



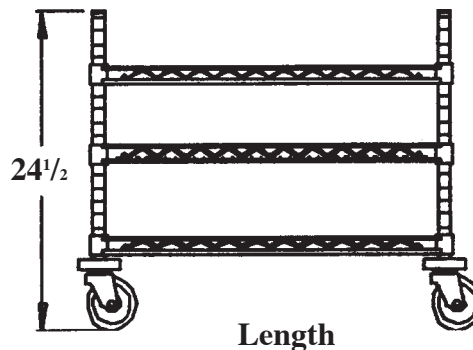
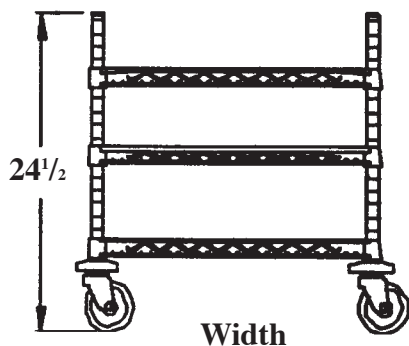
The under counter cart offers three open-wire shelves with a drop mat design that provides a built-in ledge for security, preventing condiment bins from falling off the shelves. Unit offers modular posts with casters, and is master packed for your convenience.

To order from your kitchen equipment supplier use part numbers:

****UC18-DMS** (18" x 24")
(455mm x 610mm)

UC21-DMS (21" x 24")
(530mm x 610mm)

**The UC18-DMS has three bin stoppers (one per shelf) that will prevent condiment bins from sliding to the back of each shelf (per instructions). To order bin stopper separately use part number: CC6887C. Condiment bins should be ordered separately from you kitchen equipment supplier.



ABS CHASE MANITOWOC ICE

18005838



Item #:

Description:

Quantity:

PRODUCT INFORMATION

The ABS Chase provides a clean, aesthetic finish to the back end of Manitowoc IB Series Ice Machines in the Drive Thru Area (ABS) & Beverage Bar area (10 & 12V Beverage Dispensers). It allows the operator to hide water lines, from overhead, from customer view.

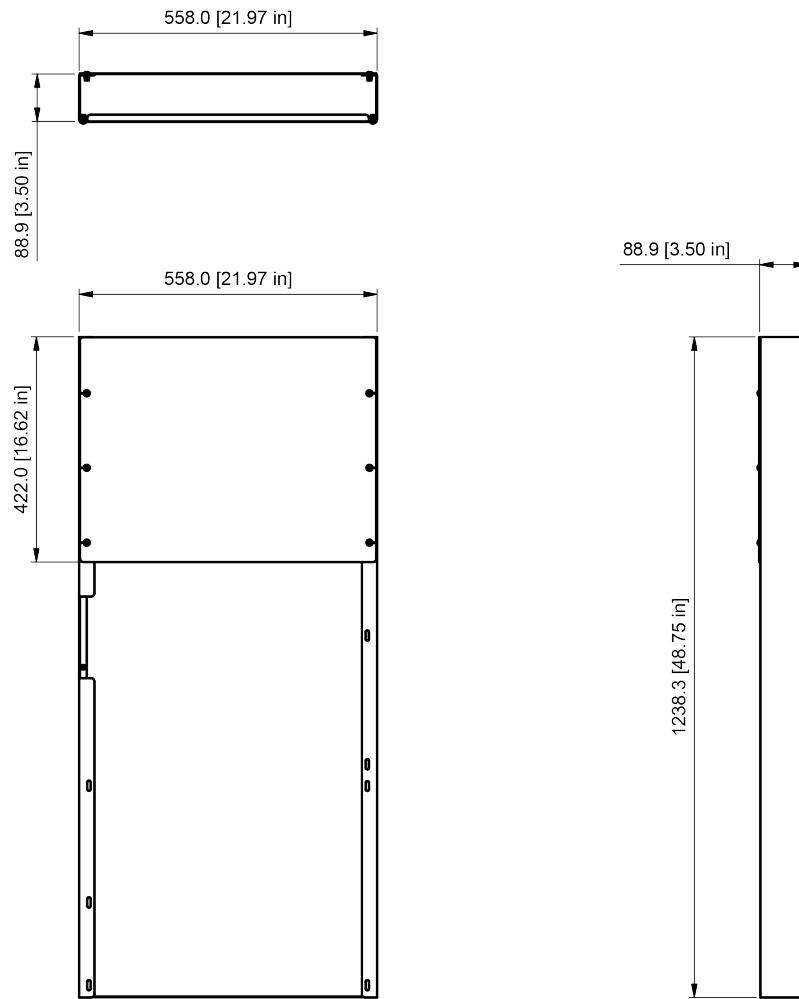
FEATURES

- Heavy Duty Stainless steel construction
- Rear removable panel provides easy access for service providers



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FRANKE

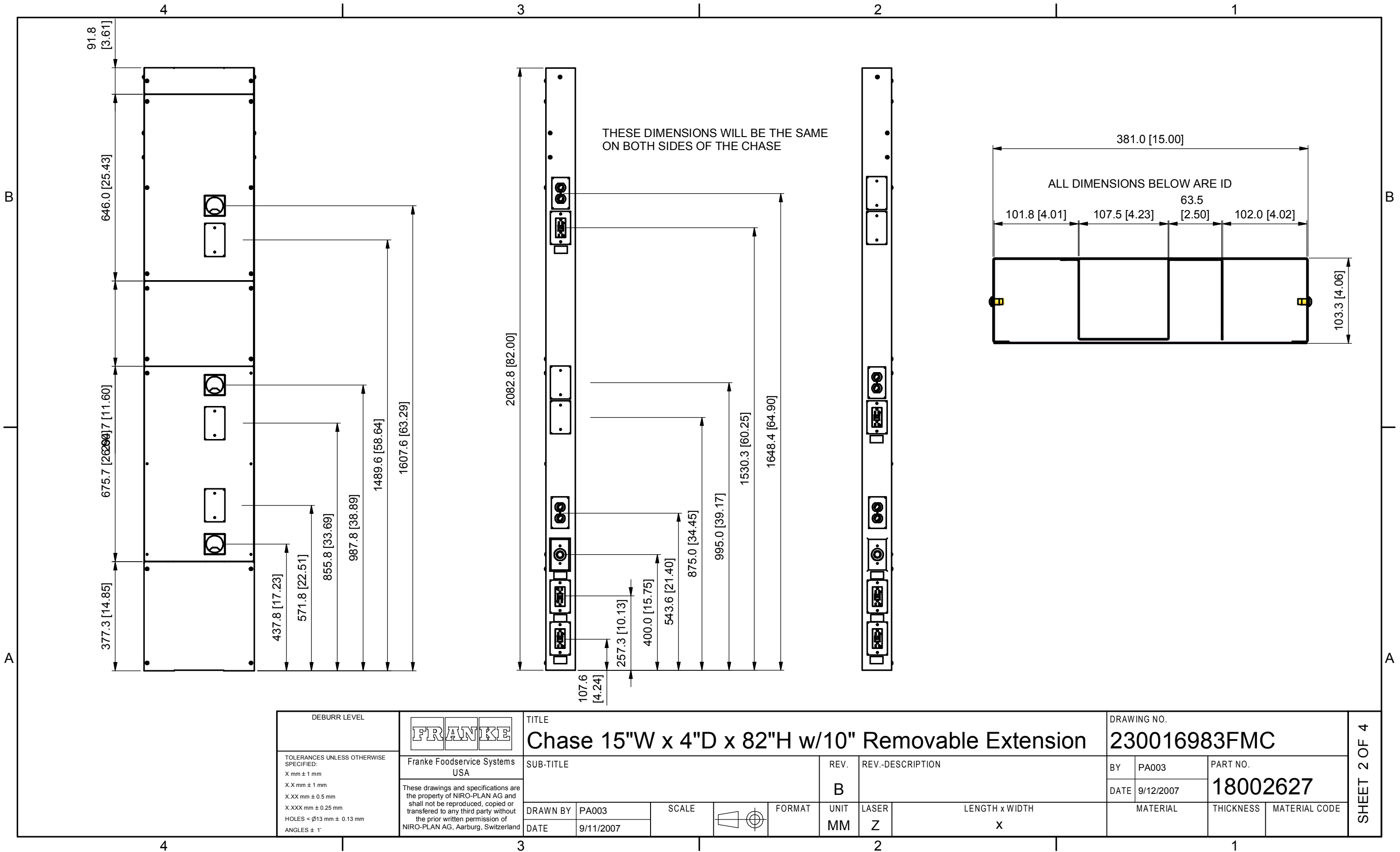


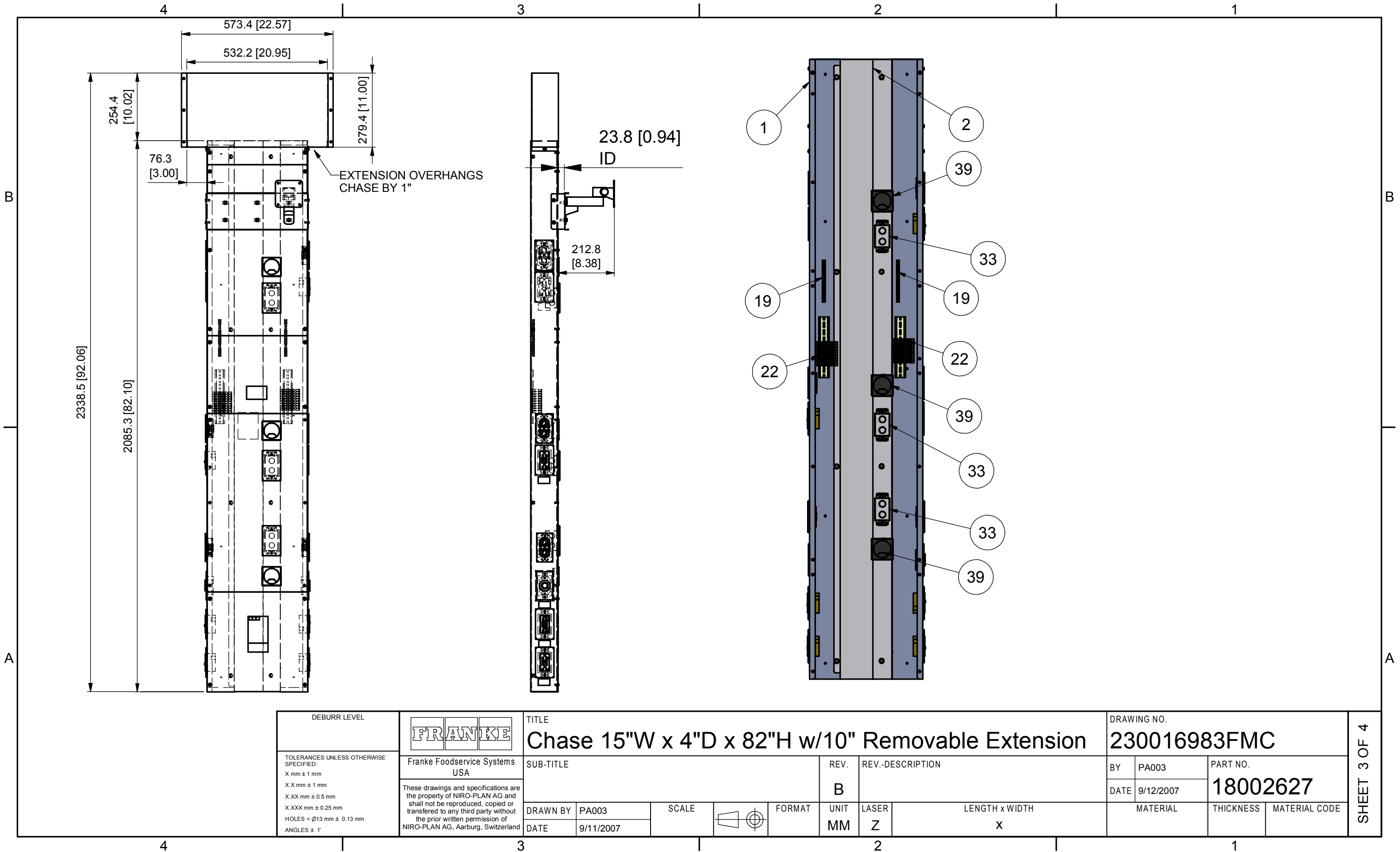
DIMENSIONS	Width	21.97"	558.0mm
	Depth	3.5"	88.9mm
	Height	48.75"	1238.30mm

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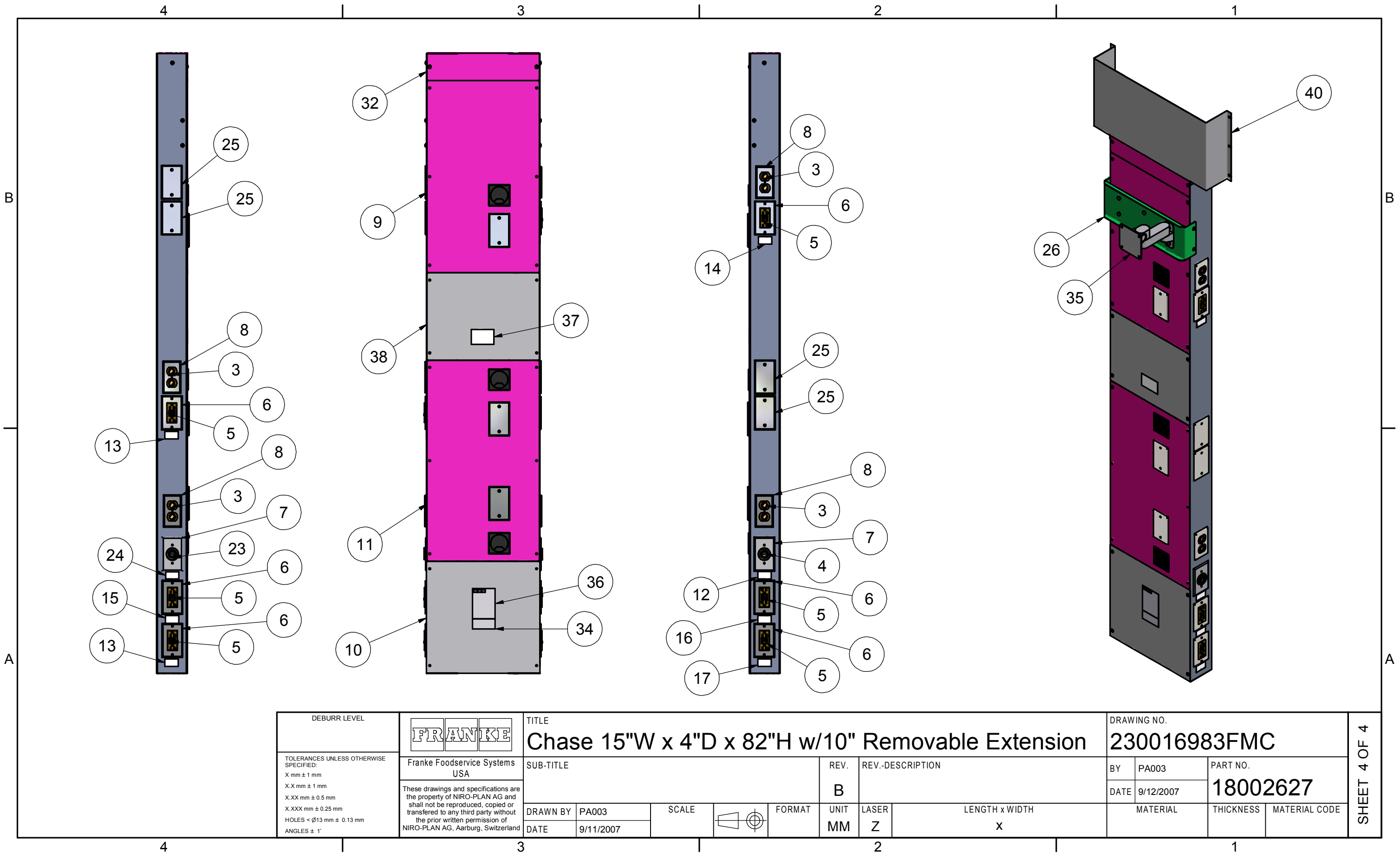
Franke Foodservice Systems, Inc.
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Toll Free: 1 888 4 FRANKE
info@franke.com
www.frankefs.com



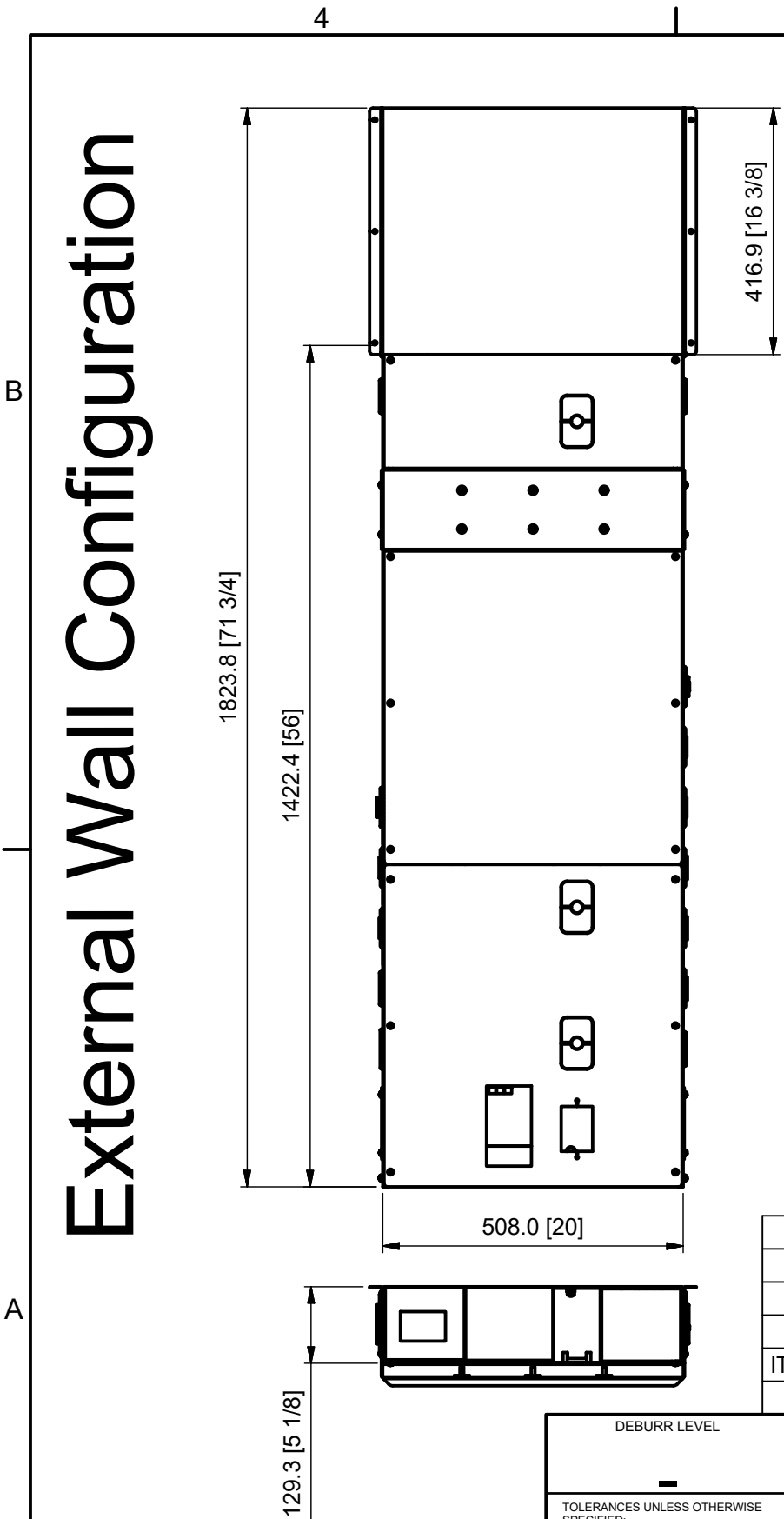




DEBURR LEVEL		<div>FRANKE</div>		TITLE										DRAWING NO.				SHEET 3 OF 4	
<div>TOLERANCES UNLESS OTHERWISE SPECIFIED:</div> <div>X mm ± 1 mm</div> <div>X.X mm ± 1 mm</div> <div>X.XX mm ± 0.5 mm</div> <div>X.XXX mm ± 0.25 mm</div> <div>HOLES < Ø13 mm ± 0.13 mm</div> <div>ANGLES ± 1°</div>		Franke Foodservice Systems USA		Chase 15"W x 4"D x 82"H w/10" Removable Extension					230016983FMC										
		SUB-TITLE					REV.	REV.-DESCRIPTION			BY	PA003		PART NO.					
											DATE	9/12/2007							
		18002627																	
DRAWN BY		PA003		SCALE				FORMAT		UNIT	LASER	LENGTH x WIDTH			MATERIAL		THICKNESS	MATERIAL CODE	
DATE		9/11/2007								MM	Z	X							



External Wall Configuration



38	20ft	3420128	Wire 12ga Green THHN 105°C Stranded		-
37	30ft	3420106	Wire 12ga White THHN 105°C Stranded		-
36	30ft	3420105	Wire 12ga Black THHN 105°C Stranded		-
35	6ft	3583906	Wire 12ga Blue THHN 105°C Stranded		-
ITEM	QTY	PART NO	TITLE	MATERIAL	EDGE
Parts List					

34	1	19005700	Wiring Schematic f/18007010		-
32	36	19001980	NUTSERT-M5-0.8 MS STEEL HEX MTG		-
10	36	19004502	SCREW-M5-0.8 x 10mm LG PN HD PH MS		-
31	6	3588850	Screw, 1/4-20 x 3/4" Truss Head Phillips S/S		-
33	6	2518107	Weldnut, 1/4-20 UNC		-
30	7	3570601	Acorn Nut, 10-24, Rubber Seal, Nickel Plated		-
29	7	3124108	Weld Stud, 10-24 x 1/2" Long		-
28	5	3588375	LABEL ELEC SPEC REFRIG/ORANGE JUICE		-
27	2	19002085	Courtesy Outlet not for Refrig.		-
26	1	3700625	Label, Serial Number		-
25	1	19005701	Label Data 18007010		-
24	1	19001822	ELECTRICIAN: TERMINATE CONDUIT HERE		-
23	1	19001390	Label IG Recept. Wiring Directions		-
22	3	3588056	LABEL ELC SPEC COFFEE BREWER 120/208		-
21	2	19001417	Terminal Bloack Assy for CBB Chases		-
20	3	19001261	Rectangular Grommet Black Plastic		-
19	3	2725122	Plate cover Blank S/S BULK ISSUE		-
18	5	3700011	Cover 2X4 Single Outlet S/S		-
17	4	2725105	Plate Cover Duplex 2" x 4" S/S		-
16	3	2725144	Plate Cover Receptacle Single 20/30A 2"x4" S/S		-
15	2	3584802	Plate cover GFI S/S #97401		-
14	5	2912103	Receptacle S/B Single NEMA 5-20R 125V		-
13	2	3584807	Receptacle S/B Duplex NEMA 5-20R 125V GFCI		-
12	3	2912162	Receptacle T/L Single NEMA L14-20R 125-250V		-
11	4	3700144	Receptacle, L5-15R 15A/125V60Hz/1Ph		-
9	1	17008922 FFD	Plate Monitor Mounting	304-#4	
8	1	17022109 FFD	Extension Top	304-#4	A
7	1	Manifold tbd		304-#4	
6	2		Plate Cover	304-#4	A
5	1	17022108 FFD	Access Panel Top	304-#4	A
4	1	17022107 FFD	Access Panel Middle	304-#4	A
3	1	17022106 FFD	Access Panel Bottom	304-#4	A
2	1	17022105 FFD	Divider 56"L	304-#4	A
1	1	17022104 FFD	Wrapper 56"L	304-#4	A
ITEM	QTY	PART NO	TITLE	MATERIAL	EDGE
Parts List					

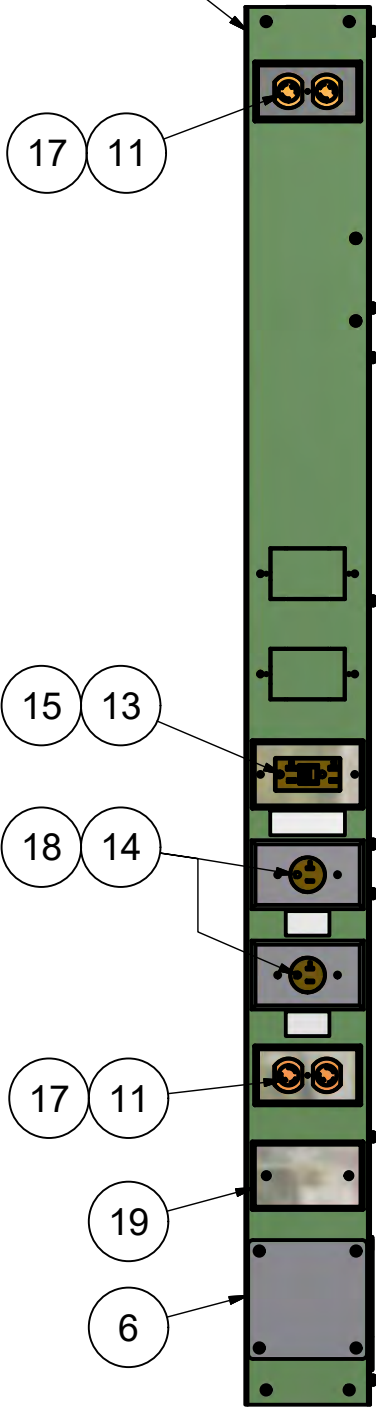
DEBURR LEVEL		<div>FRANKE</div>		TITLE							DRAWING NO.				SHEET 1 OF 4			
-		Franke Foodservice Systems USA		Chase 20"W x 5"D x 56"H				280008831FCG										
TOLERANCES UNLESS OTHERWISE SPECIFIED: X mm ± 1 mm X.X mm ± 1 mm X.XX mm ± 0.5 mm X.XXX mm ± 0.25 mm HOLES < Ø13 mm ± 0.13 mm ANGLES ± 1°		These drawings and specifications are the property of NIRO-PLAN AG and shall not be reproduced, copied or transferred to any third party without the prior written permission of NIRO-PLAN AG, Aarburg, Switzerland		SUB-TITLE			REV.	REV.-DESCRIPTION					BY	WD005		PART NO.		
				External/Internal Universal			A						DATE	6/3/2013		18007010		
				DRAWN BY	WD005	SCALE		FORMAT	UNIT	LASER	LENGTH x WIDTH			MATERIAL		THICKNESS	MATERIAL CODE	
				DATE	5/24/2013		B	MM	Z	X								

REVISION HISTORY				
REV	DESCRIPTION		AUTHOR	DATE
A	Initial Issue		WD005	6/3/2013

34	1	19005700	Wiring Schematic f/18007010		-
32	36	19001980	NUTSERT-M5-0.8 MS STEEL HEX MTG		-
10	36	19004502	SCREW-M5-0.8 x 10mm LG PN HD PH MS		-
31	6	3588850	Screw, 1/4-20 x 3/4" Truss Head Phillips S/S		-
33	6	2518107	Weldnut, 1/4-20 UNC		-
30	7	3570601	Acorn Nut, 10-24, Rubber Seal, Nickel Plated		-
29	7	3124108	Weld Stud, 10-24 x 1/2" Long		-
28	5	3588375	LABEL ELEC SPEC REFRIG/ORANGE JUICE		-
27	2	19002085	Courtesy Outlet not for Refrig.		-
26	1	3700625	Label, Serial Number		-
25	1	19005701	Label Data 18007010		-
24	1	19001822	ELECTRICIAN: TERMINATE CONDUIT HERE		-
23	1	19001390	Label IG Recept. Wiring Directions		-
22	3	3588056	LABEL ELC SPEC COFFEE BREWER 120/208		-
21	2	19001417	Terminal Bloack Assy for CBB Chases		-
20	3	19001261	Rectangular Grommet Black Plastic		-
19	3	2725122	Plate cover Blank S/S BULK ISSUE		-
18	5	3700011	Cover 2X4 Single Outlet S/S		-
17	4	2725105	Plate Cover Duplex 2" x 4" S/S		-
16	3	2725144	Plate Cover Receptacle Single 20/30A 2"x4" S/S		-
15	2	3584802	Plate cover GFI S/S #97401		-
14	5	2912103	Receptacle S/B Single NEMA 5-20R 125V		-
13	2	3584807	Receptacle S/B Duplex NEMA 5-20R 125V GFCI		-
12	3	2912162	Receptacle T/L Single NEMA L14-20R 125-250V		-
11	4	3700144	Receptacle, L5-15R 15A/125V60Hz/1Ph		-
9	1	17008922 FFD	Plate Monitor Mounting	304-#4	
8	1	17022109 FFD	Extension Top	304-#4	A
7	1	Manifold tbd		304-#4	
6	2		Plate Cover	304-#4	A
5	1	17022108 FFD	Access Panel Top	304-#4	A
4	1	17022107 FFD	Access Panel Middle	304-#4	A
3	1	17022106 FFD	Access Panel Bottom	304-#4	A
2	1	17022105 FFD	Divider 56"L	304-#4	A
1	1	17022104 FFD	Wrapper 56"L	304-#4	A
ITEM	QTY	PART NO	TITLE	MATERIAL	EDGE
Parts List					

External Wall Configuration

View from Left

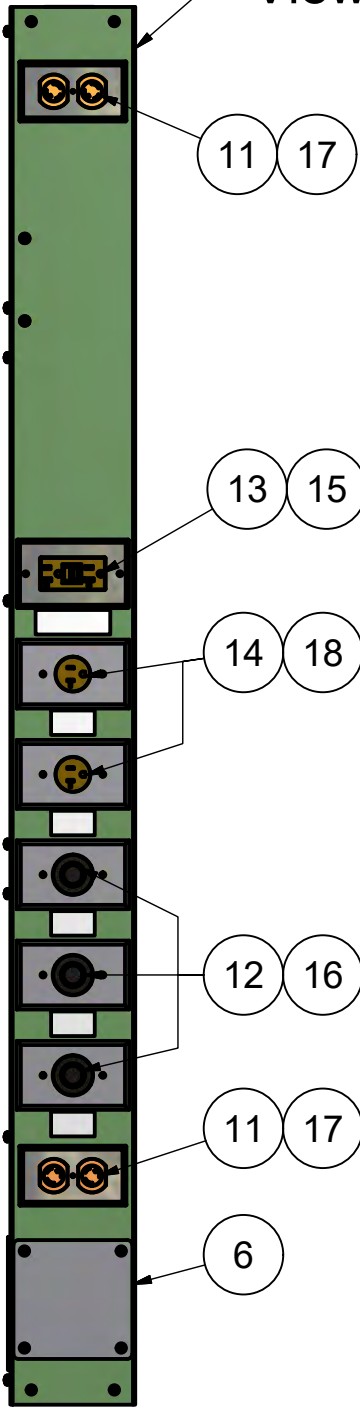


COURTESY OUTLET NOT FOR USE OF ANY REFRIGERATOR EQUIPMENT
RECEPTACLE: VOLTS: 120V
AMP: 20 MAX
PHASE: 1-3 WIRE

VOLTS: 120V
AMP: 20 MAX
PHASE: 1-3 WIRE
REFRIGERATOR AND/OR ORANGE JUICE

145.4 [5 3/4] 79.2 [3 1/8]
136.6 [5 3/8] 136.6 [5 3/8]

View from Right



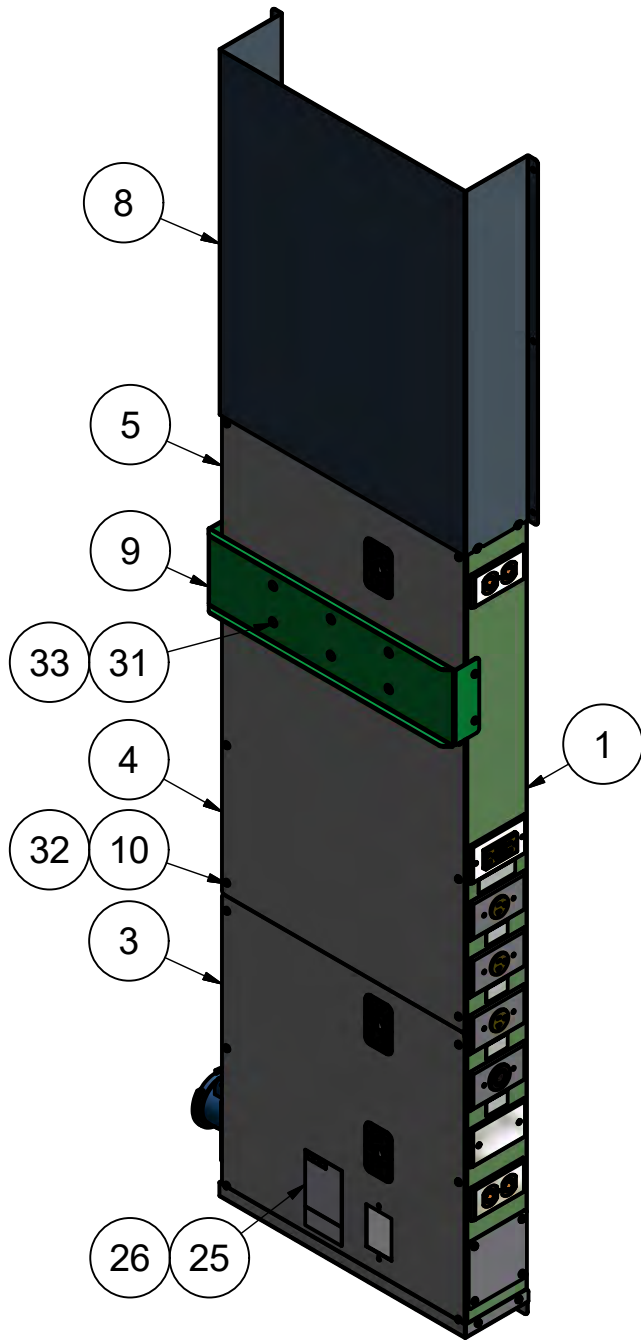
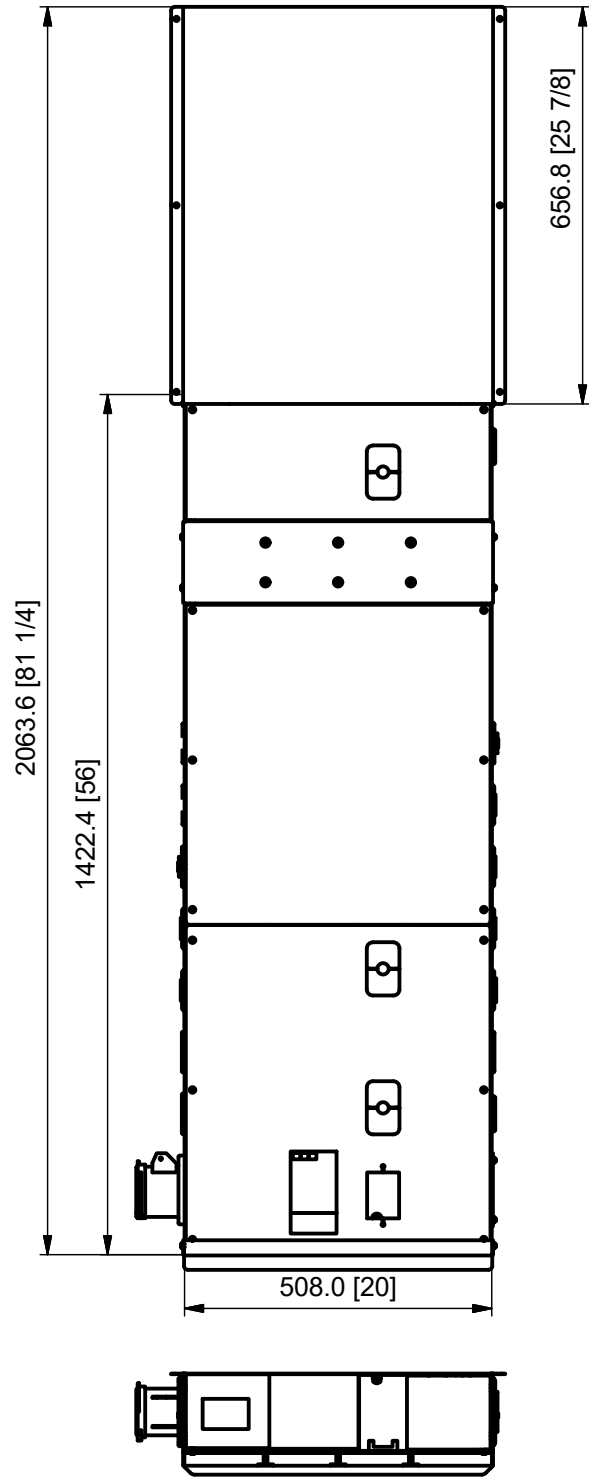
COURTESY OUTLET NOT FOR USE OF ANY REFRIGERATOR EQUIPMENT
RECEPTACLE: VOLTS: 120V
AMP: 20 MAX
PHASE: 1-3 WIRE

VOLTS: 120V
AMP: 20 MAX
PHASE: 1-3 WIRE
REFRIGERATOR AND/OR ORANGE JUICE

VOLTS: 120-208/240 V
AMP: 20 MAX
PHASE: 1-4 WIRE
COFFEE BREWER


DEBURR LEVEL -		<div>FRANKE</div>		TITLE Chase 20"W x 5"D x 56"H										DRAWING NO. 280008831FCG				SHEET 2 OF 4					
TOLERANCES UNLESS OTHERWISE SPECIFIED: X mm ± 1 mm X.X mm ± 1 mm X.XX mm ± 0.5 mm X.XXX mm ± 0.25 mm HOLES < Ø13 mm ± 0.13 mm ANGLES ± 1°		Franke Foodservice Systems USA		SUB-TITLE				REV.	REV.-DESCRIPTION					BY	WD005		PART NO. 18007010						
		These drawings and specifications are the property of NIRO-PLAN AG and shall not be reproduced, copied or transferred to any third party without the prior written permission of NIRO-PLAN AG, Aarburg, Switzerland		External/Internal Universal				A						DATE	6/3/2013		FEDT						
				DRAWN BY		WD005		SCALE				FORMAT	UNIT	LASER	LENGTH x WIDTH				MATERIAL		THICKNESS	MATERIAL CODE	
				DATE		5/24/2013				B		MM	Z	X									

Internal Wall Configuration



39	1	7069167	Receptacle P&S 250V/3Ph/60A A460R9	ABS Plastic	330007754FMC	-
38	20ft	3420128	Wire 12ga Green THHN 105°C Stranded			-
37	30ft	3420106	Wire 12ga White THHN 105°C Stranded			-
36	30ft	3420105	Wire 12ga Black THHN 105°C Stranded			-
35	6ft	3583906	Wire 12ga Blue THHN 105°C Stranded			-
34	1	19005700	Wiring Schematic f/18007010			-
33	6	2518107	Weldnut, 1/4-20 UNC		330000591FMC	-
32	36	19001980	NUTSERT-M5-0.8 MS STEEL HEX MTG		330019192FMC	-
31	6	3588850	Screw, 1/4-20 x 3/4" Truss Head Phillips S/S		330005142FMC	-
30	7	3570601	Acorn Nut, 10-24, Rubber Seal, Nickel Plated		330000997FMC	-
29	7	3124108	Weld Stud, 10-24 x 1/2" Long		330000996FMC	-
28	5	3588375	LABEL ELEC SPEC REFRIG/ORANGE JUICE		330005181FMC	-
27	2	19002085	Courtesy Outlet not for Refrig.		330019864FMC	-
26	1	3700625	Label, Serial Number		330001071FMC	-
25	1	19005701	Label Data 18007010		330044131FMC	-
24	1	19001822	ELECTRICIAN: TERMINATE CONDUIT HERE		330017897FMC	-
23	1	19001390	Label IG Recept. Wiring Directions		330015829FMC	-
22	3	3588056	LABEL ELC SPEC COFFEE BREWER 120/208		330005138FMC	-
21	2	19001417	Terminal Bloack Assy for CBB Chases		230019988FMC	-
20	3	19001261	Rectangular Grommet Black Plastic		330014982FMC	-
19	3	2725122	Plate cover Blank S/S BULK ISSUE		330002174FMC	-
18	5	3700011	Cover 2X4 Single Outlet S/S		330003893FMC	-
17	4	2725105	Plate Cover Duplex 2" x 4" S/S		330004178FMC	-
16	3	2725144	Plate Cover Receptacle Single 20/30A 2"x4" S/S		330007229FMC	-
15	2	3584802	Plate cover GFI S/S #97401		330001017FMC	-
14	5	2912103	Receptacle S/B Single NEMA 5-20R 125V		330018328FMC	-
13	2	3584807	Receptacle S/B Duplex NEMA 5-20R 125V GFCI		330001016FMC	-
12	3	2912162	Receptacle T/L Single NEMA L14-20R 125-250V		330014952FMC	-
11	4	3700144	Receptacle, L5-15R 15A/125V60Hz/1Ph		330005262FMC	-
10	36	19004502	SCREW-M5-0.8 x 10mm LG PN HD PH MS		330036787FMC	-
9	1	17008922 FFD	Plate Monitor Mounting	304-#4	180008832FCG	
8	1	17022109 FFD	Extension Top, Internal	304-#4	180008841FCG	A
7	1	Manifold tbd		304-#4	180008852FCG	
6	2		Plate Cover	304-#4	180008839FCG	A
5	1	17022108 FFD	Access Panel Top	304-#4	180008837FCG	A
4	1	17022107 FFD	Access Panel Middle	304-#4	180008836FCG	A
3	1	17022106 FFD	Access Panel Bottom	304-#4	180008835FCG	A
2	1	17022105 FFD	Divider 56"L	304-#4	180008834FCG	A
1	1	17022104 FFD	Wrapper 56"L	304-#4	180008833FCG	A
ITEM	QTY	PART NO	TITLE	MATERIAL	DRAWING NO.	EDGE

Parts List

DEBURR LEVEL		<div>FRANKE</div>		TITLE							DRAWING NO.				SHEET 3 OF 4
-		Franke Foodservice Systems USA		Chase 20"W x 5"D x 56"H				280008831FCG							
TOLERANCES UNLESS OTHERWISE SPECIFIED: X mm ± 1 mm X.X mm ± 1 mm X.XX mm ± 0.5 mm X.XXX mm ± 0.25 mm HOLES < Ø13 mm ± 0.13 mm ANGLES ± 1°		These drawings and specifications are the property of NIRO-PLAN AG and shall not be reproduced, copied or transferred to any third party without the prior written permission of NIRO-PLAN AG, Aarburg, Switzerland		SUB-TITLE			REV.	REV.-DESCRIPTION			BY	WD005	PART NO.		
				External/Internal Universal			A				DATE	6/3/2013	18007010		
													FFDT		
				DRAWN BY	WD005	SCALE		FORMAT	UNIT	LASER	LENGTH x WIDTH		MATERIAL	THICKNESS	MATERIAL CODE
				DATE	5/24/2013			B	MM	Z	X				

Internal Wall Configuration

View from Left

View from Right


COURTESY OUTLET NOT FOR USE OF ANY REFRIGERATOR EQUIPMENT
RECEPTACLE: VOLTS: 120V
AMP: 20 MAX
PHASE: 1-3 WIRE

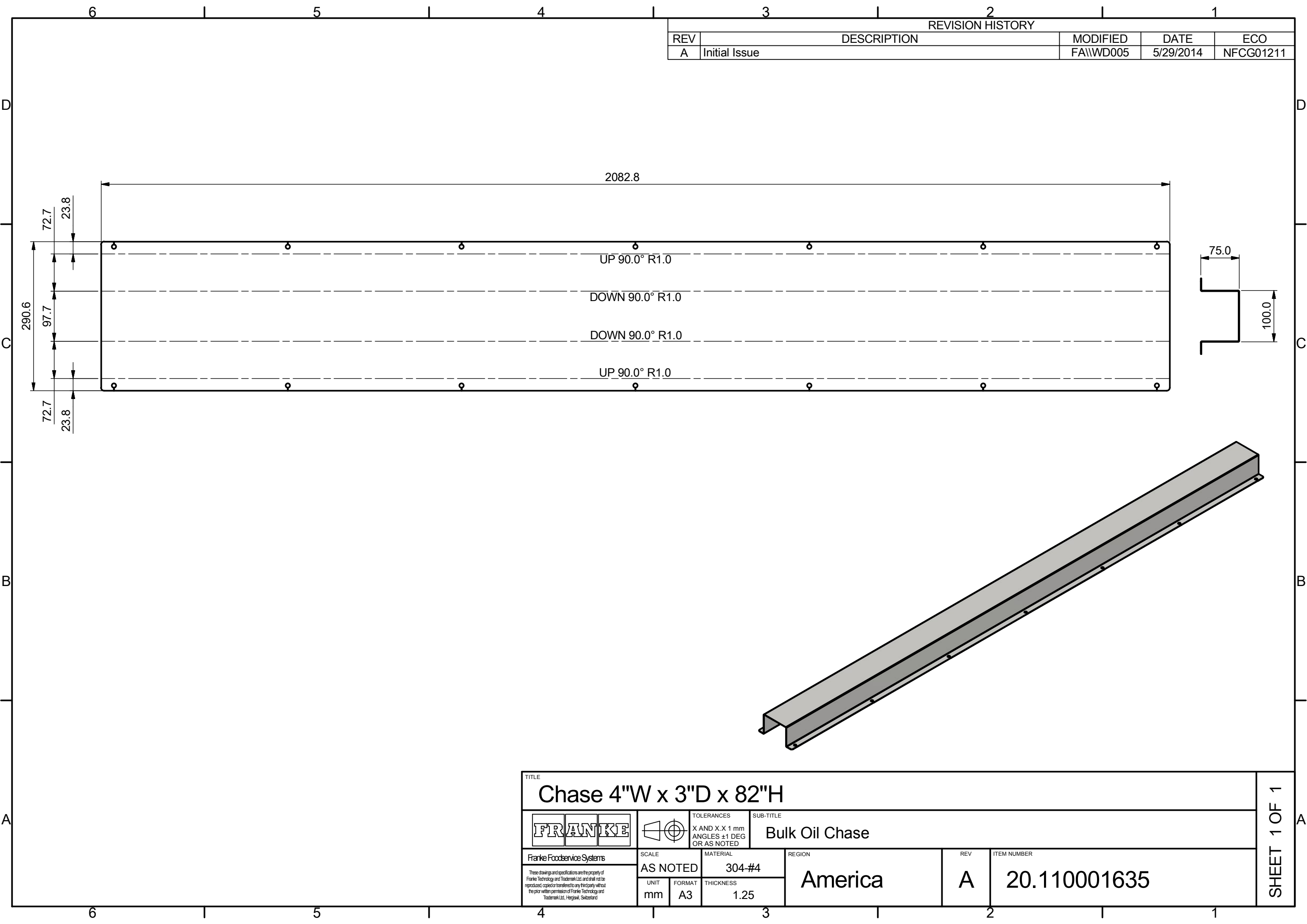
VOLTS: 120V
AMP: 20 MAX
PHASE: 1-3 WIRE
REFRIGERATOR AND/OR
ORANGE JUICE

COURTESY OUTLET NOT FOR USE OF ANY REFRIGERATOR EQUIPMENT
RECEPTACLE: VOLTS: 120V
AMP: 20 MAX
PHASE: 1-3 WIRE

VOLTS: 120V
AMP: 20 MAX
PHASE: 1-3 WIRE
REFRIGERATOR AND/OR
ORANGE JUICE

VOLTS: 120-208/240 V
AMP: 20 MAX
PHASE: 1-4 WIRE
COFFEE BREWER

DEBURR LEVEL -		<div><div>FRANKE</div></div>		TITLE Chase 20"W x 5"D x 56"H							DRAWING NO. 280008831FCG				SHEET 4 OF 4
TOLERANCES UNLESS OTHERWISE SPECIFIED: X mm ± 1 mm X.X mm ± 1 mm X.XX mm ± 0.5 mm X.XXX mm ± 0.25 mm HOLES < Ø13 mm ± 0.13 mm ANGLES ± 1°		Franke Foodservice Systems USA		SUB-TITLE External/Internal Universal			REV. A	REV.-DESCRIPTION			BY WD005	WD005	PART NO. 18007010		
		These drawings and specifications are the property of NIRO-PLAN AG and shall not be reproduced, copied or transferred to any third party without the prior written permission of NIRO-PLAN AG, Aarburg, Switzerland					DATE 6/3/2013				EEDT	18007010			
				DRAWN BY WD005	SCALE		FORMAT B	UNIT MM	LASER Z	LENGTH x WIDTH X		MATERIAL	THICKNESS	MATERIAL CODE	
				DATE 5/24/2013											



UTILITY CHASE FOR COMBI OVEN TABLE



FOR COMMERCIAL USE ONLY

Franke Foodservice Systems Inc
800 Aviation Parkway
Smyrna, TN 37167
Tel +1-877-379-3769
franke.com

Item #:

Project:

Quantity:

MODEL NUMBER

☐ 18016812 Utility Chase for Combi Oven Table

PRODUCT OVERVIEW

Utility chase provides convenient way to route all utilities required for Combi Ovens and other items within the cell. Chase includes pre-wired receptacles to terminal blocks for easy installation. Includes side chase for water lines (RO and Filtered).

STANDARD PRODUCT FEATURES

- Heavy duty stainless steel structure makes cleaning easy
- Pre-wired circuits for easy installation
- Receptacles provided for up to two (2) Combi Ovens, as well as hoods and refrigerator, with additional courtesy outlet
- Convection oven outlet cutout provided (*Receptacle sold separately*)
- Includes side panel to mount water pressure regulators
- Removable covers give electrician easy access for service
- Chase designed in sections for ease of shipping and mounting

UTILITY CHASE FOR COMBI OVEN TABLE

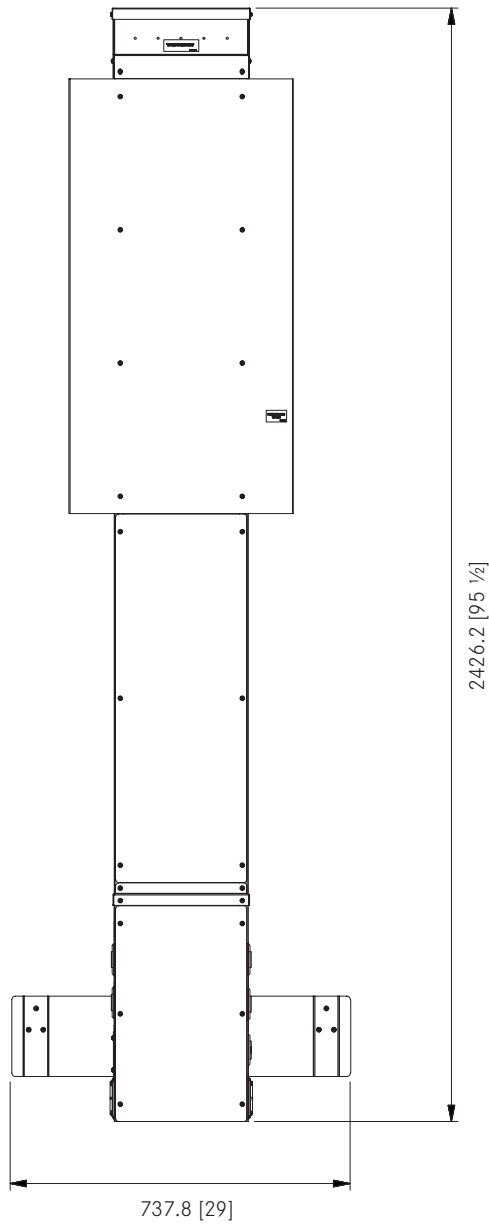
Approval _____

*Make
it
Wonderful*

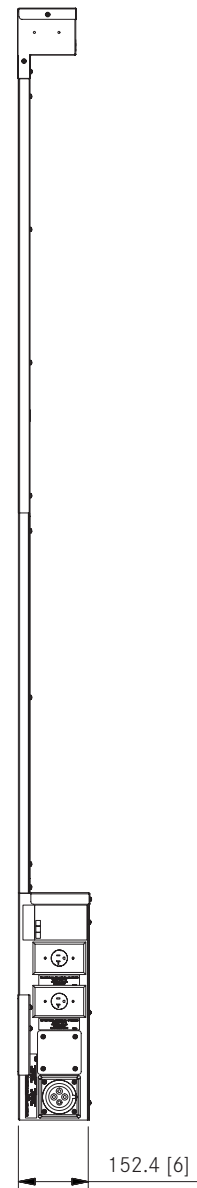


UTILITY CHASE FOR COMBI OVEN TABLE

FRONT VIEW



SIDE VIEW



DIMENSIONS

Width	29.00"	737.8 mm
Depth	6.00"	152.4 mm
Height	95.50"	2426.2 mm

ELECTRICAL

Voltage/Frequency/Phase	250-125V/60Hz/3Ph
Amp Load	136 Amp load

 **RECYCLE DOCUMENTS AND
EQUIPMENT RESPONSIBLY**

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*Make
it
Wonderful*

FRANKE



Keep Neat & Organized at the Delivery Staging Tech Center!

Metro® Delivery Staging Tech Center

The Metro Delivery Staging Tech Center provides a great way to organize and process delivery orders while managing multiple 3POs.

This all-in-one configuration integrates your technology needs as well as your order staging needs in one convenient location to keep you neat and organized for delivery – creating a speedy turn-around time for your customers.

- Dedicated refrigeration space beside under-counter bag/cup holder storage
- Lowered work surface for better ergonomics and comfort while staging orders
- 30" deep footprint allows ample space for staging and holding orders
- Everything you need for delivery including an integrated printer/bump bar holder, marker storage, straw holder, napkin attachment, and sticker roll holder attachments
- Bin shelf accommodates 9+ condiments for easy access
- Tech rail provides adjustable placement of tablet holders (provided by Heckler Design) for each 3PO
- Delivery Monitor swing arm allows for optimal placement and LH/RH adjustability



Model No.	Description	(In)	(mm)
		Depth x Length x Height	Depth x Length x Height
MCD3048-DDSTC	30x48 Delivery Staging Tech Center	30 x 48 x 54	762 x 1220 x 1372
MCD3036-DDSTC	30x36 Delivery Staging Tech Center	30 x 36 x 54	762 x 915 x 1372





Metro® 30x48 Delivery Staging Tech Center (for New Construction)

Keep Neat & Organized at the Delivery Staging Tech Center!

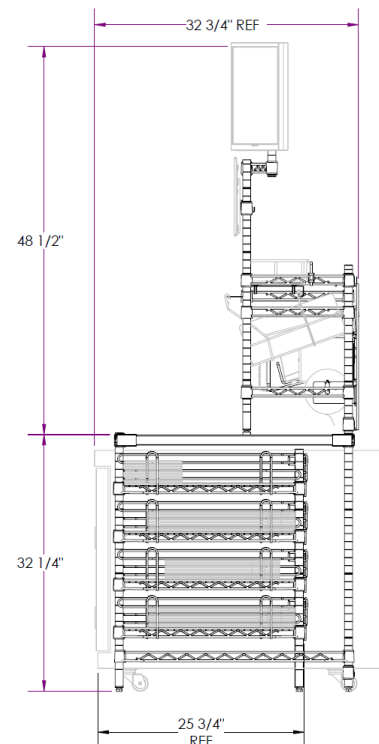
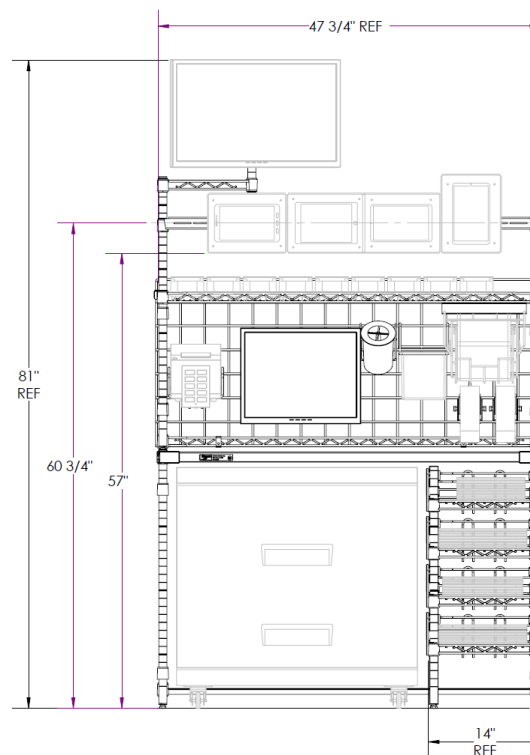
The Metro Delivery Staging Tech Center provides a great way to organize and quickly process delivery orders while managing multiple 3POs.

- Compact 30x48 design for new restaurant construction
- Sturdy chrome construction
- Flexible grid design allows for optimal placement of accessories and LH/RH workflow
- Kit includes everything you need at the delivery staging tech area
 - Napkin Sleeve bracket sold separately (KES)
 - Condiment bins and 1/6 Pan for Straws sold separately (KES)
 - Tablet Holders sold separately (Heckler Design)
 - Technology sold separately

Model No.	Description	(In) Depth x Length x Height	(mm) Depth x Length x Height
MCD3048-DDSTC	30x48 Delivery Staging Tech Center	30 x 48 x 54	762 x 1220 x 1372



Shown with 30" refrigerator underneath





Metro® 30x36 Delivery Staging Tech Center (for Legacy Restaurants)

Keep Neat & Organized at the Delivery Staging Tech Center!

The Metro Delivery Staging Tech Center provides a great way to organize and quickly process delivery orders while managing multiple 3POs.

- Compact 30x36 design is perfect to retrofit in existing restaurants
- Sturdy chrome construction
- Flexible grid design allows for optimal placement of accessories and LH/RH workflow
- Kit includes everything you need at the delivery staging tech area
 - Napkin Sleeve bracket sold separately (KES)
 - Condiment bins and 1/6 Pan for Straws sold separately (KES)
 - Tablet Holders sold separately (Heckler Design)
 - Technology sold separately

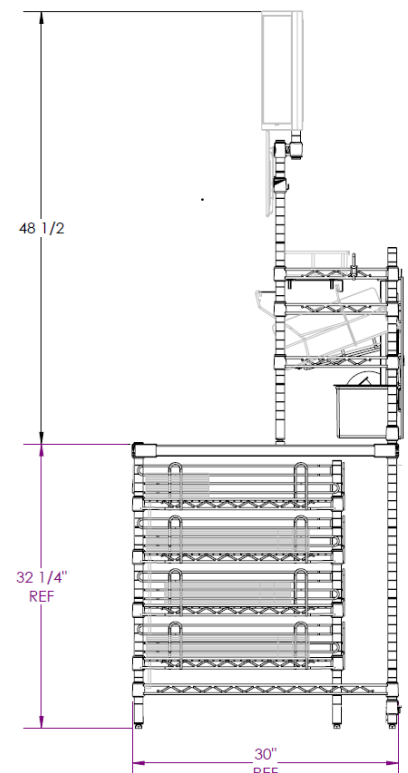
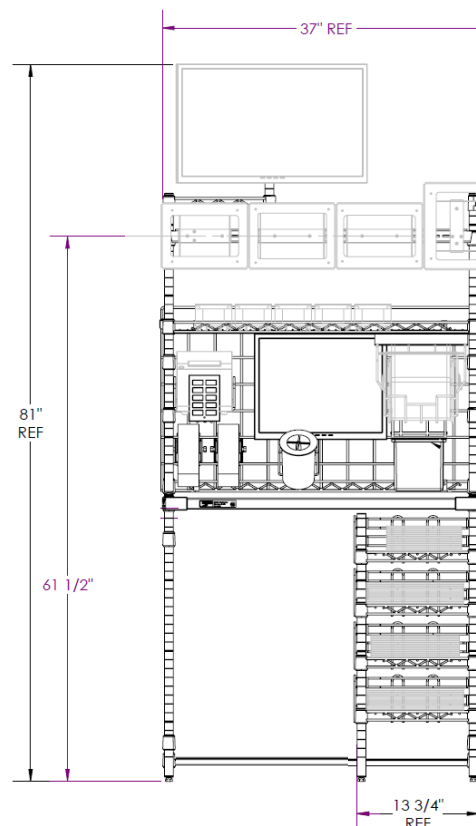
Model No.	Description	(In) Depth x Length x Height	(mm) Depth x Length x Height
MCD3036-DDSTC	30x36 Delivery Staging Tech Center	30 x 36 x 54	762 x 915 x 1372



Optional UC24-S shown underneath



Optional 18" Refrigerator (KES) shown underneath



Introducing...

ABS 2.0
Cornelius

AUTOMATED BEVERAGE SYSTEM



Improved
Reliability



Better
Information,
Better **Service**



More **Ice, Cups,**
and **Drinks**



FEATURES & BENEFITS

More Reliable

- Enhanced pick and place
- Improved conveyor system
- More robust sink material

Restaurant Flexibility

- Clear cup capability
- Customize unit for market
- Program cleaning schedule

Improved Capacity

- 53% added ice capacity
- Extra cup sleeve (6 vs. 5)
- More drink staging (6 vs. 4)

Better Communication

- Dual 7" touchscreens
- Improved order accuracy
- NP6 SP9 compatible
- Support orders from drive thru and lobby

Ease of Cleaning

- Step-by-step cleaning instructions on screen
- Integrated cleaning tool eases sanitising and enhances reliability and drink quality

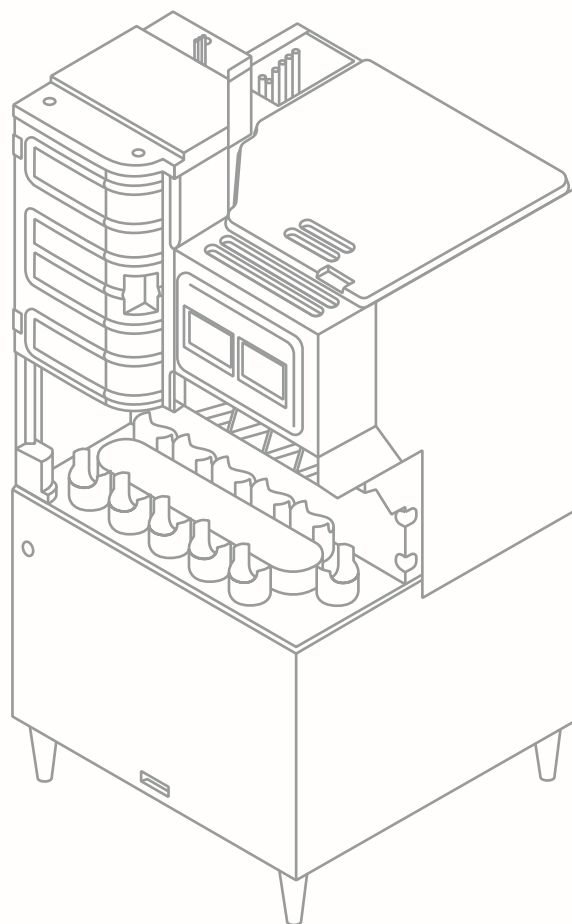
Drop-In Replacement

- Fits in the same footprint as the Legacy ABS (1.0)
- Uses existing beverage system infrastructure (Chiller, Recirc, and/or BRP)



PARTS



Part Number	Description
621058590	ABS 2.0 Base Unit 115V/60Hz
560000270	Pre-Cooler Chassis Rfg ABS 120V/60Hz Remote
629097799	Icemaker Adaptor Kit (Manitowoc/Scotsman Model)
629097800	Icemaker Adaptor Kit (Hoshizaki Model)



TECHNICAL SPECIFICATIONS



ABS 2.0

(Automated Beverage System)

Dimensions	74"H x 35.5"W x 36"D (188 cm x 90 cm x 91 cm)
Electrical Rating	115 V/60 Hz, 3 Amps, Dedicated Circuit
Cup Clearance	8" (19.05 cm)
Valves	8 chilled brands
Carbonator	Dedicated remote, large reserve required
Shipping Weight	650 lb (295 kg)
Agency Listings	 

Pre-Cooler

(Fits inside ABS base)

Cooling Capacity	7-21 oz drinks/min
Compressor	3/4 HP
Refrigerant	R404a
Electrical Rating	115 V/60 Hz, 14 Amps
Initial Average Icebank	60 lb (27 kg)
Shipping Weight	160 lb (73 kg)
Agency Listings	 

Coca-Cola's approval of Trademarks does not imply that Coca-Cola has approved or endorsed the equipment.





AXIOM® 12 Cup Coffee Brewer

Features



- Adjusts automatically to varying water pressure
- Machine ships with all warmers turned off to accommodate thermal carafes
- Electronic diagnostics and built-in tank drain make service easier
- Large 200oz. (5.9L) tank provides back-to-back brewing capacity
- Ensure coffee quality with programming for brew level, cold brew lock-out and tank temperature, set easily from the front of the machine
- Coffee extraction controlled with programmable pre-infusion, pulse brew and digital temperature precision
- Energy-saver mode reduces tank temperature during idle periods
- Hot water faucet
- SplashGard® funnel deflects hot liquids away from the hand
- PROP 65 Warning Decal included in packaging with equipment
- Servers not included
- 2 year parts and labor warranty

AXIOM-3

Dimensions: 18.9" H x 8.4" W x 22.1" D
(48cm H x 21.3cm W x 56.1cm D)

Related Products

Paper Filter Pack

Product No. : 20115.0000
Packed per case: 1,000

Dimensions: 4 $\frac{1}{4}$ " Base x 2 $\frac{3}{4}$ " Sidewall
10.8 cm Base x 6.98 cm Sidewall



High Lime Sprayhead

Product No. : 40670.0005



Quick Connect Assembly

Product No. : 34397.0000

Sprayhead Cleaning Tool

Product No. : 38227.0000



Inlet Hose Only

Product No.
:00327.0002



Model

AXIOM-3, 1L/2U (McD)

Agency Listing



Dimensions & Specifications

Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Brewing Capacity	Cu. Ft.	Shipping Weight	Cord Attached
AXIOM-3	38700.0124	120/208	14.4	2620	3000	7.5 gal./hr.	4.0	35.5 lbs.	Yes*

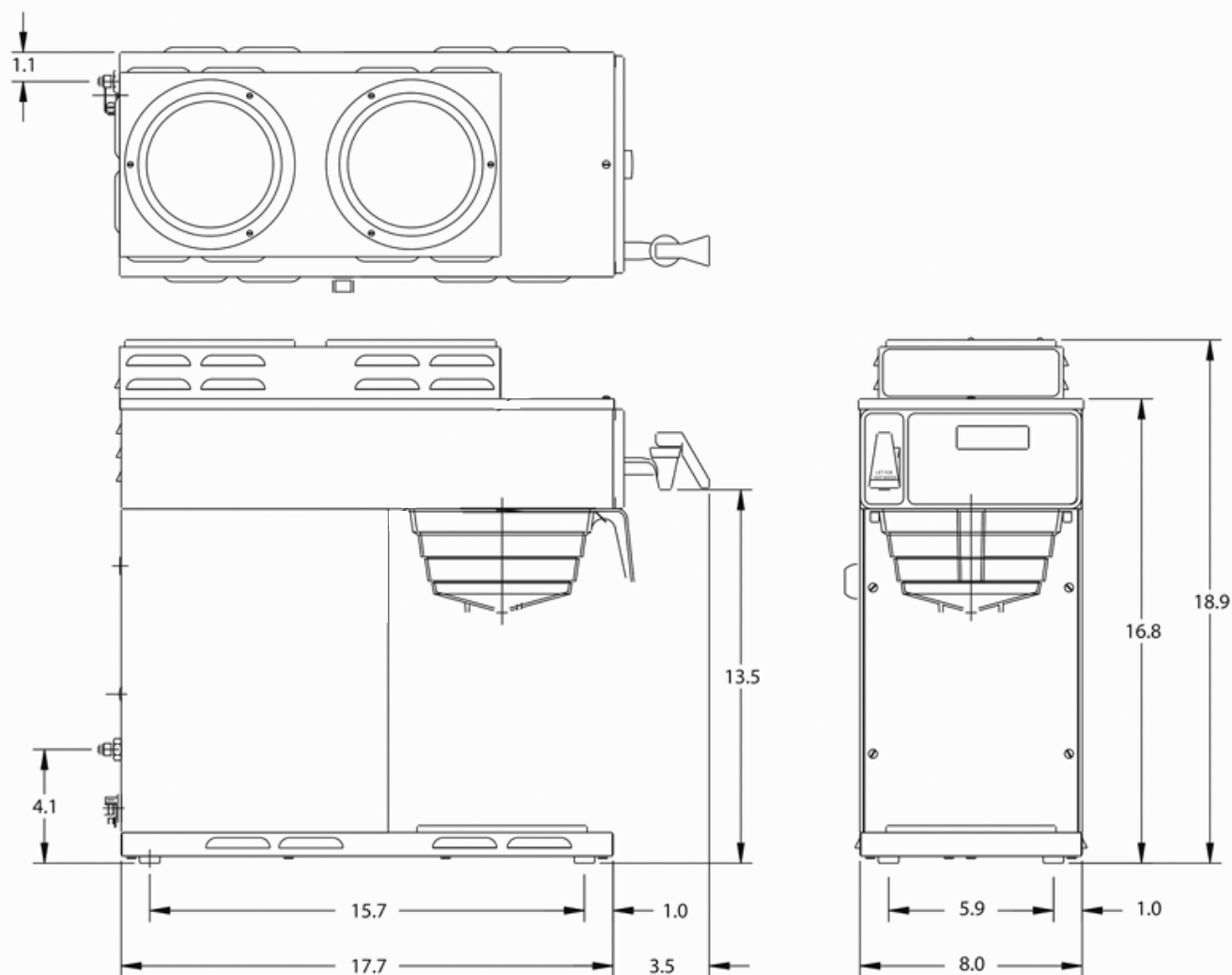
38700.0124 brewer

*Power Cord: 12/4, NEMA L14-20P plug, 20 amp

Brewing capacity: based upon incoming water temp of 60°F (140°F rise) per 1/2 gallon brew time of 4 minutes.

Electrical: 120/208 volt, 15.5 amp. model requires 3 wires plus ground service rated 120/208V, single phase, 60Hz.

Plumbing: 20-90 psi (138-621 kPa). Machines supplied with 1/4" male flare fitting. Includes Quick Connect Assembly.





MCDONALD'S U.S. NEXT GENERATION FOAMMASTER™ 850



FM850


PRODUCT INFORMATION

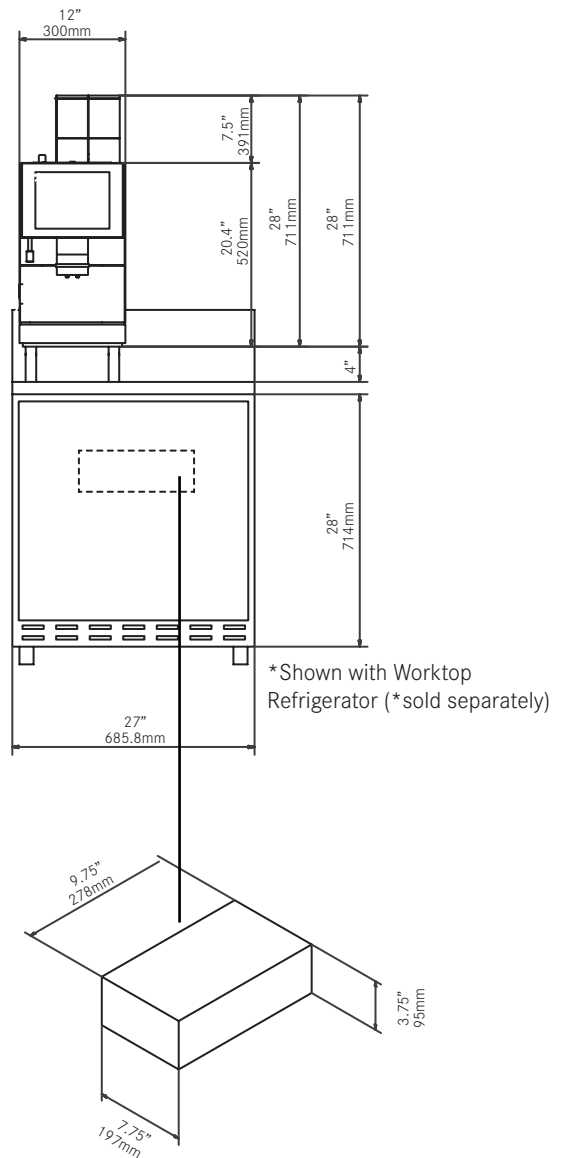
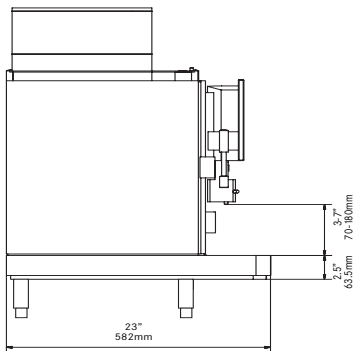
The FoamMaster™ 850 (FM850) embodies the experience that Franke has gained with McCafé®, having been there from the beginning. The FM850 has been built around this knowledge and insight to tackle your crew's challenges head-on and with ease. The FM850 is a highly advanced machine that is built tough while remaining focused on producing the highest in-cup beverage quality for years to come. Our 'steamless milk froth' eliminates the foamer head and the associated cleaning challenges of milk stone build-up. Employing a highly sophisticated touch screen user interface, ease-of-use is at your crew's fingertips. The FM850 is the perfect fit to drive your McCafé® business.

KEY FEATURES – TAILORED TO MCDONALD'S EXACT NEEDS

- Compact, space-saving 12" footprint
- Intuitive touchscreen navigation on 10.4" display panel
- Customized for McDonald's; specific user interface with step-by-step instructions on touchscreen display to guide employees through entire drink making process
- New menu with seasonal beverage capabilities
- Capable of producing luxurious cold milk foam and supports up to 100 beverages in 4 sizes
- Revolutionary 'steamless' milk foam system (no foamer head); milk is foamed when cold, then heated which greatly reduces milk-stone build-up
- All machine electronics protected from steam
- Higher quality stainless steel boilers built to withstand hard water with integrated TDS monitoring
- Fully integrated cleaning & sanitizing cycle reduces hands-on time by up to 80%
- Simplified modular design allows easy access to 70% of its parts for faster service
- 30% more energy efficient than previous models
- Participation in Coffee Care PM program is required for 2 year warranty

MACHINE SPECS

ELECTRICAL CONNECTION	FM850		208V / 1PH / 50/60Hz
		L6-30R required for espresso machine	
WATER CONNECTION	Supply Line	Metal hose, union nut G3/8" L=60 inches	
	Water Pressure	11.6 to 116.0 psi (80 to 800kPa)	
	Water Hardness	2-5gpg	
	Chlorine Content	max. 100.11 ppm	
	Ideal pH value	7	
DRAIN	Drain Hose	d=0.63 inches, L=78.75 inches	
DIMENSIONS	Width	12" 300mm	
	Depth	23" 592mm	
	Height	32" 812.8mm (dim includes 4" legs)	



ETL LISTED CONFORMS TO
UL STD 197 CERTIFIED TO
CSA STD C22.2
NO 109



CONFORMS TO
NSF STD 4

3123505



Franke Coffee Systems North America
800 Aviation Parkway
Smyrna TN 37167
T + 1 800 423 5247
www.frankesupply.com





Next Generation Dairy Dispensing

Improved Accuracy and Calibration in a Compact Footprint

The **IntelliShot 2.0** portion-control dairy dispenser was developed to assist McDonald's in achieving its coffee-related goals by improving operational performance and efficiency. We've listened, and we understand that you're striving to improve coffee quality and consistency as well as the overall guest experience. Achieving this will ultimately strengthen your brand.

SureShot's next generation dairy dispenser delivers exceptional value with many qualities and features that are important to both users and owner-operators. The dispenser offers improved accuracy, quick and easy calibration, and an intuitive user interface. With all of this, you'll also get to enjoy the reliability and long product life you've come to expect from a SureShot dispenser.



The IntelliShot 2.0 offers the following product enhancements:

Features and Benefits	New AC110-V2PCC-1-D2	Current AC110-PC-51	Updated AC110-PC-51 Available October 2020
Improved dispense accuracy	±.7%	±.10%	±.10%
Easy-to-clean valve	10 sec/dispenser	15 min/dispenser	15 min/dispenser
Quick and easy calibration	~ 1 minute	30-45 minutes	Under 2 minutes
Enhanced product case	Lighter, easier to handle, retaining slot for better bag evacuation	No retaining slot	No retaining slot
Smaller footprint	9 inches wide	10 inches wide	10 inches wide
Easy program updates	Software updates and menu changes via USB are a breeze	Software updates via programming device (fob)	Software updates via programming device (fob)
Intuitive user interface	Easy-to-use program buttons. Temperature, product level, and notifications clearly shown on display and highlighted by status light.	Symbol program buttons. Flashing light when product is low.	Symbol program buttons. Flashing light when product is low.
Expanded button panel	14 dispense button options with up to 16 available for menu expansion	Five dispense button options	14 dispense button options with 1 available for menu expansion
Removable door gasket	Removable for easy cleaning	N/A	N/A
Network enabled	Ethernet connectivity capability	N/A	N/A

GENERAL SPECIFICATIONS - (MODEL AC110-V2)

Dairy Capacity: 1 product x 10 L/2.5 gal. Dimensions (LxWxH): 25.25" x 9" x 25.5" (1" legs) Weight (empty): 45 lb. / 20.4 kg Power Requirements: 120V AC, 60Hz, 1.5A, 1ph

A.C. Dispensing Equipment Inc., 100 Dispensing Way, Lower Sackville, Nova Scotia, Canada, B4C 4H2 • Toll Free 888 777-9990





Accurately Dispensing 2 Granular Products in 4 inches of Counter Space!

Model #: AC2-GP-1-G38

The multi-sweetener dispenser delivers accurate portions of sugar and sweetener so your customers can enjoy guaranteed taste consistency, convenience and faster service.

What's in it for you? Increased sales, cost savings and enhanced brand loyalty for your beverage program.

FEATURES AND BENEFITS:

- Increases customer throughput to keep lines moving fast
- Slim 4" wide profile uses minimal counter space
- Easy plug and play installation
- High capacity product hoppers enable cost savings via bulk buying and elimination of individual packets
- Top hopper (sugar) can be filled in place for quick and easy refill
- Manual sweetener dispenser attaches to front door and allows you to dispense a third product
- Easy to clean and maintain, eliminates product "clumping"
- Infrared programmability facilitates easy menu changes or updates
- An increased number of shot buttons (1-12) facilitates speed of service
- USA and Canada-wide Technical Service Network with SureShot Technical Assistance Center support



**PRODUCT
HOPPERS**



GENERAL SPECIFICATIONS - (MODEL AC2-GP-1-G38)

Capacity: Bottom Hopper = 1 x 28 oz (equivalent to 810 x 1 gm packets of sweetener by volume)

Top Hopper = 1 x 96 oz (equivalent to 680 x 4 gm packets of granular sugar by volume)

Power Requirements: 100-240 V AC, 50/60 Hz, 0.6 amp, 1 ph

Dimensions (LxWxH): 17.75" x 4" x 25.25"

Weight: 32 lbs (empty)

JDF-2S, NCV 120V 4PC

Height: 34.5" Width: 10.5" Depth: 27.4"
(87.4cm x 26.7cm x 70.1cm)



- Countertop unit with narrow footprint (34.5"H x 10.5"W x 27.4"D)
- Finished product dispense rate of 3.5 to 4.0 oz/sec
- Patented mixing technology delivers quality beverages cup after cup, from the top of the cup to the bottom
- Easy to load product concentrate removable drawer design holds two 1.25 gal bags of concentrate
- Two independent dispense stations each with programmable four portion size selection
- External product cabinet temperature display allows staff to monitor product concentrate holding temperature
- Internal removable cabinet thermometer included
- Requires connection to 1/2" 50 psi dynamic pressure chilled water system to assure cold drinks at peak demand
- Auto water bath fill feature maintains ice bank to maximize cold drinks
- Lid holder (included) mounts on door
- Easy cleaning, rinsing, sanitizing, and maintenance
- Warranty 3 year parts and labor.
Compressors on refrigeration equipment - 5 years parts and 1 year labor
- Water pressure gauge included

Agency:



Specifications

Product #: 57000.0101

Flavors: 2 Flavors

Water Access: Plumbed

Finish: Black and S/ST

UNIT: Lit

Refrigerant: R134A

Ice Bank: 8.00 lbs (3.629 kgs)

Dispense: Portion Control

Additional Features

Electrical & Capacity

Volts*	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H ₂ O Temp.	Phase	# Wires plus Ground	Hertz
120	4.5	540	Yes	NEMA 5-15P	-	Chilled Water	1	2	60

Plumbing Requirements

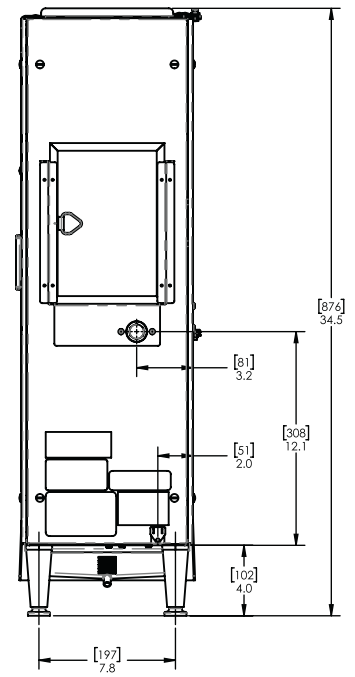
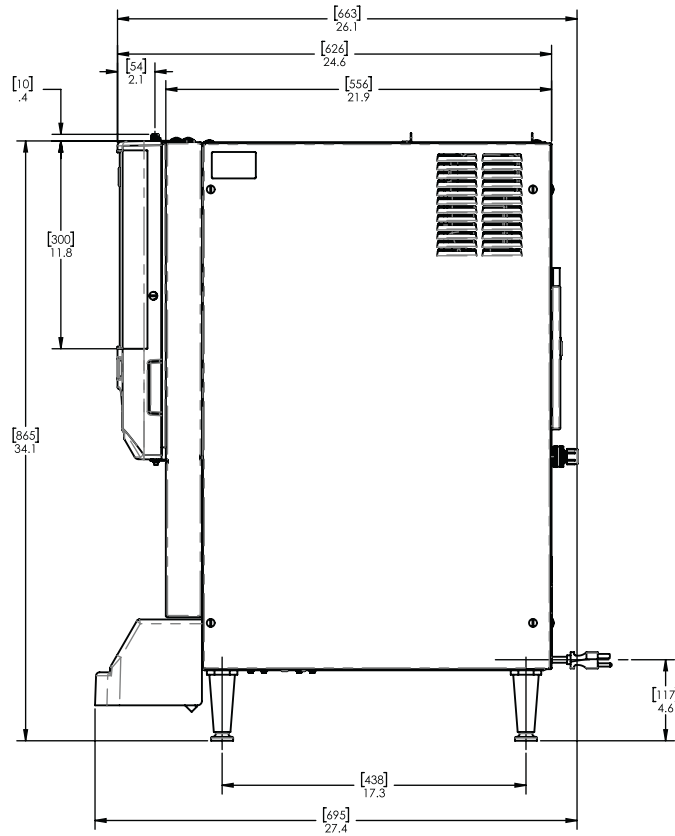
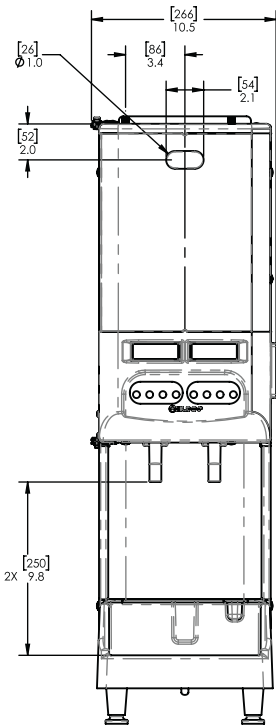
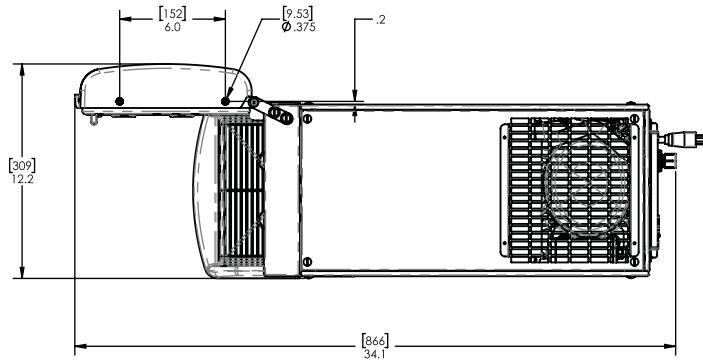
PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
50-100	138-689	1/2" Barb Fitting	3.2 GPM

CAD Drawings

2D	Revit	KLC
●		



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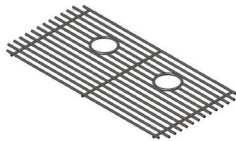


Unit				Shipping				
	Height	Width	Depth	Height	Width	Depth	Weight	Volume
English	34.5 in.	10.5 in.	27.4 in.	43.7 in.	22.8 in.	30.5 in.	109.000 lbs	17.543 ft³
Metric	84.8 cm	26.7 cm	69.3 cm	111.0 cm	57.8 cm	77.5 cm	49.442 kgs	0.497 m³



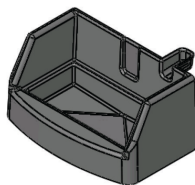
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Related Products & Accessories: JDF-2



WIRE GRILL,DRIP TRAY
(SINGLE)

Product #: 26801.0005



TRAY ASSY, EXTENDED
DRIP

Product #: 44015.1001



LEG,4.0 ADJ BLK

Product #: 26528.0000



JDF-2S TRAY ASSY

Product #: 57445.0001



JUICE FLAVOR DECALS

Product #: 32861.0022



INLET PRESSURE
GAUGE ASSY

Product #: 57524.1000



LID HOLDER KIT

Product #: 57167.1005



MAGNETIC LATCH ASSY

Product #: 57478.1000



JUICE, LEMONADE AND
COLD BREW DECALS

Product #: 32861.0023

4 Gallon Narrow Iced Tea Dispenser

ITEM#

PROJECT

DATE

Features

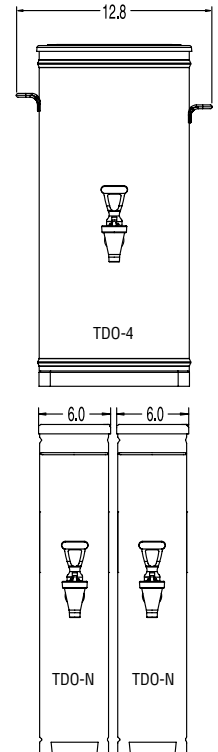
Iced Tea Dispenser

- Dispenser has 4 gallon (15.1L) capacity.
- Integrated lid retainer prevents tampering.
- Two dispensers, placed side-by-side, allow added flexibility and twice the capacity within the same footprint as one TDO-4.
- Front - back handles for reduced counterspace usage.
- Three and four-gallon indicators.
- Integrated drip tray.



TDO-N

Dimensions:
21"H x 6"W x 23.6"D
(53.3cm H x 15.2cm W x 60cm D)



Space Saving:

Two TDO-N dispensers fit within footprint of one TDO-4.

For current specification sheets and other information, go to www.bunn.com.

Related Products

Faucet Assembly

Product No.: 03260.0003



Replacement Lid

Product No.: 39624.0000



Drip Tray

Product No.: 39626.0000



TDO-N Locator Guide

Product No.: 39696.0000



Drip Tray Cover

Product No.: 39627.0000



Model

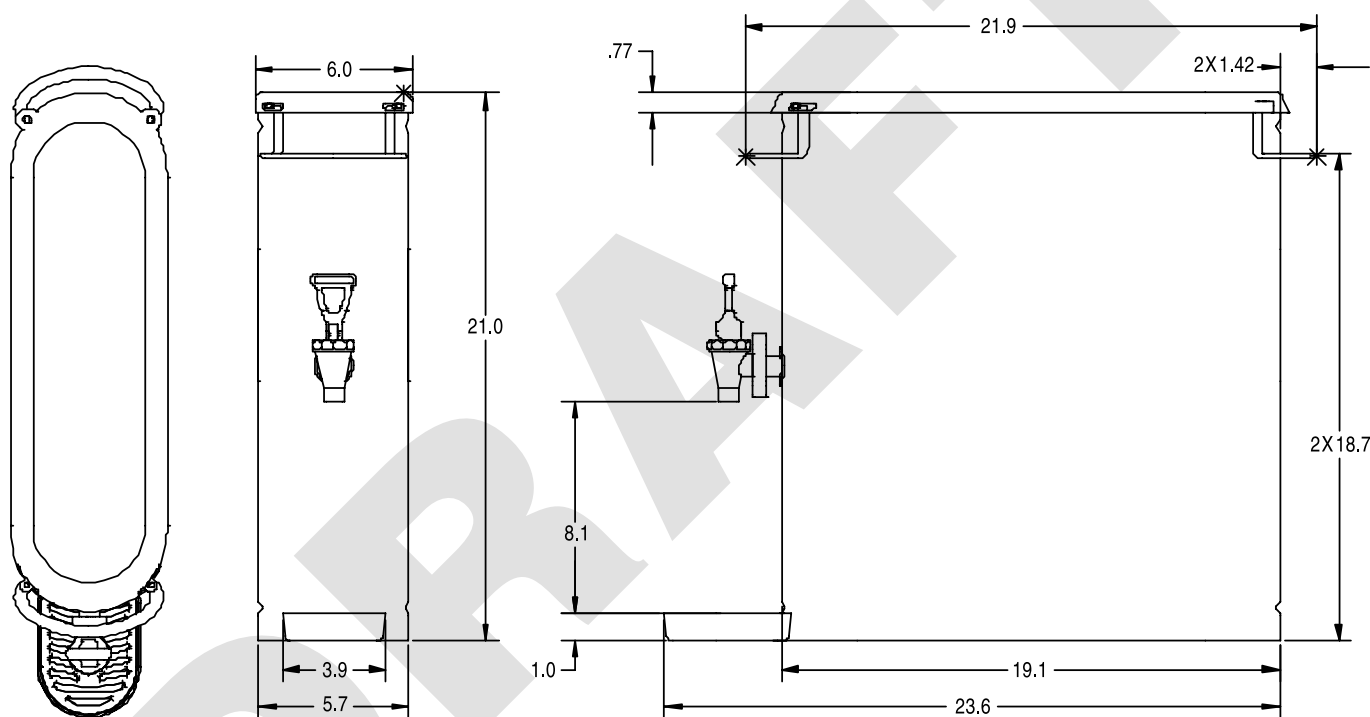
TDO-N

Agency Listing



Dimensions & Specifications

Model	Product #	Capacity	Handles	Cubic Measure	Shipping Weight
TDO-N	39600.0000	4 Gallons (15.1 litres)	Front/Back	2.2 ft ³	12.3 lbs.



TDO-N

4 Gallon Narrow Iced Tea Dispensers

ITEM#

PROJECT

DATE

Features

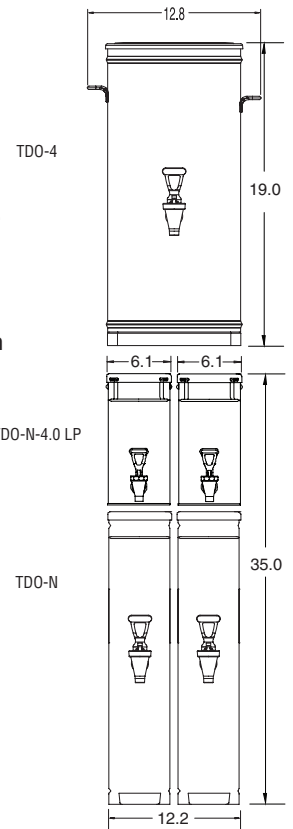
Iced Tea Dispenser

- Dispenser has 4 gallon (15.1L) capacity.
- Integrated lid retainer prevents tampering.
- Two dispensers, placed side-by-side, allow added flexibility and twice the capacity within the same footprint as one TDO-4.
- Front - back handles for reduced counterspace usage.
- Three and four-gallon indicators.
- Integrated drip tray.
- Low profile version adds capacity to Combined Beverage Business cell when placed above TDO-N on available stand.

Space Saving:

Two TDO-N dispensers fit within footprint of one TDO-4.

TDO-N-4.0 LP's placed above TDO-N's in the CCB cell create additional capacity.



TDO-N

Dimensions:

21"H x 6.1"W x 23.6"D

(53.3cm H x 15.49cm W x 60cm D)



TDO-N-4.0 LP

Dimensions:

12.2"H x 6.1"W x 23.3"D

(30.99cm H x 15.49cm W x 59.2cm D)

For current specification sheets and other information, go to www.bunn.com.

Related Products

Faucet Assembly

Product No.: 03260.0003



Replacement Lid

Product No.: 39624.0000



Drip Tray

Product No.: 39626.0000



TDO-N Locator Guide

Product No.: 39696.0000



Drip Tray Cover

Product No.: 39627.0000



Model

TDO-N

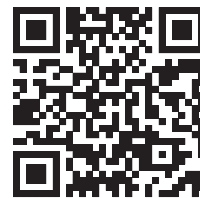
TDO-N-4.0 LP

Agency Listing



ITCB NEXT GENERATION TEA BREWER

Height: 34.2" Width: 12.8" Depth: 30.5"
(86.9cm) (32.5cm) (77.5cm)



Server(s) sold separately

- Four preset button selections
1. Sweet Tea 2. Confirm New Bib 3. Unsweet Tea 4. Iced Coffee
- Brew Iced Tea and Iced Coffee with "One Push of a Button"
- Utilizes High Intensity Mixing to consistently deliver sweetener during brew cycle
- Brew lock out feature ensures perfect water temperature for every brew
- 208 volt wiring provides rapid tank recovery
- Brew counter keeps track of how many batches brewed
- Digital temperature control
- Display machine status
- English and Spanish alphanumeric display
- Set includes dispenser booster for brewing directly into dispensers
- Two year parts and labor warranty

Agency:



Specifications

Product #: 35700.0462

Funnel: Translucent Tea Funnel

Water Access: Plumbed

Finish: Stainless

Funnel: Black Plastic

Additional Features

Smart Funnel Compatible

Electrical & Capacity

Volts*	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H ₂ O Temp.	Phase	# Wires plus Ground	Hertz
208*	13	2650	Yes	N/A	136	60°F (15.5°C)	1	3	60

ITCB 35700.0462 includes the 50845.0001 TDO-N booster set.

ITCB SET 35700.0062 includes the 35700.0462 (with TDO-N booster set), plus the 51870.0000 installation kit. Dispensers not included.

*Power Cord: 12/4, NEMA L14-20P plug, 20 amp

Electrical: Requires 3 wires plus ground service rated 208V (*2 hots, neutral and ground required), single phase, 60Hz. An internal terminal block is configured for connection to a 3-wire plus ground.

Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	Quick Connect	-

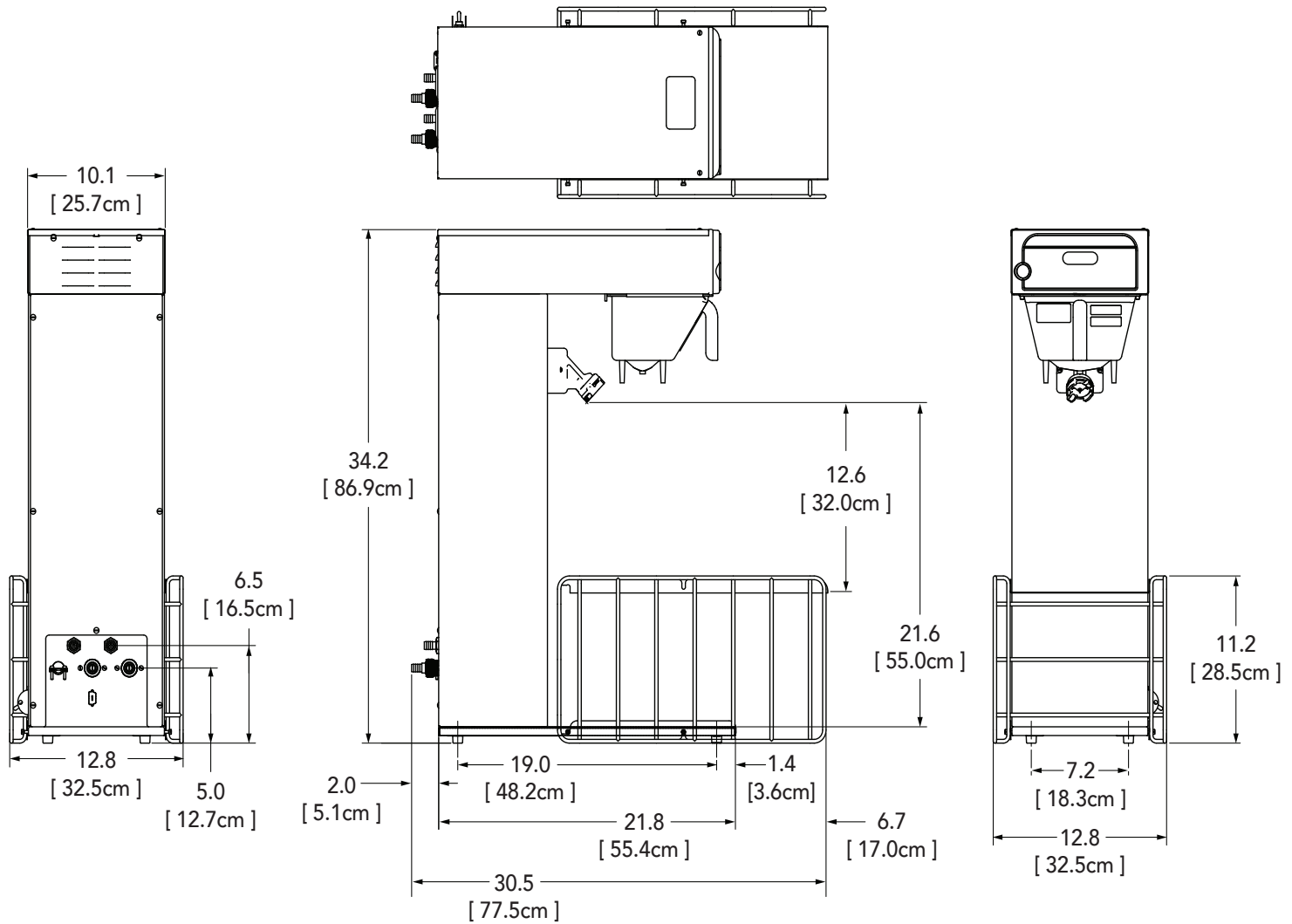
CAD Drawings

2D	Revit	KLC
●		



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Last Updated:
07/01/20



Unit				Shipping				
	Height	Width	Depth	Height	Width	Depth	Weight	Volume
English	34.2 in.	12.8	30.5 in.	-	-	-	52 lbs	-
Metric	86.9 cm	32.5	77.5 cm	-	-	-	23.59 kgs	-



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Last Updated:
07/01/20

Related Products & Accessories:ITCB (35700.0462)



TDO-N
4 GALLON TEA DISPENSER

Product #: 39600.0084




TDO-N LP
4 GALLON TEA DISPENSER

Product #: 39600.0085



TDO-N
REPLACEMENT LID

Product #: 39624.0000




LID RETAINER CLIPS

Product #: 46248.0000




RAPAK FAUCET

Product #: 47326.0000



SPRAYHEAD

Product #: 40670.0005



DISPENSER BOOSTER

Product #: 50845.0001



SPRAYHEAD CLEANING
TOOL

Product #: 38227.0000



POUCHPACK TEA FUNNEL
YELLOW

Product #: 39756.1005




ICED COFFEE FUNNEL

Product #: 53463.0025



MCDONALD'S ITCB
4-BUTTON DECAL

Product #: 36367.0056



MCDONALD'S ITCB
TOP DECAL

Product #: 36368.0016



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Last Updated:
07/01/20

SLIM LINE BEVERAGE STACKER

18003439



Item #:

Description:

Quantity:

PRODUCT INFORMATION

The Slim Line Beverage Stacker allows your crew to stack the BUNN Slim Line Tea urn & the Low Profile Slim Line Tea Urn atop of each other securely. Also providing a more efficient work area by being able to have increased Tea capacity in the same footprint of a single tea urn.

