



**Project:**  
**Melving brewing**  
**109-110 Hilltop Village Dr**  
**Eureka, MO 63025**

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**From:**  
**Rapids Foodservice Contract and Design**  
**Jason Wacker**  
**13789 Rider Trail N., Ste 105**  
**Earth City, MO 63045-1201**  
**319.447.1670**  
**(314) 344-1161 (Contact)**

**To:**



## Submittal Sheet

09/07/2018

### ITEM# 1 - RANGE, 36", 6 OPEN BURNERS (2 EA REQ'D)

Garland US Range U36-6R

U Series Restaurant Range, gas, 36", (6) 32,000 BTU open burners, cast iron top & ring grates, standard oven, (1) oven rack, 3 position rack guides, stainless steel front, sides, plate rail, 2-piece back guard & shelf, 6" stainless steel legs, adjustable feet, 230,000 BTU, CSA Flame, CSA Star, cCSAus, NSF (US Range)

#### ACCESSORIES

Mfr	Qty	Model	Spec
Garland US Range	2		One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard
Garland US Range	2		Natural gas, specify elevation if over 2,000 ft
Garland US Range	2		Stainless steel 2-piece back guard and shelf, standard
Garland US Range	2		6" Stainless steel legs with adjustable feet, standard
Garland US Range	2		Adjustable height swivel casters with front brakes (set of 4)
Dormont	2	1675KIT48	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty

#### GAS

	SIZE	MBTU	KW
1	3/4"	230.0	

#### STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					





# U Series 36" Gas Restaurant Range

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

## Models:

- |                                 |                                    |                                    |                                   |
|---------------------------------|------------------------------------|------------------------------------|-----------------------------------|
| <input type="checkbox"/> U36-6R | <input type="checkbox"/> U36-4G12R | <input type="checkbox"/> U36-2G24R | <input type="checkbox"/> U36-G36R |
| <input type="checkbox"/> U36-6S | <input type="checkbox"/> U36-4G12S | <input type="checkbox"/> U36-2G24S | <input type="checkbox"/> U36-G36S |



*Model U36-6R*

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

## Standard Features:

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, with removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator

## Standard on Applicable Models:

- Open storage base in lieu of oven, suffix S
- Ergonomic split cast iron top ring grates
- Powerful 32,000 Btuh/ 9.37 kW 2 piece cast iron geometric open top burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface, Standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F
- Large porcelain ribbed oven bottom & door, aluminized steel top, sides and back; oven fits standard sheet pans in both directions for standard ovens

- Strong, keep-cool oven door handle
- Nickel plated oven rack and 3-position removable oven rack guide
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix R to C

## Optional Features:

- ☐ Convection oven motor 240v 50/60HZ single phase
- ☐ Snap action modulating griddle control 175° to 425° F
- ☐ Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- ☐ Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- ☐ Additional oven racks
- ☐ 6" (152mm) levelling swivel casters (4), w/front locking
- ☐ Flanged deck mount legs
- ☐ Celsius temperature dials
- ☐ Piezo spark ignition for pilots on griddles

## Specifications:

Gas restaurant series range with large capacity (standard) oven. 35 7/16" (900mm) wide with a 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Six powerful 2 piece 32,000 Btuh/9.37 kW (Natural Gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot-top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. Porcelain oven bottom and door

liner. Durable heavy duty oven door w/ "keep cool" handle. Heavy cast iron "H" oven burner rated 38,000 Btuh/11.13 kW (natural gas) Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven or storage base in lieu of standard oven.



Garland Commercial Ranges Ltd.  
 1177 Kamato Road,  
 Mississauga, Ontario  
 L4W 1X4 CANADA

General Inquires 1-905-624-0260  
 USA Sales, Parts and Service 1-800-424-2411  
 Canadian Sales 1-888-442-7526  
 Canada or USA Parts/Service 1-800-427-6668





# U Series 36" Gas Restaurant Range

Model Number	Description	Total BTU/Hr Natural	Shipping Information		
			Lbs.	Kg	Cu Ft <sup>2</sup>
U36-6R <sup>1</sup>	Six Open Burners w/26" Oven	230,000	430	195	40
U36-6S	Six Open Burners w/Storage Base	192,000	310	141	40
U36-4G12R <sup>1</sup>	12" Griddle, Four Open Burners w/26" Oven	184,000	460	209	40
U36-4G12S	12" Griddle, Four Open Burners w/Storage Base	146,000	340	154	40
U36-2G24R <sup>1</sup>	24" Griddle, Two Open Burners w/26" Oven	138,000	495	225	40
U36-2G24S	24" Griddle, Two Open Burners w/Storage Base	100,000	375	170	40
U36-G36R <sup>1</sup>	36" Griddle w/26" Oven	92,000	530	240	40
U36-G36S	36" Griddle w/Storage Base	54,000	410	186	40

<sup>1</sup> Available with convection oven change R to C    <sup>2</sup> Ranges with convection ovens "C" are 57 Cu Ft

Width In (mm)	Depth <sup>3</sup> In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth <sup>4</sup>	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
35-7/16 (900)	34-1/2 (876)	57 (1448)	13 (330)	26 (660)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" WC 25 mbar

<sup>3</sup> Convection oven base models add 3 7/8" (98mm) to the depth of the unit.    <sup>4</sup> Convection oven depth 22" (559mm)

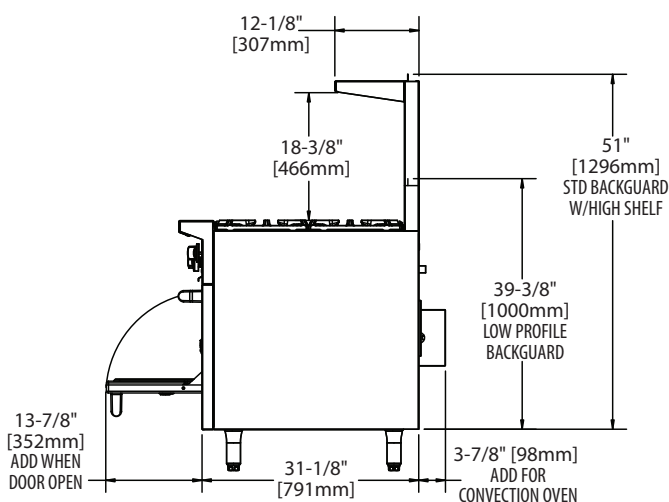
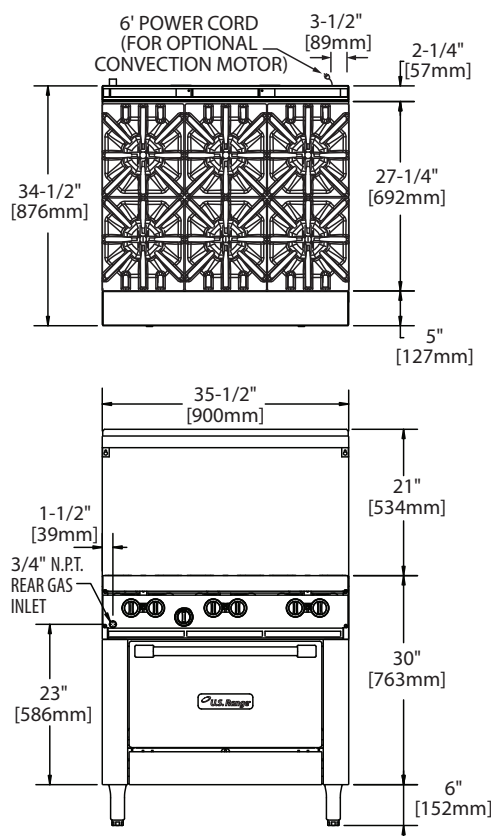
Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Standard Oven or Convection
Natural	32,000/9.37	18,000/5.27	38,000/11.13
Propane	26,000/7.61	18,000/5.27	32,000/9.38

Note: Installation clearance reductions are applicable only where local codes permit.

This product is not approved for residential use.

Convection ovens with 120V, 60 Hz, 1 phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V, 50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect.



Form# U36 Series (11/21/14)

Garland Commercial Ranges Ltd.  
1177 Kamato Road,  
Mississauga, Ontario  
L4W 1X4 CANADA

General Inquires 1-905-624-0260  
USA Sales, Parts and Service 1-800-424-2411  
Canadian Sales 1-888-442-7526  
Canada or USA Parts/Service 1-800-427-6668



**Dormont®**

**Foodservice Moveable  
Equipment Installation Products**

The Dormont Blue Hose™ is the heart of the Safety System, specifically engineered for castor-mounted commercial cooking equipment. The Blue Hose includes an antimicrobial protective PVC coating, and our Stress Guard® technology that makes the hose easier to install and dramatically reduces stress on the hose ends.

The fuel gas codes require the use of an ANSI Z21.69/CSA 6.16 moveable gas connector with all appliances that may or may not utilize casters and, under normal use, are moved on a regular basis for service, positioning or area cleanliness.



Rotation technology reduces stress on both ends of the hose

## Stainless Steel Construction

Heavy-duty, flexible, corrugated  
304 stainless steel tubing

## Stainless Steel Braid

Tight-weave braid prevents corrugations from stretching equipment is moved

## Antimicrobial PVC Coating

Inhibits growth of bacteria, mold and mildew on the gas connector



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. It is a complete system of connection products designed with the safety of your kitchen, the food you serve, your employees, and your business in mind.

The Safety System includes the famous Dormont Blue Hose and our exclusive safety-based fittings - the SnapFast quick-disconnect, the Safety Quik quick-disconnect valve, and the Swivel MAX. Safe, unique, and affordable, the Dormont Safety System provides peace of mind for the gas connections in your commercial kitchen.



# Safety Quik

- Prevents user from turning on gas while appliance is disconnected
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



Snapfast.

- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



**SwivelMAX**

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



## Restraining Cable

- Prevents transmission of strain to connector
- Provided 1' shorter than the gas connector



**Safety-Set**  
Always on the mark.





- Ensures cooking equipment is always positioned in design-specified location
- Fast installation with choice of adhesive foam tape or thumbscrews







# Moveable Commercial Equipment Kits

KIT SOLUTIONS	50 = ½" ID 75 = ¾" ID 100 = 1" ID 125 = 1-¼" ID	BTU/hr Minimum Flow Capacity*	 THE BLUE HOSE™	 SnapFast® QUICK-DISCONNECT	 Swivel MAX® 1st SWIVEL	 Swivel MAX® 2nd SWIVEL	 Safety Quik® VALVE	 RESTRAINING CABLE
	PART NUMBER							
<b>Standard Kit (KIT)¹</b> The Dormont Blue Hose™ SnapFast Quick-Disconnect Restraining Cable	1650KIT36	77K	✓	✓				✓
	1650KIT48	68K	✓	✓				✓
	1650KIT60	60K	✓	✓				✓
	1675KIT36	218K	✓	✓				✓
	1675KIT48	180K	✓	✓				✓
	1675KIT60	158K	✓	✓				✓
	16100KIT36	379K	✓	✓				✓
	16100KIT48	334K	✓	✓				✓
	16100KIT60	294K	✓	✓				✓
<b>Single Swivel MAX Kit (KITS)²</b> The Dormont Blue Hose™ SnapFast Quick-Disconnect One Swivel MAX Swivel Restraining Cable	1650KITS36	72K	✓	✓	✓			✓
	1650KITS48	63K	✓	✓	✓			✓
	1650KITS60	56K	✓	✓	✓			✓
	1675KITS36	203K	✓	✓	✓			✓
	1675KITS48	167K	✓	✓	✓			✓
	1675KITS60	147K	✓	✓	✓			✓
	16100KITS36	353K	✓	✓	✓			✓
	16100KITS48	310K	✓	✓	✓			✓
	16100KITS60	274K	✓	✓	✓			✓
<b>Double Swivel MAX Kit (KIT2S)³</b> The Dormont Blue Hose™ SnapFast Quick-Disconnect Two Swivel MAX Swivels Restraining Cable	1650KIT2S36	69K	✓	✓	✓	✓		✓
	1650KIT2S48	60K	✓	✓	✓	✓		✓
	1650KIT2S60	54K	✓	✓	✓	✓		✓
	1675KIT2S36	193K	✓	✓	✓	✓		✓
	1675KIT2S48	160K	✓	✓	✓	✓		✓
	1675KIT2S60	140K	✓	✓	✓	✓		✓
	16100KIT2S36	336K	✓	✓	✓	✓		✓
	16100KIT2S48	295K	✓	✓	✓	✓		✓
	16100KIT2S60	261K	✓	✓	✓	✓		✓
<b>Safety Quik Kit (KITCF)⁴</b> The Dormont Blue Hose™ Safety Quik Quick-Disconnect Restraining Cable	1650KITCF36	77K	✓				✓	✓
	1650KITCF48	68K	✓				✓	✓
	1650KITCF60	60K	✓				✓	✓
	1675KITCF36	218K	✓				✓	✓
	1675KITCF48	180K	✓				✓	✓
	1675KITCF60	158K	✓				✓	✓
	16100KITCF36	379K	✓				✓	✓
	16100KITCF48	334K	✓				✓	✓
	16100KITCF60	294K	✓				✓	✓
<b>Safety Quik Single Swivel MAX Kit (KITCFS)⁵</b>	1650KITCFS36	72K	✓		✓		✓	✓
	1650KITCFS48	63K	✓		✓		✓	✓
	1650KITCFS60	56K	✓		✓		✓	✓
	1675KITCFS36	203K	✓		✓		✓	✓
	1675KITCFS48	161K	✓		✓		✓	✓
	1675KITCFS60	147K	✓		✓		✓	✓
	16100KITCFS36	353K	✓		✓		✓	✓
	16100KITCFS48	310K	✓		✓		✓	✓
	16100KITCFS60	274K	✓		✓		✓	✓

¹ Includes Full Port Gas Valve and (2) 90° Street Elbows

² Includes Full Port Gas Valve and (1) 90° Street Elbow

³ Includes Full Port Gas Valve

⁴ Includes (2) 90° Street Elbows

⁵ Includes (1) 90° Street Elbow

Indicates most commonly stocked item

\*BTU/hr Minimum Flow Capacity (0.64 Sp.Gr., 1000 BTU/ft³ Natural Gas at 0.5" wc pressure drop)

ADDITIONAL CONFIGURATIONS ARE AVAILABLE IN OUR CATALOG.



Add PS to the end of any part number to include the Safety-Set® wheel placement system



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.



## Submittal Sheet

09/07/2018

### ITEM# 2 - GAS COUNTERTOP GRIDDLE (1 EA REQ'D)

Garland US Range GTGG36-GT36M

Griddle, countertop, gas, heavy-duty, 35-7/8" W x 23" D cooking surface, 1" thick smooth steel griddle plate, snap action thermostatic controls, piezo pilot igniters, 4" deep front grease trough, stainless steel front, sides and back, 4" adjustable feet, 84,000 BTU (Garland), CSA, NSF

#### ACCESSORIES

Mfr	Qty	Model	Spec
Garland US Range	1		One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard
Garland US Range	1		Gas type to be specified
Dormont	1	1675KIT48	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty

#### GAS

	SIZE	MBTU	KW
1	3/4"	84.0	

#### STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					



# Heavy Duty Gas Griddles

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

## Models:

- ☐ GTGG24-GT24M    ☐ GTGG36-GT36M    ☐ GTGG48-GT48M    ☐ GTGG60-GT60M    ☐ GTGG72-GT72M  
☐ GTGG24-G24M    ☐ GTGG36-G36M    ☐ GTGG48-G48M    ☐ GTGG60-G60M    ☐ GTGG72-G72M



Model GTGG36-GT36M

## Standard Features:

- Thermostat-controlled models feature precise control from LOW: 200°F, (90°C) to 550°F, (290°C), and 28,000 BTU/h input per burner, natural or propane. There is an on-off valve for every thermostat.
- Valve-controlled models feature hi-lo valve control with approximate plate temperature range: 320°F, (160°C) to 730°F, (388°C), and 27,000 BTU/h input per burner, natural or propane gas.

- One burner and control (hi-lo or thermostat control) for every 12" linear width of griddle surface.
- Piezo pilot ignition system
- 3/4" NPT gas regulator with "T" gas manifold connection for straight through rear or flush-mount gas connections.
- SS front, sides and back
- 4" SS adjustable legs
- SS front rail; 4" (102mm) deep overall with 3 1/2" (89mm) top work surface
- Models ordered with 4" (102mm) legs come with a deep 1.4 US gallon/5.3 litre capacity grease drawer(s) 20 1/2" (635mm) deep x 2 3/4" (70mm) high x 6" (152mm) wide.
- Models ordered with optional S/S skirt for dais counter surface mounting come with large capacity S/S grease tray(s)
- 1" thick polished steel griddle plate
- 23" depth with 4" wide grease trough.

## Optional Features:

- ☐ Chrome griddle plate
- ☐ Full or half-grooved griddle plate
- ☐ Stainless steel skirt for dais/counter surface mounting. The stainless steel skirt will reduce overall unit height by 1 3/4" (44.45mm).
- ☐ Electric spark ignition; 120V 60 Hz, sgl-phase 1 amp; includes cord and NEMA 5-15P plug.
- ☐ Electric spark ignition; 208/240V (50/60Hz) cord and plug is NOT supplied with this voltage option.
- ☐ Stainless stand with solid top holding shelves, adjustable feet and casters (locking front).
- ☐ Removable stainless steel attachment condiment rail with universal 1/9 or 1/3 food pan cut outs (pans supplied by others)

## Specifications

Garland heavy duty gas counter production griddles designed for side-by-side matching with other models in the product line. Models are of nominal imperial widths from 24" (600mm) to 72" (1800mm), 13" (330mm) height, (w/std. legs), and 32" (814mm) depth. There is an even heat "U" shaped steel track burner for every 12" of linear griddle surface width. Each burner is individually controlled with a hi-lo valve or thermostat temperature control. Burner input is 27,000 BTU/h each on valve-controlled models, and 28,000 BTU/h each on thermostat controlled models. Thermostat control models are equipped with on-off valves for each control. Griddle plate is standard 1" thick polished steel with a 4" wide grease trough. Stainless steel front, sides and back with large capacity stainless steel grease tray(s).



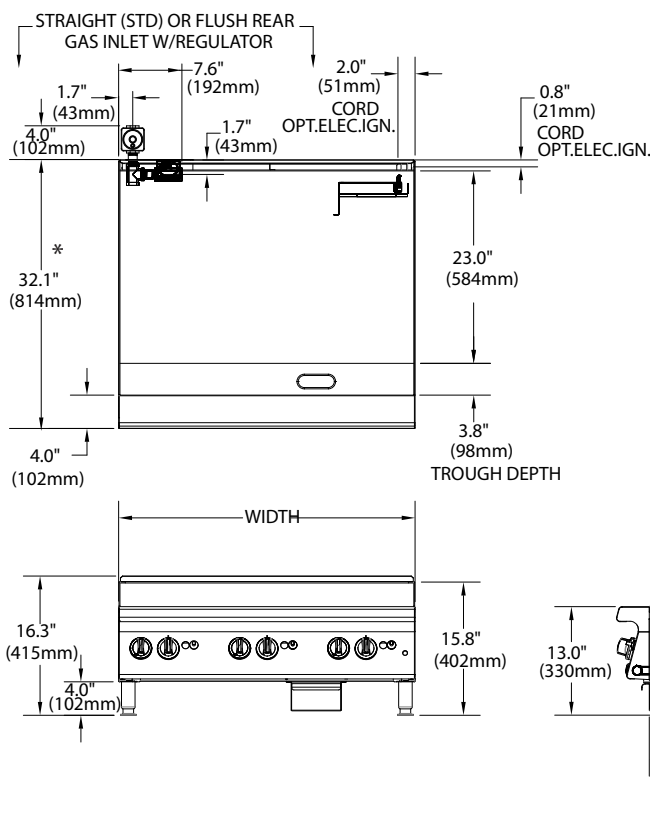
Garland Commercial Ranges Ltd.  
 1177 Kamato Road,  
 Mississauga, Ontario  
 L4W 1X4 CANADA

General Inquiries 1-905-624-0260  
 USA Sales, Parts and Service 1-800-424-2411  
 Canadian Sales 1-888-442-7526  
 Canada or USA Parts/Service 1-800-427-6668





# Heavy Duty Gas Griddles



For use with Natural or Propane gas only. Gas input ratings shown for installations up to 2000 ft., (610m), above sea level. Please specify altitudes over 2000 ft. and gas type required when ordering.

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

\* Please add 7" (178mm) in overall depth with attachment condiment rail option.

Model #		Width In (mm)		Height (w/std legs)		Depth In (mm)		Total Input (BTU)		Shipping Information	
										Lbs/Kg	Cu Ft
Thermostat Controlled Standard Griddle (1" steel plate)											
GTGG24-GT24M		23-5/8 (600)		13 (330)		32 (814)		56,000		290/132	21
GTGG36-GT36M		35-7/16 (900)						84,000		405/184	29
GTGG48-GT48M		47-1/4 (1200)						112,000		595/270	37
GTGG60-GT60M		59-1/16 (1500)						140,000		705/320	42
GTGG72-GT72M		70-7/8 (1800)						168,000		810/368	50
Manually Controlled Standard Griddle (1" steel plate)											
GTGG24-G24M		23-5/8 (600)		13 (330)		32 (814)		54,000		280/127	21
GTGG36-G36M		35-7/16 (900)						81,000		395/180	29
GTGG48-G48M		47-1/4 (1200)						108,000		585/266	37
GTGG60-G60M		59-1/16 (1500)						135,000		688/313	42
GTGG72-G72M		70-7/8 (1800)						162,000		790/359	50
SUPPLY OPERATING PRESSURE				MANIFOLD OPERATING PRESSURE				CLEARANCES			
NATURAL GAS		PROPANE		NATURAL GAS		PROPANE		INSTALLATION TO COMBUSTIBLE			
"WC	MBar	"WC	Mbar	"WC	MBar	"WC	Mbar	Sides		Rear	
7	17.5	11	27.5	4.5	11	10	24.5	6" (152mm)		6" (152mm)	

Form# GTGGM((03/01/13))



## ***Submittal Sheet***

09/07/2018

### **ITEM# 2.1 - EQUIPMENT STAND, FOR COUNTERTOP COOKING (1 EA REQ'D)**

Eagle Group T3060GS-X

Griddle/Equipment Stand, 60-3/8"W x 30-3/8"D x 25-1/4"H, 16/300 stainless steel top, 1-1/4"H up-turn on sides & rear, open base with galvanized adjustable undershelf, 1000 lbs weight capacity, Uni-Lok® gusset system, (4) galvanized legs with adjustable white metal feet, NSF (FLYER)

#### **ACCESSORIES**

Mfr	Qty	Model	Spec
Eagle Group	1	CAH4-SB-X	Table Casters, set of (4), 5" diameter, (2) swivel & (2) swivel/brake, 200 lbs. capacity per caster, zinc with resilient tread, NSF (FLYER)





Profit from the Eagle Advantage®

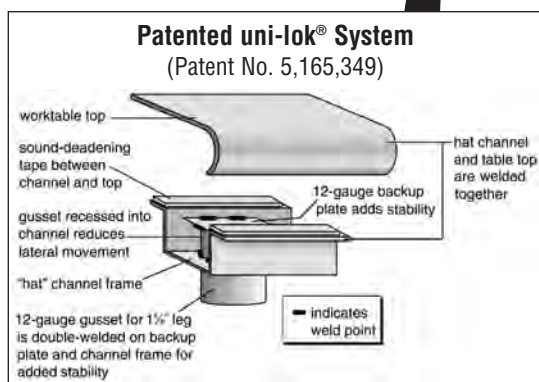
## Specification Sheet

### Short Form Specifications

Eagle Griddle/Equipment Stand, model \_\_\_\_\_.  
16 gauge type 300 stainless steel top with 1¼" upturn on rear and sides. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. Heavy gauge (galvanized, stainless steel) adjustable undershelf, 1½"-diameter galvanized tubular legs with white metal adjustable bullet feet. Note: Units 72" and longer furnished with six legs.



unit shown with optional  
hardwood cutting board



### Options / Accessories\*

- ☐ Hardwood cutting board
- ☐ Stainless steel plate shelf
- ☐ Casters
- ☐ Stainless steel bullet feet

\* Optional Worktable Stabilizer Bars (EG10.59) do not work with Griddle/Equipment Stands.

### EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-9905 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: 302-653-2065 • e-mail: quotes@eaglegrp.com

Item No.: \_\_\_\_\_  
Project No.: \_\_\_\_\_  
S.I.S. No.: \_\_\_\_\_

## Griddle/Equipment Stands

### MODELS:

- |                                   |                                   |                                   |                                  |
|-----------------------------------|-----------------------------------|-----------------------------------|----------------------------------|
| <input type="checkbox"/> T2424GS  | <input type="checkbox"/> T2484SGS | <input type="checkbox"/> T3072GS  | <input type="checkbox"/> 307109  |
| <input type="checkbox"/> T2424SGS | <input type="checkbox"/> T2496GS  | <input type="checkbox"/> T3072SGS | <input type="checkbox"/> 307110  |
| <input type="checkbox"/> T2436GS  | <input type="checkbox"/> T2496SGS | <input type="checkbox"/> T3084GS  | <input type="checkbox"/> APS1    |
| <input type="checkbox"/> T2436SGS | <input type="checkbox"/> T3024GS  | <input type="checkbox"/> T3084SGS | <input type="checkbox"/> APS2    |
| <input type="checkbox"/> T2448GS  | <input type="checkbox"/> T3024SGS | <input type="checkbox"/> T3096GS  | <input type="checkbox"/> APS3    |
| <input type="checkbox"/> T2448SGS | <input type="checkbox"/> T3036GS  | <input type="checkbox"/> T3096SGS | <input type="checkbox"/> APS4    |
| <input type="checkbox"/> T2460GS  | <input type="checkbox"/> T3036SGS | <input type="checkbox"/> 313970   | <input type="checkbox"/> APS5    |
| <input type="checkbox"/> T2460SGS | <input type="checkbox"/> T3048GS  | <input type="checkbox"/> 307105   | <input type="checkbox"/> APS6    |
| <input type="checkbox"/> T2472GS  | <input type="checkbox"/> T3048SGS | <input type="checkbox"/> 307106   | <input type="checkbox"/> APS7    |
| <input type="checkbox"/> T2472SGS | <input type="checkbox"/> T3060GS  | <input type="checkbox"/> 307107   | <input type="checkbox"/> APS8    |
| <input type="checkbox"/> T2484GS  | <input type="checkbox"/> T3060SGS | <input type="checkbox"/> 307108   | <input type="checkbox"/> CAH4-SB |
|                                   |                                   |                                   | <input type="checkbox"/> CAH6-SB |

### Tabletop

- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Highly-polished 16 gauge type 300 stainless steel top with 1¼" (32mm) upturn on rear and both ends.

### Adjustable Undershelf

- Heavy gauge galvanized or stainless steel, with gusset welded on each corner.

### Legs

- Galvanized or stainless steel.
- 1½" (41mm)-diameter.
- Adjustable white metal feet.

### Optional Hardwood Cutting Board

- Laminated, 1¼" (32mm)-thick, full length of stand, 8" (203mm)-wide.
- Complete with 1" (25mm) OD stainless steel tubular supports integrally welded to adjustable stainless steel sleeve assembly.
- Board adjustment range is 8½" (216mm) at lowest point to maximum of 11" (279mm).

### Optional Plate Shelf

- Full length of stand, 8" (203mm)-wide.
- 18 gauge stainless steel.
- Adjustable height.
- Must be ordered in conjunction with cutting board.

### Certifications / Approvals



**AUTOQUOTES**



Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

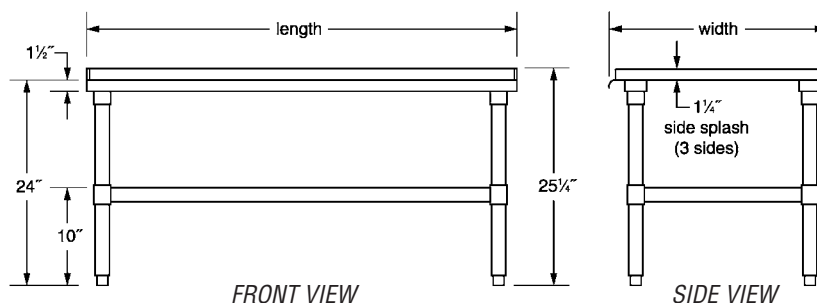
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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

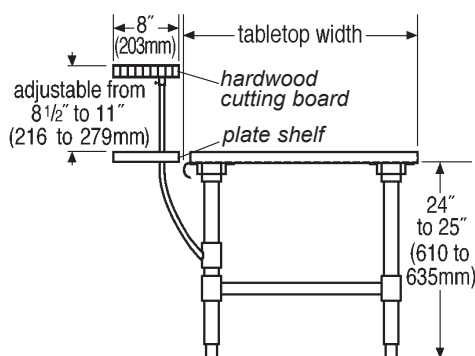
## Griddle/Equipment Stands



galvanized legs and undershelf model #	stainless legs and undershelf model #	# of legs	tabletop dimensions				weight capacities				weight	
			width		length		with bullet feet		with opt'l casters		lbs.	kg
in.	mm		in.	mm	in.	mm	lbs.	kg	lbs.	kg	lbs.	kg
T2424GS	T2424SGS	4	24 3/4"	619	24 3/4"	619	1000	453.6	600	272.2	48	21.8
T2436GS	T2436SGS	4	24 3/4"	619	36 3/4"	924	1000	453.6	600	272.2	54	24.5
T2448GS	T2448SGS	4	24 3/4"	619	48 3/4"	1229	1000	453.6	600	272.2	62	28.1
T2460GS	T2460SGS	4	24 3/4"	619	60 3/4"	1534	1000	453.6	600	272.2	74	33.6
T2472GS	T2472SGS	6	24 3/4"	619	72 3/4"	1838	1500	680.4	800	362.9	86	39.0
T2484GS	T2484SGS	6	24 3/4"	619	84 3/4"	2143	1500	680.4	800	362.9	99	44.9
T2496GS	T2496SGS	6	24 3/4"	619	96 3/4"	2448	1500	680.4	800	362.9	120	54.4
T3024GS	T3024SGS	4	30 3/4"	772	24 3/4"	619	1000	453.6	600	272.2	48	21.8
T3036GS	T3036SGS	4	30 3/4"	772	36 3/4"	914	1000	453.6	600	272.2	55	24.9
T3048GS	T3048SGS	4	30 3/4"	772	48 3/4"	1229	1000	453.6	600	272.2	71	32.2
T3060GS	T3060SGS	4	30 3/4"	772	60 3/4"	1534	1000	453.6	600	272.2	83	37.6
T3072GS	T3072SGS	6	30 3/4"	772	72 3/4"	1838	1500	680.4	800	362.9	96	43.6
T3084GS	T3084SGS	6	30 3/4"	772	84 3/4"	2143	1500	680.4	800	362.9	112	50.8
T3096GS	T3096SGS	6	30 3/4"	772	96 3/4"	2448	1500	680.4	800	362.9	125	56.7

### Optional Hardwood Cutting Board

model #	width in. mm	length in. mm	weight lbs. kg
313970	8" 203	24" 610	12 5.4
307105	8" 203	36" 914	16 7.3
307106	8" 203	48" 1219	21 9.5
307107	8" 203	60" 1524	26 11.8
307108	8" 203	72" 1829	31 14.1
307109	8" 203	84" 2134	39 17.6
307110	8" 203	96" 2438	46 20.9



dimensions of unit with optional  
hardwood cutting board and  
plate shelf



casters

### Optional Plate Shelf

model #	width in. mm	length in. mm	weight lbs. kg
APS2	8" 203	24" 610	5 2.3
APS3	8" 203	36" 914	6 2.7
APS4	8" 203	48" 1219	7 3.2
APS5	8" 203	60" 1524	11 5.0
APS6	8" 203	72" 1829	13 5.8
APS7	8" 203	84" 2134	16 7.3
APS8	8" 203	96" 2438	20 9.0

### Optional Zinc Swivel Casters

5" (127mm)-diameter. 200 lb. (90.7 kg) weight capacity per caster. Heavy duty. Resilient tread.

model #	description
CAH4-SB	set of 4 (2 w/brake)
CAH6-SB	set of 6 (3 w/brake)

### EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-9905 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

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

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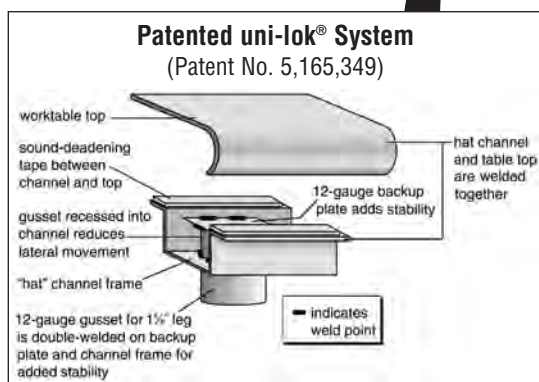
## Specification Sheet

### Short Form Specifications

Eagle Griddle/Equipment Stand, model \_\_\_\_\_.  
Top to be 16/304 stainless steel with 1½" upturn on rear and sides. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. Heavy gauge (galvanized, stainless steel) adjustable undershelf, 1½"-diameter galvanized tubular legs with white metal adjustable bullet feet. Note: Units 72" and longer furnished with six legs.



unit shown with optional  
hardwood cutting board



### Options / Accessories\*

- ☐ Hardwood cutting board
- ☐ Stainless steel plate shelf
- ☐ Casters
- ☐ Stainless steel bullet feet

\* Optional Worktable Stabilizer Bars (EG10.59) do not work with Griddle/Equipment Stands.

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

Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

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

## Griddle/Equipment Stands

### MODELS:

- |                                   |                                   |                                   |                                  |
|-----------------------------------|-----------------------------------|-----------------------------------|----------------------------------|
| <input type="checkbox"/> T2424GS  | <input type="checkbox"/> T2484SGS | <input type="checkbox"/> T3072GS  | <input type="checkbox"/> 307109  |
| <input type="checkbox"/> T2424SGS | <input type="checkbox"/> T2496GS  | <input type="checkbox"/> T3072SGS | <input type="checkbox"/> 307110  |
| <input type="checkbox"/> T2436GS  | <input type="checkbox"/> T2496SGS | <input type="checkbox"/> T3084GS  | <input type="checkbox"/> APS1    |
| <input type="checkbox"/> T2436SGS | <input type="checkbox"/> T3024GS  | <input type="checkbox"/> T3084SGS | <input type="checkbox"/> APS2    |
| <input type="checkbox"/> T2448GS  | <input type="checkbox"/> T3024SGS | <input type="checkbox"/> T3096GS  | <input type="checkbox"/> APS3    |
| <input type="checkbox"/> T2448SGS | <input type="checkbox"/> T3036GS  | <input type="checkbox"/> T3096SGS | <input type="checkbox"/> APS4    |
| <input type="checkbox"/> T2460GS  | <input type="checkbox"/> T3036SGS | <input type="checkbox"/> 313970   | <input type="checkbox"/> APS5    |
| <input type="checkbox"/> T2460SGS | <input type="checkbox"/> T3048GS  | <input type="checkbox"/> 307105   | <input type="checkbox"/> APS6    |
| <input type="checkbox"/> T2472GS  | <input type="checkbox"/> T3048SGS | <input type="checkbox"/> 307106   | <input type="checkbox"/> APS7    |
| <input type="checkbox"/> T2472SGS | <input type="checkbox"/> T3060GS  | <input type="checkbox"/> 307107   | <input type="checkbox"/> APS8    |
| <input type="checkbox"/> T2484GS  | <input type="checkbox"/> T3060SGS | <input type="checkbox"/> 307108   | <input type="checkbox"/> CAH4-SB |
|                                   |                                   |                                   | <input type="checkbox"/> CAH6-SB |

### Tabletop

- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Highly-polished 16 gauge type 304 stainless steel top with 1½" (32mm) upturn on rear and both ends.

### Adjustable Undershelf

- Heavy gauge galvanized or stainless steel, with gusset welded on each corner.

### Legs

- Galvanized or stainless steel.
- 1½" (41mm)-diameter.
- Adjustable white metal feet.

### Optional Hardwood Cutting Board

- Laminated, 1¼" (32mm)-thick, full length of stand, 8" (203mm)-wide.
- Complete with 1" (25mm) OD stainless steel tubular supports integrally welded to adjustable stainless steel sleeve assembly.
- Board adjustment range is 8½" (216mm) at lowest point to maximum of 11" (279mm).

### Optional Plate Shelf

- Full length of stand, 8" (203mm)-wide.
- 18 gauge stainless steel.
- Adjustable height.
- Must be ordered in conjunction with cutting board.

### Certifications / Approvals



**AUTOQUOTES**



Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

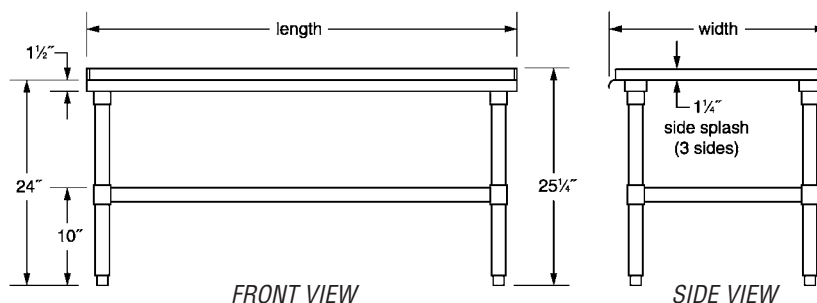
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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Griddle/Equipment Stands



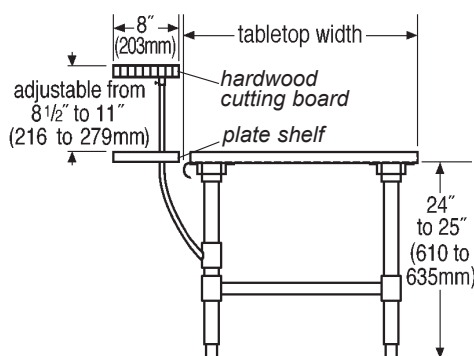
galvanized legs and undershelf model #	stainless legs and undershelf model #	# of legs	tabletop dimensions				weight capacities				weight	
			width		length		with bullet feet		with opt'l casters			
			in.	mm	in.	mm	lbs.	kg	lbs.	kg	lbs.	kg
T2424GS	T2424SGS	4	24 <sup>3</sup> / <sub>4</sub> "	619	24 <sup>3</sup> / <sub>4</sub> "	619	1000	453.6	600	272.2	48	21.8
T2436GS	T2436SGS	4	24 <sup>3</sup> / <sub>4</sub> "	619	36 <sup>3</sup> / <sub>4</sub> "	924	1000	453.6	600	272.2	54	24.5
T2448GS	T2448SGS	4	24 <sup>3</sup> / <sub>4</sub> "	619	48 <sup>3</sup> / <sub>4</sub> "	1229	1000	453.6	600	272.2	62	28.1
T2460GS	T2460SGS	4	24 <sup>3</sup> / <sub>4</sub> "	619	60 <sup>3</sup> / <sub>4</sub> "	1534	1000	453.6	600	272.2	74	33.6
T2472GS	T2472SGS	6	24 <sup>3</sup> / <sub>4</sub> "	619	72 <sup>3</sup> / <sub>4</sub> "	1838	1500	680.4	800	362.9	86	39.0
T2484GS	T2484SGS	6	24 <sup>3</sup> / <sub>4</sub> "	619	84 <sup>3</sup> / <sub>4</sub> "	2143	1500	680.4	800	362.9	99	44.9
T2496GS	T2496SGS	6	24 <sup>3</sup> / <sub>4</sub> "	619	96 <sup>3</sup> / <sub>4</sub> "	2448	1500	680.4	800	362.9	120	54.4
T3024GS	T3024SGS	4	30 <sup>3</sup> / <sub>4</sub> "	772	24 <sup>3</sup> / <sub>4</sub> "	619	1000	453.6	600	272.2	48	21.8
T3036GS	T3036SGS	4	30 <sup>3</sup> / <sub>4</sub> "	772	36 <sup>3</sup> / <sub>4</sub> "	914	1000	453.6	600	272.2	55	24.9
T3048GS	T3048SGS	4	30 <sup>3</sup> / <sub>4</sub> "	772	48 <sup>3</sup> / <sub>4</sub> "	1229	1000	453.6	600	272.2	71	32.2
T3060GS	T3060SGS	4	30 <sup>3</sup> / <sub>4</sub> "	772	60 <sup>3</sup> / <sub>4</sub> "	1534	1000	453.6	600	272.2	83	37.6
T3072GS	T3072SGS	6	30 <sup>3</sup> / <sub>4</sub> "	772	72 <sup>3</sup> / <sub>4</sub> "	1838	1500	680.4	800	362.9	96	43.6
T3084GS	T3084SGS	6	30 <sup>3</sup> / <sub>4</sub> "	772	84 <sup>3</sup> / <sub>4</sub> "	2143	1500	680.4	800	362.9	112	50.8
T3096GS	T3096SGS	6	30 <sup>3</sup> / <sub>4</sub> "	772	96 <sup>3</sup> / <sub>4</sub> "	2448	1500	680.4	800	362.9	125	56.7

### Optional Hardwood Cutting Board

model #	width in.	mm	length in.	mm	weight lbs.	kg
313970	8"	203	24"	610	12	5.4
307105	8"	203	36"	914	16	7.3
307106	8"	203	48"	1219	21	9.5
307107	8"	203	60"	1524	26	11.8
307108	8"	203	72"	1829	31	14.1
307109	8"	203	84"	2134	39	17.6
307110	8"	203	96"	2438	46	20.9

### Optional Plate Shelf

model #	width in.	mm	length in.	mm	weight lbs.	kg
APS2	8"	203	24"	610	5	2.3
APS3	8"	203	36"	914	6	2.7
APS4	8"	203	48"	1219	7	3.2
APS5	8"	203	60"	1524	11	5.0
APS6	8"	203	72"	1829	13	5.8
APS7	8"	203	84"	2134	16	7.3
APS8	8"	203	96"	2438	20	9.0



dimensions of unit with optional  
hardwood cutting board and  
plate shelf



casters

### Optional Zinc Swivel Casters

5" (127mm)-diameter. 200 lb. (90.7 kg) weight capacity per caster. Heavy duty. Resilient tread.

model #	description
CAH4-SB	set of 4 (2 w/brake)
CAH6-SB	set of 6 (3 w/brake)

### EAGLE GROUP

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## Submittal Sheet

09/07/2018

### ITEM# 3.1 - GAS FLOOR FRYER (3 EA REQ'D)

Frymaster ESG35T

Value High-Efficiency Fryer, gas, floor model, 35 lb. capacity, tube-type design, millivolt control system, temperature probe, includes: rack-type basket support, basket hanger & (2) baskets, stainless steel frypot, front, door, backsplash/flue cover, aluminized sides, legs, 70,000 BTU, NSF, cETLus, ENERGY STAR®, Enerlogic®

#### ACCESSORIES

Mfr	Qty	Model	Spec
Frymaster	3		NOTE: Select Program models available with standard features only
Frymaster	1		NOTE: Gas fryers CANNOT be curb mounted
Frymaster	1		Natural gas (specify elevation if over 4,999 ft.)
Frymaster	3		Casters (set of 4)
Dormont	3	1675KIT48	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty

#### GAS

	SIZE	MBTU	KW
1	3/4"	70.0	

#### STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					





# ESG35T High Efficiency Value Gas Fryer

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

## Model

☐ ESG35T



ESG35T  
Shown with optional casters.

## Standard Features

- Tube-type frypot design
- Meets ENERGY STAR® guidelines. Qualifies for energy saving rebates.
- 35-lb, (17 liter) oil capacity
- 70,000 Btu/hr. (17,632 kcal) (20.5 kw)
- 14" x 13-3/4" x 4-1/5" (35 x 34.9 x 10.7 cm) frying area
- Durable temperature probe
- Millivolt control system - requires no electrical hookup
- Thermo-tube design
- Wide cold zone
- Stainless steel frypot and door, aluminized sides
- Wire form basket hanger and two fry baskets
- 6" (15 cm) adjustable steel legs
- 3/4" (1.9 cm) NPT gas connection

## Options & Accessories

- ☐ Casters -- set of 4
- ☐ Frypot covers
- ☐ Piezo ignitor

## Specifications

**Value, high-efficiency frying at its best. Designed for all-purpose value frying usage.**

Frymaster has a whole new category of fryers, "Value High-Efficiency". The new ESG35T is a value fryer that exceeds ENERGY STAR guidelines and qualifies for energy saving rebates. The ESG35T requires only 70,000 BTU/hr, 33% less than comparable standard models. The 6" heating tubes have proprietary baffles and painted interiors that deliver super heat transfer. This reduces flue heat loss by 27%. The insulated frypot allows for a low idle rate of 6,143 Btu/hr. further enhancing the energy savings provided by the ESG35T. And, this 35-lb fryer has the same cooking capacity as a 45-lb fryer, saving 10 lbs. of oil every time the frypot is filled. The innovative ESG35T has a wide cold zone keeping crumbs and sediment away from

the cooking area, keeping oil fresh longer. In addition, the frypot bottom slopes to the front so that the oil, sediment and crumbs can be easily flushed out of the pot.

Prompt recovery is assured with a durable temperature probe; no electrical hook-up is required for the millivolt control system.

Frymaster's ESG35T is a value fryer that reduces operating costs by saving energy and oil use. It also reduces the cost of ownership by qualifying for energy savings rebates.



8700 Line Avenue  
Shreveport, LA 71106  
USA

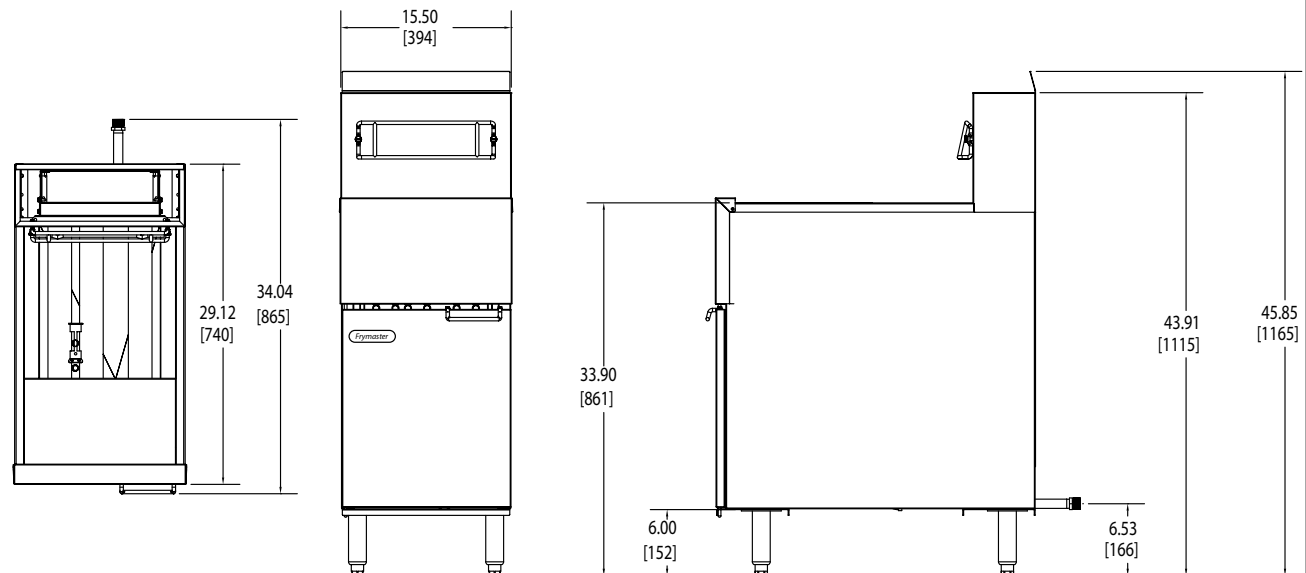
Tel: 318-865-1711  
Tel: 1-800-221-4583  
Fax: 318-868-5987  
E-mail: [info@frymaster.com](mailto:info@frymaster.com)

[www.frymaster.com](http://www.frymaster.com)  
Bulletin No. 818-0749  
Revised 2/1/16  
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# ESG35T High Efficiency Value Gas Fryer



## DIMENSIONS

MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	APPROXIMATE SHIPPING DIMENSIONS					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
ESG35T	35 lbs. (17 liter)	15-1/2" (39.4)	29-1/8" (74)	44" (111.8)	16-1/2" (42)	3	165 (75 kg)	85	22	W 22" (56)	D 36" (91)	H 47" (119)

## POWER REQUIREMENTS

MODEL	NATURAL GAS INPUT RATING	LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
ESG35T	70,000 Btu/hr. (17,632 kcal) (20.5 kw)	67,000 Btu/hr. (16,877 kcal) (19.6 kw)	3/4" N.P.T. Regulator not required for manifold pressure. See note*.	NONE

## HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

ESG35T 35-lb (17-liter) tube-type gas fryer with millivolt controller, and durable temperature probe; meets ENERGY STAR® guidelines.

## ORDERING DATA

Please specify:  
Natural or propane gas  
Altitude -- if above 2000 ft. (610 m)

## NOTE:

DO NOT CURB MOUNT.

\*SUPPLY PRESSURE: DO NOT EXCEED 14" W.C. or 1/2 PSI.

No warranty for mobile kitchen applications.

8700 Line Avenue  
Shreveport, LA 71106  
USA

Tel: 318-865-1711  
Tel: 1-800-221-4583  
Fax: 318-868-5987  
E-mail: [info@frymaster.com](mailto:info@frymaster.com)

[www.frymaster.com](http://www.frymaster.com)  
Bulletin No. 818-0749  
Revised 2/1/16  
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## Submittal Sheet

09/07/2018

### ITEM# 4 - WORKTOP FREEZER (1 EA REQ'D)

Delfield GUF48BP-S

Coolsapes™ Worktable Freezer, two-section, 48" W, 12.5 cubic feet, (2) stainless steel doors, (2) gray epoxy coated shelves, 4" backsplash, stainless steel top and front, aluminum sides, galvanized back and bottom, gray coated aluminum interior sides & anodized aluminum bottom, 5" casters (2 locking, 2 non-locking), rear-mounted refrigeration system, GreenGenius™ R290 Hydrocarbon refrigerant, 115v/60/1, 6.4 amps, 8' cord, NEMA 5-15P, 1/3 HP, UL, cUL, NSF, ENERGY STAR®

#### ACCESSORIES

Mfr	Qty	Model	Spec
Delfield	1		NOTE: Freight quotes are only valid from Delfield
Delfield	1	0460003CN	3 year parts & labor warranty, standard
Delfield	1	W00003ACN	5 year compressor warranty, standard

## ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6.4		1/3		





Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

# GUFBP-S Worktable

Coolsapes™ Worktable freezer with S/S doors

GUFBP-S Worktable

## Models

- GUF27BP-S Worktable Freezer, 4" backsplash, 27" L x 31.5" D x 36" H, S/S Door
- GUF32BP-S Worktable Freezer, 4" backsplash, 32" L x 31.5" D x 36" H, S/S Door
- GUF48BP-S Worktable Freezer, 4" backsplash, 48" L x 31.5" D x 36" H, S/S Door
- GUF60BP-S Worktable Freezer, 4" backsplash, 60" L x 31.5" D x 36" H, S/S Door



**GUF60BP-S**  
 Shown with optional hinging

## Standard Features

- Durable, rugged stainless steel top and front
- Environmentally friendly R290 refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Integral door/drawer handle
- 5" (two locking, two non-locking) casters shipped loose for field installation
- 8' cord and plug supplied
- Gray epoxy coated shelves (1 per section) with stainless steel pilaster and shelf clips
- Electronic temperature control
- Energy-efficient door gasket removable without tools
- Replaceable door opening perimeter heater
- Field rehingable door
- 100% front breathing-clearance not required on top/sides
- Three-year parts and labor warranty and an additional two year compressor parts warranty

## Options & Accessories

- Cutting boards (composite or poly)
- 18" wide single or double tier overself
- Stainless steel finish on back
- Laminate
- Additional shelves
- Door lock (door models only)
- Exterior thermometer
- Energy-saving LED interior light
- Lower height casters
- 6" black legs
- 6" flanged feet
- Stacking collar on single section units
- 18-gauge heavy duty top
- Condenser filter
- Drawers
- Stainless steel ends
- On/Off master switch

## Specifications

**Exterior top** is one-piece stainless steel with integral 2.12" (5.4cm) square nosing on the front.

**Exterior back and bottom** is galvanized steel. Exterior ends are mill finish aluminum.

**Interior** sides are gray coated aluminum. Interior bottoms are anodized aluminum. Base is fully insulated with high-density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

**Compressor** uses 1/4hp for 27"-32" and 1/3hp for 48"-60". System has the capacity of maintaining between -5°F (-20°C) and 0°F (-18°C) in heavy use food service operations. Refrigerant is metered using a highly responsive thermostatic expansion valve on 1/3hp systems and a capillary tube on 1/4hp systems. System is controlled using an electronic temperature control which provides improved pull-down times, reducing compressor

cycling and longer compressor life with lower energy consumption. Control system uses adaptive defrost to assure evaporator coil is free of ice and operating at optimum efficiency. Evaporator condensate is eliminated using an energy efficient hot gas system.

