



Department of Purchasing
100 N. Main Street, 2nd Floor
Suffolk, VA 23434
(757) 925-6762 Fax (757) 942-4333

June 10, 2021

To All Interested Parties:

Subject: Invitation to Bid
Kitchen equipment – New Operations Building

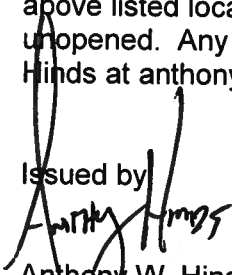
The Suffolk City School Board (School Board) is inviting bids to provide Kitchen Equipment for the New Operations Building. All documents enclosed are to be considered an integral part of this invitation to bid. Please read carefully all information contained in the bid. Any requirement set forth in any attachment is to be adhered to fully.

All bids must be submitted in a sealed envelope marked "**Kitchen Equipment for New Operations Building**" and must be received in the Purchasing Office, on or before **2:00 p.m. on June 24, 2021. No extensions are expected for this procurement. Please include one paper and one electronic copy (jump drive preferred).** All bids must be sealed in an envelope or package clearly marked with the bid number, due date, time and delivered to:

Anthony W. Hinds, CPPB
Department of Purchasing
Suffolk Public Schools
100 N. Main Street, 2nd Floor (**entrance at rear of building**)
Suffolk, VA 23434

Bids may also be submitted electronically using the EVA bid submission portal (no paper copy required). This bid form must be submitted as an attachment. Bids will be awarded to the lowest, responsive and responsible bidder, either by line or sum of sums. All information has been provided. This bid has been posted to the EVA site and the Suffolk Public Schools website. Bids shall be publicly opened and read aloud at the above stated date and time at the above listed location. Any bid received after the time designated above will be returned unopened. Any questions concerning this matter shall be submitted in writing to Anthony W. Hinds at anthonyhinds@spsk12.net

Issued by



Anthony W. Hinds
Purchasing Manager

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The cover letter (Invitation to Bid) and each section attached as listed below constitute this Invitation to Bid. All potential bidders will be required to adhere to all requirements, schedules, terms and conditions as set forth in these sections.

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SCOPE OF WORK

Suffolk Public Schools is interested in purchasing the following items as issued in this Invitation for Bids. Please see the bid form for the items that the School Board is interested in purchasing for the New Operations Center. All bid prices are to include installation and setting in place, unless otherwise noted. It is also to include the removal of any trash/debris from the delivery and installation.

Delivery

Delivery of all items shall be at the expense of the successful bidder and shall be delivered to the new Operations Center. The Food & Nutrition Services Supervisor must approve the delivery times.

Damaged/Unauthorized Goods

Any damaged or unauthorized product (product not as specified or equal) delivered by the successful bidder shall be replaced at the bidder's expense. Any product rejected by the Food & Nutrition Services manager must be removed by the successful bidder within (10) ten days from notification to the successful bidder. Any product left after the ten days will be considered abandoned by the vendor and may be disposed of as School Board property.

Pre-bid Meeting

A non-mandatory pre-bid meeting will take place on June 17, 2021 at 2:00 PM at Food & Nutrition Services Department, 3264 Pruden Blvd., Suffolk VA 23434. Attendance is important, especially if bidding a substitute, as most of the infrastructure is already in place and the substitute must work with the infrastructure. This will also be used as a way to determine if the substitute is in fact equal.

Term of Agreement

All items on the bid form are considered one-time purchases, however, the School Board may purchase additional quantities within 90 days of the original purchase.

Billing

Invoices shall be billed directly to Suffolk Public Schools, Food & Nutrition Services 3264 Pruden Blvd, Suffolk, Virginia, 23434.

Small, Women and Minority (SWAM)

Suffolk Public Schools will assure that all small, women and minority vendors are solicited when they are potential sources of the goods and/or services sought by the school division. Suffolk Public Schools will document, in writing, the efforts made to include SWAM certified vendors in both formal and informal solicitations and when

quotes are obtained for the purchase of goods and/or services.

Drug Free Workplace

1. During the performance of this contract, the contractor agrees to:

- a. Provide a drug-free work place for the contractor's employees,
- b. Post in conspicuous places, available to employees and applicants for employment, a statement notifying employees that the unlawful manufacture, sale, distribution, dispensation, possession or use of a controlled substance or marijuana is prohibited in the contractor's work place and specifying the actions that will be taken against employees for violations of such prohibition,
- c. State in all solicitations or advertisements for employees placed by or on behalf of the contractor that the contractor maintains a drug-free work place,
- d. Include the provisions of the foregoing clauses in every subcontract or purchase order of over \$10, 000 so that the provisions will be binding upon each subcontractor or vendor.

Nondiscrimination

1. During the performance of this contract, the contractor agrees as follows:

a. The contractor will not discriminate against any employee or applicant for employment because of race, religion, color, sex, national origin, age, disability, or any other basis prohibited by state law relating to discrimination in employment, except where there is a bona fide occupational qualification reasonably necessary to the normal operation of the contractor. The contractor agrees to post in conspicuous places, available to employees and applicants for employment, notices setting forth the provisions of this nondiscrimination clause.

b. The contractor, in all solicitations or advertisements for employees placed by or on behalf of the contractor, will state that such contractor is an equal opportunity employer.

c. Notices, advertisements and solicitations placed in accordance with federal law, rule or regulation shall be deemed sufficient for the purpose of meeting the requirements of this section.

2. The contractor will include the provisions of the foregoing paragraphs a, b and c in every subcontract or purchase order of over \$10,000, so that the provisions will be binding upon each subcontractor or vendor.

3. Suffolk Public Schools does not discriminate against faith-based organizations.

Termination for Cause

Except as may be otherwise provided by this document, the awarded contract may be terminated in whole or in part by either party to the awarded contract in the event of failure by the other party to fulfill its obligations under the awarded contract through no fault of the terminating party; provided that no such termination may be implemented unless and until the other party is given:

- a. at least thirty (30) days written notice (delivered by certified mail, return receipt requested) of intent to terminate, and
- b. an opportunity for consultation with the terminating party, followed by a reasonable opportunity, of not more than ten (10) business days or such other reasonable amount of time as may be required under the circumstances, to rectify the defects in products or performance, prior to termination.
- c. In the event of a termination for cause and the contract is terminated, the contractor will be paid for goods/services that were accepted by Suffolk Public Schools.

Termination for Convenience

The SFA may terminate an award prior to the expiration of the term, without cause and without penalty, upon thirty (30) days written notice to the selected Vendor. In this case all outstanding invoices will be satisfied.

State Corporation Commission Number

Any bidder or offer or organized or authorized to transact business in the Commonwealth of Virginia shall provide as a part of their bid documentation the identification number issued to it by the State Corporation Commission. Any bidder or offeror that is not required to be authorized to transact business in the Commonwealth as a foreign business entity under title 13.1 or Title 50 or as otherwise required by law shall include in its bid or proposal the registration/certification as a foreign business entity form available from the Virginia State Corporation Commission. Documentation that a vendor is in the process of obtaining this certification is sufficient for submission of a bid or quote, but must be provided prior to award. No award will be made without this information.

Contractor/Employee Background Certification

1. Upon award, the contractor and any employee who will have direct contact with students shall provide certification that (i) he has not been convicted of a felony or any offense involving the sexual molestation or physical or sexual abuse or rape of a child;

Any person making a materially false statement regarding such offense shall be guilty of a Class 1 misdemeanor and, upon conviction, the fact of such conviction shall be grounds for the revocation of the contract to provide such services and, when relevant, the revocation of any license required to provide such services. (See attached exhibit)

Byrd Anti-Lobbying

The Byrd Anti-Lobbying Amendment requires a lobbying certification to be obtained for procurement contracts of more than \$100,000. Any vendor whose contract award is for more than \$100,000 must complete a Certification Regarding Lobbying form. The SFA must keep this signed certification statement on file with a copy of the vendor's contract.

Clean Air and Water Acts

The Contractor agrees to comply with all applicable standards, orders, or regulations

issued pursuant to the Clean Air and Water Acts. The contractor will report any violations to Suffolk Public Schools and Suffolk Public Schools will in turn report any violations to the appropriate governmental agency.

Bid Procedure

1. The date and time of bid registration is given in the Invitation to Bid as is the date and time of the bid opening. Bids received after the date and time of bid registration will not be considered.
2. Bids must be submitted on the bid forms provided by the School Board. Vendors may bid on all items or selected items.
3. All information that is requested by the Letter of Transmittal, Invitation to Bid, General Bid Conditions, Specifications and Bid Forms must be included to constitute a valid bid.
4. In submitting a bid, the bidder acknowledges that he is fully informed as to the extent and character of the required materials, supplies and equipment and further represents that he can furnish the materials, supplies and equipment in complete compliance with the specifications.
5. Any deviations from the specifications must be set forth on the bid document.
6. Prices and information required should be typewritten for legibility. Illegible or vague bids may be rejected. Signature of person submitting bid must be in longhand.
7. Sales to school boards are not affected by any fair trade agreements.
8. The School Board is exempt from Federal, State and excise taxes. The price bid shall be net and not include the amount of any such tax. Tax exemption certificates, if required, will be provided by the School Board.
9. The contractor shall pay all sales, consumer, use and other similar taxes for the work or portions thereof provided by the contractor which are legally enacted at the time bids are received, whether or not yet effective.
10. Unless otherwise provided in the bid document, the name of a certain brand, make, manufacturer, or definite specification is to denote the quality or standard of the article desired, but does not restrict bidders to the specific brand, make, manufacturer, or specification named. It is to set forth and convey to potential bidders the general style, type, character, and quality of article desired. The decision of the School Board shall be final and binding on the parties as to whether an item other than that specified is in fact "equal." In bidding on items other than those specified, bidder must give the trade designation of the article, manufacturer's name and detailed specification of the item. Otherwise, the bid will be construed as submitted on the identical item as specified.
11. Bids on equipment must be standard new equipment, of latest model, and in current production, unless otherwise specified or noted on the bid form.

12. All regularly manufactured stock electrical items must meet the following minimum requirements:

- a. National Electrical Code
- b. Standard rules of the American Institute of Electrical Engineering
- c. National Electrical Management Association
- d. Uniform Virginia Building Codes (OSHA)

13. When bids are requested on lump sum basis, bidder must enter the price for each item and also the lump sum.

14. All prices quoted must be "per unit" as specified.

15. Price per unit and the extensions for each item bid shall be listed on the bid form. In case of discrepancy, the lowest price will govern.

16. Prices shall be net, with transportation or delivery FOB Suffolk Public Schools as indicated herein at the expense of the successful bidder. The title shall not pass and the risk of loss shall remain on the seller until items have been delivered and accepted by the School Board.

17. Under penalty of perjury, the bidder expressly warrants that the pricing and information submitted herein is not the result of an agreement, expressed or implied, with any other bidder or bidders in an attempt to influence or restrict competition by the bidder, bidder's suppliers or employees of the company.

18. Bid must be:

Sealed and submitted in plain envelope, or in one furnished by the School Board.
Addressed to:

Suffolk Public Schools
Purchasing Department
100 N. Main Street, 2nd. Floor
Suffolk, Virginia 23434

Clearly identified on the outside of return envelope with the bid number and the due date and time, as indicated in the bid conditions.

19. No interpretation of the meaning of the bid document will be made orally to any potential bidder. Request for such interpretation should be in writing, addressed to (NAME OF PURCHASER), 100 N. Main Street, 2nd Floor, Suffolk VA, 23434, or as directed in the Invitation to Bid, no later than three (3) days prior to the date fixed for the opening of bids. Notice of any and all interpretations and any supplemental instructions will be sent to all bidders of record by the School Board in the form of addenda. All addenda so issued shall become a part of the bid document.

20. Withdrawal of Bids:

a. A bidder may withdraw his bid from consideration if the price was substantially lower than the other bids due solely to a mistake therein, provided the bid was submitted in good faith, and the mistake was a clerical mistake as opposed to a judgment mistake, and was actually due to an unintentional arithmetic error or an unintentional omission of

a quality of work, labor or material made directly in the compilation of a bid, which unintentional arithmetic error or unintentional omission can be clearly shown by objective evidence drawn from inspection of original work papers, documents and materials used in the preparation of the bid sought to be withdrawn. In order to request the withdrawal of a bid, the bidder shall give notice in writing of his claim of right to withdraw his bid within two business days after the conclusion of the bid opening procedure and shall submit original work papers with such notice. A bid may be withdrawn as described herein upon the approval of the Purchasing Manager of Suffolk City Public Schools.

b. No bid may be withdrawn under this section when the result would be awarding of the contract on another bid the same bidder or of another bidder in which the ownership of the withdrawing bidder is more than five percent.

c. If a bid is withdrawn under the authority of this section, the lowest remaining bid shall be deemed to be the low bid.

d. No bidder who is permitted to withdraw a bid shall, for compensation, supply any materials or labor to, or perform any subcontract or other work agreement for the person or firm to whom the contract is awarded or otherwise benefit, directly or indirectly, from the performance of the project for which the withdrawn bid was submitted.

e. If the public body denies the withdrawal of a bid under the provisions of this section, it shall notify the bidder in writing stating the reasons for its decision and award the contract to such bidder at the bid price, provided such bidder is a responsible and responsive bidder.

Samples

1. All specifications are minimum standards. Accepted bid samples do not supersede specification of quality unless bid sample is superior in which case deliveries must be the same identity and quality as accepted bid sample.

2. The School Board reserves the right to request a sample of the items bid prior to the award or before shipments are made. If sample fails to meet specifications, the bid will be disqualified.

3. If samples are requested subsequent to bid opening, they shall be delivered upon request at the discretion of the School Board or as directed, for bid to have consideration. Samples must be furnished at no expense to the School Board and must be accompanied by descriptive memorandum invoices indicating if the bidder desires their return provided they have not been used or made useless by tests. Award samples will be held for comparison with deliveries. The School Board will not be responsible for any samples destroyed or mutilated by examination or testing. Vendor will be advised of sample pick up. Samples not removed within ten (10) days after written notice to the bidder will be regarded as abandoned and the School Board shall have the right to dispose of them as its own property, and the bidder shall not hold the School Board liable for any sample disposed of by the School Board.

4. If specifications state that an item to be bid must equal a sample on display, the sample will be made available to all bidders by School Board. Failure of bidder to examine such a sample shall not relieve him from meeting the requirements set forth by the sample.

Bid Award

1. The School Board will notify the successful bidder in the form of a Purchase Order or Notice of Award and will post the Bid Award on Suffolk Public schools Bid Board located on the Second Floor in the School Administration Office at 100 N. Main Street, Suffolk, Virginia 23434.
2. The School Board reserves the right to reject any or all bids in whole or part and to waive any informalities if, in its judgment, it is in the best interest of the School Board.
3. When bids are requested on individual items and also on a total sum of sums, the School Board reserves the right to award bids on individual items OR on total sums as may be in the best interest of the School Board.
4. Awards will be made to the lowest responsive and responsible bidder, as will best promote the public interest.
5. In case of tie bid with all other factors deemed equal with two or more suppliers, preference will be given to Virginia persons, firms or corporations; otherwise the tie shall be decided by lot.
6. The School Board reserves the right to make awards within ninety (90) days after the date of the bid opening during which period bids may not be withdrawn unless the bidder distinctly states in the bid that acceptance thereof must be made within a shorter specified time.
7. In accordance with the Code of Virginia, Section 2.2-4318 [in the case of insufficient funds] the School Board reserves the right to negotiate with the lowest responsible bidder.
8. In submitting a bid, the bidder obligates his company to furnish items at the bid price and that written notice from the School Board accepting the bid constitutes a contract between the bidder and the School Board. The School Board reserves the right to adjust original quantities. In addition, the School Board reserves the right to purchase additional quantities with no increase in price
9. A notice of award or purchase order to successful bidder, to the address given in the bid, will be considered sufficient notice of acceptance of the contract.
10. If the successful bidder fails to deliver within the time specified, or within reasonable time as interpreted by the School Board, or fails to make replacement of rejected articles, when so requested, immediately or as directed by the School Board, the School Board may purchase from other sources to take the place of the item rejected or not delivered. The School Board reserves the right to authorize immediate purchase from other sources against rejections on any contract when necessary. On such purchases, the successful bidder is responsible to the School Board for any excess costs. Should the cost be less,

the successful bidder shall have no claim to the difference. Such purchases will be deducted from contract amount.

11. A contract may be canceled at the successful bidder's expense upon non - performance of contract.
12. Cancellation of contract for any reason may result in removal of the successful bidder's name from bid list for future bidding.
13. When materials, equipment or supplies are rejected, the successful bidder must remove them from the premises of the School Board within ten (10) days of notification. Rejected items left longer than ten (10) days will be regarded as abandoned, and the School Board shall have the right to dispose of them as its own property, and the successful bidder shall not hold the School Board liable for any rejected goods disposed of by the School Board.
14. The successful bidder shall not assign, transfer, convey, sublet, or otherwise dispose of the contract or right, title, or interest therein, or power to execute such contract, to any other person, company, or corporation, without the previous written consent of the School Board.

Delivery and Installation

1. No items are to be shipped or delivered until successful bidder receives a Purchase Order or Notice of Award from Suffolk City Public Schools.
2. Delivery must be made as stipulated on the Purchase Order. If for reasons beyond the control of the company delivery cannot be made by the specified date, it will be the company's responsibility to notify the Purchasing Manager of reasons for delay and the new delivery date. Failure of this notification may be justification for removal of vendor from the bid list. Failure to deliver within a reasonable time will be cause for open market purchase at the expense of the successful bidder.
3. No deliveries may be made on Saturday, Sunday, School Board holidays, or legal holidays, except when the delivery is an emergency, in which event the convenience of the School Board shall govern.
4. Items shall be securely and properly packed for shipment, storage and stocking in new shipping containers and according to accepted commercial practice.
5. The successful bidder shall be responsible for delivery of items in good condition to the point of destination and shall file with the carrier all claims for breakage, imperfections, and other losses, which will be deducted from invoices. The receiving School Board representative will note for the benefit of successful bidder when packages/items are not received in good condition.
6. Unless otherwise stated in the specifications, all items must be delivered into and placed at a point within the building as directed by the shipping instructions or the

agent for the School Board. The successful bidder will be required to furnish proof of delivery in every instance.

7. Unloading, placing, assembling and testing of equipment, including furniture is the responsibility of the successful bidder unless otherwise stated in the specifications, and the School Board accepts no responsibility for unloading and placing of equipment. The successful bidder must provide all equipment necessary for the delivery and installation of all equipment and furniture. Any costs incurred due to the failure of the successful bidder to comply with this requirement will be charged to bidder. No help for unloading will be provided by the School Board, and suppliers should notify their carriers accordingly.
8. All deliveries shall be accompanied by delivery tickets or packing slips and shall contain the following information for each item delivered:

Purchase Order Number
Name of Article
Item Number
Quantity
Name of Successful Bidder

Carton shall be labeled with purchase order number, successful bidder's name and statement of contents. Failure to comply with this condition shall be considered sufficient reason for refusal to accept the goods.

9. The successful bidder shall remove all debris and rubbish resulting from work unless otherwise stated in the specifications. Upon completion of the work, the premises shall be left in a neat, and unobstructed condition
10. Equipment and supplies shall be stored at the site only on the approval of the School Board and at the successful bidder's risk. In general, such on-site storage should be avoided to prevent possible damage or loss. The successful bidder agrees to assume full and complete responsibility for injuries occurring to employees of Suffolk Public Schools or their parties resulting from equipment and/or supplies stored at the site.
11. Work shall progress in such manner as to cause the least inconvenience to the School Board and with proper consideration for the rights of other successful bidders or workmen. The successful bidder shall keep in touch with the entire operation and perform work promptly. Bidders shall acquaint themselves with conditions to be found at the site and shall assume all responsibility for placing and installing the equipment in the locations required unless otherwise stated in the specifications.
12. Equipment for trade-in shall be dismantled by the successful bidder and removed at no expense to School Board. The condition of the trade-in equipment at the time it is turned over to the successful bidder shall be the same as covered in the specifications, except as affected by normal wear and tear from use up to the time of trade-in. All equipment is represented simply, "as is". Equipment is available for inspection at the delivery point listed for new equipment, unless otherwise specified.

Guarantee/Warranty

1. The successful bidder guarantees:

- a. Against defective or faulty material or workmanship for least one (1) year from final payment by the School Board or for a longer period if allowed by law or as so specified. If during this period such faults develop, the successful bidder agrees to replace the unit or part affected without cost to the School Board.
- b. To furnish adequate protection from damage for all work and to repair damages of any kind for which bidder's workmen are responsible, the building or equipment, to own work, or to the work of other successful bidders.
- c. That all deliveries will be equal to the accepted bid sample.
- d. That the equipment or furniture offered is standard, new latest model or regular stock product or as required by the specifications with parts regularly used for the type of equipment or furniture offered; also, that no attachment or part has been substituted or applied contrary to manufacturer's recommendations and standard practice.
- e. Any merchandise provided under the contract which is or becomes defective during the guarantee period shall be replaced by the successful bidder free of charge with the specific understanding that all replacements shall carry the same guarantee as the original equipment (one year from the date of acceptance of the replacement or longer if so specified). The successful bidder shall make any such replacement immediately upon receiving written notice from the School Board.

Insurances

1. The successful bidder shall not be held responsible for losses resulting from war, acts of public enemies, strikes, fires, floods, acts of God, or for any other acts not within the control of the successful bidder and which by the exercise of reasonable diligence is unable to prevent.
2. The bidder shall maintain liability insurance coverage acceptable to the School Board for all persons involved in delivery, installation or employed or acting in any other capacity on behalf of the vendor or the manufacturer of items purchased.
3. The successful bidder will be required to carry adequate insurance to protect the School Board from loss in case of accident, fire, theft, etc.

Payment

Payment shall not preclude the School Board from making a claim for adjustment on any item later found not to have been in accordance with General Conditions and Specifications. Partial payments on a total order will be made only by a special arrangement with the School Board

**SUFFOLK PUBLIC SCHOOLS
SPECIFICATIONS/BID FORM
Kitchen Equipment for New Operations Building**

Bid of _____ (hereinafter called the bidder), a corporation, organized

and existing under the laws of the State of _____.

To: The School Board, City of Suffolk, Virginia. The Bidder, in compliance with your invitation or bid to provide **Kitchen Equipment for New Operations Building**, having carefully examined the Specifications, the undersigned proposes to furnish, the product for the unit price set forth below:

No.	Item Description	Items needed	Quantity offered	Unit Price	Total Cost
1.	T&S Brass Model B-0287	1			
2.	SHELVING TRUCK DOLLY – Metro Model D2448NP	1			
3.	Tilting Skillet Braising Pan, Gas Groen Model BPM-30GC	1			
4.	Beverage Air Model HF2HC-1S Reach in Refrigerator	1			
5.	Beverage Air Model HF2HC-1S Reach in Freezer	1			
6.	Heated Holding Proofing Cabinet Metro Model SSHLV14T-C/FD	1			
7.	Range 36" 6 Open burners Jade Range Model JBR-6-36	1			
8.	Range 36" 4 Open burners, 12" Griddle Jade Range Model JBR- 12G-4-36	1			
9.	Convection Over, Gas Blodgett Model ZEPH-100-G DBL (must be double version of attached specification)	1			
10.	Gas Floor Fryer Pitco Frialator Model SSDLV14T-C/FD	1			
11.	Steamer, convection, Gas Boilerless Generator, Floor Model Groen Model (2) SSB-3GF	1			

12.	Wire shelving units Metro 2148NK3 48 x 21	5			
13.	Air Curtain Berner Model SHD07- 1042A	1			
14.	Hand Sink – Eagle Group Model HSA-10 14.25 X 18.88 X 14.75	3			
15.	Stainless Steel Work Table Eagle Group Model T30120SEM 36 X 120 X 30	1			
16.	Work Table Stainless Steel Top Eagle Group T30120SEM 109- 120"	1			
17.	Work Table Stainless Steel Top Eagle Group Model T3060SE 36 X 60 x 30	4			
18.	Disposer Insinkerator Model SS- 200-12A-CC202	2			
19.	Ice Maker, Cube Style Manitowoc Model IDT0420A maker and bin model	1			
20.	Water Filtration System for Ice Machines Everpure Model EV932401	1			
21.	Three Compartment Sink Eagle Group Model FN2860-3-24-14/3	1			
22.	Soiled Dishtable Eagle Group Model SDTL-108-14/3	1			
23.	Dishwasher, door type, Hobart model AM15VLT-2	1			
24.	Clean dishtable Eagle Group Model CDTR-72-14/3	1			

TOTAL BID FOR ALL ITEMS:

The School Board reserves the right to:

- 1) Award a contract or contracts for all services as may be most advantageous to the School Board, price, time of completion and other factors in consideration
- 2) Reject any or all bids or to negotiate with the low bidder in case of insufficient funds,
- 3) Purchase additional equipment without an increase in price for a period of 90 days after award.
- 4) Not award every line item as needs may change.

Is your business a minority owned? _____ Woman Owned _____ Minority _____ Other

Company Name

(Signature in Longhand)

Address

Name & Position (Typed)

City, State, & Zip Code

Date

Telephone Number

Fax Number

Email

**U.S. DEPARTMENT OF AGRICULTURE
Certification Regarding Debarment, Suspension, Ineligibility and Voluntary
Exclusion - Lower Tier Covered Transactions**

This certification is required by the regulations implementing Executive order 12549, Debarment and Suspension, 7CFR Part 3017, Section 3017.510, Participants responsibilities. The regulations were published as Part IV of the January 30, 1989, Federal Register (pages 4722-4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

1. The prospective lower tier participant certified, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.
2. Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

Organization Name

PR/Award Number or Project Name

Name of Authorized Representative

Title of Authorized Representative

Signature

Date

Certification Regarding Debarment, Suspension and Other Responsibility Matters – Primary Covered Transactions

This certification is required by the regulations implementing Executive order 12549, Debarment and Suspension, 7CFR Part 3017, Section 3017.510, Participants' Responsibilities. The regulations were published as Part IV of the January 30, 1989, Federal Register (pages 4722-4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency offering the proposed covered transaction.

1. The prospective primary participants certifies to the best of its knowledge and belief, that is and its principals:
 - a. are not presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from covered transactions by any Federal department or agency.
 - b. have not within a three-year period preceding this proposal been convicted of or had a civil judgment rendered against them for commission of fraud or criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State or local) transaction or contract under a public transaction: violation of Federal or State antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;
 - c. are not presently indicted for or otherwise criminally or civilly charge by a governmental entity (Federal, State, or local) with commission of any of the offenses enumerated in paragraph (1) (b) of this certification; and
 - d. have not within a three-year period preceding this application/proposal had one or more public transaction (Federal, State or local) terminated for cause or default.
2. Where the prospective primary participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

Organization Name

PR/Award Number or Project Name

Name of Authorized Representative

Title of Authorized Representative

Signature

Date

**CERTIFICATIONS AND
REPRESENTATIONS
(CONTRACT FUNDS)**

1. BYRD ANTI-LOBBYING AMENDMENT COMPLIANCE AND CERTIFICATION

For all orders above the limit prescribed in FAR Section 52.203-12(g), or its successor regulation (currently exceeding \$100,000), the Offeror must complete and sign the following:

The following certification and disclosure regarding payments to influence certain federal transactions are made per the provisions contained in FAR 52.203-11 and 52.203-12 and 31 U.S.C. 1352, the "Byrd Anti-Lobbying Amendment."

(a) FAR 52.203-12, "Limitation on Payments to Influence Certain Federal Transactions" is hereby incorporated by reference into this certification

(b) The offeror, by signing its offer, hereby certifies to the best of his or her knowledge and belief that:

(1) No Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress on his or her behalf in connection with the awarding of any Federal contract, the making of any Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment or modification of any Federal contract, grant, loan, or cooperative agreement;

(2) If any funds other than Federal appropriated funds (including profit or fee received under a covered Federal transaction) have been paid, or will be paid, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress on his or her behalf in connection with this solicitation, the offeror shall complete and submit, with its offer, OMB standard form LLL, Disclosure of Lobbying Activities, to the Contracting Officer; and

(3) He or she will include the language of this certification in all subcontract awards at any tier and require that all recipients of subcontract awards in excess of \$150,000 shall certify and disclose accordingly.

(c) This certification is a material representation of fact upon which reliance is placed when this transaction was made or entered into. Submission of this certification and disclosure is a prerequisite for making or entering into this contract imposed by section 1352, title 31, United States Code. Any person making an expenditure prohibited under this provision or who fails to file or amend the disclosure form to be filed or amended by this provision, shall be subject to a civil penalty of not less than \$10,000, and not more than \$100,000, for each such failure.

SIGNATURE: _____

COMPANY NAME: _____

DATE: _____



Department of Purchasing

100 N. Main Street, 2nd Floor
Suffolk, VA 23434
(757) 925-6762 Fax (757) 942-4333

CONTRACTOR/EMPLOYEE BACKGROUND CERTIFICATION

Pursuant to Virginia Code Section 22.1-296.1.C, prior to the award of a contract for the provision of services that require the contractor or any of its employees to have direct contact with students, the school board is required to have the contractor, and when relevant, any employee who will have direct contact with students, provide certification that (i) he has not been convicted of any violent felony as set forth in the definition of a barrier crime in Virginia Code 19.2-392.02, or any offense involving the sexual molestation or physical or sexual abuse or rape of a child.

