

SECTION 114000 - FOODSERVICE EQUIPMENT

PART 1 - GENERAL

1.1 SUMMARY

A. Section Includes:

1. Self-contained refrigeration equipment.
2. Powered food preparation equipment.
3. Ware washing equipment.

B. Related Requirements:

1. Section 224000 "Plumbing Fixtures" for requirements related to installation of foodservice equipment sinks.

1.2 COORDINATION

- A. Coordinate foodservice equipment layout and installation with other work, including layout and installation of lighting fixtures, convenience outlets, etc.
- B. Coordinate locations and requirements of utility service connections.
- C. Coordinate sizes, locations, and requirements of the following:
1. Floor areas with positive slopes to drains.
 2. Floor sinks and drains serving foodservice equipment.

1.3 ACTION SUBMITTALS

A. Product Data

1. Self-contained refrigeration equipment.
2. Powered food preparation equipment.
3. Ware washing equipment.

B. Include the following:

1. Manufacturer's model number.
2. Accessories and components that will be included for Project.
3. Clearance requirements for access and maintenance.
4. Utility service connections for water, drainage, power, and fuel; include roughing-in dimensions.

1.4 INFORMATIONAL SUBMITTALS

- A. Coordination Drawings: For foodservice facilities.
 - 1. Indicate locations of foodservice equipment and connections to utilities.
 - 2. Key equipment using same designations as indicated on Drawings.
 - 3. Include plans and elevations; clearance requirements for equipment access and maintenance; details of equipment supports; and utility service characteristics.
- B. Sample Warranty: For special warranty.

1.5 CLOSEOUT SUBMITTALS

- A. Operation and Maintenance Data: For foodservice equipment to include in emergency, operation, and maintenance manuals.
 - 1. In addition to items specified in Section 017823 "Operation and Maintenance Data," include the following:
 - a. Product Schedule: For each foodservice equipment item, include the following:
 - 1) Designation indicated on Drawings.
 - 2) Manufacturer's name and model number.
 - 3) List of factory-authorized service agencies including addresses and telephone numbers.

1.6 FIELD CONDITIONS

- A. Field Measurements: Verify actual dimensions of construction contiguous with foodservice equipment by field measurements. Indicate measurements on Coordination Drawings.

1.7 WARRANTY

- A. Refrigeration Compressor Warranty: Manufacturer agrees to repair or replace compressors that fail in materials or workmanship within specified warranty period.
 - 1. Failure includes, but is not limited to, inability to maintain set temperature.
 - 2. Warranty Period: Five years from date of Substantial Completion.

PART 2 - PRODUCTS

2.1 PERFORMANCE REQUIREMENTS

- A. NSF Standards: Provide equipment that bears NSF Certification Mark or UL Classification Mark certifying compliance with applicable NSF standards.

- B. UL Certification: Provide electric and fuel-burning equipment and components that are evaluated by UL for fire, electric shock, and casualty hazards according to applicable safety standards, and that are UL certified for compliance and labeled for intended use.
- C. Regulatory Requirements: Install equipment to comply with the following:
 - 1. NFPA 70, "National Electrical Code."

2.2 FOODSERVICE EQUIPMENT

- A. Foodservice equipment schedule is located on Drawing Sheet A-901. Basis of Design foodservice equipment specifications are attached after the end of this Section.

2.3 MISCELLANEOUS MATERIALS

- A. Installation Accessories, General: NSF certified for end-use application indicated.
- B. Elastomeric Joint Sealant: ASTM C920; silicone. Type S (single component), Grade NS (nonsag), Class 25, Use NT (nontraffic) related to exposure, and Use M, G, A, or O as applicable to joint substrates indicated.
 - 1. Public Health and Safety Requirements:
 - a. Sealant is certified for compliance with NSF standards for end-use application indicated.
 - b. Washed and cured sealant complies with the FDA's regulations for use in areas that come in contact with food.
 - 2. Cylindrical Sealant Backing: ASTM C1330, Type C, closed-cell polyethylene, in diameter greater than joint width.

2.4 FINISHES

- A. Stainless Steel Finishes:
 - 1. Surface Preparation: Remove tool and die marks and stretch lines, or blend into finish.
 - 2. Polished Finishes: Grind and polish surfaces to produce uniform finish, free of cross scratches.
 - a. Run grain of directional finishes with long dimension of each piece.
 - b. When polishing is completed, passivate and rinse surfaces. Remove embedded foreign matter and leave surfaces chemically clean.

PART 3 - EXECUTION

3.1 INSTALLATION

- A. Install foodservice equipment level and plumb, according to manufacturer's written instructions.
 - 1. Connect equipment to utilities.
 - 2. Provide cutouts in equipment, neatly formed, where required to run service lines through equipment to make final connections.
- B. Install equipment with access and maintenance clearances that comply with manufacturer's written installation instructions and with requirements of authorities having jurisdiction.
- C. Install joint sealant in joints between equipment and abutting surfaces with continuous joint backing unless otherwise indicated. Produce airtight, watertight, vermin-proof, sanitary joints.

3.2 CLEANING AND PROTECTING

- A. After completing installation of equipment, repair damaged finishes.
- B. Clean and adjust equipment as required to produce ready-for-use condition.
- C. Protect equipment from damage during remainder of the construction period.

END OF SECTION 114000



Project:
SSA Maryland Zoo Round
Kiosk

From:
F.G. Schaefer Company
David Scott, CFSP
2145 Florence Ave.
P.O. Box 6505
Cincinnati, OH 45206-2052
513-861-5550
(513)861-5550 (Contact)

To:



Submittal Sheet

02/27/2025

ITEM# 1 - HAND SINK (1 EA REQ'D)

Advance Tabco 7-PS-68

Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, with heavy duty splash mounted gooseneck faucet with wrist blades, basket drain, wall bracket, NSF, cCSAus

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"

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 4" OC, splash mount



STAINLESS STEEL STANDARD HAND SINKS

Conforms To NSF 61/9 Lead Free Requirements



SPLASH MOUNTED FAUCETS



7-PS-60



Wrist Handles



7-PS-68



7-PS-50



7-PS-54



7-PS-67

DECK MOUNTED FAUCET



7-PS-20



7-PS-20-NF
Faucet omitted

SINGLE HOLE PUNCH

Faucet omitted



7-PS-71

DOUBLE HOLE PUNCH

Faucet omitted



7-PS-70

LARGE SINK BOWLS

Features
Large Size
Sink Bowl
16" x 20" x 8"



7-PS-45

Features
Large Size
Sink Bowl
16" x 14" x 8"



7-PS-49

Item #: _____ Qty #: _____

Model #: _____

Project #: _____

FEATURES:

One piece **Deep Drawn** sink bowl design.

Sink bowl size is 10" x 14" x 5".

7-PS-45 sink bowl size is 16" x 20" x 8".

7-PS-49 sink bowl size is 16" x 14" x 8".

All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

Stainless steel 3 1/2" basket drain with 1-1/2" IPS.

Additional Features:

7-PS-20 K-22 4" O.C. deck mounted centerset faucet.

7-PS-20-NF Deck mounted faucet omitted. Two 4" O.C. holes.

7-PS-45 K-59 4" O.C. splash mounted faucet and 2 Stainless Steel Support Brackets. (Hardware Included).

7-PS-49 K-59 4" O.C. splash mounted faucet and 2 Stainless Steel Support Brackets. (Hardware Included).

7-PS-50 K-59 4" O.C. splash mounted gooseneck faucet. Lever operated drain and built-in overflow with plastic overflow tube and spring clamps. 1-1/2" P-Trap.

7-PS-54 K-59 4" O.C. splash mounted gooseneck faucet. 1-1/2" P-Trap.

7-PS-60 K-59 4" O.C. splash mounted gooseneck faucet.

7-PS-67 K-59 4" O.C. splash mounted gooseneck faucet and lever operated drain.

7-PS-68 K-59 4" O.C. splash mounted gooseneck faucet with Wrist Handles.

7-PS-70 Splash mounted faucet omitted. Two 4" O.C. holes.

7-PS-71 Splash mounted faucet omitted. Single center hole.

CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Die formed Countertop Edge with a No-Drip offset.

One sheet of stainless steel - No Seams.

MATERIAL:

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is Galvanized and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:

Faucet supply is 1/2" IPS male thread hot and cold.

Faucet Flow Rate: 1.0 GPM/3.8 LPM aerator. 60 PSI.

WARNING:

Equipment that includes a faucet may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit www.p65warnings.ca.gov.



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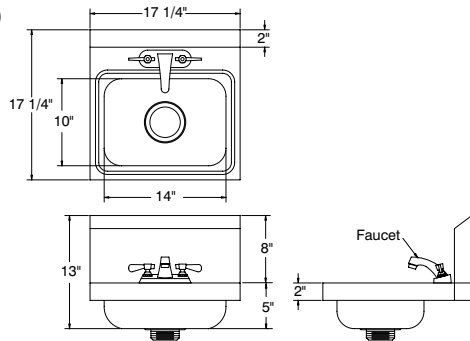
DIMENSIONS and SPECIFICATIONS

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

FITTINGS SUPPLIED AS SHOWN

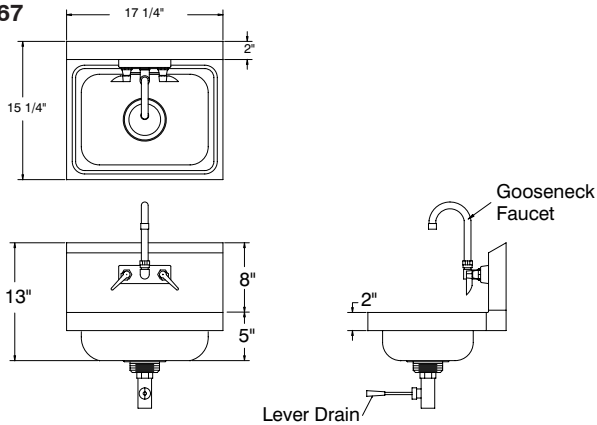
ALL DIMENSIONS ARE TYPICAL

7-PS-20



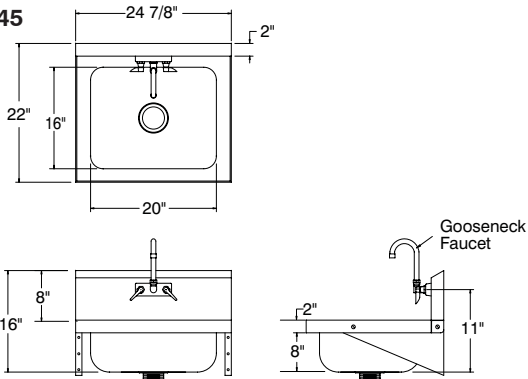
15 lbs.

7-PS-67



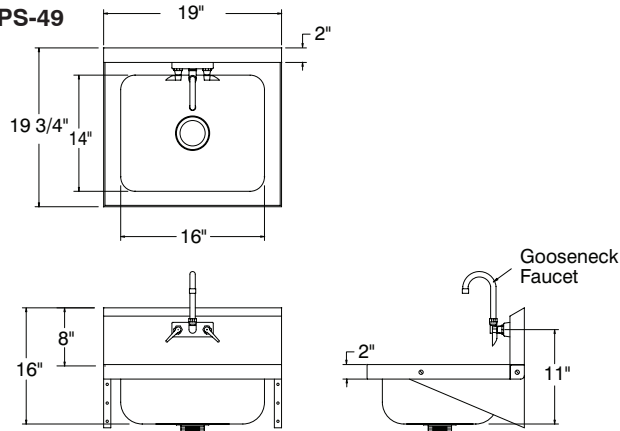
15 lbs.

7-PS-45



31 lbs.

7-PS-49



31 lbs.

TOP VIEW FOR:

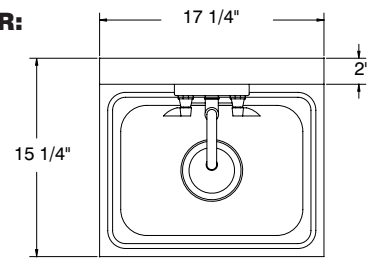
7-PS-50

7-PS-54

7-PS-60

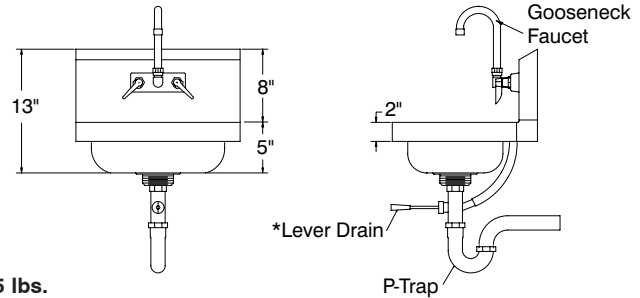
7-PS-68

7-PS-70



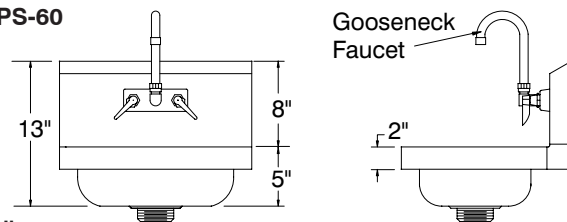
Sink Bowl 10" x 14" x 5"

7-PS-50 & 7-PS-54*

NOTE: *7-PS-54 Hand Sink Excludes Lever Drain and Overflow

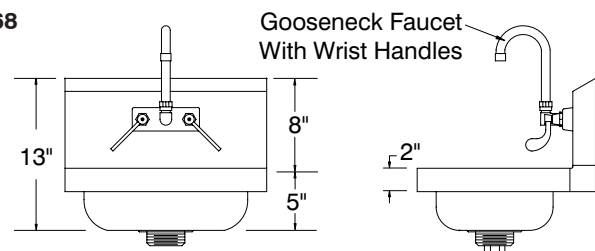
15 lbs.

7-PS-60



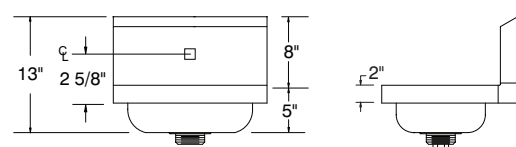
13 lbs.

7-PS-68

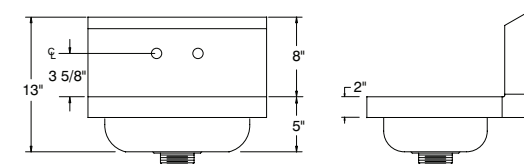


13 lbs.

7-PS-71



7-PS-70



12 lbs.





Submittal Sheet

02/27/2025

ITEM# 2 - COFFEE BREWER (1 EA REQ'D)

Curtis D500GT12A000

G3 Airpot Coffee Brewer, automatic, single, 2.2-2.5 liter brew capacity, 4 gallons per hour, 1.6 gallon tank volume, digital LCD scroll-through, auto shut-off, energy saving mode, includes: hot water faucet, stainless steel brew basket, stainless steel, NEMA 5-15P, 120v/50/60/1-ph, 1675 watts, 14 amps, 1 GPM, 2W+G, 20-90 psi, 1/4" flare fitting, UL, cUL, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Curtis	1		Due to consistent increases in tariff charges, effective November 1, 2019, our tariff recovery fees will increase slightly on most equipment.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	50/60	1	Cord & Plug		5-15P	14	1.675			

WATER

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

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		



Submittal Sheet

02/27/2025

ITEM# 3 - DROP-IN SINK (1 EA REQ'D)

Advance Tabco DBS-1

Bar Sink, drop-in, 13"W x 19"D (overall), (1) 10"W x 14"D x 10" deep sink bowl with 1-1/2" I.P.S. drain, includes: (1) 4" deck mount faucet with 6" spout & (1) 9" overflow pipe, 20 gauge 300 series stainless steel, NSF (cutout size 12-1/4" x 18-1/4")

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"	

PLUMBING 1 REMARKS

(1) set of 1/2" faucet holes, 4" OC



STAINLESS STEEL Drop-In Bar Sinks With Deep Drawn Bowls



Featuring **Deep Drawn**
Seamless Sink Bowls



DBS-1 Shown



DBS-2 Shown



DBS-53C Shown

Item #: _____ Qty #: _____

Model #: _____

Project #: _____

FEATURES:

One piece **Deep Drawn** sink bowls measuring 10" x 14" x 10".
Deck mounted faucet.
Optional embossed and seamless drainboard(s).

MECHANICAL:

Each sink bowl includes 8-9/16" high overflow pipe with 1 1/2" IPS drain.

4" O.C., deck mount faucet

Faucets meet federal lead free standards.

MATERIAL:

20 gauge, 300 stainless steel

OPTIONAL:

A-1: Perforated cover for sink bowl

A-16: Perforated basket for sink bowl

K-316-LU: Add wrist handles

Conforms To NSF 61/9 Lead Free Requirements

	Model #	Faucet Length/Type	# of Drbds.	Drbd. Size	Drainboard Location	Outside Dim. W x L	Cut Out Size W x L	Approx. Weight	Approx. Cu. Ft.
1 COMP.	DBS-1	6" Swing Spout	0	N/A	N/A	13" x 19"	12 1/4" x 18 1/4"	21 lbs.	3
2 COMP.	DBS-2	6" Swing Spout	0	N/A	N/A	25 1/2" x 19"	24 3/4" x 18 1/4"	26 lbs.	4
	DBS-3	12" Swing Spout	0	N/A	N/A	38" x 19"	37 1/4" x 18 1/4"	42 lbs.	9
	DBS-43L	12" Swing Spout	1	12"	Right	21 1/8" x 48 5/16"	17" x 47"	88 lbs.	10
3 COMP.	DBS-43R	12" Swing Spout	1	12"	Left	21 1/8" x 48 5/16"	17" x 47"	88 lbs.	10
	DBS-53C	12" Swing Spout	2	12"	Left & Right	21 1/8" x 60 5/16"	17" x 59"	100 lbs.	21
	DBS-63C	12" Swing Spout	2	18"	Left & Right	21 1/8" x 72 5/16"	17" x 71"	110 lbs.	24

L and R indicate sink location. "C" indicates sink is centered.

