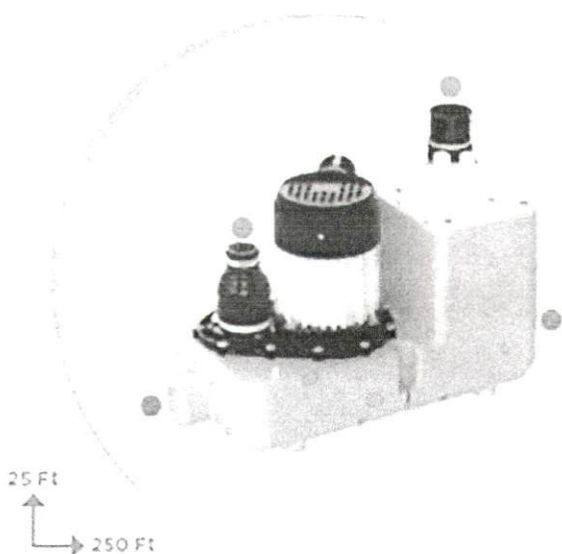
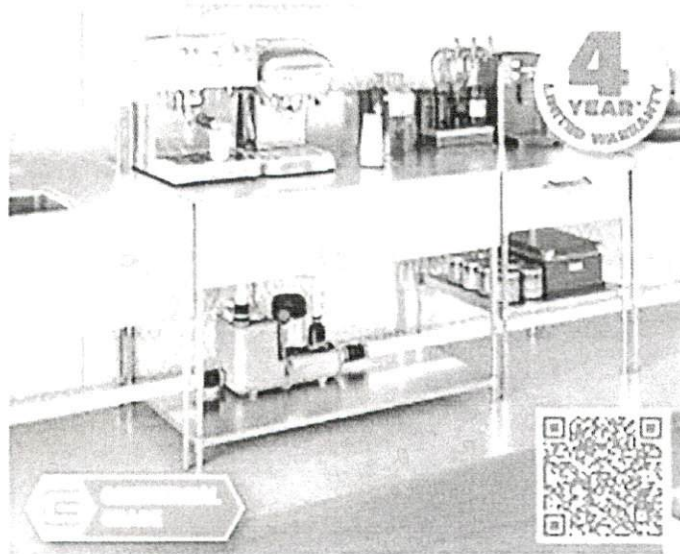


Sanicom[®] 1 PART N° 018



25 Ft
250 Ft



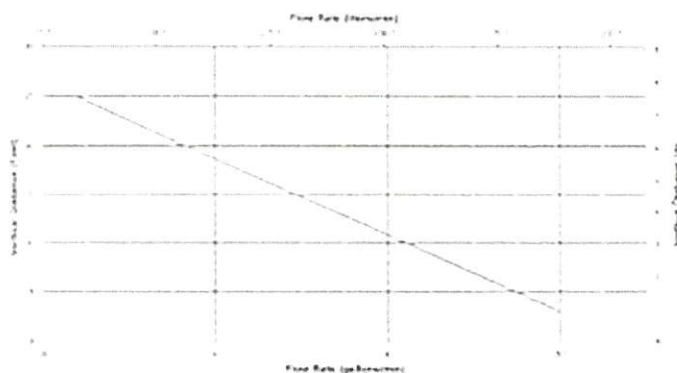
CONNECTIONS

- Discharge: 1"
- Inlet: 2"
- Vent: 1-1/4"

PRODUCT FEATURES

- A simplex drain pump used for a variety of fixtures in commercial and industrial applications.
- Able to discharge the waste up to 25 feet vertical and/or 250 feet horizontal.
- Capable of handling aggressive and hot water up to 194 F.

PUMP CURVE



OPTIONAL ACCESSORIES

Descaler
(Part N° 052)
See page 28



Wired alarm unit



TECHNICAL SPECIFICATIONS

- Pump type:** Simplex drain pump
- Electrical:** 120 V - 60 Hz / 8.3 Amps (Max)
- Motor:** 1.3 HP oil-filled thermally protected motor
- Capacitor rating:** 45 microfarad
- Operating Temperature:** 194°F Max.
- Power cord length:** 50 inches
- Noise level:** ≤ 68 dBA (Lp) (measured at 3 ft)
- Discharge pipe diameter:** 1"
- Discharge rate at 25 ft:** 22 GPM
- Discharge rate at 3 ft:** 50 GPM
- Shut-off head:** 44 ft
- Normal running time:** 4-6 Seconds (Short bursts)
- Capacity:** 2.75 gallons / 10.4 liters
- Inlets:** 2" (sides), 1-1/4" vent (top)
- Method of activation:** Pressure switch/ circuit board
- Shower/bathtub base height:** 10" min
- Weight:** 22 lbs / 10 kg
- Certifying agencies:** CSA (IPC, NSPC), IAPMO (UPC)
- Connections:** Commercial sink, dishwasher, washing machine, etc.

DIMENSIONAL DRAWINGS



NEO® 310 Undercounter Ice Machines

Models

- URF-0310A UDF-0310W UYF-0310W
 UDF-0310A UYF-0310A



U-310

- Up to 295 lbs (134 kg) of daily ice production
 - 30" (76.20 cm) wide, 28.50" (72.4 cm) deep, and 38.50" (97.8 cm) high on 6" (15.24 cm) legs
 - Cabinet volume 3.99 ft³ (0.113 m³)
 - 119 lb. (54 Kg) ice storage capacity*
- * Application capacity based on: 90% volume x 33lbs/ft³ average density of ice.

NEO undercounter ice machines are designed to provide ice right where you need it – within reach. Improvements in **Performance**, **Intelligence** and **Convenience** make your ice machine easy to own and less expensive to operate.

Performance – NEO produces more ice than ever before while using less water and energy. The storage bin provides industry leading capacity.

Intelligence – NEO provides feedback with full bin and service indicators. Delay function allows you to pause your machine for slow periods or days when you're closed.

Convenience – NEO offers a forward-sliding storage bin for easy access to refrigeration components without having to move the entire ice machine. Smooth, sealed food-zone with removable water trough, distribution tube, and damper door for faster cleaning. AlphaSan added to key internal components.

Available **Luminice® Growth Inhibitor** extends cleaning intervals by reducing yeast and bacteria growth keeping your ice machine cleaner, longer.

Specifications

- | | |
|--|---|
| <p>BTU Per Hour:
4,600 (average)
5,450 (peak)</p> <p>Compressor:
Nominal rating: .75 HP</p> <p>Cupra-Nickel Condenser:
(Water-cooled models)
Adds protection from corrosive water elements.</p> <p>Refrigerant:
R-404A</p> | <p>Operating Limits:</p> <ul style="list-style-type: none"> • Ambient Temperature Range: 40° to 110°F (4.4° to 43.3°C) • Water Temperature Range: 45° to 90°F (4.4° to 32.2°C) • Water Pressure Ice Maker Water In: Min. 20 psi (137.9 kPa) Max. 80 psi (551.1 kPa) • Condenser Inlet Water In: (Water-cooled only) Min. 20 psi (137.9 kPa) Max. 150 psi (1,034.2 kPa) |
|--|---|



Ice Shape



Half Dice
3/8" x 1 1/8" x 7/8"
(.95 x 2.86 x 2.22 cm)



Dice
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)



Regular
1 1/8" x 1 1/8" x 7/8"
(2.86 x 2.86 x 2.22 cm)

Ice Machine Electric

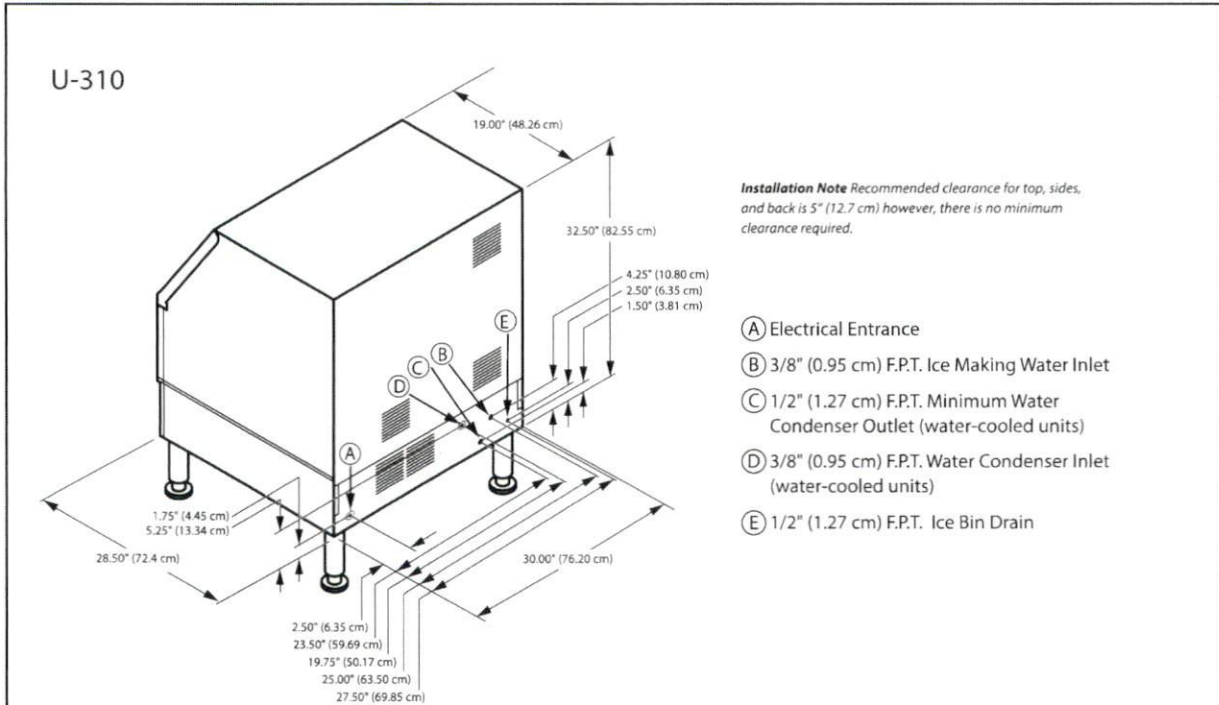
115/60/1, (208-230/60/1 and 230/50/1 available.) 115/60/1 ice machines are factory pre-wired with a 6' (180 cm) power cord and NEMA 5-15P-plug configuration. 208-230/60/1 ice machines are factory pre-wired with a 6' (180 cm) power cord only, no plug is supplied.

- Total Amps:**
115/60/1 Air-cooled and Water-cooled: 10 amps
208-230/60/1 Air-cooled: 4.5 amps

Maximum fuse size:
Air and Water-cooled: 15 amps
HACR-type circuit breakers can be used in place of fuses.



COMPANY WITH
QUALITY SYSTEM
CERTIFIED BY DNV
= ISO 9001:2008 =



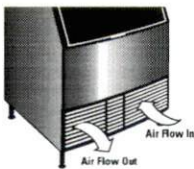
Specifications

Model	Ice Shape	Ice Production 24 Hours				Power kWh/ 100 lbs. @ 90°/70°F 32°/21°C	Potable water usage gal/100 lbs. ice @90/70°F
		70°Air/50°F Water 21°Air/10°C Water	90°Air/70°F Water 32°Air/21°C Water				
URF-0310A	regular	278 lbs	126 kg	221 lbs	100 kg	7	15.5
UDF-0310A	dice	286 lbs	130 kg	233 lbs	106 kg	7	15.5
UDF-0310W	dice	295 lbs	134 kg	252 lbs	114 kg	5.6	15.5
UYF-0310A	half-dice	290 lbs	132 kg	235 lbs	107 kg	7.2	15.5
UYF-0310W	half-dice	293 lbs	133 kg	267 lbs	121 kg	5.5	15.5

Water-cooled condensers Water Usage / 100 lbs/45.4 kgs. of Ice: 183 gal./693 liters

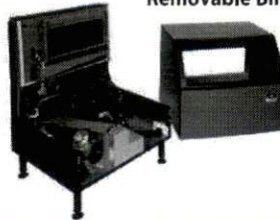
Standard 6" / 15.24 cm adjustable flange foot - gray painted legs included.
Standard plastic NEO ice scoop included.

Air Flow

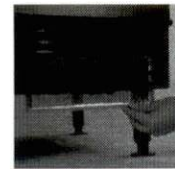


Air in right, air out left, no side vents. Great for installation under countertops and next to other equipment.

Removable Bin



Air Filter



Simple, tool-free removal for quick access during routine cleaning and maintenance.



Project Name: _____

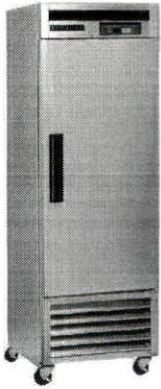
Location: _____

Item #: _____ Qty: _____

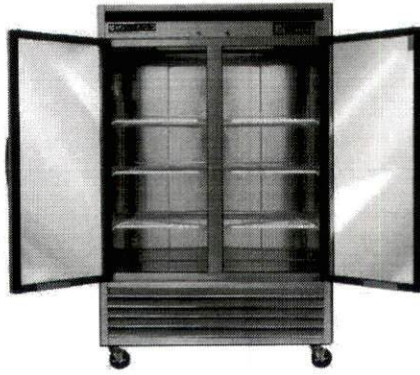
Model: _____

BOTTOM MOUNT REACH-IN FREEZERS

MODEL: MCF-23FDHC MCF-49FDHC MCF-72FDHC



MCF-23FDHC



MCF-49FDHC



MCF-72FDHC

Maxx Cold reach-in freezers are constructed from stainless steel, engineered with digital controls and polyurethane insulation for optimal temperature control and easy maintenance. Available in 1, 2 and 3 door configurations, each model features recessed handles, door locks and PE coated wire shelving with storage space for full size sheet pans.