The School Board may award a contract for the provision of services that require the contractor or employees of the contractor to have direct contact with students on school property during regular school hours or during school-sponsored activities when any individual who provides such services has been convicted of any felony or crime of moral turpitude that is not set forth in the definition of barrier crime in subsection A of Virginia Code 19.2-392.02 and does not involve sexual molestation, physical or sexual abuse, or rape of a child, provided that in the case of a felony conviction, the Governor has restored the individual's civil rights.

So as not to place an undue burden or hardship on the day to day operation of the school division and remain in compliance with the aforementioned Code provision, any contractor providing services for Suffolk Public Schools, whose employees will have direct contact with students, is required to provide the certification listed below:

As a contractor providing services for Suffolk Public Schools, whose employees will have direct contact with students, I certify that neither the contractor nor any of its employees, whether current employees or those who will be employed in the future, have been (i) convicted of a felony as set forth in the definition of a barrier crime or any offense involving the sexual molestation or physical or sexual abuse or rape of a child and/or meet the terms as outlined above:

CONTRACTOR NAME _____

BUSINESS ADDRESS _____

PHONE NUMBER _____

CERTIFIED BY _____

PRINTED NAME _____

TITLE _____

DATE _____

Any person making a materially false statement regarding any such offense shall be guilty of a Class 1 misdemeanor and, upon conviction, the fact of such conviction shall be grounds for the revocation of the contract to provide such services and, when relevant, the revocation of any license required to provide such services. School boards shall not be liable for materially false statements regarding the certifications required by this subsection. For the purposes of this subsection, "direct contact with students" means being in the presence of students during regular school hours or during school-sponsored activities

Clean Air and Water Certificate

Applicable if the contract exceeds \$150,000 or the Contracting Officer has determined that the orders under an indefinite quantity contract in any one year will exceed \$105,000 or a facility to be used has been the subject of a conviction under the Clean Air Act (41 U.S.C. 1857c-8 ©(1) or the Federal Water Pollution Control Act 33 1319(d) and is listed by EPA or the contract is not otherwise exempt. Both the Suffolk Public Schools and the respondent shall execute this Certificate.

Name of Successful Offeror

Suffolk Public Schools

The successful offeror company agrees as follows:

A. To comply with all the requirements of Section 114 of the Clean Air Act, as amended (41 U.S.C. 1857, et seq., as amended by Public Law 91-604) and Section 308 of the Federal Water Pollution Control Act (33 U.S.C. 1251, et seq., as amended by Public Law 92-500), respectively, relating to inspection, monitoring, entry, reports and information as well as other requirements specified in Section 114 and Section 308 of the Air Act and the Water Act, respectively, and all regulations and guidelines issued thereunder before the award of this contract.

B. That no portion of the work required by this prime contract will be performed in a facility listed on the Environmental Protection Agency List of Violating Facilities on the date when this contract was awarded unless and until the EPA eliminates the name of such facility or facilities from such listing.

C. To use his/her best efforts to comply with clean air standards and clean water standards at the facilities in which the contract is being performed.

D. To insert the substance of the provisions of this clause in any nonexempt subcontract, including this paragraph.

THE TERMS IN THIS CLAUSE HAVE THE FOLLOWING MEANINGS:

A. The term "Air Act" means the Clean Air Act, as amended (41 U.S.C. 1857 et seq., as amended by Public Law 91-604).

B. The term "Water Act" means Federal Water Pollution Control Act, as amended (33 U.S.C. 1251 et seq., as amended by Public Law 92-500).

C. The term "Clean Air Standards" means any enforceable rules, regulations, guidelines, standards, limitations, orders, controls, prohibitions, or other requirements which are contained in, issued under, or otherwise adopted pursuant to the Air Act or Executive Order 11738, an applicable implementation plan as described in section 110(d) of the Clean Air Act (42 U.S.C. 1857c-6(C) or (d), or approved implementation procedure under Section 112 (d) of the Air Act (42 U.S.C. 1857c-7(d)).

D. The term "Clean Air Standards" means any enforceable rules, regulations, guidelines, standards, limitations, orders, controls, prohibitions, or other requirements which are contained in a permit issued to a discharger by the Environmental Protection Agency or by a State under an approved program, as authorized by Section 402 of the Water Act (33 U.S.C. 1342) or by local government to ensure compliance with pretreatment regulations as required by Section 307 of the Water Act (33 U.S.C. 1317).

Continued Clean Air and Water Certificate

E. The term "Compliance" means compliance with clean air or water standards. Compliance shall also mean compliance with a schedule or plan ordered or approved by a court of competent jurisdiction, the Environmental Protection Agency or an Air or Water Pollution Control Agency in accordance with the requirements of the Air Act or Water Act and regulations issued pursuant thereto.

F. The term "facility" means any building, plan, installation, structure, mine vessel, or other floating craft, location or sites of operations, owned, leased or supervised by the successful offeror.

Suffolk Public Schools Representative

Signature of successful offeror

Title

Date



T&S BRASS AND BRONZE WORKS, INC.

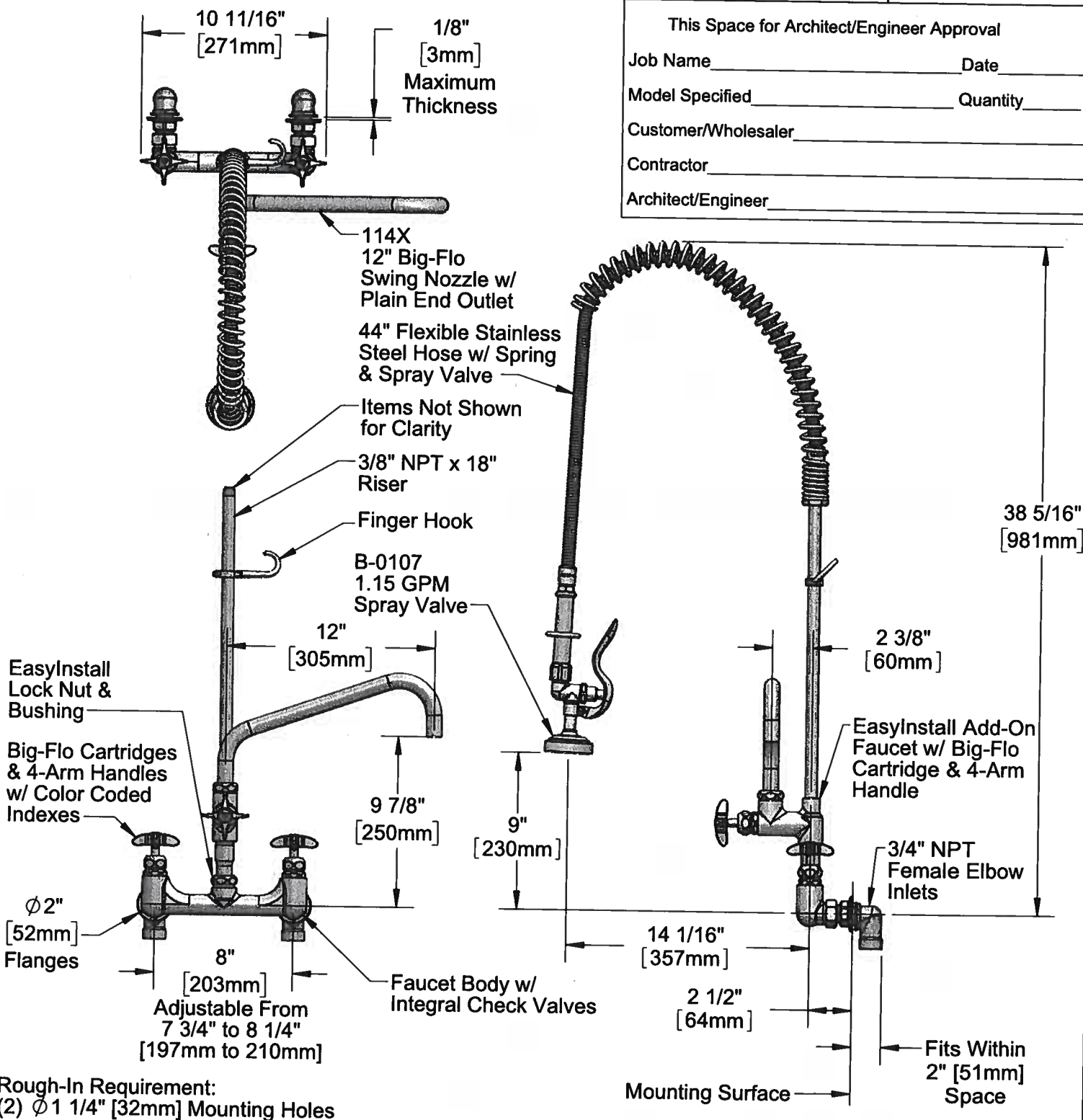
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0287

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Big-Flo Mixing Faucet, Big-Flo Cartridges, Check Valves, 4-Arm Handles, Big-Flo Add-On Faucet, 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve & 3/4" NPT Female Elbow Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II



T&S BRASS AND BRONZE WORKS, INC.

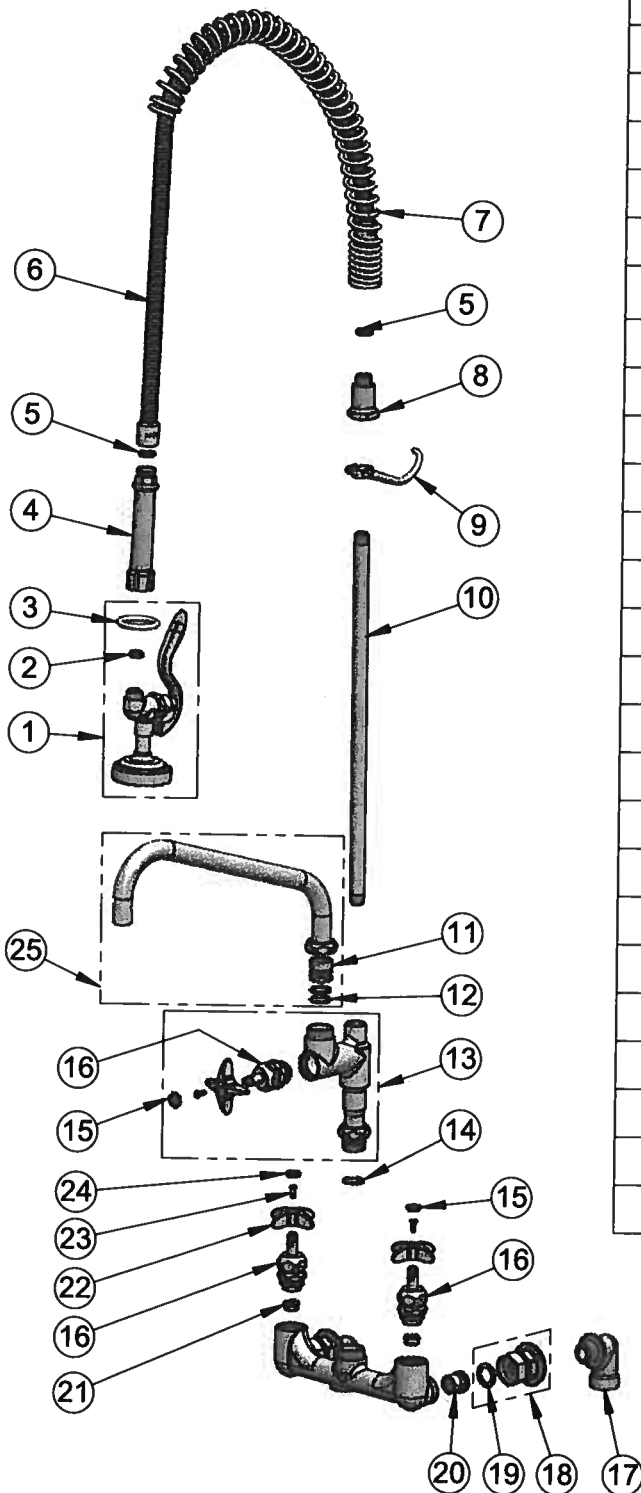
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0287

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107	1.15 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle
5	001014-45	Washer, B-0100 Hose Barrel
6	B-0044-H2A	44" Flexible Stainless Steel Hose, Less Handle
7	000888-45	EasyInstall Overhead Spring
8	000821-40	Spring Body
9	004R	Finger Hook
10	000369-40	3/8" NPT x 18" Riser
11	000847-20	Big-Flo Swivel Piece
12	001068-45	O-ring
13	B-0286-LNEZ	EasyInstall Big-Flo Add-On Faucet
14	016807-45	Serrated Lock Washer
15	018506-19NS	Blue Button Index, Press-in
16	006482-40NS	Big-Flo Cartridge, RTC
17	00LL	3/4" Short Elbow Inlet
18	00BB	3/4" NPT Female Eccentric Flange
19	001019-45	Coupling Nut Washer
20	016902-20	Big-Flo Check Valve
21	000764-20	Seat, Big-Flo
22	002521-45NS	4-Arm Handle (New Style)
23	000925-45	Lab Handle Screw
24	001193-19NS	Red Button Index, Press-in
25	114X	12" Big-Flo Swing Nozzle

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Big-Flo Mixing Faucet, Big-Flo Cartridges, Check Valves, 4-Arm Handles, Big-Flo Add-On Faucet, 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve & 3/4" NPT Female Elbow Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II



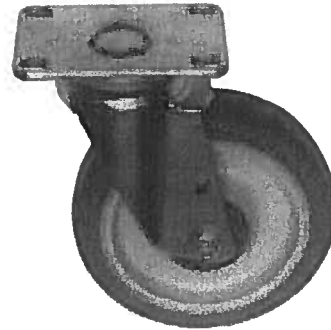
Item# _____

Job _____

METRO® PLATE CASTERS

- **Standard Metro Plate-Type** casters fit all Metro dolly frames.
- **Resilient Rubber Tread:** A molded, soft tread that provides good floor protection along with quiet operation. Non-marking.
- **Polyurethane Tread:** Long-wearing; resists abrasion. Non-marking, shock absorbing.
- **Neoprene Tread:** Molded, all-purpose rubber tread. Provides good floor protection along with quiet operation. Non-marking.
- **Wheel Brakes:** Foot-operated. Available on all caster models.
- **Caster Load Ratings:** From 225 lbs. (102kg) to 600 lbs. (272kg).

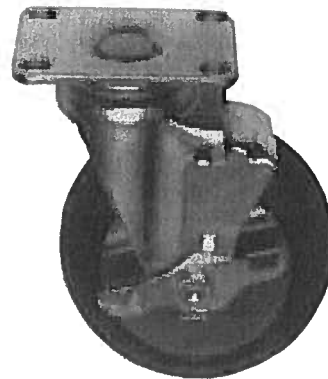
Note: Casters for specific applications are available on request. For additional information, contact InterMetro Industries Corporation or your InterMetro representative.



B5P Polyurethane



6P Polyurethane



B5DNB with Wheel Brake



InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com

Copyright © 2000 InterMetro Industries Corp.



"Made to Order Dollies," Plate Casters, Dolly Frames, Pitched Aluminum Dust Cover

11.37



METRO® PLATE CASTERS

Dimensions

Casters — Plate Type

Model No.	Type	Wheel Dia. (in.) (mm)		Face (in.) (mm)		Wheel Tread	Load Rating (lbs.) (kg)		Weight Ea. (lbs.) (kg)	
B5DN	Swivel	5	127	1 ³ / ₈	35	Donut Neoprene	225	102	2 ¹ / ₈	1
B5DNB	Brake	5	127	1 ³ / ₈	35	Donut Neoprene	225	102	2 ¹ / ₄	1
B5DNR	Rigid	5	127	1 ³ / ₈	35	Donut Neoprene	225	102	2	1
B5P	Swivel	5	127	1 ¹ / ₄	32	Polyurethane	300	135	2 ¹ / ₈	1
B5PB	Brake	5	127	1 ¹ / ₄	32	Polyurethane	300	135	2 ¹ / ₄	1
B5PR	Rigid	5	127	1 ¹ / ₄	32	Polyurethane	300	135	2	1
C5P	Swivel	5	127	2	51	Polyurethane	500	230	8	3 ¹ / ₂
C5PB	Brake	5	127	2	51	Polyurethane	500	230	8 ¹ / ₄	3 ³ / ₄
C5PR	Rigid	5	127	2	51	Polyurethane	500	230	8	3 ¹ / ₂
C6P	Swivel	6	152	2	51	Polyurethane	500	230	4 ³ / ₄	2
C6PB	Brake	6	152	2	51	Polyurethane	500	230	4 ⁷ / ₈	2 ¹ / ₄
C6PR	Rigid	6	152	2	51	Polyurethane	500	230	3 ¹ / ₂	1 ¹ / ₂
C6PS/L-LH	Swivel/Lock	6	152	2	51	Polyurethane	500	230	5	2 ¹ / ₄
C8P	Swivel	8	203	2	51	Polyurethane	700	320	5 ¹ / ₄	2 ¹ / ₂
C8PB	Brake	8	203	2	51	Polyurethane	700	320	5 ¹ / ₈	2 ¹ / ₂
C8PR	Rigid	8	203	2	51	Polyurethane	700	320	4 ¹ / ₂	2
C8PS/L-LH	Swivel/Lock	8	203	2	51	Polyurethane	700	320	6	2 ¹ / ₄
6P	Swivel	6	152	2	51	Polyurethane	700	320	5 ¹ / ₄	2 ¹ / ₂
BL6P*	Brake/Lock	6	152	2	51	Polyurethane	700	320	7 ¹ / ₄	3 ¹ / ₂
6PR	Rigid	6	152	2	51	Polyurethane	700	320	5	2
8P	Swivel	8	203	2	51	Polyurethane	700	320	6 ¹ / ₂	3
BL8P*	Brake/Lock	8	203	2	51	Polyurethane	700	320	9	4
8PR	Rigid	8	203	2	51	Polyurethane	700	320	6	2 ³ / ₄

*Sets include two casters plus locking mechanism.

Stainless Steel Cart-Washable Casters — Plate Type

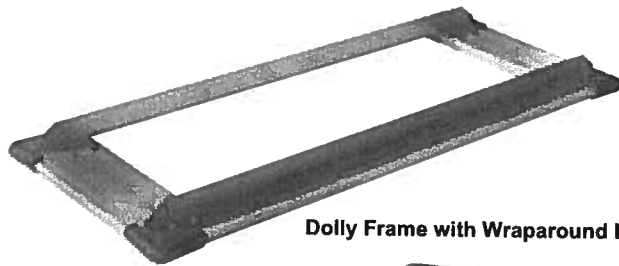
(Grease sealed with zerk fittings in swivel and axle or wheel)

Model No.	Type	Wheel Dia. (in.) (mm)		Face (in.) (mm)		Wheel Tread	Load Rating (lbs.) (kg)		Weight Ea. (lbs.) (kg)	
B5PGSSS	Swivel	5	127	1 ¹ / ₄	32	Polyurethane	300	135	2 ¹ / ₈	1
B5PBGSSS	Brake	5	127	1 ¹ / ₄	32	Polyurethane	300	135	2 ¹ / ₄	1
B5PRGSSS	Rigid	5	127	1 ¹ / ₄	32	Polyurethane	300	135	2	1
C6PGSSS	Swivel	6	152	1 ¹ / ₂	38	Polyurethane	600	270	4 ³ / ₄	2
C6PBGSSS	Brake	6	152	1 ¹ / ₂	38	Polyurethane	600	270	4 ⁷ / ₈	2 ¹ / ₄
C6PRGSSS	Rigid	6	152	1 ¹ / ₂	38	Polyurethane	600	270	3 ¹ / ₂	1 ¹ / ₂
C6PS/LGSSS-LH	Swivel/Lock	6	152	1 ¹ / ₂	38	Polyurethane	600	270	5	2
C8PGSSS	Swivel	8	203	1 ¹ / ₂	38	Polyurethane	800	365	5 ¹ / ₄	2 ¹ / ₂
C8PBGSSS	Brake	8	203	1 ¹ / ₂	38	Polyurethane	800	365	5 ¹ / ₈	2 ¹ / ₂
C8PRGSSS	Rigid	8	203	1 ¹ / ₂	38	Polyurethane	800	365	4 ¹ / ₂	2
C8PS/LGSSS-LH	Swivel/Lock	8	203	1 ¹ / ₂	38	Polyurethane	800	365	6	2 ³ / ₄

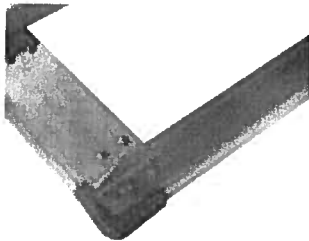
NOTE 1: Brakes are foot-operated.

NOTE 2: 8" (203mm) casters should not be used on units less than 21" (533mm) wide.

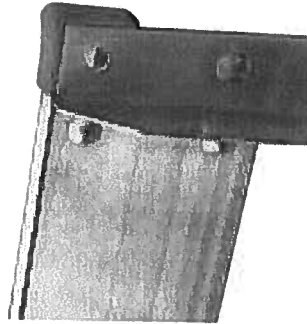
NOTE 3: In the event that casters are to be used for cart wash applications or applications requiring towed carts or swivel locks, please contact InterMetro Industries Corporation or your InterMetro representative for special recommendations.



Dolly Frame with Wraparound Bumper



Wraparound Bumper



Corner Bumper

METRO® TRUCK DOLLY FRAMES

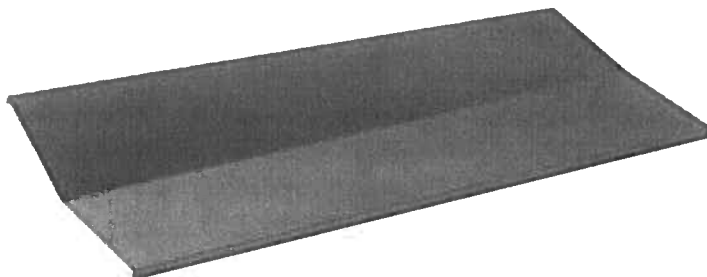
- **Versatile:** Fits footed posts and can be used to mount Super Erecta Shelf® shelving units. Available in sizes to match every shelf length and 18" (455mm), 21" (530mm) and 24" (610mm) widths. Accept dozens of caster types and combinations.
- **Strong:** Heavy-gauge, bolted construction. Available in aluminum, chrome-plated steel or stainless steel.
- **Corner Bumper:** Vinyl. Standard on all dolly frames unless otherwise specified.
- **Wraparound Bumper:** Metro's patented wraparound bumper system. Extruded vinyl inserts with aluminum reinforcement fit into frame and into specially molded corner bumpers. Recommended for most applications. To order, add suffix "W" after catalog numbers for dolly frame and casters.

- **Order by component:** If casters are to be ordered, list dolly frame and caster numbers separately. Example: 1-D1824NCB, 4-B5DN – This represents one aluminum 18" x 24" (455 x 610mm) dolly frame with four 5" (127mm) plate swivel casters.

Shelf Width (in.) (mm)	Shelf Length (in.) (mm)	Aluminum		Chrome		Stainless	
		Cat. No. with Corner Bumper	Cat. No. with Wraparound Bumper	Cat. No. with Corner Bumper	Cat. No. with Wraparound Bumper	Cat. No. with Corner Bumper	Cat. No. with Wraparound Bumper
18 455	24 610	D1824NCB	D1824NP	D1824CCB	D1824CP	D1824SCB	D1824SP
18 455	30 760	D1830NCB	D1830NP	D1830CCB	D1830CP	D1830SCB	D1830SP
18 455	36 910	D1836NCB	D1836NP	D1836CCB	D1836CP	D1836SCB	D1836SP
18 455	42 1060	D1842NCB	D1842NP	D1842CCB	D1842CP	D1842SCB	S1842SP
18 455	48 1220	D1848NCB	D1848NP	D1848CCB	D1848CP	D1848SCB	D1848SP
18 455	60 1525	D1860NCB	D1860NP	D1860CCB	D1860CP	D1860SCB	D1860SP
18 455	72 1825	D1872NCB	D1872NP	D1872CCB	D1872CP	D1872SCB	D1872SP
21 530	24 610	D2124NCB	D2124NP	D2124CCB	D2124CP	D2124SCB	D2124SP
21 530	30 760	D2130NCB	D2130NP	D2130CCB	D2130CP	D2130SCB	D2130SP
21 530	36 910	D2136NCB	D2136NP	D2136CCB	D2136CP	D2136SCB	D2136SP
21 530	42 1060	D2142NCB	D2142NP	D2142CCB	D2142CP	D2142SCB	D2142SP
21 530	48 1220	D2148NCB	D2148NP	D2148CCB	D2148CP	D2148SCB	D2148SP
21 530	60 1525	D2160NCB	D2160NP	D2160CCB	D2160CP	D2160SCB	D2160SP
21 530	72 1825	D2172NCB	D2172NP	D2172CCB	D2172CP	D2172SCB	D2172SP
24 610	24 610	D2424NCB	D2424NP	D2424CCB	D2424CP	D2424SCB	D2424SP
24 610	30 760	D2430NCB	D2430NP	D2430CCB	D2430CP	D2430SCB	D2430SP
24 610	36 910	D2436NCB	D2436NP	D2436CCB	D2436CP	D2436SCB	D2436SP
24 610	42 1060	D2442NCB	D2442NP	D2442CCB	D2442CP	D2442SCB	D2442SP
24 610	48 1220	D2448NCB	D2448NP	D2448CCB	D2448CP	D2448SCB	D2448SP
24 610	60 1525	D2460NCB	D2460NP	D2460CCB	D2460CP	D2460SCB	D2460SP
24 610	72 1825	D2472NCB	D2472NP	D2472CCB	D2472CP	D2472SCB	D2472SP

Standard dolly frame for Super Erecta Shelf® shelving is aluminum. If heavy-duty use requires greater strength, chrome-plated steel frames are available; or for strength plus the ultimate in corrosion resistance, stainless steel frames are available.

PITCHED ALUMINUM DUST COVER FOR DOLLIES



- **Versatile:** Fits on dolly and serves to shield lower shelf contents against dust or dirt particles which caster rotation could stir up from floor. Recommended for wire shelf trucks in many applications.

Dimensions

Shelf Width (in.) (mm)	Shelf Length (in.) (mm)	Dust Cover Cat. No.	Shelf Width (in.) (mm)	Shelf Length (in.) (mm)	Dust Cover Cat. No.	Shelf Width (in.) (mm.)	Shelf Length (in.) (mm)	Dust Cover Cat. No.
18 455	24 610	DCT1824N	21 530	24 610	DCT2124N	24 610	24 610	DCT2424N
18 455	30 760	DCT1830N	21 530	30 760	DCT2130N	24 610	30 760	DCT2430N
18 455	36 910	DCT1836N	21 530	36 910	DCT2136N	24 610	36 910	DCT2436N
18 455	42 1060	DCT1842N	21 530	42 1060	DCT2142N	24 610	42 1060	DCT2442N
18 455	48 1220	DCT1848N	21 530	48 1220	DCT2148N	24 610	48 1220	DCT2448N
18 455	60 1520	DCT1860N	21 530	60 1520	DCT2160N	24 610	60 1520	DCT2460N
18 455	72 1820	DCT1872N	21 530	72 1820	DCT2172N	24 610	72 1820	DCT2472N

Manufactured by:



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705

Phone: 570-825-2741 • Fax: 570-825-2852

For Product Information Call: 1-800-433-2232

Visit Our Web Site: www.metro.com

L02-045B

9/00

Printed in U.S.A.

Information and specifications are subject to change without notice. Please confirm at time of order.



TILTING BRAISING PAN

GAS MODELS BPM-30GC/40GC & BPM-30GA/40GA

Braising pan shall be a Groen gas heated manual tilting BPM Series (specify 30 or 40 gallon, Classic or Advanced controls) model with 10" deep pan body with 3" radius corners, 5/8" thick stainless steel clad cooking surface mounted on open leg stand with height-adjustable bullet feet.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

AVAILABLE MODELS:

CLASSIC CONTROLS:

- ☐ BPM-30GC (30 GALLON)
- ☐ BPM-40GC (40 GALLON)

ADVANCED CONTROLS:

- ☐ BPM-40GA (30 GALLON)
- ☐ BPM-40GA (40 GALLON)

CONSTRUCTION: The pan body shall be of type 304 stainless steel, solid one-piece welded heavy-duty construction, with 10" pan depth. All exposed surfaces shall be stainless steel. The cooking surface is a heavy 5/8" thick stainless steel clad plate with specially designed welded heat transfer fins, heated by the gas burner/combustion chamber. This combination delivers more uniform heat transfer over the entire cooking surface. The heavy plate prevents warping or distortion. Controls and tilt mechanism are mounted in a stainless steel water resistant IPX6 rated housing at the right side of the pan body. Braising pan shall come standard with a mounting bracket for either right-side, left-side or right-rear faucet mounting. Graduated fill-level marks in both gallons and liters are standard.

FINISH: Interior of braising pan shall be polished to a 100 emery grit finish. Exterior of braising pan shall have a #3 finish, ensuring maximum ease in cleaning and maintaining appearance.

C.S.A. DESIGN CERTIFICATION: Braising pan shall be design-certified by CSA International (formerly AGA) for use with Natural Gas or LP Gas.

SANITATION AND NSF LISTING: Braising pan shall be designed and constructed to be NSF listed, meeting all known health department and sanitation codes. True open leg tubular design and 3" radius pan interior make cleaning easier.

MANUAL TILT: The braising pan shall have a smooth-action, quick-tilting body with manual crank and worm-and-gear tilt mechanism, which provides precise control during pouring. Pan body shall tilt to vertical in 24 turns and past vertical to assist in cleaning.

