12/1/2025

SCOPOS
hospitality group

Project:
The Waterford ALMC - AL Kitchen

From:

To:

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Specification Sheet

12/1/2025

ITEM# 2H100 - UNDERCOUNTER REFRIGERATOR (1 EA REQ'D)

Victory VURD60HC-4

Undercounter Refrigerator, Powered by V-Core™, two-section, 60"W, rear mounted self-contained refrigeration, 17.1 cubic feet capacity, (4) drawers with telescoping slides & locking mechanism (accommodates 4" or 6" deep pans - not included), full electronic control, 1/2" thick stainless steel top, stainless steel front & sides, aluminum interior, Santoprene gaskets with 2 year warranty, R290 Hydrocarbon refrigerant, 1/4 HP, UL-Sanitation, cULus, UL EPH Classified

ACCESSORIES

Mfr	Qty	Model	Spec
Victory	1		7-year parts & labor and 7-year compressor warranty; excludes maintenance items
Victory	1		115v/60/1-ph, 3.0 amps, with cord & NEMA 5-15P
Victory	1		Drawer locks on all drawers, per unit
Victory	1		Casters, set of (4), 6" high, (2) with brakes, standard
			NOTE: Receptacle for unit to be installed to the left or right side of the unit for accessibility and resetting the GFCI as needed.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/4		
2	115	60	1	Cord & Plug		5-15P	3				

PROJECT: _____

ITEM # _____ QTY: _____

MODEL # _____

AIA # _____ SIS # _____

UNDERCOUNTER REFRIGERATOR WITH DRAWERS

VURD60HC-4

POWERED BY V-CORE

EXCLUSIVE WARRANTY

- **7 Year Parts, Labor and Compressor**
- **Exclusive 2 Year Warranty On Magnetic Door Gaskets**
- **Lifetime Warranty On Handles & Hinges (parts only)**

PROUDLY MADE IN THE USA

CABINET CONSTRUCTION

- Stainless Steel Exterior (galvanized back and bottom)
- Aluminum Interior
- Stainless Steel 20 Gauge Drawers
- One Piece, Snap-In Magnetic Drawer Gaskets
- 6" Casters Two With Brakes
- 8' Cord And Plug (see electrical data for details)

FEATURES

- Full Electronic Control
- Stay-Open Door Feature For Easy Product Loading
- Low Profile Horizontal Drawer Handles
- Heavy-Duty Pan Supports Provided
- Drawers Accommodate 6" Deep Full Size Food Service Pans In Both Upper And Lower Drawers (pans not included)
- Telescoping Drawer Slides With Locking Mechanism

REFRIGERATION

- Refrigeration System Uses R-290 Refrigerant To Comply With All Environmental Concerns
- Rear Mounted Refrigeration System
- Adaptive Defrost For Reduced Energy Consumption And More Consistent Product Temperatures
- Epoxy Coated Evaporator Coil
- Refrigerator Capable Of Maintaining Product Temperature 36°F To 38°F

ENERGY STAR

Please Verify Qualifying Units By Visiting:
www.energystar.gov/cfs

OPTIONS & ACCESSORIES

- Stainless Steel Interior
- Stainless Steel Back
- Cutting Board
- Drawer Locks
- 6" Legs Or 6" Seismic Legs
- Casters: 3", Roller Kit, Low Profile
- Remote Models* (6" legs only)
  (refrigerant must be specified at time of order, see note on back on page)

3779 Champion Blvd, Winston-Salem, NC 27105

ph: (888) 845-9800 | fax: (800) 253-5168

Sales@VictoryRefrigeration.com | VictoryRefrigeration.com

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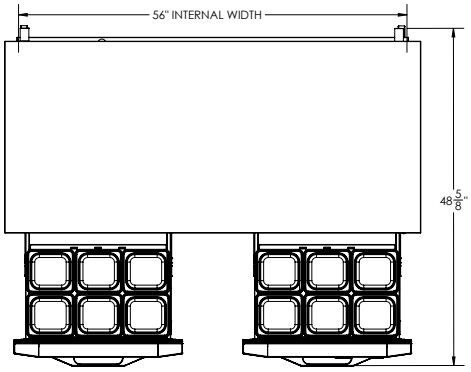
APPROVAL: _____ DATE: _____

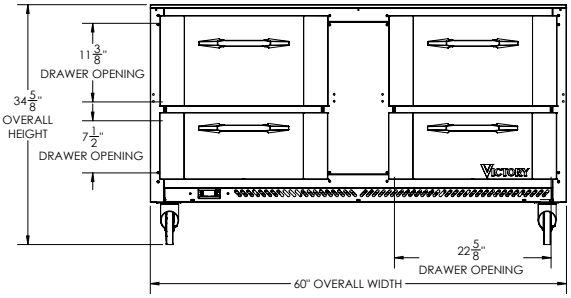
UNDERCOUNTER REFRIGERATOR WITH DRAWERS

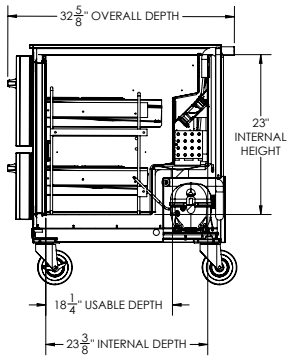
VICTORY UNDERCOUNTER REFRIGERATOR WITH DRAWERS

VURD60HC-4

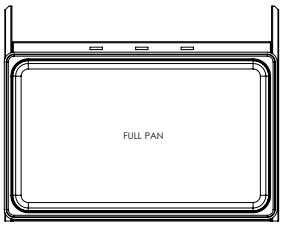
POWERED BY V-CORE







Drawer Configurations



We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Dimensional tolerances +/- 1/4". Metric dimensions (MM)

3" Bottom & 2" Rear clearance is required

CHARACTERISTICS		ELECTRICAL DATA		SHIPPING DETAILS	
Net Capacity (cubic ft.)	14.75	Cabinet Voltage	115/60/1	Height	38"
Width, Overall (in.)	60"	Total Amperes	3.0	Width	63"
Depth, Overall (with handle)	32 5/8"	NEMA Plug (8' cord)	5-15P	Depth	33"
Height Overall (6" casters)	34 5/8"	**REFRIGERATION DATA**		Crated Weight	404 lbs
Depth, Drawer Open 90°	48 5/8"	Condensing Unit Size, HP	1/5	*NOTE: Remote units are field wired and comes with 6" legs. Refrigerant must be specified at time of order.	
Drawer Openings (in.)	22 5/8" x 7 1/2" 22 5/5" x 11 3/8"	Refrigerant*	R-290		
No. Of Drawers	4	Capacity (BTU/HR) (100°F/20°F)	1350		
		Heat Rejection (BTU/HR)	2025		
		Charge (lbs/grams/ounces)	0.243 / 110 / 3.88		

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WELBILT an Ali Group Company

SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2H101 - COMBI OVEN, ELECTRIC (1 EA REQ'D)

RATIONAL ICP XS E

(CA1ERRA.0000210) iCombi Pro® XS Combi Oven, electric, (3) 12" x 14" steam pan or (4) 13" x 18" sheet pan or (3) 2/3 GN pan capacity, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 208/240v/60/3-ph, 6 ft. cord, NEMA 15-30P, 5.7 kW, IPX5, UL, cULus, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
RATIONAL	1		2 years parts and labor, 5 years steam generator warranty
RATIONAL	1	CAP	Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel
RATIONAL	1	9999.2200	RCI RATIONAL Certified Installation, new certified installation for each single electric XS on a stand or counter, 100 miles (200 round-trip) included.
RATIONAL	1	9999.2002	Pre-Installation Site Consultation, provides an installation consultation to ensure the site has proper space and connections for gas, electric, drain & water, one (1) Consultation is needed for every four (4) cooking systems, includes 100 miles
RATIONAL	1	87.01.402US	Installation Kit, for electric iCombi/SCC/CMP XS, 208V or 240V/60Hz/3-ph - Copper Drain
RATIONAL	1	56.01.535	Active Green Cleaner Tabs, for all iCombi Pro/Classic, 150 pieces/bucket
RATIONAL	1	56.00.562	Care Tabs, bucket of 150 packets for all iCombi Pro/Classic models and SelfCooking Center® units from 10/2008, with CareControl
RATIONAL	1		Safety Door Lock, prevents rapid door opening, requires 2-step pressing of door handle
RATIONAL	1	6010.2301	Gastronorm Grid Shelf, 2/3 size, 12-3/4" x 13-15/16", stainless steel
RATIONAL	1	60.74.147	Gastronorm Perforated Baking Tray, 2/3 GN, 12-3/4" x 13-15/16", aluminum with TriLax® coating
RATIONAL	1	60.73.671	Gastronorm Baking Tray, 2/3 GN, 12-3/4" x 13-15/16", aluminum with Trilax coating
RATIONAL	1	60.73.802	Diamond & Grill Plate, 1/2 GN
RATIONAL	1	60.73.798	Grill & Pizza Tray, 2/3 GN, 12-3/4" x 13-15/16", Trilax® coating, pre-heat pan prior to food placement
RATIONAL	1	60.73.286	Roasting/Baking Pan, "small set", steel carrier plate (1/1 GN) with 4 pans (diameter 6-1/4"), TriLax® coating
RATIONAL	1	60.73.646	Multibaker, 2/3 GN, 12-3/4" x 13-15/16", 5 molds,

			TriLax Coating
RATIONAL	1	6019.1250	CombiFry Basket, 1/2 GN, 12" x 10"
RATIONAL	1	6014.1202	Gastronorm Container, 1/2 size, 12" x 10", 3/4" deep, granite enameled
RATIONAL	1	20.02.549P	Door Gasket, for iCombi Pro/ CombiMaster Plus/ SelfCookingCenter XS Size
RATIONAL	1	40.04.771P	Air Inlet Filter, for iCombi/CMP XS
RATIONAL	1	60.74.403P	UltraVent Plus HEPA Filter

Water Supply to have shut-off valve and back flow preventer furnished and installed by plumbing contractor.

Water supply to be hard copper tubing from water filter system. Do not direct connect without filter system.

Floor Sink to be located in steam free zone - not below combi oven.

Electrical contractor to provide shunt trip breaker.

FSEC required to schedule and provide equipment training with documentation having owner/operator present.

Owner/Operator to be signed up with manufacturer's update notification service and instructed how to receive and update software when it is made available.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208/240	60	3	Cord & Plug		15-30P		5.7			

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/4"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	2"	

Spec sheet

iCombi® Pro XS E

Capacity
> Four (4) Half-size sheet pans or Four (4) 2/3 Steam table pans 2-1/2" with one (1) grid shelf (not included)
> Removable, swivel hinging rack with flexible rack options on 7 levels
> Large selection of accessories for various cooking procedures, such as grilling, braising or baking
> For use with 1/2, 2/3, 1/3 GN accessories

Combi-steamer mode
> Steaming 86 °F - 266 °F
> Convection 86 °F – 572 °F
> Combination of steam and convection 86 °F – 572 °F

Description

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.
> Combi steamer as per DIN 18866 (in manual mode).
> For most cooking processes used in commercial kitchens.
> For using steam and convection, individually, one after the other, or combined.

Ventilation approvals: This appliance conforms to the EPA 202 test in accordance with ANSI/ NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).
The following intelligent assistants are available:

Intelligent assistant

iDensityControl iProductionManager iCookingSuite iCareSystem

iDensityControl
iDensityControl is the iCombi Pro's intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available. Intelligent air circulation ensures the best possible energy input into the food. Consequently, this ensures extraordinary productivity while maintaining high levels of food quality, even cooking and minimum energy consumption.

iCookingSuite
The iCookingSuite is the iCombi Pro's cooking intelligence. The user starts by selecting the right cooking path for the food, choosing from among 6 operating modes and / or 5 cooking methods. Users also specify the desired cooking result. The unit suggests settings for browning and degree of doneness. Intelligent sensors detect the size, quantity and condition of the food. While the cooking path is in progress, the system adjusts key parameters like cooking cabinet temperature, airspeed, and cooking time accurately to the second. The selected desired results are achieved, yielding the best possible quality in the shortest possible time. It is possible to optionally influence the cooking sequence and adapt the cooking result. Users can change to iProductionManager or manual mode at any time. Thanks to iCookingSuite you can simply save time, raw materials, and energy while maintaining a standardized food quality without having to check the procedure.

iProductionManager
iProductionManager intelligently and flexibly organizes the production process. This includes which products can be prepared together on different trays, the ideal sequence of dishes, and monitoring the cooking method. ProductionManager supports users with prompts to load or unload dishes. Depending on kitchen processes you can freely position orders or schedule them on the basis of a certain target time. iProductionManager arranges the sequence of dishes accordingly and automatically specifies the correct settings. Users decide whether dishes are cooked based on optimum energy consumption or a certain target time. Simple monitoring activities are no longer required, saving you working time and energy.

iCareSystem
iCareSystem is the iCombi Pro XS's intelligent cleaning and limescale removal system. It recommends the amount of chemicals and ideal cleaning stage from the nine available programs based on usage and any limescale in the steam generator. Quick interim cleaning cleans the iCombi Pro XS in less than 25 minutes. All cleaning programs can also run overnight without the need for supervision. The iCareSystem is particularly efficient and environmentally friendly, consuming small quantities of phosphate-free care products, water, and energy. This means that the iCombi Pro is always hygienically clean without manual work and at minimal costs.

Datenblatt, Version 27 - 6/14/2023 11:29 AM - We reserve the right to make technical changes.

Unit description and functions

Intelligent functions
> Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
> The actual measured humidity in the cooking cabinet can be adjusted and viewed
> Dynamic air circulation in the cooking cabinet thanks to intelligent, reversible, high-performance five-speed fan with intelligent activation and manual programming capabilities
> Intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit
> Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results
> Adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility
> Intelligent cooking step to proof baked goods
> Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop.
> Easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick
> iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatic time or energy optimization in planning; target time preparation to start or end cooking dishes at the same time
> Automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes
> Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
> Display of the current cleaning and descaling status
> Available recirculating hoods that automatically boost extraction power when the cooking cabinet door is opened. The hoods are optionally available pre-assembled.

Cooking functions
> High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
> Integrated, maintenance-free grease separation system without an additional grease filter
> Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
> Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Optional positioning tool for soft or very small cooking products (accessory)
> Delta-T cooking for extremely gentle preparation with minimal cooking losses
> Precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steam-convection combination modes
> Digital temperature display, can be set to °C or °F, displays target and actual values
> Cooking cabinet humidity and time displayed digitally; displays target and actual values
> Time can be set to display in 12- or 24-hour format
> 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking
> Automatic pre-selected starting time with variable date and time
> Integrated hand shower with automatic retrieval and individual jet function
> Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
> No-charge 4-hour RATIONAL certified chef assistance program

Occupational and operating safety
> Electronic safety temperature limiter for steam generator and convection heating
> Integrated fan wheel brake
> Contact temperature of the cooking cabinet door max. 163 °F
> Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
> HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
> Tested according to national and international standards for unsupervised operation
> Maximum tray height must not exceed 63 inch when using a RATIONAL stand
> Ergonomic door handle with right- / left-handed door opening and swing-shut function

Networking
> Integrated, IP-protected Ethernet interface for wired connection to the cloud-based ConnectedCooking networking solution
> Integrated Wi-Fi interface for wireless connection to the cloud-based networking solution ConnectedCooking
> Integrated USB interface for local data exchange
> Cloud-based ConnectedCooking solution allows central unit management; recipe, shopping cart and program management; HACCP data management; maintenance management

Cleaning and care
> Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
> Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
> Fast cleaning in under 30 minutes for almost uninterrupted, hygienic production
> Automatic cleaning routine following power outages, ensuring that cooking cabinet remains free of cleaning agents even after the cleaning process has been canceled
> Phosphate- and phosphorus-free Active Green Cleaner and Care tabs. The tabs are also free of microplastic additives
> Hygienic setup that is flush with the counter without feet for simple, safe cleaning
> Triple glass pane cooking cabinet door with rear ventilation, thermally reflecting special coating and swiveling glass panes for easy cleaning

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- Inside and outside material: stainless steel DIN 1.4301, seamless hygienic cooking cabinet with rounded corners and optimized air flow
- Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions
- Monitoring option for automatic cleaning using the cloud-based ConnectedCooking networking solution

Operation

- High-resolution 9 inch TFT color display and capacitative touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
- Acoustic prompts and visual messages when user action is required
- Central dial with Push function for intuitive selection and confirmation of entries
- User interface and help function can be set to over 55 languages
- Basic national cuisine preferences can be selected regardless of language settings. Possible to select additional, local cuisine
- Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
- Extensive search function including all cooking paths, application examples and settings
- Context-sensitive support that always shows the current help content for the displayed screen content
- Start application examples from help file
- Simple selection of cooking paths using six operating modes and/or five cooking methods
- Cockpit function to display information about the processes within a cooking path
- Customization and control of user profiles to prevent operator errors
- Interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger

Installation, maintenance and environment

- Professional installation by RATIONAL-certified technicians recommended
- Rear in-direct floor drain with air gap is required, and should be supplied in alignment with local code.
- Adaptation to the installation site (height above sea level) through automatic calibration
- Operation without water softener and without additional manual descaling possible
- Installation flush with the floor and wall with only 10 mm (0.4") gap to the wall thanks to connection at the base*
- Service diagnostic system with automatic messages, self test function for actively testing cooking system functions
- Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
- 2-year RATIONAL warranty including parts, labor, and travel**
- Regular maintenance is recommended. Servicing by RATIONAL service partner according to manufacturer recommendations

* See the installation or planner manual for details

** Terms and conditions apply, see manufacturer warranty statement at www.rational-online.com

Options

- Cooking cabinet door, left-hinged
- MarineLine - marine version
- Safety door lock

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Technical specifications

Dimensions and weights

Dimensions (W x H x D)	
Cooking system (body)	25 3/4 x 22 3/8 x 21 7/8 inches
Cooking system (total)	25 3/4 x 23 1/2 x 24 1/2 inches
Cooking system with packaging	37 1/4 x 30 3/8 x 35 7/8 inches
Maximum working height of top level*	≤ 63 inches

*when using a corresponding RATIONAL stand

Weights	
Maximum load size per level	22 lb
Maximum total load capacity	44 lb
Weight - electric unit without packaging	137 lb
Weight - electric unit with packaging	185 lb

Electrical connection conditions

Voltage 1 ph 208 V / 240 V	
Connected loads - electric	5.7 kW
Steam power	5.4 kW
Convection power	5.4 kW
Breaker	50 A
Running AMPS	27.4 A (208 V) / 24 A (240 V)
Cable connection	3xAWG 8 SOOW90°C with NEMA Plug 6-50P
Voltage 3 ph 208 V / 240 V	
Connected loads - electric	5.7 kW
Steam power	5.4 kW
Convection power	5.4 kW
Breaker	30 A
Running AMPS	15.9 A (208 V) / 15.5 A (240 V)
Cable connection	4xAWG 12 SOOW90°C with NEMA Plug 15-30P

Connection conditions water

Water supply	3/4 "
Water pressure (flow pressure)	14.5 – 87.0 psi
Max flow rate	3 gal/min
Drain	1 1/2 " OD
Max. short-term wastewater quantity	0.11 gal/sec

Only use temperature-resistant wastewater pipes

Water quality requirements

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning

Contaminant	Water Requirements	If > than recommended
Sand / Particles	< 15 µm	Particle filter
Chlorine (Cl2)	< 0.012 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl-)	< 4.68 gr/gal (80 ppm)	RO

Connected loads - exhaust air and thermal load

Latent heat load	966 BTU
Sensible heat emission	1280 BTU
Sound level	52 dBA

Connection loads - data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum distances at installation

Minimum distances	Left	Back	Right
Standard	min. 10 mm	min. 10 mm	min. 10 mm

Clearance Requirements
To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.
If there are no external heat sources acting on the unit, there should be a minimum gap of 1/2" (10 mm) on either side of the unit. XS Combi-Duo vent pipe can be mounted flush with the wall.
If a high temperature heat source is on the left side of the unit, clearance of at least 14" (350 mm) must be maintained on the side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).
Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material: 10" (254 mm). It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

Installation conditions

> Observe all local and country-specific standards and regulations regarding the installation and operation of commercial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.
> To use ConnectedCooking, an RJ45 network socket or a WLAN connection option (IEEE 802.11 a/g/n) must be in place on-site. For optimal performance, a data rate of at least 100 MB/s is required.
> Each XS unit is supplied with 8 ft 14-3 AWG cord and plug. Use copper wire only. 3Ph 4-wire system (3 wire w/ ground)-dedicated 3-pole circuit breaker required. 1 Ph L1, L2, G-dedicated 2 pole circuit breaker required. 208 v is field retrofittable to 240V. Do not use fuses.

Approvals

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NSF Certification

iCombi Pro (LM100) and iCombi Classic (LM200) are NSF-certified, shown on the NSF list.

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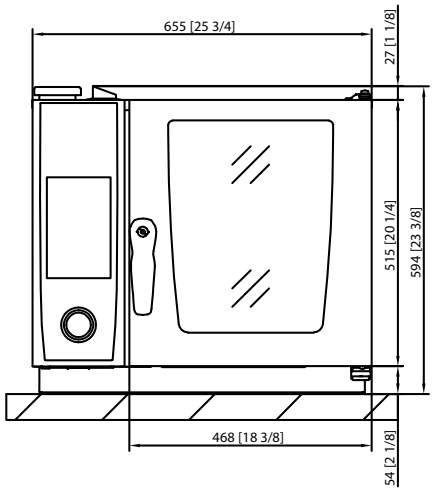
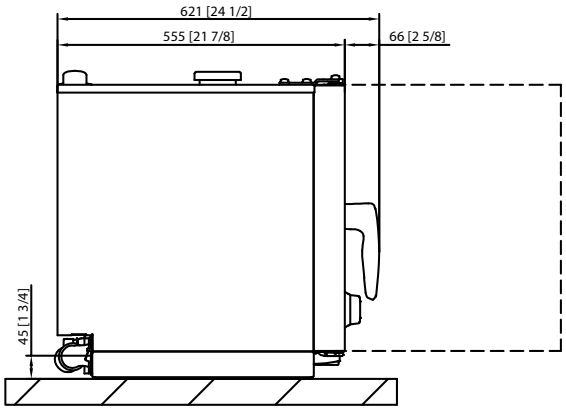
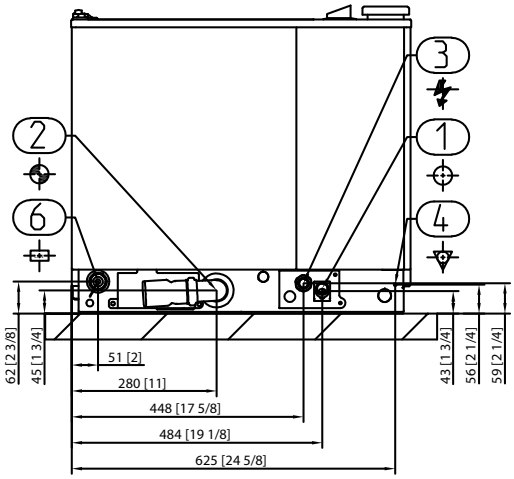
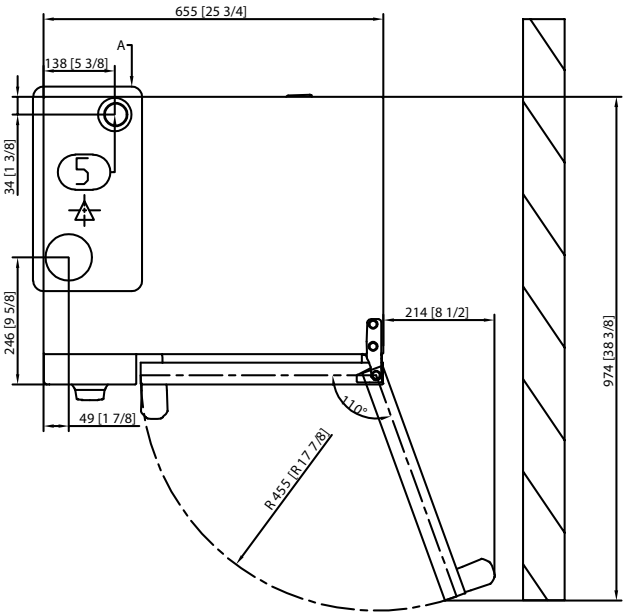
Technical drawing









1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface

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Accessories

Accessories	Item number
RATIONAL Active Green cleaning agent tabs – guarantee the best cleaning performance	Item no. 56.01.535
RATIONAL Care tabs – effectively prevent limescale deposits	Item no. 56.00.562
Stands are available in various versions - standard, with casters, or with anchorable stainless steel feet	See Cooking Systems and Accessories catalog
Heat shield – for installing a unit near a heat source, e.g. a grill - Size XS	Item no. 60.74.182
Condensation breaker– diverts steam and vapors to an existing exhaust air system Size XS	Item no. 60.74.037
RATIONAL USB stick – to securely transfer cooking programs and HACCP data	Item no. 42.00.162
Hinging racks - Size XS	Item no. 11 racks 60.73.724
UltraVent recirculating hood – for Size XS electric units only	Item no. 60.74.254
UltraVent Plus recirculating hood – for Size XS electric units only	Item no. 60.74.407
Stackable Combi-Duo kit - Size XS on Size XS	Item no. right-side hinges 60.73.768 Item no. left-side hinges 60.74.276
RATIONAL Single Water Filter - for all single models and Combi-Duo XS/XS, 6-half size/6-half size and 6-half size/10-half size	Item no. 1900.1154US

We offer a wide range of cooking accessories to help you achieve ideal cooking results; for more information, please consult our accessories brochure, ask your dealer, or visit www.rational-online.com

Planner	RATIONAL USA Inc.
	1701 Golf Road, Suite C-120, Commercium Rolling Meadows, IL 60008 Toll Free: 888-320-7274 Fax: 847-755-9583 Email: info@rational-online.com Visit us on the internet: www.rational-online.com

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Installation Information Form.

To ensure maximum customer satisfaction and proper future service support.
Dealer is responsible for completing this form.

Submit this form with every PO.

Project Name (required)

Phone Number Project Location (required)

Street Address (required)

City/State/Zip Code (required)

Location Contact Name (required)

Phone Number Location Contact (required)

Location Contact Email (required)

RATIONAL PO Number

Please select one of the shipping options for your order below (required). If RATIONAL does not receive any notice, we will proceed with the requested shipping date noted below.

- ☐ Ship ASAP. Ships 2 to 3 days after confirmation by RATIONAL (with or without Pre-Installation Site Consultation).
- ☐ Ship after Pre-Installation Site Consultation is complete. Ship no later than
- ☐ Ship by date (with or without Pre-Installation Site Consultation).
- ☐ Hold until confirmation to ship. Estimated shipping date.

List your preferred RATIONAL Service Provider, or RATIONAL will select an RSP based on location.

☐ New Construction

☐ Replacement

Approximate Pre-Installation Site Consultation Date (If Purchased):

Approximate Installation Date:

Dealer:

Contact at Dealer:

Phone Number:

Email:

Signature:

Date:

The ship date will be the date indicated on the sales confirmation. This date may be subject to change.

1701 Golf Road Suite C-120, Commercium Rolling Meadows, IL 60008
Phone (224) 366-3500 Fax (847) 755-9583

23.855 · V-01 · DP/Ad · 03/25 · en_US

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23.855 · V-01 · DP/Ad · 03/25 · en_US

Installation Kit
Article no. 87.01.402US

The RATIONAL Installation Kit ensures that the installer has all the essential connection materials on hand at the time of install. Not all parts are used in every installation.

RATIONAL Combi Oven XS (208/60/3ph & 240/60/3ph) Copper Drain

The Installation Kit for the above models includes:

1	ea	3/4"X72" NSF FOOD & BEV HOSE GHT
8	feet	1-1/2" DRAINAGE DWV COPPER
1	ea	1-1/2" DWV SANITARY TEE COPPER
3	ea	1-1/2" DWV 90 EL COPPER
2	ea	1 1/2" DWV STREET ELBOW 90
2	ea	1 1/2" DWV STREET ELBOW 45
1	ea	1-1/2" DWV COUPLING COPPER
2	ea	90DEG FreshWTR Elbow
2	ea	1 1/4" EMT MINNIES
1	ea	15-30 STRAIGHT BLADE RECEPTICLE
1	ea	COVERPLATE FOR 15-30/15-50
1	ea	FLEXIBLE COUPLING 1 1/4 X 1 1/4
10	ea	SHT MTL SCR PAN COMBO 8x1-1/2
6	ea	PLASTIC SCREW ANCHOR 10-12 x 1
2	ea	1 1/2" EMT STRAP TWO HOLE
2	ea	2" EMT STRAP TWO HOLE

Please note that installation kits are non-discountable.

87.01.402US · V-01 · MDS/Leno · 11/25 · en_US

Rational AG

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

1. Identification

Product identifier

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

Recommended use of the chemical and restrictions on use

Use of the substance/mixture

Preservative agent

Details of the supplier of the safety data sheet

Company name:	Rational AG	
Street:	Iglinger Strasse 62	
Place:	D-86899 Landsberg	
Telephone:	+49 (0)8191-3270	Telefax: +49 (0)8191-21735
Responsible Department:	Responsible for the safety data sheet: reinigung@rational-online.de	

Emergency phone number: In North America contact Info Trac at 1-800-535-5053
outside USA/CA contact +49 89 19240

2. Hazard(s) identification

Classification of the chemical

Regulation (EC) No. 1272/2008

Hazard categories:
Skin corrosion/irritation: Skin Irrit. 2
Serious eye damage/eye irritation: Eye Irrit. 2
Hazard Statements:
Causes skin irritation
Causes serious eye irritation

Label elements

Regulation (EC) No. 1272/2008

Signal word: Warning

Pictograms:

Hazard statements

Causes skin irritation
Causes serious eye irritation

Precautionary statements

Keep out of reach of children.
If medical advice is needed, have product container or label at hand.
Wear protective gloves/protective clothing/eye protection/face protection.
If on skin: Wash with plenty of water.
If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
If exposed or concerned: Get medical advice/attention.

Hazards not otherwise classified

Not known.

3. Composition/information on ingredients

Mixtures

Rational AG

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Hazardous components

CAS No	Components	Quantity
77-92-9	Citric acid	> 20 %
617-48-1	Malic acid	> 20 %
124-04-9	Adipic acid	1 - 5 %

4. First-aid measures

Description of first aid measures

General information

If you feel unwell, seek medical advice.

After inhalation

Move to fresh air in case of accidental inhalation of dust or fumes from overheating or combustion.

After contact with skin

In case of contact with skin wash off immediately with soap and water.
Consult a doctor if skin irritation persists.

After contact with eyes

Rinse immediately with plenty of water, also under the eyelids, for at least 15 minutes.
Seek medical treatment by eye specialist.

After ingestion

Rinse out mouth thoroughly with water.
Do not induce vomiting.
Never give anything by mouth to an unconscious person.
Summon a doctor immediately.

Most important symptoms and effects, both acute and delayed

WARNING !
Causes serious eye irritation.
Causes skin irritation.

OSHA Hazard Communication: This material is considered hazardous by the OSHA Hazard Communication Standard 29CFR 1910.1200.

Indication of any immediate medical attention and special treatment needed

Treat symptoms.

5. Fire-fighting measures

Extinguishing media

Suitable extinguishing media

Product does not burn, fire-extinguishing activities according to surrounding.

Unsuitable extinguishing media

Full water jet.

Specific hazards arising from the chemical

Fire may produce:
Irritant/corrosive, flammable as well as toxic distillation gases (carbonization gases).

Special protective equipment and precautions for fire-fighters

Use breathing apparatus with independent air supply.
Protective suit.

Additional information

Cool containers at risk with water spray jet.
Fire residues and contaminated firefighting water must be disposed of in accordance with the local regulations.

Rational AG

Safety Data Sheet

according to 29 CFR 1910.1200(g)

6. Accidental release measures

Personal precautions, protective equipment and emergency procedures

No special precautions required.

Environmental precautions

Do not discharge into the drains/surface waters/groundwater.

Methods and material for containment and cleaning up

Pick up mechanically, avoiding dust, and provide disposal in suitable recipients.
Flush rests with sufficient amount of water.

Reference to other sections

Observe protective instructions (see Sections 7 and 8).
Information for disposal look up chapter 13.

7. Handling and storage

Precautions for safe handling

Advice on safe handling

Avoid the formation of dust.
Avoid contact with eyes, skin or mucous membrane.

Advice on protection against fire and explosion

No special protective measures against fire required.

Conditions for safe storage, including any incompatibilities

Requirements for storage rooms and vessels

Keep in the original sealed container.
Keep containers tightly closed in a dry, well-ventilated place.

Further information on storage conditions

Keep away from food, drink and animal feeding stuffs.

8. Exposure controls/personal protection

Control parameters

Exposure controls

Appropriate engineering controls

Provide appropriate exhaust ventilation at machinery and at places where dust can be generated.

Protective and hygiene measures

Avoid contact with eyes and skin.
Wash hands before breaks and at the end of workday.
When using do not eat, drink or smoke.
Remove and wash contaminated clothing before re-use.

Eye/face protection

Tightly fitting goggles.
Eye wash bottle with pure water.

Hand protection

Protective gloves resistant to chemicals made off natural-rubber latex, Minimum coat thickness 0.6 mm, Permeation resistance (wear duration) approx. 480 minutes, i.e. protective glove <Lapren 706> made by www.kcl.de.
This recommendation refers exclusively to the chemical compatibility and the lab test conforming to EN 374 carried out under lab conditions.
Requirements can vary as a function of the use. Therefore it is necessary to adhere additionally to the recommendations given by the manufacturer of protective gloves.

Rational AG

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Respiratory protection

No personal respiratory protective equipment normally required.
Breathing apparatus (particle filter) only if dust is formed.

9. Physical and chemical properties

Information on basic physical and chemical properties

Physical state:	Tablet
Color:	White
Odor:	Characteristic

		Test method
pH-Value:	2,5	(1%)

Changes in the physical state

Flash point:	n.a.
Lower explosion limits:	n.a.
Upper explosion limits:	
Ignition temperature:	n.a.

Oxidizing properties
n.a.

Vapor pressure: (at 20 °C)	n.a.
Water solubility: (at 20 °C)	Soluble
Partition coefficient:	n.d.

Other information

Bulk density: approx. 800 g/L

10. Stability and reactivity

Reactivity

No decomposition if stored and applied as directed.

Chemical stability

Stability: Stable

Stable under normal conditions.

Possibility of hazardous reactions

Hazardous reactions: Will not occur

No hazardous reactions known.

Conditions to avoid

Protect from moisture.

Incompatible materials

No materials to be especially mentioned.

Hazardous decomposition products

No hazardous decomposition products known.

11. Toxicological information

Information on toxicological effects

Rational AG

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Route(s) of Entry

Skin and eye contact, inhalation and ingestion.

Acute toxicity

Based on available data, the classification criteria are not met.
Citric acid
LD50/oral/rat: 6730 mg/kg
Adipic acid
LD50/oral/rat: 11000 mg/kg
Malic acid
LD50/oral/rat: >3200 mg/kg

CAS No	Components				
	Exposure routes	Method	Dose	Species	Source
77-92-9	Citric acid				
	oral	LD50	11700 mg/kg	Rat	
	dermal	LD50	> 2000 mg/kg	Rat	

Irritation and corrosivity

Causes skin irritation
Causes serious eye irritation
Skin irritation: Irritant
Eye irritation: Irritant

Sensitizing effects

Based on available data, the classification criteria are not met.
Irritant

Specific target organ toxicity (STOT) - single exposure

Based on available data, the classification criteria are not met.

Severe effects after repeated or prolonged exposure

Based on available data, the classification criteria are not met.
STOT - Single exposure: Not classified.
STOT - Repeated exposure: Not classified.
Aspiration hazard: Not classified.

Carcinogenic/mutagenic/toxic effects for reproduction

Based on available data, the classification criteria are not met.
Carcinogenicity: Not classified.
Mutagenicity: Not classified.
Teratogenicity: Not classified.

Carcinogenicity (NTP): Not listed
Carcinogenicity (IARC): Not listed
Carcinogenicity (OSHA): Not listed

Aspiration hazard

Based on available data, the classification criteria are not met.

Practical experience

Other observations

Ingestion causes irritation of upper respiratory system and gastrointestinal disturbance.
Inhalation of dust may cause shortness of breath, tightness of the chest, a sore throat and cough.

12. Ecological information

Ecotoxicity

Citric acid :
LC50/Leuciscus idus/96 h: 440 - 706 mg/l

Rational AG

Safety Data Sheet

according to 29 CFR 1910.1200(g)

EC50/Daphnia magna: 85 mg/l
Adipic acid:
LC50/Pimephales promelas/96 h: 97 mg/l

Persistence and degradability

Product is biodegradable.

Bioaccumulative potential

No data available.

Mobility in soil

The product is soluble in water.

Other adverse effects

No data available.

13. Disposal considerations

Waste treatment methods

Advice on disposal

Remove in accordance with local official regulations.

Contaminated packaging

Empty containers should be taken for local recycling, recovery or waste disposal.
Contaminated packaging should be emptied as far as possible and after appropriate cleansing may be taken for reuse.
Packaging that cannot be cleaned should be disposed of like the product.

14. Transport information

US DOT 49 CFR 172.101

Proper shipping name: Not regulated.

Other applicable information

Non hazardous material as defined by the transport regulations.

15. Regulatory information

U.S. Regulations

National Inventory TSCA

All of the components are listed on the TSCA inventory.

National regulatory information

SARA Section 304 CERCLA:
Adipic acid (124-04-9): Reportable quantity = 5,000 (2270) lbs. (kg)
SARA Section 311/312 Hazards:
Citric acid (77-92-9): Immediate (acute) health hazard
Malic acid (617-48-1): Immediate (acute) health hazard
Adipic acid (124-04-9): Immediate (acute) health hazard

SARA

To the best of our knowledge this product contains no toxic chemicals subject to the supplier notification requirements of Section 313 of the Superfund Amendments and Reauthorization Act (SARA/EPCRA) and the requirements of 40 CFR Part 372.

State Regulations

Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65, State of California)

This product contains no chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

Rational AG

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

16. Other information

Hazardous Materials Information Label (HMIS)

Health:	2
Flammability:	0
Physical Hazard:	0

NFPA Hazard Ratings

Health:	2
Flammability:	0
Reactivity:	0
Unique Hazard:	

Changes

Revision date:	03.02.2016
Revision No:	6,1

-

Other data

The information in this document is based on the present state of knowledge and is applicable to the product with regard to appropriate safety precautions.
The information describes exclusively the safety requirements for the product (s) and is based on the present level of our knowledge.
The delivery specifications are contained in the corresponding product sheet.
This data does not constitute a guarantee for the characteristics of the product(s) as defined by the legal warranty regulations.
(n.a. = not applicable; n.d. = not determined)

(The data for the hazardous ingredients were taken respectively from the last version of the sub-contractor's safety data sheet.)

SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2H101.1 - VENTLESS EXHAUST SYSTEM (1 EA REQ'D)

RATIONAL 60.74.407

UltraVent® Plus XS Ventless Recirculating Condensation Hood, Type II- captures steam with HEPA filter for smoke, for single or Combi-Duo, includes Combi-Duo adapter kit 60.78.383, 120v/50/60Hz/1-ph, 170 watts, 6' cord, NEMA 5-15P, for RATIONAL XS electric combi

ACCESSORIES

Mfr	Qty	Model	Spec
			This is a recirculating exhaust hood system that captures the steam generated by the oven. HVAC to consider amount of heat this equipment produces and add additional HVAC exhaust located above unit to pull hot air out and circulate air in space.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	50/60	1	Cord & Plug		5-15P	1.6	.17			

Specification/Datasheet
UltraVent Plus Type XS

Article number
60.74.407

Description
The UltraVent Plus XS gets rid of the steam emitted with its condensation technology. No connection to the outside or extension of an existing exhaust system is necessary with this air recirculation hood.

It is also equipped with special filter technology which reduces lingering smoke, which can be created with fatty/oily products at high temperature.

Intended use
This product is intended exclusively for professional use, such as in restaurant kitchens or catering operations for schools, hospitals, or delis. Any other use runs counter to its intended purpose, and could be dangerous. RATIONAL AG assumes no liability for consequences of improper use.

Features
- Special filter technology with a replacable HEPA H11 main filter to reduce smoke
- Reduces linger steam and vapors. These are captured and condensed in the hood
- Easy to clean prefilter and stainless steel grease baffles
- Automatically boosts extraction rate when cooking cabinet door is opened
- Wastewater discharged by the device - no additional discharge line needed
- Easy to install and retrofit
- LED light informs operator when filters need replacing

Technical specifications
Supplied with an 8 ft 2 in (2.5 m) power cable with 5-15 P-connector

Connection:	120 V - 1 ph
Frequency:	60 Hz
Connected load:	180 W
Running Amps (A):	1.6 A
Extraction capacity:	165-333 ft^3/min
Operating noise level:	52-67 db(A)

Dimensions and weights

Width (W):	25 7/8 in
Height (H):	13 3/8 in
Depth (D):	23 in
Weight:	66.1 lb

Material
Stainless steel (CNS 1.4301/AISI 304)

Equipment/Scope of delivery
- An installation option for left- and right-hinged units is included in the scope of delivery
- The condensation hood includes an adapter kit for optional installation on a Combi-Duo XS

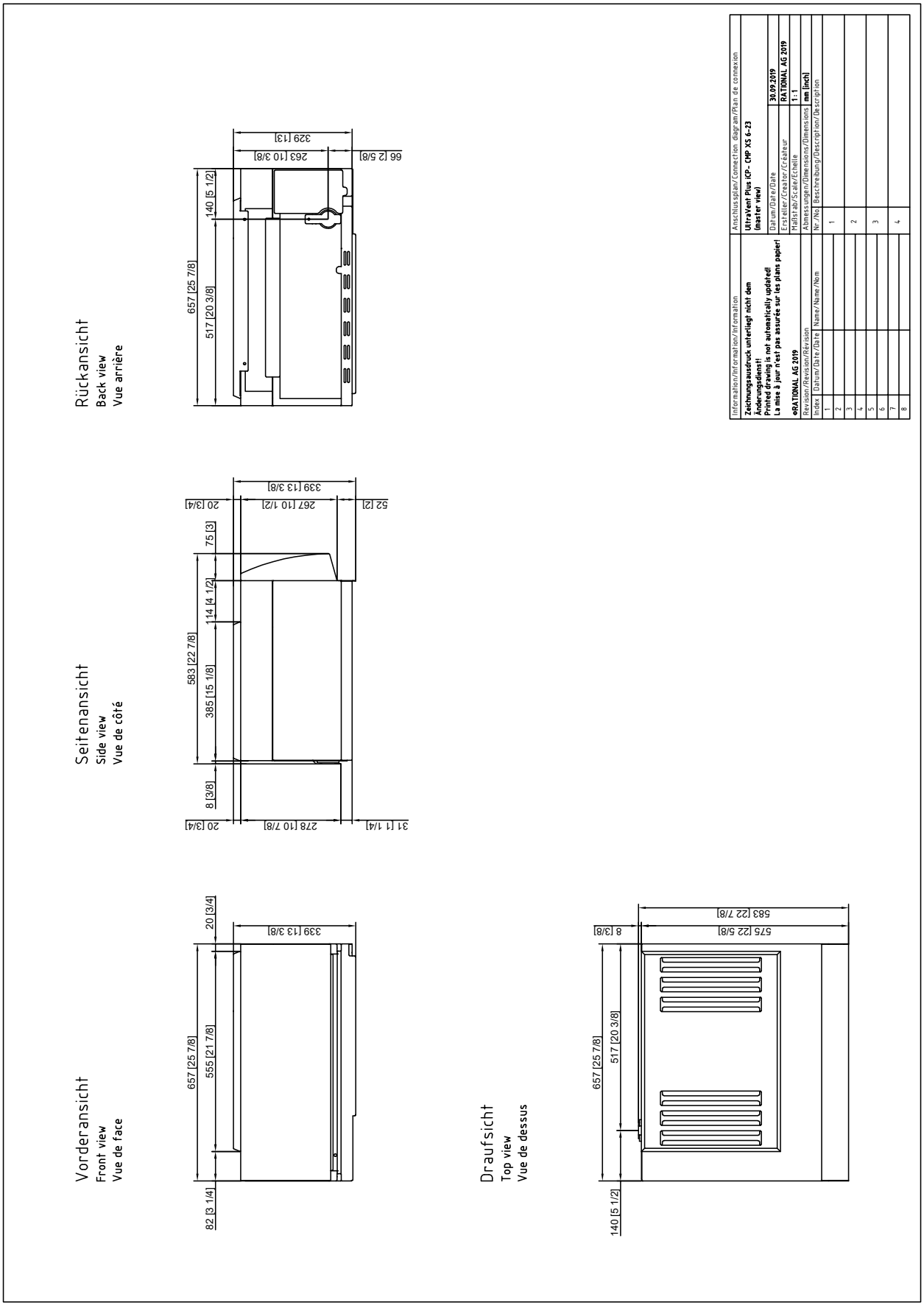
Specification/Datasheet
UltraVent Plus Type XS

Note

- The local standards and regulations for ventilation systems must be adhered to
- The condensation hood can be used for right-sided units as well as for left-sided units
- Not to be used with VarioSmokers
- We recommend maintaining an overhead clearance of at least 18" (450 mm) for all cooking systems and Combi-Duos using an UltraVent or an UltraVent Plus
- In individual cases involving Model 10-half size or smaller tabletop cooking systems, this clearance can be reduced to a minimum of 10" (250 mm) following expert evaluation of local framework conditions
- To install an UltraVent or UltraVent Plus on a iCombi Pro XS (from 04/2023) a corresponding adapter kit is required

Approvals

Specification/Datasheet
UltraVent Plus Type XS



SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2H101.2 - WATER FILTER SYSTEM, COMBI (1 EA REQ'D)

RATIONAL 1900.1159US

Water Filtration Single Cartridge System, for any iVario, single Combi model, or XS or half-size Combi-Duos, includes: (1) single head with pressure gauge, R95-CL filter & filter installation kit

ACCESSORIES

Mfr	Qty	Model	Spec
RATIONAL	1		NOTE: The RATIONAL Water Filtration Systems helps provide consistent high quality water to your RATIONAL SelfCooking Center or your CombiMaster Plus. The patented carbon block technology reduces the effects of sediment, chloramines and chlorine while providing the required flow rates
RATIONAL	1		NOTE: All public water systems using surface water and most ground water systems treat with either chlorine/chloramine or chlorine dioxide (EPA will allow levels as high as 4ppm safe for drinking water, exceeding our maximum level of .2ppm.
RATIONAL	1		NOTE: Chloride concentrations above 80ppm can cause corrision. RATIONAL Water Filtration does NOT reduce chloride
RATIONAL	1	9999.2271	RCI RATIONAL Certified Installation
RATIONAL	1	1900.1155US	Water Filtration Cartridge, replacement or add on with additional Modular Head to Double Cartridge System, includes: (1) R95-CL filter
			Plumbing Contractor to install water filter system in water supply line and furnish and install interconnecting hard copper piping between water filter and equipment water inlet. Water Filter provided by FSEC.
			FSEC to furnish proper type of stainless steel mounting hardware for wall construction to sustain weight while in use.
			GC to install wall blocking as required for mounting. FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.
			Refer to wall blocking detail WBK-100 for additional wall blocking information and mounting heights. FSEC to provide a dimensioned wall blocking sheet as part of submittal/shop drawing package.
			Install filter as per elevations on food service drawings.
			FSEC to provide a sticker and date of installation on filter cartridges.
			Water filter overflow tube to be extend to nearest floor sink with 1" air gap
			For more information see filter installation detail

MEP-101.

Water Filtration Products.

R195-CLX

R195-CLX

RATIONAL Water Filtration Products Model R195-CLX single cartridge water filtration system helps provide consistent high quality water for your RATIONAL combi by reducing the effects of sediment, chloramines, chlorine, taste & odor while providing the required flow rates for any single Combi model or Combi-Duo models 6-half size/6-half size or 6-half size/10-half size or XS/XS.

Product Benefits

- Carbon block technology effectively reduces chloramines, chlorine, taste, and odor for better equipment protection.
- NSF Standard 42 and FDA CFR-21 compliant materials.
- Sanitary Quick Change (SQC) encapsulated cartridge design allows for fast and easy cartridge change-outs with ¼" turn.
- ½" FNPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.

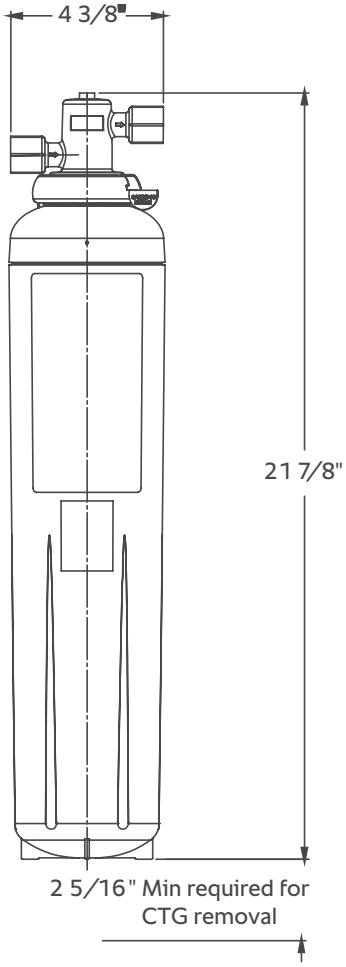
Model Number	Article No.	Reduction Claims	Nominal Micron Rating	Capacity	Replacement Cartridge	Service Flow Rate
R195-CLX	1900.1159US	Chlorine, Taste and Odor Chloramines	5.0 [1]	54,000 gallons (204,412 liters)	R95-CLX 1900.1155US	5 gpm (18.92 lpm) 1.5 gpm (5.68 lpm)

[1] NSF Certified for Particulate Reduction

Visit www.nsf.org for the claims associated with products that are NSF listed.

Water Filtration Products.

R195-CLX



Application Guide

- Any single RATIONAL combi
- XS/XS Combi-Duo
- 6-half size/6-half size Combi-Duo
- 6-half size/10-half size Combi-Duo

Important: Installation Tips

These installation tips are for informational purposes only and are not intended to be used as actual installation instructions. Caution: To reduce the risk associated with property damage due to water leakage:

- Read and follow Use Instructions before installation and use of this system.
- Installation and use must comply with all state and local plumbing codes.
- Protect from freezing, remove filter cartridge when temperatures are expected to drop below 40°F (4.4°C).
- Do not install on hot water supply lines. The maximum operating water temperature of this filter system is 100°F (37.8°C).
- Water pressure range- minimum 25 to maximum 80 psi (172-552 kPa). If your water pressure exceeds 80 psi (552 kPa), you must install a pressure limiting valve. Contact a plumbing professional if you are uncertain how to check your water pressure.
- Do not install where water hammer conditions may occur. If water hammer conditions exist you must install a water hammer arrester. Contact a plumbing professional if you are uncertain how to check for this condition.
- The disposable filter cartridge must be replaced every 12 months, at the rated capacity or sooner if a noticeable reduction in flow rate occurs.

Warning

To reduce the risk associated with the ingestion of contaminants:
Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

RATIONAL recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold. RATIONAL shall not be liable for system failures due to improper maintenance.

RATIONAL USA
1701 Golf Road
Suite C-120, Commercium
Rolling Meadows, IL 60008

Tel. 888-320-7274 (Toll Free)
Fax 847-755-9583

info@rational-online.us
rationalusa.com

Limited Warranty
RATIONAL warrants this Product will be free from defects in material and manufacture for five (5) years from the date of purchase: The filter cartridge or filter membrane is warranted to be free from defects in material and manufacture for one (1) year. This warranty does not cover failures resulting from abuse, misuse, alteration or damage not caused by RATIONAL Water Filters or failure to follow installation and use instructions. No warranty is given as to the service life of any filter cartridge or membrane as it will vary with local water conditions and water consumption. RATIONAL MAKES NO OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR ANY IMPLIED WARRANTY OR CONDITION ARISING OUT OF A COURSE OF DEALING, CUSTOMER OR USAGE OF TRADE. If the Product fails to satisfy this Limited Warranty during the warranty period, RATIONAL will replace the Product or refund your Product purchase price. This warranty does not cover labor. The remedy stated in this paragraph is Customer's sole remedy and RATIONAL exclusive obligation. For additional information, see the entire Limited Warranty located in the product Installation and Operating Instruction Manual.
Limitation of Liability. RATIONAL will not be liable for any loss or damage arising from this RATIONAL product, whether direct, indirect, special, incidental, or consequential, regardless of the legal theory asserted, including warranty, contract, negligence or strict liability. Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

21.055 · V-04 · DP/Ad · 08/24 · en_US

Installation Information Form.

To ensure maximum customer satisfaction and proper future service support.
Dealer is responsible for completing this form.

Submit this form with every PO.

Project Name (required)

Phone Number Project Location (required)

Street Address (required)

City/State/Zip Code (required)

Location Contact Name (required)

Phone Number Location Contact (required)

Location Contact Email (required)

RATIONAL PO Number

Please select one of the shipping options for your order below (required). If RATIONAL does not receive any notice, we will proceed with the requested shipping date noted below.

- ☐ Ship ASAP. Ships 2 to 3 days after confirmation by RATIONAL (with or without Pre-Installation Site Consultation).
- ☐ Ship after Pre-Installation Site Consultation is complete. Ship no later than
- ☐ Ship by date (with or without Pre-Installation Site Consultation).
- ☐ Hold until confirmation to ship. Estimated shipping date.

List your preferred RATIONAL Service Provider, or RATIONAL will select an RSP based on location.

☐ New Construction

☐ Replacement

Approximate Pre-Installation Site Consultation Date (If Purchased):

Approximate Installation Date:

Dealer:

Contact at Dealer:

Phone Number:

Email:

Signature:

Date:

The ship date will be the date indicated on the sales confirmation. This date may be subject to change.

1701 Golf Road Suite C-120, Commercium Rolling Meadows, IL 60008
Phone (224) 366-3500 Fax (847) 755-9583

23.855 · V-01 · DP/Ad · 03/25 · en_US

RATIONAL
Water Filter.

The RATIONAL Water Filtration Systems helps provide consistent high quality water to your RATIONAL iCombi, iVario, SelfCookingCenter® or CombiMaster® Plus. The patented carbon block technology reduces the effects of sediment, chloramines, and chlorine while providing the required flow rates.

Item	Necessary if	Article No.
Single Cartridge* For any single iCombi or iVario or Combi-Duo Size XS or half-size.	Chlorine/ Chloramine > 0.2 ppm Particle > 15 microns	1900.1154US
Double Cartridge* For full size Combi-Duos or if used for more than 2 units. For each additional cooking systems add 1 head and cartridge.	Chlorine/ Chloramine > 0.2 ppm Particle > 15 microns	1900.1150US
Water Filtration Modular Head For adding on additional Cartridge(s) to Double Cartridge System (Maximum 4 cartridges)	If more than 2 units will be connected in combination with Double Cartridge (1900.1150US)	1900.1152US
Water Filtration Cartridge Replacement or add on	For replacement or if more than 2 units will be connected in combination with Double Cartridge (1900.1150US)	1900.1155US
Certified Installation of RATIONAL Water Filter Systems is available when purchased with Certified Installation of RATIONAL unit.		9999.8448

* Includes Filter System Installation Kit. This ensures that the installer has all of the essential connection and at the time of the installation. It is a hassle-free one-stop shop.

RATIONAL USA
1701 Golf Road
Suite C-120, Commercium
Rolling Meadows, IL 60008

Tel. 888-320-7274 (Toll Free)
Fax 847-755-9583

info@rational-online.us
rationalusa.com

24/7
Technical Support

Tel. 866-891-3528

ChefLine

Tel. 866-306-2433

21.669 · V-05 · DP/Ad · 02/24 · en_US

Water Conditioning.
RATIONAL Specifications.

Water Conditioning Technologies.

Particle Filter
We recommend a particle filter with fineness of 5–15 µm for filtering water containing sand, iron particles or suspended matter.

Active Carbon Filter
We recommend an active carbon filter, if the water contains high levels of chlorine (Cl_2)/Chloramine (NH2Cl) over 0.2 ppm (0.012 mg/l). This information can be provided by water supply company.*

Reverse Osmosis
Due to corrosion risks, a reverse osmosis system must be used if and only if chloride (Cl–) concentrations are above 80 ppm (80 mg/l). This information can be provided by water supply company.
Note: Ensure that the minimum conductivity value of 50 µS/cm (Micro Siemens) is being maintained.

Water Softener
Valid for the iCombi Pro, iCombi Classic, and SelfCookingCenter®: these models will remove scale all by themselves providing that the units are used and cleaned as prescribed. This means a water softener typically is not needed for scale.
Valid for CombiMaster® Plus: Recommended for treating water if severe calcification occurs without high chloride contamination.

Recommend System: Weak acid decarbonization (H^+ ion exchange).
Systems not recommended: Sodium Ion Exchangers (salt based water softeners) and Phosphate feeder filters.
Treated Water must maintain a minimum 5 gr/gal hardness.

Supply Requirements.

Water Filter Connection
½" ID cold water line with a water shut off with ¾" connection. (GHT)
Water pressure to filtration system needs to maintain a minimum 25 psi. (Max 80 psi)
RATIONAL cooking systems require flow rate of 3 gallons per minute and water pressure of 21–87 psi. (Max 80 psi) (43 psi is recommended)

*All public water systems using surface water and most ground water systems treat water with either chlorine/chloramine or chlorine dioxide.

Note: EPA will allow levels as high as 4 ppm safe for drinking water, exceeding our maximum level of 2 ppm.

SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2H102 - PIZZA OVEN (1 EA REQ'D)

TurboChef (Middleby) FIRE

Fire™ Pizza Oven, electric, ventless, countertop, single deck, fits up to 14" thin/thick pizza capacity, integral catalytic converter, independent top & bottom electronic temperature control, (6) preset timers, removable bottom access panel, includes: (1) stainless steel paddle, (2) 14" aluminum pizza screens, stainless steel construction, cULus, CE, UL EPH Classified, ANSI/NSF 4, TUV

ACCESSORIES

Mfr	Qty	Model	Spec
TurboChef (Middleby)	1		One year parts and labor warranty
TurboChef (Middleby)	1		208/240v/50/60/1-ph, 30.0 amps, 3702/4870 watts, 6 ft. plug & cord (nominal), NEMA 6-30P, standard
TurboChef (Middleby)	1	103488	Screen, Pizza, PTFE, Aluminum, 14" x 14" (35.6 cm x 35.6 cm)
TurboChef (Middleby)	1	NGC-1478	Paddle, Aluminum, 12.3" x 13.6" (31.2 cm x 34.5 cm)
TurboChef (Middleby)	1	FRE-9600-1	(RAL 3020) Red color exterior
TurboChef (Middleby)	1	FRE-3012	Service Kit, baking stone with packaging, for the Fire oven
TurboChef (Middleby)	1	DOC-1739	Oven Safety Instructions
TurboChef (Middleby)	1	DOC-1740	Oven Installation and Cooking Instructions
TurboChef (Middleby)	1	FRE-3014	Light Bulb, 25W, 230/240v
			FSEC required to schedule and provide equipment training with documentation having owner/operator present.
			Owner/Operator to be signed up with manufacturer's update notification service and instructed how to receive and update software, when it is made available.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208/240	50/60	1	Cord & Plug		6-30P	30.0	3.702/4.87			
2	230/240							.025			

TURBOCHEF

Project _____

Item No. _____

Quantity _____

Fire™

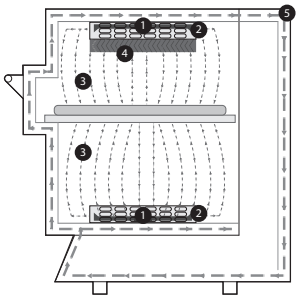
THE Fire™

PERFORMANCE

The TurboChef Fire provides the artisan-hearth style pizza experience anywhere. Cooking at 842°F/450°C, the Fire can cook 14-inch fresh dough pizzas in as little as 90 seconds. The oven has a small footprint and is ventless, so it can be placed virtually anywhere without type I or type II ventilation.

VENTILATION

- UL (KNLZ) listed for ventless operation.†
- EPA 202 test (8 hr):
  - Product: Pepperoni Pizzas
  - Results: 0.48 mg/m^3
  - Ventless Requirement: <5.00 mg/m^3
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



1. Convection Fans
2. Heaters
3. Convection Airflow
4. Catalytic Converter
5. Insulated Cooling

EXTERIOR CONSTRUCTION

- Powder coated (RAL-3020 - Traffic Red), corrosion-resistant steel outer wrap and door
- 430 stainless steel construction

INTERIOR CONSTRUCTION

- 430 stainless steel interior
- Double wall insulated cooling construction

STANDARD FEATURES

- Fits up to a 14-inch thin or thick dough pizza
- Integral catalytic converter for ventless operation
- Removable bottom access panel for easy cleaning
- Independent top and bottom electronic temperature control
- Top and bottom convection motors
- 6 preset timers
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

COMES WITH STANDARD ACCESSORIES

- 1 Stainless Steel Paddle
- 2 14-inch Aluminum Pizza Screens

COLOR OPTIONS (call for availability)

- Standard Color: Traffic Red (RAL-3020)
- Yellow Green (RAL-6018)
- Pure White (RAL-9010)
- Jet Black (RAL-9005)
- Blue (RAL-Custom TurboChef Blue)
- Stainless Steel

c UL us

ANSI/NSF #4
81Y5

TÜV PRODUCT SERVICE
Production monitored
Safety tested

CE

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

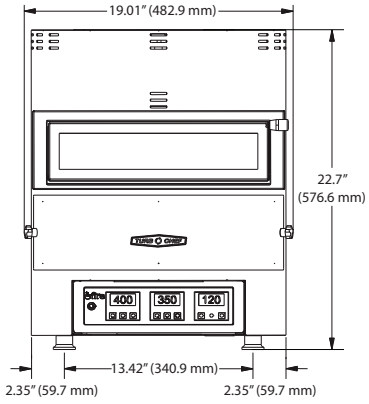
† Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with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

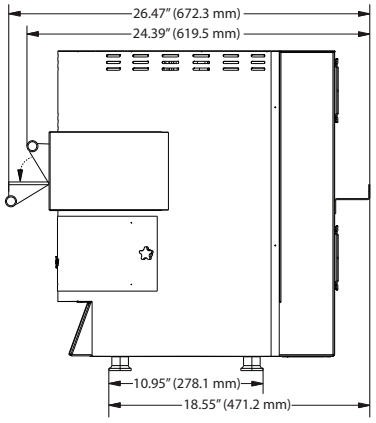
Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes please email ventless.help@turbochef.com

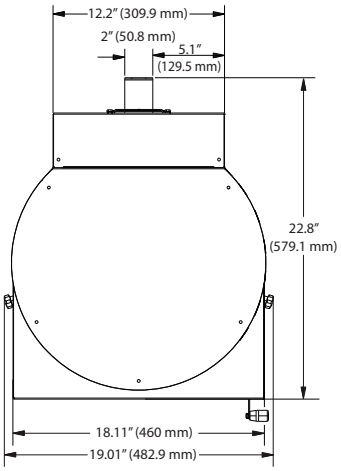
TurboChef reserves the right to make substitutions of components or change specifications without prior notice.

Fire™

TURBOCHEF







DIMENSIONS		
Height	21.70"	551 mm
with legs	22.70"	576.6 mm
Width	19.01"	482.9 mm
Depth (footprint)	18.55"	471.2 mm
with door closed	24.39"	619.5 mm
with door open	26.47"	672.3 mm
Weight	75 lb.	34 kg
Cook Chamber		
Width	14.75"	375 mm
Depth	14.75"	375 mm
Wall Clearance (Oven not intended for built-in installation)		
Top	2"	51 mm
Sides	2"	51 mm
Back	0"	0 mm

ELECTRICAL SPECIFICATIONS - SINGLE PHASE

FRE-9600-1: Traffic Red (RAL 3020) - North America
FRE-9600-2: Yellow Green (RAL 6018) - North America
FRE-9600-4: Pure White (RAL 9010) - North America
FRE-9600-5: Jet Black (RAL 9005) - North America
FRE-9600-6: Blue (Custom) - North America
FRE-9600-31: Stainless Steel - North America

Voltage	208 / 240 VAC
Watts	3700 / 4800 W
Frequency	50 / 60 Hz
Breakers	30 Amp
Input Current	17.5 - 20.5 Amp

NEMA 6-30P

FRE-9600-7-UK: Traffic Red (RAL 3020) - Europe/Asia/South America
FRE-9600-8-UK: Yellow Green (RAL 6018) - Europe/Asia/South America
FRE-9600-10-UK: Pure White (RAL 9010) - Europe/Asia/South America
FRE-9600-11-UK: Jet Black (RAL 9005) - Europe/Asia/South America
FRE-9600-12-UK: Blue (Custom) - Europe/Asia/South America
FRE-9600-32-UK: Stainless Steel - Europe/Asia/South America

Voltage	230 VAC
Watts	4500 W
Frequency	50 / 60 Hz
Breakers	32 Amp
Input Current	17.5 - 20.5 Amp

IEC 60309

FRE-9600-13-AK: Traffic Red (RAL 3020) - Australia
FRE-9600-14-AK: Yellow Green (RAL 6018) - Australia
FRE-9600-16-AK: Pure White (RAL 9010) - Australia
FRE-9600-17-AK: Jet Black (RAL 9005) - Australia
FRE-9600-18-AK: Blue (Custom) - Australia
FRE-9600-33-AK: Stainless Steel - Australia

Voltage	230 VAC
Watts	4500 W
Frequency	50 / 60 Hz
Breakers	32 Amp
Input Current	17.5 - 20.5 Amp

Clipsal 56PA320

ELECTRICAL SPECIFICATIONS - MULTI PHASE

FRE-9600-25-EW: Traffic Red (RAL 3020) - Europe/Asia/South America
FRE-9600-26-EW: Yellow Green (RAL 6018) - Europe/Asia/South America
FRE-9600-28-EW: Pure White (RAL 9010) - Europe/Asia/South America
FRE-9600-29-EW: Jet Black (RAL 9005) - Europe/Asia/South America
FRE-9600-30-EW: Blue (Custom) - Europe/Asia/South America
FRE-9600-35-EW: Stainless Steel - Europe/Asia/South America

Voltage	380 - 415 VAC
Watts	4510 / 4940 W
Frequency	50 / 60 Hz
Breakers	20 Amp
Input Current	11.5/1.4/9.2 Amp

IEC 309, 5-pin

FRE-9600-19-AU: Traffic Red (RAL 3020) - Australia
FRE-9600-20-AU: Yellow Green (RAL 6018) - Australia
FRE-9600-22-AU: Pure White (RAL 9010) - Australia
FRE-9600-23-AU: Jet Black (RAL 9005) - Australia
FRE-9600-24-AU: Blue (Custom) - Australia
FRE-9600-34-AU: Stainless Steel - Australia

Voltage	380 - 415 VAC
Watts	4510 / 4940 W
Frequency	50 / 60 Hz
Breakers	20 Amp
Input Current	11.5/1.4/9.2 Amp

Clipsal 5-pin

SHORT FORM SPECIFICATIONS

Provide TurboChef Fire countertop oven. The Fire oven cooks artisan and traditional style pizzas up to 14 inches. The Fire oven allows an operator to independently control the top and bottom temperature in the cavity which ensures precise delivery of top and bottom heat. Additionally, it features 6 preset timers. The Fire oven uses TurboChef catalytic technology in order to eliminate smoke and grease during operation, allowing the oven to be UL®-certified for ventless operation. The exterior and interior are constructed with 430 stainless steel. The outer wrap and door are available in six powder-coated colors (red, green, black, white, or blue).

SHIPPING INFORMATION

All ovens are packaged in a triple-wall corrugated box banded to a wooden skid.
Box size (including skid): 34" (864 mm) x 30" (762 mm) x 34" (864 mm) Item class: 110 NMFC #26710 HS code 8419.81
Approximate boxed weight: 100 lb. (45 kg)
Minimum entry clearance required for box: 34.5" (876 mm)

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

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Specification Sheet

12/1/2025

ITEM# 2H103 - SHELVING, WALL MOUNTED (2 EA REQ'D)

Eagle Group SWS1536-14/3

Snap-n-Slide® Shelf, wall-mounted, 36"W x 15"D, rolled front edge, 1-1/2"H up-turn on sides & rear, stainless steel wall brackets mount to wall studs (no wall backing required), 135 lbs. weight capacity, 14/304 stainless steel construction, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Eagle Group	2	358115	Divider, 15"W, for Snap-n-Slide wall shelf, 4"H

FSEC to furnish proper type of stainless-steel mounting hardware for wall shelf to sustain weight while in use.

GC to furnish and install blocking in wall, as needed to support fully loaded shelf.

FSEC to install shelf approximately 20” above countertop of work surface.

FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.

Refer to wall blocking detail WBK-100 for additional wall blocking information and mounting heights. FSEC to provide a dimensioned wall blocking sheet as part of submittal/shop drawing package.

EAGLE GROUP®

Profit from the Eagle Advantage®

Item No.: _____

Project No.: _____

S.I.S. No.: _____

Specification Sheet

Snap-n-Slide® Wall Shelves

Short Form Specifications

Eagle Snap-n-Slide® Wall Shelf with Rolled Front Edge, model _____. Unit constructed of 16/430, 16/304, or 14/304 stainless steel. Front rolled edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

Eagle Snap-n-Slide® Wall Shelf with "V" Marine Front Edge, model _____. Unit constructed of 16/430, 16/304, 14/304, or 14/316 stainless steel. "V" marine front edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

MODELS:

❑ ***SWS1224-****	❑ ***SWS1524-****	❑ ***SWS1524-*-VMAR***
❑ ***SWS1236-****	❑ ***SWS1536-****	❑ ***SWS1536-*-VMAR***
❑ ***SWS1248-****	❑ ***SWS1548-****	❑ ***SWS1548-*-VMAR***
❑ ***SWS1260-****	❑ ***SWS1560-****	❑ ***SWS1560-*-VMAR***
❑ ***SWS1272-****	❑ ***SWS1572-****	❑ ***SWS1572-*-VMAR***

** See charts on back page for complete model numbers.*

#SWS1236-16/4 wall shelf

Design and Construction Features

- Brackets can be mounted to studs—no wall backing required.
- Heavy gauge stainless steel construction.
- 1½˝ (38mm) upturn on rear and ends of shelf.
- Models available with 1½˝ (38mm) rolled front edge or 1¾˝ (45mm) "V" marine edge on shelf.
- 12˝ and 15˝ (305 and 381mm) widths available.
- Lengths available range from 24˝ to 72˝ (610 to 1829mm).
- No tools required to attach shelf to wall brackets.

Options / Accessories

❑ Solid Dividers – 16 gauge stainless steel, 4˝ (76mm)-high

EAGLE GROUP
100 Industrial Boulevard, Clayton, DE 19938-8903 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

Certifications / Approvals

NSF

AUTOQUOTES

KCL

For custom configuration or fabrication needs, contact our **SpecFAB® Division.**
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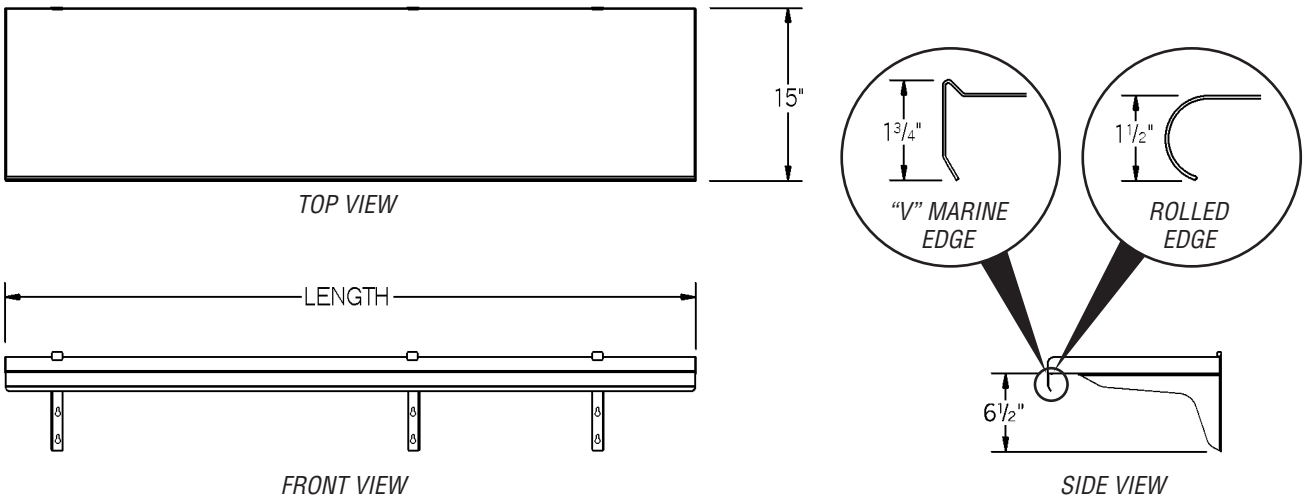
Profit from the Eagle Advantage®

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

Snap-n-Slide® Wall Shelves



(15˝ wide shelf shown)

SHELVES WITH ROLLED FRONT EDGE

12˝ (305mm)-WIDE SHELVES					15˝ (381mm)-WIDE SHELVES								
16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1224-16/4	*SWS1224-16/3*	*SWS1224-14/3*	12	5.4	*SWS1524-16/4*	*SWS1524-16/3*	*SWS1524-14/3*	15	6.8	24˝	610	90	40.8
SWS1236-16/4	*SWS1236-16/3*	*SWS1236-14/3*	14	6.4	*SWS1536-16/4*	*SWS1536-16/3*	*SWS1536-14/3*	17	7.7	36˝	914	135	61.2
SWS1248-16/4	*SWS1248-16/3*	*SWS1248-14/3*	17	7.7	*SWS1548-16/4*	*SWS1548-16/3*	*SWS1548-14/3*	21	9.5	48˝	1219	180	81.6
SWS1260-16/4	*SWS1260-16/3*	*SWS1260-14/3*	23	10.4	*SWS1560-16/4*	*SWS1560-16/3*	*SWS1560-14/3*	28	12.7	60˝	1524	225	102.1
SWS1272-16/4	*SWS1272-16/3*	*SWS1272-14/3*	25	11.3	*SWS1572-16/4*	*SWS1572-16/3*	*SWS1572-14/3*	30	13.6	72˝	1829	270	122.5

15˝ (381mm)-WIDE SHELVES WITH "V" MARINE FRONT EDGE

14 GAUGE TYPE 304 model #	14 GAUGE TYPE 316 model #	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1524-14/304-VMAR	*SWS1524-14/316-VMAR*	*SWS1524-16/430-VMAR*	*SWS1524-16/304-VMAR*	15	6.8	24˝	610	90	40.8
SWS1536-14/304-VMAR	*SWS1536-14/316-VMAR*	*SWS1536-16/430-VMAR*	*SWS1536-16/304-VMAR*	17	7.7	36˝	915	135	61.2
SWS1548-14/304-VMAR	*SWS1548-14/316-VMAR*	*SWS1548-16/430-VMAR*	*SWS1548-16/304-VMAR*	21	9.5	48˝	1219	180	81.6
SWS1560-14/304-VMAR	*SWS1560-14/316-VMAR*	*SWS1560-16/430-VMAR*	*SWS1560-16/304-VMAR*	28	12.7	60˝	1524	225	102.1
SWS1572-14/304-VMAR	*SWS1572-14/316-VMAR*	*SWS1572-16/430-VMAR*	*SWS1572-16/304-VMAR*	30	13.6	72˝	1829	270	122.5

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S.I.S. No.: _____

Specification Sheet

Snap-n-Slide® Wall Shelves

Short Form Specifications

Eagle Snap-n-Slide® Wall Shelf with Rolled Front Edge, model _____. Unit constructed of 16/430, 16/304, or 14/304 stainless steel. Front rolled edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

Eagle Snap-n-Slide® Wall Shelf with "V" Marine Front Edge, model _____. Unit constructed of 16/430, 16/304, 14/304, or 14/316 stainless steel. "V" marine front edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

MODELS:

❑ ***SWS1224-****	❑ ***SWS1524-****	❑ ***SWS1524-*-VMAR***
❑ ***SWS1236-****	❑ ***SWS1536-****	❑ ***SWS1536-*-VMAR***
❑ ***SWS1248-****	❑ ***SWS1548-****	❑ ***SWS1548-*-VMAR***
❑ ***SWS1260-****	❑ ***SWS1560-****	❑ ***SWS1560-*-VMAR***
❑ ***SWS1272-****	❑ ***SWS1572-****	❑ ***SWS1572-*-VMAR***

** See charts on back page for complete model numbers.*

#SWS1236-16/4 wall shelf

Options / Accessories

❑ Solid Dividers – 16 gauge stainless steel, 4˝ (76mm)-high

Design and Construction Features

- Brackets can be mounted to studs—no wall backing required.
- Heavy gauge stainless steel construction.
- 1½˝ (38mm) upturn on rear and ends of shelf.
- Models available with 1½˝ (38mm) rolled front edge or 1¾˝ (45mm) "V" marine edge on shelf.
- 12˝ and 15˝ (305 and 381mm) widths available.
- Lengths available range from 24˝ to 72˝ (610 to 1829mm).
- No tools required to attach shelf to wall brackets.

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Snap-n-Slide® Wall Shelves

Profit from the Eagle Advantage®

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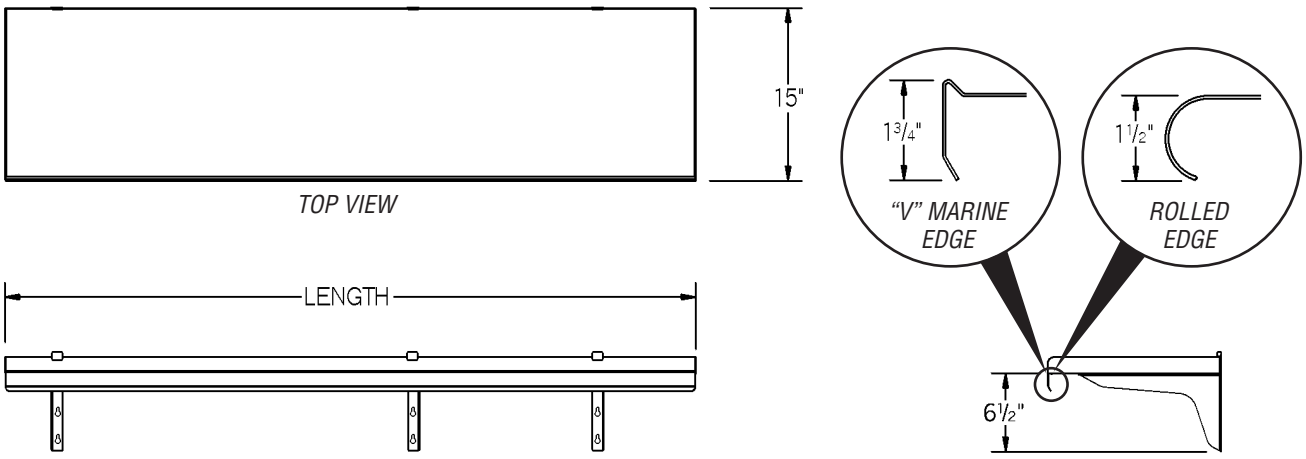
Snap-n-Slide® Wall Shelves



(15˝ wide shelf shown)

SHELVES WITH ROLLED FRONT EDGE

12˝ (305mm)-WIDE SHELVES					15˝ (381mm)-WIDE SHELVES								
16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1224-16/4	*SWS1224-16/3*	*SWS1224-14/3*	12	5.4	*SWS1524-16/4*	*SWS1524-16/3*	*SWS1524-14/3*	15	6.8	24˝	610	90	40.8
SWS1236-16/4	*SWS1236-16/3*	*SWS1236-14/3*	14	6.4	*SWS1536-16/4*	*SWS1536-16/3*	*SWS1536-14/3*	17	7.7	36˝	914	135	61.2
SWS1248-16/4	*SWS1248-16/3*	*SWS1248-14/3*	17	7.7	*SWS1548-16/4*	*SWS1548-16/3*	*SWS1548-14/3*	21	9.5	48˝	1219	180	81.6
SWS1260-16/4	*SWS1260-16/3*	*SWS1260-14/3*	23	10.4	*SWS1560-16/4*	*SWS1560-16/3*	*SWS1560-14/3*	28	12.7	60˝	1524	225	102.1
SWS1272-16/4	*SWS1272-16/3*	*SWS1272-14/3*	25	11.3	*SWS1572-16/4*	*SWS1572-16/3*	*SWS1572-14/3*	30	13.6	72˝	1829	270	122.5

15˝ (381mm)-WIDE SHELVES WITH "V" MARINE FRONT EDGE

14 GAUGE TYPE 304 model #	14 GAUGE TYPE 316 model #	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1524-14/304-VMAR	*SWS1524-14/316-VMAR*	*SWS1524-16/430-VMAR*	*SWS1524-16/304-VMAR*	15	6.8	24˝	610	90	40.8
SWS1536-14/304-VMAR	*SWS1536-14/316-VMAR*	*SWS1536-16/430-VMAR*	*SWS1536-16/304-VMAR*	17	7.7	36˝	915	135	61.2
SWS1548-14/304-VMAR	*SWS1548-14/316-VMAR*	*SWS1548-16/430-VMAR*	*SWS1548-16/304-VMAR*	21	9.5	48˝	1219	180	81.6
SWS1560-14/304-VMAR	*SWS1560-14/316-VMAR*	*SWS1560-16/430-VMAR*	*SWS1560-16/304-VMAR*	28	12.7	60˝	1524	225	102.1
SWS1572-14/304-VMAR	*SWS1572-14/316-VMAR*	*SWS1572-16/430-VMAR*	*SWS1572-16/304-VMAR*	30	13.6	72˝	1829	270	122.5

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Specification Sheet

12/1/2025

ITEM# 2H104 - SHELVING, WALL MOUNTED (2 EA REQ'D)

Eagle Group SWS1536-14/3

Snap-n-Slide® Shelf, wall-mounted, 36"W x 15"D, rolled front edge, 1-1/2"H up-turn on sides & rear, stainless steel wall brackets mount to wall studs (no wall backing required), 135 lbs. weight capacity, 14/304 stainless steel construction, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Eagle Group	2	358115	Divider, 15"W, for Snap-n-Slide wall shelf, 4"H

FSEC to furnish proper type of stainless-steel mounting hardware for wall shelf to sustain weight while in use.

GC to furnish and install blocking in wall, as needed to support fully loaded shelf.

FSEC to install shelf approximately 20” above countertop of work surface.

FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.

Refer to wall blocking detail WBK-100 for additional wall blocking information and mounting heights. FSEC to provide a dimensioned wall blocking sheet as part of submittal/shop drawing package.

Profit from the Eagle Advantage®

Specification Sheet

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

Snap-n-Slide® Wall Shelves

MODELS:

❑ *SWS1224-**	❑ *SWS1524-**	❑ *SWS1524-*-VMAR*
❑ *SWS1236-**	❑ *SWS1536-**	❑ *SWS1536-*-VMAR*
❑ *SWS1248-**	❑ *SWS1548-**	❑ *SWS1548-*-VMAR*
❑ *SWS1260-**	❑ *SWS1560-**	❑ *SWS1560-*-VMAR*
❑ *SWS1272-**	❑ *SWS1572-**	❑ *SWS1572-*-VMAR*

** See charts on back page for complete model numbers.*

Short Form Specifications

Eagle Snap-n-Slide® Wall Shelf with Rolled Front Edge, model _____. Unit constructed of 16/430, 16/304, or 14/304 stainless steel. Front rolled edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

Eagle Snap-n-Slide® Wall Shelf with "V" Marine Front Edge, model _____. Unit constructed of 16/430, 16/304, 14/304, or 14/316 stainless steel. "V" marine front edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

#SWS1236-16/4 wall shelf

Options / Accessories

❑ Solid Dividers – 16 gauge stainless steel, 4˝ (76mm)-high

Design and Construction Features

- Brackets can be mounted to studs—no wall backing required.
- Heavy gauge stainless steel construction.
- 1½˝ (38mm) upturn on rear and ends of shelf.
- Models available with 1½˝ (38mm) rolled front edge or 1¾˝ (45mm) "V" marine edge on shelf.
- 12˝ and 15˝ (305 and 381mm) widths available.
- Lengths available range from 24˝ to 72˝ (610 to 1829mm).
- No tools required to attach shelf to wall brackets.

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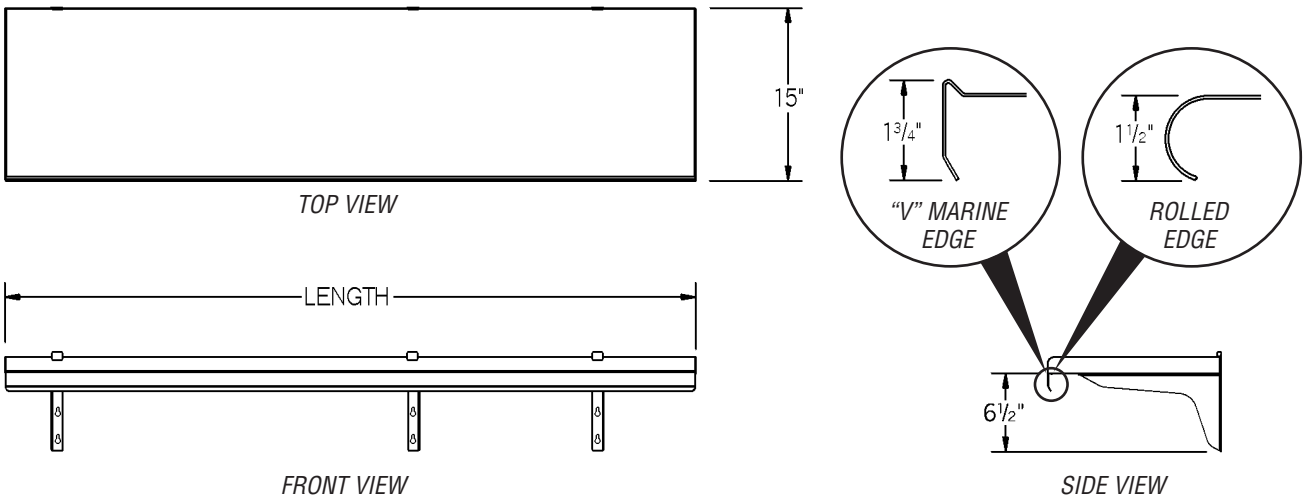
Snap-n-Slide® Wall Shelves



(15˝ wide shelf shown)

SHELVES WITH ROLLED FRONT EDGE

12˝ (305mm)-WIDE SHELVES					15˝ (381mm)-WIDE SHELVES								
16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1224-16/4	*SWS1224-16/3*	*SWS1224-14/3*	12	5.4	*SWS1524-16/4*	*SWS1524-16/3*	*SWS1524-14/3*	15	6.8	24˝	610	90	40.8
SWS1236-16/4	*SWS1236-16/3*	*SWS1236-14/3*	14	6.4	*SWS1536-16/4*	*SWS1536-16/3*	*SWS1536-14/3*	17	7.7	36˝	914	135	61.2
SWS1248-16/4	*SWS1248-16/3*	*SWS1248-14/3*	17	7.7	*SWS1548-16/4*	*SWS1548-16/3*	*SWS1548-14/3*	21	9.5	48˝	1219	180	81.6
SWS1260-16/4	*SWS1260-16/3*	*SWS1260-14/3*	23	10.4	*SWS1560-16/4*	*SWS1560-16/3*	*SWS1560-14/3*	28	12.7	60˝	1524	225	102.1
SWS1272-16/4	*SWS1272-16/3*	*SWS1272-14/3*	25	11.3	*SWS1572-16/4*	*SWS1572-16/3*	*SWS1572-14/3*	30	13.6	72˝	1829	270	122.5

15˝ (381mm)-WIDE SHELVES WITH "V" MARINE FRONT EDGE

14 GAUGE TYPE 304 model #	14 GAUGE TYPE 316 model #	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1524-14/304-VMAR	*SWS1524-14/316-VMAR*	*SWS1524-16/430-VMAR*	*SWS1524-16/304-VMAR*	15	6.8	24˝	610	90	40.8
SWS1536-14/304-VMAR	*SWS1536-14/316-VMAR*	*SWS1536-16/430-VMAR*	*SWS1536-16/304-VMAR*	17	7.7	36˝	915	135	61.2
SWS1548-14/304-VMAR	*SWS1548-14/316-VMAR*	*SWS1548-16/430-VMAR*	*SWS1548-16/304-VMAR*	21	9.5	48˝	1219	180	81.6
SWS1560-14/304-VMAR	*SWS1560-14/316-VMAR*	*SWS1560-16/430-VMAR*	*SWS1560-16/304-VMAR*	28	12.7	60˝	1524	225	102.1
SWS1572-14/304-VMAR	*SWS1572-14/316-VMAR*	*SWS1572-16/430-VMAR*	*SWS1572-16/304-VMAR*	30	13.6	72˝	1829	270	122.5

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Specification Sheet

Item No.: _____
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Snap-n-Slide® Wall Shelves

MODELS:

❑ ***SWS1224-****	❑ ***SWS1524-****	❑ ***SWS1524-*-VMAR***
❑ ***SWS1236-****	❑ ***SWS1536-****	❑ ***SWS1536-*-VMAR***
❑ ***SWS1248-****	❑ ***SWS1548-****	❑ ***SWS1548-*-VMAR***
❑ ***SWS1260-****	❑ ***SWS1560-****	❑ ***SWS1560-*-VMAR***
❑ ***SWS1272-****	❑ ***SWS1572-****	❑ ***SWS1572-*-VMAR***

** See charts on back page for complete model numbers.*

Short Form Specifications

Eagle Snap-n-Slide® Wall Shelf with Rolled Front Edge, model _____. Unit constructed of 16/430, 16/304, or 14/304 stainless steel. Front rolled edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

Eagle Snap-n-Slide® Wall Shelf with "V" Marine Front Edge, model _____. Unit constructed of 16/430, 16/304, 14/304, or 14/316 stainless steel. "V" marine front edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

#SWS1236-16/4 wall shelf

Options / Accessories

❑ Solid Dividers – 16 gauge stainless steel, 4˝ (76mm)-high

Design and Construction Features

- Brackets can be mounted to studs—no wall backing required.
- Heavy gauge stainless steel construction.
- 1½˝ (38mm) upturn on rear and ends of shelf.
- Models available with 1½˝ (38mm) rolled front edge or 1¾˝ (45mm) "V" marine edge on shelf.
- 12˝ and 15˝ (305 and 381mm) widths available.
- Lengths available range from 24˝ to 72˝ (610 to 1829mm).
- No tools required to attach shelf to wall brackets.

