



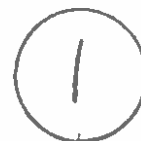
STAINLESS STEEL FABRICATED ECONOMY SINKS Three & Four Compartments

NSF



Rolled Rim
Edge For
Additional
Strength

Item #: _____ Qty #: _____
Model #: _____
Project #: _____



Fabricated Bowls are
Welded Together at the
Seams



K-700
Removable
Side Splashes
Fits Left OR Right
Side

FEATURES:

- Backsplash has tile edge for ease of installation
- Sink bowls are 3/4" coved corner and meet NSF requirements
- Rolled Rim Edge for additional strength
- Sink Bowls are 14" deep for greater capacity

CONSTRUCTION:

- All TIG welded
- Welded areas blended to match adjacent surfaces and to a satin finish.
- Gussets welded to a die-formed reinforced plate.

MATERIAL:

- 1 5/8" diameter stainless steel legs with 1" adjustable stainless steel bullet feet.
- Entire unit is 16 gauge 304 stainless steel.
- Gussets - stainless steel

MECHANICAL:

- Supply is 1/2" IPS hot & cold.
- Faucet holes on 8" centers.
- Faucets are not included (see accessories).
- Waste drains are 1 1/2" IPS S/S basket type, located in center of sink bowl, and are included.

MODEL #	Length L	Width W	Bowl Size A & B	Drbd. Length C	# of Drbds.	Drbd. Location	Wt
FC-3-1515	50"	20 1/2"		N/A	0	None	110 lbs.
FC-3-1515-15RorL	62 1/2"	20 1/2"	15"x15"	15"	1	Specify	120 lbs.
FC-3-1515-15RL	75"	20 1/2"		15"	2	R & L	120 lbs.
FC-3-1620	53"	26"		N/A	0	None	120 lbs.
FC-3-1620-18RorL	68 1/2"	26"	16"x20"	18"	1	Specify	135 lbs.
FC-3-1620-18RL	84"	26"		18"	2	R & L	150 lbs.
FC-3-1620-24RL	96"	26"		24"	2	R & L	205 lbs.
FC-3-1620-36RL	120"	26"		36"	2	R & L	240 lbs.
FC-3-1818	59"	24"		N/A	0	None	120 lbs.
FC-3-1818-18RorL	74 1/2"	24"		18"	1	Specify	128 lbs.
FC-3-1818-24RorL	80 1/2"	24"	18"x18"	24"	1	Specify	136 lbs.
FC-3-1818-18RL	90"	24"		18"	2	R & L	140 lbs.
FC-3-1818-24RL	102"	24"		24"	2	R & L	150 lbs.
FC-3-1824	59"	30"		N/A	0	None	135 lbs.
FC-3-1824-18RorL	74 1/2"	30"	18"x24"	18"	1	Specify	142 lbs.
FC-3-1824-24RorL	80 1/2"	30"		24"	1	Specify	150 lbs.
FC-3-1824-18RL	90"	30"		18"	2	R & L	265 lbs.
FC-3-1824-24RL	102"	30"		24"	2	R & L	300 lbs.
FC-3-2028-24RL	108"	34"	20"x28"	24"	2	R & L	315 lbs.
FC-3-2030-20RL	100"	36"	20"x30"	20"	2	R & L	315 lbs.
FC-3-2030-30RL	120"	36"		30"	2	R & L	370 lbs.
FC-3-2424	77"	30"		N/A	0	None	175 lbs.
FC-3-2424-18RorL	92.5"	30"	24"x24"	18"	1	Specify	310 lbs.
FC-3-2424-18RL	108"	30"		18"	2	R&L	330 lbs.
FC-3-2424-24RorL	98 1/2"	30"		24"	1	Specify	330 lbs.
FC-3-2424-24RL	120"	30"		24"	2	R & L	350 lbs.
FC-4-1818-18RL	108"	24"	18"x18"	18"	2	R & L	270 lbs.
FC-4-1824-18RL	108"	30"	18"x24"	18"	2	R & L	325 lbs.
FC-4-2424-24RL	144"	30"	24"x24"	24"	2	R & L	355 lbs.

* Requires Two Sets of Faucets



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

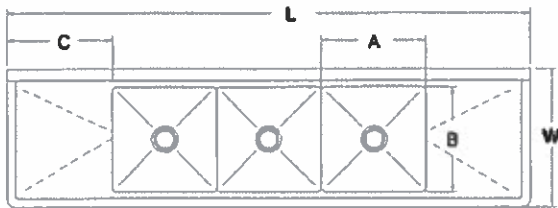
Email: smartfab@advancetabco.com or Fax: 631-586-2933

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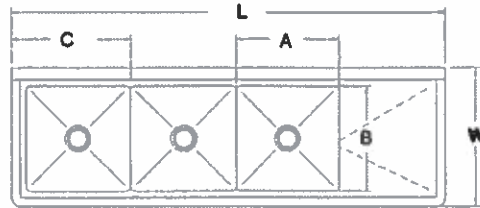
DIMENSIONS and SPECIFICATIONS

TOL Overall: $\pm .500"$
Interior: $\pm .250"$

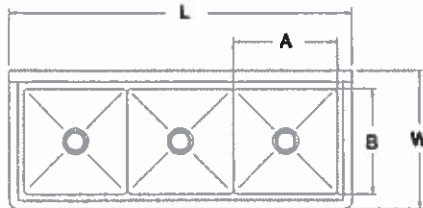
ALL DIMENSIONS ARE TYPICAL



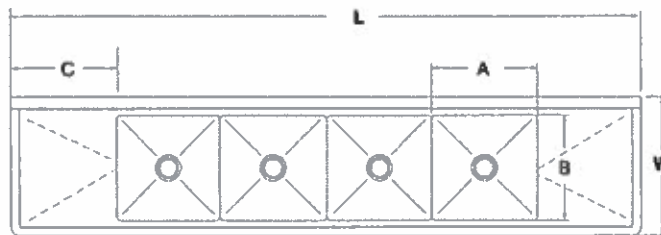
3 COMP - 2 DRBD



3 COMP - 1 DRBD



3 COMP

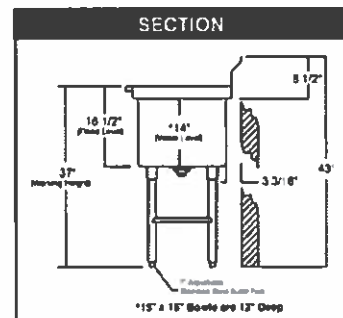
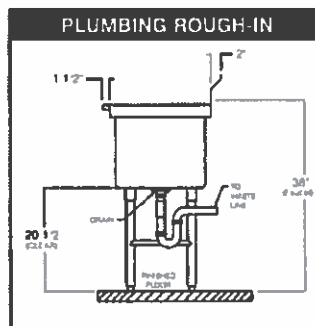