FEATURES AND CONSTRUCTION

- Stainless steel exterior and interior
- Self-closing door(s) with easy to grip recessed handle(s)
- Field reversible door on single door model
- Automatic interior lighting
- Lock and key set for security
- Adjustable heavy-duty wire shelves (3 per section/door)
- Four (4) or six (6) 5" diameter swivel casters
- Electronic control panel with digital display
- Automatic defrost system
- Open door alert beeps if door has been open for five minutes
- Equipped with integrated condensate evaporator therefore no drain line connection is needed
- Polyurethane foam insulation provides outstanding thermal regulation and energy efficiency

ELECTRIC

115V / 60Hz / 1Ph
(230V / 50-60Hz / 1Ph is available as an option)
6' (2m) NEMA 5-15P cord set included



NEMA 5-15P

3RD PARTY APPROVALS



Intertek

Certified to ANSI NSF 7



Intertek

Certified to ANSI UL 471



Meets Energy Star Guidelines

MAXX COLD WARRANTY (USA / CANADA)

Contact Maxx Cold for warranty statement at
TechnicalServices@TheLegacyCompanies.com or 877.368.2797

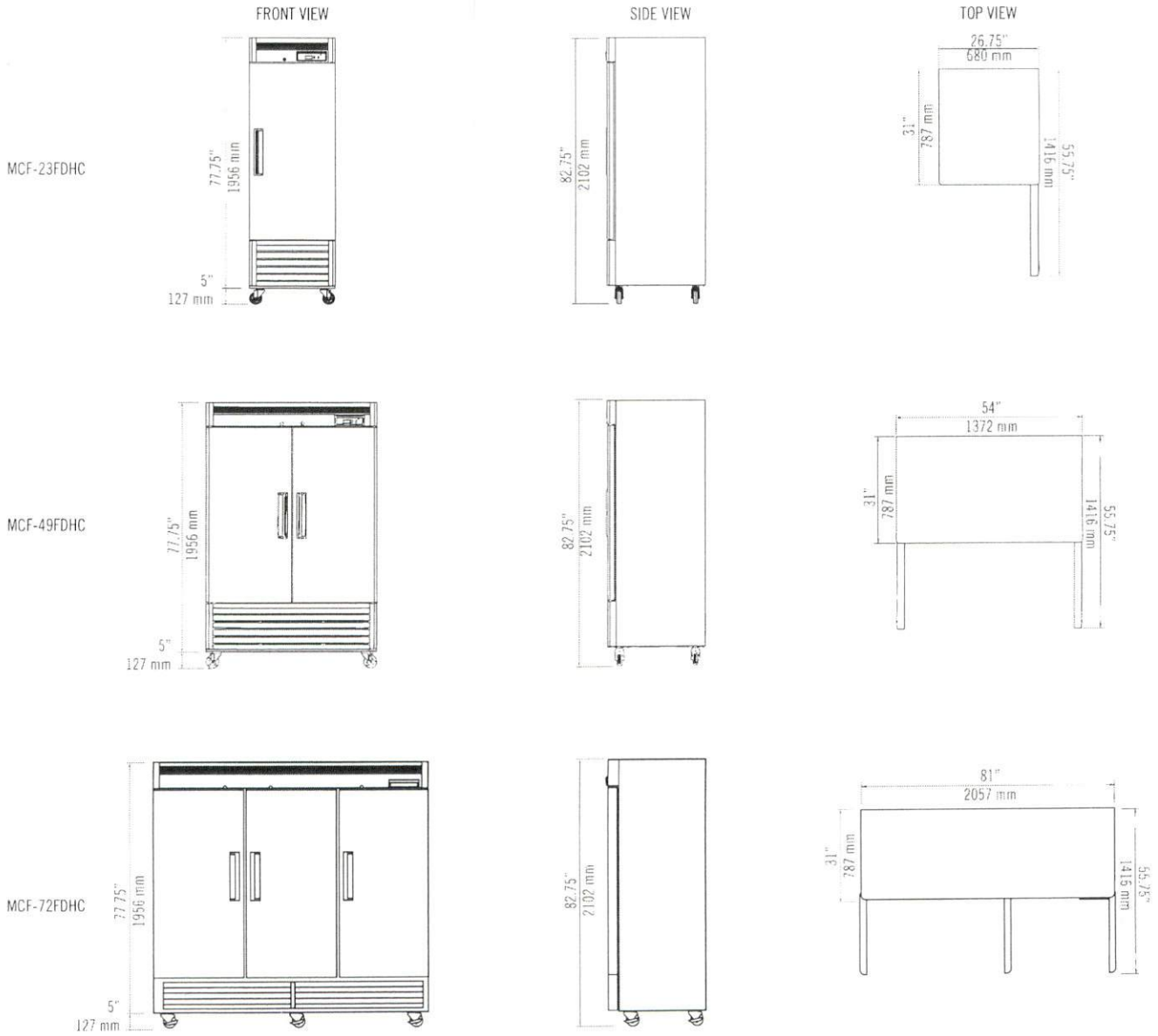
TEMPERATURE

Holding temperature -10°F to 10°F (-23°C to -12°C)

- Digital control system maintains optimum temperature
- Large evaporator and condenser for quick cooling and greater efficiency



MAXX COLD BOTTOM MOUNT REACH-IN FREEZERS



MODEL	EXTERNAL DIMENSIONS	INTERNAL DIMENSIONS	NET CAPACITY	HOLDING TEMPERATURE RANGE	AMP DRAW	HP	UNIT WEIGHT	REFRIGERANT AND CHARGE SIZE	DOORS / SHELVES	ELECTRICAL
MCF-23FDHC	26.75" x 31" x 82.75" (680 x 787 x 2102 mm)	22.8" x 24.1" x 53.7" (578 x 613 x 1364 mm)	18.9 Cu Ft (535 L)	-10°F to 10°F (-23°C to -12°C)	5.6A	1/2	284 lbs (129 kg)	R-290a 2.33 oz (66 g)	1 / 3	115V / 60Hz / 1Ph
MCF-49FDHC	54" x 31" x 82.75" (1372 x 787 x 2102 mm)	49.8" x 24.1" x 53.7" (1264 x 613 x 1364 mm)	42.8 Cu Ft (1212 L)	-10°F to 10°F (-23°C to -12°C)	4.6A	1/2	403 lbs (183 kg)	R-290a 4.44 oz (126 g)	2 / 6	115V / 60Hz / 1Ph
MCF-72FDHC	81" x 31" x 82.75" (2057 x 787 x 2102 mm)	77.3" x 24.1" x 53.7" (1963 x 613 x 1364 mm)	66.7 Cu Ft (1889 L)	-10°F to 10°F (-23°C to -12°C)	9.9A	1	650 lbs (295 kg)	R-290a 5.08 oz (144 g)	3 / 9	115V / 60Hz / 1Ph

INSTALLATION

- Shorter caster options are available to lower the overall height of the unit

09/20/21

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

MAXX COLD X-series

Project Name: _____
 Location: _____
 Item #: _____ Qty: _____
 Model: _____

MEGATOP PREP TABLES

MODEL: MXCR29MHC MXCR48MHC MXCR60MHC MXCR72MHC



MXCR29MHC



MXCR48MHC



MXCR60MHC



MXCR72MHC

Maxx Cold Mega Prep tables offer additional pan space compared to standard sandwich/salad stations. Choose from 4 models offering storage from 7, 12, 15.5 and 18 cubic feet that accommodate 12, 16, 24 and 27 pans. Constructed of stainless steel, easy grip recessed handles, LED temperature display and equipped with a 9" deep cutting board our Mega Prep tables will streamline your food prep operations.

FEATURES AND CONSTRUCTION

- Stainless steel exterior and powder coated aluminum interior construction
- Easy to grip recessed door handles
- Adjustable heavy-duty wire shelves (1 per section/door)
- Equipped with four (4) 3" swivel casters (two with brakes)
- Equipped with full set of clip-on divider bars and 4" deep plastic pans
- Equipped with 9" deep polyethylene cutting board
- Solid state digital control system
- LED temperature display
- Equipped with integrated condensate evaporator therefore no drain line connection is needed
- Urethane foam insulated walls and doors
- Accommodates full-size sheet pans

ELECTRIC

115V / 60Hz / 1Ph
 (230V / 50-60Hz / 1Ph is available as an option)
 6' (2m) NEMA 5-15P cord set included



NEMA 5-15P

3RD PARTY APPROVALS



Intertek

Certified to ANSI NSF 7



Intertek

Certified to ANSI UL 471



Zero Ozone Depletion Potential



DOE 2017 Compliant

MAXX COLD WARRANTY (USA / CANADA)

Contact Maxx Cold for warranty statement at
 TechnicalServices@TheLegacyCompanies.com or 877.368.2797

NET STORAGE CAPACITY (Cu Ft & 1/6 Pans)

MXCR29MHC	7 Cu Ft (198 L) / 12 Pans
MXCR48MHC	12 Cu Ft (340 L) / 16 Pans
MXCR60MHC	15.5 Cu Ft (439 L) / 24 Pans
MXCR72MHC	18 Cu Ft (510 L) / 27 Pans

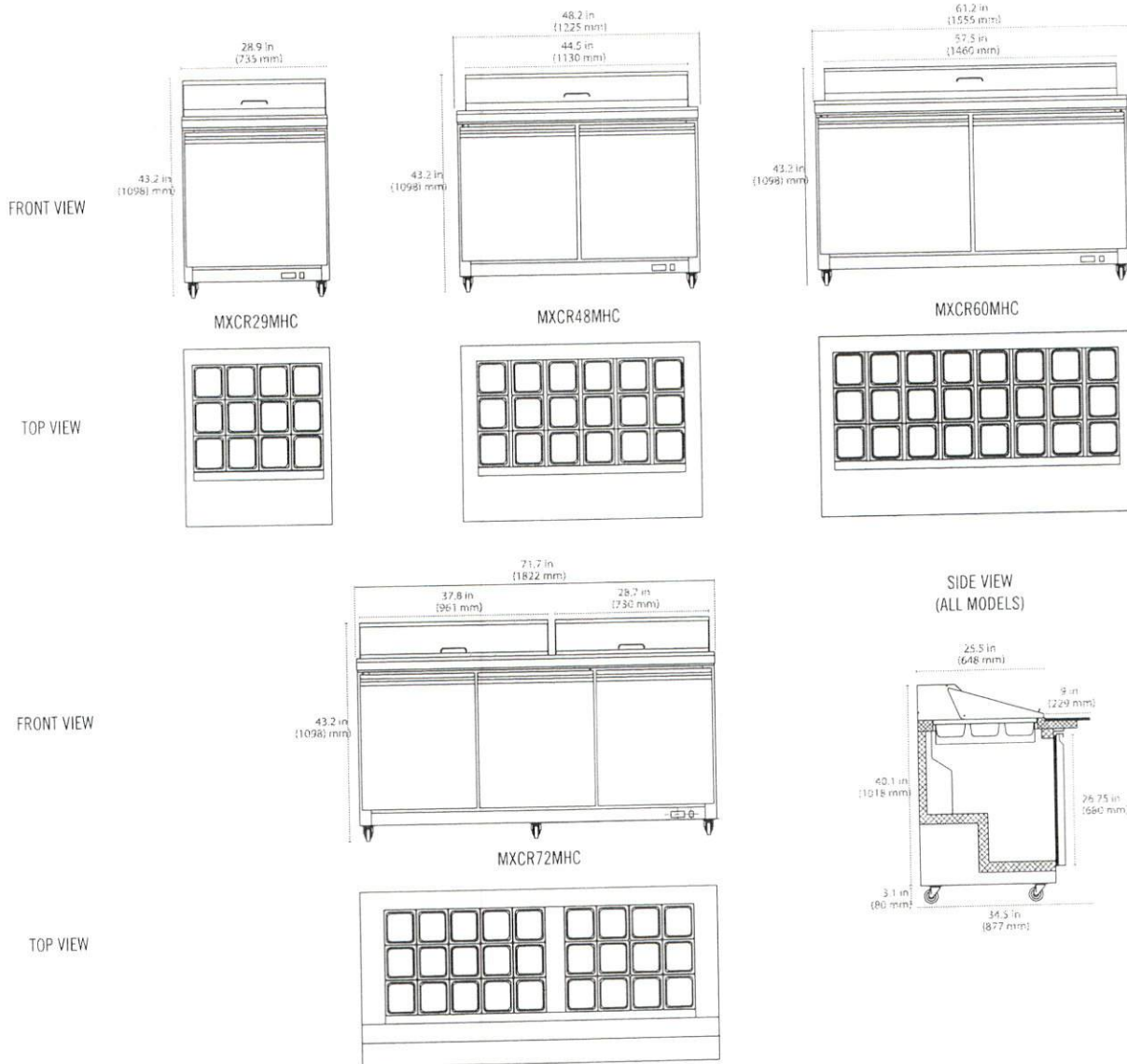
TEMPERATURE

Holding temperature 33°F to 41°F (1°C to 5°C)

- Solid-state controls and forced-air system deliver consistent, easily adjustable temperature performance

MAXX COLD MEGATOP PREP TABLES

X-series



MODEL	EXTERNAL DIMENSIONS	INTERNAL DIMENSIONS	NET CAPACITY	HOLDING TEMPERATURE RANGE	AMP DRAW	SHIPPING WEIGHT	REFRIGERANT AND CHARGE SIZE	DOORS / SHELVES	PANS (1/6)	ELECTRICAL
MXCR29MHC	28.9" x 34.5 x 43.2" (699 x 877 x 1098 mm)	22.9" x 18.8" x 24.5" (602 x 478 x 622 mm)	7 Cu Ft (198 L)	33°F to 41°F (1°C to 5°C)	3.0A	220 lbs (100 kg)	R290a 3.0 oz (85 g)	1 / 1	12	115V / 60Hz / 1Ph
MXCR48MHC	48.2" x 34.5 x 43.2" (1225 x 877 x 1098 mm)	43.5" x 18.8" x 24.5" (1104 x 478 x 622 mm)	12 Cu Ft (340 L)	33°F to 41°F (1°C to 5°C)	4.3A	304 lbs (140 kg)	R-290a 3.17 oz (90 g)	2 / 2	18	115V / 60Hz / 1Ph
MXCR60MHC	61.2" x 34.5 x 43.2" (1555 x 877 x 1098 mm)	56.2" x 18.8" x 24.5" (1428 x 478 x 622 mm)	15.5 Cu Ft (439 L)	33°F to 41°F (1°C to 5°C)	4.3A	352 lbs (160 kg)	R-290a 3.17 oz (90 g)	2 / 2	24	115V / 60Hz / 1Ph
MXCR72MHC	71.7" x 34.5 x 43.2" (1822 x 877 x 1098 mm)	66.9" x 18.8" x 24.5" (1700 x 478 x 622 mm)	18 Cu Ft (510 L)	33°F to 41°F (1°C to 5°C)	4.3A	430 lbs (195 kg)	R-290a 3.35 oz (95 g)	3 / 3	27	115V / 60Hz / 1Ph

INSTALLATION

- Shorter caster options are available to lower the overall height of the unit to satisfy ADA or other low profile requirements

09/21/21

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Deluxe Equipment Stands

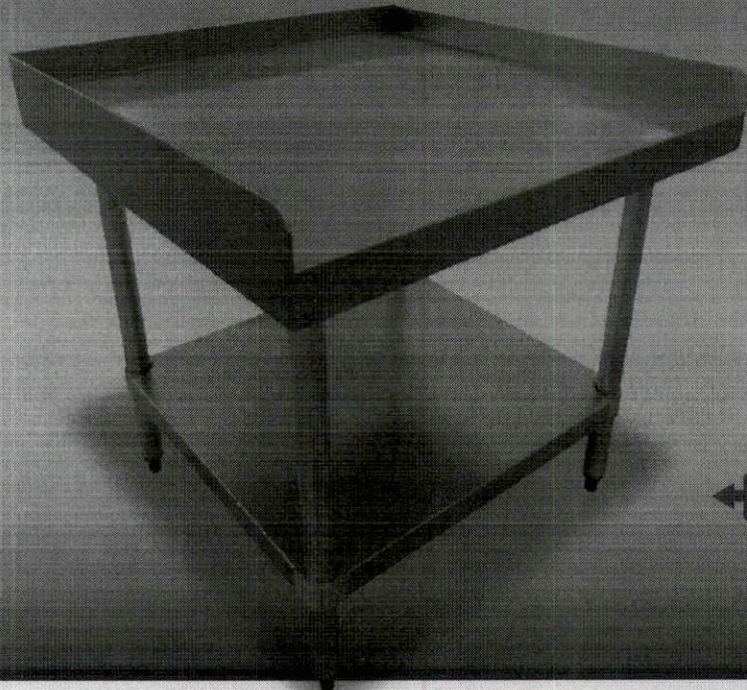
All Stainless Steel
24" & 30"

Item #
 Project :
 Qty :

Model No.

