



8/22/2025

Project:
The Waterford ALMC - MC
Kitchen

From:

To:

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Specification Sheet

8/22/2025

ITEM# 1H100 - REACH-IN REFRIGERATOR (1 EA REQ'D)

Victory RS-1D-S1-HC

UltraSpec™ Series Refrigerator, Reach-in, one-section, self-contained refrigeration, 21.01 cu. ft. capacity, (1) full height solid hinged door, (3) 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, MADE IN USA

ACCESSORIES

Mfr	Qty	Model	Spec
Victory	1		6-years parts & labor warranty; excludes maintenance items
Victory	1		Self-Contained refrigeration
Victory	1		7-year compressor warranty (part only), standard
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: on left at factory
Victory	18		Type "A/C" Tray Slide Pair, 1 tray slide set for (1) 18" x 26" or (2) 14" x 18" or (2) 12" x 20" 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-1D-S1-HC



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 Lock
- Stainless Steel Interior Door Liner
- One Piece, Snap-In Magnetic Door Gaskets
- Low Profile Vertical Door Handle
- Hinged Front Shroud
- Energy Saving Thermal Breaker
- Stainless Steel Breaker Caps
- 3 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



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

OPTIONS & ACCESSORIES

- | | | |
|---|-------------------------------------|--|
| • Stainless Steel Case Back | • Additional Shelves | • FlexTemp Models Maintain Between 28°F And 38°F |
| • Stainless Steel Kick Plate | • Heat Shield (left, right) | • Correctional Package |
| • Exterior Door Laminate | • Tray Slides (type A & A/C) | • Remote Models* (6" legs only) |
| • Door Swing Orientation (at time of order) | • 3", 6" Casters Or 6" Seismic Legs | (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

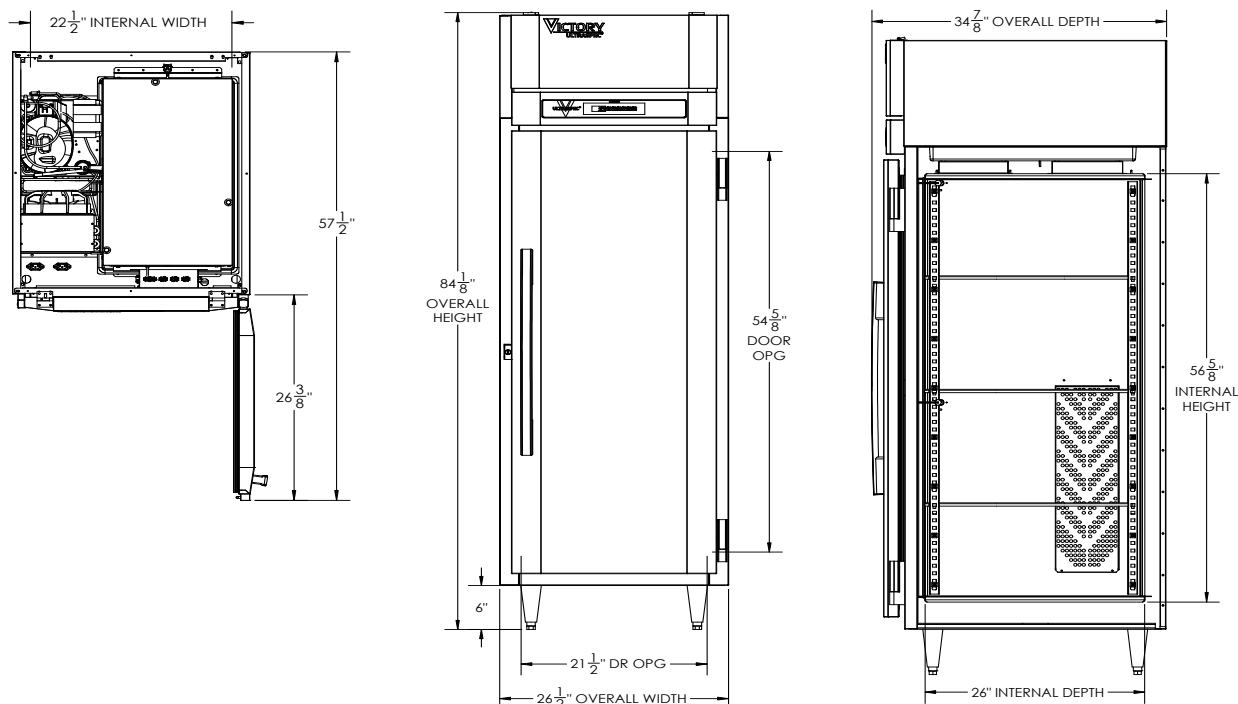
Rev. 7/2/25 Printed in U.S.A.

APPROVAL: _____ DATE: _____



SOLID DOOR REACH-IN REFRIGERATOR

RS-1D-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.)	21.01	Cabinet Voltage**	115/60/1	Height	88"
Width, Overall (in.)	26 1/2"	Total Amperes	6.5	Width	35"
Depth, Overall (with handle)	34 7/8"	NEMA Plug (8' cord)	5-15P	Depth	41"
Height Overall (6" legs)	84 1/8"	REFRIGERATION DATA		Crated Weight	331 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	1/3	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

8/22/2025

ITEM# 1H101 - HAND SINK, UNDERMOUNT (1 EA REQ'D)

Eagle Group SR10-14-5-1

Self-Rimming Undermount Sink, one compartment, 10" wide x 14" front-to-back x 5" deep bowl, 4" OC deck mount faucet with gooseneck spout (302004), includes basket drain, 20/304 stainless steel construction, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Eagle Group	1	E44	Punching extra faucet holes or changing location of faucet holes from standard
Eagle Group	1	362188	Bottom-Mount Kit, (8) undermount clips per kit Omit standard faucet, provide T&S Brass item #1H101.1 Mount and seal sink to underside of stone utilizing manufacturer recommended sealer and fasteners; Ensure a complete even seal without any gaps.



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Deep-Drawn Countertop Self Rimming Drop-In Sink, model _____. Sinks are type 300 stainless steel, self-rimming. Faucet holes are punched on 4" centers. Positive holddown clamping tabs for top mount. Faucet and drain included.



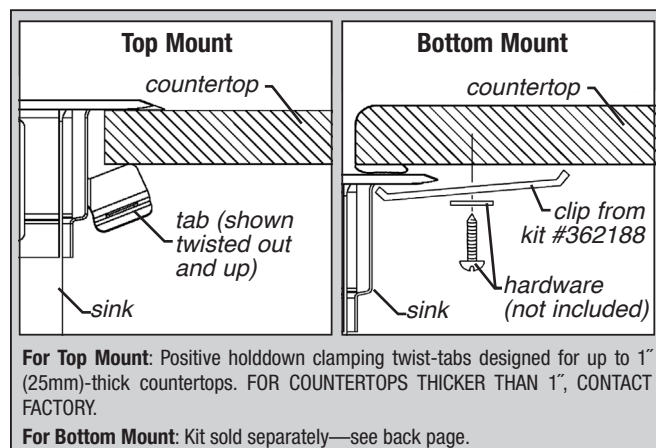
SRU14-10-9.5-1



SR10-14-9.5-2



SR10-14-9.5-3



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

Deep-Drawn Countertop Drop-In Sinks with Self Rim Design*

MODELS:

- | | | |
|---|---|---|
| <input type="checkbox"/> SR10-14-5-1 | <input type="checkbox"/> SR18-24-13.5-1 | <input type="checkbox"/> SR16-19-13.5-2 |
| <input type="checkbox"/> SR10-14-9.5-1 | <input type="checkbox"/> SR19-16-8-1 | <input type="checkbox"/> SR18-24-13.5-2 |
| <input type="checkbox"/> SR14-10-5-1 | <input type="checkbox"/> SR19-16-13.5-1 | <input type="checkbox"/> SR24-24-13.5-2 |
| <input type="checkbox"/> SRU14-10-5-1 | <input type="checkbox"/> SR24-18-13.5-1 | <input type="checkbox"/> SR10-14-9.5-3 |
| <input type="checkbox"/> SR14-10-9.5-1 | <input type="checkbox"/> SR24-24-13.5-1 | <input type="checkbox"/> SR16-19-8-3 |
| <input type="checkbox"/> SR16-19-8-1 | <input type="checkbox"/> SR10-14-9.5-2 | <input type="checkbox"/> SR16-19-13.5-3 |
| <input type="checkbox"/> SR16-19-13.5-1 | <input type="checkbox"/> SR16-19-8-2 | <input type="checkbox"/> SR18-24-13.5-3 |

Design and Construction Features

- Sinks can be mounted onto top or bottom of countertop. For bottom mount, order kit #362188 (see back page).
- Heavy gauge type 300 series stainless steel coved bowls with large radius.
- All sinks feature 3½" (89mm)-diameter drain hole in the center of the bowl.
- Crumb cup strainer assembly features 4½" (114mm)-diameter top flange and 1½" (38mm) NPS outlet.
- All sinks feature deck-mounted faucet on 4" (102mm)** centers; one-compartment sinks with 10" x 14" (254 x 356) and 14" x 16" (356 x 406mm) bowls include faucet with gooseneck spout.
- 18 gauge bowls are deep-drawn. See EG20.39B for sinks with 16 gauge fabricated bowls.
- All bowls are industrial grade construction and quality.
- All sinks are self-rimming.

* Not intended for NSF installation into stainless steel worksurface. Please consult factory if need arises.

** To order sinks with faucet holes punched on 8" (203mm) centers, add suffix "-8CL". Example: SR10-14-9.5-2-8CL

Options / Accessories

- | | |
|--|--|
| <input type="checkbox"/> Faucets (see back page) | <input type="checkbox"/> No holes (add suffix "-NH") |
| <input type="checkbox"/> Electronic-eye faucets ^Δ | <input type="checkbox"/> Sound deadening (add suffix "-SD") |
| <input type="checkbox"/> P-trap (#300789) | <input type="checkbox"/> Overflow hole (add suffix "-OF") |
| <input type="checkbox"/> No faucet (suffix "-NF") | <input type="checkbox"/> Twist or lever drain bracket (add suffix "-TB") |

^Δ Electronic-Eye Faucets are available for One-Compartment Sinks only.

Certifications / Approvals



AutoQuotes



EG20.39A Rev. 04/24



Profit from the Eagle Advantage®



NOTE: width = front-to-back, length = side-to-side

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

One-Compartment Sinks — Furnished with a #302004 faucet with gooseneck spout, except where noted.

model #	inside bowl dimensions width x length x depth in. mm		overall dimensions width x length in. mm		cutout for top mount width x length in. mm		cutout for bottom mount width x length in. mm		weight lbs. kg	gauge
SR10-14-5-1	14" x 10" x 5"	356 x 254 x 127	19" x 12 3/4"	483 x 324	17 1/8" x 11 1/4"	448 x 286	14 13/16" x 10 13/16"	376 x 275	10 4.5	18
SR10-14-9.5-1	14" x 10" x 9 1/2"	356 x 254 x 241	18 1/8" x 12 3/4"	480 x 324	17 1/8" x 11 1/4"	445 x 286	14 13/16" x 10 13/16"	376 x 275	12 5.4	18
SR14-10-5-1	10" x 14" x 5"	254 x 356 x 127	15" x 16 1/4"	381 x 426	13 3/8" x 15 1/4"	346 x 387	10 13/16" x 14 13/16"	275 x 376	10 4.5	18
SRU14-10-5-1■	10" x 14" x 5"	254 x 356 x 127	15" x 16 1/4"	381 x 426	13 3/8" x 15 1/4"	346 x 387	n/a		12 5.4	18
SR14-10-9.5-1	10" x 14" x 9 1/2"	254 x 356 x 241	15" x 16 1/4"	381 x 422	13 3/8" x 15 1/4"	346 x 384	10 13/16" x 14 13/16"	275 x 376	12 5.4	18
SR16-19-8-1	20" x 16" x 8"	508 x 406 x 203	24 3/4" x 18 1/2"	629 x 470	23 3/8" x 17"	594 x 432	20 3/8" x 16"	524 x 422	26 11.8	18
SR16-19-13.5-1	20" x 16" x 13 1/2"	508 x 406 x 343	24 3/4" x 18 1/2"	629 x 470	23 3/8" x 17"	594 x 432	20 3/8" x 16"	524 x 422	28 12.7	18
SR18-24-13.5-1	24" x 18" x 13 1/2"	610 x 457 x 343	28 3/4" x 20 1/2"	730 x 521	27 3/8" x 19"	695 x 483	24 3/8" x 18"	626 x 473	32 14.5	18
SR19-16-8-1*	16" x 20" x 8"	406 x 508 x 203	20 3/4" x 22 1/2"	527 x 572	19 3/8" x 21"	492 x 533	16 3/8" x 20 3/8"	422 x 524	24 10.9	18
SR19-16-13.5-1*	16" x 20" x 13 1/2"	406 x 508 x 343	20 3/4" x 22 1/2"	527 x 572	19 3/8" x 21"	492 x 533	16 3/8" x 20 3/8"	422 x 524	25 11.3	18
SR24-18-13.5-1*	18" x 24" x 13 1/2"	457 x 610 x 343	22 3/4" x 26 1/4"	578 x 673	21 3/8" x 25"	543 x 635	18 3/8" x 24 3/8"	473 x 626	32 14.5	18
SR24-24-13.5-1*	24" x 24" x 13 1/2"	610 x 610 x 343	28 3/4" x 26 1/4"	730 x 673	27 3/8" x 25"	695 x 635	24 13/16" x 24 13/16"	627 x 627	36 16.3	18

■ #SRU14-10-5-1 features an upturn on sides and rear; *These sinks utilize a #300490 faucet with 12" (305mm) swivel spout

Two-Compartment Sinks — Furnished with a #300490 faucet with 12" (203mm) spout, except where noted.

model #	inside bowl dimensions width x length x depth in. mm		overall dimensions width x length in. mm		cutout for top mount width x length in. mm		cutout for bottom mount width x length in. mm		weight lbs. kg	gauge
SR10-14-9.5-2*	14" x 10" x 9 1/2"	356 x 254 x 241	18 1/8" x 24 3/4"	480 x 629	17 1/8" x 23 3/4"	445 x 591	14 13/16" x 23"	376 x 584	25 11.3	18
SR16-19-8-2	20" x 16" x 8"	508 x 406 x 203	24 3/4" x 36 1/4"	527 x 921	23 3/8" x 34 3/4"	594 x 883	20 3/8" x 34 3/4"	524 x 870	48 21.8	18
SR16-19-13.5-2	20" x 16" x 13 1/2"	508 x 406 x 343	24 3/4" x 36 1/4"	527 x 921	23 3/8" x 34 3/4"	594 x 883	20 3/8" x 34 3/4"	524 x 870	52 23.6	18
SR18-24-13.5-2	24" x 18" x 13 1/2"	610 x 457 x 343	28 3/4" x 40 1/4"	730 x 1022	27 3/8" x 38 3/4"	695 x 984	24 3/8" x 38 1/2"	626 x 978	56 24.9	18
SR24-24-13.5-2	24" x 24" x 13 1/2"	610 x 610 x 343	28 3/4" x 52 1/4"	730 x 1324	27 3/8" x 50 3/8"	695 x 1286	24 13/16" x 50 1/4"	630 x 1276	64 29.0	18

* Model #SR10-14-9.5-2 utilizes a #301248 faucet with 8" (203mm) swivel spout

Three-Compartment Sinks — Furnished with a #300490 faucet with 12" (305mm) spout, except where noted.

model #	inside bowl dimensions width x length x depth in. mm		overall dimensions width x length in. mm		cutout for top mount width x length in. mm		cutout for bottom mount width x length in. mm		weight lbs. kg	gauge
SR10-14-9.5-3	14" x 10" x 9 1/2"	356 x 254 x 241	18 1/8" x 36 3/4"	480 x 933	17 1/8" x 35 1/4"	445 x 895	14 13/16" x 35"	376 x 889	37 16.8	18
SR16-19-8-3	20" x 16" x 8"	508 x 406 x 203	24 3/4" x 54"	629 x 1372	23 3/8" x 52 1/2"	594 x 1334	20 3/8" x 52 1/4"	524 x 1327	72 32.7	18
SR16-19-13.5-3	20" x 16" x 13 1/2"	508 x 406 x 343	24 3/4" x 54"	629 x 1372	23 3/8" x 52 1/2"	594 x 1334	20 3/8" x 52 1/4"	524 x 1327	77 34.9	18
SR18-24-13.5-3*	24" x 18" x 13 1/2"	610 x 457 x 343	28 3/4" x 60"	730 x 1524	27 3/8" x 58 1/2"	695 x 1486	24 3/8" x 58 1/4"	626 x 1480	82 37.2	18

* Model #SR18-24-13.5-3 utilizes a #301440 faucet with 14" (356mm) swivel spout.

Optional Deck Mount Faucets

#313306
T&S faucet

description	Standard model #	T&S model #
gooseneck faucet, 4" (102mm) center, for single bowls	302004	313308
8" (203mm) spout, 4" (102mm) center, for single and double bowls	301248	313306
12" (305mm) spout, 4" (102mm) center, for triple bowls	300490	313303
14" (356mm) spout, 8" (203mm) center, for triple bowls	301440	313307
8" (203mm) spout, 4" (102mm) center, for single and double bowls, w/spray arm	—	377430
8" (203mm) spout, 8" (203mm) center, for single and double bowls, w/spray arm	—	303560*
12" (305mm) spout, 8" (203mm) center, for triple bowls, w/spray arm	—	303561*
14" (356mm) spout, 8" (203mm) center, for triple bowls, w/spray arm	—	303562*

* Faucets with spray arm require special faucet holes.

Bottom-Mount Kit

One kit per one-compartment sink, two kits per two-compartment sink, three kits per three-compartment sink.

description	model #
8 undermount clips per kit	362188



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

Phone: 302-653-3000 or 800-441-8440 • Fax: 302-653-2065

www.eaglegrp.com • www.eaglehmc.com

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Rev. 04/24

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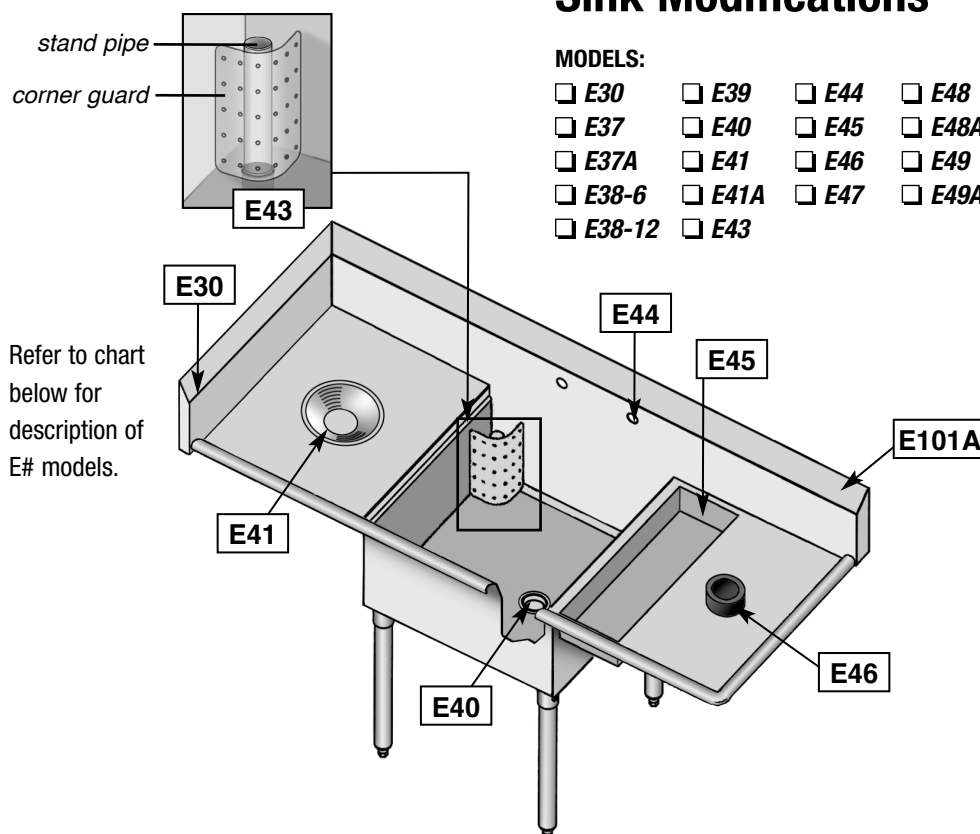
Specification Sheet

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

Sink Modifications

MODELS:

- | | | | | | |
|---------------------------------|-------------------------------|------------------------------|-------------------------------|------------------------------|--------------------------------|
| <input type="checkbox"/> E30 | <input type="checkbox"/> E39 | <input type="checkbox"/> E44 | <input type="checkbox"/> E48 | <input type="checkbox"/> E50 | <input type="checkbox"/> E54 |
| <input type="checkbox"/> E37 | <input type="checkbox"/> E40 | <input type="checkbox"/> E45 | <input type="checkbox"/> E48A | <input type="checkbox"/> E51 | <input type="checkbox"/> E55 |
| <input type="checkbox"/> E37A | <input type="checkbox"/> E41 | <input type="checkbox"/> E46 | <input type="checkbox"/> E49 | <input type="checkbox"/> E52 | <input type="checkbox"/> E56 |
| <input type="checkbox"/> E38-6 | <input type="checkbox"/> E41A | <input type="checkbox"/> E47 | <input type="checkbox"/> E49A | <input type="checkbox"/> E53 | <input type="checkbox"/> E101A |
| <input type="checkbox"/> E38-12 | <input type="checkbox"/> E43 | | | | |



Refer to chart below for description of E# models.

Note: Sink modifications may be added to NSF-certified products.

model #	description
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
E47	Sink cover holders, sized for stainless steel or poly (includes upper and lower track)
E48	Stainless steel apron, to cover sink bowls - 2 or 3 compartment
E48A	- for each additional compartment over 3
E49	s/s undershelf under drainboards - up to 24" (610mm) with short legs
E49A	- for each additional foot over 24" (610mm)
E50	Provision for water pump
E51	Optional size drainboard
E52	High backsplash up to 13" (330mm)

* Applicable to wall mount shelves and pot racks.

model #	description
E53	High backsplash up to 18" (457mm)
E54	Working height revision
E55	Drainboard corner turn
E56	overflow hole

included in illustration above:

model #	description
E30	End splash - per end, all heights
E40	Provision for sink heater
E41	Disposal provision package—collar
E41A	Disposal provision package—cone
E43	Stand pipe with corner guard, available only on FN-style and utility sinks
E44	Faucet hole revision - adding or moving
E45	Trough installed in drainboard
E46	Rubber scrap block installed
E101A	Turn down backsplash - per sink, includes Z-clips

EAGLE GROUP

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EG20.50 Rev. 06/22

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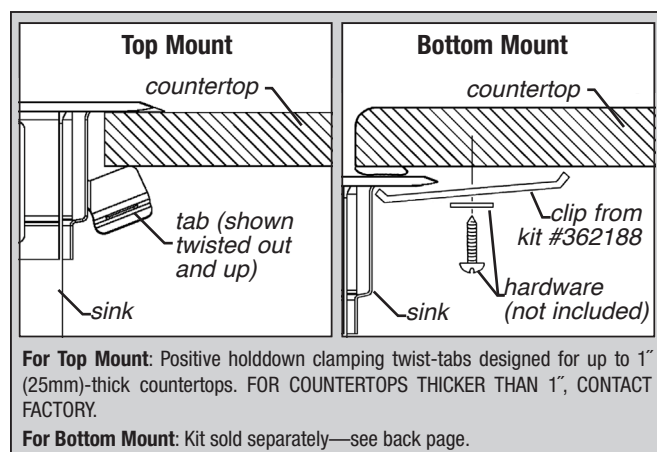


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Specification Sheet

Short Form Specifications

Eagle Deep-Drawn Countertop Drop-In Sink With No Deck, model _____, Sinks are type 300 stainless steel, self rimming. 1 3/8" trim on all four sides. Positive holddown clamping tabs for top mount.



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

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

Deep-Drawn Countertop Drop-In Sinks With No Deck

MODELS:

- | | |
|--|--|
| <input type="checkbox"/> SR10-14-5-1-ND | <input type="checkbox"/> SR16-19-13.5-2-ND |
| <input type="checkbox"/> SR10-14-9.5-1-ND | <input type="checkbox"/> SR16-19-13.5-3-ND |
| <input type="checkbox"/> SR10-14-9.5-2-ND | <input type="checkbox"/> SR18-24-13.5-1-ND |
| <input type="checkbox"/> SR10-14-9.5-3-ND | <input type="checkbox"/> SR18-24-13.5-2-ND |
| <input type="checkbox"/> SR16-19-8-1-ND | <input type="checkbox"/> SR18-24-13.5-3-ND |
| <input type="checkbox"/> SR16-19-8-2-ND | <input type="checkbox"/> SR24-24-13.5-1-ND |
| <input type="checkbox"/> SR16-19-8-3-ND | <input type="checkbox"/> SR24-24-13.5-2-ND |
| <input type="checkbox"/> SR16-19-13.5-1-ND | <input type="checkbox"/> 362188 |

Design and Construction Features

- Sinks can be mounted onto top or bottom of countertop. For bottom mount, order kit #362188 (see back page).
- Heavy gauge type 300 series stainless steel coved bowls with large radius.
- All sinks feature 1 3/8" (35mm) trim on all four sides of sink.
- 18 or 20 gauge industrial grade construction and quality.
- 4 3/4" (121mm) sump in sink bowl.
- 3 1/2" (89mm) basket drain with 1 1/2" (38mm) outlet.
- Self rimming.
- 18 and 20 gauge bowls are deep-drawn. See EG20.17B for sinks with 16 gauge fabricated bowls.

