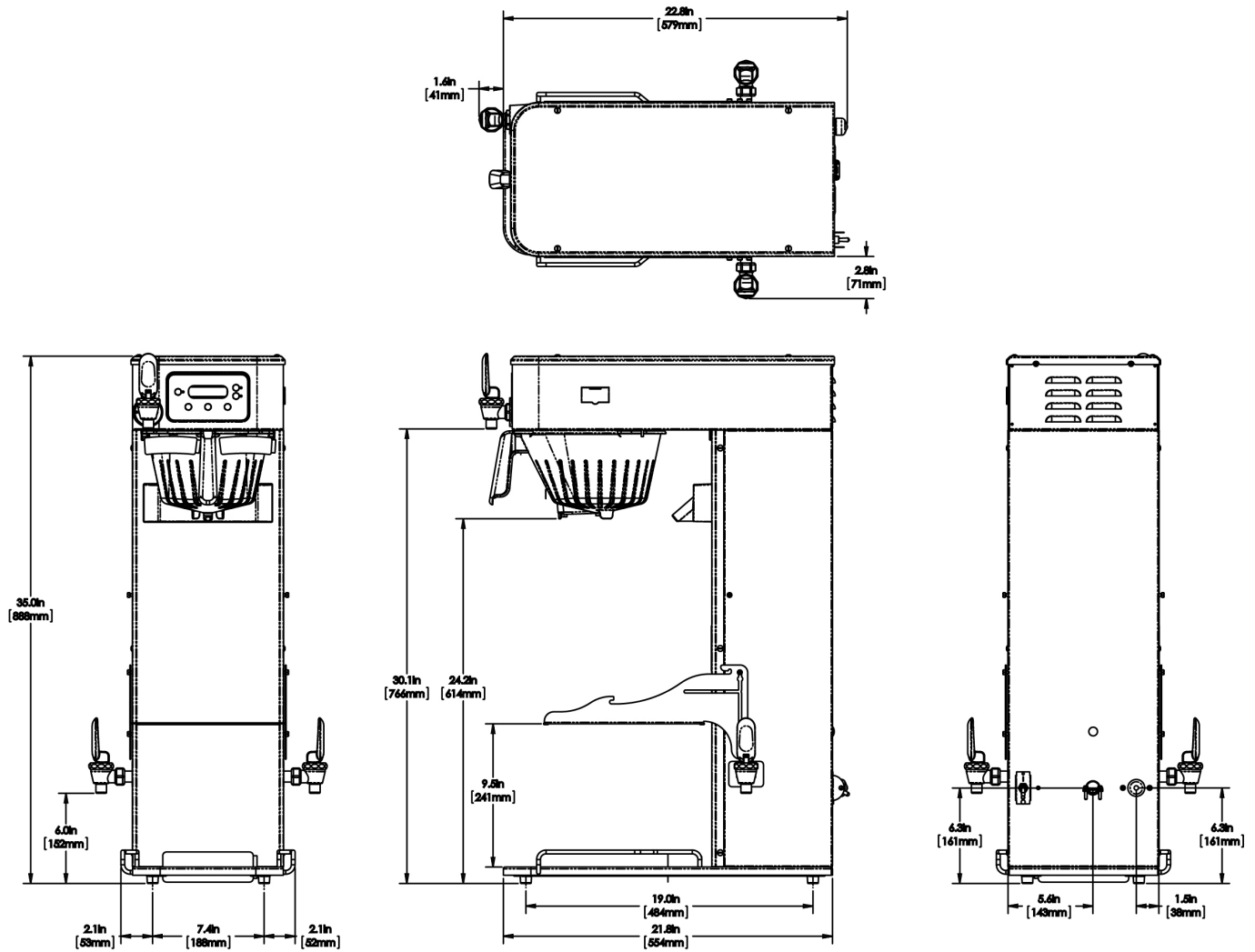
2D	Revit	KLC
●		



BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit [bunn.com](http://bunn.com).

Created on:  
06/01/2018





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



BUNN® 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. For most current specifications and other info visit [bunn.com](http://bunn.com).

Created on:  
06/01/2018

## Related Products & Accessories:ITCB-DV, 29" Trunk, W/Tray(52200.0100)



FILTERS TEA/SYS2  
500PK/1 50/CL

Product #: 20100.0000



BOOSTER, AIRPOT/TS-  
SHORT

Product #: 35976.0002



BOOSTER, AIRPOT/TS-  
TALL

Product #: 35976.0003



WATER FILTER,  
EQHP-10

Product #: 39000.0004



WATER FILTER, EQHP-  
TEA

Product #: 39000.0007



CARTRIDGE,  
EQHP-10CARTG

Product #: 39000.1004



CARTRIDGE, EQHP-  
TEACRTG

Product #: 39000.1007

FUNNEL ASSY, SMART  
COFFEE BLK-CLEARED

Product #: 53463.0008

FUNNEL ASSY, TEA  
NATURAL

Product #: 53463.0010

# Serving & Holding Options: ITCB-DV, 29" Trunk, W/Tray(52200.0100)



TF SERVER, DSG2 1G  
BLK CD

Product #:42700.0004



TF SERVER, DSG2 1.5G  
BLK CD

Product #:42750.0010



TF SERVER, 1.5G/5.7L  
MECH

Product #:44050.0000



TF SERVER, 1G/3.8L  
MECH BLK

Product #:44000.0001



TD4T, W/ LIFT HANDLE

Product #:03250.0042



TDO-N-3.5, RSVR W/  
LIFT HANDLE

Product #:39600.0031



TD4T, W/BREW THRU  
LID & LIFT HANDLE

Product #:03250.0043



TD3T-N, RSVR BREW  
THRU LID BUNN

Product #:43900.0001



TD3T-N, RSVR SOLID  
LID BUNN

Product #:43900.0002



TDO-N-3.5, RSVR W/  
PINCH TUBE

Product #:39600.0047



TD4T, BREW THRU LID  
NO DECAL NUDGER  
HDL

Product #:03250.0018



TD4T, SIGHT GAUGE  
NUDGER HDL

Product #:03250.0004



TD4T, BREW THRU LID  
NUDGER HDL

Product #:03250.0005



AIRPOT, 2.5L GL PB 6/  
CASE

Product #:13041.0101



AIRPOT, 2.5L SST LA  
SINGLE PK

Product #:32125.0000



AIRPOT, 2.5L SST LA 6/  
CASE

Product #:32125.0100



TDS-3, 3 GAL

Product #:33000.0000



TDS-3.5, 3.5 GAL

Product #:33000.0008



TDO-4, RESERVOIR

Product #:34100.0000



TDO-5, RESERVOIR

Product #:34100.0001



BUNN® 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. For most current specifications and other info visit [bunn.com](http://bunn.com).

Created on:  
06/01/2018

# Serving & Holding Options: ITCB-DV, 29" Trunk, W/Tray(52200.0100)



TDO-5, RESERVOIR,  
BREW THRU

Product #:34100.0003



THERMAL CARAFE, BLK  
1.9L 12PK

Product #:36029.0000



THERMAL CARAFE, ORN  
1.9L 12PK

Product #:36252.0000



AIRPOT, 3.8L SST LA  
SINGLE PK

Product #:36725.0000



CARAFE, SST 1.9L SHRT  
ORN 1/

Product #:40163.0001



CARAFE, SST 1.9L SHRT  
BLK 12/

Product #:40163.0100



CARAFE, SST 1.9L SHRT  
ORN 12/

Product #:40163.0101



TF SERVER, DSG2  
1G/3.8L

Product #:42700.0000



TF SERVER, DSG2  
1G/3.8L BLK

Product #:42700.0001



TF SERVER, DSG2 1G  
CD

Product #:42700.0003



TDS-3.5, 3.5 GAL

Product #:33000.0023



AIRPOT, 3.0L SST LA 6/  
CASE

Product #:32130.0100



TDO-4, RESERVOIR  
BREW THRU

Product #:34100.0002



THERMAL CARAFE, BLK  
1.9L 1PK

Product #:36029.0001



THERMAL CARAFE, ORN  
1.9L 1PK

Product #:36252.0001



TF SERVER, 1.5G/5.7L  
MECH BLK

Product #:44050.0001



TF SERVER, DSG2 1.5G  
SST

Product #:42750.0000



TF SERVER, DSG2 1.5G  
BLK

Product #:42750.0001



TF SERVER, 1G/3.8L  
MECH

Product #:44000.0000



AIRPOT, 2.5L GL PB  
SINGLE PK

Product #:13041.0001



BUNN® 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. For most current specifications and other info visit [bunn.com](http://bunn.com).

Created on:  
06/01/2018

# Serving & Holding Options:ITCB-DV, 29" Trunk, W/Tray(52200.0100)



TDO-N-3.5, RSVR

Product #:39600.0001



TDO-N-4.0, RSVR BUNN

Product #:39600.0002



AIRPOT, 3.0L SST LA SINGLE PK

Product #:32130.0000



AIRPOT, 3.8L SST LA 6/ CASE

Product #:36725.0100



CARAFE,SST 1.9L SHRT BLK 1/

Product #:40163.0000



BUNN® 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. For most current specifications and other info visit [bunn.com](http://bunn.com).

Created on:  
06/01/2018



ICD 2200



## Ice Cooled Drop In Dispenser

The ICD 2200 is designed using the highest quality materials and proven technology providing our customers with consistent drink quality.