FEATURES

- Can mount to any worktop in the Center Island & Drive Thru areas.
- Includes Installation Kit & instructions.
- Stacker housing designed to accomodate the drip tray that comes with BUNN slim Line Tea Urn.
- 18 Gauge 304 Stainless Steel construction with #4 finish

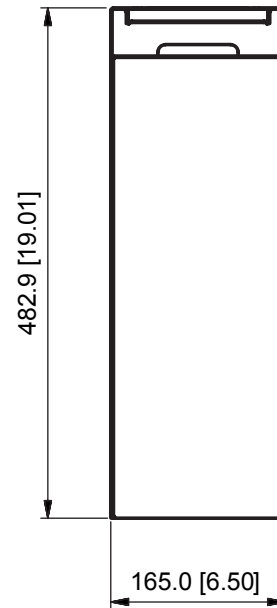
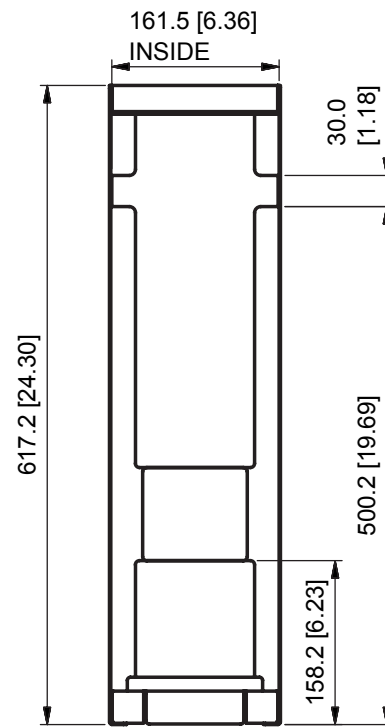
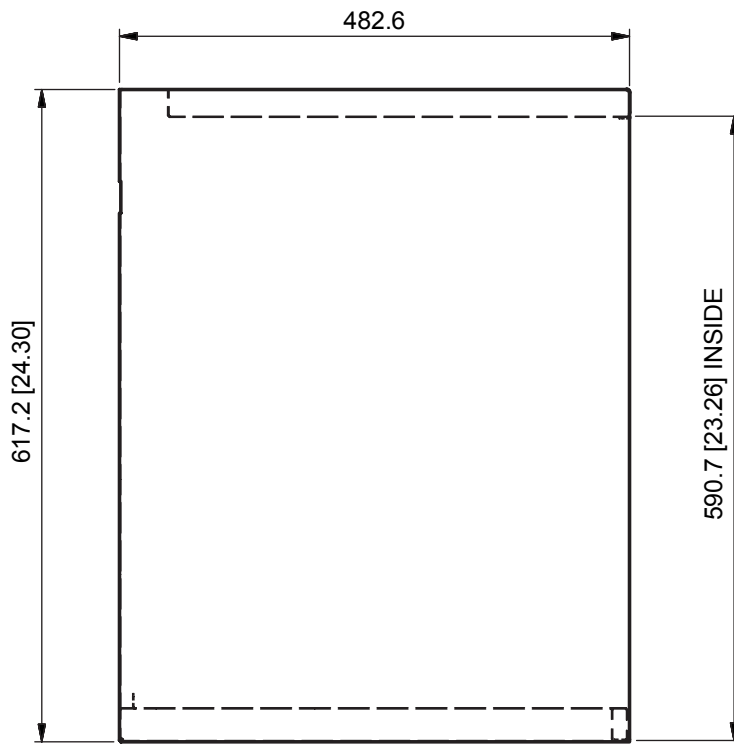


Make
it
Wonderful

OPTIONAL EQUIPMENT

- 18003610 Lemon Holder Bracket





DIMENSIONS	Width	6.5"	165.0MM
	Depth	19.01"	482.9MM
	Height	24.3"	617.2MM

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Franke Foodservice Systems, Inc.
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Standard Kitchen Area

Tea Brewer Tables with Bag In Box (BIB) Mobile Rack Systems

TECHNICAL DETAILS *not to scale*

WST1757C



WST1758C



Single & Double Tea Brewer Table with BIB Carts

WST1755C



WST1756C



Single & Double Tea Brewer Tables

BIBC2



BIB Carts



VERSATILITY AT ITS FINEST

Tea Brewer Tables come in two separate styles. Both have standard stainless steel surfaces, four uprights, and casters for maneuverability. One of the distinct styles has a single wire shelf underneath the stainless steel surface, offering easy storage and accessibility. The other style possesses a storage space for BIB carts, which are portable Bag-In-Box racks that increase efficiency and productivity by having product at the point of use.

BIB Carts help to maintain speed-of-service and improve operational performance at the front counter and the drive-thru areas. Designed to stand alone, fit under a counter, or as part of a complete workstation. Constructed of lightweight, heavy-duty aluminum for durability, cleanability, and lowest cost of ownership. Racks hold BIBs at a 15 degree angle for full evacuation and reduced wasted product. Two and Four BIB capacity models available with easy rear loading.

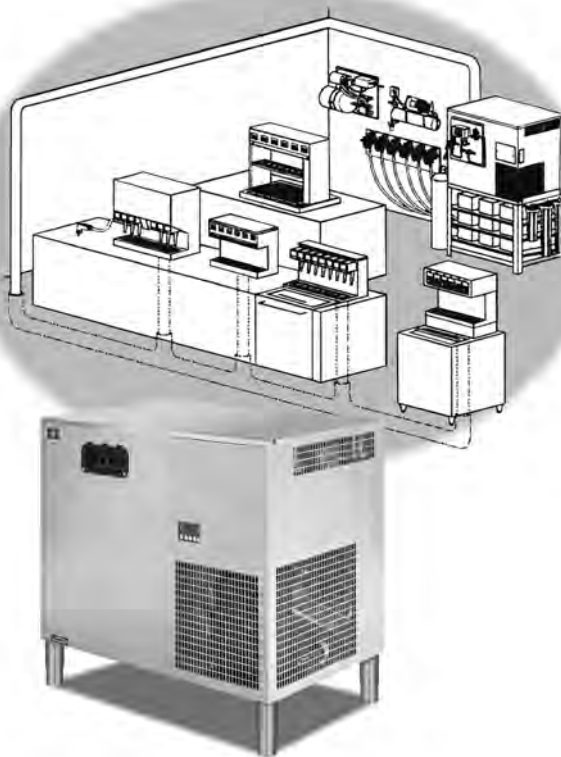
Use appropriate part number when ordering from your Kitchen Equipment Supplier.

		Width x Depth x Height	
Model No.	Description	(in.)	(mm.)
WST1755C	Tea Brewer Table	18 x 36 x 36	457 x 914 x 914
WST1756C	Tea Brewer Table	30 x 36 x 36	762 x 914 x 914
WST1757C	Tea Brewer Table w/ 1 BIB Cart	21 x 36 x 36	533 x 914 x 914
WST1758C	Tea Brewer Table w/ 2 BIB Carts	36 x 36 x 36	914 x 914 x 914



Soda Factory™ Remote Refrigeration Units

2803•11M•42M•44M•50M



The Soda Factory™ provides the most consistent, high-quality beverages in the industry.

Standard Features

- Remote recirculation system keeps carbonated water and syrup chilled from location of the refrigeration unit to beverage dispensers.
- All water used for cooling drinks is recycled with virtually no waste water; reduces water and sewage expenses.
- Reduced ice consumption compared to coldplate systems.
- Durable, easy to clean stainless steel cabinet.
- Reduced counter space need compared to coldplate systems.
- Environmentally friendly R-404A refrigerant.

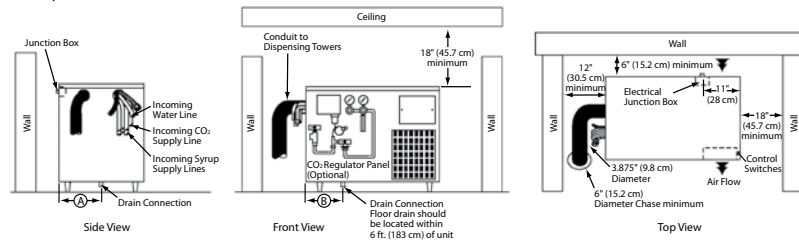


ISO 9001:2000
Quality System Certified

Specifications

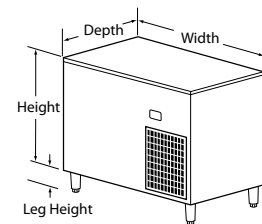
	Model 2803	Model 11M	Model 42M	Model 44M	Model 50M
Standard Features	Internal cold carbonation, recirculation pump, stainless steel cabinet				
Electrical Requirements	120V/60Hz/1/20.3 230V/50Hz/1/9.0	120V/60Hz/1/21.5 230V/50Hz/1/10.7	208-230V/60/1/20.6 208/230V/50/1/22.0		208-230V/60Hz/3/25.5 400V/208-230V/50Hz/3/11.6
Compressor	1/3 hp / .25 kw	1/2 hp / .37 kw	1.0 hp / .75 kw		2.2 hp / 1.6 kw
Shipping Weights (Approx.)	130 lbs. / 59 kgs	230 lbs. / 104 kgs	340 lbs. / 154 kgs		395 lbs. / 180 kgs
Ice Bank Size (Normal)	28 lbs. / 12.7 kgs	60 lbs. / 27.22 kgs	140 lbs. / 63.50 kgs		200 lbs. / 90.72 kgs
Condenser (Self-contained)	Air Cooled	Air Cooled	Air or Water Cooled, or Remote		
Conduit (Maximum Run)	40 ft / 12.19m	100 ft / 30.48m	250 ft / 76.20m		350 ft / 106.70m
Evaporator Rating (20°F / -6.5°C)	2,500 BTUH 630 kcal/hr	5,150 BTUH 1,298 kcal/hr	9,700 BTUH 2,444 kcal/hr		14,900 BTUH 3,755 kcal/hr
Heat Rejection (Maximum)	4,500 BTUH 1,134 kcal/hr	8,638 BTUH 2,177 kcal/hr	13,576 BTUH 3,421 kcal/hr		20,400 BTUH 5,141 kcal/hr
Carbonation System	Single tank, single 100 gph pump			Single tank dual 100 gph pumps	Dual tanks dual 100 gph pumps
Syrup Coils (Standard/Maximum)	6/6	6/8	8/12		8/14
Drink Capacity/hour*	108/60	228/150	500/288		600/420
Options	Wall mount shelf, legs, stand, condenser filter and on the model 11 additional syrup coils and casters		Legs, stand, additional syrup coils, casters, and condenser filter		

*Peak (for 2 hrs.) / sustained (12 oz. dispensed at or below 40°F / 75°F Ambient)



Dimensions

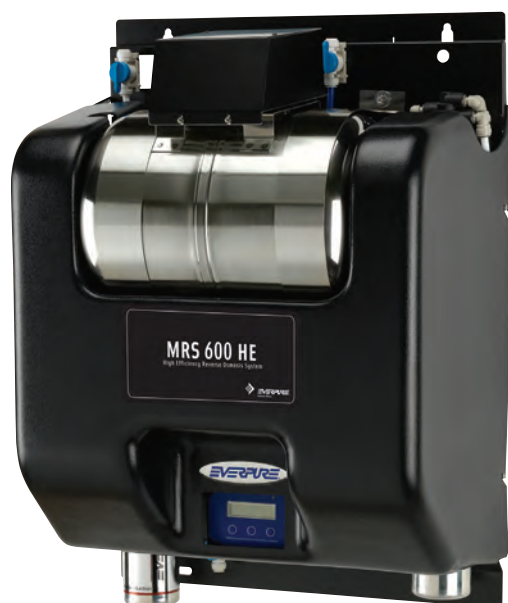
Unit	Width	Depth	Height	Leg Height	Drain Connection A	Drain Connection B
Model 2803	27.75"	16.25"	18.50"	4"	5.5"	8"
	70.5 cm	41.3 cm	46.9 cm	10.1 cm	14 cm	20.3 cm
Model 11M	36.25"	19.50"	21.50"	6"	9"	5"
	92.07 cm	49.5 cm	54.6 cm	15.2 cm	22.9 cm	12.7 cm
Model 42M	39.75"	24.75"	30.25"	6"	12"	6"
	101 cm	62.9 cm	76.8 cm	15.2 cm	30.5 cm	15.2 cm
Model 44M	39.75"	24.75"	30.25"	6"	12"	6"
	101 cm	62.9 cm	76.8 cm	15.2 cm	30.5 cm	15.2 cm
Model 50M	42.25"	28.25"	32.00"	6"	14"	8.5"
	107.3 cm	71.8 cm	81.3 cm	15.2 cm	35.6 cm	21.6 cm





MRS-600HE High Efficiency Reverse Osmosis System

High output/high efficiency configurable system that delivers reverse osmosis and blended filtered water for multiple foodservice applications.



MRS-600HE System:
EV9970-38*; EV9970-44**;
EV9970-47***; EV997-50****

MR-600 Cartridge EV9627-13

2SR-BW Cartridge EV9627-14

GS-215RO-H In-Line Filter EV9627-15



NAFEM 2009



- System Voltages:
*115 VAC/60Hz; **220VAC/50Hz;
230VAC/50Hz; *240VAC/50Hz

BENEFITS

The tailored blending process removes just the right amount of dissolved solids from the incoming tap water to achieve the desired final water quality

High recovery reverse osmosis technology yields significant savings in water and sewer charges with a minimal environmental footprint

With the average recovery of 78%, the MRS-600HE system only disposes approximately 1/4 cup of water for each cup of water dispensed

Requires less than 50% of the electrical energy typically consumed by conventional reverse osmosis systems

On board storage tank provides ample reserve capacity for most applications - For increased reserve capacity, Everpure offers a complete line of storage tanks

Reduces limescale build-up that can cause excessive machine downtime and increased maintenance costs

Reduces chlorine taste and odor and other contaminants that can adversely affect the taste of water and beverages

INSTALLATION TIPS

Choose a mounting location capable of safely supporting the full weight of the system when in operation

Deliming of existing water using equipment is recommended

Never use saddle valve for connection

Use 3/8" (9.5 mm) minimum water line

The water inlet must supply a minimum of 1.5 gpm (5.7 lpm)

Install vertically with cartridges hanging down and allow 3" (76 mm) on all four sides of unit for cover removal and service access

The product water tubing/piping and associated fittings connecting the RO product outlet to the equipment being serviced should be suitable for use with high purity water

Refer to Installation, Operation & Maintenance Manual for cartridge flushing and RO start-up

OPERATION TIPS

Change filter cartridges on a regular 6 month preventative maintenance program

Change RO cartridges on a regular 1 year preventative maintenance program

Change cartridges when capacity is reached

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

APPLICATION/SIZING

Mineral Reduction System for foodservice applications including coffee brewers, espresso machines, steamers, combi ovens, and ice — ideal for specialty coffee

Daily Production Rate

RO Processor Only:

600 gpd (2,271 lpd) nominal
0.417 gpm (1.58 lpm) nominal

RO Processor with Blend:

Capacity will vary based on tap water TDS, RO percent rejection and desired blend water TDS. An example of the adjusted capacity is shown below.

Example: 500 ppm tap water, 90% rejection, 100 ppm blend setting.

Result: 600 GPD RO Processor Only + 75 GPD filtered tap water =
675 gpd (2,555 lpd) nominal
0.469 gpm (1.77 lpm) nominal

SPECIFICATIONS

Overall Dimensions:

32" H x 23" W x 13.6" D

813 mm H x 584 mm W x 345 mm D

[Add 3" (76 mm) on all 4 sides for cover removal and service access]

Inlet and outlet connection:

3/8" (9.5 mm) OD tube connection

Wastewater line connection:

3/8" (9.5 mm) OD tube connection

Daily Production Rate:

Processor Only (no blend):

600 gpd (2,271 lpd) nominal

0.417 gpm (1.58 lpm) nominal

Processor with Blend:

600 gpd (2,271 lpd) nominal

plus tap water addition

- Total daily production rate will vary based on tap water TDS, RO percent rejection and desired blend water TDS - Contact Everpure for assistance estimating this total

Service Flow Rate:

Dependant on water pressure in storage tank and line size(s) to equipment

Pressure Requirements:

Operating:

25 - 80 psi (1.72-5.52 bar), non-shock

[Pressure below 50 psi (3.45 bar) may affect blend system performance]

Maximum Static:

100 psi (6.89 bar), non-shock

Available Voltages and Power Cord Types

115VAC/60Hz - NEMA 5-15P Plug

220VAC/50Hz - GB 2099 Plug

230VAC/50Hz - "Schuko" CEE 7/7 Plug

240VAC/50Hz - AS 3112 Plug

Minimum Water Supply:

1.5 gpm (5.7 lpm)

Inlet Temperature:

40-100°F (4-38°C)

Inlet TDS:

1000 ppm max. recommended

Shipping Weight:

85 lbs. (38.6 Kg)

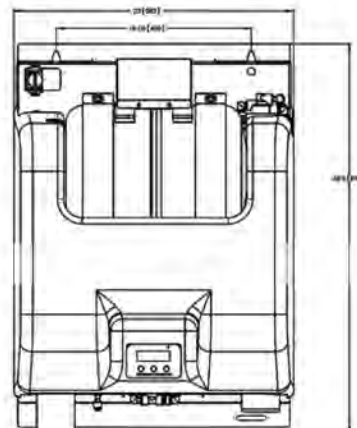
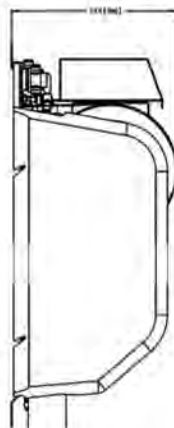
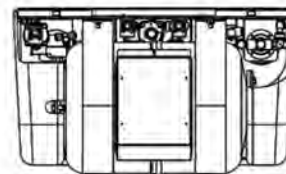
Operating Weight:

90 lbs. (40.8 Kg)

(not including external storage tanks)

The contaminants or other substances removed or reduced by this 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.

MRS-600HE High Efficiency Reverse Osmosis System



WARRANTY

MRS-600HE system (excluding replaceable elements) is covered by a limited warranty against defects in material and workmanship for a period of one year after the 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 offers a full line of water storage tanks. See "ROmate Storage Tanks" specification sheet or contact your Everpure sales representative for more information.



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INDUSTRIEPARK WOLFSTEE
TOEKOMSTLAAN 30
B-2200 HERENTALS
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FAX 32-14-283505

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HASHIMOTO MN BLDG. 7F
3-25-1 HASHIMOTO SAGAMIHARA-SHI
KANAGAWA 229-1103
JAPAN
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FAX 81-(0)42-775-3015

High Flow CSR Quad-MC² System

Delivers premium quality water for combination applications



APPLICATIONS

For multiple equipment and combination applications.

High volume installations.

Up to 4 carbonators combined with a 4 pot coffee brewer and 1,200 lb (544.3 Kg) ice machine.

FEATURES AND BENEFITS

One system provides premium quality water to high flow fountain, coffee and ice machines.

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

Reduces chlorine taste and odor and other offensive contaminants that can adversely affect the taste of beverages.

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

Increases the overall efficiency of foodservice equipment.

20" prefilter captures larger dirt particles.

SR-X with SS-IMF cartridge inhibits scale buildup in ice machines and coffee brewers.

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

NSF Certified under NSF/ANSI Standards 42 and 53.

OPERATIONAL TIPS

Change filter cartridges on a regular 6 month preventative maintenance program.

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

Change SS-IMF cartridge before Hydroblend™ compound is completely used up.

Change prefilter cartridge when excessively dirty.

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

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.



High Flow CSR Quad-MC² System: EV9437-10
MC² Replacement Cartridge: EV9612-56
EC210 Prefilter Cartridge: EV9534-26
SS-IMF Cartridge: EV9799-32

SPECIFICATIONS

Overall Dimensions:	25.69" H x 34" W x 6.75" D (65.28 x 86.4 x 17.1 cm)
Inlet Connection:	3/4"
Outlet Connection:	3/4"
Service Flow Rate:	Max. 6.7 gpm (25.4 Lpm)
Rated Capacity:	36,000 gallons (136,274 L)
Pressure Requirements:	10 - 125 psi (0.7 - 8.6 bar), non-shock
Temperature:	35 - 100°F (2 - 38°C)
Electrical Connection:	None Required
Shipping Weight:	43 lbs. (19.5 Kg)
Operating Weight:	58 lbs. (26.3 Kg)

High Flow CSR Quad-MC² System

EV9437-10

INSTALLATION TIPS

Choose a mounting location capable of safely supporting the full weight of the system when in operation.

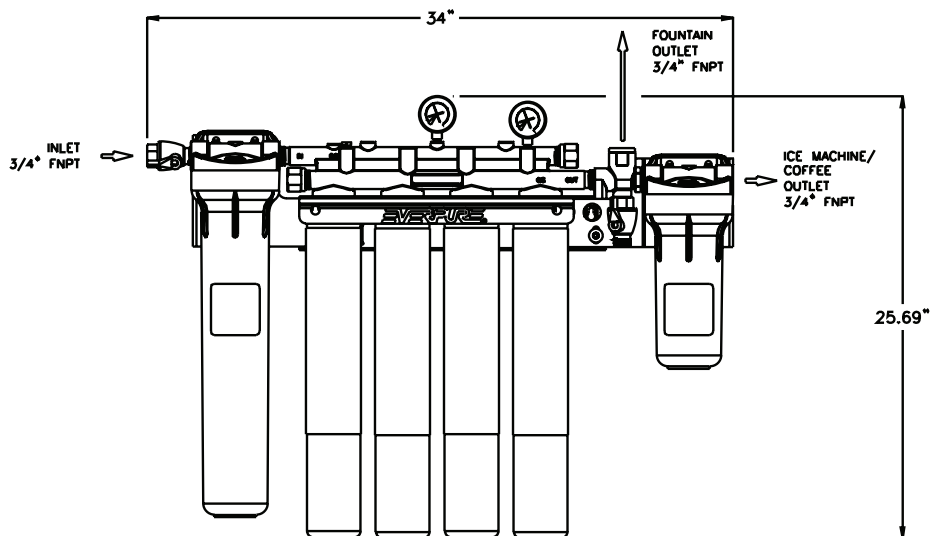
Use 3/4" water line.

Fountain equipment connections are made to the outlet part of the system before the SR-X system.

Coffee brewer and ice machine connections are made after the SR-X feeder; a tee is required.

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

Flush cartridges by running water through flushing valve for five minutes at full flow.



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.

EVERPURE reserves the right to update specifications, change prices, or make substitutions without notice.



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

Standard No. 42: Aesthetic Effects
 Chemical Unit
 Taste and Odor Reduction
 Chlorine Reduction
 Mechanical Filtration Unit
 Particulate Reduction, Class I
 Standard No. 53: Health Effects
 Mechanical Filtration Unit
 Turbidity Reduction
 Cyst Reduction
 Asbestos Reduction

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EVERPURE®

WATER YOU CAN TRUST®

Visit our website at www.everpure.com

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EV9437-10 AU10

EVERPURE® TWIN SERIES HEAD

FILTER HEAD EXCLUSIVELY FOR EVERPURE REPLACEMENT CARTRIDGES

Twin Series Head: EV9272-24



APPLICATIONS

Foodservice

FEATURES • BENEFITS

New redesigned commercial quality filter head for Everpure filter cartridges

Series plumbed for use with a fine filter cartridge and any Everpure problem solving cartridge

Built-in water shut off valve and flushing valve makes cartridge change outs easy

A cartridge nesting feature provides a more secure and durable fit

Includes mounting box bracket and screws for fast and easy installation. No extra mounting plate is required

All wetted parts have passed NSF® extraction tests

Corrosion resistant hardware

New modular design of box bracket allows for future retrofitting of add-on components without disassembly of system. Optional wing bracket kits available

Engineered for durability, strength and longevity

INSTALLATION TIPS

Mounts directly onto flat surface

Install vertically so cartridge hangs down

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

Flush filter by running water through filter according to cartridge instructions

OPERATION TIPS

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

Change cartridges when capacity is reached or when flow becomes too slow

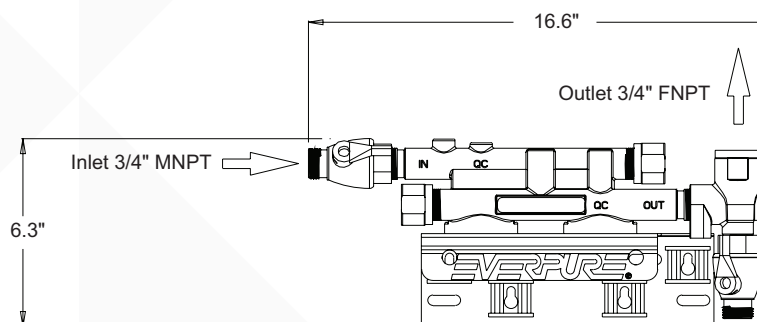
Always flush the filter cartridge at time of installation and cartridge change

SIZING

Rated Capacity: Varies according to filter cartridge used

EVERPURE® TWIN SERIES HEAD

EV9272-24



SPECIFICATIONS

Overall Dimensions

6.3" H x 16.6" W x 5.5" D
(16.0 x 42.1 x 13.9 cm)

Inlet Connection 3/4"

Outlet Connection 3/4"

Rated Capacity

Varies according to filter cartridge used

Electrical Connection

None

Shipping Weight

3 lbs. (1.3 kg)

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

WARRANTY

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



FILTRATION & PROCESSING SOLUTIONS

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EVERPURE® 7CLM+ HIGH CAPACITY CHLORAMINES REDUCTION FILTER CARTRIDGE

DELIVERS PREMIUM QUALITY DRINKING WATER FOR FOUNTAIN APPLICATIONS

7CLM+ Replacement Cartridge: EV9771-00



APPLICATIONS

Fountain

FEATURES • BENEFITS

A specialized carbon formulation maximizes the volume of activated carbon to provide a combination of optimal chloramines reduction with improved product life in a single cartridge

Reduces chloramines, chlorine taste & odor and other offensive contaminants that can adversely affect the taste of beverages

Compatible with QC7I, Coldrink, High Flow CSR, QL2*, QL3B* and QL3* Heads

Superior filtration provides enhanced chlorine taste & odor reduction and filters dirt and particles as small as 5 microns in size

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

NSF/ANSI Standard 42 certified

INSTALLATION TIPS

Install vertically on a flat surface with cartridge hanging down.

Allow 2½" (6.35 cm) clearance below the cartridge for easy cartridge replacement.

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

OPERATION TIPS

Change cartridges on a regular one (1) year preventative maintenance program.

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

SIZING

Rated Capacity at Service Flow Rate:

7,500 gallons @ 1.67 gpm
(28,390 L @ 6.32 Lpm)

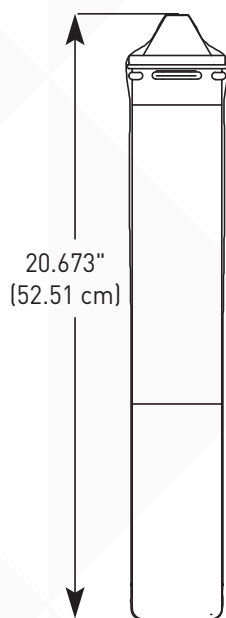
9,500 gallons @ 1.33 gpm*
(35,961 L at 5.03 Lpm)

12,600 gallons @ 1.00 gpm*
(47,696 L @ 3.78 Lpm)

* Not Performance Tested
or Certified by NSF

EVERPURE® 7CLM+ HIGH CAPACITY CHLORAMINES REDUCTION FILTER CARTRIDGE

EV9771-00



SPECIFICATIONS

Overall Dimensions

20.673" L x 3.25" dia. (52.51 x 8.3 cm)

Rated Capacity

7,500 gallons @ 1.67 gpm
(28,390 L @ 6.32 Lpm)

9,500 gallons @ 1.33 gpm*
(35,961 L at 5.03 Lpm)

12,600 gallons @ 1.00 gpm*
(47,696 L @ 3.78 Lpm)

* Not Performance Tested
or Certified by NSF

Pressure Requirements

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

Temperature

35 - 100°F (2 - 38°C)

Electrical Connection

None required



System is Tested and Certified by
NSF International against NSF/ANSI
Standard 42 for the reduction of:
STANDARD NO. 42 —
AESTHETIC EFFECTS

Chemical Reduction
Taste and Odor
Chloramines
Chlorine

Mechanical Filtration
Nominal Particulate Reduction:
Class III

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.

WARRANTY

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



WATER QUALITY SYSTEMS

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81.(0)42.775.3011 TEL • 81.(0)42.775.3015 FAX • INFO@EVERPURE.CO.JP EMAIL

EVERPURE-SHURFLO 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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EVERPURE® 4CC REPLACEMENT CARTRIDGE

PROBLEM SOLVING AND SPECIAL APPLICATION CARTRIDGE

4CC Replacement Cartridge: EV9627-45



APPLICATIONS

Problem-Solving and Special Application Cartridge For Extraordinary Water Conditions

FEATURES • BENEFITS

Protects equipment by reducing the corrosive tendencies of low TDS content waters

Increases water hardness by introducing a small amount of calcium carbonate minerals into low hardness/TDS waters. This controlled mineral addition is desirable for coffee and other applications that require some hardness to achieve optimum results

Improves electronic level control sensitivity by increasing water conductivity

INSTALLATION TIPS

Install vertically with cartridge hanging down.

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

Flush 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.

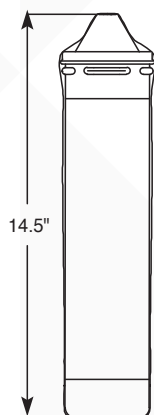
Always flush the filter cartridge at time of installation and cartridge change.

SIZING

Rated Capacity: Varies according to level of mineral content in feed water, flow rate and contact time

EVERPURE® 4CC REPLACEMENT CARTRIDGE

EV9627-45



SPECIFICATIONS

Service Flow Rate

Maximum 0.5 gpm (1.9 Lpm)

Pressure Requirements

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

Temperature

35°F - 100°F (2 - 38°C)

Overall Dimensions

14.5" L x 3.25" D (36.83 cm x 8.3 cm)

Contents

Granules of calcium carbonate; will increase the hardness of water

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.

WARRANTY

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



WATER QUALITY SYSTEMS

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

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McBulk Systems



McBulk Systems

The McDonald's Bulk Program provides numerous improvements to a restaurant's operation. It reduces store labor, increases yields and improves drink quality to name just a few. The McBulk system includes both the Bulk System for Coca-Cola® and the Bulk CO₂ System. Both systems are permanently installed in the store and become an integral part of the store's total beverage system.

Improves Operations

The Bulk System for Coca-Cola® and Bulk CO₂ Store System are filled on site with a transfer hose from a Bulk Delivery Vessel. The typical transfer of 75 gallons of Coca-Cola® Classic syrup and 200 lbs. of CO₂ requires less than 10 minutes and frees up store personnel for more important duties. For an average McDonald's this means an end to carrying, storing, and rotating 25 tons of Coca-Cola® syrup and 9 tons CO₂ cylinders annually. And the uninterrupted supply of syrup and CO₂ from bulk sources assures a consistent, high quality drink.

Improved Safety

Since the McBulk Systems are filled on site through a transfer hose, the handling of heavy tanks is eliminated. This eliminates the damage to stores and the potential for personal injury that is associated with handling these tanks.

Increased Yields

The entire McBulk System offers significant yield improvements to every McDonald's. The minimum observed syrup yield improvement has been 3%. There is no more returning "Empty" figals that were changed out prior to a lunch rush and were not completely empty. And the need to purge air from the beverage system when a figal does run empty is virtually eliminated.

The average yield improvement with Bulk CO₂ is 10 - 25%. A high pressure CO₂ cylinder is never really empty. It is still 10% full when its pressure falls below the usable point for the beverage system. And because the Bulk CO₂ System is permanently installed, the CO₂ leaks caused by the frequent change out of high pressure cylinders are totally eliminated.

Space Savings

Because a single bulk tank replaces 15 figals, valuable storage space is freed up with the McBulk System. And since the Bulk CO₂ System is filled through an external fill box, it can be installed in an out-of-the-way corner that had limited storage value.

Not only is less storage area required, but the cleanliness in the storage area is greatly enhanced. Because the system is permanently installed, leaking syrup connections are virtually eliminated. And since the McBulk System is on legs, it is easy to clean around.

McBulk Specifications

Bulk System for Coca-Cola®

System includes: 75 Gallon Bulk Syrup Tanks, Semi-Automatic Clean-In-Place System, and Interconnecting Piping to the Beverage and Bulk CO₂ Systems.

Bulk Tank:

Capacity - Net	75 gal.
Capacity - Gross	80 gal.
Diameter	22 in.
Height	66 in.
Working Pressure	60 PSIG
Weight - Empty	110 lbs.
Weight - Full	900 lbs.
Construction	Stainless
Design	ASME and NSF-STD 18

CIP System:

Dimensions	22"H x 11"W x 5"D
Power Supply	24 volt
Construction	Stainless

How It Works:

The typical McDonald's will have a Bulk System for Coca-Cola® that includes 2 bulk syrup tanks and the CIP system. The actual number of tanks is a function of the store's weekly drink sales. The system operates much like a figal with a 75 gallon capacity. The store tanks are filled through a 100 foot transfer hose from 75 gallon bulk tanks on the distribution center trailer. The entire delivery takes approximately 10 minutes.

As the store's bulk syrup tank approaches the 10 gallon level, (approximately one day's usage), it can be jumpered to a full tank. Once the tank is completely empty, it is ready to be sanitized at any time prior to the next delivery. The sanitizing process proceeds automatically once the empty tank has been connected to the CIP system. The sanitizing cycle takes 22½ minutes and requires no operator intervention. Once sanitized, the tank is ready for its next bulk delivery of Coca-Cola® Classic syrup.

Bulk CO₂

System includes: 400 Pound Capacity Low Pressure CO₂ Tank, External Fill Box, and Interconnecting Piping to the Fill Box and Beverage System.

Bulk Tank:

Capacity - Net	400 lbs.
Capacity - Gross	410 lbs.
Diameter	20 in.
Height	61 in.
Working Pressure	125-300 PSIG
Weight - Empty	275 lbs.
Weight - Full	675 lbs.
Construction	Stainless
Design	ASME

Fill Box:

Dimensions	7½"H x 6½"W x 2"D
Construction	Stainless

How it Works:

The Bulk CO₂ System includes a single bulk tank connected to an externally mounted fill box. The tank stores 400 lbs. of CO₂ in a liquid state at low pressure and low temperature. The CO₂ is held at -20°F by the store bulk tank which is a sophisticated thermos bottle. In between the stainless steel inner and outer vessels is a proprietary insulation system which includes a high vacuum. As gaseous CO₂ is required for the beverage system, liquid CO₂ is drawn from the inner vessel and flows through an internal vaporizer which warms it and converts it to a gas.

As the bulk CO₂ tank contents drops, it is ready for refilling by a regularly scheduled bulk delivery tanker. The actual delivery occurs by connecting a 35 foot transfer hose to the external fill box. The delivery takes five (5) minutes and does not require access into the store or any interruption to store operations.

MVE, Inc.

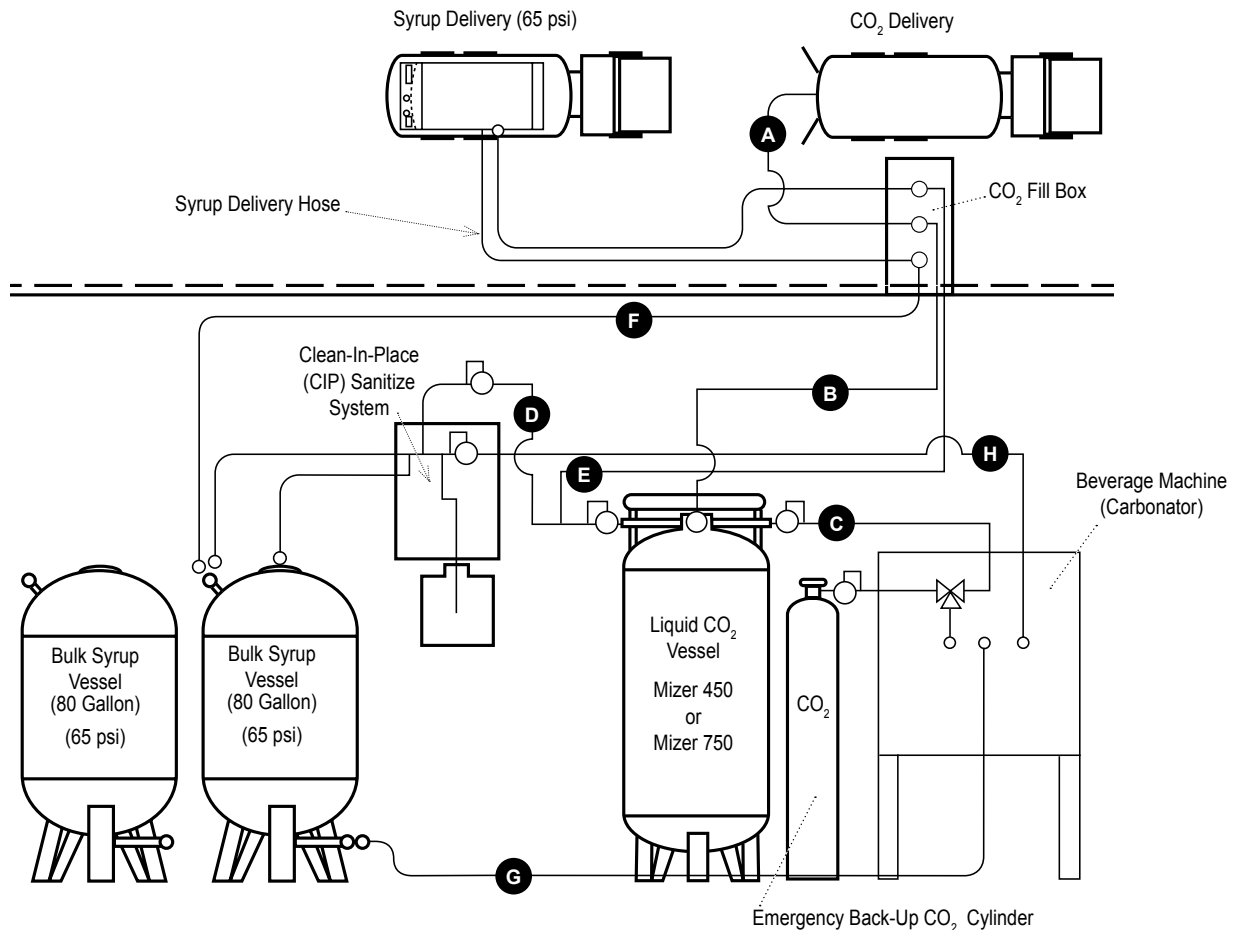


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The Coca-Cola Company

Part #10718227 4/95

McDonald's Beverage System Layout



Item	Description	Function
A	CO ₂ delivery truck fill line	Periodic transfer of liquid CO ₂ to on-site Mizer storage vessel
B	In-Store CO ₂ fill line	Transfer of CO ₂ from outside fill-box to Mizer storage vessel
C	CO ₂ gas-use line to beverage machine carbonator	CO ₂ gas supply at 90 -110 psi for beverage carbonation
D	CO ₂ gas-use line to bulk syrup and CIP	CO ₂ gas supply at 65 psi to push syrup to beverage machine
E	CO ₂ gas-use line to fill box 2-pin connection	CO ₂ gas supply at 65 psi to pressurize bulk syrup delivery
F	Syrup delivery line	Bulk syrup delivery line routed through fill box conduit
G	Syrup supply tubing	Transfers syrup from bulk storage vessel to beverage machine
H	Water supply line	Supplies water to beverage machine and sanitation (CIP) system
44	Syrup Side Gas Use Regulator (65 psi)	Controls CO ₂ pressure to bulk syrup
45	Beverage Side Gas Use Regulator (90-125 psi)	Controls CO ₂ gas pressure to carbonator

Carbo-Mizer 450 / 750 Vessel Specifications

	Carbo-Mizer 450	Carbo-Mizer 750
Dimensions		
Diameter	20 in (50.8 cm)	26 in (66 cm)
Height	71.8 in (182.0 cm)	73.5 in (187 cm)
Empty Weight	273 lb (124 kg)	430 lb (195 kg)
Full Weight	726 lb (329 kg)	1201 lb (545 kg)
Net Volume	48 gal (182 liters)	82 gal (310 liters)
CO ₂ Storage Capacity (saturated @125 psig [8.6 bar g])	453 lb (205 kg)	771 lb (350 kg)
Gas Use Connection	1/4" & 3/8" Hose Barb	1/4" & 3/8" Hose Barb
Fill Line Connection	5/8" Male 45° Flare	5/8" Male 45° Flare
Vent Line Connection	1/2" OD Tubing	1/2" OD Tubing
Rates and Pressures		
CO ₂ Delivery Rate Continuous*	5.5 lb/hr (2.5 kg/hr) (489 - 16oz drinks / hr)	10 lb/hr (4.5 kg/hr) (889 - 16oz drinks / hr)
Peak CO ₂ Delivery Rate For One Hour*	10 lb/hr (4.5 kg/hr) (889 - 16 oz drinks)	18 lb/hr (8.2 kg/hr) (1600 - 16 oz drinks)
Evaporation Rate**	2.5 lb/day (1.1 kg/day)	3.0 lb/day (1.4 kg/day)
Max. Allowable Working Pressure (MAWP)	300 psig (20.7 bar g)	300 psig (20.7 bar g)
ASME Relief Setting	300 psig (20.7 bar g)	300 psig (20.7 bar g)
Additional. Relief Setting	450 psig (31.0 bar g)	450 psig (31.0 bar g)
Design Criteria	Carbo-Mizer 450 & 750 (unless noted otherwise)	
Design Specifications	ASME Section VIII, Division 1	
Design Specifications	Meets with US and Canadian approvals	
Fill System	Single Line, pressure differential	
Patented Impurity Collection System	Mizer 450 only	
Insulation Type	Vacuum with Super Insulation	
Pressure Control	Pressure Building (PB) Circuit	
Liquid Level Gauge	Float Type: Magnetic 'Roto-Cal'	
Outer Vessel Material	Stainless Steel	
Inner Vessel Material	Stainless Steel	
Floor mount Design (Meets NSF standards)	Six-Inch Permanent Legs	

* Based on 11.25 lb of CO₂ / 1000 16 oz. drinks

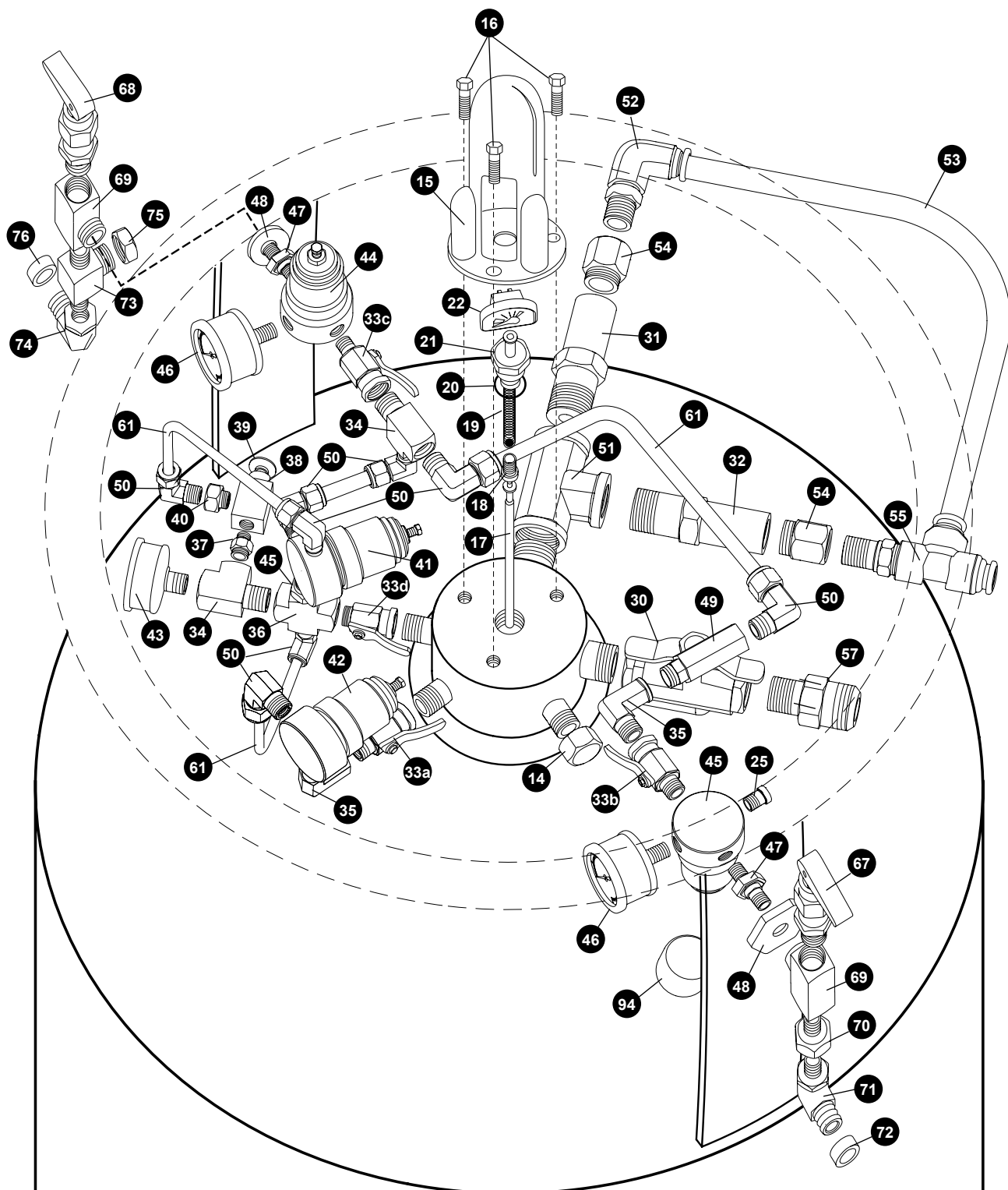
** No loss in normal applications

Vessel Parts Identification

McDONALD'S

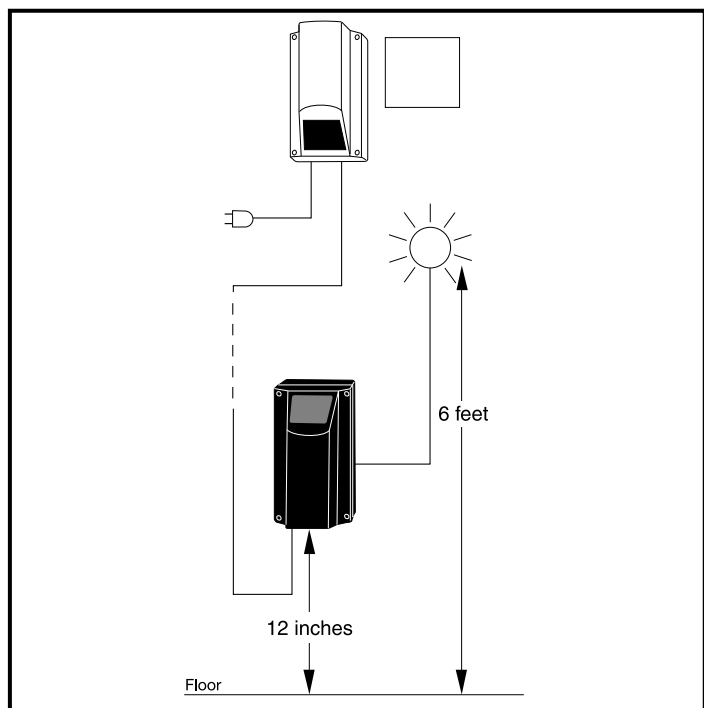
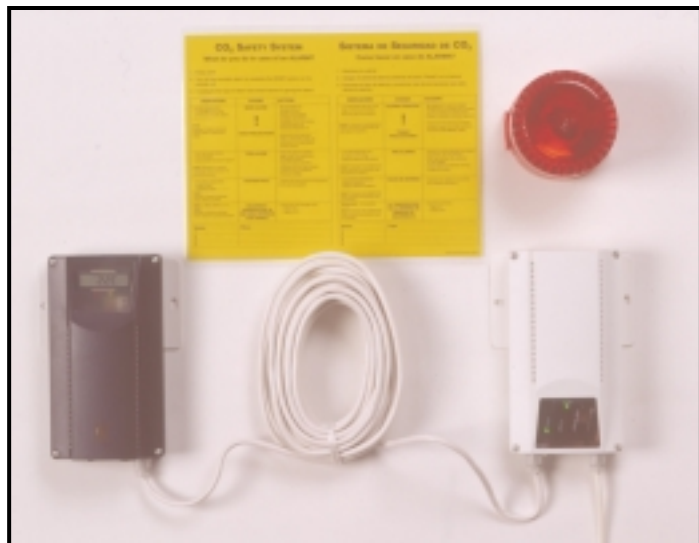
Carbo-Mizer 450 P/N 11767303

Carbo-Mizer 750 P/N 11770676





CO₂ Safety Systems



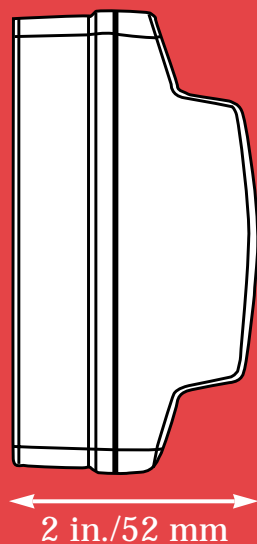
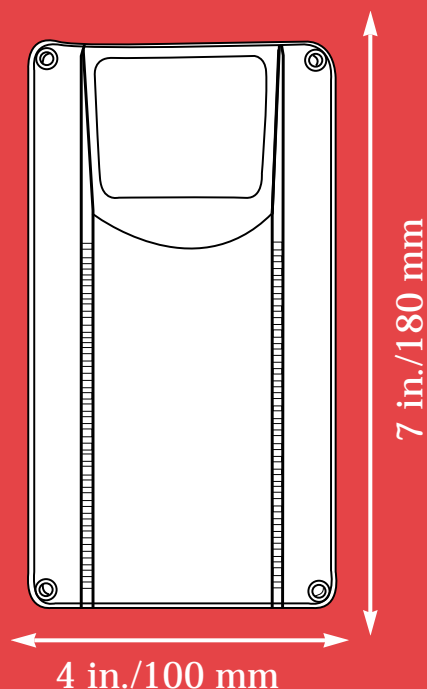
MVE
Bulk CO₂ Systems

The MVE Safety System is a precision instrument that provides continuous and accurate monitoring of CO₂ levels to insure the safety of your working environment.

Over 70,000 systems have been installed worldwide. The MVE Safety Systems, comprised of one central unit and a sensor, are constructed with the highest quality security system possible.

Product Features

- Patented Gold Plated Sensors
- High and Low CO₂ Alarm
- Three-Year Product Warranty
- Digital Display Temperature/CO₂%
- Continuous Monitoring of CO₂ and Temperature
- Display Makes it Possible to Discover Small Leakages
- Up to 4 Sensors Per Central Unit
- Visible Audible Alarm Indicators in Central Unit and Sensor
- Plug-In Cables for Easy, Fast and Inexpensive Installation
- Indicates Which Sensor Reports an Alarm or Fault
- Activation of a Fan or External Warning Lamp from Each Sensor Possible
- Patented Self-Calibration, Five-Year Calibration Guarantee
- Temperature "High"-, "Low"- Indication for Coolrooms
- Logico2 Program Microprocessor
- Approved by UL, TüF and CE
- Gore-Tex[®] Waterproofing



SPECIFICATIONS	C O ₂ SAFETY SYSTEM
PRODUCT Operating Principle Measurement Range - Temperature Measurement Range - CO ₂ Gas Sampling Mode	Infrared Technology 0...+50°C (+32...+122°F) 0-4 Vol% Diffusion
ACCURACY Temperature CO ₂ At Full Operating Temperature Range Annual Zero Point Drift	±1°C(±1.8°F) ±0.05 Vol% <0.01 Vol.% With Automatic Self Calibration
ALARM LEVELS	CO ₂ 1.5% Low Alarm CO ₂ 3% High Alarm
PERFORMANCE Compliance With Maintenance Interval Sensor Life Expectancy Dimensions (LxWxD)	89/336/EEC/UL/CE 5 Years >15 Years 7"x4"x2" / 180x100x52mm
POWER Power Input	110-240 Volts AC/ 50-60 HZ 11±3V DC
OUTPUTS Digital Interface Display Filter	RS 485 Serial Port With Logico Program 4 digit LCD Display with % CO ₂ and C° Indication Special Gore-Tex®
Insect protection according to EN 54-7:1994	

Optional Accessories

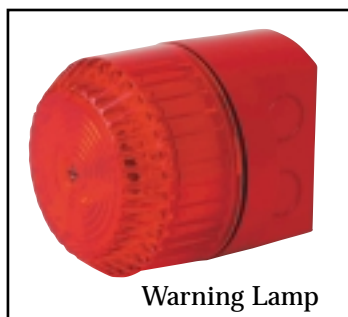
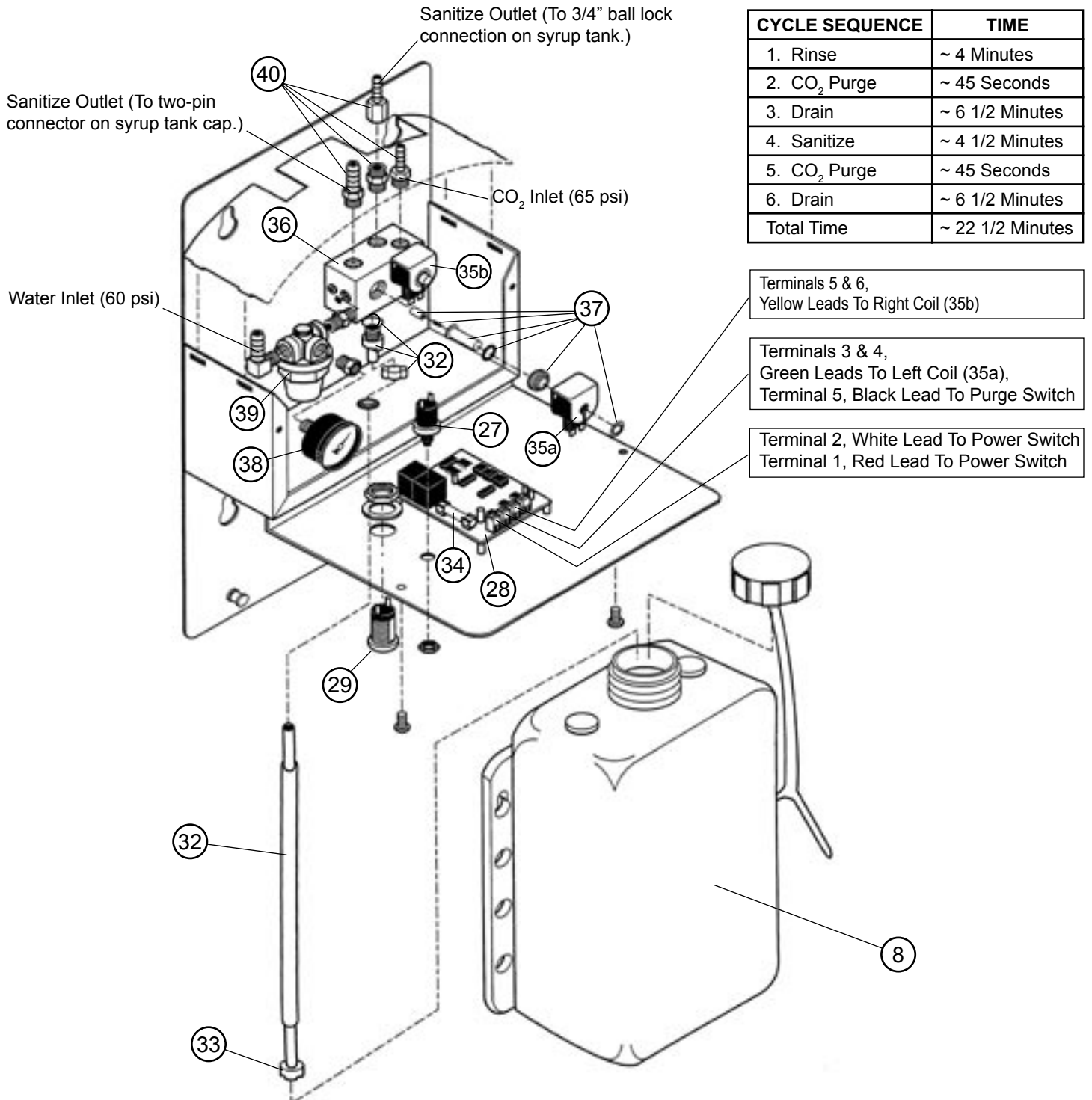


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 Chart Asia Pacific: (65) 838-5209 • Fax: (65) 235-3680
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(McDonald's) Hybrid Bulk Syrup Sanitize System Clean-In-Place Panel Parts



CYCLE SEQUENCE	TIME
1. Rinse	~ 4 Minutes
2. CO ₂ Purge	~ 45 Seconds
3. Drain	~ 6 1/2 Minutes
4. Sanitize	~ 4 1/2 Minutes
5. CO ₂ Purge	~ 45 Seconds
6. Drain	~ 6 1/2 Minutes
Total Time	~ 22 1/2 Minutes

(McDonald's) Hybrid Bulk Syrup System Clean-In-Place Panel

ITEM	PART NO.	DESCRIPTION	ORDER DIRECTLY FROM 
-	9723109	C.I.P. Control Panel	
-	461389R	Transformer, 110V to 24V (Not Pictured) (Supplies 24V power to C.I.P.)	
8	10526954	Sanitize Solution Container	
27	461422R	Manual Purge Button (CO ₂)	
28	10526938	Circuit Board (With timer light and 5 AMP electrical fuse.)	
29	461390R	Key Switch Assembly (Includes Key)	
-	461391R	Key (Only) For Switch Assembly	
32	10526962	Sanitize Solution Inlet Tube Kit (Includes clamp, barbed connector, tubing, O-ring, and check ball.)	
33	10527025	Sanitize Solution Inlet Strainer	
34	4615069	Electrical Fuse, 5 AMP (Supplied with circuit board P/N 10526938)	
35a	10526946	Solenoid Coil, Water	
35b	10526946	Solenoid Coil, CO ₂	
36	10526911	Manifold Block Kit (Includes mounting screws, syphon needle, 2 valves, 3 barbs, extension and regulator nipple.)	
37	10526920	Solenoid Valve Kit for Solenoid Coil 10526946 (Includes hex spanner nut, clip, retaining nut, O-ring, stem tube, spring and plunger.)	
-	10526874	Hex spanner Nut (Not Shown) (Also supplied in solenoid valve kit 10526920.) (Needed to remove or install solenoid valves.)	
38	10526903	Water Pressure Gauge, 0-60 psi (Kit with mounting bushing.)	
39	10526891	Water Regulator Kit (40 psi) (Includes mounting nipple and barbed elbow.)	
-	10526866	Rebuild Kit for Water Regulator 10526891	
40	10526882	Barbed Connector Kit (Includes one 3/8" and two 1/4" barbs and one nipple extension.)	

Indigo™ Series 1400 Ice Cube Machine

Model: ☐ ID-1402A ☐ ID-1403W ☐ ID-1492N
☐ IY-1404A ☐ IY-1405W ☐ IY-1494N



Indigo Series i-1400
Ice Machine on B-970 Bin

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

- **Space-Saving Design** – Up to 1,550 lbs. (705 kgs.) daily ice production and only 48" (121.92 cm) wide.
- **Intelligent Diagnostics** – provide 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** – for reliable operation in challenging water conditions.
- **EasyRead Display** – communicates operating status, cleaning reminders, and asset information through a blue illuminated display.
- **Programmable Ice Production** – by On/Off Time, Ice Volume or Bin Level (with accessory bin level control) further improves energy efficiency and savings.
- **Easy to Clean Foodzone** – Hinged front door swings out for easy access. Removable water-trough, distribution tube, curtain, and sensing probes for fast and efficient cleaning. Select components made with AlphaSan® antimicrobial.
- **DuraTech™ Exterior** – provides superior corrosion resistance. Stainless finish with innovative clear-coat resists fingerprints and dirt.
- Available **LuminIce™ Growth Inhibitor** controls the growth of bacteria and yeast within the foodzone.

Ice Machine Electric

208-230/60/1 standard
(208-230/60/3 and 230/50/1 also available.)

Minimum circuit ampacity:

Air-cooled:	18.3 1ph	13.2 3ph
Water-cooled:	16.9 1ph	11.8 3ph
Remote-cooled:	17.9 1ph	12.8 3ph

Maximum fuse size:

Air-cooled:	30 1ph	20 3ph
Water-cooled:	30 1ph	20 3ph
Remote-cooled:	30 1ph	20 3ph

Specifications

BTU Per Hour:

23,500 (average)
27,000 (peak)

Refrigerant:

R-404A CFC-free

Operating Limits:

- Ambient Temperature Range:
35° to 110°F (1.7° to 43.3°C)
Water Temperature Range:
35° to 90°F (1.7° to 32.2°C)
- Water Pressure Ice Maker
Water In:
Min. 20 psi (137.9 kPa)
Max. 80 psi (551.1 kPa)



Ice Shape



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



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





Indigo™ Series 1400 Ice Cube Machine

i-1400 on B-970 Storage Bin

Installation Note

Air Cooled clearance:

Top: 24" (61.0 cm)

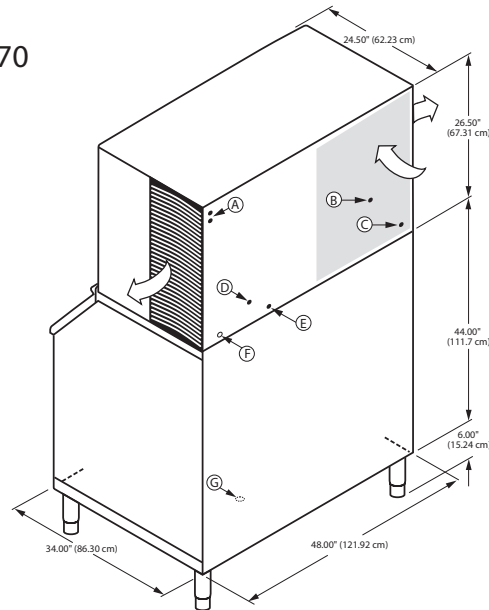
Sides: 24" (61.0 cm)

Back: 5" (30.5 cm)

Water Cooled clearance:

Top/Sides: 8" (20.3 cm)

Back: 5" (12.7 cm)



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

Space-Saving Designs



i-1400 B-970

Height	76.50" 194.31 cm
Width	48.00" 121.92 cm
Depth	34.00" 86.30 cm
Bin Storage	710 lbs. 322.2 kgs.

Height includes adjustable bin legs 6.00" to 8.00", (15.24 to 20.32 cm) set at 6.00" (15.24 cm).

Specifications

	Model	Ice Shape	Ice Production 24 Hours		Power Usage kWh/100 lbs. @90°Air/70°F		Water Usage/ 100 lbs. 45.4 kgs. of Ice	ENERGY STAR®
			70°Air/ 50°F Water	90°Air/ 70°F Water	1 Ph	3 Ph	Potable Water	
AIR-COOLED	ID-1402A	dice	1,500 lbs. 682 kgs.	1,155 lbs. 525 kgs.	4.86	4.86	23.5 gal. 89 L.	
	IY-1404A	half-dice	1,550 lbs. 705 kgs.	1,180 lbs. 536 kgs.	4.88	4.88	23.5 gal. 89 L.	
WATER-COOLED	ID-1403W	dice	1,515 lbs. 689 kgs.	1,275 lbs. 580 kgs.	3.85	3.85	23.5 gal. 89 L.	NA
	IY-1405W	half-dice	1,565 lbs. 711 kgs.	1,290 lbs. 586 kgs.	3.86	3.86	23.5 gal. 89 L.	NA
* Water-cooled Condenser Water Usage / 100 lbs. / 45.4 kgs. Of Ice: 154 gal. / 583 L.								
* Water-cooled models are excluded from ENERGY STAR qualification.								
REMOTE-COOLED	ID-1492N	dice	1,430 lbs. 650 kgs.	1,220 lbs. 555 kgs.	4.52	4.52	23.5 gal. 89 L.	
	IY-1494N	half-dice	1,480 lbs. 673 kgs.	1,230 lbs. 559 kgs.	4.53	4.53	23.5 gal. 89 L.	

Order ice storage bin separately. To order 3 phase add "3" suffix to model # (ID-1202A3).

Accessories

LuminIce™ Growth Inhibitor
reduces yeast and bacteria growth for a cleaner ice machine.



Bin Level Control
Allows ice bin level to be automatically set. Built-in LED light illuminates bin.



Arctic Pure® Water Filters
Reduces sediment and chlorine odors for better tasting ice.



AuCS®
schedules and performs routine ice machine cleaning automatically.



Ice/Beverage Series 1090C Remote Ice Cube Machine

with Patented CVD Technology®

Model

☐ IB-1094YC



An Ice Machine Designed Specifically for Beverage Dispensers



Ice/Beverage Series 1090C ice machine - 115V
Servend SV-250 beverage dispenser
An "NSF Listed" Ice/Beverage Dispenser Combination



CVD Condensing Unit - 208-230V

QuietQube ice machine with CVD condensing unit is designed as a Manitowoc system and cannot be used with any other ice machine or remote condenser brand.

Standard Features

IB Series QuietQube® Remote System consists of a remote condensing unit, interconnecting refrigerant lines, ice machine head section along with a countertop dispenser, or ice storage bin. All ordered separately.

- **Space-Saving Design** - up to 1070 lbs. (485 kgs.) daily ice production in narrow 22" footprint eases sanitation procedures for the ice storage area and beverage valves.
- Also allows for convenient manual loading of ice in dispenser to satisfy peak ice usage.
- Can be installed or retrofitted to virtually any commercial beverage dispenser.
- Only 14" (35.56 cm) deep, 22" (55.88 cm) wide, and 30.5" (77.50 cm) high.
- **Quiet Operation** - eliminates most noise from the refrigeration system. Promotes a relaxing atmosphere.
- **Intelligent Diagnostics** - provide 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** - for reliable operation in challenging water conditions.
- **EasyRead Display** - communicates operating status, cleaning reminders, and asset information through a blue illuminated display.
- **Programmable Ice Production** - by On/Off Time, Ice Volume or Bin Level (with accessory bin level control) further improves energy efficiency and savings.
- **Easy to Clean Foodzone** - Lift-off front door for easy access. Removable water-trough, distribution tube, curtain, and sensing probes for fast and efficient cleaning. Select components made with AlphaSan® antimicrobial.
- **DuraTech™ Exterior** - provides superior corrosion resistance. Stainless finish with innovative clear-coat resists fingerprints and dirt.
- Available **LuminIce™ Growth Inhibitor** controls the growth of bacteria, yeast and other micro-organisms within the foodzone.



Ice Shape



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



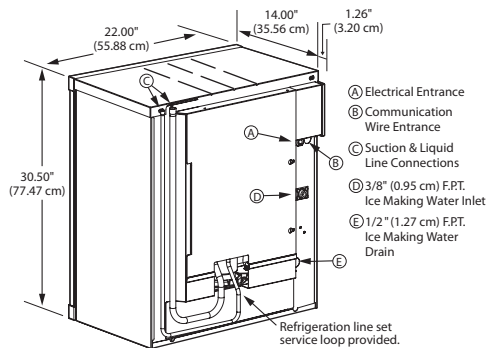
US LISTED



QUALITY MANAGEMENT SYSTEM
CERTIFIED BY DNV
ISO 9001:2008

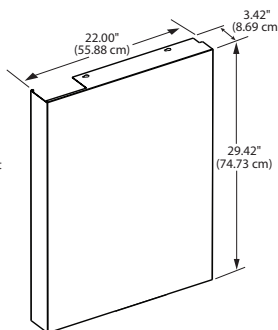


Ice/Beverage iB-1090C Ice Machine



Shipping Weight: 148 lbs. / 67 kgs.

Accessory Rear Cover K-00436 (for use with iB-1090C only)



Ice Machine Electric

115/60/1 standard.

Total Amps: 1.1

Max. fuse size: 15 amps

HACR-type circuit breakers can be used in place of fuses.

Specifications

Operating Limits:

- Ambient Temperature Range: 35° to 110°F (1.6° to 43.4°C)
- Water Temperature Range: 35° to 90°F (1.67° to 32.2°C)
- Water Pressure Ice Maker Water In: Min. 20 psi (137.9 kPa) / Max. 80 psi (551.1 kPa)

Refrigerant: R-404A

Remote Air-cooled Ice Machine

Model	Ice Shape	Ice production 24 hours		Power kWh/ 100 lbs @ 90°F Air/70°F*	Potable Water Usage/ 100 lbs. 45.4 kgs. of Ice*	ENERGY STAR*
		70°F Air/50°F Water	90°F Air/70°F Water*			
IB-1094YC	half-dice	1070 lbs.	910 lbs.	4.85	20.1 gal. 76 L.	★
		485 kgs.	413 kgs.			



*Ratings Certified in Accordance with AHRI Standard 810.

Ice machine for use with ice dispenser, CVD condensing unit and dispenser adapter. All ordered separately. kWh per 100 lbs. is total power of ice machine and condensing unit. Ice machine is 1 ph only. Condensing unit is 1 ph or 3 ph.

Interconnecting Tubing with Required Communication Wire*

Communication wire comes with each of the following line sets

Model	Line Length		Weight	
	ft.	m.	lbs.	kgs.
RC-26	20	6	12	5
RC-36	30	9	17	9
RC-56	50	15	27	13

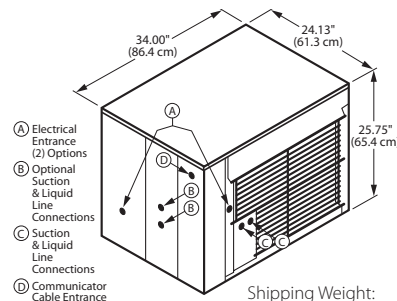
*When using a non-Manitowoc line-set, a 186A 5-conductor communication cable must be installed between the head and condenser sections.



Note: IB models are designed for use with an Ice/Beverage dispenser. Adapter required. Ordered separately.

For attachment to ice storage bin, contact factory.

iCVD-1195 Condensing Unit



Shipping Weight: 208 lbs. / 94 kgs.

208-230/60/1 standard. 208-230/60/3 HACR-type circuit breakers can be used in place of fuses.

Note: QuietCube ice machine power supply is wired independent of CVD condensing unit.

Min. circuit ampacity:

14.5 1ph 9.3 3ph

Max. fuse size:

25 amps 1ph 15 amps 3ph

HACR-type circuit breakers can be used in place of fuses.

BTU Per Hour:

16,250 (average) 18,600 (peak)

Compressor:

Nominal rating: 1.75 HP

Operating Limits:

- Ambient Temperature Range: -20° to 120°F (-29° to 48.9°C)

Installation Information and Dimensions:

Maximum Line Length

—100' (30.5 m).*

Maximum Vertical Rise*

—35' (10.7 m) above ice machine.

Maximum Vertical Drop

—15' (4.5 m) below ice machine.

*A rise over 20' (6 m) requires S-Trap Kit K-00172 - ordered separately.

Accessories

LuminIce™ Growth Inhibitor

reduces yeast and bacteria growth for a cleaner ice machine.



Arctic Pure® Water Filters

Reduces sediment and chlorine odors for better tasting ice.

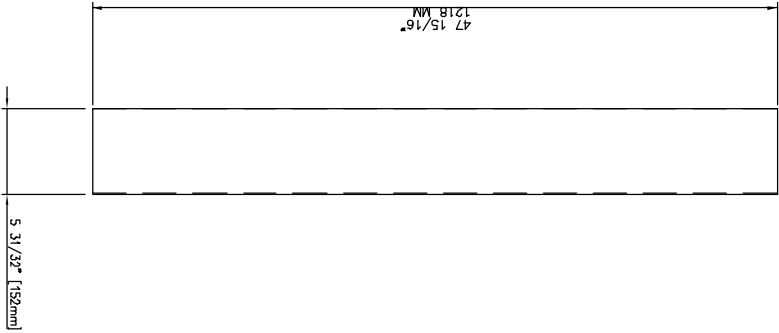


AuCS®

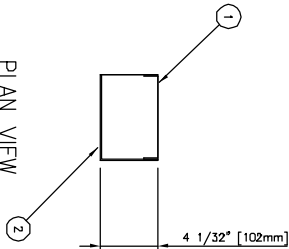
schedules and performs routine ice machine cleaning automatically.



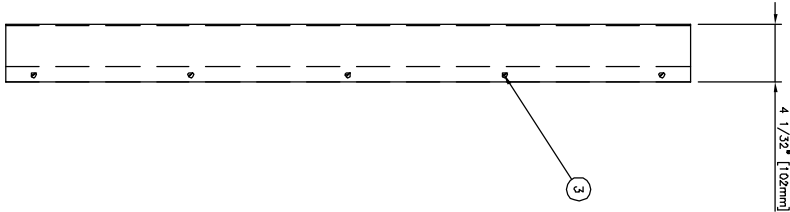
FRONT ELEVATION



PLAN VIEW

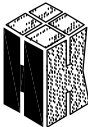


END VIEW



ITEM NO.	QTY REQD.	PARTNAME	TITLE	MATERIAL
1	1	7206.001	ANGLE, WALL	18 SAT
2	1	7206.002	COVER, CHASE	20 SS
ITEM NO.	QTY REQD.	PARTNAME	DESCRIPTION	
3	10	F-18-6	SCREW,SS,PH. TR. HD.,#8-32 X 1	

STORE NO:	CUSTOMER: McDONALD'S CORPORATION		TITLE: CHASE, ICE MACHINE	DATE: 18AUG94	SYM	REVISION	DATE	SCALE: NONE
				DRAWN: BILL BOURBEAU	-	-	-	
				CHECKED:				
ITEM NO:	7206	SHEET: 1 OF 1	THESE DRAWINGS AND SPECIFICATIONS ARE THE PROPERTY OF H&M AND SHALL NOT BE REPRODUCED OR COPIED OR TRANSFERRED TO A THIRD PARTY WITHOUT THE WRITTEN PERMISSION OF H&M.					



Vertical Discharge Remote Condenser

For Indigo™ Series Ice Cube Machines

Model

☐ JC-0495 ☐ JC-0895 ☐ JC-0995 ☐ JC-1395



Standard Features

- Vertical discharge remote condenser is available for Indigo Series 500, 606, 906, 1000, 1400 and 1800 ice machines. Refer to ice machine specification sheet for equipment dimensions, production capacities, electrical requirements, and ice storage bin compatibility.
- Condenser operation range from -20°F (-29°C) to 120°F (49°C). Can be installed with up to 20" (50.8 cm) of bottom clearance.
- Remote system consists of a remote condenser and interconnecting refrigerant lines. All components are pre-charged with refrigerant and have quick-connect fittings for convenient installation. Order ice cube machine, ice storage bin and line set separately.

Warranty

- 3-year parts and labor. See warranty statement for complete details.

Remote, air-cooled condenser system improves efficiency and ice production, conserving energy.

Manitowoc remote condenser systems effectively dissipate heat at a convenient location, indoors or outdoors, away from the ice machine. This maximizes ice-making capability and minimizes air conditioning loads by lowering the ambient air temperature at the ice machine.

Single Indigo Series Ice Machine	Remote Condenser
i-500	JC-0495
i-606	JC-0895
i-906, i-1000	JC-0995
i-1400 or 1800	JC-1395

Installation Information and Dimensions

Maximum Location Distance—combined vertical and horizontal distances from ice machine to condenser must comply with guidelines.

Maximum Line Length: 100' (30 m)*

Maximum Vertical Rise: 35' (10.5 m) above ice machine.

Maximum Vertical Drop: 15' (4.5 m) below ice machine.

To calculate other acceptable horizontal and vertical combinations, refer to remote condenser installation instructions.

* Remote condenser has refrigerant charge for up to 50' (15 m) line length. Over 50' (15 m) requires additional refrigerant charge at time of installation.



COMPANY WITH
QUALITY SYSTEM
CERTIFIED BY DNV
= ISO 9001:2008 =

Vertical Discharge Remote Condenser For Indigo Series Ice Cube Machines

Electric

Electrical power to the remote condenser is intended to be supplied from the ice machine; however, if necessary, a separate electrical power source can be used.

Remote Indigo Series Ice Machine

Indigo Model	Electrical Service*	Minimum Circuit Ampacity		Maximum Fuse size	
500	115/60/1	20		25	
606	208-230/60/1	10.7		15	
906	208-230/60/1	12.2	9.7	20	15
1000	208-230/60/1	10.7	9.5	15	15
1400	208-230/60/1	17.9	12.8	30	20
1800	208-230/60/1	23.4	15.0	40	25

* 230/50/1 available. Shaded box indicates 3 phase. Consult factory.
HACR circuit breakers can be used in place of fuses.

Indigo Series Remote Condenser

Condenser Indigo Model	Matching Ice Machine	Condenser			
		Electrical Service*	Amperage	Weight	
JC-0495	500	115/60/1	2.3	76	34
JC-0895	606	208-230/60/1	1.0	76	34
JC-0995	906, 1000	208-230/60/1	1.0	85	39
JC-1395	1400, 1800	208-230/60/1	1.0	96	44

* 230/50/1 available. Consult factory. HACR circuit breakers can be used in place of fuses.

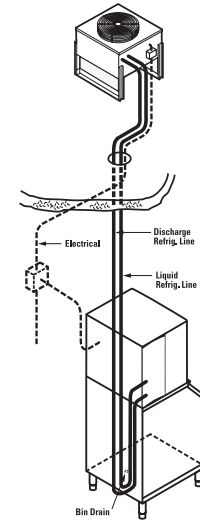
Standard Interconnecting Refrigerant Lines

Model		Line Length		Weight	
		ft.	cm.	lbs.	kgs.
R(*)-20-R-404A	20	600	11	5	15
R(*)-35-R-404A	35	1,050	17	8	20
R(*)-50-R-404A	50	1,500	24	11	20

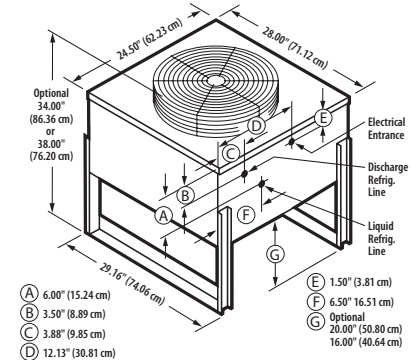
* RT prefix for Series 500, 6060, 850, and 1000.

RL prefix for Series 1400 and 1800. Order separately.

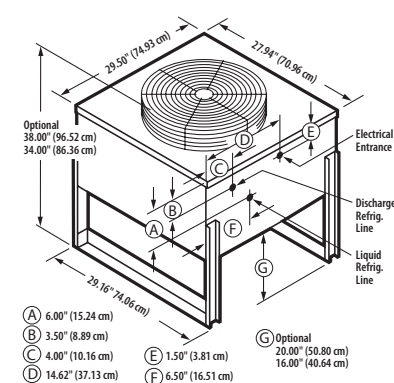
Typical Installation



JC-0495, JC-0895, JC-0995 Remote Condenser



JC-1395 Remote Condenser



Ice/Beverage Series 1090C Remote Ice Cube Machine

with Patented CVD Technology®

Model

☐ IB-1094YC



An Ice Machine Designed Specifically for Beverage Dispensers



Ice/Beverage Series 1090C ice machine - 115V
Servend SV-250 beverage dispenser
An "NSF Listed" Ice/Beverage Dispenser Combination



CVD Condensing Unit - 208-230V

QuietQube ice machine with CVD condensing unit is designed as a Manitowoc system and cannot be used with any other ice machine or remote condenser brand.

Standard Features

IB Series QuietQube® Remote System consists of a remote condensing unit, interconnecting refrigerant lines, ice machine head section along with a countertop dispenser, or ice storage bin. All ordered separately.

- **Space-Saving Design** - up to 1070 lbs. (485 kgs.) daily ice production in narrow 22" footprint eases sanitation procedures for the ice storage area and beverage valves.
- Also allows for convenient manual loading of ice in dispenser to satisfy peak ice usage.
- Can be installed or retrofitted to virtually any commercial beverage dispenser.
- Only 14" (35.56 cm) deep, 22" (55.88 cm) wide, and 30.5" (77.50 cm) high.
- **Quiet Operation** - eliminates most noise from the refrigeration system. Promotes a relaxing atmosphere.
- **Intelligent Diagnostics** - provide 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** - for reliable operation in challenging water conditions.
- **EasyRead Display** - communicates operating status, cleaning reminders, and asset information through a blue illuminated display.
- **Programmable Ice Production** - by On/Off Time, Ice Volume or Bin Level (with accessory bin level control) further improves energy efficiency and savings.
- **Easy to Clean Foodzone** - Lift-off front door for easy access. Removable water-trough, distribution tube, curtain, and sensing probes for fast and efficient cleaning. Select components made with AlphaSan® antimicrobial.
- **DuraTech™ Exterior** - provides superior corrosion resistance. Stainless finish with innovative clear-coat resists fingerprints and dirt.
- Available **LuminIce™ Growth Inhibitor** controls the growth of bacteria, yeast and other micro-organisms within the foodzone.



Ice Shape



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



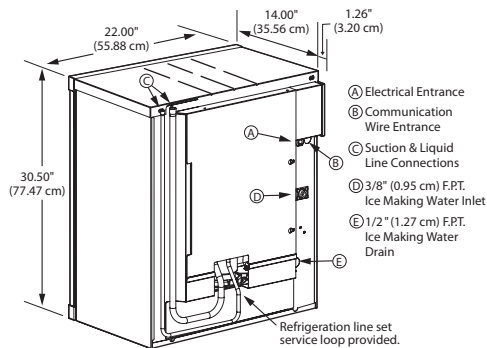
US LISTED



QUALITY MANAGEMENT SYSTEM
CERTIFIED BY DNV
ISO 9001:2008

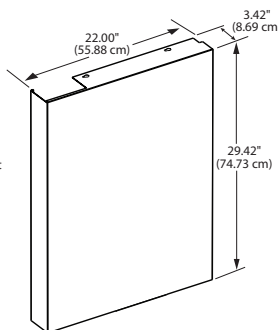


Ice/Beverage iB-1090C Ice Machine



Shipping Weight: 148 lbs. / 67 kgs.

Accessory Rear Cover K-00436 (for use with iB-1090C only)



Ice Machine Electric

115/60/1 standard.

Total Amps: 1.1

Max. fuse size: 15 amps

HACR-type circuit breakers can be used in place of fuses.

Specifications

Operating Limits:

- Ambient Temperature Range: 35° to 110°F (1.6° to 43.4°C)
- Water Temperature Range: 35° to 90°F (1.67° to 32.2°C)
- Water Pressure Ice Maker Water In: Min. 20 psi (137.9 kPa) / Max. 80 psi (551.1 kPa)

Refrigerant: R-404A

Remote Air-cooled Ice Machine

Model	Ice Shape	Ice production 24 hours		Power kWh/ 100 lbs @ 90°F Air/70°F*	Potable Water Usage/ 100 lbs. 45.4 kgs. of Ice*	ENERGY STAR*
		70°F Air/50°F Water	90°F Air/70°F Water*			
IB-1094YC	half-dice	1070 lbs.	910 lbs.	4.85	20.1 gal. 76 L.	★
		485 kgs.	413 kgs.			



*Ratings Certified in Accordance with AHRI Standard 810.

Ice machine for use with ice dispenser, CVD condensing unit and dispenser adapter. All ordered separately. kWh per 100 lbs. is total power of ice machine and condensing unit. Ice machine is 1 ph only. Condensing unit is 1 ph or 3 ph.

Interconnecting Tubing with Required Communication Wire*

Communication wire comes with each of the following line sets

Model	Line Length		Weight	
	ft.	m.	lbs.	kgs.
RC-26	20	6	12	5
RC-36	30	9	17	9
RC-56	50	15	27	13

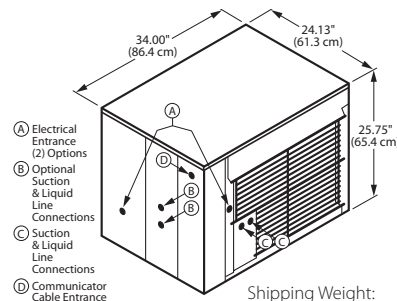
*When using a non-Manitowoc line-set, a 186A 5-conductor communication cable must be installed between the head and condenser sections.



Note: IB models are designed for use with an Ice/Beverage dispenser. Adapter required. Ordered separately.

For attachment to ice storage bin, contact factory.

iCVD-1195 Condensing Unit



Shipping Weight: 208 lbs. / 94 kgs.

208-230/60/1 standard. 208-230/60/3 HACR-type circuit breakers can be used in place of fuses.

Note: QuietCube ice machine power supply is wired independent of CVD condensing unit.

Min. circuit ampacity:

14.5 1ph 9.3 3ph

Max. fuse size:

25 amps 1ph 15 amps 3ph

HACR-type circuit breakers can be used in place of fuses.

BTU Per Hour:

16,250 (average) 18,600 (peak)

Compressor:

Nominal rating: 1.75 HP

Operating Limits:

- Ambient Temperature Range: -20° to 120°F (-29° to 48.9°C)

Installation Information and Dimensions:

Maximum Line Length

—100' (30.5 m).*

Maximum Vertical Rise*

—35' (10.7 m) above ice machine.

Maximum Vertical Drop

—15' (4.5 m) below ice machine.

*A rise over 20' (6 m) requires S-Trap Kit K-00172 - ordered separately.

Accessories

LumiIce™ Growth Inhibitor

reduces yeast and bacteria growth for a cleaner ice machine.



Arctic Pure® Water Filters

Reduces sediment and chlorine odors for better tasting ice.



AuCS®

schedules and performs routine ice machine cleaning automatically.



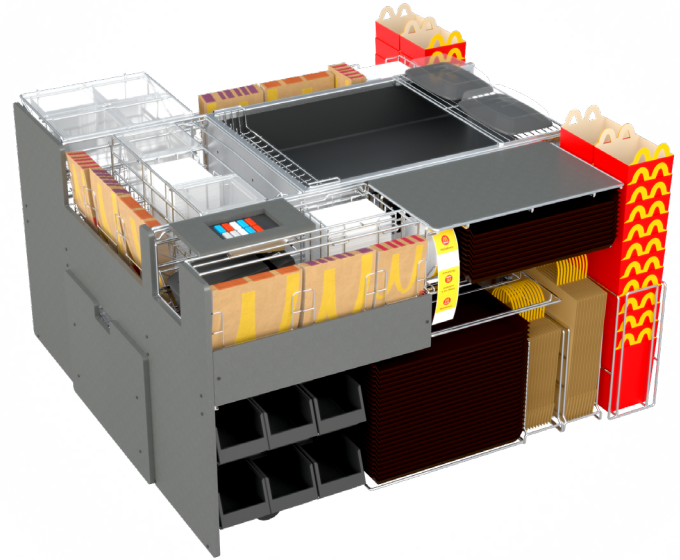
MODULAR DÉCOR OOAT

HK# 90001

US OPL/COPL 48" x 50" MODULAR DÉCOR VERSION
W/HEATED LANDING SURFACE



Drive Thru Side



Lobby Side

PRODUCT SPECIFICATIONS

Accommodations Include:

- Ladder-rack and wire-form design for modularity
- Pullout bulk front storage drawer (60% more capacity)
- 12" H. napkin holders on all sides (240% more capacity)
- Décor panel finishes vs S/S on customer facing sides
- McDelivery roped-bags & tamper sticker-roll holders
- A-B-C vertical bag holders on all sides
- Heated surface
- No lamps or bulbs needed

Features:

- Limitless Customization
 - Repositionable Parts
 - Increases efficiency at the individual store level
- Replacement shelves available
- Removable shelves allow for easy cleaning
- Potential for future tools/components integrated into design

Product improvement may subject specifications to change without notice



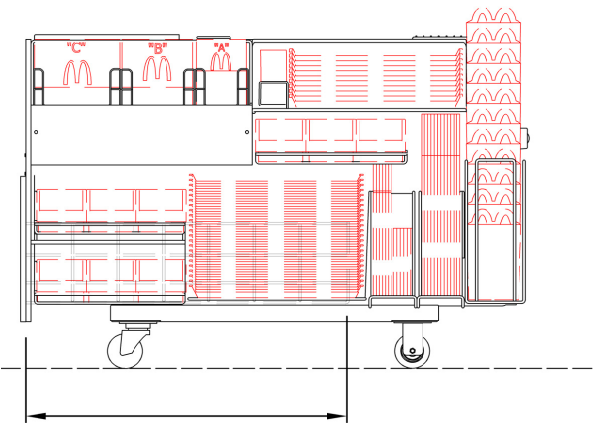
H+K INTERNATIONAL
hkionline.com



MODULAR DÉCOR OOAT HK# 90001

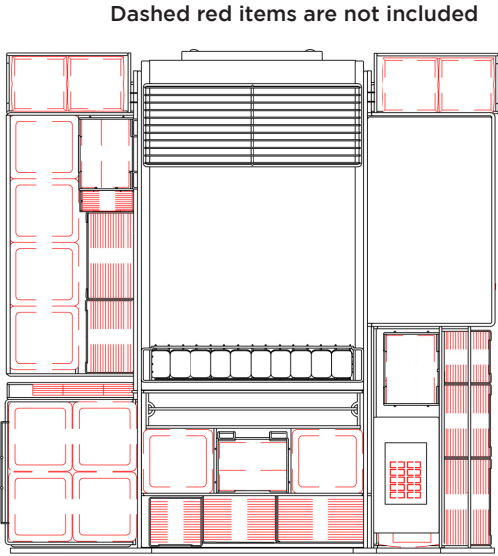
PLANS + SPECIFICATIONS

HK# 90001

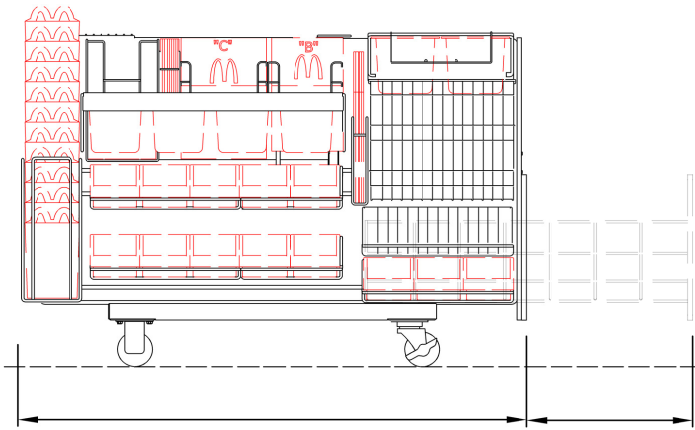


31.5" [800 mm]
Storage Drawer Depth

Lobby Side View

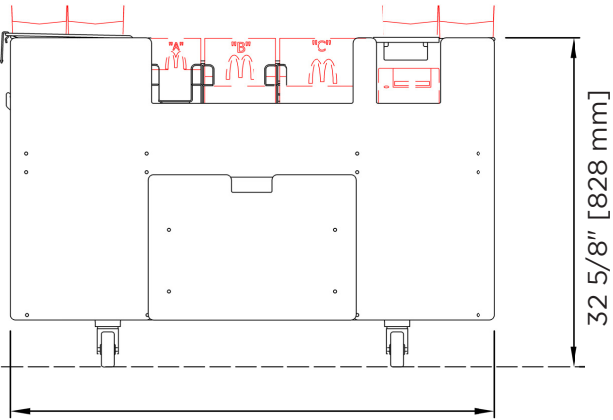


Plan View



Drive Thru Side View

16.5" [420 mm]
Storage Drawer Extension



Front View

HK Number	90001	
Product Description	Modular Décor OOAT	
Depth	50"	1270 mm
Width	48"	1219 mm
Height	32 5/8"	828 mm
Drawer Capacity	3.5 ft³	100 L
Weight (net/crated)	310/360 lbs.	140/163 kg.
Material	SS/Wire/Compact Laminate	
Voltage/Phase/Frequency	120/1/60	
Amp Load	5.4	
Temperature Setting	178°F (81°C)	
Operating Temp	Range Average 165°-195°F (73°-90°C)	
Plug/Cord Type	NEMA 5-15P 6'-0" (18m)	
Controls	Electronic Thermostat (Factory set)	



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FOODSERVICE
SYSTEMS



Franke Foodservice Systems, Inc.
800 Aviation Parkway
Smyrna, TN 37167
Tel +1 615 462 4000
Toll Free: 1 888 4 FRANKE
info@franke.com
www.frankefs.com

Item #:

Description:

Quantity:

RISER SHELF CENTER ISLAND

PRODUCT INFORMATION

The Riser Shelf maximizes Center Island space utilization. It raises appliances to create point-of-use storage and an optimized production zone. It is telescopic (adjustable length) and can be customized on site to match your existing Center Island length and configuration. Condiment bins & Chill pans are included.

DIMENSIONS 18006010

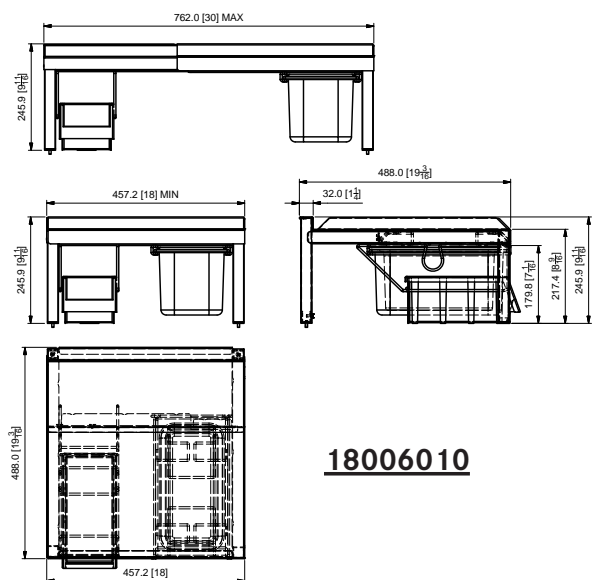
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Depth	19.21" 488.0mm
Height	9.68" 245.9mm

DIMENSIONS 18006011

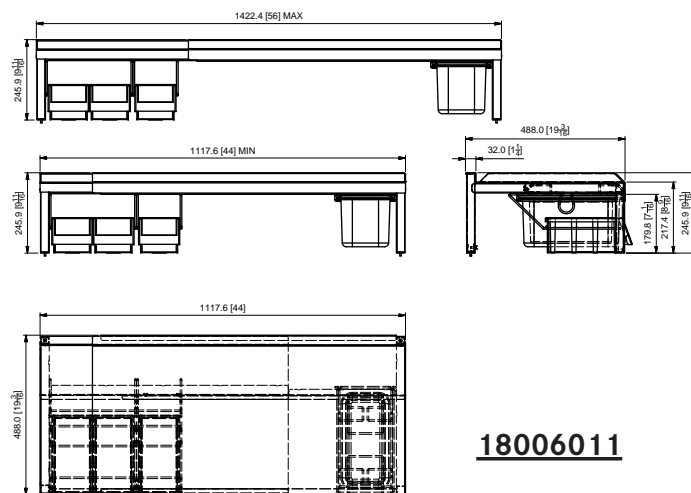
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Depth	19.21" 488.0mm
Height	9.68" 245.9mm

DIMENSIONS 18006477

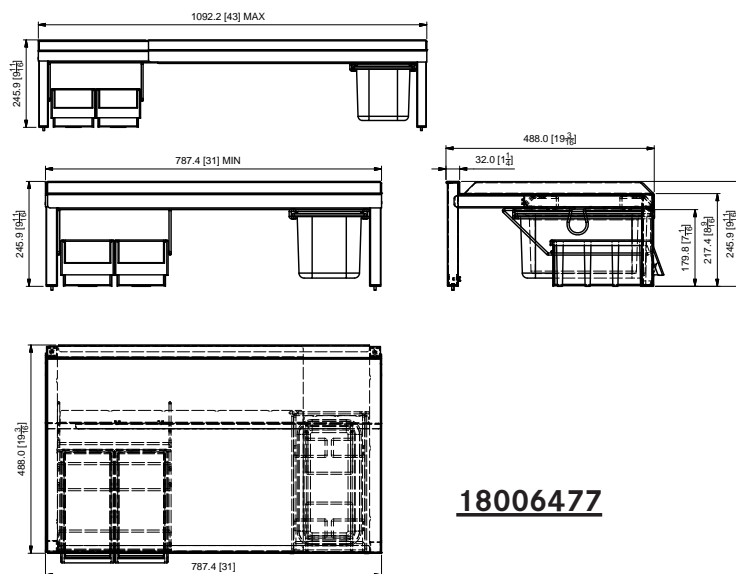
Length	31.00" - 43.00" 787.4mm - 1092.2mm
Depth	19.21" 488.0mm
Height	9.68" 245.9mm



18006010



18006011



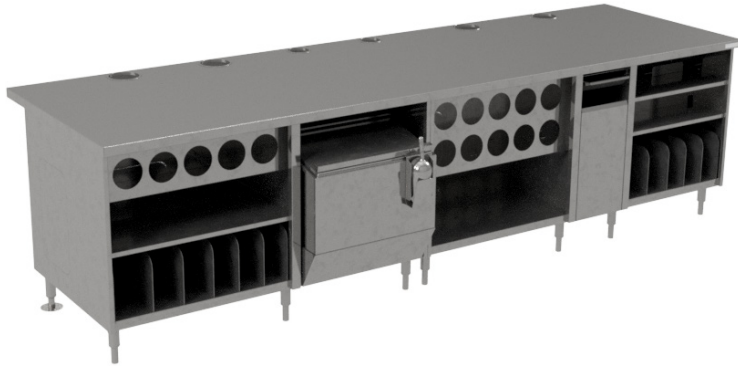
18006477

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Tel: 1 855 375 3267 Option 1
Email: fs-sales.us@franke.com
www.frankefs.com



CABINET ASSEMBLY, 10' BDAP



18022153 Shown

Item #:

Project:

Quantity:

MODEL NUMBER

- ☐ 18022153 Cabinet Assembly, 10' BDAP
- ☐ 18025371 Cabinet Assembly 10' BDAP 10-Cup

PRODUCT OVERVIEW

10' BDAP cabinet assembly for tight kitchen or as an alternate to the traditional 13' BDAP cabinet.

STANDARD PRODUCT FEATURES

- Stainless steel construction for durability
- Solid worktop for easier cleaning
- Includes 24" ice bin set
- Includes 12" tilt trash bin & drain set
- Positions for 10 to 15 cup dispensers (sold separately)
- Adjustable cabinet feet for easy leveling

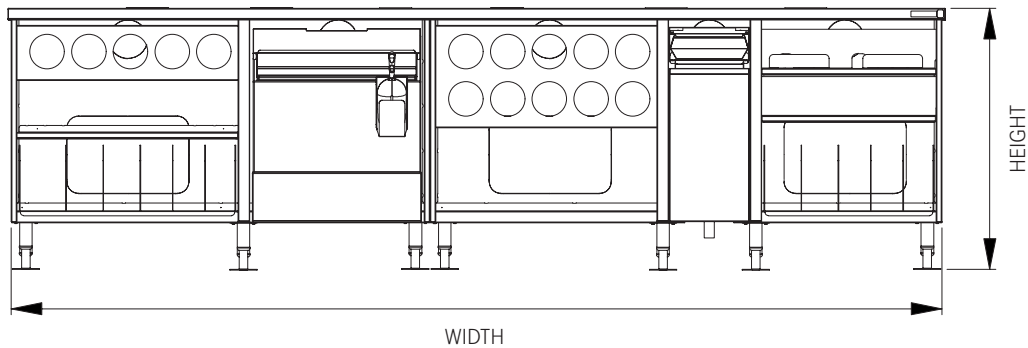
CABINET ASSEMBLY, 10' BDAP



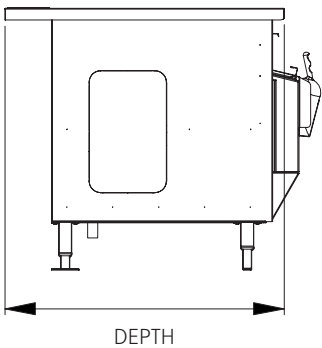
CABINET ASSEMBLY, 10' BDAP

18022153

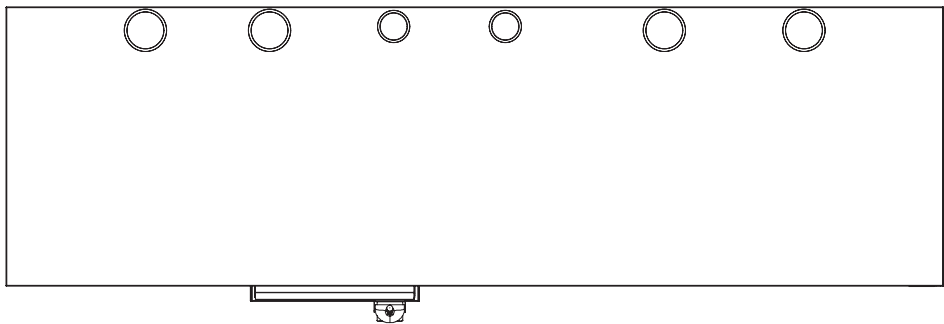
FRONT VIEW



SIDE VIEW



TOP VIEW



DIMENSIONS

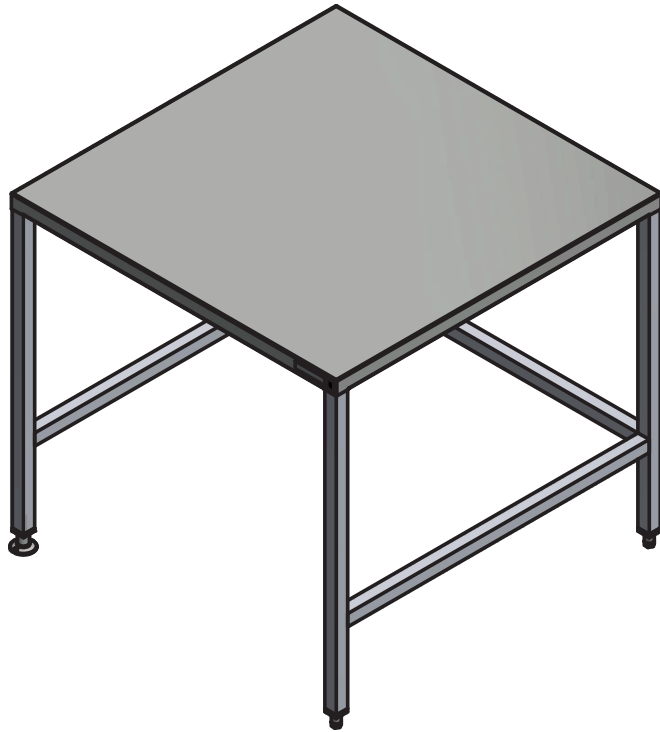
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	mm (in)	mm (in)	mm (in)
18022153	3071 (120 7/8)	915 (36)	857 (33 3/4)
18025371	3071 (120 7/8)	915 (36)	857 (33 3/4)

 RECYCLE DOCUMENTS AND
EQUIPMENT RESPONSIBLY

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BDAP 2-DRAWER REFRIGERATOR TABLE



Item #:

Project:

Quantity:

MODEL NUMBER

□ 18024885 Table, BDAP 2-Drawer Refrigerator

PRODUCT OVERVIEW

Heavy duty stainless steel table designed to sit over a 30" tall 2-drawer convertible unit.

