

A New Standard in Clean.

ELT Dishmachine

- ▲ **Low-temp** machine provides exceptional one-pass wash results with water and energy efficiency.
- ▲ **Recirculating design** with 60-second cycle time enables water, energy and labor savings while achieving outstanding results.
- ▲ **Intuitive user interface** promotes a positive user experience with decreased labor and training costs.
- ▲ **Ecolab chemistry** is uniquely positioned for superior results every time.

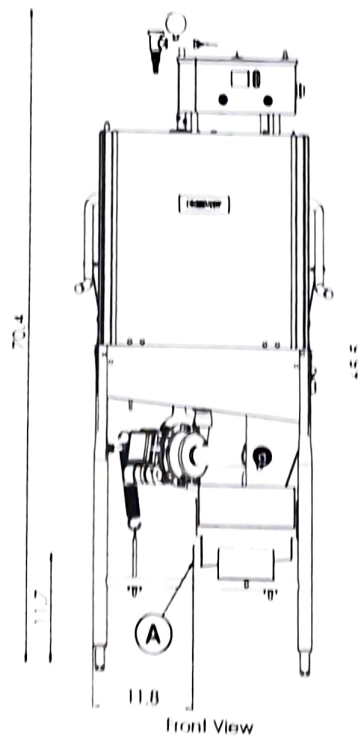
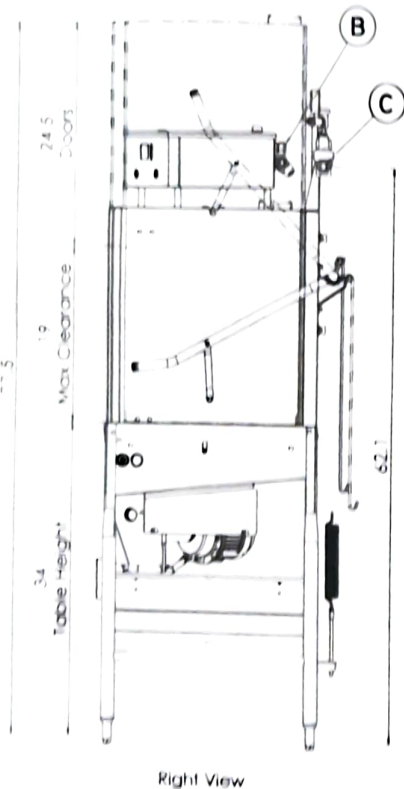
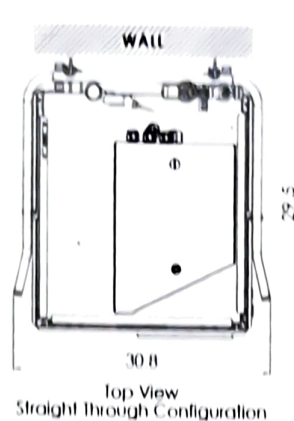
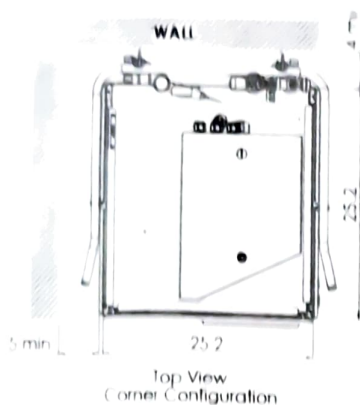


The new, re-imagined, recirculating design helps drive more efficient water and labor use while providing the best results so you can do more with less.



ECOLAB DISHMACHINE RENTAL PROGRAM

The highest level of clean backed by service you can trust.



- A - Drain Connection
- B - Electrical Connection
- C - Water Inlet

All dimensions from floor are adjustable +/- 1/2" due to bullet feet.

ELT SPECIFICATIONS

OPERATING CAPACITY

Racks per Hour 54

OPERATING CYCLE (LIGHT)

Total Cycle Time 77

OPERATING CYCLE (NORMAL)

Wash Time 50
Dwell Time 1
Rinse Time 11
Load Time 5
Total Cycle Time 67

OPERATING TEMPERATURES

Wash (minimum) 120° F
Sanitizing Rinse (min) 120° F

WATER CONSUMPTION

Gallons per Rack 0.83 gal/rack

ELECTRICAL RATINGS

Wash Pump 1 hp

WASH CHAMBER

Height 19"

WEIGHT

Machine Weight 197 lbs

UTILITY REQUIREMENTS ELECTRICAL

Voltage/Frequency/Phase 115V/60Hz/1Ph
Total Amperage 12 A
Minimum Electrical Circuit 15 A

WATER

Waterline Size (min) 1/2" (NPT)
Flow Pressure (required) 15-25 psi
Incoming Temperature (min) 120° F
Incoming Temperature (recommended) 140° F

DRAIN

Drainline Size (minimum) 2"



SIMPLE ON-DEMAND TRAINING
VIDEOS TO SUPPORT OPERATIONS.

Scan code to access training library.

Contact your **Ecolab Representative** or call **1 800 35 CLEAN** for more information.

iT0500 Ice Cube Machine

2

Models

- ☐ IRT0500A ☐ IDT0500A ☐ IYT0500A ☐ IRT0500W ☐ IDT0500W
☐ IYT0500W



Indigo NXT Series iT0500
Ice Machine on D570 Bin

*Ice machine and Bin sold separately



Designed for operators who know that ice is critical to their business, the Indigo NXT Series ice machine's preventative diagnostics continually monitor itself for reliable ice production. Improvements in cleanability and programmability make your ice machine easy to own and less expensive to operate.

- **New levels of Performance** – Showcasing an average of 12% lower energy consumption and a 23% reduction in condenser water usage. This translates into lower cost of ownership over the life of your machine.
- **easyTouch[®] Display** – New icon based touch screen takes the guess work out of owning and operating an ice machine.
- **Programmable Ice Production** – Now its super easy to program your ice machine to be off at certain times of the day to save money with fluctuating electrical rates. Also programmable by daily ice production volume and night time programming.
- **Easy to Clean Food Zone** – Hinge front door swing out for easy access. Removable water-trough, distribution tube, curtain, water probe and water pump for fast and efficient cleaning. Selected components are made with AlphaSan[®] antimicrobial.
- **Intelligent Diagnostics** – Provides 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** – Unique patented technology allows for reliable operation in challenging water conditions and environments
- **DuraTech[®] Exterior** – Provides superior corrosion resistant above stainless steel. Innovative clear-coat resists fingerprints and dirt making it easier to keep clean.
- Available **LuminIce[®] II Virus and Bacteria Inhibitor** – Controls viruses, bacteria, mold and yeast within the food zone to keep the ice machine clean longer. A new sanitation icon lets you know the operational status.
- **Active Sense** – insures consistent ice harvest in all environmental conditions. This software works in conjunction with the acoustical ice sensing probe improving reliability and performance.