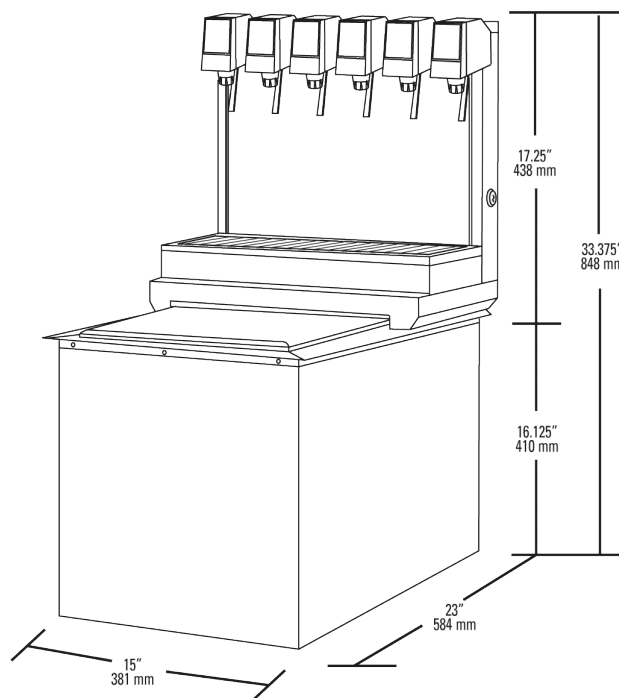
### 2200 Ice Cooled Drop In Dispenser

- > Available with five or six valves
- > Stainless steel construction with sealed in cold plate
- > 3/4" drain with strainer to prevent ice blockage
- > Stainless steel flooded soda manifold and multiple plain water configuration
- > Ice bin insulated with CFC free structural foam
- > Tower designed with removable splash plate and drip tray for easy cleaning
- > Optional top merchandiser and back marquee feature lighted graphics for maximum impact
- > Splash guards optional
- > **Dispensing Solutions that *Pour More***



# LANCER®

lancercorp.com



# ICD 2200

## SPECIFICATIONS

### DIMENSIONS

Height: 33.375" (848 mm)  
Width: 15" (381 mm)  
Depth: 23" (584 mm)

### COUNTER CUT-OUT

Width: 15.25" (387 mm)  
Depth: 23.25" (591 mm)

### ELECTRICAL

115V/60Hz

### WEIGHT

Operating: 166 lbs (75 kg)  
Shipping: 130 lbs (59 kg)

### ICE

Capacity: 60 lbs (27.2 kg)

### FITTINGS

Soda Inlets: 3/8" male barb  
Syrup Inlets: 3/8" male barb

### VALVES

LEV® and other valves available upon request

### FLEX MANIFOLD CONFIGURATION

5 valve 2-2-1  
6 valve 3-2-1

### KEY LOCK SWITCH

### DRAW PERFORMANCE

Number of Drinks Below 40°F

### 75°F (24°C) Ambient Temperature

12 oz/5 drinks per minute

*(Units can supply drinks under 40°F at rated draw performance continuously as long as ice is kept on cold plate.)*

## OPTIONS



Marquee



Merchandiser



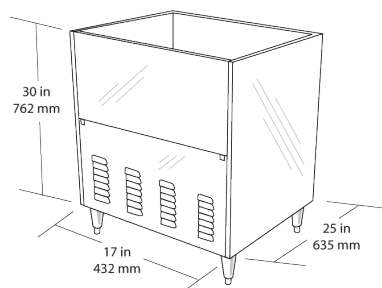
Splash Guards



Power Supply

## CONVERSION STAND – 15" X 23"

- > All stainless steel construction
- > Front access panel
- > 6" (152 mm) adjustable legs
- > Allows quick and easy conversion from drop in to free standing unit
- > Shipping Weight: 80 lbs (36.28 kg)



### Customer Service:

Should you require more information about our products, please do not hesitate to contact our customer service desk at [custserv@lancercorp.com](mailto:custserv@lancercorp.com).

### Warranty:

For warranty specifics by product, contact your Lancer Sales Representative. Equipment design and/or specifications are subject to change without notice.

**Lancer Corp.** 6655 Lancer Boulevard · San Antonio, TX 78219  
210-310-7000 · 1-800-729-1500 · Fax: 210-310-7250

Pour More

**LANCER**

[lancercorp.com](http://lancercorp.com)





 <b>REFRIGERATOR MANUFACTURER</b> <b>Turbo air</b> 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 # : Qty :
	Available W/H :
	Approval :

## Swing Door Merchandisers

Glass Door Merchandisers  
Super Deluxe Series

**Model : TGM-23SD\*-N6(-L)**

### ≡ 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 cooling).
- Automatic evaporator fan motor delays.

#### ■ Hydrocarbon refrigerants (R-600a)

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).

#### ■ Energy conserving fan control

Utilizing algorithmic air circulation for optimal temperature levels, our innovative fan control system conserves energy by at least 15% and increases compressor life by up to 30%.

#### ■ Double pane glass doors with Low-E glass

Energy saving double pane glass doors are equipped with Low-emissivity glass, which reduces outer heat gain and decreases energy consumption. It enhances energy efficiency and minimizes condensation. Lightweight door construction also reduces door maintenance and bushing wear, which in turn facilitates smoother door opening.

#### ■ High-density polyurethane insulation

The entire cabinet structure is foamed-in-place using high density, HCFC free polyurethane insulation.

#### ■ Shadow free advertising panel

Turbo Air is a pioneer in the refrigerator industry on applying special LED Light Guided Panels (LGP). LGP increases panel visibility and eliminates shadows, enhancing any store atmosphere with eye-catching effects. LED lighting offers 5 times longer lasting life than fluorescents and conserves energy as well.

#### ■ LED interior lighting

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



TGM-23SDB-N6

TGM-23SDV-N6

TGM-23SDW-N6

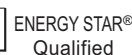
#### Patented Self-Cleaning Condenser



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.

#### ■ Left hinged model available

- TGM-23SD\*-N6: Right hinged, 115V
- TGM-23SD\*-N6-L: Left hinged, 115V



Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
TGM-23SD*-N6(-L)	1	19.4	4	1/5	2.7	325	27 x 30 1/4 x 77

Ver.20200818

\*Depth does not include 2-1/4" (57mm) for door handle. † Height does not include 2-1/2" (63mm) for leg height. ‡ White cabinet (W), Black cabinet (B).

# Swing Door Merchandisers

Glass Door Merchandisers  
Super Deluxe Series

## Model : TGM-23SD\*-N6(L)

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	Ⓜ NEMA 5-15P
Full Load Amperes	2.7
Compressor HP	1/5
Cord Length (ft.)	7
Refrigerant	R-600a
DIMENSIONAL DATA	
# of Doors	1
Net Capacity (cu. ft.)	19.4
Ext. Length Overall (in.)	27 (685mm)
Ext. Depth Overall (in.)*	30 1/4 (770mm)
Ext. Height Overall (in.)†	77 (1955mm)
Int. Length Overall (in.)	23 (585mm)
Int. Depth Overall (in.)	25 3/4 (655mm)
Int. Height Overall (in.)	60 3/8 (1535mm)
# of Shelves	4
Shelf Size (L x D) (in.)	21 1/2 x 22 1/2
Bottle Capacity (12oz.)	405 (486 w/add.shelf)
Net Weight (lbs.)	304
Gross Weight (lbs.)	325

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 2-1/4" (57mm) for door handle.

† Height does not include 2-1/2" (63mm) for leg height.

### ■ WARRANTY : 3 Year Parts and Labor Warranty Additional 4 Year Warranty on Compressor

### ■ STANDARD FEATURES

- Anti-corrosion coated evaporator
- Door locks standard

\* **Two color options available (standard):** white cabinet (W), black cabinet with black color trim (B).

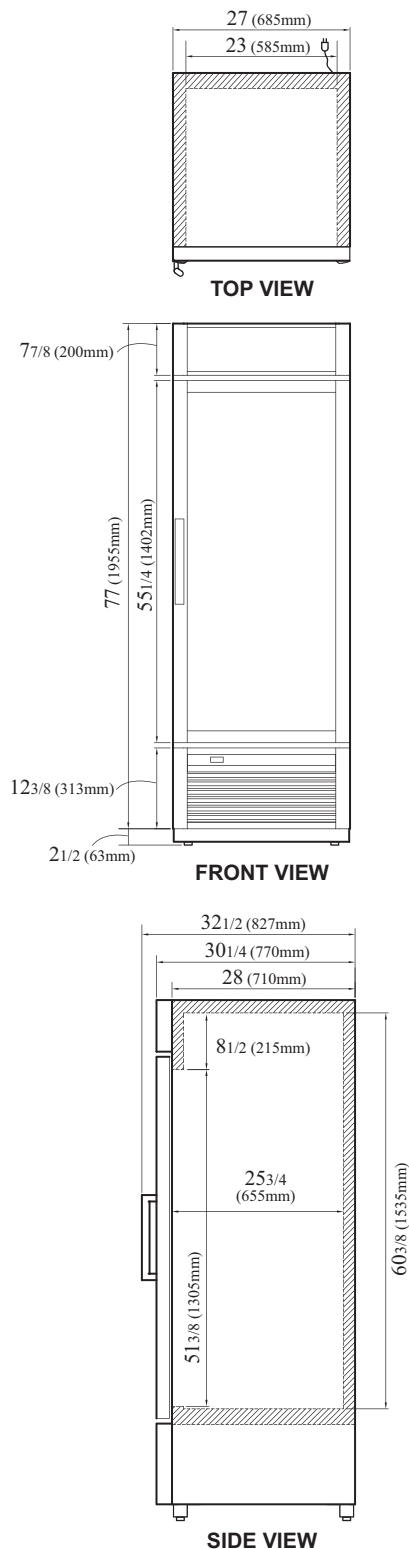
\* Please allow extra lead time for white cabinet with wine color trim.

