

1

Project: _____ Date: _____ Approval: _____ Qty: _____ Item #: 600TSB24485

Regency Tables & Sinks

REGENCY™
Tables and Sinks

Regency 24" x 48" 16-Gauge Stainless Steel Commercial Work Table with 4" Backsplash and Undershelf

#600TSB24485



Technical Data

Length	48 Inches
Width	24 Inches
Height	38 Inches
Backsplash Height	4 Inches
Work Surface Height	34 Inches
Backsplash	With Backsplash
Base Style	Undershelf
Features	Customizable Height NSF Listed With Undershelf

Features

- 16-gauge type 304 stainless steel top offers greater durability and corrosion-resistance than type 430
- Features a 4" backsplash with 1" return
- Includes a height-adjustable undershelf and adjustable feet
- 560 lb. top shelf weight capacity; 340 lb. undershelf weight capacity
- Easy-to-clean surface is great for busy commercial kitchens

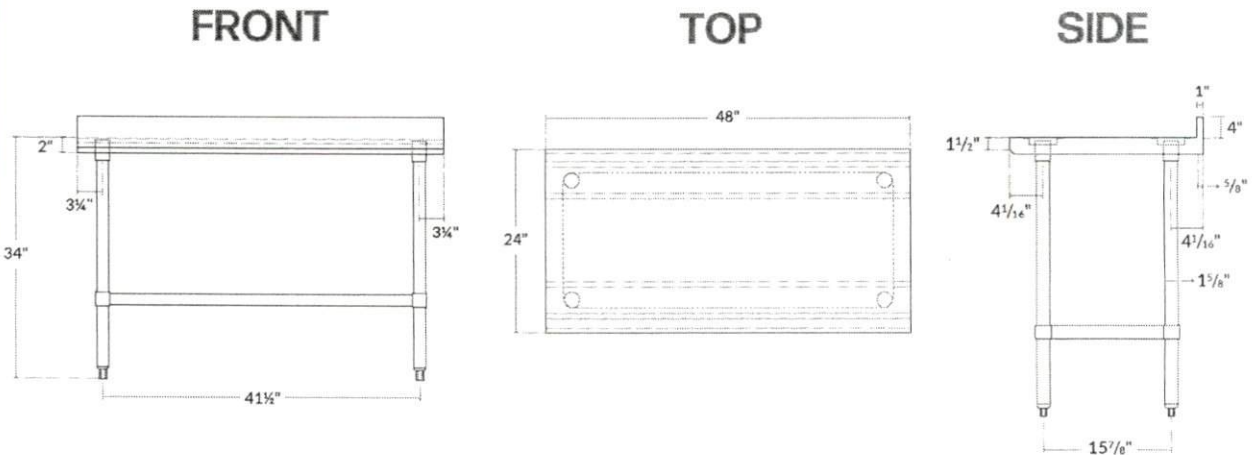
Certifications



Technical Data

Gauge	16 Gauge
Leg Construction	Stainless Steel
Number of Legs	4 Legs
Size	24" x 48"
Stainless Steel Type	Type 304
Table Style	Undershelf
Tabletop Material	Stainless Steel
Top Capacity	560 lb.
Undershelf Capacity	340 lb.
Undershelf Construction	Stainless Steel
Usage	Standard Duty

Plan View



600TSB2448S

Notes & Details

This Regency 24" x 48" stainless steel commercial work table with backsplash and undershelf is a great addition to busy commercial kitchens. Constructed from durable, easy-to-clean 16-gauge, 304-series stainless steel, this work table offers superior corrosion resistance and durability compared to other work tables in this price range. Due to its all-stainless steel construction, it's built to withstand the daily tasks in your restaurant, cafe, or bakery. To protect your walls during food prep, this work table features a 4" backsplash with a 1" return. Ideal for rolling out dough or chopping fruits and vegetables, it's suitable for a variety of tasks.

The adjustable undershelf is made of 18-gauge, 430-series stainless steel and secured with a set of screws. With the ability to hold up to 560 lb. of evenly distributed weight on the top shelf and 340 lb. on the undershelf, this work table provides additional storage for ingredients and supplies in one convenient location. Plus, a height of 34" allows you to create a comfortable work station for your employees. For increased stability, the legs of this work table are 1 5/8" in diameter and are made of tubular stainless steel with adjustable, stainless steel bullet feet to easily accommodate uneven floors.

#2

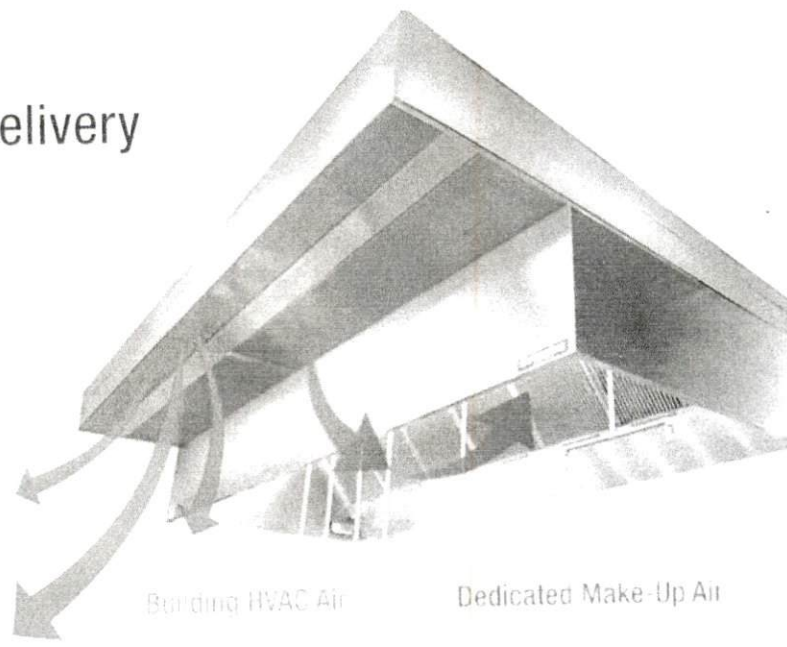
PSP ACCESSORY

- ▶ 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

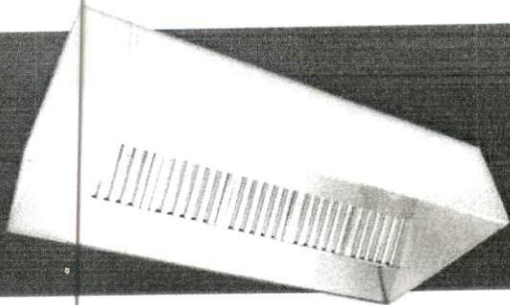


The Evolution of Make-up Air Delivery

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.

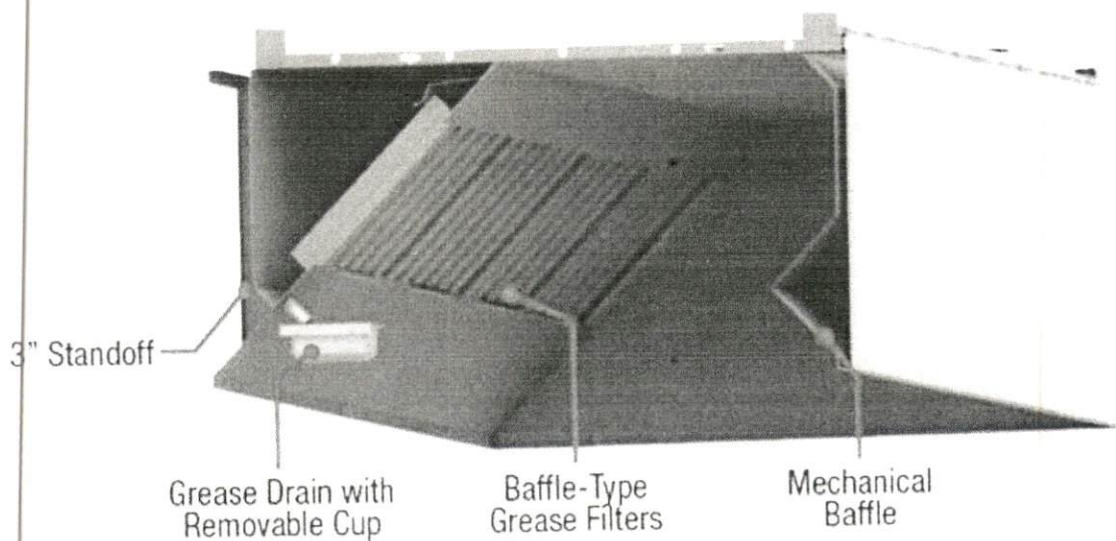
- ▶ **Optional Heat Recovery Coil:** This option is available for hoods with CORE Protection. A listed coil accessory can be added to the hood plenum to recover heat from the exhaust stream. Warm air in the exhaust stream passes over the coil and heats the cold water in the coil, acting as a preheater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

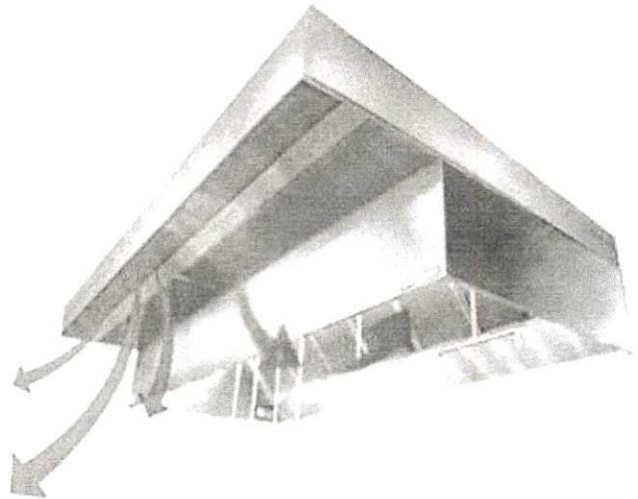
Recommended Duct Sizing: Exhaust - Based on 1500 FPM

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

3

SERV-WARE™ Hot Plates

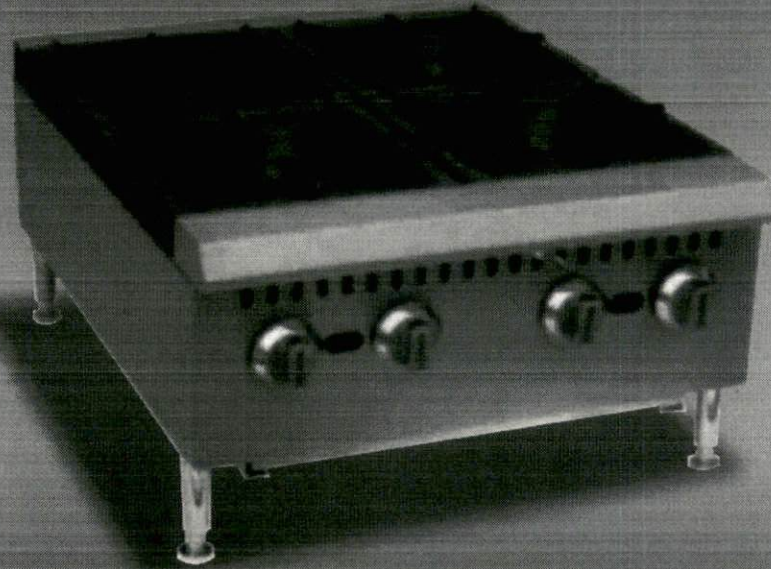
Product Spec Sheet



Item # _____
Project : _____
Qty : _____

Model No. **SHPS-24**

HOLE PUNCH ZONE



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

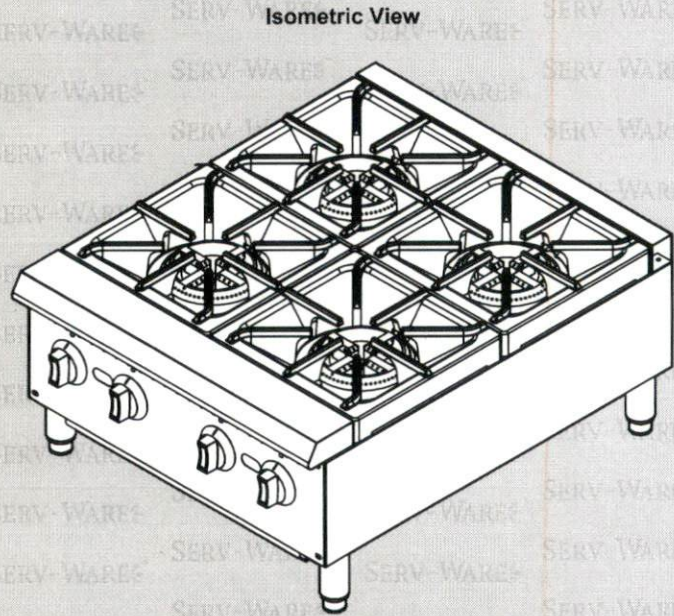
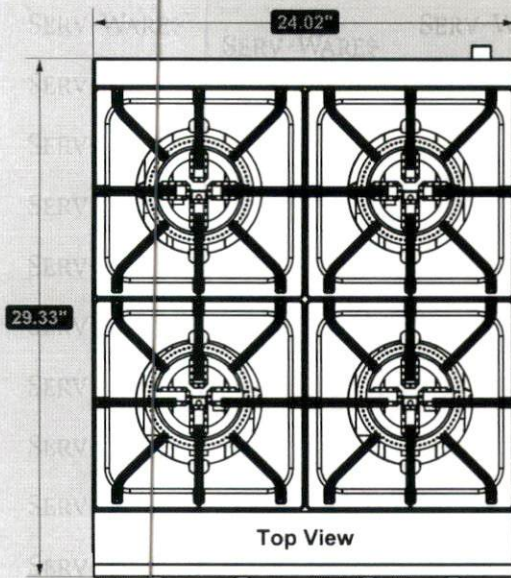
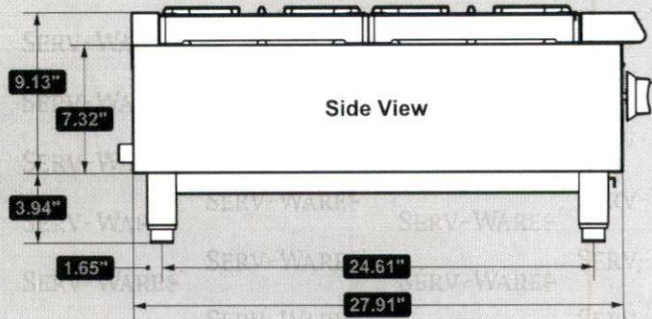
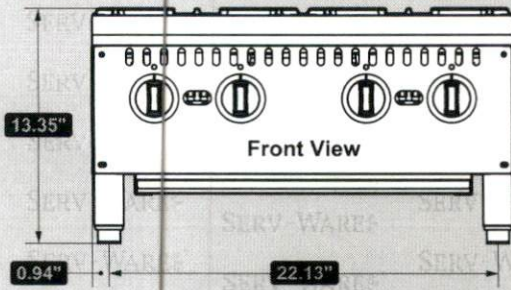
Phone: (800).768.5953

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.