Digital exterior temperature display is located on the back of the cabinet.

**Electrical** connection is 115 volt, 60 Hertz, single phase. Unit has a 8' (2.4m) long electrical cord and NEMA 5-15P plug.

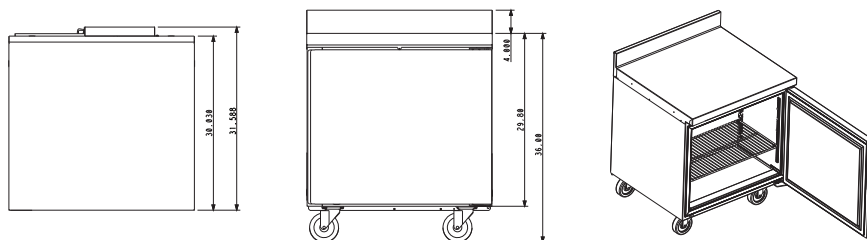
**Casters:** 5" (13cm) diameter plate casters shipped loose with front two locking. Equipment clearance above the floor is 6.2" (15.7cm).

**Door** has a stainless steel exterior, with thermoformed ABS plastic interior liner.

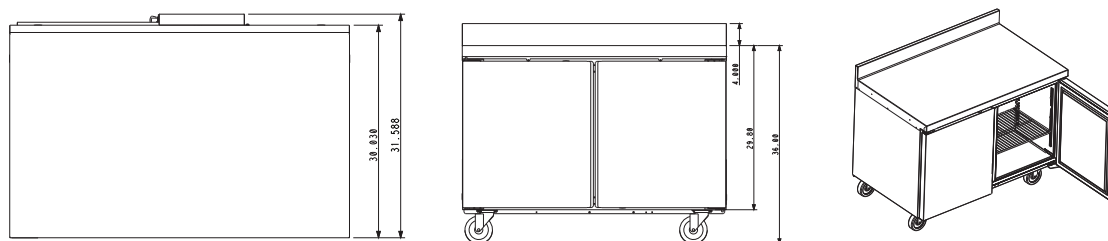




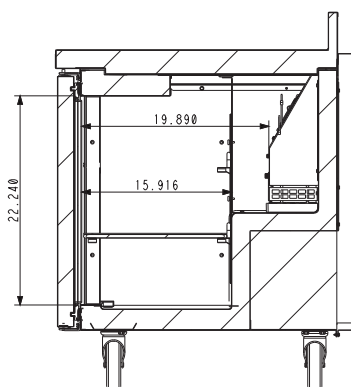
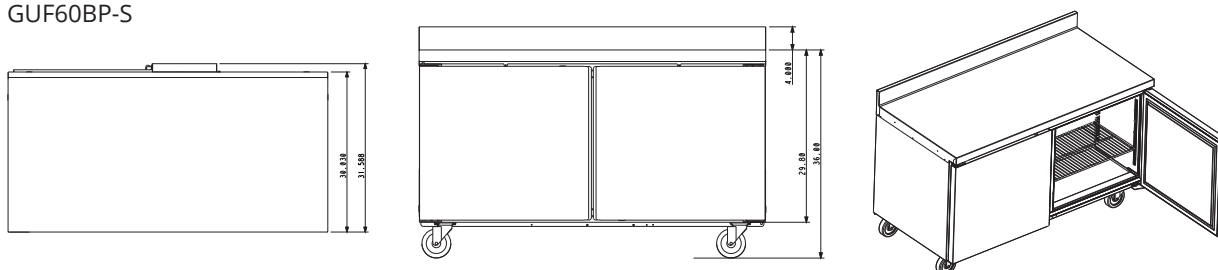
GUF27BP-S, GUF32BP-S



GUF48BP-S



GUF60BP-S



SIDE VIEW ALL MODELS

## UNIT DIMENSIONS

UNIT	LENGTH	DEPTH	2" CASTER HEIGHT	3" CASTER HEIGHT	5" CASTER HEIGHT	INTERIOR DIMENSIONS
			Optional		Standard	L x D x H
27	27"	31.59"	32"	34"	36"	24.9"x19.9"x22.2"
32	32"	31.59"	32"	34"	36"	27.9"x19.9"x22.2"
48	48"	31.59"	32"	34"	36"	43.9"x19.9"x22.2"
60	60"	31.59"	32"	34"	36"	55.9"x19.9"x22.2"

## Specifications

Model	HP	V	Hz	A	Nema Plug	Vol (ft3)	Energy kWh	Ship Weight
GUF27BP-S	0.315	115	60	2.6	5-15p	6.5	2.6041	151 lbs. (68kg)
GUF32BP-S	0.315	115	60	2.6	5-15p	8.0	2.1747	165 lbs. (75kg)
GUF48BP-S	0.355	115	60	6.4	5-15p	12.5	3.7767	224 lbs. (102kg)
GUF60BP-S	0.355	115	60	6.4	5-15p	16.2	4.0249	250 lbs. (113kg)

Welbilt reserves the right to make changes to the design or specifications without prior notice.

980 S. Isabella Rd.  
Mt. Pleasant, Michigan 48858

Phone: 800-733-8948  
Fax: 800-669-0619

[www.delfield.com](http://www.delfield.com)  
6137B\_DEL\_GUFBP-S  
03/18



GUFBP-S Worktable



## Submittal Sheet

09/07/2018

### ITEM# 5 - ONE (1) COMPARTMENT SINK (2 EA REQ'D)

Eagle Group 314-16-1-18R-X

314 Series Sink, one compartment, 38-7/8"W x 27-1/2"D, 304 stainless steel construction, coved corners, 16" wide x 20" front-to-back x 13-1/2" deep compartment, 18" drainboard on right, 9-1/2"H backsplash with 1" upturn & tile edge, 8" OC splash mount faucet holes, 2" euro-style edges on front & sides, includes 3-1/2" basket drain, galvanized legs & side crossrails, adjustable plastic bullet feet, NSF (FLYER)

#### ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	2	B-0231	Sink Mixing Faucet, 12" swing nozzle, wall mounted, 8" centers on sink faucet with 1/2" IPS eccentric flanged female inlets, lever handles

#### WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									
2	1/2"			1/2"					

#### WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	
2		

#### PLUMBING 1 REMARKS

(1) set of 1-1/8" faucet holes, 8" O.C.



Profit from the Eagle Advantage®

## Specification Sheet

### Short Form Specifications

Eagle One-Compartment Sink, model \_\_\_\_\_, with 2"-wide "Euro-Style" edging on front and sides. Unit constructed of heavy gauge type 304 stainless steel top and sink bowls. Sinks to be deep-drawn, seamless, and have all corners coved. Drainboards, when required, shall be "V" creased for positive drainage. 9½" high backsplash with 1" upturn and tile edge. Legs to be 1½" O.D. galvanized tubing with front-to-back crossbracing, and 1" high impact plastic adjustable bullet feet.



**FEATURING  
2"-WIDE  
EURO-STYLE  
EDGING**

### Options / Accessories

- |  |  |
|--|--|
| <input type="checkbox"/> Stainless steel legs        | <input type="checkbox"/> Faucets       |
| <input type="checkbox"/> Stainless steel bullet feet | <input type="checkbox"/> Sink covers   |
| <input type="checkbox"/> Lever drains                | <input type="checkbox"/> Waste outlets |
| <input type="checkbox"/> Twist handle drains         | <input type="checkbox"/> Sink kits     |
| <input type="checkbox"/> Twist drain brackets        | <input type="checkbox"/> Overflow hole |

### 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: specfab@eaglegrp.com

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

## 314 Series Coved Corner One-Compartment Sinks

### MODELS:

- |                                       |                                       |                                       |                                       |
|---------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> 314-16-1     | <input type="checkbox"/> 314-18-1     | <input type="checkbox"/> 314-22-1     | <input type="checkbox"/> 314-24-1     |
| <input type="checkbox"/> 314-16-1-18  | <input type="checkbox"/> 314-18-1-18  | <input type="checkbox"/> 314-22-1-18  | <input type="checkbox"/> 314-24-1-18  |
| <input type="checkbox"/> 314-16-1-18L | <input type="checkbox"/> 314-18-1-18L | <input type="checkbox"/> 314-22-1-18L | <input type="checkbox"/> 314-24-1-18L |
| <input type="checkbox"/> 314-16-1-18R | <input type="checkbox"/> 314-18-1-18R | <input type="checkbox"/> 314-22-1-18R | <input type="checkbox"/> 314-24-1-18R |
| <input type="checkbox"/> 314-16-1-24  | <input type="checkbox"/> 314-18-1-24  | <input type="checkbox"/> 314-22-1-24  | <input type="checkbox"/> 314-24-1-24  |
| <input type="checkbox"/> 314-16-1-24L | <input type="checkbox"/> 314-18-1-24L | <input type="checkbox"/> 314-22-1-24L | <input type="checkbox"/> 314-24-1-24L |
| <input type="checkbox"/> 314-16-1-24R | <input type="checkbox"/> 314-18-1-24R | <input type="checkbox"/> 314-22-1-24R | <input type="checkbox"/> 314-24-1-24R |

### Materials

- Sink bowl: Heavy gauge type 304 stainless steel.
- Top: Drainboards, backsplash and euro-style edging are heavy gauge type 304 stainless steel.
- Legs: 1½" (41mm)-diameter heavy-gauge galvanized tubing with plated 12-gauge gussets and high-impact corrosion resistant fully adjustable bullet feet - crossbracing is 1" (25mm)-diameter heavy-gauge galvanized tubing.

### Design and Construction Features

- Bowl features deep-drawn one-piece seamless construction, using state-of-the-art hydraulic presses.
- Sink bowl has generous radius with a minimum dimension of 3" (76mm) and are rectangular for maximum capacity.
- New 20" x 16" (508 x 406mm) bowl design, with enhanced polishing techniques.
- 13½" (343mm) water level is standard.
- Swirl-away drainage.
- Leg gusset assemblies welded adjacent to sink bowl for maximum weight support and stability.
- 9½" (241mm) standard backsplash includes 1" (25mm) upturn and tile edge for easy installation and feathering to wall/splash surface.
- "V" creased drainboards for positive drainage.

### Mechanical:

- Water supply is ½" (13mm) IPS for hot and cold lines.
- Faucet holes are 1½" (29mm) punched on 8" (203mm) centers.
- Basket-type waste drain included fits sink bowl's 3½" (89mm) opening and features 1½" (38mm) outlet.

### Certifications / Approvals



### AUTOQUOTES



EG20.27 Rev. 10/12

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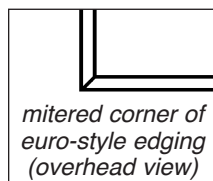
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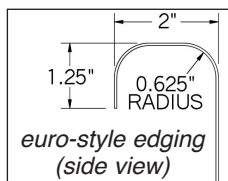
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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

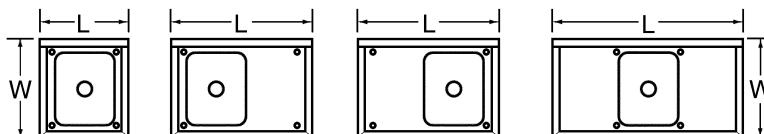
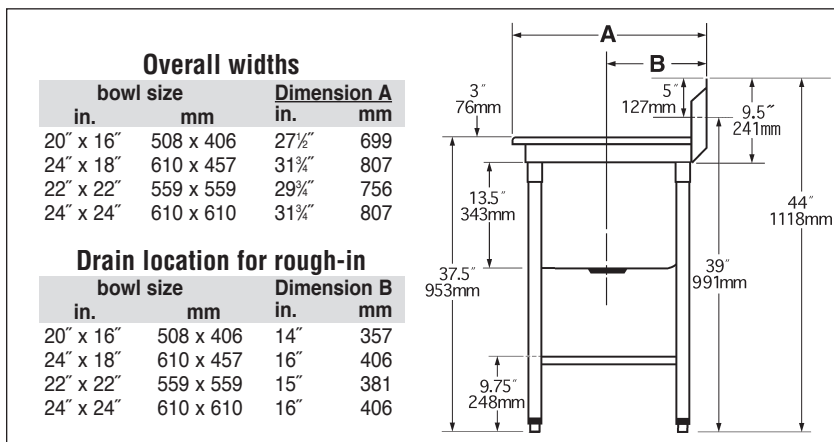
## 314 Series Coved Corner One-Compartment Sinks



mitered corner of  
euro-style edging  
(overhead view)



euro-style edging  
(side view)



Please note the pair of legs located under the OUTER area of drainboard  
(only on one-compartment sinks with one drainboard)

	BOWL DIMENSIONS				DRAINBOARD			OVERALL DIMENSIONS					
	width		length			length		width		length		weight	
model #	in.	mm	in.	mm	quantity	in.	mm	in.	mm	in.	mm	lbs.	kg
314-16-1	20"	508	16"	406	0	-		27½"	699	23¾"	591	40	18.1
314-16-1-18R or L	20"	508	16"	406	1	18"	457	27½"	699	38⅞"	987	59	26.8
314-16-1-18	20"	508	16"	406	2	18"	457	27½"	699	54½"	1384	78	35.4
314-16-1-24R or L	20"	508	16"	406	1	24"	610	27½"	699	44⅞"	1140	65	29.5
314-16-1-24	20"	508	16"	406	2	24"	610	27½"	699	66½"	1689	90	40.8
314-18-1	24"	610	18"	457	0	-		31¾"	807	25½"	648	45	20.4
314-18-1-18R or L	24"	610	18"	457	1	18"	457	31¾"	807	40¾"	1035	64	29.0
314-18-1-18	24"	610	18"	457	2	18"	457	31¾"	807	56"	1422	83	37.6
314-18-1-24R or L	24"	610	18"	457	1	24"	610	31¾"	807	46¾"	1188	70	31.8
314-18-1-24	24"	610	18"	457	2	24"	610	31¾"	807	68"	1727	95	43.1
314-22-1	22"	559	22"	559	0	-		29¾"	756	29½"	749	55	24.9
314-22-1-18R or L	22"	559	22"	559	1	18"	457	29¾"	756	45"	1143	74	33.6
314-22-1-18	22"	559	22"	559	2	18"	457	29¾"	756	60½"	1537	93	42.2
314-22-1-24R or L	22"	559	22"	559	1	24"	610	29¾"	756	51"	1295	80	36.3
314-22-1-24	22"	559	22"	559	2	24"	610	29¾"	756	72½"	1842	105	47.6
314-24-1	24"	610	24"	610	0	-		31¾"	807	31½"	800	60	27.2
314-24-1-18R or L	24"	610	24"	610	1	18"	457	31¾"	807	46¾"	1188	79	35.8
314-24-1-18	24"	610	24"	610	2	18"	457	31¾"	807	62"	1575	98	44.5
314-24-1-24R or L	24"	610	24"	610	1	24"	610	31¾"	807	52¾"	1340	85	38.6
314-24-1-24	24"	610	24"	610	2	24"	610	31¾"	807	74"	1880	110	49.9

### EAGLE GROUP

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Rev. 10/12

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# T&S BRASS AND BRONZE WORKS, INC.

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

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

Model No.

**B-0231**

Item No.



**ADA Compliant**

This Space for Architect/Engineer Approval

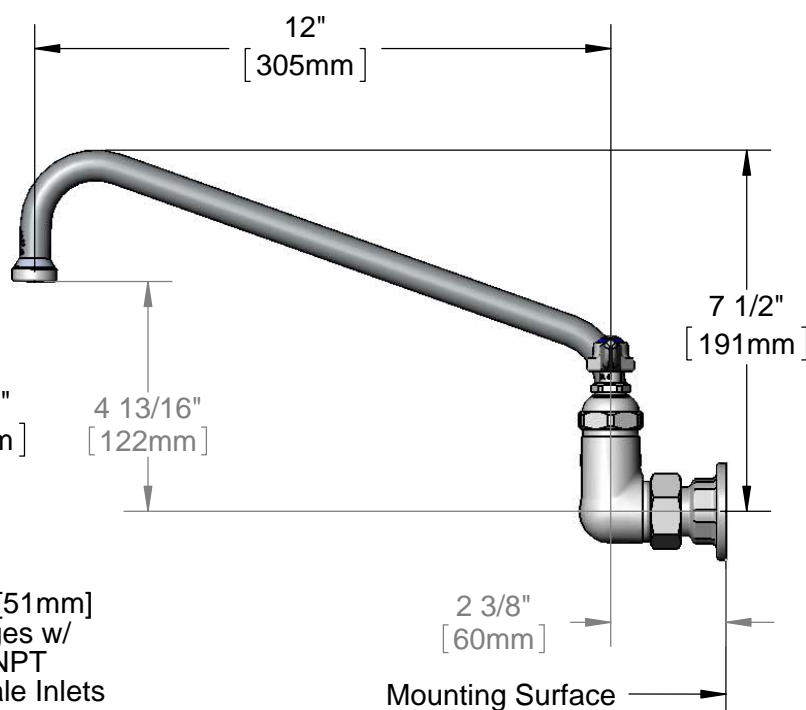
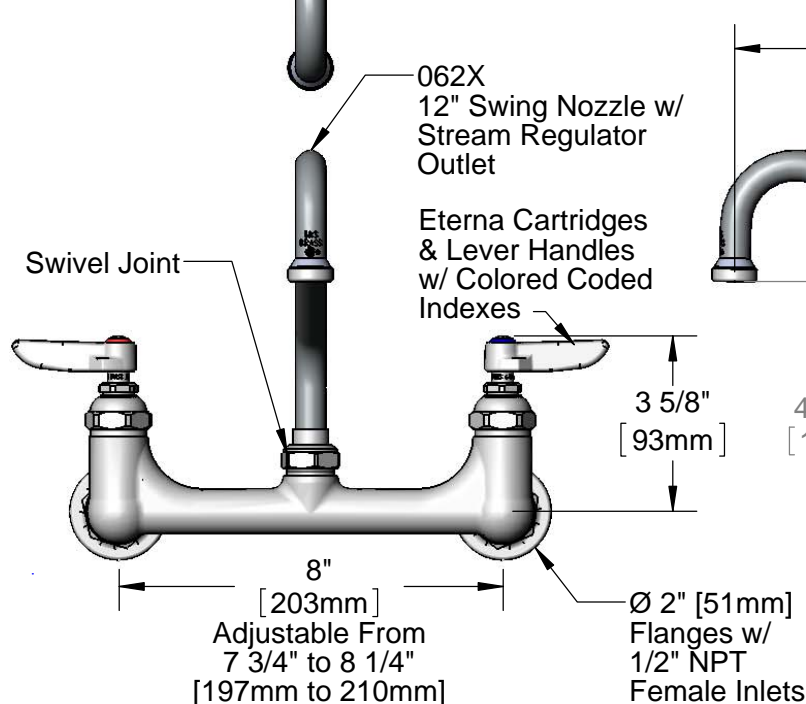
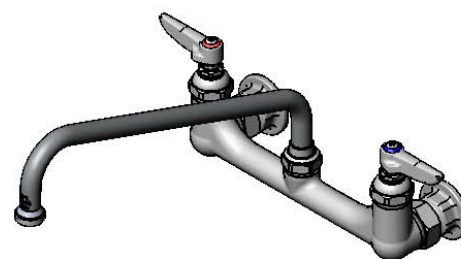
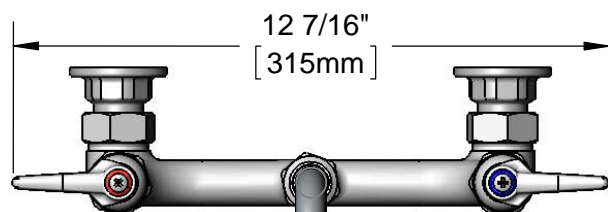
Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_



## Product Specifications:

8" Wall Mount Mixing Faucet w/ Eterna Cartridges, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

## Product Compliance:

ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
ANSI A117.1 (ADA)





# T&S BRASS AND BRONZE WORKS, INC.

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

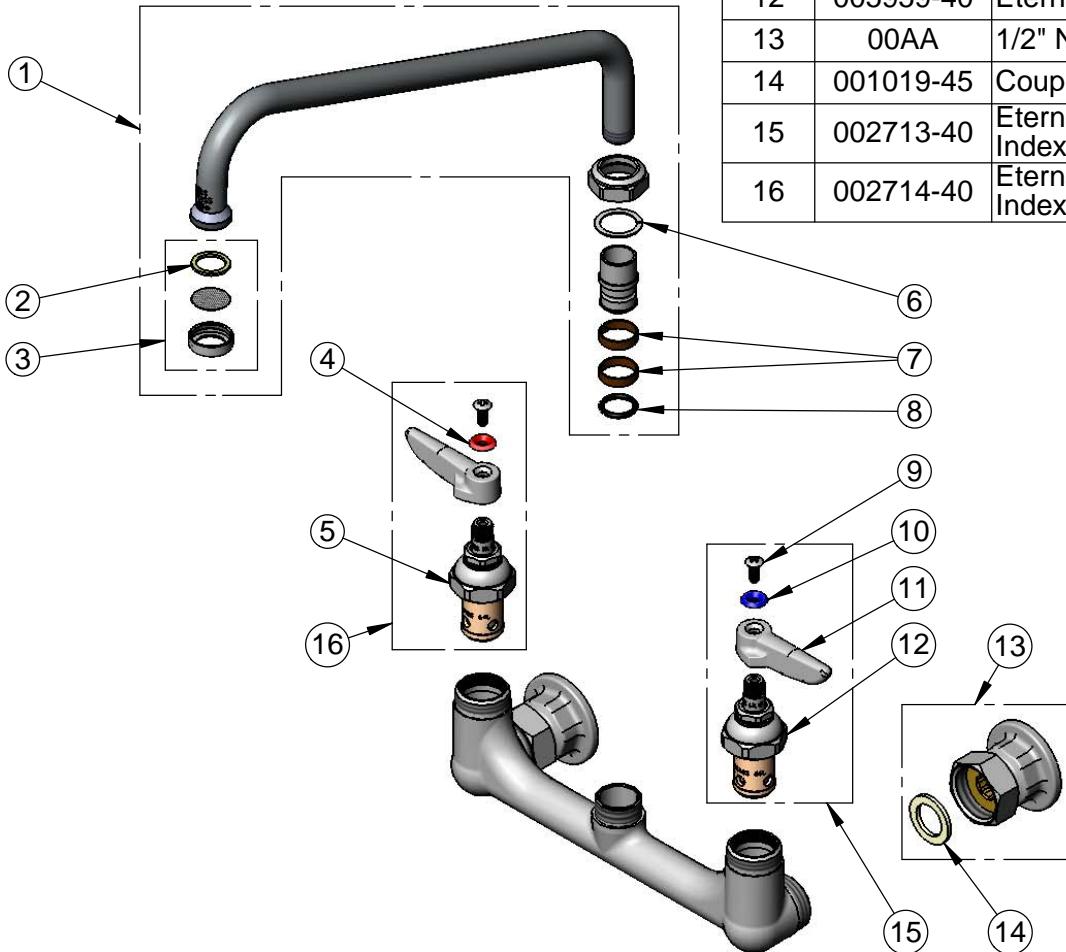
Model No.

**B-0231**

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	062X	12" Swing Nozzle
2	001048-45	Nozzle Tip Washer
3	B-PT	Stream Regulator Outlet
4	001661-45	Red Index-HW
5	005960-40	Eterna Cartridge, RTC
6	009538-45	Swivel Washer
7	011429-45	Swivel Sleeves (2)
8	001074-45	O-Ring
9	000922-45	Lever Handle Screw
10	001660-45	Blue Index-CW
11	001638-45	Lever Handle
12	005959-40	Eterna Cartridge, LTC
13	00AA	1/2" NPT Female Eccentric Flange
14	001019-45	Coupling Nut Washer
15	002713-40	Eterna Cartridge, LTC w/ Handle, Index & Screw
16	002714-40	Eterna Cartridge, RTC w/ Handle, Index & Screw



## Product Specifications:

8" Wall Mount Mixing Faucet w/ Eterna Cartridges, Lever Handles,  
12" Swing Nozzle & 1/2" NPT Female Inlets

## Product Compliance:

ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
ANSI A117.1 (ADA)

***Submittal Sheet***

09/07/2018

**ITEM# 6 - SHELVING, WALL-MOUNTED (2 EA REQ'D)**

John Boos BHS1236-16/304

Shelf, wall-mounted, 36"W x 12"D, 16/300 stainless steel, Stallion Safety Edge front, 1-1/2" rear upturn, NSF, KD





**John  
BOOS**  
Since 1887

ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_  
MODEL #: \_\_\_\_\_  
PROJECT NAME: \_\_\_\_\_

063017

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

## **"BHS1" WALL SHELVES - STAINLESS STEEL**



### **W/ 1.5" REAR RISER**

#### **FEATURES:**

- TYPE 300 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH
- FINISHED W/ A SAFETY STALLION FRONT EDGE
- 1-1/2" TURNED UP BACKSPLASH
- 12" OR 16" DEPTH
- SHIPPED KNOCKED-DOWN, EASY-TO-ASSEMBLE (MOST SHIP UPS)
- ALL MODELS ARE NSF CERTIFIED

#### **MATERIAL:**

- SHELF: TYPE 300 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH
- BRACKETS: TYPE 300 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH



**\* (ASTERISK) DENOTES  
3 SUPPORT BRACKETS**

#### **CONSTRUCTION:**

- STAINLESS STEEL SHELVES ARE MIG WELDED
- EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE

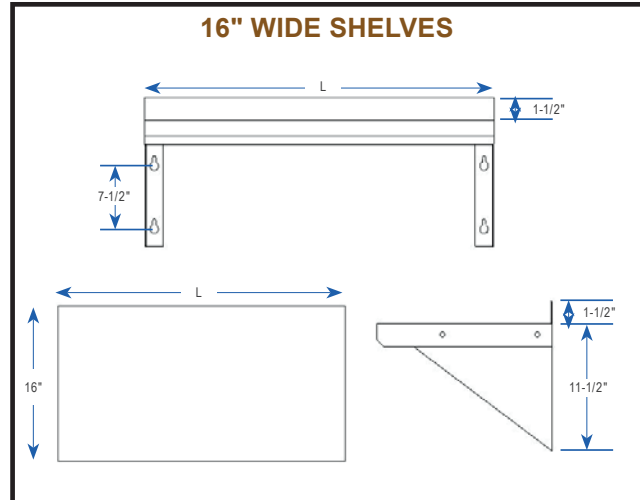
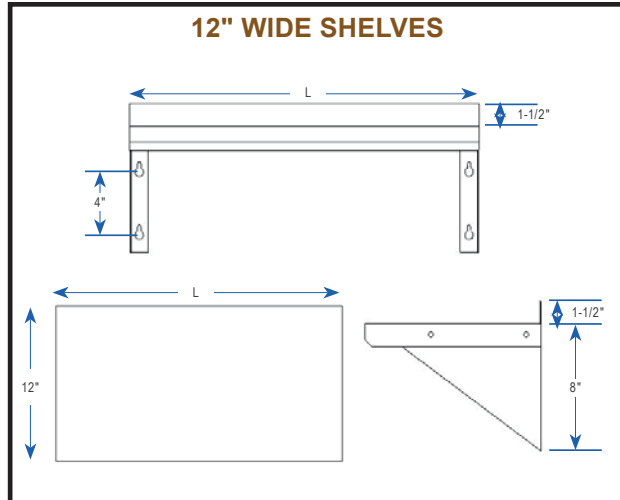
### **12" WIDE STAINLESS STEEL WALL SHELVES**

18 GAUGE	QTY	16 GAUGE	QTY	14 GAUGE	QTY
BHS1224		BHS1224-16/304		BHS1224-14/304	
BHS1236		BHS1236-16/304		BHS1236-14/304	
BHS1248		BHS1248-16/304		BHS1248-14/304	
BHS1260		BHS1260-16/304		BHS1260-14/304	
BHS1272 *		BHS1272-16/304		BHS1272-14/304	
BHS1284 *		BHS1284-16/304 *		BHS1284-14/304 *	
BHS1296 *		BHS1296-16/304 *		BHS1296-14/304 *	
BHS12108 *		BHS12108-16/304 *		BHS12108-14/304 *	
BHS12120 *		BHS12120-16/304 *		BHS12120-14/304 *	
BHS12132 *		BHS12132-16/302 *		BHS12132-14/304 *	
BHS12144 *		BHS12144-16/304 *		BHS12144-14/304 *	

### **16" WIDE STAINLESS STEEL WALL SHELVES**

18 GAUGE	QTY	16 GAUGE	QTY	14 GAUGE	QTY
BHS1624		BHS1624-16/304		BHS1624-14/304	
BHS1636		BHS1636-16/304		BHS1636-14/304	
BHS1648		BHS1648-16/304		BHS1648-14/304	
BHS1660		BHS1660-16/304		BHS1660-14/304	
BHS1672 *		BHS1672-16/304		BHS1672-14/304	
BHS1684 *		BHS1684-16/304 *		BHS1684-14/304 *	
BHS1696 *		BHS1696-16/304 *		BHS1696-14/304 *	
BHS16108 *		BHS16108-16/304 *		BHS16108-14/304 *	
BHS16120 *		BHS16120-16/304 *		BHS16120-14/304 *	
BHS16132 *		BHS16132-16/302 *		BHS16132-14/304 *	
BHS16144 *		BHS16144-16/304 *		BHS16144-14/304 *	

## DETAILED SPECIFICATIONS



### 12" WIDE STAINLESS STEEL WALL SHELVES

LENGTH	18 GAUGE	WT. (LBS)	16 GAUGE	WT. (LBS)	14 GAUGE	WT. (LBS)
24"	BHS1224	9	BHS1224-16/304	12	BHS1224-14/304	16
36"	BHS1236	12	BHS1236-16/304	15	BHS1236-14/304	20
48"	BHS1248	16	BHS1248-16/304	18	BHS1248-14/304	24
60"	BHS1260	21	BHS1260-16/304	21	BHS1260-14/304	27
72"	BHS1272 *	25	BHS1272-16/304	24	BHS1272-14/304	30
84"	BHS1284 *	29	BHS1284-16/304 *	30	BHS1284-14/304 *	35
96"	BHS1296 *	33	BHS1296-16/304 *	34	BHS1296-14/304 *	40
108"	BHS12108 *	36	BHS12108-16/304 *	38	BHS12108-14/304 *	45
120"	BHS12120 *	39	BHS12120-16/304 *	43	BHS12120-14/304 *	49
132"	BHS12132 *	43	BHS12132-16/302 *	48	BHS12132-14/304 *	53
144"	BHS12144 *	46	BHS12144-16/304 *	52	BHS12144-14/304 *	57

### 16" WIDE STAINLESS STEEL WALL SHELVES

LENGTH	18 GAUGE	WT. (LBS)	16 GAUGE	WT. (LBS)	14 GAUGE	WT. (LBS)
24"	BHS1624	10	BHS1624-16/304	14	BHS1624-14/304	17
36"	BHS1636	14	BHS1636-16/304	17	BHS1636-14/304	23
48"	BHS1648	18	BHS1648-16/304	21	BHS1648-14/304	28
60"	BHS1660	24	BHS1660-16/304	26	BHS1660-14/304	33
72"	BHS1672*	30	BHS1672-16/304	30	BHS1672-14/304	38
84"	BHS1684*	34	BHS1684-16/304*	36	BHS1684-14/304*	45
96"	BHS1696*	38	BHS1696-16/304*	40	BHS1696-14/304*	50
108"	BHS16108*	43	BHS16108-16/304*	44	BHS16108-14/304*	55
120"	BHS16120*	48	BHS16120-16/304*	48	BHS16120-14/304*	60
132"	BHS16132*	53	BHS16132-16/302*	52	BHS16132-14/304*	65
144"	BHS16144*	58	BHS16144-16/304*	56	BHS16144-14/304*	70

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



Boos  
locks

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## ***Submittal Sheet***

09/07/2018

### **ITEM# 7 - HOOD (1 EA REQ'D)**

#### **Accurex HOOD SYSTEM**

Hood system as per spec hood includes hood, 2 exhaust fans , heated make up air unit, closure panels and Ansul fires system. All duct work by others



## ***Submittal Sheet***

09/07/2018

### **ITEM# 7.1 - HOOD (1 EA REQ'D)**

Accurex SS WALL PANES

ss wall panels for behind hood



## Submittal Sheet

09/07/2018

### ITEM# 8 - SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

Delfield 4472N-18

Sandwich/Salad Top Refrigerator, three-section, 72" W, 24.80 cubic feet, (3) doors, (3) 1/1 GN shelves, stainless steel top with polyethylene cutting board & (18) 1/6 size plastic pans, ABS interior sides, stainless steel front & sides, 5" casters, front-breathing rear-mounted refrigeration system, 1/2 hp, cUL, UL, NSF

#### ACCESSORIES

Mfr	Qty	Model	Spec
Delfield	1		NOTE: Freight quotes are only valid from Delfield
Delfield	1	0460003CN	3 year parts & labor warranty, standard
Delfield	1	W00003ACN	5 year compressor warranty, standard
Delfield	1		115v/60/1-ph, 12.0 amps, NEMA 5-15P, standard
Delfield	1		Self-Contained refrigeration, standard

## ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/2		
2	115	60	1	Cord & Plug		5-15P	12.0				



# 4472N Salad Top

Front-Breathing Self-Contained Salad Top Refrigerated Bases

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- 4472N-12 Three section with doors twelve pan capacity
- D4472N-12 Three section with drawers twelve pan capacity
- 4472N-18 Three section with doors eighteen pan capacity
- D4472N-18 Three section with drawers eighteen pan capacity



4472N-18

## Standard Features

- Patented air screen ensures product stays cold without drying it out
- All 4400 Series units are 100% front breathing, which allows the unit to be pushed against a wall or built into a cabinet or an existing line up
- Durable, rugged stainless steel sides, top and front
- Features Delfield's exclusive ABS interior (on sides). ABS is extremely durable - it won't dent, chip or corrode and is backed by a limited lifetime warranty
- Delfield supplies 1/6 size pans and positive placement adapter bars for top opening
- Dual level pan brackets allow the pans to be lowered an additional inch in the unit without tools to provide additional pan temperature holding performance
- Salad top refrigerators are standard with 10" wide,

dishwasher safe polyethylene cutting board treated with antimicrobial agent

- "D" prefix models feature Delfield's new drawer system. Drawers are backed by a 10-year warranty on the track assembly
- Environmentally friendly R404A refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Black recessed quick grip handle
- Standard on 5" casters for easy cleaning and installation
- 6' cord and plug supplied
- One epoxy coated wire shelf standard, installed per door section
- ACT solid state electronic control
- Three year parts and labor warranty and an additional two year compressor parts warranty

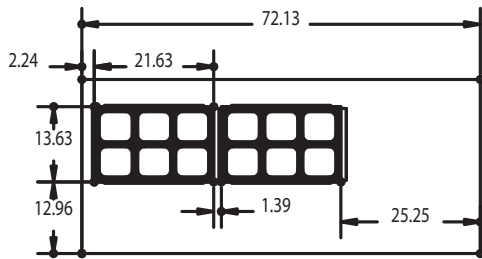
## Options & Accessories

- Flat lift off cover
- 18" wide single tier overshef
- Stainless steel finish on back
- Plastic laminate on front
- Additional wire shelves
- 3" casters, 3.75" ride height
- Door lock
- Exterior thermometer
- 220V/50Hz electrical system\*

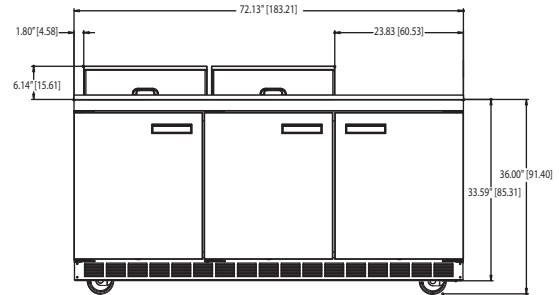
\* Inclusion of this option will alter electrical specifications of the unit



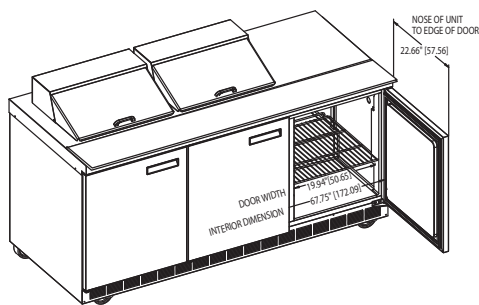
## 4472N-12



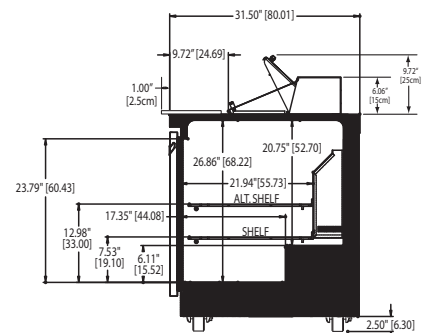
4472N-12 Pan Cutout Configuration



4472N-12 Elevation View

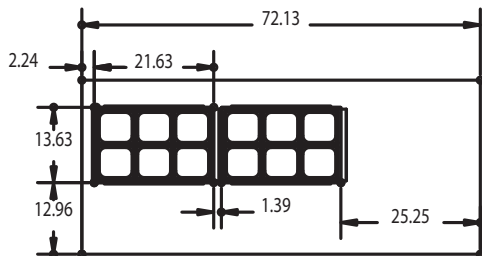


4472N-12 ISO View

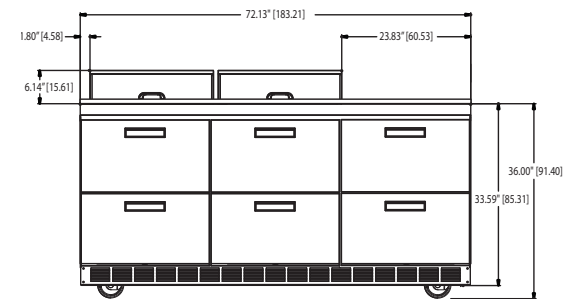


4472N-12 Right Side View

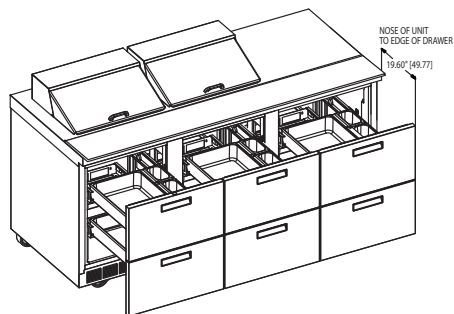
## D4472N-12



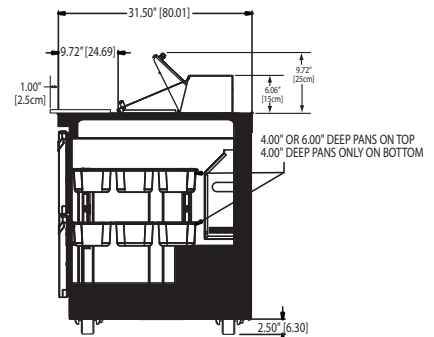
D4472N-12 Pan Cutout Configuration



D4472N-12 Elevation View



D4472N-12 ISO View

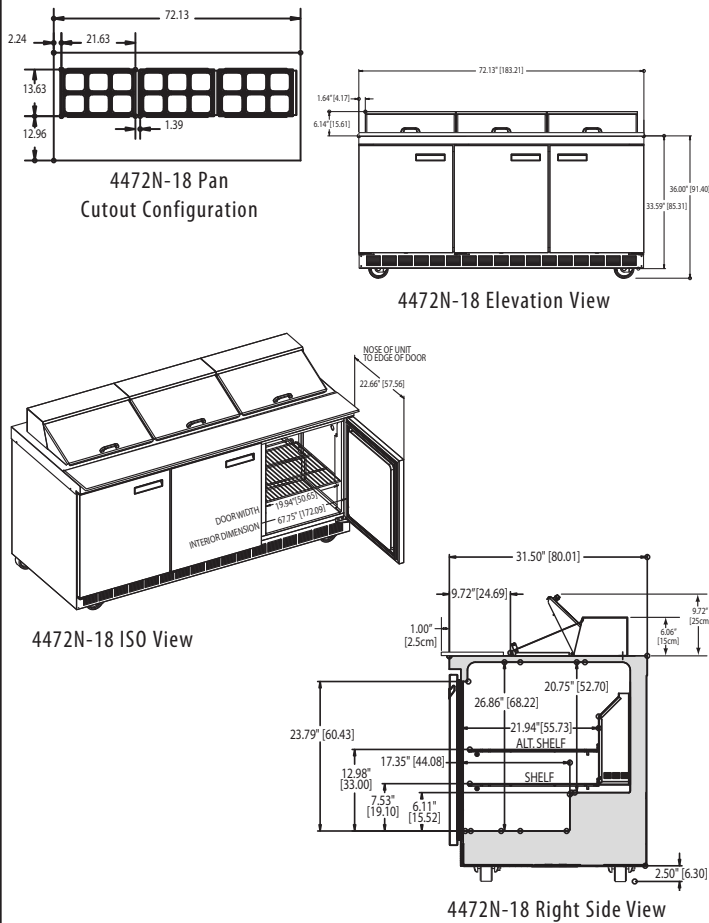


D4472N-12 Right Side View

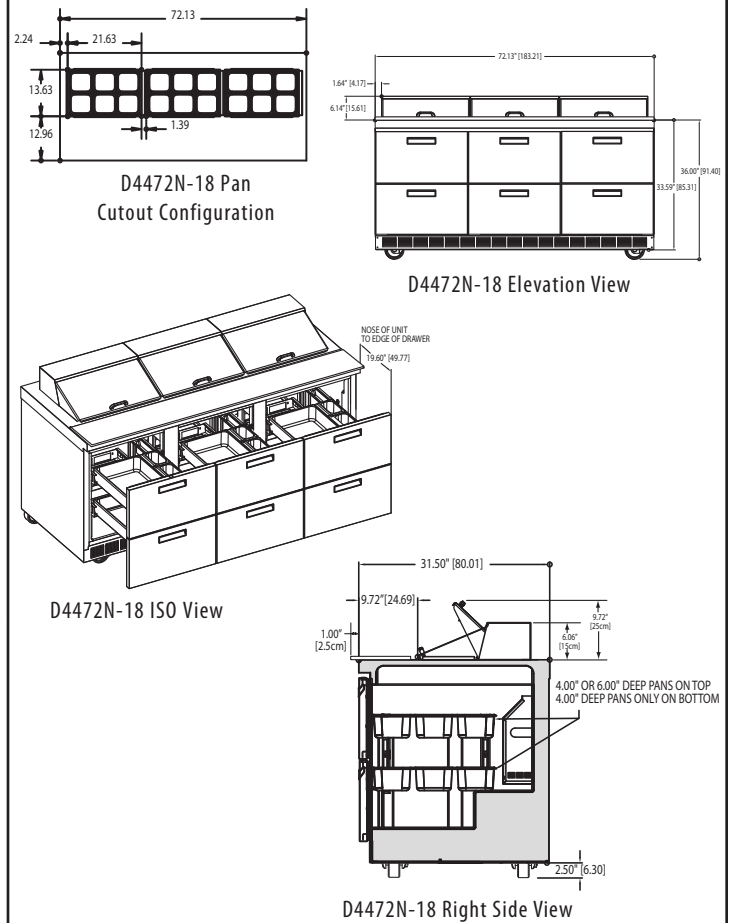




## 4472N-18



## D4472N-18



## 4472N Salad Top

### Specifications

Model	1/6 Size Pan Cap.	# of shelves	Shelf Area	Volume	H.P.	V/Hz/Ph	Amps	Nema Plug	Ship Weight
4472N-12	12	3	8.22ft <sup>2</sup>	24.80ft <sup>3</sup>	1/2	115/60/1	12.0	5-15P	461lbs/209kg
D4472N-12	12	NA	NA	24.80ft <sup>3</sup>	1/2	115/60/1	12.0	5-15P	545lbs/247kg
4472N-18	18	3	8.22ft <sup>2</sup>	24.80ft <sup>3</sup>	1/2	115/60/1	12.0	5-15P	461lbs/209kg
D4472N-18	18	NA	NA	24.80ft <sup>3</sup>	1/2	115/60/1	12.0	5-15P	545lbs/247kg

Delfield reserves the right to make changes to the design or specifications without prior notice.

### INSTALLATION NOTE:

Refrigeration system is designed so that air will flow under the unit, through the compressor area and out the front of the unit. Any restriction to this air flow path will void the warranties.





# 4472N Salad Top

Front-Breathing Self-Contained Salad Top Refrigerated Bases

## Specifications

**Exterior top** is one-piece 22-gauge stainless steel with integral 2.12" (5.4cm) square nosing at the front. Top of drawer unit has openings to accept 12 or 18 1/6-size 4" (10cm) deep plastic pans. Top of door unit has openings to accept 12 or 18 1/6-size 4" or 6" (10cm or 15cm) deep plastic pans. Adapter bars and 1/6 pans are supplied by Delfield. Temperature in top opening to maintain 33°F (1°C) to 41°F (5°C), with pans recessed 2.5" (6.4cm) at 86°F ambient room temperature, meeting NSF 7 requirements. One 72" x 10" x .5" (183cm x 25.4cm x 1.3cm) polyethylene cutting board treated with antimicrobial agent is mounted on the top at the front edge.

**Dual level pan brackets** allow the pans to be lowered an additional inch in the unit without tools to provide additional pan temperature holding performance.

**Exterior back and bottom** are two-piece 24-gauge galvanized steel. Exterior ends are stainless steel.

**Interior sides** are thermoformed ABS plastic with shelf supports. Base is fully insulated with high-density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

**Refrigeration system** uses HFC-404A refrigerant. Compressor is 1/2 H.P., with condenser coil and condensate evaporator mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a capillary tube. Cabinet maintains an interior cabinet temperature of 36°F to 40°F (2°C to 4°C).

**ACT control.** ACT electronic, solid state control, mounted on the exterior rear of the cabinet, allows unit to maintain precise temperatures in heavy duty conditions.

**Electrical connections** are 115 volt, 60 Hertz, single phase. Unit has a 6' (1.8m) long electrical cord and NEMA 5-15P plug.

**Casters:** Equipment is mounted on 5" (13cm) diameter plate casters with front two locking. Equipment clearance above the floor is 2.5" (6cm).

**Doors** have a 24-gauge stainless steel exterior, with thermoformed ABS plastic interior liner. Cabinet has one adjustable epoxy-coated wire shelf per door opening.

**Drawer** fronts have a 24-gauge stainless steel exterior, with thermoformed ABS plastic interior liner. Drawer frames are 12-gauge stainless steel. Drawer slides are 11-gauge stainless steel with Delrin bearings. Each section has two drawers. Each top drawer holds one full size 12" x 20" (30.5cm x 50.8cm) pan and three 1/9 size pans, 4" - 6" (10.2cm - 15.2cm) deep. Each bottom drawer holds one 12" x 20" (30.5cm x 50.8cm) pan and three 1/9 size, 4" (10.2cm) deep pans. Pans supplied by others.





