



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

RFQ #		DL171638Q	ISSUE DATE:	July 16, 2014
DELIVER TO:			RFQ DUE DATE:	July 23, 2014, 1 PM
DEPARTMENT:	OSU Austin Hall	NAME:	Debora Lauer	
ADDRESS:	2751 SW Jefferson Way	E-MAIL:	Debora.Lauer@oregonstate.edu	
CITY, STATE ZIP:	Corvallis, OR 97333	TELEPHONE:	541-737-7343	
REQUIRED DELIVERY DATE:	(See page 2)	FAX:	541-737-2170	

ITEM	DESCRIPTION	QTY	UNIT	UNIT PRICE	TOTAL PRICE
1	Food Prep Table, Mega Top, 60 inch Length (TRUE, TSSU-60-24M-B-ST)	1	EA		
2	Soup Cooker, Twin 7 Quart Rethermalizer Package (VOLLRATH CAYENNE, TW-27R)	1	EA		
3	Turbo Chef (TORNADO 2)	1	EA		
4	Undercounter Dishwasher, Energy Recovery (HOBART, LXeR)	1	EA		
5	Ice Maker, Air Cooled, Medium Cube (SCOTSMAN, C0322 PRODIGY, C0322-MA-1A)	1	EA		
6	Modular Storage Bin (SCOTSMAN, B322S)	1	EA		
7	Three-Door Freezer (TRUE, T-72F)	1	EA		
8	Three-Door Refrigerator (TRUE, T-72)	1	EA		
9	Undercounter Refrigerator (TRUE, TUC-36)	1	EA		
10	Premium Heavy-Duty Automatic Slicer (GLOBE, 3975P)	1	EA		
11	Display Case, Curved Glass, Dual Zone Case, Laminate: Pionite Sable AG021 Suede (FEDERAL, CGR5948DZ)	1	EA		
12	Blender, Stealth (BLEND TEC)	1	EA		
13	Commercial Microwave (AMANA, HDC 182)	1	EA		
<b>SEE ATTACHED SPEC SHEETS</b>					
<b>BRAND SPECIFIC - NO SUBSTITUTIONS</b>					
<b>FREIGHT COSTS MUST BE INCLUDED IN PRICING</b>					

Delivery is f.o.b. destination, prepaid and allowed. Shipping, freight and handling must be included in quoted prices. Additional costs for such are disallowed. TOTAL

DELIVERY TIME AFTER RECEIPT OF ORDER:	PRICES VALID THROUGH:
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<b>SPECIAL INSTRUCTIONS:</b>	<b>VENDOR INFORMATION:</b>
<p>1. Unless otherwise specified, all items quoted are to be new, unused and not remanufactured in any way.</p> <p>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.</p> <p>3. Quoters must clearly identify all products quoted. Brand name and model or number must be shown.</p> <p>4. Only documents issued as addenda by OSU</p>	<b>COMPANY:</b>
	<b>ADDRESS:</b>
	<b>CITY, STATE, ZIP:</b>
	<b>CONTACT NAME:</b>
	<b>E-MAIL:</b>
	<b>TELEPHONE:</b>
	<b>FAX:</b>



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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.

<b>VENDOR SIGNATURE:</b>	
<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>	
<b>SIGNATURE:</b>	
<b>NAME/TITLE:</b>	

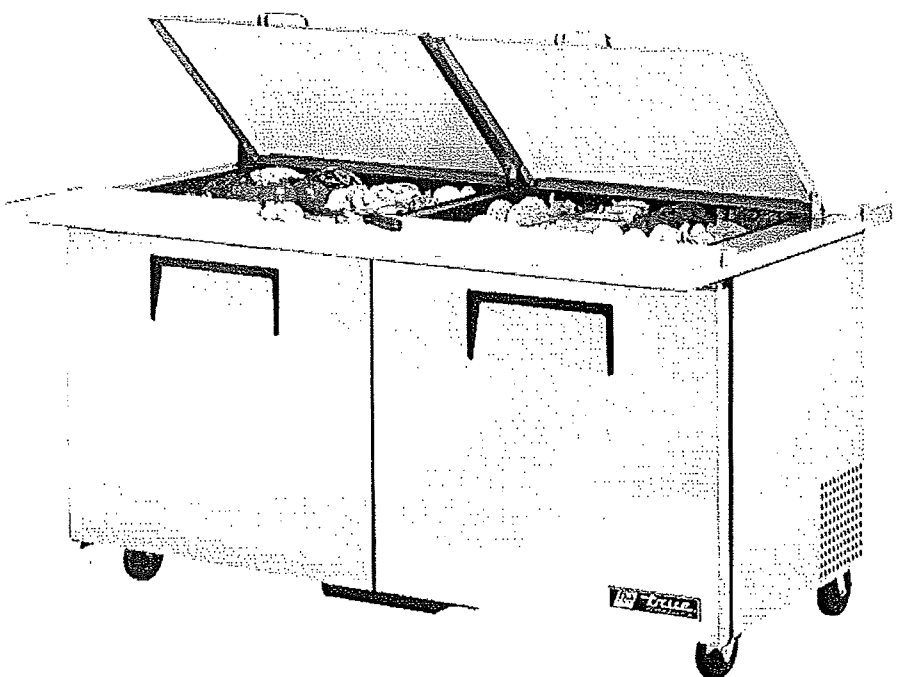
This procurement is subject to the indicated Oregon State University Standard Terms and Conditions for:  Goods  Services  Purchase Order Construction  Software. The indicated terms and conditions may be viewed at <http://pacs.oregonstate.edu/terms-and-conditions>

Austin Business Café Equipment List

Item #	Name	Brand or Model	Notes	Delivery
8	Sandwich Prep Table	True, TSSU-60-24M-B-ST	Mega Top, 60" length	26-Aug
9	Soup cooker	Vollrath Cayenne TW-27R	Twin 7-Quart Rethermaller Package	26-Aug
10	Turbo Chef	Tornado 2		26-Aug
11	Undercounter Dishwasher	Hobart LXeR	Energy Recovery	28-Jul
12	Ice Maker	Scottsman C0322 Prodigy, C0322MA-1A	Air Cooled, medium cube	28-Jul
12A	Scotsman Modular Bin	B322S		28-Jul
13	Three Door Freezer	True T-72F		26-Aug
14	Three Door Refrigerator	True T-72		26-Aug
19	Undercounter Refrigerator	True, TUC - 36		26-Aug
20	Slicer	Globe 3975P	Nine Speed Automatic Slicer	26-Aug
21	Display Case	Federal, Curved Glass Dual Zone Case, CGR5948DZ	Laminate: Pionite Sable AG021 Suede	28-Jul
22	Blender	Blend Tec, Stealth		26-Aug
23	Microwave	Amana HDC 182		26-Aug

 <b>TRUE FOOD SERVICE EQUIPMENT, INC.</b> 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.truefmfg.com	Project Name: _____ Location: _____ Item #: _____ Qty: _____ Model #: _____	A/A #
		S/S #

**Model:** TSSU-60-24M-B-DS-ST **Food Prep Table:** Dual Sided Mega-Top Solid Door Sandwich/Salad Unit



**TSSU-60-24M-B-DS-ST**

- ▶ 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 (1.5°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) keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ 1 1/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using 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 Confg.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L**	D†	H*						
TSSU-60-24M-B-DS-ST	2	4	24	60 3/8 1534	40 3/8 1026	31 3/8 797	1/3 1/3	115/60/1 230-240/50/1	7.8 4.2	5-15P ▲	7 2.13	380 173

\*\* Length does not include 1/4" (7 mm) each side for cutting board brackets.  
 † Depth does not include 3/4" (80 mm) each side for cutting boards.  
 \* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

	APPROVALS: _____ _____ _____	AVAILABLE AT: _____ _____
11/11	Printed in U.S.A.	

Model:  
TSSU-60-24M-B-DS-ST

**Food Prep Table:**  
*Dual Sided Mega-Top 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 covered 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**

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

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 1 1/4" (299 mm) deep, full length removable cutting boards. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) keep pan temperatures colder, locks in freshness and minimizes condensation. Removable for easy cleaning.
- Comes standard with 24 (1/2 size) 6 1/8" 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.

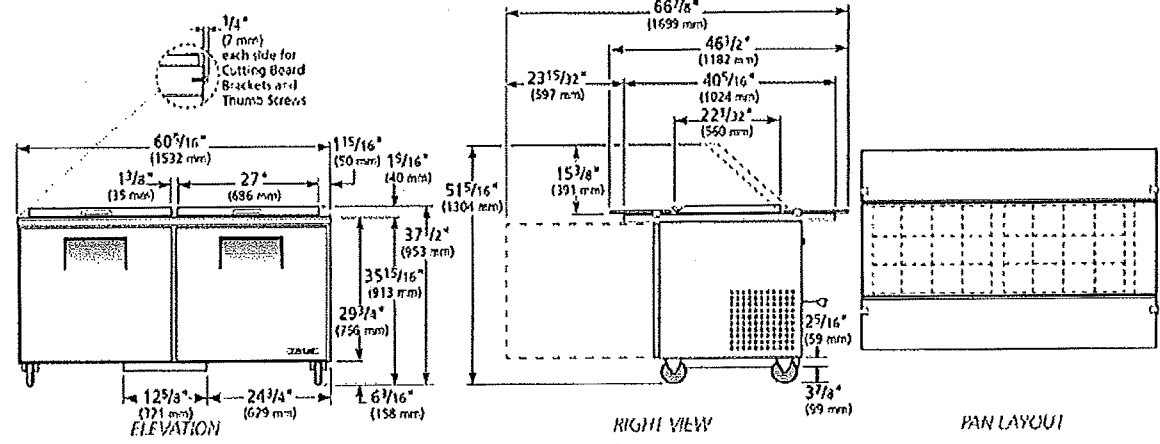


115/60/1  
NEMA-5-15R

**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.
  - 1 1/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board.
  - 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**  
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
	TSSU-60-24M-B-DS-ST	TFNY45E	TFN035S	TFNY45P	TFNY453	

**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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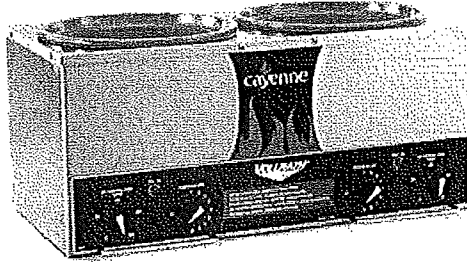
Outperform every day.

Project:

Item Number:

Quantity:

**CAYENNE® MODEL TW-27R TWIN WELL 7-QUART RETHERMALIZERS**



**DESCRIPTION**

The Cayenne® Model TW-27R Twin Well 7-Quart Rethermalizers are designed to provide optimum serving temperature for two different food products. Each well has a separate temperature control and timer. Unit is designed to operate on 120V, 15A service. With use of adaptor rings 4 qt Insets can be used. Model 72029 includes two 7 ¼ qt Insets, two hinged Kook-Touch® covers and two heavy-duty ladles.

The Cayenne® Model TW-27R Twin Well 7-Quart Rethermalizers include a timer that provides a preheat function. When you set the timer, the element will run on high setting. When the timer reaches zero, the high setting shuts off and the element is controlled by the adjustable temperature control.

**PERFORMANCE CRITERIA**

The Cayenne® Model TW-27R Twin Well 7-Quart Rethermalizers are designed to take a container of cooked food from a chilled state (below 40.0° F [4.4° C]) through the HACCP "danger zone" of 165° F (73.9° C) in less than 90 minutes. The performance standard is measured using the NSF mixture chilled to 35° F (1.7° C). The electric unit will raise the temperature of this product above 165° F (73.9° C) in less than 90 minutes. The temperature will be maintained above 150° F (65.6° C) when the food product and pan or Inset are used with a standard pan or Inset cover, the proper water level is maintained in the well, and the food product is stirred regularly.

