

351S36L

# Cooking Performance Group S36-L Liquid Propane 6 Burner 36" Range with Standard Oven - 210,000 BTU



Item #: 351S36L Qty: \_\_\_\_\_

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

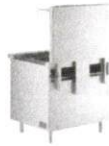
Approval: \_\_\_\_\_ Date: \_\_\_\_\_

### Features

- (6) 30,000 BTU open top burners with cast iron lift-off grates for easy cleaning
- Rugged stainless steel front and aluminum sides; porcelainized oven bottom
- 9 1/2" deep back shelf and 4 1/2" plate rail for added storage and safety
- Requires a liquid propane connection

### Technical Data

|                      |   |
|----------------------|---|
| Width                | 36 Inches                               |
| Depth                | 32 5/8 Inches                           |
| Height               | 60 3/8 Inches                           |
| Oven Interior Width  | 26 7/8 Inches                           |
| Oven Interior Depth  | 25 7/8 Inches                           |
| Oven Interior Height | 13 7/8 Inches                           |
| Burner BTU           | 30000 BTU                               |
| Burner Style         | Grates                                  |
| Control Type         | Manual                                  |
| Features             | Massachusetts Accepted Plumbing Product |



### Certifications

ETL Sanitation ETL, US & Canada

3/4" Gas Connection

①

351S36L

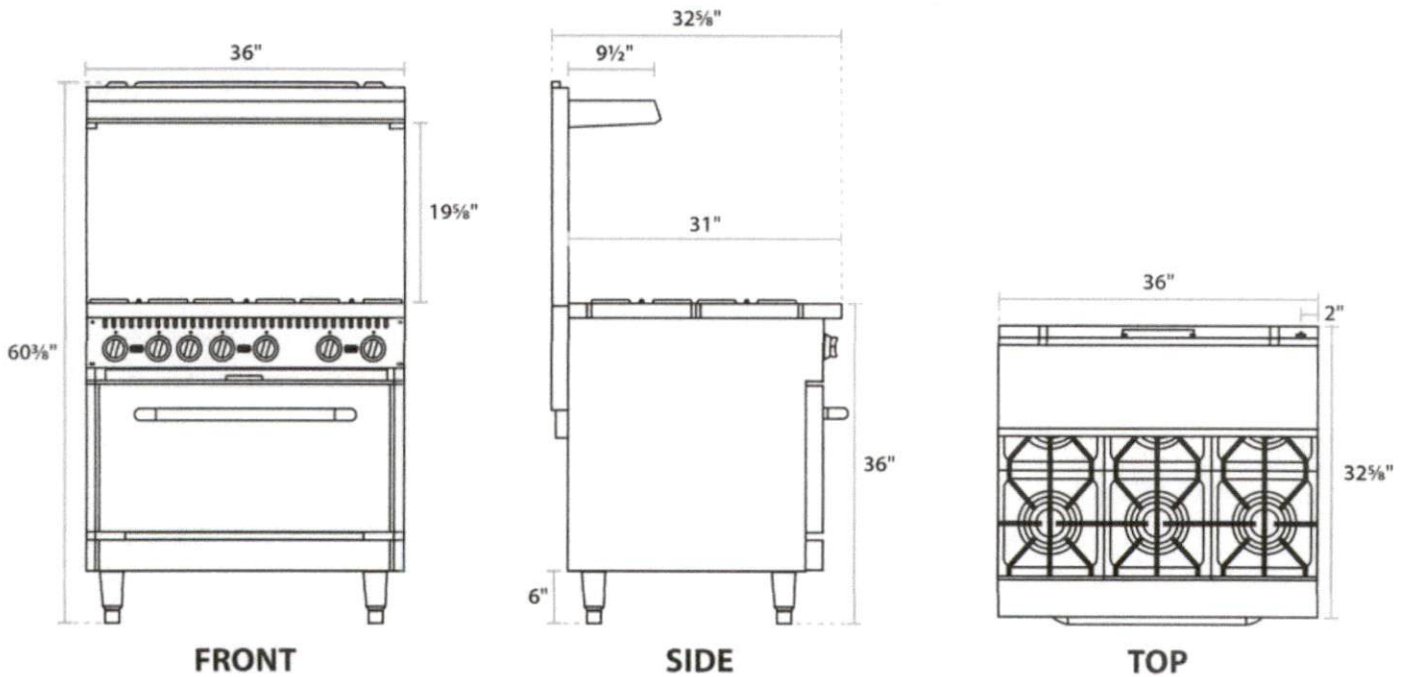
Cooking Performance Group S36-L Liquid Propane 6  
Burner 36" Range with Standard Oven - 210,000  
BTU



### Technical Data

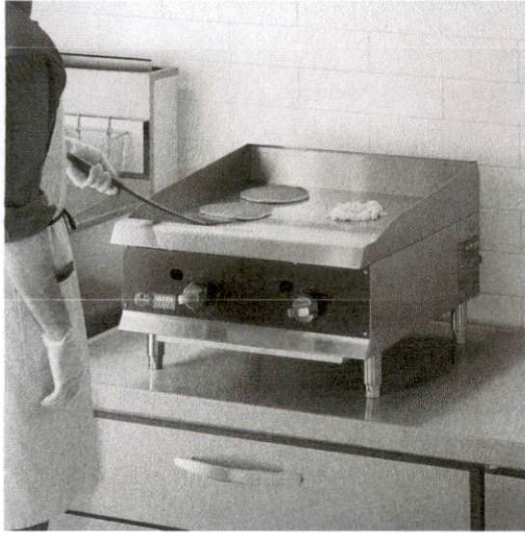
|                     |                     |
|---------------------|---------------------|
| Gas Connection Size | 3/4 Inches          |
| Installation Type   | Freestanding        |
| Number of Burners   | 6 Burners           |
| Number of Ovens     | 1 Ovens             |
| Number of Racks     | 2 Racks             |
| Oven BTU            | 30000 BTU           |
| Power Type          | Liquid Propane      |
| Range Base Style    | Standard Oven       |
| Temperature Range   | 250 - 550 Degrees F |
| Total BTU           | 210000 BTU          |

### Plan View



351GTUCPG24L

# Cooking Performance Group GTU-CPG-24-L Ultra Series 24" Chrome Plated Liquid Propane 2-Burner Countertop Griddle - 60,000 BTU



Item #: 351GTUCPG24L Qty: \_\_\_\_\_

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

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

## Features

- Limits sticking so that delicate items are delivered at maximum quality
- Chrome plated griddle is easy to clean and takes 45% less time than standard steel plate griddles
- Superior heat retention ensures a cooler kitchen and up to 30% energy savings over standard griddles
- Chrome plate makes for faster cooking at lower temperatures with even heating and no flavor transfer
- Free chrome griddle cleaning kit available above with your purchase



## Technical Data

|                          |                 |
|--------------------------|-----------------|
| Width                    | 24 Inches       |
| Depth                    | 30 Inches       |
| Height                   | 16 5/16 Inches  |
| Cooking Surface Width    | 24 Inches       |
| Cooking Surface Depth    | 20 Inches       |
| Backsplash               | With Backsplash |
| Burner BTU               | 30000 BTU       |
| Burner Style             | U-Shaped        |
| Control Type             | Thermostatic    |
| Cooking Surface Material | Chrome          |

## Certifications

ETL Sanitation 3/4" Gas Connection

ETL, US & Canada

②

351GTUCPG24L

Cooking Performance Group GTU-CPG-24-L Ultra Series 24" Chrome Plated Liquid Propane 2-Burner Countertop Griddle - 60,000 BTU



### Technical Data

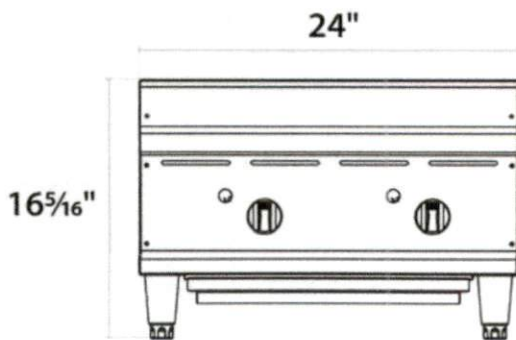
#### Features

- Installation Type
- Number of Burners
- Number of Controls
- Plate Thickness
- Power Type
- Temperature Range
- Temperature Settings
- Total BTU
- Type
- Usage

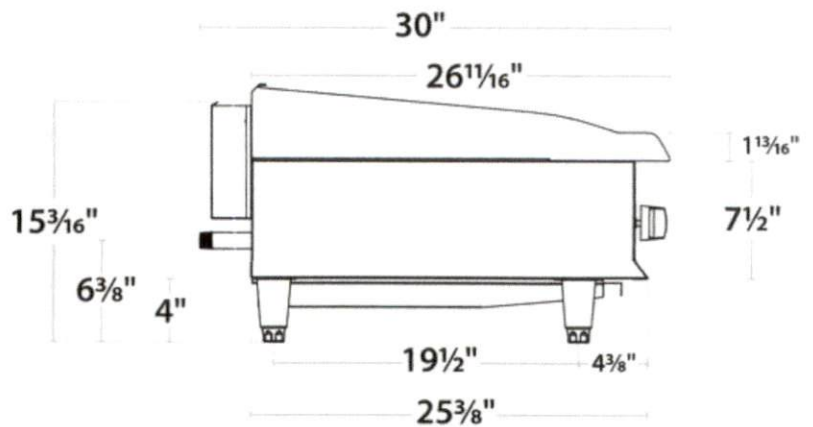
#### Massachusetts Accepted Plumbing Product

- Countertop
- 2 Burners
- 2 Controls
- 3/4 Inch
- Liquid Propane
- 200 - 575 Degrees F
- Adjustable
- 60000 BTU
- Griddles
- Heavy Duty