4 COMP - 2 DRBD

ACCESSORIES

	Model #	Qty
DRAINS		
FAUCETS		

NSF



ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

ICB Twin Tall Platinum Edn, 120/240V SST

35.0" x 22.0" x 20.0"
(88.9cm x 55.9cm x 50.8cm)



- 4.3" Color Touchscreen aides in customizing recipes, brewing options and control
- SmartWAVE sprayhead technology provides enhanced uniformity of extraction and lime scale reduction
- USB programming for uploading and downloading recipes and software updates, all in less than a minute
- Brews into 2.5 to 3.8L (84 to 128 oz) airpots and 3.8 to 5.7L (1 to 1.5 gallon) baseless Thermofresh servers
- Large 5.6 gallon (21.2L) tank provides back-to-back brewing capacity
- BUNN Infusion Series technology allows for multiple recipes from one footprint
- Energy-saver mode reduces tank temperature during idle periods
- Exclusive Peak Extraction™ Sprayhead is multi-directional with a 17-hole design to ensure ultimate uniformity of extraction
- Electronic funnel lock prevents removal of the brew funnel until drip- through is complete
- Brew counter keeps track of how many batches are brewed
- Pre-infusion and pulse brew for maximum flavor extraction. Cold brew lockout & digital temperature control further ensure top-notch brewing
- Hot water faucet (supplied for custom installation)

Agency:



Specifications

Product #: 53400.0101

Water Access: Plumbed

Interface: Wireless

Finish: Stainless

Funnel: Stainless Steel

Additional Features

Electrical & Capacity

Volts	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H ₂ O Temp.	Phase	# Wires plus Ground	Hertz
120/240	25	6000	Yes/	-	280	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	1.00

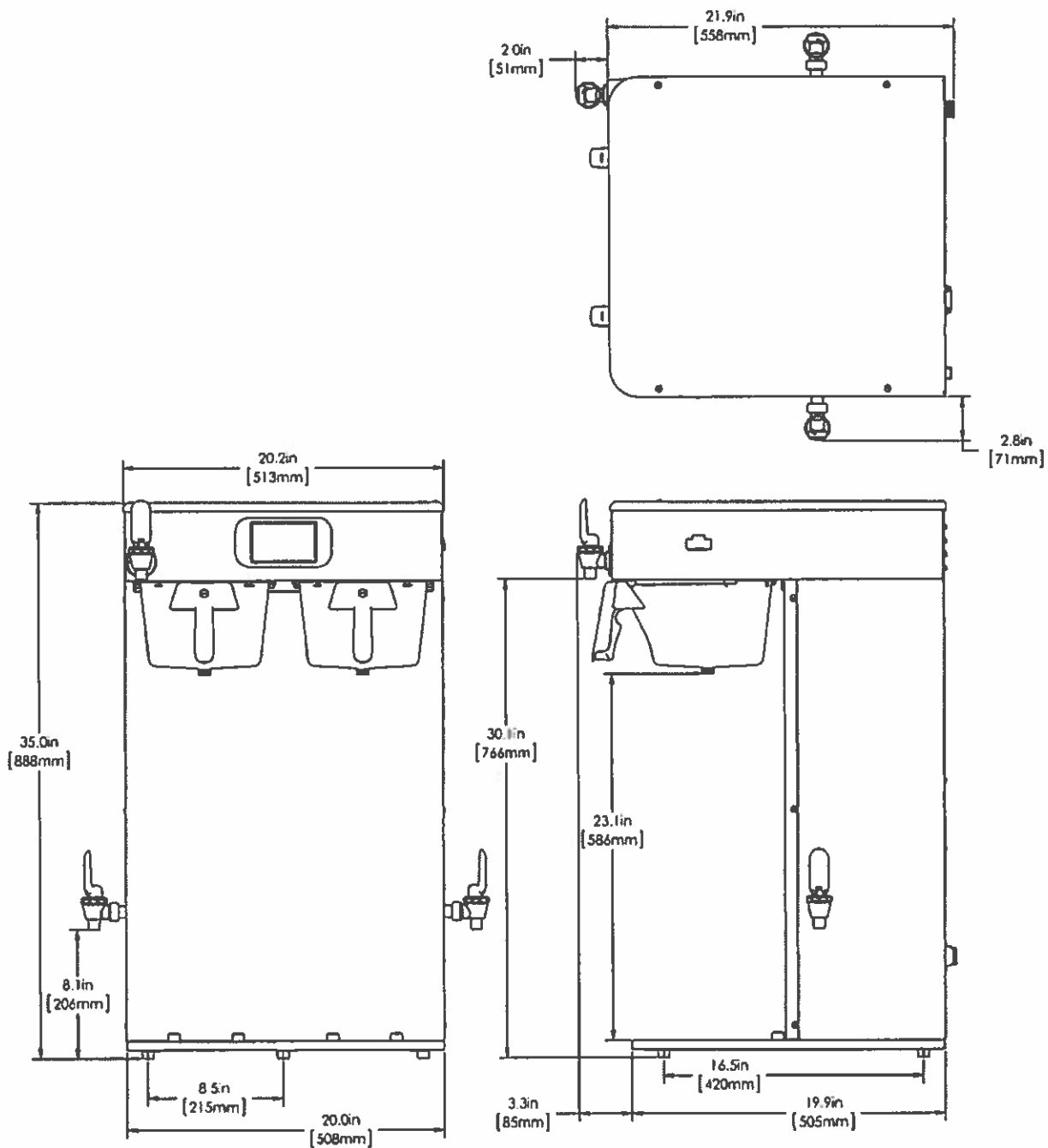
CAD Drawings

2D	Revit	KLC



BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com.