Options / Accessories

- ☐ P-trap
- ☐ Sound deadening (add suffix "-SD")
- ☐ Overflow hole (add suffix "-OF")
- ☐ Twist or lever drain bracket (add suffix "-TB")

Certifications / Approvals



AutoQuotes



EG20.17A Rev. 04/24

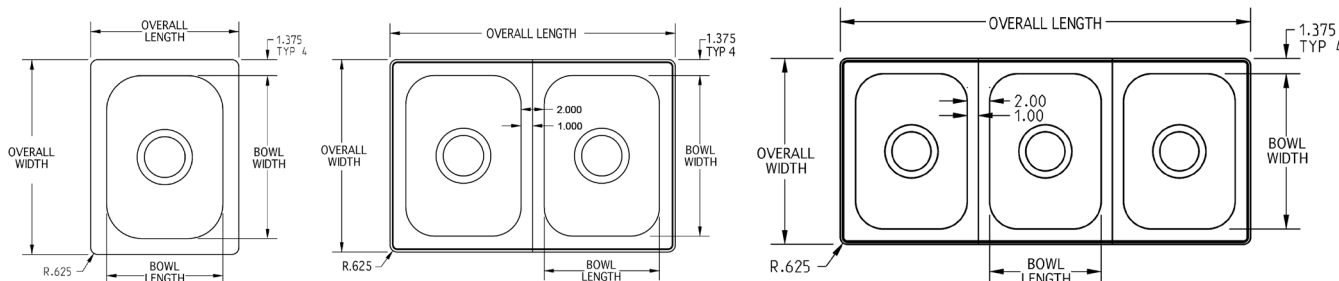
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Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Deep-Drawn Countertop Drop-In Sinks With No Deck



One-Compartment Sinks

model #	inside bowl dimensions width x length x depth in. mm		overall dimensions width x length in. mm		cutout for top mount width x length in. mm		cutout for bottom mount width x length in. mm		weight lbs. kg		gauge
SR10-14-5-1-ND	14" x 10" x 5"	356 x 254 x 127	16 1/2" x 12 3/4"	422 x 324	15 1/4" x 11 1/4"	387 x 286	14 13/16" x 10 13/16"	376 x 275	10	4.5	20
SR10-14-9.5-1-ND	14" x 10" x 9 1/2"	356 x 254 x 241	16 1/2" x 12 3/4"	419 x 324	15 1/4" x 11 1/4"	387 x 286	14 13/16" x 10 13/16"	376 x 275	12	5.4	18
SR16-19-8-1-ND	20" x 16" x 8"	508 x 406 x 203	22 3/8" x 18 1/2"	568 x 470	21" x 17"	533 x 432	20 3/8" x 16 3/4"	524 x 422	26	11.8	18
SR16-19-13.5-1-ND	20" x 16" x 13 1/2"	508 x 406 x 343	22 3/8" x 18 1/2"	568 x 470	21" x 17"	533 x 432	20 3/8" x 16 3/4"	524 x 422	28	12.7	18
SR18-24-13.5-1-ND	24" x 18" x 13 1/2"	610 x 457 x 343	26 3/8" x 20 1/2"	670 x 521	25" x 19"	635 x 483	24 3/8" x 18 3/4"	626 x 473	32	14.5	18
SR24-24-13.5-1-ND	24" x 24" x 13 1/2"	610 x 610 x 343	26 3/8" x 26 1/2"	670 x 673	25" x 25"	635 x 635	24 13/16" x 24 13/16"	627 x 627	36	16.3	18

Two-Compartment Sinks

model #	inside bowl dimensions width x length x depth in. mm		overall dimensions width x length in. mm		cutout for top mount width x length in. mm		cutout for bottom mount width x length in. mm		weight lbs. kg		gauge
SR10-14-9.5-2-ND	14" x 10" x 9 1/2"	356 x 254 x 241	16 1/2" x 24 3/4"	419 x 629	15 1/4" x 23 1/4"	387 x 591	14 13/16" x 23"	376 x 584	25	11.3	18
SR16-19-8-2-ND	20" x 16" x 8"	508 x 406 x 203	22 3/8" x 36 1/4"	568 x 921	21" x 34 1/4"	533 x 883	20 3/8" x 34 1/4"	524 x 870	48	21.8	18
SR16-19-13.5-2-ND	20" x 16" x 13 1/2"	508 x 406 x 343	22 3/8" x 36 1/4"	568 x 921	21" x 34 1/4"	533 x 883	20 3/8" x 34 1/4"	524 x 870	52	23.6	18
SR18-24-13.5-2-ND	24" x 18" x 13 1/2"	610 x 457 x 343	26 3/8" x 40 1/4"	670 x 1022	25" x 38 3/4"	635 x 984	24 3/8" x 38 1/2"	626 x 978	56	24.9	18
SR24-24-13.5-2-ND	24" x 24" x 13 1/2"	610 x 610 x 343	26 3/8" x 52 1/2"	670 x 1324	25" x 50 3/8"	635 x 1286	24 13/16" x 50 1/4"	630 x 1276	64	29.0	18

Three-Compartment Sinks

model #	inside bowl dimensions width x length x depth in. mm		overall dimensions width x length in. mm		cutout for top mount width x length in. mm		cutout for bottom mount width x length in. mm		weight lbs. kg		gauge
SR10-14-9.5-3-ND	14" x 10" x 9 1/2"	356 x 254 x 241	16 1/2" x 36 3/4"	419 x 933	15 1/4" x 35 1/4"	387 x 895	14 13/16" x 35"	376 x 889	37	16.8	18
SR16-19-8-3-ND	20" x 16" x 8"	508 x 406 x 203	22 3/8" x 54"	568 x 1372	21" x 52 1/2"	533 x 1334	20 3/8" x 52 1/4"	524 x 1327	72	32.7	18
SR16-19-13.5-3-ND	20" x 16" x 13 1/2"	508 x 406 x 343	22 3/8" x 54"	568 x 1372	21" x 52 1/2"	533 x 1334	20 3/8" x 52 1/4"	524 x 1327	77	34.9	18
SR18-24-13.5-3-ND	24" x 18" x 13 1/2"	610 x 457 x 343	26 3/8" x 60"	670 x 1524	25" x 58 1/2"	635 x 1486	24 3/8" x 58 1/4"	626 x 1480	82	37.2	18

Bottom-Mount Kit

One kit per one-compartment sink, two kits per two-compartment sink, three kits per three-compartment sink.

description model #
 8 undermount clips per kit 362188



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Specification Sheet

8/22/2025

ITEM# 1H101.1 - HANDS FREE ELECTRONIC FAUCET (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

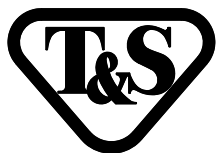
	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	100-240			Cord & Plug							

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.

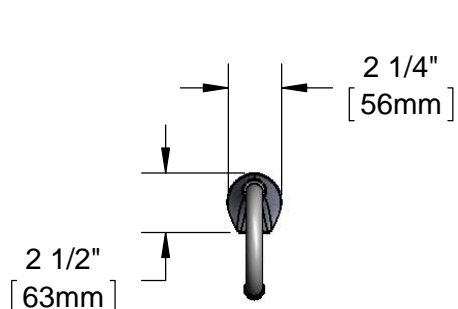
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

EC-3100-HG

Item No.

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


ADA Compliant


This Space for Architect/Engineer Approval

Job Name _____ Date _____

Model Specified _____ Quantity _____

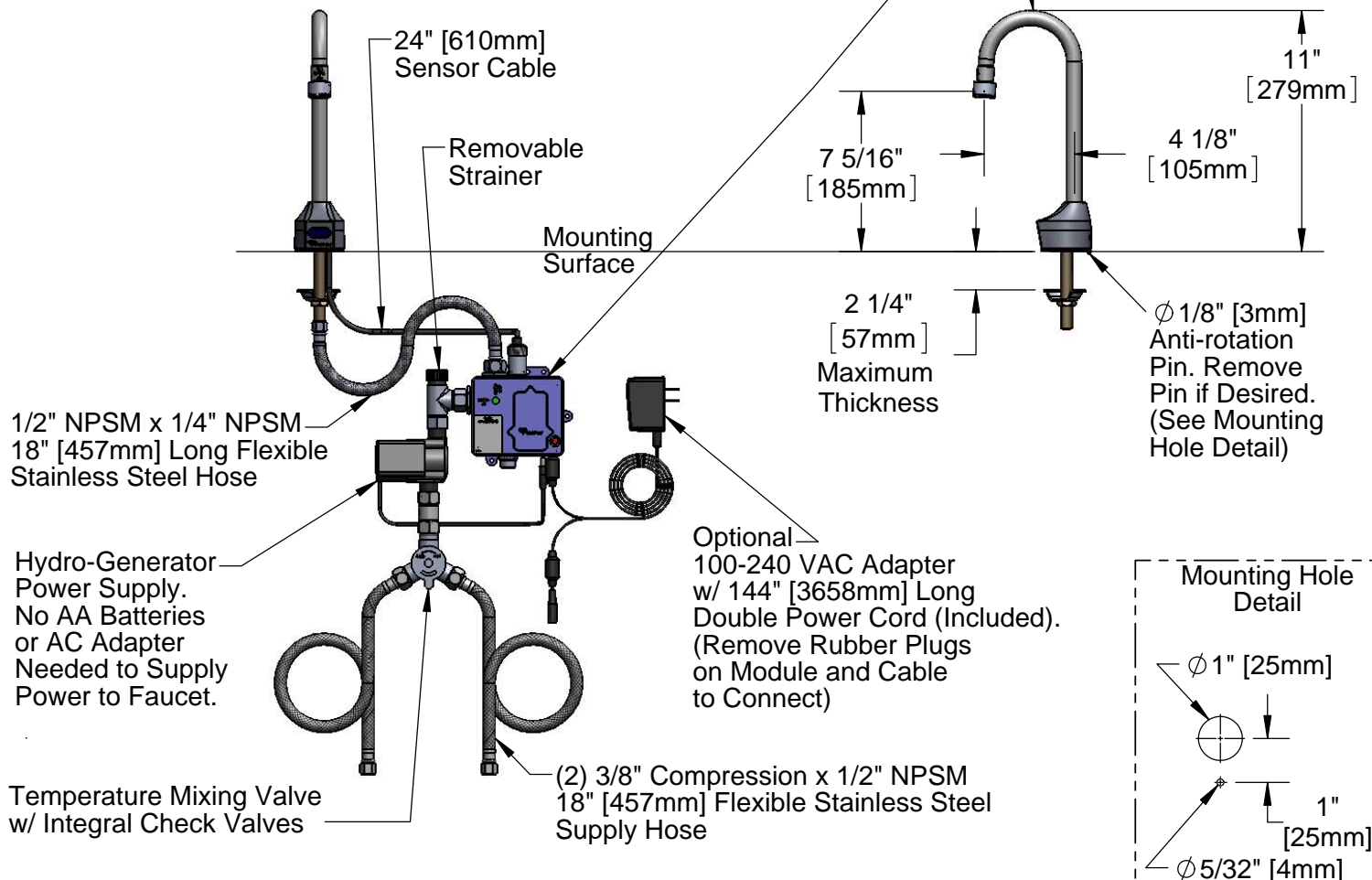
Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

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

Rigid Gooseneck
w/ 2.2 GPM [8.3 L/min]
Vandal Resistant Aerator


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

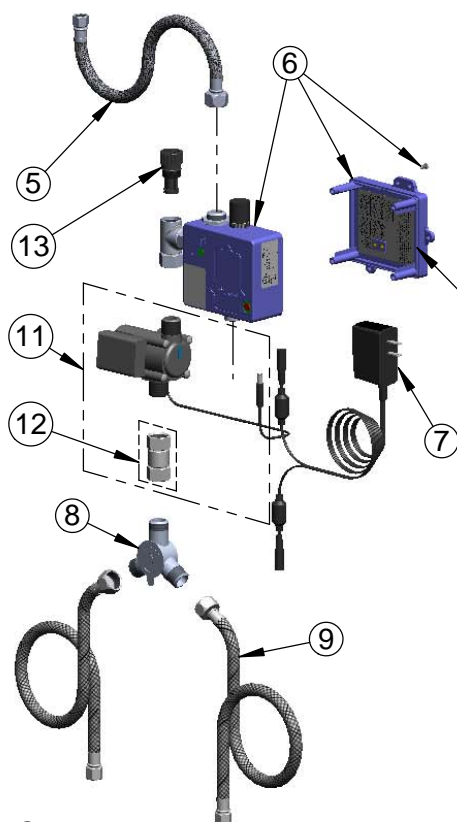
Model No.

EC-3100-HG

Item No.

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

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



Specification Sheet

8/22/2025

ITEM# 1H101.2 - 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
			<p>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.</p> <p>FSEC to be responsible for providing and installing hollow masonry anchors and any other appropriate hardware to support dispenser on wall.</p> <p>FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.</p> <p>GC to furnish and install blocking in wall, as needed to support dispenser.</p> <p>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.</p>



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

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.



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.



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



A WATTS Brand







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.

Page 2 of 3 1/31/2024

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Bradley_Dispenser_2B1-Series

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



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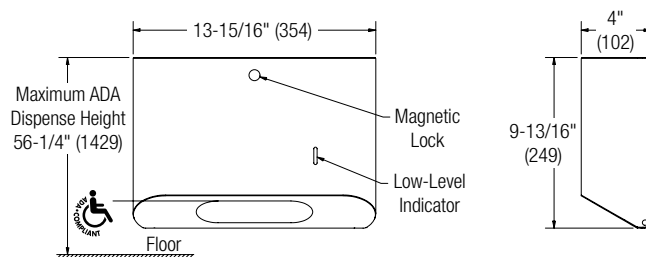
2B1 Series

Elvari™ Surface-Mounted Towel Dispenser

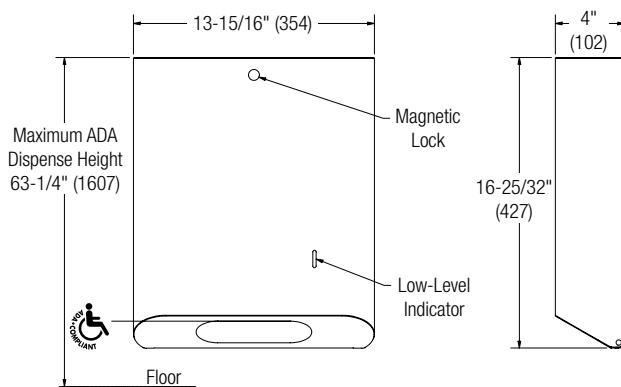
Dimensions

(mm)

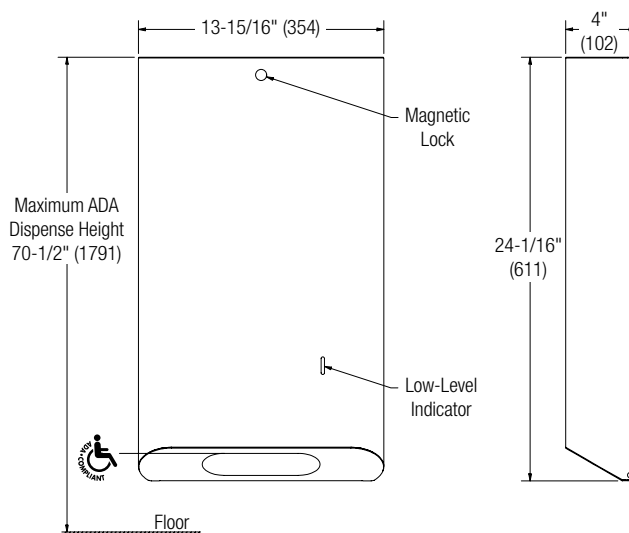
Small Capacity



Medium Capacity



Large Capacity



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.

Page 3 of 3

1/31/2024

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Bradley_Dispenser_2B1-Series

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P.O. Box 309, Menomonee Falls, WI 53052-0309

800 BRADLEY (800 272 3539) +1 262 251 6000

bradleycorp.com



Specification Sheet

8/22/2025

ITEM# 1H101.3 - 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
			<p>FSEC to be responsible for providing and installing hollow masonry anchors and any other appropriate hardware to support dispenser on wall.</p> <p>FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.</p> <p>GC to furnish and install blocking in wall, as needed to support dispenser.</p> <p>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.</p>



A WATTS Brand

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.*

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.

Page 1 of 2

1/31/2024

[View Latest Version](#)

This information is subject to change without notice.
Bradley_SoapDispenser_6B1-1193

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.*

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P.O. Box 309, Menomonee Falls, WI 53052-0309
800 BRADLEY (800 272 3539) +1 262 251 6000
bradleycorp.com

**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

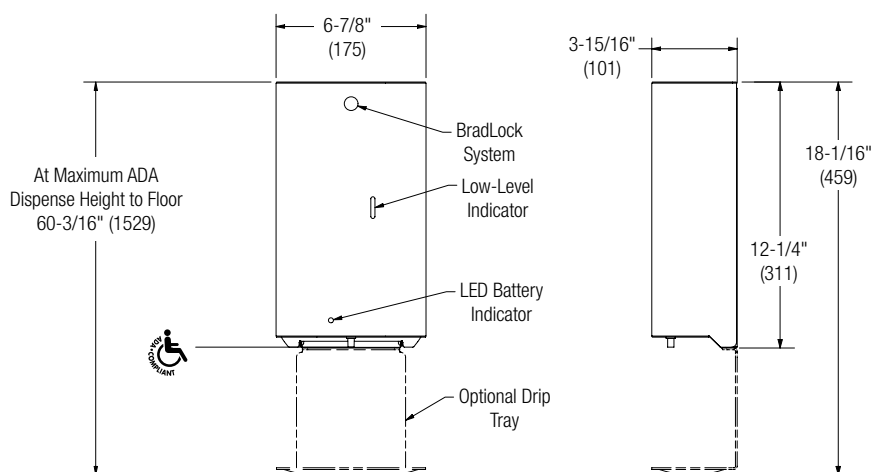
BZ  Brushed Bronze

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.



Specification Sheet

8/22/2025

ITEM# 1H102 - 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.

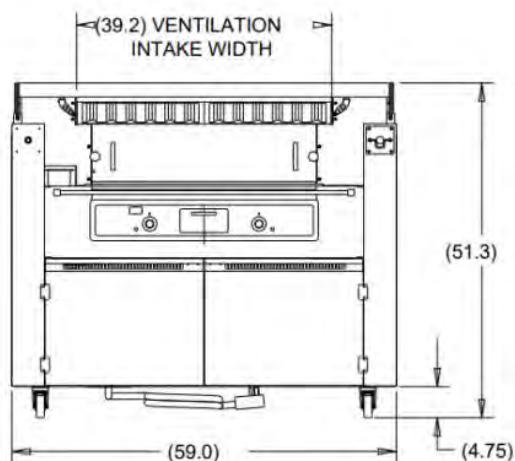


Project _____

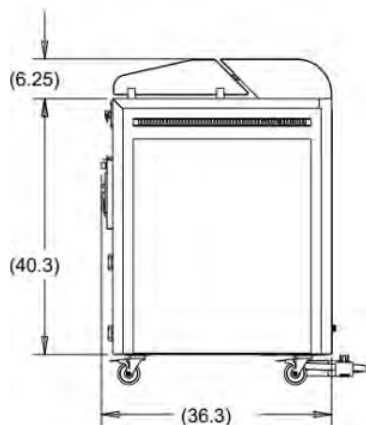
Model # _____ Quantity _____

Key Dimensions:

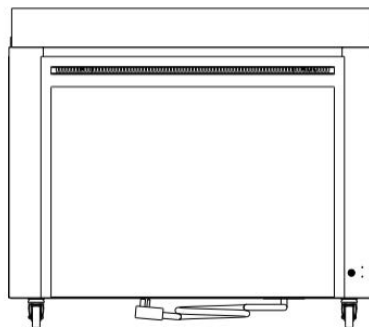
FRONT VIEW



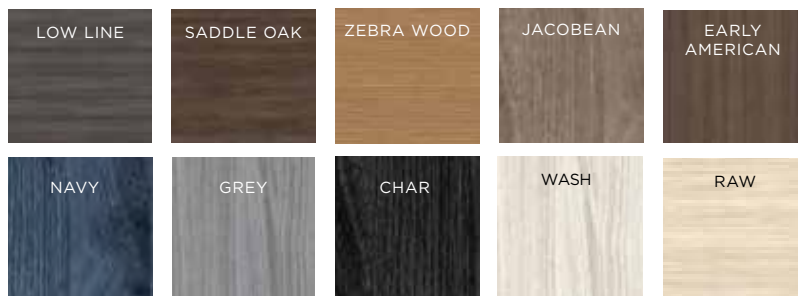
SIDE VIEW



BACK VIEW



- Optional laminate panels in a selection of color choices





Specification Sheet

8/22/2025

ITEM# 1H103 - 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



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

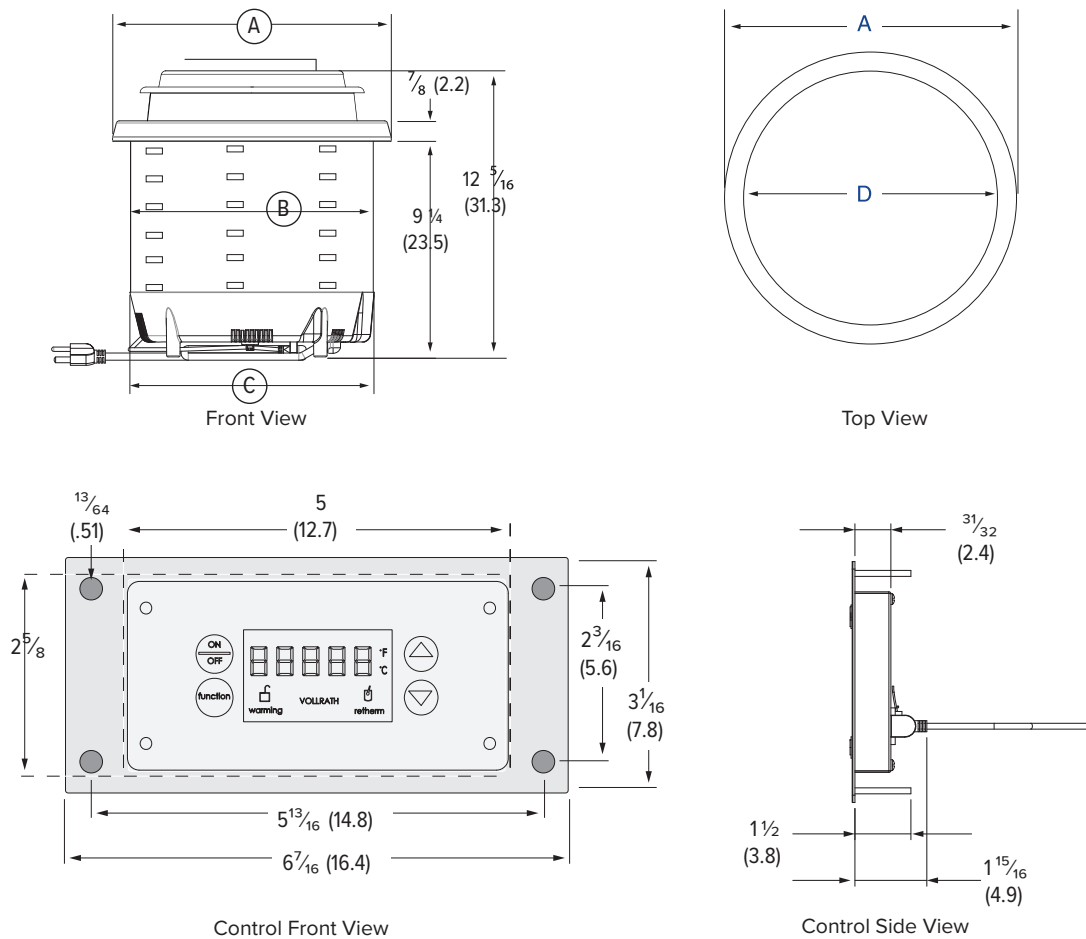
Item	Description (Products for US and Canada)	
74701DW	7-qt., Warmer	Includes 1 Inset and 1 Lid
74701D	7-qt., Rethermalizer	
741101DW	11-qt., Warmer	
741101D	11 -qt., Rethermalizer	
Accessories	Description	
47493	7-qt. Cover	
47494	11-qt. Cover	
88184	7 qt. Inset	
88204	11 qt. Inset	
88184NS*	7¼ qt. 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.

