# Food Service Equipment

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Mfr.</th>
<th>Mfr. Part #/SKU</th>
<th>Ecpu</th>
<th>Min Qty</th>
<th>Pmp</th>
<th>PAP</th>
<th>Pf</th>
<th>Etd</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread &amp; Biscuit Station - Hand breather/sifter, stainless steel construction</td>
<td>Henny Penny</td>
<td>HB121.0</td>
<td>2</td>
<td>1</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>120V/60/1-ph, 4.2 amps, 504 watts, 2+G wires with cord, Nema 5-15P</td>
</tr>
<tr>
<td>refrigerator &amp; thawing unit - Sandwich/Salad Unit - (6) 1/6 size (410) poly</td>
<td>True Food Service</td>
<td>TSSU-27-08</td>
<td>1</td>
<td>1</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Warranty - 3 year parts and labor; Warranty - 5 year compressor (self-contained only)</td>
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<tr>
<td>Cotton Candy Floss Machine - Tornado floss cotton candy machine, high output, 7</td>
<td>Gold Medal</td>
<td>3007</td>
<td>2</td>
<td>1</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>3600 watts, 120V/60/1-ph, 30 amps Nema 5-30 P</td>
</tr>
<tr>
<td>inch diameter hole, 7 inch diameter hole, 6 inch bowl, four brush assemblies,</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td></td>
<td>INCLUDES TABLE CASTERS, CAL 14-58, 5&quot; Diameter</td>
</tr>
<tr>
<td>heating elements, built-in voltage booster, sealed ball bearings, stainless</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<td></td>
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<tr>
<td>steel base, undershelf,</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Equipment Stand - Griddle Stand, open base bolt-on, 48&quot; x 30&quot; x 24&quot; H, 18/10</td>
<td>Eagle Group</td>
<td>T3041SSGS</td>
<td>1</td>
<td>1</td>
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<td></td>
<td></td>
<td></td>
<td>WARRANTY - (1) YEAR PARTS AND LABOR; (3) YR LIMITED ON FRY TANK</td>
</tr>
<tr>
<td>stainless steel undershelf</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
| Popcorn Warmer - Astro Pop staging cabinet, (4) shell warmer, (2) sliding       | Gold Medal       | 2004SL00         | 4     | 1       |      |      |    |      | WARRANTY - (1) YEAR PARTS AND LABOR PLUS ONE YR ADD'L ON PARTS ON ALL FRY |%
| doors, forced hot air corn freshener system, air handler, hot air blower, 1830  |                  |                  |       |         |      |      |    |      |                                           | %
| watts                                                                            |                  |                  |       |         |      |      |    |      |                                                                          |
| Fryer - gas, 21" W, free standing, 65-70 lb capacity, millivolt thermometer    | Vulcan           | LG509            | 2     | 1       |      |      |    |      | WARRANTY - 1 YR PARTS AND LABOR FROM DATE OF INSTALL; INCLUDES FF-R-1    |
| controls, twin baskets, legs, stainless steel front, up, door and fry tank,    |                  |                  |       |         |      |      |    |      |                                           | %
| 150,000 BTU, CSA, NSF                                                           |                  |                  |       |         |      |      |    |      |                                           | %
| Heat Lamp - Glo Ray Infrared Foodwarmer - HATCO                                 |                  | GRAH-48          | 2     | 1       |      |      |    |      | WARRANTY - 1 YR PARTS AND LABOR PLUS ONE YR ADD'L ON PARTS ON ALL GLO   |
| ROY METAL SINTERED ELEMENTS; 120V/60/1-PH, BUILT IN TOGGLE CONTROL              |                  |                  |       |         |      |      |    |      |                                           | %
| Fryer Dump Station - Stainless steel breaching & breading cabinet, with BN89    | Pitco Frialator  | BN8-SG18         | 1     | 1       |      |      |    |      |                                           | %
| dump station, fryer match design, approx 15-20" wide, standard finish,         |                  |                  |       |         |      |      |    |      |                                           | %
| stainless steel sides, front, door; for prepackage system 18 gas fryer          |                  |                  |       |         |      |      |    |      |                                           | %
|                                                                          |                  |                  |       |         |      |      |    |      |                                           | %