VENTED COVER: A heavy-gauge, fully-adjustable one-piece cover with full width handle is standard with torsion bar counterbalance designed to maintain the selected cover position. A vent is provided in the cover top to regulate condensate buildup and a rear condensate drip shield is located under the cover to prevent water from dripping on floor when cover is opened.

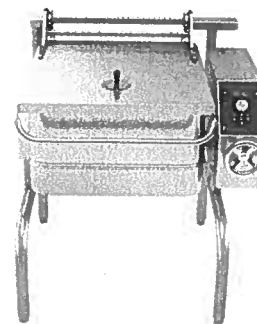
CONTROLS: All controls to be located in a right-front mounted water resistant (IPX6 rated) enclosure: **Classic -C Models** include: Power ON-OFF switch with indicator light, temperature control knob with 175 to 425°F (79 to 218°C) range increments and HEAT(ing) indicator light; **Advanced -A Models** include: Power ON-OFF switch with indicator light, temperature and time set knob (175 to 425°F/79 to 218°C range), LED display of set temperature or cook time, HEAT(ing) indicator light, buttons for reset of Low Temp and High Temp presets, MANUAL mode button for knob-setting of pan temperature, and TIMER-set button with indicator light.

PERFORMANCE FEATURES: Braising pan shall be equipped with controls that allow operation at 7 degree angle to facilitate griddling. Braising pan shall be thermostatically-controlled for automatic shut-off when desired temperature is reached and automatic power ON when temperature falls below desired setting. BPM-30GC and 30GA Models have a firing rate of 104,000 BTU/hr. BPM-40GC and -40GA Models have a firing rate of 144,000 BTU/hr. Electronic intermittent pilot ignition system is standard. Braising pans have high limit thermostat as a safety feature.

INSTALLATION: Unit requires 1/2" NPT gas connection. Requires 115 Volt, single-phase, 60 HZ, 5 AMP electric supply.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.

Gas heated, open leg, manual tilting 30- and 40-gallon capacity braising pans. BPM-30GA Model shown.



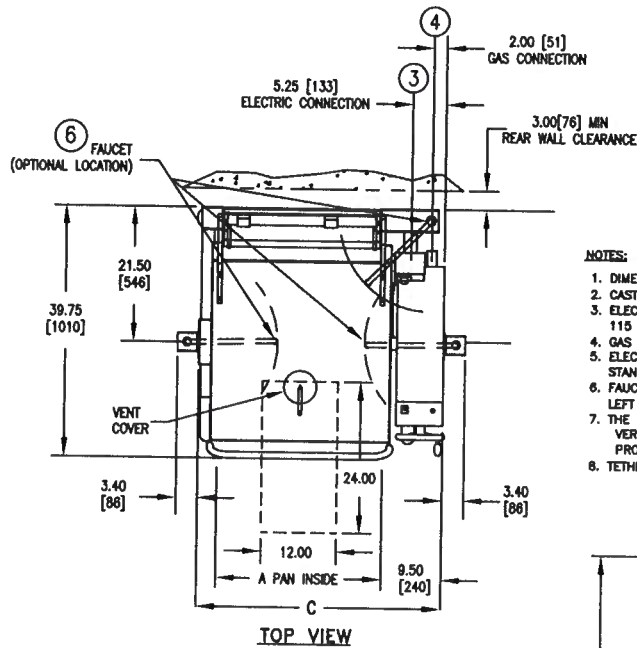
OPTIONS/ACCESSORIES:

- ☐ Single pantry water fill faucet
- ☐ Double pantry water fill faucet
- ☐ Single or double pantry faucet with spray hose assembly (48" or 60")
- ☐ Steamer pan carrier
- ☐ 2" tangent drawoff valve (option: must be ordered with unit)
- ☐ Strainer for tangent draw-off valve
- ☐ Gas quick disconnect
- ☐ Caster kit w/restraint cable
- ☐ Flanged feet
- ☐ Pouring lip strainer
- ☐ Steamer pan inserts

Braising Pan
175751 RevA
Issued 02/17

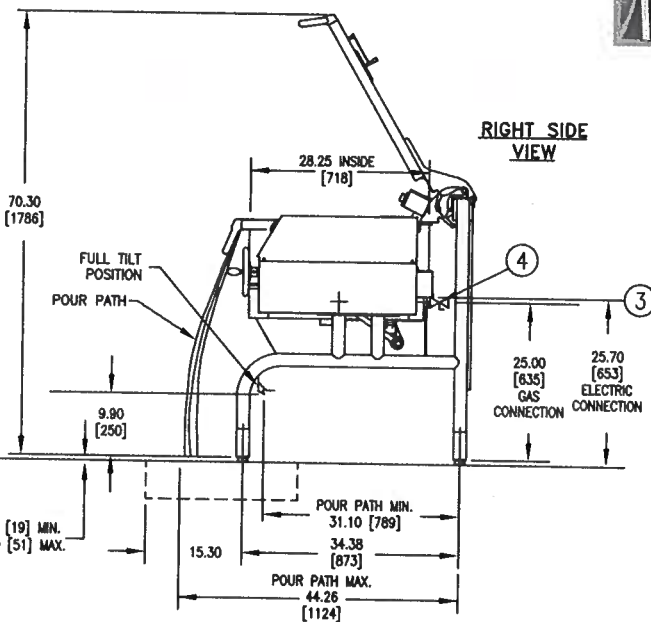
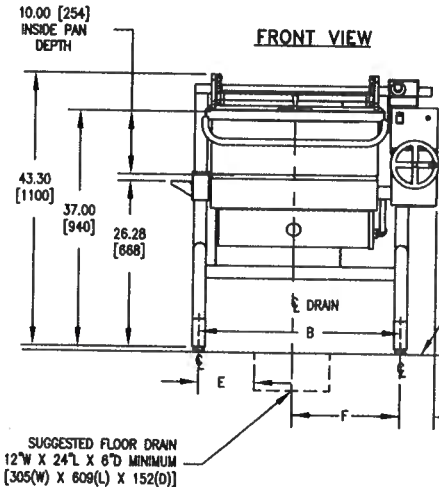


P/N 146195 REV F



NOTES:

1. DIMENSIONS IN BRACKETS [] ARE MM.
2. CASTERS OR FLANGED FEET AVAILABLE AT AN EXTRA COST.
3. ELECTRICAL CONNECTION: 0.875" DIA. (22) HOLE 115 V, 1 PH, 60 HZ, 5 AMPS.
4. GAS CONNECTION: 1/2" NPT.
5. ELECTRIC POWER NOT REQUIRED ON OPTIONAL STANDING PILOT MODELS (BPM-30GS & 40GS).
6. FAUCET BRACKET MAY BE INSTALLED ON LEFT OR RIGHT SIDE.
7. THE SIZE AND LOCATION OF DRAIN TROUGH ARE FOR REFERENCE ONLY. USER SHOULD VERIFY SAFE OPERATION BASED ON FLOOR SLOPES, PLACEMENT OF UNIT OVER TROUGH, PRODUCT TO BE POURED, AND RELATED VARIABLES.
8. TETHER REQUIRED WITH CASTERS TO SECURE UNIT.



CLASSIC CONTROL



ADVANCED CONTROL

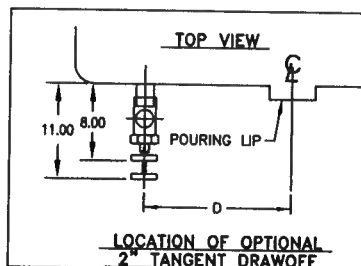


TABLE OF DIMENSIONS				
MODEL	BPM-30G	BPM-40G		
DIMS.	INCH	MM	INCH	MM
A	26.25	667	35.75	908
B	32.00	813	41.50	1054
C	38.50	984	48.00	1226
D	8.75	222	13.50	343
E	8.90	225	13.60	346
F	17.10	435	21.90	556

PERFORMANCE DATA		
MODEL	BPM-30G	BPM-40G
FIRING RATE BTU/HR	104,000	144,000
CAPACITY	GALLONS	30
	LITERS	114

GAS FEED RATE: INCHES WATER COLUMN -RECOMMENDED INCOMING-	
NATURAL GAS	4.5" W.C. MIN. 14" W.C. MAX.
PROPANE GAS	11" W.C. MIN. 14" W.C. MAX.



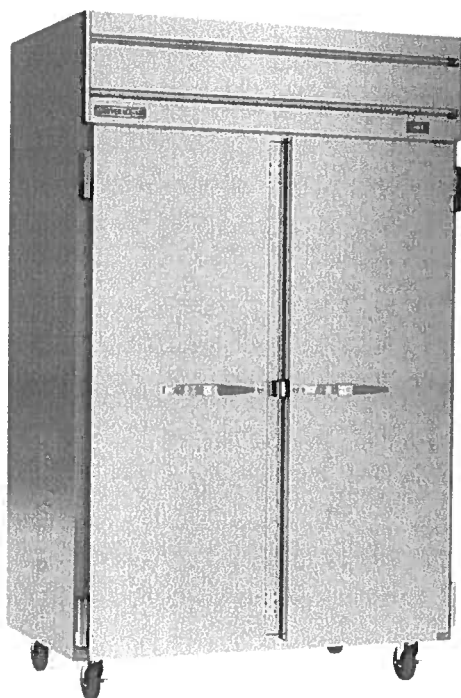
BEVERAGE-AIR.

Project:.....	AIA#
Item:.....	
Location:.....	SIS#
Approved:.....	

HORIZON TOP MOUNT REACH-IN

HF2HC Double Doors Reach-in Freezer
Hydrocarbon Series

MODEL:
HF2HC-1S



OPTIONS & ACCESSORIES

- Tray slide pair, 1 tray slide set for (1) 18" x 26" or (2) 14" x 18" pans (A)
- Stainless steel universal tray slide pair, 1 tray slide set for (1) 18" x 26" or (2) 14" x 18" pans (AC)
- Tray slide kit #4 (19 sets per half section)
- Additional epoxy shelves
- Shelf clips
- Stainless steel breaker
- 6" Legs seismic/flanged
- 3" Casters
- Remote option* (see note on back page)

3 Year Parts/Labor Warranty
Additional 4 Year Compressor Warranty

CABINET CONSTRUCTION

- Exterior is stainless steel front and gray painted sides
- Interior liner is made of corrosion resistant aluminum
- Full electronic control
- Expansion valve technology
- One piece grille
- LED interior light
- Self-closing door with 120° stay-open feature, on cam-lift hinges
- Field reversible doors
- Door locks
- Snap-In magnetic gaskets for positive door seal
- Heavy-duty epoxy coated wire shelves
- 6" Heavy-duty casters, two (2) with brakes
- 8' Cord and plug (see electrical data for details)

FINISH OPTION

- **HF Standard**
(S/S Front, Continuous Coil Coated Sides, Aluminum Interior)
- **HFP**
(S/S Front, S/S Sides, Aluminum Interior)
- **HFS**
(S/S Front, Continuous Coil Coated Sides, S/S Interior)
- **HFPS**
(Complete S/S Exterior & Interior)

REFRIGERATION SYSTEM

- Uses environmentally friendly, energy efficient R290 refrigerant, and meets all regulatory requirements for CARB, SNAP, DOE & more
- Hot gas condensate evaporator
- Adaptive Defrost
- Epoxy coated evaporator coil
- Freezer capable of maintaining product temperature down to -10°F

HF2HC TOP MOUNT REACH-IN FREEZER



Please verify qualifying units by visiting:
www.energystar.gov/cfs

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax: 1-336-245-6453
Beverage-Air.com Sales@bevalr.com



BEVERAGE-AIR.

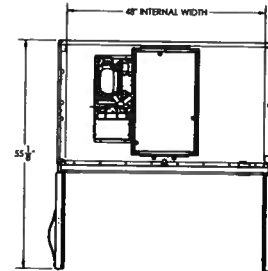
MODEL	HF2HC-1S
EXTERNAL DIMENSIONAL DATA	
Width Overall	52"
Depth Overall with Handle	33 7/8"
Height Overall with Casters	85"
Number of Doors	2
Depth with Door Open 90°	55 1/8"
Door Opening (in)	21 5/8" x 61 5/8"
INTERNAL DIMENSIONAL DATA	
NET Capacity (cubic ft.)	45.2
Internal Width Overall (in)	48"
Internal Depth Overall (in)	25 1/8"
Internal Height Overall (in)	62"
Number of Shelves	6
ELECTRICAL DATA	
Full Load Amperes 115/60/1	10.0
REFRIGERATION DATA	
Horsepower*	3/4+
Capacity (BTU/Hr)*	2580
SHIPPING DATA	
Gross Weight	540 lbs
Height - Crated	88"
Width - Crated	55"
Depth - Crated	36"

*NOTE: Remote units are field wired and come with 6" legs.
Refrigerant must be specified at time of order.

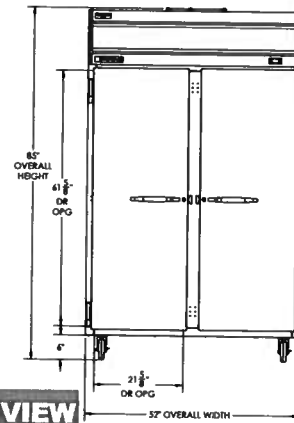
Top Mount Reach-In Freezer Model: HF2HC-1S

Model Views

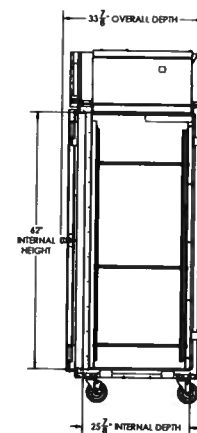
Required Clearance: Top 12", Rear 3"



PLANVIEW



ELEVATIONVIEW



SIDE VIEW

*ELECTRICAL CONNECTION



115/60/1
NEMA 5-15P

Units pre-wired at factory
and include 8' long cord
and plug set.



3779 Champion Blvd., Winston-Salem, NC 27105 1-888-845-9800 Fax: 1-336-245-6453 Beverage-Air.com Sales@bevair.com

an Ali Group Company



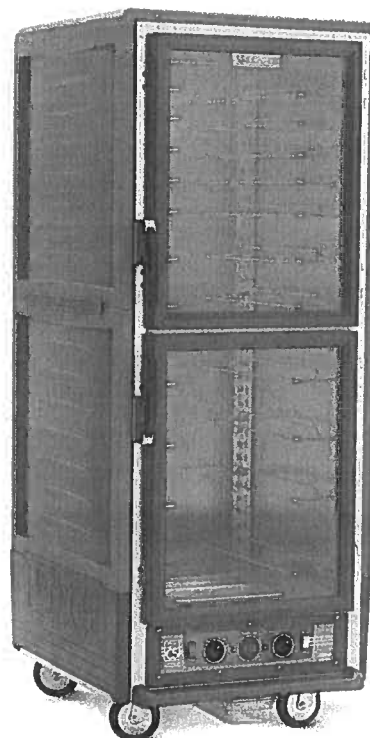


Item # _____

Job _____

Metro C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets

- **Insulation Armour™:** Patented insulation technology retains heat, saves energy, and provides a cool-to-touch exterior. Durable polymer construction is dent, impact, and stain resistant. Molded-in hand holds create vertical handles for mobile applications.
- **Colors:** Insulation Armour is available in Red, Blue, or Gray standard and in other colors on a promotional basis or upon request.
- **Control:** Three modules are available: Holding, Moisture, and Combination Proof and Hold. All feature an easy-to-read digital thermometer, recessed control dials, a master on/off switch, and power indicator lights. All are removable without tools for easy cleaning, and allow for future upgrades without replacing entire cabinet body.
- **Performance:** All modules provide fast heat-up and recovery through a thermostatically controlled, forced convection system.
- **Sizes:** C5 3 Series cabinets are available in Full Height (71", 1803mm), ¾ Height (59", 1499mm), and ½ Height (44", 1118mm) sizes.
- **Doors:** Solid insulated aluminum or clear polycarbonate doors are available. Full Height cabinets can be configured with full length or dutch-style doors. Clear doors provide visibility of the contents of the cabinet without the heat loss associated with opening the door.
- **Capacity:** Three slide styles provide maximum holding capacity. Choose from Universal Wire, Lip Load, or Fixed Wire.
- **Reliability:** Reliability and durability are designed into every C5. High-quality components provide a long life of worry free use.
- **Power Options:** Choose between standard high wattage or low wattage models based on the specific needs of the application.



Red Full
Height Dutch
Clear Doors

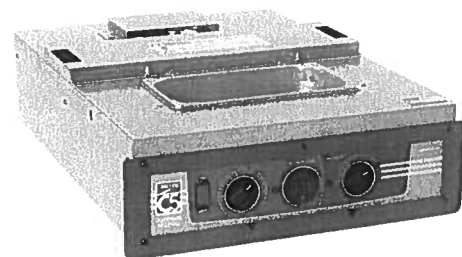


Blue ½
Height Full
Solid Door

Gray ¼
Height Full
Clear Door

Red Full
Height Dutch
Solid Doors

Blue Full
Height Full
Clear Door



3 Series Removable Control Modules

- **Holding Module:** Hot holding at higher temperatures without moisture control.
- **Moisture Module:** Hot holding and proofing. Moisture control at any temperature.
- **Combination Module:** Hot holding and proofing. Moisture control at lower temperatures (proofing).



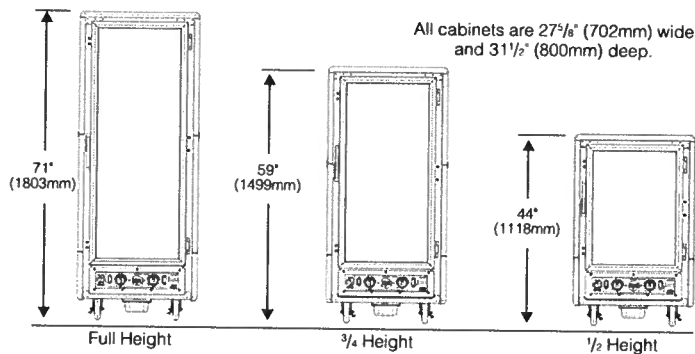
InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com





C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets

Specifications



- Cabinet Material:** .063" (1.8mm) aluminum, natural interior with .125" (3.2mm) aluminum chassis.
- Insulation Armour™:** High Density Polyethylene (HDPE).
- Casters:** Four casters with 5" (127mm) donut neoprene wheel, double ball bearing swivel, ball bearing axel, nickel plated, two with brake.
- Solid Doors:** Fully insulated with 1" (25.4mm) fiberglass, double panel .063" (1.8mm) aluminum, brushed exterior, natural interior.
- Clear Doors:** Extruded aluminum powder coated frame with .090" (2.3mm) polycarbonate window.
- Hinges:** Field reversible, double hinged, 180° swing, with long-life nylon bearings.
- Gaskets:** High temperature, door mounted, Santoprene gaskets.
- Latches:** Polymer high-strength magnetic pull latch with lever-action release.
- Hand Holds:** Molded into the Insulation Armour™ on all four corners.
- Universal Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, adjustable on 1 1/2" (38mm) increments.
- Lip Load Slides:** 1 1/2"x1/2"x.063" (38x38x1.8mm) extruded aluminum channel slides, 1 1/2" (38mm) fixed spacing.
- Fixed Wire Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, welded on 3" (76mm) spacing.
- Drip Trough:** Smooth polymer drip trough with catch pan.
- Holding Modules:** Removable without tools, digital thermometer, recessed control dials, master on/off switch, "Power On" light, water pan, ball bearing blower forced air system, 7 1/2' cord, UL, CUL, and NSF Listed.

Electrical and Performance:

- Holding Module:** 2000 Watt, 120 Volts, 60 Hz., single phase, 16.7 Amps. 80°F to 200°F operating temperature range. NEMA 5-20P plug.
- Moisture Module:** 2000 Watt, 120 Volts, 60 Hz., single phase, 16.7 Amps. 80°F to 200°F operating temperature range. 35% RH at 160°F, 95% RH at 95°F. NEMA 5-20P plug.
- Proofing Module:** 1440 Watt, 120 Volts, 60 Hz., single phase, 12 Amps. 80°F to 120°F operating temperature range. 95% RH at 95°F. NEMA 5-15P plug.
- Combination Module:** 2000 Watt, 120 Volts, 60 Hz., single phase, 16.7 Amps. 80°F to 200°F operating temperature range. 95% RH at 95°F. NEMA 5-20P plug.
- Clearance Requirements:** 18" (46cm) away from any cooking equipment. AVOID contact with surfaces that exceed 200°F (90°C). Minimum clearance from enclosures is 1 1/2" (38mm) on sides, back and top.
- Slide Capacities:**

Cabinet Size	Universal Wire Pan Capacity**				Lip Load Pan Capacity		Fixed Wire Pan Capacity	
	Slide Pairs		18"x26"	12"x20"x2.5" GN 1/1	18"x26"	18"x26"	12"x20"x2.5" GN 1/1	
	Provided	Max.*						
Full Height	18	37	18	34	35	18	34	
Full Height Dutch	18	35	17	32	34	17	32	
3/4 Height	14	29	14	26	27	14	26	
1/2 Height	8	17	8	16	17	8	16	

*Maximum number of slide pairs @ 1 1/2" spacing. Additional slide pairs ordered separately.
**Capacity based on standard number of slide pairs provided.

Cabinet Height
9 = Full Height
7 = 3/4 Height
5 = 1/2 Height

Module Type
C = Combination
M = Moisture
H = Heated Holding

Slide Type
U = Universal Wire
4 = Fixed Wire
L = Lip Load Aluminum

C539-CDC-U



For Standard Wattage Cabinets
(120V, 16A, 60Hz, 2000W)

Door Style
FS = Full Length Solid DS = Dutch Solid
FC = Full Length Clear DC = Dutch Clear *

*Please note: Dutch doors only available on full-height models.
Cabinets ordered without a color designation default to Red.

Low Watt Model Number Description

C539-CLDC-U



Add "L" for Lower Wattage Combination or Holding Module Cabinets
(120V, 12A, 60Hz, 1440W)

Export Model Number Description

C539-CXDC-U



Add "X" for Export Cabinets
(220-240V, 7.6-8.3A, 50/60Hz, 1681-2000W)

Blue or Gray Model Description

C539-CDC-U-BU

** Cabinets ordered without a color designation default to Red.

Color **
No Suffix = Red
BU = Blue
GY = Gray

Models with Accessories or Options

C539-CDC-UA
C539-CDC-U-BUA

An "A" suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.

Options/Accessories*

- Small Item Shelf (C5-SHELF-S)
- Stainless Steel Legs (C5-SSLEGS)
- Universal Slide Pair, Chrome (C5-USLIDEPR-C)
- 6" Casters (C5-6CASTER)
- Rear Rigid Casters (C5-5RDGCSTR)
- Travel Latch (C5-TRVL)
- Flush Door Latch (C5-LATCHFLUSH-1)*
- Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
- Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
- Factory Left-Hand Hinging (DD3768)
- Stainless Steel Universal Slides (please call)

*Please note: (2) handles required for dutch door models

Metro Heated cabinets are for
hot food holding applications only.

All Metro Catalog Sheets are available on our website: www.metro.com



InterMetro Industries Corporation

North Washington Street • Wilkes-Barre, PA 18705 • 570.825.2741
Fax: 800.638.9263 (East Coast/Canada) • Fax: 800.638.3292 (West Coast)

FOR PRODUCT INFORMATION/CUSTOMER SERVICE:

U.S./Canada/Latin America: 1.800.992.1776 • Europe: +31.76.587.7550
Asia/Pacific: +65.6567.8003 • Middle East/Africa: +971.4.811.8286

Information and specifications are subject to change without notice. Please confirm at time of order

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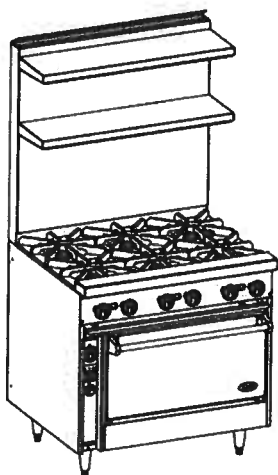
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Rev. 05/12
Printed in U.S.A.



36" SHALLOW DEPTH HEAVY-DUTY

Bistro

36" SHALLOW DEPTH HEAVY-DUTY



JBR-6-36
shown with double high shelf

DESCRIPTION:

To be model #JBR _____ manufactured by Jade. Open top sections are to have cast iron 30,000 BTU burners with 12" x 12" steel grate per burner. Griddles are to have polished 1" steel plate with 24,000 BTU burner every 12". Unit to be provided with 3/4" gas regulator.

SPECIFY BASE

☐ STANDARD OVEN

To have conventional oven base with stainless steel lining. Oven sides and bottom to be removable without tools. Provide with one oven rack, with wires curled around main frame and chrome plated. Thermostat to adjust from 150°F to 500°F to have 30,000 BTU/hr burner. Oven interior 28" W x 14" H x 24" D.

☐ CONVECTION OVEN

To have convection oven base with 14 gauge stainless steel interior. Provide with one oven rack, with wires curled around main frame and chrome plated. Thermostat to adjust from 150°F to 500°F to have 30,000 BTU/hr burner. Provide with 1/4 HP 115/60/1 blower motor. Oven interior 27-3/4" W x 13-1/2" H x 20-1/2" D.

☐ CABINET BASE

To have open cabinet base constructed of 14 gauge all welded steel.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

MODEL NO.

DESCRIPTION

<input type="checkbox"/> JBR-6-36	6 OPEN BURNERS W/ OVEN	
<input type="checkbox"/> JBR-6-36C	6 OPEN BURNERS W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-6	6 OPEN BURNERS W/ CABINET BASE	
<input type="checkbox"/> JBR-12G-4-36	12" GRIDDLE, 4 OPEN BURNERS W/ OVEN	
<input type="checkbox"/> JBR-12G-4-36C	12" GRIDDLE, 4 OPEN BURNERS W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-12G-4	12" GRIDDLE, 4 OPEN BURNER W/CABINET BASE	
<input type="checkbox"/> JBR-24G-2-36	24" GRIDDLE, 2 OPEN BURNERS W/ OVEN	
<input type="checkbox"/> JBR-24G-2-36C	24" GRIDDLE, 2 OPEN BURNERS W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-24G-2	24" GRIDDLE, 2 OPEN BURNER W/CABINET BASE	
<input type="checkbox"/> JBR-4-12G-36	4 OPEN BURNERS, 12" GRIDDLE W/ OVEN	
<input type="checkbox"/> JBR-4-12G-36C	4 OPEN BURNERS, 12" GRIDDLE W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-4-12G	4 OPEN BURNERS, 12" GRIDDLE W/CABINET BASE	
<input type="checkbox"/> JBR-2-24G-36	2 OPEN BURNERS, 24" GRIDDLE W/ OVEN	
<input type="checkbox"/> JBR-2-24G-36C	2 OPEN BURNERS, 24" GRIDDLE W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-2-24G	2 OPEN BURNERS, 24" GRIDDLE W/CABINET BASE	
<input type="checkbox"/> JBR-36G-36	36" GRIDDLE W/ OVEN	
<input type="checkbox"/> JBR-36G-36C	36" GRIDDLE W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-36G	36" GRIDDLE W/CABINET BASE	

Note: For hot top section in lieu of 2 open burners, add 1HT and delete 2 open burners from model number.
For example: JBR-1HT-4-36 (1 hot top, 4 open burners with oven base).