DIMENSIONS shown in inches (cm)**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), Rethernalizer		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), Rethernalizer		800	6.7											

VOLLRATH®

vollrathfoodservice.com

The Vollrath Company, L.L.C.
 1236 North 18th Street
 Sheboygan, WI 53081-3201 U.S.A.
 Main Tel: 800.624.2051 or 920.457.4851
 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

Form L35949

8/1/2024

Round Induction Drop-Ins

- Includes mounting hardware
- No manifolds or drains
- Ships with induction-ready inset and hinged cover
- Warmers only available in drop-ins



NACUFS ICE 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	11 $\frac{1}{8}$ x 12 $\frac{5}{8}$ (30.3 x 31.3)	10 $\frac{7}{8}$ (26.5)	6 $\frac{1}{8}$ (17.6)	10 $\frac{5}{8}$ (27)	120	250	2.1	5-15P	1
74701D	7 qt induction rethermalizer	11 $\frac{1}{8}$ x 13 $\frac{1}{2}$ (30.3 x 34.2)	10 $\frac{7}{8}$ (26.5)	6 $\frac{1}{8}$ (17.6)	10 $\frac{5}{8}$ (27)	120	800	6.7	5-15P	1
741101DW	11 qt induction warmer	13 $\frac{1}{8}$ x 13 $\frac{1}{2}$ (35.3 x 34.2)	12 $\frac{1}{8}$ (31.2)	6 $\frac{1}{8}$ (17.6)	12 $\frac{5}{8}$ (32.1)	120	250	2.1	5-15P	1
741101D	11 qt induction rethermalizer	13 $\frac{1}{8}$ x 13 $\frac{1}{2}$ (35.3 x 34.2)	12 $\frac{1}{8}$ (31.2)	6 $\frac{1}{8}$ (17.6)	12 $\frac{5}{8}$ (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*	7 $\frac{1}{4}$ qt nonstick induction inset	47488	7 $\frac{1}{4}$ 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



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



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

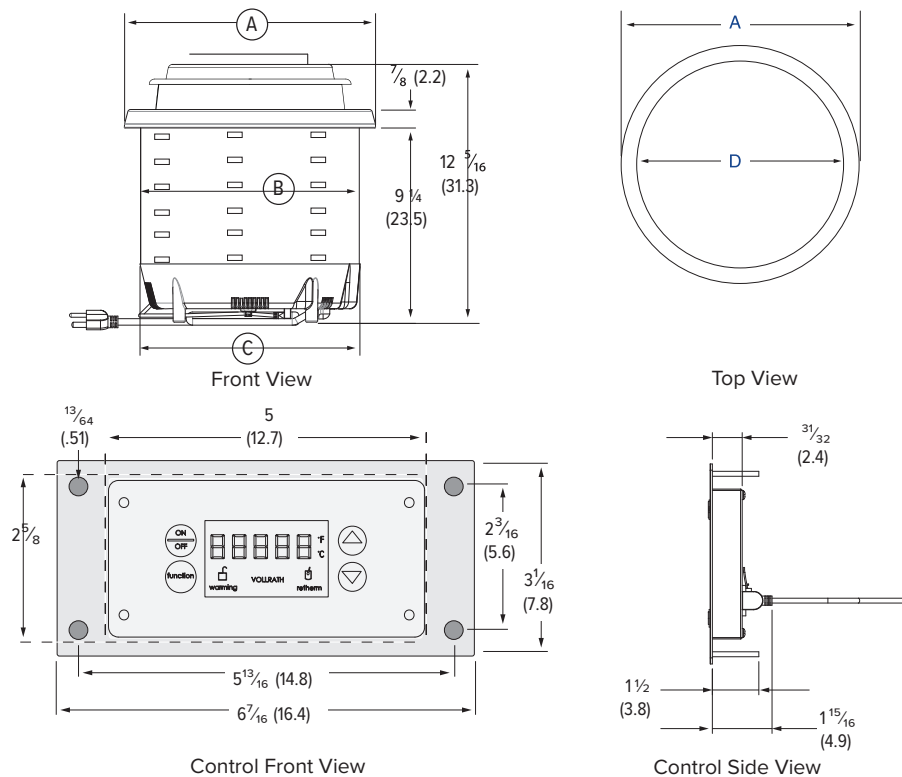
Item	Description (Products for US and Canada)	
74702D	6.6-Liter Schuko	Includes 1 Inset and 1 Lid
74703D	6.6-Liter UK	
74704D	6.6-Liter China	
74705D	6.6-Liter Australia	
741102D	10.4-Liter Schuko	
741103D	10.4-Liter UK	
741104D	10.4-Liter China	
741105D	10.4-Liter Australia	
Accessories	Description	
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.

DIMENSIONS shown in inches (cm)**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	230	800	3.4	50/60	13 3/8 (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®

vollrathfoodservice.com

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 Sheboygan, WI 53081-3201 U.S.A.
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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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Form L35959

7/30/2024

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	11½ x 13½ (30.3 x 34.2)	50/60Hz	120	800	6.7	5-15P	1
7470140	7 qt induction rethermalizer	Red	11½ x 13½ (30.3 x 34.2)	50/60Hz	120	800	6.7	5-15P	1
74110110	11 qt induction rethermalizer	Silver	13¾ x 13½ (35.3 x 34.2)	50/60Hz	120	800	6.7	5-15P	1
74110140	11 qt induction rethermalizer	Red	13¾ 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	9¾ (25.3)	2¾ (7)	1
47494	Hinged inset lid – 11 qt	11½ (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.



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



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	CONTEMPORARY HINGED COVER** ITEM #	CONTEMPORARY HINGED COVER** CASE LOT
78154	2½ (2.4)	5 (12.7)	5¼ x 7¾ (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	4½ (3.9)	6½ (16.5)	7¾ x 8¾ (18.9 x 20.8)	6	78160*	—	—	47486*	6	—	—
78174	4½ (3.9)	8½ (21.6)	9¼ x 4¾ (24 x 12.4)	6	78180*	77072	1	47488*	6	47493	1
78184	7¼ (6.9)	8½ (21.6)	9¼ x 8¾ (24 x 20.8)	6	78180*	77072	1	47488*	6	47493	1
78194	7¼ (6.9)	10½ (26.7)	11¼ x 5¾ (28.7 x 14.3)	6	78200*	77112	1	47490*	6	47494	1
78204	11 (10.4)	10½ (26.7)	11¼ x 8¾ (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



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)	4¾ (10.5)	5¾ (14.6)	4¾ (12.1)	6	79020	6
78720	2 (1.9)	5 (12.7)	4¾ (12.4)	6¾ (17.1)	5½ (14)	6	79040	6
78725	2 (1.9)	6¼ (15.9)	6¾ (15.6)	4 (10.1)	6¾ (17.1)	6	79080	6
78730	3½ (3.3)	6¼ (15.9)	6¾ (15.6)	7¼ (18.4)	6¾ (17.1)	6	79080	6
78740	4¼ (4)	6¾ (16.8)	6½ (16.5)	7¾ (19.4)	7¾ (18.1)	6	79100	6
78760	6 (5.7)	7¾ (18.7)	7¼ (18.4)	8¾ (21.9)	7¾ (20.2)	6	79120	6
78780	8¾ (7.8)	8¾ (20.6)	8 (20.3)	9¾ (24.5)	8¾ (22.2)	4	79170	4
78820	12 (11.4)	9¾ (23.2)	9 (22.9)	10¾ (27.6)	9¾ (24.8)	4	79220	4

*Stainless steel covers



Specification Sheet

8/22/2025

ITEM# 1H104 - INDUCTION COOK TOP, BUILT-IN (2 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	2		Two-year on-site parts and labor warranty, standard
Garland Commercial Ranges	2		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.

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	MOCF
1	120	60	1				12.0	1.5			



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 performance 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 to 100°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

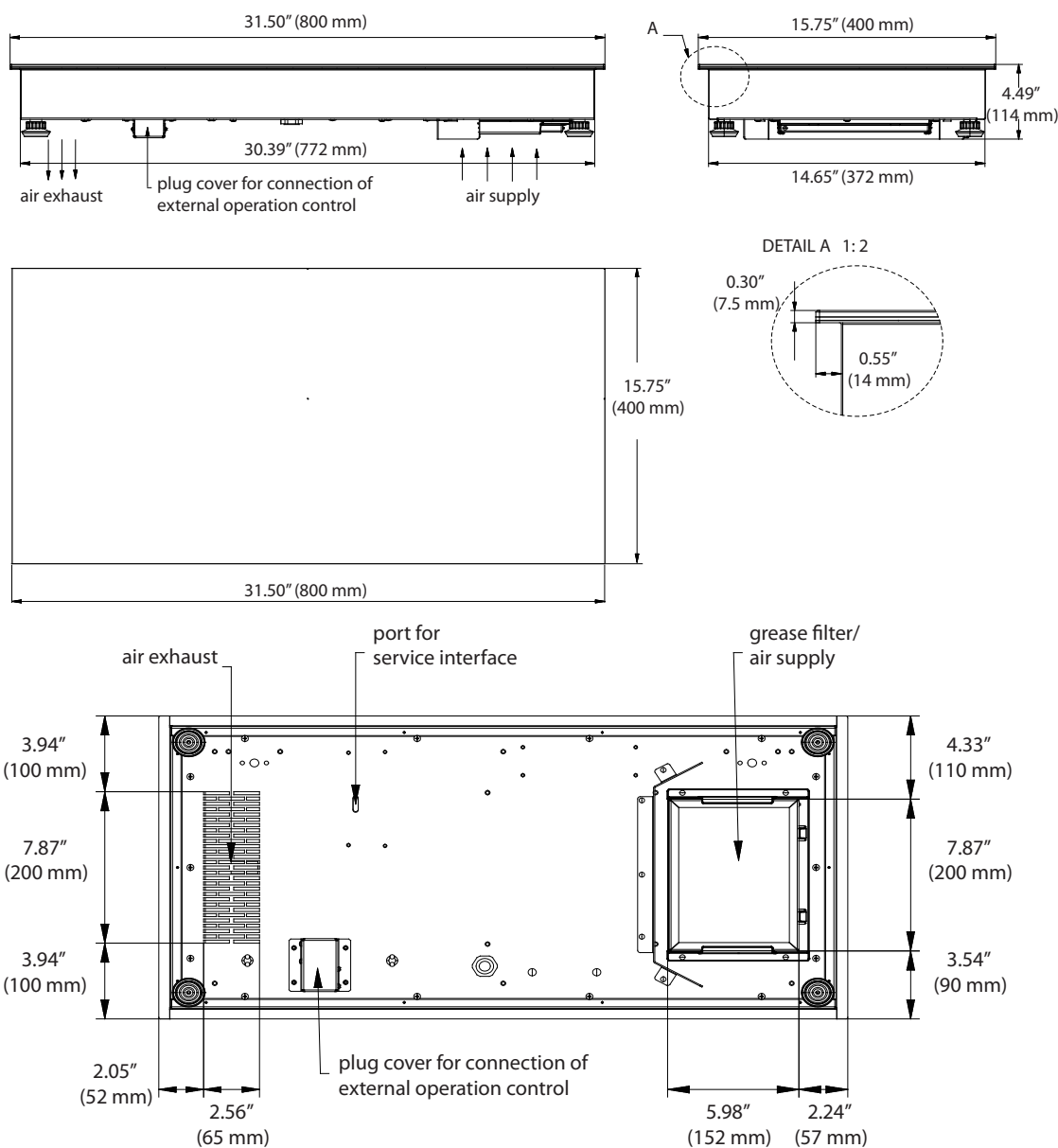
General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

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





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 mechanical 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





Specification Sheet

8/22/2025

ITEM# 1H105 - 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



- 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

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

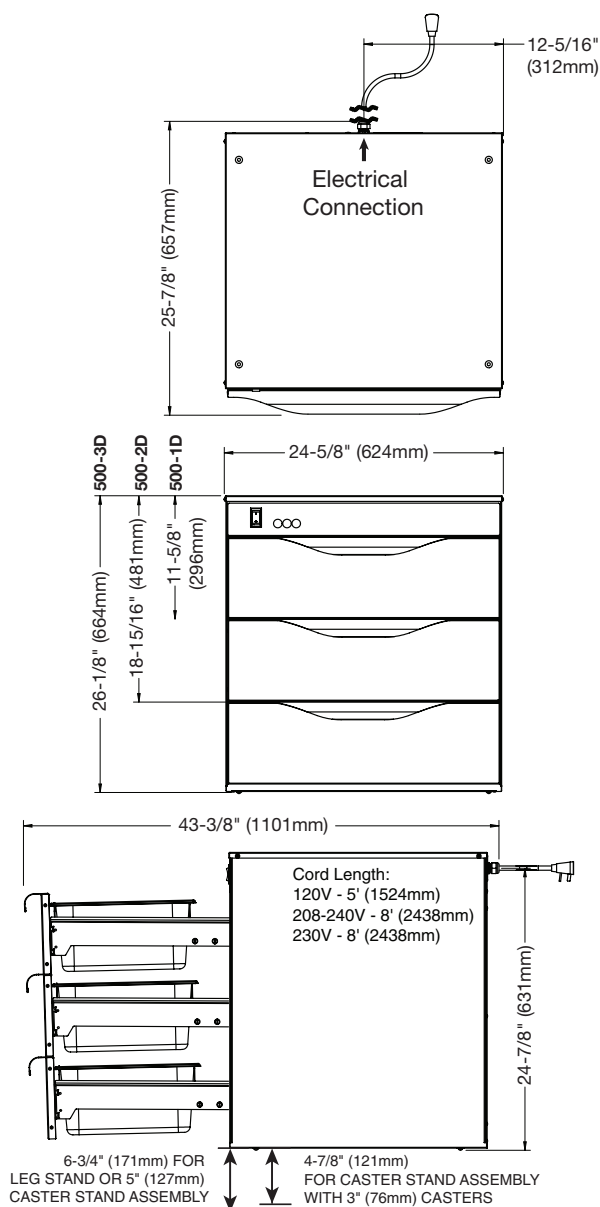


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 Phone: 262.251.3800 800.558.8744 U.S.A./CANADA Fax: 262.251.7067 800.329.8744 U.S.A. only
www.alto-shaam.com



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: (L x 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		Caster Stand Assembly	
<input type="checkbox"/> 500-1D	5015147	<input type="checkbox"/> with 5" (127mm) casters	15379
<input type="checkbox"/> 500-2D	5015149	<input type="checkbox"/> with 3" (76mm) casters	5010920
<input type="checkbox"/> 500-3D	5015153	<input type="checkbox"/> Leg Stand Assembly	15380
		Perforated Pan Grid	
		<input type="checkbox"/> 15" x 20" (381mm x 508mm)	1231
		<input type="checkbox"/> 12" x 20" (305mm x 508mm)	16642



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Phone: 262.251.3800 800.558.8744 U.S.A./Canada Fax: 262.251.7067 800.329.8744 U.S.A. only
www.alto-shaam.com



Specification Sheet

8/22/2025

ITEM# 1H106 - SPARE NO.

<Spare No.>



Specification Sheet

8/22/2025

ITEM# 1H107 - REACH-IN UNDERCOUNTER FREEZER (1 EA REQ'D)

Victory VUFD27HC-2

Undercounter Freezer, one-section, 27"W, rear mounted self-contained refrigeration, 6.15 cubic feet capacity, (2) drawers, 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, MADE IN USA

ACCESSORIES

Mfr	Qty	Model	Spec
Victory	1		6-years parts & labor warranty; excludes maintenance items
Victory	1		Self-Contained refrigeration
Victory	1		7-year compressor warranty (part only), standard
Victory	1		115v/60/1-ph, 2.5 amps, with cord & NEMA 5-15P
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	2.5				



PROJECT: _____

ITEM # _____ QTY: _____

MODEL # _____

AIA # _____ SIS # _____

UNDERCOUNTER FREEZER WITH DRAWERS

VUFD27HC-2



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 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 Drawer 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
- Freezer Capable Of Maintaining Product Temperature -10°F



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

OPTIONS & ACCESSORIES

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

3779 Champion Blvd, Winston-Salem, NC 27105

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

Sales@VictoryRefrigeration.com | VictoryRefrigeration.com

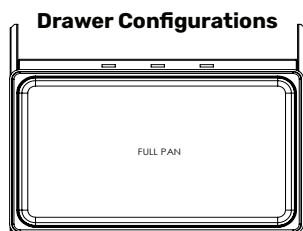
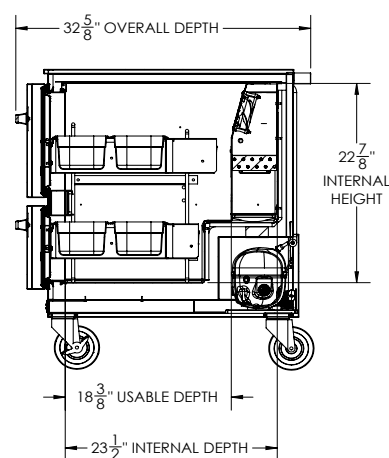
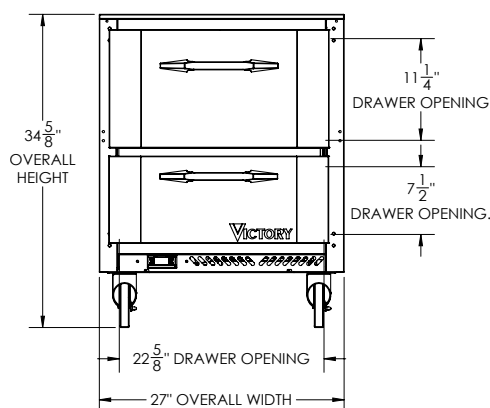
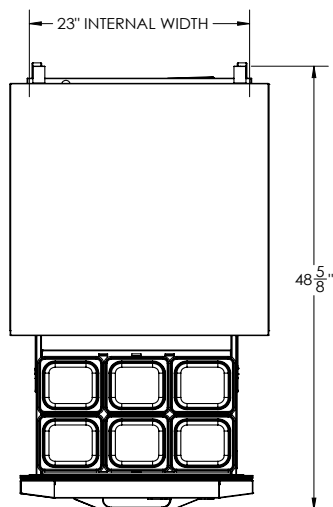
Rev. 7/19/24 Printed in U.S.A.

APPROVAL: _____ DATE: _____



UNDERCOUNTER FREEZER WITH DRAWERS

VUFD27HC-2



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	2.5	Width	30"
Depth, Overall (with handle)	32 5/8"	NEMA Plug (8" cord)	5-15P	Depth	32"
Height Overall (6" casters)	34 5/8"	REFRIGERATION DATA		Crated Weight	208 lbs
Depth, Drawer Open	48 5/8"	Condensing Unit Size, HP	1/4	*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 5/8" x 11 1/4"	Refrigerant*	R-290		
No. Of Drawers	2	Capacity (BTU/HR) (100°F/-20°F)	857		
		Heat Rejection (BTU/HR)	1285.5		
		Charge (lbs/grams/ounces)	0.0992 / 45 / 1.59		

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.





Specification Sheet

8/22/2025

ITEM# 1H108 - FLATWARE HOLDER, CUTLERY BIN / BOX (1 EA REQ'D)

Steril-Sil E1-BS6OE-SS

Drop-In Silverware Basket, full-size, fits E1 Handling System, holds (6) S-500 cylinders (included), with drop down handle, stainless steel, NSF, Made in USA



Item #: _____
 Quantity: _____
 Model #: _____
 Project #: _____

E1 System Inserts

E1 System, a solution for all

The E1 System is the most versatile dispensing system in the foodservice industry. With inserts to solve countless scenarios, the E1 System inserts can be used in a wide range of dispensers including countertop, drop-in countertop, carts and mobile counters.

Arrange and adjust inserts as needed. If serving and dispensing needs change, do not make major counter alterations. With the E1 System, simply replace the obsolete insert with the new solution. It's fast, simple and smart saving you time and money.

Many size inserts to maximize space

- Half-size inserts
- Single size inserts
- 1.5 size inserts
- Double size inserts

Dispensing solutions for the following

- Silverware
- Plasticware
- Condiment packs
- Bulk condiments with pumps
- Napkins
- Straws and stir sticks
- Sweeteners
- Creamer
- Cups, lids and cup sleeves
- Trash and recycling inserts
- Flat-top inserts to place coffee urns, baskets, decorations, signage, and anything else needed at the point of use!



Dispensers for all applications

- Countertop dispensers
- Flush-mount drop-in countertop dispensers
- Angled drop-in countertop dispensers
- Carts
- Mobile counters



Notes:

Made in the U.S.A.

Steril-Sil Company, LLC

Phone: 800-784-5537

Fax: 617-739-5063

Email: quotes@sterilsil.com

www.sterilsil.com

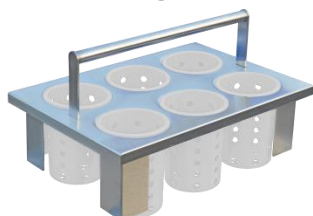


E1 System Inserts (cont'd)



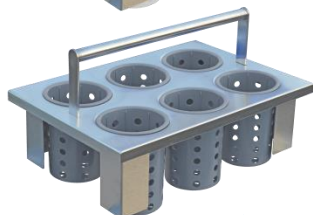
Drop-In Silverware Basket - E1-BS6OE-SS

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil S-500 silverware cylinders
- NSF approved



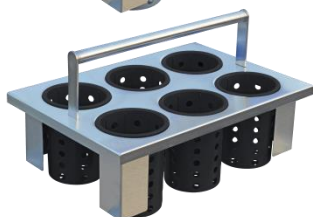
Drop-In Silverware Basket - E1-BS6OE-RP-WHITE

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil RP-25-WHITE silverware cylinders
- NSF approved



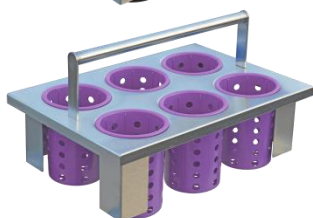
Drop-In Silverware Basket - E1-BS6OE-RP-GRAY

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil RP-25-GRAY silverware cylinders
- NSF approved



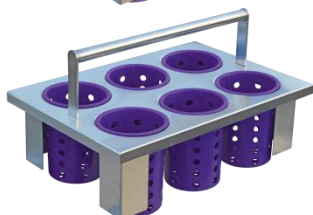
Drop-In Silverware Basket - E1-BS6OE-RP-BLACK

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil RP-25-BLACK silverware cylinders
- NSF approved



Drop-In Silverware Basket - E1-BS6OE-RP-VIOLET

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil RP-25-VIOLET silverware cylinders
- NSF approved



Drop-In Silverware Basket - E1-BS6OE-RP-PURPLE

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil RP-25-PURPLE silverware cylinders
- NSF approved



Drop-In Silverware Basket - E1-BS6OE-RP-BLUE

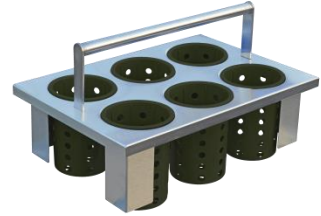
- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil RP-25-BLUE silverware cylinders
- NSF approved



E1 System Inserts (cont'd)

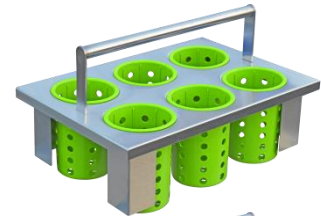
Drop-In Silverware Basket - E1-BS6OE-RP-HUNTER

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil RP-25-HUNTER silverware cylinders
- NSF approved



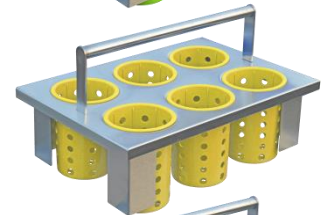
Drop-In Silverware Basket - E1-BS6OE-RP-LIME

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil RP-25-LIME silverware cylinders
- NSF approved



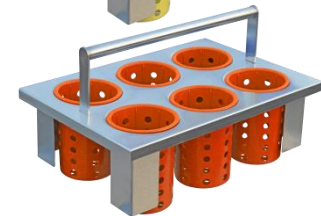
Drop-In Silverware Basket - E1-BS6OE-RP-YELLOW

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil RP-25-YELLOW silverware cylinders
- NSF approved



Drop-In Silverware Basket - E1-BS6OE-RP-ORANGE

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil RP-25-ORANGE silverware cylinders
- NSF approved



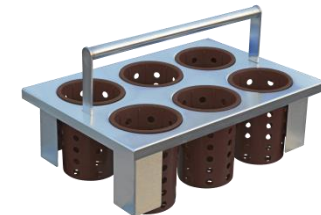
Drop-In Silverware Basket - E1-BS6OE-RP-RED

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil RP-25-RED silverware cylinders
- NSF approved



Drop-In Silverware Basket - E1-BS6OE-RP-BROWN

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil RP-25-BROWN silverware cylinders
- NSF approved



RP-25 Cylinder Colors

White, Gray, Black, Violet, Purple, Blue, Hunter, Lime,
Yellow, Orange, Red and Brown.