Created on:
01/24/2019



Unit				Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	20.0 in.	35.0 in	22.0 in.	-	-	-	89.000 lbs	-
Metric	50.8 cm	88.9 cm	55.9 cm	-	-	-	40.370 kgs	-



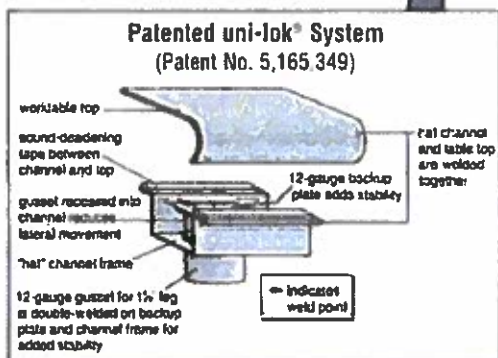
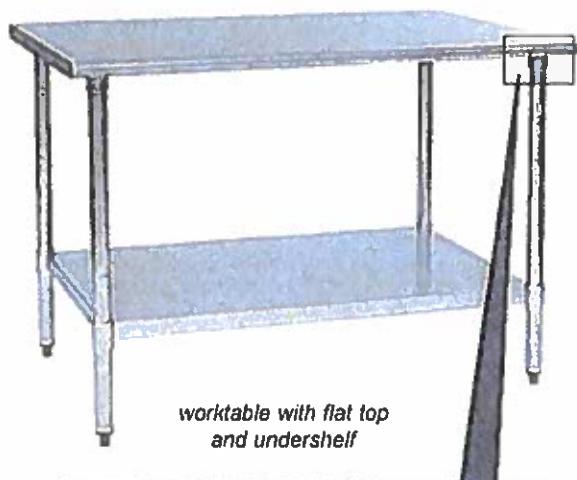
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Created on:
01/24/2019

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.



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

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 checked="" type="checkbox"/> T3096EB	<input type="checkbox"/> T3684EB
<input checked="" 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) |

Certifications / Approvals



AUTOQUOTES



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

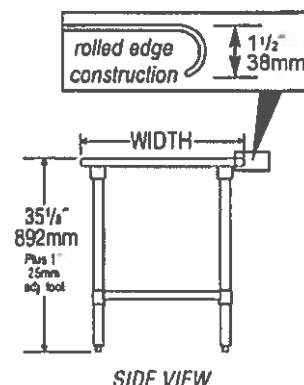
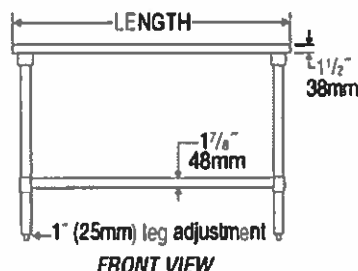
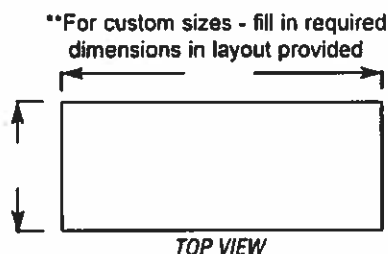
EG10.40B Rev. 06/15

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



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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Foodservice Division: Phone 800-441-8440

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

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Rev. 06/15

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Project Name: _____ AIA#: _____
 Model #: _____ Location: _____
 SIS#: _____ Item #: _____ Quantity: _____



Countertop Induction Range

Energy efficient cooking

No open flames, portable, light weight, and stores away easily.



Model
GIR18

4

Standard Features

- 1800W, 120V
- 7 power levels
- Touch pad controls and 4 digit LED display
- Digital timer
- Proper pan detection and automatic empty pan safety shut-off
- Temperature settings from 140°F-460°F
- Error code alert display
- Adjustable feet for leveling unit
- Attached 5 1/2-foot power cord and NEMA 5-15P plug
- Seamless stainless steel construction
- Durable ceramic cooktop
- Easy-to-clean controls and cooktop

Warranty

- One year parts and labor

Applications

- Omelets, eggs & bacon, seafood, poultry, burgers, delicate sauces, butter, chocolate, etc.

To select options see back



Approved by: _____ Date: _____

GLOBE FOOD EQUIPMENT COMPANY | Globe Countertop Induction Range | GIR18



Countertop Induction Range 1800W

GIR18**For Indoor Use Only**

SPECIFICATIONS

- Seamless stainless steel construction
- Touch pad controls and 4 digit LED display
- Digital timer
- Proper pan detection and automatic empty pan safety shut-off

- Temperature settings from 140°F-480°F
- Error code alert display
- Adjustable foot for leveling unit
- Attached 5½ foot power cord and plug

Model	Power Levels	Temp Settings	Cooking Surface	Electric	AMPs	Wattage	NEMA Plug Type
GIR18	7	140°F-480°F	4.75" to 10.25"	120V/60Hz	15	1800 W	5-15P (U.S.)

IMPORTANT: PERSONS WITH PACEMAKERS

Persons with pacemakers should stay at least 3 feet away from the induction range.

When using the Induction range with the general public, a pacemaker notice should be posted near the equipment in use.

STANDARD EQUIPMENT:

Auto pan detection: Range detects if proper cookware/pan is placed on cooktop.

Automatic shut-off: Automatically shuts off when timer runs to "0".

Over-heat protection: Unit senses when the pan overheats and when the electrical components overheat; the unit then shuts off.

Digital timer: Set timer from 0-180 minutes.

Bright LED display: Bright 4 digit LED display for easy viewing.

Suitable Pans:
Steel or cast iron, enameled cast iron, stainless steel and aluminum if marked "suitable for induction cooking", flat-bottom pans/pots with diameter of 12 to 26 cm or 4.75" to 10.25".

DIMENSIONS & SHIPPING INFORMATION

Carton reinforced for shipping. The weight and dimensions of reinforced carton are listed below and may vary from shipment to shipment.

