

Mobile Concessions LLC
 1641 Smithfield Way, Ste 1245
 Oviedo, FL 32765
 863-225-3122
 sales@mobileconcessionsllc.com



INVOICE
 10/15/2024

MOBILE CONCESSIONS LLC WILL BUILD THE FOLLOWING CONCESSION TRAILER LISTED BELOW. TOTAL BUILD COST OF \$27205 A 50% DEPOSIT WILL BE GIVEN TO MOBILE CONCESSIONS LLC TO START BUILD IN THE AMOUNT OF \$13602.5

All payments must be made in Cash, Wire Transfer, or Cashier's Check. Deposits are non-refundable due to custom builds. Buyer responsible for conveying state requirements.

Approximate Build Time: 4-8 Weeks

Please make checks payable to Mobile Concessions LLC

BILL TO

Name: Alberto Lagos
 Company: Abby's Empanadas
 Address: 2036 River Road
 City: Fayetteville
 Email: abbysempanadas@gmail.com

State: NC

Phone: 910-366-1316

Rep: N/A

Trailer Type	QTY	Build Quote:	Notes
8.5 X 18 Elite Tandem 5000LB Axles			\$27,205.00
Color			
Black			
Trailer Features			
Aluminum Walls and Ceiling with Insulation			
1 Piece Commercial Coin Rubber Flooring			
Concession Door with Glass and Screen			
7'-6" Ceiling Height			
Generator Platform			
36" Entry Door			
Electrical			
50 Amp Shoreline hookup with 25' Shoreline Cord			
120 Amp Breaker Panel			
12V Converter System with Battery			
LED Flood Lights at Concession Window and over Entry Door			
Propane Sytem			
2-100lb & Cages, all Piping, Regulators and Hookups 2 gas lines			
Hood System			
8' Type 1 Concession Hood with SS Filters and Exhaust Fan			
Plumbing System			
3 Compartment Sink with Drainboards			
Hand Wash Sink			
30 Gallon Fresh Water Tank			
50 Gallon Gray Water Tank Under floor, wth RV style drain			
Water Heater 2.5 Gallon			
On Demand Water Pump			
Air Conditioning			
Air Conditioning			
Tables and Equipment Stands			
30"x48" Stainless Steel equipment	2		
30"x48" Stainless Steel equipment stand	1		
Miscellaneous Items			
Viewing Window for customers outside to see Empanadas48"x24"	1		

**** NOTES ****

Subtotal	\$28,205.00
Discount	\$1,000.00
Total With Discount	\$27,205.00
Tax rate	0.00
Tax	\$0.00
Total With tax	\$27,205.00
Deposit wire transfer	\$13000.0
pd check	\$14,205.00
Balance Due	\$0.00

ELECTRIC SOUP WARMERS



ESW-70



ESW-66



ESW-SERIES



ESW-INS



INSH-7

The extra large kettle-style soup warmers keep contents at safe serving temperatures for hours on end, great for serving all day long.

- ◆ 10-quart capacity warms and holds soup
- ◆ Stainless steel hinged lid allows cover to remain attached while opened and closed when in service with no drips
- ◆ Includes removable 18/8 stainless steel bain marie inner pot
- ◆ Outer surface stays cool to the touch thanks to double-wall construction
- ◆ ETL listed for electrical safety in U.S.A. and Canada, conforms to UL-197 and CSA C22.2
- ◆ ETL listed for sanitation, conforms to NSF-4
- ◆ 120V-60Hz, 400W, 3.3A
- ◆ Dimensions: 13-3/16"L x 13-3/16"W x 15"H
- ◆ One year parts and labor warranty

ELECTRIC STAINLESS STEEL SOUP WARMER

- ◆ Includes suction label holder

ITEM	DESCRIPTION	UOM	CASE
ESW-70	Soup Warmer Set	Set	1
ESW70-INS	S/S Insert for ESW-70	Each	2
INSH-7	Hinged Cover for ESW70-INS	Each	6/24

ELECTRIC DELUXE SOUP WARMER

- ◆ Includes customizable magnetic label holder and a variety of pre-printed soup names
- ◆ Adjustable heat control keeps contents at a safe serving temperature without over cooking

ITEM	DESCRIPTION	UOM	CASE
ESW-66	Black Soup Warmer Set	Set	1
ESW-INS	S/S Insert Pot for ESW-66	Each	2
INSH-7	Hinged Cover for ESW-INS	Each	6/24