**SPECIFICATIONS**

Item	Dimensions (W X D X H) IN (CM)	Well Depth IN (CM)	Voltage	Watts per Well	Total Amps	Plug	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
72028	13½ x 23 x 11½ (34.3 x 58.4 x 29.2)	7½ (19.1)	120	700	11.7	5-15P	16¼ x 25½ x 12½ (41.3 x 64.8 x 31.8)	24.1 (10.9)
72029	13½ x 23 x 11½ (34.3 x 58.4 x 29.2)	7½ (19.1)	120	700	11.7	5-15P	12 x 12 x 12 (30.5 x 30.5 x 30.5)	30.5 (13.8)

**MODELS**

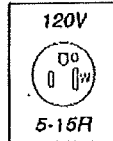
- 72028 Model TW-27R Twin Well 7 Qt. (US/Canada)
- 72029 Model TW-27R Twin Well 7 Qt. Package (US/Canada)
- 72221 Adaptor Ring

**FEATURES**

- Features Vollrath's Direct Contact Heating System in which the heating element is in direct contact with the water for the most efficient heat transfer possible
- Thermoset fiber-reinforced self-insulating resin well provides maximum energy efficiency, prevents scale build-up and is easy to clean
- Cast-in non-stick aluminum dome heating element uses up to 25% less energy and reduces scale build-up for easy cleaning and longer operating life
- Increased water capacity reduces labor costs and improves food quality by maintaining maximum moist heat
- Front access dials for easy temperature setting and maintaining accuracy
- Knob guards prevent damage to thermostat or accidental changes to temperature settings
- Capillary tube thermostat control supplies constant temperature and power only when needed for maximum power efficiency
- Wide driplip catches and drains moisture back into the well and creates more uniform fit with food pans and insets
- Stainless steel exterior meets UL surface temperature standards for operator and customer safety and concentrates heat inside the well, not to the outside surface and rim
- Meets NSF4 Performance Standards for rethermalization and hot food holding equipment
- Non-skid feet help keep unit from sliding on countertop
- Bottom exit 6 ft. (183 cm) power cord adapts to receptacle location for safe installation and allows for 360° control placement

**WARRANTY:** All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to the Vollrath Equipment and Smallwares Catalog.

Receptacle



Agency Listings



Due to continued product improvement, please consult [www.vollrathco.com](http://www.vollrathco.com) for current product specifications.

Approvals	Date

The Vollrath Company, L.L.C.  
1236 North 18th Street  
Sheboygan, WI 53081-3201 U.S.A.  
Customer Service: 800.628.0830  
Canada Customer Service: 800.695.8560  
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832  
Technical Services Fax: 920.459.5462



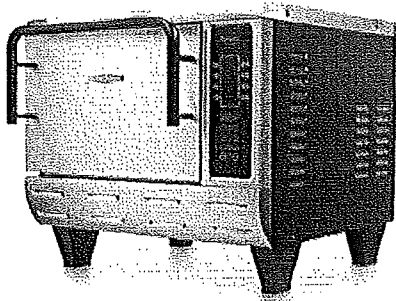
Outperform every day.  
[www.vollrath.com](http://www.vollrath.com)

Cayenne® Model TW-27R Twin Well 7-Quart Rethermalizers

The Vollrath Company, L.L.C.



# TORNADO 2™

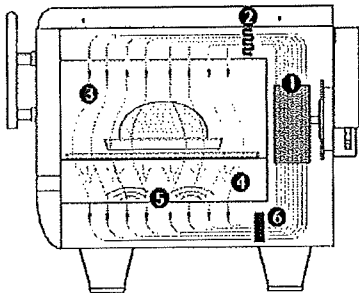


### PERFORMANCE

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.<sup>f</sup>
- EPA 202 test (8 hr):
  - Product: Pepperoni Pizzas
  - Results: 0.21 mg/m<sup>3</sup>
  - Ventless Requirement: <5.00 mg/m<sup>3</sup>
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



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

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### 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)



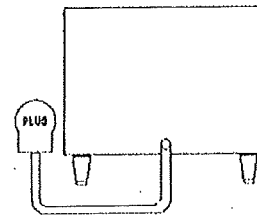
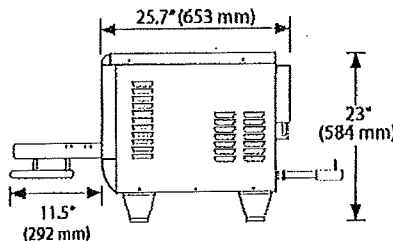
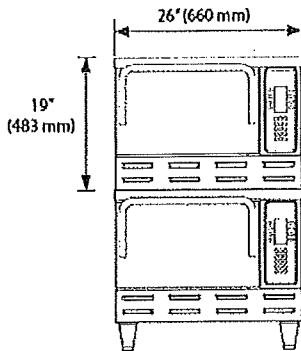
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

\* 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.

<sup>f</sup> 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	
NGC8K (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 NMF# #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

4

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

C.S.I. Section 11400

 <b>HOBART</b> 701 S Ridge Avenue, Troy, OH 45374 1-888-4HOBART • www.hobartcorp.com	<b>LXeR and LXePR</b> <b>advansys HOT AND COLD</b>
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**HOBART**

**STANDARD FEATURES**

- Racks per hour
 

Light	Normal	Heavy
LXeR	30	24
LXePR	38	29
- .62 gallons of water per rack – LXeR  
1.14 gallons of water per rack – LXePR
- Hot water or chemical sanitation units available
- Steam Elimination and Energy Recovery (LXeR model only)
- PuriRinse cycle (Potable water rinse to remove chemical residue) (LXePR model only)
- NSF Certified pot and pan cycle on heavy cycle (LXeR model only)
- Low chemical alert indicators
- Sense-A-Temp™ booster heater capable of 70 rise, provided on LXeR models
- Chemical pump "auto-prime"
- Advanced Service diagnostics
- Clogged wash arm sensing
- Custom cycle selection – light, normal, heavy
- Automated delime cycle – includes booster deliming
- Deep drawn stainless steel tank
- Microcomputer, top mounted controls with advanced digital cycle/temperature display
- Revolving upper and lower anti-clogging wash arms
- Snap in revolving upper and lower rinse arms
- Removable stainless steel scrap screen
- Corrosion resistant pump
- Energy Saver mode
- Automatic pumped drain
- 17" door opening
- Dirty water indicator
- Automatic fill
- Detergent, rinse aid and delime pumps standard (plus sanitizer pump on chemical machine)
- Electric tank heat
- Two dishracks – one peg and one combination type
- Customizable "advansys" button to select favorites function
- Auto clean cycle washes down inside of machine at shutdown

**MODELS**

- LXeR – Energy Recovery
- LXePR – PuriRinse

**STANDARD VOLTAGES**

- 120/208-240(3W)/60/1 (LXeR model only)
- 120/60/1 (LXePR model only)

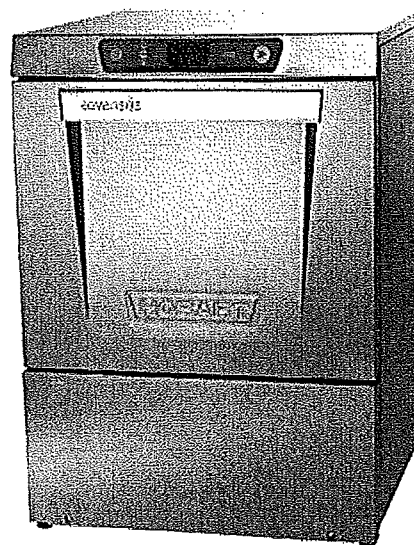
**OPTIONS AT EXTRA COST**

- 208-240(2W)/60/1 (LXeR model only)
- 208-240/60/3 (LXeR model only)

**ACCESSORIES**

- Power cord kits
- Stainless steel base with 6' legs
- 17" stainless steel stand with storage
- External caster kit
- DWT-LXe drain water tempering kit

Specifications, Details and Dimensions on Back.



**LXeR and LXePR advansys HOT AND COLD**



4

# LXer advansys HOT



701 S Ridge Avenue, Troy, OH 45374  
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### NOTICE

Required flowing water pressure to the dishmachine is 16-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others).

Pressure gauge not required on pumped rinse machines.

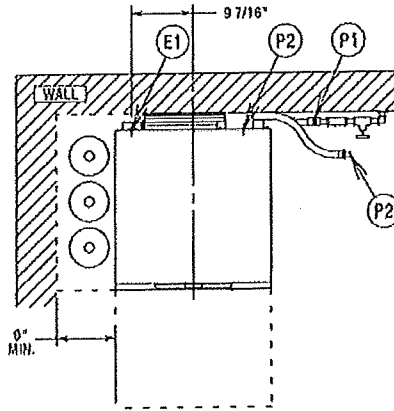
If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line.

#### Notes:

1. All vertical machine dimensions taken from floor may be increased by 1".
2. Moist air escapes from the door. Use only moisture resistant materials adjacent to dishmachine sides and top.
3. A vent hood is not recommended above the undercounter dishmachine since it does not produce excessive vapors.
4. A 55-80°F incoming cold water connection is recommended for the LXer.

#### Plumbing notes:

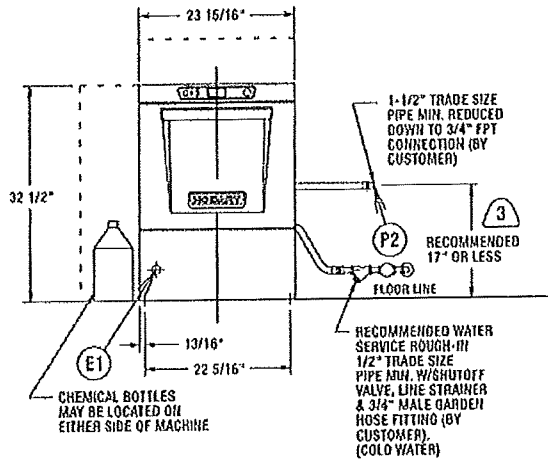
1. Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be supplied (by others) in common water supply line at service connection.
2. Recommended water hardness to be 3 grains or less for best results.
3. If drain hose is looped above a sink, the loop must not exceed 38" AFF.



### CONNECTION INFORMATION (AFF = ABOVE FINISHED FLOOR)

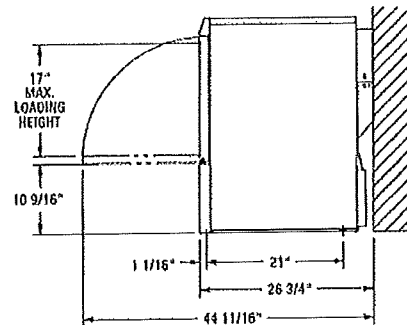
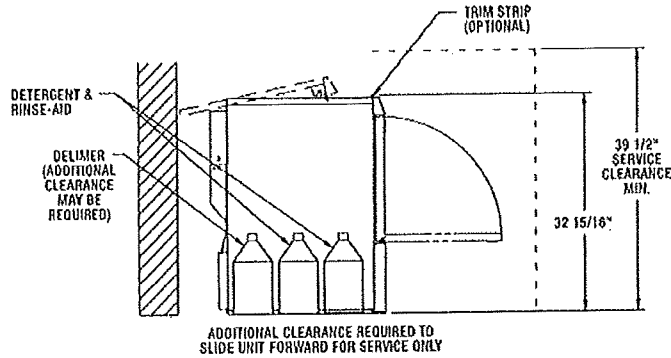
#### LEGEND

- E1 ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT; 4-5/8" AFF.
- P1 SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6' LONG HOSE SUPPLIED WITH MACHINE; 55-80°F (COLD) RECOMMENDED FOR LXer.
- P2 DRAIN CONNECTION: 5/8" BARB FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE.



HEAT OUTPUT, BTU/HR		
MODEL	LATENT	SENSIBLE
LXer	1100	2000

SHIPPING WEIGHTS		LXer
NET WEIGHT OF MACHINE		165 LBS
DOMESTIC SHIPPING WEIGHT		185 LBS



MODEL	VOLTS/HERTZ/PHASE	RATED AMPS	MIN SUPPLY CKT CONDUCTOR AMPACITY	MAX PROTECTIVE DEVICE
LXer	208-240/60/1	30.5	40	40
	120/208-240(3W)/60/1*	30.5	40	40
	208-240/80/3	23.9	30	30
	220-240/50/1	30.5	40	40

NOTE: FOR SUPPLY CONNECTIONS, USE COPPER WIRE ONLY RATED AT 90°C MINIMUM.  
\* THIS SYSTEM REQUIRES THREE POWER WIRES WHICH INCLUDES A CURRENT CARRYING NEUTRAL, AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR MACHINE GROUND.  
ACCESSORY CORD KIT AVAILABLE FOR ALL MACHINES

### 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. Drain and fill line configurations vary, some methods are shown on this drawing.

