

Equipment Data Sheets

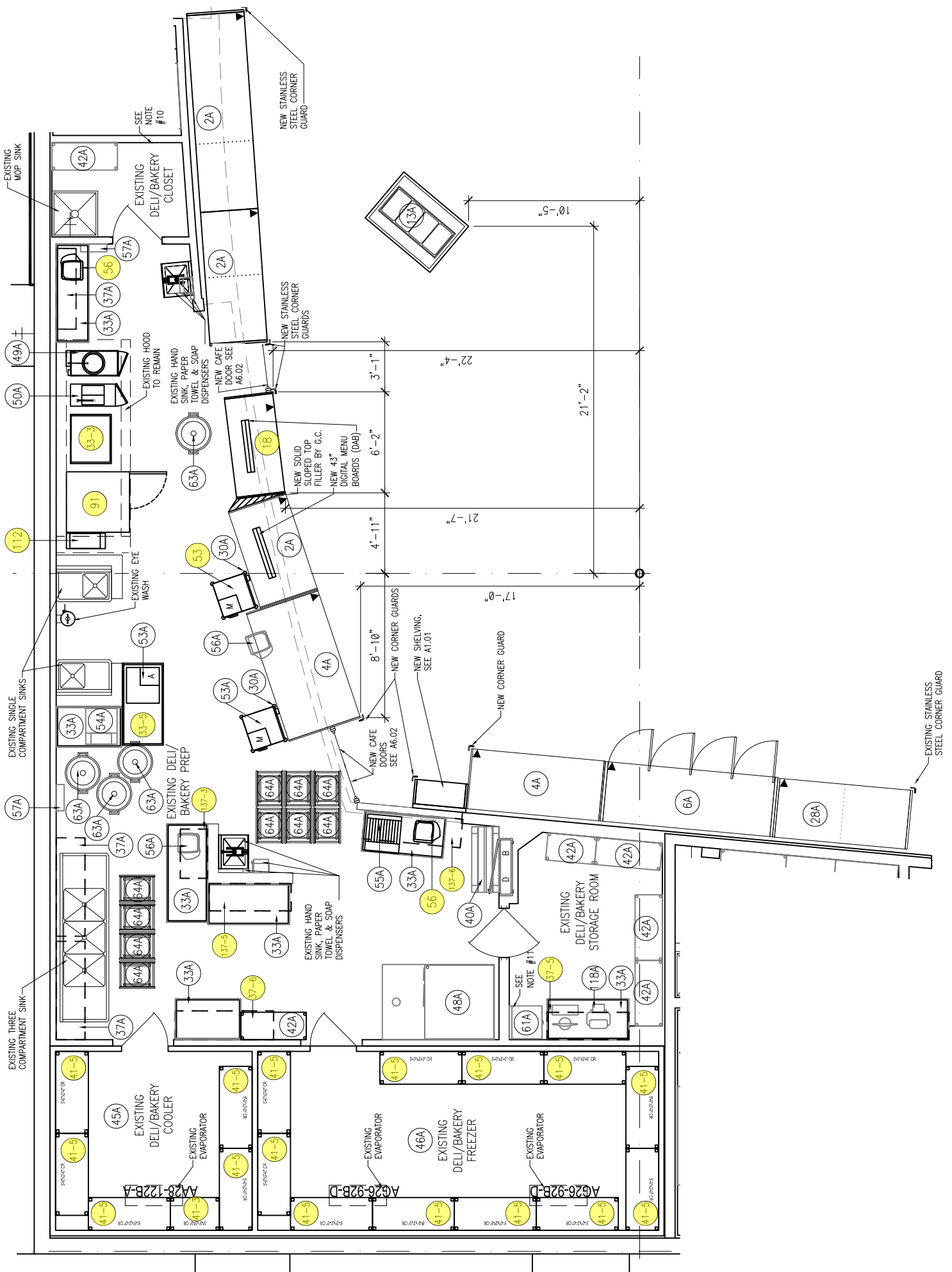


Store # 2607

1243 E Cumberland Street
Dunn, NC 28334

Project No. 2022.1028

DELI/BAKERY EQUIPMENT SCHEDULE						
DESCRIPTION	STATUS	SIZE	REQD	MODEL	SUPPLIER/MANUFACTURER	
2A COLD DELI - SERVICE/SELF SERVE	EXISTING	-	1	-	-	
4A BAKERY SELF SERVE REFRIGERATOR	EXISTING	-	2	-	-	
6A 4 DOOR REACH IN FROZEN BAKERY	EXISTING	-	1	-	-	
13A WING BAR	RELOCATED	-	1	-	-	
18 HOT DELI SELF SERVE	NEW	6'-0"x2'-11"x4'-6"	1	WRGL7235-EP-POB	ATLANTIC FOOD BARS	
22 COLD DELI SELF SERVE	NEW	8'-1"x3'-8"x6'-0"	1	D5X	HUSSMAN	
22 COLD DELI SELF SERVE	NEW	12'-1"x3'-8"x6'-0"	1	D5X	HUSSMAN	
28A MEAT FIVE-DECK	EXISTING	-	1	-	-	
*** TABLES ***						
30A SLICER STAND	RELOCATED	-	2	-	-	
33-3 S.S. TABLE WITH BACKSPLASH, 2 SHELVES	NEW	2'-6"x3'-0"	1	ST6R5-3036SSW-INT-FL	JOHN BOOS & COMPANY	
33-5 S.S. TABLE WITH BACKSPLASH, 2 SHELVES	NEW	2'-0"x5'-0"	1	ST6R5-3060SSW-INT-FL	JOHN BOOS & COMPANY	
33A S.S. TABLES	EXISTING	2'-6"x4'-0"	2	-	-	
33A S.S. TABLES	EXISTING	2'-6"x5'-0"	3	-	-	
33A S.S. TABLES	EXISTING	2'-0"x6'-0"	1	-	-	
33A S.S. TABLES	EXISTING	2'-6"x6'-0"	1	-	-	
*** BOAT RACKS ***						
137-3 BOAT RACK (CEILING HUNG)	NEW	3'-0"x1'-8"x2'-0"	1	MBR3620-2SH-CM-FL	JOHN BOOS	
37-5 BOAT RACK (WALL MOUNTED)	NEW	5'-0"x1'-8"x2'-0"	1	MBR6020-2SH-FL	JOHN BOOS	
137-5 BOAT RACK (CEILING HUNG)	NEW	5'-0"x1'-8"x2'-0"	1	MBR6020-2SH-CM-FL	JOHN BOOS	
37-6 BOAT RACK (WALL MOUNTED)	NEW	6'-0"x1'-8"x2'-0"	1	MBR7220-2SH-FL	JOHN BOOS	
137-6 BOAT RACK (CEILING HUNG)	NEW	6'-0"x1'-8"x2'-0"	1	MBR7220-2SH-CM-FL	JOHN BOOS	
37A BOAT RACKS	EXISTING	5'-0"x1'-8"x2'-0"	1	-	-	
37A BOAT RACKS	EXISTING	6'-0"x1'-8"x2'-0"	2	-	-	
*** STORAGE RACKS ***						
40A DUNNAGE RACKS	EXISTING	1'-8"x4'-0"	1	-	-	
42A WIRE RACKS	EXISTING	1'-8"x3'-0"	1	-	-	
42A WIRE RACKS	EXISTING	1'-8"x4'-0"	4	-	-	
42A WIRE RACKS	RELOCATED	1'-8"x4'-0"	1	-	-	
41-3 COOLER RACKS - 3 SHELVES, SOLID SLAT ALUMINUM	NEW	3'-0"x2'-0"	1	SU10-3620-3-C	CHOICE EQUIPMENT	
41-5 COOLER RACKS - 3 SHELVES, SOLID SLAT ALUMINUM	NEW	5'-0"x2'-0"	16	SU10-6020-3-C	CHOICE EQUIPMENT	
*** COOLER AND FREEZER ***						
45A WALK-IN COOLER - DELI/BAKERY	EXISTING	-	1	-	-	
46A WALK-IN FREEZER - DELI/BAKERY	EXISTING	-	1	-	-	
*** ELECTRIC COOKING/HOLDING EQUIPMENT ***						
48A SINGLE RACK OVEN - ELECTRIC	EXISTING	-	1	-	-	
49A FRYER AND FILTER (SEE NOTE No. 2)	RELOCATED	-	1	-	-	
50A BASKET FRYER	RELOCATED	-	1	-	-	
91 COMBITHERM OVEN W/GREASE CART & 5034845 STAND	NEW	59" TOTAL HEIGHT	1	CIP7-20E	COMBI-KING	
*** ELECTRIC PREP EQUIPMENT ***						
53 SLICERS - MANUAL	NEW	2'-11"x2'-8"x2'-1"	1	GSPH33	BIZERBA	
53A SLICERS - (1) AUTOMATIC, (1) MANUAL	RELOCATED	-	2	-	-	
54A WRAPPING MACHINE	EXISTING	-	1	-	-	
55A BREAD SLICER	RELOCATED	-	1	-	-	
56 SCALE w/BUILT IN PRINTER	NEW	1'-3"x1'-5"x1'-6"	2	HTI/HWS-ES	HOBART	
56A SCALE	EXISTING	-	2	-	-	
57A FLY TRAP (SEE NOTE No. 8)	EXISTING	-	2	-	-	
118A CAKE DECORATOR/PRINTER	EXISTING	-	1	-	-	
*** NON-ELECTRIC PREP EQUIPMENT ***						
61A DESK (WALL MOUNTED)	EXISTING	-	1	-	-	
63A TRASH CAN	EXISTING	-	4	-	-	
64A OVEN RACK (PLATTER CART)-MOBILE EQUIPMENT	EXISTING	-	10	-	-	
112 COMBI GREASE CART	NEW	-	1	-	-	

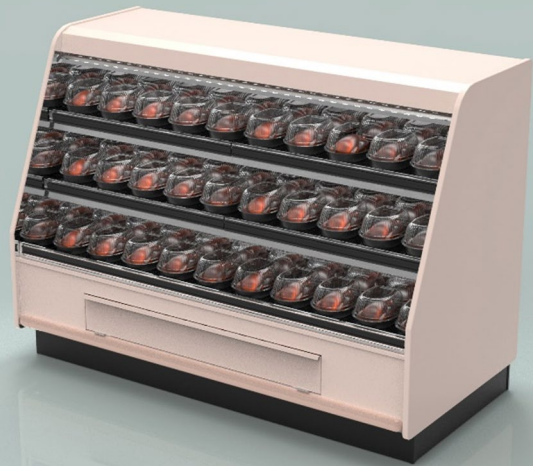


1 ENLARGED DELI/BAKERY EQUIPMENT PLAN
 A4.01 / SCALE: 1/4" = 1'-0"

Multi-Level Single Sided Hot Food Merchandiser

Exclusive Features:

- ◆ Single unit construction with no exterior top and end seams
- ◆ Stainless steel exterior finish – front and sides
- ◆ Stainless steel interior provides optimal product appeal
- ◆ Shelves are adjustable – flat or slanted **NO TOOLS REQUIRED!**
- ◆ High efficiency deck heaters provide stable shelf and product temperatures
- ◆ Individual digital temperature controls provided for each shelf
- ◆ Radiant top heat provided above each shelf with separate infinite control
- ◆ Brilliant interior LED lighting on all levels showcases your hot meals
- ◆ Safety shields in front of each shelf
- ◆ Protective bumper provided on front
- ◆ PTM provided for each level



**INCLUDES THE INDUSTRY'S ONLY
2 Year Parts & Labor Warranty - Standard**

WRGCL Series

**50 Unit
Quantity Pricing**
Order between
2/16/20 and 6/30/20
IP# WRGCL7235D-
AHFS

Base Price – 3 hot levels, single sided,
solid end panels, stainless steel finish interior
and exterior, protective bumper on front,
front controls, closed back

\$ 9,791

Crating

\$ 300

Steel Surcharge

\$ 108

Options:

- 120v / 20amp convenience receptacles on case rear - DR – (2 Total) INCLUDED
- Solid surface cap on unit top – (standard material pricing) INCLUDED
- Adjustable hot shelves – flat or slanted INCLUDED
- LED lighting package INCLUDED
- Full coverage radiant top heat INCLUDED
- Extended Warranty – 2nd year parts & labor INCLUDED
- 3rd Year Extended Warranty – P & L \$ 160

Specifications:

- Overall Dimensions 74.5" L x 35" D x 54" H
- Chicken Dome Capacity 6'-2.5" 2'-11 4'-6"
3-level 60



**Ahold
Delhaize**

FOOD LION

Quantity pricing is based upon receipt of PO for all units at one time, for fabrication and shipping at the earliest possible date

Steel surcharge is a straight pass-through cost and is valid for orders placed before 6/30/20

Sales / Use Tax Not Included

Pricing is FOB factory and valid for 30 days from January 24, 2020

Atlantic Food Bars reserves the right to change specifications without notice

All orders subject to a 50% cancellation fee

ALL MECHANICAL CONNECTIONS TO BE MADE BY OTHERS



HOT
Atlantic Food Bars
Hot Food Merchandising
Equipment Specialists

888-MEAL-SOLUTIONS (888-632-5765)
www.atlanticfoodbars.com

HUSSMANN[®] Excel



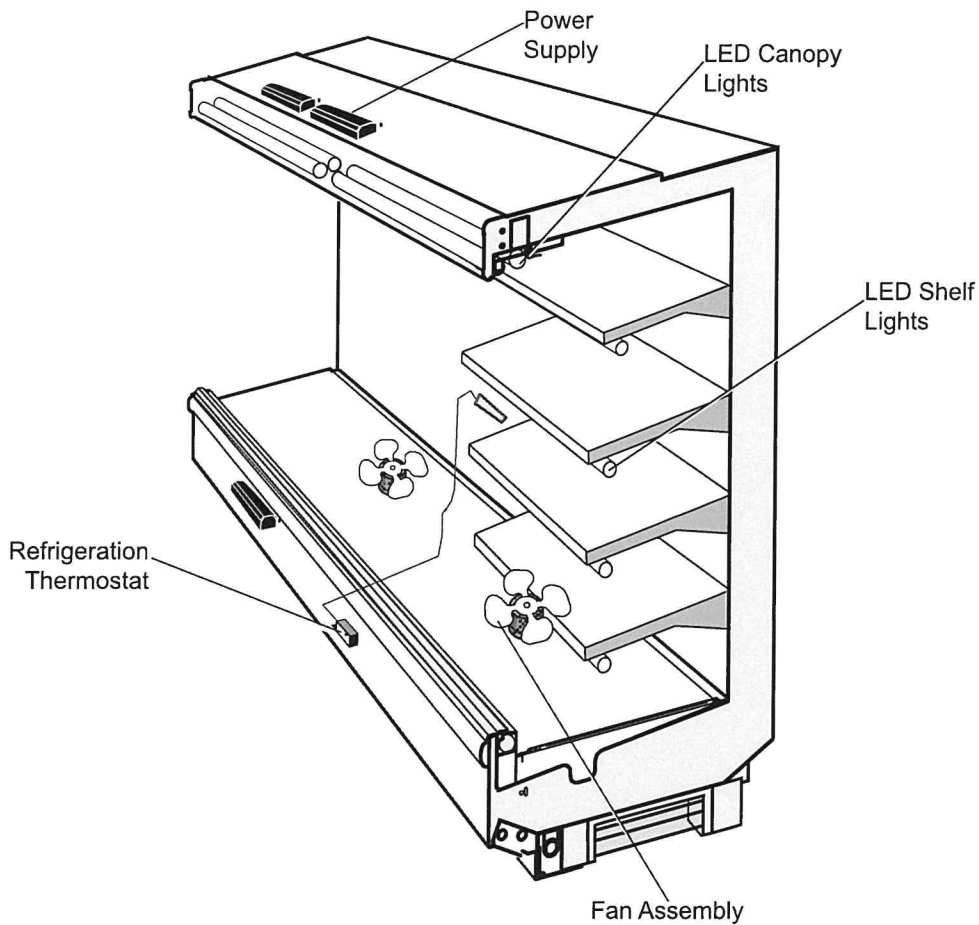
D5X-LEP

Technical Data Sheet
P/N 0463869_Q

NSF[®] Certified

July 2019

DOE 2017
Energy Efficiency
Compliant



NSF Certification

This merchandiser model is manufactured to meet NSF/ANSI (National Sanitation Foundation) Standard #7 requirements for construction, materials and cleanability.



Scan the QR code on your mobile device to access additional product information or order parts.

Parts may also be ordered at:

parts.husmann.com

Call toll free: 1.855.487.7778

We reserve the right to change or revise specifications and product design in connection with any feature of our products. Such changes do not entitle the buyer to corresponding changes, improvements, additions or replacements for equipment previously sold or shipped.

Note: Revision Q: July 2019. Updated Lighting and CaseShieldPTM.

Data sheet-Excel-D5X-LEP

Engineering Plan Views

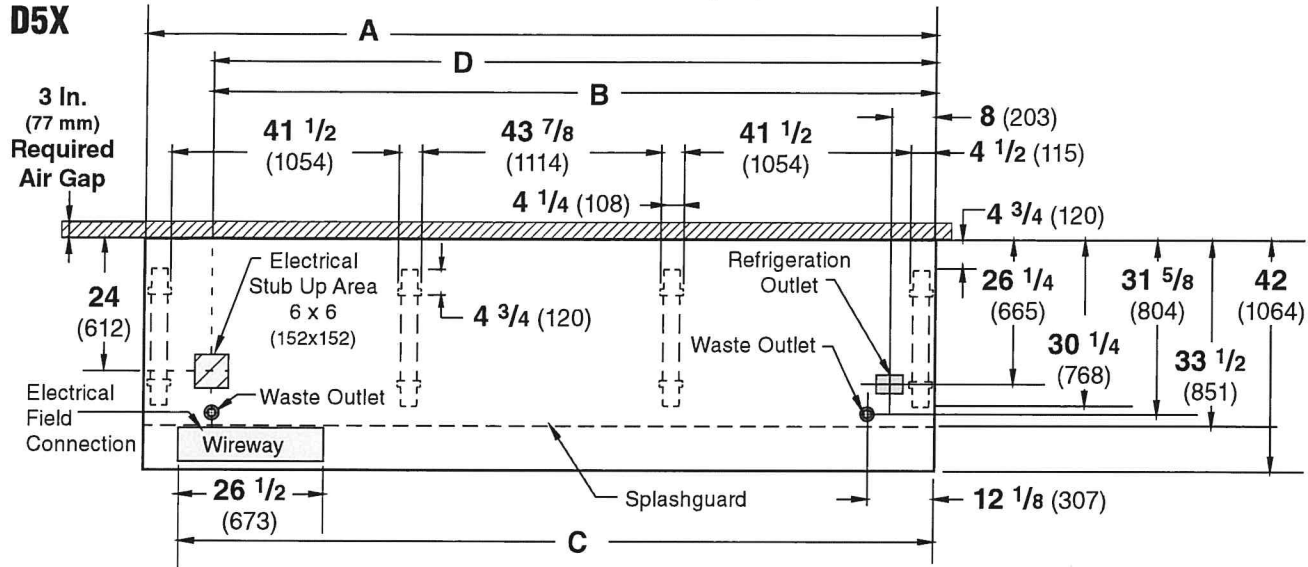
PHYSICAL DATA	
Merchandiser Drip Pipe (in.)	1 1/4
Merchandiser Liquid Line (in.)	3/8
Merchandiser Suction Line (in.)	7/8

Dairy & Delicatessen

10-2004

Dimensions shown as in. and (mm).

D5X



NOTE: Case-to-Case Electrical Connections are made IN FRONT OF SPLASHGUARD.