WARNING: Equipment that include faucets on this page may contain a chemical known to the State of California to cause cancer, birth defects or other reproductive harm.



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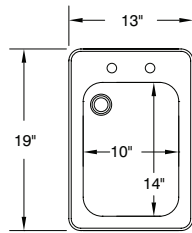
For Smart Fabrication™ Quotes:

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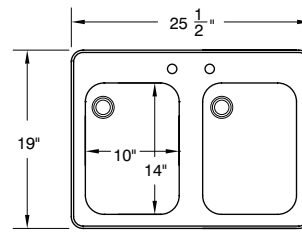
DIMENSIONS and SPECIFICATIONS

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

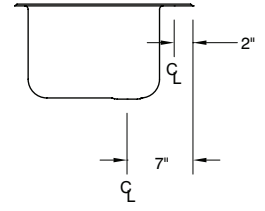
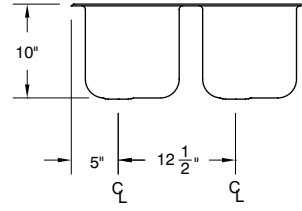
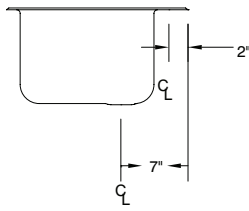
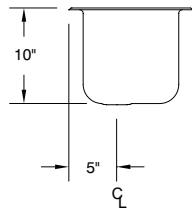
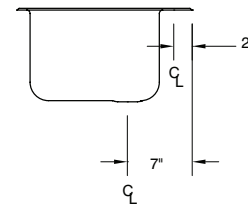
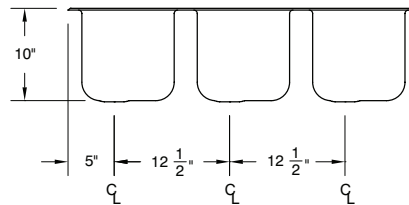
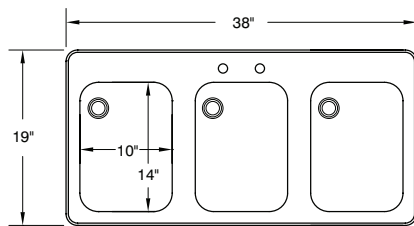
ALL DIMENSIONS ARE TYPICAL

**DBS-1**

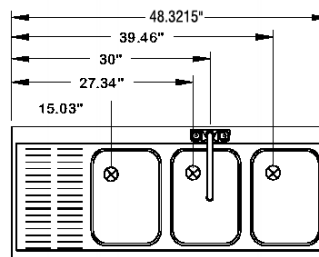
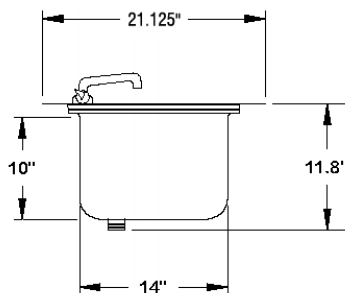
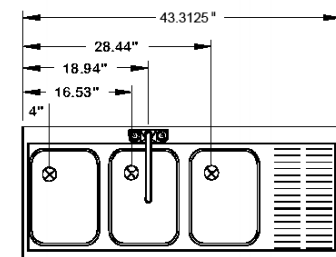
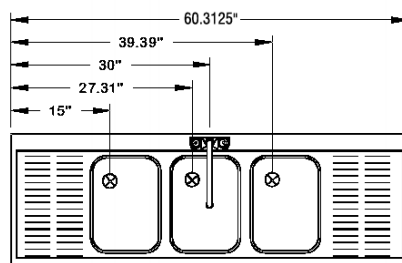
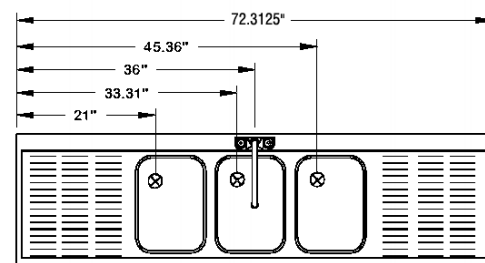
Cut-Out Size
 12 1/4" x 18 1/4"
 1 1/4" radius corners

**DBS-2**

Cut-Out Size
 24 3/4" x 18 1/4"
 1 1/4" radius corners

**DBS-3**

Cut-Out Size
 37 1/4" x 18 1/4"
 1 1/4" radius corners

**DBS-43R****DBS-43L****DBS-53C****DBS-63C**

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

© ADVANCE TABCO, MAY 2020



Submittal Sheet

02/27/2025

ITEM# 4 - REFRIGERATED WORK TOP (1 EA REQ'D)

True Mfg. - General Foodservice TWT-60-HC

Work Top Refrigerator, two-section, rear mounted self-contained refrigeration, stainless steel top with rear splash, (2) stainless steel doors, (4) PVC coated adjustable wire shelves, stainless steel front & sides, aluminum interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 4.0 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA

ACCESSORIES

Mfr	Qty	Model	Spec
True Mfg. - General Foodservice	1		7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
True Mfg. - General Foodservice	1		Self-contained refrigeration standard
True Mfg. - General Foodservice	1		Bolt locks, factory installed, standard
True Mfg. - General Foodservice	1		Castors, 5" (36" work surface height) standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	4		1/4		15.0

 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: _____		A/A # S/S #
	Location: _____		
	Model: TWT-60-HC		Item #: _____ Qty: _____
Worktop: <i>Solid Door Refrigerator with Hydrocarbon Refrigerant</i>			



TWT-60-HC

- ▶ True's worktop units are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ 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.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ 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 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TWT-60-HC	2	4	60 ³ / ₈ 1534	30 ¹ / ₈ 766	33 ³ / ₈ 848	1/4 N/A	115/60/1	4.0 N/A	5-15P	7 2.13	345 157

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

* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

   	APPROVALS:	AVAILABLE AT:
6/18-A Printed in U.S.A.		

Model:
TWT-60-HC

Worktop: Solid Door Refrigerator with Hydrocarbon Refrigerant

True®

STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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 access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.

- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- 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).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

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

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.

- 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.



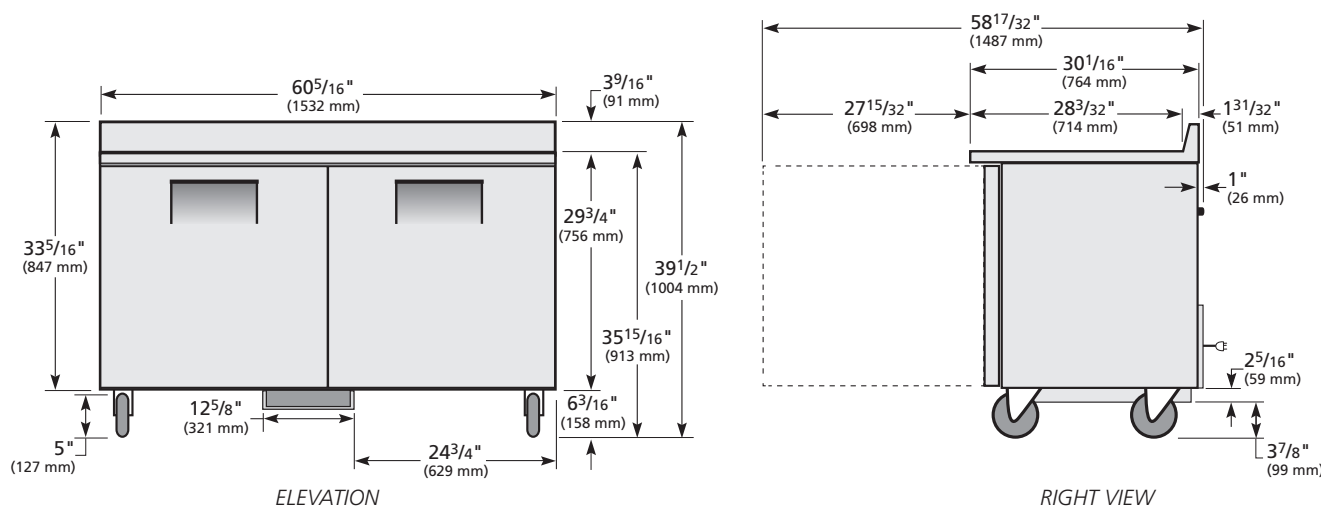
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ Barrel locks (factory installed). Requires one per door.
- ☐ Double overshelf.
- ☐ 28 1/4" (718 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- ☐ 28 1/4" (718 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ☐ Heavy duty, 16 gauge tops.
- ☐ Exterior rectangular digital thermometer (factory installed).
- ☐ ADA compliant models with 34" (864 mm) work surface height.

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
TWT-60-HC	TFPY03E	TFPY78S	TFPY03P	TFPY033	

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Submittal Sheet

02/27/2025

ITEM# 5 - ESPRESSO CAPPUCCINO MACHINE (1 EA REQ'D)

Grindmaster-UNIC-Crathco TDSTLC

UNIC Espresso Equipment - (LV602939) Tango ST Duo Milk Espresso Machine (MILK REFRIGERATOR NOT INCLUDED - PLEASE SELECT FROM REFRIGERATOR OPTIONS BELOW), 2 group, super automatic, 1-step, with automated in-the-cup milk drink delivery, with SteamAir wand, automated milk foamer, upward of 48 lbs/week capacity, (2) 6.5 liters each boiler capacity, (2) 3.75 lbs each bean hopper capacity, (2) grinders with 80mm Mahlkonig burrs, (2) 60,000 cycle piston seals, (2) independent stainless steel brewing chambers, (48) programmable & customizable icon recipes, touch screen display, (9) infusion parameters, temperature regulation for steam, coffee, & group, independent steam & coffee boilers, (2) telescopic dismountable double coffee spouts, telescopic programmable hot water dispenser, large waste bin with overflow safeguard, day/night mode, drink counter, cup warmer, full sized rotary vane pump, stainless steel panels & steel framework, includes: (2) additional milk foam dispenser for cleaning cycles, (100) cleaning tablets, (120) Rinza Milk Cleaner Tablets, (1) tube Superlube, technician & operator control cards, USB card, plumbing tubes for water (3/8" NPT) & drain line, adjustable LED lighting, 208v/60/1-ph, 6120 watts, 30 amps, (plug not included), cCSAus, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Grindmaster-UNIC-Crathco	1		Installation, parts & labor warranty for 1 year, standard
Grindmaster-UNIC-Crathco	1	INSTALLTERMS	The Installation includes limited installation, equipment inspection, equipment start-up, and the introductory overview of the basic functions of the equipment at a single location 35 miles or less from a UNIC™ Authorized Service Provider. For complete guidelines for the included installation package for UNIC espresso equipment, please read the UNIC EQUIPMENT INSTALLATION TERMS.
Grindmaster-UNIC-Crathco	1	LV9R0201	GRINDMASTER Beverage – (LV9R0201) Vivreau Purity C300 ADVANCED Filter
Grindmaster-UNIC-Crathco	1	LV9R0202	GRINDMASTER Beverage – (LV9R0202) Vivreau NPT Male 1/2 0-70% Variable Head
Grindmaster-UNIC-Crathco	1		Year 1 Preventative Maintenance. Two visits per year, includes replacement of the brew module. Grinder burrs & water filtration are reviewed separately from this program
Grindmaster-UNIC-Crathco	1	250-00017	GRINDMASTER Beverage - (LV9R016Z) Mini Fridge, holds up to (1) gallon container of milk, built-in hose hole, 120v/60/1-ph, 100 watts, 1.0 amp, NEMA 5-15P
Grindmaster-UNIC-Crathco	1		Optional 2nd 1 Gallon Milk Refrigerator (250-00017)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208	60	1				30	6.12			
2	120	60	1	Cord & Plug		5-15P	1	.1			

TANGO[®] espresso

from **UNIC**

MODEL
Tango ST Duo1

SUPER AUTOMATIC TWO GROUP

spec sheet

PRODUCT CODE : TDSTLC



General Features

Dual Group super automatic one-step espresso maker with automated steam and foaming wand for milk drinks. This unit is typically operated for capacities upward of 48 lbs. per week. Designed for rugged commercial application and high performance during rush periods. Two 60,000 cycle piston seals require the Duo the least amount of intervention. The two independent stainless steel brewing chambers and software design replicate and consistently deliver infusion parameters found in barista controlled equipment. Adjustable and transferable settings via touch screen and USB.

Tango Unique Features

- 2 bean hoppers – 3.75 lbs. each with low beans warning option
- Hopper stoppers for each hopper – allows for easy removal of hoppers
- 2 precision grinders with 80 mm Mahlkonig burrs
- 1 Integrated SteamAir wand with auto milk foamer and programmable temperature control
- 48 programmable and customizable icon recipes through touch screen display
- Adaptable for various coffee profiles and exceptional extraction quality obtained through full control of 9 infusion parameters: 2 grinders; 2 temperatures; tamping; 2 pre-infusion methods; weight of coffee; volume of water
- Temperature regulation for steam, coffee and group
- Independent steam and coffee boilers with abundant steam supply to eliminate recovery time
- 2 convenient telescopic dismountable double coffee spout
- 1 telescopic programmable hot water dispenser
- Large waste bin with overflow safeguard holds up to 120 cycles of used ground
- Day/Night Mode
- Drink counter
- Quick clean cycles every 90 drinks; complete group auto clean cycle every 24 hours
- Cup Warmer
- Stainless steel panels and steel framework
- Full sized rotary vane pump
- Compressing and Latte capable

TANGO S DUO

TANGO S DUO	
Dimensions (W X D X H)	34" X 24" X 3
Boiler Capacity - 2 boilers	6.5 Liters each – 6800 watts total
Power Requirements	208 V – 8700 W – 50 A – 1 Phase
Weight	235 lbs.
Shipping Weight	290 lbs.
Shipping Dimensions (W X D X H)	44" X 30" X 32"

Included:

- 240 cleaning tablets – use 2 per day
- USB card for download and upload of settings
- Plumbing tubes for water (½"NPT) and drain line
- Adjustable LED lighting



UNIC ESPRESSO EQUIPMENT INSTALLATION TERMS

The Installation includes limited installation¹, equipment inspection², equipment start-up³, and the introductory overview of the basic functions of the equipment⁴ at a single location 35 miles or less from a UNIC™ Authorized Service Provider.

¹Limited Installation: plug into required existing power outlet, water connection, and drain utility; all within 4' of the equipment location. Any counter or wall access holes must be in place prior to the installer's scheduled visit. **See detailed installation checklist for each model.**

²Equipment Inspection: Verify damage-free delivery of the equipment and inclusion of all standard accessories and user documents. Test that all parameters and features of the equipment are functioning as per specifications.

³Equipment Start-up: Confirm correct power input, verify incoming water quality, and level machine per specification. Verify and adjust correct temperature settings, and pump & boiler pressures. Program and calibrate drink selections & volumes per customer/coffee supplier recipe.

⁴For full operator training on how to prepare espresso-based drinks, the customer must request an education from their coffee supplier or from a coffee industry trainer.

The customer must provide the following for installation - See detailed installation checklist for each model:

1. Appropriate electrical outlet service within 4 feet of the equipment's location for electrical connection.
2. Access to cold water with a minimum of 30 psi pressure with adequate shut-off valve within 4 feet of the equipment's location for water line hook-up.
3. Adequate drain utility withing 4 feet from equipment for flexible drain hose to reach into.
4. Adequate & appropriate space to position equipment.
5. Counter and wall access holes to run power, water, and drain lines must be in place before the installation.
5. Coffee products, Milk, and Cups, for operator use, must be present for the installer to perform correct calibrations and recipe programing of the equipment.
7. Presence of operator staff during the installation to verify calibration requirements and to observe overview of basic operations.

The installation must be performed by the manufacturer's Authorized Service Agent only. The use of any other party would void the warranty, unless explicitly authorized otherwise by the manufacturer in writing.

When the site and all utilities are ready, verification and installation may be requested at:

<https://forms.bluecatreports.com/uAGFda60/electrolux-professional-espresso-machine-installation-request>

Site readiness will be verified by UNIC prior to dispatching the installer.

Additional charges (i.e. removal of old equipment, work required to reach compliance with installation requirements above, travel time outside stated radius, or other expenses outside normal installation situation) are the responsibility of the customer.

***Submittal Sheet***

02/27/2025

ITEM# 6 - AIRPOT (2 EA REQ'D)

Curtis TLXA2201G000

ThermoPro® Airpot Dispenser, 2.2 liters (74 oz.) capacity, lever action with handle, removable top & pump, lockable lid, glass liner, stainless steel exterior, (priced per each, minimum order of 6 units required)

ACCESSORIES

Mfr	Qty	Model	Spec
Curtis	2		Due to consistent increases in tariff charges, effective November 1, 2019, our tariff recovery fees will increase slightly on most equipment.