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HOLE PUNCH ZONE

HOLE PUNCH ZONE

3

SERV-WARE™

Product Spec Sheet

Deluxe Equipment Stands

All Stainless Steel
24" & 30"

Item # _____
Project : _____
Qty : _____

Model No.

ESS2424W-CWP

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



← **ESS2424W-CWP**

*Shown Here

HOLE PUNCH ZONE

Features:

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

Warranty Info:

- See Last Page



Revised 04/17/2024

SERV-WARE™

ESS2424W-CWP

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

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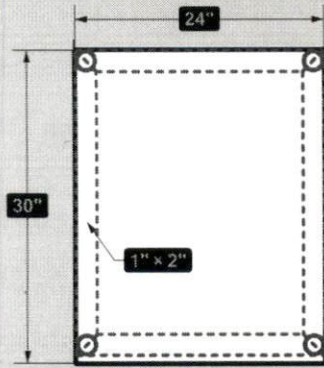
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Fax:(800).976.1299

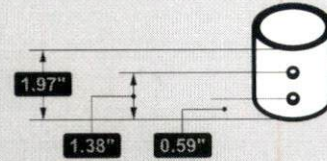
HOLE PUNCH ZONE

HOLE PUNCH ZONE

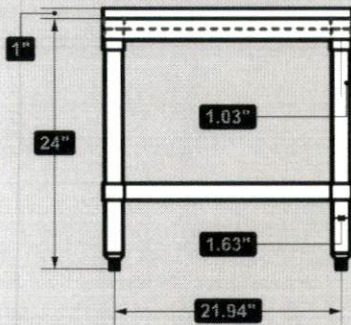
Bottom View



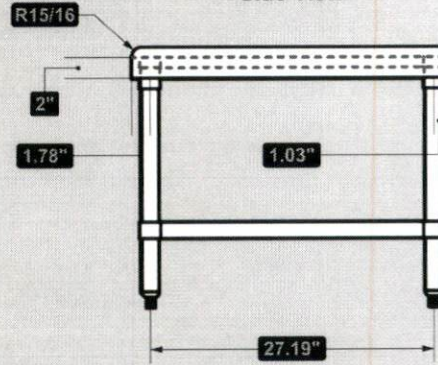
Channel Socket



Front View



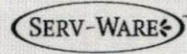
Side View



MODEL #	DESCRIPTION	DIMENSIONS	WEIGHT/LBS.
		(W x D x H)	(Shipping)
ESS3024W-CWP	16 Gauge 304 S/S Top	24" W x 30" D x 24" H	37 lbs.



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.



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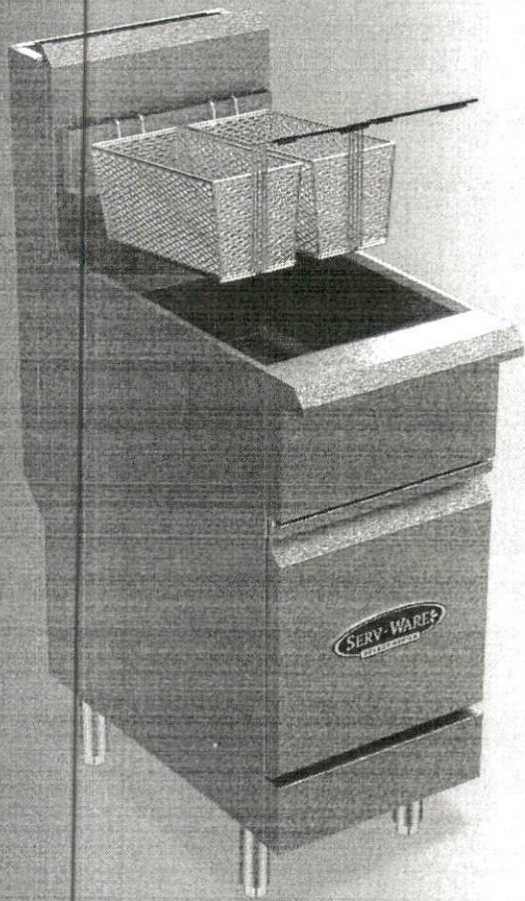
4

Item #	
Project :	
Qty :	



3 Tube Gas Fryers

Model No. SS-SGF-40L



SS-SGF-40L

Features:

- Tank - stainless steel providing durability for a high production output.
- Fully assembled flue.
- 1 1/4" Full port drain valve for fast draining.
- Cabinet - Stainless steel front, door and sides.
- Millivolt Thermostat, 200°F - 400°F
- High-Temperature safety limit switch.
- Thermo-Safety pilot with built-in regulator.
- Separate Manual gas shutoffs, for front servicing.
- Heavy-duty cast iron burners.
- Tubes constructed of heavy gauge metal.
- Heavy gauge deflector system providing a quicker recovery time.
- 2 heavy nickel plated baskets.
- Unique stainless steel crumb screen with handles.
- Drain Line Cleanout rod.
- Drainpipe extension.
- Removable stainless steel basket hanger requires no tools.
- 6" Adjustable chrome-plated legs.

100% manufactured from raw materials to provide the best cooking experience, a high standard of quality, and the highest durability in its class to meet the needs of a commercial kitchen.

Warranty Info:

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



Conforms to UL471, CSA C22.2 and NSF 7 Standards.



Revised 11/11/2021

SS-SGF-40L

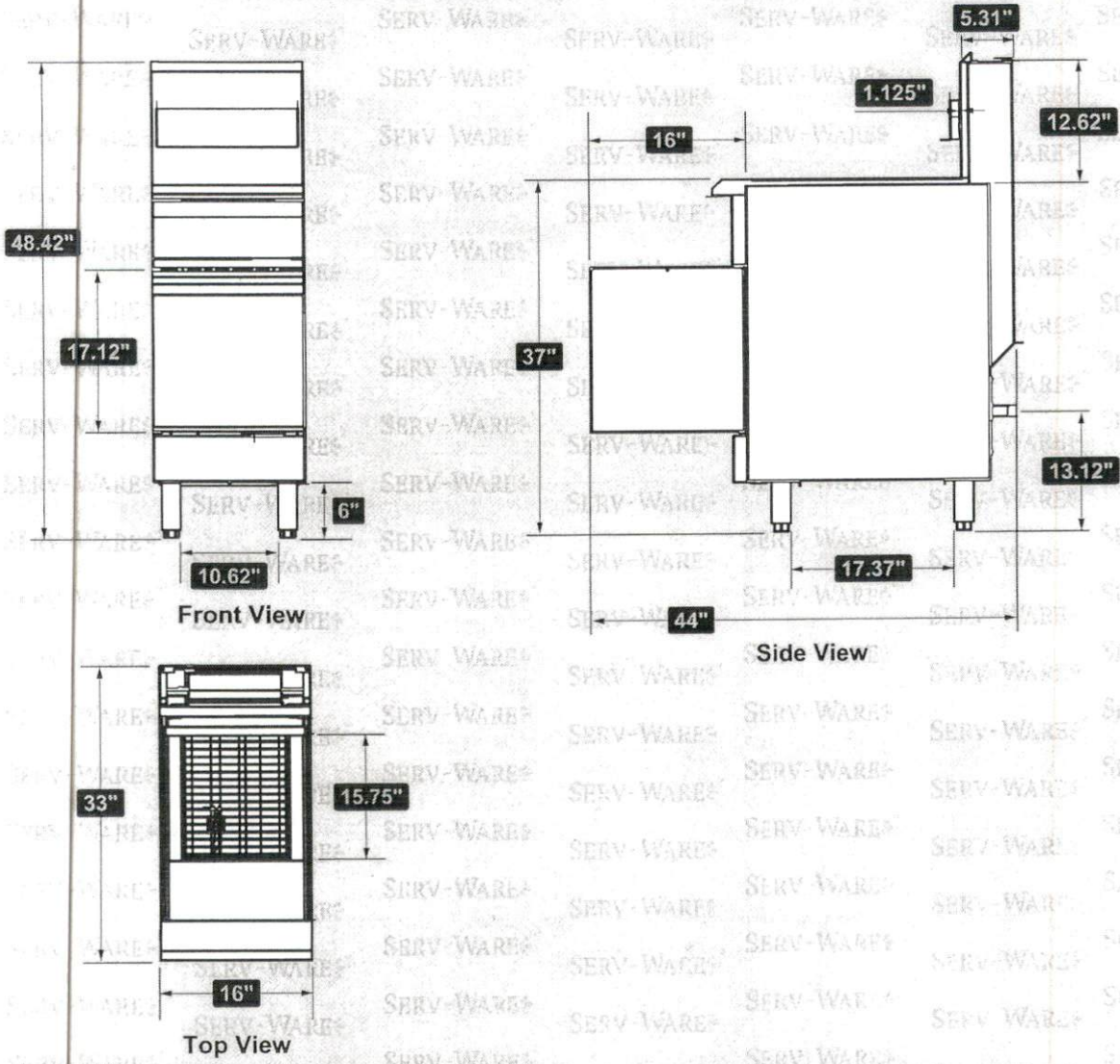
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SS-SGF-40L 3 Tube Gas Fryers



Item # _____
 Project : _____
 Qty : _____



➤ **Technical Information:**

MODEL #	DESCRIPTION	DIMENSIONS	WEIGHT/LBS.
		(W x D x H)	(Shipping)
SS-SGF-40L	3 Tube Gas Fryer	16" W x 33" D x 48.42" H	150 lbs.

CONSTRUCTION
Stainless Steel Tank, Front, Door & Sides
Heavy-duty Cast Iron Burners

COOKING	
Temperature Range	200°F - 400°F
Total BTU/H	90,000
Tank Oil Capacity	40 lb.



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HOLE PUNCH ZONE

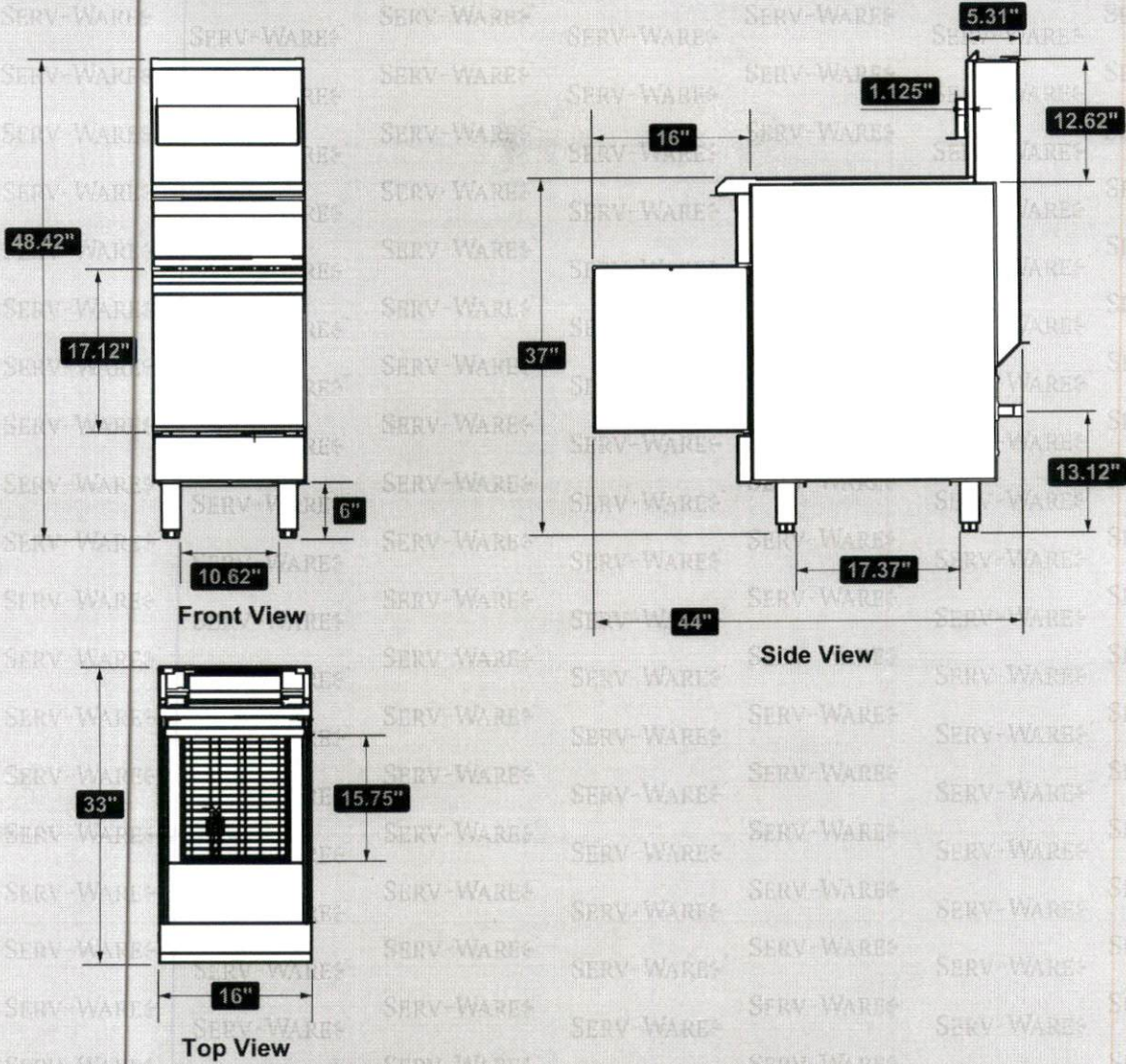
HOLE PUNCH ZONE

SS-SGF-40L 3 Tube Gas Fryers



Item # _____
 Project : _____
 Qty : _____

HOLE PUNCH ZONE



➤ **Technical Information:**

MODEL #	DESCRIPTION	DIMENSIONS	WEIGHT/LBS.
		(W x D x H)	(Shipping)
SS-SGF-40L	3 Tube Gas Fryer	16" W x 33" D x 48.42" H	150 lbs.