### ■ OPTIONAL ACCESSORIES

- 4" caster, 1/2" diameter & 13 TPI: G8F6500101 (non-brake), G8F6500201 (w/ brake)
- Additional PE coated wire shelf: 30278R0102
- Price tag channel: P0122K5100 (20-1/4"L)
- Sign panel (blank): P0145A1800

## PLAN VIEW

(unit : inch)



Ver.20200818



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





**“WE MAKE THE KITCHEN BETTER!”**

Toll Free: 855-855-0399 Email: info@atosausa.com

www.atosa.com | www.atosausa.com

California, Colorado, Florida, Georgia, Illinois,  
Massachusetts, New Jersey, Ohio, Texas, Washington

# Direct Draw Keg Coolers

## Standard Features

- Stainless steel exterior & interior
- Dixell digital controller
- Maintains temperatures between 33°F – 40°F
- Heavy duty Embraco compressor with environmentally friendly R290 refrigerant
- Slide out compressor assembly for easy maintenance
- Stainless steel drip tray(s)
- Recessed door handle(s)
- Dual tap tower(s) standard
- Interior light(s)
- Magnetic door gasket(s) standard for positive door seal
- Manifold and ball taps included
- Door lock(s) standard
- Pre-installed casters

Model#	Sixth Barrel	Quarter Barrel	Slim Quarter	Half Barrel
MKC23GR				1
MKC23GR	4			
MKC23GR		1		
MKC58GR	1			2
MKC58GR	4			
MKC58GR	1	2		
MKC58GR	1		3	
MKC68GR				3
MKC68GR	6			
MKC68GR		3		
MKC68GR	1		4	
MKC90GR	1			4
MKC90GR	8			
MKC90GR	1	4		
MKC90GR			6	

For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)  
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)

## MODELS:

MKC23GR / MKC58GR / MKC68GR / MKC90GR



**MKC23GR**



**MKC58GR**



**MKC68GR**



**MKC90GR**





**"WE MAKE THE KITCHEN BETTER!"**

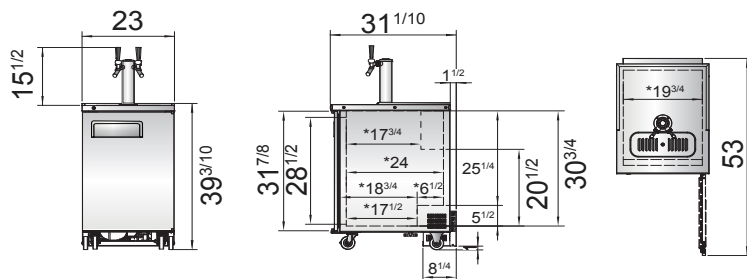
Toll Free: 855-855-0399 Email: info@atosausa.com  
 www.atosa.com | www.atosausa.com  
 California, Colorado, Florida, Georgia, Illinois,  
 Massachusetts, New Jersey, Ohio, Texas, Washington

**SPECIFICATIONS**

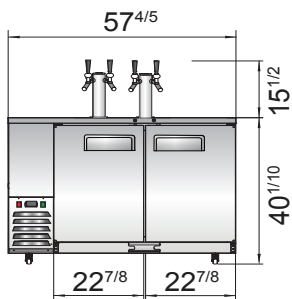
Models	Door	Capacity (Cu.Ft.)	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MKC23GR	1	7.1	3.5	2.3	115/60/1	1/7	R290	23×31 <sup>1/10</sup> ×39 <sup>3/10</sup>	132	188
MKC58GR	2	17.3	2	2.3	115/60/1	1/7	R290	57 <sup>4/5</sup> ×28 <sup>1/10</sup> ×40 <sup>1/10</sup>	209	243
MKC68GR	2	21.5	2	2.3	115/60/1	1/7	R290	68×28 <sup>1/10</sup> ×40 <sup>1/10</sup>	234	291
MKC90GR	3	30.1	2	2.8	115/60/1	1/5	R290	89 <sup>3/10</sup> ×28 <sup>1/10</sup> ×40 <sup>1/10</sup>	282	357

**PLAN VIEW**

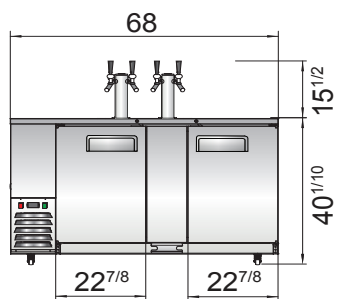
**MKC23GR**



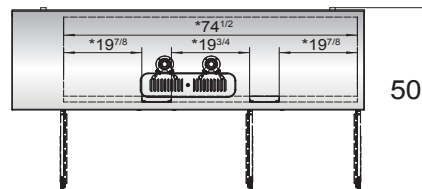
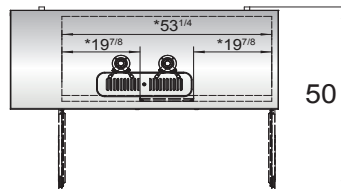
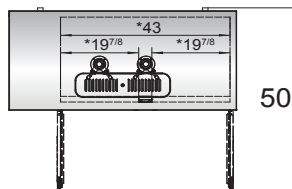
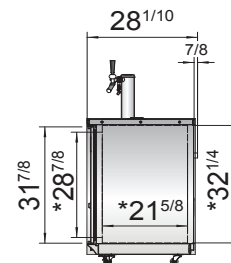
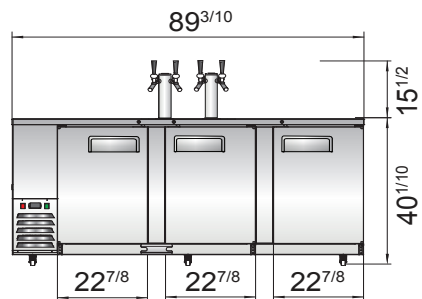
**MKC58GR**



**MKC68GR**



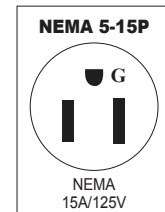
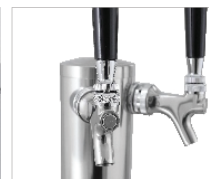
**MKC90GR**



Dual tap towers

Stainless steel drip tray

Manifold and ball taps





# STAINLESS STEEL Ice Bins w/ Cold Plate 18" and 21" Wide Units



**SLI Series**  
18" Wide Units



**CRI Series**  
21" Wide Units

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

**MATERIAL:**

**Ice Bin, Front Apron, Backsplash:** 22 gauge, 300 stainless steel  
**Sides:** 20 gauge, 430 stainless steel  
**Understructure:** 22 gauge galvaneal front/back; 11 gauge electrogalvaneal leg channel  
**Legs:** 1 5/8" O.D. 18 gauge, galvanized steel with adjustable plastic bullet feet  
**Ice Bin Insulation:** Foam Insulation  
**Cold Plate:** Cast aluminum with 7 circuits (5 syrup and 2 water lines) with 5/16" diameter stainless steel bump and swedge ends.

**MECHANICAL:**

1/2" IPS drain - cold plate bin

**FEATURES:**

- Insulated ice bins are 12" or 16" deep.
- 7-Circuit cold plate sealed into the bottom of ice bin.
- 4" backsplash.
- Two removable injection molded 3-pack plastic bottle racks.
- Galvanized legs with adjustable plastic bullet feet.
- Adjustable galvanized side cross-bracing.
- CRI Series** has rear deck for extra storage.