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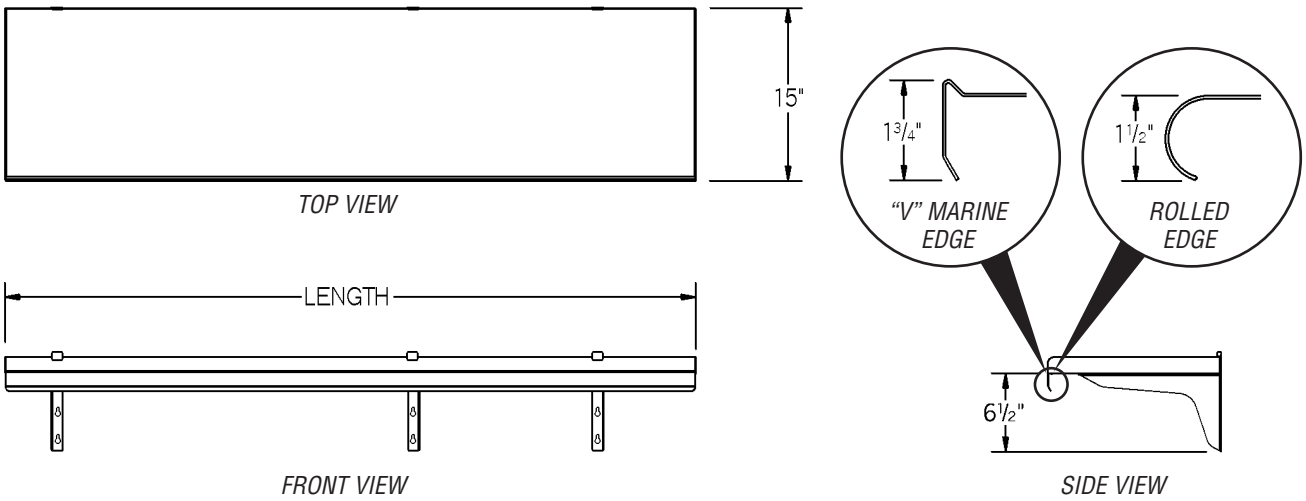

(15˝ wide shelf shown)

SHELVES WITH ROLLED FRONT EDGE

12˝ (305mm)-WIDE SHELVES					15˝ (381mm)-WIDE SHELVES								
16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1224-16/4	*SWS1224-16/3*	*SWS1224-14/3*	12	5.4	*SWS1524-16/4*	*SWS1524-16/3*	*SWS1524-14/3*	15	6.8	24˝	610	90	40.8
SWS1236-16/4	*SWS1236-16/3*	*SWS1236-14/3*	14	6.4	*SWS1536-16/4*	*SWS1536-16/3*	*SWS1536-14/3*	17	7.7	36˝	914	135	61.2
SWS1248-16/4	*SWS1248-16/3*	*SWS1248-14/3*	17	7.7	*SWS1548-16/4*	*SWS1548-16/3*	*SWS1548-14/3*	21	9.5	48˝	1219	180	81.6
SWS1260-16/4	*SWS1260-16/3*	*SWS1260-14/3*	23	10.4	*SWS1560-16/4*	*SWS1560-16/3*	*SWS1560-14/3*	28	12.7	60˝	1524	225	102.1
SWS1272-16/4	*SWS1272-16/3*	*SWS1272-14/3*	25	11.3	*SWS1572-16/4*	*SWS1572-16/3*	*SWS1572-14/3*	30	13.6	72˝	1829	270	122.5

15˝ (381mm)-WIDE SHELVES WITH "V" MARINE FRONT EDGE

14 GAUGE TYPE 304 model #	14 GAUGE TYPE 316 model #	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1524-14/304-VMAR	*SWS1524-14/316-VMAR*	*SWS1524-16/430-VMAR*	*SWS1524-16/304-VMAR*	15	6.8	24˝	610	90	40.8
SWS1536-14/304-VMAR	*SWS1536-14/316-VMAR*	*SWS1536-16/430-VMAR*	*SWS1536-16/304-VMAR*	17	7.7	36˝	915	135	61.2
SWS1548-14/304-VMAR	*SWS1548-14/316-VMAR*	*SWS1548-16/430-VMAR*	*SWS1548-16/304-VMAR*	21	9.5	48˝	1219	180	81.6
SWS1560-14/304-VMAR	*SWS1560-14/316-VMAR*	*SWS1560-16/430-VMAR*	*SWS1560-16/304-VMAR*	28	12.7	60˝	1524	225	102.1
SWS1572-14/304-VMAR	*SWS1572-14/316-VMAR*	*SWS1572-16/430-VMAR*	*SWS1572-16/304-VMAR*	30	13.6	72˝	1829	270	122.5

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SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2H104.1 - HEAT LAMP (1 EA REQ'D)

Hatco GRAH-48

Glo-Ray® Infrared Strip Heater, 48" W, high wattage, tubular metal heater rod, single heater rod housing, aluminum construction, 1100 watts, NSF, CE, cULus, Made in USA

ACCESSORIES

Mfr	Qty	Model	Spec
Hatco	1		NOTE: Includes 24/7 parts & service assistance
Hatco	1		One year on-site parts & labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
Hatco	1		120v/60/1-ph
Hatco	1	BLT INF-1	Built-in infinite control (1) Required
Hatco	1	IND.LGT-1	Indicator Light
Hatco	1		No Tandem selection
Hatco	1	LEADS10	6'-10' Extended Electrical Leads
Hatco	1	STANDARD	Clear Anodized Aluminum housing, finish, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1								1.1			
2	120	60	1								

Project _____

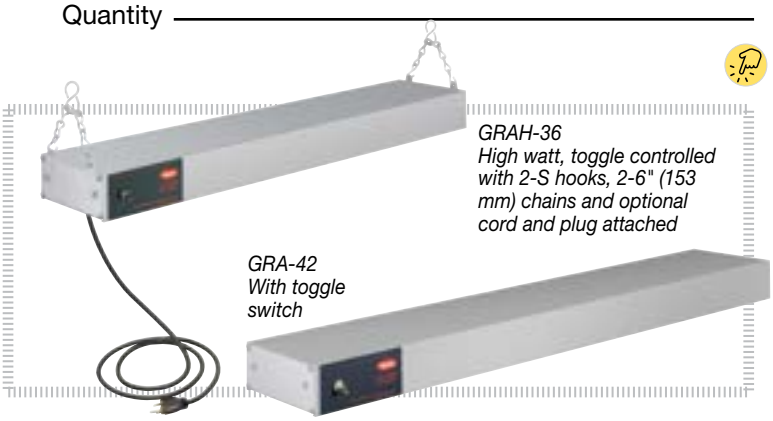
Item # _____

Quantity _____

Glo-Ray® Aluminum Infrared Strip Heaters

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

Safely hold the temperature of your product without drying out or further cooking food with Hatco's Glo-Ray® Infrared Aluminum Strip Heaters. The end result is hot, fresh food that's ready-to-serve. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products.



Standard features

- Prefocused heat pattern covers the entire holding surface
- Consistent holding temperatures with no "cold spots"
- Sturdy extruded aluminum housings that do not sag, in widths from 18" to 144" (457 to 3658 mm)
- Standard and high watt models available
- Reflector does not blacken, maintaining a consistent heat pattern
- Protective wire guards under heating element
- Insulation minimizes heat loss
- Factory assembled with mounting tabs, ready to install quickly and easily
- All units single phase only
- Additional reflector styles and lower wattage elements also available, please consult factory for more information

Options (available at time of purchase only)

6" (152 mm) Housing - *Designer* Color or Gloss Finish (clear Anodized Standard)⊗▪
☐Warm Red ☐Black ☐Gray Granite ☐White Granite
☐Navy Blue ☐Hunter Green ☐Antique Copper ☐Radiant Red
☐Glossy Gray ☐Bold Black ☐Gleaming Gold ☐Brilliant Blue

☐Indicator Light (not available as Built-In with Tandem Element option)

Power Leads - Extended beyond standard 3' (914 mm), conduit on 120V, 208V, 240V models only (must specify lead length)
☐1'-5' (305-1525 mm) ☐6'-10' (1829-3048 mm)
☐11'-15' (3352-4572 mm) ☐16'-20' (4877-6096 mm)

Sneeze Guard ☐9.375" (238 mm) - One side ☐9.375" (238 mm) - Two sides ☐14" (356 mm) - One side ☐14" (356 mm) - Two sides

☐No Control

Infinite Control (remote enclosure recommended) – consult factory if element rating exceeds 12.2 amps
☐Built-in (max. of 12.2 amps) (remote installation recommended)
☐Remote Infinite Switch (max. 12.2 amps)

Remote Control Enclosure (RMB) – *Designer* Color or Gloss Finish (clear Anodized Standard)⊗▪
☐Warm Red ☐Black ☐Gray Granite ☐White Granite
☐Navy Blue ☐Hunter Green ☐Antique Copper ☐Radiant Red
☐Glossy Gray ☐Bold Black ☐Gleaming Gold ☐Brilliant Blue

☐Adjustable Tubular Stands 10"-14" (254-356 mm) - Permanent, for hardwired installation

Non-Adjustable Tubular Stands (match housing color) choose clearance below
☐10" (254 mm) ☐12" (305 mm) ☐14" (356 mm) ☐16" (406 mm)

C-Leg Stands - Portable, for cord & plug installation
☐Standard Watt - 10" (254) clearance - for models up to 72" (1829 mm) wide
☐High Watt - 13.5" (343 mm) clearance - for models up to 72" (1829 mm) wide

T-Leg Stands - for models up to 72" (1829 mm) wide, specify clearance - Portable, for cord & plug installation
☐10" (254 mm) (Standard Watt) ☐13.5" (343 mm) ☐16" (406 mm) ☐18" (457 mm)

☐Attached 6' (1829 mm) Cord & Plug Set on 120V models up to 72" (1829 mm) wide require Standard Chain Mount Kit (two S hooks with two 6" (153 mm) lengths of chain) or add optional C-leg stands, or T-leg stands (see specific model for plug configuration)

☐Two S hooks with two 6" (153 mm) lengths of chain - Stationary, for cord & plug installation

☐Attached 6' (1829 mm) Cord & Plug Set on Export models up to 96" (2438 mm) wide

Accessories

Adjustable Angle Brackets (with clearance above unit)
☐1"-2" (25-51 mm) ☐7" (178 mm) - GRA models only

☐Chain Suspension

⊗ Non-standard colors are non-returnable

NOTE: Install Remote Box outside Heat Zone or damage will occur.

▪ **IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.**

For operation, location and safety information, please refer to the Installation and Operating Manual.

MADE IN THE USA

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (414) 671-6350

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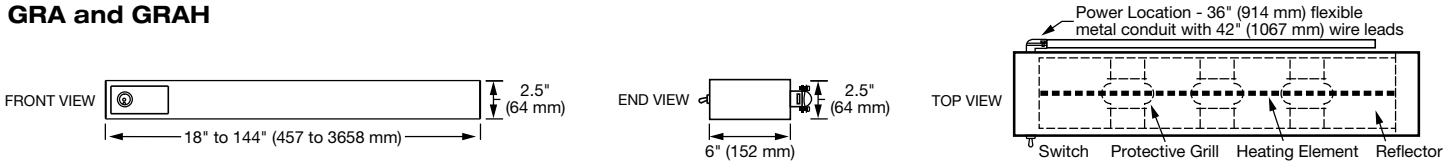
Glo-Ray® Aluminum Infrared Strip Heaters

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

GRA and GRAH



SPECIFICATIONS

Glo-Ray® Aluminum Infrared Strip Heaters
Phase: All Single Phase
Amps: Amps on all models can vary based on configuration – please consult factory.

The shaded areas contain electrical information for International models

Standard Watt					High Watt					Both Models	
Model	Volts	Watt	Amps	Approx. Ship Weight●	Model	Volts	Watt	Amps	Approx. Ship Weight●	Plug (Optional)	Width x Depth x Height
GRA-18	120	250	2.1	7 lbs. (4 kg.)	GRAH-18	120	350	2.9	7 lbs. (4 kg.)	NEMA 5-15P	18" x 6" x 2.5" (457 x 153 x 64 mm)
	208		1.2			208		1.7		–	
	240		1.0			240		1.5			
	–	–	–			100	350	3.5		–	
	200	231	1.2			200	324	1.6			
	220	250	1.1			220	350	1.6		CEE 7-7 Schuko BS-1363	
	240		1.0			240		1.5			
	220-230 (CE)‡	250-273	1.1-1.2			220-230 (CE)‡	350-383	1.6-1.7			
	230-240 (CE)‡	230-250	1.0-1.0			230-240 (CE)‡	321-350	1.4-1.5			
GRA-24	120	350	2.9	7 lbs. (4 kg.)	GRAH-24	120	500	4.2	8 lbs. (4 kg.)	NEMA 5-15P	24" x 6" x 2.5" (610 x 153 x 64 mm)
	208		1.7			208		2.4		–	
	240		1.5			240		2.1			
	–	–	–			100	500	5.0		–	
	200	324	1.6			200	462	2.3			
	220	350	1.6			220	500	2.3		CEE 7-7 Schuko BS-1363	
	240		1.5			240		2.3			
	220-230 (CE)‡	350-383	1.6-1.7			220-230 (CE)‡	500-547	2.3-2.4			
	230-240 (CE)‡	321-350	1.4-1.5			230-240 (CE)‡	459-500	2.0-2.1			
GRA-30	120	450	3.8	8 lbs. (4 kg.)	GRAH-30	120	660	5.5	8 lbs. (4 kg.)	NEMA 5-15P	30" x 6" x 2.5" (762 x 153 x 64 mm)
	208		2.2			208		3.2		–	
	240		1.9			240		2.8			
	–	–	–			100	660	6.6		–	
	200	416	2.1			200	610	3.1			
	220	450	2.1			220	660	3.0		CEE 7-7 Schuko BS-1363	
	240		1.9			240		2.8			
	220-230 (CE)‡	450-492	2.1-2.2			220-230 (CE)‡	660-721	3.0-3.1			
	230-240 (CE)‡	413-450	1.8-1.9			230-240 (CE)‡	606-660	2.6-2.8			
GRA-36	120	575	4.8	9 lbs. (5 kg.)	GRAH-36	120	800	6.7	9 lbs. (5 kg.)	NEMA 5-15P	36" x 6" x 2.5" (914 x 153 x 64 mm)
	208		2.8			208		3.8		–	
	240		2.4			240		3.3			
	–	–	–			100	800	8.0		–	
	200	532	2.7			200	740	3.7			
	220	575	2.6			220	800	3.6		CEE 7-7 Schuko BS-1363	
	240		2.4			240		3.3			
	220-230 (CE)‡	575-629	2.6-2.7			220-230 (CE)‡	800-874	3.6-3.8			
	230-240 (CE)‡	528-575	2.3-2.4			230-240 (CE)‡	735-800	3.2-3.3			
GRA-42	120	675	5.6	10 lbs. (5 kg.)	GRAH-42	120	950	7.9	11 lbs. (5 kg.)	NEMA 5-15P	42" x 6" x 2.5" (1067 x 153 x 64 mm)
	208		3.2			208		4.6		–	
	240		2.8			240		4.0			
	–	–	–			100	950	9.5		–	
	200	624	3.1			200	878	4.4			
	220	675	3.1			220	950	4.3		CEE 7-7 Schuko BS-1363	
	240		2.8			240		4.0			
	220-230 (CE)‡	675-738	3.1-3.2			220-230 (CE)‡	950-1038	4.3-4.5			
	230-240 (CE)‡	620-675	2.7-2.8			230-240 (CE)‡	873-950	3.8-4.0			
GRA-48	120	800	6.7	11 lbs. (5 kg.)	GRAH-48	120	1100	9.2	11 lbs. (5 kg.)	NEMA 5-15P	48" x 6" x 2.5" (1219 x 153 x 64 mm)
	208		3.8			208		5.3		–	
	240		3.3			240		4.6			
	–	–	–			100	1100	11.0		–	
	200	740	3.7			200	1017	5.1			
	220	800	3.6			220	1100	5.0		CEE 7-7 Schuko BS-1363	
	240		3.3			240		4.6			
	220-230 (CE)‡	800-874	3.6-3.8			220-230 (CE)‡	1100-1202	5.0-5.2			
	230-240 (CE)‡	735-800	3.2-3.3			230-240 (CE)‡	1010-1100	4.4-4.6			

● Shipping weight includes packaging and does not include RMB.
‡ CE approved units for 220–230V utilize a 220V heating system; 230–240V CE units utilize a 240V heating system.

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Glo-Ray® Aluminum Infrared Strip Heaters

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

SPECIFICATIONS
Glo-Ray® Aluminum Infrared Strip Heaters
Phase: All Single Phase
Amps: Amps on all models can vary based on configuration – please consult factory.

The shaded areas contain electrical information for International models

Standard Watt					High Watt					Both Models	
Model	Volts	Watt	Amps	Approx. Ship Weight●	Model	Volts	Watt	Amps	Approx. Ship Weight●	Plug (Optional)	Width x Depth x Height
GRA-54	120	925	7.7	13 lbs. (6 kg.)	GRAH-54	120	1250	10.4	13 lbs. (6 kg.)	NEMA 5-15P	54" x 6" x 2.5" (1372 x 153 x 64 mm)
	208		4.4			208		6.0		–	
	240		3.9			240		5.2			
	200	855	4.3			200	1156	5.8		–	
	220	925	4.2			220	1250	5.7		CEE 7-7 Schuko BS-1363	
	240		3.9			240		5.2			
	220-230 (CE)‡	925-1011	4.2-4.4			220-230 (CE)‡	1250-1366	5.7-5.9			
	230-240 (CE)‡	850-925	3.7-3.9			230-240 (CE)‡	1148-1250	5.0-5.2			
GRA-60	120	1050	8.8	14 lbs. (7 kg.)	GRAH-60	120	1400	11.7	14 lbs. (7 kg.)	NEMA 5-15P	60" x 6" x 2.5" (1524 x 153 x 64 mm)
	208		5.0			208		6.7		–	
	240		4.4			240		5.8			
	200	971	4.9			200	1295	6.5		–	
	220	1050	4.8			220	1400	6.4		CEE 7-7 Schuko BS-1363	
	240		4.4			240		5.8			
	220-230 (CE)‡	1050-1148	4.8-5.0			220-230 (CE)‡	1400-1530	6.4-6.7			
	230-240 (CE)‡	964-1050	4.2-4.4			230-240 (CE)‡	1286-1400	5.6-5.8			
GRA-66	120	1160	9.7	16 lbs. (8 kg.)	GRAH-66	120 ↜	1560	13.0	16 lbs. (8 kg.)	NEMA 5-15P♣	66" x 6" x 2.5" (1676 x 153 x 64 mm)
	208		5.6			208		7.5		–	
	240		4.8			240		6.5			
	200	1073	5.4			200	1442	7.2		–	
	220	1160	5.3			220	1560	7.1		CEE 7-7 Schuko BS-1363	
	240		4.8			240		6.5			
	220-230 (CE)‡	1160-1268	5.3-5.5			220-230 (CE)‡	1560-1705	7.1-7.4			
	230-240 (CE)‡	1066-1160	4.6-4.8			230-240 (CE)‡	1433-1560	6.2-6.5			
GRA-72	120	1275	10.6	17 lbs. (8 kg.)	GRAH-72	120 ↜	1725	14.4	17 lbs. (8 kg.)	NEMA 5-15P♣	72" x 6" x 2.5" (1829 x 153 x 64 mm)
	208		6.1			208		8.3		–	
	240		5.3			240		7.2			
	200	1179	5.9			200	1595	8.0		–	
	220	1275	5.8			220	1725	7.8		CEE 7-7 Schuko BS-1363	
	240		5.3			240		7.2			
	220-230 (CE)‡	1275-1394	5.8-6.1			220-230 (CE)‡⊙	1725-1885	7.8-8.2			
	230-240 (CE)‡	1171-1275	5.1-5.3			230-240 (CE)‡⊙	1584-1725	6.9-7.2			
GRA-84	120 ↜	1500	12.5	19 lbs. (9 kg.)	GRAH-84	120 ↜	2050	17.1	19 lbs. (9 kg.)	–	84" x 6" x 2.5" (2134 x 153 x 64 mm)
	208		7.2			208		9.9			
	240		6.3			240		8.5			
	200	1387	6.9			200	1895	9.5		–	
	220-230 (CE)‡	1500-1640	6.8-7.1			220-230 (CE)‡⊙	2050-2241	9.3-9.7		CEE 7-7 Schuko BS-1363	
	230-240 (CE)‡	1377-1500	6.0-6.3			230-240 (CE)‡⊙	1883-2050	8.2-8.5			
GRA-96	120 ↜	1725	14.4	21 lbs. (10 kg.)	GRAH-96	120 ↜	2400	20.0	21 lbs. (10 kg.)	–	96" x 6" x 2.5" (2438 x 153 x 64 mm)
	208		8.3			208		11.5			
	240		7.2			240		10.0			
	200	1595	8.0			200	2219	11.1		–	
	220-230 (CE)‡	1725-1885	7.8-8.2			220-230 (CE)‡⊙	2400-2623	10.9-11.4		CEE 7-7 Schuko BS-1363	
	230-240 (CE)‡	1584-1725	6.9-7.2			230-240 (CE)‡⊙	2204-2400	9.6-10.0			
GRA-108✖⚯	120	1850	15.4	24 lbs. (11 kg.)	GRAH-108✖⚯	120	2500	20.8	23 lbs. (11 kg.)	–	108" x 6" x 2.5" (2743 x 153 x 64 mm)
	208		8.9			208		12.0			
	240		7.7			240		10.4			
	220	1850	8.4			220	2500	11.4			
	240		7.7			240		10.4			
GRA-120✖⚯	120	2100	17.5	26 lbs. (12 kg.)	GRAH-120✖⚯	120	2800	22.5	26 lbs. (12 kg.)	–	120" x 6" x 2.5" (3048 x 153 x 64 mm)
	208		10.1			208		13.5			
	240		8.8			240		11.7			
	220	2100	9.5			220	2800	12.7			
	240		8.8			240		11.7			

● Shipping weight includes packaging and does not include RMB.
‡ CE approved units for 220–230V utilize a 220V heating system; 230–240V CE units utilize a 240V heating system.
↜ 120V models with infinite switch require tandem (end-to-end) elements, consult factory for applications.
⚯ Glo-Ray models 108"–144" (2743-3048 mm) wide and 120V models of GRAH-84 and GRAH-96 contain tandem (end-to-end) elements that may be individually controlled.
✖ Not available with CE Mark.
♣ GRAH-66 and GRAH-72 require NEMA 5-20P cord for Canada.
⊙ Available with RMB or remote switch only.

Glo-Ray® Aluminum Infrared Strip Heaters

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

SPECIFICATIONS

Glo-Ray® Aluminum Infrared Strip Heaters
Phase: All Single Phase
Amps: Amps on all models can vary based on configuration – please consult factory.

The shaded areas contain electrical information for International models

Standard Watt					High Watt					Both Models	
Model	Volts	Watt	Amps	Approx. Ship Weight▲	Model	Volts	Watt	Amps	Approx. Ship Weight▲	Plug (Optional)	Width x Depth x Height
GRA-132✖ᴳᴳ	120	2320	19.3	30 lbs. (14 kg.)	GRAH-132✖ᴳᴳ	120	3120	26.0	31 lbs. (14 kg.)	–	132" x 6" x 2.5" (3353 x 153 x 64 mm)
	208		11.2			208		15.0			
	240		9.7			240		13.0			
	220	2320	10.5			220	3120	14.2			
	240	2320	9.7			240	3120	13.0			
GRA-144✖ᴳᴳ	120	2550	21.3	33 lbs. (15 kg.)	GRAH-144✖ᴳᴳ	120	3450	28.8	48 lbs. (22 kg.)	–	144" x 6" x 2.5" (3658 x 153 x 64 mm)
	208		12.3			208		16.6			
	240		10.6			240		14.4			
	220	2550	11.6			220	3450	15.7			
	240	2550	10.6			240	3450	14.4			

▲ Shipping weight includes packaging and does not include RMB.
ᴳᴳ Glo-Ray models 108"–144" (2743-3048 mm) wide and 120V models of GRAH-84 and GRAH-96 contain tandem (end-to-end) elements that may be individually controlled.
✖ Not available with CE Mark.

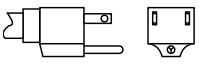
TOGGLE SWITCH
Toggle Switch: Max. 15 amps. Location: Chef's left side standard, other options available.

INFINITE SWITCH
Max. 12.2 amps

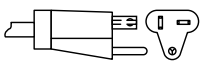
LEADS
36" (914 mm) flexible metal conduit with 42" (1067) wire leads.
USA/Canada: 3' (914 mm) conduit with leads – server's right.
Export/Euro: 6" (152 mm) leads – server's right.

PLUG CONFIGURATIONS
Please refer to electrical specification chart.

NEMA 5-15P

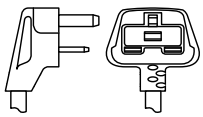


NEMA 5-20P



CEE 7-7 Schuko

BS-1363



RECOMMENDED MOUNTING HEIGHTS
(Refer to the Installation section of the Manual on the Hatco website)
Standard Watt: 8"-11" (203-279 mm) **High Watt:** 11"-14" (279-356 mm)

MINIMUM CLEARANCES
Combustibles
Below overshelf:1" (25 mm) clearance.
Unit to surface below: High watt, 13.5" (343 mm) or Standard watt - 10" (254 mm).
Unit to wall: 3" (76 mm).

Non-Combustibles
Hardwired with Built-In Switches:
Must be installed in a pass through area.
Below overshelf: 1" (25 mm) clearance.
Unit to surface below:
High watt with infinite control or indicator light - 10" (254 mm).
High watt with On/Off toggle switch - 8" (203 mm).

Corded Units with Built-In Switches:
Must be installed in a pass through area.
Below overshelf: 3" (76 mm) clearance.
Unit to surface below: High watt: 11" (279 mm) or Standard watt: 10" (254 mm).

Hardwired Units with Remote Switches:
May be installed against a non-combustible back wall and flush to an overshelf.
Unit to surface below: 8" (203 mm).
Setback from the front of an overshelf: Maximum 10" (254 mm).

REMOTE CONTROL ENCLOSURES
RMB series uses one Control Box per Strip Heater - If RMB2 series is used, multiple warmers can be controlled from one box (U.S., Canada only). CE models require any remote switches be contained in a Remote Control Enclosure.

Click here to download the RMB Choose Remote Box Excel Spreadsheet
or follow this file path: www.hatcocorp.com > Resources > Choose Remote Box

Model	Width	Maximum Infinite/Toggle Switches	
		U.S., Canada, Export U.S. Dollar	Euro
RMB-3	6" (150 mm)	1 infinite or 2 toggle	1 infinite or 2 toggle
RMB-7	9.375" (239 mm)	2 infinite or 4 toggle	2 infinite or 3 toggle
RMB-14	14.375" (366 mm)	4 infinite or 6 toggle	4 infinite or 4 toggle
RMB-16	16.375" (417 mm)	4 infinite with 1 toggle	–
RMB-20	20.375" (518 mm)	4 infinite with 3 toggle	–
RMB2-1R	11" (279 mm)	1 toggle, 1 infinite, 1 relay, 1 indicator light	–
RMB2-2R	14" (356 mm)	1 toggle, 1 infinite, 2 relays, 1 indicator light	–

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

The Strip Heater 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 an aluminum housing and include as standard equipment four stainless steel shelf mounting tabs and an on-off switch may be optionally installed remotely or 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, sneeze guard, cord and plug set, indicator light, and infinite control – remote or built-in. The Housing and RMB shall have Optional *Designer* Color or Gloss Finish anti-microbial paint.

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

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Specification Sheet

12/1/2025

ITEM# 2H105 - INDUCTION RANGE, FLOOR MODEL (1 EA REQ'D)

Spring USA MCS-59-FPS-SP251G

Fire Suppression Max Induction™ Griddle Cooking Station, (1) MAX Induction® range (SM-251-2CR), (2) 2500 watt burners, integrated buckeye BFR-5 UL300 fire suppression system, removable griddle overlay attachment (SMG251-6), 4-stage, self-contained air filtration system with LCD touchscreen menu & diagnostic reporting, Versa-Gard™ premium food shields, commercial-grade stainless steel construction,, locking & swiveling casters, 800 lb rating, double towel bars & removable cutting board, laminate enclosed cabinet, 208-240v/60/1-ph, 5 kW, 38 amps, NEMA 6-50P, ETL, UL STD 197, CSA C22.2 #109, UL 300, ANSI/UL 710B, ANSI/NSF2 (Made in the USA of domestic and imported parts) (custom product) (6-8 week lead time)

ACCESSORIES

Mfr	Qty	Model	Spec
Spring USA	1		1 year warranty, standard
Spring USA	1	MCS59-403	Carbon Odor Filter, 32"W x 9.875"D x 4"H, in metal frame for MCS with fire suppression
Spring USA	1	MCS59-402	HEPA Filter, for MCS with fire suppression
Spring USA	1	MCS59-401	High Temp Filter, for MCS fire suppression units
Spring USA	1	MCS59-400	Baffle Filter, for MCS with fire suppression

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208-240	60	1	Cord & Plug		14-50P	38	5			

Project_____
Model #_____ Quantity _____

Fire Suppression MAX Induction Griddle Cooking Station, 5000W

Model #	Equipment	Cooking Type	Voltage	Amps	Plug Type
MCS-59-FPS-SP251G	SM-251-2CR	Cook/Hold, Griddle	208 AC	50	NEMA-6-50P

Description:

The Spring USA Fire Suppression MAX Induction Mobile Cooking Station (MCS) is the perfect way to add griddle induction cooking to your foodservice operation without additional hoods or duct work. An integrated UL300 Fire Suppression System and four-stage, self-contained filtration design eliminates the need for external ventilation, making it perfect for onsite cooking for hotels, restaurants, event spaces, ghost kitchens, grocery stores, convention centers, and more.

Agency Listings:

- ETL
- UL STD 197
- CSA C22.2 #109
- UL 300
- ANSI/UL 710B
- ANSI/NSF2
- Energy-star Certified*

Standard Warranty:

Limited 1 year warranty. Induction Ranges offer an overnight exchange warranty (continental US only). Visit springusa.com/warranty for details and exclusions.

Features:

- Buckeye fire suppression system
- Double hob MAX induction range offers more energy-efficient and precise heating
- Removable griddle overlay attachment
- 4-stage, self-contained air filtration system with LCD touchscreen menu & diagnostic reporting
- MAX induction system allows easy & quick replacement of ranges backed by standard overnight warranty
- Versa-Gard™ premium food shields
- Commercial-grade stainless steel construction
- Locking & swiveling casters, 800 lb rating
- Double towel bars & removable cutting board
- Expertly welded in the USA with fully sealed welds

*induction range certification in progress

NOV 2023

Project_____
Model #_____ Quantity _____

Construction & Performance Features:

Cabinet

- Integrated Buckeye BFR-5 UL300 Fire Suppression System
- Four-stage, self-contained recirculating air-filtration system for grease, smoke, and odor
- Low noise level, 55-58 dBA
- Only 170 CFM of make up air recommended
- Extremely efficient filtration captures emissions exceeding NFPA-96 and ANSI/UL710B requirements
- Touchscreen PLC controls air filtration and fire suppression systems
- Filter Life Extension Technology (FLEX) utilizes intelligent sensors and controls to optimize air flow and noise levels extending the life of filters up to 200% when compared to fixed flow systems
- Easy access to filters for convenient maintenance and replacement
- Solid Stainless Steel construction with standard P-LAM finishes included; premium panel P-LAM finishes available as an upgrade for front and sides to match adjacent millwork finishes
- Easy to clean, 5 mm thick, tempered glass cooktop and fully sealed welds
- Equipment plug & play design for easy repair or replacement of ranges
- Touchscreen PLC controls air filtration and fire suppression systems
- Requires 50 amp breaker to operate
- Additional requirement features available: hardwire alarm and earthquake lanyard

Induction Range *(Model #SM-251-2CR)*

- Includes one double MAX Induction range - 2500 W, 240 V, 10.4x2 amps, 60 Hz
- Premium performance with less than 1% failure rate
- Easy to clean, 5 mm thick, tempered glass cooktop
- Efficient, high-power air intake system
- Black, tempered glass faceplate
- Power on/off with power on/pan present indicator light
- Automatic Pan Recovery & SmartScan technology: over/under voltage protection and pan size and pan type recognition
- Cook/Temp mode touch pad with indicator lights
- Knob-set thermostat control with 20 temperature settings and digital LED display
- Detachable control box conveniently set into cart apron
- Cook mode levels 1-20 and temp mode range from 100°F-400°F

Griddle Overlay Attachment *(Model #SMG251-6)*

- 10 mm thick stainless steel cooking surface and hard chromium plating
- Larger surface area than other induction griddles on the market
- Attachment securely fits on top of the MAX Induction Reconfigurable Double Induction Range
- Inlay grease chute & pull-out drawer
- Removable handles for easy cleaning and changeover

Project_____
Model #_____ Quantity _____

Electrical Requirements:

Each Mobile Induction Cooking Station comes with an efficient Power Management System, powering the entire unit with a single receptacle, eliminating the need for multiple receptacles at various voltages. Integrated cooking equipment is powered by internal, dedicated 220V receptacle.

Model #	Voltage	Phase	Hertz	Watts	Amps	Plug
SM-251-2CR	208-240	1	60	2500 W x 2	10.4 x 2	NEMA 6-30P

Dimensions:

Type	Length	Width	Height	Weight
Product	59"	36.3"	51.3"	705 lb.
Shipping	72"	48"	60"	875 lb.

Notes & Conditions:

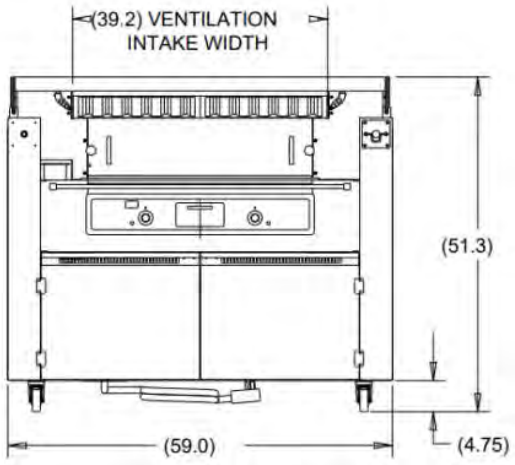
1. Ensure that you have dedicated power wherever you are planning to use your Mobile Induction Cooking Station. Refer to the manual for detailed instructions regarding operation.
2. Equipment will not power on without proper setting of fire suppression system or if safety protocols are engaged, see manual for more details.
3. Ensure the unit has proper ventilation at all times so it does not overheat.
4. The air filtration system is design exclusively for use with built-in induction ranges and cannot be used as a stand alone device or with other heating devices.
5. Induction ranges require use of ferrous metal, induction-ready cookware.
6. Spring USA Induction Servers and Induction Warmers/Ranges are designed to work together as a system. Optimal performance is achieved by using Spring USA components in conjunction with each other. As the first to offer such induction systems, Spring USA cannot warranty the performance of facsimile products offered by other companies.
7. Refer to individual specification sheets for the induction ranges, air filter system, or power management system for detailed information.

127 Ambassador Drive, Suite 147 Naperville, Il 60540 P: 630-527-8600 F: 630-527-8677 springusa@springusa.com

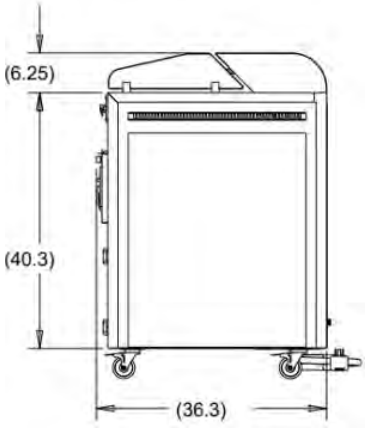
Project_____
Model #_____ Quantity _____

Key Dimensions:

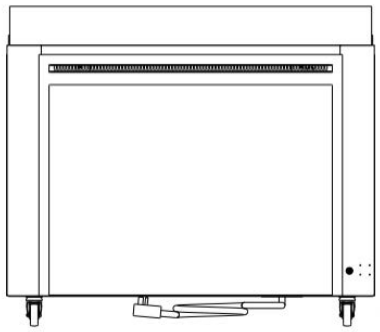
FRONT VIEW



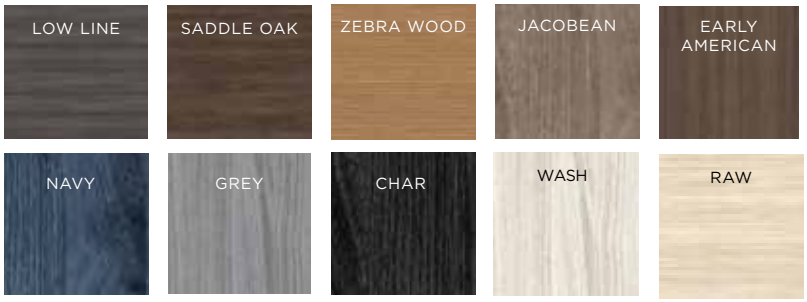
SIDE VIEW



BACK VIEW



- Optional laminate panels in a selection of color choices



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SCOPOS
hospitality group

Specification Sheet

12/1/2025

ITEM# 2H106 - SPARE NO.

<Spare No.>

Specification Sheet

12/1/2025

ITEM# 2H107 - PREP COUNTER, S/S (1 REQ'D)

Eagle Group CUSTOM

Prep Counter, S/S

ACCESSORIES

Mfr	Qty	Model	Spec
			Provide provisions for item #2H107.1, sink, plumbing.
			Custom counter size and shape as shown on drawing. This is a custom fabricated item and is to be constructed as described in General Specifications and as further detailed on Food Service contract documents. Provide with all options, accessories and features as listed below.
			Top shall be fabricated of #14-gauge stainless steel with all edges turned down 2" with ½" return. Underside of top shall be reinforced with #14 gauge stainless steel channels. Top shall be of one piece construction having all corners rounded, and have cut-outs to receive all countertop equipment shown on drawing. Field joints shall be kept to a minimum with all traces of welding removed.
			Top shall be mounted on 1-1/2" x 1-1/2" welded stainless steel framework. Front, ends and back of base shall be enclosed with #16-gauge stainless steel panels having all exposed joints continuously welded, ground and polished. Base to be supported on stainless steel legs with adjustable stainless steel bullet feet. Legs shall have a 6" high #16-gauge s/s removable kickplate on all sides.
			Where drop-in pans are installed in the countertop (hot or cold), provide a recess to allow 18" x 26" pans to set flush with the top.
			All controls to be installed in aprons.
			Provide a stainless steel hinged doors with louvers to allow air circulation at the locations of the refrigerated drop-in pans.
			Drains are to be manifolded to one end with a ball valve and extended to the nearest acceptable floor drain. Ball valve to be recessed and accessible for operation.
			Whole unit assembly to be NSF and UL listed.
			All built in, drop in and slide in equipment items shall be coordinated and installed by FSEC supplier/installer.
			Dealer to provide shop drawings submittal for review and approval before starting manufacturing.

Specification Sheet

12/1/2025

ITEM# 2H107.1 - HAND SINK, WELD-IN (1 EA REQ'D)

Eagle Group E20

Sink, 10" x 14" x 9-1/2" bowl, for 30"W tables, complete with faucet & basket drain; sink location per plan

Profit from the Eagle Advantage®

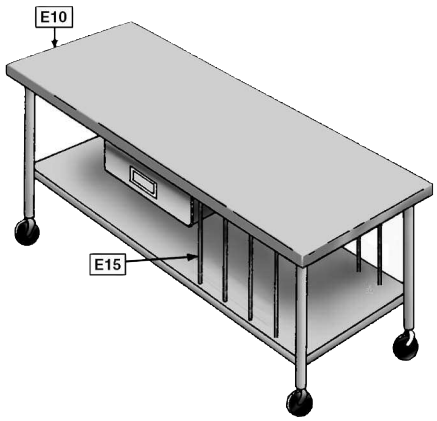
Specification Sheet

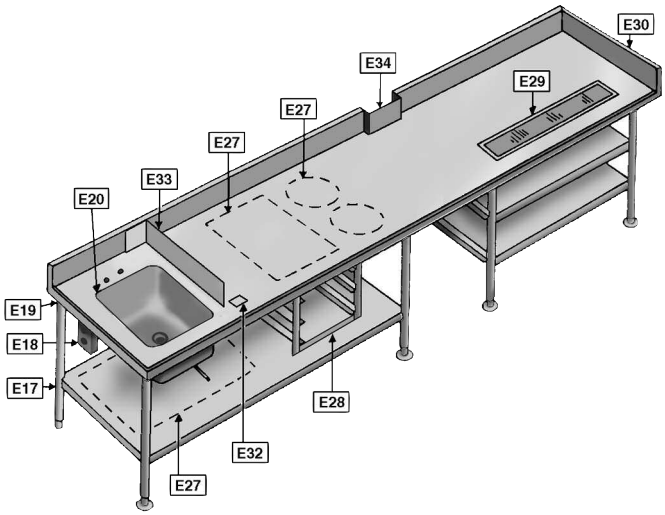
Item No.: _____
Project No.: _____
S.I.S. No.: _____

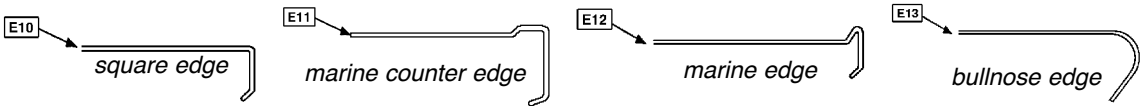
Table Modifications and Accessories

For complete list of E# models and description, see chart below and chart on back page.

Refer to chart below for description of E# models.







model #	description
E10	Square edge table - front and/or rear
E11	Marine counter edge
E12	"V" type marine edge
E13	Bullnose edge
300698	Casters - 4″ (102mm)-diameter with brake
300699	Casters - 4″ (102mm)-diameter without brake
317635	Casters - 5″ (127mm)-diameter with brake
317636	Casters - 5″ (127mm)-diameter without brake
300692	Bullet feet - stainless steel
301036	Bullet feet - white metal
300293	Bullet feet - plastic

model #	description
313835	Stainless steel flanged bullet feet
E15	Vertical tray dividers - 4-section assembly, 3″ on centers
E17	Special height legs
E18*	Duplex receptacle and mounting plate (under table)
E18.1*	Duplex receptacle in splash (requires at least 6″-high splash)
E18.2*	Pedestal duplex receptacle (top of table or overshelf)
E19	Stainless steel gussets

NOT PICTURED

model #	description
606329	Scrap chute, 6″ (152mm)-diameter
606331	Knife rack (fits rolled rim, poly, and square edge tables)

* For GFI receptacle, add "**-GFI**" to E number (example: E18.1-**GFI**).

EAGLE GROUP
100 Industrial Boulevard, Clayton, DE 19938-8903 USA
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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

Certifications / Approvals
NSF
(fabricated to NSF-applicable standards)

AutoQuotes
KCL

EG10.50 Rev. 09/18

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

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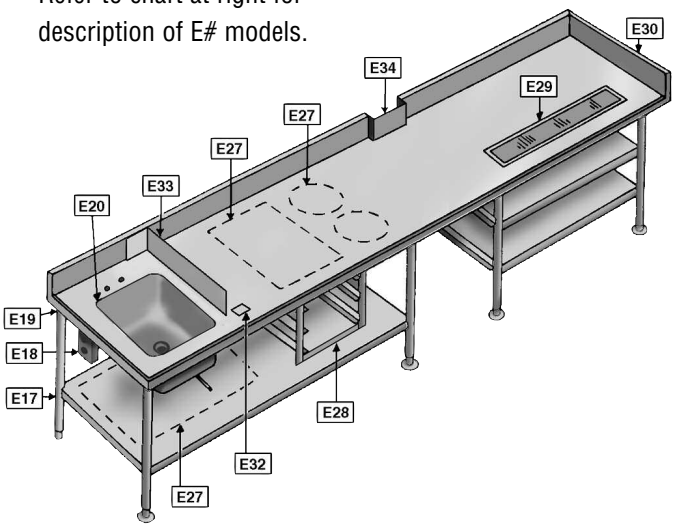
Item No.: _____
Project No.: _____
S.I.S. No.: _____

Table Modifications and Accessories

Refer to chart at right for description of E# models.



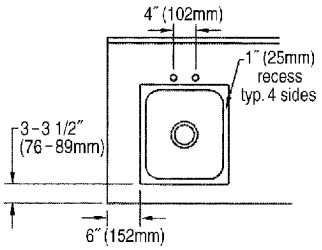
model #	description
Sinks — complete with faucet and basket drain (Specify location)	
E20	- 10″ x 14″ x 9.5″ bowl (254 x 356 x 241mm)
E21	- 14″ x 16″ x 9.5″ bowl (356 x 406 x 241mm)
E22*	- 16″ x 20″ x 8″ bowl (406 x 508 x 203mm)
E23*	- 16″ x 20″ x 14″ bowl (406 x 508 x 356mm)
E24*	- 18″ x 20″ x 14″ bowl (457 x 508 x 356mm)
E24A*	- 20″ x 20″ x 14″ (508 x 508 x 356mm)
E25	- 24″ x 24″ x 14″ bowl (610 x 610 x 356mm) for 36″ (914mm)-wide tables
313304	T&S faucet upgrade - deck mount 4″ (102mm) centers
300720	Lever drain - 1.5″ I.P.S. (38mm)
300721	Lever drain - 2″ I.P.S. (51mm)
300722	Lever drain - 2″ I.P.S. (51mm) with overflow
341189*	Twist handle drain - 1.5″ I.P.S. (38mm)
336002*	Twist handle drain - 2″ I.P.S. (51mm)
341190*	Twist handle drain - 2″ I.P.S. (51mm) with overflow
E27	Top cutout - square or round (Specify location)
E28	Angle slides for pans, up to six pairs (Specify location and pan size)
E29	Urn trough, 4.5″ wide x 1.25″ deep (114 x 32mm) with 1.5″ (38mm) drain, complete with louvered grate. (Length must be maximum of 6″ shorter than table. Specify location.)
E30	End splash — per end (Specify end), all heights
E31	1.5″ (38mm) rear upturn for undershelf
E32	Can opener hole with under table support (Specify location)
E33	Sink splash — single thickness, 4″ tall (102mm)
E34	Column cutout (Send floor plan/sketch)

NOT PICTURED

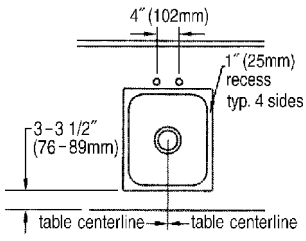
model #	description
E35	16 gauge s/s apron in front of sinks or cutouts
E36	Fully welded - top, undershelf & legs
E36A	Welded base only - undershelf & legs
E37	NSF sprayed-on sound deadening up to 12′ (3658mm)
E37A	- for each additional foot
E38-6***	Cantilever mount up to 6′ (1829mm)
E38-12**	Cantilever mount up to 12′ (3658mm)
E39	Enclosed backsplash

* These sink bowls will not fit in a table any less than 30″ (762mm) wide.
** Optional twist drain brackets available for use with twist handle drains.
*** Applicable to wall mount shelves and pot racks.

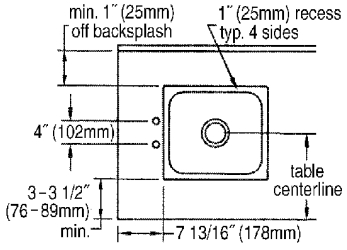
Optional Sinks Built Into Tables – Standard Locations



sink on left/right side of table



sink on center of table



sink with faucet on end of table

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SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2H107.2 - ELECTRONIC FAUCET W/ HYDRO-GENERATOR (1 EA REQ'D)

T&S Brass EC-3100-HG

ChekPoint™ Electronic Faucet, deck mount, rigid gooseneck, vandal resistant aerator, AC/DC control module, mixing tee, hydro-generator power supply, includes optional 100-240 VAC adapter

ACCESSORIES

Mfr	Qty	Model	Spec
			Unit is specified and provided with Hydro Generator; no receptacle is needed to power the electronic sensor.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	100-240			Cord & Plug							

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
EC-3100-HG

Item No.

This Space for Architect/Engineer Approval

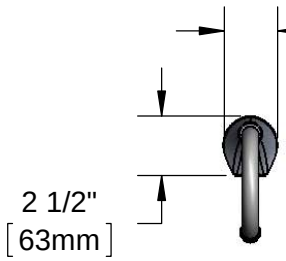
Job Name_____Date_____

Model Specified_____ Quantity_____

Customer/Wholesaler_____

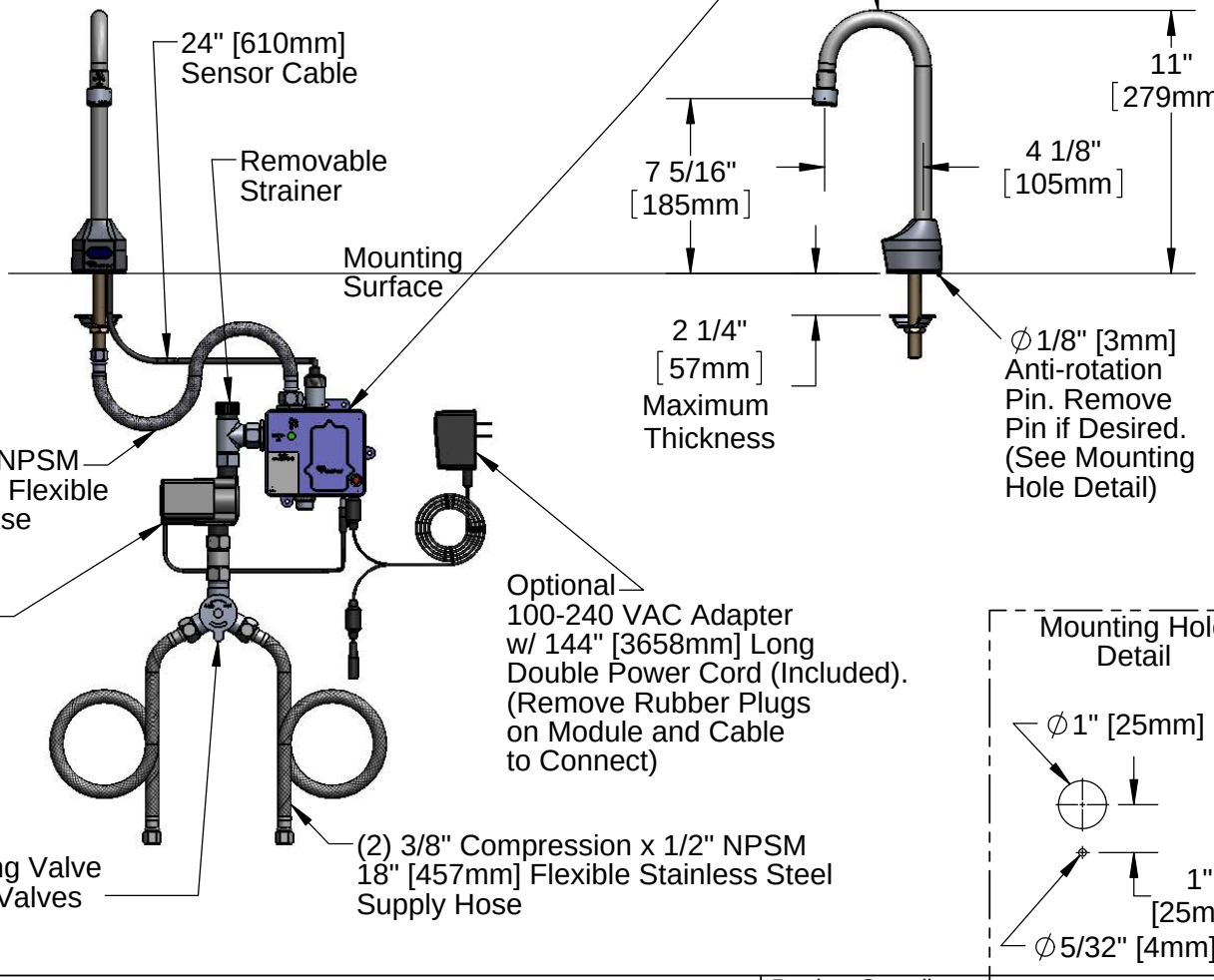
Contractor_____

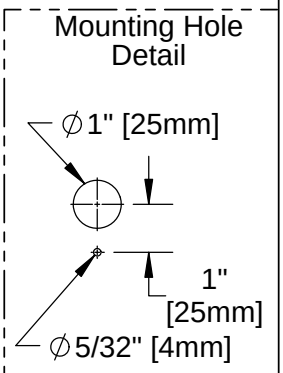
Architect/Engineer_____



ADA Compliant

T&S ChekPoint™





Product Specifications:

Chrome Plated Brass Electronic Faucet: Deck Mount Rigid Gooseneck w/ VR Aerator, AC/DC Control Module w/ Internal Flow Cont. Setting Switches, Temperature Control Mixing Valve w/ Integral Check Valves,, Hydro-Generator, 18" Long Hot & Cold Supply Stop Flexible Connector Hoses

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)
UL 1951

Drawn:	GEF	Checked:	DMH	Approved:	JHB	Date:	05/07/14	Scale:	1:8	Sheet:	1 of 2

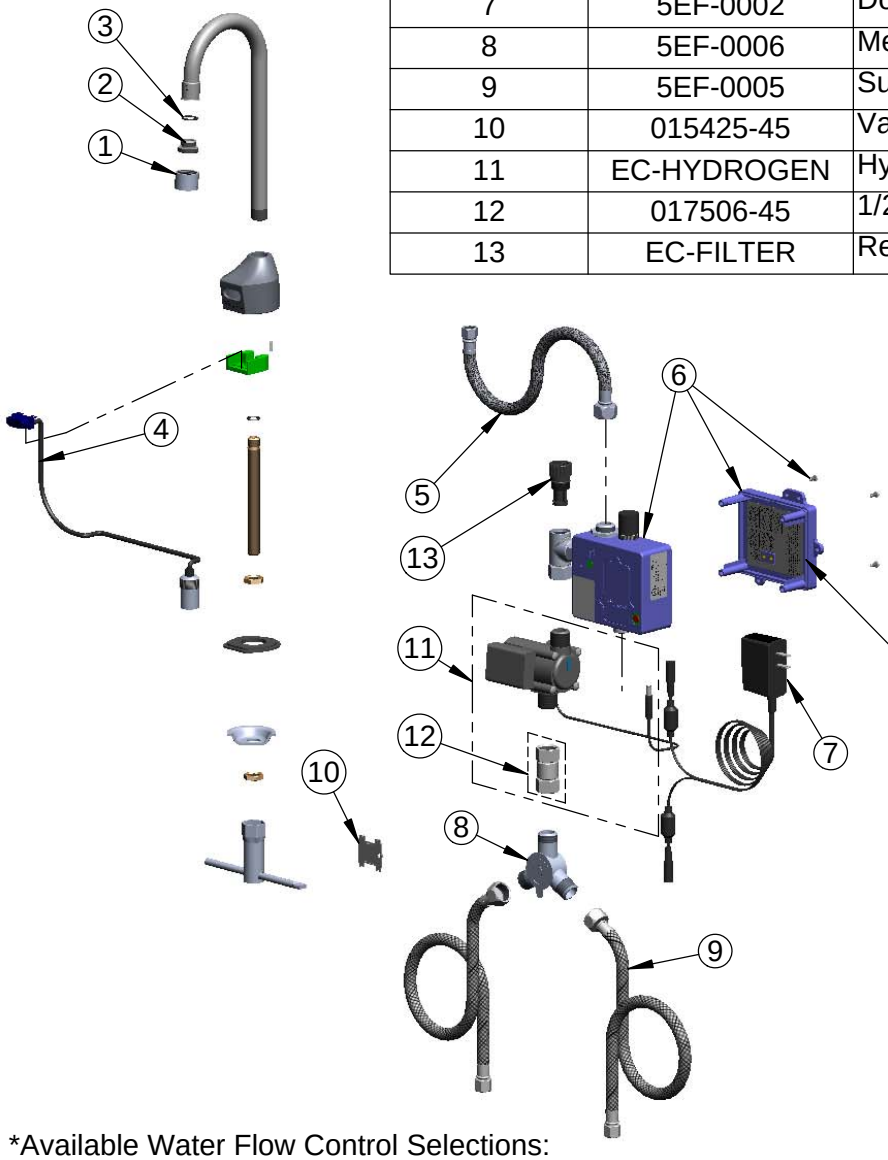
T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
EC-3100-HG

Item No.

ITEM NO.	SALES NUMBER	DESCRIPTION
1	B-0199-06	VR Aerator w/ Key
2	044A	3/8" to Aerator Adapter
3	006575-45	-015 O-Ring
4	017195-45	Angled Sensor w/ Cable
5	016297-45	Inlet Hose, Faucet, 1/2" NPSM-F x 1/4" NPSM-F
6	016647-45	ChekPoint Module (Blue)
7	5EF-0002	Double Gang, Plug-in AC Transformer
8	5EF-0006	Mechanical Mixing Valve
9	5EF-0005	Supply Hose, 9/16-24 Female x 1/2" NPSM
10	015425-45	Vandal Resistant Key
11	EC-HYDROGEN	Hydro-Generator and Swivel Coupling
12	017506-45	1/2 NPSM Swivel Coupling
13	EC-FILTER	Replacement Filter



Label for Flow Control Switch Settings is Located on Inside of Back Cover.

Flow Control Switches are Located Inside Module Housing in Black Box Next to Battery Compartment.
*Switches are Set to DEFAULT Position:
- Auto Time Out = 15 Seconds
- Shut Off Delay = 1 Second
- Auto Flush = OFF

Remove (4) Screws and Back Cover to Access Switches.

*Available Water Flow Control Selections:
- Auto Time Out: 15 sec, 30 sec, 45 sec, 60 sec, 3 min, 20 min
- Shut Off Delay: 1 sec, 10 sec, 15 sec, 30 sec
- Auto Flush (30 Seconds After Every 12 Inactive Hours): ON or OFF

Product Specifications:
Chrome Plated Brass Electronic Faucet: Deck Mount Rigid Gooseneck w/ VR Aerator, AC/DC Control Module w/ Internal Flow Cont. Setting Switches, Temperature Control Mixing Valve w/ Integral Check Valves,, Hydro-Generator, 18" Long Hot & Cold Supply Stop Flexible Connector Hoses

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)
UL 1951

Drawn:	Checked:	Approved:	Date:	Scale:	Sheet:
GEF	DMH	JHB	05/07/14	NTS	2 of 2

Specification Sheet

12/1/2025

ITEM# 2H107.3 - PAPER TOWEL DISPENSER, SURFACE MOUNTED (1 EA REQ'D)

Bradley 2B1-110000

Surface-mounted towel dispenser. High quality and style. 20-gauge, 300 series stainless steel in a brushed #3 satin finish. Welded, pill-shape construction. Red, low-level indicator provides notice that refill is needed. Integral, easy-feed towel guide liner. Magnetic locking system and magnetic
key included.

Overall Dimensions:
16-13/16" H x 13-15/16" W x 4" D

ACCESSORIES

Mfr	Qty	Model	Spec
			FSEC to VERIFY paper towel SIZES with owner BEFORE placing order and adjust dispenser model number accordingly, as required to accommodate owner's standard facility paper towel size/fold.
			FSEC to be responsible for providing and installing hollow masonry anchors and any other appropriate hardware to support dispenser on wall.
			FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.
			GC to furnish and install blocking in wall, as needed to support dispenser.
			Refer to wall blocking detail WBK-100 for additional wall blocking information and mounting heights. FSEC to provide a dimensioned wall blocking sheet as part of submittal/shop drawing package.

2B1 Series

Elvari™ Surface-Mounted Towel Dispenser

Key Features

- High quality and modern style complements other Elvari™ products
- Advanced weld construction
- Pill-shape design
- Concealed BradLock™ magnetic locking system
- Red, low-level indicator

Operation

Towel dispenser holds C-fold or multi-fold towels with integral, easy-feed towel guide liner. BradLock system and magnetic key provide security, a seamless design, and easy access for service. Magnetic lock location is hidden from view behind the Bradley logo.

Capacity

Small Capacity: Approximately 400 folded paper towels

Medium Capacity: Approximately 500 folded paper towels

Large Capacity: Approximately 800 folded paper towels

Guide Specification

Surface-mounted towel dispenser. High quality and style. 20-gauge, 300 series stainless steel in a brushed #3 satin finish or optional electrocoat finishes. Welded, pill-shape construction. Red, low-level indicator provides notice that refill is needed. Integral, easy-feed towel guide liner. Magnetic locking system and magnetic key included.

Overall Dimensions – Small Capacity:
9-13/16" H x 13-15/16" W x 4" D (214mm x 354mm x 102mm)

Overall Dimensions – Medium Capacity:
16-13/16" H x 13-15/16" W x 4" D (427mm x 354mm x 102mm)

Overall Dimensions – Large Capacity:
24-1/16" H x 13-15/16" W x 4" D (611mm x 354mm x 102mm)

MasterFormat Title: Commercial Toilet Accessories
MasterFormat Number: 10 28 13.13

OmniClass Title: Toilet and Bath Specialties
OmniClass Code: 23.31.25.00

Model 2B1-110000 shown

Product Compliance

Complies with

- The Americans with Disabilities Act (ADA)
- ANSI/ICC A117.1 - Accessible and Usable Buildings & Facilities

Listed by UL Environment to

- GreenGuard Gold

☑ *Consult local and national accessibility codes for proper installation guidelines. Conformity and compliance with local and national codes is the responsibility of the installer.*

Finishes

☑ *Click on any color swatch to view as a larger image.*

- Brushed Black*
- Brushed Brass*
- Brushed Bronze*
- Brushed Nickel*
- Brushed Stainless*
- Satin Stainless

*Electrocoat Finishes, see Optional Electrocoat Finishes section on page 2.

For information on Warranties, Maintenance and BAA/ARRA Compliance, visit our website at: bradleycorp.com/washroom-accessories-products

Orders composed of products indicated as **BradEX**® will be available to ship in three days after receipt of order at the factory. There is no pricing penalty for this service from Bradley.

Verify all rough-in dimensions prior to installation.

This information is subject to change without notice.

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800 BRADLEY (800 272 3539) +1 262 251 6000
bradleycorp.com

2B1 Series

Elvari™ Surface-Mounted Towel Dispenser

Optional Electrocoat Finishes

Bradley offers an exclusive, proprietary electrocoat color process on the Elvari towel dispenser models. Unlike powder coating, color is applied to the entire stainless steel part using a submersion process with electrically charged particles. This process results in a precise film thickness across all surfaces, allowing the grain of the stainless steel to show through.

Electrocoat provides complete coverage to the part and has environmental advantages such as no or low-VOC and HAPs (Hazardous Air Pollutants), heavy metal-free products, and minimum waste discharge. Bradley's electrocoat is durable and easy to clean as well as fingerprint, stain and corrosion resistant. A UV light stabilizer additive enhances resistance to weathering and color fade.

Products are performance tested for adhesion following ASTM D3359-22 and impact resistance following ASTM D2794.

Model (Must select one)

2B1	Elvari Towel Dispenser

Standard Selections (Must select one from each category)

Mounting Type (select one)

11	Surface Mounted

Capacity Type (select one)

34	Small Capacity
0	Medium Capacity
36	Large Capacity

Towel Dispenser Finish Type (Must select one)

BB	Brushed Black
BR	Brushed Brass
BZ	Brushed Bronze
BN	Brushed Nickel
BS	Brushed Stainless
SS	Satin Stainless [1]

[1] Models with Towel Dispenser Finish Type SS are available with ***BradEX***® expedited shipping.

Orders composed of products indicated as ***BradEX***® will be available to ship in three days after receipt of order at the factory. There is no pricing penalty for this service from Bradley.

Verify all rough-in dimensions prior to installation.

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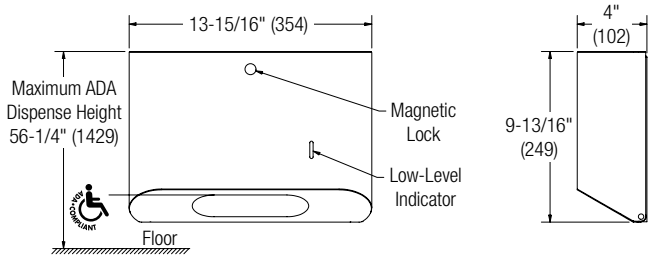
2B1 Series

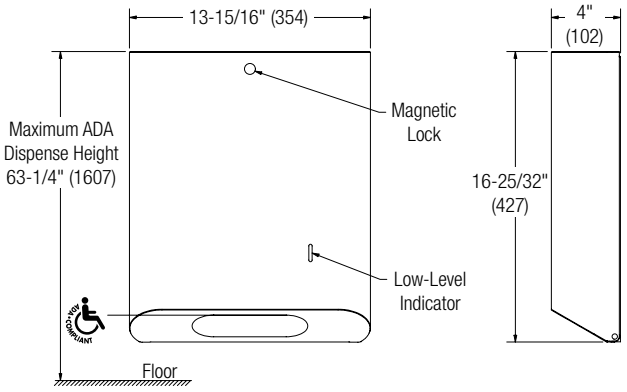
Elvari™ Surface-Mounted Towel Dispenser

Dimensions (mm)

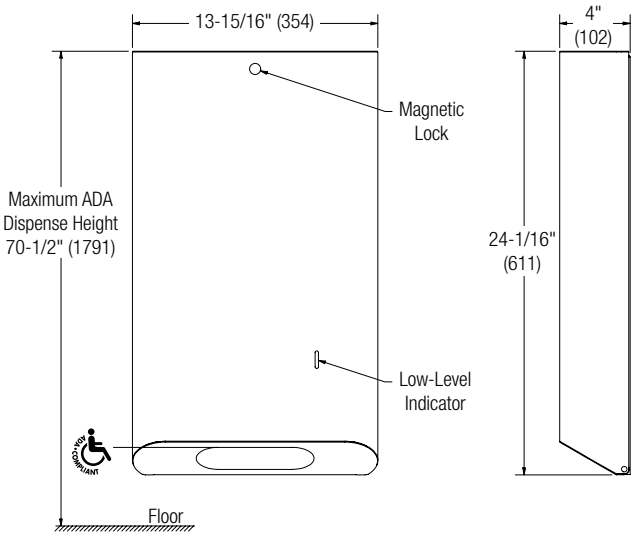
Small Capacity



Medium Capacity



Large Capacity



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Verify all rough-in dimensions prior to installation.

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Specification Sheet

12/1/2025

ITEM# 2H107.4 - SOAP DISPENSER, SURFACE MOUNTED (1 EA REQ'D)

Bradley 6B1-119300

Sensor-activated, surface-mounted soap dispenser shall be fabricated of 20-gauge, 300 series stainless steel in a brushed #3 satin finish. Dispenser shall have completely concealed mounting and low-level indicator. Capacity is 40-oz liquid soap/gel sanitizer or bulk foam soap. Mounting hardware is not included.

Overall Dimensions:
18-1/16" H x 6-7/8" W x 3-15/16" D

ACCESSORIES

Mfr	Qty	Model	Spec
			FSEC to be responsible for providing and installing hollow masonry anchors and any other appropriate hardware to support dispenser on wall.
			FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.
			GC to furnish and install blocking in wall, as needed to support dispenser.
			Refer to wall blocking detail WBK-100 for additional wall blocking information and mounting heights. FSEC to provide a dimensioned wall blocking sheet as part of submittal/shop drawing package.

6B1-1193

Elvari™ Sensored Surface-Mounted Soap Dispenser

Key Features

- High quality and modern style complements other Elvari™ products
- Advanced weld construction
- Concealed BradLock™ magnetic locking system
- Red, low-level indicator
- Non-proprietary liquid soap/gel sanitizer or foam soap

Operation

Sensor-activated mechanism dispenses measured amount of vegetable or coconut oil soaps, synthetic detergents, gel sanitizers, or foam soap. Red, low-level indicator provides notice that refill is needed. BradLock system and magnetic key provide security, a seamless design, and easy access for service. Magnetic lock location is hidden from view behind the Bradley logo.

Capacity

40 oz. (1183 mL) liquid soap/gel sanitizer or bulk foam soap

Guide Specification

Sensor-activated, surface-mounted soap dispenser shall be fabricated of 20-gauge, 300 series stainless steel in a brushed #3 satin finish or optional electrocoat finishes. Dispenser shall have completely concealed mounting and low-level indicator. Capacity is 40-oz liquid soap/gel sanitizer or bulk foam soap. Mounting hardware is not included.

Overall Dimensions:
18-1/16" H x 6-7/8" W x 3-15/16" D (273mm x 279mm x 102mm)

MasterFormat Title: Commercial Toilet Accessories
MasterFormat Number: 10 28 13.13

OmniClass Title: Toilet and Bath Specialties
OmniClass Code: 23.31.25.00

☑ *Bradley liquid soap valves operate best with vegetable oil or coconut oil hand soap having a 10–15% soap concentration.*

☑ *Bradley foam soap valves work with majority of bulk foam soap.*

Finishes

☑ *Click on any color swatch to view as a larger image.*

- Brushed Black*
- Brushed Brass*
- Brushed Bronze*
- Brushed Nickel*
- Brushed Stainless*
- Satin Stainless

*Electrocoat Finishes, see Optional Electrocoat Finishes section on page 2.

Product Compliance

Complies with

- The Americans with Disabilities Act (ADA)
- ANSI/ICC A117.1 - Accessible and Usable Buildings & Facilities

Listed by UL Environment to

- GreenGuard Gold

☑ *Consult local and national accessibility codes for proper installation guidelines. Conformity and compliance with local and national codes is the responsibility of the installer.*

For information on Warranties, Maintenance and BAA/ARRA Compliance, visit our website at: bradleycorp.com/washroom-accessories-products

Orders composed of products indicated as **BradEX®** will be available to ship in three days after receipt of order at the factory. There is no pricing penalty for this service from Bradley.

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6B1-1193

Elvari™ Sensored Surface-Mounted Soap Dispenser

Optional Electrocoat Finishes

Bradley offers an exclusive, proprietary electrocoat color process on the Elvari soap dispenser models. Unlike powder coating, color is applied to the entire stainless steel part using a submersion process with electrically charged particles. This process results in a precise film thickness across all surfaces, allowing the grain of the stainless steel to show through.

Electrocoat provides complete coverage to the part and has environmental advantages such as no or low-VOC and HAPs (Hazardous Air Pollutants), heavy metal-free products, and minimum waste discharge. Bradley's electrocoat is durable and easy to clean as well as fingerprint, stain and corrosion resistant. A UV light stabilizer additive enhances resistance to weathering and color fade.

Products are performance tested for adhesion following ASTM D3359-22 and impact resistance following ASTM D2794.

Soap Dispenser Models

Standard Model Number	Soap Type	Drip Tray
6B1-1193730	Foam	No
6B1-119373T	Foam	Yes
6B1-1193000	Liquid/Gel Sanitizer	No
6B1-119300T	Liquid/Gel Sanitizer	Yes

Model (Must select one)

6B1	Elvari Soap Dispenser

Standard Selections (Must select one from each category)

Mounting Type (select one)

11	Surface Mounted

Activation Type (select one)

93	Sensored

Soap Type (select one)

0	Liquid Soap/Gel Sanitizer
73	Foam

Drip Tray (select one)

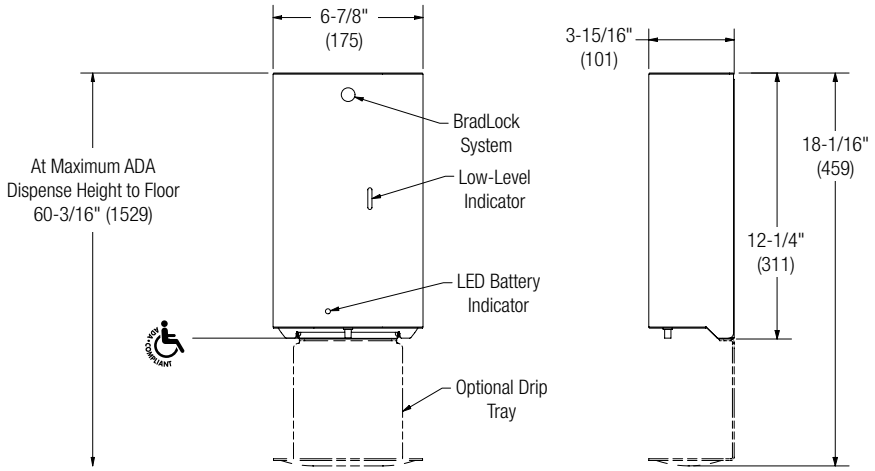
0	None
T	Standard Drip Tray

Soap Dispenser Finish Type **(Must select one)**

BB	Brushed Black
BR	Brushed Brass
BZ	Brushed Bronze
BN	Brushed Nickel
BS	Brushed Stainless
SS	Satin Stainless [1]

[1] Model available with ***BradEX®*** expedited shipping.

Dimensions (mm)



Orders composed of products indicated as ***BradEX®*** will be available to ship in three days after receipt of order at the factory. There is no pricing penalty for this service from Bradley.

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Specification Sheet

12/1/2025

ITEM# 2H107.5 - PREP SINK, WELD-IN (1 EA REQ'D)

Eagle Group E24

Sink, 18" x 20" x 14" bowl, for 30"W tables, complete with faucet & basket drain; sink location per plan.

EAGLE GROUP®

Profit from the Eagle Advantage®

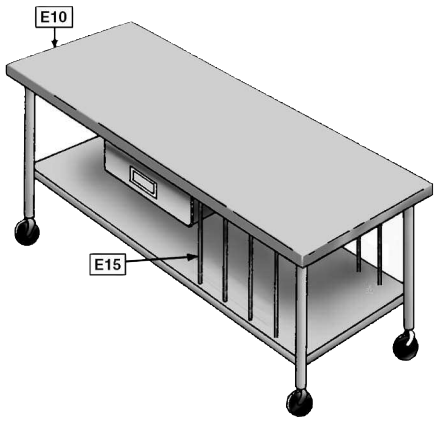
Specification Sheet

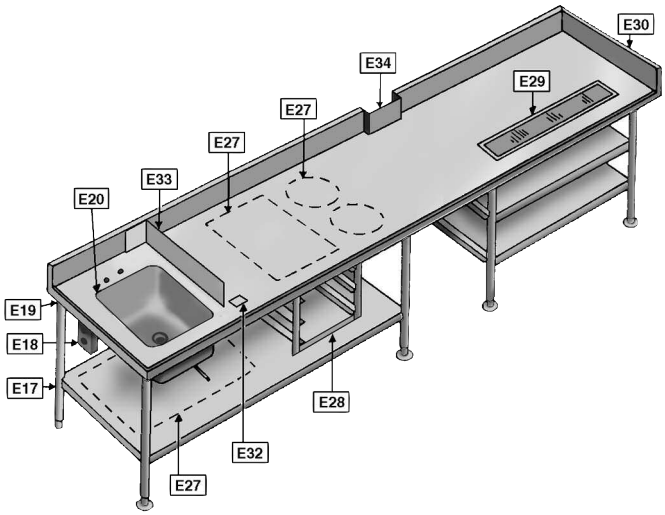
Item No.: _____
Project No.: _____
S.I.S. No.: _____

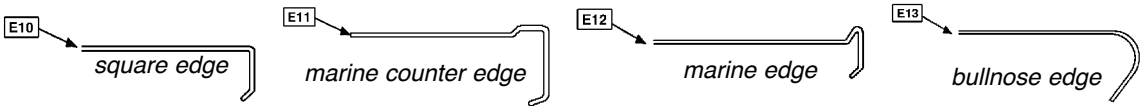
Table Modifications and Accessories

For complete list of E# models and description, see chart below and chart on back page.

Refer to chart below for description of E# models.







model #	description
E10	Square edge table - front and/or rear
E11	Marine counter edge
E12	"V" type marine edge
E13	Bullnose edge
300698	Casters - 4″ (102mm)-diameter with brake
300699	Casters - 4″ (102mm)-diameter without brake
317635	Casters - 5″ (127mm)-diameter with brake
317636	Casters - 5″ (127mm)-diameter without brake
300692	Bullet feet - stainless steel
301036	Bullet feet - white metal
300293	Bullet feet - plastic

model #	description
313835	Stainless steel flanged bullet feet
E15	Vertical tray dividers - 4-section assembly, 3″ on centers
E17	Special height legs
E18*	Duplex receptacle and mounting plate (under table)
E18.1*	Duplex receptacle in splash (requires at least 6″-high splash)
E18.2*	Pedestal duplex receptacle (top of table or overshelf)
E19	Stainless steel gussets

NOT PICTURED

model #	description
606329	Scrap chute, 6″ (152mm)-diameter
606331	Knife rack (fits rolled rim, poly, and square edge tables)

* For GFI receptacle, add "**-GFI**" to E number (example: E18.1-**GFI**).

EAGLE GROUP
100 Industrial Boulevard, Clayton, DE 19938-8903 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

Certifications / Approvals
NSF
(fabricated to NSF-applicable standards)

AQ AutoQuotes
KCL

EG10.50 Rev. 09/18

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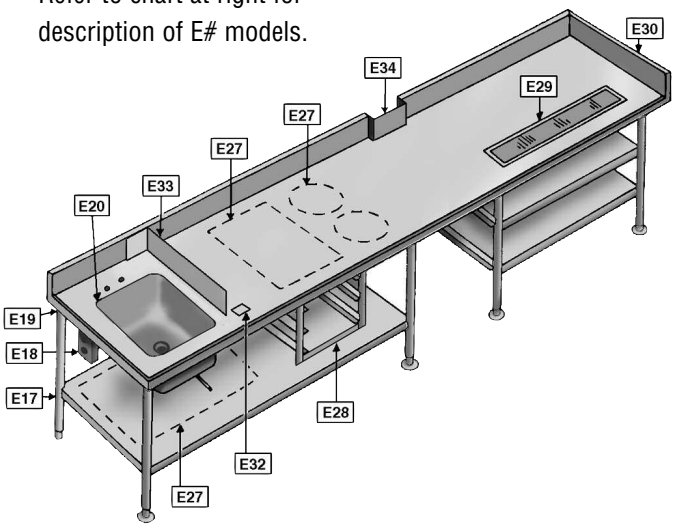
Item No.: _____
Project No.: _____
S.I.S. No.: _____

Table Modifications and Accessories

Refer to chart at right for description of E# models.



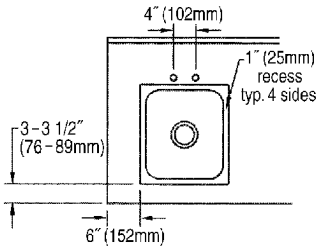
model #	description
Sinks — complete with faucet and basket drain (Specify location)	
E20	- 10″ x 14″ x 9.5″ bowl (254 x 356 x 241mm)
E21	- 14″ x 16″ x 9.5″ bowl (356 x 406 x 241mm)
E22*	- 16″ x 20″ x 8″ bowl (406 x 508 x 203mm)
E23*	- 16″ x 20″ x 14″ bowl (406 x 508 x 356mm)
E24*	- 18″ x 20″ x 14″ bowl (457 x 508 x 356mm)
E24A*	- 20″ x 20″ x 14″ (508 x 508 x 356mm)
E25	- 24″ x 24″ x 14″ bowl (610 x 610 x 356mm) for 36″ (914mm)-wide tables
313304	T&S faucet upgrade - deck mount 4″ (102mm) centers
300720	Lever drain - 1.5″ I.P.S. (38mm)
300721	Lever drain - 2″ I.P.S. (51mm)
300722	Lever drain - 2″ I.P.S. (51mm) with overflow
341189**	Twist handle drain - 1.5″ I.P.S. (38mm)
336002**	Twist handle drain - 2″ I.P.S. (51mm)
341190**	Twist handle drain - 2″ I.P.S. (51mm) with overflow
E27	Top cutout - square or round (Specify location)
E28	Angle slides for pans, up to six pairs (Specify location and pan size)
E29	Urn trough, 4.5″ wide x 1.25″ deep (114 x 32mm) with 1.5″ (38mm) drain, complete with louvered grate. (Length must be maximum of 6″ shorter than table. Specify location.)
E30	End splash — per end (Specify end), all heights
E31	1.5″ (38mm) rear upturn for undershelf
E32	Can opener hole with under table support (Specify location)
E33	Sink splash — single thickness, 4″ tall (102mm)
E34	Column cutout (Send floor plan/sketch)

NOT PICTURED

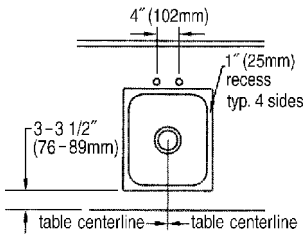
model #	description
E35	16 gauge s/s apron in front of sinks or cutouts
E36	Fully welded - top, undershelf & legs
E36A	Welded base only - undershelf & legs
E37	NSF sprayed-on sound deadening up to 12′ (3658mm)
E37A	- for each additional foot
E38-6**	Cantilever mount up to 6′ (1829mm)
E38-12**	Cantilever mount up to 12′ (3658mm)
E39	Enclosed backsplash

* These sink bowls will not fit in a table any less than 30″ (762mm) wide.
** Optional twist drain brackets available for use with twist handle drains.
*** Applicable to wall mount shelves and pot racks.

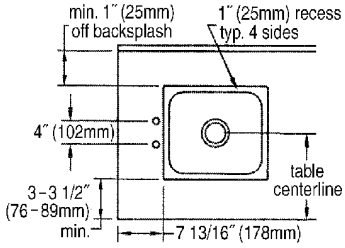
Optional Sinks Built Into Tables – Standard Locations



sink on left/right side of table



sink on center of table



sink with faucet on end of table

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Specification Sheet

12/1/2025

ITEM# 2H107.6 - PANTRY FAUCET (1 EA REQ'D)

T&S Brass B-0325-CR-WH4

Pantry Faucet, double, deck mount, 4" adjustable centers, 5-3/4" swivel gooseneck spout with Series 1 stream regulator outlet (includes lock washer to convert to rigid), 4" wrist action handles, quarter-turn Cerama cartridges with check valves, polished chrome plated brass body, 1/2" NPT female inlets, low lead, cCSAus, ADA Compliant

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-0425-KIT	Inlet Kit with 24" supply hoses, Nipples, Washer and Locknuts that provide 1/2" NPT male outlet and 3/8" female compression inlet. Certified to ASME A112.18.1/CSA B125.1, NSF 61-Section 9 and NSF 372.
T&S Brass	1		1 year limited warranty, standard

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
B-0325-CR-WH4

Item No.

This Space for Architect/Engineer Approval

Job Name_____Date_____

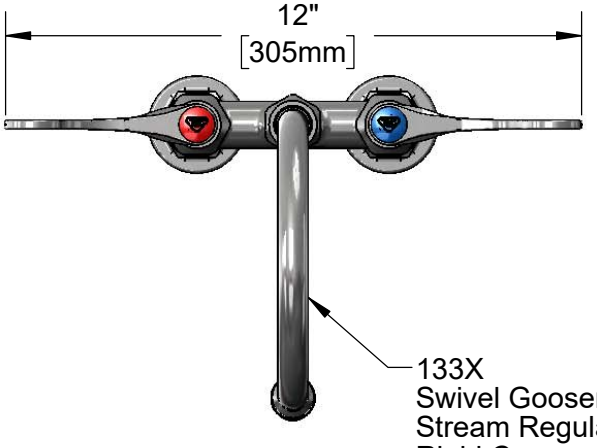
Model Specified_____ Quantity_____

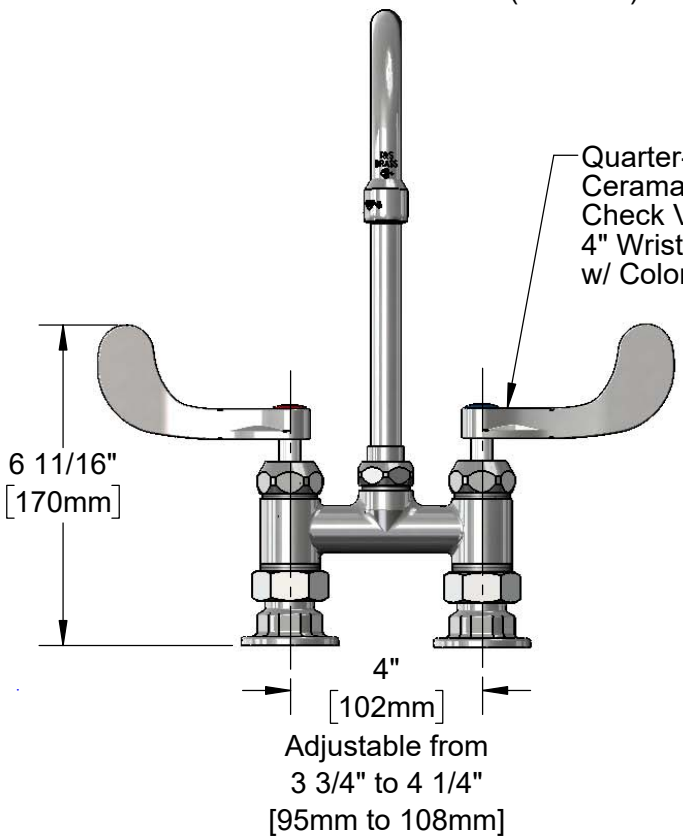
Customer/Wholesaler_____

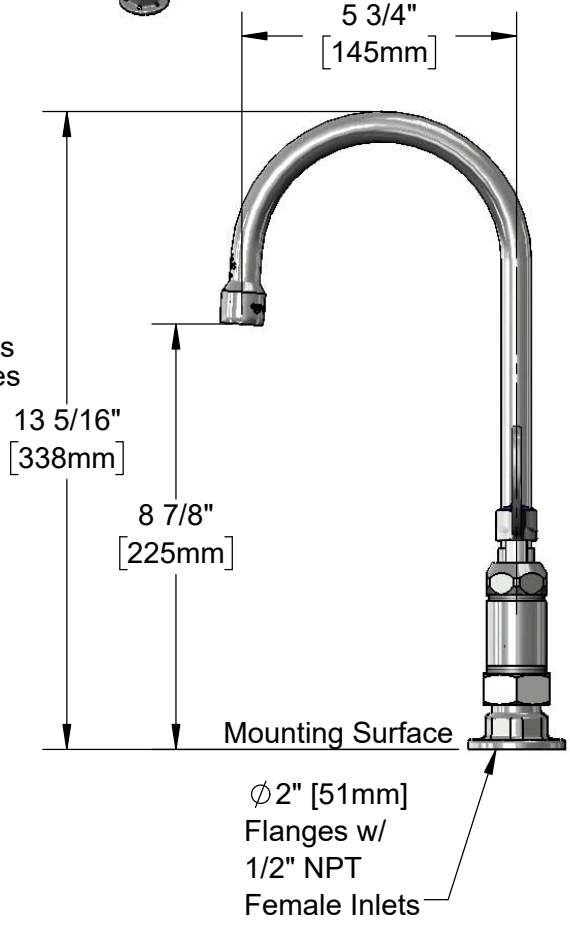
Contractor_____

Architect/Engineer_____

ADA Compliant







Product Specifications:
4" Deck Mount Mixing Faucet w/ Quarter-Turn Cerama Cartridges w/ Check Valves, 4" Wrist Action Handles, 5 3/4" Swivel/Rigid Gooseneck w/ Stream Regulator Outlet & 1/2" NPT Female Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Drawn: AMG	Checked: KJG	Approved: JHB	Date: 09/26/18	Scale: 1:4	Sheet: 1 of 2

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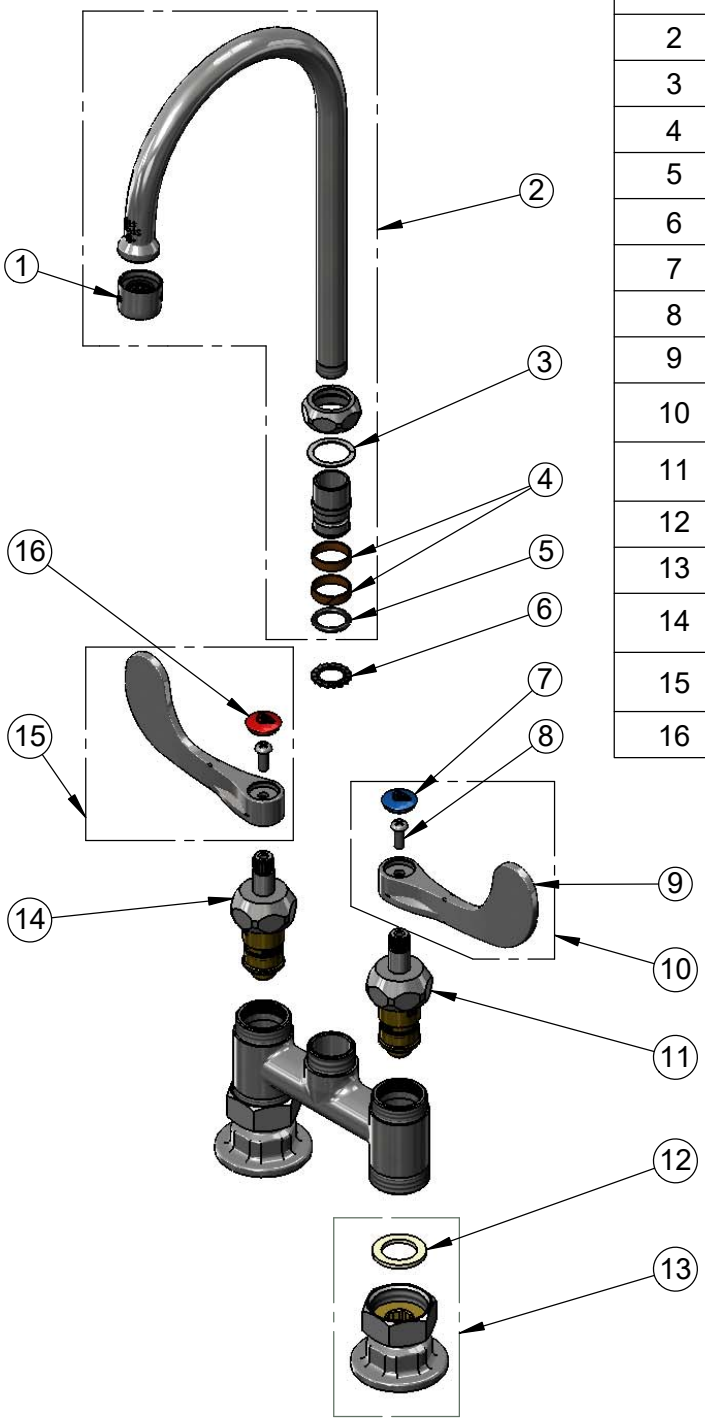
Model No.
B-0325-CR-WH4

Item No.



ITEM NO.	SALES NO.	DESCRIPTION
1	B-PT	Full Flow Stream Regulator, 55/64-27
2	133X	5 3/4" Swivel Gooseneck
3	009538-45	Swivel Washer
4	011429-45	Swivel Sleeves (2)
5	001074-45	O-Ring
6	014200-45	Star Washer, Anti-Rotation
7	018506-19NS	Blue Button Index, Press-in
8	000925-45	Lab Handle Screw
9	B-WH4-NS	Wrist Action Handle (New Style)
10	B-WH4C-NS	Wrist Action Handle, Blue Index & Screw
11	012395-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, LTC
12	001019-45	Coupling Nut Washer
13	00AA	1/2" NPT Female Eccentric Flange
14	012394-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, RTC
15	B-WH4H-NS	Wrist Action Handle, Red Index & Screw
16	001193-19NS	Red Button Index, Press-in

Product Specifications:
4" Deck Mount Mixing Faucet w/ Quarter-Turn Cerama Cartridges w/ Check Valves, 4" Wrist Action Handles, 5 3/4" Swivel/Rigid Gooseneck w/ Stream Regulator Outlet & 1/2" NPT Female Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Drawn:	Checked:	Approved:	Date:	Scale:	Sheet:
AMG	KJG	JHB	09/26/18	NTS	2 of 2

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
B-0425-KIT

Item No.