STANDARD PRODUCT FEATURES

- Heavy duty stainless steel structure makes cleaning easy
- Open base allows use of undercounter 2-drawer unit
- Adjustable feet provide 1" of height adjustment
- Leg braces for added structural integrity

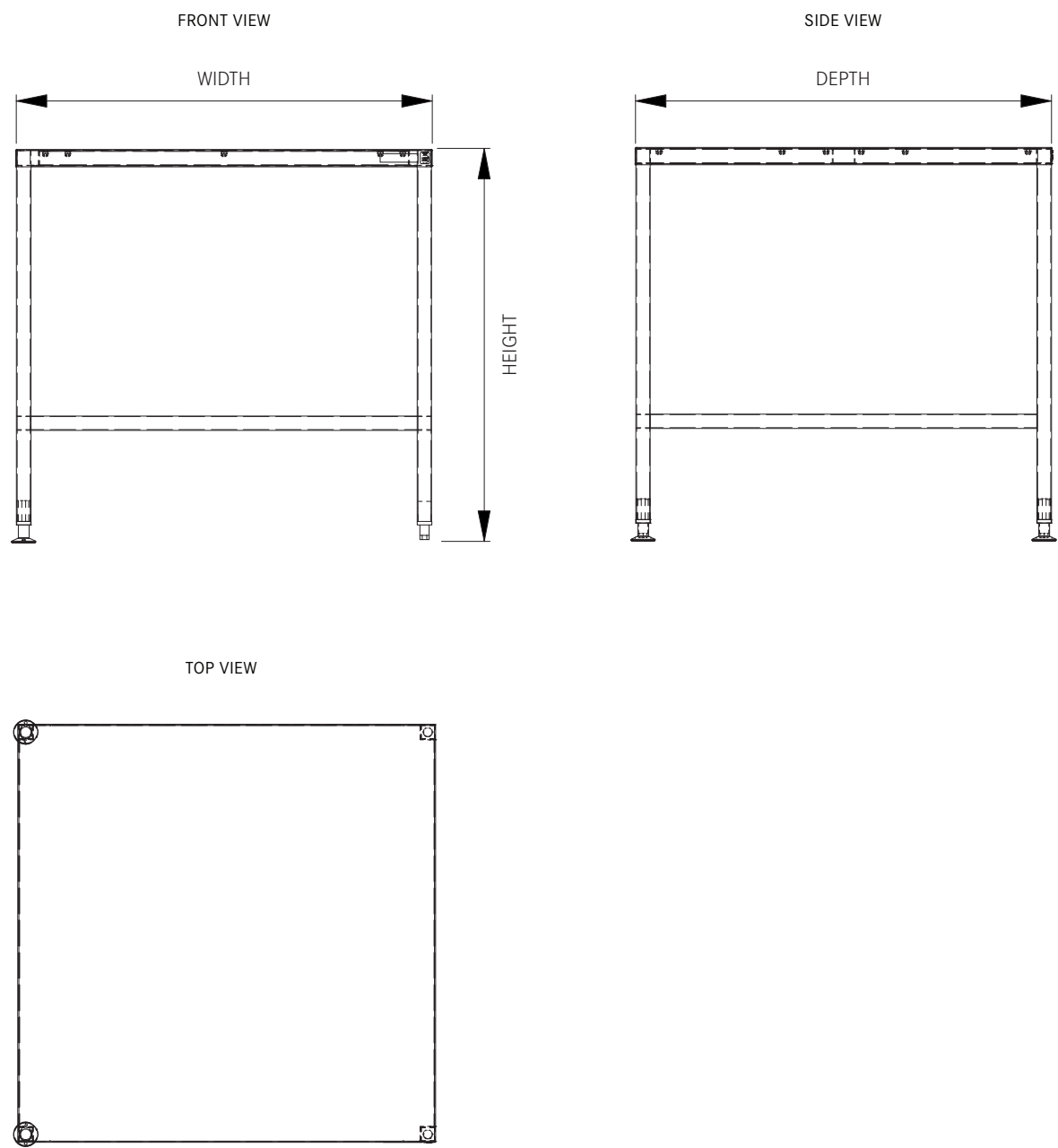
BDAP 2-DRAWER REFRIGERATOR TABLE



Franke Foodservice Systems Inc
800 Aviation Parkway
Smyrna, TN 37167
Tel +1-877-379-3769
franke.com



BDAP 2-DRAWER REFRIGERATOR TABLE



DIMENSIONS

PN	Width	Depth	Height
	mm (in)	mm (in)	mm (in)
18024885	915 (36)	915 (36)	865 (34)

 RECYCLE DOCUMENTS AND EQUIPMENT RESPONSIBLY

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Cup Housing 3 Plc FOAM CBI

FS00861

Item # _____



Specifications:

Cup Housing 3 Plc FOAM CBI
w/Finished Back

Dimensions:

Overall	Inches	MM
Width	6.38	162.0
Depth	18.02	457.7
Height	17.44	443.0

Electrical:

Approvals:



Franke Inc.
305 Tech Park Drive
LaVergne, TN 37086
USA

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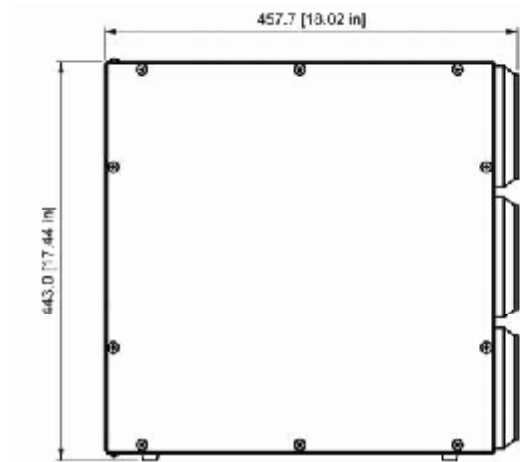
888-437-2653
www.frankecg.com

Cup Housing 3 Plc FOAM CBI

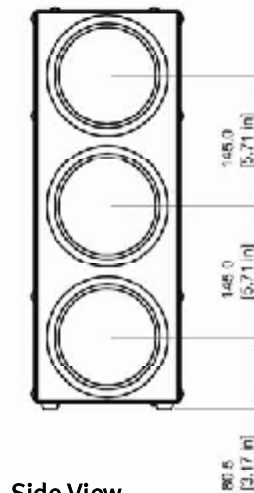
FS00861



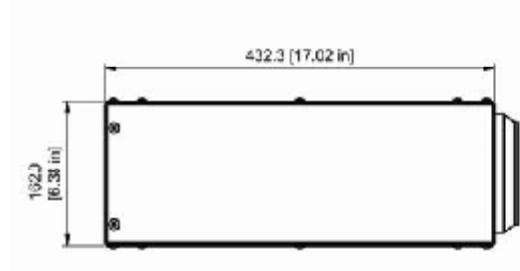
Item # _____



Front View



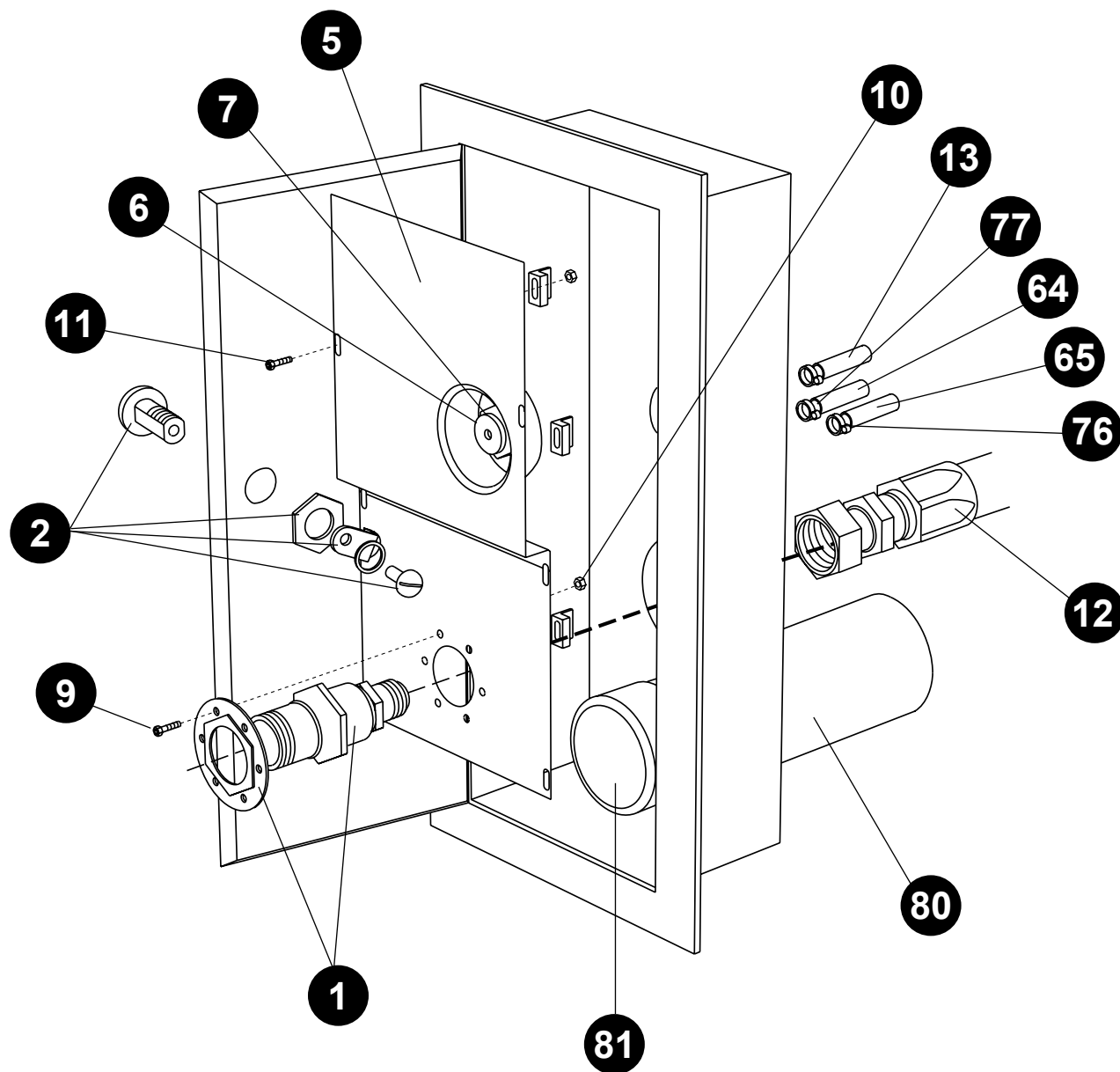
Side View



Plan View

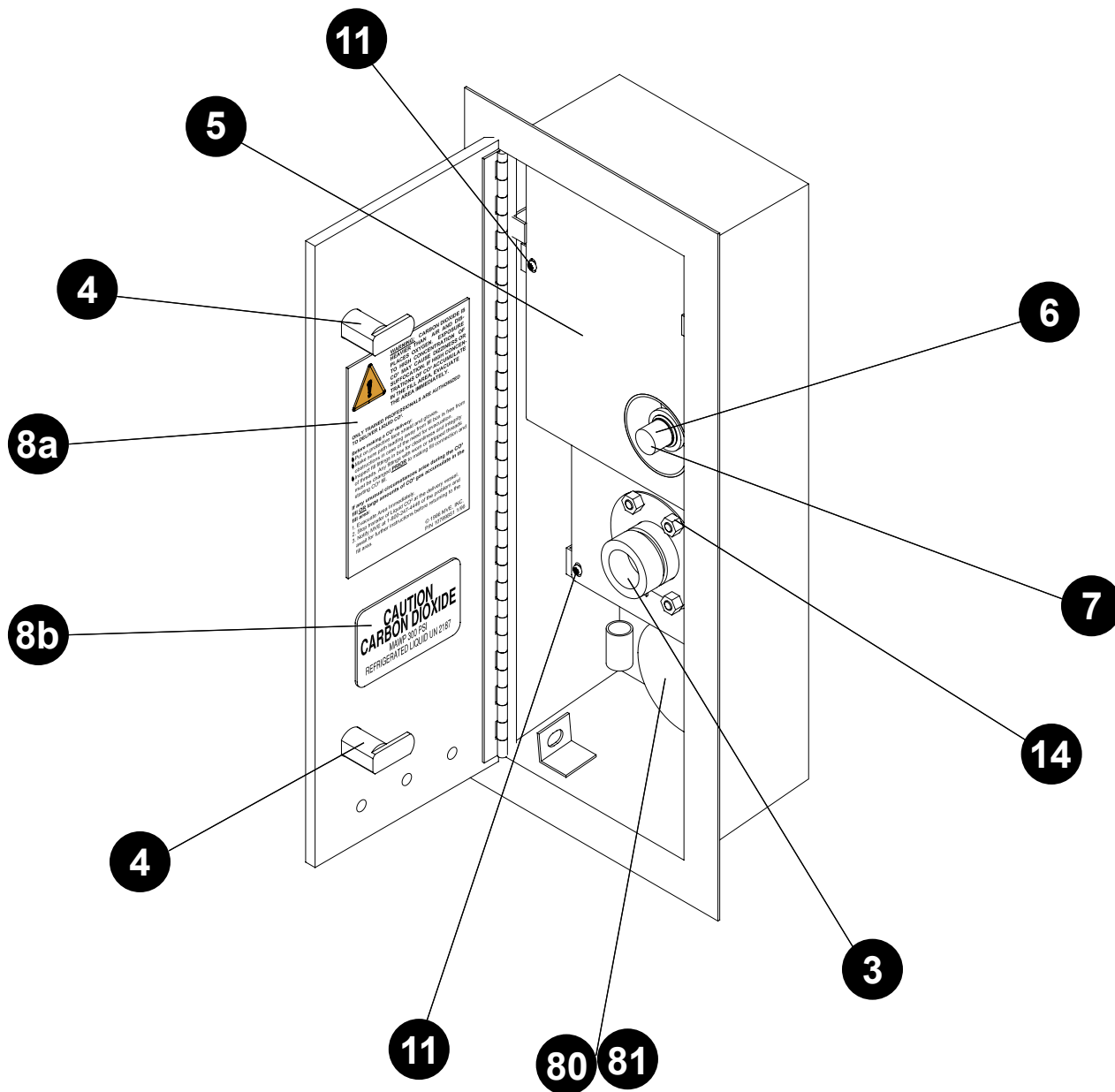
McDonald's Flush-Mount Fill Box and Fill Panel (Style Before August 2004)

Fill Box Shell (Without Panel) P/N 8512629 • Fill Panel (With Fittings) P/N 9722859




McDonald's Flush-Mount Fill Box and Fill Panel (Style Effective August 2004)

Fill Box Shell (Without Panel) P/N 8512629 • Fill Panel (With Fittings) P/N 9722859



McDonald's Flush-Mount Fill Box and Fill Panel

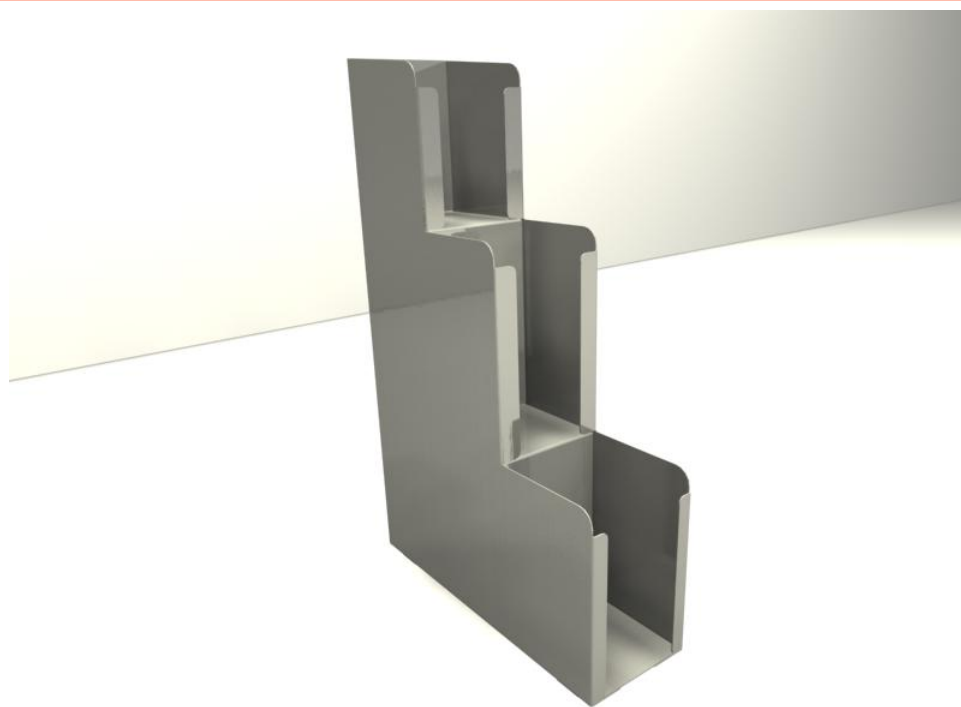
ITEM	PART NO.	DESCRIPTION	ORDER DIRECTLY FROM 
-	8512629	Flush-Mount Wall Box (without fill panel)	
-	9722859	Fill Panel (with fittings)	
1	11014459	CO ₂ Fill Fitting, Brass (includes 6-hole retainer flange) (for fill panel style before August 2004)	
-	10905292	Retainer Flange Only, 6-Hole (for item 1, CO ₂ fill fitting)	
2	4310689	Lock And Key Assembly (for fill box style before August 2004)	
-	4310959	Key For Lock Assembly Item 2	
3	11381021	CO ₂ Fill Fitting, Brass (includes 4-hole retainer flange) (for fill panel style after August 2004)	
-	11873114	Retainer Flange Only, 4-Hole (for item 3, CO ₂ fill fitting)	
4	11929641	Lock And Key Assembly (for fill box style after August 2004)	
-	11937368	Key For Lock Assembly Item 4	
5	8517839	Fill Box Panel (without fittings and with 4 mounting studs) Note: Order 4-hole flange with panel for replacement in pre-August 2004 style box	
6	6511631	Quick connect, 2-pin	
7	4710619	O-Ring, (5/16" x 1/2")	
8a	10789851	Decal, McDonald's Fill Box (for both box styles)	
8b	11784496	Label, Caution Carbon Dioxide (for both box styles)	
9	2913591	Machine Screw, SS (#10-32 x 1/2")	
10	2915131	Locknut, SS (10 x 32) with nylon insert	
11	2913981	Screws, Stainless Steel (#8 - 1/2")	
-	2914741	Washer, Flat, SS #8 (For Items #11)	
12	10802947	CO ₂ Fill Hose Only, 15 ft. (2000 psi & FDA) (for both box styles)	
13	2811726	Vent Hose Only, 15 ft. (for both box styles)	
14	2914071	Locknut, Stainless Steel (1/4" - 20 with nylon insert)	
64	2811606	Tubing, Red Line (1/4" ID) (20 ft.) (Included in installation kit P/N 9722439)	
65	2811616	Tubing, Green Line (1/4" ID) (Included in installation kit P/N 9722439)	
76	3411511	Clamp, Stepless (for 1/4" ID green line tubing) (Included in installation kit P/N 9722439)	
77	3411321	Clamp, Stepless (for 1/4" ID red line tubing) (Included in installation kit P/N 9722439)	
80	8503796	Conduit, Syrup Pass-Thru (Included in installation kit P/N 9722439)	
81	10772160	Pipe Cap, Syrup Pass-Thru Cover, (2 1/2" PVC) (Included with fill-box shell P/N 8512629)	

Cup Lid Holder 3 High S/S

18001351



Item # _____



Specifications:

Cup Lid Holder 3 High S/S
For All Size Lids
4-3/8"(11cm)W x 13-1/4"(34cm)D x
22"(56cm)H

Electrical:

Dimensions:

Overall	Inches	MM
Width	4.46	113.3
Depth	13.26	336.8
Height	20.60	523.2

Approvals:



Franke Inc.
305 Tech Park Drive
LaVergne, TN 37086
USA

888-437-2653
www.frankecg.com

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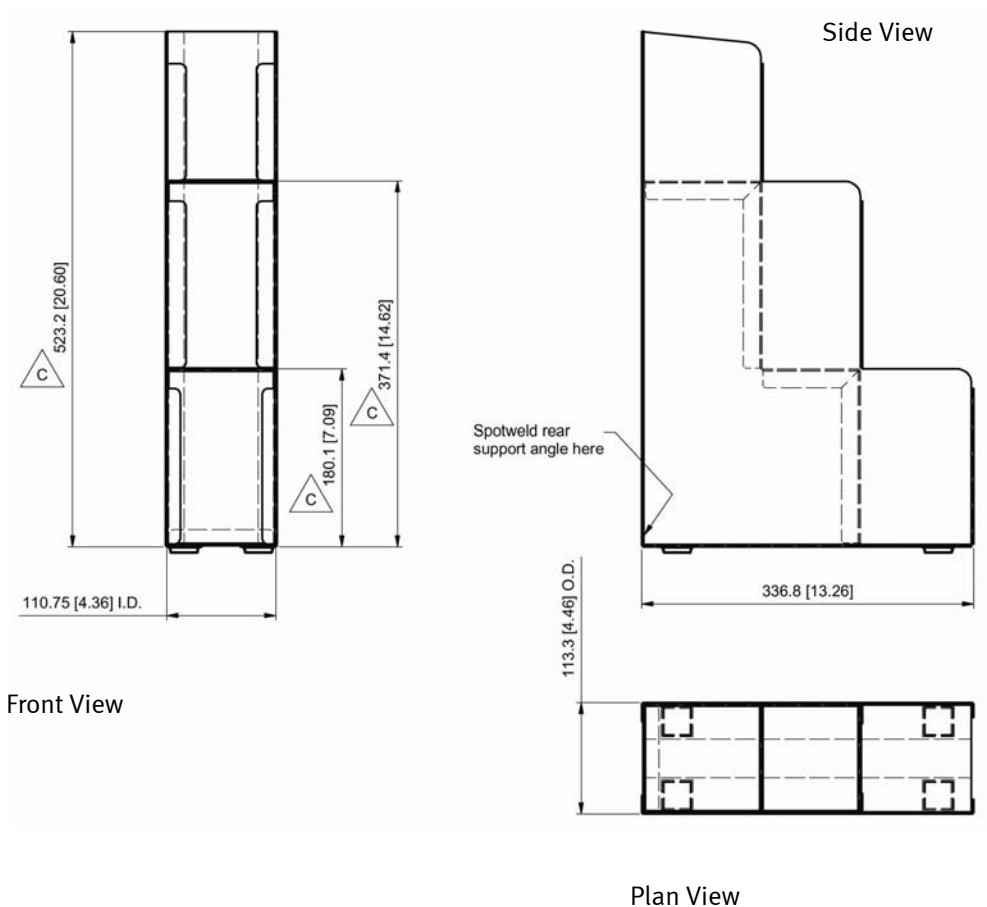
Printed in the U.S.A. – 6 August 2007

Cup Lid Holder 3 High S/S

18001351



Item # _____



Lid Holder Single Stack CBI

18002211

Item # _____



Specifications:

Lid Holder Single Stack CBI
4.50" W x 4.50" D x 8.08" H

Dimensions:

Overall	Inches	MM
Width	4.50	114.3
Depth	4.50	114.3
Height	8.08	205.3

Electrical:

Approvals:



Franke Inc.
305 Tech Park Drive
LaVergne, TN 37086
USA

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18002211



Item # _____



Side View



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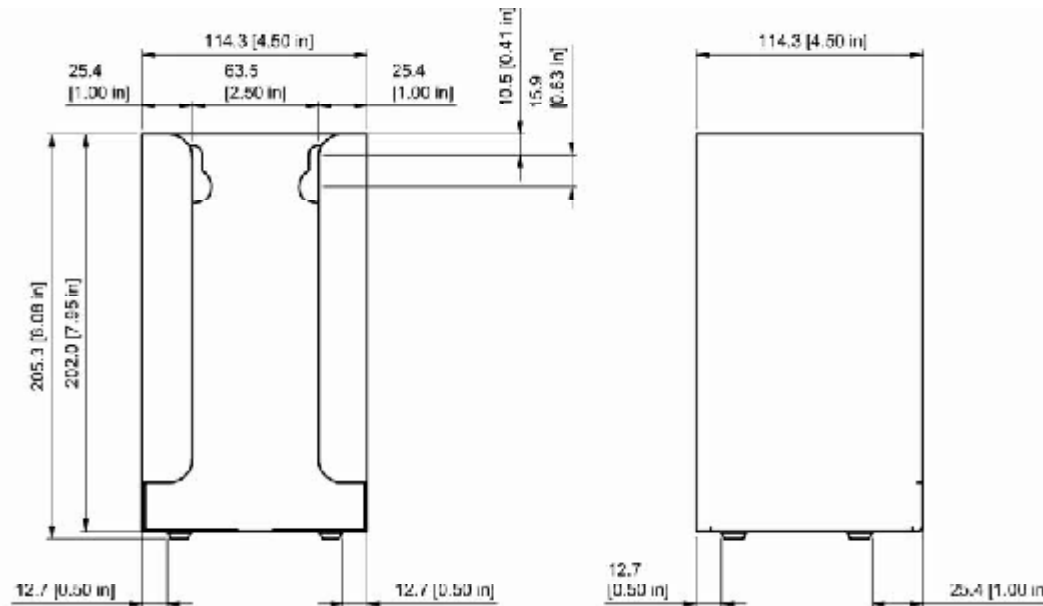
Franke Inc.
305 Tech Park Drive
LaVergne, TN 37086
USA

888-437-2653
www.frankecg.com

18002211

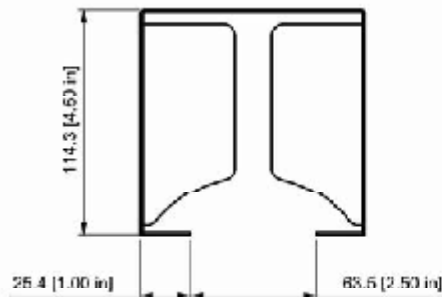


Item # _____



Front View

Side View



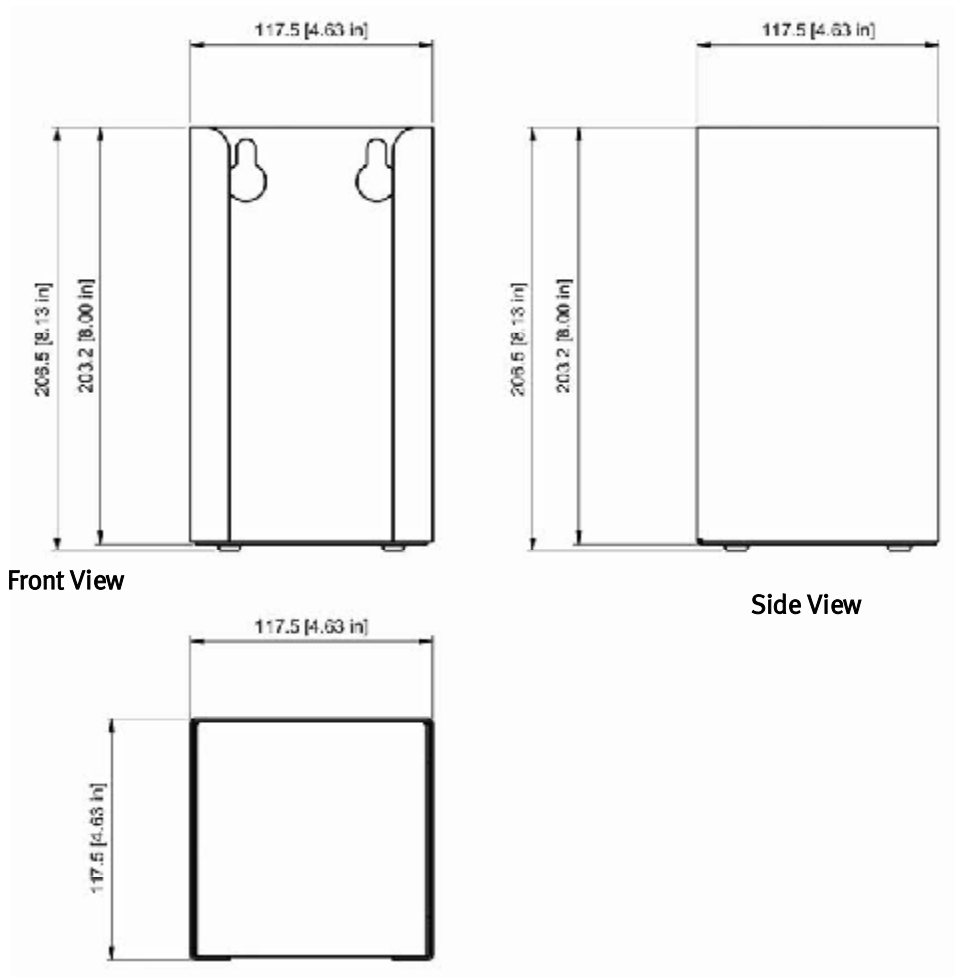
Plan View

Lid Holder Single Stack CBI

18002211



Item # _____

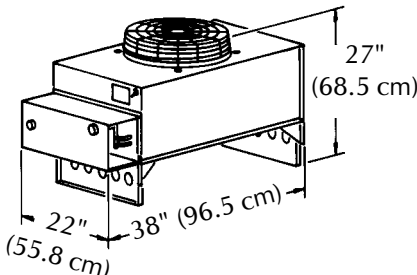
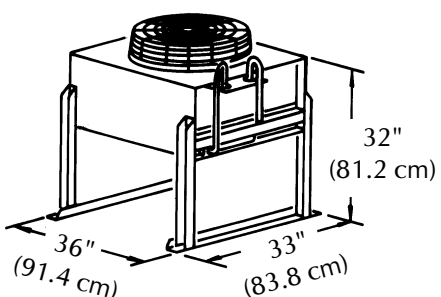
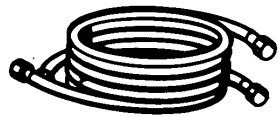


Front View

Side View

Plan View

Remote Condenser and Refrigerant Lines

 <p>Diagram of the Remote Condenser Unit 215500. Dimensions: 27" (68.5 cm) height, 38" (96.5 cm) width, and 22" (55.8 cm) depth.</p>	<table> <tr> <td>Part Number</td><td>215500</td></tr> <tr> <td>Refrigerant</td><td>R-404A</td></tr> <tr> <td>Electrical Requirement</td><td>208/230V, 50/60 Hz, 2.5 Amp</td></tr> <tr> <td>Shipping Weight</td><td>85 lbs (38.5 kg)</td></tr> <tr> <td>Used with Models</td><td>3610, 4210, and 44</td></tr> <tr> <td>U.L. Listing</td><td>SA3126</td></tr> </table>	Part Number	215500	Refrigerant	R-404A	Electrical Requirement	208/230V, 50/60 Hz, 2.5 Amp	Shipping Weight	85 lbs (38.5 kg)	Used with Models	3610, 4210, and 44	U.L. Listing	SA3126
Part Number	215500												
Refrigerant	R-404A												
Electrical Requirement	208/230V, 50/60 Hz, 2.5 Amp												
Shipping Weight	85 lbs (38.5 kg)												
Used with Models	3610, 4210, and 44												
U.L. Listing	SA3126												
 <p>Diagram of the Remote Condenser Unit 904814. Dimensions: 32" (81.2 cm) height, 36" (91.4 cm) width, and 33" (83.8 cm) depth.</p>	<table> <tr> <td>Part Number</td><td>904814</td></tr> <tr> <td>Refrigerant</td><td>R-404A</td></tr> <tr> <td>Electrical Requirement</td><td>208/230V, 50/60 Hz, 2.5 Amp</td></tr> <tr> <td>Shipping Weight</td><td>140 lbs (63.5 kg)</td></tr> <tr> <td>Used with Models</td><td>50</td></tr> <tr> <td>U.L. Listing</td><td>SA2298</td></tr> </table>	Part Number	904814	Refrigerant	R-404A	Electrical Requirement	208/230V, 50/60 Hz, 2.5 Amp	Shipping Weight	140 lbs (63.5 kg)	Used with Models	50	U.L. Listing	SA2298
Part Number	904814												
Refrigerant	R-404A												
Electrical Requirement	208/230V, 50/60 Hz, 2.5 Amp												
Shipping Weight	140 lbs (63.5 kg)												
Used with Models	50												
U.L. Listing	SA2298												
 <p>Diagram of the Refrigerant Lines 215425, showing a coiled line with two connection points.</p>	<table> <tr> <td>Part Number</td><td>215425</td></tr> <tr> <td>Refrigerant</td><td>R-404A</td></tr> <tr> <td>Maximum Length</td><td>100 ft (30.5 m)</td></tr> </table>	Part Number	215425	Refrigerant	R-404A	Maximum Length	100 ft (30.5 m)						
Part Number	215425												
Refrigerant	R-404A												
Maximum Length	100 ft (30.5 m)												

In accordance with our policy of continuous product development and improvement, this information is subject to change at any time without notice.

S90503.pm6

Revised (DPF/MSS/SLS) 01/29/97

FRY BAGGING STATION



18016840 Shown

Item #:

Project:

Quantity:

MODEL NUMBER

- ☐ 18016840 36" FRY BAGGING STATION LH
- ☐ 18024721 36" FRY BAGGING STATION RH
- ☐ 18024751 48" FRY BAGGING STATION LH
- ☐ 18024747 48" FRY BAGGING STATION RH

PRODUCT OVERVIEW

VAVE / SCORE version fry bagging station. The all stainless steel fry bagging station includes a large, two-section dump, salting and packaging bin with perforated, removable bottom screen and catch pan, cantilevered warming lamp hood, mirrored back panel and full width rear wire-form filled-bag/box holder. Cabinet base includes two hinged front access storage doors and four height-adjustable legs.

STANDARD PRODUCT FEATURES

- Stainless steel construction for durability
- Contoured dump / bagging bin speeds packaging & improves capture.
- Four 375-watt heat lamps help maintain dumped and bagged product temperature (Five lamps on 48" station).
- Mirrored stainless back panel reflects heat & is easy to clean
- Ergonomically angled bag/box bins provide fast & easy access
- Wire lamp guard protects heat lamps from damage & crew contact
- Adjustable feet for easy product leveling
- Two section bin is easier to handle and clean than a single piece bin.



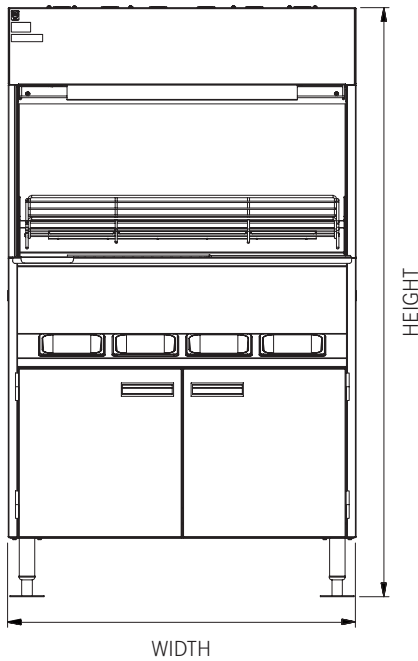
Franke Foodservice Systems Inc
800 Aviation Parkway
Smyrna, TN 37167
Tel +1-877-379-3769
franke.com



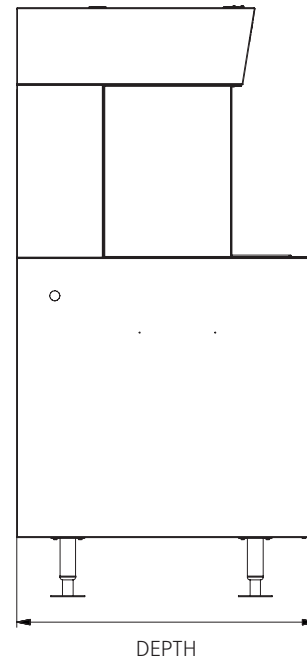
FRY BAGGING STATION

18016840

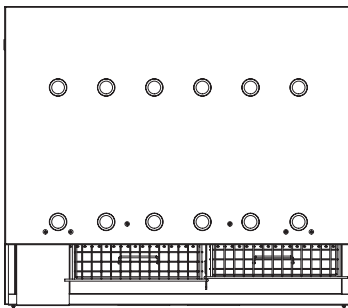
FRONT VIEW



SIDE VIEW



TOP VIEW



DIMENSIONS

PN	Width mm (in)	Depth mm (in)	Height mm (in)
18016840	918 (36 1/8)	790 (31 1/8)	1555 (61 1/4)
18024721	918 (36 1/8)	790 (31 1/8)	1555 (61 1/4)
18024751	1220 (48)	790 (31 1/8)	1555 (61 1/4)
18024747	1220 (48)	790 (31 1/8)	1555 (61 1/4)

ELECTRICAL

PN	Voltage/Frequency/Phase	Wattage
36" Units	120V/60Hz/1Ph	1500 (1.5Kw)
48" Units	120V/60Hz/1Ph	1875 (1.9Kw)

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PROJECT	QUANTITY	ITEM NO
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Low Oil Volume Open Fryers



LVE 302 2-well electric
LVE 303 3-well electric
LVE 304 4-well electric



LVE 303 3-well open fryer

The Henny Penny LVE 300 Series open fryer is designed from the ground up to make frying high-quality food easier, safer and more efficient for McDonald's operators.

The LVE 300 Series is built on our reliable 30 lb oil-saving platform but offers a whole new interface that makes everything about this advanced fryer simple.

The control consists of a 7-inch touch and swipe screen with a graphics-based operating system that is so intuitive it can reduce initial training by up to 50%.*

Built-in Simple Touch Filtration lets crew filter individual vats as needed while continuing to cook in other vats uninterrupted. Just touch the screen three times (or less) to begin filtering. The system drains and filters oil, rinses away crumbs and returns hot filtered oil to the vat in three minutes!†

No handles, valves or knobs to pull open or close.

Sensor-activated automatic top-off monitors oil level and automatically replenishes oil from a JIB or reservoir inside the fryer cabinet. This not only eliminates messy manual add backs but significantly extends oil life at peak quality.

Henny Penny LVE 300 Series open fryers recover temperature very quickly and earn the ENERGY STAR® mark with over 85% energy efficiency.

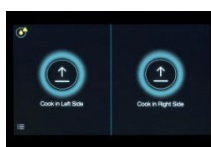
Choose from 2, 3, or 4-well, full or split vat configurations.

*Based on a 5-hour training regimen.

**Based on throughput tests according to ASTM standards.

†3 minute filtration possible when following conditions are met:

- Ambient temperatures at or above 72° (22°C)
- Drain pan temperature at or above 160°F (71°C) at the beginning of the filtration cycle
- Filtration media has been previously saturated with oil, but not overly saturated with impurities
- Filtration media is changed at the frequency recommended for your operation



Full color touch and swipe control



8 gpm filter pump

Standard Features

Simple operation

- Custom operating system with intuitive touch and swipe interface
- Learn in minutes, reduce training time by 50%*
- No handles, valves or knobs
- Switch languages easily

Ultra-efficient system

- Full vat, split vat or combination
- 30 lb platform cooks the same size load in 40% less oil than 50 lb vats**
- Automatic top off continuously monitors oil level and adds fresh oil as needed from onboard JIB
- Powerful 8 gal (30 L) per minute filter pump
- Improved nozzle design targets corners of vat to clear crumbs
- Faster 3-minute filter time†

- Slanted deck channels oil drips into vat, reducing cleanup
- Bulk oil dispose (additional charge)

Kitchenproof design

- Heavy-duty stainless steel vats with 7-year warranty
- Durable 4 mm, 7-inch recessed touchscreen control panel
 - 99 available cooking programs
 - Idle and melt modes
 - Load compensation
 - Proportional control
 - Filter tracking
- USB connection with the ability to upgrade to wireless connectivity
- High-limit temperature protection with control-panel reset and troubleshooting
- Heavy-duty basket rest removes easily for cleaning

- Hinged elements makes vat clean-out quick and easy
- Stainless steel construction for easy-cleaning and long life

- 4 heavy-duty casters, 2 locking

Exclusive Extended Warranty

- 2-year parts and labor
- 3-year touchscreen warranty
- Vats: 10-year full fryer replacement, 15-year limited fryer replacement

Accessories shipped with unit

- Fryer cleaning tool
- Element lift tool
- Night covers for fryer vats
- Installation and operating manual

<input type="checkbox"/> APPROVED	<input type="checkbox"/> APPROVED AS NOTED	<input type="checkbox"/> RESUBMIT
AUTHORIZED SIGNATURE		DATE



HENNY PENNY
 Engineered to Last

PROJECT

ITEM NO

Low Oil Volume Open Fryers

LVE 302 2-well electric
LVE 303 3-well electric
LVE 304 4-well electric



LVE 302

LVE 303

LVE 304

Dimensions

Width	31.10 in (790 mm)	46.70 in (1186 mm)	62.20 in (1580 mm)
Depth	32.94 in (837 mm)	32.94 in (837 mm)	32.94 in (837 mm)
Height	46.58 in (1184 mm)	46.58 in (1184 mm)	46.58 in (1184 mm)

Crated

Length	38 in (965 mm)	54 in (1372 mm)	68 in (1727 mm)
Depth	39 in (991 mm)	39 in (991 mm)	39 in (991 mm)
Height	55 in (1397 mm)	55 in (1397 mm)	55 in (1397 mm)
Volume	47 ft ³ (1.4 m ³)	67 ft ³ (1.9 m ³)	84 ft ³ (2.4 m ³)

Weight

1 full	N/A	N/A	N/A
1 split	N/A	N/A	N/A
2 full	441 lb (200 kg)	554 lb (252 kg)	N/A
2 split	472 lb (214 kg)	N/A	N/A
3 full	N/A	528 lb (240 kg)	719 lb (326 kg)
3 split	N/A	606 lb (275 kg)	N/A
4 full	N/A	N/A	702 lb (319 kg)
4 split	N/A	N/A	758 lb (344 kg)

Heating immersed elements

<input type="checkbox"/> Low	28.0 kW total	42.0 kW total	56.0 kW total
<input type="checkbox"/> High*	34.0 kW total	51.0 kW total	68.0 kW total

Oil capacity

30 lb or 15 L per full vat

Electrical

Volts	Phase	Hertz	kW per well*	Amps per well	Wire†	Cord & Plug Not available for all destinations
208	3	60	14.0	39.4**	3+G	Straight or right angle plug
240	3	60	14.0	34.2**	3+G	
220/380	3	50/60	14.0	24.3	3NG	
230/400	3	50/60	14.0	24.3	3NG	
240/415	3	50/60	14.0	24.3	3NG	

Required clearances

Sides	2 in (51 mm) from combustible materials or other heat producing equipment; otherwise no clearance required
Back	6 in (152 mm) air flow, connections
Front	30 in (762 mm) remove drain pan
Top	No clearance required

Laboratory certifications



*17.0 kW power available with full vat units, only. **Additional amperage required to operate non-heating electrical components.

† Units shipped without power cord and plug must have power cord and plug installed on site by a qualified electrician.

Continuing product improvement may subject specifications to change without notice.

24 Hour Technical Support:
 Henny Penny Technical Service
 800.417.8405
technicalservices@hennypenny.com

Henny Penny Corporation
 PO Box 60 Eaton OH 45320 USA
 +1 937 456.8400 800 417.8417
 +1 937 456.8434 Fax 800 417.8434 Fax
www.hennypenny.com



HENNY PENNY
 Engineered to Last

PROJECT	QUANTITY	ITEM NO
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Low Oil Volume Open Fryers



LVE 302 2-well electric
LVE 303 3-well electric
LVE 304 4-well electric



LVE 303 3-well open fryer

The Henny Penny LVE 300 Series open fryer is designed from the ground up to make frying high-quality food easier, safer and more efficient for McDonald's operators.

The LVE 300 Series is built on our reliable 30 lb oil-saving platform but offers a whole new interface that makes everything about this advanced fryer simple.

The control consists of a 7-inch touch and swipe screen with a graphics-based operating system that is so intuitive it can reduce initial training by up to 50%.*

Built-in Simple Touch Filtration lets crew filter individual vats as needed while continuing to cook in other vats uninterrupted. Just touch the screen three times (or less) to begin filtering. The system drains and filters oil, rinses away crumbs and returns hot filtered oil to the vat in three minutes!†

No handles, valves or knobs to pull open or close.

Sensor-activated automatic top-off monitors oil level and automatically replenishes oil from a JIB or reservoir inside the fryer cabinet. This not only eliminates messy manual add backs but significantly extends oil life at peak quality.

Henny Penny LVE 300 Series open fryers recover temperature very quickly and earn the ENERGY STAR® mark with over 85% energy efficiency.

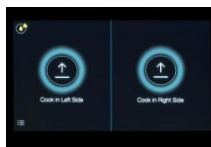
Choose from 2, 3, or 4-well, full or split vat configurations.

*Based on a 5-hour training regimen.

**Based on throughput tests according to ASTM standards.

†3 minute filtration possible when following conditions are met:

- Ambient temperatures at or above 72° (22°C)
- Drain pan temperature at or above 160°F (71°C) at the beginning of the filtration cycle
- Filtration media has been previously saturated with oil, but not overly saturated with impurities
- Filtration media is changed at the frequency recommended for your operation



Full color touch and swipe control



8 gpm filter pump

Standard Features

Simple operation

- Custom operating system with intuitive touch and swipe interface
- Learn in minutes, reduce training time by 50%*
- No handles, valves or knobs
- Switch languages easily

Ultra-efficient system

- Full vat, split vat or combination
- 30 lb platform cooks the same size load in 40% less oil than 50 lb vats**
- Automatic top off continuously monitors oil level and adds fresh oil as needed from onboard JIB
- Powerful 8 gal (30 L) per minute filter pump
- Improved nozzle design targets corners of vat to clear crumbs
- Faster 3-minute filter time†

- Slanted deck channels oil drips into vat, reducing cleanup
- Bulk oil dispose (additional charge)

Kitchenproof design

- Heavy-duty stainless steel vats with 7-year warranty
- Durable 4 mm, 7-inch recessed touchscreen control panel
 - 99 available cooking programs
 - Idle and melt modes
 - Load compensation
 - Proportional control
 - Filter tracking
- USB connection with the ability to upgrade to wireless connectivity
- High-limit temperature protection with control-panel reset and troubleshooting
- Heavy-duty basket rest removes easily for cleaning

- Hinged elements makes vat clean-out quick and easy
- Stainless steel construction for easy-cleaning and long life

- 4 heavy-duty casters, 2 locking

Exclusive Extended Warranty

- 2-year parts and labor
- 3-year touchscreen warranty
- Vats: 10-year full fryer replacement, 15-year limited fryer replacement

Accessories shipped with unit

- Fryer cleaning tool
- Element lift tool
- Night covers for fryer vats
- Installation and operating manual

<input type="checkbox"/> APPROVED	<input type="checkbox"/> APPROVED AS NOTED	<input type="checkbox"/> RESUBMIT
AUTHORIZED SIGNATURE		DATE



HENNY PENNY
 Engineered to Last

PROJECT

ITEM NO

Low Oil Volume Open Fryers

LVE 302 2-well electric
LVE 303 3-well electric
LVE 304 4-well electric



LVE 302

LVE 303

LVE 304

Dimensions

Width	31.10 in (790 mm)	46.70 in (1186 mm)	62.20 in (1580 mm)
Depth	32.94 in (837 mm)	32.94 in (837 mm)	32.94 in (837 mm)
Height	46.58 in (1184 mm)	46.58 in (1184 mm)	46.58 in (1184 mm)

Crated

Length	38 in (965 mm)	54 in (1372 mm)	68 in (1727 mm)
Depth	39 in (991 mm)	39 in (991 mm)	39 in (991 mm)
Height	55 in (1397 mm)	55 in (1397 mm)	55 in (1397 mm)
Volume	47 ft ³ (1.4 m ³)	67 ft ³ (1.9 m ³)	84 ft ³ (2.4 m ³)

Weight

1 full	N/A	N/A	N/A
1 split	N/A	N/A	N/A
2 full	441 lb (200 kg)	554 lb (252 kg)	N/A
2 split	472 lb (214 kg)	N/A	N/A
3 full	N/A	528 lb (240 kg)	719 lb (326 kg)
3 split	N/A	606 lb (275 kg)	N/A
4 full	N/A	N/A	702 lb (319 kg)
4 split	N/A	N/A	758 lb (344 kg)

Heating immersed elements

<input type="checkbox"/> Low	28.0 kW total	42.0 kW total	56.0 kW total
<input type="checkbox"/> High*	34.0 kW total	51.0 kW total	68.0 kW total

Oil capacity

30 lb or 15 L per full vat

Electrical

Volts	Phase	Hertz	kW per well*	Amps per well	Wire†	Cord & Plug Not available for all destinations
208	3	60	14.0	39.4**	3+G	Straight or right angle plug
240	3	60	14.0	34.2**	3+G	
220/380	3	50/60	14.0	24.3	3NG	
230/400	3	50/60	14.0	24.3	3NG	
240/415	3	50/60	14.0	24.3	3NG	

Required clearances

Sides	2 in (51 mm) from combustible materials or other heat producing equipment; otherwise no clearance required
Back	6 in (152 mm) air flow, connections
Front	30 in (762 mm) remove drain pan
Top	No clearance required

Laboratory certifications



*17.0 kW power available with full vat units, only. **Additional amperage required to operate non-heating electrical components.

† Units shipped without power cord and plug must have power cord and plug installed on site by a qualified electrician.

Continuing product improvement may subject specifications to change without notice.

24 Hour Technical Support:
 Henny Penny Technical Service
 800.417.8405
technicalservices@hennypenny.com

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HENNY PENNY
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McDONALD'S CAPTURE-JET RETROFIT PLENUM
GRILL/FRYER COMBINATION HOOD

HOOD MODEL	LENGTH G/F	MODEL NUMBER
UH122	57" / 65"	HCJR-C5765GF

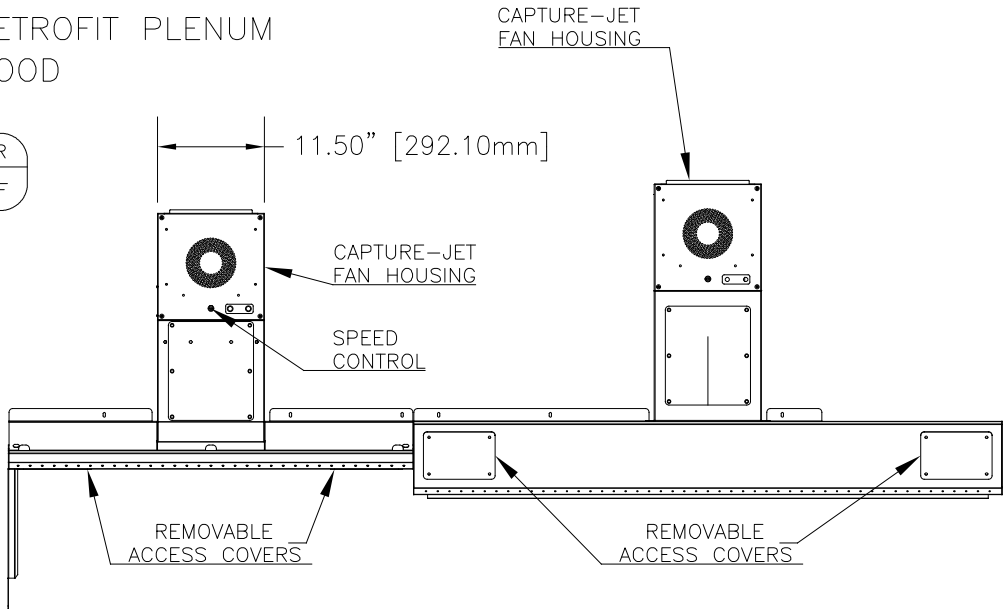
HOOD MANUFACTURER

☐ FRANKE

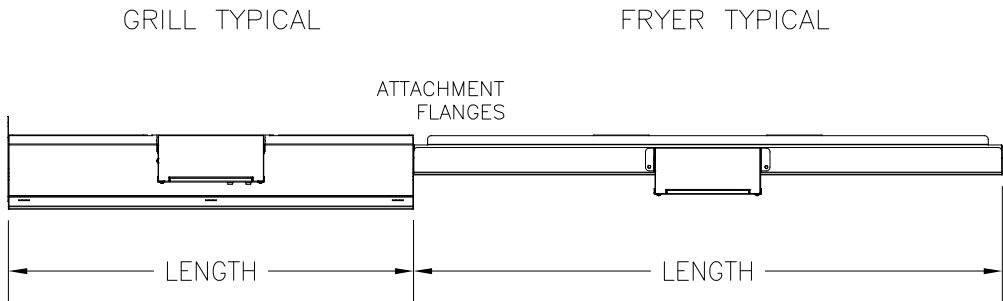
☐ H&K

UL LISTING

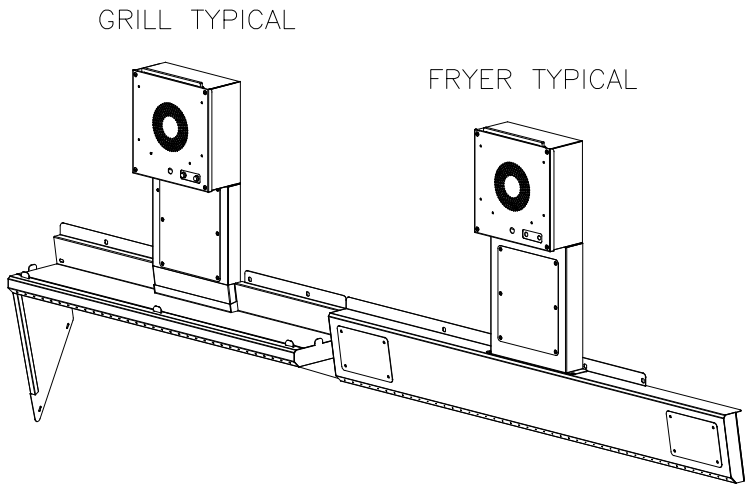
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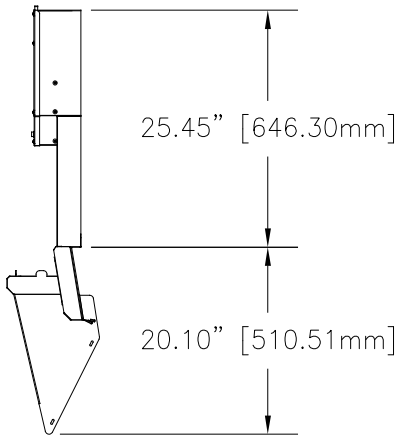
ELEVATION VIEW



PLAN VIEW



ISOMETRIC VIEW



SECTION VIEW



Halton

McDONALD'S CAPTURE-JET RETROFIT PLENUM
GRILL HOOD

HOOD MODEL	LENGTH	MODEL NUMBER
UH43	43.5"	HCJR-G43SA

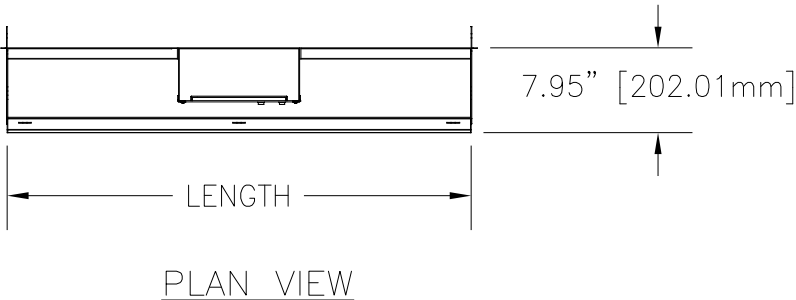
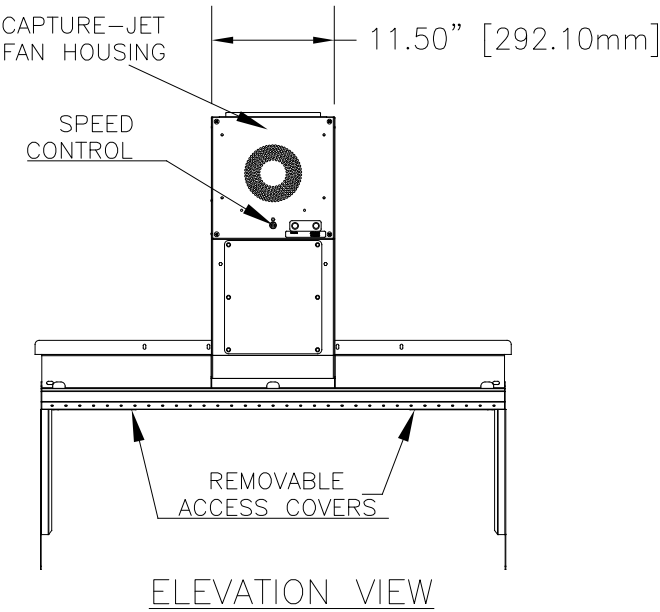
HOOD MANUFACTURER

☐ FRANKE

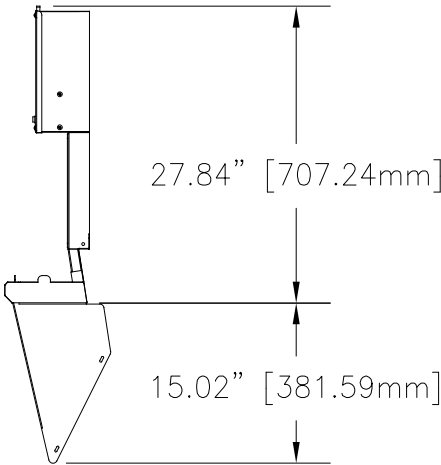
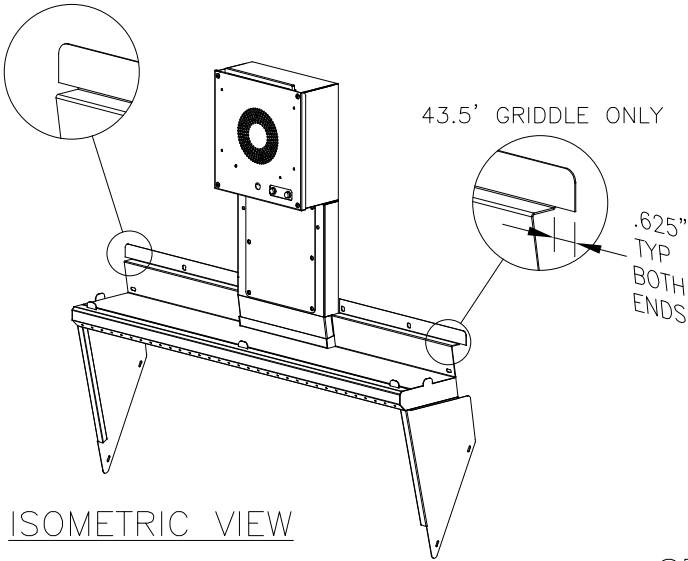
☐ H&K

UL LISTING

File MH27607



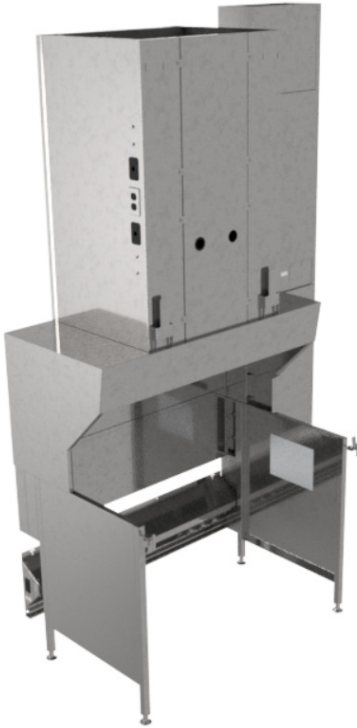
43.5' GRIDDLE ONLY



PROJECT NAME: McDONALD'S CAPTURE-JET RETROFIT PLENUM
DRAWING NAME: McDONALD'S CAPTURE-JET RETROFIT PLENUM GRILL HOOD
DATE: 11.17.17
SUBMITTAL #: U16-531-HCJR-G43SA
REVISION 5

Halton

UNIVERSAL HOODS FOR FRY/FILLET STATIONS



FS01715 Shown

STANDARD PRODUCT FEATURES

- 16 ga, 304 stainless steel structure makes cleaning easy
- Fully-welded hood meets NFPA96 requirements
- Station accommodates all McDonald's® approved grills
- Flexible raceway design can be outfitted for electric and gas utility lines
- Stainless steel fascia kit covers all ductwork
- Can be outfitted with Cascade or Cascade Plus filters
- Includes a complete pre-piped ANSUL® fire protection system
- Includes lock plates to position the grill properly under the hood, and integrated grease trough with removable grease cups

Item #:

Project:

Quantity:

MODEL NUMBER

- ☐ FS01713 34" 2-Vat Electric Fryer RH Chase Station
- ☐ FS01897 34" 2 Vat Gas LH Fry/Filet Hood Chase Station
- ☐ FS01978 34" 2Vat Elec LH Fry/Filet Chase Station
- ☐ FS02000 34" 2vat gas RH Fry/Filet Hood Chase Station
- ☐ FS01714 50" 3-Vat Gas Fryer RH Chase Station
- ☐ FS01715 50" 3-Vat Electric Fryer RH Chase Station
- ☐ FS01716 50" 3-Vat Electric Fryer LH Chase Station
- ☐ FS01767 50" 3-Vat Gas Fryer LH Chase Station
- ☐ FS01780 50" Island 3-Vat Electric Fryer RH Chase Station
- ☐ FS01759 50" NYC 3-Vat Gas Fryer RH Chase Station
- ☐ FS01760 50" NYC 3-Vat Gas Fryer LH Chase Station
- ☐ FS01761 50" NYC 3-Vat Electric Fryer RH Chase Station
- ☐ FS01762 50" NYC 3-Vat Electric Fryer LH Chase Station
- ☐ FS01932 50" Island 3-Vat Gas Fryer RH Chase Station
- ☐ FS02004 50" Island 3-Vat Electric Fry/Filet LH Hood Chase
- ☐ FS02032 50" Island 3-Vat Gas Fry/Filet LH Chase Station
- ☐ FS02043 65" NYC 4-Vat Electric Fry/Filet LH Chase Station
- ☐ FS01917 65" NYC 4-Vat Electric Fry/Filet RH Chase Station
- ☐ FS01717 65" 4-Vat Gas Fryer RH Chase Station
- ☐ FS01718 65" 4-Vat Electric Fryer RH Chase Station
- ☐ FS01918 65" 4-Vat Gas Fryer LH Chase Station
- ☐ FS01747 65" NYC 4-Vat Gas Fryer LH Chase Station
- ☐ FS01748 65" NYC 4-Vat Electric Fryer RH Chase Station
- ☐ FS01782 65" Island 4-Vat Electric Fryer RH Chase Station
- ☐ FS01734 83" NYC 5-Vat Gas Fryer RH Chase Station
- ☐ FS01735 83" NYC 5-Vat Gas Fryer LH Chase Station

PRODUCT OVERVIEW

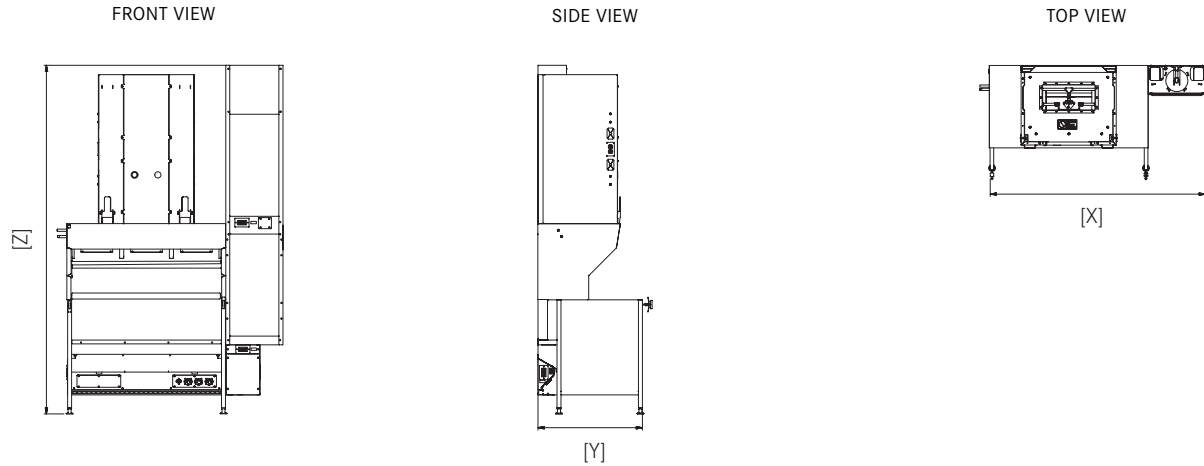
All stainless steel construction ventilation and utility enclosure designed to house 2-, 3-, 4-, and 5-vat fryers. Station includes 18" utility chase, pre-piped ANSUL® fire protection system, horizontal gas and power raceway, fascia kit, and grill lock plates.



Franke Foodservice Solutions Inc
800 Aviation Parkway
Smyrna, TN 37167
Tel +1-877-379-3769
franke.com



UNIVERSAL HOODS FOR FRY/FILLET STATIONS



DIMENSIONS

PN	Width mm (in)	Depth mm (in)	Height mm (in)
FS01713	1333 (52 1/2)	839 (33)	2788 (109 3/4)
FS01897	1333 (52 1/2)	839 (33)	2788 (109 3/4)
FS01978	1333 (52 1/2)	839 (33)	2788 (109 3/4)
FS02000	1333 (52 1/2)	839 (33)	2788 (109 3/4)
FS01714	1732 (68 1/4)	839 (33)	2788 (109 3/4)
FS01715	1732 (68 1/4)	839 (33)	2788 (109 3/4)
FS01716	1732 (68 1/4)	839 (33)	2788 (109 3/4)
FS01767	1732 (68 1/4)	839 (33)	2788 (109 3/4)
FS01780	1732 (68 1/4)	839 (33)	2788 (109 3/4)
FS01759	1732 (68 1/4)	839 (33)	2788 (109 3/4)
FS01760	1732 (68 1/4)	839 (33)	2788 (109 3/4)
FS01761	1732 (68 1/4)	839 (33)	2788 (109 3/4)
FS01762	1732 (68 1/4)	839 (33)	2788 (109 3/4)

DIMENSIONS

PN	Width mm (in)	Depth mm (in)	Height mm (in)
FS01932	1732 (68 1/4)	839 (33)	2788 (109 3/4)
FS02004	1732 (68 1/4)	839 (33)	2788 (109 3/4)
FS02032	1732 (68 1/4)	839 (33)	2788 (109 3/4)
FS02043	2122 (83 1/2)	839 (33)	2795 (110)
FS01917	2122 (83 1/2)	839 (33)	2795 (110)
FS01717	2122 (83 1/2)	839 (33)	2788 (109 3/4)
FS01718	2122 (83 1/2)	839 (33)	2788 (109 3/4)
FS01918	2122 (83 1/2)	839 (33)	2788 (109 3/4)
FS01747	2122 (83 1/2)	839 (33)	2788 (109 3/4)
FS01748	2122 (83 1/2)	839 (33)	2788 (109 3/4)
FS01782	2122 (83 1/2)	839 (33)	2788 (109 3/4)
FS01734	2742 (107 7/8)	839 (33)	2788 (109 3/4)
FS01735	2742 (107 7/8)	839 (33)	2788 (109 3/4)

ELECTRICAL

PN	Voltage/Frequency/Phase	Amp Load
All Units Listed	120-208V/60Hz/1-3Ph	370 Amp max

 **RECYCLE DOCUMENTS AND EQUIPMENT RESPONSIBLY**

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ELECTRIC HEATED – Boilerless

Cooking Modes:

- Steam (86 - 248°F)
- Hot Air (86 - 482°F)
- "Delta T" slow cooking
- "Crisp&Tasty"
- Combi (212 - 482°F)
- Retherm (248 - 320°F)
- "Cook & Hold"

Standard Features:

- Exclusive **"Crisp&Tasty"** de-humidifier feature
- **easyTouch**® full, touch-screen
- **"Press&Go"** one step, recipe start buttons
- Requires minimum space - fits anywhere saving expensive floor space
- Boilerless injection system for steam
- Vented, double glass door with integrated door stop and self-draining drip tray
- Tray timer (time-delayed loading for each level)
- Easy-to-understand menu icons with bright graphics display
- Continuous self-diagnostic system with full text message display
- Digital controls for temperature, time settings
- Advanced programmable start time for recipes
- Program up to 250 recipes with up to 20 steps each
- McDonald's specific cookbook with pre-programmed recipes
- **Cook & Hold** and **Delta-T** cooking
- Stores all device settings and recipes in an additional memory module (ID module)
- Heavy-duty stainless steel design
- Reliable door switch for long service life
- Heavy-duty skid resistant 4" adjustable legs with flanged feet
- Oven light with shockproof glass cover
- Antibacterial two-stage rotary lever door lock
- Two (2) speed auto reversing convection fan for even heat distribution
- Expanded capacity with 5 racks
- Cook different products at the same time with no flavor transfer
- New recipes uploaded with simple USB connection
- Hands-free, automatic oven compartment cleaning using approved chemicals
- UL approved condensation hood with automatic speed control
- Five (5) wire racks included

- MODEL:
- ☐ MS6102083LCMD1 (208V, 3PH, Left Side Hinged Door)
 - ☐ MS6102403LCMD1 (240V, 3PH, Left Side Hinged Door)
 - ☐ MS6102081LCMD1 (208V, 1PH, Left Side Hinged Door)
 - ☐ MS6102083CMD1 (208V, 3PH, Right Side Hinged Door)
 - ☐ MS6102403CMD1 (240V, 3PH, Right Side Hinged Door)
 - ☐ MS6102081CMD1 (208V, 1PH, Right Side Hinged Door)
 - ☐ COV (P/N 8104735) Manitowoc Ventless Hood

CAPACITY: Five (5) – 13" by 18" half size sheet pans or
Three (3) – 12" x 20" by 2 1/2" steam table pans or
Five (5) – 12" x 20" wire fry baskets



Model shown with left side hinged door.

Specifications

Model MS610 mini Combination Convection Oven with simple-to-operate, programmable controls for Hot Air, Convection, Steam, and Combination cooking modes, **"Cook & Hold"** and overnight slow-cooking capabilities, **"Crisp&Tasty"** de-humidifier feature. Multiple cooking stage programs, stored recipe library, **"Press&Go"**, one-step recipe start buttons, boilerless.

Options and Accessories

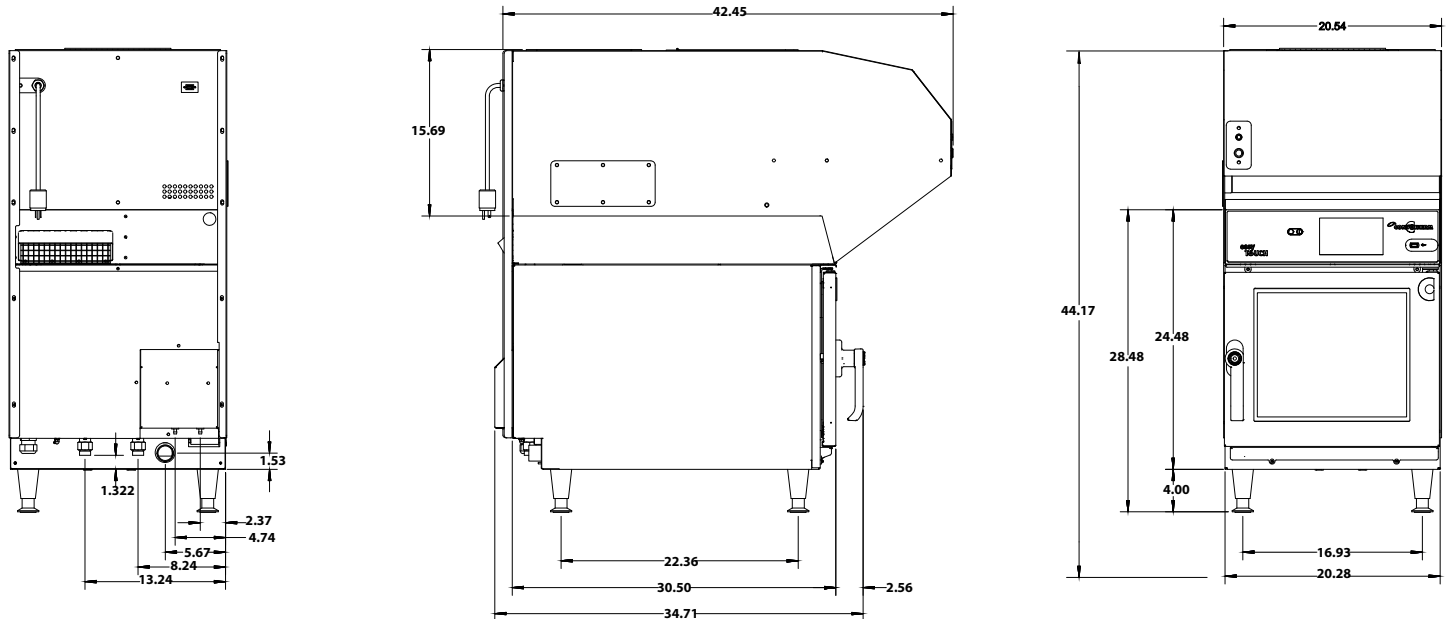
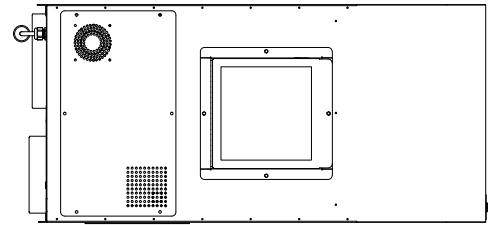
- ☐ Open base stand with adjustable legs

NOTE:

The owner / operator / purchaser must ensure that the drinking/ potable water quality requirements are met. Not meeting the water quality requirements will void the original equipment warranty.

Water Quality Requirements:

TDS	50-125 ppm	pH Factor	7.0-8.5
Total Alkalinity..	50-100 ppm	Free Chlorine ...	< 0.1 ppm
Silica	< 13 ppm	Hardness	50-100 ppm (3<6 gpg)
Chloride	< 25 ppm	Water Pressure	35-80 psi

**A - FOR AUTOMATIC CLEANING SYSTEM OPTION****ELECTRICAL CONNECTIONS**

The 3 phase 208 volt units will be supplied with a 10 AWG, SOOW, 4 conductor 6 foot long cord and NEMA #L430-P9 plug. Unit current rating 15.1 amps.

The 3 phase 240 volt units will be supplied with a 10 AWG, SOOW, 4 conductor 6 foot long cord and NEMA #L430-P9 plug. Unit current rating 14.2 amps.

The 1 phase 208 volt units will be supplied with a 10 AWG, SOOW, 3 conductor 6 foot long cord. The customer will have to provide the NEMA plug (NEMA # 6-30P or L6-30P). Unit current rating 26.2 amps.

These units cannot be hard wired to the circuit box. They must have a NEMA plug to be connected to a mating NEMA receptacle (customer supplied) to comply with the U.L. and NEC electrical

The 1 phase 120 volt ventless exhaust hood will be supplied with a 6-foot long cord and NEMA # 5-15 plug. Unit current rating is 8.0 amps.

**COLD WATER CONNECTION**

One 3/4" GHT (Garden Hose Thread) connection for treated potable water.



One 3/4" GHT (Garden Hose Thread) connection for untreated potable water.

Use NSF approved hose. 35 PSI minimum, 80 PSI maximum.

**DRAIN CONNECTION**

1 1/2" Tube. Do not connect other units to this drain. Drain line must be vented. Drain material should be CPVC, copper or cast iron.

**CONNECTION FOR CLEANING SOLUTION****CONNECTION FOR RINSE SOLUTION****SERVICE CLEARANCES**

3" left, 3" right, 3" rear, allow 20" on top for service. Allow for sufficient distance if a "high heat source" (i.e. Broiler) is located next to the unit.

SHIPPING WEIGHT -- OVEN

190 lbs.

SHIPPING WEIGHT -- HOOD

135 lbs.

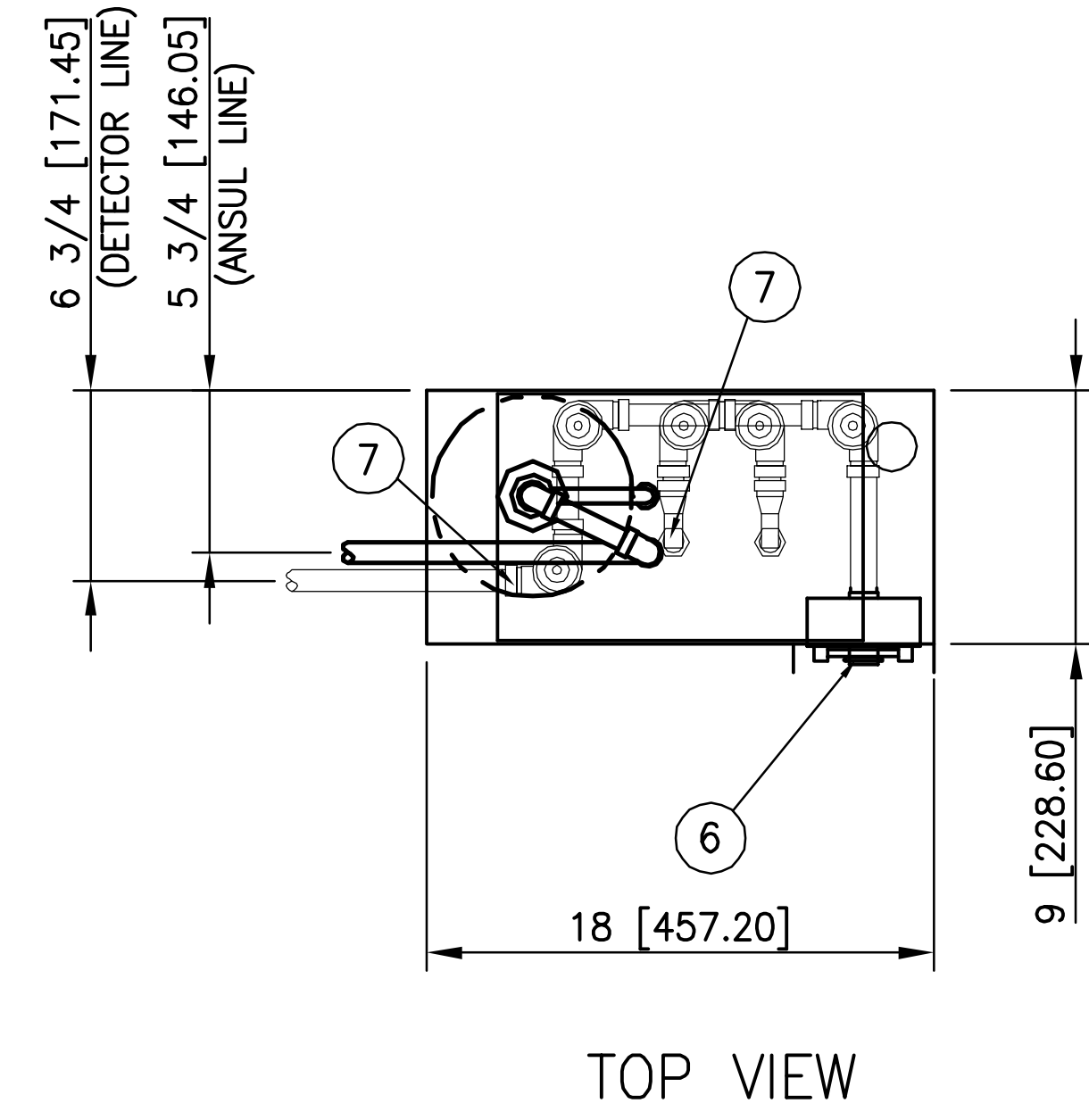
AGENCY APPROVALS



Listed by UL under Guide KNLZ as Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air.

NOTES:

Convotherm reserves right of design improvement or modification, as warranted.

Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.



STORE NO:	SHEET NO:	CUSTOMER: McDONALD'S CORPORATION	TITLE: ASSEMBLY, 18" MECHANICAL CHASE, SINGLE TANK,R.H. (GAS) UNIVERSAL HOOD	DATE: 03JUN95				SCALE: NONE	
				SYM	REVISION	DATE			
ITEM NO: MC11G	SHEET: 1 OF 1	COMMENTS:	DRAWN: T. NGUYEN	C	6734TN	28JUL98			
			CHECKED:						

Protein Loading Station Kit

Franke Kit # 272436

■ What is it?

The Fried Product Loading Station was created to make loading fish and chicken fryer baskets easier. This table top unit can be placed on any worktop surface that is 26" or wider and it fits under the overhead freezer. It is normally located on the 30" 2-Drawer Convertible next to the protein fryer.

■ Why do we need this?

- It makes the crew's job easier to load the Fried Product baskets.
- Eliminates product waste from baskets falling over during loading.

■ What are the benefits?

- Basket hanger holds and stabilizes the baskets for easier product loading.
- Basket handles are tipped downward and out of the way for easier loading and overhead freezer access.
- Allows crew person to use both hands during loading
- Aluminum crumb & drip pan w/rack helps maintain worktop cleanliness
- Fits on 26" or wider work surface.
- Easily retrofittable to existing restaurants and will be a New Store standard going forward.
- Kit includes basket hanger and two crumb trays and two drip pans.
- Available to ship to restaurants mid-summer.

* Kit does not include fry baskets.



Scan the QR code to access our webshop

Kit #272436 includes: x1 Basket Hanger, x2 Sheet Pans, x2 Bun Pan Racks

Franke Foodservice Systems, Inc.

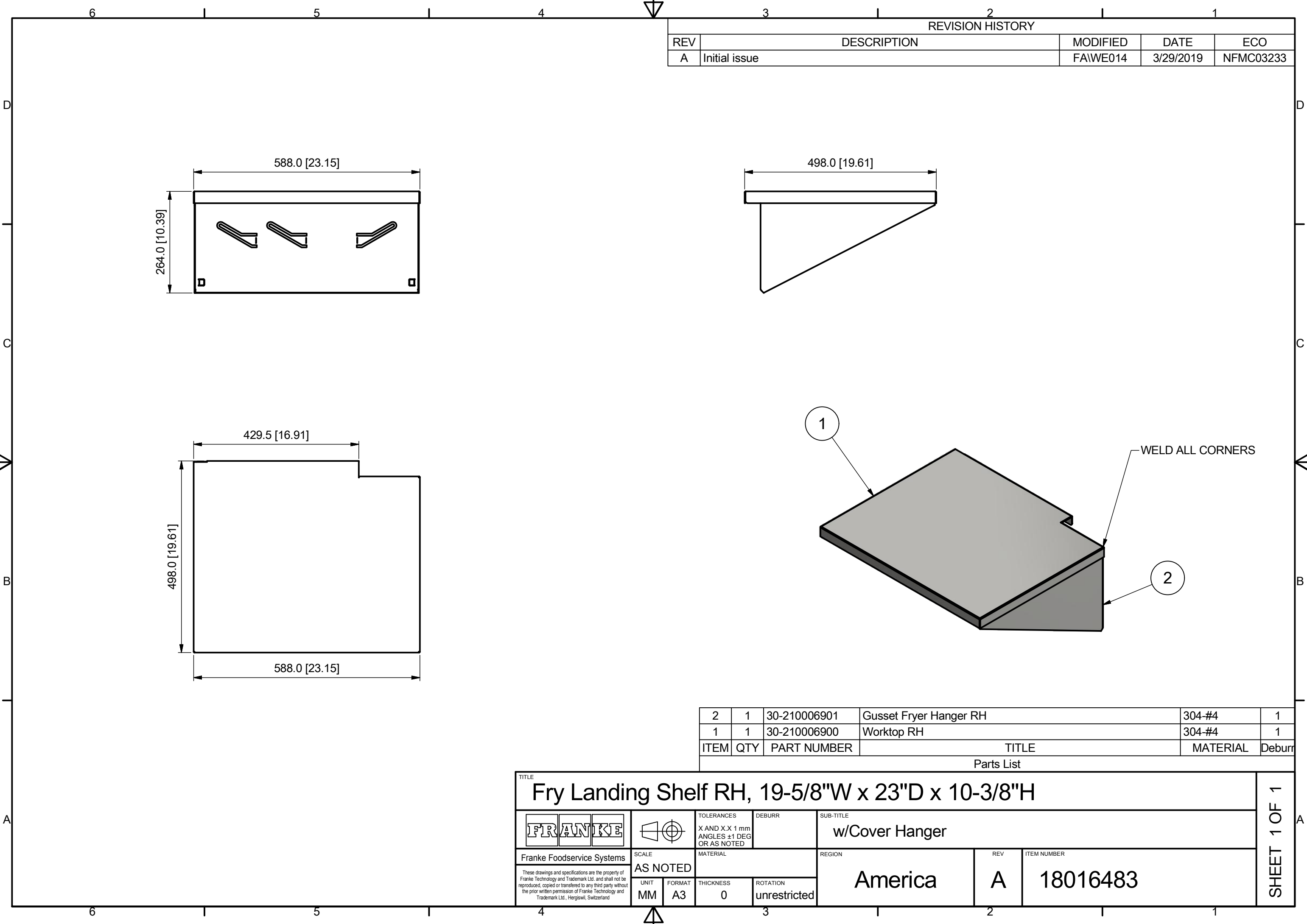
800 Aviation Pkwy

Smyrna TN, 37167

1.800.423.5247

www.frankesupply.com





REVISION HISTORY				
REV	DESCRIPTION		MODIFIED	DATE
A	Initial issue		FAWE014	3/29/2019

2	1	30-210006901	Gusset Fryer Hanger RH	304-#4	1
1	1	30-210006900	Worktop RH	304-#4	1
ITEM	QTY	PART NUMBER	TITLE	MATERIAL	Deburr
Parts List					

TITLE										SHEET 1 OF 1		
Fry Landing Shelf RH, 19-5/8"W x 23"D x 10-3/8"H												
			TOLERANCES X AND X.X 1 mm ANGLES ±1 DEG OR AS NOTED		DEBURR		SUB-TITLE w/Cover Hanger					
Franke Foodservice Systems		SCALE AS NOTED		MATERIAL		REGION America		REV A			ITEM NUMBER 18016483	
These drawings and specifications are the property of Franke Technology and Trademark Ltd. and shall not be reproduced, copied or transferred to any third party without the prior written permission of Franke Technology and Trademark Ltd., Hergiswil, Switzerland		UNIT MM	FORMAT A3	THICKNESS 0	ROTATION unrestricted							

GRILLED APPLIANCE CART

KITCHEN AREA

Features:

- One solid stainless steel top shelf and two open wire shelves.
- 5" (127mm) resilient casters allow easy and quiet mobility.
- 4 heavy-duty posts.



Item#	Width	Length	Height
TLDP-S	14" (355mm)	30" (760mm)	36.5" (927mm)

OPTIONAL



We put space to work.™

Use appropriate part number when ordering from your Kitchen Equipment Supplier.

FROZEN PRODUCT DISPENSER FPD300



Item #:
Description:
Quantity:

PRODUCT INFORMATION

- Commercial grade, heavy-duty mobile freezer for holding and dispensing of frozen food product.
- Refrigeration: Self-contained, R-404A, cold wall construction
- 10' / 3m (L) electrical cord
- Capacity: Approx. 50lbs/23kg frozen fries
- Accuracy: +/- 10% of large dispense load
- Dispensing Rate: Up to 700 baskets/hour
- Basket Storage: 8 total (4 in dispense area and 4 in lower storage area)
- Dual Product Capability: Provides redundancy which increases reliability
- Warranties: 1 year parts, 1 year labor, 5 years compressor.

FEATURES

- Fry The Perfect Fry: French Fries and other products stay frozen and never thaw. This guarantees the surface of the potato is sealed during the frying process to produce a crispy, golden fry.
- Rapid Refill: Fries load automatically into basket in just seconds. No need to stage full baskets. No spillage or time wasted loading baskets manually. Maximizes efficiencies for high volume frying during peak hours.
- Easy to Use: Simple one-handed operation. Fully removable trays and racks for easy cleaning. Fast plug-in installation. Fast Installation: Quick installation in restaurant: simply put in place and plug-in.
- Used by some of the nation's largest restaurant chains to improve quality, yield and consistency.
- Frozen Holding: Rack on top of hoppers can be used for product holding.
- Fast Installation: Quick installation in restaurant: Simply put in place and plug-in.
- Reversible: Door is field reversible.
- Fry Baskets not included: Works with most baskets for up to 700 grams of French Fries or frozen product. If your basket does not fit, order baskets from Franke.
- Can be used in conjunction with other Franke dispensers to meet menu expansion.
- Cold Wall design will not dry out product during refrigeration.
- 3 Dispense load sizes: Large, Medium, Small

NOTES

Product approved for dispensing (FROZEN ONLY):

- French fries style product, such as French fries, steak fries, home fries, etc.
- Other potato products where the pieces do not lock together with each other, such as potato wedges, waffle fries, strips, slices, etc.
- Round product up to a diameter of 1-1/4", such as tater tots, meat balls, chicken nuggets, cheese balls, etc.

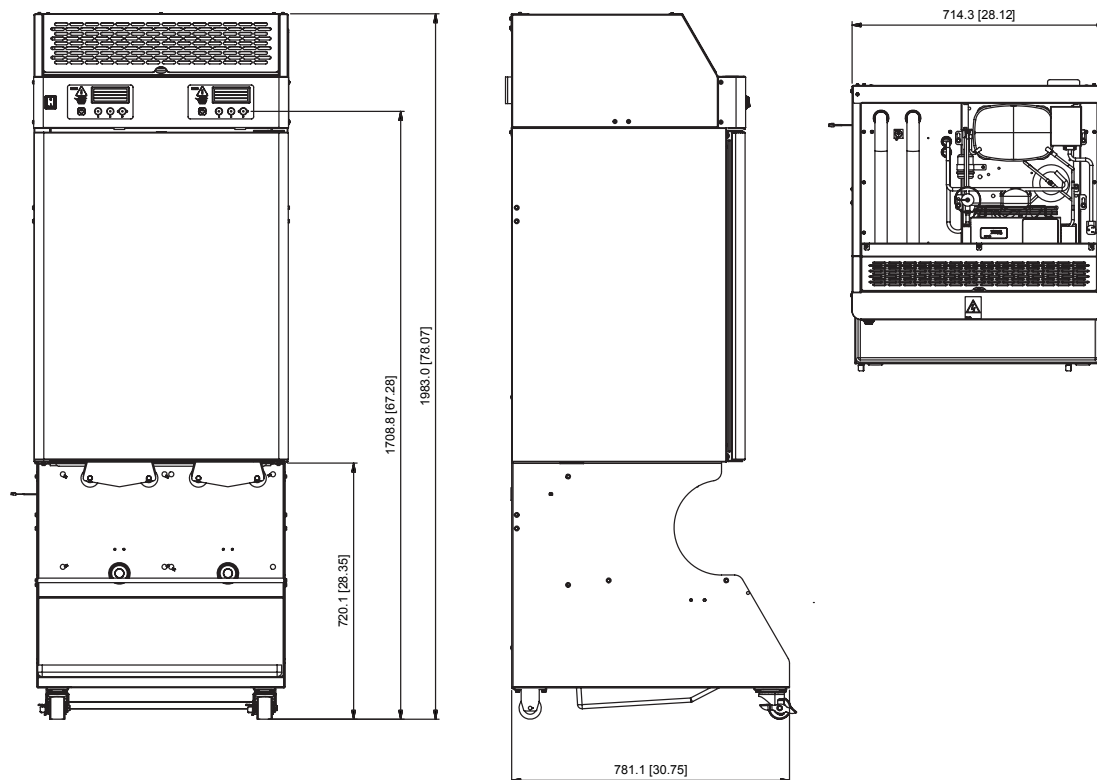
Product NOT approved for dispensing:

- Twisty or curly or similar fries where the pieces can lock together,
- Chicken wings, chicken strips, and other meat products not round,
- Round product with a diameter bigger than 1-1/4",
- Any other product not mentioned above.



Make
it
Wonderful

FRANKE



ELECTRICAL	Voltage/Frequency/Phase	120V/60Hz/1Ph	220-230V/50 or 60Hz/1Ph
	Amp Load	11 Amps	5.5 Amps
	Wattage	1300W	1300W
	Power Supply	10' Power Cord & NEMA 5-15 Plug	10' Power Cord & 16A Pin & Sleeve [IEC60309]
REFRIGERATION	Operating Temp Range	-10 to 0°F	-23 to -18°C
	Refrigerant	R-404A or R290	
	Refrigerant weight	<20oz	<567g
	Cold Wall Construction		
DIMENSIONS	Width	28.10"	713.8mm
	Depth	30.75"	781.1mm
	Height	78.07"	1983.0mm
	Net Weight	486 lbs	221 kg
	Ship Weight	546 lbs	248 kg
	Freight Class	LTL 92.5	

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Franke Foodservice Systems, Inc.
800 Aviation Parkway
Smyrna, TN 37167
Tel +1 615 462 4159
Toll Free: 1 888 4 FRANKE
info@franke.com
www.frankefs.com



HIGH CAPACITY WALL FREEZER (R-290)



18007462 Shown



FOR COMMERCIAL USE ONLY

Franke Foodservice Systems Inc
800 Aviation Parkway
Smyrna, TN 37167
Tel +1-877-379-3769
franke.com

Item #:

Project:

Quantity:

MODEL NUMBER

- ☐ 18007462 High Capacity Wall Freezer (R-290) RH
- ☐ 18016723 High Capacity Wall Freezer (R-290) LH

PRODUCT OVERVIEW

Franke High Capacity Wall Freezers have a forced air design utilizing environmentally safe R-290 propane refrigerant that allows for a more consistent temperature throughout the cabinet, allowing for quicker recovery and extended product life. The front breathing design allows for zero clearance applications. Automatic defrost means significant energy savings and less clean up necessary.