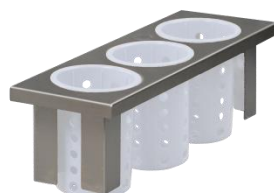


E1 System Inserts (cont'd)



Drop-In 3-Hole Silverware Insert - E1-BS3OE-SS

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil S-500 silverware cylinders
- NSF approved



Drop-In 3-Hole Silverware Insert - E1-BS3OE-RP-WHITE

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil RP-25-WHITE silverware cylinders
- NSF approved



Drop-In 3-Hole Silverware Insert - E1-BS3OE-RP-GRAY

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil RP-25-GRAY silverware cylinders
- NSF approved



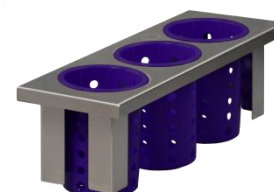
Drop-In 3-Hole Silverware Insert - E1-BS3OE-RP-BLACK

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil RP-25-BLACK silverware cylinders
- NSF approved



Drop-In 3-Hole Silverware Insert - E1-BS3OE-RP-VIOLET

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil RP-25-VIOLET silverware cylinders
- NSF approved



Drop-In 3-Hole Silverware Insert - E1-BS3OE-RP-PURPLE

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil RP-25-PURPLE silverware cylinders
- NSF approved



Drop-In 3-Hole Silverware Insert - E1-BS3OE-RP-BLUE

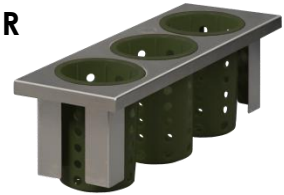
- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil RP-25-BLUE silverware cylinders
- NSF approved



E1 System Inserts (cont'd)

Drop-In 3-Hole Silverware Insert - E1-BS3OE-RP-HUNTER

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil RP-25-HUNTER silverware cylinders
- NSF approved



Drop-In 3-Hole Silverware Insert - E1-BS3OE-RP-LIME

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil RP-25-LIME silverware cylinders
- NSF approved



Drop-In 3-Hole Silverware Insert - E1-BS3OE-RP-YELLOW

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil RP-25-YELLOW silverware cylinders
- NSF approved



Drop-In 3-Hole Silverware Insert - E1-BS3OE-RP-ORANGE

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil RP-25-ORANGE silverware cylinders
- NSF approved



Drop-In 3-Hole Silverware Insert - E1-BS3OE-RP-RED

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil RP-25-RED silverware cylinders
- NSF approved



Drop-In 3-Hole Silverware Insert - E1-BS3OE-RP-BROWN

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil RP-25-BROWN silverware cylinders
- NSF approved



RP-25 Cylinder Colors

White, Gray, Black, Violet, Purple, Blue, Hunter, Lime,
Yellow, Orange, Red and Brown.



E1 System Inserts (cont'd)



Drop-In Container Basket - E1-BS6OE-SC-750

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil SC-750 30 oz. stainless steel solid containers
- NSF approved



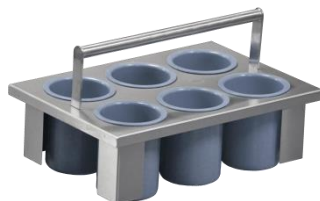
Drop-In Container Basket - E1-BS6OE-PC-BLACK

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil PC-700-BLACK 30 oz. plastic solid containers
- NSF approved



Drop-In Container Basket - E1-BS6OE-PC-WHITE

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil PC-700-WHITE 30 oz. plastic solid containers
- NSF approved



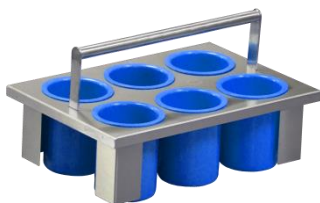
Drop-In Container Basket - E1-BS6OE-PC-GRAY

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil PC-700-GRAY 30 oz. plastic solid containers
- NSF approved



Drop-In Container Basket - E1-BS6OE-PC-RED

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil PC-700-RED 30 oz. plastic solid containers
- NSF approved



Drop-In Container Basket - E1-BS6OE-PC-BLUE

- Single (1) - size insert
- Six (6) hole basket with drop-down handle for dispensing
- Includes six (6) Steril-Sil PC-700-BLUE 30 oz. plastic solid containers
- NSF approved



PC-700 Container Colors

Black, White, Gray, Red and Blue.



E1 System Inserts (cont'd)

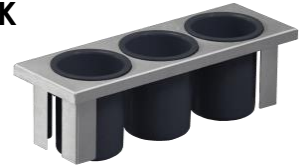
Drop-In 3-Hole Container Insert - E1-BS3OE-SC-750

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil SC-750 30 oz. stainless steel solid containers
- NSF approved



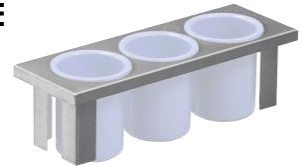
Drop-In 3-Hole Container Insert - E1-BS3OE-PC-BLACK

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil PC-700-BLACK 30 oz. plastic solid containers
- NSF approved



Drop-In 3-Hole Container Insert - E1-BS3OE-PC-WHITE

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil PC-700-WHITE 30 oz. plastic solid containers
- NSF approved



Drop-In 3-Hole Container Insert - E1-BS3OE-PC-GRAY

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil PC-700-GRAY 30 oz. plastic solid containers
- NSF approved



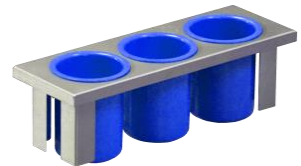
Drop-In 3-Hole Container Insert - E1-BS3OE-PC-RED

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil PC-700-RED 30 oz. plastic solid containers
- NSF approved



Drop-In 3-Hole Container Insert - E1-BS3OE-PC-BLUE

- Half (½) - size insert
- 3-hole drop in insert
- Includes three (3) Steril-Sil PC-700-BLUE 30 oz. plastic solid containers
- NSF approved



PC-700 Container Colors
Black, White, Gray, Red and Blue.

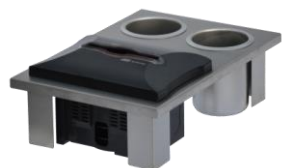


E1 System Inserts (cont'd)



Dual Napkin Insert - E1-2N5-1VH

- Single (1) - size insert
- Includes (2) Tork Xpressnap 5" drop-in napkin dispensers
- Dispenser capacity is 250 napkins each, 500 total
- NSF approved



Napkin & Container Insert- E1-1N52SD-1VH

- Single (1) - size insert
- Includes (1) Tork Xpressnap 5" drop-in napkin dispenser
- Includes (2) SC-750 stainless steel 30 oz. containers
- NSF approved



Cup, Lid & Cup Sleeve Insert - E1-CLH-05VH

- Half (1/2) - size insert
- Holds (3) stacks of cups or lids up to 4 5/8" diameter or cup sleeves
- Plastic coated stainless steel dividers are 6" high
- NSF approved



Food Pan Insert - E1-XHP-1VH

- Single (1) - size insert
- Holds (1) half-size or (2) quarter-size food pans
- Pans not included
- NSF approved



1-Position Flat Top Insert- E1-FTA-1V

- Single (1) - size insert
- Creates a flat space in angled dispensers/carts and counters
- Flat space dimensions are 9 1/2" wide x 14 1/8" front to back
- NSF approved



1 1/2 Position Flat Top Insert- E1-FTA-15V

- One-and-a-half (1 1/2) - size insert
- Creates a flat space in angled dispensers/carts and counters
- Flat space dimensions are 15 1/4" wide x 14 1/8" front to back
- NSF approved



2 Position Flat Top Insert - E1-FTA-2V

- Double (2) - size insert
- Creates a flat space in angled dispensers/carts and counters
- Flat space dimensions are 20 3/4" wide x 14 1/8" front to back
- NSF approved



E1 System Inserts (cont'd)

Trash/Recycling Insert - E1-RCS-1V

- Single (1) - size insert
- Round chute is 4" in diameter
- 2-pieces, easily cleaned in dish machine
- NSF approved



Trash/Recycling Insert - E1-RCL-2V

- Double (2) - size insert
- Round chute is 8 ½" in diameter
- 2-pieces, easily cleaned in dish machine
- NSF approved



Condiment Pump Insert- E1-CND1-1V

- Single (1) - size insert
- Fits one (1) 2.5 or 3.5 quart fountain jar (not included)
- For use with condiment pump or ladle with lid (not included)
- NSF approved



Condiment Pump Insert- E1-CND2-1V

- Single (1) - size insert
- Fits two (2) 2.5 or 3.5 quart fountain jars (not included)
- For use with condiment pumps or ladles with lid (not included)
- NSF approved



Condiment Pump Insert- E1-CND3-15V

- One-and-a-half (1 ½) - size insert
- Fits three (3) 2.5 or 3.5 quart fountain jars (not included)
- For use with condiment pumps or ladles with lid (not included)
- NSF approved



Drop-In Silverware Basket - E1-CND4-2V

- Double (2) - size insert
- Fits four (4) 2.5 or 3.5 quart fountain jars (not included)
- For use with condiment pumps or ladles with lid (not included)
- NSF approved



7 Quart Condiment Insert - E1-CND-7QT-15V

- One-and-a-half (1 ½) - size insert
- For use with Server Products model # 83220 and 7 quart insert
- Includes 1/6-size pan to hold soufflé cups and drip pan
- NSF approved





E1 System Inserts (cont'd)

E1 System Inserts for Countertop, Drop-In Dispensers, Carts and Counters

Countless solutions and endless configurations

Model # (alpha)	Description	Capacity
E1-1N5-2SD-1VH	E1 System napkin and straw dispenser	250 napkins & 290 wrapped straws
E1-2N5-1VH	E1 System dual napkin dispenser insert	500 napkins
E1-BS3OE-PC-BLACK	E1 System drop-in 3-hole insert w/ (3) PC-700-BLACK containers	(3) containers
E1-BS3OE-PC-BLUE	E1 System drop-in 3-hole insert w/ (3) PC-700-BLUE containers	
E1-BS3OE-PC-GRAY	E1 System drop-in 3-hole insert w/ (3) PC-700-GRAY containers	
E1-BS3OE-PC-RED	E1 System drop-in 3-hole insert w/ (3) PC-700-RED containers	
E1-BS3OE-PC-WHITE	E1 System drop-in 3-hole insert w/ (3) PC-700-WHITE containers	
E1-BS3OE-RP-BLACK	E1 System drop-in 3-hole insert w/ (3) RP-25-BLACK cylinders	(3) cylinders
E1-BS3OE-RP-BLUE	E1 System drop-in 3-hole insert w/ (3) RP-25-BLUE cylinders	
E1-BS3OE-RP-BROWN	E1 System drop-in 3-hole insert w/ (3) RP-25-BROWN cylinders	
E1-BS3OE-RP-GRAY	E1 System drop-in 3-hole insert w/ (3) RP-25-GRAY cylinders	
E1-BS3OE-RP-HUNTER	E1 System drop-in 3-hole insert w/ (3) RP-25-HUNTER cylinders	
E1-BS3OE-RP-LIME	E1 System drop-in 3-hole insert w/ (3) RP-25-LIME cylinders	
E1-BS3OE-RP-ORANGE	E1 System drop-in 3-hole insert w/ (3) RP-25-ORANGE cylinders	
E1-BS3OE-RP-PURPLE	E1 System drop-in 3-hole insert w/ (3) RP-25-PURPLE cylinders	
E1-BS3OE-RP-RED	E1 System drop-in 3-hole insert w/ (3) RP-25-RED cylinders	
E1-BS3OE-RP-VIOLET	E1 System drop-in 3-hole insert w/ (3) RP-25-VIOLET cylinders	
E1-BS3OE-RP-WHITE	E1 System drop-in 3-hole insert w/ (3) RP-25-WHITE cylinders	
E1-BS3OE-RP-YELLOW	E1 System drop-in 3-hole insert w/ (3) RP-25-YELLOW cylinders	
E1-BS3OE-SC-750	E1 System drop-in 3-hole insert w/ (3) SC-750 containers	(3) containers
E1-BS3OE-SS	E1 System drop-in 3-hole insert w/ (3) S-500 cylinders	(3) cylinders
E1-BS6OE-PC-BLACK	E1 System drop-in silverware basket w/ (6) PC-700-BLACK containers	(6) containers
E1-BS6OE-PC-BLUE	E1 System drop-in silverware basket w/ (6) PC-700-BLUE containers	
E1-BS6OE-PC-GRAY	E1 System drop-in silverware basket w/ (6) PC-700-GRAY containers	
E1-BS6OE-PC-RED	E1 System drop-in silverware basket w/ (6) PC-700-RED containers	
E1-BS6OE-PC-WHITE	E1 System drop-in silverware basket w/ (6) PC-700-WHITE containers	



E1 System Inserts (cont'd)

E1 System Inserts for Countertop, Drop-In Dispensers, Carts and Counters

Countless solutions and endless configurations

Model # (alpha)	Description	Capacity
E1-BS6OE-RP-BLACK	E1 System drop-in silverware basket w/ (6) RP-25-BLACK cylinders	(6) cylinders
E1-BS6OE-RP-BLUE	E1 System drop-in silverware basket w/ (6) RP-25-BLUE cylinders	
E1-BS6OE-RP-BROWN	E1 System drop-in silverware basket w/ (6) RP-25-BROWN cylinders	
E1-BS6OE-RP-GRAY	E1 System drop-in silverware basket w/ (6) RP-25-GRAY cylinders	
E1-BS6OE-RP-HUNTER	E1 System drop-in silverware basket w/ (6) RP-25-HUNTER cylinders	
E1-BS6OE-RP-LIME	E1 System drop-in silverware basket w/ (6) RP-25-LIME cylinders	
E1-BS6OE-RP-ORANGE	E1 System drop-in silverware basket w/ (6) RP-25-ORANGE cylinders	
E1-BS6OE-RP-PURPLE	E1 System drop-in silverware basket w/ (6) RP-25-PURPLE cylinders	
E1-BS6OE-RP-RED	E1 System drop-in silverware basket w/ (6) RP-25-RED cylinders	
E1-BS6OE-RP-VIOLET	E1 System drop-in silverware basket w/ (6) RP-25-VIOLET cylinders	
E1-BS6OE-RP-WHITE	E1 System drop-in silverware basket w/ (6) RP-25-WHITE cylinders	
E1-BS6OE-RP-YELLOW	E1 System drop-in silverware basket w/ (6) RP-25-YELLOW cylinders	
E1-BS6OE-SC-750	E1 System drop-in silverware basket w/ (6) SC-750 containers	(6) containers
E1-BS6OE-SS	E1 System drop-in silverware basket w/ (6) S-500 cylinders	(6) cylinders
E1-CLH-05VH	E1 System cup & lid holder, holds 3 stacks of cups, lids or cup sleeves	4 ⁵ / ₈ " max dia.
E1-CND1-1V	E1 System condiment pump insert for (1) fountain jar	2.5 or 3.5 quart fountain jars for use with pumps or lids with ladles
E1-CND2-1V	E1 System condiment pump insert for (2) fountain jars	
E1-CND3-15V	E1 System condiment pump insert for (3) fountain jars	
E1-CND4-2V	E1 System condiment pump insert for (4) fountain jars	
E1-CND-7QT-15V	E1 System condiment insert for Server Products #83220 with 7qt insert	n/a
E1-FTA-15V	E1 System 1.5-size flat-top adapter, 15 ¹ / ₄ "w x 14 ¹ / ₈ "d flat space	n/a
E1-FTA-1V	E1 System single-size flat-top adapter, 9 ¹ / ₂ "w x 14 ¹ / ₈ "d flat space	
E1-FTA-2V	E1 System double-size flat-top adapter, 20 ¹ / ₄ "w x 14 ¹ / ₈ "d flat space	
E1-RCS-1V	E1 System single-size trash/recycling insert	4" chute dia.
E1-RCL-2V	E1 System double-size trash/recycling insert	8 ¹ / ₂ " chute dia.
E1-XHP-1VH	E1 System half-size hotel pan insert	(1) half or (2) quarter-size food pans

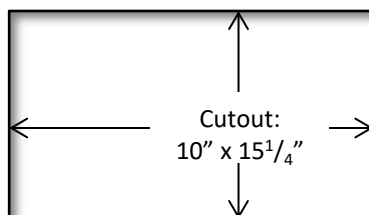


E1 System Inserts (cont'd)

Miscellaneous capacities

Quantity counts to help size a system

Model #	Description	Capacity
S-500	Stainless steel silverware cylinder	<ul style="list-style-type: none"> • (6) dozen flatware forks (max) • (4) dozen flatware forks (typical)
SC-750 PC-700 series	Stainless steel solid container Plastic solid containers	<ul style="list-style-type: none"> • (145) wrapped straws • (560) stir sticks (small plastic) • (100) sweetener packs • (78) $\frac{1}{5}$ oz. condiment packs • (34) $\frac{1}{2}$ oz. condiment packs • (24) creamer cups
5" Tork napkin dispenser	Napkin dispenser included with E1-2N5-1VH and the E1-1N52SD-1VH	<ul style="list-style-type: none"> • 250 Tork napkins per single dispenser



E1 Insert cutout*
(Not to scale)

* It is not recommended to place E1 System inserts directly into a countertop. For in-counter applications, use the E1-DDF or E1-DDA drop-in dispensers as protective liners.



California Prop 65 Warning



WARNING: These products may contain chemicals known to the state of California to cause cancer and birth defects or other reproductive harm.

For more information: www.P65Warnings.ca.gov

Available Dispensers:



E1-CBD-2V
E1 Countertop Dispenser



E1-CRT-2V
24" E1 System Open Cart



E1-DDA-3V
E1 System Drop-In Angled
Dispenser



E1-DDF-1VH
E1 System Drop-In
Flush Mount Dispenser



Specification Sheet

8/22/2025

ITEM# 1H109 - PLATE AND DISH DISPENSER, DROP-IN (1 EA REQ'D)

Delfield DIS-1013-ET-MOD

Dispenser, Even Temp Heated Dish, drop-in type, single self-elevating dish dispensing tube, maximum dish size approximately 10.12" diameter, steel frame, stainless steel tubes and exterior, cut-out diameter 12-7/8", flange diameter 13-1/2", 7.0 kW, cUL, UL, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Delfield	1	0460000N	1 year parts & labor warranty, standard
Delfield	1		120v/60/1-ph, 5.5 amps, NEMA 5-15P, standard
Delfield	1	DIS-SL	Shorten dispenser tubes to special length
Overall height of unit to be 25.5" (Including the rubber plate extensions).			
FSEC to VERIFY plate SIZES with owner BEFORE placing order and adjust dispenser model number accordingly, as required to accommodate owners selection of plates.			
Unit installation is a drop-in into a pull out drawer as detailed in millwork detail #MWK-117. Unit shall plug into a receptacle installed in rear of cabinet, behind drawer.			
FSEC shall verify that space available in counter and will accommodate unit, adjust height if necessary for drawer installation as detailed in MWK-117.			

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1								7			
2	120	60	1	Cord & Plug		5-15P	5.5				



DIS

Drop-In Dish Dispensers

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

DIS: Drop-In Dish Dispensers

Model	Even Temp Heating Models	Quick Temp Heating Models	Description
• DIS-500	• DIS-500-ET		Stacks 3.00"-5.00" diameter dishes
• DIS-575	• DIS-575-ET		Stacks 5.00"-5.75" diameter dishes
• DIS-650	• DIS-650-ET		Stacks 5.75"-6.50" diameter dishes
• DIS-725	• DIS-725-ET		Stacks 6.50"-7.25" diameter dishes
• DIS-813	• DIS-813-ET	• DIS-813-QT	Stacks 7.25"-8.12" diameter dishes
• DIS-913	• DIS-913-ET	• DIS-913-QT	Stacks 8.12"-9.12" diameter dishes
• DIS-1013	• DIS-1013-ET	• DIS-1013-QT	Stacks 9.12"-10.12" diameter dishes
• DIS-1200	• DIS-1200-ET	• DIS-1200-QT	Stacks 10.12"-12.00" diameter dishes
• DIS-1450	• DIS-1450-ET	• DIS-1450-QT	Stacks 12.00"-14.50" diameter dishes



DIS-650

Standard Features

- Top flange, bottom brace and vertical side channels are stainless steel
- Flange, channels and bottom to be integrally welded
- Spring supports to be stainless steel
- Carrier head made of welded rods with a removable top plate
- Self-leveling mechanism, field adjustable by adding or removing springs
- High impact plastic guide posts mounted to flange
- One year parts and 90 day labor standard warranty

DIS-ET/QT Series Only

- 4' cord and plug
- Convection heating module and fan motor
- Filtered air intake
- On/off switch and adjustable thermostat
- Outer stainless steel jacket
- QT- Shall have a stainless steel cover
- ET temperature range is 120-140°F (49-60°C)
- QT temperature range is 150-170°F (66-77°C)

Options & Accessories

- Shorten dispenser tubes to special length
- Stainless steel outer jacket for dispenser tubes-non-heated (standard on ET or QT)
- 12.00" (30cm) dia. stainless steel dish dispenser tray (DIS-1200, DIS-1200-ET and DIS-1200-QT only)
- Non-marring adjustment rods for oval dishes and various dish diameters (813-1450 sizes only)
- Stainless steel dome cover with access to dishes (813-1450 sizes only; standard on QT models)
- Stainless steel tube cover (500-725 sizes only)
- Hold-down rod for dispenser tubes
- Special voltages

Specifications

Dispenser tube shall have three vertical side channels, bottom brace and top supporting flange of stainless steel. Flange, channels and bottom brace shall be integrally welded together. Flange shall have 3 guide posts molded from high impact plastic.

Self-leveling mechanism shall be field adjustable by adding or removing stainless steel extension springs on perimeter of vertical side channels. The dish carrier head shall be stainless steel welded rods with a removable stainless steel top plate. Tube shall suspend in a 28.00" (71cm) high space.

Capacity of tubes shall be approximately 72 dishes, with a maximum stacking height of 24.00" (61cm).

DIS-ET even temp heated dispensers have a stainless steel outer jacket. Unit shall be supplied with 4'0" (1.2m) cord and NEMA 5-15P plug. Electrical connections shall be 120 volt, 60 hertz, single phase.

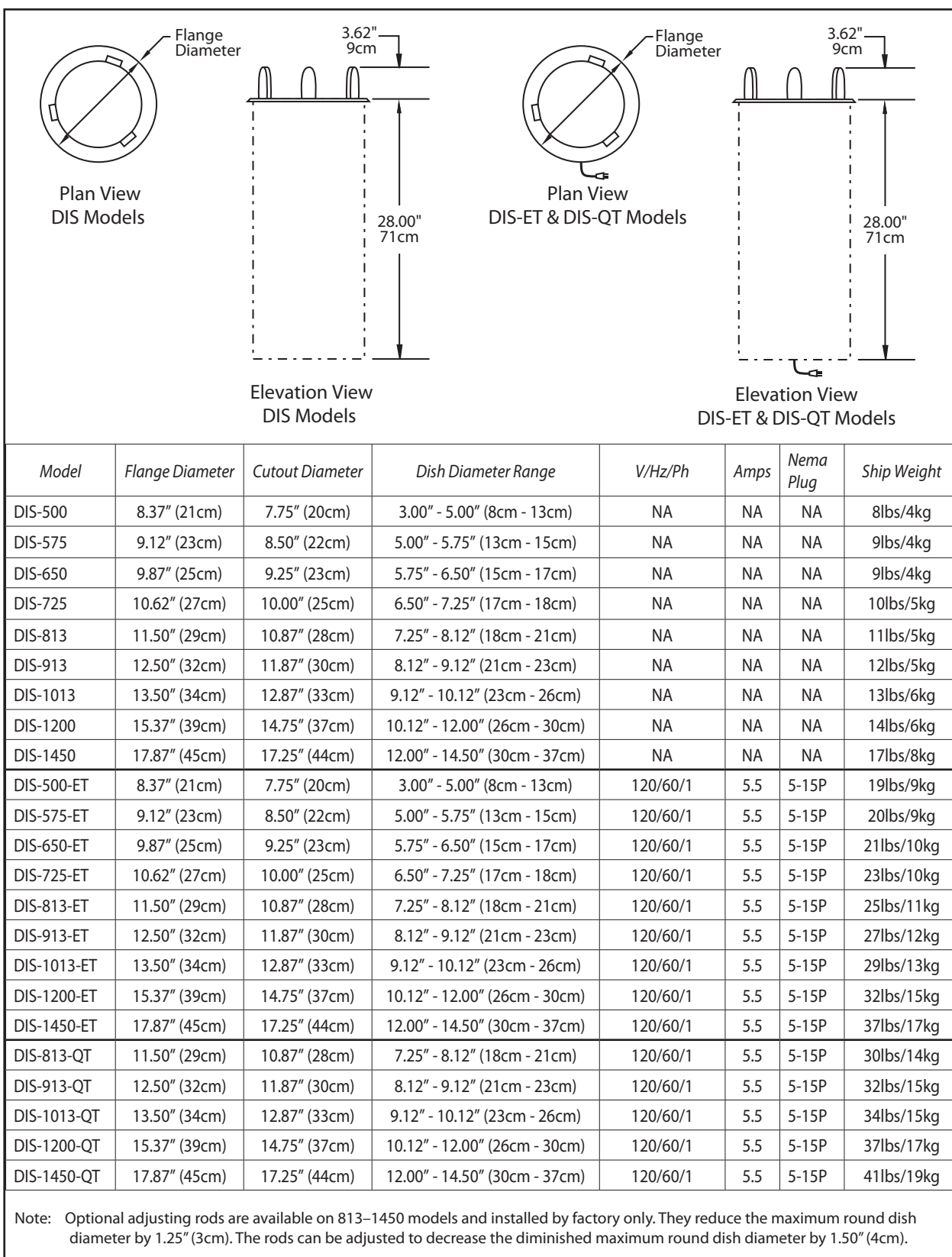
The tube shall have its own convection heating module consisting of a single 700 watt heating element and fan motor, located in the center of the interior bottom cavity. Air intake has a filter. The tube shall have an adjustable thermostat inside

the motor housing and an ON/OFF switch on one of the dish guide posts. Unit requires a minimum of 1" (2.5cm) clearance at bottom for air circulation. Unit shall maintain temperature between 120°F-140°F (49°C-60°C).