## Submittal Sheet

09/07/2018

### ITEM# 9 - SANDWICH / SALAD PREPARATION REFRIGERATOR (2 EA REQ'D)

Delfield 4448N-12

Sandwich/Salad Top Refrigerator, two-section, 48" W, 16.0 cubic feet, (2) doors, stainless steel top with polyethylene cutting board & (12) 1/6 size plastic pans, ABS interior sides, stainless steel front & sides, 5" casters, front-breathing rear-mounted refrigeration system, 1/5 hp, cUL, UL, NSF

#### ACCESSORIES

Mfr	Qty	Model	Spec
Delfield	2		NOTE: Freight quotes are only valid from Delfield
Delfield	2	0460003CN	3 year parts & labor warranty, standard
Delfield	2	W00003ACN	5 year compressor warranty, standard
Delfield	2		115v/60/1-ph, 7.2 amps, NEMA 5-15P, standard
Delfield	2		Self-Contained refrigeration, standard

## ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/5		
2	115	60	1	Cord & Plug		5-15P	7.2				



# 4448N Salad Top

Front-Breathing Self-Contained Salad Top Refrigerated Bases

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- 4448N-8 Two section with doors, eight pan capacity
- D4448N-8 Two section with drawers, eight pan capacity
- 4448N-12 Two section with doors, twelve pan capacity
- D4448N-12 Two section with drawers, twelve pan capacity



4448N-12

## Standard Features

- Patented air screen ensures product stays cold without drying it out
- All 4400 Series units are 100% front breathing, which allows the unit to be pushed against a wall or built into a cabinet or an existing line up
- Durable, rugged stainless steel sides, top and front
- Features Delfield's exclusive ABS interior (on sides). ABS is extremely durable - it won't dent, chip or corrode and is backed by a limited lifetime warranty
- Delfield supplies 1/6 size pans and positive placement adapter bars for top opening
- Dual level pan brackets allow the pans to be lowered an additional inch in the unit without tools to provide additional pan temperature holding performance
- Salad top refrigerators are standard with 10" wide,

dishwasher safe polyethylene cutting board treated with antimicrobial agent

- "D" prefix models feature Delfield's new drawer system. Drawers are backed by a 10-year warranty on the track assembly
- Environmentally friendly R404A refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Black recessed quick grip handle
- Standard on 5" casters for easy cleaning and installation
- 6' cord and plug supplied
- One epoxy coated wire shelf standard, installed per door section
- ACT solid state electronic control
- Three year parts and labor warranty and an additional two year compressor parts warranty

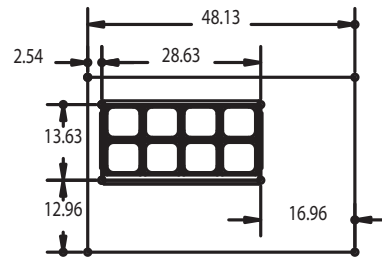
## Options & Accessories

- Flat lift off cover
- 18" wide single tier overshef
- Stainless steel finish on back
- Plastic laminate on front
- Additional wire shelves
- 3" casters, 3.75" ride height
- Door lock
- Exterior thermometer
- 220V/50Hz electrical system\*

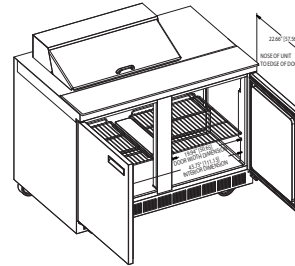
\* Inclusion of this option will alter electrical specifications of the unit



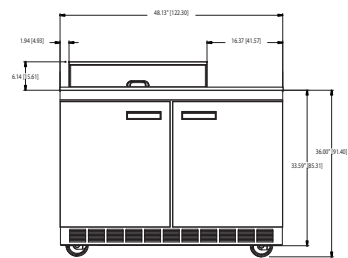
## 4448N-8



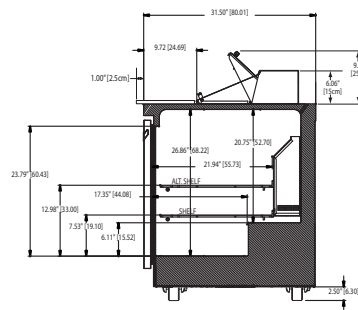
4448N-8 Pan Cutout Configuration



4448N-8 ISO View

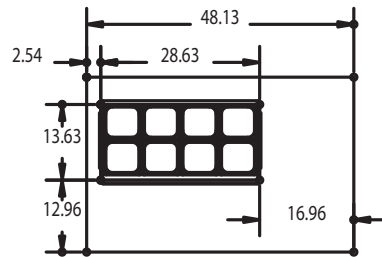


4448N-8 Elevation View

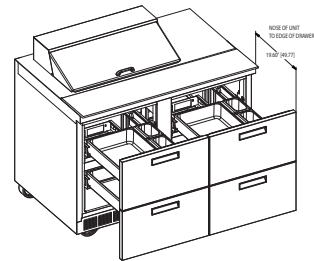


4448N-8 Right Side View

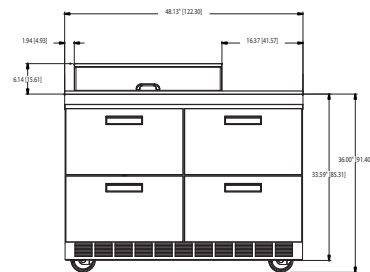
## D4448N-8



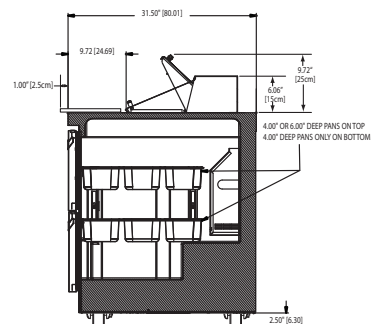
D4448N-8 Pan Cutout Configuration



D4448N-8 ISO View



D4448N-8 Elevation View

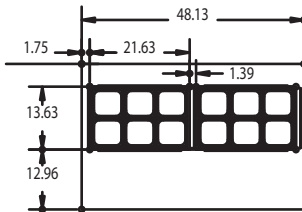


D4448N-8 Right Side View

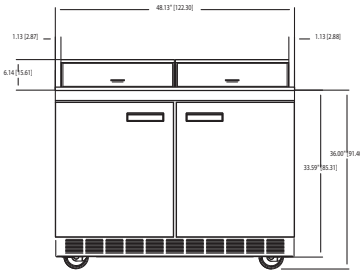




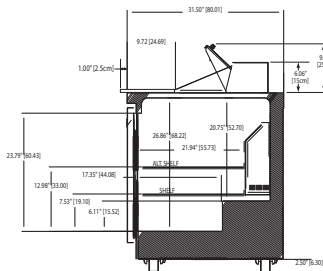
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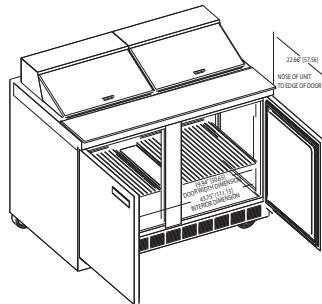
4448N-12 Pan Cutout Configuration



4448N-12 Elevation View

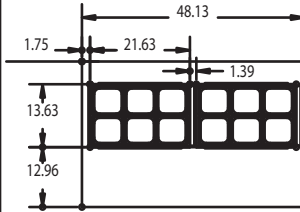


4448N-12 Right Side View

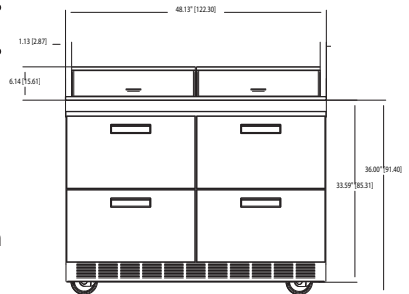


4448N-12 ISO View

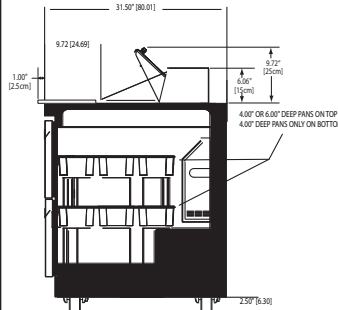
## D4448N-12



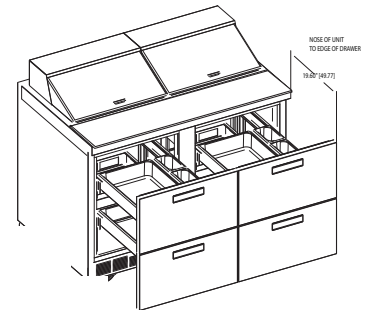
D4448N-12 Pan Cutout Configuration



D4448N-12 Elevation View



D4448N-12 Right Side View



D4448N-12 ISO View

## 4448N Salad Top

## Specifications

Model	1/6 Size Pan Cap.	# of Shelves	Shelf Area	Volume	H.P.	V/Hz/Ph	Amps	Nema Plug	Ship Weight
4448N-8	8	2	5.48ft <sup>2</sup>	16.00ft <sup>3</sup>	1/5	115/60/1	7.2	5-15P	316lbs/143kg
D4448N-8	8	NA	NA	16.00ft <sup>3</sup>	1/5	115/60/1	7.2	5-15P	398lbs/181kg
4448N-12	12	2	5.48ft <sup>2</sup>	16.00ft <sup>3</sup>	1/5	115/60/1	7.2	5-15P	316lbs/143kg
D4448N-12	12	NA	NA	16.00ft <sup>3</sup>	1/5	115/60/1	7.2	5-15P	398lbs/181kg

Delfield reserves the right to make changes to the design or specifications without prior notice.

**INSTALLATION NOTE:**

Refrigeration system is designed so that air will flow under the unit, through the compressor area and out the front of the unit. Any restriction to this air flow path will void the warranties.





# 4448N Salad Top

Front-Breathing Self-Contained Salad Top Refrigerated Bases

## Specifications

**Exterior top** is one-piece 22-gauge stainless steel with integral 2.12" (5.4cm) square nosing on the front. Top of drawer unit has openings to accept 8 or 12 1/6-size 4" (10cm) deep plastic pans. Top of door unit has openings to accept 8 or 12 1/6-size 4" or 6" (10cm or 15cm) deep plastic pans. Adapter bars and 1/6 pans are supplied by Delfield. Lid is constructed of 20-gauge stainless steel. Temperature in top opening to maintain 33°F (1°C) to 41°F (5°C), with pans recessed 2.5" (6.4cm) at 86°F ambient room temperature, meeting NSF 7 requirements. One 48" x 10" x .5" (121.9cm x 25.4cm x 1.3cm) polyethylene cutting board treated with antimicrobial agent is mounted on the top at the front edge.

**Dual level pan brackets** allow the pans to be lowered an additional inch in the unit without tools to provide additional pan temperature holding performance.

**Exterior back and bottom** are two-piece 24-gauge galvanized steel. Exterior ends are stainless steel.

**Interior sides** are thermoformed ABS plastic with integral shelf supports. Base is fully insulated with high-density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

**Refrigeration system** uses HFC-404A refrigerant. Compressor is 1/5 H.P., with condenser coil and hot gas condensate evaporator mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a capillary tube. Cabinet maintains an interior cabinet temperature of 36°F to 40°F (2°C to 4°C).

**ACT control:** ACT electronic, solid state control, mounted on the exterior rear of the cabinet, allows unit to maintain precise temperatures in heavy duty conditions.

**Electrical connections** are 115 volt, 60 Hertz, single phase. Unit has a 6' (1.8m) long electrical cord and NEMA 5-15P plug.

**Casters:** Equipment is mounted on 5" (13cm) diameter plate casters with front two locking. Equipment clearance above the floor is 2.5" (6cm).

**Doors** have a 24-gauge stainless steel exterior, with thermoformed ABS plastic interior liner. Cabinet of door models has one adjustable epoxy-coated wire shelf.

**Drawers** have a 24-gauge stainless steel exterior with thermoformed ABS plastic interior liner. Drawer frames are 12-gauge stainless steel. Drawer slides are 11-gauge stainless steel with Delrin bearings. Each top drawer holds one full size 12" x 20 (30.5cm x 50.8cm) pan and three 1/9 size pans 4"- 6" (10.1cm - 15.2cm) deep. Each bottom drawer holds one 12" x 20 (30.5cm x 50.8cm) pan and three 1/9 size pans 4" (10.1cm) deep. Pans are supplied by others.



***Submittal Sheet***

09/07/2018

**ITEM# 10 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)**

Eagle Group UT2418STEB-X

Deluxe Series Filler Table, 18"W x 24"D, 16/304 stainless steel top with 1-1/2"H rear up-turn, rolled front edge, Uni-Lok® gusset system, stainless steel crossrails on side & rear, (4) stainless steel legs with adjustable plastic bullet feet, NSF (FLYER)





Profit from the Eagle Advantage®

## Specification Sheet

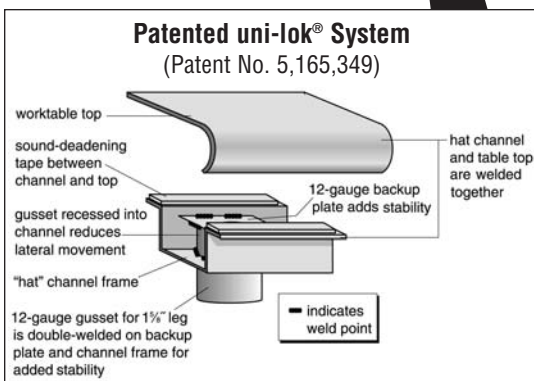
### Short Form Specifications

Eagle Deluxe Series Filler Table, model \_\_\_\_\_.  
Top to be 16/304 stainless steel with rolled edge on front, sides turned down, and 1½" upturn on rear. Constructed with "Uni-Lock" patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. 1½" O.D. galvanized tubular legs with 1¼" stainless steel cross rails and adjustable stainless steel flanged feet or plastic bullet feet.

Eagle Spec-Master® Series Filler Table, model \_\_\_\_\_.  
Top to be 14/304 stainless steel with rolled edge on front, sides turned down and 1½" upturn on rear. Constructed with "Uni-Lock" patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. 1½" O.D. stainless steel tubular legs with 1¼" stainless steel tubular cross rails, and adjustable stainless steel flanged feet or bullet feet.



filler table



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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: specfab@eaglegrp.com

Item No.: \_\_\_\_\_  
Project No.: \_\_\_\_\_  
S.I.S. No.: \_\_\_\_\_

## Filler Tables with Rear Upturn

### MODELS:

<input type="checkbox"/> <b>UT2412STE</b>	<input type="checkbox"/> <b>UT3012STE</b>	<input type="checkbox"/> <b>UT3612STE</b>
<input type="checkbox"/> <b>UT2412STEB</b>	<input type="checkbox"/> <b>UT3012STEB</b>	<input type="checkbox"/> <b>UT3612STEB</b>
<input type="checkbox"/> <b>UT2415STE</b>	<input type="checkbox"/> <b>UT3015STE</b>	<input type="checkbox"/> <b>UT3615STE</b>
<input type="checkbox"/> <b>UT2415STEB</b>	<input type="checkbox"/> <b>UT3015STEB</b>	<input type="checkbox"/> <b>UT3615STEB</b>
<input type="checkbox"/> <b>UT2418STE</b>	<input type="checkbox"/> <b>UT3018STE</b>	<input type="checkbox"/> <b>UT3618STE</b>
<input type="checkbox"/> <b>UT2418STEB</b>	<input type="checkbox"/> <b>UT3018STEB</b>	<input type="checkbox"/> <b>UT3618STEB</b>

### Tabletop

- Top reinforced with welded-on hat channel.
- Sound-deadened between top and channels.
- 1½" (38mm) 90° rear upturn with radius at intersection.
- 1½" (38mm)-diameter 180° rolled edge on front. Ends are turned down 90° providing for flush installations when required.
- Deluxe Series: 16 gauge type 304 polished stainless steel.
- Spec-Master® Series: 14 gauge type 304 polished stainless steel.

### Crossbracing—1¼" (38mm)-diameter

- Heavy gauge type 304 stainless steel.
- Front-to-back and side-to-side.
- Aluminum castings join crossbraces, legs and rear brace.

### Legs—1½" (41mm)-diameter

- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Heavy gauge stainless steel.
- Deluxe Series: Galvanized gussets.
- Spec-Master® Series: Stainless steel gussets and stainless steel hat channels.
- All 12" and 15" (305 and 381mm)-long tables feature stainless steel adjustable flanged feet.
- 18" (457mm)-long Deluxe Series tables feature adjustable plastic bullet feet; 18" (457mm)-long Spec-Master® Series tables feature adjustable stainless steel bullet feet.

### Options / Accessories

- ☐ Undershelf
- ☐ Side upturns



### Certifications / Approvals



Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

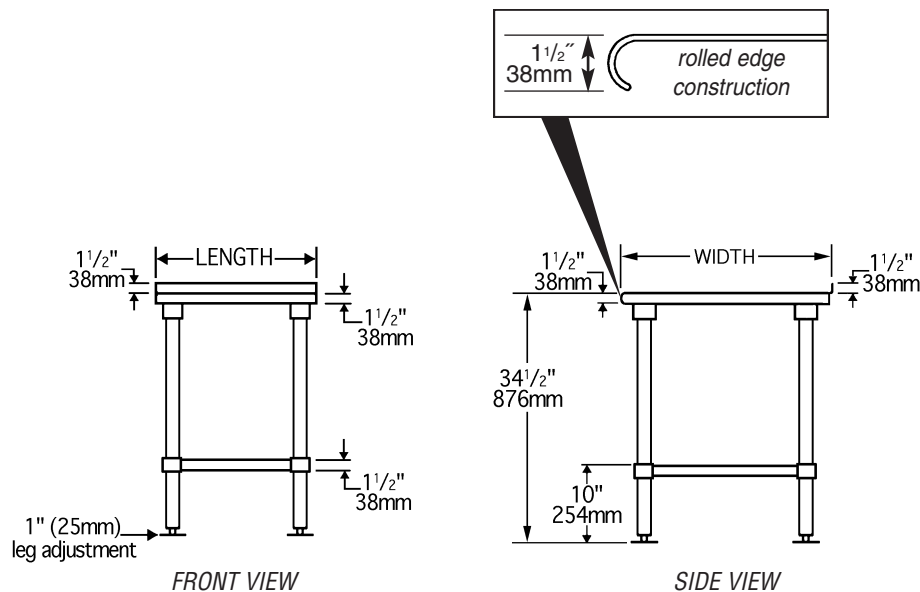
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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Filler Tables with Rear Upturn



DELUXE SERIES model #	SPEC-MASTER® SERIES model #	# of legs	width		length		weight *	
			in.	mm	in.	mm	lbs.	kg
UT2412STEB	UT2412STE	4	24"	610	12"	305	30	13.6
UT2415STEB	UT2415STE	4	24"	610	15"	381	34	15.4
UT2418STEB	UT2418STE	4	24"	610	18"	457	36	16.3
UT3012STEB	UT3012STE	4	30"	762	12"	305	34	15.4
UT3015STEB	UT3015STE	4	30"	762	15"	381	36	16.3
UT3018STEB	UT3018STE	4	30"	762	18"	457	40	18.1
UT3612STEB	UT3612STE	4	36"	914	12"	305	37	16.8
UT3615STEB	UT3615STE	4	36"	914	15"	381	40	18.1
UT3618STEB	UT3618STE	4	36"	914	18"	457	45	20.4

\* On Spec-Master® tables, increase stated weight by 10%.

### EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

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

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Foodservice Division: Phone 800-441-8440

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

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Rev. 07/08

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## Submittal Sheet

09/07/2018

### ITEM# 11 - HOT FOOD WELL (1 EA REQ'D)

Nemco 6055A

Countertop Warmer, wet operation, accepts a 12" x 20" full size pan or fractional size pans, adjustable thermostat, cycling indicator pilot light, stainless steel construction, 1200 watts, NEMA 5-15P, 120v/60/1ph, 10 amps, cETLus, NSF

#### ACCESSORIES

Mfr	Qty	Model	Spec
Nemco	1		1 year parts & labor warranty, standard

## ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	10.0	1.2			



6055A



6055A-43



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

Quantity \_\_\_\_\_

Model No.  
**6055A, 6055A-CW,  
6055A-220, 6055A-43**  
**Counter Top  
Warmers**

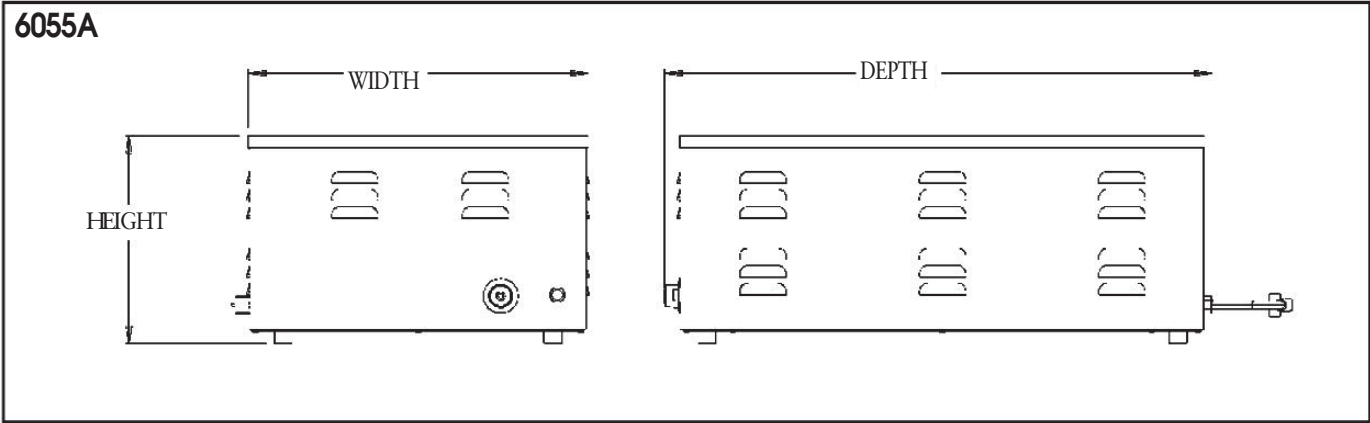
Add side dishes and entrees to existing lines or create entirely new temporary buffet lines quickly and easily with NEMCO's full-size countertop warmers. You'll enjoy greater menu flexibility and the ability to respond efficiently to changing menu requirements. Plus the reliable adjustable thermostat helps to ensure that food held in serving lines is always within your food safety temperature guidelines. Unique heating system design provides even heat distribution to prevent "hot spots". This design provides exceptional heat transfer, even heat distribution, and lower preheat time. NEMCO's warmers also have lower surface temperatures and longer life components than our competitors. Heavy-duty stainless steel well.

**Standard Features:**

- Heavy duty stainless steel construction
- Adjustable thermostat 120°F to 212°F
- Heating system design allows for fast preheat and extended life of unit
- Accepts a 12"x20" full size pan or fractional sizes
- Adapter bars and plates available for additional sizes
- Cycling indicator pilot light
- Temperature indicator settings: High, Medium, Low
- cETLus and NSF listing
- CE listing on model 6055A-220

NEMCO Food Equipment, Ltd.  
301 Meuse Argonne  
P.O. Box 305  
Hicksville, OH 43526  
Phone (419) 542-7751  
FAX (419) 542-6690  
[www.nemcofoodequip.com](http://www.nemcofoodequip.com)

# Model No. 6055A, 6055A-CW, 6055A-43, 6055A-220



## Specifications:

Model No.	Pre-heat time to 180°F	Width Inches/(cm)	Depth Inches/(cm)	Height Inches/(cm)	Voltage	Rated Wattage	Nominal Amps	Plug Configuration	Unit Weight lbs./(Kg)	Shipping Weight lbs./(Kg)
6055A	12 min.	14 5/8 (37.1)	23 1/2 (59.7)	9 (22.9)	120	1200	10	NEMA 5-15P	18 (8.2)	23 (10.4)
6055A-CW	10 min.	14 5/8 (37.1)	23 1/2 (59.7)	10 1/2 (26.7)	120	1500	12.5	NEMA 5-15P	19.1 (8.6)	23 (10.4)
6055A-220	12 min.	14 5/8 (37.1)	23 1/2 (59.7)	9 (22.9)	220	1200	5.5	CEE -7-7	19 1/2 (8.9)	24 (11)
6055A-43	14 min.	14 5/8 (37.1)	30 5/8 (77.8)	10 1/2 (26.7)	120	1500	12.5	NEMA 5-15P	28 (12.7)	34 (15.4)

Accessories for 6055A	Description
<input type="checkbox"/> 66092	Two-hole adaptor plates for one 7qt. & one 11qt. inset
<input type="checkbox"/> 66093	Two-hole adaptor plate for two 7qt. insets
<input type="checkbox"/> 66095	20" adaptor bar
<input type="checkbox"/> 66096	12" adaptor bar
<input type="checkbox"/> 66097	6" adaptor bar
<input type="checkbox"/> 67860	Three-hole adaptor plate for three 4qt. insets
Accessories for 6055A -43	
<input type="checkbox"/> 67763	Two-hole adaptor plates for two 11qt. insets
<input type="checkbox"/> 68591	Three-hole adaptor plate for three 7qt. insets
<input type="checkbox"/> 68592	Four-hole adaptor plate for four 4qt. insets



## Typical Specifications

NEMCO countertop warmers shall be constructed with 300 series stainless steel wells and 400 series stainless steel cabinets. They shall have tubular heating elements attached to an aluminum heat dissipating plate. All models shall have an adjustable (up to 212° F) conduction thermostat and a pilot light that cycles with the operation of the heating element. 120V models shall have a cord and NEMA 5-15P plug while the 220V model shall have a cord and CEE 7-7 plug. Models 6055A, 6055A-CW, and 6055A-43 shall be cETLus and NSF listed. Model 6055A-220 shall be CE and NSF listed.



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## Submittal Sheet

09/07/2018

### ITEM# 12 - CHARBROILER, GAS, COUNTERTOP (1 EA REQ'D)

Garland US Range GTBG24-NR24

Charbroiler, countertop, gas, 24" W, heavy-duty, non-adjustable cast iron grates, 21-3/16" D broiling grid, (1) variable hi/lo valve per burner, manual controls, crumb tray, reversible cast iron broiler racks in 3" W sections, stainless steel front, sides, back & 3-1/2" front rail, 4" adjustable legs, 72,000 BTU (Garland), NSF, CSA

#### ACCESSORIES

Mfr	Qty	Model	Spec
Garland US Range	1		One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard
Garland US Range	1		Natural gas, specify elevation if over 2,000 ft
Dormont	1	1675KIT48	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty

#### GAS

	SIZE	MBTU	KW
1	3/4"	72.0	

#### STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					



# Heavy Duty Gas Radiant Char-Broilers

## Heavy Duty Gas Radiant Char-Broilers w/Adjustable or Non-Adjustable Grates

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

### Models:

- ☐ GTBG24-AR24    ☐ GTBG36-AR36    ☐ GTBG48-AR48    ☐ GTBG60-AR60  
☐ GTBG24-NR24    ☐ GTBG36-NR36    ☐ GTBG48-NR48    ☐ GTBG60-NR60    ☐ GTBG72-NR72



*Model GTBG24-AR24*

### Standard Features:

- SS front, sides and back
- 4" SS adjustable legs
- 3/4" NPT gas regulator on all 24" to 60" wide models with "T" gas manifold connection for straight through rear or flush-mount gas connections.
- 1" NPT gas regulator for GTBG72-NR72 model only. Has "T" gas manifold connection for straight through or nearly flush-mount gas connections.

- SS front rail; 4" (102mm) deep overall with 3 1/2" (89mm) top work surface
- SS large capacity crumb tray
- Reversible cast iron broiler racks in 3" wide sections with 1/8" and 3/16" brand marks.
- 21-1/2" (546mm) broiling grid depth
- 2-position adjustable broiler grates or fixed-position non-adjustable grates
- One cast iron radiant over a 18,000 BTU stainless steel tube burner for every 6" of broiler width.
- One two position hi/lo valve control for each burner.

### Optional Features:

- ☐ SS skirt for dais/counter surface mounting. The stainless steel skirt will reduce overall unit height by 1 3/4" (44.45mm).
- ☐ SS spatter-guard
- ☐ Removable wire holding shelf for spatter guards available for 24" and 36" models
- ☐ Broiler grate cleaning tool
- ☐ Fajita broiling grate: 9" wide, replaces 3 standard grate sections on the left or right end of the broiler. Limit one per broiler.
- ☐ Stainless stand with solid top and holding shelves, and adjustable feet
- ☐ Stainless stand with solid top and holding shelves, and casters, (locking front)
- ☐ Set of reversible cast iron broiler racks with 4 brand marks per 3" section. Brand 3/16" wide.
- ☐ Removable stainless steel attachment condiment rail with universal 1/9 or 1/3 food pan cut outs (pans supplied by others)

### Specifications:

Garland gas radiant broilers are available with adjustable or non-adjustable cooking racks, in five nominal imperial widths from 24"(600mm) to 60"(1500mm), and with model GTBG72-NR72 only 72"(1800mm), 13" (330mm) high and 32" (814mm) deep. Reversible cast iron grates in 3" (76mm) wide sections overall cooking area depth 21 1/2" (546 mm). One 18,000 BTU burner with individual valve control per 6" of broiler width. Large stainless steel catch tray, stainless steel front, sides, and back.



Garland Commercial Ranges Ltd.  
 1177 Kamato Road,  
 Mississauga, Ontario  
 L4W 1X4 CANADA

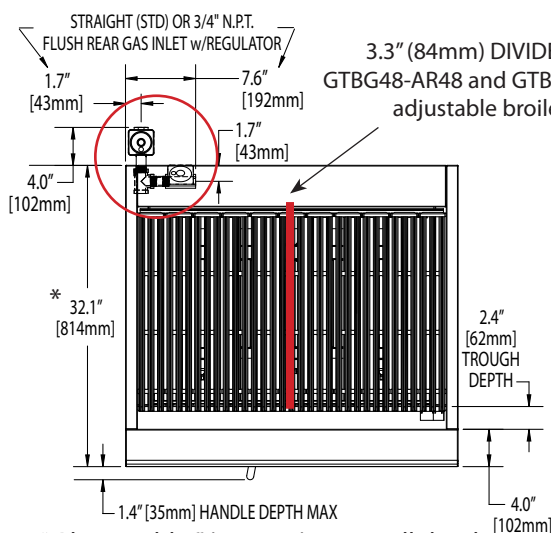
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 Canadian Sales 1-888-442-7526  
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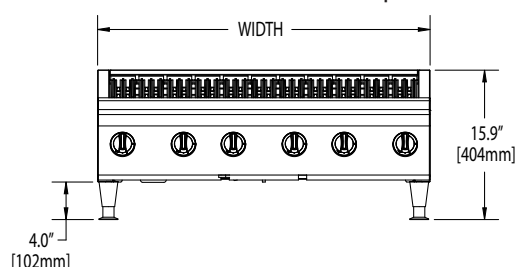




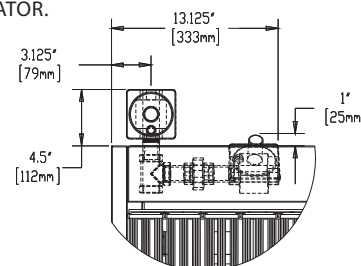
# Heavy Duty Gas Radiant Char-Broilers



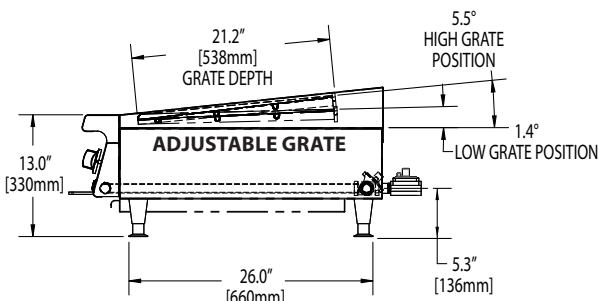
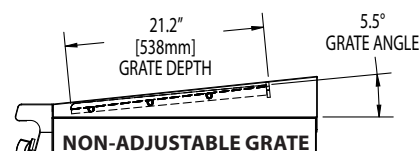
\* Please add 7" (178mm) in overall depth with attachment condiment rail option.



GAS CONNECTION OPTIONS FOR MODEL GTBG72-NR72 STRAIGHT (STD) OR NEARLY FLUSH 1" N.P.T REAR GAS INLET w/REGULATOR.



For use with Natural or Propane gas only. Gas input ratings shown for installations up to 2000 ft. (610m), above sea level. Please specify altitudes over 2000 ft. and gas type when ordering.



Model #	Width In (mm)	Height (w/std legs)	Depth In (mm)	Total Input (BTU)	Shipping Information	
					Lbs/Kg	Cu Ft
With Adjustable Grates						
GTBG24-AR24	23-5/8 (600)	13 (330)	32 (814)	72,000	283/129	19
GTBG36-AR36	35-7/16 (900)			108,000	391/178	26
GTBG48-AR48	47-1/4 (1200)			144,000	514/283	34
GTBG60-AR60	59-1/16 (1500)			180,000	635/288	41
With Non-Adjustable Grates						
GTBG24-NR24	23-5/8 (600)	13 (330)	32 (814)	72,000	283/129	18
GTBG36-NR36	35-7/16 (900)			108,000	391/178	25
GTBG48-NR48	47-1/4 (1200)			144,000	514/283	33
GTBG60-NR60	59-1/16 (1500)			180,000	635/288	40
GTBG72-NR72	70-7/8(1800)			216,000	690/313	47

SUPPLY OPERATING PRESSURE				MANIFOLD OPERATING PRESSURE				INSTALLATION CLEARANCES
NATURAL GAS		PROPANE		NATURAL GAS		PROPANE		CLEARANCE: 0" FOR INSTALLATION IN NON-COMBUSTIBLE SURROUNDINGS ONLY
"WC	MBar	"WC	Mbar	"WC	MBar	"WC	Mbar	
7	17.5	11	27.5	4.5	11	10	24.5	

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland/U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Form# GTBG-AR-NR ((08/13/13))

Garland Commercial Ranges Ltd.  
1177 Kamato Road,  
Mississauga, Ontario  
L4W 1X4 CANADA

General Inquiries 1-905-624-0260  
USA Sales, Parts and Service 1-800-424-2411  
Canadian Sales 1-888-442-7526  
Canada or USA Parts/Service 1-800-427-6668





***Submittal Sheet***

09/07/2018

**ITEM# 13 - SPARE NO.**

<Spare No.>



***Submittal Sheet***

09/07/2018

**ITEM# 14 - SPARE NO.**

<Spare No.>



## Submittal Sheet

09/07/2018

### ITEM# 15 - SOILED DISHTABLE (1 EA REQ'D)

Eagle Group SDTCL-108-16/3

Soiled Dishtable, corner design, 108"W x 30"D x 43-1/2"H, left-to-right operation, 16/304 stainless steel top, 8"H backsplash, 20" x 20" x 5" deep pre-rinse sink with basket drain, (1) deck mount faucet hole for pre-rinse, includes scrap block, raised rolled edges on front & side, galvanized legs & side bracing, adjustable feet, NSF

#### ACCESSORIES

Mfr	Qty	Model	Spec
Eagle Group	1	606295	Sorting Shelf, tubular design, double sided, 60"W x 30-7/8"W x 33-3/8"H, use for soiled dishtables with landing shelf or with center island design, 1-5/8"Dia. tubing, (1) end is wall-mounted, stainless steel
T&S Brass	1	B-0131-B	EasyInstall Pre-Rinse Unit, wall mount mixing faucet with 8" adjustable centers, quarter-turn Eterna cartridges with spring checks, lever handles with color coded indexes, 26" EasyInstall riser with overhead swivel arm, 20" flexible stainless steel hose with heat-resistant gray handle & hold down ring, 1.42 GPM spray valve (B-0107), finger hook, 6" adjustable wall bracket, polished chrome-plated brass faucet body, 1/2" NPT female inlets, CSA

#### WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

#### WASTE

	INDIRECT SIZE	DIRECT SIZE
1		



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).



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

### Options / Accessories

- |  |  |
|--|--|
| <input type="checkbox"/> Lever drain               | <input type="checkbox"/> Undershelves            |
| <input type="checkbox"/> Faucet/prerinse           | <input type="checkbox"/> Disposal collar         |
| <input type="checkbox"/> Stainless steel legs/feet | <input type="checkbox"/> Disposal cone           |
| <input type="checkbox"/> Overshelf/Rack shelf      | <input type="checkbox"/> Disposal switch bracket |
| <input type="checkbox"/> Scrap basket/rack slide   |  |

### 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: 302-653-2965 • e-mail: quotes@eaglegrp.com

Item No.: \_\_\_\_\_  
Project No.: \_\_\_\_\_  
S.I.S. No.: \_\_\_\_\_

## Soiled Dishtables— Corner Design

### MODELS:

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> SDTCL-60-16/4 | <input type="checkbox"/> SDTCL-84-16/4 | <input type="checkbox"/> SDTCL-108-16/4 |
| <input type="checkbox"/> SDTCL-60-16/3 | <input type="checkbox"/> SDTCL-84-16/3 | <input type="checkbox"/> SDTCL-108-16/3 |
| <input type="checkbox"/> SDTCL-60-14/3 | <input type="checkbox"/> SDTCL-84-14/3 | <input type="checkbox"/> SDTCL-108-14/3 |
| <input type="checkbox"/> SDTCR-60-16/4 | <input type="checkbox"/> SDTCR-84-16/4 | <input type="checkbox"/> SDTCR-108-16/4 |
| <input type="checkbox"/> SDTCR-60-16/3 | <input type="checkbox"/> SDTCR-84-16/3 | <input type="checkbox"/> SDTCR-108-16/3 |
| <input type="checkbox"/> SDTCR-60-14/3 | <input type="checkbox"/> SDTCR-84-14/3 | <input type="checkbox"/> SDTCR-108-14/3 |
| <input type="checkbox"/> SDTCL-72-16/4 | <input type="checkbox"/> SDTCL-96-16/4 | <input type="checkbox"/> SDTCL-120-16/4 |
| <input type="checkbox"/> SDTCL-72-16/3 | <input type="checkbox"/> SDTCL-96-16/3 | <input type="checkbox"/> SDTCL-120-16/3 |
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| <input type="checkbox"/> SDTCR-72-14/3 | <input type="checkbox"/> SDTCR-96-14/3 | <input type="checkbox"/> SDTCR-120-14/3 |

### Design and Construction Features

- 16 or 14 gauge stainless steel.
- 30" (762mm)-wide table with choice of lengths ranging from 60" to 120" (1524 to 3048mm).
- Left or right operation.
- Scrap block hole, 20" x 20" x 5" (508 x 508 x 127mm) prerinse sink, and hole for deck-mount prerinse faucet standard.
- Adjustable non-marking feet with up to 1" (25mm) adjustment.
- 1½" (41mm)-diameter galvanized legs with welded 1" (25mm) diameter crossbrace.
- Full range of options and accessories.
- All Spec-Master® 14 gauge type 304 dishtables come standard with stainless steel crossbraced legs and gussets.

### Certifications / Approvals



AutoQuotes



Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

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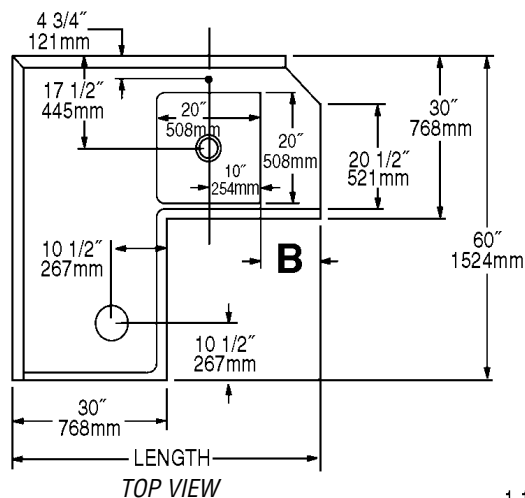


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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Soiled Dishtables—Corner Design

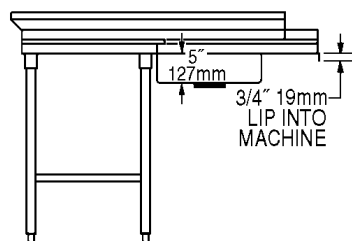
### Standard Sizes



#### Dimension B

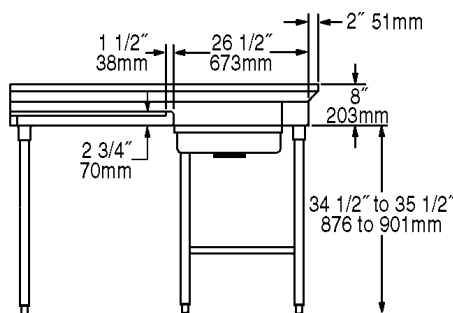
- 11½" – for all 60" tables.
- 23½" – for all 72" tables.
- 35½" – for all 84" tables.
- 47½" – for all 96" tables.
- 59½" – for all 108" tables.
- 71½" – for all 120" tables.

Please review dishwasher for size and location of control box.



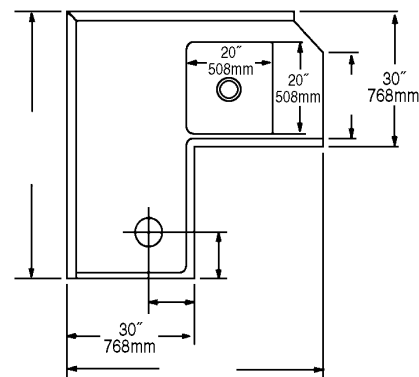
FRONT VIEW

(left-hand model shown)



SIDE VIEW

### Custom Sizes



(left-hand model shown)

16 gauge type 430 model #	16 gauge type 304 model #	Spec-Master® 14 gauge type 304 model #	description	length		weight	
				in.	mm	lbs.	kg
SDTCL-60-16/4	SDTCL-60-16/3	SDTCL-60-14/3	left-hand model	60"	1524	170	77.1
SDTCR-60-16/4	SDTCR-60-16/3	SDTCR-60-14/3	right-hand model	60"	1524	170	77.1
SDTCL-72-16/4	SDTCL-72-16/3	SDTCL-72-14/3	left-hand model	72"	1829	180	81.6
SDTCR-72-16/4	SDTCR-72-16/3	SDTCR-72-14/3	right-hand model	72"	1829	180	81.6
SDTCL-84-16/4	SDTCL-84-16/3	SDTCL-84-14/3	left-hand model	84"	2134	190	86.2
SDTCR-84-16/4	SDTCR-84-16/3	SDTCR-84-14/3	right-hand model	84"	2134	190	86.2
SDTCL-96-16/4	SDTCL-96-16/3	SDTCL-96-14/3	left-hand model	96"	2438	200	90.7
SDTCR-96-16/4	SDTCR-96-16/3	SDTCR-96-14/3	right-hand model	96"	2438	200	90.7
SDTCL-108-16/4	SDTCL-108-16/3	SDTCL-108-14/3	left-hand model	108"	2743	210	95.3
SDTCR-108-16/4	SDTCR-108-16/3	SDTCR-108-14/3	right-hand model	108"	2743	210	95.3
SDTCL-120-16/4	SDTCL-120-16/3	SDTCL-120-14/3	left-hand model	120"	3048	220	99.8
SDTCR-120-16/4	SDTCR-120-16/3	SDTCR-120-14/3	right-hand model	120"	3048	220	99.8

### 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

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Rev. 11/17

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Profit from the Eagle Advantage®

## Specification Sheet

### Short Form Specifications

Eagle Wall-Mounted Slanted Rack Shelf, model \_\_\_\_\_ constructed of 16/304 stainless steel, with stainless steel wall brackets and drip tube.

Eagle Table-Mounted Double Sided Shelf, model \_\_\_\_\_ for use with landing shelf of dishtable, or with soiled dishtables with center island design. 1" O.D. 16/304 stainless steel tubular uprights on one end, and one end wall-mounted. Available as solid "Rack" shelf with type 304 stainless steel construction, or as "Sorting" Shelf with 1 1/2" diameter full-length tubing.

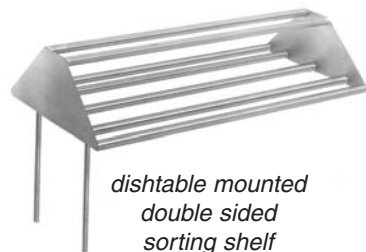
Eagle Wall-Mounted Tubular Rack Shelf, model \_\_\_\_\_ with ends constructed of 14/304 stainless steel, and 1 1/2" diameter full-length tubing. Available with all-welded or knocked-down construction.



wall mounted  
slanted rack shelf



dishtable mounted  
double rack shelf



dishtable mounted  
double sided  
sorting shelf



tubular rack shelf

## Dishtable Rack Shelves

### MODELS:

☐ 605380

☐ 605381

☐ 605382

☐ 606294

☐ 606641

☐ 606642

☐ 606643

☐ 606644

☐ 605383

☐ 606295

☐ 606300

☐ 606301

☐ 606302

☐ 606303

☐ 606296

☐ 606297

☐ 606298

☐ 606299

### Slanted Rack Shelves

- Shelves provide extra rack storage.
- 16 gauge stainless steel construction.
- Wall mounting brackets included.
- Complete with drip tube on left or right side.

### Double Rack Shelf

- For use with soiled dishtable with landing shelf and soiled dishtables with center island design.
- 60" (1524mm) long.
- Please note that one end is wall-mounted.
- Drip tubes on wall-mounted end.

### Double Sided Sorting Shelf

- For use with soiled dishtables with landing shelf and soiled dishtables with center island design.
- 60" (1524mm) long.
- Features 1 1/2" (41mm)-diameter full-length tubing.
- Please note that one end is wall-mounted.

### Tubular Design Rack Shelves

- Wall mounted.
- Features 1 1/2" (41mm)-diameter full-length tubing.
- Models #606300-606303 feature all-welded construction.
- Models #606296-606299 feature knock-down construction.

### EAGLE GROUP

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

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

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EG50.06 Rev. 06/09

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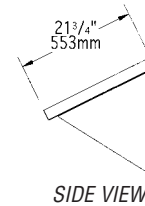
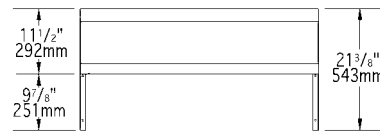
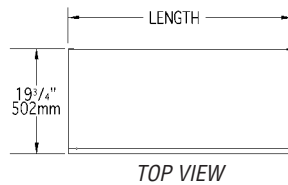
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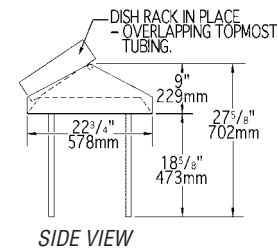
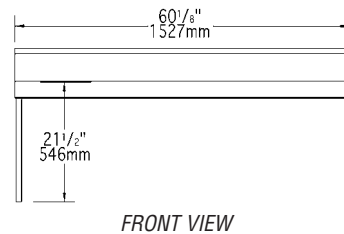
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 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

### Slanted Rack Shelves



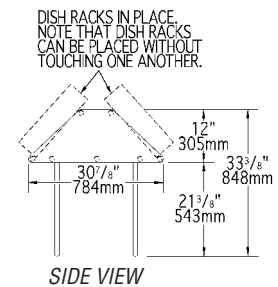
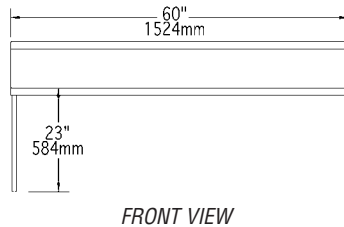
TUBE ON LEFT		TUBE ON RIGHT		width		length		weight	
model #	model #	in.	mm	in.	mm	lbs.	kg		
605380	606641	21"	533	21"	533	20	9.0		
605381	606642	21"	533	42"	1067	30	13.6		
605382	606643	21"	533	63"	1600	40	18.1		
606294	606644	21"	533	84"	2134	50	22.7		

### Double Rack Shelf



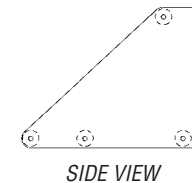
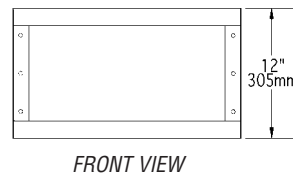
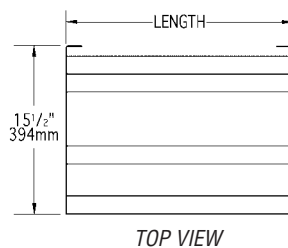
model #	weight	lbs.	kg
605383	61	27.7	

### Double Sided Sorting Shelf



model #	weight	lbs.	kg
606295	75	34.0	

### Tubular Design Rack Shelves



ALL-WELDED MODELS			KNOCK-DOWN MODELS			length	
model #	weight		model #	weight		in.	mm
606300	16	7.3	606296	17	7.7	21"	533
606301	25	11.3	606297	26	11.8	42"	1067
606302	34	15.4	606298	35	15.9	63"	1600
606303	43	19.5	606299	44	20.0	84"	2134

#### EAGLE GROUP

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# T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

**B-0131-B**

Item No.

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

This Space for Architect/Engineer Approval

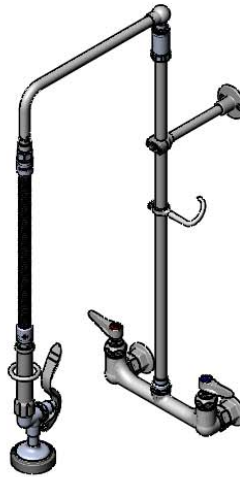
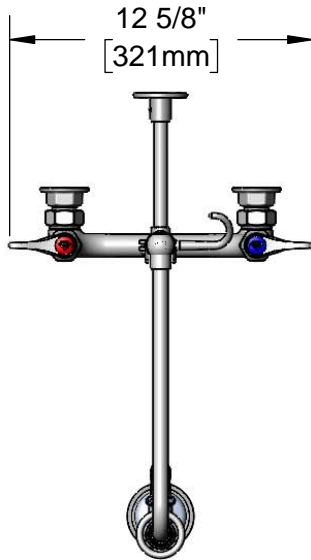
Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_



Items Not Shown  
for Clarity

20" Flexible Stainless  
Steel Hose

3/8" NPT x 26" Riser

Finger Hook

EasyInstall  
Lock Nut &  
Bushing

Quarter-Turn  
Eterna Cartridges w/  
Spring Checks &  
Lever Handles w/  
Color Coded Indexes

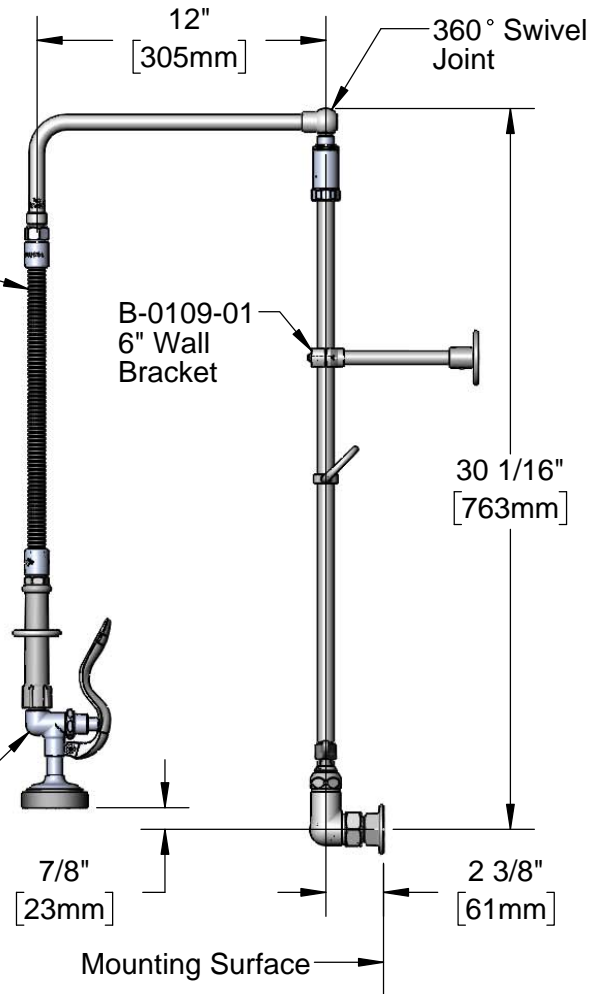
3 11/16"  
[94mm]

8"  
[203mm]

Adjustable From  
7 3/4" to 8 1/4"  
[197mm to 210mm]

B-0107  
1.42 GPM  
Spray Valve

Ø 2" [51mm]  
Flanges w/  
1/2" NPT  
Female Inlets



## Product Specifications:

**Pre-Rinse Unit: 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, Overhead Swivel Arm, 20" Flexible Stainless Steel Hose w/ 1.42 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets**

## Product Compliance:

ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
EPA 2005 (PRSV)

Drawn: DMH Checked: JRM Approved: JHB Date: 02/17/17

Scale: 1:8 Sheet: 1 of 2



# T&S BRASS AND BRONZE WORKS, INC.

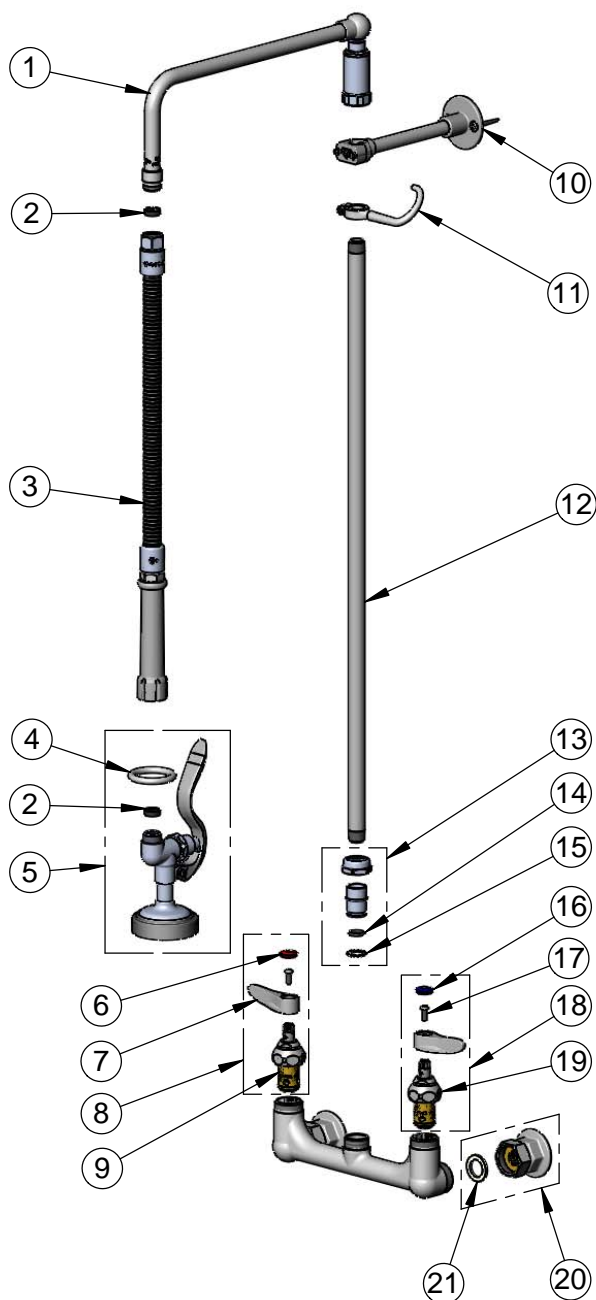
2 Saddleback Cove / P.O. Box 1088  
Travelers Rest, SC 29690

Model No.