ESS2424W-CWP

HOLE PUNCH ZONE



← ESS2424W-CWP
*Shown Here

Additional Sizes

- ESS2424W-CWP ESS3024W-CWP
- ESS2436W-CWP ESS3036W-CWP
- ESS2448W-CWP ESS3048W-CWP
- ESS2460W-CWP ESS3060W-CWP
- ESS2472W-CWP ESS3072W-CWP

HOLE PUNCH ZONE

➤ Features:

- 16 Gauge, 304 Series Stainless Steel Top
- 18 Gauge, 430 Series Stainless Steel Undershelf and Legs
- Constructed with a 1" Backsplash

➤ Warranty Info:

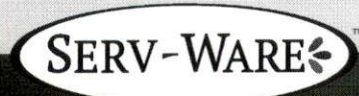
- See Last Page



Revised **04/17/2024**

ESS2424W-CWP

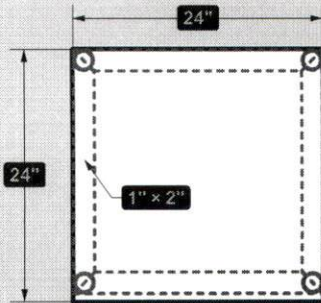
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ESS2436W-CWP	ESS3036W-CWP
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ESS2460W-CWP	ESS3060W-CWP
ESS2472W-CWP	ESS3072W-CWP



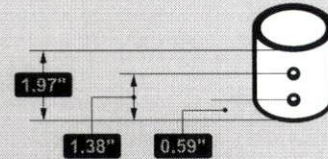
www.servware.com

Phone: (800).768.5953
 Fax: (800).976.1299

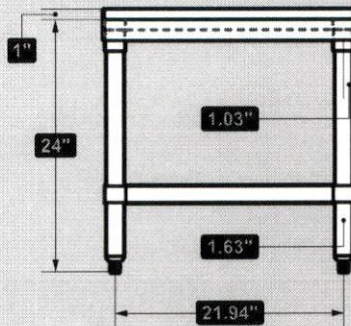
Bottom View



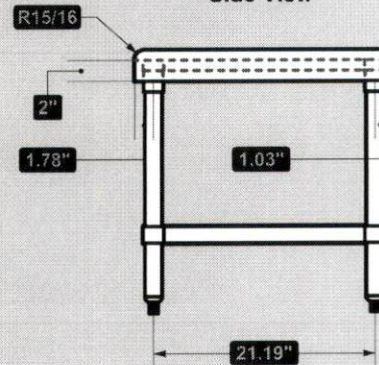
Channel Socket



Front View



Side View

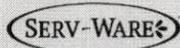


MODEL #	DESCRIPTION	DIMENSIONS		WEIGHT/LBS.
		(W x D x H)		(Shipping)
ESS2424W-CWP	16 Gauge 304 S/S Top	24" W	24" D x 24" H	24 lbs.

HOLE PUNCH ZONE



Prop. 65 Warning for California Residents
WARNING: This product may contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.



Phone:(800).768.5953
 Fax:(800).976.1299

SERV-WARE™ Hot Plates

Product Spec Sheet

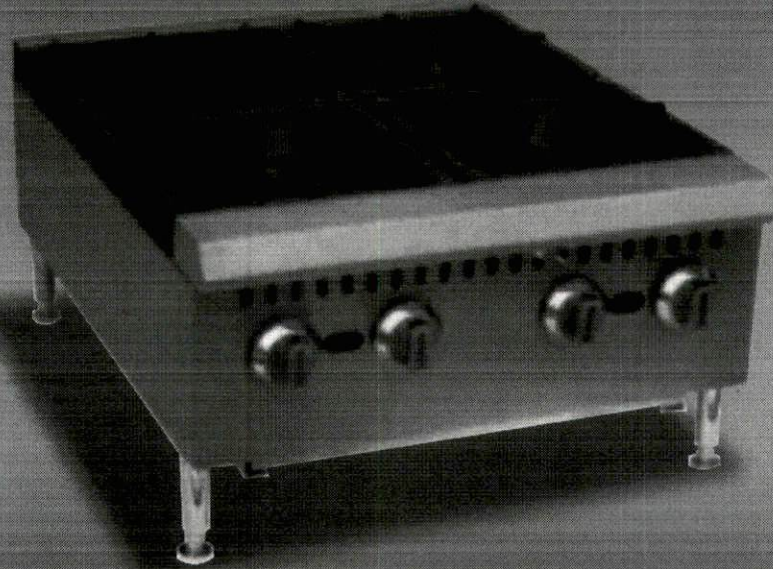


Item # _____
Project: _____
Qty: _____

Model No.

SHPS-24

H
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SHPS-24

Features:

- 25,000 BTU per burner
- Durable, attractive, stainless steel construction
- Front edge is cool to the touch for safe cooking
- Octagonal burners provide even heat distribution
- Heavy-duty, cast iron grates for maximum heat distribution
- Full-length, seamless drip pan
- Adjustable pilots with front access
- Unit serviceable from the front
- Ships natural gas with an LP conversion kit & regulator included
- Stainless steel legs have adjustable, non-skid feet

Warranty Info:

One Year

- Parts & Labor on entire unit.
- Valid in United States.
- Valid for commercial use only.

Revised 12/08/2023

SHPS-24



SERV-WARE™

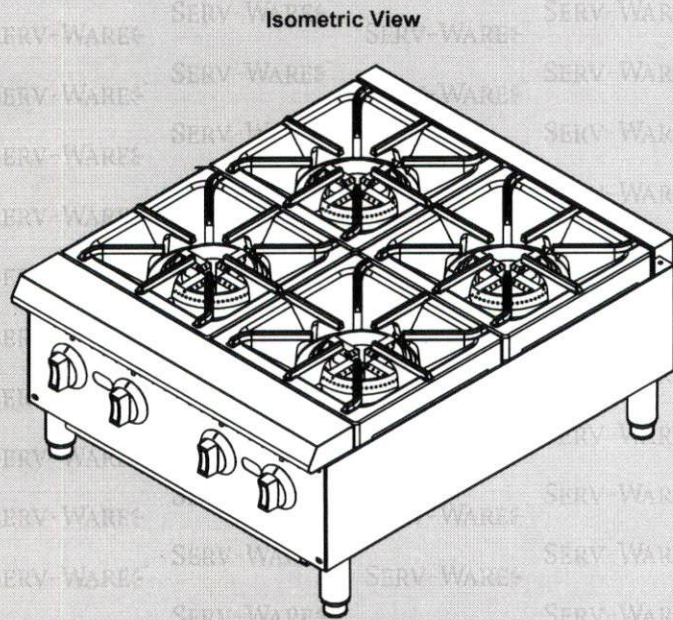
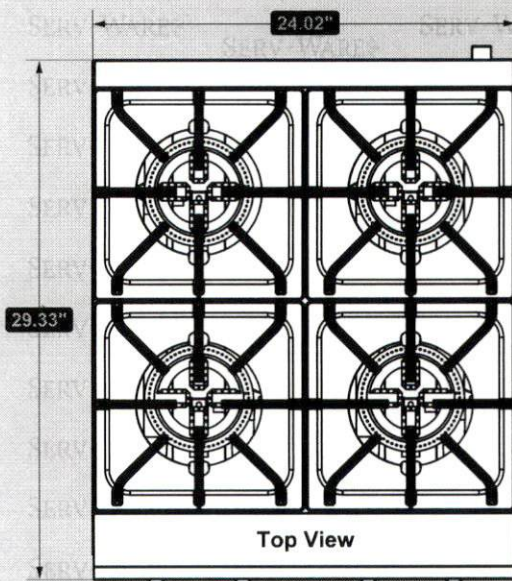
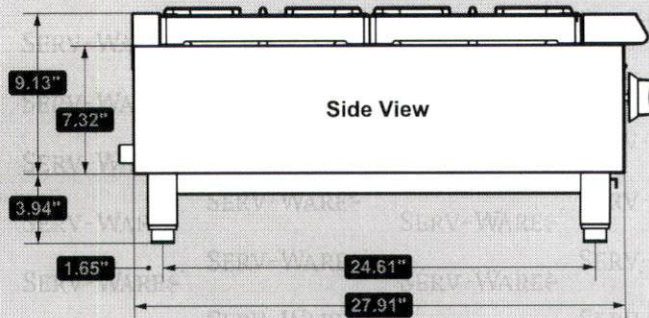
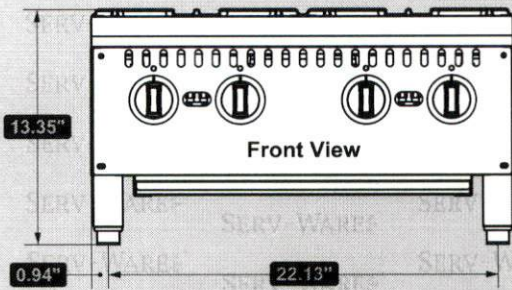
www.servware.com

Phone: (800).768.5953
Fax: (800).976.1299

SHPS-24 Hot Plates

SERV-WARE

Item # _____
 Project : _____
 Qty : _____



Technical Information:

MODEL #	DESCRIPTION	DIMENSIONS	WEIGHT/LBS.
		(W x D x H)	(Shipping)
SHPS-24	4 Burner	24" W x 27.2" D x 11.28" H	140 lbs.

CONSTRUCTION
Stainless steel construction with heavy-duty cast iron grates

COOKING	
BTU/H per Burner	25,000
Gas Line	3/4
W.C. for Natural Gas	4 in.
W.C. for LP	10 in.



Prop. 65 Warning for California Residents
WARNING: This product may contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

SERV-WARE

Phone: (800) 768-5953
 Fax: (800) 976-1299

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www.servware.com

HOLE PUNCH ZONE

HOLE PUNCH ZONE

SERV-WARE

Warranty

SHPS Series - Hot Plates

Notify carrier of damage! Inspect all components immediately.

Serv-Ware Products warrants to the original owner/user that any piece of gas cooking equipment manufactured shall be free of defects in material or workmanship, under normal use and maintenance, for a period of one (1) year from the original installation date or a maximum of eighteen (18) months after the shipment date from Serv-Ware Products. Proper installation and start-up in accordance with the instruction manual supplied will be taken into consideration when evaluating the warranty on the specified equipment. Labor warranty charges are valid in the United States only.

The labor warranty shall include standard labor charges at the product location only. The end user is responsible for any emergency, overtime, or long-distance travel charges. Any labor service required to fulfill the warranty obligation must be performed by a qualified gas appliance service company and accepted by Serv-Ware Products. Billing will be handled between the service company and manufacturer directly, there will be no compensation for charges not billed to Serv-Ware Products by the service company. Serv-Ware Products reserves the right to have any warranty "failed" parts returned to the factory for inspection before agreeing to covering the above stated warranty labor charges

This warranty does not include parts & labor coverage resulting from:

- External electrical power failure or improper supply voltage to product.
- Adverse operating conditions for the product.
- Failure to clean and/or maintain the product.
- Standard wear & tear items.
- Failure to maintain a proper gas supply pressure.
- Improper conversion practices (natural gas to propane).
- Damage that is caused by employees or customers.
- Any part or assembly that has been altered, modified, or changed.
- Equipment usage in a residential or non-commercial setting.
- Calibration adjustments.

LIMITATION OF LIABILITY AND OTHER WARRANTIES

Serv-Ware Products assumes no liability for misuse or inadequate maintenance of the Product. In no event shall the user be entitled to recover incidental or consequential damages. Including but not limited to; damages for inconvenience, food loss, rental or replacement equipment, loss of profits, or other commercial loss.

Warranties stated above are the only warranties made in connection with the sale and distribution of the Products.

ANY AND ALL OTHER EXPRESSED STATUTORY AND IMPLIED WARRANTIES APPLICABLE TO THE PRODUCT INCLUDING, WITHOUT LIMITATION, ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR USE ARE EXPRESSLY DISCLAIMED. The warranty information set forth above shall be governed by and construed in accordance with the laws of the State of North Carolina and, if applicable, the laws of the United States of America. The warranty, as stated, is extended only to the original owner/user and is not assignable. Serv-Ware reserves the right to change product specifications without notice due to constant product improvement.



