Attachment A: Bid Breakdown & Schedule

Bidder:

DASNY Contact: Theresa Graffeo, Purchasing Coordinator
tgraffeo@dasny.org

Request for Information (RFI's): RFI's due April 13 ,2023. Submit in writing via email to tgraffeo@dasny.org. Responses will be posted to DASNY's website via addenda no later than April 17, 2023. It is the responsibility of the Bidder to obtain Addenda.

Services/Product Required By: August 2023

Description: Furnish and Deliver Kitchen Equipment

Bid Open Location: DASNY, Corporate Headquarters, 515 Broadway, Albany, NY 12207

Bid Open Date and Time: April 28, 2023 at 2:30

Item No.	Manufacturer	Make/Model	Description	QTY	UOM	Unit Price	Extended Price
1	Turbo-Air	# TSR-49SD	Reach-in Refrigerator	1	EA	$	$
2	Hobart	#LXEH	Warewasher	2	EA	$	$
3	Beverage-Air	UCR20Y	Single Door Beverage Refrigerator	1	EA	$	$
4	Fetco	#CBS-52-15 (Configuration Code - C52046)	Twin 1.5 Gallon Coffee Maker	1	EA	$	$
5	Everpure	#EV927200	Coffee Water Filter	1	EA	$	$
6	Metro	#SMARTWALL G3 System.	Wall mounted Double Shelf Unit	2	EA	$	$
7	Metro	#SMARTWALL G3 System.	Wall mounted Single Shelf Unit	1	EA	$	$
8	Hoshizaki	B-300PF	Ice storage Bin	1	EA	$	$
9	Hoshizaki.	#KM-515MAH.	CRESCENT CUBER - AIR-COOLED	1	EA	$	$
10	Everpure	#EV932402	Ice water filter	2	EA	$	$
11	CresCor	#H-137-SUA-12D	Insulate hot cabinets	4	EA	$	$
12	EMI	Pro-Stainless Custom	Worktable	1	EA	$	$
13	Blodgett	#CTB DBL 15(right hinge)	Double half convection oven	1	EA	$	$

14	Turbo-Chef	SINGLE MAG SOTA	OVEN, MICROWAVE/CONVECTION	1	EA	$	$
15	Delfield	GUR48P-S	REFRIGERATOR, UNDERCOUNTER/ WORKTABLE	1	EA	$	$
16	Scotsman	NME-954 (NME954AS-32B)	IceMaker with Bin	1	EA	$	$
17	Blendtec	#C825C11Q-B1GB1A-X	Smoothie Blender Counter-top	2	EA	$	$
18	Bunn-o-matic	39600.0065	Ice coffee-tea dispenser	2	EA	$	$
19	Fetco	#CBS-52-15 (Configuration Code - C52046)	TWIN 1.5 GALLON COFFEE MAKER	1	EA	$	$
20	Fetco	GR-2.2	Coffee Grinder	1	EA	$	$
21	Vollrath	CTNFO-06	Condiment Organizer	2	EA	$	$
22	Delfield	GUR24P-G	REFRIGERATOR, UNDERCOUNTER/ WORKTABLE	1	EA	$	$
23	Delfield	407-CA	Undercounter Freezer	1	EA	$	$
24	Vollrath	3Y0505	Trash Chute	1	EA	$	$
25	LaMarzocco	Swift	ESPRESSO GRINDER - DUAL HOPPER	1	EA	$	$
26	Vollrath	3Y0505	Knockbox	1	EA	$	$
27	LaMarzocco	GB-5 2 Group Semi-automatic	Espresso Machine	1	EA	$	$
28	Everpure	#EV910094	Espresso Water Filter	1	EA	$	$
29	Structural Concepts	NR4851RRSSV	Ambient Refrigerator Display Cabinet	2	EA	$	$
30	Metro	#5N557C	Shelving Unit - 5 Tier	2	EA	$	$
31	Metro	5N537C	Shelving Unit - 5 Tier	1	EA	$	$
32	Turbo-Air	#M3R47-2	Reach-in Refrigerator	1	EA	$	$
33			Inside Delivery		LS	$	$

INSTALLATION LABOR (if required)
LABOR TO INSTALL _____

Estimated No. of Hours _____
Hourly Rate (*Prevailing Wage rates are required for this work)* _____

Total Materials/Equipment/Commodities: _____

Total Installation: _____

TOTAL BID _____

NOTICE AND INFORMATION FOR BIDDERS

(The below questions 1) and 2) need only be answered if the above total bid is for one million dollars or more)

1. Does your firm anticipate the use of subcontractors and outside suppliers specific to this procurement
   Yes ☐ No ☐
2. Does your firm anticipate the creation of employment opportunities arising from this procurement?
   Yes ☐ No ☐

(The below information must be completed for all bids.)

Identify all subcontractors, if any: _____

STATE, PROVINCE FOR FOREIGN COUNTRY THAT YOUR FIRM'S PRINCIPAL PLACE OF BUSINESS IS LOCATED:

_____

ADDRESS OF FACTORY OR PLANT WHERE ITEMS ARE MANUFACTURED AND/OR ASSEMBLED. *(Attach additional sheet(s) if more than one manufacturer)*

_____
_____
_____
_____

_____
BIDDER (FIRM NAME)

_____
SIGNATURE

_____
NAME (TYPE/PRINTED)

_____
TITLE

_____
Date

Attachment B: Detailed Specifications

DESCRIPTION	MFR	MODEL	QTY	ELECTRICAL	PLUMBING
Reach-in Refrigerator	Turbo-Air	# TSR-49SD	1	NEMA 5-15 115V 2A	
Warewasher	Hobart	#LXEH	2	208-240/60/1 40A Circuit 1-3/8" dia. hole for 1" trade size conduit; 4-5/8" AFF	Single fill and rinse connection: 3/4" female garden hose fitting on 6' long hose supplied with machine; 110°F water min. for LXeH Drain connection: 5/8" barb fitting with 6' long hose supplied with machine.
Single Door Beverage Refrigerator	Beverage-Air	UCR20Y	1	NEMA 5-15 115V 3A	
Twin 1.5 Gallon Coffee Maker	Fetco	#CBS-52-15 (Configuration Code - C52046)	1	120/208, 3 phase, 30Amp (4kW configuration)	Water Inlet - 3/8" male flare fitting min. flow rate 1.25 gpm water pressure 20-75 psig
Coffee Water Filter	Everpure	#EV927200	1		Never use saddle valve for connection. Use 1/4" water line Install vertically with cartridge hanging down. Allow 2-1/2" clearance below the cartridge for easy cartridge replacement
Wallmounted Double Shelf Unit	Metro	#SMARTWALL G3 System.	2		
Wallmounted Single Shelf Unit	Metro	#SMARTWALL G3 System.	1		
Ice storage Bin	Hoshizaki	B-300PF	1		
CRESCENT CUBER - AIR-COOLED	Hoshizaki.	#KM-515MAH.	1	115-120/60/1 20A Circuit	Water Supply Inlet = 1/2" FPT Min Water Supply Line = 1/4" Nominal ID Copper Water Tubing or Equivalent Drain Outlet = 3/4" FPT Min Drain Line = 3/4" Nominal ID Hard Pipe or Equivalent Condensation Drain Outlet = 3/8" OD Hard Tube
Ice water filter	Everpure	#EV932402	2		Choose a mounting location suitable to support the full weight of the system when operating. Never use saddle valve for connection. Use 3/4" water line. Do not connect system to water-cooled condenser. Install vertically with cartridges hanging down. Allow 2-1/2" (6.35 cm) clearance below the cartridge for easy cartridge replacement.
Insulate hot cabinets	CresCor	#H-137-SUA-12D	4	120V/60Hz/1 phase 12A	
Work Table	EMI	Pro-Stainless Custom	1		
Double half convection oven	Blodgett	#CTB DBL (right hinge)	1	208, single phase	
OVEN, MICROWAVE/CONVECTION,	Turbo-Chef	SINGLE MAG SOTA	1	208/240V, 60Hz, 20A NEMA 6-20	
REFRIGERATOR, UNDERCOUNTER/WORKTABLE	Delfield	GUR48P-S	1	115V, 60Hz, 3.2A NEMA 5-15	
IceMaker with Bin	Scotsman	NME-954 (NME954AS-32B)	1	208-230/60/1 15Amp. 6' minimum clearance around unit for air flow and utility connections.	Water Inlet - 3/8" Flare Drain - 3/4" FPT
Smoothie Blender Counter-top	Blendtec	#C825C11Q-B1GB1A-X	2	120V/60Hz/1 phase 15A	
Ice coffee-tea dispenser	Bunn-o-matic	39600.0065	2		
TWIN 1.5 GALLON COFFEE MAKER	Fetco	#CBS-52-15 (Configuration Code - C52046)	1	120/208, 3 phase	Water Inlet - 3/8" male flare fitting min. flow rate 1.25 gpm water pressure 20-75 psig
Coffee Grinder	Fetco	GR-2.2	1	120V 5.7A	
Condiment Organizer	Vollrath	CTNFO-06	2		
REFRIGERATOR, UNDERCOUNTER/WORKTABLE	Delfield	GUR24P-G	1	115V NEMA 5-15	
Undercounter Freezer	Delfield	407-CA	1	115V/60Hz/1 phase 5.8A	
Trash Chute	Vollrath	3Y0505	1		
ESPRESSO GRINDER - DUAL HOPPER	LaMarzocco	Swift	1	110V 780W	
Knockbox	Vollrath	3Y0505	1		
Espresso Machine	LaMarzocco	GB-5 2 Group Semi-automatic	1	208-240V/60Hz/1 phase 30A	
Espresso Water Filter	Everpure	#EV910094	1		Choose a mounting location suitable to support the full weight of the system when operating. Use 1" water line. Install vertically with bowl hanging down. Allow 2-1/2" clearance below the cartridge for easy cartridge replacement
Ambient Refrigerator Display Cabinet	Structural Concepts	NR4851RRSSV	2	110-120V, 15.22A NEMA L5-20	
Shelving Unit - 5 Tier	Metro	#5N557C	1		
Shelving Unit - 5 Tier	Metro	5N537C	1		
Reach-in Refrigerator	Turbo-Air	#M3R47-2	1	115V/60Hz/1 phase 2.6A	

ITEM 1

REFRIGERATOR MANUFACTURER
Turbo air
more durable, efficient, beautiful

4184 E. Conant St.
Long Beach, CA 90808
Tel. 310-900-1000
Fax. 310-900-1077
www.turboairinc.com

Project:	
Model #:	
Item #:	
Available W/H:	Qty:
Approval:	
AIA #:	SIS #:
CSI Section 11400	

Solid Door Refrigerator

Reach-In Bottom Mount
Super Deluxe Series

Model : TSR-49SD-N6

FEATURES & BENEFITS

Self-Cleaning Condenser
The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

Digital temperature control & monitor system
- Keep food products safe by maintaining constant temperatures.
- Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks.
- Early warning alarm program detects issues before malfunction occurs.
- Digital display allows for easy monitoring.
- Programs interpret the condition of refrigeration systems by self-diagnosis.
- Rapid cool-down function (Turbo cooling).
- Automatic evaporator fan motor delays.

Hydrocarbon refrigerants (R-600a)
With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

Stainless steel cabinet construction
The Turbo Air Super Deluxe model boasts a stainless steel interior and exterior (galvanized steel top, bottom and back). It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The Super Deluxe adds a touch of style to the most refined setting.

Sturdy, clean stainless steel shelving
Shelves are the most important part of cleanliness as they come in direct contact with food. After a while, PVC coated wire shelves may peel, rust and lead to unsanitary conditions. Only the Turbo Air Super Deluxe series uniquely provides stainless steel shelving.

Door pressure release device
Pressure relief doors are designed to eliminate vacuum pressure and allow easy, instant door opening.

High-density polyurethane insulation
The entire cabinet structure and solid doors are foamed-in-place using high density, HCFC free polyurethane insulation.

LED interior lighting

Bottom mount compressor

Refrigerator holds 33°F ~ 38°F for the best in food preservation

Patented Self-Cleaning Condenser

This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

NATURAL Refrigerant · SPEC ISO 9001:2008 · Intertek · Intertek · 3 YEAR WARRANTY · Compressor 7 YEAR WARRANTY (U.S.A only) · ENERGY STAR® Qualified

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D x H* (inches)
TSR-49SD-N6	2	42.69	6	1/5	2.3	427	54 3/8 x 30 3/8 x 78 1/4

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* Height does not include 5" caster height or 6" optional legs.

Solid Door Refrigerator

Reach-In Bottom Mount
Super Deluxe Series

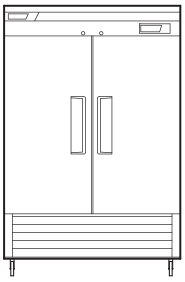
Model : TSR-49SD-N6

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	NEMA 5-15P
Full Load Amperes	2.3
Compressor HP	1/5
Feed Wires with Ground	3
Cord Length (ft.)	7
Refrigerant	R-600a
DIMENSIONAL DATA	
# of Doors	2
# of Racks Accepted	2
Net Capacity (cu. ft.)	42.69
Ext. Length Overall (in.)	54 3/8 (1382mm)
Ext. Depth Overall (in.)	30 3/8 (770mm)
Ext. Height Overall (in.)*	78 1/4 (1987mm)
Int. Length Overall (in.)	50 1/2 (1283mm)
Int. Depth Overall (in.)	26 1/4 (666mm)
Int. Height Overall (in.)	60 (1524mm)
# of Shelves	6
Shelf Size (L x D) (in.)	24 1/2 x 23 1/2
Gross Weight (lbs.)	427

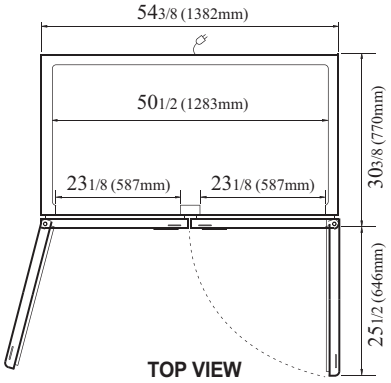
Design and specifications subject to change without notice.
Actual shipping weight may differ due to extra packing materials for product protection.
* Height does not include 5" caster height or 6" optional legs.

PLAN VIEW

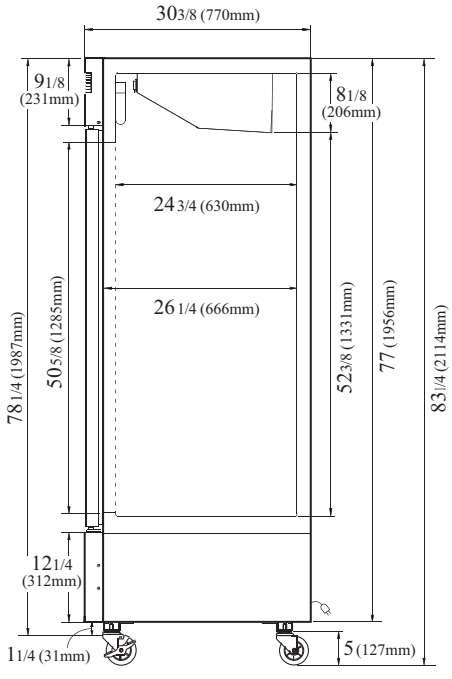
(unit : inch)



FRONT VIEW



TOP VIEW



SIDE VIEW

WARRANTY : 3 Year Parts and Labor Warranty
Additional 4 Year Warranty on Compressor

STANDARD FEATURES

- ***Anti-corrosion coated evaporator***
- ***Door locks standard***
- ***Positive seal self-closing doors***
- ***Easy replaceable one piece magnetic door gaskets***
- ***Self-contained system***
- ***Solid and sturdy grille design***
- ***Standard 4" dia. swivel casters with locks on the front set***

OPTIONAL ACCESSORIES

- 5" caster, ½" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional stainless steel shelf: 30278Q0200
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250 (each holds up to fifteen 18"L x 26"D sheet pans)

Ver.20210105

NATURAL Refrigerant · ENERGY STAR® Qualified

Turbo Air : 800-627-0032 ▪ **GK** : 800-500-3519
Warranty : 800-381-7770 ▪ **AC** : 888-900-1002

Continued product development may necessitate specification changes without notice.

ITEM 2

COMMERCIAL DISHWASHERS

LXe Series Undercounter Commercial Dishwashers

Where Speed & Performance Meet Hobart Clean

HOBART advansys™

SUPERCHARGE YOUR DISHWASHING WITH THE LX*e* SERIES & OUR LEGENDARY HOBART CLEAN.

The powerful Hobart LX*e* Series undercounter packs more speed and performance into a compact size, allowing you to wash even the toughest food soils off all your dinner ware and prep ware. Advanced technologies and our exclusive two-level racking system let you spend less time washing and more time in other parts of your operation, or on cleaning up and getting out early. And with its efficient design, you will use less water, energy and chemicals.

See for yourself how the LX*e* dishwasher can do more for less.

The Right Fit
The 32-1/2" height allows the LX*e* to fit under ADA-compliant countertops. To enhance loading and unloading ergonomics, an optional 17-inch stand is available.

Smart Display
Simple to operate with minimal training needed.
Set common functions using a programmable button.
advansys™

Supercharge Your Throughput.
The optional Second Level Rack Kit boosts capacity up to 48 racks/hour, helping staff get done early.

Steam Elimination
keeps steam out of the room and operators' faces.
advansys™

ADVANCED CLEANING PERFORMANCE

Low Chemical Alerts & Auto-Prime
Low chemical alerts help ensure consistent cleaning & sanitization, & built-in chemical pumps with auto-prime simplify chemical changes, with less handling of chemicals.

NSF Pot & Pan Rated Cycles
Plus the 17" Opening Height allow you to run single-rack operation & wash tough food soils off all your prep ware.

Easy to Clean
Spend less time cleaning with interchangeable, snap-in wash & rinse arms, a deluxe strainer, smooth seamless interior, & auto clean.

Auto Delime advansys™
Auto delime saves time & chemicals & reduces handling while maintaining peak machine performance.

Sense-a-Temp™ Booster Heater
Helps ensure 180° sanitizing rinse on every cycle.

Make The Right Choice
Available in a high-temperature sanitizing (LX*e*H) or chemical sanitizing (LX*e*C) model. Advansys available on high-temperature models only (LX*e*R).

OWNERSHIP BENEFITS

Performance | Operational Efficiency | Food Safety | Lifetime Value

Speed Up Your Dishwashing

Boost your capacity to 48 racks/hour with the only NSF certified two-level racking solution** – clean more ware in less time & get staff out early.

advansys™

WASH MORE FOR LESS

Up To **1,100** Fewer kWh/Year*

Boost Throughput to **48** RACKS/HOUR with 2nd Level Rack

REDUCE ANNUAL OPERATING COSTS UP TO **$450** Per Machine*

Call **888-446-2278** for a **FREE TCO AUDIT** or visit **hobartcorp.com/LXeR**

*Projected average annual savings for LX*e*R vs LX*e*H running 50 racks per day with liquid chemicals and gas facility heat. LX*e*R includes 2 level operation and Ventless Energy Recovery. Multiply annual savings over the life of the machine for total lifetime value. Actual savings may vary by model and location.
**Upper level rack NSF certified for plates and silverware. Lower level rack NSF certified for all ware types.

ENERGY STAR

The ENERGY STAR® certified LX*e* undercounter provides dramatic utility savings compared to three-compartment sinks.

SCAN TO FIND OUT MORE
www.hobartcorp.com/LXeR

GET THE RIGHT SYSTEM FOR YOUR OPERATIONS

STANDARD FEATURES	advansys™	BASE
Model	LXeR	LXeH, LXeC
Steam Elimination	✓	
Energy Recovery	✓	
Auto Delime	✓	
NSF Pot & Pan Rating	✓	
Clogged Wash Arm Sensing	✓	
Auto Clean	✓	
Two-Level Capability*	✓	✓
Deluxe Strainer System	✓	✓
17" Door Opening	✓	✓
Sense-A-Temp Booster	✓ (LXeR)	✓ (LXeH)
On Board Chemical Pumps w/ Auto Prime	✓	✓
High Temp Sanitization	LXeR	LXeH
Chemical Sanitization	-	LXeC
Racks per Hour	13(H) - 24(N) - 30(L)	32(H) - 34(C)
Two-Level Racks per Hour	48	48
Water Consumption	.62 Gallons/Cycle	.74 Gallons/Cycle
ENERGY STAR® Certified	✓	✓

*Requires Optional Second Level Rack Kit. Upper level rack NSF certified for plates and silverware. Lower level rack NSF certified for all ware types.

OPTIONS AND ACCESSORIES

- Second Level Rack Kit
- Power Cord Kits
- Splash Reduction Panel
- 6" Stainless Steel Legs
- 17" Stainless Steel Stand
- External Caster Kit
- Drain Water Tempering Kit (for plumbing code compliance)
- Water Hammer Arrestor Kit

17" Stand

Second Level Rack Kit

HOBART MAKES IT EASY

- Responsive Service Team in all 50 States
- Installation Programs
- Customized Service Programs
- 18 Month & Extended Warranty Options
- Financing Options with Low Monthly Payments

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Call 888-4HOBART (888-446-2278) or contact us online today to get more information, receive a quote, or request a free cost of operations audit.

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HOBART

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Hobart
701 S. Ridge Ave.
Troy, Ohio 45373
1-937-332-3000

HOBART 125 YEARS 1897 – 2022

ITW FOOD EQUIPMENT GROUP

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ITEM 3

Item No. _____
Quantity _____

BEVERAGE-AIR
PO Box 5932, Spartanburg, SC 29304
1-888-845-9800 Fax# 1-864-582-5083
http://www.Beverage-Air.com

Commercial Refrigeration Equipment
General Specification

SHALLOW DEPTH UNDERCOUNTER REFRIGERATORS AND FREEZERS

FOOD PREPARATION SERIES

MODELS:
UCR20
UCF20
UCR27
UCR34

UCR-SERIES UNDERCOUNTER UNITS

Whenever space is a limiting factor and health inspection approval is critical, compact, shallow-depth refrigerators and freezers have provided the answer. Single door refrigerator and matching freezer are only 20" wide by 21" deep. Overall, height on 6" legs supplied is 31". Two-door companion refrigerator is 34" wide by 23" deep.

CABINET CONSTRUCTION

Models feature construction with stainless steel exteriors and anodized aluminum interiors.

Cabinets are insulated with 2" thick foamed-in-place polyurethane insulation for maximum energy conservation and structural integrity. Doors are mounted to cabinet on self-closing, cartridge style hinges with 120° stay open position. Doors are equipped with a snap-in-place vinyl magnetic gasket for positive seal. Convenient, double pull style door handle is made of black anodized aluminum. 6" high legs are standard. Cabinet interior standard with 2 steel wire epoxy coated shelves per section.

REFRIGERATION

Balanced refrigeration systems provide refrigerator holding temperatures of 35° to 38° range. Freezer model temperature is held at zero and below. Refrigerants used are R134a in the refrigerators and 404a in the freezer. Both are CFC free providing full compliance with environmental concerns. Interior forced-air system with high humidity evaporator coils, provides the ideal environment for food preservation.

ELECTRICAL

Units wired at factory and ready for connection to a 115/60/1 phase, 15 amp dedicated outlet. 8' long cord and plug set included.