ELECTRIC 900W WATER PAN



EWP-2

ELECTRIC WATER PAN

- ◆ Stands alone or fits standard full-size chafer frames for an electric alternative (food pan sold separately)
- ◆ Accommodates full-size steam table pans
- ◆ Adjustable temperature
- ◆ Powerful, efficient 900W heating element heats up fast
- ◆ 120V-60Hz, 900W, 7.5A
- ◆ Dimensions: 22-5/8"L x 13-5/8"W x 7"H
- ◆ One year parts and labor warranty

ITEM	DESCRIPTION	UOM	CASE
EWP-2	900W, Full-Size	Each	1



Fits inside standard full-size chafer

Item #: 177HDC48 Project: _____

Qty: _____ Date: _____ Approval: _____



Avantco HDC-48 48" Self/Full Service 3 Shelf Countertop Heated Display Case with Sliding Doors - 120V, 1580W

Item #177HDC48

Avantco Equipment



Technical Data

Width	48 Inches
Depth	19 Inches
Height	32 Inches
Power Cord Length	55 1/8 Inches
Shelf Width	44 1/16 Inches
Bottom Shelf Depth	14 3/16 Inches
Middle Shelf Depth	13 3/8 Inches
Top Shelf Depth	12 7/16 Inches
Amps	13.1 Amps
Hertz	60 Hz

Features

- Front and rear sliding doors for convenient self service and easy refilling by staff
- Thermostatic temperature controls adjust from 85 to 185 degrees Fahrenheit
- Fast pre-heat time; reaches 120 degrees Fahrenheit in 10 minutes
- Durable stainless steel body and racks with a sleek black finish
- Independent light switch; 2 interior lamps to illuminate wrapped food

Certifications



5-15P



ETL Sanitation



ETL, US & Canada



Technical Data

Phase	1 Phase
Voltage	120 Volts
Wattage	1580 Watts
Color	Black
Control Type	Thermostatic
Door Type	Sliding
Features	Controlled Humidity Heated Shelves
Installation Type	Countertop
Material	Stainless Steel
Number of Service Sides	2 Sides
Number of Shelves	3 Shelves
Plug Type	NEMA 5-15P
Power Type	Electric
Service Type	Full Service Self Service
Shelf Style	Horizontal
Temperature Range	85 - 185 Degrees F
Temperature Settings	Adjustable
Type	Display Cases
Warming Rack Surface Area	1762 Square Inches

Notes & Details

Increasing sales of pre-made hot foods such as hot dogs, burritos, and sandwiches is easy with this Avantco HDC-48 self/full service countertop heated display warmer! With the ability to reach 120 degrees Fahrenheit in 10 minutes and its maximum temperature of 185 degrees Fahrenheit in 20 minutes or less, this merchandiser won't hold you back when hungry customers are flocking to your business.

Great for convenience stores, snack bars, concession stands, and more, this 48" display warmer has front and rear sliding doors to encourage your customers to serve themselves and to allow your staff to refill the shelves from behind the counter. Its 3 tier stainless steel racks are removable for easy cleaning and provide plenty of space to show off your most mouthwatering impulse buys.

This unit has a stainless steel body with an attractive black finish as well as tempered glass doors to protect against breakage. Its thermostatic temperature controls regulate the 1580W of heat radiated by its bottom mounted heating element, while interior lighting provided by two lamps increases product visibility. These lights are controlled separately from the heat for your convenience.

This 3 shelf countertop merchandiser has a temperature range from 85-185 degrees Fahrenheit. It requires a 120V electrical connection.

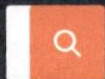
⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

Need Help? Call 1-866-333-3551 or Text 78465

Credit Services Buy it Again



Fayetteville 6AM 28314



Menu

Quotes

Lists

ProX Alberto

Cart

Home / Appliances / Freezers / Commercial Freezers

Internet # 324105098 Model # RIF-2D-SS35C
UPC Code # 810019869587 Store SKU # 1009124169

Koolmore
30 cu. ft. Commercial 2-Door Reach-In Auto Defrost Freezer in Stainless Steel

★★★★★ (34) Questions & Answers

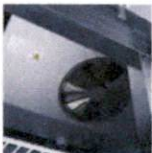
Limit 2 per order

\$2,791.67 /piece

Pay **\$2691.67** after **\$100 OFF** your total qualifying purchase upon opening a new card.



Apply for a Pro Xtra Credit Card



Hover Image to Zoom

Pickup at Fayetteville

Delivering to 28314

Ship to Store

Feb 10 - Feb 13
15 available

FREE

Delivery

Feb 12 - Feb 19
15 available

1

Add to Cart

Add to List

Add to Quote

Feedback

Share Print

Product Details



Specifications



Dimensions: H 82 in, W 39 in, D 29 in

Freezer Type

Upright

[See Similar Items](#)

Capacity (cu. ft.)