Phone: (800) 768.5953
Fax: (800) 976.1299
www.servware.com

Revised 09/10/2019

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Our Category ▾



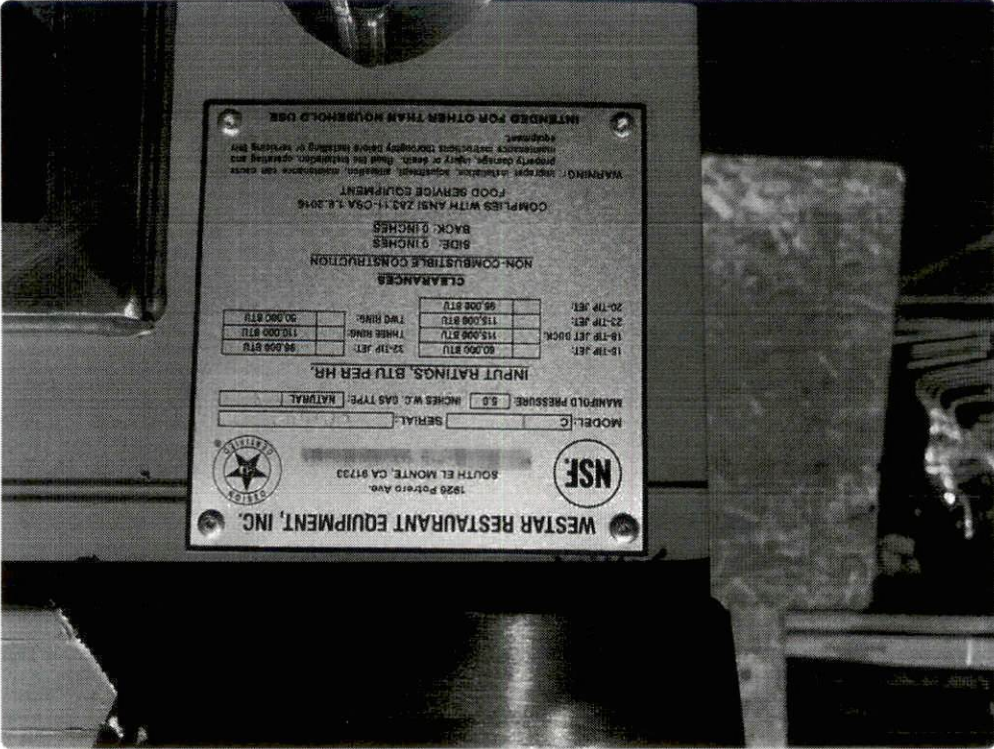
- Refrigerator ▾
- Cooler case ▾
- Freezer ▾
- Ice maker
- Cooking ▾
- Oven range ▾
- Food carts ▾
- Bakery EQ
- Warmer ▾
- Cutting machine ▾
- Sink & hood ▾
- Drink & Ice Cream ▾
- SS table base shelves ▾
- Furniture ▾
- Led sign
- Other

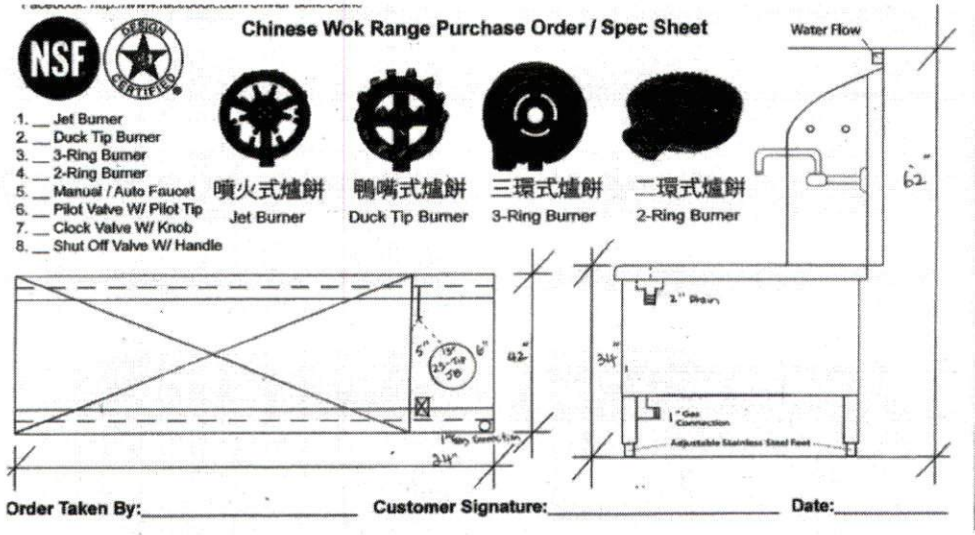
Home ▶ Cooking ▶ Chinese Wok Range

NSF 1 hole Chinese Wok Range natural gas or Lp made USA *24"*

★★★★★ (0) Write a review







i Product Overview

Ring Size: 13 ins, 16 ins, 18 ins. You can Choose any Ring size. natural gas or Lp custom made add \$...

More Details

\$2,490.00

You saved \$396.00
 Was \$2886.00

In Stock

[CA] City of industry	A0044	35
	Total	35

Shipping Options *i*

Local Delivery start from CA \$125, NJ & NY \$200.

Shipping option notifications.

Pick Up
 + \$0.00



#4

ITEM #: _____ QUANTITY: _____

PROJECT: _____

APPROVAL: _____

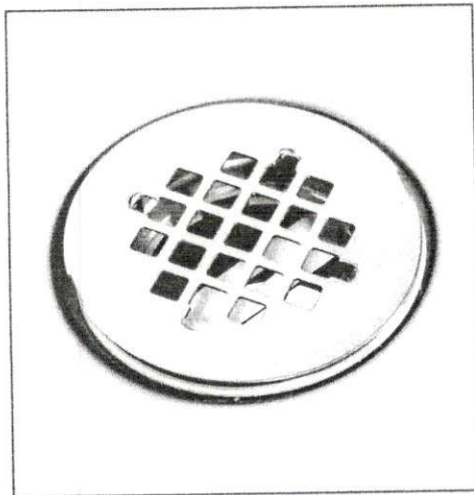
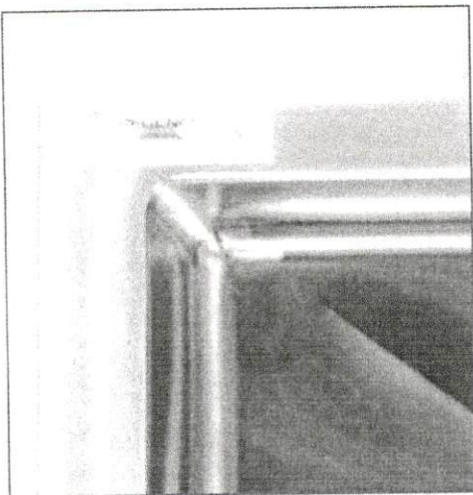
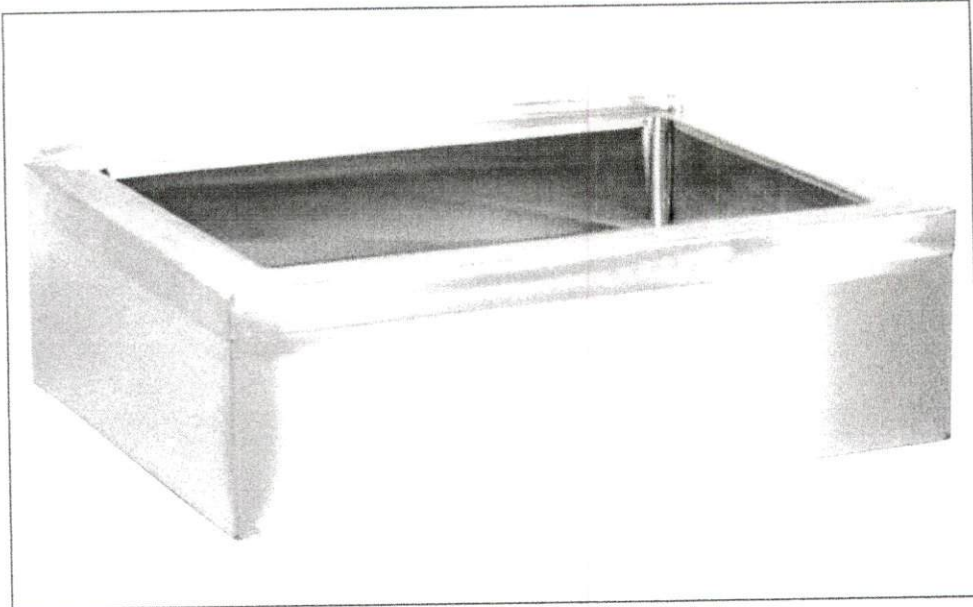
DATE: _____

STAINLESS STEEL ONE COMPARTMENT FLOOR MOP SINKS



FEATURES

- 16-gauge type 304 stainless steel bowl
- 18-gauge type 304 stainless steel apron
- 16-gauge wall clip and all hardware included for hassle-free and sturdy installation
- Rounded edges make the sink easy to clean
- Perfect height for disposing of dirty mop water without lifting heavy buckets



SPECIFICATIONS

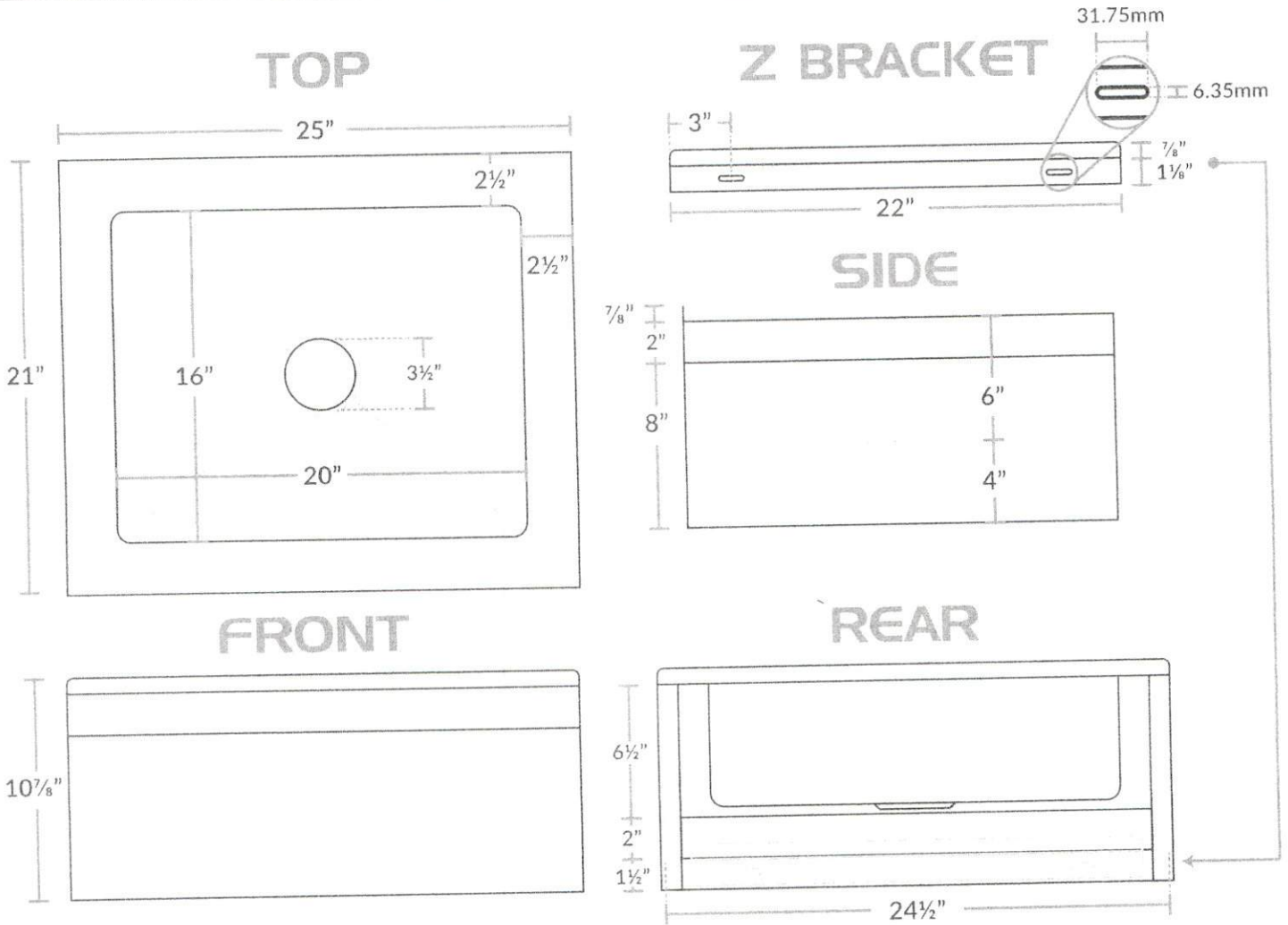
ITEM	OVERALL (LEFT TO RIGHT)	OVERALL (FRONT TO BACK)	OVERALL (HEIGHT)	BOWL (LEFT TO RIGHT)	BOWL (FRONT TO BACK)	BOWL DEPTH
600SM16206	25"	21"	10 ⁷ / ₈ "	20"	16"	6"
600SM162012	25"	21"	16 ⁷ / ₈ "	20"	16"	12"

04/2019

STAINLESS STEEL ONE COMPARTMENT FLOOR MOP SINKS

REGENCY
Tables and Sinks

600SM16206 • 20" x 16" x 6" Bowl



Specifications

912-0020



General Information

Product Category Sump Pump

Motor

Voltage 120 Volt
Running Amps 10.4
Thermal Protection Yes
Power Cord Length 15 Feet
Oil Free Motor No

Pump

Housing Material Cast Iron
Solids Handling Size 2 inch
Handles Solids Yes
Float Type Piggy-Back Tether Switch
GPH @ 0 feet 7680
GPH @ 5 feet 7680
GPH @ 10 feet 5340
GPH @ 15 feet 3000
GPH @ 20 feet 600
Discharge Port Size 2 Inch
Check Valve Included No
Manual Override Yes

Engine

Horsepower .5 hp

Overview

Product Category Sump Pump
Weight 79 Pounds
Consumer Warranty 3 Years
UPC 053514026035

Accessories

Alarm No
Wi-Fi enabled No

#1

16 GAUGE STAINLESS STEEL WORK TABLES WITH 4" BACKSPLASH

REGENCY
Stainless Steel Commercial
Tables And Sinks

FEATURES

- Smooth type 304 stainless steel work surface makes cleaning a breeze
- 4" backsplash to protect posterior wall
- Stainless steel legs, undershelf, and hat channels provide unparalleled stability
- Adjustable bullet feet ensure leveling on uneven surfaces
- Combines unbeatable strength with long-lasting durability
- Simple assembly and installation requires little effort



SPECIFICATIONS



ITEM	LENGTH	WIDTH	WORK HEIGHT	UNDERSHELF DIMENSIONS	TOP SHELF CAPACITY	UNDERSHELF CAPACITY	WEIGHT
600TSB2424S	24"	24"	34"	18" x 18"	500 lb.	300 lb.	35 lb.
600TSB2430S	30"	24"	34"	24" x 18"	500 lb.	300 lb.	40 lb.
600TSB2436S	36"	24"	34"	30" x 18"	530 lb.	320 b.	46 lb.
600TSB2448S	48"	24"	34"	42" x 18"	560 lb.	340 b.	59 lb.
600TSB2460S	60"	24"	34"	54" x 18"	580 lb.	360 lb.	70 lb.
600TSB2472S	72"	24"	34"	66" x 18"	600 lb.	380 lb.	87 lb.
600TSB2496S	96"	24"	34"	90" x 18"	760 lb.	450 lb.	110 lb.
600TSB3030S	30"	30"	34"	24" x 24"	550 lb.	330 b.	47 lb.
600TSB3036S	36"	30"	34"	30" x 24"	570 lb.	350 b.	51 lb.
600TSB3048S	48"	30"	34"	42" x 24"	600 lb.	370 lb.	66 lb.
600TSB3060S	60"	30"	34"	54" x 24"	620 lb.	390 lb.	80 lb.
600TSB3072S	72"	30"	34"	66" x 24"	640 lb.	410 lb.	99 lb.
600TSB3084S	84"	30"	34"	78" x 24"	780 lb.	460 lb.	113 lb.
600TSB3096S	96"	30"	34"	90" x 24"	800 lb.	480 lb.	126 lb.
600TSB3636S	36"	36"	34"	30" x 30"	600 lb.	380 lb.	58 lb.
600TSB3648S	48"	36"	34"	42" x 30"	630 lb.	400 lb.	72 lb.
600TSB3660S	60"	36"	34"	54" x 30"	650 lb.	420 lb.	87 lb.
600TSB3672S	72"	36"	34"	66" x 30"	670 lb.	440 lb.	102 lb.
600TSB3696S	96"	36"	34"	90" x 36"	820 lb.	510 lb.	139 lb.