STANDARD PRODUCT FEATURES

- Heavy duty stainless steel structure makes cleaning easy
- Forced air refrigeration system utilizing environmentally safe R-290 (propane) refrigerant
- 7.3 cubic feet of product storage, 66% more than previous generation of wall freezers
- Easy-to-read LED digital temperature display simplifies temperature management
- Flexible shelving options offer improved support for additional menu items
- Field reversible doors are adaptable to any kitchen configuration

HIGH CAPACITY WALL FREEZER (R-290)

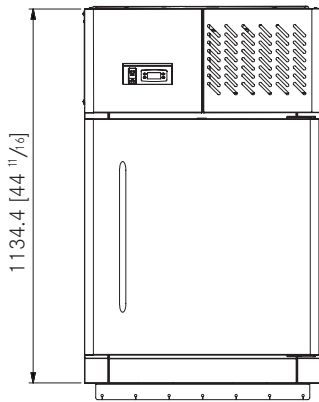
Approval _____

Make
it
Wonderful

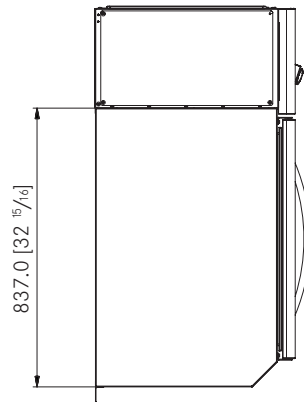


HIGH CAPACITY WALL FREEZER (R-290)

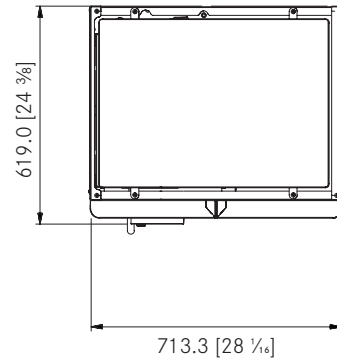
FRONT VIEW



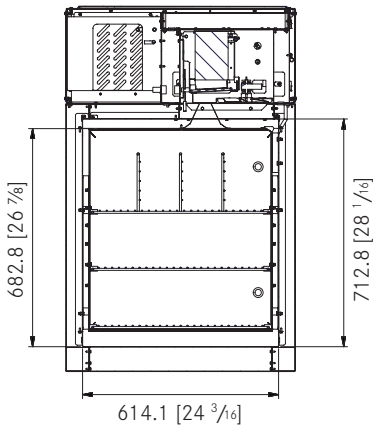
SIDE VIEW



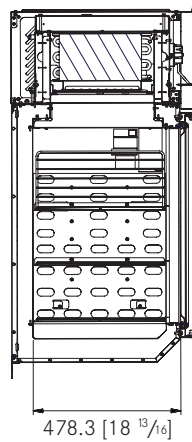
TOP VIEW



FRONT VIEW (INTERIOR)



SIDE VIEW (INTERIOR)



DIMENSIONS

Width	28.08"	713.3 mm
Depth	23.68"	602.0 mm
Height	44.68"	1134.4 mm

ELECTRICAL

Voltage/Frequency/Phase	115V/60Hz/1Ph
Amp Load	5.0 Amp load draw
Power Supply	10' Power Cord & NEMA 5-15 Plug



REFRIGERATION

Refrigerant	R-290 (Propane)
Refrigerant weight	3.5 oz

OPERATING TEMPERATURE RANGE

High Capacity Wall Freezer	-10 to 0°F	-23 to -18°C
----------------------------	------------	--------------

 **RECYCLE DOCUMENTS AND EQUIPMENT RESPONSIBLY**

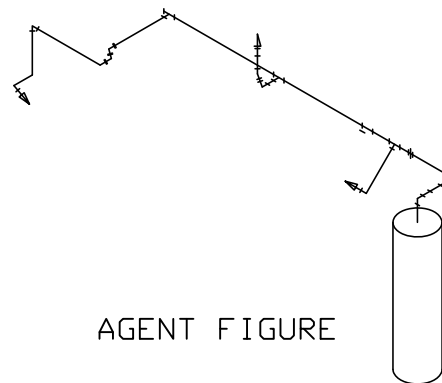
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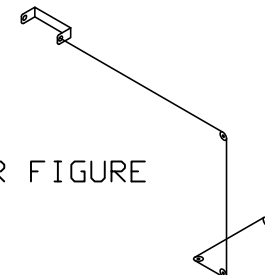
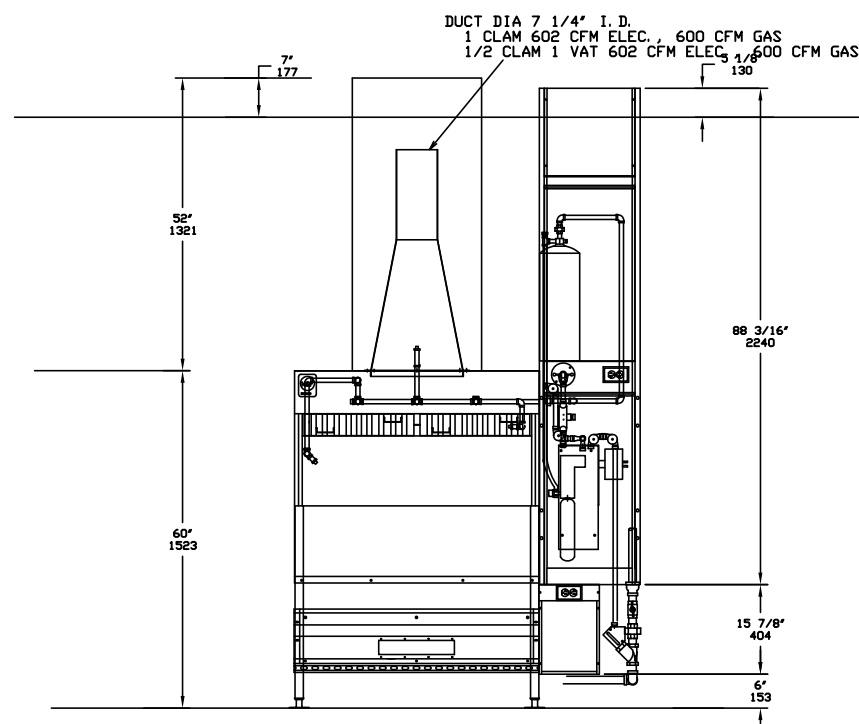
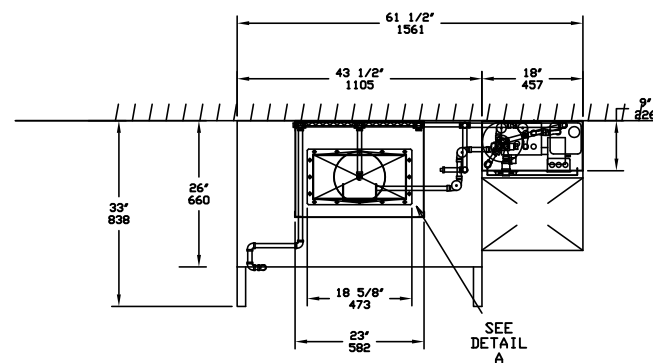
FRANKE

NOTES:

1. 16 GA. S/S MATERIAL USED FOR HOOD EXTERIOR.
2. 16 GA ALUMINIZED STEEL USED FOR HOOD BACK.
3. FILTER BAFFLE;
UL FILE R14372, VOL. 1, SEC. 1
UL CONTROL NUMBER 5L65
MEA-446-92-M
4. EXHAUST HOOD;
UL FILE MH12755, VOL. 4
UL CONTROL NUMBER 78L1.
5. UTILITY CHASE
AND RACEWAY;
UL FILE E163328, VOL. 1, SEC. 3
6. HOOD COMPLIES WITH NSF STANDARD 2.
7. ELECTRICAL CONNECTIONS BY LOCAL ELECTRICIANS.
GAS PIPING BY LOCAL PLUMBER.
ANSUL CONNECTIONS AND STARTUP
BY CERTIFIED ANSUL REPRESENTATIVE.
8. HIGH TEMP GASKET FILE MH12755 VOL. 2, SEC. 1, ILL. 9




AGENT FIGURE



DETECTOR FIGURE

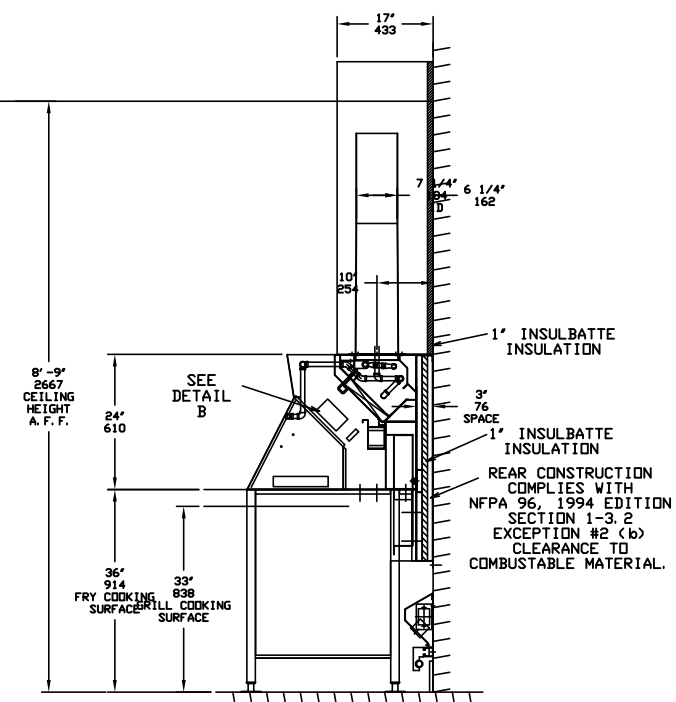
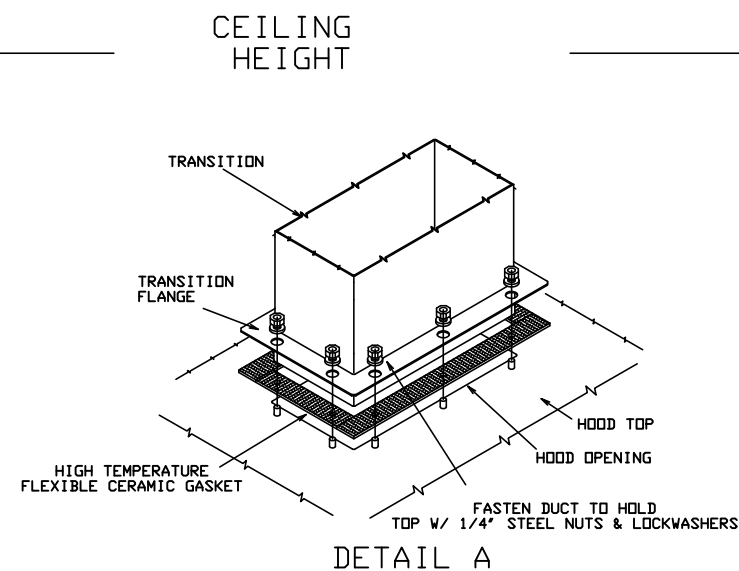
FIRE PROTECTION SUPPRESSION SYSTEM
ANSUL R-102 UL 300 COMPLIANT
SEE ANSUL DWG# R02-435-112
FOR DETAILS

		MCDONALD'S CORPORATION CAG BROOK, ILLINOIS 60521	
EXHAUST HOOD: UH SERIES			
EQUIP. I.D.		SERIAL NUMBER	
MANUF. I.D.		MANUF. DATE	
EQUIP. I.D.			
MINIMUM EXHAUST AIR FLOW			
FT ³ /MIN/FT CMG/ST/MIN/0' OF HOOD LENGTH			
LENGTH OF HOOD WITH TOP JETTING WITH ESP OPENING			
86" (6.6ft. 6mm)	128 (12)	128 (12)	
94 1/2" (8.7ft. 3mm)	143 (13.3)	137 (12.8)	
105-106 3/4" (8.89-8.71ft.0mm)	166 (15.5)	151 (14)	
129-134" (10.75-11.17ft.)	192 (18)	172 (16)	
FOR USE OVER COMMERCIAL GAS OR ELECTRIC COOKING EQUIPMENT UP TO 400°F (204°C) (EXCEPT UPPER PLATELLET OF 2 SIZED COOKER MAY BE UP TO 425°F (218°C))			
-80" (500mm) MAXIMUM CLEARANCE FROM COOK SURFACE TO FRONT LOWER EDGE OF HOOD			
-16" (406 mm) MINIMUM CLEARANCE FROM COOK SURFACE TO FRONT LOWER EDGE OF HOOD			
-8 1/4" (210 mm) MINIMUM HOOD OVERHANG FROM EDGE OF COOKING SURFACE			
-16 1/4" (416 mm) MAXIMUM HOOD SETBACK FROM EDGE OF COOKING SURFACE			
-THESE HOODS ARE LISTED FOR DIRECT REAR MOUNTINGS ON A COMBUSTIBLE SURFACE -THESE HOODS ARE LISTED TO OPERATE WITH A DUCT SYSTEM INSTALLED ON TOP -HOODS ARE DESIGNED TO BE USED AS STANDING OR RECESSED INTO SIDE PANEL -HOOD IS ADJACENT TO THE GRILLEDS -ALL HOODS ARE REMOVABLE AND ALL HOODS ARE INDIVIDUALLY MARKED AS FOLLOWS: IN SERIAL/GRILLEDS OR ON LID -THESE HOODS MUST NOT BE REPLACED WITH NON-NSF-ME -THESE HOODS ARE LISTED FOR COMPLIANCE WITH LOCAL, STATE, AND FEDERAL PERMITS -FILTERS SHALL ONLY BE REPLACED WITH NSF-CERTIFIED STEEL GRADE FILTERS			
MANUFACTURER'S NAME			
H&K DALLAS	H&K DALLAS	KHD	
H&K MEXICO	H&K MEXICO	HKH	
FRANKIE CONTRACT GROUP (SPARKS)	FRANKIE CONTRACT GROUP (SPARKS)	FPH#3	
FRANKIE CONTRACT GROUP (FAYETTEVILLE)	FRANKIE CONTRACT GROUP (FAYETTEVILLE)	FPH#3	
MET TEC	MET TEC	MET	
LISTED M12755			
78L1			
EXHAUST HOOD WITHOUT EXHAUST DAMPERS (CATEGORY Y7YC)			

DETAIL B
UL LABEL

INCLUDES ANSUL'S LISTED
R102 WET CHEMICAL
EXTINGUISHING SYSTEM

(FP#1/FP#2/UH SERIES/GRILL/RH OR LH)



McDonald's USA, LLC	PREPARED FOR:		62005 McDonald's USA, LLC		PREPARED BY:		62005 McDonald's USA, LLC	
	TITLE		DRAWN BY		STD ISSUE DATE			
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3-Platen Electric Clamshell Grill

3-Platen Electric Clamshell Grill

Models:

☐ ME-3PX


Standard Features:

Flexibility

- Grill to be available in (90cm) 36" Platen
- The cook height of the new grill has increased to (5cm) 2", previous was (1.6cm) .65"
- Supports future menu and capacity needs – the smallest footprint next generation grill, with the largest capacity of Next Generation designs.

Ease of Use

- New touch-screen design, utilizing intuitive Press and Go interface
- Auto-levelling and calibration features
- USB interface
- Instinctual interface for user and service technician
- Auto Product Recognition

Ease of Cleaning

- Removable Teflon bar to allow easier access to the whole platen
- New single shaft platen lift assembly
- Easy to access from both sides

Temperature Control

- New PID (proportional–integral–derivative) control means the grill can now use continuous heat vs a basic on-off system. This allows for smart anticipation of needs vs basic on-off system
- Temperature overshoot and undershoot eliminated

Temperature Uniformity

- New design means each lane can be set to a different temperature
- Menu flexibility, e.g. all day breakfast

Energy Savings

- Individual lanes can be turned OFF when not required vs previous standby mode
- Annual savings realized in energy and HVAC

Reliability

- New stronger chassis design added to longer life components
- Lower life cycle costs and improved gap control

Specifications:

The Grill's upper and lower grill plates cook both sides simultaneously. Upper grill plate is automatically raised and lowered by a lift system powered by a quiet actuator.

Lower griddle plate made of (19mm) 3/4" thick carbon steel, machine ground and highly polished.

Lower grill plate heated by 3 electric heating elements.

Upper platen heated by 2 electric heating elements.

Electric top heater provided with replaceable quick release Teflon sheets.

Available in three phase power for Delta or Wye electrical systems.

Power management automatically adjusts power to electrical system voltage.

Includes built-in circuit breakers for over current circuit protection

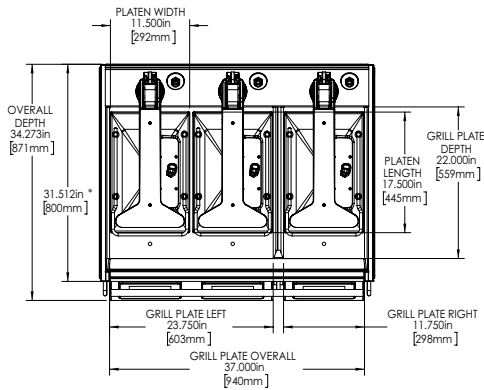
CSA models are approved for use on 50 amp circuit.

All have NSF, CSA and CE approvals.

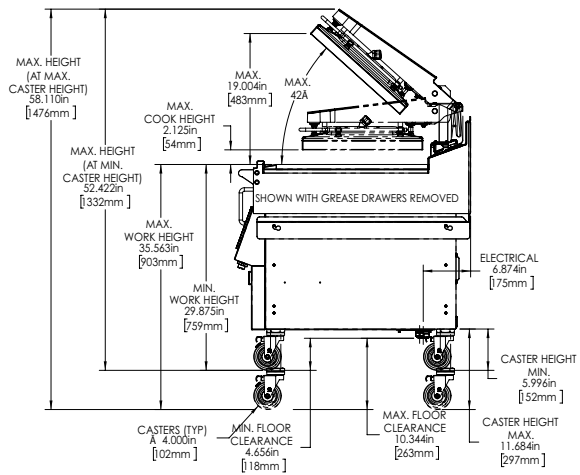
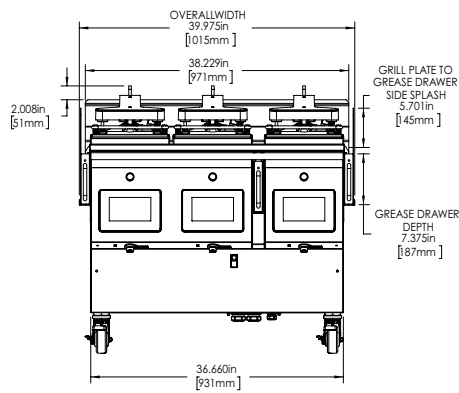
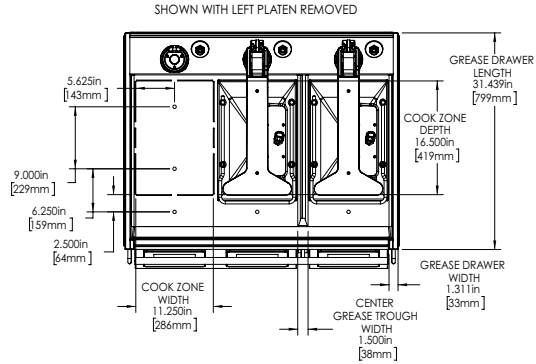
Installation with zero clearance against non-combustible surfaces.

Two year Part and Labour Warranty





*NARROWEST DIMENSION FOR ENTRY THROUGH STANDARD 32" DOORWAY
WITH REMOVAL OF CONTROL PANEL AND TOWEL BAR



Electrical Input Specification - DELTA

ME-3PX CSA MODELS - DELTA					
MODEL	Volts 3 Ph 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
Cord 2*	200V	46.9	46.6	46.6	15.6
	208V	45.7	45.4	45.4	15.6
	220V	41.1	41.2	41.2	15.1
	230V	38.1	38.9	38.9	15.2
	240V	37.0	37.9	37.9	15.1
Cord 1*	200V	24.5	24.3	23.5	7.7
	208V	24.2	24.0	23.2	7.8
	220V	22.7	22.2	21.5	7.6
	230V	22.2	21.3	20.7	7.6
	240V	21.9	20.8	20.2	7.6

Interlock :

HVAC Hood / Fire Suppression Interlock Circuit
DELTA 3.6 Amp, WYE 1.8 Amp

*When tested according to ASTM F1605 under heavy-load cooking conditions the average power consumption is 61% of maximum power"

Electrical Input Specification - WYE

ME-3PX CE MODELS - WYE					
MODEL	Volts 3 Ph 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
Cord 1*	220V/380V	24.3	25.5	24.0	15.1
	230V/400V	23.2	25.0	22.3	15.2
	240V/415V	22.3	24.8	21.6	15.1

ME-3PX CE MODELS - WYE					
MODEL	Volts 3 Ph 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
Cord 1*	220V/380V	15.3	13.8	12.1	7.6
	230V/400V	15.1	13.8	11.3	7.6
	240V/415V	14.7	13.8	11.3	7.6

CRATED VOLUME CU.FT.	Ship Weight lbs. / kg.
48	800/295

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

Form# ME-3PX (08/17/17)

HIGH CAPACITY MEAT FREEZER (R-290)

HIGH CAPACITY MEAT FREEZER (R-290)



18007464 Shown

Item #:
Project:
Quantity:

MODEL NUMBER

- ☐ 18007463 High Capacity Meat Freezer (R-290) 18"
- ☐ 18007464 High Capacity Meat Freezer (R-290) 30" RH
- ☐ 18014883 High Capacity Meat Freezer (R-290) 30" LH

PRODUCT OVERVIEW

Mobile freezer with a forced air refrigeration system using environmentally safe R-290 (Propane) refrigerant allows consistent temperature throughout the cabinet, extending product life. Top-mount compressor makes cleaning and maintenance easy, and ensures cleaner air flow. Front-breathing design allows zero-clearance applications, while automatic defrost reduces down time and minimizes clean-up.

STANDARD PRODUCT FEATURES

- Heavy duty stainless steel structure makes cleaning easy
- Forced air refrigeration system utilizing environmentally safe R-290 (Propane) refrigerant, including a front-breathing condenser design
- Self-closing lid creates easy access to proteins
- Front loading access door makes restocking simple
- Easy-to-read LED allows for monitoring and managing temperatures
- Includes four (4) heavy-duty swivel casters with locks



Franke Foodservice Systems Inc
800 Aviation Parkway
Smyrna, TN 37167
Tel +1-877-379-3769
franke.com

Approval _____

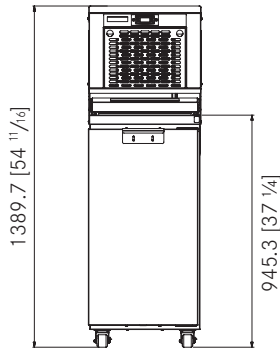
*Make
it
Wonderful*



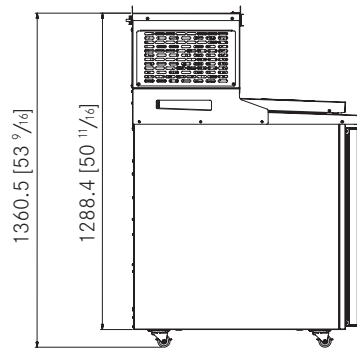
HIGH CAPACITY MEAT FREEZER (R-290)

18007463

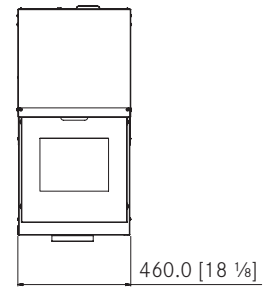
FRONT VIEW



SIDE VIEW

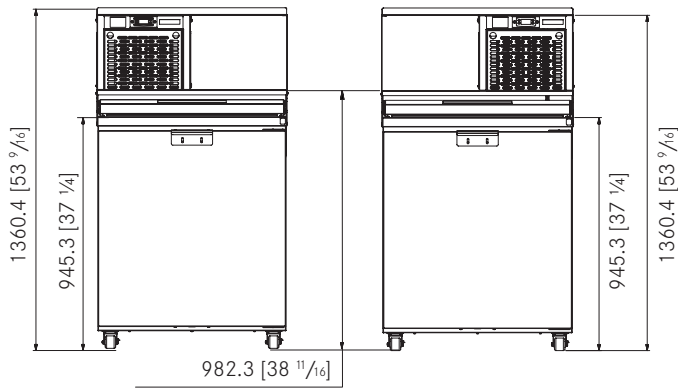


TOP VIEW

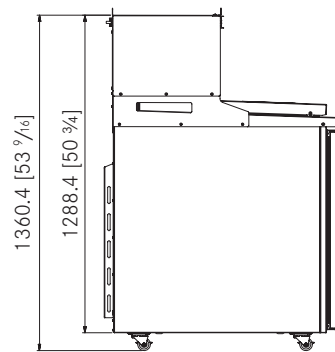


18014883/18007464

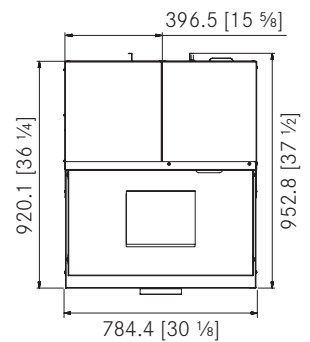
FRONT VIEW



SIDE VIEW




TOP VIEW



DIMENSIONS

	18007463 (HCMF-18P)		18007464 (HCMF-30PR)		18014883 (HCMF-30PL)	
Width	18.00"	457.2 mm	30.00"	762.0 mm	30.00"	762.0 mm
Depth	37.50"	952.5 mm	37.50"	952.5 mm	37.50"	952.5 mm
Height	54.68"	1389.7 mm	54.68"	1389.7 mm	54.68"	1389.7 mm

ELECTRICAL

	HCMF-18P	HCMF-30P
Voltage/Frequency/Phase	115V/60Hz/1Ph	115V/60Hz/1Ph
Amp Load	5.0 Amp load draw	5.0 Amp load draw
Power Supply	10' Power Cord & NEMA 5-15 Plug 	

REFRIGERATION

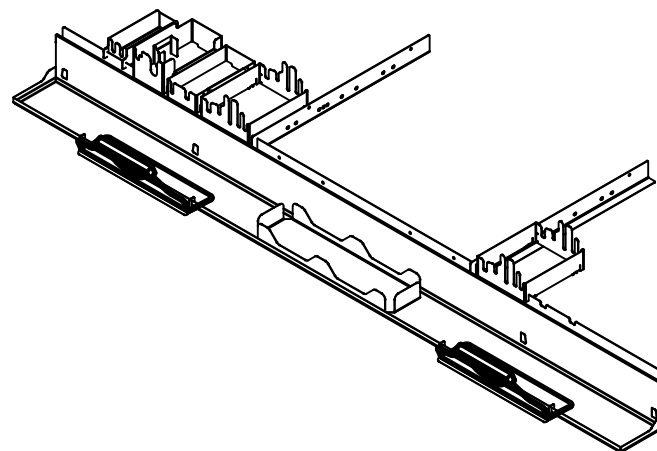
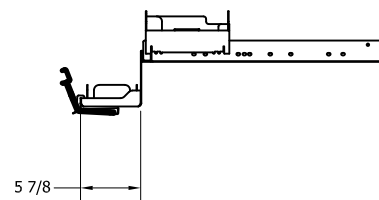
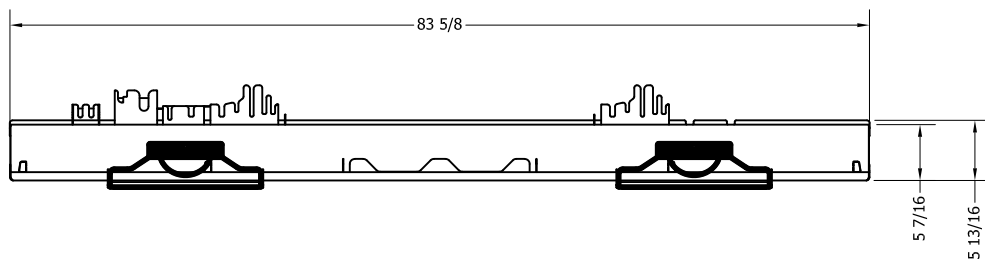
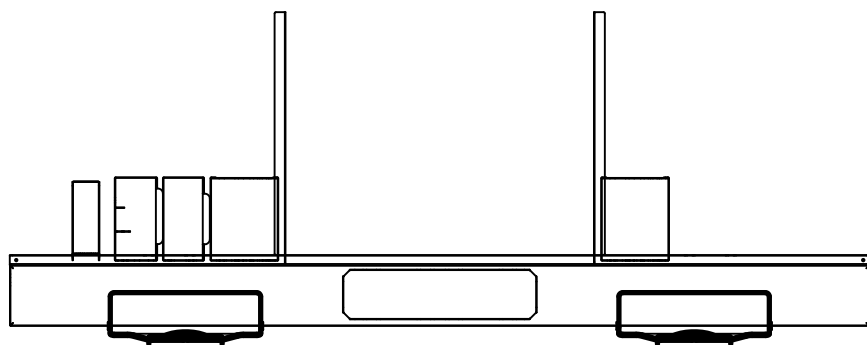
	HCMF-18P	HCMF-30P
Refrigerant	R-290 (Propane)	R-290 (Propane)
Refrigerant weight	3.5 oz	4.0 oz
OPERATING TEMPERATURE RANGE		
Upper Drawer	-10 to 0°F	-23 to -18°C

 **RECYCLE DOCUMENTS AND EQUIPMENT RESPONSIBLY**

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Make it Wonderful

FRANKE



DATE: 12/10/2012	MATERIAL:	SYM	REVISION	DATE	CUSTOMER:
DRAWN: Username	WIDTH:	A	20112677	26AUG2011	
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COMMENTS:					
THESE DRAWINGS AND SPECIFICATION ARE THE PROPERTY OF H&K AND SHALL NOT BE REPRODUCED OR COPIED OR TRANSFERRED TO A THIRD PARTY WITHOUT THE WRITTEN PERMISSION OF H&K.					ITEM NO:
SIZE: B	SHEET 1 OF 1	TITLE: GTO FOR UH HOOD			81301 GTO 2009 hood

OPTIMIZED BREAKFAST TABLE



*Optimized Breakfast Table w/ Accessories (Toaster & Ovens Sold Separately)
18017161 Standard Configuration Shown*

Item #:
Project:
Quantity:

MODEL NUMBER

- ☐ 18017153 Optimized Breakfast Table
- ☐ 18017161 Optimized Breakfast Table w/
Convertible Refrigerator
- ☐ 18020193 Optimized Breakfast Table, Reverse
Layout
- ☐ 18020206 Optimized Breakfast Table w/
Convertible Refrigerator, Reverse
Layout

PRODUCT OVERVIEW

Heavy-duty, 304 stainless steel, fully-welded table includes integrated open space for Convertible Cooler/Freezer. Also provides defined location for breakfast radiant toaster, along with a worktop opening permitting access to toasted products. Overshelf includes space for OnCue™ ovens, while snap-in holders provide pan storage to support breakfast production. Toaster and ovens purchased separately.

STANDARD PRODUCT FEATURES

- Specialized table design accommodates included Convertible Cooler/Freezer
- Built-in space for radiant toaster, with access opening in worktop
- Overshelf supports up to two (2) OnCue™ ovens
- Includes stainless steel breakfast platter storage system on worktop
- Snap-in holders for breakfast product accessory item storage
- Toaster and OnCue™ ovens sold separately
- Reverse Layout available for special applications only



FOR COMMERCIAL USE ONLY

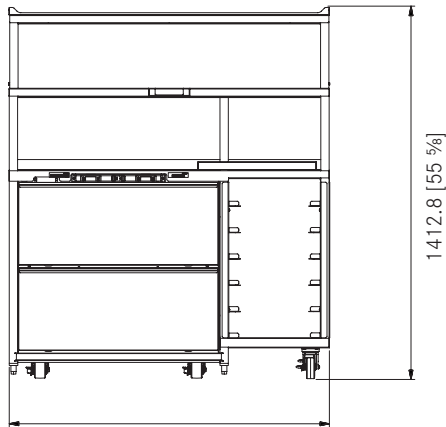
Franke Foodservice Systems Inc
800 Aviation Parkway
Smyrna, TN 37167
Tel +1-877-379-3769
franke.com

*Make
it
Wonderful*

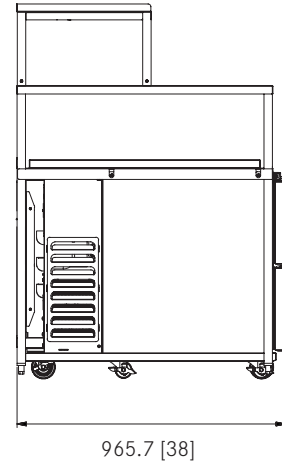


OPTIMIZED BREAKFAST TABLE

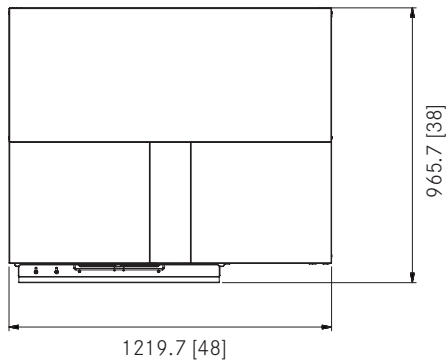
FRONT VIEW



SIDE VIEW




TOP VIEW



DIMENSIONS

	OPTIMIZED BREAKFAST TABLE (18017153)		CONVERTIBLE COOLER/FREEZER (2DCV-30)	
Width	48.00"	1219.0 mm	30.13"	766.5 mm
Depth	38.00"	966.0 mm	37.00"	939.4 mm
Height	55.62"	1412.8 mm	33.00"	838.2 mm

ELECTRICAL

Voltage/Frequency/Phase	120V/60Hz/1Ph
Amp Load	5.0 Amp load draw
	10' Power Cord & NEMA 5-15 Plug
Power Supply	

REFRIGERATION

Refrigerant	R-290 (Propane)	
Refrigerant weight	3.5 oz	
OPERATING TEMPERATURE RANGE		
Freezer Mode	-10 to 0°F	-23 to -18°C
Refrigerator Mode	34 to 40°F	1 to 4°C

 **RECYCLE DOCUMENTS AND EQUIPMENT RESPONSIBLY**

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Make it Wonderful

FRANKE

Technical data sheet for

HP10T-LMD-BB HUMIDIFIED HOLDING CABINET

11 Tray Electric Humidified Holding Cabinet TOUCH CONTROL



STANDARD FEATURES

- Designed for individual use or system installed with Turbofan E33T Convection Ovens
- 11 Half size sheet pan capacity
- 11 1/1GN / 12" x 20" steam pan capacity
- 2 1/2" / 63.5mm tray spacing
- Compact 24" / 610mm width
- Full viewing field reversible door
- 208V, 220V, or 230-240V Single Phase
- 1200W cabinet heating
- Full double skin construction
- Touch Screen Control
- Individual shelf timers
- Electronic temperature control
- 600W heated humidification water tank
- Electronic humidity tank temperature control
- Autofill water tank system
- Continuous door seal
- Low velocity circulation fan system
- Dual LED halogen cabinet interior lamps
- 4 dia. 3"/76mm castors with 2 front castors with wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

ACCESSORIES — STANDARD USA

- Two 5 3/4" / 145mm rear standoffs included
- Hubbell HBL2321 NEMA L6-20P locking plug cordset fitted.
- Water Quick Connect Kit fitted, Colder Products LC NSF series valved coupling body.



HP10T-LMD-BB

Unit shall be a Moffat electrically heated Turbofan Humidified Holding Cabinet. The holding cabinet shall have double skin construction with stainless steel interior and exterior sides, front and top. Door shall be side hinged. Unit shall have capacity for 11 half size sheet pans or 11 1/1GN or 12" x 20" steam pans. A single speed fan shall gently and evenly circulate air around the cabinet. Cabinet shall be controlled by a 5.7" Touch Screen control with individual shelf timers and cabinet temperature control and humidity level control. Holding cabinet shall be mounted on castors, with two rigid castors at rear and two castors, swivel and wheel lock at front. Holding Cabinet shall operate independently or in conjunction with Moffat Turbofan E33T Convection Oven.

USA

Holding Cabinet shall be fitted with a NEMA L6-20P Hubbell HBL2321 locking plug cordset. Unit shall be supplied with a quick connect water kit for Colder Products LC NSF Series connection. Two rear standoffs shall be included.

HP10T-LMD-BB 1/1 GN Electric Humidified Holding Cabinet Touch Control

CONSTRUCTION

304 stainless steel interior cabinet
Stainless steel front, sides and top exterior
Stainless steel interior side racks
Stainless steel frame, side hinged door
0.2"/5mm thick door glass
Stainless steel control panel
Stainless steel base and rear panels

CONTROLS

5.7" LED backlit touch screen
Individual shelf timers
Temperature range 68-194°F / 20- 90°C
Humidity temp control

CLEANING

Stainless steel top and side exterior panels
Removable plug-in door seal (no tools required)

SPECIFICATIONS

Electrical Requirements

208V, 60hz, 1-phase, 1.9kW, 9.1A
240V, 60hz, 1-phase, 1.9kW, 7.9A
220V, 50hz, 1-phase, 1.9kW, 8.6A
230-240V, 50hz, 1-phase, 1.9kW, 8.1A
NEMA L6-20P Hubbell HBL2321 plug cordset fitted (USA)

Water Requirements

Cold Water connection to Colder Products LC NSF 76200
valved coupling body on appliance.
Minimum supply connection hose 3/8" O.D.
80psi / 550kpa maximum inlet pressure
22psi / 150kpa minimum inlet pressure

External Dimensions

Width 24" / 610mm
Height 40" / 1015mm including dia. 3" / 76mm castors
Depth 26 3/4" / 680mm
32 1/2" / 825mm including Rear Standoffs

Nett Weight
194 lbs / 88kg

Packing Data
269 lbs / 122kg
25 ft3 / 0.71m3
Width 27 1/2" / 700mm
Height 46 1/2" / 1170mm
Depth 34" / 865mm

INSTALLATION CLEARANCES

Rear 5 3/4" / 145mm including Rear Standoffs
LH Side 0" / 0mm
RH Side 1" / 25mm

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 12" / 300mm from the appliance
sides is required



moffatusa.com
turbofanoven.com

USA

Moffat Inc

3760 Industrial Avenue

Suite B

Winston-Salem

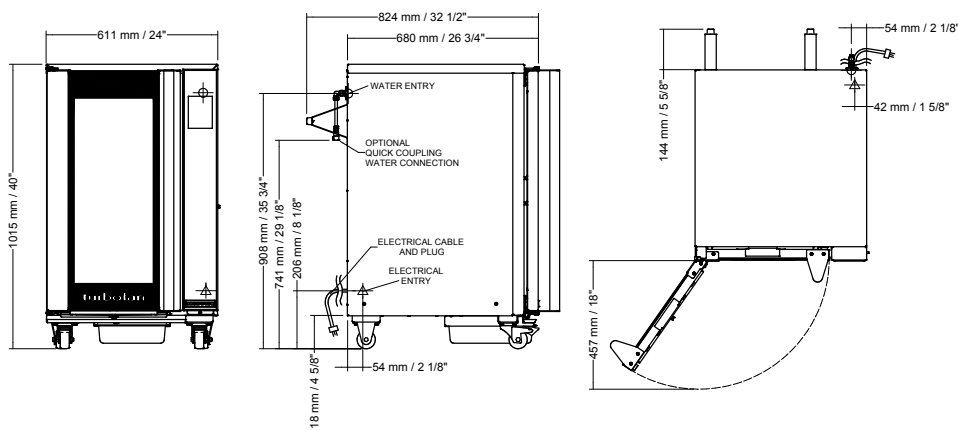
North Carolina 27105

Ph Toll Free 1-800-551 8795

Ph 336-661 0257

Fax 336-661 9546

Email sales@moffat.com



ISO9001
Quality
Management
Standard

Designed and manufactured by



ISO9001

All Turbofan products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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an Ali Group Company



The Spirit of Excellence

Universal Holding Cabinet with easyTouch®

6-Row -- High Density

Models specifically designed for McDonald's.

☐ UHCTHD6T

☐ UHCTHD6S

UHCTHD



Standard Features

- Six shelves with independently programmable temperature controls
- Industry exclusive touch screen controls with Wi-Fi capability
- Multiple language capability at the touch of an icon
- 18 slots (3 per shelf) accommodate a wide range of menu items
- Three unique time and product settings offered per shelf
- Dual-sided access and displays
 - Designed to support tow sided prep line
 - Functional pass-through feature for flexibility in kitchen layout
- Stainless steel cabinet exterior
- Audible and visual end of hold time alarms
- Hard anodized heating surfaces enhance performance and increase durability

Option

- ☐ Plug options:
 - Pin and sleeve w/6' cord
 - Twist lock w/10' cord
- ☐ Single-sided display (Model UHCTHD6S)

Specifications

Frymaster's innovative holding cabinet with integrated touch screen technology helps you to manage your kitchen operations effectively. The six-shelf design will hold up to 18 menu items in independently time-controlled slots.

Crew friendly intuitive touch screen controls make the unit easy to operate. Colorful displays can easily be viewed from across the kitchen, allowing users to quickly visualize food status. Multiple languages are optional, and easy to display with the touch of an icon.

The Frymaster UHC-Touch Cabinet takes the worry out of maintaining food quality while holding a wide range of foods safely.

Frymaster's innovative technology gives you a holding cabinet with premier versatility and reliability. Call your KES or Frymaster for more information.

FRYMASTER **UHCTHD WARRANTY**

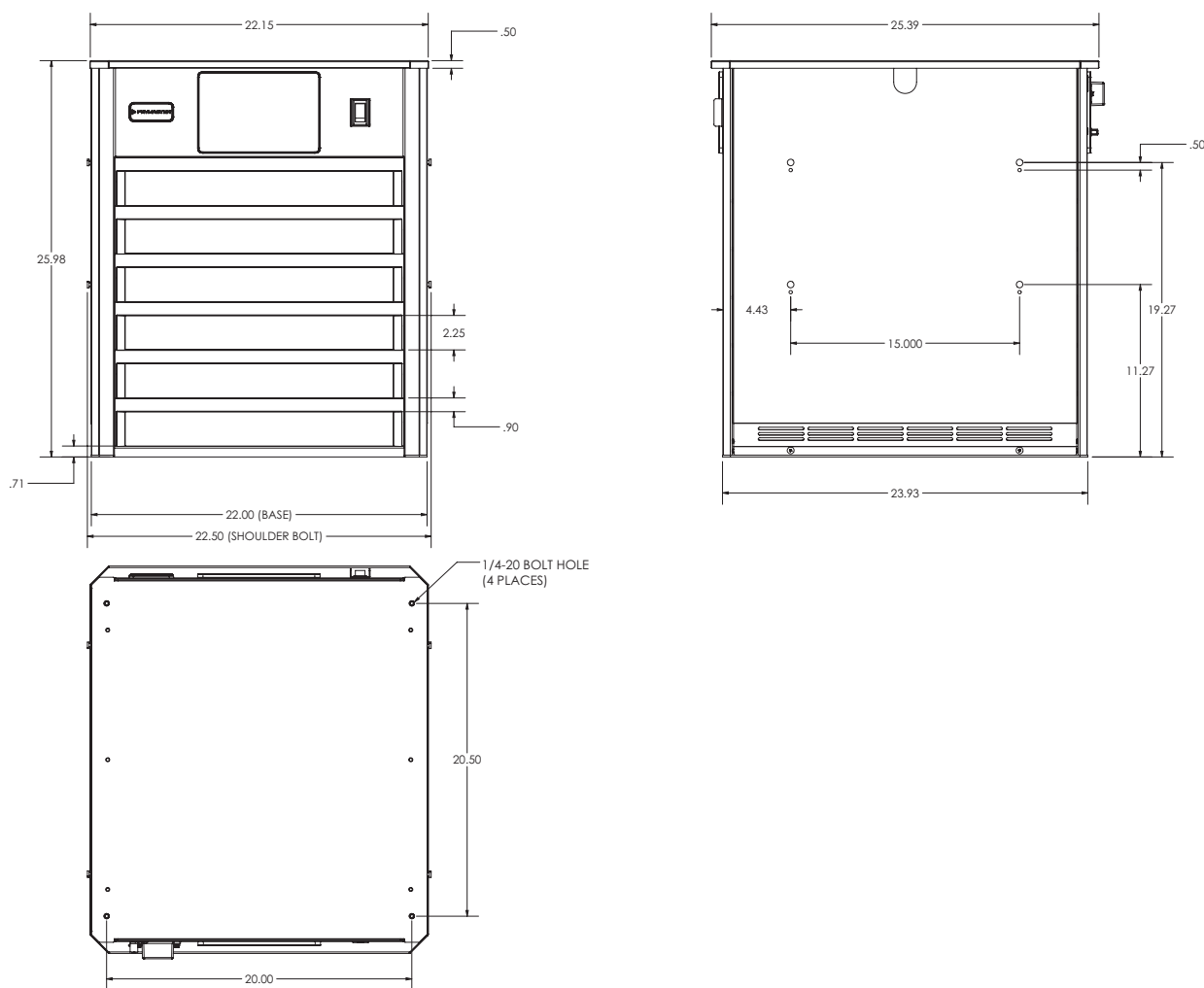
**3-YEAR WARRANTY ON
PARTS AND LABOR**

**58% More Efficient
Per Row Than
Original UHC**



Universal Holding Cabinet 6-Row -- High Density

Universal Holding Cabinet 6-Row -- High Density



DIMENSIONS

MODEL NO.	OVERALL SIZE (cm)			ELECTRICAL REQUIREMENTS					SHIPPING WEIGHT
	WIDTH	DEPTH	HEIGHT	VOLTS	HZ	WATTS	AMPS	PLUG TYPE	
UHCTHD6	22.2" (56.3 cm)	25.8" (64.4 cm)	26.0" (66.0 cm)	200-240	50/60	2600-3120	13.0	Pin & Sleeve or wist & Lock	196 lb (89 kg)
UHCTHD3	22.2" (56.3 cm)	25.8" (64.4 cm)	TBD	200-240	50/60	1733-2465	8.7-10.3	Pin & Sleeve or wist & Lock	120 lbs. (54 kg)

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

8700 Line Avenue
Shreveport, LA 71106-6800
USA

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E-mail: info@frymaster.com

www.frymaster.com
Bulletin No. 6541B
Revised 2/18/20

UHC TABLE

COPL, 51"

HK# 91011



PRODUCT SPECIFICATIONS

- Fits 41 qt. waste containers

INCLUDES

- UHC mounting brackets and hardware
- Stacked bus box storage
- (1) Static hub chute, 91011.1600

REQUIRED ACCESSORIES (PURCHASED SEPARATELY)

- (2) UHC's
- (2) Condiment/Printer/Bump bar holder, 91014
- (4) Paper wrap holder, H-18-405
- Box holder over UHC

Product improvement may subject specifications to change without notice



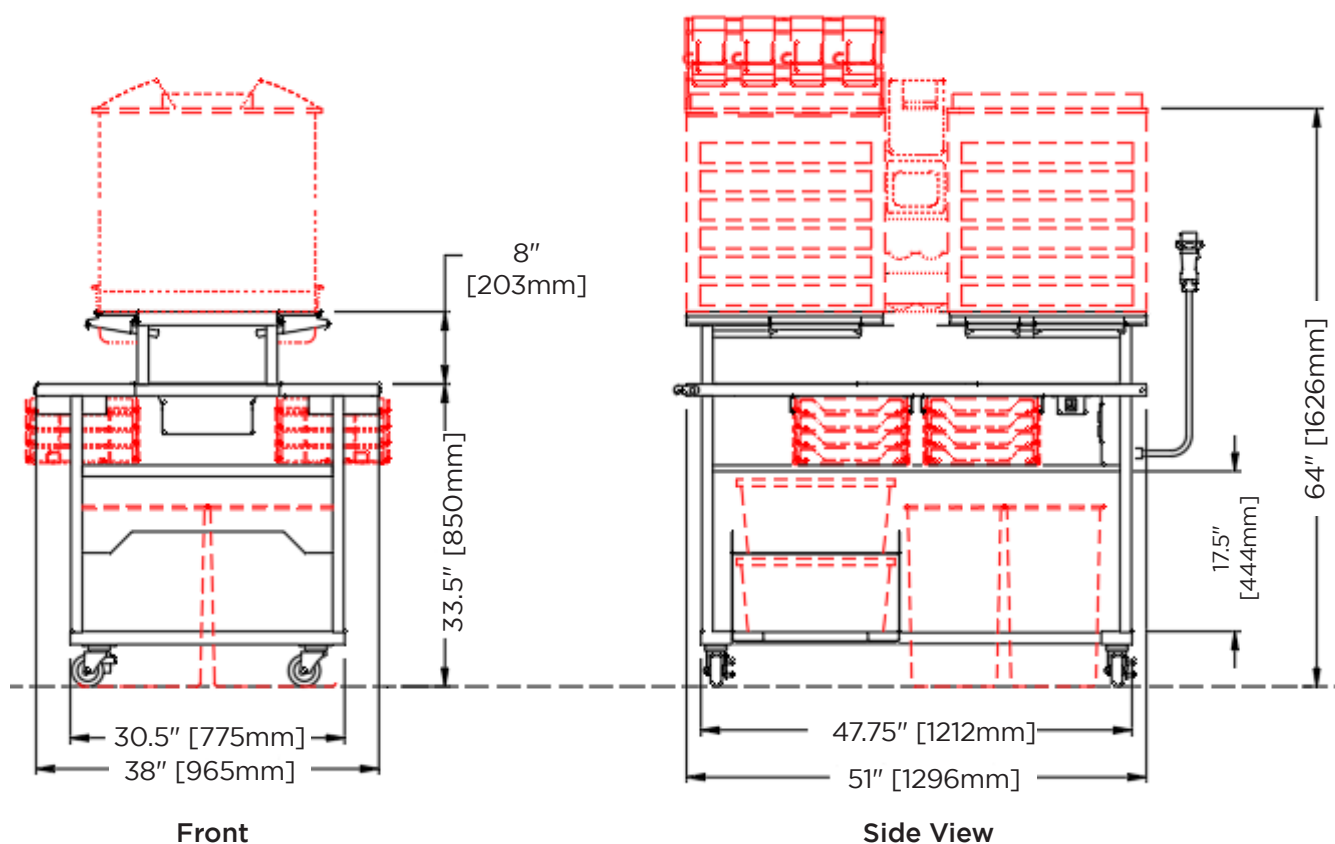
H+K INTERNATIONAL
hkionline.com



COPL UHC TABLE HK# 91011

PLANS + SPECIFICATIONS

Dashed red items are not included



HK Number	91011	
Product Description	UHC Table, COPL, 51"	

Depth	38	965
Width	51	1296
Height	41.5	1054
Work Height	33.5/35.5	850/900
Weight (crated/net)	260/200	118/90

Voltage/Phase/Frequency	120/1/60	208/1/50
Amp Load	2.2	1.1
Material	Stainless Steel	
Operating Temp	Heated Surface: 115°F - 125°F (46°C - 51.6°C)	
Plug/Cord Type	PIN & SLEEVE (320P4W), 6'-0" (1.8m*) *By local code or equal	



MENUMASTER[®]

Commercial

Project #: _____

Item #: _____



Exclusively for McDonald's[®] Restaurants

Chef Line | Heavy Volume Specially pre-programmed for McDonald's

Preprogrammed cook settings tailored for:

- Griddle Cakes
- Large Biscuits
- Hotcakes
- Sausage Burrito
- Chorizo Burrito
- Steak Burrito
- Soften/melt clarified and stick butter

All ACP, Inc. commercial ovens are supported by our Culinary Center. Do not hesitate to contact us for any questions regarding food preparation, menu development and cooking times: testkitchen@acpsolutions.com



Heavy Volume Q-ing Oven MenuMaster[®] MC Series for McDonald's[®] Restaurants

Power Output

- 2000 Watts of power
- Unique method of microwave energy distribution provides superior even heating throughout the entire cavity

Multi-language universal operation, with programming flexibility

- Oven interface and programming software supports 20 languages
- Smart USB connectivity standard
- Compatible with ACP Programming Application
- Stores up to 100 programmable menu items

Easy to Use

- Menu codes and boost-heat times are preprogrammed for simplified and consistent cooking results
- Quantity-prompt feature: Control automatically prompts user to enter quantity to begin cooking for the appropriate portion size
- 11 power levels and 4 cooking stages for cooking flexibility
- Automatic Voltage Sensor adjusts to the power supply
- Ample 1 cubic ft. (28 liter) capacity accommodates two standard 4" (102mm) deep half-sized pans

Easy to Maintain

- Stainless steel exterior and interior for easy cleaning and increased durability
- Removable, cleanable air filter protects oven components
- Constructed to withstand the McDonald's environment
- Interior borosilicate tray is sealed and recessed to reduce plate-to-shelf edge impact and keep spills contained

Optional Accessories

- Cavity shelf (SE10)
- Non-stick baskets (NB10/S, TB10/S, SB10/S, MB10/S)
- Oven Cleaner and Shield Protectant (CL10**, SH10**)

Service

All products are backed by the ACP, Inc.
24/7 ComServ Support Center



Warranty - exclusively for McDonald's[®]

Full 2 year warranty
Years 1 - 2: parts, labor, and travel are covered
Year 3: magnetron tube (part only) is covered

Safety and Sanitation

This ACP, Inc. product meets and exceeds safety and sanitation standards set for commercial microwave ovens by UL, ETL, NSF, CSA, and FDA

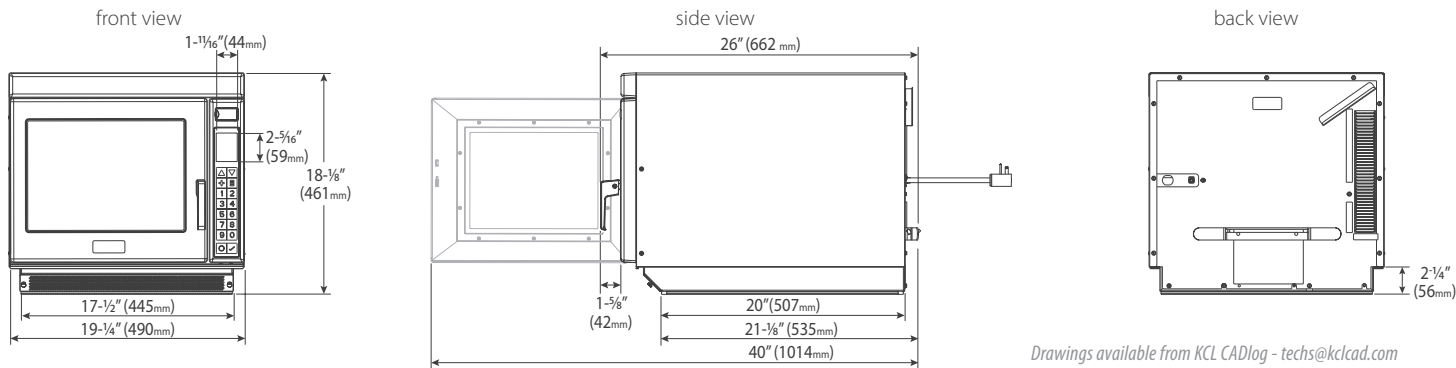


**Only shipped in U.S.A.



© 2023 ACP, Inc.
Cedar Rapids, Iowa 52404

Menumaster® MC Series for McDonald's® | Heavy Volume Q-ing Oven



Drawings available from KCL CADlog - techs@kclcad.com

Dimensions

Exterior	H 18 1/8" (461)	W 19 1/4" (490)	D† 26" (662)
Cavity	H 8 1/2" (216)	W 13" (330)	D 15" (381)
Usable Cavity Space	1.0 cubic ft. (28 liter)		
Door Depth	40" (1014), 90°+ door open		
Installation Clearance	Top: 2" (51)	Sides: 1" (25)	Back: None
Shipping Carton	H 21 1/2" (546)	W 21 3/4" (553)	D 30" (762)

Weight

Model Type	Product Weight	Ship weight (approx.)
3 × Magnetron	115 lbs. (52 kg.)	123 lbs. (56 Kg.)

Features

Configuration	Countertop
Display	2.8" (71mm) Color LCD
USB Port	Yes
Control System	Touchpad
Programmable Control	Yes, 10 pads
Braille	Overlay available
Settings Programmable	100
Max. Cooking Time	60:00
Microwave Distribution	3 × Magnetron Models: 3 rotating antennas-2 top; 1 bottom
Power Levels	11
Defrost	Yes, power level 2
Time Entry Option	Yes
Multiple Portion Setting	Quantity Prompt up to X9
Stage Cooking	4 stages
Interior Light	No
Air Filter	Yes, 1 removable with cleaning reminder
Signal	End of cycle, adjustable
Door Handle	Lift & Pull
Exterior Finish	Stainless steel
Interior Finish	Stainless steel with sealed-in borosilicate tray

Electrical Configuration

Region	Model#/UPC	Automatic Voltage Sensor	Door Style	Stackable	Power Consumption	Power Output (microwave)	Power Source	Plug Configuration	Cord Length	Frequency	Magnetron
North America single phase	MC23MPTW3 728028471670	Yes	Solid**	No	3200W, 15.4A	2000W*	208/240V, 60Hz, 20A, single phase	NEMA L6-20P Twist lock	5 ft. (1.5m)	2450MHz	3
North America single phase	MC23MPW3 728028471687	Yes	Solid**	No	3200W, 15.4A	2000W*	208/240V, 60Hz, 20A, single phase	Pin & Sleeve	5 ft. (1.5m)	2450MHz	3

Measurements are US Standard. Measurements in () are in millimeters

* IEC 60705 Tested

** Solid stainless steel door with menu-holder

† Includes handle



225 49th Ave. Dr. SW, Cedar Rapids, IA 52404 U.S.A.
800-233-2366 • 319-368-8120 • Fax: 319-368-8198
www.acpsolutions.com

Part No. 20271605

Updated 2/17/2023

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an Ali Group Company



The Spirit of Excellence

Specification #:

AIA File #:



MCMOC24 / MCMOC24T shown with door open

***Exclusively for McDonald's in North America**

Heavy Volume MenuMaster Models MCMOC24 / MCMOC24T

Power Output

- 2400 watts of power for high power density
- Top and bottom magnetrons.

Increased Productivity

- Short cook times for single serving applications, up to 33% faster than MC23MPW2 and MC23MPTW2.
- Increased throughput by door automatically opening when cooking cycle is complete and remaining open until ready to cook.
- Closing door and pushing control pad is one operator motion.
- Door design does not interfere with kitchen flow.
- Small, "jigsaw" shaped footprint allows for back-to-back placement on a 28 1/2" (724 mm) shelf using only 13 5/8" (346 mm) of space. A shelf extender accessory attaches to an existing shelf to extend it out to 28 1/2" (724 mm).

Easy to Use and Maintain

- Fits on prep line.
- Braille touch pads are ADA compliant.
- Control panel located on bottom for convenient access and angled for easy viewing.
- Plug and play operation.
- Door extends out for easy cleaning.
- Backed by our 24/7 ComServ Support Center, 866-811-8559.
- ETL Listed for safety and sanitation.



Two units fit back-to-back on a 28 1/2" (724 mm) shelf in a 13 5/8" (346 mm) space



Heavy Volume Q-ing Oven This microwave is ideal for McDonald's...

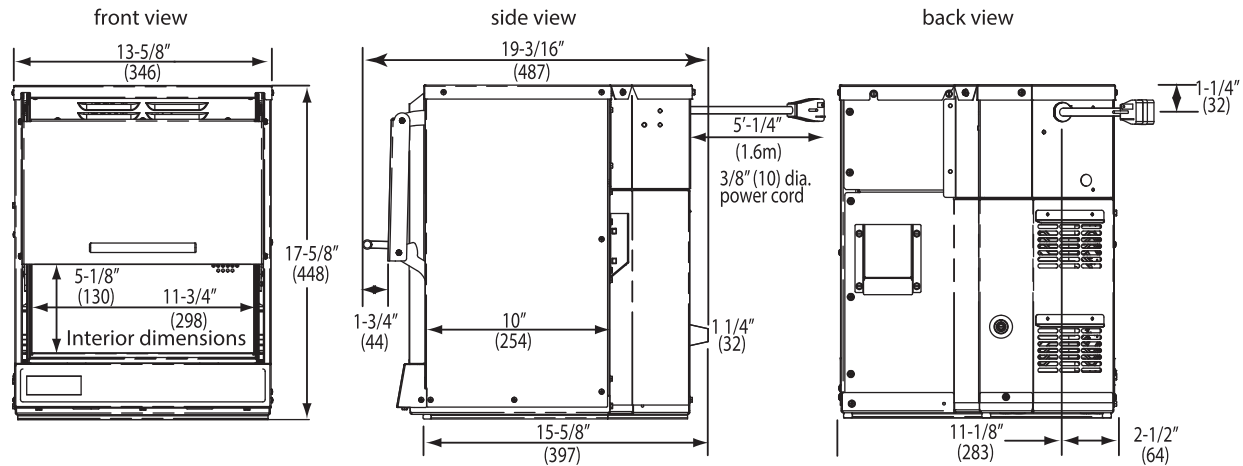
Q-ing Ovens Cook Time Comparisons:

Product	Code	Qty	Cook Times (in seconds)		MCMOC24 , MCMOC24T % Faster
			MC23MPW2, MC23MPTW2	MCMOC24, MCMOC24T	
McGriddles	11	1*	10	7	30%
		2**	15	10	33%
Hotcakes	33	1	21	17	19%
		2	41	31	24%
Biscuits ADB	44	1	7	5	29%
		2	12	8	33%
Sausage	55	1	19	17	11%
		2	33	30	9%
		3	45	42	7%
		4	58	50	14%

On average, **MCMOC24 & MCMOC24T** cook **21% faster** than MC23MPW2 & MC23MPTW2!



* 1 order (2 McGriddles)
** 2 orders (4 McGriddles)

Menumaster® Models MCMOC24 / MCMOC24T | Heavy Volume



Installation Clearances - Top: 2" (51), Sides: 1" (25), Back: None

Drawings available from KCL CADlog - techs@kclcad.com

Specifications			
Model	MCMOC24	UPC Code 728028422740	
	MCMOC24T	UPC Code 728028422948	
Configuration	Countertop or shelf		
Control System	Touch, angled for easy viewing		
Programmable Control Pads	10		
Braille	Yes		
Total Programmable Settings	100		
Max. Cooking Time	10:00		
Power Levels	11		
Defrost	Yes		
Time Entry Option	Yes		
Microwave Distribution	Rotating antennas, top and bottom		
Magnetrons	2		
Display	LED		
Stackable	Yes		
Stage Cooking	Yes, 4		
Door Opening	Automatic opening		
Signal	Door automatically opens at end of cycle		
Temp. Display	Yes		
Exterior Dimensions	H 17 5⁄8" (448)	W 13 5⁄8" (346)	D** 19 3⁄16" (487)
Cavity Dimensions	H 5 1⁄8" (130)	W 11 3⁄4" (298)	D 8 1⁄2" (216)
Door Depth	n/a		
Usable Cavity Space	.3 cubic ft. (8.4 liter)		
Exterior Finish	Stainless steel		
Interior Finish	Stainless steel		
Power Consumption	3100 W		
Power Output*	2400 W* Microwave		
Power Source	208-230V, 60 Hz, 20 A single phase		
MCMOC24 Plug Info	Pin & Sleeve	5' 1⁄4" (1.5m)	
MCMOC24T Plug Info	NEMA L6-20P Twist lock	5' 1⁄4" (1.5m)	
Frequency	2450 MHz		
Product Weight	70 lbs. (32 kg.)		
Ship weight (approx.)	73 lbs. (33 kg.)		
Shipping Carton Size	H 20 5⁄8" (524)	W 17" (432)	D 22" (559)
UPS Shippable	ISTA 3A approved small parcel		

Specifications

Microwave oven door shall automatically open when cooking cycle is complete. Door shall remain open until ready to cook next item. To minimize space usage, door shall open upwards. Control pad shall be angled for easy viewing and located so door can be closed and control pad pushed in one ergonomic motion. Control pad shall be programmable with the ability to program up to 100 menu items, single or double digit entry. There shall be 11 power levels including defrost mode, and 4 cooking stages. Microwave shall have a 10-minute digital countdown timer. Microwave output shall be 2400 watts. Top and bottom magnetrons with rotating antennas shall provide uniform heat distribution throughout the cavity. Oven shall be stackable and have a compact, "jigsaw" shaped footprint for back-to-back placement on a 28 1/2" (724 mm) shelf or countertop using only 13 5/8" (346mm). Oven cavity shall be stainless steel construction with stainless oven door. Bottom of .3 cubic ft. (8.4 liter) cavity shall be ceramic plate with a high temperature, cleanable seal. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, and ETL Listed for both safety and sanitation.

Optional Accessories

Shelf extender accessory (OS10) attaches to an existing shelf to extend it out to 28 1/2" (724 mm).

Warranty

Full 2 year warranty:
Years 1 - 2 - parts, labor, and travel are covered.
Year 3 - magnetron tube (part only) is covered.

Service

All products are backed by our 24/7 ComServ Support Center.



Measurements in () are in millimeters
* IEC 60705 Tested
** Includes handle

HCT & HRT

Next Generation Universal Toaster



The HCT-5H and HRT-5H combination radiant and contact toasters are the next generation universal toasting system for McDonald's. It includes a horizontal radiant toaster and horizontal contact toaster, lowering the overall profile and improving bun loading compared to the UTX-200 and CTX-200 toasters.

The HCT-5H and HRT-5H provide high-quality muffin and two-sided club toasting, allowing for simultaneous dual daypart toasting with no changeover necessary. On the HCT-5H, the dual belt drive eliminates slipping, sticking, marking, discoloring, and sloping.

The HCT-5H and HRT-5H provide a compelling return on investment compared to the UTX-200 and CTX-200, with more than \$2,800 in annual energy and labor savings.

Features

- Low profile and improved reach for loading.
- Simultaneous dual daypart toasting.
- High-quality muffin toast.
- Two-sided club toasting.
- HCT-5H produces toasted bun in 22 seconds (± 2 seconds).
- No slipping, sticking, marking, discoloring, or sloping.
- Reducing handling on HRT, with buns loading directly into UHC tray.
- Provides new menu flexibility.
- Reduces criticality of the belt cleaning requirement (PM).
- More energy efficient design saves \$1,800 annually in energy costs compared to the UTX-200 and CTX-200.
- Less PM required saves approximately \$1,000 annually in labor costs compared to the UTX-200 and CTX-200.



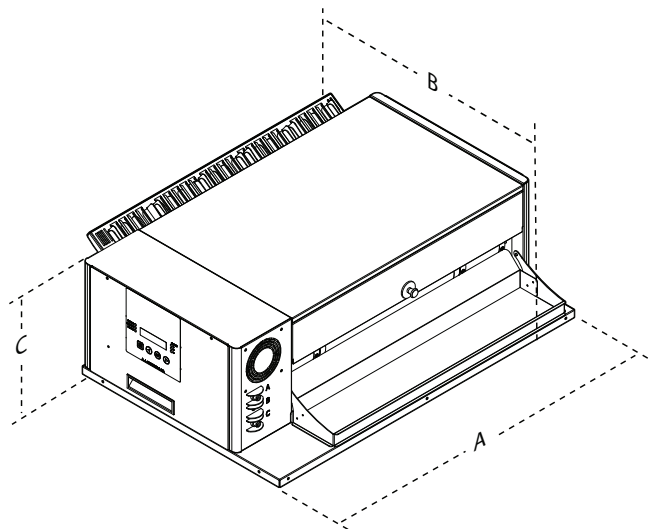
roundup

a brand by A.J. Antunes & Co. www.ajantunes.com

HCT & HRT

Next Generation Universal Toaster

Dimensions



Electrical Ratings and Plug Configuration

Model & Mfg. No.	Volts	Watts	Hertz	Plug Description
HCT-5H 9210850	208-240	4430-5250	60	Pin & Sleeve Plug 30 Amp., 250 VAC
HRT-5H 9210852	208-240	4430-5250	60	Pin & Sleeve Plug 30 Amp., 250 VAC
HRT-5H 9210853	208-240	4430-5250	60	Three Phase Pin & Sleeve Plug 30 Amp., 250 VAC

NOTE: If replacing the UTX-200, order the HRT-5H with Three Phase Plug.

Model & Mfg. No.	Width	Depth	Height
HCT-5H 9210850	34 3/16" (868 mm)	29 1/4" (743 mm)	11 1/4" (285 mm)
HRT-5H 9210852 9210853	34 3/16" (868 mm)	29" (736 mm)	9 1/8" (232 mm)

P/N 1020444 Rev. 7 04/15

roundup

USA Headquarters: Ph: (630) 784-1000 Fx: (630) 784-1650 Tf: (800) 253-2991
China Facility: Ph: 86-512-6841-3637 Fx: 400-0-7878-22 Tf: 86-512-6841-3907

HCT & HRT

Next Generation Universal Toaster



The HCT-5H and HRT-5H combination radiant and contact toasters are the next generation universal toasting system for McDonald's. It includes a horizontal radiant toaster and horizontal contact toaster, lowering the overall profile and improving bun loading compared to the UTX-200 and CTX-200 toasters.

The HCT-5H and HRT-5H provide high-quality muffin and two-sided club toasting, allowing for simultaneous dual daypart toasting with no changeover necessary. On the HCT-5H, the dual belt drive eliminates slipping, sticking, marking, discoloring, and sloping.

The HCT-5H and HRT-5H provide a compelling return on investment compared to the UTX-200 and CTX-200, with more than \$2,800 in annual energy and labor savings.

Features

- Low profile and improved reach for loading.
- Simultaneous dual daypart toasting.
- High-quality muffin toast.
- Two-sided club toasting.
- HCT-5H produces toasted bun in 22 seconds (± 2 seconds).
- No slipping, sticking, marking, discoloring, or sloping.
- Reducing handling on HRT, with buns loading directly into UHC tray.
- Provides new menu flexibility.
- Reduces criticality of the belt cleaning requirement (PM).
- More energy efficient design saves \$1,800 annually in energy costs compared to the UTX-200 and CTX-200.
- Less PM required saves approximately \$1,000 annually in labor costs compared to the UTX-200 and CTX-200.



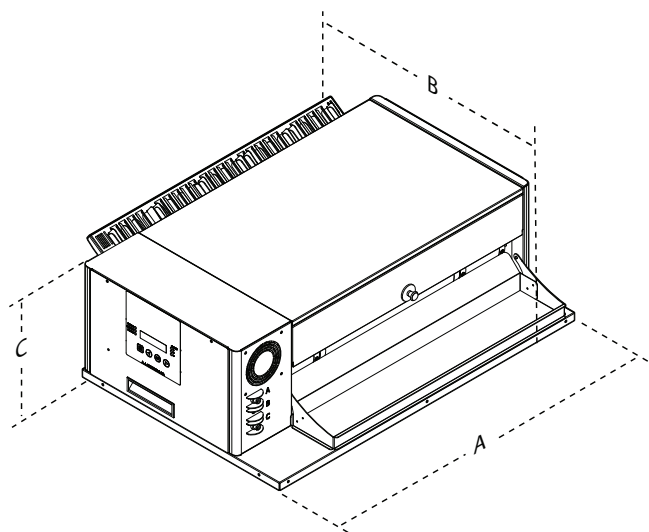
roundup

a brand by A.J. Antunes & Co. www.ajantunes.com

HCT & HRT

Next Generation Universal Toaster

Dimensions



Electrical Ratings and Plug Configuration

Model & Mfg. No.	Volts	Watts	Hertz	Plug Description
HCT-5H 9210850	208-240	4430-5250	60	Pin & Sleeve Plug 30 Amp., 250 VAC
HRT-5H 9210852	208-240	4430-5250	60	Pin & Sleeve Plug 30 Amp., 250 VAC
HRT-5H 9210853	208-240	4430-5250	60	Three Phase Pin & Sleeve Plug 30 Amp., 250 VAC

NOTE: If replacing the UTX-200, order the HRT-5H with Three Phase Plug.

Model & Mfg. No.	Width	Depth	Height
HCT-5H 9210850	34 3/16" (868 mm)	29 1/4" (743 mm)	11 1/4" (285 mm)
HRT-5H 9210852 9210853	34 3/16" (868 mm)	29" (736 mm)	9 1/8" (232 mm)

P/N 1020444 Rev. 7 04/15

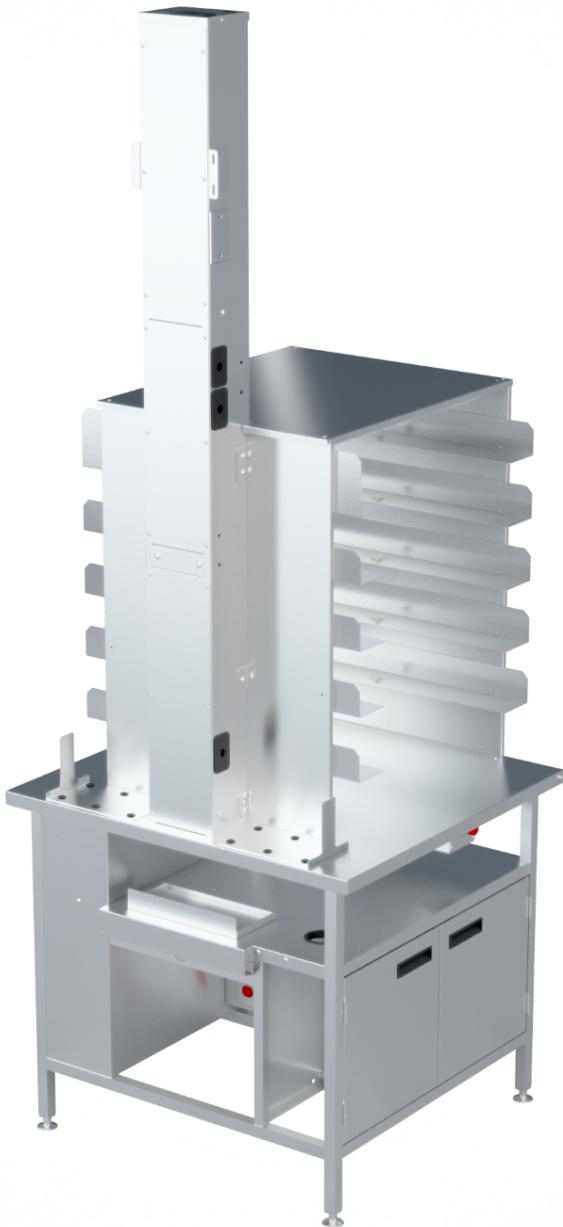
roundup

USA Headquarters: Ph: (630) 784-1000 Fx: (630) 784-1650 Tf: (800) 253-2991
China Facility: Ph: 86-512-6841-3637 Fx: 400-0-7878-22 Tf: 86-512-6841-3907

ECU TABLE

COPL 34.5"

HK# 90165



PRODUCT SPECIFICATIONS

- Condensed Optimized Prep Line design
- Electronics/Communications/Utilities (ECU) combined in one table

PRE-INSTALLED CAPABILITIES

- (3) 208v/1PH/30A (330R6W)
- (1) 125v/1PH/20A (320R4W)
- (10) Duplex IG's w/6'-0" whip
- (2) 125v/1PH/20A straight blade
- (1) 208v/1PH/20A, NEMA L6-20R
- Pre-installed water line with 2 quick connects for steamers
- 3 removeable side specific bun rack storage extensions

REQUIRED ACCESSORIES (PURCHASED SEPARATELY)

- (4) Monitor arm, H-5-57-12
- (1) Steamer hose kit, KBV210403654
- (1) Decor panel, 91006

OPTIONAL ITEMS (PURCHASED SEPARATELY)

- Chase extension, 12", 87031.12A

Product improvement may subject specifications to change without notice

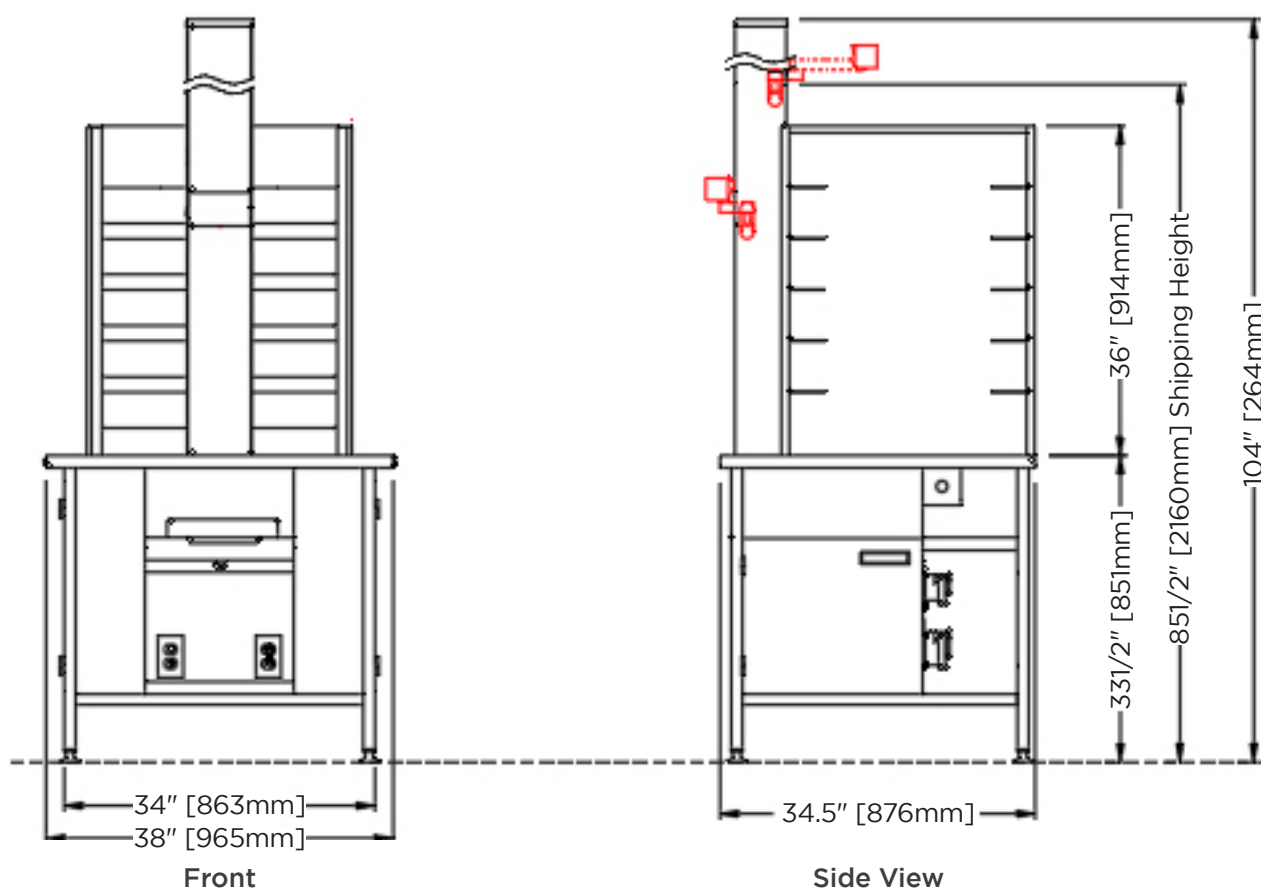


H+K INTERNATIONAL
hkionline.com



ECU TABLE HK# 90165

PLANS + SPECIFICATIONS



HK Number	90165
Product Description	ECU Table, COPL, 34.5"

Length	34.5	876
Width	38	965
Height	85	2160
Work Height	33.5/35.5	850/900
Weight (crated/net)	430/400	195/182

Voltage/Phase/Frequency	120/208v/1PH/60Hz
Amp Load	L1:74.5/L2:90.5
Power Supply	Hard wired on-site

	Quantity	Voltage	Phase	Frequency	Amp Rating	Connection
Electrical Outlets	3	208v	1	60Hz	30A	330R6W
	1	125v	1	60Hz	20A	320R4W
	1	208v	1	60Hz	20A	NEMA L6-20R
	2	120v	1	60Hz	20A	NEMA 5-20R
	10	120v IG	1	60Hz	15A	NEMA L5-15R



HV PREP CELL

COPL, 83" with Slide In HK# 91010



PRODUCT SPECIFICATIONS

- Condensed Optimized Prep Line design
- Durable high grade stainless steel construction
- Two sided operation
- Overshelf with direct fit of box holders

INCLUDES

- Slide-in refrigerator
- Ambient condiment and sauce gun rail
- Overshelf
- Printer/bump bar bracket

REQUIRED ACCESSORIES (PURCHASED SEPARATELY)

- Conveyor, QCPPF53C2503UVKCOP
- Toasters
- Steamers
- (6) Paper wrap holder, H-18-405
- (20) Box holders, HKN-333-002S

Product improvement may subject specifications to change without notice



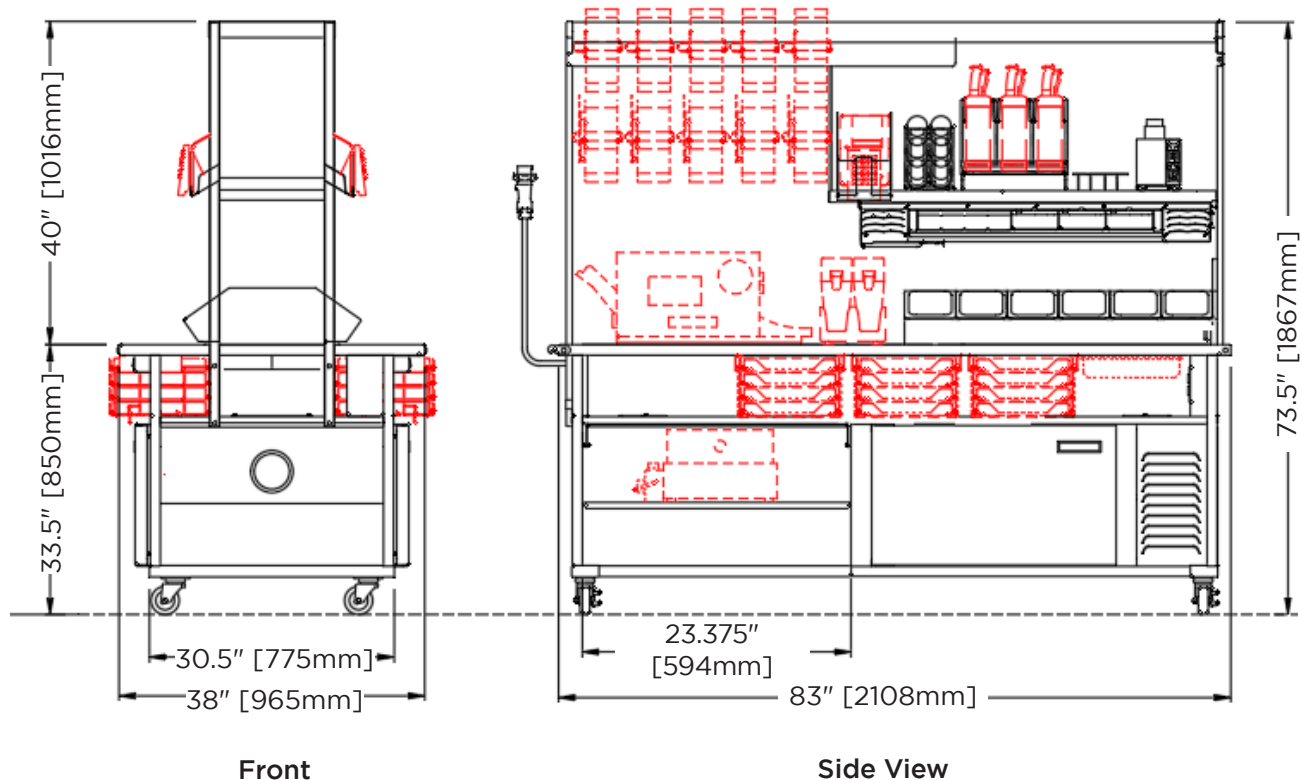
H+K INTERNATIONAL
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HV PREP CELL HK# 91010

PLANS + SPECIFICATIONS

Dashed red items are not included



HK Number	91010
Product Description	COPL Prep Cell, 83" with Slide in

Depth	38	965
Width	83	2108
Height	73.5/75.5	1867/1918
Work Height	33.5/35.5	850/900
Weight (crated/net)	360/300	163/136

Voltage/Phase/Frequency	120/1/60	208/1/50
Amp Load	5.4	2.7
Material	Stainless Steel	
Operating Temp	Refrigerator: 32°F - 41°F (0°C - 5°C) Heated Surface: 115°F - 125°F (46°C - 51.6°C)	
Refrigerant	R290 4.6oz (0.13kg)	
Plug/Cord Type	PIN & SLEEVE (320P4W), 6'-0" (1.8m*) *By local code or equal	
Controls	Digital, Self Defrosting	





625-SERIES ENHANCEMENT STEAMER



Model 625-Series

A MORE APPETIZING BUN IN LITTLE TIME:

The Prince Castle Rapid Steamer is ideal for any restaurant configuration, including Made-For-You, Hub & Spoke and other kitchen layouts. With the ability to steam buns in as little as 8 seconds, you will be able to offer your customers a more appetizing bun in little time.

Flexibly designed to accommodate menu expansion including rethermalizing proteins or warming tortillas for wraps, the Rapid Steamer is a versatile piece for McDonald's operations.

The Prince Castle Rapid Steamer is also safe and easy to use. Digital controls ensure simple and accurate operation while the unit disperses little steam and the surfaces have minimal condensation.



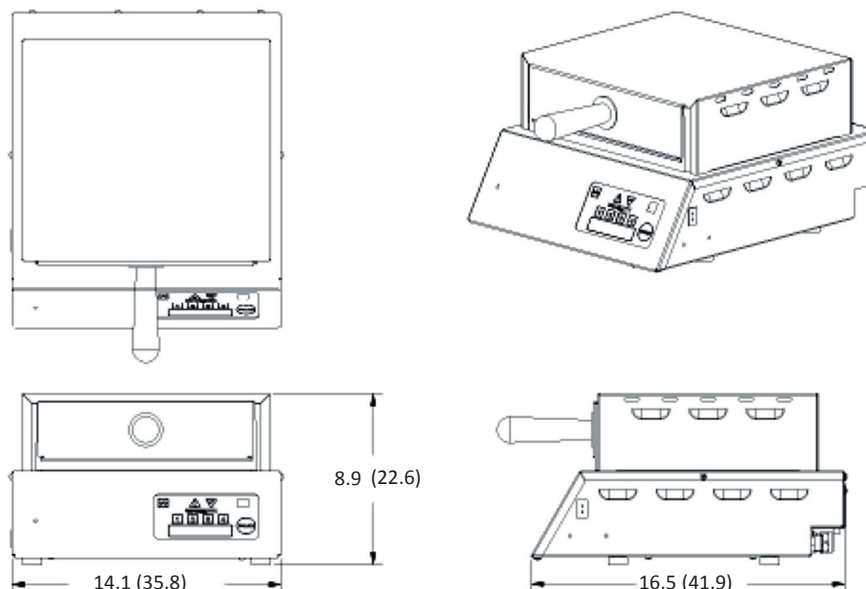
STANDARD FEATURES:

- Quickly steams regular buns in as little as 8 seconds.
- Design allows for rethermalizing protein products in seconds.
- Digital controls ensure accurate steaming and simple operation.
- The flat spatula design and menu driven controls enable new menu items.
- Minimal condensation on adjacent surfaces. Minimal steam discharged.
- Steam one or two buns at a time.
- Indicator light tells you when it is ready to steam.
- New water resistant design and components for improved reliability.
- Two units fit back-to-back for Made-For-You; single unit can be used for traditional restaurants (Lower Shelf Kit available from your KES)
- Two-year parts and labor warranty.

625-SERIES ENHANCEMENT STEAMER

SPECIFICATIONS

LAYOUT:



Designs and specifications are subject to change without notice.

DIMENSIONS:

Model Number	Width in (cm)	Height in (cm)	Depth in (cm)	Shipping Weight lb (kg)
625-Series	14.1 (35.8)	8.9 (22.6)	16.5 (41.9)	35.0 (15.9)

ORDERING INFORMATION:

Model Number	Description
Ordering Options	
625-MCD	Filet Bun Steamer – Standard international model with water regulator kit
625-MFY	Filet Bun Steamer – Made-For-You with installed water regulator kit (N. America)
625-MCDUKC	Protein Steamer – With water regulator kit, OS spatula and OS top plate
625-MCDCJP	Filet Bun Steamer- With installed water regulator kit, Japan spatula and Japan Venturi plate. (Japan)

Model Number	Description
Kit Options	
625-103S	10' Coil/Hose Extension Kit
625-104S	Regulator Assembly Kit (for 1 to 2 625-MCD)
625-165S	Regulator Assembly Kit (Australia MFY)
625-253S	Regulator Assembly Kit (625-MFY)
625-276S	Regulator Assembly Kit (625-MCDUKC)
625-330S	Regulator Assembly Kit (for 1 625-MCD)

ELECTRICAL:

New Models	Previous Models	Volts	Hz	Watts	AMPS	Plug Number
625-MCDEUC	625-MCDC	230	50/60	3450	15.0	IEC 309
625-MCDUKC	625-OSWC	230	50/60	3450	15.0	IEC 309
625-MFYC		230	50/60	3450	15.0	3-Pin 30 amp MENNEKES
625-MFYTC		230	50/60	3450	15.0	HL 2621 30 amp
625-MCDAUC (Australia)	625-MCDAC	230	50/60	3450	15.0	Marechal DS3 Series 32 amp
625-MCDCJP		200	50/60	3200	16.0	WF8320K
625-MCDNC (New Zealand)	625-MCDNZC	230	50/60	3450	15.0	No Plug

CERTIFICATIONS:



Combi oven

Project _____
 Item _____
 Quantity _____
 FCSI section _____
 Approval _____
 Date _____

Model

Convotherm mini easyTouch

easyTouch

Capacity 6 shelves
 13" x 18"

Electric

Injection/Spritzer
 Right-hinged door



Key features

4 operating modes: Steam, Combi-steam, Convection, Rethermalization

Extra functions:

- Crisp&Tasty – 3 moisture-removal settings
- BakePro - 3 levels of traditional baking (added steam and resting phase)
- Reduced fan speed and auto-reverse mode

easyTouch 7" full-touch screen

ConvoClean system, fully automatic cleaning system with express mode and Safe Cool Down function before cleaning

Ethernet port (LAN)

USB port integrated in the control panel

Steam generated by injecting water into the cooking chamber (boilerless)

Right-hinged door

UL listed ventless (KNLZ) no hood required, local codes prevail

Standard features

Operating modes

- Steam (86-248°F) with guaranteed steam saturation
- Combi-steam (212-482°F) with automatic moisture adjustment
- Convection (86-482°F) with optimized heat transfer

○ Rethermalization function

easyTouch user interface:

- 7" full touchscreen
- Press&Go – Automatic cooking and baking using quick-select buttons
- easyStart - automatic cooking and baking with product profile and smart suggestions
- TrayTimer – oven-load management for different products at the same time
- ecoCooking – energy-save function
- Low-temperature cooking / Delta-T cooking
- Cook&Hold – cook and hold in one process
- Programmable with an unlimited number of cooking profiles, each with up to 99 steps and one picture

○ On-screen Help

○ Start-time preset

Multi-point core temperature probe

Robust rotary door lever with safety lock and sure-shut function

Preheat and cool down function

Flexible shelf spacing

Steam reducer

Steam Protect (activate in service mode)

Safe Cool Down (activate in service mode)

ConvoClean Fully Automatic System

Options

Exterior design in matte black on stainless steel

Unit door with left-hand hinge

Various voltages (single-phase on request)

RJ45 Ethernet port

Accessories

Spray head with continuously adjustable flow regulation

Halton condensation hood

Equipment stands in various sizes and designs

Stacking stands

Care products

Pans

Trays

Racks

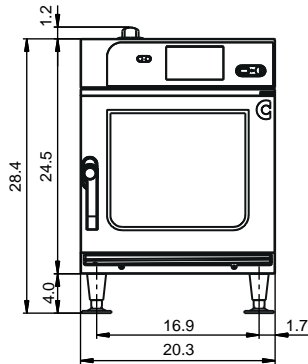
Baskets

Grilling accessories

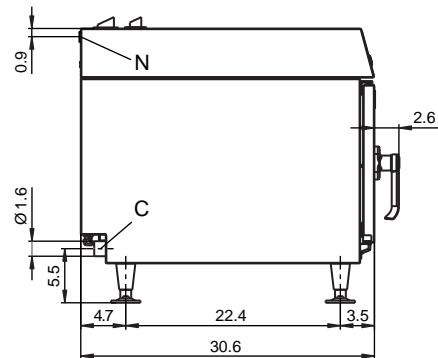
Commercial combination oven with integral systems for limiting the emissions of grease laden air. This product conforms to the ventless operation recommendations set forth by NFPA96 using EPA202 test method.



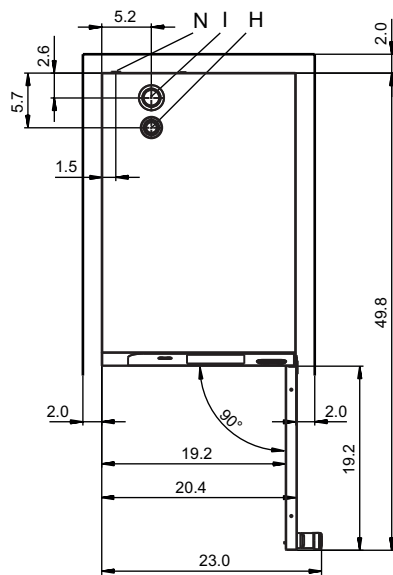
Front view



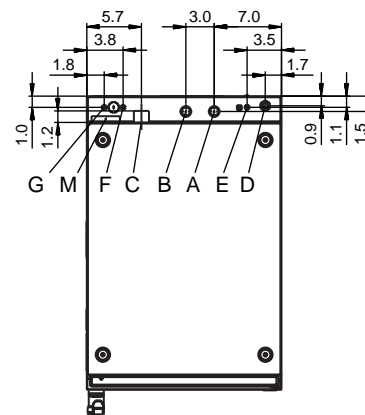
Side view



View from above with wall clearances



Connection points, unit floor



Dimensions and weights

Dimensions including packaging

Width x Height x Depth 22.8 x 32.7 x 35.8 "

Weight

Empty weight without packaging 121 lbs

Weight of packaging 29 lbs

Safety clearances*

Rear 2.0 "

Right 2.0 "

Left (larger gap recommended for servicing) 2.0 "

Top** 20.0 "

* Minimum clearance from heat sources: 20".

** Depends on type of air ventilation system and nature of ceiling.

- A Water connection (soft water (filtered), for water injection)
- B Water connection (cold water (unfiltered), for cleaning)
- C Drain connection 1.5"
- D Electrical connection
- E Electrical Ground
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent Ø 1.18"
- I Dry air intake Ø 1.69"
- M Safety overflow 2.36" x 0.79"
- N Ethernet connection RJ45

Installation requirements

Max. absolute appliance inclination during operation max. 2° (3.5%)

Loading capacity

Max. number of food containers	
13" x 18" half size sheet pans	6
12" x 20" by 2 1/2" steam table pans	4
12" x 20" wire fry baskets	4
Plates, max Ø 11"	8
Maximum loading weight	
Per combi oven	44 lbs
Per shelf level	11 lbs

Electrical supply

3~ 208V-240V 60Hz (3/PE)	(for 208V)
Rated power consumption	5.65 kW
Convection power	5.58 kW
Motor power	0.25 kW
Rated current	15.7 A
Supplied with a 4 conductor 6 foot long cord	AWG 10
Conductor insulation rating	SOOW
Plug (customer supplied)	15-50P or L15-50P
3~ 208V-240V 60Hz (3/PE)	(for 240V)
Rated power consumption	7.45 kW
Convection power	7.40 kW
Motor power	0.25 kW
Rated current	17.9 A
Supplied with a 4 conductor 6 foot long cord	AWG 10
Conductor insulation rating	SOOW
Plug (customer supplied)	15-50P or L15-50P
1N~ 208V-240V 60Hz (1N/PE)	(for 240V)
Rated power consumption	6.12 kW
Convection power	5.9 kW
Motor power	0.25 kW
Rated current	25.5 A
Supplied with a 3 conductor 6 foot long cord	AWG 12
Conductor insulation rating	SOOW
Plug (customer supplied)	NEMA 6-30P or L6-30P
1N~ 208V-240V 60Hz (1N/PE)	(for 208V)
Rated power consumption	4.6 kW
Convection power	4.4 kW
Motor power	0.25 kW
Rated current	22.1 A
Supplied with a 3 conductor 6 foot long cord	AWG 12
Conductor insulation rating	SOOW
Plug (customer supplied)	NEMA 6-30P or L6-30P

Water connection

Water supply	
Shut-off device	The unit may need to be installed with an appropriate backflow preventer in order to comply with all applicable federal, state, and local laws and regulations.
Water supply	Two 3/4" inner diameter GHT-M (garden hose adapter). The unit is designed for a permanent hookup to the water supply that uses a connecting hose with a minimum diameter of 1/2"
Flow pressure, without ConvoClean system	29 - 87 psi (2 - 6 bar)
Flow pressure, with ConvoClean system	43.5 - 87 psi (3 - 6 bar)
Appliance drain	
Version	Naturally ventilated pipe to open pan or drain/channel, min. 1" ventilation clearance
Type	Depending on the length of the line and the elements used in the line, the minimum inner diameter of the line is 1.5".

Water quality

Water connection A* for water injection	
General requirements	Drinking water, typically soft water (install a water treatment system if necessary)
TDS	70 - 125 ppm
Hardness	70 - 125 ppm (4-7 gpg)
Water connection B* for cleaning	
General requirements	Drinking water, typically untreated water
TDS	70 - 360 ppm
Hardness	70 - 360 ppm (4-21 gpg)
Water connections A, B*	
pH value	6.5 - 8.5
Cl ⁻ (chloride)	max. 60 ppm
Cl ₂ (free chlorine)	max. 0.2 ppm
SO ₄ ²⁻ (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
NH ₂ Cl (monochloramine)	max. 0.2 ppm
Temperature	max. 104 °F / max. 40 °C

* Please refer to connection points graphic, p. 2.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the unit warranty is void.

Water consumption

Water connection A*

Ø water consumption during cooking	0 - 4.0 gph
Max. water throughput	0.13 gpm

Water connections A, B with ConvoClean system

Ø water consumption during cooking**	0 - 5.3 gph
Max. water throughput	2.6 gpm

* Values intended as guide for specifying the water treatment system.

** Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

Emissions

Dissipated heat*

Latent heat 1263 BTU/h

Sensible heat 1365 BTU/h

Waste water temperature max. 140°F / 60°C

Noise during operation max. 60 dBA

* The type and frequency of unit use are decisive when it comes to sizing the air conditioning and ventilation system. The actual values may deviate from specifications. Please consult your specialized design engineer for planning an air conditioning and ventilation system.

ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

Please note:

This document is to serve planning purposes only.

Please refer to the Installation manual for further technical data and for instructions on installation and setup.

VEGETABLE SINK 1 COMPARTMENT

18002255



Item #:

Description:

Quantity:

PRODUCT INFORMATION

This vegetable sink is an excellent place to wash & prep your vegetables for salads & condiments to be used in prep table area.

FEATURES

- Heavy Duty 16 Gauge Stainless Steel Construction
- (1) 10" x 18" x 8" Fully Welded Sink Bowl
- 11" x 23" LH Drainboard
- 1" Dia Faucet opening
- 3" high backsplash

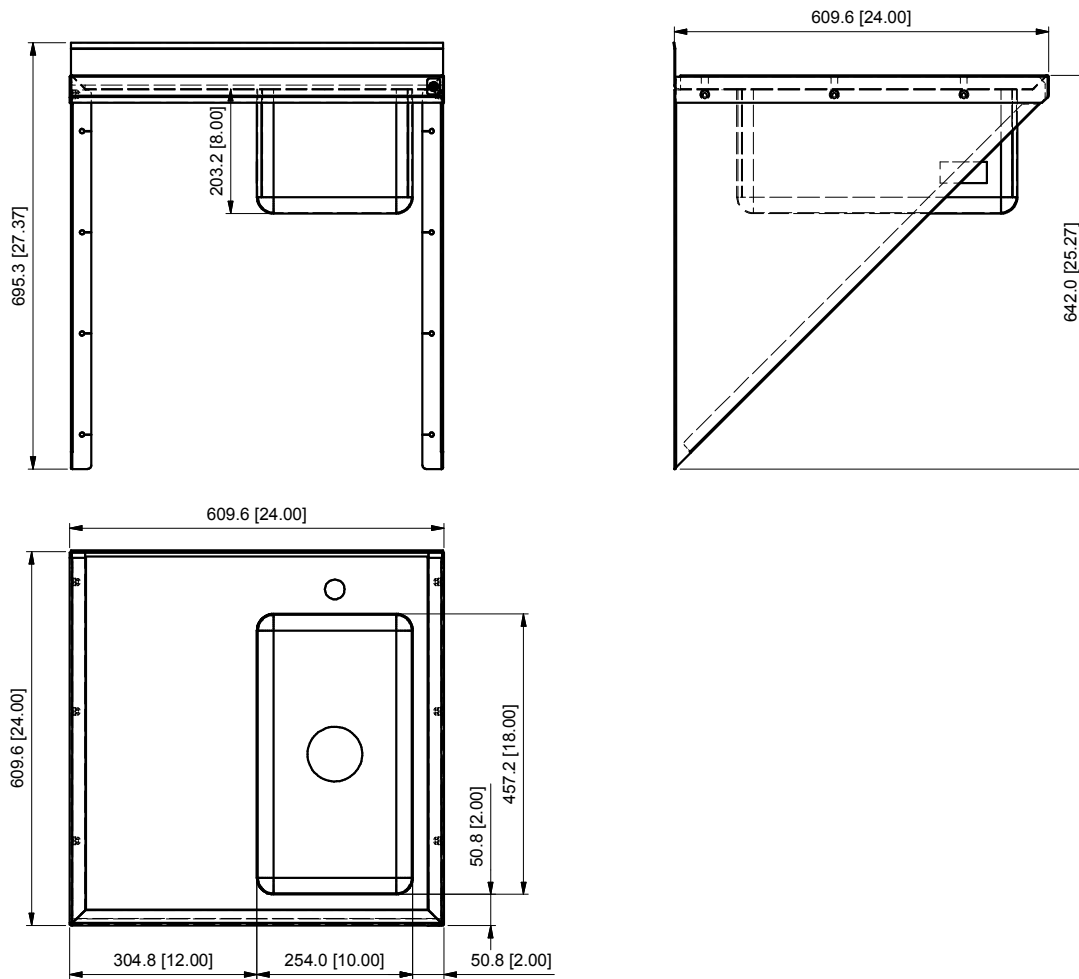


Make
it
Wonderful

OPTIONAL EQUIPMENT

- 5645685 Side Splash Kit f/ Vegetable Sink

FRANKE



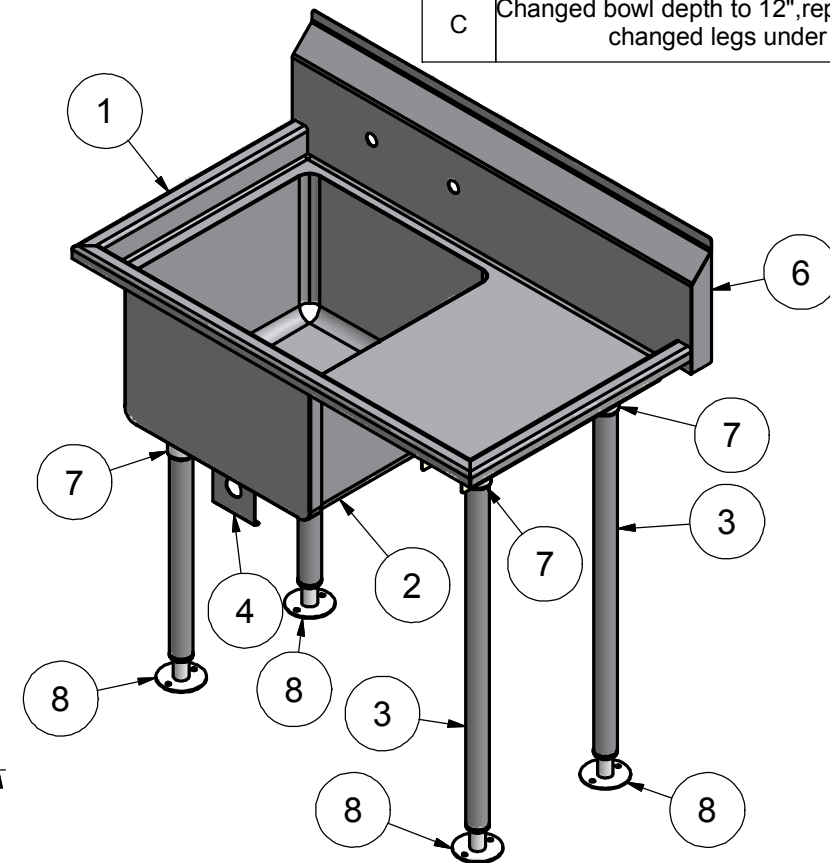
DIMENSIONS	Width	24.00"	609.6mm
	Depth	24.00"	609.6mm
	Height	27.37"	695.3mm

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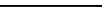
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Toll Free: 1 888 4 FRANKE
info@franke.com
www.frankefs.com



REVISION HISTORY			
REV	DESCRIPTION	DATE	AUTH
C	Changed bowl depth to 12",replaced skirt and changed legs under bowl	10/10/2007	ACP



1	1	17000361	Worktop, 39" L x 23.625" W	304 S/S	130000985FMC
2	1	17000357	Sink Bowl: 18" W x 18" L x 8" D Notched On One Side	304 S/S	130000987FMC
3	2	17000359	Tube 1-5/8" Rnd 807mm Long	304 S/S	130000989FMC
4	1	17000273	Bracket, Drain Handle	304 S/S	130000759FMC
5	2	17000272	Leg Gusset	304 S/S	130000758FMC
6	2	17000271	End, Standard Sink Backsplash	304 S/S	130000757FMC
7	4	3588070	1-5/8" Leg Socket	304 S/S	330000086FMC
8	4	1613113	Foot Insert 1-5/8" Tubing Flanged		330000899FMC
9	1	17000662	Channel U 495mm L x 100mm W 14 GA S/S	304 S/S	130001340FMC
10	2	17005288	Tube 1-5/8" Rnd 504 Lg	304 S/S	130009967FMC
11	1	17000270	Skirt, 1 Comp Sink Used On 18" W x 12" D Bowls	304 S/S	130000756FMC
ITEM	QTY	PART NO	TITLE	MATERIAL	DRAWING NO.