Ice Machine Electric

115/60/1 standard
 (208-230/60/1 also available)

Minimum circuit ampacity:

Air-cooled: 115v : 11.5, 208-230v : 5.1
 Water-cooled: 115v : 10.8

Maximum fuse size:

Air Cooled: 15 amps
 Water cooled: 15 amps



Specifications

BTU Per Hour:
 3,800 (average),
 and 6,000 (peak)

Refrigerant:

R410A CFS - Free
 Lowers global warming
 by 48%

Operating Limits:

- **Ambient Temperature Range:**
 40 to 110 F (4.4 to 43.3 C)
Water Temperature Range:
 40 to 90 F (4.4 to 32.2 C)
- **Potable Water Pressure:**
 Min. 20 psi (137.9 kPa)
 Max. 80 psi (551.1 kPa)
- **Condenser Water Pressure:**
 Min. 20 psi (137.9 kPa)
 Max. 276 psi (1902.95 kPa)

Ice Shape



Dice
 $\frac{1}{8}" \times \frac{1}{8}" \times \frac{1}{8}"$
 (2.22 x 2.22 x 2.22 cm)



Half Dice
 $\frac{1}{8}" \times 1\frac{1}{8}" \times \frac{1}{8}"$
 (.95 x 2.86 x 2.22 cm)



Regular
 $1\frac{1}{8}" \times 1\frac{1}{8}" \times \frac{1}{8}"$
 (2.86 x 2.86 x 2.22 cm)





iT0500 on D-570 Storage Bin

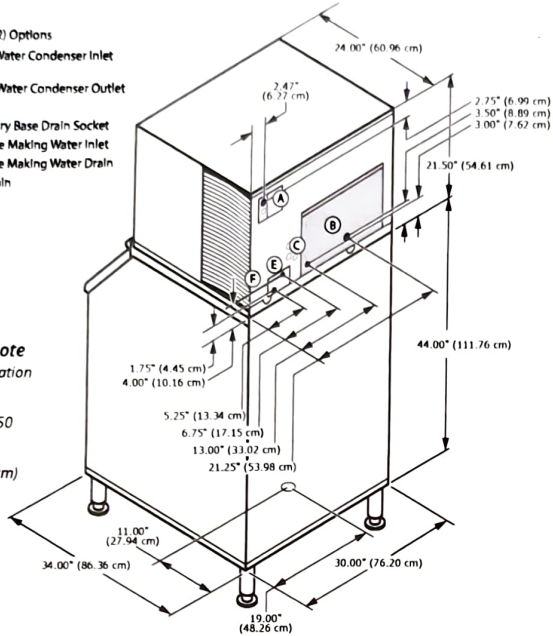
- (A) Electrical Entrance (2) Options
- (B) 3/8" (0.95 cm) F.P.T. Water Condenser Inlet (water-cooled units)
- (C) 1/2" (1.27 cm) F.P.T. Water Condenser Outlet (water-cooled units)
- (D) 1/2" (1.27 cm) Auxiliary Base Drain Socket
- (E) 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
- (F) 1/2" (1.27 cm) F.P.T. Ice Making Water Drain
- (G) 3/4" (1.91 cm) Bin Drain

Installation Note

Minimum installation clearance:

Top/side: 8" (30.50 cm)

Back is 5" (12.7 cm)



Space-Saving Design



	IT0500 D-400	IT0500 D-570
Height	59.50" 151.13 cm	71.50" 181.61 cm
Width	30.00" 76.2 cm	30.00" 76.2 cm
Depth	34.00" 86.30 cm	34.00" 86.30 cm
Bin	365 lbs.	543 lbs.
Storage	165.7 kgs.	241.1 kgs.

Height includes adjustable bin legs 6.00" to 8.00", (15.24 to 20.32 cm) set at 6.00" (15.24 cm).
Bin capacity is based on 90% of the volume x 33 lbs/ft³ average density of ice.

Specifications

	Model	Ice Shape	Ice Production 24 Hours		Power Usage kWh/100 lbs. @90°F Air/70°F F	Potable Water Usage/100 lbs. 45.4 kgs. of Ice
			70°F Air/ 50°F Water	90°F Air/ 70°F Water	1 Ph	
AIR COOLED	IRT0500A	Regular	500 lbs.	386 lbs.	5.04 ★	19 Gal.
			227 kgs	175 kgs		71.9 L
	IDT0500A	dice	520 lbs.	400 lbs.	5.25 ★	19 Gal.
			236 kgs	181 kgs		71.9 L
	IYT0500A	half-dice	550 lbs.	440 lbs.	4.58 ★	19 Gal.
			249 kgs	200 kgs		71.9 L
WATER COOLED	IRT0500W	Regular	500 lbs.	406 lbs.	4.30	19 Gal.
			227 kgs	184 kgs		71.9 L
	IDT0500W	dice	500 lbs.	400 lbs.	4.41	19 Gal.
			227 kgs	181 kgs		71.9 L
	IYT0500W	half-dice	535 lbs.	460 lbs.	3.90	19 Gal.
			243 kgs.	209 kgs		71.9 L

* Water-cooled Condenser Water Usage / 100 lbs. /45.4 kgs. Of Ice: 130 gal/ 492 L.

*Water-cooled models are excluded from ENERGY STAR qualification.

Order the ice storage bin separate from the ice machine.

★ ENERGY STAR® 3.0

Accessories

**LuminIce® II
Virus and Bacteria
Inhibitor**
controls viruses and
bacteria in the ice
machine.



**External
Scoop holder**
protect the ice scoop
with the NSF approved
versatile scoop holder.



Arctic Pure® Plus
reduce sediments and
chlorine contaminants
down to .5 microns.
Use with Pre-filter
recommended



iAuCS®
schedules and
performs routine ice
machine cleaning
automatically.