NOTE: 84" & 96" Work Tables Feature (6) Six Legs for Added Stability

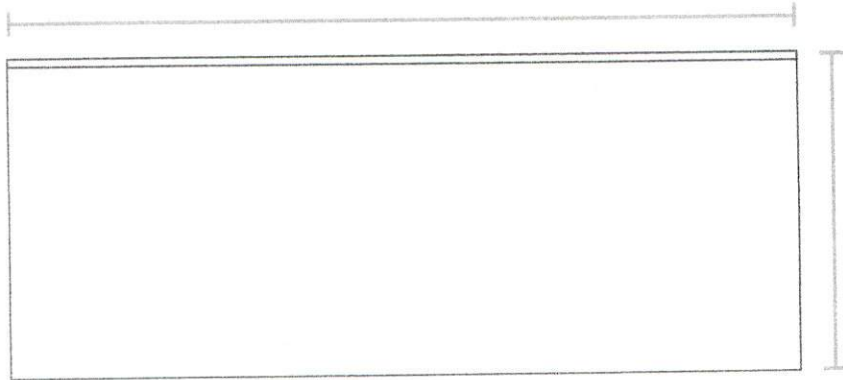
REGENCYTABLESANDSINKS.COM

16 GAUGE STAINLESS STEEL
WORK TABLES
WITH 4" BACKSPLASH

REGENCY
Stainless Steel Commercial
Tables And Sinks

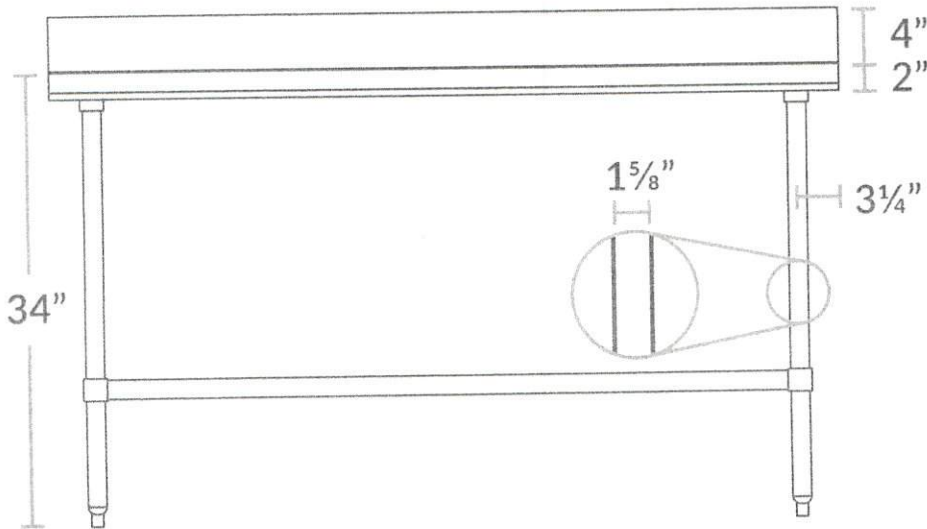
NSF

TOP
LENGTH

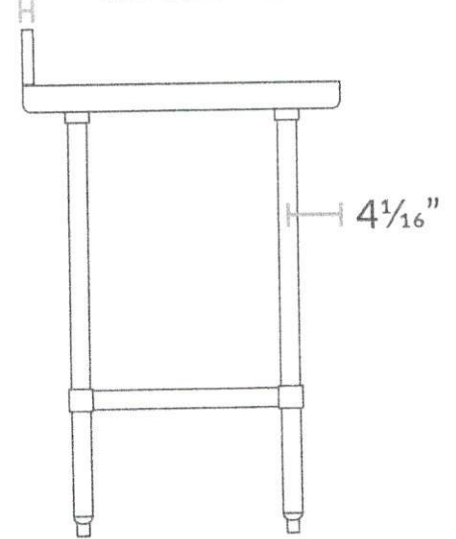


WIDTH

FRONT



1\" SIDE



ACCESSORIES



CASTERS & FEET

ITEM	DESCRIPTION	#/PACK
600CASTER4	5" Swivel Stem Casters	4
600CASTER6	5" Swivel Stem Casters	6
600CASTERHD4	5" Heavy-Duty Swivel Stem Casters	4
600CASTERHD6	5" Heavy-Duty Swivel Stem Casters	6
600PABF	Adjustable Plastic Bullet Foot	1
600SPABF	Adjustable Stainless Steel Bullet Foot	1
600SSFF	3/4" Stainless Steel Flanged Foot	1

UNDERSHELVES

ITEM	DIMENSIONS	FITS
600UT1824S	18"L x 12"W	24"L x 18"W Work Tables
600UT1830S	24"L x 12"W	30"L x 18"W Work Tables
600UT1836S	30"L x 12"W	36"L x 18"W Work Tables
600UT1848S	42"L x 12"W	48"L x 18"W Work Tables
600UT1860S	54"L x 12"W	60"L x 18"W Work Tables
600UT1872S	66"L x 12"W	72"L x 18"W Work Tables
600UT2424S	18"L x 18"W	24"L x 24"W Work Tables
600UT2430S	24"L x 18"W	30"L x 24"W Work Tables
600UT2436S	30"L x 18"W	36"L x 24"W Work Tables
600UT2448S	42"L x 18"W	48"L x 24"W Work Tables
600UT2460S	54"L x 18"W	60"L x 24"W Work Tables
600UT2472S	66"L x 18"W	72"L x 24"W Work Tables
600UT2484S	78"L x 18"W	84"L x 24"W Work Tables
600UT2496S	90"L x 18"W	96"L x 24"W Work Tables
600UT3030S	24"L x 24"W	30"L x 30"W Work Tables
600UT3036S	30"L x 24"W	36"L x 30"W Work Tables
600UT3048S	42"L x 24"W	48"L x 30"W Work Tables
600UT3060S	54"L x 24"W	60"L x 30"W Work Tables
600UT3072S	66"L x 24"W	72"L x 30"W Work Tables
600UT3084S	78"L x 24"W	84"L x 30"W Work Tables
600UT3096S	90"L x 24"W	96"L x 30"W Work Tables
600UT3636S	30"L x 30"W	36"L x 36"W Work Tables
600UT3648S	42"L x 30"W	48"L x 36"W Work Tables
600UT3660S	54"L x 30"W	60"L x 36"W Work Tables
600UT3672S	66"L x 30"W	72"L x 36"W Work Tables
600UT3696S	90"L x 30"W	96"L x 36"W Work Tables

CASTERS

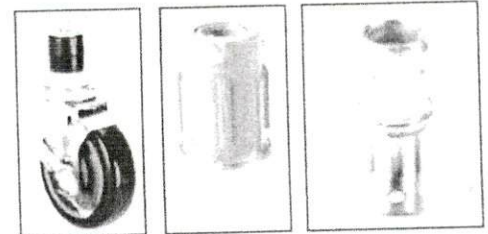
Each set of Regency casters lets you turn any work table or equipment stand with 4 or 6 standard legs into a mobile work station. With a total weight capacity of 1200 to 1600 lb., these wheels can stand the toughest of tests and are sure to meet your needs. Take your table or equipment on the go and then keep it secure with the flip of a lever, conveniently placed at foot level for easy locking and unlocking.

BULLET FEET

Make sure your table, compartment sink, or dishtable is level and stable by replacing a missing or broken bullet foot with these Regency Bullet Feet! They are designed to fit equipment with 1 1/4" outer diameter legs and are adjustable so they can accommodate uneven floors.

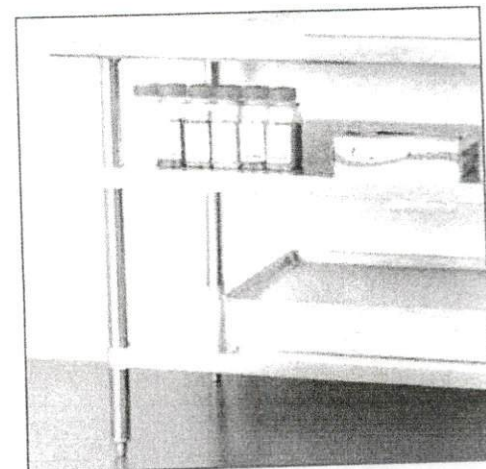
FLANGED FEET

If you need to bolt your Regency equipment to the floor for added stability during use, this flanged 3/4" seismic foot is the perfect solution! It is designed to swap out easily for an existing foot on Regency products with legs that measure 1 1/4" in outer diameter. Feet like these are typically used to comply with local codes, which require you to secure equipment to the floor, and in situations where keeping your equipment immobile could be useful, like on a food truck.



UNDERSHELVES

Add extra storage space and organization to your kitchen with a Regency adjustable stainless steel work table undershelf! Undershelves provide additional storage for frequently used items like prep tools, cutting boards, bar towels, oven mitts, pans, and trays. These undershelves are adjustable, so you can move them higher or lower to accommodate items of varying sizes. Made of 18 gauge, type 430 stainless steel, Regency undershelves ensure maximum durability and corrosion resistance, and are easy to clean and sanitize.



OVERSHELVES

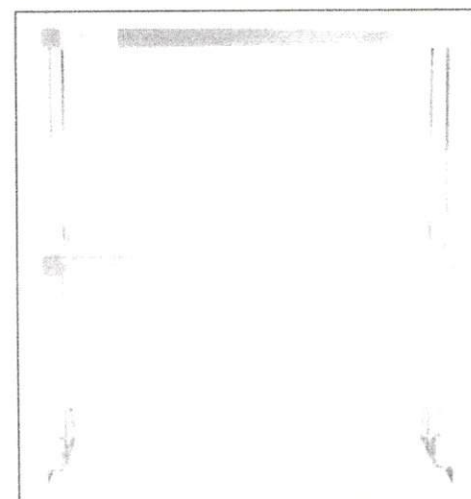
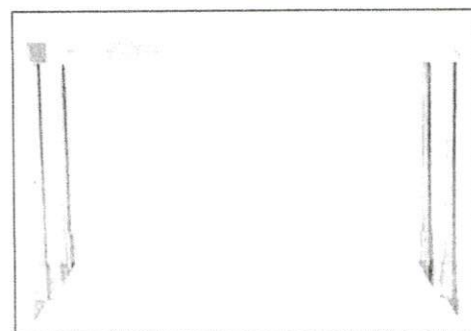
ITEM	TYPE	DIMENSIONS	FITS
600SOS1230	Single Deck	30"L x 12"W x 19¼"H	30"L Work Tables
600SOS1236	Single Deck	36"L x 12"W x 19¼"H	36"L Work Tables
600SOS1248	Single Deck	48"L x 12"W x 19¼"H	48"L Work Tables
600SOS1260	Single Deck	60"L x 12"W x 19¼"H	60"L Work Tables
600SOS1272	Single Deck	72"L x 12"W x 19¼"H	72"L Work Tables
600SOS1284	Single Deck	84"L x 12"W x 19¼"H	84"L Work Tables
600SOS1296	Single Deck	96"L x 12"W x 19¼"H	96"L Work Tables
600SOS1830	Single Deck	30"L x 18"W x 19¼"H	30"L Work Tables
600SOS1836	Single Deck	36"L x 18"W x 19¼"H	36"L Work Tables
600SOS1848	Single Deck	48"L x 18"W x 19¼"H	48"L Work Tables
600SOS1860	Single Deck	60"L x 18"W x 19¼"H	60"L Work Tables
600SOS1872	Single Deck	72"L x 18"W x 19¼"H	72"L Work Tables
600SOS1884	Single Deck	84"L x 18"W x 19¼"H	84"L Work Tables
600SOS1896	Single Deck	96"L x 18"W x 19¼"H	96"L Work Tables
600DOS1230	Double Deck	30"L x 12"W x 32"H	30"L Work Tables
600DOS1236	Double Deck	36"L x 12"W x 32"H	36"L Work Tables
600DOS1248	Double Deck	48"L x 12"W x 32"H	48"L Work Tables
600DOS1260	Double Deck	60"L x 12"W x 32"H	60"L Work Tables
600DOS1272	Double Deck	72"L x 12"W x 32"H	72"L Work Tables
600DOS1284	Double Deck	84"L x 12"W x 32"H	84"L Work Tables
600DOS1296	Double Deck	96"L x 12"W x 32"H	96"L Work Tables
600DOS1830	Double Deck	30"L x 18"W x 32"H	30"L Work Tables
600DOS1836	Double Deck	36"L x 18"W x 32"H	36"L Work Tables
600DOS1848	Double Deck	48"L x 18"W x 32"H	48"L Work Tables
600DOS1860	Double Deck	60"L x 18"W x 32"H	60"L Work Tables
600DOS1872	Double Deck	72"L x 18"W x 32"H	72"L Work Tables
600DOS1884	Double Deck	84"L x 18"W x 32"H	84"L Work Tables
600DOS1896	Double Deck	96"L x 18"W x 32"H	96"L Work Tables

DRAWERS

ITEM	EXTERIOR DIMENSIONS	INTERIOR DIMENSIONS
600DR2015	19½"L x 23¼"W x 5"H	15"L x 20"W x 5"H
600DR2020	25½"L x 23¼"W x 5"H	20"L x 20"W x 5"H

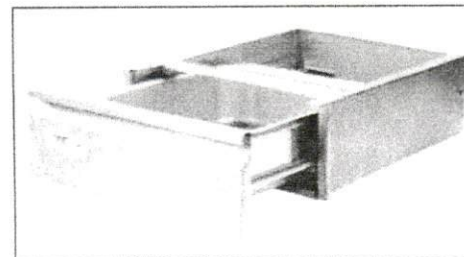
STAINLESS STEEL OVERSHELVES

Add extra storage space and organization to your kitchen with these Regency stainless steel overshelves! Available in single or double deck, their 18 gauge, type 430 stainless steel construction ensures long-lasting durability to stand up to repeated use. Installation is simple as the whole shelf easily mounts to the end of your table using the "L" brackets, set screws, and wrench provided.