DEBURR LEVEL 1				TITLE Sink, 1 Comp. 39" L x 23 5/8" W w/RH Drainboard										DRAWING NO. 230000980FMC							
TOLERANCES UNLESS OTHERWISE SPECIFIED: GENERAL TOLERANCES ± 1 mm HOLES < Ø13mm ± .13 mm ANGLES ± 1°		Franke Foodservice Systems USA		SUB-TITLE				REV.	REV.-DESCRIPTION						BY	HS006		PART NO. 18000102			
		These drawings and specifications are the property of NIRO-PLAN AG and shall not be reproduced, copied or transferred to any third party without the prior written permission of NIRO-PLAN AG, Aarburg, Switzerland						C							DATE	1/20/2006					
				DRAWN BY		HS006		SCALE		FORMAT		UNIT	LASER	MAIN GROUP		DETAIL GROUP		LENGTH x WIDTH		THICKNESS	MATERIAL CODE
				DATE		8/5/2004		NTS		B-A3		MM	Z	SINKS		1-Compartment		x			

COMBI OVEN TABLE

Item #:
Project:
Quantity:

MODEL NUMBER

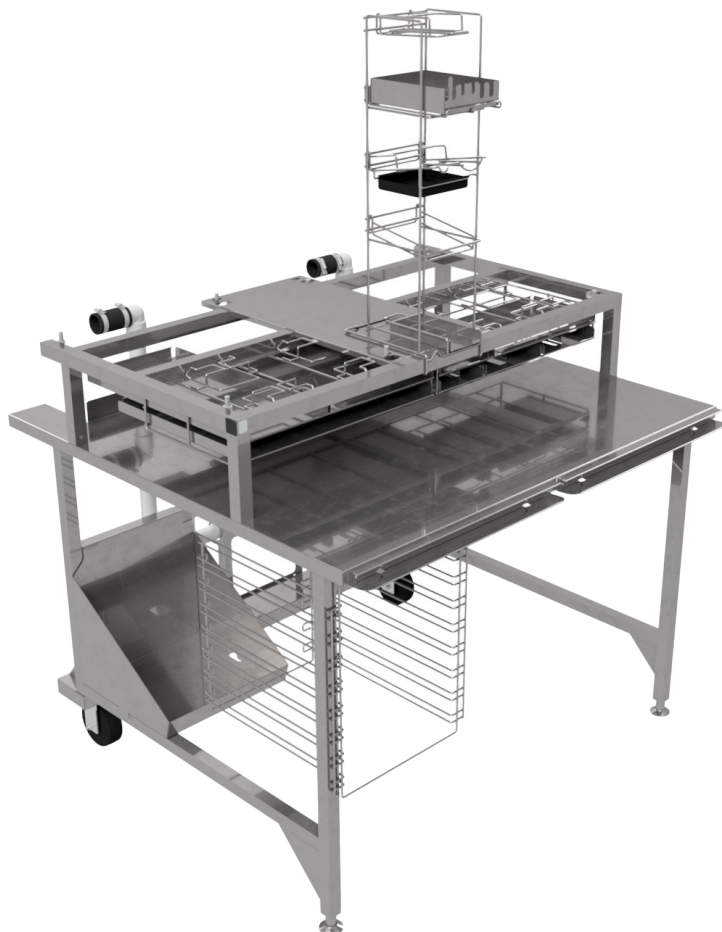
- ☐ 18018793 34" Combi Oven Table
- ☐ 18016774 48" Combi Oven Table

PRODUCT OVERVIEW

Combi Oven Table organizes cooking, Q-ing, and baking operations. With a flexible design that can be reconfigured easily by store crew, table can accept multiple combinations of Q-ing ovens, convection ovens, combi ovens, and refrigeration equipment. 34" tables can hold one combi oven, while 48" tables can hold up to two combi ovens. Design includes rear casters that allows table to be moved away from wall for Oven service and maintenance. Optional bump stop allows a convection oven to be installed underneath table.

STANDARD PRODUCT FEATURES

- All 304 stainless steel construction makes cleaning simple
- Hang-on shelf holds (4) cleaning solution bottles
- Universal drain manifold works with both Convotherm® and Blodgett® combi ovens
- Wireform tool tower sits between ovens
- Includes Combi Oven mounting kit
- Paper product organizer under the overshelf
- Backstop used when convection oven is placed under table to ensure proper air circulation and equipment positioning
- Tray holder can be located on right- or left-hand side of table depending on operational needs
- Includes tray clips to hold baking trays
- Optional Q-ing oven plate (*sold separately*) required when installing Q-ing oven on overshelf
- Optional bump bar (*sold separately*) required when installing convection oven underneath table



18016774 Shown



FOR COMMERCIAL USE ONLY

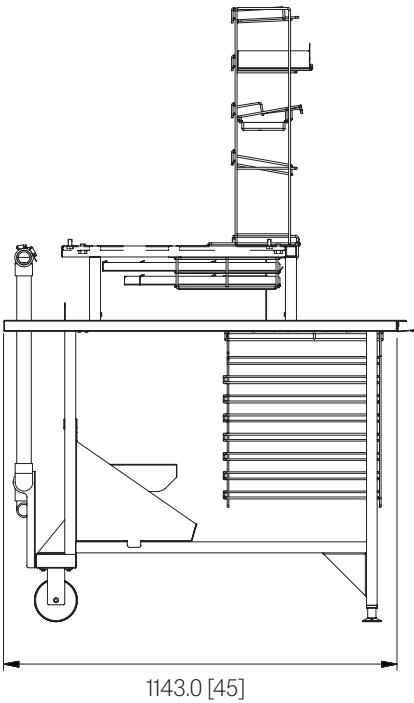
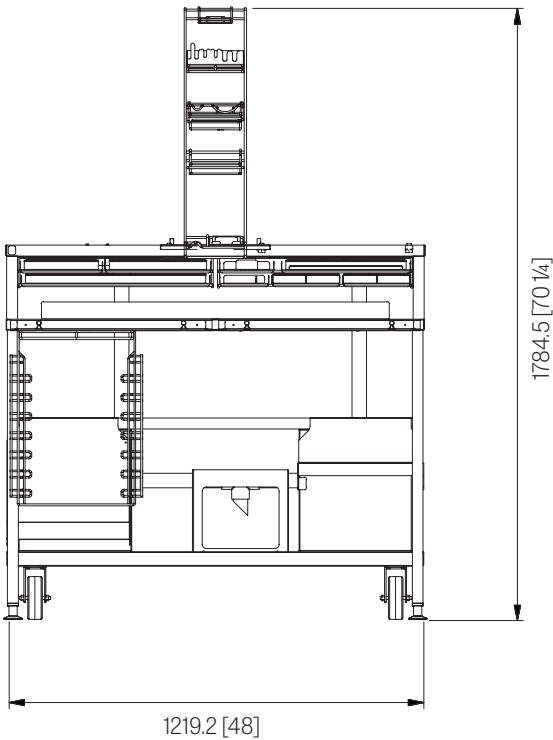
Franke Foodservice Systems Inc
800 Aviation Parkway
Smyrna, TN 37167
Tel +1-877-379-3769
franke.com



18016774

FRONT VIEW

SIDE VIEW



DIMENSIONS

	18018793		18016774	
Width	34.00"	863.6 mm	48.00"	1219.2 mm
Depth	34.00"	1143.0 mm	45.00"	1143.0 mm
Height	65.15"	1654.8 mm	70.25"	1784.5 mm



Clean Dishtable – Side Discharge

5624824 – Clean dishtable – side discharge



Item # _____



Specifications:

Commercial fabrication, heavy-duty dishtable (clean). Stainless steel construction with backsplash. Stainless steel legs with adjustable flanged feet.

Dimensions:

Overall	Inches	MM
Width	28.5"	725.0
Depth	23.6"	600.0
Height	35.8"	909.0

Approvals:



Franke Inc.
Contract Group Division
305 Tech Park Drive
LaVergne, TN 37086
USA

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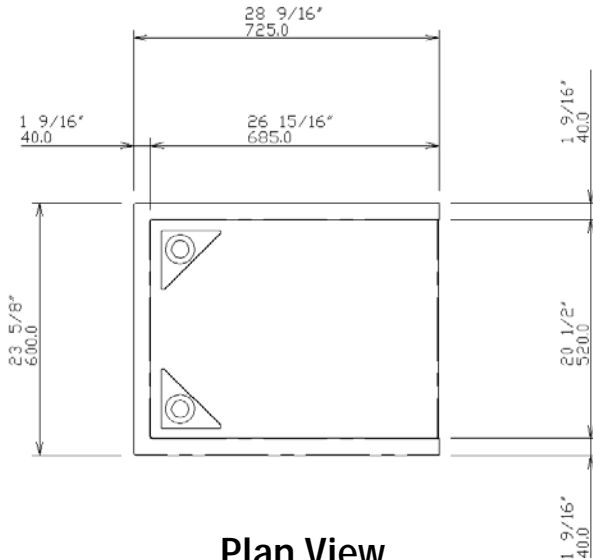
888-437-2653
www.frankecg.com

Clean Dishtable – Side Discharge

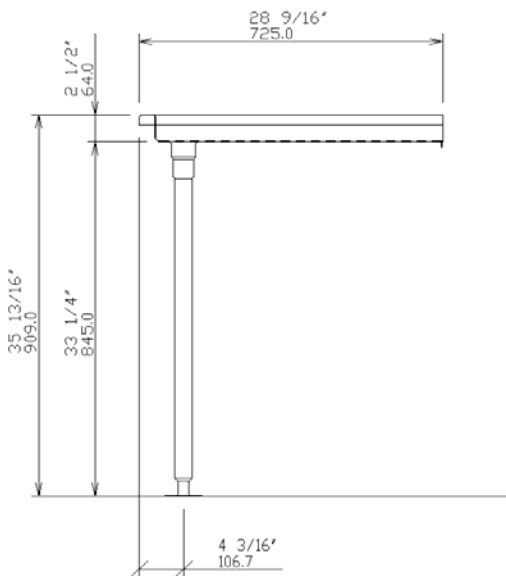
5624824 – Clean dishtable – side discharge



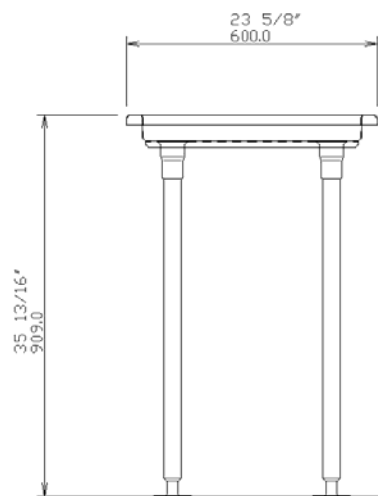
Item # _____



Plan View



Front View



Side View

Franke Inc.
Contract Group Division
305 Tech Park Drive
LaVergne, TN 37086
USA

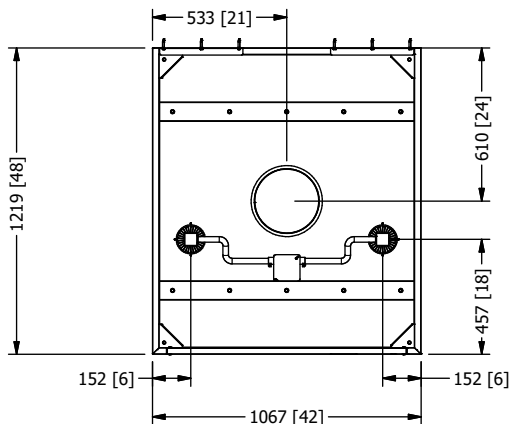
888-437-2653
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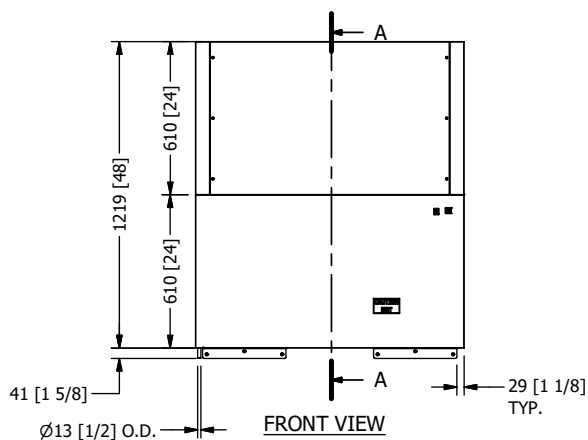
Printed in the U.S.A. – 5 November 2002



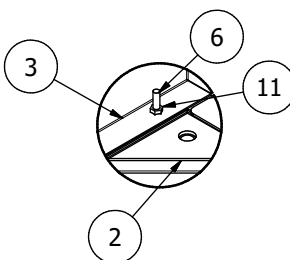
ALL DOCUMENTATION RELATED TO THIS UNIT IS
RELEASED ON METRIC SYSTEM
[TODA LA DOCUMENTACION RELACIONADA CON
ESTA UNIDAD ESTA LIBERADA EN SISTEMA METRICO]



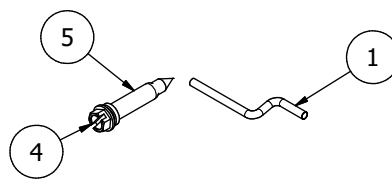
TOP VIEW



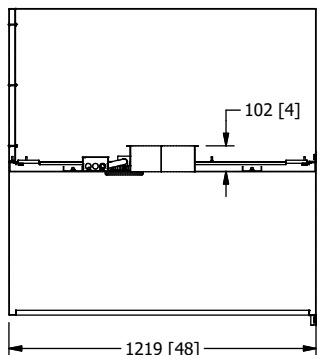
FRONT VIEW



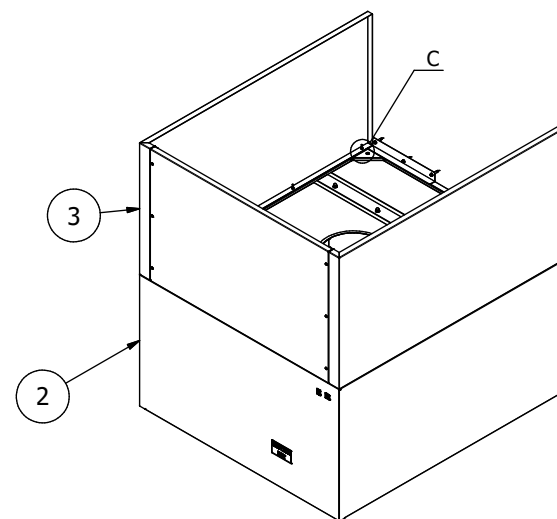
DETAIL C



SHIP LOOSE
EMBARCAR SUELTO



SECTION A-A



ISOMETRIC VIEW

NOTE: LED LIGHT IS NOT INCLUDE
[NOTA: LUZ LED NO ESTA INCLUIDA]

BILL OF MATERIALS					
ITEM NO.	QTY REQD.	PART NUMBER	REV	DESCRIPTION	MATERIAL
1	2	94005.013	-	CONDUIT (FS) 1/2" FLEX, STEEL	CON(E-10-9-1)
2	1	94005.1000	-	ASSY FRONT & LEFT PANEL	
3	1	94005.5000	-	FASCIA	
4	12	F-15-24		SCR.SM,HX.WSHR.HD,ZP,#12X1.500	Steel, Mild
5	12	F-16-8	-	PLASTIC ANCHOR (F) #10-12 X 1"	Generic
6	11	G-1-029	001	M5 x 20mm CD stud	Generic
7	1	G-E12151		<!(R)LABEL "CAUTION HOT"(ENGLISH)	Generic
8	1	M-1-27-8		LABEL,REGULAR NSF	Generic
9	1	M-1-27-116	B	<(C)LABEL, HK19001 H&K LOGO 15/16" X 15/16" STK	Generic
10	2	M-6-10-7	A	3M FIRE BARRIER	Generic
11	11	P-4-14-3	-	M5 FLANGE NUT SS	Generic

REVISION HISTORY

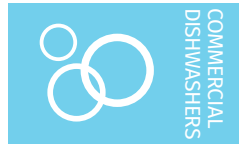
REV	Change Desc	Rev Date	Eng
-	FIRST CHECK IN		



DATE: 2/20/2024	MATERIAL:	REV	REVISION	DATE	CUSTOMER:
DRAWN: Bflores	WIDTH: N/A	-			
WEIGHT: N/A	GRAIN LENGTH: N/A				
COMMENTS:					
THIRD ANGLE PROJECTION		UNLESS OTHERWISE SPECIFIED: TOLERANCES: X[X X/X"] ±1.00 mm ±0.039" X.X[X.XXX"] ±0.75 mm ±0.029"		UNITS: mm [in]	
THESE DRAWINGS AND SPECIFICATION ARE THE PROPERTY OF H&K AND SHALL NOT BE REPRODUCED OR COPIED OR TRANSFERRED TO A THIRD PARTY WITHOUT THE WRITTEN PERMISSION OF H&K.		SIZE: A3	SHEET 1 OF 1	TITLE: 42", TYPE 2 HOOD	ITEM NO: 94005



Project _____
AIA # _____ SIS # _____
Item # _____ Quantity _____ C.S.I. Section 114000



AM16SVLT TALL ELECTRIC

High Temperature Ventless Door-Style Dishwashing Machine



SPECIFIER STATEMENT

Specified unit will be a Hobart AM16 Tall electric high temperature ventless dishwashing machine. Features include drain water energy recovery, chemical pumps and lockouts, 3-sided hood, ventless operation and energy recovery, door lock, touchscreen controls with WiFi connectivity, NSF pot and pan rating for 2-, 4- & 6-minute cycles, 27" door opening, pumped drain, auto door start with auto fill, interchangeable stainless steel rinse arms and X-shaped wash arms, auto delime, advanced diagnostics and service connection, up to 36 racks per hour, .67 U.S. gallons per rack pumped final rinse.

1 year parts and labor warranty.

STANDARD FEATURES

- + .67 gallons per rack pumped final rinse
- + 36 racks per hour – hot water sanitizing
- + Drain water energy recovery (DWER)
- + Ventless energy recovery
- + Pillarless opening
- + 3-sided hood
- + User-friendly smart touchscreen controls
- + Single point electrical connection standard, field convertible to dual point connection
- + 3 phase standard, field convertible to single phase
- + WiFi connectivity
- + SmartConnect app and cloud with machine status, temperature logs, error code reporting, and cost, consumption and usage analysis
- + Chemical pumps
- + Temperature and chemical lock outs
- + Pumped drain
- + Door lock
- + Timed wash cycles for 1, 2, 4 or 6 minutes
- + NSF pot and pan rating for 2-, 4- & 6- minute cycles
- + Sense-A-Temp™ 70°F rise electric booster heater
- + Self-draining, high efficiency wash pump with stainless steel impeller
- + 27" door opening for 18" x 26" sheet pans or 60-quart mixing bowl
- + Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- + Spring counterbalanced chamber with UHMW guides
- + X- shaped revolving, interchangeable upper and lower anticlogging wash arms
- + Revolving, interchangeable upper and lower rinse arms
- + Slanted, self-locating, one-piece scrap screen and basket system
- + Automatic fill
- + Door actuated start
- + AutoClean
- + Drain water tempering kit
- + Factory startup
- + Service diagnostics
- + Straight-through or corner installation
- + Auto delime
- + Sheet pan rack

OPTIONS & ACCESSORIES (Available at extra cost)

- ☐ Peg, combination and wine rack
- ☐ Splash shield for corner installations
- ☐ Flanged and seismic feet
- ☐ Water hammer arrestor kit
- ☐ Rapid fill kit

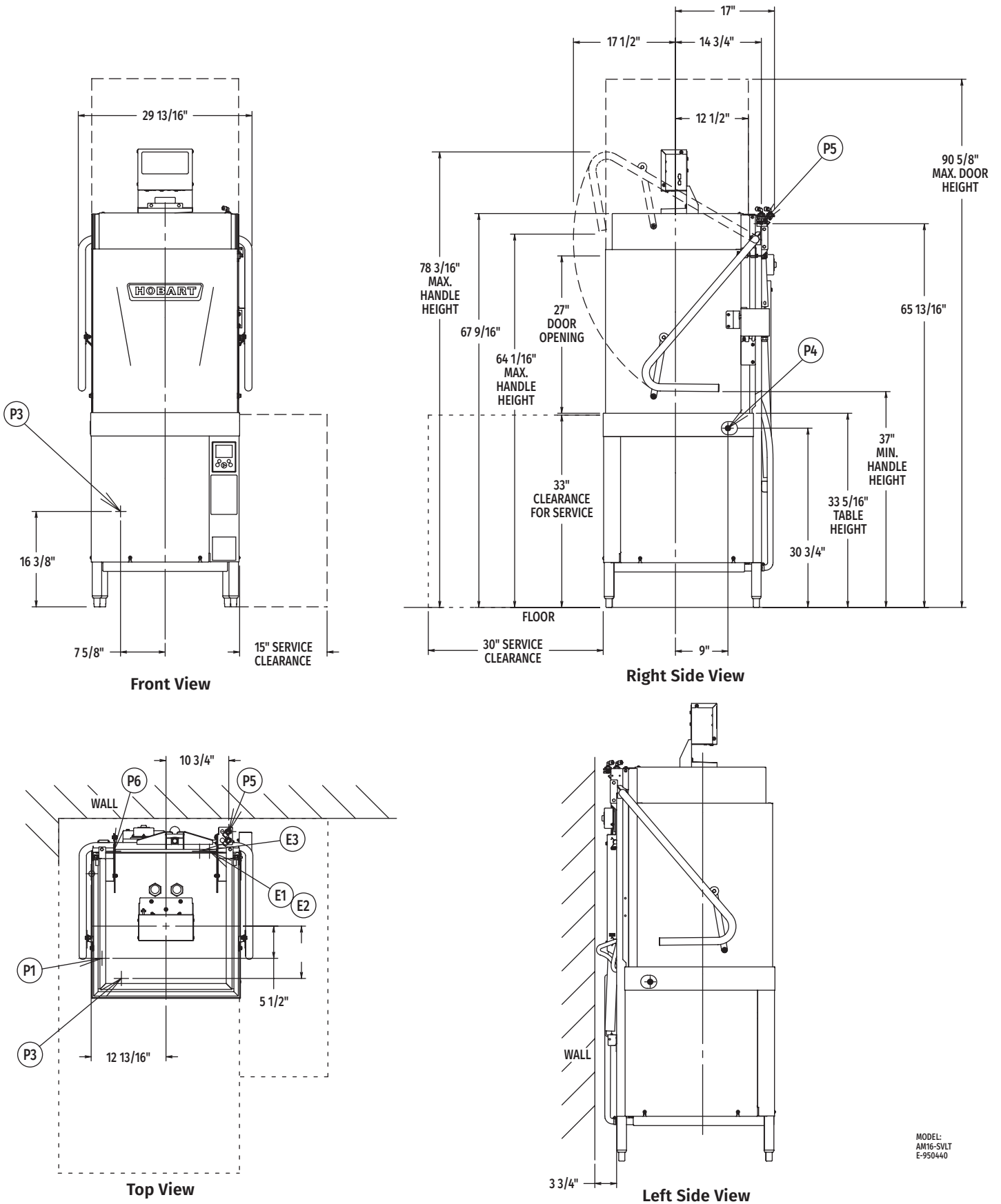
AM16 SERIES – AM16SVLT TALL ELECTRIC

Approved by _____ Date _____ Approved by _____ Date _____



AM16SVLT TALL ELECTRIC

High Temperature Ventless Door-Style Dishwashing Machine

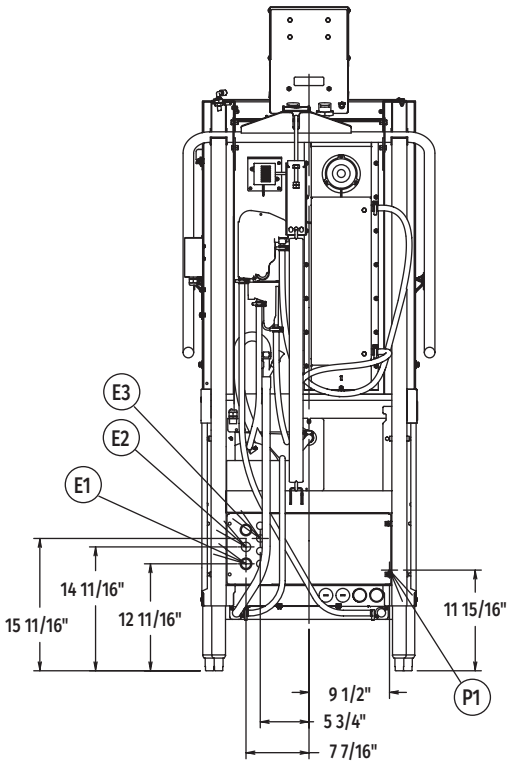




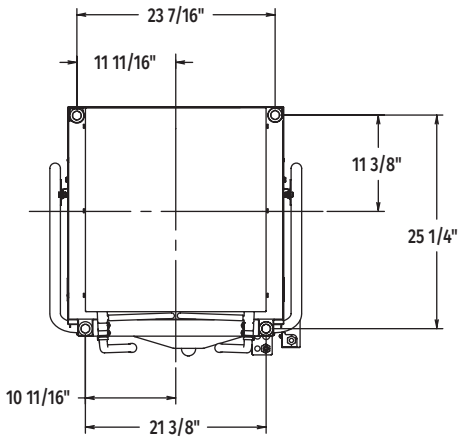
AM16SVLT TALL ELECTRIC

High Temperature Ventless Door-Style Dishwashing Machine

WARNING: Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary, safety codes and National Electrical Code.



Rear View



Bottom View

LEGEND

Electrical Connections	
E1	Electrical connection: wash pump motor & sump heater, 1" or 3/4" conduit hole; 12-11/16" AFF.
E2	Electrical connection: electric booster & controls only or single point electrical connection (3PH only), 1" or 3/4" conduit hole; 14-11/16" AFF.
E3	Electrical connection: detergent & rinse agent feeders, (DPS1 & DPS2) 1.5 amps @ nameplate supply voltage, (RPS1 & RPS2) 1.5 amps @ nameplate supply voltage; 1/2" conduit hole, 15-11/16" AFF.
Plumbing Connections	
P1	Common water connection including booster heater: 55°F water minimum; 3/4" female garden hose fitting on 6' long hose supplied with machine; 11-15/16" AFF.
P3	Detergent probe sensor: remove cap and stud assembly to access 7/8" hole; 16-3/8" AFF.
P5	Rinse agent feeder: remove 1/8" NPT pipe plug to access 1/8" NPT tapped hole; 65-13/16" AFF.
P6	Drain connection: 5/8" barb fitting with 6' long hose supplied with machine; 34-13/16" AFF. Max height 40" AFF.

SPECIFICATIONS

Capacities

Racks Per Hour (maximum)	36
Dishes per Hour (average 25 per rack)	900
Glasses per Hour (average 45 per rack)	1,620
Wash Tank (U.S. gallons)	10.5

Motor Horsepower

Rinse Pump	0.18
Wash Pump	.2
Drain Pump	0.21
Blower	0.05

Rinse

Gallons per Rack	0.67
Gallons per Hour (maximum consumption)	24.12

Peak Rate of Drain Flow

Gallons per Minute (initial rate with full tank)	18.5
--	------

Heating

Electric Booster (kW)	7.1
Electric Heating Unit (kW)	5.4

Shipping Weight (approximate) 427 lbs.

Crated Dimensions 73.75"H x 36.5"W x 36.5"L



AM16SVLT TALL ELECTRIC

High Temperature Ventless
Door-Style Dishwashing Machine

E1	AM16 with Electric Heat (When Field Converted to Dual Point)		
	Voltage	Rated Amps	Minimum Supply Circuit Ampacity
	208-240/60/1	39.6	50
	208-240/60/3	26.9	30

E2	AM16 Single Point Electrical Service Connection as Shown Below		
	Voltage	Rated Amps	Minimum Supply Circuit Ampacity
	208-240/60/3	53.7	60

E2	9.5 Booster & Controls (When Field Converted to Dual Point)		
	Voltage	Rated Amps	Minimum Supply Circuit Ampacity
	208-240/60/1	43.5	50
	208-240/60/3	26.8	30

Approximate Heat Gain to Space without Vent Hood	
Type	BTU/Hr.
Latent	5,100
Sensible	5,300

Miscellaneous Notes: All dimensions taken from floor line may increase 7/8" or decrease 3/8" depending on leg adjustment.

Vent hood (if required) to provide a minimum 450 CFM exhaust (ref installation instructions).

Net weight of machine including booster: 425 lbs.

Domestic shipping weight including booster: 445 lbs.

Size of racks – 19³/₄" x 19³/₄".

Plumbing Notes: Water hammer arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

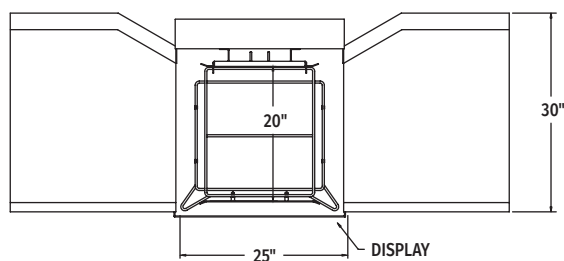
Recommended water hardness to be 3 grains or less for best results.

Recommended building flowing water pressure to the dishwasher at or above 20 PSI. Pressures lower than 20 PSI may affect machine fill/start-up times.

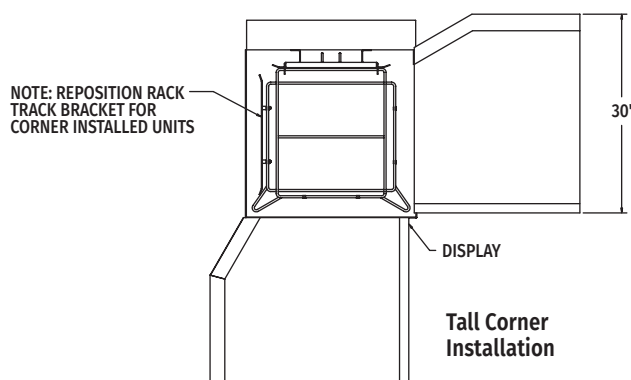
This is a pumped rinse machine. Pressure regulating valve is not necessary on hot or cold lines.

For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.

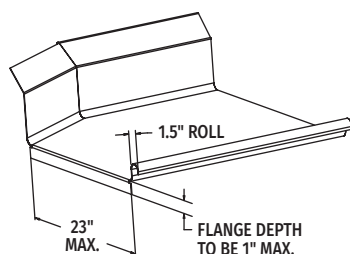
AM16SVLT TABLING CONFIGURATIONS AND TRACK DESIGN



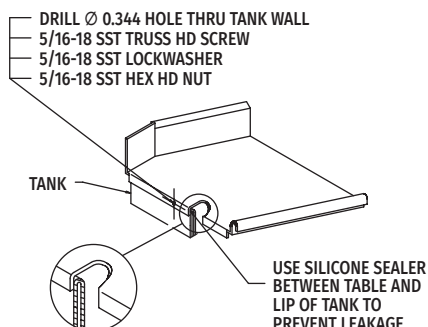
Pass Thru Installation



Tall Corner Installation



Suggested Table Design



As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

SCULLERY SHELVING KIT

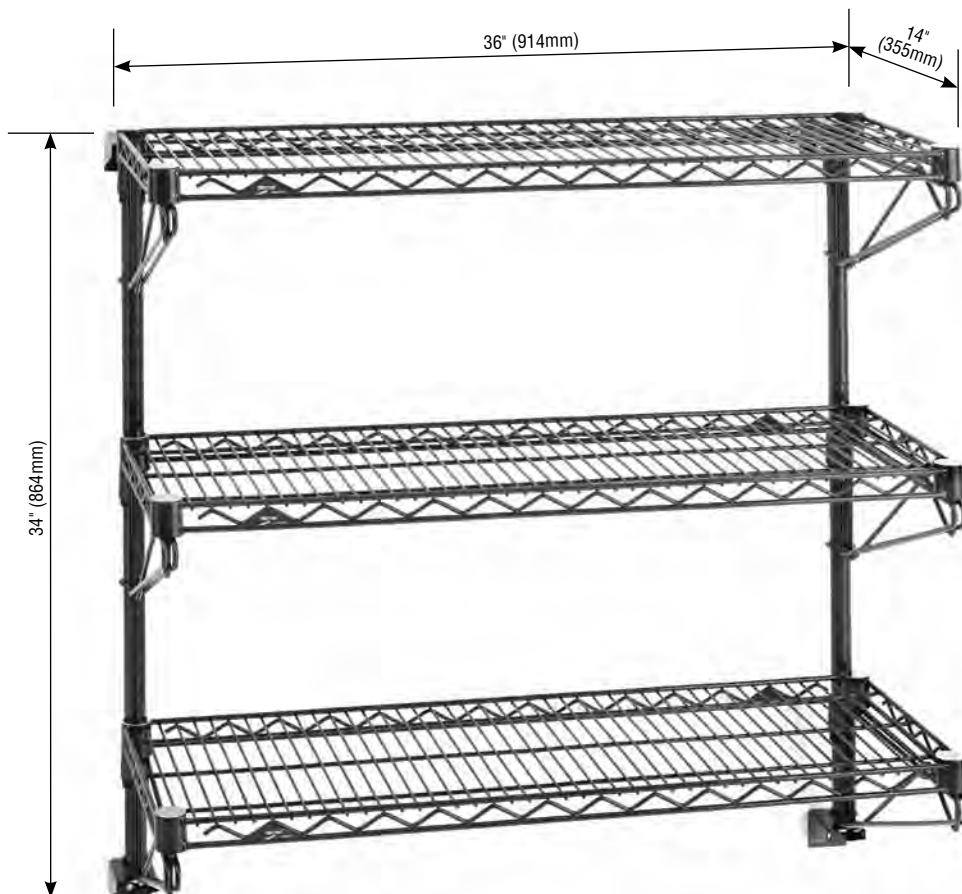
SUPPORT EQUIPMENT

MetroSeal™ SHELVES

Every MetroSeal 3™ shelf comes with Microban® antimicrobial protection is backed by a limited 15-year warranty against surface rust formation. MetroSeal 3™ offers Microban® antimicrobial product protection which protects the MetroSeal 3™ coating from bacteria, mold, mildew and fungi that cause odors, stains, and product degradation.

END SUPPORT UNITS

For heavy-duty applications. MetroSeal 3™ finish with Microban® antimicrobial protection. Includes two posts with brackets and two single supports for each shelf.



Note: User should determine what wall material and method of mounting are suitable to support the shelves and their contents. Mounting hardware not included.

Item#	Width	Length	Height
SHSS-4	14" (355mm)	36" (914mm)	34" (864mm)
Shelf Size: 14" x 36"			
Additional sizes available.			

STANDARD

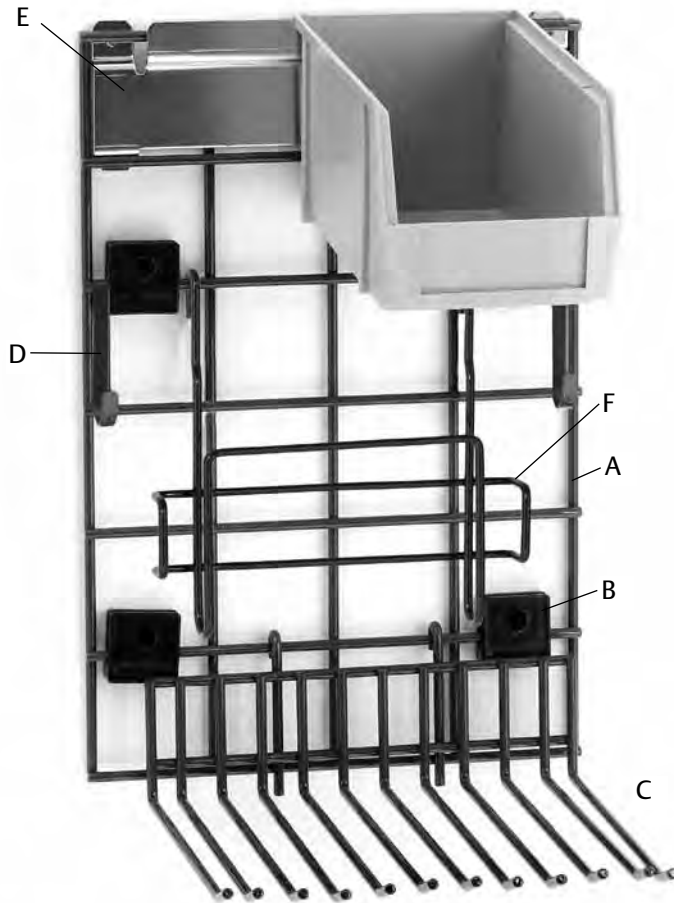


We put space to work.™

Use appropriate part number when ordering from your Kitchen Equipment Supplier.

PARFAIT/SALAD SMALLWARES KIT

KITCHEN AREA



Item#

SW1812-MPS

Features

- A– One CC8797A 12" x 18" Grid
- B– One Bag WGBRKT–Grid Mount Brackets (6 per bag)
- C– One CC8797C– Modified Utensil Holder for Spoodles
- D– Two HK23K3–Utility Hooks
- E– One PBA-1BH–Bin Holder
- F– One CC8701A–Glove Box Holder

- The Smallwares Wall Organizer offers a compact 18" x 12" Smartwall Grid with modular attachments for storage of smallwares for salads and Yogurt Parfaits.
- This unit offers maximum air flow circulation to help aid the drying of the utensils.
- Components (except the Bin Holder) are in durable MetroSeal 3™ finish and have a 5-year warranty against rust and corrosion.
- Bin Holder is plated in Super Erecta® Brite finish.
- MetroSeal 3™ offers Microban® antimicrobial product protection which protects the MetroSeal 3™ coating from bacteria, mold, mildew and fungi that cause odors, stains, and product degradation.

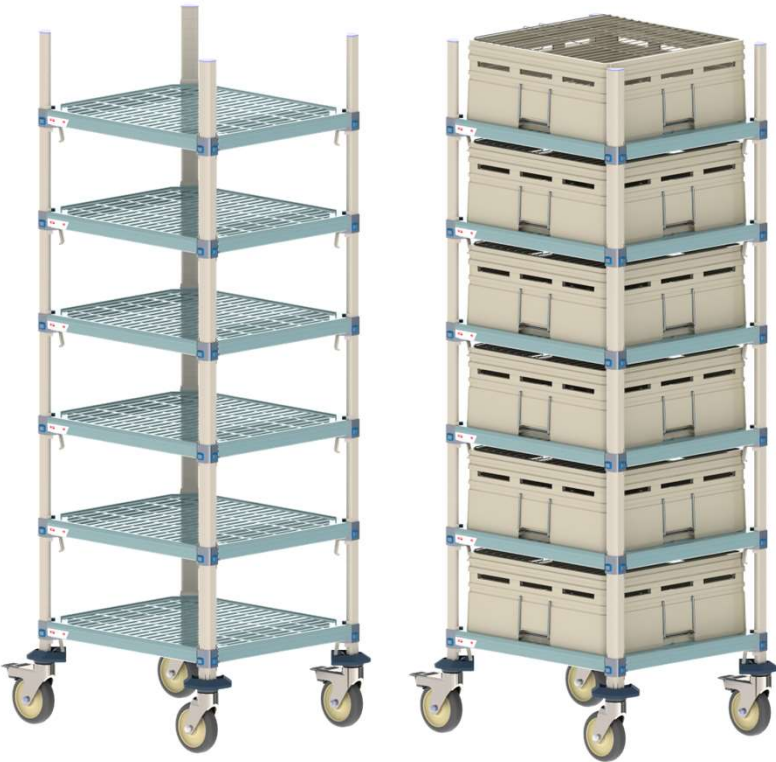


Drying Efficiencies to the Max

Metro® MetroMax Q Drying Cart MCD2124MAXQ6

The MCD2124MAXQ6 MetroMax Q Drying Cart efficiently holds kitchen accoutrements while they dry, to prevent wet nesting. Superior air circulation promotes fast drying of trays, cutting boards, pans, lids, pots and all sink items. This low-profile mobile unit provides MAXIMUM drying efficiency in a small footprint

- Long life
- Rust Resistance
- Easy to Clean
- Microban® Antimicrobial Product Protection
- Quick-to-Adjust
- Efficient Use of Space
- Fast, Easy Assembly



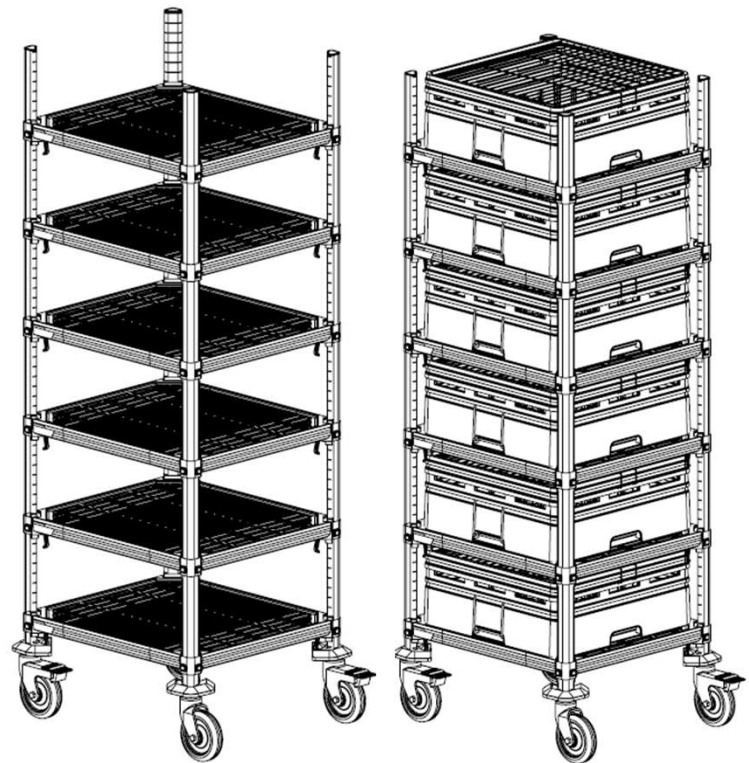
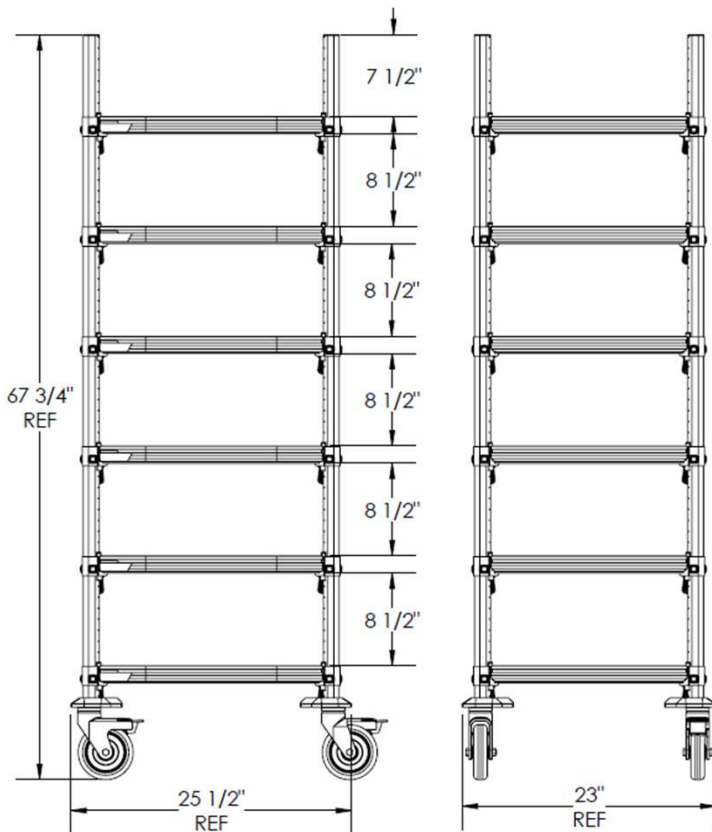
Model No.	Description	(In)	(mm)
		Depth x Length x Height	Depth x Length x Height
MCD2124MAXQ6	21x24 Max Q Drying Cart	21x 24 x 68	533 x 635 x 1727



Metro® MetroMax Q Drying Cart

Seep Neat & Organized with Ready on Arrival Carts!

- Shelves offer a 20-year limited corrosion warranty and are combined with rust proof polymer posts.
- Polymer mats can be easily removed and cleaned in a sink or commercial washer / dish machine.
- Microban® Antimicrobial Product Protection is built into the shelf mats and posts to inhibit the growth of bacteria, mold, mildew, and fungus that cause odors and product degradation. Microban product protection keeps the product “cleaner between cleanings”.
- Patented corner release allows shelves to be adjusted without tools. Simply flip each corner release, relocate the wedge connectors on the posts, and reposition the shelf. Quickly adjust shelves to reclaim wasted vertical space.
- Shelves adjust on 1" (25mm) increments along the post to maximize the use of available vertical space.
- A unit can be assembled without tools in minutes.



Metro product only

Example: Metro product
w/peg racks



Copyright © 2024 InterMetro Industries Corp.
Product Information. U.S. and Canada:
1.800.992.1776 www.metro.com



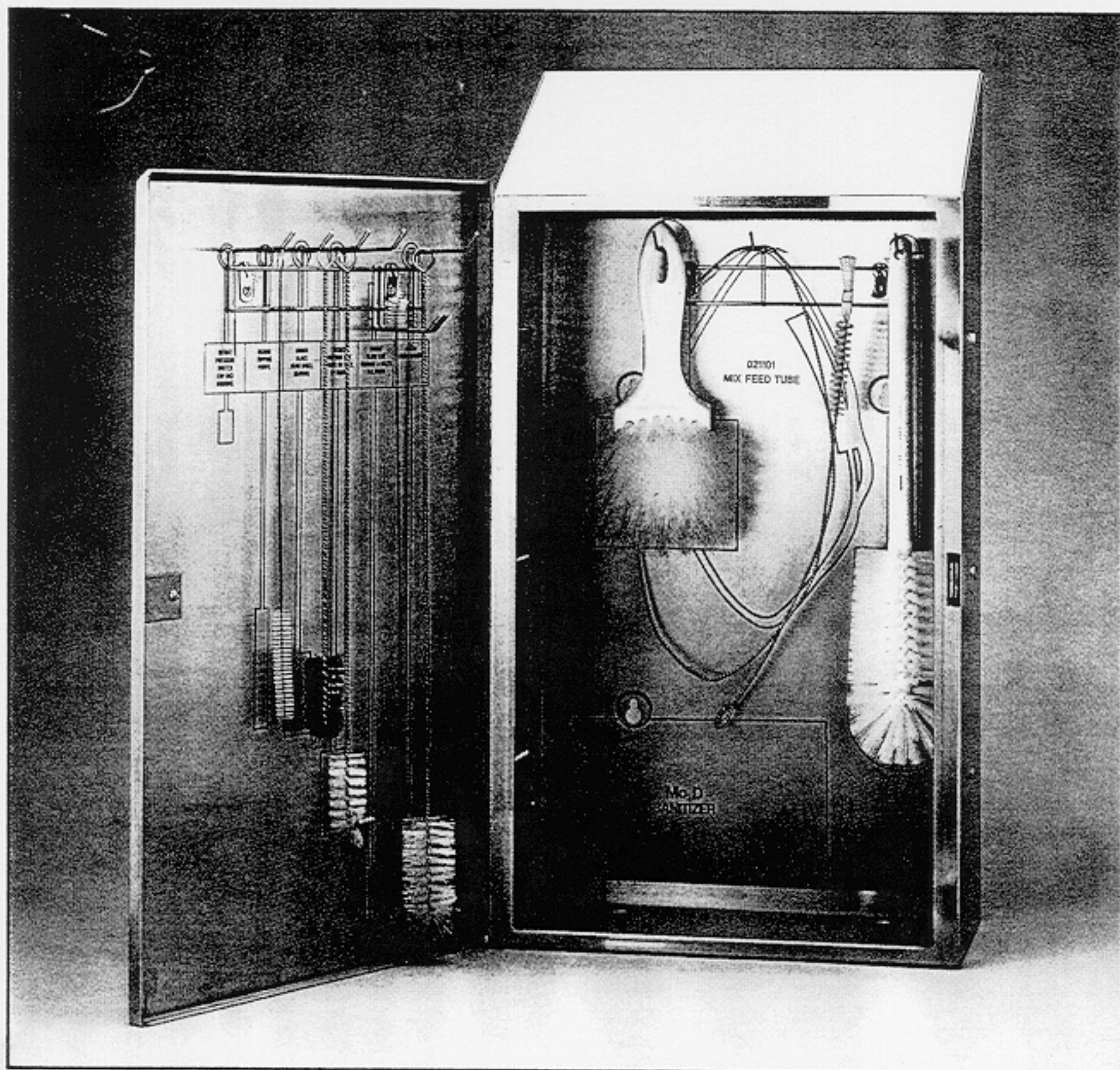
We put space to work.®

an Ali Group Company



The Spirit of Excellence

Brush Rack Cabinet



- Provides central sanitary storage for all Taylor Brushes, McD Sanitizer, Petro-Gel, etc.
- Permanent silk screening provides part numbers and use of each brush.
- Mounts above sink in back room area.

DIMENSIONS: 14"W x 26"H (rear) x 7"D.

MATERIAL: 20 Gauge Stainless Steel.

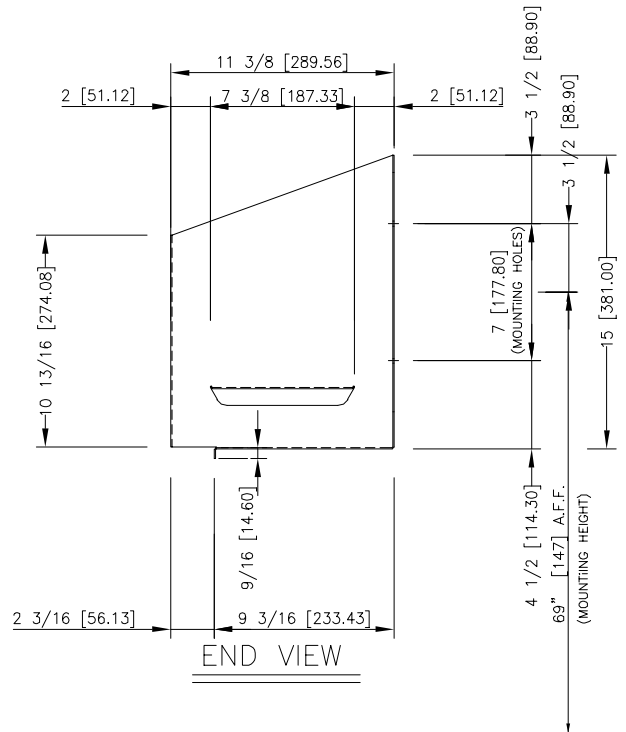
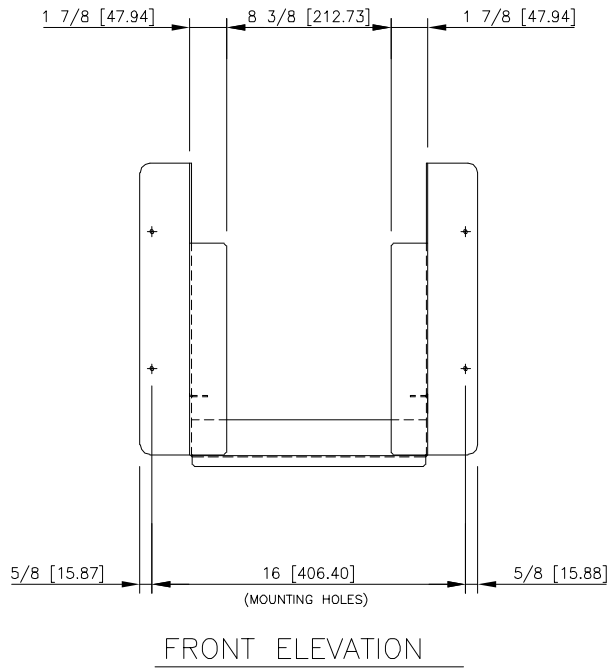
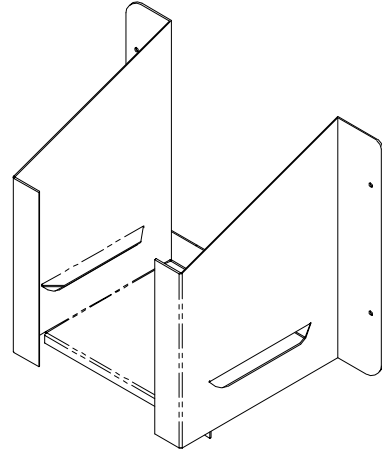
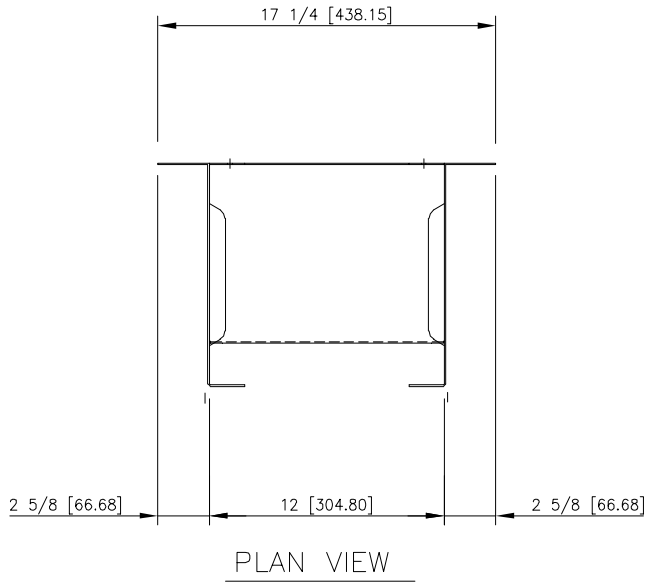
SHIPPING WEIGHT: 18 Pounds.

AVAILABLE THROUGH McDONALD'S KITCHEN EQUIPMENT SUPPLIERS

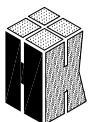


DISPLAYHOUSE, INC.

8724 N. Ferris Ave./Morton Grove, Illinois 60053 (708) 966-3130



SHEET NO:	CUSTOMER: McDONALD'S CORPORATION	TITLE: HOLDER, TRASH BOX LINER	DATE: 02MAR94	SYM	REVISION	DATE	SCALE: NONE
			DRAWN: T. NGUYEN	-	-	-	
STORE NO:	ITEM NO: 4120	SHEET: 1 OF 1	THESE DRAWINGS AND SPECIFICATIONS ARE THE PROPERTY OF H&K AND SHALL NOT BE REPRODUCED OR COPIED OR TRANSFERRED TO A THIRD PARTY WITHOUT THE WRITTEN PERMISSION OF H&K.				



UNIVERSAL PARTS CART

KITCHEN AREA

- This cart offers resilient, high-density, impact resistant storage surfaces which will not chip, peel or dent, as well as heavy-duty epoxy coated posts.
- The shelves are modular in design and are easily removed for cleaning in your dishwasher or three compartment sink. All MetroMax iQ® Shelving comes standard with built in Microban® antimicrobial product protection, to inhibit the growth of stain and odor-causing bacteria.
- 5" polyurethane casters allow for easy and quiet mobility.
- Shipped "knocked down" to save on freight charges.
- Fast, easy assembly.
- The Shelves open grid design promotes excellent air circulation.
- Available in 30" (760mm) and 36" (914mm) lengths.



STANDARD

Item#	Width	Length	Height
MCD1830-UPC*	18" (455mm)	30" (760mm)	68" (1727mm)
MCD1836-UPC*	18" (455mm)	36" (914mm)	68" (1727mm)
Optional			
MCDUPC1PC	One Piece Slide \ MTB93030W		Tote Box
DD6809A	Brush Cabinet Bracket		

*Comes standard with 6 shelves.

WARRANTY:

Corrosion-proof polymer shelf mats have a lifetime warranty against rust and corrosion.

METRO®
We put space to work.™

Use appropriate part number when ordering from your Kitchen Equipment Supplier.

The Smart Way To Order

160.01
V60-01

For Information Call (800) 529-5458

SmartShape™ Spray Bottle-Activated Dispenser

Contains: Dispensers, three
Degreaser and Glass Cleaner
spray bottles, drip trays,
product tubing, water
connection kit, mounting
hardware, installation
instructions, and
mounting templates.
Item # 04126-006



SmartShape™ FloorCare Dispenser

Contains: Dispenser,
product tubing, discharge
tubing, water connection
valve, mounting hardware,
installation instructions, and
mounting templates.
Item #00715-000



McD® Spray Bottles

McD® Heavy-Duty Degreaser*
Item #00643-013

McD® Glass Cleaner*
Item #00643-016

McD® Sanitizer*
Item #00643-022

McD® All Purpose Cleaner*
Item #00643-025

*3/24-oz (710 ml)



McD® Concentrate Bottles

McD Heavy-Duty Degreaser*
Item #00215-007

McD FloorCare*
Item #04158-000

McD Glass Cleaner*
Item #00225-010

*4/1-gal. (3.8 L)



McD® Wall-Mounted Dispenser System – For McD® Sanitizer

2½-Gallon (9.5 L) Dispenser:
Contains dispenser, labels,
spigot, and cap.
Item #04365-018

Wall-Mounted Rack: Contains
rack, mounting hardware, and
installation instructions.
Item #04485-003



KAY
An ECOLAB Company



KAY CHEMICAL COMPANY
Greensboro, NC 27409, USA

27150-00
MDUSA 27150/8000/1197
U.S. patent pending on SmartShape™ System



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smartTM SHAPE System



Unique Lock-Out Design



Air Gap Technology



Lock-Up
Concentrate Rack



Modular, Versatile,
and Space saving



Easy Water Hook-Up



It Does The Thinking For You

Simplifies Operations • Minimizes Waste • Reduces Training Time • Ensures Accurate Dilutions



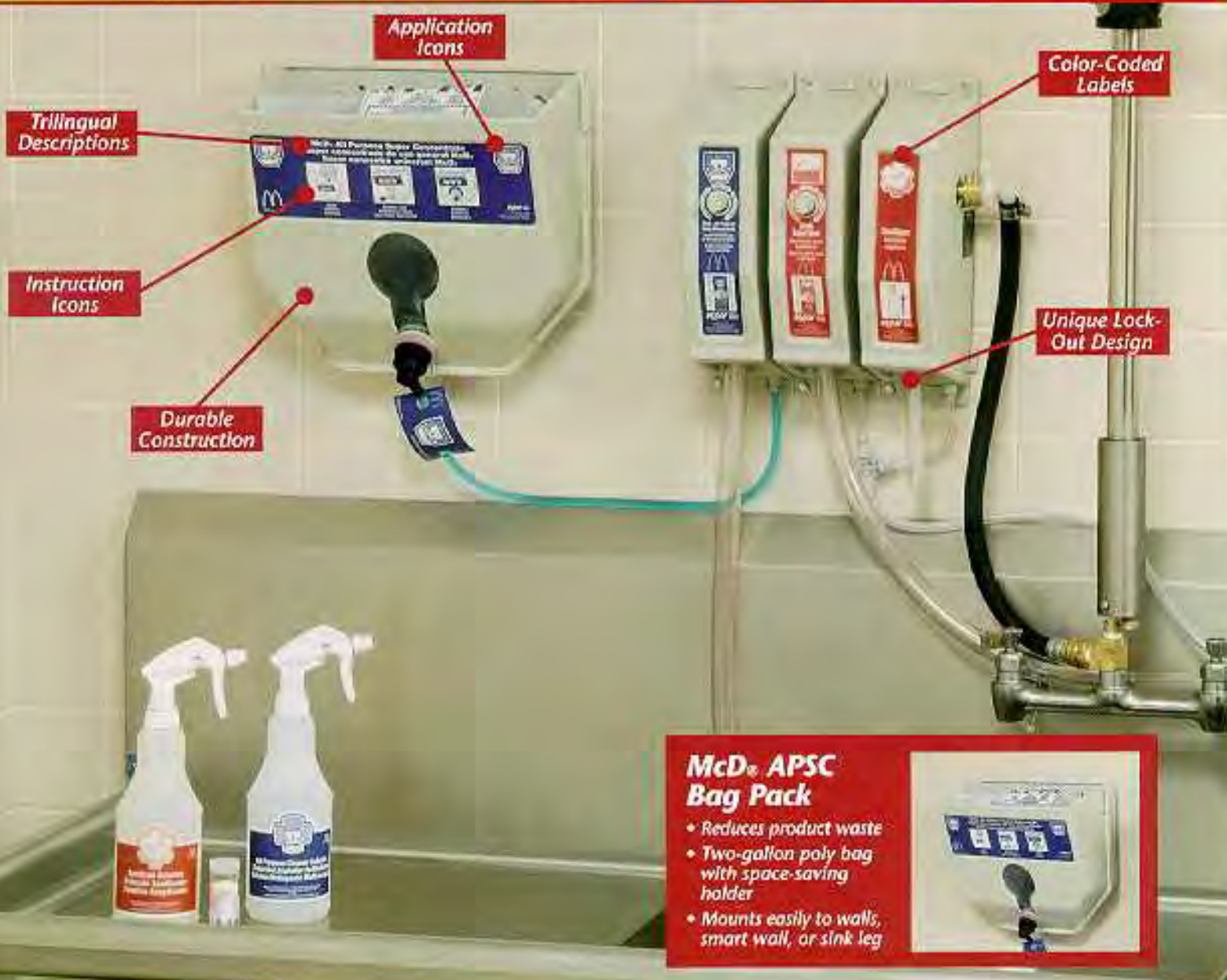
SmartShape™ Spray Bottle-Activated Dispenser

SmartShape™ FloorCare
Dispenser



No Need To Think To Fill The Sink

Simplifies Operations • Minimizes Waste • Reduces Training Time • Ensures Accurate Dilutions



McD® APSC Bag Pack

- Reduces product waste
- Two-gallon poly bag with space-saving holder
- Mounts easily to walls, smart wall, or sink leg



- Automatically dispenses products at the back sink
- Modular, versatile, and space-saving
- Push-turn-lock button for hands-free sink filling

- Ensures proper use solutions
- Prevents waste with a closed system
- Uses air gap technology
- Easy water hook-up



The Smart Way To Order

For Information Call (800) 529-5458



SmartSink™ System
Contains: McD® APSC
Push-Button Dispenser,
McD® Liquid Sanitizer CL
Push-Button Dispenser,
McD® Liquid Sanitizer CL
Bottle-Activated Dispenser
Item #006972-006

**McD® APSC
Bag Pack**
1/2-gal. (7.6 L) bag
pack/case
Item #00303-085



**McD® Liquid
Sanitizer CL**
4/1-gal. (3.8 L)
bottles/case
Item #00211-078



McD® Spray Bottles
McD® All Purpose Cleaner
3/24-oz (710 ml)
bottles/case
Item #00643-025
McD® Sanitizer
3/24-oz (710 ml)
bottles/case
Item #00643-022



**Sink Mounting
Option Kit**
Item #06917-009

**KAY® Chlorine
Test Strips**
2 vials/case
Item #04999-033



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Greensboro, NC 27409, USA

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U.S. patent pending on SmartSink System



smart WASH™ System



- Automatically dispenses product into machine
- Button-activated for easy use
- Regulated to ensure consistent detergent dispensing per load
- Compact design to save space
- Helps ensure towel sanitation
- Designed for towels and grill cloths only

The Bright Way To Whiter Towels

Simplifies Operations • Minimizes Waste • Reduces Training Time • Ensures Accurate Dilutions



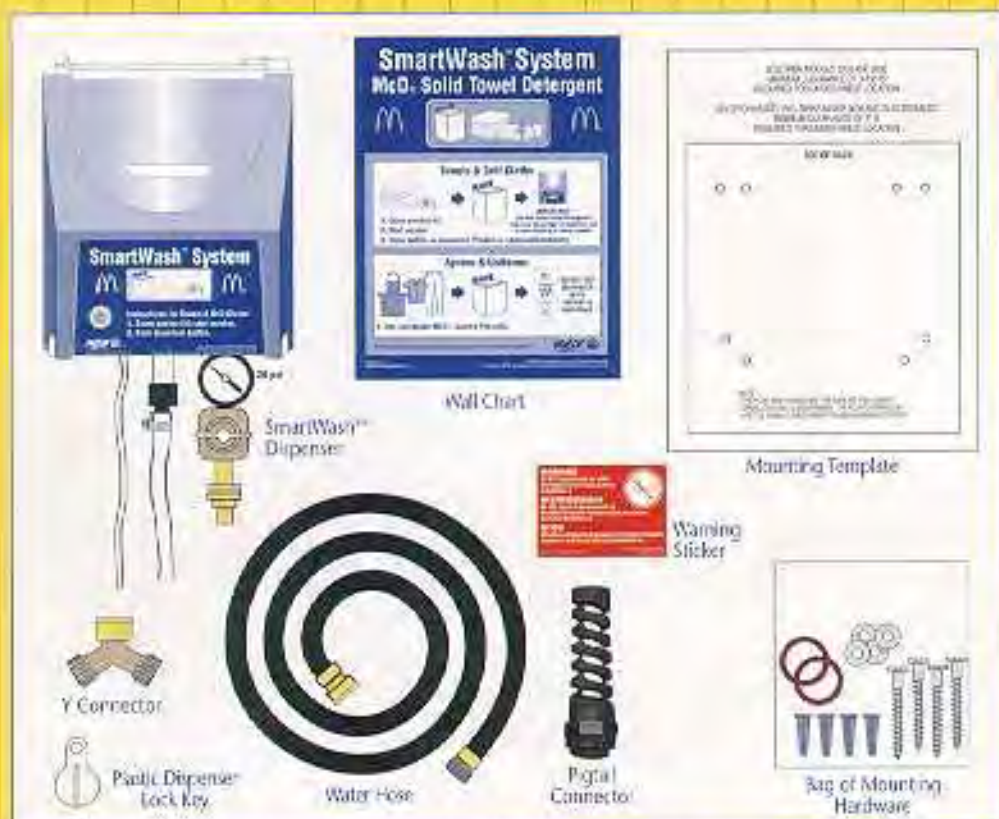
SOLID PRODUCT TECHNOLOGY

- Concentrated, solid detergent with bleach
- Easy and safe to handle
- Easy to store



The Smart Way To Order

For Information Call (800) 529-5458



SmartWash™ System
Contains: SmartWash System Dispenser with attached detergent discharge tubing, water hose, Y connector, plastic dispenser lock key, pigtail connector, mounting template, bag of mounting hardware, and wall chart.
Order from Kay Chemical Company.

For Towels & Grill Cloths Only



McD. Solid Towel Detergent
4/4-lb (1.8 kg) tubs/case
Item #01184-000

For Uniforms & Aprons Only



McD. Laundry Pak
120 x 2 oz. Packets
Item #00307-033



KAY CHEMICAL COMPANY
Greensboro, NC 27409, USA



smart DRAIN™ System

Automatic Drain Treatment

With Liquid McFree®
& SmartDrain™ System

- Provides daily, "hands-off" drain treatment
- Breaks down grease & other organic waste that cause blockages & foul odors
- Improves overall kitchen sanitation
- Contains long-life battery system

Manual Drain Treatment

With Powder McFree®

- Convenient, pre-measured packets ensure freshness
- Labeled with days of the week for ease of use

Beverage TowerCare

- Reduces foul odors
- Minimizes plumbing treatment costs & time

The Smart Way To Maintain Drains

Simplifies Operations • Reduces Costs • Reduces Labor • Improves Sanitation



The Smart Way To Order

For Information Call (800) 529-5458



Liquid McFree®
1/2.5-gallon (9.5 L)
container/case
Item #04808-009



SmartDrain™ System
To order, contact Kay Customer
Service at (800) 529-5458



**Powder McFree®
Starter Kit**
Contains: 2/7-packs of
McFree, self-adhesive
plastic wall dispenser,
training literature,
McFree paddle
Item #02422-003



Powder McFree®
4/7-packs/case
Item #03177-003



Beverage TowerCare Starter Kit
Contains: 1 container of Liquid McFree,
1 beverage TowerCare dosing bottle,
1 valve cap, training sheet
Item #00889-000



Distributed by



KAY CHEMICAL COMPANY



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smart™ GUARD

Restroom Program

Guard Your Restroom The Smart Way

Simplifies Operations • Minimizes Waste • Reduces Training Time • Customer Satisfaction

On-Guard® Toilet & Urinal Cleaning System

- Automatically flushes
- Round-the-clock cleaning
- Controls odors with clean, fresh scent
- Helps prevent scaling
- Easy to refill
- Saves labor & cleaning supplies

AROGUARD™ Odor Neutralizer System

- Effective, automatic, 24-hour odor control
- Consistent, 30-day performance
- Clean, fresh scent
- Easy to install; easy to refill



McD® Restroom Cleaner

- Ready-to-use, spray-and-wipe formula with bleach
- Foaming formula clings to surfaces for improved cleaning
- Removes mildew & stubborn stains
- Fresh, clean scent



KAYSTAR™
PROGRAM



The Smart Way To Order

For Information Call (800) 529-5458



On-Guard® Toilet & Urinal Cleaning System
Contains: automatic flusher, On-Guard Toilet & Urinal Cleaner Dispenser, instructions, mounting hardware, and On-Guard Toilet & Urinal Cleaner.
Item #01223-000
(Not available for tank-style systems)



On-Guard® Toilet & Urinal Cleaner Refills
6/11-fl oz (325 ml)
bottles/case
Item #00216-099



ARO GUARD™ Odor Neutralizer Starter Kit
1 dispenser, 3 refills with batteries, instructions, hardware
Item #06972-000

ARO GUARD™ Odor Neutralizer Refill Pack
6 refills with batteries
Item #06973-000



McD® Restroom Kit
Contains: wire caddy, long-handled bowl brush, trigger-handled debris tool, McD Liquid Cleanser, CHAMPION® Odor Neutralizer, and reference card.
Item #06101-000



McD® Liquid Cleanser
9/32-oz (907 g)
bottles/case
Item #03200-000

McD® Restroom Cleaner
12/20-fl oz (590 ml)
bottles/case
Item #00830-003



CHAMPION™ Restroom Odor Neutralizer
4/16-fl oz (473 ml)
bottles/case
Item #06692-000



KAY CHEMICAL COMPANY
Greensboro, NC 27409, USA



SENTRY Extinguisher Selection Chart.

Dry Chemical Extinguishers	SENTRY 2 1/2		SENTRY 5		
					
Model	SY-0216	SY-0236*	SY-0515*	SY-0516*	SY-0517*
Extinguisher Part No.	79734 79735 with vehicle bracket	79736 79737 with vehicle bracket	76130 79739 with vehicle bracket	415205 415899 with vehicle bracket	415916 416010 with vehicle bracket
Bracket Part No.	24610	24610	54160	415824	415824
Agent Capacity	2 1/2 lb. (1.13 kg) FORAY	2 1/2 lb. (1.13 kg) PLUS-FIFTY C	4 1/2 lb. (2.04 kg) FORAY	5 lb. (2.27 kg) FORAY	5 lb. (2.27 kg) FORAY
U.L. Rating	1-A:10-B:C	10-B:C	2-A:10-B:C	3-A:40-B:C	2-A:10-B:C
Discharge Time	9 seconds	9 seconds	13 seconds	14 seconds	15 seconds
Maximum Effective Range	11 ft. (3.4 m)	11 ft. (3.4 m)	14 ft. (4.3 m)	14 ft. (4.3 m)	14 ft. (4.3 m)
Agent Flow Rate	.31 lb./sec. (.14 kg/sec.)	.28 lb./sec. (.13 kg/sec.)	.31 lb./sec. (.14 kg/sec.)	.38 lb./sec. (.17 kg/sec.)	.34 lb./sec. (.15 kg/sec.)
Charged Weight (with agent)	5 lb. (2.27 kg)	5 lb. (2.27 kg)	8 lb., 14 oz. (4.03 kg)	9 lb., 6 oz. (4.12 kg)	9 lb., 6 oz. (4.12 kg)
Dimensions	Height	14 3/16 in. (36.0 cm)	14 3/16 in. (36.0 cm)	16 5/8 in. (42.2 cm)	16 5/8 in. (42.2 cm)
	Width	4 1/2 in. (11.4 cm)	4 1/2 in. (11.4 cm)	7 3/8 in. (18.7 cm)	7 3/8 in. (18.7 cm)
	Depth	3 3/8 in. (8.6 cm)	3 3/8 in. (8.6 cm)	5 in. (12.7 cm)	4 7/16 in. (11.3 cm)
Fire Suppression Capability**					
Novice Operator		10 sq. ft.	10 sq. ft.	40 sq. ft.	10 sq. ft.
Experienced Operator		25 sq. ft.	25 sq. ft.	100 sq. ft.	25 sq. ft.

* Factory Mutual (FM) Approved

** Underwriters Laboratories classifies a 'novice operator' as one who has little or no experience in operating a fire extinguisher.

Listings: U.L. (All Models)
Approvals: D.O.T., U.S.C.G.
Hydrostatic Test Requirement

ANSUL®

HAND PORTABLE EXTINGUISHER DATA SHEET

K-GUARD™ MODEL LA-0191 EXTINGUISHER

FEATURES

- Meets or exceeds requirements of UL Standard 8 and Standard 711
- Meets requirements of NFPA 10, 1998 Edition
- Simple operation and maintenance
- Easy to use extension wand for greater safety
- Rechargeable
- Sold and serviced through an international network of independent distributors in every state and most foreign countries
- ULI rated 2-A:C:K
- ULC rated 1-A:C:K



APPLICATIONS

The K-Guard™ liquid agent fire extinguisher is specifically designed for use on fires that involve combustible cooking vegetable or animal fats in commercial cooking equipment. Typical appliances include; fryers; griddles, range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers and woks.

Newer, more efficient cooking appliances, plus the use of non-saturated cooking oils, require a fire extinguishing agent which will not only smother a fire but provide a cooling effect.

The extinguisher is ideally suitable for use in restaurants, hospitals, nursing homes, hotels, schools, airports, and other similar facilities.

It is normally used as a back up to an automatic fire suppression system.

The energy source to the cooking equipment is to be shutoff in order to attain complete extinguishment and permit the cooking media to cool below its auto-ignition temperature.

DESCRIPTION

The K-Guard extinguisher is an attractive, easy to use and maintain, stainless steel extinguisher which has a special extension wand and a non-disruptive spray nozzle. This feature allows the user to stand back at a safe distance while applying the agent to a cooking surface.

The PRX fire extinguishing agent used in the extinguisher is a specially-formulated, aqueous solution of inorganic salts. It has been developed to provide rapid flame extinguishment and securement of hot fuels such as cooking shortenings.

CODES

Meets new Class K (Combustible Cooking Media) fire requirements of NFPA 10.

SPECIFICATIONS

• Model No.	LA-0191
• ULI Rating	2-A:C:K
• ULC Rating	1-A:C:K
• Capacity	6 liters of PRX Agent
• Extinguisher Height	19 in. (48.3 cm)
• Height With Hose and Wand Installed in Clip	30 in. (76.2 cm)
• Width With Hose and Wand Installed in Clip	14 in. (35.6 cm)
• Depth (Diameter)	7 in. (17.8 cm)
• Range	10-12 ft. (3.1-3.7 m)
• Discharge Time	Approximately 40 seconds
• Bracket	Wall Mount

ORDERING INFORMATION

Description	Part No.
K-Guard Model LA-0191 Liquid Agent Fire Extinguisher	426018
5 Gallon Container PRX Liquid Agent (Fills three LA-0191 extinguishers)	423320

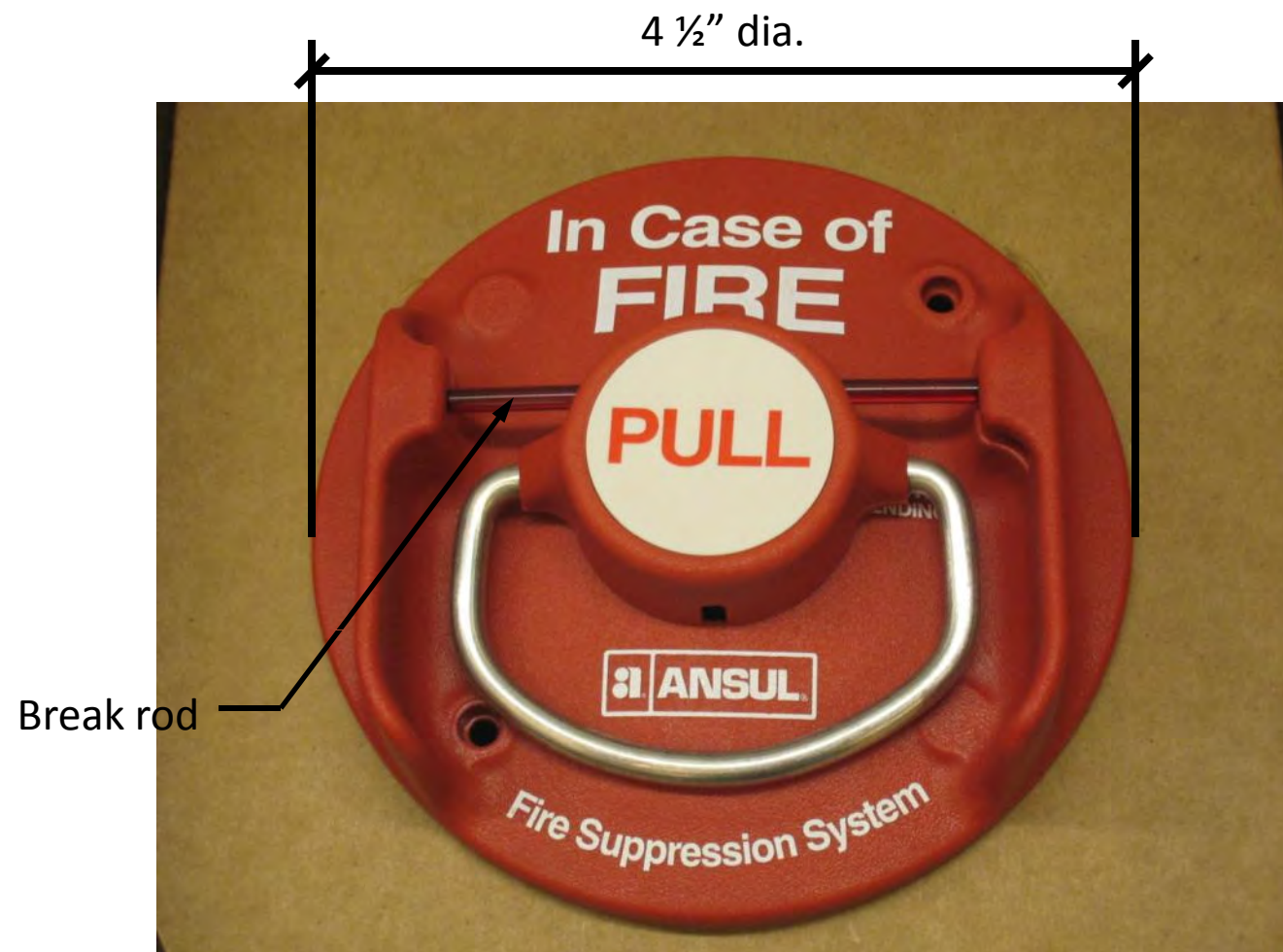


Figure 1. Front view

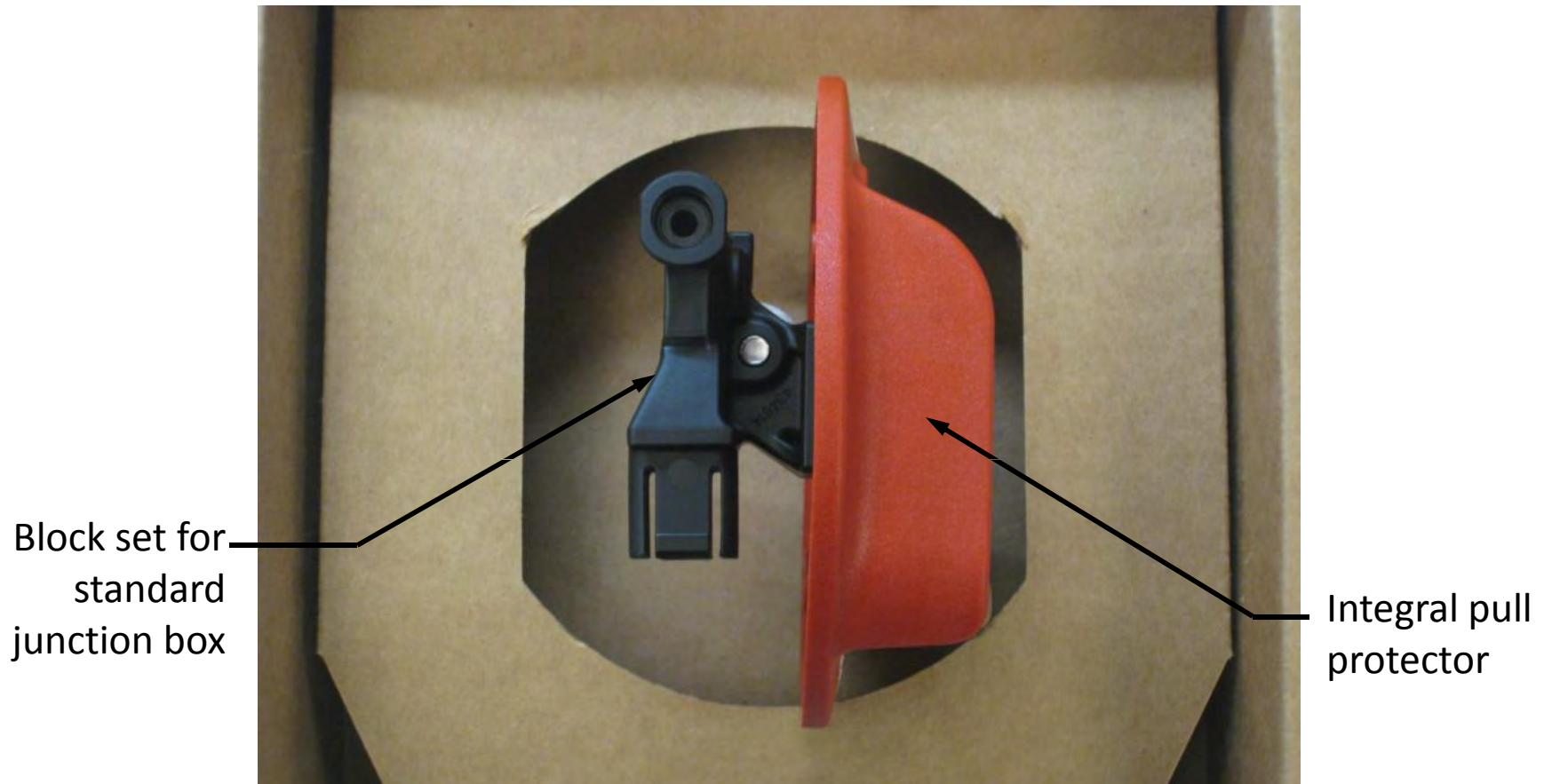


Figure 2. Side view

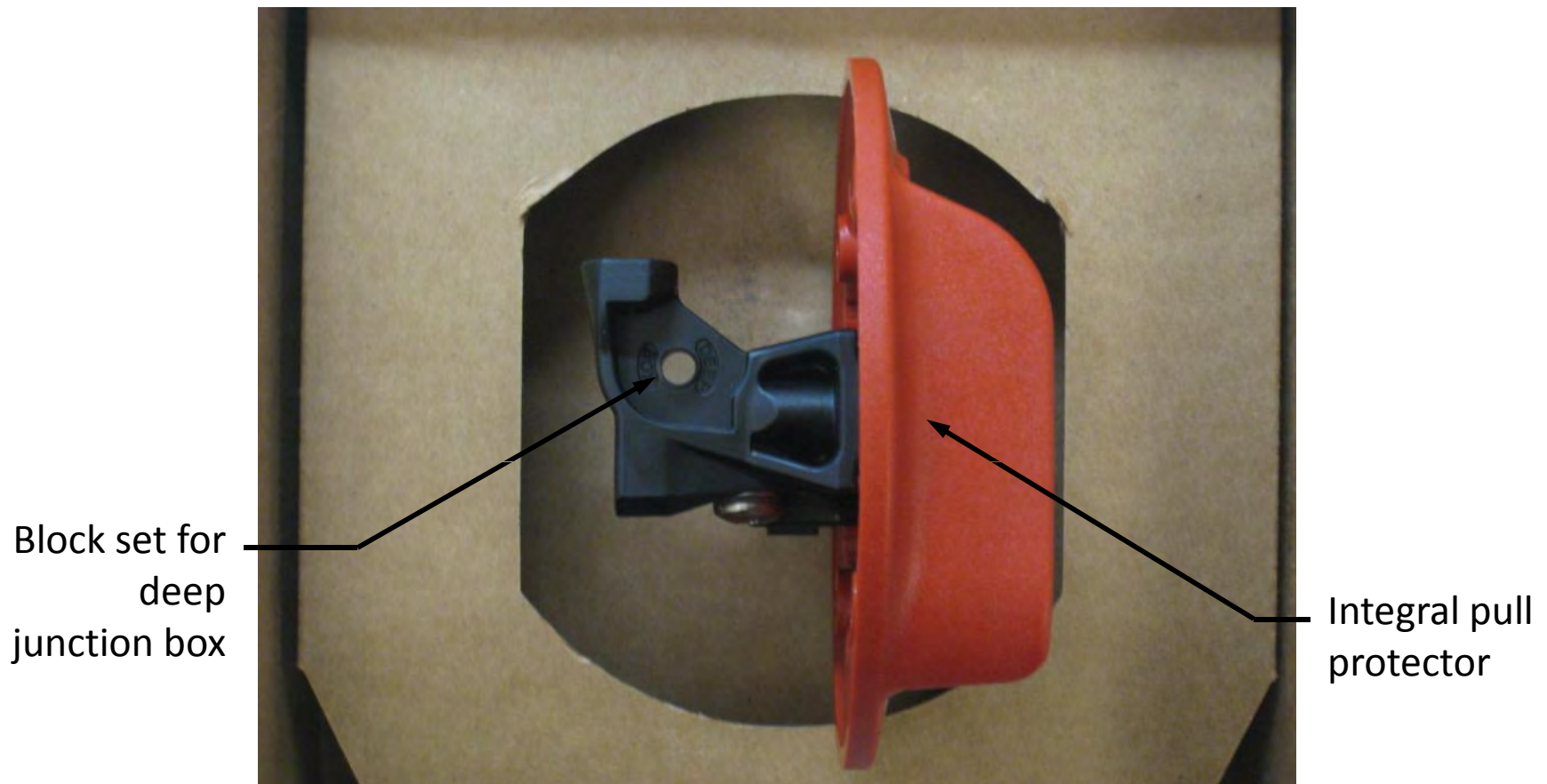
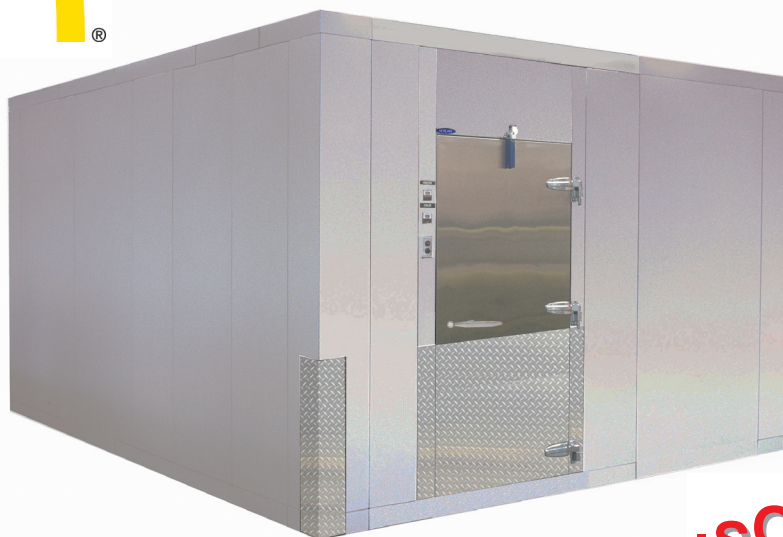
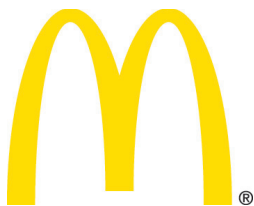


Figure 3. Side view

NORLAKE® Coolers & Freezers For McDonald's



ISO 9001:2008
Registered to ISO 9001:2008
File No. 10001816

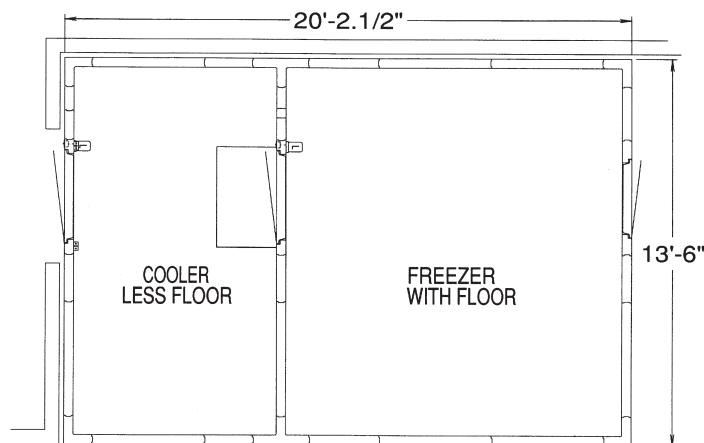
NORLAKE® *Walk-ins offer you...*

- Modular panel construction for easy installation, expansion and relocation
- Full 4" panel foamed-in-place with CFC Free HFC-134a polyurethane insulation
- Foamed-in-place panel gaskets
- Floor and ceiling panels are equipped with foamed-in-place edge caps
- Doors are prehung and factory tested to assure performance
- Heavy duty, extruded, anodized aluminum load bearing door frame jamb
- Heavy duty door closer
- Doors equipped with heavy duty polished chrome hardware
- Field adjustable door hinge with locking set screw
- Magnetic door gaskets
- Digital thermometer in each compartment. Both mounted on cooler door section
- 15 year panel warranty
- 5 year hardware warranty
- 18 month labor warranty

Nor-Lake, Incorporated
800-955-5253
Fax: 715-386-4292

NORLAKE® WALK-INS

Standard Floor Plans



Standard Walk-In
13'-6" x 20'-2 1/2" x 8'-7"

Standard Features

- Interior and exterior walls and ceilings to be .040 embossed aluminum or painted per customer's request
- All doors to be stainless steel interior and exterior
- .100 smooth aluminum interior floor in freezer
- Floorless cooler for on-site tile and grout application
- NSF listed
- UL flame spread 25 approved panels
- UL and CSA electrical listed door section
- City of Houston listed
- Oregon State listed
- Dade County, Florida Approval when built in accordance with acceptance No. 00-1212.01

Accessories Included

- Magnetic breaker handle on walk-in doors
- Clear Vu swinging curtains or strip curtains
- One spring loaded hinge per walk-in door
- Padlock for each door opening to the exterior
- Trim kit for cooler door
- 14 gauge stainless steel wear angle mounted to bottom frame of delivery door
- Special exterior ramp (when floorless cooler)
- Vapor proof LED light fixtures with motion sensors and plastic coated glass globe at cooler and partition door
- Foamed-in-place ultra span support ceiling system (for larger ceiling spans)
- White membrane roof (for outdoor applications)
- Rain hood for delivery door
- Heavy duty reinforced floor plate with cove molding and plywood subfloor for cart delivery
- Diamond tread kick plate door and door section



Nor-Lake, Inc.
Registered to ISO 9001:2008
File No.10001816

NORLAKE[®]

NOR-LAKE, INCORPORATED
727 Second Street
P.O. Box 248
Hudson, Wisconsin 54016
800-955-5253
715-386-4292 FAX
715-386-2323
www.norlake.com
email: sales@norlake.com
Revision Date: 02/12
Part No. 095286

BCH0010MBACZC0225 - SUBMITTAL



Project Name:		Project Location:	
Quote ID:		Item #:	1000
Submitted For:		Submitted On:	
Submitted By:		Submitted From:	
Identity #:	BCH0010MBACZC0225	Tag:	BCH0010MBACZC0225

☒ For Record ☐ For Approval By: _____ Date: _____

General Product Information

Product Family:	BCH	Compressor Brand:	Copeland
Application:	Outdoor	Compressor Type:	Scroll
Temperature Range:	Medium Temp	Compressor Hp:	1
Voltage: (Volts/Ph/Hz)	208-230/1/60	Compressor Model:	ZS09KAE-PFV-118
Refrigerant Type:	R448A	Number of Compressor(s):	1
Piping:	Standard	Coil Type:	Microchannel

Technical Information

Performance Data

Ambient Temperature (°F)	Saturated Suction Temperature (°F)	Capacity (BTU/H)	Altitude (ft)	AWEF Value
110	25.0	8,590	0	7.6

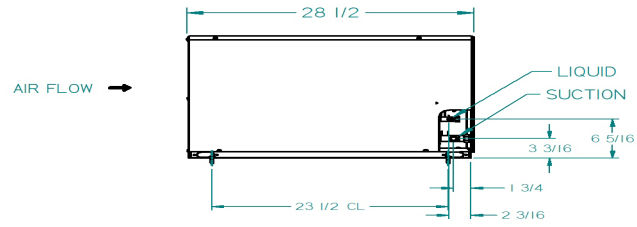
Electrical Data

Compressor(s)		Fan Motor(s)			Electric Ratings						
RLA	LRA	Quantity	Hp	FLA	Defrost Type	High or Low Amps?	Number of Contactors	MCA	MOPD	Evap.Fan Amps	Defrost Heater Amps
9	40.3	1	1/15	0.5	AIR DEFROST	NA		15	20	5	15

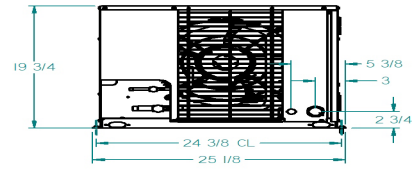
Unit Specifications

Connections (in.)		Receiver 90% Full(lbs)		Fan Blade(s) Diameter (in)	Sound Data (dB)	Approx. Net Weight (lbs)
Liquid Line	Suction	Standard	Over Sized			
0.375	0.625	9.0		14	61	179

Dimensional Drawing(s)



UOM: inches



BCH0010MBACZC0225 - SUBMITTAL



Project Name:		Project Location:	
Quote ID:		Item #:	1000
Submitted For:		Submitted On:	
Submitted By:		Submitted From:	
Identity #:	BCH0010MBACZC0225	Tag:	BCH0010MBACZC0225

Standard Features

CABINET AND CONSTRUCTION

- MICROCHANNEL COIL TECHNOLOGY STANDARD ON ALL UNITS
- PAINTED STEEL CABINETS FOR SUPERIOR STRENGTH AND CORROSION PROTECTION
- HEAVY DUTY, STEEL, 1-1/2 TALL BASE

SERVICEABILITY

- SUCTION SERVICE VALVES FOR HERMETIC AND SCROLL COMPRESSORS LOCATED OUTSIDE THE CABINET FOR QUICK INSTALLATIONS.
- RECEIVER WITH FUSIBLE PLUG, LIQUID SHUTOFF VALVE AND CHARGING PORT IS STANDARD
- LARGE ELECTRICAL PANEL FOR EASE OF ACCESS
- PREFABRICATED WIRING HARNESSSES FOR TIGHT CRIMP CONNECTIONS AND CONSISTENT LABELING
- UNIT STAYS ON IF THE HOOD IS REMOVED FOR SERVICING
- SIGHT GLASS IS EASILY VIEWABLE

QUALITY

- ALL UNITS ARE COMPLETELY LEAK TESTED IN A HELIUM ENVIRONMENT, BUMP TESTED AND ALLOWED TO CYCLE OFF ON THE HIGH AND LOW PRESSURE CONTROL. EACH UNIT HAS A COPY OF THE RUN DATA SHIPPED INSIDE THE ELECTRICAL PANEL
- ELECTRICAL CIRCUITS ARE COMPLETELY CHECKED FOR CONTINUITY
- PIPING IS LAID OUT TO MINIMIZE STRESS AND VIBRATION AND IS PRE-BENT TO ELIMINATE LEAKS
- ENCAPSULATED, AUTO-RESET, HIGH AND LOW PRESSURE CONTROLS TO ELIMINATE LEAKS (ADJUSTABLE LOW PRESSURE CONTROL STANDARD)

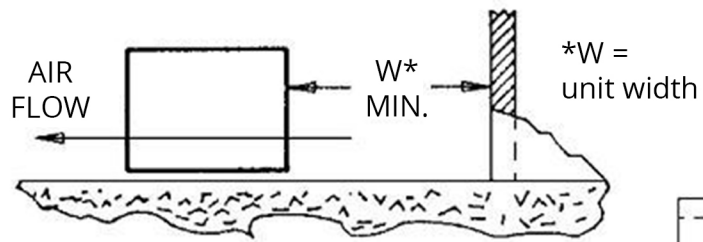
Options

Mounted Options

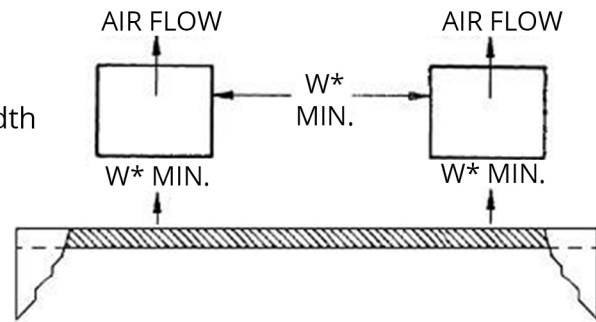
- Brand Label - BOHN
- Motor - FIXED SPEED EC
- Coil Selection - MICROCHANNEL COIL
- Receiver Options - STANDARD
- Defrost Timer Options - INTELLIGEN/BEACON II
- Liquid Line Options - FILTER DRIER AND SIGHT GLASS
- Suction Line Options - FILTER AND ACCUMULATOR
- Discharge Line Options - HEAD PRESSURE VALVE 150#
- Cabinet Selection - Painted - OutDoor
- Fused Disconnect - NO FUSED DISCONNECT
- Pressure Options - ADJUSTABLE LOW - FIXED HIGH
- Crankcase Heater - CRANKCASE HEATER
- Phase Loss Monitor - NONE
- Pre Charged - NONE
- Snow Legs - NONE
- Hail Guard Factory Installed - NONE
- FAN CYCLING OPTIONS - N/A

Minimum Unit Clearances

Walls or Obstructions for Horizontal Air Flow



Multiple Units with Horizontal Air Flow





BCH0055LCACZC0225 - SUBMITTAL

Project Name:		Project Location:	
Quote ID:		Item #:	1000
Submitted For:		Submitted On:	
Submitted By:		Submitted From:	
Identity #:		Tag:	

☒ For Record

☐ For Approval

By: _____

Date: _____

General Product Information

Product Family:	BCH	Compressor Brand:	Copeland
Application:	Outdoor	Compressor Type:	Scroll
Temperature Range:	Low Temp	Compressor Hp:	5.5
Voltage: (Volts/Ph/Hz)	208-230/3/60	Compressor Model:	ZF15K4E-TF5-251
Refrigerant Type:	R448A	Number of Compressor(s):	1
Piping:	Standard	Coil Type:	Microchannel

Technical Information

Performance Data

Ambient Temperature (°F)	Saturated Suction Temperature (°F)	Application Capacity* (BTU/H)	Altitude (ft)	AWEF Value
110	-20.0	14,590	0	3.15

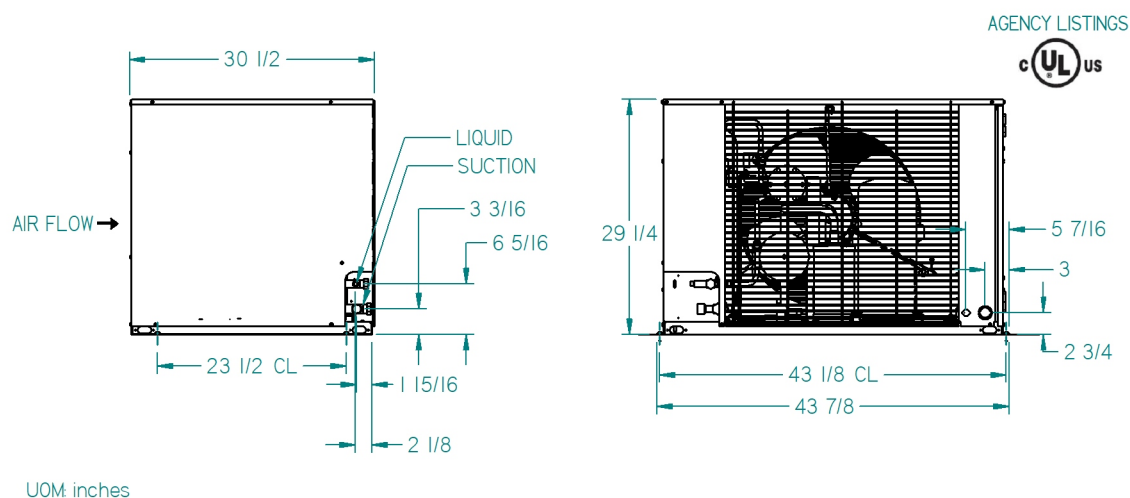
Electrical Data

Compressor(s)		Fan Motor(s)			Electric Ratings						
RLA	LRA	Quantity	Hp	FLA	Defrost Type	High or Low Amps?	Number of Contactors	MCA	MOPD	Evap. Fan Amps	Defrost Heater Amps
17	123	1	1/3	3.5	AIR DEFROST			24.7	40	10	30

Unit Specifications

Connections (in.)		Receiver 90% Full (lbs)		Fan Blade(s) Diameter (in)	Sound Data (dB)	Approx. Net Weight (lbs)
Liquid Line	Suction	Standard	Over Sized			
0.5	0.875	20	40	22	64	323

Dimensional Drawing(s)





BCH0055LCACZC0225 - SUBMITTAL

Project Name:		Project Location:	
Quote ID:		Item #:	1000
Submitted For:		Submitted On:	
Submitted By:		Submitted From:	
Identity #:		Tag:	

Standard Features

CABINET AND CONSTRUCTION

- MICROCHANNEL COIL TECHNOLOGY STANDARD ON ALL UNITS

QUALITY

- ALL UNITS ARE COMPLETELY LEAK TESTED IN A HELIUM ENVIRONMENT, BUMP TESTED AND ALLOWED TO CYCLE OFF ON THE HIGH AND LOW PRESSURE CONTROL. EACH UNIT HAS A COPY OF THE RUN DATA SHIPPED INSIDE THE ELECTRICAL PANEL
- ELECTRICAL CIRCUITS ARE COMPLETELY CHECKED FOR CONTINUITY
- PIPING IS LAID OUT TO MINIMIZE STRESS AND VIBRATION AND IS PRE-BENT TO ELIMINATE LEAKS
- ENCAPSULATED, AUTO-RESET, HIGH AND LOW PRESSURE CONTROLS TO ELIMINATE LEAKS (ADJUSTABLE LOW PRESSURE CONTROL STANDARD)
- PAINTED STEEL CABINETS FOR SUPERIOR STRENGTH AND CORROSION PROTECTION
- HEAVY DUTY, STEEL, 1-1/2" TALL BASE

SERVICEABILITY

- SUCTION SERVICE VALVES FOR HERMETIC AND SCROLL COMPRESSORS LOCATED OUTSIDE THE CABINET FOR QUICK INSTALLATIONS.
- RECEIVER WITH FUSIBLE PLUG, LIQUID SHUTOFF VALVE AND CHARGING PORT IS STANDARD
- LARGE ELECTRICAL PANEL FOR EASE OF ACCESS
- PREFABRICATED WIRING HARNESSSES FOR TIGHT CRIMP CONNECTIONS AND CONSISTENT LABELING
- UNIT STAYS ON IF THE HOOD IS REMOVED FOR SERVICING
- SIGHT GLASS IS EASILY VIEWABLE

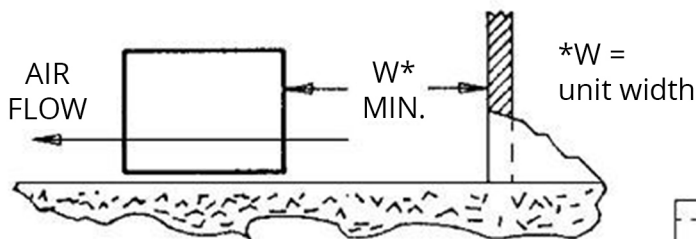
Options

Mounted Options

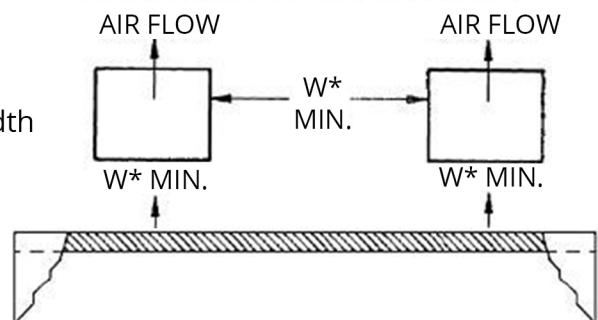
- Brand Label - BOHN
- Coil Selection - MICROCHANNEL COIL
- Defrost Timer Options - INTELLIGEN/BEACON II
- Suction Line Options - FILTER AND ACCUMULATOR
- Cabinet Selection - Painted
- Pressure Options - ADJUSTABLE LOW - FIXED HIGH
- Phase Loss Monitor - NONE
- Snow Legs - NONE
- Customer Special - N/A
- Motor - PSC
- Receiver Options - STANDARD
- Liquid Line Options - FILTER DRIER AND SIGHT GLASS
- Discharge Line Options - HEAD PRESSURE VALVE 100#
- Fused Disconnect - NO FUSED DISCONNECT
- Crankcase Heater - CRANKCASE HEATER
- Pre Charged - NONE
- Hail Guard Factory Installed - NONE

Minimum Unit Clearances

Walls or Obstructions for Horizontal Air Flow



Multiple Units with Horizontal Air Flow



* Capacities shown are Application Capacities reflecting nominal operation at 10°F TD. For models within the scope of the DOE AWEF (Annual Walk-in Energy Factor) standard, the Net Capacity is determined by the AHRI 1250 test method. DOE will publish this compliance data at www.regulations.doe.gov



BEL0095BS6AMA - SUBMITTAL

Project Name:		Project Location:	
Quote ID:		Item #:	1000
Submitted For:		Submitted On:	
Submitted By:		Submitted From:	
Identity #:		Tag:	BEL0095BS6AMAD0096

☒ For Record

☐ For Approval

By: _____

Date: _____

General Product Information

Product Family:	BEL	Motor type	2 SPEED EC
Defrost Type:	Air	Number of Fans:	2
Voltage: (Volts/Ph/Hz)	208-230/1/60	Fan HorsePower	1/20
Refrigerant Type:	R448A	Fins per Inch	6

Technical Information

Performance Data

Capacity			Air Flow				Altitude (ft)	AWEF Value
TD (°F)	SST (°F)	Capacity (BTU/H)	CFM	Fan Diameter (ft)	Air Throw (ft)			
					Standard	w/Collar		
10	25.0	9,500	1,305	12			0	9

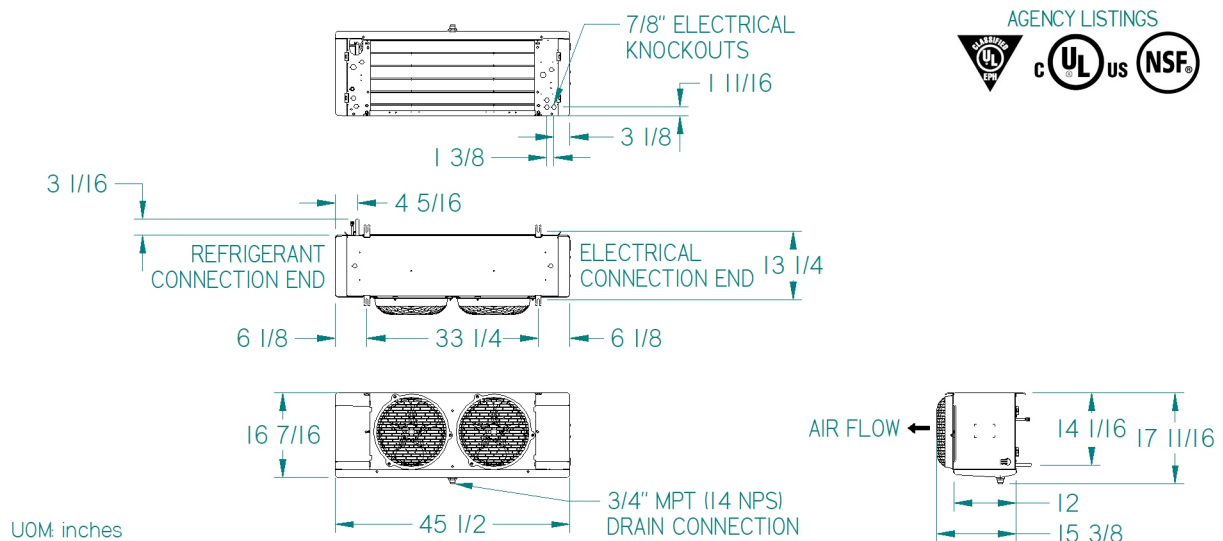
Electrical Data

Fan Motor(s)		Defrost Heater(s)		Drain Pan Heater(s)	
Watts	Amps	Watts	Amps	Watts	Amps
110	1				

Unit Specifications

Connections (in.)						Approx. Net Weight (lbs)
Coil Inlet	Suction	External Equalizer	Drain	Side Port	Hot Gas Drain Pan	
1/2	5/8	1/4	3/4			51

Dimensional Drawing(s)





BEL0095BS6AMA - SUBMITTAL

Project Name:		Project Location:	
Quote ID:		Item #:	1000
Submitted For:		Submitted On:	
Submitted By:		Submitted From:	
Identity #:		Tag:	BEL0095BS6AMAD0096

Standard Features

EASE OF INSTALLATION SERVICE

- ALL ELECTRICAL COMPONENTS FACTORY WIRED TO TERMINAL BOARD AND IDENTIFIED, MAKING IT EASY TO FIELD WIRE THE UNIT
- CABINET DESIGN FEATURES HINGED, REMOVABLE FRONT ACCESS PANELS ON EACH SIDE FOR EASY ACCESS TO ELECTRICAL AND REFRIGERATION COMPONENTS
- LIQUID LINE SOLENOID WIRE HARNESS IS FACTORY-INSTALLED FOR QUICK INSTALLATION
- MOTORS PLUG INTO WIRING HARNESS FOR EASIER SERVICING
- HINGED, REMOVABLE DRAIN PAN FOR EASY AND SAFE ACCESS
- PRE-DRILLED HOLES ON THE BACK OF THE UNIT FOR ROOM THERMOSTAT
- QUICK REMOVAL FAN GUARD/MOTOR ASSEMBLY FOR EASY SERVICE OR REPLACEMENT OF AIR MOVER PARTS

RELIABLE DURABLE

- HEAVY GAUGE GRAINED ALUMINUM CABINET CLEANS EASILY AND LOOKS ATTRACTIVE
- MOLDED FAN GUARD AND ACCESS PANELS ARE MADE OF STRONG, DURABLE, AND NSF AND UL SANITATION RATED PLASTIC MATERIAL
- SWEAT CONNECTIONS TO REDUCE POTENTIAL FOR LEAKS

PERFORMANCE

- INTERNAL PANELS ARE ISOLATED FOR QUIET OPERATION
- INTERNALLY ENHANCED TUBING AND FIN DESIGN FOR HIGHER EFFICIENCY
- EC MOTORS STANDARD ON ALL MODELS FOR IMPROVED UNIT EFFICIENCY

VERSATILE

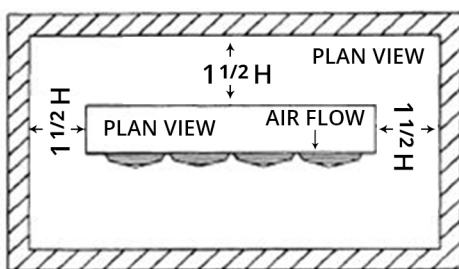
- LARGE DIAMETER DRAIN HOLE (3/4 " ID) IS LOCATED TOWARDS THE BACK OF THE UNIT
- MINIMAL HEIGHT OF THE LOW PROFILE SERIES MAKES IT IDEAL FOR LOW CEILING COOLERS

Options

Mounted Options

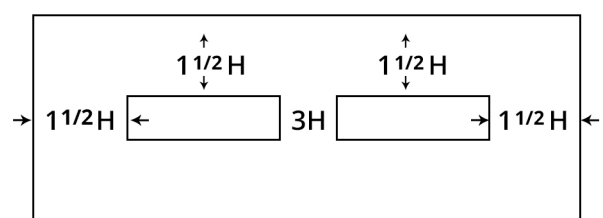
- Brand Label - BOHN
- Voltage - 208-230/1/60
- DTFD Option - None
- Fan Guard - Molded
- Drain Pan Type - Stucco
- Defrost Control - None
- iNTELLIGEN Integration Card Add On - NO
- Coil Mechanical Option - Intelligen
- Liquid Temperature - 95
- Motor - 2 Speed EC
- Defrost Type - Air
- Fan Blade - Standard
- Cabinet Type - Stucco
- Controller Option - Intelligen
- Fin Material - Aluminum
- iNTELLIGEN WebServer Card Add On - YES
- Saturated Suction Temperature - 25

Minimum Unit Clearances



One Evaporator

NOTE:
H = Total Height
evaporator
coil surface.