STANDARD FEATURES

- Stainless steel front, sides, tray bed and stub back
- 14 gauge stainless steel all welded construction
- Stainless steel removable oven interior
- One chrome plated oven rack per oven (wires curled and welded around main frame with no sharp ends)
- Oven control located in cool zone
- Stainless steel gas tubing throughout
- Stainless steel pilot tips
- 3/4" gas regulator
- Stainless steel stub back

GRIDDLE

- 1" thick highly polished steel plate
- One 24,000 BTU burner every 12"

OPEN BURNERS

- 30,000 BTU easy-clean cast iron open burner
- 12" x 12" lift-off steel grates

AVAILABLE OPTIONS

- ☐ Stainless steel high shelf
- ☐ Stainless steel high riser
- ☐ Thermostatic griddle control (add T to Model #)
- ☐ Grooved griddle surface (add G to Model #)
- ☐ Casters

ACCESSORIES

- ☐ 6" Casters, front two locking (5" diameter wheel)
- ☐ 36" flex hose with quick disconnect & restraining device
- ☐ 48" flex hose with quick disconnect & restraining device
- ☐ Additional oven rack (one supplied per oven)



WWW.JADERANGE.COM

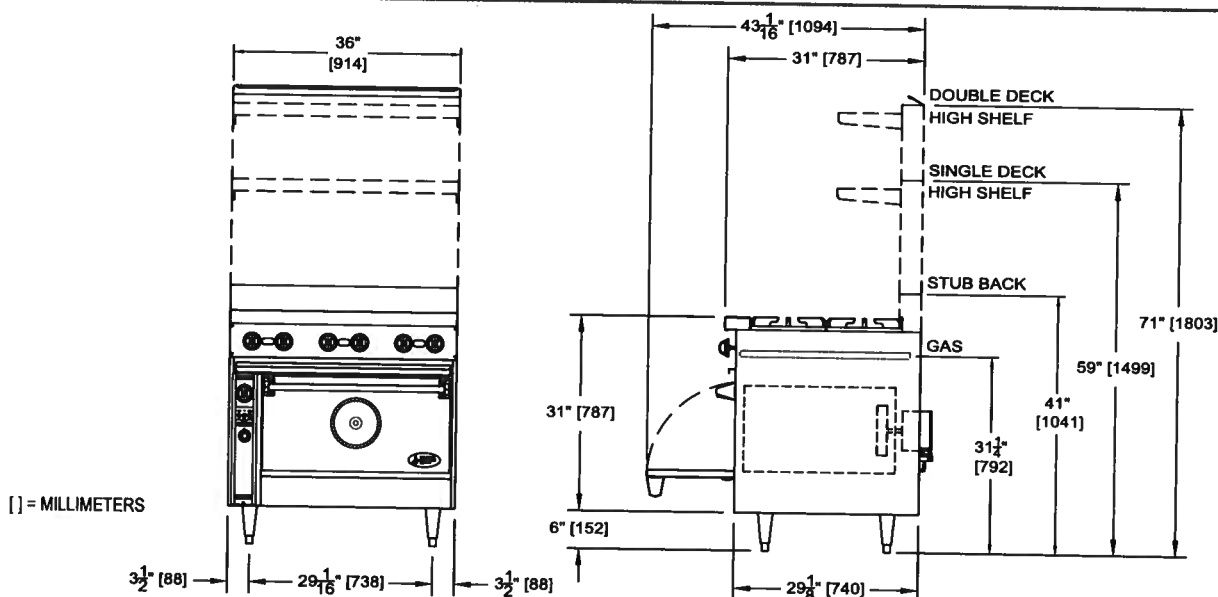
JADE RANGE, LLC., A MIDDLEBY COMPANY • 2650 Orbiter Street • Brea, CA 92821 • PHONE: 800-884-5233 FAX: 714-961-2550
Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA

JADE



36" SHALLOW DEPTH HEAVY-DUTY

Bistro



MODEL	BTUS	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.
JBR-6-36	210,000	36"	31"	SEE DRAWING	525 LBS.
JBR-6-36C	210,000	36"	34"	SEE DRAWING	550 LBS.
JBR-6	180,000	36"	31"	SEE DRAWING	310 LBS.
JBR-12G-4-36	174,000	36"	31"	SEE DRAWING	540 LBS.
JBR-12G-4-36C	174,000	36"	34"	SEE DRAWING	565 LBS.
JBR-12G-4	144,000	36"	31"	SEE DRAWING	355 LBS.
JBR-24G-2-36	138,000	36"	31"	SEE DRAWING	555 LBS.
JBR-24G-2-36C	138,000	36"	34"	SEE DRAWING	580 LBS.
JBR-24G-2	108,000	36"	31"	SEE DRAWING	370 LBS.
JBR-4-12G-36	174,000	36"	31"	SEE DRAWING	540 LBS.
JBR-4-12G-36C	174,000	36"	34"	SEE DRAWING	580 LBS.
JBR-4-12G	144,000	36"	31"	SEE DRAWING	355 LBS.
JBR-2-24G-36	138,000	36"	31"	SEE DRAWING	555 LBS.
JBR-2-24G-36C	138,000	36"	34"	SEE DRAWING	580 LBS.
JBR-2-24G	108,000	36"	31"	SEE DRAWING	370 LBS.
JBR-36G-36	102,000	36"	31"	SEE DRAWING	600 LBS.
JBR-36G-36C	102,000	36"	34"	SEE DRAWING	625 LBS.
JBR-36G	72,000	36"	31"	SEE DRAWING	415 LBS.

ELECTRIC CONVECTION OVEN ONLY:

- Power Supply: 115/60/1 - 6 foot cord with 3 prong plug
- Total maximum amps 4.0/oven
- Electronic Spark Ignitor: activated by power switch, ignites standing pilot
- Fan Switch: three positions, on for normal operation, on for quick cool down, off.

NOTE: SPECIFY TYPE OF GAS WHEN ORDERING.

UTILITY INFORMATION:

- 3/4" Connection - see drawing for location
- Required operating pressure:
 - Natural Gas 5" W.C. minimum
 - Propane Gas 10" W.C. minimum
 - 14" W.C. maximum

Note: This unit must be connected with the gas appliance regulator supplied.

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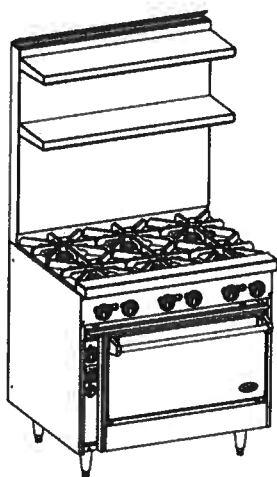
JADE RANGE, LLC., A MIDDLEBY COMPANY • 2650 Orbiter Street • Brea, CA 92821 • PHONE: 800-884-5233 FAX: 714-961-2550
Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA



36" SHALLOW DEPTH HEAVY-DUTY

Bistro

36" SHALLOW DEPTH HEAVY-DUTY



JBR-6-36
shown with double high shelf

DESCRIPTION:

To be model #JBR _____ manufactured by Jade. Open top sections are to have cast iron 30,000 BTU burners with 12" x 12" steel grate per burner. Griddles are to have polished 1" steel plate with 24,000 BTU burner every 12". Unit to be provided with 3/4" gas regulator.

SPECIFY BASE

☐ STANDARD OVEN

To have conventional oven base with stainless steel lining. Oven sides and bottom to be removable without tools. Provide with one oven rack, with wires curled around main frame and chrome plated. Thermostat to adjust from 150°F to 500°F to have 30,000 BTU/hr burner. Oven interior 28" W x 14" H x 24" D.

☐ CONVECTION OVEN

To have convection oven base with 14 gauge stainless steel interior. Provide with one oven rack, with wires curled around main frame and chrome plated. Thermostat to adjust from 150°F to 500°F to have 30,000 BTU/hr burner. Provide with 1/4 HP 115/60/1 blower motor. Oven interior 27-3/4" W x 13-1/2" H x 20-1/2" D.

☐ CABINET BASE

To have open cabinet base constructed of 14 gauge all welded steel.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

MODEL NO.

DESCRIPTION

<input type="checkbox"/> JBR-6-36	6 OPEN BURNERS W/ OVEN	
<input type="checkbox"/> JBR-6-36C	6 OPEN BURNERS W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-6	6 OPEN BURNERS W/ CABINET BASE	
<input type="checkbox"/> JBR-12G-4-36	12" GRIDDLE, 4 OPEN BURNERS W/ OVEN	
<input type="checkbox"/> JBR-12G-4-36C	12" GRIDDLE, 4 OPEN BURNERS W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-12G-4	12" GRIDDLE, 4 OPEN BURNER W/CABINET BASE	
<input type="checkbox"/> JBR-24G-2-36	24" GRIDDLE, 2 OPEN BURNERS W/ OVEN	
<input type="checkbox"/> JBR-24G-2-36C	24" GRIDDLE, 2 OPEN BURNERS W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-24G-2	24" GRIDDLE, 2 OPEN BURNER W/CABINET BASE	
<input type="checkbox"/> JBR-4-12G-36	4 OPEN BURNERS, 12" GRIDDLE W/ OVEN	
<input type="checkbox"/> JBR-4-12G-36C	4 OPEN BURNERS, 12" GRIDDLE W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-4-12G	4 OPEN BURNERS, 12" GRIDDLE W/CABINET BASE	
<input type="checkbox"/> JBR-2-24G-36	2 OPEN BURNERS, 24" GRIDDLE W/ OVEN	
<input type="checkbox"/> JBR-2-24G-36C	2 OPEN BURNERS, 24" GRIDDLE W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-2-24G	2 OPEN BURNERS, 24" GRIDDLE W/CABINET BASE	
<input type="checkbox"/> JBR-36G-36	36" GRIDDLE W/ OVEN	
<input type="checkbox"/> JBR-36G-36C	36" GRIDDLE W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-36G	36" GRIDDLE W/CABINET BASE	

Note: For hot top section in lieu of 2 open burners, add 1HT and delete 2 open burners from model number.
For example: JBR-1HT-4-36 (1 hot top, 4 open burners with oven base).

STANDARD FEATURES

- Stainless steel front, sides, tray bed and stub back
- 14 gauge stainless steel all welded construction
- Stainless steel removable oven interior
- One chrome plated oven rack per oven (wires curled and welded around main frame with no sharp ends)
- Oven control located in cool zone
- Stainless steel gas tubing throughout
- Stainless steel pilot tips
- 3/4" gas regulator
- Stainless steel stub back

GRIDDLE

- 1" thick highly polished steel plate
- One 24,000 BTU burner every 12"

OPEN BURNERS

- 30,000 BTU easy-clean cast iron open burner
- 12" x 12" lift-off steel grates

AVAILABLE OPTIONS

- ☐ Stainless steel high shelf
- ☐ Stainless steel high riser
- ☐ Thermostatic griddle control (add T to Model #)
- ☐ Grooved griddle surface (add G to Model #)
- ☐ Casters

ACCESSORIES

- ☐ 6" Casters, front two locking (5" diameter wheel)
- ☐ 36" flex hose with quick disconnect & restraining device
- ☐ 48" flex hose with quick disconnect & restraining device
- ☐ Additional oven rack (one supplied per oven)



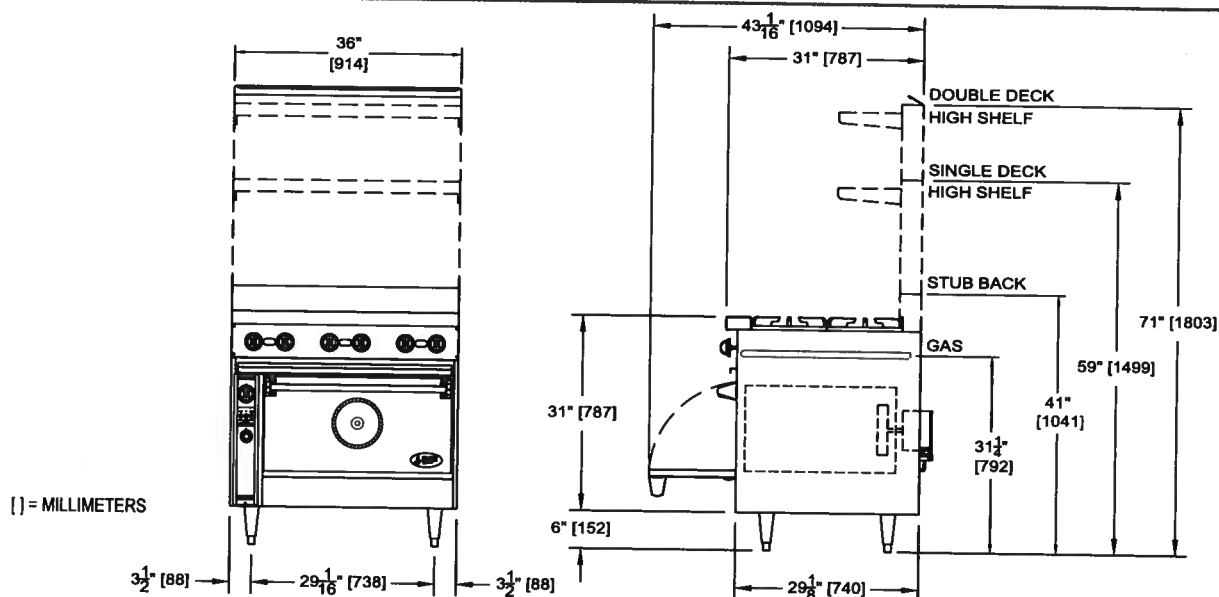
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JADE

36" SHALLOW DEPTH HEAVY-DUTY

Bistro



MODEL	BTUS	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.
JBR-6-36	210,000	36"	31"	SEE DRAWING	525 LBS.
JBR-6-36C	210,000	36"	34"	SEE DRAWING	550 LBS.
JBR-6	180,000	36"	31"	SEE DRAWING	310 LBS.
JBR-12G-4-36	174,000	36"	31"	SEE DRAWING	540 LBS.
JBR-12G-4-36C	174,000	36"	34"	SEE DRAWING	565 LBS.
JBR-12G-4	144,000	36"	31"	SEE DRAWING	355 LBS.
JBR-24G-2-36	138,000	36"	31"	SEE DRAWING	555 LBS.
JBR-24G-2-36C	138,000	36"	34"	SEE DRAWING	580 LBS.
JBR-24G-2	108,000	36"	31"	SEE DRAWING	370 LBS.
JBR-4-12G-36	174,000	36"	31"	SEE DRAWING	540 LBS.
JBR-4-12G-36C	174,000	36"	34"	SEE DRAWING	580 LBS.
JBR-4-12G	144,000	36"	31"	SEE DRAWING	355 LBS.
JBR-2-24G-36	138,000	36"	31"	SEE DRAWING	555 LBS.
JBR-2-24G-36C	138,000	36"	34"	SEE DRAWING	580 LBS.
JBR-2-24G	108,000	36"	31"	SEE DRAWING	370 LBS.
JBR-36G-36	102,000	36"	31"	SEE DRAWING	600 LBS.
JBR-36G-36C	102,000	36"	34"	SEE DRAWING	625 LBS.
JBR-36G	72,000	36"	31"	SEE DRAWING	415 LBS.

ELECTRIC CONVECTION OVEN ONLY:

- Power Supply: 115/60/1 - 6 foot cord with 3 prong plug
- Total maximum amps 4.0/oven
- Electronic Spark Ignitor: activated by power switch, ignites standing pilot
- Fan Switch: three positions, on for normal operation, on for quick cool down, off.

NOTE: SPECIFY TYPE OF GAS WHEN ORDERING.

UTILITY INFORMATION:

- 3/4" Connection - see drawing for location
- Required operating pressure:
 Natural Gas 5" W.C. minimum
 Propane Gas 10" W.C. minimum
 14" W.C. maximum

Note: This unit must be connected with the gas appliance regulator supplied.



**MODEL
ZEPHAIRE-100-G**
Full-Size Standard Depth
Gas Convection Oven
(Formerly called Zephaire 240G Plus)



Shown with optional casters

OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)

- **Legs/casters/stands:**
 - ☐ 6" (152mm) seismic legs
 - ☐ 6" (152mm) casters
 - ☐ 4" (107mm) low profile casters
 - ☐ 25" (635mm) stainless steel stand w/rack guides
 - ☐ 29" (737mm) stainless steel, fully welded open stand with pan supports
- **Gas hose with quick disconnect and restraining device:**
 - ☐ 48" (1219mm) hose
 - ☐ 36" (914mm) hose
- ☐ Extra oven racks
- ☐ SSD - solid state digital control with LED display, Cook & Hold and Pulse Plus®
- ☐ Gas manifold (for double sections)
- ☐ Stainless steel solid back panel
- ☐ Extended labor warranty

OPTIONS AND ACCESSORIES
(AT NO CHARGE)

- ☐ Solid stainless steel doors
- ☐ SSI-M - solid state infinite control w/manual timer

Project _____

Item No. _____

Quantity _____

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions
All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Full angle iron frame
- Stainless steel front, top, sides and legs
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Removable front control panel
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION

- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator and manual gas service cut-off valve located in front control area
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Interior oven lights

STANDARD FEATURES

- SSI-D - solid state infinite control w/digital timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- Porcelainized oven liner
- Two year parts and two year labor oven warranty*
- Three year limited oven door warranty*

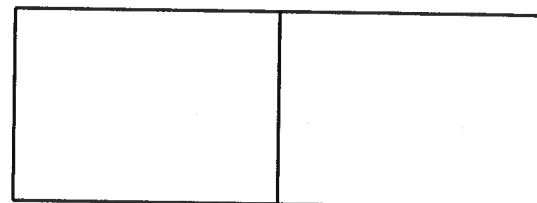
* For all international markets, contact your local distributor.



ZEPHAIRE-100-G

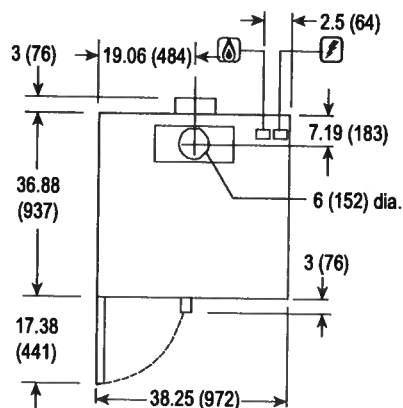


ZEPHAIRE-100-G

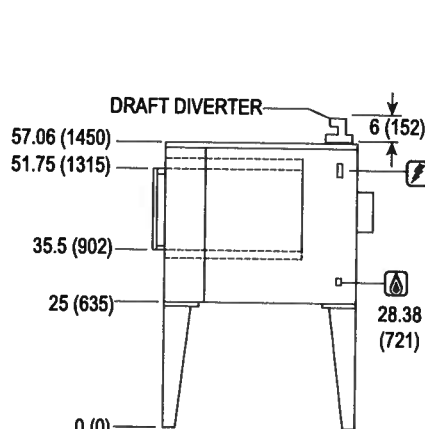


APPROVAL/STAMP

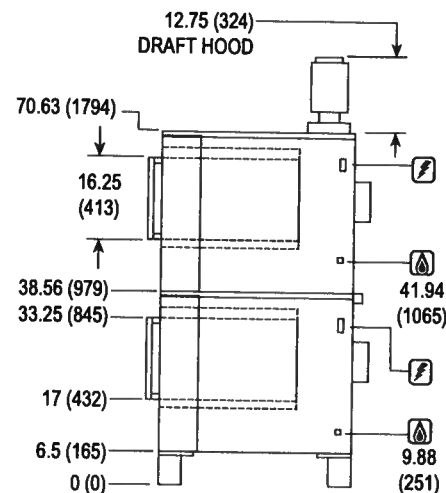
DIMENSIONS ARE IN INCHES (MM)



TOP VIEW



SINGLE



DOUBLE

SHORT FORM SPECIFICATIONS: Provide Blodgett full-size convection oven model ZEPHAIRE-100-G, (single/double) compartment. Each compartment shall have porcelainized steel liner and shall accept five 18" x 26" standard full-size bake pans in left to right positions. Doors shall have dual pane thermal glass windows with single powder coated handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat. Air in baking chamber distributed by dual inlet blower wheel powered by a two speed, 1/2 HP motor with thermal Overload protection. Each chamber shall be fitted with five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state manual infinite thermostat (200 - 500°F), and digital timer. Provide options and accessories as indicated.

DIMENSIONS:

Floor space	38-1/4" (972mm) W x 36-7/8" (936mm) L
Product clearance:	
Oven Back	0" from combustible and non-combustible construction
Oven Sides	2" from combustible and non-combustible construction
Interior	29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
If oven is on casters:	
Single	Add 4-1/2" (114mm) to all height dimensions
Double	Dimensions do not change
Double Low Profile	Subtract 2-1/2" (64mm) from all dimensions

GAS SUPPLY:

3/4" IPS connection at rear of oven

Manifold Pressure:

• Natural - 3.5" W.C. • Propane - 10" W.C.

Inlet Pressure:

• Natural - 7.0" W.C. min. - 10.5" W.C. max.
• Propane - 10.5" W.C. min. - 13.0" W.C. max.

MAXIMUM INPUT:

Single	50,000 BTU/hr
Double	100,000 BTU/hr

POWER SUPPLY:

115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground,
1/2 H.P., 2 speed motor, 1120 and 1710 RPM
6' (1.8m) electric cord set furnished.

MINIMUM ENTRY CLEARANCE:

Uncrated	32-1/16" (814mm)
Crated	37-1/2" (953mm)

SHIPPING INFORMATION:

Approx. Weight:

Single:	535 lbs. (243 kg)
Double:	1070 lbs. (485 kg)

Crate sizes:

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)

NOTE: The company reserves the right to make substitutions of components without prior notice

BLODGETT OVEN COMPANY

www.blodgett.com • 42 Allen Martin Drive, Essex Junction, VT 05452 • Phone: (802) 658-6600 • Fax: (802) 864-0183



MODELS SSHLV14, SSSLV14T SOLSTICE SUPREME REDUCED OIL VOLUME GAS FRYING SYSTEM



** ENERGY STAR® MODEL

Shown with optional hands free
automatic frypot oil level control.

STANDARD FEATURES

- Cooks like a 50 lb. fryer with 32 lbs. of oil. Uses standard baskets. Provides full 4" cook depth.
- **SUPREME** Burner Technology, No blowers or ceramics
- **FILTER SOON** production monitor, tracks cooking activity per frypot, and indicates when filtration is needed.
- On board, out of the way oil jug storage¹.
-System warns operator of low JIB level.
- Push button frypot oil replenishment system
- Automatic pilot lighting
- Intellifry Computer
- Tank – Stainless Steel Construction
- Cabinet – stainless steel front, door, & sides
- Lift off basket hangers; no tools required
- 1-1/4" (3.2cm) full port drain valve for fast draining
- 9" (22.9 cm) adjustable legs for leveling fryer
- Drain clean out rod
- Fryer cleaning brush

SOLSTICE FILTER DRAWER OIL FILTRATION

- Simple, two step filtration process makes filtering easy and fast. Under 5 minutes in most circumstances*.
- Extra large 3" (7.6 cm) drain lines with unique design drain spout virtually eliminates splashing. Drain spout swivels out for ease of oil disposal.
- 4.5 GPM (17.0 LPM) filter pump.
- Large, 10" x 20.5" filter envelope, for fast filtering all day.
- Up front filter pan connection for effortless hookup
- Filtered oil return assists in cleaning frypot bottom
- Filter pan is stainless steel. Rear wheels ease handling.
- Filter pan lid is self-storing and out of the way.
- Filter pan scoop, starter pack filters.

Project _____

Item No. _____

Quantity _____

APPLICATION

Pitco reduced oil volume/high output frying systems are designed and engineered for operators who need to reduce operating costs, and maintain high production. Operators benefit immediately with a 40% reduction in oil usage on the first fill up and at every oil change after that. Time between oil changes is significantly extended due to the low initial fill volume.

As with all "low oil" fryers, oil filtration occasionally during operation is a key to maximizing oil life to the greatest degree possible. The **FILTER SOON** feature is production based and takes the guesswork out of when to filter, and it is easy to customize to your menu. Proven PITCO Solstice filter system is fast and simple to use. Whenever business levels permit, filtering and reheating can be accomplished in under 5 minutes*.

An optional automatic frypot top off feature keeps the oil in the frypots at the optimum cooking level. The "user friendly" top off feature include storage for a typical 35 lb "Jug In Box"¹ as an on board fresh oil supply¹. This minimizes staff carrying oil jugs through a busy kitchen when top off is needed. "Low jug" indicator, and easy change JIB holder are included. Add auto filtration option for additional operational benefits.

REDUCED OIL VOLUME FRYERS

- **SSHLV14**** -32 lbs (14.5 kg) (15.6 L), 13 x 13.6" (33.0 x 34.5 cm) fry area
 - 72.5 Kbtu/hr, 21 Kw, 75 MJ
- **SSHLV14T-** 17 lbs (7.7 kg), (8.25 L) 6.9 x 13.6" (17.5 x 34.5 cm) fry area (per side)
 - 36.2 Kbtu/hr, 10.5 Kw, 37.5 MJ/side
- **SF-SSHLV14** (T)** Single fryer with filter¹.
- Systems available 2, 3, and 4 fryer line ups. Mix full or split pots as desired.

CONTROLS

- Intellifry computer (up to 12 products) for operational flexibility, and consistent fried products
- DVI drain valve interlock safety system turns off the heat when the drain is opened
- Filter soon production monitoring system

AVAILABLE OPTIONS & ACCESSORIES

- Computer controlled auto filtration system.
- Hands free automatic frypot oil level control. Keeps fry pot oil depth at the optimum cooking level
- Paperless, and flat pad filter media available
- 9" adjustable casters for ease of moving equipment
- Flush hose piping
- Waste oil piping
- Stainless steel tank covers
- Basket lift (requires casters, flexible gas hose, and restraint cable) P6072145 Basket Only
- BNB Dump Station, see BNB spec sheet for details

¹Requires 2 or more fryers in a system for internal JIB storage.
*Assumes: Oil to be filtered is >180°F that the filter media is not excessively covered with sediment, and is changed at recommended intervals.

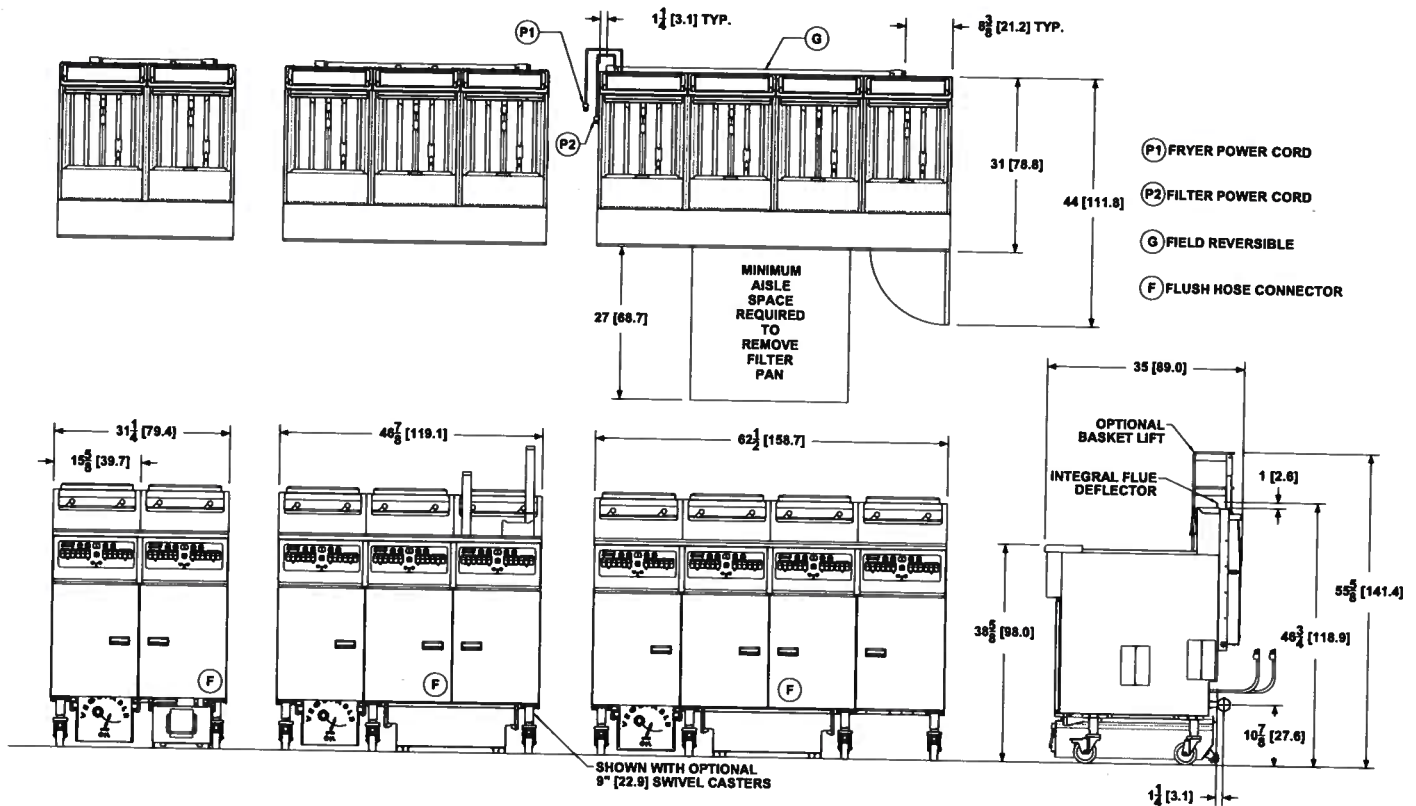
APPROVALS:



SOLSTICE GAS FRYER SSSLV14, SSSLV14T

SOLSTICE GAS FRYER SSHLV14, SSHLV14T

SOLSTICE GAS FRYER SSHLV14, SSHLV14T



INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Gas Input Rate / Hr	Oil Capacity	Cook Depth
SSH LV14	13 x 13.6 in (35.6 x 35.6 cm)	72.5 Kbtu 21.0 KW (CE) 75 MJ (AU)	32 Lb. (14.5kg) (15.6 L) @ 4" (10cm)	3-1/4 - 5 in (8.3 -12.7 cm)
SSH LV14T (per side)	6.9 x 13.6 in (35.6 x35.6cm)	36.2 Kbtu 10.5 KW (CE) 37.5 MJ (AU)	17 Lb. (7.7 kg) (8.25 L) @ 4" (10cm)	3-1/4 - 5 in (8.3 -12.7 cm)

FILTER SPECIFICATIONS

For Models	Filter Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media
SF-SSH LV14, 14T/14-2	45 Lbs (20.4 kg)	1/3 HP 50/60 Hz	4.5 GPM (17.0 LPM) @ 60 Hz	Paper Envelope 20.5 x 10 in (52.1 x 25.4 cm)
SSH LV14(14T) -3/-4	70 Lbs (32.5 kg)		3.8 GPM (14.2 LPM) @ 50 Hz	Paper Flat Sheet 8.8 x 22.6 in(22.4 x 57.4 cm)

Not for use with solid shortening

FRYER SHIPPING INFORMATION

BASED ON SYSTEM CONFIGURATION, CONSULT FACTORY

GAS SYSTEM REQUIREMENTS PER FRYER

Gas Type	Store Supply Pressure *	Burner Manifold Pressure	# of Cord	115V	208 / 220-240V
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)	Fryer(s)	1	0.7 A ea
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.5 kPa)	Filter	1	6.7 A

* Check plumbing / gas codes for proper gas supply line sizing to sustain specified supply pressure to all appliances when supply system is under maximum load (all appliances are full on.)