DIS-QT quick temp heated dispensers have a stainless steel outer jacket and cover. Unit shall be supplied with 4' (1.2m) cord and NEMA 5-15P plug. Electrical connections shall be 120 volt, 60 hertz, single phase.

The tube shall have its own convection heating module consisting of a single 700 watt heating element and fan motor, located in the center of the interior bottom cavity. Air intake shall have a filter. The tube shall have an adjustable thermostat inside the motor housing and an ON/OFF switch on one of the dish guide posts. Unit requires a minimum of 1" (2.5cm) clearance at bottom for air circulation. Unit shall maintain temperature between 150°F-170°F (66°C-77°C).





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

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Mt. Pleasant, Michigan 48858

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Fax: 800-669-0619
www.delfield.com

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DSDIS
04/12





Specification Sheet

8/22/2025

ITEM# 1H110 - 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: on left at factory
Victory	1	00C30-099A	Door Lock (Price Per Door)
Victory	1		3" Casters, in lieu of standard 6" casters, no charge when specified on order

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



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



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

OPTIONS & ACCESSORIES

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

3779 Champion Blvd, Winston-Salem, NC 27105

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

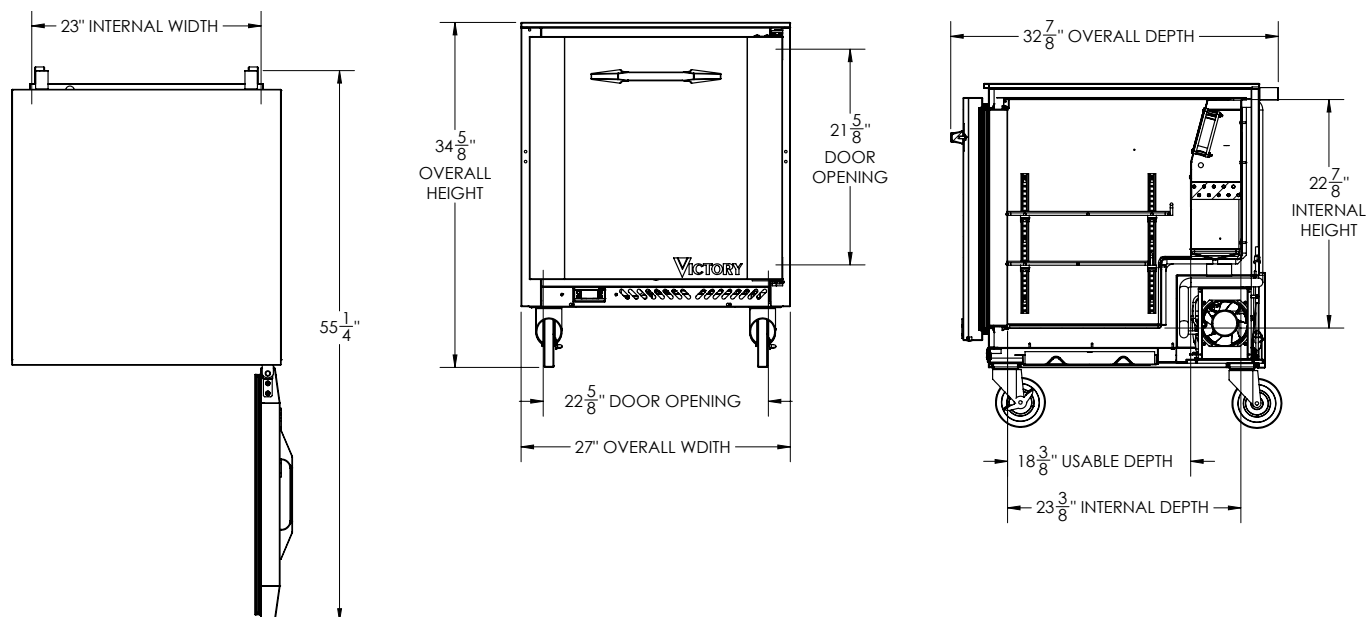
Sales@VictoryRefrigeration.com | VictoryRefrigeration.com

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

APPROVAL: _____ DATE: _____

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 $\pm 1/4"$. 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)	$32\frac{7}{8}"$	NEMA Plug (8' cord)	5-15P	Depth	32"
Height Overall (6" casters)	$34\frac{5}{8}"$	REFRIGERATION DATA		Crated Weight	198 lbs
Depth, Door Open 90°	$55\frac{1}{4}"$	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.)	$22\frac{5}{8}" \times 21\frac{5}{8}"$	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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Specification Sheet

8/22/2025

ITEM# 1H111 - 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



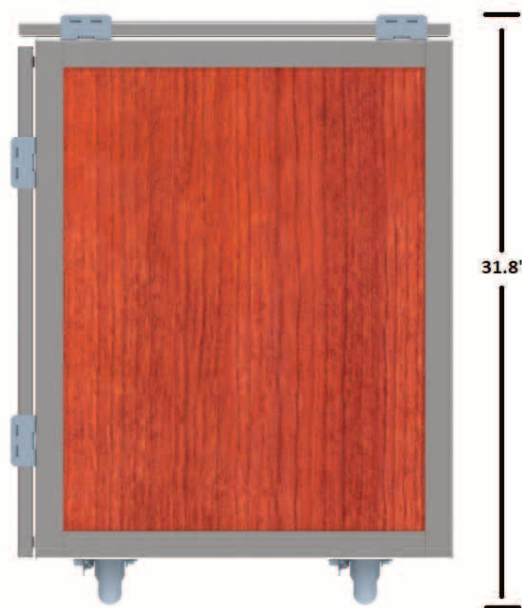
The BC-3235 is designed to streamline the process of transporting dishes, offering both efficiency and style. Its sleek design complements the décor of any facility, and it is customizable with a variety of panel styles to suit specific aesthetic preferences.

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 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





Specification Sheet

8/22/2025

ITEM# 1H112 - 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	REM INF	Remote infinite control, additional switch is required with tandem element, shipped loose (max. 12.2 amp) (available at time of purchase only)
Hatco	1	IND.LGT-1	Indicator Light
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								



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

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

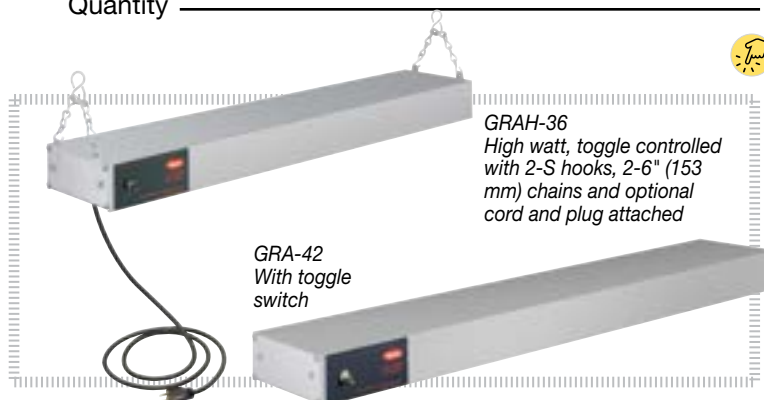
■ IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.

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

Project _____

Item # _____

Quantity _____



Options (available at time of purchase only)

6" (152 mm) Housing - Designer Color or Gloss Finish (clear Anodized Standard) ■

- | | | | |
|--------------------------------------|---------------------------------------|---|---|
| <input type="checkbox"/> Warm Red | <input type="checkbox"/> Black | <input type="checkbox"/> Gray Granite | <input type="checkbox"/> White Granite |
| <input type="checkbox"/> Navy Blue | <input type="checkbox"/> Hunter Green | <input type="checkbox"/> Antique Copper | <input type="checkbox"/> Radiant Red |
| <input type="checkbox"/> Glossy Gray | <input type="checkbox"/> Bold Black | <input type="checkbox"/> Gleaming Gold | <input type="checkbox"/> 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)

- | | |
|---|---|
| <input type="checkbox"/> 1'-5' (305-1525 mm) | <input type="checkbox"/> 6'-10' (1829-3048 mm) |
| <input type="checkbox"/> 11'-15' (3352-4572 mm) | <input type="checkbox"/> 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) ■

- | | | | |
|--------------------------------------|---------------------------------------|---|---|
| <input type="checkbox"/> Warm Red | <input type="checkbox"/> Black | <input type="checkbox"/> Gray Granite | <input type="checkbox"/> White Granite |
| <input type="checkbox"/> Navy Blue | <input type="checkbox"/> Hunter Green | <input type="checkbox"/> Antique Copper | <input type="checkbox"/> Radiant Red |
| <input type="checkbox"/> Glossy Gray | <input type="checkbox"/> Bold Black | <input type="checkbox"/> Gleaming Gold | <input type="checkbox"/> 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



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



www.hatcocorp.com

support@hatcocorp.com

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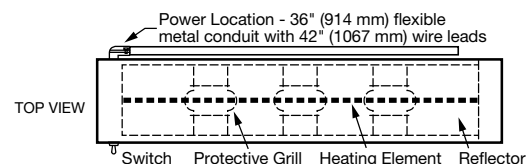
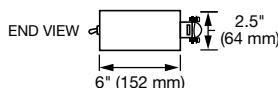
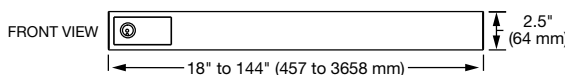


Glo-Ray® Aluminum Infrared Strip Heaters

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		CEE 7-7 Schuko BS-1363	
	220	1.1	220			1.6					
	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		CEE 7-7 Schuko BS-1363	
	220	1.6	220			2.3					
	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		CEE 7-7 Schuko BS-1363	
	220	2.1	220			3.0					
	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		CEE 7-7 Schuko BS-1363	
	220	2.6	220			3.6					
	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		CEE 7-7 Schuko BS-1363	
	220	3.1	220			4.3					
	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		CEE 7-7 Schuko BS-1363	
	220	3.6	220			5.0					
	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		CEE 7-7	
	220	925	4.2			220	1250	5.7		Schuko BS-1363	
	240		3.9			240		5.2			
	220-230 (CE)*		925-1011			4.2-4.4		220-230 (CE)*		1250-1366	
	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		CEE 7-7	
	220	1050	4.8			220	1400	6.4		Schuko BS-1363	
	240		4.4			240		5.8			
	220-230 (CE)*		1050-1148			4.8-5.0		220-230 (CE)*		1400-1530	
	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		CEE 7-7	
	220	1160	5.3			220	1560	7.1		Schuko BS-1363	
	240		4.8			240		6.5			
	220-230 (CE)*		1160-1268			5.3-5.5		220-230 (CE)*		1560-1705	
	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		CEE 7-7	
	220	1275	5.8			220	1725	7.8		Schuko BS-1363	
	240		5.3			240		7.2			
	220-230 (CE)*		1275-1394			5.8-6.1		220-230 (CE)*Ⓞ		1725-1885	
	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		CEE 7-7	
	220-230 (CE)*	1500-1640	6.8-7.1			220-230 (CE)*Ⓞ	2050-2241	9.3-9.7		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		CEE 7-7	
	220-230 (CE)*	1725-1885	7.8-8.2			220-230 (CE)*Ⓞ	2400-2623	10.9-11.4		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.

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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-132* [∞]	120	2320	19.3	30 lbs. (14 kg.)	GRAH-132* [∞]	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* [∞]	120	2550	21.3	33 lbs. (15 kg.)	GRAH-144* [∞]	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.

[∞] 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

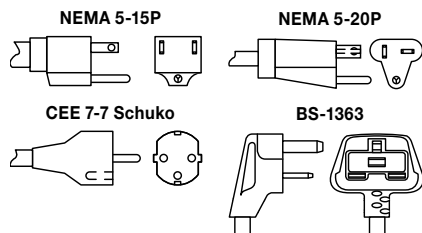
36" (914 mm) flexible metal conduit with 42" (1067) wire leads.

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.



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 overshef: 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 overshef: 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 overshef: 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 overshef.

Unit to surface below: 8" (203 mm).

Setback from the front of an overshef: 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

8/22/2025

ITEM# 1H300 - SINK, DOUBLE BOWL (1 EA REQ'D)

Kohler K-3171-HCF

Sink, Double Bowl

<BY GC>

ACCESSORIES

Mfr	Qty	Model	Spec
			<p>This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination and reference only.</p> <p>GC shall furnish and install this item, through his supplier.</p> <p>GC is responsible for verifying manufacturer, model number, size and components with Architect/Interior Designer BEFORE PLACING ORDER FOR THIS ITEM.</p> <p>GC shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and millwork counters.</p> <p>FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.</p>

KOHLER®**Undertone® Preserve™**
Under-mount Kitchen Sink
K-3171-HCF**Features**

- 36-inch minimum base cabinet width.
- Double equal bowls.
- 9-1/2-inch depth provides generous workspace.
- No faucet holes.
- The innovative Preserve™ sink resists scratching and withstands the everyday wear and tear your sink endures, keeping it looking newer longer.
- Rear drain increases workspace in the sink and storage space underneath.
- SilentShield® sound-absorption technology offers quieter performance.
- Includes a bottom sink rack.
- Includes installation hardware.

Material

- 18-gauge stainless steel.

Installation

- Under-mount

Recommended Accessories

K- 6388 Stainless Steel Sink Rack
K- 3294 Cutting Board
K- 8801 Sink Strainer

Components

Additional included component/s: Bottom Bowl Rack.

**Codes/Standards**

ASME A112.19.3/CSA B45.4

**Lifetime Limited Warranty for
KOHLER® Stainless Steel Sinks**

See website for detailed warranty information.

USA/Canada: 1-800-4KOHLER (1-800-456-4537)

Kohler Co. reserves the right to make revisions without notice to product specifications.

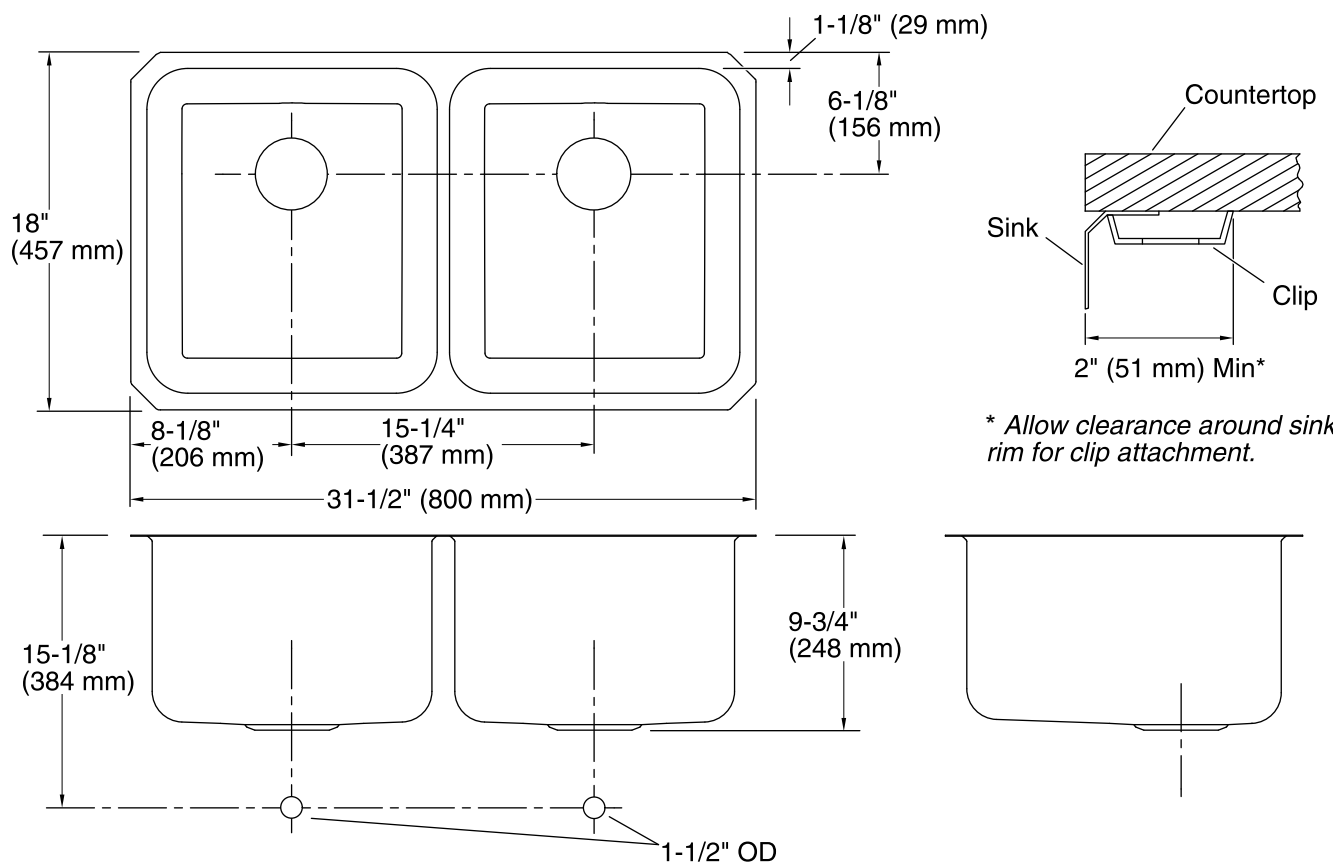
For the most current Specification Sheet, go to www.kohler.com.

3-5-2016 03:23

THE BOLD LOOK
OF **KOHLER®**

KOHLER®

Undertone® Preserve™ Under-mount Kitchen Sink K-3171-HCF



Technical Information

All product dimensions are nominal.

Bowl configuration: Double equal

Bowl area (Left)
Length: 14" (356 mm)
Width: 15-3/4" (400 mm)
Bowl depth: 9-1/2" (241 mm)
Water depth: 9-1/2" (241 mm)

Bowl area (Right)
Length: 14" (356 mm)
Width: 15-3/4" (400 mm)
Bowl depth: 9-1/2" (241 mm)
Water depth: 9-1/2" (241 mm)

Drain hole: 3-3/4" (94 mm)

Template: Under-mount, 1221369-7, required, included

Notes

Install this product according to the installation guide.

Allow a minimum of 2" (51 mm) clearance around the sink rim for clip attachment.

USA/Canada: 1-800-4KOHLER (1-800-456-4537)

Kohler Co. reserves the right to make revisions without notice to product specifications.

For the most current Specification Sheet, go to www.kohler.com.

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THE BOLD LOOK
OF **KOHLER®**



Specification Sheet

8/22/2025

ITEM# 1H300.1 - FAUCET, PANTRY TYPE (1 EA REQ'D)

Kohler K-7779-K

Faucet, Pantry Type

<BY GC>

ACCESSORIES

Mfr	Qty	Model	Spec
			<p>This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination and reference only.</p> <p>GC shall furnish and install this item, through his supplier.</p> <p>GC is responsible for verifying manufacturer, model number, size and components with Architect/Interior Designer BEFORE PLACING ORDER FOR THIS ITEM.</p> <p>GC shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and millwork counters.</p> <p>FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.</p>

KOHLER®
FAUCETS
TRITON®

Features

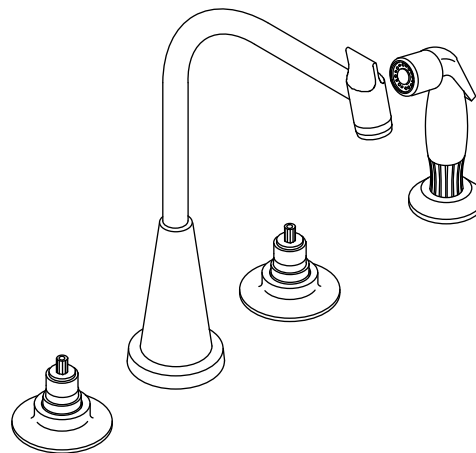
- Brass construction
- Brass valve bodies
- Quarter-turn washerless ceramic disc valves
- Flexible connections for easy installation
- 8" (203 mm) spout reach
- Multi-Swivel swing spout
- Rotating aerator
- Matching finish sidespray
- For 8" (203 mm) or 16" (406 mm) centers
- Variety of handle style options
- Lower flow aerator options are available (refer to the Kohler Price Book)
- 2.2 gpm (8.3 lpm) maximum flow rate

Codes/Standards Applicable

Specified model meets or exceeds the following at date of manufacture:

- ADA
- ICC/ANSI A117.1
- ASME A112.18.1/CSA B125.1
- NSF 61
- Energy Policy Act of 2005
- All applicable US Federal and State material regulations
- CSA B651 with wristblade handles

KITCHEN SINK BASE FAUCET K-7779-K

ADA






Colors/Finishes

- CP: Polished Chrome

Accessories

- CP: Polished Chrome
- NA: None applicable

Specified Model

Model	Description	Colors/Finishes			
K-7779-K	Kitchen sink base faucet	<input type="checkbox"/> CP			
Required Accessories					
K-16012-2	Standard handles OR	<input type="checkbox"/> CP			
K-16012-3	Cross handles OR		<input type="checkbox"/> CP		
K-16012-4	Lever handles OR			<input type="checkbox"/> CP	
K-16012-5	Wristblade lever handles				<input type="checkbox"/> CP

Product Specification

The kitchen sink base faucet shall be of brass construction with brass valve bodies. Product shall have a maximum flow rate of 2.2 gallons (8.3 L) per minute with lower flow aerator options available (refer to the Kohler Price Book). Product shall feature quarter-turn washerless ceramic disc valves, flexible connections for easy installation, 8" (203 mm) spout reach, Multi-Swivel swing spout, rotating aerator, and matching finish sidespray. Product shall be for 8" (203 mm) or 16" (406 mm) centers. Product shall have a variety of handle style options available. Base faucet shall be Kohler Model K-7779-K-CP and required handle shall be Kohler Model K-16012-____-CP.

Optional Accessories

Installation Notes

ADA, CSA B651 compliant when installed to the specific requirements of these regulations.



