



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

RFQ #		ML169329Q		ISSUE DATE:	3-5-2014
DELIVER TO:		REQUESTED BY / RETURN QUOTE TO:			
DEPARTMENT:	OSU Memorial Union	NAME:	Mark Lessel		
ADDRESS:	112 Memorial Union	E-MAIL:	Mark.lessel@oregonstate.edu		
CITY, STATE ZIP:	Corvallis OR, 973331	TELEPHONE:	541-737-3667		
REQUIRED DELIVERY DATE:	4-18-2014	FAX:	541-737-2170		

ITEM	DESCRIPTION	Lead Time	QTY	UNIT	UNIT PRICE	TOTAL PRICE
1	True Refrigerator, Model #STR2R-2S (See Spec Sheet 1)		2	Ea		
2	Hobart Warewasher, Model #AMVLT Voltage 208v-3ph (See Spec Sheet 2)		1	Ea		
3	True Freezer, Model #STR2F-2S (See Spec Sheet 3)		1	Ea		
4	Rational Mobile Oven, Model #SCCWE-61/101E Stack W/O Stand W/Casters (See Spec Sheet 4)		1	Ea		
5	Montague Base, Model #RB-96-SC (See Spec Sheet 5)		1	Ea		
6	Montague Broiler, Model Legend #UFLC-48R (See Spec Sheet 6)		1	Ea		
7	Montague Griddle, Model Legend #C24-8T (See Spec Sheet 7)		1	Ea		
8	Montague Open Burners, Model Legend #C45-5 (See Spec Sheet 8)		1	Ea		
9	Panasonic Rice Cooker, Model #SR-42HZP (See Spec Sheet 9)		2	Ea		
10	True Refrigerator, Model #TWT-44HD (See Spec Sheet 10)		1	Ea		
11	Wells Hot Wells, Model #MOD-200TDM/AF (See Spec Sheet 11)		2	Ea		
12	TurboChef Oven, Model #Tornado 2 (See Spec Sheet 12)		1	Ea		
13	True Refrigerator, Model #TSSU-72-12-ADA (See Spec Sheet 13)		1	Ea		
14	Wells Convertible Wells, Model #HRCP-7200 (See Spec Sheet 14)		1	Ea		
15	Structural Concepts Merchandising Case Model #GHSS456R (See Spec Sheet 15)		1	Ea		
	Delivery Between 4-18-2014 and 4-25-2014	YES	NO			
	BRAND SPECIFIC-NO SUBSTITUTIONS. SHIPPING COST MUST BE ADDED TO THE ITEMS					
	The winning Bidder will need to coordinate their deliveries with the general contractor					

Vendor Name:

Vendor Signature:

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:	Fill In Lead Time Column	PRICES VALID THROUGH:			
SPECIAL INSTRUCTIONS:	VENDOR INFORMATION:				



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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.

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>

Items # on RFQ ML168878Q	Description:	Brand/Model on RFQ ML168878Q	Qty
1	Reach-In Refrigerators, 2 door	True, model STR2R-2S with door locks	2
2	Ventless Warewasher w/Booster Heater	Hobart, model AM15VLT *H011 ventless warewasher with electric tank heat for left to right. Include the following: 1. 70° rise electric booster heater. 2. Single point electrical connection. 3. Combination rack. 4. Sheet pan rack. 5. End of cycle audible alarm. 6. Seismic flanged feet. 7. Drain water tempering kit	1
3	Reach-in Freezer, 2-door	True, model STR2F-2S with door locks	1
4	Combi-Duo Mobile Oven	Rational, model SCCWE-61/101E*H011 with the following accessories: 1. SCCWE-61/101E, with casters 2. Two CombiFry baskets. 12 X 20 3. Everpure, model EV9797-22 water filtration system; or equal. Include replacement cartridge. C. Install assembly complete.	1
5	Refrigerated Equipment	Montague, model RB-96-SC *H011	1
6	Counter top Broiler	The Montague Company, Legend UFLC-48R *H011. Include 24" long gas quick disconnect assembly with cable restraint	1
7	Counter top Griddle	The Montague Company, Legend model C24-8T *H011. Include 24" long gas quick disconnect assembly with cable restraint	1
8	Counter open burners	The Montague Company, Legend C24-5 *H011. Include 24" long gas quick disconnect assembly with cable restraint	1
9	Rice Cooker	Panasonic, model SR-42HZP *H011	2
10	Work top refrigerator	True, model TWT-44HD *H011 with door lock, double stainless steel overshelf, and exterior round digital thermometer	1
11	Drop-in Hot Wells	Wells, model MOD-200TDM/AF *H011	2
12	Rapid Back Oven	TubeChef, model Tornado 2	1
13	Sandwich Prep Top Refrigerator	True, model TSSU-72-12-ADA *H011 with door lock, double stainless steel overshelf, and exterior rectangular digital thermometer	1
14	Drop-in Hot/Cold Convertible wells	Wells, model HRCP-7200 *H011	1
15	Dual Temp Merchandising Case	Structural Concepts, model GHSS456R*H011 with the following accessories: 1. Premium Plastic laminate exterior in color, Wilsonart D91-60 Slate Grey 2. Stainless steel interior 3. Retractable non-locking night curtain. 4. Clear Glass rear sliding doors 5. Lighted shelves. Led Lighting	1

Spec Sheet 1



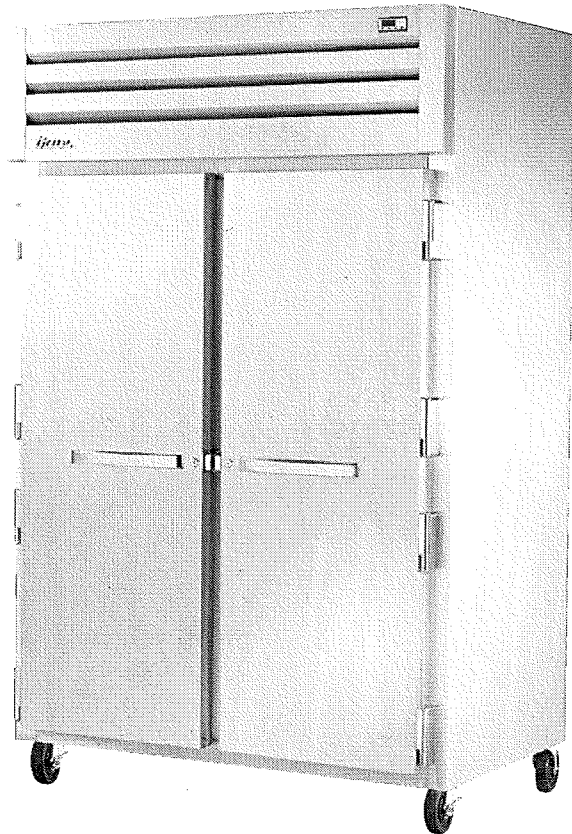
TRUE FOOD SERVICE EQUIPMENT, INC. • 2001 East Terra Lane • O'Fallon, Missouri 63366-4434
 ph. 636.240.2400 • toll free 800.325.6152 • fax 636.272.2408 • parts fax 636.272.9471 • www.truefnfg.com

PROJECT NAME		LOCATION	AIA #
ITEM #	QTY	MODEL #	SIS #

SPEC SERIES®

REACH-IN SOLID SWING DOOR REFRIGERATORS

models	STR2R-2S	STA2R-2S	STG2R-2S
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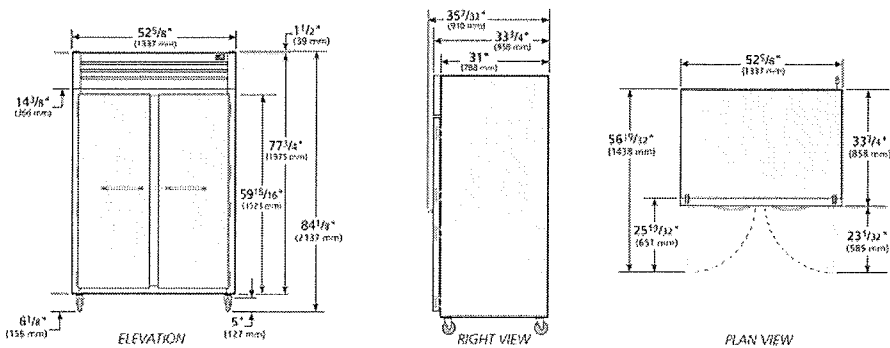


STR2R-2S	
Exterior	Stainless steel door, front & sides.
Interior	Stainless steel side walls, back, floor, door liner, & ceiling.
Shelving	(1) Interior kit option included per full section, factory installed.

STA2R-2S	
Exterior	Stainless steel door, front & sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, chrome plated, wire shelves per section.

STG2R-2S	
Exterior	Stainless steel door & front, with matching aluminum sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, PVC coated, wire shelves per section.

plan view



SPECIFICATIONS		
Dimensions	In.	mm.
Length	52 5/8"	1337
Depth	33 3/4"	858
Height	77 3/4"	1975
Electrical	U.S.	International
Horsepower	1/2	N/A
Amps	9.1	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.
115/60/1 NEMA-5-15R * Height does not include 6 1/8" (156 mm) for castors or 6" (153 mm) for optional legs. † Depth does not include 1 1/2" for door handle.		

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

	APPROVALS	AVAILABLE AT
6/13	Printed in U.S.A.	

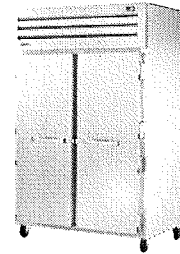


PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

SPEC SERIES®

REACH-IN SOLID SWING DOOR REFRIGERATOR

models	STR2R-2S	STA2R-2S	STG2R-2S
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standard features

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Electronic control.

CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter plate castors - locks provided on front set.

DOORS

- Lifetime guaranteed bolt style door locks.
- Lifetime guaranteed heavy duty all metal working door handles.

- Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

LIGHTING

- LED interior lighting, safety shielded. (STR/STA models standard, STG optional)

MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C.
- Evaporator epoxy coated to eliminate the potential of corrosion.
- Curb mounting ready.
- NSF-7 compliant for open food product.

ELECTRICAL

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

OPTIONAL FEATURES/ ACCESSORIES

- (upcharge & lead times may apply)
- 6" (153 mm) standard legs.
 - 6" (153 mm) seismic/flanged legs.
 - 6" (153 mm) stainless steel legs.
 - Field reversible hinge
 - Additional shelves.
 - Stainless back. (STR, STA, STG)

SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 25"L x 27 ¾"D (635 mm x 705 mm). Four (4) shelf supports included per shelf (field installed); adjustable on 6" (153 mm) increments.
- Additional kit option components available individually.

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
 SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

	Model	Elevation	Right	Plan	3D	Back
	ST()2R-2S					

 <p>701 S Ridge Avenue, Troy, OH 45374 1-888-4HOBART • www.hobartcorp.com</p>	<h2 style="margin: 0;">advansys VENTLESS TALL DISHWASHER</h2>
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HOBART

STANDARD FEATURES

- Internal condensing system minimizes water vapor
- Does not require a vent hood
- Energy recovery
- Sense-A-Temp™ 70°F rise electric booster heater
- .74 gallons per rack final rinse water
- 40 racks per hour – hot water sanitizing
- NSF pot and pan listed for 2-, 4- & 6- minute cycles plus condense time
- Timed wash cycles for 1, 2, 4 or 6 minutes plus condense time
- 27" door opening for 18" x 26" sheet pans or 60 quart mixing bowl
- Solid state, integrated controls with digital status indicators
- Self-draining, high efficiency stainless steel pump and stainless steel impeller
- Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- Spring counterbalanced chamber with UHMW polyethylene guides
- Revolving, interchangeable upper and lower anti-clogging wash arms
- Revolving, interchangeable upper and lower rinse arms
- Slanted, self-locating, one-piece scrap screen and basket system
- Pumped rinse for constant rinse pressure
- Cycle light
- End of cycle audible alarm (field activated)
- Automatic fill
- Door actuated start
- Automatic drain closure
- Delime cycle with notification (field activated)
- Service diagnostics
- NAFEM Data Protocol capable
- Hot water sanitation

MODEL

- AM15VLT

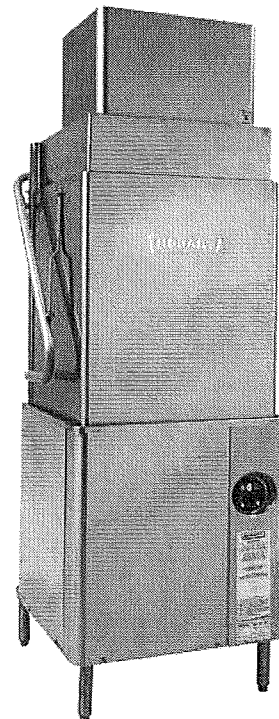
OPTIONS AT EXTRA COST

- Single point electrical connection (3 phase only)

ACCESSORIES

- Peg rack
- Combination rack
- Sheet pan rack
- Flanged and seismic feet
- End of cycle audible alarm (field activated)
- Drain water tempering kit

Specifications, Details and Dimensions on Inside and Back.



advansys VENTLESS TALL DISHWASHER

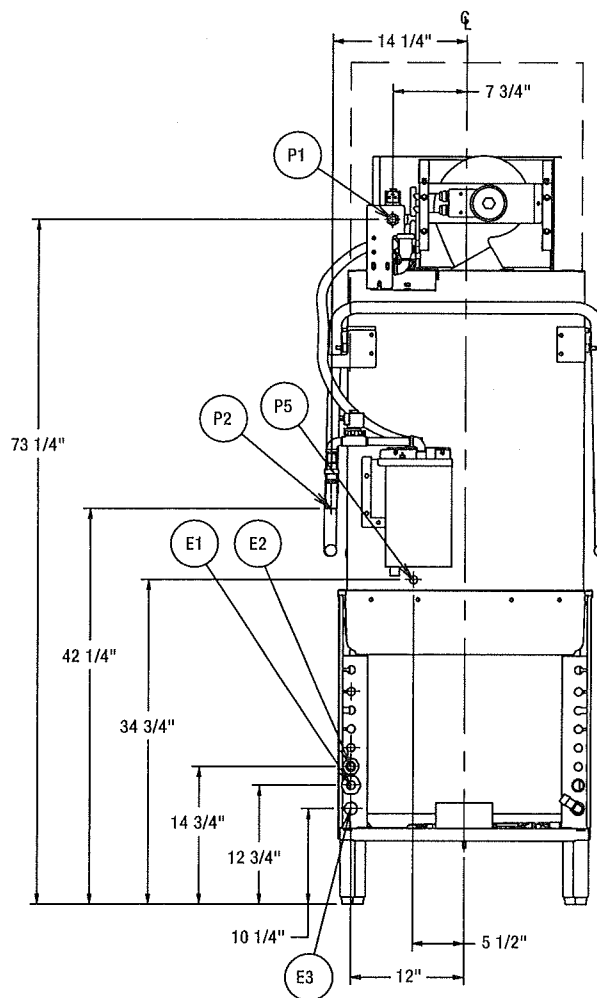
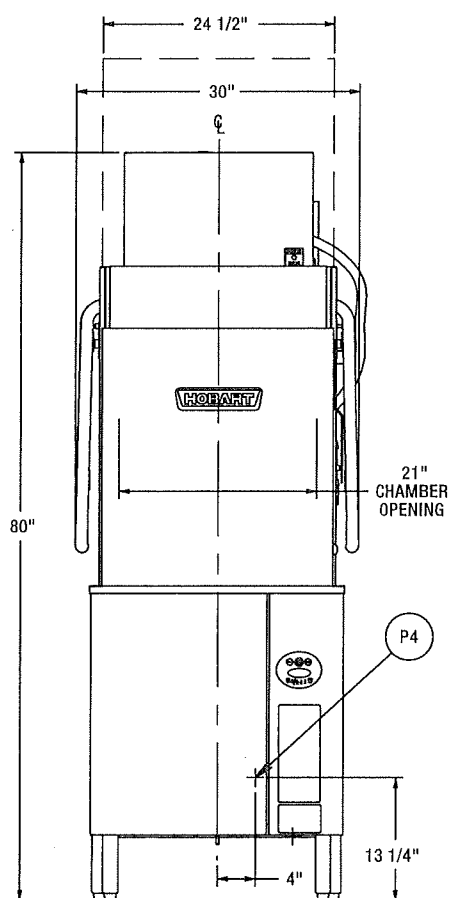
VOLTAGE