CLEARANCES

Front min.	Floor min.	Combustible material	Non-Combustible material	Fryer Flue Area
32" (76.2 cm)	6" (15.25 cm)	Sides min. 6" (15.2cm)	Rear min. 6" (15.2cm)	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		Sides min. 0"	Rear min. 0"	

SHORT FORM SPECIFICATIONS

Provide Pitco Model SSH LV14(14T) reduced oil volume, tube fired, high efficiency, high production gas fryer/filter. Fryer shall be 32 Lbs (17 Lbs/side on SSH LV14T) oil capacity, 72.5 Kbtu/hr (36.2 Kbtu/hr SSH LV14T) gas input rate, "XX by XX" fry area, SS peened tank, stainless front, door, sides. Blower Free atmospheric burner system, matchless ignition, drain valve interlock, I12 computer control, FILTER SOON production monitor, separate gas shutoff for each fryer, rear gas manifold, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge, 9" adjustable legs. Provide options and accessories as follows:

Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501

603-225-6684 • FAX: 603-225-8497 • www.pitco.com L10-365 Rev 7 04/19 Printed in the USA

We reserve the right to change specifications without notice, and without incurring any obligation for equipment previously sold.



SMARTSTEAM100 BOILERLESS STEAMER

MODEL (2)SSB-3GF

Steamer shall be a Groen Model (2)SSB-3GF double-stacked SmartSteam100™ stainless steel, boilerless, convection steamer. Each steamer shall have a self-contained atmospheric 54,000 BTU/hr gas steam generating reservoir.

CONSTRUCTION: Steamer cavity and cabinet shall be all s/s construction with removable side panels and field reversible door. Door shall be equipped with a hands free handle, one piece molded seal, full length door hinge and be fully insulated. Magnetic door switch shall cut power to fan and steam reservoir when door is opened. Cabinet interior shall be equipped with s/s removable racks, steam lid and water level control sensors. A removable s/s condensation collection tray is standard located under the door threshold.

FINISH: Cabinet exterior, including door, shall be a #3 uniform finish. Cavity interior shall be polished stainless steel.

CSA LISTING: Steamer shall be CSA (formerly CGA) design certified.

SANITATION: Steamer shall be designed and manufactured to meet NSF requirements and all known health codes. Steamer shall be NSF listed.

CONTROLS: Steamer controls shall include an on-off rocker switch; electronic timer, with continuous steam, timed steam and stop buttons; READY light which indicates when cavity is warm and ready for steaming.

PERFORMANCE FEATURES: Steam cavity shall be equipped with a side mounted convection fan and 18,000 BTU gas burner per 2-1/2 pan capacity steam reservoir generator. Stainless steel steam lid to implement waste removal of processed food waste. Cavity to reset to ready mode at conclusion of timed cook setting

ATMOSPHERIC STEAM GENERATING RESERVOIR:

Each steamer shall have a gas-heated steam generating reservoir to provide atmospheric steam to the cavity at a temperature of approximately 212° F. The high-efficiency steam generating reservoirs shall have water level sensors. Gas heaters shall have infrared burners with a firing rate of 54,000 BTU/hr.

PAN CAPACITY:

Pan Size	Per Cavity	Total
12 x 20 x 1"	6	12
12 x 20 x 2 1/2"	3	6
12 x 20 x 4"	2	4

INSTALLATION: Each steamer shall require natural or propane (specify) gas service via a 1/2 NPT gas supply line or approved equivalent. Each cavity shall have (2) 3/4" NH cold water supply line connections and a single 2-1/2" free venting drain connection. Each steamer shall require 115 Volt, single-phase electrical service.

WATER SUPPLY REQUIREMENTS:

Steamer must be connected to an on-site water supply. Water supply at 30 - 60 PSIG with flow at .75 - 1.5 GPM per cavity.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

6-Pan Boilerless Convection Steamer (3 pans per cavity), double-stacked, stand-mounted, stainless steel, self-contained, gas heated. (Model (2)SSB-3EF shown)



OPTIONS/ACCESSORIES:

- ☐ Prison package
- ☐ Field drain tempering kit
- ☐ Heat shield
- ☐ Caster kit for stand
- ☐ Flanged foot kit for stand
- ☐ Water treatment kit
- ☐ Water treatment replacement filter
- ☐ Gas quick disconnect
- ☐ Single water connection

SmartSteam100

146572 RevH

Revised 03/17

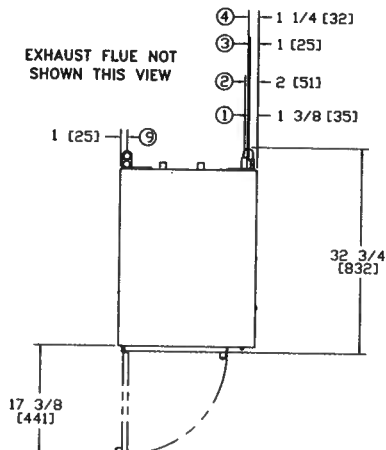


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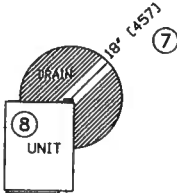
SERVICE CONNECTIONS & NOTES:

- ① DRAIN CONNECTIONS: 2 1/2" [64] TUBE FREE VENTING DO NOT CONNECT DIRECTLY TO DRAIN. ALLOW 2" AIR GAP
- ② GAS CONNECTION: 1/2" FPT ONE EACH UNIT MUST DELIVER 54,000 BTU'S MINIMUM EACH UNIT
- ③ WATER SUPPLY: (2) 3/4" MALE HOSE CONNECTION. 30-60 PSIG WITH A FLOW RATE OF 1.50 GPM. ONE EACH MAIN & CONDENSATE, PRESSURE REGULATOR REQUIRED FOR WATER PRESSURE OVER 60 PSI

- ④ ELECTRICAL CONNECTION: 120VAC, 60Hz, 15AMP CONDUIT SIZE: 13/16" HOLE
- ⑤ CLEARANCES:
EACH SIDE = 2" [51]
REAR = 6" [152]
- ⑥ DIMENSIONS IN BRACKETS [] ARE MM.
- ⑦ STEAM FREE ZONE: STEAMERS FLOOR DRAIN NOT TO BE LOCATED WITHIN ZONE. ALTERNATE EQUIPMENT THAT DRAIN CAUSING STEAM NOT TO BE DRAINED IN STEAM FREE ZONE
- ⑧ DO NOT INSTALL STEAMER DIRECTLY ABOVE STEAM VENTING FLOOR DRAINS
- ⑨ STEAM EXHAUST

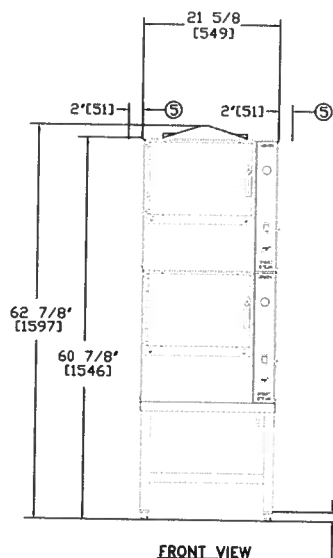
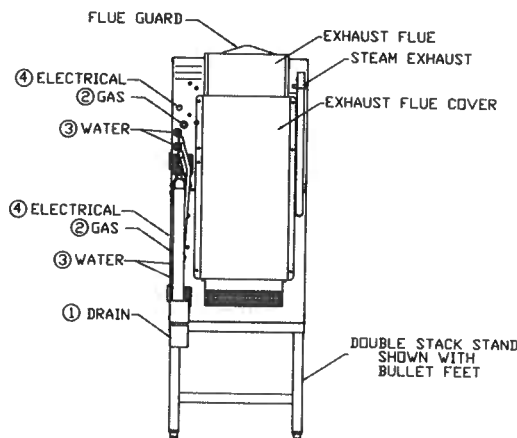


STEAM FREE ZONE
SEE NOTES

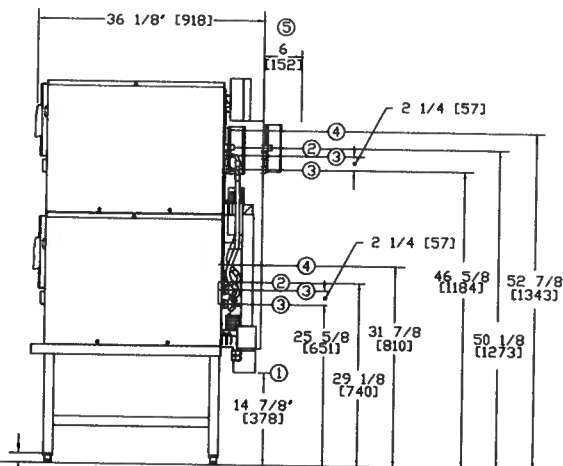


EACH COMPARTMENT	NATURAL GAS	PROPANE GAS
RECOMMENDED INCOMING GAS FEED RATE	5" WC (1.2 KPa) MIN. 14" WC (3.5 KPa) MAX.	12" WC (3 KPa) MIN. 14" WC (3.5 KPa) MAX.
GAS OPERATING PRESSURE	4.25" W.C.	10.5" W.C.
MAX. INPUT BTU/HR	54,000	54,000

REAR OF STEAMER



FRONT VIEW



SIDE VIEW

1 1/2 [38] MINIMUM
2 5/8 [67] MAXIMUM

(2) SSB-3G

146386 REV F



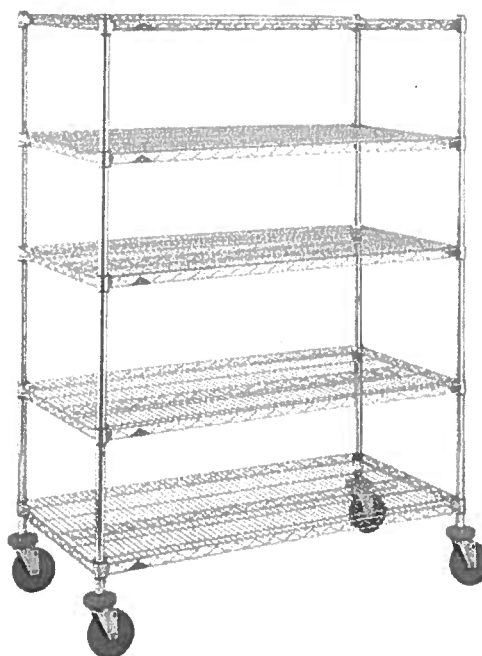
Item # _____

Job _____



SUPER ERECTA SHELF® WIRE SHELVING

- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
 - **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
 - **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal 3™ with Microban® antimicrobial product protection and stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
 - **Versatile:** Super Erecta Shelf® wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
 - **Fast, Secure Assembly:** SiteSelect™ Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
 - **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
 - **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
 - **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows maximum use of storage cube.
 - **Adjustable Feet:** Bolt levelers compensate for surface irregularities.
- Note:** Stainless stationary posts are equipped with stainless steel leveling feet.



*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



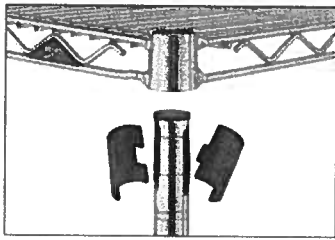
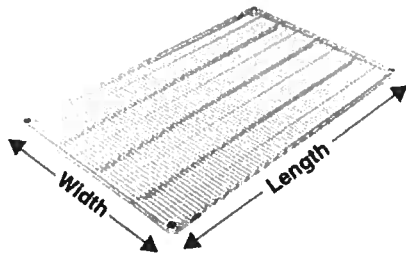
InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com



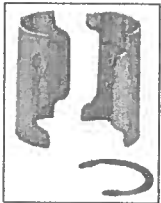


SUPER ERECTA SHELF® WIRE SHELVING

Wire Shelves



Split Sleeve



**Aluminum
Split Sleeve**

- **Metroseal 3:** Metro's proprietary epoxy coating contains Microban® antimicrobial product protection. Microban antimicrobial protects the epoxy coating from bacteria, mold, mildew, and fungus that cause odors, stains, and product degradation.
- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf
Replacements are available: Cat. No. 9985 (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications and autoclave applications.
Cat. No. 9986Z (bag of 4 with zinc C-rings)
Cat. No. 9986S (bag of 4 with stainless steel C-rings)
- Load capacity (evenly distributed) per shelf
Depths: 14" to 24" (355 to 610mm)
800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)
600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Load capacity (evenly distributed) per unit.
Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg)
Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings
- SUPER ERECTA SHELF meets Government Specifications MIL-S-40144E.

Model No. Super Erecta Brite	Model No. Chrome	Model No. Metroseal 3 with Microban®	Model No. Stainless	Nominal Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
1424BR	1424NC	1424NK3	1424NS	14x24	355x610	6	2.7
1430 BR	1430NC	1430NK3	1430NS	14x30	355x760	7	3.2
1436BR	1436NC	1436NK3	1436NS	14x36	355x914	8	3.6
1442BR	1442NC	1442NK3	1442NS	14x42	355x1066	9 1/2	4.3
1448BR	1448NC	1448NK3	1448NS	14x48	355x1219	10 1/2	4.7
1460BR	1460NC	1460NK3	1460NS	14x60	355x1524	14	6.3
1472BR	1472NC	1472NK3	1472NS	14x72	355x1829	17	7.7
1824BR	1824NC	1824NK3	1824NS	18x24	457x610	7	3.2
1830BR	1830NC	1830NK3	1830NS	18x30	457x760	8	3.6
1836BR	1836NC	1836NK3	1836NS	18x36	457x914	9 1/2	4.3
1842BR	1842NC	1842NK3	1842NS	18x42	457x1066	11	5.0
1848BR	1848NC	1848NK3	1848NS	18x48	457x1219	12	5.4
1854BR	1854NC	1854NK3	1854NS	18x54	457x1370	14 1/2	6.6
1860BR	1860NC	1860NK3	1860NS	18x60	457x1524	17	7.7
1872BR	1872NC	1872NK3	1872NS	18x72	457x1829	20	9.1
2124BR	2124NC	2124NK3	2124NS	21x24	530x610	8	3.6
2130BR	2130NC	2130NK3	2130NS	21x30	530x760	9	4.1
2136BR	2136NC	2136NK3	2136NS	21x36	530x914	11	5.0
2142BR	2142NC	2142NK3	2142NS	21x42	530x1066	12	5.4
2148BR	2148NC	2148NK3	2148NS	21x48	530x1219	14	6.4
2154BR	2154NC	2154NK3	2154NS	21x54	530x1370	16	7.3
2160BR	2160NC	2160NK3	2160NS	21x60	530x1524	18	8.2
2172BR	2172NC	2172NK3	2172NS	21x72	530x1829	24	10.9
2424BR	2424NC	2424NK3	2424NS	24x24	610x610	9	4.1
2430BR	2430NC	2430NK3	2430NS	24x30	610x760	11	5.0
2436BR	2436NC	2436NK3	2436NS	24x36	610x914	13	5.9
2442BR	2442NC	2442NK3	2442NS	24x42	610x1066	15	6.8
2448BR	2448NC	2448NK3	2448NS	24x48	610x1219	16	7.3
2454BR	2454NC	2454NK3	2454NS	24x54	610x1370	19	8.6
2460BR	2460NC	2460NK3	2460NS	24x60	610x1524	21	9.5
2472BR	2472NC	2472NK3	2472NS	24x72	610x1829	26	11.8

Note: 14" (355mm) deep units.

Free-standing units: Foot plates should be used and secured to the floor.

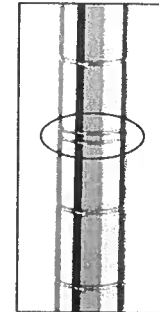
Mobile units: maximum allowable post height is 54" (1370mm).

SiteSelect™ Posts

Stationary Posts

Stationary posts are equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap. Leveling bolt can be adjusted 1/2" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts
Zinc Cat. No. RPF04-004 Stainless Steel Cat. No. RPF04-004C
- Replacement post cap for standard posts
Black Cat. No. RPC06-035



SiteSelect Posts
feature double
grooves every
8" (203mm) to
aid assembly.

Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
			(in.)	(mm)	(lbs.)	(kg)
7P			7 ³ / ₈	187	1/2	0.3
13P	13PK3	13PS	14 ³ / ₈	365	1	0.5
27P		27PS	28 ³ / ₈	720	1 ³ / ₄	0.75
33P	33PK3	33PS	34 ³ / ₈	873	2	0.9
54P	54PK3	54PS	54 ⁷ / ₁₆	1382	3	1.4
63P	63PK3	63PS	62 ⁷ / ₁₆	1585	3 ¹ / ₂	1.6
74P	74PK3	74PS	74 ¹ / ₂	1892	4	1.8
86P	86PK3	86PS	86 ¹ / ₂	2197	5	2.3
*96P			96 ¹ / ₂	2450	5 ¹ / ₂	2.5

*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.

Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
			(in.)	(mm)	(lbs.)	(kg)
27UP		27UPS	27 ³ / ₄	704	1 ³ / ₄	0.75
33UP	33UPK3	33UPS	33 ³ / ₄	857	2	0.9
54UP	54UPK3	54UPS	53 ¹³ / ₁₆	1366	3	1.4
63UP	63UPK3	63UPS	61 ¹³ / ₁₆	1570	3 ¹ / ₂	1.6
	70UPK3		69 ³ / ₄	1771	3 ³ / ₄	1.7
74UP	74UPK3	74UPS	73 ⁷ / ₈	1876	4	1.8
86UP	86UPK3	86UPS	85 ⁷ / ₈	2181	4 ¹ / ₂	2.0

Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications.
- Each includes a leveling/connecting bolt.

Model No. Chrome	Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(lbs.)	(kg)
54P-STKD	54PS-STKD	54 ⁷ / ₁₆	1382	3	1.4
63P-STKD	63PS-STKD	62 ⁷ / ₁₆	1585	3 ¹ / ₂	1.6
74P-STKD	74PS-STKD	74 ¹ / ₂	1892	4	1.8

Swedged Posts (For use with Stem Casters in Cart Wash Applications)

- Each post has an aluminum cap swedged into the top of the post.

Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(lbs.)	(kg)
33UPS-SW	33 ³ / ₄	857	2	0.9
54UPS-SW	53 ¹³ / ₁₆	1366	3	1.4
63UPS-SW	61 ¹³ / ₁₆	1570	3 ¹ / ₂	1.6

Special Length Posts

Special length cut posts are available. Consult your Metro representative for more information.

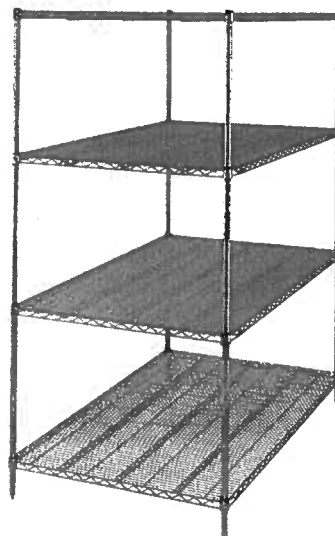
SUPER ERECTA SHELF® WIRE SHELVING



Super Wide Shelving

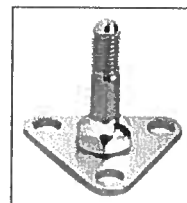
- **High-density Storage:** Super Wide™ shelves have a greater storage area for holding large quantities of supplies, especially large, bulky objects, providing maximum storage in minimum space.
- **Load Capacity** (evenly distributed) per shelf:
Depths: 30" and 36" (760 and 914mm)
600 lbs. (272kg) for lengths 48" (1219mm) or shorter.
400 lbs. (181kg) for lengths 54" (1370mm) or longer.

Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Nominal Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
3036NC	3036NK3	3036NS	30x36	760x914	15	6.8
3048NC	3048NK3	3048NS	30x48	760x1219	21	9.5
3060NC	3060NK3	3060NS	30x60	760x1524	26 1/2	11.8
3072NC	3072NK3	3072NS	30x72	760x1829	31	14.0
3636NC	3636NK3	3636NS	36x36	910x914	18	8.2
3648NC	3648NK3	3648NS	36x48	910x1219	23	10.4
3660NC	3660NK3	3660NS	36x60	910x1524	29	13.1
3672NC	3672NK3	3672NS	36x72	910x1829	34 1/2	15.4



Foot Plates

- Use to bolt units to the floor, or when a broader, more stable foot is desired. Foot plates also help to protect floors by distributing the point load of the shelving unit across a larger contact point.
- Foot plates (completely tightened) add 1/8" (3mm) to the specified heights of each stationary post on the table.
Zinc Cat. No. 9993Z
Stainless Steel Cat. No. 9993S



"S" Hook

- Used to add on shelving units with only two posts required. Order two per shelf level.
Cat. No. 9995Z



All Metro Catalog Sheets are available on our Web Site: www.metro.com



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North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741
Fax: 570-825-2852

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Information and specifications are subject to change without notice. Please confirm at time of order.

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For Product Information:
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Latin America: 1.561.333.3824
Europe: +31.76.587.7550

Asia/Pacific: +65.6567.8003
Middle East/Africa: +971.4.811.8286



SANITATION CERTIFIED HIGH PERFORMANCE 7

Ambient (Unheated) Air Curtain

Data Sheet

For Door Heights To 7' (insect control)

STANDARD CONSTRUCTION

- EPH Listed per NSF 37
- 14" high x 15" deep
- 3/4 hp single speed motor(s)
- White aluminum exterior cover (Optional: Custom Color or Stainless)
- Wall Mounting (Optional: Top)



Berner International Corporation certifies that the air curtains shown herein are licensed to bear the AMCA Seal. The ratings shown are based on tests and procedures performed in accordance with AMCA Publication 211 and comply with the requirements of the AMCA Certified Ratings Program. Rated data shown is for base (unheated) units. The AMCA Certified Ratings Seal applies to airflow rate, average outlet velocity, outlet velocity uniformity, velocity projection and power rating at free delivery only.

5 Year
Limited
Warranty



for outdoor use



Air Curtain Fans
for ANSI/NSF37
Customer Entry
maximum mounting
height is 7'

MODEL	Nozzle Width (in)	Max Vel. at Nozzle (fpm)	Avg. Outlet Vel. (fpm)	Air Volume (cfm)	Outlet Vel. Uniformity	Power Rating (kW)	Motor(s) @ hp	Net Wt. (lbs)
SHC07-1036A	36.00	5,917	2,071	1,812	72%	0.68	1 @ 3/4	50
SHC07-1042A	42.00	4,418	1,716	1,752	79%	0.75	1 @ 3/4	52
SHC07-1048A	48.00	3,815	1,613	1,882	55%	0.73	1 @ 3/4	53
SHC07-2060A	60.00	3,963	1,869	2,726	74%	1.18	2 @ 3/4	70
SHC07-2072A	72.00	5,917	2,071	3,624	72%	1.36	2 @ 3/4	84
SHC07-2084A	87.00	4,418	1,657	3,504	79%	1.50	2 @ 3/4	104
SHC07-2096A	99.00	3,815	1,564	3,764	55%	1.46	2 @ 3/4	106
SHC07-3108A	114.00	5,917	1,962	5,436	72%	2.04	3 @ 3/4	150
SHC07-3120A	116.50	4,418	1,899	5,376	72%	2.11	3 @ 3/4	152

NOTE: Operation at 50 Hz will generate approximately a 17% reduction in air performance.

See sheet EP-310 for amp draws/total load requirements.

VELOCITY PROFILE: Model SHC07-1036A

Distance from Nozzle (in)	40	60	80
Core Velocity (fpm)	2133	1533	1303

MODEL NUMBER CONFIGURATION SHC07-1 036 A A-B-SS

Series	# of Motors	Opening Width	Heat	Voltage	Opt. Switch	Opt. Cabinet Finish
SHC07	1, 2	036" - 120"	A=Ambient	*A=120/1/60 B=208/1/60 J=240/1/60 V=220/1/50	Built-In Switch	SS=Stainless Steel CC=Custom Color

*Suitable for 50hz
Consult Factory
for other voltages

Sound level measured 10' (3m) from the unit in free field:
1 & 2 motor(s): 66 dBA & 69 dBA

Sound data is not AMCA certified.

Berner reserves the right to alter specifications without prior notice.

www.berner.com Berner International Corporation 800.245.4455
111 Progress Ave. / New Castle / PA / 16101 / USA

DS-310
January, 2015

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SANITATION CERTIFIED HIGH PERFORMANCE 7

Ambient (Unheated) Air Curtain
Electrical Performance Sheet

120/1/60 (voltage code A) MOTOR AMP DRAW = 7.5 each				208/1/60 (voltage code B) or 220/1/50 (voltage code V) MOTOR AMP DRAW = 3.8 each				240/1/60 (voltage code J) MOTOR AMP DRAW = 3.8 each			
MODEL	# CKTS	AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT	# CKTS	AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT	# CKTS	AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT		
SHC07-1036A SHC07-1042A SHC07-1048A	1	7.5	15	1	3.8	15	1	3.8	15		
SHC07-2060A SHC07-2072A SHC07-2084A SHC07-2096A	1	15.0	20	1	7.6	15	1	7.6	15		
SHC07-3108A SHC07-3120A	1	22.5	30	1	11.4	15	1	11.4	15		

480/3/60 (voltage code Z) MOTOR AMP DRAW = 1.8 each				600/3/60 (voltage code Q) MOTOR AMP DRAW = 1.5 each		
MODEL	# CKTS	AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT	# CKTS	AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT
SHC07-1036A SHC07-1042A SHC07-1048A	1	1.8	15	1	1.5	15
SHC07-2060A SHC07-2072A SHC07-2084A SHC07-2096A	1	3.6	15	1	3.0	15
SHC07-3108A SHC07-3120A	1	5.4	15	1	4.5	15

Berner reserves the right to alter specifications without prior notice.

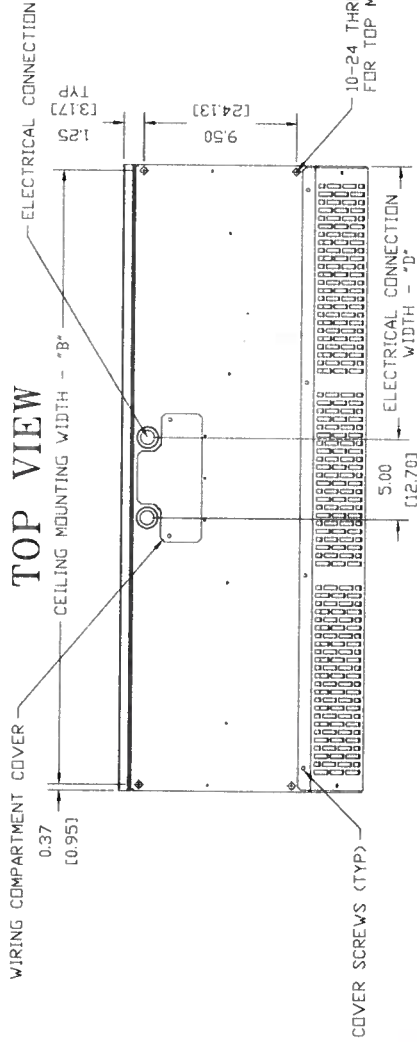
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111 Progress Ave. / New Castle / PA / 16101 / USA

EP-310
January, 2015

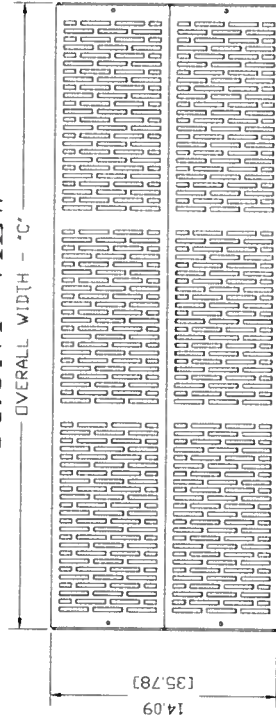
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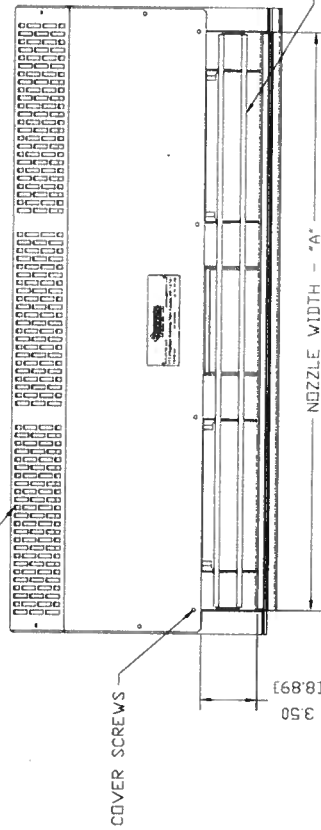
AMBIENT SYSTEM



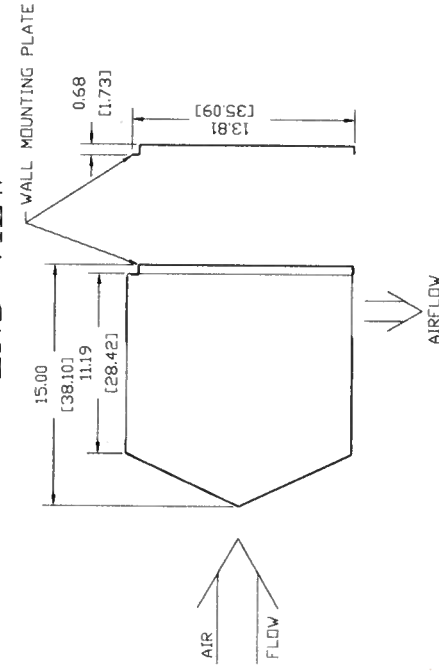
FRONT VIEW



BOTTOM VIEW



END VIEW



NOTES:

- 1 AIR CURTAIN MUST BE INSTALLED SO AIR STREAM IS NOT OBSTRUCTED WHEN DEFLECTED 20° TO EITHER SIDE OF C.
- 2 ELECTRICAL CONNECTIONS TO BE FLEXIBLE.
- 3 FIELD VERIFY DIMENSIONS.
- 4 ANCHORS TO SUPPORTING STRUCTURE BY OTHERS.
- 5 ADEQUACY OF SUPPORTING STRUCTURE IS TO BE VERIFIED BY A PROFESSIONAL STRUCTURAL ENGINEER.
- 6 LETTER "A" IN MODEL NUMBER DESIGNATES AMBIENT UNIT.
- 7 DIMENSIONS IN INCHES (CENTIMETERS).



