

AAA-09-09-2015-2

RFI ID: RF10009

RFI STATUS: SUBMITTED TO COUNTY

PREPARED BY: Jackie Ventura

DATE: 9/9/2015

FOOD SERVICE EQUIPMENT

RFI Line Items

ITEM	MFR	MFR PART # /SKU	ECPU	MIN QTY	PMP	PAP	PF	ETD	DETAILS
BREAD & BATTER STATION - Hand construction, 25 lb. Breader/Sifter, stainless steel breading lug capacity, 4 casters (two locking), includes 1 dip pot, 1 dip basket, 1 dip tray, 2 plastic lugs, 1 lug plug and 1 sifter	HENNY PENNY	HB121.0		2	1		1	10	120v/60/1-ph, 4.2 amps, 504 watts, 2+G wires with cord, NEMA 5-15P
REFRIGERATED SANDWICH UNIT - Sandwich/Salad Unit, (6) 1/6 size (4"D) poly pans, stainless steel insulated cover, 11-3/4"D cutting board, series stainless steel top/front/sides, aluminum back, (1) door, (2) shelves, aluminum interior with stainless steel f	TRUE FOOD SERVICE	TSSU-27-08		1			1	10	Warranty - 3 year parts and labor; Warranty - 5 year compressor (self-contained only)
COTTON CANDY FLOSS MACHINE - Tornado floss cotton candy machine, high output, 7 inch diameter head, aluminum, floss bowl, four brush assembly, heating elements, built in voltage booster, sealed ball bearings, stainless steel base	GOLD MEDAL PRODUCTS	3007		2			1	10	3600 watts, 120v/60/1-ph, 30 amps NEMA 5-30 P
EQUIPMENT STAND - Griddle Stand, open base bottom, 48"X30", 24"H, 16/304 stainless steel undershelf,	EAGLE GROUP	T3048SGS		1			1	10	INCLUDES TABLE CASTERS, CAH4-SB, 5" Diameter
POPCORN WARMER - Astro Pop staging cabinet, (3) shelf warmer, (2) sliding doors, forced hot air corn freshener system, air handler, hot air blowers, 1830 watts	GOLD MEDAL PRODUCTS	2004SLDD		4			1	10	
FRYER - gas, 21" W, free standing, 65-70lb capacity, millivolt thermostat controls, twin baskets, legs, stainless steel front top, door and fry tank, 150,000 BTU, CSA, NSF	VULCAN	LG500		2			1	10	WARRANTY - (1) YEAR PARTS AND LABOR; (5) YR LIMITED ON FRY TANK
HEAT LAMP - Glo Ray Infrared Foodwarmer	HATCO	GRAH-48		2			1	10	WARRANTY - (1) YR PARTS & LABOR PLUS ONE YR ADDTL ON PARTS ON ALL GLO RAY METAL SHEATHED ELEMENTS; 120V/60/1-PH; BUILT IN TOGGLE CONTROL
FRYER DUMP STATION - Solstice bread & batter cabinet, with BNB dump station, fryer match design, approx 19-5/8" wide, standard finish, stainless steel sides, front, door; for prepackage system SG 18 gas fryer	PITCO FRIALATOR	BNB-SG18		1			1	10	WARRANTY - 1 YR PARTS AND LABOR FROM DATE OF INSTALL; INCLUDES PFW-1 FOOD WARMER, BUILT IN, 750W; 120V/60/1-PH, 6.3 AMPS, 750W, NEMA 5-15P; 9" CASTERS B3901504

ECPU: ESTIMATED COST P/UNIT PMP: POTENTIAL MINIMUM PURCHASE PAP: POTENTIAL ANNUAL PURCHASE PF: PURCHASE FREQUENCY ETD: ESTIMATED DELIVERY TIME

EQUIPMENT STAND WITH REFRIGERATED BASE - Super deluxe chef base refrigerator, (2) curable drawers with recessed handle, 9.2 cu ft, 30 pan capacity (1/6 size), 16 ga. includes 5" casters	TURBO AIR	TCBE48SDR	1	1	1	1	WARRANTY - (3) YR PARTS/LABOR & (5) YR ON COMPRESSOR
CHARBROILER - Courtier top, 46-7/8", (6) 17,000 BTU cast iron burners, infinite heat control valves, fully welded chassis, (2) drip trays, stainless steel, 4" adjustable legs, 136,000 BTU, CSA, NSF	VULCAN	VACB47	1	1	1	1	WARRANTY - (1) YR PARTS & LABOR
MOVEABLE GAS CONNECTOR - Dormont Blue Hose Moveable Gas Connector Kit, 3/4" inside dia, 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast QD, 2 Swivel Max, 1 full port valve, coiled restraining cable with hardware	DORMONT MANUFACTURING	1675KIT2S48	1	238	1	1	10
Totals							

PROJECT	QUANTITY	ITEM NO
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Hand Breader/sifter

HB 121

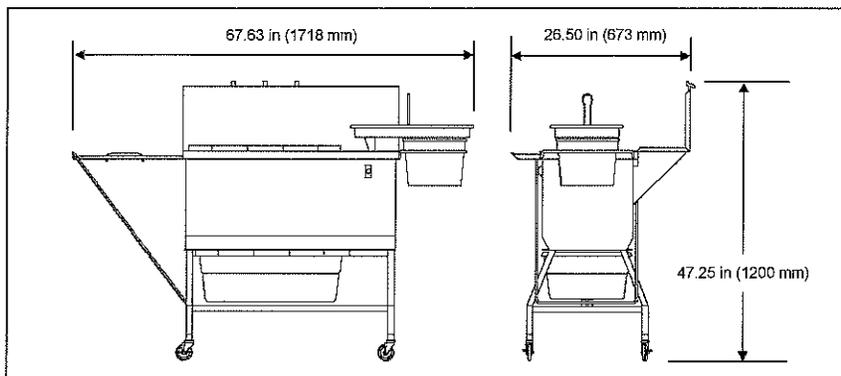


HB 121 hand breader/sifter

Hand breeding is popular because it offers the greatest control of coverage and density. Henny Penny hand breeders are designed to make that task fast and convenient.

The HB 121 is a self-contained, portable station that lets crew quickly dip, bread, sift and stack food by hand from a minimum of floor space.

This sturdy, portable station will give your freshly breaded products a consistent look, taste and texture, while saving labor and reducing breading and product waste.



Dimensions

Height	47.25 in	(1200 mm)
Width	67.63 in	(1718 mm)
Depth	26.50 in	(673 mm)

Crated

Length	37 in	(945 mm)
Depth	25 in	(640 mm)
Height	51 in	(1295 mm)
Volume	27 ft ³	(0.78 m ³)
Weight	180 lb	(82 kg)

Work flow configuration

Please specify:

- Left to right work flow (dip pot on left)
- Right to left work flow (dip pot on right)

Product capacity: 25 lbs. (11.3 kg)

Standard Features

- High quality stainless steel frame and sifting basket
- Fully enclosed 0.25 hp motor and drive assembly generates special "eccentric" sifting action
- Breading lugs hold 25 lb (11.4 kg) of breading
- 2 interchangeable lugs—1 for breading, 1 to catch sifted breading
- Angled frames extend legs for greater stability
- Removable splash guard
- Heavy-duty casters, two locking
- Quick disassembly for easy cleaning
- Choose right or left-hand workflow

Bidding specifications

Provide Henny Penny model HB 121 Hand Breader/sifter designed to integrate all tasks for breading fresh product into a single portable station.

Unit shall incorporate:

- Motorized "eccentric" sifting action to maximize breading usage
- Angled and braced legs for greater stability
- High-quality welded stainless steel table and frame
- Rugged polyethylene breading lugs
- Dip pot, dip basket, drip tray, 2 lugs, lug plug, sifter, 4 casters 2 locking, power cord

Electrical

Volts	Phase	Hertz	kW	Amps	Wire
120	1	60	0.50	4.5	2+G
240	1	50	0.79	1.5	2+G

Plug included with 120 V unit

NEMA 5-15P



Laboratory certifications



Continuing product improvement may subject specifications to change without notice.

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

Henny Penny Corporation
PO Box 60 Eaton OH 45320 USA

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www.hennypenny.com

HENNY PENNY
Engineered to Last



**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: _____

AIA #

Location: _____

Item #: _____ Qty: _____

SIS #

Model #: _____

Model:
TSSU-27-08

Food Prep Table:
Solid Door Sandwich/Salad Unit



Scan code
for video

TSSU-27-08

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Oversized, environmentally friendly (134A), patented forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ Complies with and listed under ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Matching aluminum finished back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ 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 ¼" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L**	D†	H*						
TSSU-27-08	1	2	8	27 7/8 702	30 1/8 766	36 3/4 934	1/8 1/4	115/60/1 230-240/50/1	4.9 2.9	5-15P ▲	7 2.13	200 91

** Length does not include 1/8" (4 mm) each side for lid pins.

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

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

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:
TSSU-27-08

Food Prep Table:
Solid Door Sandwich/Salad Unit



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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7-1997-6.3.
- Sealed, cast iron, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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.
- Interior - attractive, NSF approved, clear coated 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 - locks provided on front set. 36" (915 mm) work surface height.

