





# HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS

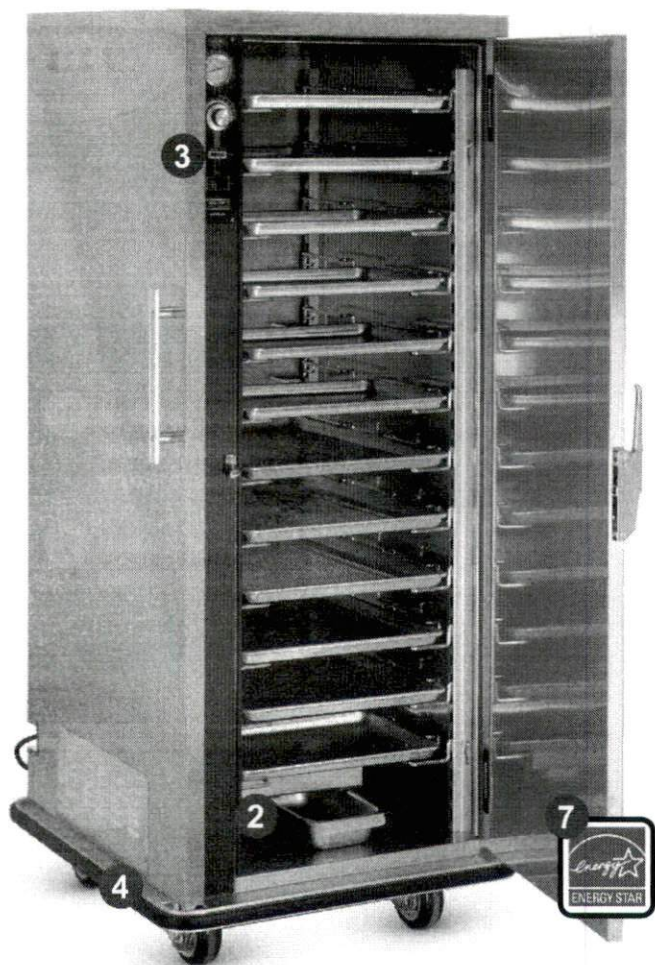
Insulated - Various Size Trays, Pans, and Gastro-Norm

HUMI-TEMP "TS-1826" SERIES

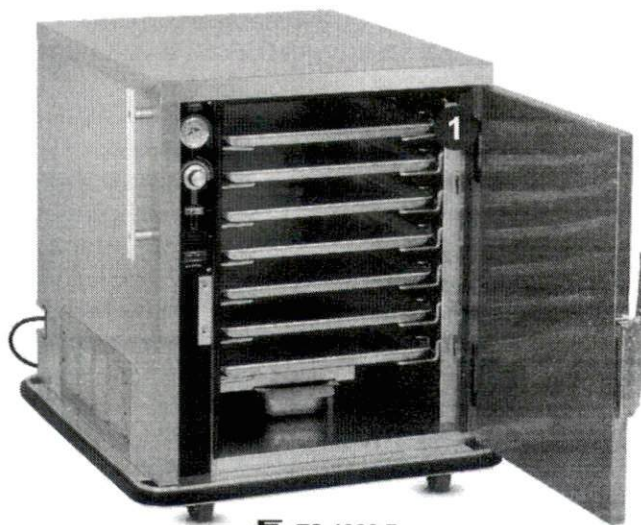
## Tray server keeps bulk foods hot, moist and oven fresh

- 1 No tip tray slides - trays and pans will not tip even when pulled out halfway - allows for easier "hands-free" access to contents of the cabinet
- 2 Humidity can be added to condition circulated heat, keeping food fresh and hot for hours
- 3 Controls are up-front, easy to read and set, and include a full-range °F/°C thermostat for easy operation. Thermometer continuously reads cabinet temperature – even without power source!
- 4 Made for transport applications - FWE cabinets are fully constructed of stainless steel, with a one piece tubular welded base frame, and designed to absorb vibration and shock during transport
- 5 FWE's patented Humi-Temp heat and humidity system eliminates hot and cold spots by gently circulating hot, moist air throughout the interior of the cabinet
- 6  Available for immediate shipment - FWE's popular TS-1826-7 and TS-1826-18 are available to ship in 48 hours (Quick Ship terms and conditions apply)
- 7  Energy Star Approved - save money and protect the environment with the energy star approved TS-1826-18

*\*Two year limited warranty*

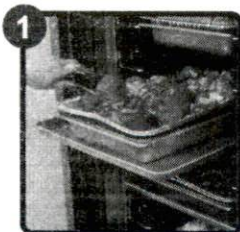


 TS-1826-18

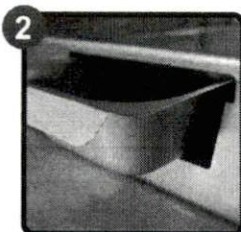


 TS-1826-7

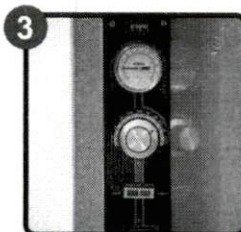
(Shown with Optional Accessories Full Bumper and Push-Pull Handles)



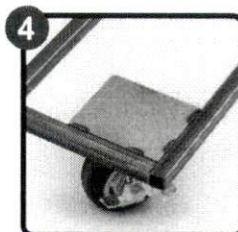
Tray Slides



Humidity Pan



Control Panel



Built For Transport

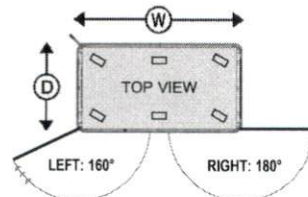
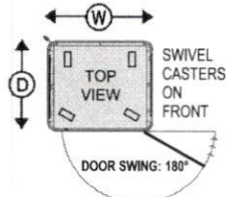
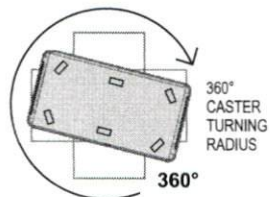
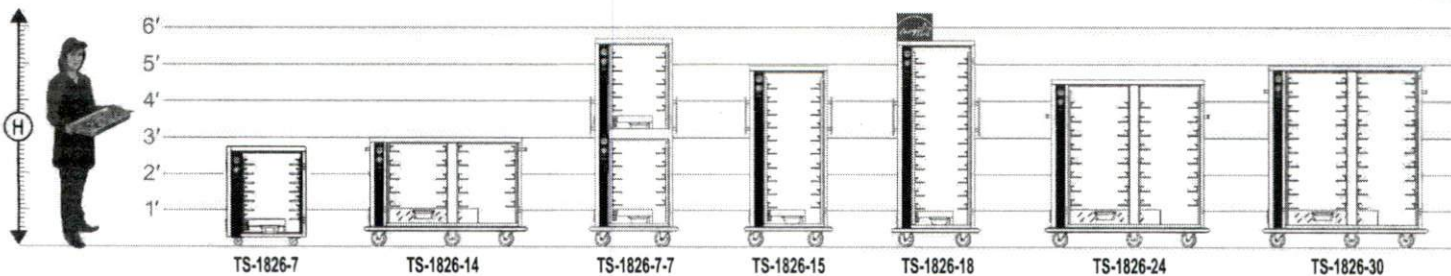


