



**OREGON STATE UNIVERSITY
REQUEST FOR QUOTE (RFQ)**

		ISSUE DATE:	June 18, 2013		
RFQ #	JF165278Q		RFQ DUE DATE:	June 26, 2013 3:00 PM PST	
DELIVER TO:			REQUESTED BY / RETURN QUOTE TO:		
DEPARTMENT:	UHDS		NAME:	James Figgins	
ADDRESS:	601 SW 35 th Street		E-MAIL:	James.figgins@oregonstate.edu	
CITY, STATE ZIP:	Corvallis, Oregon 97333		TELEPHONE:	541-737-6995	
REQUESTED DELIVERY DATE:	August 1, 2013		FAX:	541-737-2170	
ITEM	DESCRIPTION	QTY	UNIT	UNIT PRICE	TOTAL PRICE
1	Low Temp Industries, P/N: DI-2037TA-H, cut sheets 1 & 2 attached	2	Ea		
2	Low Temp Industries, P/N: QSCHFP-2, Convertible Hot/Cold/Freeze, cut sheets 3 & 4 attached	1	Ea		
3	Low Temp Industries, P/N: QSCHFP-3, Convertible Hot/Cold/Freeze, cut sheets 3 & 4 attached	4	Ea		
4	Montague Company, P/N: RB-72-SC, Legend Refrigerated Equipment Stand, cut sheets 5 & 6 attached	1	Ea		
5	Montague Company, P/N: DG2436-SAT, Legend Heavy Duty Gas Griddle, cut sheets 7 & 8 attached	1	Ea		
6	Montague Company, P/N: UFSC-24R, Legend Under-Fired Gas Broiler, cut sheets 9 & 10 attached	1	Ea		
7	Jade Products, P/N: JRLH-02S-T-48, Two Drawer Self-contained Refrigerator Unit, cuts sheets 11 & 12 attached	1	Ea		
8	Jade Products, P/N: JMSS-04-T-48, Open Burners/Refrigerated Rail Combo, cut sheets 13 & 14 attached	1	Ea		
9	Alto Shaam, P/N: CD-200, Heated Carving Station, cut sheets 15 & 16 attached	2	Ea		
10	Alto Shaam, P/N: 750-TH-II, Low Temperature Cook & Hold Oven, cut sheets 17 & 18 attached	1	Ea		
11	T&S Brass Fill Faucet, P/N: B-0205-LN/B-061X	2	Ea		
12	Wells, P/N: MOD-500TDM/AF, Drop In Hot Wells, cut sheets 19 thru 24	1	Ea		
13	Wells, P/N: RCP-7343, Drop-in Cold Pan	1	Ea		
14	Wells, P/N: RCP-7143, Drop-in Cold Pan	1	Ea		
15	Wells, P/N: RCP-7100, Drop-in Cold Pan	1	Ea		
16	Pacific Stainless, P/N: WKT2133S40, SS Work Table, cut sheets 25 & 26	1	Ea		
17	Pacific Stainless, P/N: WKT1533A4S, SS Work Table, cut sheets 27 & 28	1	Ea		
	Additional Information/Requirements: <ul style="list-style-type: none"> • Cut sheets for items 1 – 10 are included in Attachment A • Quoters may submit pricing on all or some of the line items • No Installation is required • All products must be received before 08/15/13. Lead Times pushing deliveries past that date will not be considered 				
	NOTE: BRAND SPECIFIC				
	NO SUBSTITUTIONS ALLOWED				



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Delivery is f.o.b. destination, prepaid and allowed. Shipping, freight and handling must be included in quoted prices. Additional costs for such are disallowed.		TOTAL		
DELIVERY TIME AFTER RECEIPT OF ORDER:		PRICES VALID THROUGH:		
SPECIAL INSTRUCTIONS: 1. Unless otherwise specified, all items quoted are to be new, unused and not remanufactured in any way. 2. Brand names are for the purpose of describing and establishing the characteristics desired and are not intended to limit or restrict competition. Quoters may submit quotes for substantially equivalent products unless the RFQ provides that a specific brand is necessary because of compatibility requirements, etc. All such brand substitutions shall be subject to approval by OSU. 3. Quoters must clearly identify all products quoted. Brand name and model or number must be shown. 4. Only documents issued as addenda by OSU serve to change the RFQ in any way. 5. OSU reserves the right to make the award by item, partial or whole lots, groups of items or entire quote, whichever is in the best interest of OSU. 6. OSU may reject any Quote not in compliance with the RFQ, attachments, and addenda, or if it is in the best interest of OSU. 7. Quotes must be received before closing date and time listed. Quotes received after that time will not be accepted.	VENDOR INFORMATION:			
	COMPANY:			
	ADDRESS:			
	CITY, STATE, ZIP:			
	CONTACT NAME:			
	E-MAIL:			
	TELEPHONE:			
	FAX:			
	VENDOR SIGNATURE:			
	<i>By signature below the undersigned certifies that they are authorized to act on behalf of the quoter and will comply with all aspects of the quote herein.</i>			
SIGNATURE:				
NAME/TITLE:				

This procurement is subject to the indicated Oregon State University Standard Terms and Conditions for: Goods Services Purchase Order Construction Software. The indicated terms and conditions may be viewed at <http://pacs.oregonstate.edu/terms-and-conditions>

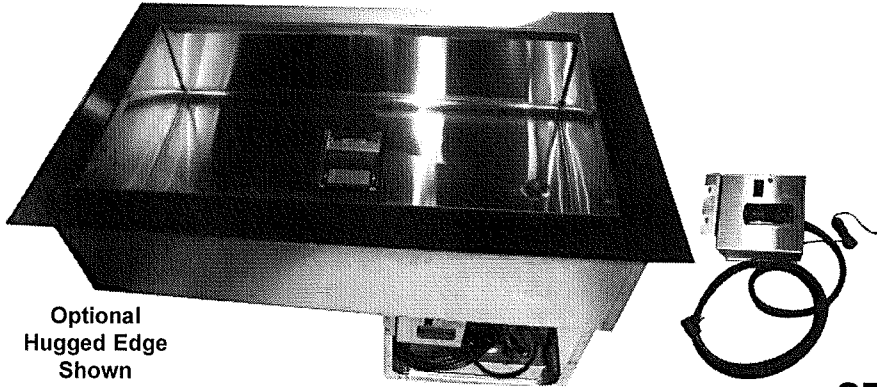
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ATTACHMENT A

Temp-est Aire®

Patented Cold Air Circulation System

COLD FOOD WELL DROP-INS



JOB _____ ITEM # _____

MODEL	#PANS
DI-2025TA	2
DI-2037TA	3
DI-2050TA	4
DI-2063TA	5
DI-2075TA	6

Optional
Hugged Edge
Shown

MEETS STANDARD 7 WITH PANS FLUSH WITH COUNTERTOP!

PERFORMANCE:

Low Temp's Temp-est Aire cold pan was developed to hold product in open pans (from 2-1/2" to 6" deep) at a temperature of 40 degrees F. or less, in an ambient of up to 86 degrees F. with food pans flush with counter top.

The patented design features a refrigeration system that utilizes convection air to produce a "circulating cold air" zone around the full area of the insert pan. Due to the rapid rate of heat transfer provided by the air movement, critical temperatures are maintained without risk of freezing.

The "Drop-In" configuration provides a self contained design that allows easy installation in any counter, serving line, cart or table.

STANDARD FEATURES

- Full Sealing Gasket
- Pan Dividers
- 6' Cord and Plug, 120V, 60, 1PH
- T- Turn Down Edge Standard.
- Easy Installation

OPTIONAL FEATURES

- Small Pan Dividers Bars
- Hugged Edge-Denote "H" In Suffix
- Shirt Mounted Control Adaptor (must specify)
- Other Voltage, Phase, Cycle

SHORT FORM SPECIFICATIONS

Top perimeter frame to be constructed of 14 gauge stainless steel, welded, ground and polished, with a thermal break provided between the top and refrigerated interior. Interior pan to be 18 gauge stainless steel, fully welded, ground and polished, with a 3/4" open drain. To be fully insulated with 1-1/2" to 2" urethane insulation. The exterior jacket to be constructed of heavy gauge galvanized steel.

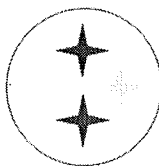
Refrigeration system to be a hermetically sealed compressor operating on R-507 (HFC) refrigerant, and will include the Temp-est Aire circulating cold air system. Thermostatic control will clear the cooling surface of frost on every cycle. All switches and controls to be fully accessible. Provide with cord and plug.

Units to be UL listed and shall bear the UL classified EPH label for sanitation meeting all NSF #7 requirements.

NOTE: *To ensure proper operation, adequate air flow must be provided.*



LOW TEMP
INDUSTRIES, INC.



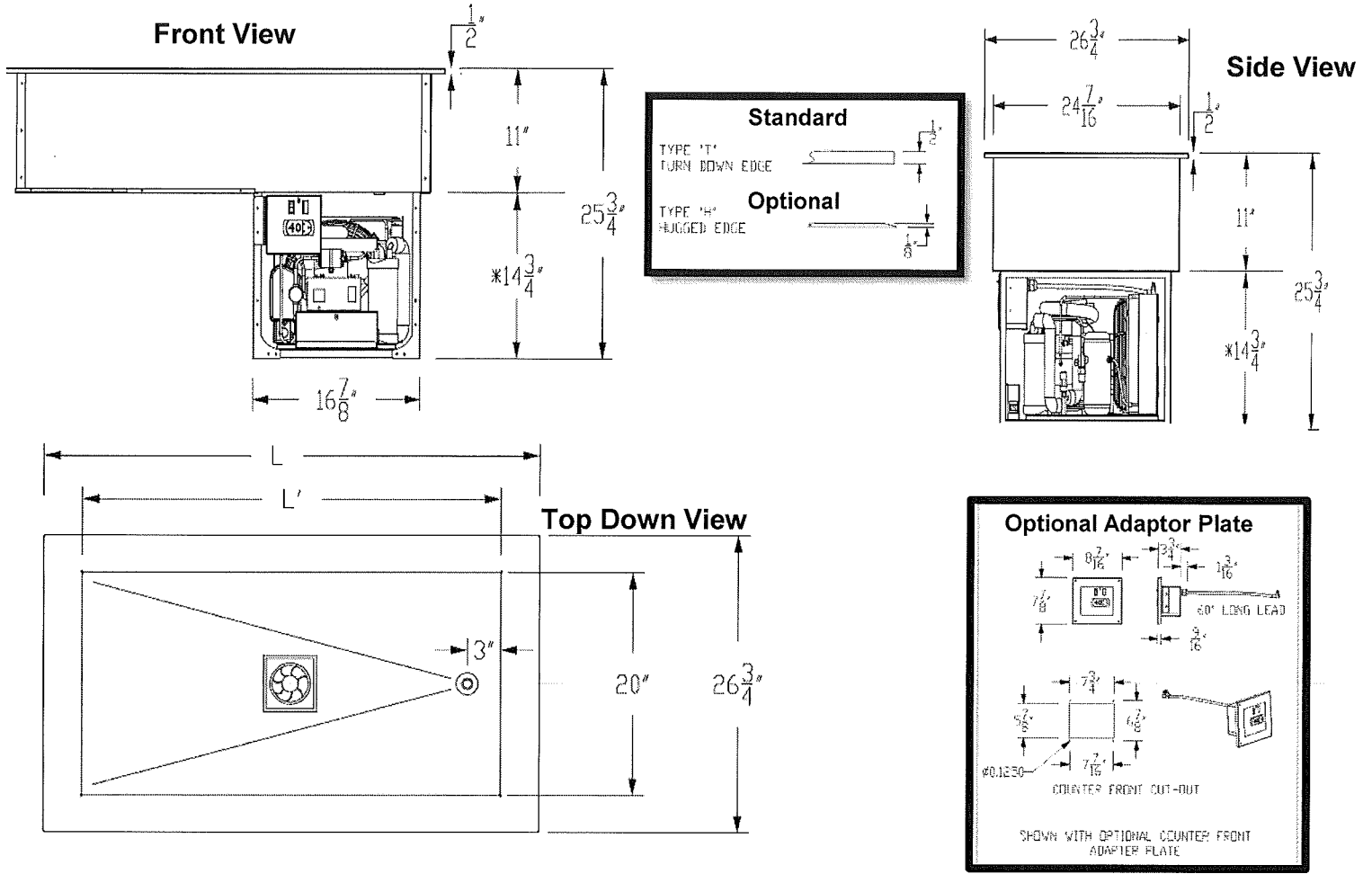
Mailing Address: P.O. Box 795 • Jonesboro, Georgia 30237-0795
Shipping Address: 9192 Tara Boulevard • Jonesboro, Georgia 30236
(770) 478-8803 • Fax (770) 471-3715

www.lowtempind.com

022011

COLD FOOD WELL DROP-INS

Thermostatically controlled, operates on R-507 (HFC) Refrigerant



Model #	# of Full Size Pans	DIM L	DIM L'	Cut-Out	H.P.	# of Fans	AMPS @120V	PLUG (NEMA)
DI-2025TA	2	32-1/4"	24-3/4"	25-1/8" x 29-7/8"	1/3	1	7.6	5-15
DI-2037TA	3	45"	37-7/8"	25-1/8" x 42-7/8"	1/3	1	7.6	5-15
DI-2050TA	4	57-3/4"	51"	25-1/8" x 55-7/8"	1/3	2	8.5	5-15
DI-2063TA	5	70-1/2"	64"	25-1/8" x 68-7/8"	1/3	2	8.5	5-15
*DI-2075TA	6	83-1/4"	77"	25-1/8" x 81-7/8"	1/2	3	12	5-15

* Add three inches to compressor housing height

Temp-est Aire®

Patent No. 5,388,429

This patented pending design was developed to hold an open food pan (cold) at a temperature of 40 degree Fahrenheit or less in an ambient of up to 86 degrees F., with food pans flush with counter top.

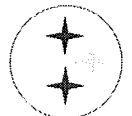
The products must be prechilled to a temperature below 40 degree F., and kept at a level $\frac{1}{2}$ " below the top of the storage pan to ensure proper cooling.

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 replacement for previously purchased equipment.

