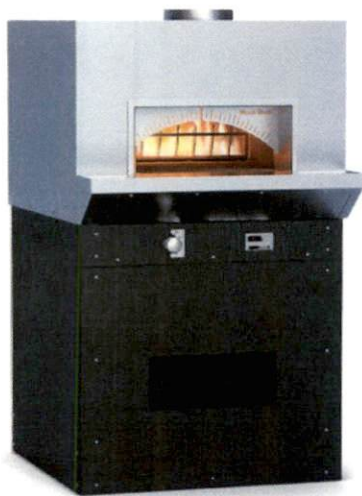


KITCHEN EQUIPMENT

Three Bay Sink	Regency 106" 16-Gauge Stainless Steel Three Compartment Commercial Sink with 2 Drainboards - 18" x 24" x 14" Bowls
Freezer	Avantco A-49F-HC 54" Solid Door Reach-In Freezer
Refrigerator	Avantco A-49R-HC 54" Solid Door Reach-In Refrigerator
Dish Sanitizer	NOBLE UH30-E
Pizza Prep Station	Avantco SSPPT-3 94" 3 Door Refrigerated Pizza Prep T able
Dough Press	Endurance XIM DA100M
Center Work/Refrigeration	Avantco SS-UC-60R-HC 60" Undercounter Refrigerator
Center Work/Freezer	Avantco SS-UC-60F-HC 60" Undercounter Freezer
Salad Prep Station	Avantco APT-48-HC 47" 2 Door Refrigerated Sandwich Prep T able
Shelving (2)	Regency 24" x 48" x 74" NSF Chrome Stationary Wire Shelving Starter Kit with 6 Shelves
Mop Sink	Regency 29" 16-Gauge Stainless Steel One Compartment Floor Mop Sink - 24" x 24" x 12" Bow
Grease Trap	Schier GB-50 Grease Interceptor 50 GPM/75 GPM 4" Plain/FPT Connections
Pizza Oven	Woodstone Bistro 4343 (WS-BL-4343
Hand Sinks (2)	Steelton #522HS12163

Wood Stone



BISTRO 4343 STONE HEARTH OVEN



Job Name	
Model	WS-BL-4343
Item#	

The Bistro 4343 oven features a door opening 24.5 inches wide x 7.5 inches high. The cooking area is 34 inches wide x 27 inches deep, resulting in a 6.4-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic cast-ceramic hearth and monolithic dome rest on a black powder coat steel stand while the oven body is enclosed with stainless steel.

The oven arrives completely assembled. However, using the optional Lifting System, the oven can be partially disassembled to fit through a 32-inch doorway—see the Installation and Operation Manual for details. It is ETL Listed, ready to install and is made in the USA.

Information about custom finishes, tools and accessories can be found online at: woodstone-corp.com.

HEARTH CAPACITY

8" pizzas:	8
10" pizzas:	6
12" pizzas:	4
16" pizzas:	2
Considered an operational challenge	

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12. Cook times will also vary depending on "style" of pizza.

FEATURES

- Compact Footprint
- Visible Flame
- Low to Medium Production
- High-Temp Cooking
- 3-5 Minute Pizzas

GUIDE TO MODEL NUMBERS

	Radiant Flame	Wood-Fired Only	Combination	Natural Gas	Liquid Propane
WS-BL-4343-RFG	X			-NG	-LP
WS-BL-4343-RFG-W	X		X	-NG	-LP
WS-BL-4343-W		X			

FUEL CONFIGURATIONS

GAS-FIRED ONLY: Configured to burn either natural gas (NG) or liquid propane (LP).*

☐ **RADIANT FLAME (RFG):** Heated by an easily adjustable radiant flame (80,500 BTU/hr max. NG) located in the rear of the cooking chamber. User control ensures the ability to balance the oven's radiated top heat with the heat being conducted and radiated from the floor.

☐ **WOOD-FIRED (W):** Wood-fired only.

☐ **COMBINATION (-W):** Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

*Gas type must be specified at time of order.



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tf. 800.988.8103
f. 360.650.1166

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1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
info@woodstone-corp.com
woodstone-corp.com

REVISED SPRING 2017, r01

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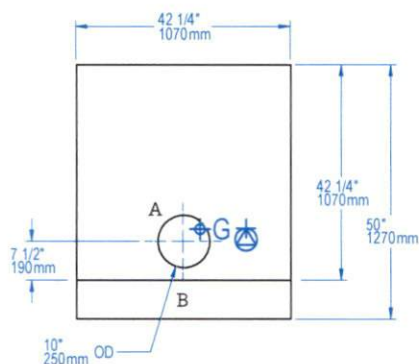
WARNING Cancer and Reproductive Harm - www.P65Warnings.ca.gov



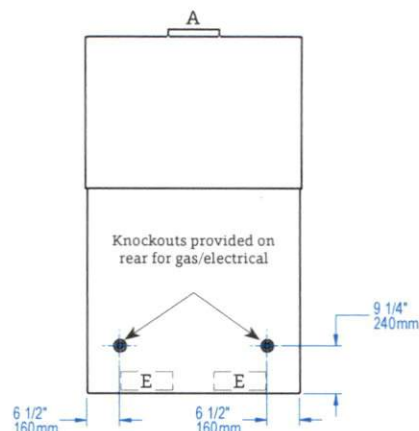
BISTRO 4343

STONE HEARTH OVEN • WS-BL-4343

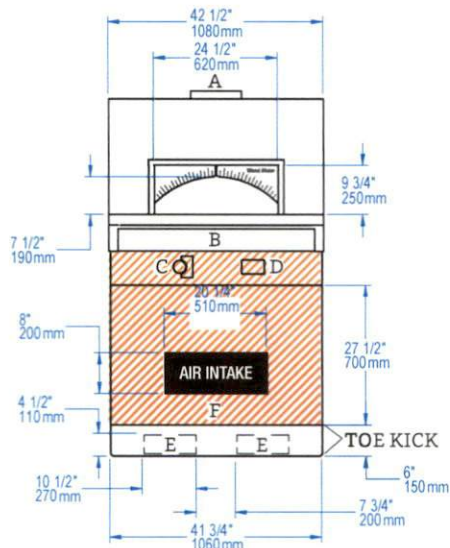
PLAN VIEW



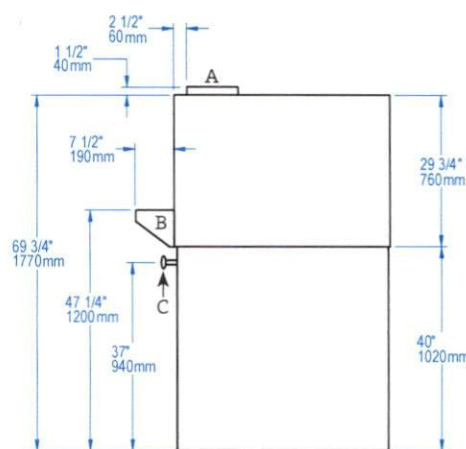
REAR VIEW



FRONT VIEW



SIDE VIEW



A	Flue Collar
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Here
	Electrical Connection
F	Service Panel or Optional Storage Box
	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

UTILITIES SPECIFICATIONS

GAS

Gas-Fired Only and Combination

3/4 inch gas inlet (FNPT)
80,500 BTU/hr - Natural Gas (NG)
OR
68,000 BTU/hr - Propane (LP)

ELECTRICAL

All Models

120 VAC, 2 A, 60 Hz
Connection made on the back of the oven control box. Remove front panel for access; use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

The Bistro 4343 has a 10-inch O.D. flue collar and can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Ship Weight: 2,100 lbs / 953 kg