CE IP X4

**HUMI-TEMP**

# SPECIFICATIONS

# HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS



MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]										CLASS 100							
	STANDARD CAPACITY @ 4.5" Spacings (114 mm)					OPTIONAL CAPACITY @ 3" Spacings (76 mm)					OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)							
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	GN 1/1	18 x 13	TRAY/PAN SLIDES REQUIRED (ADDITIONAL)	18 x 26	12 x 20	14 x 18	GN 1/1	18 x 13	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
TS-1826-7 Under Counter	5 pr	5	5	10	5	10	7 pr (2 pr)	7	7	14	7	14	32.5" (826)	31" (787)	26.5" (673)	1	2**	230 (104)
TS-1826-14	10 pr	10	10	20	10	20	14 pr (4 pr)	14	14	28	14	28	36.5" (927)	33.25" (845)	54" (1372)	2	5"	340 (154)
TS-1826-7-7 Split Cavity	10 pr 5 per cavity	10	10	20	10	20	14 pr (4 pr)	14	14	28	14	28	69.5" (1765)	33.25" (845)	30.5" (775)	2 Dutch	5"	380 (172)
TS-1826-15	10 pr	10	10	20	10	20	15 pr (5 pr)	15	15	30	15	30	60.5" (1537)	33.25" (845)	30.5" (775)	1	5"	310 (141)
TS-1826-18	12 pr	12	12	24	12	24	18 pr (6 pr)	18	18	36	18	36	69.5" (1765)	33.25" (845)	30.5" (775)	1	5"	365 (166)
TS-1826-24	16 pr	16	16	32	16	32	24 pr (8 pr)	24	24	48	24	48	54" (1372)	33.25" (845)	54" (1372)	2	5"	450 (204)
TS-1826-30	20 pr	20	20	40	20	40	30 pr (10 pr)	30	30	60	30	60	61.5" (1562)	33.25" (845)	54" (1372)	2	6"	465 (211)

ELECTRICAL DATA			
MODEL NUMBER	TS-1826-7 TS-1826-15 TS-1826-18	TS-1826-14 TS-1826-24 TS-1826-30	TS-1826-7-7 Split Cavity
VOLTS	120	120	120
WATTS	1315	1650	2130
AMPS	11	13.8	17.8
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
PLUG USA			
PLUG CANADA			
VOLTS	220-240	220-240	220-240
WATTS	1538	1954	2510
AMPS	6.4	8.1	10.5
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
PLUG USA			
PLUG CANADA			

[A] Tray slides accommodate: (1) 18" x 26", (1) 12" x 20", (2) 14" x 18", (1) GN 1/1 trays/pans. Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114mm).

TS-1826-7-7 Split Cavity provides 2 compartments, each with separate controls; 5 pair of tray slides are provided in each compartment.

TS-1826 models are available with: **Pass-thru Door** [add "P"], **See-thru Lexan Door** [add "L"], **Dutch Doors** [add "D"] **Note:** Dutch Doors are 2 half size doors only on full-size models.

\*TS-1826-7 is an under-counter model. It is provided without a bumper and with all swivel casters and with form grip flush in wall hand grips recess mounted on each side of the unit. Bumper can be added as an optional accessory.

\*Dedicated circuit.

**CONSTRUCTION.** Helarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing plates at corners. **INSULATION.** "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s). **HANDLES.** Heavy-duty push bar handles, solid formed 1" x .375" thick; mounted at each end of unit. Mountings reinforced with stainless steel channel. TS-1826-7 is standard with form grip flush-in-wall hand grips recess mounted on each side of unit. **BUMPER.** Solid 1.5" wide continuous wraparound aluminum channel, bolted to frame, with snap-in, non-marking vinyl cushion. Full perimeter bumper extends beyond doors, handles, etc., for added protection. Shall be

continuous, with corner cut-outs to facilitate cleaning. TS-1826-7 is standard without a bumper **DOORS AND LATCHES.** Flush mounted, stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgmount die cast hinges. Door latch shall be edgmount, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates. TS-1826-7-7P, TS-1826-18P, TS-1826-30, and TS-1826-30P are provided standard with magnetic edgmount door latches. **CASTERS.** Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. Two door models shall have a caster configuration of two (2) rigid and four (4) swivel with brake. Casters shall have a reinforced yoke mounted to 10 gauge caster plate. The caster mounting plate shall be secured to a 10 gauge stainless steel reinforcing

stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit. **TRAY SLIDES.** Welded rod-style tray slides are nickel plated for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1.5" spacings, on center, for easy tray adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning. Tray slides accommodate: (1) 18" x 26", (1) 12" x 20", (1) 14" x 18", (1) GN 1/1 trays/pans per pair of tray slides **HEATING SYSTEM / CONTROLS.** Patented built-in "Humi-Temp" system shall include an Incoloy nickel-chromium alloy heating element and Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor. Cabinet shall have humidifying chamber and drawer style baffled humidifier pan. Both shall be

stainless steel and removable controls shall be up-front, recessed and shall include a full range thermostat adjustable to actual temperature. Thermostat shall include temperature scale marked in ten degree increments (F/C) from 90° to 190°F (32° to 88°C). An operational range thermometer, power supply light, thermostat cycling light, and 20 amp ON/OFF switch are also included. **ELECTRICAL CHARACTERISTICS.** 3 wire grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. See electrical chart for models that require a dedicated circuit. **INSTALLATION.** Unit should not be installed in an area where adverse environmental conditions are present.

- OPTIONAL ACCESSORIES**
- ELECTRIC**
- Electronic Controls
  - 1500 or 2000 watt element
  - 220 volt, 50/60 Hz, single phase
  - Heat retention battery
- DOORS**
- Dutch doors
  - See-thru Lexan door
  - Key locking door latch
  - Paddle latch
  - Magnetic latch
  - Padlocking transport latch
  - Left hand door hinging (single door models)
- CASTERS**
- All swivel or larger casters
  - Floorlock (requires 6" casters)
- SPACINGS**
- Fixed rack assembly
  - Extra tray slides
  - Shelves
- EXTRAS**
- Security packages
  - X-factor frame
  - Tubular stainless steel push handles
  - Cord winder bracket
  - Top bumper



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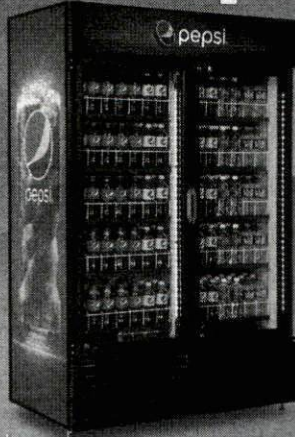
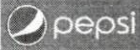


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# CD47-HC



COOLING DECK



Shown with optional organizer shelves

## Specifications



Dimensions (L x D x H)	52 x 29 3/4 x 78 1/2 inches 1321 x 756 x 1984 mm
Net Internal Volume	42.05 Cu-ft / 1191 L
Flat Shelf Size (L x D)	22 7/8 x 20 1/2 inches
Number of Shelves	10
Packout - Bottles 20oz (600mL) Flat Shelves	560
Facings - Flat Shelf 20oz (Rows x Levels)	8 x 10
Packout - Bottles 20oz (600mL) Organizer Shelves	490
Facings - Organizer Shelf 20oz (Rows x Levels)	7 x 10
Voltage - US (Intl.)	115 (220)
Amps - US (Intl.)	3.9 (1.9)
Compressor HP	1/2 HP
Door Style	Hinged
Shipping Weight	496 lbs / 225 Kg
No. of Coolers / 40 ft Container	24
No. of Coolers / 53 ft Trailer	32

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

## Solid Door Refrigerator

Reach-In Top Mount  
 M3 Series

### FEATURES & BENEFITS

**Model : M3R47-2-N**

#### Self-Cleaning Condenser

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

#### Digital temperature control & monitor system

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

#### Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet 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).

#### Hot gas condensate system

Through Turbo Air's creative innovation, the condensate system surfaces have been specially treated to resist corrosion. This not only increases efficiency without the risk of refrigerant leakage from corrosion, but also thoroughly prevents the overflow of condensate water.