U.L. Sanitation
Classified to
NSF Standards



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QuickSwitch

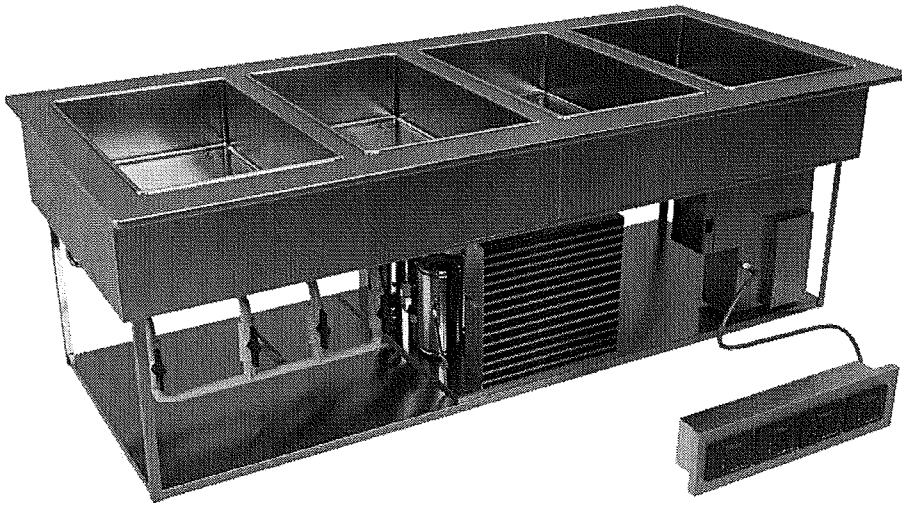
LTI Serving Technology

Project: _____

Item: _____

Quantity: _____

Hot-Cold-Freeze Drop-Ins



Model	Pans
<input type="checkbox"/> QSCHFP-1	1
<input type="checkbox"/> QSCHFP-2	2
<input type="checkbox"/> QSCHFP-3	3
<input type="checkbox"/> QSCHFP-4	4

Standard Features

- ✓ Solid state digital controls
- ✓ 500 watt heat source
- ✓ Single power connection
- ✓ 1/2" turn down edge

Optional Features (specify)

- Specify pans (1-4) _____
- Hugged edge (denote "H" in suffix)
- Slim line config available
- 120V
- 120/208V
- 120/240V

Switch from hot to cold in a matter of minutes!

Individual well flexibility!

Meets standard NSF4 and NSF7 requirements while flush with countertop!

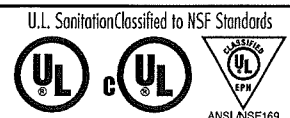
Our "drop-In" configuration provides a self-contained unit that allows for easy installation in any counter, serving line, cart or table.

Benefits

- ▶ 500 watt heat source
- ▶ Individual solid state, digital controls
- ▶ Versatile, use wet or dry
- ▶ Remote control application option
- ▶ Fully insulated for use in any counter
- ▶ Manifold drains for easy installation
- ▶ Easy to clean design
- ▶ Single electrical connection
- ▶ Fast, easy installation



P.O. Box 795 • Jonesboro, GA 30237
Tel: 770.478.8803 • Fax: 770.471.3715
www.lowtempind.com • colorpoint@lowtempind.com



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Quick Switch

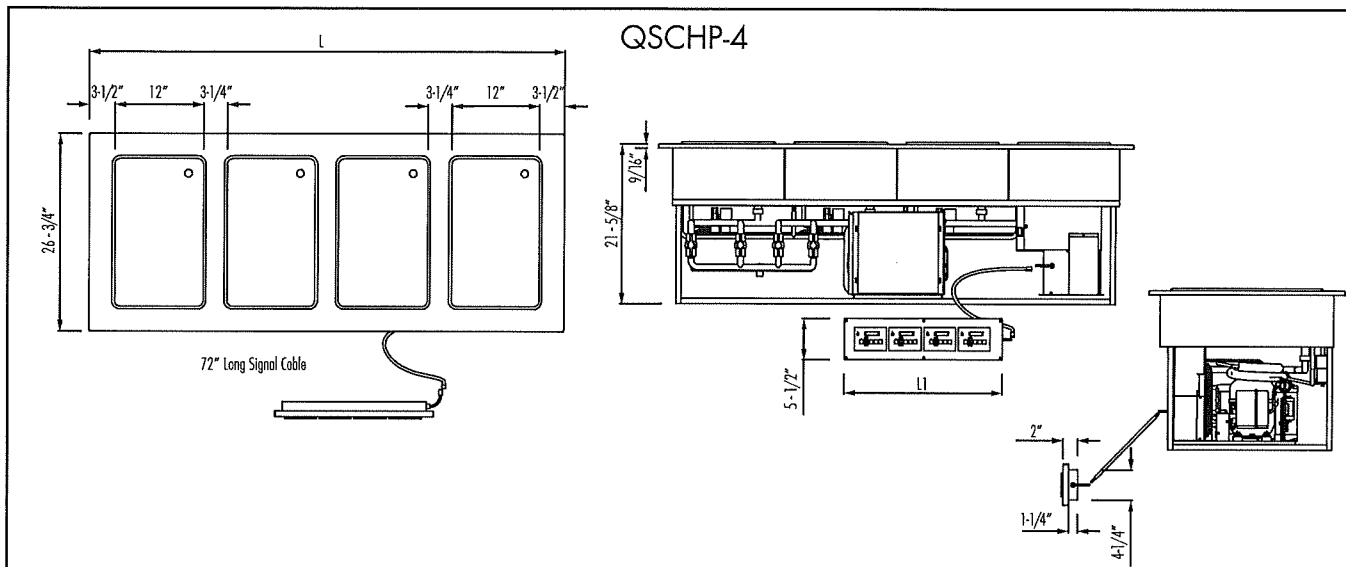
LTI Serving Technology

Hot-Cold-Freeze Drop-Ins

Project: _____

Item: _____

Quantity: _____



Model #	L - Top	L - Frame	Cut-out size	Control Panel Cut-out size	120V/1		120/208V/1		120/240V/1	
					Amps	Plug	Amps	Plug	Amps	Plug
QSCHP-1	17 1/4"	15"	15 3/8" x 24"	6 1/4" x 4 1/4"	7.2	5-15P	7.2	14-20P	7.2	14-20P
QSCHP-2	34 1/4"	30 1/4"	30 5/8" x 24"	11" x 4 1/4"	12.7	5-20P	9.6	14-20P	10.0	14-20P
QSCHP-3	49 1/2"	45 1/2"	45 7/8" x 24"	15 3/4" x 4 1/4"	18.2	5-30P	12.0	14-20P	12.7	14-20P
QSCHP-4	64 3/4"	60 3/4"	61 1/8" x 24"	20 1/2" x 4 1/4"	23.7	5-30P	14.4	14-20P	15.5	14-20P

Specifications

Top perimeter frame to be constructed of 14 gauge stainless steel, welded, ground and polished with a thermal break provided between the top and refrigerated interior. Interior pan to be 18 gauge stainless steel, fully welded, ground and polished with a 3/4" open drain. To be fully insulated with 1 1/2" to 2" urethane insulation. The exterior jacket to be constructed of heavy gauge galvanized steel.

Refrigeration system to be 1/3H.P., hermetically sealed compressor operating on R-507 (HFC) refrigerant, and will include controls. New energy efficient hot food wells use digitally controlled, 500 watt heat source. All switches and controls are fully accessible and are provided with cord and plug.

Units to be UL listed and shall bear the UL classified EPH label for sanitation meeting all NSF4 and NSF7 requirements.

Note: To ensure proper operation, adequate airflow must be provided.

Approval/Submittal (signature required)

Model # _____

Flange Edge Detail: Turned (T) _____ Hugged (H) _____
(T) = 1/2" 90° turn down (H) = 14 gauge thickness

Voltage _____

Compressor standard location is right end (from control side).

Adherence to LTI installation instructions is required.
Failure to do so may void the warranty.

Signature _____ Date _____

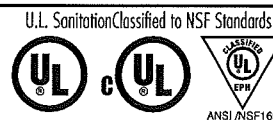
We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacement for previously purchased equipment.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

01/2013



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LEGEND™

Heavy-Duty Extreme Cuisine Refrigerated Equipment Bases

Item No. _____
 Project _____
 Quantity _____

Extreme Cuisine



Model RB-72-R Refrigerated Base with 60" Griddle and 12" open burners shown

SHORT/BID SPECIFICATION

Counter-top equipment to be mounted to a Montague Legend Extreme Cuisine Refrigerated Cabinet Base Model:

RB- ____ [Specify width: 36" (914mm), 48" (1219mm), 60" (1524mm), 72" (1829mm), 84" (2134mm), 96" (2438mm) or 108" (2743mm)]
 - ____ [Specify: R = Remote Refrigeration (condensing unit by others) or SC = Self Contained Refrigeration Package]

...heavy-duty low ergonomic-height low profile refrigerator designed to support heavy countertop cooking equipment with integrated transition base, stainless steel body, frame, front, sides; heavy-duty drawer system with pan supports, 2" (51mm) thick CFC-free insulation and 6" (152mm) high stainless steel height-adjustable legs standard; plus all the features listed and options/accessories checked:

REFRIGERATION PACKAGE FEATURES:

- SC Self-Contained Models:**
 - Balanced, hermetic condensing unit provided, installed at right
 - Condensate evaporator
 - Evaporator coil with T-stat
 - Solenoid + expansion valve
 - 6' (1829mm) power cord with grounded plug provided
- R Remote Models**
 No condensing unit [by others]
 - Evaporator coil with T-stat, solenoid and expansion valve
 - Pre-piped + pre-wired
 - Refrigeration, drain line and electric connection will be stubbed out as specified: LE left-end, RE right-end, BL back-left, BR back-right

HEAVY-DUTY DRAWER SYSTEM FEATURES:

- 300 lbs (136 kg) individual drawer weight capacity
- Can accommodate up to 6" (152mm) deep, 12" x 20" (305 x 508mm) pans
- Heavy 14-gauge stainless steel track system
- Tandem 2" (51mm) diameter stainless steel wheels
- Recessed drawer handles
- Drawers are easily removed for cleaning

Self-Contained MODEL GUIDE					
Model Number	Unit Width Inches (mm)	Drawers: Width & No.			Total Pans
		14-3/8" (356mm)	22-3/8" (568mm)	27-1/4" (692mm)	
RB-36-SC	36" (914)	2			2
RB-48-SC	48" (1219)			2	4
RB-60-SC	60" (1524)	2	2		5
RB-72-SC	72" (1829)		2	2	7
RB-84-SC	84" (2134)			4	8
RB-96-SC	96" (2438)		4	2	10
RB-108-SC	108" (2743)			6	12

Remote Refrigeration MODEL GUIDE					
Model Number	Unit Width Inches (mm)	Drawers: Width & No.			Total Pans
		14-3/8" (356mm)	22-3/8" (568mm)	27-1/4" (692mm)	
RB-36-R	36" (914)			2	4
RB-48-R	48" (1219)	2	2		5
RB-60-R	60" (1524)		2	2	7
RB-72-R	72" (1829)			4	8
RB-84-R	84" (2134)		4	2	10
RB-96-R	96" (2438)			6	12
RB-108-R	108" (2743)		6	2	13

STANDARD BASE CONSTRUCTION:

- Low profile for ergonomic countertop equipment work height
- All welded construction
- Stainless steel front, top & sides
- Back & bottom stainless steel
- Large analog dial thermometer
- Interior liner is stainless steel with 1/4" (6mm) radius corners
- 2" (51mm) thick CFC-free polyurethane insulation
- 6" (152mm) height-adjustable stainless steel legs standard

AGENCY APPROVALS

- ETL-Sanitation listed
- ETL listed



MISC-1 [Rev. 1/13]

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LEGEND™ Heavy-Duty Extreme Cuisine Refrigerated Equipment Bases

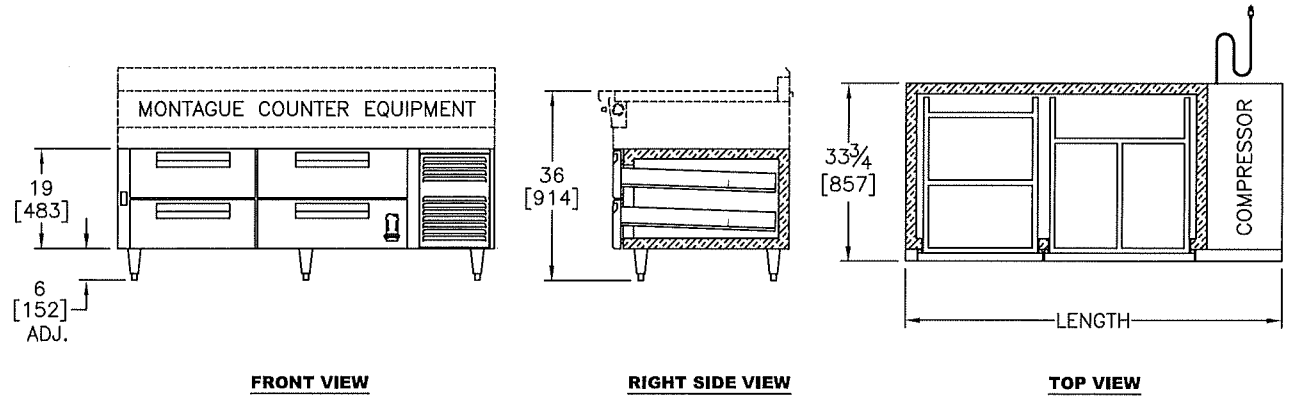
Item No. _____

Project _____

Quantity _____

Extreme Cuisine

Dimensions in brackets are millimeters



OPTIONS GUIDE:

- 6" (152mm) diameter casters [4-8 depending on width]
- Curb mounting [Consult Factory]
- Stainless steel top with marine edge
- Custom Options (Consult Factory):**
 - Custom sizes & configurations
 - Freezer Bases
 - Compressor compartment on left
 - Drawer padlocking

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Extreme Cuisine refrigerated bases are designed and sized for use with Montague Legend Heavy-Duty Countertop cooking equipment. [See Legend Countertop Specification Sheets.]
- Follow installation, ventilation and wall clearance requirements for the countertop cooking equipment mounted on the refrigerated base.