- 208-240/60/1
- 208-240/60/3
- 480/60/3

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MACHINE
ELECTRICAL
SPECIFICATIONS
208-240/60/1
208-240/60/3
480/60/3

MODEL:
AM-15VLT
E-941177
REV B

AM-15VLT WITH ELECTRIC HEAT			
ELEC. SPECS	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/1	43.0	50	50
208-240/60/3	24.9	30	30
480/60/3	13.4	15	15

WARNING

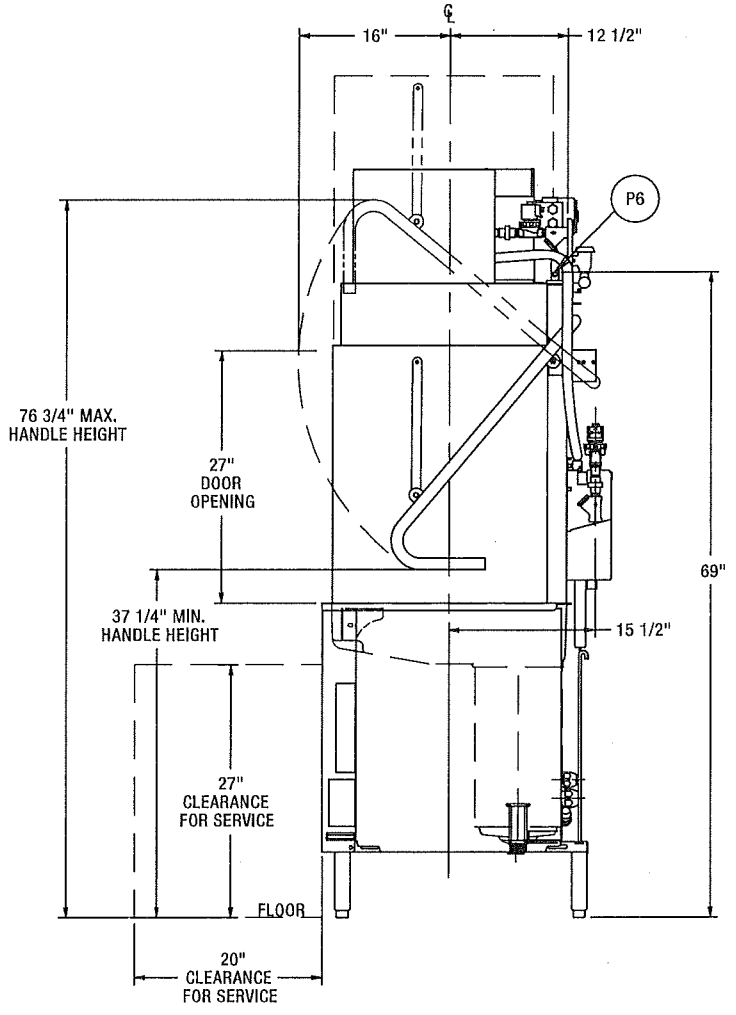
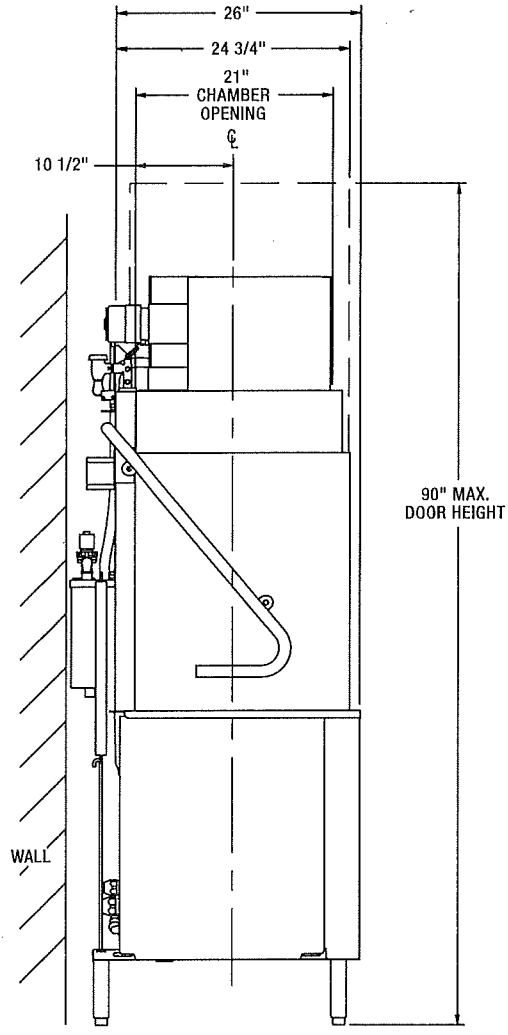
ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY, AND PLUMBING CODES.



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advansys VENTLESS TALL DISHWASHER



BOOSTER ELECTRICAL SPECIFICATIONS
 208-240/60/1
 208-240/60/3
 480/60/3

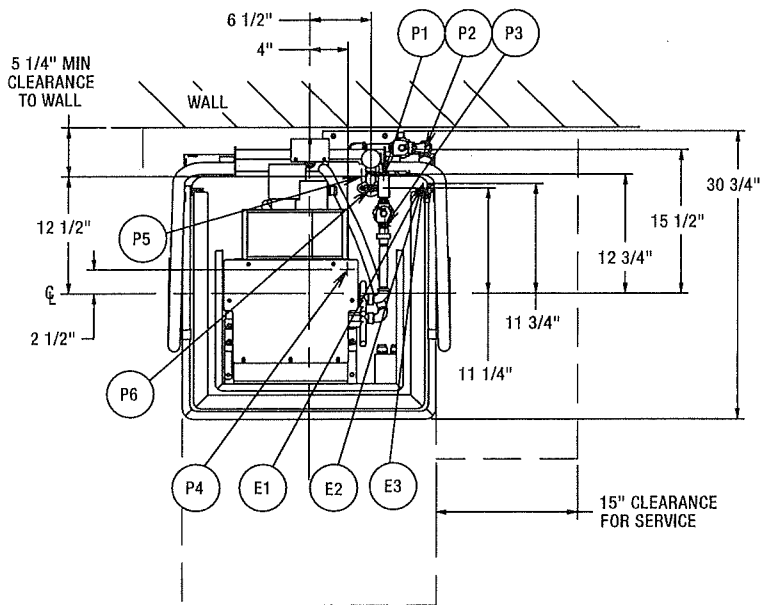
BOOSTER AMPACITY RATINGS 8.5KW			
ELEC. SPECS	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/1	35.4	50	50
208-240/60/3	20.4	30	30
480/60/3	10.2	15	15

OPTIONAL AM15VLT SINGLE POINT ELECTRICAL SERVICE CONNECTION AS SHOWN BELOW			
ELEC. SPECS	RATED AMPS	MINIMUM SUPPLY CONDUCTOR OR AMPACITY	MAXIMUM PROTECTIVE DEVICE
208-240/60/3	45.4	60	60
480/60/3	23.7	30	30

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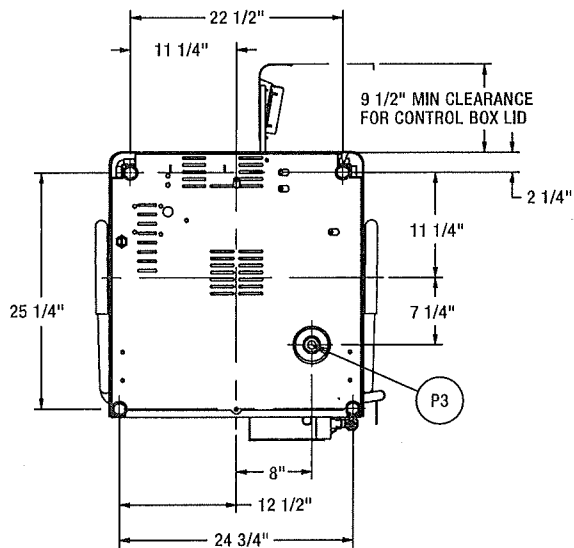
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CONNECTION INFORMATION (*AFF - ABOVE FINISHED FLOOR)

LEGEND

- E1 ELECTRICAL CONNECTION: MOTORS & CONTROLS (INCLUDING ELECTRIC HEAT). 1" OR 3/4" CONDUIT HOLE; 12-3/4" AFF.
- E2 ELECTRICAL CONNECTION: RINSE AGENT FEEDER, 1/2" CONDUIT HOLE, (DPS1 & DPS2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE, (RPS1 & RPS2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE; 14-3/4" AFF.
- E3 ELECTRICAL CONNECTION: ELECTRIC BOOSTER ONLY OR SINGLE POINT ELECTRICAL CONNECTION (3PH ONLY), 1" CONDUIT HOLE; 10-1/4" AFF.
- P1 COLD WATER CONNECTION: 90°F MAX. (65°F OPTIMAL); 1/2" FPT; 73-1/4" AFF.
- P2 HOT WATER CONNECTION: 110°F WATER MIN. (HOT WATER SANITIZING); 1/2" FPT; 42-1/4" AFF.
- P3 DRAIN: 1-1/2" MPT; 7-1/4" AFF.
- P4 DETERGENT PROBE SENSOR: REMOVE CAP AND STUD ASSEMBLY TO ACCESS 7/8" HOLE; 13-1/4" AFF.
- P5 DETERGENT FEEDER: REMOVE CAP PLUG TO ACCESS 7/8" HOLE; 34-3/4" AFF.
- P6 RINSE AGENT FEEDER: 1/8" NPT, REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE; 69" AFF.



PLUMBING NOTES:

WATER HAMMER ARRESTOR (MEETING ASSE-1010 STANDARD OR EQUIVALENT) TO BE SUPPLIED (BY OTHERS) IN COMMON WATER SUPPLY LINE AT SERVICE CONNECTION.

RECOMMENDED WATER HARDNESS TO BE 3 GRAINS OR LESS FOR BEST RESULTS.

FOR CONVENIENCE WHEN CLEANING, WATER TAP SHOULD BE INSTALLED NEAR MACHINE WITH HEAVY DUTY HOSE AND SQUEEZE VALVE.

THIS IS A PUMPED RINSE MACHINE. PRESSURE REGULATING VALVE IS NOT NECESSARY ON HOT OR COLD LINES.

MISCELLANEOUS NOTES:

ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE 3/4" OR DECREASE 1/2" DEPENDING ON LEG ADJUSTMENT.

NET WEIGHT OF MACHINE: 405 LBS.
DOMESTIC SHIPPING WEIGHT: 494 LBS.

SIZE OF RACKS - 19-3/4" X 19-3/4"

DRAIN LEVER LOCATED INSIDE TANK.

SINGLE POINT ELECTRICAL CONNECTION AVAILABLE ON 3 PH MACHINES ONLY.

APPROXIMATE HEAT GAIN TO SPACE WITHOUT VENT HOOD

TYPE	BTU/HR
LATENT	13,000
SENSIBLE	4,800

VENT HOOD IS NOT REQUIRED DUE TO INTERNAL CONDENSING SYSTEM.

CITY OF LA APPROVAL M-660004.

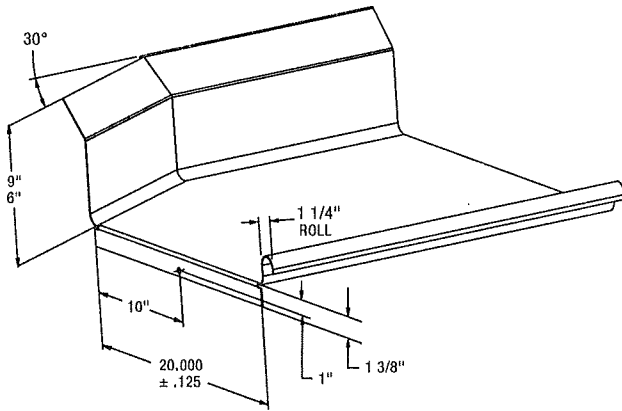
RECOMMENDED CONDENSE TIMES (BASED ON INCOMING WATER TEMP.)

INCOMING TEMP. (F°)	CONDENSE TIME (SEC.)	RINSE TIME (SEC.)	RACKS PER HOUR (1 MIN. CYCLE)
60	30	10	40
65	33	11	37
70	36	12	36
75	39	13	34
80	42	14	33
85-90	45	15	32

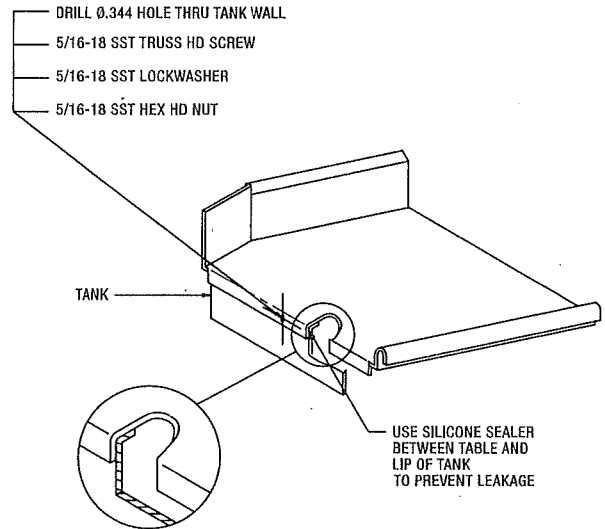
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SUGGESTED TABLE DESIGN



	advansys Ventless Tall Dishwasher
Machine Ratings (Mechanical)	
Racks per Hour (Max.)	40
Dishes per Hour (Average 25 per rack)	1,000
Glasses per Hour (Average 45 per rack)	1,800
Table to Table - Inside Tank at Table Connection (Inches)	25 1/4"
Overall Dimensions - (H x W x D) (Inches)	80" x 29 3/4" x 30"
Wash Motor H.P.	2
Wash Tank Capacity - Gallons	14
Wash Pump Capacity - Gallons per Minute - Weir Test	160
Electric Booster Heater (Kw)	8.5 Kw
Electric Heating Unit (Regulated)	5 Kw
Blower Motor H.P.	1/20
Rinse Pump Motor H.P.	1/15
Rinse - Minutes operated during hour of capacity operation	6.66
Seconds of rinse per rack	10
Rate of Rinse Flow - Gallons per Minute	4.4
Rinse Consumption - Gallons per Hour - Maximum	29.6
Rinse Cycle - Gallons per Rack	.74 - 180°F Min.
Peak Rate of Drain Flow - Gallons per Minute (Initial rate with full tank)	14
Exhaust Requirements	0
Shipping Weight Crated - Approx. lbs. - Unit only	494



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advansys VENTLESS TALL DISHWASHER

The microcomputer-based control system is built into the AM Select Ventless dishwasher. It is available in standard electrical specifications of 208-240/60/1, 208-240/60/3, 480/60/3 and is equipped with a reduced voltage pilot circuit transformer.