AIRPOTS AND AIRPOT RACKS

MODELS: TLXA01; TLXA22; TLXA25; TLXA30; CAP-T1, CAR2, 2T 3, 4, 6; WR2, 3, 4, 6, CAP-T25, CAP-T1PS

ITEM NO _____

PROJECT _____

DATE _____



TLXA01



TLXA22



TLXA25



TLXA30



CAP-T25 (Gravity Dispenser)

Curtis ThermoPro™ Lever and ThermoPro Gravity Airpots . . . there's no better way to merchandise and keep coffee hot, fresh and delicious.

Vacuum sealed Curtis Airpots keep your fresh-brewed coffee, fresh-brewed tasting. Alone on a counter or multiple airpots in a rack they make a convenient, quality self-serve coffee center.

Curtis Lever Airpots are available in 2.2L, 2.5L, 3.0L and 3.8L (1 gal.) capacities. Gravity Airpots are available in standard 2.5L only.

They're packed full of design features to make filling, dispensing and maintaining coffee centers easy.



CAR-2T

FEATURES AT A GLANCE

- **Brew-Direct Design** – Curtis Airpots fit directly below the brew cone for simple one-step filling.
- **Single Stroke Lever Action** – High-volume pump quickly fills most large cups with a single stroke.
- **Fully Removable Top and Pump** – Makes cleaning easy.
- **Four Capacities** – 2.2L; 2.5L; 3.0L; 3.8L (1 gal)
- **Lockable** – Reduces accidental dispensing during transport or display.
- **Large Carrying Handle and Swiveling Base**
- **Choice of Vacuum Liner (TLXA22 Models)** – Standard Glass Liner or optional Stainless Steel Liner with black exterior only.
- **Choice of Exterior Wrap (TLXA22 Models)** —
 - Extra Durable Plastic Wrap: Virtually eliminates denting. Available in standard black or red. (Other colors in plastic available, contact factory for information.)
 - Stainless Steel: Commercial quality look.

WIRE RACKS

WR2B0000



WR3B0000



WR4B0000



WR6B0000

SOLID RACKS

CAR-2-BLK



CAR-3-BLK



CAR-4-BLK



CAR-6-BLK

Airpot Racks create remote coffee centers.

Add Curtis' Airpot Racks to your airpot program and quickly create remote coffee service centers. Compact design with integral drip tray holder and 3" high merchandising channel. Available in capacities for any service application.



Cup Clearance 7.25"



CAP-T1 Server + Stand

Specifications	TLXA22	TLXA25	TLXA30	TLXA01	CAP-T1	CAP-T25	CAP-T1PS
Capacity	2.2L	2.5L	3.0L	3.8L	2.5L	2.5L	NA
Clearance for Airpot (w/top open)	13"H	11"H	12"H	14"H	16.5"H	11.625"H	Plastic Stand for CAP-T25
Master Case Pack	6	6	6	6	1	1	1
Shipping Wt.	32 lbs.	32 lbs.	36 lbs.	38 lbs.	5 lbs.	4 lbs.	2 lbs.
Case Cube (cu. ft.)	2.92	3.79	2.03	4.49	.73	0.51	.25

Specifications(Airpot Racks)	Dimensions (HxWxD)	Ship Wt (lbs)	Cube (cu. ft.)
WR2B0000	18.875" x 16" x 13"	10 lbs.	1.94
WR3B0000	18.875" x 23.125" x 13"	13 lbs.	2.79
WR4B0000	27.5" x 16" x 25"	20 lbs.	5.32
WR6B0000	27.5" x 23.125" x 25"	30 lbs.	7.61
CAR-2-BLK	11.5" x 13.25" x 11.75"	9 lbs.	1.94
CAR-2T-BLK	20" x 8" x 22.5"	18 lbs.	3.11
CAR-3-BLK	11.5" x 20.5" x 11.75"	13 lbs.	2.80
CAR-4-BLK	27.5" x 13.25" x 23"	21 lbs.	5.32
CAR-6-BLK	27.5" x 20.5" x 23"	30 lbs.	7.61

**WILBUR CURTIS COMPANY, INC.**

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Fax: 323-837-2406

www.wilburcurtis.com



JUN/12 - 12971 - F-1819 rev. H



Submittal Sheet

02/27/2025

ITEM# 7 - DRAFT BEER COOLER (1 EA REQ'D)

True Mfg. - General Foodservice TDD-3-HC

Draft Beer Cooler, (3) 1/2 keg capacity, stainless steel counter top, (2) solid hinged doors with locks, LED interior light, (2) 3" dia. insulated beer columns with single faucet draft arm, black vinyl exterior, galvanized interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/4 HP 115v/60/1-ph, 2.8 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
True Mfg. - General Foodservice	1		7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
True Mfg. - General Foodservice	1		Self-contained refrigeration standard
True Mfg. - General Foodservice	2		Three-Way Manifold, for direct draw draft
True Mfg. - General Foodservice	2		Triple Faucet T-Tower Draft Column

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

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

Model: TDD-3-HC	Underbar Refrigeration: <i>Solid Swing Door Direct Draw Beer Dispenser with Hydrocarbon Refrigerant</i>
---------------------------	---



TDD-3-HC

- ▶ True's direct draw beer dispensers 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.
- ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C).
- ▶ Exterior - Black, powder coated cold-rolled steel with stainless steel countertop.
- ▶ Interior - Stainless steel floor with ½" (13 mm) reinforced lip and heavy gauge galvanized steel walls. NSF/ANSI Standard 7 compliant for packaged or bottled product.
- ▶ Two (2) 3" (77 mm) diameter stainless steel insulated beer columns. Cold air is directed into beer columns to reduce foaming and maximize draft beer profits.
- ▶ 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).

ROUGH-IN DATA

Specifications subject to change without notice.
 Chart dimensions rounded up to the nearest ⅛" (millimeters rounded up to next whole number).

Model	Doors	Capacity ½ Barrels	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TDD-3-HC	2	3	69⅞ 1756	27⅞ 689	37 940	¼ N/A	115/60/1	2.8 N/A	5-15P	7 2.13	400 182

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

* Height does not include 15¾" (400 mm) for draft arms.

     						APPROVALS:	AVAILABLE AT:
6/20 Printed in U.S.A.							

Model:
TDD-3-HC

Underbar Refrigeration: Solid Swing Door Direct Draw Beer Dispenser with Hydrocarbon Refrigerant

True®

STANDARD FEATURES

DESIGN

- True's direct draw beer dispensers 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).
- 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 - Black, powder coated cold-rolled steel with stainless steel countertop.

- 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 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.
- Two (2) 3" (77 mm) diameter stainless steel insulated beer columns. Cold air is directed into beer columns to reduce foaming and maximize draft beer profits.

DOORS

- Wear-resistant black powder coated exterior with heavy gauge galvanized steel liner.
- 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 doors.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
- Door locks standard.

LIGHTING

- LED interior lighting.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Convenient ½" (13 mm) barbed T drain fitting located on front of cooler.
- Designed to accommodate all types of beer kegs.
- Comes standard with a two-way tapper manifold.
- Listed under NSF/ANSI Standard 7 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.



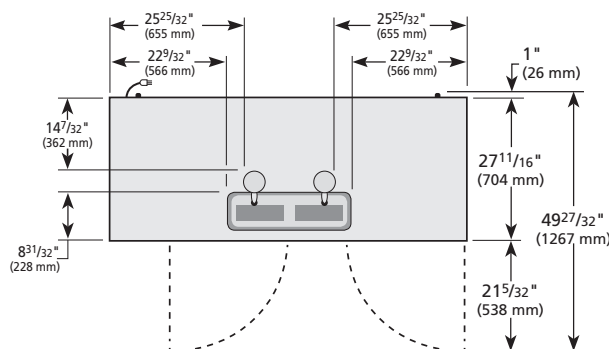
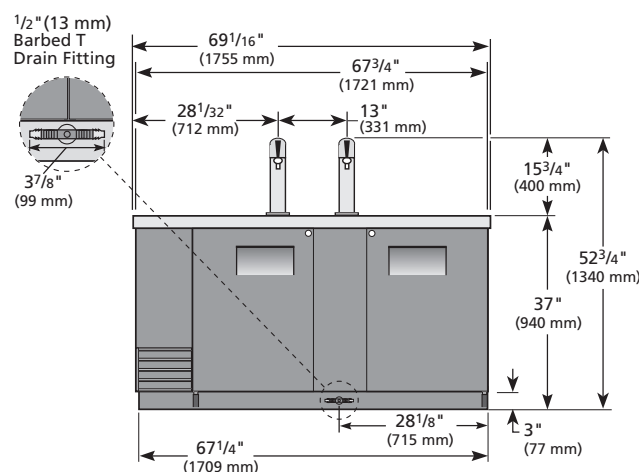
115/60/1
NEMA-5-15R

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.
- ☐ Double headed draft column.
- ☐ Triple headed draft column.
- ☐ Three-way tapper manifold.
- ☐ Draft cap.

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TDD-3-HC	TFHY02E	TFHY02S	TFHY02P	TFHY023	

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Submittal Sheet

02/27/2025

ITEM# 8 - ICE MAKER, CUBE-STYLE (1 EA REQ'D)

Manitowoc IYT0500A

Indigo NXT™ Series Ice Maker, cube-style, air-cooled, self-contained condenser, 30"W x 24"D x 21-1/2"H, production capacity up to 550 lb/24 hours at 70°/50° (440 lb AHRI certified at 90°/70°), easyTouch display with 13 different language options, date/time stamp display, automatic reminder/alert icon, one touch asset information, automatic detection of accessories, continuous operating status, programmable production options (time, weight, day or night), one touch cleaning with displayed instructions, Alpha-San anti-microbial protection, acoustical ice sensing probe, self-diagnostic technology, DuraTech™ exterior, half-dice size cubes, R410 refrigerant, NSF, cULus, CE, ENERGY STAR® (50hz international)

ACCESSORIES

Mfr	Qty	Model	Spec
Manitowoc	1	WARRANTY-ICE-SC	3 year parts & labor (Machine), 5 year parts & labor (Evaporator), 5 year parts & 3 years labor (Compressor), standard (nc)
Manitowoc	1		(-161) 115v/60/1-ph, 11.5 amps
Manitowoc	1	D570	Ice Bin, 30"W x 34"D x 50"H, with side-hinged front-opening door, side grips, 532 lbs. application capacity, AHRI certified 17.9 cu. ft., for top-mounted ice maker, Duratech exterior, NSF
Manitowoc	1	WARRANTY-BIN/DISP	3 year parts & labor warranty, standard (nc)
Manitowoc	1		Legs, 6" adjustable stainless steel, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1				11.5				

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									

WASTE

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

PLUMBING 1 REMARKS

Drain for ice maker


INDIGO[®] NXT

iT0500 Ice Cube Machine

iT0500 Ice Cube Machine

Models

- ☐ IRT0500A ☐ IDT0500A ☐ IYT0500A ☐ IRT0500W ☐ IDT0500W
☐ IYT0500W



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

- **New levels of Performance** – Showcasing an average of 12% lower energy consumption and a 23% reduction in condenser water usage. This translates into lower cost of ownership over the life of your machine.
- **easyTouch[®] Display** - New icon based touch screen takes the guess work out of owning and operating an ice machine.
- **Programmable Ice Production** – Now its super easy to program your ice machine to be off at certain times of the day to save money with fluctuating electrical rates. Also programmable by daily ice production volume and night time programming.
- **Easy to Clean Food Zone** – Hinge front door swing out for easy access. Removable water-trough, distribution tube, curtain, water probe and water pump for fast and efficient cleaning. Selected components are made with AlphaSan[®] antimicrobial.
- **Intelligent Diagnostics** – Provides 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** – Unique patented technology allows for reliable operation in challenging water conditions and environments
- **DuraTech[®] Exterior** – Provides superior corrosion resistant above stainless steel. Innovative clear-coat resists fingerprints and dirt making it easier to keep clean.
- Available **LuminIce[®] II Virus and Bacteria Inhibitor** – Controls viruses, bacteria, mold and yeast within the food zone to keep the ice machine clean longer. A new sanitation icon lets you know the operational status.
- **Active Sense** – insures consistent ice harvest in all environmental conditions. This software works in conjunction with the acoustical ice sensing probe improving reliability and performance.

Ice Machine Electric

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

Minimum circuit ampacity:

Air-cooled: 115v : 11.5, 208-230v : 5.1
Water-cooled: 115v : 10.8

Maximum fuse size:

Air Cooled: 15 amps
Water cooled: 15 amps



Specifications

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

Refrigerant:

R410A CFS - Free
Lowers global warming
by 48%

Operating Limits:

- Ambient Temperature Range:
40 to 110 F (4.4 to 43.3 C)
Water Temperature Range:
40 to 90 F (4.4 to 32.2 C)
- Potable Water Pressure:
Min. 20 psi (137.9 kPa)
Max. 80 psi (551.1 kPa)
- Condenser Water Pressure:
Min. 20 psi (137.9 kPa)
Max. 276 psi (1902.95 kPa)

Ice Shape



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



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



Regular
1 1/8" x 1 1/8" x 7/8"
(2.86 x 2.86 x 2.22 cm)



2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

www.manitowocice.com



Indigo® NXT™ iT0500 Ice Cube Machine

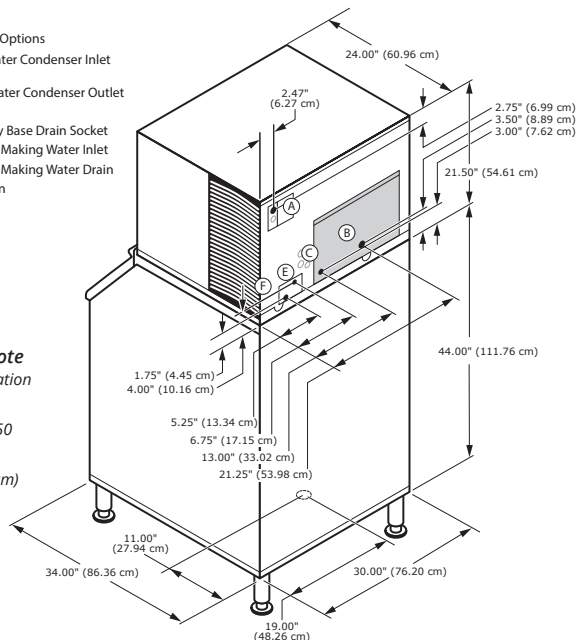
iT0500 on D-570 Storage Bin

- (A) Electrical Entrance (2) Options
- (B) 3/8" (0.95 cm) F.P.T. Water Condenser Inlet (water-cooled units)
- (C) 1/2" (1.27 cm) F.P.T. Water Condenser Outlet (water-cooled units)
- (D) 1/2" (1.27 cm) Auxiliary Base Drain Socket
- (E) 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
- (F) 1/2" (1.27 cm) F.P.T. Ice Making Water Drain
- (G) 3/4" (1.91 cm) Bin Drain

Installation Note

Minimum installation clearance:

Top/side: 8" (30.50 cm)
Back is 5" (12.7 cm)



Space-Saving Design



	iT0500 D-400	iT0500 D-570
Height	59.50" 151.13 cm	71.50" 181.61 cm
Width	30.00" 76.2 cm	30.00" 76.2 cm
Depth	34.00" 86.30 cm	34.00" 86.30 cm
Bin	365 lbs.	543 lbs.
Storage	165.7 kgs.	241.1 kgs.

Height includes adjustable bin legs 6.00" to 8.00", (15.24 to 20.32 cm) set at 6.00" (15.24 cm).
Bin capacity is based on 90% of the volume x 33 lbs/ft³ average density of ice.

Specifications

	Model	Ice Shape	Ice Production 24 Hours		Power Usage kWh/100 lbs. @90°Air/70°F	Potable Water Usage/100 lbs. 45.4 kgs. of Ice
			70°Air/ 50°F Water	90°Air/ 70°F Water	1 Ph	
AIR COOLED	IRT0500A	Regular	500 lbs.	386 lbs.	5.04 ★	19 Gal.
			227 kgs	175 kgs		71.9 L
	IDT0500A	dice	520 lbs.	400 lbs.	5.25 ★	19 Gal.
			236 kgs	181 kgs		71.9 L
WATER COOLED	IYT0500A	half-dice	550 lbs.	440 lbs.	4.58 ★	19 Gal.
			249 kgs	200 kgs		71.9 L
	IRT0500W	Regular	500 lbs.	406 lbs.	4.30	19 Gal.
			227 kgs	184 kgs		71.9 L
	IDT0500W	dice	500 lbs.	400 lbs.	4.41	19 Gal.
			227 kgs	181 kgs		71.9 L
	IYT0500W	half-dice	535 lbs.	460 lbs.	3.90	19 Gal.
			243 kgs.	209 kgs		71.9 L

* Water-cooled Condenser Water Usage / 100 lbs. /45.4 kgs. Of Ice: 130 gal/ 492 L.

*Water-cooled models are excluded from ENERGY STAR qualification.

Order the ice storage bin separate from the ice machine.

★ ENERGY STAR® 3.0

Accessories

**LuminIce® II
Virus and Bacteria
Inhibitor**
controls viruses and
bacteria in the ice
machine.



**External
Scoop holder**
protect the ice scoop
with the NSF approved
versatile scoop holder.



Arctic Pure® Plus
reduce sediments and
chlorine contaminants
down to .5 microns.
Use with Pre-filter
recommended



iAuCs®
schedules and
performs routine ice
machine cleaning
automatically.