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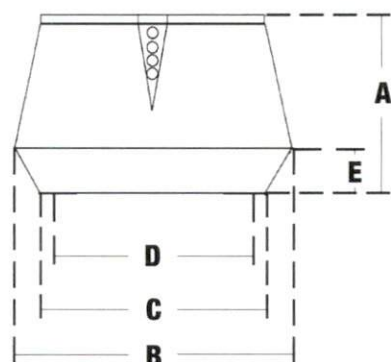
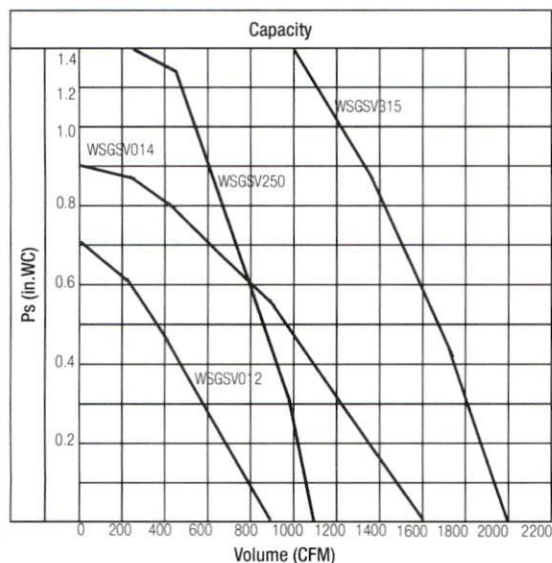
REVISED SPRING 2017

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EXHAUST FANS

Variable-Speed for Solid Fuel Venting



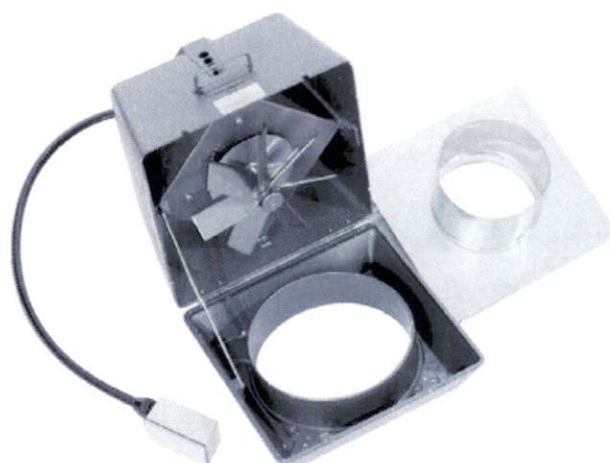
	WSGSV012	WSGSV014	WSGSV250	WSGSV315
A	11.03	13.20	13.20	16.94
B	15.37	19.11	19.11	25.61
C	12.22	15.17	15.17	20.69
D	10.72	13.04	9.85	15.76
E	3.15	3.94	3.94	5.12
Lbs.	46	60	60	92
Amps	1.4	2.9	2.9	5.8
Volts	120	120	120	120

Job Name

Model

WS-GSV-(012, 014, 250, 315)

Item#



Wood Stone is proud to carry the world's finest line of exhaust fans for solid fuel venting applications. The fans are designed to withstand the high temperatures associated with wood burning. The construction of the fan's axial vanes creates a self-cleaning effect. Whether venting your solid fuel appliance through a hood or through a direct chimney connection, the WS-GSV is the perfect fan for the job.

Made in Denmark by Exhausto, the WS-GSV is rated for continuous operation at 450 degrees F and comes with a flue adaptor for easy mounting on virtually any size stack. No roof curb is necessary for installation of WGSV fans. The fan comes with a rheostat switch which allows the operator to adjust the fan speed as necessary.



Wood Stone

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Revised July 2008

WOOD STONE CORPORATION

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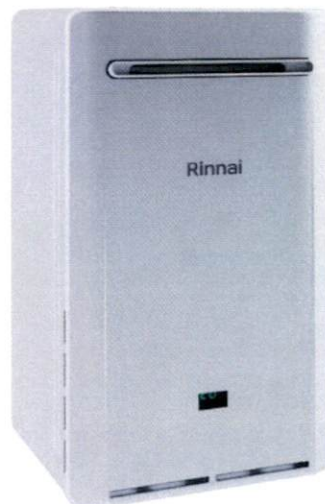
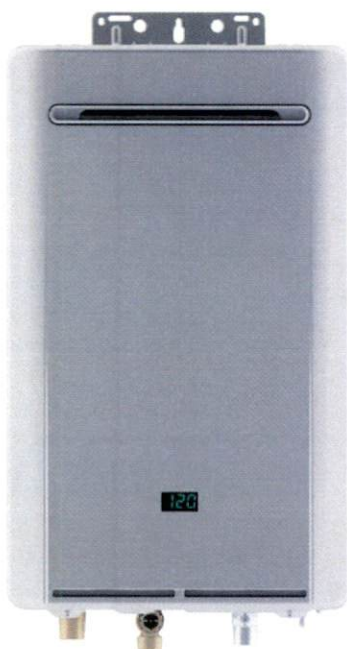
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Maximum Gallons per Minute (NA): 9.8

☐ 5.3
 ☐ 6.6
 ☐ 8.5
 ☒ 9.8

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Delivery

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Regency 1.15 GPM Wall-Mounted Pre-Rinse Faucet with 8" Centers and 12" Add-On Faucet

#600PRW812



Technical Data

Hose Length	44 Inches
Faucet Width	8 Inches
Faucet Height	40 7/8 Inches
Add-On Faucet	12 Inches
Add-on Flow Rate	2 GPM
Add-On Type	Swing
Cartridge Type	Ceramic
Faucet Centers	8 Inches
Finish	Chrome
Handle Type	Lever

Features

- 44" hose, 1.15 GPM spray valve
- Wall-mounted design with 8" centers, 1/2" NPT inlets
- Quarter-turn ceramic cartridges for long life and leak protection, check valves prevent backflow
- Easy to install faucet base and spray valve, chrome-plated brass construction
- 12" add-on faucet (2 GPM), 18" riser

Certifications



NSF/ANSI 61 & 372



NSF Listed



CSA, US and Canada

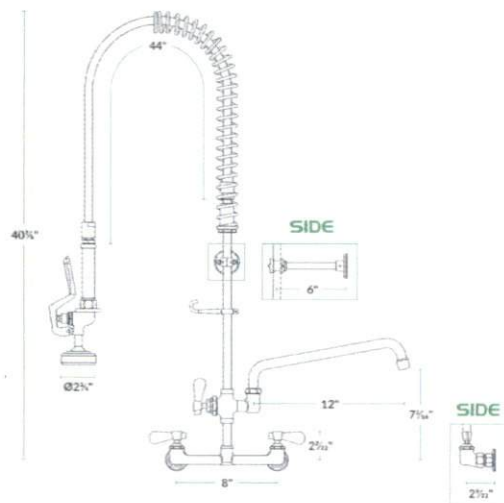


1/2" Water Connection

Technical Data

Features	NSF/ANSI 372 NSF/ANSI 61 With Riser
Material	Brass
Mounting Style	Wall Mounted
Mounting Type	Adjustable
Pre Rinse Unit Type	Hose and Spring
Spray Valve Flow Rate	1.15 GPM
Temperature Rating	140 Degrees F
Thread Size	55/64"-27 UNS
Water Inlet Size	1/2 Inches

Plan View



Notes & Details

This Regency wall-mounted pre-rinse faucet with 8" centers is perfect for rinsing excess food and sauces off of your dishes prior to running them through your commercial dish machine. A quality pre-rinse unit is vital to any dishroom, removing the heaviest food debris so that dishes come out clean and ready to use. Designed with a chrome-plated brass faucet body and ceramic cartridges, it's easy to see why Regency pre-rinses are a great solution for any business.