DOOR

- Stainless steel exterior with white aluminum liner to match cabinet interior.

- 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 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

- Two (2) adjustable, heavy duty PVC coated wire shelves 23 3/4" L x 16" D (591 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.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 8 (1/8 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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

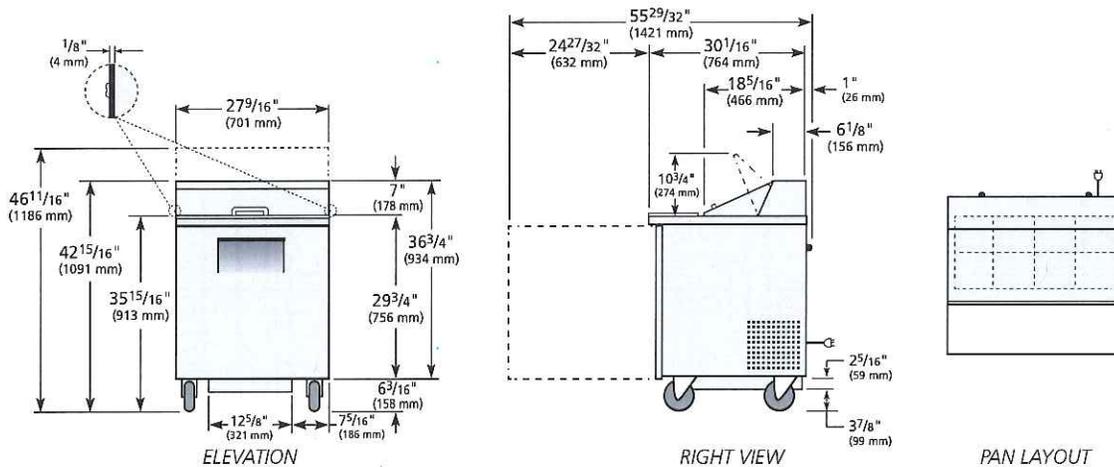
Upcharge and lead times may apply.
 230 - 240V / 50 Hz.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel lock (factory installed).
- Additional shelves.
- Single oversheif.
- Double oversheif.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- Plexiglas lid cover.
- ADA compliant model with 34" (864 mm) work surface height.

***CABINET INTERIOR**

Beginning in October of 2014, True Manufacturing began the process of changing the standard interior finishes on select products. The interior liners of these units have changed from the traditional NSF-approved white aluminum to an NSF-approved clear coated aluminum that is silver in color. In addition, the traditional white PVC coated shelves have been switched to a gray PVC coating. There are no functional differences created by any of these changes, the difference is only in the appearance. The following product lines are affected by this change: T-Series, TUC, TWT, TSSU, TFP, TPC, TMC, TRCB. A sticker will be placed on the outside packaging so that units with this change can be identified in inventory.

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

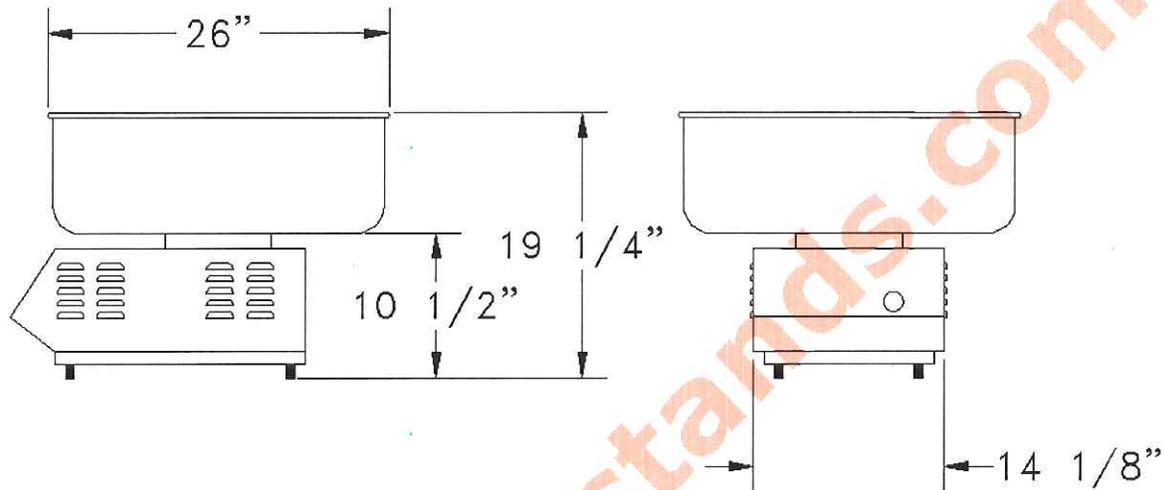
KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-27-08	TFNY01E	TFNY01S	TFNY01P	TFNY013	

*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

TRUE FOOD SERVICE EQUIPMENT

High Production Floss Machines

Model 3015A – Whirlwind
Model 3005SS – Tornado
Model 3005E – Tornado Electronic Control
Model 3007 – High Output Tornado
Model 3008E – Deluxe Whirlwind Electronic
Model 3008SS – Deluxe Whirlwind
Model 3009 – High Output Deluxe Whirlwind



Electrical Specifications:

- Model No. 3015A: 120V, 60Hz, 1800 Watts, 15 Amp Plug (NEMA 5-15P), 5 Ft. Long
- Model No. 3005SS, 3005E, 3007: 120V, 60Hz, 3216 Watts, 30 Amp Plug (NEMA 5-30P), 5 Ft. Long
- Model No. 3008E, 3008SS, 3009: 120V, 60Hz, 3300 Watts, 30 Amp Plug, (NEMA 5-30P), 5 Ft. Long

Features:

- Stainless Steel cabinets and Aluminum Floss Bowls
- 3007 and 3009 have high output spinner heads
- Heavy duty motor and oversize brushes

Agency Approvals:

UL - 3015A

Gold Medal Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807
Phone: (513) 769-7676 Fax: (513) 769-8500

Revised 4/23/02

Item No. _____

Model Number: 3007

Description

TORNADO SHO W/PAN



Stainless Steel Tornado has all the Tornado features – it still uses the spun aluminum floss pan. The cabinet is stainless steel. No paint to chip – whatever you normally use to keep your stainless steel looking perfect will be the same thing you want to use here. So many of the components last a lifetime, why not go the extra few dollars for the stainless steel cabinet in your Tornado Floss Machine.

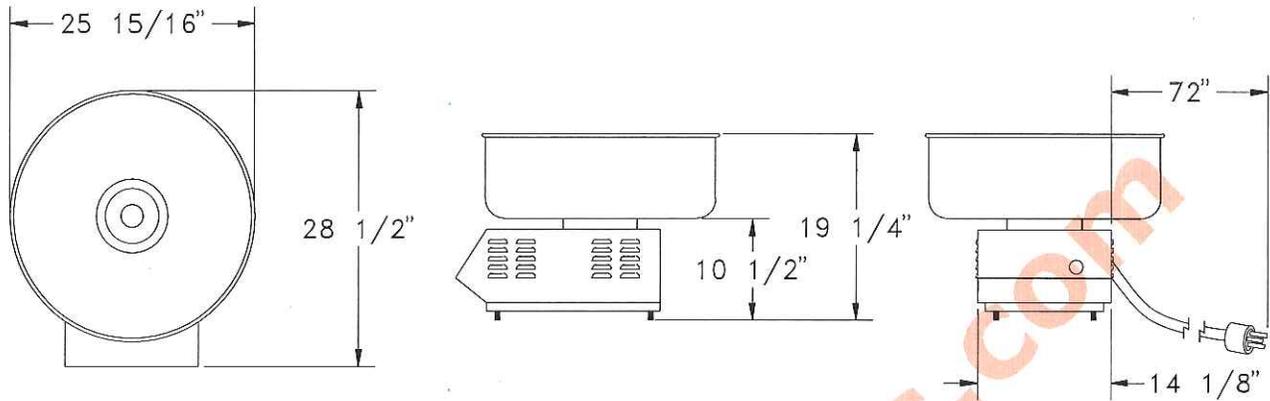


Gold Medal Products Co.

10700 Medallion Drive
Cincinnati, Ohio 45241-4807
E-Mail goldme19@eos.net
Web Site gmpopcorn.com

Phone: (513) 769-7676
(800) 543-0862
Fax: (513) 769-8500
Toll Free Fax (800) 542-1496

Model Number: 3007



Width: 26.00
 Length: 26.00
 Height: 18.00
 Weight: 95

Pkg Width: 16.00
 Pkg Length: 24.00
 Pkg Height: 19.00
 Pkg Weight: 96.00
 CU/FT: 4.22

Voltage: 120
 AMPS: 30
 Wattage: 3600

Hertz: 60
 Receptacle: 5-30R
 Plug Type: 5-30P

Model Variations

Gold Medal Products Co.