Model	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
GIR18	16.75" L x 13" W x 4" H (42.54 cm x 33 cm x 10.16 cm)	12.48 lbs. (5.65 kg)	19" L x 15.25" W x 6" H (48.26 cm x 38.73 cm x 15.2 cm)	15 lbs. (6.8 kg)

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com



Item # _____
Job _____

5

Metro C5 1 Series Non-Insulated Heated Holding and Proofing Cabinets

- **Control:** Three holding modules are available. All feature an easy-to-read digital thermometer, recessed control dials, a master on/off switch, and power indicator lights.
- **Combination Module:** At the flip of a switch change from heated holding mode to proofing mode. Individual analog controls for temperature and humidity levels.
- **Holding Module:** For heated holding applications. Analog temperature control and a passive humidity generation system.
- **Proofing Module:** For proofing applications only. Individual analog controls for temperature and humidity levels.
- **Performance:** All modules provide fast heat-up and recovery through a thermostatically controlled, forced air heating system.
- **Sizes:** C5 1 Series cabinets are available in Full Height (69 $\frac{3}{4}$ ", 1772mm), $\frac{3}{4}$ Height (57 $\frac{3}{4}$ ", 1467mm), and $\frac{1}{2}$ Height (42 $\frac{3}{4}$ ", 1086mm) sizes.
- **Doors:** Clear polycarbonate doors provide visibility of the contents of the cabinet without the heat loss associated with opening the door.
- **Capacity:** Three slide styles provide maximum holding capacity.
 - **Universal:** Adjustable wire slides, with SiteSelect™, hold 18"x26" sheet, 12"x20" steam table, 2/1 or 1/1 GN pans, and adjust on 1 $\frac{1}{2}$ " (38mm) increments.
 - **Lip Load:** Fixed aluminum extrusions hold 18"x26" sheet pans on 1 $\frac{1}{2}$ " (38mm) increments.
 - **Fixed Wire:** Fixed slides hold 18"x26" sheet, 12"x20" steam table, 2/1 GN, or 1/1 GN pans on 3" (76mm) increments.
- **Removable Module:** All modules are removable, without tools, for easy cleaning of the cabinet interior. Future module upgrades or changes can occur without cabinet body replacement.
- **Reliability:** Reliability and durability are designed into every C5. High quality components provide a long life of worry-free use.



Full Height
Fixed Slides
Holding Module



$\frac{1}{2}$ Height
Fixed Slides
Combination Module



$\frac{3}{4}$ Height
Fixed Slides
Combination Module



1 Series Removable Control Modules

- **Holding Module:** Hot holding at higher temperatures without moisture control.
- **Proofing Module:** Proofing at lower temperatures. Heat and moisture control for proofing applications
- **Combination Module:** Hot holding and proofing. Moisture control at lower temperatures (proofing)



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



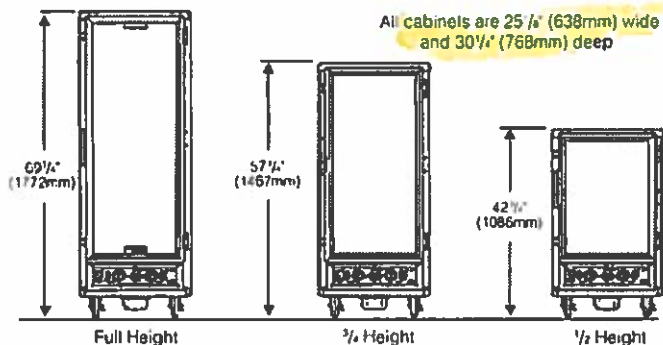
C5 1 Series Non-Insulated Heated Holding and Proofing Cabinets

13.91



C5 1 Series Non-Insulated Heated Holding and Proofing Cabinets

Specifications



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

Electrical and Performance:

- Combination Module:** 2000 Watt, 120 Volts, 60 Hz., single phase, 16.7 Amps. 80°F to 190°F operating temperature range. 95% RH at 95°F. NEMA 5-20P plug.
- Holding Module:** 2000 Watt, 120 Volts, 60 Hz., single phase, 16.7 Amps. 80°F to 190°F operating temperature range. NEMA 5-20P plug.
- Proofing Module:** 1440 Watt, 120 Volts, 60 Hz., single phase, 12 Amps. 80°F to 120°F operating temperature range. 95% RH at 95°F. NEMA 5-15P plug.

Slide Capacities:

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

*Maximum number of slide pairs @ 1 1/2" spacing. Additional slide pairs ordered separately.

**Capacity based on standard number of slides provided.

Cabinet Height 9 = Full Height 7 = 3/4 Height 6 = 1/2 Height	Module Type C = Combination H = Heated Holding P = Proofing	Slide Type U = Universal Wire 4 = Fixed Wire L = Lip Load Aluminum
-----------------------------------------------------------------------	----------------------------------------------------------------------	-----------------------------------------------------------------------------

C519-CFC-U



For Combination and Holding Module Cabinets (120V, 16A, 60Hz, 2000W)

Door Style

FC = Full Length Clear



For Proofing Module Cabinets (120V, 12A, 60Hz, 1440W)

Export Model Number Description

C519-CXFC-U



Add "X" for Export Cabinets

For Combination and Holding Modules (220-240V, 7.6-8.3A, 50/60Hz, 1681-2000W)

For Proofing Modules (220-240V, 5.5-6A, 50/60Hz, 1210-1440W)

Models with Accessories or Options

C5119-CFC-UA

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

Options/Accessories

- Small Item Shelf (C5-SHELF-S)
- Stainless Steel Legs (C5-SSLEGS)
- Universal Side Pair, Chrome (C5-USLSIDEPR-C)
- 6" Casters (C5-6CASTER)
- Rear Rigid Casters (C5-SRDGCSTR)
- Travel Latch (C5-TRVL)
- Flush Door Latch (C5-LATCHFLUSH-1)
- Rear Push Handle (C5-RHANDLE)
- Perimeter Bumper (C5-PERMBUMP-1)
- Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
- Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
- Factory Left-Hand Hinging (DD3768)
- Stainless Steel Universal Slides (please call)

Metro Heated cabinets are for hot food holding applications only.

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



InterMetro Industries Corporation

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

FOR PRODUCT INFORMATION/CUSTOMER SERVICE:

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

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

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L03-269
Rev 05/12
Printed in U.S.A.