A long, 44" flexible hose gives you plenty of reach to deliver water where you need it, letting you handle glassware and dinnerware, or bulky items like pots and pans. The spray valve delivers a flow rate of 1.15 GPM, giving you the power needed to blast away food debris while being easy on your water bill. This pre-rinse unit also comes with a 12" add-on faucet for times when you need a normal faucet instead of a spray valve. It is perfect for filling up sink compartments to complete your warewashing tasks. It's also great for mixing up cleaning solutions in sanitation pails.

This reliable faucet uses ceramic cartridges, which provide a much lower fail rate than the compression cartridges widely used in the industry. In this design, 2 ceramic discs fit together to create a watertight seal when closed. This removes the need for a rubber seat washer, which is one of the most frequently replaced parts on a faucet. This is a wall-mounted faucet, and it comes with 8" adjustable centers that line up with your sink or mounting surface centers to make installation easy. A set of 1/2" NPT inlets make it easy to connect it to your facility's water lines. This pre-rinse unit comes with an 18" riser.

REGENCY
Tables and Sinks

Regency 29" 16-Gauge Stainless Steel One Compartment Floor Mop Sink - 24" x 24" x 12" Bowl

#600SM242412



Technical Data

Length	29 Inches
Width	29 Inches
Height	16 Inches
Bowl Depth	12 Inches
Bowl Front to Back	24 Inches
Bowl Left to Right	24 Inches
Features	Massachusetts Accepted Plumbing Product NSF Listed
Gauge	16 Gauge
Installation Type	Floor Model

Features

- Rounded corners for easy cleaning
- 16-gauge type 304-series stainless steel bowl
- 3 1/2" drain basket and wall clip included
- Bowl size is 24" x 24" x 12"
- Allows for easy disposal of water

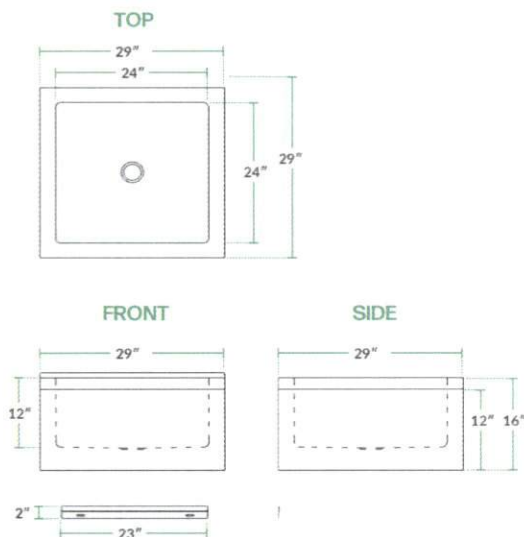
Certifications



Technical Data

Material	Stainless Steel
Stainless Steel Type	Type 304
Type	Mop Sinks

Plan View



Notes & Details

Keep your staff safe by eliminating heavy lifting of mop buckets with this 29" one compartment floor mop sink from Regency Tables and Sinks. The bowl is 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 that are made of 18-gauge stainless steel. Additionally, type 304 stainless steel is exceptionally corrosion-resistant and easy to clean! It also has TIG welded areas, which are blended to match adjacent surfaces to a satin-smooth finish.

The 24" x 24" x 12" compartment offers rounded corners and ample space to conveniently wash your mop. In addition, the drain includes a 3 1/2" basket strainer to eliminate the possibility of clogging. By regularly maintaining your drainage system, you will cut down on possible service and replacements costs.

Thanks to the high sides, 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. Perfect for use in any restaurant kitchen or dish room, this floor mop sink gives you a convenient and sanitary way of disposing dirty water and other liquids.

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.

REGENCY
Space Solutions

Regency 24" x 48" x 74" NSF Chrome Stationary Wire Shelving Starter Kit with 6 Shelves

#460EC2448K76



Technical Data

Length	48 Inches
Width	24 Inches
Height	74 Inches
Post Diameter	1 Inch
Assembly Options	Assembly Required
Capacity	3600 lb.
Capacity (per Shelf)	600 lb.
Casters	Without Casters
Color	Silver
Finish	Chrome

Features

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

Certifications



Technical Data

Material	Metal Wire
Number of Shelves	6 Shelves
Size	24" x 48"
Style	Adjustable Stationary Vented
Type	Shelving Kits
Usage	Dry Environments Front of House Garage Kitchens Retail Stock Rooms Warehouse

Notes & Details

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

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

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

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



Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

NOBLE UH30-E

NOBLE UH30-E



Standard Features

- Built-in booster heater with Sani-Sure™ final rinse system
- Automatic tank fill
- Push button start
- Solid state controls
- Digital LED display
- Delime cycle
- Labyrinth type door design
- Automatic pumped drain for floor and wall drain installations
- Stainless steel wash pump
- Door switch
- Built-in chemical pumps and priming switches
- One (1) each peg and combination rack included

Mandatory Specs

Specify voltage _____

Options

- ☐ Water Hammer Arrestor
- ☐ Back Panel
- ☐ Drain Water Tempering Kit
- ☐ Pressure Regulator
- ☐ Scale Prevention System (SPS)
- ☐ Replacement Cartridge for SPS
- ☐ Tie Down

Accessories

- ☐ 36-Compartment Rack
 - ☐ 4-1/8" tall (105 mm)
 - ☐ 5-5/8" tall (143 mm)
 - ☐ 7" tall (178 mm)
- ☐ Combination Rack
- ☐ Peg Rack
- ☐ Machine Stand
 - ☐ 6" (152 mm) high
 - ☐ 18" (457 mm) high

Specifications

- Uses 0.60 gallons (2.3 liters) of water per rack
- Cleans 36 (27)* racks per hour
- Three selectable cycles:
 - Normal - 100 seconds
 - Heavy - 168 seconds
 - Extra-Heavy - 268 seconds
- Powerful 1 hp wash pump motor
- Air insulated between body and stainless steel housing
- Durable stainless steel construction

Notes:

A vent hood is not recommended above the NOBLE UH30-E as it does not produce excessive vapors. Always check with the local building code to know what type of ventilation is required for commercial dish machine installations in your area.

Normal operation of the NOBLE UH30-E generates steam that may escape from the door. Materials such as wood laminate, veneers, etc. are unsuitable for use in areas exposed to dishwasher steam and detergents. Stainless steel or other moisture-resistant shields are recommended for surfaces adjacent to NOBLE UH30-E sides and top.