FRONT

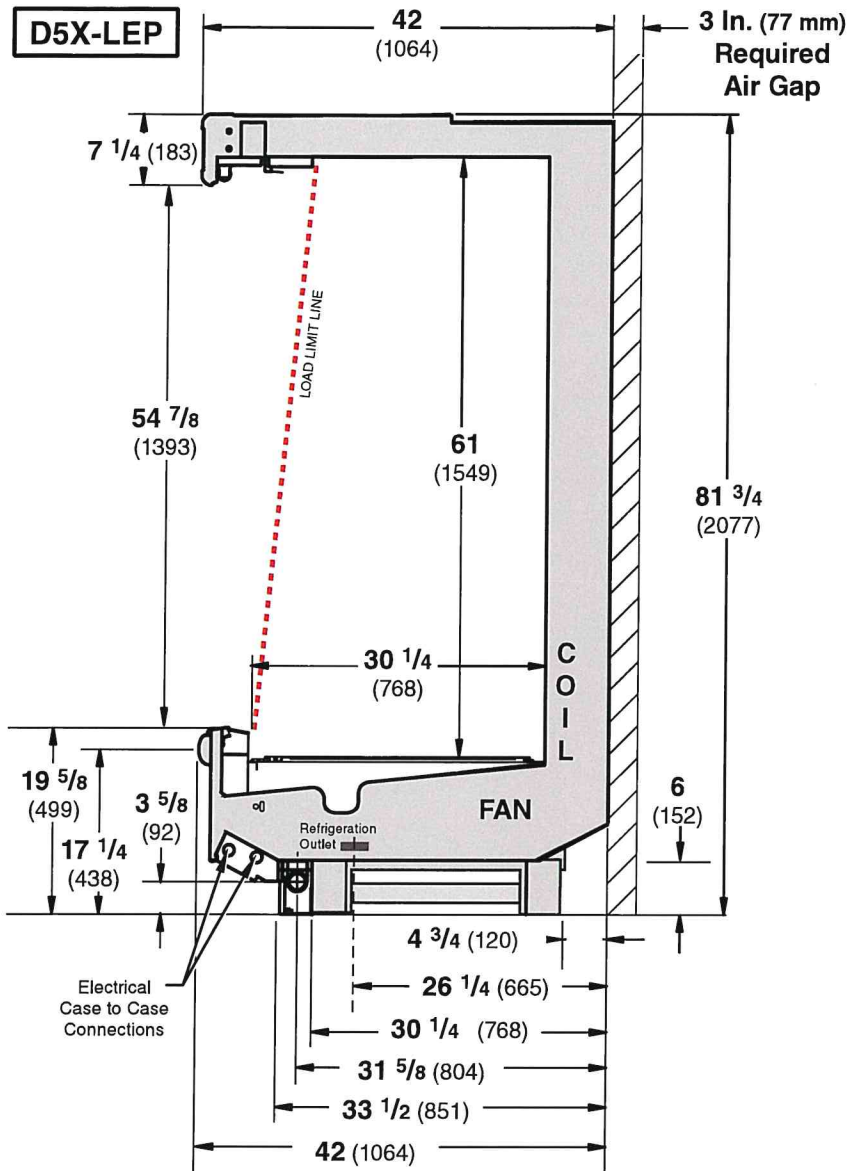
	4 ft	6 ft	8 ft	10 ft	12 ft
General					
(A) Case Length (without ends or partitions) <i>(Each end and insulated partition adds 1 1/2 in. (38 mm) to case line up.)</i>	48 3/8 (1229)	72 3/8 (1838)	96 3/8 (2448)	120 1/2 (3061)	144 1/2 (3670)
Maximum O/S dimension of case back to front <i>(includes bumper)</i>	42 (1064)	42 (1064)	42 (1064)	42 (1064)	42 (1064)
Back of case to front of splashguard	33 1/2 (851)	33 1/2 (851)	33 1/2 (851)	33 1/2 (851)	33 1/2 (851)
Back of case to O/S edge of front leg	30 1/4 (768)	30 1/4 (768)	30 1/4 (768)	30 1/4 (768)	30 1/4 (768)
Distance between edges of external legs and center legs	NA	29 1/2 (750)	41 1/2 (1054)	29 1/2 (749)	41 1/2 (1054)
Distance between edges of center legs	NA	NA	NA	43 7/8 (1114)	43 7/8 (1114)
Distance between front legs and splashguard	2 3/4 (70)	2 3/4 (70)	2 3/4 (70)	2 3/4 (70)	2 3/4 (70)
Electrical Service <input checked="" type="checkbox"/> <i>(Electrical Field Wiring connection point)</i>					
(B) RH End of case to center of stub up area	36 1/4 (921)	60 1/4 (1530)	84 1/4 (2140)	108 1/4 (2750)	132 3/8 (3363)
Back of case to center of stub up area	24 (612)	24 (612)	24 (612)	24 (612)	24 (612)
Length of electrical wireway Wireway	26 1/2 (673)	26 1/2 (673)	26 1/2 (673)	26 1/2 (673)	26 1/2 (673)
(C) RH End of case to LH end of wireway	42 1/8 (1070)	66 1/8 (1680)	90 1/8 (2289)	114 1/4 (2902)	138 1/4 (3511)
Waste Outlets (One each end) <input checked="" type="checkbox"/>					
(D) RH End of case to the center of LH waste outlet	36 1/4 (921)	60 1/4 (1530)	84 1/4 (2140)	108 1/4 (2750)	132 3/8 (3363)
RH End of case to the center of RH waste outlet	12 1/8 (307)	12 1/8 (307)	12 1/8 (307)	12 1/8 (307)	12 1/8 (307)
Back O/S of case to center of waste outlets	31 5/8 (804)	31 5/8 (804)	31 5/8 (804)	31 5/8 (804)	31 5/8 (804)
Schedule 40 PVC drip pipe	1 1/4 (32)	1 1/4 (32)	1 1/4 (32)	1 1/4 (32)	1 1/4 (32)
Refrigeration Outlet <input checked="" type="checkbox"/>					
Back of case to center of refrigeration outlet	26 1/4 (665)	26 1/4 (665)	26 1/4 (665)	26 1/4 (665)	26 1/4 (665)
RH end of case to center of refrigeration outlet	8 (203)	8 (203)	8 (203)	8 (203)	8 (203)

Multi-deck, 5 Display Levels, Low Front



Husmann refrigerated merchandisers configured for sale for use in the United States meet or surpass the requirements of the DOE 2017 energy efficiency standards.

Dimensions shown as in. and (mm).



Estimated Charge ***		D5X-LEP	
4 ft	1.9 lb	30 oz	0.9 kg
6 ft	2.8 lb	45 oz	1.3 kg
8 ft	3.7 lb	59 oz	1.7 kg
10 ft	4.7 lb	75 oz	2.1 kg
12 ft	5.1 lb	82 oz	2.3 kg

***This is an average for all refrigerant types. Actual refrigerant charge may vary by approximately half a pound (8 oz/0.2 kg).

Excel D5X-LEP
Dairy & Delicatessen

REFRIGERATION DATA

Note: This data is based on store temperature and humidity that does not exceed 75°F and 55% R.H.

D5X-LEP§	UNLIT	LIT	PEG*
Discharge Air °F	32	30	30
Evaporator °F	28	26	26
Unit Sizing °F	26	24	24

§ Average evaporator temperature shown. Use dew point for high glide refrigerants for unit sizing. Care should be taken to use the dew point in PT tables for measuring and adjusting superheat. Adjust evaporator pressure as needed to maintain discharge air temperature shown.

Btu/hr/ft — Unlit Shelves†

D5X-LEP	Parallel	Conventional
UNLIT	1263	1338
PEG*	1418	1503

* Husmann Peg Shelves (Deli only).

† Add 10 Btu/hr/ft per shelf row for LED fixtures. Add 20 Btu/hr/ft per shelf row for fluorescent lamps. Reduce refrigeration load by 15% if fitted with CaseShieldPTM.

DEFROST DATA

Frequency Hr 8
Defrost Water (lb/ft/day) 10.5
(± 15% based on case configuration and product loading).

OFFTIME D5X-LEP
Time (minutes) 30

ELECTRIC OR GAS Not Recommended

CONVENTIONAL CONTROLS

Low Pressure Backup Control

C/CO** D5X-LEP
19°F / 9°F

Indoor Unit Only, Pressure Defrost

Termination** 48°F

**Use a Temperature Pressure Chart to determine PSIG conversions.

Excel D5X-LEP

Dairy & Delicatessen

Electrical Data

	4 ft	6 ft	8 ft	10 ft	12 ft
Number of Fans – 12W	1	—	2	1	3
Number of Fans – 7W	—	2	—	2	—

Evaporator Fans			Amperes					Watts				
			4 ft	6 ft	8 ft	10 ft	12 ft	4 ft	6 ft	8 ft	10 ft	12 ft
120V	60Hz	Standard Energy Efficient	0.30	0.38	0.60	0.68	0.90	18	28	36	46	54
230V	60Hz	Standard Energy Efficient	0.15	0.20	0.30	0.35	0.45	18	28	36	46	54
230V	60Hz	Export	0.33	0.50	0.66	0.80	0.99	50	78	100	128	150
230V	50Hz	Export	0.38	0.56	0.76	0.94	1.14	57	84	114	141	171

Minimum Circuit Ampacity

120V	60Hz	Standard Energy Efficient	0.50	0.58	0.80	0.88	1.10
230V	60Hz	Standard Energy Efficient	0.35	0.40	0.50	0.55	0.65
230V	60Hz	Export	0.53	0.70	0.86	1.00	1.19
230V	50Hz	Export	0.58	0.76	0.96	1.14	1.34

Maximum Over Current Protection 120V

Maximum Over Current Protection 120V	20	20	20	20	20
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Maximum Over Current Protection 230V

Maximum Over Current Protection 230V	15	15	15	15	15
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*ONLY LIGHTING CONFIGURATIONS THAT ARE COMPLIANT WITH THE U.S. DEPT. OF ENERGY (DOE) 2017 REGULATION ARE AVAILABLE FOR SALE FOR USE IN THE U.S.A.

LED LIGHTING			Amperes					Watts				
			4 ft	6 ft	8 ft	10 ft	12 ft	4 ft	6 ft	8 ft	10 ft	12 ft
EcoShine ULTRA Canopy Lights												
	1 Row EcoShine ULTRA		0.16	0.26	0.36	0.42	0.54	19	31	43	50	64
EcoShine II Canopy Lights												
	EcoShine II		0.16	0.26	0.32	0.42	0.48	19	32	39	51	58
	EcoShine II HO		0.22	0.33	0.44	0.55	0.66	27	40	53	66	79
EcoShine II Shelf												
	1 Row of Shelves		0.08	0.12	0.16	0.20	0.25	10	14	20	24	30
	4 Rows of Shelves		0.33	0.47	0.66	0.80	0.99	40	56	79	96	119
	5 Rows of Shelves		0.41	0.59	0.82	1.00	1.24	49	70	99	120	148
	6 Rows of Shelves		0.49	0.70	0.99	1.20	1.48	59	85	119	144	178
EcoShine II Rail Light —1 Row												
			0.08	0.12	0.16	0.20	0.25	10	14	20	24	30
Standard Lighting (T-8 fluorescent)												
	Each Row of Canopy, Shelf or Rail Lights		0.26	0.51	0.51	0.77	0.77	30	59	59	85	85

120V Lighting Circuit Total = Standard Lighting + Total Optional Lighting + Optional Shelf Lighting

120V EcoShine LED Lighting Circuit Total = Total Canopy Lighting + Optional Shelf Lighting

230V Lighting Circuit Total = Multiply 120V Lighting Circuit Total by 0.52

Please note: some combinations of fluorescent lights on this case model may not be compliant with DOE 2017 and may not be available to order in the US and Canada. More lighting options are available with LED lights. The Hussmann Product Configurator will not allow lighting options that do not comply with the DOE 2017 standards.