MODELS:  
LXer  
00-947872  
REV C

4



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LX<sub>e</sub>PR  
advansys COLD

**⚠ WARNING**

Do not premix other chemicals and sodium hypochlorite (liquid bleach). Mixing may cause hazardous gas to form.

**NOTICE**

Required flowing water pressure to the dishmachine is 16-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others).

Pressure gauge not required on pumped rinso machines.

Important: The chemical containers should be placed no higher than 10" above floor.

If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line. Use only 6% or 8.4% sodium hypochlorite (liquid bleach) as sanitizing chemical to insure proper operation of dishmachine.

Certain materials including silver plate, aluminum and pewter are attacked by sodium hypochlorite (liquid bleach). See instructional manual.

**Notes:**

- All vertical machine dimensions taken from floor may be increased by 1".
- Moist air escapes from the door. Use only moisture resistant materials adjacent to dishmachine sides and top.
- A vent hood is not recommended above the undercounter dishmachine since it does not produce excessive vapors.

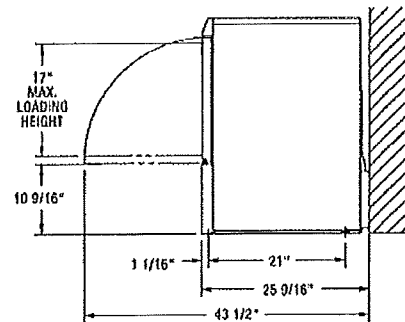
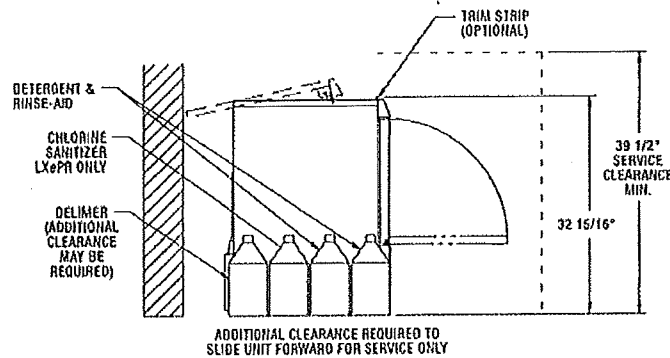
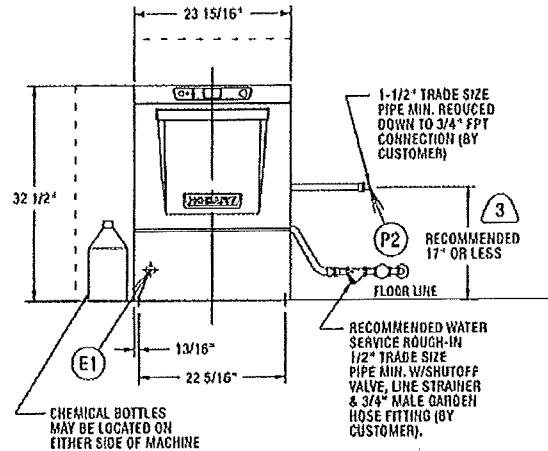
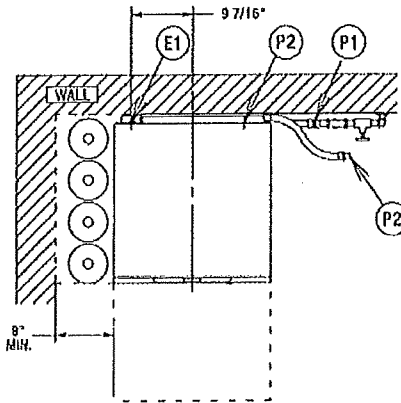
**Plumbing notes:**

- 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.
- If drain hose is looped above a sink, the loop must not exceed 38" AFF.

**CONNECTION INFORMATION**  
(AFF = ABOVE FINISHED FLOOR)

**LEGEND**

- E1 ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT; 4-5/8" AFF.
- P1 SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6" LONG HOSE SUPPLIED WITH MACHINE. 120°F WATER MIN. FOR LX<sub>e</sub>PR, 140°F RECOMMENDED.
- P2 DRAIN CONNECTION: 5/8" BARB FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE.



HEAT OUTPUT, BTU/HR		
MODEL	LATENT	SENSIBLE
LX <sub>e</sub> PR	1000	800

SHIPPING WEIGHTS		LX <sub>e</sub> PR
NET WEIGHT OF MACHINE		150 LBS
DOMESTIC SHIPPING WEIGHT		170 LBS

MODEL	VOLTS/HERTZ/PHASE	RATED AMPS	MIN SUPPLY CXT CONDUCTOR AMPACITY	MAX PROTECTIVE DEVICE
LX <sub>e</sub> PR	120/60/1	13.4	20	20

NOTE: FOR SUPPLY CONNECTIONS, USE COPPER WIRE ONLY RATED AT 90°C MINIMUM. ACCESSORY CORD KIT AVAILABLE FOR ALL MACHINES

**⚠ 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. Drain and fill line configurations vary, some methods are shown on this drawing.

MODELS:  
LX<sub>e</sub>PR  
00-947872  
REV C

4

# LXeR and LXePR advansys HOT AND COLD



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## SPECIFICATIONS

**DESIGN:** Front opening, equipped for installation in either free-standing or undercounter-type operations.

**CONSTRUCTION:** 300 series stainless steel tank, door and top panel.

**PUMP:** Centrifugal-type, integral with motor, horizontally mounted. Pump capacity 38 gpm.

**MOTOR:** Single phase, furnished for all electrical specifications. Factory sealed lubrication. Inherent overload protection with auto reset.

**WASH AND RINSE CYCLE:** Complete automatic type, controlled by solid-state electronics. Cycle may be interrupted any time by opening door. Cycle continues when door is closed.

- Initial cycle fills wash tank, to be recirculated each wash cycle. Some wash water is drained off before rinse cycle. Rinse cycle refreshes wash water and tank heat.

**RINSE PUMP:** Powered by a single phase motor, the rinse pump is made of high strength engineered composite material.

**BLOWER:** The blower is a 60mm x 300mm tangential wheel powered by a 2-pole single phase motor for quiet and reliable operation, LXeR only.

**CONDENSER COIL:** The condensing system uses a tube and fin coil constructed of copper and corrosion resistant aluminum. The condenser coil allows for energy recovery from waste heat in the moisture laden air that would normally escape into the environment after a dishwashing cycle, LXeR only.

### RINSE AND SANITATION:

- LXeR: Sanitation is accomplished by means of a built-in booster heater designed to raise temperature of water to a minimum of 180°F from an incoming water temperature of 55°F.

- LXePR: Sanitation is accomplished by injection of proper amount of sodium hypochlorite solution (liquid bleach) into final rinse water to achieve a minimum of 50PPM sanitizing solution. Injection of sodium hypochlorite is accomplished by a built-in sanitizing chemical pump. Minimum required hot water temperature is 120°F.

- Potable water rinse to remove chemical residue.
- To be used with sanitizer approved for use with post sanitizing rinse

- CHECK SANITIZER CONCENTRATION:** PuriRinse must be off (hold Wash button for 5 seconds). Verify that there is sufficient chemical supply. Run cycle and use test strips on wetted surface of glasses after cycle is complete. If concentration is below minimum required, contact your local Hobart Service office.

**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.

**PUMPED DRAIN:** Machine automatically drains water through a built-in pump. Maximum 38" drain height permitted.

**ELECTRIC BOOSTER HEATER:** 4.9 KW electric booster with Sense-A-Temp™ technology adequately sized to raise 55°F inlet water to 180°F, with the aid of the energy recovery system.

**RACKING:** Machines accommodate racks from 10" x 20" to 20" x 20". Also accepts 16" x 18" cafeteria trays.

**NOTE:** Certain materials, including silver, aluminum and pewter are attacked by Sodium Hypochlorite solution in the chemical sanitizing mode of operation.

**SPECIFICATIONS:** Listed by Underwriters Laboratories Inc. and NSF International.

MACHINE RATINGS	LXePR			LXeR		
	Light	Normal	Heavy	Light	Normal	Heavy
Racks per Hour Rate	38	29	14	30	24	13
Dishes per Hour (25 per Rack Avg.)	950	725	350	750	600	325
Glasses per Hour (36 per Rack Avg.)	1368	1044	504	1080	864	468
Controls	Microcomputer					
Tank Capacity - Gallons	2.9					
Overall Dimensions - H x W x D	32½" x 23½" x 25½"			32½" x 23½" x 26½"		
Cycle Time - Seconds	94	124	254	120	146	275
Tank Heat	1.8 KW					
Electric Booster Heater	N/A			4.9 KW		
Water Usage Per Rack - Gallons	1.14			.62		
Drain Design	Pumped					
Door Opening Height	17'					
Detergent Pump	Standard					
Rinse-Aid Pump	Standard					
Delime Pump	Standard					
Sanitizer Pump	Standard			N/A		
Chemical Prime (auto prime)	Standard					
Peak Drain Flow - GPM	4.0					
Advanced Service Diagnostics	Standard					
Advanced Cleaning Cycle	Standard					
70° Rise Sense-A-Temp™ Booster Heater	N/A			Standard		
Incoming Water Temperature Required (minimum)	120°			55°		

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

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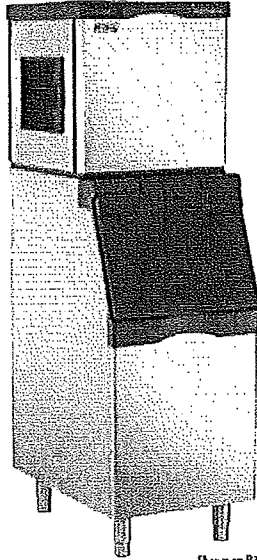
**Scotsman**

**PRODIGY**  
Smart Technology

# C0322 - 300 b Cube ce Machine

C0322 - 300 b Cube ce Machine

## Prodigy® Modular Cube ce Maker



Shown on B3225 bin.

### Features

Prodigy® cubers use significantly less energy and water than other cube ice machines, exceeding California and Federal energy efficiency regulations.

AutoAlert™ indicator lights constantly communicate about operating status and actually signal your staff when it's time to descale, sanitize, and more—making upkeep practically foolproof.

The patented WaterSense adaptive purge control delivers maximum reliability by reducing scale buildup for a longer time between cleanings.

Preventative maintenance is simpler than ever with easily-removed panels allowing clear access to internal components and a diagnostic code display insuring the right fix the first time. Reusable air filter is easily removable from the outside.

All external panel components are crafted for optimal aesthetic appeal through superior fit and finish.

An optional advanced feature Smart-Board™ provides NAFEM data protocol and additional operational data that can be displayed on-screen or transmitted remotely, resulting in early alert and fast diagnosis of operating issues.

An optional Vari-Smart™ ultrasonic ice level control sensor allows you flexibility to program ice levels, for up to 7 days, keeping just the right amount of freshly made ice in the bin.

### 24 Hour Volume Production

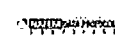
Air Cooled		
70°/21°C 50°/10°C lb/kg	Air Water	ARI 90°/32°C 70°/21°C lb/kg
356/162		255/116

Water Cooled		
70°/21°C 50°/10°C lb/kg	Air Water	ARI 90°/32°C 70°/21°C lb/kg
366/166		280/127



### Modular Bin Options

Model Number	Dimensions W" x D" x H"	ARI Certified Bin Capacity lb/kg	Application Capacity lb/kg	Finish	Ship Weight lb/kg
B2225	22 x 34 x 32	190/86	242/110	SS	120/55
B3225	22 x 34 x 44	290/132	370/168	SS	140/64



Bin: B2225

### Cube Ice



Small Cube  
3/4" x 3/4" x 3/8"  
(1.27 x 1.27 x .95 cm)



Medium Cube  
3/4" x 3/4" x 3/8"  
(1.27 x 1.27 x .95 cm)

Common ice form, ideal for mixed drinks.