DRAWERS

Keep your kitchen organized by mounting a Regency galvanized steel drawer to the under structure of your work table. Each drawer features an easy-to-clean stainless steel front and moves on ball-bearing sides.



#3

16 GAUGE STAINLESS STEEL THREE COMPARTMENT SINK WITH TWO DRAINBOARDS

ITEM #: _____ QUANTITY: _____

PROJECT: _____

APPROVAL: _____

DATE: _____

REGENCY
Tables and Sinks

FEATURES

- Made of high-quality 16 gauge, type 304 stainless steel
- Galvanized 1⁵/₈" steel legs with sockets
- Adjustable bullet feet for added stability
- Faucet holes pre-punched on 8" centers (faucet sold separately)
- 1¹/₂" IPS drain connection
- Rolled front and side edges to contain splashes and overflows



SPECIFICATIONS

ITEM	LENGTH	DEPTH	HEIGHT (Total)	HEIGHT (Work)	BOWL DEPTH	BOWL L to R	BOWL F to B	NUMBER OF DRAINBOARDS	SIDE	NET WEIGHT
600S315152G	79"	20 ¹ / ₂ "	44 ³ / ₄ "	36 ¹ / ₂ "	12"	15"	15"	2	Both	85 LB.

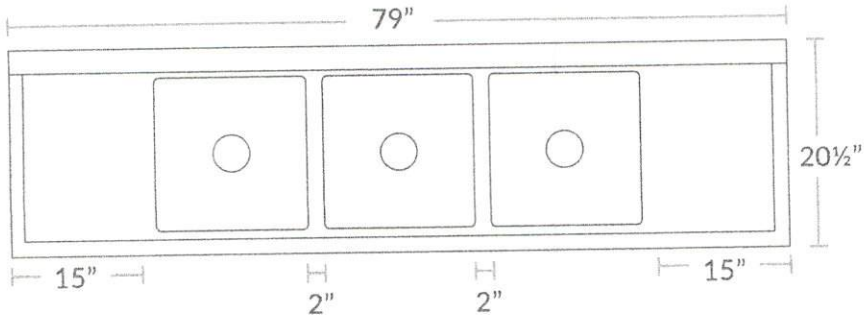


2/2020

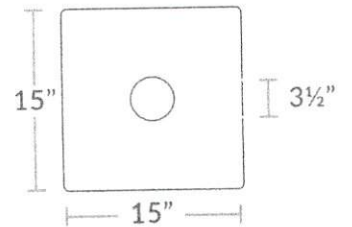
**16 GAUGE STAINLESS STEEL
THREE COMPARTMENT SINK
WITH TWO DRAINBOARDS**



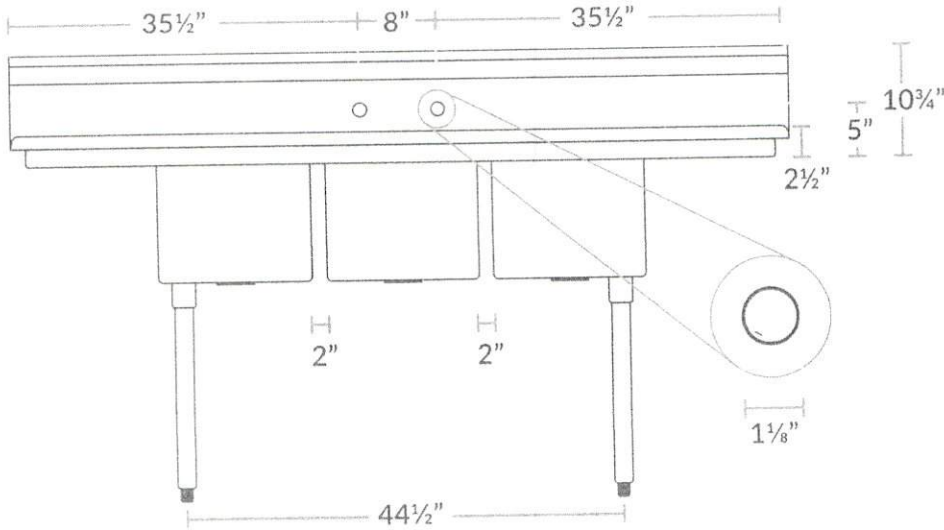
TOP



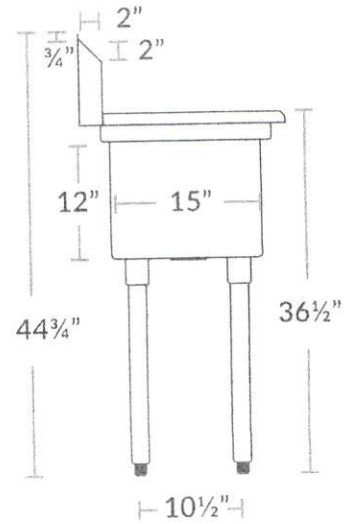
BOWL



FRONT



SIDE



DHC-E Classic

Technical specifications

Model	Item Number	DHC-E 8/10 Classic* 203671		DHC-E 12 Classic 203672	
Phase		single 50/60 Hz		single 50/60 Hz	
Voltage		240 V or 208 V		240 V or 208 V	
Wattage		7.2/9.6 kW	5.4/7.2 kW	12 kW	9 kW
Amperage		30/40 A	26/35 A	50 A	44 A
Min. recommended circuit breaker ¹ (DP)		30/40 A	30/35 A	50 A	50 A
Min. recommended wire size ² (copper)		8/2 AWG		6/2 AWG	
Maximum temperature increase above ambient water temp.	@ 0.75 gpm (2.8 l/min)	66/87	49/66	92	82
	@ 1.00 gpm (3.8 l/min)	49/66	37/49	82	61
	@ 1.50 gpm (5.7 l/min)	33/44	25/33	54	41
	@ 2.25 gpm (8.5 l/min)	-	-	36	27
	@ 3.00 gpm (11.3 l/min)	-	-	27	20
Min. water flow to activate unit		0.264 gpm (1.0 l/min)			
Max. inlet water temperature		131 °F (55 °C)			
Weight		5.9 lb (2.7 kg)			
Nominal water volume		0.13 gal (0.5 l)			
Dimensions		W 7 ¹ / ₈ " (20.0 cm) x H 14 ³ / ₁₆ " (36.0 cm) x D 4 ¹ / ₈ " (11.0 cm)			
Working pressure		150 psi (10 bar)			
Tested to pressure		300 psi (20 bar)			
Water connections		1/2" NPT			

*DHC-E 8/10 Classic is a single unit switchable at installation via jumper for output at 7.2 kW (Stage 1) or 9.6 kW (Stage 2).

¹ This is our recommendation for overcurrent protection sized at 100% of load. Check local codes for compliance if necessary. Tankless water heaters are considered a non-continuous load.

² Copper must be used. Conductors should be sized to maintain a voltage drop of less than 3% under load.



Certified to ANSI/UL Std. 499
Conforms to CAN/CSA E335-1 & E335-2-35



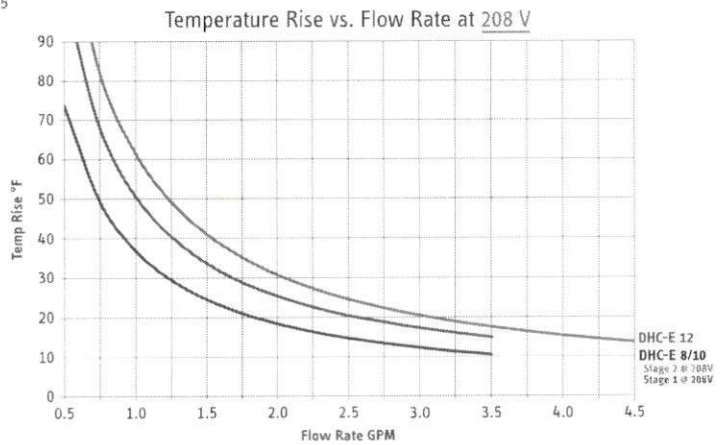
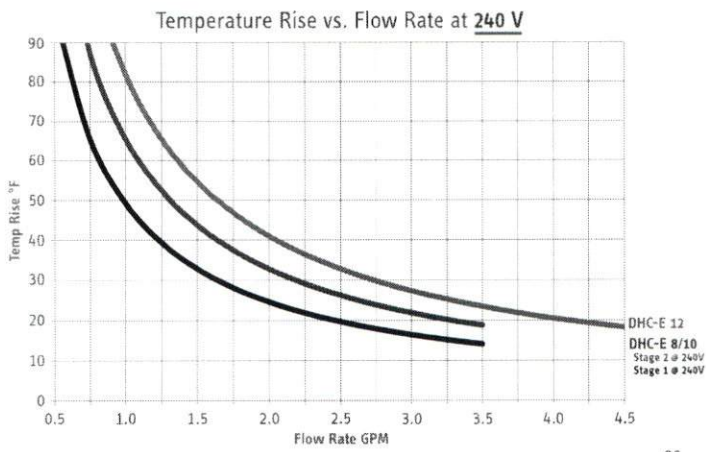
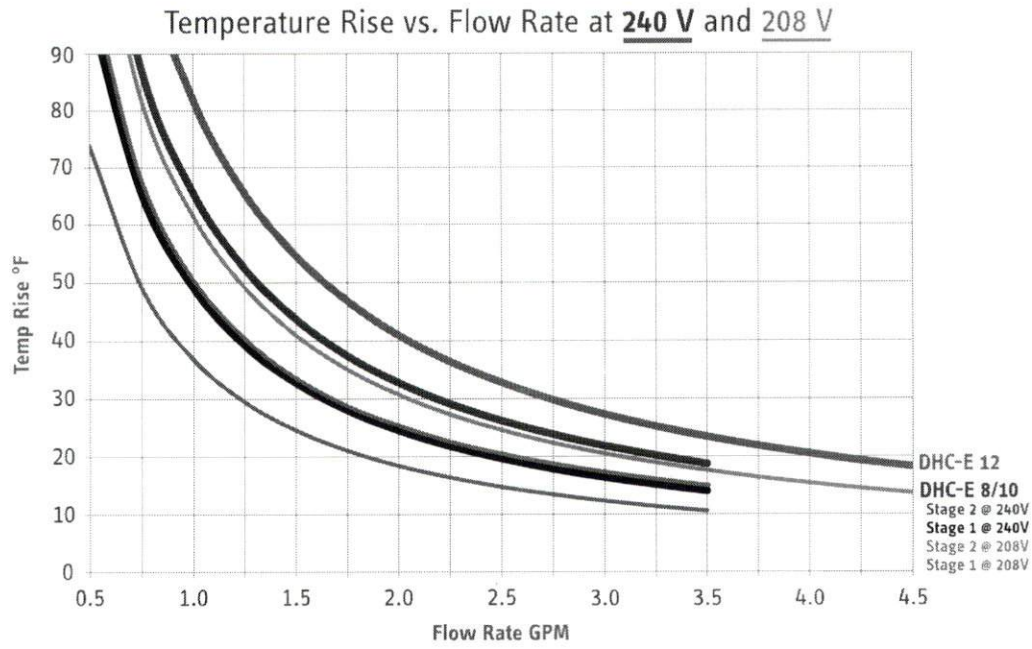
Tested and certified by WQA
against NSF/ANSI 372 for
lead free compliance.



Scroll for temp. rise charts. ↓

DHC-E Classic

Temperature rise vs. flow rate curves

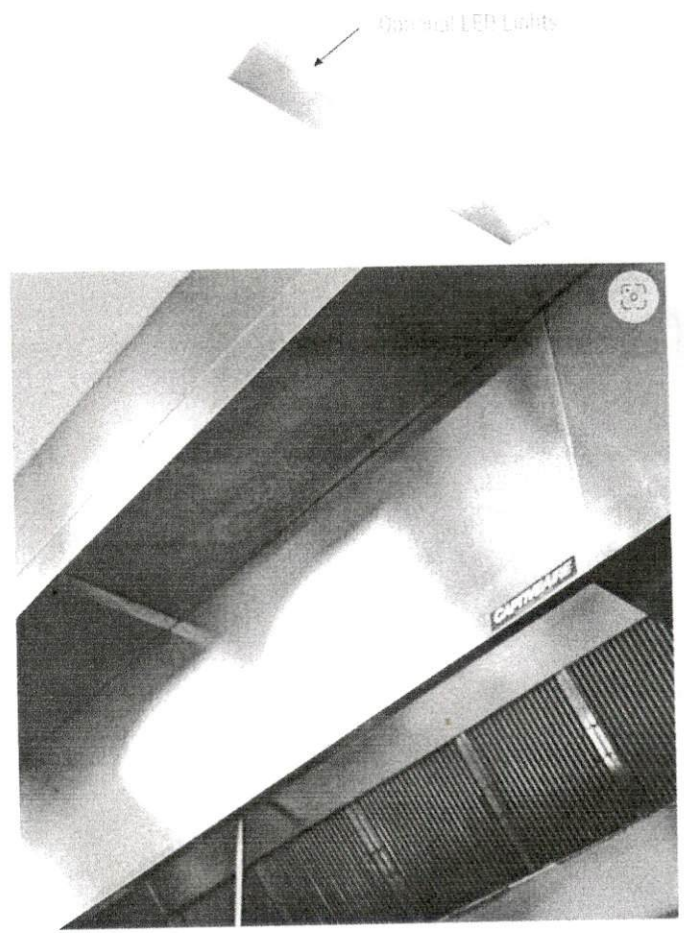


rev. 2/2024 | Due to our continuous process of engineering and technological advancement, specifications may change without notice.