SPECIAL FEATURES

- Cartridge style door hinges provides positive seal & eliminates door sagging issues (excludes glass door and some special units).
- Optional 3" or 6" casters available

UCR / UCF20

UCR27

UCR34

ELECTRICAL CONNECTION

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

115/60/1
NEMA-5-15P

Available From:

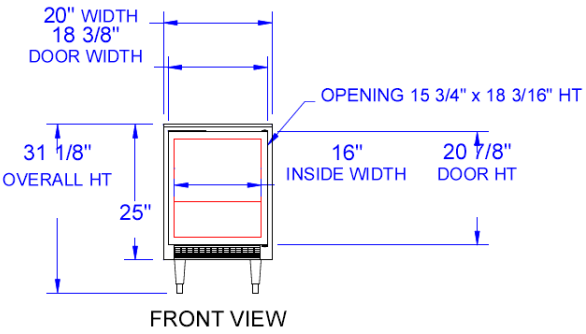
Model Specified		**Store#**	
Location		**Quantity**	

BEVERAGE-AIR

Shallow Depth
Undercounter Refrigerators/Freezers
Models: UCR20, UCF20, UCR27, UCR34

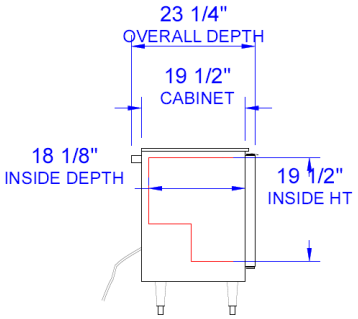
MODEL	UCR20	UCF20	UCR27	UCR34
EXTERNAL DIMENSIONAL DATA				
Length Overall (inches) Length Overall (mm)	20” 508	20” 508	27” 686	34” 864
Depth Overall (inches) - Less handle Depth Overall (mm) - Less handle	23 1/4” 591	23 1/4” 591	27 3/4” 705	23 5/8” 600
Height Overall— on 6” legs (inches) Height Overall—on 6” legs (mm)	31 1/8” 791	31 1/8” 791	34 1/2” 876	31” 787
Depth with Door Open 90 °	40 1/2”	40 1/2”	53 1/4”	38”
Clear Door Opening (inches)	15 3/4” x 18 3/16”	15 3/4” x 18 3/16”	22 1/2” x 21 3/8”	13/ 1/8” x 18”
Number of doors	1	1	1	2
INTERNAL DIMENSIONAL DATA				
NET Capacity (cubic ft.) NET Capacity (Liters)	2.7 77	2.7 77	6.2 176	5.5 156
Internal Length Overall (inches) Internal Length Overall (mm)	16” 406	16” 406	23” 584	29 3/8” 746
Internal Depth Overall (inches) Internal Depth Overall (mm)	18 1/8” 460	18 1/8” 460	18” 457	17” 432
Internal Height Overall (inches) Internal Height Overall (mm)	19 1/2” 495	19 1/2” 495	23” 584	19” 483
Number of shelves	2	2	2	4
ELECTRICAL DATA				
Full Load Amperes 115/60/1	3.0	5.3	4.0	4.0
ENERGY CONSUMPTION (KWH)	2.73	6.18	2.79	3.12
REFRIGERATION DATA				
Horsepower	1/6	1/4	1/6	1/5
WEIGHT DATA				
Gross Weight (Crated lbs)	111	119	157	158
Gross Weight (Crated kg)	50	54	71	72

PLAN VIEWS



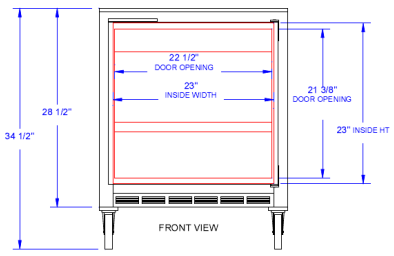
FRONT VIEW

UCRF20 FRONT

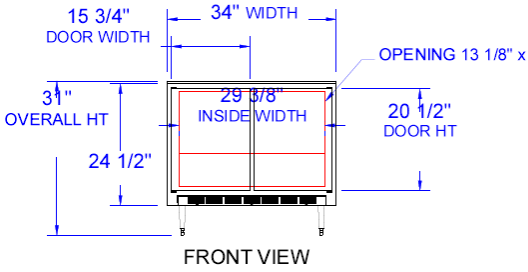


LEFT SIDE VIEW

UCRF20 END

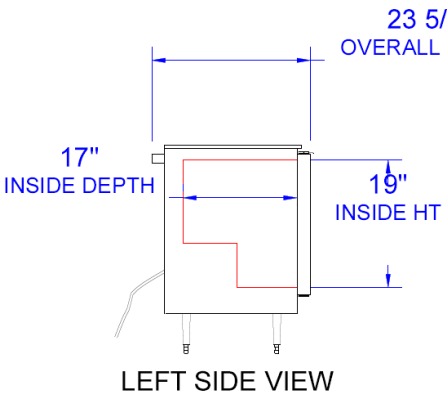


UCR27 FRONT



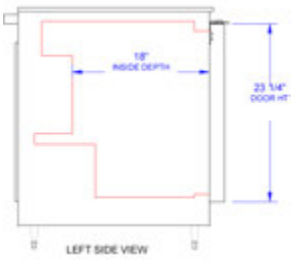
FRONT VIEW

UCR34 FRONT



LEFT SIDE VIEW

UCR34 FRONT



UCR27 END

BEVERAGE-AIR® CORPORATION

700 Buffington Road • PO Box 5932 • Spartanburg, SC 29304 USA • (864) 582-8111 • Fax (864) 582-5083 • (888) 845-9800 • www.beverage-air.com

Specifications are subject to change without prior notice. 07/09

HANDLE OPERATED
COFFEE BREWER

CBS-5000 Series

CBS-52H-15

ITEM 4

Twin 1.5 Gallon Brewer

Shown with 1.5 Gallon LUXUS® Thermal Dispensers (L4D-15)

The CBS-5000 Series was designed for simplicity. The Handle Operated Series brewers save the operator time and effort by delivering quick and consistent results from your pre-programmed coffee recipe. It is the reliable choice for serving high-volumes of single batch coffee all day long.

Handle operation — a quick start!

Simply twist the handle to begin the brew cycle and in minutes your perfectly brewed coffee is ready to serve.

Manual water faucet.

Safely dispense hot water away from steam and brew basket.

Set it and forget it.

Program your recipe once and this brewer delivers consistent and repeatable results.

FETCO®

TRUSTED | RELIABLE | QUALITY

CBS-52H-15

Technical Specifications / Accessories

Water Specification

Water Inlet	Minimum Flow Rate	Water Pressure
⅜" male flare fitting	1¼ gpm [4.71 lpm]	20-75 psig [138-517 kPa]

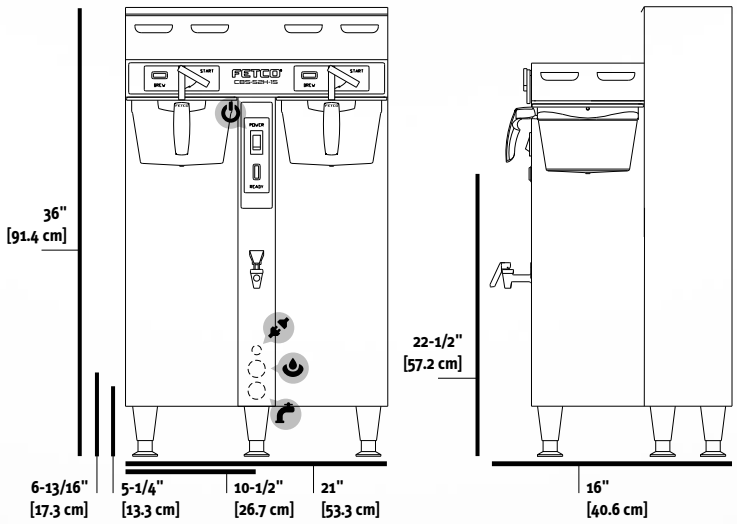
Electrical Configuration

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon [Liter] /Hour
US & CANADA								
C52016	2 x 3.0 kW	120/208-240	1	3+G	4.6-6.1	Terminal Block	22.0-25.4	10.5-15.0 [39.7-56.8](1)
C52026	2 x 4.0 kW	120/208-240	1	3+G	6.1-8.1	Terminal Block	29.3-33.8	15.0-19.5 [56.8-73.8](1)
C52036(2)	3 x 3.0 kW	120/208-240	3	4+G	7.0-9.1	Terminal Block	19.5-22.4	16.5-22.5 [62.5-85.2](1)
C52046(2)	3 x 4.0 kW	120/208-240	3	4+G	9.1-12.1	Terminal Block	25.6-29.6	22.5-30.0 [85.2-113.6](1)
C52186(2)	3 x 4.0 kW	440-480	3	3+G	10.3-12.1	Terminal Block	13.6-14.8	22.5-30.0 [85.2-113.6](1)
INTERNATIONAL								
C52076(2)	3 x 3.0 kW	220-240/380-415	3	4+G	7.8-9.1	Terminal Block	11.8-12.9	19.5-22.5 [73.8-85.2](1)
C52086(2)	3 x 4.0 kW	220-240/380-415	3	4+G	10.3-12.1	Terminal Block	15.7-17.1	25.5-30.0 [96.5-113.6](1)
C52096	2 x 3.0 kW	220-240	1	2+G	5.1-6.1	Terminal Block	23.3-24.4	13.5-15.0 [51.1-56.8](1)
C52106	2 x 4.0 kW	220-240	1	2+G	6.8-8.1	Terminal Block	30.9-33.8	18.0-19.5 [68.1-73.8](1)

(1) Based on standard factory settings: 4.0 minute brew time; 0% prewet; 200°F water.
(2) Requires 3 phase Electrical Power System (Z056).

Measurements

Height	Width	Depth	Empty Weight	Filled Weight	Shipping Weight	Shipping Dimensions:
36" [91.4 cm]	21" [53.3 cm]	16" [40.6 cm]	82 lbs [37.2 kg]	145 lbs [65.8 kg]	100 lbs [45.4 kg]	35" x 23" x 23" [88.9 x 58.4 x 58.4 cm]



Compatibile Dispensers

1.5 Gallon LUXUS® Thermal Server (L4S-15) Must be used with S4S Serving Stations.	D452
1.5 Gallon LUXUS® Thermal Dispenser (L4D-15)	D449
1.5 Gallon LUXUS® Portable Thermal Dispenser (TPD-15)	D009

Customize Your Brewer

Single Serving Station for L4S-15/20 Server	A150
Twin Serving Station for L4S-15/20 Server	A151
Triple Serving Station for L4S-15/20 Server	A152
Identifier Plates, Acrylic	A069
Hot Tea Infuser (1.5 Gallon Size)	A113
Drip Tray - Square	A137

Cups per Hour*

8oz. 475 12oz. 317 16oz. 238 20oz. 190

* Approximate based on maximum power setting.

Paper Coffee Filters

15" x 5.5" (500/Case)	F001

Information

fetco.com
info@fetco.com
847.719.3000
1.800.338.2699 USA
847.719.3001
Food Equipment Technologies Co.
600 Rose Road
Lake Zurich, IL 60047
USA

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ITEM 5

EVERPURE® QL3 BH² SYSTEM

DELIVERS PREMIUM QUALITY WATER FOR COFFEE APPLICATIONS

QL3-BH² System: EV9272-00
BH2 Replacement Cartridge: EV9612-50

APPLICATIONS

Coffee

Low-Flow, Medium-Volume Brewers

FEATURES • BENEFITS

Provides clear, fresh, premium quality ingredient water for great tasting coffee and beverages

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

Engineered to always feed the correct amount of scale inhibitor into each volume of water

Proportioned scale inhibitor feed

Proprietary Everpure® Micro-Pure® II media inhibits the growth of bacteria

Precoat submicron technology reduces dirt and particles as small as 0.5-micron in size

Everpure's unique filter blend using activated carbon reduces chlorine taste & odor and other offensive contaminants

Increases holding time of coffee

Saves energy by reducing scale buildup.

Dramatically prevents limescale from forming in brewers

Reduces health contaminants such as cysts

INSTALLATION TIPS

Never use saddle valve for connection.

Use 3/8" water line.

Install vertically with cartridges hanging down.

Allow 2-1/2" (6.35 cm) clearance below the cartridge for easy cartridge replacement.

Flush BH² Cartridge by running water through filter for three (3) minutes at full flow.

OPERATION TIPS

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

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

Service flow rate must not exceed 0.5 gpm (1.9 Lpm).

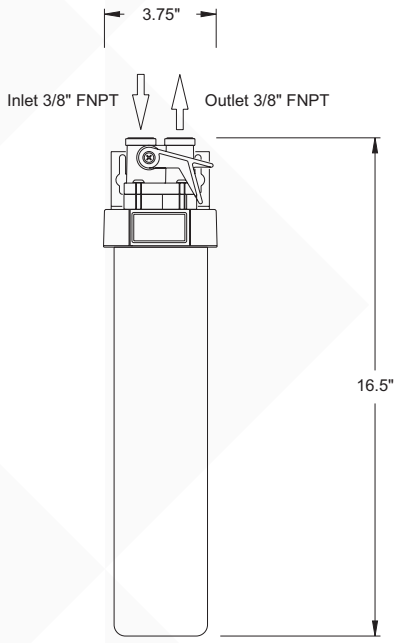
Always flush the filter cartridge at time of installation and cartridge change.

SIZING

Service Flow Rate: Maximum 0.5 gpm (1.9 Lpm)

Rated Capacity: 3,000 gallons (11,350 L) or 6,000 pots

EVERPURE® QL3 BH² SYSTEM
EV9272-00



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

SPECIFICATIONS

Service Flow Rate
Maximum 0.5 gpm (1.9 Lpm)

Rated Capacity
3,000 gallons (11,350 L) or 6,000 pots

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

Temperature
35 – 100°F (2 – 38°C)

Overall Dimensions
16.5" H x 3.75" W x 4" D
(41.9 cm x 9.5 cm x 10.1 cm)

Inlet Connection
3/8"

Outlet Connection
3/8"

Electrical Connection
None

Shipping Weight
4 lbs (1.8 kgs)

Operating Weight
7 lbs (3.1 kgs)

WARRANTY

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

PENTAIR

WATER QUALITY SYSTEMS

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

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

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

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

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

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

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

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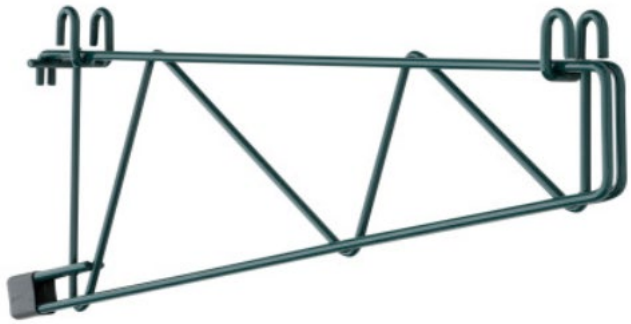
ITEM 6



Metro SmartWall Double Shelf Support

SmartWall Double Shelf Supports are available in lengths to accommodate 14”, 18”, 21”, and 24” wide shelving. Double shelf supports are designed join adjacent shelves in order to create side-by-side wall shelving units. Single Shelf Supports are required at each end of a side-by-side wall shelving system to hold shelves securely.

Shelf supports mount directly to SmartWall Uprights without the use of tools. Supports are designed to work with Super Erecta, Super Erecta Pro and MetroMax shelves. MetroMax 4 and MetroMax i shelves require one shelf adapter kit per shelf (sold separately).

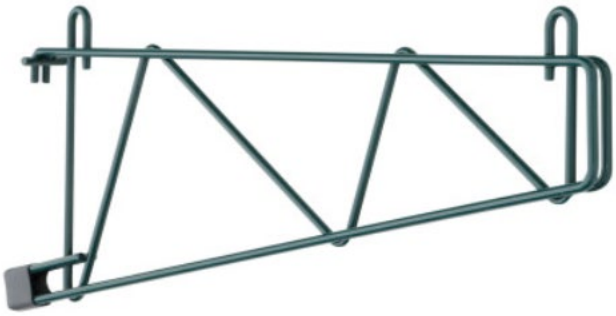
SmartWall Double Shelf Supports come in your choice of Metroseal Green or Metroseal Gray finishes.

Our Metroseal epoxy coating is easy-to-clean and corrosion-resistant.

All Metroseal products include a Microban antimicrobial additive to help keep products cleaner in-between cleanings and make them easier to clean when the time comes.

Product Name	Metro SmartWall Double Shelf Support
UPC Code	0-41105-76464-0
Product Width	1.5″
Product Length	26.5625″
Product Height	8.1875″
Approximate Package Weight	3.2 lbs.
Material	Rust-Resistant Epoxy Coated Steel with Plastic Shelf Support Sleeve
Finish	Metroseal Green Epoxy
Color	Green

ITEM 7



Metro SmartWall Single Shelf Support

SmartWall Single Shelf Supports come in lengths to hold 14”, 18”, 21” and 24” wide shelves. They can be paired with SmartWall Uprights for an easy-to-adjust wall shelving system. Supports attach directly to uprights without the use of tools or additional hardware.

Single Shelf Supports are suitable for use with Super Erecta, Super Erecta Pro, and MetroMax shelves. Please note that MetroMax 4 and MetroMax i shelves require one shelf adapter kit per shelf (sold separately).

Shelves require two shelf supports to be appropriately held on the wall shelving unit.

Side-by-side wall shelving units can be created by combining Single Shelf Supports with a Double Shelf Support.

Uprights can be purchased in your choice of Metroseal Green or Metroseal Gray.

Metroseal epoxy finishes feature Microban antimicrobial product protection to help inhibit the growth microorganisms such as bacteria, mold and fungi that can cause odors, stains, and product degradation.

Single shelving supports are NSF-certified for use in wet foodservice environment.

Product Name	Metro SmartWall Single Shelf Support
UPC Code	0-41105-76561-6
Product Width	1.5″
Product Length	23.5625″
Product Height	8.1875″
Approximate Package Weight	2.9 lbs.
Material	Rust-Resistant Epoxy Coated Steel with Plastic Shelf Support Sleeve
Finish	Metroseal Green Epoxy
Color	Green

SF Bins

ITEM 8

ICE STORAGE BIN SERIES

Item #: _____

Project: _____

Qty: _____

AIA#: _____

SF - Stainless Steel Finish

B-250SF | B-300SF BD-300SF | B-500SF BD-500SF

B-700SF | B-800SF | B-900SF

Features

- **Protected by H-GUARD Plus Antimicrobial Agent**
- **Polyethylene bin liner for sanitary storage**
- **Sturdy construction for side-by-side or stacked ice machine installation**

- Ice storage capacity from 250 lbs. up to 900 lbs.
- Both surfaces are designed for easy cleaning
- Long lasting attractive appearance
- Foamed-in-place polyurethane insulation, in all bin walls and bottom, provides dependable ice storage
- H-GUARD Plus Antimicrobial adds extra protection to the ice scoop (included)

SF - Stainless Steel Finish

BD Bins

- Fit 24" - 24 1/2" deep ice machine without top kit extension

Warranty:

2 Year Parts & Labor (Production prior to January 2012)
3 Year Parts & Labor (Production January 2012 and after)
Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Model Number	Exterior Dimensions W x D x H*	Interior Dimensions W x D x H	Application Storage Capacity†	Cubic Volume	Shipping Dimensions L x W x H	Shipping Weight (lbs.)
B-250SF	30" x 32.3" x 33.4"	27" x 27.7" x 23.7"	250 lbs.	10.30 ft³	35" x 32" x 32"	—
B-300SF	22" x 32.3" x 46"	19" x 27.7" x 37.6"	300 lbs.	11.51 ft³	35" x 24" x 45"	125
BD-300SF	22" x 32.3" x 46"	19" x 27.7" x 37.6"	300 lbs.	11.51 ft³	35" x 24" x 45"	130
B-500SF	30" x 32.3" x 46"	27" x 27.7" x 37.6"	500 lbs.	16.33 ft³	35" x 32" x 45"	140
BD-500SF	30" x 32.3" x 46"	27" x 27.7" x 37.6"	500 lbs.	16.33 ft³	35" x 32" x 45"	140
B-700SF	44" x 32.3" x 46"	41" x 27.7" x 37.6"	700 lbs.	24.77 ft³	46" x 35" x 45"	175
B-800SF	48" x 32.3" x 46"	45" x 27.7" x 37.6"	800 lbs.	26.90 ft³	50.25" x 35" x 45"	185
B-900SF	52" x 32.3" x 46"	49" x 27.7" x 37.6"	900 lbs.	29.59 ft³	54.5" x 35" x 45"	195

*Height includes 6" legs
† Capacity based on volume x 30 lb/ft³ average density of ice.

Hoshizaki reserves the right to change specifications without notice.

SF Bins

ICE STORAGE BIN SERIES

SF Bins
03/19/21
Item # 13163

Ice Machine Model Application

	22" Width KM-350M KM-520M KM-660M F-450M F-801M F-1002M	22" Width KMD-410M† KMS-822M FD-650M-C† FD-1002M-C	30" Width KM-901M KM-1340M KM-1601M KML Series F-1501M F-2001	30" Width KMD-460M‡ KMD-530M‡ KMD-860M‡ KMS-1402M* KMS-2000M*	44" Width 2 KM-350M 2 KM-520M 2 KM-660M IM-500S 2 F-450M 2 F-801M 2 F-1002M	44" Width 2 KMD-410M 2 FD-650M-C 2 FD-1002M-C	48" Width KM-1301S KM-1400S KM-1601S KM-1900S KM-2200S KM-2600S
Bins B-300SF DB-130H	– *(DB-130H - KMD only)*	NEED HS-5424 HS-2153 *(KMD-410 on B-300 only)*	N/A	N/A	N/A	N/A	N/A
Bins B-250SF B-500SF	NEED HS-2033	NEED HS-2033 & HS-2129	–	NEED HS-2129	N/A	N/A	N/A
Bins B-700SF	NEED HS-2035	NEED HS-2035 & HS-2130	NEED HS-2034	NEED HS-2130 & HS-2034	–	NEED HS-2130 *(KMD-410 does not apply)*	N/A
Bins B-800SF	NEED HS-2035 & HS-2032	NEED HS-2035, HS-2032 & HS-2131	NEED HS-2034 & HS-2032	NEED HS-2131, HS-2034 & 2032	NEED HS-2032	NEED HS-2032 & HS-2131	–
Bins B-900SF	NEED HS-2035 & HS-2033	NEED HS-2035, HS-2033 & HS-2132	NEED HS-2035	NEED HS-2132 & HS-2035	NEED HS-2033	NEED HS-2033 & HS-2132	NEED HS-2032
Bins DB-200H DM-200B	NEED HS-2036 *(KM units only)*	N/A	– *(KML only)*	N/A	N/A	N/A	N/A

– No top kit necesary | N/A Combination of ice maker and bin is not possible

BD Bins fit 24" - 24 1/2" deep ice machine without Top Kit extension.