10700 Medallion Drive
 Cincinnati, Ohio 45241-4807
 E-Mail goldme19@eos.net
 Web Site gmpopcorn.com

Phone: (513) 769-7676
 (800) 543-0862
 Fax: (513) 769-8500
 Toll Free Fax (800) 542-1496

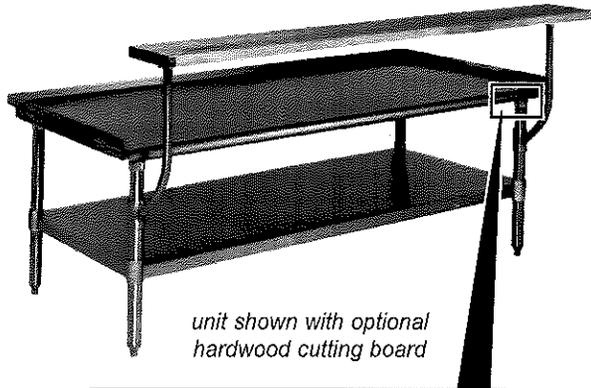


Profit from the Eagle Advantage®

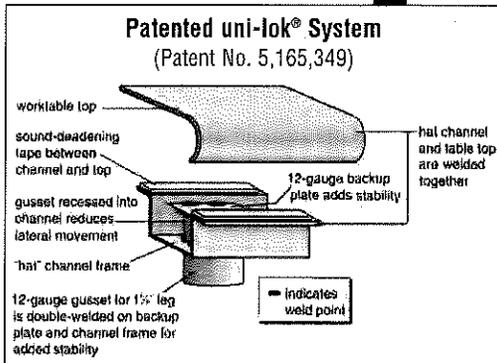
Specification Sheet

Short Form Specifications

Eagle Griddle/Equipment Stand, model _____
 16 gauge type 300 stainless steel top with 1/4" upturn on rear and sides. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. Heavy gauge (galvanized, stainless steel) adjustable undershelf, 1 1/2"-diameter galvanized tubular legs with white metal adjustable bullet feet. Note: Units 72" and longer furnished with six legs.



unit shown with optional hardwood cutting board



Options / Accessories*

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

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

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-9905 USA
 Phone: 302-653-3000 • Fax: 302-653-2065
 www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

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

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

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

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

Eagle Foodservice Equipment, Eagle MHC, SpecFAB®, and Retail Display are divisions of Eagle Group. ©2015 by the Eagle Group

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

Griddle/Equipment Stands

MODELS:

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

Tabletop

- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Highly-polished 16 gauge type 300 stainless steel top with 1/4" (32mm) upturn on rear and both ends.

Adjustable Undershelf

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

Legs

- Galvanized or stainless steel.
- 1 1/2" (41mm)-diameter.
- Adjustable white metal feet.

Optional Hardwood Cutting Board

- Laminated, 1/4" (32mm)-thick, full length of stand, 8" (203mm)-wide.
- Complete with 1" (25mm) OD stainless steel tubular supports integrally welded to adjustable stainless steel sleeve assembly.
- Board adjustment range is 8 1/2" (216mm) at lowest point to maximum of 11" (279mm).

Optional Plate Shelf

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

Certifications / Approvals



AUTOQUOTES

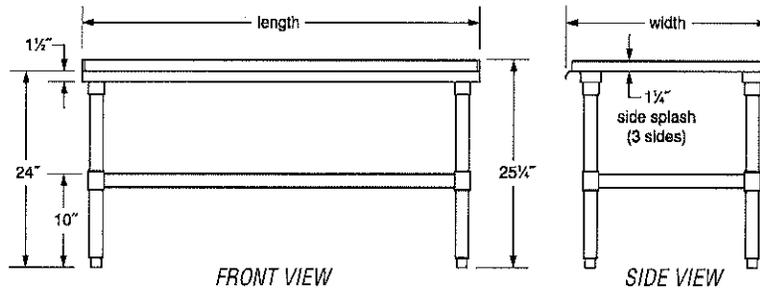


EG10.27 Rev. 05/15



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

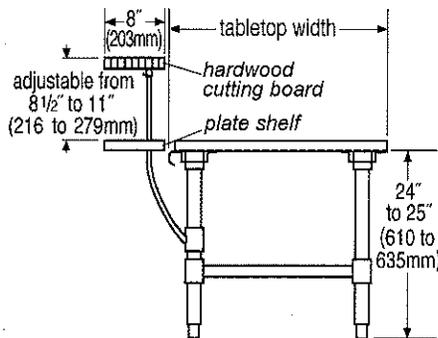
Griddle/Equipment Stands



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

Optional Hardwood Cutting Board

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



dimensions of unit with optional hardwood cutting board and plate shelf



casters

Optional Zinc Swivel Casters

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

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

Optional Plate Shelf

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

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-9905 USA
 Phone: 302-653-3000 • Fax: 302-653-2065
 www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

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

Printed in U.S.A.
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Rev. 05/15

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

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.



GOLD MEDAL® PRODUCTS

10700 Medallion Drive | Cincinnati, OH 45241 | (800) 543-0862 | www.gmpopcorn.com

2004 - Astro Pop Staging Cabinet



Pricing, specifications and availability are subject to change without notice. Images are for representation purposes only and may depict items that are sold separately.

Gold Medal Products is proud to be associated with the agencies noted on the right. Not all equipment is listed with all agencies. Please call 1-800-543-0862 to request the agency approvals for any specific model.



The high capacity three shelf cabinet is ideal for busy locations with swing out doors on operator's side. High capacity forced air corn freshener system works fast. A very high cubic foot per minute air handler with efficient crisping system.

Additional Features:

- Gold Medal popcorn staging cabinets feature a powerful drying system
- Crisp n' Dry keeps Popcorn fresh and crisp for hours
- 2 adjustable racks
- Domes are reversible for front or rear counter
- Illuminated Sign and Interior

Available Options:

- Sliding Doors (self closing) 2004SL
- 2004 has Swing Out Doors as Standard Pass Thru Options
- Sliding Doors and Swinging Doors on opposite side 2004SLD
- Sliding Doors both sides 2004SLDD
- N (neo "Popcorn" sign) add suffix "N"



Don't forget to order your supplies for your next event!

Your One-Stop Resource for All Your Concession Equipment & Supply Needs

FRYERS**VULCAN****LG SERIES
FREE STANDING ENTRY LEVEL GAS FRYERS**

Model LG300

**SPECIFICATIONS**

LG Series gas freestanding model fryers, Vulcan Model No. LG300, LG400, and LG500 available in 35-40, 45-50, and 65-70 lb. oil capacities with 90,000, 120,000, or 150,000 BTU's respectively. Stainless steel front top and reinforced door. Stainless steel fry tank with three, four or five heat exchanger tubes for maximum heat transfer. Large "V" shaped cold zone and 1¼" port ball valve. Includes twin fry baskets with plastic coated handles and drain extension. Behind the door snap action millivolt thermostat control adjust from 200° to 400°F

Overall Dimensions:

15½"w x 30¼"d x 36¼"h working height – LG300, LG400

21"w x 30½"d x 36¼"h working height – LG500

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING

- Natural Gas
 Propane Gas

SPECIFY ALTITUDE

- Natural Gas for above 2,000 ft.
 Propane Gas for above 3,500 ft.

- LG300** 35-40 lb. Capacity
 LG400 45-50 lb. Capacity
 LG500 65-70 lb. Capacity

STANDARD FEATURES

- Stainless steel fry tank, 35-40, 45-50 and 65-70 lb. capacities.
- Large cold zone area.
- 1¼" full port ball type drain valve.
- Stainless steel reinforced door.
- G90 high grade galvanized non corrosive finish sides and back.
- Door liner for added stability.
- Set of four nickel plated adjustable legs.
- Twin fry baskets with plastic coated handles.
- 90,000, 120,000 and 150,000 BTU's/hr. input.
- Behind the door snap action millivolt thermostat control adjusts from 200° to 400°F with standing pilot.
- Millivolt System - Requires no electric hook-up.
- Hi-limit shut-off protector shuts off gas combination valve and standing pilot.
- Built in flue deflector.
- Nickel plated tube rack.
- Earth magnet to secure closed door.
- Easily removable stainless steel basket hanger for cleaning.
- Vulcan-Hart (Vulcan) warrants the LG Series gas fryer to be free of defects in materials and workmanship for a period of 1 year from the date of original installation.
- Stainless steel fry tank has a five (5) year limited tank warranty. If during the first year only, the tank is found to have a leak and is verified by an authorized service agency, the entire LG Series fryer will be replaced.