30 cu ft

[See Similar Items](#)

Capacity (cu. ft.) - Freezer

30 cu ft

[See Similar Items](#)

No of Doors

2 Door

[See Similar Items](#)

Defrost Type

Auto / Cycle

[See Similar Items](#)

Appliance Type

Upright Freezer

[See Similar Items](#)



Freezer Features

Adjustable Temperature Control

Drain

Safety Lock

DoorType

Solid Door

[See Similar Items](#)

Feedback

Dimensions

Depth (Excluding Handles) (in.)	29 in
Depth (Including Handles) (in.)	29 in
Depth With Door Open 90 Degrees (in.)	50 in
Height to Top of Case (in.)	82 in
Height to Top of Door Hinge (in.)	70 in

Minimum Side Air Clearance (In)	3
Product Depth (in.)	29 in
Product Height (in.)	82 in
Product Width (in.)	39 in

Details

Appliance Series	Not Applicable
Appliance Type	Upright Freezer
Bulk Storage Baskets (number)	0
Capacity (cu. ft.) - Freezer	30 cu ft
Color/Finish	Stainless Steel
Color/Finish Family	Stainless
Compressor Location	Bottom Mounted
Control Type	Digital
Defrost Type	Auto / Cycle
DoorType	Solid Door
Freezer Features	Adjustable Temperature Control, Drain, Safety Lock
Freezer Type	Upright
Hardware Color/Finish	Stainless-Steel
Hardware Color/Finish Family	Stainless Steel
Hinge Location	Front
Minimum Back Air Clearance (In)	3
Number of Doors	2 Door
Number of Shelves	6
Product Weight (lb.)	308 lb
Returnable	Non-Returnable
Reversible Door(s)	No
Voltage (V)	115 V

Warranty / Certifications

Certifications and Listings	ETL Listed
Warranty Information	1 Year Parts and Labor, 5 Year Compressor

Equipment & Supplies



- Sir Lawrence - 47" 2-Door Refrigerated Sandwich Prep Table
- Item: 3130085
- UPC: 76069533628
- BIN: 30048

\$1,720.45

Low on Stock
Quantity

-
1
+

[Add to List](#)
[Add to Cart](#)
[Close](#)

Sandwich/Salad Prep Tables from Sir Lawrence are ideal for delis, salad bars, cafes, or any foodservice operation that regularly make fresh sandwiches and chopped salads. Heavy-duty, stainless steel construction makes them strong and durable enough to survive in any kitchen environment. Store all your condiments, meats and vegetables in the cold

Low on Stock
Quantity

-
1
+

[Add to List](#)
[Add to Cart](#)

\$1,720.45

Low on Stock	Quantity
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-	1
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Width:	47 in.
Height:	41.5 in.
Depth:	29.5 in.
Interior Width:	43 in.
Interior Height:	23.5 in.
Interior Depth:	24 in.
Access Type:	Doors
Capacity:	12 cu.ft
Pan Capacity:	12
Compressor Location:	Rear Mounted
Cutting Board Depth:	10.25 in.

Door Type:	Solid
Exterior:	Stainless Steel
Number of Doors:	2
Number of Shelves:	2
Refrigerant Type:	R290
Style:	Counter Height
Temperature Range:	33°F to 41°F
Type:	Standard Top
Voltage:	115/60/1
Shipping Weight:	271.00 pounds
Product SKU:	SLPREP-2D
UPC:	76069533628

OVENS

VULCAN**VC4G SERIES
SINGLE DECK GAS CONVECTION OVENS**

Model VC4GD
Shown on optional casters

**SPECIFICATIONS**

Single section, gas convection oven, Vulcan-Hart Model No. (VC4GD) (VC4GC). Stainless steel front, sides and top. Painted legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interior measures 29" w x 22 $\frac{1}{8}$ " d x 20" h. Two interior oven lights. Five nickel plated oven racks measure 28 $\frac{1}{4}$ " x 20 $\frac{1}{2}$ ". Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner. Electronic spark igniter. Furnished with a two speed $\frac{1}{2}$ H.P. oven blower-motor. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw.

Exterior Dimensions:

40 $\frac{1}{4}$ " w x 41 $\frac{1}{8}$ " d (includes motor & door handles) 37 $\frac{3}{4}$ " d (includes motor only) x 54 $\frac{3}{4}$ " h on 23 $\frac{3}{4}$ " legs with feet. 23 $\frac{3}{4}$ " legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29 $\frac{1}{8}$ " in length.