† **BD-300SF:** KMD-410M, KMS-822M, FD-650M-C, FD-1002M-C

‡ **BD-500SF:** KMD-460M, KMD-530, KMD-860

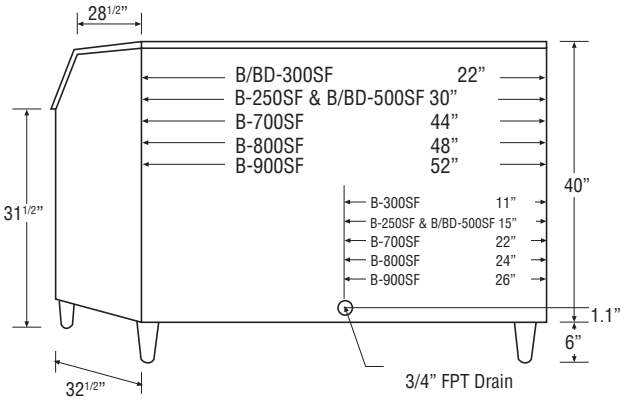
* Any KMS or FD on bin need Top Kit Extension:

- HS-2129 - for use with B-500 bins
- HS-2130 - for use with B-700 bins
- HS-2131 - for use with B-800 bins
- HS-2132 - for use with B-900 bins

Top Kits:

HS-2032 - 4" ABS Top Kit
HS-2033 - 8" ABS Top Kit
HS-2034 - 14" ABS Top Kit
HS-2035 - 22" ABS Top Kit
HS-2036 - (2) 4" ABS Top Kits
HS-2066 - Seismic Kit for SD 500 Stands
HS-2071 - Anchored Leg Kit SD 500 Stands
HS-2111 - 11.3" x 26.2" Stainless Cover/Separator
HS-2148 - 30" x 3.1" Stainless Cover
HS-2153 - KMD-410 on B-300 bin
HS-2160 - 2 KM-901M

B-250SF



Ice Drop Area

B Bins

BD Bins

Bin Flanged Legs:
B/BD-300SF

Bin Legs:
B-250SF, B/BD-500SF
B-700SF, B-800SF
B-900SF

KM-515M_H

ITEM 9

KM-515M_H
01/24/18
Item # 13217

SLIM-LINE MODULAR CRESCENT CUBER

Item #: _____

Project: _____

Qty: _____

AIA#: _____

W x D x H
22" x 27 3/8" x 30 5/16"

KM-515MAH
Air-Cooled
Shown on optional bin B-300

KM-515MWH
Water-Cooled

KM-515MRH
Remote Air-Cooled

Features

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

- Up to 527 lbs. of ice production per 24 hours
- Durable stainless steel exterior
- Protected by H-GUARD Plus Antimicrobial Agent
- EverCheck™ alert system
- Mount two units side-by-side for 1,054 lbs. per 24 hours (in only 44" of floor space)
- Removable air filters (Air-cooled model only)
- R-404A Refrigerant

Available on Bins:

B-250PF	B-700PF/SF	B-1150SS	B-1650SS	DM-200B
B-300PF/SF	B-800PF/SF	B-1300SS	DB-130H	
B-500PF/SF	B-900PF/SF	B-1500SS	DB-200H	

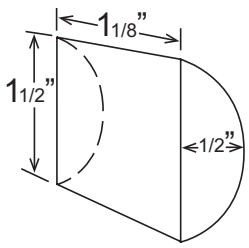
Top kit may be required. See Bin Spec Sheets.

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

FACTORY WARRANTY
Parts & Labor 3 YR Ice Maker | 5 YR Evaporator | Parts 5 YR Compressor

Condenser	Model	ICE PRODUCTION Air / Water Temp Lbs. per 24 hours 70°/ 50°F	90°/ 70°F	Per Cycle Lbs.	Cubes	WATER USAGE Potable Gal. per 100 lbs. 90°/ 70°F	Condenser Gal. per 100 lbs. 90°/ 70°F	ELECTRICAL kWh Used per 100 lbs. 90°/ 70°F	Max. Fuse Size or HACR Circuit Breaker	Amperage	Voltage	Heat Rejection BTU/hr.	Shipping Weight	ENERGY STAR®
Air-Cooled	KM-515MAH	527	450	9.8	480	18.5	N/A	5.9	20A	11.7A	115V/60/1	9,500	175 lbs.	
Water-Cooled	KM-515MWH	462	446	10.0	480	23.0	106	5.1	20A	9.6A	115V/60/1	8,200	175 lbs.	
Remote Air-Cooled	KM-515MRH	491	452	10.3	480	20.8	N/A	5.8	20A	11.3A	115V/60/1	8,500	175 lbs.	

KM Cube Dimensions*



* approximate size in inches, image not to scale

Operating Limits

- Ambient Temp Range 45 - 100°F
- Water Temp Range 45 - 90°F
- Water Pressure 10 - 113 PSIG
- Voltage Range 104-127V

Service

- Panels easily removed and all components accessible for service.
- Allow 6" (15 cm) clearance at rear, sides, and top for proper air circulation and ease of maintenance/service.

Plumbing

- Icemaker Water Supply Line: Minimum 1/4" Nominal ID Copper Water Tubing or Equivalent
- Icemaker Drain Line: Minimum 3/4" Nominal ID Hard Pipe or Equivalent

Water-Cooled Model (Lines Must Be Independent of Icemaker)

- Condenser Water Supply Line: Minimum 1/4" Nominal ID Copper Water Tubing or Equivalent
- Condenser Drain/Return Line: Minimum 1/4" Nominal ID Hard Pipe (open drain system) or Copper Water Tubing (closed loop system) or Equivalent

Printed in the U.S.A.

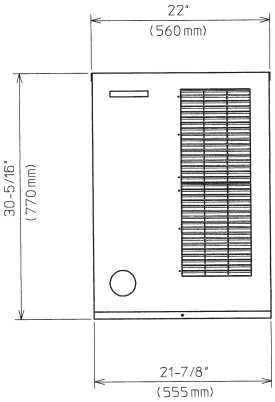
Hoshizaki reserves the right to change specifications without notice.

KM-515M_H

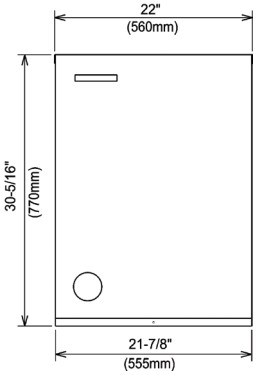
SLIM-LINE MODULAR CRESCENT CUBER

KM-515M_H
01/24/18
Item # 13217

FRONT VIEW



AIR-COOLED



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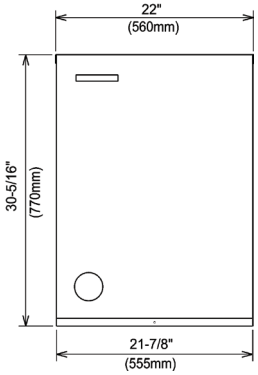
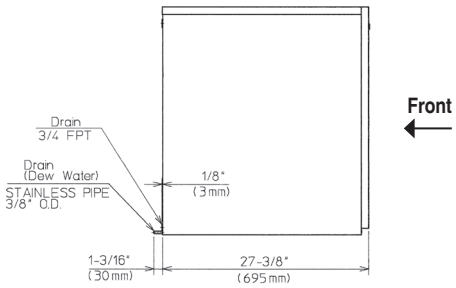


REMOTE AIR-COOLED

SIDE VIEW



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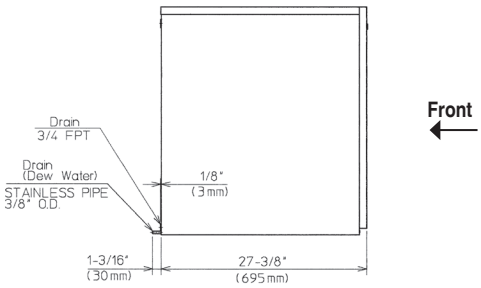

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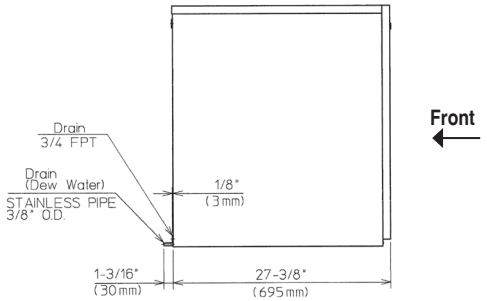
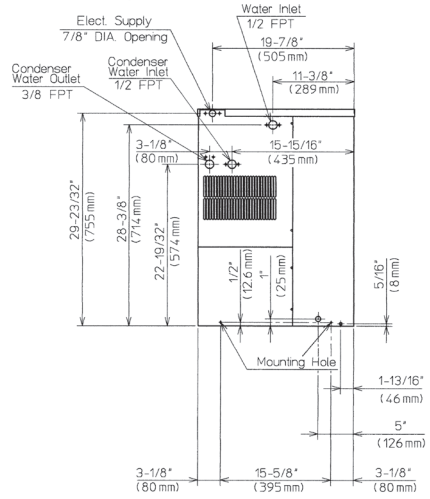


REMOTE AIR-COOLED

REAR VIEW



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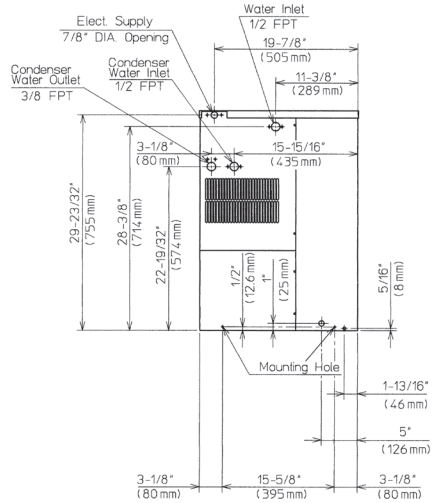

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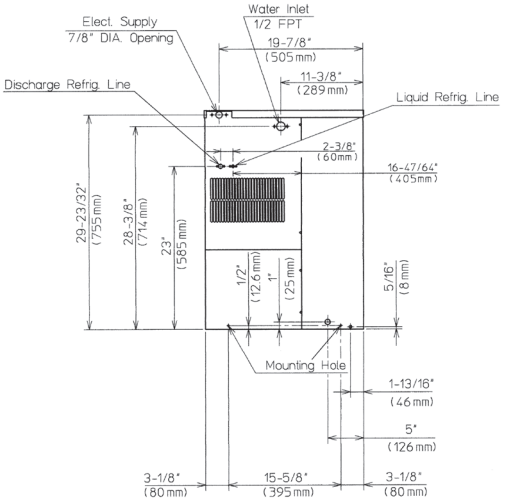
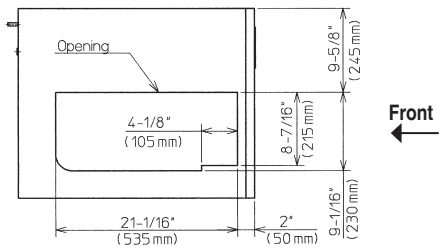


REMOTE AIR-COOLED

BOTTOM VIEW

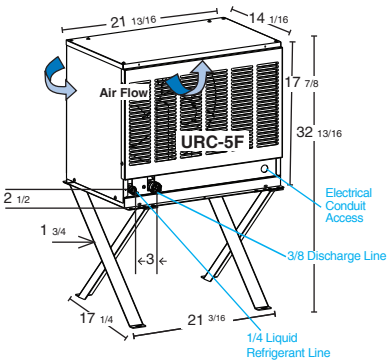


AIR-COOLED
WATER-COOLED
REMOTE AIR-COOLED

Pre-Charged Tubing Kits
(Sold Separately)
20' R404-2046-2
35' R404-3546-2

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

URC-5F Remote Condenser (Sold Separately)
(W x D x H) 21 13/16 x 14 1/16 x 32 13/16
For Use with KM-515MRH



ITEM 10

EVERPURE® INSURICE® TWIN-i2000² SYSTEM

DELIVERS PREMIUM QUALITY WATER FOR ICE APPLICATIONS

Insurice Twin-i2000² System: EV9324-02
i2000² Replacement Cartridge: EV9612-22

APPLICATIONS

Ice Machines

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

FEATURES • BENEFITS

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

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

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

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

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

Reduces chlorine taste & odor and other offensive contaminants

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

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

*As tested by Pentair

INSTALLATION TIPS

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

Never use saddle valve for connection.

Use 3/4" water line.

Do not connect system to water-cooled condenser.

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

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

OPERATION TIPS

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

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

Service flow rate must not exceed 3.34 gpm.

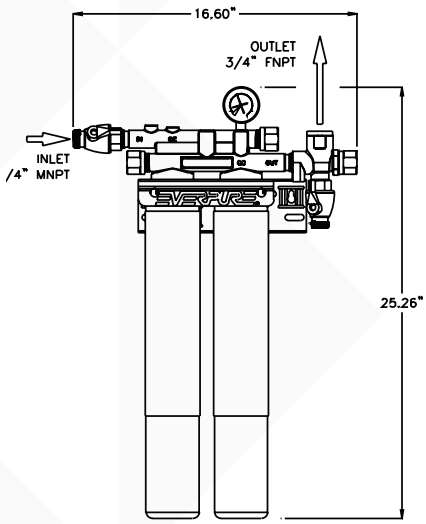
Always flush the filter cartridge at time of installation and cartridge change.

SIZING

Service Flow Rate: Maximum 3.34 gpm (12.6 Lpm)

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

EVERPURE® INSURICE® TWIN-i2000² SYSTEM
EV9324-02



EPA No. 002623-IL-002

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

SPECIFICATIONS

Service Flow Rate
Maximum 3.34 gpm (12.6 Lpm)

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

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

Temperature
35 - 100°F (2 - 38°C)

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

Inlet Connection
3/4"

Outlet Connection
3/4"

Operating Weight
18 lbs (8.1 kgs)

Shipping Weight
12 lbs (5.4 kgs)

Electrical Connection
None required

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

STANDARD NO. 42 — AESTHETIC EFFECTS
- Chemical Reduction
  - Taste & Odor
  - Chlorine
- Mechanical Filtration
  - Nominal Particulate, Class I

STANDARD NO. 53— HEALTH EFFECTS
- Mechanical Filtration
  - Cyst Reduction
  - Turbidity Reduction
  - Asbestos Reduction

WARRANTY

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

PENTAIR

WATER QUALITY SYSTEMS

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

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

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

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

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

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

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

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ITEM 11

JOB: _____

ITEM NO: _____

INSULATED
STAINLESS STEEL HOT CABINET
MODEL H-137-SUA-12D

FEATURES AND BENEFITS:

- Fully insulated hot cabinet keeps prepared foods at serving temperatures.
- Powerful, yet efficient, 1500 Watt heating system maintains the right temperature to properly hold products. Heats up to 200˚F (93˚C).
- Standard solid state electronic control with large, clear, easy-to-read and operate LED digital display to ensure holding at precise food temperature.
- Internal frame in body maintains structural rigidity.
- Stainless steel construction throughout for ease of cleaning. One piece extended base protects cabinet body.
- Smooth interior coved corners prevent food particle/grease buildup.
- Safety-conscious anti-microbial latches protect against spreading germs.
- Field reversible insulated Dutch doors prevent temperature loss. Silicone door gaskets for proper seal.
- Standard with right hand hinging; left hand hinging available upon request.
- High temperature ceramic magnetic latches for “easy open”; twist-lock catch secures door during transport.
- Recessed push/pull handles on both sides prevent damage to walls; allows easy maneuvering.
- Twelve sets of chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.

C US

SANITATION NSF/ANSI 4

H-137-SUA-12D

ENERGY STAR

Standard solid state electronic control with large, clear, easy-to-read and operate LED digital display to ensure holding at precise food temperature

ACCESSORIES and OPTIONS (Available at extra cost):

- ❑ Tempered Glass Door Windows
- ❑ Key Lock Handles
- ❑ Lock Hasp
- ❑ Extra Universal Angles
- ❑ Change from standard chrome plated wire angles to angles designed for transporting
- ❑ Corner Bumpers
- ❑ Perimeter Bumper
- ❑ Rear Push Handle
- ❑ Bail Handles
- ❑ Various Caster Options
- ❑ Removable Cord Set
- ❑ 208 or 240 Volt Service
- ❑ Upgrade to 2000 Watts Power Unit

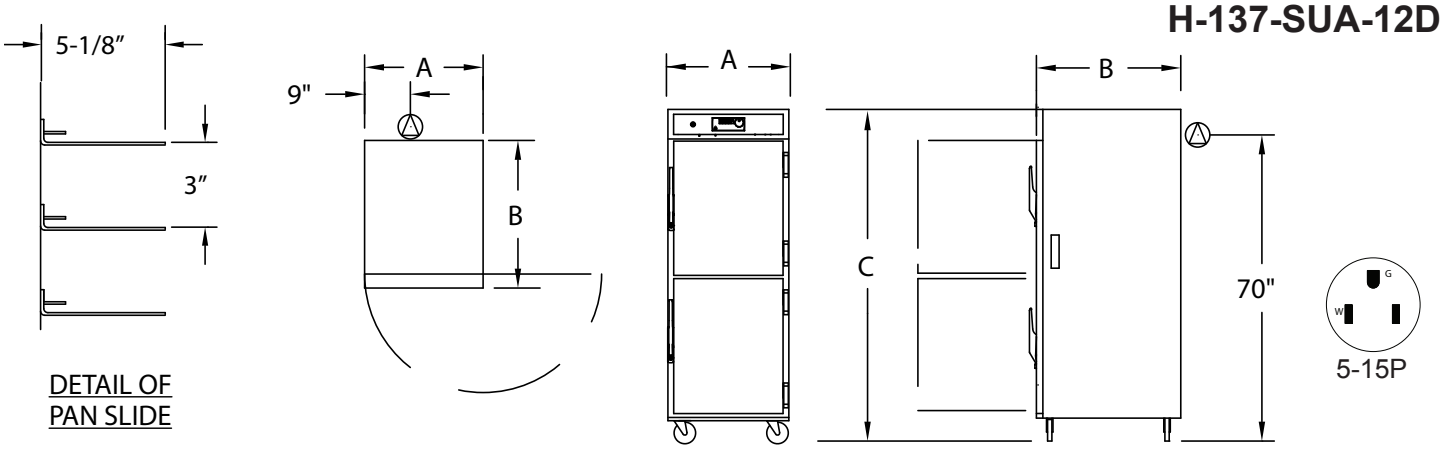
See page B-30 for accessory details.

CRES COR®
5925 Heisley Road • Mentor, OH 44060-1833
Phone: 877/CRESCOR • Fax: 440/350-7267
www.crescor.com

GOLD

Gold indicates our Best Insulated Hot Cabinets with the best warranty in the industry.
3-Year Parts / 1-Year Labor.

H-137-SUA-12D



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP/ ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
H-137-SUA-12D	12 SETS	SEE NOTE BELOW	IN	28-3/4	32-3/4	73	22	26-7/8	58	LBS	283
			MM	730	835	1855	560	685	1475	KG	128

NOTES: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. Refer to Pan Size Chart at end of section.
2. When ordering bumpers, add 2" to overall dimensions.

GOLD

Gold indicates our Best Insulated Hot Cabinets with the best warranty in the industry.
3-Year Parts / 1-Year Labor.

CABINET:
- Body: 22 ga. stainless steel.
- Reinforcement: Internal framework of 18 ga. stainless steel.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75˚F. 1-1/2" in doors, base top; 2" in sidewalls.
- Air tunnels: 22 ga. stainless steel; lift-out type, mounted on sides.
- Push/pull handles (2): 5” vertical; recessed.
- Interior coved corners.

BASE:
- One piece construction, .125 aluminum.
- Casters: 5" dia., swivel, modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45˚/+180˚F. Delrin bearings. Front casters equipped with brakes.

DUTCH DOORS:
- Field reversible.
- Formed 22 ga. stainless steel.
- Latches: Chrome plated zinc, high temperature ceramic magnetic type, mounted inboard.
- Transport Latches.
- Hinges: Heavy duty chrome plated zinc.
- Gaskets: Perimeter type, silicone.
- Pan stops: Embossed.

PAN SLIDES:
- Wire angles (.306 dia.), nickel chrome plated steel, mounted on lift-off posts.
- Spaced on 4-1/2" centers; adjustable on 1-1/2" centers.

Scan QR code to view Spec Sheet, Operating Manual, Wiring Diagram or to call Customer Service.

If you need a QR reader visit your App Store on your Smartphone or Tablet.

HOT UNIT COMPONENTS:
- Thermostat: Solid state digital display control, room ambient to 200˚F (93˚C).
- Switch: ON-OFF push button type.
- Power cord: Permanent, 10 ft., 14/3 ga.
- Heater: 1470 Watts.
- Blower motor.
- Vent Fan.
- Thermometer: Digital.

POWER REQUIREMENTS:
- 1500 Watts, 120 Volts, 60 Hz., single phase, 12 Amps., 15 Amp. service.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Hot Cabinet Model H-137-SUA-12D. Solid state electronic controlled time and temperatures. Cabinet 22 ga. stainless steel; stainless steel internal frame. (12) sets wire universal angles for multiple pan sizes, adjustable spacing every 1-1/2". Field reversible Dutch doors, 22 ga. stainless steel. Fiberglass insulation in sides, 2"; doors, base, top 1-1/2". Interior coved corners. 1500 Watt, 120 Volt power unit. One piece insulated base, .125 aluminum. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. 3-Year Parts / 1-Year Labor warranty. Provide the following accessories: ____ ____ ____ . CSA-US, CSA-C listed. Energy Star Qualified.

CRES COR®
5925 Heisley Road • Mentor, OH 44060-1833
Phone: 877/CRESCOR • Fax: 440/350-7267
www.crescor.com
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In line with its policy to continually improve its products, CRES COR reserves the right to change materials and specifications without notice.

Made in America Since 1936

ITEM
13

Project _____

Item No. _____

Quantity _____

CTB/CTBR

MODEL CTB/CTBR
Half-Size Electric Convection Oven

Standard depth baking compartment - accepts 13" x 18" standard half-size baking pans in front-to-back-position. CTBR model follows same specifications as CTB, only with door opening on the right side and controls on left side.

All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION
- Full angle-iron frame
- Stainless steel front, top, sides and back
- Dual pane thermal glass window encased in stainless steel door frame
- Single chrome plated door handle
- Tilt-down modular front control panel
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION
- Double-sided porcelainized baking compartment liner (14 gauge)
- Five chrome-plated racks, nine rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION
- Two tubular heaters (5kW)
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/4 horsepower blower motor with automatic thermal overload protection
- One control area cooling fan

STANDARD FEATURES
- Solid state manual with separate dials to control thermostat and time**
- Two year oven parts and one year labor warranty*
- Five year limited oven door warranty*

* *For all international markets, contact your local distributor.*

** *For control panels other than standard consult your local international distributor for CE approvals.*

OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)

- **Legs/casters:**
  - ❑ 4" (102mm) legs (not for use with stands)
  - ❑ 6" (152mm) casters
- **Stands:**
  - ❑ 5-3/4" (146mm) stainless steel stand
  - ❑ 7" (178mm) stainless steel stand
  - ❑ 16" (406mm) stainless steel stand
  - ❑ 19" (438mm) stainless steel stand with shelf
  - ❑ 24" (610mm) stainless steel stand with shelf
  - ❑ 33" (838mm) stainless steel stand with shelf
- ❑ Solid state digital with cook and hold, and Pulse Plus® with digital display
- ❑ Vent riser: stainless steel
- ❑ Cord set with receptacle
- ❑ 7.5 Kw elements
- ❑ Extra oven racks
- ❑ Oven Liner: Stainless steel

OPTIONS AND ACCESSORIES
(AT NO CHARGE)

- ❑ Door Design: Solid stainless steel
- ❑ Right hand hinged door

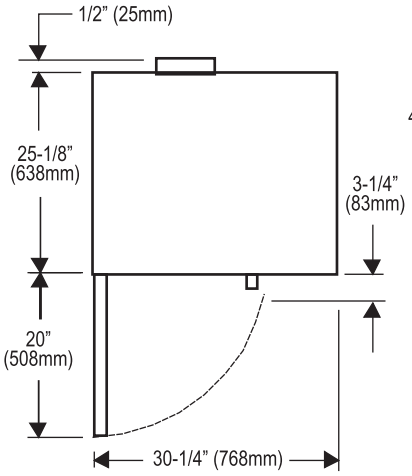
BLODGETT OVEN COMPANY
www.blodgett.com
44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183

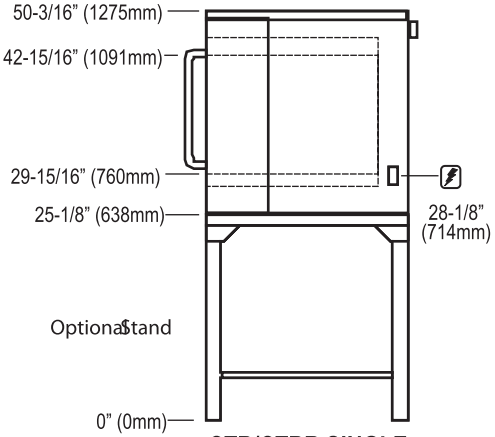
BLODGETT®

MODEL CTB/CTBR

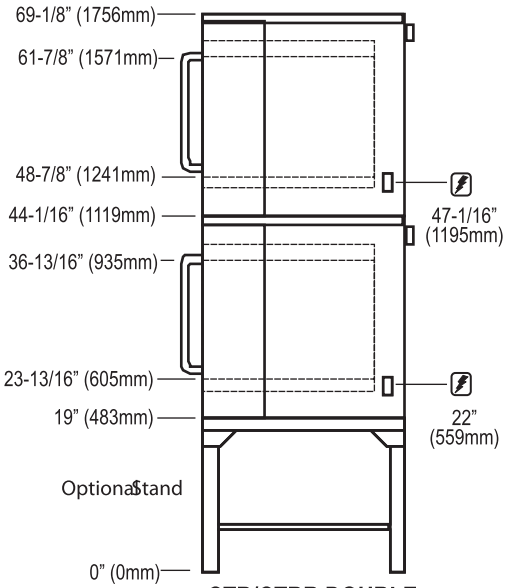
APPROVAL/STAMP

TOP VIEW





CTB/CTBR SINGLE



CTB/CTBR DOUBLE

SHORT FORM SPECIFICATIONS

Provide Blodgett half-size convection oven model CTB/CTBR (single. double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 13" x I8", standard half-size bake pans. Doors shall be (dual pane thermal glass/window/solid stainless steel door) with single chrome plated door handle. Stainless steel front, top, sides and legs. Unit shall be electrically heated with two or three tabular heaters dependent on wattage (5 or 7.5 kW) selection. Air in baking chamber distributed by blower wheel powered by two-speed, 1/4 horsepower motor with thermal overload protection. Each chamber shall be fitted with five chrome plated removable racks, and have nine rack positions. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual/digital) infinite thermostat (200°-500°F), and 60-minute timer. Provide options and accessories as indicated.