#### Stainless steel cabinet construction

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

#### Door pressure release device

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

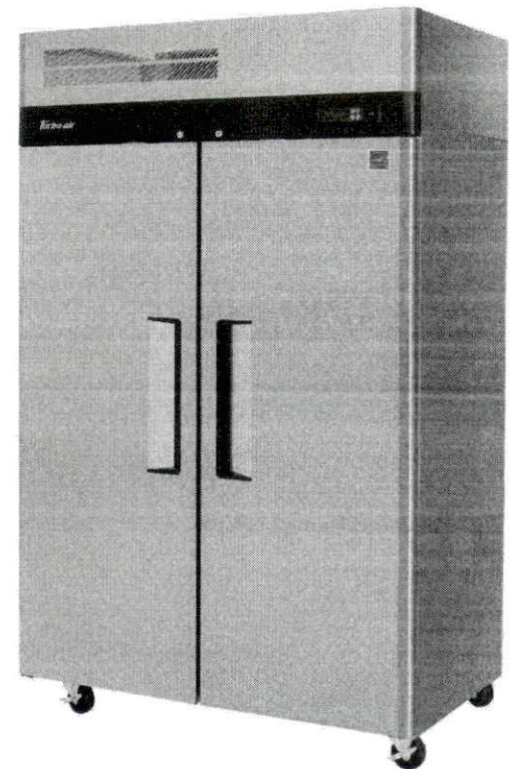
#### LED interior lighting

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

#### High-density polyurethane insulation

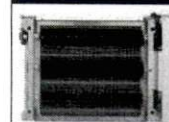
The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

#### Top mount compressor



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

#### Patented Self-Cleaning Condenser



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

NATURAL Refrigerant



ENERGY STAR® Qualified

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D x H † (inches)
M3R47-2-N	2	42.75	6	1/3	2.8	401	51 3/4 x 30 3/4 x 78

# Solid Door Refrigerator

Reach-In Top Mount  
M3 Series

## Model : M3R47-2-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	Ⓜ NEMA 5-15P
Full Load Amperes	2.8
Compressor HP	1/3
Feed Wires with Ground	3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	2
# of Racks Accepted	2
Net Capacity (cu. ft.)	42.75
Ext. Length Overall (in.)	51 3/4 (1314mm)
Ext. Depth Overall (in.) *	30 3/4 (780mm)
Ext. Height Overall (in.) †	78 (1981mm)
Int. Length Overall (in.)	47 3/4 (1213mm)
Int. Depth Overall (in.)	26 1/2 (675mm)
Int. Height Overall (in.)	60 5/8 (1539mm)
Gross Weight (lbs.)	401
# of Shelves	6
Shelf Size (L x D) (in.)	23 x 23 1/2

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

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

■ **STANDARD FEATURES**

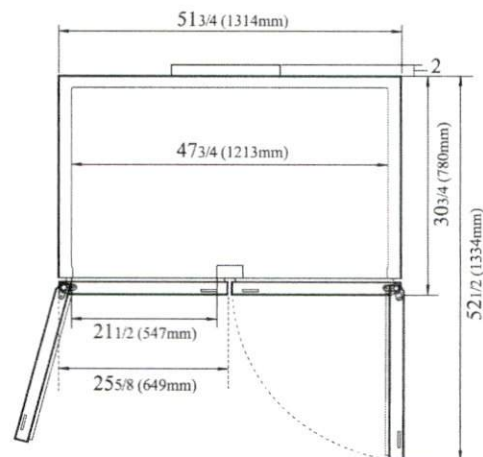
- Anti-corrosion coated evaporator
- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Door locks standard
- Magnetic door gaskets
- Solid and sturdy grille design

■ **OPTIONAL ACCESSORIES :**

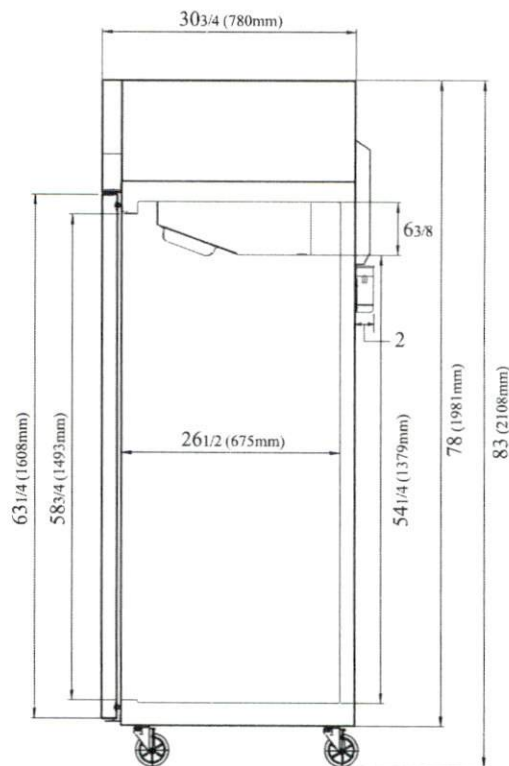
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: G8F1800101
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250 (each holds up to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

## PLAN VIEW

(unit : inch)



PLAN VIEW



SIDE VIEW

Ver.20181217

NATURAL Refrigerant



ENERGY STAR® Qualified

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

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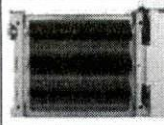
Available W/H :

Approval :

## Sandwich / Salad Unit

Food Prep Tables  
 M3 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 : MST-60-N**



### ≡ 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. 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 the new standards of the EPA and DOE in 2017. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

#### Cold Bunker system

Our innovative forced air system allows cold air to flow all around the food pan area, covering not only underneath the pan, but also the front, top and the rear. This unique air flow creates a cold air-shield around the pan, which maintains the food temperature at under 41°F (NSF requirement) even when the lids are opened. In addition, the compartment isolates pans from the reach-in area to prevent food spillage.

#### Stainless steel cabinet construction

The Turbo Air M3 model boasts a stainless steel exterior (galvanized steel back and bottom). Interior is AL interior with stainless steel floor and ABS door liner. It guarantees the utmost in cleanliness and long product life. The M3 model adds a touch of style to the most refined setting.

#### High-density polyurethane insulation

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

#### Insulated pan cover

#### 9-1/2" deep, 1/2" thick high-density Polyethylene cutting board included with convenient side rail

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

#### LED interior lighting

#### Refrigerator holds 33°F ~ 39°F for the best in food preservation



Model	Swing Door	CU./FT.	#of Shelves	#of Pans	#of Hood	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
MST-60-N	2	16	2	16	1	1/5	4.4	330	60 1/4 x 30 x 37

# Sandwich / Salad Unit

Food Prep Tables  
M3 Series

## Model : MST-60-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	Ⓜ NEMA 5-15P
Full Load Amperes	4.4
Compressor HP	1/5
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
Ext. Length Overall (in.)	60 1/4 (1530mm)
Ext. Depth Overall (in.) *	30 (762mm)
Ext. Height Overall (in.) †	37 (940mm)
# of Doors	2
# of Shelves	2
# of Pans	16
Net Capacity (cu. ft.)	16
Net Weight (lbs.)	308
Gross Weight (lbs.)	330
Shelf Size (in.)	27 x 17

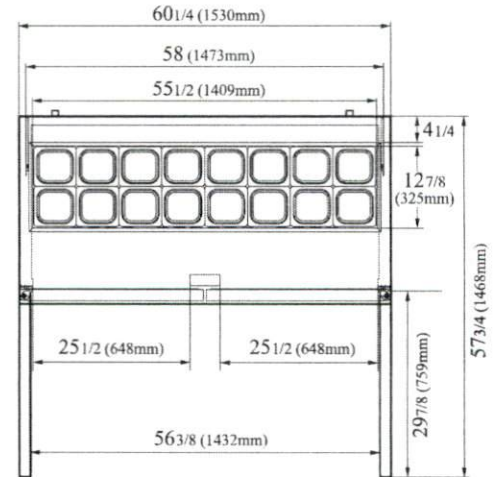
Design and specifications subject to change without notice.  
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\* Depth does not include 1" for rear spacers.  
† Height does not include 5" for caster height.