**NOTE: Bottle Racks Must Be Removed For NSF Compliance & For Use With Optional Cover.**

18" WIDE Model #	Approx. Weight	Approx. Cu. Ft.	21" WIDE Model #	Approx. Weight	Approx. Cu. Ft.	O.A. Length (A)	Dist. To Drain (B)	Ice Bin Depth (C)	O.A. Height of Bin (D)	O.A. Leg Height (E)	Inside Bin Width (F)	Ice Bin Capacity
<b>7-CIRCUIT COLD PLATE UNITS</b>												
SLI-12-24-7	119 lbs.	7	CRI-12-24-7	122 lbs.	8	24"	12"	<b>12" DEEP</b>	14"	14"	21 5/8"	77 lbs.
SLI-12-30-7	133 lbs.	11	CRI-12-30-7	136 lbs.	11	30"	15"		14"	14"	27 5/8"	98 lbs.
SLI-12-36-7	144 lbs.	12	CRI-12-36-7	147 lbs.	12	36"	18"		14"	14"	33 5/8"	119 lbs.
SLI-12-42-7	157 lbs.	13	CRI-12-42-7	163 lbs.	13	42"	21"		14"	14"	39 5/8"	140 lbs.
SLI-12-48-7	169 lbs.	14	CRI-12-48-7	175 lbs.	14	48"	24"		14"	14"	45 5/8"	161 lbs.
SLI-16-24-7	128 lbs.	7	CRI-16-24-7	136 lbs.	8	24"	12"	<b>16" DEEP</b>	18"	10"	21 5/8"	100 lbs.
SLI-16-30-7	140 lbs.	12	CRI-16-30-7	143 lbs.	12	30"	15"		18"	10"	27 5/8"	127 lbs.
SLI-16-36-7	153 lbs.	16	CRI-16-36-7	159 lbs.	17	36"	18"		18"	10"	33 5/8"	155 lbs.
<b>10-CIRCUIT COLD PLATE UNITS</b>												
SLI-12-30-10	165 lbs.	11	CRI-12-30-10	169 lbs.	11	30"	15"	<b>12" DEEP</b>	14"	14"	27 5/8"	98 lbs.
SLI-12-36-10	177 lbs.	12	CRI-12-36-10	181 lbs.	12	36"	18"		14"	14"	33 5/8"	119 lbs.
SLI-12-42-10	186 lbs.	13	CRI-12-42-10	191 lbs.	13	42"	21"		14"	14"	39 5/8"	140 lbs.
SLI-12-48-10	201 lbs.	14	CRI-12-48-10	206 lbs.	14	48"	24"		14"	14"	45 5/8"	161 lbs.
SLI-16-30-10	174 lbs.	12	CRI-16-30-10	180 lbs.	12	30"	15"	<b>16" DEEP</b>	18"	10"	27 5/8"	127 lbs.
SLI-16-36-10	185 lbs.	16	CRI-16-36-10	192 lbs.	17	36"	18"		18"	10"	33 5/8"	155 lbs.

**OPTIONAL:**

- SSC-12** - Sliding cover for 12" ice bin
- SSC-24** - Sliding cover for 24" ice bin
- SSC-30** - Sliding cover for 30" ice bin
- SSC-36** - Sliding cover for 36" ice bin
- SSC-42** - Sliding cover for 42" ice bin
- SSC-48** - Sliding cover for 48" ice bin



Optional Sliding Stainless Steel Cover Shown



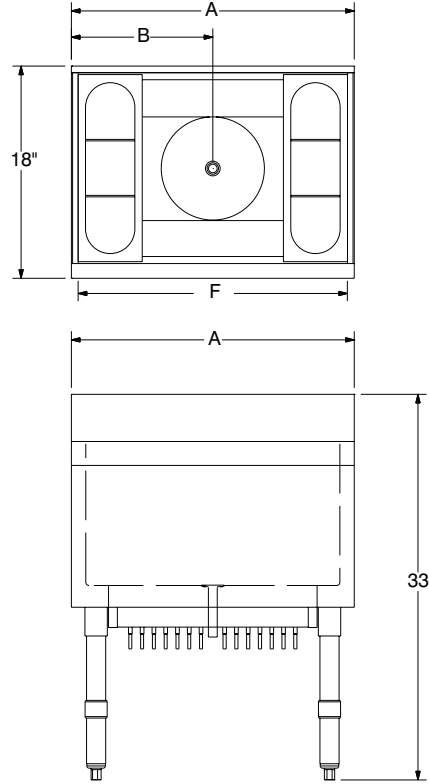
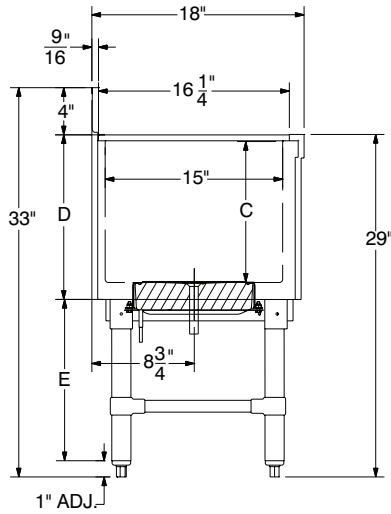
**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.**

For Orders & Customer Service:  
 Email: customer@advancetabco.com or Fax: 631-242-6900

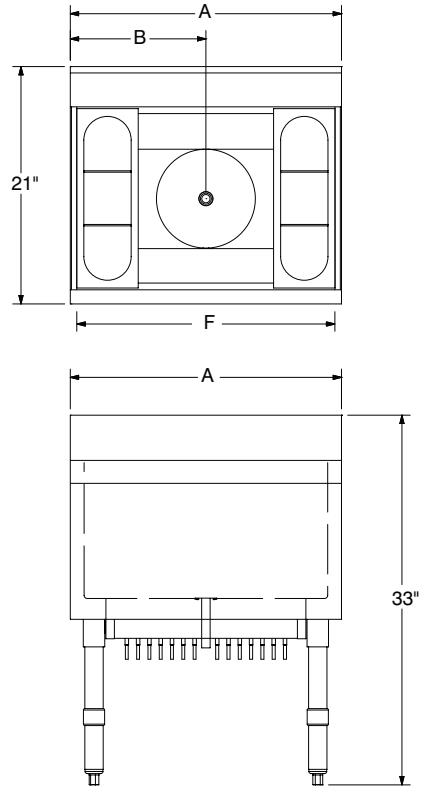
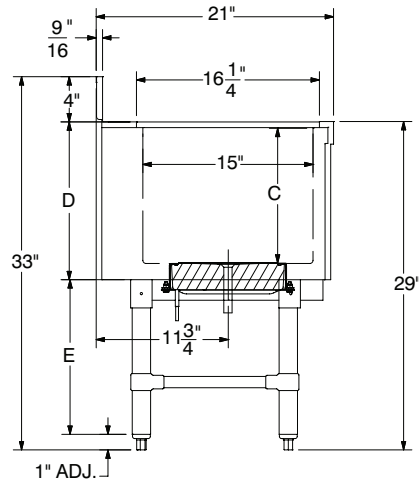
For Smart Fabrication™ Quotes:  
 Email: smartfab@advancetabco.com or Fax: 631-586-2933

# DIMENSIONS and SPECIFICATIONS

## SLI Cold Plate Series



## CRI Cold Plate Series







**181GW**  
High Temperature  
Undercounter Glasswasher



**MODEL CMA 181GW**

**FEATURES:**

- **Energy Star Approved.**
- 16 gauge 304 Stainless Steel wash tank.
- 30 racks per hour or 600 glasses per hour (20 per 19-3/4"X19-3/4" rack).
- .75 gallons of water per cycle or rack.
- Safe-T-Temp booster heater capable of a 70°F rise. (3 minute cycle)
- 180°F final rinse
- Detergent and rinse chemical pumps.
- Fresh water rinse through upper and lower rotating arms.
- Removable Stainless Steel pump protection screen for easy cleaning.
- Raised wash chamber reduces "bending over" to remove racks
- Gravity drain system.
- **Great application for the WINE industry.**



Top mounted controls are easy to read and simple to operate.



6" legs for increasing the overall height to 40" is standard.



Large 11-1/4" height clearance accommodates larger glassware.

**Options Available: CMA 181GW**

- Stainless Steel Pedestal
- 4 Inch legs Part # 1146.50 (4 needed)
- Pump Drain Kit Part # 15502.50





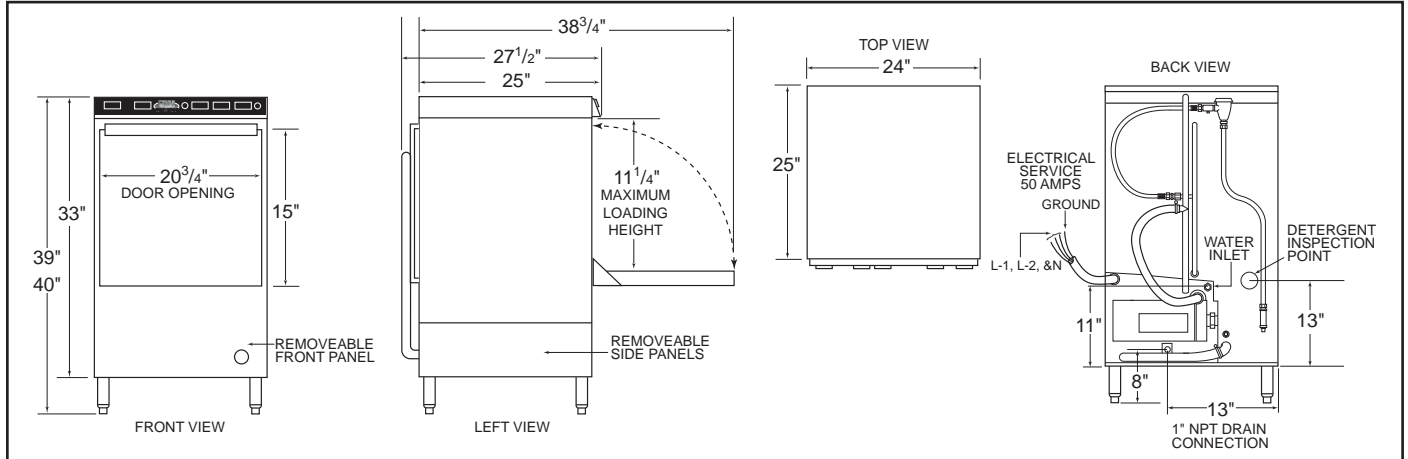


# 181GW

## High Temperature Undercounter Glasswasher

**WARNINGS:**

- Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.
- CMA recommends utilizing a water softening system to maintain water hardness measurements of 3.5 gpg (grains per gallon) or less. This will assure maximum results and optimum operation of the dishmachine.