Manitowoc Ice reserves the right to make changes to the design or specifications without prior notice.

2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
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www.manitowocice.com
6479F 6/22



Foodservice Equipment

Job _____ Item# _____

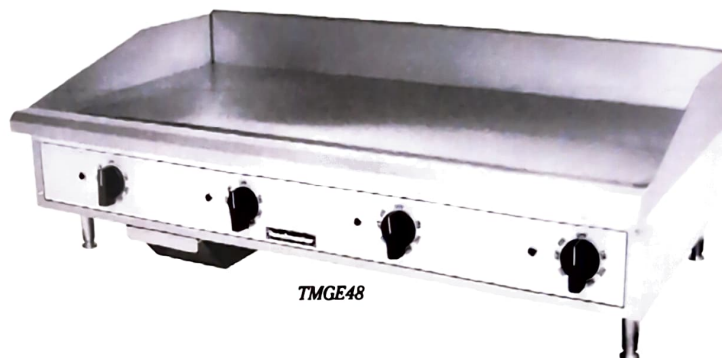
Electric Griddles

TMGE24, TMGE36, TMGE48

3

Standard Features:

- Ultra smooth 5/8" thick polished steel plate.
- Available in 24", 36" and 48" widths.
- Snap action thermostat control from 150°- 450°F.
- A 4,000 watt element every 12" of cooking surface.
- Spatula wide 3-1/4" front grease trough and grease chute.
- Thermostat with positive "OFF" position.
- Stainless steel front panel, bull nose and grease drawer.
- 4-3/8" rear and side splash guards.
- 4" nickel plated steel legs.



Applications:

The Toastmaster Countertop Electric Griddle is the most economical and flexible Countertop Griddle in the food service industry. It offers unsurpassed performance, combining a proven control system with Toastmaster quality and durability. Available in three different sizes: 24", 36", and 48".

General Information:

Stainless steel front including top rail, with aluminized steel rear and sides. Full width stainless

steel grease trough and easy to access grease drawer. 4-3/8" rear and side splash guards.

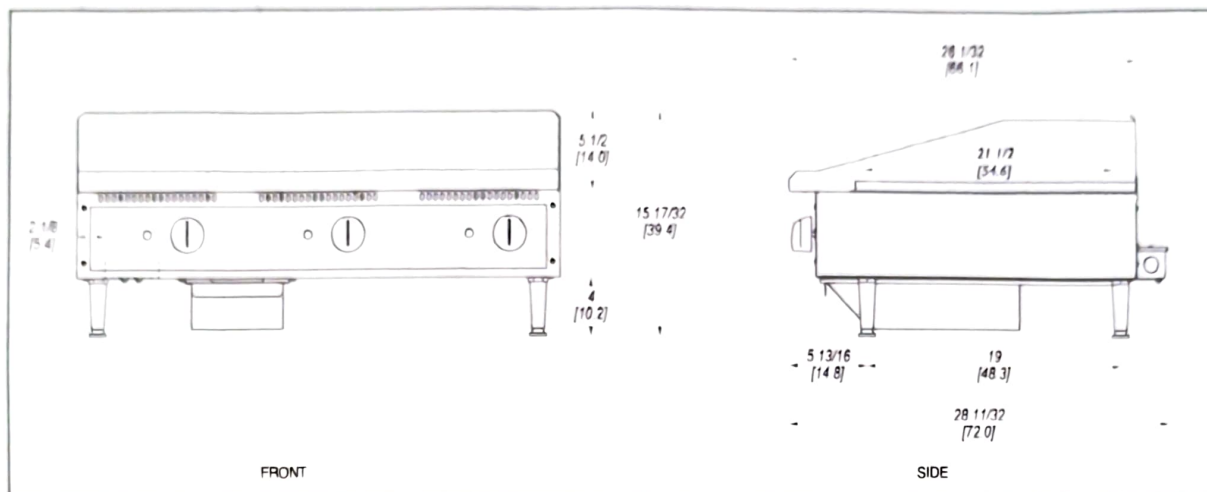
Warranty:

Toastmaster griddles are covered by Toastmaster's one year parts and labor warranty.



Electric Griddles

TMGE24, TMGE36, TMGE48



Model Number	TMGE24	TMGE36	TMGE48
Dimensions	24" W x 15-17/32" H x 27-13/16" L	36" W x 15-17/32" H x 27-13/16" L	48" W x 15-17/32" H x 27-13/16" L
Number of Controls	2	3	4
Griddle Plate Thickness	5/8"	5/8"	5/8"
Cook Zone Size	24"	36"	48"
Installed Weight (lbs.) (kg)	147 lbs. (67.0)	221 lbs. (100.5)	295 lbs. (134.1)
Shipping Weight (lbs.) (kg)	157 lbs. (71.4)	236 lbs. (107.3)	315 lbs. (143.2)

Model No.	Rated Wattage		3 Phase Loading KW Per Phase						Nominal Amps Per Line Wire							
	208V	240V	208V			240V			208V-3PH			240V-3PH			208V	240V
			X-Y	Y-Z	X-Z	X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	1PH	1PH
TMGE24	6,008	8,000	3	3	-	4	4	-	14.4	25	14.4	16.7	28.9	16.7	28.9	33.3
TMGE36	9,012	12,000	3	3	3	4	4	4	25	25	25	28.9	28.9	28.9	-	-
TMGE48	12,016	16,000	3	3	6	4	4	8	38.2	25	38.2	44.2	28.9	44.2	57.8	66.7

Typical Specifications:

Electric griddles are constructed of stainless steel front panel and reinforced wall aluminized steel side panels. Griddle plate is 5/8" (1.6 cm) thick highly polished steel with 4-3/8" (11.1 cm) wrap-around stainless steel splash guard. Unit has a 3-1/4" (8.3cm) wide front grease trough with grease chute and 4-1/2 qt.(4.257 L) stainless steel grease drawer. Unit is heated with a 4000 watt incoloy sheath type element every 12" (30.48 cm) of griddle width and is controlled with a snap-action thermostat. Thermostat knob is protected by a stainless steel bull nose front. Units are supplied with 4" (10.16 cm) die cast nickel plated legs that have a 1-3/8" (3.5 cm) adjustment. A junction box is provided for making electrical connections. Units are listed by Underwriters Laboratories, and are UL Sanitation approved. Printed In the U.S.A.