CSA design certified. NSF listed.

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

- VC4GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- VC4GC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

STANDARD FEATURES

- Stainless steel front, sides and top.
- Painted legs.
- Independently operated stainless steel doors with double pane windows.
- 50,000 BTU/hr. burner.
- Electronic spark igniter.
- $\frac{1}{2}$ H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug. 7.7 amps total draw.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions.
- $\frac{3}{4}$ " rear gas connection with combination gas pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.

OPTIONS

- Kosher friendly control package.
- Complete prison package.
 - Security screws only.
- Stainless steel legs.
- Casters.
- Simultaneous chain driven doors.
- 208V or 240V, 60 Hz, 1 ph, two speed, $\frac{1}{2}$ H.P. blower motor. 208V, 4.2 amps; 240V, 3.6 amps.
- Control panel mounted on left side of oven.
- Second year extended limited parts and labor warranty.

ACCESSORIES

- Stainless steel open stand with adjustable rack supports, stainless steel shelf and choice of adjustable feet or casters.
- Oven/steamer accessory kit. Includes stainless steel marine edge top. Requires 8" legs in lieu of standard legs.
- Stainless steel rear enclosure.
- Extra oven rack(s).
- Rack hanger.
- Stainless steel drip pan.
- Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.
- Down draft flue diverter for direct vent connection.

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



VC4G SERIES
SINGLE DECK GAS CONVECTION OVENS

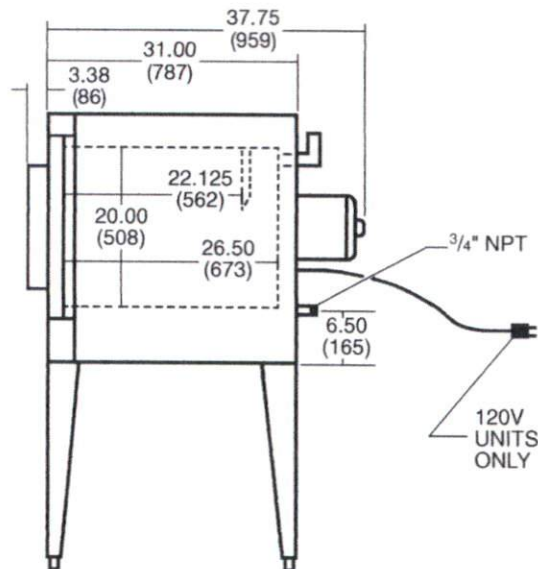
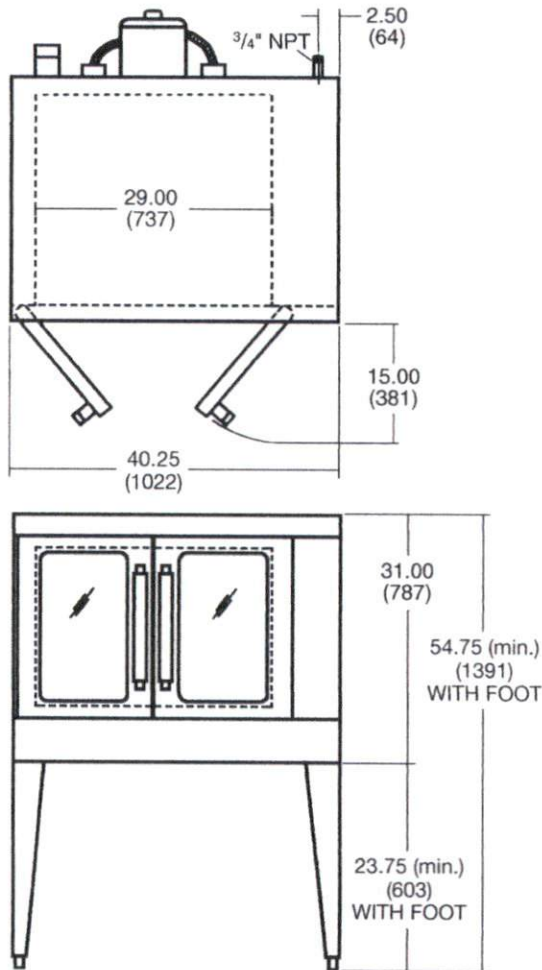
INSTALLATION INSTRUCTIONS

1. A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 5.0" W.C., Propane gas is 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association Inc.,

Accredited Standards Committee Z223, 400 N. Capitol St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

4. Clearances:

	Combustible	Non-combustible
Rear	0"	0"
Right Side	2"	0"
Left Side	1"	0"
5. This appliance is manufactured for commercial installation only and is not intended for home use.
6. The installation location should not experience temperatures below -20°C (-4°F).