Two Evaporators



BEL0170BS6EEAD0096 -

SUBMITTAL

Project Name:		Project Location:	
Quote ID:		Item #:	1000
Submitted For:		Submitted On:	
Submitted By:		Submitted From:	
Identity #:		Tag:	

☒ For Record☐ For Approval

By: _____

Date: _____

General Product Information

Product Family:	BEL	Motor type	EC
Defrost Type:	Electric	Number of Fans:	4
Voltage: (Volts/Ph/Hz)	208-230/1/60	Fan HorsePower	1/20
Refrigerant Type:	R448A	Fins per Inch	6

Technical Information

Performance Data

Capacity			Air Flow			Altitude (ft)	AWEF Value
TD (°F)	SST (°F)	Capacity (BTU/H)	CFM	Fan Diameter (ft)	Air Throw (ft) Standard w/Collar		
10	-20.0	16,750	2,741	12		0	4.1

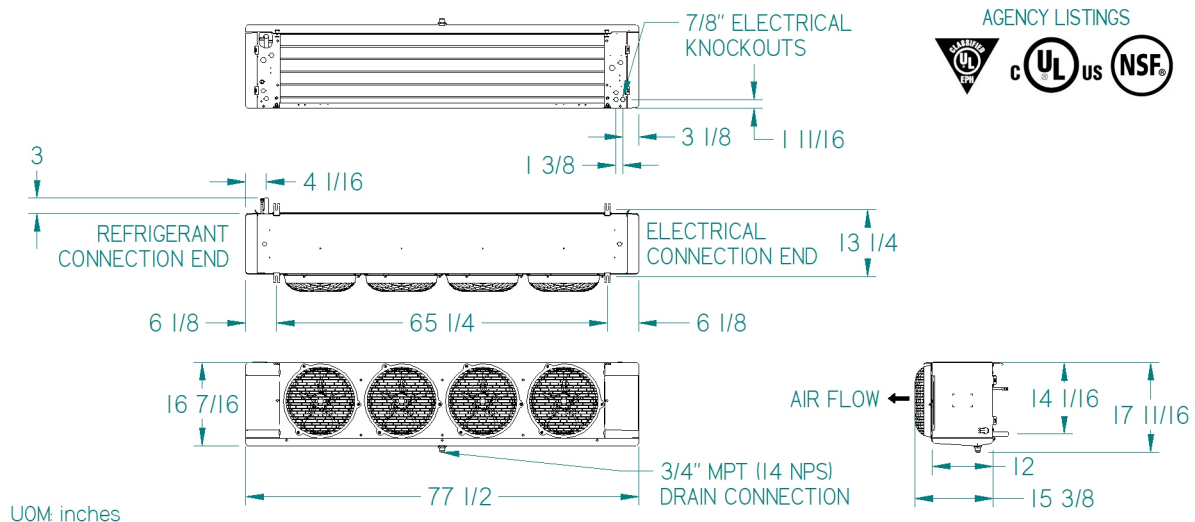
Electrical Data

Fan Motor(s)		Defrost Heater(s)		Drain Pan Heater(s)	
Watts	Amps	Watts	Amps	Watts	Amps
236	2	4,200	18.3		

Unit Specifications

Connections (in.)						Approx. Net Weight (lbs)
Coil Inlet	Suction	External Equalizer	Drain	Side Port	Hot Gas Drain Pan	
1/2	7/8	1/4	3/4			91

Dimensional Drawing(s)





Project Name:		Project Location:	
Quote ID:		Item #:	1000
Submitted For:		Submitted On:	
Submitted By:		Submitted From:	
Identity #:		Tag:	

Standard Features

EASE OF INSTALLATION SERVICE

- ALL ELECTRICAL COMPONENTS FACTORY WIRED TO TERMINAL BOARD AND IDENTIFIED, MAKING IT EASY TO FIELD WIRE THE UNIT
- CABINET DESIGN FEATURES HINGED, REMOVABLE FRONT ACCESS PANELS ON EACH SIDE FOR EASY ACCESS TO ELECTRICAL AND REFRIGERATION COMPONENTS
- LIQUID LINE SOLENOID WIRE HARNESS IS FACTORY-INSTALLED FOR QUICK INSTALLATION
- MOTORS PLUG INTO WIRING HARNESS FOR EASIER SERVICING
- HINGED, REMOVABLE DRAIN PAN FOR EASY AND SAFE ACCESS
- PRE-DRILLED HOLES ON THE BACK OF THE UNIT FOR ROOM THERMOSTAT
- QUICK REMOVAL FAN GUARD/MOTOR ASSEMBLY FOR EASY SERVICE OR REPLACEMENT OF AIR MOVER PARTS

RELIABLE DURABLE

- HEAVY GAUGE GRAINED ALUMINUM CABINET CLEANS EASILY AND LOOKS ATTRACTIVE
- MOLDED FAN GUARD AND ACCESS PANELS ARE MADE OF STRONG, DURABLE, AND NSF AND UL SANITATION RATED PLASTIC MATERIAL
- SWEAT CONNECTIONS TO REDUCE POTENTIAL FOR LEAKS

PERFORMANCE

- INTERNAL PANELS ARE ISOLATED FOR QUIET OPERATION
- INTERNALLY ENHANCED TUBING AND FIN DESIGN FOR HIGHER EFFICIENCY
- EC MOTORS STANDARD ON ALL MODELS FOR IMPROVED UNIT EFFICIENCY

VERSATILE

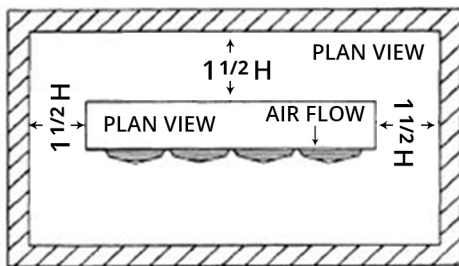
- LARGE DIAMETER DRAIN HOLE (3/4 " ID) IS LOCATED TOWARDS THE BACK OF THE UNIT
- MINIMAL HEIGHT OF THE LOW PROFILE SERIES MAKES IT IDEAL FOR LOW CEILING COOLERS

Options

Mounted Options

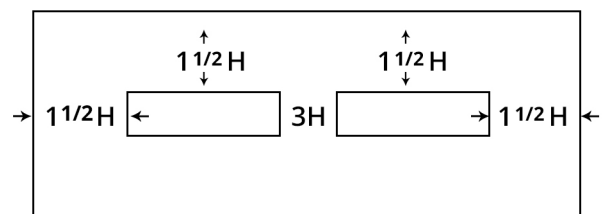
- Brand Label - BOHN
- Voltage - 208-230/1/60
- Drain Pan Defrost Voltage - 208-230/1/60
- Controller Option - None
- Motor - Fixed Speed EC
- Defrost Type - Electric
- Drain Pan Type - Stucco

Minimum Unit Clearances



One Evaporator

NOTE:
H = Total Height
evaporator
coil surface.



Two Evaporators



BEVERAGE-AIR®

PRODUCED ESPECIALLY FOR
MCDONALDS



TOP MOUNTED REACH-IN REFRIGERATORS E SERIES

MODELS:
ER24-1AHS-34
ER48-1AHS-34
ER74-1AHS-34

Construction:

Heavy duty construction includes stainless front (doors and grilles) with #3 finish. Exterior sides are steel with gray, acrylic finish. Exterior top, back and bottom are galvanized steel. Exterior mounted digital thermometer. Interior cabinet liner is anodized aluminum finish. Interior pilasters are support type. Interior shelves are steel wire-coated.

Cabinets are insulated with foamed in place polyurethane insulation, 2" minimum thickness. All doors are "half size" and include keyed door locks as standard with solid doors. Doors attach to cabinet on cam lift hinges. Hinges permit doors to stay open at 120 degrees and gravity self close. A plug-in-type, vinyl magnetic gasket is attached to each door. Shelves are adjustable on 1/2" centers. Work flow handle is standard. Door openings include low wattage, anti-condensate heaters. A switch located at the top of each full door opening activates light and shuts off evaporator fan motor(s) when door is opened. A 9' cord is provided with 115-60-1 models only.

Refrigeration:

Unit's system is located at top of cabinet. A capillary tube is used to meter R134a refrigerant between condenser and high humidity, coated evaporator coil. Temperature control is located behind front grill. Hot gas (non-electrical) condensate evaporator is located at top of cabinet.

Air Distribution:

Beverage-Air's unique down-duct air distribution provides the ideal environment for food preservation. Refrigerated air is discharged from an insulated evaporator coil compartment located above the interior top of cabinet into a distribution plenum. From the plenum, air is discharged down both side-walls one-half way back. In two section models, 3-way air discharge is accomplished with an additional down duct located on the center of the back wall from the discharge plenum to the floor. In three section models, 4-way air discharge is accomplished with two additional down ducts located on the back wall. Air is returned upward across the full width of the interior into a louvered plenum assuring even temperatures throughout the cabinet.



ER24-1AHS-34



ER48-1AHS-34



ER74-1AHS-34



Made in USA

<http://www.Beverage-Air.com>



BEVERAGE-AIR®
a Specialty Equipment company

PO Box 5932, Spartanburg, SC 29304
1-800-845-9800 Fax No. 1-864-582-5083

Model Specified _____ Store# _____

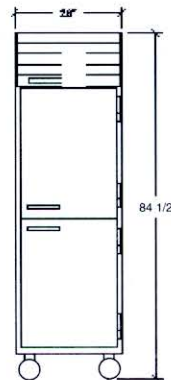
Location _____ Quantity _____

BEVERAGE-AIR®

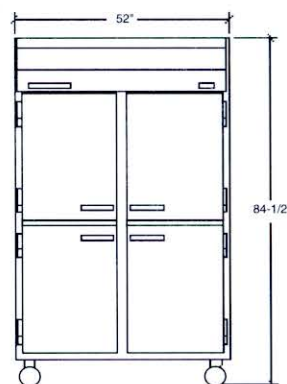
Top Mounted Reach-In Refrigerators

Models: ER24-1AHS-34/ER48-1AHS-34/ER74-1AHS-34

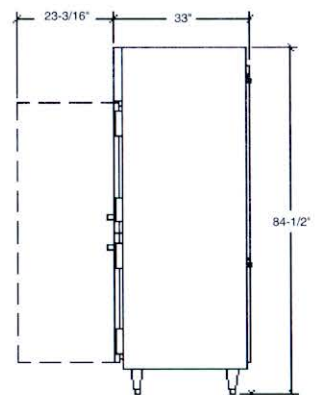
MODEL	ER24-1AHS-34	ER48-1AHS-34	ER74-1AHS-34
DIMENSIONAL DATA			
Net Capacity (Cubic ft.)	23.1	46.6	74
Net Capacity (liters)	654	1319	2095
Width (inches)	26"	52"	78"
Width (mm)	660	1320	1981
Depth (in.)-Less handle	31 ⁷ / ₈ "	31 ⁷ / ₈ "	31 ⁷ / ₈ "
Depth (mm)-Less handle	809	809	809
Height (in.) on 3" casters	84 ¹ / ₂ "	84 ¹ / ₂ "	84 ¹ / ₂ "
Height (mm)	2146	2146	2146
Depth with Door open 90°(inches)	55 ³ / ₁₆ "	55 ³ / ₁₆ "	55 ³ / ₁₆ "
Clear Door Opening	21 ⁹ / ₁₆ "x29 ¹ / ₂ "	21 ⁹ / ₁₆ " x 29 ¹ / ₂ "	21 ⁹ / ₁₆ "x 29 ¹ / ₂ "
Number of sections	2	4	6
Number of shelves	3	6	9
ELECTRICAL DATA			
Volts	115	115	115
Amps	5.7	9.4	10.5
REFRIG. DATA			
Refrigerant	R134a	R134a	R134a
Horsepower	¹ / ₄	¹ / ₃	¹ / ₃
WEIGHT DATA			
Gross Weight (Crated lbs)	Total 351	Total 562	Total 791
Gross Weight (Crated kg)	Total 359	Total 255	Total 359



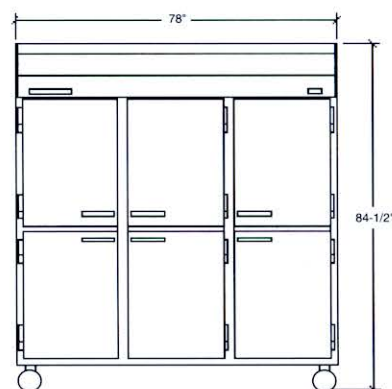
ER24 -1AHS-34
FRONT



ER48 -1AHS-34
FRONT



ER COMMON END



ER74 -1AHS-34
FRONT



Available From:



BEVERAGE-AIR®
a Specialty Equipment company

PO Box 5932 • Spartanburg, SC • 29304 • USA
1-800-845-9800 • Fax No. 1-864-582-5083
www.Beverage-Air.com



BEVERAGE-AIR®

COMMERCIAL REFRIGERATION EQUIPMENT

GENERAL SPECIFICATIONS

Item No _____

Quantity _____

REACH-IN FREEZERS

E-Series

MODELS:

EF24

EF48

EF74

CONSTRUCTION:

Heavy duty construction includes stainless front (doors and grilles) with #3 finish. Exterior sides are steel with gray, acrylic finish. Exterior top, back, and bottom are galvanized steel. Exterior mounted thermometer is drum type. Interior cabinet liner is anodized aluminum finish. Interior pilasters are "regular" type. Interior shelves are steel wire-epoxy coated.

Cabinets are insulated with R22 foamed-in-place polyurethane insulation, 2" minimum thickness. All doors are "full size" unless specified "half size" and include keyed door locks as standard with solid doors. Doors attach to cabinet on cam lift hinges. Hinges permit doors to stay open at 120 degrees and gravity self-close. A plug-in type, vinyl magnetic gasket is attached to each door. Shelves are adjustable on 1/2" centers. Traffic tough work flow handle is standard. Door openings include low wattage, anti-condensate heaters. A switch located at the top of each full door opening activates light and shuts off evaporator fan motor(s) when door is opened. Six inch, adjustable, corrosion resistant legs are standard. A 9' cord is provided with 115-60-1 models. With 115/208-230 models, a J box is provided for hard wire connection (4 wire system).

REFRIGERATION:

Unit's system is located at top of cabinet. A pressure limiting TXV (thermal extension valve) is used to meter refrigerant between condenser and evaporator. Defrosting is accomplished with electric heaters. Defrost is time initiated, temperature terminated. A time termination is provided as a backup fail-safe. Evaporator fans are delayed from restarting until coil is adequately chilled down. Operation of compressor is governed by temperature control behind front grill. Hot gas (nonelectrical) condensate evaporator is located at top of cabinet. Pressure relief port is provided to make rapid re-entry possible.

AIR DISTRIBUTION:

Beverage-Air's unique down-duct air distribution provides the ideal environment for food preservation. Refrigerated air is discharged from an insulated evaporator coil compartment located above the interior top of cabinet into a distribution plenum. From the plenum, air is discharged down both sidewalls one half way back. In two section models, 3-way air discharge is accomplished with an additional down duct located on the center of the back wall from the discharge plenum to the floor. In three section models, 4-way air discharge is accomplished with two additional down ducts located on the back wall. Air is returned upward across the full width of the interior into a louvered plenum assuring even temperatures throughout the cabinet.



EF24



EF48



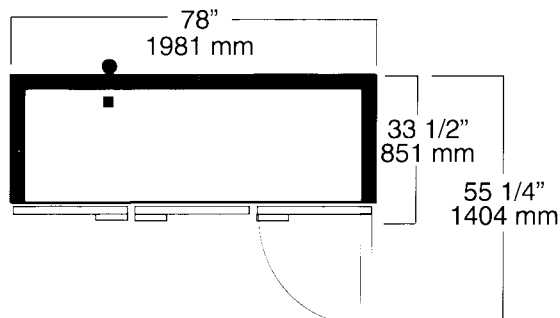
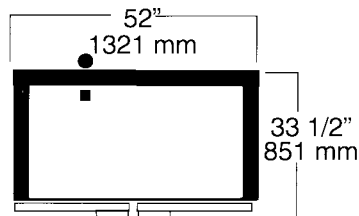
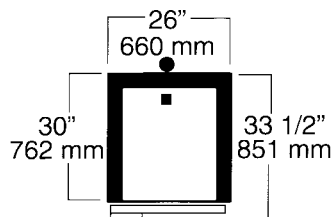
EF74

Optional Half (Solid or Glass)
Doors Available In All Models

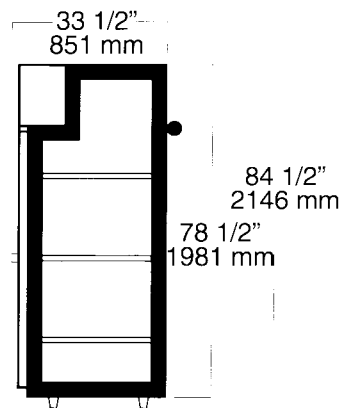


File # _____

Spec. _____

**BEVERAGE-AIR®****EF24, EF48, EF74****Reach-In Freezers****DIMENSIONS**

Clear Full Door Opening 21 9/16"W x 61 9/16"H
Clear Half Door Opening 21 9/16"W x 29 1/2"H

**REACH-IN
TOP VIEW****REACH-IN
END VIEW**

- Cord exits cabinet (115V models)
- J box with 115/208-230 models

SPECIFICATIONS**EF24**

	SOLID DOOR	GLASS DOOR
Exterior Width	26"	26"
Exterior Depth, Overhandle	33 1/2"	33 1/2"
Exterior Height, With Legs	84 1/2"	84 1/2"
Cubic Feet	23.1	23.1
Cabinet Voltage (50 Cycle Available)	115	115
Horsepower	1/2	3/4
Amps	10.0	10.0
Recommended BTU/HR*	2100	2650
Crated Weight	377	386
Shelves	3	3
Shelf Dimension	20 3/4" x 26"	20 3/4" x 26"

SPECIFICATIONS**EF48**

	SOLID DOOR	GLASS DOOR
Exterior Width	52"	52"
Exterior Depth, Overhandle	33 1/2"	33 1/2"
Exterior Height, With Legs	84 1/2"	84 1/2"
Cubic Feet	46.6	46.6
Cabinet Voltage (50 Cycle Available)	115	115/208-230
Horsepower	3/4	1
Amps	12.5	6.2
Recommended BTU/HR*	2650	4042
Crated Weight	649	667
Shelves	6	6
Shelf Dimension	20 3/4" x 26"	20 3/4" x 26"

SPECIFICATIONS**EF74**

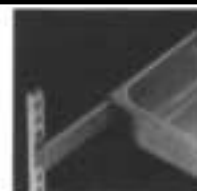
	SOLID DOOR	GLASS DOOR
Exterior Width	78"	78"
Exterior Depth, Overhandle	33 1/2"	33 1/2"
Exterior Height, With Legs	84 1/2"	84 1/2"
Cubic Feet	74	74
Cabinet Voltage (50 Cycle Available)	115/208-230	115/208-230
Horsepower	1	1 1/2
Amps	10.5	16.0
Recommended BTU/HR*	4042	6343
Crated Weight	873	900
Shelves	9	9
Shelf Dimension	20 3/4" x 26"	20 3/4" x 26"

NOTES:

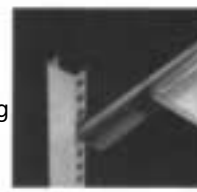
*Net refrigeration capacity of cabinet at -20° F evaporator temperatures & 120° F condenser temperature. Heat load generated by cabinet is 2835 BTU/HR for EF24 solid door and 3578 BTU/HR for glass door, respectively 3578 for EF48 solid door and 5457 for glass door.
EF-244874-BW

PAN AND TRAY SLIDE COMBINATIONS**NO. 1 STAINLESS STEEL ANGLE SLIDE**

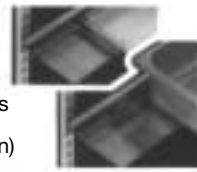
- ■ Part No. 61C08-007A
 - Each pair rim supports 2 ea. 12"x 20" hotel pans - 3" minimum spacing
 - Requires use of heavy duty pilaster kit No. 61C08-010A (2 required per section)
- Max. Cap. 16Pr/Sec

**NO. 2 STAINLESS STEEL ANGLE SLIDE**

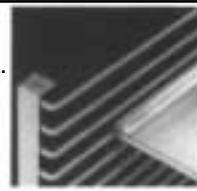
- ■ Part No. 61C08-008A
 - Each pair rim supports 1 ea. 18" x 26" bun pan or 2 ea. 14"x 18" bun pans - 2" minimum spacing
 - Requires use of wide pilaster, kit No. 61C08-010A (2 required per section)
- Max. Cap. 26Pr/Sec

**NO. 3 STAINLESS STEEL ANGLE SLIDE**

- ■ Part No. 61C08-009A
 - Each pair bottom supports 2 ea. 12" x 20" hotel pans or 1 ea. 18" x 26" bun pan or 2 ea. 14" x 18" bun pans
 - Requires use of heavy duty pilaster, kit No. 61C08-011A (2 required per section)
- Max. Cap. 16Pr/Sec

**NO. 4 EPOXY COATED WIRE ROD SLIDE**

- ■ Part No. 61C31-053A
 - Rim supports a maximum of 19 ea. 18" x 26" bun pans per half section with 1 1/2" fixed spacing
 - Pilasters not required - Adjustable to pan width
- Max. Cap. 38Pr/Sec

**OPTIONAL EQUIPMENT**

- | | |
|----------------------------|---------------------------|
| □ Stainless Steel Breakers | □ Rehing of Doors |
| □ Prison Package | □ Stainless Steel Shelves |
| □ Casters | □ Half Solid Doors |
| □ Remote Hook-Up | □ Half Glass Doors |
| □ Digital Thermometer | □ Full Glass Doors |
| □ Gastronorm pan slides | □ Locks - Glass Door |
- (Check factory)

**BEVERAGE-AIR®**

a Specialty Equipment company

PO BOX 5932, Spartanburg, SC 29304-5932
1-800-845-9800 Fax # 864-582-5083



TRUE FOOD SERVICE EQUIPMENT, INC.

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

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:

TUC-27 MCDCF1
TUC-27-LH MCDCF1

Specialty Coffee Refrigerator: Solid Door Refrigerator



* TUC-27 MCDCF1 Shown

TUC-27 MCDCF1

- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's foodservice marketplace.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ All stainless steel front, top and cabinet ends. Matching aluminum finished back.
- ▶ Attractive, NSF approved, white aluminum interior liner and stainless steel floor with coved corners.
- ▶ Self closing door. Positive seal, torsion type closure system.
- ▶ Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- ▶ Counter top leg bracket, outer door basket, & inner door basket.
- ▶ Digital temperature display (mounted in front edge of countertop).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Specifications subject to change without notice.

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L**	D†	H*						
TUC-27 MCDCF1	1	4	27 ⁵ / ₈ 701	34 ¹ / ₄ 868	32 ¹ / ₄ 818	¹ / ₈ N/A	115/60/1	3.9 N/A	5-15P	7 2.13	195 89

** Length does not include 7/8" (23mm) for Outer Door Basket.

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

* Height does not include 6 3/8" (160 mm) for castors.



7/14-MS

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
TUC-27 MCDCF1
TUC-27-LH MCDCF1

Specialty Coffee Refrigerator: Solid Door Refrigerator



STANDARD FEATURES

DESIGN

- True's undercounter's are designed with enduring quality and value that protects your long term investment. Our commitment to using the highest quality materials and oversized refrigeration ensures exceptional food preservation.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True undercounter units a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of foodservice environments.

- Condensing unit access located in back, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - series stainless steel top, front and sides with matching aluminum back.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors with locks on front set.

DOOR

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Positive seal self-closing door with 90° stay open feature. Door swings within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated white wire shelves. Top Two (2) shelves are 23 1/4" L x 16" D (591 mm x 407 mm). Bottom Two (2) shelves are 23 1/4" L x 13 3/4" D (591 mm x 350 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Counter top Leg Bracket
- Outer Door Basket
- Inner Door Basket
- Digital temperature display (mounted in front edge of countertop).
- NSF-7 compliant for open food product

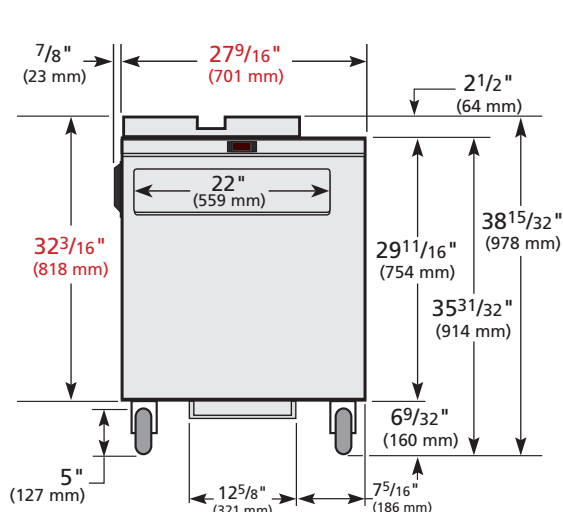
ELECTRICAL

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

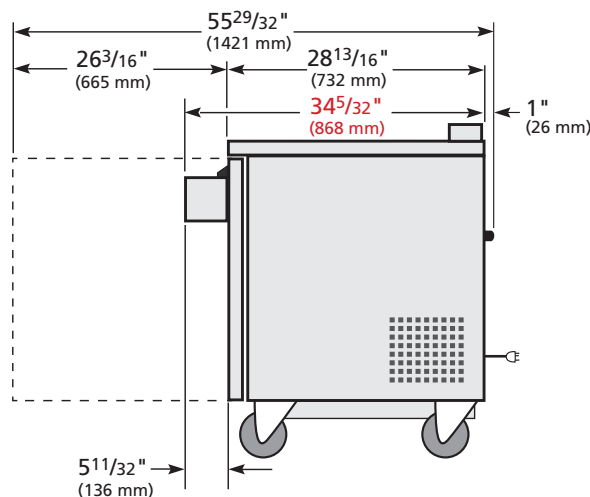


115/60/1
NEMA-5-15R

PLAN VIEW



ELEVATION



RIGHT VIEW

WARRANTY

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TUC-27 MCDCF1					

TRUE FOOD SERVICE EQUIPMENT

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



TRUE FOOD SERVICE EQUIPMENT, INC.

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

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:

TWT-48 MCD1

Worktop:

Solid Door Refrigerator



TWT-48 MCD1

- ▶ True's worktop units are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ All stainless steel front, top and ends. Matching aluminum finished back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- ▶ Front breathing.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Specifications subject to change without notice.

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TWT-48 MCD1	2	4	48 3/8 1229	30 1/8 766	33 3/8 848	1/5 1/5	115/60/1 230-240/50/1	5.0 4.2	5-15P ▲	7 2.13	280 127

† Depth does not include 1" (26 mm) for rear bumpers and 1/4" (7 mm) for front bumper.

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

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:
TWT-48 MCD1

Worktop: Solid Door Refrigerator



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True worktop units a more efficient, low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of foodservice environments.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Matching aluminum finished back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOORS

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

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 5/16" L x 16" D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF-7 compliant for open food product.

ELECTRICAL

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



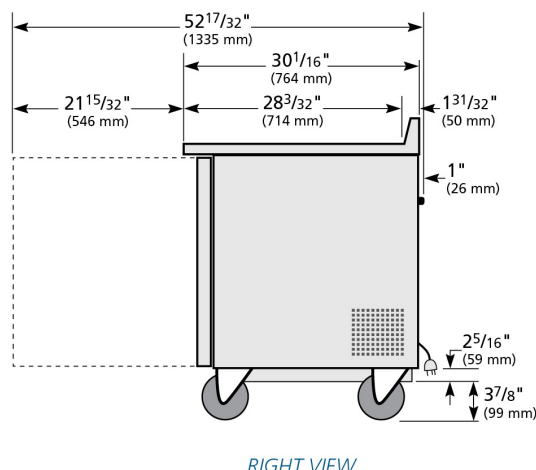
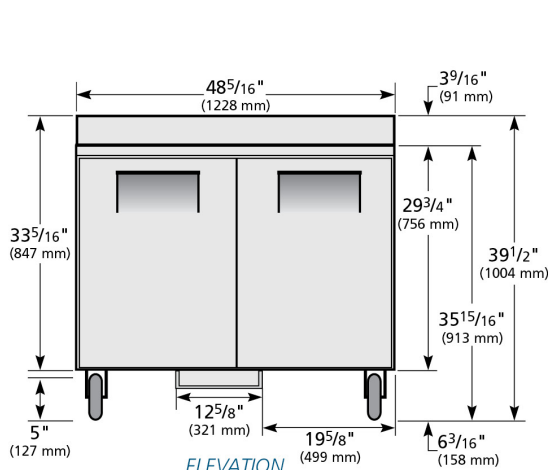
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ Barrel locks (factory installed). Requires one per door.
- ☐ Single overshef.
- ☐ Double overshef.
- ☐ 28 1/4" (718 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- ☐ 28 1/4" (718 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ☐ Heavy duty, 16 gauge tops.
- ☐ Exterior rectangular digital thermometer (factory installed).
- ☐ ADA compliant models with 34" (864 mm) work surface height.
- ☐ Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW



WARRANTY
Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TWT-48 MCD1					

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CONVERTIBLE COOLER FREEZER



CONVERTIBLE COOLER FREEZER

Item #:
Project:
Quantity:

MODEL NUMBER

- ☐ 2DCV-30 (18012498) Convertible Cooler Freezer, 30"
- ☐ 2DCV-18 (18014345) Convertible Cooler Freezer, 18"

PRODUCT OVERVIEW

This forced air, high capacity 2-drawer unit is easily convertible between refrigerator or freezer modes via a toggle switch behind a rear access panel. The flexible design makes it capable of supporting multiple areas of the kitchen, including Grill and Fillet stations, BDAP, Front Counter "Grab & Go", Combi Oven cell, and Breakfast cell. Unit temperature is displayed on the left controller while in refrigerator mode, and on the right controller in freezer mode.

STANDARD PRODUCT FEATURES

- High capacity 2-drawer design with 8.8 cubic feet of storage maximizes product capacity in the kitchen
- Designed with push-to-close upper drawer and self-closing lower drawer
- Includes glove bracket
- Digital controls with separate LED displays for refrigerator and freezer modes
- Self-defrosting refrigeration system keeps system working at full efficiency
- Stainless steel exterior and interior construction simplifies cleaning and maintenance
- Includes four (4) heavy-duty swivel casters with locks
- Two (2) years parts & labor warranty included



Franke Foodservice Systems, Inc
800 Aviation Parkway
Smyrna, TN 37167
Tel +1-877-379-3769
franke.com

Approval _____

*Make
it
Wonderful*



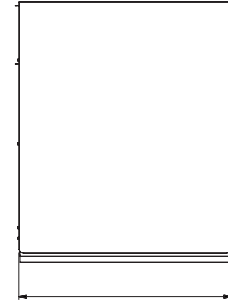
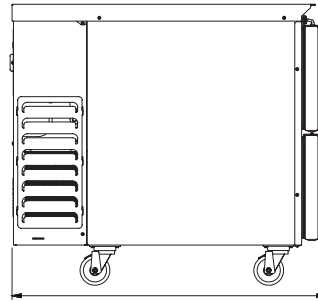
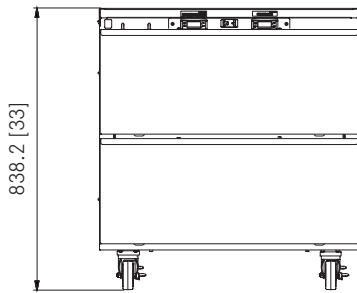
CONVERTIBLE COOLER FREEZER

2DCV-30 (18012498)

FRONT VIEW

SIDE VIEW

TOP VIEW

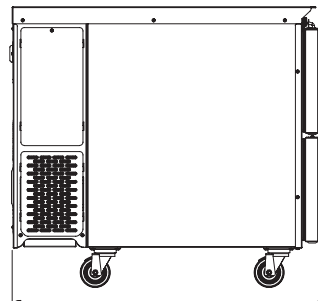
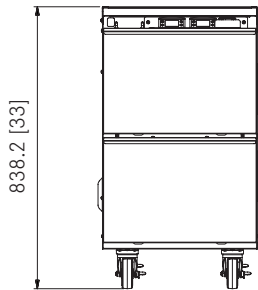


2DCV-18 (18014345)

FRONT VIEW

SIDE VIEW


TOP VIEW



DIMENSIONS

	2DCV-30 (18012498)		2DCV-18 (18014345)	
Width	30.19"	766.5 mm	18.19"	461.7 mm
Depth	37.00"	939.4 mm	37.00"	939.4 mm
Height	33.00"	838.2 mm	33.00"	838.2 mm

ELECTRICAL

	2DCV-30	2DCV-18
Voltage/Frequency/Phase	120V/60Hz/1Ph	
Amp Load	5.00 Amp	4.75 Amp
10' Power Cord & NEMA 5-15 Plug		
Power Supply		

REFRIGERATION

	2DCV-20	2DCV-18
Refrigerant	R-290 (Propane)	
Refrigerant weight	3.5 oz	3.5 oz
OPERATING TEMPERATURE RANGE		
Freezer Mode	-10 to 0°F	-23 to -18°C
Refrigerator Mode	34 to 40°F	1 to 4°C

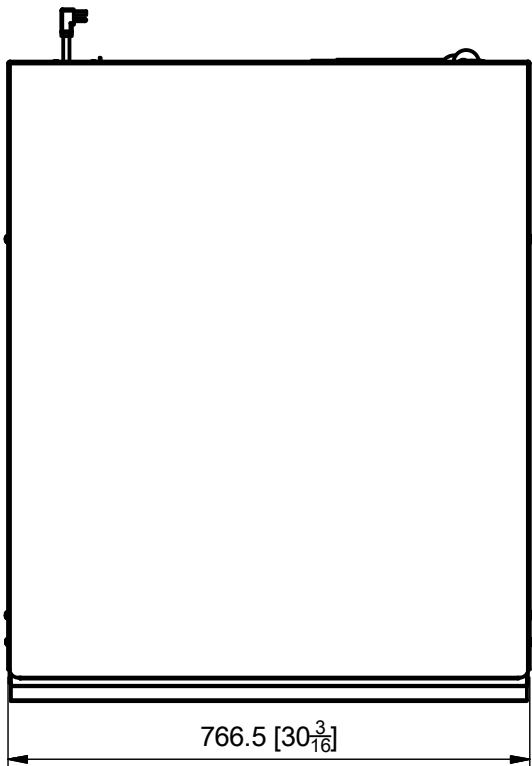
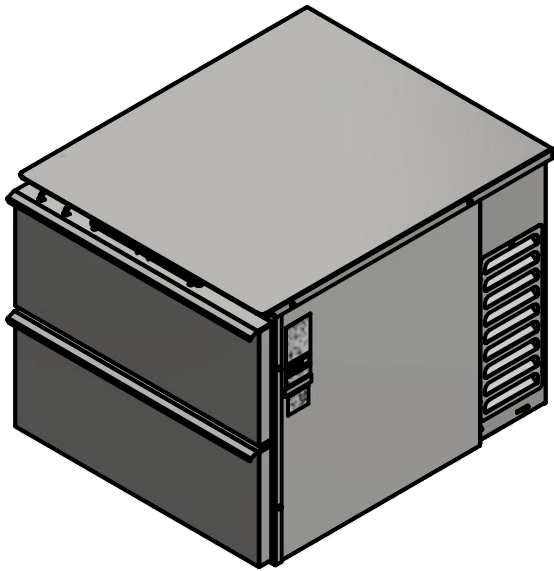
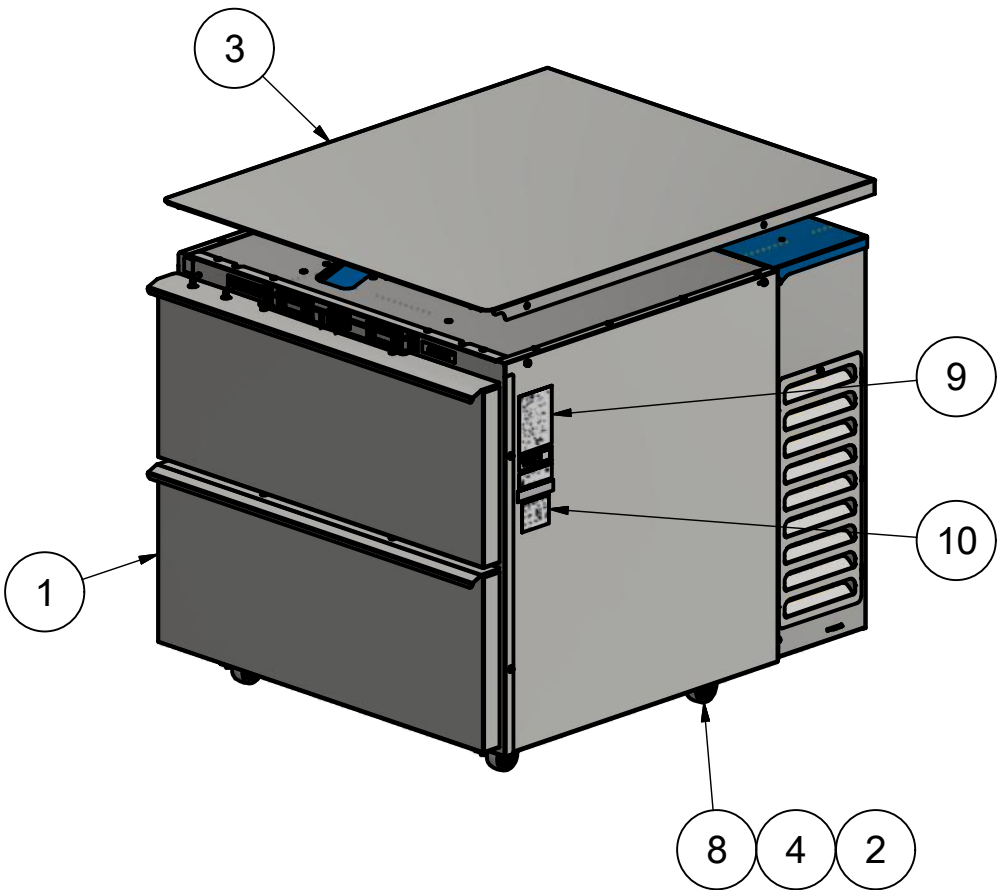
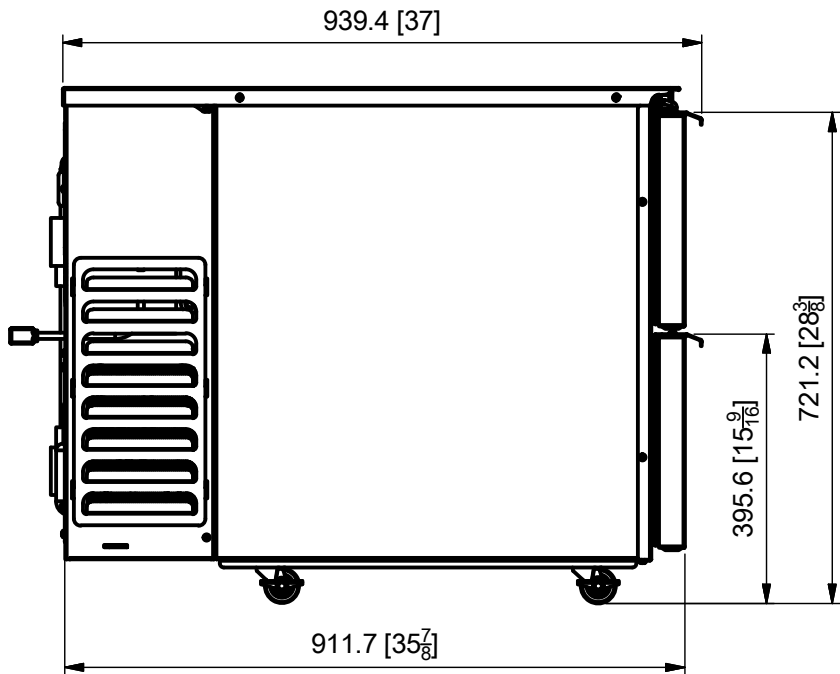
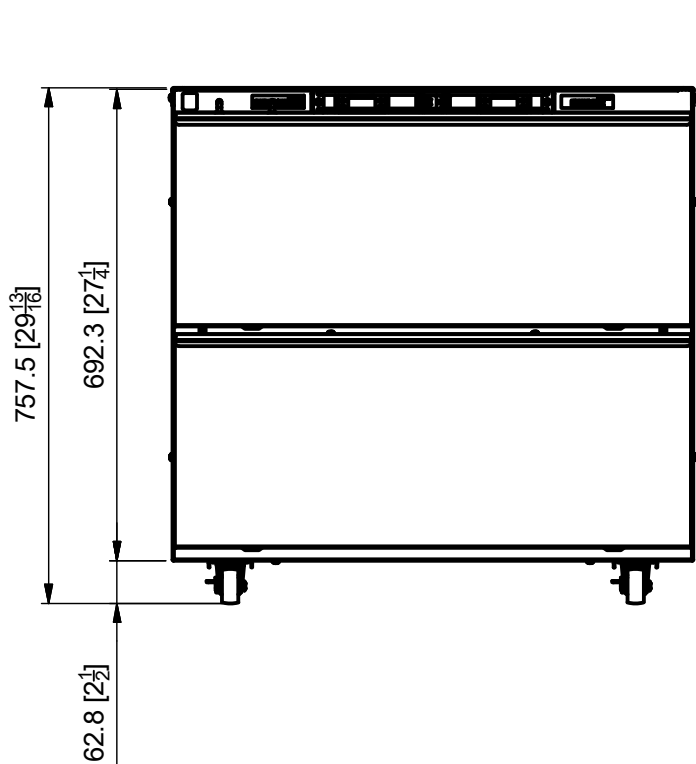

RECYCLE DOCUMENTS AND EQUIPMENT RESPONSIBLY

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Make it Wonderful

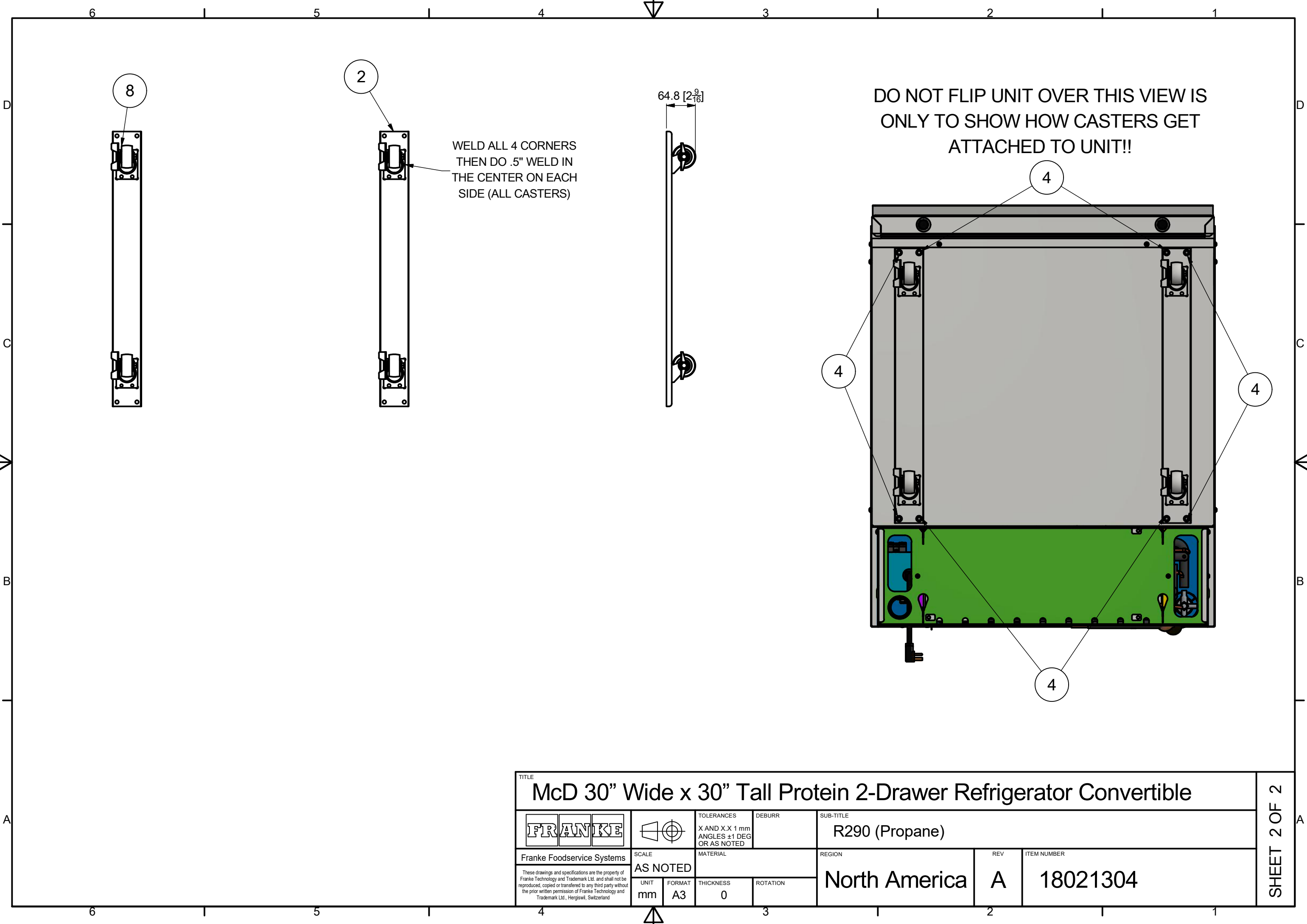
FRANKE

REVISION HISTORY				
REV	DESCRIPTION	MODIFIED	DATE	ECO
A	Initial Issue	FA/LJ937	12/21/2020	PRN00703



10	1	19016807	Label, QR Code, 18021304		
9	1	19016806	Label, Data 18021304		
8	4	19016782	2" Dia Swivel Caster		
7	6	19013757	Wire Loom, Flame Retardent 3/8"		
6	1	LOCTITE	Screw Locking Compound		
5	1	19010412	Packaging, McD 2DBR-30, 18012751		
4	8	19003057	Bolt M6 x 20 Flanged Hex S/S w/patch		
3	1	30-210022144	Worktop, 30"	304-#4	1
2	2	30-210022054	Caster Mounting Channel	304-#4	1
1	1	18014691	Refrigerator Convertible Core, 30"		
ITEM	QTY	PART NUMBER	TITLE	MATERIAL	Deburr
Parts List					

TITLE										SHEET 1 OF 2
McD 30" Wide x 30" Tall Protein 2-Drawer Refrigerator Convertible										
			TOLERANCES	DEBURR	SUB-TITLE					
			X AND X.X 1 mm ANGLES ±1 DEG OR AS NOTED		R290 (Propane)					
Franke Foodservice Systems		SCALE	MATERIAL		REGION	REV	ITEM NUMBER			
<p>These drawings and specifications are the property of Franke Technology and Trademark Ltd. and shall not be reproduced, copied or transferred to any third party without the prior written permission of Franke Technology and Trademark Ltd., Hergiswil, Switzerland</p>		AS NOTED			North America	A	18021304			
		UNIT mm	FORMAT A3	THICKNESS 0						ROTATION

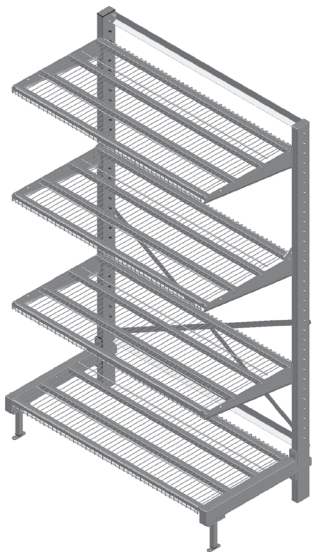


TITLE									
McD 30" Wide x 30" Tall Protein 2-Drawer Refrigerator Convertible									
				TOLERANCES	DEBURR	SUB-TITLE			
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				OR AS NOTED					
Franke Foodservice Systems		SCALE	MATERIAL			REGION		REV	ITEM NUMBER
AS NOTED					North America		A	18021304	
UNIT	FORMAT	THICKNESS	ROTATION						
mm	A3	0							

FREESTYLE 4-TIER STARTER UNITS

Includes: 1 starter frame kit, 3 standard shelves, 1 bottom shelf, and 4 standard wire covers with label holders.

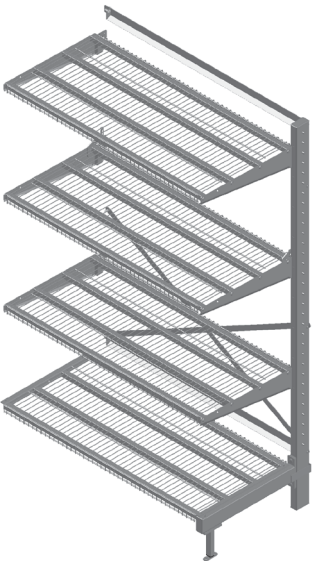
Model No.	W x L		Weight	
	(in.)	(mm.)	(lbs.)	(kg.)
FSMS741836E	18 x 36 x 74	457 x 914 x 1880	138	62
FSMS741848E	18 x 48 x 74	457 x 1219 x 1880	158	72
FSMS741860E	18 x 60 x 74	457 x 1534 x 1880	193	88
FSMS742436E	24 x 36 x 74	609 x 914 x 1880	160	72
FSMS742448E	24 x 48 x 74	609 x 1219 x 1880	185	84
FSMS742460E	24 x 60 x 74	609 x 1534 x 1880	211	96
FSMS861836E	18 x 36 x 86	457 x 914 x 2184	144	66
FSMS861848E	18 x 48 x 86	457 x 1219 x 2184	165	75
FSMS861860E	18 x 60 x 86	457 x 1534 x 2184	200	91
FSMS862436E	24 x 36 x 86	609 x 914 x 2184	166	75
FSMS862448E	24 x 48 x 86	609 x 1219 x 2184	191	87
FSMS862460E	24 x 60 x 86	609 x 1534 x 2184	217	98



FREESTYLE 4-TIER ADD-ON UNITS

Includes: 1 add-on frame kit, 3 standard shelves, 1 bottom shelf, and 4 standard wire covers with label holders.

Model No.	W x L		Weight	
	(in.)	(mm.)	(lbs.)	(kg.)
FSMA741836E	18 x 36 x 74	457 x 914 x 1880	111	51
FSMA741848E	18 x 48 x 74	457 x 1219 x 1880	132	60
FSMA741860E	18 x 60 x 74	457 x 1534 x 1880	167	76
FSMA742436E	24 x 36 x 74	609 x 914 x 1880	132	60
FSMA742448E	24 x 48 x 74	609 x 1219 x 1880	158	72
FSMA742460E	24 x 60 x 74	609 x 1534 x 1880	183	83
FSMA861836E	18 x 36 x 86	457 x 914 x 2184	115	52
FSMA861848E	18 x 48 x 86	457 x 1219 x 2184	135	61
FSMA861860E	18 x 60 x 86	457 x 1534 x 2184	170	77
FSMA862436E	24 x 36 x 86	609 x 914 x 2184	136	62
FSMA862448E	24 x 48 x 86	609 x 1219 x 2184	161	73
FSMA862460E	24 x 60 x 86	609 x 1534 x 2184	187	85



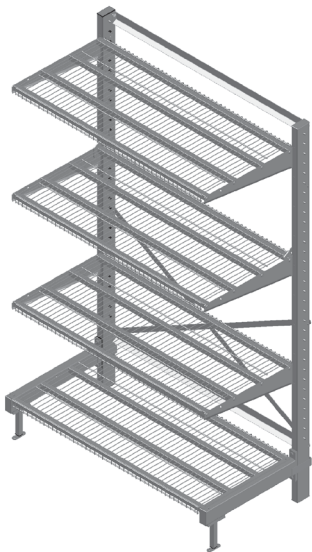
To order other sizes of Starter & Add-On Units, frames with different shelves or no shelves, or for sizing assistance, please contact Customer Service:

877.503.4774
info@spgusa.com

FREESTYLE 4-TIER STARTER UNITS

Includes: 1 starter frame kit, 3 standard shelves, 1 bottom shelf, and 4 standard wire covers with label holders.

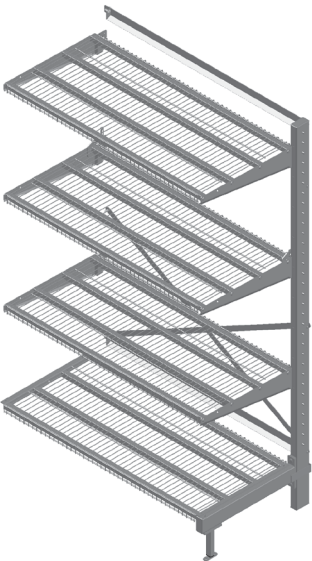
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FSMS742460E	24 x 60 x 74	609 x 1534 x 1880	211	96
FSMS861836E	18 x 36 x 86	457 x 914 x 2184	144	66
FSMS861848E	18 x 48 x 86	457 x 1219 x 2184	165	75
FSMS861860E	18 x 60 x 86	457 x 1534 x 2184	200	91
FSMS862436E	24 x 36 x 86	609 x 914 x 2184	166	75
FSMS862448E	24 x 48 x 86	609 x 1219 x 2184	191	87
FSMS862460E	24 x 60 x 86	609 x 1534 x 2184	217	98



FREESTYLE 4-TIER ADD-ON UNITS

Includes: 1 add-on frame kit, 3 standard shelves, 1 bottom shelf, and 4 standard wire covers with label holders.

Model No.	W x L		Weight	
	(in.)	(mm.)	(lbs.)	(kg.)
FSMA741836E	18 x 36 x 74	457 x 914 x 1880	111	51
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info@spgusa.com

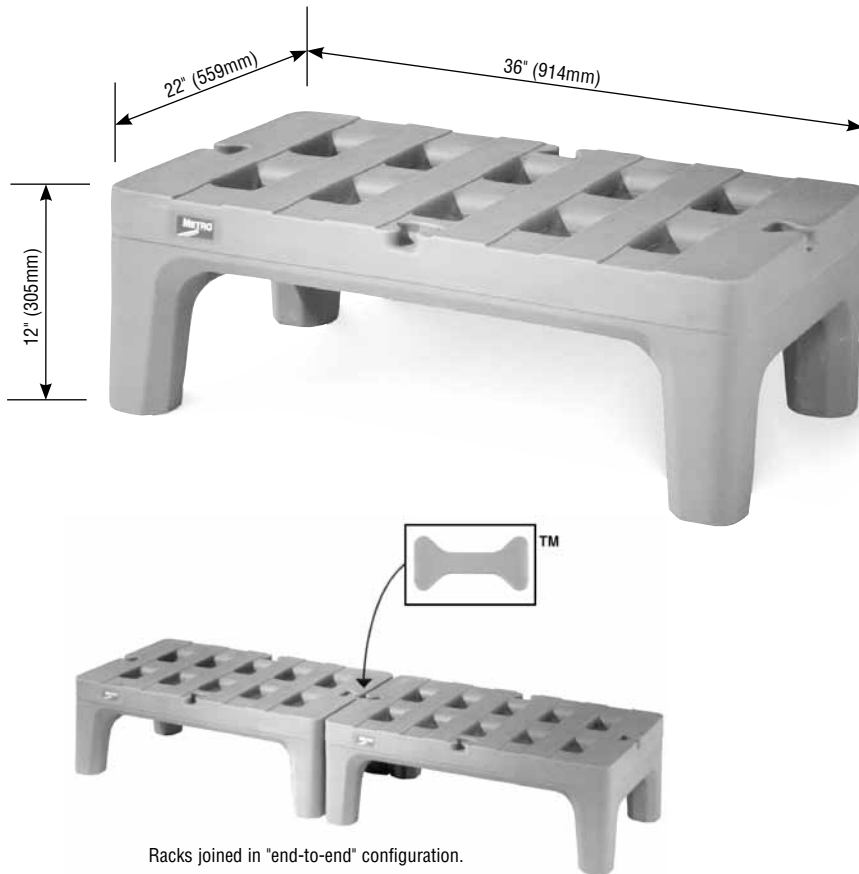
MICROBAN® DUNNAGE RACKS

SUPPORT EQUIPMENT

Metro® Bow-Tie dunnage racks with built-in Microban® antimicrobial product protection are protected from bacteria, mold mildew and fungi that cause odors, stains and product degradation.

Features:

- Easy to clean: Smooth rotomolded polymer offers snag-free surfaces and promotes easy cleaning. Microban® antimicrobial product protection keeps dunnage racks "cleaner between cleanings" by inhibiting bacteria, mold mildew and fungi that cause odors, stains and product degradation.
- Versatile: Racks join together easily without tools in "end-to-end" and "back-to-back" with the exclusive bow-tie™ feature.
- NSF Listed
- UPS Shippable
- No Assembly Required
- Rotationally molded grey polyethylene construction
- Slotted top for air circulation
- Slots run front to back for easy loading and unloading



NEW WITH



inhibits the growth of stain and odor causing bacteria. Normal cleaning practices should be maintained. Microban is a registered trademark of Microban Products Company

Item#	Width	Length	Height	Weight capacity
HP2236PDMB	22" (559mm)	36" (910mm)	12" (305mm)	1,500 lbs. (683kg)

Additional sizes available.





Universal Staging Cart

Product #WST1384Y



- Improves thawing and storage capabilities
- 12 aluminum trays included
- Easy product rotation
- Ideal for all products that need tempering in walk-in cooler such as: eggs, hot cakes, burrito mix, Asian Veggie mix, Cinnamon Melts, and Southwest salad mix
- Mobile units provide maximum storage in minimum space
- Ideal for all environments

To order Universal Staging Cart, contact your KES representative and reference Product #WST1384Y

Leggett & Platt Storage Products Group

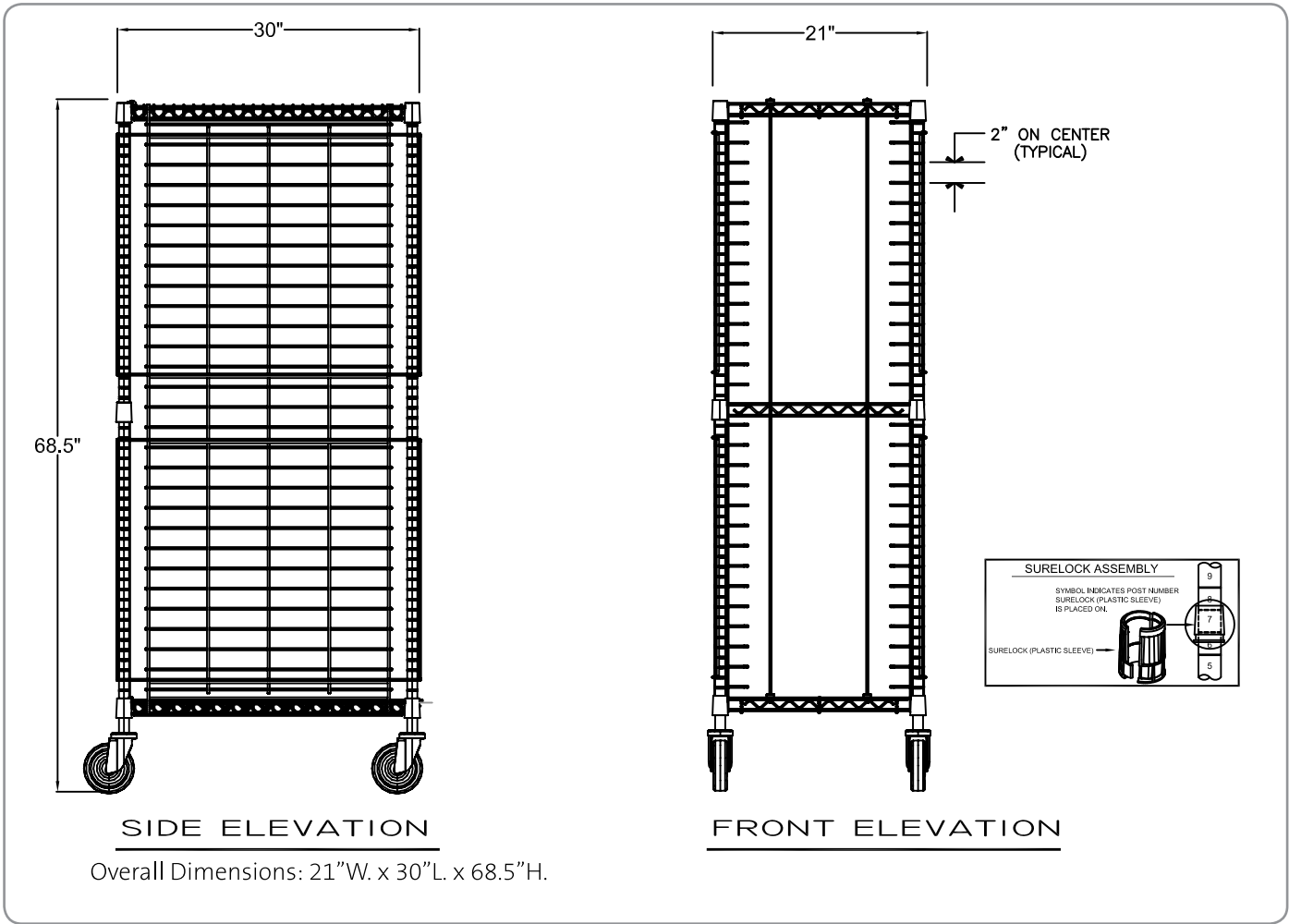




Universal Staging Cart

Product #WST1384Y

- End-loading rack holds up to 28 grid/trays
- 2" spacing between racks
- Units roll and maneuver easily on 5" swivel casters
- Gold Bond finish provides superior corrosion, abrasion and antimicrobial protection. The finish protects against bacteria, mold, mildew and fungi that cause odors, stains and product degradation. It also keeps the rack cleaner between cleanings.
- Easy assembly- unit includes ISS patented one-piece hinged Sure-Lock™, numbered posts and assembly instructions. No tools required.
- Overall dimensions: 21"W x 30"L x 68.5"H



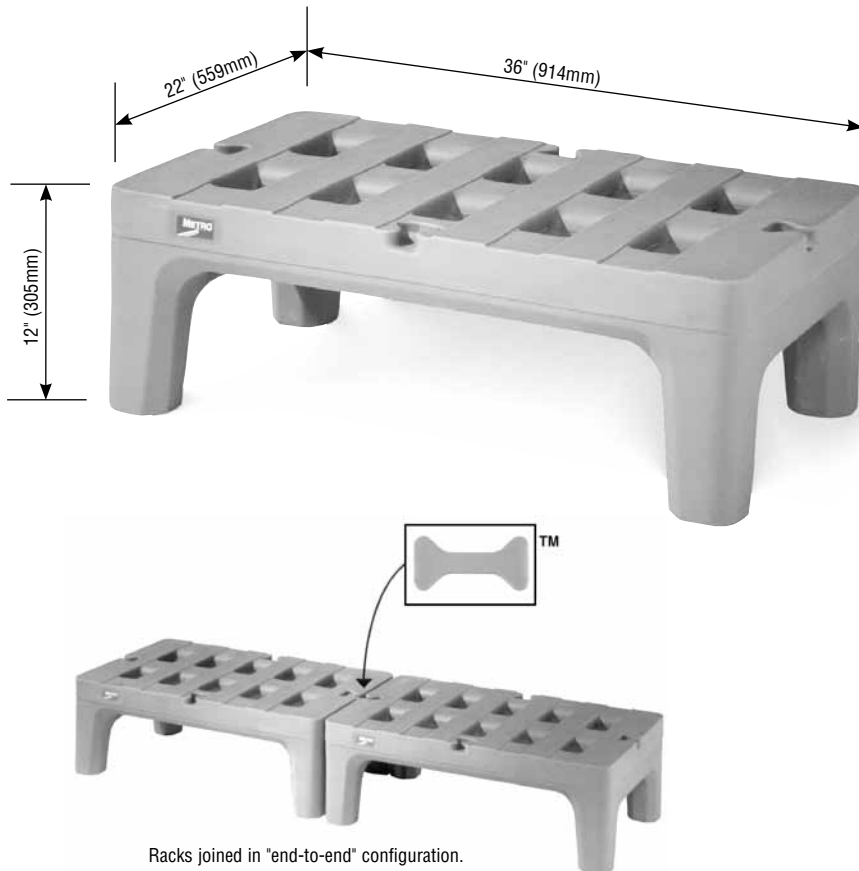
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NEW WITH



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HP2236PDMB	22" (559mm)	36" (910mm)	12" (305mm)	1,500 lbs. (683kg)

Additional sizes available.



Use appropriate part number when ordering from your Kitchen Equipment Supplier.

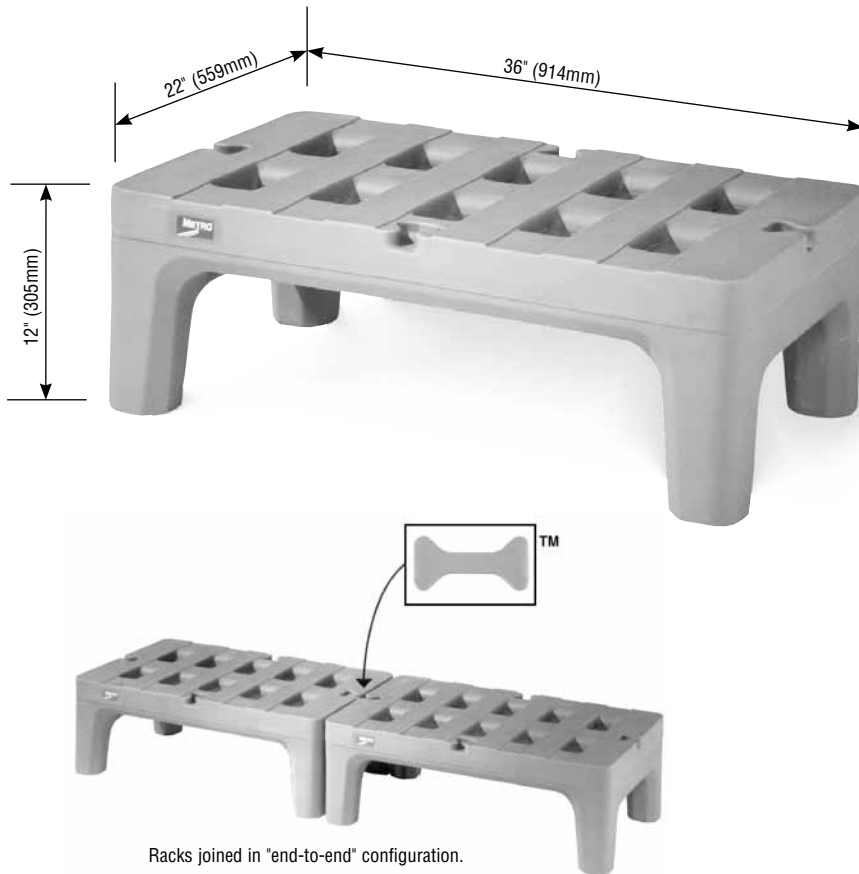
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Item#	Width	Length	Height	Weight capacity
HP2236PDMB	22" (559mm)	36" (910mm)	12" (305mm)	1,500 lbs. (683kg)

Additional sizes available.



**If you want efficiency,
now's the time for Freestyle®.**



- Get more out of your space and into your space with increased capacity and better access to inventory
- Improve the performance of your team and your business with an innovative system built to last
- Expand the storage capacity of your business now and create room to grow in the future
- NSF Certified, Freestyle is the one system that's ideal for coolers, freezers and workstations

The high efficiency storage solution for your cooler and freezer.

When it comes to improving the performance and profitability of your business you need more than off-the-shelf ideas. The innovative Freestyle system brings you the ultimate in organization and workspace utilization.

With Freestyle, your business will profit from:

- Increased efficiency
- Expanded storage capacity
- Improved productivity
- Optimized performance
- Greater access to inventory
- Faster workflow
- Easier replenishment and rotating of inventory

Test installations resulted in increased usable storage surface space of up to 68% in coolers and up to 60% in freezers.

The innovative design of the Freestyle system brings you both increased square footage and cubic volume storage capacity. But, the Freestyle not only holds more in less space, it improves the performance of your team:

- Shelving height and location adjust easily, without tools
- The design allows for improved visibility to see and manage stock levels
- There is more storage capacity for smaller inventory
- In the freezer, there's more room to walk in and around

Freestyle is not only built to do more, it's built to last.

Beyond greater capacity, accessibility and flexibility, the Freestyle system offers heavy-duty construction designed to withstand years of use and abuse in your operation. Built of high-strength steel, the Freestyle also includes a durable grey epoxy-based coating that offers maximum protection in both high moisture and dry environments.

Incredibly strong and stable, Freestyle offers impressive storage capacities:

- Each shelf has a load bearing capacity of 600 lbs.
- Cantilevered shelves have a unit rating of 1,800 lbs.
- Bottom shelves have a 1,000 lb. capacity
- Total unit capacity is an impressive 2,800 lbs. — that's 1.4 tons of inventory

Beyond sheer strength, the Freestyle storage solution includes an array of impressive performance features:

- Durable construction that is also NSF certified
- An advanced antimicrobial agent that protects the finishes from bacteria, mold, mildew and fungi that cause odors, stains and product degeneration
- A cantilever design that eliminates front uprights, increasing access for your staff
- Modular design that can be modified to accommodate future expansions in your operation
- The ability to expand the unit side-to-side with exclusive Freestyle® Add-On units that share a common upright with the existing system thereby saving space and money
- Convenient one-piece shelf design allows for easy adjustability in 2" increments
- Label holders are included with each shelf cover for easy product identification
- A complete assortment of accessories is available for total customization

So, if you're looking for ways to expand your storage capacity and grow your business, you'll find both with the Freestyle high efficiency storage solution.

AVAILABLE SIZES			
WIDTHS (front-to-back)			
18" (457 mm)		24" (610 mm)	
LENGTHS (side-to-side)			
24" (610 mm)	30" (762 mm)	36" (914 mm)	42" (1067 mm)
48" (1219 mm)	54" (1372 mm)	60" (1524 mm)	

Patent No.: 7494019

**If you want efficiency,
now's the time for Freestyle®.**



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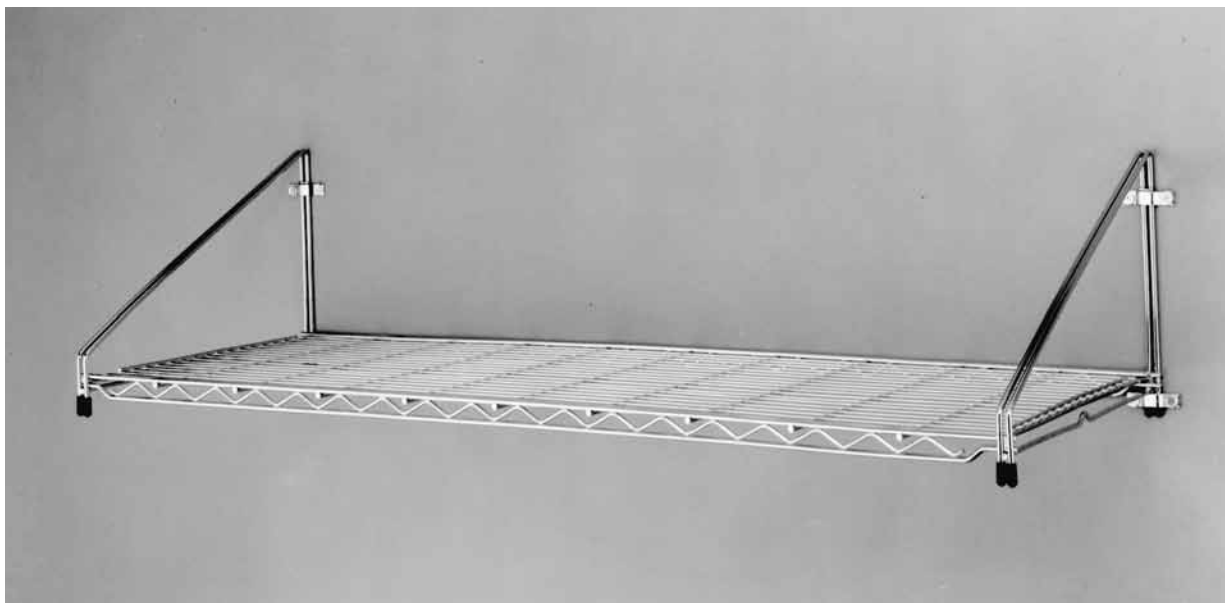
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VALANCE SHELVING

KITCHEN AREA



- Light-duty shelf can be used over food prep and future equipment areas, and on menu board for additional storage space.
- Chrome finish.
- The open-wire construction minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration.

STANDARD

Item#		Width	Length
M1824C-MP	1ea. M1824C + 1pr. 18WBIC	18" (455mm)	24" (610mm)
M1830C-MP	1ea. M1830C + 1pr. 18WBIC	18" (455mm)	30" (760mm)
M1836C-MP	1ea. M1836C + 1pr. 18WBIC	18" (455mm)	36" (910mm)
M1848C-MP	1ea. M1848C + 1pr. 18WBIC	18" (455mm)	48" (1220mm)
M1860C-MP	1ea. M1860C + 1pr. 18WBIC	18" (455mm)	60" (1525mm)

Note: User should determine what wall material and method of mounting are suitable to support the shelves and their contents. Mounting hardware not included.

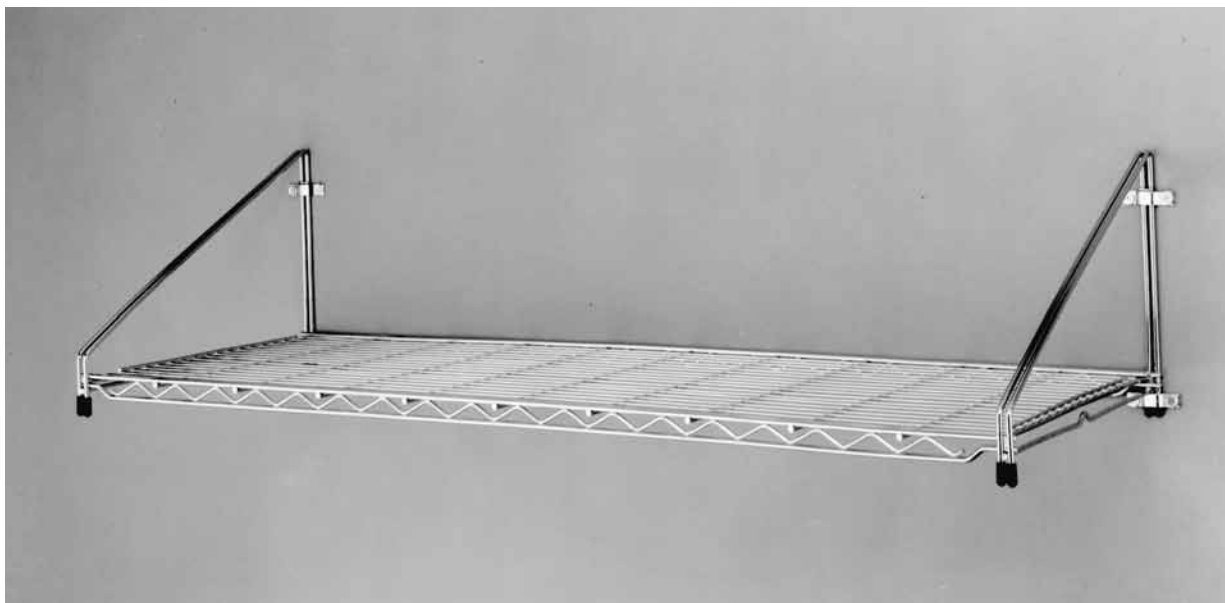


We put space to work.™

Use appropriate part number when ordering from your Kitchen Equipment Supplier.

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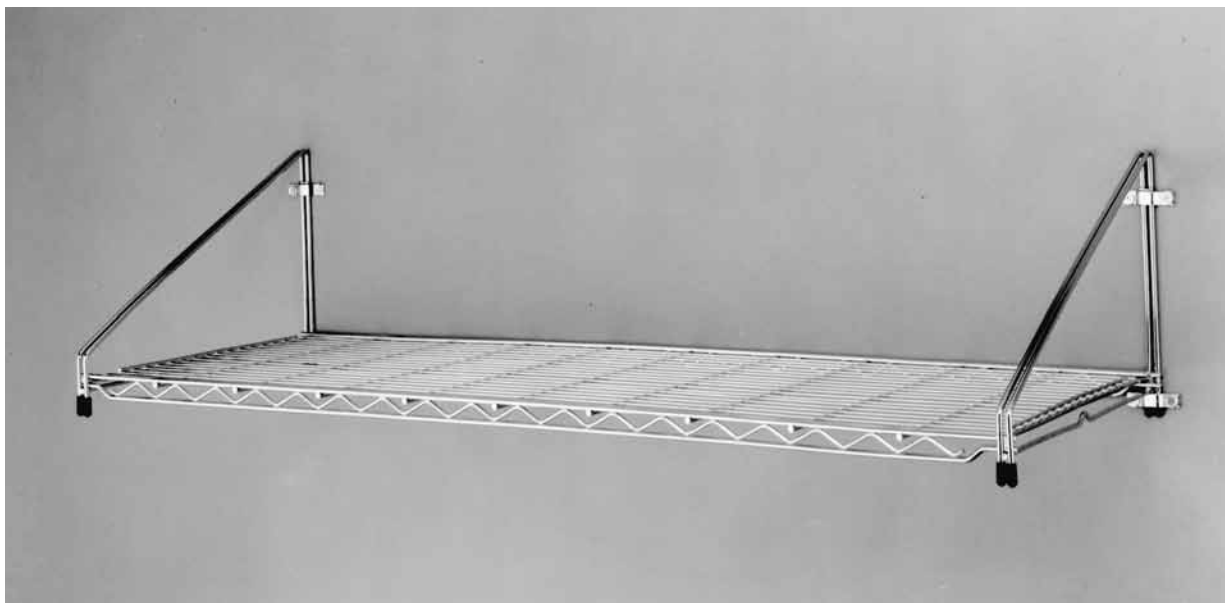


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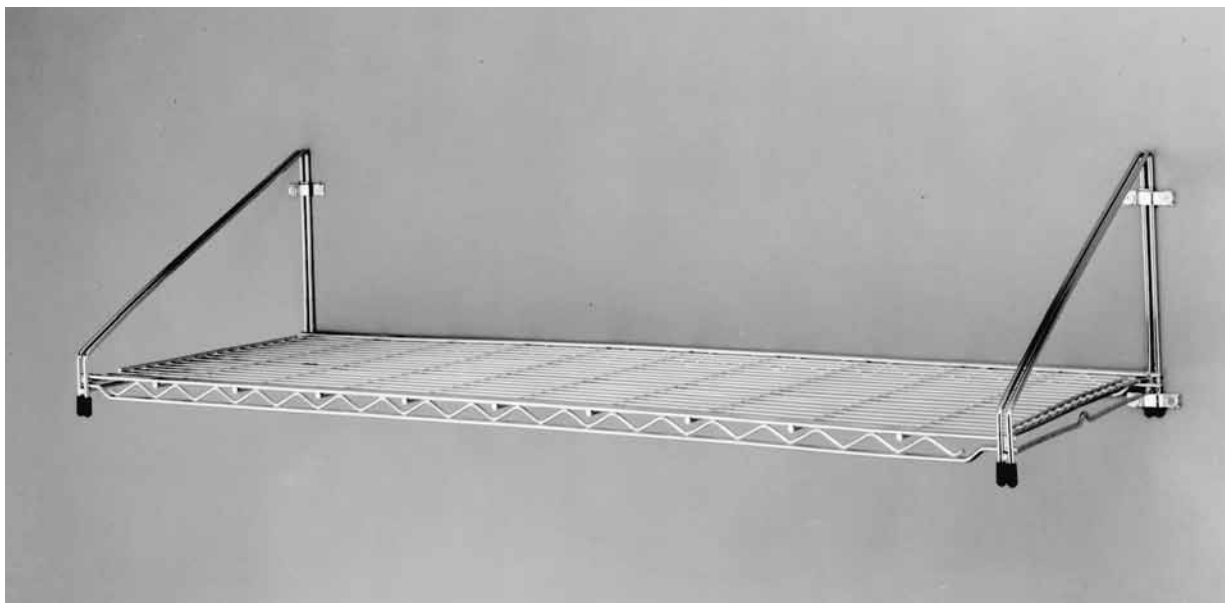


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Denstor Mobile System



 NSF Listed

- *KES Contract Standard*
- *Five Year Warranty*
- *Easily Adjustable “All-In-One” Split Tier Levels*
- *Heavy Duty Seismic Approved*
- *Increases Storage Capacity*
- *Reduces Inventory and Product Retrieval Time*
- *Enhances Cleanliness*
- *Allows Easy Movement of Heavy Loads with Minimal Effort*

Shelving

 *The Only NSF Listed Mobile Shelving System*



Original Easily Adjustable Clip Shelving


1600 pound capacity per beam pair

Easy to install

Framework

- Heavy-gauge, high-strength steel with a durable powder coat finish
- Allows for shelf height adjustment in 2" increments

Wire Shelving

- NSF Listed 
- Bright zinc-plated finish
- Open-wire design to allow air circulation, greater visibility of stored items and better light penetration

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BSD Series

Intelligent Manual Drop Safe



Easy to use, highly secure cash management solution

- Drop drawer allows direct deposit to inner compartment
- Burglary deterrent construction
- Time delay lock feature as robbery deterrent
- Three permission levels with positive identification limits access by role
- Detail support of accountability audits with 10,000 lines of transaction history

Designed for secure cash storage and access control, the BSD is an excellent device for retail businesses that handle significant amounts of cash, store tills and other valuable assets. These NKL models feature an interior compartment with manual drop drawer, 5-point premium NKL bolt-work hardware, automatic locking detent mechanism, and burglary resistant lock with relocker. Electronics feature positive user identification with electronic key (keyless access option available), audit trail, and programmable delay and timelock settings. Optional internal coin racks available.

*Assuming a standard till size of 2.5"H x 15.5"W x 11.25"D

SPECIFICATIONS FOR BSD

BSD2920

Exterior Dimensions: 29"H x 20"W x 18.5"D

Weight: 310 lbs

Holds up to 4 Standard Tills*

BSD3220

Exterior Dimensions: 32"H x 20"W x 18.5"D

Weight: 330 lbs

Holds up to 5 Standard Tills*

BSD4125

Exterior Dimensions: 41"H x 25"W x 26"D

Weight: 500 lbs

Holds up to 16 Standard Tills*

TO MOVE AHEAD

If you have questions, or to place an order, call **(800) 342-3033 ext. 3001**. For more information about our full range of products, services, and cash management solutions, please visit www.fireking.com.

Features Available on the BSD

TECHNOLOGY FEATURES

Positive User Identification

Dual access accountability with both a user number or electronic key and a personal identification number (PIN) provides a redundant identity check.

Encrypted Audit Trail

The audit trail provides the ability to review all safe transactions. The memory will retain up to 10,000 events. Audit data may be viewed or printed.

Multiple Levels of Authority

To give each employee the controlled access you determine.

Multiple Languages Platform

Printer Interface

The safe's printer port gives you the ability to print the audit report on any standard serial printer.

Time Lock & Time Delay

The Time Lock feature allows you to set the time of day or night when the safe can be opened, and the Time Delay the length of delay between an authorize key entry and when access is permitted. When the employee enters a key and PIN the Safe displays "Time Delay" and a clock starts counting.



Easy In, Easy Out, Secure

Day-Lock Prevention

The safe can be programmed to alarm, and event logged, if the door is left open for a set period of time.

Armor Car Override (ACO)

If you use an Armored Car service, an ACO key is available to bypass the Time Delay and Time Lock restrictions.

Duress Alarm

The safe can be integrated into your existing alarm system so in the event of a robbery, the operator has the ability to activate a duress alarm should they choose.

Non-Volatile (FLASH) Memory

In the event the power goes out, the system retains all of its settings and the entire audit history.

STRUCTURAL FEATURES

- B-rate construction
- 5-point premium NKL bolt-work hardware
- Auto door detent
- Spring-loaded re-locker
- Adjustable, ball bearing hinges for easier open/close of door



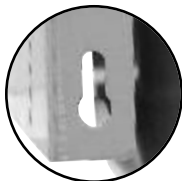
Customer Care and Installation Services

In retail operations, uninterrupted cash flow is required for a healthy business. We understand this so our service representatives are available 24/7/365 and our fleet of company owned service vehicles are ready to respond to your needs. FireKing Commercial Services has the infrastructure, scale and experience to deliver outstanding safe service for retailers of any size. We provide a single point of contact for all your service needs and will always be there when you need us with a quality experience, proven delivery process and consistent results. Installation services include rollout planning and program management, delivery, installation and training. Support has never been more personable, effective or efficient.

STAINLESS STEEL
HAND SINKS
ELECTRONIC OPERATED FAUCETS



Keyhole Bracket for
easier installation
and greater stability.



Item #: _____ **Qty #:** _____

Model #: _____

Project #: _____



7-PS-51



7-PS-61



7-PS-81



7-PS-91

FEATURES:

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

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

"Hands Free" Electronic Faucet makes use of infrared technology to sense the user's presence and immediately turn on water supply that is pre-mixed to desired temp.

Standard Electronic gooseneck faucet is splash mounted and comes complete with AC/DC control module, sensor, 4 "AA" batteries and spout.

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

Keyhole wall mount bracket.

Stainless steel basket drain 1 1/2" IPS.

Specific Features:

7-PS-51 & 7-PS-81 lever operated drain and built-in overflow with plastic overflow tube and spring clamps. P-Trap is 1 1/2".

7-PS-81 towel dispenser with hinged towel box. Unit uses standard C-fold towels. Liquid Soap dispenser.

7-PS-91 pedestal skirt.

CONSTRUCTION:

All TIG welded.

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

Die formed Countertop Edge with a 3/8" No-Drip offset.

One sheet of stainless steel - No Seams.

MATERIAL:

Heavy gauge type 304 series stainless steel.

Electronic Faucet solid brass, chrome plated.

Wall mounting bracket is stainless steel and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:

Electronic faucet is 1/2" male IPS thread.

K-175 Replacement Electronic Operated Faucet.