Water hardness must be controlled to 3 grains of hardness or less for best results.

CONSTRUCTION: Drawn tank, tank shelf and feet constructed of 16 gauge stainless steel. Wash chamber and front trim panel above motor compartment are polished, satin finish. Frame is 12 gauge stainless steel, chamber is 18 gauge, and removable trim panels are 20 gauge.

CHAMBER: Stainless steel chamber with large 20 $\frac{3}{4}$ " W x 27" H opening will accommodate 18" x 26" sheet pans or a 60-quart mixing bowl.

CHAMBER LIFT: Chamber coupled by stainless steel handle, spring counterbalanced. Chamber guided for ease of operation and long life.

WASH PUMP: With stainless steel pump and impeller, integral with motor assures alignment and quiet operation. Pump shaft seal with stainless steel parts and a carbon ceramic sealing interface. Easily removable impeller housing permits ease of inspection. Capacity 160 GPM. Pump is completely self-draining.

WASH PUMP MOTOR: Built for Hobart, 2 H.P., with inherent thermal protection, grease-packed ball bearings, splash-proof design, ventilated. Single-phase is capacitor-start, induction-run type. Three-phase is squirrel-cage, induction type.

RINSE PUMP: Powered by a $\frac{1}{15}$ H.P. single phase motor, the rinse pump is made of high strength engineered composite material.

BLOWER: The condenser blower is an all stainless steel forward curved centrifugal wheel powered by a $\frac{1}{20}$ H.P. TEFC single phase motor for nearly silent operation.

CONDENSER COIL: The condensing system using a tube and fin coil constructed of copper and corrosion resistant aluminum.

MICROCOMPUTER CONTROL SYSTEM: Hobart microcomputer controls, assembled within water-resistant enclosure, provide built-in performance and reliability.

The microcomputer control, relays and contactors are housed behind a stainless steel enclosure, hinged

to provide easy access for servicing. The line voltage electrical components are completely wired with 105°C, 600V thermoplastic insulated wire with stranded conductors. Electrical components are wired with type ST cord. Line disconnect switch NOT furnished.

CYCLE OPERATION: The microcomputer-timing program is started by closing the doors, which actuates the door cycle switch. The cycle light turns ON. The microcomputer energizes the wash pump motor contactor during the wash portion of the program. After the wash, a dwell permits the upper wash manifold to drain. At the end of the dwell, the final rinse pump is energized. After the final rinse pump turns off, Sani-Dwell permits sanitization to continue. The Rinse display remains on during this period. The Blower and Cold Water Valve turn on for 30 seconds to condense the vapor laden air inside of the chamber. The display shows a count down time (in seconds) during this operation. After the 30 seconds is complete the Cycle Light turns OFF, completing the program. If the microcomputer is interrupted during a cycle by the door-cycle switch, the microcomputer is reset to the beginning of the program. 40 racks per hour – 87 seconds: 38 Second Wash, 2 Second Dwell, 10 Second Rinse, 7 Second Sani-Dwell. 30 Second Condensing. Other programs can be pre-selected by your Hobart service technician.

Manual wash cycle selector also provides selection of 2-, 4- or 6-minute wash cycles plus condense time for heavier washing applications.

WASH: Hobart revolving stainless steel wash arms with unrestricted openings above and below provide thorough distribution of water jets to all dishware surfaces. Arms are easily removable for cleaning and are interchangeable. Stainless steel tubing manifold connects upper and lower spray system.

RINSE: Rotating rinse arms, both upper and lower, feature 14 rinse nozzles. The stainless steel upper and lower rinse arms are easily removable without tools for inspection and are interchangeable. The motor driven rinse pump gives constant rinse pressure regardless of water service supply pressure. Easy open brass line strainer furnished.

HOT FILL: Microcomputer controlled fill is supplied from the hot water service connection. It enters the machine through an air gap system which protects the potable water supply from contamination. Ratio fill method is used giving the correct fill at any flowing water pressure.

advansys VENTLESS TALL DISHWASHER

HOBART

701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

COLD WATER: Cold water supplied to condenser coil is heated during the condensing period at the end of each cycle. This pre-heated water is supplied to the booster for subsequent heating.

DRAIN AND OVERFLOW: Large bell type automatic overflow and drain valve controlled from inside of machine. Drain automatically closed by lowering chamber. Drain seal is large diameter, high temperature "O" ring. Cover for overflow is integral part of the standpipe.

STRAINER SYSTEM: Equipped with large, exclusive self-flushing, easily removable perforated stainless steel, one-piece strainer and large capacity scrap basket. Submerged scrap basket minimizes frequent removal and cleaning.

HEATING EQUIPMENT: Standard tank heat is 5 KW electric immersion heating element. Water temperature regulation is controlled by thermistor sensor in combination with microcomputer controls. The tank heat and positive low water protection microcomputer

circuits are automatically activated when the main power switch is turned "on". If tank is accidentally drained, low water protection device automatically turns heat off. These features are standard with the Hobart Microcomputer Control System.

ENERGY RECOVERY: Heat energy is recovered from the condensation of vapors in the chamber at the end of each cycle. This pre-heats the water for the next rinse cycle from 55°F up to 140°F.

ELECTRIC BOOSTER HEATER: 8.5 KW electric booster with Sense-A-Temp™ technology adequately sized to raise 110°F inlet water to 180°F.

ACCESSORIES: 19¼" x 19¼" peg and combination dish racks. Splash shield for corner installations. End of cycle audible alarm (field activated). Delime notification (field activated). Desirable functional accessories can be furnished at added cost. See listed options and accessories on this specification sheet. Write to the factory for special requirements not listed above.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

Spec Sheet 3



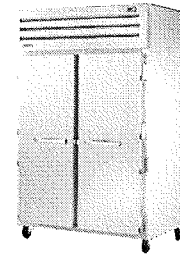
TRUE FOOD SERVICE EQUIPMENT, INC. • 2001 East Terra Lane • O'Fallon, Missouri 63366-4434
 ph. 636.210.2100 • toll free 800.325.6152 • fax 636.272.2103 • parts fax 636.272.0471 • www.truefnfg.com

PROJECT NAME	LOCATION	AIA #	
ITEM #	QTY	MODEL #	SIS #

SPEC SERIES®

REACH-IN SOLID SWING DOOR REFRIGERATOR

models	STR2F-2S	STA2F-2S	STG2F-2S
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standard features

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R404A refrigerant.
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.
- Automatic evaporator fan motor delay during defrost cycle.

CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter plate castors - locks provided on front set.

DOORS

- Lifetime guaranteed bolt style door locks standard.
- Lifetime guaranteed heavy duty all metal working door handles.
- Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

LIGHTING

- LED interior lighting, safety shielded. (STR/STA models standard, STG optional)

MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C.
- Evaporator epoxy coated to eliminate the potential of corrosion
- Curb mounting ready.
- NSF-7 compliant for open food product.

ELECTRICAL

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

OPTIONAL FEATURES/ ACCESSORIES

- (upcharge & lead times may apply)
- 6" (153 mm) standard legs.
 - 6" (153 mm) seismic/flanged legs.
 - 6" (153 mm) stainless steel legs.
 - Additional shelves.

SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 25"L x 27 3/4"D (635 mm x 705 mm). Four (4) shelf supports included per shelf (field installed); adjustable on 6" (153 mm) increments. Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on 1/2" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.

WARRANTY
 One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
 SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

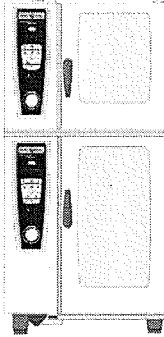
	Model	Elevation	Right	Plan	3D	Back
	ST()2F-2S					



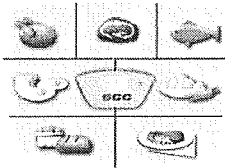
Specification

Combi-Duo Mobile SelfCookingCenter® whiteefficiency® 61 E on 101 E (16 x 1/1 GN) (16 x 12" x 20"/16 X 13" x 18")

reference number:



SelfCookingControl® - 7 operating modes



Function - Automatic-Mode

In the 7 operating modes, the unit's process automatically detects product-specific requirements, the size of the food to be cooked and the load size. Cooking time, temperature and the ideal cooking cabinet climate are continuously adjusted to achieve the result you want. The estimated remaining cooking time is displayed.

Combi-Steamer mode



Steam between 85-265 °F (30-130 °C)



Hot-air from 85-575 °F (30-300 °C)



Combination of steam and hot-air 85-575 °F (30-300 °C)

HiDensityControl®



patented distribution of the energy in the cooking cabinet

Efficient LevelControl® ELC®



Mixed loads with individual rack monitoring and load-specific time adjustment for every rack

CareControl



Intelligent cleaning and care system

Description

- 2 individual units for the automatic cooking (Automatic-Mode) meat, poultry, fish, side dishes/vegetables, egg dishes/desserts, bakery products and for automatic finishing®. With an intelligent system for optimising mixed loads in production and in à la carte service as well as a fully-automatic cleaning and care system.
- 2 individual units (Combi-Steamer Mode) for most cooking methods, with optional use of steam and hot-air, separately, sequentially or combined.

Working safety

- Detergent and Care® tabs (solid detergents) for optimum working safety
- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- Integral fan impeller brake

Combi-Duo / Stacking Kit

- 4 heavy-duty casters, 2 with brakes; intermediate frame between the units . Combi-Duo / Stacking Kit Article number 60.71.927

Operation

- Self-teaching operation, automatically adapts to actual usage
- MyDisplay – Self-configurable, user-specific operating display (images, text, etc.)
- 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- Application and user manuals can be called up on the unit display for the current actions

Cleaning, care and operational safety

- Automatic cleaning and care system for cooking cabinet and steam generator works regardless of the water pressure supplied
- 7 cleaning stages for unsupervised cleaning and care - even overnight
- Automatic cleaning and descaling of the steam generator
- Automatic cleaning prompts indicating the cleaning stage and volume of chemicals in relation to the level of soiling
- Soiling and care status are displayed on the monitor
- Diagnostic system with automatic service notices displayed
- Self-Test function for actively checking unit's functions

Features

- Core temperature probe using 6 measuring points with automatic error correction. Positioning aid for core temperature probe included
- Climate management - humidity measured, set and regulated to one percent accuracy. Actual humidity in the cooking cabinet can be set and read on the control panel in Combi-Steamer modes
- Individual Programming of at least 350 cooking programs with up to 12 steps
- USB Interface
- High-performance, fresh-steam generator with automatic descaling
- 5 fan air speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Operation without a water softener and without additional descaling
- Separate solenoid valves for soft and filtered water
- Cool-down function for fast cabinet fan cooling
- Automatic adaptation to the installation location (height, climate, etc.)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Removable, swivelling grid shelves (distance between rails 2 5/8" (68 mm))
- Material inside and out DIN 1.4301 stainless steel
- Fixed waste water connection conforming to SVGW requirements where permitted
- Splash and hose-proof to IPX 5
- Demand-related energy supply
- Lengthwise loading for 1/1, 1/2, 2/3, 1/3, 2/8 GN accessories
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date and time
- Humidification variable in 3 stages from 85-525 °F (30-260 °C) in hot-air or combination modes
- Hand shower with automatic retracting system

Approvals

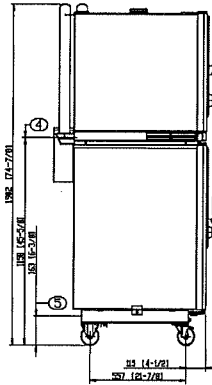
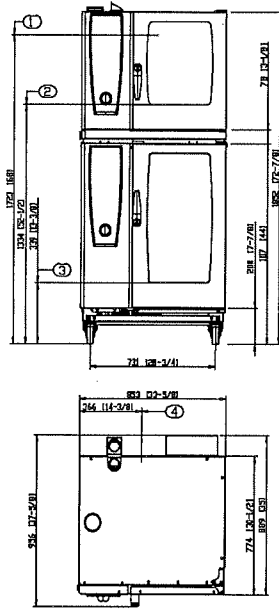


Planner:



Specification/Data sheet

Combi-Duo Mobile SelfCookingCenter® whiteefficiency® 61 E on 101 E (16 x 1/1 GN) (16 x 12" x 20"/16 X 13" x 18")



1. upper rack
2. Run-in rail top
3. Run-in rail bottom
4. Water drain top
5. Water drain bottom
7. Individual connection data is available on corresponding Specification sheets for that model size and type

- 1 = oberster Drehtuch
- 2 = Einführschere NGV oben
- 3 = Einführschere NGV unten
- 4 = Wasserauslauf oben
- 5 = Wasserauslauf unten

Zubehörspezifikation (siehe auch bei Auftragsbestätigung)		an Systempaket	
Bestell-Nr.	Bezeichnung	Bestell-Nr.	Bezeichnung
001	Handbuch Combi-Duo	001	Handbuch Combi-Duo
002	Handbuch Hygiene	002	Handbuch Hygiene
003	Handbuch Sicherheit	003	Handbuch Sicherheit
004	Handbuch Wartung	004	Handbuch Wartung
005	Handbuch Reparatur	005	Handbuch Reparatur
006	Handbuch Ersatzteile	006	Handbuch Ersatzteile
007	Handbuch Schulung	007	Handbuch Schulung
008	Handbuch Service	008	Handbuch Service
009	Handbuch Dokumentation	009	Handbuch Dokumentation
010	Handbuch Schulung	010	Handbuch Schulung
011	Handbuch Service	011	Handbuch Service
012	Handbuch Dokumentation	012	Handbuch Dokumentation
013	Handbuch Schulung	013	Handbuch Schulung
014	Handbuch Service	014	Handbuch Service
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028	Handbuch Schulung	028	Handbuch Schulung
029	Handbuch Service	029	Handbuch Service
030	Handbuch Dokumentation	030	Handbuch Dokumentation