Minimum Clearances	Follow clearance of mounted equipment
From Back Wall	0"
Right Side -SC Models	6" (152mm)

Model:	Electrical Requirements						Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
	Width Inches (mm)	HP*	Voltage	Phase	Amps	BTU's			
RB-36-R	36" (914)	—	115	1	1.0	800	350 lbs (159 kg)	85	13/.4
RB-48-R	48" (1219)	—	115	1	1.6	1200	400 lbs (181 kg)	85	18/.5
RB-60-R	60" (1524)	—	115	1	2.0	1600	450 lbs (204 kg)	85	23/.7
RB-72-R	72" (1829)	—	115	1	2.0	1600	500 lbs (227 kg)	85	27/.8
RB-84-R	84" (2134)	—	115	1	3.0	2400	550 lbs (249 kg)	85	32/.9
RB-96-R	96" (2438)	—	115	1	3.0	2400	600 lbs (272 kg)	85	36/1
RB-108-R	108" (2743)	—	115	1	4.0	3200	780 lbs (354 kg)	85	41/1.1
RB-36-SC	36" (914)	1/3	115	1	8.4	1000	470 lbs (213 kg)	85	13/.4
RB-48-SC	48" (1219)	1/3	115	1	8.4	800	495 lbs (225 kg)	85	18/.5
RB-60-SC	60" (1524)	1/3	115	1	8.4	1200	525 lbs (238 kg)	85	23/.7
RB-72-SC	72" (1829)	1/3	115	1	8.4	1600	550 lbs (249 kg)	85	27/.8
RB-84-SC	84" (2134)	1/3	115	1	8.4	1600	625 lbs (283 kg)	85	32/.9
RB-96-SC	96" (2438)	1/3	115	1	8.4	2400	700 lbs (317 kg)	85	36/1
RB-108-SC	108" (2743)	1/3	115	1	8.4	2400	875 lbs (397 kg)	85	41/1.1

*HP = Motor Horsepower

Due to continuous product improvements, specifications are subject to change without notice.



THE MONTAGUE COMPANY
 1830 Stearman Avenue, Hayward, CA 94545
 800 345-1830 · Fax: 510 785-3342
 www.montaguecompany.com





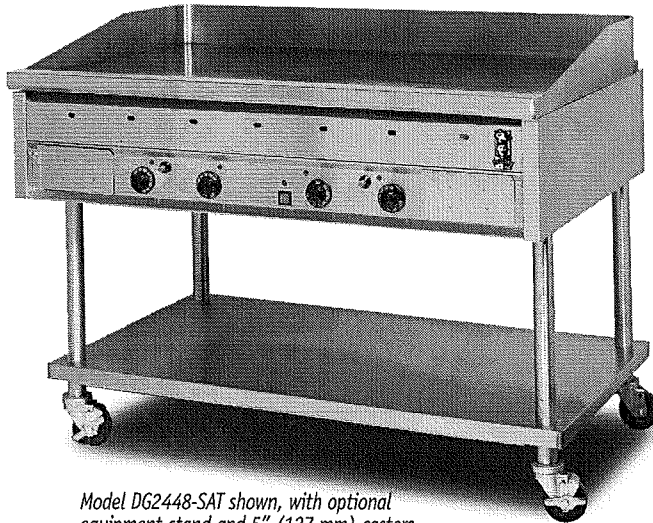
Item No. _____

Project _____

Quantity _____

LEGEND™ Heavy Duty Gas Deluxe Griddles

DG24-SAT Series



Model DG2448-SAT shown, with optional equipment stand and 5" (127 mm) casters

MODEL GUIDE			
Model No.	Overall Width	Zones	Cooking Area
DG2424-SAT	24" (610mm)	2	24" x 24" (610 x 610mm)
DG2436-SAT	36" (914mm)	3	36" x 24" (914 x 610mm)
DG2448-SAT	48" (1219mm)	4	48" x 24" (1219 x 610mm)
DG2460-SAT	60" (1524mm)	5	60" x 24" (1524 x 610mm)
DG2472-SAT	72" (1829mm)	6	72" x 24" (1829 x 610mm)

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11, CSA 1.8

SHORT/BID SPECIFICATION

Griddle shall be a Montague Legend Heavy-Duty Counter Model:

- DG24-SAT [Specify width: 24" (610mm), 36" (914mm), 48" (1219mm), 60" (1524mm) or 72" (1829mm)]...gas-fired unit with individual 30,000 BTU/hr 'U' burners with snap-action thermostats; a 1" thick, 24" deep polished cook surface with 4" back splash and tapered side splashes; front grease trough with drop to large-capacity grease drawer(s); stainless steel front and sides with 4" (102mm) legs; plus all the features listed and options/accessories checked

GRIDDLE TOP FEATURES:

- 1" (25mm) thick precision-ground & polished steel cook top
- Full 24" (610mm) plate depth for maximum cook surface
- 4" (102mm) high backsplash and full tapered side-splashes
- 3-1/2" (89mm) wide front grease trough
- Large 4-1/2 quart grease drawer with anti-splash baffle [two on 48" (1219mm) and larger]

BURNERS & CONTROLS:

- One 30,000 BTU/hr aluminized steel 'U' burner for each 12" (305mm) of griddle width
- Individual snap-action thermostat for each heat zone
- Standing pilot for automatic ignition
- Safety pilot valve

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front and sides
- Other surfaces painted black with electrolytic zinc undercoating
- 4" (102mm) stainless steel height-adjustable feet
- 6' (1829mm) 120-volt power cord with NEMA 5-15 Plug provided
- 3/4" NPT rear gas manifold connection



MISC-2 [Rev. 1/13]

8

Item No. _____

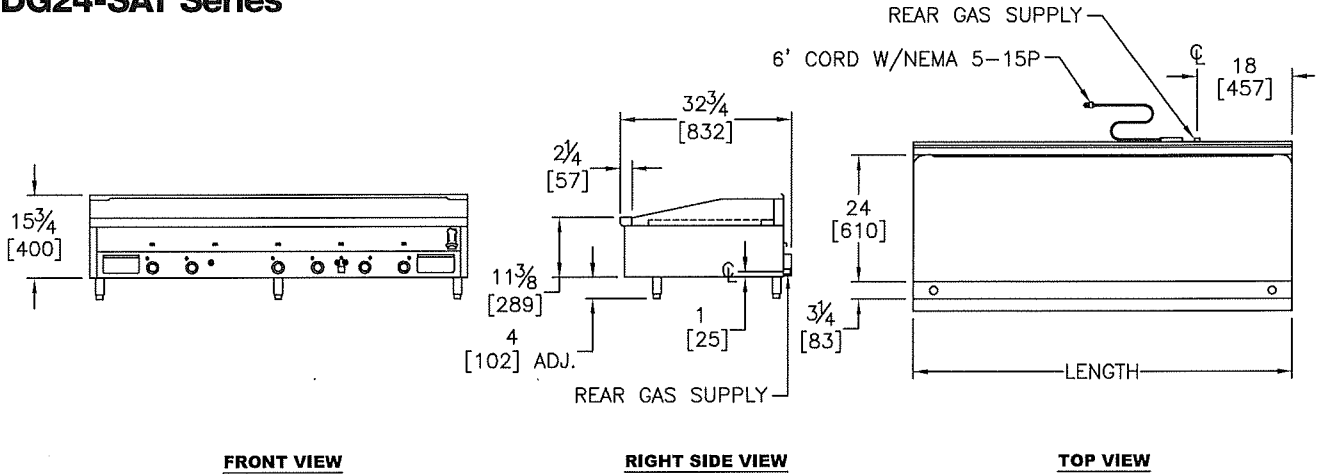
Project _____

Quantity _____

LEGEND™ Heavy Duty Gas Deluxe Griddles

DG24-SAT Series

Dimensions in brackets are millimeters



OPTIONS GUIDE:

General:

- Stainless steel back panel
- Stainless steel griddle stand with lower shelf
- Griddle stand casters — heavy-duty 5" (127mm)

Griddle Top & Controls:

- Polished chrome surface griddle plate
- Solid state thermostat controls [-SST suffix]
- Automatic pilot re-light

Burner Section Substitution:

- Substitute two 30,000 BTU/hr Open Burners for 12" (305mm) of Griddle:
2 OB (L or R) [36-72" (914-1829mm) models]
- Substitute four 30,000 BTU/hr Open Burners for 24" (610mm) of Griddle:
4 OB (L or R) [48-72" (914-1219mm) models]

International Approvals:

- Canadian Approval

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. Griddles must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1. Compliance with codes is the responsibility of the Owner and Installer.
2. An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.
3. This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
4. Specify installation elevation: _____ if above 2000 feet (610m).
5. GAS INLET SIZE (All Models): 3/4" NPT right-rear gas inlet. 3/4" NPT gas pressure regulator is provided and must be installed (by others) when unit is connected to gas supply.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	3" (76mm)	0"
Left & Right Side	2" (51mm)	0"
For installation on combustible floors with 24" (610mm) high stand.		
For installation on non-combustible counter with 4" (102mm) high legs.		

Models:	Specify Type of Gas:	Manifold Pressure:		Electrical	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³	
		6.0" WC	10.0" WC					
Burners		BTU/hr* (kW)	BTU/hr* (kW)	Amperage				
DG2424-SAT	<input type="checkbox"/> Natural	2	60,000 (17.5)	60,000 (17.5)	0.2	290 lbs (132 kg)	85	54/1.5
DG2436-SAT	<input type="checkbox"/> Propane	3	90,000 (26.4)	90,000 (26.4)	0.4	402 lbs (182 kg)	85	60/1.7
DG2448-SAT		4	120,000 (35.2)	120,000 (35.2)	0.5	580 lbs (263 kg)	85	64/1.7
DG2460-SAT		5	150,000 (43.9)	150,000 (43.9)	0.6	692 lbs (314 kg)	85	74/2.1
DG2472-SAT		6	180,000 (52.7)	180,000 (52.7)	0.7	804 lbs (365 kg)	85	80/2.3

*Add 10,000 BTU/hr (2.9 kWh) for each optional 25,000 BTU/hr star burner.

Entry clearance 24" (610mm) crated.

Due to continuous product improvements, specifications are subject to change without notice.



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MISC-2 [Rev. 1/13]

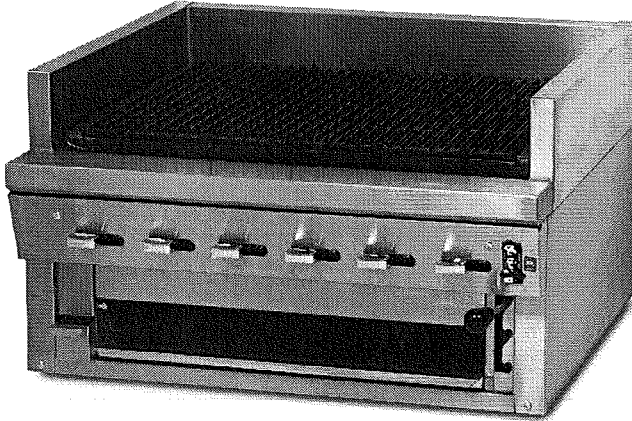


LEGEND™ Heavy-Duty Gas Underfired Broilers — Radiant Style Free-Standing Counter Models

Item No. _____

Project _____

Quantity _____



Model UFSC-36R shown

SHORT/BID SPECIFICATION

Broiler shall be a Montague *Legend* Heavy-Duty Free-Standing Counter Model:

UFSC- ____ R [Specify width]

...a gas-fired unit with 19,000 BTU/hr stainless steel tubular burners with individual controls, heating heavy-duty stainless steel radiant heat deflectors (radiants), with a full width debris screen under burners; two-position, reversible cast iron ULTRA-FLOW top grates with both flat (wide) and narrow sides with ribbed grease troughs; a full width front grease trough and large capacity grease container located in cool zone; 4-1/2" (114mm) front/plate rail, 5-9/16" (141mm) high side and rear grease splash; plus all the features listed and options/accessories checked:

BURNER/RADIANT SYSTEM FEATURES:

- 19,000 BTU/hr stainless steel tubular burners
- Individual manual gas valves for zoned heat control
- Standing pilot for automatic ignition
- Heavy-duty stainless steel radiants glow red for infrared broiling
- Self-cleaning radiants are removable
- Full width debris screen under burners
- Full width removable drip tray
- Radiants and drip tray heat shields reduce flare-ups

TOP-GRATE FEATURES:

- Reversible ULTRA-FLOW cast iron grate sections
- Ribbed side for narrow marking, with side grease troughs
- Flat side for broiling fish and wide marking
- 1" (25mm) ribbed grate spacing for consistent grilling results
- Three-position grid frame for adjustment from flat to 3" (76mm) raised-rear
- Three position easy-lift grate mechanism
- Sloped grates and side grate grease troughs to reduce flare-ups

UFSC-R Series

MODEL GUIDE				
Model No.	Overall Width	Grates	Cooking Area	
UFSC-24R	24" (610mm)	3	18" x 24" (457 x 610mm)	
UFSC-30R	30" (762mm)	4	24" x 24" (610 x 610mm)	
UFSC-36R	36" (914mm)	5	30" x 24" (762 x 610mm)	
UFSC-48R	48" (1219mm)	6	36" x 24" (914 x 610mm)	
UFSC-60R	60" (1524mm)	8	48" x 24" (1219 x 610mm)	
UFSC-72R	72" (1829mm)	10	60" x 24" (1524 x 610mm)	

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front & top trim with 4-1/2" (114mm) deep front rail
- 5-9/16" (141mm) high stainless steel side and rear splash
- Other surfaces painted black with electrolytic zinc undercoating
- Full width front grease trough for easy transfer
- Removable large capacity grease container
- 3/4" NPT rear gas manifold connection

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved EN 203-1



HDB-7 [Rev. 1/13]

LEGEND™ Heavy-Duty Gas Underfired Broilers — Radiant Style Free-Standing Counter Models

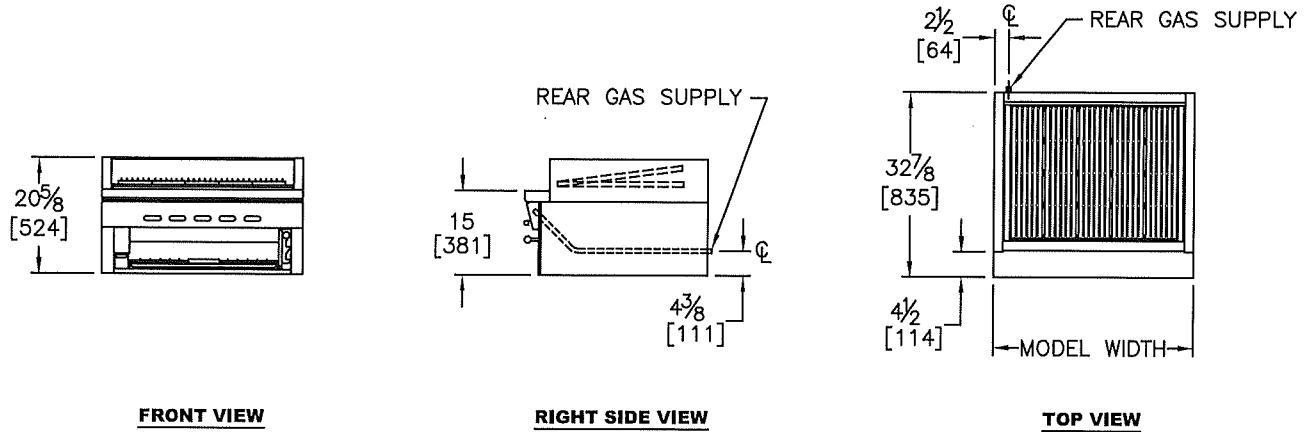
Item No. _____

Project _____

Quantity _____

UFSC-R Series

Dimensions in brackets are millimeters



OPTIONS GUIDE:

General:

- Removable splash guard, stainless steel
- Lower Warming Rack
- Flex Connector Kit [3/4"] or [1"] NPT:
 - 3' (914mm)
 - 4' (1219mm) long

Grates & Radiants:

- Seafood grates, cast iron
- Round rod grates — 6" (152mm) sections:
 - Hard chrome
 - Cold rolled steel
- Scraper/cleaner for round rod grates
- Cast iron radiants — in place of stainless steel

Finishes:

- Stainless steel left side panel
- Stainless steel right side panel

International Approvals:

- CE-Conformite Europeene
- Includes Flame Failure Valve Option*
- Canadian Approval

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Broilers must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; Natural Fuel Gas Code: CAN/CGA-B149.1 or Propane Installation Code: CAN/CGA-B149.2, as applicable. Compliance with codes is the responsibility of the Owner and Installer.
- An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, "Standard for Ventilation and Fire Protection of Commercial Cooking Operations."
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation: _____ if above 2000 feet (610m).
- GAS INLET SIZE (All Models): 3/4" NPT left rear inlet provided. A 3/4" NPT gas pressure regulator is provided and must be installed (by others) when unit is connected to gas supply.
- The incoming gas line pressure into the regulator should be 8"-14" w.c. for natural gas, and 12"-14" w.c. for propane gas.