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

TM107/1060

Toastmaster

Toastmaster, in line with its policy to continually improve its product, reserves the right to change materials or specifications without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

THE MIDDLEBY CORPORATION
THE BRAND BEHIND THE BRANDS

Toastmaster® 10 Sunnen Dr, St. Louis MO 63143 • www.toastmastercorp.com

Toll Free: 1-800-264-7827 • Telephone: 1-314-781-2777 • Fax: 1-314-781-3636

Avantco EF40-208-3 40 lb. Electric Floor Fryer - 208V, 3 Phase

Item #177EF40C



Technical Data

Width	15 1/2 Inches
Depth	28 Inches
Height	44 3/8 Inches
Fry Pot Width	13 3/4 Inches
Fry Pot Depth	13 3/4 Inches
Amps	34 Amps
Hertz	60 Hz
Phase	3 Phase
Voltage	208 Volts
Wattage	12 Kilowatts

Features

- Energy Star rating ensures cost-efficiency and reduces carbon footprint
- Two twin baskets provide flexibility; 13 3/4" x 13 3/4" frying area
- Extra-wide cold zone traps sediment to conserve oil and reduce flavor transfer
- Built-in thermostat reacts and adjusts to varying load capacities
- Fully submersed elements offer superior heat absorption to lower energy costs; 208V, 3 phase

Certifications



Energy Star Qualified



Hardwired



ETL, US & Canada



ETL Sanitation

Technical Data

Capacity	40 lb.
Electric Fryer Usage	Medium Duty
Element Style	Ribbon
Features	Energy Star Qualified
Number of Fry Baskets	2 Fry Baskets
Number of Fry Pots	1 Fry Pot
Plug Type	Hardwire
Power Type	Electric
Type	Electric Floor Fryers

Notes & Details

Designed to maximize efficiency while ensuring simplicity, this Avantco EF40-208-3 40 lb. electric floor fryer is Energy Star-certified and provides all purpose, affordable frying in any kitchen! By maintaining full contact with the oil, the fryer's fully submersed elements provide superior heat absorption, which reduces recovery time and lowers overall energy consumption per pound of food. Not only does this save your staff valuable time during the dinner rush, but it also saves you money and increases profit margins.

Its extra-wide cold zone traps sediment below the cooking area, which helps conserve oil and reduces flavor contamination. The fryer's sloped bottom and drain pipe allow for quick, easy cleaning and maintenance. Plus, it features a stainless steel frypot, door, and backsplash, along with durable aluminized sides to stand up to the daily demands of your busy commercial kitchen. A built-in thermostat reacts and adjusts quickly to varying load capacities.

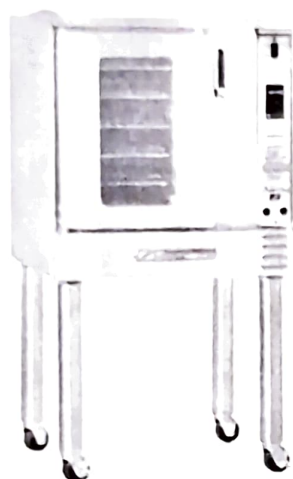
Get started frying right away with the included two fryer baskets! With an iron nickel coating, these baskets will withstand extreme temperatures in addition to preventing your fried foods from sticking to the bottom. This allows you to deep fry chicken wings, french fries, mozzarella sticks, or jalapeno poppers to golden perfection. Plus, the powder-coated green handle protects your staff from the heat and ensures they touch only the cool surface. This unit requires a 208V, 3 phase 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.



Take your bake anywhere! New Optional Ventless Internal Catalyst Design.

CONVECTION OVEN PLATINUM SERIES HALF-SIZE, ELECTRIC, SINGLE DECK



(PCHE75S/T shown with optional legs/casters)

STANDARD
PCHE75S/S

TOUCHSCREEN
PCHE75S/T

Standard Features

- 7.5 kW high efficiency heating elements
- Available standard depth
- Single deck convection oven is 33" in height (with 4" legs)
- Patented "plug-in, plug-out" control panel - easy to service
- Stainless steel front, sides and top
- Single door with window (Full 180° opening)
- Coved, fastener-free, porcelain enamel finish interior
- Two speed, 1/2 hp, fan motor
- 11-position rack guides and 5 plated oven racks
- Solid state temperature controls
- Forced cool down fan mode
- Oven "heat" light cycles with heating elements
- (1) year limited parts and labor warranty (reference <http://www.southbendnc.com/service.html> for limited warranty details).

Available Controls

SC-Standard Controls

140°F to 500°F solid state thermostat and 60 minute mechanical cook timer.

TC-Touchscreen Controls

150°F to 550°F temperature controller with 140°F to 200°F "Hold" thermostat. Digital display shows time and temperature. A fan cycle timer pulses the fan. Recipes can be created and used in oven group "Rack" mode to cook multiple items at once on different timers.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|--|---|---|
| <input type="checkbox"/> Stainless steel oven interior | <input type="checkbox"/> Stainless steel legs with rack pan guide kit | <input type="checkbox"/> 26" stainless steel legs with flanged legs |
| <input type="checkbox"/> Stainless steel solid door | <input type="checkbox"/> Stainless steel dirt tray | <input type="checkbox"/> 26" stainless steel legs with casters |
| <input type="checkbox"/> Casters 4" or 6" | <input type="checkbox"/> Ventless Design | <input type="checkbox"/> 26" stainless steel legs |
| <input type="checkbox"/> Manne edge top | <input type="checkbox"/> *(UL certified) | <input type="checkbox"/> 12" stainless steel legs |

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, top, and sides. Back is aluminized steel.

Doors: Single door with window. Stainless steel construction, heavy-duty welded steel frame and 5/8" diameter hinge pin.

Oven Interior: Porcelain enamel finish, coved, fastener free.

Rack and Rack Guides: Heavy-duty removable wire rack guides spaced on 1-5/8" centers offer 11 different rack positions. 5 wire racks provided with each oven.

Blower Fan and Motor: 1/2 hp, 2 speed motor, 1710/1120 r.p.m.

Oven Heating: Oven heating is regulated by an adjustable solid state thermostat control. Blower fan circulates air within the cavity "scrubbing"

heat to the oven interior for even heat distribution within the cavity. Manual reset high limit temperature control protects the oven from overheat condition.