THE BOLD LOOK
OF **KOHLER**



Specification Sheet

8/22/2025

ITEM# 1H301 - THERMAL SERVER, BREW-THRU (1 EA REQ'D)

BUNN 42750.0200

42750.0200 TF ThermoFresh® Server with Digital Sight Gauge, with base & drip tray, 1-1/2 gallon, lever action dispensing, battery operated volume indicator display & 4-hour digital count-up timer, brew-through lid, portable, soft-grip bail handle, fast flow faucet, aluminum faucet guard, vacuum insulated, stainless steel liner, black finish, for use with twin or single Infusion Series brewers, NSF

<By Vendor>

ACCESSORIES

Mfr	Qty	Model	Spec
			<p>G.C. to obtain specifications for equipment supplied by vendor.</p> <p>This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination, reference, and space allocation only.</p> <p>Owner shall furnish and install this item, through his vendor.</p> <p>Owner is responsible for verifying manufacturer, model number, size and components.</p> <p>Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.</p> <p>FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.</p>

1.5Gal(5.7L) TF Srvr w/Base, DSG GEN3

Height: 22.7" Width: 9.3" Depth: 13.0"
(57.7cm) (23.6cm) (33.0cm)



- Digital sight gauge operates on four easily replaceable AAA batteries with an average 1-year lifespan: display shows low battery symbol when replacement is needed
- Unique lid design allows the display to be forward or rear facing
- Volume indicator displays how much coffee is left inside the server
- Four-hour digital count-up timer
- Vacuum insulated to keep coffee hot for hours
- Brew-through design with flip lid cover
- Soft-grip bail handle for easy transportation
- Self-locking stand allows for multiple brewing and serving options
- Large cup clearance allows for dispensing into cups, decanters and thermal carafes
- Sturdy aluminum faucet guard keeps faucet area clean and protected
- Drip tray is easily removed for cleaning or to provide extra clearance for dispensing into pitchers
- Fast flow faucet
- Ideal for use with Twin or Single Infusion Series Brewers

Agency:



Specifications

Product #: 42750.0200

Lid Color: Black

Handle: Bail Handle

Liner: Stainless Steel

Dispense: Lever Action

Additional Features

Holding Capacity

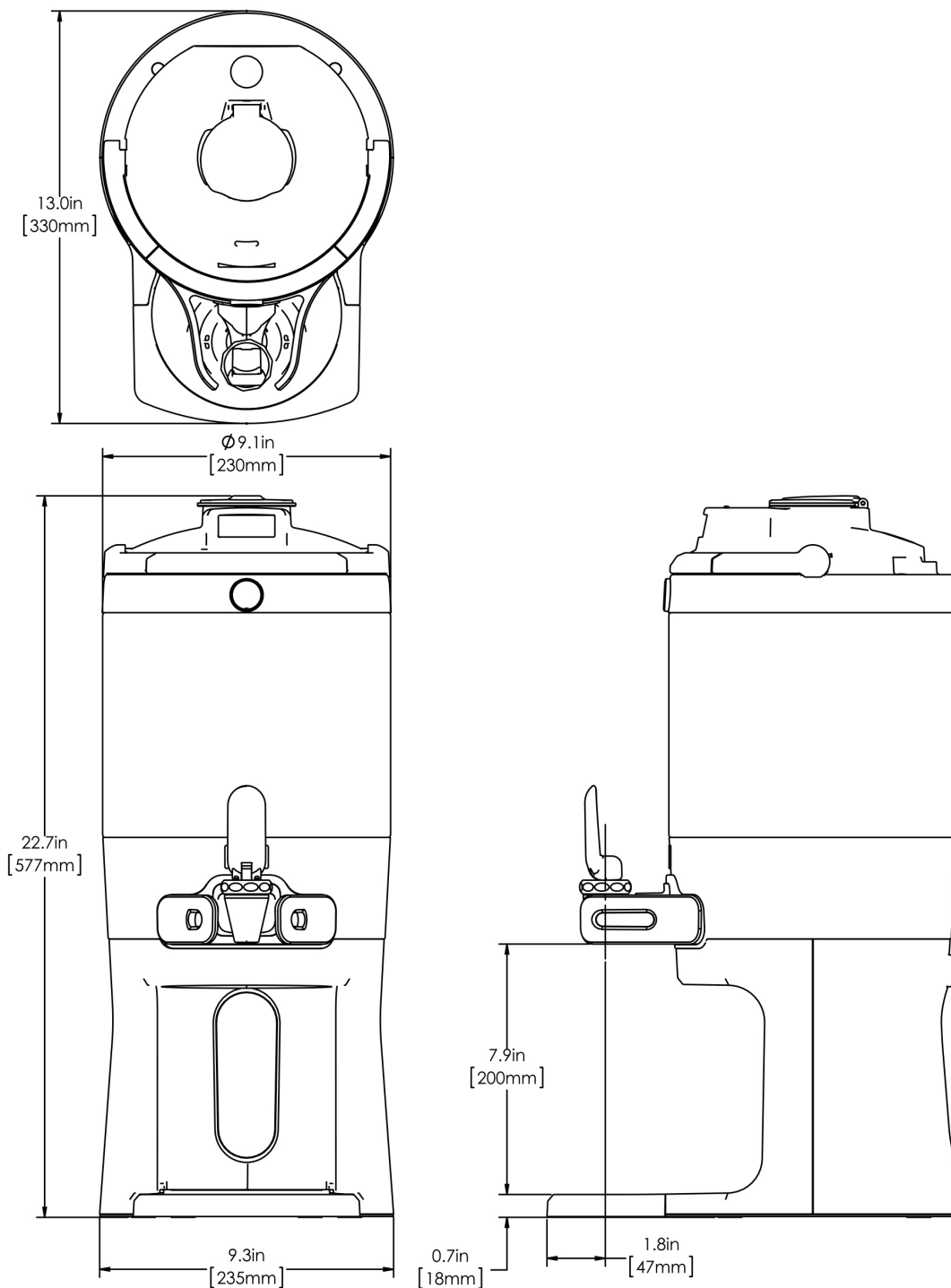
English	Metric
192 oz.	5.7 L

WARNING:



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

Last Updated:
09/21/2023



Unit				Shipping				
	Height	Width	Depth	Height	Width	Depth	Weight	Volume
English	22.7 in.	9.3 in.	13.0 in.	15.3 in.	11.9 in.	25.2 in.	14.600 lbs	2.654 ft³
Metric	57.7 cm	23.6 cm	33.0 cm	38.7 cm	30.3 cm	64.0 cm	6.623 kgs	0.075 m³



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Last Updated:
09/21/2023

Related Products & Accessories: 1.5Gal(5.7L) TF Srvr w/Base, DSG GEN3(42750.0200)



STAND ASSY KIT, TF
SERVER

Product #: 54473.1000



KIT, PUSH STYLE SST
HANDLE ADAPTER

Product #: 57480.0000



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Last Updated:
09/21/2023

Model Compatibility: 1.5Gal(5.7L) TF Srvr w/Base, DSG GEN3(42750.0200)

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



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

Last Updated:
09/21/2023



Specification Sheet

8/22/2025

ITEM# 1H400-1H405.1 - 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 #1H400 – Refrigerator Surround

Item #1H401 – Back Counter

Item #1H401.1 – Wall Cabinets

Item #1H401.2 – Lights, LED

Item #1H402 – Spare No.

Item #1H403 – Front Counter

Item #1H403.1 – Utensil Dispenser, Single

Item #1H403.2 – Pull-Out Waste Basket, Single (Rev-A-Shelf, RV-35)

Item #1H403.3 – Glove Box Dispenser, Single

Item #1H403.4 – Plate Pull-Out Drawer

Item #1H403.5 – Corner Guards, S/S (Qty. of 3)

Item #1H404 – Bussing Counter

Item #1H404.1 – Pull-Out Waste Basket, Double (RV-35)

Item #1H404.2 – Wall Cabinets

Item #1H404.3 – Lights, LED

Item #1H404.4 – Corner Guards, S/S (Qty. of 2)

Item #1H405 – Wall Shelf

Item #1H405.1 – Lights, LED



Specification Sheet

8/22/2025

ITEM# 1H500 - TRASH BIN, SLIM JIM (1 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

8/22/2025

ITEM# 1H501 - BEVERAGE DISPENSER, NON-INSULATED (2 EA REQ'D)

Cal-Mil 1580-2INF-74

SoHo Beverage Dispenser, 2 gallon capacity, 10"W x 12"D x 20-1/2"H, infusion chamber, spigot, drip tray, glass, silver frame, BPA Free

<SMALLWARES>

ACCESSORIES

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

BEVERAGE DISPENSERS



SOHO ROUND GLASS BEVERAGE DISPENSER

2 Gallon Capacity.

Includes Chamber and Drip Tray.

Specify Color: Black (13) or Silver (74).

ITEM 1580-2 | 10Wx12Dx20½H | Ice

ITEM 1580-2INF | 10Wx12Dx20½H | Infusion



PORTLAND BEVERAGE DISPENSER

3 Gallon Polycarbonate Tank.

Includes Ice Chamber and Drip Tray.

Specify Color: Black (13), White (15).

ITEM 4102-3 | 8Wx8Dx25H | Ice Chamber

ITEM 4102-3INF | 8Wx8Dx25H | Infusion Chamber



CLASSIC GLASS-STACKING TRAY

Sold Individually. Not Sold as a Set.

ITEM 353-13 | 15¼Wx12½Dx2H



3059

WRITE-ON BEVERAGE SIGNS

Fits all Square

Beverage Dispensers!

ITEM 3059 | 5Wx3H Stainless Steel

ITEM 3062-15 | White Chalkboard Pen



IRON GLASS BEVERAGE DISPENSER

2 Gallon Capacity.

Includes Chamber and Drip Tray.

ICE CHAMBER

ITEM 1111 | 10¾Wx11½Dx22¾H | Ice



STAINLESS STEEL BASE BEVERAGE DISPENSER

2 Gallon Capacity.

ITEM 1010 | 10Wx14Dx23H | Ice

ITEM 1010INF | 10Wx14Dx23H | Infusion



STAINLESS STEEL BEVERAGE DISPENSER

3 Gallon Polycarbonate Tank.

Includes Ice Chamber and Drip Tray.

ITEM 3324-3-55 | 7½Wx9½Dx23½H | Ice

ITEM 3324-3INF-55 | 7½Wx9½Dx23½H | Infusion

Please visit www.calmil.com/legal for a complete list of California Proposition 65 related items.

visit us online at: www.calmil.com



call toll-free 800-321-9069



Specification Sheet

8/22/2025

ITEM# 1H502 - ADDITIONAL SMALLWARES & ACCESSORIES (1 EA REQ'D)

SMALLWRS SMALLWARES

Additional Smallwares & Accessories

<SMALLWARES>

ACCESSORIES

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



Specification Sheet

8/22/2025

ITEM# 1H600 - DECORATIVE LAMPS (1 EA REQ'D)

by ec BY EC

Decorative Lamps

<BY EC>

ACCESSORIES

Mfr	Qty	Model	Spec
This item is a place holder, refer to FD for actual specification.			



Specification Sheet

8/22/2025

ITEM# 1H601 - DECORATIVE LAMPS (4 EA REQ'D)

by ec BY EC

Decorative Lamps

<BY EC>

ACCESSORIES

Mfr	Qty	Model	Spec
This item is a place holder, refer to FD for actual specification.			



Specification Sheet

8/22/2025

ITEM# 1H700-1H701 - FOOD SERVICE FLOOR SINK & A.F.D PACKAGE: (1 EA REQ'D)

BY PC BY PC

To include the following items:

Item #1H700 – Floor Sink

Item #1H701 – Area Floor Drain

<BY PC>

ACCESSORIES

Mfr	Qty	Model	Spec
			<p>Floor sinks to be sized and located by Engineers/PC.</p> <p>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.</p> <p>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.</p> <p>Millwork Fabricator to provide stainless steel Floor Sink Sleeve when in Millwork counter base installation.</p> <p>Floor sink sleeve to be 1/2" larger than floor sink and be sealed to the floor.</p> <p>NOTE: Floor sink needs to have full access for cleaning. Piping not to obstruct access and allow removal of grate.</p> <p>See floor sink installation detail MEP-100 on typical installation sheet.</p> <p>Area Floor Drain to be sized and located by Engineer/PC.</p> <p>Shown as where to not interfere with Food Service equipment and provide sufficient area drainage.</p> <p>Floor to be slopped to A.F.D</p> <p>Provide additional A.F.D as required.</p>



Specification Sheet

8/22/2025

ITEM# 1P100 - WAIT STATION, S/S (1 REQ'D)

Eagle Group CUSTOM

Wait Station, S/S

ACCESSORIES

Mfr	Qty	Model	Spec
Eagle Group	1	E30	<p>End splash, factory installed, welded, per end, all heights; left end.</p> <p>Provide provisions for item #1P100.1, sink, plumbing.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>All controls to be installed in aprons.</p> <p>Provide a stainless steel hinged doors with louvers to allow air circulation at the locations of the refrigerated drop-in pans.</p> <p>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.</p> <p>Whole unit assembly to be NSF and UL listed.</p> <p>All built in, drop in and slide in equipment items shall be coordinated and installed by FSEC supplier/installer.</p> <p>Dealer to provide shop drawings submittal for review and approval before starting manufacturing.</p>



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Specification Sheet

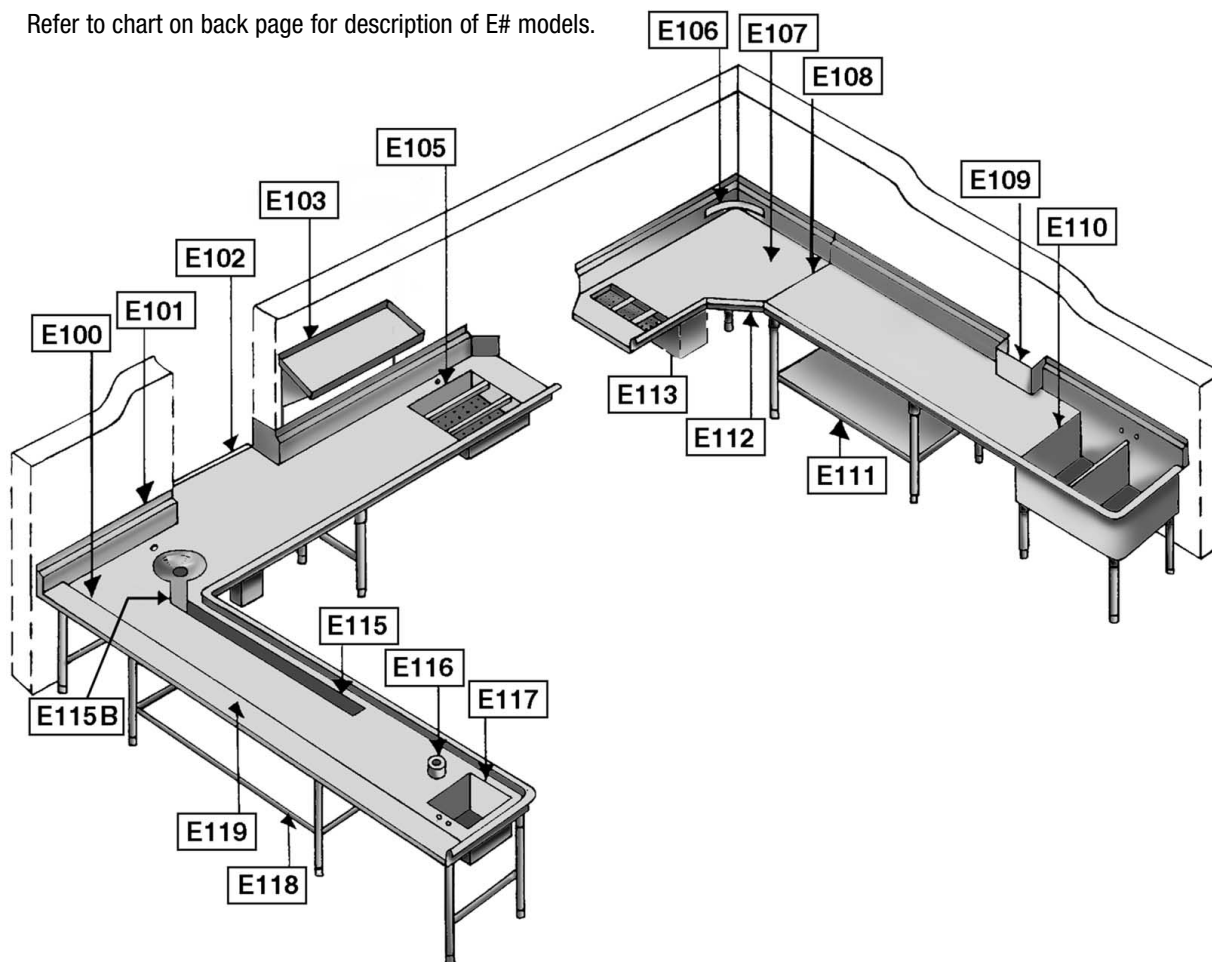
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Dishtable Modifications

MODELS:

- | | | | |
|---------------------------------|--------------------------------|-------------------------------|---------------------------------|
| <input type="checkbox"/> E30 | <input type="checkbox"/> E100 | <input type="checkbox"/> E106 | <input type="checkbox"/> E115A |
| <input type="checkbox"/> E38-6 | <input type="checkbox"/> E101 | <input type="checkbox"/> E107 | <input type="checkbox"/> E115B |
| <input type="checkbox"/> E38-12 | <input type="checkbox"/> E101A | <input type="checkbox"/> E108 | <input type="checkbox"/> E116 |
| <input type="checkbox"/> E39 | <input type="checkbox"/> E102 | <input type="checkbox"/> E109 | <input type="checkbox"/> E117 |
| <input type="checkbox"/> E41 | <input type="checkbox"/> E102A | <input type="checkbox"/> E110 | <input type="checkbox"/> E118 |
| <input type="checkbox"/> E41A | <input type="checkbox"/> E103 | <input type="checkbox"/> E111 | <input type="checkbox"/> E119 |
| <input type="checkbox"/> E41B | <input type="checkbox"/> E104 | <input type="checkbox"/> E112 | <input type="checkbox"/> E120 |
| <input type="checkbox"/> E96 | <input type="checkbox"/> E105 | <input type="checkbox"/> E113 | <input type="checkbox"/> E122 |
| <input type="checkbox"/> E96A | <input type="checkbox"/> E105A | <input type="checkbox"/> E115 | <input type="checkbox"/> 300490 |
| | | | <input type="checkbox"/> 300691 |

Refer to chart on back page for description of E# models.



EAGLE GROUP

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EG50.07A Rev. 11/22

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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	model #	description
OVERSHELF MODIFICATIONS AND OPTIONS:		DISHTABLE SCRAPPING MODIFICATIONS AND OPTIONS (continued):	
E38-6 *	Cantilever mount up to 6 ft. (1829mm)	E115A	additional over 60" (1524mm)
E38-12 *	Cantilever mount up to 12 ft. (3658mm)	E115B	Mitered angle in scrapping trough
DISHTABLE RACK SHELF MODIFICATIONS AND OPTIONS:		E116	Rubber Scrap Block installed, 6.5" outer diameter
E103	Rack shelf, wall mounted	300691	Replacement rubber scrap block
E104	Drain, bleeder type	DISHTABLE SINK WELDMENT MODIFICATIONS AND OPTIONS:	
DISHTABLE BACKSPLASH MODIFICATIONS AND OPTIONS:		E105	Prerinse sink 20" x 20" x 5" (508 x 508 x 127mm)
E101	Splash 10" (2540mm) per linear ft.	E105A	for each additional 2" (51mm) in depth
E101A	Turn down backsplash, with z-clips	E110	Sink 24" x 26 1/2" x 14" (610 x 673 x 356mm)
E30	End splash - per end, all heights	E117	Soak sink 16" x 20" x 13 1/2" (406 x 508 x 343mm)
E39	Enclosed backsplash	E122	Faucet Holes
DISHTABLE TOP MODIFICATIONS AND OPTIONS:		FAUCETS:	
E100	Additional length NSF Construction	300490	Faucet - 4" (76mm) centers, 12" (305mm) spout, deck mount
E102	Pass-thru shelf, max. 12" (305mm) up to 3' (914mm) linear ft.	DISPOSAL PROVISION PACKAGES:	
E102A	additional over 3' (914mm) lin. ft. for pass-thru shelf	E41	Disposal provision package, collar
E106	Rack guide curved 2"x1/4" s/s flat bar (requires #E112)	E41A	Disposal provision package, cone (top must be 14/304 stainless steel)
E107	Corner turn 90 degrees	E41B	Provision for scrap collector and troughveyor
E108	Field joint, bolted or ready for field welding by others	CONTROL PANEL BRACKETS**:	
E109	Cutout for pipes, columns	E96	Control Panel Bracket - 6" x 9" (152 x 229mm)
E112	Mitered Corner	E96A	Control Panel Bracket - 9" x 12" (229 x 305mm)
E119	Landing shelf, 12" (305mm)-wide, integral with top	DISHTABLE BASE MODIFICATIONS AND OPTIONS:	
E120	Limit switch	E111	Undershelving stainless steel, per linear foot
DISHTABLE SCRAPPING MODIFICATIONS AND OPTIONS:		E113	Brackets for booster heater, installation only, brackets by others
E115	Scrapping Trough 6"x4" (152mm) deep —up to 60" (1524mm)	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.

EAGLE GROUP

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Rev. 11/22

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Specification Sheet

8/22/2025

ITEM# 1P100.1 - 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.



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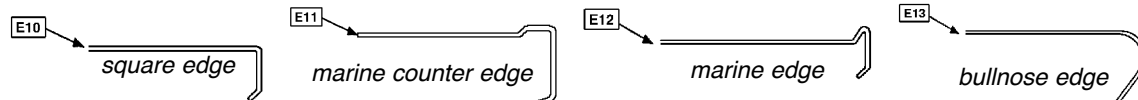
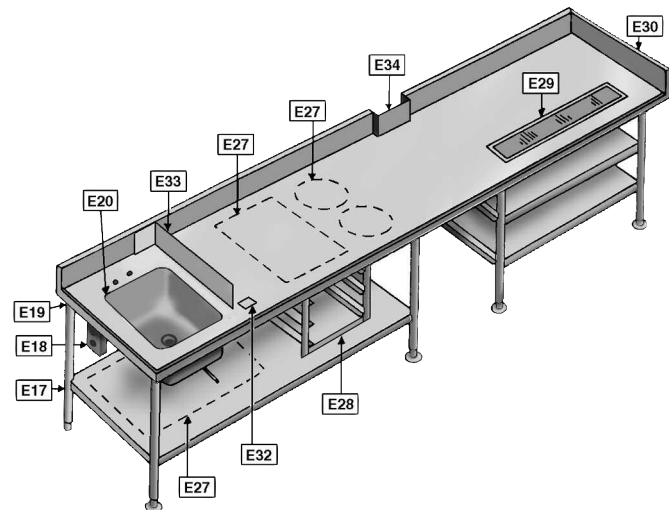
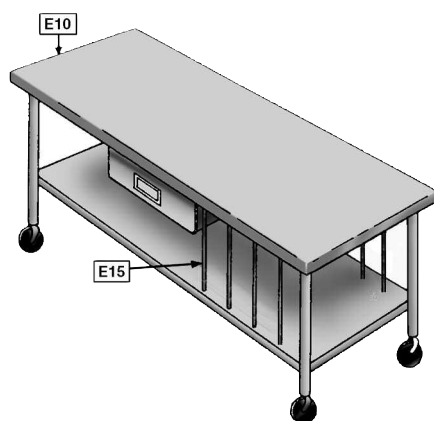
Specification Sheet

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 overshell)
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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For custom configuration or fabrication needs, contact our **SpecFAB® Division**.
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Certifications / Approvals



(fabricated to NSF-applicable standards)



AutoQuotes



EG10.50 Rev. 09/18

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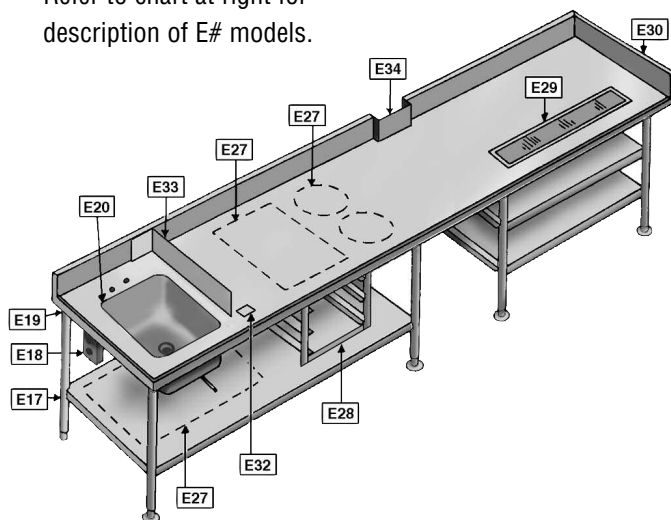
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Table Modifications and Accessories

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)

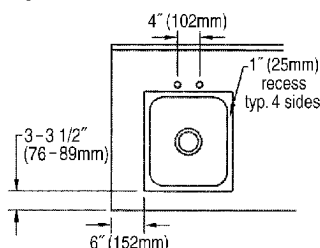
E39 Enclosed backsplash

* These sink bowls will not fit in a table any less than 30" (762mm) wide.

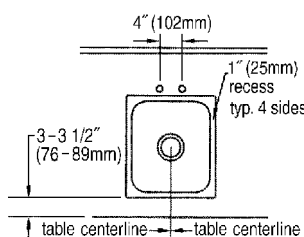
** Optional twist drain brackets available for use with twist handle drains.

*** Applicable to wall mount shelves and pot racks.

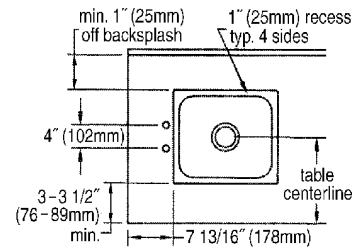
Optional Sinks Built Into Tables – Standard Locations



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

8/22/2025

ITEM# 1P100.2 - 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.