Technical Info

Capacity (steam pans):	16x12"x20"	Water drain:	2" (50mm) O.D. (outside diameter) Non-Threaded stainless outlet. Coupling adapter included for attachment to 2" copper.	Mains connection	3 AC208 V	Breaker Size/ (amp draw) (top/bottom)	3x35A (31 amps) / 3x60A (51.3 amps)	Cable cross-section (top/bottom)	#8 / #4
Full-size sheet pans:	-				3 AC480 V	3x25A (17.2 amps) / 3x35A (28.6 amps)		#14 / #8	
Capacity (half-size sheet pans):	16x13"x18"				3 AC240 V	3x40A (36 amps) / 3x75A (60 amps)		#8 / #4	
Capacity (GN-container/ grids):	16 x 1/1 GN	Connected load (top/bottom):	11.1 kW / 19.0 kW		3 AC440 V	3x20A (14.6 amps) / 3x30A (24.3 amps)		#14 / #8	
Lengthwise loading for:	1/1, 1/2, 2/3, 1/3, 2/8 GN	"Steam" connection (top/bottom):	9 kW / 18 kW		Other voltages on request				
Number of meals per day:	110-230	"Hot-air" connection (top/bottom):	10.6 kW / 18 kW						
Width:	33-5/8" (853 mm)	Note:	Dedicated circuit breaker required. Do not use fuses. Dedicated ground wire required.						
Depth:	37- 5/8" (956 mm)	Weight (net):	542 lbs (245.5 kg)						
Height:	72 7/8" (1,852 mm)	Weight (gross):	575 lbs (261 kg)						
Water connection (pressure hose):	¾"NPS for ½" ID pressure hose (NPS female to Garden Hose male adapters included)	Cubing packing (top/bottom):	30.6 cu.ft. (0.87 m³) / 38.8 cu.ft. (1.10 m³)						
Water pressure (flow pressure):	21 – 87 psi approx 5 gpm maximum flow	Freight class:	85, F.O.B.						
Note Water Drain:	Connect to drinking water only								
Note:	Connect only to 2" steam temperature resistant pipe								

Installation

- The left hand clearance must be a minimum of 14" (350mm) if heat sources are affecting the left side of the unit
- Each unit shall be connected as an independent unit for all utility connections. All items listed above are for each unit (2 of each)
- Individual connection data is available on corresponding Specification sheets for that model size and type
- Installations must comply with all local electrical, plumbing and ventilation codes

Options

- Marine version
- Security version/prison version
- Left hinged door
- Sous-Vide core temperature probe
- Interface Ethernet
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack
- Lockable control panel
- Unit with special hinging rack for bakers or butchers
- Combi-Duo kit with Feet 6" (150 mm)

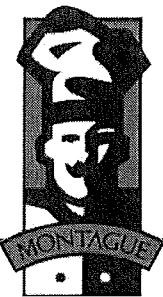
Accessories

- GN Containers, Trays, Grids
- Thermocover
- Transport Trolley
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner tablets and care tabs
- Grease drip container
- Mobile plate rack

RATIONAL Canada
2410 Meadowpine Blvd., Suite 107 Mississauga, Ontario L5N 6S2 Canada; phone: 905 567 5777; fax: 905 567 2977

Visit us on the internet: www.rational-online.com

We reserve the right to make technical improvements



LEGEND™

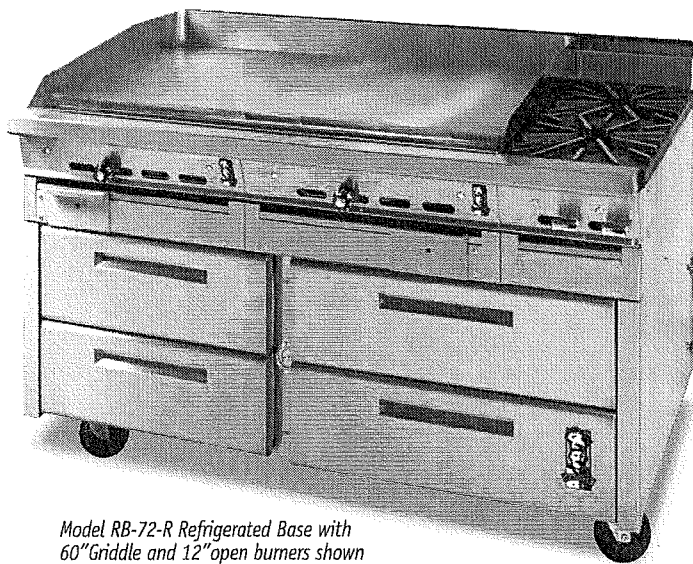
Heavy-Duty Extreme Cuisine Refrigerated Equipment Bases

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. 1/12]

LEGEND™ Heavy-Duty Extreme Cuisine Refrigerated Equipment Bases

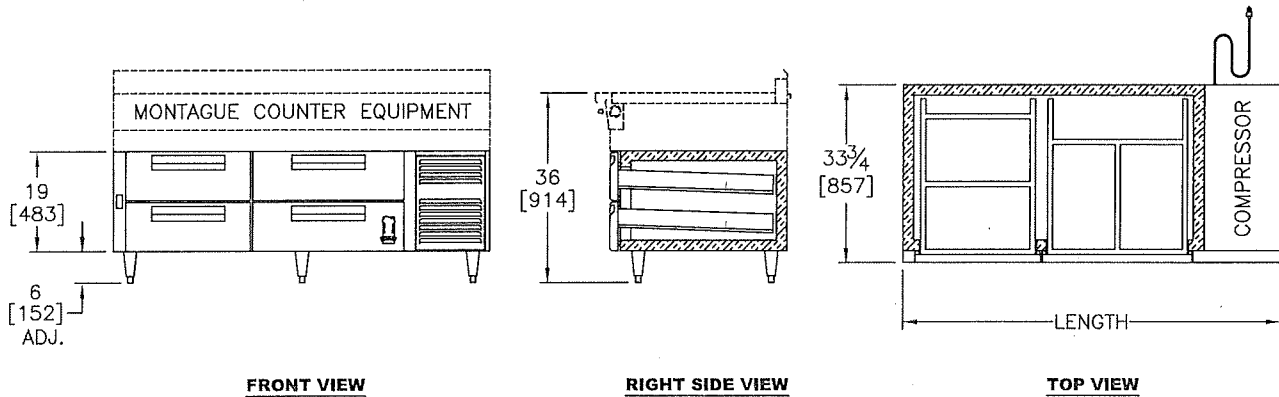
Item No. _____

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



MISC-1 [Rev. 1/12]



LEGEND™ Heavy-Duty Gas Underfired Broilers — Radiant Style Range-Match Counter Models

Item No. _____

Project _____

Quantity _____



Model UFLC-36R shown with optional equipment stand

SHORT/BID SPECIFICATIONS:

Broiler shall be a Montague *Legend* Heavy-Duty Range-Match Model:
 UFLC- ____ R [Specify width]:

...a low-profile, countertop 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 ribbed side with grease troughs; a full width front grease trough and large capacity grease container located in cool zone; 6" (152mm) front/plate rail, 1" (25mm) high rear flue riser and 4" (102mm) nickel finish legs as standard; 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
- Removable self-cleaning radiants
- Full width debris screen under burners
- Full width flare up reducing 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
- Two-position grid frame for flat or 3" (76mm) raised-rear grilling
- Sloped grates and side grate grease troughs to reduce flare-ups

UFLC-R Series

MODEL GUIDE				
✓ Model No.	Overall Width	Grates	Cooking Area	
UFLC-18R	18" (457mm)	2	12" x 24" (305 x 610mm)	
UFLC-24R	24" (610mm)	3	18" x 24" (457 x 610mm)	
UFLC-30R	30" (762mm)	4	26" x 24" (660 x 610mm)	
UFLC-36R	36" (914mm)	5	32" x 24" (812 x 610mm)	
UFLC-48R	48" (1219mm)	7	44" x 24" (1117 x 610mm)	
UFLC-60R	60" (1524mm)	9	56" x 24" (1422 x 610mm)	
UFLC-72R	72" (1829mm)	11	68" x 24" (1727 x 610mm)	

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front & top trim with 6" (152mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Full width front grease trough for easy transfer
- Removable large capacity grease container
- Stainless steel 1" (25mm) rear flue riser (matches height of range risers)
- 4" (102mm) adjustable nickel finish legs standard
- 1-1/4" NPT front gas manifold with 1/2 union on each end

AGENCY APPROVALS

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



HDB-1 [Rev. 1/12]

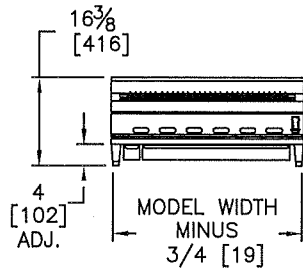
LEGEND™ Heavy-Duty Gas Underfired Broilers — Radiant Style Range-Match Counter Models

Item No. _____

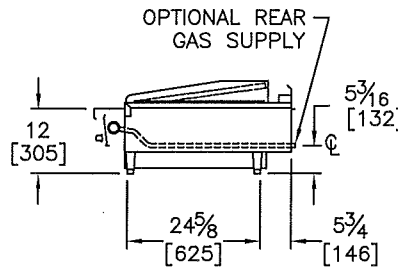
Project _____

Quantity _____

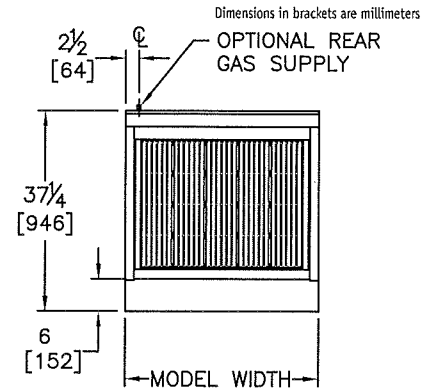
UFLC-R Series



FRONT VIEW



RIGHT SIDE VIEW



TOP VIEW

Dimensions in brackets are millimeters

OPTIONS GUIDE:

General:

- 42" (1067mm) unit depth (Suffix -40) [Same grid size]
- Equipment Stand — 24" high x 30-5/8" deep (610 x 778mm), with stainless steel front, lower shelf & tubular legs with bullet feet
- Casters — set of four/six 5" (127mm) casters
- Flex Connector Kit [1" NPT]:
 - 3' (914mm) long
 - 4' (1219mm) long
 - 15" (381mm) High Back [Matches 18" (457mm) range back]

Grates, Radiants, Plate Shelves, Splash Guards:

- 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
- Wider Plate shelf:
 - 9" (229mm)
 - 11" (279mm)
- Plate Shelf Cutouts [for 11" (279mm) only]: Specify: 1/6 pans or 1/4 pans or 1/9 pans number: __ ea.
- Removable splash guard, stainless steel

International Approvals:

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

Finish:

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

Manifolds: [Left rear, with pressure regulator]:

- 1" NPT
- Manifold Cap: left side right side
- Stainless Manifold Cover:
 - left side
 - right side

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Broilers must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z22 3.1; 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): 1-1/4" NPT front manifold with 1/2 union on each end provided for battery connection. A properly sized gas pressure regulator must be furnished by the Installer. With 1" rear inlets, a 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:	Specify Type of Gas: Manifold Pressure: Burners	Specify Type of Gas:		Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
		<input type="checkbox"/> Natural 6.0" WC BTU/hr (kW)	<input type="checkbox"/> Propane 10.0" WC BTU/hr (kW)			
UFLC-18R	2	38,000 (11.1)	38,000 (11.1)	160 lbs (74 kg)	85	13/4
UFLC-24R	4	76,000 (22.3)	76,000 (22.3)	220 lbs (100 kg)	85	13/4
UFLC-30R	5	95,000 (27.8)	95,000 (27.8)	265 lbs (120 kg)	85	20/6
UFLC-36R	6	114,000 (33.4)	114,000 (33.4)	305 lbs (138 kg)	85	20/6
UFLC-48R	8	152,000 (44.5)	152,000 (44.5)	400 lbs (181 kg)	85	26/7
UFLC-60R	11	209,000 (61.2)	209,000 (61.2)	495 lbs (224 kg)	85	35/1
UFLC-72R	13	247,000 (72.4)	247,000 (72.4)	590 lbs (267 kg)	85	38/1.1



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

THE MONTAGUE COMPANY

1830 Stearman Avenue, Hayward, CA 94545

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HDB-1 [Rev. 1/12]

Spec Sheet 7

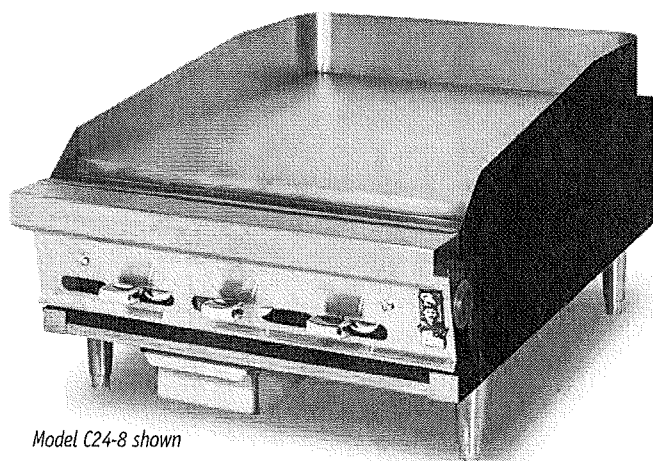


LEGEND™ Heavy-Duty Gas 12-36" (305-914mm) Counter-Top Griddle

Item No. _____

Project _____

Quantity _____



Model C24-8 shown

SHORT/BID SPECIFICATION

Counter-top Griddle shall be a Montague *Legend* Add-A-Unit Model: C ____ [Specify width: 12" (305mm), 18" (457mm), 24" (610mm) or 36" (914mm)] -8 [for Manual Control(s)] or -8T [for Thermostat Control(s)], unit with a 3/4" (19mm) thick precision ground cook surface, 4" (102mm) high rear splash and tapered side splashes, 2-5/8" (67mm) wide front grease trough with drop to grease drawer and 15,000 BTU/hr or 20,000 BTU/hr (-T Models) burner(s); with stainless steel front, 4" (102mm) high flue riser and 3" (76mm) deep front rail standard; plus all the features listed and options/accessories checked:

STANDARD GRIDDLE FEATURES:

- 3/4" (19mm) thick precision-ground steel cook surface
- 4" (102mm) high backsplash and tapered side-splashes
- 2-5/8" (67mm) wide front grease trough pitched to the grease drop
- Bottom-mounted, slide-out 1-gallon capacity grease drawer - grease can on 12" models
- Standard 15,000 BTU/hr gas burners with standing pilot(s) & gas control valve(s)
- 20,000 BTU/hr gas burner(s) [-T Models] with: thermostat control(s)
- Adjusting bolts for changing griddle plate forward pitch
- Standard has 28" (711mm) deep frytop

STANDARD BASE CONSTRUCTION:

- Satin finish stainless steel front with 3" (76mm) deep front rail
- Stainless steel exterior bottom
- Stainless steel 4" (102mm) rear flue riser
- 4" (102mm) adjustable nickel finish legs
- 1-1/4" front gas manifold with 1/2 union on each end

MODEL GUIDE*

✓	Model No.	Overall Width	Controls	
			Type	Number
	C12-8T	12" (305mm)	Thermostat	1
	C12-8	12" (305mm)	Manual	1
	C18-8T	18" (457mm)	Thermostat	1
	C18-8	18" (457mm)	Manual	2
	C24-8T	24" (610mm)	Thermostat	1
	C24-8	24" (610mm)	Manual	3
	C36-8T	36" (914mm)	Thermostat	2
	C36-8	36" (914mm)	Manual	4

*For wider models see specification sheet HCG-4B

AGENCY APPROVALS

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



HDCS-9 [Rev. 1/12]

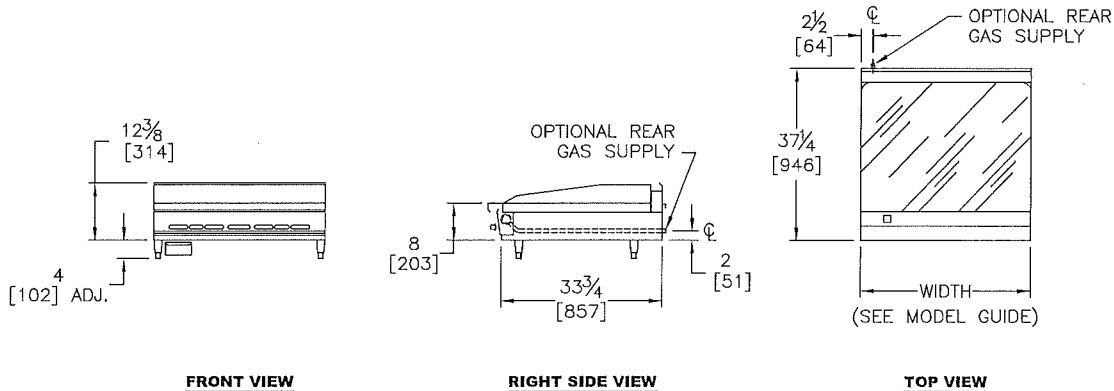
LEGEND™ Heavy-Duty Gas 12-36" (305-914mm) Counter-Top Griddle

Item No. _____

Project _____

Quantity _____

Dimensions in brackets are millimeters



OPTIONS GUIDE:

General:

- 42" (1062mm) Griddle Depth [Add Suffix -40]
- 4" (102mm) special base with grease drawer [M Prefix]
- Equipment Stand [Consult Factory]
- Flex Connector Kit** [1" NPT]:
 - 3' (914mm) 4' (1219mm)

Panels & Shelves:

- Stainless steel back panel
- 18" (547mm) high riser
- 6" (152mm) wide stainless steel plate shelf

Griddle/Fry Top:

- 1" (25mm) thick griddle plate
- 1" (25mm) thick grooved griddle plate

- 1" Chrome griddle (thermostats required)
- 34" (687mm) deep plate [Add Suffix -40]
STD depth 28" (711mm)
- Thermostatically controlled [Add Suffix -T]
- 450° or 550° thermostat options

Manifolds:

[Specify left or right rear with pressure regulator]:
 1" NPT up to 400,000 BTU/hr

Manifold Cap:

- left side right side

Stainless Manifold Cover:

- left side right side

Controls: [see Heavy Duty option page HDS-44]

- Electronic rangetop pilot ignition
- Flame failure rangetop safety valves

- Electronic rangetop pilot ignition & flame failure rangetop safety valves

Finish:

- Stainless steel back panel
- Stainless steel side panels:
 - left side right side

Special Finish

[Consult Factory]

International Approvals:

- CE - Conformance Européenne - EN203-1
Includes flame failure valve option
- AGA - Australian Gas Association - AS 4563
Includes flame failure valve option
- Canadian Approval

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Griddle 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, "Vapor Removal from Cooking Equipment."
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation: _____ if above 2,000 ft (610m).
- GAS INLET SIZE** (All Models): 1-1/4" (32mm) front manifold with 1/2 union on each end provided for battery connection. A properly sized gas pressure regulator must be furnished by the Installer.
- 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	Combustible Construction	Noncombustible Construction
From Back Wall	2" (51mm)	0"
Left & Right Side	6" (152mm)	0"
With or without 4" (102mm) legs	Suitable for installation on non-combustible counters ONLY	

Models:	Specify Type of Gas:	Manifold Pressure:		Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
		6.0" WC	10.0" WC			
	Burners	BTU/hr (kW)	BTU/hr (kW)			
C12-8T	1	20,000 (5.9)	20,000 (5.9)	190 lbs (86 kg)	85	4/.1
C12-8	1	15,000 (4.4)	15,000 (4.4)	190 lbs (86 kg)	85	4/.1
C18-8T	2	40,000 (11.7)	40,000 (11.7)	240 lbs (109 kg)	85	7/.2
C18-8	2	30,000 (8.8)	30,000 (8.8)	240 lbs (109 kg)	85	7/.2
C24-8T	3	60,000 (17.6)	60,000 (17.6)	310 lbs (140 kg)	85	9/.25
C24-8	3	45,000 (13.2)	45,000 (13.2)	310 lbs (140 kg)	85	9/.25
C36-8T	4	80,000 (23.4)	80,000 (23.4)	432 lbs (196 kg)	85	14/.4
C36-8	4	60,000 (17.6)	60,000 (17.6)	432 lbs (196 kg)	85	14/.4

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



THE MONTAGUE COMPANY

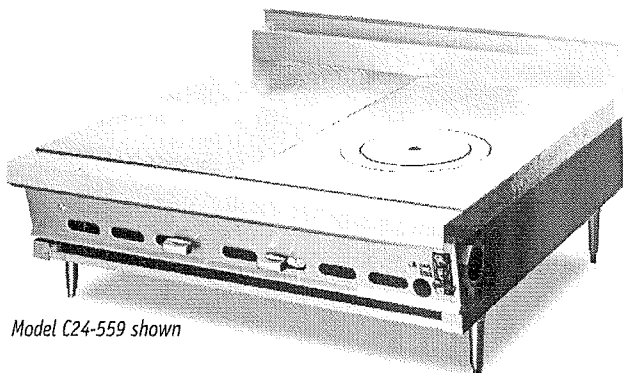
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HDCS-9 [Rev. 1/12]



LEGEND™ Heavy-Duty Gas 24" (610mm) Counter-Top Range Series



Model C24-559 shown

SHORT/BID SPECIFICATION

Counter-top Range shall be a Montague *Legend* Add-A-Unit Model [Specify one]:

- C24-5, with two 12" x 31" (305 x 787mm) heavy cast iron, precision ground open top grates, each over two 30,000 BTU/hr lift off star burners, with individual burner controls and automatic standing pilots;
- C24-5S, with four 12" x 15-1/2" (305 x 394mm) heavy cast iron, precision ground open top grates over 30,000 BTU/hr lift off (front) and 20,000 BTU/hr (rear step-up) star burners, with individual burner controls and automatic standing pilots;
- C24-559, with two 12" x 31" (305 x 787mm) combination open burner/hot tops, with front heavy cast iron, precision ground open top grate, over a 30,000 BTU/hr star burner and two rear 15,000 BTU/hr solid cast iron hot tops, with individual burner controls and automatic standing pilots;
- C24-559S, with four 12" x 31" (305 x 787mm) combination open burner/hot tops, with front heavy cast iron, precision ground open top grate, over a 30,000 BTU/hr lift off star burner and two rear step-up 15,000 BTU/hr solid cast iron hot tops, with individual controls and automatic standing pilots;
- C24-9E, with two 12" x 31" (305 x 787mm) solid cast iron precision ground hot tops with EVEN-HEAT 20,000 BTU/hr burners with individual burner controls and automatic standing pilots;
- C24-9G, with two 12" x 31" (305 x 787mm) solid cast iron precision ground hot tops with GRADIENT-HEAT 18,500 BTU/hr burners with individual burner controls and automatic standing pilots;
- C24-S, 24" x 34" (610 x 864mm) with 16 gauge stainless steel work top:

...a 24" (610mm) wide heavy-duty gas-fired unit with a stainless steel front, 4" (102mm) high flue riser, 3" (76mm) deep front rail and 4" (102mm) high nickel finish height-adjustable legs standard; plus all the features listed and options/accessories checked:

MODEL C24-5 TOPSIDE FEATURES:

Two 12" wide x 31" deep (305 x 394mm) open burner tops, with:

- Heavily ribbed cast iron, surface-ground top grates over:
- Two large-diameter 30,000 BTU/hr lift off star burners with raised ports
- Automatic, standing pilots
- Drip pan positioned under open burners

MODEL GUIDE		
Model No.	Overall Width	Range Top Configuration
C24-5	24" (610mm)	12" Open Tops
C24-5S	24" (610mm)	Two 12" Open Tops, with rear step-up
C24-559	24" (610mm)	Two Front Open Tops, Two Rear Hot Tops
C24-559S	24" (610mm)	Two Hot Tops, Two rear step-up
C24-9E	24" (610mm)	Two 12" EVEN HEAT Hot Tops
C24-S	24" (610mm)	One piece Stainless Work Surface

MODEL C24-5S TOPSIDE FEATURES

[SAME AS C24-5] WITH:

- Two 30,000 BTU/hr front lift off burners
- Two 20,000 BTU/hr rear burners that are elevated 4" (102mm)

MODEL C24-559 TOPSIDE FEATURES:

Two 12" wide x 15-1/2" deep (305 x 394mm) open burner tops in front, with:

- Heavily ribbed cast iron, surface-ground top grates
- Large diameter 30,000 BTU/hr lift off gas star burners with raised ports
- Individual controls and automatic, standing pilots
- Drip pans positioned under burners

Two 12" wide x 15-1/2" (305 x 394mm) deep Hot Tops in rear, with:

- Heavy cast iron precision ground plates
- 15,000 BTU/hr burners
- Individual controls and automatic, standing pilots

MODEL C24-559S TOPSIDE FEATURES

[SAME AS C24-559] PLUS:

- Rear hot tops are elevated 4" (102mm)

MODEL C24-9E TOPSIDE FEATURES:

Two 12" wide x 31" deep (305 x 787mm) Hot Tops, with:

- Heavy cast iron precision ground plate
- EVEN HEAT 20,000 BTU/hr burner
- Heat transfer studs cast in plate bottoms
- 2" (51mm) side and front flanges isolate heat under plate

MODEL C24-9G TOPSIDE FEATURES:

Two 12" wide x 31" deep (305 x 787mm) Hot Tops, with:

- Heavy cast iron precision ground plate
- Front fired GRADIENT HEAT 18,500 BTU/hr burner
- Heat transfer studs cast in plate bottoms
- 2" (51mm) side and front flanges isolate heat under plate

MODEL C24-S TOPSIDE FEATURES:

- 24" x 34" (610 x 864mm) 16 gauge stainless steel work surface

STANDARD BASE CONSTRUCTION:

- Satin finish stainless steel front, sides, with 3" (76mm) deep front rail
- Stainless steel exterior bottom
- Stainless steel 4" (102mm) rear flue riser
- 4" (102mm) adjustable nickel finish legs
- 1-1/4" front gas manifold with 1/2 union on each end

AGENCY APPROVALS

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



HDCS-3 [Rev. 1/13]

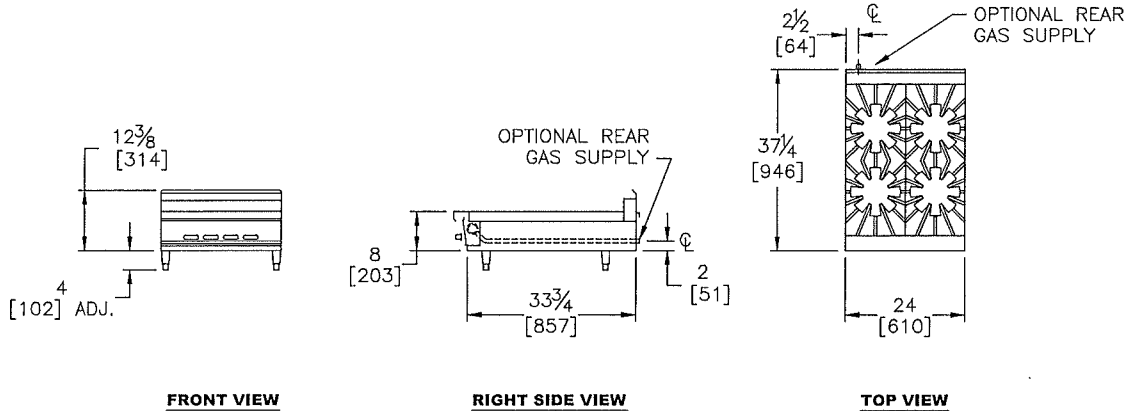
LEGEND™ Heavy-Duty Gas 24" (610mm) Counter-Top Range Series

Item No. _____

Project _____

Quantity _____

Dimensions in brackets are millimeters



OPTIONS GUIDE:

General:

- 42" (1067mm) Range Depth
- Stainless steel burner box assembly
- Equipment Stand [Consult Factory]

General:

- Flex Connector Kit [1" NPT:
 - 3' (914mm) 4' (1219mm)

Panels & Shelves:

- Stainless steel back
- 18" (457mm) high riser
- 6" (152mm) wide stainless steel plate shelf

Special finish options
[Consult Factory]

Finish:

- Stainless steel back panel
- Stainless steel side panels:
 - left side right side

Special Finish

[Consult Factory]

For Open Burner Top Sections Only:

- Cast Iron Ribbon Grates [Model C24-5 only] (requires 20,000 BTU burners)
- 20,000 BTU/hr lift off Star Burner
- 304 stainless steel burner box assembly

Manifolds: [Left rear with pressure regulator]:

- 1" NPT up to 400,000 BTU/hr

Manifold Cap:

- left side right side

Stainless Manifold Cover:

- left side right side

Controls: *Options include 304 stainless steel burner box assembly and lift out 304 stainless steel drip pans on open tops only. [see Heavy Duty option page HDS-44]

- *Electronic rangetop pilot ignition
- *Flame failure rangetop safety valves
- *Electronic rangetop pilot ignition & flame failure rangetop safety valves

International Approvals:

- CE - Conformance Européenne - EN203-1
Includes flame failure valve option
- AGA - Australian Gas Association - AS 4563
Includes flame failure valve option
- Canadian Approval

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. Counter-Top Unit 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.
2. An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, "Vapor Removal from Cooking Equipment."
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): 1-1/4 (32mm) front manifold with 1/2 union on each end provided for battery connection. A properly sized gas pressure regulator must be furnished by the Installer.
6. 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	Combustible Construction	Noncombustible Construction
From Back Wall	2" (51mm)	0"
Left & Right Side	6" (152mm)*	0"
With or without 4" (102mm) legs	Suitable for installation on non-combustible counters ONLY	
*15" (381mm) side clearance with open tops		