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

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www.manitowocice.com
6479F 6/22



50Hz

iT0500 Ice Cube Machine

Indigo® NXT™ iT0500 Ice Cube Machine

Models

☐ IRT0500A ☐ IDT0500A ☐ IYT0500A



Indigo NXT Series iT0500 Ice Machine on D570 Bin

*Ice machine and bin sold separately

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

- **New levels of Performance** – Showcasing an average of 12% lower energy consumption and a 23% reduction in condenser water usage. This translates into lower cost of ownership over the life of your machine.
- **easyTouch® Display** – New icon based touch screen takes the guess work out of owning and operating an ice machine.
- **Multiple Language Capability** – The easyTouch display is available in multiple languages selected in the initial start-up installation Wizard.
- **Programmable Ice Production** – Now its super easy to program your ice machine to be off at certain times of the day to save money with fluctuating electrical rates. Also programmable by daily ice production volume and night time programming.
- **Easy to Clean Foodzone** – Hinge front door swing out for easy access. Removable water-trough, distribution tube, curtain, water probe and water pump for fast and efficient cleaning. Selected components are made with AlphaSan® antimicrobial.
- **Intelligent Diagnostics** – Provides 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** – Unique patented technology allows for reliable operation in challenging water conditions and environments
- Available **LuminIce® II Virus and Bacteria Inhibitor** – Controls viruses, bacteria, mold and yeast within the food zone to keep the machine clean longer. A new sanitation icon lets you know the operational status.
- **Active Sense** – insures consistent ice harvest in all environmental conditions. This software solution works in conjunction with the acoustical ice sensing probe improving reliability and performance.



Ice Machine Electric

230/50/1

Minimum Circuit Ampacity:

Air-cooled: 5.6

Maximum Fuse Size:

Air Cooled: 15 amps

Specifications

BTU Per Hour:

3,800 (average), and 6,000 (peak)

Refrigerant:

R410A CFS - Free
Lowers global warming by 48%

Operating Limits:

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

Ice Shape



Half Dice
3/8" x 1 1/8" x 7/8"
(.95 x 2.86 x 2.22 cm)
Cube weight 5.7 g



Dice
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)
Cube weight 8.5 g



Regular
1 1/8" x 1 1/8" x 7/8"
(2.86 x 2.86 x 2.22 cm)
Cube weight 14.2 g



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welbilt.com.de

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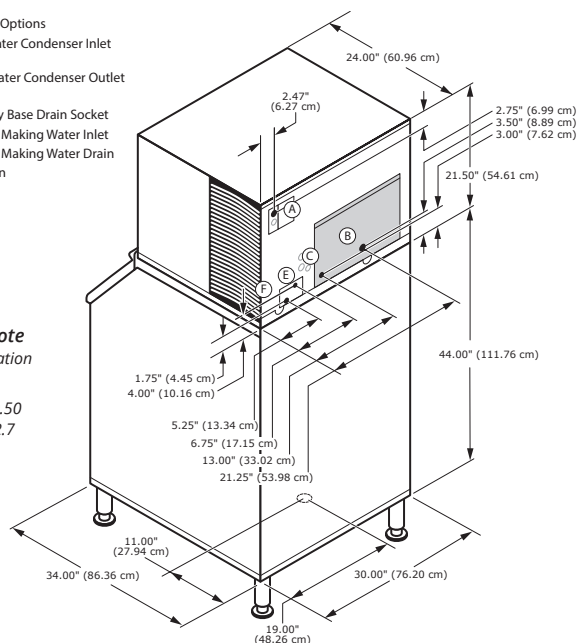


50Hz



iT0500 on D-570 Storage Bin

- (A) Electrical Entrance (2) Options
 (B) 3/8" (0.95 cm) F.P.T. Water Condenser Inlet (water-cooled units)
 (C) 1/2" (1.27 cm) F.P.T. Water Condenser Outlet (water-cooled units)
 (D) 1/2" (1.27 cm) Auxiliary Base Drain Socket
 (E) 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
 (F) 1/2" (1.27 cm) F.P.T. Ice Making Water Drain
 (G) 3/4" (1.91 cm) Bin Drain



Installation Note
Minimum installation clearance:
Top/side: 12" (30.50 cm)
Back is 5" (12.7 cm)

Space-Saving Design



	iT0500 D-400	iT0500 D-570
Height	59.50" 151.13 cm	71.50" 181.61 cm
Width	30.00" 76.2 cm	30.00" 76.2 cm
Depth	34.00" 86.30 cm	34.00" 86.30 cm
Bin Storage	365 lbs. 165.7 kgs.	532 lbs. 241.1 kgs.

Height includes adjustable bin legs 6.00" to 8.00", (15.24 to 20.32 cm) set at 6.00" (15.24 cm).
Bin capacity is based on 90% of the volume x 33 lbs/ft³ average density of ice.

Specifications

Model	Ice Shape	Ice Production 24 Hours		Power Usage kWh 45.4 kg / 100 lbs @ 32°Air / 21°C Water 90°Air / 70°F Water	Potable Water Usage/100 lbs. 45.4 kgs. of Ice
		21°Air / 10°C Water 70°Air / 50°F Water	32°Air / 21°C Water 90°Air / 70°F Water		
		480 lbs. 218 kgs	370 lbs. 168 kgs	1 Ph	19 Gal. 71.9 L
AIR COOLED	IRT0500A	Regular		5.04	19 Gal. 71.9 L
	IDT0500A	dice		5.25	19 Gal. 71.9 L
	IYT0500A	half-dice		4.87	19 Gal. 71.9 L

This product is hermetically sealed and contains fluorinated greenhouse gas R410A
Order ice machine and bin separately

Accessories

**LuminIce® II
Virus and
Bacteria Inhibitor**
controls viruses and
bacteria inside the ice
machine.



**External
Scoop holder**
protect the ice scoop with
the NSF approved versatile
scoop holder.



**Arctic Pure® Plus
Water Filters**
reduce sediments and
chlorine contaminants down
to .5 microns. Use with a
Pre-filter is recommended.



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

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welbilt.com.de

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+44 1483 464900
www.welbilt.uk



6647B_50Hz_10/2021



ICE MACHINE WARRANTY

Manitowoc Ice, Inc. (hereinafter referred to as the "COMPANY") warrants for a period of thirty-six months from the installation date (except as limited below) that new ice machines manufactured by the COMPANY shall be free of defects in material or workmanship under normal and proper use and maintenance as specified by the COMPANY and upon proper installation and start-up in accordance with the instruction manual supplied with the ice machine. The COMPANY'S warranty hereunder with respect to the compressor shall apply for an additional twenty-four months, excluding all labor charges, and with respect to the evaporator for an additional twenty-four months, including labor charges.

The obligation of the COMPANY under this warranty is limited to the repair or replacement of parts, components, or assemblies that in the opinion of the COMPANY are defective. This warranty is further limited to the cost of parts, components or assemblies and standard straight time labor charges at the servicing location.

Time and hourly rate schedules, as published from time to time by the COMPANY, apply to all service procedures. Additional expenses including without limitation, travel time, overtime premium, material cost, accessing or removal of the ice machine, or shipping are the responsibility of the owner, along with all maintenance, adjustments, cleaning, and ice purchases. Labor covered under this warranty must be performed by a COMPANY Contracted Service Representative or a refrigeration service agency as qualified and authorized by the COMPANY'S local Distributor. The COMPANY'S liability under this warranty shall in no event be greater than the actual purchase price paid by customer for the ice machine.

The foregoing warranty shall not apply to (1) any part or assembly that has been altered, modified, or changed; (2) any part or assembly that has been subjected to misuse, abuse, neglect, or accidents; (3) any ice machine that has been installed and/or maintained inconsistent with the technical instructions provided by the COMPANY; or (4) any ice machine initially installed more than five years from the serial number production date. This warranty shall not apply if the Ice Machine's refrigeration system is modified with a condenser, heat reclaim device, or parts and assemblies other than those manufactured by the COMPANY, unless the COMPANY approves these modifications for specific locations in writing.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES OR GUARANTEES OF ANY KIND, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

In no event shall the COMPANY be liable for any special, indirect, incidental or consequential damages. Upon the expiration of the warranty period, the COMPANY'S liability under this warranty shall terminate.

The foregoing warranty shall constitute the sole liability of the COMPANY and the exclusive remedy of the customer or user. To secure prompt and continuing warranty service, the warranty registration card or register on line within five (5) days from the installation date.

MANITOWOC ICE, INC.

2110 So. 26th St., P.O. Box 1720, Manitowoc, WI 54221-1720

Telephone: 920-682-0161 • Fax: 920-683-7585

Web Site - www.manitowocice.com

Form 80-0373-3 Rev. 01/02



Ice Storage Bins

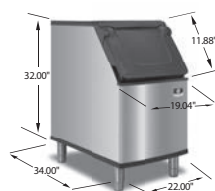
Ice Storage Bins

Model

☐ D320 ☐ D400 ☐ D420 ☐ D570 ☐ D970

D Bins

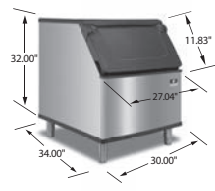
.75" (1.90 cm) Bin drain



D320
264 lbs. (120 kgs)



D570
532 lbs. (241 kgs)



D400
365 lbs. (166 kgs)



D970
882 lbs (400 kgs)



D420
383 lbs. (174 kgs)



Ergonomic NSF approved
sanitary ice scoop included

D Bin Features

New Sanitary Scoop Ergonomic NSF approved sanitary ice scoop included with each bin. Built-in knuckle and thumb guard. Unique molded retaining lip allows maximum scooping every time. Per scoop capacity approximately 5.3/ lbs (2.4 kg)

Scoop Holder options New built-in scoop holder, keeps the ice scoop handle above the ice, or purchases the optional NSF approved External Scoop Holder Kit # K00461.

New Door design Clever built in side grips allow you to lift the bin door from anywhere you are standing (left, right or center) even when you have just one hand free.

Foamed Insulated Door

Insulates the ice bin, reduces sweat on the door, helps keep ice lasting longer.

Stay up door Unique cammed bin door self-latch keeps the door in the open position and keeps the employee safe when scooping ice.

Ergonomic Door design Door is angled 53 degrees to allow for easier access to the ice in the bin especially when scooping from the bottom.

Duratech Metal Finish Manitowoc exterior material has better corrosion resistance than stainless steel, is smudge resistant and easy to keep clean.

New Bin liner Polyurethane Artic Blue bin liner accentuates the crisp clear ice from a Manitowoc Ice Machine.

Warranty

Bin & Accessories: 3 Year Parts & Labor.

D Bin Model	D-Bin Capacities				D-Bin Dimensions					
	*Application Capacity		**2018 AHRI Capacity		Height		Width		Depth	
	lbs.	kgs	Cu. ft	Cu. M	in.	cm	in.	cm	in.	cm
D320	264	119.90	8.9	0.25	38	96.5	22	55.9	34	86.4
D420	383	173.79	12.9	0.37	50	127	22	55.9	34	86.4
D400	365	165.70	12.3	0.35	38	96.5	30	76.2	34	86.4
D570	532	241.14	17.9	0.51	50	127	30	76.2	34	86.4
D970	882	400.11	29.7	0.84	50	127	48	121.9	34	86.4

*Application Capacity based on 90% of the total volume x 33 lbs/ ft³ average density of ice. Ice must be managed

***2018 AHRI certified measurement for bin capacity

Above bin heights include leg height of 6" / 15.24 cm
All bins include a sanitary plastic scoop and one set of adjustable legs chrome legs (6-7.75in/15.24-20.32cm).
External Scoop holder order separately Kit # K00461
Metal Scoop order separately Kit # K00463



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D Bins

Indigo Ice Machines Series												
Machine			iT420	iT620	iT0300	iT450	iT0500 &iF0500N	iF0600N, iF0600C, iT0750	iF0900N, iT0900, iF0900C	iT1200, iT1200C	iF1400C, iF1800C	iT1500, iT1900
Machine Capacity @90/70 F			375	465	240	378	440	555, 530	710, 714	950, 1000	1200 1470 1600	1360 1455
Bins	Bin Cap	Width	22"	22"	30"	30"	30"	30"	30"	30"	30"	48"
D320	264	22"	*	*								
D420	383	22"	*	*								
D400	365	30"	K00472	K00472	*	*	*	*	NR	NR	NR	
D570	532	30"	K00472	K00472	*	*	*	*	*	*	NR	
D970	882	48"	NR	NR	NR	K00470	K00470	K00470	K00470	K00470	K00471 + K00470	*

Manitowoc Flaker and Nugget Machines											
		Machine	RNP0320	RFP0320	RNP0620	RFP0620	RNF1020	RFF1220C	RNF1100	RFF1300 & RNF2000C	RFF2200C
Machine cap			251	286	451	540	825	958	825	874	1702
Bins	Bin cap	Width	22"	22"	22"	22"	22"	22"	30"	30"	36.7"
D320	264	22"	*	*	NR	NR	NR	NR			
D420	383	22"	*	*	*	*	NR	NR			
D400	365	30"	K00472	K00472	K00472	K00472	NR	NR	NR	NR	
D570	532	30"	NR	K00472	K00472	K00472	NR	NR	*	*	
D970	882	48"	NR	NR	K00473	K00473	K00473 if 2 used.	K00473 if 2 used.	K00470	K00470	K00470

An optional adapter is required when putting a narrower ice machine on a wider bin.

* No adapter is needed

NR= Not Recommend. Bin too small or too large for application.

Putting a wider machine on narrower bin is not an option.

Machines side by side must be water cooled, remote, or use a top air discharge for self-contained air cooled.

Application Bin Capacity shown in lbs using the AHRI rating based on 90% of total volume x 33 lbs/ft³ average density of ice.

Machine capacity shown in lbs/24hrs using the AHRI rating base at 90F ambient, 70F water temperature

Ice Storage Bins

Available Accessories

See price book for replacement: scoops, legs, specialty legs and casters

K00146 Convenient Ice Bagger

Includes bagger, D-bin adapter, and 250 bags and ties (Not for D320 or D400) Order K00068 replacement bags



K00461 External Scoop Holder

NSF approved. Can be mounted on the left or right side of bins, horizontally or vertically or on a wall.



K00463 Metal Scoop

Indestructible NFS approved aluminum alloy with sanitary knuckle and thumb guard. Works with K00461 external scoop holder or hangs inside the D-Bin series. Limited life time guarantee.



K00462

Secure Fastening Kit

Securely fast the Indigo NXT ice machine head to the pre-drilled inserts on the back of the D-bin series. Stainless steel flanged feet attach to bin and can be screwed to the floor



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www.manitowocice.com
6453E
6/22



LIMITED WARRANTY FOR ICE STORAGE BIN & DISPENSERS

LIMITED WARRANTY

Manitowoc Ice a division of Manitowoc FSG Operations, LLC, ("Company") warrants that new Ice Storage Bins or Dispensers sold by Company shall be free of defects in material or workmanship under normal and proper use and maintenance as specified by the Company and upon proper installation and start-up in accordance with the instruction manual supplied.

WHAT IS COVERED

- Parts and Labor for a period of three (3) years.
 - Accessory Ice Transport Carts for two (2) years parts and labor.
- The Ice Storage Bin / Dispenser warranty begins on the date of the original installation. This warranty shall not apply to any Ice Storage Bin or Dispenser initially installed more than five (5) years from the serial number production date.

The obligation of the Company under this warranty is limited to the repair or replacement of parts, components, or assemblies that in the sole opinion of the Company are defective. This warranty is further limited to the cost of parts, components or assemblies and standard straight time labor charges at the servicing location.

Time and hourly rate schedules, as published from time to time by the Company, apply to all service procedures. Additional expenses including without limitation, travel time, overtime premium, material cost, accessing or removal of the Ice Storage Bin / Dispenser, or shipping are the responsibility of the purchaser, along with all maintenance, adjustments, cleaning, and ice purchases. Labor covered under this warranty must be performed by an approved Company contracted Service Representative or a refrigeration service agency as qualified and authorized by the Company's local Distributor. The Company's liability under this warranty shall in no event be greater than the actual purchase price paid by purchaser for the Ice Storage Bin or Dispenser.

EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, use of incompatible supplies or lack of specified maintenance shall be excluded.
- Normal maintenance items.
- Failures caused by adverse environmental, water conditions, or improper drainage.
- Improper or unauthorized repair.
- Any Ice Storage Bin / Dispenser that has been installed and/or maintained inconsistent with the instructions provided by the Company.
- Parts subject to damage beyond the control of Company, or to Ice Storage Bin's / Dispenser's which have been subject to accidents, damage in shipment, fire, floods, other hazards or acts of God that are beyond the control of the Company.
- This Limited Warranty shall not apply if the Ice Storage Bin / Dispenser is modified with parts and assemblies other than those manufactured by the Company, unless the Company approves these modifications for specific locations in writing prior to the commencement of such modification.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, Ice Storage Bins or Dispensers sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and Company and agents shall not be liable for any claims for personal injuries or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY, COMPANY DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS

REMEDIES

The liability of Company for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the Ice Storage Bin or Dispenser on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Company's option, the refund of the amount paid for said equipment or services. Any breach by Company with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Complete and return warranty registration card or register on line within five (5) days from the installation date.
- All warranty service must be performed by an approved Manitowoc contracted or authorized Service Representative. To schedule a service appointment contact your local Manitowoc Service Representative or visit us at www.manitowocice.com to find a Service Representative near you.