**ECU:** Estimated Cost per Unit  
**PMP:** Potential Minimum Purchase  
**PAP:** Potential Annual Purchase  
**PF:** Purchase Frequency  
**ETD:** Estimated Delivery Time
<table>
<thead>
<tr>
<th>Description</th>
<th>Model</th>
<th>Quantity</th>
<th>Pavilion</th>
<th>Warranty</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>EQUIPMENT STAND WITH REFRIGERATED BASE</strong> - Super deluxe chef base refrigerator, (2) durable drawers with recessed handle, 9.2 cu ft, 30 pan capacity (1/8 size), 16 ga, includes 5&quot; casters</td>
<td>TCBE-4650R</td>
<td>1</td>
<td>1</td>
<td>10</td>
</tr>
<tr>
<td><strong>CHARBROILER</strong> - Countertop, 46-7/8&quot;, (5) 17,000 BTU cast iron burners, infinite heat control valves, fully welded chassis, (2) drip trays, stainless steel, 4&quot; adjustable legs, 136,000 BTU, CSA, NSF</td>
<td>VAC547</td>
<td>1</td>
<td>1</td>
<td>10</td>
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<tr>
<td><strong>MOBILE GAS CONNECTOR</strong> - Dormont Blue Hose Moveable Gas Connector 10ft, 3/4&quot; inside dia, 45&quot; long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast QD, 2 Swivel Max, 1 full port valve, coated restraining cable with hardware</td>
<td>1675KIT2545</td>
<td>238</td>
<td>1</td>
<td>10</td>
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</tbody>
</table>
Hand Breader/sifter

Hand breading is popular because it offers the greatest control of coverage and density. Henny Penny hand badders 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.

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 breaded 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, dip tray, 2 lugs, lug plug, sifter, 4 casters 2 locking, power cord

Dimensions

<table>
<thead>
<tr>
<th>Height</th>
<th>47.25 in (1200 mm)</th>
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<tbody>
<tr>
<td>Width</td>
<td>67.63 in (1718 mm)</td>
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<tr>
<td>Depth</td>
<td>26.50 in (671 mm)</td>
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Crated

<table>
<thead>
<tr>
<th>Length</th>
<th>37 in (945 mm)</th>
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<tbody>
<tr>
<td>Depth</td>
<td>25 in (640 mm)</td>
</tr>
<tr>
<td>Height</td>
<td>51 in (1295 mm)</td>
</tr>
<tr>
<td>Volume</td>
<td>27 ft³ (0.78 m³)</td>
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<tr>
<td>Weight</td>
<td>160 lb (82 kg)</td>
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</tbody>
</table>

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)

Electrical

<table>
<thead>
<tr>
<th>Volts</th>
<th>Phase</th>
<th>Hertz</th>
<th>kW</th>
<th>Amps</th>
<th>Wire</th>
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<tbody>
<tr>
<td>240</td>
<td>1</td>
<td>60</td>
<td>0.5</td>
<td>2.4</td>
<td>2+G</td>
</tr>
<tr>
<td>240</td>
<td>1</td>
<td>50</td>
<td>0.79</td>
<td>1.5</td>
<td>2+G</td>
</tr>
</tbody>
</table>

Plug included with 120 V unit

NEMA 5-15P

Laboratory certifications

UL

Continuing product improvement may subject specifications to change without notice.

Henny Penny Corporation
PO Box 69 Eaton OH 45320 USA
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+1 937.458.8404 Fax 800.417.8434 Fax
+1.800.417.8405 Technical Support

www.henneypenny.com

Henny Penny
Engineered to Last

□ APPROVED □ APPROVED AS NOTED □ RESUBMIT

AUTHORIZED SIGNATURE DATE

© 2007 Henny Penny Corporation, Eaton, OH 45320 USA Revised 06/15/13
**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 • Int'l Fax (800)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax (636)272-9471 • www.truemfg.com

**Model:**

**TSSU-27-08**

**Food Prep Table:**

*Solid Door Sandwich/Salad Unit*

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**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, back in freshness and minimize condensation. Removable for easy cleaning.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- 11 ¼" (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 Ecocate. 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 1/16" (millimeters rounded up to next whole number).

<table>
<thead>
<tr>
<th>Model</th>
<th>Doors</th>
<th>Shelves</th>
<th>Pans (top)</th>
<th>Cabinet Dimensions (inches) (mm)</th>
<th>Voltage</th>
<th>Amps</th>
<th>NEMA Config.</th>
<th>Cord Length (total ft.) (total m)</th>
<th>Crated Weight (lbs.) (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>TSSU-27-08</td>
<td>1</td>
<td>2</td>
<td>8</td>
<td>L** 702 766 934 115/60/1 230-240/50/1 4.9 5-15P</td>
<td>7</td>
<td>2.13</td>
<td>200</td>
<td></td>
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</table>

**Approvals:**

**Available At:**

2/15 Printed in U.S.A.
**STANDARD FEATURES**

**DESIGN**
- True’s commitment to using the highest quality materials and oversized systems provides the user with better 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, 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.
- 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 accessed in back of cabinet, slides out for easy maintenance.

**CABINET CONSTRUCTION**
- 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 Ecorthane. A high density polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stern 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" x 16 1/2" (602 x 422 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 1/8" (289 mm) deep, 1/8" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved, while 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 (4 size) 6 1/2" x 6 1/2" 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).
- Counter top pan opening designed to fit varying size pan configurations with available pan dividers/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, 15 amp dedicated outlet. Cord and plug set included.