Intertek



Intertek

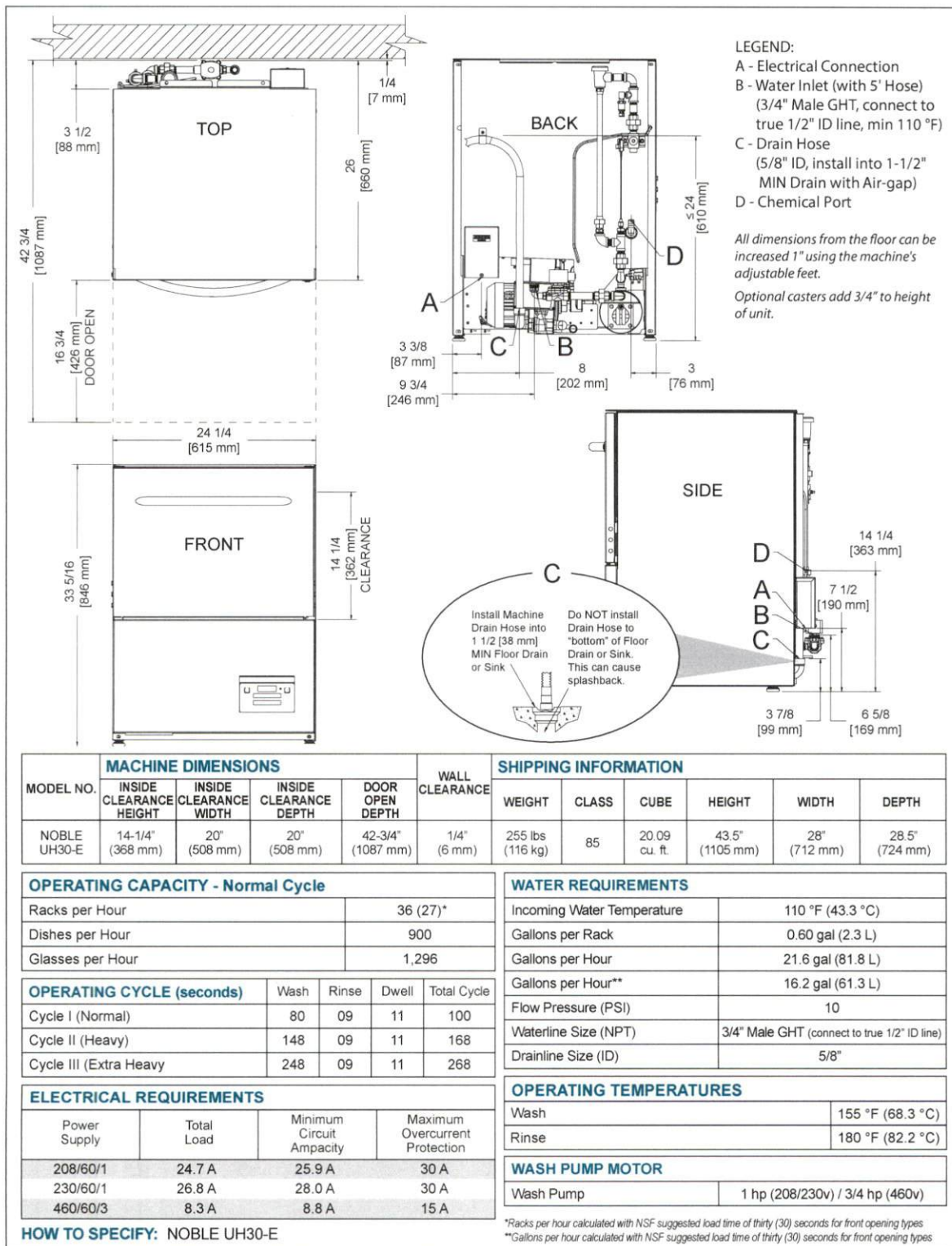


*Racks per hour calculated with NSF suggested load time of thirty (30) seconds for front opening type

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NOBLE UH30-E



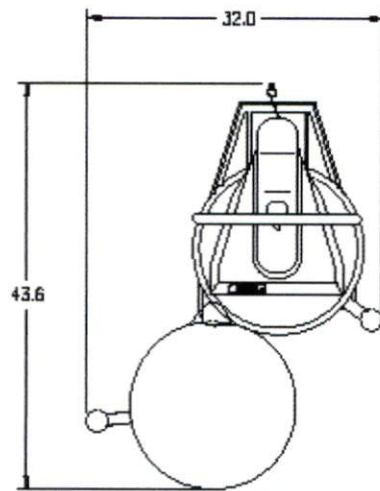
www.nobleproducts.biz

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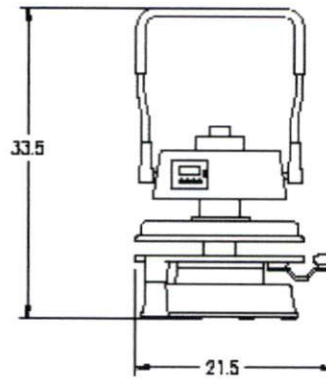
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Endurance X1M

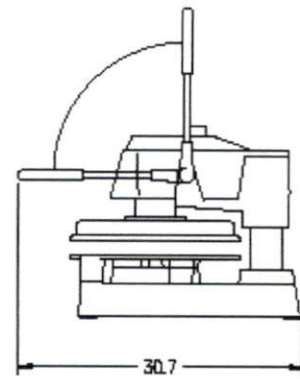
DP1100M



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

Equipment Details

Temperature Control	Yes	Pies Per Hour	200+
Maximum Heat	450F/232C	Shipping Weight	175lbs/79kg
Programmable Timer	Yes	Machine Weight	140lbs/63kg
Thickness Control	No	Voltage	120/220/240
Power Cord Length	72"	Wattage	1500
Plug	NEMA 5-20P/6-15P CEE7/7	Amps	12.5/6.3/6.8



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ENDURANCE SERIES

Consistency and Control Baked In

The Endurance X1M manual dough press is designed for mid-volume kitchens, and consistency. Endurance X1M uses a single upper heated platen to help your dough relax, press, and hold its shape. It includes handy features like an automatic timer, digital counter, and temperature controls.



Endurance X1M

Manual Dough Press with Mold Insert
DP1100M



Mold Perfect Pies

Choose from 8-inch up to 16-inch embedded molds for perfectly pressed pizza dough in seconds.



150-250 PIZZAS PER HOUR



HEATED UPPER PLATEN LIFETIME LIMITED WARRANTY



PERFECT CRUST EVERYTIME



PRESSED IN SECONDS



Item #: 178SSUC60RHC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-UC-60R-HC 60" Undercounter Refrigerator

Item #178SSUC60RHC



Technical Data

Width	60 1/4 Inches
Depth	29 1/2 Inches
Height	35 1/4 Inches
Power Cord Length	84 Inches
Interior Width	55 5/8 Inches
Left Door Opening Width	25 11/16 Inches
Right Door Opening Width	25 11/16 Inches
Shelf Width	27 1/4 Inches
Interior Depth	22 7/8 Inches
Shelf Depth	17 Inches

Features

- Strong and sleek 430 type stainless steel exterior
- 304 type stainless steel interior maintains temperatures from 33 to 40 degrees Fahrenheit
- Foamed-in-place polyurethane insulation
- Easy-to-read digital temperature controller and auto-defrost function
- 115V; 1/3 hp

Certifications



ETL, US



5-15P



ETL Sanitation

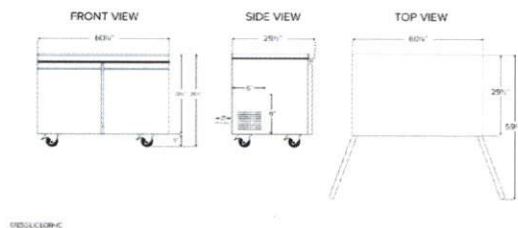
Avantco Refrigeration



Technical Data

Interior Height	23 1/2 Inches
Work Surface Height	35 1/4 Inches
Amps	2.6 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	285 Watts
Access Type	Doors
BTU (LBP)	881 BTU
Capacity	14.2 cu. ft.
Capacity (per Shelf)	88 lb.
Compressor Location	Rear Mounted
Compressor Style	Side / Rear Breathing
Door Style	Swing
Door Type	Solid
Features	Removable Magnetic Door Gaskets Self-Closing Doors
Hinge Location	Left Right
Horsepower	1/3 hp
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	3.5 oz.
Refrigerant Type	R-290
Starting Amps	7.8 Amps
Starting Wattage	855 Watts
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Capacity	441 lb.
Type	Refrigerators Undercounter Refrigerators

Plan View





Avantco Refrigeration

Notes & Details

Make cold food storage as convenient as possible with the Avantco 60" undercounter refrigerator. With a spacious refrigerated portion readily accessible through its two doors, the unit opens up to two shelves to help you organize your ingredients and best utilize the 14.2 cu. ft. interior. Plus, because they each accommodate up to 88 lb., the epoxy-coated steel shelves are well equipped for holding heavy bulk ingredients, from dozens of eggs to jars of condiments and sauces.