### Plan View



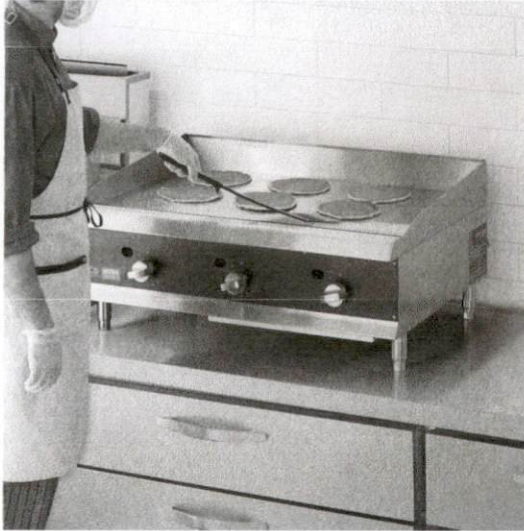
**FRONT**



**SIDE**

351GTUCPG36L

Cooking Performance Group GTU-CPG-36-L Ultra Series 36" Chrome Plated Liquid Propane 3-Burner Countertop Griddle - 90,000 BTU



Item #: 351GTUCPG36L Qty: \_\_\_\_\_

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

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

### Features

- Limits sticking so that delicate items are delivered at maximum quality
- Chrome plated griddle is easy to clean and takes 45% less time than standard steel plate griddles
- Superior heat retention ensures a cooler kitchen and up to 30% energy savings over standard griddles
- Chrome plate makes for faster cooking at lower temperatures with even heating and no flavor transfer
- Free chrome griddle cleaning kit available above with your purchase



### Technical Data

|                          |                 |
|--------------------------|-----------------|
| Width                    | 36 Inches       |
| Depth                    | 30 Inches       |
| Height                   | 16 5/16 Inches  |
| Cooking Surface Width    | 36 Inches       |
| Cooking Surface Depth    | 20 Inches       |
| Backsplash               | With Backsplash |
| Burner BTU               | 30000 BTU       |
| Burner Style             | U-Shaped        |
| Control Type             | Thermostatic    |
| Cooking Surface Material | Chrome          |

### Certifications

ETL Sanitation 3/4" Gas Connection

ETL, US & Canada

3

351GTUCPG36L

Cooking Performance Group GTU-CPG-36-L Ultra Series 36" Chrome Plated Liquid Propane 3-Burner Countertop Griddle - 90,000 BTU



## Technical Data

Features

Installation Type

Number of Burners

Number of Controls

Plate Thickness

Power Type

Temperature Range

Temperature Settings

Total BTU

Type

Usage

Massachusetts Accepted Plumbing Product

Countertop

3 Burners

3 Controls

3/4 Inch

Liquid Propane

200 - 575 Degrees F

Adjustable

90000 BTU

Griddles

Heavy Duty



# TOWN

Town Food Service Equipment Co., Inc.  
Town Food Service Equipment Co., Inc.

TOWN FOOD SERVICE EQUIPMENT CO., INC.  
72 BEADEL STREET, BROOKLYN, NY 11222  
Ph. (718) 388-5650 Fax (718) 388-5860  
(800) 221-5032 www.townfood.com

## SR-18 STOCK POT STOVE / FRONT MANIFOLD

## SR-18-R STOCK POT STOVE / REAR MANIFOLD

(4)



Shown: SR-18 w/ Front Manifold

### GENERAL

The SR-18 stock pot ranges are basic units designed for stock pot use. A wok adaptor is available. The units feature a cast iron spider grate top and Town's high BTU input two ring burner. This is the only burner available. A stainless steel front shelf is supplied. A Delta T rated Solid brass valve with a solid metal handle stays cool and is standard. The open construction allows easy cleaning. The Outer body and the legs are Stainless Steel. A rugged interior chassis, formed from heavy duty steel angle iron is standard. Front or Rear manifold connections can be used for individual or battery installation. A gas pressure regulator and galvanized drip pan are included with the unit.

### MODELS

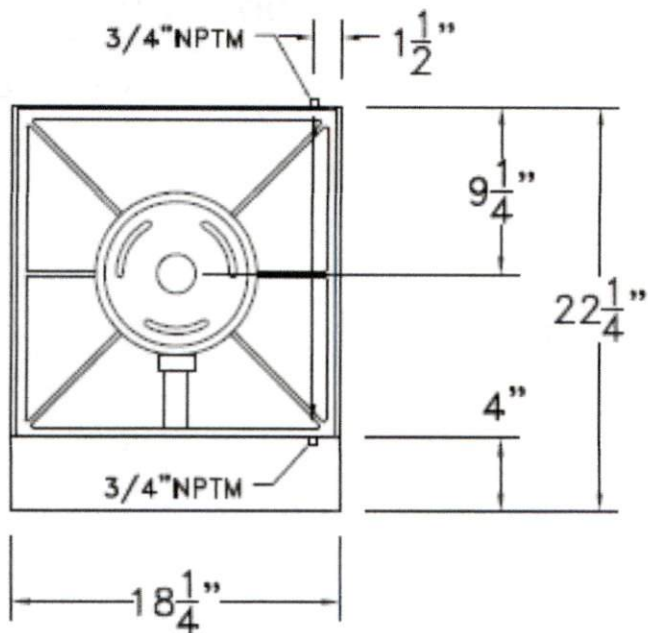
SR-18 and SR-18R are available for use with either Natural or Propane fuel. Designed for stock preparation. Designed for use with standard 55 quart- 120 quart commercial stock pots.

### STANDARD FEATURES

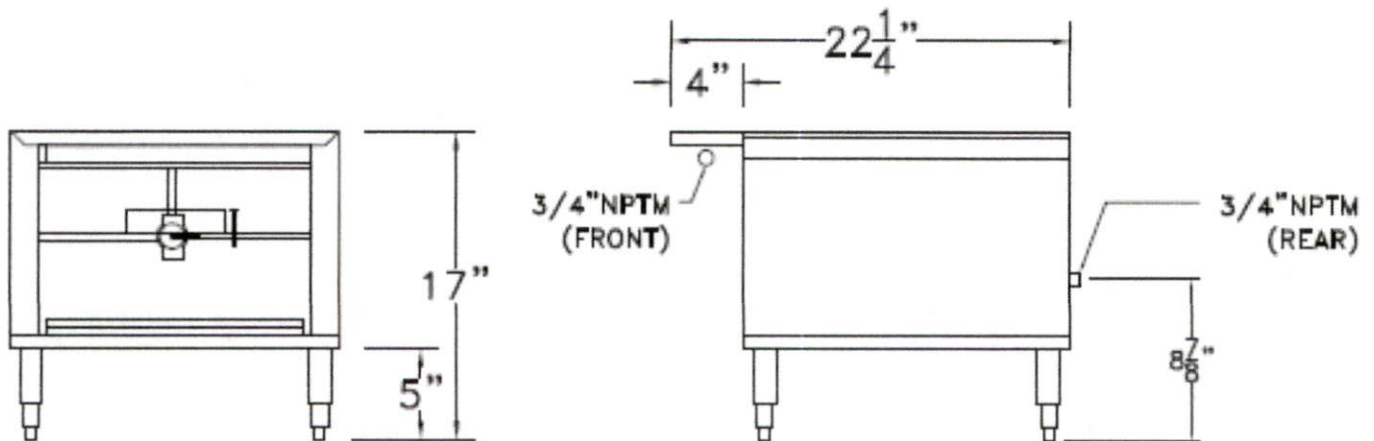
- Design certified by ETL for conformance to ANSI Z83.11-2007
- Design certified by NSF and /or ETL for conformance to ANSI/NSF-4
- Heavy Duty "Spider" cast grate top
- Solid brass valve with metal handle
- Stainless Steel Exterior
- Stainless Steel Front Shelf
- Rugged, durable angle iron chassis
- High output 2 ring burner
- Clog resistant standing pilot/ with control valve
- MEA and MA Plumbing Board Approved

### OPTIONS

- Custom leg height
- Castors
- Stainless steel drip pan
- Wok adaptor
- Pilot gas safety system



## SR-18-FRONT OR REAR GAS CONNECTION



### IMPORTANT

Commercial gas range(s) must be installed in accordance with state and local codes, or in the absence of local code with the NATIONAL FUEL GAS CODE- ANSI Z223.1. COMPLIANCE WITH ALL CODES IS THE RESPONSIBILITY OF THE OWNER AND THE INSTALLER.

COMMERCIAL GAS UNITS NEED ADEQUATE VENTILATION SYSTEMS. REFER TO NATIONAL FIRE PROTECTION ASSOCIATION STANDARD NO 96- "VAPOR REMOVAL FROM COOKING EQUIPMENT"

CERTIFIED BY ETL TO CONFORM TO ANSI Z83.11- "GAS FOODSERVICE EQUIPMENT."  
NOT INTENDED FOR HOUSEHOLD USE. FOR USE BY PROFESSIONALLY TRAINED PERSONNEL ONLY.

CERTIFIED BY ETL/NSF TO NSF4/ANSI-4-COMMERCIAL COOKING, RETHERMALIZATION AND HOT FOOD EQUIPMENT- "SANITATION."

MINIMUM CLEARANCES- COMBUSTIBLE AND NON COMBUSTIBLE:  
Back Wall- 6" Left and Right Sides- 6" For use on non combustibile floors only.

Town reserves the right to change design without notification.