CONSTRUCTION
Stainless Steel Tank, Front, Door & Sides
Heavy-duty Cast Iron Burners

COOKING	
Temperature Range	200°F – 400°F
Total BTU/H	90,000
Tank Oil Capacity	40 lb.



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5

CALLING OR TEXTING



Our Category ▾



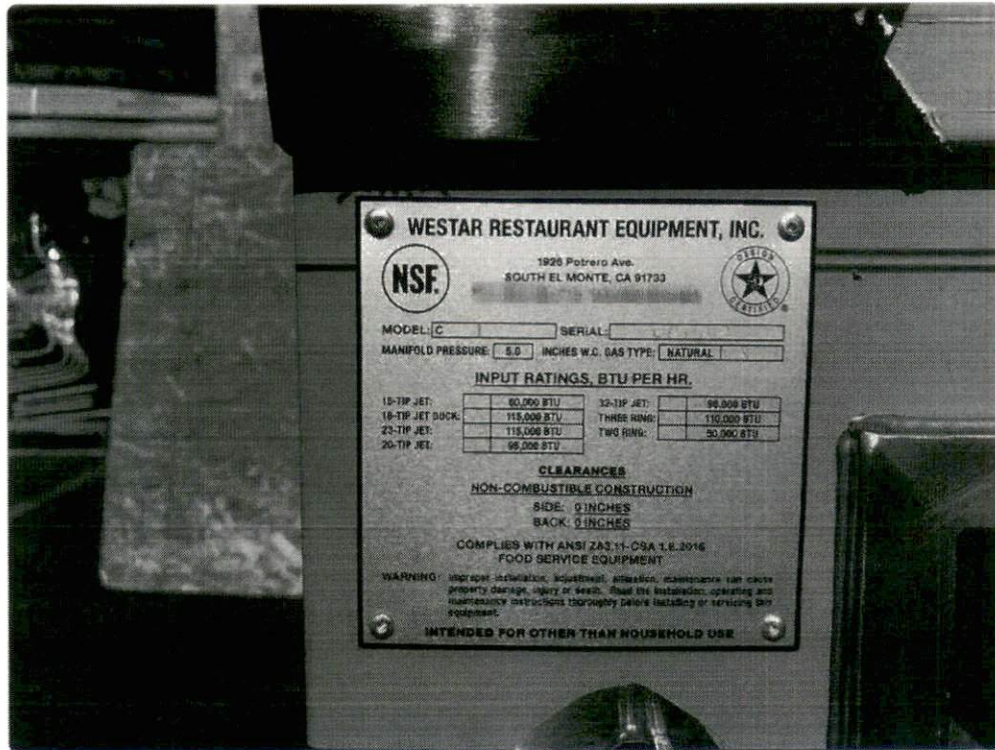
- Refrigerator ▾ Cooler case ▾ Freezer ▾
- Ice maker Cooking ▾ Oven range ▾ Food carts ▾
- Bakery EQ Warmer ▾ Cutting machine ▾
- Sink & hood ▾ Drink & Ice Cream ▾
- SS table base shelves ▾ Furniture ▾ Led sign
- Other

Home ▶ Cooking ▶ Chinese Wok Range


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

★★★★★ (0) Write a review






Chinese Wok Range Purchase Order / Spec Sheet

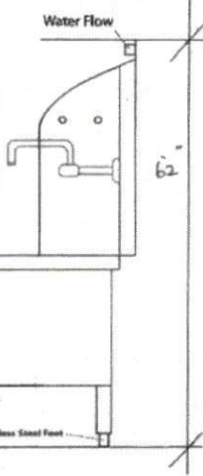


1. Jet Burner
2. Duck Tip Burner
3. 3-Ring Burner
4. 2-Ring Burner
5. Manual / Auto Faucet
6. Pilot Valve W/ Pilot Tip
7. Clock Valve W/ Knob
8. Shut Off Valve W/ Handle



噴火式爐餅 鴨嘴式爐餅 三環式爐餅 二環式爐餅

Jet Burner Duck Tip Burner 3-Ring Burner 2-Ring Burner



Water Flow

62"

3 1/2" Drain

1" Gas Connection

Adjustable Stainless Steel Feet

Order Taken By: _____
Customer Signature: _____
Date: _____

(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



#6

MAXX COLD

Project Name: _____

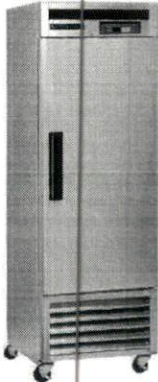
Location: _____

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

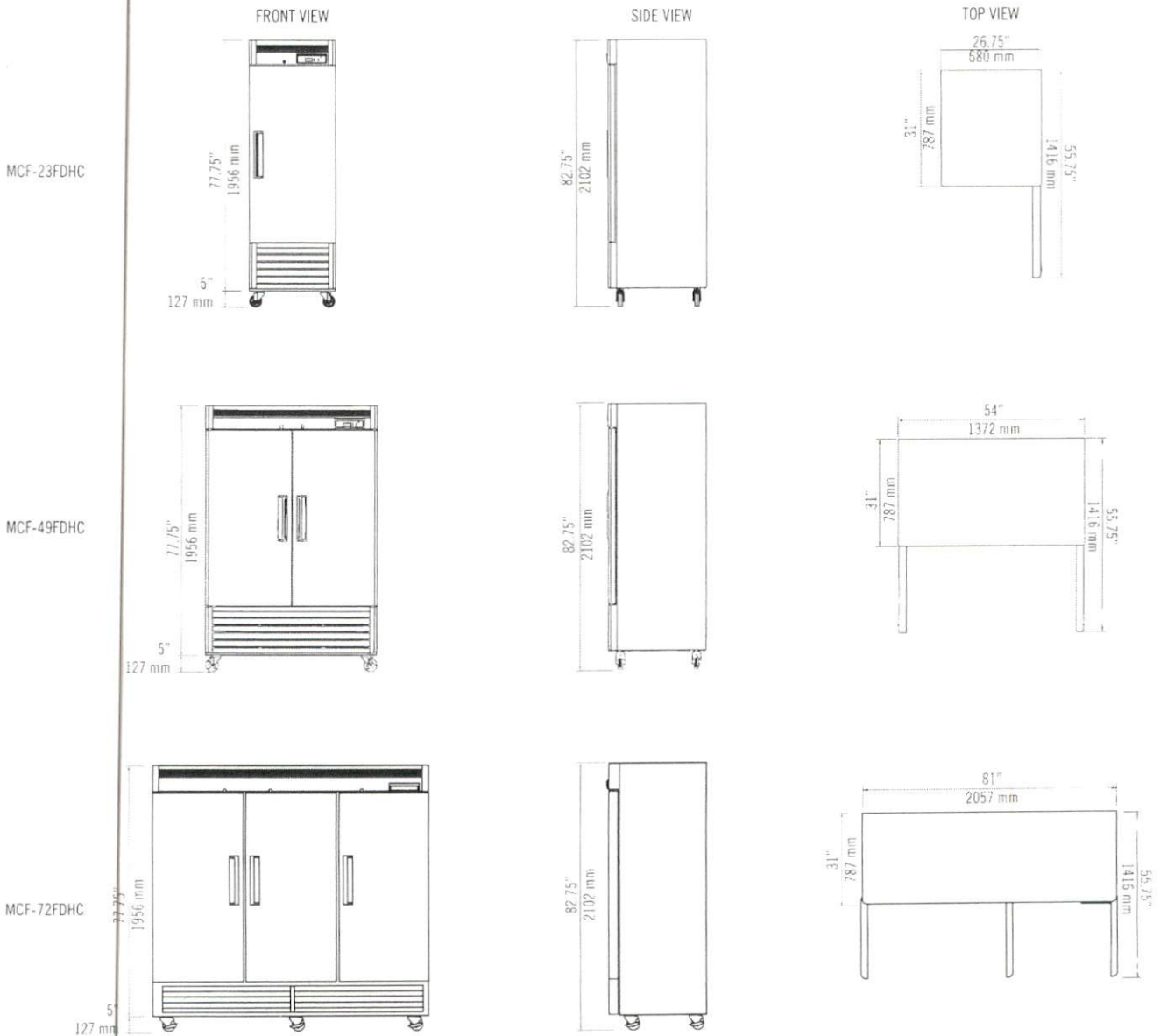
TEMPERATURE

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

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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

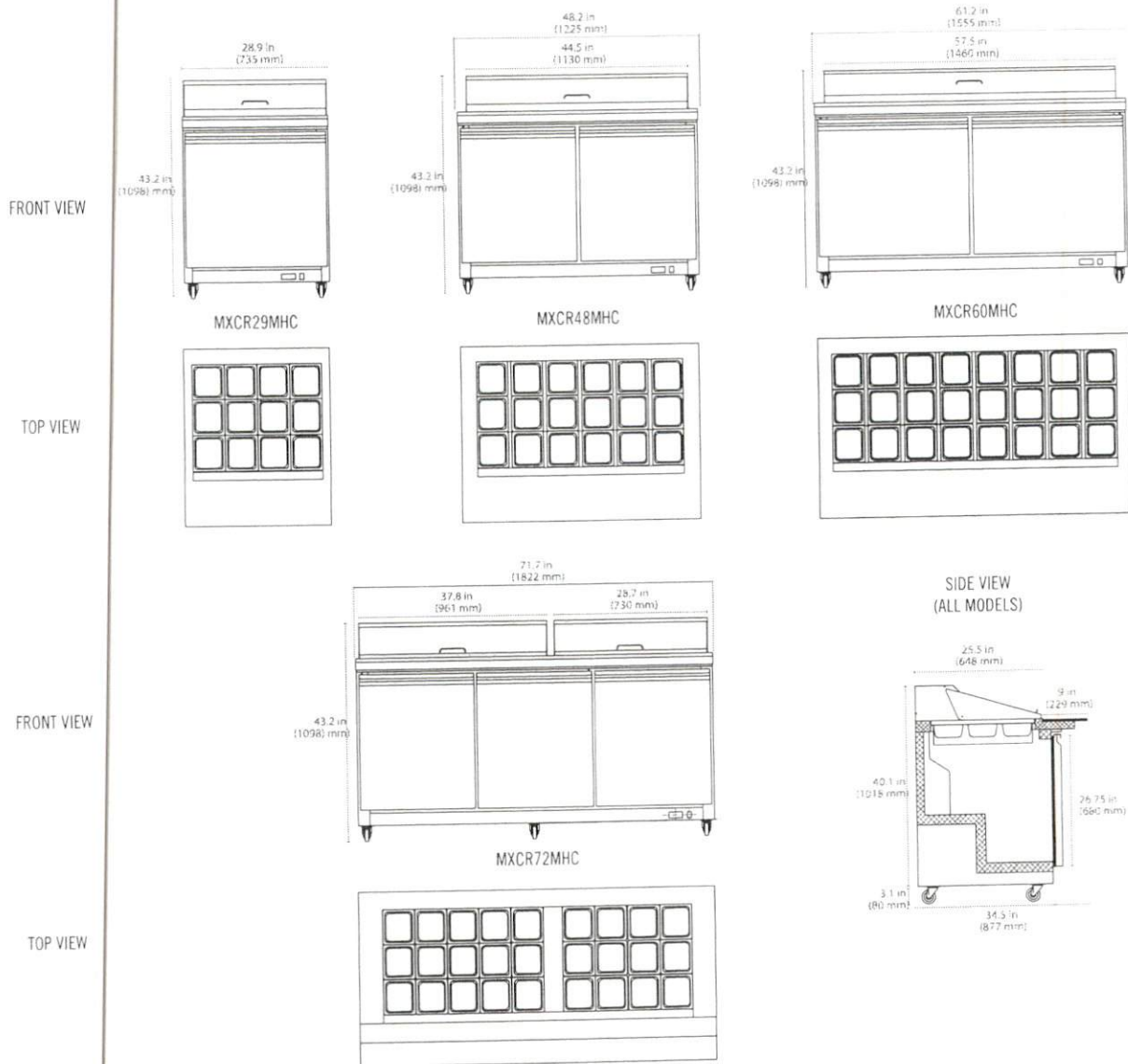
TEMPERATURE

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

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#8

MAXX COLD

Project Name: _____

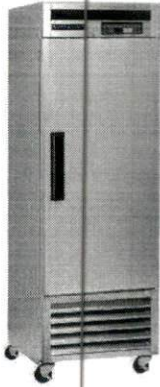
Location: _____

Item #: _____ Qty: _____

Model: _____

BOTTOM MOUNT REACH-IN REFRIGERATORS

MODEL: MCR-23FDHC MCR-49FDHC MCR-72FDHC



MCR-23FDHC



MCR-49FDHC



MCR-72FDHC

Maxx Cold reach-in refrigerators 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