- **WARRANTY :** 3 Year Parts and Labor Warranty  
Additional 2 Year Warranty on Compressor
- **Anti-corrosion coated evaporator**
- **Self-contained system**
- **Standard 4" dia. swivel casters with locks on the front set**
- **Standard 1/6 size, 4" deep condiment pans included**
- **2.5" dia. casters available (optional) & Legs available (optional)**
- **Removable food covers available (optional)**
- **Stainless steel double overshelf available (optional)**
- **OPTIONAL ACCESSORIES :**
  - 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)
  - 6" ABS plastic leg: 30221M0200
  - 6" stainless steel leg: 30221M0600
  - Additional PE coated wire shelf: WM67800100
  - Removable food cover: RCT-60
  - Stainless steel double overshelf: TSOS-5R
  - Door lock: extra lead time will apply, please call factory for more details to order

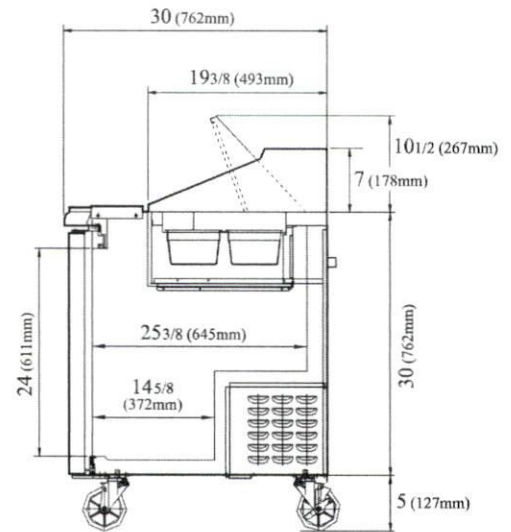
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## PLAN VIEW

(unit : inch)



PLAN VIEW



SIDE VIEW



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

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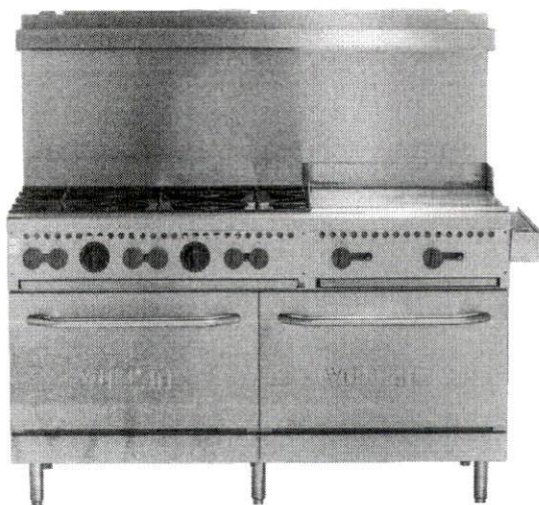
GREEN WORLD

Turbo air

# VULCAN

## 60" SX SERIES VALUE RANGE

6 Open Burners & 24" Manual Griddle



Model SX60F-6B24G



Intertek

### SPECIFIER STATEMENT

60" wide gas restaurant range, Vulcan Model No. SX60F-6B24G. Stainless steel front, sides, backriser, high shelf and bullnose. High temperature burner knobs with set screw. Stainless steel bullet feet. Porcelain door liner and oven bottom. Six 28,000 BTU/hr. cast top burners with lift-off burner heads. One shrouded flash tube pilot for every two burners. 12" x 12" cast top grates with aeration bowls. Heavy duty top grates and burner heads. 3/4" thick x 24" w manual griddle, 30,000 BTU/hr. Compression spring door hinge system for durability. Two 30,000 BTU/hr. standard ovens each measure 26 3/4" w x 26" d x 13 3/4" h. Thermostat adjusts from 250° to 500°F. One oven rack with four rack positions for each oven. 3/4" rear gas connection and gas pressure regulator. Total input: 258,000 BTH/hr.

#### Exterior Dimensions:

60" W x 33 1/8" D x 58 5/8" H on 6" adjustable legs  
63 1/2" W with external grease trough

Project \_\_\_\_\_

AIA # \_\_\_\_\_ SIS # \_\_\_\_\_

Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

### MODELS

**SX60F-6B24GN**

2 Standard Ovens / 24" Manual Griddle / Natural Gas

**SX60F-6B24GP**

2 Standard Ovens / 24" Manual Griddle / Propane

### STANDARD FEATURES

- Stainless steel front, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- 28,000 BTU/hr open top burners with lift-off heads
- Shrouded flash tube pilot system (one pilot per two burners)
- 12" x 12" cast top grates with aeration bowls
- Welded crumb tray
- 30,000 BTU/hr. standard oven cavity measures 26 3/4" w x 26" d x 13 3/4" h
- Oven thermostat adjusts from 250° to 500°F
- One oven rack and four rack positions for each oven
- 3/4" thick x 24" w manual griddle, 30,000 BTU/hr. total
- 3/4" rear gas connection and gas pressure regulator
- One year limited parts and labor warranty

### ACCESSORIES (PACKAGED & SOLD SEPARATELY)

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

60" SX SERIES VALUE RANGE - 6 Open Burners & 24" Manual Griddle

Approved by \_\_\_\_\_

Date \_\_\_\_\_

Approved by \_\_\_\_\_

Date \_\_\_\_\_



### INSTALLATION INSTRUCTIONS

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

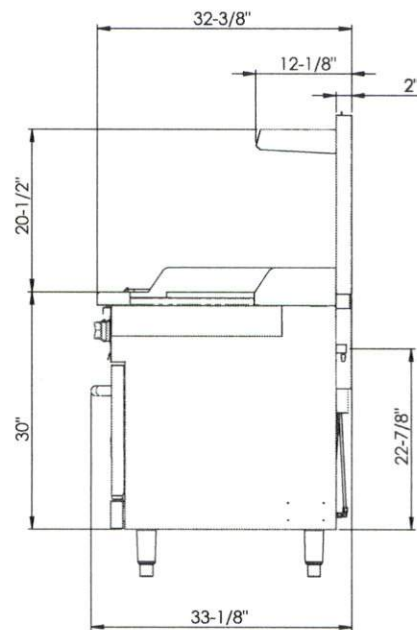
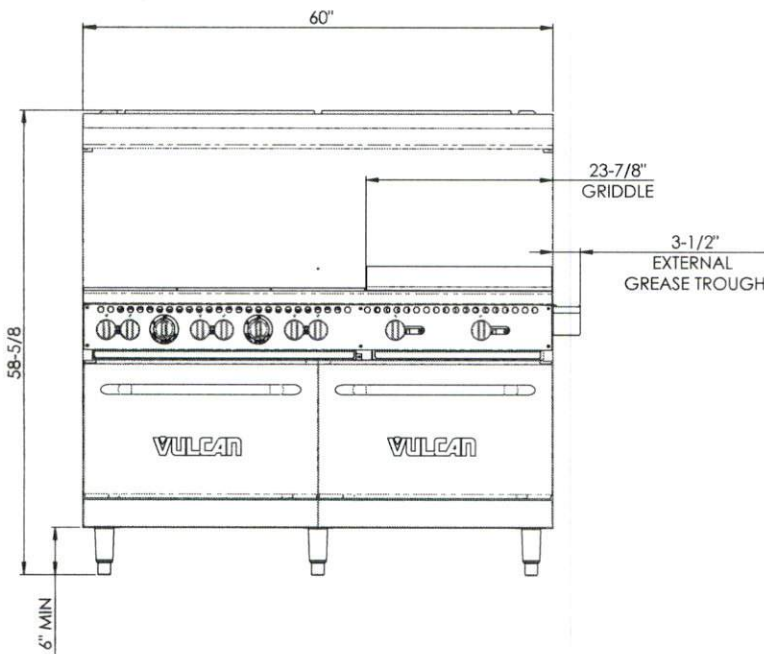
#### 5. Clearances