MODEL	NOZZLE WIDTH "A"	MOUNTING WIDTH "B"	UNIT WIDTH "C"	ELECTRIC WIDTH "D"
SHC07-1036A	36.00 [91.44]	38.25 [97.16]	39.00 [99.06]	17.00 [43.18]
SHC07-1042A	42.00 [106.68]	44.25 [112.40]	45.00 [114.30]	20.00 [50.80]
SHC07-1048A	48.00 [121.92]	50.25 [127.64]	51.00 [129.54]	23.00 [58.42]
SHC07-2060A	60.00 [152.40]	62.25 [158.12]	63.00 [160.02]	19.00 [48.26]
SHC07-2072A	72.00 [182.88]	74.25 [188.60]	75.00 [190.50]	17.00 [43.18]
SHC07-2084A	86.88 [220.66]	89.13 [226.38]	89.88 [228.28]	20.75 [52.71]
SHC07-2096A	98.88 [251.14]	101.13 [257.18]	101.88 [258.76]	23.75 [60.33]
SHC07-3096A	98.88 [251.14]	101.13 [257.18]	101.88 [258.76]	15.50 [39.37]
SHC07-3108A	110.88 [281.62]	113.13 [287.38]	113.88 [289.24]	17.50 [44.45]
SHC07-3120A	116.25 [295.28]	118.50 [300.99]	119.25 [302.90]	18.38 [46.67]

PROJECT	SHC07-AMB	TITLE	BERNER
LOCATION	140CT14	DATE	140CT14
ARCHITECT	D. JOHNSON	BY	D. JOHNSON
ENGINEER		REPLACES	
		BY	
			BERNER INTERNATIONAL CORP.



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Hand Sink, model HSA-10. Constructed of type 304 stainless steel, all-welded with deep-drawn positive drain sink bowl, inverted "V" edge to prevent spillage and basket drain. Unit less faucet.

Eagle Hand Sink, model HSA-10-F. Features the same as sink #HSA-10, plus splash mounted gooseneck faucet.

Eagle Hand Sink, model HSA-10-FA. Features the same as sink #HSA-10, plus p-trap, tailpiece, and splash mounted gooseneck faucet.

Eagle Hand Sink, model HSA-10-FAW. Features the same as sink #HSA-10, plus p-trap, tailpiece, and splash mounted gooseneck faucet with wrist handles.

Eagle Hand Sink, model HSA-10-FL. Constructed of type 304 stainless steel, all-welded with deep-drawn positive drain sink bowl, inverted "V" edge to prevent spillage, polymer lever drain, and splash mounted gooseneck faucet.

Eagle Hand Sink, model HSA-10-FO. Features the same as sink #HSA-10-FL, plus polymer lever drain includes overflow.



#HSA-10-F

Traditional Hand Sinks

MODELS:

- ☐ **HSA-10**
- ☐ **HSA-10-F**
- ☐ **HSA-10-FAW**
- ☐ **HSA-10-FA**
- ☐ **HSA-10-FL**
- ☐ **HSA-10-FO**

Design & Construction Features

- Heavy gauge type 304 stainless steel all-welded construction.
- Inverted "V" edge rim retards spillage.
- Unique deep-drawn positive-drain bowl assures complete drainage to meet the most stringent health code requirements.
- Water inlet: ½" (13mm) NPS.
- Drain outlet: 1½" (38mm) NPS.
- Six models to choose from.

Options / Accessories

- ☐ P-trap
- ☐ Tail piece
- ☐ End splashes
- ☐ Front skirt
- ☐ Side mount wall bracket
- ☐ MICROGARD®* antimicrobial protection

* For hand sinks #HSA-10, HSA-10-F, HSA-10-FA, and HSA-10-FAW

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our **SpecFAB® Division**.

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: quotes@eaglegrp.com

Certifications / Approvals



AUTOQUOTES



EG20.40 Rev. 02/13

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

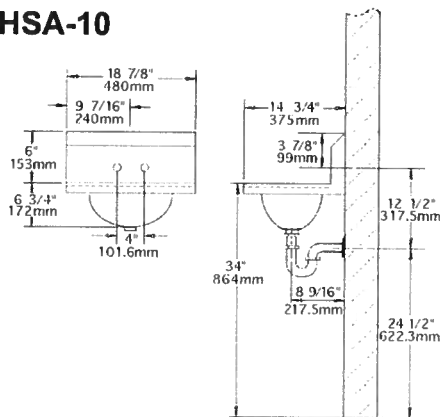
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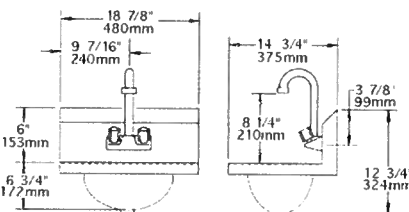
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 Project No.: _____
 S.I.S. No.: _____

Traditional Hand Sinks

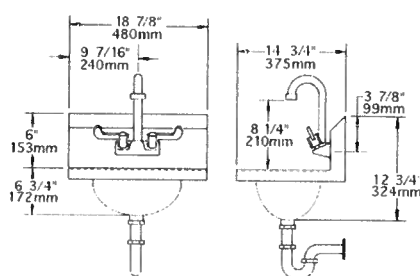
HSA-10



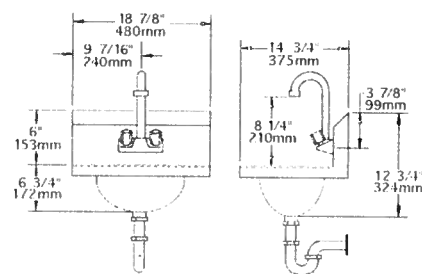
HSA-10-F



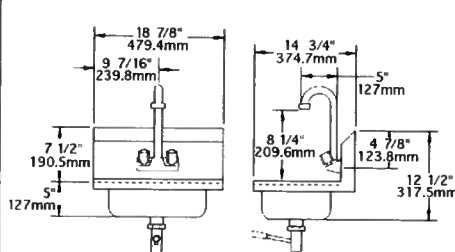
HSA-10-FAW



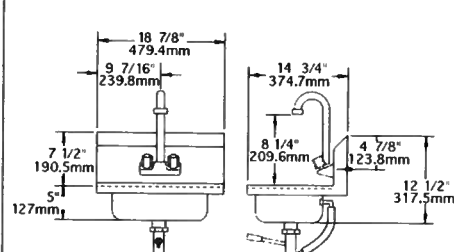
HSA-10-FA



HSA-10-FL



HSA-10-FO



model #	includes	bowl size		overall size		weight lbs. kg	
		width in.	length x depth mm	width in.	length x height mm		
HSA-10 *	4" (102mm) centerline faucet holes, basket drain	9 1/4"	13 1/2" x 6 1/4" 248 x 343 x 173	14 3/4"	18 1/8" x 12 1/4" 376 x 480 x 324	10	4.5
HSA-10-F	faucet, basket drain	9 1/4"	13 1/2" x 6 1/4" 248 x 343 x 173	14 3/4"	18 1/8" x 12 1/4" 376 x 480 x 324	12	5.2
HSA-10-FA	faucet, p-trap, tail piece, basket drain	9 1/4"	13 1/2" x 6 1/4" 248 x 343 x 173	14 3/4"	18 1/8" x 12 1/4" 376 x 480 x 324	14	6.4
HSA-10-FAW	faucet w/wrist handles, p-trap, tail piece, basket drain	9 1/4"	13 1/2" x 6 1/4" 248 x 343 x 173	14 3/4"	18 1/8" x 12 1/4" 376 x 480 x 324	14	6.4
HSA-10-FL	faucet, polymer lever drain	10"	14" x 5" 254 x 256 x 127	14 3/4"	18 1/8" x 12 1/4" 376 x 480 x 318	15	6.6
HSA-10-FO	faucet, polymer lever drain w/overflow	10"	14" x 5" 254 x 256 x 127	14 3/4"	18 1/8" x 12 1/4" 376 x 480 x 318	13	5.9

* To order hand sink with no faucet holes, add suffix "-NH" to model number (example: HSA-10-NH).

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 Rev. 02/13



SS SERIES FOOD WASTE DISPOSERS

Food waste disposers are a hygienic and environmentally sustainable way to manage pre- and post-consumer scraps in a foodservice establishment. The SS Series disposers are ideal for heavy-duty applications such as restaurants, schools and universities, healthcare facilities and hospitals, and government facilities.

PRODUCT FEATURES & SPECIFICATIONS

SS-SERIES

- Whether you serve 25 or 2,500 people, there is an InSinkErator disposer that's designed for your operation. From the small-capacity SS-100™ model to our large-capacity SS-1000™ workhorse, InSinkErator disposers deliver superior performance, quiet operation, maximum energy efficiency, and reliable service.

SYSTEM OVERVIEW

- Stainless steel and chrome-plated finish
- Corrosion-resistant, stainless steel grind chamber
- Heavy-duty induction motor with built-in thermal overload protection
- Enclosure provides protection against outside moisture with controlled power air flow to cool motor
- Cast-nickel, chrome-alloy stationary and rotating shredding elements
- Double-tapered Timken roller bearings provide a shock-absorbing cushion
- Triple lip seal protects motor from water damage
- Secondary spring-loaded oil seal provides double protection against water and loss of grease

CLEANING

- Disposers are easy to clean and maintain
- Wipe down exterior surfaces with a wet cloth
- Use warm soapy water on the splashguard



1
YEAR
ON-SITE
PARTS & LABOR
WARRANTY

Commercial Disposer Sizing Chart

To determine the proper size disposer, use this recommended sizing chart. Sizing recommendations are given in general terms; actual capacities vary depending on the volume and type of food waste.

Volume Processed / Application		High Buffet/Cafeteria Government	Medium Full Service Restaurant	Low Limited Service Restaurant/Café/ Fast Casual	Light Majority Fruits & Vegetables	Medium 50/50 Mixture	Heavy Majority Meats & Seafood
		SS-300	SS-300/ SS-500	SS-500	SS-500/ SS-1000	SS-500/ SS-1000	
		SS-200	SS-300	SS-300/ SS-500	SS-500	SS-500/ SS-1000	
		SS-100	SS-200	SS-300	SS-300/ SS-500	SS-1000	
		SS-100	SS-100	SS-200	SS-300	SS-300/ SS-500	
Food Waste Composition							

A complete collection of our product drawings is available for download at the InSinkErator Revit/CAD Library, which can be found at www.insinkerator.com/foodservice. Product information is also accessible on **The KCL CADalog**. More information is available from KCL at www.kclcad.com.



4700 21st STREET
RACINE, WI 53406
TEL: 800-845-8345
FAX: 262 554-3620

www.insinkerator.com/foodservice



The Emerson logo is a trademark and a service mark of Emerson Electric Co.



WHAT'S INCLUDED

- Base disposer: 1 mounting gasket
- Disposer packages: 1 mounting/bowl assembly, 1 electrical control, 1 syphon breaker, 1 solenoid valve, and 1 flow control valve (the standard flow control valve will be sent with the unit unless the optional valve is specified)

MODEL & HORSEPOWER/ELECTRICAL REQUIREMENTS (CHOOSE ONE)

Small Capacity Disposers



☐ **SS-100**
1 HP

Water Usage:

- ☐ 115/208-230V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, **cULus**
☐ 208-230/460V, 60 Hz, 3 Ph, 2.0/2.4/1.2 amps, **cULus**

- ☐ 120/208-240V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, **NOM**
☐ 100/200-230V, 50/60 Hz, 1 Ph, 10.4/5.2/5.4 amps

☐ 5 GPM (18.9 LPM) standard water flow

☐ 3 GPM (11.4 LPM) reduced water flow (optional)

Medium Capacity Disposer



☐ **SS-200**
2 HP

Water Usage:

- ☐ 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, **cULus**
☐ 208-230/460V, 60 Hz, 3 Ph, 3.6/4.4/2.2 amps, **cULus**
☐ 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, **cULus**, **short body**

- ☐ 208-230/460V, 60 Hz, 3 Ph, 3.6/4.4/2.2 amps, **cULus**, **short body**
☐ 208-240/460V, 60 Hz, 3 Ph, 3.6/4.4/2.2 amps, **NOM**

☐ 7 GPM (26.5 LPM) standard water flow

☐ 5 GPM (18.9 LPM) reduced water flow (optional)

Large Capacity Disposers



☐ **SS-300**
3 HP

Water Usage:

- ☐ 208-230/460V, 60 Hz, 3 Ph, 6.0/7.4/3.7 amps, **CUL**
☐ 208-230/460V, 60 Hz, 3 Ph, 6.0/7.4/3.7 amps, **CUL**, **short body**
☐ 208-230/460V, 60 Hz, 3 Ph, 7.0/8.6/3.7 amps, **NOM**

- ☐ 415V, 50 Hz, 3 Ph, 4.9 amps
☐ 220V, 50 Hz, 3 Ph, 7.2 amps
☐ 380V, 50/60 Hz, 3 Ph, 4.1/3.0 amps

☐ 7 GPM (26.5 LPM) reduced water flow (optional)

☐ **SS-500**
5 HP

Water Usage:

- ☐ 208-230/460V, 60 Hz, 3 Ph, 8.6/8.8/4.4 amps, **CUL**
☐ 208-230/460V, 60 Hz, 3 Ph, 8.6/8.8/4.4 amps, **CUL**, **short body**
☐ 230/460V, 50 Hz, 3 Ph, 9.0/4.5 amps

- ☐ 415V, 50 Hz, 3 Ph, 6.0 amps
☐ 380V, 50 Hz, 3 Ph, 8.9 amps

☐ 7 GPM (26.5 LPM) reduced water flow (optional)

☐ **SS-1000**
10 HP

Water Usage:

- ☐ 208-230/460V, 60 Hz, 3 Ph, 11.0/13.0/6.5 amps, **CUL**
☐ 208-230/460V, 60 Hz, 3 Ph, 11.0/13.0/6.5 amps, **CUL**, **short body**

☐ 10 GPM (37.9 LPM) standard water flow

DISPOSER MOUNTING ASSEMBLIES (CHOOSE ONE)

Sink Collar Mounts



- ☐ **#5 Sink Flange Kit**
for 3-1/2"–4" (88.9 mm–101.6 mm) sink opening (support legs are recommended)
#5 adaptors only available on small and medium capacity disposers.



- ☐ **#6 Collar Adaptor Kit**
for welding into trough, for 6-5/8" (168.3 mm) opening, includes splash baffle



- ☐ **#7 Collar Adaptor Kit**
for welding into sink, for 6-5/8" (168.3 mm) opening, includes splash baffle and stopper

Sink Bowl Mounts

Bowl Size

- ☐ 12" (304.8 mm) with one adjustable water nozzle
☐ 15" (381.0 mm) with one adjustable water nozzle
☐ 18" (457.2 mm) with two adjustable water nozzles

Kit Type



- ☐ **Type A Sink Bowl Assembly**
- bowl
 - water nozzle(s)
 - bowl cover
 - splash baffle








- ☐ **Type B Sink Bowl Assembly**
- bowl
 - water nozzle(s)
 - silver guard
 - splash baffle



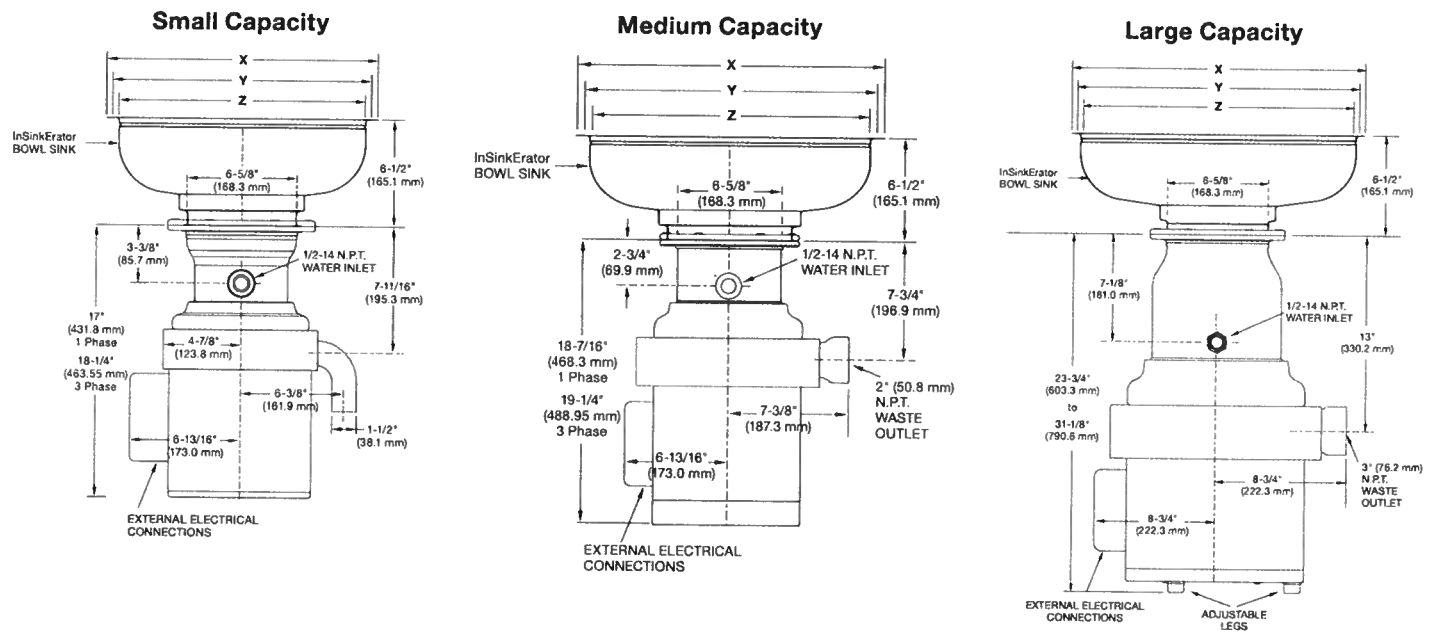
- ☐ **Type C Sink Bowl Assembly**
- bowl
 - water nozzle(s)
 - splash baffle

ELECTRICAL CONTROLS (CHOOSE ONE)

<input type="checkbox"/> AS-101 Control Center AquaSaver®	<input type="checkbox"/> CC-101 Control Center	<input type="checkbox"/> CC-202 Control Center	<input type="checkbox"/> Manual Reverse Switch	<input type="checkbox"/> Manual Switch
				
<ul style="list-style-type: none"> Automatically changes direction Stainless-steel housing Automatic shut-off with power loss Line disconnect Programmable post-flush Timed run Automatically regulates water flow to grind load 	<ul style="list-style-type: none"> Automatically changes direction Stainless-steel housing Automatic shut-off with power loss Line disconnect Programmable post-flush Timed run 	<ul style="list-style-type: none"> Automatically changes direction Stainless-steel housing Automatic shut-off with power loss 	<ul style="list-style-type: none"> Manually changes direction Stainless-steel housing Automatic shut-off with power loss 	<ul style="list-style-type: none"> Single direction Polycarbonate housing Automatic shut-off with power loss

DISPOSER DIMENSIONS

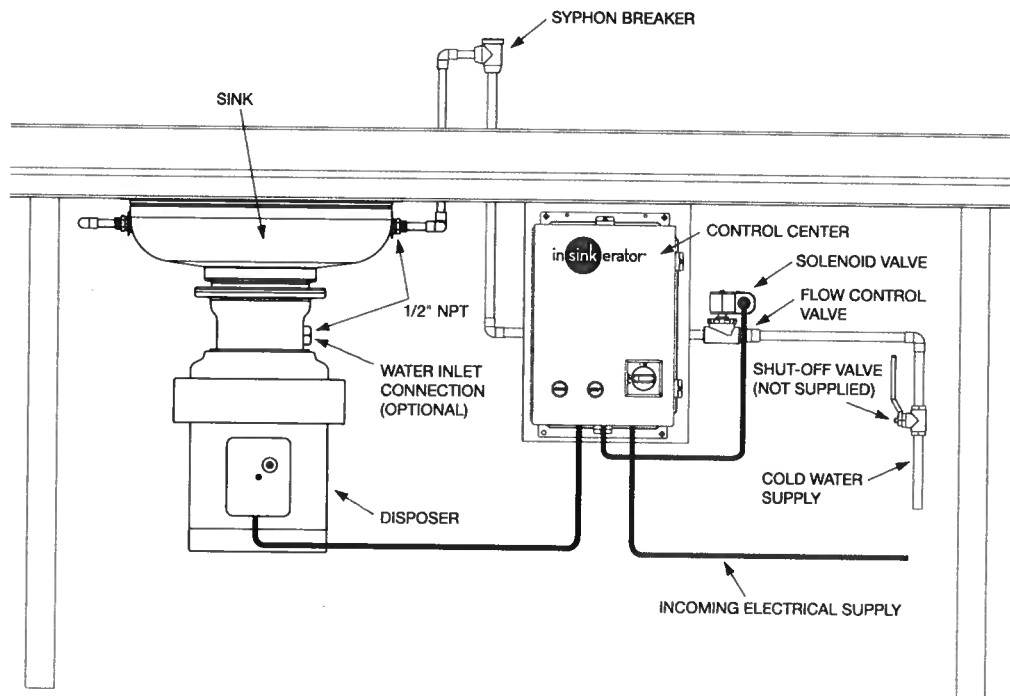
Standard models shown. A short body model is available on medium and large capacity disposers. Short body models reduce overall height by 1" (25.4 mm) on medium capacity disposers and by 3" (76.2 mm) on large capacity disposers.



If mounting directly to a sink, use dimension chart below for adaptor height in place of InSinkErator bowl sink height.
IMPORTANT: #5 adaptors only available on small and medium capacity disposers.

Bowl Mounts	Flange O.D. X	Work Table Hole Y	Flange I.D. Z	Height
12" (304.8 mm)	13-1/2" (342.9 mm)	12-1/4" (311.2 mm)	12" (304.8 mm)	6-1/2" (165.1 mm)
15" (381 mm)	16-1/2" (419.1 mm)	15-1/4" (387.4 mm)	15" (381.0 mm)	6-1/2" (165.1 mm)
18" (457.2 mm)	19-1/2" (495.3 mm)	18-1/4" (463.6 mm)	18" (457.2 mm)	6-1/2" (165.1 mm)
Collar Mounts	X	Y	Z	Height
#5	Fits Standard Sink Opening: 3-1/2" – 4" (88.9 mm – 101.6 mm)			2-3/4" (69.9 mm)
#6	7-13/16" (198.4 mm)	6-7/8" (174.6 mm)	6-5/8" (168.3 mm)	1-3/16" (30.2 mm)
#7	9-1/8" (231.8 mm)	7-7/8" (200.0 mm)	7-5/8" (193.7 mm)	2-1/16" (52.4 mm)

TYPICAL INSTALLATION - BOWL



REPLACING A COMPETITIVE DISPOSER

- Refer to the Mounting Adaptor Guide or Video for adaptors that fit competitor sink bowls or cones.
- Have sink bowl/cone type with appropriate dimensions available when contacting Customer Service with questions or to place an order.

SAMPLE SPECIFICATION

InSinkErator Food Waste Disposer. Food waste grinding system with _____ HP disposer, _____ control panel. _____ Volts, _____ Hz, _____ Phase operation. _____ disposer mount. Syphon breaker with 1/2" NPT connections; flow control valve; (1) 24V water solenoid.

PROJECT INFORMATION

Item Number: _____

Quantity: _____

Manufacturer: InSinkErator

Project: _____

Address: _____

City/State/Zip: _____

Contact: _____

Phone: _____

Installer: _____

Contact: _____

Phone: _____

Model Number: _____

Electrical

Requirements:

_____ volts _____ phase

Dealer: _____

City/State/Zip: _____

Contact: _____

Phone: _____

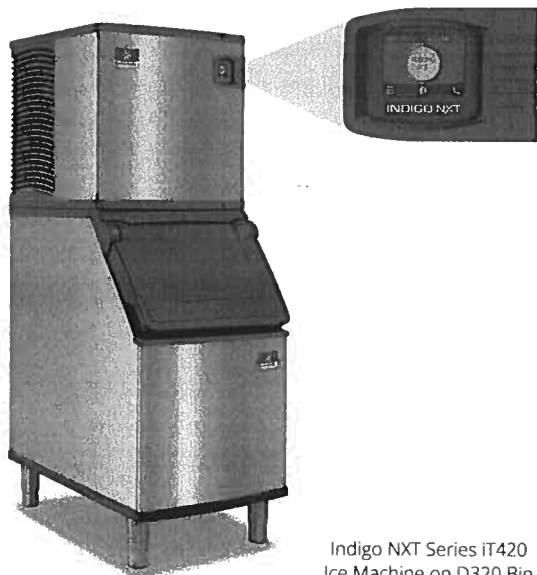
Consultant: _____

Contact: _____

Phone: _____

iT0420 Ice Cube Machine

Models

☐ IDT0420A ☐ IYT0420A ☐ IDT0420W ☐ IYT0420W


Indigo NXT Series iT420
Ice Machine on D320 Bin

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

- **New levels of Performance** – Showcasing an average of 41% lower energy consumption, 21% reduction in in potable water usage and a 34% reduction in condenser water usage. This translates into lower cost of ownership over the life of your machine.
- **easyTouch[®] Display** – New icon based touch screen takes the guess work out of owning and operating an ice machine.
- **Programmable Ice Production** – Now its super easy to program your ice machine to be off at certain times of the day to save money with fluctuating electrical rates. Also programmable by daily ice production volume.
- **Easy to Clean Foodzone** – Hinge front door swing out for easy access. Removable water-trough, distribution tube, curtain, water probe and water pump for fast and efficient cleaning. Selected components are made with AlphaSan[®] antimicrobial.
- **Intelligent Diagnostics** – Provides 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** – Unique patented technology allows for reliable operation in challenging water conditions and environments
- **DuraTech[®] Exterior** – Provides superior corrosion resistant above stainless steel. Innovative clear-coat resists fingerprints and dirt making it easier to keep clean.
- Available **LuminIce[®] II Growth Inhibitor** – Controls the growth of bacteria and yeast within the Food zone keeping the machine cleaner longer. A new indicator in the display keeps you abreast of the operational status.



Ice Machine Electric

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

Minimum circuit ampacity:

Air-cooled: 11.3, 115v, 5.5 208-230v
Water-cooled: 10.6, 115v, 5.2 -208-230v

Maximum fuse size:

Air-cooled: 15 1ph
Water-cooled: 15 1ph

Specifications

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

Refrigerant:

R410A CFS - Free
Lowers global warming
by 48%

Operating Limits:

- Ambient Temperature Range:
40° to 110°F (4.4° to 43.3°C)
- Water Temperature Range:
40° to 90°F (4.4° to 32.2°C)
- Water Pressure Ice Maker
Water In:
Min. 20 psi (137.9 kPa)
Max. 80 psi (551.1 kPa)

Ice Shape



Half Dice
3/8" x 1 1/8" x 7/8"
(.95 x 2.86 x 2.22 cm)



Dice
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)





EV9324-01

Insurice Single-i2000² System

Delivers premium quality water for ice applications



Insurice Single-i2000² System: EV9324-01

i2000² Replacement Cartridge: EV9612-22

BENEFITS

Reduces water-related ice machine problems caused by scale build-up from dirt and dissolved minerals

New and improved Micro-Pure II media inhibits the growth of bacteria

Reduces chlorine taste and odor and other offensive contaminants

Self-contained scale inhibitor feed keeps ice machines functioning at full capacity

Reduces maintenance and service costs by reducing scale and clogging of distribution lines, evaporator plate and pump

Precoat submicron technology reduces dirt and particles as small as 1/2 micron in size and reduces possible health contaminants such as cysts

Sanitary cartridge replacement is simple, quick and clean. Internal filter parts are never exposed to handling or contamination

NSF Certified under NSF/ANSI Standards 42 and 53

INSTALLATION TIPS

Choose a mounting location suitable to support the full weight of the system when operating

Never use saddle valve for connection

Use 3/8" water line

Do not connect system to water-cooled condenser

Install vertically with cartridges hanging down and allow 2-1/2" clearance below the cartridge for easy cartridge replacement

Flush cartridges by running water through system for five minutes at full flow

OPERATION TIPS

Change cartridges on a regular 6 month preventative maintenance program

Change cartridges when capacity is reached or when pressure falls below 10 psi

Service flow rate must not exceed 1.67 gpm

Always flush the filter cartridge at time of installation and cartridge change

APPLICATION/SIZING

For ice machine applications

Most cubers up to 750 lbs./day

Most flakers up to 1,500 lbs./day

Rated Capacity: 9,000 gallons

SPECIFICATIONS

Overall Dimensions:

27.38"H x 6"W x 4"D

Inlet connection: 3/8"

Outlet connection: 3/8"

Service Flow Rate:

Maximum 1.67 gpm (6.3 Lpm)

Rated Capacity: 9,000 gallons

Pressure Requirements:

10 - 125 psi (0.7 - 8.6 bar), non-shock

Temperature: 35 - 100°F (2 - 38°C)

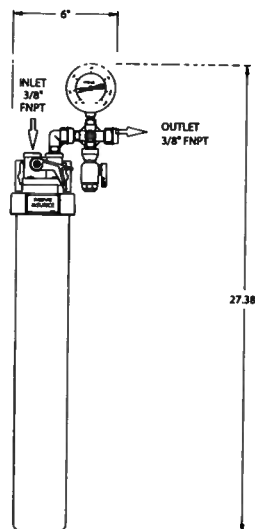
No electrical connection required

Shipping Weight: 6 lbs.