MODEL NO.	WIDTH	DEPTH (INCLUDES HANDLES)	HEIGHT	BTU/HR. PER OVEN	TOTAL BTU/HR.	ELECTRICAL	WEIGHT			
							WITH SKID & PACKAGING		WITHOUT SKID & PACKAGING	
							LBS.	KG	LBS.	KG
VC4G	40 1/4"	41 1/8"	54 3/4"	50,000	50,000	120/60/1	464	211	410	186



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

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



Regency 30" x 60" 16-Gauge Stainless Steel Commercial Work Table with 4" Backsplash and Undershef

#600TSB30605



Technical Data

Length	60 Inches
Width	30 Inches
Height	38 Inches
Backsplash Height	4 Inches
Work Surface Height	34 Inches
Backsplash	With Backsplash
Base Style	Undershef
Gauge	16 Gauge
Leg Construction	Stainless Steel
Number of Legs	4 Legs

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 undershef
- 620 lb. top shelf weight capacity; 390 lb. undershef weight capacity
- Boasts a 30" x 60" work surface

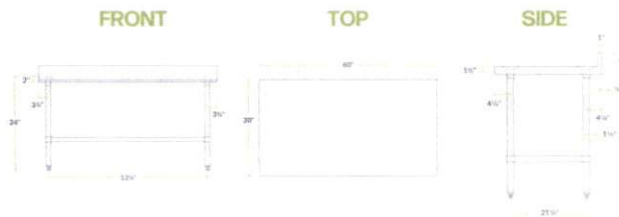
Certifications



Technical Data

Features	Casters Customizable Height NSF Listed With Undershelf
Size	30" x 60"
Stainless Steel Type	Type 304
Table Style	Undershelf
Tabletop Material	Stainless Steel
Top Capacity	620 lb.
Undershelf Capacity	390 lb.
Undershelf Construction	Stainless Steel
Usage	Standard Duty

Plan View



Notes & Details

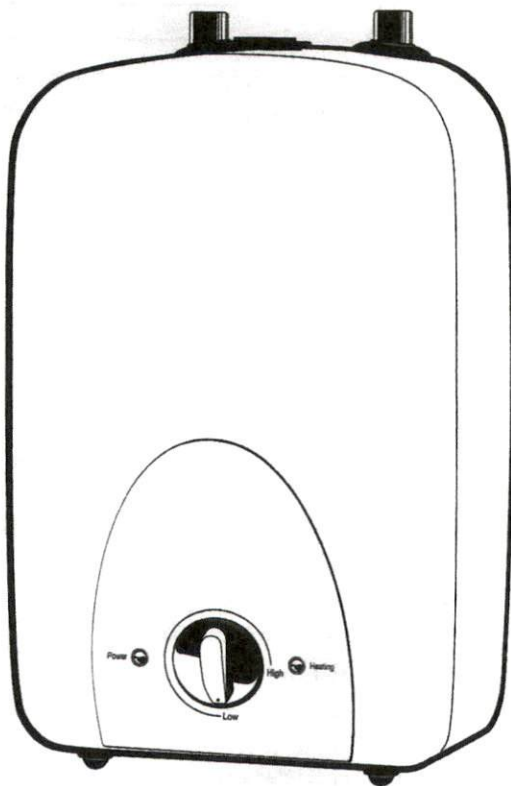
This Regency 30" x 60" stainless steel commercial work table with backsplash and undershelf is a great addition to busy commercial kitchens. Constructed from durable, easy-to-clean 16-gauge, 304-series stainless steel, this work table offers superior corrosion resistance and durability compared to other 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 620 lb. of evenly distributed weight on the top shelf and 390 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.

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.