This unit is designed for outstanding durability to ensure that it withstands tough, busy kitchen environments with ease. It features a 430 type stainless steel exterior, which provides both strength and a smooth, sleek appearance. The interior, made with 304 type stainless steel, also offers the durability necessary for heavy, regular use. Because of its undercounter design, the unit effortlessly adds refrigerated storage space without requiring space devoted solely to its footprint.

This refrigerator ensures optimal performance by operating with a 1/3 hp refrigeration system that circulates R290 hydrocarbon refrigerant to maintain temperatures from 33 to 40 degrees Fahrenheit. R290 refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. The foamed-in-place polyurethane insulation helps to maintain internal temperatures and adds rigidity to the body's structure.

Operation of the refrigerator is easy, thanks to its special features. Monitor it by consulting the interior wall-mounted thermometer, and use the auto-defrost feature on the pre-programmed digital controller to maintain the refrigerator in tip-top shape. At the end of the day, take advantage of the casters and roll the unit aside to thoroughly clean the area. This undercounter unit requires a 115V electrical connection for operation.

⚠ 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.



Item #: 178SSUC60FHC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-UC-60F-HC 60" Undercounter Freezer

Item #178SSUC60FHC



Technical Data

Width	60 1/4 Inches
Depth	29 1/2 Inches
Height	35 1/4 Inches
Power Cord Length	84 Inches
Interior Width	55 5/8 Inches
Left Door Opening Width	25 11/16 Inches
Right Door Opening Width	25 11/16 Inches
Shelf Width	27 1/4 Inches
Interior Depth	22 7/8 Inches
Shelf Depth	17 Inches

Features

- Strong and sleek type 430 stainless steel exterior
- Type 304 stainless steel interior maintains temperatures from -8 to -1 degrees Fahrenheit
- Foamed-in-place polyurethane insulation
- Easy-to-read digital temperature controller
- 115V; 2/3 hp

Certifications



ETL, US



5-15P



ETL Sanitation

Avantco Refrigeration

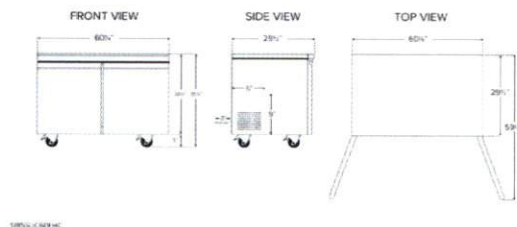


Avantco Refrigeration

Technical Data

Interior Height	23 1/2 Inches
Work Surface Height	35 1/4 Inches
Amps	4.5 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	345 Watts
Access Type	Doors
BTU (LBP)	1692 BTU
Capacity	14.2 cu. ft.
Capacity (per Shelf)	88 lb.
Compressor Location	Rear Mounted
Compressor Style	Side / Rear Breathing
Door Style	Swing
Door Type	Solid
Features	Removable Magnetic Door Gaskets
Hinge Location	Left Right
Horsepower	3/5 hp
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	3.9 oz.
Refrigerant Type	R-290
Starting Amps	13.5 Amps
Starting Wattage	1035 Watts
Style	Counter Height
Temperature Range	-8 - -1 Degrees F
Top Capacity	441 lb.
Type	Freezers Undercounter Freezers

Plan View





Notes & Details

Make cold food storage as convenient as possible with the Avantco 60" undercounter freezer. With a spacious refrigerated portion readily accessible through its two doors, the unit opens up to two shelves to help you organize your ingredients and best utilize the 14.2 cu. ft. interior. Plus, because they each accommodate up to 88 lb., the epoxy-coated steel shelves are well equipped for holding heavy bulk ingredients, from dozens of eggs to jars of condiments and sauces.

This unit is designed for outstanding durability to ensure that it withstands tough, busy kitchen environments with ease. It features a 430 type stainless steel exterior, which provides both strength and a smooth, sleek appearance. The interior, made with 304 type stainless steel, also offers the durability necessary for heavy, regular use. Because of its undercounter design, the unit effortlessly adds frozen storage space without requiring space devoted solely to its footprint.

This freezer ensures optimal performance by operating with a 2/3 hp refrigeration system that circulates R290 hydrocarbon refrigerant to maintain temperatures from -8 to -1 degree Fahrenheit. R290 refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. The foamed-in-place polyurethane insulation helps to maintain internal temperatures and adds rigidity to the body's structure.

Operation of the freezer is easy, thanks to its special features. Monitor it by consulting the interior wall-mounted thermometer, and use the auto-defrost feature on the pre-programmed digital controller to maintain the freezer in tip-top shape. 2 1/2" casters make moving simple for easy cleaning and bring the unit to an ADA-compliant working height. This undercounter unit requires a 115V electrical connection for operation.

⚠ 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.



Item #: 178SSPPT3 Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SSPPT-3 94" 3 Door Refrigerated Pizza Prep Table

Item #178SSPPT3



Technical Data

Width	93 13/16 Inches
Depth	31 1/2 Inches
Height	43 13/16 Inches
Power Cord Length	98 1/2 Inches
Cutting Board Width	93 13/16 Inches
Interior Width	73 1/2 Inches
Left Door Opening Width	22 1/16 Inches
Middle Door Opening Width	22 1/16 Inches
Nominal Width	93 Inches
Packaging Width	99 Inches

Features

- Top rail accommodates (12) 1/3 size, 6" deep food pans
- Cutting board built-in for convenient prep space
- Maintains temperatures between 33 and 40 degrees Fahrenheit
- Stainless steel exterior and interior; foamed-in-place polyurethane insulation
- R290 refrigerant; 115V; 1/2 hp

Certifications



ETL Sanitation



ETL, US & Canada



5-15P

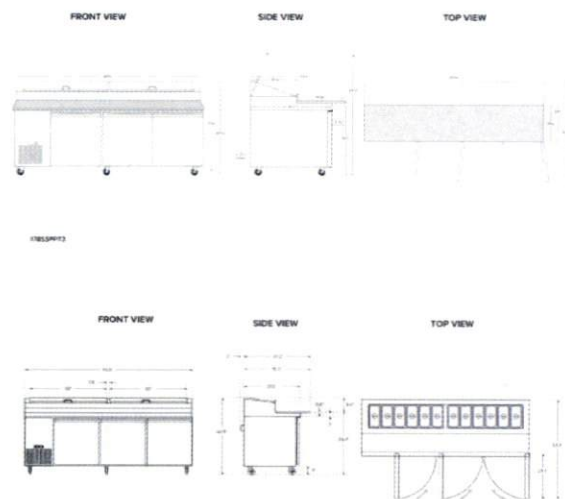
Avantco Refrigeration



Technical Data

Right Door Opening Width	22 1/16 Inches
Shelf Width	23 1/8 - 25 3/16 Inches
Cutting Board Depth	19 7/16 Inches
Depth (with Cutting Board)	37 1/8 Inches
Interior Depth	26 3/16 Inches
Packaging Depth	36 5/8 Inches
Shelf Depth	24 3/8 Inches
Cutting Board Height	3/4 Inch
Height with Lid Open	56 5/8 Inches
Interior Height	22 7/8 Inches
Packaging Height	45 7/8 Inches
Work Surface Height	35 1/4 Inches
Amps	6.6 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	660 Watts
1/3 Size Pan Capacity	12 Pans
Access Type	Doors
BTU (LBP)	1285 BTU
Capacity	25.3 cu. ft.
Capacity (per Shelf)	88 lb.
Compressor Style	Side / Rear Breathing
Construction	Stainless Steel
Door Style	Swing
Door Type	Solid
Features	Automatic Electric Defrost Digital Temperature Controller
Horsepower	1/2 hp
Insulation Material	Polyurethane Foam
Material	Stainless Steel
Maximum Ambient Temperature	90 Degrees F
Net Weight	534 lb.
Number of Doors	3 Doors
Number of Shelves	3 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	3.9 oz.
Refrigerant Type	R-290
Refrigeration Type	Air Cooled
Shelf Material	Epoxy-Coated Steel
Starting Amps	19.8 Amps
Starting Wattage	1980 Watts
Temperature Range	33 - 40 Degrees F
Top Capacity	353 lb.