DIMENSIONS:

Floor space	30-1/4" (768mm) W x 25-1/8" (638mm) D
Product clearance	0" from combustible and non-combustible construction.
Interior	15-1/4" (387mm) W x 20" (508mm) H x 21" (533mm) D

MAXIMUM INPUT:

CTB/CTBR single	5.6KW (8.0 KW increase option available)
CTB/CTBR double	11.2KW (16 KW increase option available)

MINIMUM ENTRY CLEARANCE:

Uncrated	25-1/16" (636mm)
Crated	30-1/4" (775mm)

SHIPPING INFORMATION:

Approx. Weight:

Single	295 lbs. (134 kg)
Double	595 lbs. (270 kg)

Crate size:

36" (914mm) L x 32" (813mm) W x 35" (889mm) H

POWER SUPPLY:

V.A.C.	Hz	Phase	K.W.H.	Amperes (L1-L2-L3)
STANDARD				
208	60	1	5.6	27/0/27
208	60	3	5.6	24/12/15
220-240	60	1	5.6	24/0/24
220-240	60	3	5.6	21/11/14
INCREASED OUTPUT				
208	60	1	8	35/0/35
208	60	3	8	22/20/21
220-240	60	1	8	32/0/32
220-240	60	3	8	20/18/19

V.A.C.	Hz	Phase	K.W.H.	Amperes (L1-L2-L3-N)
EXPORT				
240/415	50	3 WYE	5.6	11/0/9/3
240/415	50	3 WYE	8	13/11/11/2
230/400	50	3 WYE	5.6	11/0/10/1
230/400	50	3 WYE	8	13/11/11/2

1/4 H.P., 2 speed motor, 1140 and 1725 RPM (60Hz.)
1/4 H.P., 2 speed motor, 1425 and 950 (50Hz.)

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

BLODGETT OVEN COMPANY
www.blodgett.com
44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183

CTB/CTBR

Half-Size Electric Convection Oven

Project _____

Item No. _____

Quantity _____

CTB/CTBR

Standard depth baking compartment - accepts 13" x 18" standard half-size baking pans in front-to-back-position. CTBR model follows same specifications as CTB, only with door opening on the right side and controls on left side. All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top, sides and back
- Dual pane thermal glass window encased in stainless steel door frame
- Single chrome plated door handle
- Tilt-down modular front control panel
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (14 gauge)
- Five chrome-plated racks, nine rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION

- Two tubular heaters (5kW)
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/4 horsepower blower motor with automatic thermal overload protection
- One control area cooling fan

STANDARD FEATURES

- Solid state manual with separate dials to control thermostat and time**
- Three year oven parts and two year labor warranty*
- Five year limited oven door warranty*

** For all international markets, contact your local distributor.*

*** For control panels other than standard consult your local international distributor for CE approvals.*

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

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs & casters**
  - ❑ 4" (102mm) legs (not for use with stands)
  - ❑ 6" (152mm) casters
- **Stands**
  - ❑ 5-3/4" (146mm) stainless steel stand
  - ❑ 7" (178mm) stainless steel stand
  - ❑ 16" (406mm) stainless steel stand
  - ❑ 19" (438mm) stainless steel stand with shelf
  - ❑ 24" (610mm) stainless steel stand with shelf
  - ❑ 33" (838mm) stainless steel stand with shelf
- **Controls**
  - ❑ Solid state digital with cook and hold, and Pulse Plus® with digital display
  - ❑ SimpleTouch - NEW touchscreen control with ability to store and group recipes. Includes rack timing, Cook&Hold, Fan Delay, Fan Pulse, and HAACP storage capability
- ❑ VLH ventless hood
- ❑ Vent riser: stainless steel
- ❑ Cord set with receptacle
- ❑ 7.5 Kw elements
- ❑ Extra oven racks
- ❑ Oven Liner: Stainless steel

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- ❑ Door Design: Solid stainless steel
- ❑ Right hand hinged door

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

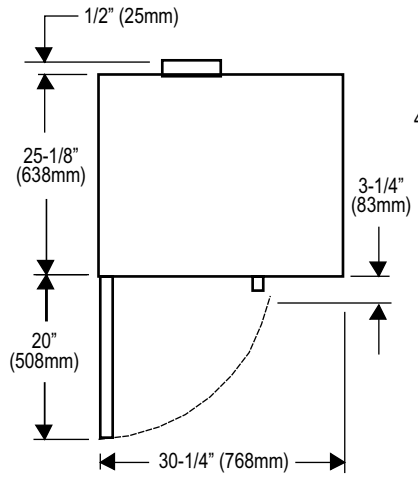
P/N 35020 Rev T (6/22)

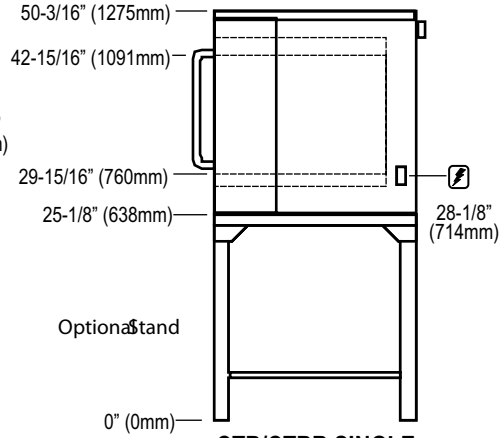
BLODGETT

CTB/CTBR

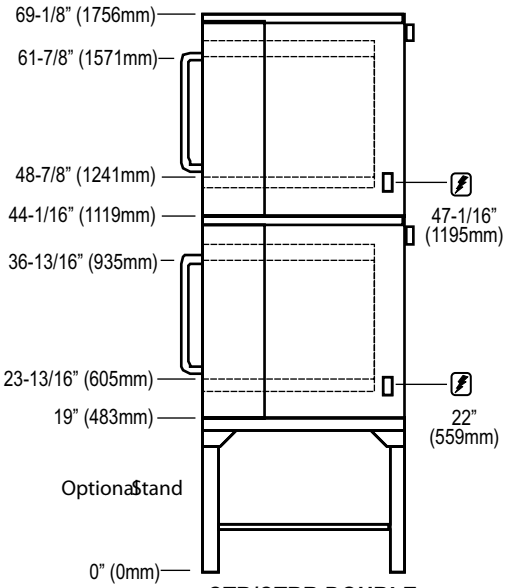
APPROVAL/STAMP

TOP VIEW





CTB/CTBR SINGLE



CTB/CTBR DOUBLE

SHORT FORM SPECIFICATIONS Provide Blodgett half-size convection oven model CTB/CTBR (single. double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 13" x 18", standard half-size bake pans. Doors shall be (dual pane thermal glass/window/solid stainless steel door) with single chrome plated door handle. Stainless steel front, top, sides and legs. Unit shall be electrically heated with two or three tabular heaters dependent on wattage (5 or 7.5 kW) selection. Air in baking chamber distributed by blower wheel powered by two-speed, 1/4 horsepower motor with thermal overload protection. Each chamber shall be fitted with five chrome plated removable racks, and have nine rack positions. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual/digital) infinite thermostat (200°-500°F), and 60-minute timer. Provide options and accessories as indicated.

DIMENSIONS

Floor space 30-1/4" (768mm) W x 25-1/8" (638mm) D
Interior 15-1/4" (387mm) W x 20" (508mm) H x 21" (533mm) D

PRODUCT CLEARANCE

From combustible and non-combustible construction

0" (0mm)

MINIMUM ENTRY CLEARANCE

Uncrated 25-1/16" (636mm)
Crated 30-1/4" (775mm)

MAXIMUM INPUT

5.6KW per oven section (8.0 KW increase option available)

SHIPPING INFORMATION

Approx. Weight

Single 295 lbs. (134 kg)
Double 595 lbs. (270 kg)

Crate Size

36" (914mm) L x 32" (813mm) W x 35" (889mm) H (2 crates required for double)

POWER SUPPLY

VAC	Hz	Phase	kW	Amps (L1-L2-L3)
STANDARD				
208	60	1	5.6	27/0/27
208	60	3	5.6	24/12/15
220/240	60	1	5.6	24/0/24
220/240	60	3	5.6	21/11/14
INCREAED OUTPUT				
208	60	1	8	35/0/35
208	60	3	8	22/20/21
220/240	60	1	8	32/0/32
220/240	60	3	8	20/18/19

VAC	Hz	Phase	kW	Amps (L1-L2-L3-N)
EXPORT				
240/415	50	3 WYE	5.6	11/0/9/3
240/415	50	3 WYE	8	13/11/11/2
230/400	50	3 WYE	5.6	11/0/10/1
230/400	50	3 WYE	8	13/11/11/2

1/4 H.P., 2 speed motor, 1140 and 1725 RPM (60Hz.)

1/4 H.P., 2 speed motor, 1425 and 950 (50Hz.)

ITEM 14

TURBOCHEF

THE Sōta™

Project _____

Item No. _____

Quantity _____

Sōta™

EXTERIOR CONSTRUCTION
- Powder coated, corrosion-resistant steel outer wrap and door
- Die-cast aluminum front panels with matte-chrome accents
- Cool-to-touch exterior; all surfaces below 50°C
- Ergonomic matte-chrome door handle
- 4-inch adjustable legs

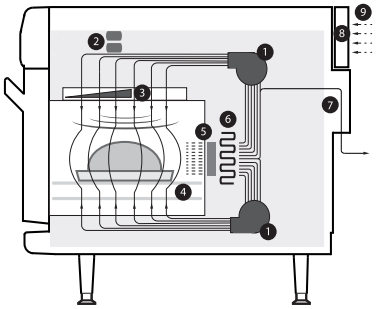
INTERIOR CONSTRUCTION
- 201/304 stainless steel
- Fully welded and insulated cook chamber
- Removable rack and lower jetplate

STANDARD FEATURES
- Independently-controlled dual motors for vertically-recirculated air impingement
- Top-launched microwave system
- Stirrer to help ensure even distribution of air and microwave
- Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation
- External air filtration
- Vent catalyst to further limit emissions and odors
- LED timer counts down last 30 seconds of cook time
- Smart menu system capable of storing up to 256 recipes
- Flash firmware updates via smart card
- Single or dual-temperature interface
- Field-configurable for single or multiphase operation (requires service call)
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology* (U.S. only)
- Stackable (requires stacking stand)
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

COMES WITH STANDARD ACCESSORIES
- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)
- 2 Solid Aluminum Pans (i1-9496)
- 1 Aluminum Paddle (i1-9716)

PERFORMANCE
Utilizing TurboChef's patented technology to rapidly cook food without compromising quality, the Sōta provides superior cooking performance while requiring less space and consuming less energy.

VENTILATION
- UL (KNLZ) listed for ventless operation.†
- EPA 202 test (8 hr):
  - Product: Pepperoni Pizzas
  - Results: 0.64 mg/m³
  - Ventless Requirement: <5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



1. Blower Motors
2. Microwave System
3. Stirred Impinged Air (Top) and Microwave
4. Impinged Air (Bottom)
5. Catalytic Converter
6. Impingement Heater
7. Vent Tube Catalyst
8. Air Filter
9. Inlet Air for Cooling Electronic Components

c UL us

ANSI/NSF #4
81Y5

TÜV PRODUCT SERVICE
Production monitored
Safety tested

CE

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.

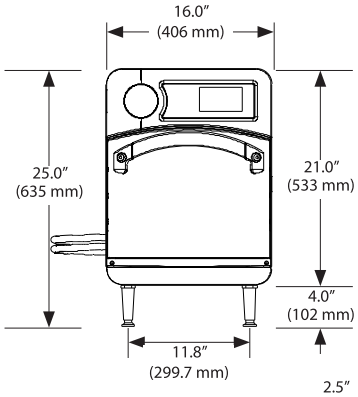
Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes, please email ventless.help@turbochef.com

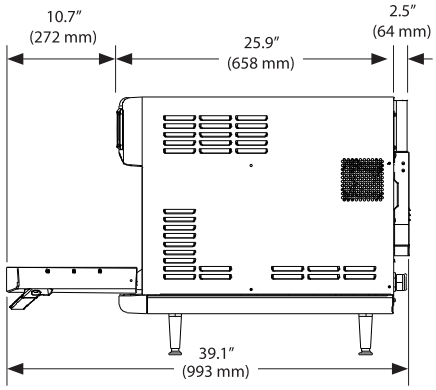
TurboChef reserves the right to make substitutions of components or change specifications without prior notice.

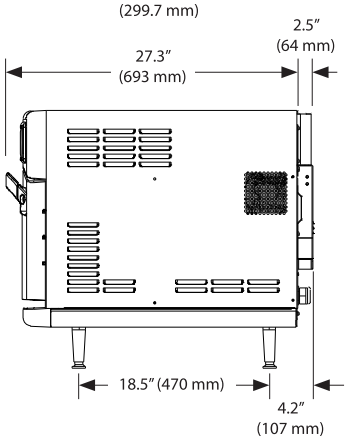
DOC-1204/Revision N/
August 2018

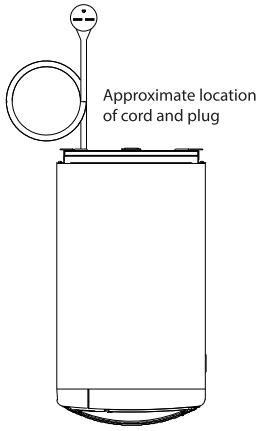
TURBOCHEF

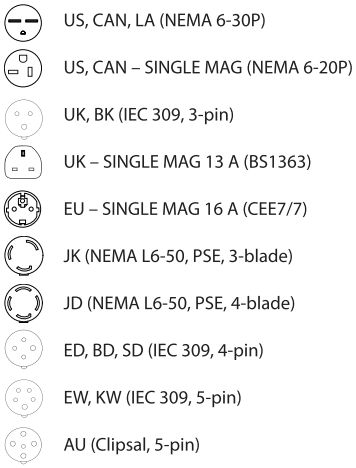
Sōta™











DIMENSIONS		
Single Units		
Height	25.0″	635 mm
Width	16.0″	406 mm
Depth	29.8″	757 mm
Weight: Standard / Single Mag	170 lb. / 135 lb.	77.1 kg / 61 kg
Cook Chamber		
Height	7.2″	183 mm
Width	12.5″	317 mm
Depth	10.5″	266 mm
Volume	0.54 cu.ft.	15.4 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	5″	102 mm
Sides	1″	25 mm

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: 37″ x 24″ x 37″ (940 mm x 610 mm x 940 mm) Crate size: 38″ x 26″ x 38″ (965 mm x 660 mm x 965 mm) Item class: 110 NMFC #26710 HS code 8419.81
Approximate boxed weight (standard/single mag): 205 lb. (93 kg) / 170 lb. (77.1 kg) Approximate crated weight (standard/single mag): 275 lb. (125 kg) / 240 lb. (109 kg)
Minimum entry clearance required for box: 24.5″ (622 mm) Minimum entry clearance required for crate: 26.5″ (673 mm)

TurboChef Global Operations
2801 Trade Center Drive | Carrollton, Texas 75007 USA
US: 800.90TURBO (800.908.8726) | International: +1 214.379.6000
Fax: +1 214.379.6073 | www.turbochef.com

ELECTRICAL SPECIFICATIONS		
SINGLE PHASE		
US/Canada	i1-9500-1	208/240 VAC, 60 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
US/Canada – Single Mag 20 A	i1-9500-104	208/240 VAC, 60 Hz, 20 amps Max Input: 4.2/4.8 kW, MW: 1.9 kW, HTR: 4.0/4.2 kW
Europe (UK)	i1-9500-2-UK	230 VAC, 50 Hz, 27 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Europe (UK) – Single Mag 13 A	i1-9500-105-UK	230 VAC, 50 Hz, 13 amps Max Input: 3 kW, MW: 1.9 kW, HTR: 2.7 kW
Europe (EU) – Single Mag 16 A	i1-9500-106-UK	230 VAC, 50 Hz, 16 amps Max Input: 3.6 kW, MW: 1.9 kW, HTR: 2.7 kW
Brazil (BK)	i1-9500-6-BK	220 VAC, 60 Hz, 28 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Latin America (LA)	i1-9500-7-LA	220 VAC, 60 Hz, 28 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Japan (JK)	i1-9500-8-JK	200 VAC, 50 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Japan (JK)	i1-9500-10-JK	200 VAC, 60 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
MULTIPHASE		
Europe Delta (ED)	i1-9500-3-ED	230 VAC, 50 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Europe Wye (EW)	i1-9500-4-EW	400 VAC, 50 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Australia Wye (AU)	i1-9500-5-AU	400 VAC, 50 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Japan Delta (JD)	i1-9500-9-JD	200 VAC, 50 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Japan Delta (JD)	i1-9500-11-JD	200 VAC, 60 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Korea/Middle East Wye (KW)	i1-9500-12-KW	400 VAC, 60 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Korea/Middle East Delta (SD)	i1-9500-13-SD	230 VAC, 60 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW

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

DELFIELD®

ITEM 15

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

GURP-S Undercounter/Worktable

Coolscapes™ Undercounter/Worktable refrigerator with S/S doors

Models

- GUR24P-S Undercounter/Worktable Refrigerator, 24” L x 31.5” D x 36” H, S/S Door
- GUR27P-S Undercounter/Worktable Refrigerator, 27” L x 31.5” D x 36” H, S/S Door
- GUR32P-S Undercounter/Worktable Refrigerator, 32” L x 31.5” D x 36” H, S/S Door
- GUR48P-S Undercounter/Worktable Refrigerator, 48” L x 31.5” D x 36” H, S/S Door
- GUR60P-S Undercounter/Worktable Refrigerator, 60” L x 31.5” D x 36” H, S/S Door
- GUR72P-S Undercounter/Worktable Refrigerator, 72” L x 31.5” D x 36” H, S/S Door

GUR48P-S

Standard Features

- Durable, rugged stainless steel top and front
- Smart door hinge that auto closes up to 90 degrees and stays open past 90 degrees. 180 degree door opening
- Environmentally friendly R290 refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Integral door/drawer handle
- 5” (two locking, two non-locking) casters shipped loose for field installation
- 8’ cord and plug supplied
- Gray epoxy coated shelves (1 per section) with pins
- Electronic temperature control
- Energy-efficient door gasket removable without tools
- Field rehingable doors
- 100% front breathing–clearance not required on top/sides
- Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

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

Specifications

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

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

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

Refrigeration system uses R290 refrigerant. Compressor is 1/5 H.P., with condenser coil and hot gas condensate evaporator mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a capillary tube. Cabinet maintains an interior cabinet temperature of 33°F to 40°F (2°C to 4°C).

System is controlled using an electronic temperature control which provides improved pull-down times, reducing compressor cycling and longer compressor life with lower energy consumption. Control system uses adaptive defrost to assure evaporator coil is free of ice and operating at optimum efficiency. Evaporator condensate is eliminated using an energy-efficient hot gas system.