JET-TECH

model F-180P

High-temp undercounter dishwasher

6

- Built-in booster for superior sanitation
- Fully automatic program with wash phase at 150°F (65°C.) and final rinse phase at 185°F. (85°C.)
- Capacity: 24 racks per hour
- Sanitary labyrinth door eliminates need for gasket
- Stainless steel wash and rinse arms
- Built-in rinse-additive and detergent pump for sparkling results
- Built-in automatic drain pump for ease of installation

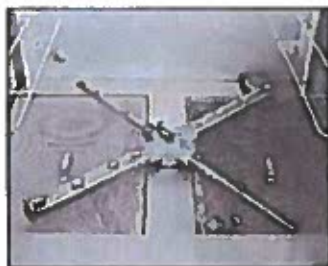
TECHNICAL FEATURES

- Rack capacity: 19.75" x 19.75" (500 mm x 500 mm)
- Complete cycle: 160 seconds (145 sec. wash and 15 sec. rinse)
- Wash tank capacity: 7.25 U.S. gallons (26 liters)
- Wash tank element: 2800 Watts
- Wash temperature: 150°F. (65°C.)
- Booster capacity: 2.20 U.S. gallons (8 liters)
- Booster element: 4000 Watts
- Booster (water) temperature: 185°F. - 194°F. (85°C. - 90°C.)
- Power supply: 208-240/60/1 22.3 Amps
- Motor-pump: 0.75 H.P. with thermal overload protection
- Maximum power rating: 4550 Watts
- Water consumption per cycle: 0.79 U.S. gallon (3 liters)
- Water consumption/hr: 25.9 U.S. Gallons / 98.0 Liters maximum
- Water supply: 1/2" hot water supply 140°F/60°C
- Flow pressure: 25 p.s.i. (dynamic) (PRV may be required)
- Water inlet connection: 3/4" male hose connector (hose included)
- Drain connection: 1" ID (25.4mm) max. height 36"/915mm (hose included)
- Shipping weight: 165 lbs. (75 kg.)



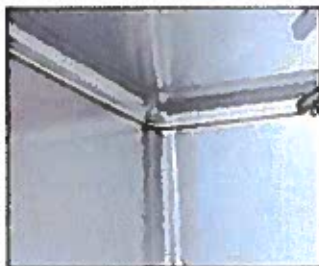
Model F-180P

High-temp undercounter dishwasher



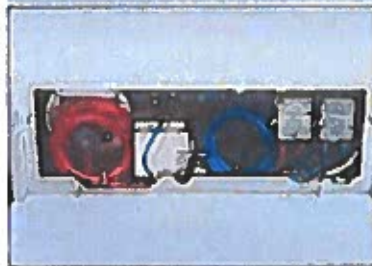
INNER WASH TANK

Stainless steel wash and rinse wrens are interchangeable and easily removed for cleaning.



COVERED CORNERS

Deep drawn inner wash chamber provides for maximum sanitation.



EASY ACCESS

Removable front panel provides easy access for service.



HYDRAULIC PISTON

Enables a slow release of the door.

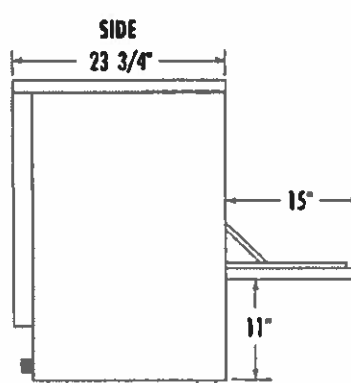
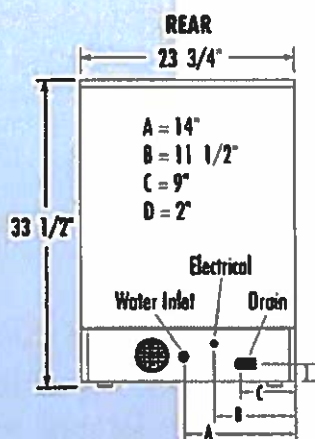
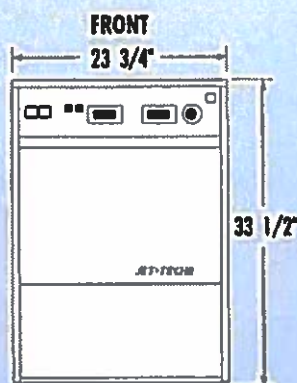
CONSTRUCTION FEATURES

- Body, external housing, wash tank, and all chassis components in brushed stainless steel AISI 304 18/10
- Noise 58 dBA due to utilization of double-wall insulated panels
- Deep drawn inner wash chamber provide for maximum sanitation
- Upper and lower wash and rinse revolving arms constructed of stainless steel; easy to remove and clean without the need for tools
- Integrated AISI 18/10 stainless steel booster with insulated lining
- Safety micro-switch on the door to interrupt wash pump action
- Independently-operated heating elements alternating between booster and wash tank
- Alternating heating elements reducing maximum absorption thereby reducing energy costs
- Built for free standing installation with side and top panels of double-walled construction for low heat and noise emissions
- Standard insulated top and side panels
- Automatic fill and water level regulation of the wash tank
- Wash pump protected with filter plus additional shield for tank element

- Entire wash tank area protected with perforated stainless steel scrap filters to facilitate maintenance
- Door-opening with overall clearance of 12.5" (32 cm)
- Slide out integrated front control panel provides easy access for service
- Individual analog thermometer gauges displaying wash and rinse temperatures
- Thermostatic control of wash and rinse temperatures ensure optimum results
- Standard equipment includes:
One open combination rack and one peg dish rack
19.75" x 19.75" (500 mm x 500 mm)

OPTIONAL ACCESSORIES

- Pressure reducing valve (PRV) kit
- Stainless steel stand (12" high)



MVP GROUP CORPORATION

HEAD OFFICE: 5659 Royalmount Ave., Montreal, QC, Canada H4P 2P9
TEL: (514) 737-9701 • TOLL FREE: (888) 275-4538 • FAX: (514) 342-3854 • TOLL FREE FAX: (877) 453-8832
www.mvpgroupcorp.com • e-mail: sales@mvpgroupcorp.com

In line with our continuing policy on research and product development, we reserve the right to alter specifications and prices without notice.