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Manifold Pressure:		6.0" WC	10.0" WC			
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)			
C24-5	4	120,000 (35.2)	120,000 (35.2)	260 lbs (118 kg)	85	7/2
C24-5S	4	100,000 (29.3)	100,000 (29.3)	260 lbs (118 kg)	85	7/2
C24-559	4	90,000 (26.4)	90,000 (26.4)	260 lbs (118 kg)	85	7/2
C24-559S	4	90,000 (26.4)	90,000 (26.4)	260 lbs (118 kg)	85	7/2
C24-9E	2	40,000 (11.8)	40,000 (11.8)	236 lbs (107 kg)	85	7/2
C24-S	none			130 lbs (81kg)	85	7/2

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



THE MONTAGUE COMPANY

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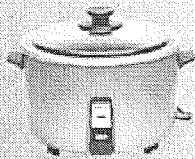
Panasonic

COMMERCIAL MICROWAVE OVENS, STEAMERS, CONVECTION OVEN AND RICE COOKER

<http://www.panasonic.com/cmo>

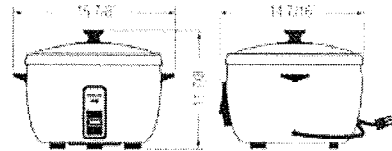
Commercial Rice Cooker

SR-42HZP



- 23-6 oz. cup electric
- Up to 74 - 3 oz. portions in approximately 30 minutes
- Easy to clean removable pan liner (additional pans available)
- "Keep Warm" feature
- Built-in thermostat for precise automatic temperature control
- Easy push button operation
- Direct heating system
- NSF & UL commercial listed

Commercial Rice Cooker SR-42HZP



Cooking Capacity	Raw Rice	8.5 lbs. (23-6oz. cups)
	Liquid	1 1/4 - 5 3/4 qts.
Servings		74 - 3 oz. portions
		55 - 4 oz. portions
Cook Time		Approx. 30 minutes
Cord Length		67"
Net Weight		12.1 lbs.
Shipping Weight		14.0 lbs.
Carton Size	Width	17"
	Depth	17"
	Height	10 1/2"
Power Source		120V, 60Hz
Power Consumption		1.55KW
Amperage		12.9A

Spec Sheet 10

TRUE FOOD SERVICE EQUIPMENT, INC. 2001 East Terra Lane • O'Fallon, Missouri 63366 (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: _____ Location: _____ Item #: _____ Qty: _____ Model #: _____	AIA # _____ SIS # _____
	Model: TWT-44 Deep Worktop: Solid Door Refrigerator	



TWT-44

- ▶ True's deep worktop units are designed with enduring quality that protects your long term investment.
- ▶ True's deep worktop units feature the combined advantage of convenient worktop prep space with deeper refrigerated storage.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ All stainless steel front, top and ends. Matching aluminum finished back. Top and backplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- ▶ NSF approved, white aluminum interior liner. Stainless floor with coved corners.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).



ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TWT-44	1	2	44½ 1131	32¾ 823	33¾ 848	1/5 1/5	115/60/1 230-240/50/1	5.1 3.8	5-15P ▲	7 2.13	285 130

† Depth does not include 1" (26 mm) for rear bumpers and 1/4" (7 mm) for front bumper.
 * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

	APPROVALS: _____	AVAILABLE AT: _____
6/13	Printed in U.S.A.	

Model:
TWT-44

Deep Worktop: Solid Door Refrigerator



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True worktop units a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Matching aluminum finished back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with covered corners.

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOOR

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal door swing within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 25"L x 27 3/4"D (635 mm x 705 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

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

ELECTRICAL

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



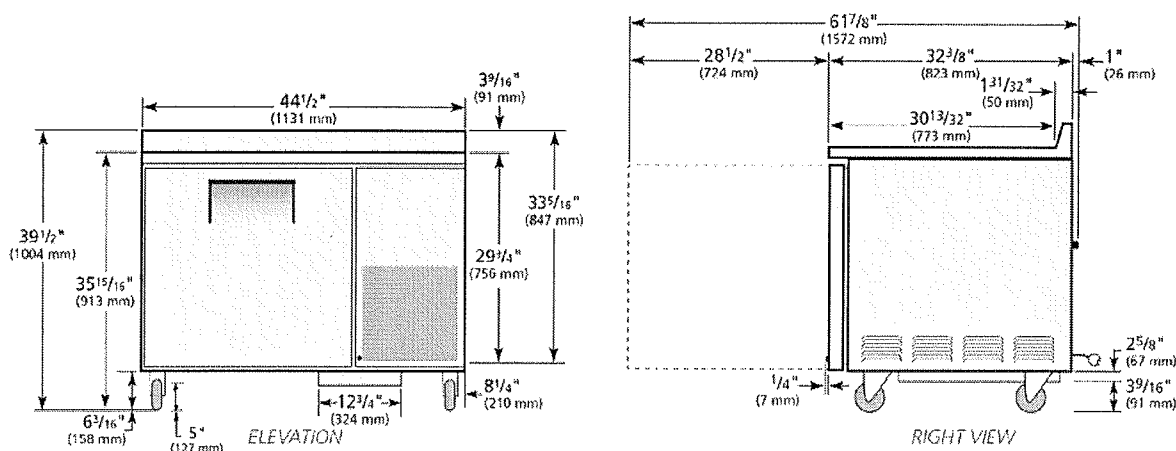
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 3" (85 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Single overshelf.
- Double overshelf.
- 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- Heavy duty package - 16 gauge tops, 20 gauge door, sides and back with stainless interior.
- Half door bun tray rack. Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Exterior round digital temperature display (factory installed).
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW



WARRANTY

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

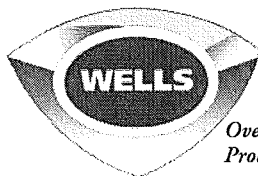
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TWT-44	TFPY21E	TFPY21S	TFPY21P	TFPY213	

TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366 • (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truefmfg.com

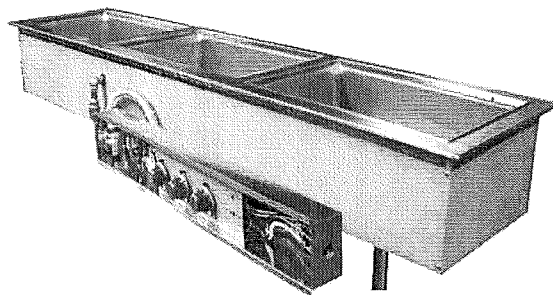
Spec Sheet 11



Over 90 Years Of Quality Foodservice
Products And Service

Job _____ Item No. _____

Narrow, Slim-Line MODs 12" X 20" Two & Three Well Heavy Duty, Top-Mount, Rectangular Drop-In Food-Warmers



MOD300TDMNAF

DESCRIPTION

Wells heavy-duty, top-mount, drop-in, modular food warmers are designed to hold heated food at safe and fresh serving temperatures. Narrow, Slim Line MOD warmers are ideal for narrow counters and are available in two or three well models. Wells MOD 200N Series accommodates two 12" X 20" standard food pans or equivalent fractional inset pans while the MOD 300N Series accommodates three 12" X 20" standard food pans or equivalent fractional inset pans and are designed for wet or dry operation.

SPECIFICATIONS

Construction – One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans are standard features on all models. Wellsloks are standard for quick and easy installation.

Insulation – Sides, front, back and bottom are fully insulated for energy savings, efficiency, quicker pre-heat and faster recovery.

Controls & Heating- Individual controls for each well provide maximum versatility. Slim line models feature thermostatic controls. High-limits prevent overheating. Temperature-ready indicator lights are standard on all control types. Powerful tubular heating elements are located under the warming pans for quick and efficient heating and for even heat distribution.

Additional Features Available

- Auto water-fill to maintain proper water level.
- Select models are field convertible from 3Ø to 1Ø
- Drains
- Drains with manifolds
- Cord & Plugs

STANDARD FEATURES

- Accommodates 12" by 20" standard inset pans or equivalent fractional pans per well
- One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans
- Suitable for wet or dry operation (wet recommended for best results)
- Energy-saving fully-insulated construction
- Fully Insulated models are perfect for non-metal counters
- Thermostatic controls standard
- Separate controls for each individual wells
- High limits prevent overheating
- Thermostatic controls are recessed in a one-piece, drawn, front-mounted panel
- Wellslok standard for ease of installation
- Powerful tubular heating elements
- ½" drains and manifolds available
- 2-Year Limited Parts & 1-Year Limited Labor Warranty

OPTIONS & ACCESSORIES

- Adaptor tops for round insets
- Inset with lid
- 8oz. soup ladle
- Drain value extension kit
- Drain screens
- Wellslok extension kits for wood counter installations
- Optional 72" wiring

CERTIFICATIONS

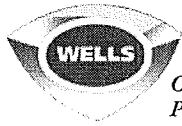


Sheet No. MODSLIM-11/12



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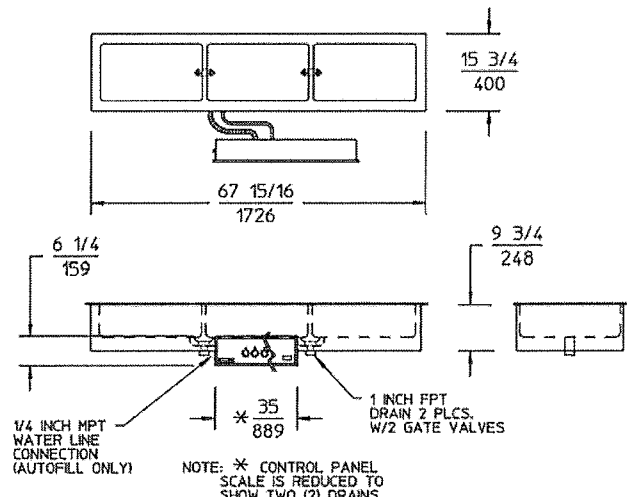
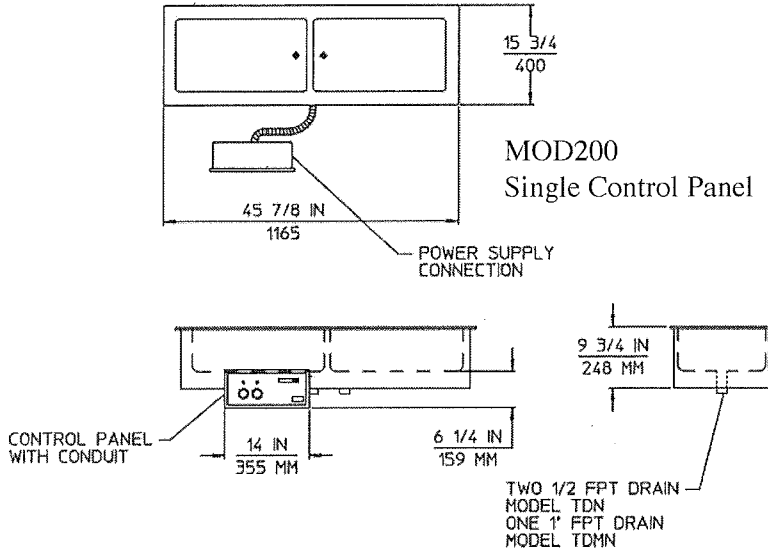
NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.



Over 90 Years Of Quality Foodservice Products And Service

Narrow, Slim-Line MODs 12" X 20" Two & Three Well Heavy Duty, Top-Mount, Rectangular Drop-In Food-Warmers

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



MOD300
Single Control Panel

SPECIFICATIONS

Model Number	Description	Volts	Watts	Phase	Standard Power Cord Supply	OVERALL Width Inches (MM)	OVERALL Length Inches (MM)	OVERALL Height Inches (MM)	CONTROL PANEL Width Inches (MM)	CONTROL PANEL Height Inches (MM)	Shipping Weights Pounds (KG)	Crate Size Cubic Feet (Cubic Meters)	Approvals
Single Well Models													
MOD200TDN	2 well thermostatic controls with drain	208/240V	1240/1650	1Ø	NONE	45-7/8 (1165)	15-3/4 (400)	6-1/4 (159)	18 (457)	6-1/4 (159)	51 (23)	10.55 (0.299)	NSF UL
MOD200TDMN	2 well thermostatic controls with drain and manifold	208/240V	1240/1650	1Ø	NONE	45-7/8 (1165)	15-3/4 (400)	6-1/4 (159)	18 (457)	6-1/4 (159)	60 (27)	10.55 (0.299)	NSF UL
MOD200TDMNAF*	2 well thermostatic controls with drain, manifold and autofill	208/240V	1240/1650	3Ø*	NONE	45-7/8 (1165)	15-3/4 (400)	6-1/4 (159)	18 (457)	6-1/4 (159)	65 (30)	10.55 (0.299)	NSF UL
Double Well Models													
MOD300TDN	3 well thermostatic controls with drain	208/240V	1240/1650	1Ø	NONE	67-15/16 (1726)	15-3/4 (400)	6-1/4 (159)	18 (457)	6-1/4 (159)	82 (37)	13.56 (0.384)	NSF UL
MOD300TDMN	3 well thermostatic controls with drain and manifold	208/240V	1240/1650	1Ø	NONE	67-15/16 (1726)	15-3/4 (400)	6-1/4 (159)	35 (889)	6-1/4 (159)	85 (38)	13.56 (0.384)	NSF UL
MOD300TDMNAF*	3 well thermostatic controls with drain, manifold and autofill	208/240V	1240/1650	3Ø*	NONE	67-15/16 (1726)	15-3/4 (400)	6-1/4 (159)	35 (889)	6-1/4 (159)	78 (35)	13.56 (0.384)	NSF UL

* Select models are field convertible from 3Ø to 1Ø

AutoFill models require a water connection. Please refer to the operator's manual and installation instructions for details.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



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

Spec Sheet 12



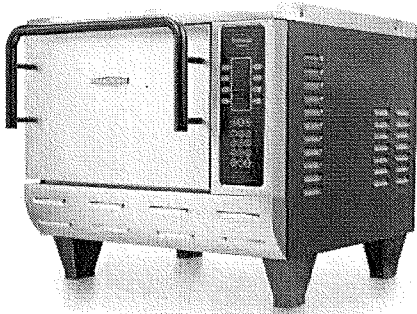
TORNADO 2™

Project _____

Item No. _____

Quantity _____

TORNADO 2™



PERFORMANCE

The Tornado 2™ oven evenly and consistently toasts, browns, and crisps food up to twelve times faster than traditional cooking methods, resulting in a high level of throughput without compromising quality.

VENTILATION

- UL (KNLZ) listed for ventless operation.†
- EPA 202 test (8 hr):
 - Product: Pepperoni Pizzas
 - Results: 0.21 mg/m³
 - Ventless Requirement: <5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.