Control Panel: Located on front, at right side of oven, away from heat zone. Removable panel opens downward for easy servicing.

Legs: 4" stainless steel legs standard or 26" stainless steel triangular legs.

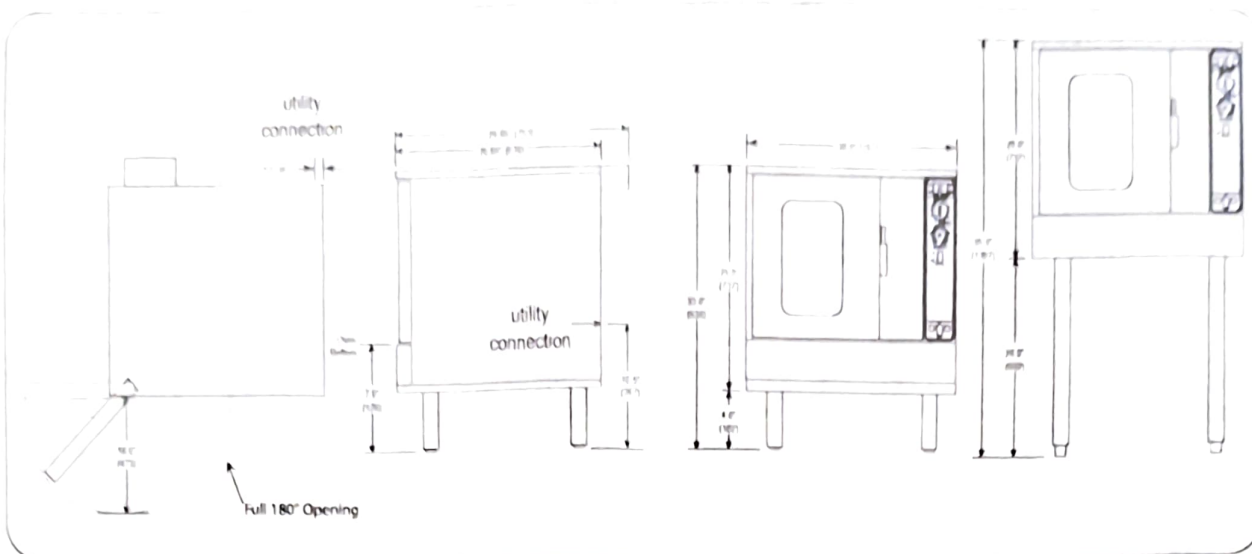
Electrical System: The sheath type electrical heating elements located at the rear of the oven function as a single heating unit with a combined rating of 7.5 kW. Available voltages include 208, 240, 380, and 480 VAC single or three phase, 50/60 Hz. Ovens equipped with 480VAC single or three phase heating elements use 240V controls and motors and do not require separate electrical lead wires.



NSF



Approval Notes _____



DIMENSIONS & WEIGHT

MODEL	OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
PCHE75S/S PCHE75S/T	15 1/8" (401)	21 3/8" (541)	20" (508)	13" (330)	21" (533)	57.50" (1461)	45 5/8" (1157)	45" (1143)	68.1 cu. ft. (1.93 cu. m.)	420 lbs (190.5 kg.)

Note: When shipped on 26" legs, crated height is 79" (2006 mm)

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

Standard: 1/2 horsepower, 2 speed motor, 1710/1120 rpm

ELECTRICAL DATA		AMPS PER LINE				
EACH OVEN	VOLTAGE	1 PHASE	3 PHASE			
			X	Y	Z	NEUT
7.5 kW Heating Elements	208 VAC, 60 HZ	36.1	20.9	20.9	20.9	0
	220/240 VAC, 50 HZ	28.7	16.6	16.6	16.6	0
	240 VAC, 60 HZ	31.3	18.1	18.1	18.1	0
	380/220 VAC, 50 HZ	19.8	11.4	11.4	11.4	0
	415/240 VAC, 50 HZ	31.3(X-Neut.)	10.5	10.5	10.5	0
	480 VAC, 60 HZ	15.7	9.1	9.1	9.1	0

* Electric units available for single or three phase operation and must be specified upon ordering. Add up to 4.3 amps for the control panel. Controls are single phase (line X and line Z on Delta - 208, 240, 480), (line Z and Neut. on 380, 415).

MISCELLANEOUS

- Clearances from combustibles: Back and left: 2" front and right: 0"
- Recommended: install under vented hood. Hood not required for ventless option.
- Check local codes for fire and sanitary regulations.

NOTICE:

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INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE



6

Kratos 28W-203 Electric Steam Table w/ Overshelf, 4 Wells - 57"W x 30"D x 34"H

Be the first to write a review

Stock No.: 99035 , Vendor Part No.: (1)65893+(4)87108+(1)22994

Price: \$1,399.00

1

Add To Cart

In Stock

Free shipping

Free Shipping in the contiguous U.S. Additional fees for lift gate and/or inside delivery may apply.

Ready to ship by truck ⓘ




...m and safe serving temperatures. Measuring 57"W x 30"D x 34"H, this hot food table is ideal for use in a variety of commercial foodservice settings, including self-serve buffets, cafeterias, or for holding popular menu items in bulk for fast-paced serving for takeout and delivery. A 57" over-shelf with sneeze guard is an ideal add-on accessory for this unit, offering additional storage and helping keep hot food contents protected from germs, for more sanitary service. Each steam table is constructed from durable 20 gauge stainless steel, which is easy to clean and disinfect. The unit includes a polyethylene cutting board for added convenience. Each steam table is UL and NSF certified, meeting key health and safety standards for use in commercial settings.

Check out our full selection of commercial cooking equipment at [Hubert.com](https://www.hubert.com).

Free Shipping in the contiguous U.S. Additional fees for lift gate and/or inside delivery may apply.

 Add To Favorites

 Print

 Add to Quote List

Share This Product:



Product Specifications

Stock No.	99035
VPN	(1)65893+(4)87108+(1)22994
Case Pack	1
Material	Stainless Steel
Gauge	20
Color	Grey
Length	30" in
Width	57" in
Height	34" in
Volts	120Volts
Watts	500Watts
Plug NEMA	5-30P
Shipping	Free Shipping in the contiguous U.S. Additional fees for lift gate and/or inside delivery

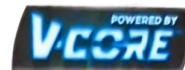
VICTORY.