This Space for Architect/Engineer Approval

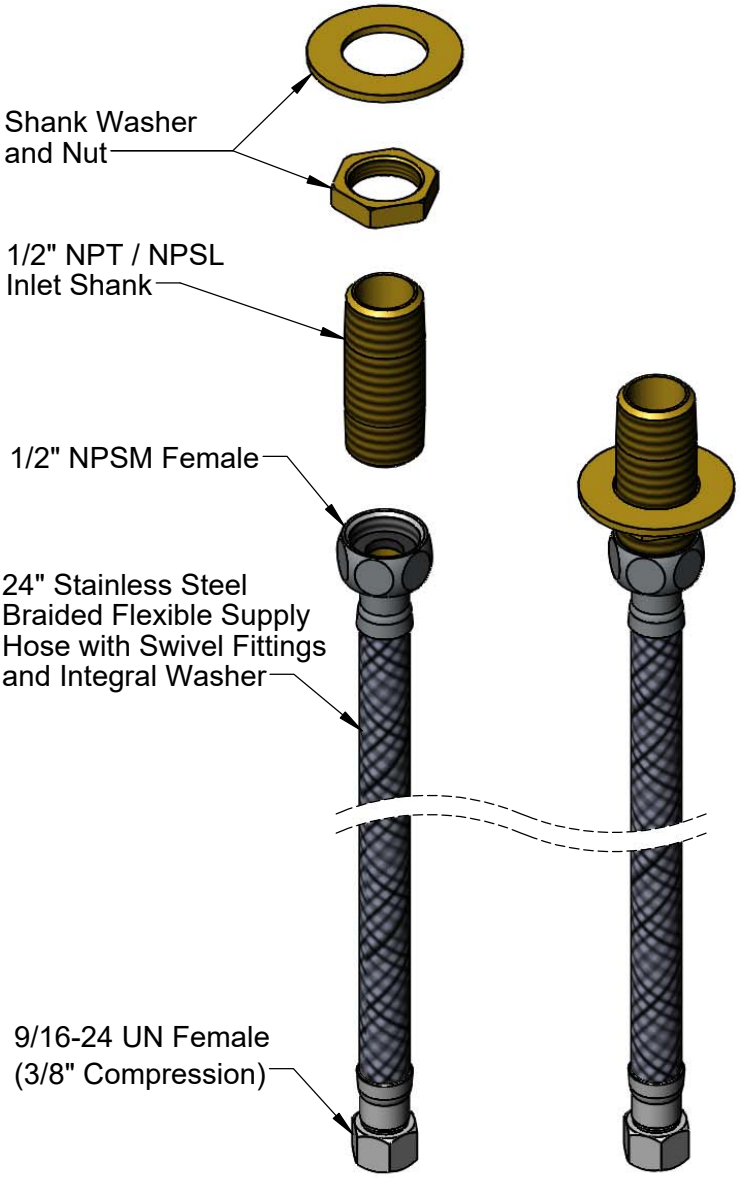
Job Name_____Date_____

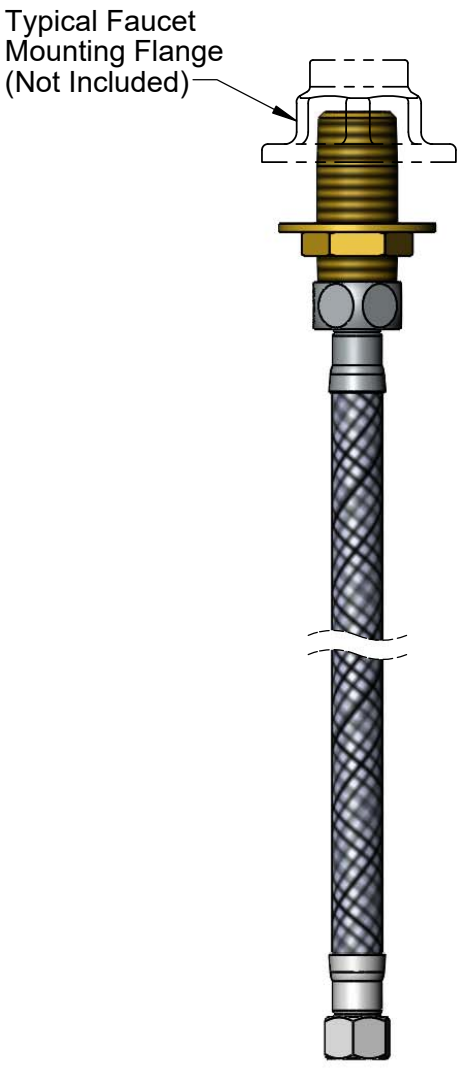
Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____





(2) Sets Supplied per Kit

Product Specifications:
Inlet Kit w/ 1/2" NPT Shanks, Washers, Nuts & 24" Flexible Supply Hoses

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)

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KJG	LSA	JHB	07/26/21	1:2	1 of 2

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
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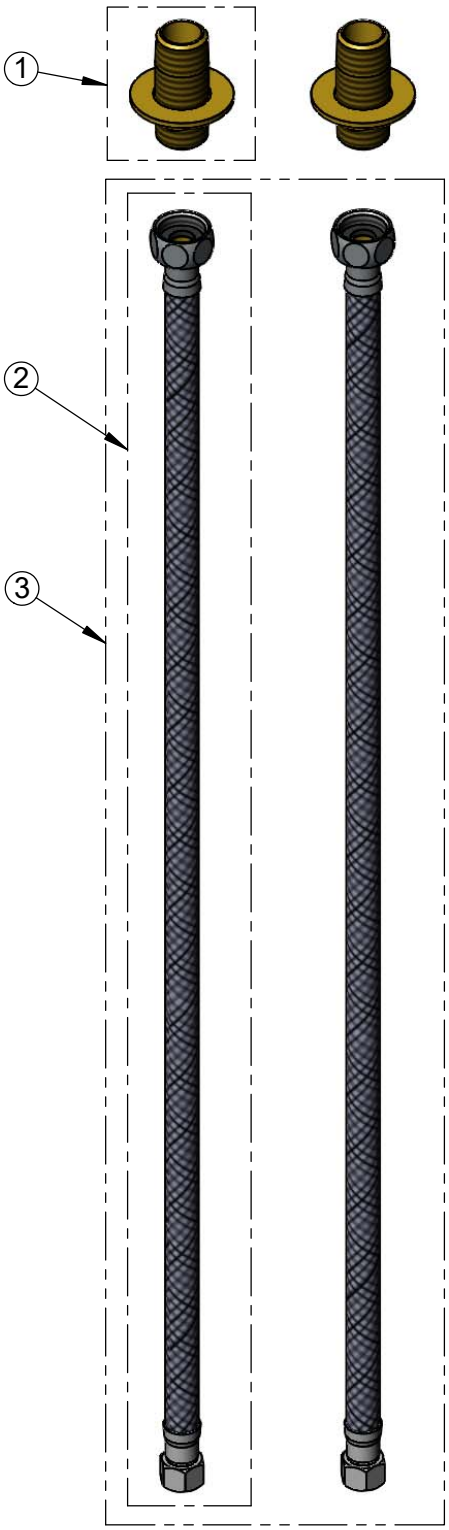
Model No.
B-0425-KIT

Item No.



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0425	1/2" NPT Inlet Supply Nipple Kit
2	017420-45	24" Flexible Supply Hose
3	B-1100-KIT	24" Flexible Supply Hose (2)

Product Specifications:
Inlet Kit w/ 1/2" NPT Shanks, Washers, Nuts & 24" Flexible Supply Hoses

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)

Drawn:	Checked:	Approved:	Date:	Scale:	Sheet:
KJG	LSA	JHB	07/26/21	NTS	2 of 2

Specification Sheet

12/1/2025

ITEM# 2H107.7 - INDUCTION COOK TOP, BUILT-IN (1 EA REQ'D)

Garland Commercial Ranges HOIN1500

Induction Hold Unit, built-in, (1) 15.75" x 31.5" ceran ceramic glass top, RTCSmp temperature control, dual temperature zones, dual temperature display (set/current temp), ETL, cETLus, CE, FCC

ACCESSORIES

Mfr	Qty	Model	Spec
Garland Commercial Ranges	1		Two-year on-site parts and labor warranty, standard
Garland Commercial Ranges	1		120v/60/1-ph, 1.5 kW, 12.0 amps
			INSTALLATION: **Units to be installed flush with 4" separation between glass. Do not use stainless trim around the perimeter for installation as this will interfere with induction performance.** **Millwork Fabricator to provide support beams in between units; seal all crevices as required and follow practice outlined in national standard NSF 4. See installation detail MWK-116.** **Controls to be recessed into millwork apron.** **Digital Thermometer display on glass top to be oriented to operator side.** **Installation to be performed by certified factory installers only - NO EXCEPTIONS**
			STONE COMPATIBILITY: **Units are compatible with ¾" or 1-1/4" thick standard engineered countertops – other specific countertop material can be used as recommended by manufacturer.**
			VENTILATION: **Each unit requires 70 CFM free air flow with adequate enclosure venting and maximum ambient temperature of 122°F. When installed in a closed cabinet, provide McNichols 16-gauge 1614381648 perforated metal mesh or equal on doors.** **At location of induction generator, AC Infinity fans, models AI-CFD120BA to be utilized. All millwork fan systems should contain an intake and an exhaust fans. This is required to balance the static pressures between the inside and outside of the cabinet.** **Position fans near the top of the cabinet configured to exhaust out the warmer air and position fans near the bottom to pull in colder air. Refer to typical detail MWK-360 Cabinet Venting.** **Provide cabinet fan for ventilation and air movement.**
			PROTECTION: **Generator to be installed on back wall of cabinet above floor of cabinet and enclosed in a mesh safety surround to prevent any accidental access to exposed high voltage contactors. Refer to installation detail MWK-116 for enclosure sizes.**

ELECTRICAL CONNECTIONS:
All internal connections from generator to each induction plate to be interconnected by FSEC utilizing factory provided wiring harness. All wiring harness to be neatly bound and run as close as possible to top corner of cabinet with zip ties. No wiring should be hanging loose on cabinet floor.
Electrical Contractor to provide single point connection to the induction generator with means of disconnect if hard wired, connection to be with a switch.

COORDINATION:
FSEC is responsible for verifying that space available will accommodate units and for verifying that it will interface properly with all associated and adjacent equipment.
FSEC is responsible for reviewing millwork shop drawings.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1				12.0	1.5			

GARLAND

Induction Green Heat

Garland Induction Built-in Heat Retaining Unit RTCSmp Install Hold-Line

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Induction Green Heat

Models

- GI-HO/IN 1500

Built-in induction warm holding system consisting of:

Induction generator, with two heat retaining/ holding zones, and two separate control units.

Equipped with the latest RTCSmp (Realtime Temperature Control System) technology.

Standard Features

Induction generator:

- A generator, developed specifically for heat retaining/holding, built in an aluminum enclosure, which includes an integrated air fan.
- Fresh air is supplied by the fan, located at the bottom of the unit. The unit is also equipped with an air guiding system that directs the hot air out of the housing. Not adhering to air circulation guidelines in the installation manual will impact the perfomance of the unit.
- Cable mains 1.8M (5.90').

Heat retaining plate:

- The heat retaining plate is equipped with the latest RTCSmp sensor technology which enables temperature controls in real-time. The set temperature is displayed via a 7-segment display underneath the Ceran glass. The heat retaining plate includes five (5) temperature sensors per zone. The unit has two zones that can be controlled at different temperatures.
- Space saving and compact construction with a Ceran glass on top of the unit, that allows the installation of the unit in shallow cabinets.
- Control unit:
- The control switch consists of a chrome sheet metal cover with a built in power switch. The power switch is enclosed in polymer housing, with high resistance to external impacts. The control switch is connected with the generator via an RJ45 cable which is 1M (3.28').
- The control unit regulates the temperature in an increment of 5°F (1°C) and this from 122-212°F (50 to100°C). The set temperature and the current temperature are shown via the 7-segment display that is located underneath the Ceran glass.
- Safety above all:
- RTCSmp electronic temperature control that monitors the state of the induction coil, power board, CPU and the Ceran glass temperature.
- RTCSmp monitors the energy supply
- No Pan No Heat – Only if an induction suitable pan is located on the glass that energy will be consumed.

Options & Accessories

- Optional induction ready holding pans available contact your dealer for sizes and prices.

CE models comply with the latest European Norms:
EN 60335-1, EN 60335-2-36, EN 62233 (EMC/EMV)

North American models:
ETL recognized in compliance with
UL 197, CSA C22.2 No.109, NSF-4
Complies with FCC part 18, ICES-001

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

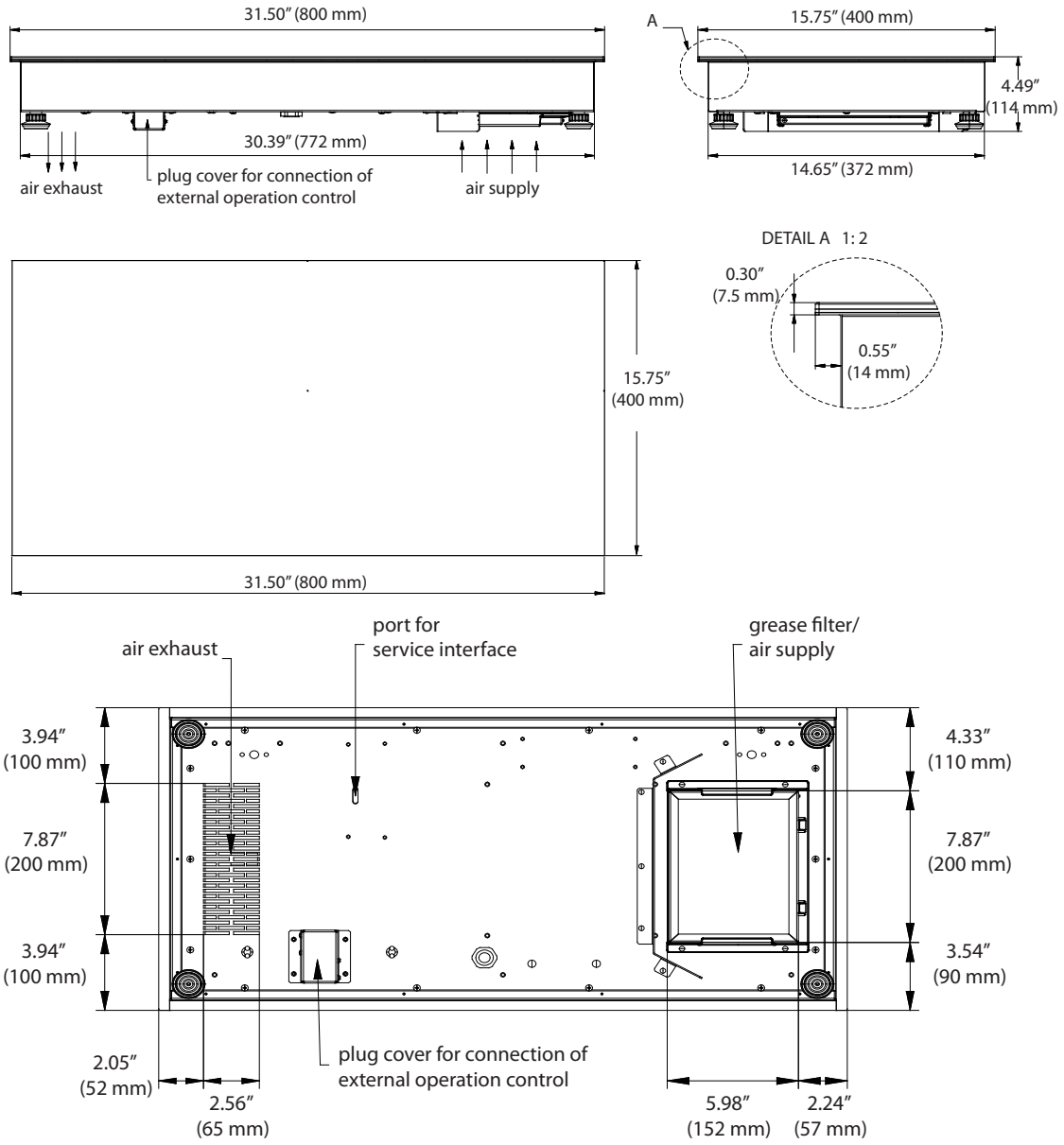
General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com
GI-HO/IN 1500
10/18

WELBILT

GARLAND

Induction Green Heat



Technical Data
Generator housing: 31.5"x15.75"x4.5" (800x400x114 mm)
Wattage: 120V, 1Ph, 1500W, 12A
Air flow fan: 1765 ft3/h (50 m3/h)
Cut out for air supply: 6.36 sq. in (4100 mm2)
Cut out: 31.8"x16"x4.7" (808x408x120 mm)Qty. of heat retaining zones: 2
Power per plate: 750W
Ceran glass: 31.5"x15.75"x0.16" (800x400x4 mm)
Note: All cabinets and induction installation should be done by mechancial and fabrication trades. All wiring should be done by electrical trades. Construction needs to comply with local codes such as shielding of wiring, all induction coils,wiring and generator. For more information please refer to link to the installation manual through our QR (Quick Response Code)

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

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

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com
GI-HO/IN 1500
10/18

WELBILT

Specification Sheet

12/1/2025

ITEM# 2H107.8 - HOT / COLD FOOD WELL UNIT, DROP-IN, ELECTRIC (1 EA REQ'D)

Low Temp DI-QSP454-DW-20-03

QuickSwitch™ Hot/Cold/Freeze Food Well, drop-in, 49-1/2"W x 26-3/4"D x 21-16/25"H, 14ga stainless steel top, accommodates (3) 12" x 20" pan size, wired remote, individual wired remote digital controls for hot or cold operation, manifold drain, stainless steel top & wells, galvanized exterior, cUL, UL, UL EPH Classified (ANSI/NSF 4, ANSI/NSF 7)

ACCESSORIES

Mfr	Qty	Model	Spec
Low Temp	1		Some options may increase lead times
Low Temp	1		120/208v/60/1-ph, 12.0 amps, NEMA 14-20P
Low Temp	1	MUFFIN	Muffin Fan Shipped Loose For Counter Ventilation

Size and locations of cut-outs are to be verified by FSEC and noted on shop drawings.

FSEC to coordinate and millwork fabricator to construct countertop with appropriate insulation between solid surface material and heat source. Refer to Millwork Detail MWK-351.

Equipment shall be securely fastened to counter with equipment controls easily accessible. On/Off operation of hot/cold well to be by a recessed switch mounted in apron, interconnected to receptacle powering hot/cold well. Switch to be recessed in a control enclosure Component Hardware model #R73-1212. If larger equipment controls do not fit in these two standard recessed modules, use a Vollrath 30312 1/3 Pan. See Millwork Detail MWK-300. Switch, control enclosure and interconnection by millwork fabricator of counter.

FSEC is responsible for verifying that space available in field will accommodate units and for verifying that it will interface properly with all associated and adjacent equipment.

FSEC is responsible for coordinating with millwork shop drawings and associated equipment, including breath protector.

FSEC is responsible for providing appropriate louvers, panel fans or other means, to address air circulation for equipment with compressors or other heat producing components.

Drains are to be manifolded to one end with a shut-off ball valve and extended to the nearest acceptable indirect waste floor drain.

Drain to be indirect to nearest floor sink, piping and connection by PC.

Owner shall supply pans, bowls, crocks, etc.

FSEC to verify quantity and sizes of adapter bars to be

used with variety of pans.

Equipment to be NSF and UL listed and labeled.

When located in enclosed cabinet: Ventilation required, Millwork Fabricator to provide McNichols 16-gauge 1614381648 wire mesh framed insert in doors.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120/208	60	1	Cord & Plug		14-20P	12				

WATER

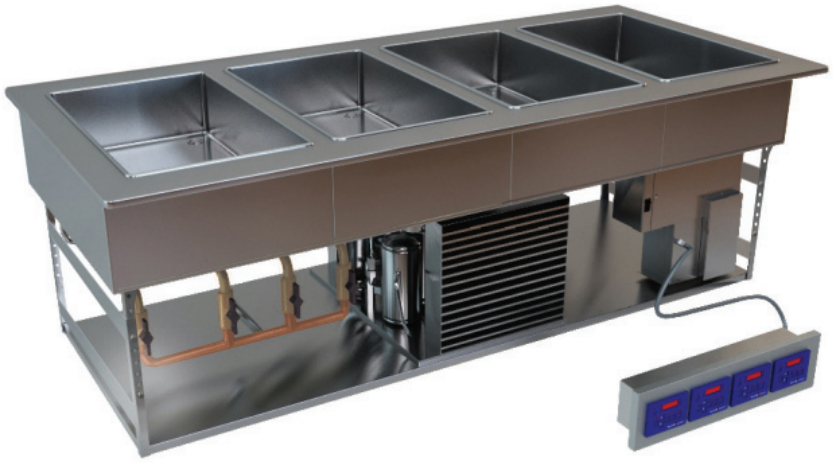
	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	3/4"	

QuickSwitch

Hot/Cold/Freeze Drop-Ins



Project: _____

Item: _____

Quantity: _____

Date: _____

Drop-in Models	Pans
❑ DI-QSP-20-01-T/H	1
❑ DI-QSP-20-02-T/H	2
❑ DI-QSP-20-03-T/H	3
❑ DI-QSP-20-04-T/H	4

DI-QSP-20-04-T/H

U.L. Sanitation Classified to NSF Standards

- **Switch from hot to cold in a matter of minutes!**
- **Individual well flexibility**
- **Fully insulated, for use in any counter**
- **Fast, easy installation**
- **Labor saving easy to clean design**
- **Hot well wet or dry operation**

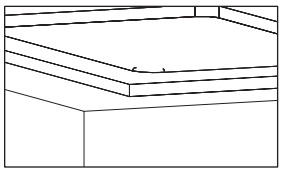
Standard Features
- ✓ Individual solid state digital controls
- ✓ Full sealing gasket
- ✓ 500 watts heat source(at 208V)
- ✓ Single power source
- ✓ Manifold drains

Optional Features (specify)
- ❑ Hugged edge (H)
- ❑ Slim line configuration
- ❑ Other voltage, phase,cycle (specify_____)

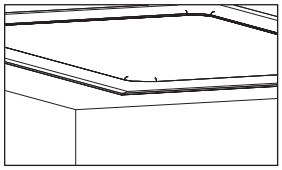
Number of Pans
- ❑ 1 Pan
- ❑ 2 Pan
- ❑ 3 Pan
- ❑ 4 Pan

Voltage
- ❑ 120V
- ❑ 120/208V
- ❑ 120/2408V

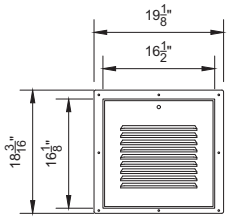
❑ **90˚ 1/2" Turn Down**



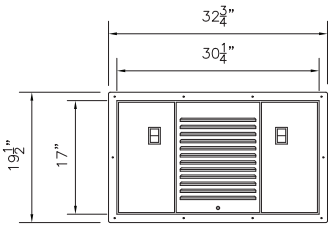
❑ **5˚ Hugged Edge**



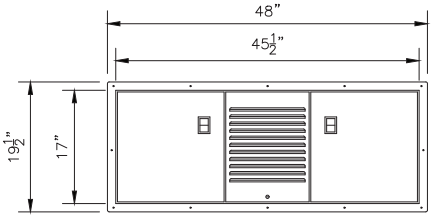
Signature Required for Approval



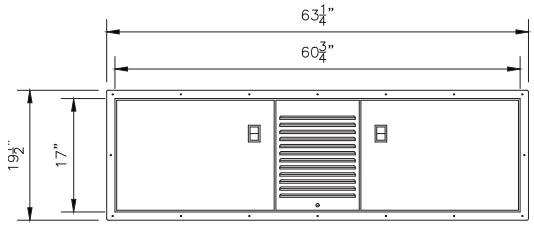
Each frame assembly comes standard with louver for customer side



DI-QSP2-FRAME



DI-QSP3-FRAME



DI-QSP4-FRAME

Optional Ship Loose Feature: All Stainless Steel welded 16ga frame with 18ga Double Pan Hinged Latching Doors & 18ga Removable Louver.
- ❑ DI-QSP2-FRAME - Cut out for frame: 30-1/2" x 17-1/4"
- ❑ DI-QSP3-FRAME - Cut out for frame: 45-3/4" x 17-1/4"
- ❑ DI-QSP4-FRAME - Cut out for frame: 60" x 17-1/4"

REV 5/29/24

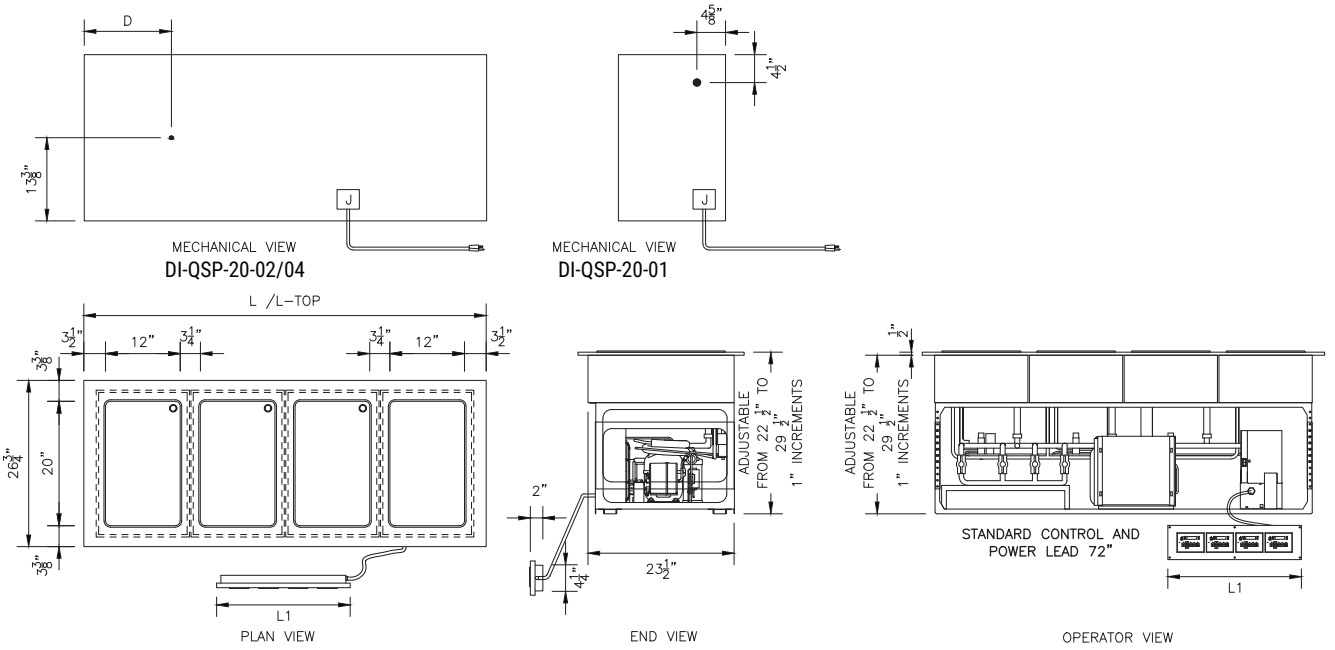
Changing how food is served.™

LTI, Inc.
1947 Bill Casey Parkway
Jonesboro, GA 30236
(888) 584-2722
lowtempind.com

Approvals:

Hot/Cold/Freeze Drop-Ins

QuickSwitch



Model #	L - Top	L - Frame	Counter Cut-Out	Control Cut-Out - L1	DRAIN D1	120V/1		120/208V/1		120/240V/1	
						Amps	Plug	Amps	Plug	Amps	Plug
DI-QSP-20-01-T/H	17 1/4"	15"	15 3/8" x 24"	6 1/4" x 4 1/4"	N/A	7.2	5-15P	7.2	14-20P	7.2	14-20P
DI-QSP-20-02-T/H	34 1/4"	30 1/4"	30 5/8" x 24"	11" x 4 1/4"	4 3/4"	12.7	5-20P	9.6	14-20P	10.0	14-20P
DI-QSP-20-03-T/H	49 1/2"	45 1/2"	45 7/8" x 24"	15 3/4" x 4 1/4"	10 1/2"	18.2	5-30P	12.0	14-20P	12.7	14-20P
DI-QSP-20-04-T/H	64 3/4"	60 3/4"	61 1/8" x 24"	20 1/2" x 4 1/4"	14"	23.7	5-30P	14.4	14-20P	15.5	14-20P

General Specifications

Top perimeter frame to be constructed of 14 gauge stainless steel, welded, ground and polished with a thermal break provided between the top and refrigerated interior. Interior pan to be 18 gauge stainless steel, fully welded, ground and polished with a 3/4" open drain. To be fully insulated with 11/2" to 2" urethane insulation. The exterior jacket to be constructed of heavy gauge stainless steel.

Refrigeration system to be 1/3 hermetically sealed compressor operating on R-449A (HFC) refrigerant, and will include controls. New energy efficient hot food wells use digitally controlled, 500 watt heat source. All switches and controls are fully accessible and are provided with cord and plug. Lower frame is adjustable; overall height from 22 1/2" to 29 1/2".

Units to be UL listed and shall bear the UL classified EPH label for sanitation meeting all NSF4 and NSF7 requirements.

Adequate ventilation must be provided to ensure proper operations of this unit. A minimum louvered opening of 14" x 14" with thru air flow is recommended. A minimum of 330 cfm air flow across the condensing unit area is recommended. Failure to provide adequate ventilation will void manufacturer's warranty. Customer side access is required for service of unit.

Approval/Submittal (signature required)

Adherence to LTI installation instructions is required. Failure to do so may void the warranty.

Signature _____

Date _____

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacement for previously purchased equipment.

All equipment to be built in accordance with the Underwriters Laboratories. Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

Patent 8,307,761

REV 5/29/24

LTI, Inc.
1947 Bill Casey Parkway
Jonesboro, GA 30236
(888) 584-2722
lowtempind.com

Changing how food is served.™

Specification Sheet

12/1/2025

ITEM# 2H107.9 - SHELVING, WALL MOUNTED (4 EA REQ'D)

Eagle Group SWS1536-14/3

Snap-n-Slide® Shelf, wall-mounted, 36"W x 15"D, rolled front edge, 1-1/2"H up-turn on sides & rear, stainless steel wall brackets mount to wall studs (no wall backing required), 135 lbs. weight capacity, 14/304 stainless steel construction, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Eagle Group	4	358115	Divider, 15"W, for Snap-n-Slide wall shelf, 4"H

FSEC to furnish proper type of stainless-steel mounting hardware for wall shelf to sustain weight while in use.

GC to furnish and install blocking in wall, as needed to support fully loaded shelf.

FSEC to install shelf approximately 20” above countertop of work surface.

FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.

Refer to wall blocking detail WBK-100 for additional wall blocking information and mounting heights. FSEC to provide a dimensioned wall blocking sheet as part of submittal/shop drawing package.

EAGLE GROUP®

Profit from the Eagle Advantage®

Item No.: _____

Project No.: _____

S.I.S. No.: _____

Specification Sheet

Snap-n-Slide® Wall Shelves

Short Form Specifications

Eagle Snap-n-Slide® Wall Shelf with Rolled Front Edge, model _____. Unit constructed of 16/430, 16/304, or 14/304 stainless steel. Front rolled edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

Eagle Snap-n-Slide® Wall Shelf with "V" Marine Front Edge, model _____. Unit constructed of 16/430, 16/304, 14/304, or 14/316 stainless steel. "V" marine front edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

MODELS:

❑ ***SWS1224-****	❑ ***SWS1524-****	❑ ***SWS1524-*-VMAR***
❑ ***SWS1236-****	❑ ***SWS1536-****	❑ ***SWS1536-*-VMAR***
❑ ***SWS1248-****	❑ ***SWS1548-****	❑ ***SWS1548-*-VMAR***
❑ ***SWS1260-****	❑ ***SWS1560-****	❑ ***SWS1560-*-VMAR***
❑ ***SWS1272-****	❑ ***SWS1572-****	❑ ***SWS1572-*-VMAR***

** See charts on back page for complete model numbers.*

#SWS1236-16/4 wall shelf

Options / Accessories

❑ Solid Dividers – 16 gauge stainless steel, 4˝ (76mm)-high

Design and Construction Features

- Brackets can be mounted to studs—no wall backing required.
- Heavy gauge stainless steel construction.
- 1½˝ (38mm) upturn on rear and ends of shelf.
- Models available with 1½˝ (38mm) rolled front edge or 1¾˝ (45mm) "V" marine edge on shelf.
- 12˝ and 15˝ (305 and 381mm) widths available.
- Lengths available range from 24˝ to 72˝ (610 to 1829mm).
- No tools required to attach shelf to wall brackets.

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

Certifications / Approvals

NSF

AUTOQUOTES

KCL

For custom configuration or fabrication needs, contact our **SpecFAB® Division.**
Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

EG02.01 Rev. 09/09

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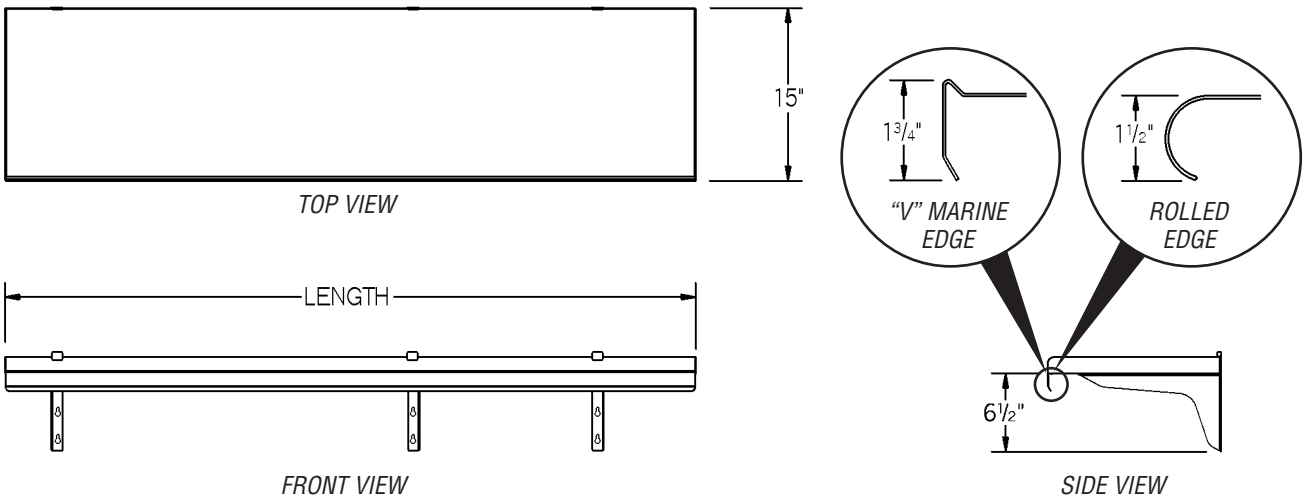
EAGLE GROUP
Profit from the Eagle Advantage®

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

Snap-n-Slide® Wall Shelves



(15˝ wide shelf shown)

SHELVES WITH ROLLED FRONT EDGE

12˝ (305mm)-WIDE SHELVES					15˝ (381mm)-WIDE SHELVES								
16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1224-16/4	*SWS1224-16/3*	*SWS1224-14/3*	12	5.4	*SWS1524-16/4*	*SWS1524-16/3*	*SWS1524-14/3*	15	6.8	24˝	610	90	40.8
SWS1236-16/4	*SWS1236-16/3*	*SWS1236-14/3*	14	6.4	*SWS1536-16/4*	*SWS1536-16/3*	*SWS1536-14/3*	17	7.7	36˝	914	135	61.2
SWS1248-16/4	*SWS1248-16/3*	*SWS1248-14/3*	17	7.7	*SWS1548-16/4*	*SWS1548-16/3*	*SWS1548-14/3*	21	9.5	48˝	1219	180	81.6
SWS1260-16/4	*SWS1260-16/3*	*SWS1260-14/3*	23	10.4	*SWS1560-16/4*	*SWS1560-16/3*	*SWS1560-14/3*	28	12.7	60˝	1524	225	102.1
SWS1272-16/4	*SWS1272-16/3*	*SWS1272-14/3*	25	11.3	*SWS1572-16/4*	*SWS1572-16/3*	*SWS1572-14/3*	30	13.6	72˝	1829	270	122.5

15˝ (381mm)-WIDE SHELVES WITH "V" MARINE FRONT EDGE

14 GAUGE TYPE 304 model #	14 GAUGE TYPE 316 model #	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1524-14/304-VMAR	*SWS1524-14/316-VMAR*	*SWS1524-16/430-VMAR*	*SWS1524-16/304-VMAR*	15	6.8	24˝	610	90	40.8
SWS1536-14/304-VMAR	*SWS1536-14/316-VMAR*	*SWS1536-16/430-VMAR*	*SWS1536-16/304-VMAR*	17	7.7	36˝	915	135	61.2
SWS1548-14/304-VMAR	*SWS1548-14/316-VMAR*	*SWS1548-16/430-VMAR*	*SWS1548-16/304-VMAR*	21	9.5	48˝	1219	180	81.6
SWS1560-14/304-VMAR	*SWS1560-14/316-VMAR*	*SWS1560-16/430-VMAR*	*SWS1560-16/304-VMAR*	28	12.7	60˝	1524	225	102.1
SWS1572-14/304-VMAR	*SWS1572-14/316-VMAR*	*SWS1572-16/430-VMAR*	*SWS1572-16/304-VMAR*	30	13.6	72˝	1829	270	122.5

EAGLE GROUP
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www.eaglegrp.com

Foodservice Division: Phone 800-441-8440
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Item No.: _____
Project No.: _____
S.I.S. No.: _____

Specification Sheet

Snap-n-Slide® Wall Shelves

Short Form Specifications

Eagle Snap-n-Slide® Wall Shelf with Rolled Front Edge, model _____. Unit constructed of 16/430, 16/304, or 14/304 stainless steel. Front rolled edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

Eagle Snap-n-Slide® Wall Shelf with "V" Marine Front Edge, model _____. Unit constructed of 16/430, 16/304, 14/304, or 14/316 stainless steel. "V" marine front edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

MODELS:

❑ ***SWS1224-****	❑ ***SWS1524-****	❑ ***SWS1524-*-VMAR***
❑ ***SWS1236-****	❑ ***SWS1536-****	❑ ***SWS1536-*-VMAR***
❑ ***SWS1248-****	❑ ***SWS1548-****	❑ ***SWS1548-*-VMAR***
❑ ***SWS1260-****	❑ ***SWS1560-****	❑ ***SWS1560-*-VMAR***
❑ ***SWS1272-****	❑ ***SWS1572-****	❑ ***SWS1572-*-VMAR***

** See charts on back page for complete model numbers.*

#SWS1236-16/4 wall shelf

Options / Accessories

❑ Solid Dividers – 16 gauge stainless steel, 4˝ (76mm)-high

Design and Construction Features

- Brackets can be mounted to studs—no wall backing required.
- Heavy gauge stainless steel construction.
- 1½˝ (38mm) upturn on rear and ends of shelf.
- Models available with 1½˝ (38mm) rolled front edge or 1¾˝ (45mm) "V" marine edge on shelf.
- 12˝ and 15˝ (305 and 381mm) widths available.
- Lengths available range from 24˝ to 72˝ (610 to 1829mm).
- No tools required to attach shelf to wall brackets.

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Certifications / Approvals

NSF

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For custom configuration or fabrication needs, contact our **SpecFAB® Division.**
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EG02.01 Rev. 09/09

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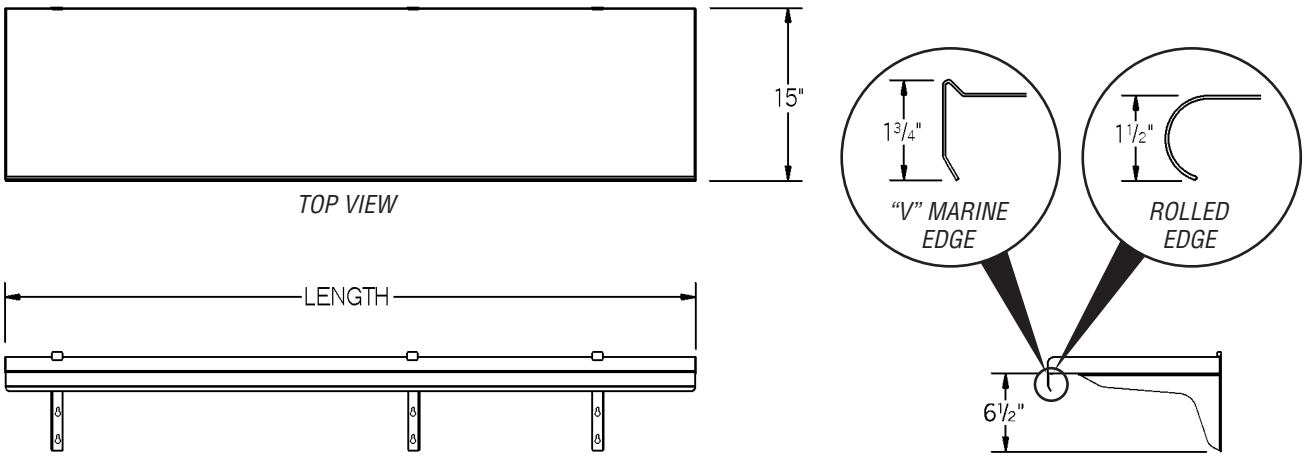
EG02.01 Catalog Specification Sheet No.

Snap-n-Slide® Wall Shelves

Profit from the Eagle Advantage®

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

Snap-n-Slide® Wall Shelves



(15˝ wide shelf shown)

SHELVES WITH ROLLED FRONT EDGE

12˝ (305mm)-WIDE SHELVES					15˝ (381mm)-WIDE SHELVES								
16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1224-16/4	*SWS1224-16/3*	*SWS1224-14/3*	12	5.4	*SWS1524-16/4*	*SWS1524-16/3*	*SWS1524-14/3*	15	6.8	24˝	610	90	40.8
SWS1236-16/4	*SWS1236-16/3*	*SWS1236-14/3*	14	6.4	*SWS1536-16/4*	*SWS1536-16/3*	*SWS1536-14/3*	17	7.7	36˝	914	135	61.2
SWS1248-16/4	*SWS1248-16/3*	*SWS1248-14/3*	17	7.7	*SWS1548-16/4*	*SWS1548-16/3*	*SWS1548-14/3*	21	9.5	48˝	1219	180	81.6
SWS1260-16/4	*SWS1260-16/3*	*SWS1260-14/3*	23	10.4	*SWS1560-16/4*	*SWS1560-16/3*	*SWS1560-14/3*	28	12.7	60˝	1524	225	102.1
SWS1272-16/4	*SWS1272-16/3*	*SWS1272-14/3*	25	11.3	*SWS1572-16/4*	*SWS1572-16/3*	*SWS1572-14/3*	30	13.6	72˝	1829	270	122.5

15˝ (381mm)-WIDE SHELVES WITH "V" MARINE FRONT EDGE

14 GAUGE TYPE 304 model #	14 GAUGE TYPE 316 model #	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1524-14/304-VMAR	*SWS1524-14/316-VMAR*	*SWS1524-16/430-VMAR*	*SWS1524-16/304-VMAR*	15	6.8	24˝	610	90	40.8
SWS1536-14/304-VMAR	*SWS1536-14/316-VMAR*	*SWS1536-16/430-VMAR*	*SWS1536-16/304-VMAR*	17	7.7	36˝	915	135	61.2
SWS1548-14/304-VMAR	*SWS1548-14/316-VMAR*	*SWS1548-16/430-VMAR*	*SWS1548-16/304-VMAR*	21	9.5	48˝	1219	180	81.6
SWS1560-14/304-VMAR	*SWS1560-14/316-VMAR*	*SWS1560-16/430-VMAR*	*SWS1560-16/304-VMAR*	28	12.7	60˝	1524	225	102.1
SWS1572-14/304-VMAR	*SWS1572-14/316-VMAR*	*SWS1572-16/430-VMAR*	*SWS1572-16/304-VMAR*	30	13.6	72˝	1829	270	122.5

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SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2H107.10 - PLATE WARMER (1 EA REQ'D)

Hatco PWB-12

Plate Warmer, electric, built-in, (25) 12" (305mm) diameter plate capacity, air curtain/doorless design, digital temperature control, LED lighting, stainless steel construction, cULus, UL EPH Classified

ACCESSORIES

Mfr	Qty	Model	Spec
Hatco	1		NOTE: Includes 24/7 parts & service assistance
Hatco	1		1 year on-site parts & labor warranty
Hatco	1		120v/60/1-ph, 3.8 amps, 460 watts, NEMA 5-15P
Hatco	1		Stainless steel, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1			5-15P	3.8	.46			

Project _____

Item # _____

Quantity _____

Plate Warmers

Models: PWC-12, PWB-12

The Hatco Plate Warmers are designed to hold preheated serving plates where customers can access them easily. Serving hot food on preheated plates will help extend the holding times of most foods. The Hatco Plate Warmer has an open design for easy retrieval and loading and adds to a better customer experience. More importantly, it is easy to clean and is available as Built-In or Countertop models that can be wall mounted.

PWC-12 optional Designer Black

PWB-12

Standard features

- Doorless design has a heated air curtain system
- Either model can be daisy-chained, maximum 3 units (do not stack)
- Each unit holds up to 25 plates up to 12" (305 mm) in diameter
- Digital temperature control with an adjustable range of 104° - 122°F (40° - 50°C), has a cover panel designed to avoid accidental touch
- Energy efficient LED lighting illuminates the interior from the top
- Stainless Steel as standard for durability and has optional Powdercoated *Designer* Black
- PWC-12 ships with power On/Off switch, a detached 6' (1829 mm) power cord, a 39" (1000 mm) jumper cord and a wall-mounting kit
- PWB-12 ships with power On/Off switch, a detached 6' (1829 mm) power cord and a 39" (1000 mm) jumper cord

Options (available at time of purchase only)

Designer Colors▪

Non-standard colors are non-returnable – Stainless Steel standard –

☐ Black

▪IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.

For operation, location and safety information, please refer to the Installation and Operating Manual.

ANSI/NSF 4

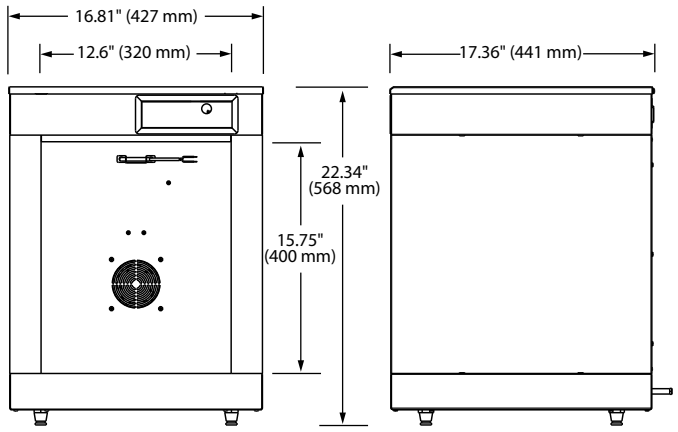
HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (414) 671-6350

www.hatcocorp.com | support@hatcocorp.com | Find a Hatco Rep | Image Library | Document Library | Patents | Chat

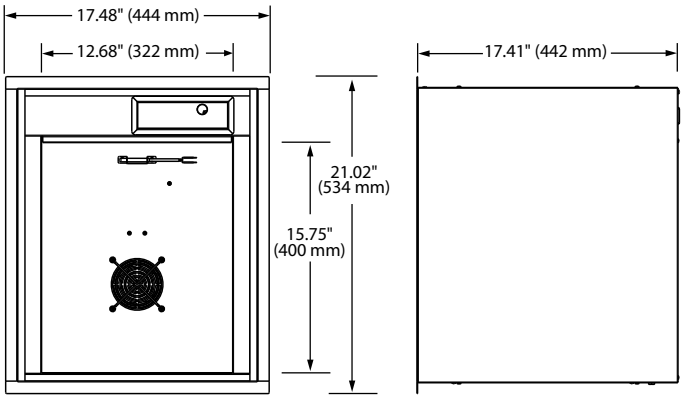
Plate Warmers

Models: PWC-12, PWB-12

PWC-12



PWB-12



SPECIFICATIONS
Impulse Display Cabinets

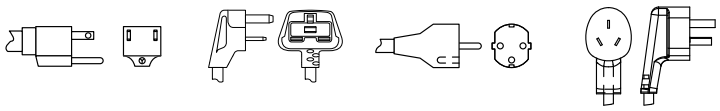
The shaded areas contain electrical information for International models

Model	Dimensions (W x D x H)	Opening Dimensions (W x H)	Volts	Watts	Amps	Plug	Approx. Ship Weight
PWC-12	16.819" x 17.36" x 22.34"‡ (427 x 441 x 568 mm)	12.6" x 15.75" (320 x 400 mm)	120	460	3.8	NEMA 5-15P	64 lbs. (29 kg)
			220	389	1.7	BS-1363, Schuko, CCC	
			230	425	1.8		
			240	463	1.9		
PWB-12	17.48" x 17.41" x 21.02" (444 x 442 x 534 mm)	12.68" x 15.75" (322 x 400 mm)	120	460	3.8	NEMA 5-15P	49 lbs. (22 kg)
			220	389	1.7	BS-1363, Schuko, CCC	
			230	425	1.8		
			240	463	1.9		

‡ Height includes standard 1" (25 mm) legs.

PLUG CONFIGURATIONS

NEMA 5-15P | BS-1363 | CEE 7/7 Schuko | CCC



CABINET CUT-OUT DIMENSION FOR PWB-12

16.65"W x 20.16" H (423 x 512 mm).

CORD LOCATION

Back of unit, top left side.

PRODUCT SPECS
Plate Warmer

The Plate Warmer, Model ... rated at ... volts and ... watts, as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Plate Warmer shall have ... stainless steel construction, a covered digital temperature control, energy efficient LED lighting, a detachable 6' (1829 mm) power cord and a 39" (1000 mm) jumper cord. The Built-In unit shall have a wall-mounting kit.

Warranty consists of 24/7 parts and service assistance (US and Canada only).

Specification Sheet

12/1/2025

ITEM# 2H108 - SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

Victory VSPD48HC-12-4

UltraSpec™ Series Sandwich Prep Table, Powered by V-Core™, two-section, 48"W, self-contained, 13.0 cubic feet capacity, (4) drawers (upper drawer accommodates (2) 4" deep pans & lower drawer accommodates (2) 6" deep pans - not included), stainless top with opening for (12) 1/6 size pans, 10" cutting board constructed of white polyethylene plastic, locking divider bars, hinged, insulated flat lift-up lid, full electronic control, stainless steel front, & sides, aluminum interior, Santoprene gaskets with 2 year warranty, rear mount refrigeration system, R290 Hydrocarbon refrigerant, 1/6 HP, cULus, UL EPH Classified, UL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Victory	1		7-year parts & labor and 7-year compressor warranty; excludes maintenance items
Victory	1		115v/60/1-ph, 2.0 amps, cord, NEMA 5-15P
Victory	1		Drawer locks on all drawers, per unit
Victory	1		Casters, set of (4), 6" high, (2) with brakes, standard
			NOTE: Receptacle for unit to be installed to the left or right side of the unit for accessibility and resetting the GFCI as needed.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/6		
2	115	60	1	Cord & Plug		5-15P	4.0				

VICTORY

PROJECT: _____

ITEM # _____ QTY: _____

MODEL # _____

AIA # _____ SIS # _____

SANDWICH PREP REFRIGERATOR WITH DRAWERS

VSPD48HC-12-4

POWERED BY V-CORE

EXCLUSIVE WARRANTY

- **7 Year Parts, Labor and Compressor**
- Exclusive 2 Year Warranty On Magnetic Door Gaskets
- Lifetime Warranty On Handles & Hinges (parts only)

CABINET CONSTRUCTION

- Stainless Steel Exterior (galvanized back and bottom)
- Aluminum Interior
- Hinged, Insulated Flat Lift-Up Lid
- One-Piece, Snap-In Magnetic Drawer Gaskets
- Heavy-Duty Aluminum Pan Liner
- 8' Cord And Plug (see electrical data for details)

REFRIGERATION

- Refrigeration System Uses R-290 Refrigerant To Comply With All Environmental Concerns
- Rear Mounted Refrigeration System
- Adaptive Defrost For Reduced Energy Consumption And More Consistent Product Temperatures
- Epoxy Coated Evaporator Coil
- Refrigerator Capable Of Maintaining Product Temperature 36°F To 38°F

FEATURES

- Full Electronic Control
- Low Profile Horizontal Drawers Handles
- Stay-Open Drawer Feature For Easy Product Loading
- Top Accommodates Up To 6" Deep Food Service Pans With Locking Divider Bars
- Heavy-Duty Stainless Steel Drawer Frames
- Telescoping Drawers Slides With Locking Mechanism
- Accommodates 6" Deep Food Service Pans In Both Upper And Lower Drawers (pans not included)
- 10" Cutting Board Constructed Of White Polyethylene Plastic
- 6" Casters Two With Brakes

ENERGY STAR

Please Verify Qualifying Units By Visiting:
www.energystar.gov/cfs

OPTIONS & ACCESSORIES

- Stainless Steel Interior
- Stainless Steel Back
- Drawer Locks
- 18 Pan Cover
- Garnish Rack (full & half pan)
- 12" Cross Bar
- Front Or Side Crumb Catcher
- Roll Top Cover
- 6" Legs Or 6" Seismic Legs
- Casters: 3", Roller Kit, Low Profile
- Correctional Package
- Remote Models* (6" legs only) (refrigerant must be specified at time of order, see note on back on page)

SANDWICH PREP REFRIGERATOR WITH DRAWERS

3779 Champion Blvd, Winston-Salem, NC 27105

ph: (888) 845-9800 | fax: (800) 253-5168

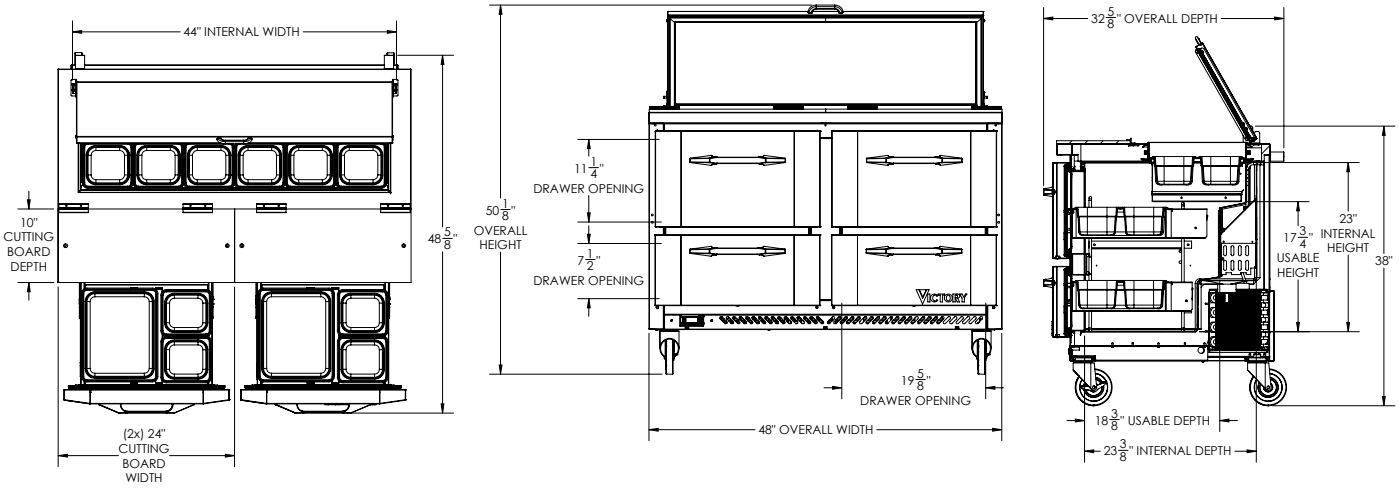
Sales@VictoryRefrigeration.com | VictoryRefrigeration.com

Rev. 6/23/25 Printed in U.S.A.

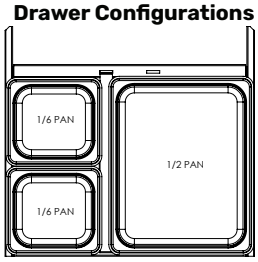
APPROVAL: _____ DATE: _____

VICTORY SANDWICH PREP REFRIGERATOR WITH DRAWERS

VSPD48HC-12-4



Drawer Configurations



We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Dimensional tolerances +/- 1⁄4". Metric dimensions (MM)

2" Bottom & 2" Rear clearance is required

CHARACTERISTICS		ELECTRICAL DATA		SHIPPING DETAILS	
Net Capacity (cubic ft.)	13.0	Cabinet Voltage	115/60/1	Height	49"
Width, Overall (in.)	48"	Total Amperes	2.0	Width	51"
Depth, Overall (with handle)	32 5/8"	NEMA Plug (8' cord)	5-15P	Depth	38"
Height Overall (6" casters)	50 1/8"	**REFRIGERATION DATA**		Crated Weight	390 lbs
Depth, Drawer Extended	48 5/8"	Condensing Unit Size, HP	1/6	*NOTE: Remote units are field wired and come with 6" legs. Refrigerant must be specified at time of order.	
Drawer Openings (in.)	19 5/8" x 7 1/2" 19 5/8" x 11 1/4"	Refrigerant*	R-290		
No. Of Drawers	4	Capacity (BTU/HR) (100°F/20°F)	1094		
No. Of Pans	12	Heat Rejection (BTU/HR)	1641		
		Charge (lbs/grams/ounces)	0.243 / 110 / 3.89		

3779 Champion Blvd, Winston-Salem, NC 27105 | ph: (888) 845-9800 | fax: (800) 253-5168
Sales@VictoryRefrigeration.com | VictoryRefrigeration.com
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WELBILT an Ali Group Company

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hospitality group

Specification Sheet

12/1/2025

ITEM# 2H109 - SPARE NO.

<Spare No.>

Specification Sheet

12/1/2025

ITEM# 2H110 - AMBIENT LAMP, CORD MOUNTED (3 EA REQ'D)

Baselite FW501

The Joint Heat Lamp Pendant, ceiling mount, 10" W x 10" D x 11-1/2" H, dome shade, 120v, NSF, cUL, MADE IN USA

ACCESSORIES

Mfr	Qty	Model	Spec
Baselite	3		1 year parts, 90 days labor warranty, standard
Baselite	3		250 watt heat lamp
Baselite	3	250WCC	Heat Lamp Bulb, clear, Safety Coated, 250 watts
Baselite	3		Must specify shade finish below
Baselite	3		Cord mounting
Baselite	3	BLC	Electrical Cord, 6', black
Baselite	3		Must specify canopy/rose finish below:
Baselite	3	TSR	Remote Mounted Switch

FSEC to be responsible for providing and installing anchors and any other appropriate hardware to support Heat Lamps from ceiling.

GC to provide any required blocking above ceiling to properly secure lights

FSEC to indicate blocking locations in ceiling if required on blocking sheet of shop drawings.

Standard mounting height at 5'-6" AFF placing bottom of heat lamp to be installed 14" above heated surface. Standard cord length is 3'-2", FSEC to verify ceiling height prior to ordering.

Electrical Contractor to wire lights to switch mounted on millwork front counter apron. Each lamp to be individually controlled by separate switch.

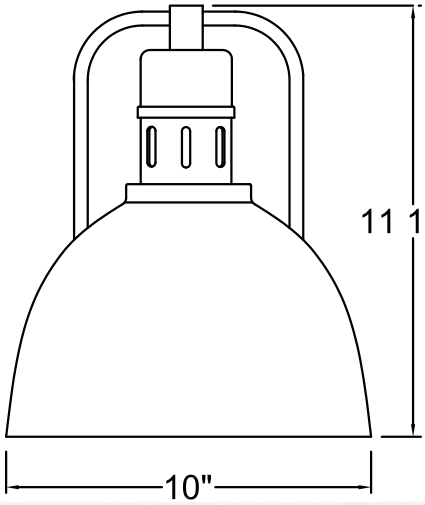
Electrician to provide ambient light bulb. Light bulb to be a 250W infrared R40 Bulb, clear frosted, with shatter proof coating and have a 2700K X°beam spread.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120							.375			

FOOD WARMER

FW501/81/BLC



MODEL: FW501

PREPARED BY: _____

TYPE: _____

JOB NAME: _____

DATE: _____

CERTIFICATION: UL Listed NSF Approved

Finish – Five stage pretreatment process, coated with a lead free TGI C polyester powder coat finish. White is standard inside reflectors. See color chart below for color options. Some finish options are not available for certain fixtures. Custom color options are available upon request.

Lamp – Food Warmer – medium base porcelain socket, copper shell with nickel plate, rated 250v, 660W. 250 or 375 Watt Infrared R40 Bulb. Available in clear or red, shatter proof coated or non-coated.

Decorative Applications – Can accommodate LED, Compact Fluorescent, Incandescent, or High Intensity Discharge (H.I.D.).

Mounting – Available with cord (BLC, WHC), cord and cable (TCB, TCW), retractable telephone cord and cable (PTB, PTW), non-retractable telephone cord and cable (TLB, TLW), flexible stem (FA), rigid stem (ST), or horizontal arm (AM). Supplied with ½" tapped hub with ST, AM, and FA. FA available in 12", 18", or 24". ST standard 12", available in custom lengths, minimum 6". AM standard 11", available in custom lengths, restrictions apply. ST finish will match fixture finish. Fixtures are pre-wired with 48" or 96" leads or 96" cord.

Accessories - Available with canopy mounted (TSC), fixture mounted (TSF), or remote switch (TSR). Available with track adapter (ADP) and track (HTR). HTR available in 4', 8' or 12', black or white.

REFLECTOR – Spun from heavy gauge 1100-0 aluminum, ranging in thickness from .050 to .125. Copper is spun from .040 gauge and 110 soft alloy. Brass is spun from .040 gauge

MODEL #	FINISH	LIGHT SOURCE				MOUNTING OPTIONS	ACCESSORIES
		INC					
FW501	PB*[2], SB*[2], PN[2] 21P, 40*[2], 41 42, 43, 44, 45 48*, 49*, 50, 51 52, 53, 57*, 58* 59, 61*, 62*, 70* 71*, 74, 75, 76 79, 81, 84*, 87 90, 93*, 95, 97	250WRC 250WCC 250WRU[1] 250WCU[1] 375WRC 375WCC 375WRU[1] 375WCU[1]				BLC, WHC TCB, TCW TLB, TLW PTB, PTW FA12, FA18, FA24 ST12 AM11 TP	TSC TSF[2] TSR HTRB-4 HTRW-4 HTRB-8 HTRW-8 HTRB-12 HTRW-12 ADP

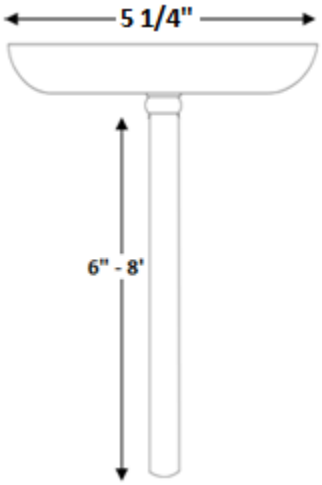
* same finish color inside and out. **1. not NSF approved. 2. not available with 375 watt bulb.** .SUBJECT TO MODIFICATION WITHOUT NOTICE.

BASELITE CORPORATION
12260 EAST END AVE.
CHINO, CA 91710
PH: 877-999-1990
WEB: WWW.BASELITE.COM
EMAIL: SALES@BASELITE.COM

c UL LISTED

FOOD WARMER

BLC



MODEL: BLC/WHC

PREPARED BY: _____

TYPE: _____

JOB NAME: _____

DATE: _____

CERTIFICATION: UL Listed NSF Approved

SJTOW Cord
Oil & Water Resistant

Length adjustable during installation from 6" to 6'
Longer cord available upon request, additional cost may apply

Cord Black41 or White44
Canopy finish will match Cord color unless specified, additional cost may apply

MODEL #	FINISH	LIGHT SOURCE				MOUNTING OPTIONS	ACCESSORIES
		INC					
BLC WHC	CANOPY Standard: 41, 44 PB, SB, PN, 21P 40 42, 43, 45, 48 49, 50, 51, 52, 53 57, 58, 59, 61, 62 70, 71, 74, 75, 76 79, 81, 87, 90, 95 97	250WRC 250WCC 250WRU[1] 250WCU[1] 375WRC 375WCC 375WRU[1] 375WCU[1]				BLC WHC	TSC TSF [2] TSR ADP HTRB-4 HTRW-4 HTRB-8 HTRW-8 HTRB-12 HTRW-12

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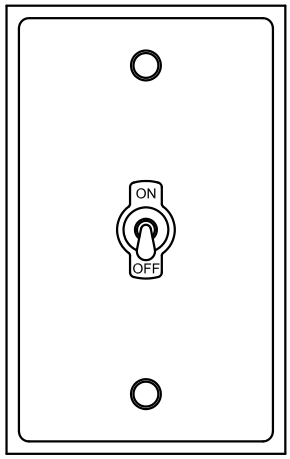
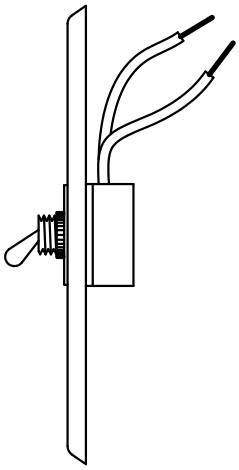
FOOD WARMER





MODEL: TSR

PREPARED BY: _____

TYPE: _____

JOB NAME: _____

DATE: _____

CERTIFICATION: UL Listed

6' Leads

6A-125V, 3A-250V

Mount to standard single gang wall switch plate

1200 Watt Maximum (four 250 watt lamps or three 375 watt lamps)

MODEL #	FINISH	LIGHT SOURCE				MOUNTING OPTIONS	ACCESSORIES
		INC					
TSR	Switch: Nickel Plate: Black	250WRC 250WCC 250WRU[1] 250WCU[1] 375WRC 375WCC 375WRU[1] 375WCU[1]				BLC, WHC TCB, TCW TLB, TLW PTB, PTW FA12, FA18, FA24 ST12 AM11 TP	HTRB-4 HTRW-4 HTRB-8 HTRW-8 HTRB-12 HTRW-12 ADP

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Specification Sheet

12/1/2025

ITEM# 2H111 - HEAT LAMP, CORD MOUNTED (2 EA REQ'D)

Baselite FW501

The Joint Heat Lamp Pendant, ceiling mount, 10" W x 10" D x 11-1/2" H, dome shade, 120v, NSF, cUL, MADE IN USA

ACCESSORIES

Mfr	Qty	Model	Spec
Baselite	2		1 year parts, 90 days labor warranty, standard
Baselite	2		250 watt heat lamp
Baselite	2	250WCC	Heat Lamp Bulb, clear, Safety Coated, 250 watts
Baselite	2		Must specify shade finish below
Baselite	2		Cord mounting
Baselite	2	BLC	Electrical Cord, 6', black
Baselite	2		Must specify canopy/rose finish below:
Baselite	2	TSR	Remote Mounted Switch

FSEC to be responsible for providing and installing anchors and any other appropriate hardware to support Heat Lamps from ceiling.

GC to provide any required blocking above ceiling to properly secure lights

FSEC to indicate blocking locations in ceiling if required on blocking sheet of shop drawings.

Standard mounting height at 5'-6" AFF placing bottom of heat lamp to be installed 14" above heated surface. Standard cord length is 3'-2", FSEC to verify ceiling height prior to ordering.

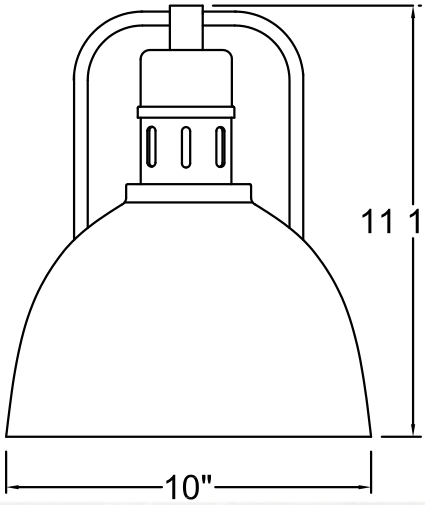
Electrical Contractor to wire lights to switch mounted on millwork front counter apron. Each lamp to be individually controlled by separate switch.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120							.375			

FOOD WARMER

FW501/81/BLC



MODEL: FW501

PREPARED BY: _____

TYPE: _____

JOB NAME: _____

DATE: _____

CERTIFICATION: UL Listed NSF Approved

Finish – Five stage pretreatment process, coated with a lead free TGI C polyester powder coat finish. White is standard inside reflectors. See color chart below for color options. Some finish options are not available for certain fixtures. Custom color options are available upon request.

Lamp – Food Warmer – medium base porcelain socket, copper shell with nickel plate, rated 250v, 660W. 250 or 375 Watt Infrared R40 Bulb. Available in clear or red, shatter proof coated or non-coated.

Decorative Applications – Can accommodate LED, Compact Fluorescent, Incandescent, or High Intensity Discharge (H.I.D.).

Mounting – Available with cord (BLC, WHC), cord and cable (TCB, TCW), retractable telephone cord and cable (PTB, PTW), non-retractable telephone cord and cable (TLB, TLW), flexible stem (FA), rigid stem (ST), or horizontal arm (AM). Supplied with ½" tapped hub with ST, AM, and FA. FA available in 12", 18", or 24". ST standard 12", available in custom lengths, minimum 6". AM standard 11", available in custom lengths, restrictions apply. ST finish will match fixture finish. Fixtures are pre-wired with 48" or 96" leads or 96" cord.

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MODEL #	FINISH	LIGHT SOURCE				MOUNTING OPTIONS	ACCESSORIES
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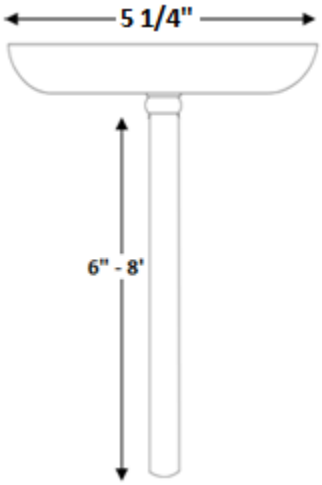
FOOD WARMER

BLC



MODEL: BLC/WHC

PREPARED BY: _____

TYPE: _____

JOB NAME: _____

DATE: _____

CERTIFICATION: UL Listed NSF Approved

SJTOW Cord
Oil & Water Resistant

Length adjustable during installation from 6" to 6'
Longer cord available upon request, additional cost may apply

Cord Black41 or White44
Canopy finish will match Cord color unless specified, additional cost may apply

MODEL #	FINISH	LIGHT SOURCE				MOUNTING OPTIONS	ACCESSORIES
		INC					
BLC WHC	CANOPY Standard: 41, 44 PB, SB, PN, 21P 40 42, 43, 45, 48 49, 50, 51, 52, 53 57, 58, 59, 61, 62 70, 71, 74, 75, 76 79, 81, 87, 90, 95 97	250WRC 250WCC 250WRU[1] 250WCU[1] 375WRC 375WCC 375WRU[1] 375WCU[1]				BLC WHC	TSC TSF [2] TSR ADP HTRB-4 HTRW-4 HTRB-8 HTRW-8 HTRB-12 HTRW-12

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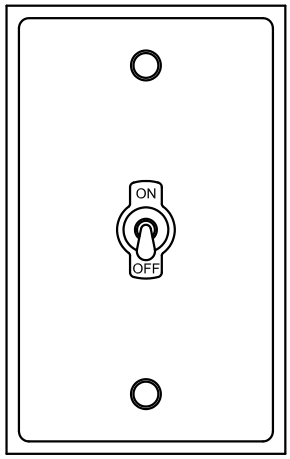
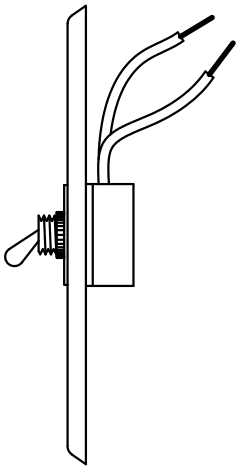
FOOD WARMER





MODEL: TSR

PREPARED BY: _____

TYPE: _____

JOB NAME: _____

DATE: _____

CERTIFICATION: UL Listed

6' Leads

6A-125V, 3A-250V

Mount to standard single gang wall switch plate

1200 Watt Maximum (four 250 watt lamps or three 375 watt lamps)

MODEL #	FINISH	LIGHT SOURCE				MOUNTING OPTIONS	ACCESSORIES
		INC					
TSR	Switch: Nickel Plate: Black	250WRC 250WCC 250WRU[1] 250WCU[1] 375WRC 375WCC 375WRU[1] 375WCU[1]				BLC, WHC TCB, TCW TLB, TLW PTB, PTW FA12, FA18, FA24 ST12 AM11 TP	HTRB-4 HTRW-4 HTRB-8 HTRW-8 HTRB-12 HTRW-12 ADP

* same finish color inside and out. **1. not NSF approved.** .SUBJECT TO MODIFICATION WITHOUT NOTICE.

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Specification Sheet

12/1/2025

ITEM# 2H112 - MOBILE BUSSING CART (1 EA REQ'D)

Kaliber BC-3235

Mobile Bussing Cart

ACCESSORIES

Mfr	Qty	Model	Spec
			Dimensions: 35.3"W x 31.8"H x 23.9"D
			Holds 4 bussing pans 21” x 15” x 7” (bussing pans not included)
			Concealed 5” swivel casters with brakes
			Integrated pull handles
			Doors open 270 Deg for easy access
			500 Lb. Capacity
			Durable stainless steel frame construction
			Easy access for cleaning.
			Available in any P-LAM Style and Color; non-premium selection
			Cart P-LAM finish selection to match adjacent millwork.

Kaliber BC-3235 Bussing Cart Datasheet

The BC-3235 is designed to streamline the process of transporting dishes, offering both efficiency and style. Its sleek design complements the décor of any facility, and it is customizable with a variety of panel styles to suit specific aesthetic preferences.

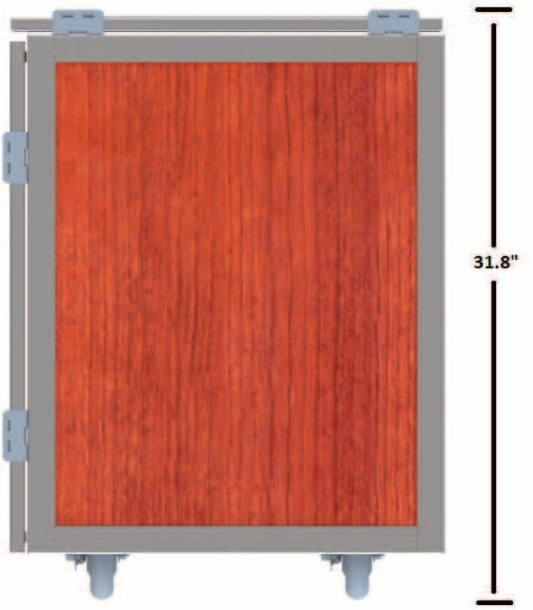
FEATURES

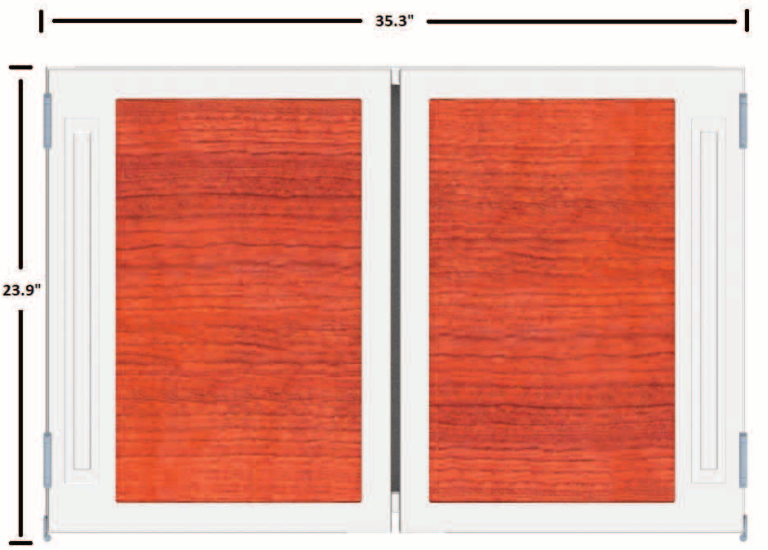
- Holds 4 bussing pans 21" x 15" x 7" (*not included)
- Concealed 5" swivel casters with brakes
- Integrated pull handles
- Doors open 270 Deg for easy access
- 500Lb Capacity
- Durable stainless steel frame construction
- Easy access for cleaning
- Available in any PLAM Style and Color

Kaliber Innovations

108F N Reading Rd Suite 244 Ephrata, Pa 17522 1-844-KALIBER info@kaliberinnov.com

Kaliber BC-3235 Bussing Cart Datasheet





DIMENSIONS

- Width 35.3""
- Height 31.8"
- Depth 23.9"
- Weight 150Lbs

WARRANTY INFORMATION

- 1 Year Labor
- 1 Year Parts
- Made in USA

Kaliber Innovations

108F N Reading Rd Suite 244 Ephrata, Pa 17522 1-844-KALIBER info@kaliberinnov.com

Specification Sheet

12/1/2025

ITEM# 2H400-2H401.2 - FOOD SERVICE MILLWORK PACKAGE: (1 EA REQ'D)

CraftPoint CUSTOM

This is a custom fabricated item and is to be constructed as described in General Specifications and as further detailed on Food Service Contract Documents. Refer to architectural/interior design documents for finish selections and locations. Provide with all options, accessories and features as listed below. To include the following items:
Item #2H400 – Front Counter Façade
Item #2H401 – Expo Counter
Item #2H401.1 – Wall Cabinets
Item #2H401.2 – Lights, LED

Specification Sheet

12/1/2025

ITEM# 2H500 - TRASH BIN, SLIM JIM (1 EA REQ'D)

SMLLWRS SMALLWARES

Trash Bin, Slim Jim

<SMALLWARES>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination and reference only.
			Owner shall furnish and install this item, through his smallwares supplier.
			Owner is responsible for verifying manufacturer, model number, size and components.

Specification Sheet

12/1/2025

ITEM# 2H501 - KDS SCREEN (1 EA REQ'D)

SMLLWRS SMALLWARES

KDS Screen

<SMALLWARES>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination and reference only.
			Owner shall furnish and install this item, through his smallwares supplier.
			Owner is responsible for verifying manufacturer, model number, size and components.
			Obtain specifications and verify required utilities for smallwares equipment from owner/operator.
			Data requirements, if any, to be coordinated with owner, provided by Electrical Contractor.
			To be mounted per manufacturer's instructions; Per code digital monitors on resident/client accessible walls to be mounted no more than 4" off of wall face.

Specification Sheet

12/1/2025

ITEM# 2H502 - TRASH BIN, SLIM JIM (1 EA REQ'D)

SMLLWRS SMALLWARES

Trash Bin, Slim Jim

<SMALLWARES>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination and reference only.
			Owner shall furnish and install this item, through his smallwares supplier.
			Owner is responsible for verifying manufacturer, model number, size and components.

Specification Sheet

12/1/2025

ITEM# 2H503 - ADDITIONAL SMALLWARES & ACCESSORIES (1 EA REQ'D)

SMLLWRS SMALLWARES

Additional Smallwares & Accessories

<SMALLWARES>

ACCESSORIES

Mfr	Qty	Model	Spec
			Smallwares planning: Bring your project over the finish line by capturing any additional items or details for proper configuration required for complete opening. There is select specialty equipment in the design that requires specialty smallwares for the full and proper operation. This is beyond the 500 items already listed as provisions in the design. This may include, but is not limited to induction chafing dishes, inserts, pots/pans, utensils, etc. For best smallwares recommendations and guidance to complement equipment and design, please contact Mary Fusco in SCOPOS Hospitality Group Branding Department 717-733-5810 extension 129, or email mfusco@scoposhg.com. Mary and her team are familiar with SCOPOS designs and are able to guide, sample and implement best practices with opening packages for FOH (front of the house) and BOH (back of the house) solutions meeting your project needs and budgets. Opening order guidance, staging and consultation offered at no charge when purchasing package through SCOPOS Hospitality Group Branding Department. **This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination and reference only.** **Owner shall furnish and install this item, through his smallwares supplier.** **Owner is responsible for verifying manufacturer, model number, size and components.**

SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2H600 - DUPLEX CONVENIENCE RECEPTACLE (1 EA REQ'D)

by ec BY EC

Duplex Convenience Receptacle

<BY EC>

ACCESSORIES

Mfr	Qty	Model	Spec
			Convenience receptacle to be provided by EC.
			Shown whereas to not interfere with food service equipment. Provide additional dual convenience receptacle as necessary.
			E.C. to provide dedicated 15-amp service to each receptacle.
			When in counter, E.C. to install in front apron. Junction box not to be visible to operator or interfere with cabinet storage.

SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2H700-2H702 - FOOD SERVICE FLOOR SINK & A.F.D PACKAGE: (1 EA REQ'D)

BY PC BY PC

To include the following items:
Item #2H700 – Area Floor Drain
Item #2H701 – Floor Sink
Item #2H702 – Floor Sink

<BY PC>

ACCESSORIES

Mfr	Qty	Model	Spec
			Floor sinks to be sized and located by Engineers/PC.
			Keep Floor Sink locations as shown on food service floor plan. Not to interfere with food service equipment, and or legs/casters. Floor sink to be accessible for cleaning.
			Care should be taken not to locate floor sinks directly below equipment with electronic controls. Critical for combi ovens. Hot discharge and steam may cause damage to controls.
			Millwork Fabricator to provide stainless steel Floor Sink Sleeve when in Millwork counter base installation.
			Floor sink sleeve to be 1/2" larger than floor sink and be sealed to the floor.
			NOTE: Floor sink needs to have full access for cleaning. Piping not to obstruct access and allow removal of grate.
			See floor sink installation detail MEP-100 on plumbing rough-in sheet/typical installation sheet.
			Area Floor Drain to be sized and located by Engineer/ PC.
			Shown as where to not interfere with Food Service equipment and provide sufficient area drainage.
			Floor to be slopped to A.F.D
			Provide additional A.F.D as required.

Specification Sheet

12/1/2025

ITEM# 2P100 - BEVERAGE COUNTER, S/S (1 REQ'D)

Eagle Group CUSTOM

Beverage Counter, S/S

ACCESSORIES

Mfr	Qty	Model	Spec
			Provide provisions for item #2P100.1, sink, plumbing.
			Custom counter size and shape as shown on drawing. This is a custom fabricated item and is to be constructed as described in General Specifications and as further detailed on Food Service contract documents. Provide with all options, accessories and features as listed below.
			Top shall be fabricated of #14-gauge stainless steel with all edges turned down 2" with ½" return. Underside of top shall be reinforced with #14 gauge stainless steel channels. Top shall be of one piece construction having all corners rounded, and have cut-outs to receive all countertop equipment shown on drawing. Field joints shall be kept to a minimum with all traces of welding removed.
			Top shall be mounted on 1-1/2" x 1-1/2" welded stainless steel framework. Front, ends and back of base shall be enclosed with #16-gauge stainless steel panels having all exposed joints continuously welded, ground and polished. Base to be supported on stainless steel legs with adjustable stainless steel bullet feet. Legs shall have a 6" high #16-gauge s/s removable kickplate on all sides.
			Where drop-in pans are installed in the countertop (hot or cold), provide a recess to allow 18" x 26" pans to set flush with the top.
			All controls to be installed in aprons.
			Provide a stainless steel hinged doors with louvers to allow air circulation at the locations of the refrigerated drop-in pans.
			Drains are to be manifolded to one end with a ball valve and extended to the nearest acceptable floor drain. Ball valve to be recessed and accessible for operation.
			Whole unit assembly to be NSF and UL listed.
			All built in, drop in and slide in equipment items shall be coordinated and installed by FSEC supplier/installer.
			Dealer to provide shop drawings submittal for review and approval before starting manufacturing.

Specification Sheet

12/1/2025

ITEM# 2P100.1 - PREP SINK, WELD-IN (1 EA REQ'D)

Eagle Group E24

Sink, 18" x 20" x 14" bowl, for 30"W tables, complete with faucet & basket drain; sink location per plan.

EAGLE GROUP®

Profit from the Eagle Advantage®

Specification Sheet

Item No.: _____

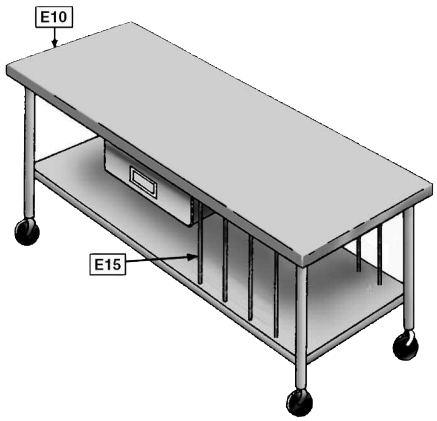
Project No.: _____

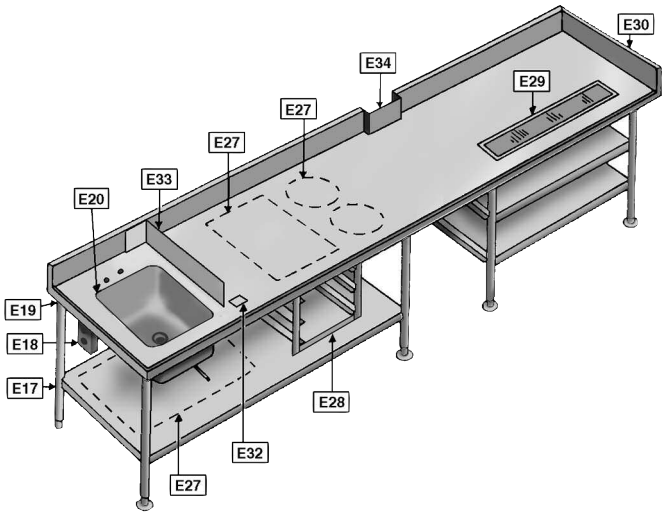
S.I.S. No.: _____

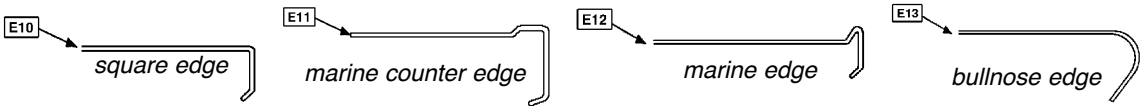
Table Modifications and Accessories

For complete list of E# models and description, see chart below and chart on back page.

Refer to chart below for description of E# models.







model #	description
E10	Square edge table - front and/or rear
E11	Marine counter edge
E12	"V" type marine edge
E13	Bullnose edge
300698	Casters - 4″ (102mm)-diameter with brake
300699	Casters - 4″ (102mm)-diameter without brake
317635	Casters - 5″ (127mm)-diameter with brake
317636	Casters - 5″ (127mm)-diameter without brake
300692	Bullet feet - stainless steel
301036	Bullet feet - white metal
300293	Bullet feet - plastic

model #	description
313835	Stainless steel flanged bullet feet
E15	Vertical tray dividers - 4-section assembly, 3″ on centers
E17	Special height legs
E18*	Duplex receptacle and mounting plate (under table)
E18.1*	Duplex receptacle in splash (requires at least 6″-high splash)
E18.2*	Pedestal duplex receptacle (top of table or overshelf)
E19	Stainless steel gussets

NOT PICTURED

model #	description
606329	Scrap chute, 6″ (152mm)-diameter
606331	Knife rack (fits rolled rim, poly, and square edge tables)

* For GFI receptacle, add "**-GFI**" to E number (example: E18.1-**GFI**).

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(fabricated to NSF-applicable standards)

AutoQuotes

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EG10.50 Rev. 09/18

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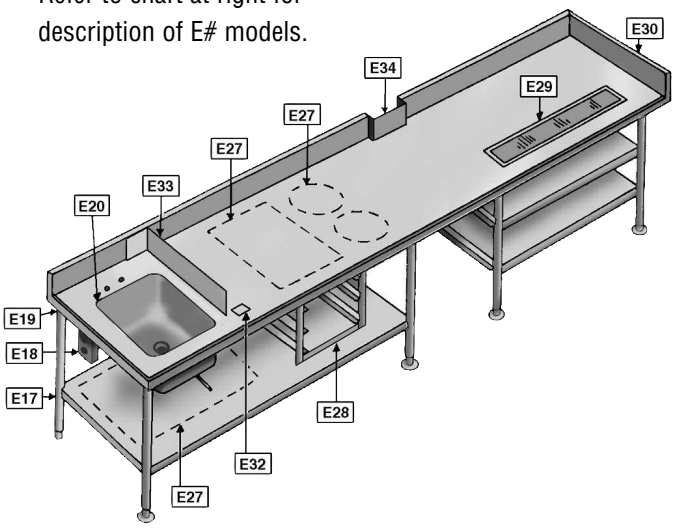
Item No.: _____
Project No.: _____
S.I.S. No.: _____

Table Modifications and Accessories

Refer to chart at right for description of E# models.



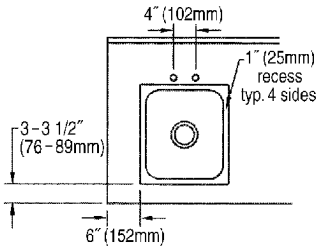
model #	description
Sinks — complete with faucet and basket drain (Specify location)	
E20	- 10″ x 14″ x 9.5″ bowl (254 x 356 x 241mm)
E21	- 14″ x 16″ x 9.5″ bowl (356 x 406 x 241mm)
E22*	- 16″ x 20″ x 8″ bowl (406 x 508 x 203mm)
E23*	- 16″ x 20″ x 14″ bowl (406 x 508 x 356mm)
E24*	- 18″ x 20″ x 14″ bowl (457 x 508 x 356mm)
E24A*	- 20″ x 20″ x 14″ (508 x 508 x 356mm)
E25	- 24″ x 24″ x 14″ bowl (610 x 610 x 356mm) for 36″ (914mm)-wide tables
313304	T&S faucet upgrade - deck mount 4″ (102mm) centers
300720	Lever drain - 1.5″ I.P.S. (38mm)
300721	Lever drain - 2″ I.P.S. (51mm)
300722	Lever drain - 2″ I.P.S. (51mm) with overflow
341189*	Twist handle drain - 1.5″ I.P.S. (38mm)
336002*	Twist handle drain - 2″ I.P.S. (51mm)
341190*	Twist handle drain - 2″ I.P.S. (51mm) with overflow
E27	Top cutout - square or round (Specify location)
E28	Angle slides for pans, up to six pairs (Specify location and pan size)
E29	Urn trough, 4.5″ wide x 1.25″ deep (114 x 32mm) with 1.5″ (38mm) drain, complete with louvered grate. (Length must be maximum of 6″ shorter than table. Specify location.)
E30	End splash — per end (Specify end), all heights
E31	1.5″ (38mm) rear upturn for undershelf
E32	Can opener hole with under table support (Specify location)
E33	Sink splash — single thickness, 4″ tall (102mm)
E34	Column cutout (Send floor plan/sketch)

NOT PICTURED

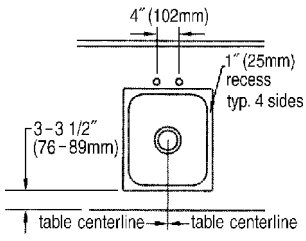
model #	description
E35	16 gauge s/s apron in front of sinks or cutouts
E36	Fully welded - top, undershelf & legs
E36A	Welded base only - undershelf & legs
E37	NSF sprayed-on sound deadening up to 12′ (3658mm)
E37A	- for each additional foot
E38-6***	Cantilever mount up to 6′ (1829mm)
E38-12**	Cantilever mount up to 12′ (3658mm)
E39	Enclosed backsplash

* These sink bowls will not fit in a table any less than 30″ (762mm) wide.
** Optional twist drain brackets available for use with twist handle drains.
*** Applicable to wall mount shelves and pot racks.