ACCESSORIES (Packaged & Sold Separately)

- Casters 6" adjustable – 2 locking, 2 non-locking.
 Stainless steel tank cover – doubles as a work surface top.
 Connecting kit(s) – connect two fryers together (banking strip, brackets, and hardware).
 Single large basket:
 13"w x 13¼"d x 5½"h – LG300, LG400
 18½"w x 13¼"d x 6"h – LG500
 Extra set of twin baskets:
 6½"w x 13¼"d x 6"h – LG300, LG400
 9½"w x 13¼"d x 6"h – LG500
 FRYMATE-VX15 add-on Frymate™ Dump Station.
 10" high stainless steel removable splash guard.
 Flexible gas hose with quick disconnect.

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



**LG SERIES
FREE STANDING ENTRY LEVEL GAS FRYERS**

INSTALLATION INSTRUCTIONS

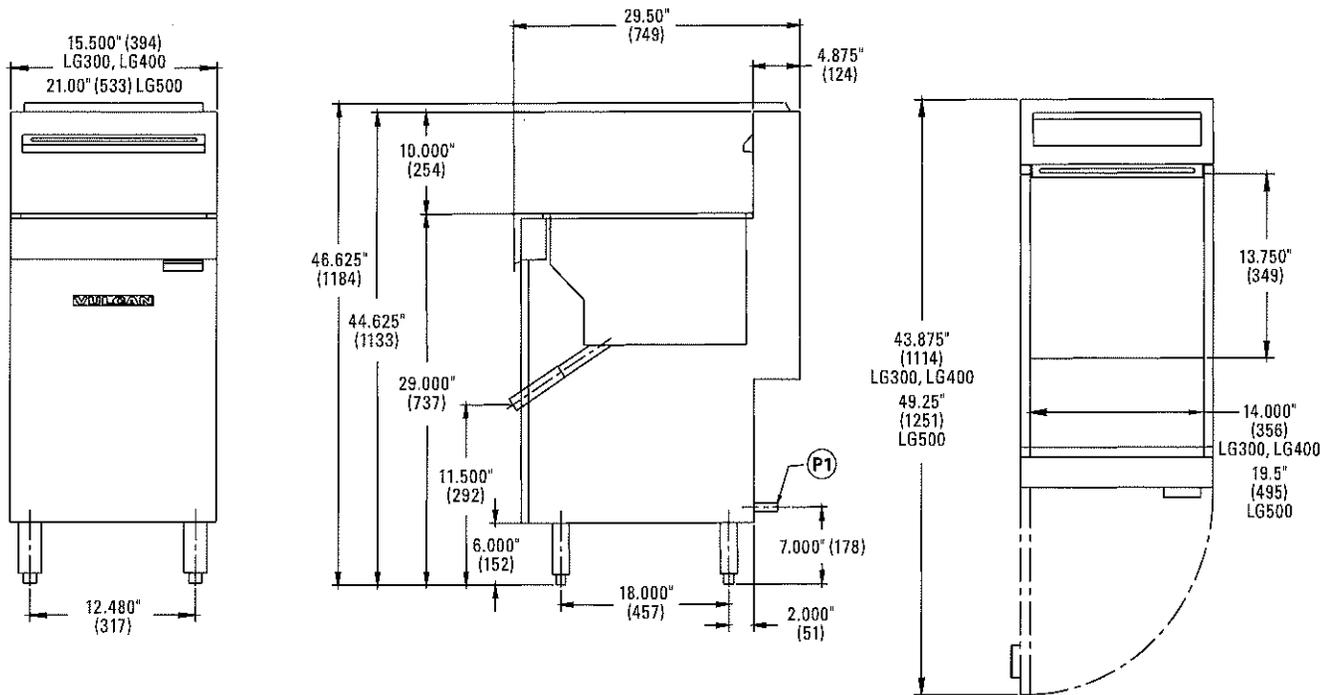
1. A combination valve with pressure regulator is provided with this unit. Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (279 mm) W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
4. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.

5. This appliance is manufactured for commercial installation only and is not intended for home use.

SERVICE CONNECTIONS:

Ⓟ 3/4" (19 mm) OD rear gas connection and a 1/2" (13 mm) ID.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.



Model	Width	Depth	Overall Height	Working Height	Tank Size	BTU/HR	Fry Comp. Capacity	Approx. Shipping Weight
LG300	15½"	29½"	47⅞"	29"	14" x 14"	90,000	35 - 40 lbs.	210 lbs. (95 kg)
LG400	15½"	29½"	47⅞"	29"	14" x 14"	120,000	45 - 50 lbs.	210 lbs. (95 kg)
LG500	21"	29½"	47⅞"	29"	19½" x 14"	150,000	65 - 70 lbs.	270 lbs. (122 kg)

This appliance is manufactured for commercial use only and is not intended for home use.



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



GLO-RAY® INFRARED FOODWARMERS

ITEM#

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

GRH-18, -24, -36, -48, -60, -72, -96
GR-18, -24, -36, -48, -60, -72, -96

Hatco Glo-Ray® Infrared Foodwarmers safely keep all hot foods at optimum serving temperatures longer. Foods do not dry out or become discolored; even the most delicate dishes hold that "just-prepared" look. The Glo-Ray pre-focused heat pattern directs heat from a tubular element to bathe the entire holding surface.

FLEXIBILITY

The continuous housings, up to 12' (3658 mm) in width (aluminum only), are very strong and eliminate the danger of sagging. Sturdy stainless steel housings are available up to 8' (2438 mm).

An on-off switch may be installed in front or back of the unit to suit the location. **Remote control installation is recommended on all installations to extend the life of the controls.** Many combinations of remote control enclosures are available in several sizes, built in accordance with UL Standards to accommodate power switches, infinite controls, indicator lights, and wiring.

Optional sneeze guards, made of shatterproof, easy-to-clean acrylic, are available, providing a safe environment for the food. Check NSF standards and local codes for requirements.

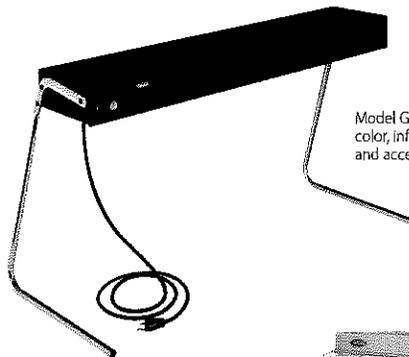
The color options help blend warmers into any décor.

All Glo-Ray models are shipped factory-assembled, with mounting tabs, ready-to-install quickly and easily.

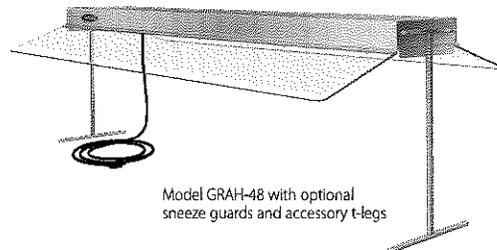
QUALITY

The following features assure the finest performance for years to come:

- Available in widths from 18" to 144" (457-3658 mm).
- Sturdy continuous aluminum housings eliminate sagging.
- Pre-focused heat maintains serving temperatures longer without continuing to cook the food.
- Variety of models, configurations, colors, finishes and accessories provide unlimited design flexibility.



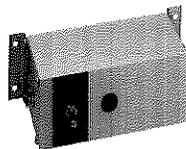
Model GRAH-36 with optional Designer color, infinite switch, cord and plug set, and accessory C-leg stand



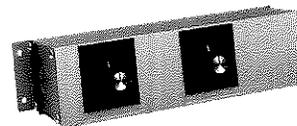
Model GRAH-48 with optional sneeze guards and accessory t-legs



Remote Control Enclosures



Model RMB-3F with toggle switch and indicator light



Model RMB-7C with two infinite switches



HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
(800) 558-0607 • (414) 671-6350 • Fax (800) 543-7521 • Int'l. Fax (414) 671-3976
www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

METAL SHEATHED ELEMENTS GUARANTEED AGAINST BURNOUT AND BREAKAGE FOR TWO YEARS.