**FOR REPLACEMENT FAUCET, DRAINS
AND ACCESSORIES
SEE PAGE B-13 & SECTION G**

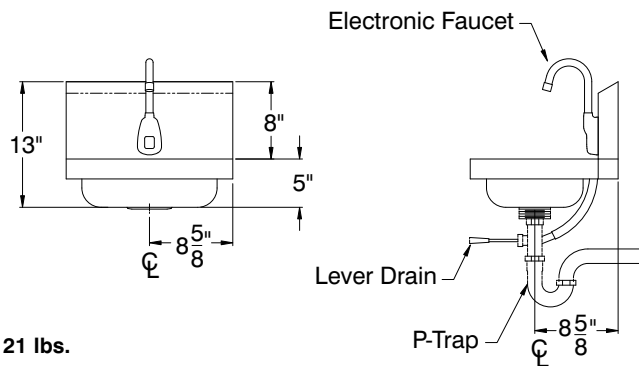
DIMENSIONS and SPECIFICATIONS

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

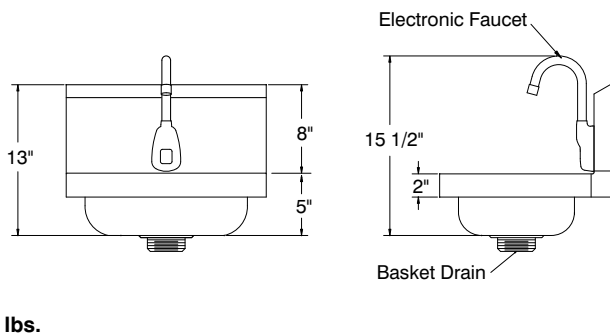
FITTINGS SUPPLIED AS SHOWN

ALL DIMENSIONS ARE TYPICAL

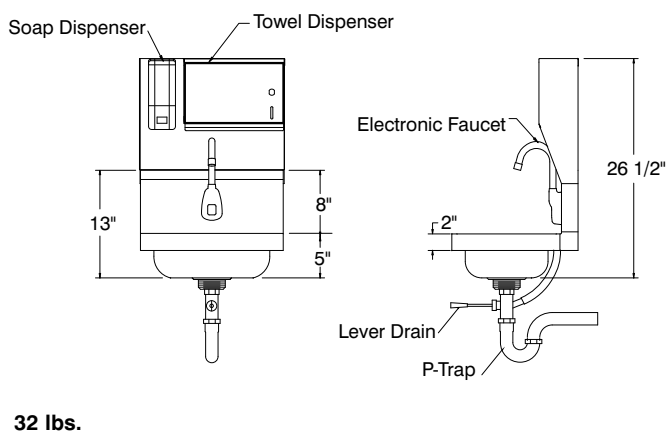
7-PS-51



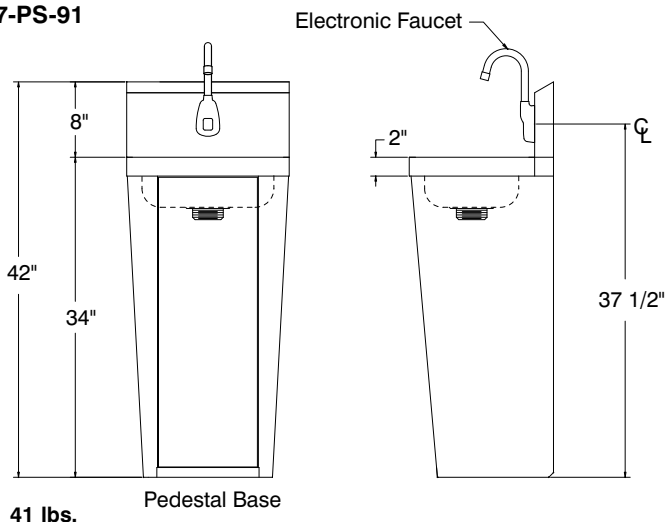
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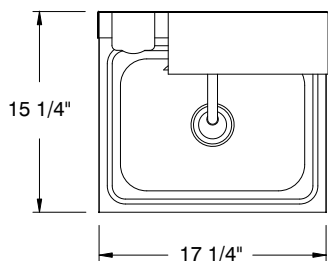
7-PS-81



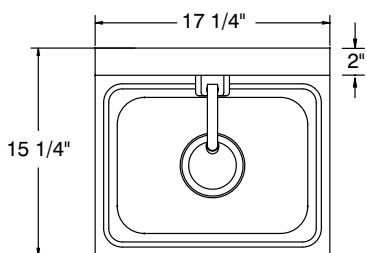
7-PS-91



TOP VIEW for 7-PS-81



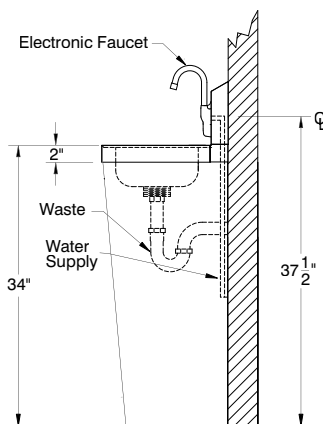
**TOP VIEW for 7-PS-61,
7-PS-81 & 7-PS-91**



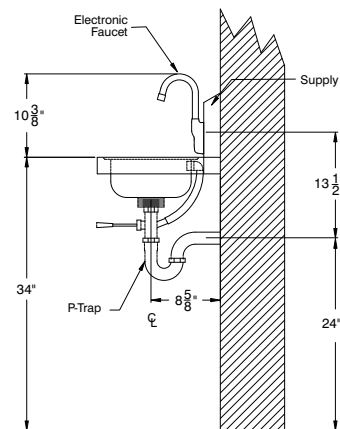
Sink Bowl 10" x 14" x 5"

SUGGESTED PLUMBING

ELECTRONIC FAUCET WITH PEDESTAL BASE



ELECTRONIC FAUCET



HAND WASH TIMER ALARM

Model TMD-T1715-120

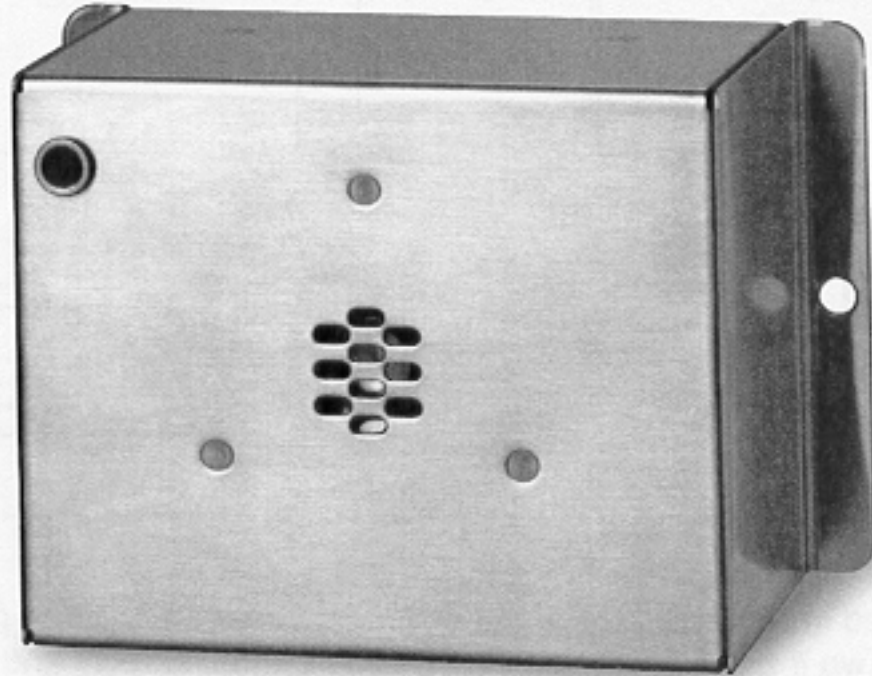


197.01

Manufactured
Exclusively for

Mc Donald's®

by NCC
National Controls Corp.
1725 Western Drive
West Chicago, IL 60185
800 323 2593
630 231 5900
630 231 1377 FAX



Description: This timer is a repeat cycle timer. With power applied it will provide an audio alarm at the end of one hour for 5 seconds. After the audio alarm turns off the one hour timer restarts automatically. Timer is fitted with a grounded electric supply cord, stainless steel box, an On/Off switch, and an (ON) indicator light.

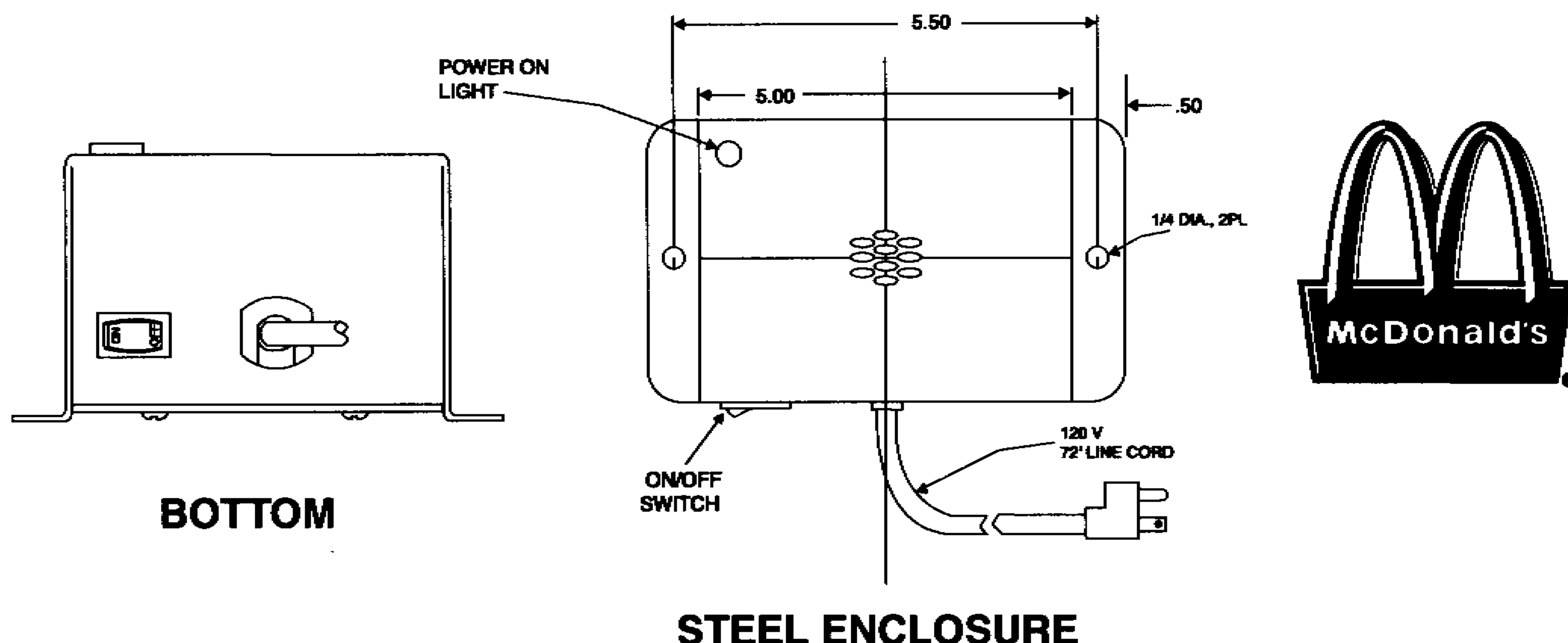
Installation: Choose the surface area where you want to mount timer. Use the Timer as a template to mark two mounting holes. Drill two holes of the correct size according to mounting method you choose. Mounting kit includes two # 8 self tapping screws and two each #8 screws, nuts and washers. If using the self tapping screws use a # 29 (.136 Dia) drill bit. If using the #8 screws, nuts, and washers use the 3/16 (.187 Dia.) drill bit.

How to use: TO START - plug in the power cord to 120V grounded outlet and push the On/Off switch to the On position. The signal light will come on and the timer starts. Timer alarm repeats every hour until the On/Off switch is pushed to the Off position or power is removed.

TO TURN TIMER OFF - Push the On/Off switch to Off or disconnect power from 120V outlet.

To change the time cycle consult the factory.

This instruction sheet is for the exclusive use of licensees and employees of Mc Donald's Corporation



Timer is packed in a plastic bag which includes: Timer, Instruction page # MII-T1715-011, Screw mounting kit consisting of Two # 8 self tapping screws, two #8 nuts, screws and washers.

Specifications:

Operating voltage 105 to 135 VAC, 50/60

Power consumption 13 VA max. at 135 VAC, 60 HZ

Storage Temperature -40° to 158° F (-40° to 70° C)

Operating Temperature 32° to 131° F (0° to 55° C)

60 Minute Timer Accuracy 60 +/- 3 minutes

Audible Alert: Output level: Two separate tones, each 80db +/- 5db, 2 feet away from speaker

Low Frequency: 820Hz +/- 120Hz

High Frequency: 1270 Hz +/- 190Hz

WARRANTY POLICY

NATIONAL CONTROLS CORPORATION warrants its products for a period of two (2) years from date of receipt by user, but in no event more than thirty (30) months from date of manufacture, against defective material or workmanship, but not against damage caused by accident, abuse, faulty installation, or improper application or operation. During this period, **NATIONAL CONTROLS** will, at its option, repair or replace defective products returned, transportation charges prepaid, to its factory. **NATIONAL CONTROLS** shall not be liable for any indirect or consequential damages. To the extent permitted by law, this warranty is given in lieu of all other warranties expressed or implied, and **NATIONAL CONTROLS** neither assumes nor authorizes any person to assume for it any liability beyond that stated herein.

EXCHANGE POLICY

NATIONAL CONTROLS CORPORATION offers at no extra charge a special exchange program to minimize "down time" should this product fail. Simply call our toll-free number and we will send a replacement unit to you immediately. Upon receipt of the exchange unit, immediately return the inoperative unit to us via a prepaid, traceable carrier, using the packing materials and carton in which the exchange unit was sent to you. If the unit is still in warranty, you pay nothing except shipping charges to National Controls. If it is not in warranty, you pay repair charges (including basic repairs, plus any and all external parts needed to recondition the unit), and shipping charges to and from National Controls. We repair and refurbish the inoperative unit to like-new condition. You keep the exchange unit, and the refurbished unit goes into our special exchange service stock. This service is available at no additional cost to every customer in the continental United States, Alaska, and Hawaii who is registered with **NATIONAL CONTROLS** and whose account with **NATIONAL CONTROLS** is current.

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MI-1715-011 REV A



STAINLESS STEEL
HAND SINKS
 A.D.A COMPLIANT LAVATORIES



7-PS-25



7-PS-75



7-PS-26

**FRONT LOADING
 PAPER TOWEL DISPENSER UNIT**



7-PS-41

Item #: _____ **Qty #:** _____

Model #: _____

Project #: _____

FEATURES:

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

Sink bowl is 16" x 14" x 5".

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

Keyhole wall mount bracket.

1 1/2" stainless steel drain with strainer plate.

Additional Specific Features:

7-PS-25 6" Extended deck mounted gooseneck faucet with wrist handles & deck mounted, liquid soap dispenser.

7-PS-26 includes a "Hands Free" AC/DC operated gooseneck faucet & deck mounted, liquid soap dispenser.

7-PS-75 Sink Only. Faucet not included. Faucet holes are 8" O.C.

7-PS-41 includes a "Hands Free" AC/DC operated gooseneck faucet & deck mounted, liquid soap dispenser.

Front loading paper towel dispenser (Standard C-Fold Towels).

Stainless Steel Skirt with Removable Access Panel and enclosed bottom for storage. Optional **TA-14** lock available.

CONSTRUCTION:

All TIG welded.

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

Die formed Countertop Edge with a 3/8" No-Drip offset.

Bowl made from One sheet of stainless steel - No Seams.

MATERIAL:

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is Galvanized and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:

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



Optional A.D.A. Compliant Bubbler can be added to the **7-PS-25, 7-PS-26 & 7-PS-75 Only**
 Use Model # K-47

**FOR REPLACEMENT FAUCET, DRAINS
 AND ACCESSORIES
 SEE PAGE B-13 & SECTION G**



NEW YORK
 (800) 645-3166
 Fax: (631) 242-6900

GEORGIA
 (800) 832-1218
 Fax: (770) 775-5625

TEXAS
 (800) 527-0353
 Fax: (972) 932-4795

NEVADA
 (800) 446-8684
 Fax: (775) 972-1578

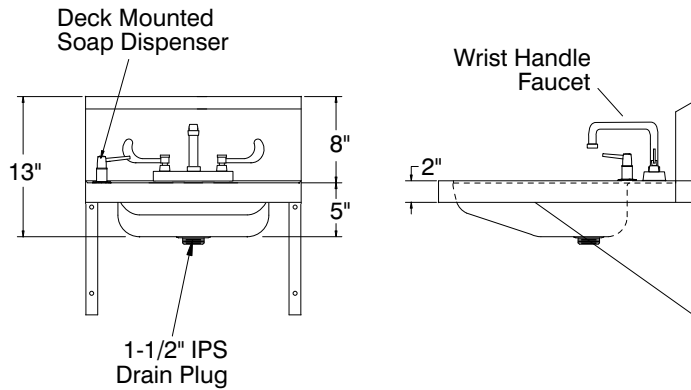
DIMENSIONS and SPECIFICATIONS

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

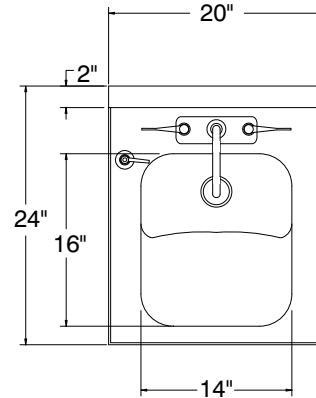
FITTINGS SUPPLIED AS SHOWN

ALL DIMENSIONS ARE TYPICAL

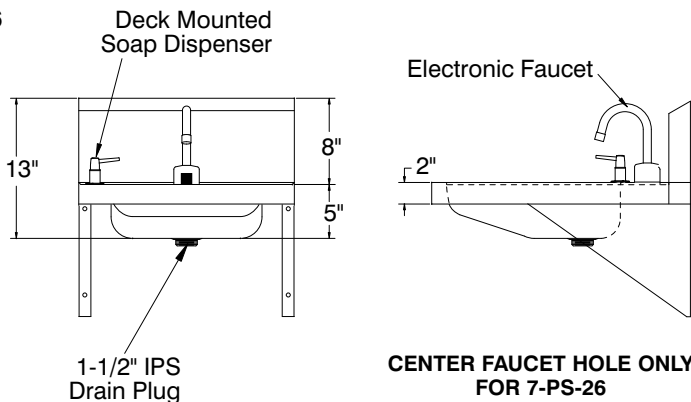
7-PS-25



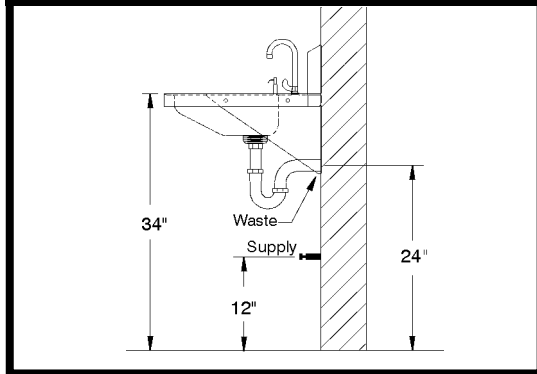
TOP VIEW



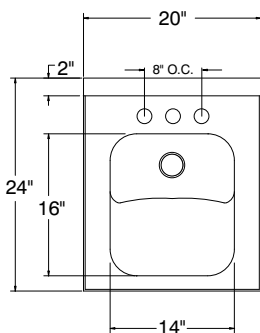
7-PS-26



SUGGESTED PLUMBING FOR 7-PS-25, 7-PS-26 & 7-PS-75



7-PS-75



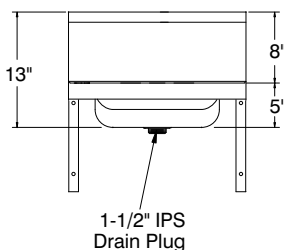
Optional 8" O.C. Faucets Available



Heavy Duty
5-1/2" Gooseneck

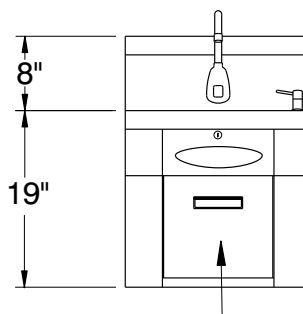
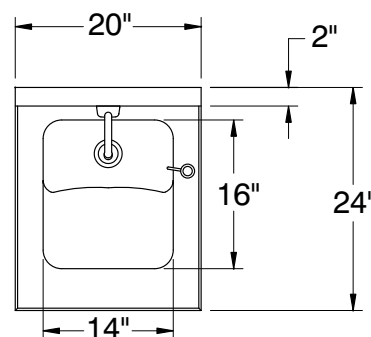


Heavy Duty
9" Swing Spout

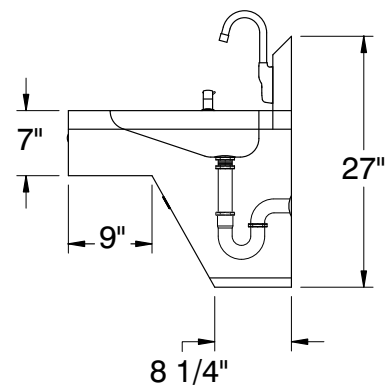


25 lbs.

7-PS-41



43 lbs.



ORDER CASH BOOTH STAND

DRIVE THRU AREA



- Offers two open-wire chrome shelves beneath the solid work surface.
- Offers a 14" wide overhead solid shelf.
- Foot plates adjust for uneven surfaces and provide stability.

STANDARD

Item#	Width	Length
DT36-8	21" (530mm)	36" (910mm)
DT42-8	21" (530mm)	42" (1067mm)
DT48-8	21" (530mm)	48" (1220mm)



READY NEXT CART

DRIVE THRU AREA

Features:

- Solid 12" x 36" stainless steel top shelf.
- Includes three drop mat wire shelves to hold condiment bins.
- Durable nickel-chrome finish on posts, wire shelves and optional items.
- 1" (25mm) ledge keeps bins contained on wire shelves.
- Four 5" resilient swivel casters with brakes.



Napkin Holder



Straw Holder



Tray Holder

Item#	Width	Length	Height
DTPC-36	12" (305mm)	36" (914mm)	35" (889mm)

OPTIONAL

CC8140A	Napkin Holder
CC8140B	Straw Holder
CC8140C	Tray Holder

*Ready Next Order Template can be ordered separately from your kitchen equipment supplier.

STANDARD



We put space to work.™

Use appropriate part number when ordering from your Kitchen Equipment Supplier.

ABS TABLE 2.0



18017785 Shown

Item #:
Project:
Quantity:

MODEL NUMBER

- ☐ 18017785 ABS Table 2.0, New Store
- ☐ 18019770 ABS Table 2.0, Traditional

PRODUCT OVERVIEW

ABS Tables are a standard for all new restaurants & act as a landing area for all drinks from the ABS 2.0. The integrated trough captures any spills & channels them away from crew & work area. Left-hand arm (on New Store version) allows an additional tea urn to be available in Drive Thru area.

STANDARD PRODUCT FEATURES

- Heavy duty stainless steel structure is durable and easy to maintain
- Table design matches the new ABS 2.0 unit design
- Integrated drain trough and drain line
- Built-in napkin and drink carrier holders
- Can accommodate five (5) condiment bins (not included)
- Built-in slide-out lemon wedge pan holder
- Adjustable bullet feet



FOR COMMERCIAL USE ONLY

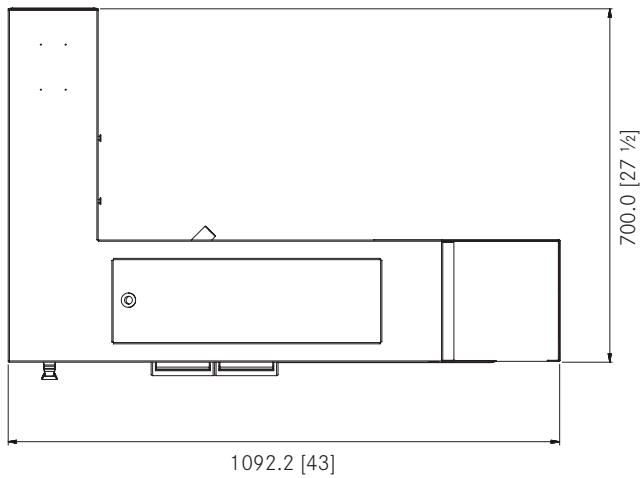
Franke Foodservice Systems Inc
800 Aviation Parkway
Smyrna, TN 37167
Tel +1-877-379-3769
franke.com

*Make
it
Wonderful*

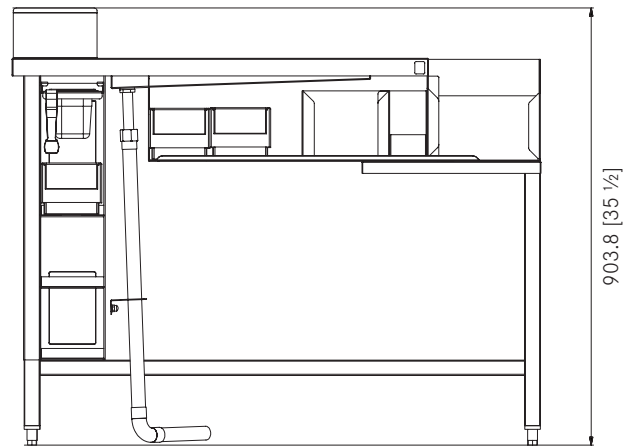


ABS TABLE 2.0

FRONT VIEW



SIDE VIEW



DIMENSIONS

ASSEMBLED DIMENSIONS

Width	43.00"	1092.2 mm
Depth	27.56"	700.0 mm
Height	35.58"	903.8 mm

 **RECYCLE DOCUMENTS AND EQUIPMENT RESPONSIBLY**

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Make it Wonderful

FRANKE

COMBINED BEVERAGE CART

DRIVE THRU AREA

Beverage Landing Cart Template*



Features:

- Solid 14" x 30" stainless steel top shelf.
- Durable nickel-chrome finish on posts, wire shelves and optional tray holders.
- Easy rolling 5" (127mm) resilient swivel casters with brake.
- Unit ships knocked-down in one carton.

STANDARD

Item#	Width	Length	Height
MCD-CBB	14" (355mm)	30" (760mm)	34.625" (879mm)

Optional	
CC8140C	Tray Holder

*Beverage Landing Cart Template can be ordered separately from your kitchen equipment supplier.



BEVERAGE LANDING ZONE CART

BEVERAGES & DESSERTS AS PRODUCTION (BDAP)



Features:

- Beverage Landing Zone Cart for positioning of all beverages and desserts being routed and ready to transfer to the front counter zone.
- Located next to front counter and at the end of interior production line for placement of products once completed.
- Top over shelf on posts for additional landing space for finished products and future placement of mobile ordering items.
- Durable nickel chrome finish on posts, wire shelves and frames.
- Solid shelves and overlays are constructed of type 304 stainless steel.
- Easy-rolling 5" resilient swivel casters.

STANDARD

U.S. Only – Serves the Front-Counter Area

Item#	Width	Length	Height
MCD1430-BLZM	14.25" (457mm)	30.25" (769mm)	49.5" (1257mm)



We put space to work.™

BEVERAGE LANDING ZONE CART

BEVERAGES & DESSERTS AS PRODUCTION (BDAP)

Features:

- Beverage Landing Zone Cart for positioning of all beverages and desserts being routed and ready to transfer to the drive-thru window.
- Located on right-hand side of exterior fabricated cabinet near the main drive-thru window (pick-up window #1)
- Middle shelf allows for storage of napkin packages
- Lower shelf can be used for additional dry storage of drink carriers.
- Durable nickel chrome finish on posts, wire shelves and frames.
- Solid shelves and overlays are constructed of type 304 stainless steel.
- Easy-rolling 5" resilient swivel casters.



U.S. Only – Serves the Drive-thru Area

Item#	Width	Length	Height
MCD1424-BLZT	14.25" (457mm)	24" (760mm)	34" (518mm)

STANDARD



We put space to work.™

Use appropriate part number when ordering from your Kitchen Equipment Supplier.

All items within this special McDonald's catalog are warranted to be free from defect in workmanship and materials for a period of two years from date of purchase.



K3 - a shake & sundae heat-treatment combo freezer

The K3 machine is our most advanced unit for combined production of shakes and sundaes. It features two independent, high-volume freezers in one compact structure. If needed, one side can be stopped, while the other side remains in full operation.

Our patented and high performing mix gear pumps guarantee consistent overrun and constant yields, whilst the peristaltic pump syrup delivery system ensures good functionality with fluids or thick syrups that contain solid fruit particles (TTS).

The HARD-O-TRONIC consistency control system constantly monitors product viscosity, ensuring that both shake and sundae are always delivered in perfect serving conditions. Full food safety is ensured by the direct hot gas heat-treatment system, which eliminates bacteria, while product temperature management helps reduce health hazards.



The K3 has a very simple and easy-to-use control panel and the user-friendly display indicates what needs to be done in order to properly operate and maintain the machine.

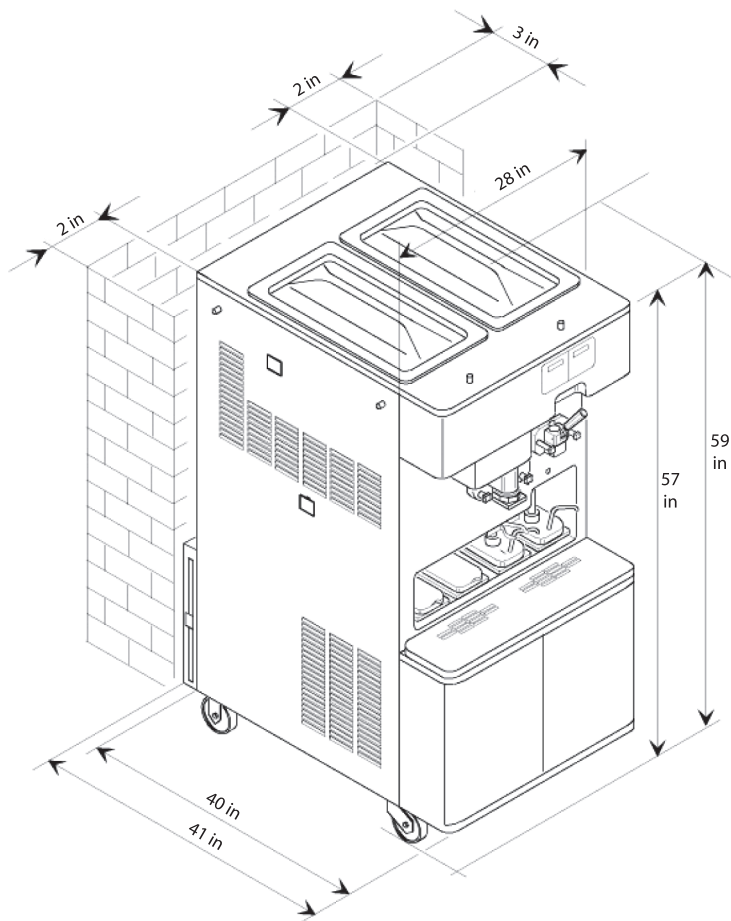
Performance data is stored in the machine memory and can be downloaded for valuable performance analysis, as well as for corrective actions.

Only a few machine parts need to be disassembled and washed regularly, thus greatly simplifying the operation and keeping maintenance costs low.



K3 - MAIN FEATURES

- Two independent freezers in one
- Reduced size, footprint & air space requirements
- Fully automatic heat-treatment & shake dispensing system
- Cleaning day count-down display
- Peristaltic pump syrup delivery system with external syrup valves
- Smart Kitchen enabled
- Consistent overrun & yields
- Mix level and temperature sensors



K3 - TECHNICAL DATA

Shake & sundae heat-treatment combo freezer
(two independent freezers)

Beater motor

Shake side: 0.75 kW (1 HP)

Soft side: 1.1 kW (1.5 HP)

Approximate weights

Net Weight: 395 kg (871 lb)

Gross: 415 kg (914 lb)

Refrigeration system

Shake side compressor: 1.1 kW (1.5 HP)

Soft side compressor: 1.1 kW (1.5 HP)

Refrigerant: R404A



US LISTED

K3 - STANDARD SPECIFICATION

Function	Shake & sundae heat-treatment combo freezer	
	Shake side	Sundae side
Flavors	Five (5)	Single (1)
Hourly production	140 x 400 cc / 13.5 oz servings	380 x 100 gr / 3.5 oz servings
Hopper capacity	20 lt / 5.25 gal	20 lt / 5.25 gal
Cooling system	Air	
Electrical supply**	208 - 230 V / 60 Hz / 3 ph	
Max fuse size / Amps	30	
Minimum Circuit Ampacity	28	
Dimensions (WxDxH)	710 mm (28 in) x 1040 mm (41 in) x 1500 mm (59 in)	
Net weight	395 kg / 871 lb	

*Hourly production may vary with the mix used and the operating conditions. This data is collected at 25°C (77°F) ambient temperature.

**Alternative Voltage and Frequency solutions available upon request.



Carpigiani USA
3760 Industrial Drive - P.O. BOX 4069
Winston, Salem NC 27105 - USA
Tel. +1 (336) 661-9893 - Fax +1 (336) 661-9895
To Free 1-800-648-4389
email: info@carpigiani-usa.com



C602



Heat Treatment Combination Shake and Soft Serve Freezer

Features

Heat Treatment freezers address McDonalds system-wide concerns of labor, product waste, maintenance and repair costs. The Heat Treatment system provides a daily heating and cooling cycle to safely maintain dairy products up to two weeks before a complete disassembly and cleaning is required. *Approved for use with Triple Thick Shake (TTS) syrups.*

Shake Dispensing

Offer four separate shake flavors: chocolate, vanilla, strawberry and an optional flavor. Place the cup in the cup holder below the door spout and press the proper flavor button. Elimination of the draw handle prevents manual closing and reduces operator parts. The portion control automatically shuts off the syrup before the dispensing door closes to minimize carry over of flavor or color.

Shake Syrup System

Syrup delivery system allows syrups to be dispensed from the original packaging, located in the lower front compartment. Syrups may contain soft particulates, such as soft pulp and seeds up to 1/4" (6 mm), to serve premium quality shakes. Peristaltic pumps deliver the proper amount of syrup for the best flavor and consistency. For each new syrup container, the microprocessor control calibrates the proper syrup flow the first time, without additional adjustments.

Soft Serve Dispensing

Adjustable draw handle allows the operator to adjust the draw rate. Star design pattern is integrated into the dispensing door, reducing operator replacement parts.

Touch Screen Control

Microprocessor touch controls are embedded in durable tempered glass panel. Multiple languages are selectable. Viscosity is continually measured to serve consistent quality shake and soft serve. LED displays the number of days to brush cleaning. Temperatures in the hoppers or freezing cylinders may be displayed at any point of operation. History of temperatures and times during the last 366 heat cycles may be viewed from the fluorescent display.

Syrup Rail

Four compartment syrup rail for sundae toppings; two heated with syrup pumps and two room temperature with lids and ladles.

Cup and Cone Dispenser

Dispenser for cones, sundae cups, and shake cups may be mounted on either side of the freezer.

Indicator Lights and Audible Alarms

Mix Low light and operator enabled audible alarm alert the operator to add mix. When the Mix Out light flashes, the unit automatically goes into Standby mode to prevent damage.

Freezing Cylinder

Shake side, 7 quart (6.6 liter). Soft Serve side, 3.4 quart (3.2 liter).

Mix Hopper

Two, 20 quart (18.9 liter). Refrigerated to maintain mix below 41°F (5°C). New, simplified air/mix pumps deliver the precise amount of air and mix to the freezing cylinder, and reduces operator parts.



Standard 6



LISTED
SA2650



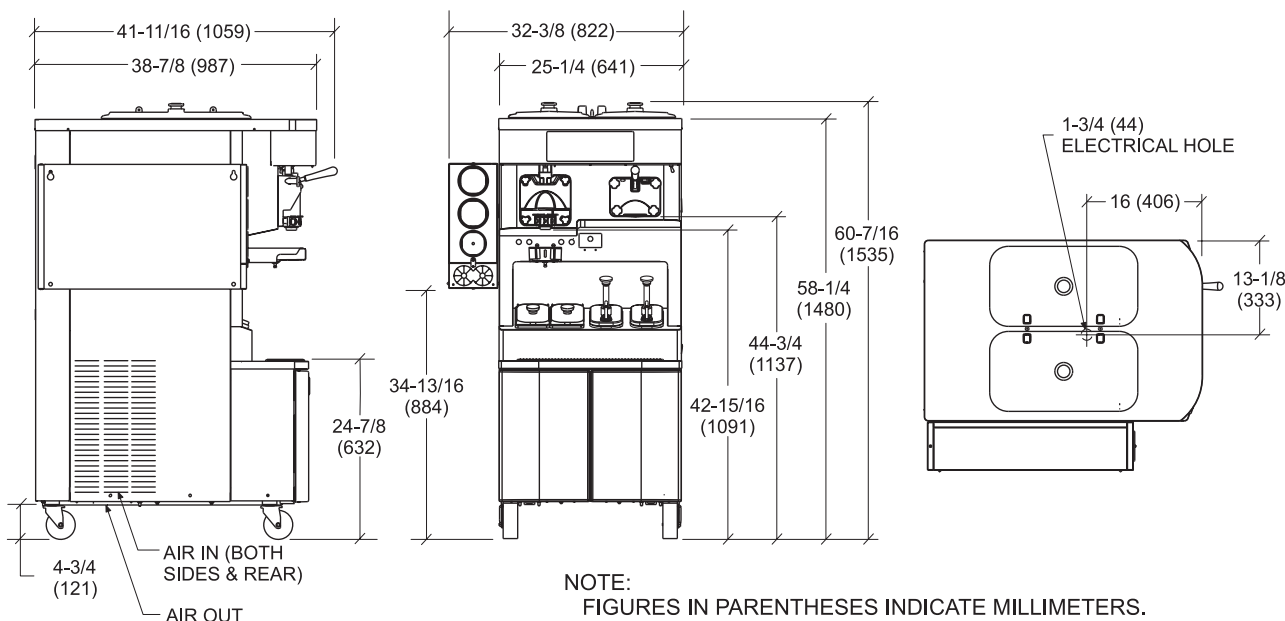
Selected 50
Hz. Models

Rockton, Illinois 61072
Toll Free: **1-877-HELP-MCD**
Phone 815-624-8333
Fax 815-624-8000
e-mail: helpmcd@taylor-company.com

International Office
Taylor Company S.r.l.
Roma, Italy
Tel: **+39-06-420-12002** Fax: **+39-06-420-12034**
e-mail: romeoff@taylor-company.com



C602 Heat Treatment Combination Shake and Soft Serve Freezer



TOP VIEW - OPERATOR END
ALL CONNECTIONS LOCATED UNDERSIDE OF BASE

Weights	lbs.	kgs.
Net	815	369.7
Crated	1046	474.5
	cu. ft.	cu. m.
Volume	66.5	1.88

Dimensions	in.	mm.
Width	25-1/4	641
including cup/cone dispenser	32-3/8	822
Depth	38-7/8	987
Height	60-7/16	1535
Floor Clearance	4-3/4	121

Mounted on standard casters

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/3 Air	40	36	3P 4W
380-415/50/3N~ Air	25	24	4P 5W

McDonald's specifies Hubbell A460P9 Plug for 208-230/60/3 equipment.

Other electrical characteristics may be available.

(For exact electrical information, always refer to the data label of the unit.)

Taylor Model C602 Combination Shake and Soft Serve Freezers may be installed only in McDonalds Corporation Restaurants.



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

Specifications

Electrical

One dedicated electrical connection is required. See the Electrical chart for the proper electrical requirements. Manufactured to be permanently connected. Consult your local Taylor distributor for cord & receptacle specifications as local codes allow.

Beater Motor

Shake, 1.0 HP; Soft Serve, 1.5 HP

Refrigeration System

Shake, 11,000 BTU/hr.; Soft Serve, 9,500 BTU/hr. R404A (BTU's may vary depending on compressor used.)

Air Cooled

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

Limited Warranty

Taylor Company warrants each freezer to be free of manufacturing defects for: (a) one (1) year on labor (see warranty/checkout card); (b) one (1) year on electrical and other parts designated as "103"; two (2) years on beater motor, electronic controls and gear drive units designated as "212"; (d) five (5) years on refrigeration compressors and freezing cylinders designated as "512"; and (e) no warranty on wear items designated as "000"; in the Taylor manual. This warranty is valid only if required service work is provided by an authorized service agency. For further details, please contact your local Taylor distributor.



Taylor Company

A Division of Carrier Commercial Refrigeration, Inc.

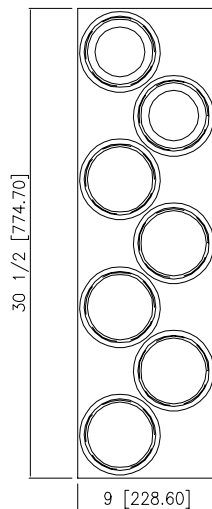
Rockton, Illinois 61072

815-624-8333 1-877-HELP-MCD Fax 815-624-8000

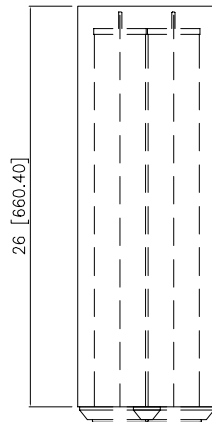
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059504-MCD

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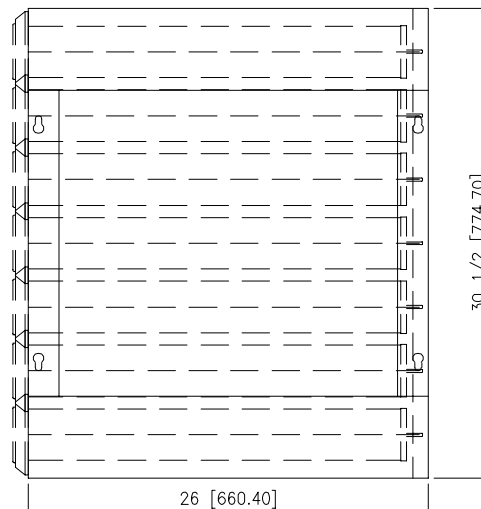


FRONT VIEW

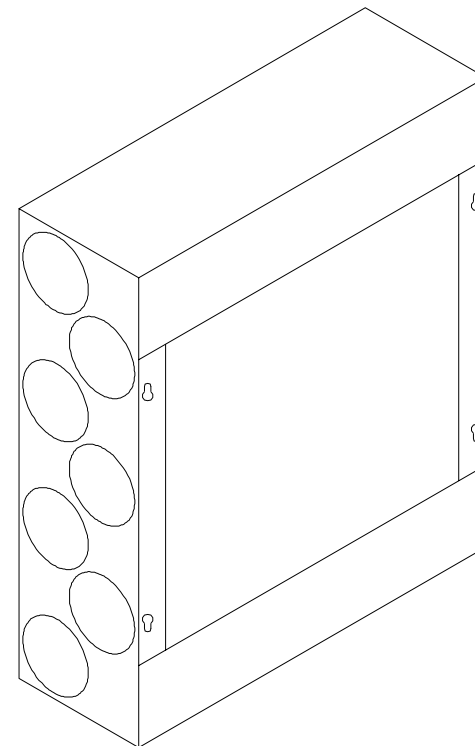


PLAN VIEW


18 GA. SS CUP/CONE DISPENSER HOUSING



SIDE VIEW



ISOMETRIC VIEW
W/O CUP TUBES

STORE NO.	ITEM NO.	SHEET NO.	CUSTOMER McDonald's CORPORATION	TITLE DESIGN, CUP/CONE DISPENSER	DATE:	SYM	REVISION	DATE	SCALE
					27/AUG/02	—	—	—	NONE
					DRAWN: G. KRONE				
					CHECKED:				COMMENTS:
<p>THESE DRAWINGS AND SPECIFICATIONS ARE THE PROPERTY OF IBM CORPORATION. THEY ARE NOT TO BE REPRODUCED OR TRANSMITTED IN ANY FORM OR BY ANY MEANS, ELECTRONIC OR MECHANICAL, INCLUDING PHOTOCOPYING, RECORDING, OR BY ANY INFORMATION STORAGE AND RETRIEVAL SYSTEM, WITHOUT PERMISSION IN WRITING FROM IBM CORPORATION.</p>									



MA-8-2 Blend-In-Cup® - Manual Fill

Blended Ice Machine

MA-8-2 Blend-in-Cup® - Manual Fill



- Save over \$3,500 per year in syrup cost
- Quiet...50% less noise
- Fast...make 3 drinks at once and up to 120 drinks per hour
- Happy customers and crew...faster service with no pouring or pitchers to manage



Features

Next generation Blended Ice Machine

- Designed to improve restaurant operations
- More profit with 10% yield improvement
- Better store environment - 50% less noise
- Higher drink quality from exact auto cup fill
- Sustainability: 60% less rinse water and 70% less food waste
- Base unit accommodates 8 flavor bins, each holding (1) 2 gal. (7.6 L) bag
- Automatic blending chamber rinse

Intuitive controls and prompts

Visual, icon based selection screen

- Larger and more robust touch screen
- Mitigates entry errors and reduces learning curve
- Provides inventory and service feedback and data collection
- Step by step cleaning instructions on screen

High Performance Yield

Automated portioning and dispense

- Recipe accuracy (ice, mix, syrups, add-ins), yield and product consistency
- Minimizes food waste and costs, maximizes yield (up to 10% more yield)
- Patented anti-drip technology

Blend in Cup Technology

Software driven, variable blend/mix profiles facilitates unique drink characteristics

- Product and ice dispensed and blended directly in the cup to reduce labor and product waste
- Guarantees consistent cup fill level
- Allows for excellent adaptability and capability for future product expansion

Focus on operator priorities

Provides equipment performance that results in:

- Strict adherence to food safety standards
- Reduced serve time with automated dispense and three drink capability
- No side clearance required

Service Support

Certified service and parts network

- An established network of reliable, trained service providers offering strong commitments to local equipment and customer support

Warranty

- 2-year parts and labor limited warranty
- Blender assembly (shafts and blades excluded) 36,000 cycles or 2 years whichever comes first;
- Compressor: Additional 3 years parts only
- Extended warranty program available for purchase within 90 days of machine install date

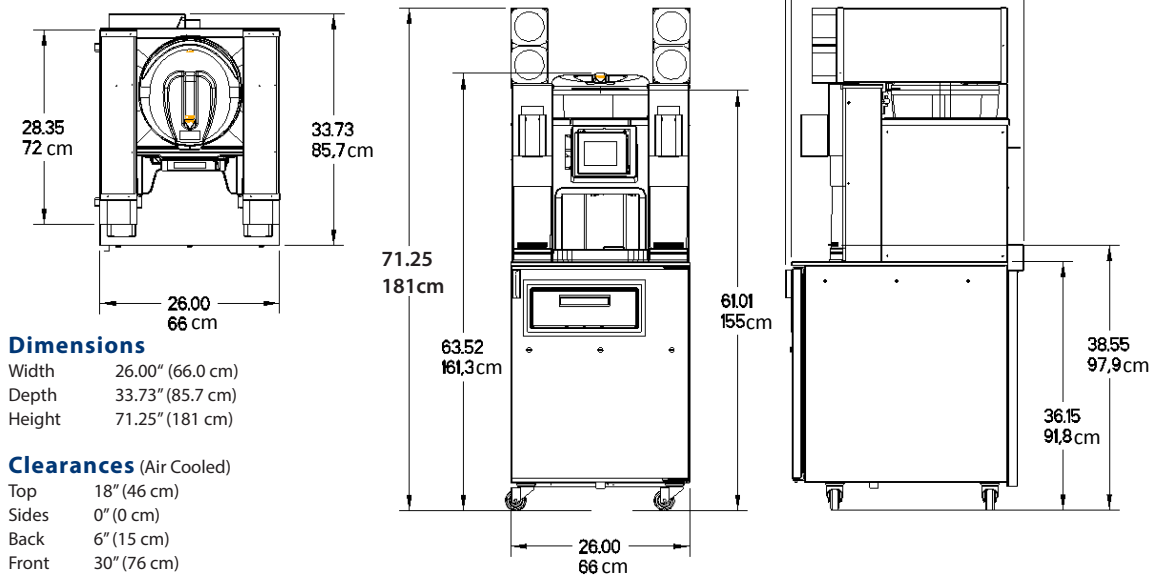
Included Accessories

- Install Kit: Includes required water, CO2 and drain hose/lines and connectors.
- Clean/Sanitize Kit: (1) Cleaning container, (3) 5-gallon (19L) pails, hose lengths and bracket. Splash guard and sanitizing cups

This product contains information or technology proprietary to and/or patented by The Manitowoc Company

Dimensions

Sku#: MAM0004R (Right hand door)
Sku#: MAM0004L (Left hand door)



Specifications

Storage Capacities

Ice 25 lbs (11.3 kg)
Product 8 x two gal. (7.6L) product packages

Drain

Connection 8' x 1" ID (2.43m 2.5ID) hose supplied for connection to barb fitting connection on machine.
Drop Requirement Drain lines must have a 1.5 inch drop per 5 feet of run (2.5 cm per meter)

Electrical

Voltage/Cycle 115 VAC-60Hz/1ph
Power Cord Provided with NEMA 5-20P United States
The functional power cord length exiting the back of unit is 8' (2.43 M).
Other A dedicated 20 amp electrical circuit is required.

Cabinet Refrigeration

Compressor 1/5 hp
Refrigerant R404a (12 oz. (339G))
Temp. Control 36°F ±2°F (2.2°C ±1.1°C) - controlled by software
Heat of Rej. Base - 2100 BTU/h (0.62 kW)

CO₂ / Air

Connection Supplied 3/8" panel mounted fitting.
Assembly
Pressure 35 psi (2.4 BAR) Dynamic
Supply Pressure 50 psi/90 psi (3.5BAR/ 6.2BAR) (min/max)

**Speak to your Multiplex representative for information on the recommended air filtration system.*

Water

Water Inlet Lines Supplied 3/8" panel-mounted fitting for connection of unit into water supply.
Water Quality Recommend filtered water
Supply Pressure 35 Psi/90psi (2.4 BAR/6.2BAR) Dynamic (water pressure regulator supplied with unit)
Filtration Requirements Filtered water with low mineral content required
Additional Requirements Install water shut-off valve in water line at the rear of the machine.
Insulate water inlet lines to prevent condensation.

Cups*

Specifications The BiC provides value by increasing the operator efficiencies and dramatically reducing the waste associated with a Blend-in-Pitcher system through the process of blending the drink ingredients directly in the cup. The cup must be capable of withstanding the forces generated through the blending process. The minimum cup specifications are listed below.

Cup Height 4" (101mm) - 7" (177mm)
Cup Top Dia. 3.5" (89mm) - 4.18" (106mm)
Cup Bottom Dia. 2.38" (61mm) - 2.62" (67mm)

Approved Mat. PET, PET-R, Glass & Metal
**For any cups outside of specifications, contact Multiplex for detailed evaluation.*

Misc.

Storage Temp Maximum temperature 80 degrees and 50% relative humidity



VIPER™ HIGH OUTPUT FROZEN

3 FLAVOR FROZEN DISPENSER



FEATURES

Our 40+ years of expertise makes Viper the most intelligent, innovative and reliable frozen beverage dispenser in the world.

Optimized refrigeration design – Boost sales and profits with industry leading capacity to meet peak demand while maintaining drink quality

C3 Technology – Provides unmatched drink profile consistency, builds repeat sales and minimizes syrup usage

Intelligent Defrost™ – Adaptive defrost allows you to make every sale with equipment that is always ready-to-serve

Flexible product delivery system – Sell the drinks consumers want today and in the future with incomparable individual barrel flexibility (FCB/FUB) and profile settings

Robust design and solid-state controls – Common field issues are resolved

Energy consumption – Best-in-class energy use

Programmable sleep mode – Conserves energy in off hours

LED lighting – Eliminates lost sales due to lights out and costly bulb replacements

Technician designed – Reduced maintenance and service times

ADA Compliant – Meets ADA requirements

MODELS

PART NUMBER	DESCRIPTION
621360142	Viper 3 flavor unit, 230/60Hz, air cooled, SPH valves, stainless steel panels, tall merchandiser
621360042	Viper 3 flavor unit, 230/60Hz, air cooled, Motorman valves, stainless steel panels, tall merchandiser
621360141	Viper 3 flavor unit, 230/60Hz, air cooled, SPH valves, stainless steel panels, short merchandiser
621360041	Viper 3 flavor unit, 230/60Hz, air cooled, Motorman valves, stainless steel panels, short merchandiser
621350142	Viper 3 flavor unit, 230/50Hz, air cooled, SPH valves, stainless steel panels, tall merchandiser
621350042	Viper 3 flavor unit, 230/50Hz, air cooled, Motorman valves, stainless steel panels, tall merchandiser
621350141	Viper 3 flavor unit, 230/50Hz, air cooled, SPH valves, stainless steel panels, short merchandiser
621350041	Viper 3 flavor unit, 230/50Hz, air cooled, Motorman valves, stainless steel panels, short merchandiser

SPH stands for Stainless Pull Handle. For FUB applications, Motorman valves are recommended.

ACCESSORIES

PART NUMBER	DESCRIPTION
629087406	Leg kit, 4" legs adjustable to 5.25"
620053990	Viper 3 flavor cart, stainless steel
620046410	Viper 3 flavor generic graphic for tall merchandiser
620047173	Viper 3 flavor generic graphic for short merchandiser
620042868	Generic flavor card set (includes 18 flavors)
629097128	Viper ADA kit SPH Black no pin - interim solution

Refer to installation accessory guideline for complete list.

TECHNICAL SPECIFICATIONS

ELECTRICAL RATINGS. 230V +/- 15V 60Hz, 30a, single phase
230V +/- 15V 50HZ, 30a, single phase
(includes 8ft. power cord NEMA
L6-30P molded plug connection)

PRESSURE REQUIREMENTS . . . CO2 = 75 psig
Water = 25 min. psig dynamic

DRAW CAPACITY 75 oz/min. continuous, alternating
barrels @ 75°F ambient

REFRIGERATION. 19,000 BTU, R404A

**MINIMUM CLEARANCE
REQUIRED.** Top: 12"
Each side: 2" or Back: 2"
NOTE: Temperature above 100°F
requires additional clearance

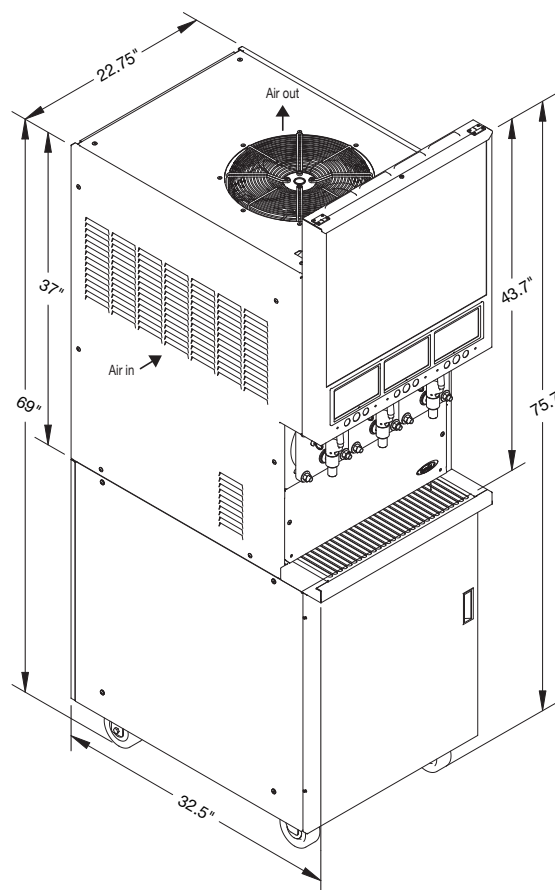
UNIT DIMENSIONS. 22.75"W x 32.5"D x 43.7"H
(tall merchandiser)
22.75"W x 32.5"D x 37"H
(short merchandiser)

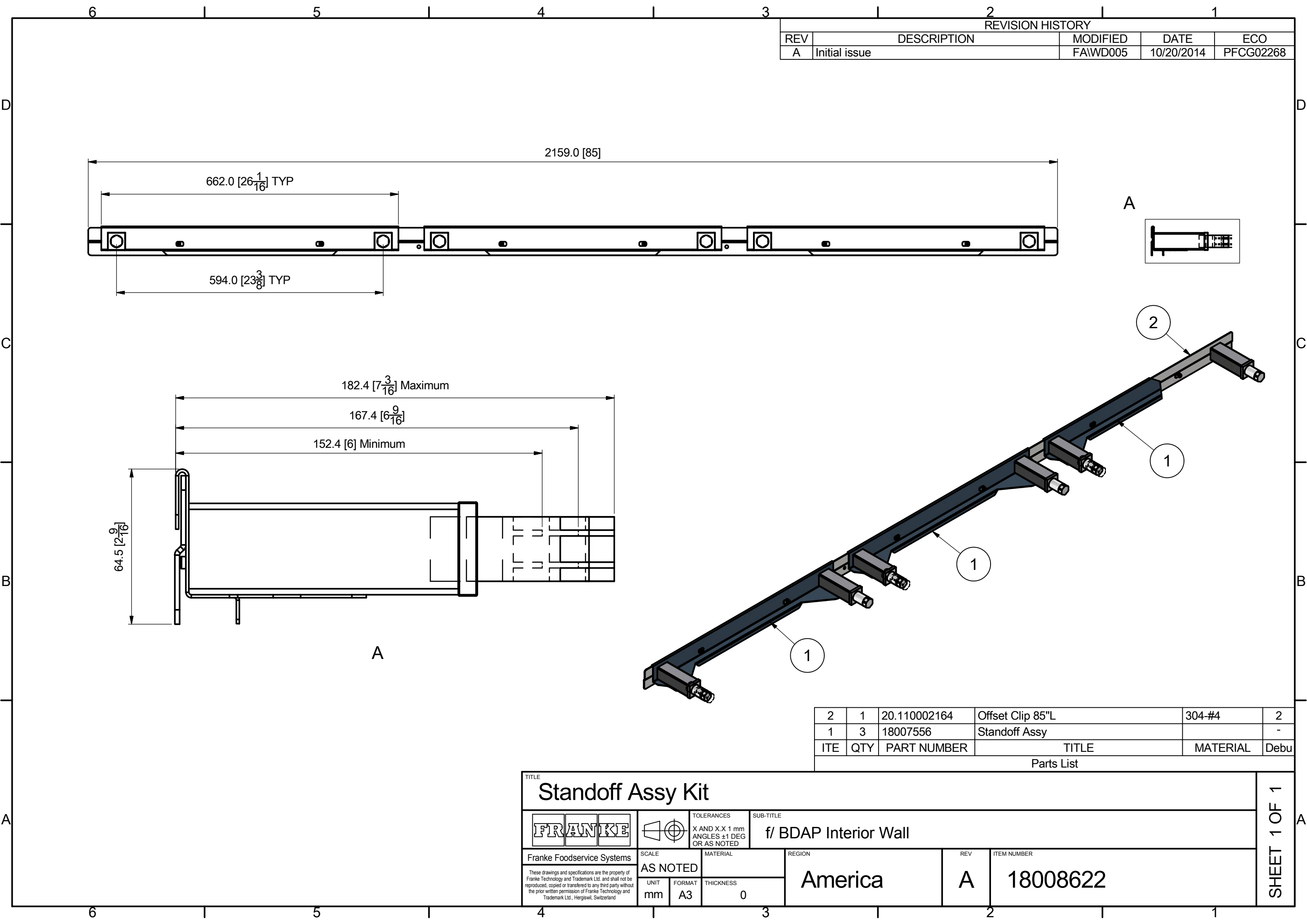
MERCHANDISER DIMENSIONS. . . 22.5"W x 18.75"H
(tall merchandiser)
22.5"W x 11.79"H
(short merchandiser)

FLAVOR CARD DIMENSIONS. . . . 6.5"W x 4"H

SHIPPING WEIGHT 465 lbs; cart 175 lbs

AGENCY LISTINGS   





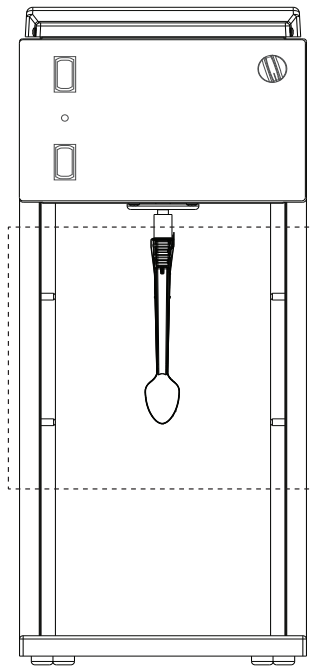
REVISION HISTORY				
REV	DESCRIPTION	MODIFIED	DATE	ECO
A	Initial issue	FAWD005	10/20/2014	PFCG02268

2	1	20.110002164	Offset Clip 85"L	304-#4	2
1	3	18007556	Standoff Assy		-
ITE	QTY	PART NUMBER	TITLE	MATERIAL	Debu
Parts List					

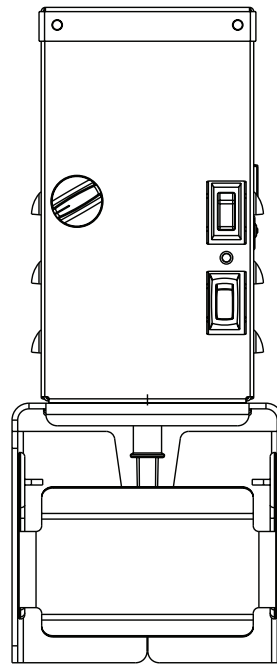
TITLE					
Standoff Assy Kit					
			TOLERANCES X AND X.X 1 mm ANGLES ±1 DEG OR AS NOTED		
Franke Foodservice Systems		SCALE AS NOTED	MATERIAL	REGION America	REV A
These drawings and specifications are the property of Franke Technology and Trademark Ltd. and shall not be reproduced, copied or transferred to any third party without the prior written permission of Franke Technology and Trademark Ltd., Hergiswil, Switzerland		UNIT mm	FORMAT A3	THICKNESS 0	ITEM NUMBER 18008622

SHEET 1 OF 1

ADVANCE® McFLURRY® MACHINE



On-Counter



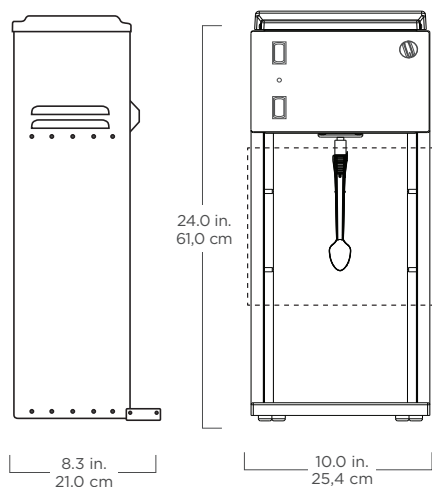
Rail-Mount

Gold Standard Frozen Treats

The Advance McFlurry Machine has been uniquely tailored to the needs of McDonald's crew, offering easier operation and a more uniform distribution of McFlurry mix-in treats. In addition to the reliable performance you'd expect from a Vitamix product, the new Advance technology improves the McFlurry blend process. The result is a simpler procedure for the crew and a better dessert for the customers.

Smart Product Design

- Automatic shut-off improves ease of use and simplifies employee training
- Gradually ramping RPMs provide clean, no-spill blending
- Optimized timed cycles create even mix-in distribution
- Rail-mounted unit integrates easily with dessert finishing stations (On-counter unit also available)
- Six customized programs accommodate current menu and future recipes

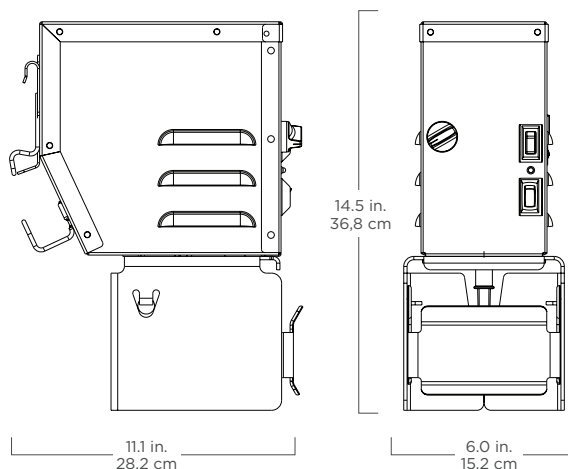


Advance McFlurry Machine (On-Counter)

Motor: 500 – 3000 RPM variable motor speed
 Electrical: 220 – 240 V, 50/60 Hz, 1.2 A
 Pack: Includes Advance McFlurry Machine with splash guard and agitator shaft for use with spoons.
 Net Weight: 19.2 lbs. (23.0 lbs. with box)
 Dimensions: 24.0 x 10.0 x 8.3 in. (H x W x D)

Item Number/Country:

059764: Austria, Belarus, Belgium, Czech Republic, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Lithuania, Moldova, Netherlands, Norway, Poland, Portugal, Romania, Russian Federation, Slovenia, Spain, Sweden, Turkey
 059884: Denmark
 059887: Israel
 059888: United Kingdom
 059890: Switzerland
 059892: Australia
 059891: South Africa, India
 059895: Japan
 South Korea (Estimated Availability 7/1/2016)
 China (Estimated Availability 8/1/2016)



Motor: 500 – 3000 RPM variable motor speed
 Electrical: 220 – 240 V, 50/60 Hz, 1.2 A
 Pack: Includes Advance McFlurry Machine with splash guard and agitator shaft for use with spoons.
 Net Weight: 15 lbs. (20 lbs. with box)
 Dimensions: 14.5 x 6.0 x 11.1 (H x W x D)

Item Number/Country:

060184: Australia, Austria, Belarus, Belgium, Czech Republic, Denmark, Estonia, Finland, France, Germany, Great Britain, Greece, Hungary, India, Ireland, Israel, Italy, Lithuania, Moldova, Netherlands, Norway, Poland, Portugal, Romania, Russian Federation, Slovenia, South Africa, Spain, Sweden Switzerland, Turkey
 (Estimated Availability 4/11/2016)
 060685: Japan
 South Korea (Estimated Availability 7/1/2016)
 China (Estimated Availability TBD)*

*Rail Mount machines for China and Japan are subject to a 9 week lead time. These machines can be ordered 9 weeks prior to estimated availability.

Advance McFlurry Machine (Rail-Mount) Available Accessories/Parts

Countertop Splash Guard
 Item Number: 30015

Rail Mount Face Splash Guard
 Item Number: 058944

Rail Mount Body Splash Guard
 Item Number: 058945

Warranty: The Advance McFlurry Machine is backed by a three-year limited warranty on parts and labor. For more complete warranty terms and conditions, please call the KES supplying the equipment.

Made in the U.S.A. with a minimum of 70% U.S.A. content. FOR COMMERCIAL USE ONLY.



U.S.A., Canada & Latin America:
 Phone: 800.4DRINK4 or 800.437.4654
 Email: foodservice@vitamix.com

vitamix.com
 For more information, contact your local foodservice distributor.

Outside of U.S.A., Canada & Latin America:
 Phone: +1.440.782.2450
 Email: international@vitamix.com

DESSERT BUTLER

18006370 (for Taylor C602-33)

18006438 (for Taylor 8643HT)

18006439 (for Carpigiani K3)

Specification

An innovative modular storage unit that organizes a wide variety of dessert ingredients, container lids and utensils. Additionally the unit facilitates front access to the product load bins on top of the shake machine.



Features & Benefits

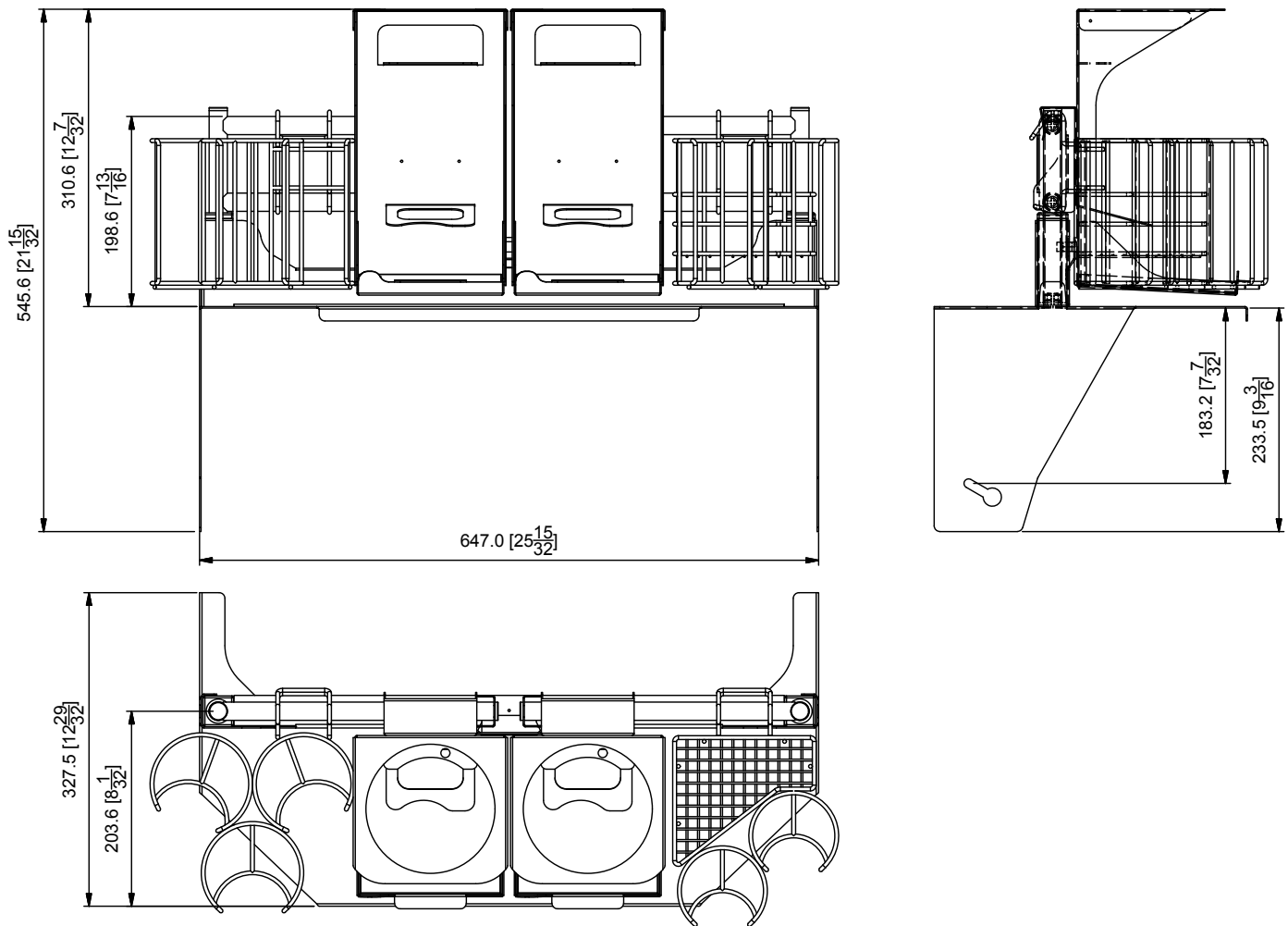
- Wireform holders are durable and versatile
- Swinging doors greatly improve access for loading shake/sundae mix
- Increases storage capability above the shake machine
- Organizes the ice cream dessert supplies in one place

DIMENSIONS

Length	26.54"
	674.0mm
Depth	12.19"
	309.6mm
Height	21.00"
	533.7mm

18006370 (for Taylor C602-33)
18006438 (for Taylor 8643HT)
18006439 (for Carpigiani K3)

(Dimensions for 18006370 shown)



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REV 10Aug2012-Dessert Butler GEN 2- Under license Franke Technology and Trademark Ltd., Switzerland

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Tel +1 615 462 4000
Toll Free: 1 888 4 FRANKE
info@franke.com
www.frankefs.com

-Dessert Butler GEN 2- REV1.008/10/12

Revised 08/2012

SmartRack 42U Standard-Depth 4-Post Premium Open Frame Rack

MODEL NUMBER: **SR42UBEXPND**



Description

The SmartRack 42U Standard-Depth 4-Post Premium Open Frame Rack has NO doors and NO side panels. The 'EXP' version is an expansion model used when several cabinets are bayed together. Its integrated baying tabs make it easy to combine multiple enclosures in rows for data center applications. This enclosure is also compatible with hot-aisle/cold-aisle configurations.

The SR42UBEXPND houses 3000 lb of standard 19-inch rack equipment in 42U. Its front and rear pairs of vertical rails have square mounting holes that are adjustable in quarter-inch increments from 4 to 37 inches. Adjustment is quick and an easy-view depth index ensures consistent rail placement without requiring time-consuming measurements. Each rack space within the enclosure is numbered for ready reference.

Two of the adjustable vertical mounting rails support toolless button-mount 0U installation of up to four compatible PDUs and cable managers. This feature makes it easier to route cabling to rack equipment and reduces cord clutter.

All components of the SR42UBEXPND are grounded to the enclosure frame. Front and rear threaded grounding points are provided for connection to the facility earth ground.

To simplify deployment, the SR42UBEXPND comes with preinstalled casters that enable it to be easily maneuvered into the desired location, where it can be secured by adjusting the preinstalled levelers. Note: the casters are intended for minor position adjustments and are not designed for moving the enclosure over long distances.

The SR42UBEXPND comes with a 5-year product warranty. As part of the SmartRack family, the

Highlights

- 42U SmartRack Premium open frame rack
- 4 interior vertical posts with unthreaded square hole openings
- Standard 24" (600mm) width and 42" (1050mm) depth for optimizing floor space
- Ships fully assembled
- 3000 lb stationary / 2250 lb rolling load capacity
- Preinstalled casters and leveling feet
- Rolls through standard 7 foot doorway
- Includes 50 pieces of M6 cage nuts and 50 pieces of M6 screws (equipment mounting hardware)

Package Includes

- SmartRack 42U Standard-Depth 4-Post Premium Open Frame Rack
- Owner's manual



SR42UBEXPND is compatible with Tripp Lite's extensive range of rackmount accessories, enabling you to customize your solution to meet any requirement.

Features

- Ships fully assembled for rapid deployment and roll into place on heavy-duty pre-installed casters (casters are removable)
- Front and rear sets of equipment mounting rails adjust in 1/4" increments. Adjustment is quick and convenient. The easy-view depth index ensures consistent rail placement without requiring time-consuming measurements.
- Toolless accessory mounting rails (2 rails per enclosure) include slots for quick installation of compatible PDUs and vertical cable managers. Mounting slots are arranged in an industry-standard pattern compatible with a wide variety of accessories. Each rail can accommodate two vertical PDUs or cable managers side-by-side (four items per enclosure).
- Enclosure includes mounting hardware of 50 pieces of M6 cage nuts and 50 pieces of M6 screws
- Textured powder coat finish for tough resistance to environmental concerns such as deployment in warehouses.
- Maximum usable internal depth of 37 inches/94 cm (front to rear rail).
- Weight ratings of 3000 lb stationary and 2250 lb rolling.
- Built in baying tabs allow premium open frame racks to be combined securely in rows. Center-to-center width can be set at 600mm or 24" to match standard data center floor tiles.
- Leveling feet extend to allow premium open frame racks to be positioned on uneven floors. Levelers are removable.
- Compact design allows the premium open frame racks to roll through standard height commercial doorways.
- Convenient grounding system. All components are grounded to the premium open frame rack structure which includes multiple connections for facility ground.
- Open bottom for cable access.
- Included stabilizing brackets are used for shipment and can be reattached at the bottom of the premium open frame rack on the inside or outside of the rack.
- Compatibility with all cable management accessories.

Specifications

PHYSICAL	
Rack Height (U Spaces)	42
Maximum Device Depth (in.)	37
Maximum Device Depth (cm)	93.98



Tripp Lite
1111 W. 35th Street
Chicago, IL 60609 USA
Telephone: 773.869.1234
www.tripplite.com

Minimum Device Depth (in.)	4
Minimum Device Depth (cm)	10.16
Shipping Dimensions (hwd / in.)	84.5 x 27.75 x 47
Shipping Dimensions (hwd / cm)	214.63 x 70.48 x 91.44
Shipping Weight (lbs.)	165
Shipping Weight (kg)	74.8
Unit Dimensions (hwd / in.)	78.5 x 23.63 x 41.5
Unit Dimensions (hwd / cm)	199.39 x 60.02 x 105.41
Unit Weight (lbs.)	142
Unit Weight (kg)	64.41
Color	Black
Weight Capacity - Stationary (lbs.)	3000
Weight Capacity - Rolling (lbs.)	2250
Weight Capacity - Stationary (kg)	1361
Weight Capacity - Rolling (kg)	1021
Maximum Device Depth (mm)	940
Minimum Device Depth (mm)	102
SPECIAL FEATURES	
Grounding Lug	Front and Back door frames
CERTIFICATIONS	
Certifications	RoHS, UL 60950, CE
Approvals	EIA/ECA-310-E, IEC 60297-3-100
WARRANTY	
Product Warranty Period (Worldwide)	5-year limited warranty

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HME



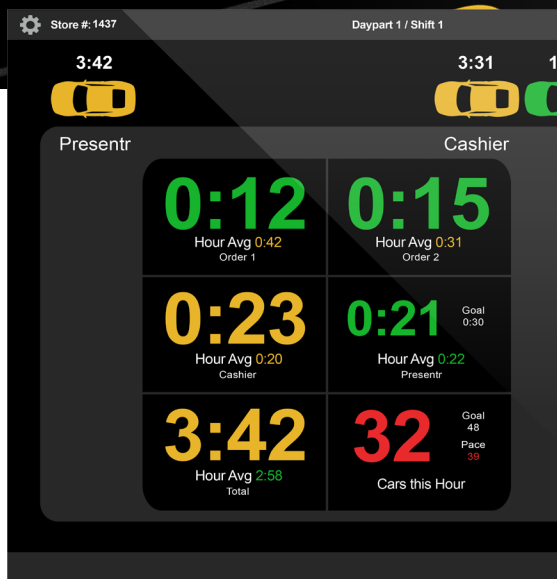
Drive-Thru Optimization

ZOOM[®]

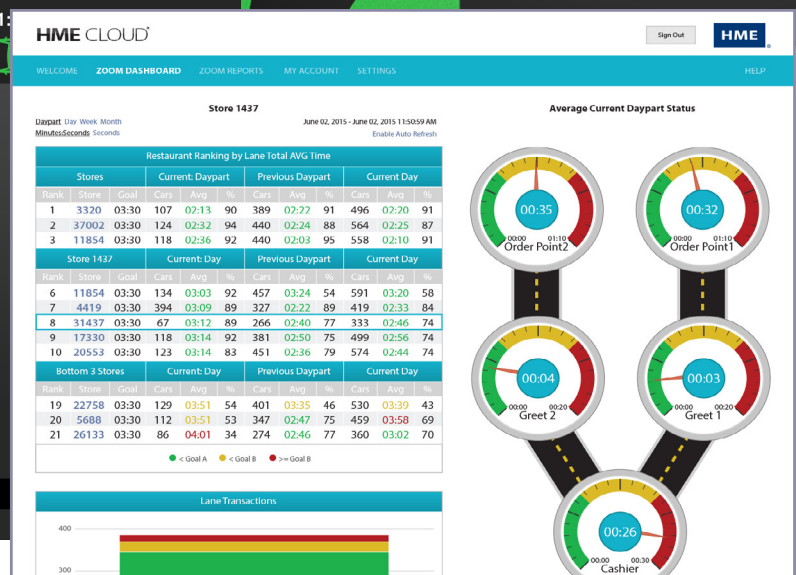
- Drive-Thru Timer System
- HME CLOUD[®] Enterprise Management
- HME Drive-Thru Leaderboard[™]

“ We love the HME timer – it’s accurate and in real time. All our crew and managers like to see how they can impact the customers’ experience. ”

SCOTT PUGH | DIRECTOR OF OPERATIONS, UTAH



View a real-time picture of what’s happening in the drive-thru with ZOOM’s intuitive and user-friendly in-restaurant dashboard.



Quickly view restaurant rankings within your entire enterprise and challenge restaurant managers to compete against one another using HME CLOUD.

Run Your Restaurant, Run Your Enterprise



ZOOM Drive-Thru Timer

REAL-TIME DATA FOR IMMEDIATE RESULTS

Running a profitable drive-thru takes speed, accuracy and the ability to adapt to ever-changing conditions. That's why HME, the world leader in drive-thru timing, created the ZOOM Drive-Thru Timer System.

ZOOM's advanced design provides complete visibility in to your entire drive-thru operation. Its intuitive, multi-color dashboard provides a clear picture of what is happening in the drive-thru in real time. This allows managers and crew to instantly identify bottlenecks and take immediate action to speed things up.

HME CLOUD Enterprise Management

MULTI-RESTAURANT MANAGEMENT WITH EASE

By pairing ZOOM with HME CLOUD enterprise-management system, you can compare and analyze performance data from multiple restaurants to easily pinpoint performance improvement opportunities for your entire operation.

HME CLOUD allows you to quickly view restaurant rankings and to better identify what each restaurant needs to succeed. Effortlessly compare restaurants from the top level to understand and resolve issues and to challenge managers to meet specific goals for a more efficient and profitable enterprise.

ZOOM Drive-Thru Timer System



Instantly identify bottlenecks and take immediate action. Green is good, yellow means pay attention, and red means speed it up!

Easily see if you are on pace to meet your car count goal by the end of the hour based on current performance.

Dashboard Display

REAL-TIME VIEW OF DRIVE-THRU PERFORMANCE

ZOOM's easy-to-read dashboard allows employees to instantly see how they're doing and find ways to improve their speed. Use real-time information and instant feedback about performance to take action.

Customize the dashboard to fit your restaurant's drive-thru configuration. The intuitive color display changes from green to yellow or red based on set goals to help motivate employees to push for better service times. The ZOOM dashboard can be customized to show up to eight real-time events in single, dual, or "Y" lane configurations.

ZOOM also makes it easy to show the information most important to you. Select pre-configured metrics to appear on the dashboard or configure your own to track the time between any two detection points.

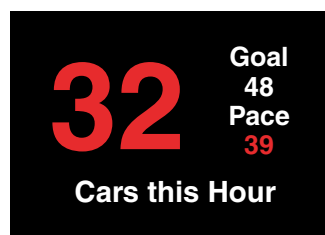
Car Counts/Goals and Pace

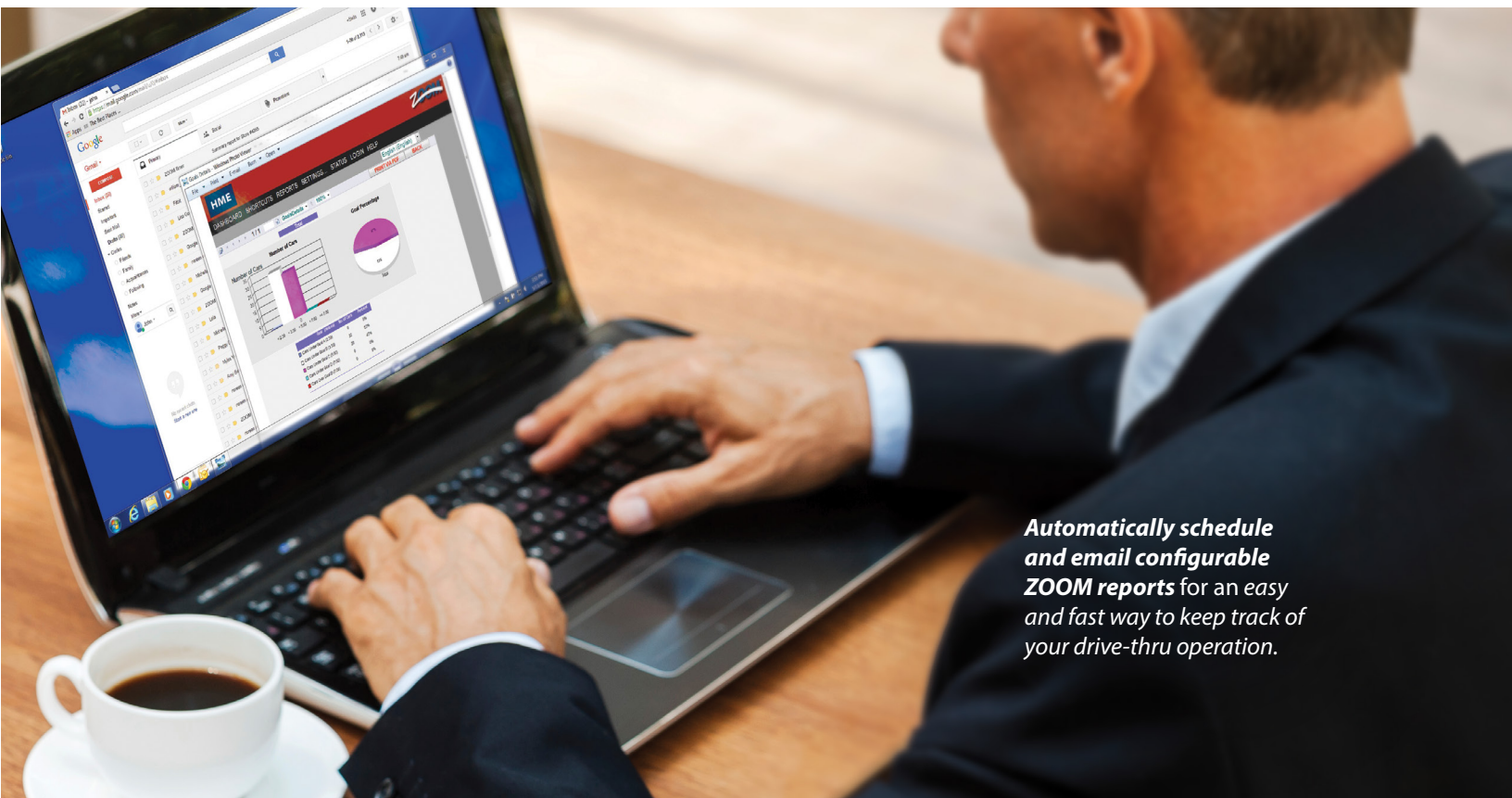
MOTIVATE YOUR EMPLOYEES

Crew members perform best when they work toward goals. ZOOM enables you to set goals for time and total cars for employees to strive to beat each hour. You may also display the percentage of goals met to track overall goal success.

ZOOM's pace metric estimates the total cars that may be served at the end of the hour based on employees' current

speed of service. It shows employees whether they are on pace to reach their goal or if they need to speed things up!





Automatically schedule and email configurable ZOOM reports for an easy and fast way to keep track of your drive-thru operation.

In-Depth Reporting

PINPOINT KEY AREAS OF IMPROVEMENT

ZOOM reporting has all of the in-depth information a restaurant owner needs to analyze and report on a restaurant's drive-thru performance. Reports can be pulled on key metrics – from a summary report to raw data for each car – so you can get the exact information you need. Reports may be exported in several formats including Excel and PDF for offline analysis.

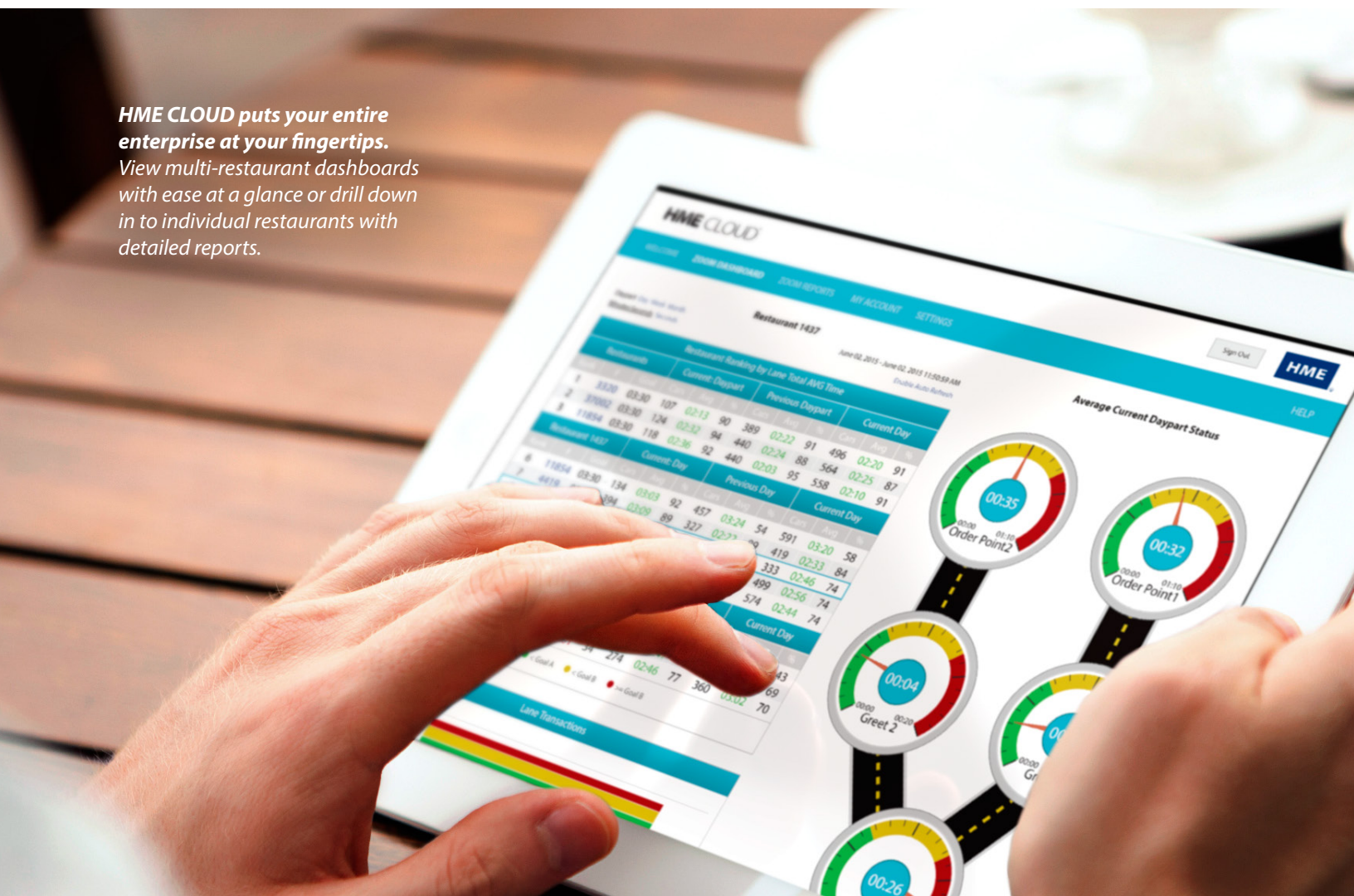
Reports may be configured to automatically process on a recurring basis to be distributed via email so managers can get regular updates of how their drive-thru is performing without having to lift a finger!

“Our managers are able to make decisions to see if they improve their results. It's great for teamwork because everyone can see how the times and transactions compare to our goals.”

SCOTT PUGH | DIRECTOR OF OPERATIONS, UTAH

HME CLOUD Enterprise Management

HME CLOUD puts your entire enterprise at your fingertips.
View multi-restaurant dashboards with ease at a glance or drill down in to individual restaurants with detailed reports.



Multi-Restaurant Dashboard

AT-A-GLANCE COMPARISONS

HME CLOUD gives multi-restaurant operators the ability to monitor their entire enterprise in one view. Intuitive dashboard rankings show a summary of key metrics for multiple restaurants so you can quickly understand how each of your restaurants is performing against the others in real time.

By viewing all of your restaurants on the HME CLOUD dashboard, you can immediately identify high- and low-performing restaurants and easily drill down in to the details of why individual restaurants are performing well or not meeting expectations.

Multi-Restaurant Reporting

IN-DEPTH VIEW OF YOUR ENTIRE OPERATION

The reporting feature from HME CLOUD provides an even deeper look into your enterprise and allows multi-restaurant managers to specifically target key areas of improvement for any restaurant. HME CLOUD reports are customizable so you can easily view information on all, some, or just one of your restaurants in a few simple clicks. And with HME CLOUD you can quickly save or share your reports anytime, anywhere.

HME Drive-Thru Leaderboard™



Motivate Employees by Creating Competition among Restaurants

The all-new HME Drive-Thru Leaderboard® brings multi-restaurant competition inside the restaurant. By comparing performance across multiple restaurants, employees are motivated to improve their overall ranking and speed of service. The Drive-Thru Leaderboard creates a competitive environment — increasing staff productivity and improving customer service across your entire enterprise.

*HME CLOUD® Premium (with Leaderboard) subscription required.

“HME Leaderboard has allowed all of my restaurant teams to know how they’re doing compared to the others — they are always working to be on top! We see a concentrated team effort from our crew to be better than their peers!”

DARRELL TROESTER | OWNER/OPERATOR, UTAH



HM Electronics, Inc.

14110 Stowe Drive
Poway, CA 92064
USA

www.hme.com

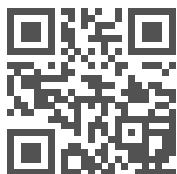
Tel: (800) 848.4468

Fax: (858) 552.0139



About HME

HME was the first to introduce the wireless headset for the drive-thru to the QSR industry. Today, we lead the industry in the number of worldwide QSR communication and timer system installations. Each day quick-service restaurants take over 25 million orders using our systems. HME provides total solutions for the QSR drive-thru, including wireless and cabled communication systems, timers, service, and support.



**Scan to visit our website, or call toll-free (800) 848-4468
or your local authorized HME dealer for more information.**

PRINT IT. STICK IT.

Any way you want it.

Ithaca® 8000 Thermal



- Thermal receipt printing at 6 inches per second
- Dual-purpose thermal printing! Prints on linerless label stock OR standard thermal paper
- Prints crisp, clear receipts and promotions with bold graphics.
- Extra large drop-in paper roll maximizes uptime
- Vertically mounted PC board defies spills
- Conveniently small footprint
- Ready to configure and integrate with your system
- Protected internal power supply

Linerless labels or standard thermal receipts—two choices, one printer. The Ithaca 8000 prints crisp, linerless labels that adhere securely to pizza boxes, fastfood bags, any foodservice application you could imagine. Or, simply drop-in our standard thermal paper (the 8000 accommodates large 4-inch-diameter paper rolls) and you're ready to print sharp monochrome receipts with graphics, logos, promotions, you name it. The 8000 prints at a speedy 6 ips and features an internal protected power supply, vertically-mounted PC board and spill-resistant design. We offer a standard 2-year warranty with extended maintenance options. Plus, the 8000 is backed by our solid reputation for quality and reliability.

Ithaca POS and Banking Printers by

TRANSACTION

PRINTING CHARACTERISTICS

Print speed:	6 inches per second (150 mm. per second) 8 lines per inch: 48 lines per second 6 lines per inch: 36 lines per second 8 dots per mm (203 DPI)
Resolution:	72 mm. (2.83 inches)
Print zone width:	
Pitch(characters per inch)/ Maximum(characters per line)	15.6/44, 20.3/57

All pitches are scalable up to eight (8) times horizontally or vertically. Any mix of characters including scaling, reverse video, and rotated on the same line.

PHYSICAL CHARACTERISTICS

Dimensions (in inches):	6.25 W x 8.5 D x 5.87 H
Dimensions (in mm.):	159 W x 216 D x 150 H
Weight:	4.2 lbs. (1.9 kg)
Shipping Weight:	5.6 lbs. (2.54 kg)

INTERFACE OPTIONS

RS232C: Bi-Directional Serial (9- or 25-Pin D-shell)
IEEE1284: Bi-Directional Parallel (25-Pin D-shell or 36-Pin Centronics)
Universal Serial Bus (USB)
10 Base-T Ethernet

PRINTER DRIVERS

Windows™ 2000/XP, OPOS

OPTIONS

- Adjustable "Paper Low" Sensor
- Wall-Mount Kit
- Dark Gray Cabinetry only
- Extended Maintenance Plan

POWER REQUIREMENTS

Power supply internally mounted: 100-240 VAC
Universal Switcher, 47-63 Hz

RELIABILITY

Printer in full operation (using all available features)*
MCBF: 60 Million print lines
Printhead Life: 100 Km (with POS-grade thermal paper)
Head life may be reduced with linerless media
Auto-Cutter: Number of cuts based on media used
* Reliability data is based on our standard test conditions simulating a normal retail operating environment.

ENVIRONMENTAL SPECS

Operating Temperature: 5 to +45 degrees C (41 to +113 degrees F)
Operating Humidity: 10 to 90% RH non-condensing

REGULATORY COMPLIANCE

FCC Class B CE Mark UL/ULc 60950 DEMKO EN60950 RoHS



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FEATURES AND BENEFITS

- Auto-Cutter: Partial Cut
 - Form Sensor for perfect cuts
 - Metal tear-off
 - Simple Drop-in Loading of Paper Rolls
 - Cash Drawer Drivers: Dual with Status (RJ12)
 - Available Emulations: Ithaca/IBM (PcOS®) (80PLUS, POSjet 1000), Epson* (ESC/POS, TM-T90, TM-T8II/III, TM-U200, TM-U300), Axiohm* (7193/94/95)*
 - APA Bit Map Graphics
 - 67 Language Code Pages
 - Data Buffer—8K (adjustable)
 - Up to 1MB RAM for a User-defined Character Set or Bit-image
 - 8MB Non-volatile Flash Buffer for Multiple Character Set, Bit-images and Electronic Journal
 - Unicode Support via Downloadable Font (Download Utility Available)
 - Page Mode Capability
 - Self Diagnostics
 - Bar Codes—Code 39, Code 93, Interleaved 2 of 5, UPC-A and UPC-E, Codabar, EAN8 and EAN13, Code 128, PDF417
 - Buzzer under application control
 - Paper Out Indicator
 - Standard Warranty: Two Years (Extended Maintenance Plan Available)
- * Licensed Command Firmware available as an option.

MEDIA (LINERLESS AND STANDARD)

- Standard: Monochrome or 2-color thermal paper
- Linerless: See paper manufacturer specifications
- Paper roll (one ply thermal receipt): 3.15 inches (80mm.) W, 4 inches (100mm.) in diameter
- Paper roll thickness: .0025 in. to .0035 in. (.06 mm to .09 mm)

SUPPLIES & SERVICE

We offer convenient one-stop shopping for all your printer needs—paper, spare parts, manuals, printer servicing/refurbishment and more. For more information, call us at 1.877.7ithaca (1.877.748.4222) or visit our web site at www.transact-tech.com.

WHO WE ARE

TransAct Technologies Incorporated (Nasdaq:TACT) is the leader in developing and manufacturing market-specific printers for transaction-based industries. These industries include gaming, lottery, banking and hospitality. Each individual market has distinct, critical requirements for printing and the transaction isn't complete until the receipt and/or ticket is produced. TransAct printers are designed from the ground up based on market specific requirements and are sold under the Ithaca® and Epic product brands. TransAct distributes its products through OEMs, value-added resellers, selected distributors, and direct to end-users. Transact has over two million printers installed around the world. TransAct has a strong focus on the after-market side of the business, with a high commitment to printer service, supplies and spare parts. Transact is headquartered in Wallingford, CT. For more information on Transact, visit www.transact-tech.com or call 203.859.6800.

WHERE TO REACH US

TransAct Technologies Incorporated
Ithaca Facility
20 Bomax Drive
Ithaca, New York 14850
1.877.7ithaca (1.877.748.4222)
Fax: 607.257.3868
www.transact-tech.com

TransAct Technologies Incorporated
Corporate Headquarters Location
7 Laser Lane
Wallingford, CT 06492
203.269.1198
Fax: 203.859.6800
www.transact-tech.com

ithaca[®]
9700
by **TRANSACT**

The color touch-screen
ithaca[®] 9700 Food Safety Terminal
saves you time, cuts food waste,
reduces labor costs – and keeps
your restaurant safer by reducing
risk of spoilage. Food prep doesn't
get any smarter than this.



A TOUCH OF GENIUS COMES TO FOOD PREP & SAFETY.

- Large, easy to read 8.4- inch touch screen
- Available in a 1 or 2-printer configuration
- Easy snap-in/snap-out printer mechanisms for flexibility and serviceability
- Each printer can handle a variety of label widths and lengths
- PC-based including a built-in companion utility to allow quick menu changes
- Drop-in label loading couldn't be simpler
- Real-time clock to generate accurate "prep" and "grab-and-go" labels

TRANSACT
Technologies Incorporated

PRINTING CHARACTERISTICS

Printing method:	Thermal Monochrome
Resolution:	8 dots/mm (203 DPI)
Print zone:	2 inches (51mm) using 2.2 inch (56mm) wide label 1 inch (25mm) using 1.2 inch (30mm) wide label
Print speed:	4 inches per second (101.6mm per second) (printing labels)

PHYSICAL CHARACTERISTICS

Dimensions (in inches):	10W x 7.5D x 9.1H
Dimensions (in mm.):	254W x 190.5D x 231.14H
Weight:	7.6 lbs.

COMMUNICATIONS

USB Type A
10/100 BASE-T Ethernet
SD Card

POWER REQUIREMENTS

100Vac-240Vac, 50-60 Hz

RELIABILITY

Print Head Life – 50KM

MEDIA

Label thickness: .0065 - .0075 inches thick, including liner
Label Roll Diameter: 4.5 inches (114.3mm max)
Label Dimensions:
1.2 inch wide x 1.1 inch long
2.2 inch wide x 1.1 inch long
2.2 inch wide x 1.5 inches long
2.2 inch x 2.0 inch long (color coded blocks)
2.2 inch wide x 3.0 inch long
2.2 inch wide x 4.0 inch long

ADHESIVES

Permanent
Freezer Grade
Dissolvable
Removable

ENVIRONMENTAL SPECS

Temperature:	Typical Operating: +5 to +50 °C. (41-122 °F) Storage & Shipping: -10 to 50 °C. (14-122 °F)
Humidity:	Operating: 10 to 90% RH (non condensing) Storage & Shipping: 10 to 90 % (RH non condensing)

REGULATORY COMPLIANCE

FCC Class A
CE Mark (1998) Class A
EN 60950-1, 2nd edition +A11:2007
Energy Star

OPTIONAL FEATURES

- Second printer mechanism for additional printing options.
- Wall and shelf mount kits
- Asian characters (GB18030)

ADDITIONAL FEATURES

- 8.4-inch touch screen (diagonal measurement) using "hot touch" capability with 7-inch color display
- Standard 2.36 inches (60mm) wide direct thermal printer for printing "prep" and "discard by date" information
- Top-of-form sensor (also acts as label out sensor)
- Capable of printing on various direct thermal die cut labels
- External universal power supply (SEALED) with docking bay in terminal (PowerPocket®)
- On-screen editing capability
- PC-Based Companion Utility
- Small terminal footprint
- Real-time clock (battery backed) to generate "prep" and "discard by" date and time
- Touch screen and terminal capable of multi languages for all areas of the world (AOW)
- Self Diagnostics
- Remote firmware update through Ethernet or USB thumb drive
- ON/OFF Switch: Accessible but located to minimize spillage susceptibility
- Easy label loading
- "Spill-proof" by design
- Label tear-off (both std. and optional) - tear off in both upwards and downwards direction
- Capable of printing bar codes, including PDF417
- Portrait or landscape printing
- Ladder and fence barcode printing
- Internal counters to track number of hours on, labels completed, lines fed, error conditions
- Easy access to print head/platen for cleaning

SERVICE

We offer convenient one-stop shopping for all your printer needs-paper, spare parts, manuals, printer servicing/refurbishment and more. For more information, call us at 1-800-243-8941 or visit www.TRANSACTIONsupplies.com.

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WHERE TO REACH US

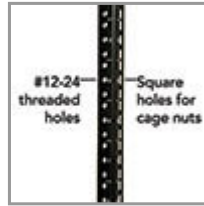
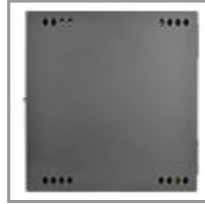
TRANSACTION Technologies Incorporated Sales and Marketing 6700 Paradise Rd, Suite D Las Vegas, NV. 89119 877.748.4222 Fax: 702.254.7796 www.TRANSACTION-Tech.com	Customer Service 1-877-748-4222 www.TRANSACTIONsupplies.com
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SmartRack 12U UPS-Depth Wall-Mount Small Rack Enclosure, Hinged Back

MODEL NUMBER: SRW12USDP



Wall-mount cabinet secures and organizes 12U of 19-inch rack equipment in network closets and other locations with limited floor space. Houses UPS systems and related battery packs and cabling up to 24.5 inches deep.

Description

The SRW12USDP SmartRack 12U UPS-Depth Wall-Mount Rack Enclosure Cabinet is designed to house EIA-standard 19-inch rack equipment in network wiring closets, retail locations, classrooms, back offices and other areas with limited floor space where you need equipment to be secure, organized and out of the way. Constructed from heavy-duty steel with a durable black powder-coated finish, the cabinet has a maximum load capacity of 200 lbs (90.7 kgs).