TEMPERATURE

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

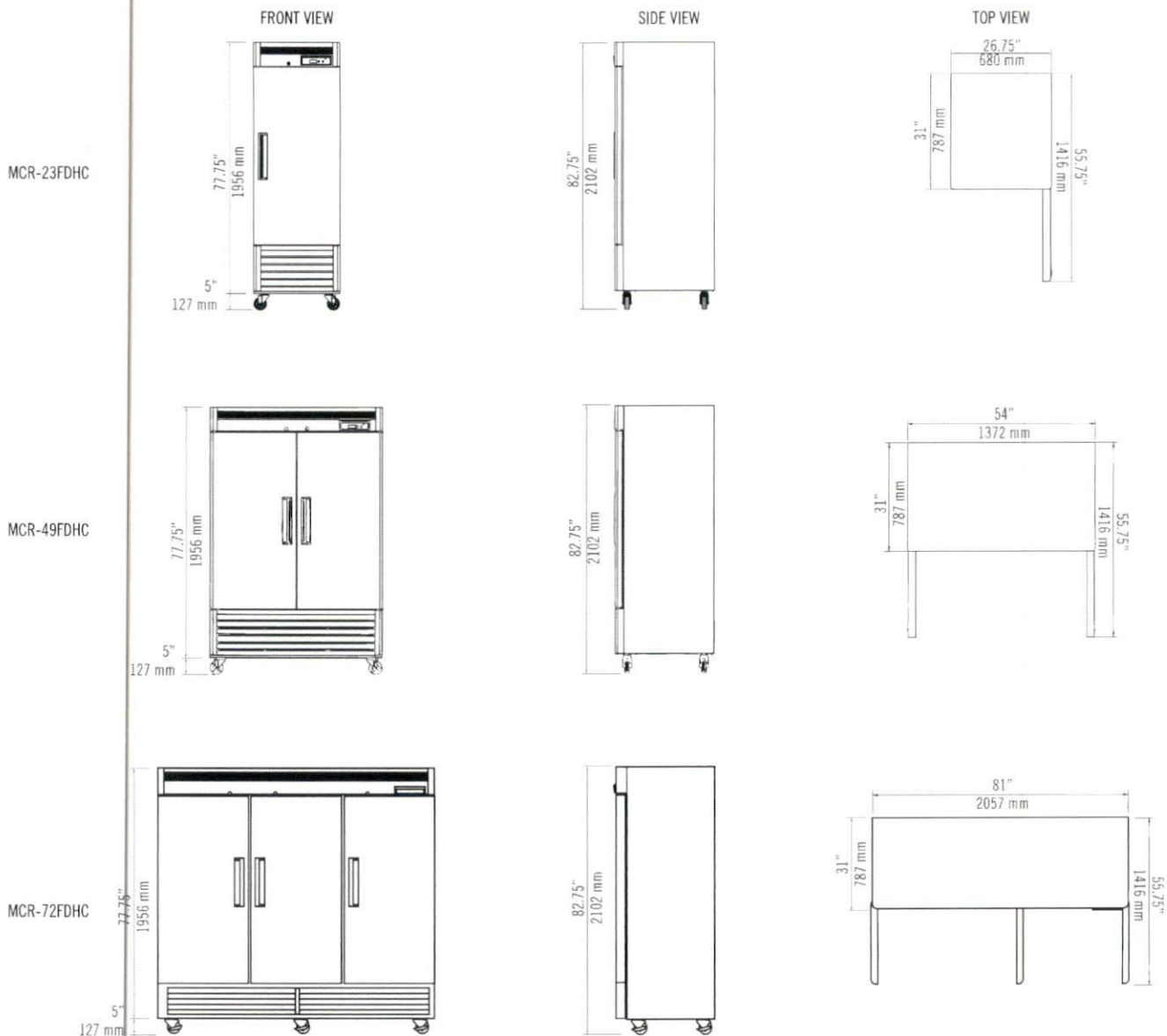
- Digital control system maintains optimum temperature
- Large evaporator and condenser for quick cooling and greater efficiency

MAXX COLD WARRANTY (USA / CANADA)

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



MAXX COLD BOTTOM MOUNT REACH-IN REFRIGERATORS



MODEL	EXTERNAL DIMENSIONS	INTERNAL DIMENSIONS	NET CAPACITY	HOLDING TEMPERATURE RANGE	AMP DRAW	HP	UNIT WEIGHT	REFRIGERANT AND CHARGE SIZE	DOORS / SHELVES	ELECTRICAL
MCR-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)	33°F to 41°F (1°C to 5°C)	2.0A	1/4	271 lbs (123 kg)	R-290a 2.53 oz (72 g)	1 / 3	115V / 60Hz / 1Ph
MCR-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)	33°F to 41°F (1°C to 5°C)	2.4A	1/4	397 lbs (180 kg)	R-290a 3.46 oz (98 g)	2 / 6	115V / 60Hz / 1Ph
MCR-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)	33°F to 41°F (1°C to 5°C)	5.5A	1/2	634 lbs (287 kg)	R-290a 5.22 oz (148 g)	3 / 9	115V / 60Hz / 1Ph

INSTALLATION

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

09/20/21

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NEO® 310 Undercounter Ice Machines

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 **Lumince® 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 =

2110 South 26th Street
Manitowoc, WI 54220

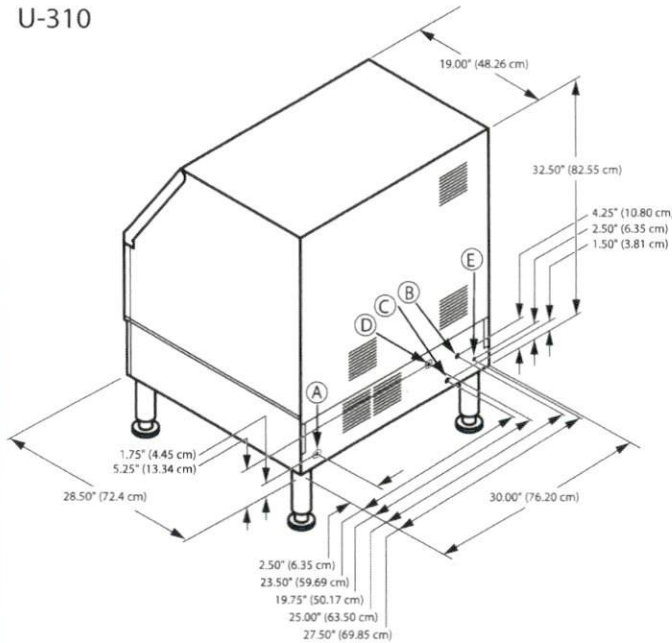
Tel: 1.920.682.0161
Fax: 1.920.683.7589

www.manitowocice.com





U-310



Installation Note Recommended clearance for top, sides, and back is 5" (12.7 cm) however, there is no minimum clearance required.

- (A) Electrical Entrance
- (B) 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
- (C) 1/2" (1.27 cm) F.P.T. Minimum Water Condenser Outlet (water-cooled units)
- (D) 3/8" (0.95 cm) F.P.T. Water Condenser Inlet (water-cooled units)
- (E) 1/2" (1.27 cm) F.P.T. Ice Bin Drain

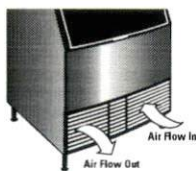
Specifications

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

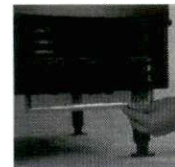


Air in right, air out left, no side vents. Great for installation under countertops and next to other equipment.

Removable Bin



Air Filter



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

10

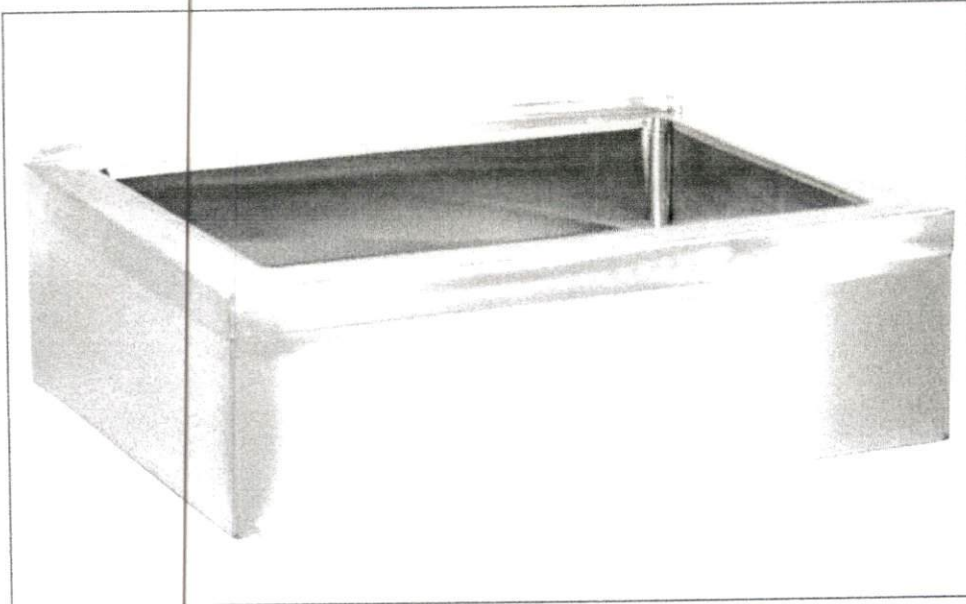
STAINLESS STEEL ONE COMPARTMENT FLOOR MOP SINKS

ITEM #: _____ QUANTITY: _____

PROJECT: _____

APPROVAL: _____

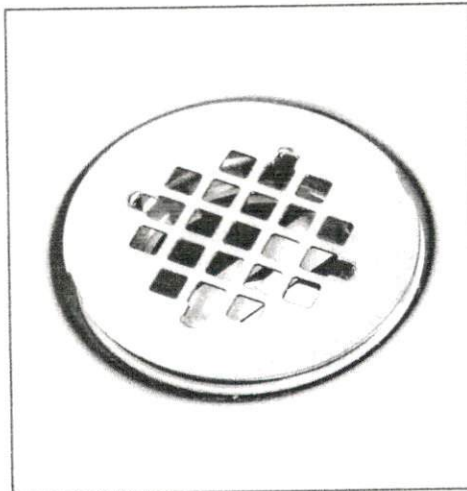
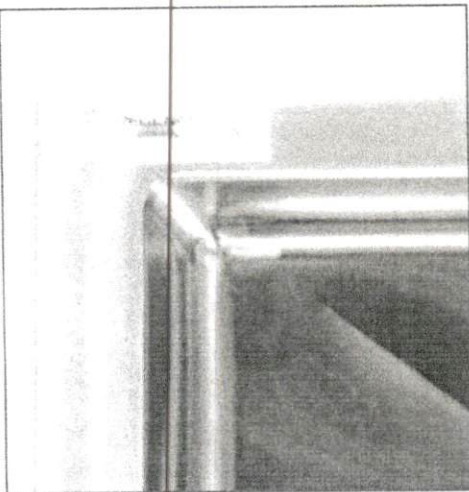
DATE: _____



REGENCY
Tables and 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"

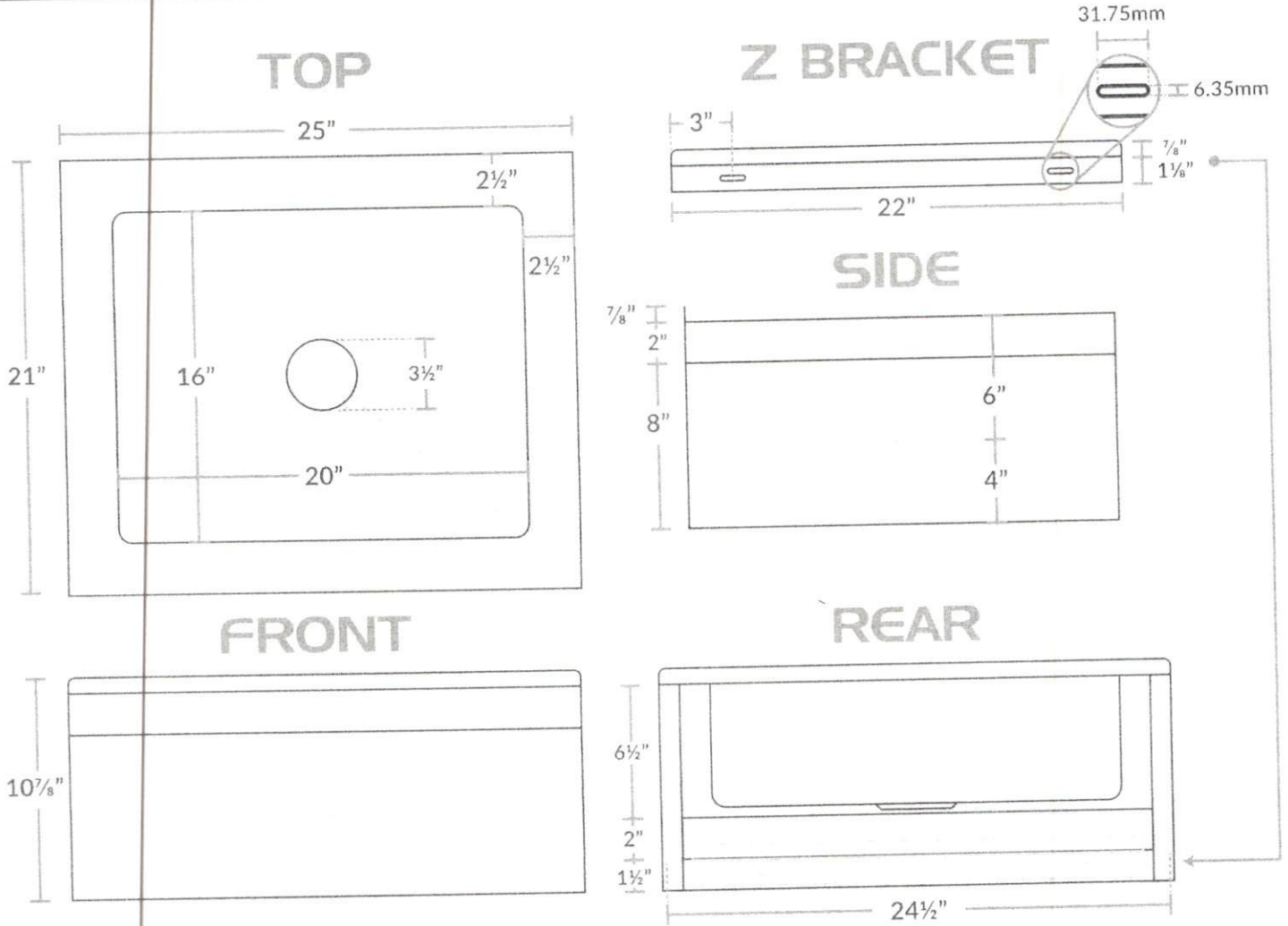
04/2019

REGENCYTABLESANDSINKS.COM

STAINLESS STEEL ONE COMPARTMENT FLOOR MOP SINKS

REGENCY
Tables and Sinks

600SM16206 • 20" x 16" x 6" Bowl



11

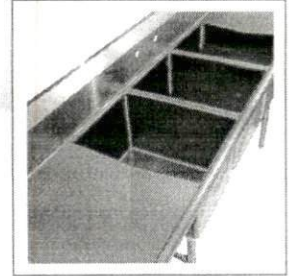
Project: _____ Date: _____ Approval: _____ Qty: _____ Item #: 600S321824X

Regency Tables & Sinks

REGENCY
Tables and Sinks

Regency 106" 16-Gauge Stainless Steel Three Compartment Commercial Sink with 2 Drainboards - 18" x 24" x 14" Bowls

#600S321824X



Technical Data

Length	106 Inches
Width	29 1/2 Inches
Height	43 3/4 Inches
Drainboard Length	24 Inches
Bowl Depth	14 Inches
Backsplash Height	7 1/4 Inches
Work Surface Height	36 1/2 Inches
Basket Drain Size	3 1/2 Inches
Bowl Front to Back	24 Inches
Bowl Left to Right	18 Inches