Form No. GR Spec Sheet

Printed in U.S.A.
April 2009

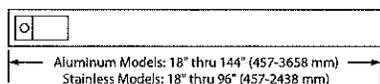


GLO-RAY[®] INFRARED FOODWARMERS

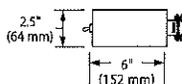
Models GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144
GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

GRH-18, -24, -36, -48, -60, -72, -96
GR-18, -24, -36, -48, -60, -72, -96

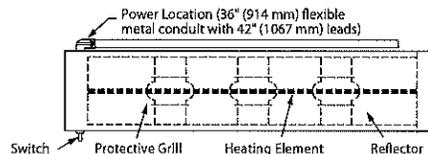
ITEM#



FRONT VIEW



END VIEW



TOP VIEW

SPECIFICATIONS

Aluminum High Watt		Aluminum Standard Watt			
Model	Watt	Model	Watt	Width	Shipping Weight*
GRAH-18	350	GRA-18	250	18" (457 mm)	6 lbs. (3 kg)
GRAH-24	500	GRA-24	350	24" (610 mm)	7 lbs. (3 kg)
GRAH-30	660	GRA-30	450	30" (762 mm)	8 lbs. (4 kg)
GRAH-36	800	GRA-36	575	36" (914 mm)	9 lbs. (4 kg)
GRAH-42	950	GRA-42	675	42" (1067 mm)	10 lbs. (5 kg)
GRAH-48	1100	GRA-48	800	48" (1219 mm)	11 lbs. (5 kg)
GRAH-54	1250	GRA-54	925	54" (1372 mm)	13 lbs. (6 kg)
GRAH-60	1400	GRA-60	1050	60" (1524 mm)	14 lbs. (6 kg)
GRAH-66*	1560	GRA-66	1160	66" (1676 mm)	16 lbs. (7 kg)
GRAH-72*	1725	GRA-72	1275	72" (1829 mm)	17 lbs. (8 kg)
GRAH-84**	2050	GRA-84*	1500	84" (2134 mm)	19 lbs. (9 kg)
GRAH-96**	2400	GRA-96*	1725	96" (2438 mm)	21 lbs. (10 kg)
GRAH-108	2500	GRA-108	1850	108" (2743 mm)	23 lbs. (10 kg)
GRAH-120	2800	GRA-120	2100	120" (3048 mm)	26 lbs. (12 kg)
GRAH-132	3120	GRA-132	2320	132" (3353 mm)	30 lbs. (14 kg)
GRAH-144*	3450	GRA-144	2550	144" (3658 mm)	33 lbs. (15 kg)

Stainless High Watt		Stainless Standard Watt			
Model	Watt	Model	Watt	Width	Shipping Weight*
GRH-18	350	GR-18	250	18" (457 mm)	7 lbs. (3 kg)
GRH-24	500	GR-24	350	24" (610 mm)	7 lbs. (3 kg)
GRH-36	800	GR-36	575	36" (914 mm)	10 lbs. (5 kg)
GRH-48	1100	GR-48	800	48" (1219 mm)	12 lbs. (5 kg)
GRH-60	1400	GR-60	1050	60" (1524 mm)	15 lbs. (7 kg)
GRH-72	1725	GR-72	1275	72" (1829 mm)	19 lbs. (9 kg)
GRH-96	2400	GR-96	1725	96" (2438 mm)	24 lbs. (11 kg)

* Does not include RMB.

† When using an infinite control with 120 volt model, tandem elements are required, cord not available.

‡ 120 volt models require additional switches and tandem (end-to-end) elements.

OPTIONS (NOT FOR RETROFIT)

- Designer Colors, Aluminum Models 18" to 144" (457-3658 mm): Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper
- Gloss Finishes, Aluminum Models 18" to 144" (457-3658 mm): Smooth White, Gleaming Gold, Glossy Gray, Bold Black, Radiant Red, Brilliant Blue
- Indicator Light
- Tandem Charge (Max. two elements end-to-end)
- Extended Electrical Leads
- Sneeze Guard (Aluminum models only)
- Incandescent Lights available, see GR-L Spec Sheet
- Infinite Control† (Remote Recommended)
- Remote Control Enclosure

† Maximum of 12.2 amps. Consult factory if rating of single element at 120 volts exceeds 1400 watts.

PRODUCT SPECS Infrared Foodwarmer

The Infrared Foodwarmer shall be a Glo-Ray[®], manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 parts and service assistance (U.S. and Canada only), the Foodwarmer shall be a Glo-Ray Model ..., rated at ... watts, ... volts, single phase and be ... inches (millimeters) in overall width.

The Glo-Ray shall consist of either a stainless steel or aluminum housing and include as standard equipment four stainless steel shelf mounting tabs and

DIMENSIONS

18" to 144"W x 6"D x 2.5"H (457-3658 x 152 x 64 mm).

For special lengths, consult factory.

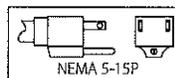
Aluminum models from 18" through 12" (457-3658 mm). Available in 6" (152 mm) increments up to 144" (3658 mm) maximum width.

VOLTAGE

120, 208 and 240 volts, single phase. Consult factory for Models GRAH-84, GRH-96 and GRAH-96 in 120 volt, and models with tandem elements (208 or 240V).

Export voltages available.

PLUG CONFIGURATION



120 volts only – Models 6' (1829 mm) or less with C-Leg or T-Leg stand or Chain kit only.

MOUNTING REQUIREMENTS

Recommended Mounting Height – Standard Watt: 8"-11" (203-279 mm)
– High Watt: 11"-14" (279-356 mm)

MINIMUM SPACING –

Combustibles: 13.5" (343 mm) (high watt) or 10" (254 mm) (standard watt) below, 1" (25 mm) above, and 3" (76 mm) to back wall. Non-combustibles: 1" (25 mm) above, 10" (254 mm) (high watt with infinite or indicator lamp), and 8" (203 mm) (high watt toggle or standard watt) below. Must be installed in a pass through area. Units with remote switches may be installed against a non-combustible back wall, flush to an overshelf, and 8" (203 mm) to a surface below. Maximum 10" (254 mm) setback from the front of an overshelf. Models with cords must be installed 3" (76 mm) below an overshelf and 11" (279 mm) (high watt) or 10" (254 mm) (standard watt) over a surface below.

REMOTE CONTROL ENCLOSURES

Model	Width	Toggle Switches
RMB-3	5.5" (140 mm)	2 Maximum
RMB-7	9" (229 mm)	4 Maximum
RMB-14	14" (356 mm)	6 Maximum
RMB-16	16" (406 mm)	3 Maximum
RMB-20	20" (508 mm)	3 Maximum

ONE CONTROL BOX PER FOODWARMER.

□ 6' (1829 mm) Cord and Plug Set (120V only)†

† Available on models 6' (1829 mm) or less with C-leg or T-leg stand or Chain kit only.

ACCESSORIES

- Adjustable Tubular Stands 10"-14" (254-356 mm)
- Non-Adjustable Tubular Stands 10", 12", 14", or 16" (254, 305, 356, or 406 mm) – Available in Designer colors
- C-Leg Stands for Models up to 6' (1829 mm) (10" or 13.5" (254 or 343 mm) clearance)
- T-Leg Stands for Models up to 6' (1829 mm) (10", 13.5", 16", or 18" (254, 343, 406, or 457 mm) clearance)
- Adjustable Angle Brackets (Provides 1" – 2" (25-51 mm) clearance above unit)
- Chain Suspension

an on-off switch may be optionally installed to either the front or rear of the unit. The infrared heating element shall be tubular metal sheathed. The foodwarmer shall be factory assembled ready for electrical installation.

Options and accessories shall include adjustable or non-adjustable tubular stand, C-leg stand, T-leg stand, angle brackets, suspension chain and fittings, breath protector, cord and plug set, indicator light, and infinite control – remote or built-in.

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Fax (800) 543-7521 • Int'l. Fax (414) 671-3976 • www.hatcocorp.com • E-mail: equipsales@hatcocorp.com



Project _____

Item No. _____

Quantity _____

Model SG/SE Solstice Bread & Batter Cabinet-Dump Station



SGBNB18 with optional food warmer, top shelf and casters

To be used with the Solstice Fryer line. Unit can be installed on either side or between fryer(s). Design to match existing or accompanying fryers. Pan area allows for holding and draining of finished product. Drain screen easily lifts out for cleaning. Bottom Shelf provides ample storage for breading, batter, food utensils, etc. **Bottom Shelf is not provided when a filter pump or flush hose is located inside the dump station.*

Cabinet: polished stainless steel front, sides, door and splash back. Aluminized steel back. Tank: stainless steel. Heavy Duty 3/16" (.48 cm) door hinge. Welded pan with an extra smooth peened finish ensures easy cleaning.

ACCESSORIES/OPTIONS (AT ADDITIONAL COST)

- Extra High Basket Hangers
- Cover and (or) Flush Top Work Surface
- Flat Top Work Surface (no splash back)
(not available with Food warmer/Heat Lamp)
- Foodwarmer/Heat Lamp
 - Single Food Warmer / Heat Lamp
 - Dual Food Warmer / Heat Lamp – SG/SE-BNB18 only.
- Polished Stainless Steel Back
- 9" (22.9 cm) adjustable, non-locking rear & front lock casters
- Scooped Pan Liner in lieu of drain screen (for scooping of French Fries, etc.) (not available with Flat Top)
- Work Shelf Top
- Center shelf inside cabinet

STANDARD FEATURES & ACCESSORIES

- Recess Pan 4-5/8" (11.75 cm)
- Removable drain screen
- Removable basket hanger, requires no tools
- 9" (22.9 cm) adjustable legs, easier access to clean
- Bottom Shelf

TYPICAL APPLICATIONS

High Volume restaurants or multi-store restaurant chains Providing a draining and holding area for finished products. Provide additional work area when used with optional flat or flush work surface.