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

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

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

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

R290

*Models GUR24P-S and GUR32P-S ONLY

GURP-S Undercounter/Worktable

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

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

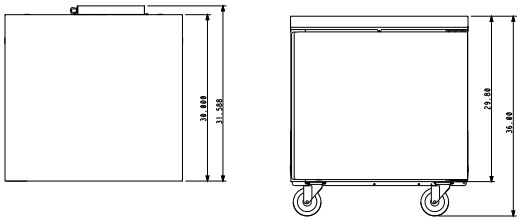
www.delfield.com
6145C_DEL_GURP-S
03/21

WELBILT®

DELFIELD®

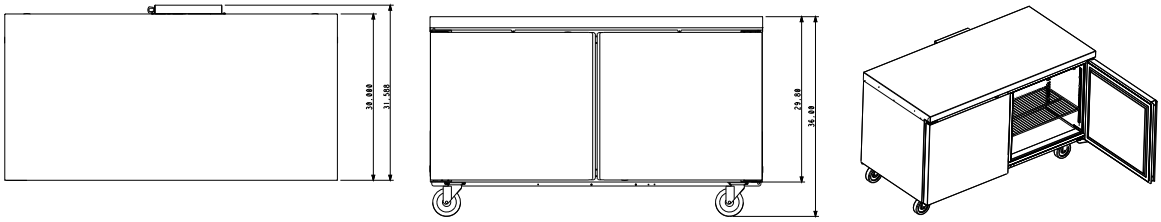
GURP-S Undercounter/Worktable

GUR24P-S, GUR27P-S, GUR32P-S

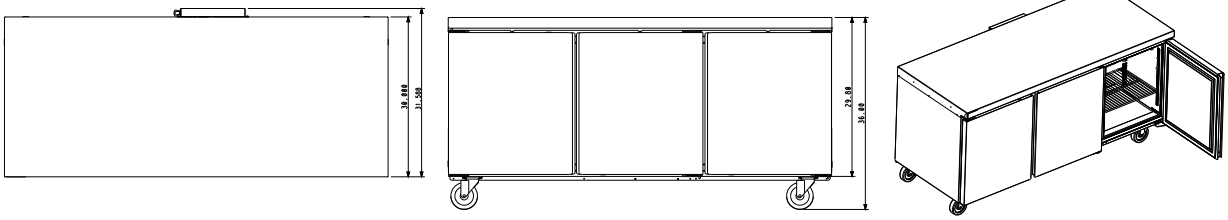


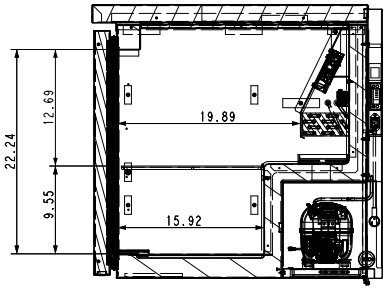
CLEARANCE REQUIREMENTS				
Models	Top	Sides	Back	Bottom
All	0"	0"	0"	2.2"

GUR48P-S, GUR60P-S



GUR72P-S





SIDE VIEW ALL MODELS

UNIT DIMENSIONS						
UNIT	LENGTH	DEPTH	2" CASTER HEIGHT	3" CASTER HEIGHT	5" CASTER HEIGHT	INTERIOR DIMENSIONS
			Optional		Standard	L x D x H
24	24"	31.59"	32"	34"	36"	19.9"x19.9"x22.2"
27	27"	31.59"	32"	34"	36"	24.9"x19.9"x22.2"
32	32"	31.59"	32"	34"	36"	27.9"x19.9"x22.2"
48	48"	31.59"	32"	34"	36"	43.9"x19.9"x22.2"
60	60"	31.59"	32"	34"	36"	55.9"x19.9"x22.2"
72	72"	31.59"	32"	34"	36"	67.9"x19.9"x22.2"

Specifications

Model	HP	V	Hz	A	Nema Plug	Vol (ft3)	Energy kWh	Ship Weight
GUR24P-S	0.2	115	60	3.2	5-15p	5.5	1.1417	140 lbs. (64kg)
GUR27P-S	0.2	115	60	3.2	5-15p	6.5	1.1228	145 lbs. (66kg)
GUR32P-S	0.2	115	60	3.2	5-15p	8.0	1.1920	161 lbs. (73kg)
GUR48P-S	0.2	115	60	3.2	5-15p	12.5	1.6305	207 lbs. (94kg)
GUR60P-S	0.2	115	60	3.2	5-15p	16.2	1.8239	234 lbs. (106kg)
GUR72P-S	0.2	115	60	3.2	5-15p	20.6	1.9609	263 lbs. (119kg)

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

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

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

www.delfield.com
6145C_DEL_GURP-S
03/21

WELBILT®

ITEM16

SCOTSMAN

MODULAR AIR, WATER, REMOTE COOLED NUGGET ICE MACHINE

NME954

VOLUME PRODUCTION • 24 HOUR

Based on Air/Water Temperatures	Air-Cooled		Water-Cooled		Remote	
	70°/50° lbs./kg.	90°/70° lbs./kg.	70°/50° lbs./kg.	90°/70° lbs./kg.	70°/50° lbs./kg.	90°/70° lbs./kg.
NME954-32	1080/490	780/354	1100/499	925/420	920/417	830/376
NME954-3	1080/490	780/354	1100/499	925/420	920/417	830/376

SCOTSMAN'S NEW NUGGET ICE MACHINES with *AutoSentry* ™

- *AutoSentry*™ Monitoring System constantly checks workload on gearbox shutting down system before a problem develops preventing costly repairs.
- Electrical conductivity water sensor eliminates low or no water failures and cannot be affected by adverse water conditions.
- Plastic drain pan with larger outlet provides greater ability to quickly channel water away preventing particulate build-up and rust.
- Rust and restriction free drain system features one-piece plastic drain tubes with larger ID for obstruction-free water flow.
- Durable, high grade stainless steel construction with massive, self-aligning spherical roller bearings; patented double-flight auger that evenly distributes the load; and heavy duty direct drive gearbox for high reliability and long life.

WARRANTY *See your dealer for complete warranty details.*

- 3 years parts on all components.
- 3 years labor on all components.
- 5 years parts on compressor.

BIN OPTIONS:

BIN: HTB555

BIN: BH801

NUGGET ICE

Versatile, inexpensive to produce, used in carbonated beverages and salad bars.

SCOTSMAN MODULAR BINS

Certified & rated in accordance with ARI standard 820-95

Model Number	Dimensions W"x D"x H"	ARI Bin Capacity	Application Capacity	Finish	Ship Weight lbs./kg.
HTB250	30 x 31.5 x 22.5	190	250	HTB	80/36
HTB350	30 x 31.5 x 29.5	250	350	HTB	90/41
HTB555	30 x 34.5 x 44.5	420	535	HTB	110/50
BH550S-C	30 x 31.5 x 44	410	520	SS	140/64
BH801S-A*	42 x 31.5 x 44	580	740	SS	165/75
BH900S-C*	48.2 x 33.75 x 44	740	940	SS	185/84
BH1100	48 x 34 x 50	860	1100	BB OR SS	280/127
BH1300**	60 x 34 x 50	1100	1400	BB OR SS	310/141
BH1600**	60 x 34 x 60	1250	1600	BB OR SS	410/186
Add 6" to Height for Legs					

(HTB) Grey Polyethylene Exterior and Interior
(SS) Stainless Steel with Polyethylene Liner.

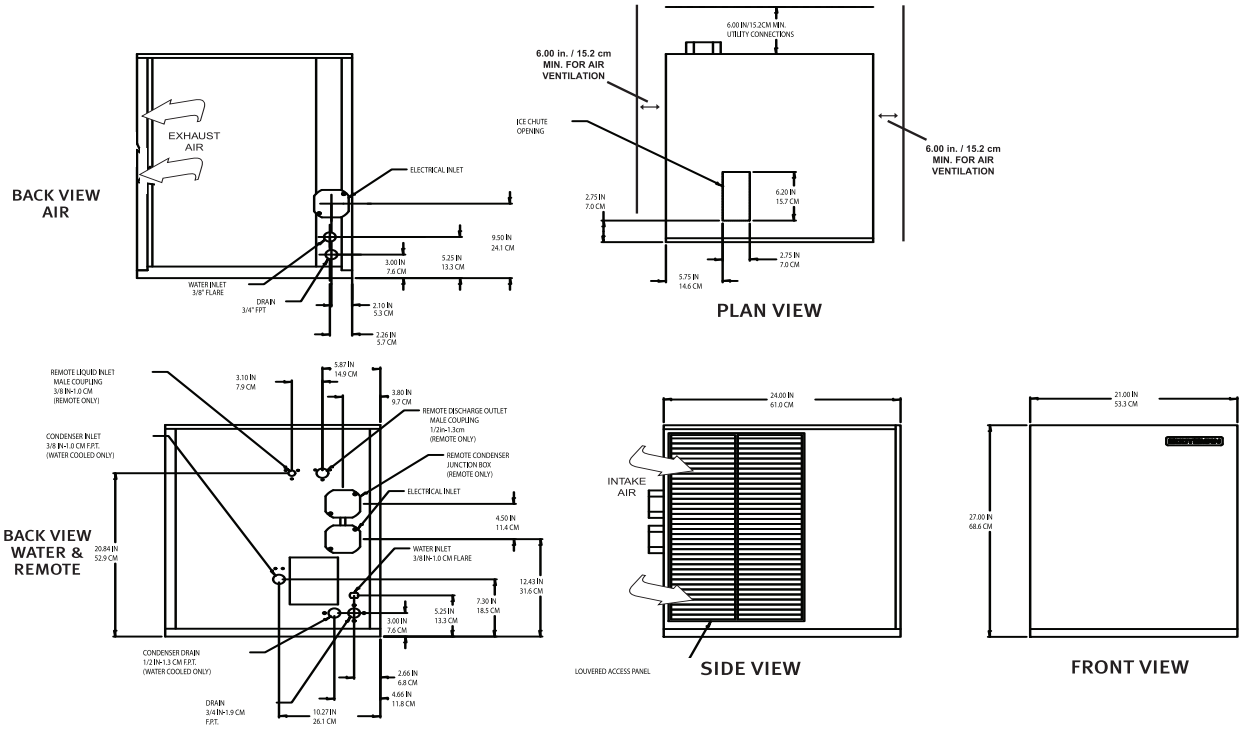
*See Price Schedule for Bintops
**Accepts 1 or 2 Units Side by Side

CERTIFIED ISO 9001:2000

This product qualifies for the following listings:

Scotsman®

Ice Machine Specifications



All models: Dimensions: W x D x H Unit: 21" x 24" x 27" Shipping Carton: 24½" x 27½" x 32"

Model Number	Condenser Unit	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker	Comp. HP	Circuit Wires	Min. Circuit Ampacity	Shipping Weight lbs./kg.	Power Consumption KWH/100 lbs. 90°F/70° F	Water Usage Gallons/100 lbs. Potable 90°F/70° F	Water Usage Gallons/100 lbs. Condenser 90°F/70° F
NME954AS-32B	Air	208-230/60/1	15	1½	2	11.3	290/132	3.94	12	–
NME954WS-32B	Water	208-230/60/1	15	1½	2	10.8	290/132	2.96	12	80.0
NME954RS-32B	Remote	208-230/60/1	20	1½	2	14.1	290/132	4.11	12	–
NME954AS-3B	Air	208-230/60/3	15	1½	3	8.4	290/132	3.63	12	–
NME954WS-3B	Water	208-230/60/3	15	1½	3	7.9	290/132	2.65	12	80.0
NME954RS-3B	Remote	208-230/60/3	15	1½	3	11.2	290/132	3.87	12	–

All units with Stainless Steel finish.
Refrigerant: R-404A.

REMOTE CONDENSER—Comes with adjustable legs
Dimensions: W x D x H: 45.00" x 22.125" x 29.25"

Model Number	For Use With	Cond. Unit	Finish Basic	Electrical Volts/Hz/ Phase	No. of Wires	Min. Circuit Ampacity	Max Fuse Size or HACR Circuit Braker
ERC151-32A	(1) NME954	Air	Galvanized	208-230/60/1	2	2.6	15
ERC302-32A	(2) NME954	Air	Galvanized	208-230/60/1	2	2.6	15

PRE-CHARGED REFRIGERANT TUBE KITS: 25-Foot, RTE25 • 40-Foot, RTE40 • 75-Foot, RTE75, Refrigerant: R-404A.
*KCMR-230—Fan Relay Kit: Required to connect two NME954R's to one ERC302-32A

Scotsman's ice machines are not designed for outdoor installations. Scotsman remote condensers are designed for outdoor installations.

Machine requires voltage indicated on rating name plate. Failures caused by improper voltage are not considered factory defects. Extended periods of operation at temperatures exceeding limitations constitutes misuse under the terms of Scotsman Manufacturer's Limited Warranty, resulting in a loss of warranty coverage. Specifications and design are subject to change without notice.

IMPORTANT OPERATING REQUIREMENTS:

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (37.7°C)
Water Temperatures	40°F (4.4°C)	100°F (37.7°C)
Remote Cond. Temps	-20°F (-28.9°C)	120°F (48.9°C)
Water Pressures	20 PSIG	120 PSIG
Electrical Voltage	-5%	+10%

Consult Your Local SCOTSMAN Representative At:

YOU'LL VALUE THE DIFFERENCE™

775 Corporate Woods Parkway • Vernon Hills, IL 60061 • 1-800-SCOTSMAN • Fax: (847) 913-9844
Visit our website at: www.scotsman-ice.com • E-mail: customer.service@scotsman-ice.com

Scotsman®

SN-954-1 4M 6-06

CONNOISSEUR 825™

ITEM17

ICB5

blendtec
COMMERCIAL 2019

3 YEAR WARRANTY

HIGH VOLUME, LOW NOISE

The Connoisseur 825 is a workhorse built with longevity in mind. It's powerful and durable enough to stand up to heavy daily use, making it perfect for high-volume shops.

CONNOISSEUR 825™

ICB5

OPTIONS

BUILT TO SAVE TIME AND MONEY

All Blendtec blenders are built to meet the unique needs of the commercial customer. Each feature—from top to bottom—delivers simple operation and is designed to reduce overall cost.

CUSTOMIZABLE PREPROGRAMMED CYCLES FOR CONSISTENT RESULTS

Thirty preprogrammed cycles blend your most popular recipes with amazing consistency, and our downloadable tool allows you to create an unlimited number of customized recipes.

SOUND ENCLOSURE REDUCES BLENDING NOISE

For shops where noise is a consideration, the sound enclosure minimizes blender noise, helping create a more conversation-friendly atmosphere.

NSF APPROVED
BPA-FREE WILDSIDE+ JAR
14 SECONDS
TO AN AMAZING BLENDED DRINK

BLUNT BLADE TECHNOLOGY
STRONGER
THAN TRADITIONAL BLADES

ULTRA HIGH-SPEED MOTOR
1800 WATTS
BLENDS THE TOUGHEST INGREDIENTS

MOTOR	1800 Watts, 120V / 220V available
INTERFACE	LCD display, push-button controls
SOUND ENCLOSURE	Reduces noise for quieter blending
PROGRAM CYCLES	30 preprogrammed cycles, USB port for added programmability, create custom or update included blend cycles via Blendtec's Blend Wizard™ online tool
USAGE	Recommended daily blends: 150
DIMENSIONS	H: 18.7" (47.5 cm) D: 9.0" (22.9 cm) W: 9.0" (22.9 cm)
WEIGHT	16.8 lbs (7.6 kg)
ADDITIONAL OPTIONS	Can be installed in-counter
CERTIFICATIONS	Conforms to applicable UL and CSA safety standards as well as NSF sanitation standards.

WARRANTY

3 YEAR
PARTS
LABOR
FREIGHT

*For international warranty and certification details please see your in-country distributor.

WWW.BLENDTEC.COM/COMMERCIAL | 1-800-BLENDTEC

SPS-040 A02, SPEC SHEET, CONNOISSEUR 825, US ENG, JAN 2019

blendtec COMMERCIAL

TDO-N-3.5 Low Profile Disp w/Solid LiD

ITEM 18
d

Height: 0.0" (0.0cm) Width: 0.0" (0.0cm) Depth: 0.0" (0.0cm)

- Available Serving Rack and Booster takes advantage of open counter-to-ceiling layouts while also freeing space for a variety of beverages stations or configurations
- Low profile design fits into height-restricted layouts and is more manageable to transport
- Reinforced edges stand up to the demands of busy serving environments
- Front – back handles maximizes counter space usage, built in back lower handle for easy emptying and cleaning
- Lid included
- Ships with full-color iced tea decal
- Sump dispense valve assures complete dispensing
- Two dispensers, placed side-by-side, allow added flexibilty in menu options within the same footprint as one cylinder or oval dispenser

Agency:

NSF

Specifications

Product #: 39600.0065

Finish: Stainless

Handle: Front/Back Carry Handles

Lid Color: Black

Additional Features

Standard Dispense Faucet

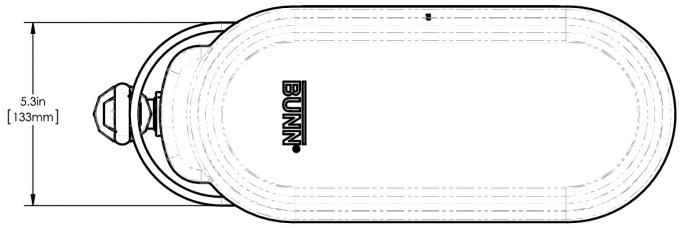
Holding Capacity

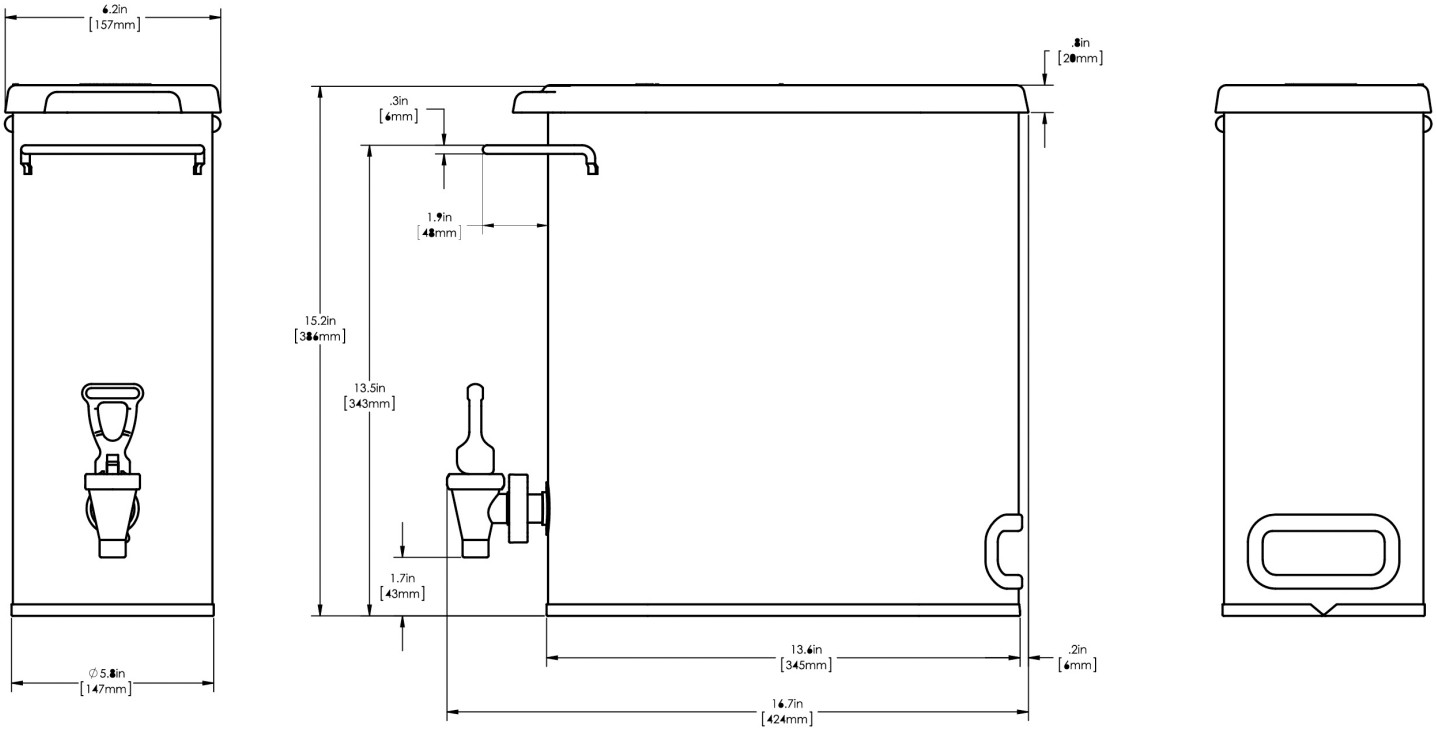
English	Metric
-	-

⚠ **WARNING:**

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

Last Updated: 02/27/2023





Unit				Shipping				
	Height	**Width**	**Depth**	**Height**	**Width**	**Depth**	**Weight**	**Volume**
English	-	-	-	15.7 in.	6.4 in.	16.2 in.	5.470 lbs	0.937 ft³
Metric	-	-	-	39.8 cm	16.2 cm	41.2 cm	2.481 kgs	0.027 m³

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Last Updated: 02/27/2023

Related Products & Accessories: TDO-N-3.5 Low Profile Disp w/Solid Lid(39600.0065)

DISPENSE RACK, SINGLE LP TDO-N

Product #: 49634.0000

SLIDE LID ASSY TD0-N

Product #: 50534.1000

BOOSTER, WIRE FORM TDO-N2.0/3.5

Product #: 50845.0000

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

Last Updated: 02/27/2023

Model Compatibility: TDO-N-3.5 Low Profile Disp w/Solid Lid(39600.0065)

Serving and Holding selections are currently unavailable. Please contact your sales representative to find out more information.

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

Last Updated: 02/27/2023

ITEM 19

HANDLE OPERATED COFFEE BREWER

CBS-5000 Series

CBS-52H-15

Twin 1.5 Gallon Brewer

Shown with 1.5 Gallon LUXUS® Thermal Dispensers (L4D-15)

The CBS-5000 Series was designed for simplicity. The Handle Operated Series brewers save the operator time and effort by delivering quick and consistent results from your pre-programmed coffee recipe. It is the reliable choice for serving high-volumes of single batch coffee all day long.

Handle operation — a quick start!

Simply twist the handle to begin the brew cycle and in minutes your perfectly brewed coffee is ready to serve.

Manual water faucet.

Safely dispense hot water away from steam and brew basket.

Set it and forget it.

Program your recipe once and this brewer delivers consistent and repeatable results.

FETCO®

TRUSTED | RELIABLE | QUALITY

CBS-52H-15

Technical Specifications / Accessories

Water Specification

Water Inlet	Minimum Flow Rate	Water Pressure
⅜" male flare fitting	1¼ gpm [4.71 lpm]	20-75 psig [138-517 kPa]

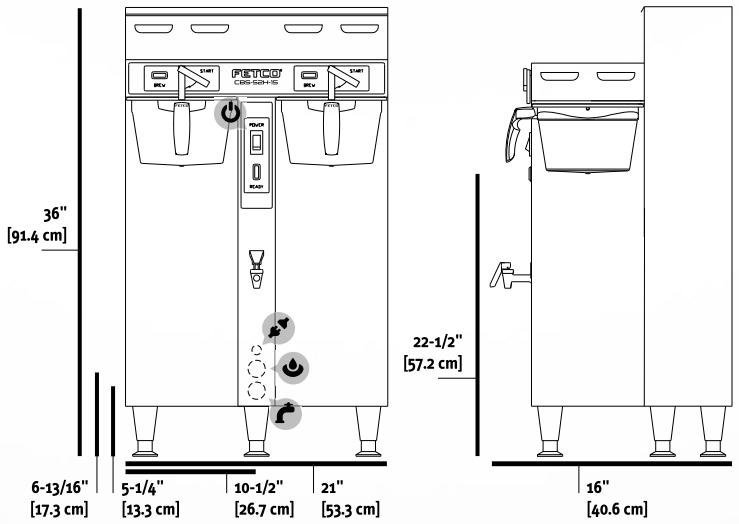
Electrical Configuration

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon [Liter] /Hour
US & CANADA								
C52016	2 x 3.0 kW	120/208-240	1	3+G	4.6-6.1	Terminal Block	22.0-25.4	10.5-15.0 [39.7-56.8](1)
C52026	2 x 4.0 kW	120/208-240	1	3+G	6.1-8.1	Terminal Block	29.3-33.8	15.0-19.5 [56.8-73.8](1)
C52036(2)	3 x 3.0 kW	120/208-240	3	4+G	7.0-9.1	Terminal Block	19.5-22.4	16.5-22.5 [62.5-85.2](1)
C52046(2)	3 x 4.0 kW	120/208-240	3	4+G	9.1-12.1	Terminal Block	25.6-29.6	22.5-30.0 [85.2-113.6](1)
C52186(2)	3 x 4.0 kW	440-480	3	3+G	10.3-12.1	Terminal Block	13.6-14.8	22.5-30.0 [85.2-113.6](1)
INTERNATIONAL								
C52076(2)	3 x 3.0 kW	220-240/380-415	3	4+G	7.8-9.1	Terminal Block	11.8-12.9	19.5-22.5 [73.8-85.2](1)
C52086(2)	3 x 4.0 kW	220-240/380-415	3	4+G	10.3-12.1	Terminal Block	15.7-17.1	25.5-30.0 [96.5-113.6](1)
C52096	2 x 3.0 kW	220-240	1	2+G	5.1-6.1	Terminal Block	23.3-24.4	13.5-15.0 [51.1-56.8](1)
C52106	2 x 4.0 kW	220-240	1	2+G	6.8-8.1	Terminal Block	30.9-33.8	18.0-19.5 [68.1-73.8](1)

(1) Based on standard factory settings: 4.0 minute brew time; 0% prewet; 200°F water.
(2) Requires 3 phase Electrical Power System (Z056).