### Warranty

- 3 years parts and labor on all components.
- 5 years parts and labor on the evaporator.
- 5 years parts on the compressor and condenser.

Warranty valid in North, South & Central America. Contact factory for warranty in other regions.

Scotsman Ice Systems  
775 Corporate Woods Parkway  
Vernon Hills, IL 60061

1-800-SCOTSMAN  
Fax: 847-913-9844  
E-mail: customer.service@scotsman-ice.com

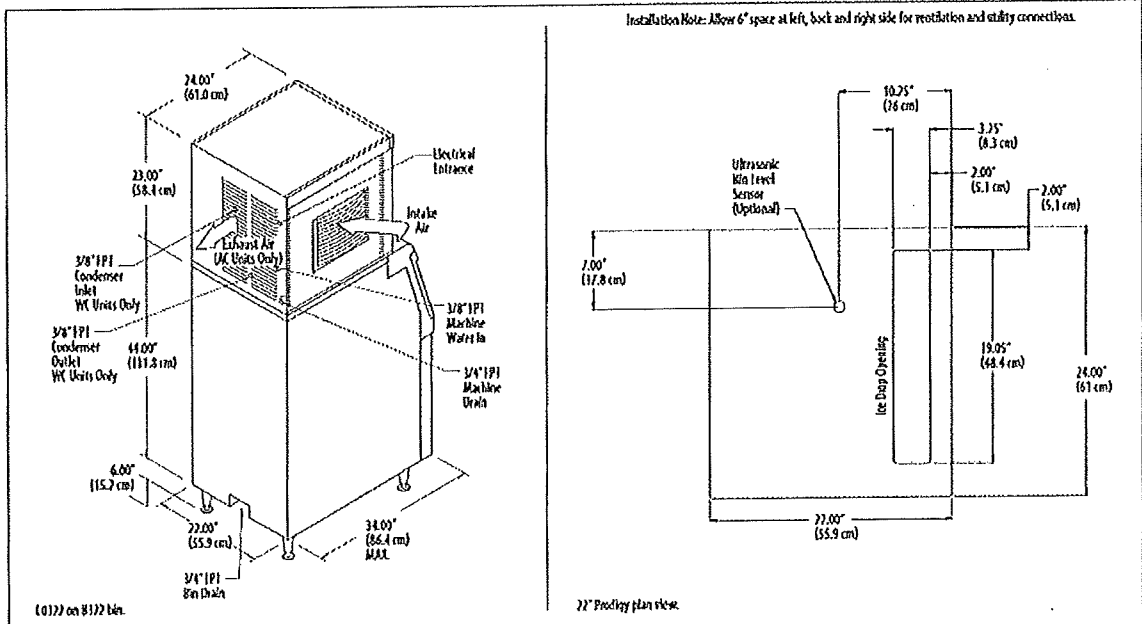
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# Scotsman®

The smart choice in ice.™

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C0322 - 300 lb Cube Ice Machine



## Specifications

Model Number* Cube Size: medium or small	Condenser Unit	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker (amps)	Circuit Wires	Min. Circuit Ampacity	Energy Consumption kWh/100 lb (45.4 kg) 90°F (32°C)/70°F (21°C)	Water Usage Gallons/100 lb (liters/45.4 kg)	
							Potable 90°F (32°C)/ 70°F (21°C)	Condenser 90°F (32°C)/ 70°F (21°C)
C0322MW-1A	Air	115/60/1	15	2	12.7	6.6	19.0/72.0	-
	Water	115/60/1	15	2	11.9	5.2	18.3/69.4	163.0/617.0
C0322SW-1A	Air	115/60/1	15	2	12.7	6.6	19.0/72.0	-
	Water	115/60/1	15	2	11.9	5.2	18.3/69.4	163.0/617.0

\* 208, 230/60/1 Voltage - substitute "1" in place of "1", i.e. C0322SA 1A. = ENERGY STAR®

## All Models

Dimensions (W x D x H):  
Unit: 22" x 24" x 23"  
(55.9 x 61.0 x 58.4 cm)

Shipping Carton:  
25.5" x 27.5" x 28"  
(64.8 x 69.9 x 71.1 cm)

Shipping Weight:  
145 lb / 66 kg

BTUs per hour:  
5,200

## Accessories

Model Number	Description
KVS	Varl-Smart™ Ice Level Control - Program Key Via levels to match ice needs.
KSB	Smart-Board™ Advanced Control - Use additional operational data for fast diagnosis.
KSB-N	Smart-Board™ Advanced Control with Network - Network capable.

\* Scotsman recommends all ice machines have water filtration. See Scotsman Sanitation Matrix for details.

## Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Remote Cond. Temps	-20°F (-29°C)	120°F (49°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)
Electrical Voltage	-10%	+10%

Specifications and design are subject to change without notice.

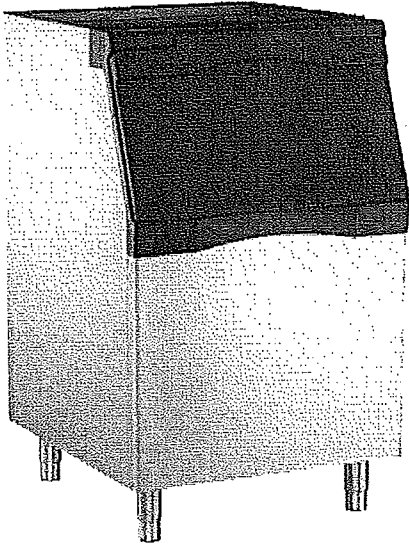
Scotsman Ice Systems  
775 Corporate Woods Parkway  
Vernon Hills, IL 60061

1-800-SCOTSMAN  
Fax: 847-913-9844  
E-mail: customer.service@scotsman-ice.com

www.scotsman-ice.com

## B230P, B322S, B330P, B530P/S, B842S, B948S – Storage Bins

### Modular Storage Bins



B530S shown with optional KLP8S legs

### Features

- New sleek, contemporary styling. A perfect match to Prodigy cube ice machines and other Scotsman ice machines.
- Convenient, built-in scoop holder.\*
- Easily removable baffle, no tools required for cleaning.\*
- Lightweight.
- Unique recessed drain fitting for maximum installation flexibility.
- Corrosion resistant.
- Spring loaded door with hidden hinges for easy opening and closing.\*
- Available in metallic finish or durable rotocast plastic.
- AHRI, NSF certified.
- Ice scoop included.

\* except for B230P

### Storage Capacity

B322S		B230P		B330P	
APPLICATION Capacity lb/kg	AHRI Capacity lb/kg	APPLICATION Capacity lb/kg	AHRI Capacity lb/kg	APPLICATION Capacity lb/kg	AHRI Capacity lb/kg
370/168	290/132	242/110	190/86	344/156	270/123

B530P/S		B842S		B948S	
APPLICATION Capacity lb/kg	AHRI Capacity lb/kg	APPLICATION Capacity lb/kg	AHRI Capacity lb/kg	APPLICATION Capacity lb/kg	AHRI Capacity lb/kg
536/244	420/191	778/353	610/277	893/406	700/319



Application capacity is based on 90% of total volume in the cubic feet x 34 lb/ft<sup>3</sup>  
 AHRI capacity is based on 80% of total volume in cube feet x 30 lb/ft<sup>3</sup>

### Polyurethane Insulation

Foam insulation is forced between the wall and liner under heat and pressure to form a perfect wall to wall bond, preserving ice supply for long periods.

### Bin Interior

The polyethylene bin interior is sanitary and easy to clean. Resists scratches and scuffs from ice scoops.

### Warranty

• 3 years parts and labor on all components.

Warranty valid in North, South & Central America. Contact factory for warranty in other regions.

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 1-800-SCOTSMAN  
 Fax: 847-913-9844  
 E-mail: [customer.relations@scotsman-ice.com](mailto:customer.relations@scotsman-ice.com)  
[www.scotsman-ice.com](http://www.scotsman-ice.com)

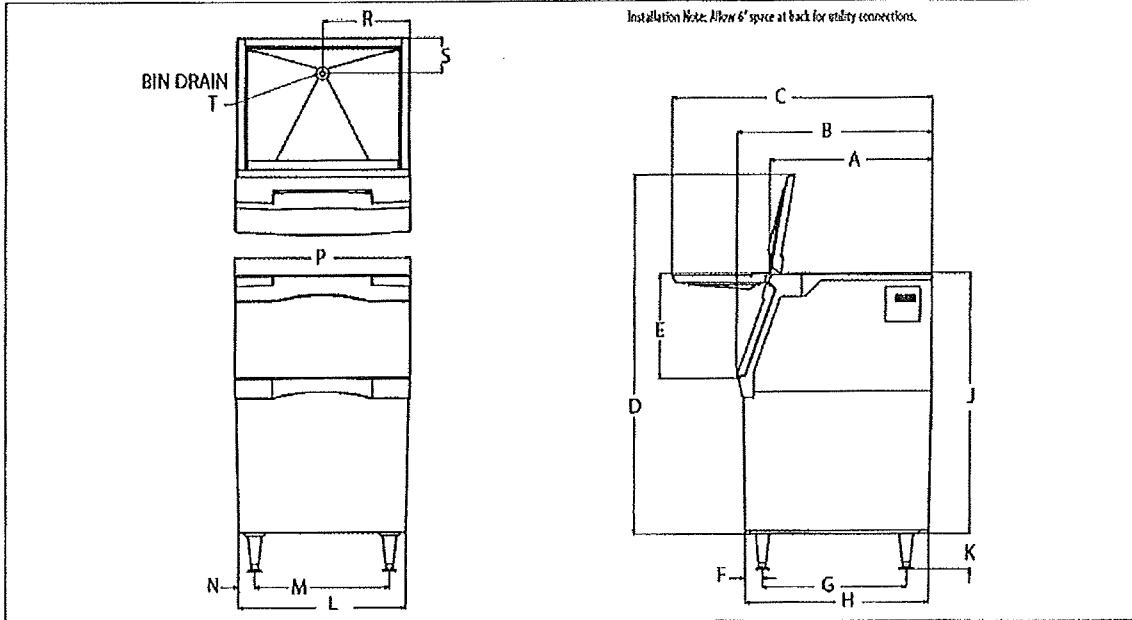
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# Scotsman<sup>®</sup> Ice Systems

Revit drawings available at  
www.scotsman-ice.com



E230P, E322S, E330P, E530P/S, E842S, E948S - Storage Bins



### Dimensions

Model #	A	B	C	D	E	F	G	H	J	K	L	M	N	P	R	S	T
B230P	26.75	32	37.5	32.75	10	2.25	26.5	31.00	28	6	30	25.5	2.25	30.63	15	2	.75 NPT
B322S	28.23	34	45.5	61.24	18	3.88	25	32.75	44	6	22	15.5	3.25	22.5	11	6	.75 NPT
B330P	28.15	34	45.5	47.24	18	3.33	25	32.42	31	6	30	23.5	3.08	30.5	15	6	.75 NPT
B530P/S	28.15	34	45.5	61.24	18	3.09	25	31.93	44	6	30	23.5	2.83	30.5	15	6	.75 NPT
B842S	28.07	34	45.5	61.87	18	3.88	25	32.75	44	6	42	35.5	3.25	42.5	21	6	.75 NPT
B948S	28.05	34	45.5	61.24	18	3.88	25	32.75	44	6	48	41.5	3.25	48.5	24	6	.75 NPT

Units: S = Metric Inch, P = Poly

### Overall Dimensions

Model #	Unit* (W x D x H)
B230P	30" x 31" x 28"
B322S	22" x 34" x 44"
B330P	30" x 34" x 31"
B530P	30" x 34" x 44"
B530S	30" x 34" x 44"
B842S	42" x 34" x 44"
B948S	48" x 34" x 44"

\*Add 6" (15.2 cm) height for legs.