**OPTIONAL FEATURES/ACCESSORIES**
- Upcharge and lead times may apply.
  - 230 - 240V / 50 Hz
  - 6" (153 mm) standard legs.
  - 8" (203 mm) standard legs.
  - 1 1/2" (44 mm) diameter castors.
  - Barrel lock (factory installed).
  - Additional shelves.
  - Single overshelf.
  - Double overshelf.
  - Flat lid.
  - Sneezeguard.
  - 19" (483 mm) deep, 1/8" (13 mm) thick, while polyethylene cutting board. Requires "L" brackets.
  - 19" (483 mm) deep, 3/4" (20 mm) thick, while polyethylene cutting board. Requires "L" brackets.
  - 19" (483 mm) deep, 1/8" (13 mm) thick, composite cutting board. Requires "L" brackets.
  - 19" (483 mm) deep, 3/4" (20 mm) thick, composite cutting board. Requires "L" brackets.
  - Front 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 finish of these units have changed from the traditional white PVC coated, 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, TWF, TSSO, TPR, TP3, TNE, TRCB. A sticker will be placed on the outside packaging so that units with this change can be identified in inventory.

**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**

---

**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 • Int'l Fax: (001)(636)272-7546 • www.truefood.com
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
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 gmpopcorna.com
Phone: (513) 769-7676
(800) 543-0862
Fax: (513) 769-8500
Toll Free Fax (800) 542-1496
Model Number: 3007

<table>
<thead>
<tr>
<th>Specification</th>
<th>Value</th>
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<tbody>
<tr>
<td>Width</td>
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<tr>
<td>Length</td>
<td>26.00</td>
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<td>Height</td>
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<tr>
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<td>Wattage</td>
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</tr>
<tr>
<td>Plug Type</td>
<td>5-30P</td>
</tr>
</tbody>
</table>

Model Variations

Gold Medal Products Co.
10700 Medallion Drive  Phone: (513) 769-7676
Cincinnati, Ohio 45241-4807  (800) 543-0862
E-Mail goldme19@eos.net  Fax: (513) 769-8500
Web Site gmpopcorn.com  Toll Free Fax (800) 542-1496

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE
Griddle/Equipment Stands

**MODELS:**

- T2424GS
- T2448GS
- T1272GS
- T3072GS
- T2424SGS
- T2448SGS
- T1272SGS
- T3072SGS
- T2424SGS
- T2448SGS
- T1272SGS
- T3072SGS
- T2424SGS
- T2448SGS
- T1272SGS
- T3072SGS

**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 1¼" (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.
- 1¼" (41mm)-diameter.
- Adjustable white metal feet.

**Optional Hardwood Cutting Board**

- Laminated, 1¼" (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 8½" (216mm) at lowest point to maximum of 11½" (299mm).

**Optional Plate Shelf**

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

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**Options / Accessories**

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

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**Specifications Sheet**

Short Form Specifications

Eagle Griddle/Equipment Stand, model

16 gauge type 300 stainless steel top with 1¼" 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, 1¼"-diameter galvanized tubular legs with white metal adjustable bullet feet. Note: Units 72" and longer furnished with six legs.

---

**EAGLE GROUP**

100 Industrial Boulevard, Clayton, DE 19938-9905 USA
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www.eaglegrp.com

Foodservice Division: Phone 800-441-3440
MHC/Retail Display Divisions Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFab® Division.
Phone: 302-653-3000 • Fax: 202-653-2065 • E-mail: quotes@eaglegrp.com

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

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Griddle/Equipment Stands

<table>
<thead>
<tr>
<th>galvanized legs and undershelf</th>
<th>stainless legs and undershelf</th>
<th># of legs</th>
<th>tabletop dimensions</th>
<th>weight capacities</th>
<th>weight</th>
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<tbody>
<tr>
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<td>model #</td>
<td>4</td>
<td>width in.</td>
<td>length in.</td>
<td>width in.</td>
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Optional Hardwood Cutting Board

<table>
<thead>
<tr>
<th>model #</th>
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<th>weight lbs.</th>
<th>kg.</th>
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<tbody>
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Optional Plate Shelf

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<th>weight lbs.</th>
<th>kg.</th>
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<td>APS8</td>
<td>8&quot; x 203</td>
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<td>20</td>
<td>9.0</td>
</tr>
</tbody>
</table>

Optional Zinc Swivel Casters

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

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

Foodservice Division: Phone 300-441-8440
MHC/Retail Display Divisions: Phone 800-637-5100

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegroup.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.
2004 - Astro Pop Staging Cabinet

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"

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.
LG Series Free Standing Entry Level Gas Fryers

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 30½"d x 36¼"h working height – LG300, LG400
21½"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.