Plan View



Notes & Details

Optimize your back-of-house operations with this Avantco SSPT-3 94" 3 door refrigerated pizza prep table, and better keep up with customer demands. Whether used in a university, pizza parlor, or resort, this unit is sure to streamline the pizza preparation process with its convenient features and capacity. Its top rail, for instance, accommodates up to (12) 1/3 size food pans up to 6" deep (sold separately). These pans are great for holding common pizza toppings, from pepperoni and cheese to green pepper or ham. Plus, a lift-up lid encloses the pan rail to maintain proper, food safe temperatures. A full-length cutting board, which is 19 7/16" deep, is mounted to the table surface, providing a place for slicing ingredients and assembling pies. Divider bars are also included for ultimate convenience.

Beneath the workspace is additional storage space. Because it's refrigerated, the space is great for storing back-up ingredients, such as sauce and dough, as well as less common toppings. Three epoxy-coated shelves are included and can each accommodate up to 88 lb. of weight, helping to organize your assorted supplies.

The unit's 1/2 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit, ensures high-quality performance. It circulates R290 refrigerant, which is a specialized variant that has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3.

The unit's construction is tailor made for commercial use. It features a 430 type stainless steel exterior and 304 type stainless steel interior, and it's fortified with foamed-in-place polyurethane insulation. The insulation also helps to promote proper temperature retention. For operation, the prep table requires a 115V 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.



Item #: 178APT48HC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco APT-48-HC 47" 2 Door Refrigerated Sandwich Prep Table

Item #178APT48HC



Technical Data

Width	46 3/4 Inches
Depth	31 Inches
Height	42 3/8 Inches
Power Cord Length	84 Inches
Cutting Board Width	46 3/4 Inches
Interior Width	42 7/8 Inches
Left Door Opening Width	19 3/8 Inches
Nominal Width	48 Inches
Right Door Opening Width	19 3/8 Inches
Shelf Width	20 13/16 Inches

Features

- Features an aluminum interior with 304 stainless steel floor
- Top holds up to (12) 1/6 size, 6" deep food pans (sold separately)
- Two self-closing swing doors with recessed handles
- Includes a removable, full-length 11 1/2" deep cutting board
- 115V; 1/4 hp

Certifications



ETL, US & Canada



5-15P



ETL Sanitation

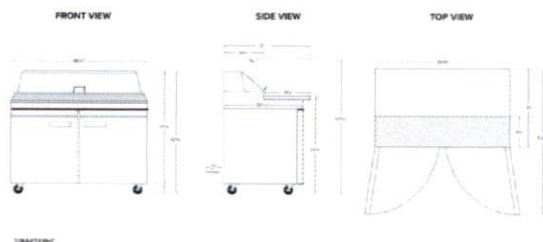
Avantco Refrigeration



Technical Data

Cutting Board Depth	11 1/2 Inches
Interior Depth	23 3/4 Inches
Shelf Depth	17 1/16 Inches
Height with Lid Open	47 5/16 Inches
Interior Height	23 1/2 Inches
Work Surface Height	35 1/4 Inches
Amps	4.9 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	490 Watts
1/6 Size Pan Capacity	12 Pans
Access Type	Doors
BTU (LBP)	1285 BTU
Capacity	12 cu. ft.
Capacity (per Shelf)	88 lb.
Casters	With Casters
Compressor Location	Rear Mounted
Compressor Style	Side / Rear Breathing
Construction	Stainless Steel and Aluminum
Door Style	Swing
Door Type	Solid
Features	Removable Magnetic Door Gaskets
Hinge Location	Left Right
Horsepower	1/4 hp
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	3.9 oz.
Refrigerant Type	R-290
Refrigeration Type	Air Cooled
Starting Amps	14.7 Amps
Starting Wattage	1470 Watts
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Type	Standard Top
Type	Prep Refrigeration

Plan View





Avantco Refrigeration

Notes & Details

The perfect size for any operation that wants to add signature sandwiches and salads to the menu, the Avantco APT-48-HC 47" sandwich and salad prep table gives you the convenience of ingredient storage and plenty of prep space all in a small, space-saving footprint! This unit features a top that can hold up to (12) 1/6 size, 6" deep food pans (sold separately) full of your most commonly used meats, cheeses, and toppings, and an insulated lid to keep in cold temperatures when not in use. An 11 1/2" deep cutting board gives you plenty of space to assemble your culinary creations, and the exterior sides and door are made from 430 stainless steel to stand up to the rigors of day to day use.

To help you spend more time at the prep line, the refrigerated cabinet base below the work area gives you room to store extra ingredients, garnishes, condiments, or topping pans, and it is made of painted aluminum with a 304 stainless steel floor for durability. Plus, two adjustable epoxy coated shelves helps you stay organized. Thanks to the efficient, foamed-in-place polyurethane insulation, the unit maintains a temperature range of 33 to 40 degrees Fahrenheit. This ensures that all food held in the unit remains at a food safe temperature and is ready to serve to customers! At the end of the day, take advantage of the casters and roll the unit aside to thoroughly clean the area. Divider bars are also included for ultimate convenience.

This unit ensures optimal performance by operating with a 1/4 hp refrigeration system that circulates R290 refrigerant. It requires a 115V electrical connection for operation.

⚠ 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.



Item #: 178A49FHC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco A-49F-HC 54" Solid Door Reach-In Freezer

Item #178A49FHC



Technical Data

Width	54 Inches
Depth	32 3/16 Inches
Height	82 1/2 Inches
Power Cord Length	96 Inches
Interior Width	49 3/8 Inches
Left Door Opening Width	22 9/16 Inches
Right Door Opening Width	22 9/16 Inches
Shelf Width	23 1/4 Inches
Interior Depth	27 1/8 Inches
Shelf Depth	23 5/8 Inches

Features

- Corrosion-resistant stainless steel exterior and aluminum interior with 304 stainless steel floor
- Features 2 self-closing and stay-open locking doors
- Includes 6 epoxy coated shelves with 88 lb. capacity each
- Digital temperature controller with automatic defrost function
- R-290 refrigerant; 115V; 1 2/7 hp

Certifications



5-15P



ETL, US



ETL Sanitation

Avantco Refrigeration

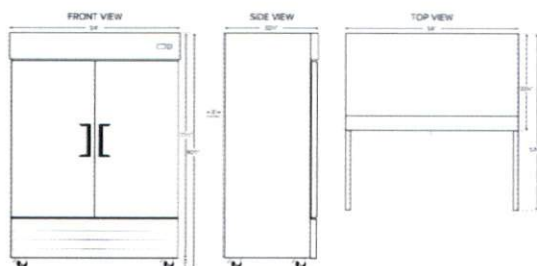


Avantco Refrigeration

Technical Data

Interior Height	53 1/2 Inches
Amps	8.5 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	780 Watts
Access Type	Doors
BTU (LBP)	2614 BTU
Capacity	46.65 cu. ft.
Capacity (per Shelf)	88 lb.
Casters	With Casters
Color	Silver
Compressor Location	Bottom Mounted
Construction	Stainless Steel and Aluminum
Door Style	Swing
Door Type	Solid
Dutch Half Doors	Without Dutch Half Doors
Features	Removable Magnetic Door Gaskets
Handle Material	Plastic
Hinge Location	Left Right
Horsepower	1 2/7 hp
Installation Type	Freestanding
Number of Doors	2 Doors
Number of Shelves	6 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	4.6 oz.
Refrigerant Type	R-290
Sections	2 Sections
Starting Amps	25.5 Amps
Starting Wattage	2340 Watts
Temperature Range	-8 - -1 Degrees F
Type	Freezers

Plan View





Notes & Details

Your establishment relies on refrigeration for proper food safety, and with this Avantco A-49F-HC 54" solid door freezer, you receive performance you can depend on! A painted aluminum interior with a 304 stainless steel floor gives you increased durability, while (2) 430 stainless steel doors and exterior sides give it a sleek appearance. For convenience, 6 epoxy coated shelves feature shelf clips for customization when desired.