INSTALLATION GUIDE AND OWNER'S MANUAL

Electric Mini-Tank Water Heaters

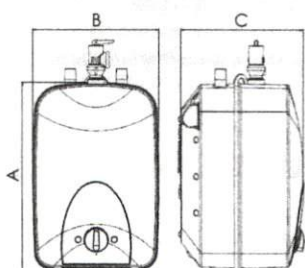
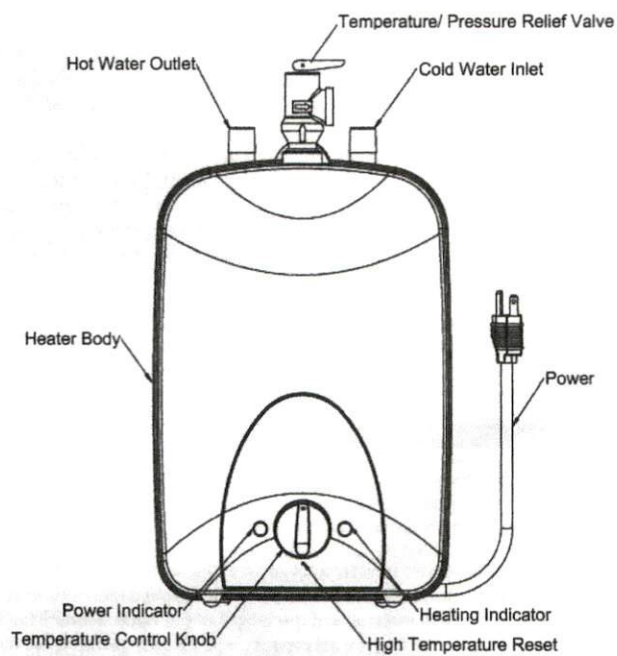


Note: This Installation Guide and Owner's Manual covers Eemax®, EcoSmart®, Rheem® and Richmond® branded electric mini tank water heaters.

Please read and follow the installation and operation instructions carefully to ensure the long life and reliable operation of the electric mini tank water heater.

TECHNICAL DATA

Capacity (gal)	1.5	2.5	4.0	6.0
Rated power at 120 Vac (W)	1440	1440	1440	1440
Rated voltage (V)	110-120	110-120	110-120	110-120
Max water pressure (psi)	150	150	150	150
Weight empty (lbs)	13.89	17.64	20.94	27.12
Amperage (A)	12	12	12	12
Phases	1	1	1	1



Dimensions

Capacity (gal)	1.5	2.5	4.0	6.0
A (in)	14.40	16.18	17.40	19.99
B (in)	9.71	10.91	12.28	13.86
C (in)	9.63	10.94	12.65	14.19

Comfort-Aire®

Century®

**Owner's &
Installation Manual**

SVH-SB Series

Inverter Single Zone Ductless Mini-Split

SVH09SB-0

SVH09SB-1

SVH12SB-0

SVH12SB-1

SVH18SB-1

SVH24SB-1



Operating temperature

When your air conditioner is used outside of the following temperature ranges, certain safety protection features may activate and cause the unit to become disabled.

Inverter Split Type

	COOL mode	HEAT mode	DRY mode
Room Temperature	17°C - 32°C (62°F - 90°F)	0°C - 30°C (32°F - 86°F)	10°C - 32°C (50°F - 90°F)
Outdoor Temperature	0°C - 50°C (32°F - 122°F)	-15°C - 30°C (5°F - 86°F)	0°C - 50°C (32°F - 122°F)
	-15°C - 50°C (5°F - 122°F) (For models with low temp. cooling systems.)		
	0°C - 52°C (32°F - 126°F) (For special tropical models)		

FOR OUTDOOR UNITS WITH AUXILIARY ELECTRIC HEATER

When outside temperature is below 0°C (32°F), we strongly recommend keeping the unit plugged in at all time to ensure smooth ongoing performance.

Fixed-speed Type

	COOL mode	HEAT mode	DRY mode
Room Temperature	17°C-32°C (62°F-90°F)	0°C-30°C (32°F-86°F)	10°C-32°C (50°F-90°F)
Outdoor Temperature	18°C-43°C (64°F-109°F)	-7°C-24°C (19°F-75°F)	11°C-43°C (52°F-109°F)
	-7°C-43°C (19°F-109°F) (For models with low-temp cooling systems)		18°C-43°C (64°F-109°F)
	18°C-52°C (64°F-126°F) (For special tropical models)		18°C-52°C (64°F-126°F) (For special tropical models)

NOTE: Room relative humidity less than 80%. If the air conditioner operates in excess of this figure, the surface of the air conditioner may attract condensation. Please set the vertical air flow louver to its maximum angle (vertically to the floor), and set the fan mode to **HIGH**.

To further optimize the performance of your unit, do the following:

- Keep doors and windows closed.
- Limit energy usage by using TIMER ON and TIMER OFF functions.
- Do not block air inlets or outlets.
- Regularly inspect and clean air filters.