Operating Weight: 9 lbs.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

Insurice Single-i2000² System



WARRANTY

Everpure water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.



System Tested and Certified by NSF International against NSF/ANSI Standard 42 and 53 for the reduction of:

Standard No. 42: Aesthetic Effects
Chemical Unit
Taste and Odor Reduction
Chlorine Reduction
Mechanical Filtration Unit
Particulate Reduction, Class I:
99.9+% reduction of particles
one-half micron and larger in size
Standard No. 53: Health Effects
Mechanical Filtration Unit
Turbidity Reduction
Cyst Reduction
Asbestos Reduction

EVERPURE

EVERPURE, LLC
1040 Muirfield Drive
Hanover Park, Illinois 60133
Toll Free (800) 323-7873
Tel (630) 307-3000
Fax (630) 307-3030
<http://www.everpure.com>

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N.V. EVERPURE (EUROPE) S.A.
INDUSTRIEPARK WOLFSTEE
TOEKOMSTLAAN 30
B-2200 HERENTALS
BELGIUM
TEL 32-14-283500
FAX 32-14-283505

In Japan:
EVERPURE JAPAN LLC
HASHIMOTO MN BLDG. 7F
3-25-1 HASHIMOTO SAGAMIHARA-SHI
KANAGAWA 229-1103
JAPAN
TEL 81-(0)42-775-3011
FAX 81-(0)42-775-3015

Everpure, LLC
1040 Muirfield Drive
Hanover Park, IL 60133
Ph: 630-307-3000 Fax: 630-307-3030

Specification Sheet

Short Form Specifications

Eagle Spec-Master® Three-Compartment Sinks, model _____, Unit constructed of 14/304, 18-8 stainless steel throughout. Sink bowls coved with a full $\frac{3}{4}$ " radius, and shall have a 14" water level. Drainboards, when required, shall be "V" creased for positive drainage. 9 $\frac{1}{2}$ " high backsplash with 1" upturn and tile edge. Legs to be 1 $\frac{1}{2}$ " O.D., stainless steel, with stainless steel gussets, stainless steel crossbracing and adjustable stainless steel bullet feet.



3-compartment sink
(faucets not included)

Options / Accessories

- | | |
|--|--|
| <input type="checkbox"/> Lever drain | <input type="checkbox"/> Faucets |
| <input type="checkbox"/> Lever drain with overflow | <input type="checkbox"/> Polyboard sink covers |
| <input type="checkbox"/> Twist handle drains | <input type="checkbox"/> Stainless steel sink covers |
| <input type="checkbox"/> Overflow hole | <input type="checkbox"/> Skirted front panel |
| <input type="checkbox"/> Sink kits | |

Assembly:

- Entire assembly is fuse-welded and planished, providing a one-piece seamless sink unit.
- Welded areas are high-speed belt blended to match adjacent surfaces with continuity of satin finish.
- All outside corners of assembly are bullnosed to provide safe, clean edges.
- Water supply is $\frac{1}{2}$ " (13mm) IPS for hot and cold lines.

EAGLE GROUP

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For custom configuration or fabrication needs, contact our **SpecFAB®** Division.
Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Item No.: _____
Project No.: _____
S.I.S. No.: _____

Spec-Master® FN Series Coved Corner Three-Compartment Sinks

MODELS:

- | | |
|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> FN2048-3-* | <input type="checkbox"/> FN2472-3-* |
| <input type="checkbox"/> FN2054-3-* | <input type="checkbox"/> FN2860-3-* |
| <input type="checkbox"/> FN2060-3-* | |

* See table on back for complete model numbers.

Top:

- Drainboards, backsplash and rolled rims are 14 gauge type 304 stainless steel.
- Drainboards, when provided, are integrally welded.
- All rolled edges are highlighted for enhanced appearance.
- 9 $\frac{1}{2}$ " high backsplash with 1" upturn and tile edge.
- 1 $\frac{1}{2}$ " (29mm) faucet holes** punched on 8" (203mm) centers.

Base:

- Legs: 1 $\frac{1}{2}$ " (41mm)-diameter stainless steel tubing with stainless steel gussets and fully adjustable stainless steel bullet feet.
- Crossbracing: Adjustable, 1 $\frac{1}{4}$ " (32mm)-diameter stainless steel; running left-to-right and front-to-back.
- Leg locations fall directly under sink bowls, providing increased stability and maximum weight support.
- Leg gussets welded to a die-cut heavy-gauge stainless steel reinforcing corner plate.
- Legs are crossbraced on all sides for increased stability.

Sink Bowls:

- 14 gauge type 304 stainless steel.
- 14" (356mm) water level, 17" (432mm) flood level.
- Sink compartments are coved on a full $\frac{3}{4}$ " (41mm) radius and constructed using state-of-the-art seamless welding techniques.
- Basket-type waste drain fits sink bowls' 3 $\frac{1}{2}$ " (89mm) opening and features 1 $\frac{1}{2}$ " (38mm) outlet.

** Three-compartment sinks with 20" x 16" (508 x 406mm) bowls have one set of faucet holes. All others feature two sets of faucet holes.

Certifications / Approvals



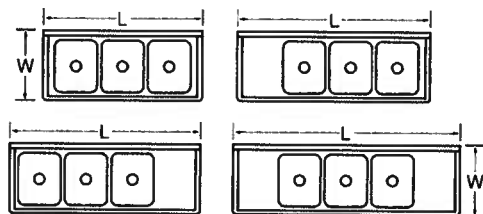
EG20.34 Rev. 04/10

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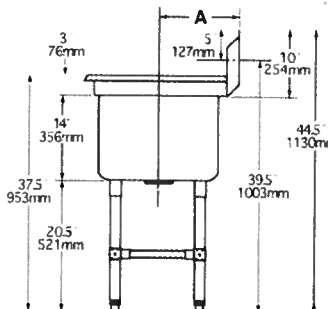
Item No.: _____
Project No.: _____
S.I.S. No.: _____

Spec-Master® FN Series Coved Corner Three-Compartment Sinks



Drain location for rough-in

bowl width	bowl length	Dimension A	
in. mm	in. mm	in.	mm
20" 508	16" 406	14"	356
20" 508	18" 457	14"	356
20" 508	20" 508	14"	356
24" 610	24" 610	16"	406
28" 711	20" 508	18"	457



model #	BOWL DIMENSIONS				DRAINBOARD			OVERALL DIMENSIONS				weight	
	width		length		quantity	length		width		length			
	in.	mm	in.	mm			in.	mm	in.	mm	in.	mm	lbs.
FN2048-3-14/3	20"	508	16"	406	0	-	-	27"	686	57"	1448	99	44.9
FN2048-3-18R or L-14/3	20"	508	16"	406	1	18"	457	27"	686	73 1/4"	1867	118	53.5
FN2048-3-18-14/3	20"	508	16"	406	2	18"	457	27"	686	90"	2286	137	61.7
FN2048-3-24R or L-14/3	20"	508	16"	406	1	24"	610	27"	686	79 1/2"	2019	124	56.2
FN2048-3-24-14/3	20"	508	16"	406	2	24"	610	27"	686	102"	2591	149	67.6
FN2048-3-30R or L-14/3	20"	508	16"	406	1	30"	762	27"	686	85 1/4"	2172	129	58.5
FN2048-3-30-14/3	20"	508	16"	406	2	30"	762	27"	686	114"	2896	159	72.1
FN2048-3-36R or L-14/3	20"	508	16"	406	1	36"	914	27"	686	91 1/2"	2324	134	60.8
FN2048-3-36-14/3	20"	508	16"	406	2	36"	914	27"	686	126"	3200	169	76.7
FN2054-3-14/3 *	20"	508	18"	457	0	-	-	27"	686	63"	1600	102	46.3
FN2054-3-18R or L-14/3 *	20"	508	18"	457	1	18"	457	27"	686	79 1/2"	2019	121	54.9
FN2054-3-18-14/3 *	20"	508	18"	457	2	18"	457	27"	686	96"	2438	140	63.5
FN2054-3-24R or L-14/3 *	20"	508	18"	457	1	24"	610	27"	686	85 1/2"	2172	127	57.6
FN2054-3-24-14/3 *	20"	508	18"	457	2	24"	610	27"	686	108"	2743	158	71.6
FN2054-3-30R or L-14/3 *	20"	508	18"	457	1	30"	762	27"	686	91 1/2"	2324	132	59.9
FN2054-3-30-14/3 *	20"	508	18"	457	2	30"	762	27"	686	120"	3048	162	73.5
FN2054-3-36R or L-14/3 *	20"	508	18"	457	1	36"	914	27"	686	97 1/2"	2477	137	62.1
FN2054-3-36-14/3 *	20"	508	18"	457	2	36"	914	27"	686	132"	3358	172	78.0
FN2060-3-14/3 *	20"	508	20"	508	0	-	-	27"	686	69"	1753	114	51.7
FN2060-3-18R or L-14/3 *	20"	508	20"	508	1	18"	610	27"	686	85 1/2"	2172	133	60.3
FN2060-3-18-14/3 *	20"	508	20"	508	2	18"	457	27"	686	102"	2591	152	68.9
FN2060-3-24R or L-14/3 *	20"	508	20"	508	1	24"	610	27"	686	91 1/2"	2324	139	63.1
FN2060-3-24-14/3 *	20"	508	20"	508	2	24"	610	27"	686	114"	2896	164	74.4
FN2060-3-30R or L-14/3 *	20"	508	20"	508	1	30"	762	27"	686	97 1/2"	2477	144	65.3
FN2060-3-30-14/3 *	20"	508	20"	508	2	30"	762	27"	686	126"	3200	174	78.9
FN2060-3-36R or L-14/3 *	20"	508	20"	508	1	36"	914	27"	686	103 1/2"	2629	149	67.6
FN2060-3-36-14/3 *	20"	508	20"	508	2	36"	914	27"	686	138"	3505	184	83.5
FN2472-3-14/3 *	24"	610	24"	610	0	-	-	31"	787	81"	2057	127	57.6
FN2472-3-18R or L-14/3 *	24"	610	24"	610	1	18"	457	31"	787	97 1/2"	2477	146	66.2
FN2472-3-18-14/3 *	24"	610	24"	610	2	18"	457	31"	787	114"	2896	165	74.8
FN2472-3-24R or L-14/3 *	24"	610	24"	610	1	24"	610	31"	787	103 1/2"	2629	152	68.9
FN2472-3-24-14/3 *	24"	610	24"	610	2	24"	610	31"	787	126"	3200	177	80.3
FN2472-3-30R or L-14/3 *	24"	610	24"	610	1	30"	762	31"	787	109 1/2"	2769	157	71.2
FN2472-3-30-14/3 *	24"	610	24"	610	2	30"	762	31"	787	138"	3505	187	84.8
FN2472-3-36R or L-14/3 *	24"	610	24"	610	1	36"	914	31"	787	115 1/2"	2934	162	73.5
FN2472-3-36-14/3 *	24"	610	24"	610	2	36"	914	31"	787	150"	3810	197	89.4
FN2860-3-14/3 *	28"	711	20"	508	0	-	-	35"	889	69"	1753	130	59.0
FN2860-3-18R or L-14/3 *	28"	711	20"	508	1	18"	457	35"	889	85 1/2"	2172	149	67.6
FN2860-3-18-14/3 *	28"	711	20"	508	2	18"	457	35"	889	102"	2591	168	76.2
FN2860-3-24R or L-14/3 *	28"	711	20"	508	1	24"	610	35"	889	91 1/2"	2324	155	70.3
FN2860-3-24-14/3 *	28"	711	20"	508	2	24"	610	35"	889	114"	2896	180	81.6
FN2860-3-30R or L-14/3 *	28"	711	20"	508	1	30"	762	35"	889	97 1/2"	2477	160	72.6
FN2860-3-30-14/3 *	28"	711	20"	508	2	30"	762	35"	889	126"	3200	190	86.2
FN2860-3-36R or L-14/3 *	28"	711	20"	508	1	36"	914	35"	889	103 1/2"	2629	165	74.8
FN2860-3-36-14/3 *	28"	711	20"	508	2	36"	914	35"	889	138"	3505	200	90.7

* Features two sets of faucet holes.

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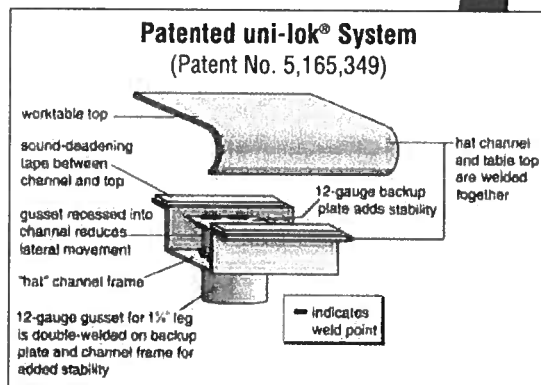
Specification Sheet

Short Form Specifications

Eagle worktables, Spec-Master® series, model _____.
Top constructed of 14/304 stainless steel with 1½" roll on front, 4½" backsplash, and sides turned down 90°. Adjustable undershelf constructed of 18/304 stainless steel with marine edge. Top reinforced with stainless steel hat channels and sound deadened. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. 1½"-diameter stainless steel legs, with stainless steel gussets and 1" stainless steel adjustable bullet feet.



worktable with backsplash
and adjustable undershelf



Patented uni-lok® System
(Patent No. 5,165,349)

Worktables with Backsplash and Stainless Steel Base with Undershelf —Spec-Master® Series

MODELS:

<input type="checkbox"/> T2424SE-BS	<input type="checkbox"/> T24108SE-BS	<input type="checkbox"/> T3072SE-BS	<input type="checkbox"/> T3660SE-BS
<input type="checkbox"/> T2430SE-BS	<input type="checkbox"/> T24120SE-BS	<input type="checkbox"/> T3084SE-BS	<input type="checkbox"/> T3672SE-BS
<input type="checkbox"/> T2436SE-BS	<input type="checkbox"/> T24132SE-BS	<input type="checkbox"/> T3096SE-BS	<input type="checkbox"/> T3684SE-BS
<input type="checkbox"/> T2448SE-BS	<input type="checkbox"/> T24144SE-BS	<input type="checkbox"/> T30108SE-BS	<input type="checkbox"/> T3696SE-BS
<input type="checkbox"/> T2460SE-BS	<input type="checkbox"/> T3030SE-BS	<input type="checkbox"/> T30120SE-BS	<input type="checkbox"/> T36108SE-BS
<input type="checkbox"/> T2472SE-BS	<input type="checkbox"/> T3036SE-BS	<input type="checkbox"/> T30132SE-BS	<input type="checkbox"/> T36120SE-BS
<input type="checkbox"/> T2484SE-BS	<input type="checkbox"/> T3048SE-BS	<input type="checkbox"/> T30144SE-BS	<input type="checkbox"/> T36132SE-BS
<input type="checkbox"/> T2496SE-BS	<input type="checkbox"/> T3060SE-BS	<input type="checkbox"/> T3648SE-BS	<input type="checkbox"/> T36144SE-BS

Tabletop

- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Top reinforced with welded-on hat channel.
- Sound-deadened between top and channels.
- 4½" (114mm)-high 90° backsplash with 1" (25mm) turn at 90°.
- 1½" (38mm)-diameter 180° rolled edge on front. Ends are turned down 90°, providing for flush installations when required.
- 14 gauge type 304 polished stainless steel.

Adjustable Undershelf

- Heavy gauge stainless steel.
- Gusset welded to each corner.
- Heavy duty marine edge design.

Legs—1½" (41mm)-diameter

- Tables 96" (2438mm) and longer come with six legs or more.
- Heavy gauge stainless steel.
- 1" (25mm) adjustable stainless steel feet.

Options / Accessories

- | | |
|--|--|
| <input type="checkbox"/> Drawer | <input type="checkbox"/> Duplex receptacles |
| <input type="checkbox"/> Lock | <input type="checkbox"/> Pot rack |
| <input type="checkbox"/> Casters | <input type="checkbox"/> Sink |
| <input type="checkbox"/> Stainless steel bullet feet | <input type="checkbox"/> Additional undershelf |
| <input type="checkbox"/> Overshelves | <input type="checkbox"/> Stabilizer Bar (for 30"- and 36"-wide tables) |
| <input type="checkbox"/> Power strip (for material handling) | |

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For custom configuration or fabrication needs, contact our **SpecFAB® Division**.
Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Certifications / Approvals



AUTOQUOTES



EG10.45C Rev. 01/12

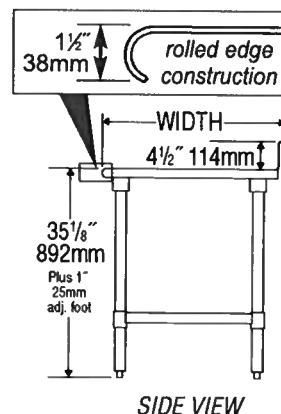
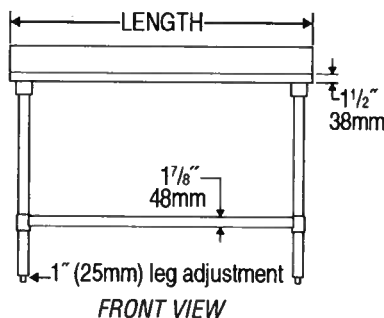
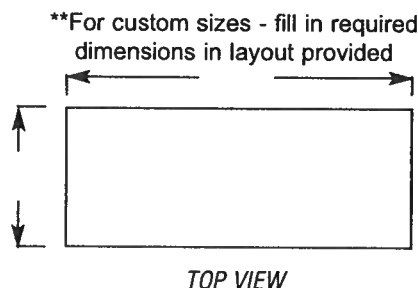
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Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Worktables with Backsplash and Stainless Steel Base with Undershelf—Spec-Master® Series



model #	# of legs	width		length		weight	
		in.	mm	in.	mm	lbs.	kg
T2424SE-BS	4	24"	610	24"	610	47	21.3
T2430SE-BS	4	24"	610	30"	762	53	24.0
T2436SE-BS	4	24"	610	36"	914	58	26.3
T2448SE-BS	4	24"	610	48"	1219	69	31.3
T2460SE-BS	4	24"	610	60"	1524	80	36.3
T2472SE-BS	4	24"	610	72"	1829	94	42.6
T2484SE-BS	4	24"	610	84"	2134	107	48.5
T2496SE-BS	6	24"	610	96"	2438	125	56.7
T24108SE-BS	6	24"	610	108"	2743	156	70.3
T24120SE-BS	6	24"	610	120"	3048	169	76.7
T24132SE-BS	8	24"	610	132"	3353	183	83.0
T24144SE-BS	8	24"	610	144"	3658	196	88.9
T3030SE-BS	4	30"	762	30"	762	55	24.9
T3036SE-BS	4	30"	762	36"	914	58	26.3
T3048SE-BS	4	30"	762	48"	1219	77	34.9
T3060SE-BS	4	30"	762	60"	1524	89	40.4
T3072SE-BS	4	30"	762	72"	1829	103	46.3
T3084SE-BS	4	30"	762	84"	2134	119	54.0
T3096SE-BS	6	30"	762	96"	2438	143	64.9
T30108SE-BS	6	30"	762	108"	2743	165	74.4
T30120SE-BS	6	30"	762	120"	3048	187	84.8
T30132SE-BS	8	30"	762	132"	3353	207	93.9
T30144SE-BS	8	30"	762	144"	3658	228	103.4
T3648SE-BS	4	36"	914	48"	1219	85	38.6
T3660SE-BS	4	36"	914	60"	1524	99	44.9
T3672SE-BS	4	36"	914	72"	1829	117	53.1
T3684SE-BS	4	36"	914	84"	2134	135	61.2
T3696SE-BS	6	36"	914	96"	2438	145	65.8
T36108SE-BS	6	36"	914	108"	2743	186	84.4
T36120SE-BS	6	36"	914	120"	3048	211	95.7
T36132SE-BS	8	36"	914	132"	3353	238	108.0
T36144SE-BS	8	36"	914	144"	3658	263	119.3

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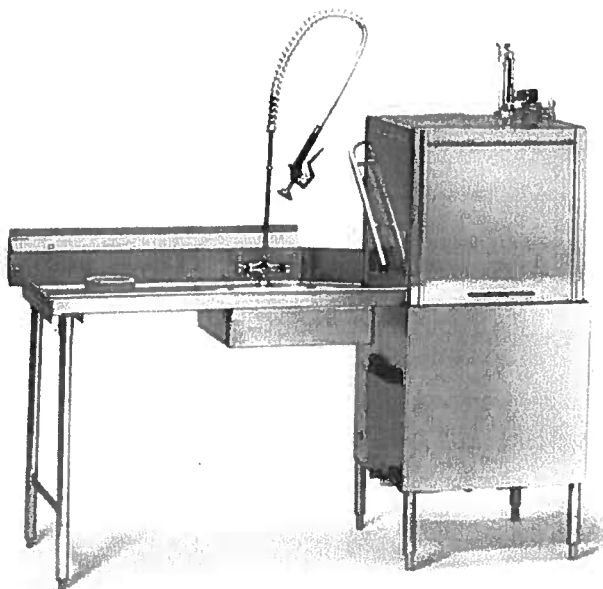


Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Soiled Dishtables, model _____. Top to be 16/430, 16/304, or 14/304 stainless steel with all seams welded, ground smooth, and polished. Front and ends to have 3"-high upturn with a 1½"-diameter rolled edge. Galvanized hat channels welded to underside. Backsplash is 8"-high. 20½" opening for dishwasher. 20" x 20" x 5" deep stainless steel prerinse sink with basket drain, hole for deck mounted prerinse spray, and rubber scrap block provided. Legs to be 1½" O.D. galvanized tubing with 1" diameter crossbracing and adjustable bullet feet (14/304 models come standard with stainless steel hat channels welded to underside of table, stainless steel crossbraced legs, and adjustable metal feet).



left-hand model shown with optional deck-mount prerinse unit (dishwasher not included)

Options / Accessories

- | | |
|--|--|
| <input type="checkbox"/> Rack slides | <input type="checkbox"/> Faucets |
| <input type="checkbox"/> Scrap basket | <input type="checkbox"/> Undershelf |
| <input type="checkbox"/> Scrap basket/
rack slide combo | <input type="checkbox"/> Stainless steel legs |
| <input type="checkbox"/> Prerinse unit | <input type="checkbox"/> Stainless steel gussets |
| | <input type="checkbox"/> Stainless steel feet |

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Item No.: _____

Project No.: _____

S.I.S. No.: _____

Soiled Dishtables— Straight Design

MODELS:

- | | | |
|---------------------------------------|---------------------------------------|--|
| <input type="checkbox"/> SDTL-30-16/4 | <input type="checkbox"/> SDTL-60-16/4 | <input type="checkbox"/> SDTL-96-16/4 |
| <input type="checkbox"/> SDTL-30-16/3 | <input type="checkbox"/> SDTL-60-16/3 | <input type="checkbox"/> SDTL-96-16/3 |
| <input type="checkbox"/> SDTL-30-14/3 | <input type="checkbox"/> SDTL-60-14/3 | <input type="checkbox"/> SDTL-96-14/3 |
| <input type="checkbox"/> SDTR-30-16/4 | <input type="checkbox"/> SDTR-60-16/4 | <input type="checkbox"/> SDTR-96-16/4 |
| <input type="checkbox"/> SDTR-30-16/3 | <input type="checkbox"/> SDTR-60-16/3 | <input type="checkbox"/> SDTR-96-16/3 |
| <input type="checkbox"/> SDTR-30-14/3 | <input type="checkbox"/> SDTR-60-14/3 | <input type="checkbox"/> SDTR-96-14/3 |
| <input type="checkbox"/> SDTL-36-16/4 | <input type="checkbox"/> SDTL-72-16/4 | <input type="checkbox"/> SDTL-108-16/4 |
| <input type="checkbox"/> SDTL-36-16/3 | <input type="checkbox"/> SDTL-72-16/3 | <input type="checkbox"/> SDTL-108-16/3 |
| <input type="checkbox"/> SDTL-36-14/3 | <input type="checkbox"/> SDTL-72-14/3 | <input type="checkbox"/> SDTL-108-14/3 |
| <input type="checkbox"/> SDTR-36-16/4 | <input type="checkbox"/> SDTR-72-16/4 | <input type="checkbox"/> SDTR-108-16/4 |
| <input type="checkbox"/> SDTR-36-16/3 | <input type="checkbox"/> SDTR-72-16/3 | <input type="checkbox"/> SDTR-108-16/3 |
| <input type="checkbox"/> SDTR-36-14/3 | <input type="checkbox"/> SDTR-72-14/3 | <input type="checkbox"/> SDTR-108-14/3 |
| <input type="checkbox"/> SDTL-48-16/4 | <input type="checkbox"/> SDTL-84-16/4 | <input type="checkbox"/> SDTL-120-16/4 |
| <input type="checkbox"/> SDTL-48-16/3 | <input type="checkbox"/> SDTL-84-16/3 | <input type="checkbox"/> SDTL-120-16/3 |
| <input type="checkbox"/> SDTL-48-14/3 | <input type="checkbox"/> SDTL-84-14/3 | <input type="checkbox"/> SDTL-120-14/3 |
| <input type="checkbox"/> SDTR-48-16/4 | <input type="checkbox"/> SDTR-84-16/4 | <input type="checkbox"/> SDTR-120-16/4 |
| <input type="checkbox"/> SDTR-48-16/3 | <input type="checkbox"/> SDTR-84-16/3 | <input type="checkbox"/> SDTR-120-16/3 |
| <input type="checkbox"/> SDTR-48-14/3 | <input type="checkbox"/> SDTR-84-14/3 | <input type="checkbox"/> SDTR-120-14/3 |

Design and Construction Features

- 16 or 14 gauge stainless steel.
- 30" (762mm)-wide table with choice of nine lengths.
- Left or right hand operation.
- 20" x 20" x 5" (508 x 508 x 127mm) prerinse sink punched for standard basket drain.
- Hole supplied for deck-mount prerinse.
- Adjustable non-marking feet with up to 1" (25mm) adjustment.
- 1½" (41mm)-diameter galvanized legs with welded 1" (25mm)-diameter crossbrace.
- All Spec-Master® 14 gauge type 304 dishtables come standard with stainless steel crossbraced legs and gussets, complete with stainless steel feet.
- Scrap block automatically provided on left-hand models 48" (1219mm) and longer, and right-hand models 60" (1524mm) and longer. To specify no scrap block desired, add suffix "-NSB" to model number.
Example: SDTL-48-16/4-NSB

Certifications / Approvals



AutoQuotes



EG50.02 Rev. 11/17

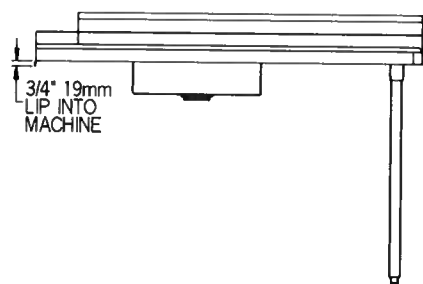
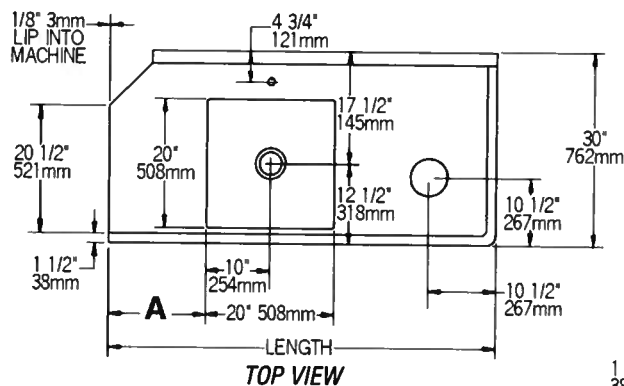
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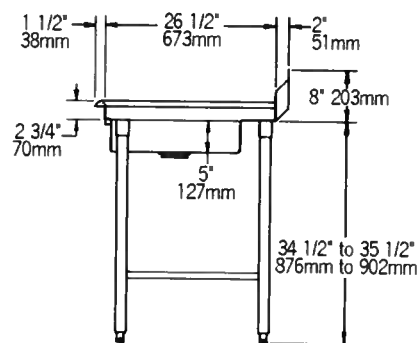
Item No.:	
Project No.:	
S.I.S. No.:	