The cabinet swings away from the wall on a sturdy hinge, allowing easy back-door access to equipment and cabling during installation and maintenance. The doors and side panels lock securely to help prevent damage, tampering or theft. The front, top, bottom and removable side panels are vented, which allows air to flow freely and keep equipment cool. The reversible doors can open left or right by rotating the cabinet 180° before mounting. Convenient top and bottom ports allow easy cable routing.

The SRW12USDP comes fully assembled and ready to mount to the wall, or use Tripp Lite's optional SRCASTER rolling caster kit to make it a mobile rack. Square and 12-24 threaded mounting holes and numbered rack spaces make equipment installation easy. The vertical mounting rails adjust in 7/8-inch increments to accommodate equipment up to 24.5 inches deep, such as network switches, UPS systems and related battery packs and cabling.

Features

Saves Valuable Workspace

- Perfect for network wiring closets, retail locations, classrooms, back offices and other areas with limited floor space where you need equipment to be secure, organized and out of the way
- Houses EIA-standard 19 in. rack equipment in 12U of space
- Maximum load capacity of 200 lbs (90.7 kgs)

Hinged Cabinet for Convenient Access

- Swings away from the wall to allow easy back-door access to equipment and cabling during installation and maintenance
- Rotate cabinet 180° before mounting to open reversible doors left or right

Highlights

- Maximum load capacity of 200 lbs (90.7 kgs)
- Swings away from wall on hinge for easy back-door access
- Locking steel cabinet vented at sides, front, top and bottom
- Flow-through ventilation keeps equipment cool
- Secures 12U of 19 in. rack equipment up to 24.5 in. deep

Package Includes

- SRW12USDP SmartRack 12U UPS-Depth Wall-Mount Rack Enclosure Cabinet
- (20) M6 screws
- (20) M6 cage nuts
- (20) M6 washers
- (20) 12-24 screws
- (2) Keys
- Owner's manual



Tripp Lite
1111 W. 35th Street
Chicago, IL 60609 USA
Telephone: 773.869.1234
www.tripplite.com

Keeps Important Equipment Secure

- Side panels and doors lock securely to help prevent damage, tampering or theft
- Vented panels allow generous airflow that keeps equipment cool
- Convenient ports with removable covers allow cable routing through top and bottom

Easy Enclosure and Equipment Installation

- Ships fully assembled for quick installation
- Mounts to wall or rolls on floor with Tripp Lite's optional SRCASTER caster kit
- Wall-mounting holes spaced 16 in. apart for standard wall stud placement
- Vertical mounting rails adjust in 7/8 in. increments to accommodate equipment up to 24.5 in. deep, such as network switches, UPS systems, battery packs and cabling
- Rails support square-hole or 12-24 threaded-hole mounting
- Rack spaces numbered for easy reference

Meets Payment Card Industry Standards

- Provides physical equipment and media security required for PCI DSS (Payment Card Industry Data Security Standard) compliance

Specifications

OVERVIEW	
UPC Code	037332189691
Device Compatibility	Patch Panel; Network Switch; UPS
Rack Type	Enclosure
PHYSICAL	
Color	Black
Factory Preset Rack Depth (in.)	10.42
Factory Preset Rack Depth (cm)	26.5
Factory Preset Rack Depth (mm)	265
Maximum Device Depth (cm)	62.23
Maximum Device Depth (in.)	24.5
Maximum Device Depth (mm)	622
Minimum Device Depth (cm)	7.62
Minimum Device Depth (in.)	3
Minimum Device Depth (mm)	76
Cable Access Hole Measurement (inches)	9.812 x 2.35 (l x w)
Rack Height	12U
Shipping Dimensions (hwd / cm)	76.20 x 76.20 x 78.74



Tripp Lite
1111 W. 35th Street
Chicago, IL 60609 USA
Telephone: 773.869.1234
www.tripplite.com

Shipping Dimensions (hwd / in.)	30.00 x 30.00 x 31.00
Shipping Weight (kg)	41.73
Shipping Weight (lbs.)	92.00
Unit Dimensions (hwd / in.)	25.06 x 23.63 x 25.5
Unit Dimensions (hwd / cm)	63.65 x 60 x 64.77
Unit Weight (lbs.)	63.5
Unit Weight (kg)	28.80
Weight Capacity - Stationary (kg)	91
Weight Capacity - Stationary (lbs.)	200
Rack Depth	Shallow
Number of Vertical Mounting Rails	4
FEATURES & SPECIFICATIONS	
Grounding Lug	Front and Back door frames
STANDARDS & COMPLIANCE	
Certification & Compliance	RoHS; EIA/ECA-310-E
WARRANTY	
Product Warranty Period (Worldwide)	5-year limited warranty

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NON-METERED COMMERCIAL WASHER



Featuring Mechanical Controls



CAE2793BQ—27" Non-Metered Commercial Washer

- 2.9-Cu.-Ft. Wash Basket
- Low Water Factor
- 5 Cycles: Heavy Duty, Normal, Delicates, Drain & Spin, Rinse & Spin
- Cycle Indicator LEDs
- Powdered Paint Top and Lid, Rustproof Stainless Steel Torx® Control Panel Screws
- Galvanized, Heavy-Gauge Cabinet Back, Side and Front Panels
- High-Speed Spin—700 RPM (maximum)
- 1/3 HP Motor
- **90-Day Labor/2-Year Limited Parts Only Warranty***

*Call 1-800-662-3587 for warranty details.

**2013 Department of Energy Compliant
Modified Energy Factor: 1.85**

Water Factor: 6.85

**On average, uses 20 gallons per cycle—the
lowest water consumption for Whirlpool®
Commercial top-load washers.**

FOR YOUR CUSTOMERS

- Large Capacity Wash Basket is Ideal for Family-Size Loads
- Proven Cleaning Performance
- Extra-Large Lid and Tub Opening
- 5 Cycle Options: Heavy Duty, Normal, Delicates, Drain & Spin, Rinse & Spin
- Separate Temperature Controls
- Ergonomic Control Knobs
- Gentle Agitation

AUTOMATIC LOAD SENSING

Adjusts water fill level based on load size, reducing water usage by up to 18 gallons per wash cycle.

BALANCE RING ADAPTER—CLOTHES GUARD

Discourages overloading and keeps small items out of the pump.

SECURE LID SYSTEM WITH SAFE RELEASE

To help ensure safe operation, the lid locks at start of cycle. Prevents damage when forced open.



INDUSTRIAL STRENGTH WATER INLET HOSES

- Tested to 1100 PSI
- Extra-Long 6' Hoses

NON-METERED COMMERCIAL WASHER

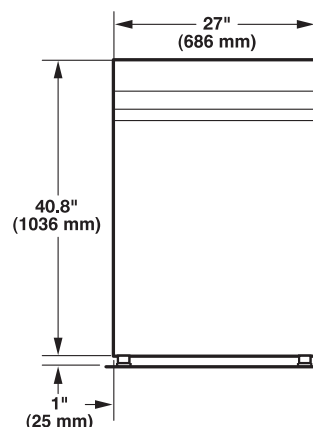


Featuring Mechanical Controls

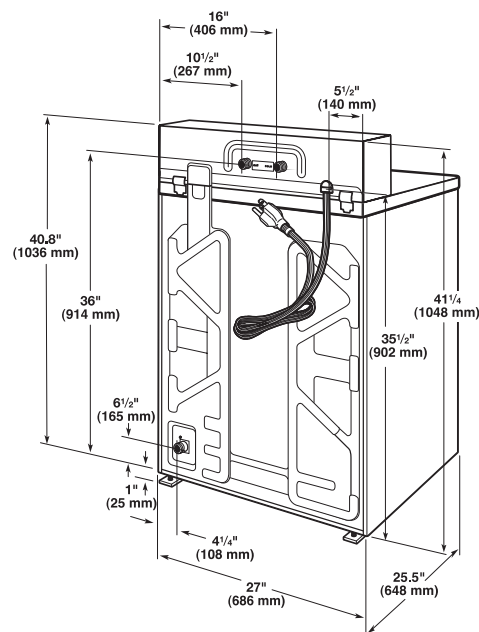
Whirlpool® Non-Metered Commercial Washer Mechanical Controls

WASHER SPECIFICATIONS	
MODEL	CAE2793BQ
GENERAL INFORMATION	
Modern design and look with all metal console and ergonomic control knobs. Automatic lid lock feature.	Large Capacity 2.9-Cu.-Ft. Basket
BASKET VOLUME	2.9 Cu. Ft.
MOTOR	
120 Volt, 1/3 HP, 1/4 kw, with thermal overload protection	Single-speed, permanent split capacitor, reversible motor
Spin RPM—Maximum	700
MAXIMUM RATED CURRENT—AMPS (VOLT)	8 (120)
ELECTRICAL REQUIREMENTS	120V, 60 Hz
SHIPPING WEIGHT (EST.)	137 Lbs. Crated, 122 Lbs. Uncrated
DIMENSIONS	
Cabinet Width—in. (mm)	27 (686)
Cabinet Depth—in. (mm)	25.5 (648)
Cabinet Height—in. (mm)	40.8 (1036)

Dimensions are for planning purposes only. For complete information, see installation instructions packed with product.



WASHER FRONT VIEW



WASHER BACK VIEW



To Locate a Distributor Near You, Please Visit www.whirlpoolcommerciallaundry.com/distributor, or call 1-800-662-3587.

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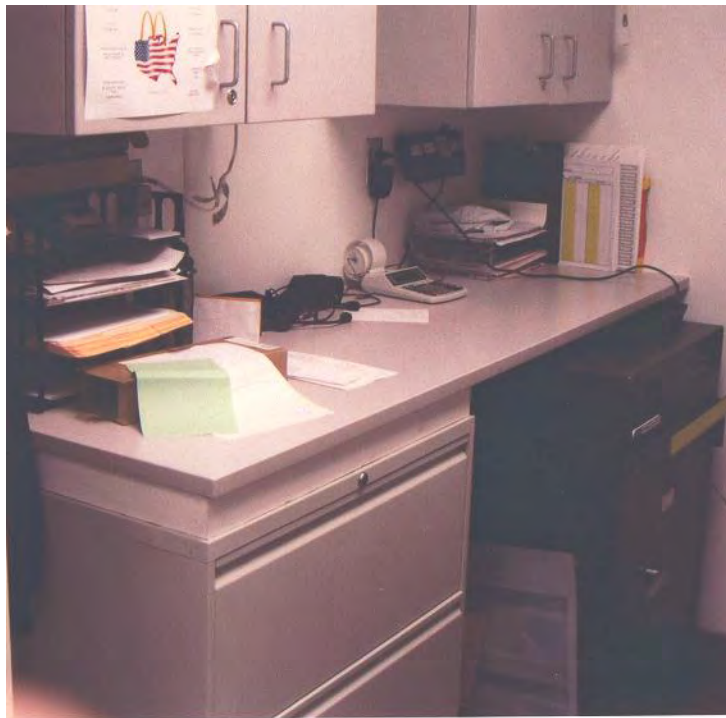
Whirlpool Corporation • Benton Harbor, Michigan 49022 U.S.A.

WY130109 5/13



Manager's Office Equipment

*Designed and engineered to provide longevity
and heavy-duty use in the restaurant environment*



Durable
High Quality
Attractive
Affordable
“Silver Mica”
Grey Color



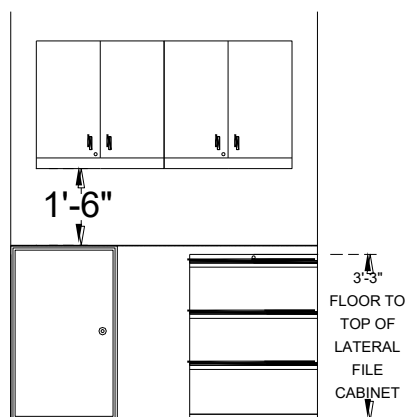
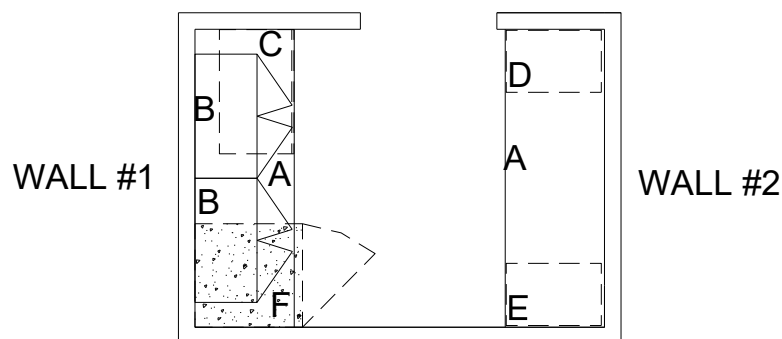
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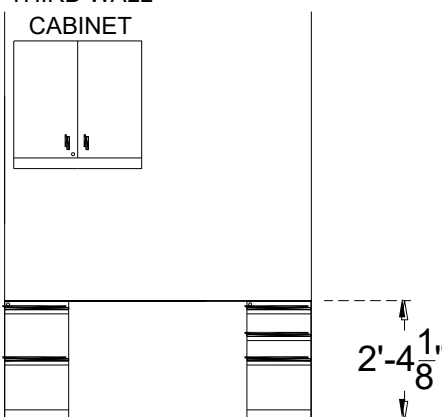
Manager's Office Equipment



WALL #1
ELEVATION

OPTIONAL

THIRD WALL
CABINET



WALL #2
ELEVATION

Standard Package

- A. Two 75" work surfaces
- B. Two wall cabinets*
- C. One lateral file cabinet
- D. One 2-drawer desk pedestal
- E. One 3-drawer desk pedestal
- F. Safe (by others)

* Third wall cabinet is *optional* for above the sit-down desk

NCGDENSTOR

Phone: 586.790.4840
Email: sales@ncgdenstor.com



Manager's Office Equipment

Laminate Work Surfaces

- Two standard sizes – 75" and 50" (both 24"D x 1-1/8"H)
- Custom sizes (over 75"L) available
- Color coordinated 3mm PVC edge banding to prevent chipping

Desk Pedestals

- Sit-down desk height – 15"W x 23"D x 28"H
- Two-drawer desk pedestal has two 12" drawers
- Three-drawer desk pedestal has two 6" drawers and one 12" drawer
- All drawers are lockable
- Durable steel with mar and chip resistant electrostatic powder coat finish

Lateral File Cabinet

- Stand-up height – 30"W x 18"D x 39"H
- Three filing drawers with heavy-duty drawer slides
- Mechanical interlock system to prevent double door opening and tipping
- Durable steel with mar and chip resistant electrostatic powder coat finish

Wall Cabinet

- 30"W x 15"D x 30"H
- Two lockable doors
- Interior shelves are 1-1/8" thick to accommodate heavy manuals without sagging
- Laminate finish with color coordinated 3mm PVC edge banding to prevent chipping

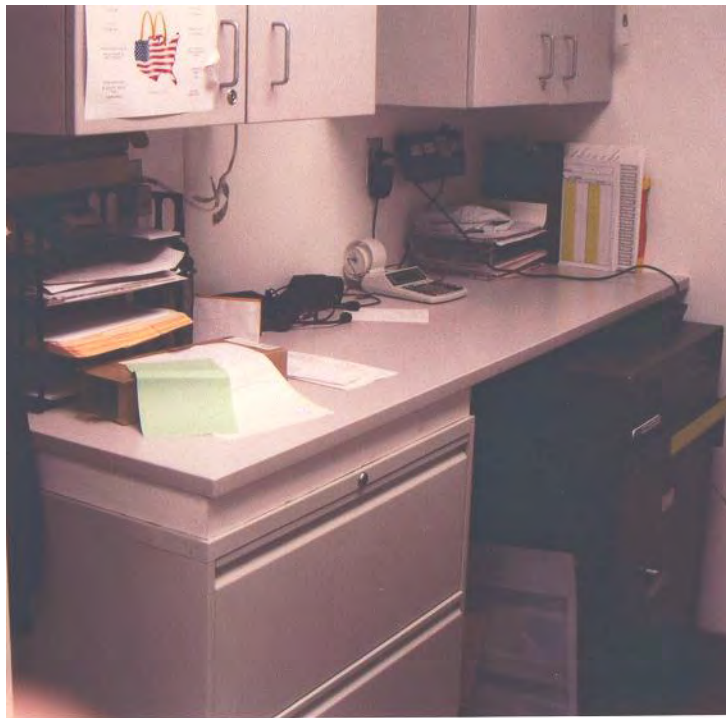
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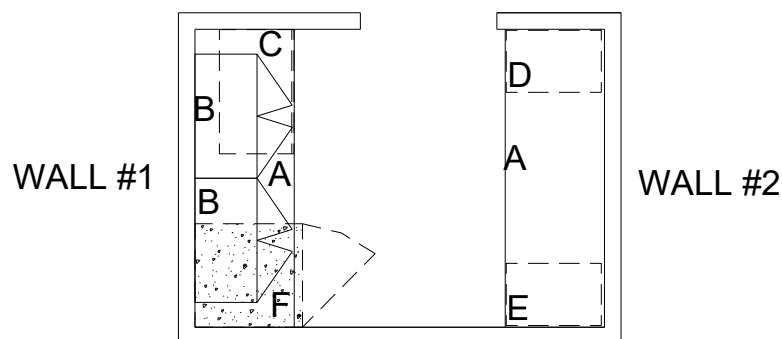
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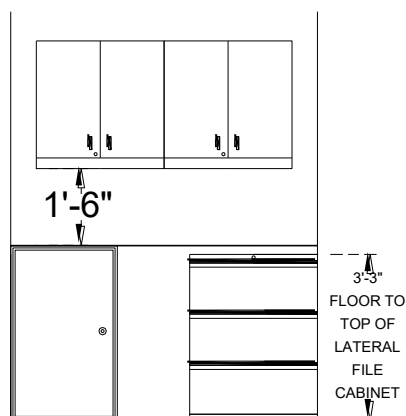


Manager's Office Equipment



Standard Package

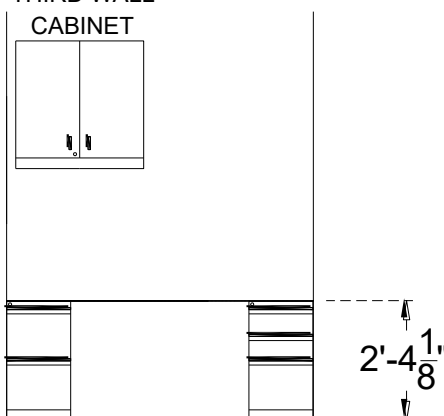
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WALL #1
ELEVATION

OPTIONAL

THIRD WALL
CABINET



WALL #2
ELEVATION

* Third wall cabinet is *optional* for above the sit-down desk

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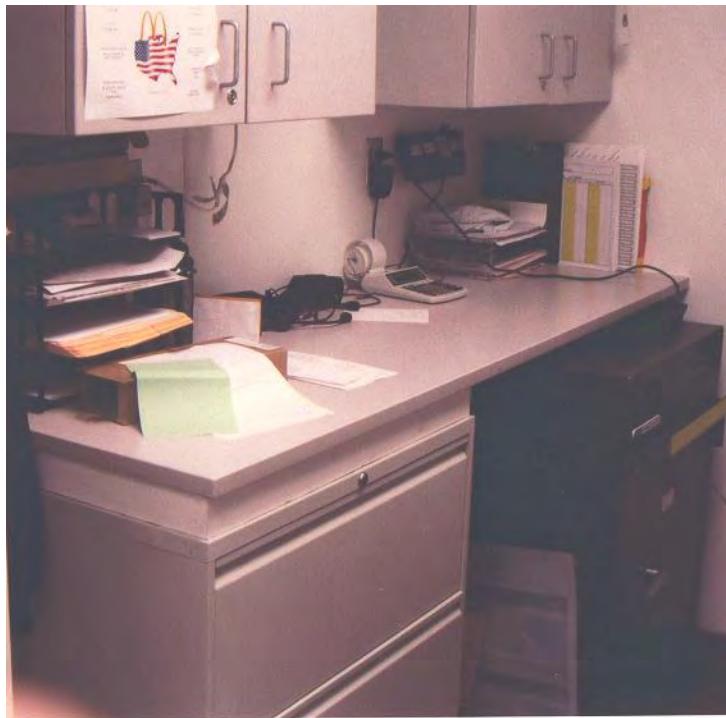
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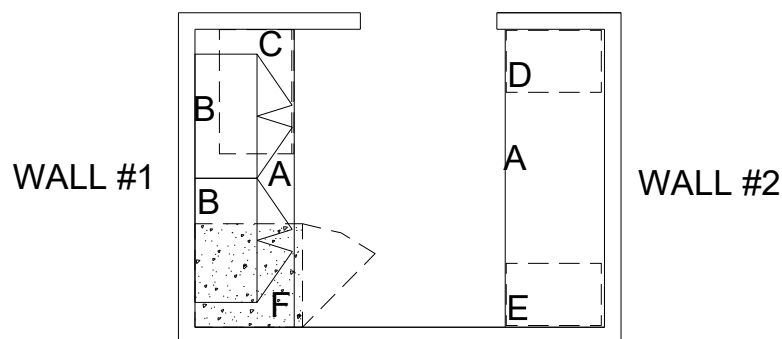
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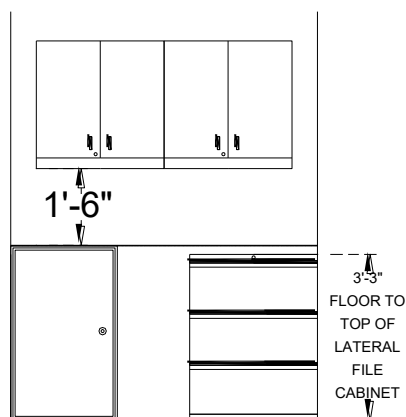


Manager's Office Equipment



Standard Package

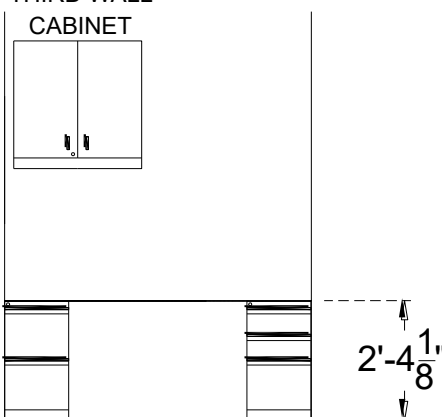
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ELEVATION

OPTIONAL

THIRD WALL
CABINET



WALL #2
ELEVATION

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- Interior shelves are 1-1/8" thick to accommodate heavy manuals without sagging
- Laminate finish with color coordinated 3mm PVC edge banding to prevent chipping

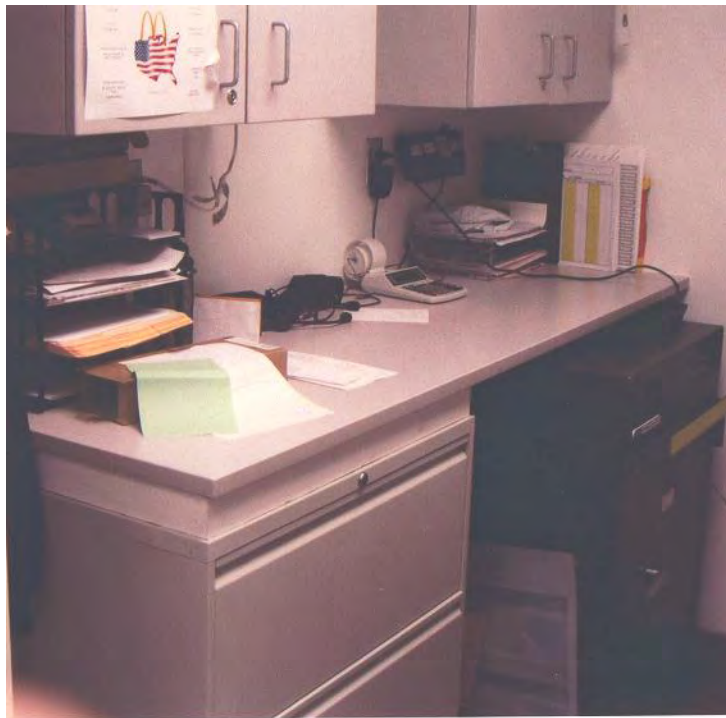
NCGDENSTOR

Phone: 586.790.4840
Email: sales@ncgdenstor.com



Manager's Office Equipment

*Designed and engineered to provide longevity
and heavy-duty use in the restaurant environment*



Durable
High Quality
Attractive
Affordable
“Silver Mica”
Grey Color



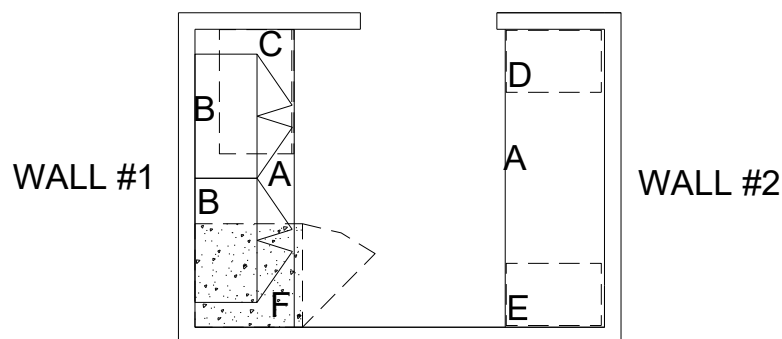
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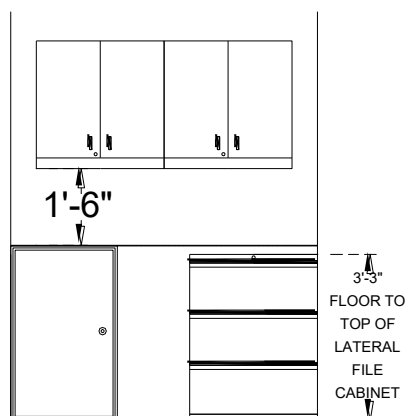


Manager's Office Equipment



Standard Package

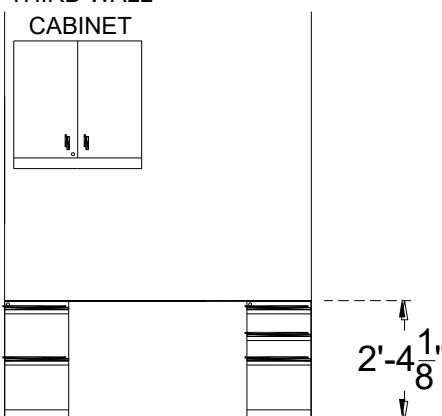
- A. Two 75" work surfaces
- B. Two wall cabinets*
- C. One lateral file cabinet
- D. One 2-drawer desk pedestal
- E. One 3-drawer desk pedestal
- F. Safe (by others)



WALL #1
ELEVATION

OPTIONAL

THIRD WALL
CABINET



WALL #2
ELEVATION

* Third wall cabinet is *optional* for above the sit-down desk

NCGDENSTOR

Phone: 586.790.4840

Email: sales@ncgdenstor.com



Manager's Office Equipment

Laminate Work Surfaces

- Two standard sizes – 75" and 50" (both 24"D x 1-1/8"H)
- Custom sizes (over 75"L) available
- Color coordinated 3mm PVC edge banding to prevent chipping

Desk Pedestals

- Sit-down desk height – 15"W x 23"D x 28"H
- Two-drawer desk pedestal has two 12" drawers
- Three-drawer desk pedestal has two 6" drawers and one 12" drawer
- All drawers are lockable
- Durable steel with mar and chip resistant electrostatic powder coat finish

Lateral File Cabinet

- Stand-up height – 30"W x 18"D x 39"H
- Three filing drawers with heavy-duty drawer slides
- Mechanical interlock system to prevent double door opening and tipping
- Durable steel with mar and chip resistant electrostatic powder coat finish

Wall Cabinet

- 30"W x 15"D x 30"H
- Two lockable doors
- Interior shelves are 1-1/8" thick to accommodate heavy manuals without sagging
- Laminate finish with color coordinated 3mm PVC edge banding to prevent chipping

NCGDENSTOR

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Crew Lockers

*Shipped Fully Assembled
Sturdy Prime-Grade Steel Construction
Powder-Coat Finish and Rugged Padlock Hasps*

6-high units with C-thru doors



Now
available
with C-Thru,
heavy-duty
Plexiglas
doors

Standard Color:

- Light Grey

Optional Colors:

- Medium Grey
- Sand
- Putty
- Black

16 person unit with coat rack



Standard packages

- Three 6-high units – light grey
(12"W x 18"D x 78"H)
- Four 6-high units – light grey
shown above
(12"W x 18"D x 78"H)

Other configurations available

- 15 person unit with coat rack (60"Wx18"Dx78"H)
- 16 person unit with coat rack (72"Wx18"Dx78"H)
shown above
- 3-across unit (36"Wx18"Dx12"H)
- 4-across unit (48"Wx18"Dx12"H)
- 5-high unit (12"Wx18"Dx66"H)

(12" depth available for
5-high and 6-high units)

NCGDENSTOR

Phone: 586.790.4840

Email: sales@ncgdenstor.com



524-SERIES PIE MERCHANDISER



524-MCDCCE



524-MCDUS

KEEPS BOXED FOODS FRESH:

The Prince Castle Pie Merchandiser holds cooked pies or other boxed food products at proper serving temperature. This large capacity unit holds 42 items in three rows. A simplified rotation helps keep food fresh by making sure the first product placed in the merchandiser is the first served. Large, point of purchase display alerts customers to dessert items and helps to increase check averages.



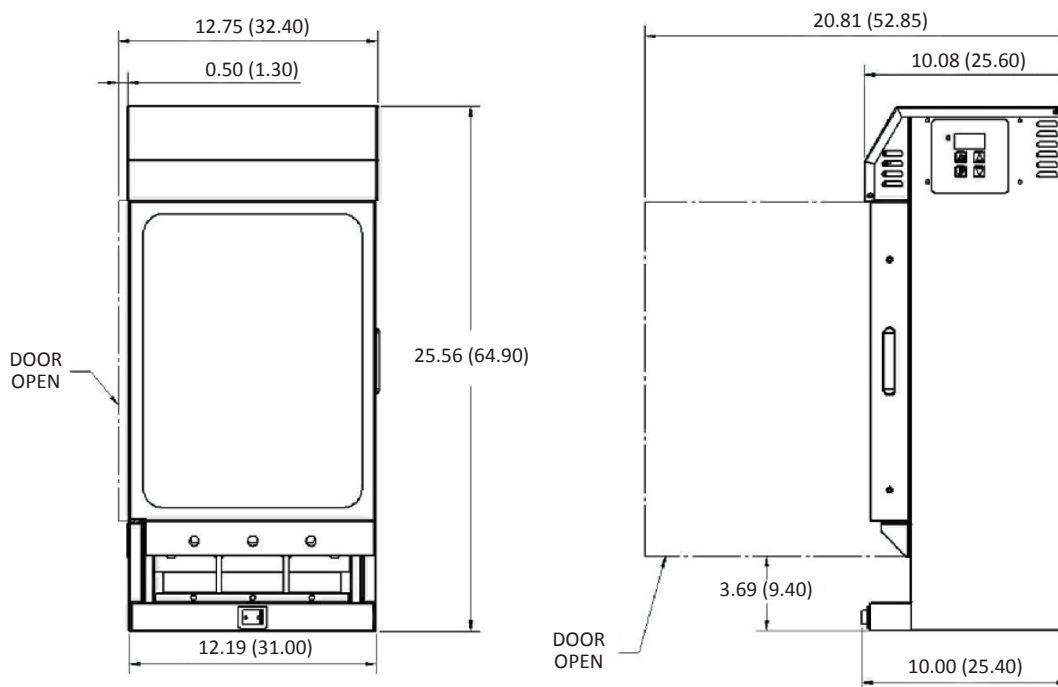
STANDARD FEATURES:

- Holds 42 baked pies or 36 fried pies in three rows at serving temperature.
- Not just for pies – great for keeping calzones, egg rolls or other trendy products ready to serve.
- Fits into small areas, freeing up counterspace.
- MCDU and MCDCE models feature large, illuminated display area to attract customers.
- MCDUS and MCDJP models have a stainless steel door to quickly change product promotions.
- Simplified, first-in/first-out rotation guarantees fresh product.
- No moving parts.
- Stainless steel construction.
- Two-year warranty.

524-SERIES PIE MERCHANDISER

SPECIFICATIONS

LAYOUT:



Designs and specifications are subject to change without notice.

DIMENSIONS:

Model Number	Width in (cm)	Height in (cm)	Depth in (cm)	Shipping Weight lb (kg)
524-MCDC	12.19 (31.00)	25.56 (64.90)	10.08 (25.60)	49.50 (22.50)
524-MCDCCE	12.19 (31.00)	25.56 (64.90)	10.08 (25.60)	49.50 (22.50)
524-MCDCJP	12.19 (31.00)	25.56 (64.90)	10.08 (25.60)	49.50 (22.50)
524-MCDUS	12.19 (31.00)	25.56 (64.90)	10.08 (25.60)	49.50 (22.50)

ELECTRICAL:

Model Number	Volt	Hz	Watts	AMPS	Phase	Plug Number
524-MCDC	120	60	580	4.7	Single	NEMA 5-15P
524-MCDCCE	220	50	580	2.6	Single	CEE7-7
524-MCDCJP	100	50/60	580	5.8	Single	NEMA 5-15P
524-MCDUS	120	60	580	4.7	Single	NEMA 5-15P

CERTIFICATIONS:



2013/06



STAINLESS STEEL FLUSH-MOUNT MOP SINK

Item #: _____ Qty #: _____

Model #: _____

Project #: _____



**9-OP-24FM-SSRL
Shown**



**Flush-To-Floor
Design**



**Mop Bucket
Easily Rolls In**



**2 pc. Removable
"Subway-Style" Grate**

FEATURES:

- Easy mop bucket roll-in design.
- Standard backsplash with left & right splash,
- Left splash or right splash available.
- 4" O.D. - 3" Long drain sleeve.
- Anti-splash guards (Front & rear).
- Waste receptacle will accommodate up to a 4" waste pipe.
- Removable perforated stainless steel strainer basket with handle provided.
- Pitched towards waste.
- Includes stainless steel or fiberglass "Subway Style" grating.
- Grating comes in two sections for easy removal for cleaning. Grating is closely spaced between bars to prevent casters from getting trapped.

CONSTRUCTION:

- All TIG welded.
- Welded areas blended to match adjacent surfaces and to a satin finish

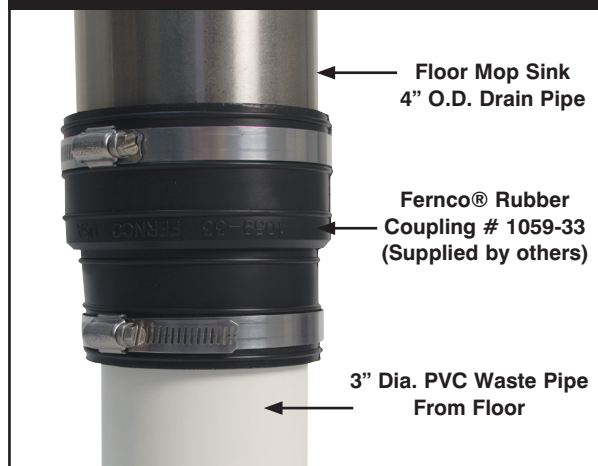
MECHANICAL:

- 16 Gauge type "304" series stainless steel sink bowl.

GRATING SIZE:

- 21 3/16" (Left to Right) x 21 3/4" (Front to Back)

Bottom Drain Assembly Diagram FOR NEW CONSTRUCTION ONLY



	Model #	Overall Length	Sink Dimension	Splash Location	Approx. Wt.	Approx. Cu.
STAINLESS STEEL GRATES	9-OP-24FM-SSRL	21 3/8" x 24"	21 3/8" x 22" x 10"	Back, Left & Right	128 lbs.	14
	9-OP-24FM-SSL	23 3/8" x 24"	21 3/8" x 22" x 10"	Back & Left	120 lbs.	14
	9-OP-24FM-SSR	23 3/8" x 24"	21 3/8" x 22" x 10"	Back & Right	120 lbs.	14
FIBERGLASS GRATES	9-OP-24FM-FGRL	21 3/8" x 24"	21 3/8" x 22" x 10"	Back, Left & Right	96 lbs.	14
	9-OP-24FM-FGL	23 3/8" x 24"	21 3/8" x 22" x 10"	Back & Left	88 lbs.	14
	9-OP-24FM-FGR	23 3/8" x 24"	21 3/8" x 22" x 10"	Back & Right	88 lbs.	14



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

For Orders & Customer Service:

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

For Smart Fabrication™ Quotes:

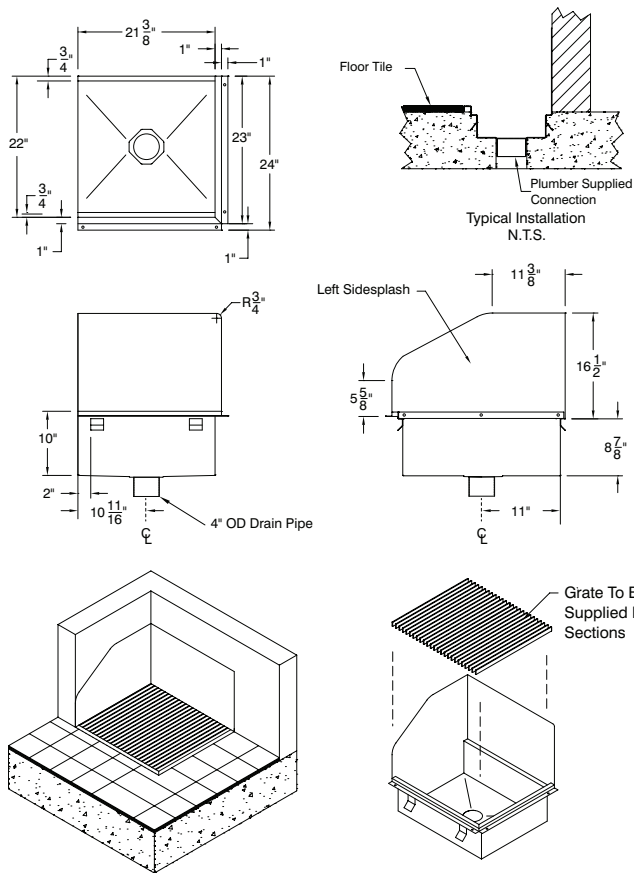
Email: smartfab@advancetabco.com or Fax: 631-586-2933

DIMENSIONS and SPECIFICATIONS

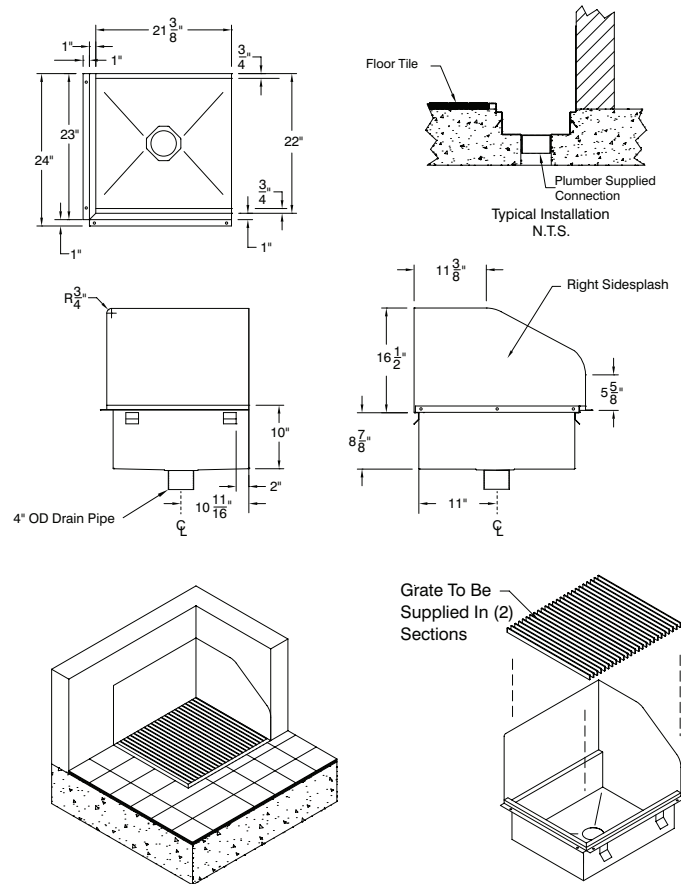
ALL DIMENSIONS ARE TYPICAL

TOL $\pm .500''$

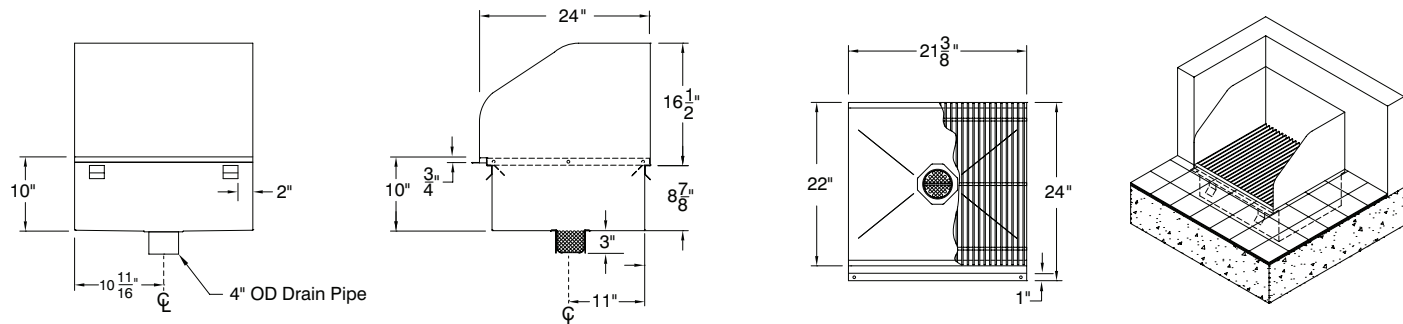
9-OP-24FM-SSL/ 9-OP-24FM-GL Shown



9-OP-24FM-SSR/ 9-OP-24FM-GR Shown



9-OP-24FM-SSRL/ 9-OP-24FM-GRL Shown



Mop Sink Accessories

Service Faucet
For Mop Sinks

8" O.C.

K-240



Service Faucet Vacuum
Breaker Repair Kit

K-03



Mop Sink
Replacement Drain

K-16



Strainer Basket
with Handle

FT-2



23" Wide
Mop Hanger

K-242



Hose & Hanger

K-244



REF-E

200 Heartland Boulevard, Edgewood, NY 11717-8380

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

© ADVANCE TABCO, MAY 2017

Commercial Immersion and Surface Mounted Electric Water Heater



Photo is of
M-II-50-kW-3SF

The Immersion and Surface Mounted Electric Models Feature:

- **Surface Mounted Thermostat Step Control (modulation)**—Can be accomplished by variable setting on thermostats (each element has an individual thermostat and high limit).
- **Immersion Thermostats**—Immersion type for accurate temperature control from up to 180°F (82°C) with manual reset high limit control.
- **3" (76mm) Non-CFC foam insulation**—Covers the sides and top of tank, reducing the amount of heat loss. This results in less energy consumption, improved operation efficiencies and jacket rigidity.
- **Factory Installed Hydrojet® Sediment Reduction System**—Cold water inlet sediment reducing device helps prevent sediment build up in the tank.
- **Vitraglas® Lining**—Bradford White tanks are lined with an exclusively engineered enamel formula that provides superior tank protection from the highly corrosive effects of hot water. This formula (Vitraglas®) is fused to the steel surface by firing at a temperature of over 1600°F (871°C).
- **Water Connections**—1½" NPT factory installed true dielectric fittings extend water heater life and eases installation.
- **Elements**—Screw in style. Surface mounted thermostat models have elements made of nickel chromium wire embedded in magnesium oxide, sheathed in copper and electroplated to minimize degradation of the anode. Incoloy sheathed elements are optional (Incoloy elements are standard for all 600 volt models). Immersion thermostat models have low watt density incoloy sheathed elements standard which resists burnout caused by dry fire or lime buildup.
- **Two Magnesium Anode Rods**—Provide added protection against corrosion for long trouble free service.
- **Hand Hole Cleanout**—Allows inspection of tank interior and facilitates the removal of sediment deposits.
- **ASME Construction Available.**
- **NSF Construction Available.**
- **Low Restriction Brass Drain Valve**—Durable tamper proof design.
- **T&P Relief Valve**—Installed.
- **Completely Pre-wired**—With pressure lug terminal block eliminating need for splicing or taping of wires.
- **Voltages Available**—208v, 240v, 277v, 380v, 415v, 480v and 600v.



3 or 5-Year Limited Tank Warranties / 1-Year Limited Warranty on Component Parts.

For more information on warranty, please visit www.bradfordwhite.com

For products installed in USA, Canada and Puerto Rico. Some states do not allow limitations on warranties. See complete copy of the warranty included with the heater.

MANUFACTURED UNDER ONE OR MORE OF THE FOLLOWING U.S. PATENTS: 5,682,666; 7,634,976; 5,660,165; 5,954,492; 6,056,542; 6,935,280; 5,372,185; 5,485,879; 5,574,822; 7,971,560; 7,992,526; 6,684,821; 6,442,178; 7,334,419; 7,866,168; 7,270,087; 7,007,748; 5,596,952; 6,142,216; 7,699,026; 5,341,770; 7,337,517; 7,665,211; 7,665,210; 7,063,132; 7,063,133; 7,559,293; 7,900,589; 5,943,984; 8,082,888; 5,988,117; 7,621,238; 7,650,859; 5,761,379; 7,409,925; 5,277,171; 8,146,772; 7,458,341; 2,262,174. OTHER U.S. AND FOREIGN PATENT APPLICATIONS PENDING. CURRENT CANADIAN PATENTS: 2,314,845; 2,504,824; 2,108,186; 2,143,031; 2,409,271; 2,548,958; 2,112,515; 2,476,685; 2,239,007; 2,092,105; 2,107,012. Vitraglas® and Hydrojet® are registered trademarks of Bradford White® Corporation.

Commercial Electric Water Heater

Immersion and Surface Mounted Models

Meet or exceed ASHRAE 90.1b (current standard) C.E.C. Listed

Model Number	Capacity		A Height	B Jacket Dia.	C Height to T&P Conn.	D Floor to Hot Water Outlet	E Floor to Cold Water Inlet	F Floor to Top of Control Box	Approx. Shipping Weight lbs.	
	U.S. Gal.	Imp. Gal.	in.	in.	in.	in.	in.	in.	Std.	ASME
M-II-50(A)-kW-3SF	50	42	47 ³ / ₄	24	41	49 ¹ / ₄	6 ³ / ₄	46 ¹ / ₂	270	302
M-II-80(A)-kW-3SF	80	67	60 ¹ / ₄	26	52 ¹ / ₂	61 ³ / ₄	6 ³ / ₄	46 ¹ / ₂	335	378
M-II-120(A)-kW-3SF	119	100	64 ¹ / ₂	30 ¹ / ₄	55	66	6 ³ / ₄	50 ¹ / ₄	430	485

Model Number	Capacity		A Height	B Jacket Dia.	C Height to T&P Conn.	D Floor to Hot Water Outlet	E Floor to Cold Water Inlet	F Floor to Top of Control Box	Approx. Shipping Weight kg.	
	Liters		mm.	mm.	mm.	mm.	mm.	mm.	Std.	ASME
M-II-50(A)-kW-3SF	189		1213	610	1041	1251	178	1181	122	137
M-II-80(A)-kW-3SF	303		1530	660	1334	1568	178	1181	152	171
M-II-120(A)-kW-3SF	450		1638	768	1397	1676	178	1276	195	220

Model numbers shown are for Surface Mount thermostats.

For Immersion thermostat change suffix "SF" to "CF".

Voltage and phase must be specified when ordering.

Example: M-II-50-12-3SF, 240 Volt, 3 phase.

(A) ASME Construction available.

For ASME construction add "A" to the model number.

Example: M-II-50A-12-3SF.

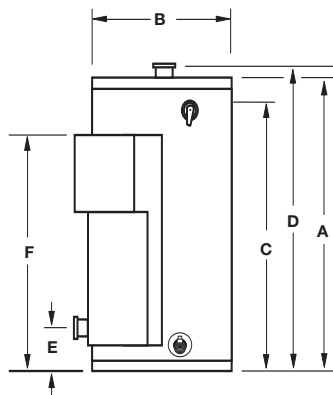
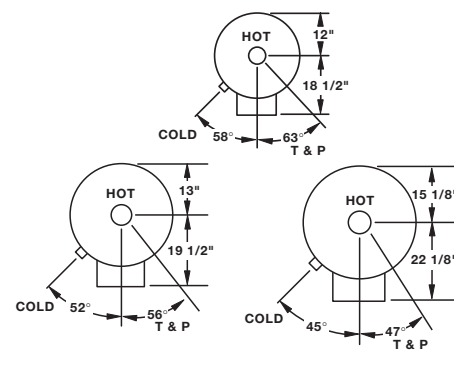
Number of Elements (Fused Models)*

Input kW	208V Phase			240V Phase			277V Phase			380V Phase			415V Phase			480V Phase			600V Phase		
	1	3	3	1	3	3	1	3	3	1	3	3	1	3	3	1	3	3	1	3	3
6	3(2)	3	3(2)	3	3	3	3	3	3(2)	3	3	3	3	3	3(2)	3	3	3	3	3	3
9	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3
12	3	3	3(2)	3	3	3	3	3	3	3(2)	3	3	3	3	3	3	3	3	3	3	3
13.5	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3
15	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3
18	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3
24	4	6	4	6	4	6	4	6	4	6	4	6	4	6	4	6	4	6	4	6	4
27	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6
30	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6
36	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6
45	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9
54	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9

Full Load Current Amperes (Fused Models)*

Input kW	208V Phase			240V Phase			277V Phase			380V Phase			415V Phase			480V Phase			600V Phase		
	1	3	3	1	3	3	1	3	3	1	3	3	1	3	3	1	3	3	1	3	3
6	28.8	16.6	25.0	14.4	21.6	10.0	9.0	12.5	7.2	5.8											
9	43.2	25.0	37.2	21.6	32.4	14.0	13.0	18.7	10.8	8.7											
12	57.6	33.3	50.0	28.9	43.3	19.0	17.0	25.0	14.4	11.5											
13.5	64.9	37.5	56.2	32.5	48.7	21.0	19.0	28.1	16.2	13.0											
15	72.1	41.6	62.5	36.1	54.1	23.0	21.0	31.2	18.0	14.4											
18	86.5	50.0	72.0	43.4	64.0	28.0	25.0	37.5	21.6	17.3											
24	115.4	66.7	100.0	57.8	86.6	37.0	34.0	50.0	28.9	23.1											
27	129.8	75.0	112.5	65.0	97.4	41.0	38.0	56.2	32.5	26.0											
30	144.2	83.3	125.0	72.2	108.3	46.0	42.0	62.5	36.1	28.9											
36	173.0	100.0	150.0	86.7	129.9	55.0	50.0	75.0	43.3	34.6											
45	216.3	125.0	187.5	108.3	162.4	69.0	63.0	93.7	54.1	43.3											
54	259.6	150.0	225.0	130.0	194.9	83.0	75.0	112.5	65.0	52.0											

Units with amperage draw of 48 amps or more require factory installed internal fusing. *If the number of elements on non-fused models is different, it is located in parentheses (), following the amp draw.



kW Input	Recovery GPH Temperature Rise °F															
	40	50	60	70	80	90	100	120	140							
6	62	50	41	35	31	28	25	21	18							
9	93	74	62	53	47	42	37	31	27							
12	124	99	83	71	62	55	50	41	35							
13.5	140	112	93	80	70	62	56	47	40							
15	155	124	103	89	78	69	62	52	44							
18	186	149	124	106	93	83	74	62	53							
24	248	199	164	142	124	110	99	83	71							
27	279	223	186	160	140	124	112	93	80							
30	310	248	207	177	155	138	124	103	89							
36	372	298	248	213	186	165	149	124	106							
45	465	372	310	266	233	207	186	155	133							
54	558	447	372	319	279	248	223	186	160							

Optional surface thermostats ranging from 80°F to 140°F are available.

Sample Specification

The water heater shall be a Bradford White model with a rated storage capacity of not less than _____ gallons (_____ liters), a minimum kW input of _____ kW (_____ BTU/Hr.), a minimum recovery of _____ GPH (_____ LPH). The tank shall be Vitraglas® lined and have a bolted hand hole cleanout. The tank shall have _____ magnesium anode rods installed in separate tank head couplings. The heater shall have 3" Non-CFC foam insulation, and come equipped with an ASME rated T&P relief valve, a cold water inlet Hydrojet® Sediment Reduction System. It shall be design certified by ETL for 180°F (82°C) application, either with or without a separate storage tank, and comply with state and local codes and ordinances.

General

All electric water heaters are certified at 300 PSI test pressure (2068 kPa) and 150 PSI working pressure (1034 kPa). All models are design certified by ETL, for up to 180°F (82°C) application as an Automatic Storage Heater, and an Automatic Circulating Tank Heater. As an Automatic Storage Heater, all models are complete, self-contained water heating systems. It needs no separate storage tank, pump, wiring or elaborate piping network. When equipped with a mixing valve, it will supply 180°F (82°C) sanitizing and lower temperature general purpose hot water simultaneously. These models can be used either as a single unit or in multiples connected in series or parallel (recommended). **Dimensions and specifications subject to change without notice in accordance with our policy of continuous product improvement.**



Ambler, PA

For U.S. and Canada field service, contact your professional installer or local Bradford White sales representative.

Sales 800-523-2931 • Fax 215-641-1670 / Technical Support 800-334-3393 • Fax 269-795-1089 • Warranty 800-531-2111 • Fax 269-795-1089

International: Telephone 215-641-9400 • Telefax 215-641-9750 / www.bradfordwhite.com

BRADFORD WHITE-CANADA INC. Sales / Technical Support 866-690-0961 / 905-238-0100 • Fax 905-238-0105 / www.bradfordwhite.com

Built to be the Best™

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Commercial eF Series® Ultra High Efficiency Gas Water Heater



The eF Series® Models feature:

- **Thermal Efficiency up to 99.1%**—Ultra High Efficiency results in less fuel consumption and greater hot water recovery.
- **ICON HD™**—Intelligent proven design combines temperature control, diagnostic codes, and system ignition functions into a single control board with a digital LCD display.
- **ENERGY STAR® Models Available**—EF60T125 & EF100T (150,199,250,399) Models.
- **Factory Installed Hydrojet® Sediment Reduction System**—Cold water inlet sediment reducing device helps prevent sediment build up in the tank.
- **Direct Spark Ignition**—For improved operational dependability and durability.
- **Operation Mode**—Two different digitally displayed operation modes have the capability of adjusting the temperature setting up to 180°F (82°C), and adjusting the degree setting (°F to °C, or °C to °F).
- **Service Mode**—Eight different digitally displayed service screens can be easily cycled through by pressing the select button. There is the capability of adjusting the temperature setting up to 180°F (82°C), adjusting the degree setting (°F to °C, or °C to °F), locking the maximum temperature setting that can be adjusted in operation mode, displaying the temperature sensor reading, displaying the flame current, and displaying diagnostic codes.
- **Premix Power Burner**—A self compensating negative regulation system automatically increases or decreases fuel flow when a change in combustion air is detected. This provides the range for optimum combustion and efficiency (automatic high altitude compatibility).
- **Flexible Venting**—The eF Series® can vent vertically or horizontally with either 2", 3" or 4" PVC, CPVC or ABS (not approved for Canada) vent pipe, and is approved for direct vent closed combustion applications, or those applications that require inside air for combustion. Foam Core pipe is permitted on the entire venting system. The eF Series® is also approved for unbalanced venting, which means the air intake pipe doesn't have to be vented the same distance as the exhaust.
- **Ultra Quiet Operation.**
- **A Single Exhaust Pressure Switch.**
- **1" NPT Side Connections for Space Heating.**
- **Sanitizing Capability**—Temperature setting up to 180°F (82°C).
- **Complies with the latest ultra-low NOx requirement (14 ng/J NOx limit).**
- **ASME Code Available on All Models.**
- **NSF Construction Available.**
- **T&P Relief Valve**—Installed.
- **Low Restrictive Brass Drain Valve**—Durable tamper proof design.



Photo is of
EF-60T-199E-3N

FEATURING:



3 or 5-Year Limited Tank Warranties / 1-Year Limited Warranty on Component Parts.

For more information on warranty, please visit www.bradfordwhite.com

For products installed in USA, Canada and Puerto Rico. Some states do not allow limitations on warranties. See complete copy of the warranty included with the heater.

MANUFACTURED UNDER ONE OR MORE OF THE FOLLOWING U.S. PATENTS: 5,682,666; 7,634,976; 5,660,165; 5,954,492; 6,056,542; 6,935,280; 5,372,185; 5,485,879; 5,574,822; 7,971,560; 7,992,526; 6,684,821; 6,442,178; 7,334,419; 7,866,168; 7,270,087; 7,007,748; 5,596,952; 6,142,216; 7,699,026; 5,341,770; 7,337,517; 7,665,211; 7,665,210; 7,063,132; 7,063,133; 7,559,293; 7,900,589; 5,943,984; 8,082,888; 5,988,117; 7,621,238; 7,650,859; 5,761,379; 7,409,925; 5,277,171; 8,146,772; 7,458,341; 2,262,174. OTHER U.S. AND FOREIGN PATENT APPLICATIONS PENDING. CURRENT CANADIAN PATENTS: 2,314,845; 2,504,824; 2,108,186; 2,143,031; 2,409,271; 2,548,958; 2,112,515; 2,476,685; 2,239,007; 2,092,105; 2,107,012. eF Series®, Vitraglas® and Hydrojet® are registered trademarks of Bradford White® Corporation.

Commercial Gas High Efficiency Water Heater

eF Series® Additional Equipment Features:

Three Pass Heat Exchanger System—The three pass Heat Exchanger system keeps the hot combustion gases moving at a high velocity. The combination of high turbulence and velocity causes an enormous rate of heat transfer into the water.

Submerged Combustion Chamber—Submerging the combustion chamber in the center of the water storage tank minimizes radiant heat loss and improves efficiency.

Zero Inch Clearance—The eF Series® jacket is cool to the touch and is approved for zero inch clearance to combustibles for unsurpassed installation flexibility.

Vitraglas® Lining—Bradford White tanks are lined with an exclusively engineered enamel formula that provides superior tank protection from the highly corrosive effects of hot water. This formula (Vitraglas®) is fused to the steel surface by firing at a temperature of over 1600°F (871°C).

Magnesium Anode Rods—Each eF Series® model has multiple anodes to provide added protection against corrosion for long trouble-free service (EF100T399 has one powered anode rod and 2 magnesium anode rods).

Factory Installed Hydrojet® Sediment Reduction System—Cold water inlet sediment reducing device helps prevent sediment build up in tank.

Water Connections—Factory installed true dielectric waterway fittings extend water heater life and eases installation.

Hand Hole Cleanout—Allows inspection of tank interior and facilitates the removal of sediment deposits.

E.C.O.—A manual re-set Energy Cut Off (E.C.O) shuts off all gas in event of an overheat condition. The ECO is manually resettable.

Non-CFC Foam Insulation—Covers the sides and top of tank, reducing the amount of heat loss. This results in less energy consumption, improved operation efficiencies and jacket rigidity.

2" Vent Pipe	EF-60T-125		EF-60T-150 EF-100T-150		EF-60T-199 EF-100T-199	
	Power Direct Vent	Power Vent	Power Direct Vent	Power Vent	Power Direct Vent	Power Vent
Max. Intake Length	15 ft.	N/A	15 ft.	N/A	15 ft.	N/A
Max. Exhaust Length	15 ft.	30 ft.	15 ft.	30 ft.	15 ft.	30 ft.

3" Vent Pipe	EF-60T-125 EF-100T-150		EF-60T-150 EF-100T-199		EF-60T-199 EF-100T-250		EF-100T-300		EF-100T-399	
	Power Direct Vent	Power Vent	Power Direct Vent	Power Vent	Power Direct Vent	Power Vent	Power Direct Vent	Power Vent	Power Direct Vent	Power Vent
Max. Intake Length	60 ft.	N/A	50 ft.	N/A	40 ft.	N/A	30 ft.	N/A	25 ft.	N/A
Max. Exhaust Length	60 ft.	120 ft.	50 ft.	100 ft.	40 ft.	80 ft.	30 ft.	60 ft.	25 ft.	50 ft.

4" Vent Pipe	EF-60T-125 EF-100T-150		EF-60T-150 EF-100T-199		EF-60T-199 EF-100T-250		EF-100T-300		EF-100T-399	
	Power Direct Vent	Power Vent	Power Direct Vent	Power Vent	Power Direct Vent	Power Vent	Power Direct Vent	Power Vent	Power Direct Vent	Power Vent
Max. Intake Length	85 ft.	N/A	75 ft.	N/A	65 ft.	N/A	55 ft.	N/A	50 ft.	N/A
Max. Exhaust Length	85 ft.	170 ft.	75 ft.	150 ft.	65 ft.	130 ft.	55 ft.	110 ft.	50 ft.	100 ft.

6" Vent Pipe	EF-100T-399	
	Power Direct Vent	Power Vent
Max. Intake Length	120 ft.	N/A
Max. Exhaust Length	120 ft.	240 ft.

Air intake cannot exceed exhaust by more than 30 ft. in any venting situation. Subtract 5 ft. for each additional 90° elbow.

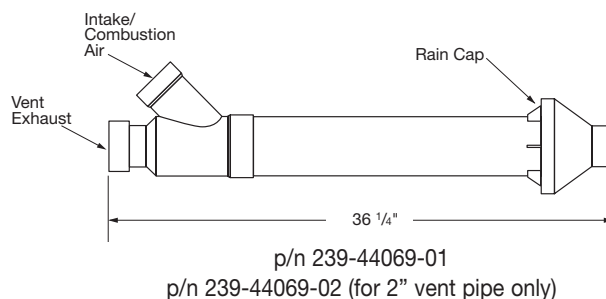
eF Series® Optional Equipment Features:

Maxitrol Gas Pressure Regulating valve—Ensures proper supply pressure to eF unit of 7" to 11" W.C. (provided incoming pressure is between 1/2 and 2 psi). This can be ordered as a separate part, or as part of the heater. For the separate part, please use p/n 243-45517-00. Part is included with EF100T399 model.

NSF Compliance Kit—p/n 265-44542-04.

Low Inlet Gas Pressure Option—Pre-assembled to allow operation with natural gas inlet pressure down to 3.5" w.c. (Not available on EF-100T-300/399E-3N(A) models or any size propane models.)

Concentric Vent Kit Termination—3" termination fitting provides for only one exit opening through wall or roof (p/n 239-44069-01).



Commercial Gas High Efficiency Water Heater

eF Series® Models

NATURAL GAS AND LIQUID PROPANE GAS

Meet or exceed ASHRAE 90.1b (current standard) C.E.C. Listed

Model Number	Capacity		Input		GPH Recovery at Degree Rise*			Therm. Eff.	A Floor to Top of Heater in.	B Jacket Dia. in.	C Floor to Hot Water Conn. in.	D Floor to Cold Water Conn. in.	E Floor to Gas Conn. in.	F Floor to Vent Conn. in.	G Floor to Air Intake Conn. in.	H Floor to T&P Conn. in.	Water Conn. Dia. in.	Gas Conn. Dia. in.	Relief Valve Open in.	Approx. Shipping Weight lbs.
	U.S. Gal.	Imp. Gal.	Nat. BTU/Hr. Input	LP BTU/Hr. Input	40°F	100°F	140°F													
EF-60T-125E-3N(A)	60	50	125,000	125,000	364	145	104	96.0	57	28 1/4	42 1/2	12 7/8	53 1/2	5	52 1/2	40	1 1/2	3/4	3/4	570
EF-60T-150E-3N(A)	60	50	150,000	150,000	423	169	121	93.0	57	28 1/4	42 1/2	12 7/8	53 1/2	5	52 1/2	40	1 1/2	3/4	3/4	570
EF-60T-199E-3N(A)	60	50	199,999	199,999	558	223	159	92.0	57	28 1/4	42 1/2	12 7/8	53 1/2	5	52 1/2	40	1 1/2	3/4	3/4	570
EF-100T-150E-3N(A)	100	83	150,000	150,000	450	180	129	99.1	77 5/8	28 1/4	62 1/2	12 7/8	74 3/4	5	73 1/8	60	1 1/2	3/4	3/4	900
EF-100T-199E-3N(A)	100	83	199,999	199,999	597	239	171	98.5	77 5/8	28 1/4	62 1/2	12 7/8	74 3/4	5	73 1/8	60	1 1/2	3/4	3/4	900
EF-100T-250E-3N(A)	100	83	250,000	250,000	735	294	210	97.0	77 5/8	28 1/4	62 1/2	12 7/8	74 3/4	5	73 1/8	60	1 1/2	3/4	1	900
EF-100T-300E-3N(A)	100	83	300,000	300,000	836	335	239	92.0	77 5/8	28 1/4	62 1/2	12 7/8	74 3/4	5	73 1/8	60	1 1/2	3/4	1	900
EF-100T-399E-3N(A)	100	83	399,999	399,999	1127	451	322	94.0	77 5/8	28 1/4	63	13	74 1/4	5	73 1/8	60	1 1/2	1	1	950

Model Number	Capacity		Input		LPH Recovery at Degree Rise*			Therm. Eff.	A Floor to Top of Heater mm.	B Jacket Dia. mm.	C Floor to Hot Water Conn. mm.	D Floor to Cold Water Conn. mm.	E Floor to Gas Conn. mm.	F Floor to Vent Conn. mm.	G Floor to Air Intake Conn. mm.	H Floor to T&P Conn. mm.	Water Conn. Dia. mm.	Gas Conn. Dia. mm.	Relief Valve Open mm.	Approx. Shipping Weight kgs.
	Liters		Nat. kW/Hr. Input	LP kW/Hr. Input	22°C	56°C	78°C													
EF-60T-125E-3N(A)	227		36.6	36.6	1378	549	394	96.0	1448	718	1087	327	1359	127	1334	1016	38	19	19	259
EF-60T-150E-3N(A)	227		43.9	43.9	1601	640	458	93.0	1448	718	1087	327	1359	127	1334	1016	38	19	19	259
EF-60T-199E-3N(A)	227		58.6	58.6	2112	844	602	92.0	1448	718	1087	327	1359	127	1334	1016	38	19	19	259
EF-100T-150E-3N(A)	379		43.9	43.9	1703	681	488	99.1	1972	718	1588	327	1899	127	1857	1524	38	19	19	408
EF-100T-199E-3N(A)	379		58.6	58.6	2260	905	647	98.5	1972	718	1588	327	1899	127	1857	1524	38	19	19	408
EF-100T-250E-3N(A)	379		73.2	73.2	2782	1113	795	97.0	1972	718	1588	327	1899	127	1857	1524	38	19	25	408
EF-100T-300E-3N(A)	379		87.9	87.9	3165	1268	905	92.0	1972	718	1588	327	1899	127	1857	1524	38	19	25	408
EF-100T-399E-3N(A)	379		117.2	117.2	4266	1707	1219	94.0	1972	718	1600	330	1861	127	1857	1524	38	25	25	431

For propane gas models change suffix "N" to "X" and remove "E" from the model number. **Example: EF-100T-150-3X**

(A) ASME - All models are available with ASME construction. To order ASME construction add the (A) to the end of the model number.

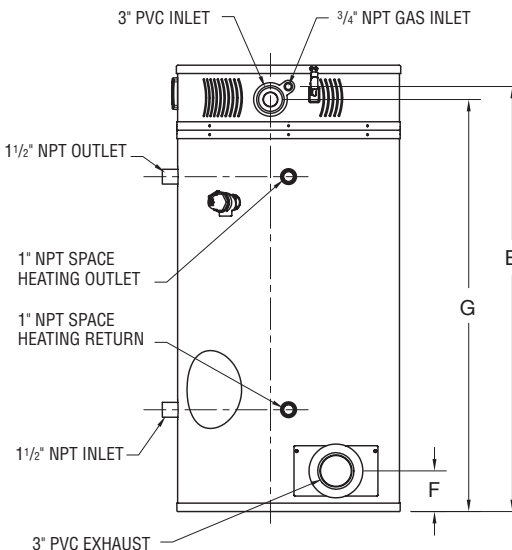
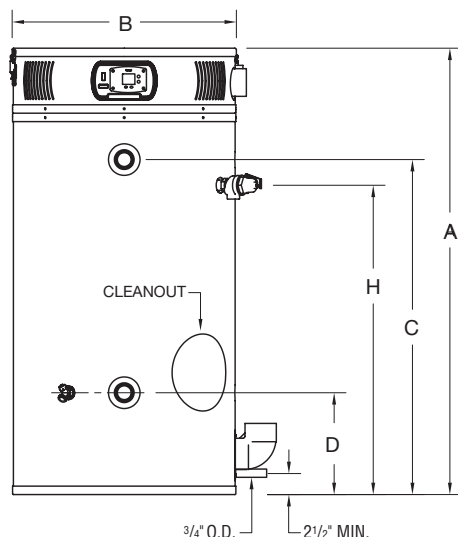
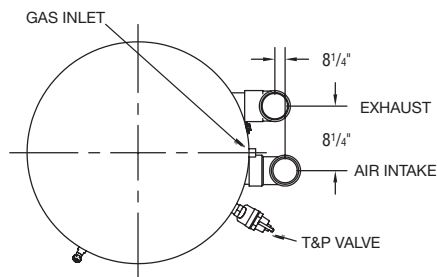
Example: EF-60T-125E-3NA

Note: The weight is the same for both ASME and Non-ASME models.

All models comply with the latest ultra-low NOx requirements of 14 ng/J or less.

Amp Draw range = 1.0 to 1.8 amps.

14.0" w.c. maximum static, 4.5" w.c. minimum running (recommend 7.0" w.c. minimum running)



Note: Diagrams are for both 60 and 100 gallon models.

Commercial Gas High Efficiency Water Heater

Sample Specification

The water heater shall be a Bradford White model EF-_____ with a rated storage capacity of not less than _____ gallons/ liters, a minimum gas input of _____ BTU/hr., a minimum recovery of _____ GPH/LPH at 100°F (56°C) temperature rise, and a Thermal Efficiency Rating of ____%. It shall be design certified by CSA International (formerly AGA and CGA) for 180°F (82°C) application, either with or without a separate storage tank. The tank shall be lined with Vitraglas® vitreous enamel and shall have a bolted hand hole cleanout. The tank shall have four extruded magnesium anode rods installed in separate head couplings. This water heater shall be equipped with stainless steel cold water inlet, Hydrojet® Sediment Reduction System. The heater shall be insulated with Non-CFC foam. This water heater shall be equipped with an electronic ignition system, an ASME rated T&P relief valve and a premix closed combustion system for direct venting using either 3" (76mm) or 4" (102mm) PVC, CPVC or ABS vent pipe. (115V AC required). The water heater shall be factory assembled and tested. The water heater shall be approved for zero inch clearance to combustibles. A digital LCD display shall be integrated into the front and be an adjustable electronic thermostat to any temperature up to 180°F. A recycling Energy Cut Off (E.C.O.) shuts off all gas in the event of an overheat condition. The entire installation shall be made in compliance with state and local codes and ordinances.

General

All gas water heaters are certified at 300 PSI test pressure (2068 kPa) and 150 PSI working pressure (1034 kPa). All models are design certified by CSA International (formerly AGA/CGA), ANSI standard Z-21.10.3, for up to 180°F (82°C) application as an Automatic Storage Heater. As an Automatic Storage Heater, all models are complete, self-contained water heating systems. It needs no separate storage tank, pump, wiring or elaborate piping network. When equipped with a mixing valve, it will supply 180°F (82°C) sanitizing and lower temperature general purpose hot water simultaneously. These models can be used either as a single unit or in multiples connected in series or parallel (recommended).

Dimensions and specifications subject to change without notice in accordance with our policy of continuous product improvement.



Ambler, PA

For U.S. and Canada field service, contact your professional installer or local Bradford White sales representative.

Sales 800-523-2931 • Fax 215-641-1670 / Technical Support 800-334-3393 • Fax 269-795-1089 • Warranty 800-531-2111 • Fax 269-795-1089

International: Telephone 215-641-9400 • Telefax 215-641-9750 / www.bradfordwhite.com

 **BRADFORD WHITE-CANADA® INC.** Sales / Technical Support 866-690-0961 / 905-238-0100 • Fax 905-238-0105 / www.bradfordwhite.com

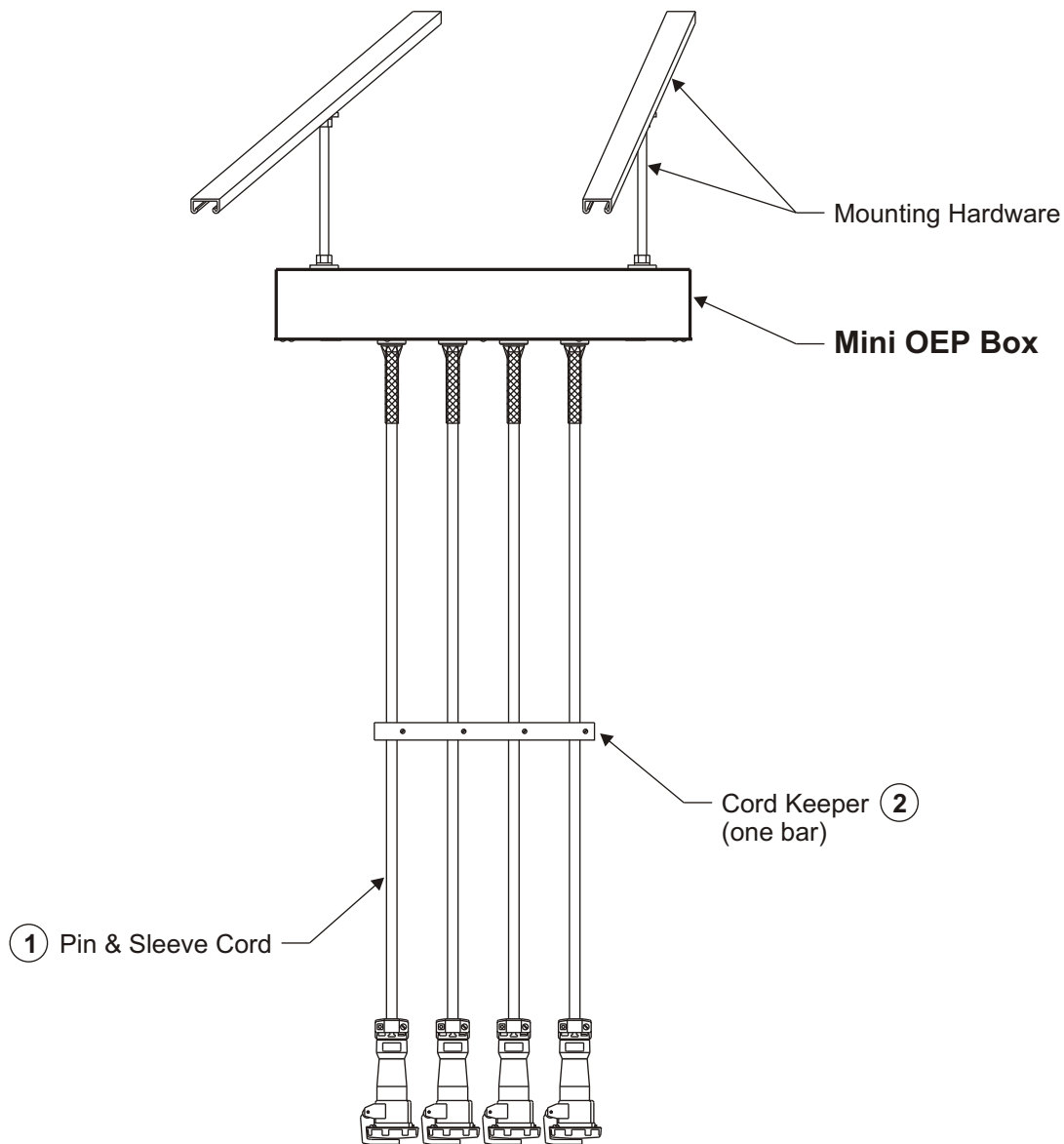
Built to be the Best™

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1. Pin & Sleeve Cords and Mini OEP Box (OEP = Overhead Equipment Power)

Mini OEP Box with Mounting Hardware

Model Number	OEP-6
Part Number	12360-0100
Box Overall Size (LxHxD)	24.00 x 6.00 x 4.00 Inches
Equipment Application	Pin & Sleeve Cords (item 1, up to 6 cords)

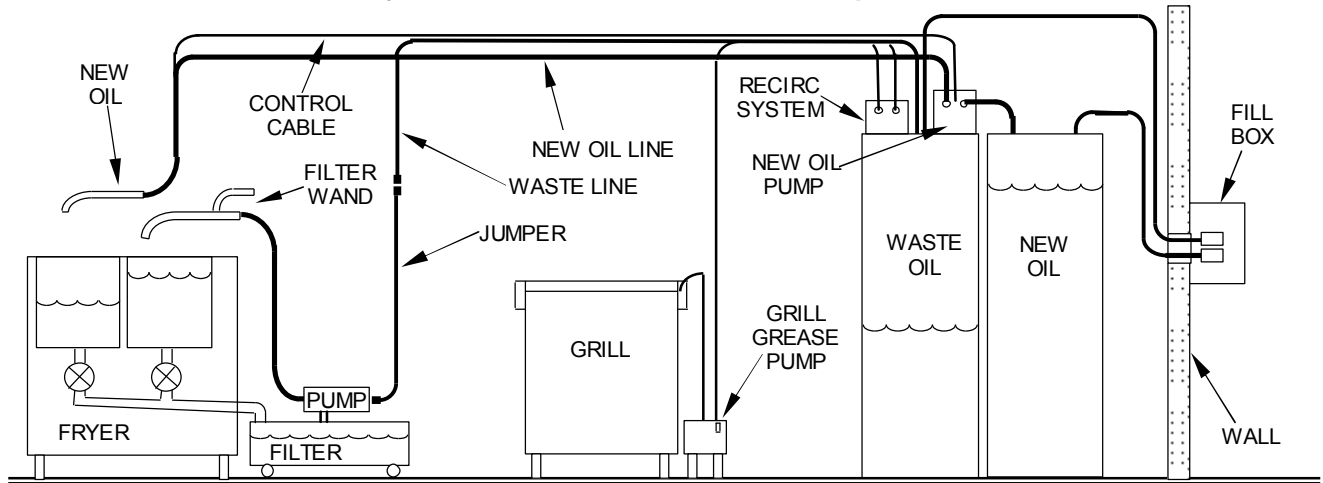


Option	Description	Model Number	Part Number
	Cord Keeper (item 2, two spacer bars per set)	CK-1	12360-0075

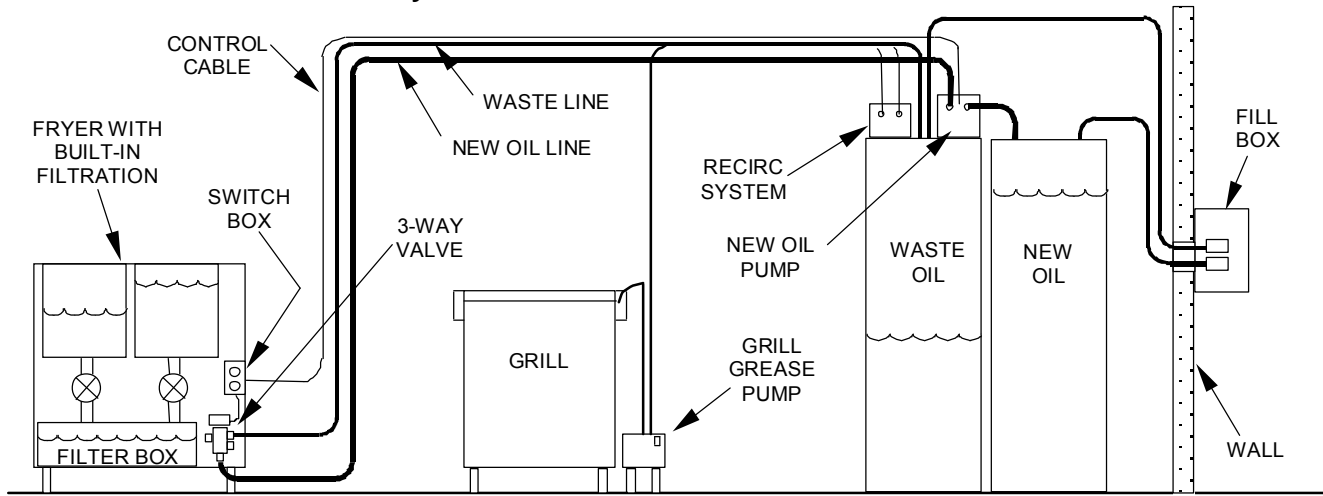


Bulk Oil System Layout for McDonald's Restaurants

Bulk Oil System for Restaurants with Roll-up Filtration



Bulk Oil System for Restaurants with Built-in Filtration



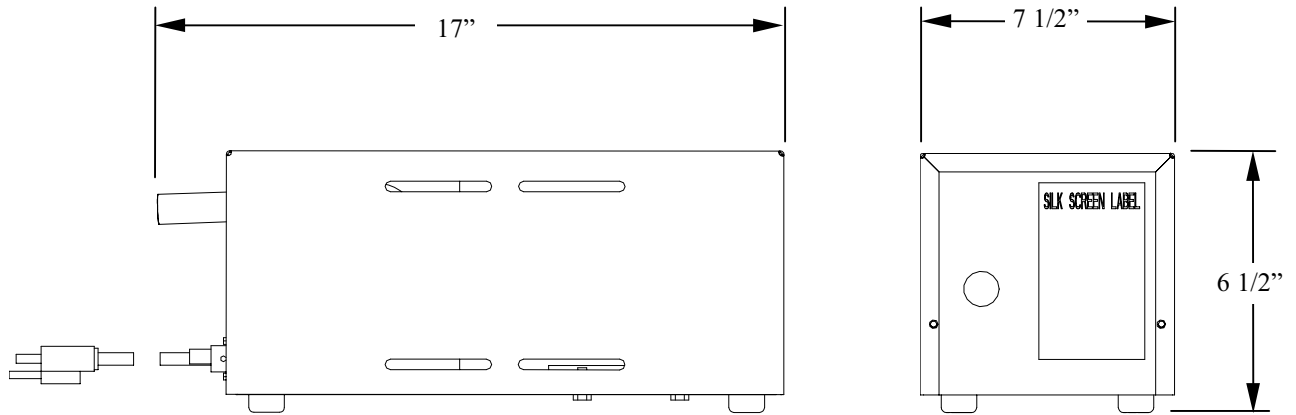
Bulk Oil System Specifications

	New Oil Tank	Waste Oil Tank	New Oil Pump	Grill Grease Pump	Recirculation Heating System
Capacity	1430 lb.	1230 lb.	30 lb/min	30 lb/min	n/a
Dimensions	28" D x 81" H	28" D x 81" H	17 "L x 7.5" W x 6.5" H	22.25" L x 7.5" H x 15.125" H	14.5" L x 11.25" W x 8.25" H
Tare Weight	82 lb.	142 lb.	35 lb.	35 lb.	20 lb.
Material	Food Grade Polyethylene	Food Grade Polyethylene	Stainless Steel Enclosure	Stainless Steel Enclosure	Stainless Steel Enclosure
Design	NSF Standard 4	NSF Standard 4	NSF / UL	NSF / UL	NSF / UL
Power Req.	n/a	n/a	110 Volts / 7 amps	110 Volts / 7 amps	110 Volts / 10 amps
Location	n/a	n/a	Top of tanks	Next to grill	Top of tanks

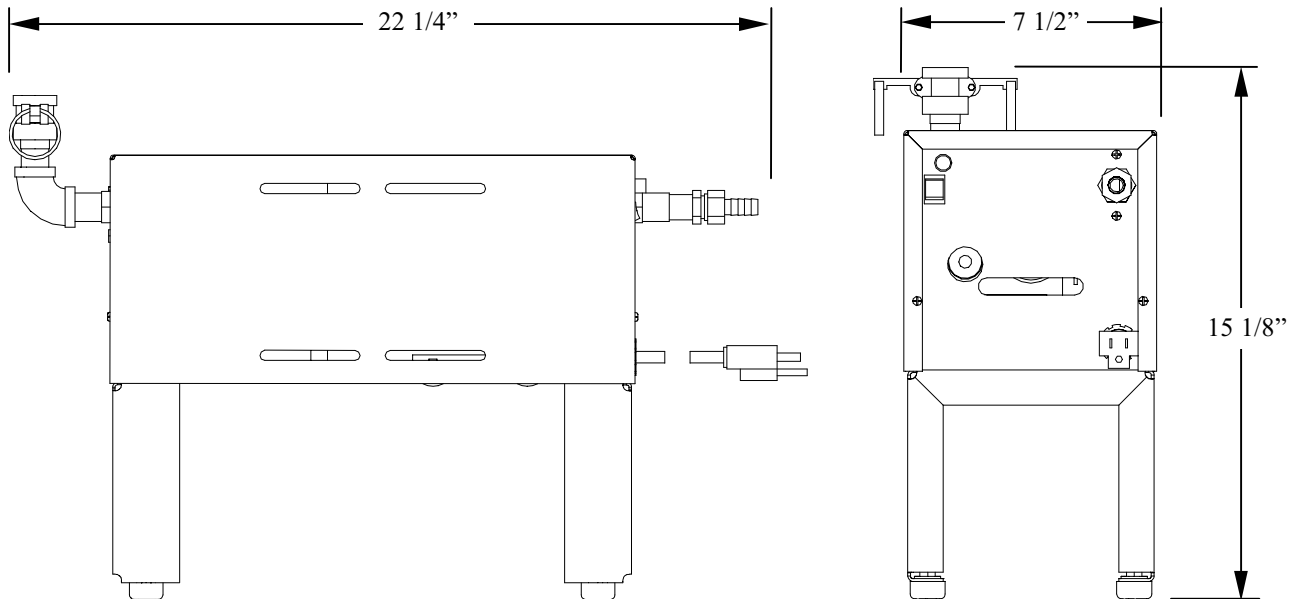
Notes: Maintain an additional 13" above tanks for pumps, additional 4" around tanks for cleaning.

Electrical requirements: 1 standard duplex 110 volt outlet (for 4 plugs) on 20 amp circuit that stays on 24 hours per day. The outlet should be located 6 to 12 inches below the ceiling on the wall where the tanks will be. Contact RTI at 1-888-796-4997 or mcd@rti-inc.com with any questions.

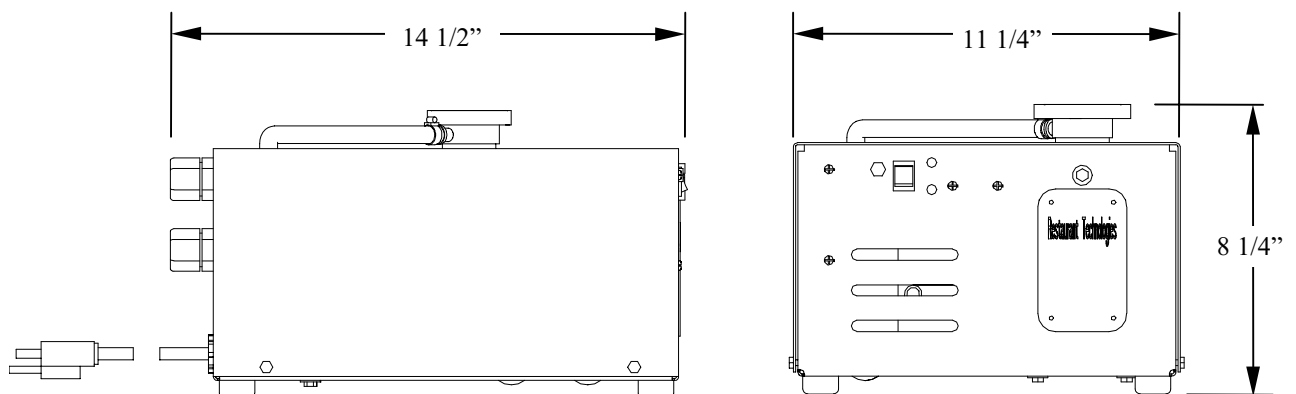
Add Pump

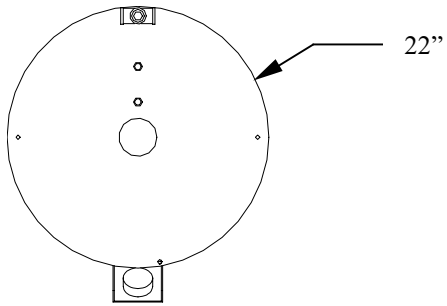


Grill Grease Pump

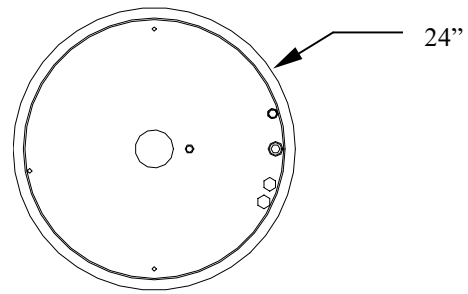


Recirculation System

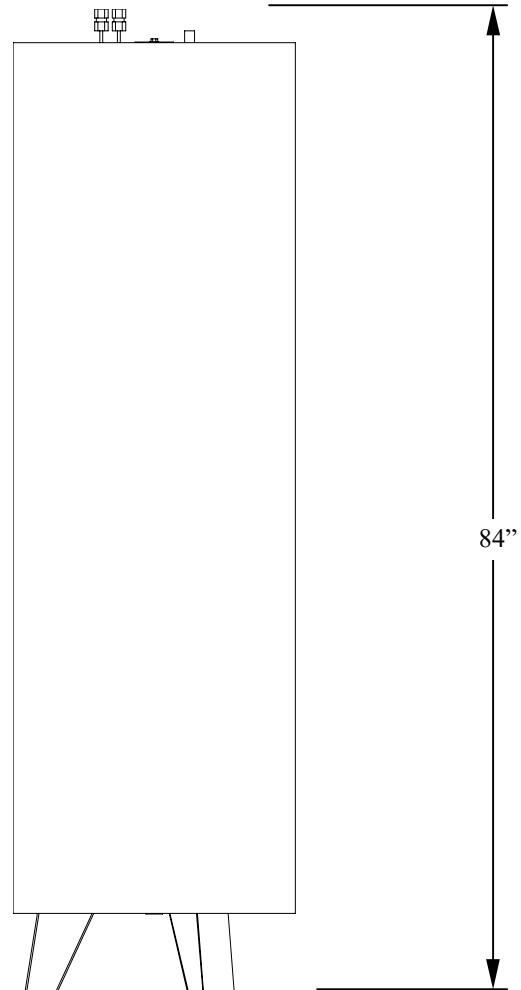
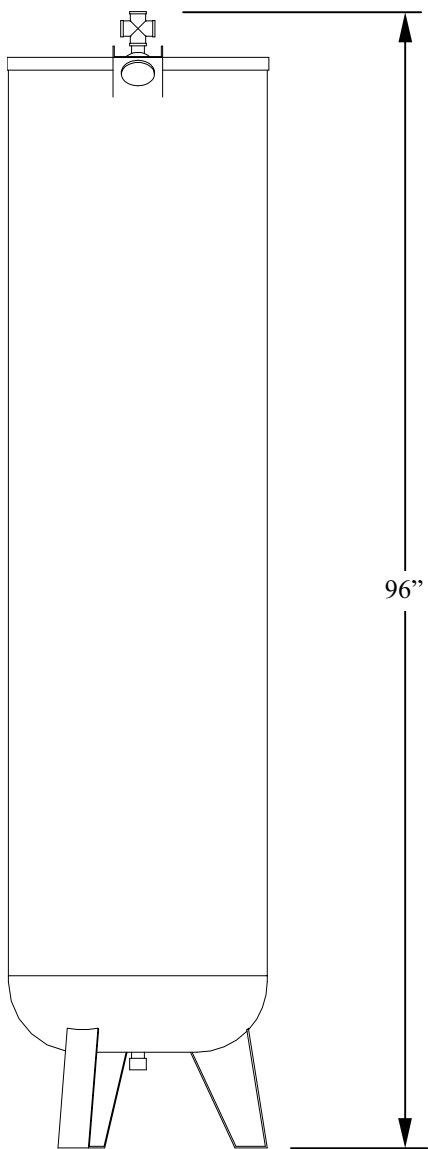


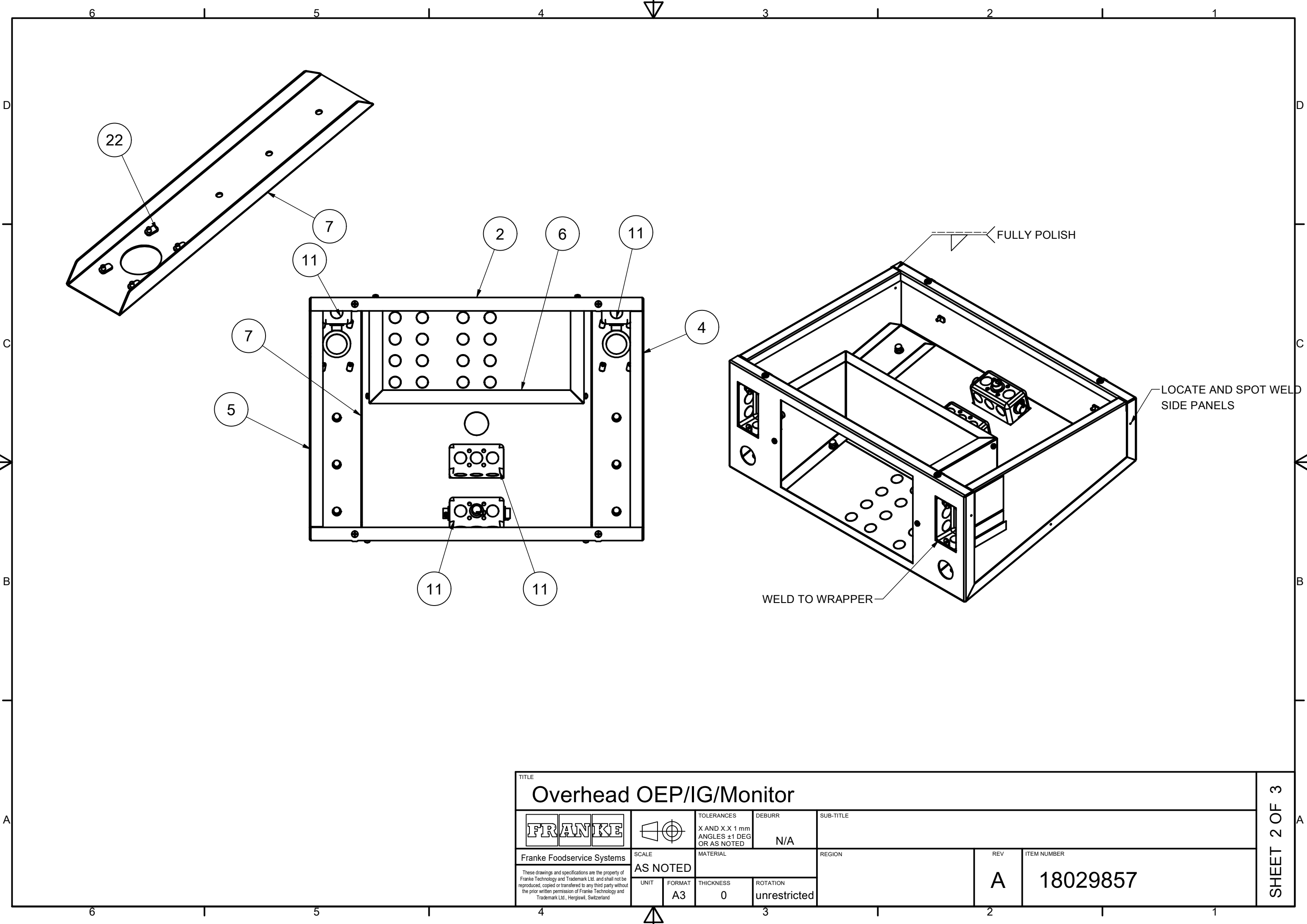


Fresh Oil Tank

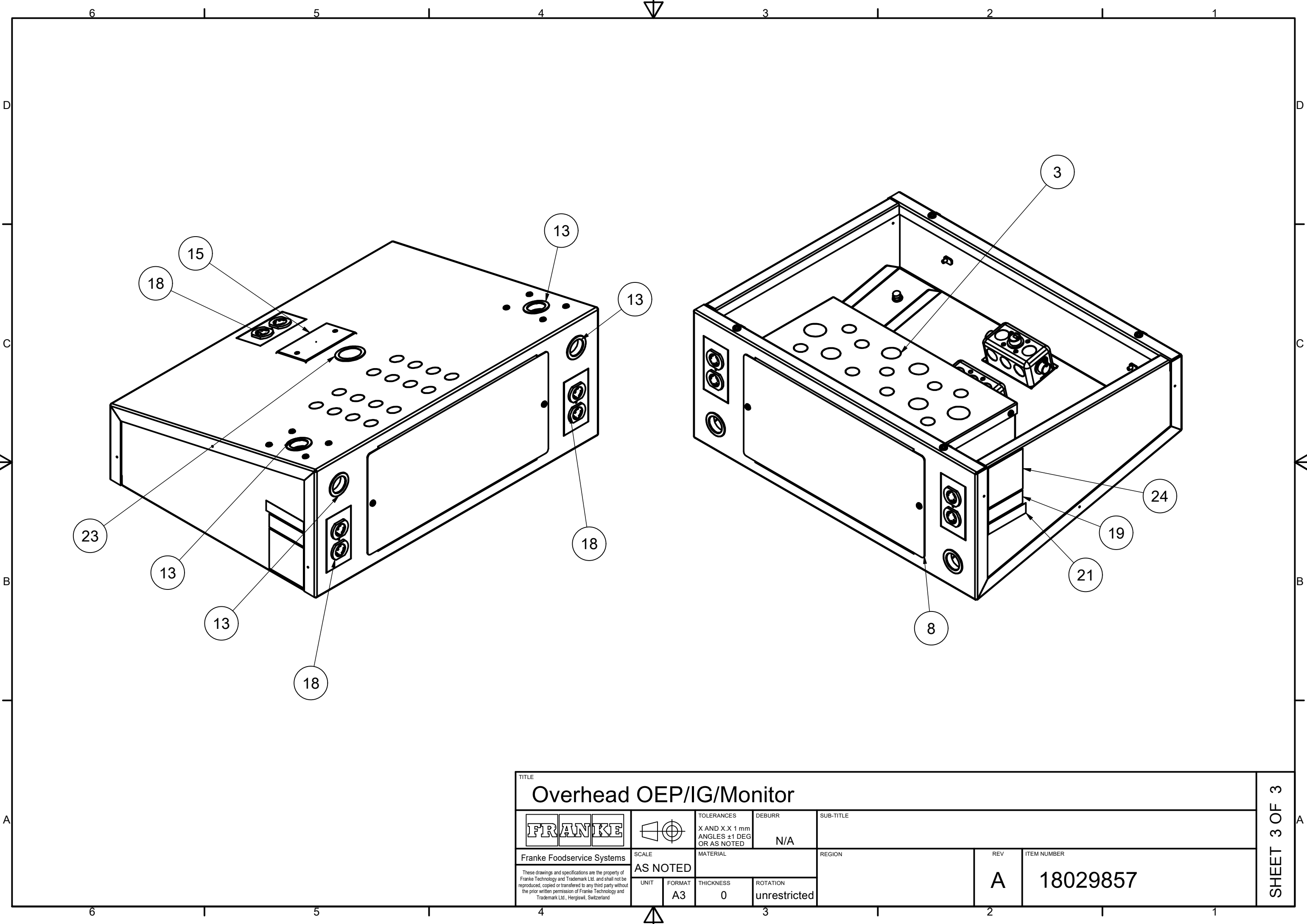


Waste Oil Tank





TITLE									
Overhead OEP/IG/Monitor									
<div>FRANKE</div> <div>Franke Foodservice Systems</div> <div><small>*These drawings and specifications are the property of Franke Technology and Trademark Ltd. and shall not be reproduced, copied or transferred to any third party without the prior written permission of Franke Technology and Trademark Ltd., Hergiswil, Switzerland</small></div>	<div></div> <div>SCALE</div> <div>AS NOTED</div>	TOLERANCES		DEBURR		SUB-TITLE			
		X AND X.X 1 mm		N/A					
		ANGLES ±1 DEG							
		OR AS NOTED							
	UNIT	FORMAT	MATERIAL		REGION		REV		ITEM NUMBER
			THICKNESS	ROTATION			A		
		A3	0	unrestricted					18029857



TITLE									
Overhead OEP/IG/Monitor									
<div>FRANKE</div>		<div></div>	TOLERANCES X AND X.X 1 mm ANGLES ±1 DEG OR AS NOTED		DEBURR N/A	SUB-TITLE			
Franke Foodservice Systems		SCALE AS NOTED		MATERIAL		REGION		REV	ITEM NUMBER
These drawings and specifications are the property of Franke Technology and Trademark Ltd. and shall not be reproduced, copied or transferred to any third party without the prior written permission of Franke Technology and Trademark Ltd., Hergiswil, Switzerland		UNIT	FORMAT A3	THICKNESS 0	ROTATION unrestricted	A		18029857	

Fill Box