**REGENCY**  
Tables and Sinks

**Regency 30" x 60" 18-Gauge 304 Stainless Steel Commercial Work Table with Galvanized Legs and Undershef**

#600T3060G



**Technical Data**

|                     |   |
|---------------------|---|
| Length              | 60 Inches   |
| Width               | 30 Inches   |
| Height              | 34 Inches   |
| Work Surface Height | 34 Inches   |
| Backsplash          | Without Backsplash                                  |
| Base Style          | Undershef   |
| Features            | Customizable Height<br>NSF Listed<br>With Undershef |
| Gauge               | 18 Gauge  |

**Features**

- 18-gauge type 304 stainless steel top offers greater durability and corrosion-resistance than type 430
- Includes a galvanized undershef and legs
- Features a 30" x 60" work top
- Adjustable feet provide stability
- 520 lb. top shelf weight capacity; 390 lb. undershef weight capacity



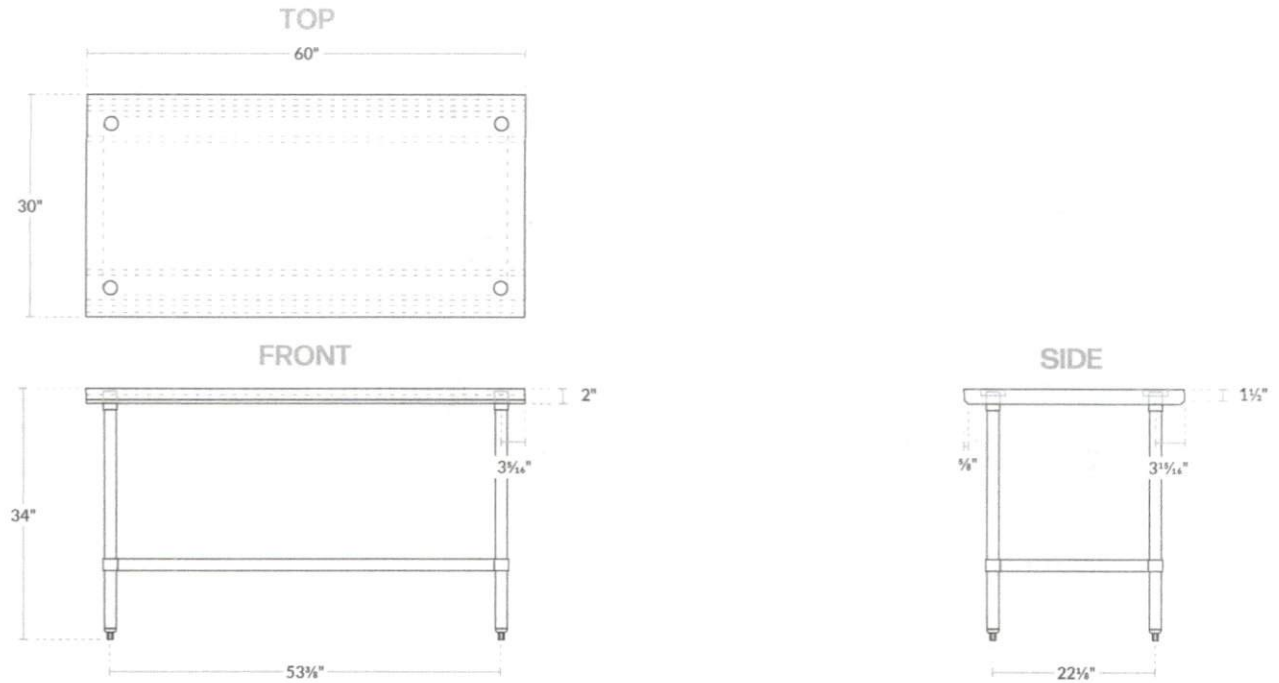
**Certifications**



## Technical Data

|                         |                  |
|-------------------------|------------------|
| Leg Construction        | Galvanized Steel |
| Number of Legs          | 4 Legs           |
| Size                    | 30" x 60"        |
| Stainless Steel Type    | Type 304         |
| Table Style             | Undershelf       |
| Tabletop Material       | Stainless Steel  |
| Top Capacity            | 520 lb.          |
| Undershelf Capacity     | 390 lb.          |
| Undershelf Construction | Galvanized Steel |
| Usage                   | Light Duty       |

## Plan View



## Notes & Details

This Regency 30" x 60" stainless steel commercial work table with undershelf provides additional work space in your busy kitchen. Great for prepping entrees, sides, and desserts, it's constructed from 18-gauge, 304 series stainless steel which offers greater durability and corrosion resistance than type 430 stainless steel. It has a smooth, easy-to-clean surface which makes this work table an ideal addition to your establishment. With the ability to hold up to 520 lb. of evenly distributed weight on the top shelf and 390 lb. on the undershelf, this work table provides additional storage options in crowded kitchens or tight work spaces.

The adjustable, galvanized steel undershelf should be placed 6" off of the ground when used in food service applications to comply with food safety regulations. Plus, a height of 34" allows you to can 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 also made of tubular galvanized steel, with plastic feet that are adjustable up to 1" to best fit your needs!

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



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

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

www.atosa.com | www.atosausa.com

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

# Mega Top Sandwich Prep Tables

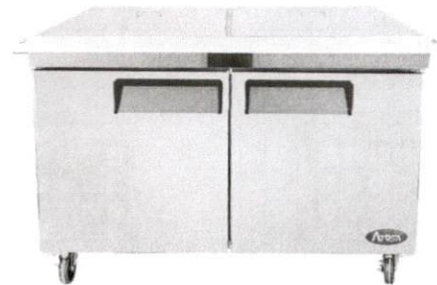
**MODELS:**  
MSF8306GR-NTCV / MSF8307GR-NTCV / MSF8308GR-NTCV

## Standard Features

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Concentrated airflow design for even distribution of airflow around pans. Unmatched cabinet airflow design
- Electronic Temperature Controller
- Removable stainless steel pan liner
- Maintains temperatures between 33°F - 40°F
- Locking divider bars
- Pre-installed 6" deep poly pans
- 10" cutting board
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- One(1) pre-installed shelf per section
- Pre-installed casters



**MSF8306GR-NTCV**



**MSF8307GR-NTCV**

16



**MSF8308GR-NTCV**

## Optional Accessories (But Recommended)

- Part # 82021902 - 12" cross bar
- Recommended purchase of each:

|              |                |                 |    |
|--------------|----------------|-----------------|----|
| 48" Mega Top | MSF8306GR-NTCV | 12" Bars Needed | 6  |
| 60" Mega Top | MSF8307GR-NTCV | 12" Bars Needed | 8  |
| 72" Mega Top | MSF8308GR-NTCV | 12" Bars Needed | 10 |

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

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



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





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www.atosa.com | www.atosausa.com

California, Colorado, Florida, Georgia, Illinois,

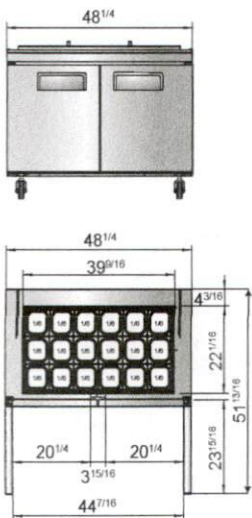
New Jersey, Ohio, Texas, Washington

## SPECIFICATIONS

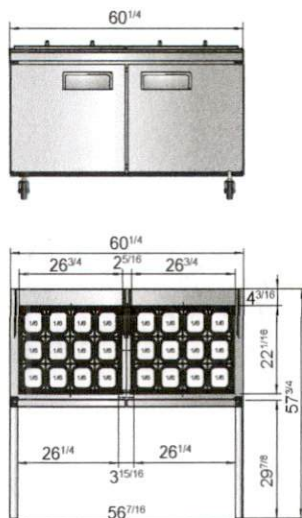
| Models         | Door | Capacity (Cu.Ft.) | Shelves | Casters (inch) | Amps (A) | Voltage (V/Hz/Ph) | HP  | Refrigerant | Exterior Dimensions (inch)<br>(To Top Of Work Surface) | Net Weight (lbs) | Gross Weight (lbs) |
|----------------|------|-------------------|---------|----------------|----------|-------------------|-----|-------------|--|------------------|--------------------|
| MSF8306GR-NTCV | 2    | 13.4              | 2       | 2              | 2.3      | 115/60/1          | 1/7 | R290        | 48 <sup>1/5</sup> ×36 <sup>3/4</sup> ×34               | 243              | 293                |
| MSF8307GR-NTCV | 2    | 17.2              | 2       | 2              | 2.8      | 115/60/1          | 1/5 | R290        | 60 <sup>1/5</sup> ×36 <sup>3/4</sup> ×34               | 284              | 340                |
| MSF8308GR-NTCV | 3    | 21.1              | 3       | 2              | 2.8      | 115/60/1          | 1/5 | R290        | 72 <sup>7/10</sup> ×36 <sup>3/4</sup> ×34              | 331              | 401                |

## PLAN VIEW

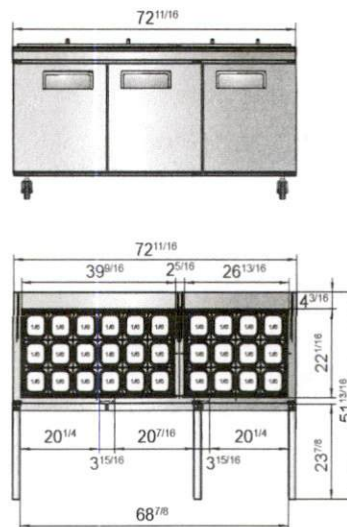
**MSF8306GR-NTCV**



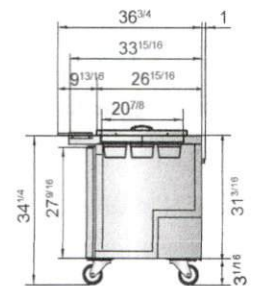
**MSF8307GR-NTCV**



**MSF8308GR-NTCV**



**SIDE VIEW**

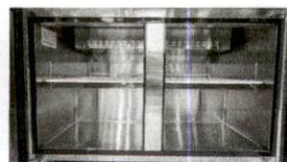


Stainless steel pan liner

Concentrated airflow design for even distribution of airflow around pans

Unmatched cabinet airflow design

Locking divider bars



**NEMA 5-15P**





Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle Hot Food Tables, open base design, model \_\_\_\_\_ . Top and body are heavy gauge type 430 stainless steel. Beaded top openings are 12½" x 20½". Heating compartments are 8"-deep, galvanized, and insulated on all four sides and bottom with 1" fiberglass or equal. Recessed control panel, with individual infinite controls, offer high and low settings. Each compartment fitted with 500-watt heating element for 120-volt units, and 750-watt heating element for 208- and 240-volt units. 6' cord and plug extends from the bottom right hand side of the unit. Furnish with polycarbonate cutting board. Legs are 1½" O.D. tubing, with adjustable undershelf and adjustable bullet feet.