Measurements

Height	Width	Depth	Empty Weight	Filled Weight	Shipping Weight	Shipping Dimensions:
36" [91.4 cm]	21" [53.3 cm]	16" [40.6 cm]	82 lbs [37.2 kg]	145 lbs [65.8 kg]	100 lbs [45.4 kg]	35" x 23" x 23" [88.9 x 58.4 x 58.4 cm]



Compatibile Dispensers

1.5 Gallon LUXUS® Thermal Server (L4S-15) Must be used with S4S Serving Stations.	D452
1.5 Gallon LUXUS® Thermal Dispenser (L4D-15)	D449
1.5 Gallon LUXUS® Portable Thermal Dispenser (TPD-15)	D009

Customize Your Brewer

Single Serving Station for L4S-15/20 Server	A150
Twin Serving Station for L4S-15/20 Server	A151
Triple Serving Station for L4S-15/20 Server	A152
Identifier Plates, Acrylic	A069
Hot Tea Infuser (1.5 Gallon Size)	A113
Drip Tray - Square	A137

Cups per Hour*

8oz. 475 12oz. 317 16oz. 238 20oz. 190

* Approximate based on maximum power setting.

Paper Coffee Filters

15" x 5.5" (500/Case)	F001

Information

fetco.com
info@fetco.com
847.719.3000
1.800.338.2699 USA
847.719.3001
Food Equipment Technologies Co.
600 Rose Road
Lake Zurich, IL 60047
USA

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ITEM 20

r R 2.2

Pe rr e tr r ri d
This unit's po werful .5 pr motor and precision slice grinding discs help deliv er unifor m grind profiles every time.

P er rise Po tio s
The GR-2.2 dual hopper coffee grinder is portion controlled so you grind only the amo unt you need.

Co r ve ie r t
Remo vable 5 lb oppers allow operators to change coffee bean selection witho ut spillin g or the cost of additional grinders.

The GR-2.2 dual hopper coffee grinder is portion controlled so you grind only the amo unt you need. Choose from two different batch sizes with the touch of a bu tton. This unit's powerful .5 pr motor and precision slice grind ing disc s help deliver uniform profiles every time.

Dual hoppers are simple to remove, and allow for versatility in your produ ct offer ings. This unit comes with a brew basket holder for larger batch es and hoppers with lids. If you have a hig volume location, you can't go wron g with this grinder.

Measurements

Height (in.)	Width (in.)	Depth (in.)	Shipping Weight (lbs)
28.5	9.25	15.5	75

Capacity

Grind Power	Hopper Capacity (lbs)
.74 HP	2 x 5

Standard Electrical Configurations

Electrical Configuration	Volts	Amps	Phase
Single	120	7.2	1

Special Features

Programmable Batches	Removable Hoppers	Grind
4 (2 sides x 2 ea)	2	Sliced

Vollrath CTNFO-06 - Napkin Dispenser/Organizer 9-1/16"W x 19-1/4"D x 15-3/16"H, Flatware

Manufacturing Id: CTNFO-06

Napkin Dispenser/Organizer,

- 9-1/16"W x 19-1/4"D x 15-3/16"H,
- accommodates (100) napkins (folded 5" x 6.2" or 5.4" x 6 1.2"),
- includes: (3) condiment compartments & (4) flaware cylinder organizers,
- black ABS & smoked acrylic,

ITEM 22

DELFIELD®

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

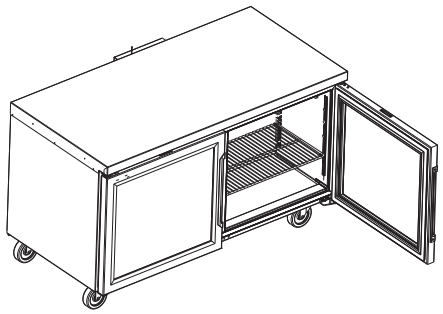
Date _____

GURP-G Undercounter/Worktable

Coolscapes™ Undercounter/Worktable refrigerator with glass doors

Models

- GUR24P-G Undercounter/Worktable Refrigerator, 24” L x 31.5” D x 36” H, Glass Door
- GUR27P-G Undercounter/Worktable Refrigerator, 27” L x 31.5” D x 36” H, Glass Door
- GUR32P-G Undercounter/Worktable Refrigerator, 32” L x 31.5” D x 36” H, Glass Door
- GUR48P-G Undercounter/Worktable Refrigerator, 48” L x 31.5” D x 36” H, Glass Door
- GUR60P-G Undercounter/Worktable Refrigerator, 60” L x 31.5” D x 36” H, Glass Door
- GUR72P-G Undercounter/Worktable Refrigerator, 72” L x 31.5” D x 36” H, Glass Door



GUR48P-G

Standard Features

- Durable, rugged stainless steel top
- Smart door hinge that auto closes up to 90 degrees and stays open past 90 degrees. 180 degree door opening
- Environmentally friendly R290 refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Integral door/drawer handle
- 5” (two locking, two non-locking) casters shipped loose for field installation
- 8’ cord and plug supplied
- Gray epoxy coated shelves (1 per section) with stainless steel pilaster and shelf clips
- Electronic temperature control
- Energy efficient door gasket removable without tools
- Energy-saving LED interior light
- Field rehingable door
- 100% front breathing–clearance not required on top/sides
- Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

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

Specifications

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

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

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

Refrigeration system uses R290 refrigerant. Compressor is 1/5 H.P., with condenser coil and hot gas condensate evaporator mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a capillary tube. Cabinet maintains an interior cabinet temperature of 33°F to 40°F (2°C to 4°C).

System is controlled using an electronic temperature control which provides improved pull-down times, reducing compressor cycling and longer compressor life with lower energy consumption. Control system uses adaptive defrost to assure evaporator coil is free of ice and operating at optimum efficiency. Evaporator condensate is eliminated using an energy-efficient hot gas system.

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

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

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

Glass doors are double-pane argon filled, low E tempered glass. Frame is constructed of black extruded PVC with recessed vertical pocket handle. Hinge is an internal cartridge-style, self-closing with 90-degree, hold-open feature. Gasket is black energy profile magnet with push-in dart style that is removable without tools. Lock is keyed and mounted in the shroud which engages into the lock pocket in the top of the door.

R290

ENERGY STAR

GURP-G Undercounter/Worktable

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

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

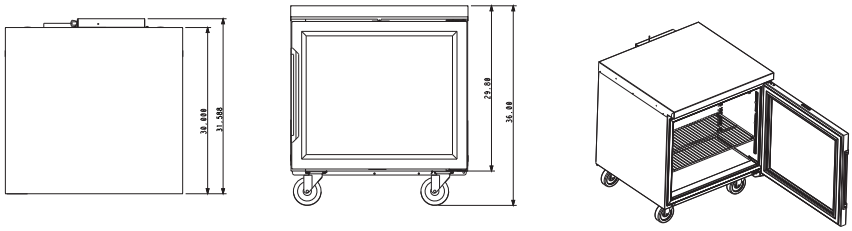
www.delfield.com
6144B_DEL_GURP-G
03/18

WELBILT®

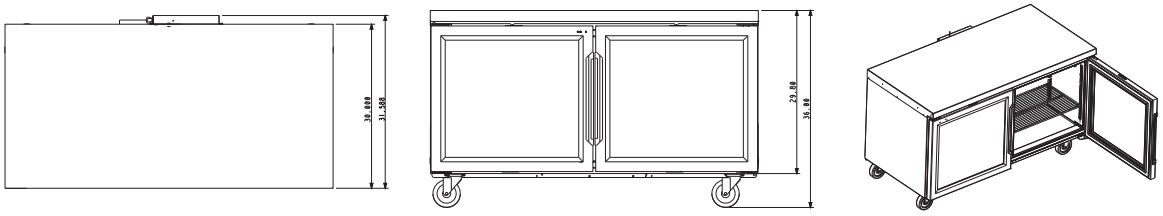
DELFIELD®

GUFBP-G Worktable

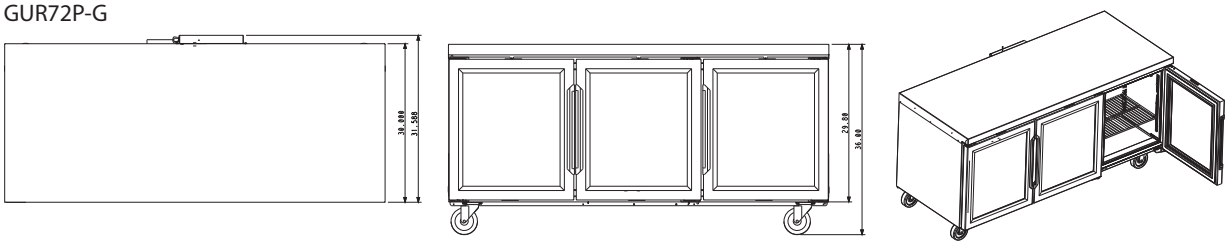
GUR24P-G, GUR27P-G, GUR32P-G

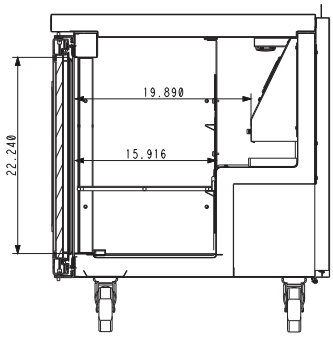


GUR48P-G, GUR60P-G



GUR72P-G





SIDE VIEW ALL MODELS

UNIT DIMENSIONS						
UNIT	LENGTH	DEPTH	2″ CASTER HEIGHT	3″ CASTER HEIGHT	5″ CASTER HEIGHT	INTERIOR DIMENSIONS
			Optional		Standard	L x D x H
24	24″	31.59″	32″	34″	36″	19.9″x19.9″x22.2″
27	27″	31.59″	32″	34″	36″	24.9″x19.9″x22.2″
32	32″	31.59″	32″	34″	36″	27.9″x19.9″x22.2″
48	48″	31.59″	32″	34″	36″	43.9″x19.9″x22.2″
60	60″	31.59″	32″	34″	36″	55.9″x19.9″x22.2″
72	72″	31.59″	32″	34″	36″	67.9″x19.9″x22.2″

Specifications								
Model	HP	V	Hz	A	Nema Plug	Vol (ft3)	Energy kWh	Ship Weight
GUR24P-G	0.2	115	60	3.2	5-15p	5.5	1.1946	140 lbs. (64kg)
GUR27P-G	0.2	115	60	3.2	5-15p	6.5	1.2167	145 lbs. (66kg)
GUR32P-G	0.2	115	60	3.2	5-15p	8.0	1.3057	161 lbs. (73kg)
GUR48P-G	0.2	115	60	3.2	5-15p	12.5	1.6305	207 lbs. (94kg)
GUR60P-G	0.2	115	60	3.2	5-15p	16.2	1.9684	234 lbs. (106 kg)
GUR72P-G	0.2	115	60	3.2	5-15p	20.6	2.2042	263 lbs. (119kg)

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

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

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

www.delfield.com
6144B_DEL_GURP-G
03/18

WELBILT®

DELFIELD®

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

ITEM 23

407P Undercounter Freezer

Models

- 407P Undercounter freezer single section on legs
- 407-CAP Undercounter freezer single section on casters

Model 407-CAP

Standard Features

- Features Delfield's exclusive ABS interior. ABS is extremely durable - it won't dent, chip or corrode and is backed by a limited lifetime warranty
- Stainless steel front and sides
- One epoxy coated wire shelves
- Environmentally friendly R290 refrigerant
- Foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane cuts energy costs
- Black recessed quick grip handle
- Rugged 6" high heavy duty metal legs (model 407P only). Units with a "CA" suffix are standard on 3" diameter (3.75" ride height) casters
- All units come standard hinged right and may be changed at the factory at no charge. Indicate when order is placed
- 6' cord and plug supplied
- Interior thermometer
- Three year parts and labor warranty and an additional two year compressor parts warranty
- Stainless steel back

Options & Accessories

- Plastic laminate on front
- Additional shelf
- Stainless steel single-tier overshelf
- 2" diameter (2.5" ride height) casters
- 5" diameter (6" ride height) casters
- Model 409 stacking collar
- Door lock

Specifications

Exterior bottom shall be heavy-gauge galvanized metal. Exterior ends shall be heavy-gauge stainless steel.

Base interior shall be one-piece thermoformed ABS plastic material, with integral shelf supports. ABS interior is backed by a limited lifetime warranty. Base shall be fully insulated with high-density foamed-in-place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Door shall have a heavy-gauge stainless steel exterior, with a thermoformed ABS plastic interior liner, and shall be fully insulated. Door handle shall be black, recessed ABS. Cabinet shall have (1) adjustable epoxy-coated wire shelves installed.

REFRIGERATION SYSTEM: Freezer system shall use R290 refrigerant. Compressor shall be 1/5 h.p., with condenser coil, hot gas condensate evaporator and temperature control mounted on rear of cabinet. Evaporator coil shall be mounted on the interior rear wall of the cabinet. Refrigerant flow shall be controlled by a capillary tube. Cabinet shall maintain -5°F to 0°F (-21°C to -18°C) interior cabinet temperature.

System is controlled using Delfield's ACT-Advanced Control Technology electronic temperature control, which provides improved pull down times, reduces compressor cycling and longer compressor life with lower energy consumption.

Electrical connections shall be 115 volt, 60 Hertz, single phase. Unit shall have a 6' (1.8m) long electrical cord and NEMA 5-15P plug. Cord and plug shall be located on rear of cabinet, 16" (40.6cm) above floor, 5" from the left side.

407P: Equipment is shipped with loose 6" (15.2cm) high metal legs with black enamel finish unless mounting is specified on original sales order. Exterior top shall be one-piece, heavy-gauge stainless steel with front edge turned down to form nosing and rear edge turned down.

407-CAP: Equipment is shipped with loose 3" diameter (3.75" ride height) casters high casters (two locking and two non-locking) unless mounting is specified on original sales order. Exterior top shall be one-piece, heavy-gauge aluminum with all edges turned down.

R290

407P Undercounter Freezer

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

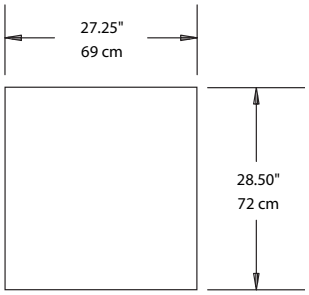
Phone: 800-733-8948 or 989-773-7981
Fax: 800-669-0619

www.delfield.com

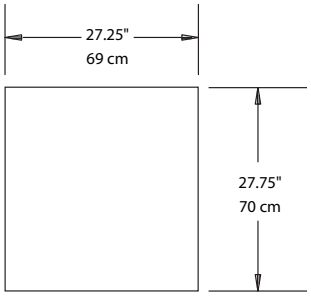
WELBILT®

DELFIELD®

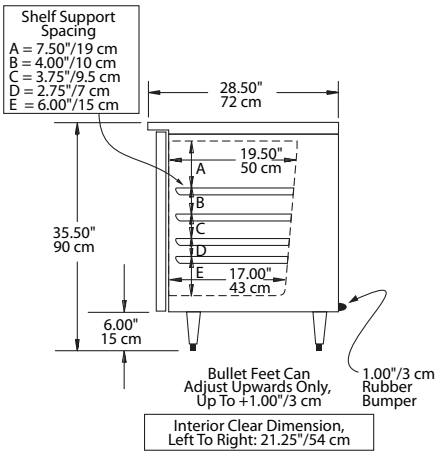
407P Undercounter Freezer



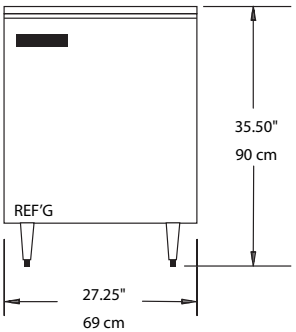
Plan View 407P



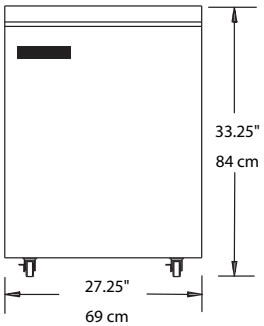
Plan View 407-CAP



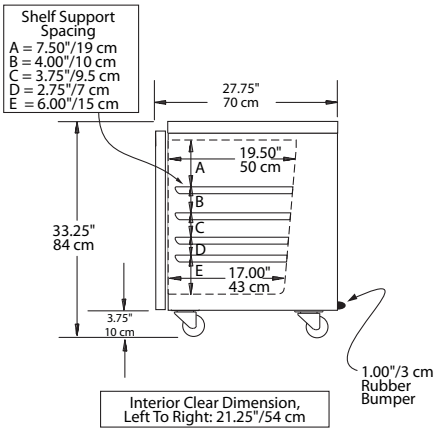
Right End View 407P



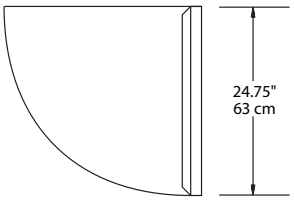
Elevation View 407P



Elevation View
407-CAP

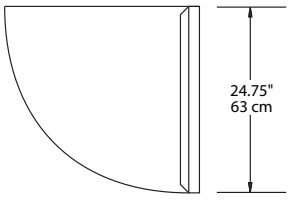


Right End View
407-CAP



Standard Door Hinging Is On Right

Door Clearance Detail
407P



Standard Door Hinging Is On Right

Door Clearance Detail
407-CAP

Installation Note For All Models:
Refrigeration system is designed so that air will flow under the unit, through the compressor area, and out the top rear of the unit. Any restriction to this air flow path will void the warranties.

Specifications								
Model	# of Shelves	Volume	H.P.	V/Hz/Ph	Amps	NEMA Plug	Ship Weight	Energy (KWH/Day)
407P	2	5.7ft³	1/5	115/60/1	4.5	5-15P	176lbs (80kg)	2.59
407-CAP	2	5.7ft³	1/5	115/60/1	4.5	5-15P	168lbs (76kg)	2.59

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

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

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

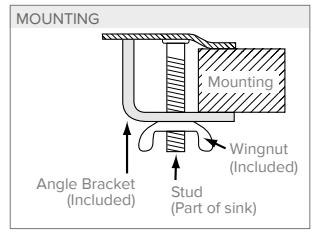
Printed in the U.S.A.
6329B_DEL_407P(CA)
11/18

WELBILT®

Round Sinks

- Type 304 stainless steel
- Buffed-bead stainless steel
- Self-rimming
- Top or bottom mount
- Positive drain (201250 only)
- 2" drain diameter
- Stud mount
- Mounting brackets included
- Brushed-finish flange
- Satin-finish bowl

201250*



201260

ITEM #	DESCRIPTION	GAUGE	OVERALL DIAMETER IN (CM)	BOWL SIZE DIA x D IN (CM)	CASE LOT
201250*	Sink	22	12 15/16 (32.9)	10 3/4 x 4 1/2 (27.3 x 11.4)	5
201260	Sink with straight sides	20	12 1/4 (31.1)	10 3/8 x 5 1/4 (26.2 x 13.3)	1

** Only 201250 is CSA*

Knock Box

ITEM 26

- Stainless steel
- One-sixth size, 4" deep
- Rubber-coated knock bar
- Includes attachable rubber feet

ITEM #	RIM DIMENSIONS IN (CM)	CAPACITY QT	CASE LOT
E06064-KB	6 7/8 x 6 3/8 x 4 (17.2 x 16.2 x 10.2)	1 7/8	1

Waste Chutes

ITEM 24

- Stainless steel
- Won't chip, break, or corrode and have an easy-to-clean finish
- Strong rounded collar is smooth and provides a positive fit into any countertop

3Y0505

E6WC02

E9WC02

8Y802

120Y02

ITEM #	RIM DIMENSIONS DIA x D IN (CM)	CASE LOT
RECTANGULAR WASTE CHUTES		
E6WC02	Sixth size x 2 (5.1) deep	6
E9WC02	Ninth size x 2 (5.1) deep	12
ROUND WASTE CHUTES		
1Y402	4 9/16 x 2 (11.6 x 5.1)	12
3Y0502	6 9/16 x 2 (16.7 x 5.1)	6
3Y0505	6 9/16 x 5 (16.7 x 12.7)	8
8Y802	8 23/32 x 2 (22.1 x 5.1)	6
120Y02	11 x 2 (27.9 x 5.1)	6

ITEM 25

la marzocco

swift

SWIFT GRINDER TECHNOLOGY

grind, dose, and tamp with one touch

burrs:	64mm, flat
hopper capacity:	4lb (x2)
grind speed*:	7 sec

* approx. time per 18g dose

The Swift grinder offers highly accurate volumetric dosing and tamping, repeatedly dosing to within a fraction of a gram. Flat ceramic burrs ensure minimal heat buildup while grinding, and the dual-hopper design makes the Swift an ideal grinder for high-volume café locations aiming to improve consistency and reduce waste.

SPECIFICATIONS

dimensions (W x D x H)	12” x 12” x 26”
weight (lbs)	55
voltage (VAC, phase, Hz)	120, 1, 12
element wattage	1440
burr speed (@60Hz)	1750 RPM
grind adjustment	Stepless Knob
certifications	UL-763, NSF/ANSI-8, CAN/CSA-C22.2 No.195

SALES INQUIRIES 206-706-9104 (Option 3) info.usa@lamarzocco.com www.lamarzoccousa.com

la marzocco

swift

SWIFT GRINDER TECHNOLOGY

grind, dose, and tamp with one touch

burrs:	**64mm, flat**
hopper capacity:	**4lb (x2)**
grind speed*:	**7 sec**

* approx. time per 18g dose

The Swift grinder offers highly accurate volumetric dosing and tamping, repeatedly dosing to within a fraction of a gram. Flat ceramic burrs ensure minimal heat buildup while grinding, and the dual-hopper design makes the Swift an ideal grinder for high-volume café locations aiming to improve consistency and reduce waste.