GOVERNING LAW

This Limited Warranty shall be governed by the laws of the state of Wisconsin, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty

COMPLETE AND RETAIN FOR YOUR RECORD:

Distributor/Dealer _____

Model Number _____

Serial Number _____

Installation Date _____

Manitowoc Ice
2110 South 26th Street
P.O. Box 1720
Manitowoc, WI 54221-1720
Web site: www.manitowocice.com



Submittal Sheet

02/27/2025

ITEM# 9 - DISPLAY CASE, HOT FOOD, COUNTERTOP (1 EA REQ'D)

Nemco 6453

Pretzel Merchandiser, 33-7/8" x 22-1/4" x 22-1/4", revolving, stainless steel construction, tempered glass case, illuminated interior, water reservoir, thermostat control up to 200°F, includes signage, 120v/60/1ph, 1480 watts, 12.3 amps, 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	12.3	1.48			

Item No. _____

Quantity _____

nemco®

 | FOOD EQUIPMENT

Model No.

6450, 6450-4, 6451, 6451-2,
6452, 6452-2, 6453, 6453-2,
6454, 6454-2, 6455, 6455-2
**PIZZA, PRETZEL & HOT
FOOD MERCHANDISERS**



6451



6454



6453



Powerful, attractive NEMCO Merchandisers stimulate added sales of your fresh pizza, pretzels, bagels, muffins, etc. Choose from either 3 or 4 tiered rack models ideal for holding and displaying your product in a controlled temperature environment. Both single and double door units are available with fixed or rotating shelves. Durable stainless steel construction and tempered glass makes clean-up quick and easy. All units come with lighted interiors, contemporary signage, and a water reservoir to provide humidity. Exclusive to Nemco, the new and improved "break-away" clutch motor design allows end users to turn the rack in either direction to reach the desired product while the door is open.

Standard Features:

- Stainless steel and tempered glass construction
- Water reservoir
- Tubular heating element
- Bulb and capillary adjustable thermostat
- Temperature gauge on control panel
- Rack stops when door opens
- Rack motor has exclusive "break-away" clutch feature
- 2 – 40 watt interior lights
- Served and Self Serve models
- "Power-on" Indicator light
- 4" adjustable feet
- 120 Volt
- ETL and NSF listed

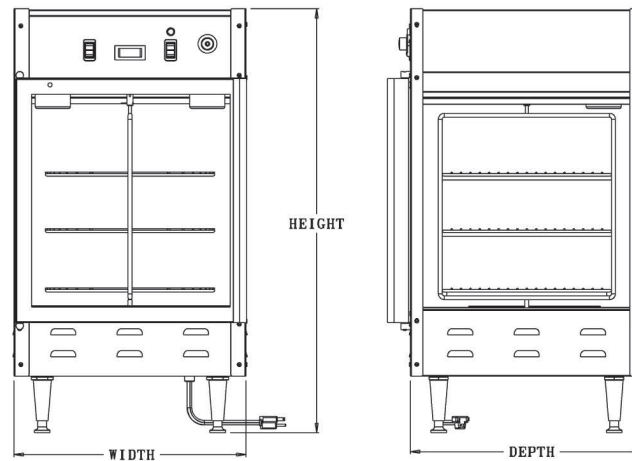
Accessories:

- Set of four stainless steel legs
- Replacement Racks

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

Model No.

**6450, 6450-4, 6451, 6451-2, 6452, 6452-2,
6453, 6453-2, 6454, 6454-2, 6455, 6455-2**

**Specifications**

Model No.	Time to 180°	Width Inches/ (cm)	Depth Inches/ (cm)	Height Inches/ (cm)	Rack Size	Voltage	Rated Wattage	Nominal Amps	NEMA Configuration	Unit Weight lbs./ (Kg)	Shipping Weight lbs./ (Kg)
6450	16 min.	18 1/2 (44.4)	18 1/2 (44.4)	33 7/8 (86.1)	3-Tier 12" Racks	120	1480	12.3	5-15P plug	66 (30.0)	76 (34.6)
6450-4	16 min.	18 1/2 (44.4)	18 1/2 (44.4)	33 7/8 (86.1)	4-Tier 12" Racks	120	1480	12.3	5-15P plug	66 (30.0)	76 (34.6)
6451, 6451-2	16 min.	22 1/4 (56.6)	22 1/4 (56.6)	33 7/8 (86.1)	3-Tier 18" Racks	120	1480	12.3	5-15P plug	83 (37.8)	93 (42.3)
6452, 6452-2	16 min.	22 1/4 (56.6)	22 1/4 (56.6)	33 7/8 (86.1)	4-Tier 18" Racks	120	1480	12.3	5-15P plug	83 (37.8)	93 (42.3)
6453, 6453-2	16 min.	22 1/4 (56.6)	22 1/4 (56.6)	33 7/8 (86.1)	16 Pretzel Arms	120	1480	12.3	5-15P plug	83 (37.8)	93 (42.3)
6454, 6454-2	16 min.	18 1/2 (44.4)	18 1/2 (44.4)	33 7/8 (86.1)	3-15" Square Shelves	120	1480	12.3	5-15P plug	66 (30.0)	76 (34.6)
6455, 6455-2	16 min.	22 1/4 (56.6)	22 1/4 (56.6)	33 7/8 (86.1)	3-19" Square Shelves	120	1480	12.3	5-15P plug	83 (37.8)	93 (42.3)

* "-2" models are self serve with two doors.

TYPICAL SPECIFICATIONS

Merchandisers shall be constructed with a brushed stainless steel frame and tempered glass sidewall panels. The interior shall have a water reservoir for maintaining moisture. All units will have case vents, contemporary, stylish signage, 4" legs, 2 – 40 W oven lamps, and a 6' cord and NEMA 5-15P plug. Each unit shall have a 1400 W tubular heating element, separate rocker switches for the interior lights and heating element, light indicating cycling of heating, a bulb and capillary adjustable thermostat, and "break-away" clutch motor. The units shall operate on 120 volts and be rated at 1480 watts. The merchandisers shall carry the approval of ETL Testing Laboratories and shall be listed with the National Sanitation Foundation.



nemco® | FOOD EQUIPMENT

NEMCO Food Equipment, Ltd.
301 Meuse Argonne, P.O. Box 305
Hicksville, OH 43526
Phone (419) 542-7751
FAX (419) 542-6690



Submittal Sheet

02/27/2025

ITEM# 10 - SODA DISPENSER (1 EA REQ'D)

Custom

Soda Machine Provided by Others

***Submittal Sheet***

02/27/2025

ITEM# 11 - ICEE MACHINE (1 EA REQ'D)

Icee 774 SD

Icee Machine - By Others



Submittal Sheet

02/27/2025

ITEM# 12 - SOFT SERVE MACHINE (1 EA REQ'D)

Taylor Company (Middleby) C713

Crown® Series Soft Serve Freezer, floor model, self-contained, twist, (2) 20 qt. hoppers, (2) 3.4 qt. freezing cylinders, indicator lights, touch screen controls, standby, stainless steel finish, R449A, (2) 1-1/2 HP motor, NSF, cULus listed (Go to the Taylor web site link to locate your distributor for pricing & warranty information)

ACCESSORIES

Mfr	Qty	Model	Spec
Taylor Company (Middleby)	1		Air-cooled
Taylor Company (Middleby)	1		(2) 208-230v/60/1-ph, 25.0 amps left, 25.0 amps right

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									(2) 1-1/2		
2	208-230	60	1	Direct			25.0				35
3	208-230	60	1				25.0				

ELECTRICAL 1 REMARKS

SEE SPEC SHEET FOR AMPS

ELECTRICAL 2 REMARKS

Left

ELECTRICAL 3 REMARKS

Right



Integrated Syrup Rail Option
2 room temperature with lids and ladles, 2 heated with syrup pumps

Item No. _____

C713

Soft Serve Freezer

Twin Twist

Features

Offers all the popular soft serve variations, from low or non-fat ice creams to custards, yogurt, and sorbet. Serve two separate soft serve flavors or an equal combination of both in a twist.

Freezing Cylinder

Two, 3.4 quart (3.2 liter).

Mix Hopper

Two, 20 quart (18.9 liter). Separate hopper refrigeration (SHR) maintains mix below 41°F (5°C) during Auto and Standby modes.

Indicator Lights

Digital readout displays hours since last brush-cleaning to ensure product safety. Mix Low light alerts operator to add mix. Audible alarm may be enabled to sound when mix is low. When the Mix Out light flashes, the unit shuts down automatically to prevent damage.

Touch Screen Controls

Microprocessor touch controls are embedded in a durable tempered glass panel. Multiple languages are selectable. Viscosity is continually measured to dispense consistent quality soft serve desserts. Temperatures in the hoppers or freezing cylinders may be displayed at any point of operation, in either Fahrenheit or Celsius. Draw counter allows operator to view number of servings dispensed.

Standby

During long no-use periods, the Standby feature maintains safe product temperatures in the mix hopper and freezing cylinder.

Two Locking Casters

Front casters have a locking feature for operators to keep equipment in place. The lock can be released to move the equipment for cleaning.

Door Interlock System

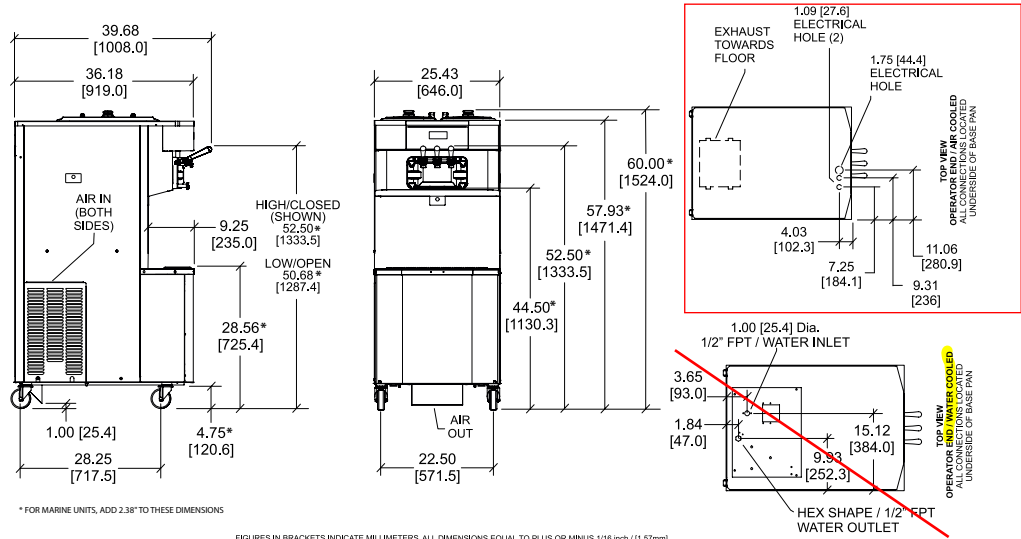
Protects the operator from injury as the beater will not operate without the dispensing door in place.

Freezer Door

A specially designed thermoplastic door allows quick ejection of product with a simple movement of the draw handle. Self-closing draw handles are standard.

C713

C713



Weights	lbs.	kgs.
Net	733	332.5
Crated	810	367.4

*For reference only.

	cu. ft.	cu. m.
Volume	67.5	1.91
Dimensions	in.	mm.
Width	25-7/16	646
Depth	36-3/16	919
Height	60	1524
Floor Clearance	4-3/4	121

*Mounted on standard casters.

Electrical	Maximum Fuse Size		Minimum Circuit Ampacity		Poles (P) Wires (W)
	Left	Right	Left	Right	
208-230/60/1 Air	25	25	21	19	2P 3W
208-230/60/1 Air, Syrup	30	25	22	19	2P 3W
208-230/60/1 Water	25	25	20	19	2P 3W
208-230/60/3 Air	15	15	13	12	3P 4W
208-230/60/3 Water	15	15	13	12	3P 4W
220-240/50/1 Air	25	20	19	17	2P 3W
220-240/50/1 Water	25	20	18	17	2P 3W
380-415/50/3N~ Air	9	8	8	6	4P 5W
380-415/50/3N~ Air, Syrup	10	8	9	6	4P 5W
380-415/50/3N~ Water	9	8	9	6	4P 5W
220/380/60/3 Air	10	8	9	7	4P 5W
220/380/60/3 Water	12	12	12	11	4P 5W

This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals. Consult the local Taylor Distributor for other electrical characteristics and agency approvals based on specific electrical and country requirements. (For exact electrical information, approval marks, and refrigerant, always refer to the data label of the unit.)

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.

Bidding Specs

Electrical: Volt _____ Hz _____ ph _____
Neutral: ☐Yes ☐No Cooling: ☐Air ☐Water ☐NA

Options: _____

All options may not be available in combination with others or with all electrical or cooling configurations. Please consult your local Taylor distributor.

Authorized Taylor Distributor

Specifications

Electrical

Two dedicated electrical connections are required. See the electrical chart for the proper electrical requirements. Manufactured to be permanently connected. Consult your local Taylor distributor for cord and receptacle specifications as local codes allow.

Beater Motor

Two, 1.5 hp.

Refrigeration System

Two, 10,100 BTU/hr. R449A. Separate Hopper Refrigeration (SHR), one, 400 BTU/hr. R134a. (BTUs may vary depending on compressor used.)

Air-Cooled

Minimum 3" (76 mm) around all sides. Install the deflector provided to prevent recirculation of warm air. Minimum air clearances must be met to ensure adequate airflow for optimum performance.

Water-Cooled

Water inlet and drain connections underside of base 1/2" FPT.

Accessories

- Cone Dispenser
- Drain Adaptor (for ease of rinsing and cleaning)
- Draw Valve Lock Kit
- Faucet
- Hopper Locks
- Syrup Rail Kit (side mount)

Options

- Hopper Agitators
- Panel Spinner
- Syrup Rail (integrated)
- Syrup Rail Kit (side mount)
- Marine equipped option (highly corrosion resistant panels and casters)



Submittal Sheet

02/27/2025

ITEM# 13 - RAPID COOK OVEN (1 EA REQ'D)

TurboChef (Middleby) ECO EL BANDIDO

ECO-9500-901 (SS) ECO™ El Bandido Convection/Microwave Oven, Rapid Cook, electric, 18-3/8" wide, ventless, countertop, external panini press mechanism, aluminum anodized upper and lower griddle press plates, fully insulated cook chamber, stores up to 256 recipes, internal catalytic converter, smart voltage sensor technology (US only), One Touch Controls, removable rack and grease collection pan, bottom jet plate, pull down door with ergonomic handle, TurboChef Cleaner and Guard Starter Kit, includes (1) cleaner packet, (1) 24oz bottle, (1) Guard bottle and (2) foamer trigger(1), aluminum paddle, (2) solid PTFE baskets, side hand grips, stainless steel front, top & sides, cULus, CE, UL EPH Classified, TUV

ACCESSORIES

Mfr	Qty	Model	Spec
TurboChef (Middleby)	1	MDD-1001	Open Kitchen bundle, includes - 1 x ConnectWare module, 1 x Secure Access Point (SAP), 3 year subscription for Open Kitchen (NET price displays when item is added to quote)
TurboChef (Middleby)	1		All items FOB: Carrollton, Texas: Consumable/accessory orders less than \$5,000 will incur a handling fee. Orders shipping standard ground will incur a \$15.00 handling fee. Orders shipping other than standard ground will incur \$25.00 handling fee
TurboChef (Middleby)	1		One year parts and labor warranty
TurboChef (Middleby)	1		(ECO) 208/240v/60/1-ph, 20.0 amps, 4.0 kW, 6 ft. plug & cord (nominal), NEMA L6-20P, standard
TurboChef (Middleby)	1		Touch controls, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208/240	60	1	Cord & Plug		L6-20P	20	4			

THE Eco El Bandido

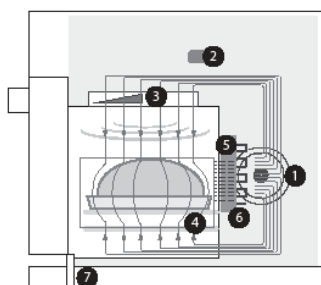


PERFORMANCE

Using patented TurboChef's technology, the Eco El Bandido is a rapid cook oven that can operate as a high-speed/high-quality panini press with the flexibility to rapidly cook non pressed foods while requiring less space and consuming less energy.