#DHT3-120 hot food table

### Options / Accessories

- Spillage pans
- Bolted-in undershelf
- Overshelves
- Tray slides
- Tray shelf
- Dish shelf
- Rolltop cover
- Hardwood cutting board

\* See Catalog Sheet #EG30.18 for more information on Flex-Master® overshelves

### EAGLE GROUP

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

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Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

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

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

## Electric Hot Food Tables— Open Base, Stationary

### MODELS:

- DHT2-120
- DHT2-208\*
- DHT2-240\*
- DHT3-120
- DHT3-208\*
- DHT3-240\*
- DHT4-120
- DHT4-208\*
- DHT4-240\*
- DHT5-208\*
- DHT5-240\*
- SDHT2-120
- SDHT2-208\*
- SDHT2-240\*
- SDHT3-120
- SDHT3-208\*
- SDHT3-240\*
- SDHT4-120
- SDHT4-208\*
- SDHT4-240\*
- SDHT5-208\*
- SDHT5-240\*

\* Available in three-phase. See chart on back page.

### Construction

- Table body and top are constructed of highly polished 22 gauge 430 series stainless steel.
- Top features die stamped beaded openings measuring 12½" x 20½" (307 x 510mm).
- A poly cutting board, 8" (203mm) wide and ½" (13mm) thick, is mounted on stainless steel brackets located on control side of unit.
- Legs offered in galvanized or stainless steel.
- All models are 30½" (774mm) wide and 34" (863mm) high.

### Controls

- Individual infinite controls offer high and low selections along with eight other temperature settings.
- Indicator light remains on continuously while control is in "ON" position.

### Heat compartments

- Each heat compartment is 8" (203mm) deep and lined with 22 gauge galvanized steel.
- Each compartment is insulated on all four sides and bottom with 1" (25mm) thick fiberglass or equal.

### Electrical

- Each compartment is fitted with a 500-watt or 750-watt tubular element above the insulated bottom. 500-watt element is standard on units wired for 110-120 volts; 750-watt element is standard for units wired for 220-240 volts.
- 6' (1829mm) cord with plug extends from the bottom of the right hand control side as standard equipment.
- 120-volt models are single phase. 208- and 240-volt models available in single- or three-phase.

### Certifications / Approvals



New York MEA 376-84-E

### AUTOQUOTES



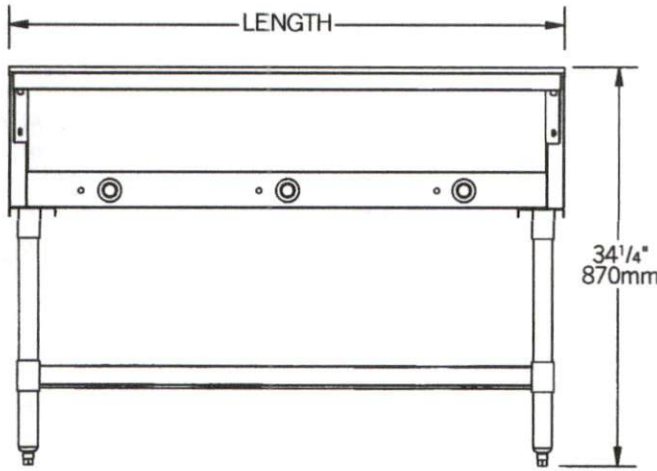
EG30.00 Rev. 09/15



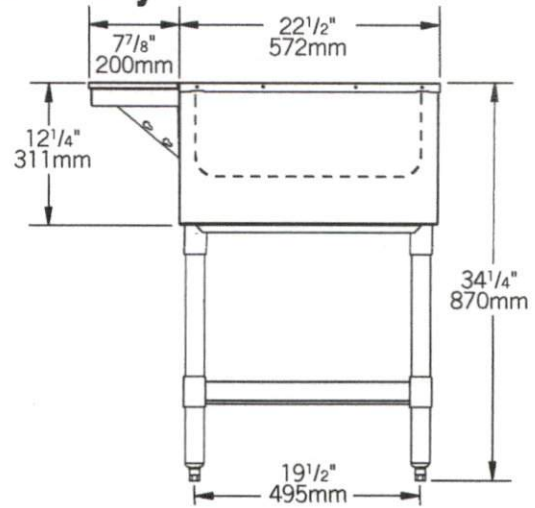
Profit from the Eagle Advantage®

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

## Electric Hot Food Tables—Open Base, Stationary



FRONT VIEW



SIDE VIEW

"DHT" units feature galvanized legs & undershelf. "SDHT" units feature stainless steel legs & undershelf. Non-marking adjustable plastic feet adjust height of unit from 34 1/2" to 35 1/2" (876 to 902mm).

| SINGLE-PHASE         |                           |       |           | THREE-PHASE *        |                           |       |           | # of top openings | electrical data | length in. mm | weight lbs. kg |
|----------------------|---------------------------|-------|-----------|----------------------|---------------------------|-------|-----------|-------------------|-----------------|---------------|----------------|
| WITH GALVANIZED BASE | WITH STAINLESS STEEL BASE | amps  | NEMA plug | WITH GALVANIZED BASE | WITH STAINLESS STEEL BASE | amps  | NEMA plug |                   |                 |               |                |
| model #              | model #                   |       |           | model #              | model #                   |       |           |                   |                 |               |                |
| DHT2-120             | SDHT2-120                 | 8.3A  | 5-15P     | n/a                  | n/a                       | -     | -         | 2                 | 1000W, 120V     | 33" 838       | 91 41.3        |
| DHT2-208             | SDHT2-208                 | 7.2A  | 6-15P     | DHT2-208-3           | SDHT2-208-3               | 6.3A  | 15-20P    | 2                 | 1500W, 208V     | 33" 838       | 91 41.3        |
| DHT2-240             | SDHT2-240                 | 6.25A | 6-15P     | DHT2-240-3           | SDHT2-240-3               | 5.4A  | 15-20P    | 2                 | 1500W, 240V     | 33" 838       | 91 41.3        |
| DHT3-120             | SDHT3-120                 | 12.5A | 5-15P     | n/a                  | n/a                       | -     | -         | 3                 | 1500W, 120V     | 48" 1219      | 128 58.1       |
| DHT3-208             | SDHT3-208                 | 10.8A | 6-15P     | DHT3-208-3           | SDHT3-208-3               | 6.3A  | 15-20P    | 3                 | 2250W, 208V     | 48" 1219      | 128 58.1       |
| DHT3-240             | SDHT3-240                 | 9.38A | 6-15P     | DHT3-240-3           | SDHT3-240-3               | 5.4A  | 15-20P    | 3                 | 2250W, 240V     | 48" 1219      | 128 58.1       |
| DHT4-120             | SDHT4-120                 | 16.6A | 5-30P     | n/a                  | n/a                       | -     | -         | 4                 | 2000W, 120V     | 63 1/2" 1613  | 191 86.6       |
| DHT4-208             | SDHT4-208                 | 14.4A | 6-20P     | DHT4-208-3           | SDHT4-208-3               | 9.5A  | 15-20P    | 4                 | 3000W, 240V     | 63 1/2" 1613  | 191 86.6       |
| DHT4-240             | SDHT4-240                 | 12.5A | 6-20P     | DHT4-240-3           | SDHT4-240-3               | 8.3A  | 15-20P    | 4                 | 3000W, 240V     | 63 1/2" 1613  | 191 86.6       |
| DHT5-208 *           | SDHT5-208 *               | 18.0A | 6-30P     | DHT5-208-3           | SDHT5-208-3               | 12.5A | 15-20P    | 5                 | 3750W, 240V     | 79" 2007      | 241 109.3      |
| DHT5-240 *           | SDHT5-240 *               | 15.6A | 6-30P     | DHT5-240-3           | SDHT5-240-3               | 10.8A | 15-20P    | 5                 | 3750W, 240V     | 79" 2007      | 241 109.3      |

\* All Three-Phase units and Single-Phase 5-well units available in 208V and 240V only.