EXTERIOR CONSTRUCTION

- Stainless steel exterior with powder-coated side panels
- 4" (102 mm) legs
- Cool to the touch pull down door with microwave seal

INTERIOR CONSTRUCTION

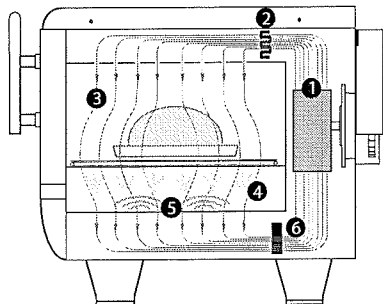
- 304 stainless steel interior
- Fully insulated cook chamber
- Removable / variable cooking surfaces
- Exposed bottom browning element

STANDARD FEATURES

- Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation
- Variable-speed High h recirculating impingement airflow system
- Variable cooking surfaces (racks, stones, and platters)
- Independently-controlled bottom browning element
- Smart Voltage Sensor Technology* (U.S. only)
- Smart menu system capable of storing up to 128 recipes
- Built-in self-diagnostics for monitoring oven components and performance
- Stackable design (requires stacking kit)
- Manual snooze mode
- Includes plug and cord (6 ft. nominal)
- Smart card compatible
- Warranty – 1 year parts and labor

COMES WITH STANDARD ACCESSORIES

- 1 Aluminum Paddle (NGC-1478)
- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)
- 2 PTFE Baskets (100011)



1. Blower Motor
2. Impingement Heater
3. Impinged Air
4. Bottom Browning Element
5. Microwave Bursts
6. Catalytic Converter



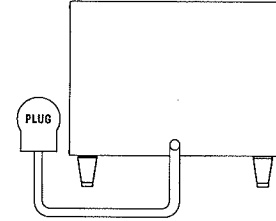
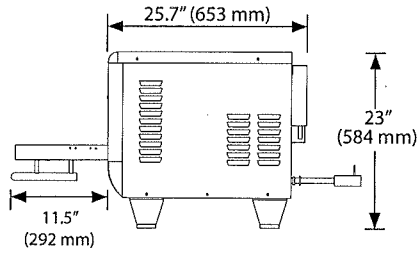
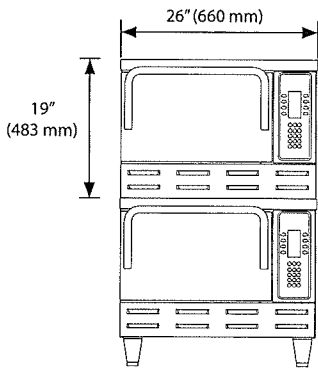
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

† Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes please email ventless.help@turbochef.com

TurboChef reserves the right to make substitutions of components or change specifications without prior notice.



DIMENSIONS		
Single Units		
Height	19"	483 mm
on legs	23"	584 mm
Width	26"	660 mm
Depth	25.7"	653 mm
with handle	28.45"	723 mm
Weight	190 lb.	86 kg
Stacked Units (Stacking Kit Required)		
Height	38"	965 mm
Width	26"	660 mm
Depth	25.7"	653 mm
with handle	28.45"	723 mm
Cook Chamber		
Height	8"	203 mm
Width	15.5"	394 mm
Depth	14.7"	373 mm
Volume	1.05 cu.ft.	29.9 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	4"	102 mm
Sides	2"	51 mm

ELECTRICAL SPECIFICATIONS		
NORTH AMERICA (NGC-1280-1)		
Phase	1 Phase	
Voltage	208/240 VAC	
Frequency	60 Hz	
Current	30 amps	
Max Circuit Requirement	30 amps	
Plug/Cord	NEMA 6-30P; 1.5m, H07RN-F	
Max Input	5,990 watts (208) / 6,675 watts (240)	
Microwave Input Power	3,500 watts	
NGCBK (NGC-1280-1K-2020)		
Phase	1 Phase	
Voltage	220 VAC	
Frequency	60 Hz	
Current	30 amps	
Max Circuit Requirement	30 amps	
Plug	IEC 309, 3-pin, 32 amp	
Max Input	6,700 watts	
Microwave Input Power	3,500 watts	
EUROPE/ASIA-PACIFIC		
NGCEW (NGC-1280-1W for standard) NGCEW (NGC-1280-1W-2024 for Australia/New Zealand)* NGCKW (NGC-1280-1W-2004 for South Korea)**		
Phase	3 Phase	
Voltage	400 VAC	
Frequency	50 Hz or 60 Hz**	
Current	16 amps	
Max Circuit Requirement	20 amps	

Plug	IEC 309, 5-pin, 32 amp		
Max Input	10,500 watts		
Microwave Input Power	3,500 watts		
NGCED (NGC-1280-1D)			
Phase	3 Phase		
Voltage	230 VAC		
Frequency	50 Hz		
Current	30 amps		
Max Circuit Requirement	30 amps		
Plug	IEC 309, 4-pin, 32 amp		
Max Input	10,500 watts		
Microwave Input Power	3,500 watts		
NGCUK (NGC-1280-1K)			
Phase	1 Phase		
Voltage	230 VAC		
Frequency	50 Hz		
Current	30 amps		
Max Circuit Requirement	32 amps		
Plug	IEC 309, 3-pin, 32 amp		
Max Input	6,700 watts		
Microwave Input Power	3,500 watts		
JAPAN			
NGCJD - 50Hz/ 3 Phase (NGC-1280-1D-2005-1) NGCJD - 60Hz/ 3 Phase (NGC-1280-1D-2005-2) NGCJK - 50Hz/ 1 Phase (NGC-1280-1K-2005-3) NGCJK - 60Hz/ 1 Phase (NGC-1280-1K-2005-4)			
Phase	1 or 3 Phase		
Voltage	200 VAC		
Frequency	50 or 60 Hz		
Current	30 amps		
Max Circuit Requirement	30 amps		
Plug	PSE-marked, 3 or 4-blade, 30 amp		
Max Input	6,700 or 10,500 watts		
Microwave Input Power	3,500 watts		

SHIPPING INFORMATION	
U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid. International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.	
Box size: 34" x 30" x 30" (864 mm x 762 mm x 762 mm) Crate size: 37" x 33" x 34" (940 mm x 838 mm x 864 mm) Item class: 85 NMFC #26770 HS code 8419.81	
Approximate boxed weight: 260 lb. (118 kg) Approximate crated weight: 320 lb. (145 kg)	
Minimum entry clearance required for box: 30.5" (775 mm) Minimum entry clearance required for crate: 33.5" (851 mm)	

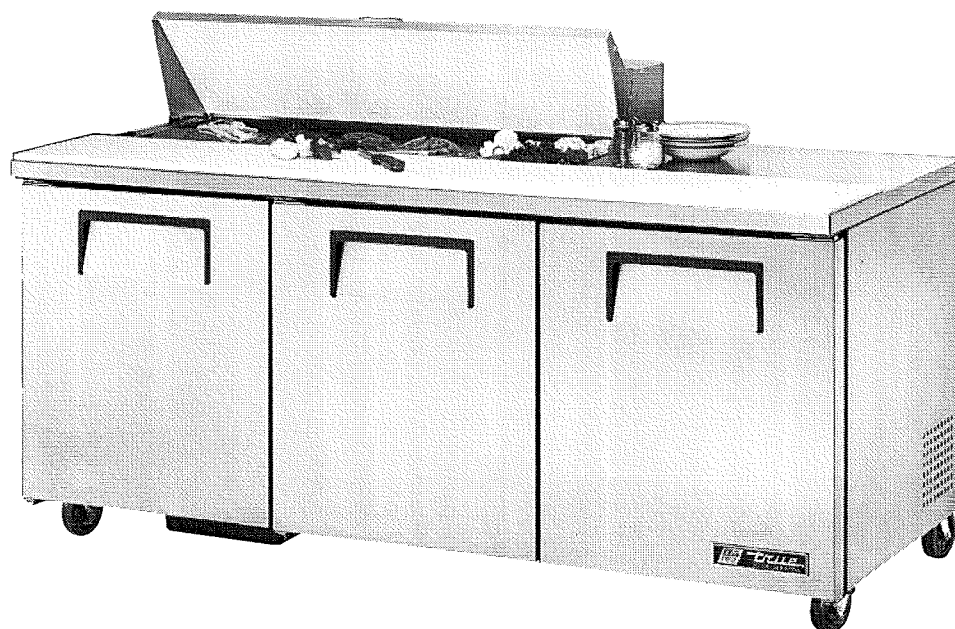
*All AU-New Zealand ovens with clips allow for 5 pin plug.

TurboChef recommends installing a type D circuit breaker for all installations.

TurboChef Global Operations
2801 Trade Center Drive / Carrollton, Texas 75007 USA
US: 800.90TURBO (800.908.8726) / International: +1 214.379.6000
Fax: +1 214.379.6073 / turbochef.com

Spec Sheet # 13

<p style="margin: 0;">TRUE FOOD SERVICE EQUIPMENT, INC.</p> <p style="margin: 0; font-size: small;">2001 East Terra Lane • O'Fallon, Missouri 63366 (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com</p>	<p>Project Name: _____</p> <p>Location: _____</p> <p>Item #: _____ Qty: _____</p> <p>Model #: _____</p>	<p>AIA # _____</p> <p>SIS # _____</p>
	<p>Model: TSSU-72-12</p>	<p>Food Prep Table: Solid Door Sandwich/Salad Unit</p>



TSSU-72-12

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Oversized, environmentally friendly (134A), patented forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ Complies with and listed under ANSI/NSF-7-1997-6.3.
- ▶ All stainless steel front, top and ends. Matching aluminum finished back.
- ▶ Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

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

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*						
TSSU-72-12	3	6	12	723/8	301/8	36¾	½	115/60/1	10.3	5-15P	7	445
				1839	766	934	½	230-240/50/1	6.7	▲	2.13	202

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

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

	<p>APPROVALS:</p>	<p>AVAILABLE AT:</p>
<p>3/13 Printed in U.S.A.</p>		

Model:
TSSU-72-12

Food Prep Table: Solid Door Sandwich/Salad Unit



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7-1997-6.3.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

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

DOORS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.

- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21 9/16" L x 16" D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 1/2" L x 16" D (597 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (1/6size) 67/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) and 8" (204 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF-7 compliant for open food product.

ELECTRICAL

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



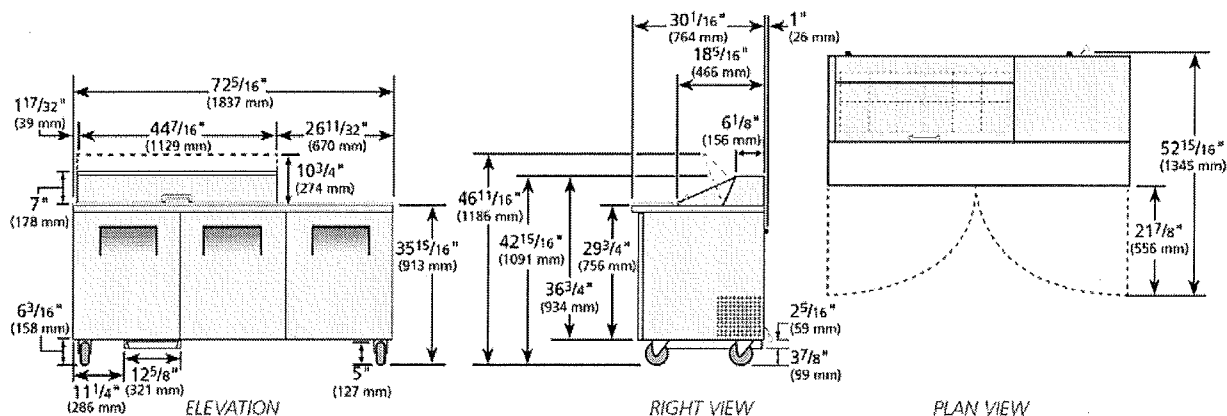
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW



WARRANTY

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

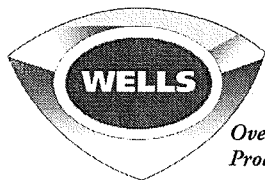
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TSSU-72-12	TFNY31E	TFNY29S	TFNY31P	TFNY313	

TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366 • (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com

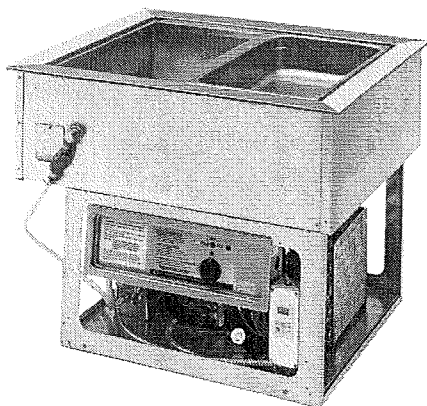


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Products And Service

Job _____ Item No. _____

Dual Temperature NSF-7 Hot & Refrigerated Cold Pans

HRCP-7100 HRCP-7200 HRCP-7300
 HRCP-7400 HRCP-7500 HRCP-7600



Model HRCP-7200

DESCRIPTION

Wells Dual Temperature Hot & Refrigerated Drop-In Cold Pans are two units in one; from a heated Bain Marie to a refrigerated cold pan with the flip of a switch. All models are completely self-contained in one to six-well models are CFC free and are recessed 3" to comply with NSF-7 performance requirements.

SPECIFICATIONS

Exterior – One-piece top flange and coved-corner interiors constructed of 18 gauge stainless steel. Exterior body constructed of heavy gauge, corrosion resistant steel. Condensing unit mounted on corrosion resistant frame below the cold pan.

Interior – CFC free foamed-in-place insulation through-out, 1" drain located in the center for easy cleaning. Ledge is recessed 3" to comply with NSF-7 requirements, allowing a layer of air to insulate food and for pan support.

Refrigeration – Air cooled, type 134A or 404A CFC free refrigerant systems featuring wrapped coil construction on both sides and bottom. Refrigeration system features sight glass, easy service valves, dryer/filter and receiver. Condensing unit may be easily removed for service. Larger compressors speed refrigeration.

Heating - Automatic water-fill with high-limit protection featuring a water sensor and solenoid valve to maintain proper water levels. And efficient electric immersion heating system transfers heat directly to the water while a positive-off thermostat controls provides adjustable and consistent temperatures. Designed for wet operation only.