Minimum Clearances	Noncombustible Construction
From Back Wall	0"
Left & Right Side	0"
For use in noncombustible locations only.	

Models:	Burners	Specify Type of Gas:		Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
		Natural	Propane			
Manifold Pressure:		6.0" WC	10.0" WC			
		BTU/hr (kW)	BTU/hr (kW)			
UFSC-24R	4	76,000 (22.3)	76,000 (22.3)	332 lbs (150 kg)	85	14/.4
UFSC-30R	5	95,000 (27.8)	95,000 (27.8)	362 lbs (164 kg)	85	17/.5
UFSC-36R	6	114,000 (33.4)	114,000 (33.4)	392 lbs (178 kg)	85	21/.6
UFSC-48R	8	152,000 (44.6)	152,000 (44.6)	664 lbs (301 kg)	85	24/.7
UFSC-60R	10	190,000 (55.7)	190,000 (55.7)	724 lbs (328 kg)	85	28/.8
UFSC-72R	12	228,000 (66.8)	228,000 (66.8)	784 lbs (355 kg)	85	31/.9



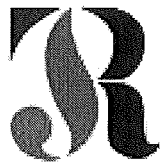
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Due to continuous product improvements, specifications are subject to change without notice.



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JADE RANGE

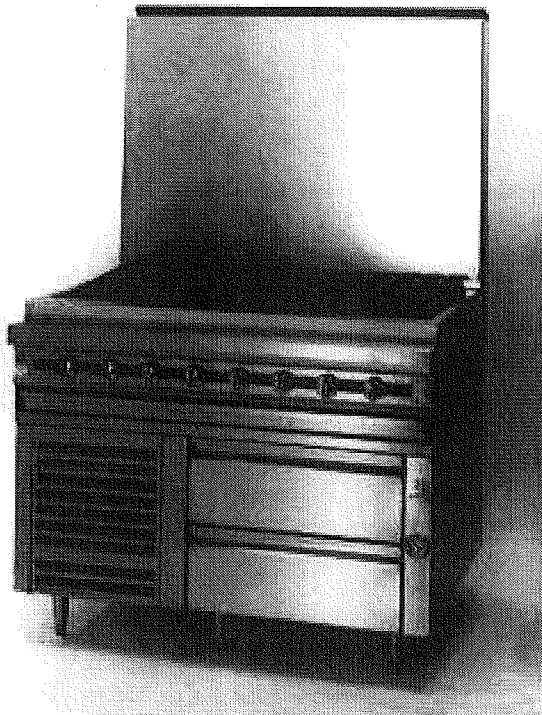
ITEM #: _____

QTY: _____

JOB NAME: _____

TITAN Self Contained Refrigerated Bases

NOTE: BASES MUST BE ORDERED IN CONJUNCTION WITH TITAN MODULAR RANGE UNITS ONLY.



JFLH-02S-T-48
Shown With JMRH-48B

Model No.	Description
<input type="checkbox"/> JRLH-02S-T-48	48" 2 Drawer self contained refrigerator unit
<input type="checkbox"/> JRLH-04S-T-72	72" 4 Drawer self contained refrigerator unit
<input type="checkbox"/> JRLH-04S-T-84	84" 4 Drawer self contained refrigerator unit
<input type="checkbox"/> JRLH-06S-T-102	102" 6 Drawer self contained refrigerator unit
<input type="checkbox"/> JRLH-06S-T-114	114" 6 Drawer self contained refrigerator unit
<input type="checkbox"/> JFLH-02S-T-48	48" 2 Drawer self contained freezer unit
<input type="checkbox"/> JFLH-04S-T-72	72" 4 Drawer self contained freezer unit
<input type="checkbox"/> JFLH-04S-T-84	84" 4 Drawer self contained freezer unit

Note: If required size is not listed, see options for cabinet extensions.

STANDARD FEATURES

- Cabinet interiors, front face and sides to be #304 stainless steel #4 finish. Balance of cabinet to be galvanized steel.
- Drawers and cabinet are 100% polyurethane "Shot-In Place" foam insulated.
- Drawer faces have flush mount pull handle with #4 finish. Face and back to be #304 stainless steel.
- Self closing drawers have 14 ga. stainless steel track, with 2 in. heavy duty skate wheel.
- Heavy duty rubber drawer gaskets
- Drawers to be easily removable for cleaning.
- Drawers to accommodate 6" deep 12" x 20" hotel pans
- Specially designed high density breaker strips installed during the foaming process, without any visible fasteners.
- Face mounted dial thermometers
- Condensing unit uses R-22 refrigerant (freezer R-404)
- Blower coil evaporator with R-22 expansion valve (freezer R-404)
- Internal conduit for single point electrical connection
- Built in condensate evaporator
- Sleeves for refrigeration and drain lines
- Stainless steel adjustable 6" legs

OPTIONS

- Cabinet extensions available:
 - 6" S/S filler
 - 12" S/S cabinet
 - 18" S/S cabinet
- Padlock assemblies (padlocks not included)

ACCESSORIES

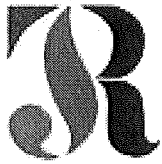
- 6" Casters, front locking (5" diameter wheel)



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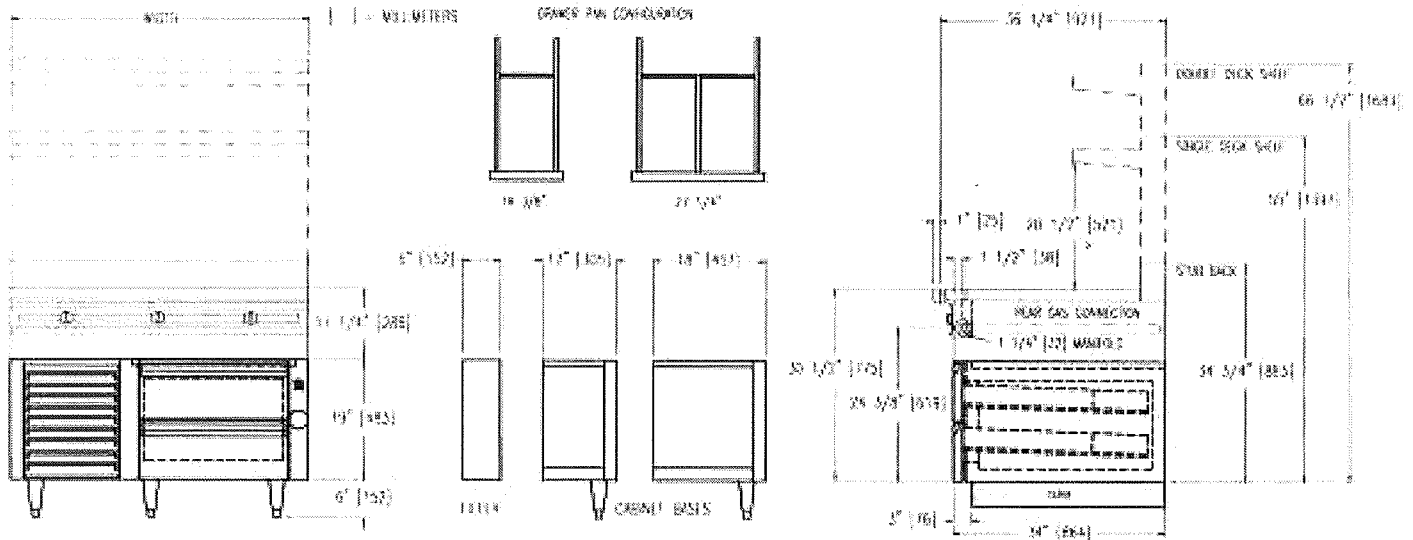
ITEM #: _____

QTY: _____

JOB NAME: _____

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TITAN Self Contained Refrigerated Bases



NOTE: If sauté station (JMSS models) mounted above, H.P. will be larger (consult factory).

MODEL	WIDTH	DEPTH	HEIGHT	DRAWERS 14 3/8"	DRAWERS 27 1/4"	PANS	AMP'S	CUBIC FT.	APPX. SHP. WT.
SELF CONTAINED REFRIGERATOR BASES									
JRLH-02S-T-48	48"	34"	19 1/4"		2	3	12.6	6	350 lbs
JRLH-04S-T-72	72"	34"	19 1/4"	2	2	5	12.6	11.2	500 lbs
JRLH-04S-T-84	84"	34"	19 1/4"		4	7	12.6	13.4	550 lbs
JRLH-06S-T-102	102"	34"	19 1/4"	2	4	9	13.2	18	650 lbs
JRLH-06S-T-114	114"	34"	19 1/4"		6	11	13.2	20.1	700 lbs
SELF CONTAINED FREEZER BASES									
JFLH-02S-T-48	48"	34"	19 1/4"		2	3	10.6	6	350 lbs
JFLH-04S-T-72	72"	34"	19 1/4"	2	2	5	10.7	11.2	500 lbs
JFLH-04S-T-84	84"	34"	19 1/4"		4	7	11.8	13.4	550 lbs

SPECIFICATIONS

Low Height Self Contained refrigerated bases for exclusive use with Jade Range Titan modular series units. To be Model No. _____ manufactured by Jade Range. Cabinet interior, front face, drawers and sides to be #304 stainless steel. Balance to be galvanized steel. Drawers and cabinet to be 100% polyurethane "Shot-In-Place" foam insulated. Provide easily removable self closing drawers to accommodate 6" deep 12"x 20" hotel pans and 14ga. stainless steel track with 2 in. heavy duty skate wheels. Include heavy duty rubber drawer gaskets, face mounted dial thermometers, condensing unit with R-22 (R-404) refrigerant, blower coil evaporator with R-22 (R-404) expansion valve. Provide built-in condensate evaporator, internal conduit for single point electrical connection. Include sleeves for refrigeration and drain lines. Supply stainless steel adjustable 6" legs.

UTILITY INFORMATION

ELECTRICAL

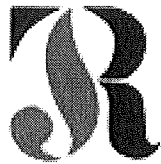
- standard: 115V/60/1 (for other electrical requirements consult factory)



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JADE RANGE

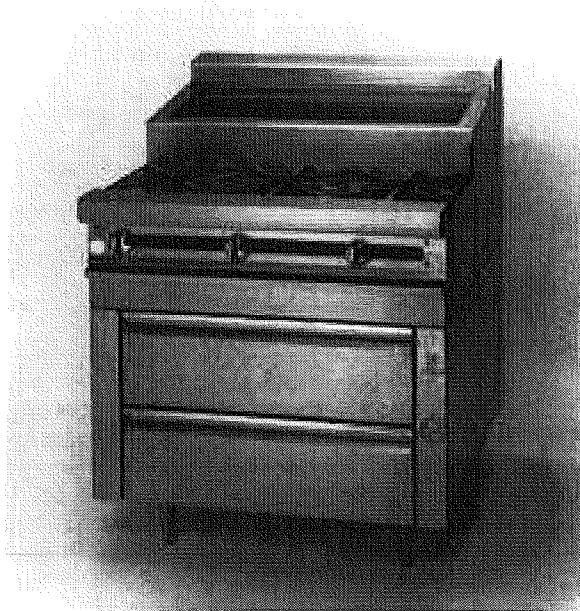
ITEM #: _____

QTY: _____

JOB NAME: _____

New! TITAN "Fire & Ice" Sauté Stations

NOTE: SAUTE' STATIONS MUST BE ORDERED IN CONJUNCTION WITH TITAN REFRIGERATED BASES



JMSS-03-T-36
Mounted Above JRLH-02R-T-36
Remote Refrigerated Base



JMSS-06-T-72
Mounted Above JRLH-04R-T-72
Remote Refrigerated Base

Model No.	Description
<input type="checkbox"/> JMSS-03-T-36	36" Wide 3 open burners front, refrigerated rail at rear
<input type="checkbox"/> JMSS-04-T-48	48" Wide 4 open burners front, refrigerated rail at rear
<input type="checkbox"/> JMSS-05-T-60	60" Wide 5 open burners front, refrigerated rail at rear
<input type="checkbox"/> JMSS-06-T-72	72" Wide 6 open burners front, refrigerated rail at rear

STANDARD FEATURES

- Remote cold rail - constructed with #304 stainless steel and wrapped with refrigerated coils to maintain NSF-7 standards
- Remote cold rails are supplied with R-22 expansion valve with thermostat control
- All units are 100% Polyurethane, "shot-in-place" foam insulated at raised rail
- All units are constructed of #304 stainless steel
- Unit is designed to range match with all Jade Range heavy duty equipment
- Each unit includes a stainless steel removable tilting cover
- Each cold rail is supplied with 1/2" I.P.S. brass drain
- Individual polished steel lift-off top grates
- Each open burner is a 30,000 BTU/hr. cast iron burner
- Variable size multi point gas connection - see utility information for details
- #304 Stainless steel front, sides and stub back
- #304 Stainless steel adjustable plate shelf

NOTE: For condensing units - ordered with self contained refrigerated base. Consult factory for condensing unit, supplied with cabinet base.