	Rear	Sides
A. Combustible	12"	10"
B. Standard Oven Non-combustible	6"	0"
C. Convection Oven Non-combustible	Min. 4"	0"

6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

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

**SPECIFY TYPE OF GAS WHEN ORDERING.  
SPECIFY ALTITUDE WHEN ABOVE 2,000 FEET.**



Top Configuration	Model	Description	Total Input BTU / Hr.	Shipping Weight Lbs. / KG
	<b>SX60F-6B24GN</b>	6 Burners / 2 Standard Ovens / 24" Manual Griddle / Natural Gas	258,000	815 / 370
	<b>SX60F-6B24GP</b>	6 Burners / 2 Standard Ovens / 24" Manual Griddle / Propane	258,000	815 / 370

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

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

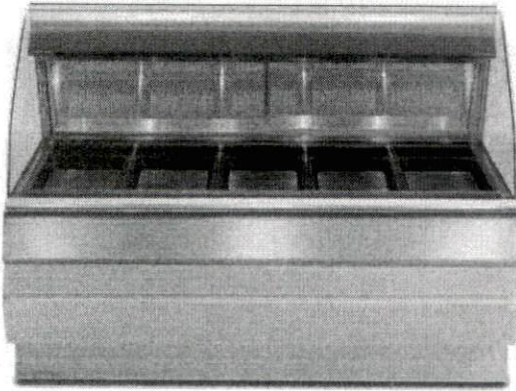
PROJECT

QUANTITY

ITEM NO

# Heated merchandisers

## Full-serve or self-serve

**HMR 105** 5 well

HMR 105 5-well full-serve heated merchandiser

Henny Penny HMR heated merchandisers are designed to provide deli operators with the ultimate in flexibility and performance for hot food display and service.

The HMR 105 comes as a stand-alone full-serve or self-serve unit. With 5 well capacity, operators can display, serve and sell popular hot entrées, sides and desserts from one case.

All full-serve modules feature Therma-Vec<sup>®</sup>, the exclusive even

**Therma-Vec<sup>®</sup> Even Heat Process** eliminates hot/cold spots and fogging by gently circulating heat from lower elements evenly under pans, up through vents front and back, and over food. Sensors adjust temperature and air flow promptly to compensate for heat loss when serving.

heat process developed by Henny Penny to keep foods at precise temperatures for a more appetizing and attractive display. No more cold spots or fogged glass!

Upper and lower heating are independently controlled, with separate controls for upper radiant heat over each well.

Three front glass profiles are available.

See separate data sheets for 3, 4, 6 and 7 well models, and for merchandiser bases available in profile or pedestal styles and in several heights and colors.

### Standard features

- 5-well model available as full-serve or self-serve unit
- Exclusive Therma-Vec<sup>®</sup> Even Heat Process holds food at precise temperatures with no cold spots or fogging
- High-quality tempered glass front, sides and rear
- Choose front glass profile:
  - Henny Penny curved
  - Henny Penny straight
  - Advantage curved (matches Tyler Advantage<sup>®</sup> series)
- Front glass lifts easily for cleaning and closes gently on gas springs
- Upper radiant heat with separate temperature control and food probe display for each well
- Lower heat and water pan temperature controlled separately
- Control lockout to prevent accidental changes
- Water pan humidity with built-in low-water indicator
- Brilliant halogen lamps for attractive food presentation
- Separate switches for power and lighting
- Removable mirrored sliding glass rear doors
- Mirrored or clear side glass (clear side glass, only, for CE units)
- Sneeze guard on self-serve glass
- Fold-down cutting board
- Stainless steel construction for easy cleaning and long life

### Accessories shipped with unit

- Adjustable pan supports for 1 full-size and 1 third-size steam table pan per full service well
- Stainless steel insert for self-serve units
- Food temperature probes
- Water pan

### Optional accessories

- Modular wire shelf system for adding mezzanine tier
- Wire shelf for 3-well section
  - Wire shelf for 2-well section
  - Pan support with guide rail

APPROVED     APPROVED AS NOTED     RESUBMIT

AUTHORIZED SIGNATURE

DATE

**HENNY PENNY**  
Engineered to Last

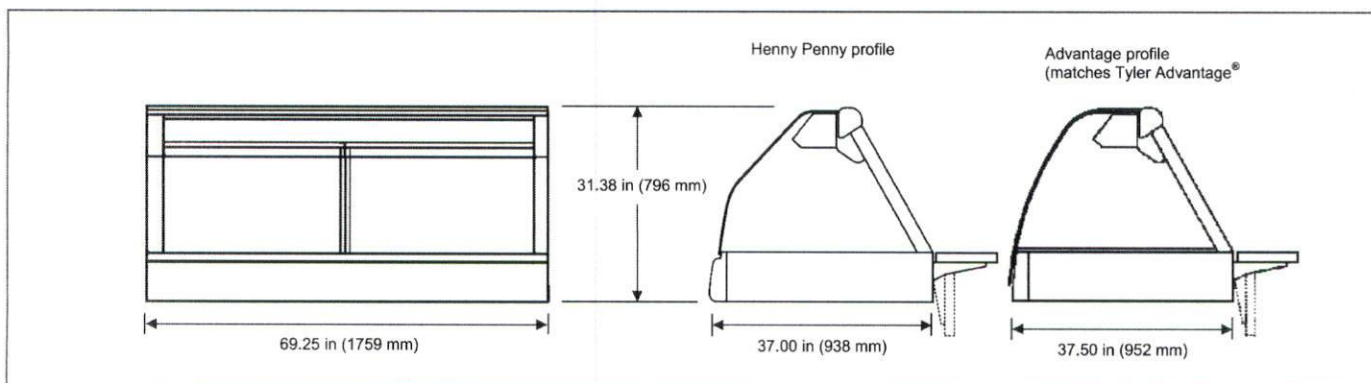
PROJECT

ITEM NO

# Heated merchandisers

## Full-serve or self-serve

HMR 105 5 well



### Dimensions

Height	31.38 in (796 mm)
Width	69.25 in (1759 mm)
Depth	37.00 in (938 mm) Henny Penny profile
	39.75 in (1011 mm) Henny Penny straight
	37.50 in (952 mm) Advantage profile

### Crated

Length	76 in (1930 mm)
Depth	49 in (1240 mm)
Height	40 in (1015 mm)
Volume	86 ft <sup>3</sup> (2.4 m <sup>3</sup> )
Weight	515 lb (234 kg) may vary

### Capacity

Full-serve	5 wells, 1 full-size pan + 1 third-size pan per well up to 4 in (102 mm) deep
Self-serve	5-well insert 26.75 x 62.50 in (679 x 1588 mm)
	<input type="checkbox"/> Flat
	<input type="checkbox"/> 0.38 in (10 mm) deep
	<input type="checkbox"/> 2.00 in (51 mm) deep