#2

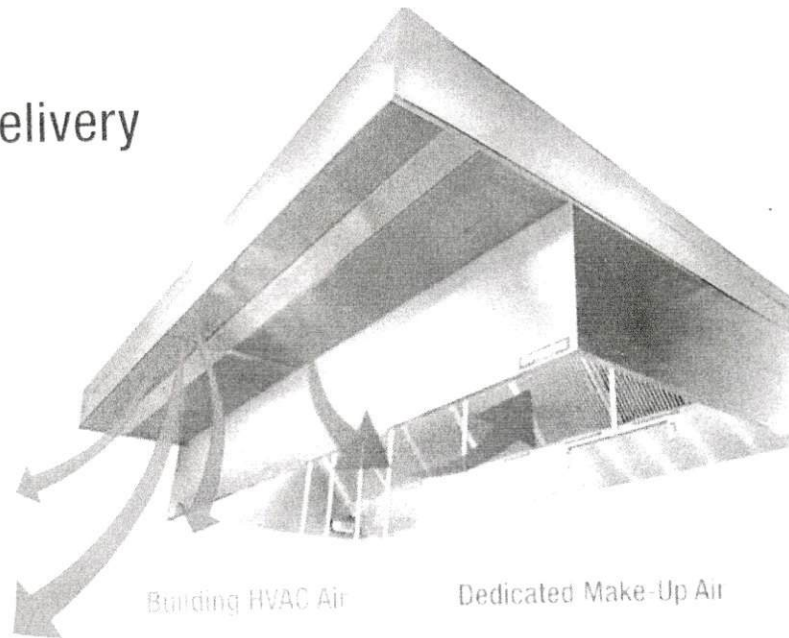
PSP ACCESSORY

- ▶ Stainless Steel Construction
- ▶ Two layers of perforated metal to evenly distribute make-up air along the length of the hood
- ▶ Plenum provides the required make-up air
- ▶ Easy Installation
- ▶ Optional Insulation for plenum
- ▶ Optional LED Lights

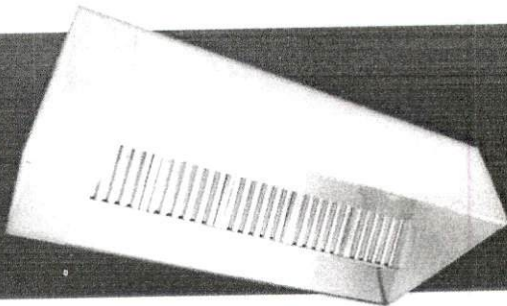


The Evolution of Make-up Air Delivery

The Perforated Supply Plenum (PSP) and AC Perforated Supply Plenum (AC-PSP) both introduce make-up air near the hood and direct air downward into the capture area of the hood. The dual plenum design (AC-PSP) adds an additional plenum to allow convenient termination of the HVAC ductwork to the kitchen and provide spot cooling. Providing the required make-up air for your kitchen system, the PSP and AC-PSP both evenly distribute air along the length of the hood through the perforated stainless steel diffuser plates.



#2



ND-2 Series

Exhaust Only Hood

CaptiveAire's Premier Canopy

The ND-2 Series is a Type I, Wall Canopy Hood for use over 450°F, 600°F and 700°F cooking surface temperatures. The aerodynamic design includes a mechanical baffle and performance enhancing lip for exceptional capture and containment.

Fully Integrated Package

CaptiveAire sells this hood as a stand-alone appliance to be integrated into a kitchen ventilation application, or provided as part of a FULLY INTEGRATED PACKAGE designed by CaptiveAire and pre-engineered for optimum performance. The package consists of the hood, an integral utility cabinet, factory pre-wired electrical controls, and a listed fire suppression system. Other options include a listed exhaust fan, a listed make-up air unit and listed, factory-built ductwork.

Advantages

- ▶ **Exhaust Flow Rates:** Superior exhaust flow rates. A 4' Hood can operate at 150 CFM/ft or 600 total CFM. Available in single or back-to-back configurations.
- ▶ **ETL Listed:** ETL Listed for use over 450°F, 600°F and 700°F cooking surface temperatures, which provides flexibility in designing kitchen ventilation systems. ETL Listed to US and Canadian safety standards, ETL Sanitation Listed and built in accordance with NFPA 96.
- ▶ **Capture and Containment:** Insulated, double-wall rigid front has aerodynamic design that reduces radiant heat into kitchen, prevents condensation and provides exceptional capture and containment of cooking vapors. This is accomplished with the signature ND-2 "mechanical baffle" on the front of the hood's capture area and the "C-shaped" design of the hood's capture area. Mechanical baffle provides a built-in wiring chase for optimal positioning of electrical controls and outlets on the front face of the hood without penetrating capture area or requiring external chase way.
- ▶ **Convenient Design:** Factory pre-wired lighting to illuminate the cooking surface is accessible from the bottom of the hood. Fitted with UL Listed, pre-wired, incandescent light fixtures and tempered glass globes to hold up to a standard 100 watt bulb. Pre-punched hanging angles on each end of hood and additional set provided for hoods longer than 12'.
- ▶ **Construction:** Polished stainless steel on the interior and exterior of the front enhance aesthetics. Fully welded and polished front corners. Fabricated from
- ▶ **Grease Extraction:** All hoods come standard with stainless steel baffle filters and a deep grease trough which allows for easy cleaning. Captrate Combo® and Captrate Solo® filters are optional. Grease drain system with removable 1/2 pint cup for easy cleaning. Standard filter stops eliminate gaps between filters.
- ▶ **Reduced Lead Times and Shipping Costs:** Produced on a high volume assembly line at one of six manufacturing facilities to reduce lead times and shipping costs.
- ▶ **Clearance to Combustibles:** Standard built in 3" rear standoff to meet NFPA 96 requirements, when installed in a wall application.
- ▶ **Controls:** Hoods can be equipped with modular utility cabinets and end standoffs. Optional listed light and fan control switches flush mounted and pre-wired through electrical chase way.
- ▶ **Optional Make-Up Air:** Make-up air can be supplied through optional front and/or side plenums (ND-2 Series with PSP or AC-PSP Accessory).
- ▶ **Optional Self Cleaning Technology:** The Self Cleaning Hood option adds a spray bar that extends the full length of the hood immediately behind the filters. The system cleans grease from the plenum and portion of the duct with the daily hot water spray cycle.
- ▶ **Optional CORE Protection:** The CORE Fire Protection System is an automatic, pre-engineered fire suppression system which is ETL listed to UL Standard

Type 430 stainless steel with option of Type 304 available.

- ▶ **Channels:** Hood comes standard with structural channels on top and wrapper channels on the bottom.
- ▶ **Reduced Weight:** Rigid single wall end panels reduce weight.

300. The CORE Protection System is designed to provide primary coverage for ventilating equipment including hoods, ducts, plenum and filters.

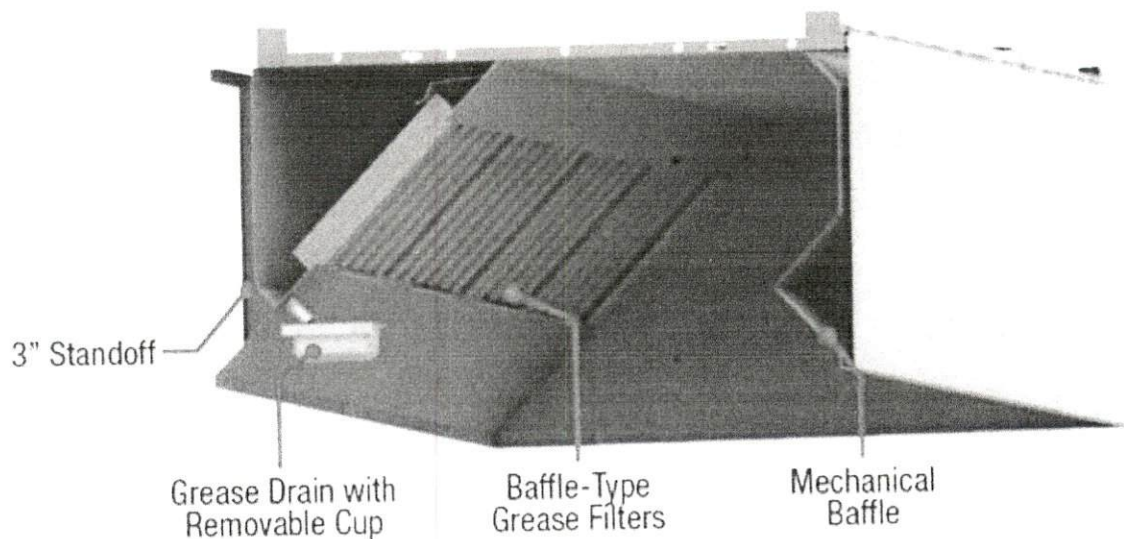
- ▶ **Optional Heat Recovery Coil:** This option is available for hoods with CORE Protection. A listed coil accessory can be added to the hood plenum to recover heat from the exhaust stream. Warm air in the exhaust stream passes over the coil and heats the cold water in the coil, acting as a preheater on the hot water supply line for the restaurant or facility.

Performance

AVG. COOKING SURFACE TEMP. (°F)	CONFIGURATION	MIN. EXHAUST CFM / FT.
450°F	Single Wall Hood	150
	2 Wall Hoods Back-to-Back	300
600°F	Single Wall Hood	200
	2 Wall Hoods Back-to-Back	400
700°F	Single Wall Hood	250
	2 Wall Hoods Back-to-Back	500

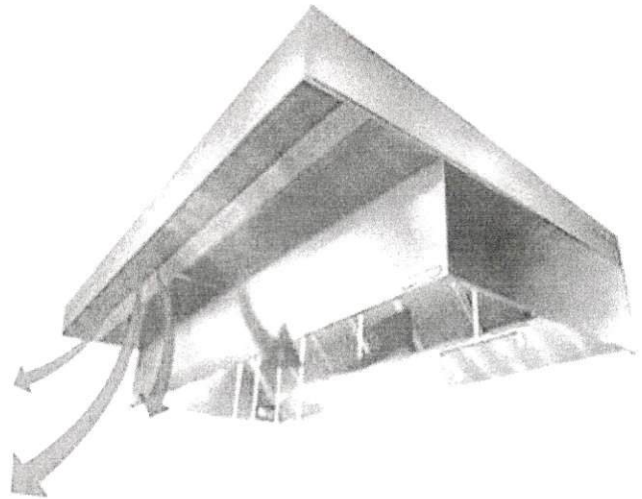
Recommended Duct Sizing: Exhaust - Based on 1500 FPM

Features



Optional Make-Up Air Accessory

- ▶ Provides the required make-up air for your kitchen system
- ▶ Delivers AC where it is needed most
- ▶ AC air does not interfere with the hoods capture and containment
- ▶ Convenient termination for AC ductwork in kitchen
- ▶ Stainless steel construction to match the ventilation hoods
- ▶ Insulated to prevent condensation
- ▶ Make-up plenum is located nearest the hood; the air conditioned plenum is away from the hood
- ▶ Make-up air stream and the air conditioned air stream are not permitted to mix until leaving the dual plenum
- ▶ Perforated, stainless steel diffuser plates provide even air distribution
- ▶ Optional LED Lights



Make-up air is evenly distributed along the length of the hood through the first plenum and conditioned air is delivered through the outer plenum.

Optional Vertical End Panels (VEP & WVEP)

Energy Savings

- ▶ VEPs provide improved capture and containment by directing effluents into the hood and blocking cross drafts
- ▶ Allows exhaust CFM reductions up to 18%
- ▶ Equivalent reduction in makeup air
- ▶ This saves on fan energy, make-up air heating/cooling energy
- ▶ Possible equipment downsizing, reduces upfront cost

Design

- ▶ Stainless steel matches hood finish
- ▶ Gas chase allows appliance lines to run between wall and end panel
- ▶ Double-wall insulated construction
- ▶ Adjustable feet
- ▶ May allow for a reduction in required side overhangs

Safety

- ▶ Encloses the hood area, preventing flames or embers from escaping
- ▶ Ensures equipment is not accidentally moved outside of the hood area
- ▶ Stainless steel construction for sanitation and longevity
- ▶ Legs raise bottom of panel off floor to allow room for cleaning

- ▶ Hemmed edges prevent sharp surfaces
- ▶ Wide Vertical End Panels (WVEPs) provide an increased level of heat containment and fire protection, especially useful for high radiant load appliances such as solid fuel

Options

Utility Cabinet: Listed for integral side mount and fabricated of same material as hood. Cabinet can house listed fire suppression system and listed, pre-wired electrical controls.

Front Perforated Supply Plenum: Provides low velocity make-up air for the kitchen and is discharged in front of the hood. Perforated diffuser plates allow for even air distribution and supply riser includes a volume damper for easy balancing. Side Perforated Supply Plenums can be added to optimize the air flow if necessary.

Enclosure Panels: Constructed of stainless steel. Sized to extend from hood top to ceiling, enclosing pipe and hanging parts.

End Panels: Should be used to maximize hood performance and eliminate the effects of cross drafts in kitchen. units constructed of stainless steel and sized according to hood width and cooking equipment. Exposed edges hemmed for safety and rigidity.

Roof Top Package: Combination ETL Listed exhaust/supply air unit with factory prewired and mounted motors, trunkline and curb vented on exhaust side.

Separate Exhaust and/or Make-Up Air Fans: ETL Listed single exhaust fans and supply-air fans and curbs available.

Fire Suppression System: UL 300 fire suppression system.

Lighting: Recessed Incandescent, Recessed Fluorescent, Compact Fluorescent, Recessed LED, Halogen

#5 ~~#4~~



25 in. One Compartment Stainless Steel Commercial Sink with Drainboard, Bowl Size 10" x 14" x 10" SA101410-12L3.

\$415.00

[ADD TO CART](#)

The one-compartment stainless steel food prep/utility sink is built from high-grade heavy-duty 18-gauge 304 type stainless steel and is constructed to withstand a lifetime of heavy use.

Its small size makes it perfect for establishments with limited space, cafes, food trucks, bakeries, and small restaurants at home in your garage, laundry room, basement, backyard, or patio as an outdoor sink.

The left 12-in. drainboard provides convenient space when washing meat, poultry, vegetables, or fruits, stacking your dirty dishes, or air drying.

It is NSF certified which means it meets the standards imposed by NSF International, which focuses on public safety, health, and the environment.

The bowl has rounded corners that make it easy to clean every nook and cranny and will save staff precious time.

Installation is quick and straightforward; the backsplash has pre-punched 1.2-inch holes to fit standard size 8 faucets (faucets not included)

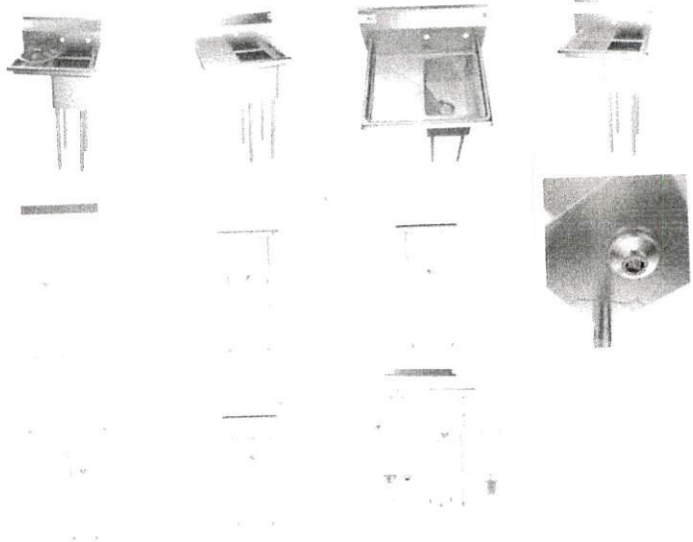
Included with your sink are four galvanized steel legs, one drain basket and strainer, one Allen wrench, and eight screws.