### Receptacle Configurations Required

See above chart for applicable NEMA plug.

|                               |                               |                               |                               |                               |                                |
|-------------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|--------------------------------|
|                               |                               |                               |                               |                               |                                |
| 15A 120V                      | 15A 240V                      | 20A 240V                      | 30A 240V                      | 30A 120V                      | 20A 3Ø 240V                    |
| furnished with NEMA 5-15 plug | furnished with NEMA 6-15 plug | furnished with NEMA 6-20 plug | furnished with NEMA 6-30 plug | furnished with NEMA 5-30 plug | furnished with NEMA 15-20 plug |

### FLEX-MASTER® Overshelf Kits

Both kits include two 16/304 overshelves and four 30" (762mm) posts. Add suffix specified to order kit (example: DHT2-120-FMU), or design your own using standard components from EG30.18.

| description                                  | add suffix |
|--|------------|
| 10" (254mm) overshelves                      | -FM        |
| 15" (381mm) overshelves, plus one ladle rack | -FMU       |

### EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

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

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

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**REGENCY**  
Tables and Sinks

**Regency 57" 16 Gauge Stainless Steel Two Compartment Commercial Sink with Galvanized Steel Legs and 1 Drainboard - 17" x 17" x 12" Bowls - Left Drainboard**

#60S2171718GL



**Technical Data**

|                     |               |
|---------------------|---------------|
| Length              | 57 Inches     |
| Width               | 22 Inches     |
| Height              | 44 3/4 Inches |
| Drainboard Length   | 18 Inches     |
| Bowl Depth          | 12 Inches     |
| Backsplash Height   | 10 3/4 Inches |
| Work Surface Height | 34 3/4 Inches |
| Basket Drain Size   | 3 1/2 Inches  |
| Bowl Front to Back  | 17 Inches     |
| Bowl Left to Right  | 17 Inches     |

**Features**

- Made of high-quality 16 gauge, type 304 stainless steel
- Galvanized 1 5/8" steel legs with sockets and adjustable bullet feet for added stability
- Faucet holes pre-punched on 8" centers (faucet sold separately)
- Includes 1 1/2" IPS drain connection and 3 1/2" basket strainers
- Rolled edge contains splashes and overflow



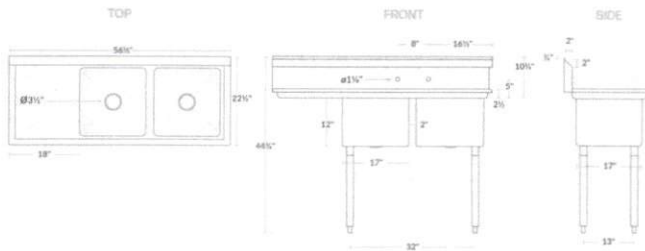
**Certifications**



## Technical Data

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

## Plan View



## Notes & Details

Wash, prep, or clean with ease when you use this 57" two compartment commercial sink with one 18" drainboard from Regency Tables and Sinks. Made of high-quality 16 gauge, type 304 stainless steel for reliable service, this gauge is thicker and much more durable than many similar sinks available. Additionally, type 304 stainless steel is exceptionally corrosion-resistant and easy to clean!

Each compartment offers rounded corners and ample space to either wash, rinse, or sanitize your items as needed. In addition, the drains include 3 1/2" basket strainers to eliminate the possibility of clogging. By regularly maintaining your drainage system, you will cut down on possible service and replacement costs.

Thanks to the high backsplash, water splashes will be confined inside the sink and then directly drip down into the drain. This added feature helps maintain the integrity of your wall and floor to keep your establishment in its best condition. Plus, this sink has two holes pre-punched to accept the faucet of your choice (sold separately). This model has galvanized steel legs and adjustable plastic bullet feet to keep the sink level and stable.

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



dipped a minimum of 1/4" to facilitate better drainage, and the welded construction contributes to the long-lasting use and overall strength of this sink / drainboard combo.



**NSF Listed**

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

REFRIGERATOR MANUFACTURER  
**Turbo air**

more durable, efficient, beautiful

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Long Beach, CA 90808  
Tel. 310-900-1000  
Fax. 310-900-1077  
www.turboairinc.com

|                   |        |
|-------------------|--------|
| Project:          |        |
| Model #:          |        |
| Item #:           |        |
| Available W/H:    | Qty:   |
| Approval:         |        |
| AIA #:            | SIS #: |
| CSI Section 11400 |        |

## Solid Door Refrigerator

Reach-In Top Mount  
M3 Series

### FEATURES & BENEFITS

**Model : M3R47-2-N  
M3R47-2-N-AL(-AR)**

#### Self-Cleaning Condenser

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

#### Digital temperature control & monitor system

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

#### Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

#### Hot gas condensate system

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

#### Stainless steel exterior

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

#### Door pressure release device

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

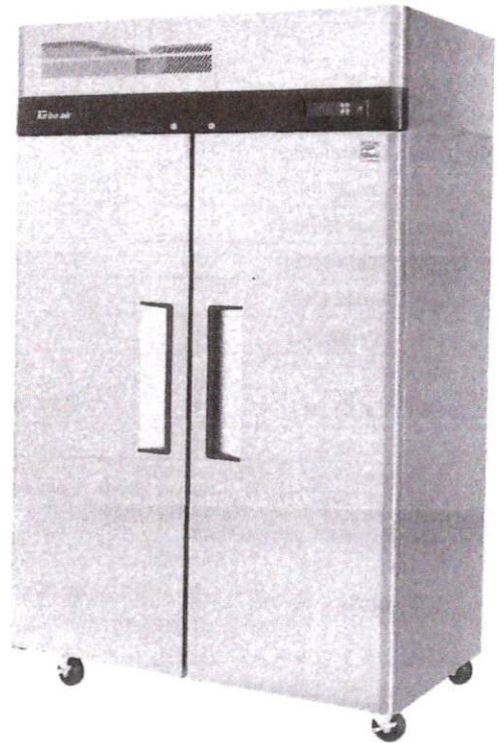
#### LED interior lighting

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

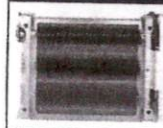
#### High-density polyurethane insulation

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

#### Top mount compressor



#### Patented Self-Cleaning Condenser



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

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

- M3R47-2-N: Left hinged + Right hinged
- M3R47-2-N-AL: All left hinged
- M3R47-2-N-AR: All right hinged

NATURAL Refrigerant



ENERGY STAR®  
Qualified  
(Standard hinged only)

| Model               | Swing Door | CU./FT. | #of Shelves | HP  | AMPS | Crated Weight (lbs.) | L x D x H† (inches)  |
|---------------------|------------|---------|-------------|-----|------|----------------------|----------------------|
| M3R47-2-N(-AR)(-AL) | 2          | 42.3    | 6           | 1/3 | 2.8  | 401                  | 51 3/4 x 30 3/4 x 78 |

**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   | 9 3/4 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

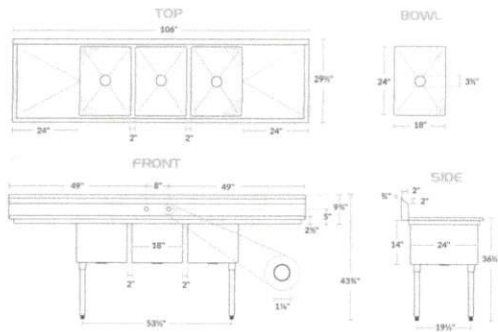
**Certifications**



## 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 9 3/4" 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.

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



Profit from the Eagle Advantage®

## Specification Sheet

### Short Form Specifications

Eagle Hand Sink, model HSA-10. Constructed of type 304 stainless steel, all-welded with deep-drawn positive drain sink bowl, inverted "V" edge to prevent spillage and basket drain. Unit less faucet.

Eagle Hand Sink, model HSA-10-F. Features the same as sink #HSA-10, plus splash mounted gooseneck faucet.

Eagle Hand Sink, model HSA-10-FA. Features the same as sink #HSA-10, plus p-trap, tailpiece, and splash mounted gooseneck faucet.

Eagle Hand Sink, model HSA-10-FAW. Features the same as sink #HSA-10, plus p-trap, tailpiece, and splash mounted gooseneck faucet with wrist handles.

Eagle Hand Sink, model HSA-10-FL. Constructed of type 304 stainless steel, all-welded with deep-drawn positive drain sink bowl, inverted "V" edge to prevent spillage, polymer lever drain, and splash mounted gooseneck faucet.

Eagle Hand Sink, model HSA-10-FO. Features the same as sink #HSA-10-FL, plus polymer lever drain includes overflow.



#HSA-10-F

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

## Traditional Hand Sinks

### MODELS:

- HSA-10
- HSA-10-F
- HSA-10-FAW
- HSA-10-FA
- HSA-10-FL
- HSA-10-FO

### Design & Construction Features

- Heavy gauge type 304 stainless steel all-welded construction.
- Inverted "V" edge rim retards spillage.
- Unique deep-drawn positive-drain bowl assures complete drainage to meet the most stringent health code requirements.
- Water inlet: 1/2" (13mm) NPS.
- Drain outlet: 1 1/2" (38mm) NPS.
- Six models to choose from.

### Options / Accessories

- P-trap
- Tail piece
- End splashes
- Front skirt
- Side mount wall bracket
- MICROGARD®\* antimicrobial protection

\* For hand sinks #HSA-10, HSA-10-F, HSA-10-FA, and HSA-10-FAW

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For custom configuration or fabrication needs, contact our **SpecFAB® Division.**  
 Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: quotes@eaglegrp.com

### Certifications / Approvals



### AUTOQUOTES



EG20.40 Rev. 02/13

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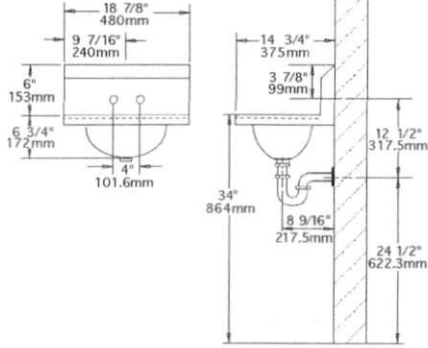


Profit from the Eagle Advantage®

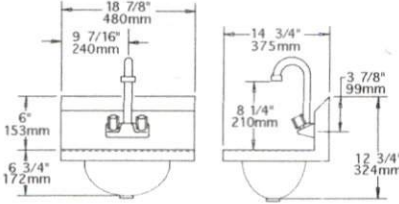
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 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