Model SG/SE Solstice Bread & Batter Cabinet-Dump Station



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304
603-225-6684 • FAX: 603-225-8497 • www.pitco.com

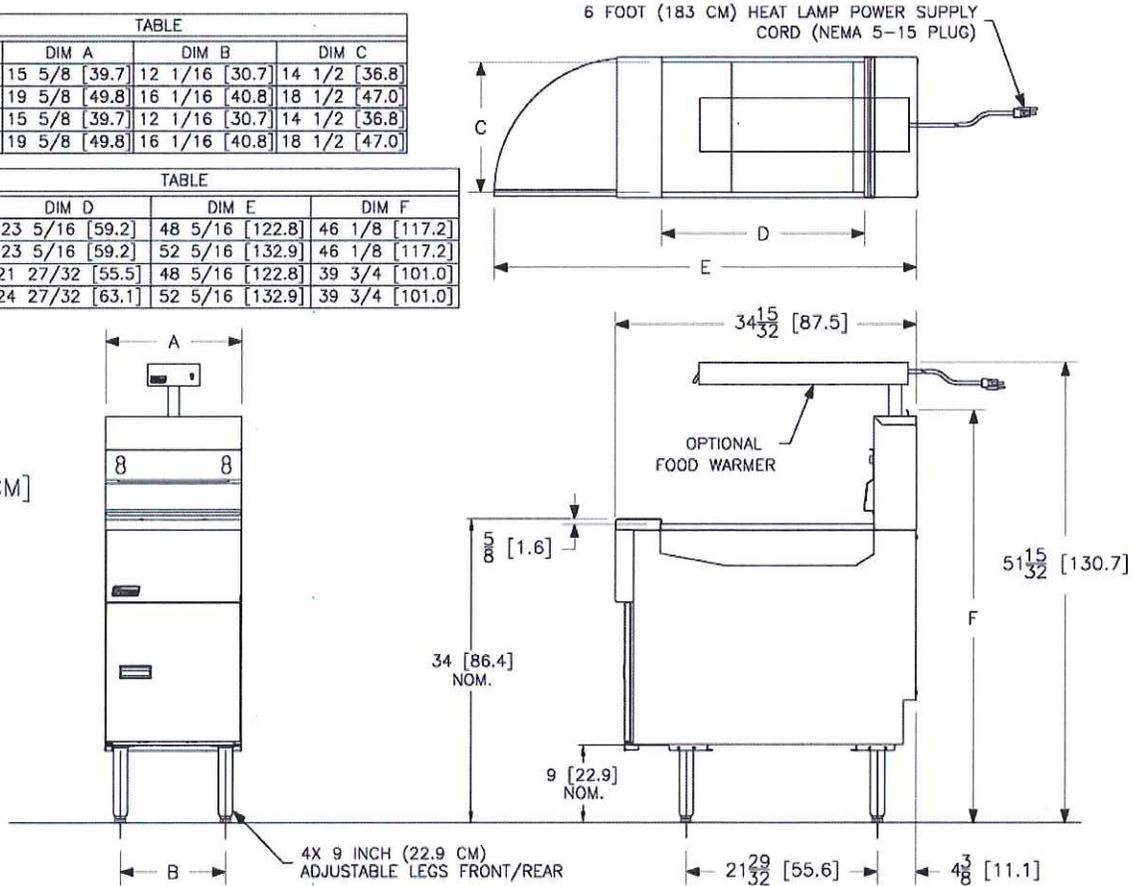
Model SG/SE Solstice Bread & Batter Cabinet-Dump Station

Model SG/SE Solstice Bread & Batter Cabinet-Dump Station

TABLE						
MODEL	DIM A		DIM B		DIM C	
BNB-SG14	15	5/8 [39.7]	12	1/16 [30.7]	14	1/2 [36.8]
BNB-SG18	19	5/8 [49.8]	16	1/16 [40.8]	18	1/2 [47.0]
BNB-SE14	15	5/8 [39.7]	12	1/16 [30.7]	14	1/2 [36.8]
BNB-SE18	19	5/8 [49.8]	16	1/16 [40.8]	18	1/2 [47.0]

TABLE						
MODEL	DIM D		DIM E		DIM F	
BNB-SG14	23	5/16 [59.2]	48	5/16 [122.8]	46	1/8 [117.2]
BNB-SG18	23	5/16 [59.2]	52	5/16 [132.9]	46	1/8 [117.2]
BNB-SE14	21	27/32 [55.5]	48	5/16 [122.8]	39	3/4 [101.0]
BNB-SE18	24	27/32 [63.1]	52	5/16 [132.9]	39	3/4 [101.0]

INCHES [CM]



ORDERING INFORMATION

Specify model number of fryers desired and placement of dump station.

BNB-SG/SE model number indicates dump station for use with gas/electric cooking systems only.

SHORT FORM SPECIFICATION

Provide Pitco Model BNB-SG/SE Bread & Batter Cabinet - Dump Station. Unit shall be a one piece cabinet to match the dimensions of existing or new SG/SE Gas/Electric equipment. Bread & Batter Cabinet - Dump Station shall be supplied with a removable drain screen, 4-5/8 in (11.5 cm) recessed pan and basket hanger.

ELECTRICAL

Per each Food warmer	115V 60HZ	220-230-240V 50HZ
	6.3 amps	3.1 amps

TYPICAL APPLICATION

Provide a draining and holding area for finished products. Provide additional work area when used with optional flat or flush work surface.

SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping H x W x L	Shipping Cube
BNB-SG/SE14	150.0 lb (68.0 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.8 cm)	34.6 ft ³ (0.5 m ³)
BNB-SG/SE18	175.0 lb (79.4 kg)		



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

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We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.

TURBO AIR REFRIGERATOR MANUFACTURER
Turbo air
 more durable, efficient, beautiful

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

Project :	
Model # :	
Item # :	Qty :
Available W/H :	
Approval :	

Chef Base

*Chef Bases
 Super Deluxe Series*

3 YEAR PARTS & LABOR WARRANTY

Model : TCBE-48SDR



Extra Top Model
(Optional)

- Drawer Pans Not Included

≡ FEATURES / BENEFITS ≡

- STRONG BODY AND DURABLE CONSTRUCTION**
 Built with heavy duty, 304 stainless steel (16 gauges) Chef Base top is manufactured of one-piece reinforced stainless steel to ensure durability.
- DURABLE STAINLESS STEEL DRAWERS**
 Drawers are easy to clean and assemble.
- TOP IS INSULATED TO ELIMINATE HEAT TRANSFER TO THE INTERIOR OF CABINET**
- EFFICIENT REFRIGERATION SYSTEM**
 Turbo Air's solid door refrigerators are designed with oversized and balanced (CFC Free R-134A) refrigeration systems. These include efficient evaporators and condensers for faster cooling and greater efficiency.
- HIGH-DENSITY POLYURETHANE INSULATION**
 The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.
- SIDE MOUNT COMPRESSOR UNIT**
 By positioning the compressor on the side of the unit, refrigerators can now be serviced without being moved. Our innovative, front breathing feature also allows this model to provide high efficiency in narrow spaces.
- REFRIGERATOR HOLDS 33°F ~ 38°F FOR THE BEST IN FOOD PRESERVATION**



Model	Drawers	CU./FT.	Countertop Weight Capacity (lbs.)	HP	AMPS	Crated Weight (lbs.)	L x D x H* (inches)
TCBE-48SDR	2	9.2	788	1/4	3	284	47 5/8 x 32 x 20 1/2

Chef Base

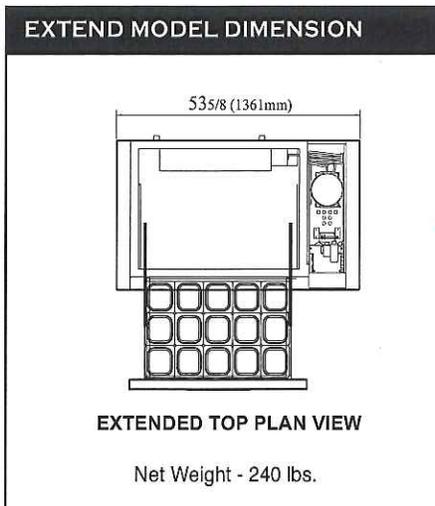
Chef Bases
Super Deluxe Series

Model : TCBE-48SDR

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	Ⓜ NEMA-5-15P
Full Load Amperes	3
Compressor HP	1/4
Cord Length ft.	9
Refrigerant	R-134A
DIMENSIONAL DATA	
Ext. Length Overall in.	47 ⁵ / ₈ (1209mm)
Ext. Depth Overall in.	32 (813mm)
Ext. Height Overall in.*	20 ¹ / ₂ (521mm)
# of Drawers	2
# of Pans	30
Net Capacity cu. ft.	9.2
Gross Weight lbs.	-
Net Weight lbs.	218

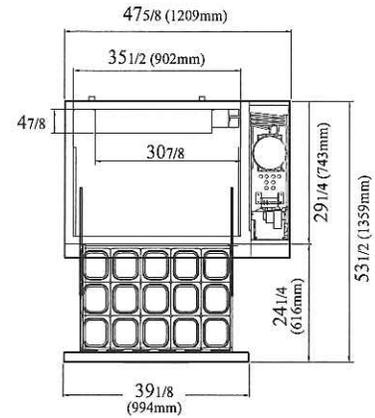
Design and specifications subject to change without notice.
Actual shipping weight may differ due to extra packing materials for product protection.
* Height does not include 5-7/8" for caster height.