Designed to maintain temperatures from -8 to -1 degree Fahrenheit, this freezer boasts a bottom-mounted 1 2/7 hp compressor that Uses R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. In addition, the bottom-mounted design makes it easy for employees to load and unload products due to the raised bottom shelf. For optimal temperature retention, the entire cabinet is foamed-in place using polyurethane insulation. Other helpful features include stay open doors with locks, automatic defrosting, and a digital temperature control with digital display. This item requires a 115V electrical connection for operation.

⚠ 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.

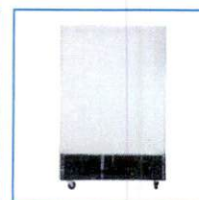


Item #: 178A49RHC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco A-49R-HC 54" Solid Door Reach-In Refrigerator

Item #178A49RHC



Technical Data

Width	54 Inches
Depth	32 3/16 Inches
Height	82 1/2 Inches
Power Cord Length	96 Inches
Interior Width	49 3/8 Inches
Left Door Opening Width	22 9/16 Inches
Right Door Opening Width	22 9/16 Inches
Shelf Width	23 1/4 Inches
Interior Depth	27 1/8 Inches
Shelf Depth	23 5/8 Inches

Features

- Corrosion-resistant stainless steel exterior and aluminum interior with 304 stainless steel floor
- Features 2 self-closing and stay-open locking doors
- Includes 6 epoxy coated shelves with 88 lb. capacity each
- Digital temperature controller with automatic defrost function
- R-290 refrigerant; 115V; 1/4 hp

Certifications



5-15P



ETL Sanitation



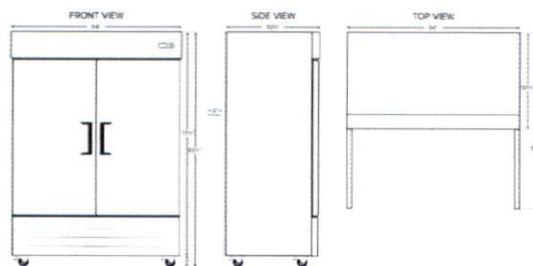
ETL, US & Canada

Avantco Refrigeration

Technical Data

Interior Height	53 1/2 Inches
Amps	6.2 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	516 Watts
Access Type	Doors
BTU (LBP)	1264 BTU
Capacity	46.65 cu. ft.
Capacity (per Shelf)	88 lb.
Casters	With Casters
Color	Silver
Compressor Location	Bottom Mounted
Construction	Stainless Steel and Aluminum
Door Style	Swing
Door Type	Solid
Dutch Half Doors	Without Dutch Half Doors
Features	Removable Magnetic Door Gaskets Self-Closing Doors
Handle Material	Plastic
Hinge Location	Left Right
Horsepower	1/4 hp
Installation Type	Freestanding
Number of Doors	2 Doors
Number of Shelves	6 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	4.6 oz.
Refrigerant Type	R-290
Sections	2 Sections
Starting Amps	18.6 Amps
Starting Wattage	1548 Watts
Temperature Range	33 - 40 Degrees F
Type	Refrigerators

Plan View





Avantco Refrigeration

Notes & Details

Your establishment relies on refrigeration for proper food safety, and with this Avantco A-49R-HC 54" solid door refrigerator, you receive performance you can depend on! A painted aluminum interior with a 304 stainless steel floor gives you increased durability, while a 430 stainless steel door and exterior sides give it a sleek appearance. For convenience, 6 epoxy coated shelves feature shelf clips for customization when desired.

Designed to maintain temperatures from 33-40 degrees Fahrenheit, this refrigerator boasts a bottom-mounted 1/4 hp compressor that Uses R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. In addition, the bottom-mounted design makes it easy for employees to load and unload products due to the raised bottom shelf. For optimal temperature retention, the entire cabinet is foamed-in place using polyurethane insulation. Other helpful features include stay open doors with locks, automatic defrosting, and a digital temperature control with digital display. This item requires a 115V electrical connection for operation.

⚠ 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.



Regency 84 1/2" 16-Gauge Stainless Steel Three Compartment Commercial Sink with Cross Bracing and 1 Drainboard - 18" x 24" x 14" Bowls - Right Drainboard

#60S3182424RX



Technical Data

Length	84 1/2 Inches
Width	29 13/16 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, bullet feet, sockets, 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

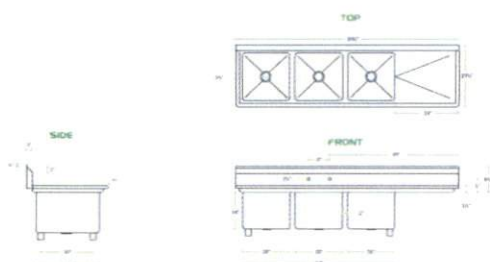
Certifications



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	1 Drainboard
Stainless Steel Type	Type 304
Style	1 Drainboard
Type	Straight / Line Sinks

Plan View



Notes & Details

Ideal for setting up a washing, rinsing, and sanitizing station, this Regency 78 1/2" 3 compartment sink with drainboard is a great addition to your busy commercial kitchen. It's constructed from high-quality, 16-gauge type 304 stainless steel, making it more corrosion-resistant and durable than other sinks made from thinner, 18-gauge material. This sink features a sturdy, 24" drainboard so you can easily wash and dry dishes and utensils in one convenient location. It's 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, 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.

SPECIFICATIO ES

- (1) 4" FPT inlet with 4" plain end fittings
- (2) Unit weight: 78 lbs. For wet weight, add 542 lbs. For traffic-rated cover(s), add 90 lbs per cover. For pedestrian cover(s), add 7 lbs per cover.
- (3) Maximum operating temperature: 150° F continuous
- (4) Liquid Capacity: 65 gal
Grease Capacity (50 GPM): 439 lbs (60 gal)
Grease Capacity (75 GPM): 287 lbs (43 gal)
Solids Capacity: 13 gal
- (5) For gravity drainage applications only
- (6) Do not use for pressure applications
- (7) Cover placement allows full access to tank for proper maintenance
- (8) Vent not required unless per local code
- (9) Engineered inlet and outlet diffusers with inspection ports are removable to inspect / clean piping
- (10) Integral air relief / Anti-siphon / Sampling access
- (11) Cover adapters provide an adjustable height range of 5"
- (12) Designed for below-grade, above-grade, indoor or outdoor installations
- (13) Safety Star® (450 lbs load capacity) is an access restrictor built into each cover adapter to prevent accidental entry into tanks

CERTIFIED PERFORMANCE

Great Basin® hydromechanical grease interceptors are third party performance-tested and listed by IAPMO to ASME A112.14.3 and CSA B481.1 grease interceptor standards and greatly exceed requirements for grease separation and storage. They are compliant to the Uniform Plumbing Code and the International Plumbing Code.