VENTILATION

- Ventless certification
- EPA 202 test (8 hr):
 - Product: 162 Pepperoni Pizzas
 - Results: 0.89 mg/m³
 - Ventless Requirement: <5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



1. Blower Motor
2. Top-launched Microwave
3. Stirred Impinged Air (Top) and Microwave
4. Air Impingement (Bottom)
5. Catalytic Converter
6. Heater
7. Air Filter

EXTERIOR CONSTRUCTION

- 430 stainless steel outer wrap and door
- Cool-to-touch exterior; all surfaces below 122°F/50°C
- Ergonomic door handle
- 7-inch capacitive one-touch screen with tempered glass cover

INTERIOR CONSTRUCTION

- 201/304 stainless steel
- Fully welded and insulated cook chamber
- Removable rack and lower jetplate

STANDARD FEATURES

- Simple and intuitive one-touch controls with icons
- Single motor vertically circulates air impingement
- Top-launched microwave system
- Panini press mechanism with aluminum anodized upper and lower griddle press plates
- Stirrer to help ensure even distribution of air and microwave
- Integral recirculating catalytic converter for UL® (KNLZ) listed ventless operation
- External air filtration
- Unlimited recipe storage
- Customizable menu settings via Wi-Fi (additional fees apply), USB, or manual entry
- Flash firmware updates via USB
- Single or dual-temperature interface
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology* (U.S. only)
- Stackable (requires stacking kit)
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

CONNECTIVITY PART NUMBERS

- MDD-1001 - Initial equipment, two-way connectivity bundle
- MDD-1002 - Additional equipment, two-way connectivity bundle
- MDD-1003 - Additional year of subscription (PhD SAAS)

OPEN
KITCHEN

COMES WITH STANDARD ACCESSORIES

- 1 Oven Cleaner and Guard Kit (105701)
- 1 Aluminum Paddle (i1-9716)
- 2 Aluminum Cooking Pans (i1-9496)

CERTIFICATIONS

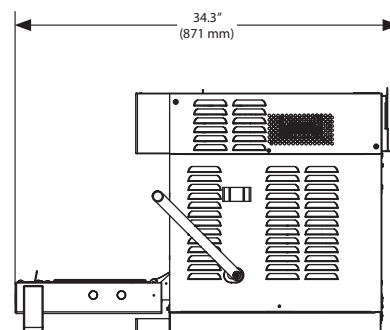
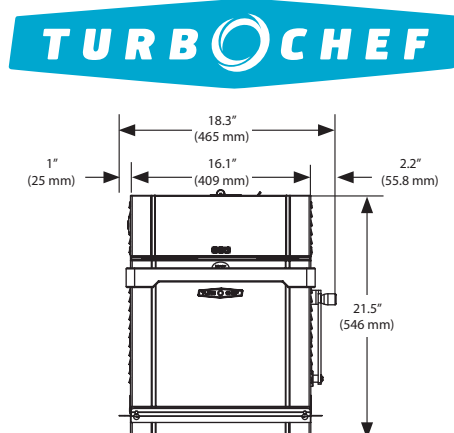
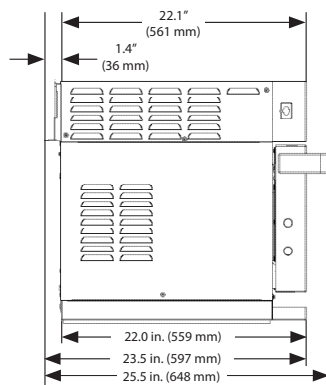


This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

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

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

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



DIMENSIONS		
Height	21.5"	546 mm
Width	18.3"	465 mm
Depth	23.5"	597 mm
Weight	123 lb.	55.8 kg
Cook Chamber		
Height / Usable Height	7.2" / 5.7"	183 mm / 145 mm
Width	12.5"	318 mm
Depth / Usable Depth	10.5" / 9.3"	267 mm / 236 mm
Volume / Usable Volume	0.54 cu.ft. / 0.38 cu.ft.	15.3 liters / 10.7 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	5"	127 mm
Sides	1"	25 mm
ELECTRICAL SPECIFICATIONS – SINGLE PHASE		
US/CANADA ECO-9500-901: Stainless Steel ECO-9500-905: Jet Black (RAL 9005)		 L 6-20
Voltage	208/240 VAC	
Frequency	60 Hz	
Current	20 Amps	
Max Input/MW/Heaters & Blowers	6.0 kW/2.0 kW/4.0 kW*	
EUROPE ECO-9500-907-EU: Stainless Steel ECO-9500-911-EU: Jet Black (RAL 9005)		 CEE7/V11
Voltage	230 VAC	
Frequency	50 Hz	
Current	16 Amps	
Max Input/MW/Heaters & Blowers	3.3 kW/2.0 kW/3.7 kW*	
UNITED KINGDOM ECO-9500-913-UK: Stainless Steel ECO-9500-917-UK: Jet Black (RAL 9005)		 BS1363
Voltage	230 VAC	
Frequency	50 Hz	
Current	13 Amps	
Max Input/MW/Heaters & Blowers	2.6 kW/2.0 kW/2.9 kW*	
JAPAN ECO-9500-925-JK (50 Hz)/ECO-9500-831-JK (60 Hz): Stainless Steel ECO-9500-929-JK (50 Hz)/ECO-9500-835-JK (60 Hz): Jet Black (RAL 9005)		 JIS C 8303
Voltage	200 VAC	
Frequency	50 Hz or 60 Hz	
Current	20 Amps	
Max Input/MW/Heaters & Blowers	3.5 kW/2.0 kW/4.0 kW*	
BRAZIL ECO-9500-937-BK: Stainless Steel ECO-9500-941-BK: Jet Black (RAL 9005)		 NBR14136
Voltage	220 VAC	
Frequency	60 Hz	
Current	20 Amps	
Max Input/MW/Heaters & Blowers	3.6 kW/2.0 kW/4.0 kW*	

LATIN AMERICA (Includes cleaner and guard) ECO-9500-949-LA: Stainless Steel ECO-9500-953-LA: Jet Black (RAL 9005)		 NEMA 6-20P
LATIN AMERICA (Without cleaner and guard) ECO-9500-955-LA: Stainless Steel ECO-9500-959-LA: Jet Black (RAL 9005)		
Voltage	220 VAC	
Frequency	60 Hz	
Current	20 Amps	 CLIPSAL 439S15
Max Input/MW/Heaters & Blowers	3.6 kW/2.0 kW/4.0 kW*	
AUSTRALIA ECO-9500-919-AK: Stainless Steel ECO-9500-923-AK: Jet Black (RAL 9005)		
Voltage	230 VAC	
Frequency	50 Hz	 IEC 309
Current	13 Amps	
Max Input/MW/Heaters & Blowers	2.6 kW/2.0 kW/2.9 kW*	
SAUDI ARABIA ECO-9500-943-SK: Stainless Steel ECO-9500-947-SK: Jet Black (RAL 9005)		
Voltage	230 VAC	 IEC 309
Frequency	60 Hz	
Current	16 Amps	
Max Input/MW/Heaters & Blowers	3.3 kW/2.0 kW/3.7 kW*	

SHIPPING INFORMATION	
U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid. International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.	
Box size: 33" x 24" x 34" (838 mm x 610 mm x 864 mm) Crate size: 33" x 24" x 34" (838 mm x 610 mm x 864 mm) Item class: 110 NMFC #26710 HS code 8419.81	
Approximate boxed weight: 168 lb. (76 kg) / Approximate crated weight: 196 lb. (89 kg)	
Minimum entry clearance required for box: 34.5" (876 mm) Minimum entry clearance required for crate: 34.5" (876 mm)	

* Under normal operation, the oven will not exceed the max input value.

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



Submittal Sheet

02/27/2025

ITEM# 14 - DROP-IN ICE BIN (1 EA REQ'D)

Advance Tabco D-12-IBL

Ice Bin, drop-in, 23-lb ice capacity, 12"W x 18"D x 14" deep overall (bin size 8"W x 13-5/8"D x 11" deep), removable stainless steel sliding cover, insulated, 1" diameter drain, NSF (cutout size 9-5/8" x 15-1/4")

WATER

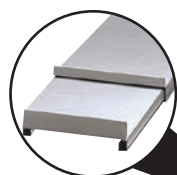
	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1"	



STAINLESS STEEL Drop-In Ice Bins



**Sliding Stainless Steel
Cover Included**

**D-24-IBL
Shown**



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

FEATURES:

11" deep ice bin.

Optional 7-Circuit cold plate sealed into the bottom.

Rubber thermal breaker reduces condensation.

Includes stainless steel sliding cover.

MECHANICAL:

1" IPS drain (non-cold plate models)

1/2" IPS drain (cold plate models)

MATERIAL:

Ice Bin: 20 gauge, 300 stainless steel

Jacket: 20 gauge galvanized steel

Cover: 20 gauge stainless steel

Ice Bin Insulation: Foam Insulation

Molding: Extruded black polyethylene thermal breaker marine edge

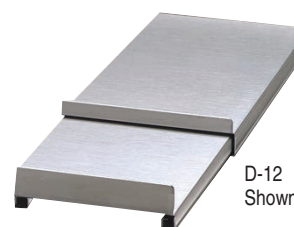
Model #	Dimension (L)	Dimension (B)	Cut Out Size W x L	Ice Capacity	Approx. Weight	Approx. Cu. Ft.
D-12-IBL	12"	6"	15 1/4" x 9 5/8"	23 lbs.	22 lbs.	3
D-24-IBL	21"	10 1/2"	15 1/4" x 20 3/8"	50 lbs.	39 lbs.	5
D-30-IBL	27"	13 1/2"	15 1/4" x 26 3/8"	62 lbs.	62 lbs.	8
D-36-IBL	33"	16 1/2"	15 1/4" x 32 3/8"	75 lbs.	67 lbs.	9

With 7-Circuit Cold Plate

D-24-IBL-7	21"	10 1/2"	15 1/4" x 20 3/8"	50 lbs.	84 lbs.	5
D-30-IBL-7	27"	13 1/2"	15 1/4" x 26 3/8"	62 lbs.	107 lbs.	8
D-36-IBL-7	33"	16 1/2"	15 1/4" x 32 3/8"	75 lbs.	113 lbs.	9

REPLACEMENT ICE BIN COVERS

Model #	For Use With:
D-12	D-12-IBL, D-24-WSIBL, D-24-WSIBL2, D-24-SIBL
D-24	D-24-IBL, D-24-IBL-7
D-24V	D-24-IBL, D-24-IBL-7 Units oriented with 18" dimension left-to-right
D-30	D-30-IBL, D-30-IBL-7
D-36	D-36-IBL, D-36-IBL-7



**D-12
Shown**

Cover designed to open front-to-rear, with 18" ice bin dimension front-to-rear.
(D-24-WSIBL2 opens left to right when installed with 21" front-to-rear)



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:

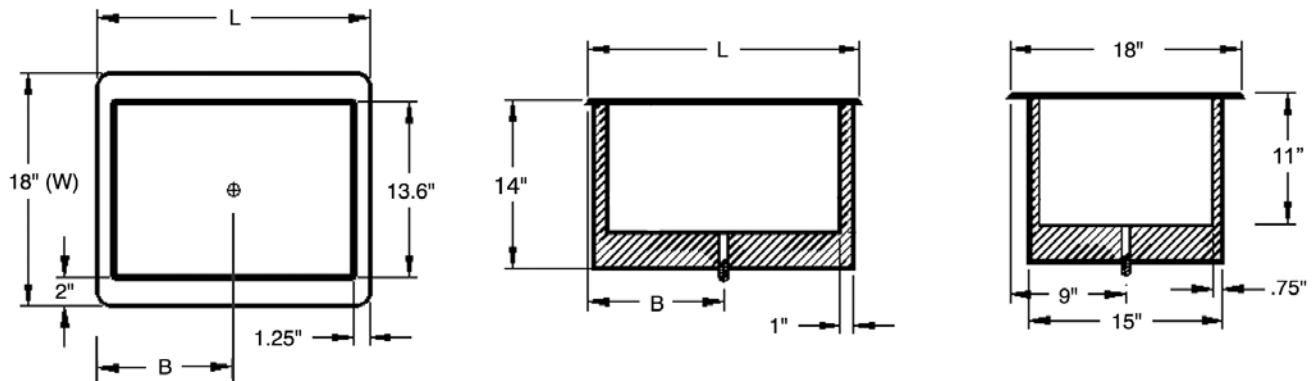
Email: smartfab@advancetabco.com or Fax: 631-586-2933

DIMENSIONS and SPECIFICATIONS

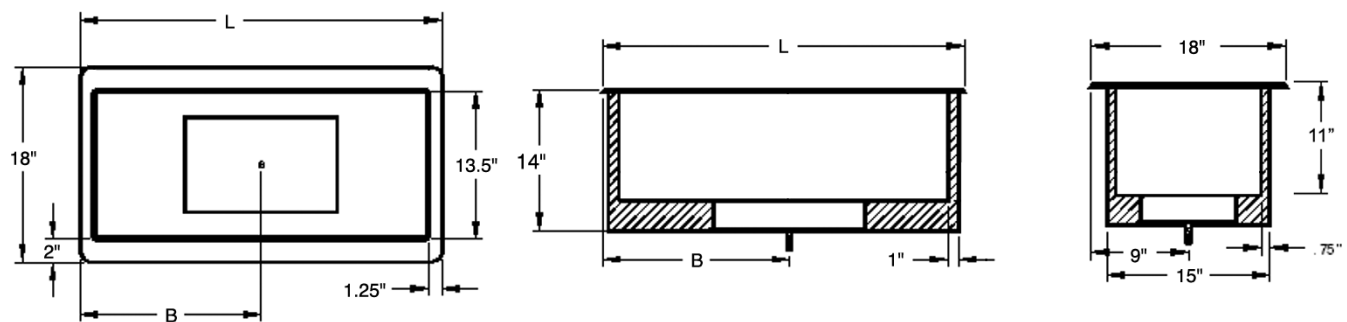
TOL Overall: $\pm .500"$ Interior: $\pm .250"$

ALL DIMENSIONS ARE TYPICAL

Non-Cold Plate Models



Cold Plate Models





Submittal Sheet

02/27/2025

ITEM# 15 - REACH-IN REFRIGERATOR (1 EA REQ'D)

True Mfg. - General Foodservice T-23-HC

Refrigerator, reach-in, one-section, (1) solid door, (3) PVC coated adjustable wire shelves, interior lighting, stainless steel door, stainless steel front, aluminum sides, clear coated aluminum interior with stainless steel floor, 4" castors, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 2.2 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
True Mfg. - General Foodservice	1		7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
True Mfg. - General Foodservice	1		Self-contained refrigeration standard
True Mfg. - General Foodservice	1		Door hinged right standard
True Mfg. - General Foodservice	1		4" stem castors, standard (adds 5" to OA height)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	2.2		1/4		

 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: _____		A/A #
	Location: _____		
	Model: T-23-HC	T-Series: <i>Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant</i>	



T-23-HC

- ▶ True's solid door reach-ins are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 (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 solid door and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.

Bottom mounted units feature

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

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
T-23-HC	1	3	27 686	29½ 750	78¾ 1991	¼ ½	115/60/1 220-240V/50-60Hz	2.2 1.3	5-15P ▲	9 2.74	270 123

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

▲ Plug type varies by country.

 DESIGNED WITH INNOVATION IN THE USA  ENERGY STAR  UL US  ENERGY STAR  CE  natural refrigerant.					APPROVALS:	AVAILABLE AT:
1/24 Printed in U.S.A.						

Model:

T-23-HC**T-Series:***Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant***true®****STANDARD FEATURES****DESIGN**

- True's commitment to using the highest quality materials and optimized 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 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 (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 front. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.

- Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door 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.

DOOR

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

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 22 7/8" L x 23 1/4" D (582 mm x 591 mm). Four (4) chrome plated shelf clips included per shelf.

- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

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

MODEL FEATURES

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

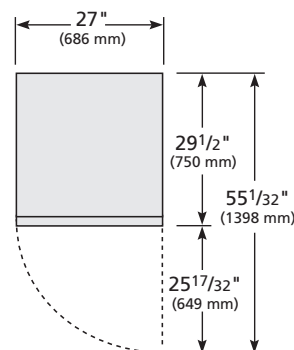
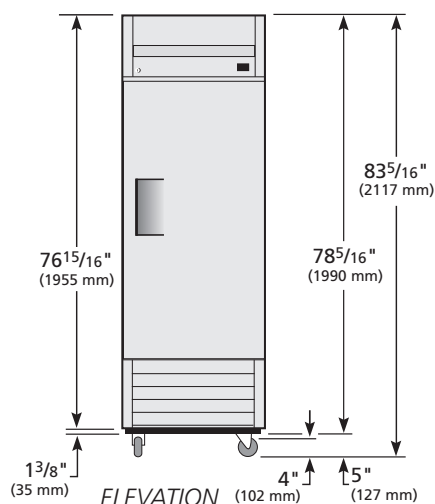
ELECTRICAL

- 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.

- ☐ 230 - 240V / 50 Hz.
- ☐ 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 rack. Holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).

PLAN VIEWMETRIC DIMENSIONS ROUNDED UP TO THE
NEAREST WHOLE MILLIMETERSPECIFICATIONS SUBJECT TO CHANGE
WITHOUT NOTICE

Model	Elevation	Right	Plan	3D	Back
T-23-HC					

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



Submittal Sheet

02/27/2025

ITEM# 16 - POPCORN POPPER (1 EA REQ'D)

Gold Medal 2214

Red Top-12 Wiz Bang Popcorn Machine, electric, countertop, heated corn deck, PowerOff® control, red powder-coated dome, satin anodized & welded cabinet, 1400 watts, 120v/60/1-ph, NEMA 5-15P, cULus, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Gold Medal	1		All information & pricing is subject to change without notice; contact Gold Medal Products Co. for the most up-to-date pricing and information.
Gold Medal	1		2 year parts & 6 months labor warranty, standard (contact factory for more information)

ELECTRICAL

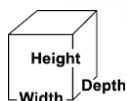
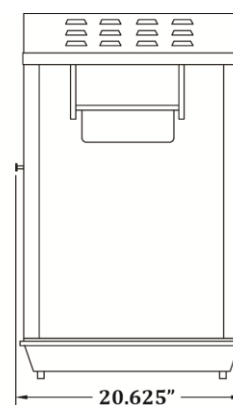
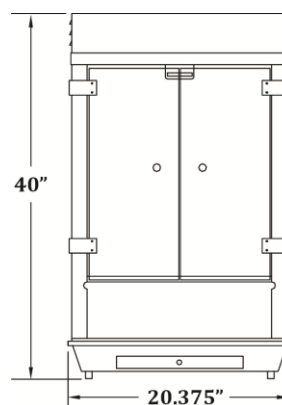
	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P		1.4			


GOLD MEDAL® PRODUCTS CO.