**B-0131-B**

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	002882-40	12" Swivel L-Tube
2	010476-45	#27 Washer
3	B-0020-H	20" Flexible Stainless Steel Hose
4	000907-45	Spray Valve Hold Down Ring
5	B-0107	1.42 GPM Spray Valve
6	001193-19NS	Red Button Index, Press-in
7	001638-45NS	Lever Handle (New Style)
8	002712-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC
9	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
10	B-0109-01	6" Wall Bracket
11	004R	Finger Hook
12	000373-40	3/8" NPT x 26" Riser
13	EZ-K	EasyInstall Kit
14	001065-45	O-ring
15	014200-45	Star Washer, Anti-Rotation
16	018506-19NS	Blue Button Index, Press-in
17	000925-45	Lab Handle Screw
18	002711-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC
19	012442-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, LTC
20	00AA	1/2" NPT Female Eccentric Flange
21	001019-45	Coupling Nut Washer

## Product Specifications:

Pre-Rinse Unit: 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, Overhead Swivel Arm, 20" Flexible Stainless Steel Hose w/ 1.42 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

## Product Compliance:

ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
EPA 2005 (PRSV)

Drawn: DMH

Checked: JRM

Approved: JHB

Date: 02/17/17

Scale: NTS

Sheet: 2 of 2



# Pre-Rinse Units

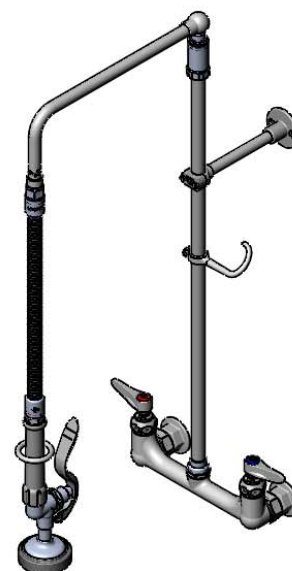
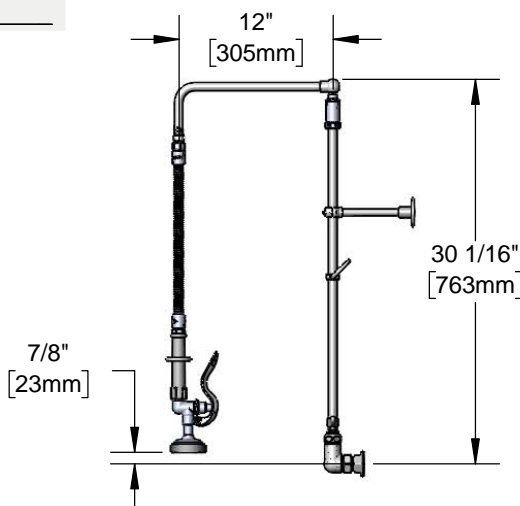
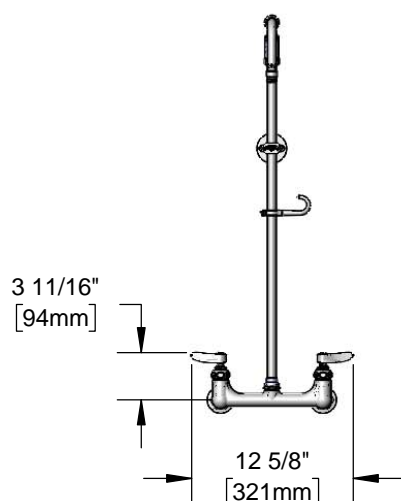
## B-0131-B

TAG: 
**EasyInstall**
**Pre-Rinse Unit**

### Architect/Engineering Specifications:

8" wall mount mixing faucet with polished chrome plated brass body, 26" riser, overhead swivel arm, 20" flexible stainless steel hose, heat resistant handle, 1.42 GPM spray valve, compression cartridges with spring checks, lever handles, 1/2" NPT female inlets, 6" adjustable wall bracket, and spray valve holder. Certified to ASME A112.18.1/CSA B125.1, NSF 61-Section 9 and NSF 372. EPA Act 2005 compliant.

Job Name \_\_\_\_\_  
 Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_  
 Variations Specified \_\_\_\_\_  
 Date \_\_\_\_\_



### Features & Benefits:

- 8" wall mount polished chrome plated brass body
- 26" EasyInstall riser w/ overhead swivel arm
- 20" flexible stainless steel hose w/ heat resistant gray handle and hold down ring
- 1.42 GPM spray valve
- Quarter-turn Eterna compression cartridges w/ spring checks to prevent cross flow of water
- Lever handles w/ color coded indexes
- 1/2" NPT female eccentric inlets with Ø 2" flanges
- Adjustable centers from 7 3/4" to 8 1/4"
- 6" adjustable wall bracket
- Material: Polished chrome plated brass body, riser, swivel arm & spray valve body, stainless steel hose, and chrome plated metal handles

### Product Compliance:

- ASME A112.18.1 / CSA B125.1
- NSF 61 - Section 9
- NSF 372 (Low Lead Content)
- EPA Act 2005 (PRSV)



**Warranty:** Three Year (Limited)

### Performance Data:

- Pressure: 20 - 125 psi
- Temperature: 40 °F - 140 °F
- Flow Rate: 1.42 GPM @ 60 psi

### Optional Handles

- ☐ 4" Wrist Action
- ☐ Lever (Standard)
- ☐ 4-Arm

### Optional Cartridges With Checks

- ☐ Quarter-Turn Cerama w/ Check Valve
- ☐ Quarter-Turn Eterna w/ Spring Check

### Optional Pre-Rinse Spray Valves

- ☐ B-0107 (1.42 GPM) (Standard)
- ☐ B-0107-C (0.65 GPM)
- ☐ B-0107-J (1.07 GPM)
- ☐ B-0108 (1.48 GPM)
- ☐ B-0108-C (0.65 GPM)


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 • Simi Valley, CA • Ph 800-423-0150 • [www.tsbrass.com](http://www.tsbrass.com)

Date: 02/17/17



## ***Submittal Sheet***

09/07/2018

**ITEM# 17 - SPARE NO.**

<Spare No.>



## Submittal Sheet

09/07/2018

### ITEM# 17 - ICE CUBER (1 EA REQ'D)

Scotsman C0830SA-32

Prodigy Plus® Ice Maker, cube style, air-cooled, self-contained condenser, production capacity up to 905 lb/24 hours at 70°/50° (718 lb AHRI certified at 90°/70°), stainless steel finish, small cube size, 208-230v/60/1-ph, 10.2 amps, cULus, NSF, CE

#### ACCESSORIES

Mfr	Qty	Model	Spec
Scotsman	1		3 year parts & labor warranties
Scotsman	1		5 year parts & labor warranties on Evaporator
Scotsman	1		5 year parts on compressor & condenser
Scotsman	1	B530P	Ice Bin, top-hinged front-opening door, 536 lb application capacity, for top-mounted ice maker, polyethylene liner, rotocast plastic construction, includes 6" legs, NSF
Everpure	1	EV932402	Insurice Twin-i2000 <sup>2</sup> System, 18,000 gallon capacity, 3.34 gpm flow rate, 0.5-micron precoat filtration, (2) I2000 <sup>2</sup> cartridges, with self-contained scale inhibitor feed, for cubers up to 1,450 lbs/day or flakers up to 2,200 lbs/day, pressure gauge, flushing valve, NSF, ANSI
Everpure	1		Note: This system requires (2) cartridges.
Scotsman	1		3 year parts & labor warranties

## ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCF
1	208-230	60	1				10.2				

## WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					
2									
3				3/4"					

## WASTE

	INDIRECT SIZE	DIRECT SIZE
1	3/4"	
2	3/4"	
3		



# C0830 - 800lb Cube Ice Machine

Prodigy Plus® Modular Cube Ice Machine

## The world's smartest cuber.

As the world's only self-monitoring cuber, the new Scotsman Prodigy Plus® cube ice machines make it easier than ever to maintain your equipment and save money. Whether it's the advanced ice level control or an optional feature board for quick diagnostics, this is ice-making re-imagined. And with intuitive technology like AutoAlert™ indicator lights, a reduced operational footprint and easy-access service from the front panel, Prodigy Plus® cubers are simply the smartest, most reliable way to create fresh-tasting ice — every time.



## The Prodigy Plus® difference.

- AutoAlert™ indicator lights for better visibility
- Operational footprint among the industry's smallest
- Industry-exclusive QR code instantly connects users to service information and warranty history
- One-touch cleaning reduces labor costs and saves time
- Front-located air filter for more efficient operation
- Self-aligning front panel for easy access to key components
- Patented WaterSense purge control automatically reduces scale buildup
- Patented Harvest Assist efficiently moves cube ice to the bin
- Smart-Board™ advanced feature module available for additional diagnostic capabilities
- Optional Vari-Smart™ ice level control allows operators to customize ice levels
- Antimicrobial protection guards internal surfaces between cleanings
- A full range of water- and energy-saving features



## 24 Hour Volume Production

Air Cooled		Remote		Water Cooled	
70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C	70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C
905/411 lb/kg		718/326 lb/kg	870/395 lb/kg	780/355 lb/kg	924/420 lb/kg



B530P



B530S



B842S



## Modular Bin Options

Model Number*	Dimensions W" x D" x H"	Bin Application Capacity lb/kg	Finish	Ship Weight lb/kg
B530P	30 x 34 x 44**	536/244	Poly	110/50
B530S	30 x 34 x 44**	536/244	Metallic	150/68
B842S	42 x 34 x 44**	778/353	Metallic	190/86

\* Contact Scotsman for bin top requirements. \*\* Add 6" Height for bin legs.



## Cube Ice

Common ice form, ideal for mixed drinks.



Small Cube  
7/8" x 7/8" x 3/8"  
(2.22 x 2.22 x .95 cm)



Medium Cube  
7/8" x 7/8" x 7/8"  
(2.22 x 2.22 x 2.22 cm)



## Certification

E.S.  
EVERY  
SCOTSMAN  
EXCEEDING  
STANDARDS  
DOE

DESIGNED  
ENGINEERED  
ASSEMBLED  
IN  
USA

NAFEM DATA PROTOCOL  
COMPLIANT

AHRI  
CERTIFIED  
Commercial Refrigeration  
Add-on Equipment

REVIT  
by Scotsman

CERTIFIED  
ISO  
9001:2015

CE

agion

cULus

NSF



## Warranty

- 3 years parts and labor on all components.
- 5 years parts and labor on the evaporator.
- 5 years parts on the compressor and condenser.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

**Scotsman®**  
Melting brewing

• 101 Corporate Woods Parkway, Vernon Hills, IL 60061 •  
• 1-800-SCOTSMAN • Fax: 847-913-9844 • [www.scotsman-ice.com](http://www.scotsman-ice.com) • [customer.relations@scotsman-ice.com](mailto:customer.relations@scotsman-ice.com) •  
Rapids Foodservice Contract and Design

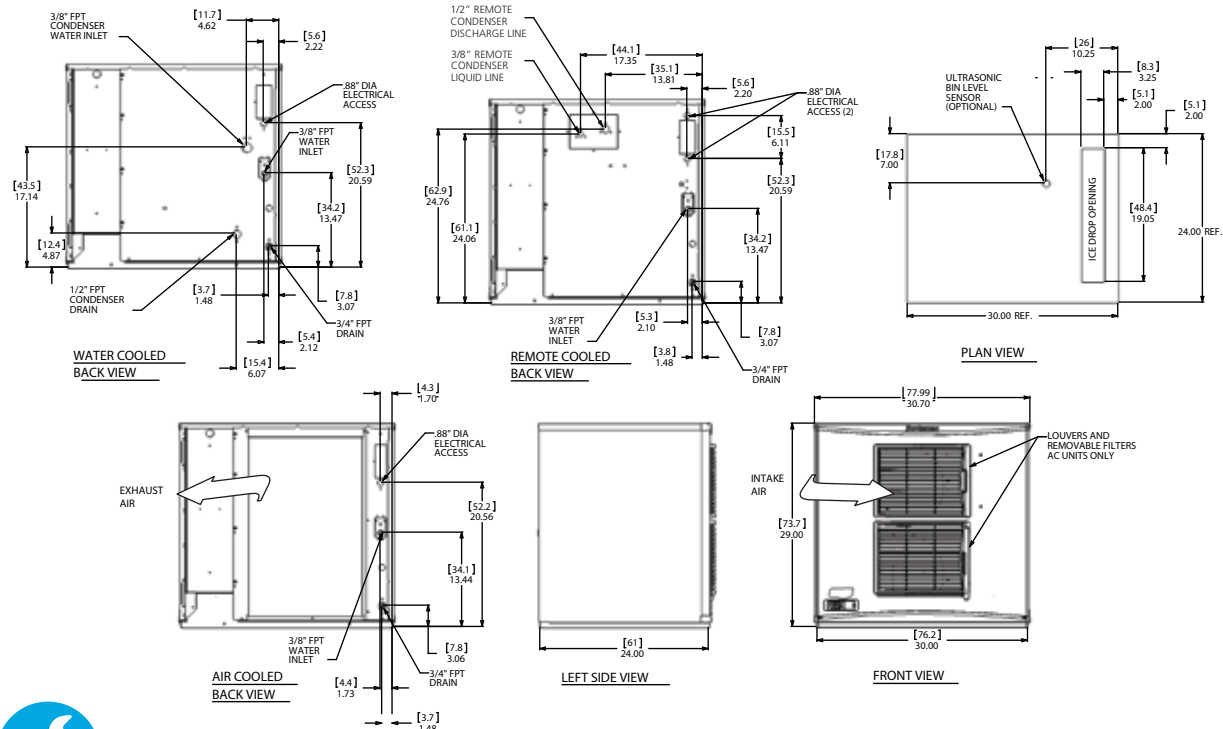
Page: 61

C0830 - 800lb Cube Ice Machine



## C0830 - 800lb Cube Ice Machine

Prodigy Plus® Modular Cube Ice Machine



## Specifications

							Water Usage		
Model Number	Condenser Unit	Basic Electrical	Max. Fuse Size or HACR Circuit Breaker (amps)	Circuit Wires	Min. Circuit Ampacity	Energy Consumption kWh/100 lb (45.4 kg) 90°F(32°C)/70°F(21°C)	Gallons/100 lb (liters/45.4 kg) Potable 90°F(32°C)/70°F(21°C)	Condenser 90°F(32°C)/70°F(21°C)	
Cube Size: medium or small									
med.	C0830MA-3	Air	208-230/60/3	15	3	8.4	4.99	18.0/68.2	-
	C0830MA-32	Air	208-230/60/1	15	2	10.2	4.99	18.0/68.2	-
	C0830MR-32	Remote	208-230/60/1	15	2	10.0	4.70	18.4/69.8	-
	C0830MW-32	Water	208-230/60/1	15	2	9.0	4.00	18.9/71.7	136.0/515.7
sm.	C0830SA-3	Air	208-230/60/3	15	3	8.4	4.99	18.0/68.2	-
	C0830SA-32	Air	208-230/60/1	15	2	10.2	4.99	18.0/68.2	-
	C0830SR-32	Remote	208-230/60/1	15	2	10.0	4.70	18.4/69.8	-
	C0830SW-32	Water	208-230/60/1	15	2	9.0	4.00	18.9/71.7	136.0/515.7



## All Models

## Dimensions (W x D x H):

Unit: 30" x 24" x 29"  
(76.2 x 61.0 x 73.7 cm)

Shipping Carton: 33.5" x 27.5" x 34"  
(85.1 x 69.9 x 86.4 cm)

Shipping Weight: 220 lb / 100 kg

BTUs per hour: 13,700

Refrigerant: R-404A



## Accessories

Model Number	Description
KVS	Vari-Smart™ Ice Level Control - Program ice bin levels to match ice needs.
KSBU	Smart-Board™ Advanced Control - Use additional operational data for fast diagnosis.
KSBU-N	Smart-Board™ Advanced Control with Network - Network capable.
ERC311-32	Remote condenser for C0830xR, 208-230/60/1 - Consult remote condenser spec sheet for details
BRTE10	10ft (3.0 m) line set, brazing required
BRTE25	25ft (7.6 m) line set, brazing required
BRTE40	40ft (12.2 m) line set, brazing required
BRTE75	75ft (22.9 m) line set, brazing required
KPAS	Prodigy Advanced Sustainability Kit - Includes KVS and KSBU - N
KPPSA329	Prodigy Plus® Side Air Flow Kit for C0830 and C1030

Scotsman recommends all ice machines have water filtration. See Scotsman water filter specification sheet for details.



## Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Remote Cond. Temps	-20°F (-29°C)	120°F (49°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)
Electrical Voltage	-5%	+10%

Specifications and design are subject to change without notice.



## B322S, B330P, B530P/S, B842S, B948S - Storage Bins

### Modular Storage Bins



B530S show with optional KLP8S legs.

### Features

- New sleek, contemporary styling. A perfect match to Prodigy Plus® cube ice machines and other Scotsman ice machines.
- Convenient, built-in scoop holder.
- Easily removable baffle, no tools required for cleaning.
- Lightweight.
- Unique recessed drain fitting for maximum installation flexibility.
- Corrosion resistant.
- Spring loaded door with hidden hinges for easy opening and closing (except for B230P).
- Available in metallic finish or durable rotocast plastic.
- Ice scoop included.



### Certification



### Storage Capacity

B322S	B330P	B530P/S	B842S	B948S
Application Capacity	Application Capacity	Application Capacity	Application Capacity	Application Capacity
370/168 lb/kg	344/156 lb/kg	536/244 lb/kg	778/353 lb/kg	893/406 lb/kg

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



### Polyurethane Insulation

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



### Bin Interior

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



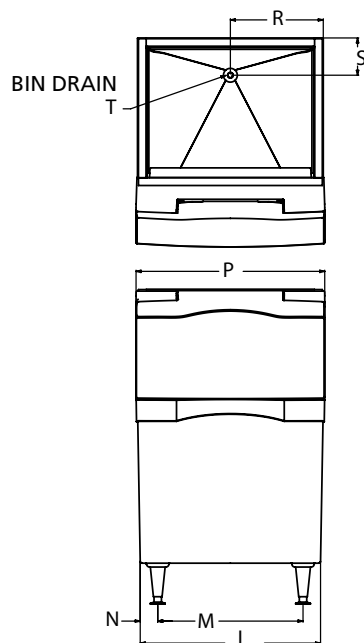
### Warranty

- 3 years parts and labor on all components.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

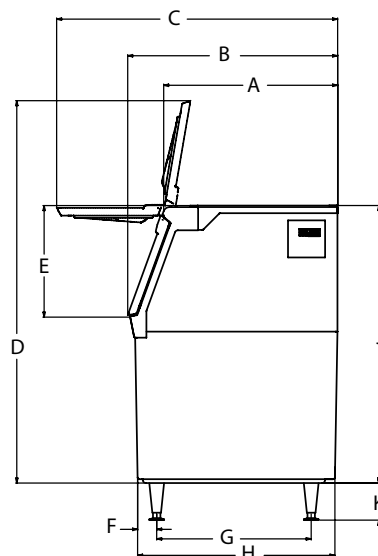
B322S, B330P, B530P/S, B842S, B948S - Storage Bins

**B322S, B330P, B530P/S, B842S, B948S - Storage Bins**

## Modular Storage Bins



Installation Note: Allow 6" space at back for utility connections.

**Dimensions**

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

**Overall Dimensions**

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

\* Add 6" Height for bin legs.

**Shipping Information**

Model #	Carton (W x D x H)	Weight (lb/kg)
B322S	26" x 36" x 49"	140/64
B330P	33" x 36" x 35"	90/41
B530P	33" x 37" x 49"	110/50
B530S	33" x 37" x 49"	150/68
B842S	45" x 36" x 49"	190/86
B948S	51" x 36" x 49"	209/95

**Accessories\***

Model Number	Description
KBC1	Kit, bit casters for B530S, B842S, B948S and SB380.** Not for use with B322S or SB480 when using extensions.
KBC1P	Kit, bin casters for B330P and B530P.**
KLP7	Kit, legs, 6", flanged feet, for B bins, HD dispensers, AFE, CU1/2/3 and NSE.
KLP8S	Kit, legs, 6", stainless steel, for B bins, HD dispensers, AFE, CU1/2/3 and NSE.
BGS10	Bagger, hooks on any bin.
KBAG	Kit, bags, 1000, for BGS10.
KSEALER	Kit, tape sealer, for BGS10.
KTAPE	Kit, tape, 180 ft. roll, for BGS10.
KHOLDER	Kit, scoop holder, stainless steel.

\*\*3.5" Diameter, 2 locking, raises bin 4.5".



## EVERPURE® INSURICE® TWIN-i2000<sup>2</sup> SYSTEM

DELIVERS PREMIUM QUALITY WATER FOR ICE APPLICATIONS

Insurice Twin-i2000<sup>2</sup> System: EV9324-02  
i2000<sup>2</sup> Replacement Cartridge: EV9612-22



### APPLICATIONS

Ice Machines

- Cubers 1,450 lbs/day
- Flakers 2,200 lbs/day

### FEATURES • BENEFITS

Reduces ice machine problems caused by scale buildup from dirt and dissolved minerals\*

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

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

Exclusive precoat filtration provides superior chlorine taste & odor reduction and micro-filters dirt and particles as small as 0.5 micron in size by mechanical means

Proprietary Micro-Pure® II filtration media effectively inhibits the growth of bacteria on the filter media that can decrease product life

Reduces chlorine taste & odor and other offensive contaminants

Manifold features water shut-off, flushing valve and outlet pressure gauge

NSF/ANSI Standard 53 certified to reduce cysts such as *Cryptosporidium* and *Giardia* by mechanical means

\*As tested by Pentair

### INSTALLATION TIPS

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

Never use saddle valve for connection.

Use 3/4" water line.

Do not connect system to water-cooled condenser.

Install vertically with cartridges hanging down. Allow 2-1/2" (6.35 cm) clearance below the cartridge for easy cartridge replacement.

Flush cartridges by running water through system for five (5) minutes at full flow.

### OPERATION TIPS

Change cartridges on a regular six (6) month preventative maintenance program.

Change cartridges when capacity is reached or when pressure falls below 10 psi (0.7 bar).

Service flow rate must not exceed 3.34 gpm.

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

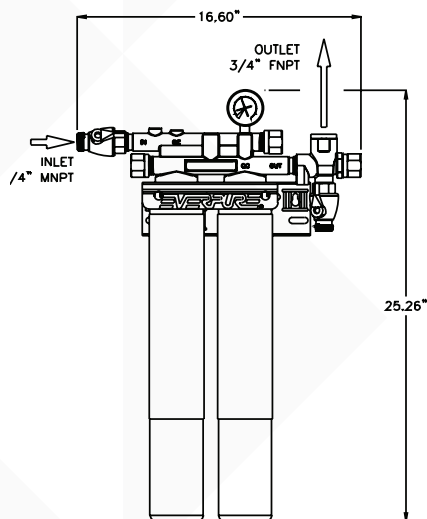
### SIZING

Service Flow Rate: Maximum 3.34 gpm (12.6 Lpm)

Rated Capacity: 18,000 gallons (68,137 L)

# EVERPURE® INSURICE® TWIN-i2000<sup>2</sup> SYSTEM

## EV9324-02



### SPECIFICATIONS

#### Service Flow Rate

Maximum 3.34 gpm (12.6 Lpm)

#### Rated Capacity

18,000 gallons (68,137 L)

#### Pressure Requirements

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

#### Temperature

35 - 100°F (2 - 38°C)

#### Overall Dimensions

25.26" H x 16.6" W x 5.5" D  
(64.1 cm x 42.1 cm x 13.9 cm)

#### Inlet Connection

3/4"

#### Outlet Connection

3/4"

#### Operating Weight

18 lbs (8.1 kgs)

#### Shipping Weight

12 lbs (5.4 kgs)

#### Electrical Connection

None required



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

#### STANDARD NO. 42 — AESTHETIC EFFECTS

Chemical Reduction  
Taste & Odor  
Chlorine

Mechanical Filtration  
Nominal Particulate, Class I

#### STANDARD NO. 53— HEALTH EFFECTS

Mechanical Filtration  
Cyst Reduction  
Turbidity Reduction  
Asbestos Reduction

EPA No. 002623-IL-002

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.

### WARRANTY

Everpure water treatment systems by Pentair® (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. Pentair will provide a copy of the warranty upon request.



### WATER QUALITY SYSTEMS

EVERPURE-SHURFLO WORLD HEADQUARTERS, 1040 MUIRFIELD DRIVE, HANOVER PARK, IL 60133 USA • FOODSERVICE.PENTAIR.COM  
800.942.1153 MAIN (US ONLY) • 630.307.3000 MAIN • 630.307.3030 FAX • CSEVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO AUSTRALIA, 1-21 MONASH DRIVE, DANDENONG SOUTH, VIC 3175, AUSTRALIA  
011.1300.576.190 TEL • 011.61.39.562.7237 FAX • AU.EVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO CHINA, 21F CLOUD 9 PLAZA, NO 1118, SHANGHAI, 200052, CHINA  
86.21.3211.4588 TEL • 86.21.3211.4580 FAX • CHINA.WATER@PENTAIR.COM EMAIL

EVERPURE-SHURFLO INDIA, GREEN BOULEVARD, B-9/A, 7TH FLOOR - TOWER B SECTOR 62, NOIDA - 201301  
91.120.419.9444 TEL • 91.120.419.9400 FAX • INDIACUSTOMER@PENTAIR.COM EMAIL

EVERPURE-SHURFLO EUROPE, PENTAIR WATER BELGIUM BVBA, INDUSTRIEPARK WOLFSTEE, TOEKOMSTLAAN, 30 B-2200 HERENTALS, BELGIUM  
+32.(0).14.283.500 TEL • +32.(0).14.283.505 FAX • SALES@EVERPURE-EUROPE.COM EMAIL

EVERPURE-SHURFLO JAPAN INC., HASHIMOTO MN BLDG. 7F, 3-25-1 HASHIMOTO, MIDORI-KU, SAGAMIHARA-SHI KANAGAWA 252-0143, JAPAN  
81.(0)42.775.3011 TEL • 81.(0)42.775.3015 FAX • INFO@EVERPURE.CO.JP EMAIL

EVERPURE-SHURFLO SOUTHEAST ASIA, SOUTHEAST ASIA, 390 HAVELOCK ROAD, #04-01, KING'S CENTRE, SINGAPORE 169662  
65.6768.5800 TEL • 65.6737.5149 FAX • CSEVERPURE@PENTAIR.COM EMAIL

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***Submittal Sheet***

09/07/2018

**ITEM# 18 - BY OTHERS**



***Submittal Sheet***

09/07/2018

**ITEM# 19 - BY OTHERS**





## ES-2000 Dishmachine

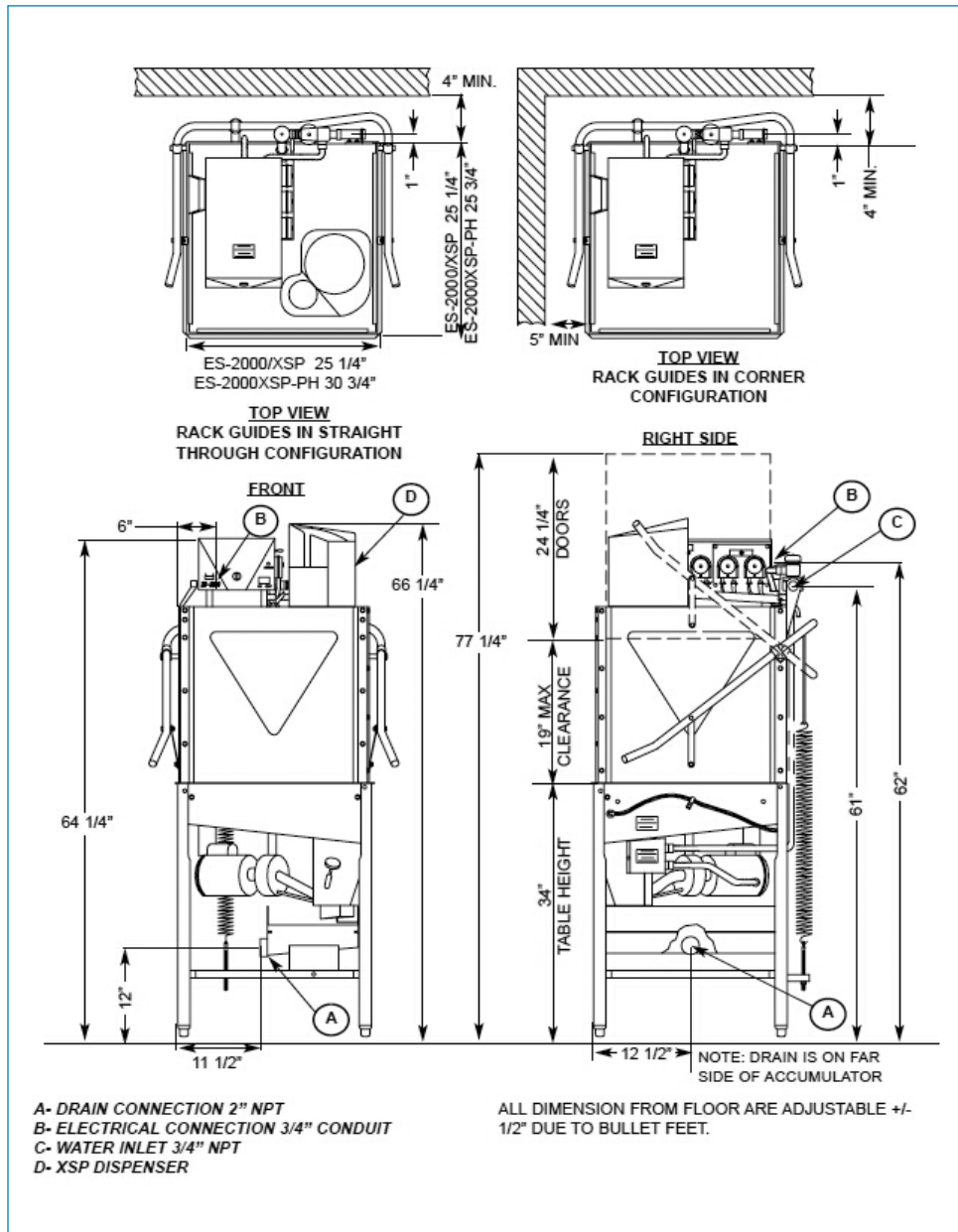
**Leasing a dishmachine from Ecolab** allows you to focus on your business with the security of knowing your warewashing operation is properly managed.

### **Superior Cleaning & Reliable Performance**

- ▲ Low temperature, Energy Star® machine helps reduce operating costs
- ▲ Self-cleaning internal sump helps ensure a clean final rinse
- ▲ Unique design helps ensure uncontaminated water is used in every cycle



# Superior Results, 24-7 Service & A Great Financial Option.



## ES-2000 SPECIFICATIONS:

### OPERATING CAPACITY

Racks per Hour 40

### OPERATING CYCLE (LIGHT)

Total Cycle Time 77

### OPERATING CYCLE (NORMAL)

Wash Time 42  
Dwell Time 18  
Rinse Time 25  
Load Time 5  
Total Cycle Time 90

### OPERATING TEMPERATURES

Wash (minimum) 120° F  
Sanitizing Rinse (min) 120° F

### WATER CONSUMPTION

Gallons per Rack 1.02

### ELECTRICAL RATINGS

Wash Pump 3/4 hp

### WASH CHAMBER

Height 17"

### WEIGHT

Machine Weight 197 lbs

### UTILITY REQUIREMENTS ELECTRICAL

Voltage/Frequency/Phase:  
115V/60Hz/1 Ph

Total Amperage 12 A  
Minimum Electrical Circuit 15 A

### WATER

Waterline Size (min) 3/4" or 1/2" (CS)  
Flow Pressure (required) 15-25 psi  
Incoming Temperature (min) 120° F  
Incoming Temperature (recommended) 140° F

### DRAIN

Drainline Size (minimum) 2"



***Submittal Sheet***

09/07/2018

**ITEM# 20 - HOOD (1 EA REQ'D)**

Accurex CONDENSATE HOOD

condensate hood and fans, duct by others



## Submittal Sheet

09/07/2018

### ITEM# 21 - CLEAN DISHTABLE (1 EA REQ'D)

Eagle Group CDTR-84-14/3

Spec-Master® Clean Dishtable, straight design, 84"W x 30"D x 43-1/2"H, left-to-right operation, 14/304 stainless steel top, 8"H backsplash, raised rolled edges on front & side, stainless steel legs & crossbracing, adjustable metal feet, NSF

### ACCESSORIES

Mfr	Qty	Model	Spec
Eagle Group	3	E110	Sink, 24" x 26-1/2" x 14", 14/304 stainless steel
Eagle Group	1	E122	Punching faucet holes, for deck-mount faucet on 8" centers behind pre-rinse sink
T&S Brass	1	B-0131-B	EasyInstall Pre-Rinse Unit, wall mount mixing faucet with 8" adjustable centers, quarter-turn Eterna cartridges with spring checks, lever handles with color coded indexes, 26" EasyInstall riser with overhead swivel arm, 20" flexible stainless steel hose with heat-resistant gray handle & hold down ring, 1.42 GPM spray valve (B-0107), finger hook, 6" adjustable wall bracket, polished chrome-plated brass faucet body, 1/2" NPT female inlets, CSA
T&S Brass	3	B-3940	Waste Valve, twist handle, 3" sink opening, 2" drain outlet with 1-1/2" adapter (replaces B-3910, B-3914)

### WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					
2									

### WASTE

	INDIRECT SIZE	DIRECT SIZE
1		
2	2"	



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.

### 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: 302-653-2065 • e-mail: quotes@eaglegrp.com

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

## Clean Dishtables— Straight Design

### MODELS:

- |                                       |                                       |  |
|---------------------------------------|---------------------------------------|--|
| <input type="checkbox"/> CDTL-24-16/4 | <input type="checkbox"/> CDTR-48-14/3 | <input type="checkbox"/> CDTR-84-16/3  |
| <input type="checkbox"/> CDTL-24-16/3 | <input type="checkbox"/> CDTR-48-16/4 | <input type="checkbox"/> CDTR-84-14/3  |
| <input type="checkbox"/> CDTL-24-14/3 | <input type="checkbox"/> CDTR-48-16/3 | <input type="checkbox"/> CDTL-96-16/4  |
| <input type="checkbox"/> CDTR-24-16/4 | <input type="checkbox"/> CDTR-48-14/3 | <input type="checkbox"/> CDTL-96-16/3  |
| <input type="checkbox"/> CDTR-24-16/3 | <input type="checkbox"/> CDTL-60-16/4 | <input type="checkbox"/> CDTL-96-14/3  |
| <input type="checkbox"/> CDTR-24-14/3 | <input type="checkbox"/> CDTL-60-16/3 | <input type="checkbox"/> CDTR-96-16/4  |
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| <input type="checkbox"/> CDTR-30-16/4 | <input type="checkbox"/> CDTR-60-14/3 | <input type="checkbox"/> CDTL-108-16/3 |
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| <input type="checkbox"/> CDTR-30-14/3 | <input type="checkbox"/> CDTL-72-16/3 | <input type="checkbox"/> CDTR-108-16/4 |
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| <input type="checkbox"/> CDTL-36-16/3 | <input type="checkbox"/> CDTR-72-16/4 | <input type="checkbox"/> CDTR-108-14/3 |
| <input type="checkbox"/> CDTR-36-14/3 | <input type="checkbox"/> CDTR-72-16/3 | <input type="checkbox"/> CDTL-120-16/4 |
| <input type="checkbox"/> CDTR-36-16/4 | <input type="checkbox"/> CDTR-72-14/3 | <input type="checkbox"/> CDTL-120-16/3 |
| <input type="checkbox"/> CDTR-36-16/3 | <input type="checkbox"/> CDTL-84-16/4 | <input type="checkbox"/> CDTL-120-14/3 |
| <input type="checkbox"/> CDTR-36-14/3 | <input type="checkbox"/> CDTL-84-16/3 | <input type="checkbox"/> CDTR-120-16/4 |
| <input type="checkbox"/> CDTL-48-16/4 | <input type="checkbox"/> CDTL-84-14/3 | <input type="checkbox"/> CDTR-120-16/3 |
| <input type="checkbox"/> CDTL-48-16/3 | <input type="checkbox"/> CDTR-84-16/4 | <input type="checkbox"/> CDTR-120-14/3 |

### Design and Construction Features

- 14 or 16 gauge stainless steel.
- 30" (762mm)-wide table furnished in lengths ranging from 24" to 120" (610 to 3048mm).
- 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



AutoQuotes



EG50.00 Rev. 11/17

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

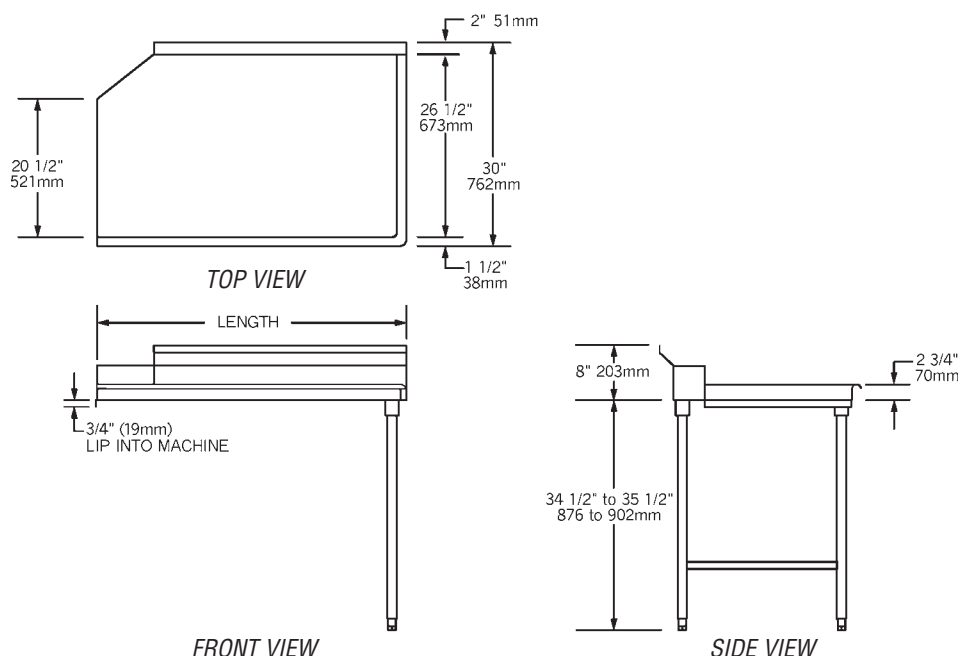
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Profit from the Eagle Advantage®

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-108-16/4	CDTL-108-16/3	CDTL-108-14/3	left-hand model	108"	2743	134	60.8
CDTR-108-16/4	CDTR-108-16/3	CDTR-108-14/3	right-hand model	108"	2754	134	60.8
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

### EAGLE GROUP

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Foodservice Division: Phone 800-441-8440

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Profit from the Eagle Advantage®

## Specification Sheet

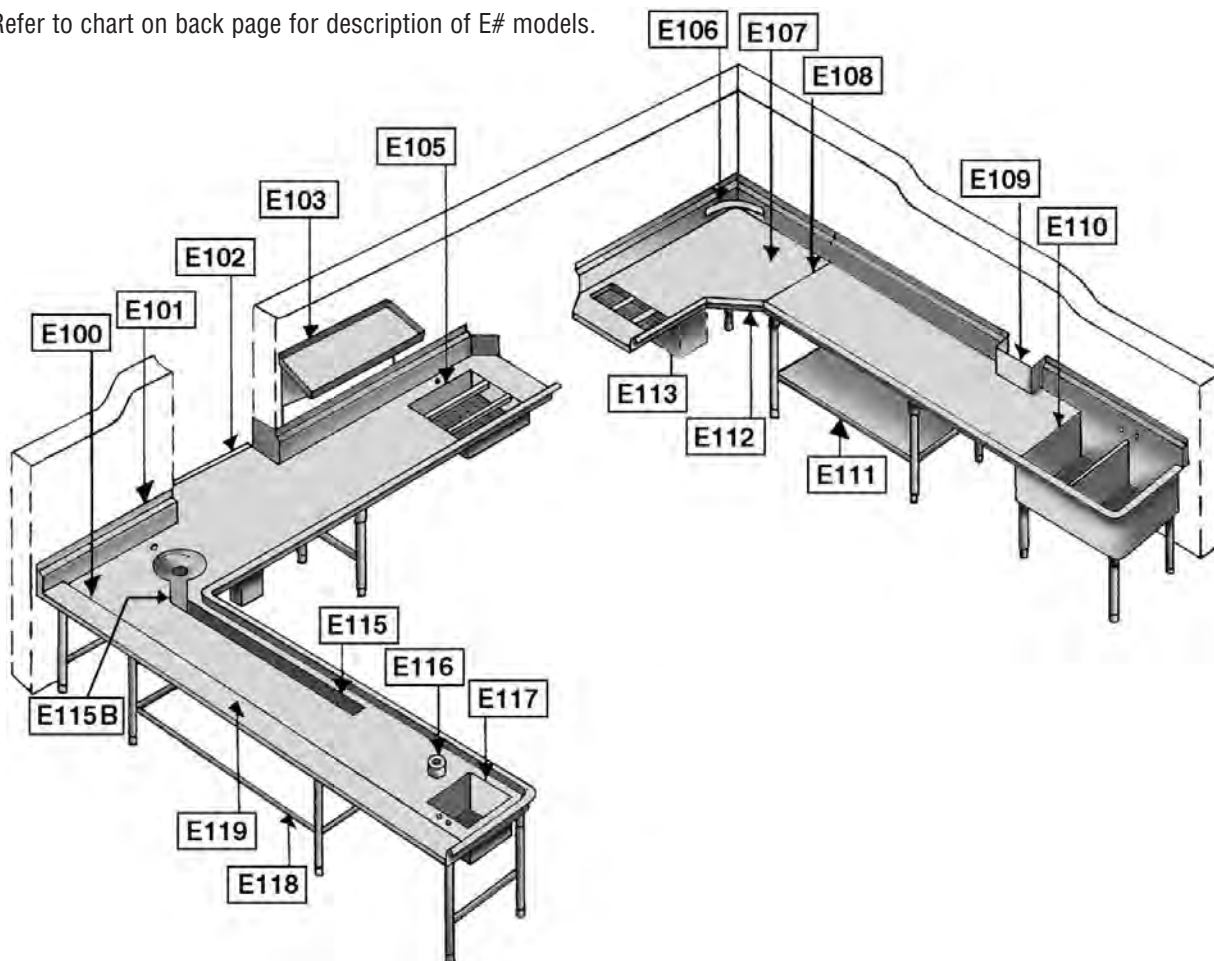
Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

### Dishtable Modifications

#### MODELS:

<input type="checkbox"/> E30	<input type="checkbox"/> E101	<input type="checkbox"/> E108A	<input type="checkbox"/> E115B
<input type="checkbox"/> E38-6	<input type="checkbox"/> E101A	<input type="checkbox"/> E108B	<input type="checkbox"/> E116
<input type="checkbox"/> E38-12	<input type="checkbox"/> E102	<input type="checkbox"/> E109	<input type="checkbox"/> E117
<input type="checkbox"/> E39	<input type="checkbox"/> E102A	<input type="checkbox"/> E110	<input type="checkbox"/> E118
<input type="checkbox"/> E41	<input type="checkbox"/> E103	<input type="checkbox"/> E111	<input type="checkbox"/> E119
<input type="checkbox"/> E41A	<input type="checkbox"/> E104	<input type="checkbox"/> E112	<input type="checkbox"/> E120
<input type="checkbox"/> E41B	<input type="checkbox"/> E105	<input type="checkbox"/> E113	<input type="checkbox"/> E122
<input type="checkbox"/> E96	<input type="checkbox"/> E105A	<input type="checkbox"/> E115	<input type="checkbox"/> 300490
<input type="checkbox"/> E96A	<input type="checkbox"/> E106	<input type="checkbox"/> E115A	<input type="checkbox"/> 300691
<input type="checkbox"/> E100	<input type="checkbox"/> E107		

Refer to chart on back page for description of E# models.



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#### Certifications / Approvals



**AUTOQUOTES**



EG50.07A Rev. 04/11

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## Dishtable Modifications

Custom dishtables built to fit your needs. Please allow six to eight weeks shipping cycle for custom fabrication after receipt of approved drawings.

### model # description

#### OVERSHELF MODIFICATIONS AND OPTIONS:

- E38-6 \*** Cantilever mount up to 6 (1829mm)  
**E38-12 \*** Cantilever mount up to 12 (3658mm)

#### DISHTABLE RACK SHELF MODIFICATIONS AND OPTIONS:

- E103** Rack shelf, backsplash mounted  
**E104** Drain, bleeder type

#### DISHTABLE BACKSPLASH MODIFICATIONS AND OPTIONS:

- E101** Splash 10" (2540mm)  
**E101A** Turn down backsplash, with z-clips  
**E30** End splash - per end, all heights  
**E39** Enclosed backsplash

#### DISHTABLE TOP MODIFICATIONS AND OPTIONS:

- E100** Additional length NSF Construction  
**E102** Pass-thru shelf, max. 12" (305mm) up to 3 (914mm) linear ft.  
**E102A** additional over 3 (914mm) lin. ft. for pass-thru shelf  
**E106** Rack guide curved 2"x1/4" s/s flat bar (requires #E112)  
**E107** Corner turn 90 degrees  
**E108A** Field joint, ready for bolting together by others  
**E108B** Field joint, prepared for field welding by others  
**E109** Cutout for pipes, columns  
**E112** Mitered Corner  
**E119** Landing shelf, 12" (305mm)-wide, integral with top  
**E120** Limit switch

#### DISHTABLE SCRAPPING MODIFICATIONS AND OPTIONS:

- E115** Scrapping Trough 6"x4" (152mm) deep —up to 60" (1524mm)

\* Applicable to wall mount shelves and pot racks.

\*\* Please specify location.

### model # description

#### DISHTABLE SCRAPPING MODIFICATIONS AND OPTIONS (continued):

- E115A** additional over 60" (1524mm)  
**E115B** Mitered angle in scrapping trough  
**E116** Rubber Scrap Block installed  
**300691** Replacement rubber scrap block

#### DISHTABLE SINK WELDMENT MODIFICATIONS AND OPTIONS:

- E105** Prerinse sink 20" x 20" x 5" (508 x 508 x 127mm)  
**E105A** for each additional 2" (51mm) in depth  
**E110** Sink 24" x 26 1/2" x 14" (610 x 673 x 356mm)  
**E117** Soak sink 16" x 20" x 13 1/2" (406 x 508 x 343mm)  
**E122** Faucet Holes

#### FAUCETS:

- 300490** Faucet - 4" (76mm) centers, 12" (305mm) spout, deck mount

#### DISPOSAL PROVISION PACKAGES:

- E41** Disposal provision package, collar  
**E41A** Disposal provision package, cone (top must be 14/304 stainless steel)  
**E41B** Provision for scrap collector and troughveyor

#### CONTROL PANEL BRACKETS\*\*:

- E96** Control Panel Bracket - 6" x 9" (152 x 229mm)  
**E96A** Control Panel Bracket - 9" x 12" (229 x 305mm)

#### DISHTABLE BASE MODIFICATIONS AND OPTIONS:

- E111** Undershelving stainless steel, per linear foot  
**E113** Brackets for booster heater, installation only, brackets by others  
**E118** Crossbracing left-to-right, stainless steel

See Spec Sheet #EG50.07B for Dishtable Accessories.

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# T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

**B-3940**

Item No.

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

This Space for Architect/Engineer Approval

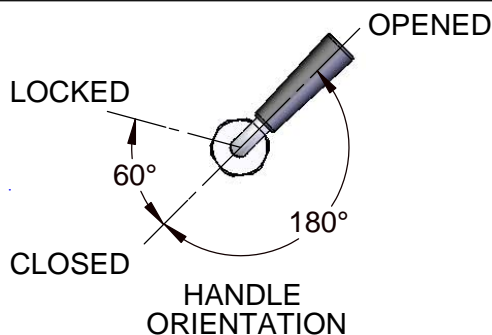
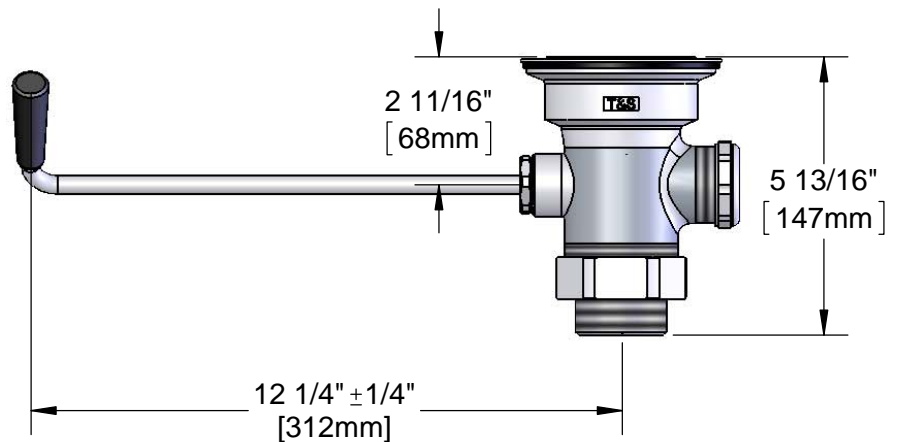
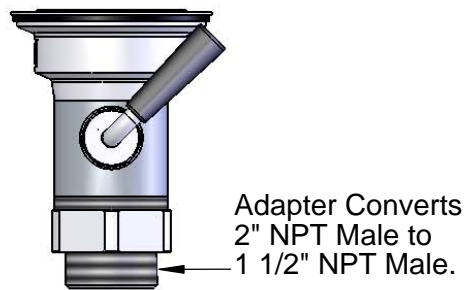
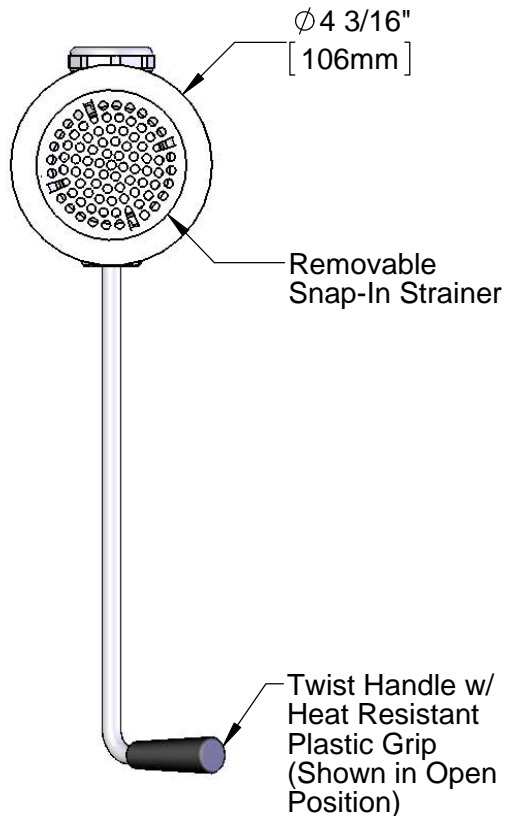
Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_



## Product Specifications:

Rotary Waste Valve w/ Twist Handle, 3" Sink Opening, 2" NPT Male Outlet  
& 1 1/2" NPT Male Adapter

## Product Compliance:

ASME A112.18.2 / CSA B125.2



# T&S BRASS AND BRONZE WORKS, INC.

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

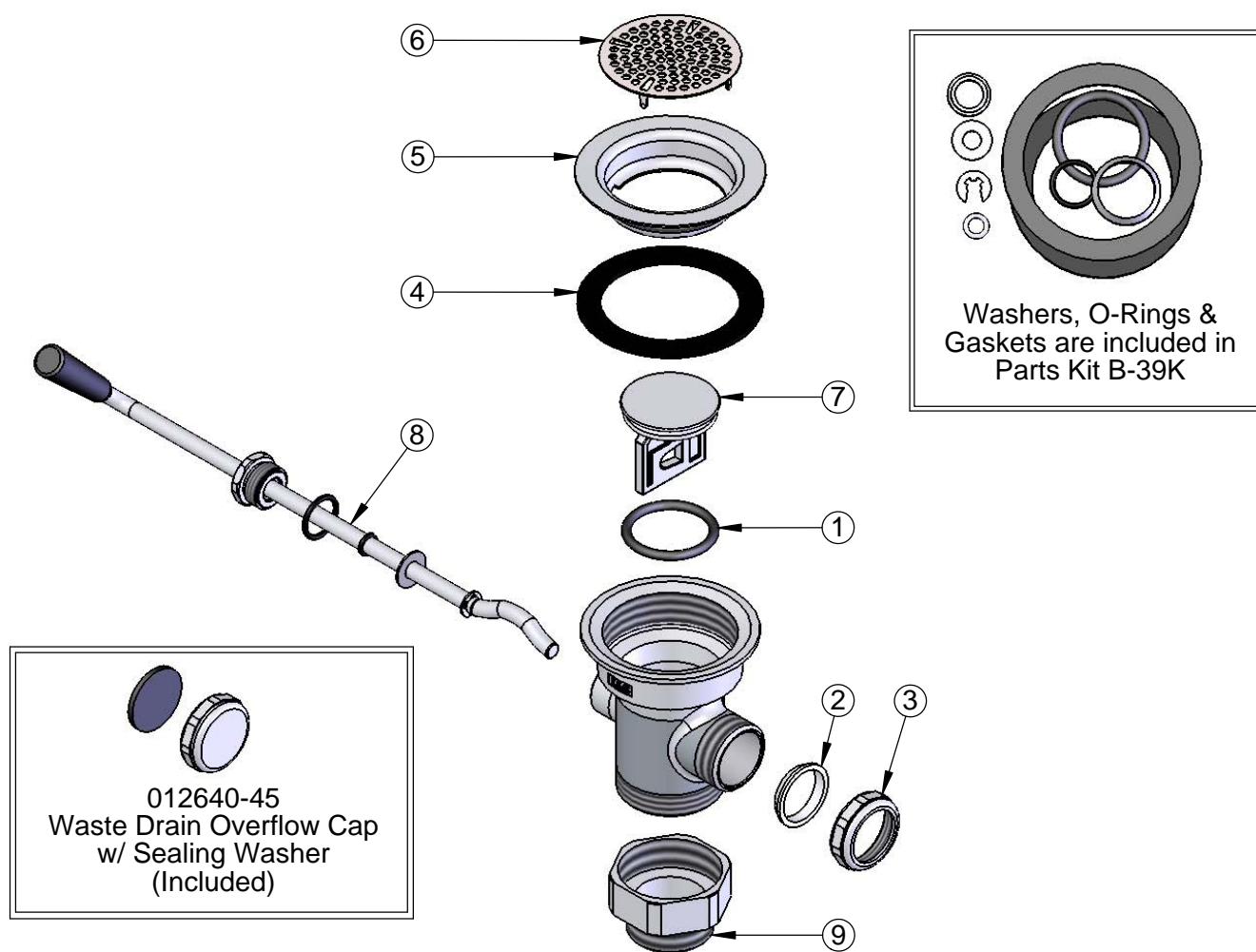
Model No.