Product Data

<i>Recommended Usable Cube</i> ¹ (Cu Ft/Ft)	9.39 ft ³ /ft (0.87 m ³ /m)
<i>AHRI Total Display Area</i> ² (Sq Ft/Ft)	4.58 ft ² /ft (1.40 m ² /m)
<i>Shelf Area</i> ³ (Sq Ft/Ft)	9.89 ft ² /ft (3.02 m ² /m)

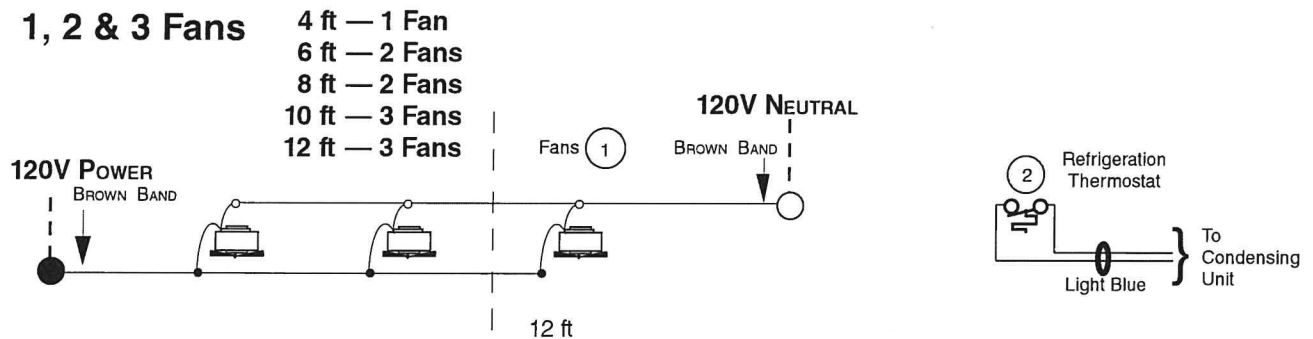
- ¹ AHRI Refrigerated Volume less shelving and other unusable space: Refrigerated Volume/Unit of Length, ft³/ft [m³/m]
- ² Computed using AHRI 1200 standard methodology: Total Display Area, ft² [m²]/Unit of Length, ft [m]
- ³ Shelf surface area is composed of bottom deck plus standard shelf complement, as shown in the Hussmann *Product Reference Guide*. The standard shelf complement for this model is (4) rows of 22-inch shelves.

ESTIMATED SHIPPING WEIGHT⁴

Case	4 ft	6 ft	8 ft	10 ft	12 ft	Solid End (each)
lb (kg)	800 (363)	1000 (454)	1200 (544)	1300 (590)	1400 (635)	100 (45)

⁴ Actual weights will vary according to optional kits included.

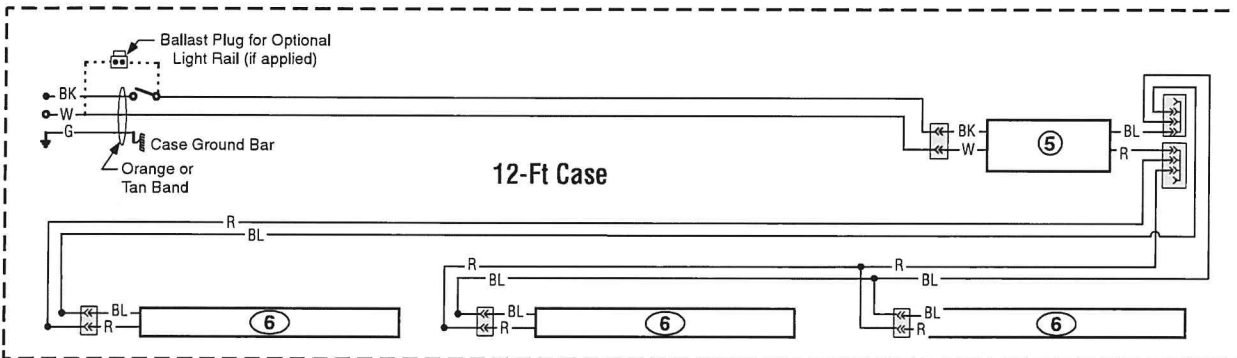
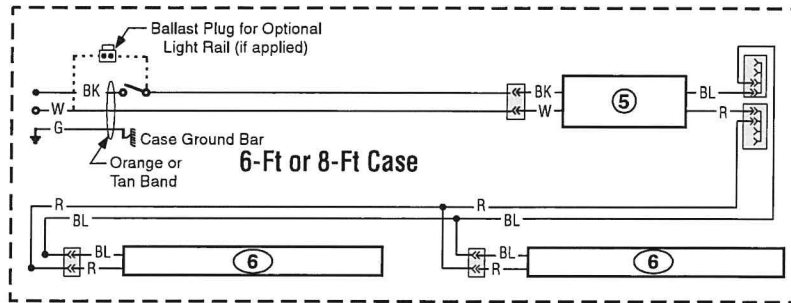
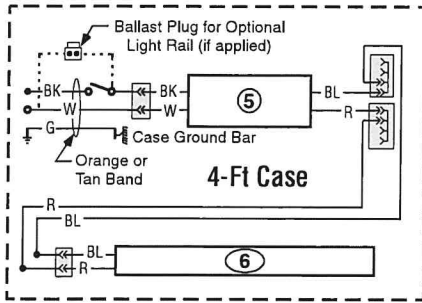
**Fan Wiring
Offtime Defrost**



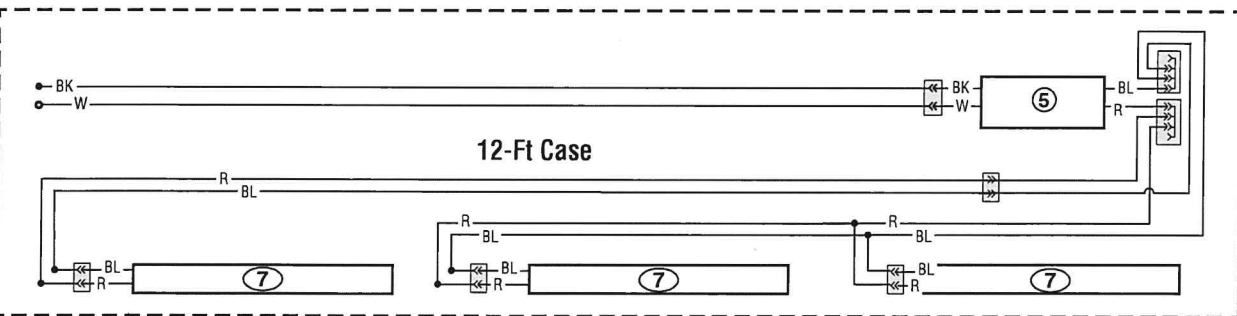
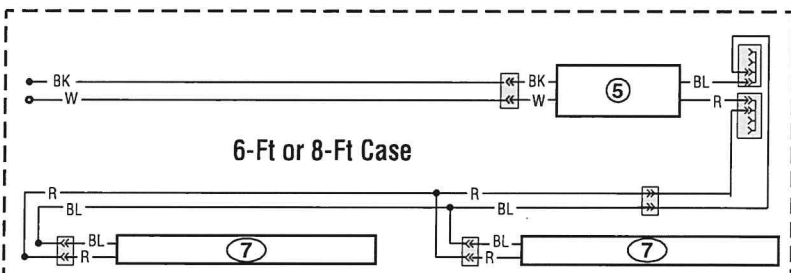
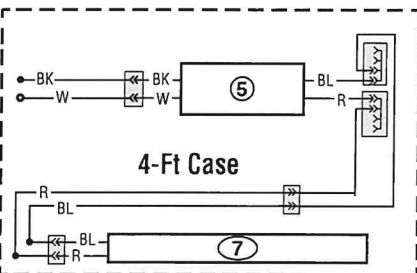
Scan QR code to access
Fluorescent Wiring Diagrams
on your mobile device.

Optional Canopy and Rail Light Circuits — LED Fixtures

LED Canopy Lighting — 1 Row



LED Rail Lighting — 1 Row



WARNING

All components must have mechanical ground, and the merchandiser must be grounded.