Red Top-12

Model No. 2214

Specifications



Overall Dimensions:

Width: 20.375"

Depth: 20.625"

Height: 40"

Features:

- 12/14 oz. Stainless Steel Kettle
- PowerOff Control

Electrical - Domestic

120V

1400 WATTS 60 Hz

(NEMA 5-15P) Plug

Plug Type:



NEMA 5-15P

Agency Approvals:


Gold Medal Products Co.

10700 Medallion Drive, Cincinnati, OH 45241

Ph: (513) 769-7676, (800) 543-0862; Fax: (513) 769-8500

gmpopcorn.com info@gmpopcorn.com

***Submittal Sheet***

02/27/2025

ITEM# 16.1 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)

Advance Tabco AG-303

Work Table, 36"W x 30"D, 16 gauge 430 stainless steel top, 18 gauge galvanized adjustable undershelf, galvanized legs with adjustable plastic bullet feet, NSF



STAINLESS STEEL
WORK TABLES
SUPER SAVER Series - Flat Top - UNDERSHELF Style



Item #: _____ Qty #: _____

Model #: _____

Project #: _____



**Rolled Rim Edges
on Front & Back and
Square Side Edges**



Featuring as Standard:
"THE PROVEN"
 ORIGINAL ADVANCE TABCO
**Adjustable Undershelf
with Die Cast Leg Clamp**

FEATURES:

Top is furnished with 1-5/8" sanitary rolled rim edges on front & back and square side edges.

To reinforce and maintain a level working surface, 24" wide tables are supplied with TWO hat channels and 30" and 36" wide tables are supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts & bolts. Undershelf is adjustable.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish.

Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs..

Gussets welded to support hat sections.

MATERIAL:

SAG-SERIES: Stainless Steel Legs & Undershelf

TOP: 16 gauge stainless steel type "430" series.

SHELF: 18 gauge stainless steel.

LEGS: 1 5/8" diameter tubular stainless steel.
1" adjustable **stainless steel** bullet feet.
Stainless steel gussets.

AG-SERIES: Galvanized Legs & Undershelf

TOP: 16 gauge stainless steel type "430" series.

SHELF: 18 gauge galvanized steel.

LEGS: 1 5/8" diameter tubular galvanized steel.
1" adjustable plastic bullet feet.
Galvanized steel gussets.

SAG-Series: Stainless Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	SAG-240	SAG-300	
24"	SAG-242	SAG-302	SAG-362
36"	SAG-243	SAG-303	SAG-363
48"	SAG-244	SAG-304	SAG-364
60"	SAG-245	SAG-305	SAG-365
72"	SAG-246	SAG-306	SAG-366
84"	SAG-247	SAG-307	SAG-367
96"	SAG-248	SAG-308	SAG-368
108"	SAG-249	SAG-309	SAG-369
120"	SAG-2410	SAG-3010	SAG-3610
132"	SAG-2411	SAG-3011	SAG-3611
144"	SAG-2412	SAG-3012	SAG-3612



AG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	AG-240	AG-300	
24"	AG-242	AG-302	AG-362
36"	AG-243	AG-303	AG-363
48"	AG-244	AG-304	AG-364
60"	AG-245	AG-305	AG-365
72"	AG-246	AG-306	AG-366
84"	AG-247	AG-307	AG-367
96"	AG-248	AG-308	AG-368
108"	AG-249	AG-309	AG-369
120"	AG-2410	AG-3010	AG-3610
132"	AG-2411	AG-3011	AG-3611
144"	AG-2412	AG-3012	AG-3612

Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section K)



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 7:00 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

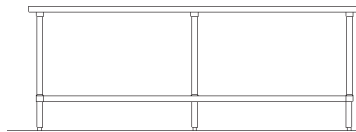
DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL $\pm .500"$

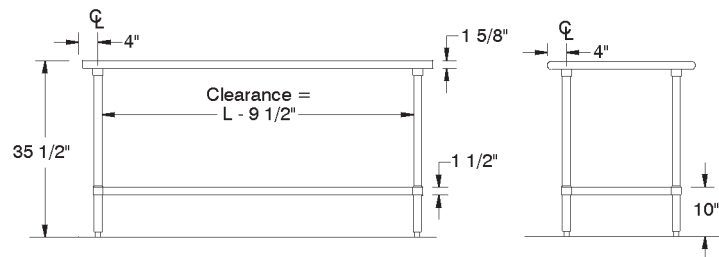
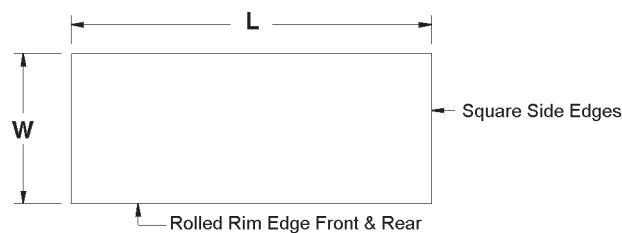
All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

SAG & AG Series UNDERSHELF Style FLAT TOP

Finished size of undershelf = Length minus $5\frac{3}{4}"$
Width minus $5\frac{3}{4}"$



Units 8 ft. and larger are furnished with six (6) legs



SAG-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	SAG-240	49 lbs.	SAG-300	65 lbs.		
24"	SAG-242	31 lbs.	SAG-302	55 lbs.	SAG-362	81 lbs.
36"	SAG-243	64 lbs.	SAG-303	72 lbs.	SAG-363	88 lbs.
48"	SAG-244	79 lbs.	SAG-304	89 lbs.	SAG-364	98 lbs.
60"	SAG-245	92 lbs.	SAG-305	107 lbs.	SAG-365	118 lbs.
72"	SAG-246	109 lbs.	SAG-306	125 lbs.	SAG-366	138 lbs.
84"	SAG-247	130 lbs.	SAG-307	148 lbs.	SAG-367	164 lbs.
96"	SAG-248	145 lbs.	SAG-308	166 lbs.	SAG-368	184 lbs.
108"	SAG-249	161 lbs.	SAG-309	176 lbs.	SAG-369	190 lbs.
120"	SAG-2410	261 lbs.	SAG-3010	287 lbs.	SAG-3610	308 lbs.
132"	SAG-2411	293 lbs.	SAG-3011	324 lbs.	SAG-3611	358 lbs.
144"	SAG-2412	308 lbs.	SAG-3012	339 lbs.	SAG-3612	373 lbs.

AG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	AG-240	49 lbs.	AG-300	65 lbs.		
24"	AG-242	31 lbs.	AG-302	55 lbs.	AG-362	81 lbs.
36"	AG-243	64 lbs.	AG-303	72 lbs.	AG-363	88 lbs.
48"	AG-244	79 lbs.	AG-304	89 lbs.	AG-364	98 lbs.
60"	AG-245	92 lbs.	AG-305	107 lbs.	AG-365	118 lbs.
72"	AG-246	109 lbs.	AG-306	125 lbs.	AG-366	138 lbs.
84"	AG-247	130 lbs.	AG-307	148 lbs.	AG-367	164 lbs.
96"	AG-248	145 lbs.	AG-308	166 lbs.	AG-368	184 lbs.
108"	AG-249	161 lbs.	AG-309	176 lbs.	AG-369	190 lbs.
120"	AG-2410	261 lbs.	AG-3010	287 lbs.	AG-3610	308 lbs.
132"	AG-2411	293 lbs.	AG-3011	324 lbs.	AG-3611	358 lbs.
144"	AG-2412	308 lbs.	AG-3012	339 lbs.	AG-3612	373 lbs.





Submittal Sheet

02/27/2025

ITEM# 17 - BIB RACK (1 EA REQ'D)

Custom

Bag in Box Rack - Provided by Others



Submittal Sheet

02/27/2025

ITEM# 17.1 - CO2 CYLINDER TANK (1 EA REQ'D)

Custom

CO2 Tanks - By Others



Submittal Sheet

02/27/2025

ITEM# 18 - REACH-IN REFRIGERATOR (2 EA REQ'D)

Atosa USA, Inc. MBF8506GR

Atosa Refrigerator, reach-in, two-section, 39-1/2"W x 31-7/10"D x 83-1/10"H, bottom-mount self-contained refrigeration, 28.5 cu. ft., (2) locking hinged solid doors, digital temperature control, 33° to 40°F temperature range, (6) adjustable shelves, interior LED lighting, automatic evaporation, air defrost, stainless steel interior & exterior, 4" casters, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 3.2 amps, cord with NEMA 5-15P, cETLus, ETL-Sanitation, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Atosa USA, Inc.	2		2 year labor & parts warranty, 5 years warranty on compressor (continental USA only)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	3.2		1/5		



"WE MAKE THE KITCHEN BETTER!"

ATOSA USA, INC.

Toll Free: 855-855-0399 Email: info@atosausa.com

www.atosa.com | www.atosausa.com

California, Colorado, Florida, Georgia, Illinois,
New Jersey, Ohio, Texas, Washington

Bottom Mount Reach-In Refrigerators

Standard Features

- Bottom mount compressor units with environmentally friendly R290 refrigerant
- Stainless steel exterior & interior
- Electronic temperature controller
- Maintains temperatures between 35°F – 38°F
- LED interior light(s)
- Recessed door handle(s)
- Door lock(s) standard
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed casters
- Three (3) pre-installed shelves per section
- Down duct refrigeration to ensure even distribution of air

Optional Accessories

- Extra shelves – includes 4 shelf clips per shelf
MBF8519GR shelf part #: W0402316
MBF8532GR shelf part #: W0402389
MBF8505GR/GRL shelf part #: W0402393
MBF8507GR shelf part #: W0402387
MBF8508GR shelf part #: W0402387 left/right shelf,
part #: W0402388 middle shelf

For the best results of food preservation we recommend setting your refrigerator between 35°F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.

MODELS:

MBF8519GR / MBF8532GR / MBF8505GR
MBF8505GRL / MBF8506GR / MBF8507GR / MBF8508GR



MBF8519GR



MBF8532GR



MBF8505GR



MBF8505GRL



MBF8506GR



MBF8507GR



MBF8508GR



2 YEAR PARTS AND LABOR WARRANTY
5 YEAR COMPRESSOR PART WARRANTY



MBF8505GR/MBF8505GRL
MBF8507GR/MBF8508GR

REV. 01/25



"WE MAKE THE KITCHEN BETTER!"

ATOSA USA, INC.

Toll Free: 855-855-0399 Email: info@atosausa.com

www.atosa.com | www.atosausa.com

California, Colorado, Florida, Georgia, Illinois,

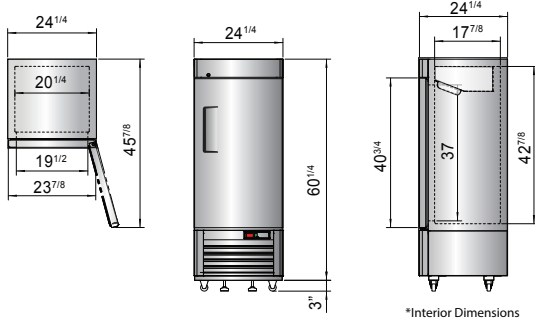
New Jersey, Ohio, Texas, Washington

SPECIFICATIONS

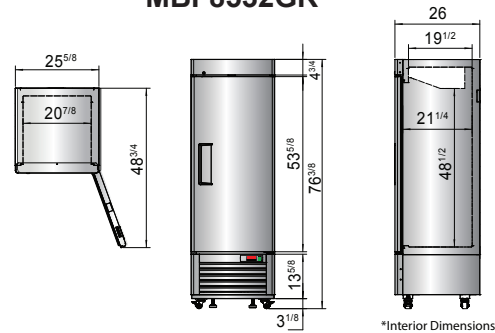
Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lb)	Gross Weight (lb)
MBF8519GR	1	8.3	3	2	2.1	115/60/1	1/7	R290	24 ^{1/4} × 24 × 63 ^{1/4}	176	209
MBF8532GR	1	12.57	3	4	2.1	115/60/1	1/4	R290	25 ^{5/8} × 26 × 76 ^{3/8}	232	276
MBF8505GR	1	19.1	3	4	2.1	115/60/1	1/7	R290	27 × 31 ^{7/10} × 83 ^{1/10}	249	282
MBF8505GRL	1	19.1	3	4	2.1	115/60/1	1/7	R290	27 × 31 ^{7/10} × 83 ^{1/10}	249	282
MBF8506GR	2	28.5	6	4	3.2	115/60/1	1/5	R290	39 ^{1/2} × 31 ^{7/10} × 83 ^{1/10}	317	365
MBF8507GR	2	43.8	6	4	3.2	115/60/1	1/5	R290	54 ^{2/5} × 31 ^{7/10} × 83 ^{1/10}	397	452
MBF8508GR	3	68	9	4	4.2	115/60/1	1/4	R290	81 ^{9/10} × 31 ^{7/10} × 83 ^{1/10}	538	615

PLAN VIEW

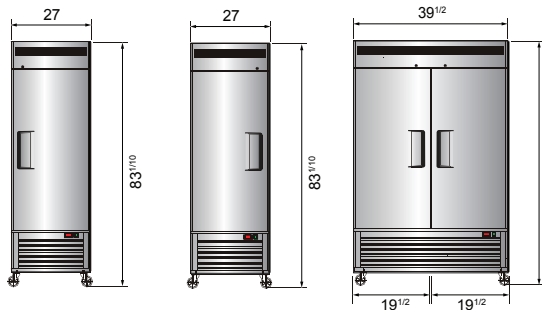
MBF8519GR



MBF8532GR



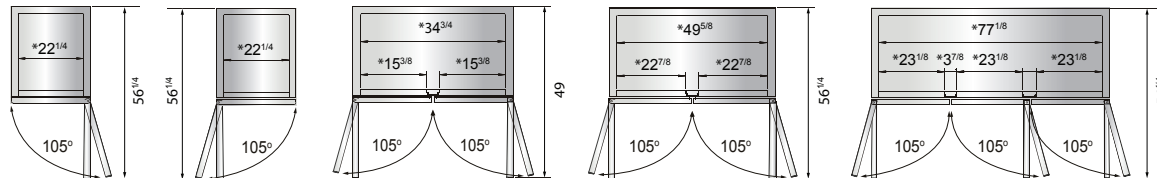
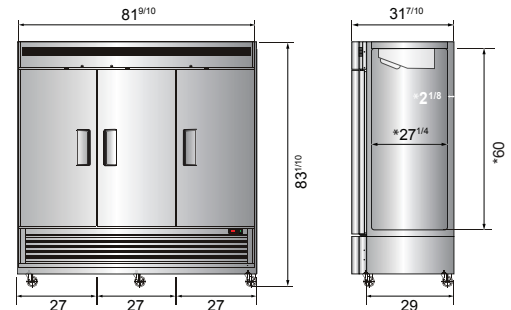
MBF8505GR MBF8505GRL MBF8506GR



MBF8507GR



MBF8508GR



*Interior Dimensions

SELF-CLOSING AND STAY OPEN DOOR FEATURE

Casters

Epoxy shelves

Door lock

Down duct

Temperature control



NEMA 5-15P



NEMA 15A/125V



Submittal Sheet

02/27/2025

ITEM# 19 - THREE (3) COMPARTMENT SINK (1 EA REQ'D)

John Boos 3PB18

Pro-Bowl Sink, 3-compartment, 59-1/8"W x 23-1/2"D x 44-1/16"H overall size, (3) 18"W x 18" front-to-back x 12" deep compartments, 10"H boxed backsplash with 45° top and 2" return, (1) set of splash mount faucet holes with 8" centers, 3-1/2" die-stamped drain opening, 16/300 stainless steel construction, stainless steel legs, adjustable front & side bracing, adjustable bullet feet, NSF, CSA-Sanitation, KD

WATER

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

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		
2		
3		

PLUMBING 1 REMARKS

3-1/2" drain opening

PLUMBING 2 REMARKS

3-1/2" drain opening

PLUMBING 3 REMARKS

(1) set of 1" faucet holes, 8" centers, 3-1/2" drain opening



SPEC SHEET

"3PB" PRO-BOWL COMPARTMENT SINKS 16GA 3 Compartment - 16GA w/Stainless Steel Base

FEATURES:

- Standard 16GA Type 300 Stainless Steel w/#4 Polish, Satin Finish
- 12" Or 14" Deep Bowls
- All Corners, Both Vertical & Horizontal, Coved At 5/8" Radius
- Bottoms Of Bowls Formed For Drainage To 3-1/2" Diameter Die Stamped Opening
- Full Length 10" High Boxed Backsplash, w/2" Return To Wall At 45 Degree & 3/4" Turned Down Rear Lip
- 8" On-Center, 1" Faucet Holes In Backsplash
- Solid Stainless Steel Front Panel, Type 300 Stainless Steel w/#4 Polish, Satin Finish
- All Outside Corners Of Assembly Are Bullnosed To Provide Safe, Clean, & Polished Edge

SPECIFICATIONS:

- Top: Stainless Steel Sinks Are Tig Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Base: Stainless Steel Bases, Standard Knocked-Down
- Bowls & Top: 16GA Type 300 Stainless Steel w/#4 Polish, Satin Finish
- Legs: 1-5/8" Round O.D. Stainless Steel
- Bracing: 1-1/4" Round O.D. Stainless Steel
- Gussets: Stainless Steel
- Feet: 1" Adjustable Stainless Steel Bullet Feet