### Required clearances

Top	15 in (381 mm) raised front glass
Back	9 in (229 mm) cutting board

### Electrical

 Low       High

5-well	Volts	Phase	Hertz	kW	Amps	kW	Amps	Wire
Self serve	120/208	1	50/60	3.77	18.1	5.02	24.1	3+G
	120/240	1	50/60	3.77	15.7	5.24	21.8	3+G
	220-240	1	50/60	4.29	17.9	5.76	24.0	2+G
	120/208	3	50/60	3.77	13.8	5.02	16.7	4+G
	120/240	3	50/60	3.77	12.2	5.24	15.2	4+G
	380-415	3	50/60	4.29	8.1	5.76	9.2	3NG
Full serve	120/208	1	50/60	4.34	20.9	5.59	26.9	3+G
	120/240	1	50/60	4.38	18.2	5.85	24.4	3+G
	220-240	1	50/60	4.90	20.4	6.37	26.6	2+G
	120/208	3	50/60	4.34	14.5	5.59	17.4	4+G
	120/240	3	50/60	4.38	12.8	5.85	15.8	4+G
	380-415	3	50/60	4.90	8.1	6.37	9.9	3NG

### Bidding specifications

Provide Henny Penny model HMR 105 5-well heated merchandiser in full-serve or self-serve models.

Unit shall incorporate:

- Full-serve model with full front glass, adjustable stainless steel pan supports
- Self-serve model with partial front glass, flat stainless steel insert
- Choice of front glass profiles
- All stainless steel and tempered glass
- Mirrored side glass and rear sliding doors (CE units are clear glass)
- Therma-Vec® Even Heat Process for maintaining precise food temperatures evenly throughout the case
- Upper radiant heat separately controlled over each well, upper and lower heat independently controlled
- Water pan humidity with low-water warning light
- Merchandiser bases sold separately

### Laboratory certifications



Power cord and plug included for USA and Canada

120/208 V 1 Phase	NEMA 14-50P	
120/240 V 1 Phase		

120/208 V 3 Phase	NEMA L21-30P	
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For all other electrical configurations, power cord and plug must be installed on site by a qualified electrician.

Continuing product improvement may subject specifications to change without notice.

**24 Hour Technical Support:**  
Henny Penny Technical Service  
800.417.8405  
technicalservices@hennypenny.com

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**HENNY PENNY**  
Engineered to Last



X-LARGE VOLUME DEEP FRYER - PRESSURE -  
TOUCHPAD CONTROLS - FILTER SYSTEM - GAS OPERATION

# Model FK<sup>G</sup>-FC



The workhorse of pressure fryers, this extra-large natural-gasoperated pressure fryer is designed for simple operation, long life, and high volume. The touchpad controls are easy to use and program for true one-touch cooking. The BKI® FK<sup>G</sup>-FC fryer cooks up to 18 lb (8.2 kg) of product in one cycle and holds 75 lb (34 kg) of oil.

The results from pressure frying are delicious! As pressure builds up in the vat, moisture in the protein is trapped, leaving you with perfectly tender and moist meat while retaining a crispy exterior. Food coming out of the pressure fryer has a longer holding "life" too, which is perfect for grocery deli grab-n-go displays. Combine this fryer with a BKI warmer and your food will be hot and crispy for hours!

The amazing efficiency and fast recovery times of the FK<sup>G</sup>-FC series gas fryers are realized by the placement of the heating elements completely inside the vat with oil flowing freely around them.

The semi-automatic filtration system keeps oil fresh and extends its usable life. This saves you money over the life of the fryer and keeps your food tasting consistent every time. A built-in cold zone in the vat collects breading fall-off, keeping oil fresh and clean. With the push of a button and the twist of a handle, filtering oil is easy and safe. The patented quick-disconnect allows for easy removal of the filtering vat

## FEATURES AT A GLANCE

- 18 lb (8.2 kg) product, 75 lb (34 kg) oil capacity
- Utilizes controlled low pressure
- Pressure-regulated lid interlock system
- 5" casters for easy mobility
- Gas operation
- Stainless steel construction
- Microprocessor controlled for enhanced cooking capabilities
- Automatic, quick-disconnect filter system
- 100% hand built in the U.S.A.



### PRESSURE COOKING

Pressure cooking results in moist and tender meat and longer holding life.



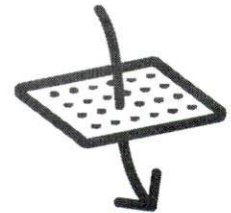
### GAS OPERATION

Natural/LP gas is powerful and efficient with incredible recuperation times.



### TOUCHPAD CONTROLS

Touchpad controls are easy to use and ensure menu items are perfectly cooked.



### SEMI-AUTO FILTRATION

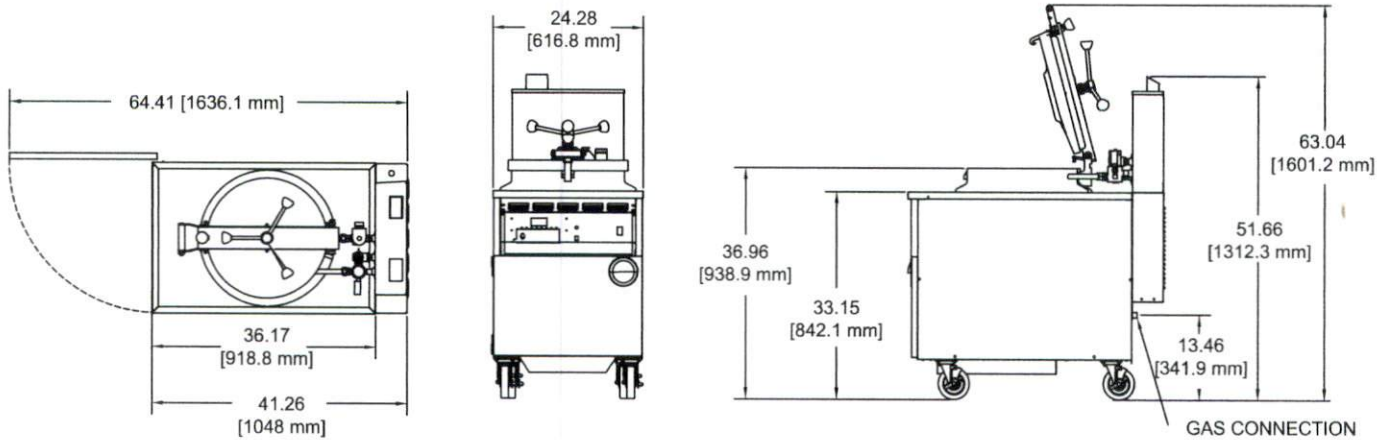
Automatic filtration system filters after every batch without operator input.

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

42 Allen Martin Drive, Essex Junction, VT 05452 • Phone: (802) 658-6600 • Fax: (802) 864-0183

BK1267 Rev B (7/21)

## EQUIPMENT DIMENSIONS



## MECHANICAL SPECIFICATIONS

Dimensions	Uncrated	Crated
Height	51 11/16" (1312.3 mm)	60" (1524 mm)
Width	24 5/16" (616.8 mm)	31" (787 mm)
Depth	41 1/4" (1048 mm)	45" (1143 mm)
Floor space	7.0 sq ft (.65 sq m)	7.9 sq ft (.73 sq m)
Weight	440 lb (199.6 kg)	445 lb (202 kg)

## ELECTRICAL OPTIONS

Volts	Amps	kW	Wires & Grnd	Phase
120/60Hz	5.6	6	2	1

## GAS OPTIONS

	BTU/hr	Inlet Pressure
Nat or LP	70,000	MIN. 4" W.C. / MAX. 14" W.C.