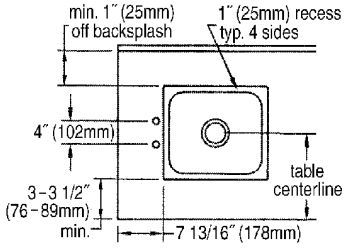
Optional Sinks Built Into Tables – Standard Locations



sink on left/right side of table



sink on center of table



sink with faucet on end of table

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SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2P100.2 - DECK MOUNT FAUCET (1 EA REQ'D)

T&S Brass B-0221-CR

Faucet, cerama cartridges, deck mixing faucet, 12" swing nozzle, quarter-turn Cerama cartridges with check valves, lever handles, low lead, ADA Compliant (replaces B-0221-CR-SC)

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-0425-KIT	Inlet Kit with 24" supply hoses, Nipples, Washer and Locknuts that provide 1/2" NPT male outlet and 3/8" female compression inlet. Certified to ASME A112.18.1/CSA B125.1, NSF 61-Section 9 and NSF 372.

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
B-0221-CR

Item No.

ADA Compliant

This Space for Architect/Engineer Approval

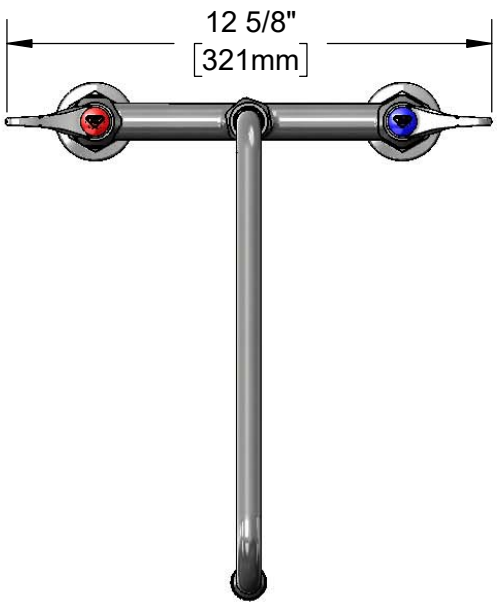
Job Name_____Date_____

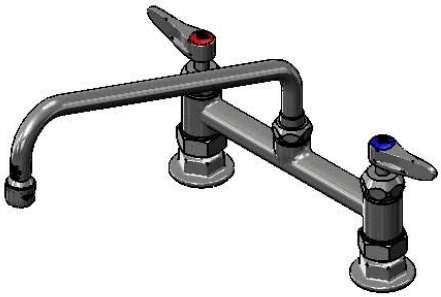
Model Specified_____ Quantity_____

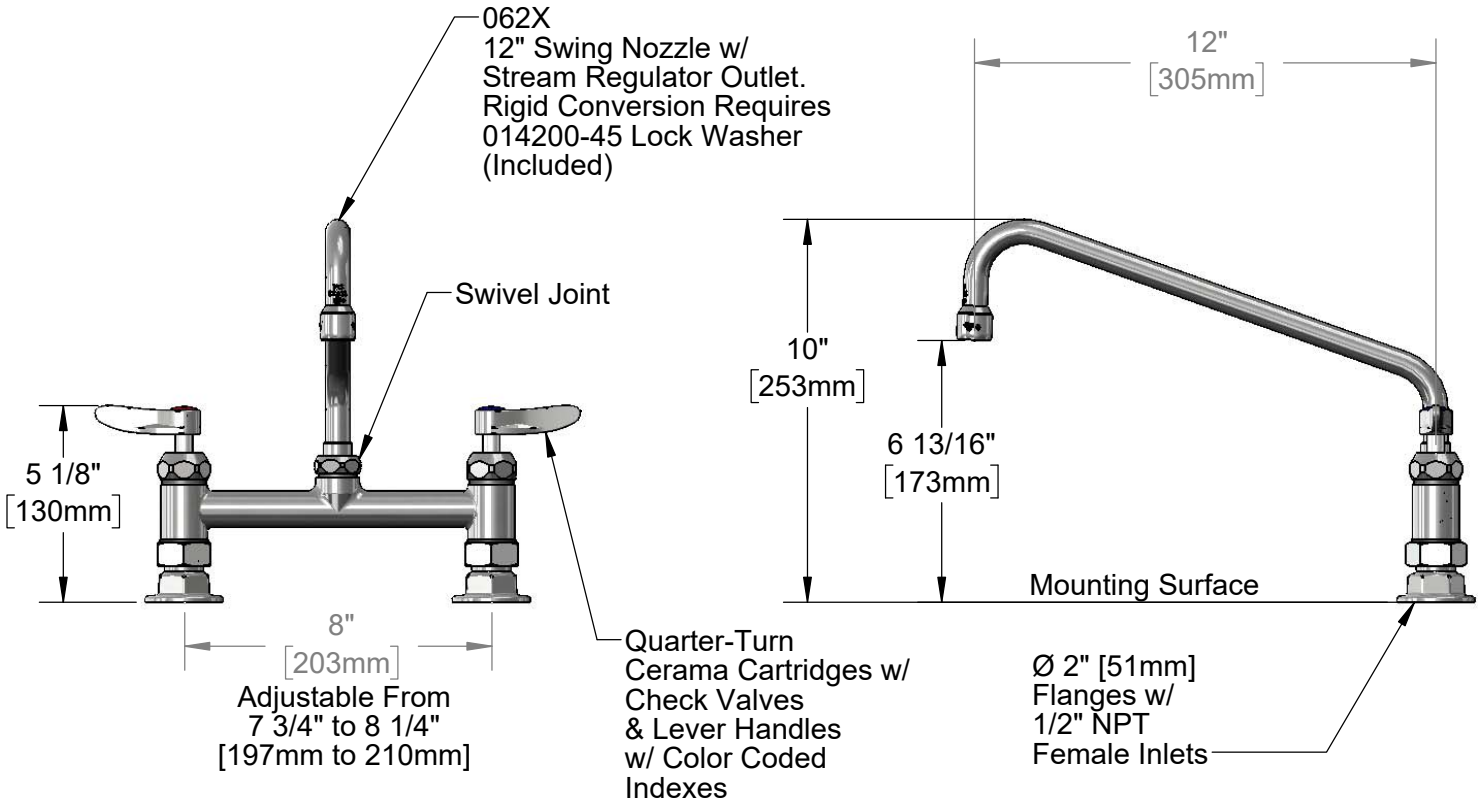
Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____







Product Specifications:
8" Deck Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Drawn: MRC	Checked: JRM	Approved: JHB	Date: 05/01/18	Scale: 1:5	Sheet: 1 of 2

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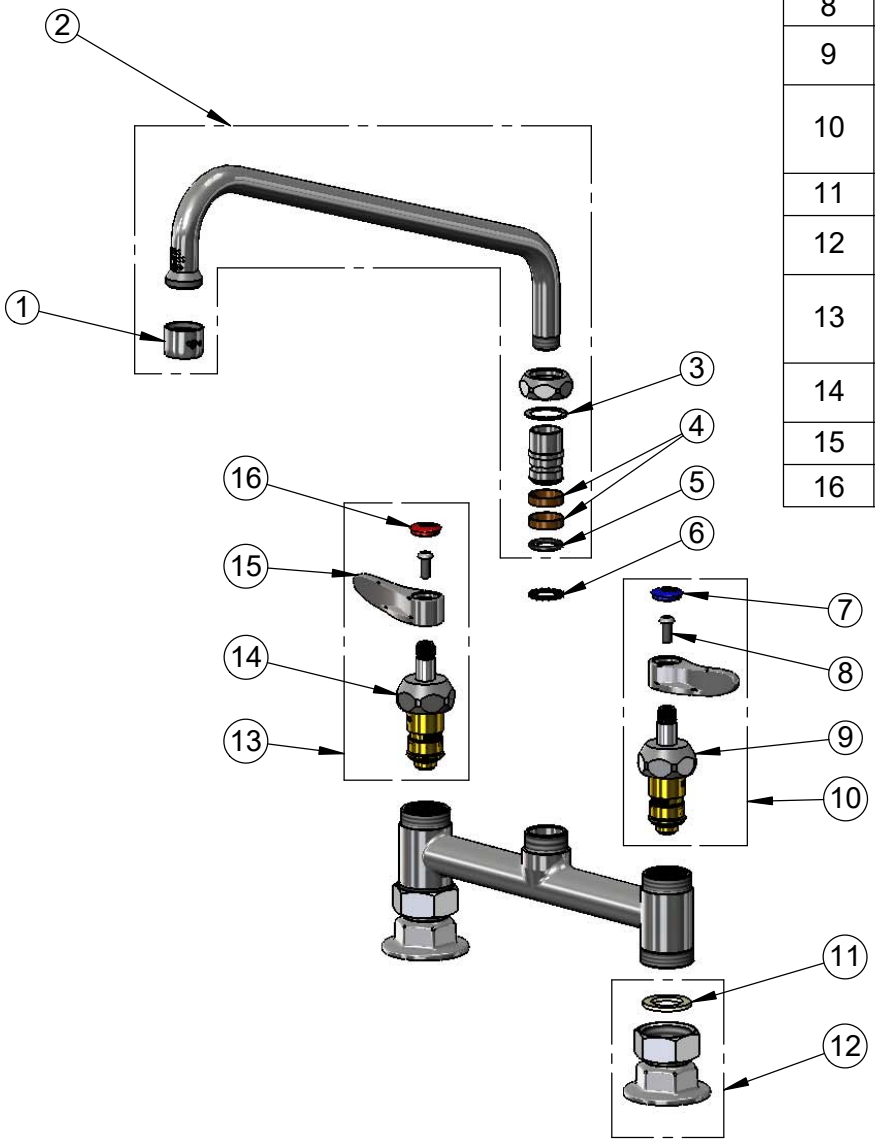
Model No.
B-0221-CR

Item No.



ITEM NO.	SALES NO.	DESCRIPTION
1	B-PT	Stream Regulator Outlet
2	062X	12" Swing Nozzle
3	009538-45	Swivel Washer
4	011429-45	Swivel Sleeves (2)
5	001074-45	O-Ring
6	014200-45	Star Washer, Anti-Rotation
7	018506-19NS	Blue Button Index, Press-in
8	000925-45	Lab Handle Screw
9	012395-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, LTC
10	012447-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Blue Index & Screw, LTC
11	001019-45	Coupling Nut Washer
12	00AA	1/2" NPT Female Eccentric Flange
13	012446-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Red Index & Screw, RTC
14	012394-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, RTC
15	001638-45NS	Lever Handle (New Style)
16	001193-19NS	Red Button Index, Press-in

Product Specifications:
8" Deck Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Drawn:	Checked:	Approved:	Date:	Scale:	Sheet:
MRC	JRM	JHB	05/01/18	NTS	2 of 2

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Model No.
B-0425-KIT

Item No.

This Space for Architect/Engineer Approval

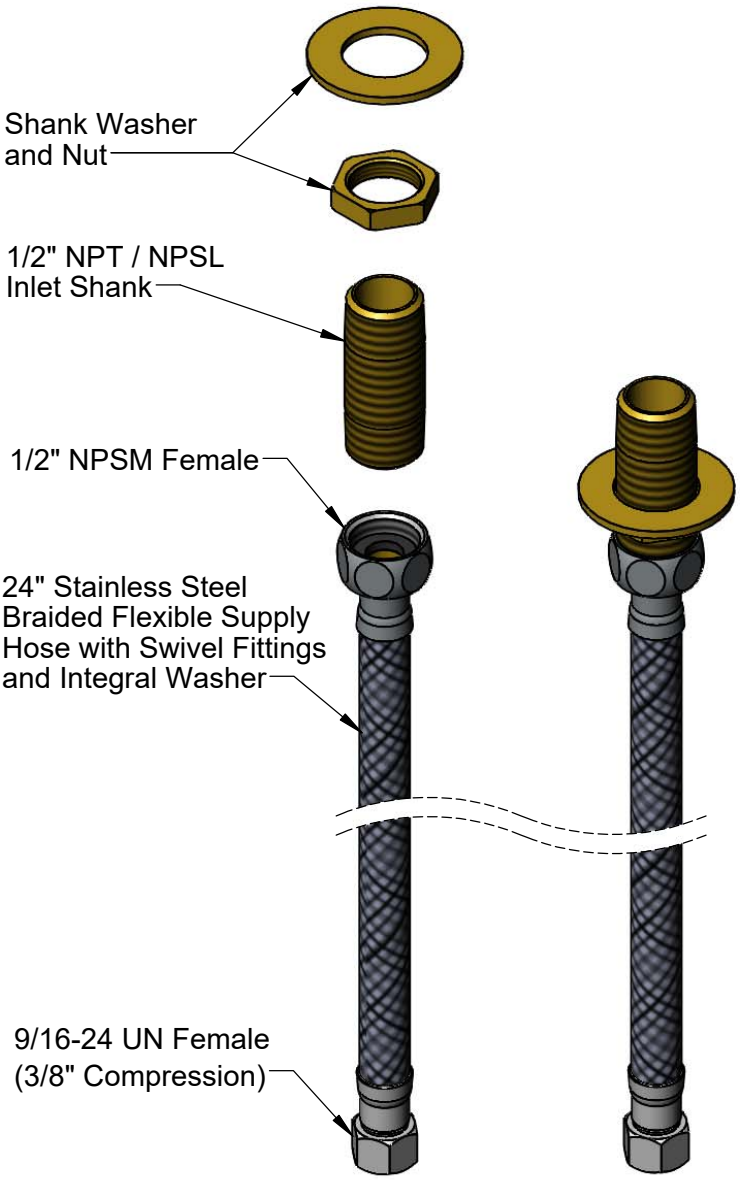
Job Name_____Date_____

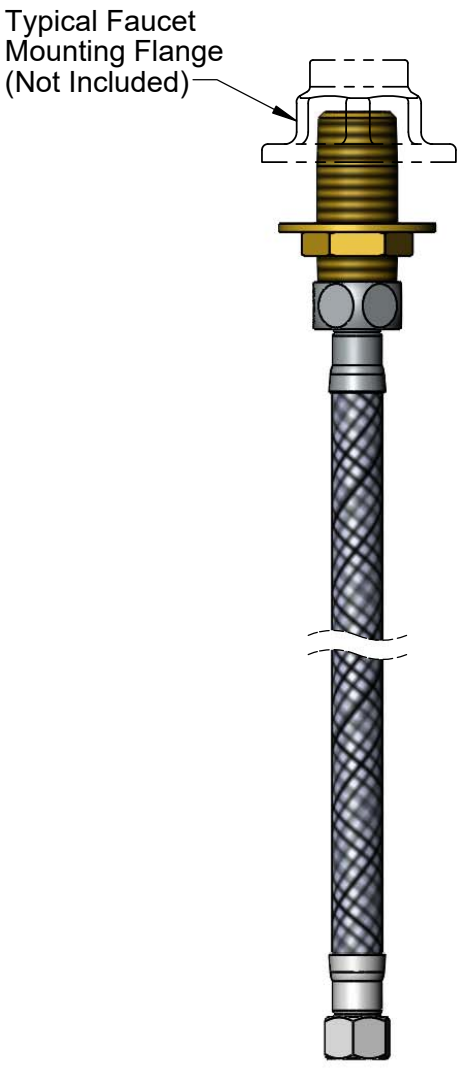
Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____





(2) Sets Supplied per Kit

Product Specifications:
Inlet Kit w/ 1/2" NPT Shanks, Washers, Nuts & 24" Flexible Supply Hoses

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)

Drawn: KJG	Checked: LSA	Approved: JHB	Date: 07/26/21	Scale: 1:2	Sheet: 1 of 2

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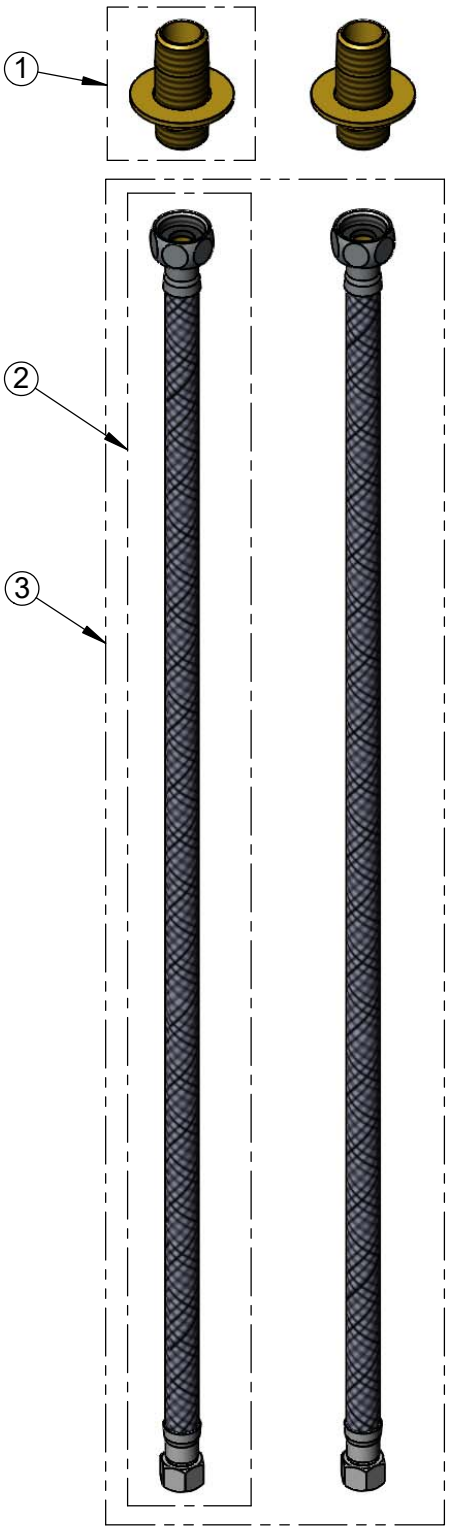
Model No.
B-0425-KIT

Item No.



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0425	1/2" NPT Inlet Supply Nipple Kit
2	017420-45	24" Flexible Supply Hose
3	B-1100-KIT	24" Flexible Supply Hose (2)

Product Specifications:
Inlet Kit w/ 1/2" NPT Shanks, Washers, Nuts & 24" Flexible Supply Hoses

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)

Drawn:	Checked:	Approved:	Date:	Scale:	Sheet:
KJG	LSA	JHB	07/26/21	NTS	2 of 2

Specification Sheet

12/1/2025

ITEM# 2P100.3 - SHELVING, WALL MOUNTED (2 EA REQ'D)

Eagle Group SWS1548-14/3

Snap-n-Slide® Shelf, wall-mounted, 48"W x 15"D, rolled front edge, 1-1/2"H up-turn on sides & rear, stainless steel wall brackets mount to wall studs (no wall backing required), 180 lbs. weight capacity, 14/304 stainless steel construction, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Eagle Group	2	358115	Divider, 15"W, for Snap-n-Slide wall shelf, 4"H

FSEC to furnish proper type of stainless-steel mounting hardware for wall shelf to sustain weight while in use.

GC to furnish and install blocking in wall, as needed to support fully loaded shelf.

FSEC to install shelf approximately 20” above countertop of work surface.

FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.

Refer to wall blocking detail WBK-100 for additional wall blocking information and mounting heights. FSEC to provide a dimensioned wall blocking sheet as part of submittal/shop drawing package.

Profit from the Eagle Advantage®

Specification Sheet

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

Snap-n-Slide® Wall Shelves

MODELS:

❑ *SWS1224-**	❑ *SWS1524-**	❑ *SWS1524-*-VMAR*
❑ *SWS1236-**	❑ *SWS1536-**	❑ *SWS1536-*-VMAR*
❑ *SWS1248-**	❑ *SWS1548-**	❑ *SWS1548-*-VMAR*
❑ *SWS1260-**	❑ *SWS1560-**	❑ *SWS1560-*-VMAR*
❑ *SWS1272-**	❑ *SWS1572-**	❑ *SWS1572-*-VMAR*

** See charts on back page for complete model numbers.*

Short Form Specifications

Eagle Snap-n-Slide® Wall Shelf with Rolled Front Edge, model _____. Unit constructed of 16/430, 16/304, or 14/304 stainless steel. Front rolled edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

Eagle Snap-n-Slide® Wall Shelf with "V" Marine Front Edge, model _____. Unit constructed of 16/430, 16/304, 14/304, or 14/316 stainless steel. "V" marine front edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

#SWS1236-16/4 wall shelf

Options / Accessories

❑ Solid Dividers – 16 gauge stainless steel, 4˝ (76mm)-high

Design and Construction Features

- Brackets can be mounted to studs—no wall backing required.
- Heavy gauge stainless steel construction.
- 1½˝ (38mm) upturn on rear and ends of shelf.
- Models available with 1½˝ (38mm) rolled front edge or 1¾˝ (45mm) "V" marine edge on shelf.
- 12˝ and 15˝ (305 and 381mm) widths available.
- Lengths available range from 24˝ to 72˝ (610 to 1829mm).
- No tools required to attach shelf to wall brackets.

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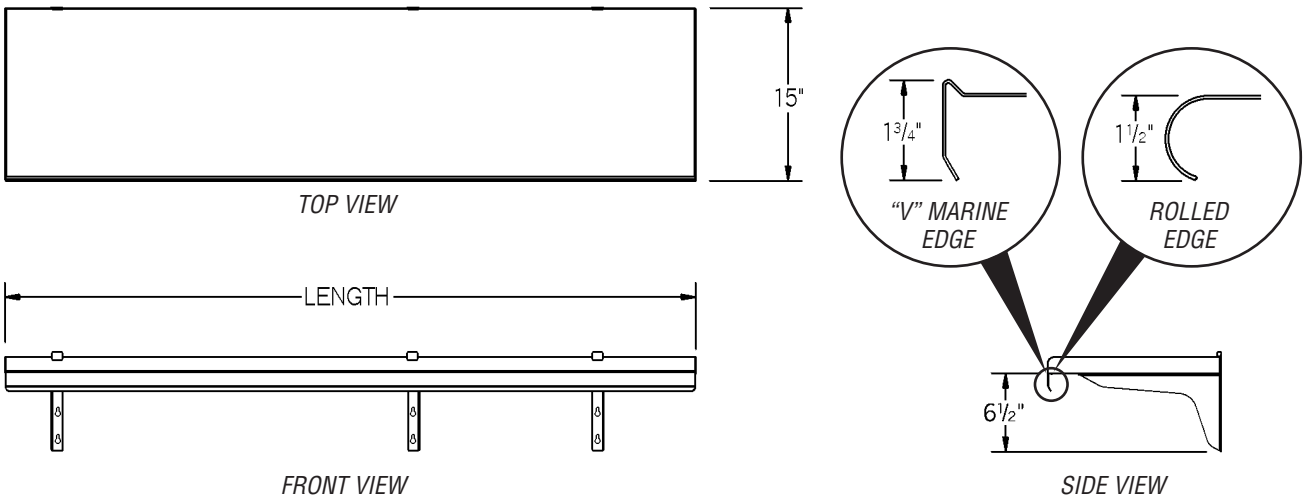
Item No.: _____
Project No.: _____
S.I.S. No.: _____

Snap-n-Slide® Wall Shelves



(15˝ wide shelf shown)

SHELVES WITH ROLLED FRONT EDGE

12˝ (305mm)-WIDE SHELVES					15˝ (381mm)-WIDE SHELVES								
16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1224-16/4	*SWS1224-16/3*	*SWS1224-14/3*	12	5.4	*SWS1524-16/4*	*SWS1524-16/3*	*SWS1524-14/3*	15	6.8	24˝	610	90	40.8
SWS1236-16/4	*SWS1236-16/3*	*SWS1236-14/3*	14	6.4	*SWS1536-16/4*	*SWS1536-16/3*	*SWS1536-14/3*	17	7.7	36˝	914	135	61.2
SWS1248-16/4	*SWS1248-16/3*	*SWS1248-14/3*	17	7.7	*SWS1548-16/4*	*SWS1548-16/3*	*SWS1548-14/3*	21	9.5	48˝	1219	180	81.6
SWS1260-16/4	*SWS1260-16/3*	*SWS1260-14/3*	23	10.4	*SWS1560-16/4*	*SWS1560-16/3*	*SWS1560-14/3*	28	12.7	60˝	1524	225	102.1
SWS1272-16/4	*SWS1272-16/3*	*SWS1272-14/3*	25	11.3	*SWS1572-16/4*	*SWS1572-16/3*	*SWS1572-14/3*	30	13.6	72˝	1829	270	122.5

15˝ (381mm)-WIDE SHELVES WITH "V" MARINE FRONT EDGE

14 GAUGE TYPE 304 model #	14 GAUGE TYPE 316 model #	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1524-14/304-VMAR	*SWS1524-14/316-VMAR*	*SWS1524-16/430-VMAR*	*SWS1524-16/304-VMAR*	15	6.8	24˝	610	90	40.8
SWS1536-14/304-VMAR	*SWS1536-14/316-VMAR*	*SWS1536-16/430-VMAR*	*SWS1536-16/304-VMAR*	17	7.7	36˝	915	135	61.2
SWS1548-14/304-VMAR	*SWS1548-14/316-VMAR*	*SWS1548-16/430-VMAR*	*SWS1548-16/304-VMAR*	21	9.5	48˝	1219	180	81.6
SWS1560-14/304-VMAR	*SWS1560-14/316-VMAR*	*SWS1560-16/430-VMAR*	*SWS1560-16/304-VMAR*	28	12.7	60˝	1524	225	102.1
SWS1572-14/304-VMAR	*SWS1572-14/316-VMAR*	*SWS1572-16/430-VMAR*	*SWS1572-16/304-VMAR*	30	13.6	72˝	1829	270	122.5

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

Specification Sheet

Snap-n-Slide® Wall Shelves

Short Form Specifications

Eagle Snap-n-Slide® Wall Shelf with Rolled Front Edge, model _____. Unit constructed of 16/430, 16/304, or 14/304 stainless steel. Front rolled edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

Eagle Snap-n-Slide® Wall Shelf with "V" Marine Front Edge, model _____. Unit constructed of 16/430, 16/304, 14/304, or 14/316 stainless steel. "V" marine front edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

MODELS:

❑ ***SWS1224-****	❑ ***SWS1524-****	❑ ***SWS1524-*-VMAR***
❑ ***SWS1236-****	❑ ***SWS1536-****	❑ ***SWS1536-*-VMAR***
❑ ***SWS1248-****	❑ ***SWS1548-****	❑ ***SWS1548-*-VMAR***
❑ ***SWS1260-****	❑ ***SWS1560-****	❑ ***SWS1560-*-VMAR***
❑ ***SWS1272-****	❑ ***SWS1572-****	❑ ***SWS1572-*-VMAR***

** See charts on back page for complete model numbers.*

#SWS1236-16/4 wall shelf

Options / Accessories

❑ Solid Dividers – 16 gauge stainless steel, 4˝ (76mm)-high

Design and Construction Features

- Brackets can be mounted to studs—no wall backing required.
- Heavy gauge stainless steel construction.
- 1½˝ (38mm) upturn on rear and ends of shelf.
- Models available with 1½˝ (38mm) rolled front edge or 1¾˝ (45mm) "V" marine edge on shelf.
- 12˝ and 15˝ (305 and 381mm) widths available.
- Lengths available range from 24˝ to 72˝ (610 to 1829mm).
- No tools required to attach shelf to wall brackets.

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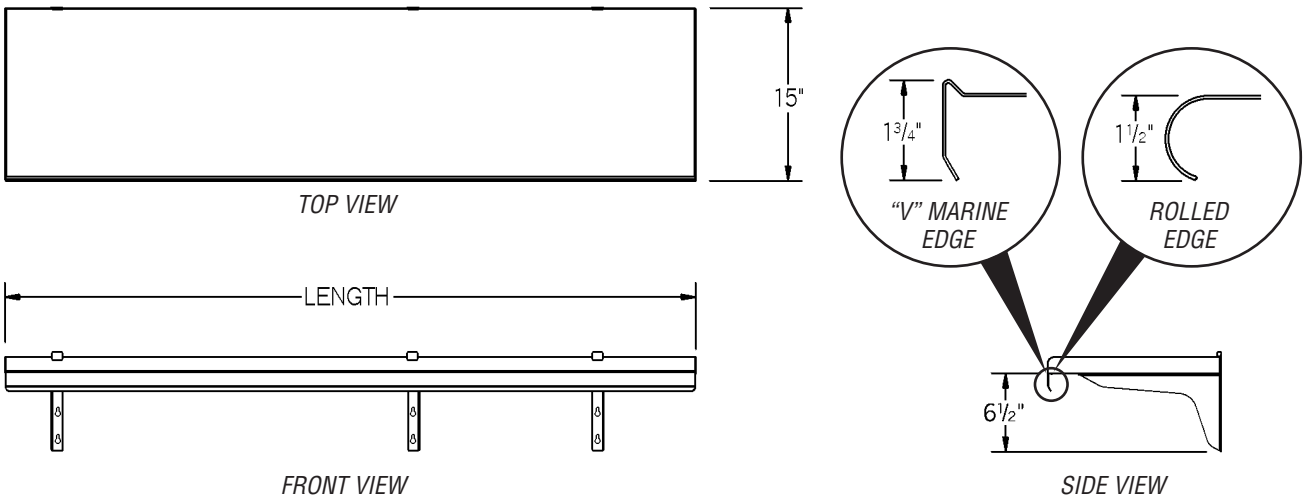
Item No.: _____
Project No.: _____
S.I.S. No.: _____

Snap-n-Slide® Wall Shelves



(15˝ wide shelf shown)

SHELVES WITH ROLLED FRONT EDGE

12˝ (305mm)-WIDE SHELVES					15˝ (381mm)-WIDE SHELVES								
16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1224-16/4	*SWS1224-16/3*	*SWS1224-14/3*	12	5.4	*SWS1524-16/4*	*SWS1524-16/3*	*SWS1524-14/3*	15	6.8	24˝	610	90	40.8
SWS1236-16/4	*SWS1236-16/3*	*SWS1236-14/3*	14	6.4	*SWS1536-16/4*	*SWS1536-16/3*	*SWS1536-14/3*	17	7.7	36˝	914	135	61.2
SWS1248-16/4	*SWS1248-16/3*	*SWS1248-14/3*	17	7.7	*SWS1548-16/4*	*SWS1548-16/3*	*SWS1548-14/3*	21	9.5	48˝	1219	180	81.6
SWS1260-16/4	*SWS1260-16/3*	*SWS1260-14/3*	23	10.4	*SWS1560-16/4*	*SWS1560-16/3*	*SWS1560-14/3*	28	12.7	60˝	1524	225	102.1
SWS1272-16/4	*SWS1272-16/3*	*SWS1272-14/3*	25	11.3	*SWS1572-16/4*	*SWS1572-16/3*	*SWS1572-14/3*	30	13.6	72˝	1829	270	122.5

15˝ (381mm)-WIDE SHELVES WITH "V" MARINE FRONT EDGE

14 GAUGE TYPE 304 model #	14 GAUGE TYPE 316 model #	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1524-14/304-VMAR	*SWS1524-14/316-VMAR*	*SWS1524-16/430-VMAR*	*SWS1524-16/304-VMAR*	15	6.8	24˝	610	90	40.8
SWS1536-14/304-VMAR	*SWS1536-14/316-VMAR*	*SWS1536-16/430-VMAR*	*SWS1536-16/304-VMAR*	17	7.7	36˝	915	135	61.2
SWS1548-14/304-VMAR	*SWS1548-14/316-VMAR*	*SWS1548-16/430-VMAR*	*SWS1548-16/304-VMAR*	21	9.5	48˝	1219	180	81.6
SWS1560-14/304-VMAR	*SWS1560-14/316-VMAR*	*SWS1560-16/430-VMAR*	*SWS1560-16/304-VMAR*	28	12.7	60˝	1524	225	102.1
SWS1572-14/304-VMAR	*SWS1572-14/316-VMAR*	*SWS1572-16/430-VMAR*	*SWS1572-16/304-VMAR*	30	13.6	72˝	1829	270	122.5

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Specification Sheet

12/1/2025

ITEM# 2P100.4 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Eagle Group SWS1524-14/3

Snap-n-Slide® Shelf, wall-mounted, 24"W x 15"D, rolled front edge, 1-1/2"H up-turn on sides & rear, stainless steel wall brackets mount to wall studs (no wall backing required), 90 lbs. weight capacity, 14/304 stainless steel construction, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Eagle Group	1	358115	Divider, 15"W, for Snap-n-Slide wall shelf, 4"H

FSEC to furnish proper type of stainless-steel mounting hardware for wall shelf to sustain weight while in use.

GC to furnish and install blocking in wall, as needed to support fully loaded shelf.

FSEC to install shelf approximately 20” above countertop of work surface.

FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.

Refer to wall blocking detail WBK-100 for additional wall blocking information and mounting heights. FSEC to provide a dimensioned wall blocking sheet as part of submittal/shop drawing package.

Profit from the Eagle Advantage®

Specification Sheet

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

Snap-n-Slide® Wall Shelves

MODELS:

❑ *SWS1224-**	❑ *SWS1524-**	❑ *SWS1524-*-VMAR*
❑ *SWS1236-**	❑ *SWS1536-**	❑ *SWS1536-*-VMAR*
❑ *SWS1248-**	❑ *SWS1548-**	❑ *SWS1548-*-VMAR*
❑ *SWS1260-**	❑ *SWS1560-**	❑ *SWS1560-*-VMAR*
❑ *SWS1272-**	❑ *SWS1572-**	❑ *SWS1572-*-VMAR*

** See charts on back page for complete model numbers.*

Short Form Specifications

Eagle Snap-n-Slide® Wall Shelf with Rolled Front Edge, model _____. Unit constructed of 16/430, 16/304, or 14/304 stainless steel. Front rolled edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

Eagle Snap-n-Slide® Wall Shelf with "V" Marine Front Edge, model _____. Unit constructed of 16/430, 16/304, 14/304, or 14/316 stainless steel. "V" marine front edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

#SWS1236-16/4 wall shelf

Design and Construction Features

- Brackets can be mounted to studs—no wall backing required.
- Heavy gauge stainless steel construction.
- 1½˝ (38mm) upturn on rear and ends of shelf.
- Models available with 1½˝ (38mm) rolled front edge or 1¾˝ (45mm) "V" marine edge on shelf.
- 12˝ and 15˝ (305 and 381mm) widths available.
- Lengths available range from 24˝ to 72˝ (610 to 1829mm).
- No tools required to attach shelf to wall brackets.

Options / Accessories

❑ Solid Dividers – 16 gauge stainless steel, 4˝ (76mm)-high

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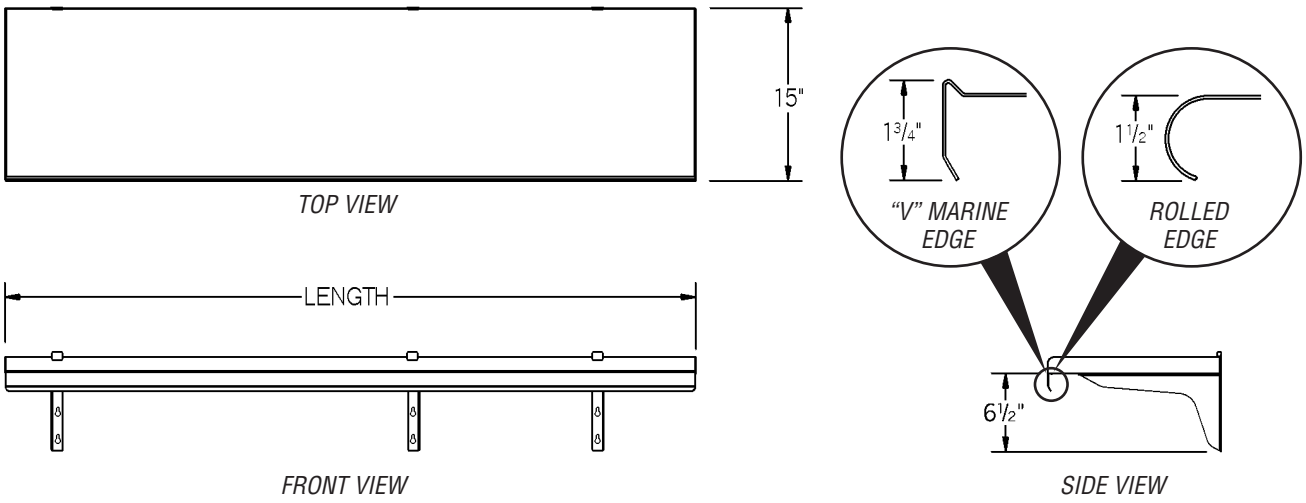
Snap-n-Slide® Wall Shelves



(15˝ wide shelf shown)

SHELVES WITH ROLLED FRONT EDGE

12˝ (305mm)-WIDE SHELVES					15˝ (381mm)-WIDE SHELVES								
16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1224-16/4	*SWS1224-16/3*	*SWS1224-14/3*	12	5.4	*SWS1524-16/4*	*SWS1524-16/3*	*SWS1524-14/3*	15	6.8	24˝	610	90	40.8
SWS1236-16/4	*SWS1236-16/3*	*SWS1236-14/3*	14	6.4	*SWS1536-16/4*	*SWS1536-16/3*	*SWS1536-14/3*	17	7.7	36˝	914	135	61.2
SWS1248-16/4	*SWS1248-16/3*	*SWS1248-14/3*	17	7.7	*SWS1548-16/4*	*SWS1548-16/3*	*SWS1548-14/3*	21	9.5	48˝	1219	180	81.6
SWS1260-16/4	*SWS1260-16/3*	*SWS1260-14/3*	23	10.4	*SWS1560-16/4*	*SWS1560-16/3*	*SWS1560-14/3*	28	12.7	60˝	1524	225	102.1
SWS1272-16/4	*SWS1272-16/3*	*SWS1272-14/3*	25	11.3	*SWS1572-16/4*	*SWS1572-16/3*	*SWS1572-14/3*	30	13.6	72˝	1829	270	122.5

15˝ (381mm)-WIDE SHELVES WITH "V" MARINE FRONT EDGE

14 GAUGE TYPE 304 model #	14 GAUGE TYPE 316 model #	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1524-14/304-VMAR	*SWS1524-14/316-VMAR*	*SWS1524-16/430-VMAR*	*SWS1524-16/304-VMAR*	15	6.8	24˝	610	90	40.8
SWS1536-14/304-VMAR	*SWS1536-14/316-VMAR*	*SWS1536-16/430-VMAR*	*SWS1536-16/304-VMAR*	17	7.7	36˝	915	135	61.2
SWS1548-14/304-VMAR	*SWS1548-14/316-VMAR*	*SWS1548-16/430-VMAR*	*SWS1548-16/304-VMAR*	21	9.5	48˝	1219	180	81.6
SWS1560-14/304-VMAR	*SWS1560-14/316-VMAR*	*SWS1560-16/430-VMAR*	*SWS1560-16/304-VMAR*	28	12.7	60˝	1524	225	102.1
SWS1572-14/304-VMAR	*SWS1572-14/316-VMAR*	*SWS1572-16/430-VMAR*	*SWS1572-16/304-VMAR*	30	13.6	72˝	1829	270	122.5

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Specification Sheet

Snap-n-Slide® Wall Shelves

Short Form Specifications

Eagle Snap-n-Slide® Wall Shelf with Rolled Front Edge, model _____. Unit constructed of 16/430, 16/304, or 14/304 stainless steel. Front rolled edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

Eagle Snap-n-Slide® Wall Shelf with "V" Marine Front Edge, model _____. Unit constructed of 16/430, 16/304, 14/304, or 14/316 stainless steel. "V" marine front edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

MODELS:

❑ ***SWS1224-****	❑ ***SWS1524-****	❑ ***SWS1524-*-VMAR***
❑ ***SWS1236-****	❑ ***SWS1536-****	❑ ***SWS1536-*-VMAR***
❑ ***SWS1248-****	❑ ***SWS1548-****	❑ ***SWS1548-*-VMAR***
❑ ***SWS1260-****	❑ ***SWS1560-****	❑ ***SWS1560-*-VMAR***
❑ ***SWS1272-****	❑ ***SWS1572-****	❑ ***SWS1572-*-VMAR***

** See charts on back page for complete model numbers.*

#SWS1236-16/4 wall shelf

Design and Construction Features

- Brackets can be mounted to studs—no wall backing required.
- Heavy gauge stainless steel construction.
- 1½˝ (38mm) upturn on rear and ends of shelf.
- Models available with 1½˝ (38mm) rolled front edge or 1¾˝ (45mm) "V" marine edge on shelf.
- 12˝ and 15˝ (305 and 381mm) widths available.
- Lengths available range from 24˝ to 72˝ (610 to 1829mm).
- No tools required to attach shelf to wall brackets.

Options / Accessories

❑ Solid Dividers – 16 gauge stainless steel, 4˝ (76mm)-high

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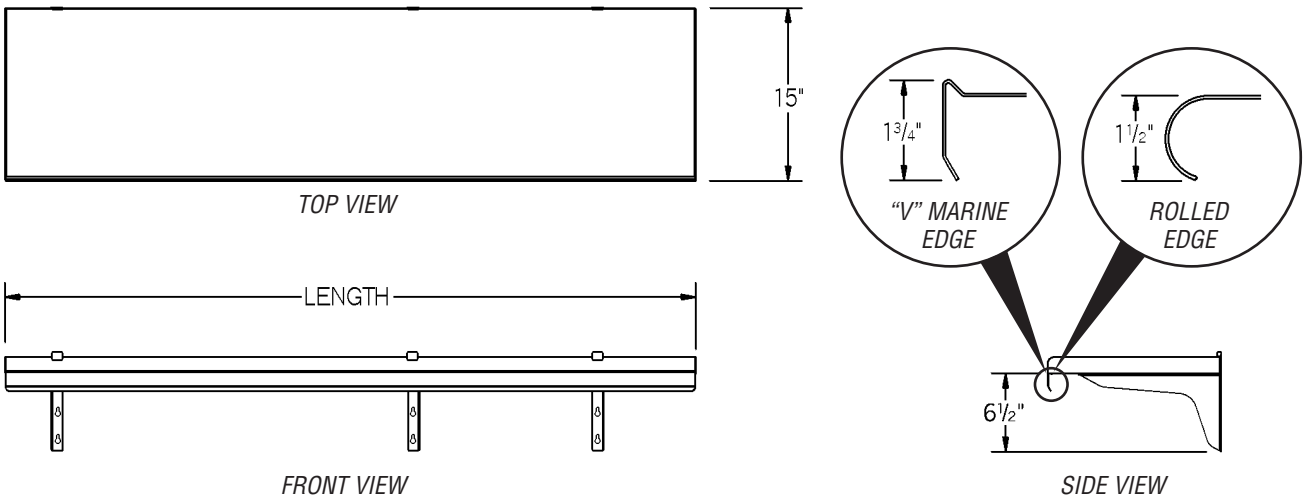
Snap-n-Slide® Wall Shelves



(15˝ wide shelf shown)

SHELVES WITH ROLLED FRONT EDGE

12˝ (305mm)-WIDE SHELVES					15˝ (381mm)-WIDE SHELVES								
16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1224-16/4	*SWS1224-16/3*	*SWS1224-14/3*	12	5.4	*SWS1524-16/4*	*SWS1524-16/3*	*SWS1524-14/3*	15	6.8	24˝	610	90	40.8
SWS1236-16/4	*SWS1236-16/3*	*SWS1236-14/3*	14	6.4	*SWS1536-16/4*	*SWS1536-16/3*	*SWS1536-14/3*	17	7.7	36˝	914	135	61.2
SWS1248-16/4	*SWS1248-16/3*	*SWS1248-14/3*	17	7.7	*SWS1548-16/4*	*SWS1548-16/3*	*SWS1548-14/3*	21	9.5	48˝	1219	180	81.6
SWS1260-16/4	*SWS1260-16/3*	*SWS1260-14/3*	23	10.4	*SWS1560-16/4*	*SWS1560-16/3*	*SWS1560-14/3*	28	12.7	60˝	1524	225	102.1
SWS1272-16/4	*SWS1272-16/3*	*SWS1272-14/3*	25	11.3	*SWS1572-16/4*	*SWS1572-16/3*	*SWS1572-14/3*	30	13.6	72˝	1829	270	122.5

15˝ (381mm)-WIDE SHELVES WITH "V" MARINE FRONT EDGE

14 GAUGE TYPE 304 model #	14 GAUGE TYPE 316 model #	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1524-14/304-VMAR	*SWS1524-14/316-VMAR*	*SWS1524-16/430-VMAR*	*SWS1524-16/304-VMAR*	15	6.8	24˝	610	90	40.8
SWS1536-14/304-VMAR	*SWS1536-14/316-VMAR*	*SWS1536-16/430-VMAR*	*SWS1536-16/304-VMAR*	17	7.7	36˝	915	135	61.2
SWS1548-14/304-VMAR	*SWS1548-14/316-VMAR*	*SWS1548-16/430-VMAR*	*SWS1548-16/304-VMAR*	21	9.5	48˝	1219	180	81.6
SWS1560-14/304-VMAR	*SWS1560-14/316-VMAR*	*SWS1560-16/430-VMAR*	*SWS1560-16/304-VMAR*	28	12.7	60˝	1524	225	102.1
SWS1572-14/304-VMAR	*SWS1572-14/316-VMAR*	*SWS1572-16/430-VMAR*	*SWS1572-16/304-VMAR*	30	13.6	72˝	1829	270	122.5

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SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2P101 - UNDERCOUNTER REFRIGERATOR (1 EA REQ'D)

Victory VUR27HC

Undercounter Refrigerator, Powered by V-Core™, one-section, 27"W, rear mounted self-contained refrigeration, 6.15 cubic feet capacity, (1) self-closing door, (2) epoxy coated wire shelves, full electronic control, 1/2" thick stainless steel top, stainless steel door, front & sides, aluminum interior, Santoprene gaskets with 2 year warranty, R290 Hydrocarbon refrigerant, 1/10 HP, UL-Sanitation, cULus, UL EPH Classified

ACCESSORIES

Mfr	Qty	Model	Spec
Victory	1		7-year parts & labor and 7-year compressor warranty; excludes maintenance items
Victory	1		115v/60/1-ph, 2.0 amps, with cord & NEMA 5-15P
Victory	1		Door hinging: standard on right
Victory	1	00C30-099A	Door Lock
Victory	1		3" Casters, in lieu of standard 6" casters
			NOTE: Receptacle for unit to be installed to the left or right side of the unit for accessibility and resetting the GFCI as needed.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/10		
2	115	60	1	Cord & Plug		5-15P	2				

PROJECT: _____

ITEM # _____ QTY: _____

MODEL # _____

AIA # _____ SIS # _____

UNDERCOUNTER REFRIGERATOR

VUR27HC

POWERED BY V-CORE

EXCLUSIVE WARRANTY

- **7 Year Parts, Labor and Compressor**
- **Exclusive 2 Year Warranty On Magnetic Door Gaskets**
- **Lifetime Warranty On Handles & Hinges (parts only)**

CABINET CONSTRUCTION

- Stainless Steel Exterior (galvanized back and bottom)
- Aluminum Interior
- Stainless Steel 20 Gauge Door
- One Piece, Snap-In Magnetic Door Gaskets
- 6" Casters Two With Brakes
- 8' Cord And Plug (see electrical data for details)

FEATURES

- Full Electronic Control
- Stay-Open Door Feature For Easy Product Loading
- Heavy-Duty, Spring Loaded Cartridge Hinges
- Low Profile Horizontal Door Handle
- Epoxy Coated Shelves (2 per section)

REFRIGERATION

- Refrigeration System Uses R-290 Refrigerant To Comply With All Environmental Concerns
- Rear Mounted Refrigeration System
- Adaptive Defrost For Reduced Energy Consumption And More Consistent Product Temperatures
- Epoxy Coated Evaporator Coil
- Refrigerator Capable Of Maintaining Product Temperature 36°F To 38°F

ENERGY STAR

Please Verify Qualifying Units By Visiting:
www.energystar.gov/cfs

OPTIONS & ACCESSORIES

- Stainless Steel Interior
- Stainless Steel Back
- Door Lock
- Door Swing Orientation (at time of order)
- Cutting Board
- Additional Shelves
- Shelf Clips (set of 4)
- Casters: 3", Roller Kit, Low Profile
- 6" Legs Or 6" Seismic Legs
- Correctional Package
- Remote Models* (6" legs only)
  (refrigerant must be specified at time of order, see note on back on page)

3779 Champion Blvd, Winston-Salem, NC 27105

ph: (888) 845-9800 | fax: (800) 253-5168

Sales@VictoryRefrigeration.com | VictoryRefrigeration.com

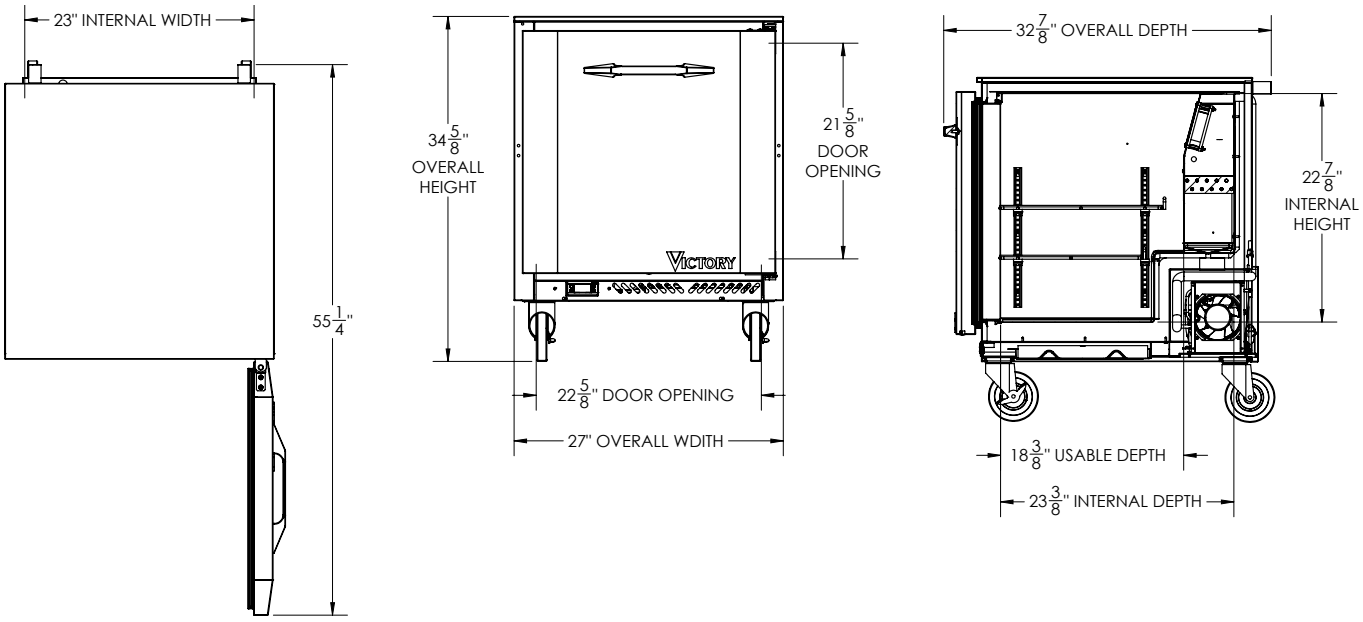
Rev. 7/19/24 Printed in U.S.A.

APPROVAL: _____ DATE: _____

UNDERCOUNTER REFRIGERATOR

VICTORY UNDERCOUNTER REFRIGERATOR

VUR27HC



We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Dimensional tolerances +/- 1⁄4". Metric dimensions (MM)

3" Bottom & 2" Rear clearance is required

CHARACTERISTICS		ELECTRICAL DATA		SHIPPING DETAILS	
Net Capacity (cubic ft.)	6.15	Cabinet Voltage	115/60/1	Height	34"
Width, Overall (in.)	27"	Total Amperes	2.0	Width	30"
Depth, Overall (with handle)	32 7/8"	NEMA Plug (8' cord)	5-15P	Depth	32"
Height Overall (6" casters)	34 5/8"	**REFRIGERATION DATA**		Crated Weight	198 lbs
Depth, Door Open 90°	55 1/4"	Condensing Unit Size, HP	1/10	*NOTE: Remote units are field wired and comes with 6" legs. Refrigerant must be specified at time of order.	
Door Opening (in.)	22 5/8" x 21 5/8"	Refrigerant*	R-290		
No. Of Doors/Shelves	1/2	Capacity (BTU/HR) (100°F/20°F)	1110		
		Heat Rejection (BTU/HR)	1665		
		Charge (lbs/grams/ounces)	0.1323 / 60 / 2.12		

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Rev. 7/19/24 Printed in U.S.A.

Specification Sheet

12/1/2025

ITEM# 2P102 - WATER FILTER SYSTEM, COMBINATION APPLICATIONS (1 EA REQ'D)

Everpure EV933042

High Flow CSR Twin-MC2 System, for combination coffee brewers, fountain, ice & steam, 18,000 gallon capacity, 3.34 gpm flow rate, 0.2 micron rating, (2) MC 0.2 micron precoat Cartridges (1) SRX scale reduction feeder (1) EC210 pre-filter, water shut-off, pressure gauges, flushing valve

ACCESSORIES

Mfr	Qty	Model	Spec
Everpure	1		This system requires (2) cartridges, (1) pre-filter & (1) scale reduction feeder.
Everpure	2	EV961256	MC² Water Filter Cartridge, For cold beverage applications, Everpure® MC² Cartridge, (1) MC² Micro-Pure® II Precoat primary filtration cartridge, chlorine, taste & odor, inhibits bacterial growth, 9,000 gallons, 1.67 gpm, 0.2 micron, NSF 42 & 53
Everpure	1	EV953426	Replacement Cartridge: EC210 Prefilter Cartridge, EC210, (6) EC210 cartridges, sediment reduction, 10 micron
Everpure	1	EV979902	SS-10 ScaleStick Water Filter Cartridge, SS-10 ScaleStick, (12) SS-10 ScaleStick cartridges, HydroBlend compound inhibits scale, 0.1-6.0 gpm

Plumbing Contractor to install water filter system in water supply line and furnish and install interconnecting hard copper piping between water filter and equipment water inlet. Water Filter provided by FSEC.

FSEC to furnish proper type of stainless steel mounting hardware for wall construction to sustain weight while in use.

GC to install wall blocking as required for mounting. FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.

Refer to wall blocking detail WBK-100 for additional wall blocking information and mounting heights. FSEC to provide a dimensioned wall blocking sheet as part of submittal/shop drawing package.

Install filter as per elevations on food service drawings.

FSEC to provide a sticker and date of installation on filter cartridges.

Water filter overflow tube to be extend to nearest floor sink with 1" air gap

For more information see filter installation detail MEP-101.

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/4"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

PENTAIR
EVERPURE

HIGH FLOW CSR TWIN-MC² SYSTEM

DELIVERS PREMIUM QUALITY WATER FOR COMBINATION APPLICATIONS

High Flow CSR Twin-MC2 System: EV9330-42
MC2 Replacement Cartridge: EV9612-56
EC210 Prefilter Cartridge: EV9534-26
SS-IMF Cartridge: EV9799-32

APPLICATIONS

- Combination of Coffee Brewers, Espresso Machines, Hot Chocolate Dispensers, Fountain and Ice Machines
- Multiple Equipment and Combinations

FEATURES • BENEFITS

- One system provides premium quality water to high flow fountain, coffee and ice machines
- Sanitary cartridge replacement is simple, quick and clean. Internal filter parts are never exposed to handling or contamination
- Proprietary Pentair§ Everpure§ MicroPure§ II filtration media effectively inhibits the growth of bacteria on the filter media that can decrease product life
- Exclusive precoat filtration provides superior chlorine taste & odor reduction and micro-filters dirt and particles as small as 0.2* micron in size by mechanical means
- Increases the overall efficiency of foodservice equipment
- Reduces chlorine taste & odor and other offensive contaminants that can adversely affect the taste of beverages
- Pentair Everpure SR-X with Pentair Everpure SS-IMF Cartridge inhibits scale buildup in ice machines and coffee brewers
- 20" prefilter captures larger dirt particles
- NSF/ANSI Standard 53 certified to reduce cysts such as *Cryptosporidium* and *Giardia* by mechanical means

INSTALLATION TIPS

- Choose a mounting location suitable to support the full weight of the system when operating.
- Use 3/4" water line.
- Fountain equipment connections are made to the outlet part of the system before the SR-X system.
- Coffee brewer and ice machine connections are made after the SR-X feeder; a tee is required.
- Install vertically with cartridges hanging down and allow 2 ½" (6.35 cm) clearance below the cartridge for easy cartridge replacement.
- Flush cartridges by running water through flushing valve for five (5) minutes at full flow.

OPERATION TIPS

- Change cartridges on a regular six (6) month preventative maintenance program.
- Change cartridges when capacity is reached or when pressure falls below 10 psi (0.7 bar).
- Change SS-IMF Cartridge before Hydroblend§ compound is completely used up.
- Change prefilter cartridge when excessively dirty.
- Always flush the filter cartridge at time of installation and cartridge change.

SIZING

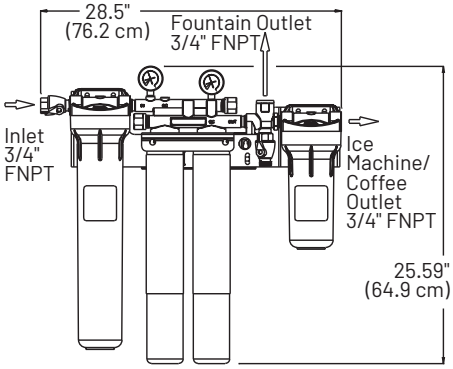
- Service Flow Rate: Maximum 3.34 gpm (12.6 Lpm)
- Rated Capacity: 18,000 gallons (68,137 L)

*Validated by ISO 17025 accredited lab for 99.999% reduction of Pseudomonas diminuta following the ASTM F838-05 protocol for the validation of 0.2 µm sterilizing grade filters.

HIGH FLOW CSR TWIN-MC² SYSTEM

EV9330-42

High Flow CSR Twin-MC2 System: EV9330-42
MC2 Replacement Cartridge: EV9612-56
EC210 Prefilter Cartridge: EV9534-26
SS-IMF Cartridge: EV9799-32çç



SPECIFICATIONS

- **Service Flow Rate**
  Maximum 3.34 gpm (12.6 Lpm)
- **Rated Capacity**
  18,000 gallons (68,137 L)
- **Pressure Requirements**
  10 – 125 psi (0.7 – 8.6 bar), non-shock
- **Temperature Limits**
  35 – 100°F (2 – 38°C)
- **Overall Dimensions**
  25.59" L x 25.8" W x 6.74" D
  (64.9 cm x 65.5 cm x 17.1 cm)
- **Inlet Connection** 3/4"
- **Outlet Connection** 3/4"
- **Operating Weight**
  42 lbs (19 kgs)
- **Shipping Weight**
  30 lbs (13.6 kgs)
- **Electrical Connection**
  None required

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

STANDARD NO. 42 – AESTHETIC EFFECTS	STANDARD NO. 53 – HEALTH EFFECTS
Chemical Reduction Taste & Odor Chlorine	Mechanical Filtration Cyst
Mechanical Filtration Nominal Particulate Class I	

EPA Est. No. 002623-IL-002

WARRANTY

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

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

Since the conditions under which our products may be used are beyond our control, we cannot accept any liability with respect to the improper installation, application and/or use of our products

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PENTAIR
EVERPURE

MC² FILTER CARTRIDGE

DELIVERS PREMIUM QUALITY WATER FOR FOUNTAIN AND COMBINATION APPLICATIONS

MC² Replacement Cartridge: EV9612-56

APPLICATIONS

- Fountain
- Combination Applications

FEATURES • BENEFITS

- Reduces chlorine taste & odor and other offensive contaminants that can adversely affect the taste of beverages
- Sanitary cartridge replacement is simple, quick and clean; internal filter parts are never exposed to handling or contamination
- Protects drink system seals, pump, tubing and small orifices from clogging, corrosion and abrasive wear
- Exclusive precoat filtration provides superior chlorine taste & odor reduction and micro-filters dirt and particles as small as 0.2* micron in size by mechanical means
- Improves the taste of fountain beverages and helps retain the drink's carbonation
- Proprietary Pentair§ Everpure§ Micro-Pure§ II filtration media effectively inhibits the growth of bacteria on the filter media that can decrease product life
- NSF/ANSI Standard 53 certified to reduce cysts such as *Cryptosporidium and Giardia* by mechanical means

*Validated by ISO 17025 accredited lab for 99.999% reduction of Pseudomonas diminuta following the ASTM F838-05 protocol for the validation of 0.2 µm sterilizing grade filters.

INSTALLATION TIPS

- Install vertically so cartridge hangs down.
- Allow 2½" (6.35 cm) clearance below the cartridge for easy cartridge replacement.
- Flush filter by running water through filter according to cartridge instructions.

OPERATION TIPS

- Replace cartridge when flow rate becomes inconveniently slow or before rated capacity is reached. It is recommended to replace cartridge at least once per year
- Change cartridges when capacity is reached or when pressure falls below 10 psi (0.7 bar).
- Always flush the filter cartridge at time of installation and cartridge change.

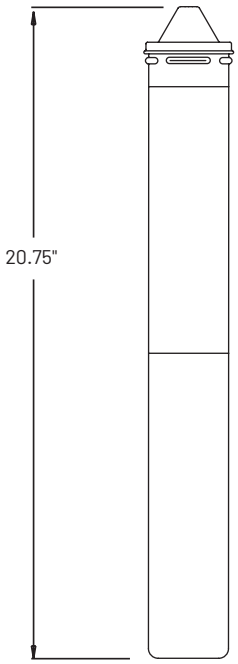
SIZING

- Service Flow Rate: Maximum 1.67 gpm (6.3 Lpm)
- Rated Capacity: 9,000 gallons (34,068 L)

MC² FILTER CARTRIDGE

EV9612-56

MC² Replacement Cartridge: EV9612-56



SPECIFICATIONS

- **Service Flow Rate**
  Maximum 1.67 gpm (6.3 Lpm)
- **Rated Capacity**
  9,000 gallons (34,068 L)
- **Pressure Requirements**
  10 - 125 psi (0.7 - 8.6 bar), non-shock
- **Temperature**
  35 - 100°F (2 - 38°C)
- **Overall Dimensions**
  20.75" L x 3.25" D
  (52.7 cm x 8.2 cm)

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

STANDARD NO. 42 – AESTHETIC EFFECTS	STANDARD NO. 53 – HEALTH EFFECTS
Bacteriostatic Effects	Mechanical Filtration
Chemical Reduction	Cyst
Taste & Odor	Asbestos
Chlorine	
Mechanical Filtration	
Nominal Particulate Class I	

EPA Est. No. 002623-IL-002

WARRANTY

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

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

Since the conditions under which our products may be used are beyond our control, we cannot accept any liability with respect to the improper installation, application and/or use of our products.

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EVERPURE® EC210 PREFILTER CARTRIDGE (6 PK)

PREFILTER CARTRIDGE FOR E-20 HOUSING

EC210 Prefilter Cartridge (6 PK): EV9534-26

APPLICATIONS

For All Foodservice Applications Requiring Prefiltration

High Sediment Areas

FEATURES • BENEFITS

Tightly spun Everpure EC210 Sediment Cartridge delivers 10-micron nominal filtration

Extends the life of primary filter cartridges

Filters out large dirt and rust particles

Fits most 20" drop-in housings

INSTALLATION TIPS

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

OPERATION TIPS

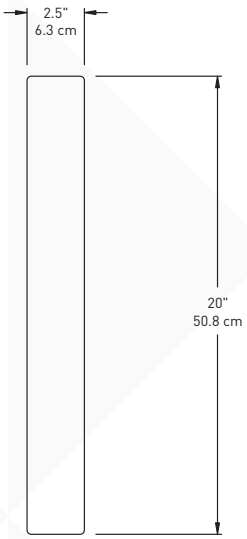
Inspect Everpure EC210 Cartridge periodically to determine dirt load.

Replace Everpure EC210 Cartridge when dirt has penetrated through to the inner core of the cartridge.

Do not exceed service flow rate.

Inspect o-ring during each cartridge change. Lubricate and/or replace if necessary.

EVERPURE® EC210 PREFILTER CARTRIDGE (6 PK)
EV9534-26



SPECIFICATIONS

Overall Dimensions
20" L x 2.5" D (50.8 cm x 6.3 cm)

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

WARRANTY

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

PENTAIR

WATER QUALITY SYSTEMS

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EV9799-02

SS-10 Cartridge

Inhibits mineral scale deposits and provides corrosion protection in water-fed equipment*

SS-10 Cartridge: EV9799-02

BENEFITS

Features Hydroblend™ compound, a unique blend that inhibits mineral scale deposits and provides corrosion protection in low flow water-fed equipment*

Patented design (patent no. 5,580,448) dispenses a controlled amount of Hydroblend™ for long-term protection and provides greater effectiveness than standard phosphate treatments

Unaffected by high temperatures, permitting a wide variety of applications

Translucent cartridge allows simple visual monitoring of product usage and ensures against wasteful premature cartridge replacement

Integral feed cartridge fits most standard 10 inch housings*

SS-10 fits all current SR-X housings and all existing old style AR-X housings*

*Not performance tested or certified by NSF

INSTALLATION TIPS

Housing not included.

Fits standard 10" Housings. Order Model A-10 Clear Housing (EV9100-01) for temperatures less than 125°F*

Make sure selected housing fits temperature/pressure conditions

Install vertically with black O-band seal up

The SS-10 ScaleStick® cartridge cannot be installed into filter wraps

Flushing is not required for ScaleStick® cartridges

OPERATION TIPS

Deliming of equipment prior to application is recommended, but not required

Inspect ScaleStick® cartridges at least every 6 months

Replace ScaleStick® before Hydroblend™ compound is completely dissolved

Pre-existing equipment scale may come loose and clog equipment. Remove any loose scale to assure satisfactory operation

APPLICATION/SIZING

For water-using equipment:*

Steamers and Combi-ovens
Ice Machines
Coffee and Espresso Machines
Proofers

SS-10 Cartridge

SPECIFICATIONS

Dimensions:
10-1/16"H x 1-5/16" Diameter

Service Flow Rate:
0.1 - 6 gpm*

Maximum Temperature:
150°F*

If inlet feed water temperature is above 125°F a hot water housing must be used.

Capacity: Approximately 6 months. Capacity will vary depending on application and water usage. On flow rates less than 1 gpm, capacities may be reduced*

*Not performance tested or certified by NSF

The ScaleStick® trademark is used pursuant to an agreement between PWC Enterprises and Everpure, Inc.

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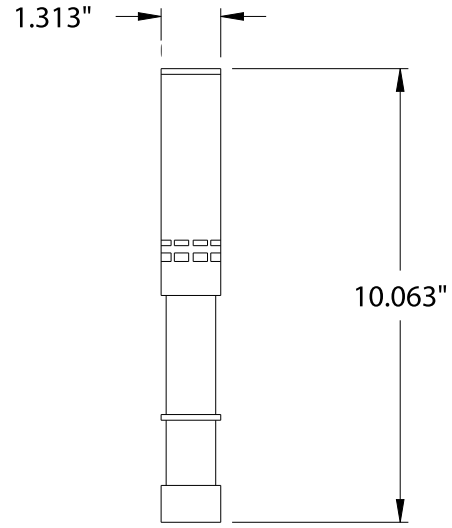

WARRANTY

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

INDEPENDENTLY NSF CERTIFIED

This SS-10 is Tested and Certified by NSF International against NSF/ANSI Standard 42 for material requirements only.
COMPONENT

EVERPURE

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Specification Sheet

12/1/2025

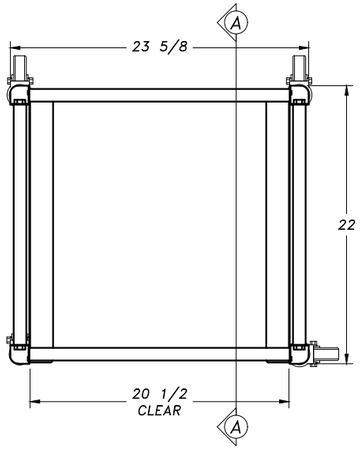
ITEM# 2P103 - MOBILE GLASS RACK (2 REQ'D)

Eagle Group YSCOPOS-GLASSRACK

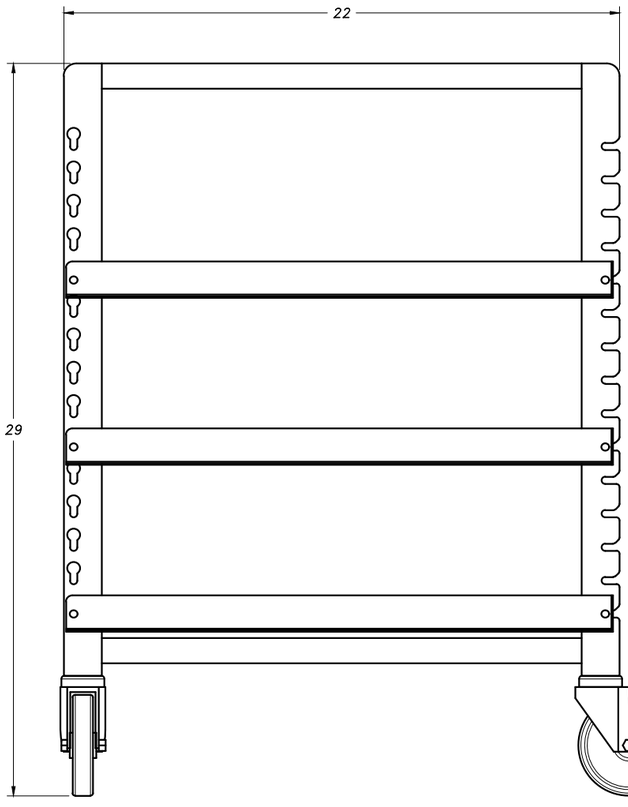
Mobile glass rack with adjustable angle slides and (4) 4" swivel castors (2) castors provided with brakes.

EAGLE FABRICATION DETAILS

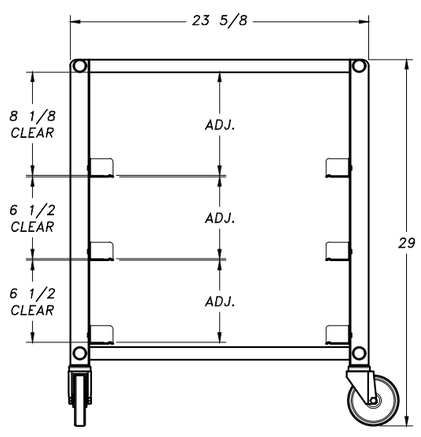
VERTICAL SUPPORTS:	1 1/2" X 1 1/2" S/S ANGLES
HORIZONTAL SUPPORTS:	1"ø S/S TUBING ATTACHED TO VERTICAL SUPPORTS. BOLTED FRONT TO BACK, WELDED LEFT TO RIGHT
ANGLE SLIDES:	16/3 S/S **ADJUSTABLE ANGLE SLIDES** W/ DIE RAISED EDGES & REAR STOPS W/ SHOULDER RIVETS FOR ATTACHING TO SLOTTED S/S PANELS
CASTERS:	(4) **4"ø** SWIVEL CASTERS ZINC W/ BLACK RESILIENT TREAD. (2) PROVIDED W/ BRAKE



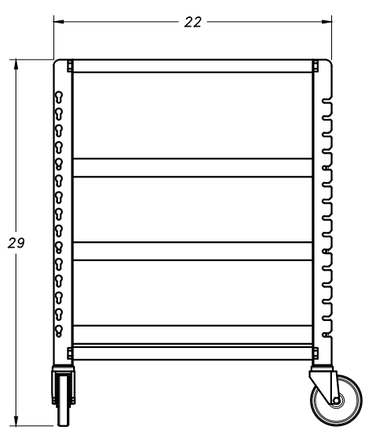
1 **PLAN VIEW**
SCALE: 1 1/2"=1'-0"



4 **SECTION A-A**
SCALE: 3"=1'-0"



2 **FRONT ELEVATION**
SCALE: 1 1/2"=1'-0"



3 **RIGHT END ELEVATION**
SCALE: 1 1/2"=1'-0"

ACCESSORIES NOTED TO BE SUPPLIED BY EAGLE ARE SUBJECT TO VERIFICATION BASED ON ACTUAL ORDER. LISTED ACCESSORIES WILL BE SUPPLIED ONLY IF INCLUDED ON PURCHASE ORDER.

REVISIONS			
REV	BY	DATE	DESCRIPTION

SCOPOS HOSPITALITY GROUP

MOBILE GLASS RACK

CONTROL # | QUOTE # A03539

EAGLE
SpecFAB Division
Quality Stainless & Millwork Fabrication
100 INDUSTRIAL BLVD. CLAYTON, DE 19938
PH: 800-441-8440 FAX: 302-653-3991
WWW.EAGLEGRP.COM

ALL ITEMS ARE NSF/UL LISTED OR CUSTOM BUILT WHERE APPLICABLE

APPROVED	APP AS NOTED / RESUBMIT
REVIEWED BY:	
COMPANY:	DATE:
ITEM# 1	QTY: 1
CONSULTANT: SCOPOS HOSPITALITY GROUP	DESCRIPTION: MOBILE GLASS RACK

SCALE: AS NOTED
TOL: +/- 1/16" ANG: +/- 1°
ALL DIMS ARE BUILD TO UNLESS NOTED
BY: MC
CK:
DATE: 04.05.24
SHT. 1 of 1

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SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2P104 - ICE & WATER DISPENSER (1 EA REQ'D)

Follett Products (Middleby) E12CI414A-S

Symphony Plus™ Ice & Water Dispenser, countertop, SensorSAFE™ dispense, integral ice machine, Chewblet® ice, air-cooled condenser, up to 388 lb. production in 24 hours, 12 lb. storage capacity, stainless steel cabinet with accent trim, 230v/50/1-ph, CE (model not for use in the United States)

ACCESSORIES

Mfr	Qty	Model	Spec
Follett Products (Middleby)	1		3 year parts & labor warranty, additional 2 years compressor warranty (parts only), standard
Follett Products (Middleby)	1		230v/50/1-ph, standard
Follett Products (Middleby)	1	AFCONDPUMP	Condensate Pump
Follett Products (Middleby)	1	01563360	Pressurized Water Sanitizing Kit, for Follett Symphony & Symphony Plus ice and water dispensers using Follett water filtration systems CARBONSTDCAPSYSTEM, CARBONHICAPSYSTEM, CARBNONLESSHICAPSYS, 00130229, 00978957, or 01050442. Kit includes (1) dip tube & (1) bypass plug.
Follett Products (Middleby)	1	01038652	Nu-Calgon IMS-III Sanitizer, case of (12) 16 oz bottles, NSF
Follett Products (Middleby)	1	01149962	SafeCLEAN Plus, liquid – environmentally responsible ice machine cleaner (carton of 24 x 8 oz bottles)
			FSEC is responsible for verifying that space available in field will accommodate units and for verifying that it will interface properly with all associated and adjacent equipment.
			FSEC is responsible for coordinating with millwork shop drawings and associated equipment.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	230	50	1								
2	230	50	1								

Shown with SensorSAFE™

Symphony Plus™ ice and water dispenser

E 12 CI series countertop with Chewblet® ice machine

SensorSAFE infrared dispense

SensorSAFE not recommended for use with clear containers or for applications in direct sunlight

Model configurations				
Ice storage capacity	Configuration	Dispense	Ice machine cooling	**Item number**
5.4 kg (12 lb)	ice and water	Lever	air	**E12CI414A-L**
	ice-only	Lever	air	**E12CI414A-LI**
	ice and water	SensorSAFE	air	**E12CI414A-S**
	ice-only	SensorSAFE	air	**E12CI414A-SI**

Ice production		
Temperatures air/water	**21/10 C (70/50 F)**	**32/21 C (90/70 F)**
Air-cooled	176 kg (388 lb)	137 kg (301 lb)
Energy consumption per 45.4 kg (100 lb) ice	N/A	6.0 kWh air-cooled
Water consumption	45.4 L (12.0 gal) of potable water per 45.4 kg (100 lb) of ice	

Features

Narrow, 40.9 cm (16.12") width

5.4 kg (12 lb) ice storage capacity

Integral air-cooled ice machine with up to 176 kg (388 lb) daily production of Chewblet ice

- soft, chewable, compressed nugget ice is preferred over cubes[1] and is ideal for patient care
- sleep cycle turns off ice machine when idle

Designed with sanitation in mind

- automatic self-flushing of ice machine removes impurities
- drain cup provides internal air gap for added protection of food zone components from drain line contaminants
- one-hand lever or SensorSAFE infrared ice dispense

Dependable design, easy to service and clean

- cleaning and sanitizing of entire machine takes only 1 hour
- LED control board provides at-a-glance machine status
- panels are easily removed for accessibility to all components
- ice machine parts are common across all Symphony Plus dispensers
- stainless steel evaporator and auger deliver long life

Environmentally responsible

- R290 refrigerant
- continuous ice making process uses less electricity and water

Durable, attractive dispenser

- stainless steel cabinet with accent trim
- poly drain pan, grille and dispenser lid are corrosion-resistant

Easy installation

- comes fully assembled and installs with three easy connections – electric, water and drain

Warranty

- 3 years parts and labor, 5 years compressor parts[2]

Accessories

Base stand with or without factory installed water filter (refer to form# 7010)

10.16 cm (4.00") leg kit (item# AF10LBLEGS)

Pressurized water sanitizing kits (refer to form# 6830)

Water filters (refer to form# 9905)

Additional Symphony Plus accessories (refer to price list)

Mokry Dwór 26C 83-021 Wiślina, Poland
+48 (58) 785-6140 | Fax: +48 (58) 785-6159
folletteurope.com

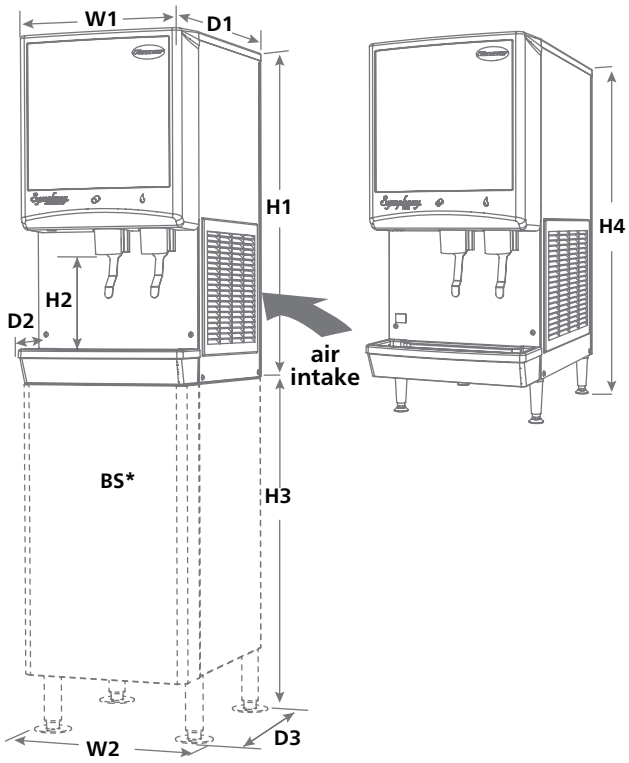
801 Church Lane | Easton, PA 18040, USA
1.610.252.7301 | Fax: +1.610.250.0696 | follettice.com

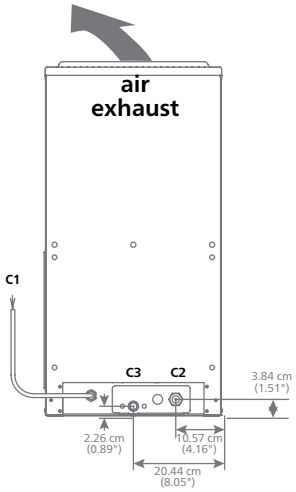
Specification

Ice storage capacity	5.4 kg (12 lb)
W1 Width	40.9 cm (16.12")
W2 Width, base stand accessory	44.4 cm (17.50")
D1 Depth, entire dispenser	59.7 cm (23.50")
D2 Depth, drain pan	13.97 cm (5.50")
D3 Depth, base stand accessory	55.9 cm (22.00")
H1 Height, dispenser	82.6 cm (32.50")
H2 Dispense height clearance	23.83 cm (9.38")
H3 Height, base stand accessory	83.8 cm (33.00")
H4 Height, leg kit accessory	93.1 cm (36.64")
Ventilation clearance	15.24 cm (6.00") top and right side
Service clearance	30.5 cm (12.00") top
Utility connection location	through back or bottom
C1 230 V/50/1 electrical	5.5 amps, 0.8 kW 2.4 m (8') cord only
C2 Potable water inlet	3/8" FPT
C3 Drain	3/4" MPT
Ice production at 70 F (21 C) air, 50 F (10 C) water	176 kg (388 lb)
Ice production at 90 F (32 C) air, 70 F (21 C) water	137 kg (301 lb)
Heat rejection	5000 BTU/hr
Air temperature	10 - 38 C (50 -100 F)
Water temperature	7 - 32 C (45 - 90 F)
Potable water pressure	69 - 483 kpa (10 - 70 psi)
Refrigerant	R290
Approximate net weight	65 kg (144 lb)
Approximate ship weight	90 kg (199 lb)
Approximate ship weight, base stand accessory	36 kg (80 lb)
NOTE: For indoor use only	

SHORT FORM SPECIFICATION: (Choose one) _____ Ice and water or _____ ice-only dispenser to be Follett® automatic load in countertop configuration, with 5.4 kg (12 lb) of storage and separate ice and water chutes. Air-cooled ice machine to produce Chewblet ice. Ice machine equipped with automatic self-flushing and Sleep Cycle sleep mode. Dispenser to have automatic bin level control to start and stop ice machine. Storage area to be insulated with CARB compliant non-HFC foam. 2.4 m (8') cord only. NSF and CE listed. EU food contact compliant..

Dimensional drawing





BS*– Base stand sold separately; measurements shown are with base stand legs at lowest position.
See dispenser detail sheet, form# 6675, for counter cut outs.

1 Independent third party studies. Contact Follett for details.

2 Refer to price list for additional warranty information.

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folletteurope.com

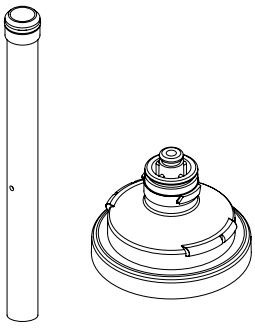
801 Church Lane | Easton, PA 18040, USA
1.610.252.7301 | Fax: +1.610.250.0696 | follettice.com

1000-20240605 | © Follett Products, LLC

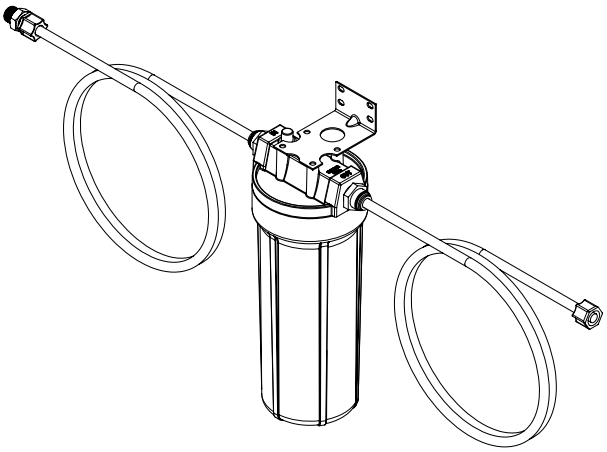
Pressurized water sanitizing kits

compatible with Symphony™ and Symphony Plus™ ice and water dispensers

01563360 – for use with Follett® water filtration systems
(uses existing pre-filter bowl to introduce sanitizer)

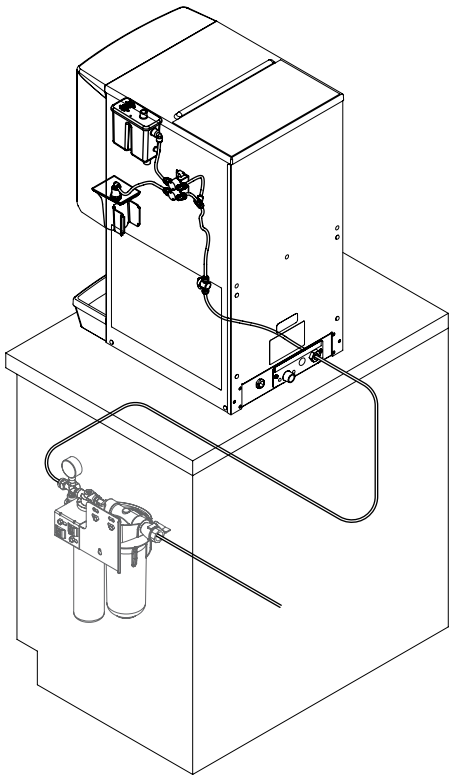


01089580 – for use without Follett water filtration system



The pressurized water sanitizing process facilitates a complete sanitization of the entire ice and water dispenser when performed in conjunction with the standard ice machine and dispenser cleaning/ sanitizing process.

Note: Kits sanitize internal pressurized water lines shown below.



Item number	Description	Contents
01563360	For use in Follett dispensers **with a Follett water filtration system** models CARBONSTDCAPSYSTEM, CARBONHICAPSYSTEM, CARBNONLESSHICAPSYS, 00130229, 00978957, 01050442[1]	(1) Dip tube (1) Bypass plug
01089580	For use in Follett dispensers **without a Follett water filtration system**[1]	(1) Filter housing (1) Dip tube (12') Tubing
00979674	Nu-Calgon IMS-III Sanitizer	(1) 16 oz bottle

[1] Requires sanitizing solution: Use Nu-Calgon IMS-III sanitizing concentrate or equivalent 200 ppm active quaternary solution.

For current pricing, visit the Follett webstore at www.follettice.com/parts.

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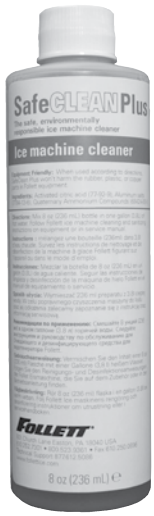
1.800.523.9361 | 1.610.252.7301 | follettthealthcare.com

SafeCLEAN Plus™ liquid ice machine cleaner



8 oz bottle

1 gal bottle

NSF® approved cleaning procedure for use in all Follett® ice and water dispensers and ice machines

Extends the life of the ice machine and improves efficiency

Safe for staff

- destroys scale without noxious fumes, ruined clothing or burns
- can be stored and handled without the concerns associated with other acid-based cleaners

Environmentally responsible

- all natural, non-toxic and biodegradable
- contains no phosphates
- safe to pour down drains

Convenient, easy to use

- concentrated liquid mixes quickly and easily with hot water

Powerful yet equipment-friendly

- three times the scale dissolving power of ordinary citric acid
- not harmful to rubber, plastic or metal in Follett ice machines when used in accordance with directions

Easy ordering and service

- order online at follettice.com (US only)
- order by calling +1.800.523.9361 (US and Canada only) or +1.610.252.7301
- for technical support call +1.877.612.5086 or +1.610.252.7301

Four ordering options

- 1 x 8 oz bottle (item# 01147826)
- 6 x 8 oz bottles (item# 01149954)
- 24 x 8 oz bottles (item# 01149962)
- 4 x 1 gal bottles (item# 01555077)

NSF is a registered trademark of NSF International.
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1.800.523.9361 | 1.610.252.7301 | follettice.com

Specification Sheet

12/1/2025

ITEM# 2P105 - MOBILE HEATED CABINET (2 EA REQ'D)

Metro C587-SFS-UA

C5™ 8 Series Controlled Temperature Holding Cabinet with 6.8" touch-screen controls, mobile, 3/4 height, insulated, solid doors, universal wire slides, (14) 18" x 26" or (28) 12" x 20" x 2-1/2" pan capacity, 3" O.C. (adjustable on 1-1/2" increments), 5" casters, 304 stainless steel, 120v/60/1-ph, 2000 watts, 16.7 amps, NEMA 5-20P, cULus, NSF, Made in USA, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Metro	2		1 year warranty against manufacturing defects
Metro	2		Right hand hinging, standard
Metro	2	C5-LATCHFLUSH	C5 Flush Latch Handle
Metro	2	C5-BUMPDRIP	Corner Bumper/Drip Trough, for 8 series, 6 series

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-20P	16.7	2.0			

{13.98}

Metro® C5 8 Series Precision Controlled Heated Holding Cabinet

Metro C5 8 Series high-performance, all-stainless, insulated cabinets maintain that just made taste for hours with precise & uniform control of temperature.

High performance: Energy efficient insulated cabinets with precise temperature control. Gentle, natural convective airflow design maintains consistent temperature levels for optimal food quality.

Simple touch, intuitive controls:

- Menu presets help assure repeatability across your operation and take the guesswork out of temperature settings for any given item.
- Programmable timers help manage holding times and first-in-first-out (FIFO), giving you better control over food quality and consistency
- Auto-start feature that automatically gets your cabinet up and running daily so it is ready to work when you start your day off!
- Low temperature alarm to alert you when attention is needed.
- Help / training support that quickly links you to valuable resources so everything you need is at your fingertips.
- USB port with built-in HACCP data logging to enhance food safety and save / load customized settings.
- Control lock feature allows password protected locking to prevent unwanted changes to settings and help maintain food quality & safety

Passive humidity: Integral water pan system can be used to add humidity to the cabinet environment, improving food quality.

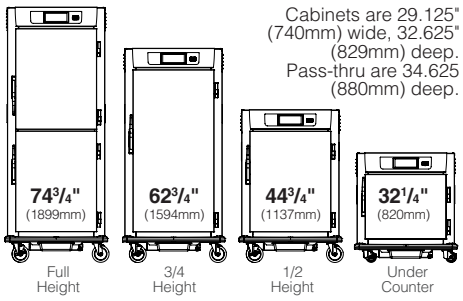
Power: 120V (20 Amp & 15 Amp), and 220-240V electrical configurations.

ENERGY STAR: Full height, ¾ height, and ½ height reach-in models with solid doors are ENERGY STAR.