SPECIFICATIONS

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weight (lbs)	55
voltage (VAC, phase, Hz)	120, 1, 12
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burr speed (@60Hz)	1750 RPM
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certifications	UL-763, NSF/ANSI-8, CAN/CSA-C22.2 No.195

SALES INQUIRIES 206-706-9104 (Option 3) info.usa@lamarzocco.com www.lamarzoccousa.com

Equipped with proprietary La Marzocco electronics and advanced temperature stability, the GB5 S combines classical European design with cutting edge performance. The machine has been modernized since its original release in 2005 and is an elegant companion to any coffee bar. The two red lilies on the side shields recall the company's Florentine heritage, while partially exposed groups offer a streamlined barista working experience. The machine provides the barista control over boiler temperature, brewing volume, hot water tap dose, automatic cleaning cycles and more to keep high quality coffee flowing even during the busiest hours.

classic italian design

The gracious lines and harmonious curves of the GB5 S speak to the La Marzocco heritage of design and intention. The understated side shields, elegant Florentine lily, subtle insignia of il marzocco on the cup rail and more combine to give this machine the feel of an heirloom built to stand the test of time.

engineering

dual PID (coffee & steam)
Allows you to electronically control coffee & steam boiler temperatures.

piero group caps
Re-engineered internal water path that increases temperature stability.

dual boilers
Separate boilers optimize espresso brewing and steam production.

auto backflush
Simplifies the cleaning process to improve efficiency.

ruby flow restrictors
Ruby flow restrictors resist scale formation and erosion.

performance touch steam wands
Vacuum-insulated double-walled steam wands remain cool to the touch while delivering high volume dry steam.

ergonomics

dimmable barista lights

3-stage LED lights for eco, on, and brewing modes allows you to focus on your extraction and the cup. Not dimmable in EE configuration.

easy rebuild steam valve

Engineered so the valve can be serviced directly from the front of the machine without needing to be removed.

partially exposed groups

Improved workspace visibility for streamlined barista workflow.

personalized color

Customizable colors based on the RAL color system on request.

options

Available Models

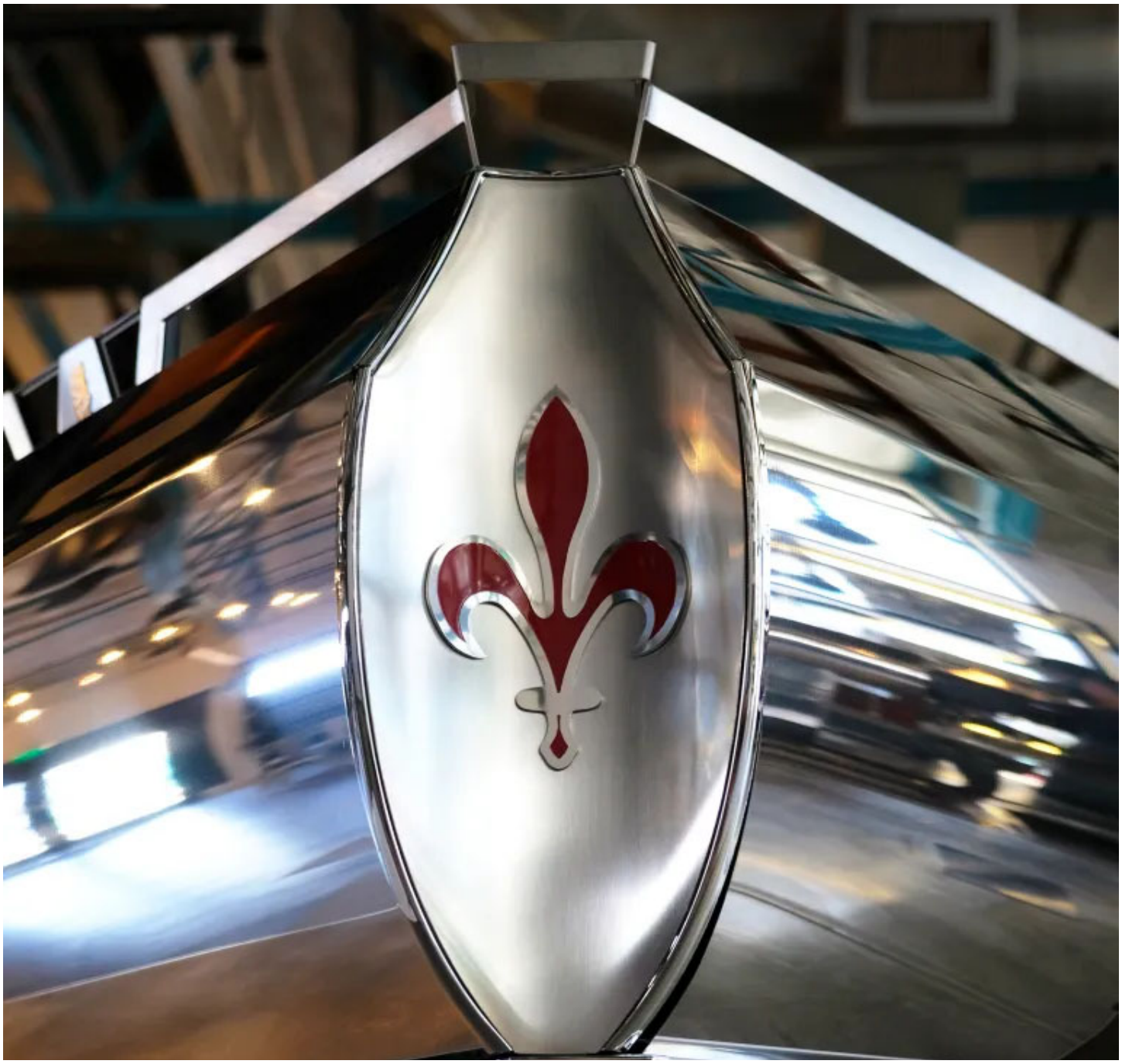
2, 3 or 4 groups.

Available Configurations

Semi-Automatic (EE), Auto-Volumetric (AV), AV with Scales (ABR).

Personalized Colors & Finishes

Customizable colors based on the RAL color system, on request.



gb5 s product specifications

specifications	2grp	3grp	4grp
Height (in)	21.4	21.4	21.4
Width (in)	29	38.5	48
Depth (in)	25.2	25.2	25.2
Weight (lbs)	150	171	198
Voltage (VAC, phase, Hz)	208-240, 1, 60	208-240, 1, 60	208-240, 1, 60
Amperage (A)	30	50	50
Element Wattage (W)	5200	6800	8300
Coffee Boiler (liters)	3.4	5	3.4 x2
Steam Boiler (liters)	7	11	15
Certifications	UL-197, NSF-8, CAN/CSA-C22.2 No. 109		

gb5 s product documentation

product sheet **(https://lamarzoccousa.com/wp-content/uploads/2021/03/lmusa_ps_gb5s-web-020621.pdf)**

product collection **(https://lamarzoccousa.com/wp-content/uploads/2021/07/7.2021_usa_productcollection_web.pdf)**

manual **(https://lamarzoccousa.com/wp-content/uploads/2021/03/man.25.1_gb5_en_v1.0_online.pdf)**

- parts catalog (https://lamarzoccousa.com/wp-content/uploads/2021/03/gb5_x-s_parts_catalog_v1.0.pdf)

gb5 s preventative maintenance

- 3 & 9 month (https://lamarzoccousa.com/wp-content/uploads/2021/03/pm-gb5s-3and9month-030921b.pdf)
- 6 month (https://lamarzoccousa.com/wp-content/uploads/2021/03/pm-gb5s-6month-030921b.pdf)
- 1 year (https://lamarzoccousa.com/wp-content/uploads/2021/03/pm-gb5s-12month-030921b.pdf)
- annual summary (https://lamarzoccousa.com/wp-content/uploads/2021/03/pm-gb5s-summary-030921b.pdf)

preventative maintenance videos (for gb5, discontinued march 2021) ⌄

LA MARZOCCO USA

1553 NW Ballard Way
Seattle, WA 98107 (https://goo.gl/maps/vR3aFrNix9m)
206-706-9104 (tel:2067069104)

JOIN THE CONVERSATION

ITEM 28

EV9100-94

SO-24 System

Softening System for espresso applications

SO-24 Espresso System with Softening Cartridge: EV9100-94

SO-204 Softening Cartridge: DEV9105-45

BENEFITS

20" large capacity softening system for espresso machines reduces scale-forming minerals like calcium and magnesium

Reduces scale forming minerals by ion exchange

May be used on water having up to 30 grains per gallon (500 mg/L) hardness

Useful where full size water conditioners are impractical

Includes mounting bracket, pressure relief valve and filter wrench

Recommended to be used in conjunction with an Everpure filtration system

INSTALLATION TIPS

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

Use 1" water line

Install vertically with bowl hanging down

Allow 2-1/2" clearance below the cartridge for easy cartridge replacement

Flush cartridges by running water through for one minute at full flow

Make sure O-ring on bowl is sufficiently lubricated

Always screw on bowls by hand; Do not use a housing wrench

OPERATION TIPS

Change cartridges on a regular 6 month preventative maintenance program

Change cartridges when hardness of treated water increases to more than 3 gpg

Service flow rate must not exceed 2.0 gpm

Always flush the cartridge at time of installation and cartridge change

To determine cartridge life, divide total capacity of cartidge (4,400 grains) by the hardness in grains per gallon (gpg) or milligrams per liter (ppm), respectively

APPLICATION/SIZING

For commercial espresso, specialty coffee and ice tea machines

4,500 grain softening capacity

Divide cartidge grain capacity by grains per gallon in influent water to calculate total gallons product water

S0-24 System

SPECIFICATIONS

Overall Dimensions:
24"H x 8"W x 7"D

Inlet connection: 1"

Outlet connection: 1"

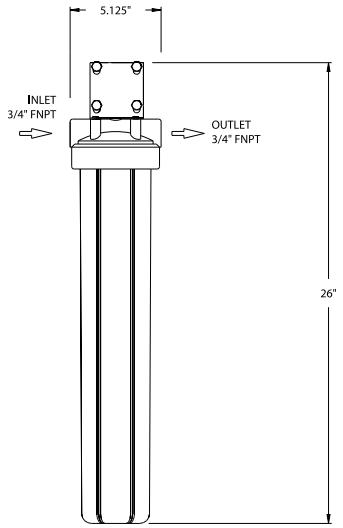
Service Flow Rate:
Maximum 2.0 gpm (7.6 Lpm)

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

Temperature:
35 - 100°F (2 - 38°C)

No electrical connection required

Shipping Weight: 21 lbs.



WARRANTY

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

EVERPURE, INC.
2375 Sanders Road
Northbrook, IL 60062
Toll Free (800) 323-7873
Tel (847) 205-6000
Fax (800) 942-0081
http://www.everpure.com

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Geldenaaksebaan 478
B-3001 Heverlee
Belgium
Tel 32-16-401191
FAX 32-16-402691

In Japan:
EVERPURE JAPAN, INC.
1-8-19, Tsumada Kita,
1-Chome, Atsugi City
Kanagawa Ken 243-0812
Japan
Tel 81-462-23-6563
FAX 81-462-21-6775

Everpure, Inc.
2375 Sanders Road
Northbrook, IL 60062
Phone: 800-323-7873 Fax: 800-942-0081

Reveal

ITEM 29

Combination Convertible Service Above Refrigerated Self-Service Case

Structural Concepts®

- **NR3651RRSSV** 35-3/4"L x 33"D x 50-3/4"H
- **NR4851RRSSV** 47-3/4"L x 33"D x 50-3/4"H
- **NR6051RRSSV** 59-3/4"L x 33"D x 50-3/4"H
- **NR7251RRSSV** 71-3/4"L x 33"D x 50-3/4"H

Included

- NOTE: Glass warranty only applicable to first point of delivery
- Breeze~E (Type-II) w/ EnergyWise s/c refrigeration
- Blue Fin coated coil
- Clear glass shelf, lighted (LED 3500K) in upper display
- Compressor air intake from rear and out front panel at toe kick. Front panel cannot be blocked.
- Condensate pan (self-contained refrig. only)
- Convertible baffle in upper display
- Fixed vertical glass
- Integrated average product temperature of 40°F or less
- LED top light
- One piece formed ABS plastic tub
- One year parts & labor; 5 year compressor warranty

Specify	Standard Features	Additional Options
FRAME EXTERIOR COLOR	• Black	• Painted (non-stock colors, specify RAL#) • Painted (stock colors, specify RAL#) • Stainless steel
INTERIOR COLOR	• Black	• NOTE: Interior color must be FDA & NSF approved • Painted (stock colors, specify RAL#) • Stainless steel
PANEL EXTERIOR	• Laminate - Standard colors	• All other laminates • Stainless steel
BASE SUPPORT	• Adjustable, locking casters	• 6"H stainless steel legs • Shims (standard w/ remote)
LOWER FRONT PANEL	• Black	• Painted (stock colors, specify RAL#) • Stainless steel
LOWER REAR	• Solid back panel	• Clear glass rear sliding doors • Reflective glass rear sliding doors
LOWER REAR PANEL	• Black	• Painted (stock colors, specify RAL#) • Stainless steel
UPPER REAR	• Clear glass rear sliding doors	• Reflective glass rear sliding doors
LIGHTS	• LED 3500K w/ frosted lens	• LED 3000K w/ frosted lens • LED 4000K w/ frosted lens
ELECTRICAL CONNECT	• 10' Straight blade power cord (self-cont.)	• 10' Locking power cord (self-cont.) • Electrical leads (remote)
REFRIGERATION	• Breeze~E (Type-II) w/ EnergyWise s/c refrigeration (rear access)	• Breeze~E (Type-II) w/ EnergyWise s/c refrigeration (front access) • Remote w/thermostat, solenoid & TXV (front access) • Remote w/thermostat, solenoid & TXV (rear access)
MISCELLANEOUS		• Lower rear door lock • Rear wrapping board (n/a w/lower rear doors) • Second year parts & labor warranty (excludes compressor) • Upper rear door lock
ACCESSORIES		• 1"H Full depth display riser(s) for lower display • 2"H Full depth display riser(s) for lower display • Clean Sweep® coil cleaner (n/a w/remote) • Clear acrylic security cover, removable, locking • Night curtain, retractable, non-locking

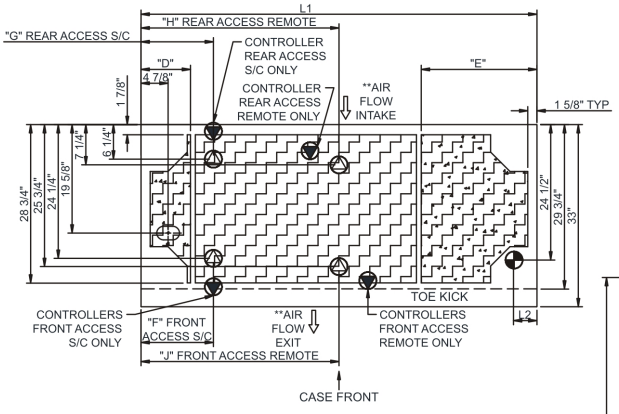
Reveal

Combination Convertible Service Above Refrigerated Self-Service Case

Structural Concepts®

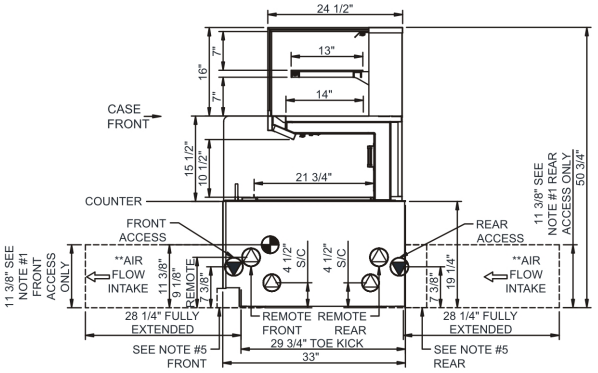
Intended Environment:	Type II - Designed to operate in ambient conditions of 80°F and 60% relative humidity unless noted otherwise in system information below.	
Zone	**Intended Product To Be Displayed**	**Warmest Avg Prod Temp ° F**
1	Packaged / unpackaged refrigerated products	40

PLAN VIEW

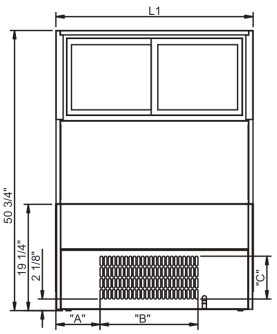


	"D"	"E"	"F"	"G"	"H"	"J"
NR3651RRSSV	N/A	N/A	7 1/8"	7 1/8"	17 7/8"	17 7/8"
NR4851RRSSV	9"	9"	13 1/8"	7 1/8"	23 7/8"	23 7/8"
NR6051RRSSV	9"	9"	13 1/8"	13 1/8"	29 7/8"	29 7/8"
NR7251RRSSV	9"	21"	13 1/8"	13 1/8"	35 7/8"	35 7/8"

SIDE VIEW



NOTES:
1. 11 3/8" TALL, FULL WIDTH OF CASE OPENING IN CABINET OR COUNTER IS REQUIRED TO PULL OUT REFRIGERATION SYSTEM.
2. BACK OF COUNTER / CABINET MUST BE VENTED PROPERLY FOR ADEQUATE AIRFLOW TO CONDENSER.
3. **REPRESENTS REAR PULLOUT REFRIGERATION. AIR FLOW INTAKE AND EXIT DETAILS ARE REVERSED WITH FRONT PULLOUT REFRIGERATION OPTION.
4. SELF-CONTAINED ACCESS ONLY BY PULLING OUT CONDENSER UNIT.
5. 4" OPEN AREA CLEARANCE REQUIRED FOR AIR FLOW FRONT AND REAR OF CASE.



REAR VIEW

	"A"	"B"	"C"
NR3651RRSSV	8"	17 3/4"	7 3/4"
NR4851RRSSV	14"	17 3/4"	7 3/4"
NR6051RRSSV	13"	30 1/2"	7 3/4"
NR7251RRSSV	25"	30 1/2"	7 3/4"

NOTE: ALL DIMENSIONS APPROXIMATE

ELECTRICAL JUNCTION BOX (SUPPLIED WITH 6" LEADS OR POWER CORD).
LOCATION OF DRAIN TUBE FOR REMOTE REF. ONLY (SUPPLIED WITH $\frac{3}{4}$" OR 1$\frac{1}{2}$" PVC TUBE).
REFRIGERATION LINE CONNECTION.
REMOTE FLOOR SINK & UTILITIES ACCESS AREA.
SELF-CONTAINED CASE SERVICE ACCESS AREA.
DRY CASE SERVICE ACCESS AREA.

Model Technical Specifications

Model	L"	L1"	L2"	System Circuit Volts			Phs	Freq	Amps ***	Watts	Wires	NEMA Plug	SST	Conv. Rack BTUH	Para. Rack BTUH	Est Wt
NR3651RRSSV	N/A	35.75	4.13	Remote (DX)	Circuit #1	110-120	1	60	1.37	70	2+G	Leads Multiple	20.00	1944	1800	800
				Self-Contained (R513A)	Circuit #1	110-120	1	60	9.85	789	2+G	5-15P or L5-15P	N/A	N/A	N/A	
NR4851RRSSV	N/A	47.75	4.13	Remote (DX)	Circuit #1	110-120	1	60	1.74	98	2+G	Leads Single	20.00	2592	2400	950
				Self-Contained (R513A)	Circuit #1	110-120	1	60	15.22	1,231	2+G	5-20P or L5-20P	N/A	N/A	N/A	
NR6051RRSSV	N/A	59.75	4.13	Remote (DX)	Circuit #1	110-120	1	60	1.85	116	2+G	Leads Single	20.00	3154	2920	1,100
				Self-Contained (R513A)	Circuit #1	208-240	1	60	11.26	1,665	2+G	6-15P or L6-15P	N/A	N/A	N/A	
NR7251RRSSV	N/A	71.75	4.13	Remote (DX)	Circuit #1	110-120	1	60	1.92	129	2+G	Leads Single	20.00	3758	3480	1,200
				Self-Contained (R513A)	Circuit #1	208-240	1	60	11.29	1,677	2+G	6-15P or L6-15P	N/A	N/A	N/A	

*** Does not include electric defrost on freezer models.

Regulatory Approvals:	
All Models	Accordance with AHRI Std 1200 ETL Listed to UL 471 ETL Listed to CAN/CSA 22.2 No. 120 ETL Sanitation to NSF/ANSI 7

In Accordance with AHRI Std 1200

DOE 2017 Energy Efficiency Compliant

Important Notes:

1) ELECTRICAL NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle.

2) Glass warranty only applicable to first point of delivery.

⚠ **WARNING:** This product can expose you to chemicals, including Urethane (Ethyl Carbamate), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Note: Information is subject to change at any time. Visit www.structuralconcepts.com for the most current specs.

METRO®

We put space to work.

Item # _____

Job _____

Super Erecta® Wire Shelving
Starter and Add-on Units.

- **Starter Units:** Include Chrome-plated, Brite (Chromate), or Metroseal 3 shelves and (4) posts under one easy-to-order model number.
- **Add-on Units:** Include (2) posts, shelves, and S-hooks to connect a unit end-to-end or at a right angle under one easy-to-order model number.
- **Corner (Right Angle) Units:** allow easy access to the shelf contents by eliminating a front post.
- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome- plated for dry storage; Metroseal 3™ with Microban® antimicrobial product protection for wet or corrosive environments.
- **Versatile:** Super Erecta Shelf® wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect™ Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Strong:** Stationary units hold a maximum of 2,000 lb. (910kg). Maximum weight capacity per shelf evenly distributed: (48" [1219mm] or shorter = 800 lb. [363kg]; longer than 48" [1219mm] = 600 lb. [272kg])
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

NSF

Starter Unit

Starter Unit

Add-on Unit

Replacement "S" Hook
2 are required for each storage level.
Cat. No. **9995Z**

Security "S" Hook
2 are required for each storage level.
Chrome. Cat. No. **H9995C**
Bag of 2
Black. Cat. No. **H9995B**
Bag of 2

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

METRO®

InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705

Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: www.metro.com/contactus

L02-209 Printed in U.S.A. 11/19

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

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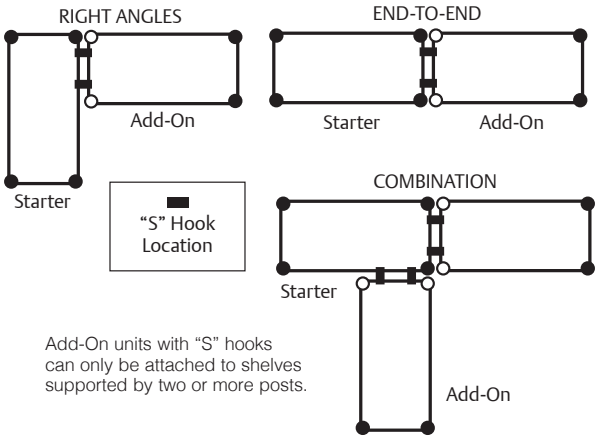
Super Erecta® Starter & Add-on Units

Shelving Starter and Add-On Units

- Starter Units consist of four posts and indicated number of Super Erecta shelves.
- Add-On Units consist of two posts, indicated number of shelves, and two "S" Hooks per shelf, for attaching shelf to adjacent unit.