7

PROJECT: _____
ITEM # _____ QTY: _____
MODEL # _____
AIA # _____ SIS # _____

VICTORY ELITE™ TOP MOUNT FREEZER

VEFSA-2D-SD-HC



EXCLUSIVE WARRANTY

- ▶ 6 Year Parts & Labor Warranty
- ▶ 7 Year Compressor Warranty
- ▶ Exclusive 2 Year Warranty On Magnetic Door Gaskets
- ▶ Lifetime Warranty On Handles & Hinges (parts only)



CABINET CONSTRUCTION

- Stainless Steel Front, Gray Coated Sides
- Aluminum Interior
- Snap-In, Magnetic Door Gasket(s)
- Heavy Duty Cam Lift Hinges
- Stay-Open Door Feature For Easy Product Loading
- Required Clearance Is 12" Top, 3" Rear And 0" Sides
- 6" Casters
- 8' Cord And Plug

FEATURES

- High Performance Refrigeration System With An Electronic Control
- Expansion Valve Technology
- Energy Efficient LED Lighting
- 6 Heavy Duty Epoxy Coated Shelves

REFRIGERATION

- Refrigeration System Uses R-290 Refrigerant To Comply With All Environmental Concerns
- Hot Gas Condensate Evaporator
- Adaptive Defrost For Reduced Energy Consumption And More Consistent Product Temperatures
- Epoxy Coated Evaporator Coil, Located Out Of The Food Zone
- Freezer Capable Of Maintaining Product Temperature Down To -10°F



Please Verify Qualifying Units By Visiting:
www.energystar.gov/cfs

OPTIONS & ACCESSORIES

- Stainless Steel Back
- Stainless Steel Breaker
- Seismic/Flanged Legs
- Stainless Steel Interior
- Tray Slides
- Additional Shelves: Heavy Duty Epoxy Coated Chrome Plated Or Stainless Steel
- Stainless Steel Exterior
- 6" Legs Or 3" Casters (no charge at time of order)
- Remote Models* (6" legs only) (refrigerant must be specified at time of order, see not on back page)

3779 Champion Blvd, Winston-Salem, NC 27105

ph: (888) 845-9800 | fax: (800) 253-5168

Sales@VictoryRefrigeration.com | VictoryRefrigeration.com

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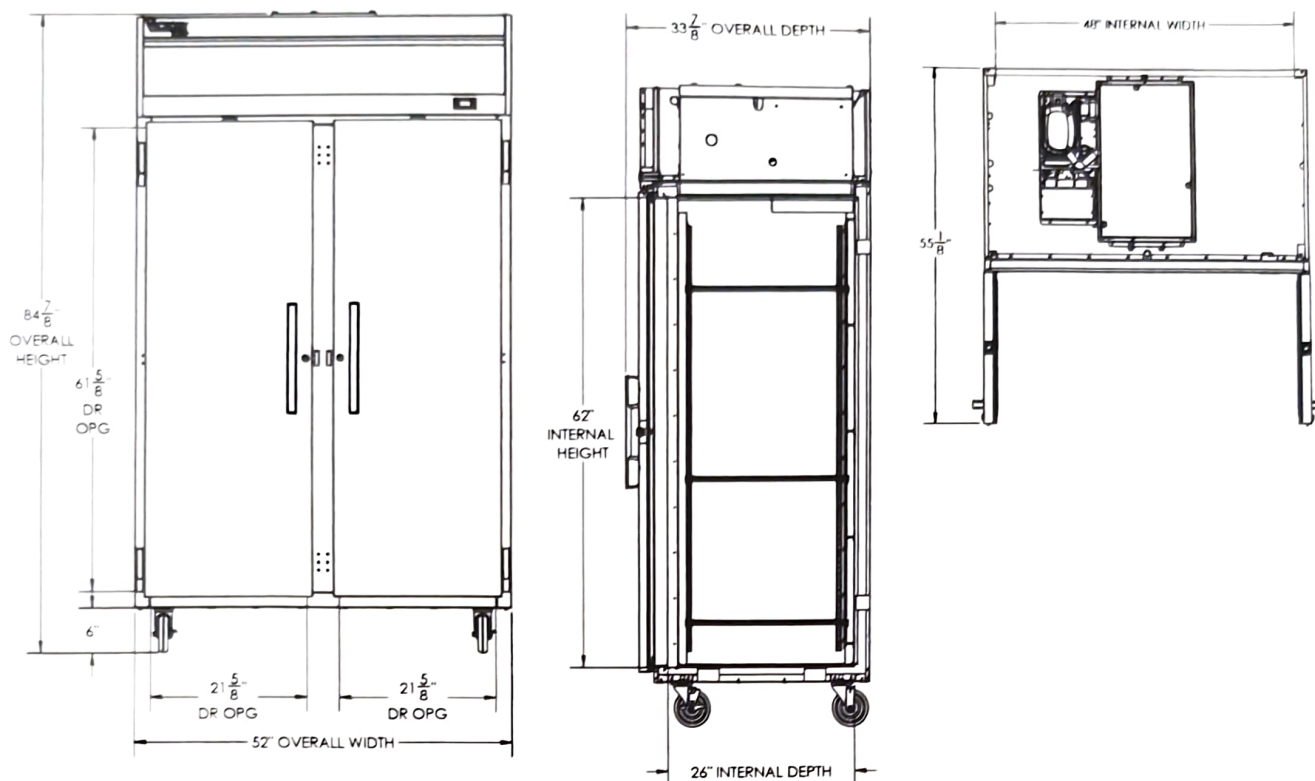
APPROVAL: _____ DATE: _____

VICTORY ELITE™ TOP MOUNT FREEZER



VICTORY ELITE™ TOP MOUNT FREEZER

VEFSA-2D-SD-HC



We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Dimensional tolerances +/- 1/4". Metric dimensions (MM)

12" Top and 3" rear clearance is required

CHARACTERISTICS		ELECTRICAL DATA		SHIPPING DETAILS	
Net Capacity (cubic ft.)	45.2	Cabinet Voltage	115/60/1	Height	88"
Width, Overall (in.)	52"	Total Amperes	10.0	Width	54"
Depth, Overall (with handles)	33 7/8"	NEMA Plug* (8' cord)	5-15P	Depth	36"
Height Overall (6" casters)	84 7/8"	REFRIGERATION DATA		Crated Weight	570 lbs
Depth, Door Open 90°	55 1/8"	Condensing Unit Size, HP*	3/4+	*NOTE: Remote units are field wired and comes with 6" legs. Refrigerant must be specified at time of order.	
Door Openings (in.)	21 5/8" x 61 5/8"	Refrigerant*	R290		
No. Of Doors/Shelves	2/6	Capacity (BTU/HR) (100°F/-20°F)	2580		
		Heat Rejection (BTU/HR)	3870		
		Charge (lbs/grams)	0.2866/130		

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an Ali Group Company



The Spirit of Excellence

TURBO REFRIGERATOR MANUFACTURER
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

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.