Available sizes & configurations:

- *Sizes: Full, ¾, half, and under counter models*
- *Doors: Full length or dutch solid and clear insulated to choose from*
- *Pan slides: Universal to accommodate 12"x20" steam / GN pans and 18"x26" sheet pans, adjustable on 1.5" increments. Lip load to exclusively accommodate 18"x26" sheet pans on 1.5" fixed increments.*
- *Pass-thru: On full and half height models.*

Full Height
Dutch Solid Doors



Cabinets are 29.125" (740mm) wide, 32.625" (829mm) deep. Pass-thru are 34.625 (880mm) deep.

Precise Temperature Control

- One touch menu presets for repeatability.
- Auto-start feature gets your cabinet automatically running daily.
- Programmable timers to manage FIFO and holding times.
- Alarms, training, HACCP data logging, and many other efficiency features.

Metro Heated cabinets are for hot food holding applications only.

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

LO3-265 | 10/24

Information and specifications are subject to change without notice.
Please confirm at time of order.
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metro.com
North Washington Street, Wilkes-Barre, PA 18705
Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: metro.com/contactus

{13.98}

Metro® C5 8 Series Precision Controlled Heated Holding Cabinet

Specifications

Cabinet Material: Type 304 stainless steel; 20-gauge polished exterior; 22-gauge interior.

Insulation: Full perimeter, 2.5" thick, high-density fiberglass. R Value=9.9

Casters: Four casters with 5" donut neoprene wheel, double ball bearing swivel, ball bearing axle, nickel plated, two with brake. 3" rubber casters on Under Counter models.

Doors: Solid doors are fully insulated, double-panel construction. Clear doors are double-pane, tempered glass. Argon filled with Low-E coating. Self-closing, lift-off, with long-life nylon bearings. Field reversible.

Gaskets: High temperature, cabinet mounted, Santoprene gaskets.

Latches: Chrome plated, high-strength magnetic pull latch with lever-action release.

Handles: Four built-in polymer handles.

Universal Wire Slides: ¼" (6.4mm) diameter nickel-chrome wire adjustable on 1-½" (38mm) increments. Type 304, stainless steel vertical uprights.

Lip Load Slides: 1 ½" x ½" x.063" (38mm x 13mm x 1.6mm) extruded aluminum channel slides on stainless steel vertical uprights.

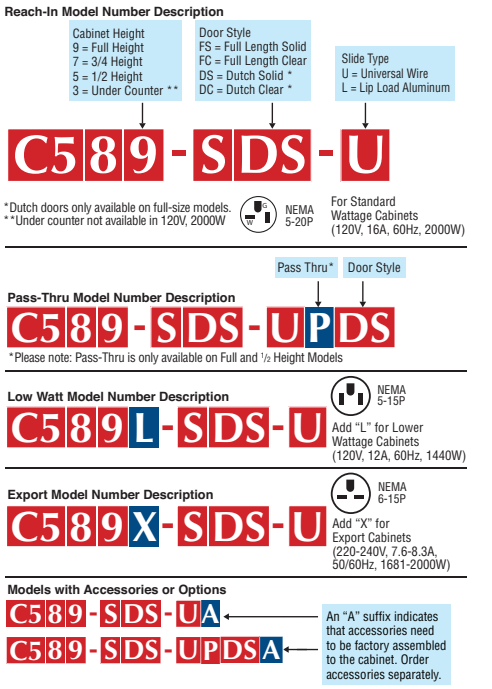
Display and Controls: 6.8" (173mm) High-resolution touch-screen displays cabinet temperature. User can select °F or °C temperature scale, and language choice of English, Spanish, or French.

Heat Generation System: Thermostatically controlled closed loop feedback with tubular heating elements, ball bearing blower motor, and ducted air system.

Cord: 7 ½' (229cm) cord with NEMA 5-20P plug on 120V 2000W models, NEMA 5-15P plug on 120V 1440W models, and NEMA 6-15P plug on 220-240V 1681-2000W models. Cord mounted on top (Full, 3/4 heights or back (1/2 height, Under Counter) can be field reversed without re-wiring.

Performance: 90°F (32°C) to 200°F (93°C), temperature range.

Recommended Clearances for Enclosures: 1 ½ (38mm)" clearance from cabinet walls on sides and back, and 6" (152mm) clearance on top. Minimum ½" (13mm) clearance above under counter units is required.



Options/Accessories:

- Small Item Shelf (C5-SHELF-S)
- Universal Slide Pair, chrome (C5-USLIDEPR-C)
- Universal Slide Pair, stainless (C5-USLIDEPR-S)
- Flush Door Latch (C5-LATCHFLUSH)*
- Key Locking Door Latch (C5-LATCHLOCK)*
- Travel Latch/Hasp (C59-TRVL)*
- Rear Push Handle (C5-HANDLE)
- 6" Stainless Steel Legs (C5-SSLEGS)
- 6" Casters (C5-6CASTER)
- 5" Rear Rigid Casters (C5-5RDGCSTR)
- Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
- Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
- Twist Lock Plug, 20 Amp, 120V (C5-RTWSTPLG)
- Twist Lock Plug, 15 Amp, 120V (C5-RTWSTPLG-15)
- Factory Left Hand Hinging (DD3768)
- Factory Same-Side Pass-thru Door Hinging (C5-SAMESIDE)
- Stainless Steel Universal Slide Upgrades
  - Full Height (C5-USLIDE-9S)
  - 3/4 Height (C5-USLIDE-7S)
  - 1/2 Height (C5-USLIDE-5S)
  - Under Counter (C5-USLIDE-3S)

Please note: (1) door latch must be ordered for each door (i.e.- dutch doors require (2) door latches; pass-thru dutch doors require (4) door latches)

	Universal Wire Pan Capacity								Lip Load Pan Capacity
Cabinet Size	Slide Pairs		Sheet Pans	Steam Pans			Gastronorm 65mm Depth		Sheet Pans
	Provided	Max*	18"x26"	12"x20"x2.5"	12"x20"x4"	12"x20"x6"	2/1	1/1	18"x26"
Full Height	18	36	18	34	24	14	17	34	35
Full Height Dutch	18	35	17	32	22	12	16	32	34
3/4 Height	14	28	13	26	16	12	13	26	27
1/2 Height	9	17	8	16	10	6	8	16	17
Under Counter	5	9	5	10	6	4	5	10	10

*Maximum number of slide pairs @ 1½" spacing. Additional slide pairs ordered separately.

WELBILT an AI Group Company

Specification Sheet

12/1/2025

ITEM# 2P106 - INDUCTION RETHERMALIZER, BUILT-IN / DROP-IN (2 EA REQ'D)

Vollrath 74701D

Mirage® Induction Rethermalizer, drop-in, dry operation, 7 quart, inset with hinged cover, (4) soup presets, stir indicator LED, solid state controls with locking function, temperature control in °F or °C, cabinet mount controls with leads, includes: mounting hardware, cord with NEMA 5-15P, 800 watts, 6.7 amps, 120v/60/1-ph, cULus, NSF, FCC (cover not NSF)

ACCESSORIES

Mfr	Qty	Model	Spec
Vollrath	2		Requires use of included Vollrath induction-ready inset - failure to use these insets may damage the unit & will void the warranty
Vollrath	6	88184	Inset, 7-1/4 quart, induction ready, for Mirage induction rethermalizer, NSF
Vollrath	2	4980422	Ergo Grip® Ladle, 4 oz., 3-1/8" bowl dia., 13-1/8"L OAL, equipped with all-natural antimicrobial, 3 oz., stainless steel, 13-1/8" OA length, Kool-Touch™ one-piece black construction offset handle, safe up to 225°F (107.2°C), fully functional to 350°F (176.6°C), integrated handle stopper, Jacob's Pride® Collection, Limited Lifetime Warranty, NSF
Vollrath	2	47493	Contemporary Inset Cover, hinged, fits 7 quart inset, easy on/off lid, welded handle, condensation returns to inset, no friction fit tabs for easy installation & removal, dishwasher safe, stainless steel construction, imported
Vollrath	2	47491	Decorative Ring, for 7 qt. induction soup drop in units, 22 gauge stainless steel

FSEC to install soup well into engineered stone countertop utilizing manufacturers approved specifications for heat deflection to avoid cracking of stone. Provide blocking around cut-out and supports to the cabinet base.

Size and locations of cut-outs are to be verified by FSEC and noted on shop drawings.

Equipment shall be securely fastened to counter with equipment controls easily accessible. On/Off operation of hot/cold well to be by a recessed switch mounted in apron, interconnected to receptacle powering hot/cold well. Switch to be recessed in a control enclosure Component Hardware model #R73-1212. If larger equipment controls do not fit in these two standard recessed modules, use a Vollrath 30312 1/3 Pan. See Millwork Detail MWK-300. Switch, control enclosure and interconnection by millwork fabricator of counter.

Equipment to be NSF and UL listed and labeled.

When located in enclosed cabinet: Ventilation

required, Millwork Fabricator to provide McNichols 16-gauge 1614381648 wire mesh framed insert in doors. AC Infinity fans, models AI-CFD120BA to be utilized. All millwork fan systems should contain an intake and an exhaust fans. This is required to balance the static pressures between the inside and outside of the cabinet. Position fans near the top of the cabinet configured to exhaust out the warmer air and position fans near the bottom to pull in colder air. Refer to typical detail MWK-360 Cabinet Venting.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	6.7	.8			

VOLLRATH®

Project:

Item Number:

Quantity:

MIRAGE® DROP-IN INDUCTION WARMERS & RETHERMALIZERS

741101

DESCRIPTION

Mirage® Drop-In Induction Warmers and Rethermalizers use innovative technology to run dry (without water) to improve food quality and minimize waste, while using a fraction of the energy. They ship with an induction-ready inset and improved ergonomic cover so they are ready to use upon arrival.

WARMER PERFORMANCE CRITERIA

Mirage® Drop-in Induction Warmers are designed to hold heated prepared foods at temperatures above the HACCP "danger zone" of 140 °F (60 °C). The performance standard is measured using the NSF mixture preheated to 165 °F (73.9 °C). The unit will hold the temperature of this product above 150 °F (65.6 °C). The temperature will be maintained best when the food product is held using pans with covers, and the food product is stirred regularly.

RETHERMALIZER PERFORMANCE CRITERIA

Mirage® Drop-In Induction Rethermalizers are designed to take a container of cooked food from a chilled state (below 40.0 °F [4.4 °C]) through the HACCP "danger zone" of 165 °F [73.9 °C]) in less than 90 minutes. The performance standard is measured using the NSF mixture chilled to 35 °F (1.7 °C). The electric unit will raise the temperature of this product above 165 °F (73.9 °C) in less than 90 minutes. The temperature will be maintained above 150 °F (65.6 °C) when the food product and pan or inset are used with a standard pan or inset cover, and the food product is stirred regularly.

AGENCY LISTINGS

c UL us LISTED

NSF®

Cover is not NSF.

FC

This device complies with Part 18 FCC Rules

WARRANTY

All models shown come with a Vollrath® standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.
NOTICE: Use only Vollrath induction-ready insets; failure to do so voids the warranty.

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

ITEMS

Item	Description (Products for US and Canada)	
74701DW	7-qt., Warmer	Includes 1 Inset and 1 Lid
74701D	7-qt., Rethermalizer	
741101DW	11-qt., Warmer	
741101D	11 -qt., Rethermalizer	
Accessories	**Description**	
47493	7-qt. Cover	
47494	11-qt. Cover	
88184	7 qt. Inset	
88204	11 qt. Inset	
88184NS*	7¼ qt. Nonstick Induction Inset	
88204NS*	11 qt. Nonstick Induction Inset	
*Nonstick insets are made to order; call Vollrath for minimums and lead time.		

FEATURES & BENEFITS

- 3D induction coil heats food evenly and efficiently.
- Units operate without water, eliminating well refilling.
- Sensors in three locations activate the Stir Light.
- Stir Light reminds user to mix to reduce burning and waste.
- Advanced controls have highly-visibility LEDs.
- Temperature setting includes °F and °C.
- 800W units have a rethermalizer mode.
- Four presets for soups and mac and cheese simplify use.
- Locking function prevents unauthorized setting changes.
- Temperature limit of 190 °F decreases burning and waste.
- New easy-to-grip cover handles enhance user experience.
- Included cover and inset provide what is needed for use.
- Additional covers and insets for pre-filling are sold separately.
- Meets NSF4 Performance Requirements for rethermalization and hot-food-holding equipment.
- Bottom-exit 6' (1.8 m) power and 58" (1.5 m) control cords—as well as included hardware, simplify installation.

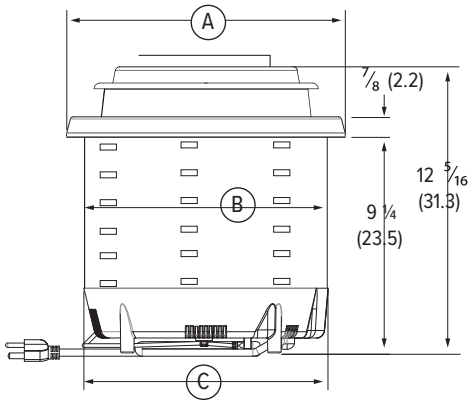
CLEARANCE & REQUIREMENTS

- Use only Vollrath induction-ready insets; failure to do so could cause damage and void the warranty.
- All models require unrestricted air intake and exhaust for proper operation.
- Ensure unit is level to avoid damage during operation.
- Ambient temperatures must be at or below 110 °F (43 °C) and are measured while all kitchen appliances are in operation.
- No side clearance is required.
- Minimum clearance of 4" (10.2 cm) is required at the rear and 1" (2.5 cm) at the bottom.
- To avoid damage, plug the unit into a properly grounded electrical supply that matches the nameplate rating.

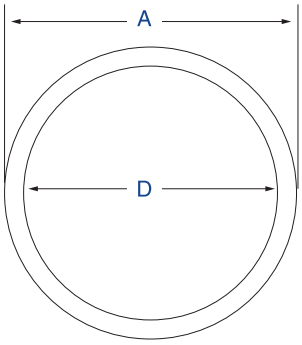
The Vollrath Company, L.L.C.

8/1/2024

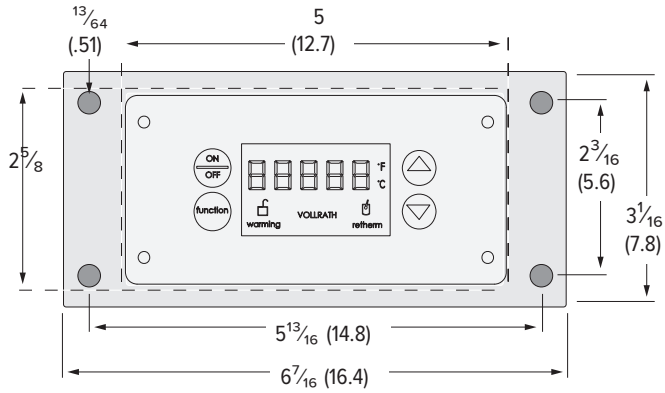
DIMENSIONS shown in inches (cm)



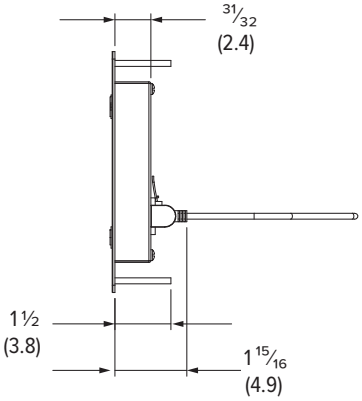
Front View



Top View



Control Front View



Control Side View

SPECIFICATIONS

Item	Description qt. (L)	Volts	Watts	Amps	Hz	Dimensions				Shipping Weight & Dimensions (Including Pallet)				Plug (Included) & Receptacle
						Overall Width (A)	Drop-In Body Width (B)	Width (C)	Height (D)	Weight lb (kg)	W	H	D	
74701DW	7 (6.6) Warmer	120	250	2.1	50/60	11 7/8 (30.3)	10 3/8 (26.4)	11 (27.9)	13 1/2 (34.2)	12.2 (5.6)	14 3/4 (37.5)	15 1/4 (38.7)	14 3/4 (37.5)	5-15P (plug) 5-15R (receptacle)
74701D	7 (6.6), Rethermalizer		800	6.7										
741101DW	11 (10.4), Warmer		250	2.1		13 7/8 (35.3)	12 7/16 (35.2)	13 3/16		14.1 (6.4)				
741101D	11 (10.4), Rethermalizer		800	6.7										

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Sheboygan, WI 53081-3201 U.S.A.
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Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

Technical Services
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

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The Vollrath Company, L.L.C.

Round Induction Drop-Ins

- Includes mounting hardware
- Ships with induction-ready inset and hinged cover
- No manifolds or drains
- Warmers only available in drop-ins

NACUFS IICE INDUSTRY INNOVATION AND CREATIVE EXCELLENCE AWARD

1 ONE YEAR WARRANTY

ITEM #	DESCRIPTION	DIMENSIONS IN (CM)	DROP-IN MAX WIDTH	WELL DEPTH	CUTOUT DIAMETER	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
74701DW	7 qt induction warmer	11⅞ x 12⅝ (30.3 x 31.3)	10⅜ (26.5)	6⅞ (17.6)	10⅝ (27)	120	250	2.1	5-15P	1
74701D	7 qt induction rethermalizer	11⅞ x 13½ (30.3 x 34.2)	10⅜ (26.5)	6⅞ (17.6)	10⅝ (27)	120	800	6.7	5-15P	1
741101DW	11 qt induction warmer	13⅞ x 13½ (35.3 x 34.2)	12⅜ (31.2)	6⅞ (17.6)	12⅝ (32.1)	120	250	2.1	5-15P	1
741101D	11 qt induction rethermalizer	13⅞ x 13½ (35.3 x 34.2)	12⅜ (31.2)	6⅞ (17.6)	12⅝ (32.1)	120	800	6.7	5-15P	1

REPLACEMENT INSET ITEM #	REPLACEMENT INSET	REPLACEMENT COVERS	DESCRIPTION
88184	7 qt induction inset	47488	Hinged inset cover, fits 7 qt inset
88204	11 qt induction inset	47490	Hinged inset cover, fits 11 qt inset
88184NS*	7¼ qt nonstick induction inset	47488	7¼ qt nonstick induction inset
88204NS*	11 qt nonstick induction inset	47490	11 qt nonstick induction inset

For 7 qt International models with 220-240V, change the fifth digit to "2" for Schuko, "3" for UK, "4" for China or "5" for Australia (i.e. Schuko 7470110 to 7470210)
For 11 qt International models with 220-240V, change the sixth digit to "2" for Schuko, "3" for UK, "4" for China or "5" for Australia (i.e. Schuko 74110110 to 74110210)

NEW Stainless Steel Decorative Ring

- Easy to install
- Durable 22-gauge stainless steel
- Provides an upscale, aesthetically pleasing look

USMADE OF US & GLOBAL MATERIALS

ITEM #	DESCRIPTION	COLOR
47491	7 qt stainless steel ring for induction soup drop-ins	Stainless Steel
47492	11 qt stainless steel ring for induction soup drop-ins	Stainless Steel

Note: 7 qt works with 47701DW and 74701D and 11 qt works with 74101101DW and 741101D

VOLLRATH®

Project:

Item Number:

Quantity:

INTERNATIONAL MIRAGE® DROP-IN INDUCTION RETHERMALIZERS

741102D

DESCRIPTION

Mirage® Drop-In Induction Warmers and Rethermalizers use innovative technology to run dry (without water) to improve food quality and minimize waste, while using a fraction of the energy. They ship with an induction-ready inset and improved ergonomic cover so they are ready to use upon arrival.

RETHERMALIZER PERFORMANCE CRITERIA

Mirage® Drop-In Induction Rethermalizers are designed to take a container of cooked food from a chilled state (below 40.0 °F [4.4 °C]) through the HACCP "danger zone" of 165 °F [73.9 °C]) in less than 90 minutes. The performance standard is measured using the NSF mixture chilled to 35 °F (1.7 °C). The electric unit will raise the temperature of this product above 165 °F (73.9 °C) in less than 90 minutes. The temperature will be maintained above 150 °F (65.6 °C) when the food product and pan or inset are used with a standard pan or inset cover, and the food product is stirred regularly.

AGENCY LISTING

CE

WARRANTY

All models shown come with a Vollrath® standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.
NOTICE: Use only Vollrath induction-ready insets; failure to do so voids the warranty.

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

ITEMS

Item	Description (Products for US and Canada)	
74702D	6.6-Liter Schuko	Includes 1 Inset and 1 Lid
74703D	6.6-Liter UK	
74704D	6.6-Liter China	
74705D	6.6-Liter Australia	
741102D	10.4-Liter Schuko	
741103D	10.4-Liter UK	
741104D	10.4-Liter China	
741105D	10.4-Liter Australia	
Accessories	**Description**	
47491	Decorative Stainless Steel Ring for 6.6 Liter	
47492	Decorative Stainless Steel Ring for 10.4 Liter	
47493	6.6-Liter Cover	
47494	10.4-Liter Cover	
88184	6.6-Liter Inset	
88204	10.4-Liter Inset	
88184NS*	6.6-Liter Nonstick Induction Inset	
88204NS*	10.4-Liter Nonstick Induction Inset	
*Nonstick insets are made to order; call Vollrath for minimums and lead time.		

FEATURES & BENEFITS

- 3D induction coil heats food evenly and efficiently.
- Holding temperature consumes less than 180 Watts.
- Units operate without water, eliminating well refilling.
- Sensors in three locations activate the Stir Light.
- Stir Light reminds user to mix to reduce burning and waste.
- Advanced controls have highly-visibility LEDs.
- Temperature setting includes °F and °C.
- Four presets for soups and mac and cheese simplify use.
- Locking function prevents unauthorized setting changes.
- Temperature limit of 190 °F decreases burning and waste.
- New easy-to-grip cover handles enhance user experience.
- Included cover and inset provide what is needed for use.
- Additional covers and insets for pre-filling are sold separately.
- Bottom-exit 6' (1.8 m) power and 58" (1.5 m) control cords—as well as included hardware, simplify installation.

CLEARANCE & REQUIREMENTS

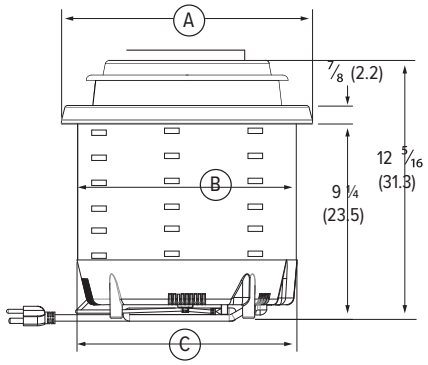
- Use only Vollrath induction-ready insets.
- All models require unrestricted air intake and exhaust.
- Ensure unit is level to avoid damage during operation.
- Ambient temperatures must be at or below 110 °F (43 °C) and are measured while all kitchen appliances are in operation.
- No side clearance is required.
- Minimum clearance of 4" (10.2 cm) is required at the rear and 1" (2.5 cm) at the bottom.
- To avoid damage, plug the unit into a properly grounded electrical supply that matches the nameplate rating.

The Vollrath Company, L.L.C.

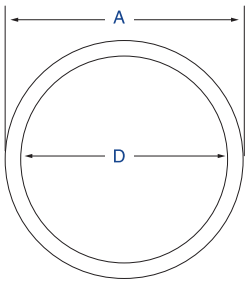
INTERNATIONAL MIRAGE® INDUCTION COUNTERTOP RETHERMALIZER

The Vollrath Company, L.L.C.

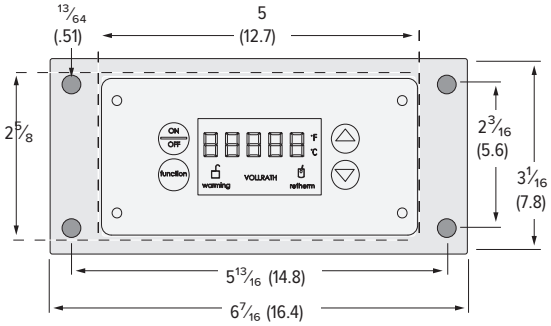
DIMENSIONS shown in inches (cm)



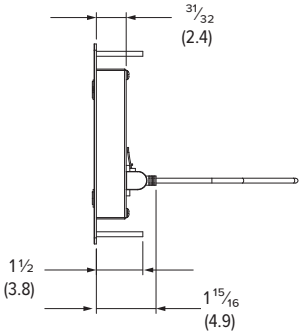
Front View



Top View



Control Front View



Control Side View

SPECIFICATIONS

Item	Capacity in Liters	Volts	Watts	Amps	Hz	Dimensions				Shipping Weight & Dimensions (Including Pallet)				Plug (Included) & Receptacle
						Overall Width (A)	Drop-In Body Width (B)	Drop-In Max Width (C)	Cutout Diameter (D)	Weight lb (kg)	W	H	D	
74702D	6.6	230	800	3.4	50/60	11 7/8 (30.3)	10 3/8 (26.4)	10 7/16 (26.5)	10 5/8 (27.0)	13.2 (6.0)	12 (30.5)	12 1/2 (31.75)	12 (30.5)	Schuko
74703D														UK
74704D														China
74705D														AU
741102D	10.4					13 7/8 (35.3)	12 3/8 (31.4)	12 7/16 (31.2)	12 5/8 (32.1)	16.5 (7.5)	14 3/4 (37.5)	15 1/2 (39.4)	14 3/4 (37.5)	Schuko See Above
741103D														UK See Above
741104D														China See Above
741105D														AU See Above

VOLLRATH

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Canada Customer Service: 800.695.8560

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techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

vollrathfoodservice.com

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Countertop Rethermalizers

- Ships with induction-ready inset and hinged cover
- Set temperature in F° or C° for soup, cream soup, mac & cheese, or chili
- REFERENCE OUR SERVING SYSTEMS & COMPONENTS CATALOG FOR DROP-IN STYLES

NACUFS IICE INDUSTRY INNOVATION AND CREATIVE EXCELLENCE AWARD

ITEM #	DESCRIPTION	COLOR	DIMENSIONS IN (CM)	FREQUENCY	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
7470110	7 qt induction rethermalizer	Silver	11⅞ x 13½ (30.3 x 34.2)	50/60hZ	120	800	6.7	5-15P	1
7470140	7 qt induction rethermalizer	Red	11⅞ x 13½ (30.3 x 34.2)	50/60hZ	120	800	6.7	5-15P	1
74110110	11 qt induction rethermalizer	Silver	13⅞ x 13½ (35.3 x 34.2)	50/60hZ	120	800	6.7	5-15P	1
74110140	11 qt induction rethermalizer	Red	13⅞ x 13½ (35.3 x 34.2)	50/60hZ	120	800	6.7	5-15P	1

REPLACEMENT INSET ITEM #	REPLACEMENT INSET	REPLACEMENT COVERS	DESCRIPTION
88184	7 qt induction inset	47488	Hinged inset cover, fits 7 qt inset
88204	11 qt induction inset	47490	Hinged inset cover, fits 11 qt inset
88184NS*	7¼ qt nonstick induction inset	88184NS*	7¼ qt nonstick induction inset
88204NS*	11 qt nonstick induction inset	88204NS*	11 qt nonstick induction inset

**Nonstick insets are made to order; call Vollrath for minimums and lead time.*

For 7 quart International models with 220-240V, change the fifth digit to "2" for Schuko, "3" for UK, "4" for China, or "5" for Australia (e.g., Schuko 7470110 to 7470210)
For 11 quart International models with 220-240V, change the sixth digit to "2" for Schuko, "3" for UK, "4" for China, or "5" for Australia (e.g., Schuko 74110110 to 74110210)

NEW Contemporary Hinged Inset Lids

IMPROVED INSET COVER DESIGN

- Welded handle is permanently attached and stays secured to cover
- Handle serves as kickstand, keeping cover open for easy access to food
- No friction-fit tabs to lose
- Design of handle dissipates heat, keeping it cooler to the touch
- Fits most 7-quart and 11-quart insets
- Large opening for easy access

ITEM #	DESCRIPTION	OVERALL DIAMETER: IN (CM)	HEIGHT: IN (CM)	CASE LOT
47493	Hinged inset lid – 7¼ qt	9⅜ (25.3)	2¾ (7)	1
47494	Hinged inset lid – 11 qt	11⅓ (30)	2¾ (7)	1

DROP-IN PRODUCTS

REFERENCE OUR SERVING SYSTEMS & COMPONENTS CATALOG FOR DROP-IN STYLES.

KOOL-TOUCH® LADLES WITH HIGH TEMPERATURE JUST GOT COOLER

- Kool-Touch® Handles are color safe up to 225°F (107.2°C)
- Fully functional to 350°F (176.6°C)
- Insulated coating permanently bonded to utensil – will not slip or peel
- Provides cool, comfortable grip

See page 143-144 for product details.

VOLLRATH®

Project:

Item Number:

Quantity:

INTERNATIONAL MIRAGE® DROP-IN INDUCTION RETHERMALIZERS

741102D

DESCRIPTION

Mirage® Drop-In Induction Warmers and Rethermalizers use innovative technology to run dry (without water) to improve food quality and minimize waste, while using a fraction of the energy. They ship with an induction-ready inset and improved ergonomic cover so they are ready to use upon arrival.

RETHERMALIZER PERFORMANCE CRITERIA

Mirage® Drop-In Induction Rethermalizers are designed to take a container of cooked food from a chilled state (below 40.0 °F [4.4 °C]) through the HACCP "danger zone" of 165 °F [73.9 °C]) in less than 90 minutes. The performance standard is measured using the NSF mixture chilled to 35 °F (1.7 °C). The electric unit will raise the temperature of this product above 165 °F (73.9 °C) in less than 90 minutes. The temperature will be maintained above 150 °F (65.6 °C) when the food product and pan or inset are used with a standard pan or inset cover, and the food product is stirred regularly.

AGENCY LISTING

CE

WARRANTY

All models shown come with a Vollrath® standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.
NOTICE: Use only Vollrath induction-ready insets; failure to do so voids the warranty.

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

ITEMS

Item	Description (Products for US and Canada)	
74702D	6.6-Liter Schuko	Includes 1 Inset and 1 Lid
74703D	6.6-Liter UK	
74704D	6.6-Liter China	
74705D	6.6-Liter Australia	
741102D	10.4-Liter Schuko	
741103D	10.4-Liter UK	
741104D	10.4-Liter China	
741105D	10.4-Liter Australia	
Accessories	**Description**	
47491	Decorative Stainless Steel Ring for 6.6 Liter	
47492	Decorative Stainless Steel Ring for 10.4 Liter	
47493	6.6-Liter Cover	
47494	10.4-Liter Cover	
88184	6.6-Liter Inset	
88204	10.4-Liter Inset	
88184NS*	6.6-Liter Nonstick Induction Inset	
88204NS*	10.4-Liter Nonstick Induction Inset	
*Nonstick insets are made to order; call Vollrath for minimums and lead time.		

FEATURES & BENEFITS

- 3D induction coil heats food evenly and efficiently.
- Holding temperature consumes less than 180 Watts.
- Units operate without water, eliminating well refilling.
- Sensors in three locations activate the Stir Light.
- Stir Light reminds user to mix to reduce burning and waste.
- Advanced controls have highly-visibility LEDs.
- Temperature setting includes °F and °C.
- Four presets for soups and mac and cheese simplify use.
- Locking function prevents unauthorized setting changes.
- Temperature limit of 190 °F decreases burning and waste.
- New easy-to-grip cover handles enhance user experience.
- Included cover and inset provide what is needed for use.
- Additional covers and insets for pre-filling are sold separately.
- Bottom-exit 6' (1.8 m) power and 58" (1.5 m) control cords—as well as included hardware, simplify installation.

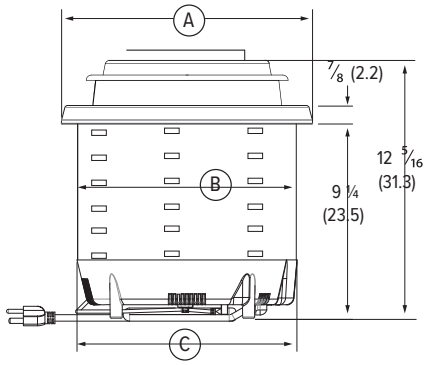
CLEARANCE & REQUIREMENTS

- Use only Vollrath induction-ready insets.
- All models require unrestricted air intake and exhaust.
- Ensure unit is level to avoid damage during operation.
- Ambient temperatures must be at or below 110 °F (43 °C) and are measured while all kitchen appliances are in operation.
- No side clearance is required.
- Minimum clearance of 4" (10.2 cm) is required at the rear and 1" (2.5 cm) at the bottom.
- To avoid damage, plug the unit into a properly grounded electrical supply that matches the nameplate rating.

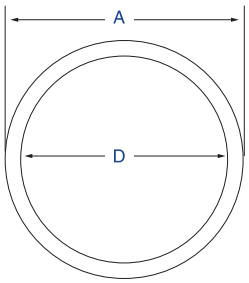
INTERNATIONAL MIRAGE® INDUCTION COUNTERTOP RETHERMALIZER

The Vollrath Company, L.L.C.

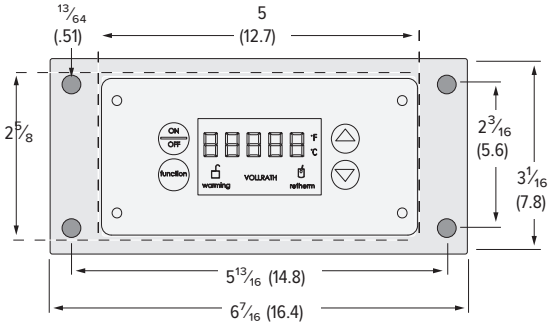
DIMENSIONS shown in inches (cm)



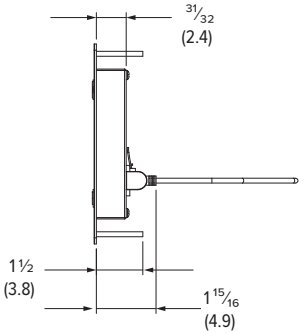
Front View



Top View



Control Front View



Control Side View

SPECIFICATIONS

Item	Capacity in Liters	Volts	Watts	Amps	Hz	Dimensions				Shipping Weight & Dimensions (Including Pallet)				Plug (Included) & Receptacle
						Overall Width (A)	Drop-In Body Width (B)	Drop-In Max Width (C)	Cutout Diameter (D)	Weight lb (kg)	W	H	D	
74702D	6.6	230	800	3.4	50/60	11 7/8 (30.3)	10 3/8 (26.4)	10 7/16 (26.5)	10 5/8 (27.0)	13.2 (6.0)	12 (30.5)	12 1/2 (31.75)	12 (30.5)	Schuko
74703D														UK
74704D														China
74705D														AU
741102D	10.4					13 7/8 (35.3)	12 3/8 (31.4)	12 7/16 (31.2)	12 5/8 (32.1)	16.5 (7.5)	14 3/4 (37.5)	15 1/2 (39.4)	14 3/4 (37.5)	Schuko See Above
741103D														UK See Above
741104D														China See Above
741105D														AU See Above

VOLLRATH

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techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

vollrathfoodservice.com

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INSETS & BAIN MARIES

Stainless Steel Insets & Covers

- Satin-finished, 300 series stainless steel insets
- Insets nest together for compact storage when not in use
- Sharp radius between sleeves rests securely in opening without tipping
- Knob hinged – mirror-finished stainless steel covers have welded clips on stationary side to hold it securely in place, Kool-Touch® phenolic knob handle, and slot for ladle or spoon
- NEW Contemporary design option – mirror-finished stainless steel covers have permanently welded handle that serves as a kickstand with a large opening for easy access and slot for ladle and spoon

47490
Knob Hinged Cover

47493 Contemporary
Hinged Cover

USMADE NSF

ITEM #	CAPACITY QT (L)	FITS OPENING IN (CM)	DIAMETER X DEPTH IN (CM)	INSET CASE LOT	SLOTTED COVER ITEM #	SOLID** COVER ITEM #	SOLID COVER CASE LOT	KNOB HINGED COVER** ITEM #	KNOB HINGED COVER CASE LOT	NEW CONTEMPORARY HINGED COVER** ITEM #	CONTEMPORARY HINGED COVER** CASE LOT
78154	2½ (2.4)	5 (12.7)	5⅝ x 7¹³⁄₁₆ (14.3 x 19.8)	6	78150*	79040	—	—	—	—	—
65S	3 (2.8)	6½ (16.5)	7½ x 5¼ (19 x 13.3)	6	78160*	—	—	47486*	6	—	—
78164	4⅛ (3.9)	6½ (16.5)	7⅛ x 8⅜ (18.9 x 20.8)	6	78160*	—	—	47486*	6	—	—
78174	4⅛ (3.9)	8½ (21.6)	9⅛ x 4⅞ (24 x 12.4)	6	78180*	77072	1	47488*	6	47493	1
78184	7¼ (6.9)	8½ (21.6)	9⅛ x 8⅜ (24 x 20.8)	6	78180*	77072	1	47488*	6	47493	1
78194	7¼ (6.9)	10½ (26.7)	11⅛ x 5⅝ (28.7 x 14.3)	6	78200*	77112	1	47490*	6	47494	1
78204	11 (10.4)	10½ (26.7)	11⅛ x 8⅜ (28.7 x 20.8)	6	78200*	77112	1	47490*	6	47494	1

*Not NSF® certified **Stainless steel covers

Stainless Steel Bain Maries

- Satin-finished, 300 series stainless steel bain maries
- Sanitary open bead on edge
- Ideal for salad bar, dressing, and condiment service
- Recessed stainless steel covers for sanitary storage

USMADE NSF

ITEM #	CAPACITY QT (L)	FITS OPENING IN (CM)	OUTSIDE DIAMETER IN (CM)	DEPTH IN (CM)	OVERBEAD DIAMETER IN (CM)	BAIN MARIE CASE LOT	COVER ITEM #*	COVER CASE LOT
78710	1¼ (1.2)	4¼ (10.8)	4⅛ (10.5)	5¾ (14.6)	4¾ (12.1)	6	79020	6
78720	2 (1.9)	5 (12.7)	4⅞ (12.4)	6¾ (17.1)	5½ (14)	6	79040	6
78725	2 (1.9)	6¼ (15.9)	6⅛ (15.6)	4 (10.1)	6¾ (17.1)	6	79080	6
78730	3½ (3.3)	6¼ (15.9)	6⅛ (15.6)	7¼ (18.4)	6¾ (17.1)	6	79080	6
78740	4¼ (4)	6⅝ (16.8)	6½ (16.5)	7⅝ (19.4)	7⅛ (18.1)	6	79100	6
78760	6 (5.7)	7⅜ (18.7)	7¼ (18.4)	8⅝ (21.9)	7¹⁵⁄₁₆ (20.2)	6	79120	6
78780	8¼ (7.8)	8⅛ (20.6)	8 (20.3)	9¾ (24.5)	8¾ (22.2)	4	79170	4
78820	12 (11.4)	9⅛ (23.2)	9 (22.9)	10⅞ (27.6)	9¾ (24.8)	4	79220	4

*Stainless steel covers

SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2P107 - WARMING DRAWER, BUILT-IN (1 EA REQ'D)

Alto-Shaam 500-1D

Halo Heat® Warming Drawer, built-in, one drawer, digital controller, (1) 12" x 20" pan, (50) rolls or (34) baked potatoes capacity, drawer can adapt to hold optional oversize pan, adjustable thermostat, stainless steel exterior, EcoSmart®, cULus, UL EPH ANSI/NSF 4, CE, EAC

ACCESSORIES

Mfr	Qty	Model	Spec
Alto-Shaam	1		120v/50/60/1-ph, 5.3 amps, .64 kW, NEMA 5-15P, standard
Alto-Shaam	1		Vented drawer, per drawer
Alto-Shaam	1	5015147	Built-In Trim Kit, for 500-1D one drawer warmer
			Millwork fabricator to trim drawer unit for a flush mount finish installation. Trim installation should not have any visible fasteners. Unit should not sit on a shelf or floor with surrounding gaps.
			Refer to Heated Drawer Trim Installation Detail MWK-311 on Typical Installation Detail Sheet.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	5.3	0.64			

ALTO-SHAAM

Item no. _____

500-1D
500-2D
500-3D
Drawer Warmers

500-1D

500-3D

500-2D

ecosmart®

- Halo Heat . . . a controlled, uniform heat source that gently surrounds foods for better appearance, taste, and longer holding life.
- Product moisture is retained without adding water.
- Digital control senses temperature drops faster, providing quick heat recovery time.
- Can be built into cabinets or counters. Built-in trim kits are available.
- Stackable design.

Short Form Spec

Alto-Shaam drawer warmer is constructed with a non-magnetic stainless steel exterior and removable stainless steel drawer rail supports. Each drawer includes one (1) full-size (GN 1/1) 12" x 20" x 6" (305mm x 508mm x 152mm) stainless steel pan. The warmer is controlled by an ON/OFF power switch; up and down arrow buttons with a temperature range of 60°F to 200°F (16°C to 93°C); heat indicator light; temperature display button, and digital display.

- ☐ **Model 500-1D**: One drawer warmer
- ☐ **Model 500-2D**: Two drawer warmer
- ☐ **Model 500-3D:** Three drawer warmer

ANSI/NSF 4

LISTED COOKING APPLIANCE 584m

Factory Installed Options

- Electrical Choices
  - ☐ 120V
  - ☐ 208-240V
  - ☐ 230V
- Drawer Choices (order per drawer)
  - ☐ Non-Vented, Standard
  - ☐ Vented, Optional (5014559)
- Pan Choices - One (1) per drawer supplied
  - ☐ Full-size (GN 1/1), Standard (PN-25088) 12" x 20" x 6" (305mm x 508mm x 152mm)
  - - or -
  - ☐ Oversize, Optional (PN-2123) 15" x 20" x 5" (381mm x 508mm x 127mm)

Additional Features

- Stack units without additional hardware
- Individual or stacked units can be mounted on:
  - ☐ 3" (76mm) Casters and Caster Stand Assembly
  - ☐ 5" (127mm) Casters and Caster Stand Assembly
  - ☐ 6" (152mm) Leg Stand Assembly

HALO HEAT®

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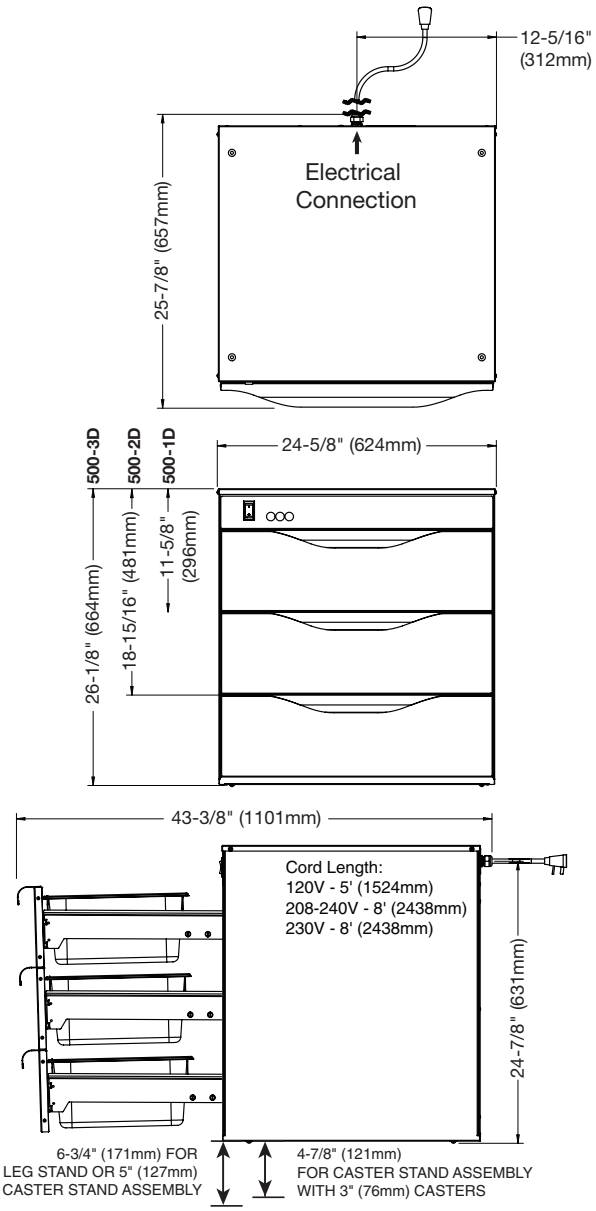
Due to ongoing product improvement, specifications are subject to change without notice.

500-1D, 500-2D, 500-3D

Drawer Warmers



Dimensions H x W x D

500-1D exterior:
11-5/8" x 24-5/8" x 25-7/8" (296mm x 624mm x 657mm)

500-2D exterior:
18-15/16" x 24-5/8" x 25-7/8" (481mm x 624mm x 657mm)

500-3D exterior:
26-1/8" x 24-5/8" x 25-7/8" (664mm x 624mm x 657mm)

Cut out dimensions: (for units with built-in trim)
Add 3/4" (19mm) to unit height and 1-1/2" (38mm) to unit width

Electrical

V	Ph	Hz	A	kW	
120	1	50/60	5.3	0.64	NEMA 5-15P 15A, 125V plug
208-240	1	50/60	2.7	0.64	NEMA 6-15P 15A, 250V plug
230	1	50/60	2.6	0.59	Plugs rated 250V

CEE 7/7 CH2-16P BS 1363 AS/NZS 3112

Product Capacity - per drawer

Full-size Pan (GN 1/1):
12" x 20" x 6" (305 x 508 x 152mm)
36 lbs (16 kg) maximum

Oversize Pan:
15" x 20" x 5" (381 x 508 x 127mm)
41 lbs (19 kg) maximum

Weight (Est.)

	500-1D	500-2D	500-3D
Net:	80 lb (36 kg)	115 lb (52 kg)	150 lb (68 kg)
Ship:	90 lb (41 kg)	125 lb (57 kg)	165 lb (75 kg)
Carton dimensions: (Lx W x H)	30" x 27" x 16" (762mm x 686mm x 406mm)	30" x 27" x 23" (762mm x 686mm x 584mm)	30" x 27" x 30" (762mm x 686mm x 762mm)

Installation Requirements

Drawer warmer must be installed level, and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

Clearance Requirement (for ventilation)

Minimum: 3" (76mm) at the back, 2" (51mm) at the top, and 1" (25mm) at both sides. On-site venting for proper airflow must also be provided for built-in counter installations.

Accessories

Built-in Trim Kit	
☐ 500-1D	5015147
☐ 500-2D	5015149
☐ 500-3D	5015153
Caster Stand Assembly	
☐ with 5" (127mm) casters	15379
☐ with 3" (76mm) casters	5010920
☐ Leg Stand Assembly	15380
Perforated Pan Grid	
☐ 15" x 20" (381mm x 508mm)	1231
☐ 12" x 20" (305mm x 508mm)	16642

ALTO-SHAAM
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#18 - 12/17
Due to ongoing product improvement, specifications are subject to change without notice.
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Specification Sheet

12/1/2025

ITEM# 2P108 - WALL MOUNTED HAND SINK (1 EA REQ'D)

Eagle Group YSCOPOS-HSA-0001-00-LRS

Hand Sink, wall mount, 13-1/2" wide x 9-3/4" front-to-back x 6-3/4" deep bowl with MicroGard™ antimicrobial finish, single faucet hole for T&S EC-3101-HG by others, 304 stainless steel construction, basket drain, tubular wall support & brackets, inverted "V" edge, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Eagle Group	1	-LRS	Left & right side splashes

FSEC to be responsible for providing and installing hollow masonry anchors and any other appropriate hardware to support Hand Sink on wall.

FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.

GC to furnish and install blocking in wall, as needed to support Hand Sink.

Refer to wall blocking detail WBK-100 for additional wall blocking information and mounting heights. FSEC to provide a dimensioned wall blocking sheet as part of submittal/shop drawing package.

Refer to MEP-103A hand sink details for additional requirements and provisions.

Equipment to be NSF and UL listed and labeled.

To be provided with T&S Brass Faucet, item #2P108.1

Owner to provide towel & soap dispenser.

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		1-1/2"

EAGLE GROUP®

Profit from the Eagle Advantage®

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

Specification Sheet

Hand Sink* with Tubular Wall Support

Short Form Specifications

Eagle Hand Sink, model HSA-10-FTWS. Constructed of type 304 stainless steel all-welded with deep-drawn positive drain sink bowl, basket drain, inverted "V" edge to prevent spillage, tubular mounting brackets, and splash mounted gooseneck faucet.

MODEL:

❑ ***HSA-10-FTWS***

#HSA-10-FTWS

Design & Construction Features

- Type 304 stainless steel construction.
- Inverted "V" edge rim retards spillage.
- All-welded construction.
- Positive drain bowl.
- One-piece, deep-drawn, seamless bowl.
- 1˝ (25mm)-diameter tubular wall brackets included for added strength.
- Includes 1½˝ (38mm) NPS stainless steel basket drain and splash mounted gooseneck faucet.
- Water inlet: ½˝ (13mm) NPS.

* Non-electric. We offer sinks with electric soap dispenser and faucets.

Options / Accessories

❑ P-trap
❑ Tail piece
❑ End splashes
❑ Side mount wall bracket
❑ Soap & towel dispenser
❑ MICROGARD® antimicrobial protection

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

Certifications / Approvals

NSF

AutoQuotes

KCL

For custom configuration or fabrication needs, contact our **SpecFAB® Division.**
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EG20.31 Rev. 09/18

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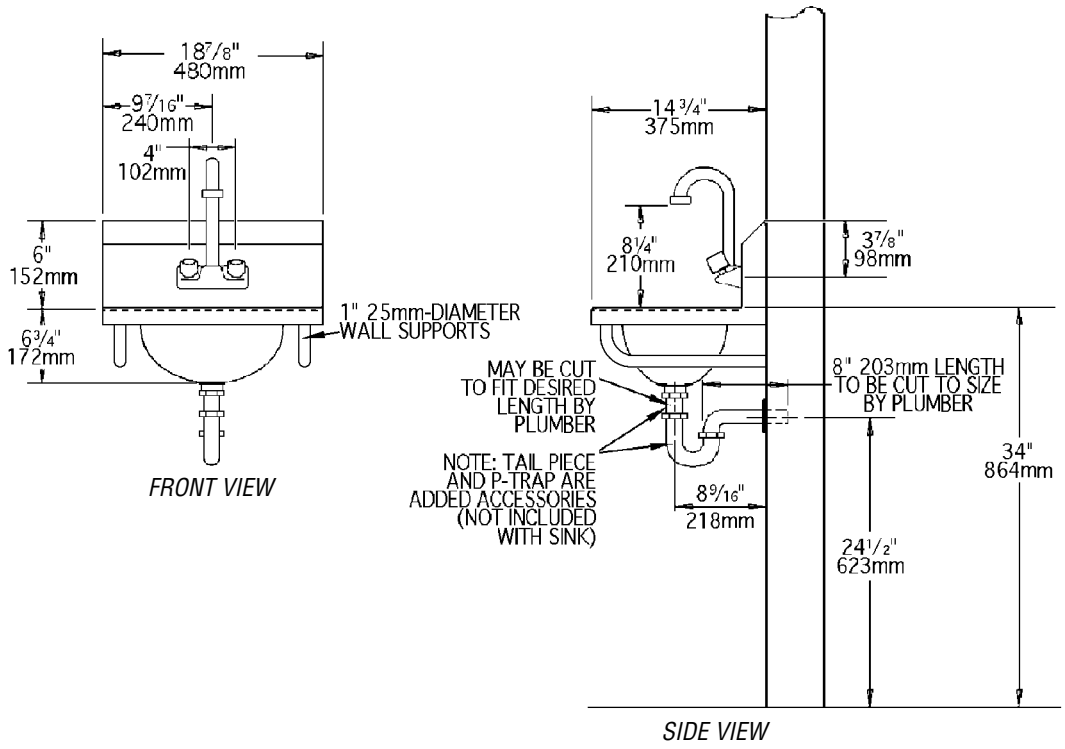
Item No.: _____
Project No.: _____
S.I.S. No.: _____

Hand Sink with Tubular Wall Support



model #	bowl size width x length x depth in.	mm	overall size width x length x height in.	mm	weight lbs.	kg
HSA-10-FTWS	9¾″ x 13½″ x 6¾″	248 x 343 x 173	14¾″ x 18⅞″ x 12¾″	376 x 480 x 324	20	9.0

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Specification Sheet

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

model #318496 towel dispenser

model #DP-10 towel dispenser

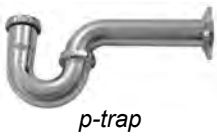
soap dispenser with electric eye

conventional soap dispenser

hand sanitizing dispenser

polymer rotary drain

waste receptacle



p-trap

tail piece

Hand Sink Accessories & Options —Miscellaneous

Towel/Soap Dispensers

model #	description
DP-10*	towel dispenser with conventional soap dispenser
DP-20*	towel dispenser with electric-eye soap dispenser
318496	towel dispenser, type 304 stainless steel
377454	touchless, break-resistant plastic, wall mounted

*Fits all HSA hand sinks except Space Saver models

Soap Dispensers

model #	description
300602	soap dispenser, conventional, 12-oz.
377456	soap dispenser, wall mounted with electric-eye
324074	soap dispenser, deck mounted, 16-oz.

Hand Sanitizing Dispenser

model #	description
377455	Purell/LTX, wall mounted

Drains

model #	description	MAXIMUM FLOW RATE gallons per minute	MAXIMUM FLOW RATE gallons per hour
319931	polymer rotary drain fits 3.5″ (89mm)-diameter hole	11	660
319932	overflow assembly for #319931 drain (above)	-	-
300886	1.5″ (38mm) drain assembly, fits 2″ (51mm)-diameter hole	12	720
300966	mini crumb cup for 1.5″ (38mm) drain	-	-
300287	crumb cup stainer assembly	18	1080
347771	cast metal lever drain with overflow assembly, with 7.25″ (185mm)-long lever, fits 3.5″ (89mm)-diameter hole	-	-

Plumbing Components

model #	description
300791	tail piece
300789	p-trap

Waste Receptacle

20 gauge stainless steel. Removable. Comes with skirt. Must be factory installed.

add suffix #	for models:
-T *	HSA-10; HSA-10-F; HSA-10-FA; HSA-10-FDP; HSA-10-FE; HSA-10-FDPE; HSA-10-FDPEE; and HSA-10-FW

* Example: HSA-10-FDP-**T**

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

hand sink with hot water heater

hand sink with optional end splashes

pair of end splashes for field installation

wall brackets

skirt assembly

nail brush

nail brush holder

hand sink with electropolished finish

Hot Water Heater

For Eagle hand sinks with 10˝ x 14˝ x 6˝ (254 x 356 x 152mm) rounded sink bowl. Energy-efficient self-contained tankless hot water heater by Eemax™. 120V, 29A. 0.5 gallons per minute, with 48° temperature rise. Maximum 150 PSI operating pressure (25 PSI min.). Flow switch activates heater only on demand—no stand-by heat loss. 3/8˝ compression fittings. Includes type 304 stainless steel pedestal base, which features notch for water heater electrical wiring and front access panel. No T&P relief valve needed (check local codes), reducing installation cost.
Note: Field wiring required.

add suffix #	applicable models
-WH *	HSA-10; HSA-10-F; HSA-10-FA; HSA-10-FDP; HSA-10-FE; HSA-10-FDPE; HSA-10-FDPEE; HSA-10-FW; HSA-10-FA-P and HSAD-10-F

*Example: HSA-10-FDPEE-**WH**

End Splashes

Type 304 stainless steel. Note: Will not work with Space Saver Hand Sinks that have faucets with wrist handles.
Note: MICROGARD® cannot be put on hand sinks with end splashes.

FACTORY-INSTALLED

add suffix #	description
-LS *	left end splash only
-RS *	right end splash only
-LRS *	left and right end splash

* Example: HSA-10-F-**LRS**

FOR FIELD INSTALLATION

model #	description
HSA-SSK	one self-adhesive side splash, can be used for right or left application
HSAP-SSK	same as above, but fits only on Physically Challenged Hand Sinks

Wall Brackets

model #	description
606396	side mounting, one pair, does not fit Space Saver models
611869	side mounting, one pair, for Space Saver models only

Skirt Assemblies

model #	fits models
606215	HSA-10; HSA-10-F; HSA-10-FA; HSA-10-FDP; HSA-10-FE; HSA-10-FDPE; HSA-10-FDPEE; and HSA-10-FW
607560	HSAN-10-F

Nail Brush and Nail Brush Holder

add suffix # *	description
-NB *	Infectious-control nail brush made of FDO-approved material, with stainless steel splash mount holder

* Example: HSA-10-F-**NB**

Electropolished Finish

For material handling applications.

add suffix # *	description
-EP *	Increases corrosion resistance, deburring, reduces product adhesion. Easier cleaning, Attractive appearance.

* Example: HSA-10-F-**EP**

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SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2P108.1 - ELECTRONIC FAUCET W/ HYDRO-GENERATOR (1 EA REQ'D)

T&S Brass EC-3101-HG

ChekPoint™ Electronic Faucet, wall mount, rigid gooseneck with vandal resistant aerator , AC/DC control module, mixing tee, with hydro-generator power supply, includes optional 100-240 VAC adapter

ACCESSORIES

Mfr	Qty	Model	Spec
			Unit is specified and provided with Hydro Generator; no receptacle is needed to power the electronic sensor.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	100-240			Cord & Plug							

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

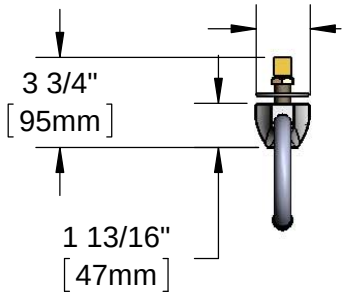
T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
EC-3101-HG

Item No.



ADA Compliant

T&S ChekPoint™

This Space for Architect/Engineer Approval

Job Name_____Date_____

Model Specified_____ Quantity_____

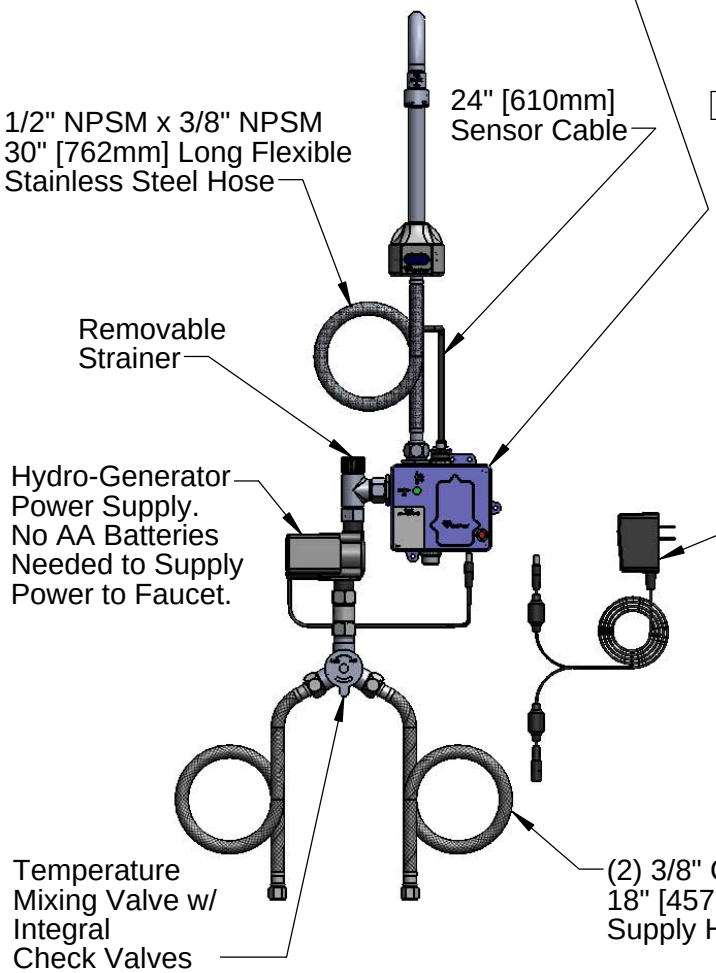
Customer/Wholesaler_____

Contractor_____

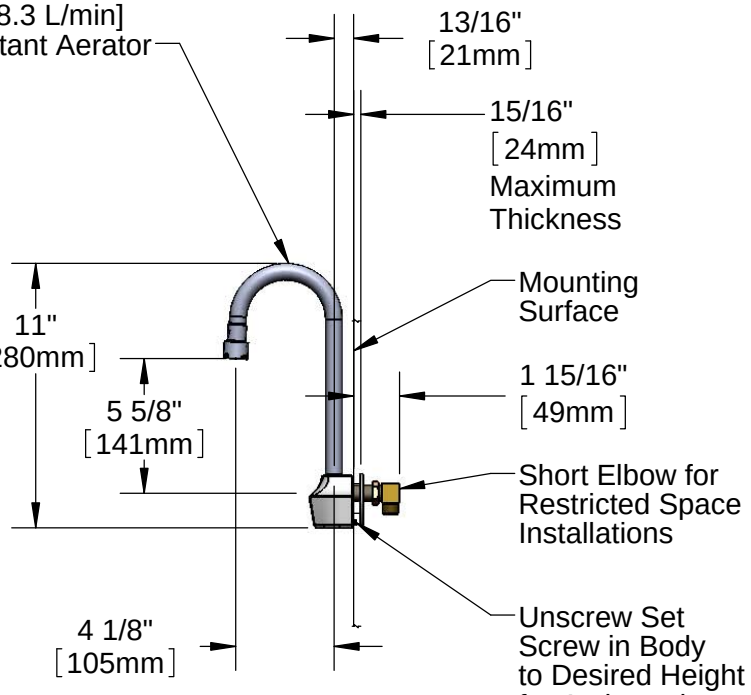
Architect/Engineer_____

Rigid Gooseneck
w/ 2.2 GPM [8.3 L/min]
Vandal Resistant Aerator

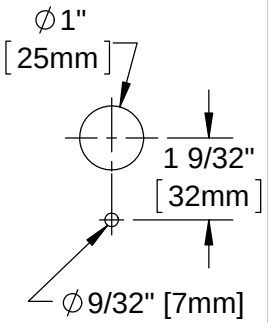
3 5/8" x 4 3/16" x 2" Deep
[92mm x 106mm x 51mm]
Water Resistant Control Module Box (Blue)
w/ Internal Flow Control Setting Switches
AC or DC Operated w/ (4) AA Batteries
if Hydro-Generator is Not Used. Hardwire
Capable Using Terminals on Back



Optional 100-240 VAC
Adapter w/ 144" [3658mm]
Long Double Power Cord.
(Included)
(Remove Rubber Plugs
on Module and
Cable to Connect)



Mounting Hole Detail



Product Specifications:

Chrome Plated Brass Electronic Faucet: Wall Mount Rigid Gooseneck w/ VR Aerator, AC/DC Control Module w/ Internal Flow Cont. Setting Switches, Temperature Control Mixing Valve w/ Integral Check Valves, Hydro-Generator, 18" Lg Hot & Cold Supply Stop Flexible Connector Hoses

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)
UL 1951

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T&S BRASS AND BRONZE WORKS, INC.
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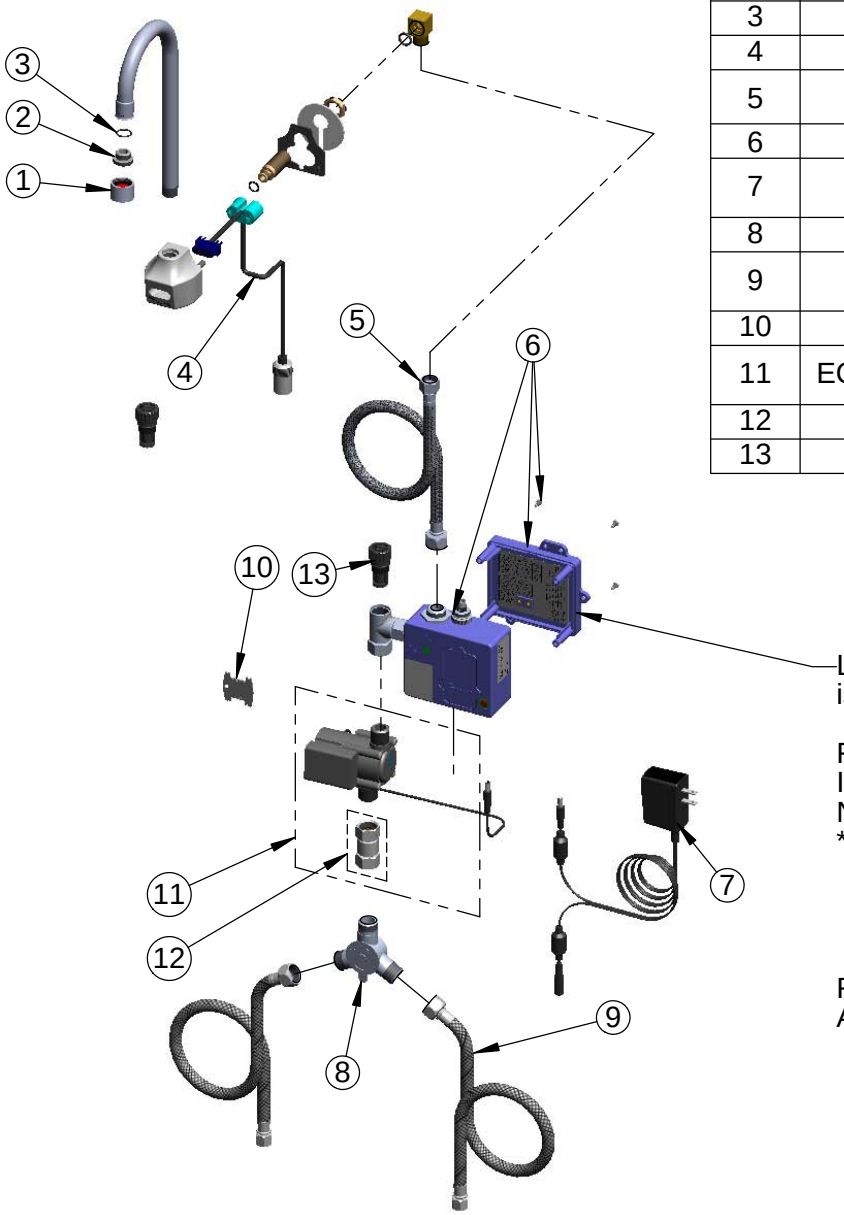
Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
EC-3101-HG

Item No.



ITEM NO.	SALES NUMBER	DESCRIPTION
1	B-0199-06	VR Aerator w/ Key
2	044A	3/8" to Aerator Adapter
3	006575-45	O-Ring
4	017195-45	Angled Sensor w/ Cable
5	016325-45	Inlet Hose, Faucet, 1/2" NPSM-F x 3/8" NPSM-F
6	016647-45	ChekPoint Module (Blue)
7	5EF-0002	Double Gang, Plug-in AC Transformer
8	5EF-0006	Mechanical Mixing Valve
9	5EF-0005	Supply Hose, 9/16-24 Female x 1/2" NPSM
10	015425-45	Vandal Resistant Key
11	EC-HYDROGEN	Hydro-Generator and Swivel Coupling
12	017506-45	1/2" NPSM Swivel Coupling
13	EC-FILTER	Replacement Filter

Label for Flow Control Switch Settings is Located on Inside of Back Cover.

Flow Control Switches are Located Inside Module Housing in Black Box Next to Battery Compartment.
*Switches are Set to DEFAULT Position:
- Auto Time Out = 15 Seconds
- Shut Off Delay = 1 Second
- Auto Flush = OFF

Remove (4) Screws and Back Cover to Access Switches.

*Available Water Flow Control Selections:
- Auto Time Out: 15 sec, 30 sec, 45 sec, 60 sec, 3 min, 20 min
- Shut Off Delay: 1 sec, 10 sec, 15 sec, 30 sec
- Auto Flush (30 Seconds After Every 12 Inactive Hours): ON or OFF

Product Specifications:
Chrome Plated Brass Electronic Faucet: Wall Mount Rigid Gooseneck w/ VR Aerator, AC/DC Control Module w/ Internal Flow Cont. Setting Switches, Temperature Control Mixing Valve w/ Integral Check Valves, Hydro-Generator, 18" Lg Hot & Cold Supply Stop Flexible Connector Hoses

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)
UL 1951

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Specification Sheet

12/1/2025

ITEM# 2P109 - METROMAX Q RACKS (1 EA REQ'D)

Metro LOT

MetroMax Q Racks

ACCESSORIES

Mfr	Qty	Model	Spec
Metro	12	MQ74UPE	MetroMax® Q Post, 73-3/16"H, for use with stem casters, epoxy coated steel with built in Microban® antimicrobial product protection, taupe
Metro	6	5PCXM	Polymer Stem Caster, swivel, 5" dia., 1-1/4"W face, -20° F to 120°F temperature range, polyurethane wheel tread, 300 lb. capacity, Microban® antimicrobial product protection, NSF (donut bumpers included) (for use with all MetroMax posts & shelves)
Metro	6	5PCBXM	Polymer Stem Caster, brake, 5" dia., 1-1/4"W face, -20° F to 120°F temperature range, polyurethane wheel tread, 300 lb. capacity, Microban® antimicrobial product protection, NSF (donut bumpers included) (for use with all MetroMax posts & shelves)
Metro	12	MQ1842G	MetroMax® Q Shelf, 42"W x 18"D, removable open grid polymer shelf mats on an epoxy coated steel frame with quick adjust corner releases, (4) wedge connectors, Microban® antimicrobial product protection, 800 lb. capacity per shelf, NSF **FSEC to Assemble into four tier high shelving units, locate shelves with SOLID mat inserts at bottom. Bottom shelf to be minimum of 12" above floor.** **FSEC to verify all shelving sizing prior to ordering due to any field conditions/alterations.**

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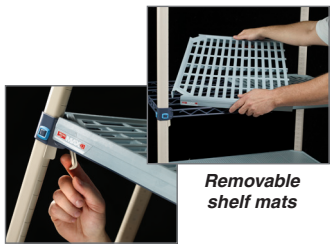
MetroMax Q®
Polymer / Wire Shelving

Quick-to-adjust, corrosion-resistant shelving constructed of removable polymer open grid shelf mats, wire shelf frames, and corner releases. Shelf frames and steel posts have an epoxy coating over an electroplated substrate. Shelves offer a 25-year warranty against rust and corrosion. Polymer posts are rust-proof. Microban® antimicrobial product protection is built into the shelf mats. Shelf has a rigid four-sided frame with center truss(es). Robust corner provides complete 360° capture of the wedge and post for added stability. Stationary units have maximum capacity of 2,000 lbs. (907kg) evenly distributed. Mobile units (with stem casters) offer a maximum total unit load of 900 lbs. (408kg). Units assemble easily — shelves mount on four one-piece wedges along grooved, numbered posts and adjust on 1" (25mm) increments.

- **Forever Strong:** Proven corner connection and four-sided shelf frame with center truss(es) assures stability and strength in stationary, mobile, and high-density track shelving configurations.
  800 lbs. (363kg) per shelf for lengths of 24" to 48" (610 to 1219mm)
  600 lbs. (272kg) per shelf for lengths of 54" (1372mm) or longer
  Stationary unit: 2000lbs (907kg) evenly distributed.
  Mobile unit (with stem casters): Up to 900lbs. (408kg).
  Multiply the caster load rating by 3 to determine actual rating.
- **Long life Rust Resistance:** Shelves offer a 25-year limited corrosion warranty and are combined with rust proof polymer posts.
- **Easy to Clean and Maintain:** Polymer mats can be easily removed and cleaned in a sink or commercial washer/dish machine.
- **Microban® Antimicrobial Product Protection** is built into the shelf mats to help fight the growth of stain and odor-causing bacteria, fungi, mold, and mildew to keep product cleaner between cleanings.
- **Quick-to-Adjust:** Patented corner release allows shelves to be adjusted without tools. Simply flip each corner release, relocate the wedge connectors on the posts, and reposition the shelf. Quickly adjust shelves to reclaim wasted vertical space.
- **Efficient Use of Space:** Shelves adjust on 1" (25mm) increments along the post to maximize the use of available vertical space.
- **Fast, Easy Assembly:** Shelves are ready to use right out of the box. One-piece wedges securely attach to the posts. Raised beads on the back of each wedge snap into grooves on the post. Window on wedge aligns with numbers on the post to locate the desired shelf position. Shelf mounts on four wedges, A unit can be assembled without tools in minutes.
- **Interchangeable:** Part of the MetroMax platform, MetroMax Q shelves are compatible on the same shelving units with MetroMax i and MetroMax 4 shelves.
- **Open Grid and Solid Mat Options:** MetroMax Q is available with open grid mats. Open grid shelves promote air circulation and light penetration. If a solid shelf is required, MetroMax i or MetroMax 4 solid shelves may be added to the MetroMax Q unit.
- **NSF Listed** for all environments.
- **Optional Accessories** are on spec sheet 9.25.



Removable shelf mats

Quick-to-Adjust

Material Specifications:

- **Shelf Mats:** Injection-molded polypropylene with exclusive built-in Microban® antimicrobial product protection.
- **Shelf frames:** Steel with electroplated substrate and highly durable, abrasion-resistant epoxy finish.
- **Polymer posts:** Pultrusions – continuous glass fibers and thermoset resin composite; adjustable foot and socket – reinforced nylon.
- **Epoxy-coated posts:** Steel with electroplated substrate and highly durable, abrasion-resistant epoxy finish.
- **Temperature range:** -20°F (-29°C) to 125°F (52°C) continuous use, with intermittent exposure to 200°F (93°C) for cleaning.

MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban® Products Company, Huntersville, NC. Microban® product protection does not by itself protect a user from food borne illness. Product must be routinely cleaned.

Supports good HACCP processes

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

LO2-178 | 4/25

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Please confirm at time of order.
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metro.com
North Washington Street, Wilkes-Barre, PA 18705
Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: metro.com/contactus

{9.21}

MetroMax Q®
Polymer / Wire Shelving

Standard Interchangeable Shelves

Part number includes shelf with removable mats and one bag of wedges

Nominal Width/Length (in.)	(mm)	Cat. No. Shelf w/ grid Mats	Nominal Width/Length (in.)	(mm)	Cat. No. Shelf w/ grid Mats
14x24	355x610	**MQ1424G**	21x24	530x610	**MQ2124G**
14x30	355x760	**MQ1430G**	21x30	530x760	**MQ2130G**
14x36	355x914	**MQ1436G**	21x36	530x914	**MQ2136G**
14x42	355x1060	**MQ1442G**	21x42	530x1060	**MQ2142G**
14x48	355x1219	**MQ1448G**	21x48	530x1219	**MQ2148G**
-	-	-	21x54	530x1372	**MQ2154G**
14x60	355x1524	**MQ1460G**	21x60	530x1524	**MQ2160G**
14x72	355x1829	**MQ1472G**	21x72	530x1829	**MQ2172G**
18x24	457x610	**MQ1824G**	24x24	610x610	**MQ2424G**
18x30	457x760	**MQ1830G**	24x30	610x760	**MQ2430G**
18x36	457x914	**MQ1836G**	24x36	610x914	**MQ2436G**
18x42	457x1060	**MQ1842G**	24x42	610x1060	**MQ2442G**
18x48	457x1219	**MQ1848G**	24x48	610x1219	**MQ2448G**
18x54	457x1372	**MQ1854G**	24x54	610x1372	**MQ2454G**
18x60	457x1524	**MQ1860G**	24x60	610x1524	**MQ2460G**
18x72	457x1829	**MQ1872G**	24x72	610x1829	**MQ2472G**

Heavy-Duty Dunnage Shelves

- Weight capacity per shelf evenly distributed: 1,200 lbs. (544kg) on shelves up to and including 48" (1219mm) long; 900 lbs. (408kg) for shelves 54" (1370mm) and longer.
- Dunnage shelves must be used on shelving units with four posts.

Grid Mat Model No.	Nominal Width (in.)	Nominal Width (mm)	Nominal Length (in.)	Nominal Length (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
MHP2436G	24	610	36	914	21	9.5
MHP2448G	24	610	48	1220	27	12.2
MHP2454G	24	610	54	1370	29	13.2
MHP2460G	24	610	60	1524	33	15.0

Shelving Height Guidelines – MetroMax

Shelf Depth	14" (356mm)	18" (457mm)	21" (533mm)	24" (610mm)
Maximum Post Height Allowable				
Stationary	63" (1600mm)	86" (2184mm)	86" (2184mm)	86" (2184mm)
Mobile	54" (1372mm)	74" (1880mm)	74" (1880mm)	86" (2184mm)

Note: 14" deep stationary shelving taller than 63" must be properly fastened to floor or the wall. Reference spec sheet 9.25, page 2 for options.

Rust Proof Polymer Posts - Lifetime warranty against rust.

Stationary - with leveling foot

Polymer Model No.	Approx. Pkd. Wt. (lbs.)	(kg)	Nominal Height (in.)	(mm)	Actual Height (in.)	(mm)
MX13P	0.5	0.2	13	370	14 3/16	360
MX27P	0.9	0.4	27	685	28 3/16	716
MX33P	1.0	0.5	33	875	34 3/16	868
MX54P	1.6	0.7	54	1370	54 3/16	1376
MX63P	1.8	0.8	63	1585	62 3/16	1580
MX74P	2.3	1.0	74	1690	74 3/16	1884
MX86P	2.5	1.4	86	2195	86 3/16	2189

Mobile - for stem casters

Polymer Model No.	Approx. Pkd. Wt. (lbs.)	(kg)	Nominal Height (in.)	(mm)	Actual Height (in.)	(mm)
MX13UP	0.5	0.2	13	370	14 3/16	360
MX27UP	2.0	0.9	27	685	28 3/16	716
MX33UP	1.0	0.5	33	875	34 3/16	868
MX54UP	1.6	0.7	54	1370	54 3/16	1376
MX63UP	1.8	0.8	63	1585	62 3/16	1580
MX70UP	2.0	0.9	70	1778	69 3/16	1757
MX74UP	2.3	1.0	74	1690	74 3/16	1884
MX86UP	3.0	1.4	86	2195	86 3/16	2189

Polymer post

Stationary Mobile

Shelf Wedge Connector:
Reinforced nylon. Replacement MetroMax Q Wedges Cat. No. MQ9985 (Bag of 4)

Epoxy Coated Steel Posts - For heavy-duty mobile applications. 15 year limited rust warranty.

Stationary - with leveling foot

Epoxy-Coated Steel Model No.	Approx. Pkd. Wt. (lbs.)	(kg)	Nominal Height (in.)	(mm)	Actual Height (in.)	(mm)
MQ13PE	1.0	0.5	13	370	14 3/16	360
MQ27PE	2.0	0.9	27	685	28 3/16	716
MQ33PE	2.5	1.1	33	875	34 3/16	868
MQ54PE	4.0	1.8	54	1370	54 3/16	1376
MQ63PE	4.5	2.0	63	1585	62 3/16	1580
MQ74PE	5.5	2.5	74	1690	74 3/16	1884
MQ86PE	6.5	2.9	86	2195	86 3/16	2189

Mobile - for stem casters

Epoxy-Coated Steel Model No.	Approx. Pkd. Wt. (lbs.)	(kg)	Nominal Height (in.)	(mm)	Actual Height (in.)	(mm)
MQ13UPE	1.0	0.5	13	370	14 3/16	360
MQ27UPE	2.0	0.9	27	685	28 3/16	716
MQ33UPE	2.5	1.1	33	875	34 3/16	868
MQ54UPE	4.0	1.8	54	1370	54 3/16	1376
MQ63UPE	4.5	2.0	63	1585	62 3/16	1580
MQ70UPE	2.0	0.9	70	1778	69 3/16	1757
MQ74UPE	5.5	2.5	74	1690	74 3/16	1884
MQ86UPE	6.5	2.9	86	2195	86 3/16	2189

Epoxy-coated steel post

Stationary Mobile

x4

METRO®

We put space to work.®

Item # _____

Job _____

Metro® Stem Casters - MetroMax®

Metro Stem-Type Casters are designed to fit MetroMax posts to form shelf carts and other mobile units. Bumpers are included.

Plated Casters with High Modulus treads

- Non marking high modulus donut tread and polyolefin hub. Plated horns, stems, axles, and brakes (optional) are appropriate for dry environments and for medium duty applications. Ball bearing swivel and axle. NSF listed. Bumpers included. Brake style: pedal brake.
- TPR tread (70 shore): Quieter than polyurethane and resilient rubber caster options.

Wheel Diameter (in.)	(mm)	Face (in.)	(mm)	Load Rating (lbs.)	(kg.)	Type	Wheel Tread	Temperature range (Continuous usage) (Fahrenheit)	(Celsius)	Apprx. Pkd. Wt. (lbs.)	(kg.)	MetroMax Cat. No.
5	127	1.25	32	250	113	Stem/Swivel	High Modulus Donut	-20° - 180°	-29° - 82°	2.2	1.0	**5MDXA**
5	127	1.25	32	250	113	Stem/Brake	High Modulus Donut	-20° - 180°	-29° - 82°	2.4	1.1	**5MDBXA**
5	127	1.25	32	250	113	Stem/Rigid	High Modulus Donut	-20° - 180°	-29° - 82°	2.2	1.0	**5MDXRA**

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS.

5MDXA

5MDBXA

5MDRXA

For all rigid casters.

Rigid stem casters improve tracking and handling of mobile units over long distances. Rigid caster channels are selected at the time of order.

How to Order:

Order (2) Rigid Casters

Select Rigid Channel based on the depth of the shelving. (Provided at no charge)

Bumpers are included with each caster.

Plated Casters with Polyurethane Tread

- Chrome plated horns, stems, axles, and brakes (optional) are appropriate for dry environments and for medium duty applications. Non marking polyurethane flat tread and polyethylene hub. Ball bearing swivel and axle. NSF listed. Bumpers included. Brake style: side brake.

Wheel Diameter (in.)	(mm)	Face (in.)	(mm)	Load Rating (lbs.)	(kg.)	Type	Wheel Tread	Temperature range (Continuous usage) (Fahrenheit)	(Celsius)	Apprx. Pkd. Wt. (lbs.)	(kg.)	Cat. No.
5	127	1.25	32	300	135	Stem/Swivel	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.5	1.1	**5MPX**
5	127	1.25	32	300	135	Stem/Brake	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.7	1.2	**5MPBX**
5	127	1.25	32	300	135	Stem/Rigid	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.4	1.1	**5MPRX**

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS.

5MPX

5MPBX

5MPRX

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

METRO®

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Product Information. U.S. and Canada: 1.800.992.1776
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Stem Casters - MetroMax

Plated Casters with resilient rubber treads

- Solid resilient rubber material. Plated horns, stems, axles, and brakes (optional) are appropriate for dry environments and for medium duty applications. Ball bearing swivel. NSF listed. Bumpers included. Brake style: side brake.

Wheel Diameter		Face		Load Rating				Temperature range (Continuous usage)		Apprx. Pkd. Wt.		
(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg.)	Type	Wheel Tread	(Fahrenheit)	(Celsius)	(lbs.)	(kg.)	Cat. No.
5	127	1-1/4	32	200	90	Stem/Swivel	Resilient, Flat	-20° - 160°	-29° - 71°	2.9	1.3	**5MX**
5	127	1-1/4	32	200	90	Stem/Brake	Resilient, Flat	-20° - 160°	-29° - 71°	3.1	1.4	**5MBX**
5	127	1-1/4	32	200	90	Stem/Rigid	Resilient, Flat	-20° - 160°	-29° - 71°	2.9	1.3	**5MRX**

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS.

5MX

5MBX

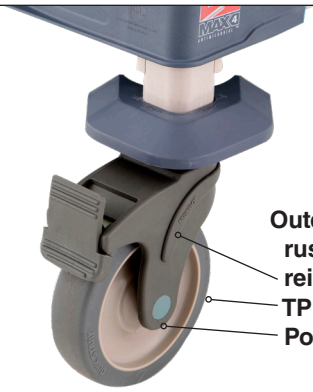
5MRX

Bumpers are included with each caster.

Stem Casters - MetroMax

Polymer & Stainless Total-Guard Caster

- High rust protection: Reinforced nylon rig with Stainless Steel stem and hardware.
- Maintenance Free: Sealed swivel SS ball bearings and Delrin axle bearings.
- Swivel and Total Lock Brake options.
- Pedal brake locks the wheel and the swivel motion. More control than conventional stem casters with wheel brakes only.
- Non-marking Thermoplastic Elastomer [TPE] tread (70 shore) is quieter and more shock absorbent than a TPU tread.



Outer rig consists of rust proof polymers, reinforced nylon, TPE wheel, and Polypropylene wheel hub.

Wheel Diameter (in.)	Wheel Diameter (mm)	Face (in.)	Face (mm)	Load Rating (lbs.)	Load Rating (kg)	Type	Wheel Tread	Temperature range (continuous) (Fahrenheit)	Temperature range (continuous) (Celsius)	Apprx. Pkd. Wt. (lbs.)	Apprx. Pkd. Wt. (kg)	Model No.
5	127	1.25	32	250	113	Stem/Swivel	TPE, Flat	-20° - 120°	-29° - 49°	1.8	0.8	**5PSTEX**
5	127	1.25	32	250	113	Stem/Brake	TPE, Flat	-20° - 120°	-29° - 49°	2.0	0.9	**5PSTEBX**

Best uses...
- Best suited for use with MetroMax and Metroseal shelving
- Best tread for high humidity controlled environments
- Excellent Corrosion Resistance
- Excellent Chemical Resistance
- Best option for aquatic facilities (environments with high salt exposure)
- Low magnetism: Best option for MRI and RFID applications
- A good option for cart wash chamber cleaning processes.

Where not to use...
- Tread not suited for exposure to acids or petroleum based chemicals.

5PSTEX
Swivel

5PSTEBX
Total Lock

Standard Polymer Casters

- Basic corrosion protection: Reinforced nylon rig with chromate plated stem and swivel raceway
- Maintenance Free: Sealed swivel ball bearings and Delrin axle bearings
- Swivel, Total-Lock Brake, and Rigid options
- Pedal brake locks the wheel AND swivel motion
- Non-marking polyurethane (TPU) tread
- Optional Models with built-in antimicrobial TPU tread

Bumpers are included with each caster.

Wheel Diameter (in.)	Wheel Diameter (mm)	Face (in.)	Face (mm)	Load Rating (lbs.)	Load Rating (kg)	Type	Wheel Tread	Temperature range (continuous) (Fahrenheit)	Temperature range (continuous) (Celsius)	Apprx. Pkd. Wt. (lbs.)	Apprx. Pkd. Wt. (kg)	MetroMax Model No.
5	127	1.25	32	300	135	Stem/Swivel	Polyurethane, Flat	-20° - 120°	-49° - 49°	2.1	1.0	**5PCX**
5	127	1.25	32	300	135	Stem/Brake	Polyurethane, Flat	-20° - 120°	-49° - 49°	2.3	1.0	**5PCBX**
5	127	1.25	32	300	135	Stem/Rigid	Polyurethane, Flat	-20° - 120°	-49° - 49°	2.1	1.0	**5PCRX**
5	127	1.25	32	300	135	Stem/Swivel	Polyurethane, Flat	-20° - 120°	-49° - 49°	2.0	0.9	**5PCXM**
5	127	1.25	32	300	135	Stem/Brake	Polyurethane, Flat	-20° - 120°	-49° - 49°	2.2	1.0	**5PCBXM**

Tread with built-in antimicrobial.

Note: Rigid connecting channel (aluminum): Cat. No. P14RC, P18RC, P21RC, P24RC.

Best uses...
- Basic Corrosion Protection versus common industrial casters
- Good Chemical Resistance

Where not to use...
- Not suited for areas with spray sterilization processes on regular basis
- Not suited for high humidity controlled environments
- Not suited for high temperature cart wash chambers

5PCX
Swivel

5PCBX
Swivel & Brake

5PCXM
Antimicrobial Tread Swivel

5PCBXM
Antimicrobial Tread Swivel Brake

Job _____

Stem Casters - MetroMax

We put space to work.

Premium Type 304 Stainless Steel Casters

- Type 304 Stainless Steel Rig, Hardware and SS bearings.
- Non-marking Treads
- Swivel, Brake, and Rigid Options
- Pedal brake locks the wheel

Bumpers are included with each caster.

Polyurethane (TPU) Tread Models

Wheel Diameter (in.)	Wheel Diameter (mm)	Face (in.)	Face (mm)	Load Rating (lbs.)	Load Rating (kg)	Type	Wheel Tread	Temperature range (continuous) (Fahrenheit)	Temperature range (continuous) (Celsius)	Apprx. Pkd. Wt. (lbs.)	Apprx. Pkd. Wt. (kg)	MetroMax Model No.
5	127	1.25	32	300	135	Stem/Swivel	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.3	1.0	**5MPXGSA**
5	127	1.25	32	300	135	Stem/Brake	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.5	1.1	**5MPBXGSA**
5	127	1.25	32	300	135	Stem/Rigid	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.3	1.0	**5MPRXGSA**

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS.

5MPXGSA

5MPBXGSA

5MPRXGSA

Best uses...
- Best suited for high temperature cart wash chambers up to 180F (82C) when paired with Stainless Steel Shelving.
- Moving heavy loads regularly (90 shore TPU tread)
- High impact mobile uses (elevators, thresholds, ramps)
- Excellent Corrosion Resistance
- Excellent Chemical Resistance

Thermoplastic Rubber (TPR) Tread Models

Wheel Diameter (in.)	Wheel Diameter (mm)	Face (in.)	Face (mm)	Load Rating (lbs.)	Load Rating (kg)	Type	Wheel Tread	Temperature range (continuous) (Fahrenheit)	Temperature range (continuous) (Celsius)	Apprx. Pkd. Wt. (lbs.)	Apprx. Pkd. Wt. (kg)	MetroMax Model No.
5	127	1.25	32	250	113	Stem/Swivel	TPR donut	-20° - 180°	-29° - 82°	2.4	1.1	**5MDGSXA**
5	127	1.25	32	250	113	Stem/Brake	TPR donut	-20° - 180°	-29° - 82°	2.6	1.2	**5MDBGSXA**
5	127	1.25	32	250	113	Stem/Rigid	TPR donut	-20° - 180°	-29° - 82°	2.4	1.1	**5MDRGSXA**

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS.

5MDGSXA

5MDBGSXA

5MDRGSXA

Best uses...
- Best tread for high humidity controlled environments
- Excellent Corrosion Resistance
- Excellent Chemical Resistance
- Softer TPR donut tread (70 shore) is more shock absorbent than TPU

Where not to use...
- Tread not suited for exposure to acids or petroleum based chemicals.

Maintenance - Stainless Casters
- TPU tread swivel and swivel/brake models: Swivel raceway has a grease fitting. The axle has sealed bearings that do not require additional lubrication.
- TPR tread swivel and swivel/brake models: swivel raceway and axles have grease fittings. Rigid caster model has an axle with a grease fitting.
- User should determine the frequency of maintenance based on their usage conditions.

Job _____

Stem Casters - MetroMax

We put space to work.

- **Swivel and Swivel/Brake casters** rotate a full 360 degrees for easy maneuvering.
- **Brakes:** Wheel brakes are foot operated.
- **Bumpers:** Non Phtalate vinyl material is strong yet flexible to protect walls from damage. Each caster, except where noted, includes a 3-1/2" (89mm) diameter bumper. Optional 5" (127mm) diameter bumpers are available.
- **Weight Load Capacity** of a cart (evenly distributed): Caster Load Rating x 3.