- **WARRANTY : 3 Year Parts and Labor Warranty**
Additional 2 Year Warranty on Compressor
- SELF-CONTAINED SYSTEM
- 5" SWIVEL CASTERS
- LEGS AVAILABLE FOR ALL MODELS (OPTIONAL)

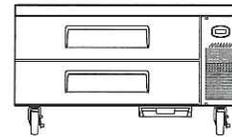


PLAN VIEW

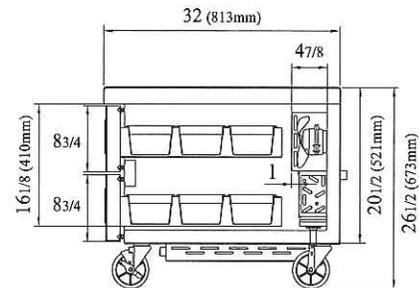
(unit : inch)



PLAN VIEW



FRONT VIEW



SIDE VIEW

Ver.201404



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



VULCAN

VULCAN ACHIEVER CHARBROILER—VACB MODELS

Standard Features:

- Stainless steel sides, control panel, back, top trim and grease trough for easy clean-up
- One powerful 18,000 BTU/hr burner in each 6" broiler section with infinite control manual gas valves
- Performance enhancing supercharger plates
- Standing pilot ignition system
- 11 ½" working height allows unit to be installed on refrigerated bases and with the whole line of Achiever Hotplates and Vulcan Griddles
- Best temperature profile of charbroilers in its class—more useable heat (550° F - 700° F)
- One year parts and labor warranty



VACB47

NOTE: VACB units come standard with the Cast Diamond Grate. If you want a different style as original equipment please submit a PVR through customer service.

Model Number	Total BTUs	Number of Grates	Dimensions W x D x H	6" High Backsplash	
				lbs	kg
VACB20	60,000	3	20 ½" X 33" X 17 ¾"	225	103
VACB25	72,000	4	25 ¾" X 33" X 17 ¾"	290	131
VACB36	108,000	6	36 ¾" X 33" X 17 ¾"	370	167
VACB47	144,000	8	46 ¾" X 33" X 17 ¾"	450	203
VACB60	198,000	11	60 ¾" X 33" X 17 ¾"	500	225
VACB72	234,000	13	72 ¾" X 33" X 17 ¾"	700	318

Freight Classification: VACB60 & VACB72-85, All others-100

VACB Accessories

Model Number	12" Plate Rail	Condiment Rail		Cutting Board	Backsplash
	Accessory Code	Accessory Code	1/6 Size Pans	Accessory Code	Accessory Code
VACB20	PLTRAIL-ACB20	N/A	N/A	N/A	BCKSPLSH-ACB20
VACB25	PLTRAIL-ACB25	CONRAIL-ACB25	3	CUTBD-ACB25	BCKSPLSH-CB25
VACB36	PLTRAIL-ACB36	CONRAIL-ACB36	5	CUTBD-ACB36	BCKSPLSH-CB36
VACB47	PLTRAIL-ACB47	CONRAIL-ACB47	6	CUTBD-ACB47	BCKSPLSH-CB47
VACB60	PLTRAIL-ACB60	CONRAIL-ACB60	8	CUTBD-ACB60	BCKSPLSH-CB60
VACB72	PLTRAIL-ACB72	CONRAIL-ACB72	10	CUTBD-ACB72	BCKSPLSH-CB72

VACB Charbroiler Grates

Description	Accessory Code
Round rod fabricated ½"	GRATE-RR724
Cast diamond grate std.	GRATE-CDIA24
Diamond fabricated grate	GRATE-DIA24
Cast straight grate std.	GRATE-CSTR24
Griddle plate accessory	GRATE-GRID24



VULCAN VCCB SERIES LOW PROFILE CHARBROILERS

Standard Features:

- 14,500 BTU/hr aluminized steel bar burners in each 6" section
- Standing pilot ignition system with infinite control gas valve burner controls
- Full width grease drawers
- 13" overall working height on 4" adjustable legs
- Heavy duty cast iron reversible broiling grates
- Stainless steel sides, control panel, top rim, backsplash and full width grease trough
- 3/4" rear gas connection with pressure regulator
- One year parts and labor standard



VCCB47

Model Number	Total BTUs	Number of Grates	Dimensions W X D X H	Approx. Shipping Wt.	
				lbs	kg
VCCB25	58,000	4	25 1/4" x 27 1/4" x 12"	290	131
VCCB36	87,000	6	36" x 27 1/4" x 12"	370	167
VCCB47	116,000	8	46 3/4" x 27 1/4" x 12"	450	203
VCCB60	159,000	11	60" x 27 1/4" x 12"	500	225
VCCB72	188,500	13	72" x 27 1/4" x 12"	550	248

Freight Classification: VCCB60 & VCCB72-85, All others-100

VCCB Stands & Accessories

Model Number	Stainless Steel Stand with Marine Edge—Casters	Stainless Steel Stand with Marine Edge—Flanged Legs	6" High Backsplash	10" Plate Rail	Supercharger Kit
	Accessory Code	Accessory Code	Accessory Code	Accessory Code	Accessory Code
VCCB25	STAND/C-VCCB25	STAND/F-VCCB25	BCKSPLH-CB25	PLTRAIL-VCCB25	SUPERCHG-SCB25C
VCCB36	STAND/C-VCCB36	STAND/F-VCCB36	BCKSPLH-CB36	PLTRAIL-VCCB36	SUPERCHG-SCB36C
VCCB47	STAND/C-VCCB47	STAND/F-VCCB47	BCKSPLH-CB47	PLTRAIL-VCCB47	SUPERCHG-SCB47C
VCCB60	STAND/C-VCCB60	STAND/F-VCCB60	BCKSPLH-CB60	PLTRAIL-VCCB60	SUPERCHG-SCB60C
VCCB72	STAND/C-VCCB72	STAND/F-VCCB72	BCKSPLH-CB72	PLTRAIL-VCCB72	SUPERCHG-SCB72C

Description	Accessory Code
Round rod fabricated grate	GRATE-RR0D7
Round rod fabricated grate—six rib	GRATE-RR0D6
Cast diamond grate std.	GRATE-CDIA7
Cast diamond grate—six rib	GRATE-CDIA6
S.S. diamond fabricated grate	GRATE-DIA7
S.S. diamond fabricated grate—four rib	GRATE-DIA4
Cast straight grate std.	GRATE-CSTR7
Cast straight grate—six rib	GRATE-CSTR6
Cast waffle grate—each	GRATE-WAFFLE



VULCAN ACHIEVER HOTPLATES—VHP UNITS

Standard Features:

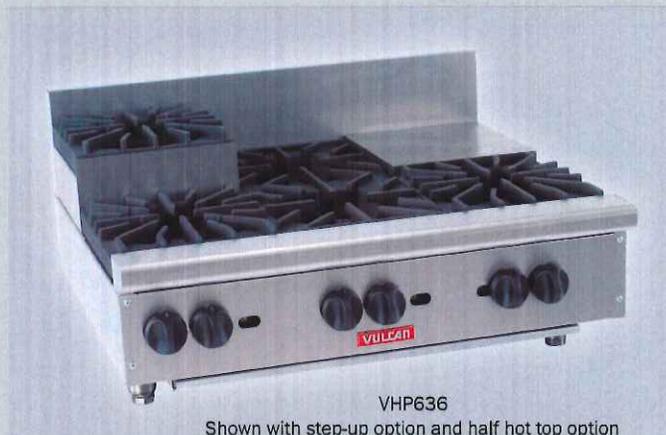
- 30,000 BTU/hr two-piece lift off burners offer superior heat distribution for heavy sauté applications
- Standing pilot ignition with infinite control manual gas valve control
- Heavy duty cast iron top grates are designed to support heavy pans and stockpots
- Fully welded steel chassis delivers strength to a unit that must perform in a punishing work environment
- Two burner, four burner, six burner and eight burner head configurations that will meet a chef's exacting standards
- Step-up, half hot top on rear burners and full hot top configurations are available in all sizes
- A heavy duty counter line that can be customized to the chef's cooking style and unique workstation requirements
- One year parts and labor warranty