Please note, that this sink was designed to be used in a commercial. Therefore you can expect to find some slight scratches and scuff marks.

Features:

- Adjustable 1 1/2 bullet feet for the best possible stability
- Left 12-inch drainboard.
- Rolled edges to prevent overflow.
- Rounded corners for easy cleaning.
- Protective backsplash to prevent splashes.
- Slanted drainboard surface to drain access water.
- Stainless steel leg sockets.
- Corrosion-resistant galvanized steel legs.
- Stainless steel drain basket included.
- 90-Day Warranty.

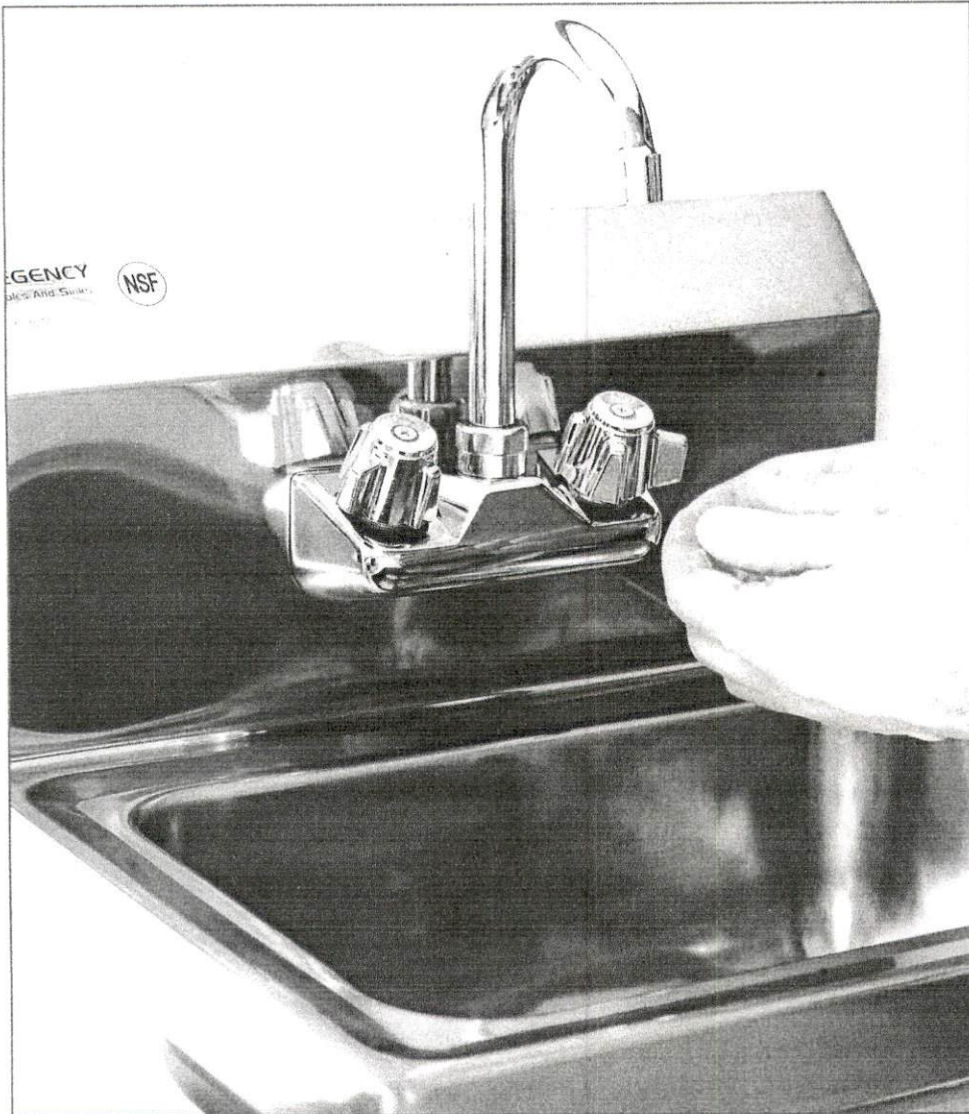
[SEE SPECS.](#)



#6

STAINLESS STEEL WALL MOUNTED HAND SINKS WITH GOOSENECK FAUCETS

ITEM #: _____ QUANTITY: _____
PROJECT: _____
APPROVAL: _____
DATE: _____



REGENCY
Tables and Sinks

FEATURES

- 20-gauge type 304 stainless steel
- Single bowl with 1½" IPS drain basket
- Easy-to-install 8" gooseneck faucet included
- Holes punched on 4" centers
- 8" backsplash
- Perfect for hand washing throughout the workday



SPECIFICATIONS

ITEM	OVERALL (LEFT TO RIGHT)	OVERALL (FRONT TO BACK)	OVERALL (HEIGHT)	BOWL (LEFT TO RIGHT)	BOWL (FRONT TO BACK)	BOWL DEPTH
600HS12	12"	16"	10"	9"	9"	4"
600HS17	17"	15"	13½"	14"	10"	5½"

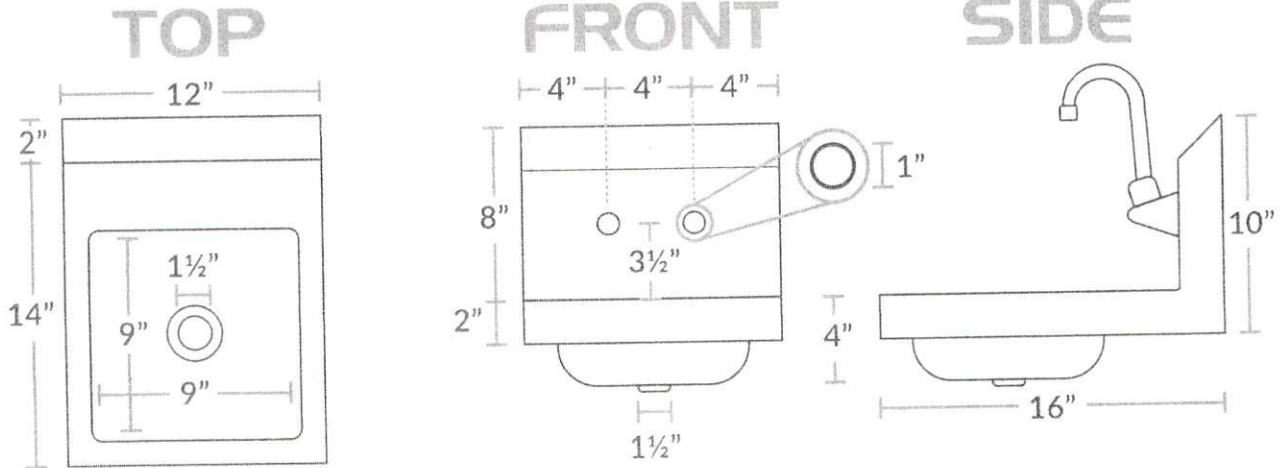
01/2019

REGENCYTABLESANDSINKS.COM

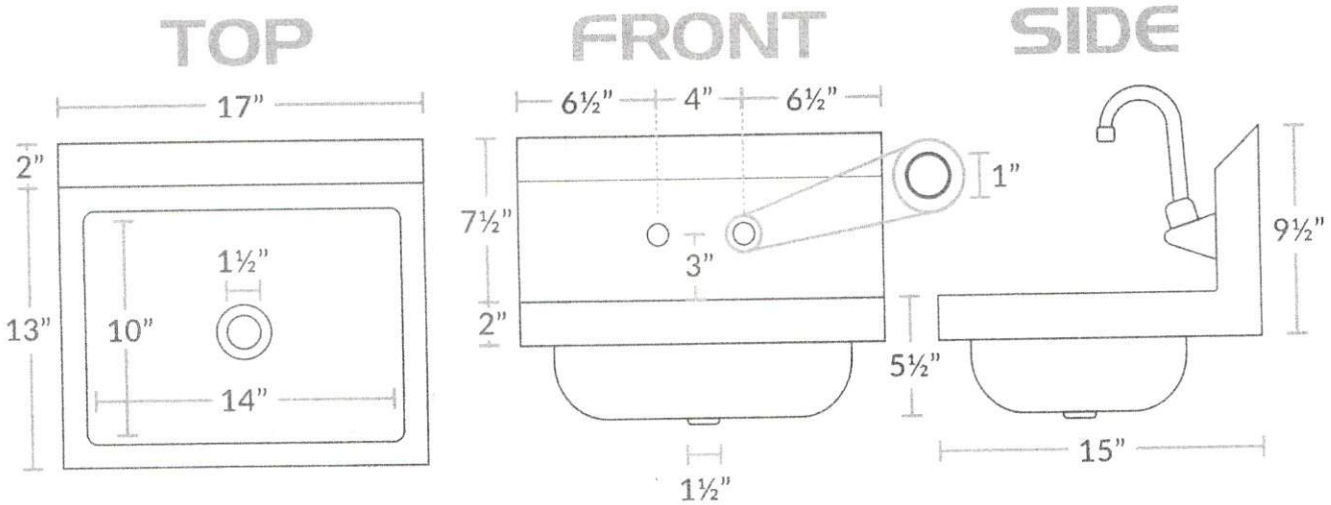
STAINLESS STEEL WALL MOUNTED
HAND SINKS
 WITH GOOSENECK FAUCETS



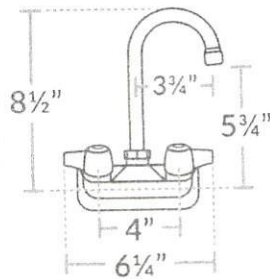
600HS12 • 12" X 16"



600HS17 • 17" X 15"



FAUCET



#7

ITEM #: _____ QUANTITY: _____

PROJECT: _____

APPROVAL: _____

DATE: _____

18" STAINLESS STEEL DROP-IN ICE BIN



FEATURES

- Made of 20 gauge, 304 stainless steel
- 1" NPT drain tubing
- Stainless steel sliding lid included
- Perfect for storing ice conveniently close at hand



SPECIFICATIONS

ITEM	OVERALL (LEFT TO RIGHT)	OVERALL (FRONT TO BACK)	OVERALL (HEIGHT)	ICE BIN (LEFT TO RIGHT)	ICE BIN (FRONT TO BACK)	ICE BIN DEPTH	ICE BIN CAPACITY
600DIIB1824	24"	18"	11 ¹⁵ / ₁₆ "	20 ⁷ / ₈ "	13 ¹ / ₂ "	10 ⁷ / ₈ "	50 lb.
600DIIB1830	30"	18"	11 ¹⁵ / ₁₆ "	26 ⁷ / ₈ "	13 ¹ / ₂ "	10 ⁷ / ₈ "	62 lb.
600DIIB1836	36"	18"	11 ¹⁵ / ₁₆ "	32 ⁷ / ₈ "	13 ¹ / ₂ "	10 ⁷ / ₈ "	75 lb.

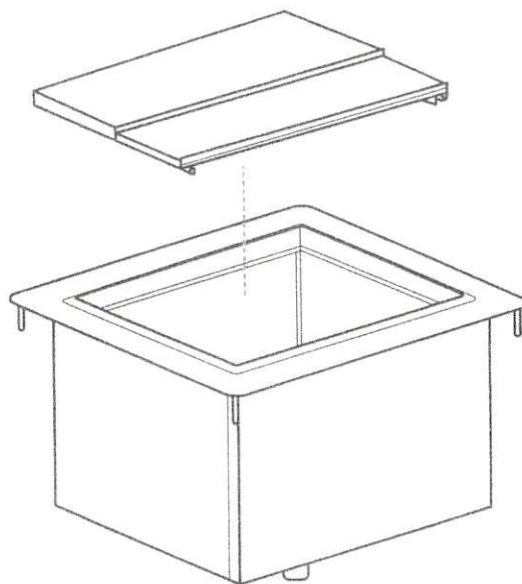
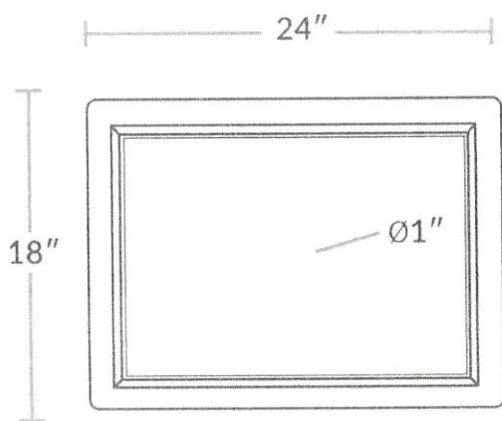
09/2019

18" STAINLESS STEEL DROP-IN ICE BIN

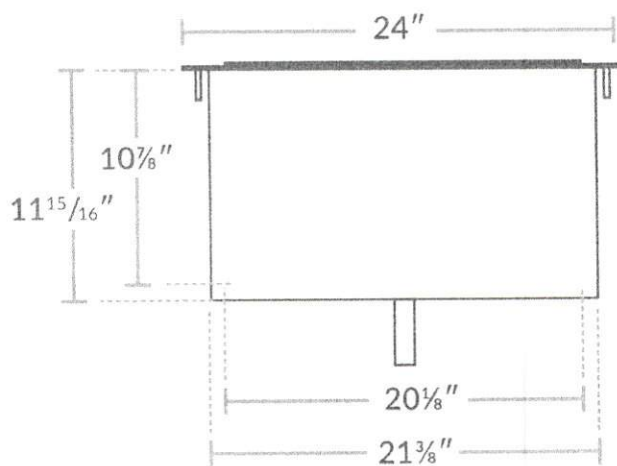
REGENCY
Tables and Sinks

600DIIBI824

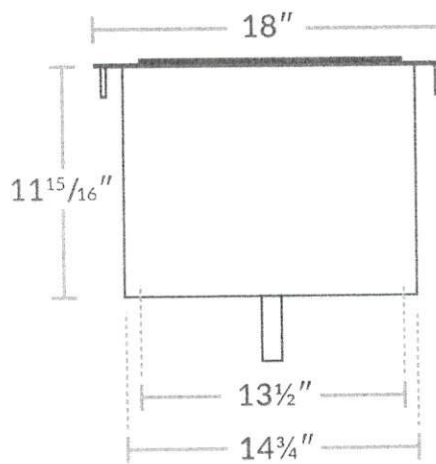
TOP



FRONT



SIDE



REGENCYTABLESANDSINKS.COM