Caster Wheel Material Guide

Caster Tread	Grease/Oil Resistance	Floor Protection	Load Rating	Key Advantage
Resilient Rubber	Low	High	200 lbs. (90kg)	Basic mobility.
High Modulus Rubber	High	High	250 lbs. (113kg)	Quieter than resilient rubber and polyurethane. Well suited for environments with constant exposure to moisture and/or high humidity.
Polyurethane	High	High	300 lbs. (135kg)	Easiest to move heavy loads.

Replacement Bumpers

Non Phthalate Vinyl

Height (in.)	Height (mm)	MetroMax Cat. No.
.84	22	**M9992DBX**

Rigid Caster Channels

- Typically used opposite two swivel style casters to create carts that are easy to steer over long distances.

  Note: A type 304 stainless rigid caster channel is included at no charge with each two rigid plated or SS casters. An aluminum rigid channel is included with each two polymer horn rigid casters (model 5PCR).

For shelf depth (in.)	For shelf depth (mm)	Cat. No.	(For use with 5PCR) Cat. No.
14"	355	14RS	P14RC
18"	457	18RS	P18RC
21"	530	21RS	P21RC
24"	610	24RS	P24RC

Rigid Caster Channel **Swivel Casters**

24RS

P24RC

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

We put space to work.

Item # _____

Job _____

Metro® Stem Casters - MetroMax®

Metro Stem-Type Casters are designed to fit MetroMax posts to form shelf carts and other mobile units. Bumpers are included.

Plated Casters with High Modulus treads

- Non marking high modulus donut tread and polyolefin hub. Plated horns, stems, axles, and brakes (optional) are appropriate for dry environments and for medium duty applications. Ball bearing swivel and axle. NSF listed. Bumpers included. Brake style: pedal brake.
- TPR tread (70 shore): Quieter than polyurethane and resilient rubber caster options.

Wheel Diameter (in.)	(mm)	Face (in.)	(mm)	Load Rating (lbs.)	(kg.)	Type	Wheel Tread	Temperature range (Continuous usage) (Fahrenheit)	(Celsius)	Apprx. Pkd. Wt. (lbs.)	(kg.)	MetroMax Cat. No.
5	127	1.25	32	250	113	Stem/Swivel	High Modulus Donut	-20° - 180°	-29° - 82°	2.2	1.0	**5MDXA**
5	127	1.25	32	250	113	Stem/Brake	High Modulus Donut	-20° - 180°	-29° - 82°	2.4	1.1	**5MDBXA**
5	127	1.25	32	250	113	Stem/Rigid	High Modulus Donut	-20° - 180°	-29° - 82°	2.2	1.0	**5MDXRA**

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS.

5MDXA

5MDBXA

5MDRXA

For all rigid casters.

Rigid stem casters improve tracking and handling of mobile units over long distances. Rigid caster channels are selected at the time of order.

How to Order:

Order (2) Rigid Casters

Select Rigid Channel based on the depth of the shelving. (Provided at no charge)

Bumpers are included with each caster.

Plated Casters with Polyurethane Tread

- Chrome plated horns, stems, axles, and brakes (optional) are appropriate for dry environments and for medium duty applications. Non marking polyurethane flat tread and polyethylene hub. Ball bearing swivel and axle. NSF listed. Bumpers included. Brake style: side brake.

Wheel Diameter (in.)	(mm)	Face (in.)	(mm)	Load Rating (lbs.)	(kg.)	Type	Wheel Tread	Temperature range (Continuous usage) (Fahrenheit)	(Celsius)	Apprx. Pkd. Wt. (lbs.)	(kg.)	Cat. No.
5	127	1.25	32	300	135	Stem/Swivel	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.5	1.1	**5MPX**
5	127	1.25	32	300	135	Stem/Brake	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.7	1.2	**5MPBX**
5	127	1.25	32	300	135	Stem/Rigid	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.4	1.1	**5MPRX**

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS.

5MPX

5MPBX

5MPRX

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

InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: www.metro.com/contactus

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

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Stem Casters - MetroMax

Plated Casters with resilient rubber treads

- Solid resilient rubber material. Plated horns, stems, axles, and brakes (optional) are appropriate for dry environments and for medium duty applications. Ball bearing swivel. NSF listed. Bumpers included. Brake style: side brake.

Wheel Diameter		Face		Load Rating				Temperature range (Continuous usage)		Apprx. Pkd. Wt.		
(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg.)	Type	Wheel Tread	(Fahrenheit)	(Celsius)	(lbs.)	(kg.)	Cat. No.
5	127	1-1/4	32	200	90	Stem/Swivel	Resilient, Flat	-20° - 160°	-29° - 71°	2.9	1.3	**5MX**
5	127	1-1/4	32	200	90	Stem/Brake	Resilient, Flat	-20° - 160°	-29° - 71°	3.1	1.4	**5MBX**
5	127	1-1/4	32	200	90	Stem/Rigid	Resilient, Flat	-20° - 160°	-29° - 71°	2.9	1.3	**5MRX**

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS.

5MX

5MBX

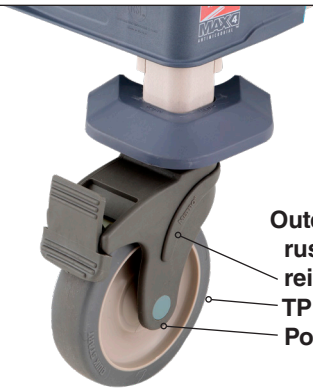
5MRX

Bumpers are included with each caster.

Stem Casters - MetroMax

Polymer & Stainless Total-Guard Caster

- High rust protection: Reinforced nylon rig with Stainless Steel stem and hardware.
- Maintenance Free: Sealed swivel SS ball bearings and Delrin axle bearings.
- Swivel and Total Lock Brake options.
- Pedal brake locks the wheel and the swivel motion. More control than conventional stem casters with wheel brakes only.
- Non-marking Thermoplastic Elastomer [TPE] tread (70 shore) is quieter and more shock absorbent than a TPU tread.



Outer rig consists of rust proof polymers, reinforced nylon, TPE wheel, and Polypropylene wheel hub.

Wheel Diameter (in.)	Wheel Diameter (mm)	Face (in.)	Face (mm)	Load Rating (lbs.)	Load Rating (kg)	Type	Wheel Tread	Temperature range (continuous) (Fahrenheit)	Temperature range (continuous) (Celsius)	Apprx. Pkd. Wt. (lbs.)	Apprx. Pkd. Wt. (kg)	Model No.
5	127	1.25	32	250	113	Stem/Swivel	TPE, Flat	-20° - 120°	-29° - 49°	1.8	0.8	**5PSTEX**
5	127	1.25	32	250	113	Stem/Brake	TPE, Flat	-20° - 120°	-29° - 49°	2.0	0.9	**5PSTEBX**

Best uses...
- Best suited for use with MetroMax and Metroseal shelving
- Best tread for high humidity controlled environments
- Excellent Corrosion Resistance
- Excellent Chemical Resistance
- Best option for aquatic facilities (environments with high salt exposure)
- Low magnetism: Best option for MRI and RFID applications
- A good option for cart wash chamber cleaning processes.

Where not to use...
- Tread not suited for exposure to acids or petroleum based chemicals.

5PSTEX
Swivel

5PSTEBX
Total Lock

Standard Polymer Casters

- Basic corrosion protection: Reinforced nylon rig with chromate plated stem and swivel raceway
- Maintenance Free: Sealed swivel ball bearings and Delrin axle bearings
- Swivel, Total-Lock Brake, and Rigid options
- Pedal brake locks the wheel AND swivel motion
- Non-marking polyurethane (TPU) tread
- Optional Models with built-in antimicrobial TPU tread

Bumpers are included with each caster.

Wheel Diameter (in.)	Wheel Diameter (mm)	Face (in.)	Face (mm)	Load Rating (lbs.)	Load Rating (kg)	Type	Wheel Tread	Temperature range (continuous) (Fahrenheit)	Temperature range (continuous) (Celsius)	Apprx. Pkd. Wt. (lbs.)	Apprx. Pkd. Wt. (kg)	MetroMax Model No.
5	127	1.25	32	300	135	Stem/Swivel	Polyurethane, Flat	-20° - 120°	-49° - 49°	2.1	1.0	**5PCX**
5	127	1.25	32	300	135	Stem/Brake	Polyurethane, Flat	-20° - 120°	-49° - 49°	2.3	1.0	**5PCBX**
5	127	1.25	32	300	135	Stem/Rigid	Polyurethane, Flat	-20° - 120°	-49° - 49°	2.1	1.0	**5PCRX**
5	127	1.25	32	300	135	Stem/Swivel	Polyurethane, Flat	-20° - 120°	-49° - 49°	2.0	0.9	**5PCXM**
5	127	1.25	32	300	135	Stem/Brake	Polyurethane, Flat	-20° - 120°	-49° - 49°	2.2	1.0	**5PCBXM**

Tread with built-in antimicrobial.

Note: Rigid connecting channel (aluminum): Cat. No. P14RC, P18RC, P21RC, P24RC.

Best uses...
- Basic Corrosion Protection versus common industrial casters
- Good Chemical Resistance

Where not to use...
- Not suited for areas with spray sterilization processes on regular basis
- Not suited for high humidity controlled environments
- Not suited for high temperature cart wash chambers

5PCX
Swivel

5PCBX
Swivel & Brake

5PCXM
Antimicrobial Tread Swivel

5PCBXM
Antimicrobial Tread Swivel Brake

Job _____

Stem Casters - MetroMax

We put space to work.

Premium Type 304 Stainless Steel Casters

- Type 304 Stainless Steel Rig, Hardware and SS bearings.
- Non-marking Treads
- Swivel, Brake, and Rigid Options
- Pedal brake locks the wheel

Bumpers are included with each caster.

Polyurethane (TPU) Tread Models

Wheel Diameter (in.)	Wheel Diameter (mm)	Face (in.)	Face (mm)	Load Rating (lbs.)	Load Rating (kg)	Type	Wheel Tread	Temperature range (continuous) (Fahrenheit)	Temperature range (continuous) (Celsius)	Apprx. Pkd. Wt. (lbs.)	Apprx. Pkd. Wt. (kg)	MetroMax Model No.
5	127	1.25	32	300	135	Stem/Swivel	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.3	1.0	**5MPXGSA**
5	127	1.25	32	300	135	Stem/Brake	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.5	1.1	**5MPBXGSA**
5	127	1.25	32	300	135	Stem/Rigid	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.3	1.0	**5MPRXGSA**

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS.

5MPXGSA

5MPBXGSA

5MPRXGSA

Best uses...
- Best suited for high temperature cart wash chambers up to 180F (82C) when paired with Stainless Steel Shelving.
- Moving heavy loads regularly (90 shore TPU tread)
- High impact mobile uses (elevators, thresholds, ramps)
- Excellent Corrosion Resistance
- Excellent Chemical Resistance

Thermoplastic Rubber (TPR) Tread Models

Wheel Diameter (in.)	Wheel Diameter (mm)	Face (in.)	Face (mm)	Load Rating (lbs.)	Load Rating (kg)	Type	Wheel Tread	Temperature range (continuous) (Fahrenheit)	Temperature range (continuous) (Celsius)	Apprx. Pkd. Wt. (lbs.)	Apprx. Pkd. Wt. (kg)	MetroMax Model No.
5	127	1.25	32	250	113	Stem/Swivel	TPR donut	-20° - 180°	-29° - 82°	2.4	1.1	**5MDGSXA**
5	127	1.25	32	250	113	Stem/Brake	TPR donut	-20° - 180°	-29° - 82°	2.6	1.2	**5MDBGSXA**
5	127	1.25	32	250	113	Stem/Rigid	TPR donut	-20° - 180°	-29° - 82°	2.4	1.1	**5MDRGSXA**

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS.

5MDGSXA

5MDBGSXA

5MDRGSXA

Best uses...
- Best tread for high humidity controlled environments
- Excellent Corrosion Resistance
- Excellent Chemical Resistance
- Softer TPR donut tread (70 shore) is more shock absorbent than TPU

Where not to use...
- Tread not suited for exposure to acids or petroleum based chemicals.

Maintenance - Stainless Casters
- TPU tread swivel and swivel/brake models: Swivel raceway has a grease fitting. The axle has sealed bearings that do not require additional lubrication.
- TPR tread swivel and swivel/brake models: swivel raceway and axles have grease fittings. Rigid caster model has an axle with a grease fitting.
- User should determine the frequency of maintenance based on their usage conditions.

Job _____

Stem Casters - MetroMax

We put space to work.

- **Swivel and Swivel/Brake casters** rotate a full 360 degrees for easy maneuvering.
- **Brakes:** Wheel brakes are foot operated.
- **Bumpers:** Non Phtalate vinyl material is strong yet flexible to protect walls from damage. Each caster, except where noted, includes a 3-1/2" (89mm) diameter bumper. Optional 5" (127mm) diameter bumpers are available.
- **Weight Load Capacity** of a cart (evenly distributed): Caster Load Rating x 3.

Caster Wheel Material Guide

Caster Tread	Grease/Oil Resistance	Floor Protection	Load Rating	Key Advantage
Resilient Rubber	Low	High	200 lbs. (90kg)	Basic mobility.
High Modulus Rubber	High	High	250 lbs. (113kg)	Quieter than resilient rubber and polyurethane. Well suited for environments with constant exposure to moisture and/or high humidity.
Polyurethane	High	High	300 lbs. (135kg)	Easiest to move heavy loads.

Replacement Bumpers

Non Phthalate Vinyl

Height (in.)	Height (mm)	MetroMax Cat. No.
.84	22	**M9992DBX**

Rigid Caster Channels

- Typically used opposite two swivel style casters to create carts that are easy to steer over long distances.

  Note: A type 304 stainless rigid caster channel is included at no charge with each two rigid plated or SS casters. An aluminum rigid channel is included with each two polymer horn rigid casters (model 5PCR).

For shelf depth (in.)	For shelf depth (mm)	Cat. No.	(For use with 5PCR) Cat. No.
14"	355	14RS	P14RC
18"	457	18RS	P18RC
21"	530	21RS	P21RC
24"	610	24RS	P24RC

Rigid Caster Channel **Swivel Casters**

24RS

P24RC

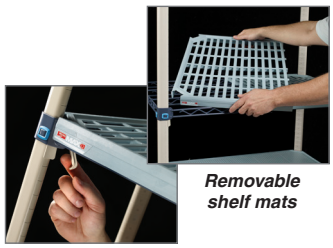
All Metro Catalog Sheets are available on our website www.metro.com.

{9.21}

MetroMax Q®
Polymer / Wire Shelving

Quick-to-adjust, corrosion-resistant shelving constructed of removable polymer open grid shelf mats, wire shelf frames, and corner releases. Shelf frames and steel posts have an epoxy coating over an electroplated substrate. Shelves offer a 25-year warranty against rust and corrosion. Polymer posts are rust-proof. Microban® antimicrobial product protection is built into the shelf mats. Shelf has a rigid four-sided frame with center truss(es). Robust corner provides complete 360° capture of the wedge and post for added stability. Stationary units have maximum capacity of 2,000 lbs. (907kg) evenly distributed. Mobile units (with stem casters) offer a maximum total unit load of 900 lbs. (408kg). Units assemble easily — shelves mount on four one-piece wedges along grooved, numbered posts and adjust on 1" (25mm) increments.

- **Forever Strong:** Proven corner connection and four-sided shelf frame with center truss(es) assures stability and strength in stationary, mobile, and high-density track shelving configurations.
  800 lbs. (363kg) per shelf for lengths of 24" to 48" (610 to 1219mm)
  600 lbs. (272kg) per shelf for lengths of 54" (1372mm) or longer
  Stationary unit: 2000lbs (907kg) evenly distributed.
  Mobile unit (with stem casters): Up to 900lbs. (408kg).
  Multiply the caster load rating by 3 to determine actual rating.
- **Long life Rust Resistance:** Shelves offer a 25-year limited corrosion warranty and are combined with rust proof polymer posts.
- **Easy to Clean and Maintain:** Polymer mats can be easily removed and cleaned in a sink or commercial washer/dish machine.
- **Microban® Antimicrobial Product Protection** is built into the shelf mats to help fight the growth of stain and odor-causing bacteria, fungi, mold, and mildew to keep product cleaner between cleanings.
- **Quick-to-Adjust:** Patented corner release allows shelves to be adjusted without tools. Simply flip each corner release, relocate the wedge connectors on the posts, and reposition the shelf. Quickly adjust shelves to reclaim wasted vertical space.
- **Efficient Use of Space:** Shelves adjust on 1" (25mm) increments along the post to maximize the use of available vertical space.
- **Fast, Easy Assembly:** Shelves are ready to use right out of the box. One-piece wedges securely attach to the posts. Raised beads on the back of each wedge snap into grooves on the post. Window on wedge aligns with numbers on the post to locate the desired shelf position. Shelf mounts on four wedges, A unit can be assembled without tools in minutes.
- **Interchangeable:** Part of the MetroMax platform, MetroMax Q shelves are compatible on the same shelving units with MetroMax i and MetroMax 4 shelves.
- **Open Grid and Solid Mat Options:** MetroMax Q is available with open grid mats. Open grid shelves promote air circulation and light penetration. If a solid shelf is required, MetroMax i or MetroMax 4 solid shelves may be added to the MetroMax Q unit.
- **NSF Listed** for all environments.
- **Optional Accessories** are on spec sheet 9.25.



Removable shelf mats

Quick-to-Adjust

Material Specifications:

- **Shelf Mats:** Injection-molded polypropylene with exclusive built-in Microban® antimicrobial product protection.
- **Shelf frames:** Steel with electroplated substrate and highly durable, abrasion-resistant epoxy finish.
- **Polymer posts:** Pultrusions – continuous glass fibers and thermoset resin composite; adjustable foot and socket – reinforced nylon.
- **Epoxy-coated posts:** Steel with electroplated substrate and highly durable, abrasion-resistant epoxy finish.
- **Temperature range:** -20°F (-29°C) to 125°F (52°C) continuous use, with intermittent exposure to 200°F (93°C) for cleaning.

MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban® Products Company, Huntersville, NC. Microban® product protection does not by itself protect a user from food borne illness. Product must be routinely cleaned.

Supports good HACCP processes

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

{9.21}

MetroMax Q®
Polymer / Wire Shelving

Standard Interchangeable Shelves

Part number includes shelf with removable mats and one bag of wedges

Nominal Width/Length (in.)	(mm)	Cat. No. Shelf w/ grid Mats
14x24	355x610	**MQ1424G**
14x30	355x760	**MQ1430G**
14x36	355x914	**MQ1436G**
14x42	355x1060	**MQ1442G**
14x48	355x1219	**MQ1448G**
-	-	-
14x60	355x1524	**MQ1460G**
14x72	355x1829	**MQ1472G**
18x24	457x610	**MQ1824G**
18x30	457x760	**MQ1830G**
18x36	457x914	**MQ1836G**
18x42	457x1060	**MQ1842G**
18x48	457x1219	**MQ1848G**
18x54	457x1372	**MQ1854G**
18x60	457x1524	**MQ1860G**
18x72	457x1829	**MQ1872G**

Nominal Width/Length (in.)	(mm)	Cat. No. Shelf w/ grid Mats
21x24	530x610	**MQ2124G**
21x30	530x760	**MQ2130G**
21x36	530x914	**MQ2136G**
21x42	530x1060	**MQ2142G**
21x48	530x1219	**MQ2148G**
21x54	530x1372	**MQ2154G**
21x60	530x1524	**MQ2160G**
21x72	530x1829	**MQ2172G**
24x24	610x610	**MQ2424G**
24x30	610x760	**MQ2430G**
24x36	610x914	**MQ2436G**
24x42	610x1060	**MQ2442G**
24x48	610x1219	**MQ2448G**
24x54	610x1372	**MQ2454G**
24x60	610x1524	**MQ2460G**
24x72	610x1829	**MQ2472G**

Heavy-Duty Dunnage Shelves

- Weight capacity per shelf evenly distributed: 1,200 lbs. (544kg) on shelves up to and including 48" (1219mm) long; 900 lbs. (408kg) for shelves 54" (1370mm) and longer.
- Dunnage shelves must be used on shelving units with four posts.

Grid Mat Model No.	Nominal Width (in.)	Nominal Width (mm)	Nominal Length (in.)	Nominal Length (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
MHP2436G	24	610	36	914	21	9.5
MHP2448G	24	610	48	1220	27	12.2
MHP2454G	24	610	54	1370	29	13.2
MHP2460G	24	610	60	1524	33	15.0

Shelving Height Guidelines – MetroMax

Shelf Depth	14" (356mm)	18" (457mm)	21" (533mm)	24" (610mm)
Maximum Post Height Allowable				
Stationary	63" (1600mm)	86" (2184mm)	86" (2184mm)	86" (2184mm)
Mobile	54" (1372mm)	74" (1880mm)	74" (1880mm)	86" (2184mm)

Note: 14" deep stationary shelving taller than 63" must be properly fastened to floor or the wall. Reference spec sheet 9.25, page 2 for options.

Rust Proof Polymer Posts - Lifetime warranty against rust.

Stationary - with leveling foot

Polymer Model No.	Approx. Pkd. Wt. (lbs.)	(kg)	Nominal Height (in.)	(mm)	Actual Height (in.)	(mm)
MX13P	0.5	0.2	13	370	14 3/16	360
MX27P	0.9	0.4	27	685	28 3/16	716
MX33P	1.0	0.5	33	875	34 3/16	868
MX54P	1.6	0.7	54	1370	54 3/16	1376
MX63P	1.8	0.8	63	1585	62 3/16	1580
MX74P	2.3	1.0	74	1690	74 3/16	1884
MX86P	2.5	1.4	86	2195	86 3/16	2189

Mobile - for stem casters

Polymer Model No.	Approx. Pkd. Wt. (lbs.)	(kg)	Nominal Height (in.)	(mm)	Actual Height (in.)	(mm)
MX13UP	0.5	0.2	13	370	14 3/16	360
MX27UP	2.0	0.9	27	685	28 3/16	716
MX33UP	1.0	0.5	33	875	34 3/16	868
MX54UP	1.6	0.7	54	1370	54 3/16	1376
MX63UP	1.8	0.8	63	1585	62 3/16	1580
MX70UP	2.0	0.9	70	1778	69 3/16	1757
MX74UP	2.3	1.0	74	1690	74 3/16	1884
MX86UP	3.0	1.4	86	2195	86 3/16	2189

Polymer post

Stationary Mobile

Shelf Wedge Connector:
Reinforced nylon. Replacement MetroMax Q Wedges Cat. No. MQ9985 (Bag of 4)

Epoxy Coated Steel Posts - For heavy-duty mobile applications. 15 year limited rust warranty.

Stationary - with leveling foot

Epoxy-Coated Steel Model No.	Approx. Pkd. Wt. (lbs.)	(kg)	Nominal Height (in.)	(mm)	Actual Height (in.)	(mm)
MQ13PE	1.0	0.5	13	370	14 3/16	360
MQ27PE	2.0	0.9	27	685	28 3/16	716
MQ33PE	2.5	1.1	33	875	34 3/16	868
MQ54PE	4.0	1.8	54	1370	54 3/16	1376
MQ63PE	4.5	2.0	63	1585	62 3/16	1580
MQ74PE	5.5	2.5	74	1690	74 3/16	1884
MQ86PE	6.5	2.9	86	2195	86 3/16	2189

Mobile - for stem casters

Epoxy-Coated Steel Model No.	Approx. Pkd. Wt. (lbs.)	(kg)	Nominal Height (in.)	(mm)	Actual Height (in.)	(mm)
MQ13UPE	1.0	0.5	13	370	14 3/16	360
MQ27UPE	2.0	0.9	27	685	28 3/16	716
MQ33UPE	2.5	1.1	33	875	34 3/16	868
MQ54UPE	4.0	1.8	54	1370	54 3/16	1376
MQ63UPE	4.5	2.0	63	1585	62 3/16	1580
MQ70UPE	2.0	0.9	70	1778	69 3/16	1757
MQ74UPE	5.5	2.5	74	1690	74 3/16	1884
MQ86UPE	6.5	2.9	86	2195	86 3/16	2189

Epoxy-coated steel post

Stationary Mobile

x4

SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2P110 - REACH-IN REFRIGERATOR (1 EA REQ'D)

Victory RS-2D-S1-HC

UltraSpec™ Series Refrigerator, Powered by V-Core™, Reach-in, two-section, self-contained refrigeration, 44.57 cu. ft. capacity, (2) full height solid hinged doors, (6) silver freeze (chrome-style) shelves, stainless steel exterior & interior, standard depth cabinet, TOUCH POINT™ electronic temperature control/indicator, LED lighting, expansion valve technology, Santoprene door gaskets with 2 year warranty, stainless steel breakers, R290 Hydrocarbon refrigerant, 1/3 HP, cULus, UL EPH Classified, UL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Victory	1		7-year parts & labor and 7-year compressor warranty; excludes maintenance items
Victory	1		115v/60/1-ph, 6.5 amps, with cord & NEMA 5-15P
Victory	1		Door hinging: left door hinged on left, right door hinged on right standard
Victory	36		Type "A" Tray Slide Pair, 1 tray slide set for (1) 18" x 26" or (2) 14" x 18" pans
Victory	1		Front Kick Plate
Victory	1		6" Casters, in lieu of standard 6" stainless steel legs
			NOTE: Receptacle for unit to be installed to the left or right side of the unit for accessibility and resetting the GFCI as needed.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/3		
2	115	60	1	Cord & Plug		5-15P	6.5				

VICTORY ULTRASPEC

PROJECT: _____

ITEM # _____ QTY: _____

MODEL # _____

AIA # _____ SIS # _____

SOLID DOOR REACH-IN REFRIGERATOR

RS-2D-S1-HC

POWERED BY V-CORE

EXCLUSIVE WARRANTY

- **7 Year Parts, Labor and Compressor**
- **Exclusive 2 Year Warranty On Magnetic Door Gaskets**
- **Lifetime Warranty On Handles & Hinges (parts only)**

CABINET CONSTRUCTION

- Stainless Steel Exterior And Interior
- Stay-Open Door Feature For Easy Product Loading
- 20 Gauge Stainless Steel Door
- Magnetic Door Switch Automatically Activates Interior LED Light
- Heavy-Duty Cylinder Locks
- Stainless Steel Interior Door Liner
- One Piece, Snap-In Magnetic Door Gaskets
- Low Profile Vertical Door Handles
- Hinged Front Shroud
- Energy Saving Thermal Breaker
- Stainless Steel Breaker Caps
- 6 Silver Freeze Wire Shelves
- 6" High Adjustable Stainless Steel Legs
- 8' Cord And Plug (see electrical data for details)

FEATURES

- Full Electronic Control With Touchpoint Interface
- Expansion Valve Technology
- Manager's Lockout Feature
- Anti-Condensate Perimeter Heater
- Variable Speed Compressor Technology

REFRIGERATION

- Refrigeration System Uses R-290 Refrigerant To Comply With All Environmental Concerns
- Hot Gas Condensate Evaporator
- Adaptive Defrost For Reduced Energy Consumption And More Consistent Product Temperatures
- Epoxy Coated Evaporator Coil, Located Out Of The Food Zone
- Refrigerator Capable Of Maintaining Product Temperature 36°F To 38°F

ENERGY STAR

Please Verify Qualifying Units By Visiting:
www.energystar.gov/cfs

OPTIONS & ACCESSORIES

- Stainless Steel Case Back
- Stainless Steel Kick Plate
- Exterior Door Laminate
- Door Swing Orientation (at time of order)
- Additional Shelves
- Heat Shield (left, right)
- Tray Slides (type A & A/C)
- 3", 6" Casters Or 6" Seismic Legs
- FlexTemp Models Maintain Between 28°F And 38°F
- Correctional Package
- Remote Models* (6" legs only) (refrigerant must be specified at time of order, see note)

3779 Champion Blvd, Winston-Salem, NC 27105
ph: (888) 845-9800 | fax: (800) 253-5168
Sales@VictoryRefrigeration.com | VictoryRefrigeration.com

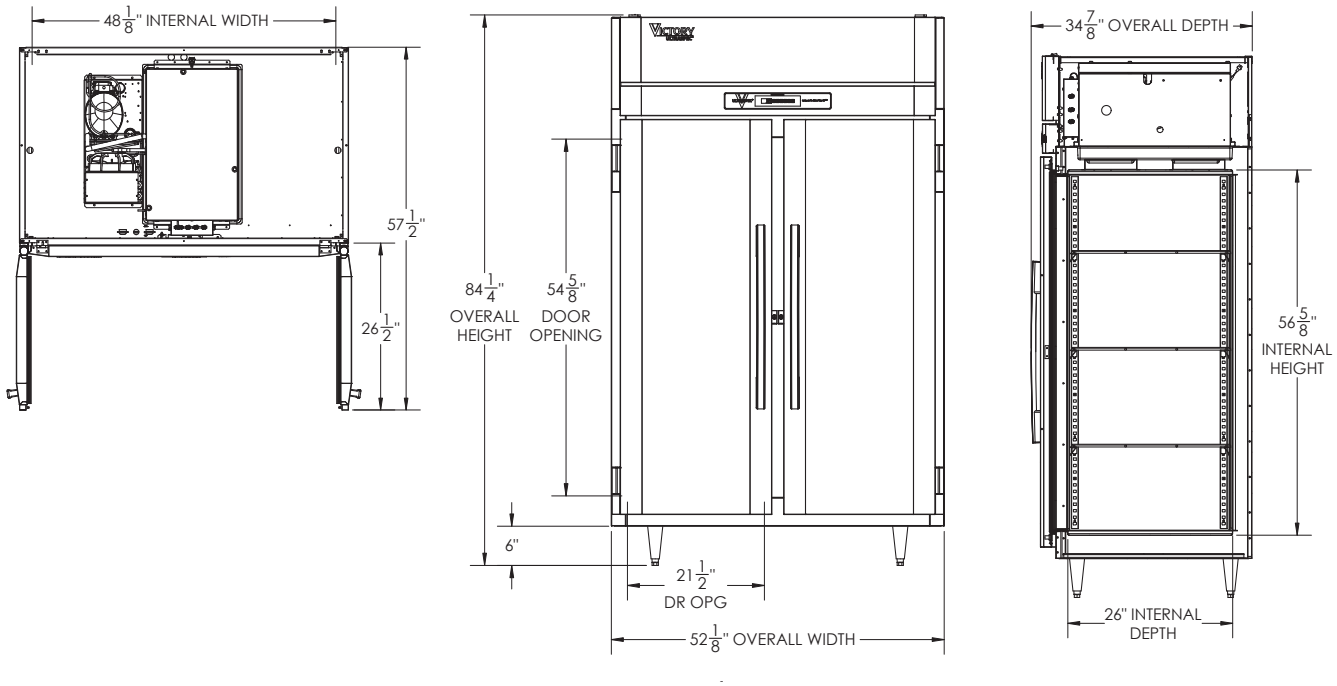
Rev. 7/2/25 Printed in U.S.A.

APPROVAL: _____ DATE: _____

SOLID DOOR REACH-IN REFRIGERATOR

SOLID DOOR REACH-IN REFRIGERATOR

RS-2D-S1-HC



We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Dimensional tolerances +/- 1⁄4". Metric dimensions (MM)

12" Top clearance is required

CHARACTERISTICS		ELECTRICAL DATA		SHIPPING DETAILS	
Net Capacity (cubic ft.)	44.57	Cabinet Voltage**	115/60/1	Height	88"
Width, Overall (in.)	52 1/8"	Total Amperes	6.5	Width	60"
Depth, Overall (with handle)	34 7/8"	NEMA Plug (8' cord)	5-15P	Depth	45"
Height Overall (6" legs)	84 1/4"	**REFRIGERATION DATA**		Crated Weight	560 lbs
Depth, Door Open 90°	57 1/2"	Condensing Unit Size, HP	1/3	*NOTE: Remote units are field wired and come with 6" legs. Refrigerant must be specified at time of order.	
Door Opening (in.)	21 1/2" x 54 5/8"	Refrigerant	R-290		
No. Of Doors/Shelves	2/6	Capacity (BTU/HR) (100°F/20°F)	2800		
		Heat Rejection (BTU/HR)	4200		
		Charge (lbs/grams/ounces)	0.3307 / 150 / 5.3		

** NOTE: This unit utilizes variable speed compressor technology. The compressor can experience nuisance tripping on Class A GFCI outlets which have a trip limit of 4 mA to 6 mA. To avoid this issue in a location that requires GFCI circuit protection, Victory recommends using either an Eaton, SGF20, or HUBBELL Model Number GFRST83W 20A Heavy Duty Hospital Grade Self-Test GFCI Receptacle.

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Specification Sheet

12/1/2025

ITEM# 2P111 - SHELVING, WALL MOUNTED (3 EA REQ'D)

Eagle Group SWS1536-14/3

Snap-n-Slide® Shelf, wall-mounted, 36"W x 15"D, rolled front edge, 1-1/2"H up-turn on sides & rear, stainless steel wall brackets mount to wall studs (no wall backing required), 135 lbs. weight capacity, 14/304 stainless steel construction, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Eagle Group	3	358115	Divider, 15"W, for Snap-n-Slide wall shelf, 4"H

FSEC to furnish proper type of stainless-steel mounting hardware for wall shelf to sustain weight while in use.

GC to furnish and install blocking in wall, as needed to support fully loaded shelf.

FSEC to install shelf approximately 20” above countertop of work surface.

FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.

Refer to wall blocking detail WBK-100 for additional wall blocking information and mounting heights. FSEC to provide a dimensioned wall blocking sheet as part of submittal/shop drawing package.

Profit from the Eagle Advantage®

Specification Sheet

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

Snap-n-Slide® Wall Shelves

MODELS:

❑ *SWS1224-**	❑ *SWS1524-**	❑ *SWS1524-*-VMAR*
❑ *SWS1236-**	❑ *SWS1536-**	❑ *SWS1536-*-VMAR*
❑ *SWS1248-**	❑ *SWS1548-**	❑ *SWS1548-*-VMAR*
❑ *SWS1260-**	❑ *SWS1560-**	❑ *SWS1560-*-VMAR*
❑ *SWS1272-**	❑ *SWS1572-**	❑ *SWS1572-*-VMAR*

** See charts on back page for complete model numbers.*

Short Form Specifications

Eagle Snap-n-Slide® Wall Shelf with Rolled Front Edge, model _____. Unit constructed of 16/430, 16/304, or 14/304 stainless steel. Front rolled edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

Eagle Snap-n-Slide® Wall Shelf with "V" Marine Front Edge, model _____. Unit constructed of 16/430, 16/304, 14/304, or 14/316 stainless steel. "V" marine front edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

#SWS1236-16/4 wall shelf

Design and Construction Features

- Brackets can be mounted to studs—no wall backing required.
- Heavy gauge stainless steel construction.
- 1½˝ (38mm) upturn on rear and ends of shelf.
- Models available with 1½˝ (38mm) rolled front edge or 1¾˝ (45mm) "V" marine edge on shelf.
- 12˝ and 15˝ (305 and 381mm) widths available.
- Lengths available range from 24˝ to 72˝ (610 to 1829mm).
- No tools required to attach shelf to wall brackets.

Options / Accessories

❑ Solid Dividers – 16 gauge stainless steel, 4˝ (76mm)-high

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

Certifications / Approvals

NSF

AutoQuotes

KCL

For custom configuration or fabrication needs, contact our **SpecFAB® Division.**
Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

EG02.01 Rev. 09/09

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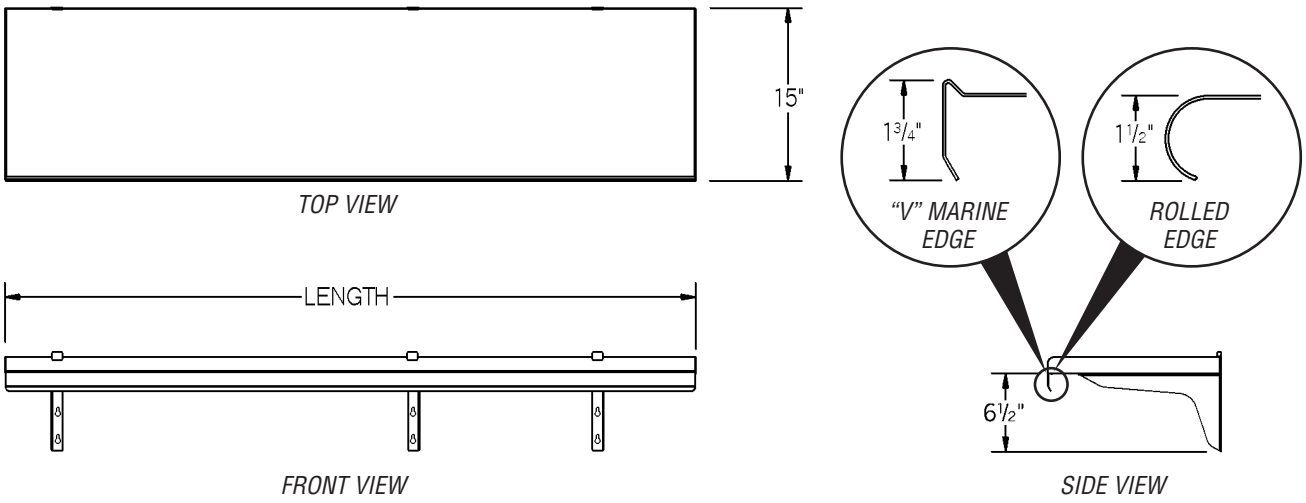
Profit from the Eagle Advantage®

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

Snap-n-Slide® Wall Shelves



(15˝ wide shelf shown)

SHELVES WITH ROLLED FRONT EDGE

12˝ (305mm)-WIDE SHELVES					15˝ (381mm)-WIDE SHELVES								
16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1224-16/4	*SWS1224-16/3*	*SWS1224-14/3*	12	5.4	*SWS1524-16/4*	*SWS1524-16/3*	*SWS1524-14/3*	15	6.8	24˝	610	90	40.8
SWS1236-16/4	*SWS1236-16/3*	*SWS1236-14/3*	14	6.4	*SWS1536-16/4*	*SWS1536-16/3*	*SWS1536-14/3*	17	7.7	36˝	914	135	61.2
SWS1248-16/4	*SWS1248-16/3*	*SWS1248-14/3*	17	7.7	*SWS1548-16/4*	*SWS1548-16/3*	*SWS1548-14/3*	21	9.5	48˝	1219	180	81.6
SWS1260-16/4	*SWS1260-16/3*	*SWS1260-14/3*	23	10.4	*SWS1560-16/4*	*SWS1560-16/3*	*SWS1560-14/3*	28	12.7	60˝	1524	225	102.1
SWS1272-16/4	*SWS1272-16/3*	*SWS1272-14/3*	25	11.3	*SWS1572-16/4*	*SWS1572-16/3*	*SWS1572-14/3*	30	13.6	72˝	1829	270	122.5

15˝ (381mm)-WIDE SHELVES WITH "V" MARINE FRONT EDGE

14 GAUGE TYPE 304 model #	14 GAUGE TYPE 316 model #	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	weight lbs.	weight kg	shelf length in.	shelf length mm	weight capacity lbs.	weight capacity kg
SWS1524-14/304-VMAR	*SWS1524-14/316-VMAR*	*SWS1524-16/430-VMAR*	*SWS1524-16/304-VMAR*	15	6.8	24˝	610	90	40.8
SWS1536-14/304-VMAR	*SWS1536-14/316-VMAR*	*SWS1536-16/430-VMAR*	*SWS1536-16/304-VMAR*	17	7.7	36˝	915	135	61.2
SWS1548-14/304-VMAR	*SWS1548-14/316-VMAR*	*SWS1548-16/430-VMAR*	*SWS1548-16/304-VMAR*	21	9.5	48˝	1219	180	81.6
SWS1560-14/304-VMAR	*SWS1560-14/316-VMAR*	*SWS1560-16/430-VMAR*	*SWS1560-16/304-VMAR*	28	12.7	60˝	1524	225	102.1
SWS1572-14/304-VMAR	*SWS1572-14/316-VMAR*	*SWS1572-16/430-VMAR*	*SWS1572-16/304-VMAR*	30	13.6	72˝	1829	270	122.5

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Rev. 09/09

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

Specification Sheet

Snap-n-Slide® Wall Shelves

Short Form Specifications

Eagle Snap-n-Slide® Wall Shelf with Rolled Front Edge, model _____. Unit constructed of 16/430, 16/304, or 14/304 stainless steel. Front rolled edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

Eagle Snap-n-Slide® Wall Shelf with "V" Marine Front Edge, model _____. Unit constructed of 16/430, 16/304, 14/304, or 14/316 stainless steel. "V" marine front edge with 1½˝ upturn on rear and ends. Stainless steel wall brackets are shipped loose for mounting directly to wall studs.

MODELS:

❑ ***SWS1224-****	❑ ***SWS1524-****	❑ ***SWS1524-*-VMAR***
❑ ***SWS1236-****	❑ ***SWS1536-****	❑ ***SWS1536-*-VMAR***
❑ ***SWS1248-****	❑ ***SWS1548-****	❑ ***SWS1548-*-VMAR***
❑ ***SWS1260-****	❑ ***SWS1560-****	❑ ***SWS1560-*-VMAR***
❑ ***SWS1272-****	❑ ***SWS1572-****	❑ ***SWS1572-*-VMAR***

** See charts on back page for complete model numbers.*

#SWS1236-16/4 wall shelf

Options / Accessories

❑ Solid Dividers – 16 gauge stainless steel, 4˝ (76mm)-high

Design and Construction Features

- Brackets can be mounted to studs—no wall backing required.
- Heavy gauge stainless steel construction.
- 1½˝ (38mm) upturn on rear and ends of shelf.
- Models available with 1½˝ (38mm) rolled front edge or 1¾˝ (45mm) "V" marine edge on shelf.
- 12˝ and 15˝ (305 and 381mm) widths available.
- Lengths available range from 24˝ to 72˝ (610 to 1829mm).
- No tools required to attach shelf to wall brackets.

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www.eaglegrp.com

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

Certifications / Approvals

NSF

AUTOQUOTES

KCL

For custom configuration or fabrication needs, contact our **SpecFAB® Division.**
Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

EG02.01 Rev. 09/09

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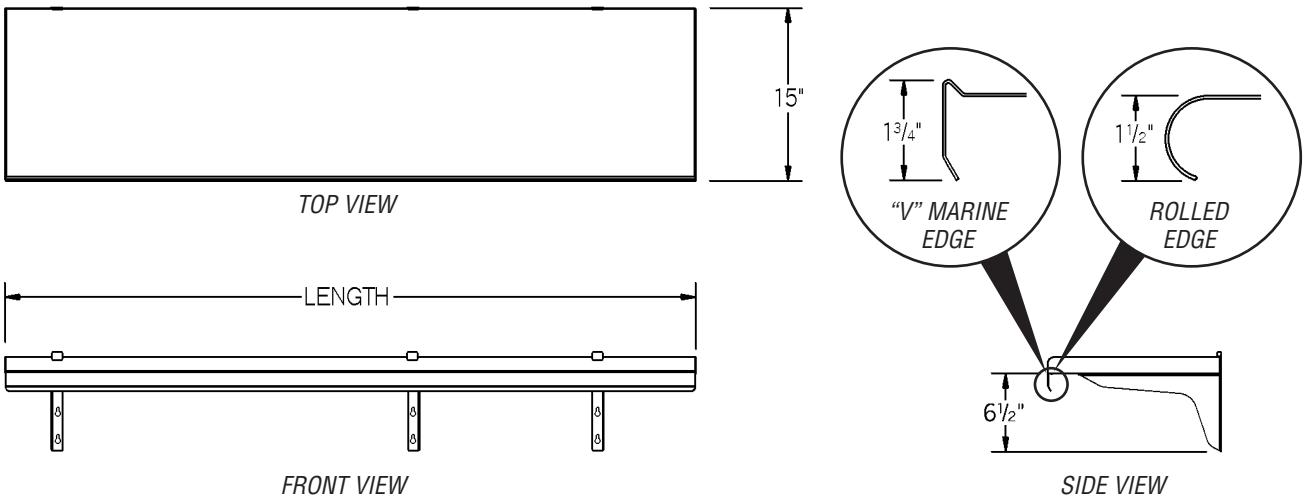
Item No.: _____
Project No.: _____
S.I.S. No.: _____

Snap-n-Slide® Wall Shelves



(15˝ wide shelf shown)

SHELVES WITH ROLLED FRONT EDGE

12˝ (305mm)-WIDE SHELVES					15˝ (381mm)-WIDE SHELVES								
16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	kg	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	14 GAUGE TYPE 304 model #	weight lbs.	kg	shelf length in.	mm	weight capacity lbs.	kg
SWS1224-16/4	*SWS1224-16/3*	*SWS1224-14/3*	12	5.4	*SWS1524-16/4*	*SWS1524-16/3*	*SWS1524-14/3*	15	6.8	24˝	610	90	40.8
SWS1236-16/4	*SWS1236-16/3*	*SWS1236-14/3*	14	6.4	*SWS1536-16/4*	*SWS1536-16/3*	*SWS1536-14/3*	17	7.7	36˝	914	135	61.2
SWS1248-16/4	*SWS1248-16/3*	*SWS1248-14/3*	17	7.7	*SWS1548-16/4*	*SWS1548-16/3*	*SWS1548-14/3*	21	9.5	48˝	1219	180	81.6
SWS1260-16/4	*SWS1260-16/3*	*SWS1260-14/3*	23	10.4	*SWS1560-16/4*	*SWS1560-16/3*	*SWS1560-14/3*	28	12.7	60˝	1524	225	102.1
SWS1272-16/4	*SWS1272-16/3*	*SWS1272-14/3*	25	11.3	*SWS1572-16/4*	*SWS1572-16/3*	*SWS1572-14/3*	30	13.6	72˝	1829	270	122.5

15˝ (381mm)-WIDE SHELVES WITH "V" MARINE FRONT EDGE

14 GAUGE TYPE 304 model #	14 GAUGE TYPE 316 model #	16 GAUGE TYPE 430 model #	16 GAUGE TYPE 304 model #	weight lbs.	kg	shelf length in.	mm	weight capacity lbs.	kg
SWS1524-14/304-VMAR	*SWS1524-14/316-VMAR*	*SWS1524-16/430-VMAR*	*SWS1524-16/304-VMAR*	15	6.8	24˝	610	90	40.8
SWS1536-14/304-VMAR	*SWS1536-14/316-VMAR*	*SWS1536-16/430-VMAR*	*SWS1536-16/304-VMAR*	17	7.7	36˝	915	135	61.2
SWS1548-14/304-VMAR	*SWS1548-14/316-VMAR*	*SWS1548-16/430-VMAR*	*SWS1548-16/304-VMAR*	21	9.5	48˝	1219	180	81.6
SWS1560-14/304-VMAR	*SWS1560-14/316-VMAR*	*SWS1560-16/430-VMAR*	*SWS1560-16/304-VMAR*	28	12.7	60˝	1524	225	102.1
SWS1572-14/304-VMAR	*SWS1572-14/316-VMAR*	*SWS1572-16/430-VMAR*	*SWS1572-16/304-VMAR*	30	13.6	72˝	1829	270	122.5

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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

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Specification Sheet

12/1/2025

ITEM# 2P112 - MOP SINK CABINET (1 EA REQ'D)

Eagle Group YSCOPOS-F1916-VSCS-DL

Mop Sink Cabinet, double width, 47-1/2"W x 22-1/4"D x 84-1/4"H, slanted top, holds (2) mops, (2) hinged doors with transverse rod handles & keyed locks, 8" deep mop sink with service faucet (in left cabinet), (1) fixed shelf above mop sink, (3) fixed shelves in right cabinet, includes 30" spray hose & spray hose bracket, 430 stainless steel construction, enclosed rear, NSF

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		2"

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

Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Mop Sink Storage Cabinet, model _____. Heavy duty stainless steel cabinet body. Open back allows for cabinet to envelop wall-mounted service faucet and spray hose bracket. Double-pan 20-gauge stainless steel hinged doors with transverse rod handles. Top sloped at 15° angle. Mop sink is heavy duty stainless steel, deep-drawn seamless construction. 8″-deep bowl with 3″ radius corners. Drain is 2″ NPS nickel-plated cast bronze body, with removable snap-on strainer plate. Includes mop holder.

Single- and Double-Width Mop Sink Storage Cabinets

MODELS:

- ❑ ***F1916-VSCS***
- ❑ ***F1916-VSCS-DL***
- ❑ ***F1916-VSCS-DR***

(mop shown not included)

Features on Single- and Double-Width Cabinets

- Heavy gauge type 430 stainless steel construction.
- One half with mop sink, one half cabinet for relevant storage.
- Storage half of cabinet can accommodate portable mop bucket.
- 20 gauge stainless steel hinged double doors with transverse rod handles featuring keyed locks.
- 16″ x 20″ x 8″ (406 x 508 x 203mm) mop sink featuring large radius corners and 3½″ (89mm) NPS stainless steel drain with 2″ (51mm) NPS connection.
- Top slanted at a 15° angle.
- Sides are louvered along the top for ventilation.
- Two-pole mop holder.
- Service faucet.
- 30″ (762mm) hose and wall mounted bracket.

Features on Single-Width Cabinet

- 12″ (305mm)-wide center shelf is heavy gauge type 430 stainless steel.
- 25″ (635mm) side-to-side.

Features on Double-Width Cabinets

- Three fixed shelves on cabinet side.
- One fixed shelf above mop sink.
- 47½″ (1207mm) side-to-side.

Options / Accessories

❑ Upgrade to type 300 stainless steel

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Certifications / Approvals

NSF

AutoQuotes

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EG20.04 Rev. 03/18

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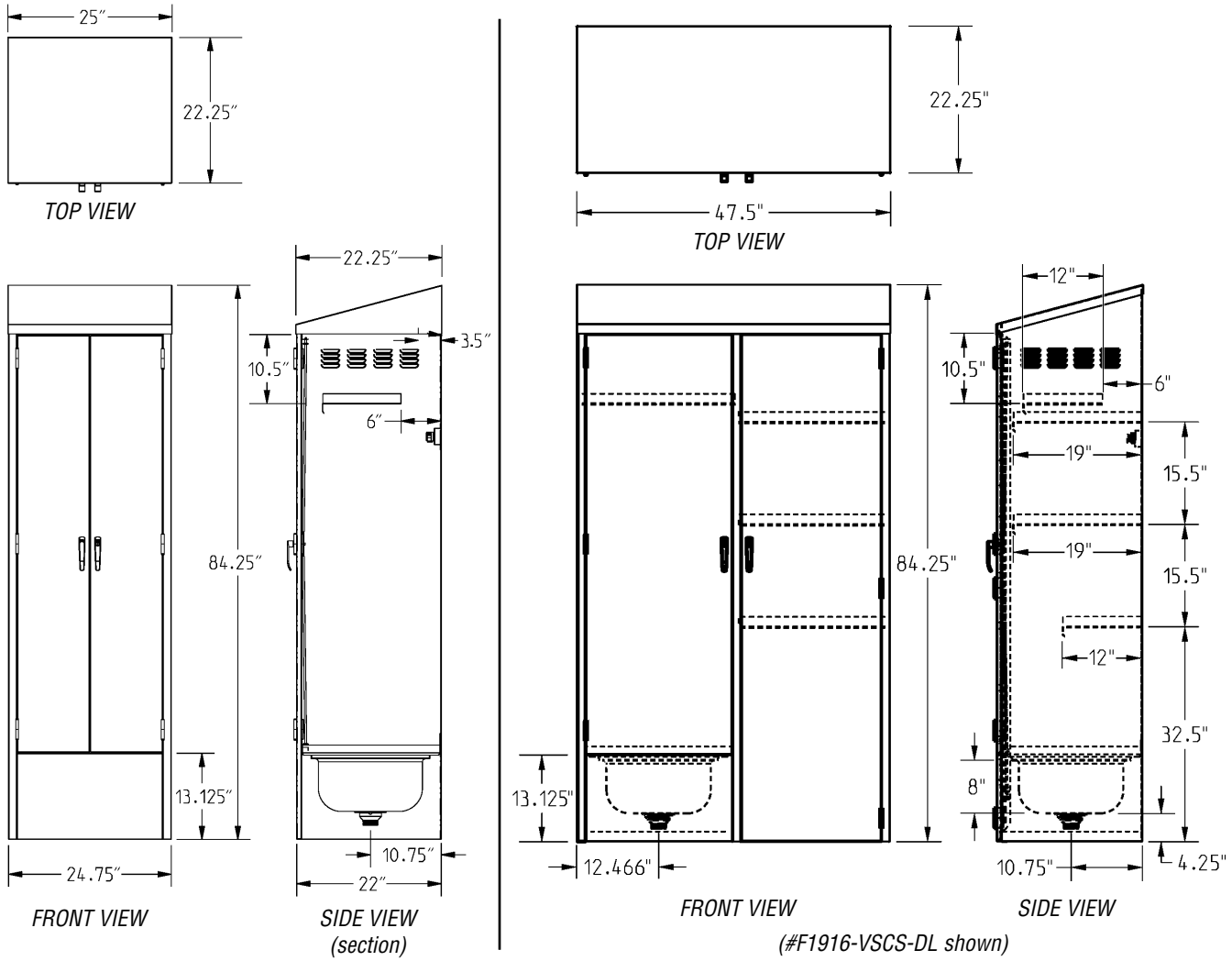
EG20.04 Catalog Specification Sheet No.

Single- and Double-Width Mop Sink Storage Cabinets

EAGLE GROUP®
Profit from the Eagle Advantage®

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

Single- and Double-Width Mop Sink Storage Cabinets



description	width in.	width mm	length in.	length mm	weight lbs.	weight kg	model #
single-width cabinet	22¼″	565	25″	635	274	124.3	***F1916-VSCS***
double-width cabinet, mop sink at left	22¼″	565	47½″	1207	544	246.7	***F1916-VSCS-DL***
double-width cabinet, mop sink at right	22¼″	565	47½″	1207	544	246.7	***F1916-VSCS-DR***

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Specification Sheet

12/1/2025

ITEM# 2P112.1 - WALL / SPLASH MOUNT FAUCET (1 EA REQ'D)

T&S Brass B-2465

Service Sink Mixing Faucet, splash-mounted, 8" adjustable centers, 4" wrist action handles with color coded indexes, Cerama cartridges with check valves, spout has male garden hose outlet, 1/2" NPT vacuum breaker, upper wall brace, 48" black rubber flex hose, 1/2" NPT female inlets, ADA Compliant

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-0230-KIT	Inlet Kit, 1/2" NPT nipple, close elbows, 24" flex supply hoses

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

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2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No. **B-2465**

Item No.

ADA Compliant

This Space for Architect/Engineer Approval

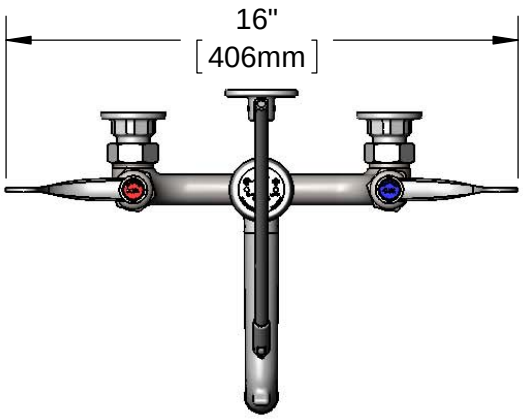
Job Name_____Date_____

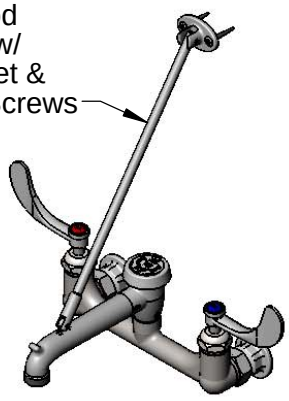
Model Specified_____ Quantity_____

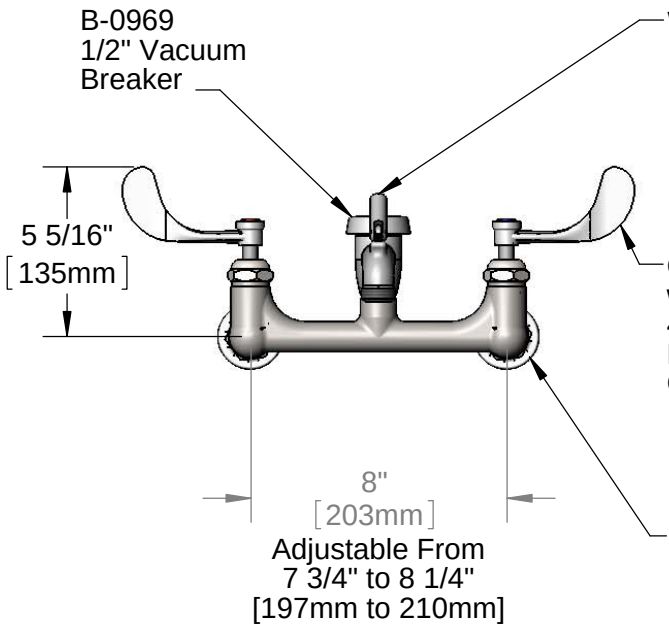
Customer/Wholesaler_____

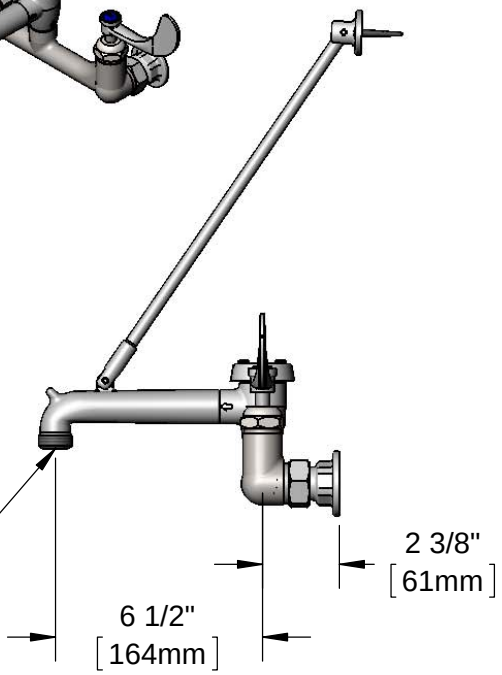
Contractor_____

Architect/Engineer_____









Product Specifications:

8" Wall Mount Service Sink Mixing Faucet, Cerama Cartridges w/ Check Valves, 4" Wrist Action Handles, 1/2" NPT Vacuum Breaker, Upper Wall Brace, 48" Black Rubber Flexible Hose & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 Exempt (Non-Potable)
ANSI A117.1 (ADA)
ASSE 1001

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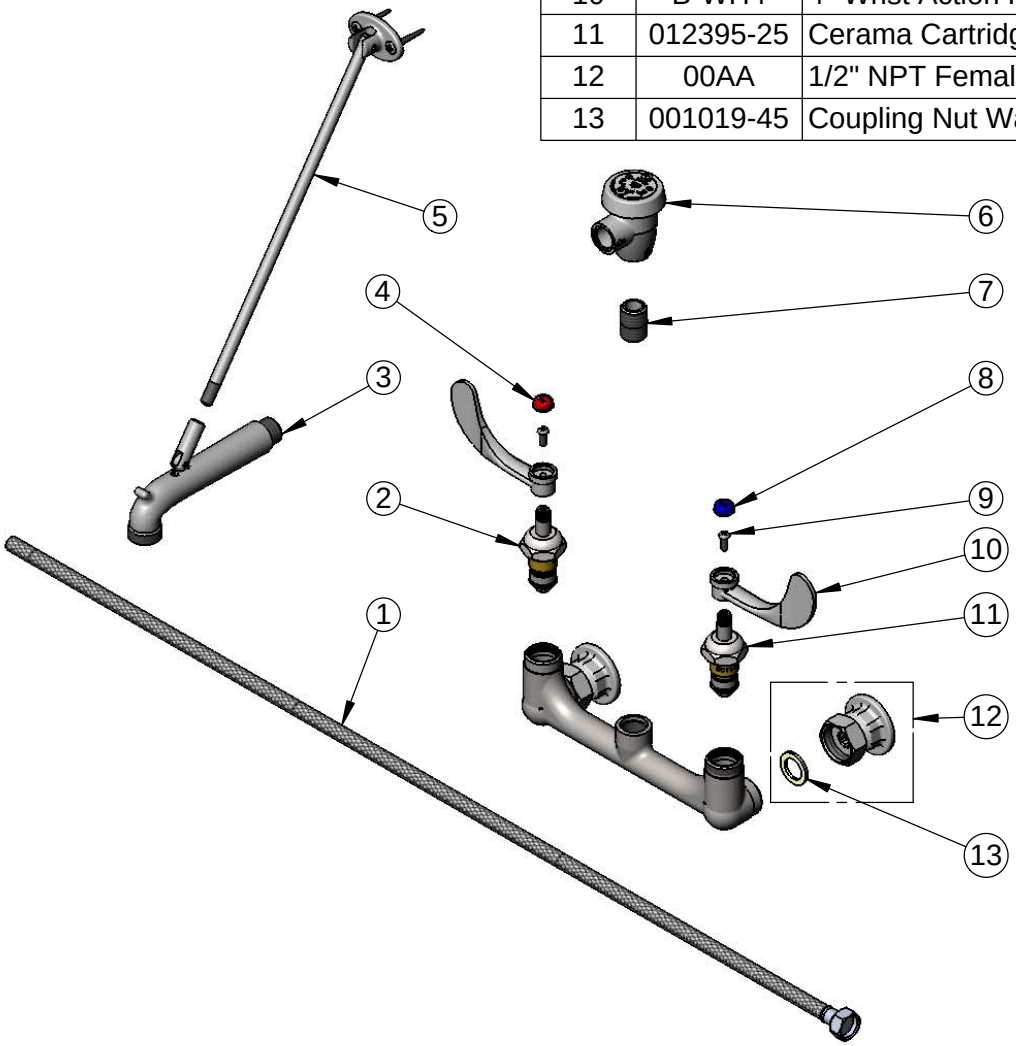
Model No. **B-2465**

Item No.

ITEM NO.	SALES NO.	DESCRIPTION
1	B-0618-02	48" Black Rubber Hose w/ GH Inlet
2	012394-25	Cerama Cartridge, RTC w/ Check Valve
3	009545-40	Nozzle, Polish Chrome w/ Top Support Clevis
4	001194-45	Red Index - HW
5	009546-40	Upper Support Rod, Polish Chrome w/ Mounting Screws
6	B-0969	Vacuum Breaker, 1/2"
7	002534-25	Close Nipple, 1/2" NPT
8	001686-45	Blue Index - CW
9	000925-45	Lab Handle Screw
10	B-WH4	4" Wrist Action Handle
11	012395-25	Cerama Cartridge, LTC w/ Check Valve
12	00AA	1/2" NPT Female Eccentric Flange
13	001019-45	Coupling Nut Washer



Product Specifications:

8" Wall Mount Service Sink Mixing Faucet, Cerama Cartridges w/ Check Valves, 4" Wrist Action Handles, 1/2" NPT Vacuum Breaker, Upper Wall Brace, 48" Black Rubber Flexible Hose & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 Exempt (Non-Potable)
ANSI A117.1 (ADA)
ASSE 1001

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Model No.
B-0230-KIT

Item No.

This Space for Architect/Engineer Approval

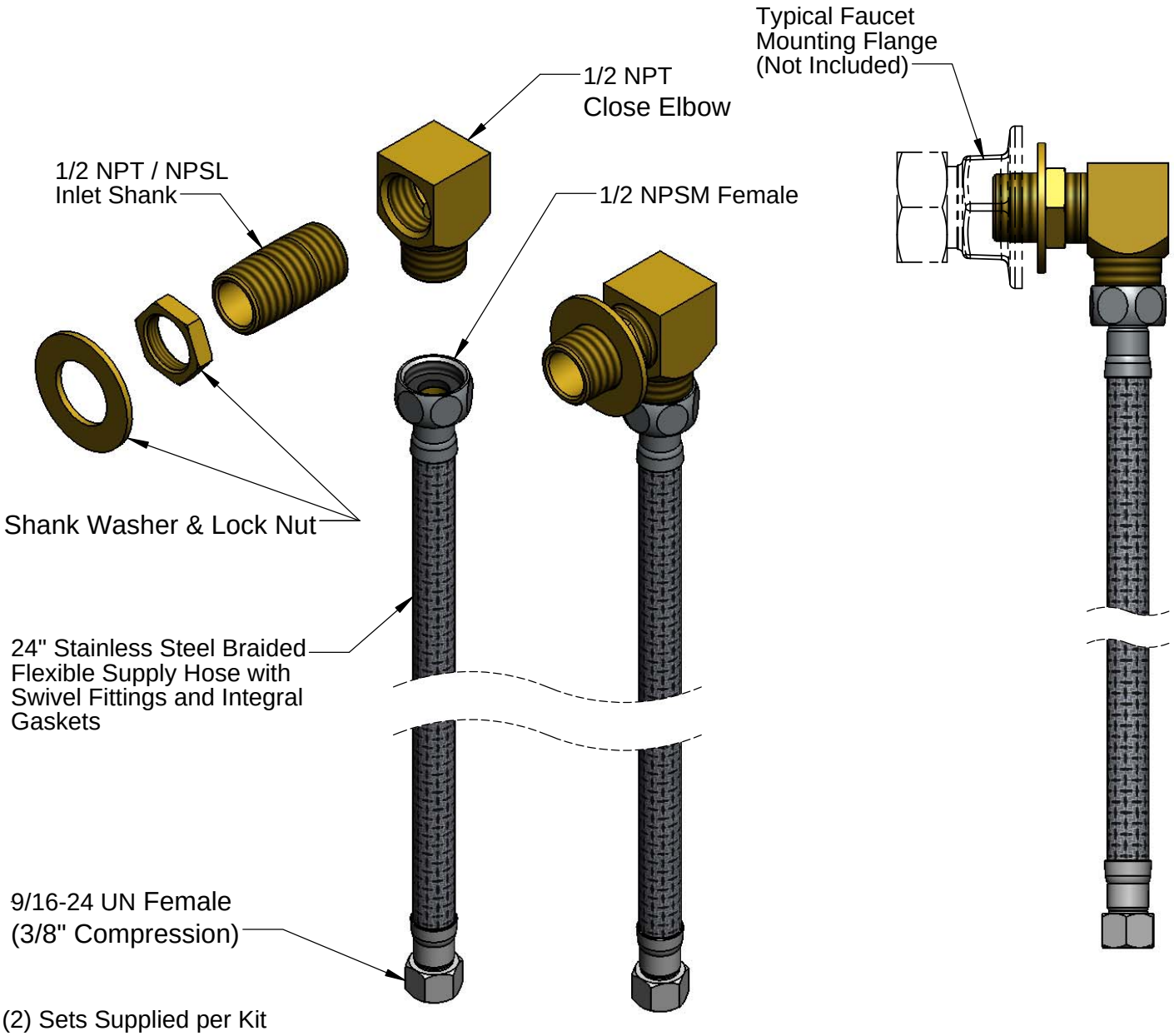
Job Name_____Date_____

Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____



(2) Sets Supplied per Kit

Product Specifications:
Inlet Kit:
1/2" Inlet Shanks, Close Elbows
and 24" Flexible Supply Hoses

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)

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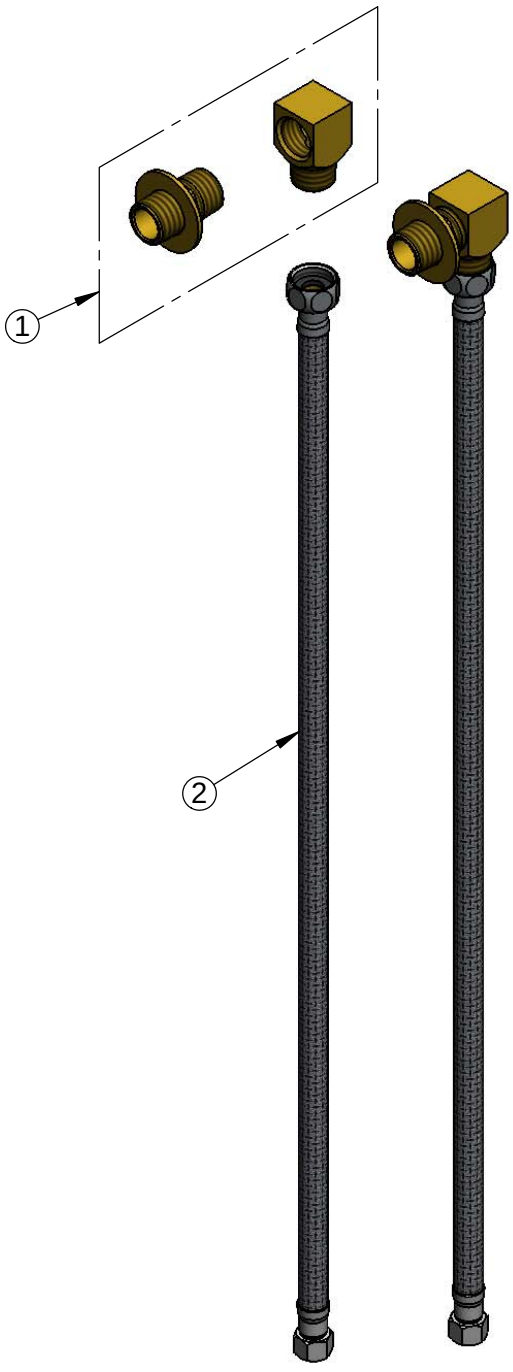
Model No.
B-0230-KIT

Item No.



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0230-K	1/2" Inlet Assembly Kit (2 Sets per Kit)
2	017420-45	24" Flexible Supply Hose (Sold Individually)

Product Specifications:
Inlet Kit:
1/2" Inlet Shanks, Close Elbows and 24" Flexible Supply Hoses

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)

Drawn:	Checked:	Approved:	Date:	Scale:	Sheet:
JBC	JRM	JHB	02/23/16	NTS	2 of 2

Specification Sheet

12/1/2025

ITEM# 2P113 - SOILED DISHTABLE (1 EA REQ'D)

Eagle Group SDTR-60-14/3

Spec-Master® Soiled Dishtable, straight design, 60"W x 30"D x 43-1/2"H overall, right-to-left operation, 14/304 stainless steel top, 8"H backsplash, 20" x 20" x 5" deep pre-rinse sink with basket drain, (1) deck mount faucet hole for pre-rinse, includes scrap block, raised rolled edges on front & side, stainless steel legs & side bracing, adjustable feet, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Eagle Group	1	E30	End splash, factory installed, welded, per end, all heights; right end
Eagle Group	1	E41	Disposal provision package, includes weldment only for collar which are furnished by others, control panel bracket weldment, & holes for pre-rinse & anti-siphon vacuum breaker
Eagle Group	5	E101	Splash 10" (203mm) high - per linear foot

Stainless Steel Dishtable, size and shape as shown on drawing. Item is to be constructed as described in General Specifications and as further detailed on Food Service contract documents. Provide with all options, accessories and features as listed below.

Field verify measurements, adjust table length as necessary to fit field conditions.

Dealer to provide shop drawings submittal for review and approval before starting manufacturing.

Where top abuts any walls, provide a 10" high splash, 2 thick with a 45-degree return to the wall.

Profit from the Eagle Advantage®

Specification Sheet

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

Soiled Dishtables—Straight Design

Short Form Specifications

Eagle Soiled Dishtables, model _____. Top to be 16/430, 16/304, or 14/304 stainless steel with all seams welded, ground smooth, and polished. Front and ends to have 3″-high upturn with a 1½″-diameter rolled edge. Galvanized hat channels welded to underside. Backsplash is 8″-high. 20½″ opening for dishwasher. 20″ x 20″ x 5″ deep stainless steel prerinse sink with basket drain, hole for deck mounted prerinse spray, and rubber scrap block provided. Legs to be 1⅝″ O.D. galvanized tubing with 1″ diameter crossbracing and adjustable bullet feet (14/304 models come standard with stainless steel hat channels welded to underside of table, stainless steel crossbraced legs, and adjustable metal feet).

left-hand model shown with optional deck-mount prerinse unit (dishwasher not included)

Options / Accessories

- ❑ Rack slides
- ❑ Scrap basket
- ❑ Scrap basket/ rack slide combo
- ❑ Prerinse unit
- ❑ Faucets
- ❑ Undershelf
- ❑ Stainless steel legs
- ❑ Stainless steel gussets
- ❑ Stainless steel feet

MODELS:

❑ *SDTL-30-16/4*	❑ *SDTL-60-16/4*	❑ *SDTL-96-16/4*
❑ *SDTL-30-16/3*	❑ *SDTL-60-16/3*	❑ *SDTL-96-16/3*
❑ *SDTL-30-14/3*	❑ *SDTL-60-14/3*	❑ *SDTL-96-14/3*
❑ *SDTR-30-16/4*	❑ *SDTR-60-16/4*	❑ *SDTR-96-16/4*
❑ *SDTR-30-16/3*	❑ *SDTR-60-16/3*	❑ *SDTR-96-16/3*
❑ *SDTR-30-14/3*	❑ *SDTR-60-14/3*	❑ *SDTR-96-14/3*
❑ *SDTL-36-16/4*	❑ *SDTL-72-16/4*	❑ *SDTL-108-16/4*
❑ *SDTL-36-16/3*	❑ *SDTL-72-16/3*	❑ *SDTL-108-16/3*
❑ *SDTL-36-14/3*	❑ *SDTL-72-14/3*	❑ *SDTL-108-14/3*
❑ *SDTR-36-16/4*	❑ *SDTR-72-16/4*	❑ *SDTR-108-16/4*
❑ *SDTR-36-16/3*	❑ *SDTR-72-16/3*	❑ *SDTR-108-16/3*
❑ *SDTR-36-14/3*	❑ *SDTR-72-14/3*	❑ *SDTR-108-14/3*
❑ *SDTL-48-16/4*	❑ *SDTL-84-16/4*	❑ *SDTL-120-16/4*
❑ *SDTL-48-16/3*	❑ *SDTL-84-16/3*	❑ *SDTL-120-16/3*
❑ *SDTL-48-14/3*	❑ *SDTL-84-14/3*	❑ *SDTL-120-14/3*
❑ *SDTR-48-16/4*	❑ *SDTR-84-16/4*	❑ *SDTR-120-16/4*
❑ *SDTR-48-16/3*	❑ *SDTR-84-16/3*	❑ *SDTR-120-16/3*
❑ *SDTR-48-14/3*	❑ *SDTR-84-14/3*	❑ *SDTR-120-14/3*

Design and Construction Features

- 16 or 14 gauge stainless steel.
- 30″ (762mm)-wide table with choice of nine lengths.
- Left or right hand operation.
- 20″ x 20″ x 5″ (508 x 508 x 127mm) prerinse sink punched for standard basket drain.
- Hole supplied for deck-mount prerinse.
- Adjustable non-marking feet with up to 1″ (25mm) adjustment.
- 1⅝″ (41mm)-diameter galvanized legs with welded 1″ (25mm)-diameter crossbrace.
- All Spec-Master® 14 gauge type 304 dishtables come standard with stainless steel crossbraced legs and gussets, complete with stainless steel feet.
- Scrap block automatically provided on left-hand models 48″ (1219mm) and longer, and right-hand models 60″ (1524mm) and longer. To specify no scrap block desired, add suffix "-**NSB**" to model number. Example: SDTL-48-16/4-**NSB**

Certifications / Approvals

NSF

AutoQuotes

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EG50.02 Rev. 11/17

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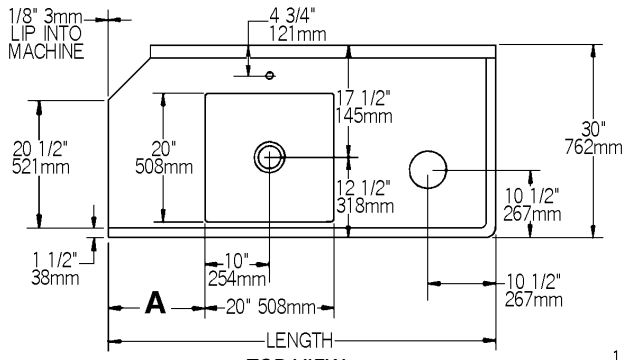
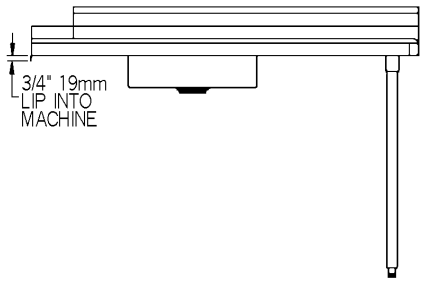
Item No.: _____
Project No.: _____
S.I.S. No.: _____

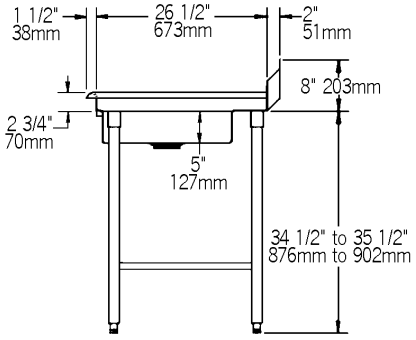
Soiled Dishtables—Straight Design



TOP VIEW



FRONT VIEW



SIDE VIEW

(right-hand model shown)

Dimension A

- ***3½˝*** *– for 30˝ & 36˝ tables L or R, and 48˝ left only.*
- ***15˝*** *– for 48˝ right and 60˝ & 72˝ both L or R.*
- ***23½˝*** *– for 84˝ & 96˝ tables.*

Please review dishwasher for size and location of control box.

16 gauge type 430 model #	16 gauge type 304 model #	Spec-Master® 14 gauge type 304 model #	description	length in.	length mm	weight lbs.	weight kg
SDTL-30-16/4	***SDTL-30-16/3***	***SDTL-30-14/3***	left-hand model	30˝	762	42	19.1
SDTR-30-16/4	***SDTR-30-16/3***	***SDTR-30-14/3***	right-hand model	30˝	762	42	19.1
SDTL-36-16/4	***SDTL-36-16/3***	***SDTL-36-14/3***	left-hand model	36˝	914	49	22.2
SDTR-36-16/4	***SDTR-36-16/3***	***SDTR-36-14/3***	right-hand model	36˝	914	49	22.2
SDTL-48-16/4*	***SDTL-48-16/3****	***SDTL-48-14/3****	left-hand model	48˝	1219	63	29.6
SDTR-48-16/4	***SDTR-48-16/3***	***SDTR-48-14/3***	right-hand model	48˝	1219	63	29.6
SDTL-60-16/4*	***SDTL-60-16/3****	***SDTL-60-14/3****	left-hand model	60˝	1524	77	34.9
SDTR-60-16/4*	***SDTR-60-16/3****	***SDTR-60-14/3****	right-hand model	60˝	1524	77	34.9
SDTL-72-16/4*	***SDTL-72-16/3****	***SDTL-72-14/3****	left-hand model	72˝	1829	91	41.3
SDTR-72-16/4*	***SDTR-72-16/3****	***SDTR-72-14/3****	right-hand model	72˝	1829	91	41.3
SDTL-84-16/4*	***SDTL-84-16/3****	***SDTL-84-14/3****	left-hand model	84˝	2134	105	47.6
SDTR-84-16/4*	***SDTR-84-16/3****	***SDTR-84-14/3****	right-hand model	84˝	2134	105	47.6
SDTL-96-16/4*	***SDTL-96-16/3****	***SDTL-96-14/3****	left-hand model	96˝	2438	119	54.0
SDTR-96-16/4*	***SDTR-96-16/3****	***SDTR-96-14/3****	right-hand model	96˝	2438	119	54.0
SDTL-108-16/4*	***SDTL-108-16/3****	***SDTL-108-14/3****	left-hand model	108˝	2743	129	58.5
SDTR-108-16/4*	***SDTR-108-16/3****	***SDTR-108-14/3****	right-hand model	108˝	2743	129	58.5
SDTL-120-16/4*	***SDTL-120-16/3****	***SDTL-120-14/3****	left-hand model	120˝	3048	147	66.7
SDTR-120-16/4*	***SDTR-120-16/3****	***SDTR-120-14/3****	right-hand model	120˝	3048	147	66.7

** Scrap block provided with these models. To order one of these models with no scrap block, add suffix "-**NSB**" on end of model number. Example: SDTL-60-14/3-**NSB***

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Item No.: _____

Project No.: _____

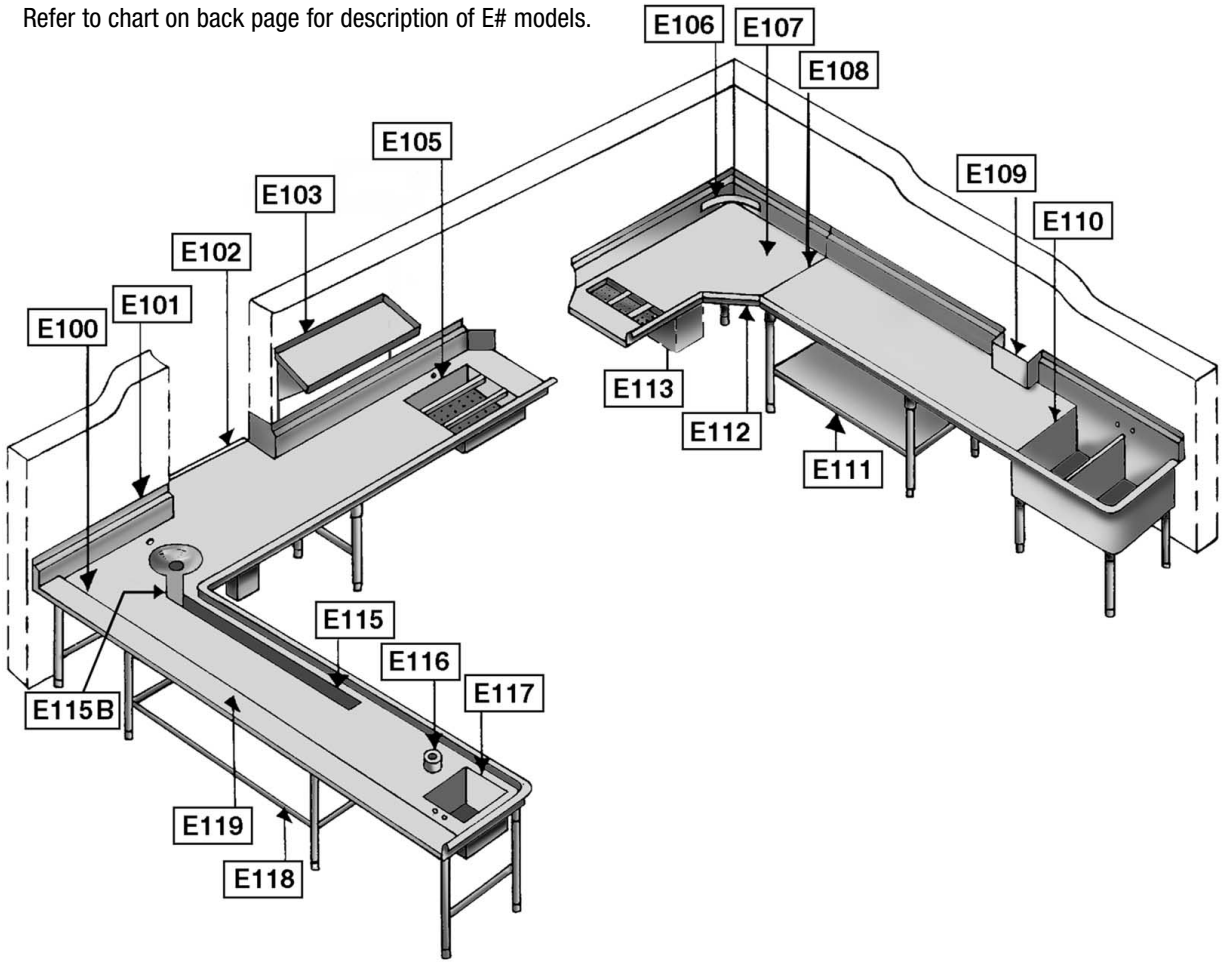
S.I.S. No.: _____

Dishtable Modifications

MODELS:

❑ *E30*	❑ *E100*	❑ *E106*	❑ *E115A*
❑ *E38-6*	❑ *E101*	❑ *E107*	❑ *E115B*
❑ *E38-12*	❑ *E101A*	❑ *E108*	❑ *E116*
❑ *E39*	❑ *E102*	❑ *E109*	❑ *E117*
❑ *E41*	❑ *E102A*	❑ *E110*	❑ *E118*
❑ *E41A*	❑ *E103*	❑ *E111*	❑ *E119*
❑ *E41B*	❑ *E104*	❑ *E112*	❑ *E120*
❑ *E96*	❑ *E105*	❑ *E113*	❑ *E122*
❑ *E96A*	❑ *E105A*	❑ *E115*	❑ *300490*
			❑ *300691*

Refer to chart on back page for description of E# models.



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Dishtable Modifications

Custom dishtables built to fit your needs. Please allow six to eight weeks shipping cycle for custom fabrication after receipt of approved drawings.

model #	description
OVERSHELF MODIFICATIONS AND OPTIONS:	
E38-6*	Cantilever mount up to 6 ft. (1829mm)
E38-12*	Cantilever mount up to 12 ft. (3658mm)
DISHTABLE RACK SHELF MODIFICATIONS AND OPTIONS:	
E103	Rack shelf, wall mounted
E104	Drain, bleeder type
DISHTABLE BACKSPLASH MODIFICATIONS AND OPTIONS:	
E101	Splash 10″ (2540mm) per linear ft.
E101A	Turn down backsplash, with z-clips
E30	End splash - per end, all heights
E39	Enclosed backsplash
DISHTABLE TOP MODIFICATIONS AND OPTIONS:	
E100	Additional length NSF Construction
E102	Pass-thru shelf, max. 12″ (305mm) up to 3′ (914mm) linear ft.
E102A	additional over 3′ (914mm) lin. ft. for pass-thru shelf
E106	Rack guide curved 2″x1/4″ s/s flat bar (requires #E112)
E107	Corner turn 90 degrees
E108	Field joint, bolted or ready for field welding by others
E109	Cutout for pipes, columns
E112	Mitered Corner
E119	Landing shelf, 12″ (305m)-wide, integral with top
E120	Limit switch
DISHTABLE SCRAPPING MODIFICATIONS AND OPTIONS:	
E115	Scrapping Trough 6″x4″ (152mm) deep —up to 60″ (1524mm)

model #	description
DISHTABLE SCRAPPING MODIFICATIONS AND OPTIONS (continued):	
E115A	additional over 60″ (1524mm)
E115B	Mitered angle in scrapping trough
E116	Rubber Scrap Block installed, 6.5″ outer diameter
300691	Replacement rubber scrap block
DISHTABLE SINK WELDMENT MODIFICATIONS AND OPTIONS:	
E105	Prerinse sink 20″ x 20″ x 5″ (508 x 508 x 127mm)
E105A	for each additional 2″ (51mm) in depth
E110	Sink 24″ x 26 1/2″ x 14″ (610 x 673 x 356mm)
E117	Soak sink 16″ x 20″ x 13 1/2″ (406 x 508 x 343mm)
E122	Faucet Holes
FAUCETS:	
300490	Faucet - 4″ (76mm) centers, 12″ (305mm) spout, deck mount
DISPOSAL PROVISION PACKAGES:	
E41	Disposal provision package, collar
E41A	Disposal provision package, cone (top must be 14/304 stainless steel)
E41B	Provision for scrap collector and troughveyor
CONTROL PANEL BRACKETS:**	
E96	Control Panel Bracket - 6″ x 9″ (152 x 229mm)
E96A	Control Panel Bracket - 9″ x 12″ (229 x 305mm)
DISHTABLE BASE MODIFICATIONS AND OPTIONS:	
E111	Undershelving stainless steel, per linear foot
E113	Brackets for booster heater, installation only, brackets by others
E118	Crossbracing left-to-right, stainless steel

* Applicable to wall mount shelves and pot racks.
** Please specify location.

See Spec Sheet **#EG50.07B** for Dishtable Accessories.

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Dishtable Modifications

MODELS:

- ❑ *E30*
- ❑ *E38-6*
- ❑ *E38-12*
- ❑ *E39*
- ❑ *E41*
- ❑ *E41A*
- ❑ *E41B*
- ❑ *E96*
- ❑ *E96A*
- ❑ *E100*
- ❑ *E101*
- ❑ *E101A*
- ❑ *E102*
- ❑ *E102A*
- ❑ *E103*
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- ❑ *E110*
- ❑ *E111*
- ❑ *E112*
- ❑ *E113*
- ❑ *E115*
- ❑ *E115A*
- ❑ *E115B*
- ❑ *E116*
- ❑ *E117*
- ❑ *E118*
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- ❑ *E120*
- ❑ *E122*
- ❑ *300490*
- ❑ *300691*

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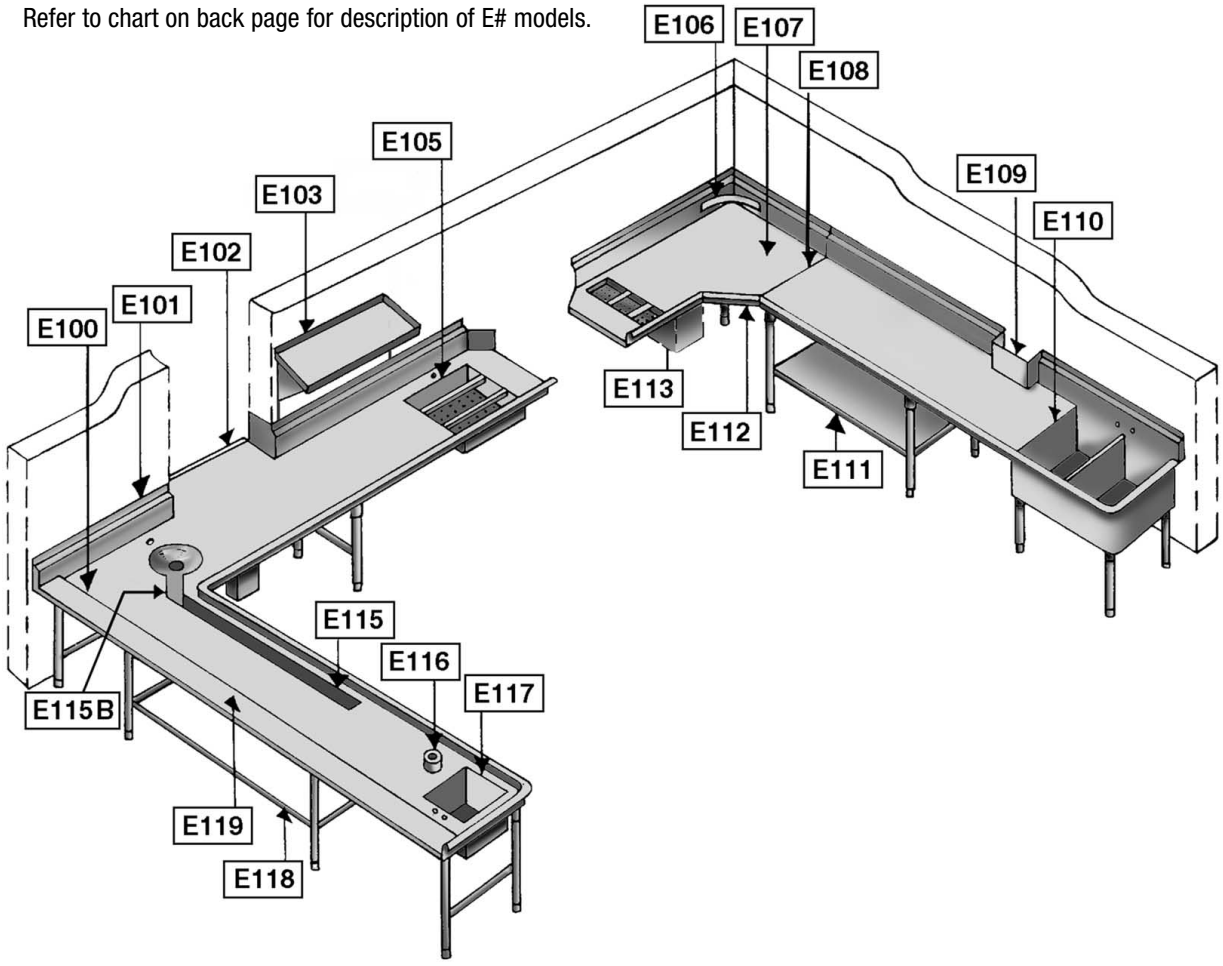

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E106	Rack guide curved 2″x1/4″ s/s flat bar (requires #E112)
E107	Corner turn 90 degrees
E108	Field joint, bolted or ready for field welding by others
E109	Cutout for pipes, columns
E112	Mitered Corner
E119	Landing shelf, 12″ (305m)-wide, integral with top
E120	Limit switch
DISHTABLE SCRAPPING MODIFICATIONS AND OPTIONS:	
E115	Scrapping Trough 6″x4″ (152mm) deep —up to 60″ (1524mm)

model #	description
DISHTABLE SCRAPPING MODIFICATIONS AND OPTIONS (continued):	
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E122	Faucet Holes
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E118	Crossbracing left-to-right, stainless steel

* Applicable to wall mount shelves and pot racks.
** Please specify location.