3PB1618

CERTIFICATIONS:



ACCESSORIES

MODEL

End Splashes, R, L, Or Both

Faucets

Add-A-Faucets

Pre-Rinse Units

Lever Waste

Overshelves

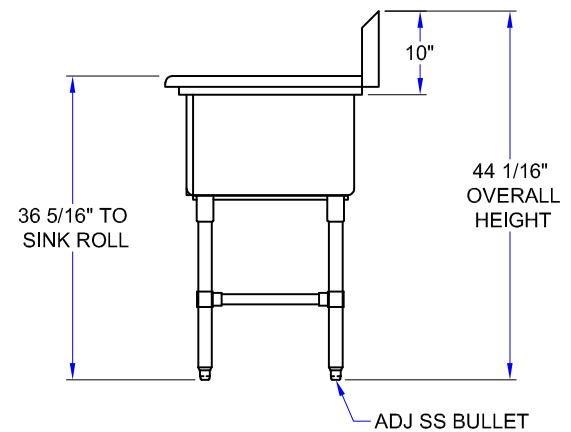
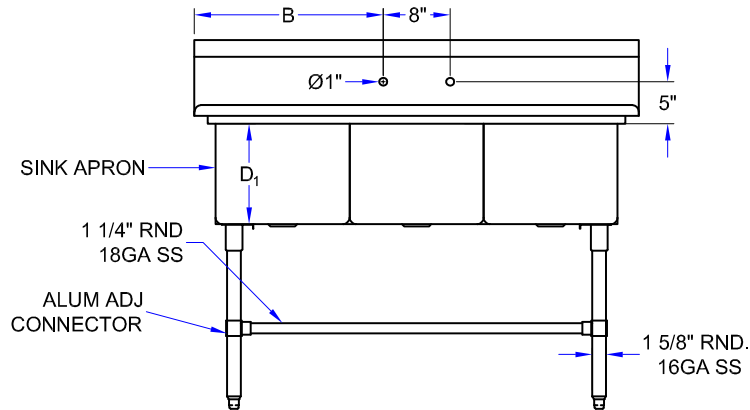
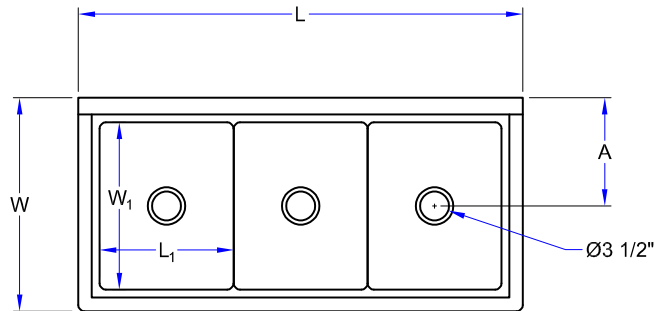
Pot Rack

"3PB" PRO-BOWL COMPARTMENT SINKS

12" DEEP (D')	WT. (LBS)	14" DEEP (D')	WT. (LBS)	OVERALL LENGTH (L)	OVERALL WIDTH (W)	INSIDE LENGTH (L')	INSIDE WIDTH (W')	A	B
3PB1618	93	3PB16184	101	53-1/8"	23-1/2"	16"	18"	11-15/16"	22-9/16"
3PB1620	97	3PB16204	105	53-1/8"	25-1/2"	16"	20"	12-15/16"	22-9/16"
3PB18	99	3PB184	108	59-1/8"	23-1/2"	18"	18"	11-15/16"	25-9/16"
3PB1824	113	3PB18244	123	59-1/8"	29-1/2"	18"	24"	14-15/16"	25-9/16"
3PB20	115	3PB204	123	65-1/8"	25-1/2"	20"	20"	12-15/16"	28-9/16"
3PB24	135	3PB244	147	77-1/8"	29-1/2"	24"	24"	14-15/16"	22-9/16"
3PB3024	158	3PB30244	171	95-1/8"	29-1/2"	30"	24"	14-15/16"	28-9/16"

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



"3PB" PRO-BOWL COMPARTMENT SINKS

12" DEEP (D')	WT. (LBS)	14" DEEP (D')	WT. (LBS)	OVERALL LENGTH (L)	OVERALL WIDTH (W)	INSIDE LENGTH (L')	INSIDE WIDTH (W')	A	B
3PB1618	93	3PB16184	101	53-1/8"	23-1/2"	16"	18"	11-15/16"	22-9/16"
3PB1620	97	3PB16204	105	53-1/8"	25-1/2"	16"	20"	12-15/16"	22-9/16"
3PB18	99	3PB184	108	59-1/8"	23-1/2"	18"	18"	11-15/16"	25-9/16"
3PB1824	113	3PB18244	123	59-1/8"	29-1/2"	18"	24"	14-15/16"	25-9/16"
3PB20	115	3PB204	123	65-1/8"	25-1/2"	20"	20"	12-15/16"	28-9/16"
3PB24	135	3PB244	147	77-1/8"	29-1/2"	24"	24"	14-15/16"	22-9/16"
3PB3024	158	3PB30244	171	95-1/8"	29-1/2"	30"	24"	14-15/16"	28-9/16"

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.



Submittal Sheet

02/27/2025

ITEM# 20 - MOP SINK CABINET (1 EA REQ'D)

John Boos PBJC-224884-R

Janitor Cabinet, 48"W x 22-1/2"D x 84"H overall size, enclosed cabinet with open back for plumbing, (2) lockable louvered swing doors, right side includes: 20" x 16" x 12" deep mop sink with 3-1/2" drain, (1) over head shelf, (2) side mounted mop/broom holder with locking cam and panel-less back, left side includes: (3) shelves and bottom storage area, includes (1) service faucet with vacuum breaker and 120" hose, 18/300 stainless steel, 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		

PLUMBING 1 REMARKS

3-1/2" drain opening



SPEC SHEET

"PBJC-48" JANITOR CABINET 16GA Sink Bowl

FEATURES:

- 18 GA Type 300 Stainless Steel With #4 Polish Satin Finish
- (2) Vented Swing Doors With Lock Handles
- Available In Left Side or Right Side Configuration
- MOP SINK Compartment Side Includes:
 - (1) Oversized Mop Sink 20"x16"x12" with 3-1/2" Drain
 - (1) Overhead Storage Shelf With Panel Backing
 - (2) Mop/Broom Holders With Locking Cam On Front Shelf
 - Panel-Less Back
- Storage Compartment Side Includes:
 - (3) Storage Shelves
 - Bottom Storage Area
- Includes (1) Heavy Duty Service Faucet (PBF-SS-6-X)
- Includes (1) 10' Service Faucet Hose (PB-HOSE-120-X)

SPECIFICATIONS:

- Cabinet: Stainless Steel Cabinets TIG Welded, Exposed Edges Are Polished To Match Adjacent Surface
- Cabinet: 18GA Type 300 Stainless Steel With #4 Polish, Satin Finish
- 18GA Type 300 Cabinet
- 16GA Type 300 Sink Bowl And Deck

CERTIFICATIONS:



PBF-SS-6



PB-HOSE-120

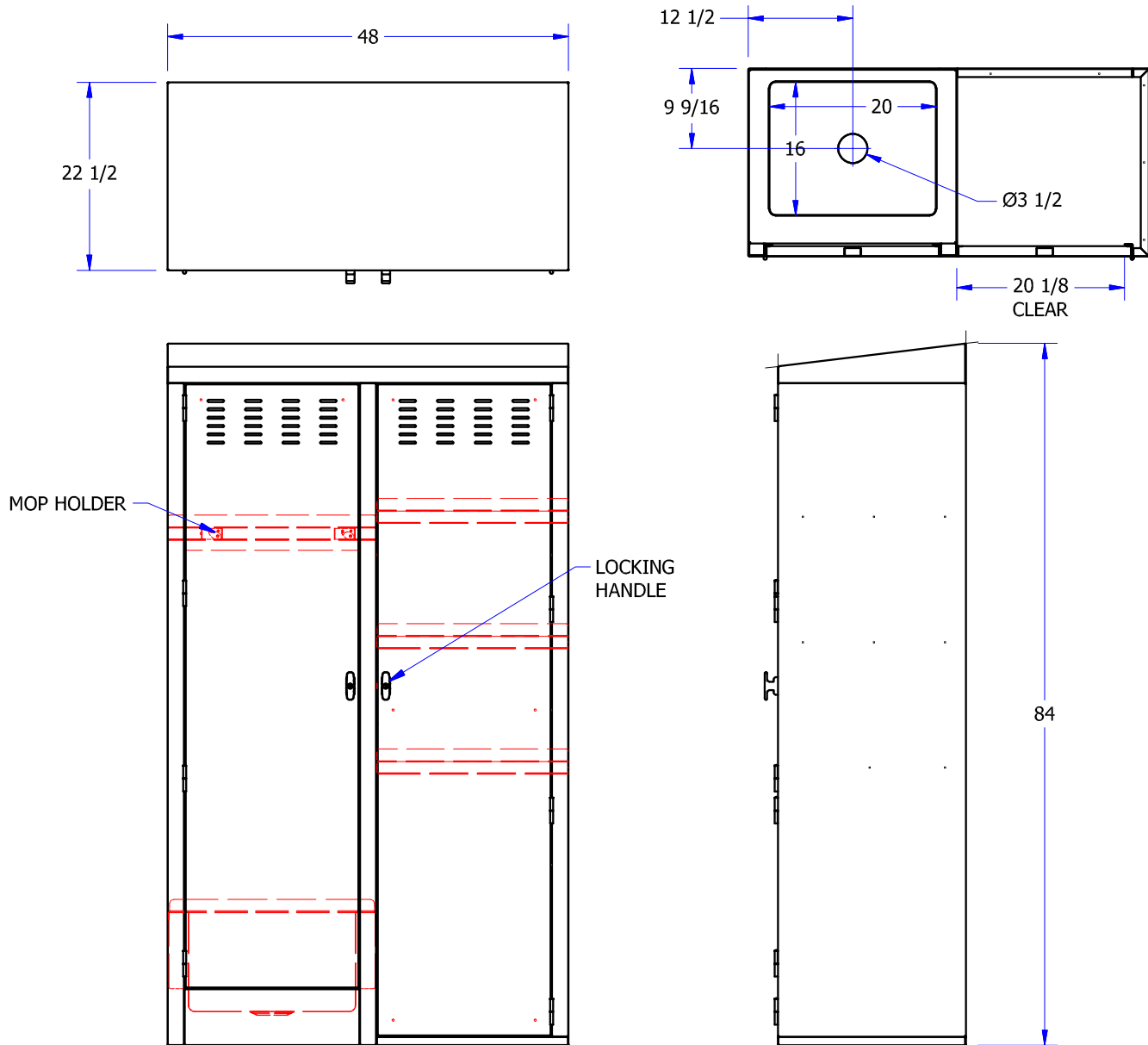


"PBJC-48" JANITOR CABINET

MODEL	DESCRIPTION	OVERALL SIZE (L X W X H)	MOP SINK SIZE	WEIGHT (LBS)
PBJC-224884-L	Left Hand	48"x22"x84"	20"x16"x12"	292
PBJC-224884-R	Right Hand	48"x22"x84"	20"x16"x12"	292

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



"PBJC-48" JANITOR CABINET

MODEL	DESCRIPTION	OVERALL SIZE (L X W X H)	MOP SINK SIZE	WEIGHT (LBS)
PBJC-224884-L	Left Hand	48"x22"x84"	20"x16"x12"	292
PBJC-224884-R	Right Hand	48"x22"x84"	20"x16"x12"	292

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

***Submittal Sheet***

02/27/2025

ITEM# 21 - WIRE SHELVING UNIT (2 EA REQ'D)

Metro EZ1848BR-4

Super Erecta® Convenience Pak Shelving Unit, 48"W x 18"D x 74"H, (4) wire shelves with clips & (4) split posts with adjustable feet, Super Erecta Brite™ finish, KD, NSF



Item # _____

Job _____

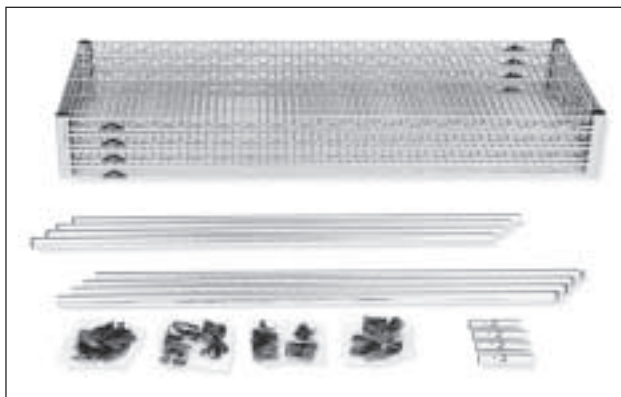
SUPER ERECTA SHELF® CONVENIENCE PAK SHELVING

Shelving Sales Made Easy

Metro's Convenience Pak Super Erecta Shelf® Shelving provides a complete shelving unit in a single box. Convenience Pak shelving is easier to promote, select, and order as compared to separate shelving components. Convenience Pak will increase your overall sales volume, improve operating efficiencies and reduce your handling and inventory costs.

- **Single Package Design:** Convenience Pak Super Erecta Shelving is packaged in one box. Each post comes in 2 modules with a heavy-duty connector provided to connect post halves. Post modules, connectors, shelves, and split sleeve connector are all included in 1 box.
- **Simplified Sales and Ordering:** Each given size Convenience Pak unit has its own catalog number and list price, making Convenience Pak the easiest shelving product to select, price, and order. With ease and efficiency your sales people can respond to your customers' basic shelving needs, increasing their sales volume per sales call.
- **Easy to Inventory:** The single package Convenience Pak makes it easy for you to inventory much of your shelving requirements, reducing the inventory space for posts and shelves.
- **Simplified Shipping and Handling:** Basic shelving orders can be handled with one trip to the warehouse, requiring only one box be handled rather than separate shelves, posts, and split sleeves. Common mistakes made in consolidating components for a given job will be dramatically reduced resulting in an overall improvement in your operating efficiencies. Simplified ordering and invoicing will reduce the work load on your in-house personnel, reducing your overall costs.
- **As Strong and Durable as Standard Super Erecta Shelf Shelving:** Post modules and heavy-duty connector provide a shelving unit equal to the superior load bearing and durability recognized in our traditional Super Erecta Shelving design. Whether the application is stationary or mobile, the Convenience Pak unit meets the tough performance guidelines established by Super Erecta Shelving.
- **Three Finishes:** Convenience Pak units are available in Super Erecta Brite,™ Chrome, and Metroseal 3™ finishes, to handle any shelving applications your customers may have.

- Increase sales productivity
- Improve operating efficiency
- Reduce costs



U.S. and Foreign Patents Pending



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



METRO
SUPER ERECTA SHELF®
Convenience Pak Shelving

10.03

Job _____



SUPER ERECTA SHELF® CONVENIENCE PAK SHELVING

Three Finishes Available:

- **Super Erecta Brite™:** Applicable to dry storage applications, where moisture and humidity are not a concern.
- **Chrome:** Designed for dry storage applications where added durability, cleanability, or a more aesthetic appearance might be required.
- **Metroseal 3** is manufactured using the latest state-of-the-art plating and coating processes. It incorporates a durable electro-plated metal base layer. This substrate, when coated with Metro's new proprietary epoxy coating will provide years of corrosion free service. For more information on Metroseal 3, refer to sheet #10.10a.



Cat. No.	Width (in.) (mm)		Length (in.) (mm)		Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
Four (4) Super Erecta Brite™ Shelves per Unit								
EZ1836BR-4	18	455	36	910	74.5	1890	51	23
EZ1848BR-4	18	455	48	1220	74.5	1890	63	28
EZ1860BR-4	18	455	60	1525	74.5	1890	82	37
EZ2436BR-4	24	610	36	910	74.5	1890	66	30
EZ2448BR-4	24	610	48	1220	74.5	1890	76	34
EZ2460BR-4	24	610	60	1525	74.5	1890	102	46
Four (4) Chrome Shelves per Unit								
EZ1836NC-4	18	455	36	910	74.5	1890	51	23
EZ1848NC-4	18	455	48	1220	74.5	1890	63	28
EZ1860NC-4	18	455	60	1525	74.5	1890	82	37
EZ2436NC-4	24	610	36	910	74.5	1890	66	30
EZ2448NC-4	24	610	48	1220	74.5	1890	76	34
EZ2460NC-4	24	610	60	1525	74.5	1890	102	46
Four (4) Metroseal 3™ Shelves per Unit								
EZ1836NK3-4	18	455	36	910	74.5	1890	51	23
EZ1848NK3-4	18	455	48	1220	74.5	1890	63	28
EZ1860NK3-4	18	455	60	1525	74.5	1890	82	37
EZ2436NK3-4	24	610	36	910	74.5	1890	66	30
EZ2448NK3-4	24	610	48	1220	74.5	1890	76	34
EZ2460NK3-4	24	610	60	1525	74.5	1890	102	46

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



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

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***Submittal Sheet***

02/27/2025

ITEM# 22 - WIRE SHELVING UNIT (1 EA REQ'D)

Metro EZ1836BR-4

Super Erecta® Convenience Pak Shelving Unit, 36"W x 18"D x 74"H, (4) wire shelves with clips & (4) split posts with adjustable feet, Super Erecta Brite™ finish, KD, NSF

The spec sheet for this item can be viewed on item 21)