OPTIONS

- Stainless steel high riser
- Stainless steel double high riser
- Stainless steel high shelf
- Stainless steel double high shelf
- Stainless steel tubular high shelf
- Stainless steel tubular double high shelf
- Common plate shelf (except fryers) with item(s) Model(s) _____
- Cap and cover manifold. Left Right

ACCESSORIES:

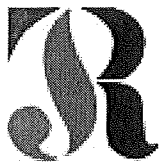
- 36' Flex hose with quick disconnect (3/4" connection)
- 48' Flex hose with quick disconnect (3/4" connection)
- 1" Gas pressure regulator (specify gas type)
- 1 1/4" Gas pressure regulator (specify gas type)



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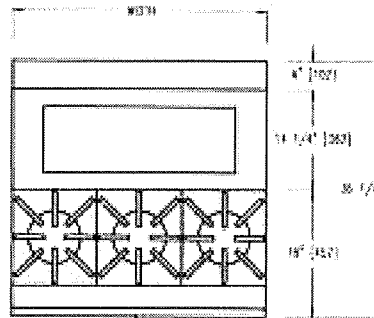
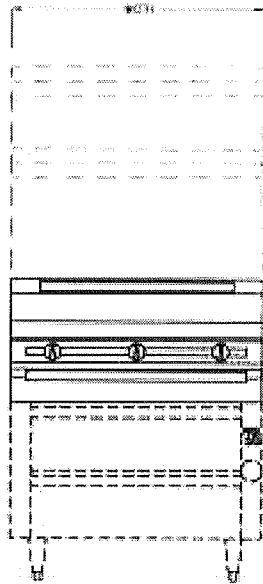
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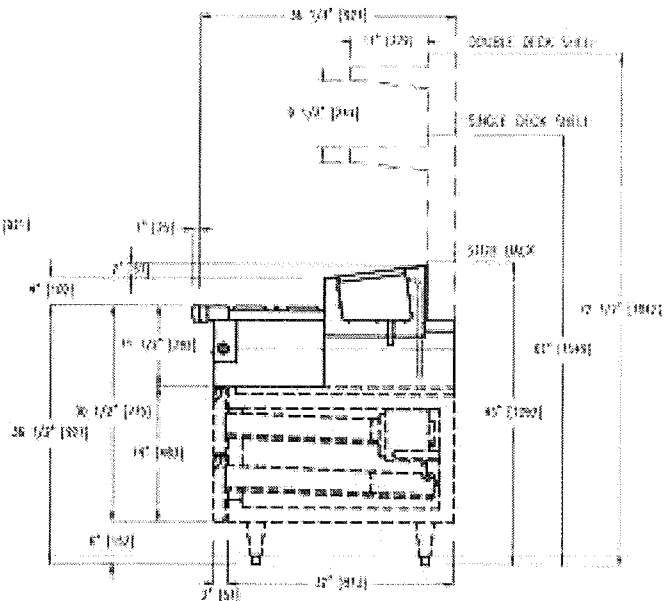
JOB NAME: _____

TITAN "Fire & Ice" Sauté Stations

NOTE: SAUTE' STATIONS MUST BE ORDERED IN CONJUNCTION WITH TITAN REFRIGERATED BASES



1" MILLIMETERS



NOTE: Sauté station mounted above remote refrigerated base. For refrigerated bases, see remote and self contained refrigerated bases (pages FI-1 & FI-2)

MODEL	WIDTH	DEPTH	HEIGHT*	1/4 SIZE PAN CAPACITY	BTU's	AMP's	APPX. SHP. WT.	Suggested H.P.*
REMOTE REFRIGERATOR BASES								
JMSS-03-T-36	36"	36 1/4"	30 1/4"	5	1,150	2	250 lbs	1/5
JMSS-04-T-48	48"	36 1/4"	30 1/4"	6	2,600	2	275 lbs	1/4
JMSS-05-T-60	60"	36 1/4"	30 1/4"	8	2,600	2	350 lbs	1/4
JMSS-06-T-72	72"	36 1/4"	30 1/4"	10	2,900	2	375 lbs	1/3

*For condensing unit (not to exceed 20 ft. run)

NOTE: FOR CONDENSING UNITS -

- Ordered with self contained refrigerated base
- Consult factory for condensing unit, supplied with cabinet base.

SPECIFICATIONS

Sauté Stations exclusively range matches with Jade Range Titan heavy duty equipment. To be Model No. _____, manufactured by Jade Range. Top, slab back, and front face to be #304 stainless steel. Balance to be galvanized steel. Unit to be 100% Polyurethane "shot-in-place" foam insulated. Provide easily removable tilting stainless steel cover. Unit supplied w/ R-22 expansion valve. Unit must be mounted on Jade Range refrigerated bases.

UTILITY INFORMATION

GAS

- Ranges are supplied with 1 1/4" front manifold connection and a 1" or 3/4" capped rear manifold connection. For rear manifold connection, remove cap. Ranges are supplied with 3/4" gas pressure regulator. For 1 1/4" or 1" gas pressure regulator, see accessories. (Specify required from manifold cap and cover when ordering)
- Required operating pressure: Natural Gas 5" W.C. Propane Gas 10" W.C.

Note: This unit must be connected with an adequately sized pressure regulator (see accessories)

ELECTRICAL

- Power supply 115/60/1 (for other electrical requirements consult factory)



JADE RANGE
JADE REFRIGERATION
UTILITY REFRIGERATOR

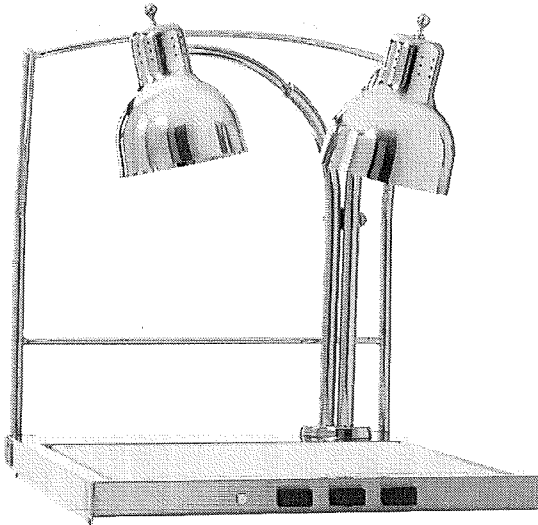
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CS-200

HEATED CARVING STATION



- HALO HEAT . . . a controlled, uniform heat source radiating heat directly from the carving shelf surface.
- Fixed double lamp assembly provides additional heat to the product surface for greater ambient surface temperature control.
- Proper and safe serving temperatures maintained without additional cooking.
- Shelf surface is recessed to catch drippings.
- Sanitary cutting board with gravy lane completely removable. NSF and USDA listed.
- Designed to fit on top of a HALO HEAT Cook & Hold Oven, Heated Holding Cabinet, or suitable for placement on any surface.
- Clear glass customer breath guard easily slides in place and meets new NSF breath guard specifications.
- Low energy usage.



CS-200 heated carving station is constructed with 18 gauge stainless steel and includes one (1) ON/OFF power switch and one (1) indicator light. Heated shelf base is controlled by one (1) three position toggle switch for LOW/MED/HIGH heat. The 250 watt infrared heat lamps are controlled by one (1) ON/OFF switch. The exterior has a recessed surface to catch drippings and is furnished with one (1) set of 1" (25mm) legs and one (1) 21-5/8" x 21-5/8" x 1/2" (550mm x 550mm x 13mm) cutting board. It is available with or without a clear glass breath guard that is framed and easily slides into place.

MODEL CS-200: Carving shelf with two lamps

MODEL CS-200/S: Carving shelf with two lamps and clear glass customer breath guard



ADDITIONAL ACCESSORIES

- Carving Holders
- Cutting Board



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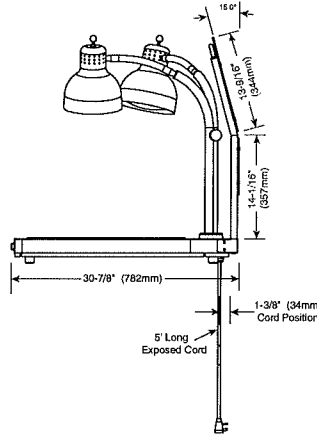
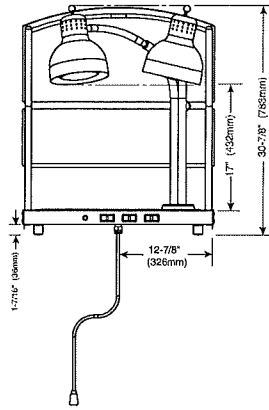
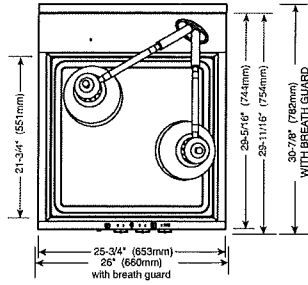
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CS-200

HOT CARVING STATION



DIMENSIONS: (H x W x D)
30-7/8" x 26" x 30-7/8"
(783mm x 660mm x 782mm)

ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG	
120	1	60	6.3	.75		NEMA 5-15P 15A - 120V Plug
230	1	50/60	3.26	.75		CEE 7/7, 220-230V PLUG

PRODUCT/PAN CAPACITY
70 lbs (32 kg) MAX.
(LARGE STEAMSHIP ROUND)

WEIGHT EST
NET 45 lb (20 kg)
SHIP 75 lb (34 kg)
CRATE DIMENSIONS (L x W x H)
35" x 35" x 31"
(889mm x 889mm x 787mm)

INSTALLATION REQUIREMENTS
Carving shelf must be installed level, and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

ATTENTION
Warranty does not apply if the shelf is flooded or immersed in water.

STACKING CONFIGURATIONS
on 750-S holding cabinet
on 750-TH-II or /III cook & hold oven
on 767-SK or SK/III smoker oven
Note: Remove rubber feet and spacers prior to installation on 750 & 767 Series units.

OPTIONS & ACCESSORIES	
Carving Holders	
<input type="checkbox"/> Prime Rib	HL-2635
<input type="checkbox"/> Steamship Round	4459
Cutting Board	
<input type="checkbox"/> Full-size: 21-5/8" x 21-5/8" x 1/2" (550mm x 550mm x 13mm)	BA-28066
<input type="checkbox"/> Half-size: 10-3/4" x 21-5/8" x 1/2" (273mm x 550mm x 13mm)	BA-29244



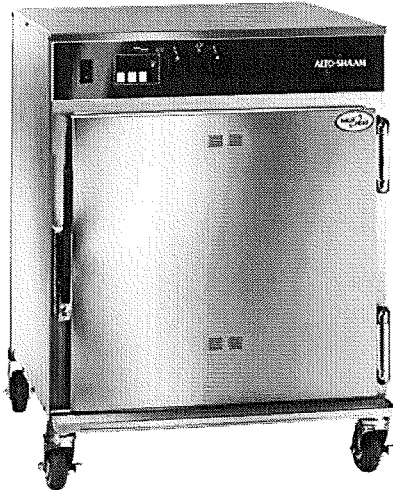
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17



750-TH-II LOW TEMPERATURE COOK & HOLD OVEN



- **HALO HEAT . . .** a controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function. Offers uniform and consistent cooking on a daily basis, low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.
- Cooks, roasts, re-heats, and holds in the same cabinet with set-and-forget controls to provide a better distribution of work loads.
- Cooks by time and automatically converts from cook mode to hold mode.
- Oven hoods, outside venting, and fire extinguisher systems are not required (IN MOST AREAS). Emission of grease laden air are less than U.L. established standards.
- Stackable design for additional capacity.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Simple control senses temperature drops faster, providing quick heat recovery time.

Single compartment oven with 20 gauge stainless steel exterior and door with magnetic door latch. Oven is equipped with two (2) stainless steel side racks with eleven (11) pan positions spaced on 1-3/8" (35mm) centers, three (3) stainless steel wire shelves, one (1) stainless steel drip pan with drain, and one (1) external drip tray. Oven includes one (1) set of 3-1/2" (89mm) casters — 2 rigid, and 2 swivel with brake.

Oven includes one (1) Simple control with ON/OFF power switch; cook temperature knob, 200° to 325°F (94° to 160°C); hold temperature knob with a temperature range from 60° to 205°F (16° to 96°C); digital display, and UP/DOWN arrows to set cook and hold time. Control features indicator lights for the cook, hold function, and when the oven is calling for heat. Oven is equipped with a voltage conversion switch, located on the back of the oven, for voltage selection (208 or 240 V.A.C.) at time of installation.

MODEL 750-TH-II: Low temperature Cook & Hold oven with Simple control.

FACTORY INSTALLED OPTIONS

- Cabinet Choices
 - ➔ Specify Cabinet:
 - Reach-In, standard
 - Pass-Through, optional
- Electrical Choices
 - ➔ Specify Voltage:
 - 120
 - 208-240
 - 230
 - ➔ Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
 - Specify on order as required.

- Door Choices
 - ➔ Specify Door:
 - Solid Door, standard
 - Window Door, optional
 - ➔ Specify Door Swing:
 - Right-hand swing, standard
 - Left-hand swing, optional

Note: Pass-through cabinets cannot have all doors hinged on the same side.

ADDITIONAL FEATURES

- Stackable design
750-TH-II with 750-TH-II, 750-TH/III, 750-S Holding Cabinet, 767-SK, or 767-SK/III Cook/Hold/Smoker. Order appropriate stacking hardware.



IP X3



On all Cook & Hold heating elements (EXCLUDES LABOR).