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-Hert (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 tark 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:
  13½"w x 13½"d x 5½"h – LG300, LG400
  16½"w x 13½"d x 6"h – LG500
☐ Extra set of twin baskets:
  6½"w x 13½"d x 6½"h – LG300, LG400
  9½"w x 13½"d x 6½"h – LG500
☐ FRYMATE VX15 add-on Frymate™ Dump Station.
☐ 10" high stainless steel removable splash guard.
☐ Flexible gas hose with quick disconnect.
INSTALLATION INSTRUCTIONS

1. A combination valve with pressure regulator is provided with this unit. Natural Gas 4.0" (102 mm) N.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:

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

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

<table>
<thead>
<tr>
<th>Model</th>
<th>Width</th>
<th>Depth</th>
<th>Overall Height</th>
<th>Working Height</th>
<th>Tank Size</th>
<th>BTU/HR</th>
<th>Fry Comp. Capacity</th>
<th>Approx. Shipping Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>LG300</td>
<td>15½&quot;</td>
<td>29½&quot;</td>
<td>47½&quot;</td>
<td>29&quot;</td>
<td>14&quot; x 14&quot;</td>
<td>90,000</td>
<td>35 - 40 lbs.</td>
<td>210 lbs. (95 kg)</td>
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<tr>
<td>LG400</td>
<td>15½&quot;</td>
<td>29½&quot;</td>
<td>47½&quot;</td>
<td>29&quot;</td>
<td>14&quot; x 14&quot;</td>
<td>120,000</td>
<td>45 - 50 lbs.</td>
<td>210 lbs. (95 kg)</td>
</tr>
<tr>
<td>LG500</td>
<td>21&quot;</td>
<td>29½&quot;</td>
<td>47½&quot;</td>
<td>29&quot;</td>
<td>19½&quot; x 14&quot;</td>
<td>150,000</td>
<td>65 - 70 lbs.</td>
<td>270 lbs. (122 kg)</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Model</th>
<th>Watt</th>
<th>Aluminum Standard Watt</th>
<th>Width</th>
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<td>GRA-124</td>
<td>250</td>
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<tr>
<td>GRA-124</td>
<td>500</td>
<td>GRA-128</td>
<td>350</td>
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<td>GRA-30</td>
<td>660</td>
<td>GRA-36</td>
<td>450</td>
<td>30' (762 mm)</td>
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<tr>
<td>GRA-36</td>
<td>800</td>
<td>GRA-42</td>
<td>575</td>
<td>36' (914 mm)</td>
</tr>
<tr>
<td>GRA-42</td>
<td>950</td>
<td>GRA-48</td>
<td>675</td>
<td>42' (1067 mm)</td>
</tr>
<tr>
<td>GRA-48</td>
<td>1100</td>
<td>GRA-54</td>
<td>800</td>
<td>48' (1219 mm)</td>
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<tr>
<td>GRA-54</td>
<td>1250</td>
<td>GRA-60</td>
<td>925</td>
<td>54' (1372 mm)</td>
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<tr>
<td>GRA-60</td>
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<td>GRA-66</td>
<td>1050</td>
<td>60' (1524 mm)</td>
</tr>
<tr>
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<td>GRA-72</td>
<td>1160</td>
<td>66' (1676 mm)</td>
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<td>1725</td>
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<td>GRA-96*</td>
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<td>GRA-108</td>
<td>1725</td>
<td>96' (2438 mm)</td>
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<tr>
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<td>GRA-120</td>
<td>1850</td>
<td>108' (2743 mm)</td>
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<tr>
<td>GRA-120</td>
<td>2800</td>
<td>GRA-132</td>
<td>2100</td>
<td>120' (3048 mm)</td>
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<tr>
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<td>GRA-144</td>
<td>2320</td>
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<tr>
<td>GRA-144</td>
<td>3450</td>
<td>GRA-160</td>
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<td>144' (3658 mm)</td>
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Stainless High Watt

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<tr>
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<tr>
<td>GRH-36</td>
<td>800</td>
<td>GRH-42</td>
<td>575</td>
<td>36' (914 mm)</td>
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<tr>
<td>GRH-42</td>
<td>950</td>
<td>GRH-48</td>
<td>675</td>
<td>42' (1067 mm)</td>
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<td>GRH-48</td>
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<td>GRH-54</td>
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<td>GRH-60</td>
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<tr>
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<td>1400</td>
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<td>60' (1524 mm)</td>
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<td>1160</td>
<td>66' (1676 mm)</td>
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<tr>
<td>GRH-72</td>
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<td>GRH-84*</td>
<td>1275</td>
<td>72' (1829 mm)</td>
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<td>GRH-96*</td>
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<tr>
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<td>2640</td>
<td>GRH-108</td>
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<td>2500</td>
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<tr>
<td>GRH-144</td>
<td>3450</td>
<td>GRH-160</td>
<td>2550</td>
<td>144' (3658 mm)</td>
</tr>
</tbody>
</table>

Dimensions

18" x 34 3/4" x 6 1/16" (457 x 884 x 155 mm) maximum width. Export voltages available.