# Traditional Hand Sinks

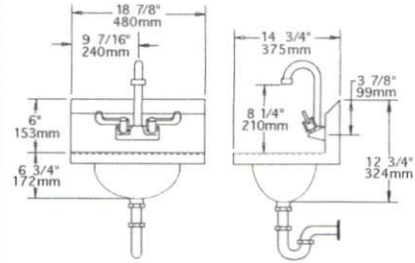
**HSA-10**



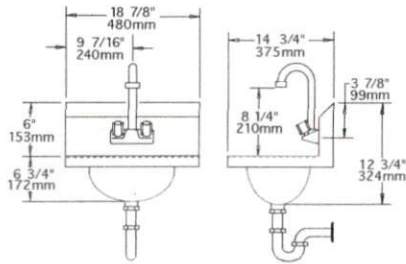
**HSA-10-F**



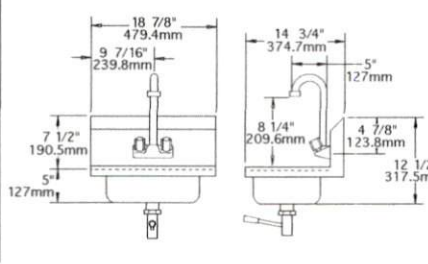
**HSA-10-FAW**



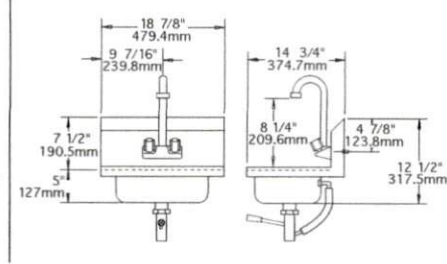
**HSA-10-FA**



**HSA-10-FL**



**HSA-10-FO**



| model #           | includes   | bowl size |                  | overall size                |                 | weight |     |
|-------------------|--|-----------|------------------|-----------------------------|-----------------|--------|-----|
|                   |  | width     | length x depth   | width                       | length x height | lbs.   | kg  |
|                   |  | in.       | mm               | in.                         | mm              |        |     |
| <b>HSA-10 *</b>   | 4" (102mm) centerline faucet holes, basket drain         | 9 3/4"    | 13 1/2" x 6 1/4" | 14 3/4" x 18 7/8" x 12 1/2" | 376 x 480 x 324 | 10     | 4.5 |
| <b>HSA-10-F</b>   | faucet, basket drain                                     | 9 3/4"    | 13 1/2" x 6 1/4" | 14 3/4" x 18 7/8" x 12 1/2" | 376 x 480 x 324 | 12     | 5.2 |
| <b>HSA-10-FA</b>  | faucet, p-trap, tail piece, basket drain                 | 9 3/4"    | 13 1/2" x 6 1/4" | 14 3/4" x 18 7/8" x 12 1/2" | 376 x 480 x 324 | 14     | 6.4 |
| <b>HSA-10-FAW</b> | faucet w/wrist handles, p-trap, tail piece, basket drain | 9 3/4"    | 13 1/2" x 6 1/4" | 14 3/4" x 18 7/8" x 12 1/2" | 376 x 480 x 324 | 14     | 6.4 |
| <b>HSA-10-FL</b>  | faucet, polymer lever drain                              | 10"       | 14" x 5"         | 14 3/4" x 18 7/8" x 12 1/2" | 376 x 480 x 318 | 15     | 6.6 |
| <b>HSA-10-FO</b>  | faucet, polymer lever drain w/overflow                   | 10"       | 14" x 5"         | 14 3/4" x 18 7/8" x 12 1/2" | 376 x 480 x 318 | 13     | 5.9 |

\* To order hand sink with no faucet holes, add suffix "-NH" to model number (example: HSA-10-NH).

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|                   |        |
|-------------------|--------|
| Project:          |        |
| Model #:          |        |
| Item #:           |        |
| Available W/H:    | Qty:   |
| Approval:         |        |
| AIA #:            | SIS #: |
| CSI Section 11400 |        |

## Solid Door Refrigerator

Reach-In Top Mount  
M3 Series

### FEATURES & BENEFITS

#### Self-Cleaning Condenser

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

#### Digital temperature control & monitor system

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

#### Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

#### Hot gas condensate system

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

#### Stainless steel exterior

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

#### Door pressure release device

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

#### LED interior lighting

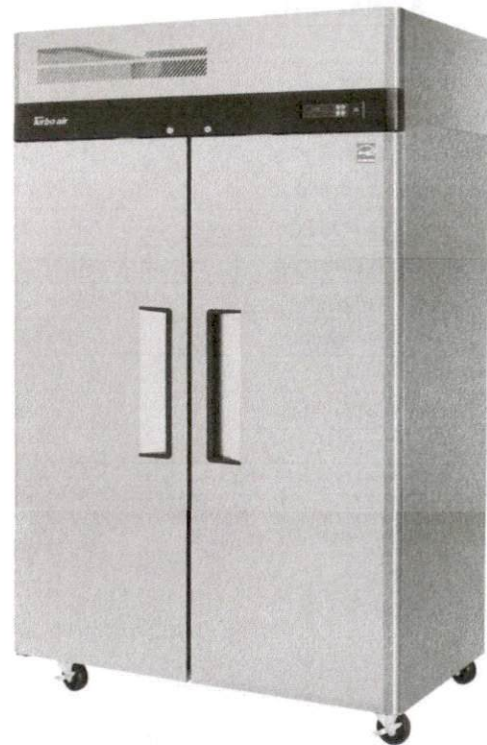
#### Adjustable, heavy duty, PE (polyethylene) coated wire shelves

#### High-density polyurethane insulation

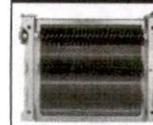
The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

#### Top mount compressor

**Model : M3R47-2-N  
M3R47-2-N-AL(-AR)**



#### Patented Self-Cleaning Condenser



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

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

- M3R47-2-N: Left hinged + Right hinged
- M3R47-2-N-AL: All left hinged
- M3R47-2-N-AR: All right hinged

NATURAL Refrigerant




ENERGY STAR® Qualified (Standard hinged only)

| Model               | Swing Door | CU./FT. | #of Shelves | HP  | AMPS | Crated Weight (lbs.) | L x D x H† (inches)  |
|---------------------|------------|---------|-------------|-----|------|----------------------|--|
| M3R47-2-N(-AR)(-AL) | 2          | 42.3    | 6           | 1/3 | 2.8  | 401                  | 51 <sup>3</sup> / <sub>4</sub> x 30 <sup>3</sup> / <sub>4</sub> x 78 |

# Solid Door Refrigerator

Reach-In Top Mount  
M3 Series

## Model : M3R47-2-N(-AL)(-AR)

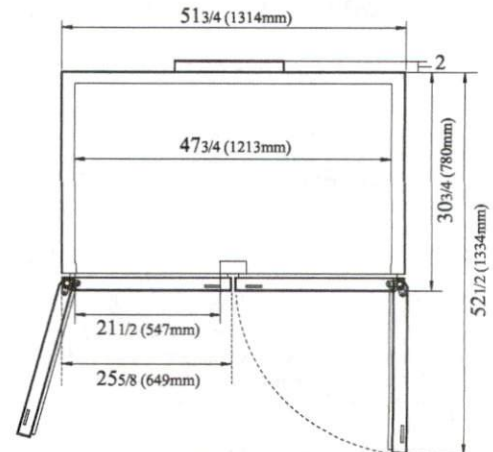
| ELECTRICAL DATA            |  |
|----------------------------|--|
| Voltage                    | 115/60/1   |
| Plug Type                  |  NEMA 5-15P |
| Full Load Amperes          | 2.8  |
| Compressor HP              | 1/3  |
| Feed Wires with Ground     | 3  |
| Cord Length (ft.)          | 9  |
| Refrigerant                | R-290  |
| DIMENSIONAL DATA           |  |
| # of Doors                 | 2  |
| # of Racks Accepted        | 2  |
| Net Capacity (cu. ft.)     | 42.3   |
| Ext. Length Overall (in.)  | 51 3/4 (1314mm)  |
| Ext. Depth Overall (in.)*  | 30 3/4 (780mm)   |
| Ext. Height Overall (in.)† | 78 (1981mm)  |
| Int. Length Overall (in.)  | 47 3/4 (1213mm)  |
| Int. Depth Overall (in.)   | 26 1/2 (675mm)   |
| Int. Height Overall (in.)  | 54 1/2 (1378mm)  |
| # of Shelves               | 6  |
| Shelf Size (L x D) (in.)   | 23 x 23 1/2  |
| Gross Weight (lbs.)        | 401  |

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

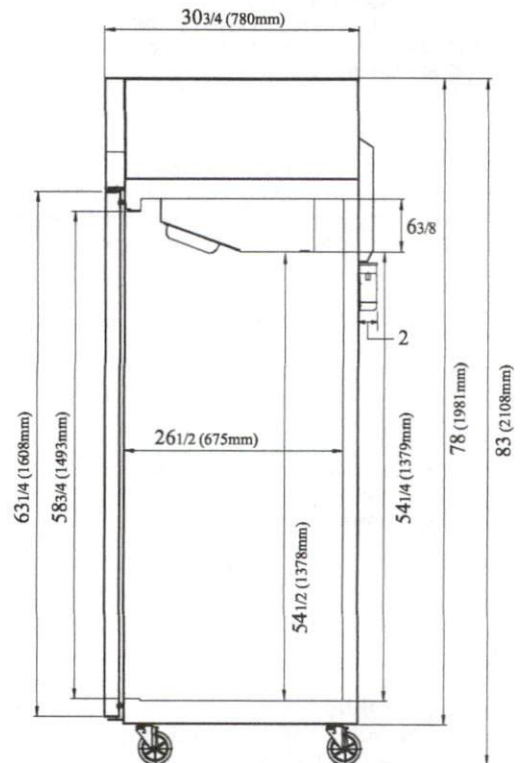
- **WARRANTY :** 5 Year Parts and Labor Warranty  
7 Year Compressor Warranty
- **STANDARD FEATURES**
  - **Anti-corrosion coated evaporator**
  - **Self-contained system**
  - **Standard 4" dia. swivel casters with locks on the front set**
  - **Door locks standard**
  - **Magnetic door gaskets**
  - **Solid and sturdy grille design**
- **OPTIONAL ACCESSORIES**
  - 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
  - 6" stainless steel leg: 30221M0600
  - Additional PE coated wire shelf: G8F1800101
  - Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
  - Full door bun tray rack: TSP-2250 (each holds up to fifteen 18"L x 26"D sheet pans)

## PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

Ver.20230119

NATURAL Refrigerant



ENERGY STAR®  
Qualified  
(Standard hinged only)

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

TURBO AIR REFRIGERATOR MANUFACTURER

**Turbo air**

GERMAN KNIFE

RADIANCE

TURBO AIR REFRIGERATION SYSTEM

**Turbo air** **Texaking**

Continued product development may necessitate specification changes without notice.