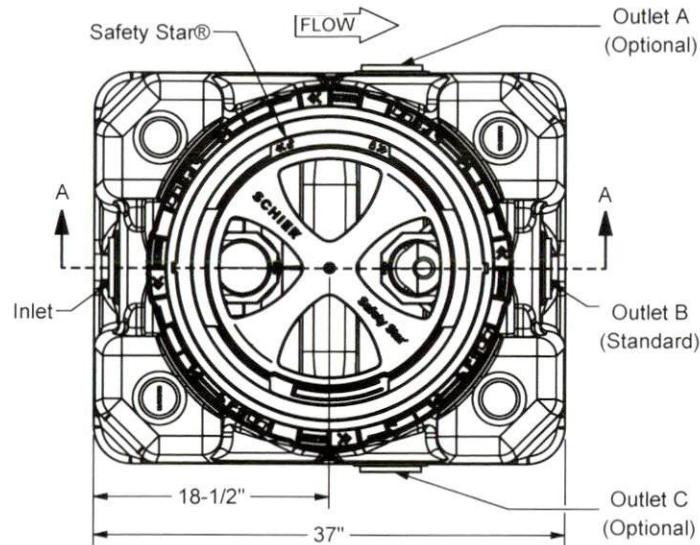
ENGINEER SPECIFICATION GUIDE

Schier Great Basin® grease interceptor model GB-50 shall be lifetime guaranteed and made in USA of seamless, molded polyethylene with minimum 3/8" uniform wall thickness. Interceptor shall be furnished for above or below-grade installation with adjustable cover adapter, Safety Star® access restrictor built into each cover adapter, and three outlet options. This unit is certified for hydromechanical performance to ASME A112.14.3 (Type D) and CSA B481.1. Interceptor flow rate shall be 50 GPM or 75 GPM. Interceptor grease capacity shall be 439 lbs.

COVERS SOLD SEPARATELY

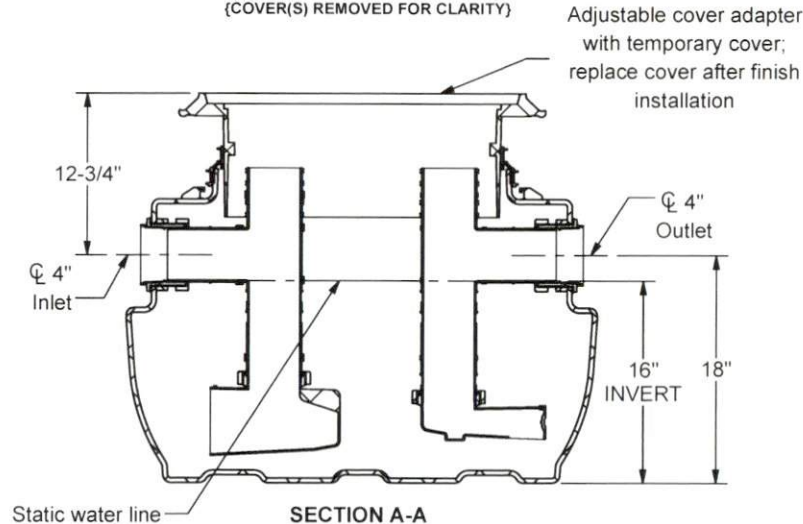
This unit is provided with temporary cover(s) intended for the duration of jobsite installation. Purchase one of the following finish covers.

- T24-GI (8044-000-01): Traffic-rated (AASHTO H-20) cast iron cover shall provide water/gas-tight seal and have a minimum of 16,000 lbs load capacity. For outdoor installation.
- P24-GI (8045-000-01): Pedestrian-rated poly cover shall provide water/gas-tight seal and have a minimum of 2,000 lbs load capacity. For indoor installation.

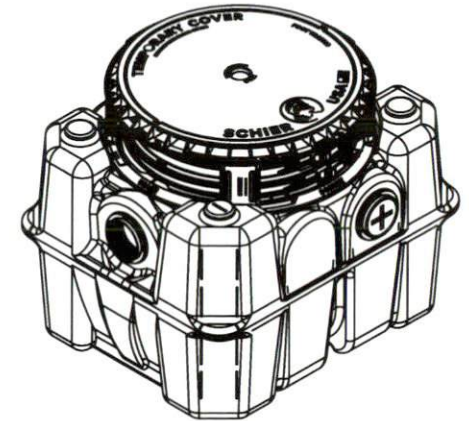


TOP VIEW

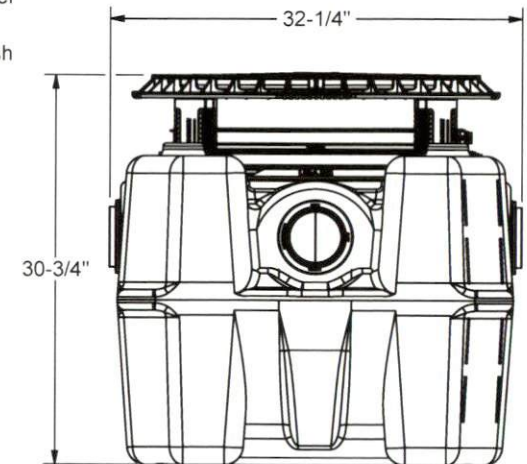
{COVER(S) REMOVED FOR CLARITY}



SECTION A-A



ISOMETRIC VIEW



INLET END VIEW

SPECIFICATION SHEET

SCHIER

6455 Woodland Dr
Shawnee, KS 66218

tel: 913-951-3300
fax: 913-951-3399

schierproducts.com

Made in the U.S.A.

MODEL NUMBER

GB-50

PART NUMBER

4025-300-01

DESCRIPTION

GB-50 GREASE INTERCEPTOR 50 GPM / 75 GPM,
4" PLAIN/FPT CONNECTIONS

DRAWN BY

C.FINCHAM

DATE

05/20/2025

REV A

ECO

00108



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Project _____

Item 522HS1216S Quantity _____

Approval _____ Date _____

Steelton 12" x 16" Wall Mounted Hand Sink with Gooseneck Faucet and Side Splashes

Item #522HS1216S

Special Features

- Includes side splashes, gooseneck faucet, 1 1/2" IPS drain baskets, and mounting bracket
- Sink features a 20 gauge, type 304 stainless steel construction
- 9" x 9" bowl is 5" deep
- 8" high backsplash and side splashes protect surroundings from water damage
- Ideal for washing hands in lower volume kitchens

Technical Data

Length	12 Inches
Width	16 Inches
Height	13 Inches
Bowl Depth	5 Inches
Backsplash Height	8 Inches
Backsplash	With Backsplash
Basket Drain Size	1 1/2 Inches
Bowl Front to Back	9 Inches
Bowl Left to Right	9 Inches
Faucet Centers	4 Inches



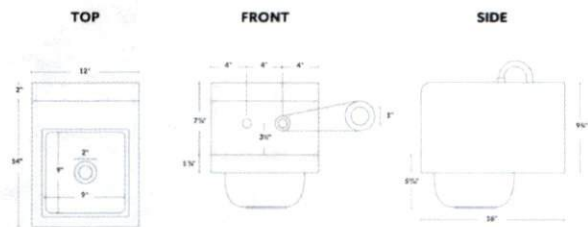
Certifications



Technical Data

Features	NSF Listed Side Splashes
Gauge	20 Gauge
Included	Faucet
Installation Type	Wall Mounted
Material	Stainless Steel
Stainless Steel Type	Type 304
Type	Hand Sinks

Technical Drawing



⚠ 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.