Easy Order — Chrome Finish

Nominal Width/Length (in.)	Nominal Width/Length (mm)	Chrome Four-Tier Unit with 63" posts: Approx. Pkd. Wt. (lbs.)	Chrome Four-Tier Unit with 63" posts: Approx. Pkd. Wt. (kg)	Chrome Four-Tier Unit with 63" posts: Cat. No. Starter Unit	Chrome Four-Tier Unit with 63" posts: Approx. Pkd. Wt. (lbs.)	Chrome Four-Tier Unit with 63" posts: Approx. Pkd. Wt. (kg)	Chrome Four-Tier Unit with 63" posts: Cat. No. Add-On Unit	Chrome Five-Tier Unit with 74" posts: Approx. Pkd. Wt. (lbs.)	Chrome Five-Tier Unit with 74" posts: Approx. Pkd. Wt. (kg)	Chrome Five-Tier Unit with 74" posts: Cat. No. Starter Unit	Chrome Five-Tier Unit with 74" posts: Approx. Pkd. Wt. (lbs.)	Chrome Five-Tier Unit with 74" posts: Approx. Pkd. Wt. (kg)	Chrome Five-Tier Unit with 74" posts: Cat. No. Add-On Unit
18x24	457x610	42.0	19.1	**N316C**	35.0	15.9	**AN316C**	51.0	23.1	**5N317C**	43.0	19.5	**5AN317C**
18x30	457x760	47.0	21.3	**N326C**	40.0	18.1	**AN326C**	58.0	26.3	**5N327C**	50.0	22.7	**5AN327C**
18x36	457x914	53.0	24.0	**N336C**	46.0	20.9	**AN336C**	65.0	29.5	**5N337C**	57.0	25.9	**5AN337C**
18x42	457x1060	57.0	25.9	**N346C**	50.0	22.7	**AN346C**	70.0	31.8	**5N347C**	62.0	28.1	**5AN347C**
18x48	457x1219	63.0	28.6	**N356C**	56.0	25.4	**AN356C**	78.0	35.4	**5N357C**	70.0	31.8	**5AN357C**
18x60	457x1524	82.0	37.2	**N366C**	75.0	34.0	**AN366C**	102.0	46.3	**5N367C**	93.0	42.2	**5AN367C**
18x72	457x1829	94.0	42.6	**N376C**	87.0	39.5	**AN376C**	117.0	53.1	**5N377C**	108.0	49.0	**5AN377C**
21x24	530x610	46.0	20.9	**N416C**	39.0	20.9	**AN416C**	57.0	25.9	**5N417C**	48.0	21.8	**5AN417C**
21x30	530x760	52.0	23.6	**N426C**	45.0	23.6	**AN426C**	64.0	29.0	**5N427C**	56.0	25.4	**5AN427C**
21x36	530x914	59.0	26.8	**N436C**	52.0	26.8	**AN436C**	73.0	33.1	**5N437C**	65.0	29.5	**5AN437C**
21x42	530x1060	65.0	29.5	**N446C**	58.0	29.5	**AN446C**	81.0	36.7	**5N447C**	73.0	33.1	**5AN447C**
21x48	530x1219	71.0	32.2	**N456C**	64.0	32.2	**AN456C**	88.0	39.9	**5N457C**	80.0	36.3	**5AN457C**
21x60	530x1524	88.0	39.9	**N466C**	81.0	39.9	**AN466C**	109.0	49.4	**5N467C**	101.0	45.8	**5AN467C**
21x72	530x1829	98.0	44.5	**N476C**	92.0	44.5	**AN476C**	122.0	55.3	**5N477C**	113.0	51.3	**5AN477C**
24x24	610x610	50.0	22.7	**N516C**	43.0	19.5	**AN516C**	62.0	28.1	**5N517C**	53.0	24.0	**5AN517C**
24x30	610x760	57.0	25.9	**N526C**	50.0	22.7	**AN526C**	71.0	32.2	**5N527C**	62.0	28.1	**5AN527C**
24x36	610x914	65.0	29.5	**N536C**	58.0	26.3	**AN536C**	81.0	36.7	**5N537C**	73.0	33.1	**5AN537C**
24x42	610x1060	72.0	32.7	**N546C**	65.0	29.5	**AN546C**	89.0	40.4	**5N547C**	81.0	36.7	**5AN547C**
24x48	610x1219	79.0	35.8	**N556C**	72.0	32.7	**AN556C**	98.0	44.5	**5N557C**	90.0	40.8	**5AN557C**
24x60	610x1524	98.0	44.5	**N566C**	91.0	41.3	**AN566C**	122.0	55.3	**5N567C**	113.0	51.3	**5AN567C**
24x72	610x1829	120.0	54.4	**N576C**	113.0	51.3	**AN576C**	149.0	67.6	**5N577C**	141.0	64.0	**5AN577C**

Actual Dimensions: Width: Add 1/8" (3.2mm) to nominal size. Length: Subtract 1/8"

Replacement "S" Hook

2 are required for each storage level.
Cat. No. **9995Z**

Security "S" Hook

2 are required for each storage level.
Chrome. Cat. No. **H9995C**
Bag of 2
Black. Cat. No. **H9995B**
Bag of 2

Job _____

Super Erecta® Starter & Add-on Units

METRO®

We put space to work.

Easy Order — Brite Finish

Nominal Width/Length (in.)	Nominal Width/Length (mm)	Brite Four-Tier Unit with 63" posts: Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Starter Unit	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Add-On Unit	Brite Five-Tier Unit with 74" posts: Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Starter Unit	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Add-On Unit
18x24	457x610	42.0	19.1	**N316BR**	35.0	15.9	**AN316BR**	51.0	23.1	**5N317BR**	43.0	19.5	**5AN317BR**
18x30	457x760	47.0	21.3	**N326BR**	40.0	18.1	**AN326BR**	58.0	26.3	**5N327BR**	50.0	22.7	**5AN327BR**
18x36	457x914	53.0	24.0	**N336BR**	46.0	20.9	**AN336BR**	65.0	29.5	**5N337BR**	57.0	25.9	**5AN337BR**
18x42	457x1060	57.0	25.9	**N346BR**	50.0	22.7	**AN346BR**	70.0	31.8	**5N347BR**	62.0	28.1	**5AN347BR**
18x48	457x1219	63.0	28.6	**N356BR**	56.0	25.4	**AN356BR**	78.0	35.4	**5N357BR**	70.0	31.8	**5AN357BR**
18x60	457x1524	82.0	37.2	**N366BR**	75.0	34.0	**AN366BR**	102.0	46.3	**5N367BR**	93.0	42.2	**5AN367BR**
18x72	457x1829	94.0	42.6	**N376BR**	87.0	39.5	**AN376BR**	117.0	53.1	**5N377BR**	108.0	49.0	**5AN377BR**
21x24	530x610	46.0	20.9	**N416BR**	39.0	20.9	**AN416BR**	57.0	25.9	**5N417BR**	48.0	21.8	**5AN417BR**
21x30	530x760	52.0	23.6	**N426BR**	45.0	23.6	**AN426BR**	64.0	29.0	**5N427BR**	56.0	25.4	**5AN427BR**
21x36	530x914	59.0	26.8	**N436BR**	52.0	26.8	**AN436BR**	73.0	33.1	**5N437BR**	65.0	29.5	**5AN437BR**
21x42	530x1060	65.0	29.5	**N446BR**	58.0	29.5	**AN446BR**	81.0	36.7	**5N447BR**	73.0	33.1	**5AN447BR**
21x48	530x1219	71.0	32.2	**N456BR**	64.0	32.2	**AN456BR**	88.0	39.9	**5N457BR**	80.0	36.3	**5AN457BR**
21x60	530x1524	88.0	39.9	**N466BR**	81.0	39.9	**AN466BR**	109.0	49.4	**5N467BR**	101.0	45.8	**5AN467BR**
21x72	530x1829	98.0	44.5	**N476BR**	92.0	44.5	**AN476BR**	122.0	55.3	**5N477BR**	113.0	51.3	**5AN477BR**
24x24	610x610	50.0	22.7	**N516BR**	43.0	19.5	**AN516BR**	62.0	28.1	**5N517BR**	53.0	24.0	**5AN517BR**
24x30	610x760	57.0	25.9	**N526BR**	50.0	22.7	**AN526BR**	71.0	32.2	**5N527BR**	62.0	28.1	**5AN527BR**
24x36	610x914	65.0	29.5	**N536BR**	58.0	26.3	**AN536BR**	81.0	36.7	**5N537BR**	73.0	33.1	**5AN537BR**
24x42	610x1060	72.0	32.7	**N546BR**	65.0	29.5	**AN546BR**	89.0	40.4	**5N547BR**	81.0	36.7	**5AN547BR**
24x48	610x1219	79.0	35.8	**N556BR**	72.0	32.7	**AN556BR**	98.0	44.5	**5N557BR**	90.0	40.8	**5AN557BR**
24x60	610x1524	98.0	44.5	**N566BR**	91.0	41.3	**AN566BR**	122.0	55.3	**5N567BR**	113.0	51.3	**5AN567BR**
24x72	610x1829	120.0	54.4	**N576BR**	113.0	51.3	**AN576BR**	149.0	67.6	**5N577BR**	141.0	64.0	**5AN577BR**

Actual Dimensions: Width: Add 1/8" (3.2mm) to nominal size. Length: Subtract 1/8"

Easy Order — MetroSeal 3™ Finish

PROTECTION THAT LIVES ON MICROBAN

Nominal Width/Length (in.)	Nominal Width/Length (mm)	Metroseal 3 Four-Tier Unit with 63" posts: Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Starter Unit	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Add-On Unit	Metroseal 3 Five-Tier Unit with 74" posts: Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Starter Unit	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Add-On Unit
18x24	457x610	42.0	19.1	**N316K3**	35.0	15.9	**AN316K3**	51.0	23.1	**5N317K3**	43.0	19.5	**5AN317K3**
18x30	457x760	47.0	21.3	**N326K3**	40.0	18.1	**AN326K3**	58.0	26.3	**5N327K3**	50.0	22.7	**5AN327K3**
18x36	457x914	53.0	24.0	**N336K3**	46.0	20.9	**AN336K3**	65.0	29.5	**5N337K3**	57.0	25.9	**5AN337K3**
18x42	457x1060	57.0	25.9	**N346K3**	50.0	22.7	**AN346K3**	70.0	31.8	**5N347K3**	62.0	28.1	**5AN347K3**
18x48	457x1219	63.0	28.6	**N356K3**	56.0	25.4	**AN356K3**	78.0	35.4	**5N357K3**	70.0	31.8	**5AN357K3**
18x60	457x1524	82.0	37.2	**N366K3**	75.0	34.0	**AN366K3**	102.0	46.3	**5N367K3**	93.0	42.2	**5AN367K3**
18x72	457x1829	94.0	42.6	**N376K3**	87.0	39.5	**AN376K3**	117.0	53.1	**5N377K3**	108.0	49.0	**5AN377K3**
21x24	530x610	46.0	20.9	**N416K3**	46.0	20.9	**AN416K3**	57.0	25.9	**5N417K3**	48.0	21.8	**5AN417K3**
21x30	530x760	52.0	23.6	**N426K3**	52.0	23.6	**AN426K3**	64.0	29.0	**5N427K3**	56.0	25.4	**5AN427K3**
21x36	530x914	59.0	26.8	**N436K3**	59.0	26.8	**AN436K3**	73.0	33.1	**5N437K3**	65.0	29.5	**5AN437K3**
21x42	530x1060	65.0	29.5	**N446K3**	65.0	29.5	**AN446K3**	81.0	36.7	**5N447K3**	73.0	33.1	**5AN447K3**
21x48	530x1219	71.0	32.2	**N456K3**	71.0	32.2	**AN456K3**	88.0	39.9	**5N457K3**	80.0	36.3	**5AN457K3**
21x60	530x1524	88.0	39.9	**N466K3**	88.0	39.9	**AN466K3**	109.0	49.4	**5N467K3**	101.0	45.8	**5AN467K3**
21x72	530x1829	98.0	44.5	**N476K3**	98.0	44.5	**AN476K3**	122.0	55.3	**5N477K3**	113.0	51.3	**5AN477K3**
24x24	610x610	50.0	22.7	**N516K3**	43.0	19.5	**AN516K3**	62.0	28.1	**5N517K3**	53.0	24.0	**5AN517K3**
24x30	610x760	57.0	25.9	**N526K3**	50.0	22.7	**AN526K3**	71.0	32.2	**5N527K3**	62.0	28.1	**5AN527K3**
24x36	610x914	65.0	29.5	**N536K3**	58.0	26.3	**AN536K3**	81.0	36.7	**5N537K3**	73.0	33.1	**5AN537K3**
24x42	610x1060	72.0	32.7	**N546K3**	65.0	29.5	**AN546K3**	89.0	40.4	**5N547K3**	81.0	36.7	**5AN547K3**
24x48	610x1219	79.0	35.8	**N556K3**	72.0	32.7	**AN556K3**	98.0	44.5	**5N557K3**	90.0	40.8	**5AN557K3**
24x60	610x1524	98.0	44.5	**N566K3**	91.0	41.3	**AN566K3**	122.0	55.3	**5N567K3**	113.0	51.3	**5AN567K3**
24x72	610x1829	120.0	54.4	**N576K3**	113.0	51.3	**AN576K3**	149.0	67.6	**5N577K3**	141.0	64.0	**5AN577K3**

Actual Dimensions: Width: Add 1/8" (3.2mm) to nominal size. Length: Subtract 1/8"

ITEM 32

REFRIGERATOR MANUFACTURER
Turbo air
more durable, efficient, beautiful

4184 E. Conant St.
Long Beach, CA 90808
Tel. 310-900-1000
Fax. 310-900-1077
www.turboairinc.com

Project:	
Model #:	
Item #:	
Available W/H:	Qty:
Approval:	
AIA #:	SIS #:
CSI Section 11400	

Solid Door Refrigerator

Reach-In Top Mount
M3 Series

FEATURES & BENEFITS

Model : M3R47-2-N
M3R47-2-N-AL(-AR)

Self-Cleaning Condenser
The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

Digital temperature control & monitor system
- Keeps food products safe by maintaining constant temperatures
- Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks
- Early warning alarm program detects issues before malfunction occurs
- Digital display allows for easy monitoring.
- Programs interpret the condition of refrigeration systems by self-diagnosis
- Rapid cool-down function (Turbo cooling)
- Automatic evaporator fan motor delays

Hydrocarbon refrigerants *(R-290)*
With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

Hot gas condensate system
Through Turbo Air's creative innovation, the condensate system surfaces have been specially treated to resist corrosion. This not only increases efficiency without the risk of refrigerant leakage from corrosion, but also thoroughly prevents the overflow of condensate water.

Stainless steel exterior
The Turbo Air M3 refrigerator model boasts a stainless steel exterior (galvanized steel top, bottom and back) and AL interior with stainless steel floor. It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The M3 adds a touch of style to the most refined setting.

Door pressure release device
Pressure relief doors are designed to eliminate vacuum pressure and allow easy, instant door opening.

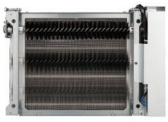
LED interior lighting

Adjustable, heavy duty, PE (polyethylene) coated wire shelves

High-density polyurethane insulation
The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

Top mount compressor

Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

Refrigerator holds 33°F ~ 38°F for the best in food preservation

- ***M3R47-2-N: Left hinged + Right hinged***
- ***M3R47-2-N-AL: All left hinged***
- ***M3R47-2-N-AR: All right hinged***

NATURAL Refrigerant · Intertek · Intertek · 5 YEAR WARRANTY · Compressor 7 YEAR WARRANTY (U.S.A only) · ENERGY STAR® Qualified (Standard hinged only)

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
M3R47-2-N(-AR)(-AL)	2	42.3	6	1/3	2.8	401	51 3/4 x 30 3/4 x 78

* Depth does not include 2" for rear condensate enclosure. † Height does not include 5" for caster height.

Solid Door Refrigerator

Reach-In Top Mount
M3 Series

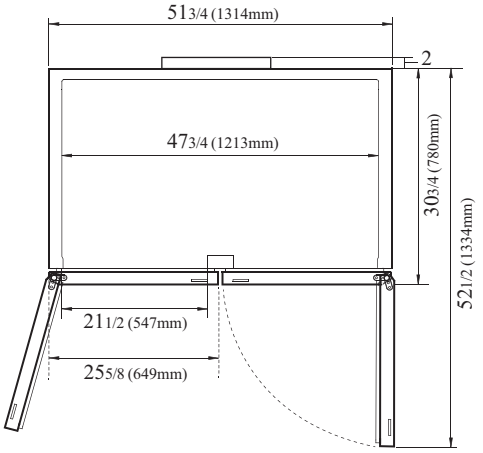
Model : M3R47-2-N(-AL)(-AR)

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	NEMA 5-15P
Full Load Amperes	2.8
Compressor HP	1/3
Feed Wires with Ground	3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	2
# of Racks Accepted	2
Net Capacity (cu. ft.)	42.3
Ext. Length Overall (in.)	51 3/4 (1314mm)
Ext. Depth Overall (in.)*	30 3/4 (780mm)
Ext. Height Overall (in.)†	78 (1981mm)
Int. Length Overall (in.)	47 3/4 (1213mm)
Int. Depth Overall (in.)	26 1/2 (675mm)
Int. Height Overall (in.)	54 1/2 (1378mm)
# of Shelves	6
Shelf Size (L x D) (in.)	23 x 23 1/2
Gross Weight (lbs.)	401

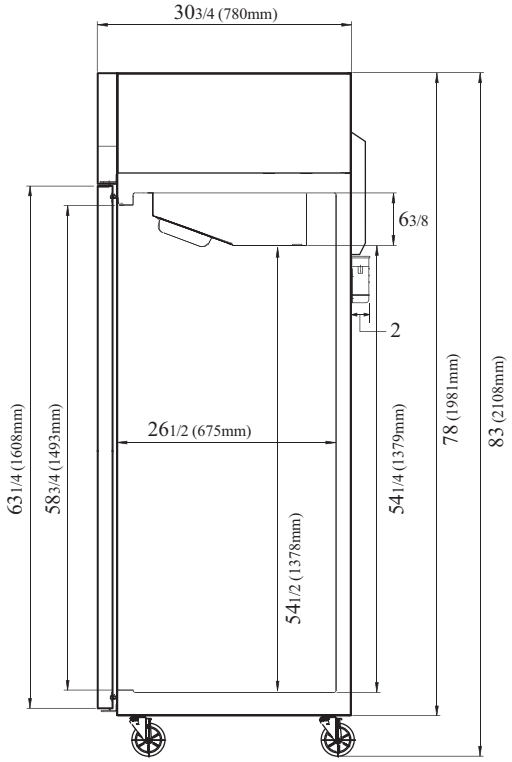
Design and specifications subject to change without notice.
Actual shipping weight may differ due to extra packing materials for product protection.
* Depth does not include 2" for rear condensate enclosure.
† Height does not include 5" for caster height.

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

WARRANTY : 5 Year Parts and Labor Warranty
7 Year Compressor Warranty

STANDARD FEATURES

- ***Anti-corrosion coated evaporator***
- ***Self-contained system***
- ***Standard 4" dia. swivel casters with locks on the front set***
- ***Door locks standard***
- ***Magnetic door gaskets***
- ***Solid and sturdy grille design***

OPTIONAL ACCESSORIES

- 5" caster, ½" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: G8F1800101
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250 (each holds up to fifteen 18"L x 26"D sheet pans)

Ver.20230119

NATURAL Refrigerant | Intertek | Intertek | 5 YEAR WARRANTY | Compressor 7 YEAR WARRANTY (U.S.A only) | ENERGY STAR® Qualified (Standard hinged only)

■ **Turbo Air** : 800-627-0032 ■ **GK** : 800-500-3519
■ **Warranty** : 800-381-7770 ■ **AC** : 888-900-1002

Turbo air (Refrigerator Manufacturer) | German Knife | Radiance | Turbo air (Refrigeration System) | Texaking

Continued product development may necessitate specification changes without notice.

Attachment C: Scope of Work and Site Logistics

Furnish, deliver, and provide inside delivery of Kitchen Equipment. Inside Delivery includes unbox or uncrate, set-up, assemble and make ready for use. All debris should be removed from the premises and warranty information should be turned over to the Owner's Representative.

DORMITORY AUTHORITY- STATE OF NEW YORK
515 BROADWAY
ALBANY, NY 12207

SUNY – Fashion Institute of Technology
2943109999

A. Project Overview:

1. Construction of a new 10 story academic building at FIT

2. The project is located at:220 West 28th Street, Manhattan, NY 10001

3. This project is covered by a Project Labor Agreement (PLA). The PLA has been provided to all vendors in the Request for Quotation documents.

B. Site Visit, Conditions and Logistics:

1. All vendors are responsible for scheduling a site visit to assess logistical delivery issues and site conditions. DASNY shall presume all vendors have visited the project site and verified existing field conditions. All visits must be coordinated with the DASNY's FFE Consultant - Hoffman & Associates (Christina Cappetti christina@rlhai.com cell # (516) 924-0143).

2. Each vendor shall be responsible for assessing all site logistics, including appropriate truck size, loading dock conditions and gate availability, and shall be responsible for providing and fitting equipment in locations, as required. All vendors shall assume full responsibility for all equipment and accessories required to unload furniture and/or equipment at the dock.

3. If the site is still under construction at the time of delivery and/or installation, all workers entering the site must wear the required Personal Protective Equipment (PPE) including safety vests, hard hats, work boots, etc., in accordance with OSHA and other authorities having jurisdiction.

4. All loading dock and/or elevator usage must be coordinated with DASNY/Hoffman/Legacy.

C. Dock and Site Restrictions:

1. The loading dock cannot accommodate tractor trailers.

2. Vendors will be required to have a truck with a liftgate for deliveries.

3. There are multiple 3'-0" doors in each hall that can be used to move material around.

4. Vendors shall provide flagmen with vests during deliveries to direct pedestrian and vehicular traffic, as required.

5. **Dumpsters are not available on-site.** Vendors shall be responsible for daily removal of debris off site. All vendors shall be responsible for obeying all site rules and established protocol.

6. Installation work shall include unloading, unpacking and delivering to respective floor locations.

D. Elevator Information:

1. Passenger Elevator
   - Cab Interior: 6'-8" Wide x 5'-4" Deep x 9'-0" High
   - Doorway: 42" Wide x 96" High
   - Capacity: 3,500 LBS

   Vendors are responsible for confirming the dimension of the elevator cabs and doors before delivery.

2. At delivery, the vendor will be provided with previously scheduled use of the two small hydraulic passenger elevators.

3. Elevator protection: Completed by moving company prior to deliveries.

E. Building Protection:

1. A moving company shall be responsible for the protection of all access and work areas, including, but not limited to walls, doors, floors, etc. The vendor will be held responsible for the repair or replacement of any damage to the building, grounds, walls, and flooring due to the delivery and installation of the product.

2. All delivery paths (walls, etc.) will be protected and maintained, with paper and masonite. The utilization of steel-wheel dollies is prohibited.

3. Furniture/Equipment Protection: All furniture/equipment work surfaces shall be protected after installation is completed. The work surface protection shall be removed by others at a later date.

F. **Delivery Schedule:**

1. All deliveries shall occur on weekdays from 7:00am to 3:30pm unless otherwise scheduled with DASNY/Hoffman/Legacy.

2. The Vendor shall be responsible for coordinating permitting for their deliveries in the street as required

3. The Vendor shall be responsible for coordinating exact delivery dates and times with the Hoffman & Associates. Only products that can be immediately installed in a completed space shall be delivered, to avoid staging and on-site storage. The Vendor shall be responsible for temporarily storing materials in a secure warehouse for a period of up to 30 days from DASNY's requested delivery date at no additional cost. The Vendor shall be responsible for the rejection of product delivery, replacement, repair or any other corrective action required, for items received damaged, soiled or not conforming to the detailed specifications.

G. Tentative Fixtures, Furniture and Equipment Delivery Schedule:

1. Installation of furniture is anticipated to begin in August 2023.

2. Installation of fixtures and equipment can begin as indicated in the Request for Quotation and/or Invitation for Bid.

3. It is anticipated that delivery and installation will be completed in a phased approach, top down in the building. The current plan is:

    - Floor 9
    - Floors 6 – 8
    - Floor 5
    - Floors 2 – 4
    - Floor 1 and Cellar

Note: Work must be completed by October 1, 2023.

H. Supervision:

1. A full-time Coordinating Project Manager and a minimum of one (1) Coordinating Superintendent/Foreman per floor shall be engaged while delivery and installation work are performed.

I. **Parking:**

1. On-site parking is NOT available.

J. **Punch list:**

1. Each vendor is responsible for contacting Hoffman & Associates at the end of each workday to review project status and obtain sign-off for daily work.

2. The furniture/equipment vendor shall schedule a punch list review with Hoffman & Associates. DASNY reserves the right to withhold 5% payment pending resolution of open punch list items.

K. SECURITY REQUIREMENTS

1. Hoffman & Associates will control access to the facility. Vendors are responsible to share names and contact information for all individuals that will be onsite no later than 2:00pm the day prior to arrival to be shared with Campus Security.

2. All Contractors shall submit Daily Reports to Hoffman & Associates (Christina Cappetti christina@rlhai.com) by 10:00 am the following day. Daily Reports are to record, at the minimum, the date, temperature, weather conditions, number of workforce, subcontractors, work activities and location, and special observations. Submission of Daily Reports to Hoffman & Associate will be a condition of monthly payments to the Contractor.

3. Current FIT COVID protocol requires all onsite vendors to be vaccinated and wear a mask.

L. SPECIAL PROVISIONS

1. This is a designated Hard Hat Project.

2. There shall be no eating in the work area.

3. Smoking and vaping are not permitted in the building, near air intakes, or within 30 feet of any building entrance or outdoor-air intakes.

4. Use of alcohol and controlled substances on the project site is not permitted.

5. Contractors are to comply with SUNY/FIT's Rules/Regulations for Vendors and Contractors.

6. No signs or advertising material will be permitted on the job site.

7. All provisions of all applicable State Labor Standards must be complied with under provisions of this contract. In addition to the PLA agreement.