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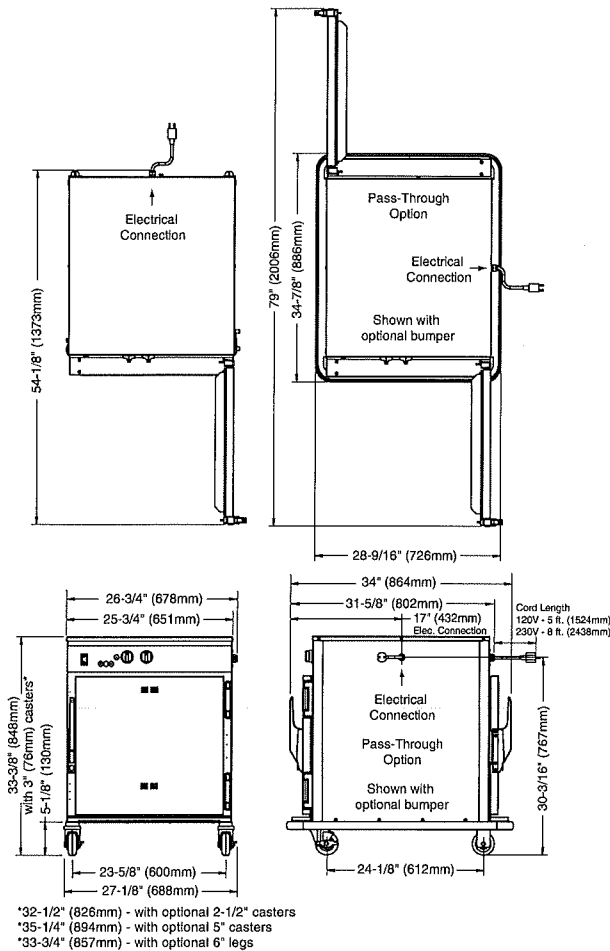
PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

www.alto-shaam.com



750-TH-II

LOW TEMPERATURE COOK & HOLD OVEN



DIMENSIONS: H x W x D	
EXTERIOR:	33-3/8" x 25-3/4" x 31-5/8" (848mm x 651mm x 802mm)
PASS-THROUGH EXTERIOR:	33-3/8" x 26-3/4" x 34" (848mm x 678mm x 864mm)
INTERIOR:	20-1/8" x 22" x 26-1/2" (510mm x 559mm x 673mm)

ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW		CORD & PLUG
120	1	60	14.2	1.7		NEMA 5-20P 20A - 125V PLUG
208	1	60	14.5	3.0		NO CORD
240	1	60	11.2	2.7		OR PLUG
230	1	50/60	10.5	2.4		CEE 7/7 220-230V PLUG

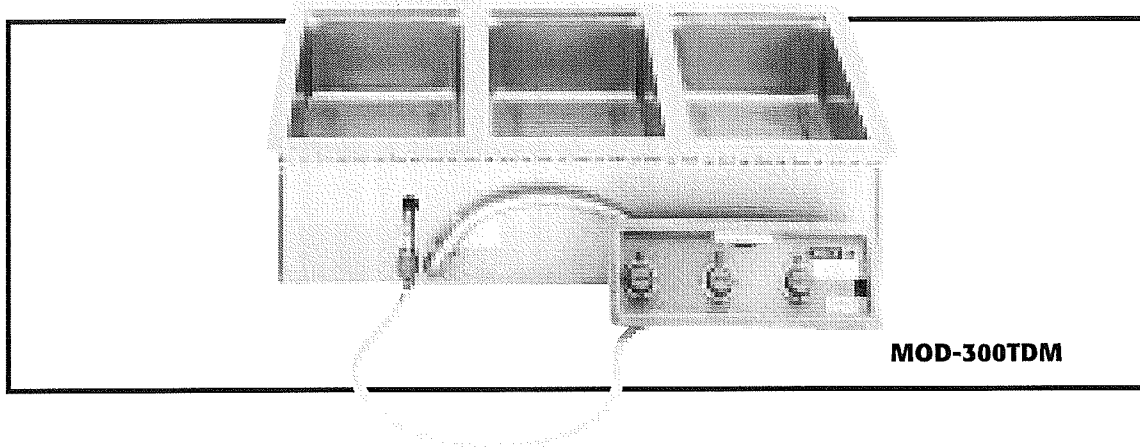
PRODUCT/PAN CAPACITY		
100 lbs (45 kg) MAXIMUM VOLUME MAXIMUM: 75 QUARTS (95 LITERS)		
PANS:		
	FULL-SIZE PANS:	GASTRONORM 1/1
Ten (10)	20" x 12" x 2-1/2"	(530mm x 325mm x 65mm)
Six (6)	20" x 12" x 4"	(530mm x 325mm x 100mm)
Four (4)	20" x 12" x 6"	(530mm x 325mm x 150mm)
FULL-SIZE SHEET PANS:		
up to Five (5)* 18" x 26" x 1" on wire shelves only		
*ADDITIONAL SHELVES REQUIRED.		

CLEARANCE REQUIREMENTS	
BACK	3" (76mm)
TOP	2" (51mm)
EACH SIDE	1" (25mm)
WEIGHT	
NET: 194 lb (88 kg)	SHIP: 264 lb (120 kg)
CARTON DIMENSIONS: (H x W x D) 35" x 35" x 41" (889mm x 889mm x 1041mm)	

INSTALLATION REQUIREMENTS	
<ul style="list-style-type: none"> Oven must be installed level. The oven must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions. Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. NOT FACTORY SUPPLIED. 	

OPTIONS & ACCESSORIES			
<input type="checkbox"/>	Bumper, Full Perimeter (NOT AVAILABLE WITH 2-1/2" CASTERS)	5010371	
<input type="checkbox"/>	Carving Holder, Prime Rib	HL-2635	
<input type="checkbox"/>	Carving, Steamship (Cafeteria) Round	4459	
Casters, Stem - 2 RIGID, 2 SWIVEL W/ BRAKE			
<input type="checkbox"/>	5" (127mm)	5004862	
<input type="checkbox"/>	2-1/2" (64mm)	5008022	
<input type="checkbox"/>	Door Lock with Key	LK-22567	
<input type="checkbox"/>	Drip Pan with Drain, 1-11/16" (43mm) deep	14831	
<input type="checkbox"/>	Drip Pan without Drain, 1-7/8" (48mm) deep	11906	
<input type="checkbox"/>	Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149	
<input type="checkbox"/>	Pan Grid, Wire 18" x 26" PAN INSERT	PN-2115	
<input type="checkbox"/>	Security Panel w/ Key Lock	5013936	
<input type="checkbox"/>	Shelf, Stainless Steel, Flat Wire, REACH-IN	SH-2324	
<input type="checkbox"/>	Shelf, Chrome Wire, PASS-THROUGH	SH-2327	
<input type="checkbox"/>	Shelf, Stainless Steel, Rib Rack	SH-2743	
<input type="checkbox"/>	Stacking Hardware	5004864	

MOD-100TD, 200TDM, 300TDM, 400TDM, 500TDM WARMERS WITH AUTO WATER FILL



Specifications

Temperature Settings:	OFF/LO to HI	
Weights:	Lbs.	KG
MOD-100TD series:		
Installed	19	9
Shipping	21	10
MOD-200TDM series:		
Installed	41	19
Shipping	51	23
MOD-300TDM series:		
Installed	64	29
Shipping	78	35
MOD-400TDM series:		
Installed	81	37
Shipping	98	44
MOD-500TDM series:		
Installed	97	44
Shipping	118	54

Accessories / Options

Wellslok Extension Kit, designed for installation in countertops up to 1-1/2" thick, refer to installation instructions, 22593

Drain Valve Extension Kit, extension from drain to counter front with remote handle, for use with MOD-100TD only, 20385

Drain Screen, 21709

Optional 72" Wiring, thermostatically controlled warmers, priced per well, contact factory

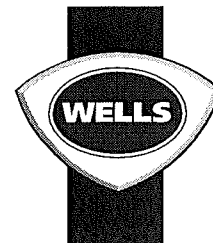
Explanation of Built-In Warmer Suffixes:

- TD**.....thermostatically controlled/with drain
- TDM**.....thermostatically controlled/with drain/connected to drain manifold

Features

- All models have an **automatic water fill system** that maintains the proper water level in each pan through the use of a water sensor and solenoid valve.
- **Individual controls** for each well give the warmers maximum versatility.
- Thermostats are combined with **higher wattage elements** to provide quicker heat-up and faster recovery.
- **Fully insulated** for greater efficiency.
- A **one-inch diameter drain manifold** (DM models) is provided to allow for a single drain connection at the left or right front corner. MOD-100TD has a one-half inch drain.
- Each well is **one-piece, deep-drawn, stainless steel** for maximum strength and durability.
- Warmers are designed for **wet operation only**.
- **Wellslok** allows for quick and easy installation in stainless steel countertops.
- The MOD Series Warmers are **Underwriters Laboratories, Inc. LISTED** and meet NSF International and Canadian standards.
- A **one-year warranty** against defects covers parts and labor.

MOD-100TD - MOD-500TDM WARMERS WITH AUTO WATER FILL

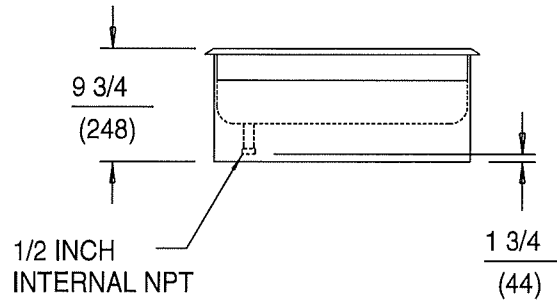
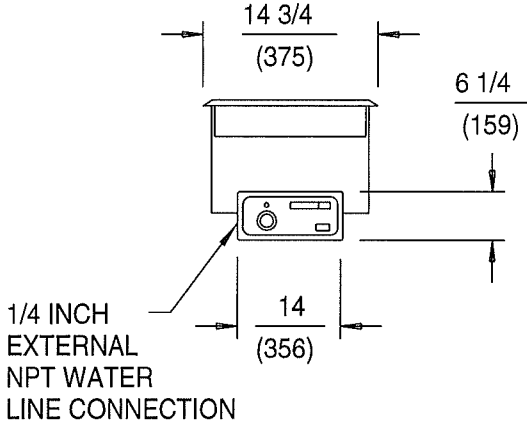
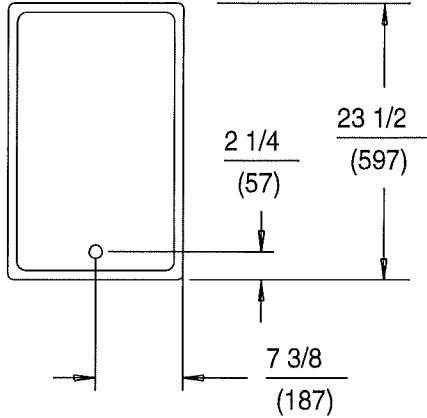




**MODEL
MOD-100TD
WARMER WITH AUTO WATER FILL**

DIMENSIONS: $\frac{\text{INCH}}{\text{(MM)}}$

MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE			
BACK	SIDE	BOTTOM	FRONT
$\frac{1}{(25)}$	$\frac{1}{(25)}$	$\frac{6\ 3/4}{(171)}$	$\frac{4\ 1/8}{(105)}$



MOD-100TD ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS	PHASE	POWER SUPPLY CORD
MOD-100TD/AF	208	1240	6.0	SINGLE	NONE
MOD-100TD/AF	240	1650	6.9	SINGLE	NONE

NOTE: Specifications are subject to change without notice. See installation instructions prior to installing the unit. This document is not for installation purposes.

21

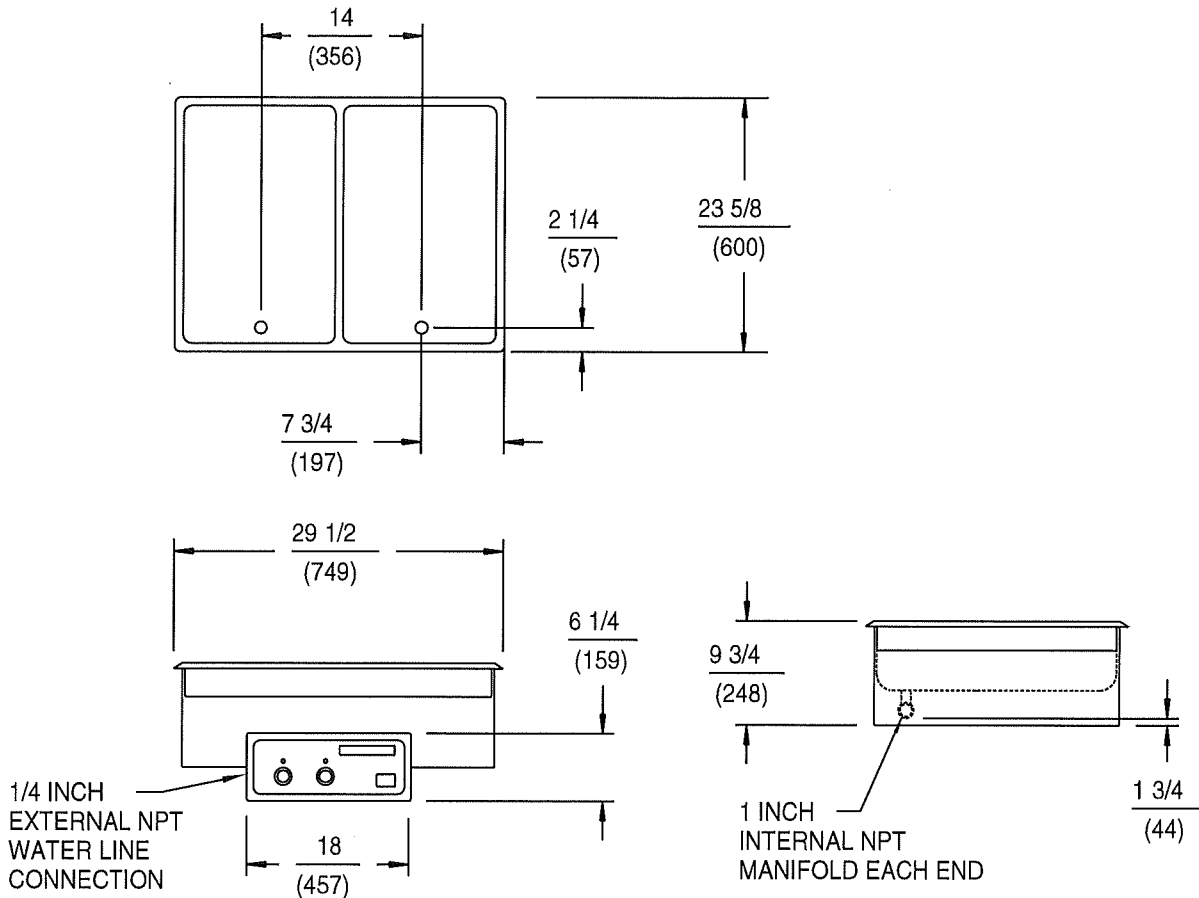


**MODEL
MOD-200TDM
WARMER WITH AUTO WATER FILL**

DIMENSIONS:

$\frac{\text{INCH}}{\text{(MM)}}$

MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE			
BACK	SIDE	BOTTOM	FRONT
$\frac{1}{(25)}$	$\frac{1}{(25)}$	$\frac{6 \frac{3}{4}}{(171)}$	$\frac{4 \frac{1}{8}}{(105)}$

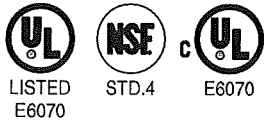


MOD-200TDM ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS PER LINE 3 PHASE			AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3		
MOD-200TDM/AF	208	2480	6.0	10.3	6.0	11.9	NONE
MOD-200TDM/AF	240	3300	6.9	11.9	6.9	13.8	NONE

NOTE: Specifications are subject to change without notice. See installation instructions prior to installing the unit. This document is not for installation purposes.