**B-3940**

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	010389-45	O-Ring, Plunger
2	010390-45	Ferrule, Coupling Nut
3	010391-45	Nut, Coupling For Twist Drain
4	010381-45	Gasket, 3" Face Flange
5	015306-45	Flange, 3" Face
6	010385-45	Strainer, 3" Snap-in
7	010388-45	Plunger, Lever and Twist Drain
8	010393-45	Handle, Rotary Waste Valve Twist
9	B-3945	Adapter, 2" NPT x 1 1/2" NPT



## Product Specifications:

Rotary Waste Valve w/ Twist Handle, 3" Sink Opening, 2" NPT Male Outlet  
& 1 1/2" NPT Male Adapter

## Product Compliance:

ASME A112.18.2 / CSA B125.2



## ***Submittal Sheet***

09/07/2018

### **ITEM# 22 - SHELVING, WALL-MOUNTED (1 EA REQ'D)**

John Boos BHS1236-16/304

Shelf, wall-mounted, 36"W x 12"D, 16/300 stainless steel, Stallion Safety Edge front, 1-1/2" rear upturn, NSF, KD

The spec sheet for this item can be viewed on item 6)

***Submittal Sheet***

09/07/2018

**ITEM# 23 - PLASTIC WITH METAL FRAME SHELVING (8 EA REQ'D)**

Eagle Group QPF-2472VG-GL-X

QuadPLUS™ Shelf Mat, louvered, 72"W x 24"D, green polymer mat with MICROGARD® antimicrobial protection, wire QuadTruss® frame with Valu-Gard® green epoxy finish, (4) split sleeves, NSF (FLYER)

**ACCESSORIES**

Mfr	Qty	Model	Spec
Eagle Group	8	P86-VG-X	Post, stationary, 86"H, grooved in 1" increments, includes post cap & leveling bolt, Valu-Gard® green epoxy finish, NSF (FLYER)

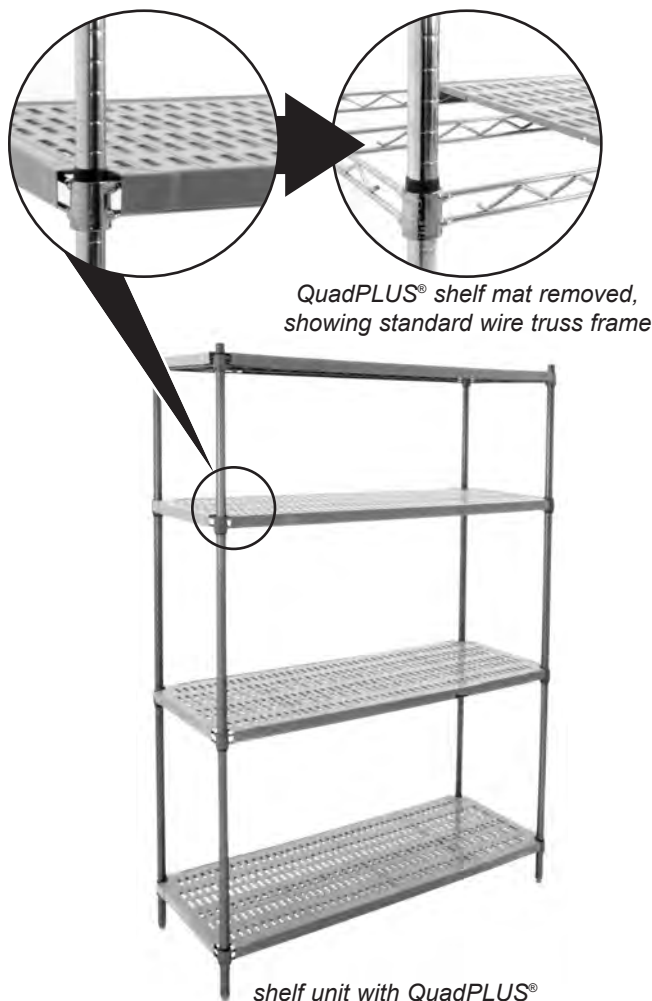


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## Specification Sheet

### Short Form Specifications

Eagle QuadPLUS®, model \_\_\_\_\_. Blue or green polymer shelf mat available with standard wire truss frame. Pack of four split sleeves per truss frame. Blue mats include truss frames with chrome finish or Valu-Master® gray epoxy. Green mats include truss frames with EAGLEgard® green or Valu-Gard® green epoxy. Louvered and solid mats available.



### Options / Accessories

- ☐ Dividers
- ☐ Wire Baskets

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

## QuadPLUS® Polymer Shelf Mats with Standard Wire Truss Frames

### MODELS:

- |                                    |                                    |
|------------------------------------|------------------------------------|
| <input type="checkbox"/> QPF-18*BL | <input type="checkbox"/> QPF-18*GL |
| <input type="checkbox"/> QPF-21*BL | <input type="checkbox"/> QPF-21*GL |
| <input type="checkbox"/> QPF-24*BL | <input type="checkbox"/> QPF-24*GL |
| <input type="checkbox"/> QPF-18*BS | <input type="checkbox"/> QPF-18*GS |
| <input type="checkbox"/> QPF-21*BS | <input type="checkbox"/> QPF-21*GS |
| <input type="checkbox"/> QPF-24*BS | <input type="checkbox"/> QPF-24*GS |

\* See charts on back for complete model numbers.

### Features

- Standard wire truss frames with choice of blue or green polymer shelf mats.
- Mats snap into the truss frame.
- Truss frames and shelves, adjustable at 1" increments, can be fitted onto the same shelf unit.
- Injection-molded polypropylene mats feature MICROGARD® antimicrobial protection against bacteria, mold and mildew.
- 800-lb. weight capacity for shelves up to 48", 600 lbs. for shelves 54" through 72" long—evenly distributed static load.
- Louvered and solid mats available.
- Easy assembly—no tools required.
- Easy cleaning.
- Dishwasher-safe.
- Included with blue shelf mats are truss frames coated with choice of chrome finish or Valu-Master® gray epoxy. Truss frames included with green shelf mats are coated with choice of EAGLEgard® green or Valu-Gard® green epoxy.
- Set of four split sleeves (included with each truss frame) snap onto Eagle's 1"-diameter posts.
- Temperature rating: -Up to 200°F\* for intermittent exposure to cleaning, such as in a dishwasher.

\* Temperature rating of -20°F to 125°F under continuous use.

### Certifications / Approvals



**AUTOQUOTES**



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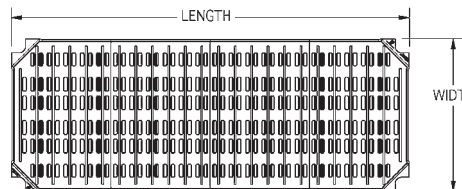




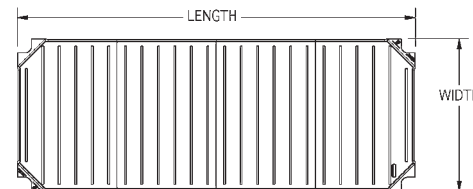
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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

All models listed in the charts below include one standard truss frame and louvered or solid shelf mats.



TOP VIEW OF LOUVERED MATS



TOP VIEW OF SOLID MATS

### QuadPLUS® with Standard Wire Truss Frames and Green Shelf Mats

width x length in. mm	...w/EAGLEgard® green epoxy		...w/Valu-Gard® green epoxy	
	w/louvered mats model #	with solid mats model #	w/louvered mats model #	with solid mats model #
18" x 24"	QPF-1824E-GL	QPF-1824E-GS	QPF-1824VG-GL	QPF-1824VG-GS
18" x 30"	QPF-1830E-GL	QPF-1830E-GS	QPF-1830VG-GL	QPF-1830VG-GS
18" x 36"	QPF-1836E-GL	QPF-1836E-GS	QPF-1836VG-GL	QPF-1836VG-GS
18" x 42"	QPF-1842E-GL	QPF-1842E-GS	QPF-1842VG-GL	QPF-1842VG-GS
18" x 48"	QPF-1848E-GL	QPF-1848E-GS	QPF-1848VG-GL	QPF-1848VG-GS
18" x 54"	QPF-1854E-GL	QPF-1854E-GS	QPF-1854VG-GL	QPF-1854VG-GS
18" x 60"	QPF-1860E-GL	QPF-1860E-GS	QPF-1860VG-GL	QPF-1860VG-GS
18" x 72"	QPF-1872E-GL	QPF-1872E-GS	QPF-1872VG-GL	QPF-1872VG-GS
21" x 24"	QPF-2124E-GL	QPF-2124E-GS	QPF-2124VG-GL	QPF-2124VG-GS
21" x 30"	QPF-2130E-GL	QPF-2130E-GS	QPF-2130VG-GL	QPF-2130VG-GS
21" x 36"	QPF-2136E-GL	QPF-2136E-GS	QPF-2136VG-GL	QPF-2136VG-GS
21" x 42"	QPF-2142E-GL	QPF-2142E-GS	QPF-2142VG-GL	QPF-2142VG-GS
21" x 48"	QPF-2148E-GL	QPF-2148E-GS	QPF-2148VG-GL	QPF-2148VG-GS
21" x 54"	QPF-2154E-GL	QPF-2154E-GS	QPF-2154VG-GL	QPF-2154VG-GS
21" x 60"	QPF-2160E-GL	QPF-2160E-GS	QPF-2160VG-GL	QPF-2160VG-GS
21" x 72"	QPF-2172E-GL	QPF-2172E-GS	QPF-2172VG-GL	QPF-2172VG-GS
24" x 24"	QPF-2424E-GL	QPF-2424E-GS	QPF-2424VG-GL	QPF-2424VG-GS
24" x 30"	QPF-2430E-GL	QPF-2430E-GS	QPF-2430VG-GL	QPF-2430VG-GS
24" x 36"	QPF-2436E-GL	QPF-2436E-GS	QPF-2436VG-GL	QPF-2436VG-GS
24" x 42"	QPF-2442E-GL	QPF-2442E-GS	QPF-2442VG-GL	QPF-2442VG-GS
24" x 48"	QPF-2448E-GL	QPF-2448E-GS	QPF-2448VG-GL	QPF-2448VG-GS
24" x 54"	QPF-2454E-GL	QPF-2454E-GS	QPF-2454VG-GL	QPF-2454VG-GS
24" x 60"	QPF-2460E-GL	QPF-2460E-GS	QPF-2460VG-GL	QPF-2460VG-GS
24" x 72"	QPF-2472E-GL	QPF-2472E-GS	QPF-2472VG-GL	QPF-2472VG-GS

### QuadPLUS® with Standard Wire Truss Frames and Blue Shelf Mats

width x length in. mm	...w/VALU-MASTER® gray epoxy		...with Chrome finish	
	w/louvered mats model #	with solid mats model #	w/louvered mats model #	with solid mats model #
18" x 24"	QPF-1824V-BL	QPF-1824V-BS	QPF-1824C-BL	QPF-1824C-BS
18" x 30"	QPF-1830V-BL	QPF-1830V-BS	QPF-1830C-BL	QPF-1830C-BS
18" x 36"	QPF-1836V-BL	QPF-1836V-BS	QPF-1836C-BL	QPF-1836C-BS
18" x 42"	QPF-1842V-BL	QPF-1842V-BS	QPF-1842C-BL	QPF-1842C-BS
18" x 48"	QPF-1848V-BL	QPF-1848V-BS	QPF-1848C-BL	QPF-1848C-BS
18" x 54"	QPF-1854V-BL	QPF-1854V-BS	QPF-1854C-BL	QPF-1854C-BS
18" x 60"	QPF-1860V-BL	QPF-1860V-BS	QPF-1860C-BL	QPF-1860C-BS
18" x 72"	QPF-1872V-BL	QPF-1872V-BS	QPF-1872C-BL	QPF-1872C-BS
21" x 24"	QPF-2124V-BL	QPF-2124V-BS	QPF-2124C-BL	QPF-2124C-BS
21" x 30"	QPF-2130V-BL	QPF-2130V-BS	QPF-2130C-BL	QPF-2130C-BS
21" x 36"	QPF-2136V-BL	QPF-2136V-BS	QPF-2136C-BL	QPF-2136C-BS
21" x 42"	QPF-2142V-BL	QPF-2142V-BS	QPF-2142C-BL	QPF-2142C-BS
21" x 48"	QPF-2148V-BL	QPF-2148V-BS	QPF-2148C-BL	QPF-2148C-BS
21" x 54"	QPF-2154V-BL	QPF-2154V-BS	QPF-2154C-BL	QPF-2154C-BS
21" x 60"	QPF-2160V-BL	QPF-2160V-BS	QPF-2160C-BL	QPF-2160C-BS
21" x 72"	QPF-2172V-BL	QPF-2172V-BS	QPF-2172C-BL	QPF-2172C-BS
24" x 24"	QPF-2424V-BL	QPF-2424V-BS	QPF-2424C-BL	QPF-2424C-BS
24" x 30"	QPF-2430V-BL	QPF-2430V-BS	QPF-2430C-BL	QPF-2430C-BS
24" x 36"	QPF-2436V-BL	QPF-2436V-BS	QPF-2436C-BL	QPF-2436C-BS
24" x 42"	QPF-2442V-BL	QPF-2442V-BS	QPF-2442C-BL	QPF-2442C-BS
24" x 48"	QPF-2448V-BL	QPF-2448V-BS	QPF-2448C-BL	QPF-2448C-BS
24" x 54"	QPF-2454V-BL	QPF-2454V-BS	QPF-2454C-BL	QPF-2454C-BS
24" x 60"	QPF-2460V-BL	QPF-2460V-BS	QPF-2460C-BL	QPF-2460C-BS
24" x 72"	QPF-2472V-BL	QPF-2472V-BS	QPF-2472C-BL	QPF-2472C-BS

corner collar of  
standard wire truss frame

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## Specification Sheet

### Short Form Specifications

Eagle Solid Shelving, model \_\_\_\_\_. (Heavy gauge stainless steel, Valu-Master® Gray epoxy, Valu-Gard® Green Epoxy, or Galvanized Steel) with raised "V" edge on all sides and double-hem bending for added strength. Aluminum corner castings to lock shelves to posts with tapered (plastic or aluminum) split sleeves.



*solid shelves and posts combined to form unit*

### Options / Accessories

- ☐ Casters with bumper
- ☐ Foot plates
- ☐ Joining clamps
- ☐ Aluminum split sleeves
- ☐ Solid shelving ledge
- ☐ Solid shelving divider

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Item No.: \_\_\_\_\_  
Project No.: \_\_\_\_\_  
S.I.S. No.: \_\_\_\_\_

## Solid Shelving

### MODELS:

- |                                |                                |                                |                                |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| <input type="checkbox"/> SS14* | <input type="checkbox"/> P7-*  | <input type="checkbox"/> P54-* | <input type="checkbox"/> P96-* |
| <input type="checkbox"/> SS18* | <input type="checkbox"/> P14-* | <input type="checkbox"/> P63-* |                                |
| <input type="checkbox"/> SS21* | <input type="checkbox"/> P18-* | <input type="checkbox"/> P74-* |                                |
| <input type="checkbox"/> SS24* | <input type="checkbox"/> P33-* | <input type="checkbox"/> P86-* |                                |

\* See charts for complete model numbers.

- Solid shelving is hemmed, has a two-fold thickness of heavy gauge steel, and comes standard with a marine edge providing unsurpassed strength and stability. Aluminum corner castings create the locking mechanism to fasten the shelves to the posts.
- Raised marine edge on all four sides retains contents to shelf, makes cleaning easier and helps reduce the spill of shelf contents.
- Numerically-calibrated grooved posts, tapered plastic or aluminum split sleeves and aluminum corner castings combine to make shelf assembly fast and easy.
- Shelving can be vertically adjusted on 1" (25mm) increments for the entire post length.
- Heavy gauge stainless steel, galvanized steel coated with Valu-Master® pewter gray epoxy or Valu-Gard® green epoxy, or galvanized steel.
- Leveling feet are provided to help compensate for uneven floor surfaces.

### Certifications / Approvals



Government specifications  
MIL-S-40144E

**AUTOQUOTES**



EG01.01 Rev. 02/17

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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Solid Shelving

### Solid Shelves

galvanized	Valu-Master®	Valu-Gard®	stainless steel	width x length		weight	
				in.	mm	lb.	kg
SS1424G	SS1424V	SS1424VG	SS1424S	14" x 24"	356 x 610	10	4.6
SS1430G	SS1430V	SS1430VG	SS1430S	14" x 30"	356 x 762	12	5.5
SS1436G	SS1436V	SS1436VG	SS1436S	14" x 36"	356 x 914	14	6.4
SS1442G	SS1442V	SS1442VG	SS1442S	14" x 42"	356 x 1067	15	6.8
SS1448G	SS1448V	SS1448VG	SS1448S	14" x 48"	356 x 1219	17	7.7
SS1454G	SS1454V	SS1454VG	SS1454S	14" x 54"	356 x 1372	20	9.1
SS1460G	SS1460V	SS1460VG	SS1460S	14" x 60"	356 x 1524	22	10.0
SS1472G	SS1472V	SS1472VG	SS1472S	14" x 72"	356 x 1829	26	11.8
SS1824G	SS1824V	SS1824VG	SS1824S	18" x 24"	457 x 610	11	5.0
SS1830G	SS1830V	SS1830VG	SS1830S	18" x 30"	457 x 762	14	6.4
SS1836G	SS1836V	SS1836VG	SS1836S	18" x 36"	457 x 914	16	7.3
SS1842G	SS1842V	SS1842VG	SS1842S	18" x 42"	457 x 1067	18	8.2
SS1848G	SS1848V	SS1848VG	SS1848S	18" x 48"	457 x 1219	20	9.1
SS1854G	SS1854V	SS1854VG	SS1854S	18" x 54"	457 x 1372	22	10.0
SS1860G	SS1860V	SS1860VG	SS1860S	18" x 60"	457 x 1524	24	10.9
SS1872G	SS1872V	SS1872VG	SS1872S	18" x 72"	457 x 1829	28	12.7
SS2124G	SS2124V	SS2124VG	SS2124S	21" x 24"	533 x 610	13	5.9
SS2130G	SS2130V	SS2130VG	SS2130S	21" x 30"	533 x 762	15	6.8
SS2136G	SS2136V	SS2136VG	SS2136S	21" x 36"	533 x 914	18	8.2
SS2142G	SS2142V	SS2142VG	SS2142S	21" x 42"	533 x 1067	21	9.5
SS2148G	SS2148V	SS2148VG	SS2148S	21" x 48"	533 x 1219	23	10.5
SS2154G	SS2154V	SS2154VG	SS2154S	21" x 54"	533 x 1372	25	11.4
SS2160G	SS2160V	SS2160VG	SS2160S	21" x 60"	533 x 1524	28	12.7
SS2172G	SS2172V	SS2172VG	SS2172S	21" x 72"	533 x 1829	30	13.6
SS2424G	SS2424V	SS2424VG	SS2424S	24" x 24"	610 x 610	15	6.8
SS2430G	SS2430V	SS2430VG	SS2430S	24" x 30"	610 x 762	17	7.7
SS2436G	SS2436V	SS2436VG	SS2436S	24" x 36"	610 x 914	19	8.6
SS2442G	SS2442V	SS2442VG	SS2442S	24" x 42"	610 x 1067	23	10.5
SS2448G	SS2448V	SS2448VG	SS2448S	24" x 48"	610 x 1219	24	10.9
SS2454G	SS2454V	SS2454VG	SS2454S	24" x 54"	610 x 1372	27	12.3
SS2460G	SS2460V	SS2460VG	SS2460S	24" x 60"	610 x 1524	31	14.1
SS2472G	SS2472V	SS2472VG	SS2472S	24" x 72"	610 x 1829	33	15.0



For cleanroom applications, add prefix **CR** to stainless steel model number (ex: **CRSS1424S**).

Electropolished finish available for stainless steel shelves. Consult factory. Please note: Shelf with electropolished finish will have a flat surface without "V" edge.

Contact factory for availability of 72"-long shelves. Availability based on application.

### Posts

Numerically grooved in 1" (25mm) increments. Includes post cap and leveling bolt. For mobile application (excluding 96" posts), add prefix "**C**" to model number. Example: **CP14-E**. See Spec Sheet #EG01.05 for information about casters available.

EAGLE brite***	chrome	Valu-Master®	Valu-Gard®	EAGLE gard**	stainless steel	height		weight	
						in.	mm	lb.	kg
P7-Z	P7-C	P7-V	P7-VG	P7-E	P7-S	7"	178	1.0	0.5
P14-Z	P14-C	P14-V	P14-VG	P14-E	P14-S	14"	356	1.0	0.5
P18-Z	P18-C	P18-V	P18-VG	P18-E	P18-S	18"	457	1.5	0.7
P33-Z	P33-C	P33-V	P33-VG	P33-E	P33-S	33"	838	2.0	0.9
P54-Z	P54-C	P54-V	P54-VG	P54-E	P54-S	54"	1372	3.0	1.4
P63-Z	P63-C	P63-V	P63-VG	P63-E	P63-S	63"	1600	3.5	1.6
P74-Z	P74-C	P74-V	P74-VG	P74-E	P74-S	74"	1880	4.0	1.8
P86-Z	P86-C	P86-V	P86-VG	P86-E	P86-S	86"	2184	5.0	2.3
- n/a -	P96-C***	- n/a -	- n/a -	- n/a -	P96-S***	96"	2438	6.0	2.7

\* MICROGARD® standard on all EAGLEgard® posts.

\*\* EAGLEbrite® posts are clear epoxy coated for use in dry or wet environments.

\*\*\* 96" (2538mm) posts are NOT to be used on units less than 24" (610mm) front-to-back. Recommend using in conjunction with foot plates to affix to floor, and with post clamps where applicable. For stationary use only!



### EAGLE GROUP

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***Submittal Sheet***

09/07/2018

**ITEM# 24 - BY OTHERS**



***Submittal Sheet***

09/07/2018

**ITEM# 25 - BY OTHERS**



## Submittal Sheet

09/07/2018

### ITEM# 26 - HAND SINK (3 EA REQ'D)

Eagle Group HSA-10-F-1X

Hand Sink, wall mount, 13-1/2" wide x 9-3/4" front-to-back x 6-3/4" deep bowl, 304 stainless steel construction, splash mount gooseneck faucet, basket drain, deep-drawn seamless design-positive drain, inverted "V" edge, NSF (FLYER)

### WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

### WASTE

	INDIRECT SIZE	DIRECT SIZE
1		1-1/2"



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## 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

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

## 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

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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**



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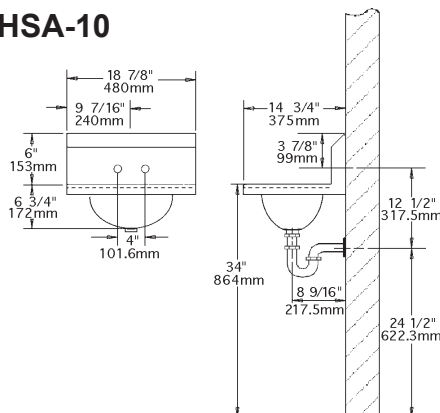


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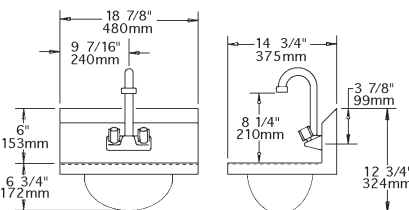
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 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Traditional Hand Sinks

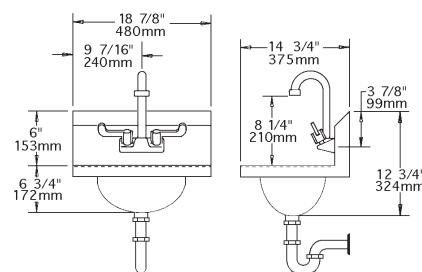
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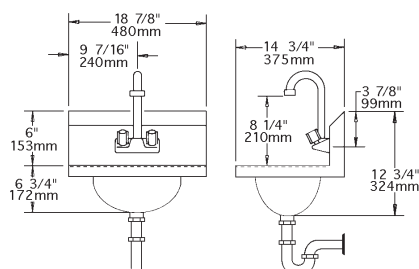
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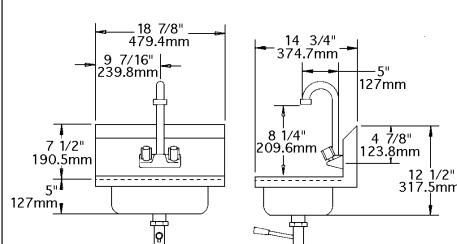
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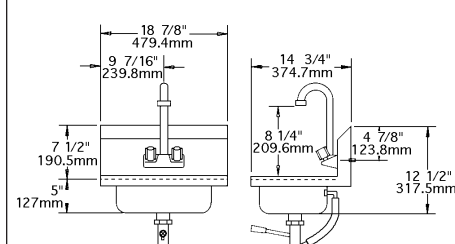
### HSA-10-FA



### HSA-10-FL



### HSA-10-FO



model #	includes	bowl size		overall size		weight	
		width	length x depth	width	length x height	lbs.	kg
<b>HSA-10 *</b>	4" (102mm) centerline faucet holes, basket drain	9 3/4"	13 1/2" x 6 3/4"	14 3/4"	18 7/8" x 12 3/4"	10	4.5
<b>HSA-10-F</b>	faucet, basket drain	9 3/4"	13 1/2" x 6 3/4"	14 3/4"	18 7/8" x 12 3/4"	12	5.2
<b>HSA-10-FA</b>	faucet, p-trap, tail piece, basket drain	9 3/4"	13 1/2" x 6 3/4"	14 3/4"	18 7/8" x 12 3/4"	14	6.4
<b>HSA-10-FAW</b>	faucet w/wrist handles, p-trap, tail piece, basket drain	9 3/4"	13 1/2" x 6 3/4"	14 3/4"	18 7/8" x 12 3/4"	14	6.4
<b>HSA-10-FL</b>	faucet, polymer lever drain	10"	14" x 5"	14 3/4"	18 7/8" x 12 1/2"	15	6.6
<b>HSA-10-FO</b>	faucet, polymer lever drain w/overflow	10"	14" x 5"	14 3/4"	18 7/8" x 12 1/2"	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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## Submittal Sheet

09/07/2018

### ITEM# 27 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)

Eagle Group T3096SEB-BS

Deluxe Series Work Table, 96"W x 30"D, 16/300 series stainless steel top with rolled front edge & 4-1/2" backsplash, adjustable 430 stainless steel undershelf with marine edge, Uni-Lok® gusset system, (6) stainless steel legs & adjustable bullet feet, NSF

#### ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-0221	Mixing Faucet, deck mount, 12" swing nozzle, 8" centers on deck faucet with 1/2" IPS eccentric flanged female inlets, lever handles
T&S Brass	2	B-3952	Waste Valve, twist handle, 3-1/2" sink opening, 2" drain outlet (replaces B-3913, B-3917)
Eagle Group	2	E23	Sink, 16" x 20" x 14" bowl, for 30"W tables, complete with faucet & basket drain (specify location)
Eagle Group	1	E33	Sink splashes, single thickness 4" tall, each

#### WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					
2									

#### WASTE

	INDIRECT SIZE	DIRECT SIZE
1		
2	2"	



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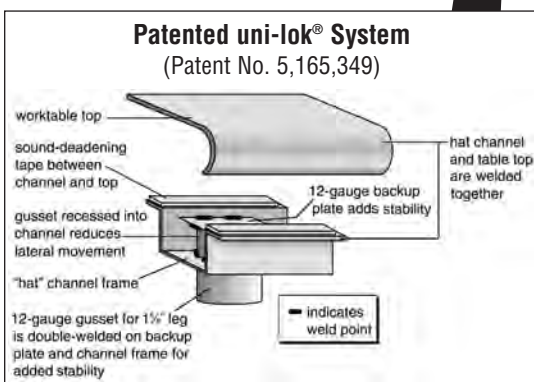
## Specification Sheet

### Short Form Specifications

Eagle worktables, Deluxe series, model \_\_\_\_\_.  
Top constructed of 16 gauge 300 series stainless steel with 1½" roll on front, 4½" backsplash, and sides turned down 90°. Adjustable undershelf constructed of heavy gauge type 430 stainless steel with marine edge. Top reinforced with 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 galvanized gussets and 1" stainless steel adjustable bullet feet.



worktable with backsplash  
and adjustable undershelf



## Worktables with Backsplash and Stainless Steel Base with Undershelf —Deluxe Series

### MODELS:

<input type="checkbox"/> T2424SEB-BS	<input type="checkbox"/> T24108SEB-BS	<input type="checkbox"/> T3072SEB-BS	<input type="checkbox"/> T3660SEB-BS
<input type="checkbox"/> T2430SEB-BS	<input type="checkbox"/> T24120SEB-BS	<input type="checkbox"/> T3084SEB-BS	<input type="checkbox"/> T3672SEB-BS
<input type="checkbox"/> T2436SEB-BS	<input type="checkbox"/> T24132SEB-BS	<input type="checkbox"/> T3096SEB-BS	<input type="checkbox"/> T3684SEB-BS
<input type="checkbox"/> T2448SEB-BS	<input type="checkbox"/> T24144SEB-BS	<input type="checkbox"/> T30108SEB-BS	<input type="checkbox"/> T3696SEB-BS
<input type="checkbox"/> T2460SEB-BS	<input type="checkbox"/> T3030SEB-BS	<input type="checkbox"/> T30120SEB-BS	<input type="checkbox"/> T36108SEB-BS
<input type="checkbox"/> T2472SEB-BS	<input type="checkbox"/> T3036SEB-BS	<input type="checkbox"/> T30132SEB-BS	<input type="checkbox"/> T36120SEB-BS
<input type="checkbox"/> T2484SEB-BS	<input type="checkbox"/> T3048SEB-BS	<input type="checkbox"/> T30144SEB-BS	<input type="checkbox"/> T36132SEB-BS
<input type="checkbox"/> T2496SEB-BS	<input type="checkbox"/> T3060SEB-BS	<input type="checkbox"/> T3648SEB-BS	<input type="checkbox"/> T36144SEB-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.
- 16 gauge 300 series 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"- |
| <input type="checkbox"/> Power strip (for material handling) | and 36"-wide tables)                              |

### Certifications / Approvals



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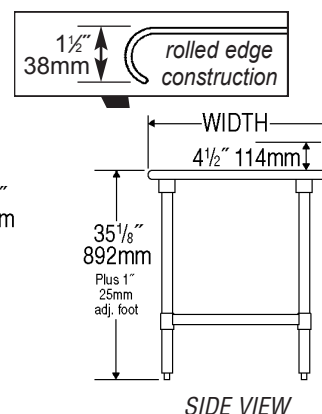
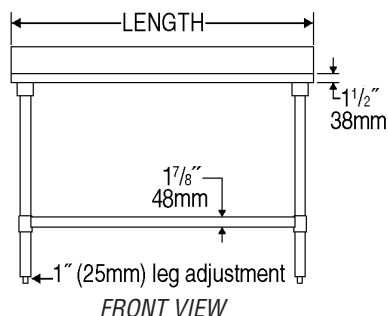
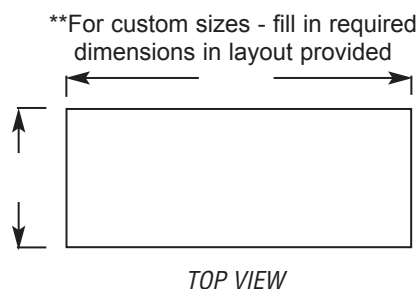
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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Worktables with Backsplash and Stainless Steel Base with Undershelf—Deluxe Series



model #	# of legs	width		length		weight	
		in.	mm	in.	mm	lbs.	kg
T2424SEB-BS	4	24"	610	24"	610	43	19.5
T2430SEB-BS	4	24"	610	30"	762	48	21.8
T2436SEB-BS	4	24"	610	36"	914	53	24.0
T2448SEB-BS	4	24"	610	48"	1219	63	28.6
T2460SEB-BS	4	24"	610	60"	1524	73	33.1
T2472SEB-BS	4	24"	610	72"	1829	85	38.6
T2484SEB-BS	4	24"	610	84"	2134	97	44.0
T2496SEB-BS	6	24"	610	96"	2438	114	51.7
T24108SEB-BS	6	24"	610	108"	2743	142	64.4
T24120SEB-BS	6	24"	610	120"	3048	154	69.9
T24132SEB-BS	8	24"	610	132"	3353	166	75.3
T24144SEB-BS	8	24"	610	144"	3658	178	80.7
T3030SEB-BS	4	30"	762	30"	762	50	22.7
T3036SEB-BS	4	30"	762	36"	914	53	24.0
T3048SEB-BS	4	30"	762	48"	1219	70	31.8
T3060SEB-BS	4	30"	762	60"	1524	81	36.7
T3072SEB-BS	4	30"	762	72"	1829	94	42.6
T3084SEB-BS	4	30"	762	84"	2134	108	49.0
T3096SEB-BS	6	30"	762	96"	2438	130	59.0
T30108SEB-BS	6	30"	762	108"	2743	150	68.0
T30120SEB-BS	6	30"	762	120"	3048	170	77.1
T30132SEB-BS	8	30"	762	132"	3353	188	85.3
T30144SEB-BS	8	30"	762	144"	3658	207	93.9
T3648SEB-BS	4	36"	914	48"	1219	77	34.9
T3660SEB-BS	4	36"	914	60"	1524	90	40.8
T3672SEB-BS	4	36"	914	72"	1829	106	48.1
T3684SEB-BS	4	36"	914	84"	2134	123	55.8
T3696SEB-BS	6	36"	914	96"	2438	132	59.9
T36108SEB-BS	6	36"	914	108"	2743	169	76.7
T36120SEB-BS	6	36"	914	120"	3048	192	87.1
T36132SEB-BS	8	36"	914	132"	3353	216	98.0
T36144SEB-BS	8	36"	914	144"	3658	239	108.4

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

Model No.

**B-0221**

Item No.

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**ADA Compliant**

This Space for Architect/Engineer Approval

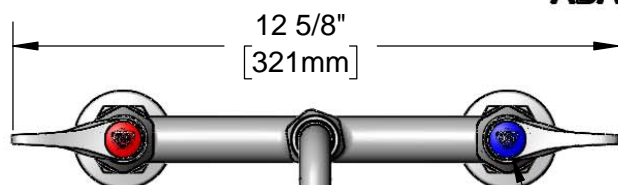
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Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

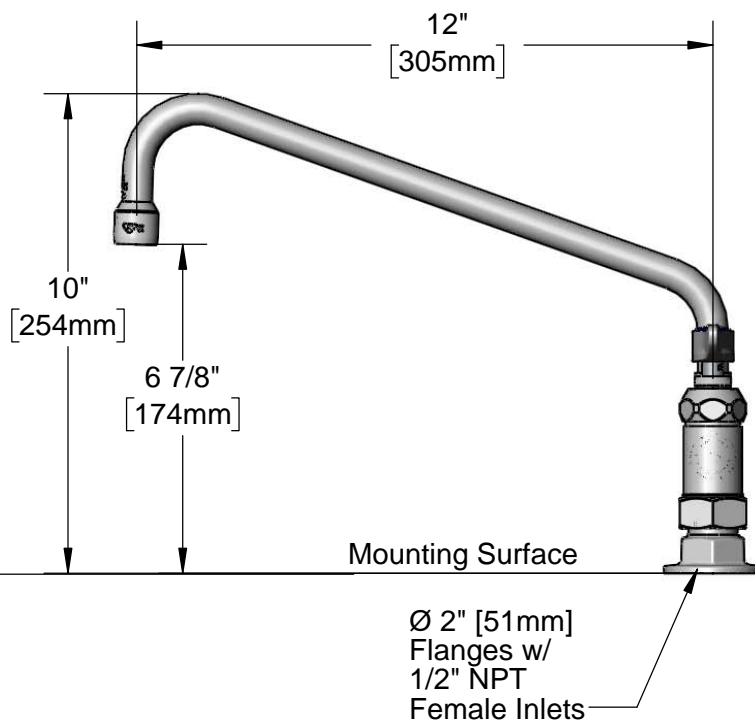
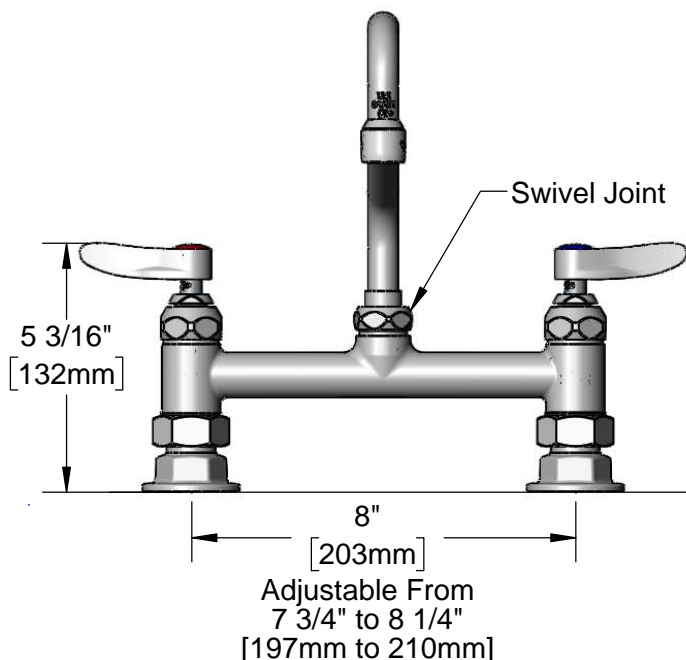
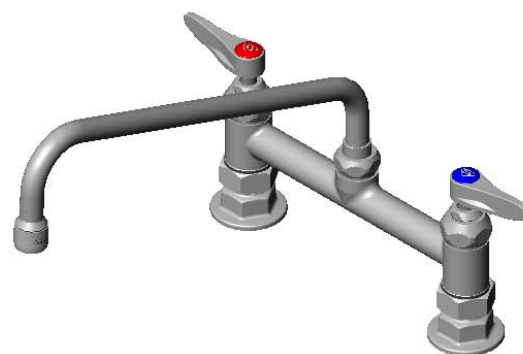
Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_



Quarter-Turn  
Eterna Cartridges w/  
Spring Checks  
& Lever Handles  
w/ Color Coded  
Indexes

062X  
12" Swing Nozzle w/  
Stream Regulator  
Outlet



## Product Specifications:

8" Deck Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/  
Spring Checks, Lever Handles, 12" Swing Nozzle & 1/2" NPT  
Female Inlets

## Product Compliance:

ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
ANSI A117.1 (ADA)



# T&S BRASS AND BRONZE WORKS, INC.

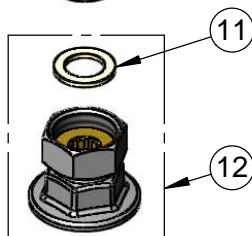
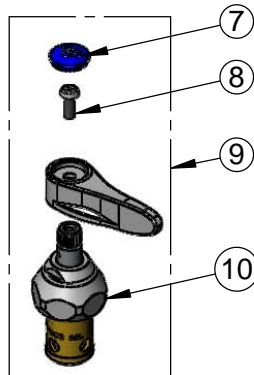
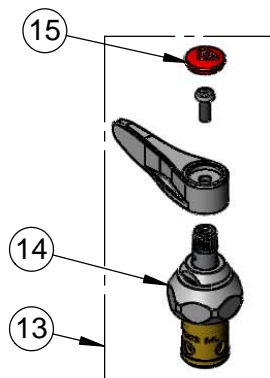
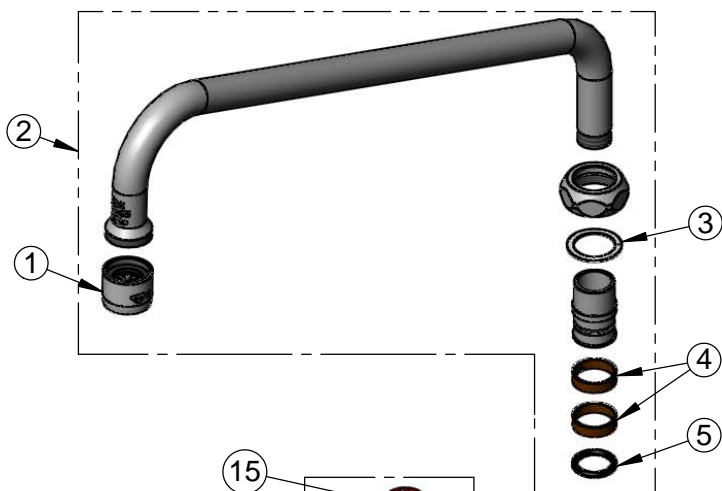
2 Saddleback Cove / P.O. Box 1088  
Travelers Rest, SC 29690

Model No.

**B-0221**

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-PT	Full Flow Stream Regulator, 55/64-27
2	062X	12" Swing Nozzle
3	009538-45	Swivel Washer
4	011429-45	Swivel Sleeves (2)
5	001074-45	O-Ring
6	014200-45	Star Washer, Anti-Rotation
7	018506-19NS	Blue Button Index, Press-in
8	000925-45	Lab Handle Screw
9	002711-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC
10	012442-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, LTC
11	001019-45	Coupling Nut Washer
12	00AA	1/2" NPT Female Eccentric Flange
13	002712-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC
14	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
15	001193-19NS	Red Button Index, Press-in

## Product Specifications:

8" Deck Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

## Product Compliance:

ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
ANSI A117.1 (ADA)

Drawn: KJG

Checked: JRM

Approved: JHB

Date: 11/01/17

Scale: NTS

Sheet: 2 of 2



# T&S BRASS AND BRONZE WORKS, INC.

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

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

Model No.

**B-3952**

Item No.

This Space for Architect/Engineer Approval

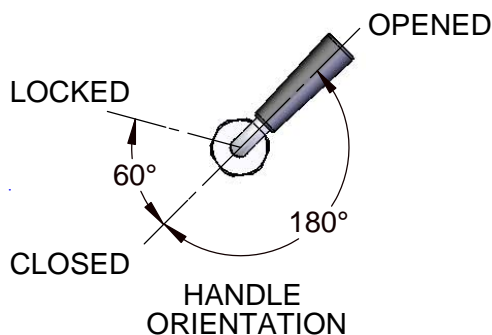
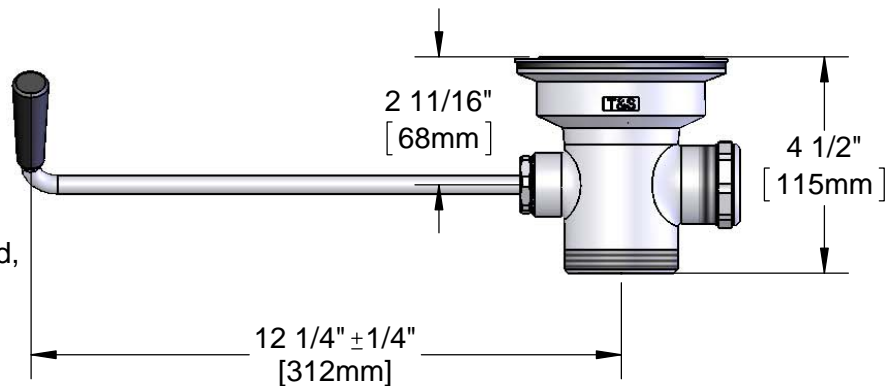
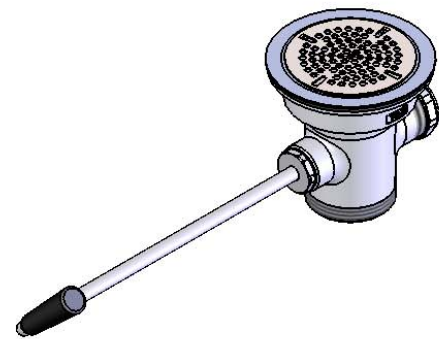
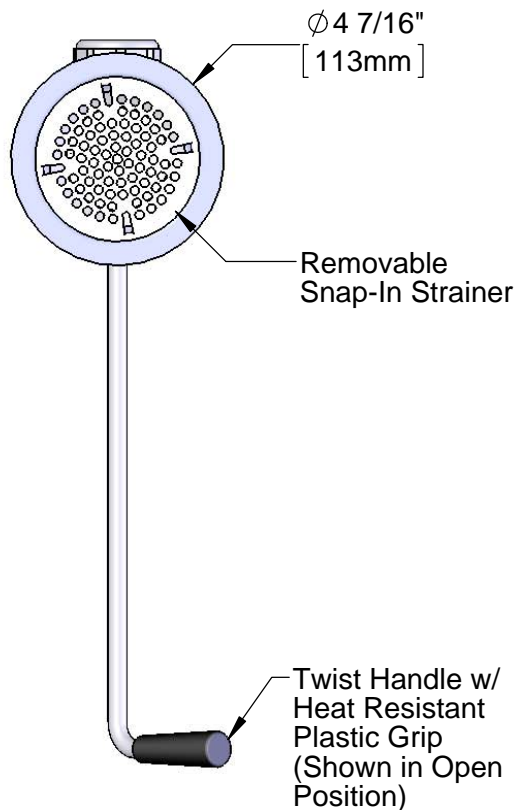
Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_



## Product Specifications:

Rotary Waste Valve w/ Twist Handle, 3 1/2" Sink Opening, 2" NPT Male Thread & 1 1/2" Female Thread Outlet

## Product Compliance:

ASME A112.18.2 / CSA B125.2




**T&S BRASS AND BRONZE WORKS, INC.**

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

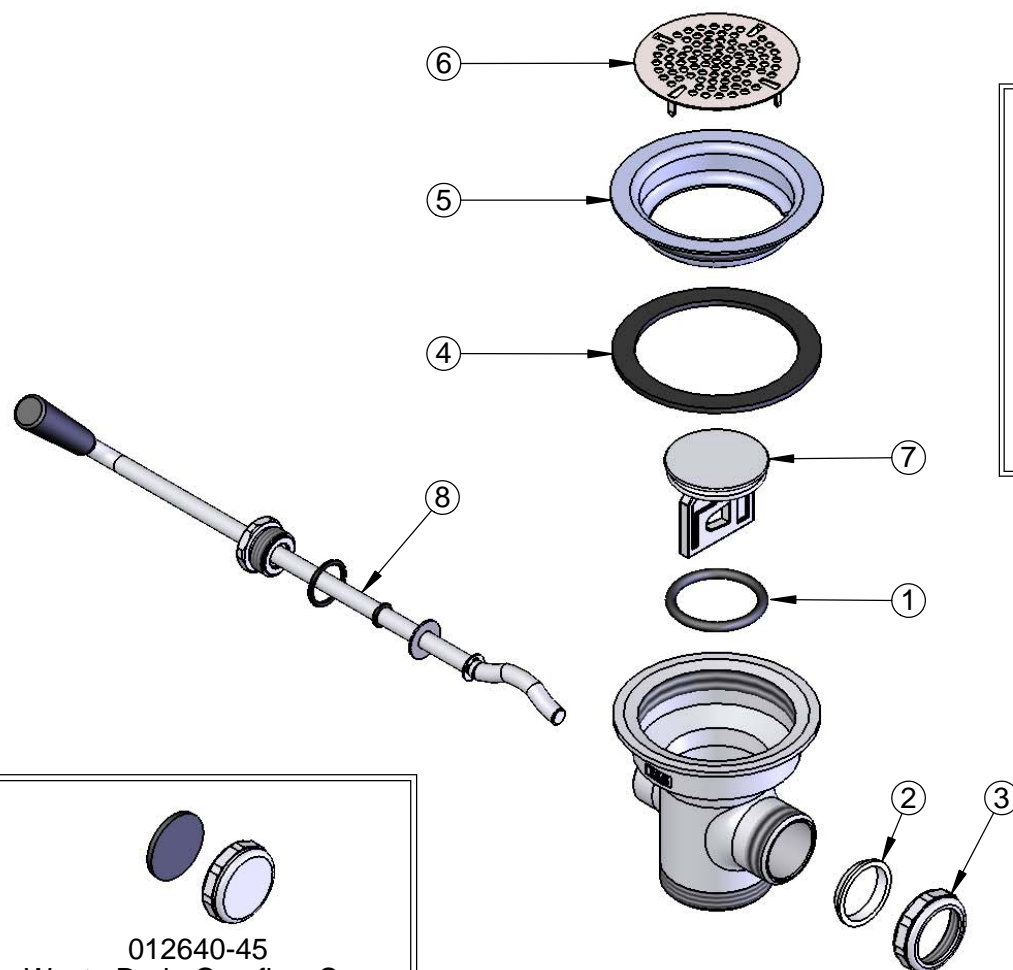
Model No.

**B-3952**

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	010389-45	O-Ring, Plunger
2	010390-45	Ferrule, Coupling Nut
3	010391-45	Nut, Coupling For Twist Drain
4	010382-45	Gasket, 3 1/2" Face Flange
5	010384-45	Flange, 3 1/2" Face
6	010386-45	Strainer, 3 1/2" Snap-in Removable
7	010388-45	Plunger, Lever and Twist Drain
8	010393-45	Rotary Waste Valve Twist Handle



012640-45  
Waste Drain Overflow Cap  
w/ Sealing Washer  
(Included)

**Product Specifications:**

Rotary Waste Valve w/ Twist Handle, 3 1/2" Sink Opening, 2" NPT Male Thread & 1 1/2" Female Thread Outlet

**Product Compliance:**

ASME A112.18.2 / CSA B125.2

Drawn: DHL

Checked: JRM

Approved: JHB

Date: 06/30/14

Scale: NTS

Sheet: 2 of 2





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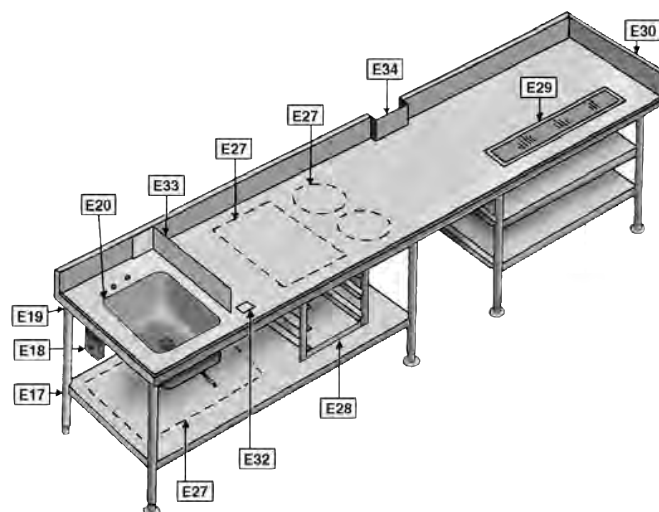
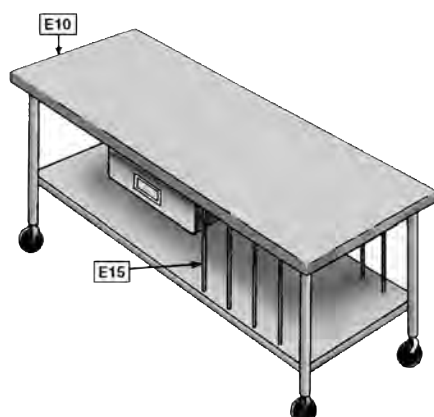
## Specification Sheet

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

## Table Modifications and Accessories

For complete list of E# models and description, see chart below and chart on back page.