Mounting Requirements

Recommended Mounting Height – Standard Watt: 8’-11” (230-279 mm) - High Watt: 11’-14” (297-356 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 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 overhead, and 8" (203 mm) from a surface below. Maximum 10" (254 mm) setback from the front of an overhead, Models with cords must be installed 3" (76 mm) below an overhead, and 11 1/2" (297 mm) (high watt) or 10" (254 mm) (standard watt) over a surface below.

Remote Control Enclosures

Model | Watt | Switches
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<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>RMB-3</td>
<td>5.5” (140 mm)</td>
<td>2 Maximum</td>
</tr>
<tr>
<td>RMB-7</td>
<td>9” (229 mm)</td>
<td>4 Maximum</td>
</tr>
<tr>
<td>RMB-14</td>
<td>14” (356 mm)</td>
<td>6 Maximum</td>
</tr>
<tr>
<td>RMB-16</td>
<td>16” (406 mm)</td>
<td>3 Maximum</td>
</tr>
<tr>
<td>RMB-20</td>
<td>20” (508 mm)</td>
<td>3 Maximum</td>
</tr>
</tbody>
</table>

One control box per foodwarmer.

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
- Glass 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
- Exposed Guard (Aluminum models only)
- Incandescent Lights available, see GRP spec sheet
- Infinite Control (Remote Recommended)
- Remote Control Enclosure
- Maximum of 12.2 amps. Consult factory sizing of single element at 120 volts exceeds 1460 watts.

Product Specs

- The Infrared Foodwarmer shall be a Glo-Ray®, manufactured by the Hatco Corporation, Milwaukee, WI 53234.
- 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 inches in length, in width.
- The Glo-Ray shall consist of either stainless steel or aluminum housing and include as standard equipment four stainless steel shelf mounting tabs and 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, leg stand, stand, support, stainless steel or aluminum housing and include as standard equipment four stainless steel shelf mounting tabs and 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.

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

Form No. GR Spec Sheet

Printed in U.S.A.
April 2009
Model SG/SE Solstice Bread & Batter Cabinet-Dump Station

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 pressed 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

<table>
<thead>
<tr>
<th>MODEL</th>
<th>DIM A</th>
<th>DIM B</th>
<th>DIM C</th>
</tr>
</thead>
<tbody>
<tr>
<td>BNB-SG14</td>
<td>15</td>
<td>5/8</td>
<td>39.7</td>
</tr>
<tr>
<td>BNB-SG18</td>
<td>19</td>
<td>5/8</td>
<td>49.0</td>
</tr>
<tr>
<td>BNB-SE14</td>
<td>15</td>
<td>5/8</td>
<td>39.7</td>
</tr>
<tr>
<td>BNB-SE18</td>
<td>19</td>
<td>5/8</td>
<td>49.0</td>
</tr>
</tbody>
</table>

**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 Mode 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**

<table>
<thead>
<tr>
<th>Food warmer</th>
<th>115V 60HZ</th>
<th>220-230-240V 50HZ</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>6.3 amps</td>
<td>3.1 amps</td>
</tr>
</tbody>
</table>

**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)**

<table>
<thead>
<tr>
<th>Model</th>
<th>Shipping Weight</th>
<th>Shipping H x W x L</th>
<th>Shipping Cube</th>
</tr>
</thead>
<tbody>
<tr>
<td>BNB-SG/SE14</td>
<td>150.0 lb (68.0 kg)</td>
<td>59 x 23 x 44 in (149.8 x 58.4 x 111.8 cm)</td>
<td>34.6 ft³ (0.5 m³)</td>
</tr>
<tr>
<td>BNB-SG/SE18</td>
<td>175.0 lb (79.4 kg)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**Chef Base**

**3 YEAR PARTS & LABOR WARRANTY**

- **Model:** TCBE-48SDR

---

**Features / Benefits**

- **Strong Body and Durable Construction**
  Built with heavy duty, 304 stainless steel (16 gauge) 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**

---

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

*Height does not include 5-7/8" for caster height.
**CHEF BASE**

**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 3/4 (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 5-3/8" for cooler 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)

**EXTEND MODEL DIMENSION**

**EXTENDED TOP PLAN VIEW**
Net Weight: 240 lbs.

**PLAN VIEW**

[unit: inch]

**FRONT VIEW**

**SIDE VIEW**

Turbo Air: 800-627-0032  GK: 800-500-3519
Warranty: 800-381-7770  AC: 888-900-1002
**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 ¼" 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 usable heat (550°F - 700°F)
- One year parts and labor warranty

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.