### Shipping

Model #	Carton (W x D x H)	Weight (lb/kg)
B230P	32" x 36" x 32"	74 / 34
B322S	24" x 36" x 47"	104 / 47
B330P	32" x 36" x 33"	90 / 41
B530P	32" x 36" x 47"	110 / 50
B530S	32" x 36" x 47"	132 / 60
B842S	44" x 36" x 47"	174 / 79
B948S	50" x 36" x 47"	196 / 89

### Accessories\*

Model #	Description
KBC1	Kit, Bin Casters for B530S, B842S, B948S & SB380.** Not for use with B322S or SB480 when using extensions.
KBC1P	Kit, Bin Casters for B330P & B530P.**
KLP7	Kit, Legs, 6", Flanged Feet, For B Bins, HD Dispensers, AFE, CU1/2/3 & NSE.
KLP8S	Kit, legs, 6", Stainless Steel, For B Bins, HD Dispensers, AFE, CU1/2/3 & NSE.
BGS10	Bagger, Hooks on Any Bin.
KBAG	Kit, Bags, 1000, For BGS10.
KSEALER	Kit, Tape Sealer, For BGS10.
KTAPE	Kit, Tape, 180 ft. Roll, For BGS10.
KHOLDER	Kit, Scoop Holder, Stainless Steel.

\* None of the above listed accessories are available for use with the B230P bin.  
\*\*3.5" Diameter, 2 Locking, Raises Bin 4.5"

Specifications and design are subject to change without notice.

Scotsman Ice Systems • 775 Corporate Woods Parkway • Vernon Hills, IL 60061

1-800-SCOTSMAN

Fax: 847-913-9844


E-mail: customer.relations@scotsman-ice.com

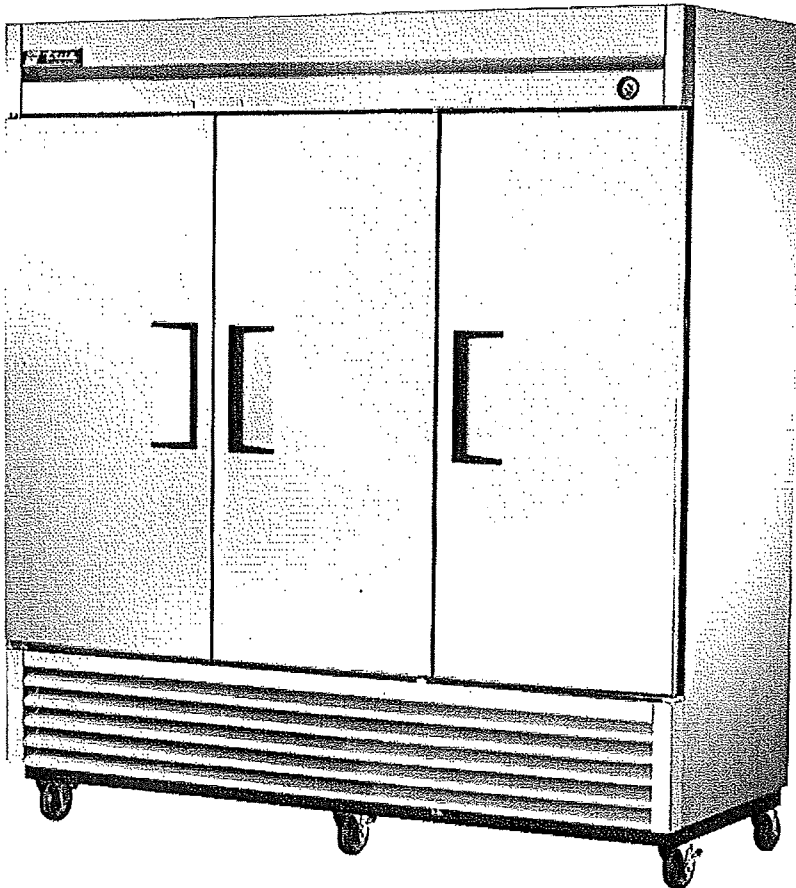
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SIS-SS-BIN-HG 01-13

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 <b>TRUE FOOD SERVICE EQUIPMENT, INC.</b> 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 # _____
	<b>Model: T-72F</b>	



**T-72F**

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
  - ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
  - ▶ Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains -10°F (-23.3°C) cabinet temperatures. Ideally suited for both frozen foods and ice cream.
  - ▶ Stainless steel solid doors and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
  - ▶ Adjustable, heavy duty PVC coated shelves.
  - ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
  - ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.
- Bottom mounted units feature:**
- ▶ "No stoop" lower shelf.
  - ▶ Storage on top of cabinet.
  - ▶ Compressor performs in coolest, most grease free area of kitchen.
  - ▶ Easily accessible condenser coil for cleaning.










**ROUGH-IN DATA**

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

Model	Doors	Shelves	Cabinet Dimensions (Inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-72F	3	9	78 1/8 1985	29 1/2 750	78 3/8 1991	1 1 1/2	115/60/1 230-240/50/1	12.0 9.0	5-20P ▲	9 2.74	635 289

\* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs. ▲ Plug type varies by country.

3/13 Printed In U.S.A.

APPROVALS:

AVAILABLE AT:



7

Model:  
T-72F

**T-Series:**  
Reach-In Solid Swing Door -10°F Freezer



**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) R404A refrigerant.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True reach-in's 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.
- Bottom mounted condensing unit positioned for easy cleaning. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

**CABINET CONSTRUCTION**

- Exterior - Stainless steel front. Anodized quality aluminum ends, back and top.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with covered 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).

- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

**DOORS**

- Stainless steel exterior with white aluminum liner to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. 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. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

**SHELVING**

- Nine (9) adjustable, heavy duty PVC coated wire shelves 24 1/8" L x 22 3/8" D (613 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

**LIGHTING**

- Incandescent interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

**MODEL FEATURES**

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Rear airflow guards prevent product from blocking optimal airflow.
- 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, 20 amp dedicated outlet. Cord and plug set included.
- Beginning November 2009 True implemented a production change that changed the voltage requirements of the T-72F. Please contact your local dealer to ensure that local inventory matches the specifications indicated.



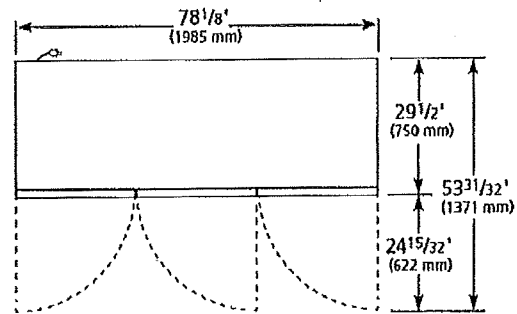
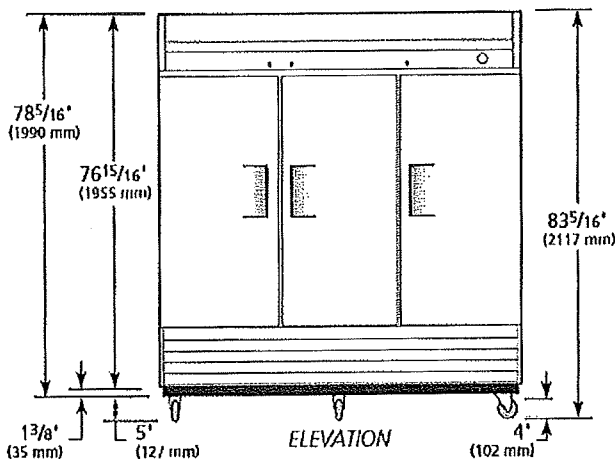
115/60/1  
NEMA-5-20R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Alternate door hinging (factory installed).
- Novelty baskets.
- Additional shelves.
- Half door bun tray racks. Each holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).
- Full door bun tray racks. Each holds up to twenty-two 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).
- 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

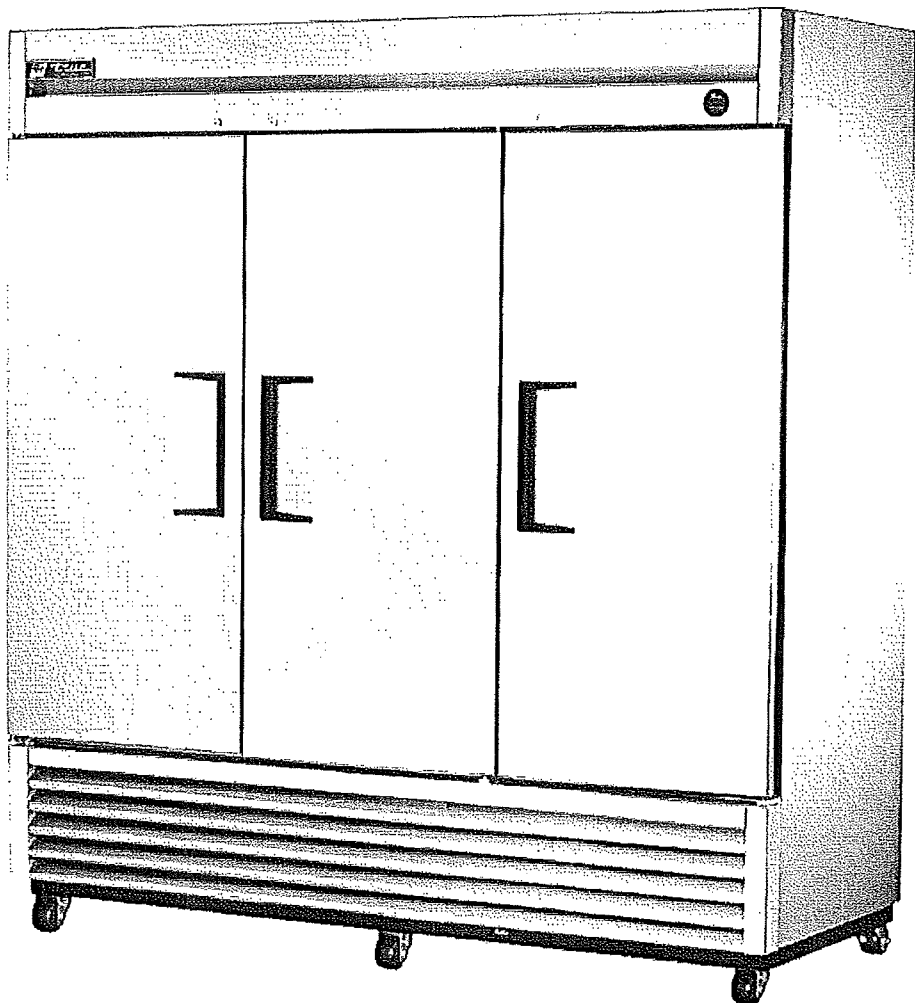
Model	Elevation	Right	Plan	3D	Back
T-72F	TFEY14E	TFEY01S	TFEY01P	TFEY143	

**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.truefmg.com

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 <b>TRUE EUROPE</b> Field's End Road, Goldthorpe, Nr. Rotherham, South Yorkshire S63 9EU, UK www.truemfg.com • Tel +44 01709 888 080 • Fax +44 01709 880 838 Free Phone 0 800 783 2049 • Free Phone to U.S. 0 800 894 928	Project Name: _____ Location: _____ Item #: _____ Qty: _____ Model #: _____	AIA # _____ SIS # _____
	<b>Model:</b> <b>T-72</b>	



- T-72**
- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
  - ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
  - ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
  - ▶ Stainless steel solid doors and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
  - ▶ Adjustable, heavy duty PVC coated shelves.
  - ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Bottom mounted units feature:**
- ▶ "No stoop" lower shelf.
  - ▶ Storage on top of cabinet.
  - ▶ Compressor performs in coolest, most grease free area of kitchen.
  - ▶ Easily accessible condenser coil for cleaning.

**ROUGH-IN DATA**

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

Model	Doors	Shelves	Cabinet Dimensions (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total m)	Crated Weight (kg)
			L	D	H						
T-72	3	12	1985	750	2074	1/2	230-240/50/1	6.9	▲	2.74	279

▲ Plug type varies by country.

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Model:  
T-72

**T-Series:**  
Reach-In Solid Swing Door Refrigerator

**TRUE**®

**STANDARD FEATURES**

**DESIGN**

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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains 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 reach-in's 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.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

**CABINET CONSTRUCTION**

- Exterior - Stainless steel front. Anodized quality aluminum ends, back and top.
- 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).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 2 1/2" (64 mm) castors - locks provided on front set.