Refer to chart below for description of E# models.



model #	description
<b>E10</b>	Square edge table - front and/or rear
<b>E11</b>	Marine counter edge
<b>E12</b>	"V" type marine edge (not available in 16/430)
<b>E13</b>	Bullnose edge
<b>300698</b>	Casters - 4" (102mm)-diameter with brake
<b>300699</b>	Casters - 4" (102mm)-diameter without brake
<b>317635</b>	Casters - 5" (127mm)-diameter with brake
<b>317636</b>	Casters - 5" (127mm)-diameter without brake
<b>300692</b>	Bullet feet - stainless steel
<b>301036</b>	Bullet feet - white metal
<b>300293</b>	Bullet feet - plastic

model #	description
<b>313835</b>	Stainless steel flanged bullet feet
<b>E15</b>	Vertical tray dividers - 4-section assembly, 3" on centers
<b>E17</b>	Special height legs
<b>E18*</b>	Duplex receptacle and mounting plate (under table)
<b>E18.1*</b>	Duplex receptacle in splash (requires at least 6"-high splash)
<b>E18.2*</b>	Pedestal duplex receptacle (top of table or overself)
<b>E19</b>	Stainless steel gussets

### NOT PICTURED

model #	description
<b>606329</b>	Scrap chute, 6" (152mm)-diameter
<b>606331</b>	Knife rack (fits rolled rim, poly, and square edge tables)

\* For GFI receptacle, add "-GFI" to E number (example: E18.1-GFI).

**EAGLE GROUP**  
 100 Industrial Boulevard, Clayton, DE 19938-8903 USA  
 Phone: 302-653-3000 • Fax: 302-653-2065  
[www.eaglegrp.com](http://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: [specfab@eaglegrp.com](mailto:specfab@eaglegrp.com)

### Certifications / Approvals



(fabricated to NSF-applicable standards)

**AUTOQUOTES**



EG10.50 Rev. 04/12

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

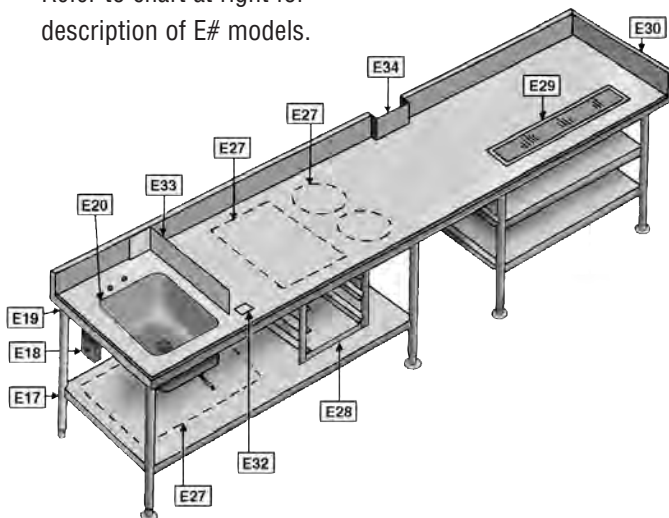
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## Table Modifications and Accessories

Refer to chart at right for description of E# models.



### model # description

Sinks — complete with faucet and basket drain (Specify location)

**E20** - 10" x 14" x 9.5" bowl (254 x 356 x 241mm)

**E21** - 14" x 16" x 9.5" bowl (356 x 406 x 241mm)

**E22\*** - 16" x 20" x 8" bowl (406 x 508 x 203mm)

**E23\*** - 16" x 20" x 14" bowl (406 x 508 x 356mm)

**E24\*** - 18" x 20" x 14" bowl (457 x 508 x 356mm)

**E24A\*** - 20" x 20" x 14" (508 x 508 x 356mm)

**E25** - 24" x 24" x 14" bowl (610 x 610 x 356mm)  
for 36" (914mm)-wide tables

**313304** T&S faucet upgrade - deck mount 4" (102mm) centers

**300720** Lever drain - 1.5" I.P.S. (38mm)

**300721** Lever drain - 2" I.P.S. (51mm)

**300722** Lever drain - 2" I.P.S. (51mm) with overflow

**341189\*\*** Twist handle drain - 1.5" I.P.S. (38mm)

**336002\*\*** Twist handle drain - 2" I.P.S. (51mm)

**341190\*\*** Twist handle drain - 2" I.P.S. (51mm) with overflow

**E27** Top cutout - square or round (Specify location)

**E28** Angle slides for pans, up to six pairs  
(Specify location and pan size)

**E29** Urn trough, 4.5" wide x 1.25" deep (114 x 32mm) with  
1.5" (38mm) drain, complete with louvered grate. (Length  
must be maximum of 6" shorter than table. Specify location.)

**E30** End splash — per end (Specify end), all heights

**E31** 1.5" (38mm) rear upturn for undershelf

**E32** Can opener hole with under table support (Specify location)

**E33** Sink splash — single thickness, 4" tall (102mm)

**E34** Column cutout (Send floor plan/sketch)

### NOT PICTURED

### model # description

**E35** 16 gauge s/s apron in front of sinks or cutouts

**E36** Fully welded - top, undershelf & legs

**E36A** Welded base only - undershelf & legs

**E37** NSF sprayed-on sound deadening up to 12' (3658mm)

**E37A** - for each additional foot

**E38-6\*\*\*** Cantilever mount up to 6' (1829mm) - add to wall shelf price

**E38-12\*\*\*** Cantilever mount up to 12' (3658mm)

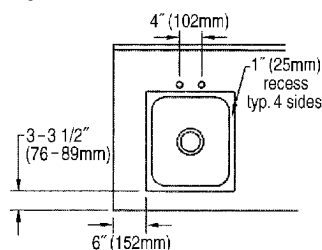
**E39** Enclosed backplash

\* These sink bowls will not fit in a table any less than 30" (762mm) wide.

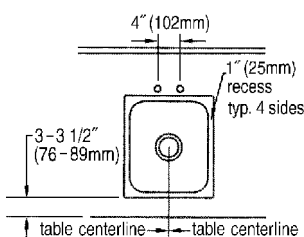
\*\* Optional twist drain brackets available for use with twist handle drains.

\*\*\* Applicable to wall mount shelves and pot racks.

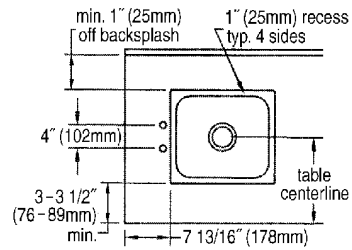
### Optional Sinks Built Into Tables – Standard Locations



sink on left/right side of table



sink on center of table



sink with faucet on end of table

### EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

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

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

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

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.



## ***Submittal Sheet***

09/07/2018

### **ITEM# 28 - SHELVING, WALL-MOUNTED (2 EA REQ'D)**

John Boos BHS1260-16/304

Shelf, wall-mounted, 60"W x 12"D, 16/300 stainless steel, Stallion Safety Edge front, 1-1/2" rear upturn, NSF, KD

The spec sheet for this item can be viewed on item 6)

***Submittal Sheet***

09/07/2018

**ITEM# 29 - WIRE SHELVING (4 EA REQ'D)**

Olympic J2472C

Shelf, wire, 24" x 72", chromate finish, NSF

**ACCESSORIES**

Mfr	Qty	Model	Spec
Olympic	4		1 year warranty against manufacturing defects
Olympic	4	J74C	Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, chrome finish, NSF

# OLYMPIC

## STORAGE COMPANY

Reliable space . . . economically.

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

Job \_\_\_\_\_

### OLYMPIC™ WIRE SHELVING CHROMATE FINISH

- **Unique Design:** The open wire design of these carbon-steel shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration.
- **Versatile Construction:** Olympic wire shelving can change as quickly as your needs change.
- **Fast, Secure Assembly:** Posts have circular grooves at 1" (25mm) intervals. A 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.
- **Shelf Wires:** 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 use of maximum storage space of cube.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Finish:** Chromate finish
- **Posts:** Bolt levelers compensate for surface irregularities on stationary posts. Posts also available for mobile application.



OLYMPIC  
STORAGE COMPANY  
Reliable space . . . economically.

Wire Shelving Chromate Finish

# OLYMPIC

## STORAGE COMPANY

Reliable space . . . economically.

## OLYMPIC™ WIRE SHELVING

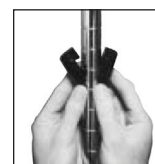
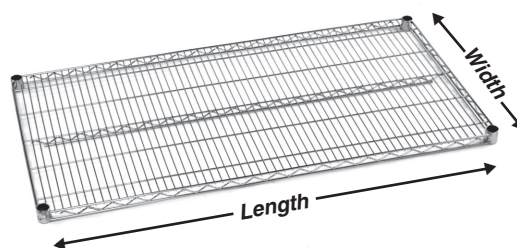
### CHROMATE FINISH

### Wire Shelves

Width/Length		Approx. Weight Per Shelf		Pack Quantity	Model No. Chromate
(in.)	(mm)	(lbs.)	(kg)		
14 x 24	355 x 610	6	2.7	4	J1424C
14 x 30	355 x 760	7	3.2	4	J1430C
14 x 36	355 x 914	8	3.6	4	J1436C
14 x 42	355 x 1066	9.5	4.3	4	J1442C
14 x 48	355 x 1219	10.5	4.7	4	J1448C
14 x 60	355 x 1524	14	6.3	2	J1460C
14 x 72	355 x 1829	17	7.7	2	J1472C
18 x 24	457 x 610	7	3.2	4	J1824C
18 x 30	457 x 760	8	3.6	4	J1830C
18 x 36	457 x 914	9.5	4.3	4	J1836C
18 x 42	457 x 1066	11	5	4	J1842C
18 x 48	457 x 1219	12	5.4	4	J1848C
18 x 54	457 x 1370	14.5	6.6	2	J1854C
18 x 60	457 x 1524	17	7.7	2	J1860C
18 x 72	457 x 1829	20	9.1	2	J1872C
21 x 24	530 x 610	8	3.6	4	J2124C
21 x 30	530 x 760	9	4.1	4	J2130C
21 x 36	530 x 914	11	5	4	J2136C
21 x 42	530 x 1066	12	5.4	4	J2142C
21 x 48	530 x 1219	14	6.4	4	J2148C
21 x 54	530 x 1370	16	7.3	2	J2154C
21 x 60	530 x 1524	18	8.2	2	J2160C
21 x 72	530 x 1829	24	10.9	2	J2172C
24 x 24	610 x 610	9	4.1	4	J2424C
24 x 30	610 x 760	11	5.0	4	J2430C
24 x 36	610 x 914	13	5.9	4	J2436C
24 x 42	610 x 1066	15	6.8	4	J2442C
24 x 48	610 x 1219	16	7.3	4	J2448C
24 x 54	610 x 1370	19	8.6	2	J2454C
24 x 60	610 x 1524	21	9.5	2	J2460C
24 x 72	610 x 1829	26	11.8	2	J2472C

#### Load Capacity:

Up to 48" (1220mm) Length = 800 lbs. (363kg), evenly distributed.  
54"-72" (1829mm) Length = 600 lbs. (272kg), evenly distributed.



Split Sleeves

### Posts

Approx. Weight Per Post		Pack Quantity	Height*		Model No. Stationary Post Chromate	Height**		Model No. Mobile Post Chromate
(lbs.)	(kg)		Stationary Post (in.)	(mm)		Mobile Post (in.)	(mm)	
2	0.9	8	34 <sup>1</sup> / <sub>2</sub>	875	J33C	34 <sup>3</sup> / <sub>4</sub>	857	J33UC
3	1.4	8	54 <sup>9</sup> / <sub>16</sub>	1385	J54C	53 <sup>13</sup> / <sub>16</sub>	1366	J54UC
3 <sup>1</sup> / <sub>2</sub>	1.6	8	62 <sup>9</sup> / <sub>16</sub>	1590	J63C	61 <sup>13</sup> / <sub>16</sub>	1570	J63UC
4	1.8	8	75 <sup>5</sup> / <sub>8</sub>	1895	J74C	73 <sup>7</sup> / <sub>8</sub>	1873	J74UC
5	2.3	8	86 <sup>5</sup> / <sub>8</sub>	2200	J86C	85 <sup>7</sup> / <sub>8</sub>	2181	J86UC

\*Height includes leveling bolt and cap.

\*\*Mobile posts come without leveling bolt assembly and accommodate stem casters.  
Height is for post only.



Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification.

**OLYMPIC**  
STORAGE COMPANY  
Reliable space . . . economically.

For Product Information, Call 1-888-889-9048

OLY-002E - Chromate Shelving  
Rev. 7/11

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

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***Submittal Sheet***

09/07/2018

**ITEM# 30 - WIRE SHELVING (4 EA REQ'D)**

Olympic J2472C

Shelf, wire, 24" x 72", chromate finish, NSF

The spec sheet for this item can be viewed on item 29)

**ACCESSORIES**

Mfr	Qty	Model	Spec
Olympic	4		1 year warranty against manufacturing defects
Olympic	4	J2442C	Shelf, wire, 24" x 42", chromate finish, NSF
Olympic	8	J74C	Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, chrome finish, NSF



***Submittal Sheet***

09/07/2018

**ITEM# 31 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)**

Eagle Group T3048EB

Deluxe Series Work Table, 48"W x 30"D, 16/300 series stainless steel top, rolled edge on front & back, adjustable galvanized undershelf, Uni-Lok® gusset system, (4) galvanized legs with adjustable plastic bullet feet, NSF

**ACCESSORIES**

Mfr	Qty	Model	Spec
Eagle Group	1	CA4-SB	Table Casters, set of (4), 4" diameter, (2) swivel & (2) swivel/brake, 115 lbs. capacity per caster, zinc with resilient tread, NSF



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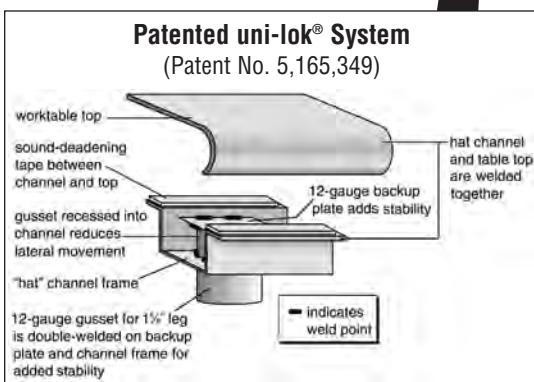
## Specification Sheet

### Short Form Specifications

Eagle worktables, Deluxe series, model \_\_\_\_\_.  
Top constructed of 16 gauge 300 series stainless steel with 1½" roll on front and rear, and sides turned down 90°. Undershelf is adjustable and constructed of heavy gauge galvanized. Top reinforced with welded hat channels, and sound deadened. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. Legs are 1½" O.D. galvanized tubing with galvanized gussets, and 1" hi-impact plastic bullet feet.



worktable with flat top  
and undershelf



## Worktables with Flat Top and Galvanized Base with Adjustable Undershelf—Deluxe Series

### MODELS:

<input type="checkbox"/> T2424EB	<input type="checkbox"/> T24108EB	<input type="checkbox"/> T3072EB	<input type="checkbox"/> T3660EB
<input type="checkbox"/> T2430EB	<input type="checkbox"/> T24120EB	<input type="checkbox"/> T3084EB	<input type="checkbox"/> T3672EB
<input type="checkbox"/> T2436EB	<input type="checkbox"/> T24132EB	<input type="checkbox"/> T3096EB	<input type="checkbox"/> T3684EB
<input type="checkbox"/> T2448EB	<input type="checkbox"/> T24144EB	<input type="checkbox"/> T30108EB	<input type="checkbox"/> T3696EB
<input type="checkbox"/> T2460EB	<input type="checkbox"/> T3030EB	<input type="checkbox"/> T30120EB	<input type="checkbox"/> T36108EB
<input type="checkbox"/> T2472EB	<input type="checkbox"/> T3036EB	<input type="checkbox"/> T30132EB	<input type="checkbox"/> T36120EB
<input type="checkbox"/> T2484EB	<input type="checkbox"/> T3048EB	<input type="checkbox"/> T30144EB	<input type="checkbox"/> T36132EB
<input type="checkbox"/> T2496EB	<input type="checkbox"/> T3060EB	<input type="checkbox"/> T3648EB	<input type="checkbox"/> T36144EB

### 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.
- 1½" (38mm)-diameter 180° rolled edges on front and rear. Ends are turned down 90° providing for flush installations when required.
- 16 gauge 300 series polished stainless steel.

### Adjustable Undershelf

- Heavy gauge, galvanized.
- Gusset welded to each corner.

### Legs—1½" (41mm)-diameter

- Tables 96" (2438mm) and longer come with six legs or more.
- Heavy gauge galvanized steel.
- 1" (25mm) adjustable hi-impact plastic 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) |

### EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

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

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

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

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### Certifications / Approvals



### AUTOQUOTES



EG10.40B Rev. 06/15

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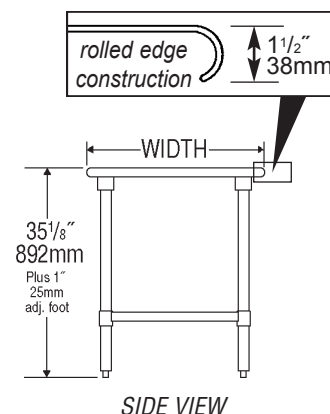
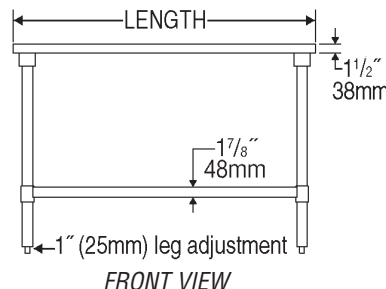
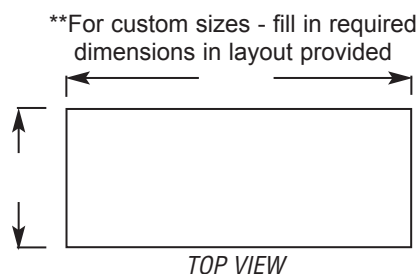
Profit from the Eagle Advantage®

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

Project No.: \_\_\_\_\_

S.I.S. No.: \_\_\_\_\_

## Worktables with Flat Top and Galvanized Base with Adjustable Undershelf—Deluxe Series



model #	# of legs	width		length		weight	
		in.	mm	in.	mm	lbs.	kg
T2424EB	4	24"	610	24"	610	40	18.1
T2430EB	4	24"	610	30"	762	45	20.4
T2436EB	4	24"	610	36"	914	50	22.7
T2448EB	4	24"	610	48"	1219	60	27.2
T2460EB	4	24"	610	60"	1524	70	31.8
T2472EB	4	24"	610	72"	1829	80	36.3
T2484EB	4	24"	610	84"	2134	90	40.8
T2496EB	6	24"	610	96"	2438	100	45.4
T24108EB	6	24"	610	108"	2743	110	49.9
T24120EB	6	24"	610	120"	3048	120	54.4
T24132EB	8	24"	610	132"	3353	130	59.0
T24144EB	8	24"	610	144"	3658	140	63.5
T3030EB	4	30"	762	30"	762	46	20.9
T3036EB	4	30"	762	36"	914	52	23.6
T3048EB	4	30"	762	48"	1219	64	29.0
T3060EB	4	30"	762	60"	1524	76	34.5
T3072EB	4	30"	762	72"	1829	84	38.1
T3084EB	4	30"	762	84"	2134	96	43.6
T3096EB	6	30"	762	96"	2438	108	49.0
T30108EB	6	30"	762	108"	2743	120	54.4
T30120EB	6	30"	762	120"	3048	132	59.9
T30132EB	8	30"	762	132"	3353	144	65.3
T30144EB	8	30"	762	144"	3658	156	70.8
T3648EB	4	36"	914	48"	1219	70	31.8
T3660EB	4	36"	914	60"	1524	82	37.2
T3672EB	4	36"	914	72"	1829	96	43.6
T3684EB	4	36"	914	84"	2134	108	49.0
T3696EB	6	36"	914	96"	2438	120	54.4
T36108EB	6	36"	914	108"	2743	132	59.9
T36120EB	6	36"	914	120"	3048	144	65.3
T36132EB	8	36"	914	132"	3353	156	70.8
T36144EB	8	36"	914	144"	3658	168	76.2

**EAGLE GROUP**

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Profit from the Eagle Advantage®

## Specification Sheet



### Casters (NSF) — chart on back page

- Offered in sets of four, six, and eight casters.
- Available in zinc with resilient or poly tread, or polymer cart washable with polymer tread.

### Extra Undershelves\*\* — chart on back page

- For tables with uni-lok® hat channel frame.
- Designed for storage of shorter, smaller items under worktable where only one undershelf might not suffice.
- Adjustable, available in galvanized or stainless steel.

\*\* Stabilizer Bars and Extra Undershelves will not work together.

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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

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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Table Accessories

### MODELS:

- ☐ 24\*GADJUS      ☐ CA\*-SB  
☐ 24\*SADJUS\*      ☐ PS\*  
☐ 30\*GADJUS      ☐ SB-1  
☐ 30\*SADJUS\*      ☐ W TSA30

\* See charts for complete model numbers.

### Spice Bin

- Designed for either overshelf or wall shelf applications.
- 22 gauge stainless steel with fully covered deep-drawn construction.
- Complete with label holders.

model #	width		length		height*		weight	
	in.	mm	in.	mm	in.	mm	lbs.	kg
SB-1	6½"	165	5½"	140	6"	156	1.5	0.7

\* Must allow 7¾" (197mm) space. Bin slides on stainless steel angle supports secured to underside of shelf.

### Power Strips for Stainless Steel Tables with Backsplash

- Mounts onto backsplash via two stainless steel clips—no tools required.
- Brushed aluminum finish.
- 15' (4572mm)-long cord and plug.
- ON-OFF toggle switch and reset button.

model #	length		number of outlets
	in.	mm	
PS2408	24"	610	8
PS3612	36"	914	12
PS4816	48"	1219	16
PS6020	60"	1524	20

### Stabilizer Bars (pair)\*\*

- Fits standard 30" and 36" (762 and 914mm)-wide worktables.
- Positioned at an angle to add maximum stability to table.
- 12 gauge Valu-Master® epoxy coated gussets welded onto ends of each 12 gauge galvanized angle bar.
- Stands 19½" (495mm) when mounted to table.

model # (pair): **W TSA30**

**AUTOQUOTES**



EG10.59 Rev. 05/11



Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Table Accessories

### Casters

set of	caster diameter in. mm		ZINC WITH RESILIENT TREAD			ZINC WITH POLY TREAD			POLY CART WASHABLE WITH POLY TREAD		
			model #	wt. cap. per caster lbs. kg		model #	wt. cap. per caster lbs. kg		model #	wt. cap. per caster lbs. kg	
4 swivel (2 with brake)	4"	102	CA4-SB	115	52.2	n/a			n/a		
6 swivel (3 with brake)	4"	102	CA6-SB	115	52.2	n/a			n/a		
8 swivel (4 with brake)	4"	102	CA8-SB	115	52.2	n/a			n/a		
4 swivel (2 with brake)	5"	127	CAH4-SB	200	90.7	CAHP4-SB	250	113.4	CAHW4-SB	250	113.4
6 swivel (3 with brake)	5"	127	CAH6-SB	200	90.7	CAHP6-SB	250	113.4	CAHW6-SB	250	113.4
8 swivel (4 with brake)	5"	127	CAH8-SB	200	90.7	CAHP8-SB	250	113.4	CAHW8-SB	250	113.4

### Extra Undershelves

Note: When ordering an extra or replacement undershelf, *please order per the size of your tabletop*. Please note the "for table size" column in chart below.

GALVANIZED		STAINLESS STEEL		for table size *				weight lbs. kg	
model #		model #	model #	width in. mm	length in. mm				
2424GADJUS	2424SADJUS-18/4	2424SADJUS-18/3		24"	610	24"	610	15	6.6
2430GADJUS	2430SADJUS-18/4	2430SADJUS-18/3		24"	610	30"	762	18	8.2
2436GADJUS	2436SADJUS-18/4	2436SADJUS-18/3		24"	610	36"	914	21	9.6
2448GADJUS	2448SADJUS-18/4	2448SADJUS-18/3		24"	610	48"	1219	27	12.2
2460GADJUS	2460SADJUS-18/4	2460SADJUS-18/3		24"	610	60"	1524	33	15.0
2472GADJUS	2472SADJUS-18/4	2472SADJUS-18/3		24"	610	72"	1829	39	17.6
2484GADJUS	2484SADJUS-18/4	2484SADJUS-18/3		24"	610	84"	2134	45	20.4
2496GADJUS	2496SADJUS-18/4	2496SADJUS-18/3		24"	610	96"	2438	51	23.1
24108GADJUS	24108SADJUS-18/4	24108SADJUS-18/3		24"	610	108"	2743	57	25.9
24120GADJUS	24120SADJUS-18/4	24120SADJUS-18/3		24"	610	120"	3048	63	28.6
24132GADJUS	24132SADJUS-18/4	24132SADJUS-18/3		24"	610	132"	3353	69	31.3
24144GADJUS	24144SADJUS-18/4	24144SADJUS-18/3		24"	610	144"	3658	75	34.0
3024GADJUS	3024SADJUS-18/4	3024SADJUS-18/3		30"	762	24"	610	17	7.5
3030GADJUS	3030SADJUS-18/4	3030SADJUS-18/3		30"	762	30"	762	21	9.5
3036GADJUS	3036SADJUS-18/4	3036SADJUS-18/3		30"	762	36"	914	24	10.7
3048GADJUS	3048SADJUS-18/4	3048SADJUS-18/3		30"	762	48"	1219	30	13.6
3060GADJUS	3060SADJUS-18/4	3060SADJUS-18/3		30"	762	60"	1524	36	16.3
3072GADJUS	3072SADJUS-18/4	3072SADJUS-18/3		30"	762	72"	1829	42	19.1
3084GADJUS	3084SADJUS-18/4	3084SADJUS-18/3		30"	762	84"	2134	48	21.8
3096GADJUS	3096SADJUS-18/4	3096SADJUS-18/3		30"	762	96"	2438	54	24.5
30108GADJUS	30108SADJUS-18/4	30108SADJUS-18/3		30"	762	108"	2743	60	27.2
30120GADJUS	30120SADJUS-18/4	30120SADJUS-18/3		30"	762	120"	3048	66	29.9
30132GADJUS	30132SADJUS-18/4	30132SADJUS-18/3		30"	762	132"	3353	72	32.7
30144GADJUS	30144SADJUS-18/4	30144SADJUS-18/3		30"	762	144"	3658	78	35.4

\* Undershelves for 30" (762mm)-wide tables listed above also fit 36" (915mm)-wide tables.

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## ***Submittal Sheet***

09/07/2018

### **ITEM# 32 - WALKIN (1 EA REQ'D)**

Kolpak COMBO WALKIN

Walk-in combo sized per drawing

***Submittal Sheet***

09/07/2018

**ITEM# 33 - WIRE SHELVING (12 EA REQ'D)**

Olympic J2472K

Shelf, wire, 24" x 72", green epoxy finish with chromate substrate, NSF

**ACCESSORIES**

Mfr	Qty	Model	Spec
Olympic	8	J2448K	Shelf, wire, 24" x 48", green epoxy finish with chromate substrate, NSF
Olympic	12		1 year warranty against manufacturing defects
Olympic	12		7 year warranty against rust and corrosion
Olympic	20	J74K	Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF



**OLYMPIC**  
STORAGE COMPANY

Reliable space ... economically.

**OLYMPIC**  
STORAGE COMPANY  
Reliable space ... economically.**Wire Shelving Green Epoxy****OLYMPIC WIRE SHELVING  
GREEN EPOXY**

- **Unique Design:** The open wire design of these carbon-steel shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration.
- **Versatile Construction:** Olympic wire shelving can change as quickly as your needs change.
- **Fast, Secure Assembly:** Posts have circular grooves at 1" (25mm) intervals. A 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.
- **Shelf Wires:** 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 use of maximum storage space of cube.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Finish:** Green epoxy finish with chromate substrate.
- **Posts:** Bolt levelers compensate for surface irregularities on stationary posts. Posts also available for mobile application.
- **Warranty:** Olympic green epoxy coated shelves and posts carry a 7 year limited warranty against rust and corrosion.

**OLYMPIC**  
STORAGE COMPANY  
Reliable space ... economically.**Olympic Storage Company**

# OLYMPIC WIRE SHELVING GREEN EPOXY

**OLYMPIC™**  
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 Reliable space ... economically.

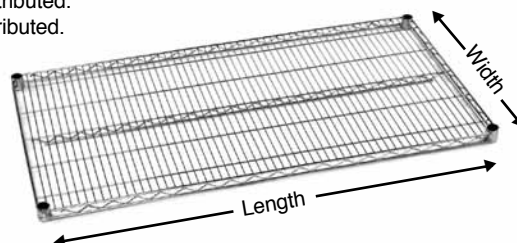
## WIRE SHELVES

Width/Length		Approx. Weight Per Shelf		Pack Quantity	Green Epoxy
(in.)	(mm)	(lbs.)	(kg)		
14 x 30	355 x 760	7	3.2	4	J1430K
14 x 36	355 x 914	8	3.6	4	J1436K
14 x 42	355 x 1066	9.5	4.3	4	J1442K
14 x 48	355 x 1219	10.5	4.7	4	J1448K
14 x 60	355 x 1524	14	6.3	2	J1460K
14 x 72	355 x 1829	17	7.7	2	J1472K
18 x 24	457 x 610	7	3.2	4	J1824K
18 x 30	457 x 760	8	3.6	4	J1830K
18 x 36	457 x 914	9.5	4.3	4	J1836K
18 x 42	457 x 1066	11	5	4	J1842K
18 x 48	457 x 1219	12	5.4	4	J1848K
18 x 54	457 x 1370	14.5	6.6	2	J1854K
18 x 60	457 x 1524	17	7.7	2	J1860K
18 x 72	457 x 1829	20	9.1	2	J1872K
21 x 24	530 x 610	8	3.6	4	J2124K
21 x 30	530 x 760	9	4.1	4	J2130K
21 x 36	530 x 914	11	5	4	J2136K
21 x 42	530 x 1066	12	5.4	4	J2142K
21 x 48	530 x 1219	14	6.4	4	J2148K
21 x 54	530 x 1370	16	7.3	2	J2154K
21 x 60	530 x 1524	18	8.2	2	J2160K
21 x 72	530 x 1829	24	10.9	2	J2172K
24 x 24	610 x 610	9	4.1	4	J2424K
24 x 30	610 x 760	11	5.0	4	J2430K
24 x 36	610 x 914	13	5.9	4	J2436K
24 x 42	610 x 1066	15	6.8	4	J2442K
24 x 48	610 x 1219	16	7.3	4	J2448K
24 x 54	610 x 1370	19	8.6	2	J2454K
24 x 60	610 x 1524	21	9.5	2	J2460K
24 x 72	610 x 1829	26	11.8	2	J2472K

### Load Capacity:

Up to 48" (1220mm) Length = 800 lbs. (363kg), evenly distributed.

54" - 72" (1829mm) Length = 600 lbs. (272kg), evenly distributed.



Split Sleeves

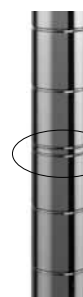
## POSTS

Approx. Weight Per Post		Pack Quantity	Height*		Cat. No. Stationary Post Green Epoxy	Height**		Cat. No. Mobile Post Green Epoxy
(lbs.)	(kg)		Stationary Post (in.)	(mm)		Mobile Post (in.)	(mm)	
2	0.9	8	34 1/2	875	J33K	34 3/4	857	J33UK
3	1.4	8	54 9/16	1385	J54K	53 13/16	1366	J54UK
3 1/2	1.6	8	62 9/16	1590	J63K	61 13/16	1570	J63UK
4	1.8	8	75 5/8	1895	J74K	73 7/8	1873	J74UK
5	2.3	8	86 5/8	2200	J86K	85 7/8	2181	J86UK

\*Height includes leveling bolt and cap.

\*\*Mobile posts come without leveling bolt assembly and accommodate stem casters.

Height is for post only.



Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification.

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OLY-001E - Epoxy Wire Shelving  
 Rev. 3/10

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## Submittal Sheet

09/07/2018

### ITEM# 34 - WIRE SHELVING (4 EA REQ'D)

Olympic J2460K

Shelf, wire, 24" x 60", green epoxy finish with chromate substrate, NSF

The spec sheet for this item can be viewed on item 33)

#### ACCESSORIES

Mfr	Qty	Model	Spec
Olympic	8	J1442K	Shelf, wire, 14" x 42", green epoxy finish with chromate substrate, NSF
Olympic	4		1 year warranty against manufacturing defects
Olympic	4		7 year warranty against rust and corrosion
Olympic	12	J74K	Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF



## Submittal Sheet

09/07/2018

### ITEM# 35 - HOT DOG STEAMER (1 EA REQ'D)

Adcraft HDS-1200W

Hot Dog & Bun Steamer, 18-1/4" x 14-1/2" x 15"H, side by side, holds 100 hot dogs (6" x 12"D x 8"H) with separate bun compartment with humidity control (11"W x 12"D x 8"), holds 36-48 buns, adjustable thermostat (80°F - 185°F), 20 minute cooking time, top loading, 6 qt. capacity water pan, front valve drain, stainless steel body & lids with tempered glass front & back, 120v/60/1-ph, 1200 watts, 10 amps, 4' cord, NEMA 5-15P, CE

#### ACCESSORIES

Mfr	Qty	Model	Spec
Adcraft	1		1 year limited warranty, (contact factory for details)

## ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	10	1.2			



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

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

Project No.: \_\_\_\_\_

## Specifications

### Description

Adcraft's HDS-1200W hot dog steamer will steam your hot dogs and buns to perfection every time! The body and lids are constructed of stainless steel and comes with tempered front and rear glass for showcasing. This unit fits 100 standard size hot dogs and 36-48 buns. Steam all day with a 6 quart capacity water pan and adjustable thermostat. The top loading design allows for quick and easy access to the contents. Comes equipped with a front valve drain for easy refilling and disposing of water. 120V, 1200W, 10 Amps and a NEMA 5-15 plug. This item is backed by Adcraft's 1 year replace or repair warranty.

### Construction

- Body and lids are constructed of heavy duty stainless steel
- Full view tempered glass on both the operator's and customer's side for merchandising
- Separate hot dog and bun compartment allows the user to control the level of steaming on each side
- Top loading design allows for easy and safe access to your hot dogs and buns

### Capacity

- Steams and cooks up to 100 standard sized hot dogs at one time
- Hot dog compartment is 6"W x 12"D x 8"H
- The bun compartment is 11"W x 12"D x 8"H and can hold 36-48 buns
- Water pan holds up to 6 quarts of water for all day steaming

### Operation

- Heating system can cook the hot dogs in 20 minutes
- Temperature range of 80°F-185°F
- Humidity control system in bun compartment keeps buns fresh while your hot dogs steam

### Electrical

- 120V, 1200W, 10 Amps
- 4' power cord with NEMA 5-15 plug

### Features

- Bright and attractive graphics on both sides help get impulse buys
- Front drain and plug for easy disposal of water
- Bakelite knobs on top of the lids for safe opening
- Lighted power switch

## Hot Dog Steamer - Top Loading w/Bun Compartment

### Models:

☐ HDS-1200W



### Certifications/Approvals



**Warranty:** This product is protected by Admiral Craft Equipment Corporation's one year limited warranty. Should your product fail under normal use it will be repaired or replaced up to one year from date of purchase.



**Admiral Craft Equipment Corp.**

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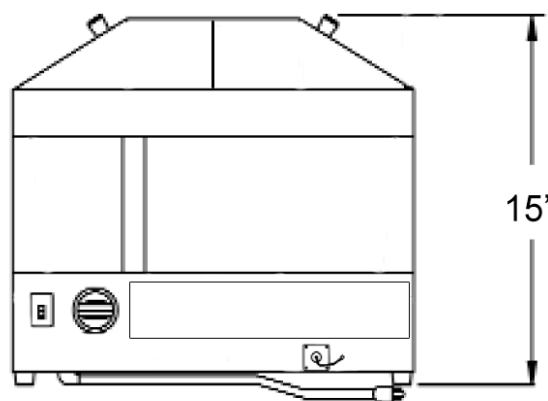
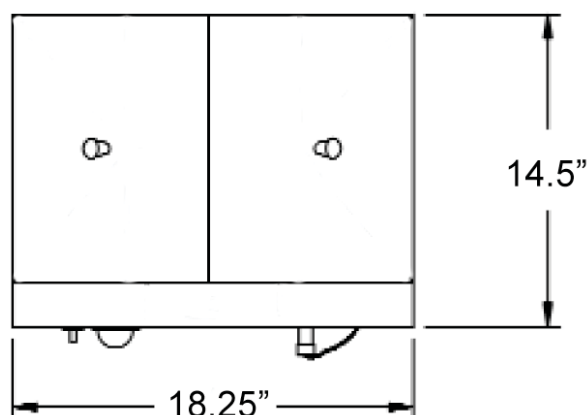
Date: \_\_\_\_\_

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


Project No.: \_\_\_\_\_

## Hot Dog Steamer - Top Loading w/Bun Compartment - HDS-1200W

### Plan View



### Specifications

Item Number	Description	Volts	Watts	Amps	NEMA Plug
HDS-1200W	Hot Dog Steamer	120V	1200W	10	5-15P 

### Shipping Info

Item Number	Box Dimensions	Item Dimensions	Gross Weight	Net Weight
HDS-1200W	21"W x 18"D x 18"H	18.25"W x 14.5"D x 15"H	22 lbs	30 lbs

For more information about this or any of our other products go to [www.admiralcraft.com](http://www.admiralcraft.com). This item is listed on AutoQuotes. For full explanation of warranty coverage on this product please refer to warranty page located in the owner's manual and warranty section at [www.admiralcraft.com](http://www.admiralcraft.com). Specifications subject to change without notice. Please confirm at time of order.

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## Submittal Sheet

09/07/2018

### ITEM# 37 - ICE & WATER DISPENSER (1 EA REQ'D)

Delfield 204P

Ice & Water Unit, Drop-In, single service, pitcher filler, insulated ice chest, 45 pound ice storage capacity, chrome plated wire strainer, lift-off cover with handle, stainless steel top, galvanized steel exterior tank, (21" x 17-3/4" cutout required), NSF

#### ACCESSORIES

Mfr	Qty	Model	Spec
Delfield	1		NOTE: Freight quotes are only valid from Delfield
Delfield	1	0460000N	1 year parts & labor warranty, standard

### WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									
2				1/2"					

### WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1"	
2	1"	

#### PLUMBING 1 REMARKS

Glass Filler drain

#### PLUMBING 2 REMARKS

Ice Chest drain





# 204 Series

Water And Ice Station

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## 204 Series: Water And Ice Station

### Models

- 204 Water and ice station with glass filler
- 204P Water and ice station with pitcher filler



204

### Standard Features

- Top is 18-gauge stainless steel with raised die stamped opening
- Chrome plated wire strainer
- Glass filler is 9.5" high
- Pitcher filler is 13.5" high
- One-piece 20-gauge stainless steel lift-off cover with handle
- Liner of ice bin is high-impact ABS plastic with coved corners
- 1" diameter drain plumbed out the bottom
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam throughout unit
- Exterior tank is made of galvanized steel

### Specifications

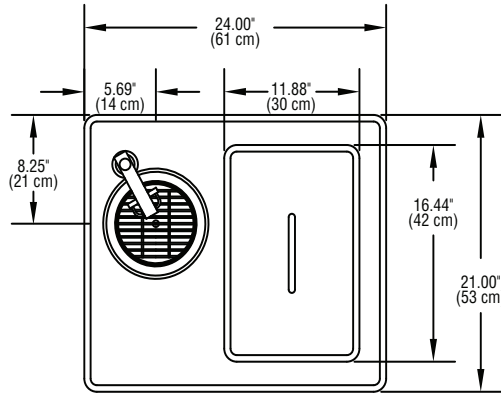
Top is 18-gauge stainless steel, has 1.37" (3 cm) overhang all around. Glass filler is 9.5" (24 cm) high, over die-stamped drain opening fitted with chrome-plated wire strainer. Pitcher filler is 13.5" (34 cm) high, over die-stamped drain opening fitted with chrome-plated wire strainer. Ice bin opening is die-stamped with .19" (5 mm) raised edges, measures 15.12" x 10.5" (38 cm x 27 cm), has one-piece 20-gauge stainless steel lift-off cover.

Liner of ice bin is high-impact ABS plastic, has rounded corners and is pitched to 1" (25 mm) diameter drain. Bin is insulated all around with high-density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane. Ice bin holds 45 pounds of ice.

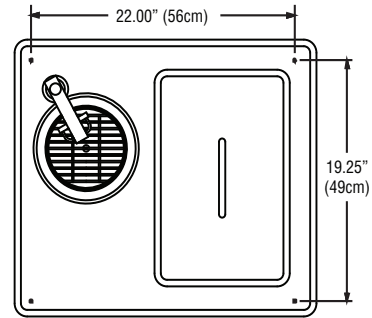
Exterior body is 24-gauge galvanized steel.

Cutout dimensions are 21" (53 cm) x 17.75" (45 cm).

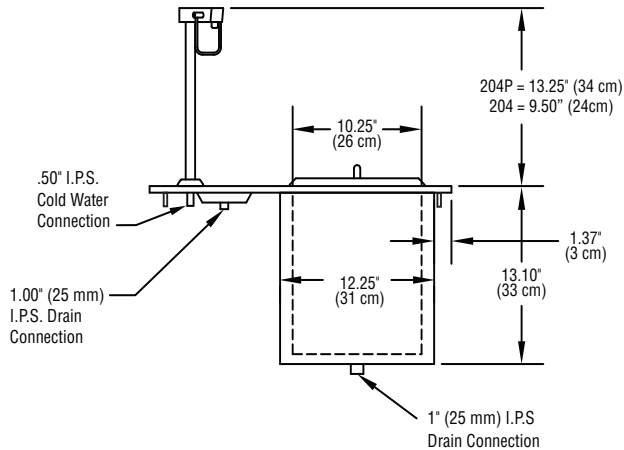




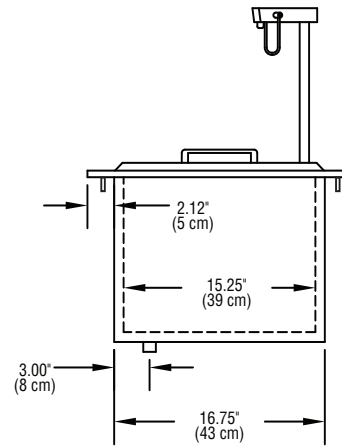
Plan View  
204, 204P



Mounting Stud Locations  
204, 204P



Elevation View  
204, 204P



Side View  
204, 204P

Specifications						
Model	L	D	H	Cutout Size	Cabinet Capacity	Ship Weight
204	24\"/> (61 cm)	21\"/> (53 cm)	22.6\"/> (57 cm)	21\" x 17.75\" (53 cm x 45 cm)	45lbs (20kg)	47.5lbs (22kg)
204P	24\"/> (61 cm)	21\"/> (53 cm)	26.35\"/> (67 cm)	21\" x 17.75\" (53 cm x 45 cm)	45lbs (20kg)	47.5lbs (22kg)

Delfield reserves the right to make changes to the design or specifications without prior notice.

980 S. Isabella Rd.  
Mt. Pleasant, Michigan 48858

Phone: 800-733-8948 or 989-773-7981  
Fax: 800-669-0619  
www.delfield.com

Printed in the U.S.A.  
DS204\_204P  
12/12



204 Series  
Water And Ice Station



## Submittal Sheet

09/07/2018

### ITEM# 38 - COFFEE BREWER (1 EA REQ'D)

BUNN 38700.0013

38700.0013 AXIOM® Twin APS Airpot Coffee Brewer, brews 15 gallon per hour capacity, twin brew head system, LCD display, hot water faucet, digital temperature control, electronic diagnostics, stainless steel funnel, brews into 1.9 to 3 liter airpots (sold separately), energy-saver mode, 120/240v/60/1-ph, 6100w, 26 amps, UL, NSF

#### ACCESSORIES

Mfr	Qty	Model	Spec
BUNN	1		Equipment discount category net prices must be rounded to the nearest dollar
BUNN	6	32130.0000	32130.0000 Airpot, 3.0 liter (102 oz.), lever-action, stainless steel liner, ETL
BUNN	1	39000.0001	39000.0001 EQHP-10L Easy Clear® Medium/High Water System, 10,000 gallon, reduced sediment, chlorine taste & odor, 1.5 gpm, scale inhibitors with "L" model, equipment protection, 10 micron, includes: a head assembly, integral mounting bracket and cartridge filter, Quick Connect, NSF

## ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120/240	60	1				26	6.1			

## WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1						3/8"			
2				3/8"					


## WASTE

	INDIRECT SIZE	DIRECT SIZE
1		
2		

# AXIOM-TWIN-APS

23.5" x 22.2" x 16.0"  
(59.7cm x 56.4cm x 40.6cm)



 Servers and airpots sold separately

- Adjusts automatically to varying water pressure
- Electronic diagnostics and built-in tank drain make service easier
- For high lime areas, BrewLOGIC® technology calculates flow rate and adjusts brew time to maintain consistent pot levels
- Large 200oz. (5.9L) tank provides back-to-back brewing capacity
- Ensure coffee quality with programming for brew level, cold brew lock-out and tank temperature, set easily from the front of the machine
- Coffee extraction controlled with programmable pre-infusion, pulse brew and digital temperature precision
- Brews directly into 1.9 to 3L airpots
- Energy-saver mode reduces tank temperature during idle periods
- Hot water faucet
- SplashGard® funnels deflect hot liquids away from the hand
- Twin brew head system

Agency:



## Specifications

**Product #:** 38700.0013

**Water Access:** Plumbed

**Finish:** Stainless

**Funnel:** Stainless Steel

**Faucet:** Upper

## Additional Features

DBC

## Electrical & Capacity

Volts	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H <sub>2</sub> O Temp.	Phase	# Wires plus Ground	Hertz
120/240	26	6100	No	-	240	60°F (15.5°C)	1	3	60

## Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	3/8" Male Flare Fitting	-

## CAD Drawings

2D	Revit	KLC
●		

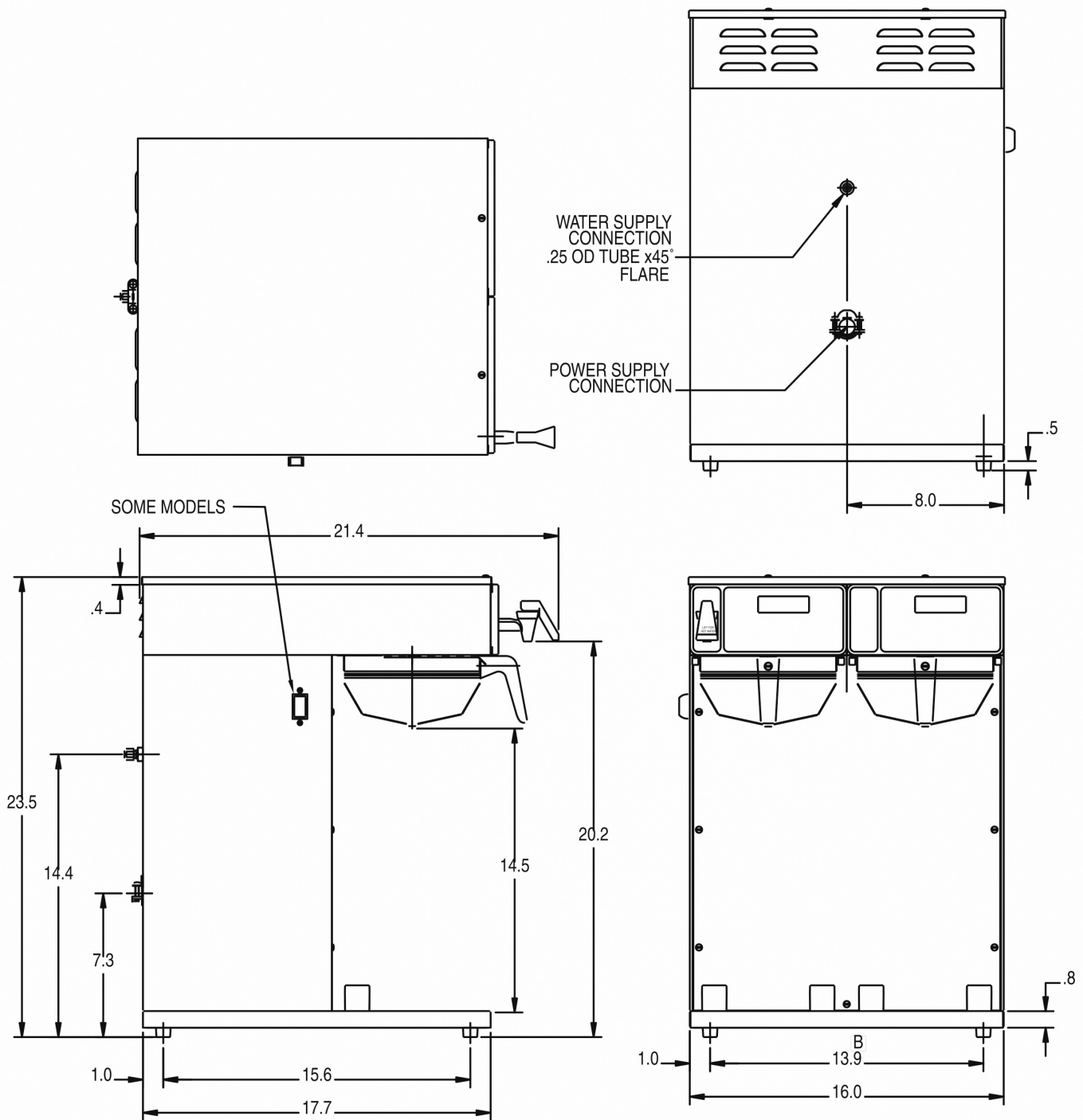


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For most current specifications and other info visit [bunn.com](http://bunn.com).