Features

- Made of high-quality 16 gauge, type 304 stainless steel
- Designed with (3) 14" deep bowls and rounded corners for easy cleaning
- Stainless steel legs, sockets, bullet feet, and crossbracing for maximum strength and longevity
- Includes 1 1/2" IPS drain connection and 3 1/2" basket strainers
- Backsplash and rolled edges prevent splashes and overflow

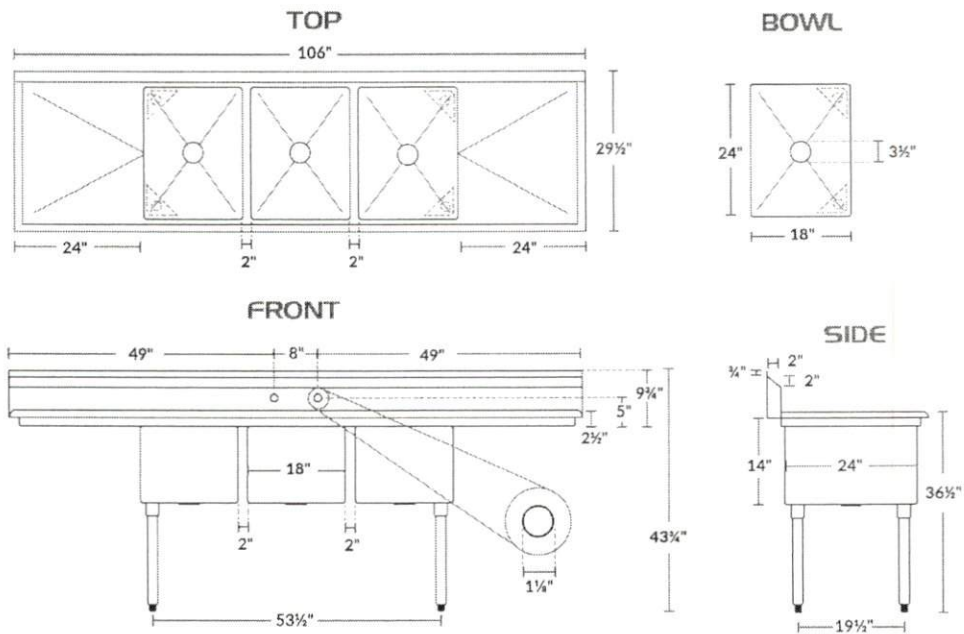
Certifications



Technical Data

Drain Outlet Size	1 1/2 Inches
Faucet Centers	8 Inches
Features	NSF Listed
Gauge	16 Gauge
Leg Construction	Stainless Steel
Material	Stainless Steel
Number of Compartments	3 Compartments
Number of Drainboards	2 Drainboards
Stainless Steel Type	Type 304
Style	2 Drainboards
Type	Straight / Line Sinks

Plan View



Notes & Details

Ideal for setting up a washing, rinsing, and sanitizing station, this Regency 106" 3 compartment sink with 2 drainboards is a great addition to your busy commercial kitchen. It's constructed from high-quality, 16-gauge type 304 stainless steel, making it more corrosion-resistant and durable than other sinks made from thinner, 18-gauge material. This sink features (2) 24" drainboards so you can easily wash and dry dishes and utensils in one convenient location. They're also dipped a minimum of 1/4" to facilitate better drainage. Welded construction contributes to the long-lasting use and overall strength of this sink / drainboard combo.

The 14" deep bowls are die-stamped to a minimum of 1/4" to ensure proper drainage. Plus, it includes 3 1/2" basket strainers to catch food debris, which prevents the drain from clogging. For easy cleaning, the compartment has rounded corners so you can rinse and wipe down the sink.

A 10" tall backsplash is included and comes complete with (2) 1 1/8" diameter holes punched on 8" centers to accommodate a faucet (sold separately). This sink also includes a 1 1/2" raised rolled edge, which is 2" tall on the front and both sides to contain splashes and overflow. The legs are constructed of 1 5/8" diameter stainless steel with stainless steel cross-bracing and adjustable plastic feet for added stability. These features serve to prolong the life of your sink while adding exceptional strength to the unit.

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Project: _____ Date: _____ Approval: _____ Qty: _____ Item #: 60S1181818XL

Regency Tables & Sinks

REGENCY
Tables and Sinks

Regency 38 1/2" 16-Gauge Stainless Steel One Compartment Commercial Sink with Stainless Steel Legs and 1 Drainboard - 18" x 18" x 14" Bowl - Left Drainboard

#60S1181818XL



Technical Data

Length	38 1/2 Inches
Width	23 1/2 Inches
Height	44 3/4 Inches
Drainboard Length	18 Inches
Bowl Depth	14 Inches
Backsplash Height	10 Inches
Work Surface Height	34 3/4 Inches
Basket Drain Size	3 1/2 Inches
Bowl Front to Back	18 Inches
Bowl Left to Right	18 Inches

Features

- Features a durable 16-gauge, type 304 stainless steel construction
- Designed with a 14" deep bowl with rounded corners for easy cleaning
- 3 1/2" basket strainer with 1 1/2" IPS drain connection
- Includes a 3 1/2" basket strainer with 1 1/2" IPS drain connection
- Backsplash and rolled edges prevent splashes and overflow

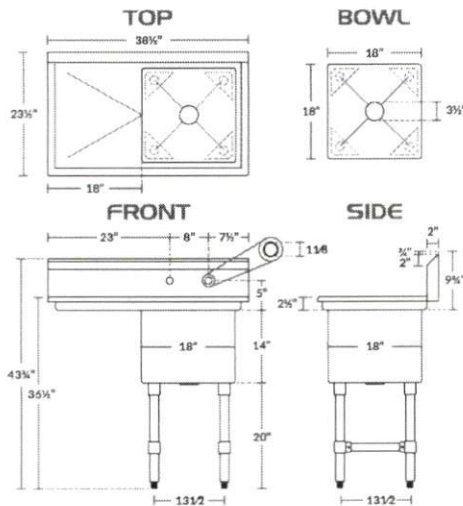
Certifications



Technical Data

Drain Outlet Size	1 1/2 Inches
Faucet Centers	8 Inches
Features	NSF Listed
Gauge	16 Gauge
Leg Construction	Stainless Steel
Material	Stainless Steel
Number of Compartments	1 Compartment
Number of Drainboards	1 Drainboard
Stainless Steel Type	Type 304
Style	1 Drainboard
Type	Straight / Line Sinks

Plan View



Notes & Details

Ideal for washing pots or prepping food, this Regency 38 1/2" 1 compartment sink with drainboard is a great addition to your busy commercial kitchen. It's constructed from high-quality, 16-gauge, type 304 stainless steel, making it more corrosion-resistant and durable than other sinks made from thinner, 18-gauge material. This sink also features a drainboard so you can easily wash and dry dishes and utensils in one convenient location. Welded construction also contributes to the long-lasting use and overall strength of this sink / drainboard combo.

The 14" deep bowl is die-stamped to a minimum of 1/4" to ensure proper drainage. Plus, it includes a 3 1/2" basket strainer to catch food debris, which prevents the drain from clogging. For easy cleaning, the compartment has rounded corners so you can rinse and wipe down the sink.

A 9 3/4" tall backsplash is included with (2) 1 1/8" diameter holes punched on 8" centers for a faucet (sold separately). This sink also comes complete with a 1 1/2" raised rolled edge, which is 2" tall on the front and both sides to contain splashes and overflow. The legs are constructed of 1 5/8" diameter stainless steel cross-bracing and stainless steel bullet feet for added stability.

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Project: _____ Date: _____ Approval: _____ Qty: _____ Item #: 60S1181818XL

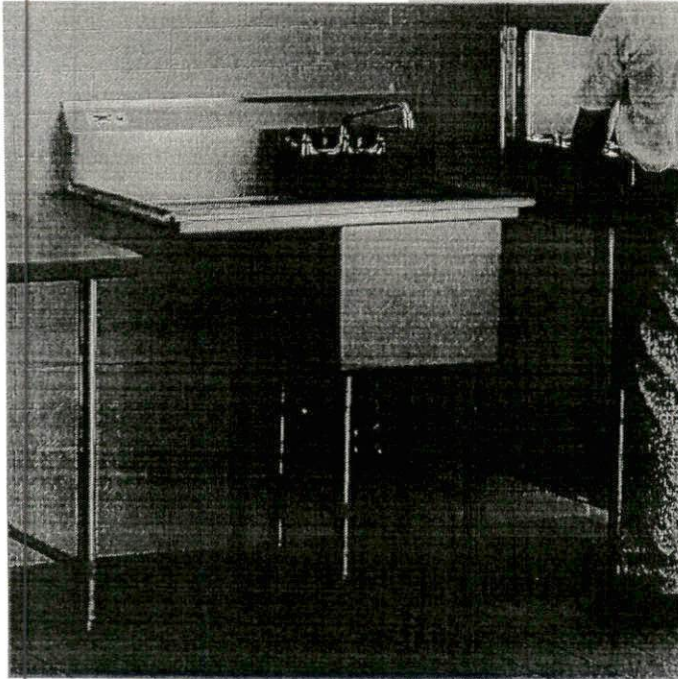
Regency Tables & Sinks

REGENCY

Tables and Sinks

Regency 38 1/2" 16-Gauge Stainless Steel One Compartment Commercial Sink with Stainless Steel Legs and 1 Drainboard - 18" x 18" x 14" Bowl - Left Drainboard

#60S1181818XL



Technical Data

Length	38 1/2 Inches
Width	23 1/2 Inches
Height	44 3/4 Inches
Drainboard Length	18 Inches
Bowl Depth	14 Inches
Backsplash Height	10 Inches
Work Surface Height	34 3/4 Inches
Basket Drain Size	3 1/2 Inches
Bowl Front to Back	18 Inches
Bowl Left to Right	18 Inches

Features

- Features a durable 16-gauge, type 304 stainless steel construction
- Designed with a 14" deep bowl with rounded corners for easy cleaning
- 3 1/2" basket strainer with 1 1/2" IPS drain connection
- Includes a 3 1/2" basket strainer with 1 1/2" IPS drain connection
- Backsplash and rolled edges prevent splashes and overflow

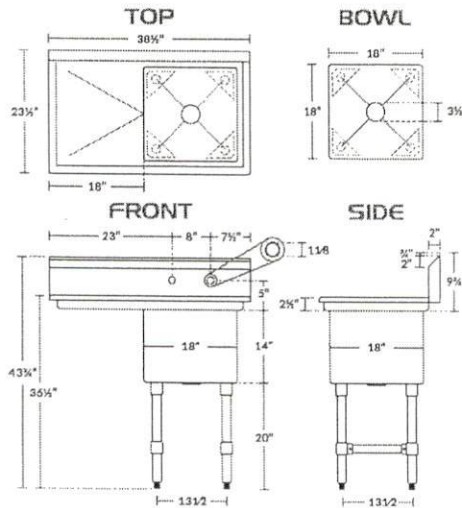
Certifications



Technical Data

Drain Outlet Size	1 1/2 Inches
Faucet Centers	8 Inches
Features	NSF Listed
Gauge	16 Gauge
Leg Construction	Stainless Steel
Material	Stainless Steel
Number of Compartments	1 Compartment
Number of Drainboards	1 Drainboard
Stainless Steel Type	Type 304
Style	1 Drainboard
Type	Straight / Line Sinks

Plan View



Notes & Details

Ideal for washing pots or prepping food, this Regency 38 1/2" 1 compartment sink with drainboard is a great addition to your busy commercial kitchen. It's constructed from high-quality, 16-gauge, type 304 stainless steel, making it more corrosion-resistant and durable than other sinks made from thinner, 18-gauge material. This sink also features a drainboard so you can easily wash and dry dishes and utensils in one convenient location. Welded construction also contributes to the long-lasting use and overall strength of this sink / drainboard combo.

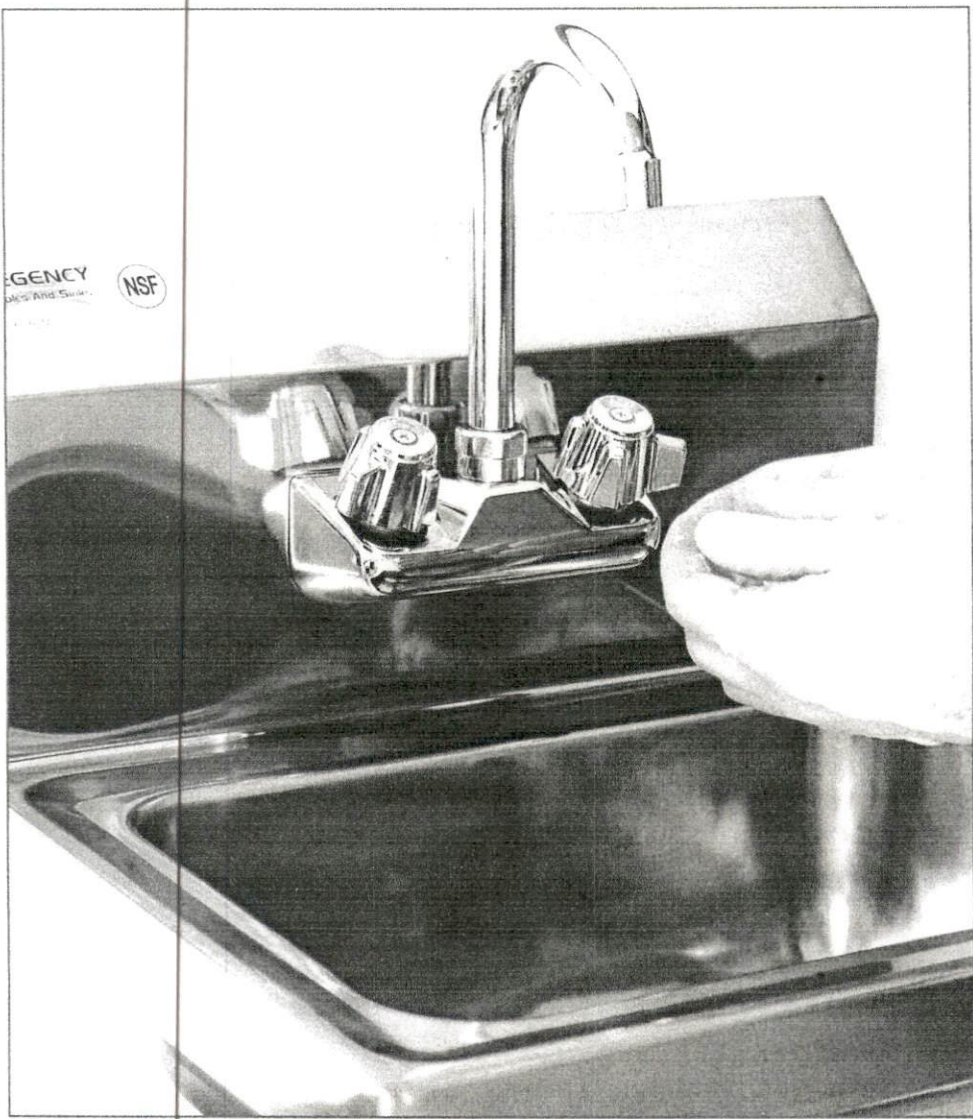
The 14" deep bowl is die-stamped to a minimum of 1/4" to ensure proper drainage. Plus, it includes a 3 1/2" basket strainer to catch food debris, which prevents the drain from clogging. For easy cleaning, the compartment has rounded corners so you can rinse and wipe down the sink.