See Spec Sheet **#EG50.07B** for Dishtable Accessories.

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Dishtable Modifications

MODELS:

- ❑ *E30*
- ❑ *E38-6*
- ❑ *E38-12*
- ❑ *E39*
- ❑ *E41*
- ❑ *E41A*
- ❑ *E41B*
- ❑ *E96*
- ❑ *E96A*
- ❑ *E100*
- ❑ *E101*
- ❑ *E101A*
- ❑ *E102*
- ❑ *E102A*
- ❑ *E103*
- ❑ *E104*
- ❑ *E105*
- ❑ *E105A*
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- ❑ *E115*
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- ❑ *300691*

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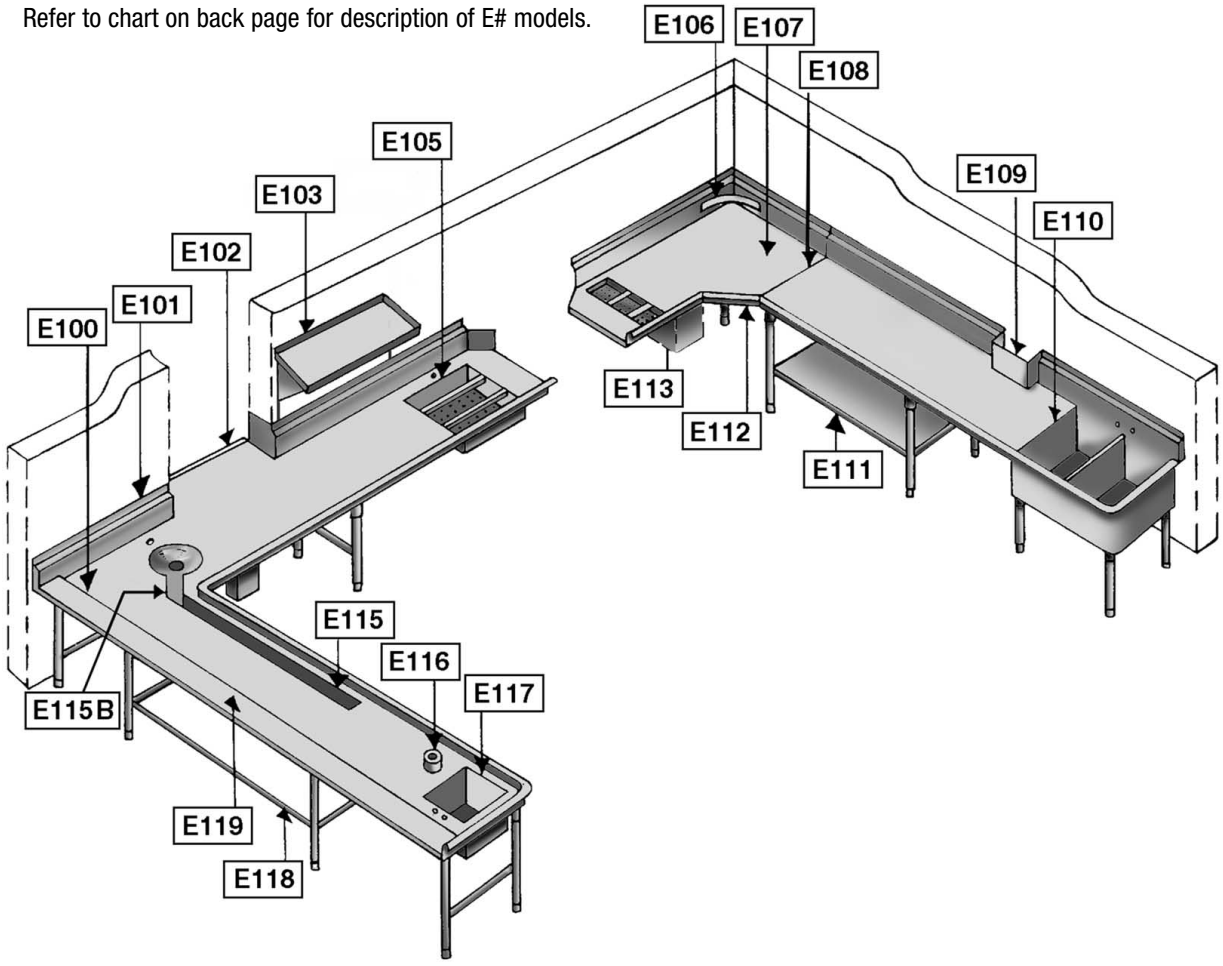

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E122	Faucet Holes
FAUCETS:	
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DISHTABLE BASE MODIFICATIONS AND OPTIONS:	
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E113	Brackets for booster heater, installation only, brackets by others
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* Applicable to wall mount shelves and pot racks.
** Please specify location.

See Spec Sheet **#EG50.07B** for Dishtable Accessories.

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Specification Sheet

12/1/2025

ITEM# 2P113.1 - PRE-RINSE SINK BASKET (1 EA REQ'D)

Eagle Group 606434

Pre-rinse Basket, 17-1/2"W x 19-1/2"L x 2-7/8"H, with slide bar, for dishtables, 304 type stainless steel

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Specification Sheet

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Scrap Basket

- This model features all-16 gauge stainless steel construction.
- Tabs provide proper height and basket drainage.

model #	shipping wt. lbs.	kg
301630	15	6.8

Rack Slide

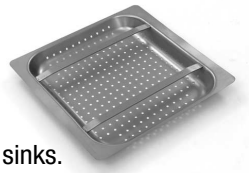
- 16 gauge construction.

See Spec Sheet #EG50.06 for optional Dishtable Racks.

model #	shipping wt. lbs.	kg
301124	4	1.8

Prerinse Basket with Slide Bar

- An all-in-one combination.
- Type 304 construction throughout.
- For 20″ x 20″ (508 x 508mm) prerinse sinks.



model #	width x length x height in.	mm	shipping wt. lbs.	kg
606434	17½″ x 19½″ x 2⅞″	445 x 493 x 74	8	3.6
383671	19½″ x 19½″ x 4″	493 x 493 x 102	4	1.8

Prerinse Units…

- Temperature adjustment for hot water with preset cold water adjustment for anti-scald protection.

…Standard Prerinse Components

model #	description
300719	splash-mounted spray unit
300718	deck-mounted spray unit
301189	faucet add-on with 12″ (305mm) spout
301190	wall bracket

…T&S Extra Heavy Duty Prerinse Components

- Top-of-the-line.

model #	description
313295	deck-mounted spray unit with wall bracket
313297	faucet add-on with 12″ (305mm) spout

Dishtable Accessories

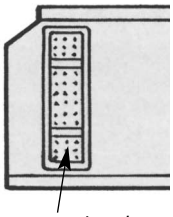
MODELS:

❑ *300**	❑ *313**	❑ *383671*	❑ *DVS-**
❑ *301**	❑ *316660*	❑ *605**	❑ *HDC**
❑ *305428*	❑ *316743*	❑ *606**	❑ *SCRAP*
❑ *311722*	❑ *351585*	❑ *DTRA-24*	*TROUGH*

** See charts for full model numbers.*

Drain Trough

- 5″ (127mm) wide and 2″ (51mm) deep with a 1½″ (38mm) center drain opening.
- Removable basket with handles.
- All-stainless steel construction.



scrap trough

model #	shipping wt. lbs.	kg
SCRAP TROUGH	13	5.8

Dishtable Undershelves

- Provides extra space for rack storage and operations equipment.
- 24⅛″ (612mm) wide.

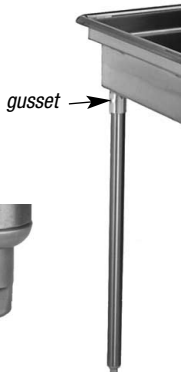
NOTE: Order one size smaller than dishtable.

See Spec Sheet #EG50.12 for optional LIFESTOR® Polymer Undershelf for Dishtables.

Galvanized model #	400 Series model #	300 Series model #	length in.	mm	shipping weight lbs.	kg
605371	*605374*	*606479*	24″	610	10	4.5
605372	*605375*	*606480*	36″	914	15	6.8
605373	*605376*	*606481*	48″	1219	20	9.0

Stainless Steel Gussets

- Optional only for 16 gauge tables.
- Standard on SPEC-MASTER® tables.



model #	description
316743	stainless steel gussets

Bullet Feet

With a full 1″ (25mm) adjustment.

model #	description
300692	stainless steel
301036	white metal
300293	plastic

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Catalog Specification Sheet No.

Dishtable Accessories

Dishtable Accessories

Legs and Crossbrace Assemblies

- Stainless steel welded construction.

Standard only on SPEC-MASTER® series dishtables.

model #	description
311772	crossbrace assembly
316660	crossbrace assembly for undercounter dishtables
300765	single leg for undershelf

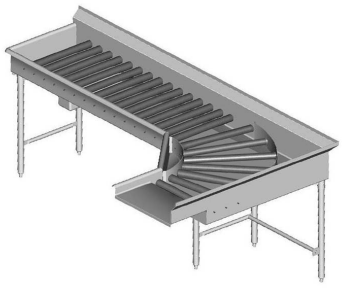
Sink Covers

- 18 gauge stainless steel with holes provided for handling.

model #	width x length in.	width x length mm	shipping wt. lbs.	shipping wt. kg
305428	20″ x 20″	508 x 508	11	5.0
351585	16″ x 20″	406 x 508	10	4.5

PVC Rollers

- 2″ (51mm) diameter.
- Free-wheel.
- For 14/304 dishtables only.
- For ease of sliding racks.
- For stainless steel rollers, **contact factory.**



corner dishtable with optional PVC rollers

model #	length in.	length mm
DTRA-24	24″	610

Three rollers required for every 12″ *(305mm).* Example: For a 6′ *(1829mm)* table, at the required three per foot: 6′ table x 3 per foot = 18 rollers needed.

Anti-Siphon Breaker

model #	description
313832	brass, for ½″ pipe size

Lever Drains

model #	description
300720	1½″ or 2″ (38 or 51mm) NPS connection
300721	2″ (51mm) NPS connection

Dishwasher Condensate Vents, DVS Series

- Mounts to dishwasher end vents.
- Seams are continuously liquid-tight.
- 18 gauge type 304 stainless steel.

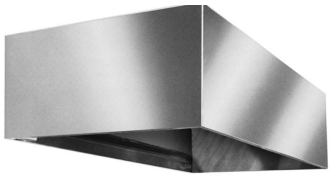
model #	outer width x length x height * in.	outer width x length x height * mm	weight lbs.	weight kg
DVS-48	4″ x 16″ x 48″	102 x 406 x 1219	38	17.2
DVS-60	4″ x 16″ x 60″	102 x 406 x 1524	45	20.4
DVS-72	4″ x 16″ x 72″	102 x 406 x 1829	53	24.0

* Outer dimensions exclude 2″ flange.
For other size requirements, please call the factory.

Dishwasher Condensate and Type II Hoods, HDC Series (NFPA-96 for TYPE I)

For Type II applications, optional baffles are available. To order, add suffix "**S**" to model number (example: HDC3636**S**).

- 12″ x 12″ (305 x 305mm) collar opening for exhaust connection.
- Type 304 stainless steel construction.
- Full perimeter gutter with drain tube located on the left.



model #	overall width x length x height* in.	overall width x length x height* mm	sh. weight lbs.	sh. weight kg
HDC3636	36″ x 36″ x 20″	914 x 914 x 508	166	75.3
HDC3642	36″ x 42″ x 20″	914 x 1067 x 508	170	77.1
HDC3648	36″ x 48″ x 20″	914 x 1219 x 508	175	79.4
HDC4242	42″ x 42″ x 20″	1067 x 1067 x 508	195	88.5
HDC4848	48″ x 48″ x 20″	1219 x 1219 x 508	240	108.9
HDC4860	48″ x 60″ x 20″	1219 x 1524 x 508	260	117.9

* For other size requirements, please call the factory.

See Spec Sheet **#EG50.07A** for Dishtable Modifications.

EAGLE GROUP
100 Industrial Boulevard, Clayton, DE 19938-8903 USA
Phone: 302-653-3000 or 800-441-8440 • Fax: 302-653-2065
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Spec sheets available for viewing, printing or downloading from our online literature library at our websites

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.

SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2P113.2 - PRE-RINSE FAUCET ASSEMBLY (1 EA REQ'D)

T&S Brass B-0133-CR-VBJSK

EasyInstall Prerinse Unit, 8" wall mount mixing faucet with polished chrome plated brass body, 18" riser, 44" flexible stainless steel hose with heat resistant handle and swivel, 1.07 GPM spray valve, ceramic cartridges with check valves,lever handles, installation kit with 1/2" NPT male inlets, 6" adjustable wall bracket, spray valve holder and overhead spring. Certified to ASME A112.18.1/CSA B125.1,NSF 61-Section 9 and NSF 372. 2019 DOE PRSV - Class II compliant.

ACCESSORIES

Mfr	Qty	Model	Spec
			Provide blocking in wall to support pre-rinse bracket mounting. Blocking to be provided by GC.
			Refer to wall blocking detail WBK-100 for additional wall blocking information and mounting heights. FSEC to provide a dimensioned wall blocking sheet as part of submittal/shop drawing package.

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
B-0133-CR-VBJSK

Item No.

This Space for Architect/Engineer Approval

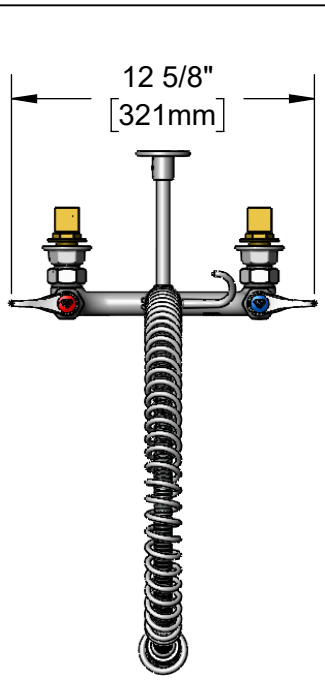
Job Name_____Date_____

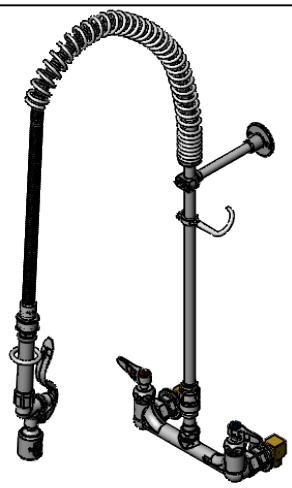
Model Specified_____ Quantity_____

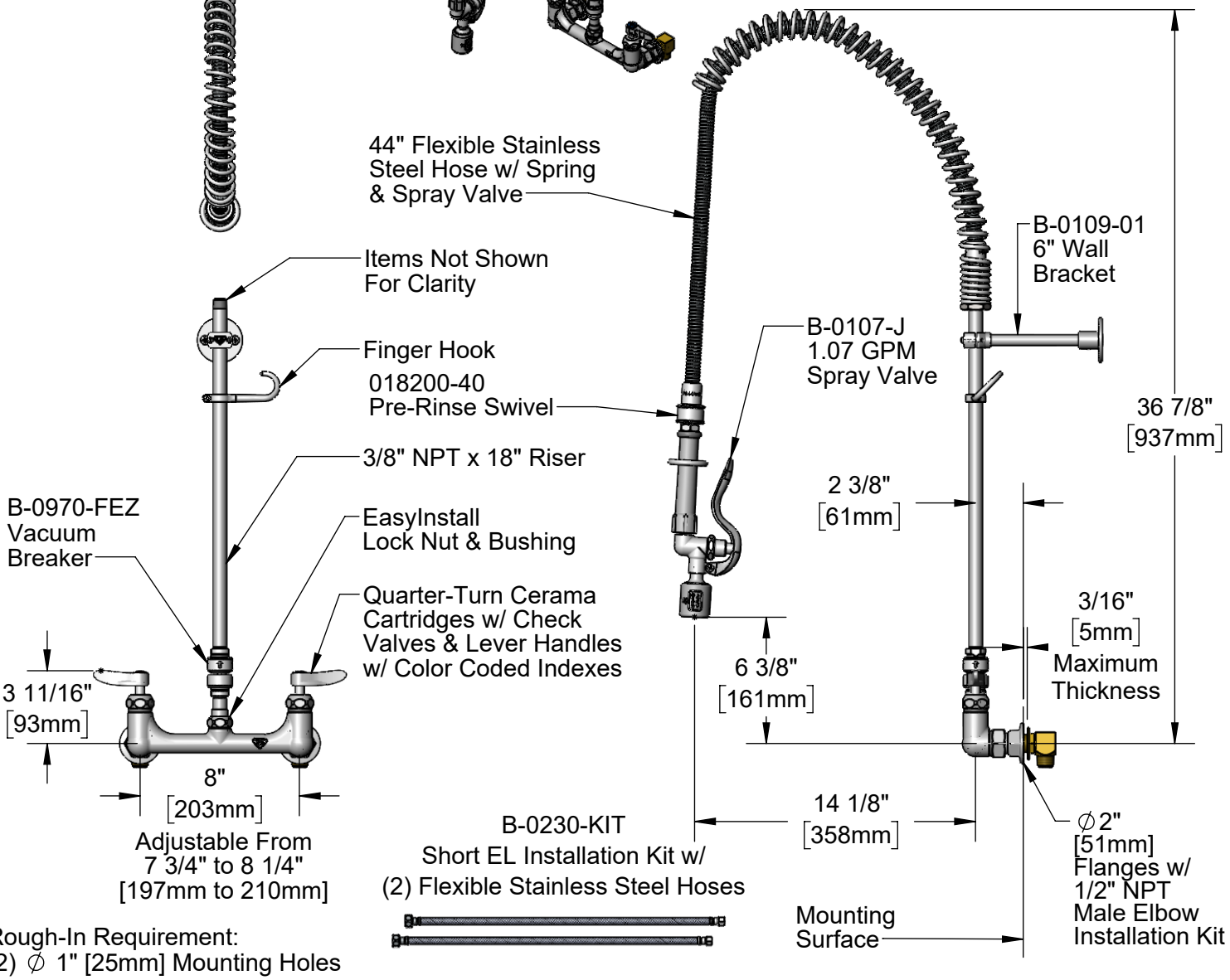
Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____







Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, Vacuum Breaker, 44" Flexible Stainless Steel Hose, 1.07 GPM Spray Valve w/ Swivel, 6" Wall Bracket & 1/2" NPT Male Elbow Installation Kit w/ (2) Hoses

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II
CSA B64.8 (VB)

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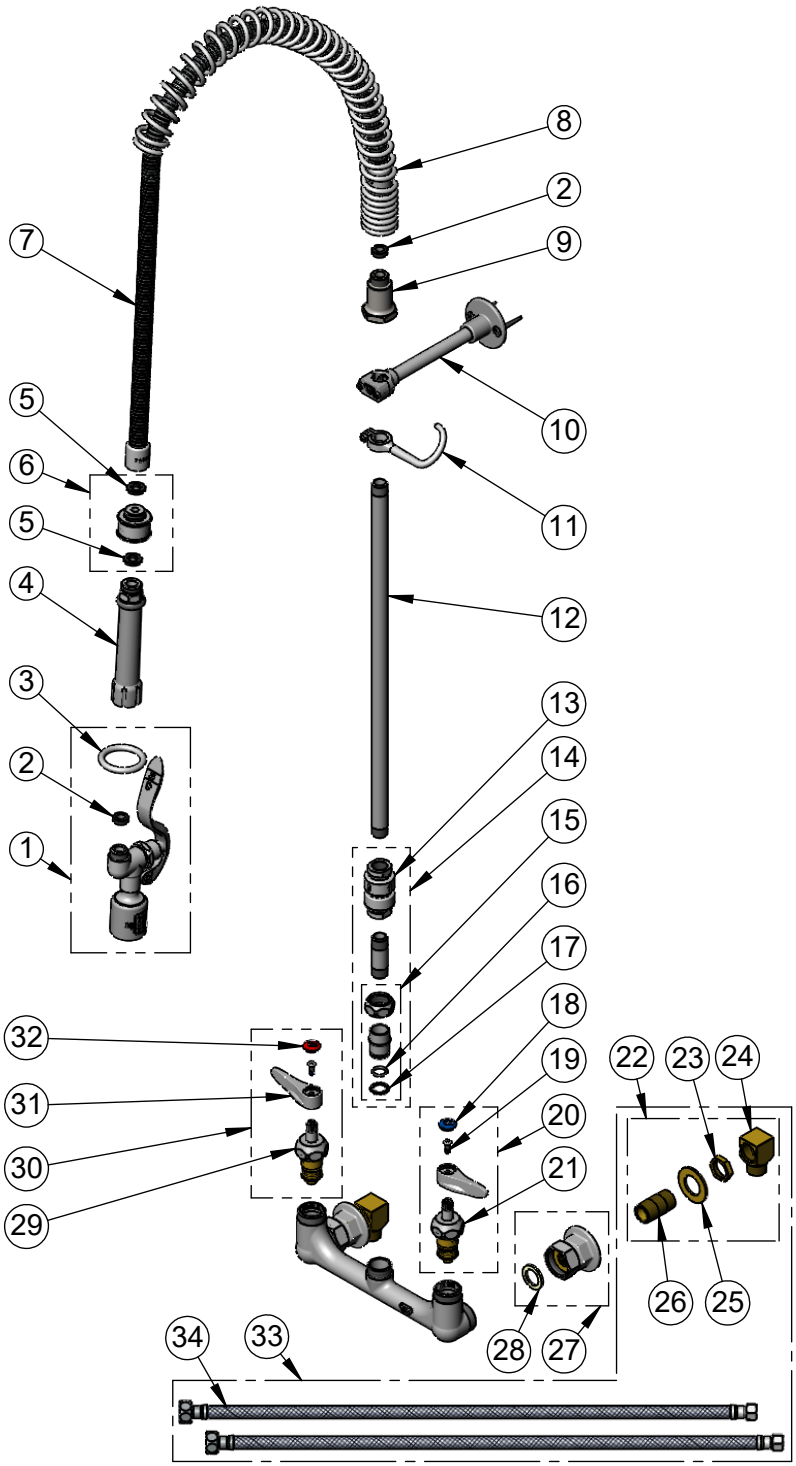
Model No.
B-0133-CR-VBJSK

Item No.



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107-J	1.07 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle
5	001014-45	Washer, Hose Barrel
6	018200-40	Pre-Rinse Swivel
7	B-0044-H2A	44" Flexible Stainless Steel Hose, Less Handle
8	000888-45	EasyInstall Overhead Spring
9	000821-40	Spring Body
10	B-0109-01	6" Wall Bracket
11	004R	Finger Hook
12	000369-40	3/8" NPT x 18" Riser
13	B-0970-FE	3/8" NPT Vacuum Breaker
14	B-0970-FEZ	EasyInstall Vacuum Breaker Kit
15	EZ-K	EasyInstall Kit: Nut, Bushing, O-Ring & Lock Washer
16	001065-45	O-Ring
17	014200-45	Star Washer, Anti-Rotation
18	018506-19NS	Blue Button Index, Press-in
19	000925-45	Lab Handle Screw
20	012447-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Blue Index & Screw, LTC
21	012395-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, LTC
22	B-0230-K	Short Elbow Installation Kit
23	002954-45	Shank Lock Nut
24	B-1100-K	1/2" NPT Male Inlet Elbow
25	000999-45	Brass Lock Washer
26	013357-20	1/2" NPT x 1-5/8" Close Nipple
27	00AA	1/2" NPT Female Eccentric Flange
28	001019-45	Coupling Nut Washer
29	012394-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, RTC
30	012446-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Red Index & Screw, RTC
31	001638-45NS	Lever Handle (New Style)
32	001193-19NS	Red Button Index, Press-in
33	B-0230-KIT	Short Elbow Installation Kit w/ (2) Hoses
34	017420-45	24" Flexible Supply Hose

Product Specifications:
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, Vacuum Breaker, 44" Flexible Stainless Steel Hose, 1.07 GPM Spray Valve w/ Swivel, 6" Wall Bracket & 1/2" NPT Male Elbow Installation Kit w/ (2) Hoses

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II
CSA B64.8 (VB)

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Specification Sheet

12/1/2025

ITEM# 2P113.3 - ADD ON FAUCET, FOR PRE RINSE FAUCET (1 EA REQ'D)

T&S Brass B-0156-CR

Add-on Faucet, ceramas cartridge, 12" swing nozzle

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
B-0156-CR

Item No.

ADA Compliant

This Space for Architect/Engineer Approval

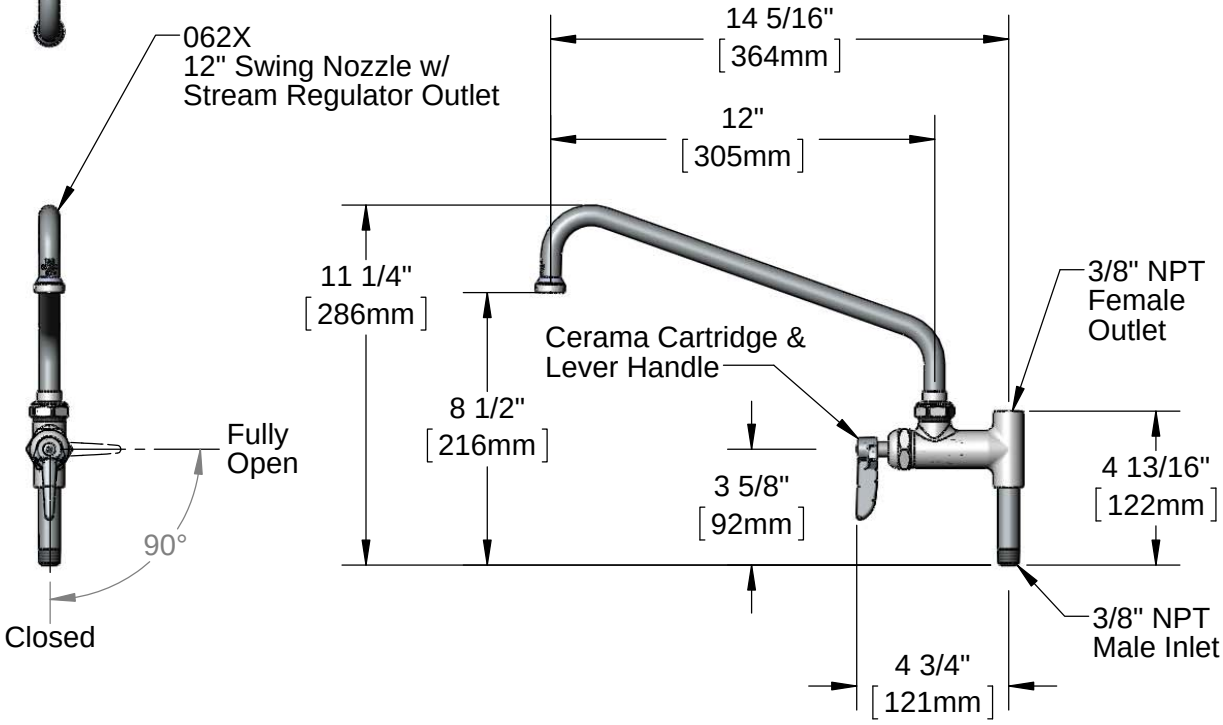
Job Name_____Date_____

Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____



Notes:

1. The Add-On Faucet is an Addition to Pre-Rinse Units and is Installed in Outlets of Base Mixing Faucets of Units Before Fitting Riser Pipes

2. Lever Handle Controls Water On-Off Thru Nozzle Only. Pressure is Always "On" in the Riser Pipe (Controlled by Base Mixing Faucet)

Product Specifications:
Add-On Faucet w/ Cerama Cartridge, Lever Handle & 12" Swing Nozzle w/ Stream Regulator Outlet

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

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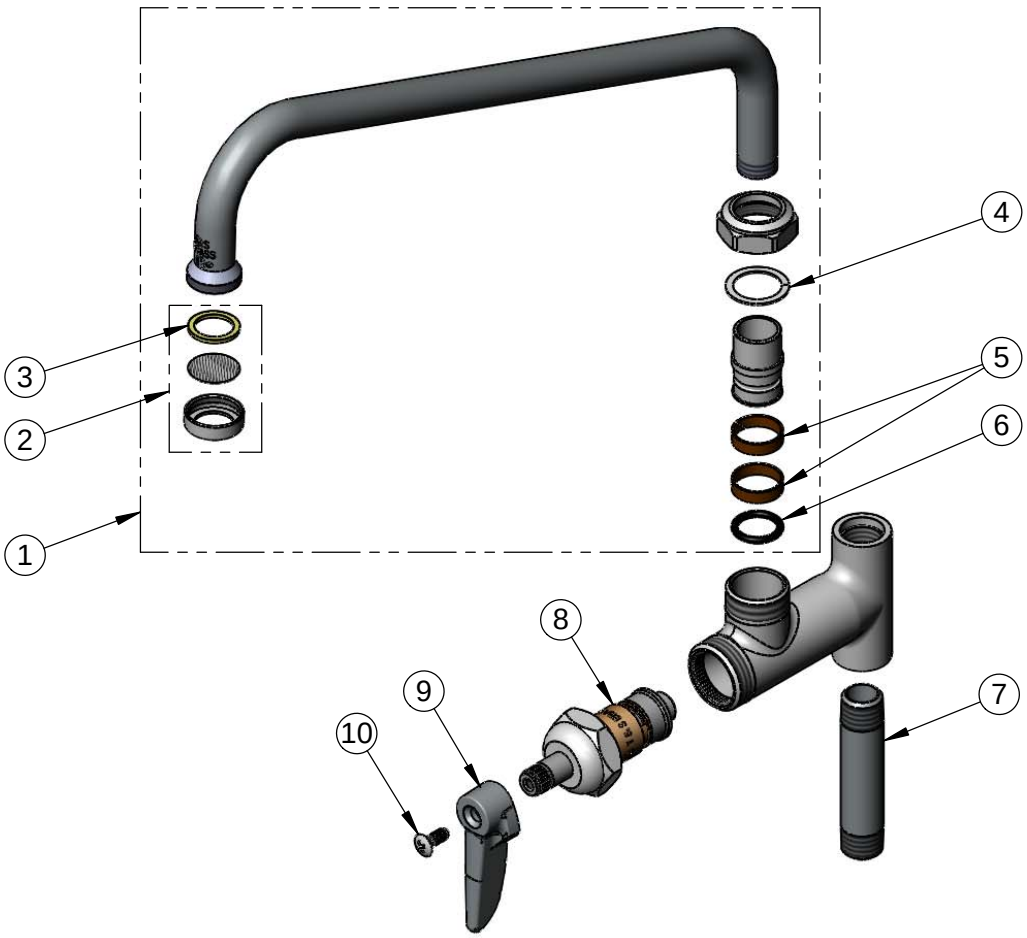
Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
B-0156-CR

Item No.

ITEM NO.	SALES NO.	DESCRIPTION
1	062X	12" Swing Nozzle
2	B-PT	Stream Regulator Outlet
3	001048-45	Nozzle Tip Washer
4	009538-45	Swivel Washer
5	011429-45	Swivel Sleeves (2)
6	001074-45	O-Ring
7	000358-40	Nipple, 3/8" NPT x 3"
8	011278-25	Cerama Cartridge, RTC
9	001638-45	Lever Handle
10	000922-45	Lever Handle Screw



Product Specifications:
Add-On Faucet w/ Cerama Cartridge, Lever Handle & 12" Swing Nozzle w/ Stream Regulator Outlet

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

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SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2P113.4 - DISPOSER (1 EA REQ'D)

Salvajor 200-SA-WSP

Water Saving Package with Operator Sensor, Disposer, Sink Assembly, 2 Hp motor, start/stop push button, drain/flush/time delay, automatic reversing & water saving with safety line disconnect ARSS-LD control, includes fixed nozzle, chrome plated vacuum breaker, solenoid valve, sink stopper & flow control, heat treated aluminum alloy housing, UL, CE

ACCESSORIES

Mfr	Qty	Model	Spec
Salvajor	1		208v/60/1-ph, 12.1 amps
Salvajor	1		3-1/2" sink mount
Salvajor	1	LSA8	Disposer support leg, for 3/4 HP - 2 HP disposers
Salvajor	1	DP	Stainless steel dejamming prong

Control panel and disposer shall be completely inter-piped and inter-wired by FSEC. Plumbing Contractor to make final direct drain connection, Electrical Contractor to make final electrical connection to control panel.

FSEC to mount controls below counter so not to interfere with adjacent equipment and clearances. Table to be provided with proper flange mounting provisions.

FSEC to furnish and install T&S Brass vacuum breaker model B-0455 with angle slip flanges (T&S Brass model B-0461) at locations were piping penetrates backsplash in stainless steel tables. All piping above table to be chrome finish.

Refer to Disposer Installation Detail MEP-104 on Typical Installation Detail Sheet.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208	60	1	Direct			12.1				

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		2"

SALVAJOR® Food Waste Disposer 2 HP - Model 200

JOB: _____ **Item No.:** _____

SPECIFICATIONS:

CORROSION RESISTANT BODY
Permanent molded from heat treated aluminum alloy.

EXTENDED LIP WATER SEAL
Protects the motor from damage by water.

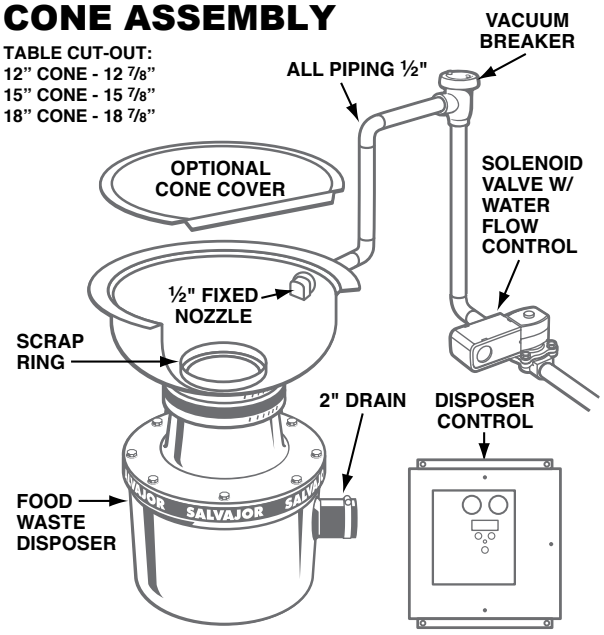
TAPERED ROLLER BEARING
Provides longer motor life, quiet operation and shock absorbing.

WATER COOLED MOTOR
Provides maximum efficiency and longer life.

QUIET OPERATION
Extra thick rubber mounting adaptor and drain outlet isolates sound and eliminates vibration.

CONE ASSEMBLY

TABLE CUT-OUT:
12" CONE - 12 7/8"
15" CONE - 15 7/8"
18" CONE - 18 7/8"



NOTE: INSTALL PER ALL APPLICABLE CODES

NEMA 4 Watertight Controls

MSS

MRSS

ARSS-2

ARSS

Optional Line Disconnect (LD) available on MSS, MRSS, & ARSS

FULL LOAD AMPS

❑	115 Volts	1 Phase	24 Amps
❑	208 Volts	1 Phase	12.1 Amps
❑	230 Volts	1 Phase	12.0 Amps
❑	208 Volts	3 Phase	6.6 Amps
❑	230 Volts	3 Phase	6.0 Amps
❑	460 Volts	3 Phase	3.0 Amps

◆ SPECIFY EXACT OPERATING VOLTAGE ◆

Model 200 Food Waste Disposer

2 HP - 1 Phase & 3 Phase

SPECIFICATIONS:

MOUNTING – Rubber adaptor above grind chamber and rubber drain outlet isolates sound and eliminates vibration. No metal to metal contact.

EXTERIOR HOUSING – Permanent molded from heat treated, corrosion resistant aluminum alloy then computer machined to a smooth polished finish. Paint free.

SHREDDER – 8 inch diameter, machined high strength, wear resistant hardened carbide alloy.

ROTOR – 8 inch diameter with 2 cutter bars, machined high strength, wear resistant hardened carbide alloy.

MOTOR – 1 HP totally enclosed. Water cooled for efficiency and longer life. Built-in manual reset thermal overload protection. Available in 208 volts or 115/230 volts, 60 cycle, 1 phase and 208-230/460 volts, 60 cycle, 3 phase.

BEARINGS – Tapered roller (top)
Sealed ball (bottom)

SEAL – Extended Lip Water Seal.

WATER REQUIREMENT – 5 gallons of cold water per minute.

WASTE OUTLET – Rubber drain accepts 2" piping.

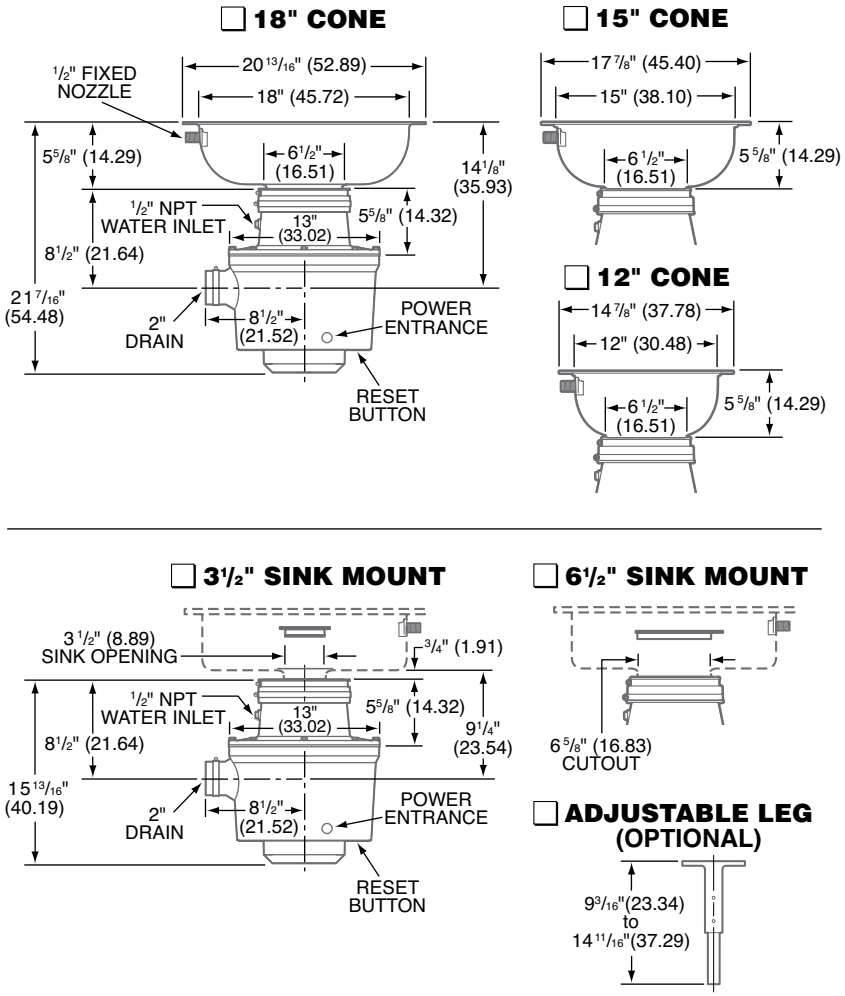
DUAL DIRECTION GRINDING – Designed to operate in either direction. Direction of rotation can be controlled when installed with automatic reversing controls. ***Reversing rotation can double cutting teeth life.***

LEG SUPPORT (Optional) – Single leg, adjustable.

ASSEMBLIES: (See Specification Sheet)
CA – Cone Assembly with 12", 15" or 18" Cone
SA – Sink Assembly with 3½" or 6½" Sink Collar

DISPOSER CONTROLS: (See Specification Sheet)
MSS: (Non Reversing)
MRSS: (Manual Reversing)
ARSS-2: (Automatic Reversing)
ARSS: (Automatic Reversing with Water Saver)

DIMENSIONS



NOTE: Dimensions in parenthesis are in centimeters
(Specifications subject to change without notice)
Current specification details may be found online at www.salvajor.com

SAMPLE SPECIFICATION

200-CA-18		MSS	(230/60/3)
Model	Cone Size	Disposer Control	Electrical Specs.
	Assembly		

◆ SPECIFY EXACT OPERATING VOLTAGE ◆

SALVAJOR

Manufacturers of Commercial Food Waste Solutions - *Since 1944*

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816.363.1030 | Toll Free: 1.800.725.8256 | Service: 1.888.725.8256 | Fax: 1.800.832.9373
sales@salvajor.com | service@salvajor.com | **www.salvajor.com**

Printed in USA
Form No.S200 (05-18)

Specification Sheet

12/1/2025

ITEM# 2P113.5 - DISPOSER CONTROL PANEL (1 EA REQ'D)

Salvajor ARSS-LD

Start/stop push button, drain/flush/time delay, automatic reversing & water saving control with safety line disconnect , NEMA 4 stainless steel enclosure

<Included>

ACCESSORIES

Mfr	Qty	Model	Spec
			Included with item #2P113.4, Disposer.
			Disposer control panel to be mounted by FSEC contractor. Refer to elevations for location - either below stainless steel top or above with splash provisions. All interconnections to be by FSEC. Final Connection to load center by Electrical contractor.

SALVAJOR Model ARSS & ARSS-LD

Pre-Wired Automatic Reversing Control Panel for Disposer Models: 100 - 200 - 300 - 500

Automatic
Reversing
Start
Stop

SPECIFICATIONS

- NEMA 4 Stainless Steel Watertight Enclosure
- Solid State Control Circuit
- 24 Volt Safety Circuitry
- Drain Flush
- Automatic Reversing Magnetic Contactors
- Terminal Strip Connections
- START/STOP Push Buttons
- Energy/Water-Saving Mode
- User Adjustable Run Time
- LCD Status Readout

OPTIONAL:

- Line Disconnect (LD)
- Operator Sensor

Product configurations protected by U.S. Pat. No. 7,815,134 when used with sensor

VOLTAGES AVAILABLE

1-PHASE
115 VOLT, 208-230 VOLT

3-PHASE
208-230 VOLT, 460 VOLT

◆ SPECIFY EXACT OPERATING VOLTAGE ◆

ACCESSORIES AVAILABLE

- **#P - MOUNTED 1/2" SOLENOID VALVE AND FLOW CONTROL**
- **#PP - MOUNTED 1/2" SOLENOID VALVE, FLOW CONTROL AND PRESSURE SWITCH**
- **#980105 - MOUNTING BRACKET**
- **#980104 - REMOTE MOUNTING BRACKET**
- **#RSS - REMOTE START/STOP**

(Specifications subject to change without notice)
Current specification details may be found online at www.salvajor.com

SAFETY FEATURE

The **ARSS & ARSS-LD** controls include an operator safety feature that prevents automatic starting of the disposer after a power interruption.To re-start the disposer, the operator must push the **START** button.

ARSS

ARSS-LD
(OPTIONAL)

AUTOMATIC ⇔ REVERSING

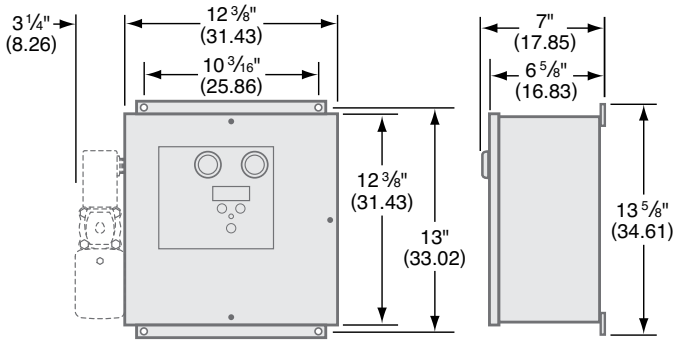
LISTED

MODEL ARSS & ARSS-LD DISPOSER CONTROL

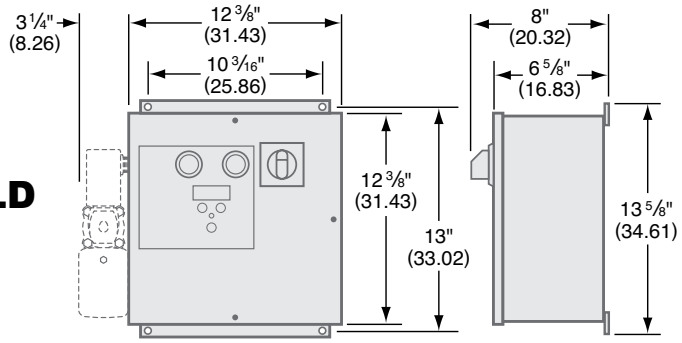
for use with Salvajor Models: 100 - 200 - 300 - 500

WEIGHT: 25 LBS.

ARSS

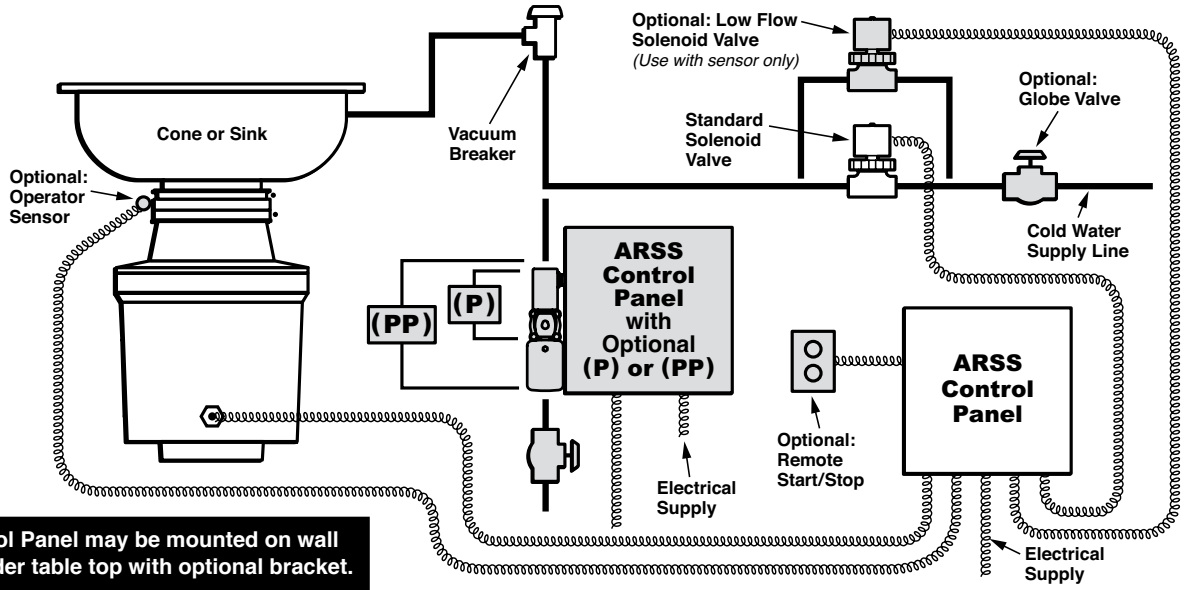


ARSS-LD



NOTE: Dimensions in parenthesis are in centimeters

Typical Installation Diagram of **Model ARSS & ARSS-LD Control Panel** with Disposer

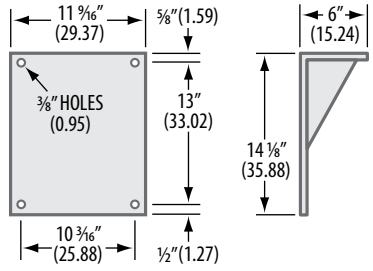


Control Panel may be mounted on wall or under table top with optional bracket.

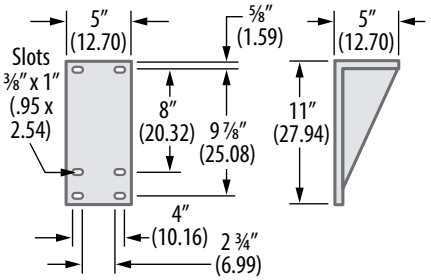
Motor has overload protection.

NOTE: INSTALL PER ALL APPLICABLE CODES

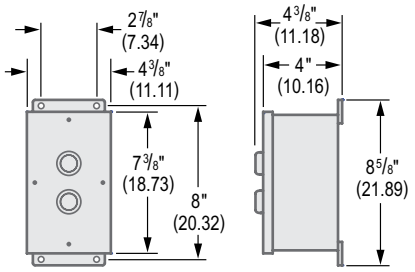
#980105 Optional Mounting Bracket for Control Panel



#980104 Optional Mounting Bracket for Remote Start/Stop



RSS Optional Remote Start/Stop



NOTE: Dimensions in parenthesis are in centimeters

SAMPLE SPECIFICATION:

ARSS automatic reversing control panel with start-stop push buttons, 24 volt safety circuit, energy/water-saving mode, and adjustable run time.

ARSS-LD includes Line Disconnect.

Item Numbers for Ordering

CONTROL MODEL	VOLTAGE	PHASE	ITEM NO.
ARSS or **ARSS-P** or **ARSS-PP**	115	1	ARSS4
	208 or 230	1	ARSS5
	208 or 230	3	ARSS7
	460	3	ARSS9
ARSS-LD or **ARSS-LD-P** or **ARSS-LD-PP**	115	1	ARSSLD4
	208 or 230	1	ARSSLD5
	208 or 230	3	ARSSLD7
	460	3	ARSSLD9

◆ SPECIFY EXACT OPERATING VOLTAGE ◆

SALVAJOR

Manufacturers of Commercial Food Waste Solutions - *Since 1944*

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sales@salvajor.com | service@salvajor.com | **www.salvajor.com**

Printed in USA
Form No. ARSS (05-18)

Specification Sheet

12/1/2025

ITEM# 2P113.6 - DISHTABLE SORTING SHELF (1 EA REQ'D)

Eagle Group 606297

Rack Shelf, tubular, wall mounted, 42"W x 15.5"D x 12"H, 1.625"dia. tubing 14/304 stainless steel knock-down construction

ACCESSORIES

Mfr	Qty	Model	Spec
			FSEC to be responsible for providing and installing hollow masonry anchors and any other appropriate hardware to furnish support for fully loaded shelves.
			GC to furnish and install blocking in wall, as needed to support fully loaded shelf.
			FSEC to install shelf approx. 20” above countertop of work surface.
			FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.
			Refer to wall blocking detail WBK-100 for additional wall blocking information and mounting heights. FSEC to provide a dimensioned wall blocking sheet as part of submittal/shop drawing package.

Profit from the Eagle Advantage®

Specification Sheet

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

Short Form Specifications

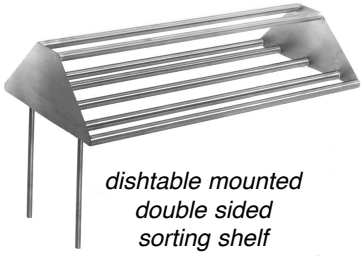
Eagle Wall-Mounted Slanted Rack Shelf, model _____ constructed of 16/304 stainless steel, with stainless steel wall brackets and drip tube.

Eagle Table-Mounted Double Sided Shelf, model _____ for use with landing shelf of dishtable, or with soiled dishtables with center island design. 1″ O.D. 16/304 stainless steel tubular uprights on one end, and one end wall-mounted. Available as solid "Rack" shelf with type 304 stainless steel construction, or as "Sorting" Shelf with 1⅝″ diameter full-length tubing.

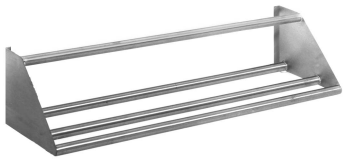
Eagle Wall-Mounted Tubular Rack Shelf, model _____ with ends constructed of 14/304 stainless steel, and 1⅝″ diameter full-length tubing. Available with all-welded or knocked-down construction.

wall mounted slanted rack shelf

dishtable mounted double rack shelf



dishtable mounted double sided sorting shelf



tubular rack shelf

Dishtable Rack Shelves

MODELS:

❑ *605380*	❑ *606643*	❑ *606302*
❑ *605381*	❑ *606644*	❑ *606303*
❑ *605382*	❑ *605383*	❑ *606296*
❑ *606294*	❑ *606295*	❑ *606297*
❑ *606641*	❑ *606300*	❑ *606298*
❑ *606642*	❑ *606301*	❑ *606299*

Slanted Rack Shelves

- Shelves provide extra rack storage.
- 16 gauge stainless steel construction.
- Wall mounting brackets included.
- Complete with drip tube on left or right side.

Double Rack Shelf *

- For use with soiled dishtable with landing shelf and soiled dishtables with center island design.
- 60″ (1524mm) long.
- Please note that one end is wall-mounted.
- Drip tubes on wall-mounted end.

Double Sided Sorting Shelf *

- For use with soiled dishtables with landing shelf and soiled dishtables with center island design.
- 60″ (1524mm) long.
- Features 1⅝″ (41mm)-diameter full-length tubing.
- Please note that one end is wall-mounted.

Tubular Design Rack Shelves

- Wall mounted.
- Features 1⅝″ (41mm)-diameter full-length tubing.
- Models #606300-606303 feature all-welded construction.
- Models #606296-606299 feature knock-down construction.

* The Double Rack Shelf and the Double Sided Sorting Shelf are not interchangeable.

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EG50.06 Rev. 11/22

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EG50.06

Catalog Specification Sheet No.

Dishtable Rack Shelves

EAGLE GROUP

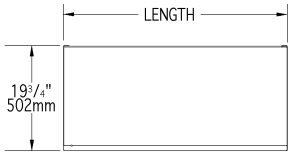
Profit from the Eagle Advantage®

Item No.: _____

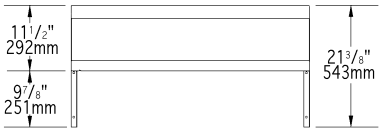
Project No.: _____

S.I.S. No.: _____

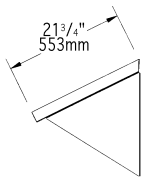
Slanted Rack Shelves



TOP VIEW



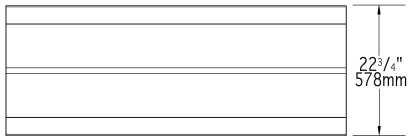
FRONT VIEW



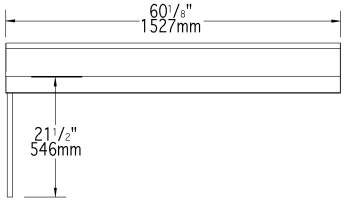
SIDE VIEW

TUBE ON LEFT model #	TUBE ON RIGHT model #	width in.	width mm	length in.	length mm	weight lbs.	weight kg
605380	**606641**	21″	533	21″	533	20	9.0
605381	**606642**	21″	533	42″	1067	32	14.5
605382	**606643**	21″	533	63″	1600	40	18.1
606294	**606644**	21″	533	84″	2134	50	22.7

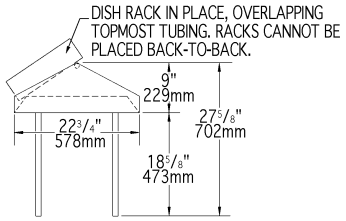
Double Rack Shelf



TOP VIEW



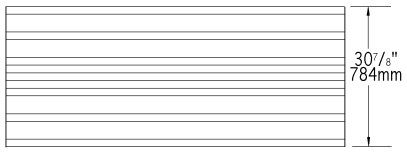
FRONT VIEW



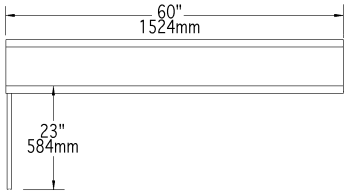
SIDE VIEW

model #	weight lbs.	weight kg
605383	61	27.7

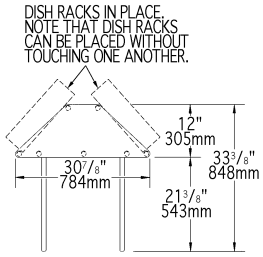
Double Sided Sorting Shelf



TOP VIEW



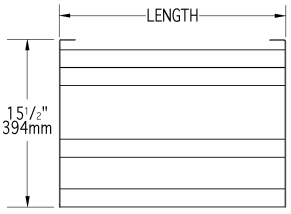
FRONT VIEW



SIDE VIEW

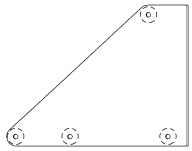
model #	weight lbs.	weight kg
606295	75	34.0

Tubular Design Rack Shelves



TOP VIEW

FRONT VIEW



SIDE VIEW

ALL-WELDED MODELS model #	weight lbs.	weight kg	KNOCK-DOWN MODELS model #	weight lbs.	weight kg	length in.	length mm
606300	16	7.3	**606296**	17	7.7	21″	533
606301	25	11.3	**606297**	26	11.8	42″	1067
606302	34	15.4	**606298**	35	15.9	63″	1600
606303	43	19.5	**606299**	41	18.6	84″	2134

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Specification Sheet

12/1/2025

ITEM# 2P114 - DISHWASHER, DOOR TYPE, VENTLESS (1 EA REQ'D)

Champion DH-6000T-VHR

Genesis Dishwasher, door type, extended hood (27" opening for trays), ventless heat recovery, high temperature sanitizing with built-in stainless steel electric booster for (40°-70° rise), (40) racks/hour capacity, auto start, single point electrical connection, door interlock switch, on-board service diagnostics, Rinse Sentry feature, auto-fill, detergent & chemical connections, interchangeable upper & lower spray arms, automatic drain valve, vent fan control, bottom mounted HMI controls, mounted water PRV, stainless steel construction, electric tank heat, peg rack, flat rack, 2 HP self draining pump, NSF, cULus, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Champion	1		1 year parts & labor warranty, standard
Champion	1		Complimentary factory authorized performance test included, upon equipment start-up. Consult local Champion sales representative for coordination of the start-up. If customer is beyond 60 miles from Champion authorized service agent, consult factory.
Champion	1	CC208C	Water Softening System, 5,326 grains/lb. capacity, 9 gal. regeneration volume, holds two bags of salt, includes Three-Way-Pass installation kit & hoses. Installation not included (Softeners are manufactured, warrantied and serviced by Kinetico) (NET/NET)
Champion	1	901246	Champion ION Scale Prevention System
Champion	1		Single-point electrical connection, standard
Champion	1		208-240v/60/3-ph
Champion	1	421693	Direct Link Plus: Features remote access service & performance diagnostics by the Champion factory technical support team. Includes cloud storage & online user access. Temperature & performance data is stored via the cloud and is accessed through an online portal. Initial term for this upgrade is three years
Champion	1		Straight-through design application
Champion	1	422121	Drain Water Tempering Kit (un-mounted if pumped drain option is chosen)
Champion	1	421025	Detergent & Rinse Aid Pumps
Champion	1	418953	Shock Arrestor (unmounted)
Champion	1	101273	Flat Bottom Dishrack, 20" x 20", additional
Champion	1	101285	Peg Dishrack, 20" x 20", additional
Champion	1	114356	Sheet pan rack
			NOTE: This equipment has a built-in condenser system that captures the steam and converts it back to wash water. HVAC to consider amount of heat this equipment produces and add additional HVAC exhaust located above unit to pull hot air out and circulate air

in space.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									2		
2	208-240	60	3								

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/4"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1"	

Champion®
The Dishwashing Machine Specialists

PROJECT: _____
ITEM # _____ QTY: _____
MODEL # _____
AIA # _____ SIS # _____

VENTLESS HEAT RECOVERY EXTENDED HOOD-TYPE DOOR MACHINE

DH6000T VHR

VENTLESS HEAT RECOVERY EXTENDED HOOD-TYPE DOOR MACHINE

Rendered image is for general visual representation only. Please refer to specifications for the latest detailed product information.

OPTIONS & ACCESSORIES

- ☐ Built-in detergent and rinse aid pumps
- ☐ Drain water tampering kit (mounted)
- ☐ Racks (Peg, Flat, Sheetpan)
- ☐ Corner operation splash baffle
- ☐ Champion ION scale prevention system
- ☐ Built-In booster configured to ensure 180° rinse
- ☐ Water hammer kit (unmounted)
- ☐ Pumped drain
- ☐ Dual point electrical connection

STANDARD FEATURES

- **27" Extended Hood Clearance**
- **Ventless Heat Recovery**
- **Advanced Touchscreen Display**
  intuitive condition alerts, with multi-lingual user-friendly cleaning and operational guidance
- **Enhanced Visual On-Board Diagnostics**
  quickly identify machine faults for rapid resolution and less downtime
- **Energy Saving Programmable Sleep Mode**
  heaters power down after user determined period of inactivity
- **Rinse Sentry**
  extends wash cycle until booster reaches optimal sanitization temperature before final rinsing process
- **40 Racks Per Hour**
- **0.73 Gallons Per Rack**
- **Factory Authorized Startup**
- **Field Convertible Electrical**
  ability to convert from three phase to single phase incoming power
- **Door Interlock**
  ensures maximum energy recovery and limits condensation from entering the dishroom
- **Automated Delime Function**
  customizable alert intervals based on site water quality
- **Field Convertible Feed Orientation**
  configurable for front load, corner installation, and pass through
- **NSF Dual**
  rated conforms to NSF standards for stationary rack dish machine and pot and pan machine
- **Auto Start**
  machine automatically starts selected wash cycle when door is closed
- **High Efficiency 2 HP Wash Pump**
- **Automatic Drain Valve**
  heavy duty, gear driven full port ball valve stainless and brass construction
- **Vent Fan, Detergent, And Rinse Aid Signal Provided**
- **Four User Selectable Wash Cycles**
  users can select 1, 2, 4, and 6 minute wash cycles depending on soil load
- **Cycle Counter**
  records number of cycles machine has run since installation
- **Energy Star Certified**

SPECIFIER STATEMENT

Specified unit will be Champion model DH6000T with Ventless Heat Recovery and Condensate Removal, high temperature, high-hood type dishwashing machine. Features HMI controls, Rinse Sentry, Auto Start, up to 40 racks/hour, 0.73 US gals/rack [2.76 liters/rack, 0.61 imp. gals/rack].

1 year parts and labor warranty.

In the USA:
3765 Champion Blvd, Winston-Salem, NC 27105
Tel: (336) 661-1556 Fax: (336) 661-1979
www.championindustries.com

In Canada:
2674 N. Service Rd., Jordan Station, Ontario, Canada L0R1S0
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www.championindustries.com/1canada

Rev. 11/2024 Printed in U.S.A.

APPROVAL: _____ DATE: _____

Champion®
The Dishwashing Machine Specialists

DH6000T VHR

VENTLESS HEAT RECOVERY EXTENDED HOOD-TYPE DOOR MACHINE

Shipping weight crated: 350 lbs. Dimensions shown in inches

SPECIFICATIONS

Capacities
- Racks per hr. (NSF rated) 40
- Wash tank (gal.) 10

Motor Horsepower 2 HP

Water Consumption
- Gal. per hr. (max. use) 39
- Gal. per rack 0.73

Temperature °F
- Wash 150
- Rinse 180

Heating
- Tank heat, electric 5.2 kW
- Electric Booster 7.5 kW

	Dish-washer Mode	Pot & Pan Mode		
Selectable cycle times in minutes	1	2	4	6
Time cycles in seconds				
Wash	36	94	214	334
Rinse	8	10	10	10
Sanitary Dwell	16	16	16	16
Vent Fan	30	30	30	30
Total	**90**	**150**	**270**	**390**

Machine & Built-in Booster (Standard)

Elec. Specs	Rated Amps	Minimum Supply Ckt. Conductor Ampacity	Maximum Overcurrent Protective Device
208/60/1	72-81	100	100
208/60/3	48-50	60	60
480/60/3	21	30	30

Machine Only (two point electrical connection or no built-in booster)

Elec. Specs	Rated Amps	Minimum Supply Ckt. Conductor Ampacity	Maximum Overcurrent Protective Device
208/60/1	36-39	50	50
208/60/3	27-26	30	30
480/60/3	10	15	15

Booster Only (two point electrical connection or no built-in booster)

Elec. Specs	Rated Amps	Minimum Supply Ckt. Conductor Ampacity	Maximum Overcurrent Protective Device
208/60/1	36-42	50	50
208/60/3	21-28	30	30
480/60/3	19	15	15

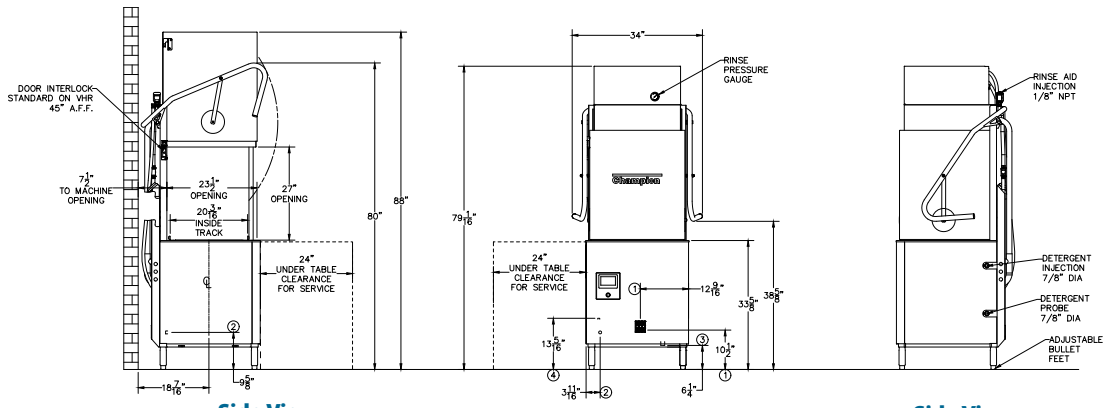
Note: Water Hammer Arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection. Recommended water hardness to be 3 grains or less for optimal performance results.

Utilities

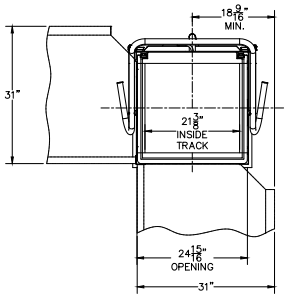
1	**Electrical** Machine Connection (see electrical box)
2	**Cold Water** 3/4" NPT Cold Water 50° - 75°F 45 PSI dynamic incoming Final rinse 18 PSI
3	**Drain** 1" NPT Connection Gravity flow 15 Drain Max Flow Rate (g/min)
4	**Drain Water Tempering** 1/2" Cold water line with customer supplied cut-off valve (optional)
5	**Integrated Detergent System** Detergent bottle supply connections (optional)

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

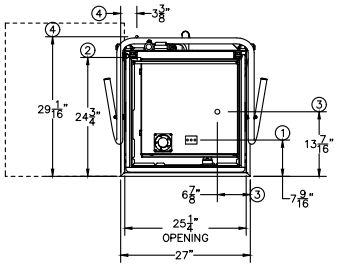
Note: Optional Drain Tempering: 3/4" NPT cold water connection required. 3/4" NPT drain connection from back flow preventer to house drain. (FIELD INSTALLED and PLUMBED).



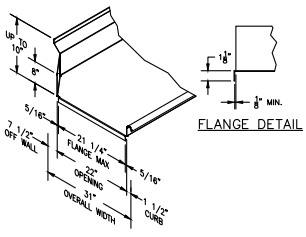
Side View | Front View | Side View



Plan View



Corner Table Configuration



Typical Table Construction

In the USA: 3765 Champion Blvd, Winston-Salem, NC 27105 | Tel: (336) 661-1556 Fax: (336) 661-1979 | **www.championindustries.com**

In Canada: 2674 N. Service Rd., Jordan Station, Ontario, Canada L0R1S0 | Tel: (905) 562-4195 Fax: (905) 562-4618 | **www.championindustries.com/1canada**

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Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.

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SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2P114.1 - WATER FILTER SYSTEM, WAREWASHING (1 EA REQ'D)

Everpure EV979911

KleenWare Water Filtration System, KleenWare HTS-11, Single, (1) HT-10 HydroBlend™ scale inhibitor cartridge, 15.0 gpm, 3/4" inlet, 3/4" outlet, up to 200 psi

ACCESSORIES

Mfr	Qty	Model	Spec
			Plumbing Contractor to install water filter system in water supply line and furnish and install interconnecting hard copper piping between water filter and equipment water inlet. Water Filter provided by FSEC.
			FSEC to furnish proper type of stainless steel mounting hardware for wall construction to sustain weight while in use.
			GC to install wall blocking as required for mounting. FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.
			Refer to wall blocking detail WBK-100 for additional wall blocking information and mounting heights. FSEC to provide a dimensioned wall blocking sheet as part of submittal/shop drawing package.
			Install filter as per elevations on food service drawings.
			FSEC to provide a sticker and date of installation on filter cartridges.
			Water filter overflow tube to be extend to nearest floor sink with 1" air gap
			For more information see filter installation detail MEP-101.

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/4"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

EVERPURE® KLEENWARE® HTS-11 SYSTEM

SCALE PREVENTION AND CORROSION CONTROL FOR WAREWASHING EQUIPMENT

Kleenware HTS-11 System: EV9799-11
HT-10 Replacement Cartridge: EV9799-22

APPLICATIONS

Commercial dishwashers

Commercial glassware washers

Warewashing booster heaters

FEATURES • BENEFITS

Inhibits mineral deposits and provides corrosion protection

Extends the life of expensive foodservice equipment

Specially designed flow through head assures consistent, predictable product feed rates

Scale control system features HydroBlend™

Opaque (red) high temperature bowl allows for hot water [up to 170°F (76.6°C)] feed installations

Transparent replacement cartridge containing HydroBlend™ scale inhibitor, which is effective up to 200°F (93.3°C)

INSTALLATION TIPS

The HTS-11 system must be used as a unit (i.e. high temperature bowl, head and cartridge).

Install vertically using the mounting bracket provided.

Use 3/4" water line and observe proper inlet/outlet water directions.

Some pressure relief mechanism should be provided downstream of the system to permit releasing line pressure when changing cartridges.

Deliming of equipment prior to installation is recommended, but not required.

OPERATION TIPS

Inspect HT-10 cartridge at least every six (6) months for replacement.

Pre-existing equipment scale may be dislodged and settle to the bottom of a chamber which can clog drain initially. Remove any settled scale.

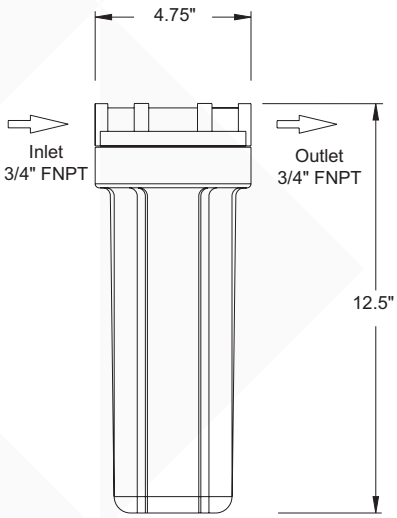
In new installations, the HydroBlend™ usage rate may start high, but will reduce as existing scale is removed.

Replace HT-10 cartridge before HydroBlend™ compound is completely used up.

SIZING

Service Flow Rate: Maximum 15 gpm (56.8 Lpm)

EVERPURE® KLEENWARE® HTS-11 SYSTEM
EV9799-11



SPECIFICATIONS

Service Flow Rate
Maximum 15 gpm (56.8 Lpm)

Pressure Requirements
10 - 200 psi (0.7 - 13.6 bar), non-shock

Temperature
170°F (77°C)

Overall Dimensions
12.5" L x 4.75" W x 4.625" D
(31.7 x 12 x 11.7 cm)

Connections
Inlet Connection: 3/4"

Outlet Connection: 3/4"

Operating Weight
8 lbs (3.6 kgs)

Shipping Weight
7 lbs (3.1 kgs)

Electrical Connection
None required

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

WARRANTY

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

PENTAIR

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Specification Sheet

12/1/2025

ITEM# 2P115 - CLEAN DISHTABLE (1 EA REQ'D)

Eagle Group CDTL-48-14/3

Spec-Master® Clean Dishtable, straight design, 48"W x 30"D x 43-1/2"H overall, right-to-left operation, 14/304 stainless steel top, 8"H backsplash, raised rolled edges on front & side, stainless steel legs & crossbracing, adjustable metal feet, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Eagle Group	1	E30	End splash, factory installed, welded, per end, all heights; left end
Eagle Group	4	E101	Splash 10" (203mm) high - per linear foot

Stainless Steel Dishtable, size and shape as shown on drawing. Item is to be constructed as described in General Specifications and as further detailed on Food Service contract documents. Provide with all options, accessories and features as listed below.

Field verify measurements, adjust table length as necessary to fit field conditions.

Dealer to provide shop drawings submittal for review and approval before starting manufacturing.

Where top abuts any walls, provide a 10" high splash, 2 thick with a 45-degree return to the wall.

EAGLE GROUP®
Profit from the Eagle Advantage®

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

Specification Sheet

Short Form Specifications

Eagle Clean Dishtables, model _____. Top to be 16/430, 16/304, or 14/304 stainless steel, with all seams welded, ground smooth, and polished. Front and ends to have 3″-high upturn with 1½″-diameter rolled edge. Galvanized hat channels welded to underside. Backsplash is 8″-high. 20½″ standard opening for dishwasher. Legs to be 1⅝″ O.D. galvanized tubing, 1″ diameter crossbracing and adjustable bullet feet (14/304 models come standard with stainless steel hat channels welded to underside of table, stainless steel crossbraced legs, and adjustable metal feet).

*right-hand model shown with optional undershelf * (dishwasher not included)*

Options / Accessories *

- ❑ Undershelf
- ❑ Stainless steel legs
- ❑ Stainless steel gussets
- ❑ Stainless steel feet

* See Spec Sheets **EG50.07A** and **EG50.07B** for full line of options and accessories.

Clean Dishtables—Straight Design

MODELS:

❑ *CDTL-24-16/4*	❑ *CDTL-48-14/3*	❑ *CDTR-84-16/3*
❑ *CDTL-24-16/3*	❑ *CDTR-48-16/4*	❑ *CDTR-84-14/3*
❑ *CDTL-24-14/3*	❑ *CDTR-48-16/3*	❑ *CDTL-96-16/4*
❑ *CDTR-24-16/4*	❑ *CDTR-48-14/3*	❑ *CDTL-96-16/3*
❑ *CDTR-24-16/3*	❑ *CDTL-60-16/4*	❑ *CDTL-96-14/3*
❑ *CDTR-24-14/3*	❑ *CDTL-60-16/3*	❑ *CDTR-96-16/4*
❑ *CDTL-30-16/4*	❑ *CDTL-60-14/3*	❑ *CDTR-96-16/3*
❑ *CDTL-30-16/3*	❑ *CDTR-60-16/4*	❑ *CDTR-96-14/3*
❑ *CDTL-30-14/3*	❑ *CDTR-60-16/3*	❑ *CDTL-108-16/4*
❑ *CDTR-30-16/4*	❑ *CDTR-60-14/3*	❑ *CDTL-108-16/3*
❑ *CDTR-30-16/3*	❑ *CDTL-72-16/4*	❑ *CDTL-108-14/3*
❑ *CDTR-30-14/3*	❑ *CDTL-72-16/3*	❑ *CDTR-108-16/4*
❑ *CDTL-36-16/4*	❑ *CDTL-72-14/3*	❑ *CDTR-108-16/3*
❑ *CDTL-36-16/3*	❑ *CDTR-72-16/4*	❑ *CDTR-108-14/3*
❑ *CDTR-36-14/3*	❑ *CDTR-72-16/3*	❑ *CDTL-120-16/4*
❑ *CDTR-36-16/4*	❑ *CDTR-72-14/3*	❑ *CDTL-120-16/3*
❑ *CDTR-36-16/3*	❑ *CDTL-84-16/4*	❑ *CDTL-120-14/3*
❑ *CDTR-36-14/3*	❑ *CDTL-84-16/3*	❑ *CDTR-120-16/4*
❑ *CDTL-48-16/4*	❑ *CDTL-84-14/3*	❑ *CDTR-120-16/3*
❑ *CDTL-48-16/3*	❑ *CDTR-84-16/4*	❑ *CDTR-120-14/3*

Design and Construction Features

- 14 or 16 gauge stainless steel.
- 30″ (762mm)-wide table furnished in lengths ranging from 24″ to 120″ (610 to 3048mm).
- 1½″ (38mm) raised rolled rim on front and end.
- 1⅝″ (41mm)-diameter galvanized legs with welded 1″ (25mm)-diameter crossbracing.
- 8″ (203mm)-high backsplash.
- Adjustable non-marking bullet feet with up to 1″ (25mm) adjustment.
- All Spec-Master® 14 gauge type 304 dishtables come standard with stainless steel crossbraced legs and gussets, complete with metal feet.

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EG50.00

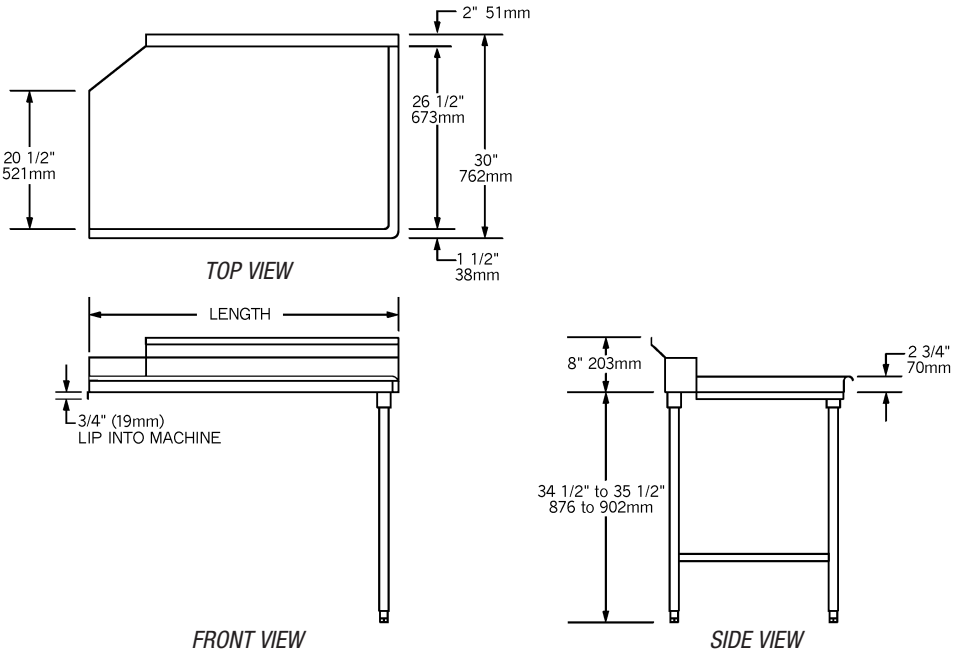
Catalog Specification Sheet No.

Clean Dishtables—Straight Design

Profit from the Eagle Advantage®

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

Clean Dishtables—Straight Design



16 gauge type 430 model #	16 gauge type 304 model #	Spec-Master® 14 gauge type 304 model #	description	length in.	length mm	weight lbs.	weight kg
CDTL-24-16/4	*CDTL-24-16/3*	*CDTL-24-14/3*	left-hand model	24″	610	36	16.3
CDTR-24-16/4	*CDTR-24-16/3*	*CDTR-24-14/3*	right-hand model	24″	610	36	16.3
CDTL-30-16/4	*CDTL-30-16/3*	*CDTL-30-14/3*	left-hand model	30″	762	42	19.1
CDTR-30-16/4	*CDTR-30-16/3*	*CDTR-30-14/3*	right-hand model	30″	762	42	19.1
CDTL-36-16/4	*CDTL-36-16/3*	*CDTL-36-14/3*	left-hand model	36″	914	49	22.2
CDTR-36-16/4	*CDTR-36-16/3*	*CDTR-36-14/3*	right-hand model	36″	914	49	22.2
CDTL-48-16/4	*CDTL-48-16/3*	*CDTL-48-14/3*	left-hand model	48″	1219	63	29.6
CDTR-48-16/4	*CDTR-48-16/3*	*CDTR-48-14/3*	right-hand model	48″	1219	63	29.6
CDTL-60-16/4	*CDTL-60-16/3*	*CDTL-60-14/3*	left-hand model	60″	1524	77	34.9
CDTR-60-16/4	*CDTR-60-16/3*	*CDTR-60-14/3*	right-hand model	60″	1524	77	34.9
CDTL-72-16/4	*CDTL-72-16/3*	*CDTL-72-14/3*	left-hand model	72″	1829	91	41.3
CDTR-72-16/4	*CDTR-72-16/3*	*CDTR-72-14/3*	right-hand model	72″	1829	91	41.3
CDTL-84-16/4	*CDTL-84-16/3*	*CDTL-84-14/3*	left-hand model	84″	2134	170	77.1
CDTR-84-16/4	*CDTR-84-16/3*	*CDTR-84-14/3*	right-hand model	84″	2134	170	77.1
CDTL-96-16/4	*CDTL-96-16/3*	*CDTL-96-14/3*	left-hand model	96″	2438	223	101.2
CDTR-96-16/4	*CDTR-96-16/3*	*CDTR-96-14/3*	right-hand model	96″	2438	223	101.2
CDTL-108-16/4	*CDTL-108-16/3*	*CDTL-108-14/3*	left-hand model	108″	2743	238	108.0
CDTR-108-16/4	*CDTR-108-16/3*	*CDTR-108-14/3*	right-hand model	108″	2754	238	108.0
CDTL-120-16/4	*CDTL-120-16/3*	*CDTL-120-14/3*	left-hand model	120″	3048	247	112.0
CDTR-120-16/4	*CDTR-120-16/3*	*CDTR-120-14/3*	right-hand model	120″	3048	247	112.0

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Specification Sheet

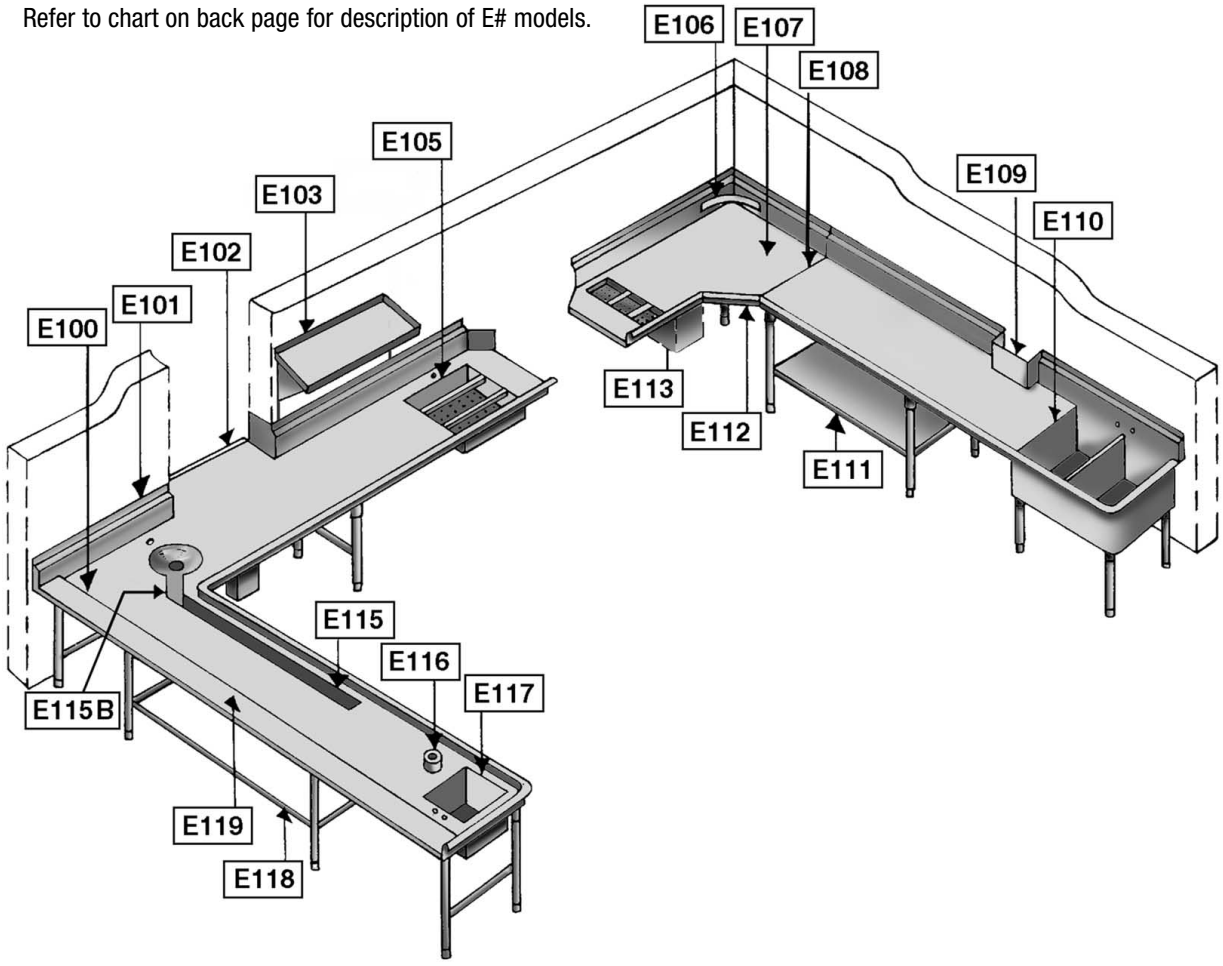
Item No.: _____
Project No.: _____
S.I.S. No.: _____

Dishtable Modifications

MODELS:

- ❑ *E30*
- ❑ *E38-6*
- ❑ *E38-12*
- ❑ *E39*
- ❑ *E41*
- ❑ *E41A*
- ❑ *E41B*
- ❑ *E96*
- ❑ *E96A*
- ❑ *E100*
- ❑ *E101*
- ❑ *E101A*
- ❑ *E102*
- ❑ *E102A*
- ❑ *E103*
- ❑ *E104*
- ❑ *E105*
- ❑ *E105A*
- ❑ *E106*
- ❑ *E107*
- ❑ *E108*
- ❑ *E109*
- ❑ *E110*
- ❑ *E111*
- ❑ *E112*
- ❑ *E113*
- ❑ *E115*
- ❑ *E115A*
- ❑ *E115B*
- ❑ *E116*
- ❑ *E117*
- ❑ *E118*
- ❑ *E119*
- ❑ *E120*
- ❑ *E122*
- ❑ *300490*
- ❑ *300691*

Refer to chart on back page for description of E# models.



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Dishtable Modifications

Custom dishtables built to fit your needs. Please allow six to eight weeks shipping cycle for custom fabrication after receipt of approved drawings.

model #	description
OVERSHELF MODIFICATIONS AND OPTIONS:	
E38-6*	Cantilever mount up to 6 ft. (1829mm)
E38-12*	Cantilever mount up to 12 ft. (3658mm)
DISHTABLE RACK SHELF MODIFICATIONS AND OPTIONS:	
E103	Rack shelf, wall mounted
E104	Drain, bleeder type
DISHTABLE BACKSPLASH MODIFICATIONS AND OPTIONS:	
E101	Splash 10″ (2540mm) per linear ft.
E101A	Turn down backsplash, with z-clips
E30	End splash - per end, all heights
E39	Enclosed backsplash
DISHTABLE TOP MODIFICATIONS AND OPTIONS:	
E100	Additional length NSF Construction
E102	Pass-thru shelf, max. 12″ (305mm) up to 3′ (914mm) linear ft.
E102A	additional over 3′ (914mm) lin. ft. for pass-thru shelf
E106	Rack guide curved 2″x1/4″ s/s flat bar (requires #E112)
E107	Corner turn 90 degrees
E108	Field joint, bolted or ready for field welding by others
E109	Cutout for pipes, columns
E112	Mitered Corner
E119	Landing shelf, 12″ (305m)-wide, integral with top
E120	Limit switch
DISHTABLE SCRAPPING MODIFICATIONS AND OPTIONS:	
E115	Scrapping Trough 6″x4″ (152mm) deep —up to 60″ (1524mm)

model #	description
DISHTABLE SCRAPPING MODIFICATIONS AND OPTIONS (continued):	
E115A	additional over 60″ (1524mm)
E115B	Mitered angle in scrapping trough
E116	Rubber Scrap Block installed, 6.5″ outer diameter
300691	Replacement rubber scrap block
DISHTABLE SINK WELDMENT MODIFICATIONS AND OPTIONS:	
E105	Prerinse sink 20″ x 20″ x 5″ (508 x 508 x 127mm)
E105A	for each additional 2″ (51mm) in depth
E110	Sink 24″ x 26 1/2″ x 14″ (610 x 673 x 356mm)
E117	Soak sink 16″ x 20″ x 13 1/2″ (406 x 508 x 343mm)
E122	Faucet Holes
FAUCETS:	
300490	Faucet - 4″ (76mm) centers, 12″ (305mm) spout, deck mount
DISPOSAL PROVISION PACKAGES:	
E41	Disposal provision package, collar
E41A	Disposal provision package, cone (top must be 14/304 stainless steel)
E41B	Provision for scrap collector and troughveyor
CONTROL PANEL BRACKETS:**	
E96	Control Panel Bracket - 6″ x 9″ (152 x 229mm)
E96A	Control Panel Bracket - 9″ x 12″ (229 x 305mm)
DISHTABLE BASE MODIFICATIONS AND OPTIONS:	
E111	Undershelving stainless steel, per linear foot
E113	Brackets for booster heater, installation only, brackets by others
E118	Crossbracing left-to-right, stainless steel

* Applicable to wall mount shelves and pot racks.
** Please specify location.

See Spec Sheet **#EG50.07B** for Dishtable Accessories.