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Total BTUs</th>
<th>Number of Grates</th>
<th>Dimensions W x D x H</th>
<th>6&quot; High Backsplash</th>
</tr>
</thead>
<tbody>
<tr>
<td>VACB20</td>
<td>60,000</td>
<td>3</td>
<td>20 ¾&quot; x 33&quot; x 17 ¾&quot;</td>
<td>225 lbs / 103 kg</td>
</tr>
<tr>
<td>VACB25</td>
<td>72,000</td>
<td>4</td>
<td>25 ¾&quot; x 33&quot; x 17 ¾&quot;</td>
<td>290 lbs / 131 kg</td>
</tr>
<tr>
<td>VACB36</td>
<td>108,000</td>
<td>6</td>
<td>36 ¾&quot; x 33&quot; x 17 ¾&quot;</td>
<td>370 lbs / 167 kg</td>
</tr>
<tr>
<td>VACB47</td>
<td>144,000</td>
<td>8</td>
<td>46 ¾&quot; x 33&quot; x 17 ¾&quot;</td>
<td>450 lbs / 203 kg</td>
</tr>
<tr>
<td>VACB60</td>
<td>198,000</td>
<td>11</td>
<td>60 ¾&quot; x 33&quot; x 17 ¾&quot;</td>
<td>500 lbs / 225 kg</td>
</tr>
<tr>
<td>VACB72</td>
<td>234,000</td>
<td>13</td>
<td>72 ¾&quot; x 33&quot; x 17 ¾&quot;</td>
<td>700 lbs / 318 kg</td>
</tr>
</tbody>
</table>

**VACB Accessories**

<table>
<thead>
<tr>
<th>Model Number</th>
<th>12&quot; Plate Rail</th>
<th>Condiment Rail</th>
<th>Cutting Board</th>
<th>Backsplash</th>
</tr>
</thead>
<tbody>
<tr>
<td>VACB20</td>
<td>PLTRAIL-ACB20</td>
<td>N/A</td>
<td>N/A</td>
<td>BCKSPLSH-ACB20</td>
</tr>
<tr>
<td>VACB25</td>
<td>PLTRAIL-ACB25</td>
<td>CONRAIL-ACB25</td>
<td>CUTBD-ACB25</td>
<td>BCKSPLSH-ACB25</td>
</tr>
<tr>
<td>VACB36</td>
<td>PLTRAIL-ACB36</td>
<td>CONRAIL-ACB36</td>
<td>CUTBD-ACB36</td>
<td>BCKSPLSH-ACB36</td>
</tr>
<tr>
<td>VACB47</td>
<td>PLTRAIL-ACB47</td>
<td>CONRAIL-ACB47</td>
<td>CUTBD-ACB47</td>
<td>BCKSPLSH-ACB47</td>
</tr>
<tr>
<td>VACB60</td>
<td>PLTRAIL-ACB60</td>
<td>CONRAIL-ACB60</td>
<td>CUTBD-ACB60</td>
<td>DOKPLO-ID600</td>
</tr>
<tr>
<td>VACB72</td>
<td>PLTRAIL-ACB72</td>
<td>CONRAIL-ACB72</td>
<td>CUTBD-ACB72</td>
<td>BCKSPLSH-ACB72</td>
</tr>
</tbody>
</table>

**VACB Charbroiler Grates**

<table>
<thead>
<tr>
<th>Description</th>
<th>Accessory Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Round rod fabricated ¼&quot;</td>
<td>GRATE-R724</td>
</tr>
<tr>
<td>Cast diamond grate std.</td>
<td>GRATE-CDIA24</td>
</tr>
<tr>
<td>Diamond fabricated grate</td>
<td>GRATE-DAIA24</td>
</tr>
<tr>
<td>Cast straight grate std.</td>
<td>GRATE-CSTR24</td>
</tr>
<tr>
<td>Griddle plate accessory</td>
<td>GRATE-GRID24</td>
</tr>
</tbody>
</table>

www.vulcanhart.com 866-988-5226
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
- ¾" rear gas connector with pressure regulator
- One year parts and labor standard

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Total BTLs</th>
<th>Number of Grates</th>
<th>Dimensions W x D x H</th>
<th>Approx. Shipping Wt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>VCCB25</td>
<td>58,000</td>
<td>4</td>
<td>25 ¾&quot; x 27 ¼&quot; x 12&quot;</td>
<td>290 lbs 131 kg</td>
</tr>
<tr>
<td>VCCB36</td>
<td>67,000</td>
<td>6</td>
<td>36&quot; x 27 ¼&quot; x 12&quot;</td>
<td>370 lbs 167 kg</td>
</tr>
<tr>
<td>VCCB47</td>
<td>116,000</td>
<td>8</td>
<td>46 ¾&quot; x 27 ¼&quot; x 12&quot;</td>
<td>450 lbs 203 kg</td>
</tr>
<tr>
<td>VCCB60</td>
<td>159,000</td>
<td>11</td>
<td>60&quot; x 27 ¾&quot; x 12&quot;</td>
<td>500 lbs 225 kg</td>
</tr>
<tr>
<td>VCCB72</td>
<td>188,500</td>
<td>13</td>
<td>72&quot; x 27 ¾&quot; x 12&quot;</td>
<td>550 lbs 248 kg</td>
</tr>
</tbody>
</table>