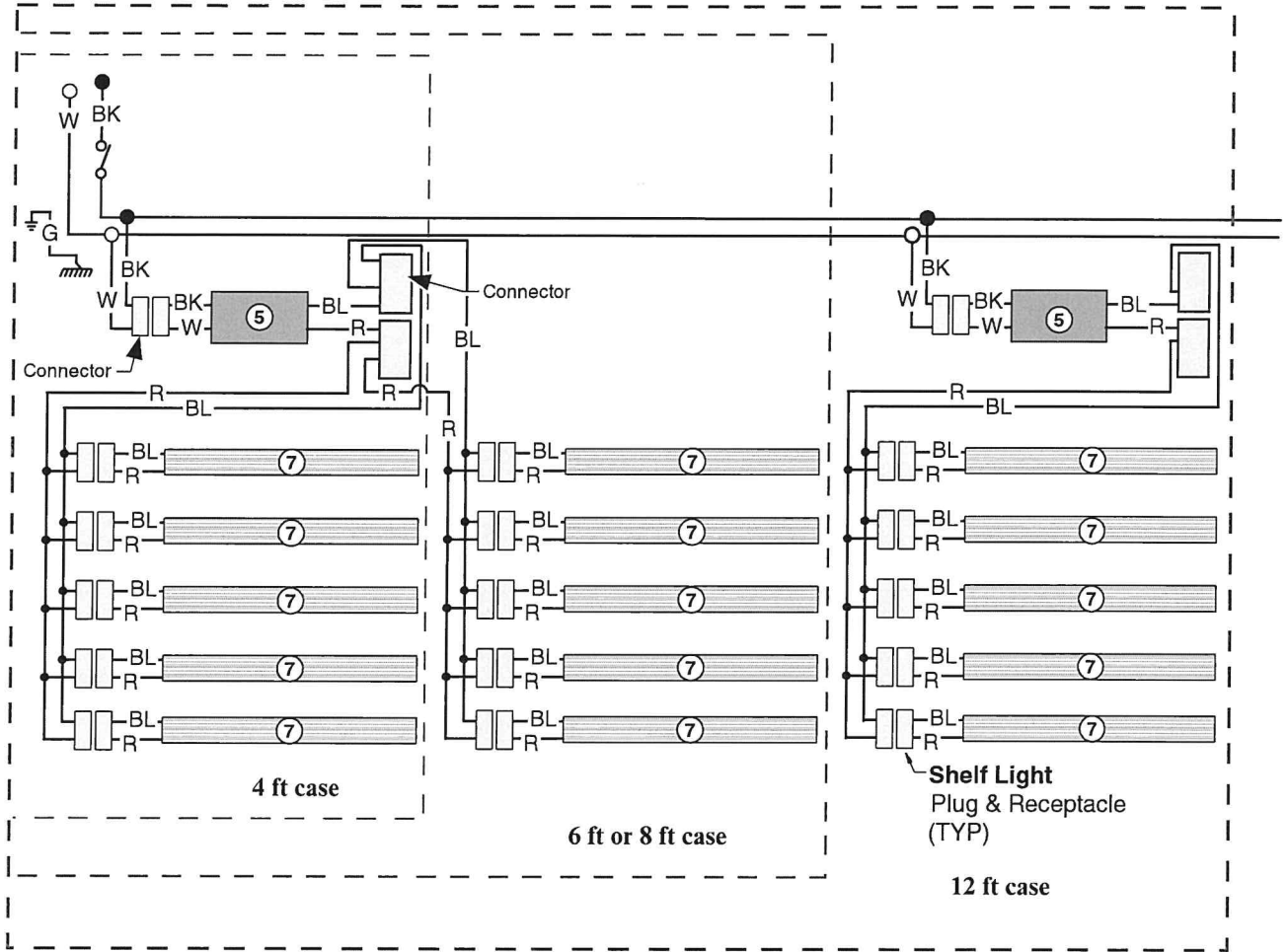
CIRCLED NUMBERS = PARTS LIST ITEM NUMBERS

R = Red Y = Yellow G = Green BL = Blue BK = Black W = White

● = 120V POWER ○ = 120V NEUTRAL ⊥ = FIELD GROUND $\overline{m\overline{m}}$ = CASE GROUND

Optional Shelf Lighting LED Fixtures

Shelf Harness and LED Light Circuits for 4 or 5 Rows of Shelves



WARNING

All components must have mechanical ground, and the merchandiser must be grounded.

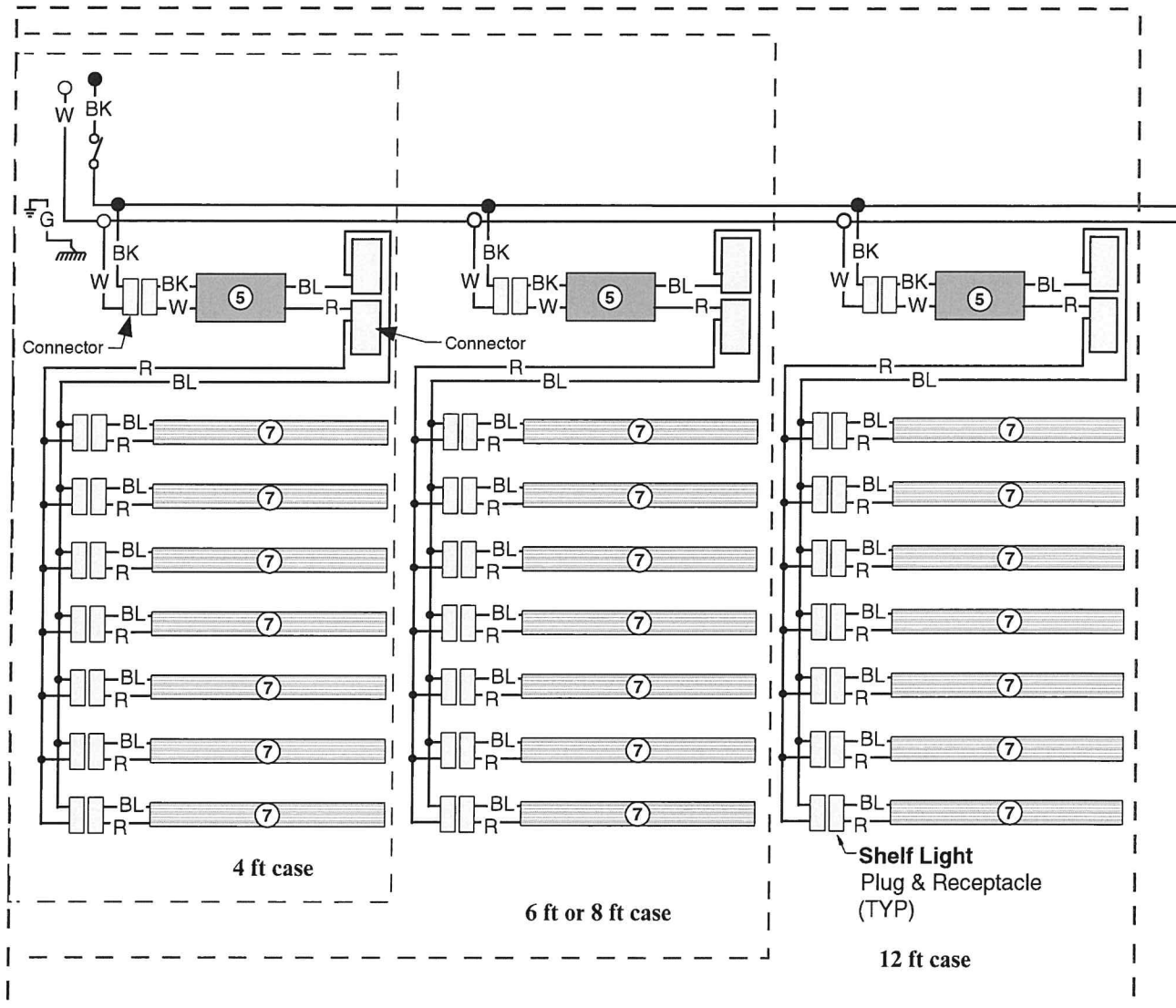
CIRCLED NUMBERS = PARTS LIST ITEM NUMBERS

R = Red G = Green BL = Blue BK = Black W = White

● = 70V POWER ○ = 70V NEUTRAL ⊥ = FIELD GROUND mm = CASE GROUND

Optional Shelf Lighting LED Fixtures

Shelf Harness and LED Light Circuits for 6 or 7 Rows of Shelves



WARNING

All components must have mechanical ground, and the merchandiser must be grounded.

CIRCLED NUMBERS = PARTS LIST ITEM NUMBERS

R = Red G = Green BL = Blue BK = Black W = White

● = 120V POWER ○ = 120V NEUTRAL ⊥ = FIELD GROUND *mm* = CASE GROUND

Combitherm® CTP7-20E

Electric Boiler-free

ALTO-SHAAM

Combining multiple cooking functions into a single appliance, Combitherm® ovens provide endless versatility, reliability and unmatched performance. An all-in-one solution for efficient and consistent food production. Combitherm ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more. Execute every dish, no matter how simple or complex, faster than ever with flawless precision and consistency.



CTP7-20E

Standard features

- Four cooking modes—steam, convection, combination, and retherm
- Single-point probe on Deluxe control models
- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- Four fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- LED illuminated door handle is designed for the needs of the busy kitchen, and provides visual notification of the oven status
- Absolute Humidity Control™ allows for selection any humidity level from 0-100% to maximize food quality, texture, and yield
- SafeVent™ provides automatic steam venting at the end of the cooking cycle



- 8** Eight, full-size sheet pans or eight GN 2/1 pans; sixteen full-size or GN 1/1 pans, two rows deep
- 2** Two side racks with eight non-tilt support rails; 19-7/8" (505mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails
- 168 lb (76 kg) product maximum
- 105 quarts (133 liters) volume maximum
- Four (4) wire shelves included. Additional wire shelves required for maximum capacity.

Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m³ for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m³ established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.



This oven complies with UL 710B, section 59 COA #5760

Configurations (select one)

- Boiler version
- PROpower™

Door swing

- Right hinged
- Recessed door, optional (not available on ventless hood)

Electrical

- 208-240V 1ph
- 208-240V 3ph
- 380-415V 3ph
- 440-480V 3ph

Accessories (select all that apply)

- Ventech™ Hood
- Ventech™ Hood PLUS
- CombiLatch™
- Stacking hardware
- Seismic feet package, optional
- Smoking feature - including one-step cold smoking (not available on units with security devices)
- Extended one-year warranty
- Automatic grease collection system, includes four 6-piece, self-trussing poultry racks #5014438, interior drip collection pan, and grease collection container with shut off valve

Cleaning

- Automatic tablet-based cleaning system, standard
- Automatic liquid cleaning system, optional

Probe choices

- Removable, single-point, quick-connect core temperature probe, standard
- Removable, single-point, quick-connect sous vide temperature probe, optional
- Hard-wired, multi-point core temperature probe, optional (factory only installed)

Water treatment

- RO system OPS175CR/5 (5031203)