Created on:

09/13/2017



Unit				Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	16.0 in.	23.5 in.	22.2 in.	19.9 in.	28.5 in.	25.8 in.	52.950 lbs	5.440 ft <sup>3</sup>
Metric	40.6 cm	59.7 cm	56.4 cm	50.5 cm	72.4 cm	65.5 cm	24.018 kgs	0.154 m <sup>3</sup>



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Created on:  
09/13/2017

## Related Products & Accessories:AXIOM-TWIN-APS(38700.0013)



FILTERS,REGULAR1M  
500/2 50/CL

Product #: 20115.0000



PAPEL FILTRANTE

Product #: 20115.0000



FUNNEL ASSY,SST-BLK  
HDL(7.62

Product #: 20217.0000



PORTA FILTRO

Product #: 20217.0000



WATER FILTER,  
EQHP-10L

Product #: 39000.0001



WATER FILTER,  
EQHP-10

Product #: 39000.0004



WATER FILTER, SCALE-  
PRO

Product #: 39000.0010



FILTRO DE AGUA CON  
ACCESORIOS

Product #: 39000.0010

# Serving & Holding Options: AXIOM-TWIN-APS(38700.0013)



AIRPOT, 2.5L GL PB  
SINGLE PK

Product #:13041.0001



AIRPOT, 2.5L GL PB 6/  
CASE

Product #:13041.0101



AIRPOT, 2.2L GL PB  
SINGLE PK

Product #:28696.0002

NO IMAGE  
AVAILABLE

AIRPOT, 2.2L GL PB 6/  
CASE

Product #:28696.0006



AIRPOT, 2.5L SST LA  
SINGLE PK

Product #:32125.0000



TERMO

Product #:32125.0000



AIRPOT, 2.5L SST LA 6/  
CASE

Product #:32125.0100



TERMO

Product #:32125.0100



AIRPOT, 3.0L SST LA  
SINGLE PK

Product #:32130.0000



TERMO

Product #:32130.0000



AIRPOT, 3.0L SST LA 6/  
CASE

Product #:32130.0100



TERMO

Product #:32130.0100



AIRPOT, 2.2L GL LA 6/  
CASE

Product #:32700.0000



AIRPOT, 3.8L SST LA  
SINGLE PK

Product #:36725.0000



TERMO

Product #:36725.0000



AIRPOT, 3.8L SST LA 6/  
CASE

Product #:36725.0100



AIRPOT, 2.2L SST LA  
SINGLE PK

Product #:44311.0000



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Created on:  
09/13/2017



# 3.0L Lever Action Airpot (1pk)

15.8" x 9.0" x 6.3"  
(40.1cm x 22.9cm x 16.0cm)

\*Feature points are currently unavailable.\*

Agency:

## Specifications

**Product #:** 32130.0000

**Finish:** Stainless/Black

**Liner:** Stainless Steel

**Dispense:** Lever Action

**Lid Color:** Black

## Additional Features

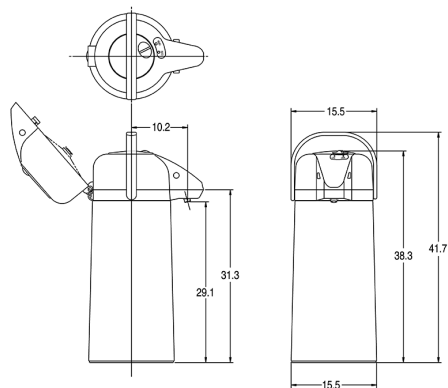
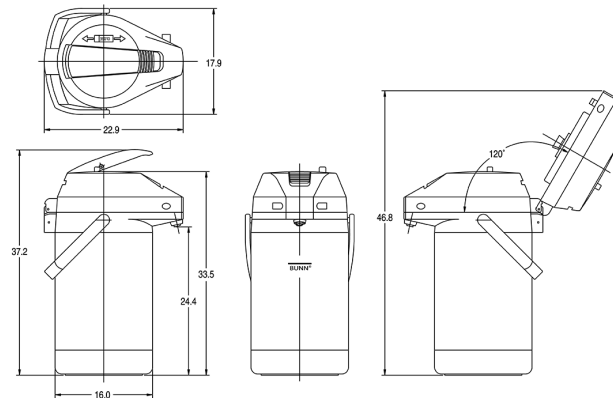
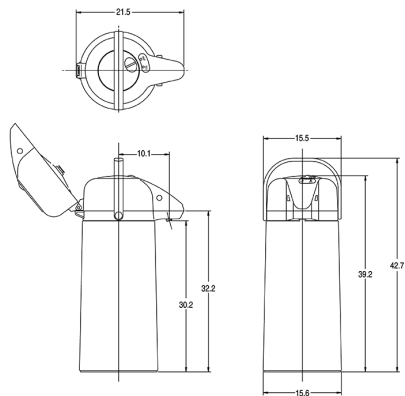
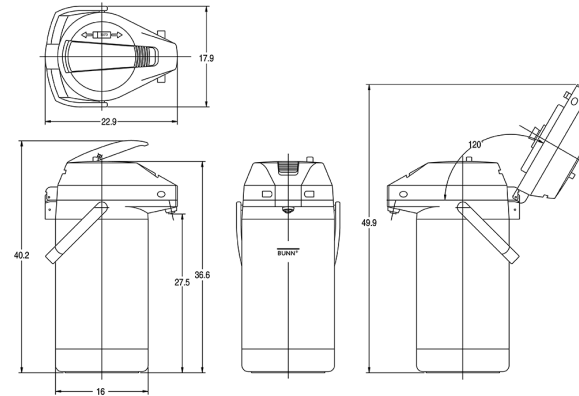
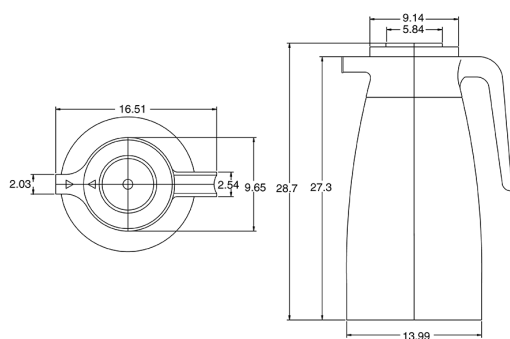
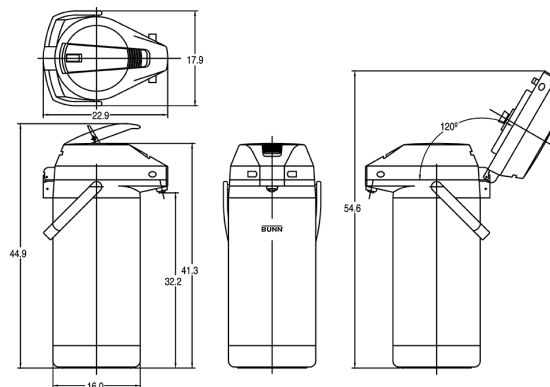
## Holding Capacity

English	Metric
-	-



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Created on:  
08/16/2017

**2.2 litre Push-Button Airpot****2.5 litre Lever-Action Airpot****2.5 litre Push-Button Airpot****3.0 litre Lever-Action Airpot****1.9 liter Thermal Pitcher****3.8 litre Lever-Action Airpot**

Unit				Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	6.3 in.	15.8 in.	9.0 in.	-	-	-	5.450 lbs	0.777 ft³
Metric	16.0 cm	40.1 cm	22.9 cm	-	-	-	2.472 kgs	0.022 m³



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Created on:  
08/16/2017

## Related Products & Accessories: 3.0L Lever Action Airpot (1pk)(32130.0000)

RACK ASSY,UNIV-2  
APR-1 L/1U

Product #: 35728.0000

RACK ASSY,UNIV-2-APR  
2 L

Product #: 35728.0001

RACK ASSY,UNIV-3  
APR-3 L

Product #: 35728.0002

RACK ASSY,UNIV-4  
APR-2 L/2U

Product #: 35728.0003

RACK ASSY,UNIV-5  
APR-2 L/3U

Product #: 35728.0004

RACK ASSY,UNIV-6  
APR-3 L/3U

Product #: 35728.0005



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Created on:  
08/16/2017

# EQHP-10L

15.5" x 4.0" x 4.0"  
(39.4cm x 10.2cm x 10.2cm)



- Filter cartridges incorporate carbon block media and require no pre-activation
- Equipment protection from reduced sediment particles that can clog the sprayhead
- Consistent brewed coffee and tea from water with reduced sediment and chlorine taste and odor
- Sanitary quick connect valve-in-head design simultaneously shuts off and vents water with 1/4 turn, allowing for simple and trouble-free cartridge change-outs
- Reduces scale formation by the release of scale inhibitors

Agency:



## Specifications

**Product #:** 39000.0001

**Cartridge Type:** Sanitary Quick Connect

## Additional Features

## Capacity

Service Flow Rate	Capacity	Micron Rating
1.5 gal/min (5.7 L/min)	10000 gal. (37853.4 L) @0 GPG of hardness	1.0

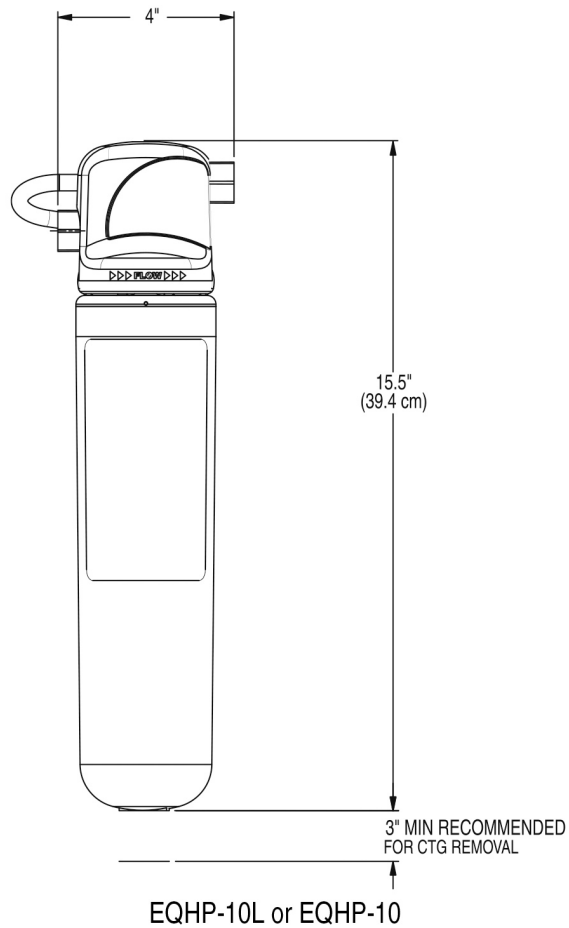
## Plumbing Requirements

Max Operating Pressure	Max Operating Temperature	Inlet Connection	Outlet Connection
125 psi (862 kPa)	100°F(38°C)	3/8 IN FNPT	3/8 IN FNPT



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Created on:  
09/14/2017



Unit				Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	4.0 in.	15.5 in.	4.0 in.	-	-	-	2.600 lbs	-
Metric	10.2 cm	39.4 cm	10.2 cm	-	-	-	1.179 kgs	-



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Created on:  
09/14/2017

## Related Products & Accessories:EQHP-10L(39000.0001)



GAUGE, WATER FILTER  
EQHP

Product #: 39000.0100



WATER FILTER HEAD,  
EQHP-VHD

Product #: 39000.1000



CARTRIDGE,  
EQHP-10LCRTG

Product #: 39000.1001



CARTRIDGE,  
EQHP-10CRTG

Product #: 39000.1004



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Created on:  
09/14/2017



## Submittal Sheet

09/07/2018

### ITEM# 39 - COFFEE GRINDER (1 EA REQ'D)

BUNN 33700.0000

33700.0000 G9-2T DBC Coffee Grinder, portion control, dual 6 lb. hoppers, 3 batch sizes per hopper, wireless brewer-grinder interface via Smart funnel® & Dual Soft Heat® DBC brewer, stainless finish, 3/4 HP, 1128 watts, 120v/60/1-ph, 9.4 amps, cord attached, NEMA 5-15P, UL, cULus, ETL

#### ACCESSORIES

Mfr	Qty	Model	Spec
BUNN	1		Equipment discount category net prices must be rounded to the nearest dollar

## ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	9.4	1.128	3/4		




# G9-2T DBC SST

25.0" x 18.0" x 8.0"  
(63.5cm x 45.7cm x 20.3cm)



- Operate any combination of equipment error-free with wireless brewer- grinder interface via Smart Funnel® and Dual Soft Heat® DBC brewer
- Stores individual coffee grind profiles
- Four year warranty on grinding burrs
- Portion controlled for the right amount of coffee every time with 3 batch sizes per hopper
- Two hoppers each hold 6lb (2.72kg) of regular, decaf or specialty coffee beans

 Servers and airpots sold separately

Agency:



## Specifications

**Product #:** 33700.0000

**Interface:** Wireless

**Finish:** Stainless

**Hoppers:** Two

**Hopper Capacity:** 6.00 lbs (2.722 kgs)

## Additional Features

BrewWISE

## Electrical & Capacity

Volts	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H <sub>2</sub> O Temp.	Phase	# Wires plus Ground	Hertz
120	9.4	1128	Yes	NEMA 5-15P	-	60°F (15.5°C)	1	2	60

## Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
-	-	-	-

## CAD Drawings

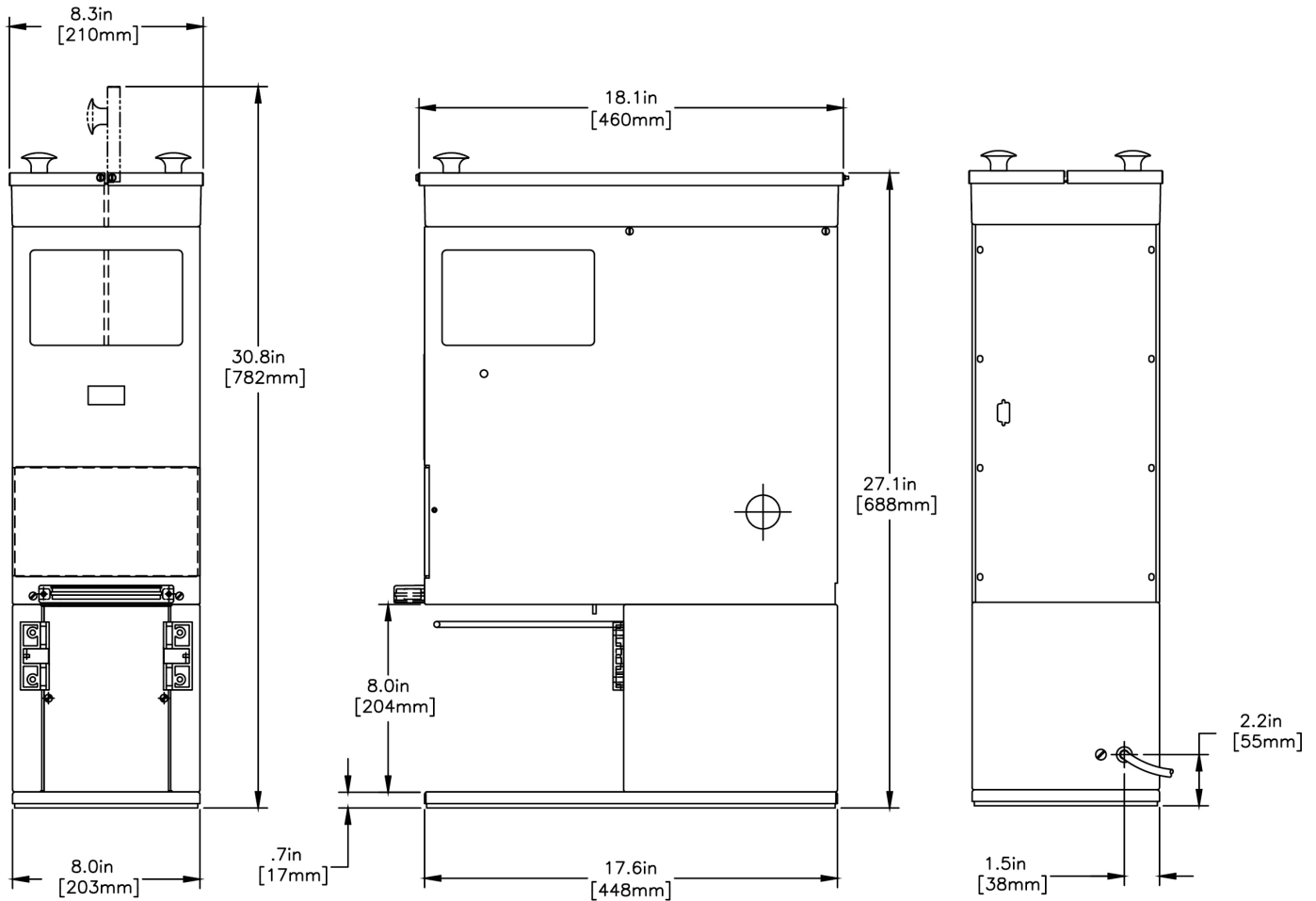
2D	Revit	KLC
●		



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**Created on:**  
08/29/2017



Unit				Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	8.0 in.	25.0 in.	18.0 in.	-	-	-	65.800 lbs	4.472 ft <sup>3</sup>
Metric	20.3 cm	63.5 cm	45.7 cm	-	-	-	29.847 kgs	0.127 m <sup>3</sup>



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Created on:  
08/29/2017

## Related Products & Accessories:G9-2T DBC SST(33700.0000)

CONTAINER, ONE  
POUND COFFEE

Product #: 05792.0000



BURR SET KIT, NEW

Product #: 05861.1002



MUELAS CON  
ACCESORIOS

Product #: 05861.1002

DECHAFER PLATE,  
SPRING STEEL

Product #: 05995.0000

LAINA

Product #: 05995.0000

DECHAFER PLATE,  
SPR STL 6PK

Product #: 05995.1000



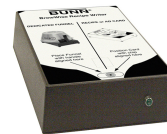
BURR SET KIT, TURKISH  
GRIND

Product #: 11285.1000



MUELAS CON  
ACCESORIOS

Product #: 11285.1000



BREWWISE RECIPE  
WRITER

Product #: 34444.0001



PROGRAMADOR

Product #: 34444.0001

BOWL ASSY, COFFEE  
BLACK

Product #: 48520.0000



## Submittal Sheet

09/07/2018

### ITEM# 40 - RICE COOKER (1 EA REQ'D)

Thunder Group RER55ASN

Rice Cooker, 55 cup capacity, lift-off cover, piezo pilot ignition, flame failure safety device, 1/2" NPT female, 35,000 BTU, Natural gas, Rinnai®, NSF, CSA Star

#### ACCESSORIES

Mfr	Qty	Model	Spec
Eagle Group	1	T3424RCSB	Equipment Stand, for rice cooker, 24"W x 34"D x 34-1/2"H, 16/430 stainless steel top with cutout for rice cooker, (2) adjustable stainless steel undershelves, zinc-plated gussets, stainless steel legs with adjustable plastic feet, NSF
Dormont	1	1650KIT48	Dormont Blue Hose™ Moveable Gas Connector Kit, 1/2" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 1 full port valve (2) 90° elbows, coiled restraining cable with hardware, 68,000 BTU/hr minimum flow capacity, limited lifetime warranty

#### GAS

	SIZE	MBTU	KW
1	1/2"	35.0	

#### STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					



Profit from the Eagle Advantage®

## Specification Sheet

### Short Form Specifications

Eagle Rice Cooker Table, model \_\_\_\_\_. Top is 16 gauge type 430 stainless steel with all edges turned down 90°. Cutout in top for rice cooker. Two adjustable undershelves—available in galvanized or stainless steel. 1½" O.D. galvanized tubular legs with high impact plastic feet.



*rice cooker table*



*shown with rice cooker  
(not sold by Eagle)*

## Rice Cooker Tables

### MODELS:

- ☐ **T3224RCB**
- ☐ **T3424RCB**
- ☐ **T3224RCSB**
- ☐ **T3424RCSB**

### Design and Construction Features

- 16 gauge type 430 stainless steel tabletop, with edges turned down at 90° on all four sides and with cutout for rice cooker.
- Heavy duty zinc-plated gussets.
- Available with 1½" (41mm)-diameter galvanized or stainless steel legs.
- Adjustable high-impact plastic feet.
- Available with either adjustable 18 gauge galvanized or stainless steel undershelves.
- Accommodates most popular brand cookers.

### EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

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

[www.eaglegrp.com](http://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: 302-653-2065 • e-mail: [quotes@eaglegrp.com](mailto:quotes@eaglegrp.com)

### Certifications / Approvals



**AUTOQUOTES**



EG10.58 Rev. 04/14

**Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)**

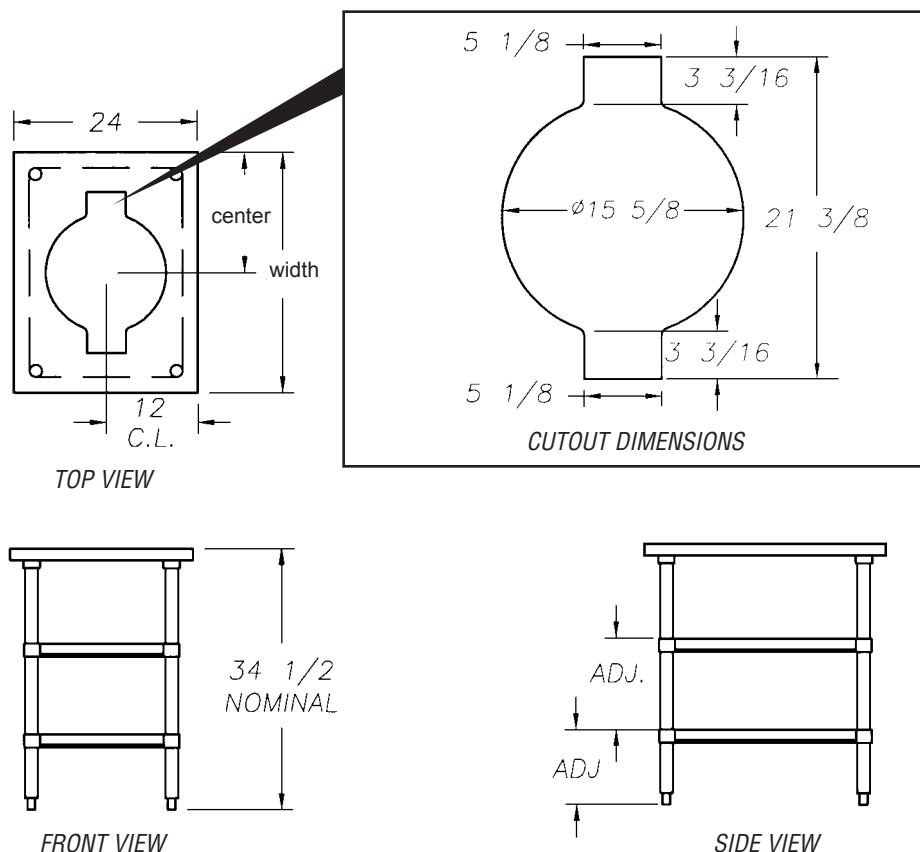
*Eagle Foodservice Equipment, Eagle MHC, SpecFAB®, and Retail Display are divisions of Eagle Group. ©2014 by the Eagle Group*



Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Rice Cooker Tables



### Tables with Galvanized Legs and Undershelf

model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
<b>T3224RCB</b>	32"	813	24"	610	53	24.0
<b>T3424RCB</b>	34"	864	24"	610	56	25.4

### Tables with Stainless Steel Legs and Undershelf

model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
<b>T3224RCSB</b>	32"	813	24"	610	53	24.0
<b>T3424RCSB</b>	34"	864	24"	610	56	25.4

#### 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

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Rev. 04/14

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

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## Submittal Sheet

09/07/2018

### ITEM# 41 - RICE WARMER (1 EA REQ'D)

Winco RW-S450

Rice Warmer, electric, 100 cup (cooked rice) capacity, non-stick inner pot, stainless steel, satin finish, ETL, ETL-Sanitation, 120v/60/1-ph, 84 watt (Qty Break = 1 each)

#### ACCESSORIES

Mfr	Qty	Model	Spec
Winco	1		One year warranty, standard

### ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1					.084			



***Submittal Sheet***

09/07/2018

**ITEM# 42 - PASS-THRU SHELF (1 EA REQ'D)**

John Boos PTS26K-24144

Pass-Thru Shelf, 144"W x 24"D, double, 7-1/2" maximum wall thickness, Stallion Safety Edge front and back, includes wall mount brackets, 16/300 stainless steel construction

**ACCESSORIES**

Mfr	Qty	Model	Spec
John Boos	1	X-0002L	Size modification to reduce size, price next largest size
John Boos	3	X-0215B	Heat lamp mounting provision (specify brand & model of heat lamp) (modification)



**John  
BOOS**  
Since 1887

ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_

MODEL #: \_\_\_\_\_

PROJECT NAME: \_\_\_\_\_

071018

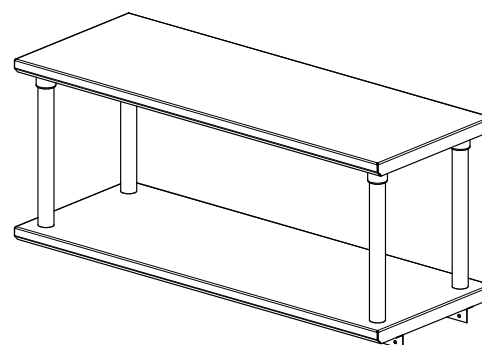
3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

## **"PTS2" DOUBLE PASS-THRU SHELVES**

### **16 GAUGE**

#### **FEATURES:**

- INCLUDES LOWER PASS THROUGH SHELF AND OVERSHELF
- 16 GAUGE STAINLESS STEEL HAT CHANNEL ALLOWS SHELF TO BE FREELY POSITIONED IN FIELD
- INCLUDES WALL MOUNT BRACKETS TO SECURELY FASTEN SHELF TO WALL
- FURNISHED WITH STALLION EDGE TURNED DOWN 1-1/2" 90 DEGREES AND 1/2" BACK 45 DEGREES ALONG FRONT AND REAR
- ENDS ARE SQUARE TURNED DOWN 1-1/2" AT WALL
- OVERSHELF IS SECURED TO LOWERSHELF WITH 1" STAINLESS STEEL TUBING



#### **CONSTRUCTION:**

- ALL TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE

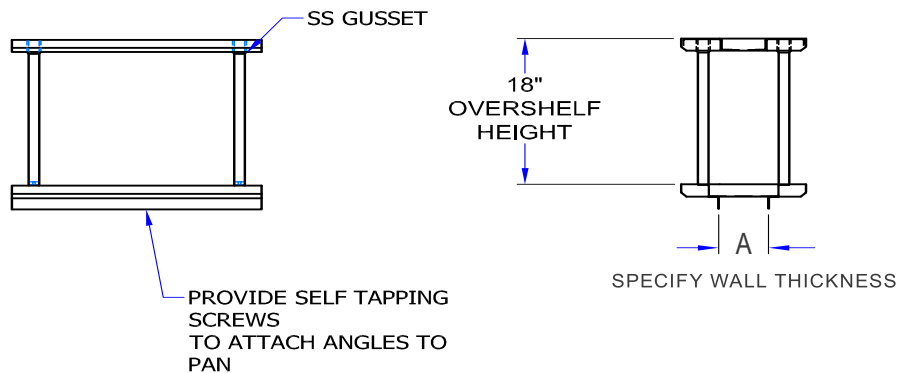
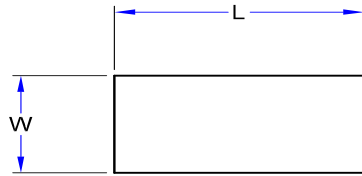
#### **MATERIAL:**

- 16 GAUGE TYPE 300 STAINLESS STEEL

### **DOUBLE PASS-THRU SHELVES**

12" WIDTH	QTY	18" WIDTH	QTY	24" WIDTH	QTY
PTS26K-1224		PTS26K-1824		PTS26K-2424	
PTS26K-1236		PTS26K-1836		PTS26K-2436	
PTS26K-1248		PTS26K-1848		PTS26K-2448	
PTS26K-1260		PTS26K-1860		PTS26K-2460	
PTS26K-1272		PTS26K-1872		PTS26K-2472	
PTS26K-1284		PTS26K-1884		PTS26K-2484	
PTS26K-1296		PTS26K-1896		PTS26K-2496	
PTS26K-12108		PTS26K-18108		PTS26K-24108	
PTS26K-12120		PTS26K-18120		PTS26K-24120	
PTS26K-12132		PTS26K-18132		PTS26K-24132	
PTS26K-12144		PTS26K-18144		PTS26K-24144	

## DETAILED SPECIFICATIONS



### DOUBLE PASS-THRU SHELVES

LENGTH	12" WIDTH	A	WT. (LBS)	18" WIDTH	A	WT. (LBS)	24" WIDTH	A	WT. (LBS)
24"	PTS26K-1224	4-3/4"	35.5	PTS26K-1824	10"	40.5	PTS26K-2424	7-1/2"	45.5
36"	PTS26K-1236	4-3/4"	48.5	PTS26K-1836	10"	55.5	PTS26K-2436	7-1/2"	63.5
48"	PTS26K-1248	4-3/4"	61.5	PTS26K-1848	10"	71.5	PTS26K-2448	7-1/2"	81.5
60"	PTS26K-1260	4-3/4"	74.5	PTS26K-1860	10"	86.5	PTS26K-2460	7-1/2"	99.5
72"	PTS26K-1272	4-3/4"	87.5	PTS26K-1872	10"	101.5	PTS26K-2472	7-1/2"	117.5
84"	PTS26K-1284	4-3/4"	105.5	PTS26K-1884	10"	122.5	PTS26K-2484	7-1/2"	140.5
96"	PTS26K-1296	4-3/4"	118.5	PTS26K-1896	10"	138.2	PTS26K-2496	7-1/2"	158.5
108"	PTS26K-12108	4-3/4"	131.5	PTS26K-18108	10"	153.5	PTS26K-24108	7-1/2"	175.5
120"	PTS26K-12120	4-3/4"	144.5	PTS26K-18120	10"	168.5	PTS26K-24120	7-1/2"	192.5
132"	PTS26K-12132	4-3/4"	157.5	PTS26K-18132	10"	184.5	PTS26K-24132	7-1/2"	210.5
144"	PTS26K-12144	4-3/4"	170.5	PTS26K-18144	10"	200.5	PTS26K-24144	7-1/2"	228.5

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



Boos  
lock

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07302018

831



## Submittal Sheet

09/07/2018

### ITEM# 43 - HEAT LAMP (3 EA REQ'D)

Hatco GRAH-36

Glo-Ray® Infrared Foodwarmer, high wattage, tubular metal heater rod, single heater rod housing, aluminum construction, 800 watts, NSF, cUL, UL

#### ACCESSORIES

Mfr	Qty	Model	Spec
Hatco	1		NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
Hatco	1		NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
Hatco	3		One year on-site parts and labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
Hatco	3		120v/60/1-ph
Hatco	3	BLT TOG-1	(1) Built-in toggle control (remote recommended) (Available at time of purchase only)
Hatco	3	STANDARD	Clear Anodized Aluminum, standard (nc) (Available at time of purchase only)

## ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1								.8			
2	120	60	1								



There's only one #1™

## Glo-Ray® Aluminum Infrared Strip Heaters

Models: GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144  
GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

Safely hold the temperature of your product without drying out or further cooking food with Hatco's Glo-Ray® Infrared Aluminum Strip Heaters. The end result is hot, fresh food that's ready-to-serve. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products.

### Standard features

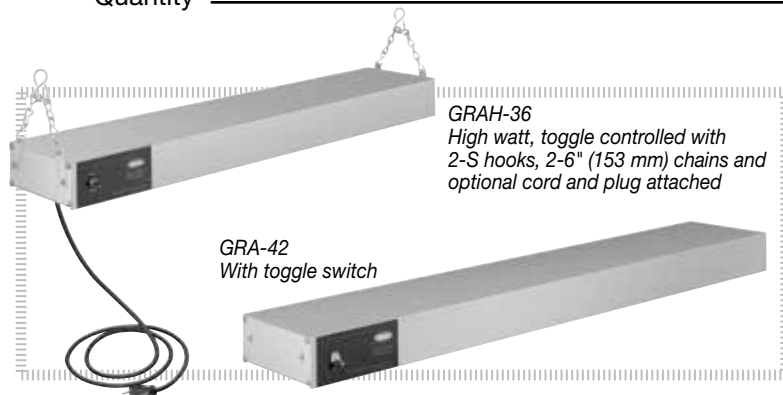
- Prefocused heat pattern covers the entire holding surface
- Consistent holding temperatures with no "cold spots"
- Sturdy extruded aluminum housings that do not sag, in widths from 18" to 144" (457 to 3658 mm)
- Standard and high watt models available
- Reflector does not blacken, maintaining a consistent heat pattern
- Protective wire guards under heating element
- Insulation minimizes heat loss
- Factory assembled with mounting tabs, ready to install quickly and easily
- All units single phase only
- Additional reflector styles and lower wattage elements also available, please consult factory for more information

†Non-standard colors are non-returnable

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_



**GRAH-36**  
High watt, toggle controlled with 2-S hooks, 2-6" (153 mm) chains and optional cord and plug attached

**GRA-42**  
With toggle switch

### Options (available at time of purchase only)

6" (152 mm) housing - Designer Color or Gloss Finish† (clear anodized standard)

- |                                      |                                       |   |   |
|--------------------------------------|---------------------------------------|---|---|
| <input type="checkbox"/> Warm Red    | <input type="checkbox"/> Black        | <input type="checkbox"/> Gray Granite   | <input type="checkbox"/> White Granite  |
| <input type="checkbox"/> Navy Blue   | <input type="checkbox"/> Hunter Green | <input type="checkbox"/> Antique Copper | <input type="checkbox"/> Radiant Red    |
| <input type="checkbox"/> Glossy Gray | <input type="checkbox"/> Bold Black   | <input type="checkbox"/> Gleaming Gold  | <input type="checkbox"/> Brilliant Blue |

☐ Indicator Light (not available as Built-In with Tandem Element option)

Leads - Extended beyond standard 3' (914 mm), conduit on 120V, 208V, 240V models only (must specify lead length)

- |   |   |
|---|---|
| <input type="checkbox"/> 1'-5' (305-1525 mm)    | <input type="checkbox"/> 6'-10' (1829-3048 mm)  |
| <input type="checkbox"/> 11'-15' (3352-4572 mm) | <input type="checkbox"/> 16'-20' (4877-6096 mm) |

Sneeze Guard

- |   |  |
|---|--|
| <input type="checkbox"/> 9.375" (238 mm) - One side | <input type="checkbox"/> 9.375" (238 mm) - Two sides |
| <input type="checkbox"/> 14" (356 mm) - One side    | <input type="checkbox"/> 14" (356 mm) - Two sides    |

☐ No Control

Infinite Control (remote enclosure recommended), consult factory if element rating exceeds 12.2 amps

- ☐ Built-in (max. of 12.2 amps) (remote installation recommended)  
☐ Remote Infinite Switch (max. 12.2 amps)

Remote Control Enclosure - Designer Color or Gloss Finish† (clear anodized standard)

- |                                      |                                       |   |   |
|--------------------------------------|---------------------------------------|---|---|
| <input type="checkbox"/> Warm Red    | <input type="checkbox"/> Black        | <input type="checkbox"/> Gray Granite   | <input type="checkbox"/> White Granite  |
| <input type="checkbox"/> Navy Blue   | <input type="checkbox"/> Hunter Green | <input type="checkbox"/> Antique Copper | <input type="checkbox"/> Radiant Red    |
| <input type="checkbox"/> Glossy Gray | <input type="checkbox"/> Bold Black   | <input type="checkbox"/> Gleaming Gold  | <input type="checkbox"/> Brilliant Blue |

☐ Adjustable Tubular Stands 10"-14" (254-356 mm) - Permanent, for hardwired installation

Non-Adjustable Tubular Stands (choose clearance and color below)

- |                                       |                                       |                                       |                                       |
|---------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> 10" (254 mm) | <input type="checkbox"/> 12" (305 mm) | <input type="checkbox"/> 14" (356 mm) | <input type="checkbox"/> 16" (406 mm) |
|---------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|

Designer Color or Gloss Finish for Stands† (clear anodized standard)

- |                                      |                                       |   |   |
|--------------------------------------|---------------------------------------|---|---|
| <input type="checkbox"/> Warm Red    | <input type="checkbox"/> Black        | <input type="checkbox"/> Gray Granite   | <input type="checkbox"/> White Granite  |
| <input type="checkbox"/> Navy Blue   | <input type="checkbox"/> Hunter Green | <input type="checkbox"/> Antique Copper | <input type="checkbox"/> Radiant Red    |
| <input type="checkbox"/> Glossy Gray | <input type="checkbox"/> Bold Black   | <input type="checkbox"/> Gleaming Gold  | <input type="checkbox"/> Brilliant Blue |

C-Leg Stands - Portable, for cord & plug installation

- ☐ Standard Watt - 10" (254) clearance - for models up to 72" (1829 mm) wide  
☐ High Watt - 13.5" (343 mm) clearance - for models up to 72" (1829 mm) wide

T-Leg Stands - for models up to 72" (1829 mm) wide, specify clearance - Portable, for cord & plug installation

- ☐ 10" (254 mm) (Standard Watt) ☐ 13.5" (343 mm) ☐ 16" (406 mm) ☐ 18" (457 mm)

☐ Attached 6' (1829 mm) Cord & Plug Set on 120V models up to 72" (1829 mm) wide requires Standard Chain Mount Kit (two S hooks with two 6" (153 mm) lengths of chain), or add optional C-leg stands, or T-leg stands (see specific model for plug configuration)

☐ Two S hooks with two 6" (153 mm) lengths of chain - Stationary, for cord & plug installation

☐ Attached 6' (1829 mm) Cord & Plug Set on Export Price List models up to 96" (2438 mm) wide

### Accessories

Adjustable Angle Brackets (with clearance above unit)

- ☐ 1"-2" (25-51 mm) ☐ 7" (178 mm) - GRA models only

☐ Chain Suspension



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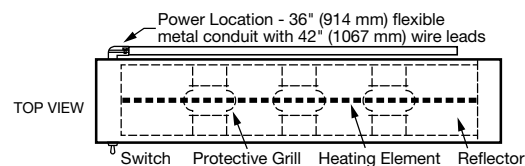
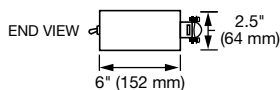
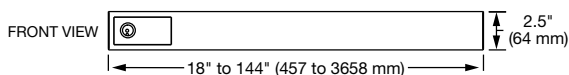


# Glo-Ray® Aluminum Infrared Strip Heaters

Models: GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

## GRA and GRAH



## SPECIFICATIONS

### Glo-Ray® Aluminum Infrared Strip Heaters

**Phase:** All Single Phase

**Amps:** Amps on all models vary based on configuration – please consult factory.

The shaded areas contain electrical information for International models

Standard Watt			High Watt			Both Models		
Model	Volts	Watt	Model	Volts	Watt	Width x Depth x Height	Plug (Optional)	Ship Weight.*
GRA-18	120	250	GRAH-18	120	350	18" x 6" x 2.5" (457 x 153 x 64 mm)	NEMA 5-15P	7 lbs. (4 kg.)
	208			208			—	
	240			240			—	
	—	—		100	350		—	
	200	231		200	324		CEE 7-7 Schuko BS-1363	
	220	250		220	350			
	240			240				
	220-230 (CE)*	250-273		220-230 (CE)*	350-383			
230-240 (CE)*	230-250	230-240 (CE)*	321-350					
GRA-24	120	350	GRAH-24	120	500	24" x 6" x 2.5" (610 x 153 x 64 mm)	NEMA 5-15P	8 lbs. (4 kg.)
	208			208			—	
	240			240			—	
	—	—		100	500		—	
	200	324		200	462		CEE 7-7 Schuko BS-1363	
	220	350		220	500			
	240			240				
	220-230 (CE)*	350-383		220-230 (CE)*	500-547			
230-240 (CE)*	321-350	230-240 (CE)*	459-500					
GRA-30	120	450	GRAH-30	120	660	30" x 6" x 2.5" (762 x 153 x 64 mm)	NEMA 5-15P	9 lbs. (5 kg.)
	208			208			—	
	240			240			—	
	—	—		100	660		—	
	200	416		200	610		CEE 7-7 Schuko BS-1363	
	220	450		220	660			
	240			240				
	220-230 (CE)*	450-492		220-230 (CE)*	660-721			
230-240 (CE)*	413-450	230-240 (CE)*	606-660					
GRA-36	120	575	GRAH-36	120	800	36" x 6" x 2.5" (914 x 153 x 64 mm)	NEMA 5-15P	9 lbs. (5 kg.)
	208			208			—	
	240			240			—	
	—	—		100	800		—	
	200	532		200	740		CEE 7-7 Schuko BS-1363	
	220	575		220	800			
	240			240				
	220-230 (CE)*	575-629		220-230 (CE)*	800-875			
230-240 (CE)*	528-575	230-240 (CE)*	735-800					
GRA-42	120	675	GRAH-42	120	950	42" x 6" x 2.5" (1067 x 153 x 64 mm)	NEMA 5-15P	12 lbs. (6 kg.)
	208			208			—	
	240			240			—	
	—	—		100	950		—	
	200	624		200	878		CEE 7-7 Schuko BS-1363	
	220	675		220	950			
	240			240				
	220-230 (CE)*	675-738		220-230 (CE)*	950-1038			
230-240 (CE)*	620-675	230-240 (CE)*	873-950					
GRA-48	120	800	GRAH-48	120	1100	48" x 6" x 2.5" (1219 x 153 x 64 mm)	NEMA 5-15P	13 lbs. (6 kg.)
	208			208			—	
	240			240			—	
	—	—		100	1100		—	
	200	740		200	1017		CEE 7-7 Schuko BS-1363	
	220	800		220	1100			
	240			240				
	220-230 (CE)*	800-874		220-230 (CE)*	1100-1202			
230-240 (CE)*	735-800	230-240 (CE)*	1010-1100					

\* Shipping weight includes packaging and does not include RMB.

\* CE approved units for 220-230V utilize a 220V heating system; 230-240V CE units utilize a 240V heating system.

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# Glo-Ray® Aluminum Infrared Strip Heaters

Models: GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

## SPECIFICATIONS

### Glo-Ray® Aluminum Infrared Strip Heaters

Phase: All Single Phase

Amps: Amps on all models vary based on configuration – please consult factory.

The shaded areas contain electrical information for International models

Standard Watt			High Watt			Both Models		
Model	Volts	Watt	Model	Volts	Watt	Width x Depth x Height	Plug (Optional)	Ship Weight.*
GRA-54	120	925	GRAH-54	120	1250	54" x 6" x 2.5" (1372 x 153 x 64 mm)	NEMA 5-15P	14 lbs. (7 kg.)
	208			208			—	
	240			240			—	
	200	855		200	1156		CEE 7-7 Schuko BS-1363	
	220	925		220	1250			
	240			240				
	220-230 (CE)♦	925-1011		220-230 (CE)♦	1250-1366			
	230-240 (CE)♦	850-925		230-240 (CE)♦	1148-1250			
GRA-60	120	1050	GRAH-60	120	1400	60" x 6" x 2.5" (1524 x 153 x 64 mm)	NEMA 5-15P	16 lbs. (8 kg.)
	208			208			—	
	240			240			—	
	200	971		200	1295		CEE 7-7 Schuko BS-1363	
	220	1050		220	1400			
	240			240				
	220-230 (CE)♦	1050-1148		220-230 (CE)♦	1400-1530			
	230-240 (CE)♦	964-1050		230-240 (CE)♦	1286-1400			
GRA-66	120	1160	GRAH-66	120	1560	66" x 6" x 2.5" (1676 x 153 x 64 mm)	NEMA 5-15P▶	16 lbs. (8 kg.)
	208			208			—	
	240			240			—	
	200	1073		200	1442		CEE 7-7 Schuko BS-1363	
	220	1160		220	1560			
	240			240				
	220-230 (CE)♦	1160-1268		220-230 (CE)♦	1560-1705			
	230-240 (CE)♦	1066-1160		230-240 (CE)♦	1433-1560			
GRA-72	120	1275	GRAH-72	120	1725	72" x 6" x 2.5" (1829 x 153 x 64 mm)	NEMA 5-15P▶	18 lbs. (9 kg.)
	208			208			—	
	240			240			—	
	200	1179		200	1595		CEE 7-7 Schuko BS-1363	
	220	1275		220	1725			
	240			240				
	220-230 (CE)♦	1275-1394		220-230 (CE)♦	1725-1886			
	230-240 (CE)♦	1171-1275		230-240 (CE)♦	1584-1725			
GRA-84‡	120	1500	GRAH-84‡	120	2050	84" x 6" x 2.5" (2134 x 153 x 64 mm)	—	19 lbs. (9 kg.)
	208			208			—	
	240			240			CEE 7-7 Schuko BS-1363	
	200	1387		200	1895			
	220	1500		220	2050			
	240			240				
GRA-96‡	120	1725	GRAH-96‡	120	2400	96" x 6" x 2.5" (2438 x 153 x 64 mm)	—	21 lbs. (10 kg.)
	208			208			—	
	240			240			—	
	200	1595		200	2219		CEE 7-7 Schuko BS-1363	
	220	1725		220	2400			
	240			240				
GRA-108‡♣	120	1850	GRAH-108‡♣	120	2500	108" x 6" x 2.5" (2743 x 153 x 64 mm)	—	23 lbs. (11 kg.)
	208			208			2311	
	240			240				
	200	1710		200				
	220	1850		220	2500			
	240			240				
GRA-120‡♣	120	2100	GRAH-120‡♣	120	2800	120" x 6" x 2.5" (3048 x 153 x 64 mm)	—	26 lbs. (12 kg.)
	208			208			2589	
	240			240				
	200	1942		200				
	220	2100		220	2800			
	240			240				

\* Shipping weight includes packaging and does not include RMB.

♣ CE approved units for 220-230V utilize a 220V heating system; 230-240V CE units utilize a 240V heating system.

• 120V models with infinite switch require tandem (end-to-end) elements, consult factory for applications.

♣ Glo-Ray models 108"-144" (2743-3048 mm) wide and 120V models of GRAH-84 and GRAH-96 contain tandem (end-to-end) elements that may be individually controlled.

‡ Not available with CE Mark.

▶ GRAH-66 and GRAH-72 require NEMA 5-20P cord for Canada.

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# Glo-Ray® Aluminum Infrared Strip Heaters

Models: GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

## SPECIFICATIONS

### Glo-Ray® Aluminum Infrared Strip Heaters

**Phase:** All Single Phase

**Amps:** Amps on all models vary based on configuration – please consult factory.

The shaded areas contain electrical information for International models

Standard Watt			High Watt			Both Models		
Model	Volts	Watt	Model	Volts	Watt	Width x Depth x Height	Plug (Optional)	Ship Weight.*
GRA-132 <sup>†</sup> ♣	120	2320	GRAH-132 <sup>†</sup> ♣	120	3120	132" x 6" x 2.5" (3353 x 153 x 64 mm)	-	30 lbs. (14 kg.)
	208			208				
	240			240				
	200	2145		200	2885			
	220	2320		220	3120			
	240	2320		240	3120			
GRA-144 <sup>†</sup> ♣	120	2550	GRAH-144 <sup>†</sup> ♣	120	3450	144" x 6" x 2.5" (3658 x 153 x 64 mm)	-	33 lbs. (15 kg.)
	208			208				
	240			240				
	200	2358		200	3190			
	220	2550		220	3450			
	240	2550		240	3450			

\* Shipping weight includes packaging and does not include RMB.

♣ Glo-Ray models 108"-144" (2743-3048 mm) wide and 120V models of GRAH-84 and GRAH-96 contain tandem (end-to-end) elements that may be individually controlled.

† Not available with CE Mark.

## TOGGLE SWITCH

Toggle Switch: Max. 15 amps. Location: Chef's left side standard, other options available.

## INFINITE SWITCH

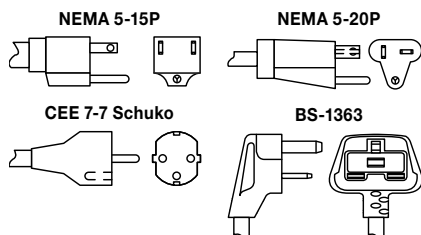
Max. 12.2 amps

## LEADS

36" (914 mm) flexible metal conduit with 42" (1067) wire leads.  
USA/Canada: 3' (914 mm) conduit with leads – server's right.  
Export/Euro: 6" (152 mm) leads – server's right.

## PLUG CONFIGURATIONS

Please refer to electrical specification chart.



## RECOMMENDED MOUNTING HEIGHTS

(Refer to the Installation section of the Manual on the Hatco website)

**Standard Watt:** 8"-11" (203-279 mm) **High Watt:** 11"-14" (279-356 mm)

## MINIMUM CLEARANCES

### Combustibles

Below oversheaf: 1" (25 mm) clearance.

Unit to surface below: High watt, 13.5" (343 mm) or Standard watt - 10" (254 mm).

Unit to wall: 3" (76 mm).

### Non-Combustibles

#### Hardwired with Built-In Switches:

Must be installed in a pass through area.

Below oversheaf: 1" (25 mm) clearance.

Unit to surface below:

High watt with infinite control or indicator light - 10" (254 mm).

High watt with On/Off toggle switch - 8" (203 mm).

#### Corded Units with Built-In Switches:

Must be installed in a pass through area.

Below oversheaf: 3" (76 mm) clearance.

Unit to surface below: High watt: 11" (279 mm) or Standard watt: 10" (254 mm).

#### Hardwired Units with Remote Switches:

May be installed against a non-combustible back wall and flush to an oversheaf.

Unit to surface below: 8" (203 mm).

Setback from the front of an oversheaf: Maximum 10" (254 mm).

## REMOTE CONTROL ENCLOSURES

RMB series uses one Control Box per Strip Heater - If RMB2 series is used, multiple warmers can be controlled from one box (U.S., Canada only). CE models require any remote switches be contained in a Remote Control Enclosure. For more details, see "Choose Remote Box" section listed under "Resources" on the Hatco website, or consult Price List.

Model	Width	Maximum Infinite/Toggle Switches	
		U.S., Canada, Export U.S. Dollar	Euro
RMB-3	6" (150 mm)	1 infinite or 2 toggle	1 infinite or 2 toggle
RMB-7	9.375" (239 mm)	2 infinite or 4 toggle	2 infinite or 3 toggle
RMB-14	14.375" (366 mm)	4 infinite or 6 toggle	4 infinite or 4 toggle
RMB-16	16.375" (417 mm)	4 infinite with 1 toggle	-
RMB-20	20.375" (518 mm)	4 infinite with 3 toggle	-
RMB2-1R	11" (279 mm)	1 toggle, 1 infinite, 1 relay, 1 indicator light	-
RMB2-2R	14" (356 mm)	1 toggle, 1 infinite, 2 relays, 1 indicator light	-

## PRODUCT SPECS

### Infrared Foodwarmer

The Infrared Foodwarmer shall be a Glo-Ray®, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Strip Heater shall be a Glo-Ray model ..., rated at ... watts, ... volts, single phase and be ... inches (millimeters) in overall width. The Glo-Ray shall consist of an aluminum housing and include as standard equipment four stainless steel shelf mounting tabs and an on-off switch may be optionally installed remotely or to either

the front or rear of the unit. The infrared heating element shall be tubular metal sheathed. The foodwarmer shall be factory assembled ready for electrical installation. Options and accessories shall include adjustable or non-adjustable tubular stand, C-leg stand, T-leg stand, angle brackets, suspension chain and fittings, sneeze guard, cord and plug set, indicator light, and infinite control – remote or built-in.

24/7 parts and service assistance (U.S. and Canada only)

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.

(800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | equipsales@hatcocorp.com | intl@hatcocorp.com



***Submittal Sheet***

09/07/2018

**ITEM# 44 - WORK TABLE, STAINLESS STEEL TOP (2 EA REQ'D)**

Eagle Group UT2472EB

Deluxe Series Work Table, 72"W x 24"D, 16/300 series stainless steel top with 1-1/2"H rear up-turn, rolled front edge, adjustable galvanized undershelf, Uni-Lok® gusset system, (4) galvanized legs with adjustable plastic bullet feet, NSF

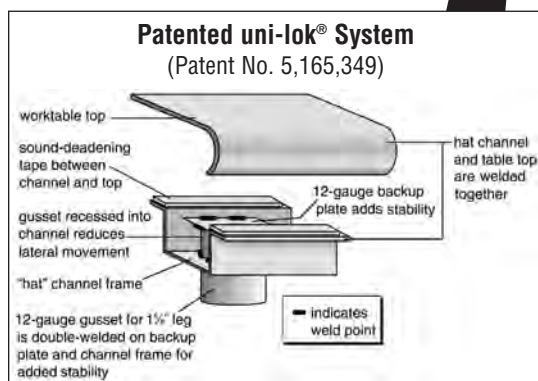


Profit from the Eagle Advantage®

## Specification Sheet

### Short Form Specifications

Eagle worktables, Deluxe series, model \_\_\_\_\_. Top constructed of 16 gauge 300 series stainless steel with 1½" roll on front, 1½" rear upturn, and sides turned down 90°. Undershelf is adjustable and constructed of heavy gauge galvanized. Top reinforced with welded hat channels, and sound deadened. Constructed with uni-lok® patented gusset system, with the gussets recessed into the hat channels to reduce lateral movement. Legs are 1½" O.D. galvanized tubing with galvanized gussets, and 1" hi-impact plastic bullet feet.