A 9 3/4" tall backsplash is included with (2) 1 1/8" diameter holes punched on 8" centers for a faucet (sold separately). This sink also comes complete with a 1 1/2" raised rolled edge, which is 2" tall on the front and both sides to contain splashes and overflow. The legs are constructed of 1 5/8" diameter stainless steel cross-bracing and stainless steel bullet feet for added stability.

14

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

**STAINLESS STEEL WALL MOUNTED
 HAND SINKS
 WITH GOOSENECK FAUCETS**



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

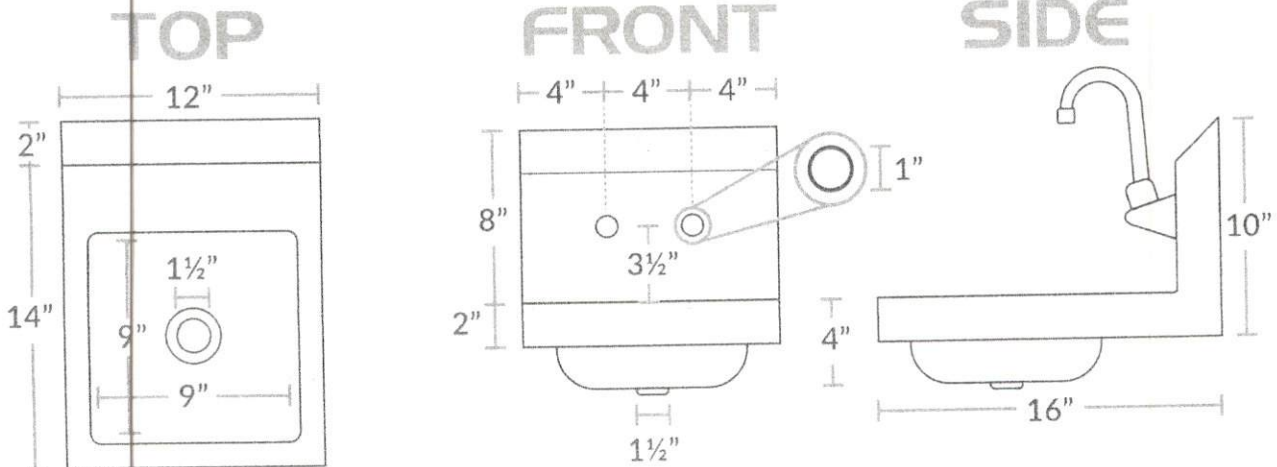
ITEM	OVERALL (LEFT TO RIGHT)	OVERALL (FRONT TO BACK)	OVERALL (HEIGHT)	BOWL (LEFT TO RIGHT)	BOWL (FRONT TO BACK)	BOWL DEPTH
600HS12	12"	16"	10"	9"	9"	4"
600HS17	17"	15"	13½"	14"	10"	5½"

01/2019

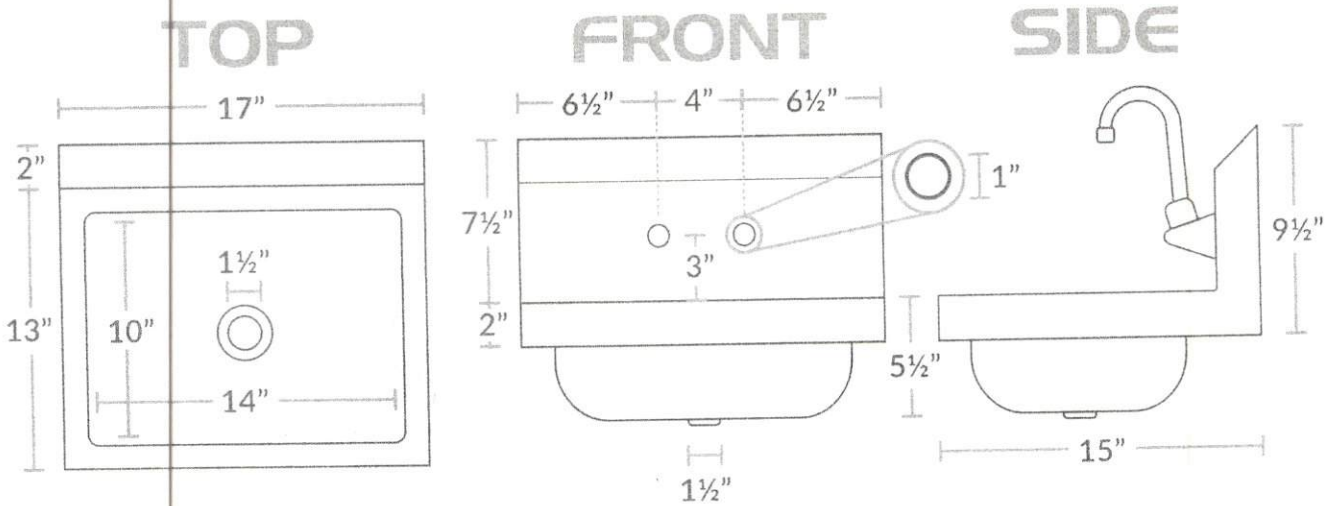
STAINLESS STEEL WALL MOUNTED
HAND SINKS
 WITH GOOSENECK FAUCETS

REGENCY
 Tables and Sinks

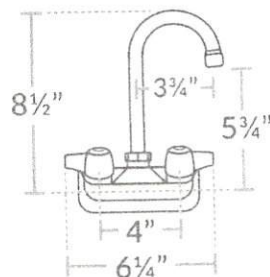
600HS12 • 12" X 16"



600HS17 • 17" X 15"



FAUCET



#16

Project: _____ Date: _____ Approval: _____ Qty: _____ Item #: 600TB1836G

Regency Tables & Sinks

REGENCY
Tables and Sinks

Regency 18" x 36" 18-Gauge 304 Stainless Steel Commercial Work Table with 4" Backsplash and Galvanized Undershaft

#600TB1836G



Technical Data

Length	36 Inches
Width	18 Inches
Height	38 Inches
Backsplash Height	4 Inches
Work Surface Height	34 Inches
Backsplash	With Backsplash
Base Style	Undershelf
Features	Customizable Height NSF Listed With Undershelf

Features

- 18-gauge top; type 304 stainless steel provides greater corrosion-resistance than type 430
- Galvanized steel legs and adjustable plastic bullet feet provide stability
- Adjustable galvanized steel undershaft with aluminum corner brackets
- 4" backsplash helps contain spills
- 650 lb. top weight capacity

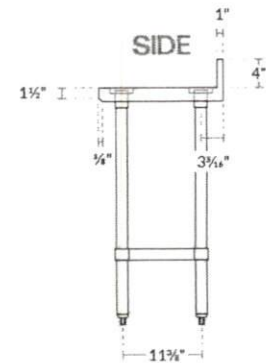
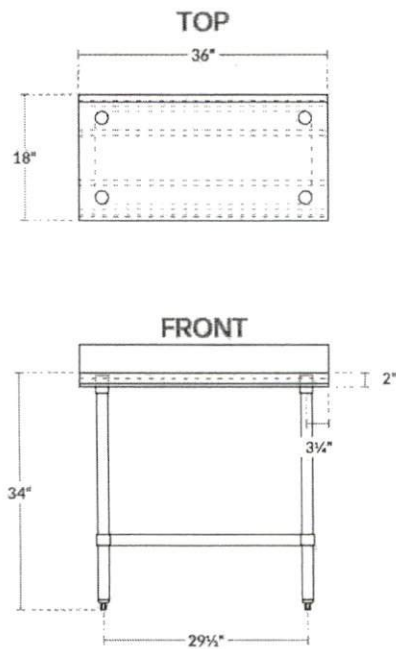
Certifications



Technical Data

Gauge	18 Gauge
Leg Construction	Galvanized Steel
Number of Legs	4 Legs
Size	18" x 36"
Stainless Steel Type	Type 304
Table Style	Undershelf
Tabletop Material	Stainless Steel
Top Capacity	650 lb.
Undershelf Capacity	480 lb.
Undershelf Construction	Galvanized Steel
Usage	Light Duty

Plan View



Notes & Details

This stainless steel commercial 18" x 36" work table with an undershelf is constructed from durable and easy-to-clean 18-gauge type 304 series stainless steel. Type 304 stainless steel offers greater corrosion resistance than type 430 stainless steel options, making it the ideal choice for your kitchen. This durable stainless steel work table offers additional space for preparation or other tasks and provides superior corrosion resistance for a long service life. This work table boasts an 18-gauge stainless steel 4" backsplash to match the top. This guard helps protect your walls and floors from accidental spills, and it also gives you that extra assurance that your blender, food processor, or any other small, light-weight piece of equipment won't fall off the back of the work surface.

This work table's adjustable undershelf is made of 18-gauge galvanized steel and is secured with set screws for easy assembly. With this undershelf, you'll have the space you need to store items like cutting boards and small counter equipment within easy reach. The legs of this work table are 1 5/8" in diameter and are made of tubular galvanized steel. They are equipped with adjustable plastic bullet feet that help level the table on uneven floors. This work table's durable top can hold approximately 650 lb. of evenly distributed weight, and the undershelf can hold approximately 480 lb. This table is not recommended for use with overshelves.

17418



Project _____

Item 465C1848KE4 Quantity _____

Approval _____ Date _____

Steelton 18" x 48" NSF Chrome 4-Shelf Kit with 72" Posts

Item #465C1848KE4

Special Features

- High-quality, commercial-grade construction
- (4) 18" x 48" shelves accommodate up to 300 lb. each
- (4) 72" stationary knock-down posts ship unassembled with shelves to reduce freight cost
- Easy to assemble and install in your kitchen or storage area
- Wire design promotes proper air flow around stored products

Technical Data

Length	47 1/4 Inches
Width	17 23/32 Inches
Height	72 Inches
Nominal Length	48 Inches
Nominal Width	18 Inches
Nominal Height	72 Inches
Assembled	Assembly Required
Capacity	1200 lb.
Casters	Without Casters
Color	Silver



Certifications



Technical Data

Features	NSF Listed
Finish	Chrome
Individual Shelf Capacity	300 lb.
Material	Metal Wire
Number of Shelves	4 Shelves
Shelf Style	Horizontal
Style	Stationary Vented
Type	Shelving Kits
Usage	Dry Environments

⚠ 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.

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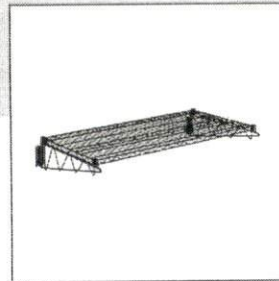
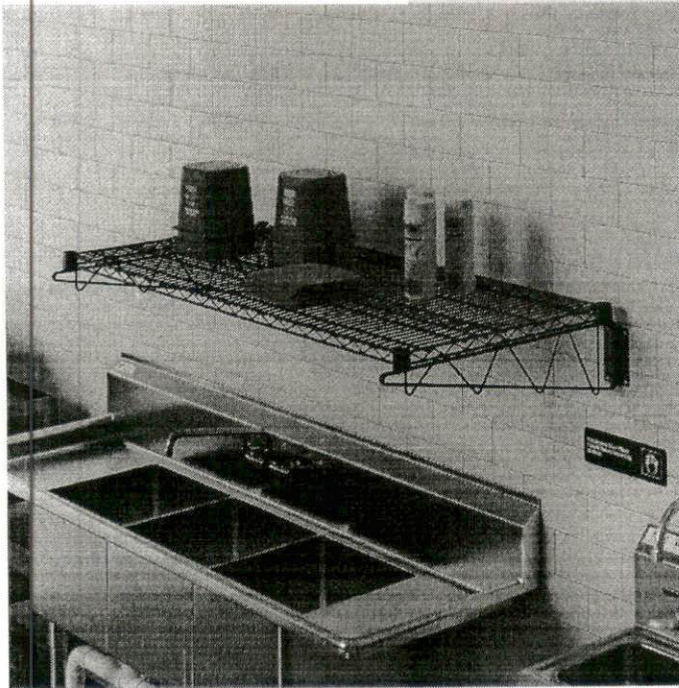
Project: _____ Date: _____ Approval: _____ Qty: _____ Item #: 460EG2448WSK

Regency Space Solutions

REGENCY™
Space Solutions

Regency 24" x 48" Green Epoxy Wire Wall Mount Shelf

#460EG2448WSK



Technical Data

Length	48 Inches
Width	24 Inches
Assembled	Assembly Required
Capacity	360 lb.
Color	Green
Features	NSF Listed
Finish	Green Epoxy
Material	Epoxy-Coated Metal Wire Steel

Features

- Suitable for moist/humid environments
- Built to accommodate up to 360 lb. of evenly distributed weight
- Wire design provides ample airflow around shelf contents
- Commercial-grade construction great for back-of-house or office storage applications
- Mounting brackets with 1/4" diameter wire; includes concrete installation mounting hardware

Certifications




Technical Data

Style	Vented Wall Mounted
Type	Shelving Kits
Usage	All Environments Dry Environments Kitchens Moist Environments Walk-Ins

Notes & Details

Perfect for a variety of commercial applications, this Regency 24" x 48" green epoxy wire wall mount shelf provides convenience, durability, and space-efficient storage. It features green epoxy-coated brackets and a 24" x 48" shelf, making it suitable for dry, moist, or humid environments. Its wire design also ensures ample airflow around its contents, which is particularly important in moist locations. Plus, the shelf accommodates up to 360 lb. of evenly distributed weight and boasts a commercial-grade construction for maximum durability. From the back-of-house to the janitorial closet, the shelf is great for storing and organizing supplies!