**Specifications:**

CMA-181GW	USA	(Metric)	CMA-181GW	USA	(Metric)
<b>WATER CONSUMPTION</b>			<b>FRAME DIMENSIONS</b>		
PER RACK	.75 GAL.	(2.84 L)	DEPTH	25"	(63.5 CM)
PER HOUR	18 GAL.	(68.1 L)	WIDTH	24"	(60.96 CM)
<b>OPERATING CYCLE</b>			HEIGHT	39"-40"	(99-101.6 CM)
WASH TIME-SEC	94	94	MAX CLEARANCE FOR DISHES	11-1/4"	(28.6 CM)
RINSE TIME-SEC	16	16	<b>WASH PUMP MOTOR</b>		
DWELL TIME-SEC	10	10		1 HP	1 HP
TOTAL CYCLE TIME	2 MIN.	2 MIN.	<b>ELECTRICAL RATING</b>		
<b>OPERATING CAPACITY</b>				<b>208 VOLTS</b>	<b>240 VOLTS</b>
RACKS PER HOUR	30	30		<b>1 PH-60 Hz</b>	<b>1 PH-60 Hz</b>
WASH TANK CAPACITY	2.5 GAL.	(9.46 L)	TOTAL AMPS	33.0 AMPS	36.0 AMPS
PUMP CAPACITY	38 GPM	(144 LPM)	BOOSTER HEATER KW	5.3 KW	7.1 KW
<b>WATER REQUIREMENTS</b>			THIS SYSTEM REQUIRES THREE POWER WIRES WHICH INCLUDES A CURRENT CARRYING NEUTRAL. AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR MACHINE GROUND. NO GFI BREAKER.		
REQUIRED MINIMUM TEMP.*	110°F	(43°C)			
RECOMMENDED TEMP.**	140°F	(60°C)			
WATER INLET	1/2"	(1.27 CM)	<b>APPAROXIMATE SHIPPING WEIGHT</b>		
DRAIN CONNECTION	1"	(2.54 CM)		207#	(93.8 KG)
RINSE PRESSURE SET	20 ± 5PSI	1.41 KG/CM²	<b>SHIPPING DIMENSIONS</b> PALLET & BOX @ 29" X 28" X 41"		
<b>CYCLE TEMPERATURES</b>			*For machine having "Safe-T-Temp" **For faster heat recovery		
WASH-°F	155° F-160° F	(68.3°C/71°C)			
RINSE-°F	180° F-195° F	(82°C/90°C)			

**Summary Specifications: CMA 181GW**

The CMA 181GW undercounter dishwasher provides hot water (180°F) sanitizing through the use of a built-in booster heater. 180°F final rinse safety system ensures proper temperatures in the final rinse by holding wash cycle in run mode until 180°F rinse temperature is detected. The unit comes standard with upper and lower stainless steel wash and final rinse arms, digital LED temperature gauges and easy to operate controls. The CMA 181GW is constructed entirely of stainless steel. Uses standard 19-3/4"X19-3/4" glassracks with a 11-1/4" door clearance.

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



CMA Dishmachines 12700 Knott Street, Garden Grove, CA 92841 • 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com

CMA reserves the right to modify specifications or discontinue models without prior notification.

PN: 10125.30

© 2-2018 CMA, Inc.





# STAINLESS STEEL Glass Rack Storage Units 21" Wide Units



**CRCR-24 Shown**  
Holds Up To 3 Glass Racks

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



**Adjustable Stainless Steel  
Glass Rack Slides**



**CRCR-24-CT Shown**  
Holds Up To 3 Glass Racks



**1" IPS Drain**

**FEATURES:**

Enclosed base case with adjustable stainless steel glass rack slides.

Holds up to three glass racks.

Flat or corrugated tops available.

Drain located in back right of top.

3" diameter hole in back panel for plumbing.

Stainless steel legs with adjustable stainless steel bullet feet.

4" backsplash.

**CRCR-24:** 1" IPS drain hole in bottom shelf (Centered).

**CRCR-24-CT:** 1" IPS drain hole in top (Right rear) and in bottom shelf (Centered).

**MATERIAL:**

20 gauge, 300 stainless steel.

**Backsplash:** 22 gauge, 300 stainless steel.

**Glass Rack Slides:** 18 gauge, 300 stainless steel.

**Drainboard:** 22 gauge, 300 stainless steel.

**Legs:** 1 5/8" O.D. 16 gauge, stainless steel with adjustable plastic bullet feet.

**MECHANICAL:**

**CRCR-24** - One 1" IPS drain

**CRCR-24-CT** - Two 1" IPS drains

Model #	Description	Size W x L x H	Top Drain Location L x W	Glass Rack Capacity*	Approx. Weight	Approx. Cu. Ft.
CRCR-24	Flat Top	21" x 24" x 33"	N/A	3	61 lbs.	13
CRCR-24-CT	Corrugated Top	21" x 24" x 33"	12" x 10 5/8"	3	61 lbs.	13

\*Sizes Of Glass Racks Vary



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.**

For Orders & Customer Service:  
 Email: customer@advancetabco.com or Fax: 631-242-6900

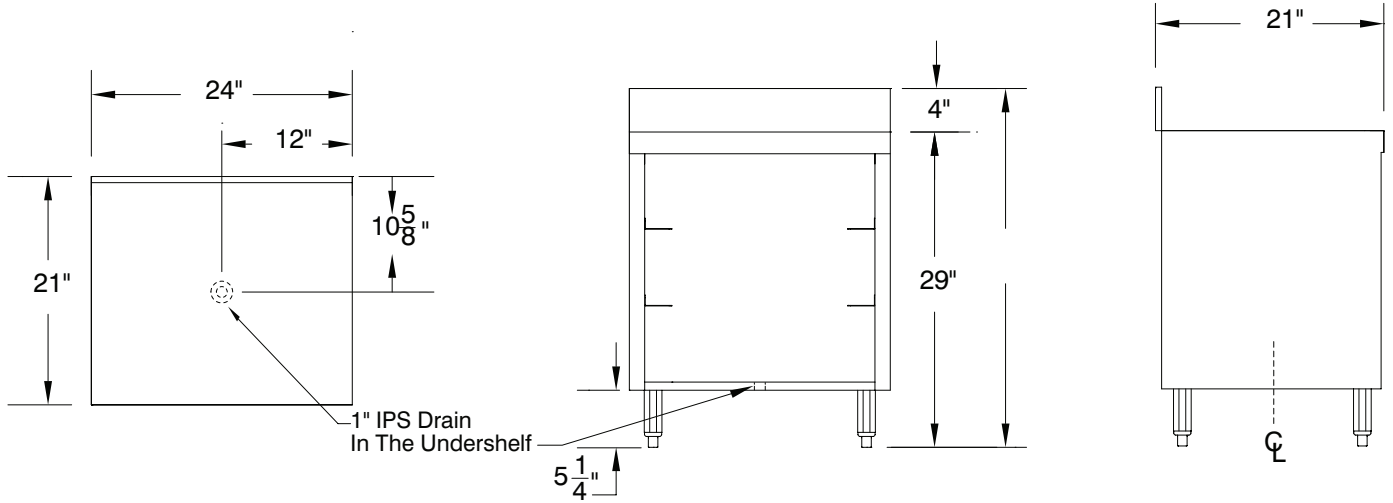
For Smart Fabrication™ Quotes:  
 Email: smartfab@advancetabco.com or Fax: 631-586-2933

# DIMENSIONS and SPECIFICATIONS

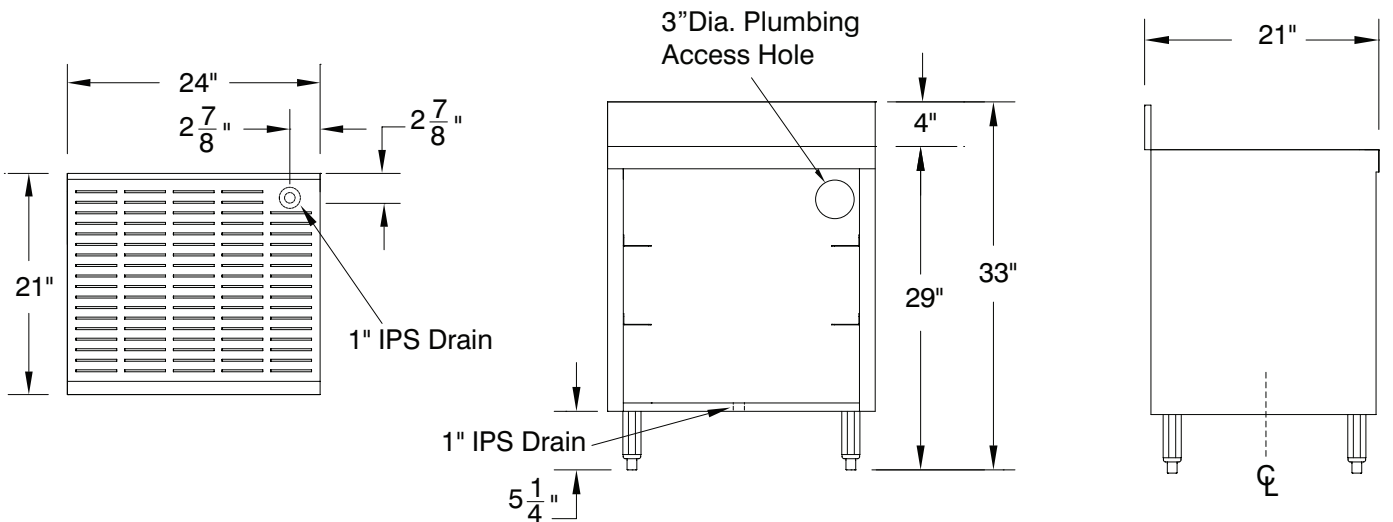
TOL Overall: ± .500" Interior: ± .250"