REFRIGERATOR MANUFACTURER  
**Turbo air**  
 more durable, efficient, beautiful

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 Long Beach, CA 90808  
 Tel. 310-900-1000  
 Fax. 310-900-1077  
 www.turboairinc.com

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

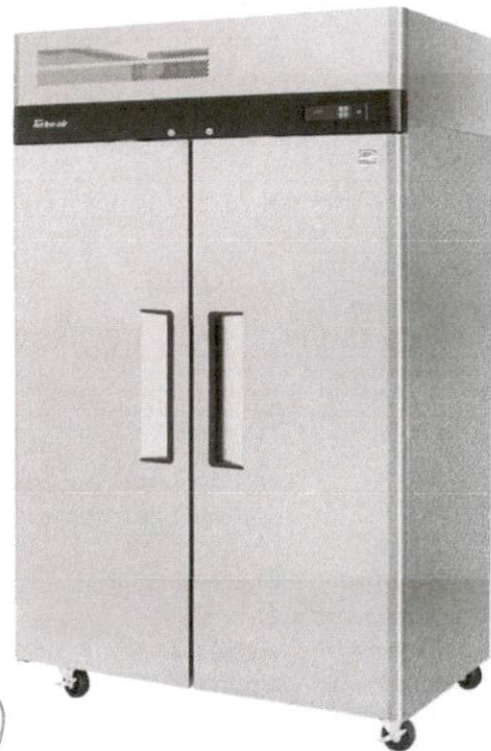
## Solid Door Freezer

Reach-In Top Mount  
 M3 Series

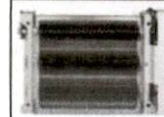
**Model : M3F47-2-N**

### FEATURES & BENEFITS

- **Self-Cleaning Condenser device**  
 The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.
- **Digital temperature control & monitor system**
  - Keep food products safe by maintaining constant temperatures.
  - Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks.
  - Early warning alarm program detects issues before malfunction occurs.
  - Digital display allows for easy monitoring.
  - Programs interpret the condition of refrigeration systems by self-diagnosis.
  - Rapid cool-down function (Turbo Freeze).
  - Smart defrost system will defrost as needed.
  - Automatic evaporator fan motor delays.
- **Hydrocarbon refrigerants (R-290)**  
 With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet the new standards of the EPA and DOE in 2017. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).
- **Stainless steel cabinet construction**  
 The Turbo Air M3 freezer model boasts a stainless steel exterior (galvanized steel top, bottom and back) and AL interior with stainless steel floor. It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The M3 adds a touch of style to the most refined setting.
- **Door pressure release device**  
 Pressure relief doors are designed to eliminate vacuum pressure and allow easy, instant door opening.
- **LED interior lighting**
- **Adjustable, heavy duty, PE (polyethylene) coated wire shelves**
- **High-density polyurethane insulation**  
 The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.
- **Top mount compressor**
- **Freezer holds -10°F ~ 0°F for the best in frozen food preservation**



#### Patented Self-Cleaning Condenser



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

NATURAL Refrigerant | ETL Intertek | ETL Intertek | ISO9001:2008 | 5 YEAR WARRANTY | ENERGY STAR® Qualified

| Model     | Swing Door | CU./FT. | #of Shelves | HP   | AMPS | Crated Weight (lbs.) | L x D <sup>*</sup> x H <sup>†</sup> (inches)                         |
|-----------|------------|---------|-------------|------|------|----------------------|--|
| M3F47-2-N | 2          | 42.3    | 6           | 1/2+ | 6.3  | 435                  | 51 <sup>3</sup> / <sub>4</sub> x 30 <sup>3</sup> / <sub>4</sub> x 78 |

# Solid Door Freezer

Reach-In Top Mount  
M3 Series

## Model : M3F47-2-N

| ELECTRICAL DATA            |                 |
|----------------------------|-----------------|
| Voltage                    | 115/60/1        |
| Plug Type                  | Ⓜ NEMA 5-15P    |
| Full Load Amperes          | 6.3             |
| Compressor HP              | 1/2+            |
| Feed Wires with Ground     | 3               |
| Cord Length (ft.)          | 9               |
| Refrigerant                | R-290           |
| DIMENSIONAL DATA           |                 |
| # of Doors                 | 2               |
| # of Racks Accepted        | 2               |
| Net Capacity (cu. ft.)     | 42.3            |
| Ext. Length Overall (in.)  | 51 3/4 (1314mm) |
| Ext. Depth Overall (in.)*  | 30 3/4 (780mm)  |
| Ext. Height Overall (in.)† | 78 (1981mm)     |
| Int. Length Overall (in.)  | 47 3/4 (1213mm) |
| Int. Depth Overall (in.)   | 26 1/2 (675mm)  |
| Int. Height Overall (in.)  | 60 5/8 (1539mm) |
| Gross Weight (lbs.)        | 435             |
| # of Shelves               | 6               |
| Shelf Size (L x D) (in.)   | 23 x 23 1/2     |

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

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

- **Anti-corrosion coated evaporator**
- **Self-contained system**
- **Standard 4" dia. swivel casters with locks on the front set**
- **Door locks standard**
- **Magnetic door gaskets**
- **Solid and sturdy grille design**
- **Legs available (optional)**
- **Full size and half pan racks available (optional)**

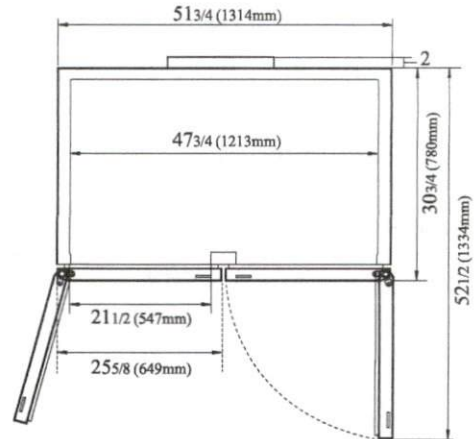
### ■ OPTIONAL ACCESSORIES :

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

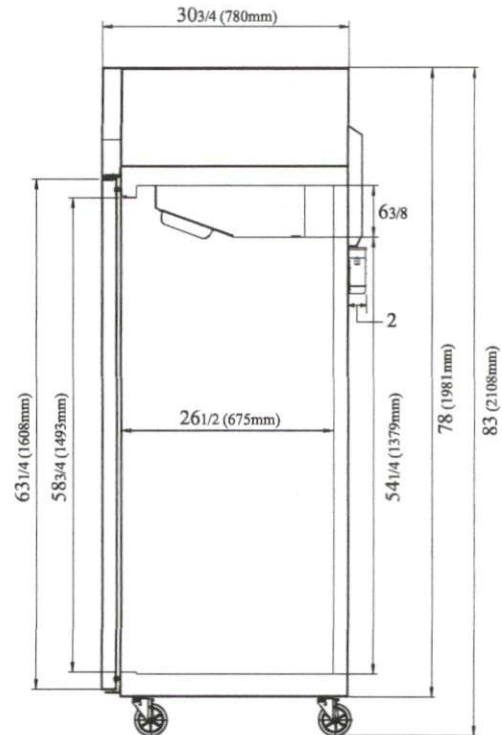
Ver.20171006

## PLAN VIEW

(unit : inch)



## PLAN VIEW



## SIDE VIEW



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

TURBO AIR REFRIGERATOR MANUFACTURER

GERMAN KNIFE

RADIANCE

GREEN WORLD

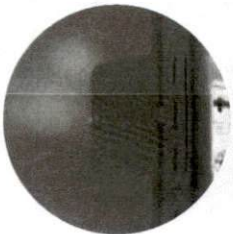
TURBO AIR CONDITIONER MANUFACTURER



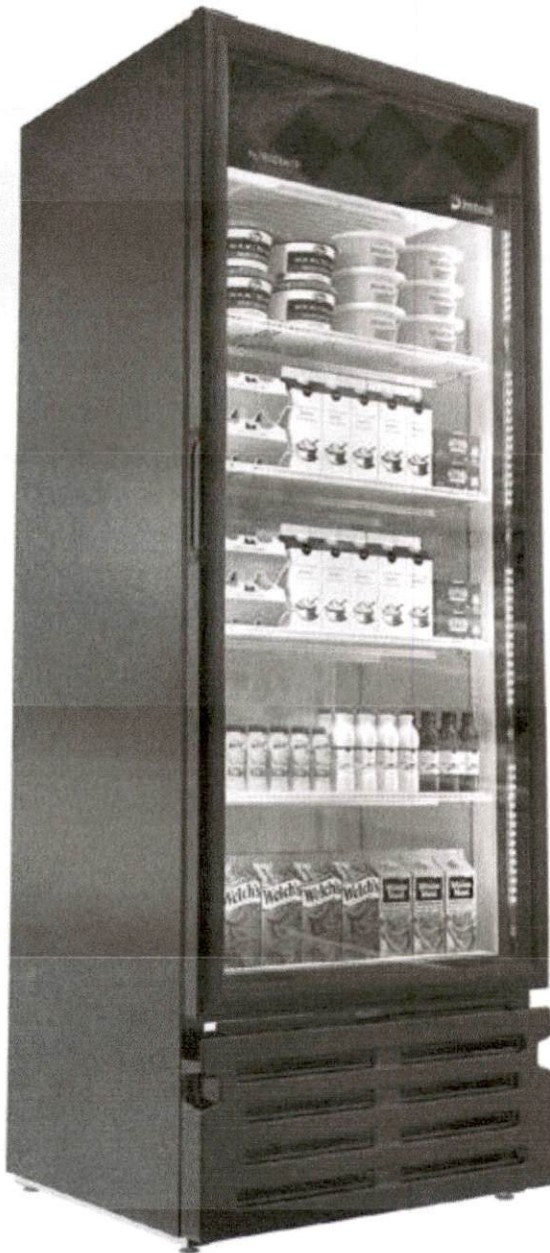
# G319 HC BW VERTICAL COOLER

ESTABLISHING A **NEW STANDARD** IN THE FOODSERVICE INDUSTRY.