**DOORS**

- Stainless steel exterior with white aluminum liners to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. 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. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

**SHELVING**

- Twelve (12) adjustable, heavy duty PVC coated wire shelves 24 1/8"L x 22 3/8"D (613 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

**LIGHTING**

- Incandescent interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

**MODEL FEATURES**

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

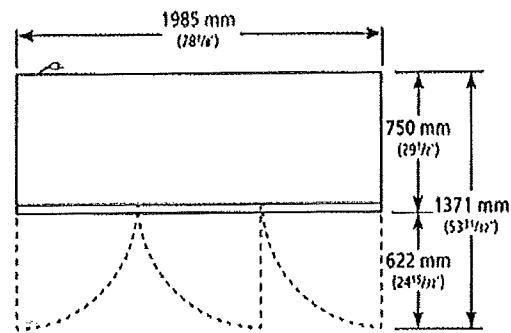
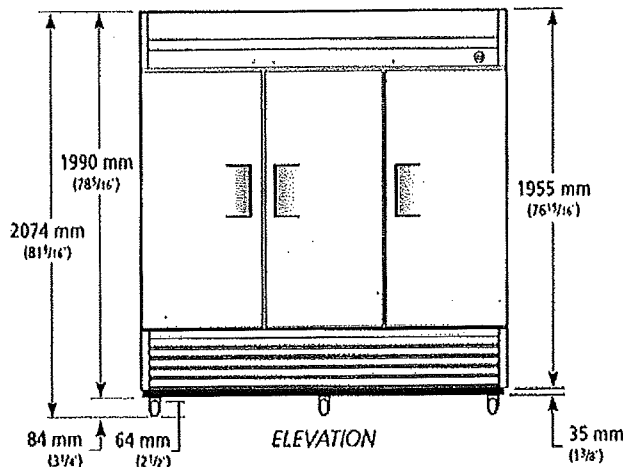
**ELECTRICAL**

- Unit completely pre-wired at factory and ready for final connection to a 230-240/50/1 phase dedicated outlet.
- Plug type varies by country.

**OPTIONAL FEATURES/ACCESSORIES**

- Upcharge and lead times may apply.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Alternate door hinging (factory installed).
- Additional shelves.
- Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- 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**




METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

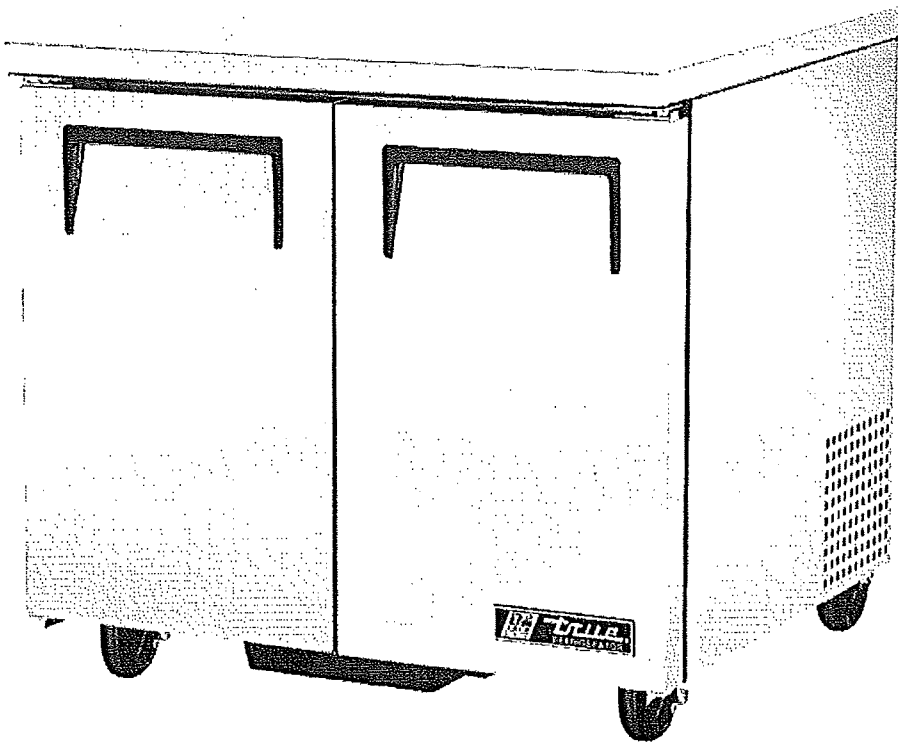
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model	Elevation	Right	Plan	3D	Back
T-72	TFEY14E	TFEY01S	TFEY01P	TFEY143	

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	Location: _____	SIS # _____
	Item #: _____ Qty: _____	
Model #: _____		

Model: **TUC-36**      **Undercounter:**  
**Solid Door Refrigerator**



**TUC-36**

- ▶ True's undercounter units are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ 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.
- ▶ Front breathing.
- ▶ 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	Cabinet Dimensions (Inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TUC-36	2	4	36 3/8	30 1/8	29 3/8	1/8	115/60/1	4.7	5-15P	7	240
			924	766	756	1/2	230-240/50/1	4.2	▲	2.13	109

† Depth does not include 1" (26 mm) for rear bumpers.      ▲ Plug type varies by country.  
\* Height does not include 5 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

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

Model:  
TUC-36

**Undercounter:**  
*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 undercounter 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 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**

- Four (4) adjustable, heavy duty PVC coated wire shelves 15 7/8" L x 16" D (396 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.
- 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.

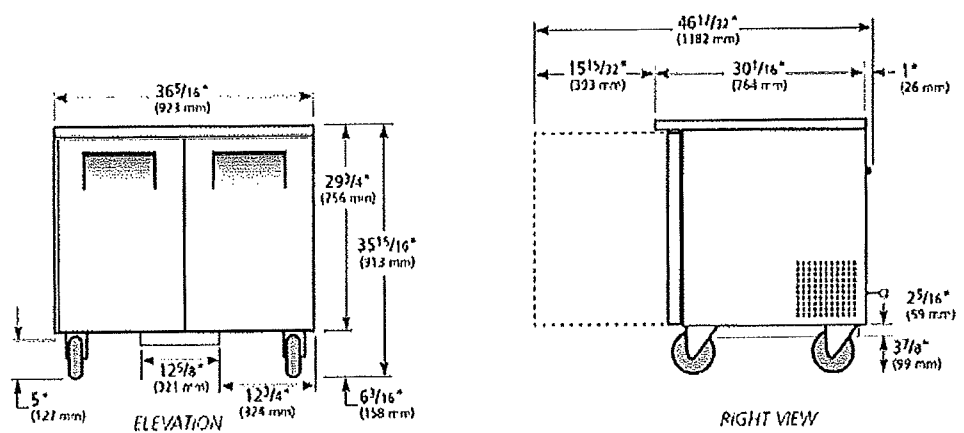


115/60/1  
NEMA-5-15R

**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.
- Single oversheff.
- Double oversheff.
- 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.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31 7/8" (810 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
	TUC-36	TFPY25E	TFPY25S	TFPY25P	TFPY253	

**TRUE FOOD SERVICE EQUIPMENT**

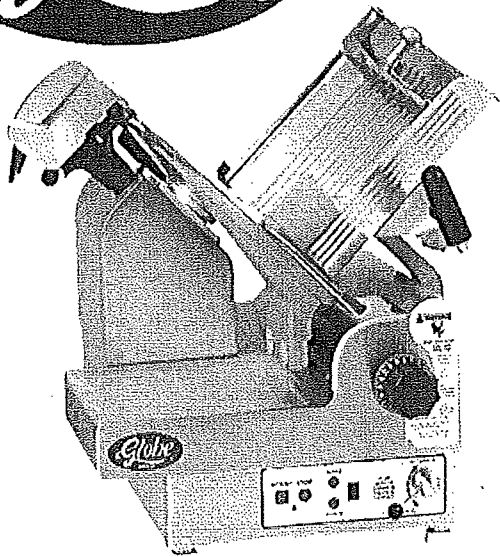
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Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_



# 3850P/3975P Premium Heavy-Duty Automatic Slicers

### Premium Models

- 3850P Two Speed Auto Slicer
- 3975P Nine Speed Auto Slicer

*Features a 13" PreciseEdge™ knife, a premium gear drive system, stainless steel construction, and Globe's exclusive EZ-Glide™ table.*



Made in the U.S.A.



GLOBE FOOD EQUIPMENT COMPANY

Premium Heavy-Duty Automatic Slicers

3850P/3975P

### Quality Construction

- Exclusive stainless steel construction
- Built in antimicrobial protection
- 13" *PreciseEdge™* hardened steel alloy knife
- Open space base design
- Permanently attached knife ring guard with removable slicer deflector
- Knife cover interlock
- Full gravity feed, 45° angle
- 3 lb. stainless steel end weight
- Unique dual arm lift lever

### Standard Features

- *EZ-Glide™* slicing table
- Powerful 1/2 HP, 7 amp motor
- Premium gear-driven knife
- Maintenance-free drive system
- Precision gear slice thickness adjustment
- One-touch, removable, knife sharpening system
- Unique dual arm lift lever
- Touch pad controls
- Power indicator light
- No voltage release

### Options and Accessories

- Quick-Clean™* proprietary nickel-based coating (knife cover and slice table)
- Front mounted end weight assembly
- Correctional package
- High moisture application package (includes stainless steel knife)
- 15" long food chute
- Stainless steel knife
- Low food fence (12"L x 1 3/8"H)
- High food fence (12"L x 3"H)
- Vegetable hopper
- Clear plastic slicer cover
- Additional cleaning brush

### Warranty

- Two-years parts and one-year labor plus 15 years on the knife drive gears

Approved By: \_\_\_\_\_

Date: \_\_\_\_\_



**GLOBE FOOD EQUIPMENT COMPANY**

[www.globeslicers.com](http://www.globeslicers.com)

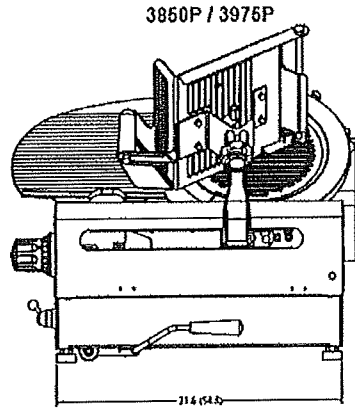
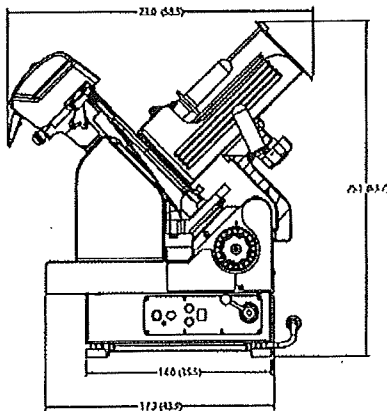
2153 Dryden Rd.  
Dayton, OH 45439  
Phone: 937-299-5493  
Phone: 800-347-5423  
Fax: 937-299-4147

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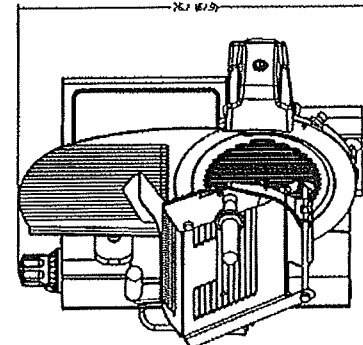


# Premium Heavy-Duty Automatic Slicers

3850P/3975P



Note: Different chute options may change overall height



## SPECIFICATIONS

Model	Auto or Manual	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	Cutting Capacity		
										D (Diameter)	W (Width)	H (Height)
3850P	Both	1/2 HP	115-60-1	7	Gear	All Day		13" (33.02 cm)	1-1/4" (3.18 cm)	7.5" (19.50 cm)	11.6" (29.46 cm)	9" (22.86 cm)
3975P	Both	1/2 HP	115-60-1	7	Gear	All Day		13" (33.02 cm)	1-1/4" (3.18 cm)	7.5" (19.50 cm)	11.6" (29.46 cm)	9" (22.86 cm)

### STANDARD FEATURES:

**Finish:** Exclusive all stainless steel base with radiused corners improves sanitation and durability. Other stainless steel parts include the food chute, slicing table, end weight and knife cover.