FLOJET

a xylem brand

"Quad II Diaphragm" 4406 Series Automatic Water System Pump With Internal Bypass Valve

FEATURES

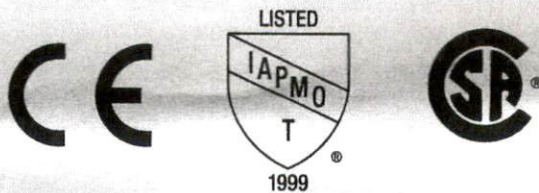
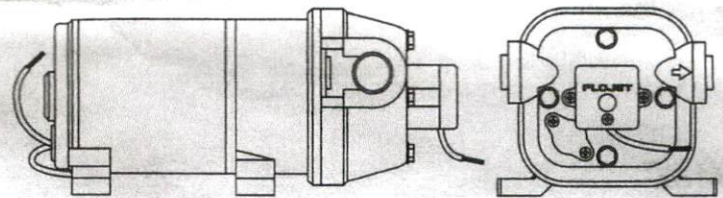
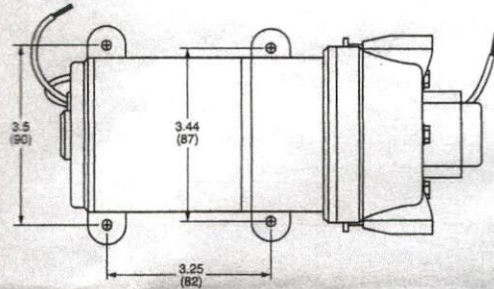
- Self-Priming
- Dry Running
- Soft, Noise Absorbing Mounts
- IAPMO listed, 12 Volt Model
- CSA listed, 12 Volt Model
- CE Models Available (DC)

SPECIFICATIONS

Motor: Permanent Magnet, Ball Bearings.

Pump: Four chamber diaphragm design; Self-priming up to 6 ft. suction lift; Pump able to run dry without damage; Removable port to hose connectors.

Note: The built-in bypass valve eliminates the need for an accumulator tank. Do not install in a system with an accumulator tank. The tank will interfere with the internal bypass valve.



PUMP SERIES	DIMENSIONS - INCHES (MM)			WEIGHT LB. (KG)
	HEIGHT	WIDTH	LENGTH	
4406-XXX	3.75 (95)	6.3 (160)	8.2 (208)	3.9 (1.8)

MODEL*	VOLTS	AMP DRAW @ 10 PSI (0.7 BAR)	FLOW GPM (LPM)	PRESSURE SWITCH MAX PSI (BAR)
4406-143	12V DC	3.9	3.3 (12.5)	35 (2.4)
4406-343**	24V DC	2.0	3.3 (12.5)	35 (2.4)
4406-043**	115V DC	0.4	3.3 (12.5)	35 (2.4)

*CE fully suppressed models are identified by a prefix "R" and a CE mark on the label. (i.e. R4406-143). Self Declaration Of Conformance (SDOC) is available upon request.
**Not listed with IAPMO or CSA

OPERATION

With pump switch off, and battery fully charged, fill water tank, open all faucets then turn pump switch on. Water will begin to flow, when water is free of air, turn faucets off, remember you are filling the water heater and the toilet and shower lines. When all valves are shut off pump will stop. Should pump fail to stop, turn switch off and see the trouble shooting guide.

This motor pump unit is equipped with a thermal overload protection device. In the unlikely event the motor overheats, the pump will shut off. Turn off power to pump until motor cools.

NOTE:

The pump should be mounted in a dry and adequately ventilated area. If mounted within an enclosure, provisions to cool the motor may be necessary. If the pump is installed in an outdoor environment the pump should be shielded from water, dust, sunlight and wash down spray.



EXPLOSION HAZARD: Do not use motor pump units for pumping gasoline or other flammable liquids. Doing so may result in explosion which could cause personal injury, death or property damage.

WARNING: DO NOT USE A PUMP IF IT PRESENTS SOME DAMAGE SUCH AS BURNED OR BROKEN PRESSURE SWITCH, EXPOSED ELECTRIC WIRE AND/OR CONTACTS

Owner's Manual & Safety Instructions

Save This Manual Keep this manual for the safety warnings and precautions, assembly, operating, inspection, maintenance and cleaning procedures. Write the product's serial number in the back of the manual (or month and year of purchase if product has no number). Keep this manual and the receipt in a safe and dry place for future reference.

24d

PREDATOR[®]

SUPER QUIET INVERTER

9500 WATT INVERTER GENERATOR

7600 RUNNING WATTS
9500 MAX STARTING WATTS



71365

Visit our website at: <http://www.harborfreight.com>
Email our technical support at: productsupport@harborfreight.com
Email our engine support at: predator@harborfreight.com

⚠ DANGER

Using a generator indoors **CAN KILL YOU IN MINUTES.**

Generator exhaust contains carbon monoxide. This is a poison you cannot see or smell.