ALL DIMENSIONS ARE TYPICAL

## CRCR-24



## CRCR-24-CT





**"WE MAKE THE KITCHEN BETTER!"**

Toll Free: 855-855-0399 Email: [info@atosausa.com](mailto:info@atosausa.com)  
[www.atosa.com](http://www.atosa.com) | [www.atosausa.com](http://www.atosausa.com)  
 California, Colorado, Florida, Georgia, Illinois,  
 Massachusetts, New Jersey, Ohio, Texas, Washington

## MODELS:

YR280-AP-161

# 280 lb. Ice Machine

## Standard Features

- Up to 283 lb. production ice machine (per 24 hrs)
- Built-in storage capacity of 88 lbs. (under counters)
- Durable stainless steel exterior
- Slanted black plastic bin door
- Ice scoop included
- Height includes leg levelers
- Air cooled condenser
- Removable air filter
- Power switch accessible without panel removal
- For freestanding or built-in applications
- Requires use of a drain
- ETL Listed and ETL Sanitation Listed



**Water filter recommended - maintenance and cleaning are not covered under warranty**

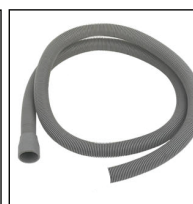
Half-diced cube



Inlet hose



Drain hose



Ice scoop



Dimension(inch)

3/8×7/8×7/8

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)  
 5 YEAR COMPRESSOR PART WARRANTY (US ONLY)

ATOSA USA



\*For confirmation and updates on the latest energy star models, please visit [energystar.gov](http://energystar.gov)\*

75



**"WE MAKE THE KITCHEN BETTER!"**

Toll Free: 855-855-0399 Email: [info@atosausa.com](mailto:info@atosausa.com)

[www.atosa.com](http://www.atosa.com) | [www.atosausa.com](http://www.atosausa.com)

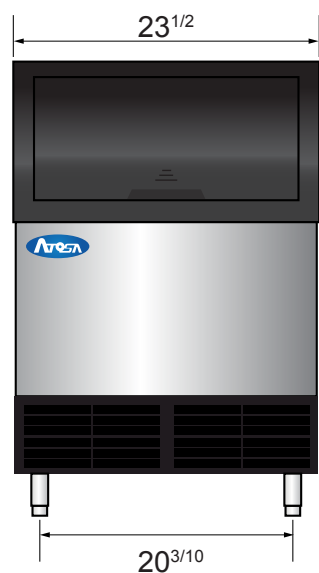
California, Colorado, Florida, Georgia, Illinois,  
Massachusetts, New Jersey, Ohio, Texas, Washington

## SPECIFICATIONS

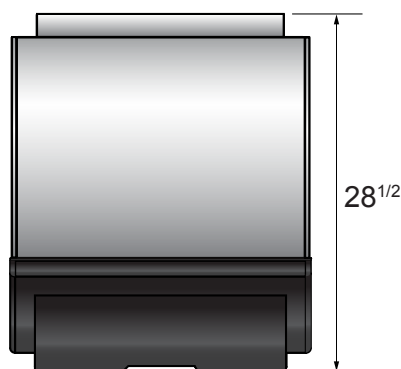
Model	Type	Refrigerant	Voltage (V/Hz/Ph)	Amps(A)	Watts(W)	kWh/100 lbs Ice	Ice-Making Capacity (lbs/hr)	Leg (inch)	Exterior Dimensions (inch)	Gross Weight (lbs)
YR280-AP-161	Cube ice	R290	115/60/1	7.2	704	5.97	283/24	6	23 <sup>1/2</sup> ×28 <sup>1/2</sup> ×38 <sup>3/5</sup>	187

## PLAN VIEW

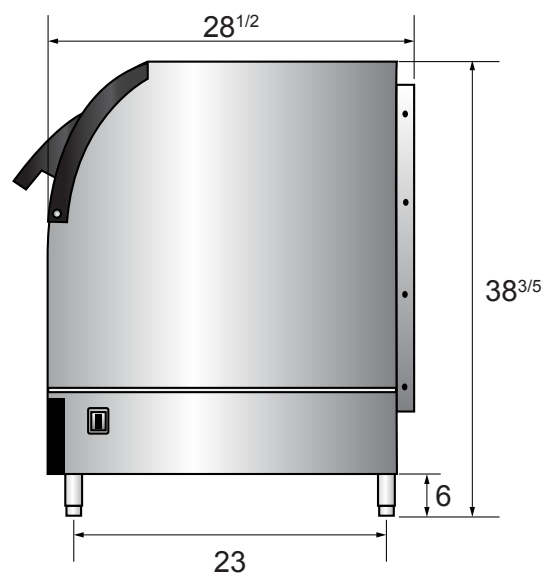
YR280-AP-161 Front View



YR280-AP-161 Top View



YR280-AP-161 Side View



## Ice machine comparison

Models	Type	Refrigerant	Voltage (V/Hz/Ph)	Amps(A)	Watts(W)	kWh/100 lbs Ice	Ice-Making Capacity (lbs/hr)	Leg (inch)	Exterior Dimensions (inch)	Gross Weight (lbs)
YR140-AP-161	Cube ice	R290	115/60/1	3.1	363	6.13	142/24	6	23 <sup>1/2</sup> ×28 <sup>1/2</sup> ×38 <sup>3/5</sup>	176
YR450-AP-161	Cube ice	R290	115/60/1	9.6	965	5.04	460/24	6	30 <sup>1/5</sup> ×24 <sup>9/20</sup> ×21 <sup>7/10</sup>	158
YR800-AP-261	Cube ice	R-404a	220/60/1	7.5	1750	5.18	810/24	6	30 <sup>1/5</sup> ×24 <sup>9/20</sup> ×31 <sup>7/10</sup>	231



Outperform every day.™

Project:

Item Number:

Quantity:

**Signature Server® NSF7 Refrigerated Stations with Stainless Steel Counters**



Shown with steam table pans, order separately.



**ITEMS**

Item No.	Length	Height
37046	46" (117 cm)	34" (86 cm)
36146		30" (76 cm)
37066	60" (152 cm)	34" (86 cm)
36166		30" (76 cm)
37076	74" (188 cm)	34" (86 cm)
36176		30" (76 cm)
98710	88" (224 cm)	34" (86 cm)

**STANDARD FEATURES**

- Holds food temperatures between 33°F and 41°F (0.6°C and 5°C)
- Reinforced stainless steel unibody construction provides extra durability in a lightweight, mobile base
- Base is 18-gauge 300 series stainless steel with applied black laminate
- Top is one-piece 18-gauge 300 series stainless steel
- Recessed display well constructed of 18-gauge 300 series stainless steel
- Refrigeration coils surround sides of recess and display well
- R134A refrigerant
- Foamed-in-place polyurethane insulation
- 1½" (3.2 cm) drain standard
- Drain hose and valve on operator side of base
- Heavy-duty 4" (10 cm) swivel casters with brakes
- 8 ft. (2.4 m) cord

**Note:** Signature Server® equipment orders cannot be canceled or returned.

**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).

**OPTIONS**

**BASE COLOR**

- Black Laminate (Standard)
- Matte Laminate. Specify manufacturer/color: \_\_\_\_\_
- Wood Grain. Specify manufacturer/color: \_\_\_\_\_

Stainless Steel

**Vinyl Wrap**

- Food Words  Food Images
- Bubbles  Checkerboard

**COUNTERTOP MATERIAL**

- 18 Ga Stainless Steel (Standard)
- 14 Ga Stainless Steel
- Textured Stainless Steel

**BREATH GUARD STYLE**

See Breath Guard Spec Sheet.

**For Stainless Steel Countertops Only**

- Classic Cafeteria, Single Shelf  NSF  Stnd
- Classic Cafeteria, Dbl. Shelf  NSF  Stnd
- Classic Economy Buffet  NSF  Stnd
- Access® - Adjustable  NSF  Stnd
- Access® - Non-Adjustable  NSF  Stnd

**Traditional Style**

- Double-Sided Buffet  NSF  Stnd
- Single-Sided Buffet  NSF  Stnd
- Single-Sided Buffet w/ Shelf  NSF  Stnd
- Cafeteria with Top Shelf  NSF  Stnd
- Vertical Cafeteria  NSF  Stnd

**Progressive Style**

- Double-Sided Buffet  NSF  Stnd
- Single-Sided Buffet w/ Shelf  NSF  Stnd
- Single-Sided Buffet  NSF  Stnd
- Cafeteria with Top Shelf  NSF  Stnd

**Contemporary Style**

- Double-Sided Buffet  NSF  Stnd
- Single-Sided Buffet w/ Shelf  NSF  Stnd
- Single-Sided Buffet  NSF  Stnd
- Cafeteria with Top Shelf  NSF  Stnd

**BREATH GUARD COLOR**

**Progressive and Traditional**

- Gray Hammer (Progressive Only)
- Aluminum (Traditional Only)
- Chrome  Brass Powder Coat
- Blk. 80% Gloss  Blk. Hammer Semi-Gloss
- Copper Vein  White Hammer
- Silver Vein  Black/White

**Contemporary**

- Brushed Stainless Steel  Black 80% Gloss
- Brass Powder Coat

**LIGHTING**

See Breath Guard Spec Sheet.