**Knife Drive:** Cross axis helical gear drive design. This maintenance free drive design is continuously lubricated ensuring quiet operation and reliable cutting performance.

**Slice Thickness:** Precision dual gear design eliminates table movement during slicing. Consistently produces tissue thin slices with a maximum slice thickness of 1 1/4" thick.

**Antimicrobial Protection:** Knobs and handles have antimicrobial protection built in, which inhibits the growth of bacteria and provides superior sanitation.

**Full Gravity Feed:** Full 45° angle feed requires less mechanical

pressure. Equipped with a 3 lb. stainless steel end weight to minimize waste and hold product. Food chute handle is ergonomically designed and the end weight swings away for storage behind the chute.

**EZ-Glide™ Slicing Table:** EZ-Glide™ adjustable slicing table is designed to reduce surface friction, facilitating a smooth and easy slicing stroke.

**Dual Wheel Lift Lever:** A handle activates two large wheels, lifting the front of the unit to facilitate safe and easy cleaning underneath the slicer.

**Touch Pad Controls:** Start/stop touch pad controls activate the knife motor.

**Chute Speed:** Controlled by faster/slower touch pad controls.

**Knife Cover Interlock:** Slicer will not operate with knife cover removed.

**Knife Ring Guard and Removable Slice Deflector:** Permanently mounted knife ring guard covers the non-slicing portion of the knife protecting the operator from the knife's edge. The removable slice deflector improves cleaning and sanitizing operation.

**One-Touch, Removable, Sharpener:** Sharpener is easily activated by pressing inward on the sharpener's handle. The entire sharpener can be unscrewed and lifted off for easy cleaning and sanitizing.

**Hollow Ground Knife:** 13" diameter special hardened steel alloy knife with stain resistant finish and sanitary hub provides increased cutting capacity, clean cuts and effortless slicing. Knife's edge has a Rockwell hardness of 60-62.

**No Voltage Release:** Prevents inadvertent reactivation of slicer in the event of power or interlock interruption.

**Power Indicator Light:** A readily visible orange light illuminates when the knife is rotating.

**Automatic Chute:** Chute travels 40/60 (model 3850P) or 20-60 (model 3975P) strokes per minute utilizing a separate DC motor with a heavy duty permanently lubricated chain and sprocket drive system. Chute can be quickly engaged or disengaged for manual operation with the auto engage lever.

**Rubber Feet:** Supplied with nonslip rubber feet.

**Cord & Plug:** Attached 7 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15



## DIMENSIONS & SHIPPING INFORMATION

Freight Class **77.5**

Cartons are reinforced for shipping. The weight and dimensions of this reinforced carton are included below, may vary from shipment to shipment and may include the weight from an attached skid.

Model	Foot Print	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
3850P/ 3975P	14" D x 21.6" W (35.5 cm x 54.8 cm)	26.7" L x 23" W x 25.1" H (69.7 cm x 58.5 cm x 63.7 cm)	145 lbs. (67.1 kg)	25" L x 28" W x 34" H (63.5 cm x 71.1 cm x 86.4 cm)	172 lbs. (78 kg)



## GLOBE FOOD EQUIPMENT COMPANY

www.globeslicers.com

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Dayton, OH 45439  
Phone: 937-299-6493  
Phone: 800-347-5423  
Fax: 937-299-4147



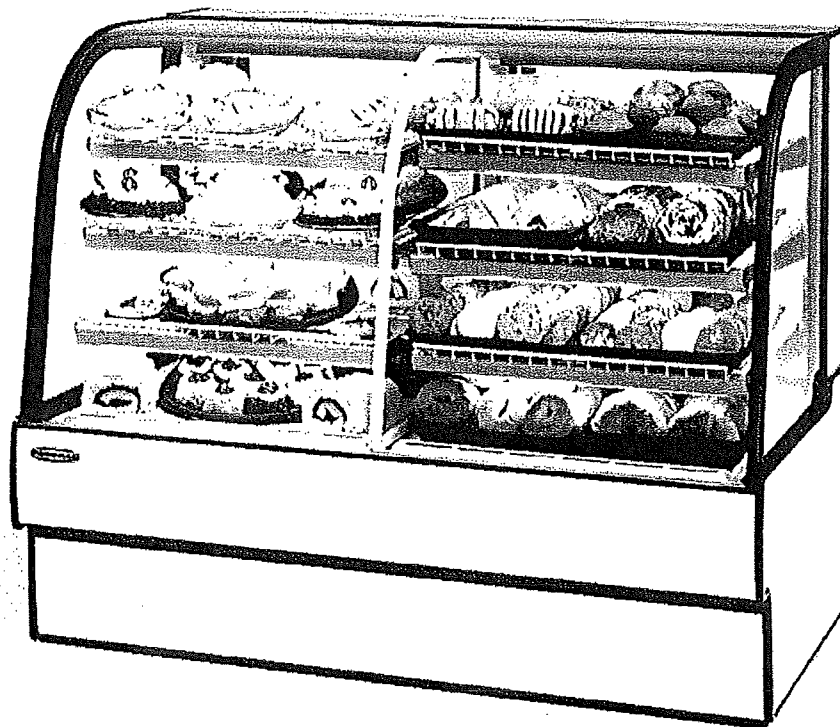
a Standex company

ITEM: \_\_\_\_\_ PROJECT NAME: \_\_\_\_\_ DATE: \_\_\_\_\_

11

## CURVED GLASS DUAL ZONE CASE

- MODEL  CGR5042DZ  CGR5948DZ  
 CGR5048DZ  CGR7742DZ  
 CGR5942DZ  CGR7748DZ



*Sleek curved-glass styling blends with traditional design elements to maximize performance. Cases are available in lengths of 36", 50", 59", and 77". Designed for continuous case line-ups.*

### STANDARD FEATURES

- Curved glass styling.
  - Single base design.
  - Left side refrigerated, right side non-refrigerated from customer view.
  - Adjustable white wire shelves. Shelves are adjustable up and down and can also be tilted in three positions. 48" models have three tiers of shelves; 42" models have two tiers of shelves.
  - Shielded top light and shelf lights.
  - Tempered thermopane tilt-out front glass for easy cleaning. Front glass is curved for high visual product display.
  - Tempered thermopane glass ends and doors.
  - Removable sliding rear doors, shelf lights, shelf supports, and shelves.
  - Steel base construction with a choice of six standard laminates on base. Other finishes optional.
  - Black trim, others optional.
  - White scratch-resistant display deck.
  - UL Safety and UL Sanitation Listed.
- Added Features for Refrigerated Side**
- Condenser air filter on self-contained units.
  - Thermometer.
  - Condensate evaporator provided for a totally self-contained system.
  - Oversized coil and low-velocity fan system maintains high humidity and product freshness.
  - Easy clean, rustproof insulated evaporator coil compartment.
  - Adjustable temperature control.
  - Average case temperature of 38° to 40° is maintained.
  - Rear access of the refrigeration system for quick and easy service.
  - 34A Refrigerant.

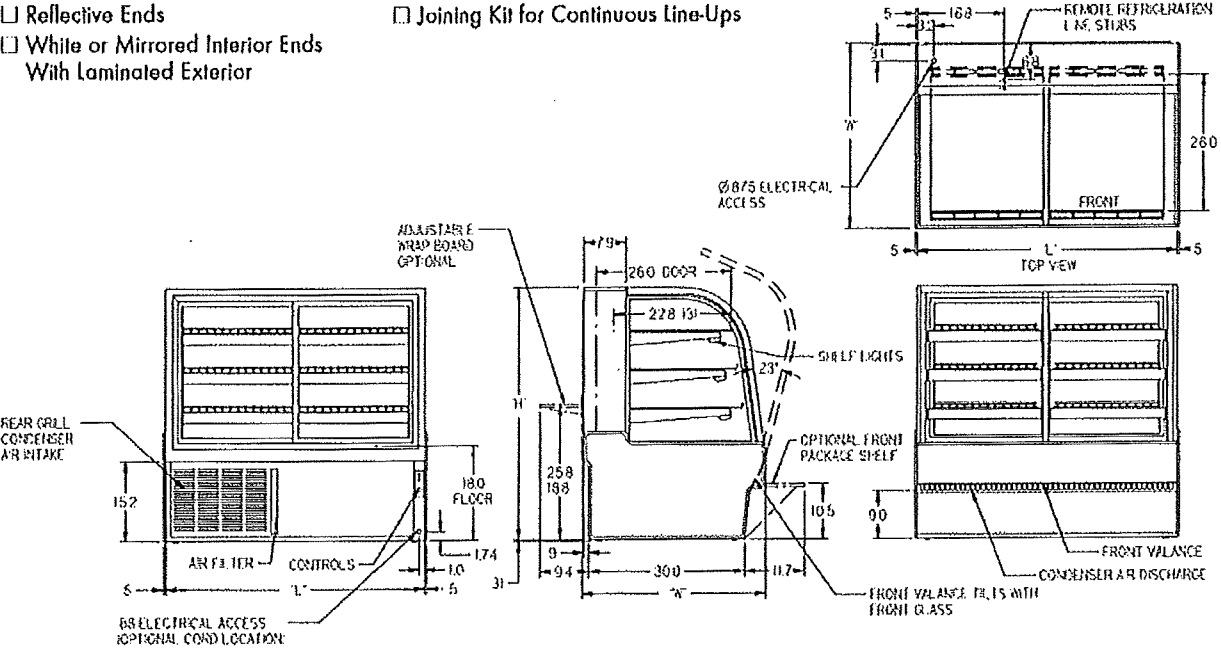


10

# CURVED GLASS DUAL ZONE CASE

**OPTIONAL ACCESSORIES:**

- Special Base Finish
- Glass Shelves
- Rear Wrapping Board
- Cord & Plug  
(NEMA 5-15P/77" 5-20P)
- Remote Condensing Unit
- Black, Gold, or Chrome Wire Shelves
- Reflective Ends
- White or Mirrored Interior Ends With Laminated Exterior
- Reflective Rear Doors
- Casters/Cord & Plug Included (Self-Contained Models Only)
- Legs
- Top Cutting Board, White
- Package Shelf
- Light Below Package Shelf
- Front Glass and Rear Door Locks
- Joining Kit for Continuous Line-Ups



**SPECIFICATIONS:**

Model	Dimensions L W H	Self-Contained 120/60/1	Remote 120/60/1
<input type="checkbox"/> CGR5042DZ	50.3" x 35.3" x 42"	1/3 HP • 8.0 AMPS	2.5 AMPS
<input type="checkbox"/> CGR5048DZ	50.3" x 35.3" x 48"	1/3 HP • 8.0 AMPS	2.5 AMPS
<input type="checkbox"/> CGR5942DZ	59.3" x 35.3" x 42"	1/3 HP • 9.0 AMPS	3.0 AMPS
<input type="checkbox"/> CGR5948DZ	59.3" x 35.3" x 48"	1/3 HP • 9.0 AMPS	3.0 AMPS
<input type="checkbox"/> CGR7742DZ	77.3" x 35.3" x 42"	1/3 HP • 9.0 AMPS	3.0 AMPS
<input type="checkbox"/> CGR7748DZ	77.3" x 35.3" x 48"	1/3 HP • 9.0 AMPS	3.0 AMPS

- Refrigerated cases are designed to operate in a maximum environment of 75°F ambient and 55% relative humidity.
- Due to continuing engineering improvements, specifications are subject to change without notice.



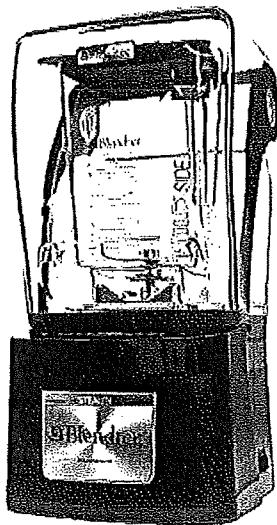
*The Signature of Quality*

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A Standex Company

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 EMAIL: geninfo@federalind.com WEBSITE: www.federalind.com



12



ZOOM

# Stealth

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The Blendtec Stealth is simply the most advanced blender on the planet, and also the quietest-blending at the sound level of normal conversation.