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

VCCB Stands & Accessories

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Stainless Steel Stand with Marine Edge—Casters</th>
<th>Stainless Steel Stand with Marine Edge—Flanged Legs</th>
<th>6&quot; High Backsplash</th>
<th>10&quot; Plate Rail</th>
<th>Supercharger Kit</th>
</tr>
</thead>
<tbody>
<tr>
<td>VCCB25</td>
<td>STAND/C-VCCB25</td>
<td>STAND/F-VCCB25</td>
<td></td>
<td></td>
<td>SUPERCHG-SCB25C</td>
</tr>
<tr>
<td>VCCB36</td>
<td>STAND/C-VCCB36</td>
<td>STAND/F-VCCB36</td>
<td></td>
<td></td>
<td>SUPERCHG-SCB36C</td>
</tr>
<tr>
<td>VCCB47</td>
<td>STAND/C-VCCB47</td>
<td>STAND/F-VCCB47</td>
<td></td>
<td></td>
<td>SUPERCHG-SCB47C</td>
</tr>
<tr>
<td>VCCB60</td>
<td>STAND/C-VCCB60</td>
<td>STAND/F-VCCB60</td>
<td></td>
<td></td>
<td>SUPERCHG-SCB60C</td>
</tr>
<tr>
<td>VCCB72</td>
<td>STAND/C-VCCB72</td>
<td>STAND/F-VCCB72</td>
<td></td>
<td></td>
<td>SUPERCHG-SCB72C</td>
</tr>
</tbody>
</table>

Description | Accessory Code
--- | ---
Round rod fabricated grate | GRAT-RROD7
Round rod fabricated grate—six rib | GRAT-RRODS6
Cast diamond grate std. | GRAT-CDA7
Cast diamond grate—six rib | GRAT-CDA6
S.S. diamond fabricated grate | GRAT-DIA7
S.S. diamond fabricated grate—bur rib | GRAT-DIA4
Cast straight grate std. | GRAT-CSTR7
Cast straight grate—six rib | GRAT-CSTR6
Cast waffle grate—each | GRAT-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

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Approx. Shipping Wt.</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>VHP212*</td>
<td>148 lbs  67 kg</td>
<td></td>
</tr>
<tr>
<td>VHP424*</td>
<td>224 lbs  101 kg</td>
<td></td>
</tr>
<tr>
<td>VHP636*</td>
<td>291 lbs  132 kg</td>
<td></td>
</tr>
<tr>
<td>VHP848</td>
<td>310 lbs  140 kg</td>
<td></td>
</tr>
<tr>
<td>VHP212U</td>
<td>148 lbs  67 kg</td>
<td></td>
</tr>
<tr>
<td>VHP424U</td>
<td>224 lbs  101 kg</td>
<td></td>
</tr>
<tr>
<td>VHP636U</td>
<td>291 lbs  132 kg</td>
<td></td>
</tr>
<tr>
<td>VHP848U</td>
<td>310 lbs  140 kg</td>
<td></td>
</tr>
<tr>
<td>VHP212H</td>
<td>148 lbs  67 kg</td>
<td></td>
</tr>
<tr>
<td>VHP424H</td>
<td>224 lbs  101 kg</td>
<td></td>
</tr>
<tr>
<td>VHP636H</td>
<td>291 lbs  132 kg</td>
<td></td>
</tr>
<tr>
<td>VHP848H</td>
<td>310 lbs  140 kg</td>
<td></td>
</tr>
<tr>
<td>VHP212H-F</td>
<td>148 lbs  67 kg</td>
<td></td>
</tr>
<tr>
<td>VHP424H-F</td>
<td>224 lbs  101 kg</td>
<td></td>
</tr>
<tr>
<td>VHP636H-F</td>
<td>291 lbs  132 kg</td>
<td></td>
</tr>
<tr>
<td>VHP848H-F</td>
<td>310 lbs  140 kg</td>
<td></td>
</tr>
</tbody>
</table>