Security devices for correctional facility use

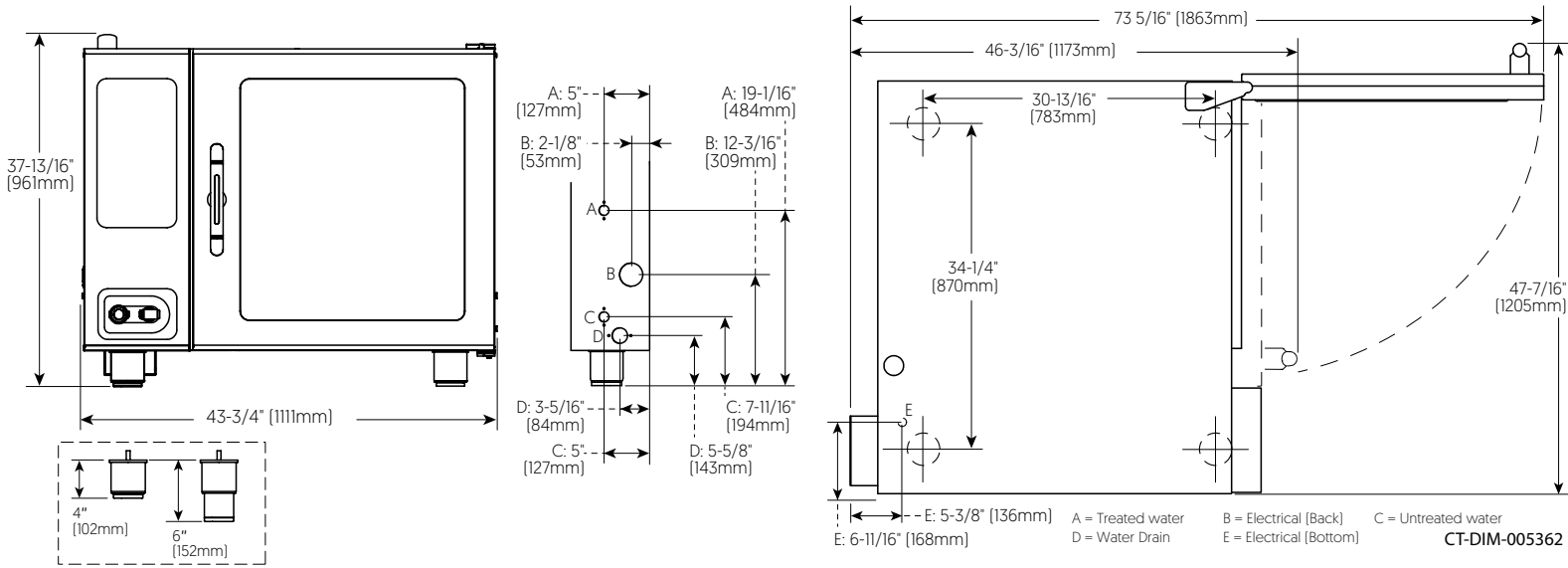
- Optional base package (not available with recessed door): includes tamper-proof screw package, excludes temperature probe
- Anti-entrapment device, optional
- Control panel security cover, optional
- Hasp door lock (padlock not included), optional
- Removable, single-point, quick-connect core temperature probe, optional

Installation options (select one)

- Alto-Shaam Combination Factory Authorized Installation Program - available in the U.S. and Canada only
- Installation Start-Up Check - available through an Alto-Shaam authorized service agency

Combitherm® CTP7-20E

Specification



Model

CTP7-20E

Exterior (H x W x D)

37-13/16" x 43-3/4" x 46-3/16" [961mm x 1111mm x 1173mm]

Exterior with recessed door (H x W x D)

37-13/16" x 48-3/4" x 46-3/16" [961mm x 1238mm x 1173mm]

Ship Dimensions (L x W x H)*

CTP7-20E 56" x 49" x 65" [1422mm x 1245mm x 1651mm]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

Interior (H x W x D)

23-1/4" x 24-1/4" x 32-3/4" [590mm x 616mm x 832mm]

Net Weight

680 lb [308 kg]

Ship Weight*

727 lb [330 kg]



- Top: 20" [508mm]
- Left: 0" [0mm]
- Right: 0" [0mm] Non-combustible surfaces
- Bottom: 5-1/8" [130mm]
- Back: 4" [102mm]
- 4-5/16" [109mm] optional plumbing kit



- Oven must be installed level.
- Water supply shut-off valve and back-flow preventer when required by local code.
- Hood installation is required.
- Drain must not be located directly underneath the appliance.



Heat of rejection

CTP7-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,305	0.38



Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft [1 m] from unit.
With hood system, a maximum 81 dBA was measured at 3.3 ft [1 m] from unit.



CTP7-20E					ECO Standard			PROpower™ Option**			Connection	Certification
	V	Ph	Hz	Awg	A	Breaker	kW	A	Breaker	kW		
208-240V	208	1*	50/60	1	79.1	80	16.5	92.1	100	19.2	L1, L2/N, G	
	240	1*	50/60	1/0	91.3	100	21.9	106.3	110	25.5	L1, L2/N, G	
208-240V	208	3	50/60	4	45.7	50	16.5	58.7	60	19.2	L1, L2, L3, G	
	240	3	50/60	3	52.7	60	21.9	67.7	70	25.5	L1, L2, L3, G	
380-415V	380	3	50/60	6	28.0	32	18.7	41.7	63	21.4	L1, L2, L3, N, G	
	415	3	50/60	4	30.4	32	21.9	45.4	63	25.5	L1, L2, L3, N, G	
440-480V	440	3*	50/60	8	20.6	25	15.7	26.5	30	18.3	L1, L2, L3, G	
	480	3*	50/60	8	22.4	25	18.7	28.8	35	21.8	L1, L2, L3, G	

Electrical connections must meet all applicable federal, state, and local codes. No cord, no plug, dedicated circuit required.

*Electrical service charge applies.

**No-cost option on electric models.

CTP7-20E	With CombiSmoker® Option				ECO Standard			PROpower™ Option**			Connection	Certification
	V	Ph	Hz	Awg	A	Breaker	kW	A	Breaker	kW		
208-240V	208	1*	50/60	1	81.6	90	17.0	94.6	100	19.7	L1, L2/N, G	
	240	1*	50/60	1/0	94.1	100	22.6	109.1	110	26.2	L1, L2/N, G	
208-240V	208	3	50/60	4	48.2	50	17.0	61.2	70	19.7	L1, L2, L3, G	
	240	3	50/60	3	55.6	60	22.6	70.6	70	26.2	L1, L2, L3, G	
380-415V	380	3	50/60	6	30.6	32	19.3	44.4	63	22.0	L1, L2, L3, N, G	
	415	3	50/60	4	33.3	63	22.6	48.3	63	26.2	L1, L2, L3, N, G	
440-480V	440	3*	50/60	8	21.9	30	16.2	27.3	30	18.1	L1, L2, L3, G	
	480	3*	50/60	8	23.8	30	19.2	30.0	35	22.3	L1, L2, L3, G	

Electrical connections must meet all applicable federal, state, and local codes. No cord, no plug, dedicated circuit required.

*Electrical service charge applies.

**No-cost option on electric models.



Water requirements (per oven)

- Two cold water inlets - drinking quality
- One treated water inlet: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200-600 kPa] at a minimum flow rate of 0.26 gpm [1 L/min].
- One untreated water inlet: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200-600 kPa] at a minimum flow rate of 2.64 gpm [10 L/min]. Water drain: 1-1/2" [40mm] connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F [93°C].



Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

Water Quality Standards

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using the Alto-Shaam Reverse Osmosis System to properly treat your water.

Inlet Water Requirements		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm [mg/L]	Less than 0.1 ppm [mg/L]
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm [mg/L]	Less than 30 ppm [mg/L]
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm [mg/L]	Less than 12 ppm [mg/L]
Total Dissolved Solids (tds)	50-125 ppm	50-360 ppm

CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
 Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com

BIZERBA

■ ... closer to your business

■ ... Certainly more hygienic ...

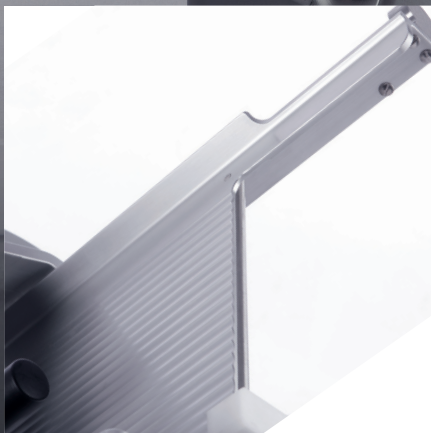
The new Premium Class slicer GSP ...



... NEW – Be a cut above the rest
due to decisive innovations ...



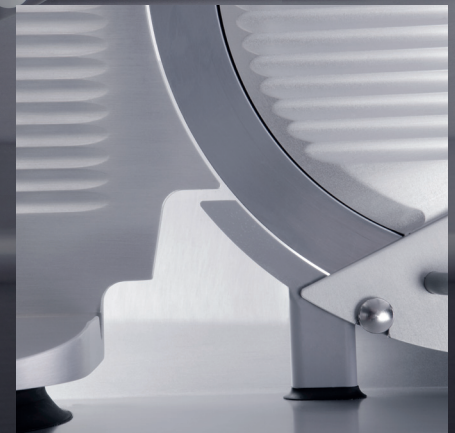
For decades, they have been the standard for quality, safety, hygiene, and ergonomics: the manual slicing machines of Bizerba. The GSP H 33 is no exception to this rule. On the contrary – it is easier to clean, has fewer joints, and offers more safety than ever before. We are never satisfied with what we have achieved, but rather we are always looking for solutions that simplify your daily work.



One-part slide now parallel to the guide axis in the vicinity of the extension



Tray now with raised side edge for hygienic work at the counter



One-part blade protection ring with integrated attachment

Particularly energy-efficient working:

The automatic slicer GSP HD 33 is even more effective

- More than 50% lower energy consumption during cutting
- More than 75% lower consumption during idling in comparison with today's machines
- No stand-by energy consumption when the machine is switched off

... The GSP H 33: significant less energy consumption ...




Considerably improved hygiene due to:

- Dishwasher-proof grinding unit
- Even fewer joints:
 - One-part slide even in the vicinity of the guide axis
 - One-part blade protection ring with integrated attachment onto the bottom and side of the machine housing
 - One-part seat and locking mechanism for the arm of the remainder holder
 - Slide handle attached directly to the slide base
- New, easy-to-clean blade cover – simple to mount and disassemble
- One-part stop plate with liquid groove
- Hygienic tray with raised side edge

Considerably improved safety due to:

- Maximum finger protection due to widened back wall


1-phase AC current

- 120 V, specialised data available on request
- 60 Hz
- Power consumption 0.24 KW (GSP HD)
- Power consumption 0.42 KW (GSP H)

Blade diameter

- 13" (330 mm)

Blade speed

- 227 r.p.m.