## CLEARANCES

Front	Sides	Rear
24"	0"	6"

## OPERATING PRESSURE

Operating PSI	12 PSI
Safety Release PSI	15 PSI

## GAS CONNECTION

3/4" NPT

## INCLUDED ACCESSORIES

- 1 White pot scrubber brush
- 1 White drain brush
- 1 L-tipped brush
- 1 Long black brush
- 1 Short black brush
- 1 Bail handle basket
- 1 Pair 13" insulated mitts
- 5 Filter paper



Visit [www.bkideas.com](http://www.bkideas.com) to view all accessories available with this model.

Specifications are subject to change without notice.

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



X-LARGE VOLUME DEEP FRYER - PRESSURE -  
MANUAL CONTROLS - FILTER SYSTEM - ELECTRIC OPERATION

## Model FKM-F



The workhorse of pressure fryers, this extra-large electric pressure fryer is designed for simple operation, long life, and high volume. The manual controls are easy to use and the lower initial cost will get you cooking fast. The BKI® FKM-F fryer cooks up to 24 lb (10.8 kg) of product with our optional grande basket in one cycle and holds 75 lb (34 kg) of oil.

The results from pressure frying are delicious! As pressure builds up in the vat, moisture in the protein is trapped, leaving you with perfectly tender and moist meat while retaining a crispy exterior. Food coming out of the pressure fryer has a longer holding "life" too, which is perfect for grocery deli grab-n-go displays. Combine this fryer with a BKI warmer and your food will be hot and crispy for hours!

The amazing efficiency and fast recovery times of the FKM series electric fryers are realized by the placement of the heating elements completely inside the vat with oil flowing freely around them.

The semi-automatic filtration system keeps oil fresh and extends its usable life. This saves you money over the life of the fryer and keeps your food tasting consistent every time. A cold zone in the vat collects breading fall-off, keeping oil fresh and clean. With the push of a button and the twist of a handle, filtering oil is easy and safe. The patented quick-disconnect allows for easy removal of the filtering vat.

### FEATURES AT A GLANCE

- 24 lb (10.8 kg) product with optional grande basket, 75 lb (34 kg) oil capacity
- Utilizes controlled low pressure
- Pressure-regulated lid interlock system
- 5" casters for easy mobility
- Stainless steel construction
- Manual controls
- Digital timer
- Built-in filtration system
- Assembled in USA



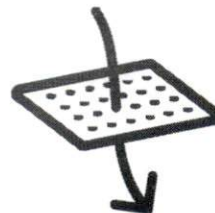
#### PRESSURE COOKING

Pressure cooking results in moist and tender meat and longer holding life.



#### ELECTRIC OPERATION

Energy efficiency and easy installation are a perfect pairing for your food service operation.



#### SEMI-AUTO FILTRATION

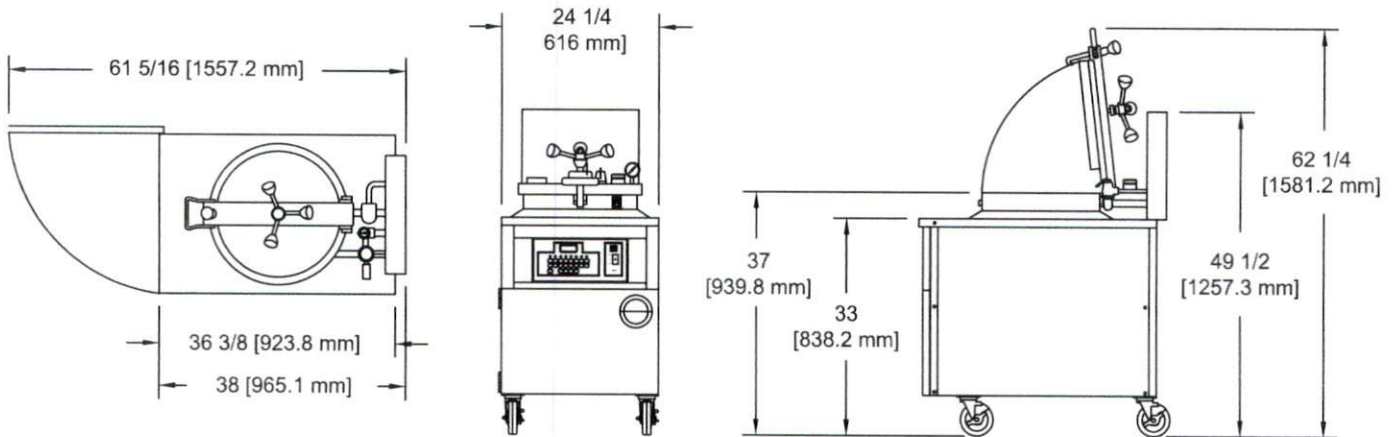
Semi-automatic filtration system filters after every batch without operator input.

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

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BK1272 Rev C (8/21)

## EQUIPMENT DIMENSIONS



## MECHANICAL SPECIFICATIONS

Dimensions	Uncrated	Crated
Height	49 1/2" (1257.3 mm)	60" (1524 mm)
Width	24 1/4" (616 mm)	31" (787 mm)
Depth	38" (965.1 mm)	45" (1143 mm)
Floor space	6.4 sq ft (.59 sq m)	7.9 sq ft (.73 sq m)
Weight	385 lb (174.6 kg)	405 lb (184 kg)

## ELECTRICAL OPTIONS

Volts	Amps	Breaker	kW	Wires	Phase
208	47.3	60	17	3	3
240	37.5	50	14.3	3	3
480	41	50	17	3	3
220/380	21.7	30	14.3	4	3
230/400	22.8	30	15.6	4	3
240/415	23.7	30	17	4	3
240/480	20.5	30	17	4	3

## OPERATING PRESSURE

Operating PSI	12 PSI
Safety Release PSI	15 PSI

## INCLUDED ACCESSORIES

- 1 White pot scrubber brush
- 1 Long black brush
- 1 Short black brush
- 1 L-tipped brush
- 1 White drain brush
- 1 Bail handle basket
- 1 Pair 13" insulated mitts
- 5 Filter Paper



Visit [www.bkideas.com](http://www.bkideas.com) to view all accessories available with this model.

Item #: 177FF40N Project: \_\_\_\_\_

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

## Avantco FF40 Natural Gas 40 lb. Stainless Steel Floor Fryer with Casters - 90,000 BTU

Item #177FF40N



### Technical Data

Width	15 1/2 Inches
Depth	30 1/4 Inches
Height	47 1/8 Inches
Fry Pot Width	14 Inches
Fry Pot Depth	14 Inches
Burner Style	Tube
Cabinet	Stainless Steel
Capacity	40 lb.
Casters	With Casters
Control Type	Thermostatic

### Features

- All stainless steel tank, door, front, top, ledge, and header; galvanized steel sides
- Easy to use thermostat for accurate and adjustable temperature between 200-400 degrees Fahrenheit
- 40 lb. fry pot, with an efficient and quiet 3 tube burner system, full port drain, and casters
- Two nickel chrome wire mesh fry baskets included
- Natural gas, 90,000 BTU

### Certifications



ETL Sanitation



ETL, US & Canada



3/4" Gas Connection

Avantco Equipment





## Technical Data

Features	Massachusetts Accepted Plumbing Product
Gas Inlet Size	3/4 Inches
Number of Fry Baskets	2 Fry Baskets
Number of Fry Pots	1 Fry Pot
Power Type	Natural Gas
Split Pot	Without Split Pot
Temperature Range	200 - 400 Degrees F
Total BTU	90000 BTU
Type	Gas Floor Fryers

## Notes & Details

Perfect for usage at restaurants, concession stands, or pizzerias, the Avantco FF40 natural gas 40 lb. floor fryer has all the features your kitchen needs to prepare perfectly fried foods! This floor fryer features a durable stainless steel tank, door, front, top, ledge, and header to stand up to the daily demands of your busy kitchen.