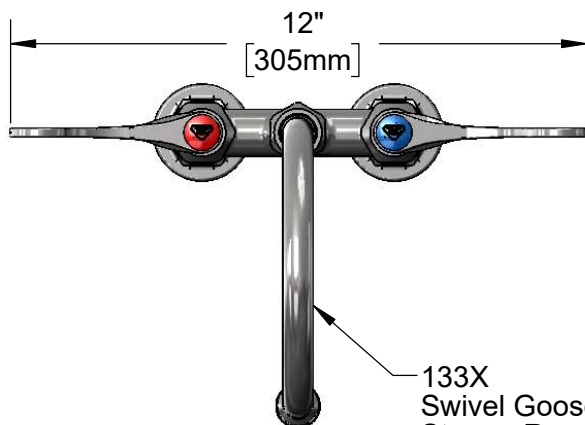
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

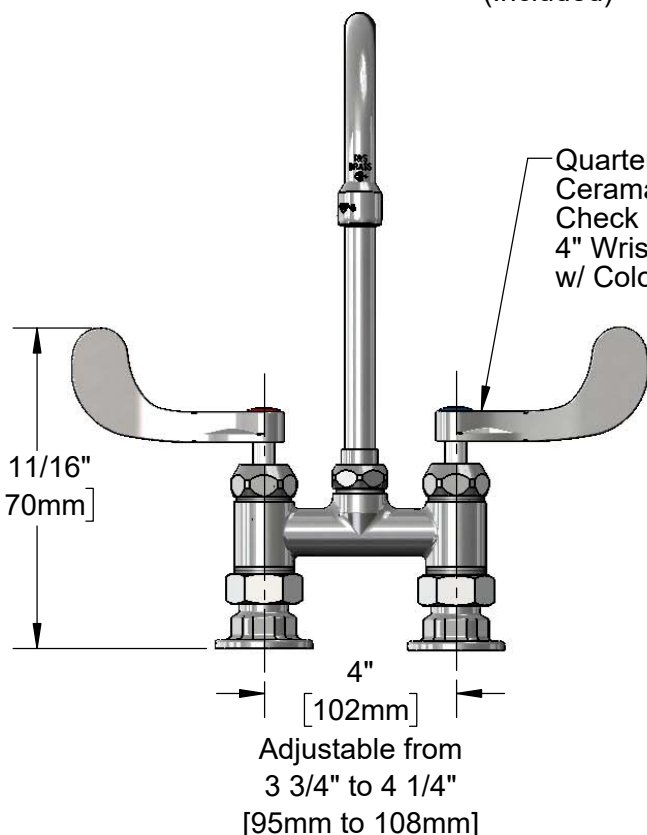
B-0325-CR-WH4

Item No.

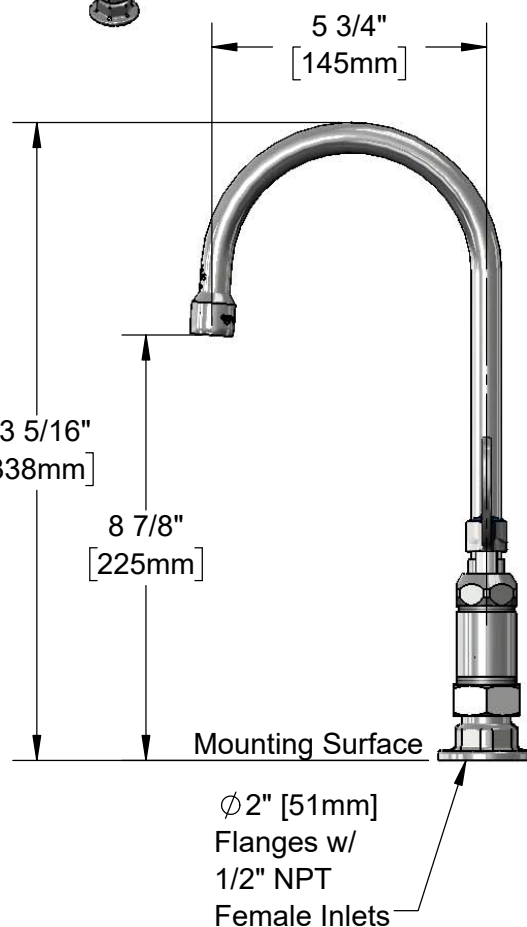
Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com


ADA Compliant


133X
Swivel Gooseneck w/
Stream Regulator Outlet.
Rigid Conversion Requires
014200-45 Lock Washer
(Included)



Quarter-Turn
Cerama Cartridges w/
Check Valves &
4" Wrist Action Handles
w/ Color Coded Indexes


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



T&S BRASS AND BRONZE WORKS, INC.

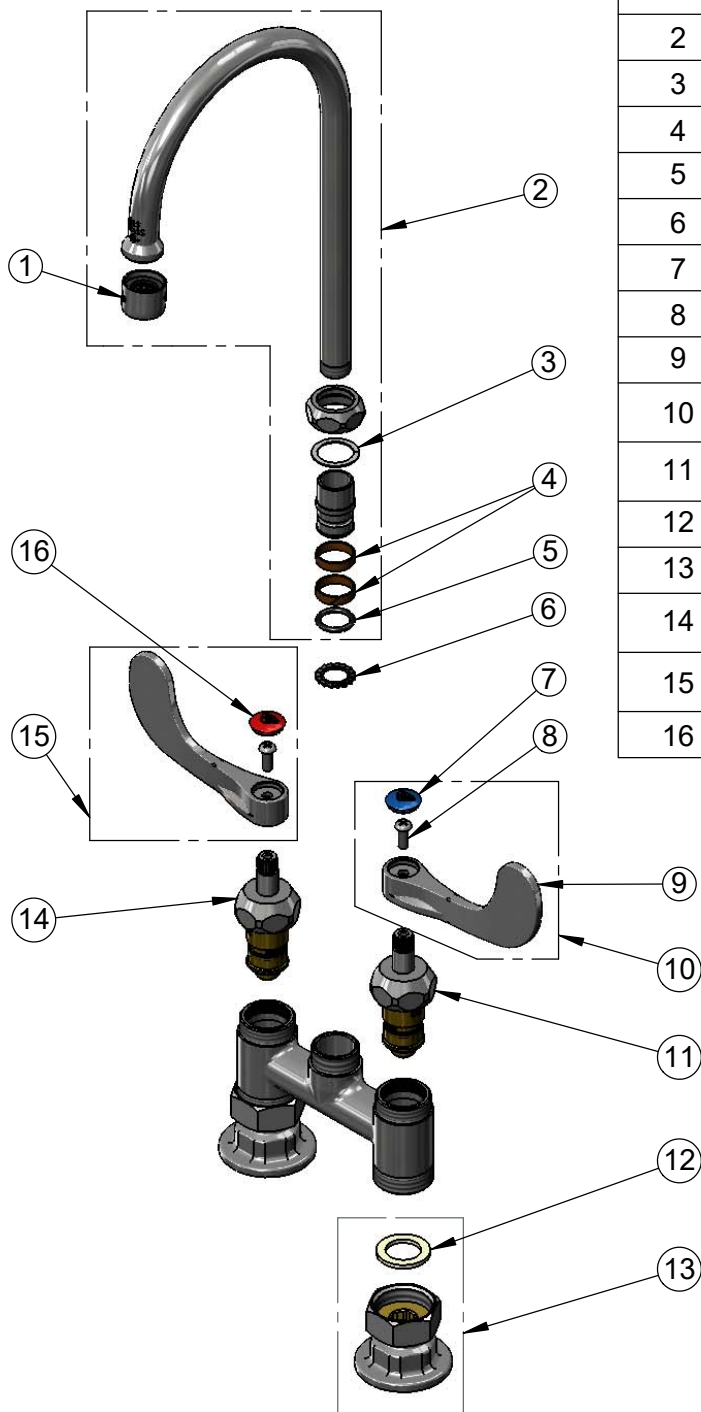
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0325-CR-WH4

Item No.

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



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: AMG

Checked: KJG

Approved: JHB

Date: 09/26/18

Scale: NTS

Sheet: 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

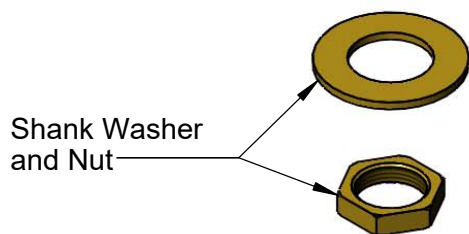
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

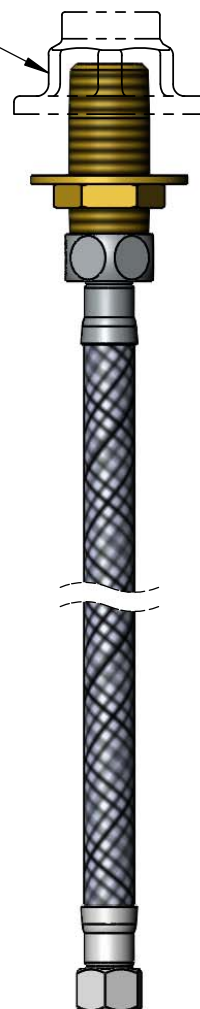
Architect/Engineer _____



Shank Washer and Nut

1/2" NPT / NPSL
Inlet Shank

1/2" NPSM Female

24" Stainless Steel
Braided Flexible Supply
Hose with Swivel Fittings
and Integral Washer9/16-24 UN Female
(3/8" Compression)Typical Faucet
Mounting Flange
(Not Included)

(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)



T&S BRASS AND BRONZE WORKS, INC.

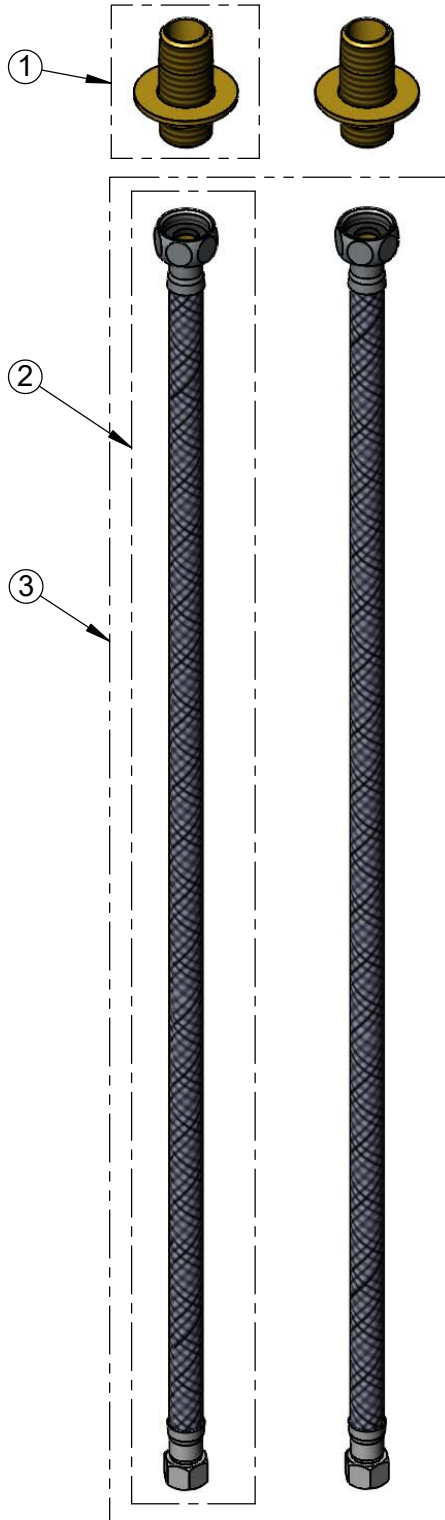
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0425-KIT

Item No.

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



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



Specification Sheet

8/22/2025

ITEM# 1P100.3 - SHELVING, WALL MOUNTED (1 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	1	358115	<p>Divider, 15"W, for Snap-n-Slide wall shelf, 4"H</p> <p>FSEC to furnish proper type of stainless-steel mounting hardware for wall shelf to sustain weight while in use.</p> <p>GC to furnish and install blocking in wall, as needed to support fully loaded shelf.</p> <p>FSEC to install shelf approximately 20" above countertop of work surface.</p> <p>FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.</p> <p>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.</p>



Profit from the Eagle Advantage®

Specification Sheet

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

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

Snap-n-Slide® Wall Shelves

MODELS:

- | | | |
|------------------------------------|------------------------------------|---|
| <input type="checkbox"/> SWS1224-* | <input type="checkbox"/> SWS1524-* | <input type="checkbox"/> SWS1524-*-VMAR |
| <input type="checkbox"/> SWS1236-* | <input type="checkbox"/> SWS1536-* | <input type="checkbox"/> SWS1536-*-VMAR |
| <input type="checkbox"/> SWS1248-* | <input type="checkbox"/> SWS1548-* | <input type="checkbox"/> SWS1548-*-VMAR |
| <input type="checkbox"/> SWS1260-* | <input type="checkbox"/> SWS1560-* | <input type="checkbox"/> SWS1560-*-VMAR |
| <input type="checkbox"/> SWS1272-* | <input type="checkbox"/> SWS1572-* | <input type="checkbox"/> SWS1572-*-VMAR |

* See charts on back page for complete model numbers.

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

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: 302-653-3091 • e-mail: specfab@eaglegrp.com

Certifications / Approvals



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

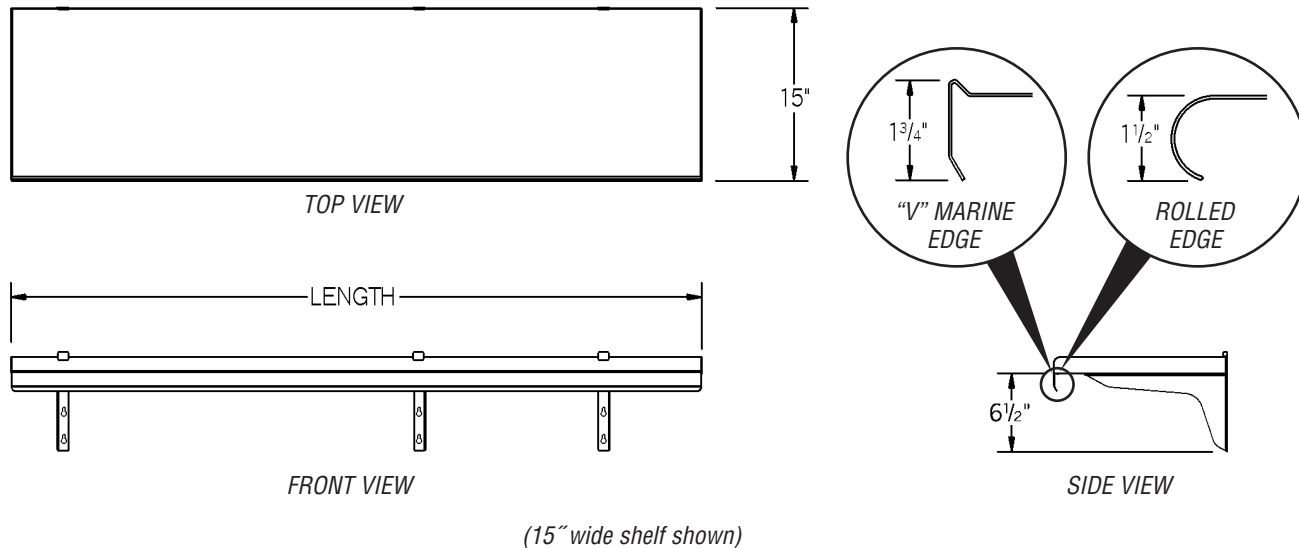
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Profit from the Eagle Advantage®

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

Snap-n-Slide® Wall Shelves



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

EAGLE GROUP

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www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

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

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Rev. 09/09

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Profit from the Eagle Advantage®

Specification Sheet

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

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

Snap-n-Slide® Wall Shelves

MODELS:

- | | | |
|------------------------------------|------------------------------------|---|
| <input type="checkbox"/> SWS1224-* | <input type="checkbox"/> SWS1524-* | <input type="checkbox"/> SWS1524-*-VMAR |
| <input type="checkbox"/> SWS1236-* | <input type="checkbox"/> SWS1536-* | <input type="checkbox"/> SWS1536-*-VMAR |
| <input type="checkbox"/> SWS1248-* | <input type="checkbox"/> SWS1548-* | <input type="checkbox"/> SWS1548-*-VMAR |
| <input type="checkbox"/> SWS1260-* | <input type="checkbox"/> SWS1560-* | <input type="checkbox"/> SWS1560-*-VMAR |
| <input type="checkbox"/> SWS1272-* | <input type="checkbox"/> SWS1572-* | <input type="checkbox"/> SWS1572-*-VMAR |

* See charts on back page for complete model numbers.

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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www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

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

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Certifications / Approvals



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

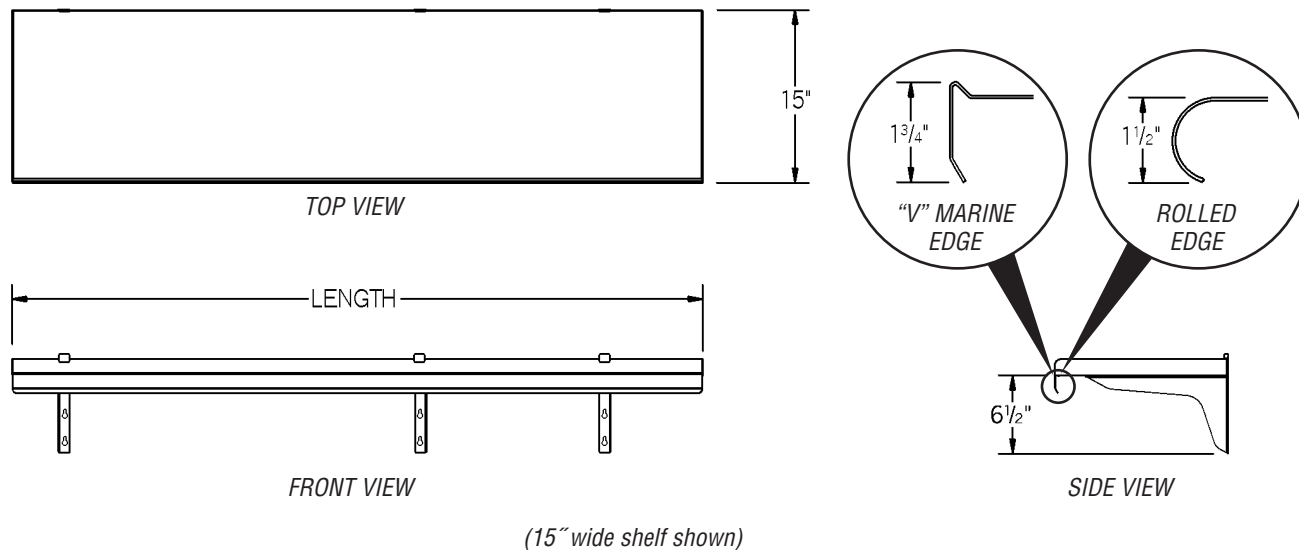
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Profit from the Eagle Advantage®

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

Snap-n-Slide® Wall Shelves



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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Specification Sheet

8/22/2025

ITEM# 1P100.4 - 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

The spec sheet for this item can be viewed on item 1P100.3)

ACCESSORIES

Mfr	Qty	Model	Spec
Eagle Group	1	358115	<p>Divider, 15"W, for Snap-n-Slide wall shelf, 4"H</p> <p>FSEC to furnish proper type of stainless-steel mounting hardware for wall shelf to sustain weight while in use.</p> <p>GC to furnish and install blocking in wall, as needed to support fully loaded shelf.</p> <p>FSEC to install shelf approximately 20" above countertop of work surface.</p> <p>FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.</p> <p>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.</p>



Specification Sheet

8/22/2025

ITEM# 1P101 - 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

The spec sheet for this item can be viewed on item 1H110)

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 (Price Per Door)
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				



Specification Sheet

8/22/2025

ITEM# 1P102 - 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	MC ² Water Filter Cartridge, For cold beverage applications, Everpure® MC ² Cartridge, (1) MC ² Micro-Pure® II Precoat primary filtration cartridge, reduces scale, 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		



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 1/2" (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

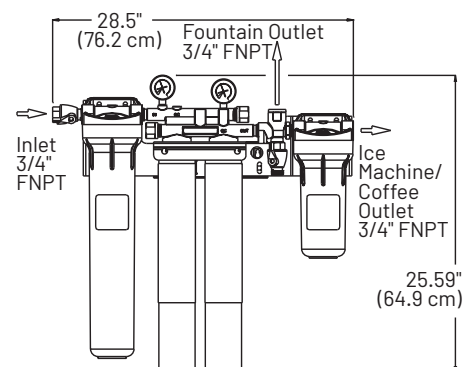
EV9330-42

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

Chemical Reduction
Taste & Odor
Chlorine

Mechanical Filtration

Nominal Particulate Class I

STANDARD NO. 53 –
HEALTH EFFECTS

Mechanical
Filtration
Cyst

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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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.

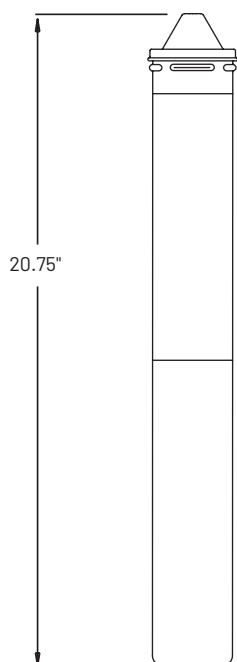
SIZING

- ◆ 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**
Bacteriostatic Effects
Chemical Reduction
Taste & Odor
Chlorine

**STANDARD NO. 53 –
HEALTH EFFECTS**
Mechanical
Filtration
Cyst
Asbestos

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.

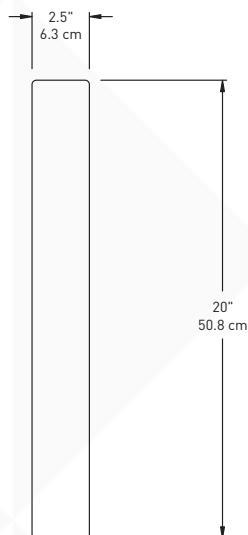
EVERPURE® EC210 PREFILTER CARTRIDGE (6 PK)

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.



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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

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.

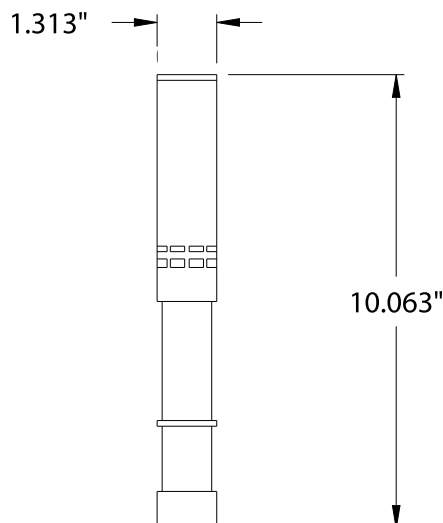
Capacity: Approximately 6 months. Capacity will vary depending on application and water usage. On flow rates less than 1 gpm, capacities may be reduced*

*Not performance tested or certified by NSF

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

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.

SS-10 Cartridge



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.



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



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Specification Sheet

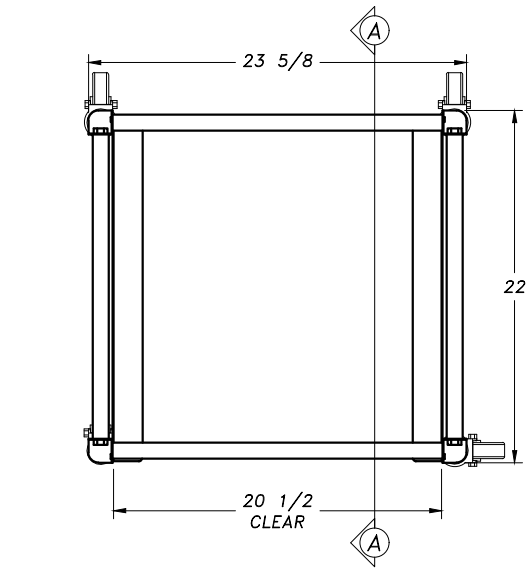
8/22/2025

ITEM# 1P103 - MOBILE GLASS RACK (2 REQ'D)

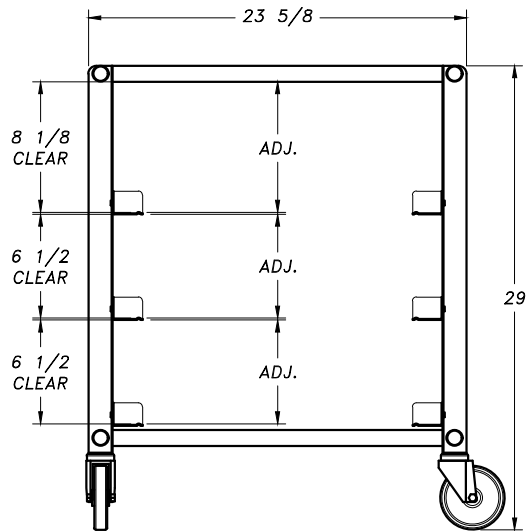
Eagle Group YSCOPOS-GLASSRACK

Mobile glass rack with adjustable angle slides and (4) 4" swivel castors (2) castors provided with brakes.