- Incandescent  Fluorescent  Infrared

**CUSTOM OPTIONS**

Contact Vollrath Representative for all options.

- Toe Kick  Electrical Outlet
- Back Splash  Custom \_\_\_\_\_

**EXTENDED WARRANTY**

Contact Vollrath Representative for details.

**ACCESSORIES**

See Signature Server Accessories Spec Sheet.

**Plate Rest w/ Mounting Kit (Stainless Steel)**

- Customer Side  Plain  Textured
- Operator Side  Plain  Textured

**Tray Slide, V-rib (Stainless Steel)**

- Customer Side  18 Ga  14 Ga
- Operator Side  18 Ga  14 Ga

**Tray Slide, Tubular (Stainless Steel)**

- Customer Side  Operator Side

**Cutting Board**

- Maple Hardwood  White Poly

**End Shelf (Stainless Steel)**

- Operator Left  Operator Right
- Operator Left and Operator Right

**False Bottom**

- False Bottom

**Storage Module (Non-Standard. Contact Vollrath.)**

- With Doors  Without Doors

**Bag in Box**

- Stainless Steel  With Doors
- Galvanized  Without Doors

**Stationary Legs**

- Adjustable 4-5"  4"Fixed  6"Fixed

**Line Locks**

- Line Locks

Approvals	Date

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

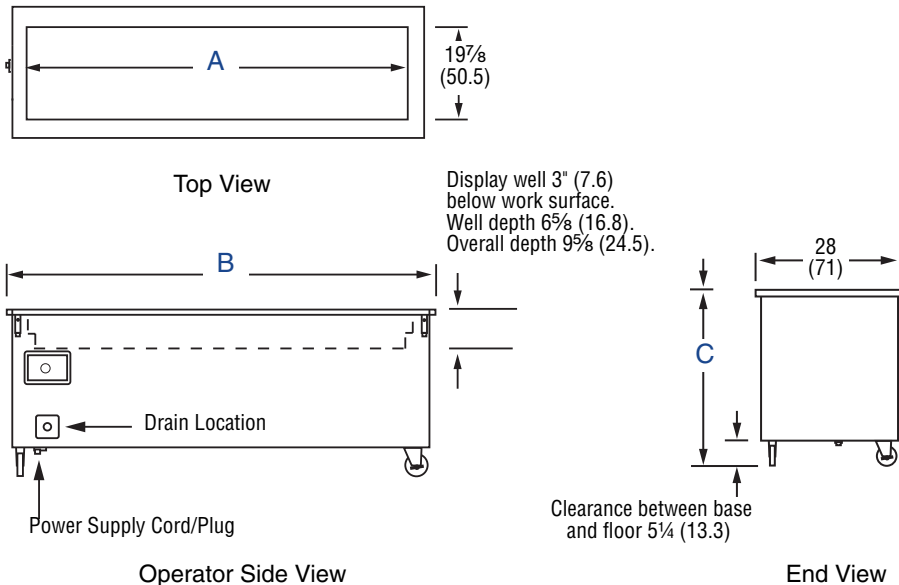
Signature Server® NSF7 Refrigerated Stations with Stainless Steel Counters

The Vollrath Company, L.L.C.



## Signature Server® NSF7 Refrigerated Stations with Stainless Steel Counters

### DIMENSIONS (Shown in inches (cm))



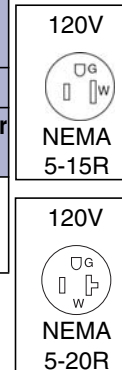
Item No.	(A) Pan Length	(B) Overall Length	(C) Height
37046	36 1/4	46	34 (86)
36146	(92.1)	(117)	30 (76)
37066	49	60	34 (86)
36166	(124.5)	(152)	30 (76)
37076	64 1/4	74	34 (86)
36176	(163.2)	(188)	30 (76)
98710	77 (195.6)	88 (224)	34 (86)

Note: For breath guard and accessory dimensions, see the breath guard and accessory spec sheets on vollrath.com

### ELECTRICAL SPECIFICATIONS

Base Unit Voltage	Lighting Choice	Length Inches (CM)											
		46 (117)			60 (152)			74 (188)			88 (224)		
		Total Amps	Plug	Compressor (HP)	Total Amps	Plug	Compressor (HP)	Total Amps	Plug	Compressor (HP)	Total Amps	Plug	Compressor (HP)
120	Fluorescent	4.1	NEMA 5-15P	1/5	5.5	NEMA 5-15P	1/4	7.5	NEMA 5-15P	1/3	11.6	NEMA 5-20P	1/2
	Incandescent	4.4			6.0			8.2			12.2		
	None	3.8			5.2			7.2			11		

#### Receptacles



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

Technical Services  
 techservicereps@vollrathco.com  
 Induction Products: 800.825.6036  
 Countertop Warming Products:  
 800.354.1970  
 All Other Products: 800.628.0832

© 2016 The Vollrath Company L.L.C.

Form Number L35541 11/1/16  
 Printed in USA





STAINLESS STEEL  
**WALL SHELVES**



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



**FEATURES:**

Brackets can be positioned to accommodate wall studs.  
 Furnished with a 1-5/8" Bullnose edge with a 1-1/2" turn-up edge at rear. Ends are turned down square.

**MATERIAL:**

**16 Gauge Series** - 304 stainless steel polished to a satin finish.  
**18 Gauge Series** - 430 stainless steel polished to a satin finish.

**CONSTRUCTION:**

Secured to wall by means of bolts through support brackets.  
 Units 7 ft. and larger are furnished with 3 brackets.

L	10" Wide			12" Wide			15" Wide			18" Wide			
	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	Approx. Cu. Ft.
24"	WS-10-24-16	WS-10-24	8 lbs.	WS-12-24-16	WS-12-24	9 lbs.	WS-15-24-16	WS-15-24	11 lbs.	WS-18-24-16	WS-18-24	14 lbs.	3
30"	-	-	-	WS-12-30-16	WS-12-30	12 lbs.	-	-	-	-	-	-	4
36"	WS-10-36-16	WS-10-36	10 lbs.	WS-12-36-16	WS-12-36	12 lbs.	WS-15-36-16	WS-15-36	15 lbs.	WS-18-36-16	WS-18-36	21 lbs.	4
42"	-	-	-	WS-12-42-16	WS-12-42	14 lbs.	-	-	-	-	-	-	5
48"	WS-10-48-16	WS-10-48	12 lbs.	WS-12-48-16	WS-12-48	14 lbs.	WS-15-48-16	WS-15-48	18 lbs.	WS-18-48-16	WS-18-48	24 lbs.	5
60"	WS-10-60-16	WS-10-60	15 lbs.	WS-12-60-16	WS-12-60	17 lbs.	WS-15-60-16	WS-15-60	23 lbs.	WS-18-60-16	WS-18-60	28 lbs.	6
72"	WS-10-72-16	WS-10-72	17 lbs.	WS-12-72-16	WS-12-72	21 lbs.	WS-15-72-16	WS-15-72	28 lbs.	WS-18-72-16	WS-18-72	32 lbs.	7
84"	WS-10-84-16	WS-10-84	20 lbs.	WS-12-84-16	WS-12-84	25 lbs.	WS-15-84-16	WS-15-84	32 lbs.	WS-18-84-16	WS-18-84	36 lbs.	8
96"	WS-10-96-16	WS-10-96	23 lbs.	WS-12-96-16	WS-12-96	28 lbs.	WS-15-96-16	WS-15-96	36 lbs.	WS-18-96-16	WS-18-96	42 lbs.	10
108"	WS-10-108-16	WS-10-108	28 lbs.	WS-12-108-16	WS-12-108	32 lbs.	WS-15-108-16	WS-15-108	40 lbs.	WS-18-108-16	WS-18-108	48 lbs.	11
120"	WS-10-120-16	WS-10-120	32 lbs.	WS-12-120-16	WS-12-120	36 lbs.	WS-15-120-16	WS-15-120	44 lbs.	WS-18-120-16	WS-18-120	54 lbs.	12
132"	WS-10-132-16	WS-10-132	36 lbs.	WS-12-132-16	WS-12-132	42 lbs.	WS-15-132-16	WS-15-132	49 lbs.	WS-18-132-16	WS-18-132	60 lbs.	13
144"	WS-10-144-16	WS-10-144	40 lbs.	WS-12-144-16	WS-12-144	48 lbs.	WS-15-144-16	WS-15-144	55 lbs.	WS-18-144-16	WS-18-144	66 lbs.	14

**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.**

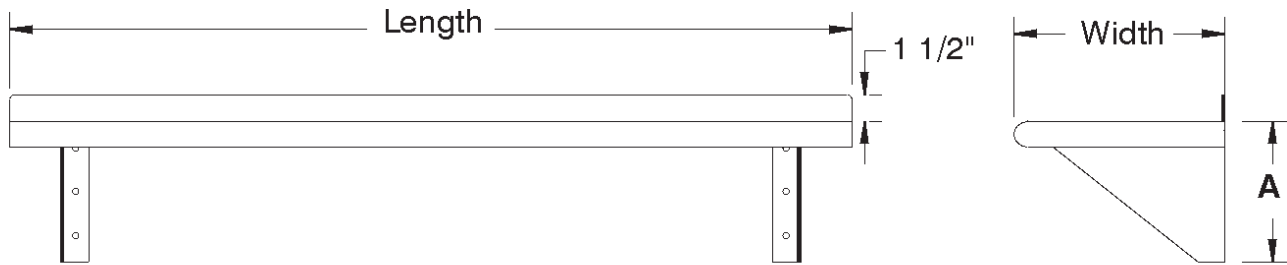
For Orders & Customer Service:  
 Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:  
 Email: smartfab@advancetabco.com or Fax: 631-586-2933