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Dishtable Modifications

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- ❑ *E39*
- ❑ *E41*
- ❑ *E41A*
- ❑ *E41B*
- ❑ *E96*
- ❑ *E96A*
- ❑ *E100*
- ❑ *E101*
- ❑ *E101A*
- ❑ *E102*
- ❑ *E102A*
- ❑ *E103*
- ❑ *E104*
- ❑ *E105*
- ❑ *E105A*
- ❑ *E106*
- ❑ *E107*
- ❑ *E108*
- ❑ *E109*
- ❑ *E110*
- ❑ *E111*
- ❑ *E112*
- ❑ *E113*
- ❑ *E115*
- ❑ *E115A*
- ❑ *E115B*
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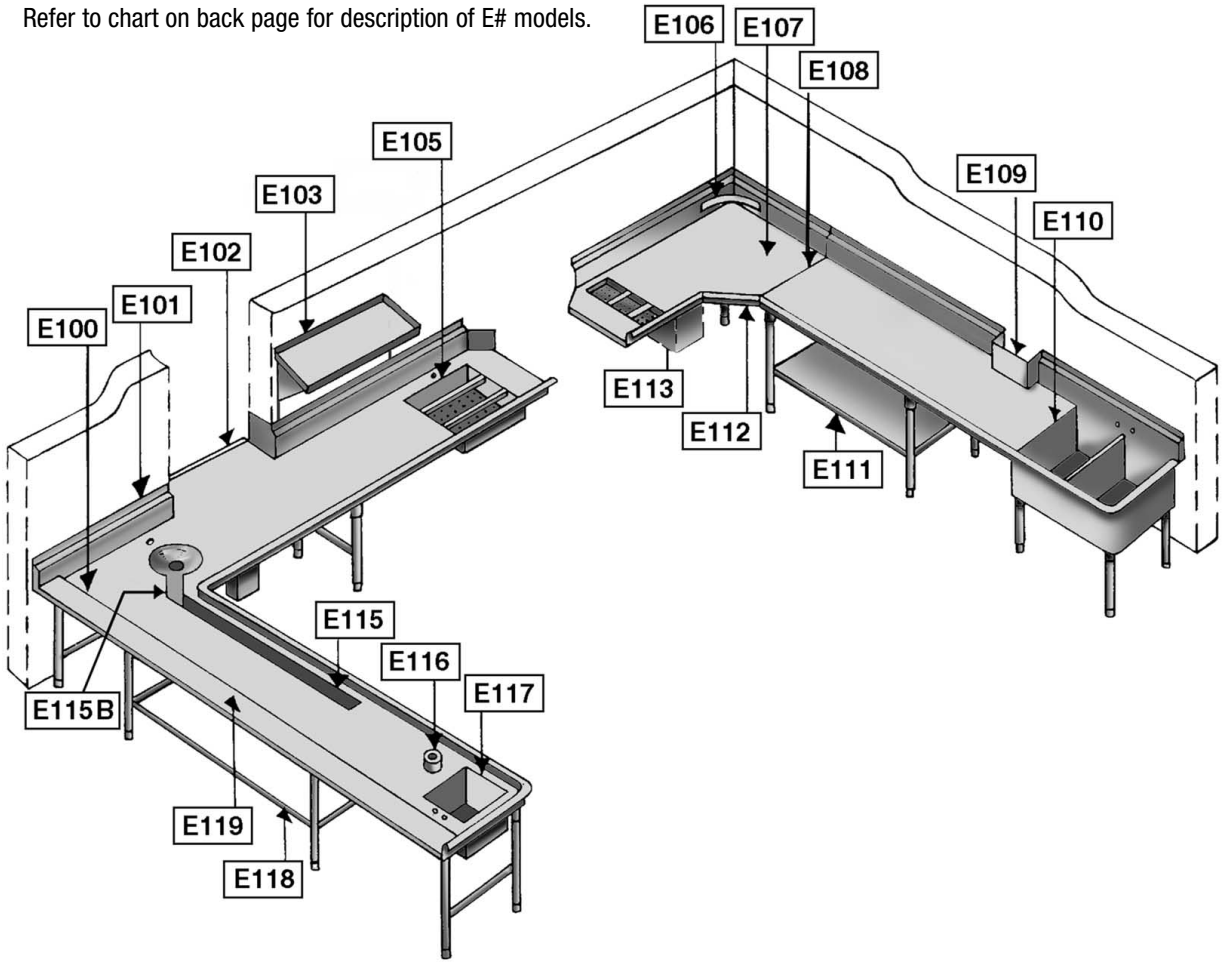

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Dishtable Modifications

Custom dishtables built to fit your needs. Please allow six to eight weeks shipping cycle for custom fabrication after receipt of approved drawings.

model #	description
OVERSHELF MODIFICATIONS AND OPTIONS:	
E38-6*	Cantilever mount up to 6 ft. (1829mm)
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DISHTABLE RACK SHELF MODIFICATIONS AND OPTIONS:	
E103	Rack shelf, wall mounted
E104	Drain, bleeder type
DISHTABLE BACKSPLASH MODIFICATIONS AND OPTIONS:	
E101	Splash 10″ (2540mm) per linear ft.
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E30	End splash - per end, all heights
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E107	Corner turn 90 degrees
E108	Field joint, bolted or ready for field welding by others
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E120	Limit switch
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model #	description
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E111	Undershelving stainless steel, per linear foot
E113	Brackets for booster heater, installation only, brackets by others
E118	Crossbracing left-to-right, stainless steel

* Applicable to wall mount shelves and pot racks.
** Please specify location.

See Spec Sheet **#EG50.07B** for Dishtable Accessories.

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Specification Sheet

12/1/2025

ITEM# 2P115.1 - WIRE SHELF, WALL MOUNTED, EPOXY COATED, 2-TIER (1 EA REQ'D)

Metro 1436NK3

Super Erecta® Shelf, wire, 36"W x 14"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Metro	4	1WD14K3	Direct Wall Mount Bracket, for NK3
Metro	1	1436NK3	Super Erecta® Shelf, wire, 36"W x 14"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF **FSEC to furnish proper type of stainless-steel mounting hardware for wall shelf to sustain weight while in use.** **GC to furnish and install blocking in wall, as needed to support fully loaded shelf.** **FSEC to install shelf approximately 20” above countertop of work surface.** **FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.** **Refer to wall blocking detail WBK-100 for additional wall blocking information and mounting heights. FSEC to provide a dimensioned wall blocking sheet as part of submittal/shop drawing package.**

{10.01}

Super Erecta® Shelf Wire Shelving

- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta® shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal™ Epoxy (green or gray), and Type 304 stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- **Metroseal:** Proprietary rust-resistant finish is a durable epoxy coating over a protective zinc substrate. Metroseal contains Microban® antimicrobial product protection that helps fight the growth of stain and odor-causing bacteria to keep product cleaner between cleanings. 15-year limited warranty against rust and corrosion. NSF listed for wet enviroments.
- **Versatile:** Super Erecta® Shelf wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect® Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides This open construction allows maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

Note: Stainless stationary posts are equipped with stainless steel leveling feet.

Super Erecta Chrome Wire

MICROBAN

Metroseal Gray Epoxy Finish with Microban

Metroseal Green Epoxy Finish with Microban

Super Erecta with Metroseal

NSF listed for wet enviroments

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Microban® product protection does not by itself protect a user from food borne illness. Product must be routinely cleaned.

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

LO2-006E | 4/25

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metro.com
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Product Information. U.S. and Canada: 1.800.992.1776
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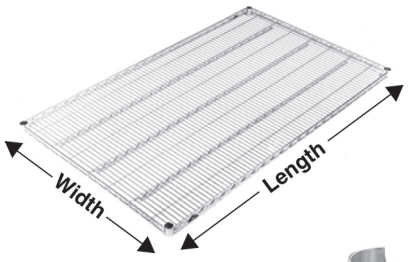
{10.01} Super Erecta® Shelf Wire Shelving



Aluminum
Split Sleeve

Wire Shelves

- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf
  Replacements are available: Cat. No. **9985** (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications. Sleeves with stainless C-rings must be used for cart wash applications (exceeding 200°F/93°C) and for all autoclave applications.
  Cat. No. **9986Z** (bag of 4 with zinc C-rings)
  Cat. No. **9986S** (bag of 4 with stainless steel C-rings)
- Weight capacity (evenly distributed) per shelf
  800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)
  600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Weight capacity (evenly distributed) per unit.
  Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg). Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings.

Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal Green with Microban	Cat. No. Metroseal Gray with Microban	Cat. No. Stainless	Nominal Width/Length (in.)	Nominal Width/Length (mm)	Approx. Pkd Wt. (lbs.)	Approx. Pkd Wt. (kg)
1424BR	**1424NC**	**1424NK3**	**1424NK4**	**1424NS**	14x24	355x610	5.3	2.4
1430BR	**1430NC**	**1430NK3**	**1430NK4**	**1430NS**	14x30	355x760	6.3	2.8
1436BR	**1436NC**	**1436NK3**	**1436NK4**	**1436NS**	14x36	355x914	7.5	3.4
1442BR	**1442NC**	**1442NK3**	**1442NK4**	**1442NS**	14x42	355x1066	8.3	3.8
1448BR	**1448NC**	**1448NK3**	**1448NK4**	**1448NS**	14x48	355x1219	9.4	4.3
1460BR	**1460NC**	**1460NK3**	**1460NK4**	**1460NS**	14x60	355x1524	11.8	5.4
1472BR	**1472NC**	**1472NK3**	**1472NK4**	**1472NS**	14x72	355x1829	14.4	6.5
-	**1818NC**	**1818NK3**	**1818NK4**	**-**	18x18	457x457	5.3	2.4
1824BR	**1824NC**	**1824NK3**	**1824NK4**	**1824NS**	18x24	457x610	6.1	2.7
1830BR	**1830NC**	**1830NK3**	**1830NK4**	**1830NS**	18x30	457x760	7.1	3.2
1836BR	**1836NC**	**1836NK3**	**1836NK4**	**1836NS**	18x36	457x914	8.2	3.7
1842BR	**1842NC**	**1842NK3**	**1842NK4**	**1842NS**	18x42	457x1066	9.3	4.2
1848BR	**1848NC**	**1848NK3**	**1848NK4**	**1848NS**	18x48	457x1219	10.7	4.9
1854BR	**1854NC**	**1854NK3**	**1854NK4**	**1854NS**	18x54	457x1370	11.9	5.4
1860BR	**1860NC**	**1860NK3**	**1860NK4**	**1860NS**	18x60	457x1524	13.4	6.1
1872BR	**1872NC**	**1872NK3**	**1872NK4**	**1872NS**	18x72	457x1829	14.6	6.6
2124BR	**2124NC**	**2124NK3**	**2124NK4**	**2124NS**	21x24	530x610	10.1	4.6
2130BR	**2130NC**	**2130NK3**	**2130NK4**	**2130NS**	21x30	530x760	10.5	4.8
2136BR	**2136NC**	**2136NK3**	**2136NK4**	**2136NS**	21x36	530x914	10.7	4.9
2142BR	**2142NC**	**2142NK3**	**2142NK4**	**2142NS**	21x42	530x1066	11.5	5.2
2148BR	**2148NC**	**2148NK3**	**2148NK4**	**2148NS**	21x48	530x1219	11.9	5.4
2154BR	**2154NC**	**2154NK3**	**2154NK4**	**2154NS**	21x54	530x1370	12.9	5.8
2160BR	**2160NC**	**2160NK3**	**2160NK4**	**2160NS**	21x60	530x1524	13.4	6.1
2172BR	**2172NC**	**2172NK3**	**2172NK4**	**2172NS**	21x72	530x1829	14.4	6.5
2424BR	**2424NC**	**2424NK3**	**2424NK4**	**2424NS**	24x24	610x610	6.5	3.0
2430BR	**2430NC**	**2430NK3**	**2430NK4**	**2430NS**	24x30	610x760	8.3	3.8
2436BR	**2436NC**	**2436NK3**	**2436NK4**	**2436NS**	24x36	610x914	10.1	4.6
2442BR	**2442NC**	**2442NK3**	**2442NK4**	**2442NS**	24x42	610x1066	11.9	5.4
2448BR	**2448NC**	**2448NK3**	**2448NK4**	**2448NS**	24x48	610x1219	14.2	6.4
2454BR	**2454NC**	**2454NK3**	**2454NK4**	**2454NS**	24x54	610x1370	16.1	7.3
2460BR	**2460NC**	**2460NK3**	**2460NK4**	**2460NS**	24x60	610x1524	18.0	8.2
2472BR	**2472NC**	**2472NK3**	**2472NK4**	**2472NS**	24x72	610x1829	21.4	9.7

Note: The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown.
The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.

Note: The following restrictions apply to shelving units that utilize 14" (355mm) wide shelves:
Free-standing units: Units taller than 63" (1600mm) must be properly fastened to the floor or wall using Metro foot plates or wall brackets.
Mobile units: maximum allowable post height is 54" (1370mm).

{10.01} Super Erecta® Shelf Wire Shelving

SiteSelect® Posts

Stationary Posts - Equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap. Leveling bolt can be adjusted 0.5" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts: Zinc Cat. No. **RPF04-004**, Stainless Steel Cat. No. **RPF04-004C**
- Replacement post cap for standard posts: Black Cat. No. **RPC06-035**

Cat. No. Chrome	Cat. No. Metroseal Green with Microban	Cat. No.. Metroseal Gray with Microban	Cat. No. Stainless Steel	Actual Height (in.)	Actual Height (mm)	Approx Pkd. Wt. (lbs.)	Approx Pkd. Wt. (kg)
7P	**7PK3**	**7PK4**	**-**	7.375	187	0.5	0.3
13P	**13PK3**	**13PK4**	**13PS**	14.375	365	1	0.5
27P	**27PK3**	**27PK4**	**27PS**	28.375	720	1.75	0.75
33P	**33PK3**	**33PK4**	**33PS**	34.375	873	2	0.9
54P	**54PK3**	**54PK4**	**54PS**	54.4375	1382	3	1.4
63P	**63PK3**	**63PK4**	**63PS**	62.4375	1585	3.5	1.6
74P	**74PK3**	**74PK4**	**74PS**	74.5	1892	4	1.8
86P	**86PK3**	**86PK4**	**86PS**	86.5	2197	5	2.3
***96P**	**-**	**-**	**-**	96.5	2450	5.5	2.5

*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.

SiteSelect Posts feature double grooves every 8" (203mm) to aid assembly.

Stationary Post

Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Cat. No. Chrome	Cat. No. Metroseal Green with Microban	Cat. No. Metroseal Gray with Microban	Cat. No. Stainless Steel	Actual Height (in.)	Actual Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
13UP	**13UPK3**	**13UPK4**	**13UPS**	13.75	349	1	0.5
27UP	**27UPK3**	**27UPK4**	**27UPS**	27.75	704	1.75	0.75
33UP	**33UPK3**	**33UPK4**	**33UPS**	33.75	857	2	0.9
54UP	**54UPK3**	**54UPK4**	**54UPS**	53.8125	1366	3	1.4
63UP	**63UPK3**	**63UPK4**	**63UPS**	61.8125	1570	3.5	1.6
70UP	**70UPK3**	**70UPK4**	**-**	69.75	1771	3.75	1.7
74UP	**74UPK3**	**74UPK4**	**74UPS**	73.875	1876	4	1.8
86UP	**86UPK3**	**86UPK4**	**86UPS**	85.875	2181	4.5	2.0

Post for Stem Caster

Special Length Posts

Cut posts are available. Consult your Metro representative for more information.

Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications. Each includes a leveling/connecting bolt.

Cat. No. Chrome	Cat. No. Stainless Steel	Actual Height (in.)	Actual Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
54P-STKD	**54PS-STKD**	54.4375	1382	3	1.4
63P-STKD	**63PS-STKD**	62.4375	1585	3.5	1.6
74P-STKD	**74PS-STKD**	74.5	1892	4	1.8

Staked Post

Swaged Posts (For use with Stem Casters subjected to High Temperature Cart Wash or Auto Clave processes.)

- Each post has an aluminum cap swaged into the top of the post.

Cat. No. Stainless Steel	Actual Height (in.)	Actual Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
33UPS-SW	33.75	857	2	.9
54UPS-SW	53.8125	1366	3	1.4
63UPS-SW	61.8125	1570	3.5	1.6

Swaged Post

{10.01}

Super Erecta® Shelf Wire Shelving

Super Wide Shelving

- **High-density Storage:** Super Wide shelves have a greater storage area for holding large quantities of supplies, especially large, bulky objects, providing maximum storage in minimum space.
- **Load Capacity (evenly distributed) per shelf:**
  Depths: 30" and 36" (760 and 914mm)
  800 lbs. (363kg) for lengths 48" (1219mm) or shorter.
  600 lbs. (272kg) for lengths 54" (1370mm) or longer.

Cat. No. Chrome	Cat. No. Metroseal Green	Cat. No.. Metroseal Gray	Cat. No. Stainless Steel	Nominal Width/Length (in.)	(mm)	Approx. Pkd. Wt. (lbs.)	(kg)
3036NC	**3036NK3**	**3036NK4**	**3036NS**	30x36	760x914	14.2	6.4
3042NC	**3042NK3**	**3042NK4**	**-**	30x42	760x1066	16.1	7.2
3048NC	**3048NK3**	**3048NK4**	**3048NS**	30x48	760x1219	17.7	8.0
3054NC	**3054NK3**	**3054NK4**	**-**	30x54	760x1370	19.5	8.6
3060NC	**3060NK3**	**3060NK4**	**3060NS**	30x60	760x1524	20.2	9.2
3072NC	**3072NK3**	**3072NK4**	**3072NS**	30x72	760x1829	22.7	10.3
3636NC	**3636NK3**	**-**	**3636NS**	36x36	910x914	16.7	7.6
3648NC	**3648NK3**	**-**	**3648NS**	36x48	910x1219	21.6	9.8
3660NC	**3660NK3**	**-**	**3660NS**	36x60	910x1524	26.4	12.0
3672NC	**3672NK3**	**-**	**3672NS**	36x72	910x1829	31.6	14.3

Note: The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown.
The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.

Foot Plates

- Use to bolt units to the floor, or when a broader, more stable foot is desired. Foot plates also help to protect floors by distributing the point load of the shelving unit across a larger contact point.
- Foot plates (completely tightened) add .125" (3mm) to the specified heights of each stationary post on the table.
  Zinc Cat. No. **9993Z**
  Stainless Steel Cat. No. **9993S**

"S" Hook

- Used to add on shelving units with only two posts required. Order two per shelf level.
  Cat. No. **9995Z**

Item # _____

Job _____

SUPER ERECTA SHELF®

POST-TYPE AND DIRECT WALL MOUNTS

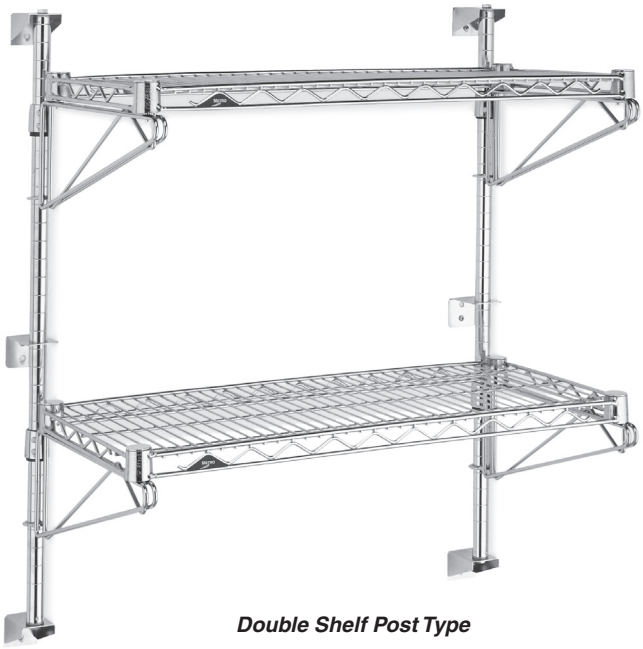
- **Ideal for Storing** items conveniently overhead or above work surfaces.
- **Versatile:** Can accommodate Super Erecta wire and solid shelves, Super Erecta Pro, MetroMax Q, and MetroMax i shelves.
  Note: For MetroMax i shelves, order (1) M9997-4 adapter kit per shelf.
- **Single and Double Supports:** Double support used for mounting adjacent shelves; single supports at the ends of the shelving tier. Available in nickel chrome, Metroseal 3 or Type 304 stainless steel.

Post-Type Mounts

- **Versatile:** Metro's post-type mounting system can meet your exact needs for wall shelving. Posts and supports are available to hold anything from a single small shelf to many tiers of shelving running continuously along a wall.
- **Fast, Secure Assembly:** Post has rolled, circular grooves along its entire height at 1" (25mm) intervals. Tapered, plastic split-sleeve locks around any groove, and matching taper in opening on shelf support provides secure positioning.
- **Adjustable:** Shelf supports and shelves can be positioned or repositioned on the post in 1" (25mm) increments.
- **For Easy Ordering:** "End Unit" and "Mid Unit" models are available to meet a wide range of wall-shelving requirements. Just add shelves.

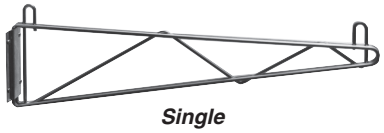
Direct Mounts

- **Convenient, single storage level.**
- **Two-Piece:** Support is held by mounting plate, which attaches directly to the wall.
- **Conserve Space:** Back of shelf is within a fraction of an inch from the wall.



Double Shelf Post Type

Direct Mount



Single

Double

NSF

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

EMERSON

Job _____

SUPER ERECTA SHELF®

POST-TYPE AND DIRECT WALL MOUNTS

Post Type Wall Mounts — Preconfigured Models. Just add shelves.

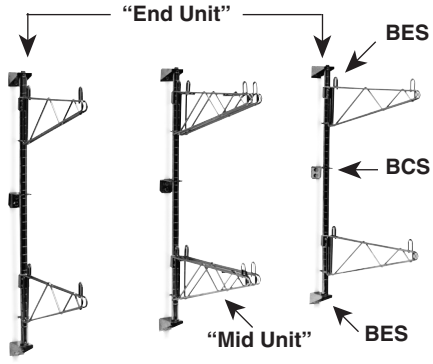
Post-type wall mounts are available in preconfigured "End Units" and "Mid Units," complete with all needed components except wall bolts or screws, which must be selected according to type of wall.* Components are chrome-plated.

"End Unit" consists of two posts with brackets, and two single supports for each shelf.

"Mid Unit" consists of one post with brackets and a double support for each tier.

Guide

Single unit	(1) End Unit	—
Two units connected end-to-end	(1) End Unit	(1) Mid Unit
Three units connected end-to-end	(1) End Unit	(2) Mid Units
Four units connected end-to-end	(1) End Unit	(3) Mid Units
Five units connected end-to-end	(1) End Unit	(4) Mid Units



Number of Tiers	Post Number	Model No. 14" (460mm) Shelf Width End Unit	Mid Unit	Model No. 18" (457mm) Shelf Width End Unit	Mid Unit	Model No. 21" (533mm) Shelf Width End Unit	Mid Unit	Model No. 24" (610mm) Shelf Width End Unit	Mid Unit
1 Shelf	13PDF	SW21C	AW21C	SW31C	AW31C	SW41C	AW41C	SW51C	AW51C
2 Shelf	33PDF	SW23C	AW23C	SW33C	AW33C	SW43C	AW43C	SW53C	AW53C
3 Shelf	54PDF	SW25C	AW25C	SW35C	AW35C	SW45C	AW45C	SW55C	AW55C
4 Shelf	63PDF	SW26C	AW26C	SW36C	AW36C	SW46C	AW46C	SW56C	AW56C

Order shelves from sheets #10.01, 10.20, 10.80, 9.20, 9.21. For MetroMax i shelves, order one M9997-4 adapter kit per shelf.

Posts & Brackets

Post Height (in.)	Post Height (mm)	Description	Model No. Plated	Model No. Metroseal 3	Model No. Stainless	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
13 7/8	350	Post for 1 tier	13PDF	13PDFK3	13PDFS	1.25	0.6
33 5/8	854	Post for 2 tiers	33PDF	33PDFK3	33PDFS	2.75	1.2
54	1370	Post for 3 or more tiers	54PDF	54PDFK3	54PDFS	5.0	2.3
62	1573	Post for 4 or more tiers	63PDF	63PDFK3	63PDFS	6.0	2.7
		End Bracket	BES	BESK3	SBES	0.5	0.2
		Intermediate Bracket	BCS	BCSK3	SBCS	0.5	0.2

To Order By Components

Posts & Brackets — Two end brackets (BES), are supplied with each of these double-footed posts. One intermediate bracket (BCS) is supplied with 33PDF posts and two are supplied with 54PDF and 63PDF posts.

Posts and brackets can be used to mount 12" (305mm) cantilever shelves (sheet #10.06) rather than shelf supports.

BCS brackets can also be used to attach freestanding shelving to wall.

Shelf Supports — Post Mounting

Shelf Width (in.)	Shelf Width (mm)	SINGLE Model No. Chrome	SINGLE Model No. Metroseal 3	SINGLE Model No. Stainless	DOUBLE Model No. Chrome	DOUBLE Model No. Metroseal 3	DOUBLE Model No. Stainless
14	360	1WS14C	1WS14K3	1WS14S	2WS14C	2WS14K3	2WS14S
18	457	1WS18C	1WS18K3	1WS18S	2WS18C	2WS18K3	2WS18S
21	533	1WS21C	—	1WS21S	2WS21C	—	2WS21S
24	610	1WS24C	1WS24K3	1WS24S	2WS24C	2WS24K3	2WS24S

Order shelves from sheets #10.01, 10.20, 10.80, 9.20, 9.21
For MetroMax i shelves, order one M9997-4 adapter kit per shelf.
Load Rating: 250 lbs. (113kg) per system.

Direct Wall Mounts — Each consists of one shelf support and mounting plate, with two caps. Use single support at shelf ends; double support for adjoining shelves. Select wall bolts or screws according to type of wall.*

*User should determine that wall material and method of mounting are suitable to support the shelves and their contents.

Direct Wall Mounts

Shelf Width (in.)	Shelf Width (mm)	SINGLE Model No. Chrome	SINGLE Model No. Metroseal 3	SINGLE Model No. Stainless	DOUBLE Model No. Chrome	DOUBLE Model No. Metroseal 3	DOUBLE Model No. Stainless
14	360	1WD14C	1WD14K3	1WD14S	2WD14C	2WD14K3	2WD14S
18	457	1WD18C	1WD18K3	1WD18S	2WD18C	2WD18K3	2WD18S
21	533	1WD21C	1WD21K3	1WD21S	2WD21C	2WD21K3	2WD21S
24	610	1WD24C	1WD24K3	1WD24S	2WD24C	2WD24K3	2WD24S

Load Rating: 200 lbs. (91kg) per system.

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

InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741 • Fax: 570-825-2852

For Product Information:
U.S. and Canada: 1-800-992-1776
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{10.01}

Super Erecta® Shelf Wire Shelving

- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta® shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal™ Epoxy (green or gray), and Type 304 stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- **Metroseal:** Proprietary rust-resistant finish is a durable epoxy coating over a protective zinc substrate. Metroseal contains Microban® antimicrobial product protection that helps fight the growth of stain and odor-causing bacteria to keep product cleaner between cleanings. 15-year limited warranty against rust and corrosion. NSF listed for wet enviroments.
- **Versatile:** Super Erecta® Shelf wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect® Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides This open construction allows maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

Note: Stainless stationary posts are equipped with stainless steel leveling feet.

Super Erecta Chrome Wire

MICROBAN

Metroseal Gray Epoxy Finish with Microban

Metroseal Green Epoxy Finish with Microban

Super Erecta with Metroseal

NSF listed for wet enviroments

MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban® Products Company, Huntersville, NC. Microban® product protection does not by itself protect a user from food borne illness. Product must be routinely cleaned.

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

LO2-006E | 4/25

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Please confirm at time of order.
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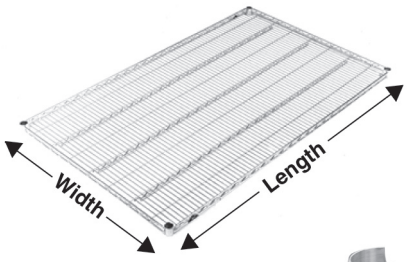
metro.com
North Washington Street, Wilkes-Barre, PA 18705
Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: metro.com/contactus

{10.01} Super Erecta® Shelf Wire Shelving



Aluminum
Split Sleeve

Wire Shelves

- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf
  Replacements are available: Cat. No. **9985** (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications. Sleeves with stainless C-rings must be used for cart wash applications (exceeding 200°F/93°C) and for all autoclave applications.
  Cat. No. **9986Z** (bag of 4 with zinc C-rings)
  Cat. No. **9986S** (bag of 4 with stainless steel C-rings)
- Weight capacity (evenly distributed) per shelf
  800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)
  600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Weight capacity (evenly distributed) per unit.
  Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg). Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings.

Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal Green with Microban	Cat. No. Metroseal Gray with Microban	Cat. No. Stainless	Nominal Width/Length (in.)	Nominal Width/Length (mm)	Approx. Pkd Wt. (lbs.)	Approx. Pkd Wt. (kg)
1424BR	**1424NC**	**1424NK3**	**1424NK4**	**1424NS**	14x24	355x610	5.3	2.4
1430BR	**1430NC**	**1430NK3**	**1430NK4**	**1430NS**	14x30	355x760	6.3	2.8
1436BR	**1436NC**	**1436NK3**	**1436NK4**	**1436NS**	14x36	355x914	7.5	3.4
1442BR	**1442NC**	**1442NK3**	**1442NK4**	**1442NS**	14x42	355x1066	8.3	3.8
1448BR	**1448NC**	**1448NK3**	**1448NK4**	**1448NS**	14x48	355x1219	9.4	4.3
1460BR	**1460NC**	**1460NK3**	**1460NK4**	**1460NS**	14x60	355x1524	11.8	5.4
1472BR	**1472NC**	**1472NK3**	**1472NK4**	**1472NS**	14x72	355x1829	14.4	6.5
-	**1818NC**	**1818NK3**	**1818NK4**	**-**	18x18	457x457	5.3	2.4
1824BR	**1824NC**	**1824NK3**	**1824NK4**	**1824NS**	18x24	457x610	6.1	2.7
1830BR	**1830NC**	**1830NK3**	**1830NK4**	**1830NS**	18x30	457x760	7.1	3.2
1836BR	**1836NC**	**1836NK3**	**1836NK4**	**1836NS**	18x36	457x914	8.2	3.7
1842BR	**1842NC**	**1842NK3**	**1842NK4**	**1842NS**	18x42	457x1066	9.3	4.2
1848BR	**1848NC**	**1848NK3**	**1848NK4**	**1848NS**	18x48	457x1219	10.7	4.9
1854BR	**1854NC**	**1854NK3**	**1854NK4**	**1854NS**	18x54	457x1370	11.9	5.4
1860BR	**1860NC**	**1860NK3**	**1860NK4**	**1860NS**	18x60	457x1524	13.4	6.1
1872BR	**1872NC**	**1872NK3**	**1872NK4**	**1872NS**	18x72	457x1829	14.6	6.6
2124BR	**2124NC**	**2124NK3**	**2124NK4**	**2124NS**	21x24	530x610	10.1	4.6
2130BR	**2130NC**	**2130NK3**	**2130NK4**	**2130NS**	21x30	530x760	10.5	4.8
2136BR	**2136NC**	**2136NK3**	**2136NK4**	**2136NS**	21x36	530x914	10.7	4.9
2142BR	**2142NC**	**2142NK3**	**2142NK4**	**2142NS**	21x42	530x1066	11.5	5.2
2148BR	**2148NC**	**2148NK3**	**2148NK4**	**2148NS**	21x48	530x1219	11.9	5.4
2154BR	**2154NC**	**2154NK3**	**2154NK4**	**2154NS**	21x54	530x1370	12.9	5.8
2160BR	**2160NC**	**2160NK3**	**2160NK4**	**2160NS**	21x60	530x1524	13.4	6.1
2172BR	**2172NC**	**2172NK3**	**2172NK4**	**2172NS**	21x72	530x1829	14.4	6.5
2424BR	**2424NC**	**2424NK3**	**2424NK4**	**2424NS**	24x24	610x610	6.5	3.0
2430BR	**2430NC**	**2430NK3**	**2430NK4**	**2430NS**	24x30	610x760	8.3	3.8
2436BR	**2436NC**	**2436NK3**	**2436NK4**	**2436NS**	24x36	610x914	10.1	4.6
2442BR	**2442NC**	**2442NK3**	**2442NK4**	**2442NS**	24x42	610x1066	11.9	5.4
2448BR	**2448NC**	**2448NK3**	**2448NK4**	**2448NS**	24x48	610x1219	14.2	6.4
2454BR	**2454NC**	**2454NK3**	**2454NK4**	**2454NS**	24x54	610x1370	16.1	7.3
2460BR	**2460NC**	**2460NK3**	**2460NK4**	**2460NS**	24x60	610x1524	18.0	8.2
2472BR	**2472NC**	**2472NK3**	**2472NK4**	**2472NS**	24x72	610x1829	21.4	9.7

Note: The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown.
The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.

Note: The following restrictions apply to shelving units that utilize 14" (355mm) wide shelves:
Free-standing units: Units taller than 63" (1600mm) must be properly fastened to the floor or wall using Metro foot plates or wall brackets.
Mobile units: maximum allowable post height is 54" (1370mm).

{10.01} Super Erecta® Shelf Wire Shelving

SiteSelect® Posts

Stationary Posts - Equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap. Leveling bolt can be adjusted 0.5" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts: Zinc Cat. No. **RPF04-004**, Stainless Steel Cat. No. **RPF04-004C**
- Replacement post cap for standard posts: Black Cat. No. **RPC06-035**

Cat. No. Chrome	Cat. No. Metroseal Green with Microban	Cat. No.. Metroseal Gray with Microban	Cat. No. Stainless Steel	Actual Height (in.)	Actual Height (mm)	Approx Pkd. Wt. (lbs.)	Approx Pkd. Wt. (kg)
7P	**7PK3**	**7PK4**	**-**	7.375	187	0.5	0.3
13P	**13PK3**	**13PK4**	**13PS**	14.375	365	1	0.5
27P	**27PK3**	**27PK4**	**27PS**	28.375	720	1.75	0.75
33P	**33PK3**	**33PK4**	**33PS**	34.375	873	2	0.9
54P	**54PK3**	**54PK4**	**54PS**	54.4375	1382	3	1.4
63P	**63PK3**	**63PK4**	**63PS**	62.4375	1585	3.5	1.6
74P	**74PK3**	**74PK4**	**74PS**	74.5	1892	4	1.8
86P	**86PK3**	**86PK4**	**86PS**	86.5	2197	5	2.3
***96P**	**-**	**-**	**-**	96.5	2450	5.5	2.5

*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.

SiteSelect Posts feature double grooves every 8" (203mm) to aid assembly.

Stationary Post

Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Cat. No. Chrome	Cat. No. Metroseal Green with Microban	Cat. No. Metroseal Gray with Microban	Cat. No. Stainless Steel	Actual Height (in.)	Actual Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
13UP	**13UPK3**	**13UPK4**	**13UPS**	13.75	349	1	0.5
27UP	**27UPK3**	**27UPK4**	**27UPS**	27.75	704	1.75	0.75
33UP	**33UPK3**	**33UPK4**	**33UPS**	33.75	857	2	0.9
54UP	**54UPK3**	**54UPK4**	**54UPS**	53.8125	1366	3	1.4
63UP	**63UPK3**	**63UPK4**	**63UPS**	61.8125	1570	3.5	1.6
70UP	**70UPK3**	**70UPK4**	**-**	69.75	1771	3.75	1.7
74UP	**74UPK3**	**74UPK4**	**74UPS**	73.875	1876	4	1.8
86UP	**86UPK3**	**86UPK4**	**86UPS**	85.875	2181	4.5	2.0

Post for Stem Caster

Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications. Each includes a leveling/connecting bolt.

Cat. No. Chrome	Cat. No. Stainless Steel	Actual Height (in.)	Actual Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
54P-STKD	**54PS-STKD**	54.4375	1382	3	1.4
63P-STKD	**63PS-STKD**	62.4375	1585	3.5	1.6
74P-STKD	**74PS-STKD**	74.5	1892	4	1.8

Swaged Posts (For use with Stem Casters subjected to High Temperature Cart Wash or Auto Clave processes.)

- Each post has an aluminum cap swaged into the top of the post.

Cat. No. Stainless Steel	Actual Height (in.)	Actual Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
33UPS-SW	33.75	857	2	.9
54UPS-SW	53.8125	1366	3	1.4
63UPS-SW	61.8125	1570	3.5	1.6

Special Length Posts

Cut posts are available. Consult your Metro representative for more information.

Staked Post

Swaged Post

{10.01}

Super Erecta® Shelf Wire Shelving

Super Wide Shelving

- **High-density Storage:** Super Wide shelves have a greater storage area for holding large quantities of supplies, especially large, bulky objects, providing maximum storage in minimum space.
- **Load Capacity (evenly distributed) per shelf:**
  Depths: 30" and 36" (760 and 914mm)
  800 lbs. (363kg) for lengths 48" (1219mm) or shorter.
  600 lbs. (272kg) for lengths 54" (1370mm) or longer.

Cat. No. Chrome	Cat. No. Metroseal Green	Cat. No.. Metroseal Gray	Cat. No. Stainless Steel	Nominal Width/Length (in.)	(mm)	Approx. Pkd. Wt. (lbs.)	(kg)
3036NC	**3036NK3**	**3036NK4**	**3036NS**	30x36	760x914	14.2	6.4
3042NC	**3042NK3**	**3042NK4**	**-**	30x42	760x1066	16.1	7.2
3048NC	**3048NK3**	**3048NK4**	**3048NS**	30x48	760x1219	17.7	8.0
3054NC	**3054NK3**	**3054NK4**	**-**	30x54	760x1370	19.5	8.6
3060NC	**3060NK3**	**3060NK4**	**3060NS**	30x60	760x1524	20.2	9.2
3072NC	**3072NK3**	**3072NK4**	**3072NS**	30x72	760x1829	22.7	10.3
3636NC	**3636NK3**	**-**	**3636NS**	36x36	910x914	16.7	7.6
3648NC	**3648NK3**	**-**	**3648NS**	36x48	910x1219	21.6	9.8
3660NC	**3660NK3**	**-**	**3660NS**	36x60	910x1524	26.4	12.0
3672NC	**3672NK3**	**-**	**3672NS**	36x72	910x1829	31.6	14.3

Note: The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown.
The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.

Foot Plates

- Use to bolt units to the floor, or when a broader, more stable foot is desired. Foot plates also help to protect floors by distributing the point load of the shelving unit across a larger contact point.
- Foot plates (completely tightened) add .125" (3mm) to the specified heights of each stationary post on the table.
  Zinc Cat. No. **9993Z**
  Stainless Steel Cat. No. **9993S**

"S" Hook

- Used to add on shelving units with only two posts required. Order two per shelf level.
  Cat. No. **9995Z**

Specification Sheet

12/1/2025

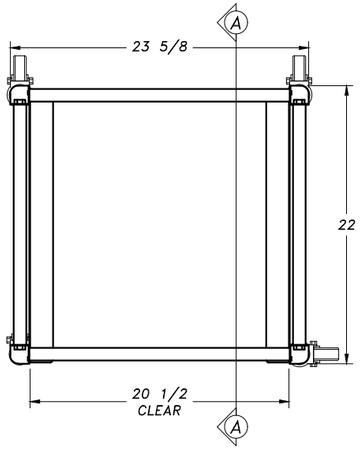
ITEM# 2P116 - MOBILE GLASS RACK (1 REQ'D)

Eagle Group YSCOPOS-GLASSRACK

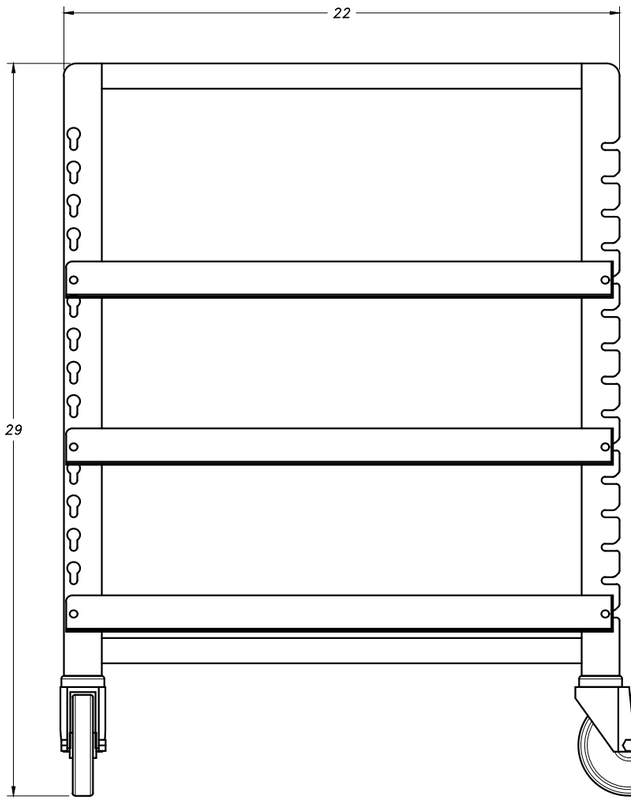
Mobile glass rack with adjustable angle slides and (4) 4" swivel castors (2) castors provided with brakes.

EAGLE FABRICATION DETAILS

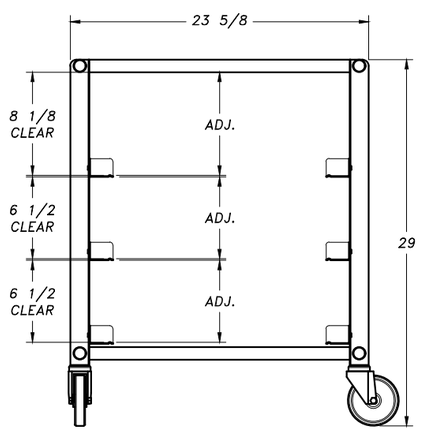
VERTICAL SUPPORTS:	1 1/2" X 1 1/2" S/S ANGLES
HORIZONTAL SUPPORTS:	1"ø S/S TUBING ATTACHED TO VERTICAL SUPPORTS. BOLTED FRONT TO BACK, WELDED LEFT TO RIGHT
ANGLE SLIDES:	16/3 S/S **ADJUSTABLE ANGLE SLIDES** W/ DIE RAISED EDGES & REAR STOPS W/ SHOULDER RIVETS FOR ATTACHING TO SLOTTED S/S PANELS
CASTERS:	(4) **4"ø** SWIVEL CASTERS ZINC W/ BLACK RESILIENT TREAD. (2) PROVIDED W/ BRAKE



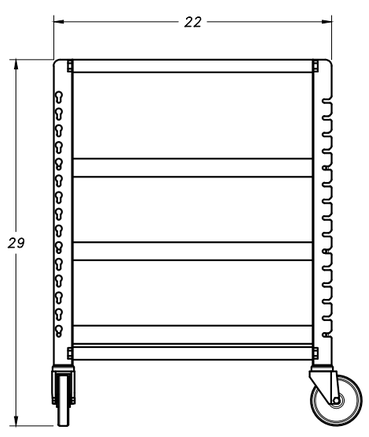
1 **PLAN VIEW**
SCALE: 1 1/2"=1'-0"



4 **SECTION A-A**
SCALE: 3"=1'-0"



2 **FRONT ELEVATION**
SCALE: 1 1/2"=1'-0"



3 **RIGHT END ELEVATION**
SCALE: 1 1/2"=1'-0"

ACCESSORIES NOTED TO BE SUPPLIED BY EAGLE ARE SUBJECT TO VERIFICATION BASED ON ACTUAL ORDER. LISTED ACCESSORIES WILL BE SUPPLIED ONLY IF INCLUDED ON PURCHASE ORDER.

REVISIONS			
REV	BY	DATE	DESCRIPTION

SCOPOS HOSPITALITY GROUP

MOBILE GLASS RACK

CONTROL # | QUOTE # A03539

EAGLE
SpecFAB Division
Quality Stainless & Millwork Fabrication
100 INDUSTRIAL BLVD. CLAYTON, DE 19938
PH: 800-441-8440 FAX: 302-653-3991
WWW.EAGLEGRP.COM

ALL ITEMS ARE NSF/UL LISTED OR CUSTOM BUILT WHERE APPLICABLE

APPROVED	APP AS NOTED / RESUBMIT
REVIEWED BY:	
COMPANY:	DATE:
ITEM# 1	QTY: 1
CONSULTANT: SCOPOS HOSPITALITY GROUP	DESCRIPTION: MOBILE GLASS RACK

SCALE: AS NOTED
TOL: +/- 1/16" ANG: +/- 1°
ALL DIMS ARE BUILD TO UNLESS NOTED
BY: MC
CK:
DATE: 04.05.24
SHT. 1 of 1

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SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2P117 - S/S WALL FLASHING, WAREWASHING (1 REQ'D)

Eagle Group CUSTOM

S/S Wall Flashing, Warewashing

ACCESSORIES

Mfr	Qty	Model	Spec
			Stainless Steel Wall Protection Panels, size and shape as shown on drawings covering extent of the whole room perimeter. This is a custom fabricated item and is to be constructed as described in General Specifications and as further detailed on Food Service contract documents. Provide with all options, accessories and features as listed below. **Panels shall be constructed from 18 gauge stainless steel panel sections.** **Wall panels shall be fitted with 1/2" wide off-set seams at intermediate joints to allow panel sections to fit tightly against the wall.** **Bottom of panels to sit on integral flooring cove base and are to extend 60" high.** **Secure wall panels to building wall with wall panel adhesive of proper type for wall construction.** **Seal end seams with General Electric clear silicone sealer.** **It is the responsibility of the Kitchen Equipment Contractor to coordinate and make all appropriate cut-outs in paneling based on utility requirements in this location and apply appropriate s.s. trim strips, caps, gussets, etc.** **Refer to S/S Wall Panel Detail #FAB-24.**

SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2P300 - COFFEE BREWER (1 EA REQ'D)

BUNN 34600.0000

34600.0000 DUAL TF DBC® BrewWISE® ThermoFresh® Coffee Brewer, 18.9 gal/hr, coffee extraction controlled with pre-infusion & pulse brew, digital temperature control, large spray head, automatic programming, stores individual recipes, SplashGard® & optional funnel locks, wireless brewer-grinder interface, stainless steel finish, lower hot water faucet, wireless brewer-grinder interface, holds (2) 1-1/2 gallon ThermoFresh servers (servers sold separately), 120/240v/60/1-ph, 6600w, 27.5amps, UL, NSF

<By Vendor>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination, reference, and space allocation only.
			Owner shall furnish and install this item, through his vendor.
			Owner is responsible for verifying manufacturer, model number, size and components.
			Owner shall furnish GC with this information for utility requirements.
			Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.
			FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.
			GC to provide finished hole(s) in wall to accommodate utility lines, as needed, in coordination with Owner and Owner provided equipment.
			Drain to be indirect to nearest floor sink, piping and connection by Plumb Contractor.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120/240	60	1				27.5	6.6			

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

DUAL TF DBC SST 120/240V w/Fnl Locks

35.7" x 20.2" x 21.8"
(90.7cm x 51.3cm x 55.4cm)

Servers and airpots sold separately

- Brews 16.3 to 18.9gal (61.7 to 71.5L) of perfect coffee per hour
- Coffee extraction controlled with pre-infusion and pulse brew, digital temperature control, and large sprayhead; coffee strength controlled with variable by-pass.
- Create coffee recipe cards with custom recipes, ad cards with messages that display on the brewer LCD, and dedicated funnels for special coffees with the BrewWISE Recipe Writer using your PC (Windows® compatible).
- Easy pulse interface allows automatic programming of pulse routine
- Preventive maintenance kit: 39641.0000
- Stores individual coffee recipes so operator can easily brew many varieties
- ThermoFresh® servers are vacuum insulated to keep coffee hot for hours.
- SplashGard® funnels deflect hot liquids away from the hand
- Energy saver mode reduces tank temperature during idle periods
- Operate any combination of BrewWISE equipment error-free with wireless brewer-grinder interface through Smart Funnel with SplashGard®
- Funnel locks help improve safety

Agency:

UL LISTED NSF

Specifications

Product #: 34600.0000
Water Access: Plumbed
Interface: Wireless
Finish: Stainless
Funnel: Smart Funnel
Faucet: Lower

Additional Features

BUNNLINK Compatible
BrewWISE

Electrical & Capacity

Volts	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H²O Temp.	Phase	# Wires plus Ground	Hertz
120/240	27.5	6600	No	-	309	60°F (15.5°C)	1	3	60

Plumbing Requirements

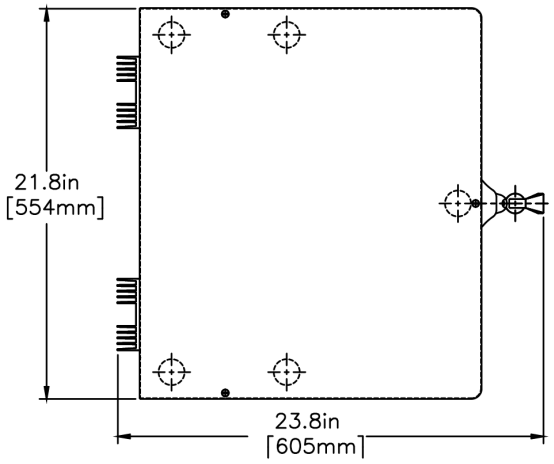
PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	3/8" Male Flare Fitting	-

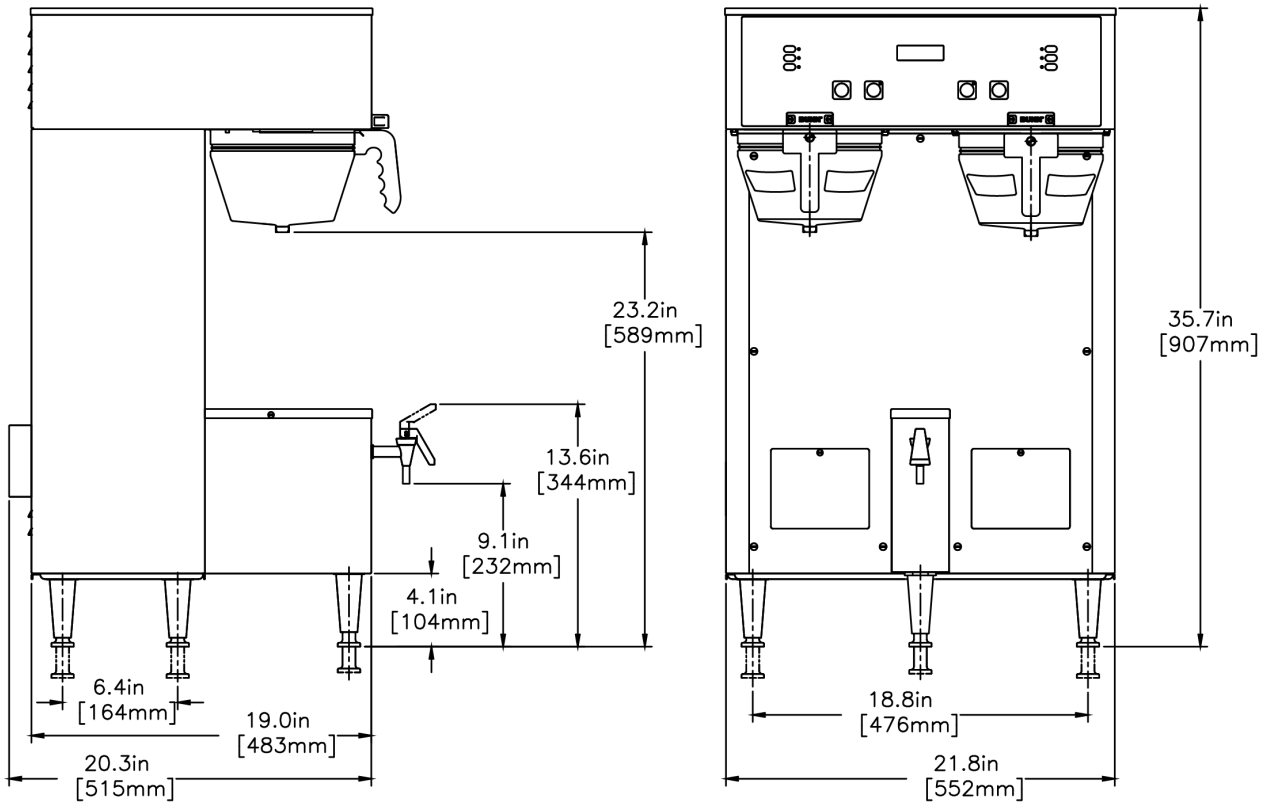
CAD Drawings

2D	Revit	KLC
●		

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

Created on: 09/13/2017





Unit				Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	21.8 in.	35.7 in.	20.2 in.	-	-	-	92.500 lbs	13.180 ft³
Metric	55.4 cm	90.7 cm	51.3 cm	-	-	-	41.958 kgs	0.373 m³

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

Created on: 09/13/2017

Related Products & Accessories: DUAL TF DBC SST 120/240V w/Fnl Locks(34600.0000)

FILTERS,GOURMET 504 252/2 36/CL

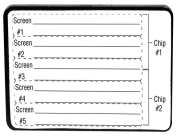
Product #: 20138.0000

BREWWISE RECIPE WRITER

Product #: 34444.0000

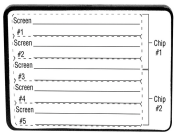
CARD ASSY,RECIPE TRANSFER(BRW)

Product #: 34447.0000



CARD ASSY, TRANSFER-AD (BRW)

Product #: 34448.0000



TARJETA

Product #: 34448.0000

MHG, 120V BLK

Product #: 35600.0022

WATER FILTER, EQHP-25L

Product #: 39000.0002

WATER FILTER, EQHP-25

Product #: 39000.0005

KIT, PM-DUAL TF

Product #: 39641.0000

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

Created on: 09/13/2017

Serving & Holding Options: DUAL TF DBC SST 120/240V w/Fnl Locks(34600.0000)

TF SERVER, DSG2 1G/3.8L

Product #:42700.0000

TERMO

Product #:42700.0000

TF SERVER, DSG2 1G/3.8L BLK

Product #:42700.0001

TF SERVER, DSG2 1G CD

Product #:42700.0003

TF SERVER, DSG2 1G BLK CD

Product #:42700.0004

TF SERVER, DSG2 1.5G SST

Product #:42750.0000

TF SERVER, DSG2 1.5G BLK

Product #:42750.0001

TERMO

Product #:42750.0001

TF SERVER, DSG2 1.5G CD

Product #:42750.0003

TF SERVER, DSG2 1.5G BLK CD

Product #:42750.0010

TF SERVER, 1G/3.8L MECH

Product #:44000.0000

TERMO

Product #:44000.0000

TF SERVER, 1G/3.8L MECH BLK

Product #:44000.0001

TERMO

Product #:44000.0001

TF SERVER, 1.5G/5.7L MECH

Product #:44050.0000

TERMO

Product #:44050.0000

TF SERVER, 1.5G/5.7L MECH BLK

Product #:44050.0001

TERMO

Product #:44050.0001

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

Created on: 09/13/2017

SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2P300.1 - AIRPOT (2 EA REQ'D)

BUNN 32130.0000

32130.0000 Airpot, 3.0 liter (102 oz.), lever-action, stainless steel liner, ETL

<By Vendor>

ACCESSORIES

Mfr	Qty	Model	Spec
			G.C. to obtain specifications for equipment supplied by vendor.
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination, reference, and space allocation only.
			Owner shall furnish and install this item, through his vendor.
			Owner is responsible for verifying manufacturer, model number, size and components.
			Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.
			FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.

3.0L Lever Action Airpot (1pk)

15.8" x 9.0" x 6.3"
(40.1cm x 22.9cm x 16.0cm)

Feature points are currently unavailable.

Agency:

Specifications

Product #: 32130.0000
Finish: Stainless/Black
Liner: Stainless Steel
Dispense: Lever Action
Lid Color: Black

Additional Features

Holding Capacity

English	Metric
-	-

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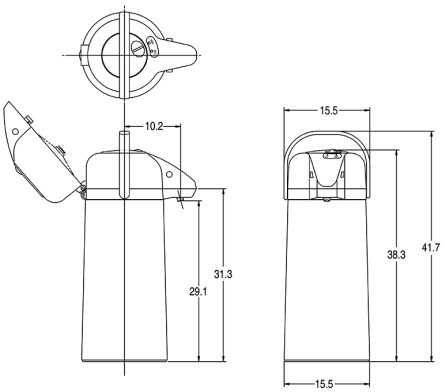
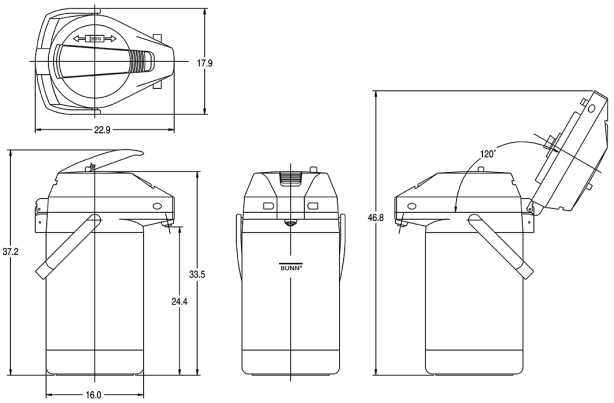
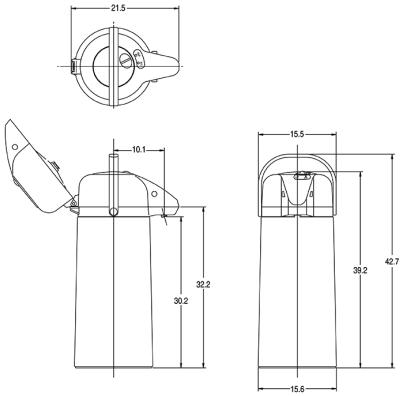
Created on: 08/16/2017



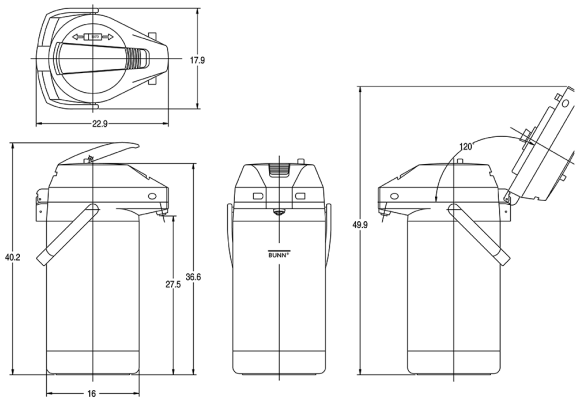
2.2 litre Push-Button Airpot



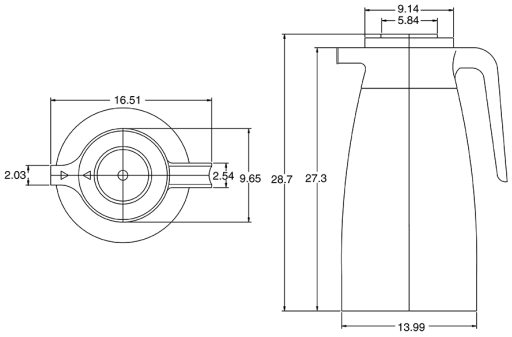
2.5 litre Lever-Action Airpot



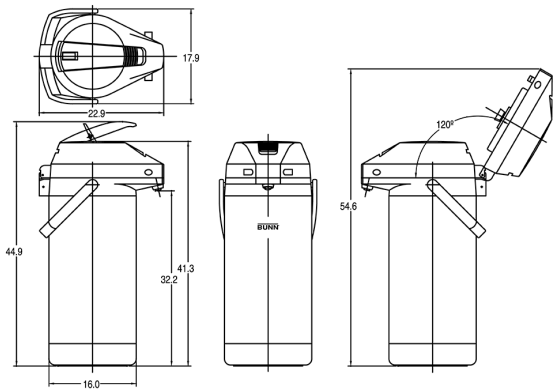
2.5 litre Push-Button Airpot



3.0 litre Lever-Action Airpot



1.9 liter Thermal Pitcher



3.8 litre Lever-Action Airpot

Unit				Shipping				
	Width	**Height**	**Depth**	**Width**	**Height**	**Depth**	**Weight**	**Volume**
English	6.3 in.	15.8 in.	9.0 in.	-	-	-	5.450 lbs	0.777 ft³
Metric	16.0 cm	40.1 cm	22.9 cm	-	-	-	2.472 kgs	0.022 m³

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

Created on: 08/16/2017

Related Products & Accessories: 3.0L Lever Action Airpot (1pk)(32130.0000)

RACK ASSY,UNIV-2 APR-1 L/1U

Product #: 35728.0000

RACK ASSY,UNIV-2-APR 2 L

Product #: 35728.0001

RACK ASSY,UNIV-3 APR-3 L

Product #: 35728.0002

RACK ASSY,UNIV-4 APR-2 L/2U

Product #: 35728.0003

RACK ASSY,UNIV-5 APR-2 L/3U

Product #: 35728.0004

RACK ASSY,UNIV-6 APR-3 L/3U

Product #: 35728.0005

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

Created on: 08/16/2017

SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2P301 - ICED TEA BREWER (1 EA REQ'D)

BUNN 36700.0009

36700.0009 TB3 Iced Tea Brewer, 3-gallon capacity single brewer, 16.3 gallon/hour, SplashGard® funnel, adjustable steep time, (dispensers sold separately), 120v/60/1-ph, 1730w, 14.4amps, NEMA 5-15P, cord attached, UL, NSF

<By Vendor>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination, reference, and space allocation only.
			Owner shall furnish and install this item, through his vendor.
			Owner is responsible for verifying manufacturer, model number, size and components.
			Owner shall furnish GC with this information for utility requirements.
			Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.
			FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.
			GC to provide finished hole(s) in wall to accommodate utility lines, as needed, in coordination with Owner and Owner provided equipment.
			Drain to be indirect to nearest floor sink, piping and connection by Plumb Contractor.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	14.4	1.73			

WATER

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

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

TB3, 29" Trunk

34.0" x 22.0" x 11.6"
(86.4cm x 55.9cm x 29.5cm)

- Has adjustable steep time for more control over flavor extraction
- Brews directly into any style portable server
- SplashGard® funnel deflects hot liquids away from the hand

Servers and airpots sold separately

Agency:

Specifications

Product #: 36700.0009

Water Access: Plumbed

Finish: Stainless

Funnel: Translucent Tea Funnel

Additional Features

Electrical & Capacity

Volts	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H²O Temp.	Phase	# Wires plus Ground	Hertz
120	14.4	1730	Yes	NEMA 5-15P	303	60°F (15.5°C)	1	2	60

Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	1/4" Male Flare Fitting	-

CAD Drawings

2D	Revit	KLC
●		

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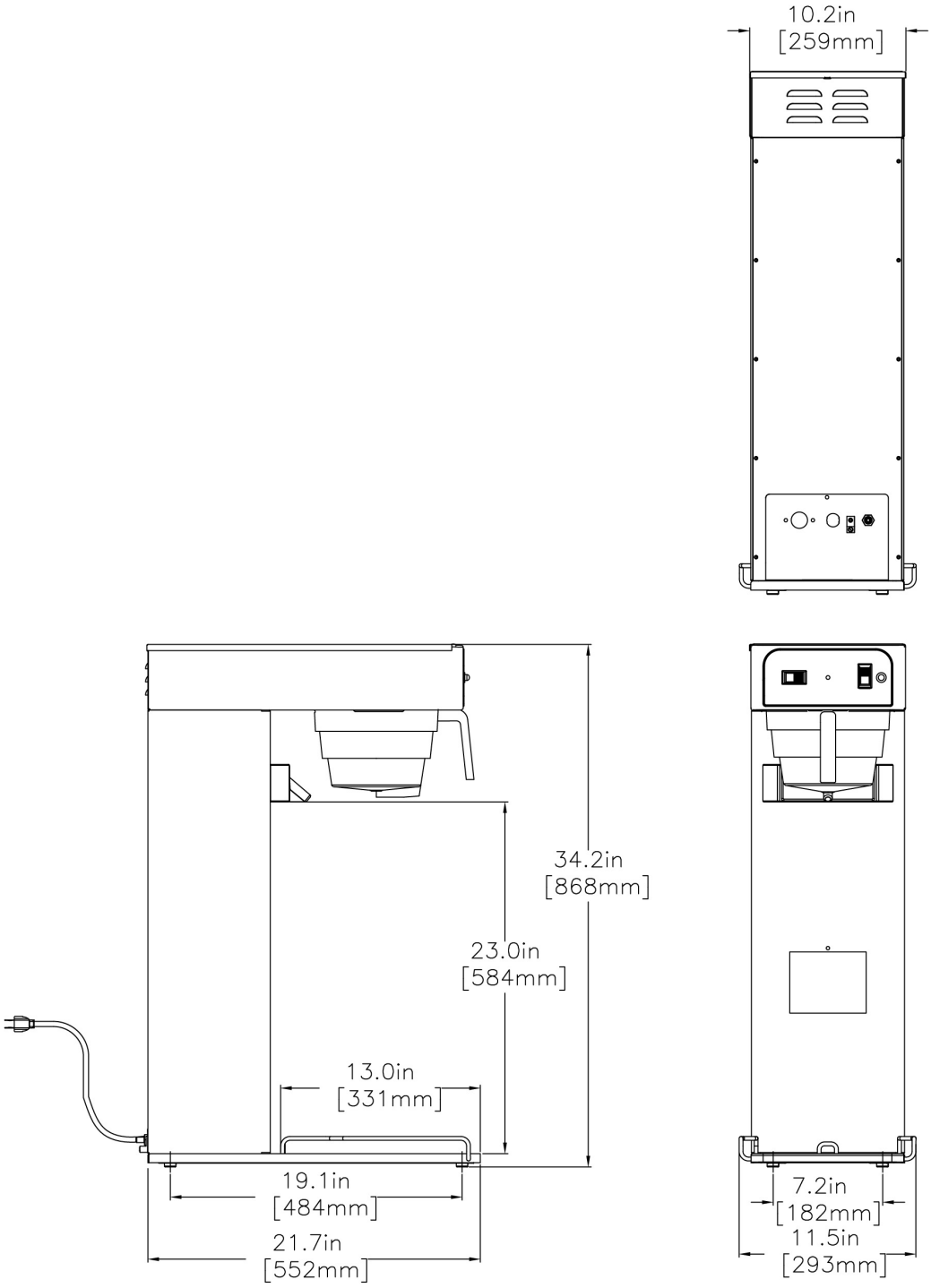
Created on: 09/13/2017



Unit				Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	11.6 in.	34.0 in.	22.0 in.	-	-	-	38.900 lbs	7.327 ft³
Metric	29.5 cm	86.4 cm	55.9 cm	-	-	-	17.645 kgs	0.207 m³

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Created on: 09/13/2017

Related Products & Accessories: TB3, 29" Trunk(36700.0009)

FUNNEL ASSY,SMOKE-TEA(TU3/T3)

Product #: 03021.0004

FILTERS TEA/SYS2 500PK/1 50/CL

Product #: 20100.0000

PAPEL FILTRANTE

Product #: 20100.0000

POUCHPACK FUNL AY, TEA SMK S-T

Product #: 35282.0002

WATER FILTER, EQHP-TEA

Product #: 39000.0007

NO IMAGE AVAILABLE

CARTRIDGE, EQHP-TEACRTG

Product #: 39000.1007

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Created on: 09/13/2017

Serving & Holding Options: TB3, 29" Trunk(36700.0009)

TD4T, SIGHT GAUGE NUDGER HDL

Product #:03250.0004

TD4T,BREW THRU LID NUDGER HDL

Product #:03250.0005

TD4T, BREW THRU LID NO DECAL NUDGER HDL

Product #:03250.0018

TD4T, W/ LIFT HANDLE

Product #:03250.0042

TD4T, W/BREW THRU LID & LIFT HANDLE

Product #:03250.0043

TDS-3, 3 GAL

Product #:33000.0000

TDS-3.5, 3.5 GAL

Product #:33000.0008

TDS-3.5, 3.5 GAL

Product #:33000.0023

TDO-4, RESERVOIR

Product #:34100.0000

TDO-5, RESERVOIR

Product #:34100.0001

TDO-4, RESERVOIR BREW THRU

Product #:34100.0002

DISPENSADOR DE TÉ

Product #:34100.0002

TDO-5, RESERVOIR, BREW THRU

Product #:34100.0003

TDO-N-3.5, RSVR

Product #:39600.0001

DISPENSADOR DE TÉ

Product #:39600.0001

TDO-N-4.0, RSVR BUNN

Product #:39600.0002

NO IMAGE AVAILABLE

TDO-N-3.5, RSVR PINCH TB FCT

Product #:39600.0008

TDO-N-3.5, RSVR W/ LIFT HANDLE

Product #:39600.0031

TDO-N-3.5, RSVR W/ PINCH TUBE

Product #:39600.0047

CONTENEDOR

Product #:39600.0047

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

Created on: 09/13/2017

Serving & Holding Options: TB3, 29" Trunk(36700.0009)

TD3T-N, RSVR BREW THRU LID BUNN

Product #:43900.0001

CONTENEDOR

Product #:43900.0001

TD3T-N, RSVR SOLID LID BUNN

Product #:43900.0002

SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2P301.1 - TEA / COFFEE DISPENSER (1 EA REQ'D)

BUNN 34100.0000

34100.0000 TDO-4 Iced Tea/Coffee Dispenser, cylinder style, 4 gallon capacity (15.1 litres), sump dispense valve, oval shape solid plastic lid, faucet handles are labeled sweetened & unsweetened, side handles, NSF

<By Vendor>

ACCESSORIES

Mfr	Qty	Model	Spec
			G.C. to obtain specifications for equipment supplied by vendor.
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination, reference, and space allocation only.
			Owner shall furnish and install this item, through his vendor.
			Owner is responsible for verifying manufacturer, model number, size and components.
			Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.
			FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.

TDO-4 Dispenser w/ Solid Lid

19.0" x 13.7" x 10.7"
(48.3cm x 34.8cm x 27.2cm)

- Faucet handles are labeled sweetened and unsweetened. Side handles are mounted offset for closer side-by-side positioning* (* Some TDS-3 and TDS-5 models in stock may not have these features.)
- Sump dispense valve assures complete dispensing

Agency:

NSF

Specifications

Product #: 34100.0000

Finish: Stainless

Handle: Side Carry Handles

Lid Color: Solid Smoke Lid

Additional Features

Holding Capacity

English	Metric
-	-

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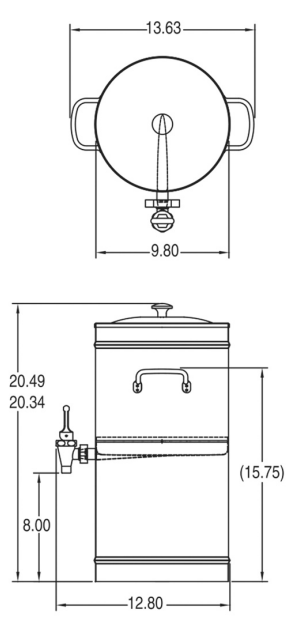
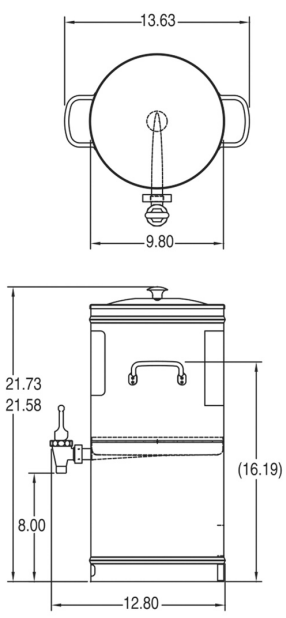
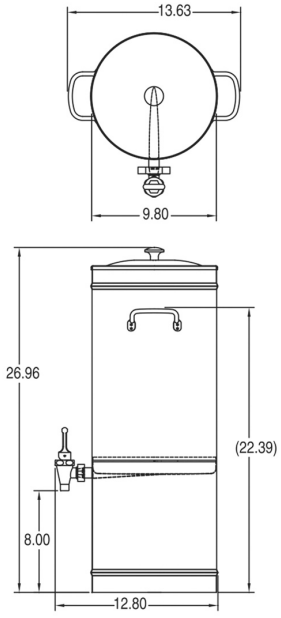
Created on: 08/29/2017



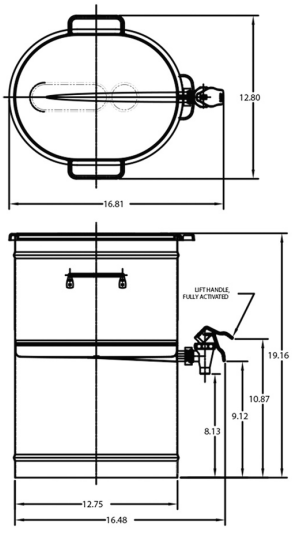
TDS-3 / ICD-3



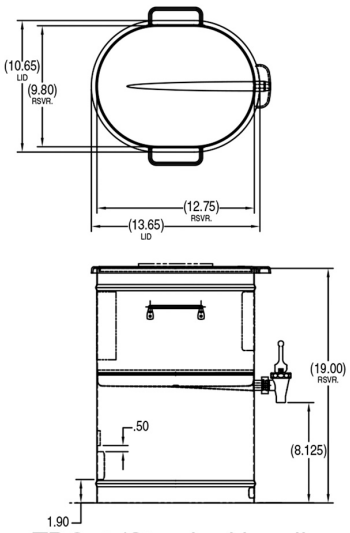
TDS-3.5



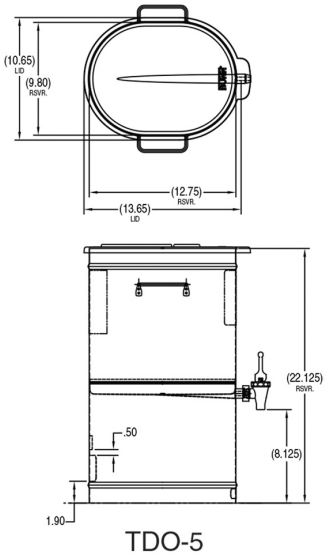
TDS-5



TDO-4 (Lift handle)



TDO-4 (Standard handle



TDO-5

Unit				Shipping				
	Width	**Height**	**Depth**	**Width**	**Height**	**Depth**	**Weight**	**Volume**
English	10.7 in.	19.0 in.	13.7 in.	-	-	-	10.200 lbs	1.859 ft³
Metric	27.2 cm	48.3 cm	34.8 cm	-	-	-	4.627 kgs	0.053 m³

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

Created on: 08/29/2017

Related Products & Accessories: TDO-4 Dispenser w/Solid Lid(34100.0000)

DRIP TRAY, TDO/TCD

Product #: 03207.0004

WIRE GRILL,DRIP TRAY (SINGLE)

Product #: 26801.0000

DRIP TRAY KIT, TCD/ TDO

Product #: 38029.1000

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

Created on: 08/29/2017

SCOPOS hospitality group

Specification Sheet

12/1/2025

ITEM# 2P302 - JUICE DISPENSER, ELECTRIC (1 EA REQ'D)

BUNN 37900.0001

37900.0001 JDF-2S Silver Series® 2-Flavor Cold Beverage System, Push and Hold, Unlit Door, (4) 5 oz. drinks/min capacity, modular dispense deck, 8 lb. ice bank, 7" cup clearance, dispense 1.0 to 1.5 ounces per second flow rate, pumps & mixes 2+1 to 11+1 concentrated beverages, 4+1 high viscosity & 5+1 juices, dispenses frozen and ambient products, High Intensity™ mixing technology, push button and single portion control, juice display, air filter, 120v/60/1-ph, 4.5amps, NEMA 5-15P, ETLus, NSF

<By Vendor>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination, reference, and space allocation only.
			Owner shall furnish and install this item, through his vendor.
			Owner is responsible for verifying manufacturer, model number, size and components.
			Owner shall furnish GC with this information for utility requirements.
			Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.
			FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.
			GC to provide finished hole(s) in wall to accommodate utility lines, as needed, in coordination with Owner and Owner provided equipment.
			Drain to be indirect to nearest floor sink, piping and connection by Plumb Contractor.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	4.5				

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

JDF®-2S

Height: 33.4" (84.8cm) Width: 10.5" (26.7cm) Depth: 27.0" (68.6cm)

- Patented High Intensity Mixing System delivers consistent quality beverages in the cup - cup after cup, from the top of the cup to the bottom of the cup
- Quick dispense with 1.0 to 1.5oz (29.6 to 44.4mL) per second flow rate
- 7" (17.8cm) cup clearance accommodates most juice containers
- Both push and hold dispense and optional single size portion control dispense available in the same dispenser
- One dispenser delivers both frozen and ambient concentrate products to maximize profitability by providing greater flexibility in product offerings
- Service friendly design makes set up and maintenance simple
- Burst Capacity: At rate of one 12 oz drink/min, 70 drinks before exceeding 41°F (75°F ambient and 75°F incoming water temp)
- Pumps and Mixes most 2+1 to 11+1 concentrates accurately and consistently, including 4+1 and 5+1 high viscosity concentrates

Agency:

NSF, ETL US Intertek

Specifications

Product #: 37900.0001

Flavors: 2 Flavors

Water Access: Plumbed

Finish: Black

Door: Un-Lit

Refrigerant: R-134A

Ice Bank: 8.00 lbs (3.629 kgs)

Dispense: Push Button

Additional Features

Electrical & Capacity

Volts*	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H²O Temp.	Phase	# Wires plus Ground	Hertz
120	4.5	540	Yes	NEMA 5-15P	-	60°F (15.5°C)	1	2	60

*When a BUNN is machine rated 120/208-240V, 120/208V or 120/240V, the higher voltage is the supply voltage needed to power the machine. The 120V is there to supply power to some components rated 120V in the machine, but it is not the supply voltage and would not power the machine if the machine is marked with the before mentioned ratings.

Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-100	138-689	3/8" Male Flare Fitting	-

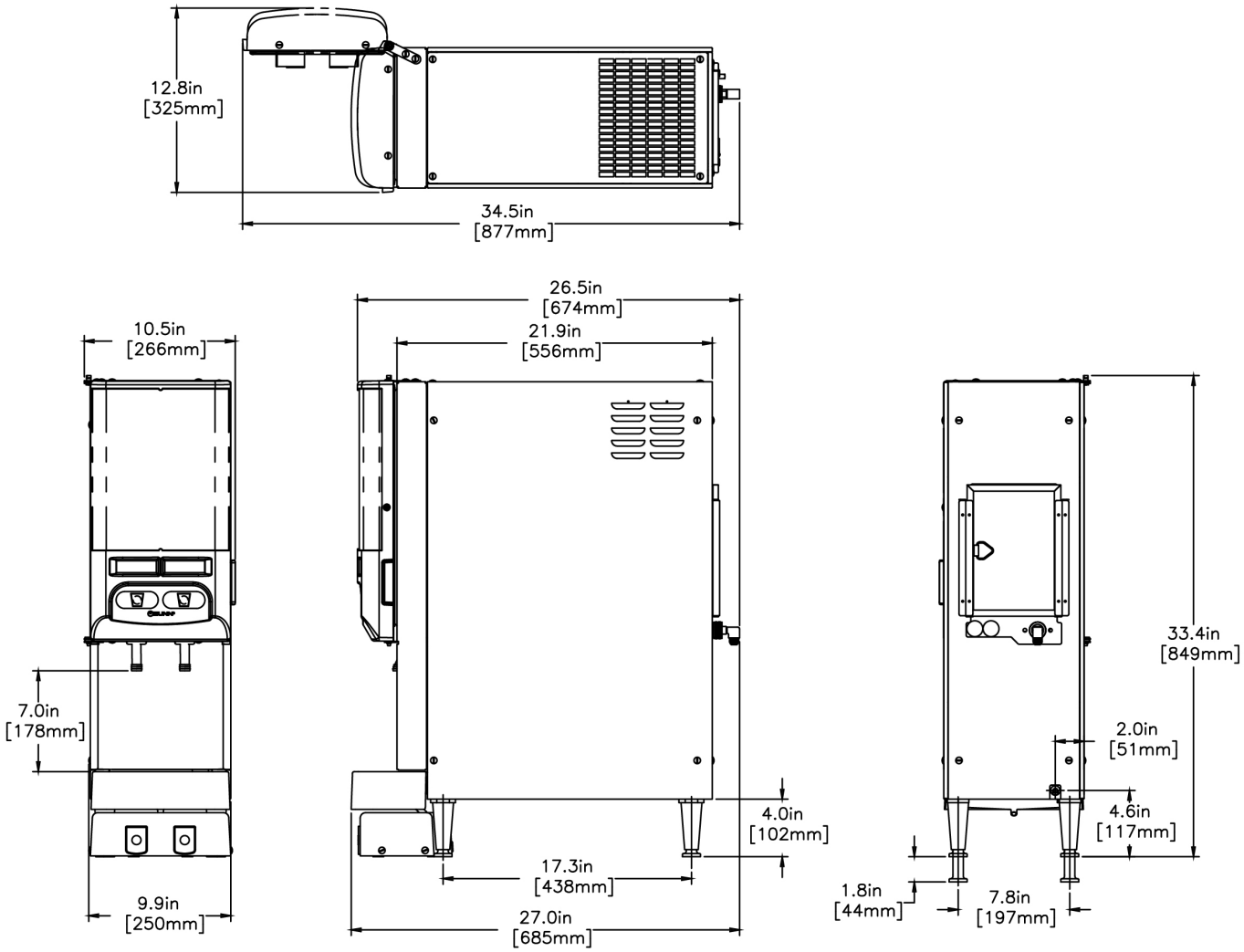
CAD Drawings

2D	Revit	KLC
●		

⚠ **WARNING:**

BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Last Updated: 08/15/2024



	Unit			Shipping				
	Height	**Width**	**Depth**	**Height**	**Width**	**Depth**	**Weight**	**Volume**
English	33.4 in.	10.5 in.	27.0 in.	43.7 in.	22.8 in.	30.5 in.	113.710 lbs	17.543 ft³
Metric	84.8 cm	26.7 cm	68.6 cm	111.0 cm	57.8 cm	77.5 cm	51.579 kgs	0.497 m³

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

Last Updated: 08/15/2024

Related Products & Accessories: JDF®-2S(37900.0001)

WIRE GRILL,DRIP TRAY (SINGLE)

Product #: 26801.0000

KIT, AMBIENT CONC CVRSN JDF-4

Product #: 33699.0001

WATER FILTER, EQHP-10

Product #: 39000.0004

CONTAINER ASSY, REFILLABLE

Product #: 39302.0000

KIT, HOSE ASSY-PUMP JDF-2S/4S

Product #: 39690.0000

TRAY ASSY, EXTENDED DRIP

Product #: 44015.1000

SYSTEM, WQ-55(2)5

Product #: 56000.0004

SYSTEM, WEQ-10(1.5)5

Product #: 56000.0027

CARTRIDGE, WQ-55(2)5

Product #: 56000.0104

CARTRIDGE, WEQ-10 (1.5)5

Product #: 56000.0122

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Last Updated: 08/15/2024

Serving & Holding Options: JDF®-2S(37900.0001)

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

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

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Specification Sheet

12/1/2025

ITEM# 2P303 - CHEMICAL DISPENSING - JFILL QUATTRO SELECT DISPENSING SYSTEM (1 EA REQ'D)

By Vendor BY VENDOR

Chemical Dispensing - JFill Quattro Select Dispensing System

<By Vendor>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is part of a Chemical Dispensing System and will be provided by chemical vendor.
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination, reference, and space allocation only.
			Owner shall furnish and install this item, through his vendor.
			Owner is responsible for verifying manufacturer, model number, size and components.
			Owner shall furnish GC with this information for utility requirements.
			Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.
			FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.
			GC to provide finished hole(s) in wall to accommodate utility lines, as needed, in coordination with Owner and Owner provided equipment.
			Drain to be indirect to nearest floor sink, piping and connection by Plumb Contractor.

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Specification Sheet

12/1/2025

ITEM# 2P304 - CHEMICAL DISPENSING - STREAMLINE-D (1 EA REQ'D)

By Vendor BY VENDOR

Chemical Dispensing - Streamline-D

<By Vendor>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is part of a Chemical Dispensing System and will be provided by chemical vendor.
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination, reference, and space allocation only.
			Owner shall furnish and install this item, through his vendor.
			Owner is responsible for verifying manufacturer, model number, size and components.
			Owner shall furnish GC with this information for utility requirements.
			Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.
			FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.
			GC to provide finished hole(s) in wall to accommodate utility lines, as needed, in coordination with Owner and Owner provided equipment.
			Drain to be indirect to nearest floor sink, piping and connection by Plumb Contractor.

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Specification Sheet

12/1/2025

ITEM# 2P304.1 - CHEMICAL DISPENSING - D3000 HEAD UNIT (1 EA REQ'D)

By Vendor BY VENDOR

Chemical Dispensing - D3000 Head Unit

<By Vendor>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is part of a Chemical Dispensing System and will be provided by chemical vendor.
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination, reference, and space allocation only.
			Owner shall furnish and install this item, through his vendor.
			Owner is responsible for verifying manufacturer, model number, size and components.
			Owner shall furnish GC with this information for utility requirements.
			Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.
			FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.
			GC to provide finished hole(s) in wall to accommodate utility lines, as needed, in coordination with Owner and Owner provided equipment.
			Drain to be indirect to nearest floor sink, piping and connection by Plumb Contractor.

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Specification Sheet

12/1/2025

ITEM# 2P304.2 - CHEMICAL DISPENSING - SAF-FEED HOPPER (1 EA REQ'D)

By Vendor BY VENDOR

Chemical Dispensing - Saf-Feed Hopper

<By Vendor>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is part of a Chemical Dispensing System and will be provided by chemical vendor.
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination, reference, and space allocation only.
			Owner shall furnish and install this item, through his vendor.
			Owner is responsible for verifying manufacturer, model number, size and components.
			Owner shall furnish GC with this information for utility requirements.
			Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.
			FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.
			GC to provide finished hole(s) in wall to accommodate utility lines, as needed, in coordination with Owner and Owner provided equipment.
			Drain to be indirect to nearest floor sink, piping and connection by Plumb Contractor.

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Specification Sheet

12/1/2025

ITEM# 2P304.3 - CHEMICAL DISPENSING - PRODUCT BASKET (1 EA REQ'D)

By Vendor BY VENDOR

Chemical Dispensing - Product Basket

<By Vendor>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is part of a Chemical Dispensing System and will be provided by chemical vendor.
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination, reference, and space allocation only.
			Owner shall furnish and install this item, through his vendor.
			Owner is responsible for verifying manufacturer, model number, size and components.
			Owner shall furnish GC with this information for utility requirements.
			Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.
			FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.
			GC to provide finished hole(s) in wall to accommodate utility lines, as needed, in coordination with Owner and Owner provided equipment.
			Drain to be indirect to nearest floor sink, piping and connection by Plumb Contractor.

Specification Sheet

12/1/2025

ITEM# 2P500 - TRASH BIN, SLIM JIM (1 EA REQ'D)

SMLLWRS SMALLWARES

Trash Bin, Slim Jim

<SMALLWARES>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination and reference only.
			Owner shall furnish and install this item, through his smallwares supplier.
			Owner is responsible for verifying manufacturer, model number, size and components.

Specification Sheet

12/1/2025

ITEM# 2P501 - GLASS RACK (6 EA REQ'D)

SMLLWRS SMALLWARES

Glass Rack

<SMALLWARES>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination and reference only.
			Owner shall furnish and install this item, through his smallwares supplier.
			Owner is responsible for verifying manufacturer, model number, size and components.

Specification Sheet

12/1/2025

ITEM# 2P502 - TOWEL/SOAP DISPENSER (1 EA REQ'D)

SMLLWRS SMALLWARES

Towel/Soap Dispenser

<SMALLWARES>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination and reference only.
			Owner shall furnish and install this item, through his smallwares supplier.
			Owner is responsible for verifying manufacturer, model number, size and components.
			GC to furnish and install blocking in wall, as needed to support dispenser.
			GC to be responsible for providing and installing hollow masonry anchors and any other appropriate hardware to support dispenser on wall.
			Refer to wall blocking detail WBK-100 for additional wall blocking information and mounting heights. FSEC to provide a dimensioned wall blocking sheet as part of submittal/shop drawing package.

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Specification Sheet

12/1/2025

ITEM# 2P503 - TRASH BIN, SLIM JIM (1 EA REQ'D)

SMLLWRS SMALLWARES

Trash Bin, Slim Jim

<SMALLWARES>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination and reference only.
			Owner shall furnish and install this item, through his smallwares supplier.
			Owner is responsible for verifying manufacturer, model number, size and components.

Specification Sheet

12/1/2025

ITEM# 2P504 - MOP BUCKET (1 EA REQ'D)

SMLLWRS SMALLWARES

Mop Bucket

<SMALLWARES>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination and reference only.
			Owner shall furnish and install this item, through his smallwares supplier.
			Owner is responsible for verifying manufacturer, model number, size and components.

Specification Sheet

12/1/2025

ITEM# 2P505 - TRASH CAN, 32-GAL W/ DOLLY (1 EA REQ'D)

SMLLWRS SMALLWARES

Trash Can, 32-Gal w/ Dolly

<SMALLWARES>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination and reference only.
			Owner shall furnish and install this item, through his smallwares supplier.
			Owner is responsible for verifying manufacturer, model number, size and components.

Specification Sheet

12/1/2025

ITEM# 2P506 - GLASS RACK (3 EA REQ'D)

SMLLWRS SMALLWARES

Glass Rack

<SMALLWARES>

ACCESSORIES

Mfr	Qty	Model	Spec
			This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination and reference only.
			Owner shall furnish and install this item, through his smallwares supplier.
			Owner is responsible for verifying manufacturer, model number, size and components.

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Specification Sheet

12/1/2025

ITEM# 2P700-2P703 - FOOD SERVICE FLOOR SINK & A.F.D PACKAGE: (1 EA REQ'D)

BY PC BY PC

To include the following items:
Item #2P700 – Floor Sink
Item #2P701 – Area Floor Drain
Item #2P702 – Area Floor Drain
Item #2P703 – Floor Sink

<BY PC>

ACCESSORIES

Mfr	Qty	Model	Spec
			Floor sinks to be sized and located by Engineers/PC.
			Keep Floor Sink locations as shown on food service floor plan. Not to interfere with food service equipment, and or legs/casters. Floor sink to be accessible for cleaning.
			Care should be taken not to locate floor sinks directly below equipment with electronic controls. Critical for combi ovens. Hot discharge and steam may cause damage to controls.
			Millwork Fabricator to provide stainless steel Floor Sink Sleeve when in Millwork counter base installation.
			Floor sink sleeve to be 1/2" larger than floor sink and be sealed to the floor.
			NOTE: Floor sink needs to have full access for cleaning. Piping not to obstruct access and allow removal of grate.
			See floor sink installation detail MEP-100 on plumbing rough-in sheet/typical installation sheet.
			Area Floor Drain to be sized and located by Engineer/ PC.
			Shown as where to not interfere with Food Service equipment and provide sufficient area drainage.
			Floor to be slopped to A.F.D
			Provide additional A.F.D as required.