KM-901M_J(3)

MODULAR CRESCENT CUBER



KM-901M_J(3)
02/19/18
Item # 13213

W x D x H
30" x 27 3/4" x 32 1/2"

Shipping Dimensions
33 1/4" x 33 1/2" x 38 1/2"

KM Edge
DESIGN

KM-901MAJ
Air-Cooled

Shown on optional bin B-500

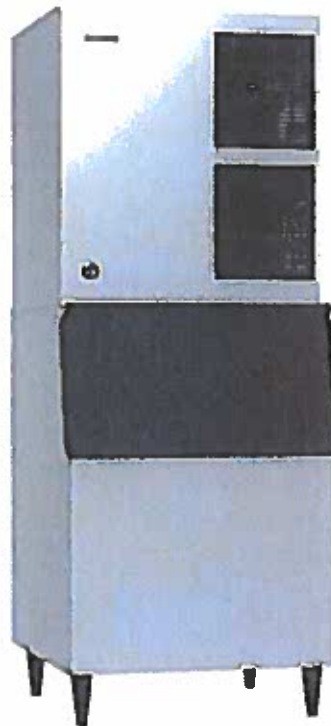
KM-901MWJ
Water-Cooled

KM-901MRJ

Remote Air-Cooled 1 Phase

KM-901MRJ3

Remote Air-Cooled 3 Phase



Item #: _____
Project: _____
Qty: _____
AIAN: _____

Features

- Individual crescent cube
- Stainless steel evaporator
- CycleSaver™ design

- Up to 950 lbs. of ice production per 24 hours
- Mount two units, side-by-side, in only 60" of floor space for double the amount of ice production
- Durable stainless steel exterior
- Protected by H-GUARD Plus Antimicrobial Agent
- EverCheck™ alert system
- Removable air filters (Air-cooled model only)
- R-404A Refrigerant

Available on Bins:

B-250PF B-700PF/SF B-900PF/SF B-1300SS B-1650SS*
B-500PF/SF B-800PF/SF B-1150SS B-1500SS*

Top kit may be required. See Bin Spec Sheets. *Two unit application only

Warranty:

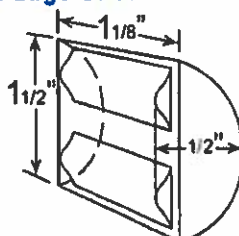
3 Year Parts & Labor on entire machine. 5 Year Parts & Labor on Evaporator
5 Year Parts on Compressor; air-cooled condenser coil
Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Condenser	Model	ICE PRODUCTION		WATER USAGE			ELECTRICAL						
		Air / Water Temp Lbs. per 24 hours 70°/55°F 90°/70°F		Potable Gal. per 100 lbs. 90°/70°F	Condenser Gal. per 100 lbs. 90°/70°F	kWh Used per 100 lbs. 90°/70°F	Max. Fuse Size or HACR Circuit Breaker	Amperage	Voltage	Circuit Wires (including ground)	Real Rejection BTU/hr.	Refrigerant Charge Amount	Net / Ship Weight (lbs.)
1 Phase	Air KM-901MAJ	905	753	22.0	N/A	5.0	20A	13A	208-230/60/1	3	13,000	3 lb. 4.9 oz.	228 / 260
	Water KM-901MWJ	950	870	16.0	113	3.6	20A	10A	208-230/60/1	3	12,700	1 lb. 14 oz.	218 / 250
	Remote KM-901MRJ	904	853	16.0	N/A	4.5	20A	12A	208-230/60/1	3	12,500	7 lb. 15 oz. 12 lb. 5.5 oz.*	218 / 250
3 Phase	Remote KM-901MRJ3	927	830	15.0	N/A	4.4	20A	7.1A	208-230/60/3	4	12,000	7 lb. 15 oz. 12 lb. 5.5 oz.*	240 / 250

* (with condenser)

Power cord not included

KM Edge Cube Dimensions*



* approximate size in inches. Image not to scale

Operating Limits

- Ambient Temp Range 45 - 100°F
- Water Temp Range 45 - 90°F
- Water Pressure 10 - 113 PSIG
- Voltage Range 187-253V

Service

- Panels easily removed and all components accessible for service.
- Allow 12" (30 cm) clearance at rear, sides, and top for proper air circulation and ease of maintenance and/or service should they be required

Plumbing

- Ice maker Water Supply Line: Min. 1/4" Nominal ID Copper Water Tubing or Equivalent
- Ice maker Drain Line: Min. 3/4" Nominal ID Hard Pipe or Equivalent Water-Cooled Model (Lines Must Be Independent of Ice maker)
- Condenser Water Supply Line: Min. 1/4" Nominal ID Copper Water Tubing or Equivalent
- Condenser Drain/Return Line: Min. 1/4" Nominal ID Hard Pipe (open drain system) or Copper Water Tubing (closed loop system) or Equivalent

Water Filter

Please refer to water filter spec sheet for recommended configurations.

Hoshizaki reserves the right to change specifications without notice.



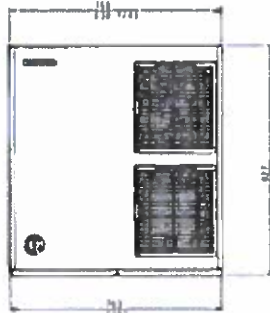
KM-901M_J(3)