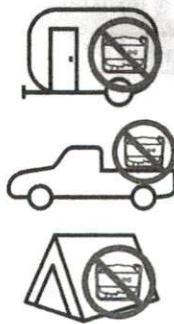


NEVER use inside a home or garage, **EVEN IF** doors and windows are open.

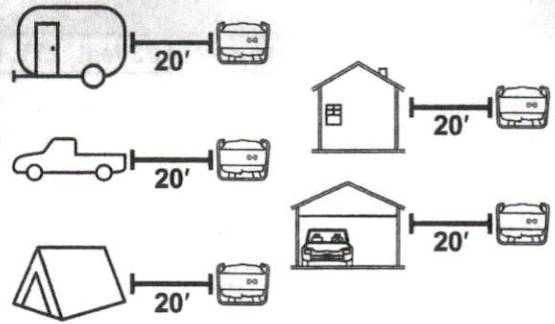
Only use **OUTSIDE** and far away from windows, doors, and vents.

⚠ DANGER

Do not use in trailers, truck beds, or tents.



Use at least 20 feet away from people, animals, and structures with exhaust pointed away.



When unpacking, make sure that the product is intact and undamaged. If any parts are missing or broken, please call 1-888-866-5797 as soon as possible.

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⚠ WARNING

Read this material before using this product. Failure to do so can result in serious injury. SAVE THIS MANUAL.

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Specifications

Generator	Output	120/240VAC, 60Hz, 63.3 / 31.7A, 1 Phase 12VDC, 8A (nominal) 5V USB, 3.1A 7600 Running Watts 9500 Maximum Starting Watts
	Receptacles	2x GFCI NEMA #5-20R (3-prong, 120VAC) 1x NEMA #L5-30R (3-prong, 120VAC) 1x NEMA #L14-30R (4-prong, 120/240 VAC) 1x 12VDC Two Pin Outlet 2 x USB-A Outlets Parallel Kit Terminals
	Battery Type	Contains non-replaceable battery: CR2032, 3V
Displacement		459cc
Compression Ratio		8.5:1
Battery for Electric Start		12V, 14Ah Lead Acid
Engine Type		Horizontal Single Cylinder 4-stroke, OHV
Cooling System		Forced air cooled
Fuel	Type	87+ octane, stabilizer-treated unleaded gasoline
	Capacity	6.60 Gallon / 25.00 Liter
Engine Oil	Type SAE	10W-30
	Capacity	37 fl. oz.
Run Time @ 25% Load with full tank		18.5 hr.
Sound Level at 23 feet, 25% load		67 dB(A)
Bore x Stroke		92mm x 69mm
Spark Plug	Type	BPR6ES (NGK) or equivalent
	Gap	0.027"–0.031"
Valve Clearance	Intake	0.0039"–0.0059"
	Exhaust	0.0059"–0.0078"
Engine Speed		2560 - 3410 RPM

The emissions control system for this Engine is warranted for standards set by the U.S. Environmental Protection Agency. For warranty information, refer to the last pages of this manual.



Project _____

Item 522SG3048 Quantity _____

Approval _____ Date _____

Steelton 30" x 48" 18-Gauge Stainless Steel Equipment Stand with Undershelf and Galvanized Legs

Item #522SG3048

Special Features

- 18-gauge stainless steel top shelf and galvanized steel undershelf
- Holds toasters, countertop ovens, and other light equipment
- 2" edging keeps equipment from falling off
- Durable, galvanized steel legs
- Perfect for restaurants, bars, cafes, ice cream shops, and bakeries

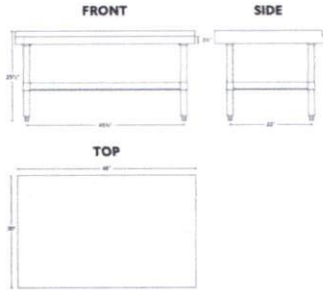
Technical Data

Length	48 Inches
Width	30 Inches
Height	26 Inches
Backsplash Height	2 Inches
Work Surface Height	24 Inches
Backsplash	With Backsplash
Capacity	1036 lb.
Features	Customizable Height With Undershelf
Gauge	18 Gauge



Leg Construction	Galvanized Steel
Stainless Steel Type	Type 430
Table Style	Undershelf
Top Capacity	639 lb.
Top Material	Stainless Steel
Type	Equipment Stands
Undershelf Capacity	364 lb.
Undershelf Construction	Galvanized Steel
Usage	Light Duty

Technical Drawing



5225G3048

⚠ 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.