# DETAILS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

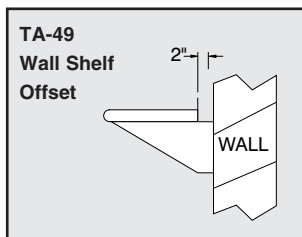


Width	A
10"	8 1/2"
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"

**Load Capacity = 20 lbs. per sq. ft.**  
 (Evenly Distributed Weight)

## Wall Shelf Options

- PRT-1 ..... Printer Shelf
- TA-22A ..... Square Edge Shelf
- TA-26 ..... Welded Shelf Brackets
- TA-49 ..... Wall Shelf 2" Offset
- TA-71 ..... Heat Lamp Provision
- TA-77 ..... Check Minder
- TA-77A ..... Concealer for Heat Lamp (Requires TA-77)
- TA-99A ..... 14 Ga. S/S 304 Upgrade for Overshelves
- TA-100A ..... Bullnose Edge On All 4 Sides of Shelf
- TA-102 ..... 6" Cantilever Shelf Offset



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



STAINLESS STEEL  
**WORK TABLES**

**SUPER SAVER Series - 1 1/2" Splash - UNDERSHELF Style**



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

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

Project #: \_\_\_\_\_

**FEATURES:**

Top is furnished with a 1 5/8" sanitary rolled rim edge on front and square sides, and a 1 1/2" splash of single metal thickness on the rear side.

TWO hat channels stud welded to reinforce and maintain a level working surface. 30" and 36" wide tables supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Aluminum die cast 'leg-to-shelf' clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershelf is adjustable.

**CONSTRUCTION:**

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish.

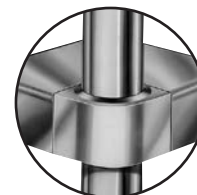
Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.



**Rolled Rim Edges  
on Front and Splash  
on Back and Square  
Side Edges**



*Featuring as Standard:*  
**"THE PROVEN"**  
ORIGINAL ADVANCE TABCO  
**Adjustable Undershelf  
with Die Cast Leg Clamp**

**MATERIAL:**

**SFG-SERIES: Stainless Steel Legs & Undershelf**

**TOP:** 16 gauge stainless steel type "430" series.

**SHELF:** 18 gauge stainless steel.

**LEGS:** 1 5/8" diameter tubular stainless steel.  
1" adjustable stainless steel bullet feet.  
Stainless steel gussets.

**FAG-SERIES: Galvanized Legs & Undershelf**

**TOP:** 16 gauge stainless steel type "430" series.

**SHELF:** 18 gauge galvanized steel.

**LEGS:** 1 5/8" diameter tubular galvanized steel.  
1" adjustable plastic bullet feet.  
Galvanized steel gussets.

**SFG-Series:  
Stainless Steel Legs & Undershelf**

L	24" Wide	30" Wide	36" Wide
30"	SFG-240	SFG-300	
24"	SFG-242	SFG-302	SFG-362
36"	SFG-243	SFG-303	SFG-363
48"	SFG-244	SFG-304	SFG-364
60"	SFG-245	SFG-305	SFG-365
72"	SFG-246	SFG-306	SFG-366
84"	SFG-247	SFG-307	SFG-367
96"	SFG-248	SFG-308	SFG-368
108"	SFG-249	SFG-309	SFG-369
120"	SFG-2410	SFG-3010	SFG-3610
132"	SFG-2411	SFG-3011	SFG-3611
144"	SFG-2412	SFG-3012	SFG-3612

**FAG-Series:  
Galvanized Steel Legs & Undershelf**

L	24" Wide	30" Wide	36" Wide
30"	FAG-240	FAG-300	
24"	FAG-242	FAG-302	FAG-362
36"	FAG-243	FAG-303	FAG-363
48"	FAG-244	FAG-304	FAG-364
60"	FAG-245	FAG-305	FAG-365
72"	FAG-246	FAG-306	FAG-366
84"	FAG-247	FAG-307	FAG-367
96"	FAG-248	FAG-308	FAG-368
108"	FAG-249	FAG-309	FAG-369
120"	FAG-2410	FAG-3010	FAG-3610
132"	FAG-2411	FAG-3011	FAG-3611
144"	FAG-2412	FAG-3012	FAG-3612



**Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section**



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.**

Email Orders To: customer@advancetabco.com. For Smart Fabrication™ Quotes, Email To: smartfab@advancetabco.com or Fax To: 631-586-2933

**NEW YORK**  
Fax: (631) 242-6900

**GEORGIA**  
Fax: (770) 775-5625

**TEXAS**  
Fax: (972) 932-4795

**NEVADA**  
Fax: (775) 972-1578

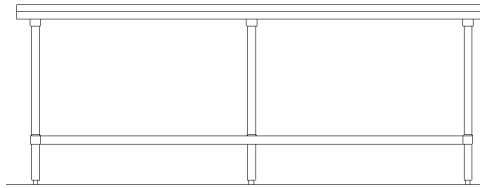
# DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

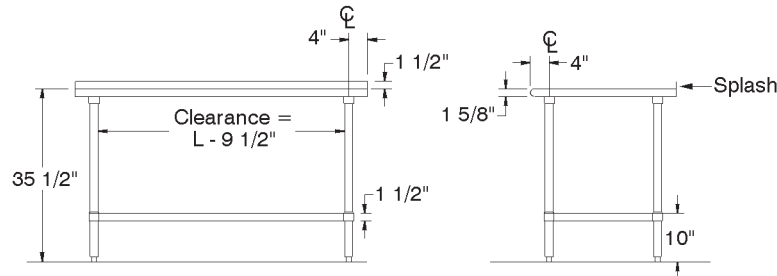
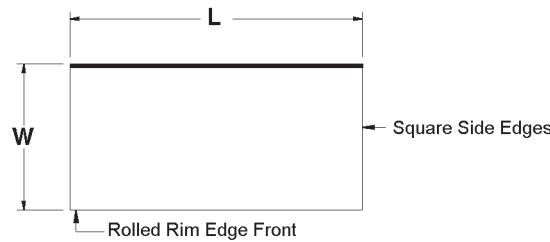
All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

## SFG & FAG Series UNDERSHELF Style 1 1/2" Backsplash

Finished size of undershelf = Length minus 5 3/4"  
Width minus 5 3/4"



Units 8ft. and larger are furnished with six (6) legs



### SFG-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	SFG-240	49 lbs.	SFG-300	65 lbs.		
24"	SFG-242	31 lbs.	SFG-302	55 lbs.	SFG-362	75 lbs.
36"	SFG-243	64 lbs.	SFG-303	72 lbs.	SFG-363	88 lbs.
48"	SFG-244	79 lbs.	SFG-304	89 lbs.	SFG-364	98 lbs.
60"	SFG-245	92 lbs.	SFG-305	107 lbs.	SFG-365	118 lbs.
72"	SFG-246	109 lbs.	SFG-306	125 lbs.	SFG-366	138 lbs.
84"	SFG-247	130 lbs.	SFG-307	148 lbs.	SFG-367	164 lbs.
96"	SFG-248	145 lbs.	SFG-308	166 lbs.	SFG-368	184 lbs.
108"	SFG-249	161 lbs.	SFG-309	176 lbs.	SFG-369	190 lbs.
120"	SFG-2410	261 lbs.	SFG-3010	287 lbs.	SFG-3610	308 lbs.
132"	SFG-2411	293 lbs.	SFG-3011	324 lbs.	SFG-3611	358 lbs.
144"	SFG-2412	308 lbs.	SFG-3012	339 lbs.	SFG-3612	373 lbs.

### FAG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	FAG-240	49 lbs.	FAG-300	65 lbs.		
24"	FAG-242	31 lbs.	FAG-302	55 lbs.	FAG-362	75 lbs.
36"	FAG-243	64 lbs.	FAG-303	72 lbs.	FAG-363	88 lbs.
48"	FAG-244	79 lbs.	FAG-304	89 lbs.	FAG-364	98 lbs.
60"	FAG-245	92 lbs.	FAG-305	107 lbs.	FAG-365	118 lbs.
72"	FAG-246	109 lbs.	FAG-306	125 lbs.	FAG-366	138 lbs.
84"	FAG-247	130 lbs.	FAG-307	148 lbs.	FAG-367	164 lbs.
96"	FAG-248	145 lbs.	FAG-308	166 lbs.	FAG-368	184 lbs.
108"	FAG-249	161 lbs.	FAG-309	176 lbs.	FAG-369	190 lbs.
120"	FAG-2410	261 lbs.	FAG-3010	287 lbs.	FAG-3610	308 lbs.
132"	FAG-2411	293 lbs.	FAG-3011	324 lbs.	FAG-3611	358 lbs.
144"	FAG-2412	308 lbs.	FAG-3012	339 lbs.	FAG-3612	373 lbs.