Freight Classification: 85

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

<table>
<thead>
<tr>
<th>Model</th>
<th>12&quot; Plate Rail Accessory Code</th>
<th>Condiment Rail Accessory Code</th>
<th>1/6 Size Pans Accessory Code</th>
<th>Cutting Board Accessory Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>12&quot;</td>
<td>PLTRAIL-AHP12</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>24*</td>
<td>PLTRAIL-AHP24</td>
<td>CONRAIL-AHP24</td>
<td>3</td>
<td>CUTBD-AHP24</td>
</tr>
<tr>
<td>36&quot;</td>
<td>PLTRAIL-AHP36</td>
<td>CONRAIL-AHP36</td>
<td>5</td>
<td>CUTBD-AHP36</td>
</tr>
<tr>
<td>48&quot;</td>
<td>PLTRAIL-AHP48</td>
<td>CONRAIL-AHP48</td>
<td>6</td>
<td>CUTBD-AHP48</td>
</tr>
</tbody>
</table>

NOTE: Integrated stand available as SEF—Consult factory.

www.vulcanhart.com  866-988-5226
Double Swivel MAX®/SnapFast® Quick-Disconnect Assemblies
Sizes: 1/2" to 1 1/4" (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 stops 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 movable 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 Z222.1 / 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.**

---

**Safety System**

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

### Ordering Information

<table>
<thead>
<tr>
<th>Configuration</th>
<th>Size I.D.</th>
<th>24&quot; (607mm)</th>
<th>36&quot; (914mm)</th>
<th>48&quot; (1,219mm)</th>
<th>60&quot; (1,524mm)</th>
<th>72&quot; (1,829mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deluxe Kit*</td>
<td>15/16&quot; (15mm)</td>
<td>1650KT2S24</td>
<td>1650KT2S36</td>
<td>1650KT2S48</td>
<td>1650KT2S60</td>
<td>1650KT2S72</td>
</tr>
<tr>
<td>Basic Kit**</td>
<td>15/16&quot; (15mm)</td>
<td>1650BP02SR24</td>
<td>1650BP02SR36</td>
<td>1650BP02SR48</td>
<td>1650BP02SR60</td>
<td>1650BP02SR72</td>
</tr>
<tr>
<td>Deluxe Kit*</td>
<td>3/4&quot; (20mm)</td>
<td>1675KT2S24</td>
<td>1675KT2S36</td>
<td>1675KT2S48</td>
<td>1675KT2S60</td>
<td>1675KT2S72</td>
</tr>
<tr>
<td>Basic Kit**</td>
<td>3/4&quot; (20mm)</td>
<td>1675BP02SR24</td>
<td>1675BP02SR36</td>
<td>1675BP02SR48</td>
<td>1675BP02SR60</td>
<td>1675BP02SR72</td>
</tr>
<tr>
<td>Deluxe Kit*</td>
<td>1&quot; (25mm)</td>
<td>16100KT2S24</td>
<td>16100KT2S36</td>
<td>16100KT2S48</td>
<td>16100KT2S60</td>
<td>16100KT2S72</td>
</tr>
<tr>
<td>Basic Kit**</td>
<td>1&quot; (25mm)</td>
<td>16100BP02SR24</td>
<td>16100BP02SR36</td>
<td>16100BP02SR48</td>
<td>16100BP02SR60</td>
<td>16100BP02SR72</td>
</tr>
<tr>
<td>Deluxe Kit*</td>
<td>1 1/4&quot; (32mm)</td>
<td>16125KT2S24</td>
<td>16125KT2S36</td>
<td>16125KT2S48</td>
<td>16125KT2S60</td>
<td>16125KT2S72</td>
</tr>
<tr>
<td>Basic Kit**</td>
<td>1 1/4&quot; (32mm)</td>
<td>16125BP02SR24</td>
<td>16125BP02SR36</td>
<td>16125BP02SR48</td>
<td>16125BP02SR60</td>
<td>16125BP02SR72</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Model</th>
<th>Size I.D.</th>
<th>24&quot; (607mm)</th>
<th>36&quot; (914mm)</th>
<th>48&quot; (1,219mm)</th>
<th>60&quot; (1,524mm)</th>
<th>72&quot; (1,829mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1650BPQ2S</td>
<td>15/16&quot; (15mm)</td>
<td>77,000</td>
<td>69,000</td>
<td>60,000</td>
<td>54,000</td>
<td>48,000</td>
</tr>
<tr>
<td>1675BPQ2S</td>
<td>3/4&quot; (20mm)</td>
<td>205,000</td>
<td>193,000</td>
<td>160,000</td>
<td>140,000</td>
<td>124,000</td>
</tr>
<tr>
<td>16100BPQ2S</td>
<td>1&quot; (25mm)</td>
<td>366,000</td>
<td>336,000</td>
<td>295,000</td>
<td>261,000</td>
<td>247,000</td>
</tr>
<tr>
<td>16125BPQ2S</td>
<td>1 1/4&quot; (32mm)</td>
<td>472,000</td>
<td>461,000</td>
<td>449,000</td>
<td>441,000</td>
<td>440,000</td>
</tr>
</tbody>
</table>

* 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

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**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 6.1 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.

- 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

**LIFETIME GUARANTEE**

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

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Dormont®

A Watts Water Technologies Company

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