MODULAR CRESCENT CUBER

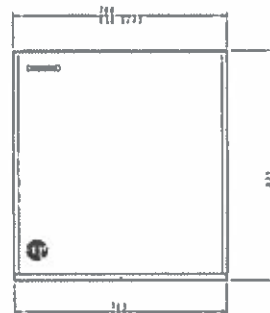


KM-901M_J(3)
02/19/18
Item # 13213

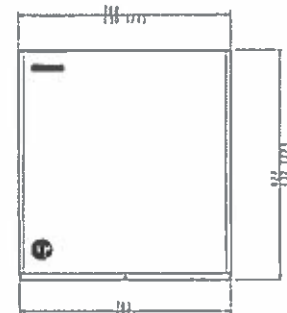
FRONT VIEW



AIR-COOLED



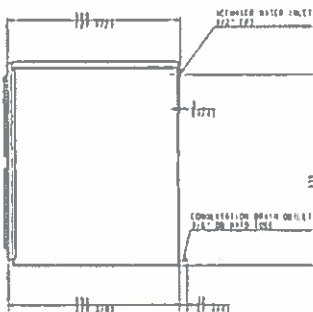
WATER-COOLED



REMOTE AIR-COOLED

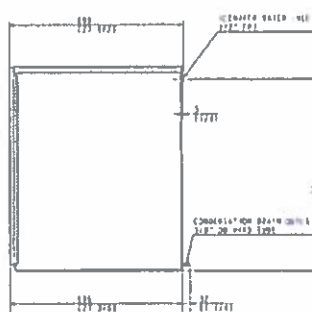
SIDE VIEW

Front →



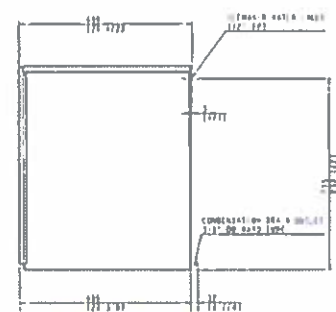
AIR-COOLED

Front →



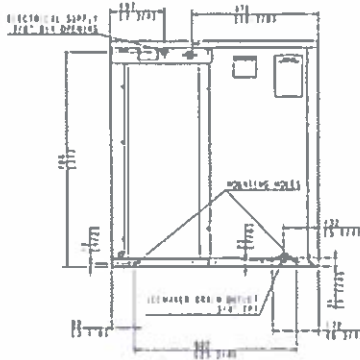
WATER-COOLED

Front →

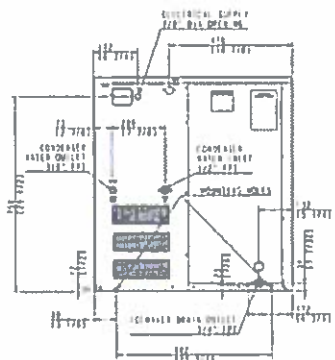


REMOTE AIR-COOLED

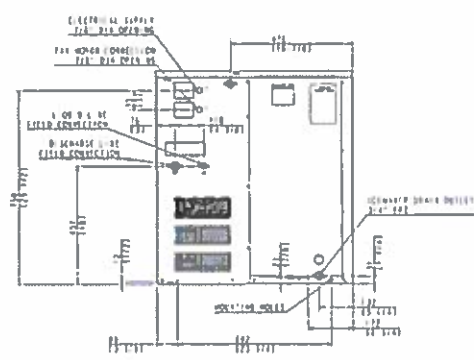
REAR VIEW



AIR-COOLED



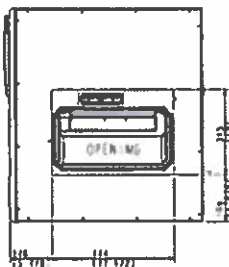
WATER-COOLED



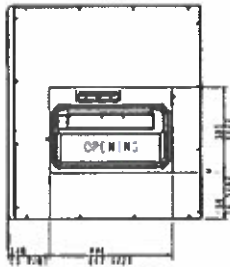
REMOTE AIR-COOLED

BOTTOM VIEW

Front →



AIR-COOLED



WATER-COOLED
REMOTE AIR-COOLED

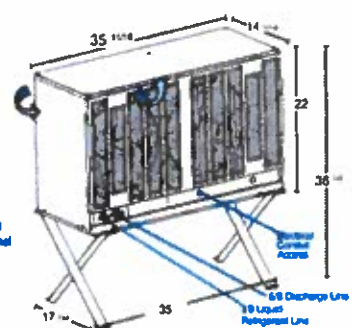
Pre-Charged Tubing Kit
(Sold Separately)
20' R404-2000-2
35' R404-2000-2
55' R404-2000-2



Voltage supply for the URC
Remote Condenser is supplied
from the Ice Maker. No additional
circuit is required.

URC-14F Remote Condenser (Sold Separately)
(W x D x H) 35 1/2\"/>

For Use with KM-901MRJ(3)