Energy efficient, eco-friendly HC refrigerant with low charge, spark-free components, and the lowest utility costs in its category.



\*optional insight lock



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## KEY FEATURES



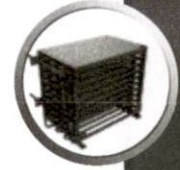
• **Eco-Friendly Refrigerant**  
Environmentally friendly hydrocarbon refrigerant has low Global Warming Potential (GWP). Meets all USA & California refrigerant & energy standards.



• **Electronic Temperature Controller**  
Patented ETC1H electronic controller assures optimal refrigeration performance through precision temperature control, and intelligent control for defrost cycle, compressor & other component functions.



• **High Power Reliable Refrigeration System**  
Fast pull down, optimal internal air circulation and reliable refrigeration, maintaining colder temperatures for food preservation.



• **Newly Designed Condenser**  
New condenser featuring a joints reduction down to zero increasing long term refrigeration reliability and safeguarding against any system leaks.



• **Standard LED Lighting System**  
Ultra bright low energy interior LED illumination system provides optimal merchandise display visibility. Low profile, door mounted, clip-in LED design.



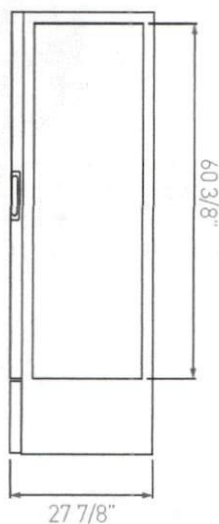
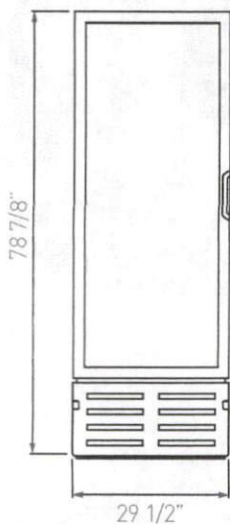
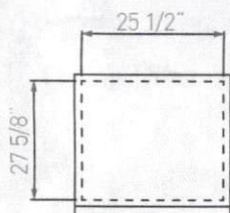
• **Spark-Free Refrigeration Components**  
All Reach-In models will have spark free refrigeration components for optimal safety, per UL requirements.



ESTABLISHING A **NEW STANDARD** IN THE FOODSERVICE INDUSTRY.

### PRODUCT VIEWS

#### TOP VIEW



### ADDITIONAL FEATURES

-  > Health Lock - INSIGHT Bluetooth & WiFi enabled lock option for unattended food locations. (See INSIGHT spec sheet for details)
-  > Manual Lock - External lock available
-  > Gravity kit - Display technology beverage Visi-Slide
-  > Casters and legs available
-  > Price Kit - Available for shelf display

#### Customer service and warranty

Three year limited warranty, includes parts and labor.

An additional two year warranty is issued on the compressor (USA & Canada only).

Operators must follow installation and operational guidelines per Imbera Users Manual.

Each cooler must be connected directly to a single power supply, otherwise warranty will be voided.

Customer service: 866.548.5770

### TECHNICAL SPECIFICATIONS

#### Exterior Dimensions

H: 78 7/8" 201 cm  
W: 29 1/2" 75 cm  
D: 27 7/8" 71 cm

#### Interior Dimensions

H: 60 3/8" 154 cm  
W: 25 1/2" 65 cm  
D: 27 5/8" 55 cm

#### Usable Interior Capacity

H: 52 7/8" 134 cm  
W: 24 3/8" 62 cm  
D: 19 1/8" 48 cm

#### Usable Volume

19.2 ft<sup>3</sup>  
543.7 lts

| Doors | Door construction | Shelves | Shelves Size |       |
|-------|-------------------|---------|--------------|-------|
| 1     | Plastic frame     | 5       | W: 24 3/4"   | 63 cm |
|       |                   |         | D: 19 5/8"   | 50 cm |

**External Material** Pre-painted steel

**Internal Material** Pre-painted steel

### REFRIGERATION PERFORMANCE DATA

#### Refrigerant

R290 2.3 Oz (0.065 kg)

#### Energy Consumption

1.820 kWh/24h

#### Compressor Power

1/3 HP

#### Condenser

Finless (low maintenance)

#### Thermostat setting default

Cut-Out 32°F (0°C)

Cut-In 44.6°F (7°C)

### ELECTRICAL DATA

#### Power supply

115V/60 Hz

#### AMPS

7.0 A

#### Lighting

257.6 Lux Output  
9 modules  
8 LED per module

#### Plug Type

NEMA 5-15P

#### Controller

ETC1H

#### Cord length

118" (3000 mm)

### LOGISTIC DATA

#### Trailer Loads

53': 60

#### Unit weight with packaging

240.5 lb 109.1 kg

#### without packaging

223.7 lb 101.5 kg

#### Dimensions w/packaging

H: 82 1/4" 209 cm

W: 32 1/8" 82 cm

D: 32 5/8" 83 cm

\*Energy consumption based on ANSI/ASHRAE Standard 72-2005

\*BMAD System (Low maintenance high performance)

\*Dimensions rounded up to the nearest inch or centimeter

\*Specifications subject to change without notice

\*H: Height, W: Width, D: Depth

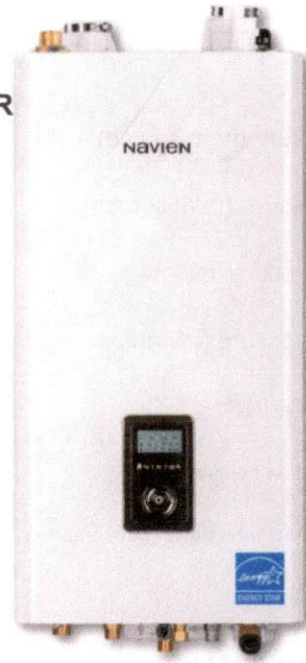
06/01/2021

Download the new Navien mobile app! [Apple iOS](#) [Google Android](#)

# NFC-250/200H

HIGH EFFICIENCY CONDENSING COMBI-BOILER

16



- 95% AFUE – Energy Star certified
- DHW 15:1 TDR and heating 15:1 TDR
- 2" venting up to 65', 3" venting up to 150'
- Advanced controls with intuitive user interface and Setup Wizard
- NEW DHW module with mixing and water adjustment valves
- Built-in powered connections for 3 zone valves or 3 zone pumps
- Common venting with up to 7 NPE units and cascading up to 15 NPE units
- Approved for high altitude up to 10,100 ft. (NG and LP), conversion kits included
- Patented stainless steel fire tube heat exchanger with non-metallic condensate base

### Where to buy

[See nearby installers...](#)

### Credits & Rebates Finder

2 rebates up to \$800 >

**Dimensions**

17.3" W x 33.5" H x 17.3" D (43.9cm W x 85.1cm H x 43.9cm D)

**NFC-250/200H**[Overview](#) | [QuickFacts](#) | [Warranty](#) | [Downloads](#) | [Accessories](#)[Products](#) > [Combi Boilers](#) > [NFC-H Series](#) > NFC-250/200H

|  |  |  |
|--|--|--|
| <b>Boiler Weight With Water</b>                  | 170 lbs (77.1 kg)  |  |
| <b>Installation location</b>                     | Indoor wall-hung   |  |
| <b>Venting type</b>                              | Forced draft direct vent   |  |
| <b>Ignition</b>                                  | Electronic ignition  |  |
| <b>Natural gas supply pressure (from source)</b> | 3.5 " WC to 10.5 " WC (0.87 kPa to 2.61 kPa)   |  |
| <b>Propane gas supply pressure (from source)</b> | 8 " WC to 13.5 " WC (1.99 kPa to 3.36 kPa)   |  |
| <b>Natural gas manifold pressure (min-max)</b>   | -0.03 " WC to -0.92 " WC (-0.0075 kPa to -0.23 kPa)  |  |
| <b>Propane gas manifold pressure (min-max)</b>   | -0.02 " WC to -0.77 " WC (-0.005 kPa to -0.19 kPa)   |  |
| <b>Connection sizes</b>                          | <b>Gas inlet</b>   |  |
| <b>Power supply</b>                              | <b>Main supply</b>   | 120V AC, 60Hz  |
|  | <b>Maximum power consumption</b>   | Less than 15 amperes   |
| <b>Materials</b>                                 | <b>Casing</b>  | Cold-rolled carbon steel   |
|  | <b>Heat exchangers</b>   | Stainless steel  |
| <b>Venting</b>                                   | <b>Exhaust</b>   | 2" or 3" PVC, CPVC, approved polypropylene 2" or 3" special gas vent type BH (Class III, A/B/C) 2" or 3" stainless steel |
|  | <b>Intake</b>  | 2" or 3" PVC, CPVC, polypropylene 2" or 3" special gas vent type BH (Class III, A/B/C) 2" or 3" stainless steel          |
|  | <b>Vent clearances</b>   | 0" to combustibles   |
| <b>Safety Devices</b>                            | Flame rod, APS, ignition operation detector, water temperature high limit switch, exhaust temperature high limit sensor, water pressure sensor, burner high limit fuse, vent installation detector |  |
| <b>Temperature setting range</b>                 | 86 - 140 °F (30 - 60 °C) (up to 0 °F ( °C) when setting the parameter)   |  |

Navien reserves the right to change specifications at any time without prior notice. Please refer to [www.NavienInc.com](http://www.NavienInc.com) to verify you have the most current information.

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