Model Number	Approx. Shipping Wt.	
	lbs	kg
VHP212*	148	67
VHP424*	224	101
VHP636*	291	132
VHP848	310	140
VHP212U	148	67
VHP424U	224	101
VHP636U	291	132
VHP848U	310	140
VHP212H	148	67
VHP424H	224	101
VHP636H	291	132
VHP848H	310	140
VHP212H-F	148	67
VHP424H-F	224	101
VHP636H-F	291	132
VHP848H-F	310	140

Freight Classification: 85

*Standard Hot Plates

"U" = Step-Up Models "H" = Half Hot Top Models "H-F" = Full Hot Top Models



VHP636

Shown with step-up option and half hot top option

Model Size	12" Plate Rail	Condiment Rail		Cutting Board
	Accessory Code	Accessory Code	1/6 Size Pans	Accessory Code
12"	PLTRAIL-AHP12	N/A	N/A	N/A
24"	PLTRAIL-AHP24	CONRAIL-AHP24	3	CUTBD-AHP24
36"	PLTRAIL-AHP36	CONRAIL-AHP36	5	CUTBD-AHP36
48"	PLTRAIL-AHP48	CONRAIL-AHP48	6	CUTBD-AHP48

NOTE: Integrated stand available as SEF—Consult factory.

For Commercial Applications

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 Representative _____
 SKU _____

Double Swivel MAX® /SnapFast® Quick-Disconnect Assemblies Sizes: ½" to 1¼" (15 to 32mm)

Double Swivel MAX/SnapFast Quick-Disconnect Assemblies feature flexible movement and the one-handed quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C). The 360° movement of Swivel MAX at both ends gives maximum protection to the life of the connector and greatly increases kitchen aisle space by allowing the appliance to be closer to the wall.

Features

Swivel MAX®

Multi-plane Fitting Aluminum body, plated steel fitting
 Movement 360° rotational end fitting

SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect.....Brass body, aluminum collar
 Thermal Shut-off.....Shuts off gas when internal temperatures exceed 350°F (177°C)

Specifications

The Dormont Blue Hose®

Tubing Annealed, 304 stainless steel
 Braiding Multi-strand, stainless steel wire
 Coating Blue antimicrobial PVC, melts at 350°F (177°C), coating will not hold a flame
 End Fittings..... Carbon steel; zinc trivalent chromate
 Stress Guard® 360° rotational end fitting at both ends

Additional Components

Restraining Device PVC coated, steel multi-strand cable and mounting hardware
 Valve Full port, brass body

Approvals & Certifications

NSF/ANSI 169 – Special-purpose food equipment and devices
 ANSI Z21.69 / CSA 6.16 – Connectors for moveable gas appliances
 ANSI Z21.41 / CSA 6.9 – Quick-Disconnect Devices for use with gas fuel appliances
 ANSI Z21.15 / CSA 9.1 – Manually operated gas valves for appliances, appliance connectors
 UL 567 _ Pipe connectors for flammable and combustible liquids and LP gas
 Meets requirements of ANSI Z223.1 / NFPA 54 National Fuel Gas Code
 Not for use in temperatures less than 32°F (0°C). For indoor use only.
 Max operating pressure 1/2 psi.
 Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

A restraining device is required for all moveable gas equipment.



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.



SnapFast®
 One-handed
 Quick-Disconnect

Swivel MAX®
 Multi-plane
 Rotation Fitting

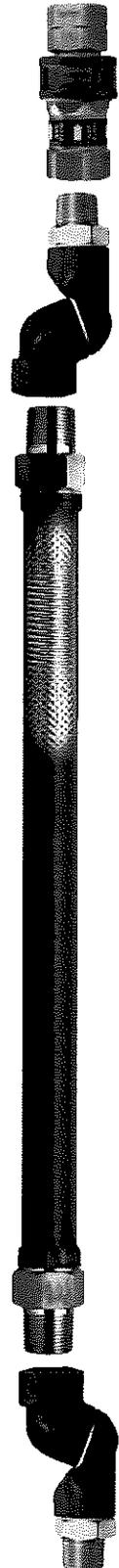
Stress Guard®
 Rotation Technology
 Reduces Stress at Both
 Ends of the Hose

The Dormont
 Blue Hose®
 Stainless Steel Construction
 Stainless Steel Braid
 Blue Antimicrobial PVC Coating

(Cutaway shown)

Stress Guard®
 Rotation Technology
 Reduces Stress at Both
 Ends of the Hose

Swivel MAX®
 Multi-plane
 Rotation Fitting



Double Swivel MAX® with SnapFast® Quick-Disconnect Deluxe Kit Assembly

Ordering Information

Configuration	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
Deluxe Kit* Basic Kit** Hose Assembly***	½" (15mm)	1650KIT2S24 1650BPQ2SR24 1650BPQ2S24	1650KIT2S36 1650BPQ2SR36 1650BPQ2S36	1650KIT2S48 1650BPQ2SR48 1650BPQ2S48	1650KIT2S60 1650BPQ2SR60 1650BPQ2S60	1650KIT2S72 1650BPQ2SR72 1650BPQ2S72
Deluxe Kit* Basic Kit** Hose Assembly***	¾" (20mm)	1675KIT2S24 1675BPQ2SR24 1675BPQ2S24	1675KIT2S36 1675BPQ2SR36 1675BPQ2S36	1675KIT2S48 1675BPQ2SR48 1675BPQ2S48	1675KIT2S60 1675BPQ2SR60 1675BPQ2S60	1675KIT2S72 1675BPQ2SR72 1675BPQ2S72
Deluxe Kit* Basic Kit** Hose Assembly***	1" (25mm)	16100KIT2S24 16100BPQ2SR24 16100BPQ2S24	16100KIT2S36 16100BPQ2SR36 16100BPQ2S36	16100KIT2S48 16100BPQ2SR48 16100BPQ2S48	16100KIT2S60 16100BPQ2SR60 16100BPQ2S60	16100KIT2S72 16100BPQ2SR72 16100BPQ2S72
Deluxe Kit* Basic Kit** Hose Assembly***	1¼" (32mm)	16125KIT2S24 16125BPQ2SR24 16125BPQ2S24	16125KIT2S36 16125BPQ2SR36 16125BPQ2S36	16125KIT2S48 16125BPQ2SR48 16125BPQ2S48	16125KIT2S60 16125BPQ2SR60 16125BPQ2S60	16125KIT2S72 16125BPQ2SR72 16125BPQ2S72

BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

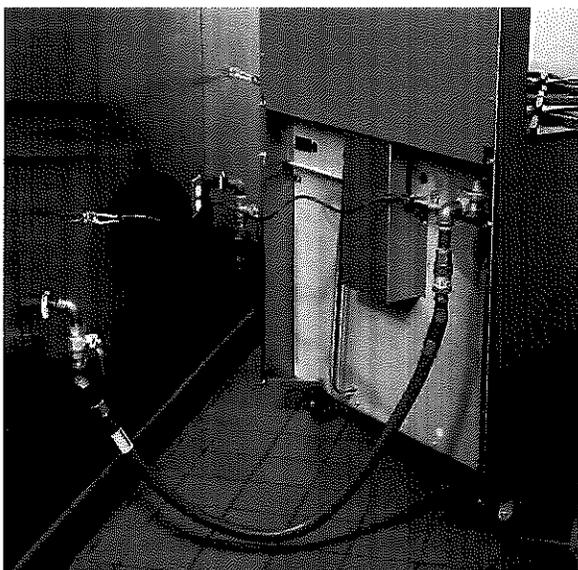
Model	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
1650BPQ2S	½" (15mm)	77,000	69,000	60,000	54,000	48,000
1675BPQ2S	¾" (20mm)	205,000	193,000	160,000	140,000	124,000
16100BPQ2S	1" (25mm)	366,000	336,000	295,000	261,000	247,000
16125BPQ2S	1¼" (32mm)	472,000	461,000	449,000	441,000	440,000

*Deluxe Kits include: The Dormont Blue Hose, Double Swivel MAX, SnapFast, restraining device and full port valve

**Basic Kits include: The Dormont Blue Hose, Double Swivel MAX, SnapFast, and restraining device

***Hose Assemblies include: The Dormont Blue Hose, Double Swivel MAX, SnapFast

Typical Installation



The Dormont Blue Hose®



The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



Swivel MAX

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



SnapFast

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



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



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

Dormont®

A Watts Water Technologies Company

ES-D-DBLSwivelSnapFast 1306



ISO 9001-2008
CERTIFIED

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