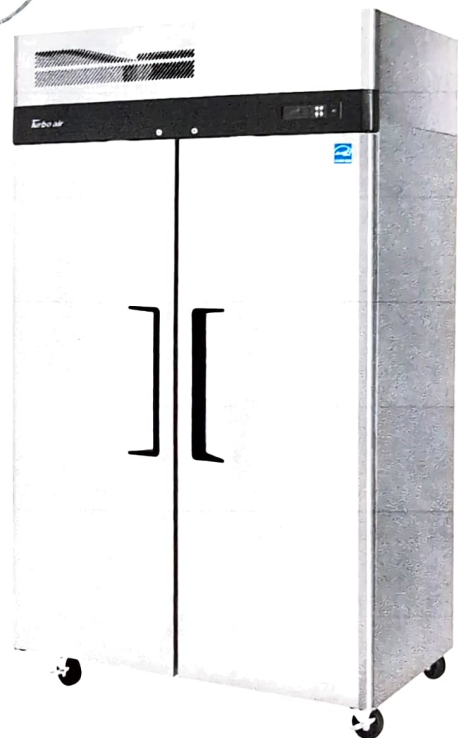
LED interior lighting

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

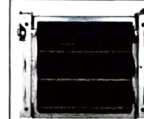
High-density polyurethane insulation

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

ETL

ETL

5 YEAR
WARRANTY

3 YEAR
WARRANTY


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

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

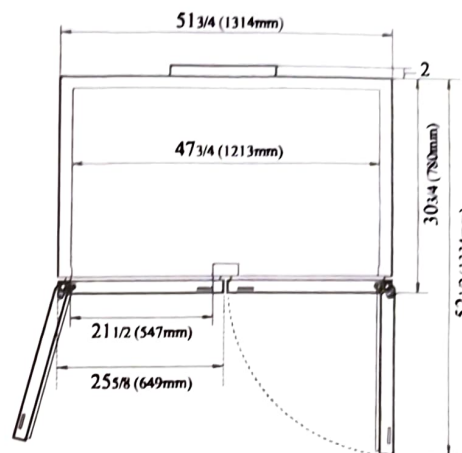
- Anti-corrosion coated evaporator
- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Door locks standard
- Magnetic door gaskets
- Solid and sturdy grille design

OPTIONAL ACCESSORIES

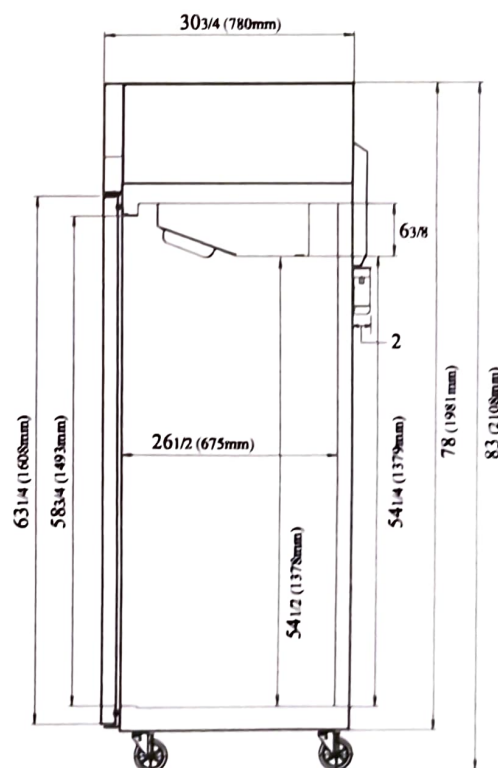
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: G8F1800101
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250 (each holds up to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

PLAN VIEW

(unit : inch)

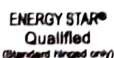


TOP VIEW



SIDE VIEW

Ver.20230119



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



Continued product development may necessitate specification changes without notice.



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U.S.A. FOODSERVICE DIVISION

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Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:
T-12-HC

T-Series:

Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant



T-12-HC

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- ▶ Stainless steel solid door and front. The very finest stainless with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.

Bottom mounted units feature:

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
T-12-HC	1	3	24 7/8 632	23 3/8 588	63 1/8 1604	1/8 N/A	115/60/1	2.5 N/A	5-15P	9 2.74	185 84

* Height does not include 1" (26 mm) for upper door hinge.

T-12 standard with leg levellers, optional 2 1/2" (64 mm) diameter castors available, legs not available.



APPROVALS:

AVAILABLE AT:

5/20

Printed in U.S.A.

Model:
T-12-HC

T-Series:

**Reach-In Solid Swing Door Refrigerator with
Hydrocarbon Refrigerant**

True®

STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Base rail fitted with leg levelers (legs not available).

DOOR

- Stainless steel exterior with white aluminum liner to match cabinet interior. Door extends full width of cabinet shell.
- Lifetime guaranteed recessed door handle. Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 20 13/16" L x 17" D (529 mm x 432 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Interior lighting - safety shielded. Lights activated by rocker switch mounted below door.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



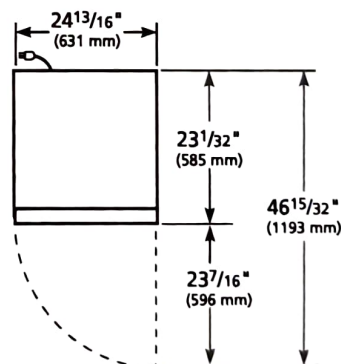
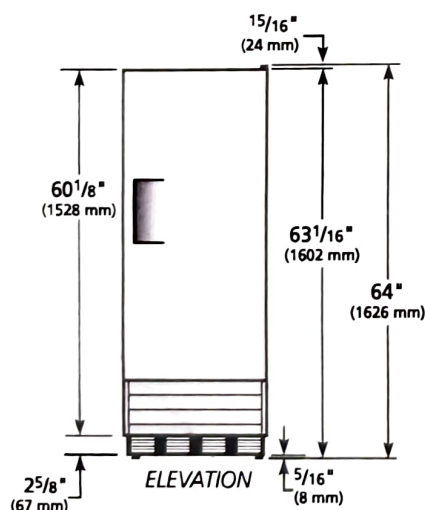
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ Additional shelves.