Max. produce size

- round: 8" (202 mm)
- height: 4.96" (126 mm)
- width: 11.6" (290 mm)

Strokes per minute (GSP HD only)

- full: 35 - 46 - 57
- mid: 46 - 58 - 68
- short: 68 - 79 - 91

Slice thickness

- 0 - 0.94" (0 - 24 mm) infinitely variable

Installation area

- GSP HD: (L x W) 20.87" x 18.90" (530 x 480 mm)
- GSP H: (L x W) 20.87" x 18.90" (530 x 480 mm)

External dimensions
(carriage inclined at 25°)

- GSP HD: (L x W x H) 28.54" x 23.07" x 2 4.53" (725 x 586 x 623 mm)
- GSP H: (L x W x H) 28.54" x 23.07" x 23.15" (725 x 586 x 588 mm)

Operating area

- GSP HD: (L x W) 31.74" x 35.4" (806 x 899 mm)
- GSP H: (L x W) 31.74" x 35.4" (806 x 899 mm)

Protection type

- IP 33

Additional equipment

- Vegetable chute
- Product fences
- PW scale 120 V / 60 Hz, 540 W

Members of the Bizerba Group

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HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**QUANTUM
SERVICE SCALE SYSTEM****HOBART****STANDARD FEATURES**

- Full capacity tare
- Dual price frequent shopper labeling
- NSF Certified, UL Listed
- Lowest profile of any comparable scale on the market – 5¼" high.
- ATM style console with LCD graphics display
- 32 flashkeys
- Graphics capability
- Retailer defined security
- Easy cassette label loading system
- Large label roll capacity
- Custom label sizes and formats available from 1.75" to 10" length
- Weighing capability
 - 30 lb. x 0.01
 - 50 lb. x 0.01 graduations
 - Dual Range 12 lb. x 0.005, 30 lb. x 0.01
 - 300 lb. x 0.1 (with optional platform scale)

MEMORY

- 2.5 MB RAM standard (approximately 6,000 PLU's with basic item information)
- Expandable memory up to 4.5 MB RAM in 2 MB increments

PROGRAMMABILITY

- Manual entry with keypad or attached keyboard
- Network via serial, TCP/IP, or wireless communications
- Disk backup and restore

COMMUNICATIONS CAPABILITY

- Serial – RS485
- TCP/IP – Hardwired Ethernet
- TCP/IP – Wireless Ethernet
 - Uses PCMCIA Card Adapter (Symbol, Cisco, others)
 - 802.11 b 2 Mb and 11 Mbit
- Security
 - 128 bit WEP encryption
 - LEAP authentication
 - VPN security

MODEL

- QUANTM1-1 – Stand Alone Quantum1-1

OPTIONAL ACCESSORIES

- F-19403 Operator Manual
- F-34350 Supervisor Manual
- Manuals on CD – P/N 00-442330
- Fish Platter
- Candy Scoop
- Wide label cassette 2¼" wide
- Narrow label cassette 1½" wide
- 2 MB RAM memory
- NSW & HWS printer post, bracket & scale support
- Computer, IBM XT-type keyboard
- Print head cleaning kit
- Disk Player/Recorder – external back-up disk drive
- Manuals on CD – QUANTM-SUPMAN
- Keyboard Adapter for AT and PS2 style – KYBADP-ATPS2
- 300 lb. weigher platform – QUANTHC-1
- Flash Upgrade – upgrade operating system and add features via your network
- Buyer's Assurance – Second year extended warranty

Specifications, Details and Dimensions on Inside and Back.

**QUANTUM SERVICE SCALE SYSTEM**

QUANTUM SERVICE SCALE SYSTEM



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QUANTUM FEATURES:

Lowest profile of any comparable scale on the market – 5¼” high.

OPERATOR’S CONSOLE

- ATM style, high resolution vacuum fluorescent pivoting display: provides clear, concise graphic images which ensures best operator viewing.
 - All PLU data is displayed on screen: Product number, unit price, by count, weight, tare, shelf life, sell-by, best-before, packed-on, freeze-by, UPC#, net weight, total price, label type, label format, graphics, and customer marquee message for verification.
- NOTICE:** Fluorescent lamp in display panel contains a small amount of mercury. Please dispose of according to local, state or federal laws.
- Seven position screen adjustments ensure best viewing angle, avoid glare.
 - Retailer defined operator security is accessed by operator ID on the console.
 - Eight – “F” Function keys located to the right of the display screen are used to make menu selections and accelerates product look-up. Data is immediately accessed.
 - Four – “S” Function keys located below the display screen are used to swiftly select operator ID, PLU search & entry and Retailer defined macros.

SUPERIOR OPERATOR FUNCTIONS

- **Help key** – Quantum is equipped with context sensitive HELP-Key functions to assist in quick, efficient scale operation.
- **Flash keys** – Allow easy access to PLU Search and Entry.
 - Maximum (32) FLASH KEYS displayed per screen at one time.

ZERO	BLUE SOFT RIPENED	BRIE	GORGNZOLA CREAMY	GORGNZOLA CRUMBLE
LIMBURGER	ITALIAN, SHARP	DANBO, DANISH, SPICED	ROQUEFORT	
MUENSTER	EDAM, IMPORTED	GOUDA, IMPORTED	PROVOLONE	
MAIN DELI (Go to page 1)		END (Go to page 200)		

pg. 36

- Unlimited multiple screens can be programmed to Mirror your display case.

■ Weigh types (modes of operation)

- Wait on a customer
- Prepackaged Products
- Print Multiple Labels
- Production Entry
- Accumulate Items
- Verify Fixed Weight
- Forced Price
- Forced Tare

■ Total Types

Total types allow the Retailer/Supervisor to audit and track ALL Totals types. PRODUCTION totals are permanently configured. In contrast, the Retailer/ Supervisor can configure additional total types required for your operation. Examples:

- AD ITEMS
- CUTTING TEST
- RE-WRAPPS
- MANAGER’S SPECIAL
- NEW ITEMS
- COUPON ITEMS
- MARK DOWNS – MARK UPS

Class totals track product categories. Hourly totals can assist in scheduling Operator ID. Totals track operator productivity.



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QUANTUM SERVICE SCALE SYSTEM

MEMORY CAPACITY

- 2.5 MB RAM standard memory. (Approximately 6,000 PLU's with basic item information.)
- Expandable up to 4.5 MB RAM in 2 MB increments.
- Battery back-up for memory retention for up to 100 hours.

MEMORY PROGRAMMING FORMATS

- Through the external IBM XT/AT/PS2 type computer keyboard, or
- Manually through the Supervisor's QWERTY keyboard.
- IntraNet – Intradepartment Network. Allows high speed programming to be performed by connecting the data of all scales in the department through a Client Server arrangement.
- Mini Net allows programming to be performed by each department on its own individual network.
- Disk Player Recorder or External Disk Drive file transfer.

DISK PLAYER RECORDER



- Information Tracker provides the supervisor information.
- Any price or tare change is recorded by PLU, date and Operator ID.

ITEM FILE INFORMATION STORED IN MEMORY

- PLU number – 1 to 6 Digits
- UPC Numbering Systems
 - 2 & 4 Random Price
 - 0, 6, & 7 Fixed Price
- UPC Number – 1 to 10 Digits
- Portrait Description – UP TO 2,000 Characters
- Landscaped Description – UP TO 2,000 Characters
- Special Message – up to 2,000 Characters
- Portrait Expanded Text – UP TO 2,000 Characters
- Landscaped Expanded Text – UP TO 2,000 characters
- FDA Nutri-Data Template
- Tare – Maximum of 30.09 lbs.
- Shelf Life – UP TO 997 Days
- Product Life – UP TO 997 Days
- Class/Category Number 1 to 6 Digits
- Graphic – 1 Graphic per PLU code
- Graphic – 1 Graphic logo per store
- Label Type – Assigned by PLU by Retailer/Supervisor or Operator for primary and secondary printer.
- Marquee Messages

REAR CUSTOMER DISPLAY INCORPORATES MERCHANDISING DISPLAY

- Four crisp, clear, bold marquee formats:
 1. Permanent Message
 2. Daily Message
 3. Linked message by PLU – for cross merchandising
 4. 24 – timed Daily messages – Capacity 8,760 messages per year or (1) different message per hour every day of the year!

SCROLL, FLASH, HOLD, BLINK!

- Customize each message as it is displayed.

QUANTUM SERVICE SCALE SYSTEM



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LABELS AND PRINTING OPTIONS:

■ LABELS

Cassette label loading system provides fast and efficient change of label stock or easy label size change for merchandising flexibility.

■ PRINTING

The Quantum thermal printhead requires no ink or ribbon.

Preprinted labels may be printed with a customer logo and/or other information.

When using blank labels, the Quantum can be set up to print all of the necessary information including store logo.

Print fields available:

- Store Name & Address – 2 lines
- Bar Code – Portrait Top or Bottom
- Bar Code – Landscaped Left or Right
- PLU Description – Up to 4 lines
- FDA Nutri-Data Template
- Expanded Text – Up to 108 lines
- Net Weight – (1/4" Format) in Ounces, Pounds or Kilograms

- Time
- Tare
- Operator ID
- Operator Name
- Special Message – UP TO 108 lines
- Merchandising Graphic
- Sell-by
- Packed-on
- Product Life
- Freeze-by
- Weight/Count
- Unit Price
- Total Price
- Store ID
- Customer Store Graphic Logo

■ NETWORKING

- Work with scale management software such as: Plum, ADC, Interscale & Perisable solutions.