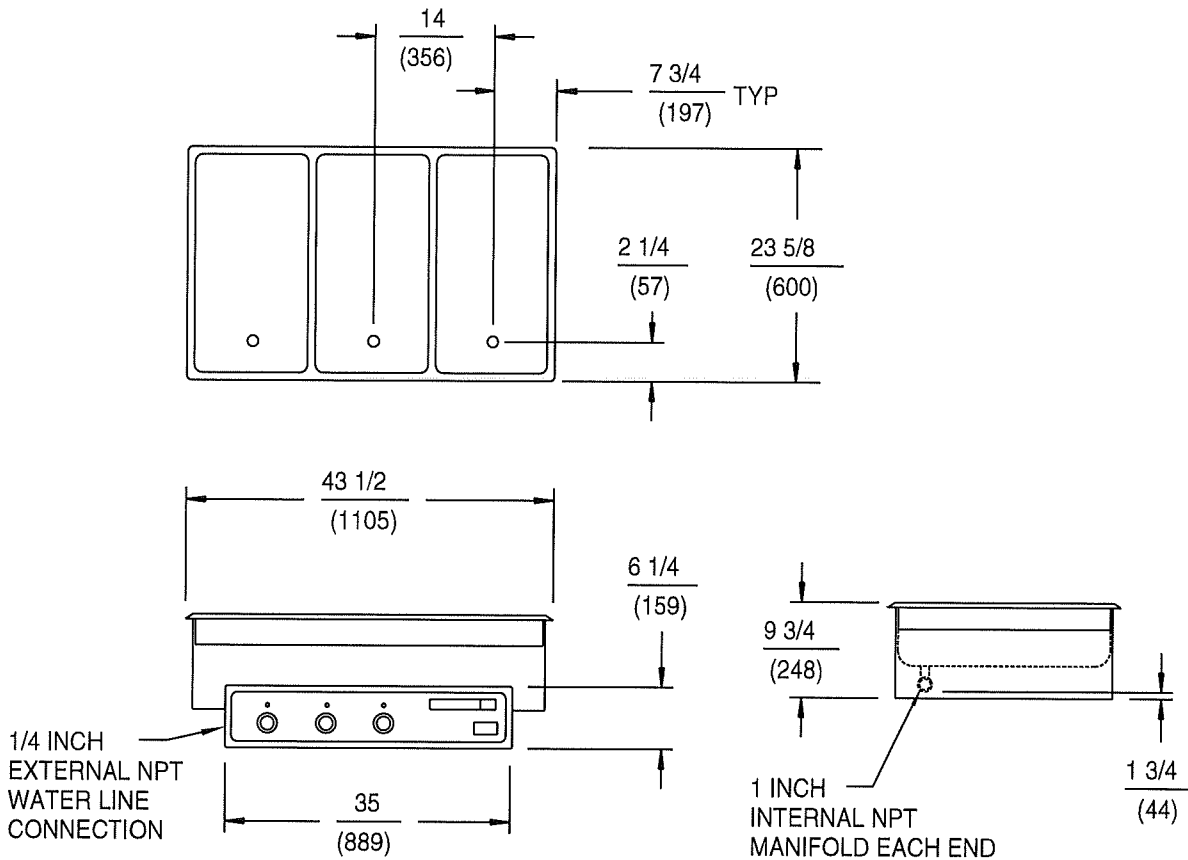
22



**MODEL
MOD-300TDM
WARMER WITH AUTO WATER FILL**

DIMENSIONS: INCH
 (MM)

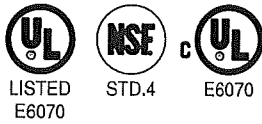
MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE			
BACK $\frac{1}{1}$ (25)	SIDE $\frac{1}{1}$ (25)	BOTTOM $\frac{6 \ 3/4}{1}$ (171)	FRONT $\frac{4 \ 1/8}{1}$ (105)



MOD-300TDM ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS PER LINE 3 PHASE			AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3		
MOD-300TDM/AF	208	3720	10.3	10.3	10.3	17.9	NONE
MOD-300TDM/AF	240	4950	11.9	11.9	11.9	20.6	NONE

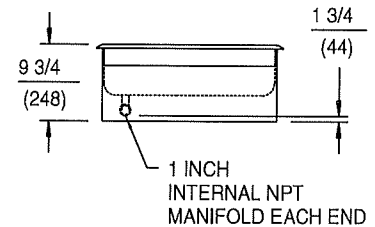
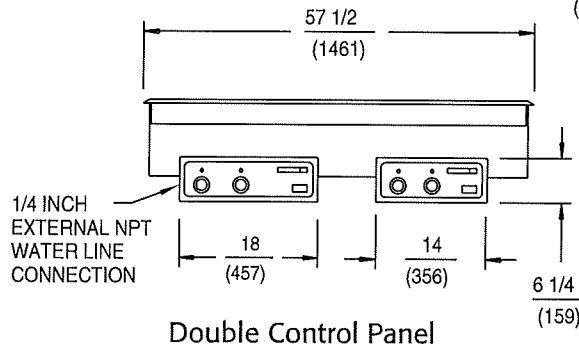
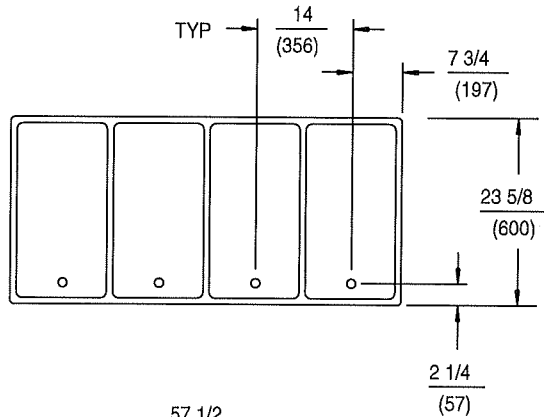
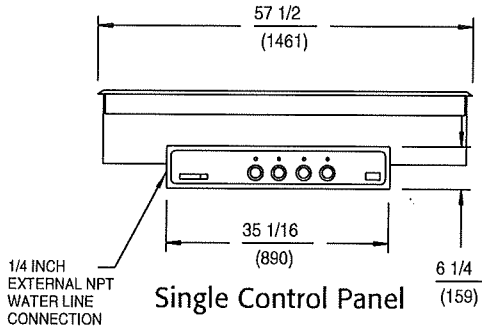
NOTE: Specifications are subject to change without notice. See installation instructions prior to installing the unit. This document is not for installation purposes.



**MODEL
MOD-400TDM
WARMER WITH AUTO WATER FILL**

DIMENSIONS: INCH
 (MM)

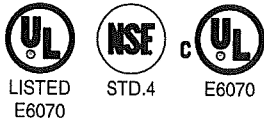
MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE			
BACK	SIDE	BOTTOM	FRONT
$\frac{1}{25}$	$\frac{1}{25}$	$\frac{6 \frac{3}{4}}{171}$	$\frac{6}{152}$



MOD-400TDM ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS PER LINE 3 PHASE			AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3		
MOD-400TDM/AF	208	4960	14.5	14.5	9.8	23.8	NONE
MOD-400TDM/AF	240	6600	17.8	17.8	11.3	27.5	NONE

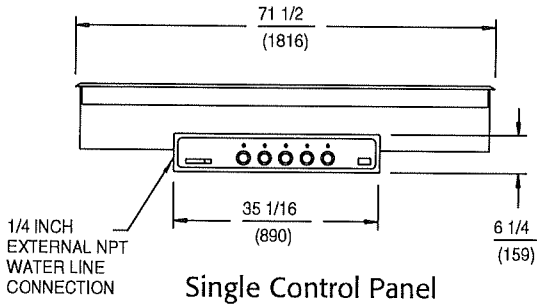
NOTE: Specifications are subject to change without notice. See installation instructions prior to installing the unit. This document is not for installation purposes.



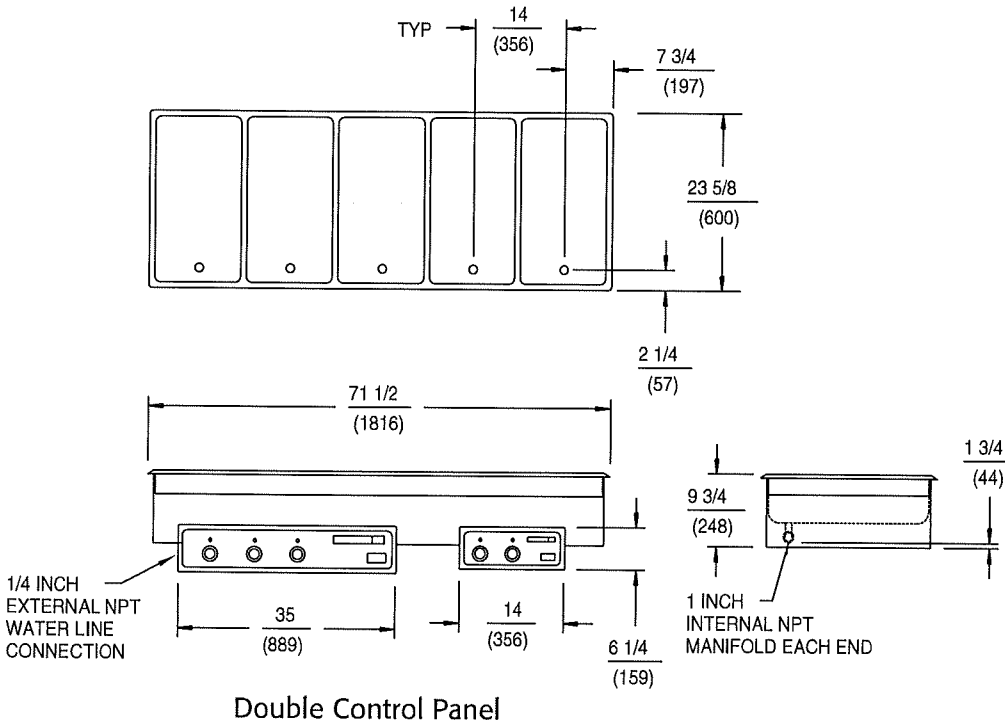
**MODEL
MOD-500TDM
WARMER WITH AUTO WATER FILL**

24

DIMENSIONS: INCH (MM)



MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE			
BACK $\frac{1}{1}$ (25)	SIDE $\frac{1}{1}$ (25)	BOTTOM $\frac{6 \ 3/4}{1}$ (171)	FRONT $\frac{6}{1}$ (152)



MOD-500TDM ELECTRICAL SPECIFICATIONS:

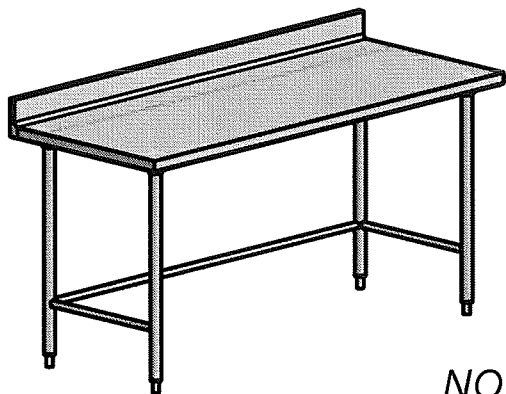
MODELS	VOLTS	WATTS	AMPS PER LINE 3 PHASE			AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3		
MOD-500TDM/AF	208	6200	19.5	14.6	14.6	29.8	NONE
MOD-500TDM/AF	240	8250	22.1	16.9	16.9	34.4	NONE

NOTE: Specifications are subject to change without notice. See installation instructions prior to installing the unit. This document is not for installation purposes.