## \$1,500.00

Add to Cart

### Package Includes:

- Stealth motor base
- 360° sealed sound enclosure
- WildSide jar
- Twister jar
- User guide

★★★★★

Be the first to review this product

7

13 questions and 8 answers for this product



Write a review

Ask a question

Features    Specs    Reviews    Q&A

You May Also

Like...

## Technologically superior in every way

The most advanced commercial blender on the planet is now available to those who will settle for nothing less than the very best in their kitchen.

Features include:

- Powerful 3.8 peak horsepower motor
- 360° sealed sound enclosure
- Illuminated capacitive touch control surface with manual speed slider
- Intuitive interface for custom programming
- 42 preprogrammed blend cycles
- Integration with online Blend Wizard™ tool for creating custom blend cycles
- USB connectivity for downloading/uploading custom programming
- In-counter option available
- Compatible with all Blendtec jars



(/blenders /professional-series)Professional Series (/blenders /professional-series) Install in-counter for the perfect finishing touch.

\$549.95

## Our most powerful retail blender ever

The Stealth gives you true commercial power at a single touch. This 1,800 watt powerhouse glides through the toughest blends without losing a beat.

## 360° of quiet

All that power still won't wake the baby. The Stealth's 360° sealed sound enclosure is one-of-a-kind and keeps even the most vigorous blend cycle near the sound level of normal conversation.

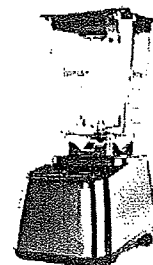
## Fully compatible with the online Blend Wizard

The Stealth is the world's first blender to let you bring your blends online. Do you have a drink or smoothie that requires a specific set of blend times and speeds to make it perfect? Log on to the Blend Wizard to craft or alter your blend cycles to get them just right. Then download those cycles to your Stealth via USB.

## An illuminated, intuitive control surface

The Stealth adopts the same technology found in your smartphone. Its capacitive touch control surface is optimized to recognize your touch, and is smart enough to ignore anything else, from spilled liquids to food particles.

More Details ►  
(/blenders  
/professional-series)



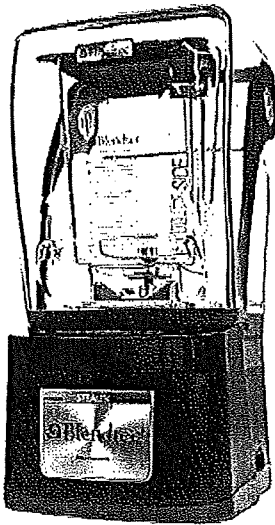
(/blenders/designer-725) Designer 725 with Wildside+ Jar  
(/blenders  
/designer-725)

The Blendtec Designer 725 boasts the most advanced blending technology ever seen.

\$649.95

More Details ►  
(/blenders  
/designer-725)

12



ZOOM

# Stealth

Tweet 2

Share 83 8+1 7

The Blendtec Stealth is simply the most advanced blender on the planet, and also the quietest-blending at the sound level of normal conversation.

## \$1,500.00

### Package includes:

- Stealth motor base
- 360° sealed sound enclosure
- WildSide jar
- Twister jar
- User guide

Add to Cart



★★★★★

Be the first to review this product

7

13 questions and 8 answers for this product



Write a review

Ask a question

Features

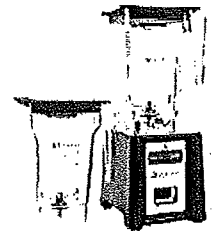
Specs

Reviews

Q&A

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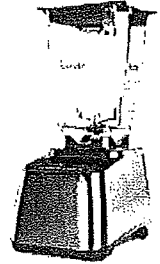
(/blenders /professional-series)Professional Series (/blenders /professional-series) Install in-counter for the perfect finishing touch.

\$549.95

## Technical Specs

- Amps: 15
- Watts: 1800
- Horsepower: 3.8
- Actual weight: 16.2 lbs
- Actual dimensions: 8.6" wide x 17.3" tall x 9.0" deep
- Direct drive motor
- Capacitive-touch user interface
- Solid-state electronics
- Finish: Black
- 3-Year Warranty

More Details ►  
(/blenders  
/professional-  
series)



(/blenders/designer-  
725)Designer 725 with  
Wildside+ Jar

(/blenders  
/designer-725)

The Blendtec Designer  
725 boasts the most  
advanced blending  
technology ever seen.

\$649.95

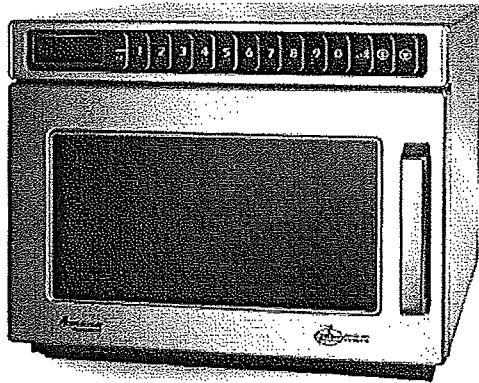
More Details ►  
(/blenders  
/designer-725)

# Amana® Commercial

Project #: \_\_\_\_\_

Item #: \_\_\_\_\_

13



Model HDC182 shown

## Heavy Volume

This category of microwave is ideal for...

### Applications:

- Quick service restaurants
- Fast casual dining
- Bars & grills

### Through put potential:

- Pre cooked frozen bacon, 700+ slices per hour
- 6 oz. portion of refrigerated Macaroni & Cheese, 40+ portions per hour
- 1 lb. batch of fresh shrimp, 30+ batches per hour
- 1 baked potato, 20+ per hour

### Defrost:

- Defrosts most frozen food products

All ACP, Inc. commercial ovens are backed by our Cullinary Center. Call us with any question regarding food preparation, menu development and cooking times. 866-426-2621.



## Heavy Volume

### Amana Commercial Microwave Model HDC182

#### Power Output

- 1800 watts of power.
- 11 power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes.
- Unique method of energy distribution provides superior even heating throughout the cavity.
- Interlock switch assembly is engineered for maximum durability and long life.

#### Easy to Use

- Up to 100 programmable menu items simplifies cooking and ensures consistent results.
- Four stage cooking option with one-touch programming. Reduces prep time, labor and food waste while providing consistent results.
- Controls are user friendly and require minimal training.
- Multiple quantity pad calculates the proper cook times for multiple portions.
- Automatic Voltage Sensor adjusts to the power supply.
- See-through tempered glass outer window and lighted interior for monitoring without opening the door.
- Ample .6 cubic ft. (17 liter) capacity accommodates a standard half-sized pan.
- Stackable to save valuable counter space.
- Interior ceramic shelf is sealed and recessed to reduce plate-to-shelf edge impact and keep spills contained.

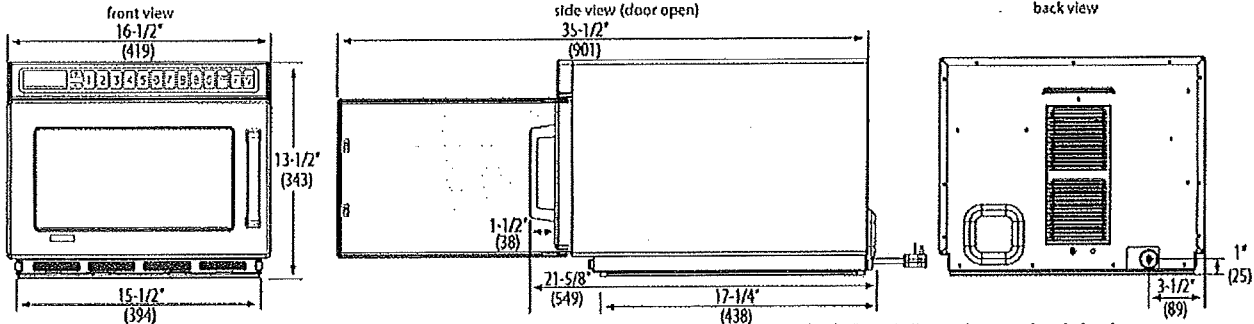
#### Easy to Maintain

- Stainless steel exterior and interior for easy cleaning and a professional look.
- Constructed to withstand the foodservice environment.
- Removable, cleanable air filter and clean filter reminder protects oven components.
- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.
- ETL Listed.



# Amana Commercial Microwave Model HDC182 | Heavy Volume

13



Installation Clearance: 7" (177.79) top and sides

Drawings available from KCL CADlog - techs@kclcad.com

Specification #:

## Specifications

Model	HDC182	UPC Code 719881159362
Configuration	Countertop	
Control System	Touch	
Programmable Control Pads	10	
Settings Programmable	100	
Max. Cooking Time	60:00	
Power Levels	11	
Defrost	Yes, power level 2	
Time Entry Option	Yes	
Microwave Distribution	Double rotating antenna, top and bottom	
Magnetrons	2	
Display	LED	
Stackable	Yes	
Stage Cooking	Yes, 4	
Interior Light	Yes	
Door Opening	Grab and pull handle	
Signal	Adjustable, end of cycle	
Air Filter	Yes, removable, with clean filter reminder	
Automatic Voltage Sensor	Yes	
Multiple Portion Setting	Yes, up to 2 portions	
Exterior Dimensions	H 13 1/2" (343)	W 16 1/2" (419) D** 21 3/8" (549)
Cavity Dimensions	H 6 3/4" (171)	W 13" (330) D 12" (305)
Door Depth	37" (940mm), 90°+ door open	
Usable Cavity Space	.6 cubic ft. (17 liter)	
Exterior Finish	Stainless steel	
Interior Finish	Stainless steel with sealed-in ceramic shelf	
Power Consumption	3000 W, 14.4 A	
Power Output*	1800 W* Microwave	
Power Source	208 - 240V, 60 Hz, 20 A single phase	
Plug Configuration / Cord	NEMA 6-20	5' 6" (1.7m)
Frequency	2450 MHz	
Product Weight	68 lbs. (31 kg.)	
Ship weight (approx.)	74 lbs. (34 kg.)	
Shipping Carton Size	L 24 3/8" (625)	W 21 7/8" (556) D 18 3/8" (473)
UPS Shippable	Yes	

## Specifications

Commercial microwave 10 touch pad control panel shall be programmable with the ability to program up to 100 menu items and shall have automatic cooking capability for up to two portions. Cooking timer shall be 60 minute, countdown style with a time entry option and an adjustable end of cycle audible signal. LED display shall be a backlit and include a temperature reading. There shall be 11 power levels, 4 cooking stages and defrost mode at 20% power or power level 2. Microwave output shall be 1800 watts distributed by two magnetrons each with a rotating antenna to provide superior even heating throughout the cavity. An automatic voltage sensor shall accommodate both 208 and 240 volts. Heavy duty door shall have a tempered glass outer window and a grab and pull handle with a 90°+ opening for easy access. An interior light shall facilitate monitoring without opening the door. The large .6 cubic ft. (17 liter) cavity shall accommodate a standard 6" (152 mm) deep half-sized pan. Interior ceramic shelf shall be sealed and recessed on oven bottom to reduce plate-to-shelf edge impact. Oven shall have a stainless steel interior and exterior and be stackable to save counter and shelf space. Oven shall have a removable, cleanable splatter shield. Air filter shall be easily accessible and removable from the front of the oven and have a "clean filter" reminder feature. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, ETL for safety and sanitation.



## Warranty

Warranty Certificate for this product can be found on the ACP, Inc. website at: [www.acpsolutions.com/warranty](http://www.acpsolutions.com/warranty)



## Service

All products are backed by the ACP, Inc. 24/7 ComServ Support Center.



AIA File #:

Measurements in ( ) are millimeters

\* IEC 60705 Tested

\*\* Includes handle



225 49th Ave. Dr. SW Cedar Rapids, IA 52404 U.S.A.

800-233-2366

319-368-8120

Fax: 319-368-8198

[www.acpsolutions.com](http://www.acpsolutions.com)

Form # ACRS0930

ACP reserves the right to modify specifications without notice

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