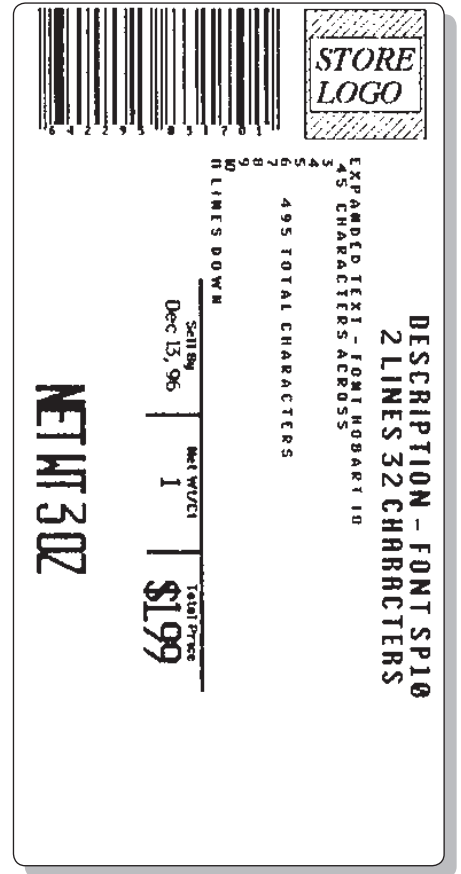
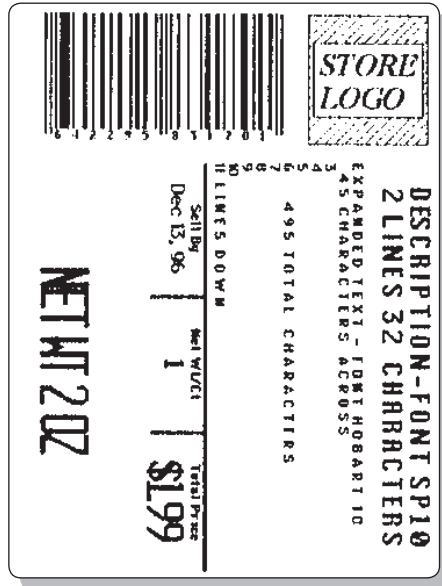
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QUANTUM SERVICE SCALE SYSTEM

LABELS & PRINTING OPTIONS

LANDSCAPE FORMAT

- 1½" x 2"
- 1½" x 3"
- 1½" x Continuous
- 2¼" x 3"
- 2¼" x 4½"
- 2¼" x 6"
- 2¼" x 8"
- 3" x 1½"
- 4½" x 2¼"
- 6" x 2¼"
- 8" x 2¼"



QUANTUM SERVICE SCALE SYSTEM

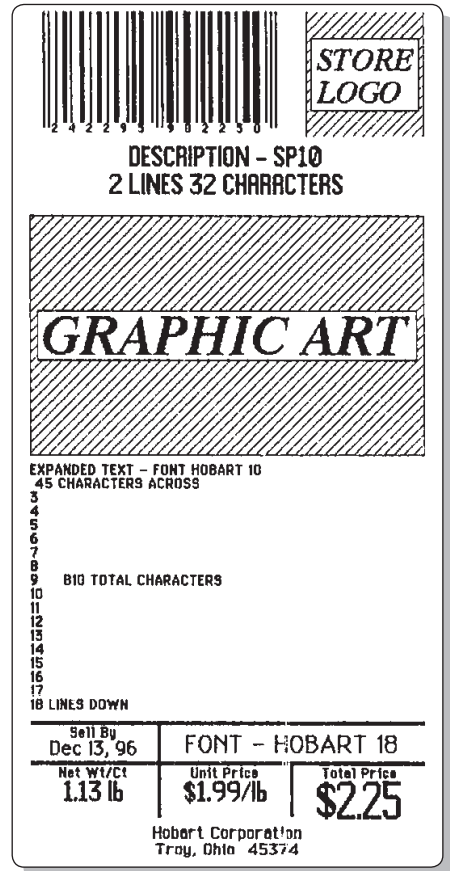
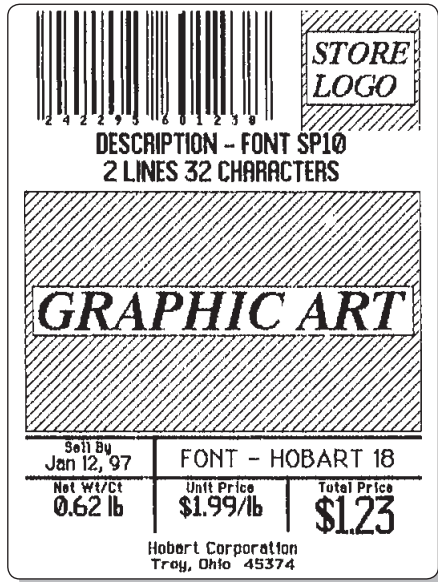
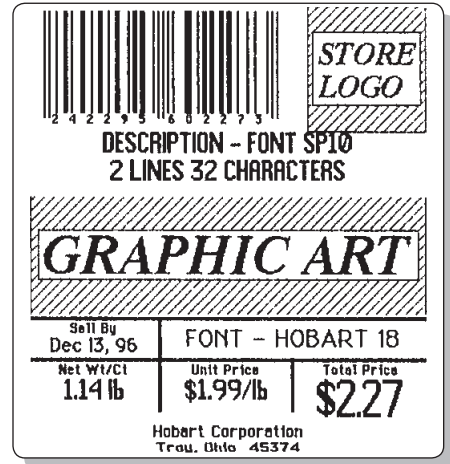


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LABELS & PRINTING OPTIONS

PORTRAIT FORMAT

- 1½" x 1"
- 1½" x 2"
- 1½" x 3"
- 1½" x Continuous
- 2¼" x 1¾"
- 2¼" x 2¾"
- 2¼" x 3"
- 2¼" x 4"
- 2¼" x 4½"
- 2¼" x 8"
- 2¼" x 10"
- 2¼" x Continuous





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QUANTUM SERVICE SCALE SYSTEM

LABELS & PRINTING OPTIONS

MERCHANDISING GRAPHICS

■ Design your own labels – We'll create them!



FONTS

HOBART 5 Hobart 5
 HOBART 9 Hobart 9
 HOBART 12 Hobart 12
 HOBART 14 Hobart 14
 HOBART 18 Hobart 18
 HOBART 20 Hobart 20
 HOBART 24 Hobart 24

ULTIMA 16 Ultima 16
 ULTIMA 18 Ultima 18
 ULTIMA 24

ULTIMA 36

SP10 sp10
 SP14 sp14

LONDON 18
 LONDON 24
 LONDON 36
 London 36

QUANTUM SERVICE SCALE SYSTEM



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DETAILS AND DIMENSIONS

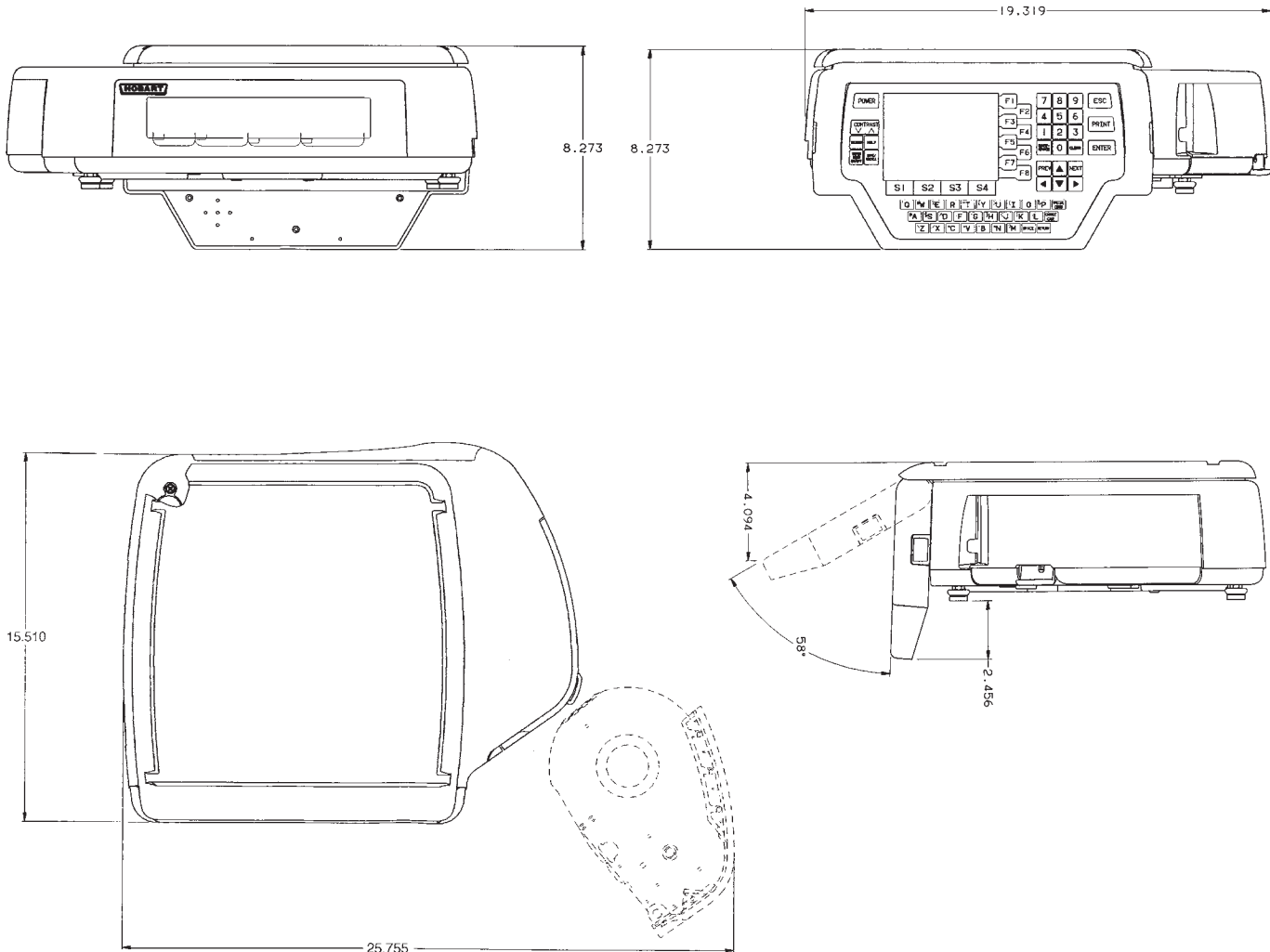
PLATTER: Stainless steel 14" wide x 15" deep

CAPACITY: 30 lb. x 0.01 Graduations Unit Price – \$999.99,
Total Price – \$999.99

ELECTRICAL: 120 volts, 60 Hz, single phase, 1.5 amps,
180 watts. 9 foot standard cord cap with ground type
plug furnished. Battery back-up 100 hours.

WEIGHT: (Approximate) net 33½ lbs., shipping 39½ lbs.

NATIONWIDE SERVICE: Same day Hobart Service
provided for you: Bakery, Deli, Seafood, Produce, Floral,
Photo, Food Service, Sushi, Coffee, Juice Bar, Service
Meat and other perishable departments enables you to
serve your customers quickly.



As continued product improvement is a policy of Hobart, specifications are subject to change without notice.