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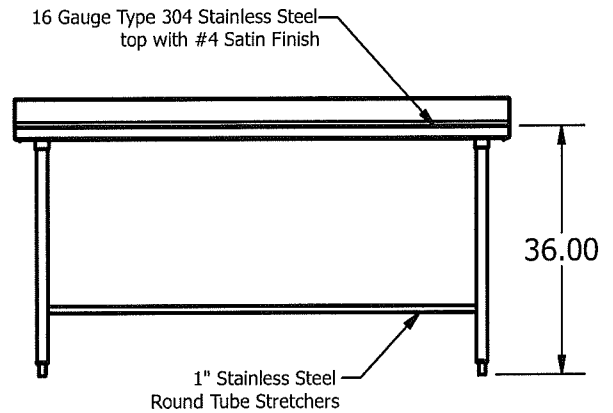
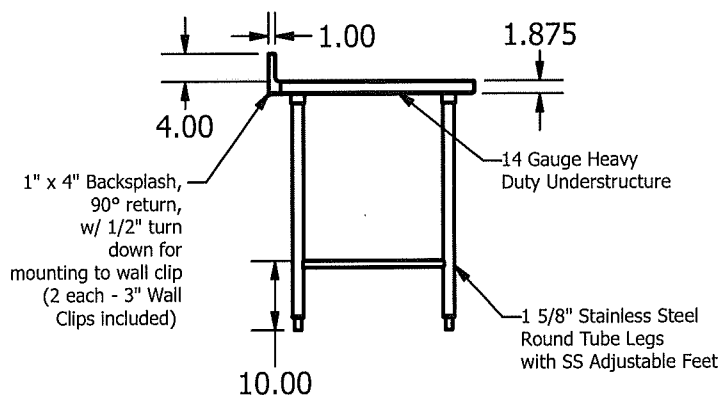
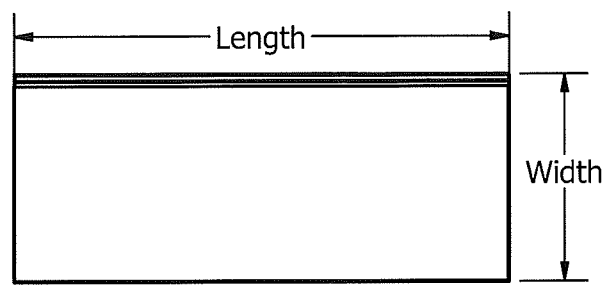
Stainless Steel Work Tables - "S4" Series - 4 Legs Part # - WKT####S40



SPACE
UNDER
FOR
TRASH

NOTE: FINISH
BACK OF
BACKSPLASH

Item#: _____ Qty: _____
Model#: _____

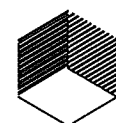


Features:

- * Work table tops are constructed of 16 Gauge 304 Stainless Steel with #4 Satin Finish
- * Tables have a 14 gauge heavy duty understructure
- * With 1" Stainless Steel Round Tube Stretchers
- * 1 5/8" Stainless steel round tube legs with SS adjustable feet
- * Table working heights are 36"

Options:

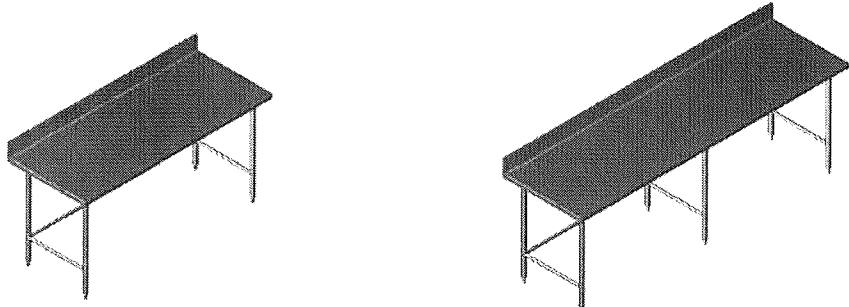
Options:	Model Number	U/M
Adjustable Flange Feet	CHGA10-0854	each
Casters, (without brake)	CHGC23-1450	each
Casters, (with brake)	CHGC23-1451	each
15" x 20" Drawer Assembly w/ Plastic Pan	SDA152006P	each
15" x 20" Drawer Assembly w/ SS Pan	SDA152006S	each
20" x 20" Drawer Assembly w/ Plastic Pan	SDA202006P	each
20" x 20" Drawer Assembly w/ SS Pan	SDA202006S	each
Lower Table Height (State table work surface height)	LTH001	Lot



Pacific
Stainless
PRODUCTS, INC.

Stainless Steel Work Tables

"S4" Series - Table Lengths (15" to 138")



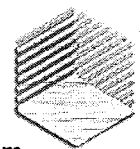
Four Leg "S4" Series Tables without Undershef

Length	24" Wide	30" Wide	33" Wide	36" Wide
	Model	Model	Model	Model
15"	WKT 1524S4O	WKT 1530 S4O	WKT1533S4O	WKT1536 S4O
18"	WKT 1824S4O	WKT 1830 S4O	WKT1833S4O	WKT1836 S4O
21"	WKT 2124S4O	WKT 2130 S4O	WKT2133S4O	WKT2136 S4O
24"	WKT 2424S4O	WKT 2430 S4O	WKT2433S4O	WKT2436 S4O
27"	WKT 2724S4O	WKT 2730 S4O	WKT2733S4O	WKT2736 S4O
30"	WKT 3024S4O	WKT 3030 S4O	WKT3033S4O	WKT3036 S4O
33"	WKT 3324S4O	WKT 3330 S4O	WKT3333S4O	WKT3336 S4O
36"	WKT 3624S4O	WKT 3630 S4O	WKT3633S4O	WKT3636 S4O
42"	WKT 4224S4O	WKT 4230 S4O	WKT4233S4O	WKT4236 S4O
48"	WKT 4824S4O	WKT 4830 S4O	WKT4833S4O	WKT4836 S4O
54"	WKT 5424S4O	WKT 5430S4O	WKT5433S4O	WKT5436 S4O
60"	WKT 6024S4O	WKT 6030S4O	WKT6033S4O	WKT6036 S4O
66"	WKT 6624S4O	WKT 6630 S4O	WKT6633S4O	WKT6636 S4O
72"	WKT 7224S4O	WKT 7230S4O	WKT7233S4O	WKT7236 S4O

Six Leg "S4" Series Tables without Undershef

Length	24" Wide	30" Wide	33" Wide	36" Wide
	Model	Model	Model	Model
72"	WKT 67224S4O	WKT 67230S4O	WKT 67233S4O	WKT 67236S4O
78"	WKT 7824S4O	WKT 7830S4O	WKT 7833S4O	WKT 7836S4O
84"	WKT 8424S4O	WKT 8430S4O	WKT 8433S4O	WKT 8436S4O
90"	WKT 9024S4O	WKT 9030S4O	WKT 9033S4O	WKT 9036S4O
96"	WKT 9624S4O	WKT 9630S4O	WKT 9633S4O	WKT 9636S4O
102"	WKT 10224 S4O	WKT10230S4O	WKT10233S4O	WKT10236S4O
108"	WKT 10824 S4O	WKT10830S4O	WKT10833S4O	WKT10836S4O
114"	WKT 11424 S4O	WKT11430 S4O	WKT 11433S4O	WKT11436 S4O
120"	WKT 12024 S4O	WKT12030S4O	WKT12033S4O	WKT12036S4O
126"	WKT 12624S4O	WKT12630S4O	WKT12633S4O	WKT12636S4O
132"	WKT 13224 S4O	WKT13230S4O	WKT13233S4O	WKT13236S4O
138"	WKT 13824S4O	WKT13830S4O	WKT13833S4O	WKT13836S4O

"Custom Configurations Available"



Pacific Stainless
PRODUCTS, INC.

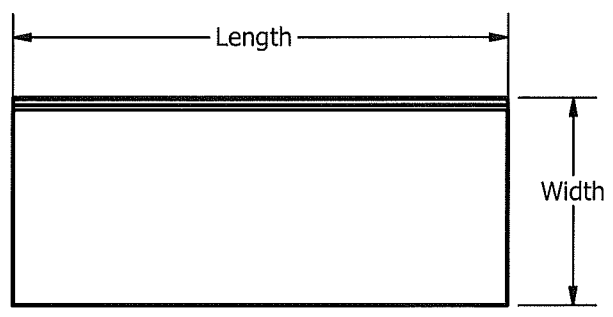
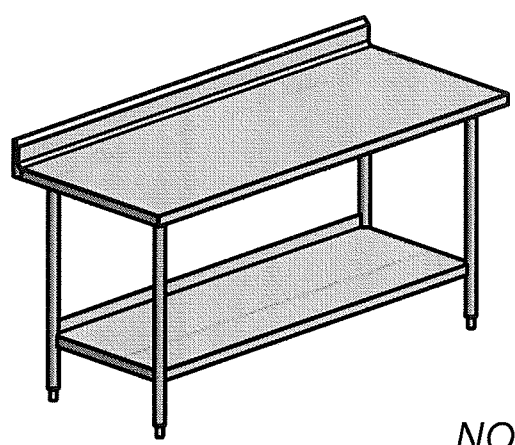
Stainless Steel Work Tables - "A4" Series - 4 Legs

Part # - WKT####A4S

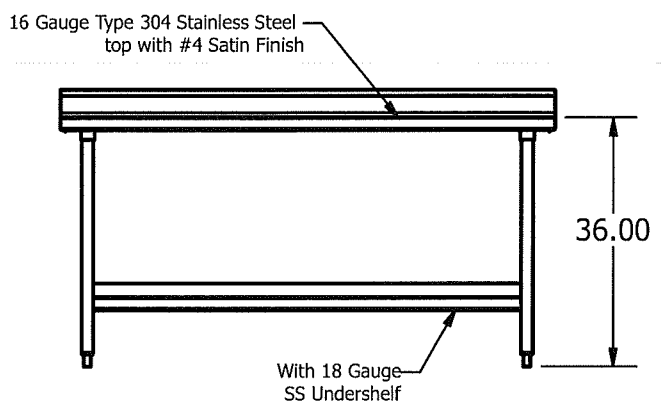
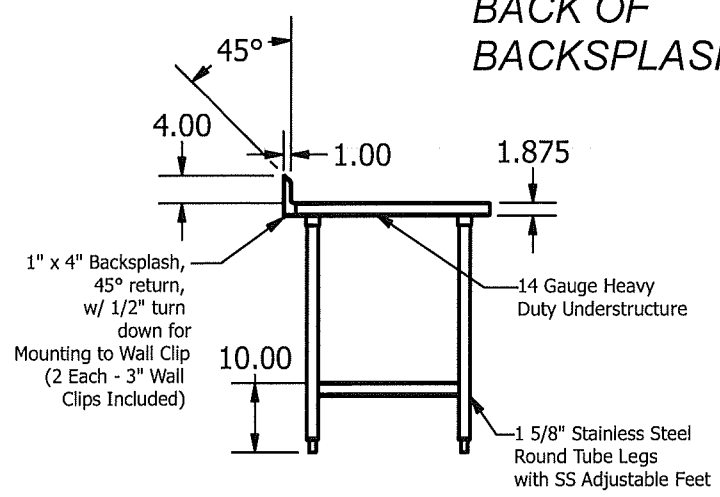


Item#: _____ Qty: _____

Model#: _____



**NOTE: FINISH
BACK OF
BACKSPLASH**

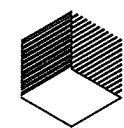


Features:

- * Work table tops are constructed of 16 Gauge 304 Stainless Steel with #4 Satin Finish
- * Tables have a 14 gauge heavy duty understructure
- * With an 18 gauge stainless steel undershelf
- * 1 5/8" Stainless steel round tube legs with SS adjustable feet
- * Table working heights are 36"

Options:

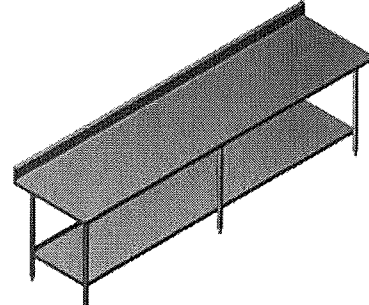
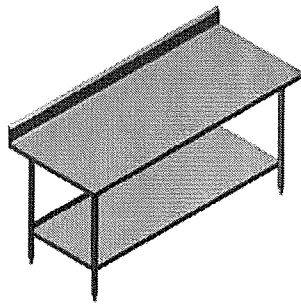
Options:	Model Number	U/M
Adjustable Flange Feet	CHGA10-0854	each
Casters, (without brake)	CHGC23-1450	each
Casters, (with brake)	CHGC23-1451	each
15" x 20" Drawer Assembly w/ Plastic Pan	SDA152006P	each
15" x 20" Drawer Assembly w/ SS Pan	SDA152006S	each
20" x 20" Drawer Assembly w/ Plastic Pan	SDA202006P	each
20" x 20" Drawer Assembly w/ SS Pan	SDA202006S	each
Lower Table Height (State table work surface height)	LTH001	Lot



**Pacific
Stainless**
PRODUCTS, INC.

Stainless Steel Work Tables

"A4" Series - Table Lengths (15" to 138")



Four Leg "A4" Series Tables with Undershelf

Length	24" Wide Model	30" Wide Model	33" Wide Model	36" Wide Model
15"	WKT 1524A4S	WKT 1530A4S	WKT1533 A4S	WKT1536A4S
18"	WKT 1824A4S	WKT 1830A4S	WKT1833 A4S	WKT1836A4S
21"	WKT 2124A4S	WKT 2130A4S	WKT2133 A4S	WKT2136A4S
24"	WKT 2424A4S	WKT 2430A4S	WKT2433 A4S	WKT2436A4S
27"	WKT 2724A4S	WKT 2730A4S	WKT2733 A4S	WKT2736A4S
30"	WKT 3024A4S	WKT 3030A4S	WKT3033 A4S	WKT3036A4S
33"	WKT 3324A4S	WKT 3330A4S	WKT3333 A4S	WKT3336A4S
36"	WKT 3624A4S	WKT 3630A4S	WKT3633 A4S	WKT3636A4S
42"	WKT 4224A4S	WKT 4230A4S	WKT4233 A4S	WKT4236A4S
48"	WKT 4824A4S	WKT 4830A4S	WKT4833 A4S	WKT4836A4S
54"	WKT 5424A4S	WKT 5430A4S	WKT5433 A4S	WKT5436A4S
60"	WKT 6024A4S	WKT 6030A4S	WKT6033 A4S	WKT6036A4S
66"	WKT 6624A4S	WKT 6630A4S	WKT6633 A4S	WKT6636A4S
72"	WKT 7224A4S	WKT 7230A4S	WKT7233 A4S	WKT7236A4S

Six Leg "A4" Series Tables with Undershelf

Length	24" Wide Model	30" Wide Model	33" Wide Model	36" Wide Model
72"	WKT 67224A4S	WKT67230A4S	WKT67233A4S	WKT67236A4S
78"	WKT 7824A4S	WKT 7830A4S	WKT 7833A4S	WKT 7836A4S
84"	WKT 8424A4S	WKT 8430A4S	WKT 8433A4S	WKT 8436A4S
90"	WKT 9024A4S	WKT 9030A4S	WKT 9033A4S	WKT 9036A4S
96"	WKT 9624A4S	WKT 9630A4S	WKT 9633A4S	WKT 9636A4S
102"	WKT 10224A4S	WKT10230A4S	WKT10233A4S	WKT10236A4S
108"	WKT 10824A4S	WKT10830A4S	WKT10833A4S	WKT10836A4S
114"	WKT 11424A4S	WKT 11430A4S	WKT 11433A4S	WKT 11436A4S
120"	WKT 12024A4S	WKT12030A4S	WKT 12033A4S	WKT12036A4S
126"	WKT 12624A4S	WKT12630A4S	WKT12633A4S	WKT12636A4S
132"	WKT 13224A4S	WKT13230A4S	WKT 13233A4S	WKT 13236A4S
138"	WKT 13824A4S	WKT13830A4S	WKT13833A4S	WKT13836A4S

"Custom Configurations Available"



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