### 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: 302-653-2065 • e-mail: quotes@eaglegrp.com

Item No.: \_\_\_\_\_  
Project No.: \_\_\_\_\_  
S.I.S. No.: \_\_\_\_\_

## Worktables with Rear Upturn and Galvanized Base with Adjustable Undershelf —Deluxe Series

### MODELS:

<input type="checkbox"/> UT2424EB	<input type="checkbox"/> UT24108EB	<input type="checkbox"/> UT3072EB	<input type="checkbox"/> UT3660EB
<input type="checkbox"/> UT2430EB	<input type="checkbox"/> UT24120EB	<input type="checkbox"/> UT3084EB	<input type="checkbox"/> UT3672EB
<input type="checkbox"/> UT2436EB	<input type="checkbox"/> UT24132EB	<input type="checkbox"/> UT3096EB	<input type="checkbox"/> UT3684EB
<input type="checkbox"/> UT2448EB	<input type="checkbox"/> UT24144EB	<input type="checkbox"/> UT30108EB	<input type="checkbox"/> UT3696EB
<input type="checkbox"/> UT2460EB	<input type="checkbox"/> UT3030EB	<input type="checkbox"/> UT30120EB	<input type="checkbox"/> UT36108EB
<input type="checkbox"/> UT2472EB	<input type="checkbox"/> UT3036EB	<input type="checkbox"/> UT30132EB	<input type="checkbox"/> UT36120EB
<input type="checkbox"/> UT2484EB	<input type="checkbox"/> UT3048EB	<input type="checkbox"/> UT30144EB	<input type="checkbox"/> UT36132EB
<input type="checkbox"/> UT2496EB	<input type="checkbox"/> UT3060EB	<input type="checkbox"/> UT3648EB	<input type="checkbox"/> UT36144EB

### Tabletop

- Top reinforced with welded-on hat channel.
- Sound-deadened between top and channels.
- 1½" (38mm) 90° rear upturn with radius at intersection.
- 1½" (38mm)-diameter 180° rolled edge on front. Ends are turned down 90° providing for flush installations when required.
- 16 gauge 300 series polished stainless steel.

### Adjustable Undershelf

- Heavy gauge, galvanized.

### Legs—1½" (41mm)-diameter

- Units 96" to 120" (2438 to 3048mm) long come with six legs; Units 132" and 144" (3353 and 3658mm) come with eight legs.
- Patented uni-lok® gusset system (patent #5,165,349) is recessed into channel, reducing lateral movement.
- Heavy gauge galvanized steel.
- Galvanized gussets.
- 1" (25mm) adjustable hi-impact plastic 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"/> Stainless steel gussets     | <input type="checkbox"/> Stabilizer Bar (for 30" and 36"-wide tables) |
| <input type="checkbox"/> Overshelves                 |   |

### Certifications / Approvals



**AUTOQUOTES**



EG10.02B Rev. 06/15

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

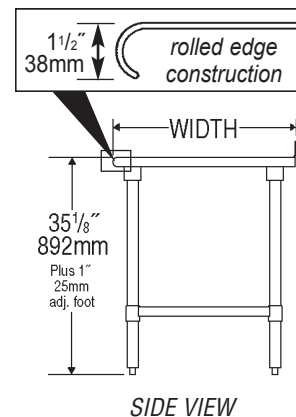
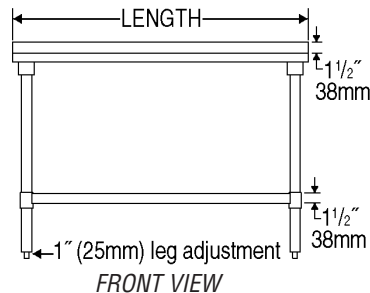
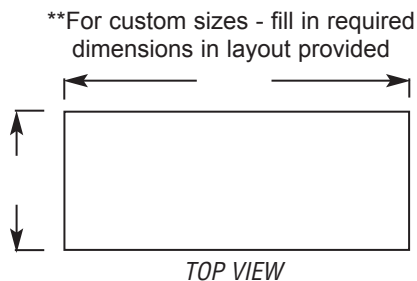
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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Worktables with Rear Upright and Galvanized Base with Adjustable Undershelf—Deluxe Series



model #	# of legs	width		length		weight	
		in.	mm	in.	mm	lbs.	kg
UT2424EB	4	24"	610	24"	610	40	18.1
UT2430EB	4	24"	610	30"	762	45	20.4
UT2436EB	4	24"	610	36"	914	50	22.7
UT2448EB	4	24"	610	48"	1219	60	27.2
UT2460EB	4	24"	610	60"	1524	70	31.8
UT2472EB	4	24"	610	72"	1829	80	36.3
UT2484EB	4	24"	610	84"	2134	90	40.8
UT2496EB	6	24"	610	96"	2438	100	45.4
UT24108EB	6	24"	610	108"	2743	110	49.9
UT24120EB	6	24"	610	120"	3048	120	54.4
UT24132EB	8	24"	610	132"	3353	130	59.0
UT24144EB	8	24"	610	144"	3658	140	63.5
UT3030EB	4	30"	762	30"	762	50	22.7
UT3036EB	4	30"	762	36"	914	55	24.9
UT3048EB	4	30"	762	48"	1219	65	29.5
UT3060EB	4	30"	762	60"	1524	75	34.0
UT3072EB	4	30"	762	72"	1829	85	38.6
UT3084EB	4	30"	762	84"	2134	95	43.1
UT3096EB	6	30"	762	96"	2438	105	47.6
UT30108EB	6	30"	762	108"	2743	115	52.2
UT30120EB	6	30"	762	120"	3048	125	56.7
UT30132EB	8	30"	762	132"	3353	135	61.2
UT30144EB	8	30"	762	144"	3658	145	65.8
UT3648EB	4	36"	914	48"	1219	75	34.0
UT3660EB	4	36"	914	60"	1524	85	36.8
UT3672EB	4	36"	914	72"	1829	95	43.1
UT3684EB	4	36"	914	84"	2134	105	47.6
UT3696EB	6	36"	914	96"	2438	115	52.2
UT36108EB	6	36"	914	108"	2743	125	56.7
UT36120EB	6	36"	914	120"	3048	135	61.2
UT36132EB	8	36"	914	132"	3353	145	65.8
UT36144EB	8	36"	914	144"	3658	155	70.3

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***Submittal Sheet***

09/07/2018

**ITEM# 45 - BY OTHERS**



## Submittal Sheet

09/07/2018

### ITEM# 50 - UNDERBAR SINK UNITS (1 EA REQ'D)

Krowne 21-84C

Standard 2100 Series, Underbar Sink Unit, four compartment, 96"W x 21"D, 4-1/2"H backsplash, 10" wide x 14" front-to-back x 10" deep compartments, 24" embossed drainboards on left & right, deck mount faucet with double jointed spout (low lead compliant), 2" rear deck, apron on front & sides, includes (4) removable overflow standpipes, stainless steel construction, galvanized legs with adjustable plastic bullet feet, NSF

#### ACCESSORIES

Mfr	Qty	Model	Spec
Krowne	1		This unit is built to order and cannot be returned
Krowne	1	S-48	Standard Series, Single Speed Rail, keyhole mount, 48"W x 4"D, stainless steel construction, NSF

#### WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

#### WASTE

	INDIRECT SIZE	DIRECT SIZE
1	(4) 1-1/2"	



# STANDARD SERIES UNDERBAR BAR SINKS

MODEL: \_\_\_\_\_ PROJECT: \_\_\_\_\_ ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_

## PRODUCT IMAGE



18-53C SHOWN

**AVAILABLE IN 1800 or 2100 SERIES**

## STANDARD FEATURES

- **Sink Bowl**  
20 gauge stainless steel. 10" x 14" x 10" deep bowl. 1 1/2" radius on all vertical and horizontal corners. Furnished with 1 1/2" stainless steel drain and 7 1/2" standpipe. Drain located in left rear corner
- **Drainboard**  
20 gauge embossed stainless steel reinforced with welded braces every 6 inches. 3/4" radius on all vertical and horizontal edges
- **Front Apron**  
22 gauge stainless steel clad over 20 gauge galvanized steel
- **Backsplash**  
22 gauge stainless steel
- **Sides**  
20 gauge stainless steel
- **Back and Bottom**  
20 gauge galvanized steel
- **Legs**  
1 5/8" tubular 16 gauge galvanized steel with grey plastic bullet foot
- **Faucet**  
1800 Series: 4" center wall mount faucet  
2100 Series: 4" center deck mount faucet
- **Low Lead Compliance**  
Low Lead Compliant faucet options are available to meet California AB-1953 and Vermont S152 standards

## OPTIONAL ACCESSORIES

- **30-160** Perforated Basket
- **C-36** Upgrade: Stainless Steel Legs
- **C-39** Right End Side Splash
- **C-40** Left End Side Splash
- **C-66** 6" Longer Legs (36" Working Height)
- **H-109** Upgrade: Royal Series Low Lead Faucet
- **S-"XX"** Single Speedrail ("XX" denotes 24, 30", or 36" or 48")
- **D-"XX"** Double Speedrail ("XX" denotes 24, 30", or 36")
- **KR-501** Towel Ring



### APPROVED BY:

### CERTIFICATIONS:

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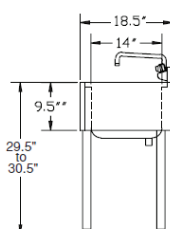
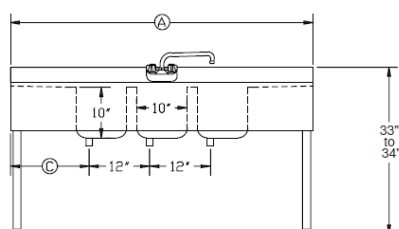
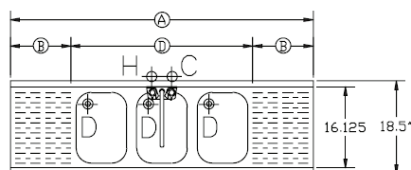
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# STANDARD SERIES UNDERBAR BAR SINKS

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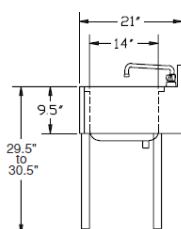
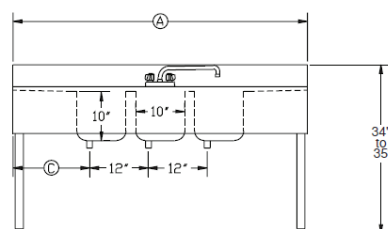
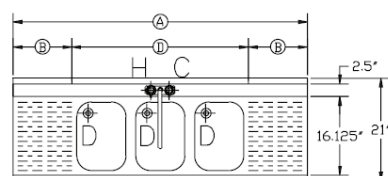
## 1800 SERIES



Model Numbers	Length A	Drainboard Side B	Left Side to Drain C	Bowls D	Weight (lbs.)
18-31C	3'-0"	12" Each	16"	1	48
18-32L	3'-0"	12" Right	4"	2	53
18-32R	3'-0"	12" Left	15"	2	53
18-42L	4'-0"	24" Right	4"	2	55
18-42R	4'-0"	24" Left	27"	2	55
18-42C	4'-0"	12" Each	15"	2	55
18-33	3'-0"	N/A	4"	3	55
18-43L	4'-0"	12" Right	4"	3	60
18-43R	4'-0"	12" Left	15"	3	60
18-53C	5'-0"	12" Each	15"	3	69
18-63C	6'-0"	18" Each	21"	3	75
18-73C	7'-0"	24" Each	27"	3	86
18-83C	8'-0"	30" Each	33"	3	94
18-64C	6'-0"	12" Each	15"	4	79
18-74C	7'-0"	18" Each	21"	4	91
18-84C	8'-0"	24" Each	27"	4	99

**MECHANICAL REQUIREMENTS:** 1/2" IPS hot and cold water. 1 1/2" IPS drain connection

## 2100 SERIES



Model Numbers	Length A	Drainboard Side B	Left Side to Drain C	Bowls D	Weight (lbs.)
21-31C	3'-0"	12" Each	16"	1	51
21-32L	3'-0"	12" Right	4"	2	56
21-32R	3'-0"	12" Left	15"	2	56
21-42L	4'-0"	24" Right	4"	2	58
21-42R	4'-0"	24" Left	27"	2	58
21-42C	4'-0"	12" Each	15"	2	58
21-33	3'-0"	N/A	4"	3	53
21-43L	4'-0"	12" Right	4"	3	63
21-43R	4'-0"	12" Left	15"	3	63
21-53C	5'-0"	12" Each	15"	3	75
21-63C	6'-0"	18" Each	21"	3	85
21-73C	7'-0"	24" Each	27"	3	95
21-83C	8'-0"	30" Each	33"	3	104
21-64C	6'-0"	12" Each	15"	4	88
21-74C	7'-0"	18" Each	21"	4	100
21-84C	8'-0"	24" Each	27"	4	109

**MECHANICAL REQUIREMENTS:** 1/2" IPS hot and cold water. 1 1/2" IPS drain connection



**APPROVED BY:**

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# STANDARD SERIES UNDERBAR SINGLE AND DOUBLE SPEEDRAILS

MODEL: \_\_\_\_\_ PROJECT: \_\_\_\_\_ ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_

## PRODUCT IMAGES



S-24 SINGLE SPEEDRAIL SHOWN



D-24 DOUBLE SPEEDRAIL SHOWN

## STANDARD FEATURES

- **Construction**  
20 gauge stainless steel
- **Mounting**  
1 keyhole slot 1  $\frac{3}{8}$ " from ends of unit on each side. Units 36" and up add a third keyhole slot in center for added support. Mount units with #10- $\frac{5}{8}$ " long sheet metal screw (not included)
- **Storage Capacity**  
**Single:** Holds standard and liter size bottles  
**Double:** Holds standard and liter size bottles. 2 levels of bottles for added capacity



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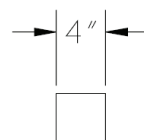
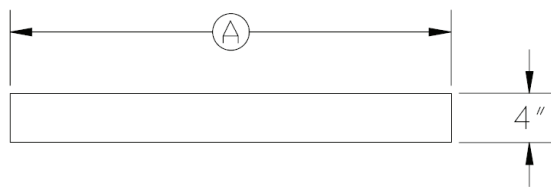
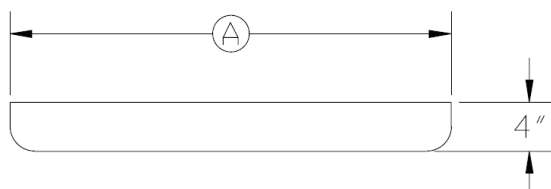


# STANDARD SERIES UNDERBAR

## SINGLE AND DOUBLE SPEEDRAILS

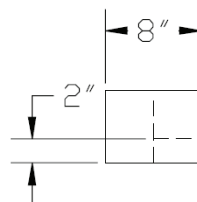
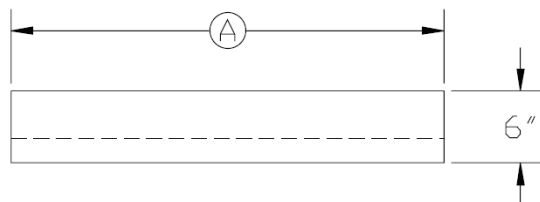
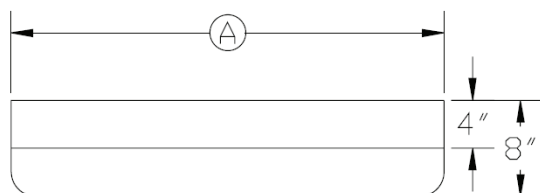
MODEL: \_\_\_\_\_ PROJECT: \_\_\_\_\_ ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_

### SINGLE SPEEDRAILS with KEYHOLE SLOTS



Model Numbers	Length Ⓐ	Weight (lbs.)
S-24	2'-0"	4
S-30	2'-6"	4
S-36	3'-0"	5
S-48	4'-0"	7

### DOUBLE SPEEDRAILS with KEYHOLE SLOTS



Model Numbers	Length Ⓐ	Weight (lbs.)
D-24	2'-0"	8
D-30	2'-6"	10
D-36	3'-0"	12



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## Submittal Sheet

09/07/2018

### ITEM# 50.1 - UNDERBAR SINK UNITS (1 EA REQ'D)

Krowne 18-63C

Standard 1800 Series, Underbar Sink Unit, three compartment, 72"W x 18-1/2"D, 3-1/2"H backsplash, 10" wide x 14" front-to-back x 10" deep compartments, 18" embossed drainboards on left & right, splash mount faucet with swing spout (low lead compliant), apron on front & sides, includes (3) removable overflow standpipes, stainless steel construction, galvanized legs with adjustable plastic bullet feet, NSF

The spec sheet for this item can be viewed on item 50)

### WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

### WASTE

	INDIRECT SIZE	DIRECT SIZE
1	(3) 1-1/2"	



## Submittal Sheet

09/07/2018

### ITEM# 51 - GLASS RACK (2 EA REQ'D)

Krowne 18-GSB1

Standard 1800 Series, Underbar Glass Rack Storage Unit, drainboard top, 24"W x 23-1/2"D, open front cabinet base with rack slides for (3) 20" x 20" glass racks, 3-1/2"H backsplash, embossed top includes 1" drain, stainless steel construction, galvanized legs with adjustable plastic bullet feet, NSF

### WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

### WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1"	



# STANDARD SERIES UNDERBAR GLASS STORAGE BINS

MODEL: \_\_\_\_\_ PROJECT: \_\_\_\_\_ ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_

## PRODUCT IMAGES



18-GSB1 SHOWN



18-GSB3 SHOWN

**AVAILABLE IN 1800 or 2100 SERIES**

## STANDARD FEATURES

- **Drainboard**  
20 gauge embossed stainless steel reinforced with welded braces every 6 inches.  $\frac{3}{4}$ " radius on all vertical and horizontal edges
- **Front Apron**  
20 gauge stainless steel clad over 20 gauge galvanized steel
- **Backsplash**  
22 gauge stainless steel
- **Sides**  
20 gauge stainless steel
- **Middle Shelf**  
20 gauge stainless steel
- **Back**  
20 gauge galvanized steel
- **Bottom**  
20 gauge stainless steel
- **Legs**  
1  $\frac{5}{8}$ " tubular 16 gauge galvanized steel with grey plastic bullet foot
- **Plumbing**  
1" IPS drain connection

## OPTIONAL ACCESSORIES

- **C-36** Upgrade: Stainless Steel Legs
- **C-39** Right End Side Splash
- **C-40** Left End Side Splash



### APPROVED BY:

### CERTIFICATIONS:

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Rev. 09/2011  
No. 4.6

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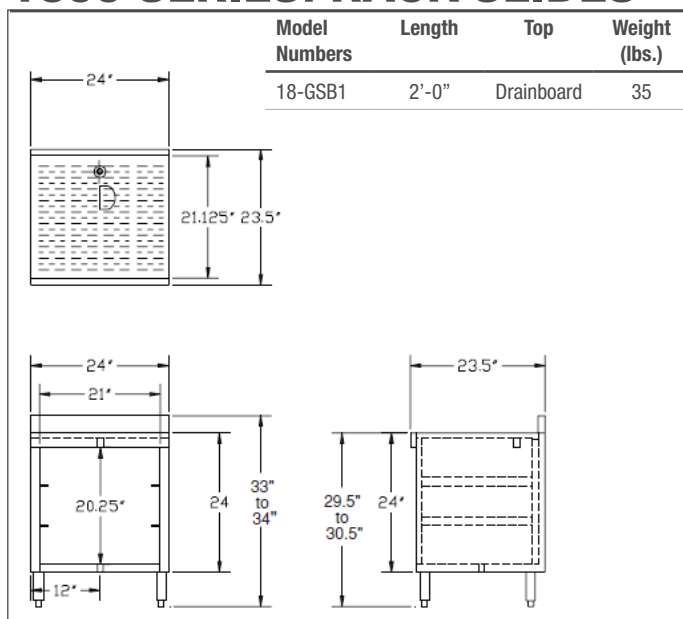
Page: 156



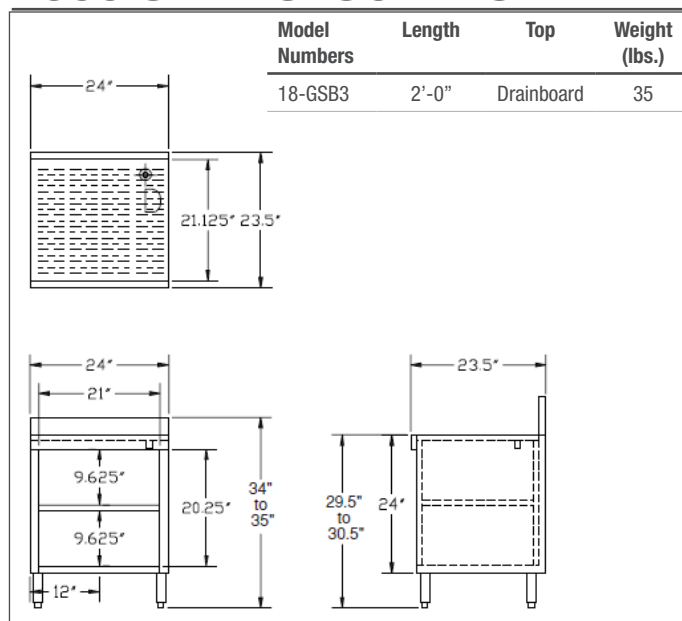
# STANDARD SERIES UNDERBAR GLASS STORAGE BINS

MODEL: \_\_\_\_\_ PROJECT: \_\_\_\_\_ ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_

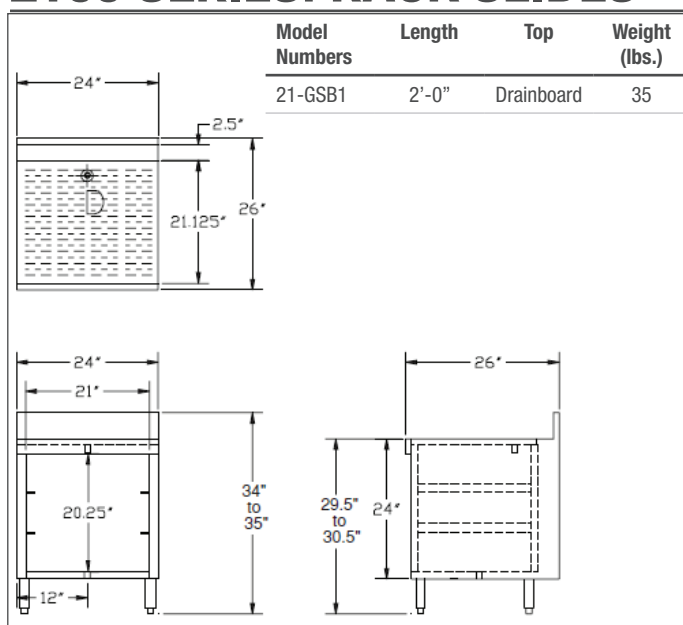
## 1800 SERIES: RACK SLIDES



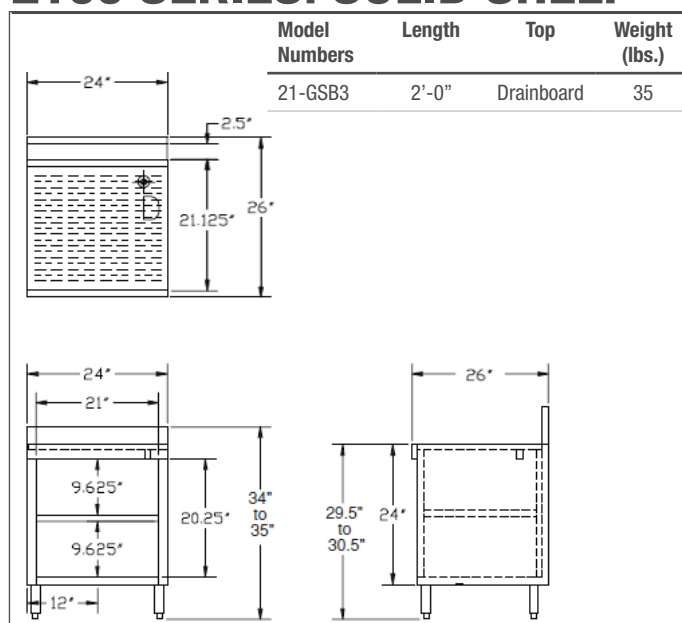
## 1800 SERIES: SOLID SHELF



## 2100 SERIES: RACK SLIDES



## 2100 SERIES: SOLID SHELF



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***Submittal Sheet***

09/07/2018

**ITEM# 52 - BY OTHERS**



VERSATILE AND ENERGY EFFICIENT

## Omega 5E Dishmachine

- ▲ Waist-high loading increases productivity.
- ▲ Energy Star® rating helps reduce operating costs.
- ▲ Built in booster heater optimizes rinse temperatures.

.....

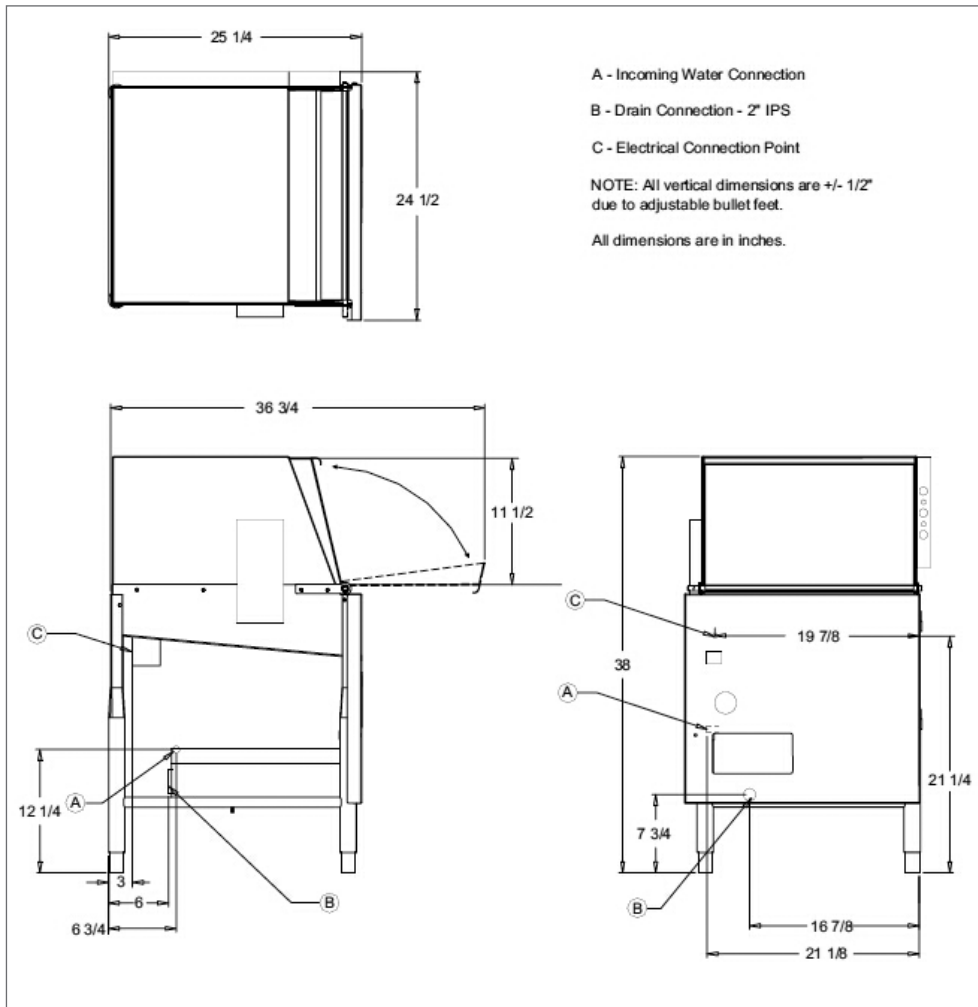
Renting a dishmachine from Ecolab allows you to focus on your business with the security of knowing your warewashing operation is properly managed.

.....



# ECOLAB DISHMACHINE RENTAL PROGRAM

The highest level of clean backed by service you can trust.



## OMEGA 5E SPECIFICATIONS

OPERATING CAPACITY	
Racks per Hour	31
OPERATING CYCLE (NORMAL)	
Wash Time	43
Dwell Time	18
Rinse Time	24
Load Time	30
Total Cycle Time	115
OPERATING TEMPERATURES	
Wash (minimum)	120° F
Sanitizing Rinse (minimum)	120° F
WATER CONSUMPTION	
Gallons per Rack	1.16
ELECTRICAL RATINGS	
Wash Pump	3/4 hp
WEIGHT	
Machine Weight	215 lbs
UTILITY REQUIREMENTS ELECTRICAL	
Voltage/Frequency/Phase: 115V/60Hz/1 Ph	
Total Amperage	16 A
Minimum Electrical Circuit	20 A
WATER	
Waterline Size (minimum)	1/2"
Flow Pressure (required)	15-25 psi
Incoming Temperature (min)	120° F
Incoming Temperature (recommended)	140° F
DRAIN	
Drainline Size (minimum)	2"

## Enhance Warewashing Results with a Managed Water Softening Program



- Water hardness over 7 grains per gallon significantly impacts warewashing results. Ecolab's POU water softener helps you achieve superior results at a lower operating cost
- Single point of accountability for improved results
- Worry-free renting includes installation and maintenance
- Compact cabinet design unit fits under most dish tables
- Uses less salt than conventional hot water softeners



***Submittal Sheet***

09/07/2018

**ITEM# 53 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)**

Eagle Group UT2448B-1X

Budget Series Work Table, 48"W x 24"D, 430 stainless steel top with 1-1/2"H rear up-turn, rolled front edge, adjustable galvanized undershelf, Uni-Lok® gusset system, (4) galvanized legs with adjustable plastic bullet feet, NSF (FLYER)

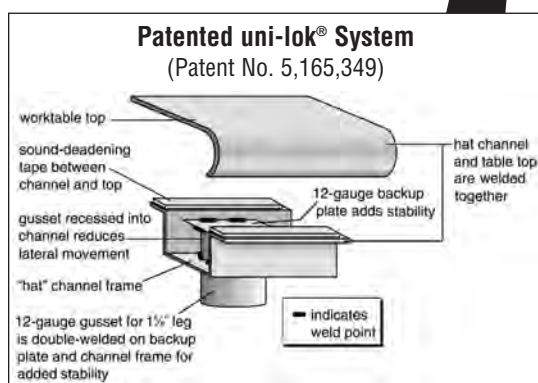


Profit from the Eagle Advantage®

## Specification Sheet

### Short Form Specifications

Eagle worktables, Budget series model \_\_\_\_\_. Top constructed of heavy gauge, type 430 stainless steel with 1½" roll on front and 1½" rear upturn, and sides turned down 90°. Undershelf is adjustable and constructed of heavy gauge galvanized. Top reinforced with welded hat channels, and sound deadened. Constructed with uni-lok® patented gusset system, with the gussets recessed into the hat channels to reduce lateral movement. Legs are 1½" O.D. galvanized tubing with galvanized gussets and 1" hi-impact plastic bullet feet.



## Worktables with Rear Upturn and Galvanized Base with Adjustable Undershelf —Budget Series

### MODELS:

<input type="checkbox"/> UT2424B	<input type="checkbox"/> UT24108B	<input type="checkbox"/> UT3072B	<input type="checkbox"/> UT3660B
<input type="checkbox"/> UT2430B	<input type="checkbox"/> UT24120B	<input type="checkbox"/> UT3084B	<input type="checkbox"/> UT3672B
<input type="checkbox"/> UT2436B	<input type="checkbox"/> UT24132B	<input type="checkbox"/> UT3096B	<input type="checkbox"/> UT3684B
<input type="checkbox"/> UT2448B	<input type="checkbox"/> UT24144B	<input type="checkbox"/> UT30108B	<input type="checkbox"/> UT3696B
<input type="checkbox"/> UT2460B	<input type="checkbox"/> UT3030B	<input type="checkbox"/> UT30120B	<input type="checkbox"/> UT36108B
<input type="checkbox"/> UT2472B	<input type="checkbox"/> UT3036B	<input type="checkbox"/> UT30132B	<input type="checkbox"/> UT36120B
<input type="checkbox"/> UT2484B	<input type="checkbox"/> UT3048B	<input type="checkbox"/> UT30144B	<input type="checkbox"/> UT36132B
<input type="checkbox"/> UT2496B	<input type="checkbox"/> UT3060B	<input type="checkbox"/> UT3648B	<input type="checkbox"/> UT36144B

### Tabletop

- Top reinforced with welded-on hat channel.
- Sound-deadened between top and channels.
- 1½" (38mm) 90° rear upturn with radius at intersection.
- 1½" (38mm)-diameter 180° rolled edge on front. Ends are turned down 90° providing for flush installations when required.
- 16 gauge type 430 polished stainless steel.

### Adjustable Undershelf

- Heavy gauge, galvanized.

### Legs—1½" (41mm)-diameter

- Units 96" to 120" (2438 to 3048mm) long come with six legs; Units 132" and 144" (3353 and 3658mm) come with eight legs.
- Patented uni-lok® gusset system (patent #5,165,349) is recessed into channel, reducing lateral movement.
- Heavy gauge galvanized steel.
- Galvanized gussets.
- 1" (25mm) adjustable hi-impact plastic 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"/> Stainless steel gussets     | <input type="checkbox"/> Stabilizer Bar (for 30" and 36"-wide tables) |
| <input type="checkbox"/> Overshelves                 |   |

### Certifications / Approvals



**AUTOQUOTES**



### EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

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www.eaglegrp.com

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EG10.02A Rev. 06/15

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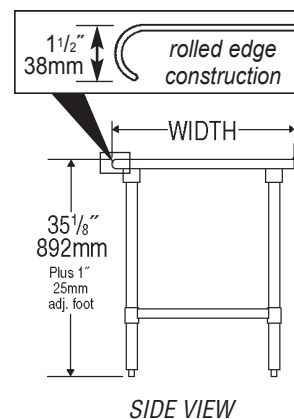
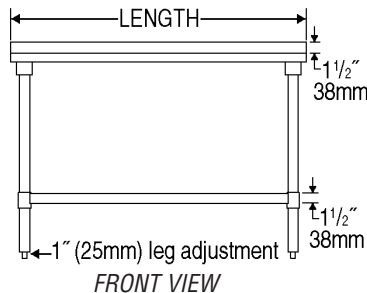
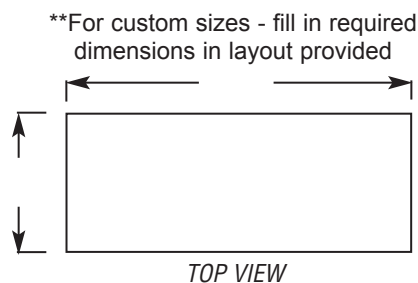
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Item No.: \_\_\_\_\_

Project No.: \_\_\_\_\_

S.I.S. No.: \_\_\_\_\_

## Worktables with Rear Upright and Galvanized Base with Adjustable Undershelf—Budget Series



model #	# of legs	width		length		weight	
		in.	mm	in.	mm	lbs.	kg
UT2424B	4	24"	610	24"	610	40	18.1
UT2430B	4	24"	610	30"	762	45	20.4
UT2436B	4	24"	610	36"	914	50	22.7
UT2448B	4	24"	610	48"	1219	60	27.2
UT2460B	4	24"	610	60"	1524	70	31.8
UT2472B	4	24"	610	72"	1829	80	36.3
UT2484B	4	24"	610	84"	2134	90	40.8
UT2496B	6	24"	610	96"	2438	100	45.4
UT24108B	6	24"	610	108"	2743	110	49.9
UT24120B	6	24"	610	120"	3048	120	54.4
UT24132B	8	24"	610	132"	3353	130	59.0
UT24144B	8	24"	610	144"	3658	140	63.5
UT3030B	4	30"	762	30"	762	50	22.7
UT3036B	4	30"	762	36"	914	55	24.9
UT3048B	4	30"	762	48"	1219	65	29.5
UT3060B	4	30"	762	60"	1524	75	34.0
UT3072B	4	30"	762	72"	1829	85	38.6
UT3084B	4	30"	762	84"	2134	95	43.1
UT3096B	6	30"	762	96"	2438	105	47.6
UT30108B	6	30"	762	108"	2743	115	52.2
UT30120B	6	30"	762	120"	3048	125	56.7
UT30132B	8	30"	762	132"	3353	135	61.2
UT30144B	8	30"	762	144"	3658	145	65.8
UT3648B	4	36"	914	48"	1219	75	34.0
UT3660B	4	36"	914	60"	1524	85	36.8
UT3672B	4	36"	914	72"	1829	95	43.1
UT3684B	4	36"	914	84"	2134	105	47.6
UT3696B	6	36"	914	96"	2438	115	52.2
UT36108B	6	36"	914	108"	2743	125	56.7
UT36120B	6	36"	914	120"	3048	135	61.2
UT36132B	8	36"	914	132"	3353	145	65.8
UT36144B	8	36"	914	144"	3658	155	70.3

### EAGLE GROUP

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***Submittal Sheet***

09/07/2018

**ITEM# 54 - BY OTHERS**



***Submittal Sheet***

09/07/2018

**ITEM# 55 - BY OTHERS**



## Submittal Sheet

09/07/2018

### ITEM# 56 - HAND SINK (2 EA REQ'D)

Krowne 21-1C

Standard 2100 Series, Underbar Hand Sink Unit, freestanding, 12"W x 21"D OA, 4-1/2"H backsplash, 10" wide x 14" front-to-back x 7" deep bowl, 4" OC deck mount faucet with swing spout (low lead compliant), 1-1/2" rear corner drain with overflow pipe, stainless steel construction, galvanized legs with adjustable plastic bullet feet, NSF

### WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

### WASTE

	INDIRECT SIZE	DIRECT SIZE
1		1-1/2"



# STANDARD SERIES UNDERBAR

## FREESTANDING SINKS

MODEL: \_\_\_\_\_ PROJECT: \_\_\_\_\_ ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_

### PRODUCT IMAGES



18-18ST SHOWN



18-1C SHOWN

**AVAILABLE IN 1800 or 2100 SERIES**

### STANDARD FEATURES

- **Soap Dispenser**  
Spout removes from top for easy filling. Chrome plated spout with plastic soap reservoir below
- **Towel Dispenser**  
Paper towels easily accessed from below with front door. Door swings open for refilling
- **Sink Bowl**  
20 gauge stainless steel. 10" x 14" x 7" deep bowl. 1 1/2" radius on all vertical and horizontal corners. Furnished with a 1 1/2" stainless steel drain
- **Front Apron**  
22 gauge stainless steel
- **Backsplash**  
22 gauge stainless steel
- **Sides**  
20 gauge stainless steel
- **Back and Bottom**  
20 gauge galvanized steel
- **Legs**  
1 5/8" tubular 16 gauge galvanized steel with grey plastic bullet foot
- **Plumbing**  
1/2" IPS hot and cold water. 1 1/2" IPS drain connection
- **Faucet**  
1800 Series: 4" center wall mount faucet  
2100 Series: 4" center deck mount faucet
- **Low Lead Compliance (Glass Washing Cabinet)**  
Low Lead Compliant faucet options are available to meet California AB-1953 and Vermont S152 standards

### OPTIONAL ACCESSORIES

- **C-30** Left and Right End Side Splashes
- **C-36** Upgrade: Stainless Steel Legs
- **C-39** Right End Side Splash
- **C-40** Left End Side Splash
- **H-109** Upgrade: Royal Series Low Lead Faucet
- **30-160** Perforated Dump Basket
- **KR-501** Towel Ring



### APPROVED BY:

### CERTIFICATIONS:

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No. 4.9

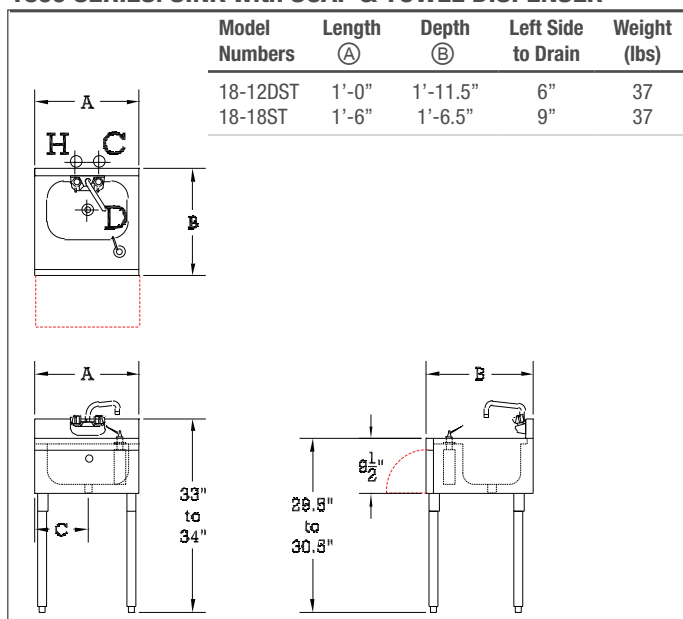


# STANDARD SERIES UNDERBAR

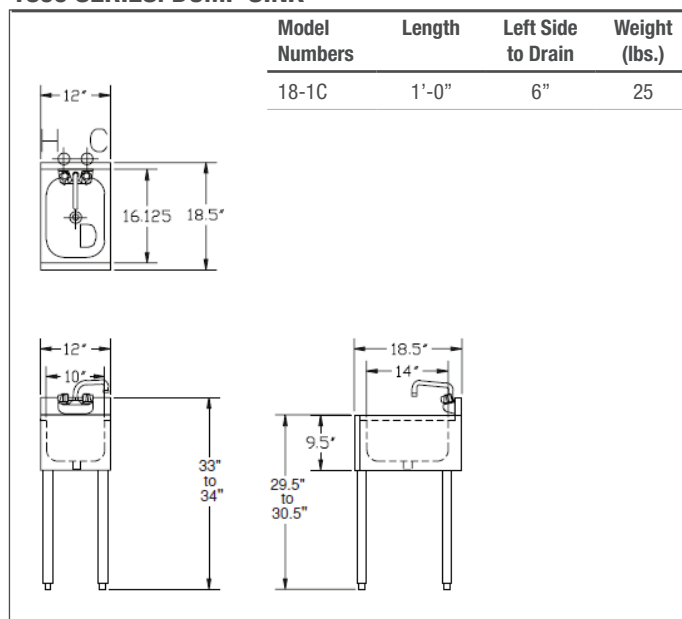
## FREESTANDING SINKS

MODEL: \_\_\_\_\_ PROJECT: \_\_\_\_\_ ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_

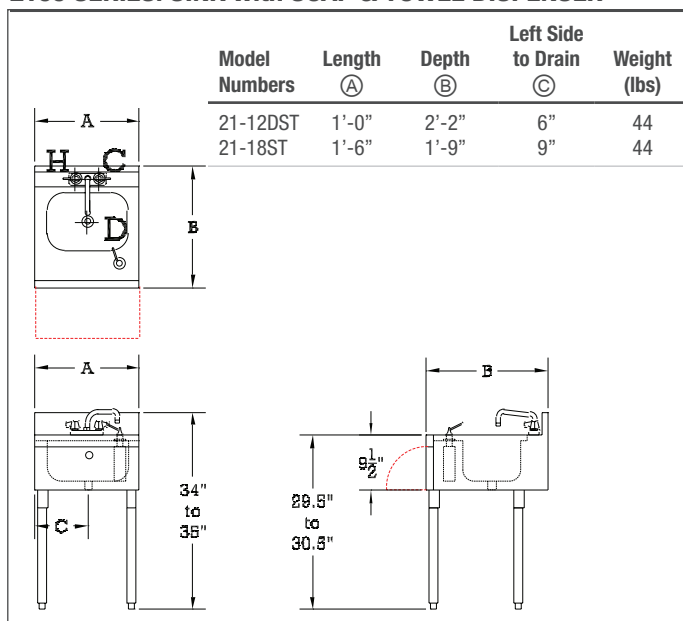
### 1800 SERIES: SINK with SOAP & TOWEL DISPENSER



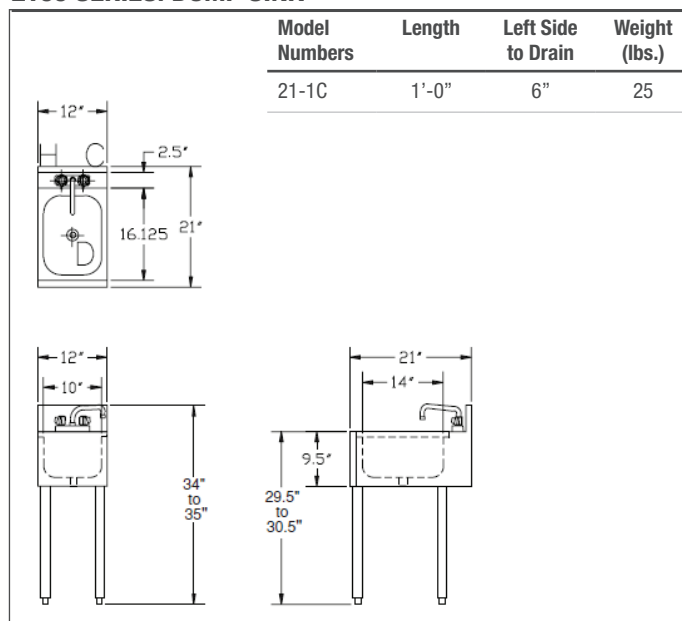
### 1800 SERIES: DUMP SINK



### 2100 SERIES: SINK with SOAP & TOWEL DISPENSER



### 2100 SERIES: DUMP SINK



**NOTE:** All units are supplied with 4 legs  
**MECHANICAL REQUIREMENTS:** 1/2" IPS hot and cold water, 1 1/2" IPS drain connection

**APPROVED BY:**

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09/07/2018

**ITEM# 57 - BY OTHERS**



***Submittal Sheet***

09/07/2018

**ITEM# 58 - BY OTHERS**



***Submittal Sheet***

09/07/2018

**ITEM# 59 - BY OTHERS**



***Submittal Sheet***

09/07/2018

**ITEM# 60 - BY OTHERS**



***Submittal Sheet***

09/07/2018

**ITEM# 61 - BY OTHERS**



***Submittal Sheet***

09/07/2018

**ITEM# 62 -**

Can Crowler by others



## Submittal Sheet

09/07/2018

### ITEM# 63 - BACK BAR CABINET, REFRIGERATED (1 EA REQ'D)

True TBB-3G-HC-LD

Back Bar Cooler, two-section, 37" high, (112) 6-packs or (3) 1/2 keg capacity, (4) shelves, condensing unit on left, stainless steel top, galvanized interior with stainless steel floor, black vinyl exterior, (2) glass doors with locks, LED interior light, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1, 2.8 amps, NEMA 5-15P, cULus, UL EPH Classified, MADE IN USA, ENERGY STAR®

#### ACCESSORIES

Mfr	Qty	Model	Spec
True	1		Self-contained refrigeration standard
True	1		Warranty - 5 year compressor (self-contained only), please visit <a href="http://www.Truemfg.com">www.Truemfg.com</a> for specifics
True	1		Warranty - 3 year parts and labor, please visit <a href="http://www.Truemfg.com">www.Truemfg.com</a> for specifics

## ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	2.8		1/4		15.0


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**Project Name:** \_\_\_\_\_

**Location:** \_\_\_\_\_

**Item #:** \_\_\_\_\_ **Qty:** \_\_\_\_\_

**Model #:** \_\_\_\_\_

**A/A #**
**SIS #**
**Model:**
**TBB-3G-HC-LD**
**Underbar Refrigeration:**
*Glass Swing Door Back Bar Cooler with LED Lighting & Hydrocarbon Refrigerant*

**TBB-3G-HC-LD**

- ▶ True's refrigerated back bar coolers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble free service.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- ▶ Exterior - all stainless steel countertop, heavy duty, wear resistant laminated black vinyl front and sides. Matching black aluminum back.
- ▶ Interior - Stainless steel floor with ½" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- ▶ NSF/ANSI Standard 7 compliant for packaged and bottled product.
- ▶ Positive seal doors.
- ▶ "Low-E", double pane thermal glass door assemblies with extruded aluminum frames. The latest in energy efficient technology.
- ▶ LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
- ▶ Entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

**ROUGH-IN DATA**

Specifications subject to change without notice.  
Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number).

Model	Doors	Capacity		Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		12 oz. Cans	½ Barrels		L	D†	H						
TBB-3G-HC-LD	2	112 6-pks	3	4	69⅞ 1756	27¾ 705	37 940	¼ N/A	115/60/1	2.8 N/A	5-15P	7 2.13	410 186

† Depth does not include 1½" (29 mm) for door handles and 1" (26 mm) for rear bumpers.


**APPROVALS:**
**AVAILABLE AT:**

9/17

Printed in U.S.A.



Model:

**TBB-3G-HC-LD****Underbar Refrigeration:***Glass Swing Door Back Bar Cooler with LED Lighting & Hydrocarbon Refrigerant***STANDARD FEATURES****DESIGN**

- True's refrigerated back bar coolers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble free service.

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Condensing unit accessed from behind front grill, slides out for easy cleaning and maintenance.

**CABINET CONSTRUCTION**

- Exterior - heavy duty, wear resistant laminated black vinyl front and sides. Matching black aluminum back. All stainless steel counter top.
- Interior - Stainless steel floor with ½" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- Door threshold protector prevents damage to cabinet from routine loading of product.
- Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.

**DOORS**

- "Low-E", double pane thermal glass door assemblies with extruded aluminum frames. The latest in energy efficient technology.
- Each door fitted with 12" (305 mm) long handle.
- Positive seal doors.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
- Door locks standard.

**SHELVING**

- Four (4) adjustable, heavy duty, black PVC coated wire shelves 31 ¾" L x 21 ¼" D (807 mm x 540 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on ½" (13 mm) increments.

**LIGHTING**

- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for the storage and/or display of packaged or bottled product.

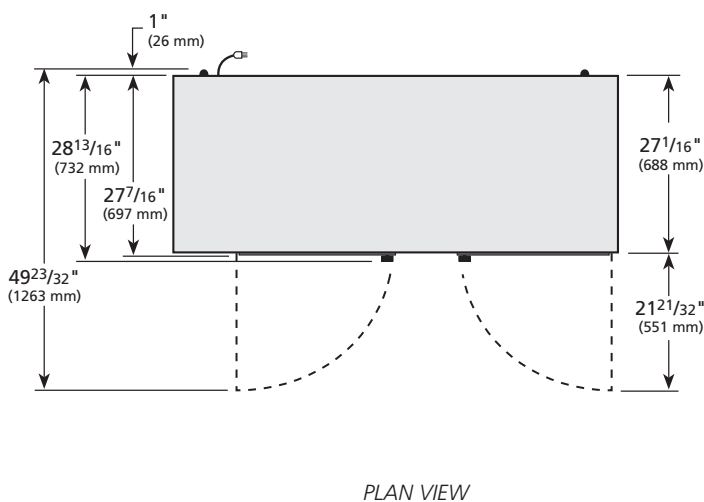
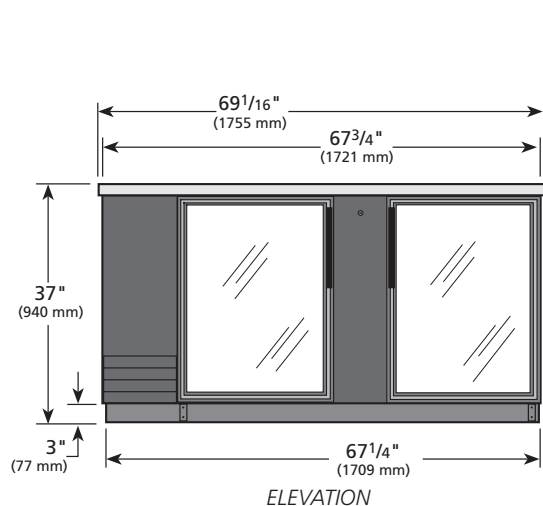
**ELECTRICAL**

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

115/60/1  
NEMA-5-15R**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2 ½" (64 mm) diameter castors.
- ☐ 4" (102 mm) diameter castors.
- ☐ Additional shelves.

**PLAN VIEW****WARRANTY\***

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TBB-3G-HC-LD	TFJY13E	TFJY13S	TFJY13P	TFJY133	

\*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

**TRUE FOOD SERVICE EQUIPMENT**

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