Assembly is fast and easy so that it can be used shortly after delivery. For secure installation, the wall brackets come with concrete installation mounting hardware.

 **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.

20

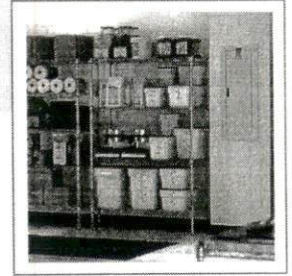
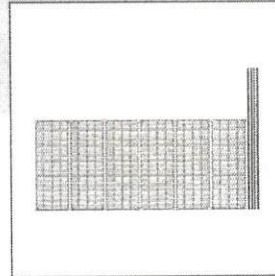
Project: _____ Date: _____ Approval: _____ Qty: _____ Item #: 460EC1848K76

Regency Space Solutions

REGENCY
Space Solutions

Regency 18" x 48" x 74" NSF Chrome Stationary Wire Shelving Starter Kit with 6 Shelves

#460EC1848K76



Technical Data

Length	48 Inches
Width	18 Inches
Height	74 Inches
Assembled	Assembly Required
Capacity	3600 lb.
Casters	Without Casters
Color	Silver
Finish	Chrome
Individual Shelf Capacity	600 lb.
Material	Metal Wire

Features

- (6) 18" x 48" shelves with 24 pairs of split sleeves
- (4) 74" stationary posts allow for shelves to be adjusted with included feet
- Chrome finish is perfect for storage or office use; best suited for dry environments
- Accommodates up to 600 lb. per shelf of evenly distributed weight
- Mix and match with Regency accessories (sold separately) to personalize your kit

Certifications



Technical Data

Number of Shelves	6 Shelves
Style	Adjustable Stationary Vented
Type	Shelving Kits
Usage	Dry Environments Front of House Garage Kitchens Retail Stock Rooms Warehouse

Notes & Details

Keep your storage area organized with the Regency chrome stationary wire shelving starter kit. This kit includes (6) 18" x 48" chrome wire shelves, (4) 74" stationary posts, and (24) pairs of split sleeves. This versatile unit allows you to create a convenient storage solution for your janitorial closet or warehouse. Made of sleek, durable chrome, this unit is ideal for use in your business's merchandising and display spaces or in back-of-house dry storage areas. The shelving kit's high-quality, commercial grade design is built for maximum longevity, ensuring a lasting, multi-purpose investment that's sure to accommodate your ever-evolving needs.

Each shelf features a wire construction, which allows for proper air flow around the stored supplies, products, or ingredients. They're adjustable, too; since the posts are marked in intervals and use a split sleeve system of assembly, the shelves are easy to move higher or lower along the posts. This is especially great for expanding businesses that may not have finalized their product offerings.

There are 24 pairs of split sleeves provided for this unit, and each shelf accommodates up to 600 lb. of weight. Likewise, a foot is provided for each post and must be used for proper installation. Mix and match with Regency accessories (sold separately) to personalize your kit! The shelving unit requires assembly.

⚠️ 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.

#21

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

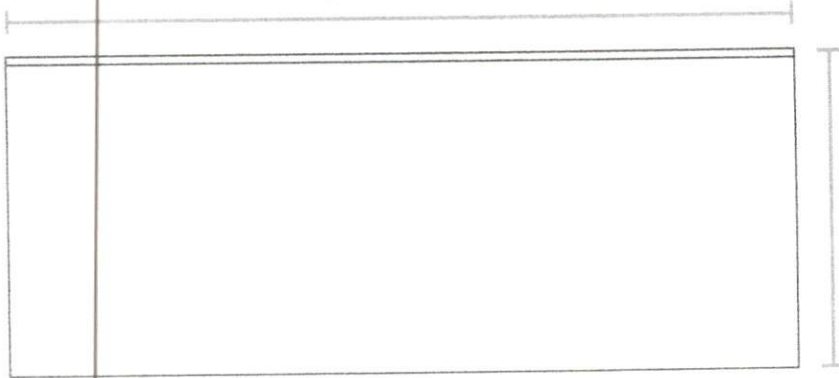
Stainless Steel Commercial

Tables And Sinks

NSF

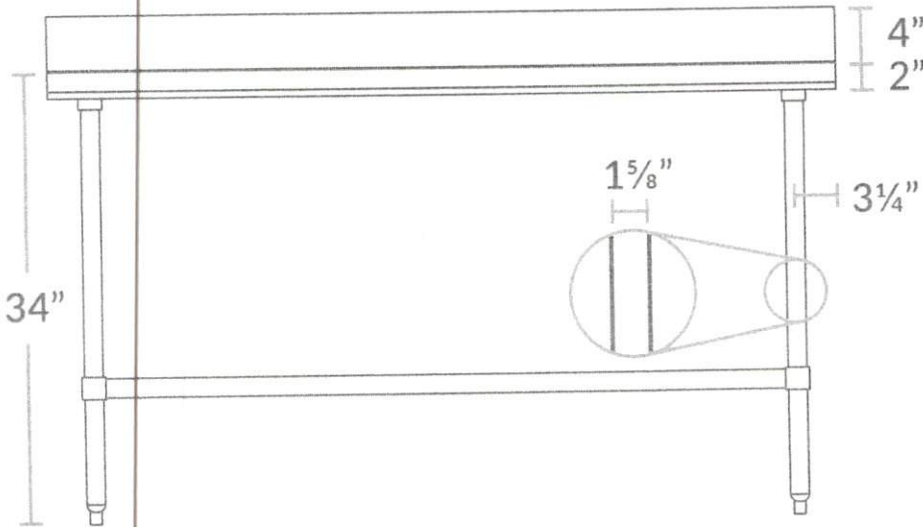
TOP

LENGTH

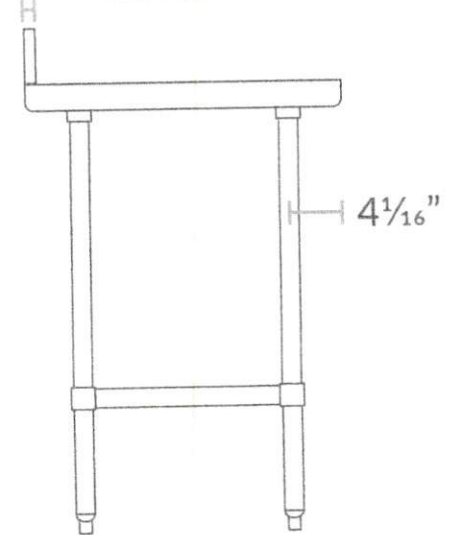


WIDTH

FRONT



1" SIDE



REGENCYTABLESANDSINKS.COM

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

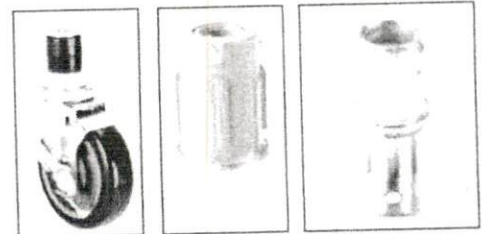
Each set of Regency casters lets you turn any work table or equipment stand with 4 or 6 standard legs into a mobile work station. With a total weight capacity of 1200 to 1600 lb., these wheels can stand the toughest of tests and are sure to meet your needs. Take your table or equipment on the go and 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 1/2" outer diameter legs and are adjustable so they can accommodate uneven floors.

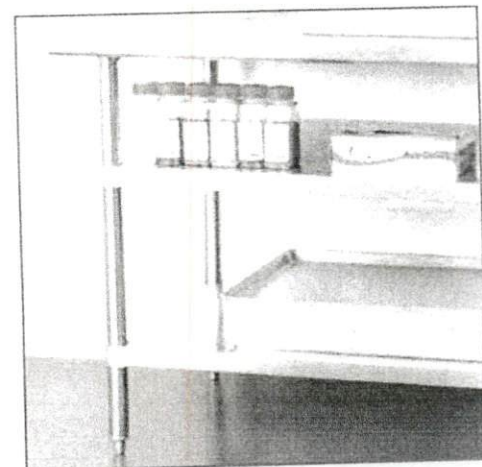
FLANGED FEET

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" 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

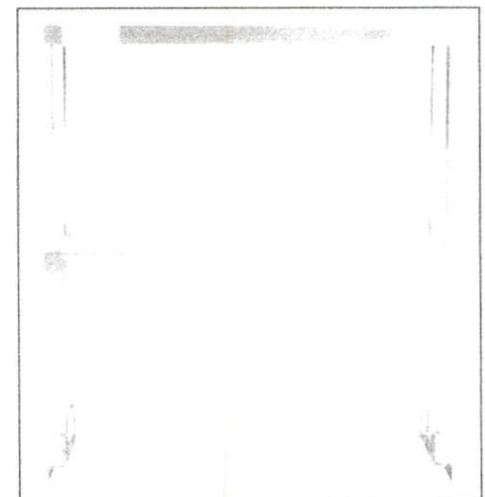
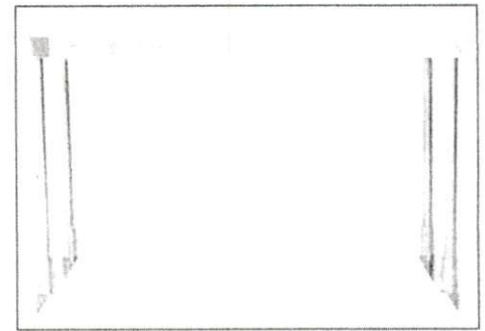
ITEM	TYPE	DIMENSIONS	FITS
600SOS1230	Single Deck	30"L x 12"W x 19¼"H	30"L Work Tables
600SOS1236	Single Deck	36"L x 12"W x 19¼"H	36"L Work Tables
600SOS1248	Single Deck	48"L x 12"W x 19¼"H	48"L Work Tables
600SOS1260	Single Deck	60"L x 12"W x 19¼"H	60"L Work Tables
600SOS1272	Single Deck	72"L x 12"W 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 23¾"W x 5"H	15"L x 20"W x 5"H
600DR2020	25½"L x 23¾"W x 5"H	20"L x 20"W x 5"H

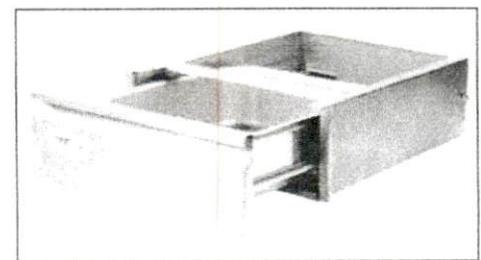
STAINLESS STEEL OVERSHELVES

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.



22

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 ¹ / ₈ "	13 ¹ / ₂ "	10 ⁷ / ₈ "	50 lb.
600DIIB1830	30"	18"	11 ¹⁵ / ₁₆ "	26 ¹ / ₈ "	13 ¹ / ₂ "	10 ⁷ / ₈ "	62 lb.
600DIIB1836	36"	18"	11 ¹⁵ / ₁₆ "	32 ¹ / ₈ "	13 ¹ / ₂ "	10 ⁷ / ₈ "	75 lb.

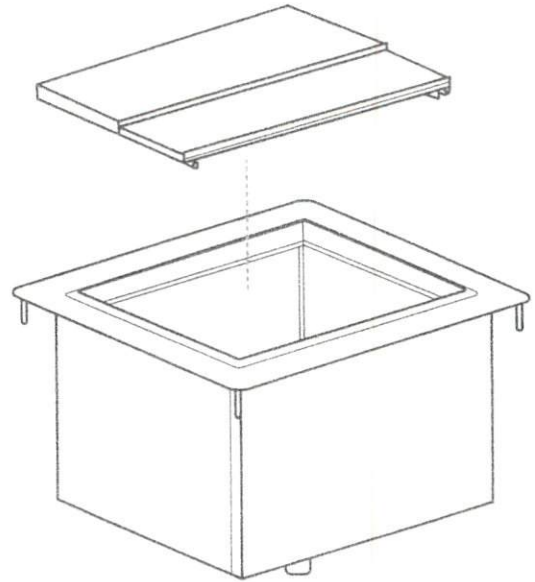
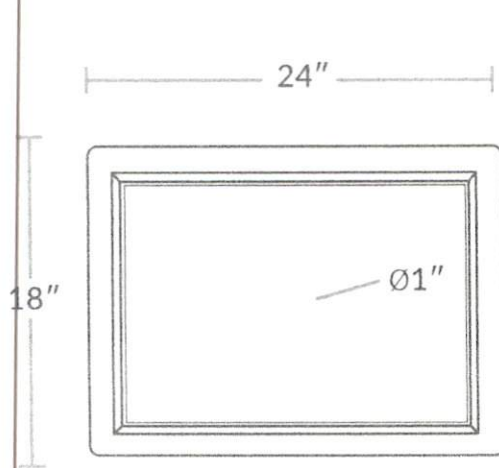
09/2019

18" STAINLESS STEEL DROP-IN ICE BIN

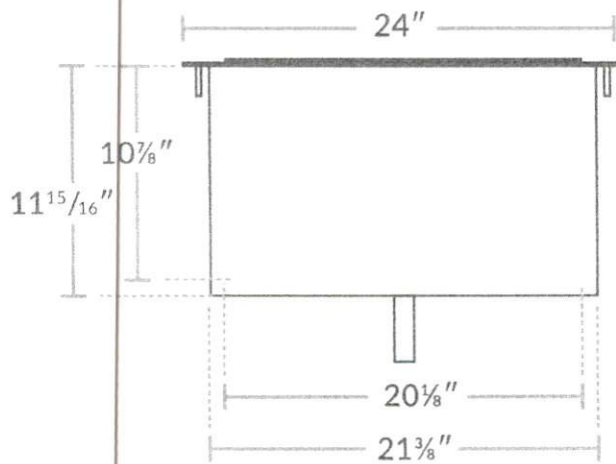
REGENCY
Tables and Sinks

600DIII824

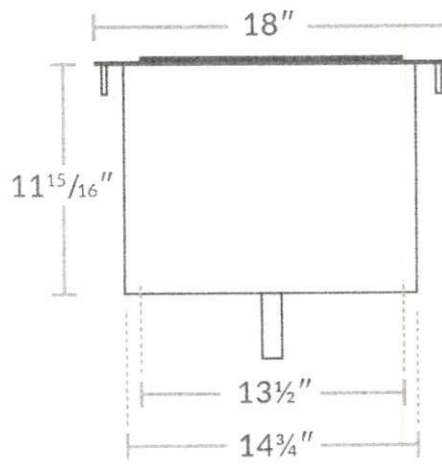
TOP



FRONT



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WebstaurantStore > Restaurant Equipment > Cooking Equipment > Commercial Rice Cookers & Warmers > Zojirushi NYC-36 40 Cup (20 Cup Raw) Electric Rice Cooker / Warmer - 120V, 1300W

Zojirushi NYC-36 40 Cup (20 Cup Raw) Electric Rice Cooker / Warmer - 120V, 1300W
★★★★★ Read 1 reviews Item #: 671NYC36 MFR #: NYC-36



Only
\$338.49/Each
Ships free with

1

Earn up to \$10.15 back (1,015 points) with a Webstaurant Rewards Visa® Credit Card

Usually Ships in **1 Business Day** from manufacturer
Lead times vary based on manufacturer stock

Product Overview

- ✓ Automatic warm mode keeps rice fresh and ready to serve after cooking
- ✓ Inner pan is non-stick and includes measurement lines
- ✓ Equipped with an easy-to-open latch and side condensation collector
- ✓ Features a detachable and washable inner lid
- ✓ Exterior is made of durable stainless steel

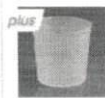
UPC Code:

023596785434



View all Zojirushi Commercial Rice Cookers & Warmers

Works With ?