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

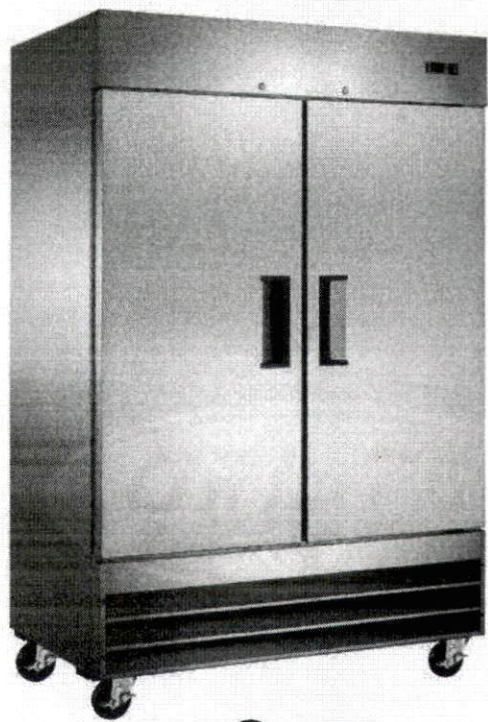
This Avantco 40 lb. floor fryer is mounted on casters for easy maneuvering. Two nickel chrome wire mesh fry baskets are included, each with red plastic-coated handles for heat protection.

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

Avantco Equipment



## Solid Door Reach-In Freezers

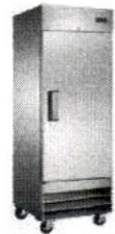


Grista's Solid Door Reach-In Freezers are constructed of a heavy duty stainless steel exterior making them strong and durable enough to survive any kitchen environment. The cooling units are bottom mounted and slide out for easy maintenance and cleaning. All models come with 4" casters and plastic coated wire shelving that is easily removable to adjust the shelf height. The front digital controllers and LED readout makes it easy to adjust the interior temperature. These models are ETL Listed and ETL Sanitation. They are backed with a 1 year warranty on parts and labor and a 5 year warranty on the compressor.

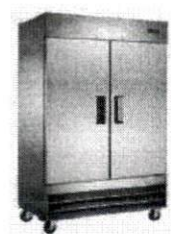
### Product Features

- Easy to clean 430 series stainless steel exterior
- Painted white aluminum interior
- Digital temperature control ranges 33-40°F in refrigerators and -7°F - 0°F in freezers
- 3 epoxy coated corrosion resistant shelves with 90 lb. capacity each
- Self-closing door with stay open feature beyond 90°
- Bottom mounted condensing unit positioned for easy maintenance
- Preprogrammed digital control featuring auto defrost cycle
- Foamed in place insulation helps provide strength while helping to maintain internal temperature
- Eco-friendly R290 hydrocarbon refrigerant
- Ships complete with casters

GRFZ-1D



GRFZ-2D



### Specifications

Model Number	GRFZ-1D	GRFZ-2D
Doors	1	2
Shelves	3	6
Net Volume (Cu. Ft.)	23 Cu. Ft.	48 Cu. Ft.
Overall Dimensions (in)	29"W x 32"D x 82"H	54"W x 32"D x 82"H
Interior Dimensions (in)	24"W x 27"D x 60"H	49"W x 27"D x 60"H
Horsepower	3/4	1
Refrigerant	R290	R290
Voltage/Hertz/Phase	115/60/1	115/60/1
Amps	7.1	10.7
Net Weight (lbs)	287 lbs	474 lbs
Gross Weight (lbs)	346 lbs	525 lbs
Shipping Dimensions (in)	31"L x 35"W x 83"H	56"L x 35"W x 83"H



by



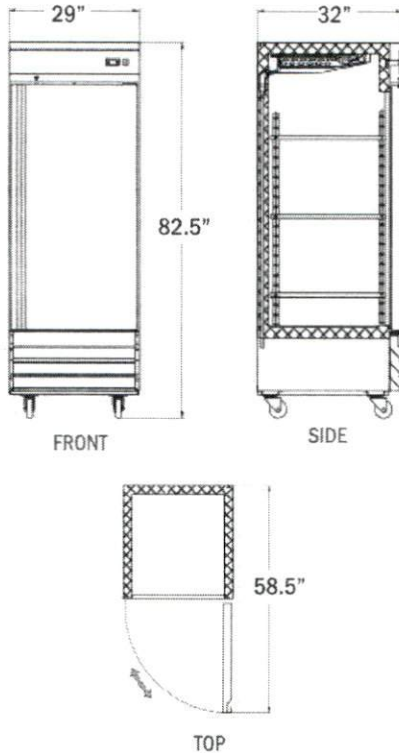
**Admiral Craft**

Equipment Corp.

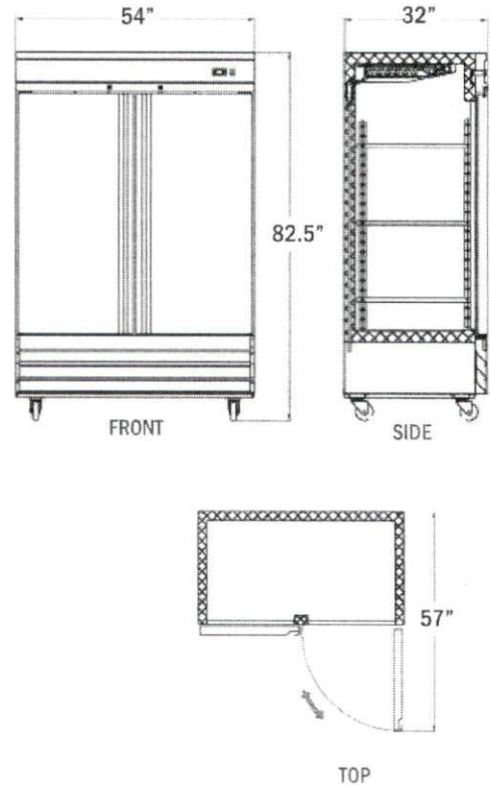
## Solid Door Reach-In Freezers

### Plan Views

GRFZ-1D



GRFZ-2D



### Features

#### Cooling System

- Freezer units use environmentally friendly R290 refrigerant and Maintain a temperature range of 33° F - 40° F
- Bottom mounted cooling unit slides out for easy cleaning and maintenance and allows for storage area on top of the unit
- Rugged built axial evaporator fans run efficiently with low velocity and high volume air flow

#### Electrical Control

- Electric LED temperature controller provides a digital display of cabinet temperatures and allows for easy temperature adjustments when necessary
- Temperature controller initiates automatic defrost schedule for worry free use
- 7 foot power cord with NEMA 5-15 plug



#### Cabinet Construction

- Exterior is constructed of 430 stainless steel including the doors
- Interior is constructed of a painted aluminum liner
- The cabinet is insulated throughout with a foamed-in-place high density cell polyurethane insulation

#### Door(s)

- Stainless steel exterior with aluminum liner on the inside
- Positive self-closing doors with microswitch that shuts the evaporator fans off when the door is open
- Recessed handles are built into the door for easy opening and closing
- Locking door keep items inside secure after hours
- Stainless steel doors are field reversible

#### Shelving

- Adjustable plastic coated steel shelves that have a load capacity of up to 90 lbs per shelf

#### Model Features

- Incandescent interior lighting activated by door switch
- 4" casters come standard on all stainless steel models. 2 locking wheels and 2 non-locking wheels.