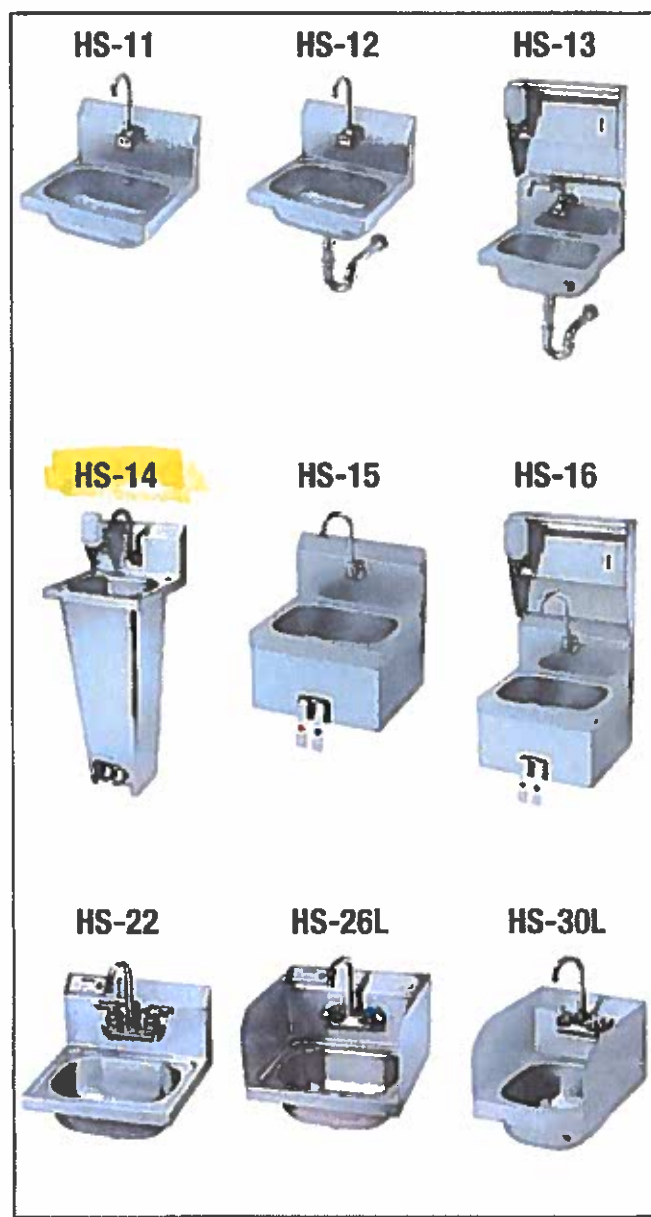


HAND SINKS

WALL MOUNT HAND SINKS

MODEL: _____ PROJECT: _____ ITEM #: _____ QTY: _____

PRODUCT IMAGES



STANDARD FEATURES

- **Fabrication**
20 gauge stainless steel. All seams tig welded and polished
- **Bowl**
Deep drawn with stamped rim to prevent spillage
- **Wall Mounting Bracket**
Offset design for added strength
- **Faucet**
4" on center wall mount faucet included on HS-22, HS-26 & HS-30
- **Electronic Faucet (HS-11, HS-12, HS-13)**
Solid brass heavy-duty faucet. Operates on 6V battery with 1-3 year battery life based on usage. Built-in low battery indicator light. Infrared sensor in front turns water on and off. Sealed waterproof construction. 30 second time-out and 2 second closing delay
- **Drain**
Stainless Steel
- **Drain with Overflow**
Stainless Steel with plastic overflow tube and inlet
- **Plumbing**
1/2" IPS hot and cold water. 1 1/2" IPS drain outlet. Install at 36" working height. 1/2" faucet supply 12" from floor. 1 1/2" drain line 23 1/4" from floor
- **Low Lead Compliance**
Low Lead Compliant faucet options are available to meet California AB-1953 and Vermont S152 standards

OPTIONAL ACCESSORIES

- **H-100** Chrome Plated 1 1/2" IPS P-Trap
- **H-101** Deck Mount Soap Dispenser
- **H-102** Upgrade: Low Lead Wrist Handle Faucet
- **H-103** Wrist Handle Kit
- **H-104** Wall Mount Soap Dispenser
- **H-105** Wall Mount Towel Dispenser
- **H-106** One Side Splash (Specify Side)
- **H-107** Two Side Splashes
- **H-108** Stainless Steel Skirt
- **H-109** Upgrade: Low Lead Royal Series Faucet
- **H-110** Side Support Brackets
- **H-111** Soap & Towel Dispenser
- **H-200** Upgrade: Low Lead Commercial Series Faucet



APPROVED BY:

CERTIFICATIONS:

Due to our commitment to continued product improvement, specifications are subject to change without notice

Printed In the USA

Krowne Metal Corporation

100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129

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Rev. 9/2013
No. 2.2



HAND SINKS

WALL MOUNT HAND SINKS

MODEL: _____ PROJECT: _____ ITEM #: _____ QTY: _____

WALL MOUNT HAND SINKS

<p>HS-11</p> <p>14 lbs.</p> <p>Electronic Faucet</p>	<p>HS-12</p> <p>15 lbs.</p> <p>Electronic Faucet</p>	<p>HS-13</p> <p>30 lbs.</p> <p>Electronic Faucet</p>
<p>HS-14</p> <p>90 lbs.</p> <p>Foot Pedal Faucet</p>	<p>HS-15</p> <p>26 lbs.</p> <p>Knee Valve Faucet</p>	<p>HS-16</p> <p>36 lbs.</p> <p>Knee Valve Faucet</p>
<p>HS-22</p> <p>14 lbs.</p>	<p>HS-26L</p> <p>15 lbs.</p>	<p>HS-30L</p> <p>12 lbs.</p>



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Krowne Metal Corporation

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Rev. 9/2013

No 2.2



TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400
Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA #

SIS #

Model:

TS-72-HC

TS Series:

Reach-In Solid Swing Door Stainless Steel Refrigerator with Hydrocarbon Refrigerant

TS-72-HC

- ▶ True's TS series is the choice for the exclusive stainless steel commercial application.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ 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.
- ▶ Stainless steel interior and exterior front, sides and doors. The very finest stainless with higher tensile strength for fewer dents and scratches. Matching aluminum back.
- ▶ Adjustable, heavy duty PVC coated gray shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.

Bottom mounted units feature:

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
TS-72-HC	3	9	78 1/8 1985	29 1/2 750	78 3/4 1991	3/4 N/A	115/60/1 N/A	6.9 N/A	5-15P	9 2.74	TBD TBD

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.



natural
refrigerant

APPROVALS:

AVAILABLE AT:

6/18-A

Printed in U.S.A.

Model:

TS-72-HC

TS Series:

Reach-In Solid Swing Door Stainless Steel Refrigerator with Hydrocarbon Refrigerant

true.

STANDARD FEATURES

DESIGN

- True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly 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.
- 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.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - Stainless steel door, front and sides. Corrosion resistant GalFan coated steel back.

- Interior - Stainless steel liner and floor.
- Insulation - entire cabinet structure and solid doors are 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.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Stainless steel exterior and liners. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Nine (9) adjustable, heavy duty PVC coated gray wire shelves 24 1/4" L x 22 3/4" D (613 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

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

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Exterior solar, digital temperature display.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

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



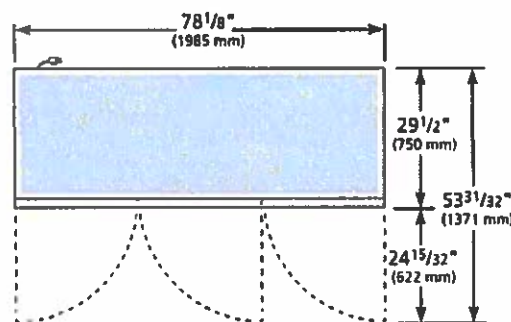
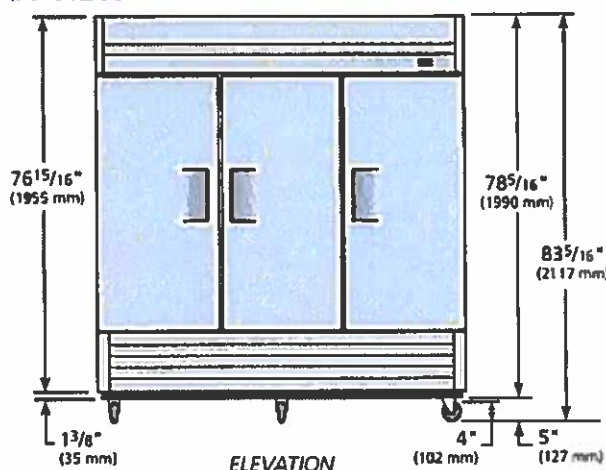
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

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

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
TS-72-HC	TFEV01E	TFEV01S	TFEV01P	TFEV013	

TRUE MANUFACTURING CO., INC.

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com