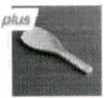
Avantco RICECUP
4 Serving Rice
Measuring Cup -
\$6.99/Each

1 Add to Cart



Avantco RSPOON7
7" Rice Paddle
\$1.99/Each

1 Add to Cart



Avantco RSPOON105 10
1/2" Rice Paddle
\$4.99/Each

1 Add to Cart

Items You Might Like ?



Zojirushi THA-803SA 44 Cup
(Cooked) Stainless
\$316.99/Each

1 Add to Cart



Zojirushi RDS-400
17 Cup (Cooked)
Stainless Steel
\$284.99/Each

1 Add to Cart



Zojirushi RDS-600
25 Cup (Cooked)
Stainless Steel
\$292.99/Each

1 Add to Cart



Town 32925 Rice
Cloth / Napkin - 35
1/2" x 45 1/2"
\$11.79/Each

1 Add to Cart



Zojirushi THA-603SA 33 Cup
(Cooked) Stainle
\$302.49/Each

1 Add to Cart

Zojirushi NYC-36 Details

Essential for any restaurant or establishment that serves fresh rice dishes, this Zojirushi NYC-36 20 cup (uncooked) electric rice cooker / warmer allows you to prepare hearty portions of rice with ease! Boasting 1300 watts of power, this reliable unit can cook up to 20 cups of uncooked rice, yielding approximately 40 cups of cooked rice in about 30 minutes. With the automatic warm mode, this cooker / warmer will start to maintain the temperature of your rice as soon as it is finished cooking, keeping it warm and fresh for longer. The non-stick inner pot also ensures that you won't have to worry about rice sticking and burning to the container. This unit also includes a detachable, side condensation collector that keeps water droplets from running down the cooker / warmer, making cleaning easy and reducing moisture damage to the unit.

This cooker / warmer is made of durable stainless steel, making it a reliable addition to your kitchenware. Equipped with an easy-to-open latch and an extra-large rice spatula, operating and serving are simple with this warmer. The inner pot is also complete with measurement markers for precise filling and prepping. For easy cleaning, both the inner lid and condensation collector are detachable and washable. This sleek and versatile cooker / warmer is the perfect appliance for your busy kitchen.

Since their start in 1918, Zojirushi has received acclaim for their high-quality, cutting-edge foodservice appliances. As a global company, their mission has been to improve customer experience and satisfaction by bringing premium and easy-to-use units to establishments around the world. By leveraging their superb attention to detail and the latest technology, Zojirushi makes products that are designed for comfort and convenience.

Overall Dimensions:

Width: 17 3/8"

Depth: 15 1/4"

Height: 13 1/2"

Capacity: 20 Cups (3.6 Liters)

Because this item is not stocked in our warehouse, processing, transit times and stock availability will vary. If you need your items by a certain date, please contact us prior to placing your order. Expedited shipping availability may vary. We cannot guarantee that this item can be cancelled off of the order or returned once it is placed.

Zojirushi NYC-36 Specs

Quantity	1/Each
Shipping Weight	23.4 lb.
Width	17 3/8 Inches
Depth	15 1/4 Inches
Height	13 1/2 Inches
Voltage	120 Volts
Wattage	1,300 Watts
Color	Silver
Cooked Capacity	40 Rice Cups
Features	NSF Listed
Lid Type	Removable
Material	Stainless Steel
Plug Type	NEMA 5-15P
Power Type	Electric
Type	Cookers / Warmers
Uncooked Capacity	20 Rice Cups

Customer questions about this product

How can I best maintain the non-stick qualities of this item?

To prevent food from sticking to your non-stick surface, we recommend lightly coating it with oil and wiping off any excess with a soft cloth or napkin. Applying sprays on non-stick coatings can cause food to stick more readily than using a fat or oil. Sprays can leave a glue-like coating, often missed during the cleaning process, which will begin to build up and cause foods to stick. Additionally, metal utensils and abrasive cleaners should not be used with non-stick surfaces to prevent scratching and damaging the coated surface.

My stainless steel item has fingerprints and scratches and I can't seem to get it clean. What can I do?

Try using a microfiber polishing cloth. You may not need to use any chemicals to get rid of the scratches and fingerprints. If they are not easily removed by the dry cloth, our Noble Chemical stainless steel cleaner should do the trick!

What is one standard "rice cup"?

A traditional Japanese "rice cup" does not equate with a standard US measuring cup. Instead, one "rice cup" is equivalent to 3/4 cup or 180 mL. Each cup is approximately 1 serving of rice.

What's the difference between rice cookers and rice warmers?

Rice cookers cook raw rice and usually switch to a holding temperature after cooking, while rice warmers are meant to keep cooked rice at food-safe holding and serving temperatures.

What's the ideal ratio of rice to water to use in this rice cooker?

Different types of rice require different ratios of rice and water to cook properly. If the manufacturer's recommended ratio produces burnt and/or dry rice, increase the amount of water used.

[Ask your own question!](#)

⚠ Attention CA Residents: Prop 65 Warning >



5-15P

This unit comes with a NEMA 5-15P plug.



ETL, US & Canada

This product has been certified by ETL, a division of the Intertek Group, to meet applicable electrical product safety standards required for use in the United States and Canada.



NSF Listed

This item has been certified by NSF International to meet applicable product standards on public safety, health, and / or the environment.

#18

What are you looking for?

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WebstaurantStore > Restaurant Equipment > Cooking Equipment > Commercial Rice Cookers & Warmers > Zojirushi THA-803SA 44 Cup (Cooked) Stainless Steel Electric Rice Warmer with Removable Pot - 120V, 77W

Zojirushi THA-803SA 44 Cup (Cooked) Stainless Steel Electric Rice Warmer with Removable Pot - 120V, 77W

★★★★★ Read 2 reviews Item #: 671THA803SA MFR #: THA-803SA



Only **\$316.99/Each**

Ships free with

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Add to Cart

Earn up to \$9.51 back (951 points) with a Webstaurant Rewards Visa® Credit Card

Wish List

Rapid Reorder

Other Available Sizes:

44 Cup ✓

33 Cup



Usually Ships in **1 Business Day** from manufacturer
Lead times vary based on manufacturer stock

Product Overview

- ✓ Holds up to 44 cups of cooked rice
- ✓ Keeps rice warm for up to 12 hours
- ✓ The inner pot is non-stick for easy serving and cleaning
- ✓ Features a detachable and washable inner lid
- ✓ Equipped with an easy-to-open latch

UPC Code:

023596725430



View all Zojirushi Commercial Rice Cookers & Warmers

Items You Might Like

 <p>Zojirushi NYC-36 40 Cup (20 Cup Raw) Electric Rice Warmer \$338.49/Each</p> <p>1 Add to Cart</p>	 <p>Zojirushi RDS-600 25 Cup (Cooked) Stainless Steel \$292.99/Each</p> <p>1 Add to Cart</p>	 <p>Zojirushi RDS-400 17 Cup (Cooked) Stainless Steel \$284.99/Each</p> <p>1 Add to Cart</p>	 <p>Town 32925 Rice Cloth / Napkin - 35 1/2" x 45 1/2" \$11.79/Each</p> <p>1 Add to Cart</p>	 <p>Town 56919 92 Cup Commercial Rice Warmer with \$269.99/Each</p> <p>1 Add to Cart</p>
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Zojirushi THA-803SA Details

This Zojirushi THA-803SA 44 cup (cooked) stainless steel electric rice warmer with removable pot is essential for any establishment that serves fresh rice dishes! With excellent heat retention, this warmer can keep up to 44 cups of rice warm for a maximum of 12 hours. After your rice has been prepared in a rice cooker, transfer it to this stainless steel electric warmer to keep it at the proper consistency and temperature for your dishes. This warmer includes a secure inner lid that seals in moisture and prevents your rice from drying out. The non-stick inner pot also ensures that you won't have to worry about rice sticking and burning to the container. This warmer is also equipped with an easy-to-open latch and comes with a rice spatula, for quick and simple serving. The large capacity of this unit makes it particularly versatile, making it perfect for both in-kitchen use and for keeping food fresh at large events.

This warmer features a removable inner pot with handles, for easy, post-meal clean-up. The lid conveniently detaches and is washable as well, and the stainless steel exterior can be quickly sanitized. With a sleek design, this warmer is sure to add a classic look to your establishment's kitchen or your catered events.

Since their start in 1918, Zojirushi has received acclaim for their high-quality, cutting-edge foodservice appliances. As a global company, their mission has been to improve customer experience and satisfaction by bringing premium and easy-to-use units to establishments around the world. By leveraging their superb attention to detail and the latest technology, Zojirushi makes products that are designed for comfort and convenience.

Overall Dimensions:

Width: 18 1/8"

Depth: 15"

Height: 15 3/8"

Capacity: 44 Cups (8 Liters, 2.11 Gallons)

Because this item is not stocked in our warehouse, processing, transit times and stock availability will vary. If you need your items by a certain date, please contact us prior to placing your order. Expedited shipping availability may vary. We cannot guarantee that this item can be cancelled off of the order or returned once it is placed.

Zojirushi THA-803SA Specs

Quantity	1/Each
Shipping Weight	23.46 lb.
Width	18 1/8 Inches
Depth	15 Inches
Height	15 3/8 Inches
Color	Silver
Cooked Capacity	44 Rice Cups
Lid Type	Removable
Material	Stainless Steel
Plug Type	NEMA 5-15P
Power Type	Electric
Type	Warmers
Uncooked Capacity	22 Rice Cups

Customer questions about this product

How can I best maintain the non-stick qualities of this item?

To prevent food from sticking to your non-stick surface, we recommend lightly coating it with oil and wiping off any excess with a soft cloth or napkin. Applying sprays on non-stick coatings can cause food to stick more readily than using a fat or oil. Sprays can leave a glue-like coating, often missed during the cleaning process, which will begin to build up and cause foods to stick. Additionally, metal utensils and abrasive cleaners should not be used with non-stick surfaces to prevent scratching and damaging the coated surface.

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[Ask your own question!](#)

Attention CA Residents: Prop 65 Warning >



5-15P

This unit comes with a NEMA 5-15P plug.



ETL Sanitation

This product has been certified by ETL, a division of the Intertek Group, to meet applicable sanitation standards required for use in the United States and Canada.



ETL, US & Canada

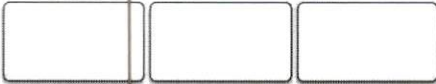
This product has been certified by ETL, a division of the Intertek Group, to meet applicable electrical product safety standards required for use in the United States and Canada.

Resources and Downloads for Zojirushi THA-803SA



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WATCH MORE VIDEOS



Robot Coupe R2 Series Food Processors

Learn about the various models of the **Robot Coupe R2 series** food processors, and see which one is best for your foodservice establishment! Find out about different color options and attachments available today!

[More Video Resources >](#)

[Transcript](#) [Embed](#)

The Robot Coupe R2 Series of commercial processors is one of the most popular on the market today. These food processors combine outstanding power with reliable durability and all in a compact footprint. But which one is right for you? Here's a quick breakdown on the Robot Coupe R2 food processor. The R2B unit is also offered in a clear polycarbonate bowl, the R2B CLR, and a stainless steel bowl, the R2 Ultra B. A Robot Coupe R2C continuous feed food processor produces up to 850 servings in three hours with a 1 horsepower motor and a compact footprint. It also comes with a 4 mm slicing disc and a 2 mm grating disc. Robot Coupe also offers this model with a 10 mm dicing kit, which is known as the R2C Dice. A Robot Coupe R2N continuous feed food processor has a 3 quart polycarbonate bowl and a continuous feed attachment with both round and kidney shaped openings to accommodate ingredients. It is packaged with a 4 mm slicing disc, a 2 mm grating disc, and a stainless steel S-blade. This unit is also offered in a clear bowl version, the R2N CLR and the stainless steel version, the R2N Ultra. Finally, Robot Coupe offers the R2 Dice continuous feed food processor which comes with a 3 quart bowl, continuous feed attachment, 4 mm slicing disc, 2 mm grating disc, 10 mm dicing kit, and an S-Blade. When ordering

Overall Dimensions:

Width: 8 3/4 Inches
 Depth: 15 13/16 Inches
 Height: 19 3/16 Inches



Included Discs:

5/32" (4mm) Slicing Disc: 1
 5/64" (2mm) Grating Disc: 1

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Height	19 3/16 Inches
Amps	7 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	840 Watts
Bowl Capacity	3 Liters 3 qt.
Bowl Material	Clear Plastic
Hopper Style	Half Moon
Horsepower	1 HP
Number of Discs	3 Discs
Power Type	Electric
RPM	1,725 RPM
Speeds	1
Type	Combination Processors

Related Items

 <p>Commercial Food Processors</p> <p>129 Products</p>	 <p>Commercial Food Processor Discs & Blades</p> <p>527 Products</p>	 <p>Commercial Food Processor Parts and Accessories</p> <p>954 Products</p>	 <p>Commercial Immersion Blenders</p> <p>87 Products</p>
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Customer Reviews

4.7

★★★★★

36 Customer Reviews

5 ★	30
4 ★	4
3 ★	1
2 ★	0
1 ★	1

Frequently Mentioned

food processor robot coupe kitchen bowl love easy processors works

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★★★★★ Color: Clear Bowl

Emily M.

Posted on 10/19/2016

✓ Verified Purchase