Soiled Dishtables—Straight Design



FRONT VIEW

(right-hand model shown)



SIDE VIEW

Dimension A

- **3 1/4"**— for 30" & 36" tables L or R, and 48" left only.
 - **15"**— for 48" right and 60" & 72" both L or R.
 - **23 1/4"**— for 84" & 96" tables.
- Please review dishwasher for size and location of control box.**

16 gauge type 430 model #	16 gauge type 304 model #	Spec-Master® 14 gauge type 304 model #	description	length		weight	
				in.	mm	lbs.	kg
SDTL-30-16/4	SDTL-30-16/3	SDTL-30-14/3	left-hand model	30"	762	42	19.1
SDTR-30-16/4	SDTR-30-16/3	SDTR-30-14/3	right-hand model	30"	762	42	19.1
SDTL-36-16/4	SDTL-36-16/3	SDTL-36-14/3	left-hand model	36"	914	49	22.2
SDTR-36-16/4	SDTR-36-16/3	SDTR-36-14/3	right-hand model	36"	914	49	22.2
SDTL-48-16/4*	SDTL-48-16/3*	SDTL-48-14/3*	left-hand model	48"	1219	63	29.6
SDTR-48-16/4	SDTR-48-16/3	SDTR-48-14/3	right-hand model	48"	1219	63	29.6
SDTL-60-16/4*	SDTL-60-16/3*	SDTL-60-14/3*	left-hand model	60"	1524	77	34.9
SDTR-60-16/4*	SDTR-60-16/3*	SDTR-60-14/3*	right-hand model	60"	1524	77	34.9
SDTL-72-16/4*	SDTL-72-16/3*	SDTL-72-14/3*	left-hand model	72"	1829	91	41.3
SDTR-72-16/4*	SDTR-72-16/3*	SDTR-72-14/3*	right-hand model	72"	1829	91	41.3
SDTL-84-16/4*	SDTL-84-16/3*	SDTL-84-14/3*	left-hand model	84"	2134	105	47.6
SDTR-84-16/4*	SDTR-84-16/3*	SDTR-84-14/3*	right-hand model	84"	2134	105	47.6
SDTL-96-16/4*	SDTL-96-16/3*	SDTL-96-14/3*	left-hand model	96"	2438	119	54.0
SDTR-96-16/4*	SDTR-96-16/3*	SDTR-96-14/3*	right-hand model	96"	2438	119	54.0
SDTL-108-16/4*	SDTL-108-16/3*	SDTL-108-14/3*	left-hand model	108"	2743	129	58.5
SDTR-108-16/4*	SDTR-108-16/3*	SDTR-108-14/3*	right-hand model	108"	2743	129	58.5
SDTL-120-16/4*	SDTL-120-16/3*	SDTL-120-14/3*	left-hand model	120"	3048	147	66.7
SDTR-120-16/4*	SDTR-120-16/3*	SDTR-120-14/3*	right-hand model	120"	3048	147	66.7

* Scrap block provided with these models. To order one of these models with no scrap block, add suffix "-NSB" on end of model number. Example: SDTL-60-14/3-NSB

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Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**advansys VENTLESS
TALL DISHWASHER****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

VOLTAGE

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

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

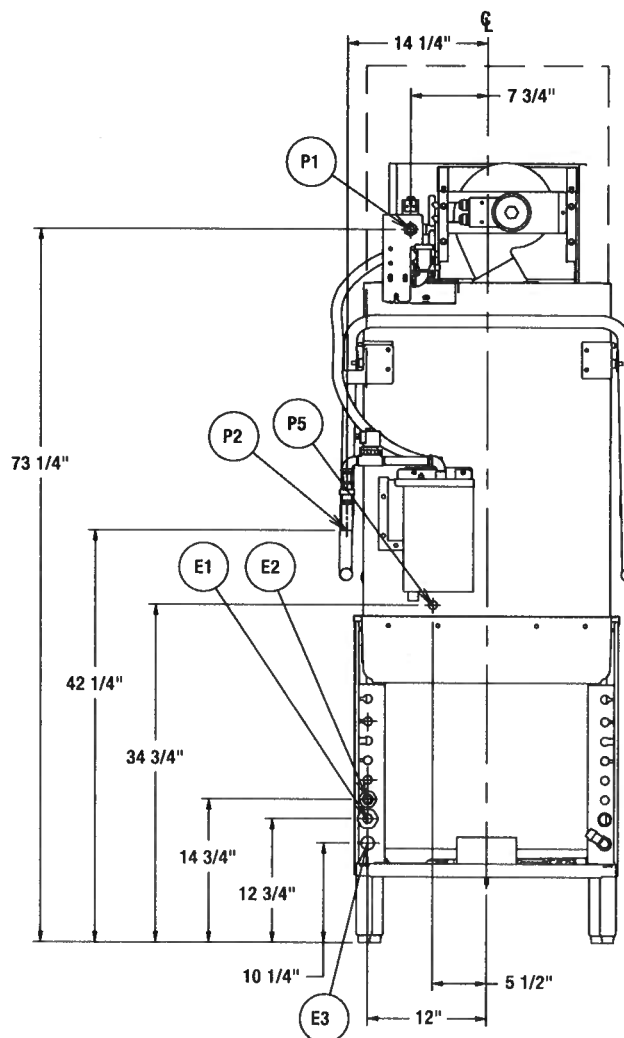
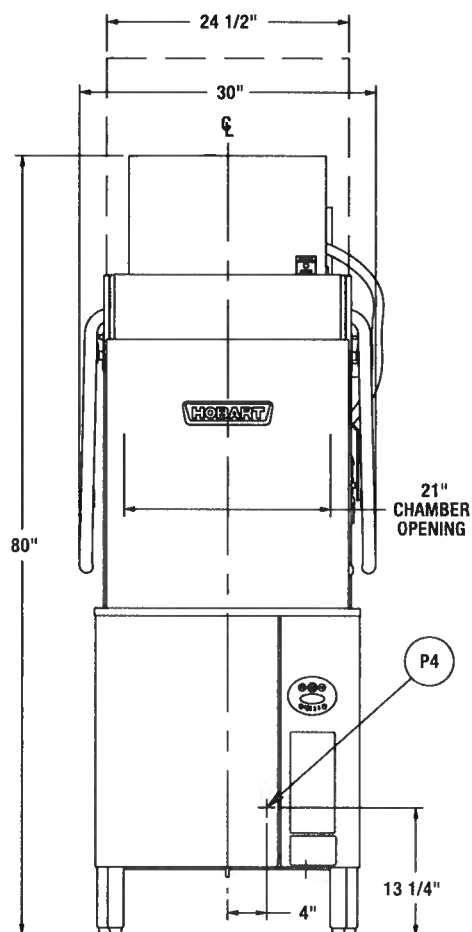
Specifications, Details and Dimensions on Inside and Back.

**advansys VENTLESS TALL DISHWASHER**

advansys VENTLESS TALL DISHWASHER

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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

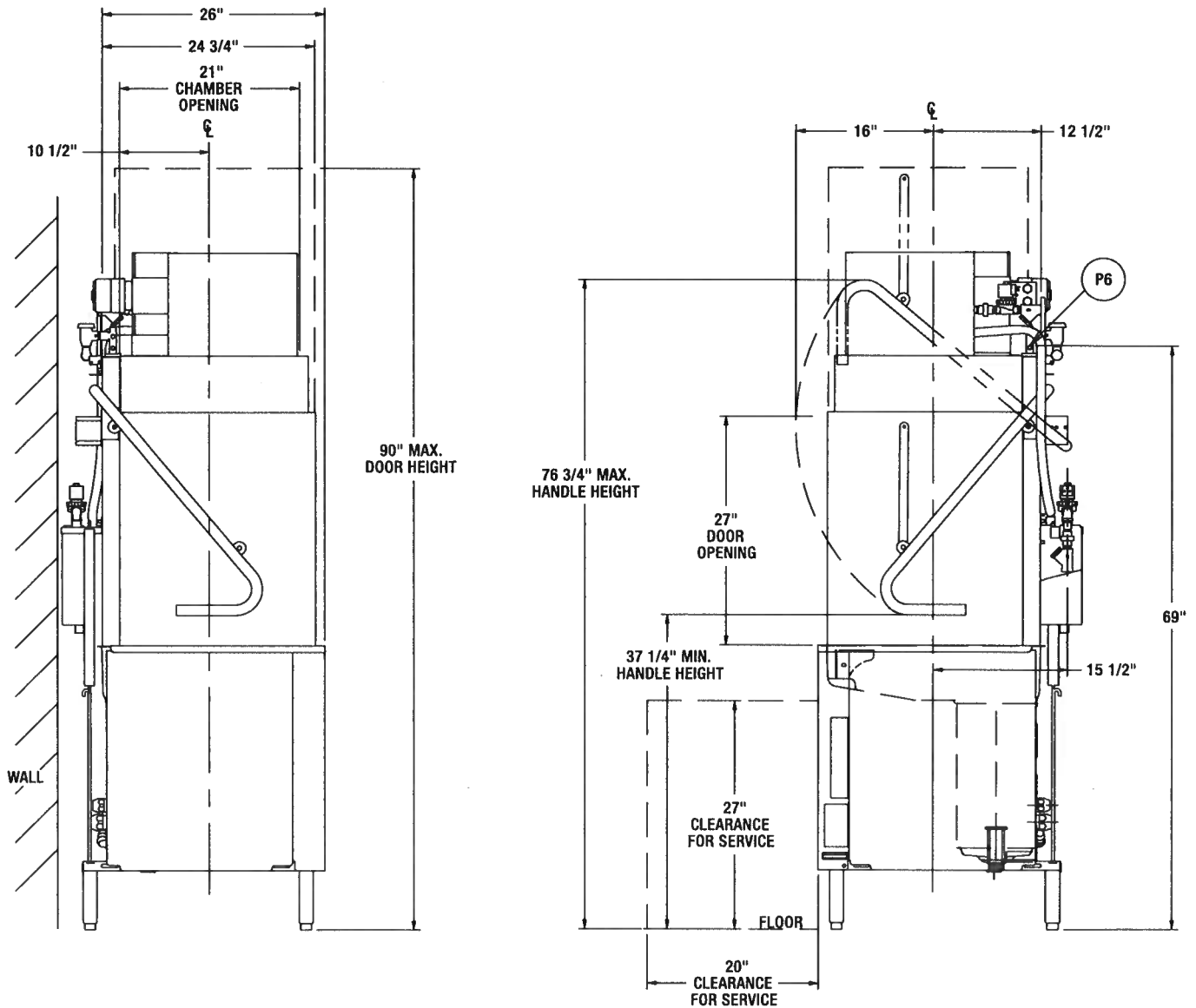
ELECTRICAL AND GROUNDING CONNECTIONS
MUST COMPLY WITH THE APPLICABLE
PORTIONS OF THE NATIONAL ELECTRICAL
CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

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

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BOOSTER ELECTRICAL SPECIFICATIONS

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

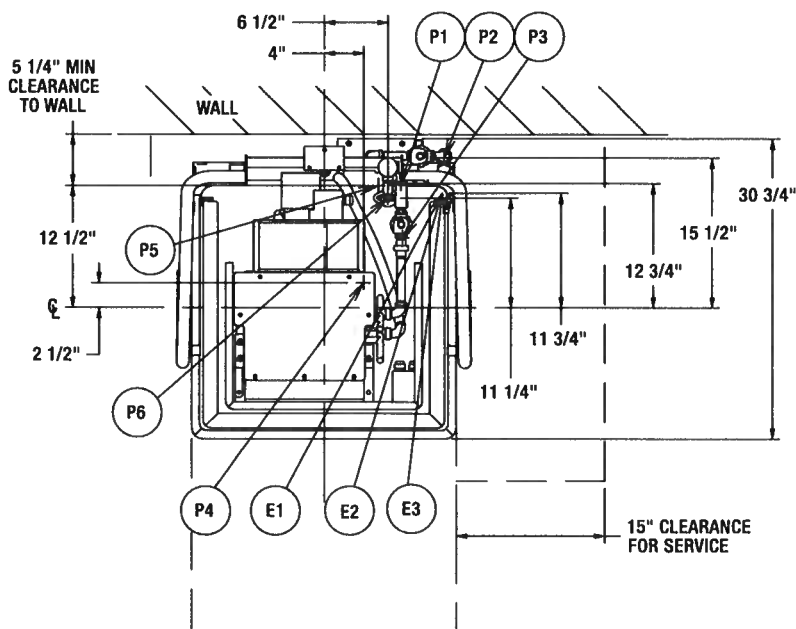
BOOSTER AMPACITY RATINGS 8.5KW			
ELEC. SPECS	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/1	35.4	50	50
208-240/60/3	20.4	30	30
480/60/3	10.2	15	15

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

advansys VENTLESS TALL DISHWASHER

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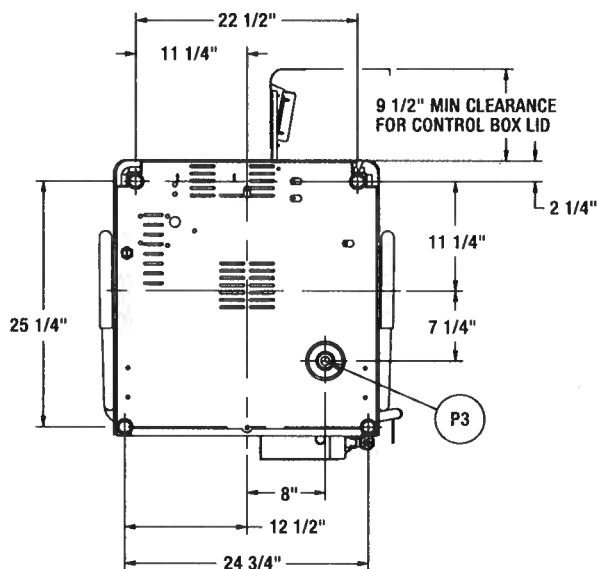
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CONNECTION INFORMATION (*AFF - ABOVE FINISHED FLOOR)

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-860004.

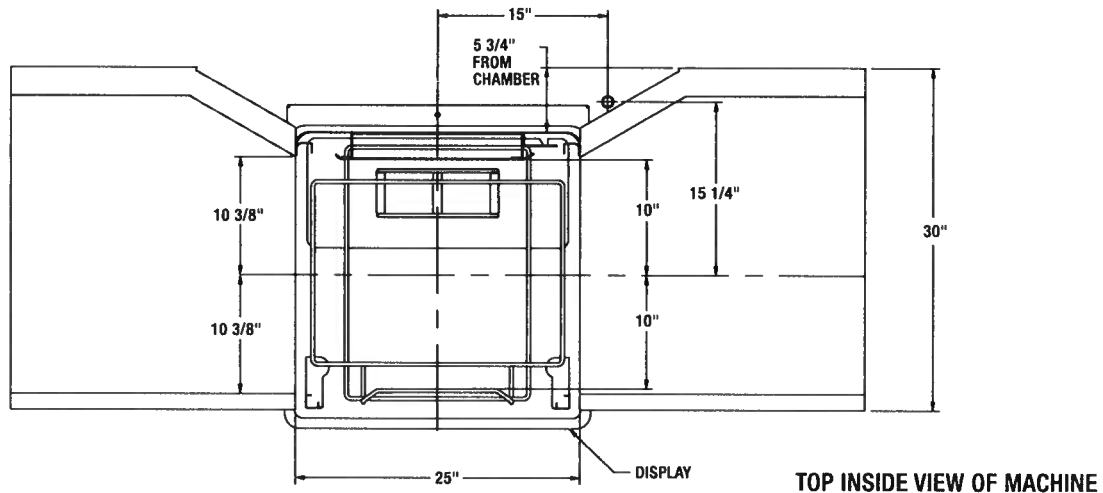
RECOMMENDED CONDENSE TIMES (BASED ON INCOMING WATER TEMP.)

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

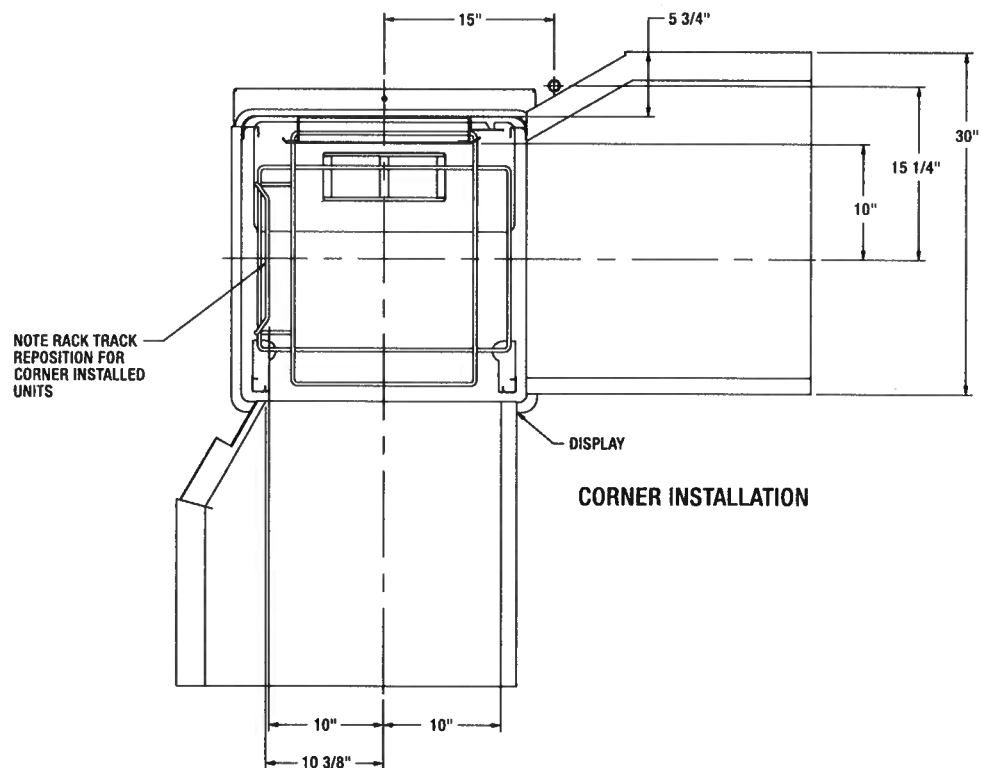


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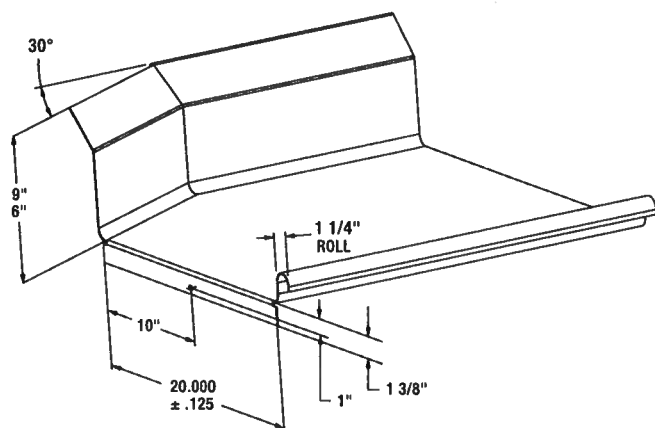
PASS THRU INSTALLATION



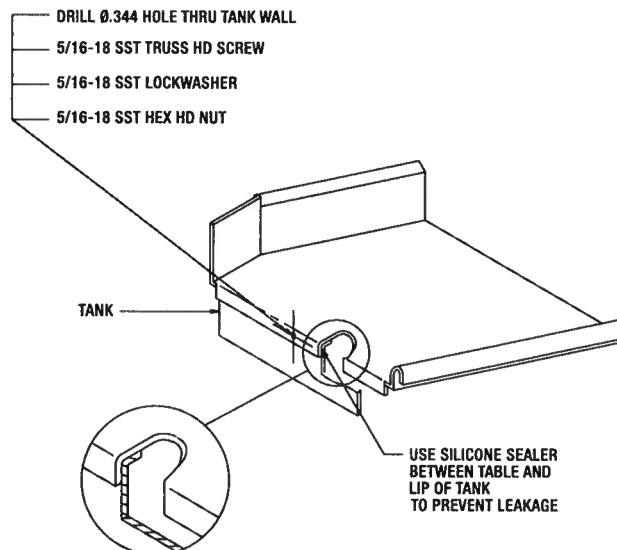
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SUGGESTED TABLE DESIGN



	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

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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 19¾" 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.

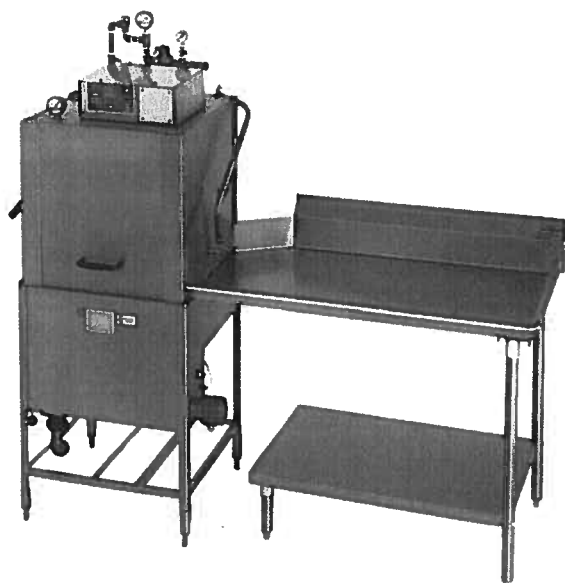


Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Clean Dishtables, model _____. Top to be 16/430, 16/304, or 14/304 stainless steel, with all seams welded, ground smooth, and polished. Front and ends to have 3"-high upturn with 1½"-diameter rolled edge. Galvanized hat channels welded to underside. Backsplash is 8"-high. 20½" standard opening for dishwasher. Legs to be 1½" O.D. galvanized tubing, 1" diameter crossbracing and adjustable bullet feet (14/304 models come standard with stainless steel hat channels welded to underside of table, stainless steel crossbraced legs, and adjustable metal feet).



right-hand model shown with optional undershelf *
(dishwasher not included)

Options / Accessories *

- ☐ Undershelf
- ☐ Stainless steel legs
- ☐ Stainless steel gussets
- ☐ Stainless steel feet

* See Spec Sheet #EG50.07 for full line of options and accessories.

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For custom configuration or fabrication needs, contact our SpecFAB® Division.

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Item No.: _____
Project No.: _____
S.I.S. No.: _____

Clean Dishtables— Straight Design

MODELS:

- | | | |
|---------------------------------------|---------------------------------------|--|
| <input type="checkbox"/> CDTL-24-16/4 | <input type="checkbox"/> CDTL-48-16/4 | <input type="checkbox"/> CDTL-84-16/4 |
| <input type="checkbox"/> CDTL-24-16/3 | <input type="checkbox"/> CDTL-48-16/3 | <input type="checkbox"/> CDTL-84-16/3 |
| <input type="checkbox"/> CDTL-24-14/3 | <input type="checkbox"/> CDTL-48-14/3 | <input type="checkbox"/> CDTL-84-14/3 |
| <input type="checkbox"/> CDTR-24-16/4 | <input type="checkbox"/> CDTR-48-16/4 | <input type="checkbox"/> CDTR-84-16/4 |
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| <input type="checkbox"/> CDTR-24-14/3 | <input type="checkbox"/> CDTR-48-14/3 | <input type="checkbox"/> CDTR-84-14/3 |
| <input type="checkbox"/> CDTL-30-16/4 | <input type="checkbox"/> CDTL-60-16/4 | <input type="checkbox"/> CDTL-96-16/4 |
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| <input type="checkbox"/> CDTR-30-16/3 | <input type="checkbox"/> CDTR-60-16/3 | <input type="checkbox"/> CDTR-96-16/3 |
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| <input type="checkbox"/> CDTL-36-16/4 | <input type="checkbox"/> CDTL-72-16/4 | <input type="checkbox"/> CDTL-120-16/4 |
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| <input type="checkbox"/> CDTR-36-16/3 | <input type="checkbox"/> CDTR-72-16/3 | <input type="checkbox"/> CDTR-120-16/3 |
| <input type="checkbox"/> CDTR-36-14/3 | <input type="checkbox"/> CDTR-72-14/3 | <input type="checkbox"/> CDTR-120-14/3 |

Design and Construction Features

- 14 or 16 gauge stainless steel.
- 30" (762mm)-wide table furnished in nine lengths.
- 1½" (38mm) raised rolled rim on front and end.
- 1½" (41mm)-diameter galvanized legs with welded 1" (25mm)-diameter crossbracing.
- 8" (203mm)-high backsplash.
- Adjustable non-marking bullet feet with up to 1" (25mm) adjustment.
- All Spec-Master® 14 gauge type 304 dishtables come standard with stainless steel crossbraced legs and gussets, complete with metal feet.

Certifications / Approvals



Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

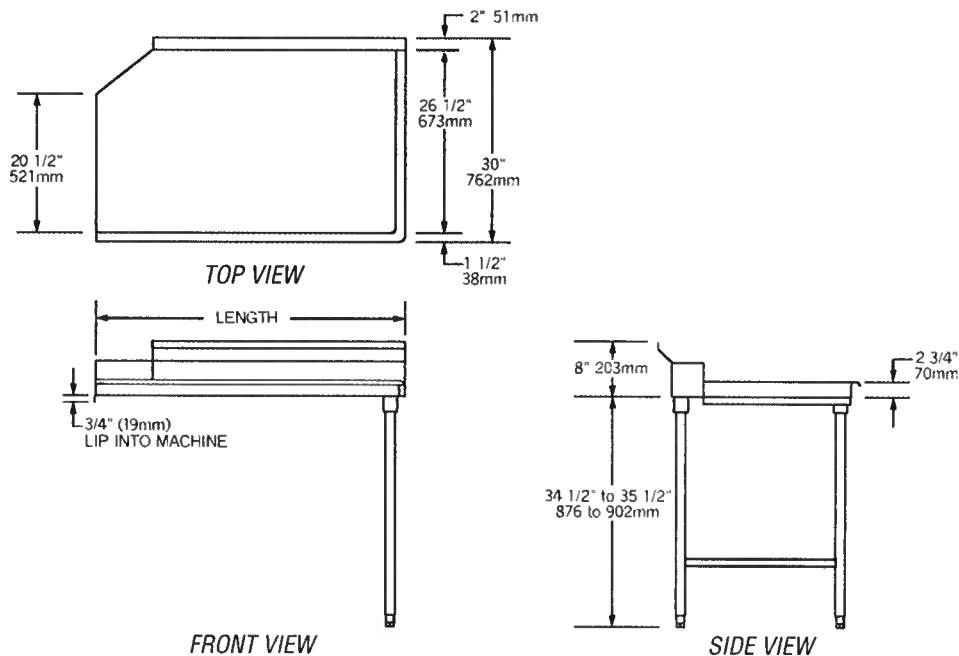
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Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Clean Dishtables—Straight Design



16 gauge type 430 model #	16 gauge type 304 model #	Spec-Master® 14 gauge type 304 model #	description	length		weight	
				in.	mm	lbs.	kg
CDTL-24-16/4	CDTL-24-14/3	CDTL-24-16/3	left-hand model	24"	610	36	16.3
CDTR-24-16/4	CDTR-24-16/3	CDTR-24-14/3	right-hand model	24"	610	36	16.3
CDTL-30-16/4	CDTL-30-16/3	CDTL-30-14/3	left-hand model	30"	762	42	19.1
CDTR-30-16/4	CDTR-30-16/3	CDTR-30-14/3	right-hand model	30"	762	42	19.1
CDTL-36-16/4	CDTL-36-16/3	CDTL-36-14/3	left-hand model	36"	914	49	22.2
CDTR-36-16/4	CDTR-36-16/3	CDTR-36-14/3	right-hand model	36"	914	49	22.2
CDTL-48-16/4	CDTL-48-16/3	CDTL-48-14/3	left-hand model	48"	1219	63	29.6
CDTR-48-16/4	CDTR-48-16/3	CDTR-48-14/3	right-hand model	48"	1219	63	29.6
CDTL-60-16/4	CDTL-60-16/3	CDTL-60-14/3	left-hand model	60"	1524	77	34.9
CDTR-60-16/4	CDTR-60-16/3	CDTR-60-14/3	right-hand model	60"	1524	77	34.9
CDTL-72-16/4	CDTL-72-16/3	CDTL-72-14/3	left-hand model	72"	1829	91	41.3
CDTR-72-16/4	CDTR-72-16/3	CDTR-72-14/3	right-hand model	72"	1829	91	41.3
CDTL-84-16/4	CDTL-84-16/3	CDTL-84-14/3	left-hand model	84"	2134	105	47.6
CDTR-84-16/4	CDTR-84-16/3	CDTR-84-14/3	right-hand model	84"	2134	105	47.6
CDTL-96-16/4	CDTL-96-16/3	CDTL-96-14/3	left-hand model	96"	2438	119	54.0
CDTR-96-16/4	CDTR-96-16/3	CDTR-96-14/3	right-hand model	96"	2438	119	54.0
CDTL-120-16/4	CDTL-120-16/3	CDTL-120-14/3	left-hand model	120"	3048	147	66.7
CDTR-120-16/4	CDTR-120-16/3	CDTR-120-14/3	right-hand model	120"	3048	147	66.7

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