STANDARD FEATURES

- NSF-7 compliant with 3" recessed top edge
- Self contained drop-in design
- Hold standard 12" by 20" food pans and fractional sized pans
- Stainless steel top and liner for maximum strength and durability
- 1" drains for ease of cleaning
- Single control for changing from hot to cold operation.
- Easy access temperature & function control panel attached to a 24" long flexible conduit for optional counter mounting
- Type 134A or 404A CFC free refrigerant
- Fully insulated, CFC free, foamed-in place insulation keeps food cold while saving energy
- Recessed ledge for pan support and colder, fresher products
- Quick & easy service with sight glass, service valves, filter/dryer and receiver
- Adaptor bars provided for food pans
- Limited 1 year parts & labor warranty

OPTIONS & ACCESSORIES

- 5-year compressor warranty
- Perforated bottom strainer plate conveniently holds ice above drain to prevent clogging
- Adaptor bars for fractional sized pans
- Remote on/off switch
- Condenser orientation and/or compressor rack location
- 220/230/240V
- 50 cycle
- Remote models (Includes compressor and condensing units and up to 20' leads)
- Remote models without compressors or condensing units
- 2nd year parts & labor warranty

CERTIFICATIONS

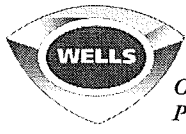


Sheet No. WELLHRCP1-07/13



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

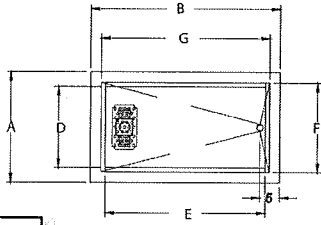


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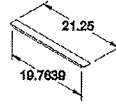
Dual Temperature NSF-7 Hot & Refrigerated Cold Pans

HRCP-7100 HRCP-7200 HRCP-7300
 HRCP-7400 HRCP-7500 HRCP-7600

INCHES
MM

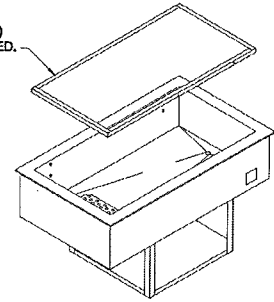


PLAN VIEW



PAN DIVIDER
(TWO INCLUDED)

NOTE: RAILS ARE IN (4) INDIVIDUAL PIECES, NOT WELDED.

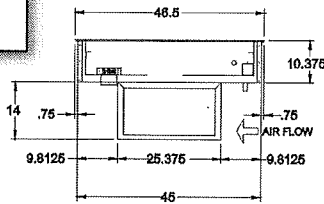


ISOMETRIC VIEW

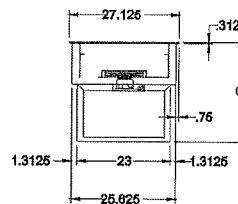
NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.

COUNTER CUTOUT:
45 1/4" X 25 7/8"

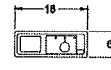
HRCP-7300 Shown



FRONT ELEVATION
(OPERATOR SIDE)



SIDE ELEVATION



CONTROL PANEL
REFER TO INSTALLATION INSTRUCTIONS FOR REMOTE MOUNTING.

SPECIFICATIONS								SHIPPING INFORMATION							
Model Number	OVERALL DIMENSIONS			INTERIOR DIMENSIONS		CUT OUT DIMENSIONS		Model Number	WEIGHTS		CARTON DIMENSIONS			CRATE SIZE	
	A Front to Back Inches (MM)	B Left to Right Inches (MM)	C Height Inches (MM)	D Front to Back Inches (MM)	E Left to Right Inches (MM)	F Front to Back Inches (MM)	G Left to Right Inches (MM)		SHIPPING WEIGHT POUNDS (KG)	INSTALLED WEIGHT POUNDS (KG)	WIDTH Inches (MM)	DEPTH Inches (MM)	HEIGHT Inches (MM)	CUBIC FEET	CUBIC METERS
HRCP-7100	27-1/8 (689)	19-1/8 (468)	26-1/8" (664)	21-7/8 (555)	13-7/8 (352)	25-7/8 (657)	17-7/8 (451)	HRCP-7100	175 (80)	150 (69)	21 (533)	29 (737)	32 (813)	11.3	0.31
HRCP-7200	27-1/8 (689)	32-3/4 (832)	26-1/8" (664)	21-7/8 (555)	27-1/2 (699)	25-7/8 (657)	31-1/2 (800)	HRCP-7200	220 (100)	190 (87)	29 (737)	34 (864)	32 (813)	18.3	0.52
HRCP-7300	27-1/8 (689)	46-1/2 (1181)	26-1/8" (664)	21-7/8 (555)	41-1/4 (1048)	25-7/8 (657)	45-1/4 (1149)	HRCP-7300	240 (109)	210 (96)	29 (737)	48 (1219)	32 (813)	25.8	0.73
HRCP-7400	27-1/8 (689)	60-1/4 (1530)	26-1/8" (664)	21-7/8 (555)	55 (1397)	25-7/8 (657)	59 (1499)	HRCP-7400	275 (125)	240 (109)	29 (737)	62 (1575)	32 (813)	33.3	0.94
HRCP-7500	27-1/8 (689)	74 (1880)	26-1/8" (664)	21-7/8 (555)	68-3/4 (1747)	25-7/8 (657)	72-3/4 (1847)	HRCP-7500	298 (136)	255 (116)	29 (737)	76 (1930)	32 (813)	41.0	1.16
HRCP-7600	27-1/8 (689)	87-3/4 (2229)	26-1/8" (664)	21-7/8 (555)	82-1/2 (2096)	25-7/8 (657)	86-1/2 (2197)	HRCP-7600	320 (146)	275 (125)	29 (737)	89 (2261)	32 (813)	47.8	1.35

POWER SUPPLY- HOT OPERATION					
Model Number	VOLTS	KW	AMPS	PHASE	POWER SUPPLY
HRCP-7100	208/240	1.9/2.5	9.0/10.4	SINGLE	*
HRCP-7200	208/240	1.9/2.5	9.0/10.4	SINGLE	*
HRCP-7300	208/240	3.0/4.0	14.4/16.7	SINGLE	*
HRCP-7400	208/240	3.8/5.0	18.1/20.8	SINGLE	*
HRCP-7500	208/240	6.0/8.0	28.9/33.3	SINGLE	*
HRCP-7600	208/240	6.0/8.0	28.9/33.3	SINGLE	*

POWER SUPPLY- REFRIGERATION OPERATION						
Model Number	VOLTS	HP	AMPS	PHASE	POWER SUPPLY	REFRIGERANT
HRCP-7100	115	1/4	4.9	SINGLE	*	134A
HRCP-7200	115	1/4	4.9	SINGLE	*	134A
HRCP-7300	115	1/3	5.6	SINGLE	*	404A
HRCP-7400	115	1/2	6.4	SINGLE	*	404A
HRCP-7500	115	3/4	15.2	SINGLE	*	404A
HRCP-7600	115	3/4	15.2	SINGLE	*	404A

* All model permanently field wired connected. Power supply single phase, 3-wire, 120/208-240V, L2-N 120VAC

All HRCP models feature automatic water fill systems and require a water supply connection. Please refer to the operator's manual and installation instructions for details.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



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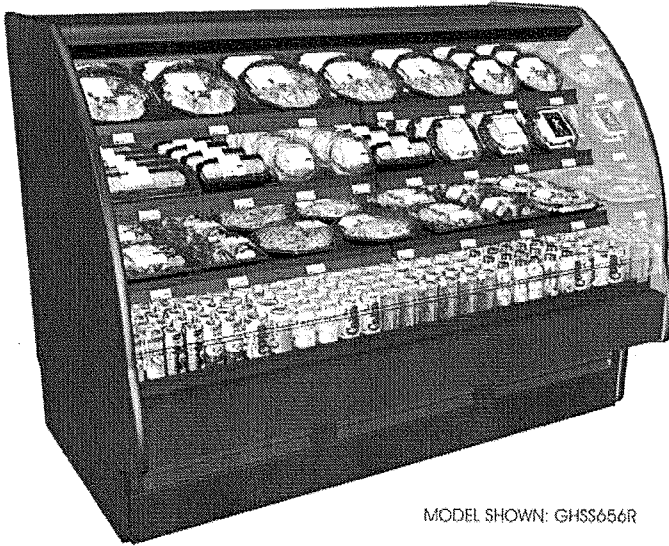
Product Specifications

Refrigerated Self-Service Case - 56" H

Lengths include end panels

- GHSS456R
- GHSS656R

51"L x 42-3/4"D x 55-3/8"H
 75-3/8"L x 42-3/4"D x 55-3/8"H



MODEL SHOWN: GHSS656R

STANDARD FEATURES

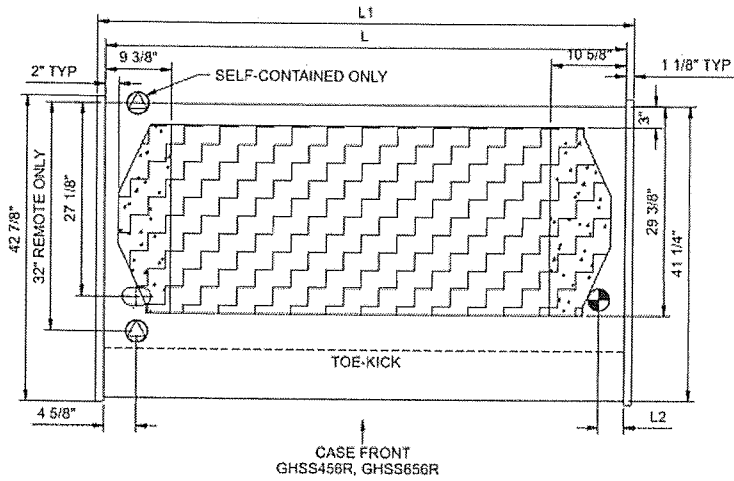
- Breeze™ w/EnergyWise s/c refrigeration
- Compressor air intake from rear and out front panel at toe kick. Front panel cannot be blocked.
- Flat upper front panel
- One year parts & labor; 5 year compressor warranty
- Shelving removable and adjustable on 1" centers
- Stainless steel rear exterior
- T-8 top light

Features	Standard	Options
EXTERIOR COLOR	<input type="checkbox"/> Laminated (non-premium) Confirm pattern/grain direction	<input type="checkbox"/> Laminated (premium) Confirm pattern/grain direction
INTERIOR COLOR	<input type="checkbox"/> Black	<input type="checkbox"/> Stainless steel <input type="checkbox"/> White
LOWER FRONT PANEL COLOR	<input type="checkbox"/> Painted - Black	<input type="checkbox"/> Stainless steel
TRIM COLOR	<input type="checkbox"/> Black	<input type="checkbox"/> Silver
BASE	<input type="checkbox"/> Casters w/ levelers (n/a w/ remote ref.)	<input type="checkbox"/> 6"H legs
END PANEL LEFT	<input type="checkbox"/> Full end panel w/mirror interior	<input type="checkbox"/> Cutaway with glass <input type="checkbox"/> No end panel (for same case to case connections)
END PANEL RIGHT	<input type="checkbox"/> Full end panel w/mirror interior	<input type="checkbox"/> Cutaway with glass <input type="checkbox"/> No end panel (for same case to case connections)
ELECTRICAL CONNECT	<input type="checkbox"/> 6' straight blade power cord (self-cont.)	<input type="checkbox"/> 6' locking power cord (self-cont.) <input type="checkbox"/> Electrical leads (remote)
REFRIGERATION	<input type="checkbox"/> Breeze™ w/EnergyWise s/c refrigeration	<input type="checkbox"/> NOTE: Remote only available w/rail base w/shims. N/A w/ levelers, casters or legs. <input type="checkbox"/> Note: Remote doesn't incl Conds unit. Floor drain reqd. <input type="checkbox"/> Remote w/thermostat, solenoid & TXV
MISCELLANEOUS		<input type="checkbox"/> Clear glass rear sliding doors w/o lock <input type="checkbox"/> Metal shelves, LED lighted (3) <input type="checkbox"/> Metal shelves, T-8 lighted (3) <input type="checkbox"/> Scale stand w/receptacle (requires separate circuit) <input type="checkbox"/> Second year parts & labor warranty (excludes compressor)
ACCESSORIES		<input type="checkbox"/> Clean Sweep® coil cleaner (n/a w/remote) <input type="checkbox"/> Night curtain, retractable, non-locking <input type="checkbox"/> Removable wire security cover, locking

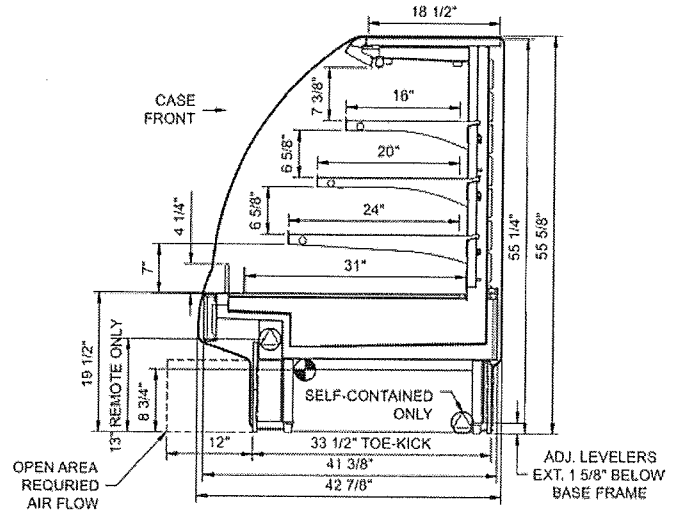
Product Specifications

Intended Environment: Type I - Designed to operate in ambient conditions of 75°F with 55% relative humidity unless noted otherwise in system information below.		
Zone	Intended Product To Be Displayed	Integrated Prod Temp ° F
All	Packaged refrigerated products	40

PLAN VIEW



SIDE VIEW



NOTE: ALL DIMENSIONS APPROXIMATE

- ELECTRICAL JUNCTION BOX (SUPPLIED WITH 6' LEADS OR POWER CORD).
- LOCATION OF DRAIN TUBE FOR REMOTE REF. ONLY (SUPPLIED WITH 1/2\"/>

- REFRIGERATION LINE CONNECTION.
- REMOTE FLOOR SINK & UTILITIES ACCESS AREA.

- SELF-CONTAINED CASE SERVICE ACCESS AREA.
- DRY CASE SERVICE ACCESS AREA.

Model Technical Specifications

Model	L"	L1"	L2"	System Circuit Volts		Phs	Freq	Amps ***	Watts	Wires	NEMA Plug	SST	BTUH	Ship Wt	Frts	
GHSS456R	N/A	51.00	3.38	Remote (Type I)	Circuit #1	110-120	1	60	1.77	178	2+G	Leads Multiple	20.00	6,925	825	110
				Self-Contained	Circuit #1	208-240	1	60	10.16	1,924	2+G	6-20P or L6-20P	N/A	N/A		
GHSS656R	N/A	75.38	3.63	Remote (Type I)	Circuit #1	110-120	1	60	2.71	277	2+G	Leads Multiple	20.00	8,200	1,100	110
				Self-Contained	Circuit #1	208-240	1	60	13.43	2,517	2+G	6-20P or L6-20P	N/A	N/A		

*** Does not include electric defrost on freezer models.

Important Notes:

- 1) ELECTRICAL NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle
- 2) 45" minimum door entry clearance required (without shipping skid).
- 3) Units are supplied with levelers. They must be adjusted during installation to ensure the unit is level and plumb. Dimensions reflect levelers extended 1/4".

Regulatory Approvals:	
All Models	Accordance with AHRI Std 1200 ETL Listed to UL 471 ETL Listed to CAN/CSA 22.2 No. 120 ETL Sanitation to NSF 7