PLAN VIEW



PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE
WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
T-12-HC	TFAY55E	TFAY55S	TFAY55P	TFAY553	

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- *This Product is certified by ETL and compliant with UL standards.*

Mega Capacity Fridge for All Needs: Wilprep's 81" triple door commercial refrigerator offers a volume of 9 cu. ft. and a temperature range of 32-50°F, letting you properly store eggs, milk, vegetables, and more fresh produce for your business.

Efficient Air Cooling System: The Cubigel compressor and copper evaporator work together to ensure fast even cooling and optimal temperature levels throughout your reach-in commercial refrigerator, while the auto defrost design prevents frost or ice buildup.

Stainless Steel Build & Adjustable Shelves: Enjoy lasting durability and hassle free cleaning with both the interior and exterior crafted from quality stainless steel. Customize your storage using the 15 adjustable shelves, with each capable of holding up to 88 lb.

Smart Doors & LED Light: This commercial fridge features smart doors that automatically close when opened to 90° or less and remain open when opened past 90°. The LED lights up whenever you open the doors, allowing you to empty or stock up your refrigerator with ease.

Certified Safety: Enjoy worry free refrigeration with this merchandise fridge. Rest easy knowing it's certified for safety and quality by ETL, ETL Sanitation, and DOE. The product has been tested by Intertek, and meets the applicable requirements of Energy Star and CEC. Make a reliable choice for your business!



81" TRIPLE-DOOR COMMERCIAL REFRIGERATOR



R290
Refrigerant



Cubigel
Compressor



Air Circulating
Fan



Copper
Evaporator




Digital
Temp. Control



Auto
Defrost



 Shop Now

What are You looking for ...

Width 81 1/2 Inches

Depth 30 5/7 Inches

Height 81 8/9 Inches

Power Cord Length 98 3/7 Inches

Interior Width 77 1/6 Inches

Interior Depth 26 1/6 Inches

Interior Height 53 8/9 Inches

Shelf Width 24 3/8 Inches

Amps 3Amps

Hertz 60 Hertz

Hertz	60 Hertz
Voltage	115Volts
Capacity	60.9 cu. ft.
Casters	With Casters
Compressor Location	Bottom Mounted
Door Style	Swing
Door Type	Solid
Number of Shelves	88 lb.
Plug Type	3 Doors



Q Search



Number of Shelves 88 lb

Plug Type 3 Doors

Cooling Capacity 15 Shelves

Refrigerant Type NEMA 5-15P

Temperature Range 1364 BTU

Cooling power R-290

MANUAL



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Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA #

SIS #

Model:

TSSU-60-16-HC

Food Prep Table:

Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-60-16-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-16-HC	2	4	16	60 3/8 1534	30 3/8 766	36 3/4 934	1/3 N/A	115/60/1	6.5 N/A	5-15P	7 2.13	360 164

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.



APPROVALS:

AVAILABLE AT:

6/18-A

Printed in U.S.A.

Model:
TSSU-60-16-HC

Food Prep Table: Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant

True

STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27 1/2" L x 16" D (699 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 16 (1/2 size) 6 1/2" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



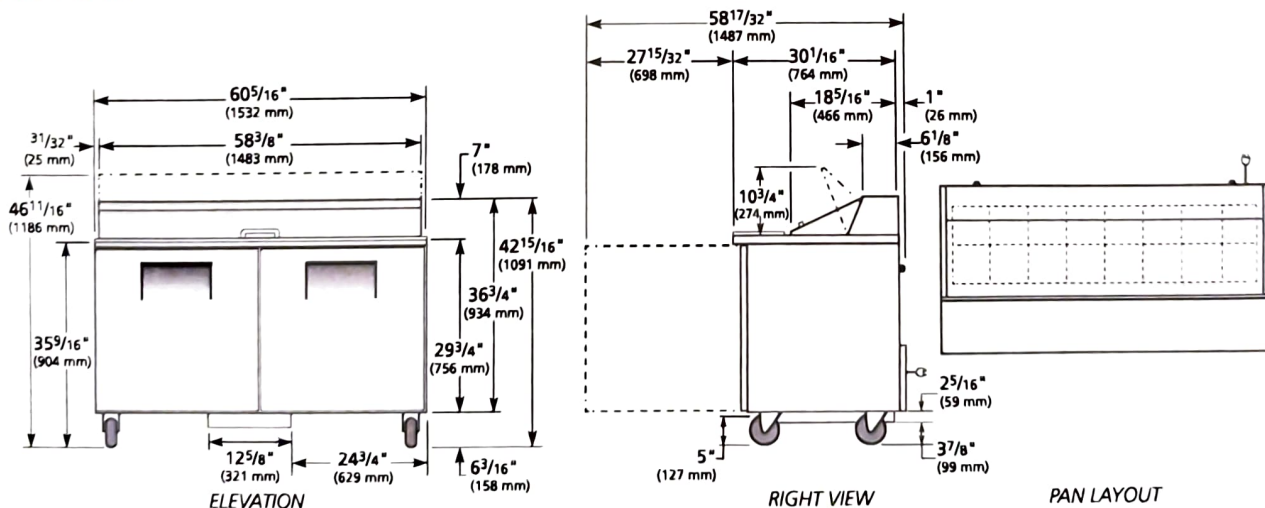
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ Barrel locks (factory installed). Requires one per door.
- ☐ Additional shelves.
- ☐ Single overshef.
- ☐ Double overshef.
- ☐ Flat lids.
- ☐ Sneezeguard.
- ☐ 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- ☐ 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- ☐ 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ☐ 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ☐ Crumb catcher. Requires crumb catcher cutting board for proper installation.
- ☐ Pan dividers.
- ☐ Exterior rectangular digital temperature display (factory installed).
- ☐ ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



WARRANTY

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TSSU-60-16-HC	TFNY08E	TFNY05S	TFNY08P	TFNY083	

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