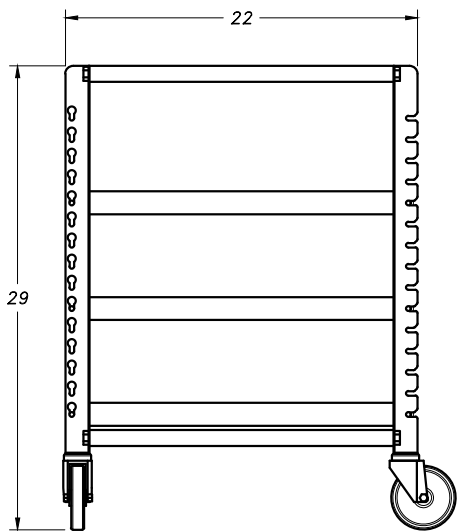
ACCESSORIES NOTED TO BE SUPPLIED BY EAGLE ARE SUBJECT TO VERIFICATION BASED ON ACTUAL ORDER. LISTED ACCESSORIES WILL BE SUPPLIED ONLY IF INCLUDED ON PURCHASE ORDER.



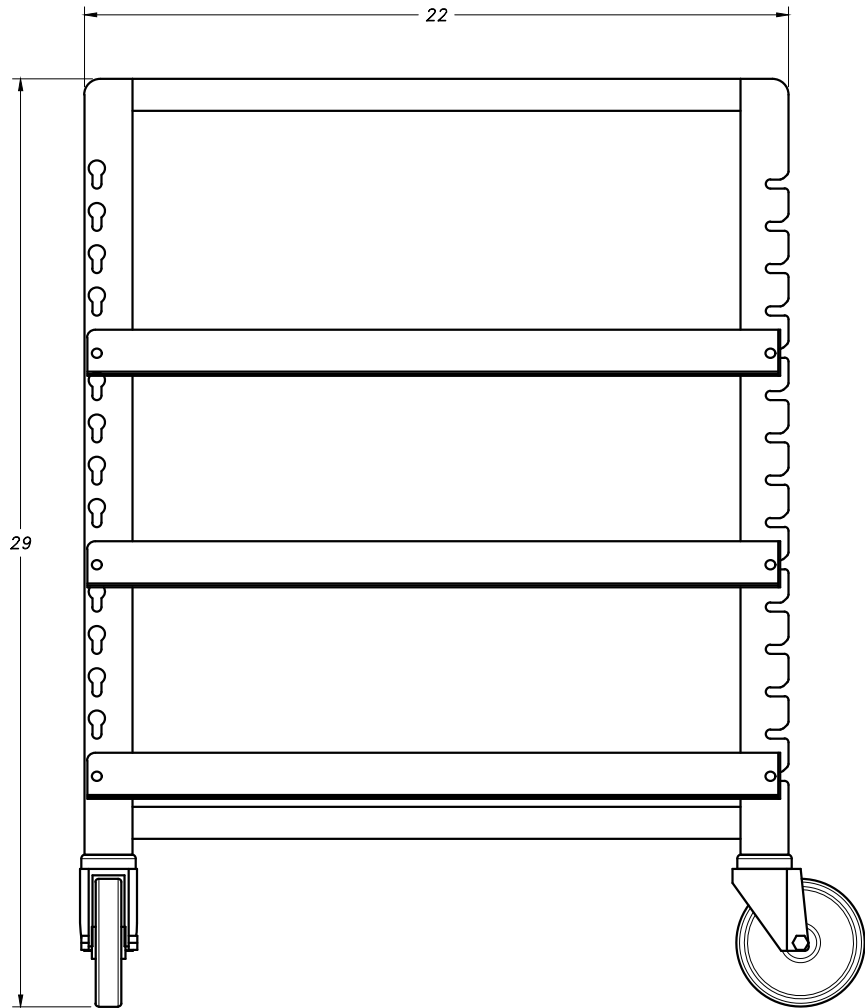
1 PLAN VIEW
SCALE: 1 1/2"=1'-0"



2 FRONT ELEVATION
SCALE: 1 1/2"=1'-0"



3 RIGHT END ELEVATION
SCALE: 1 1/2"=1'-0"



4 SECTION A-A
SCALE: 3"=1'-0"

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

APPROVED	APP AS NOTED	RESUBMIT
REVIEWED BY:		
COMPANY:		DATE:
ITEM# 1	QTY: 1	DESCRIPTION
CONSULTANT:		MOBILE GLASS RACK
SCOPOS HOSPITALITY GROUP		

REVISIONS		DESCRIPTION
REV	BY	

SCOPOS HOSPITALITY GROUP	
MOBILE GLASS RACK	
CONTROL #	QUOTE # A03539



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CLAYTON, DE 19938 FAX: 302-653-3091
WWW.EAGLEGRP.COM



ALL ITEMS ARE
NSF LISTED OR
UL LISTED
WHERE APPLICABLE

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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Specification Sheet

8/22/2025

ITEM# 1P104 - 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, CARBONLESSHICAPSYS, 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)
<p>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.</p> <p>FSEC is responsible for coordinating with millwork shop drawings and associated equipment.</p>			

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	230	50	1								
2	230	50	1								



Shown with SensorSAFE™

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	

Symphony Plus™ ice and water dispenser

E 12 CI series countertop with Chewblet® ice machine

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 cubes¹ 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 parts²

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

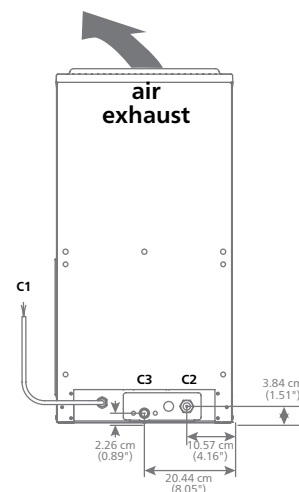
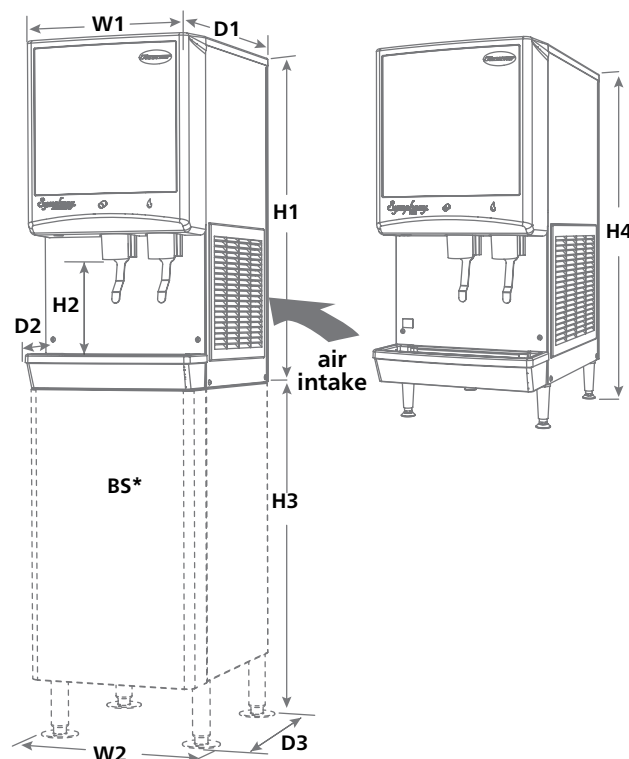
FOLLETT®

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



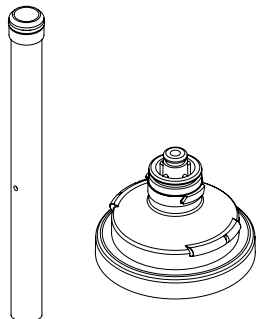
BS* – Base stand sold separately; measurements shown are with base stand legs at lowest position.
See dispenser detail sheet, form# 6675, for counter cut outs.

- 1 Independent third party studies. Contact Follett for details.
 - 2 Refer to price list for additional warranty information.
- SYMPHONY PLUS, SENSORSafe and QUIET NIGHT are trademarks of Follett Products, LLC. CHEWBLET and FOLLETT are registered trademarks of Follett Products, LLC, registered in the US. Follett reserves the right to change specifications at any time without obligation. Certifications may vary depending on country of origin.

Pressurized water sanitizing kits

compatible with Symphony™ and Symphony Plus™ ice and water dispensers

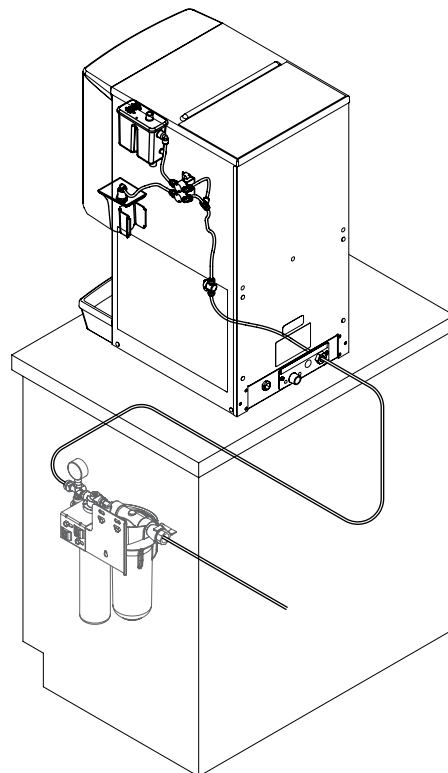
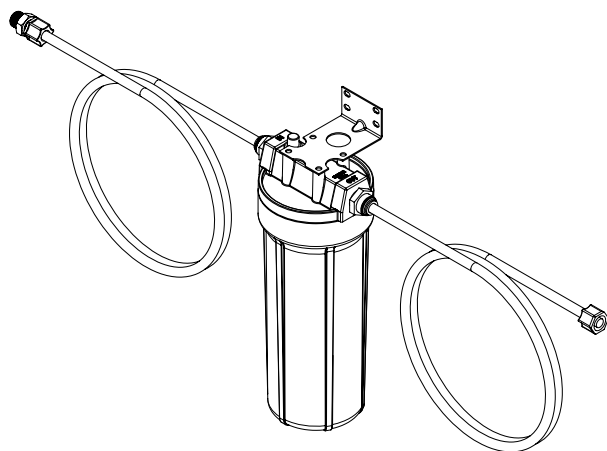
01563360 – for use with Follett® water filtration systems
(uses existing pre-filter bowl to introduce sanitizer)



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.

01089580 – for use without Follett water filtration system



Item number	Description	Contents
01563360	For use in Follett dispensers with a Follett water filtration system models CARBONSTDCAPSYSTEM, CARBONHICAPSYSTEM, CARBONLESSHICAPSYS, 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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FOLLETT and FOLLETT HEALTHCARE are registered trademarks of Follett Products, LLC, registered in the US.
Follett reserves the right to change specifications at any time without obligation. Certifications may vary depending on country of origin.

Pressurized water sanitizing kits

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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Follett reserves the right to change specifications at any time without obligation. Certifications may vary depending on country of origin.



Specification Sheet

8/22/2025

ITEM# 1P105 - 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	<p>Left & right side splashes</p> <p>FSEC to be responsible for providing and installing hollow masonry anchors and any other appropriate hardware to support Hand Sink on wall.</p> <p>FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.</p> <p>GC to furnish and install blocking in wall, as needed to support Hand Sink.</p> <p>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.</p> <p>Refer to MEP-103 hand sink details for additional requirements and provisions.</p> <p>Equipment to be NSF and UL listed and labeled.</p> <p>To be provided with T&S Brass Faucet, item #1P105.1</p> <p>Owner to provide towel & soap dispenser.</p>

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"



Profit from the Eagle Advantage®

Specification Sheet

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.



#HSA-10-FTWS

Options / Accessories

- ☐ P-trap
- ☐ Tail piece
- ☐ End splashes
- ☐ Side mount wall bracket
- ☐ Soap & towel dispenser
- ☐ MICROGARD® antimicrobial protection

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA
 Phone: 302-653-3000 • 800-441-8440 • Fax: 302-653-2065
www.eaglegrp.com
www.eaglegrpnews.com
www.eaglegrpnews.com

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

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

Hand Sink* with Tubular Wall Support

MODEL:

☐ 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.

Certifications / Approvals



AutoQuotes



EG20.31 Rev. 01/23

Spec sheets available for viewing, printing or downloading from our online literature library at our websites

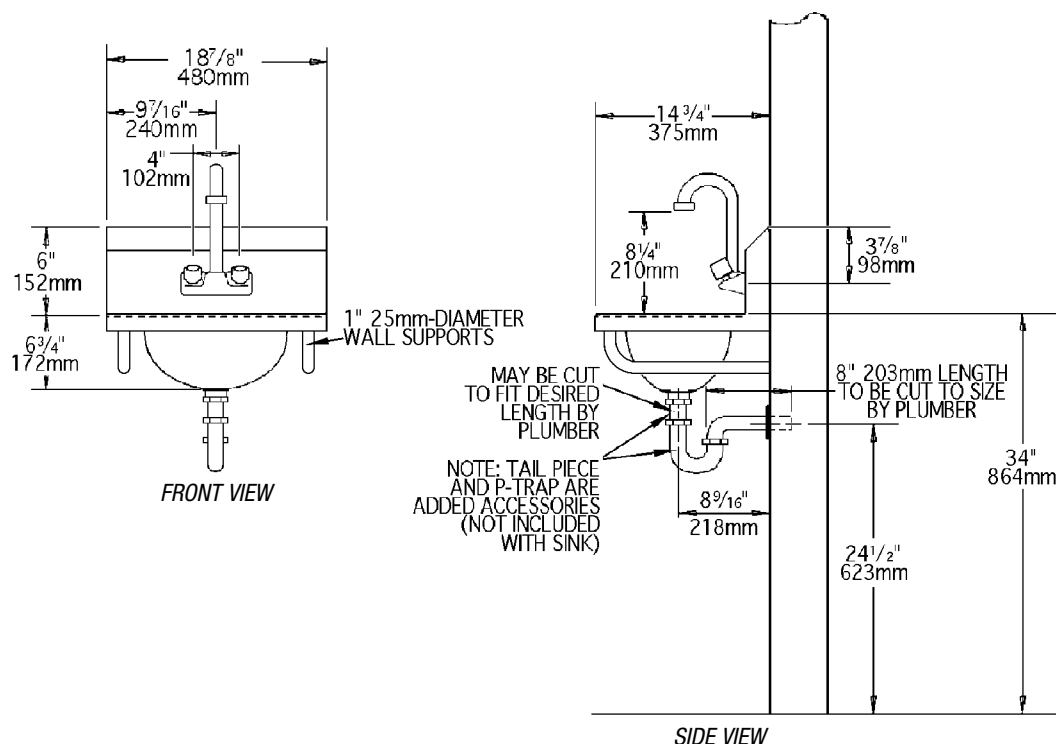
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Profit from the Eagle Advantage®

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

Hand Sink with Tubular Wall Support



model #	bowl size		overall size		weight	
	width	length x depth	width	length x height	lbs.	kg
	in.	mm	in.	mm		
HSA-10-FTWS	9 3/4"	13 1/2" x 6 3/4"	14 3/4"	18 7/8" x 12 3/4"	30	13.6
		248 x 343 x 173		376 x 480 x 324		

EAGLE GROUP

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Rev. 01/23

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Profit from the Eagle Advantage®

Specification Sheet



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	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 cast metal lever drain with overflow assembly, with 7.25" (185mm)-long lever, fits 3.5" (89mm)-diameter hole	18	1080
347771		-	-

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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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

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hand sink with
hot water heater



hand sink with
optional end splashes



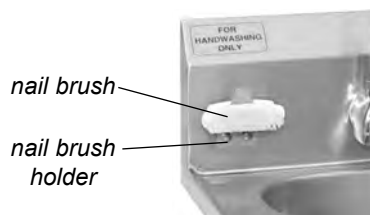
pair of end splashes
for field installation



wall brackets



skirt assembly



nail brush
nail brush
holder



hand sink with
electropolished finish

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

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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Specification Sheet

8/22/2025

ITEM# 1P105.1 - HANDS FREE ELECTRONIC FAUCET (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.

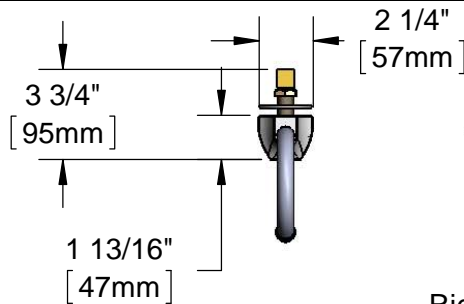
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

EC-3101-HG

Item No.

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


ADA Compliant


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

1/2" NPSM x 3/8" NPSM
30" [762mm] Long Flexible
Stainless Steel Hose

24" [610mm]
Sensor Cable

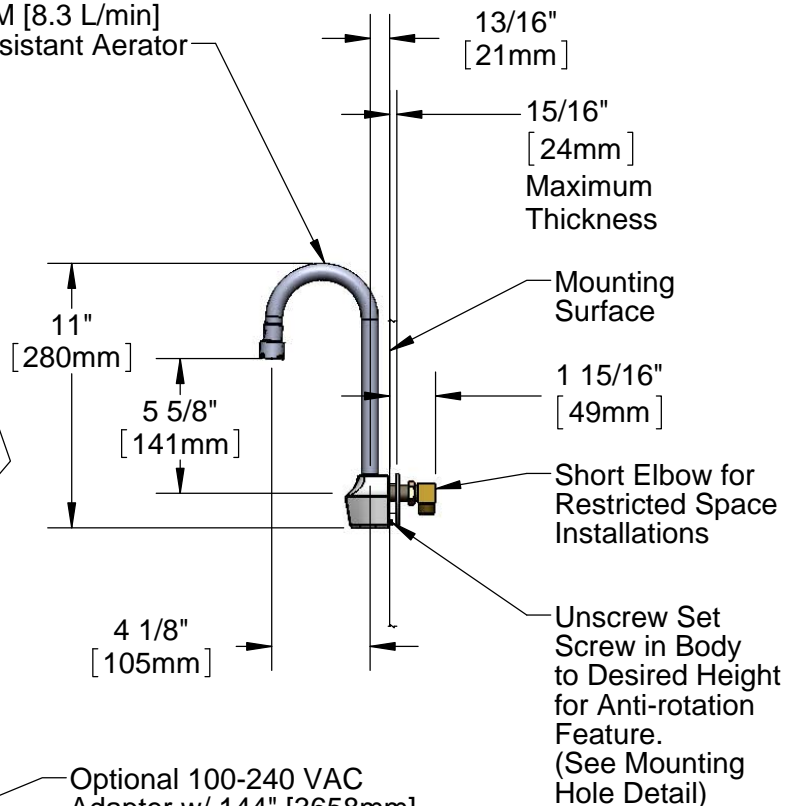
Removable
Strainer

Hydro-Generator
Power Supply.
No AA Batteries
Needed to Supply
Power to Faucet.

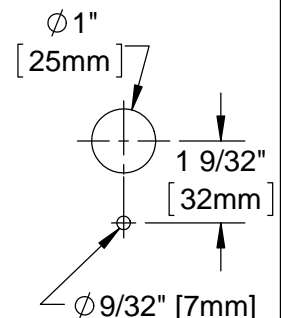
Temperature
Mixing Valve w/
Integral
Check Valves

Optional 100-240 VAC
Adapter w/ 144" [3658mm]
Long Double Power Cord.
(Included)
(Remove Rubber Plugs
on Module and
Cable to Connect)

(2) 3/8" Compression x 1/2" NPSM
18" [457mm] Flexible Stainless Steel
Supply Hose



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

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



T&S BRASS AND BRONZE WORKS, INC.

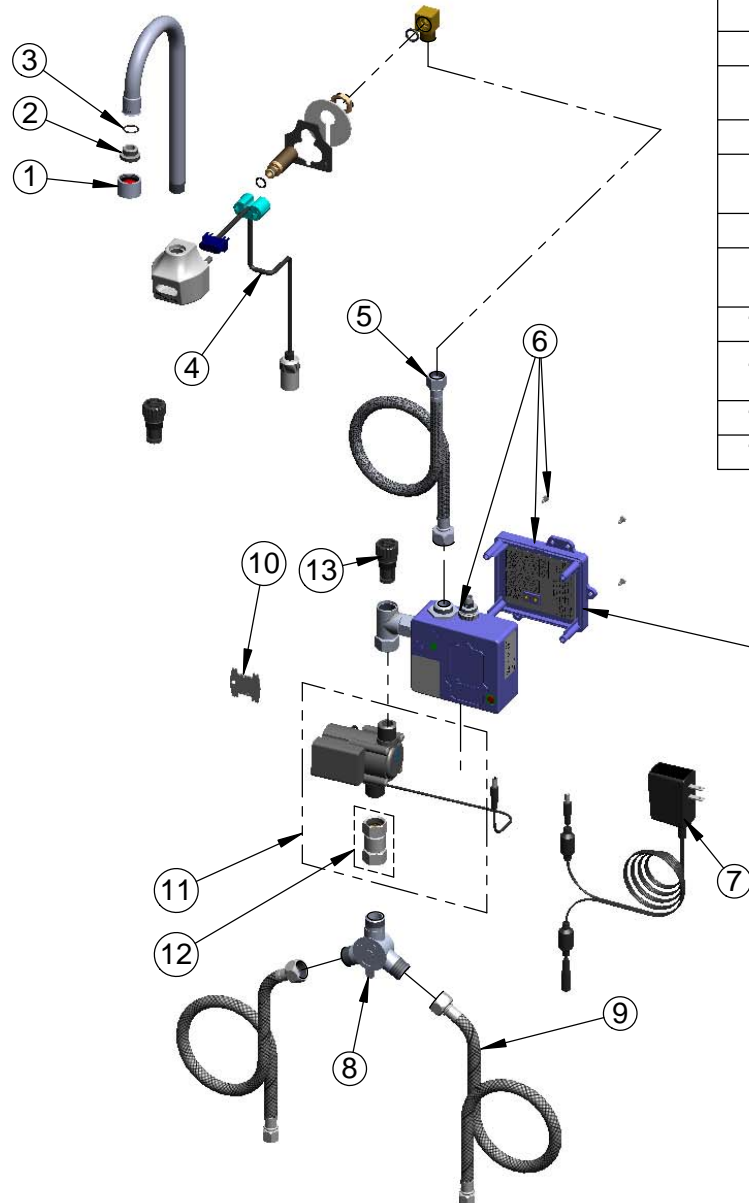
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

EC-3101-HG

Item No.

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



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

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



Specification Sheet

8/22/2025

ITEM# 1P106 - SPARE NO.

<Spare No.>



Specification Sheet

8/22/2025

ITEM# 1P107 - 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"



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.



(mop shown not included)

Options / Accessories

- ☐ Upgrade to type 300 stainless steel

EAGLE GROUP

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

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

Single- and Double-Width Mop Sink Storage Cabinets

MODELS:

- ☐ **F1916-VSCS**
☐ **F1916-VSCS-DL**
☐ **F1916-VSCS-DR**

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.

Certifications / Approvals



AutoQuotes



EG20.04 Rev. 01/23

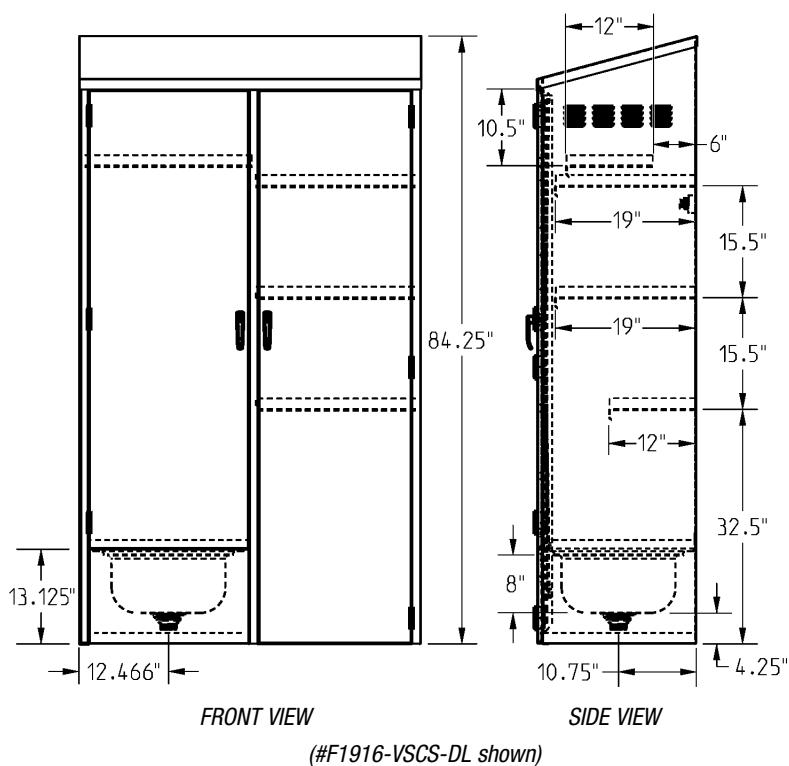
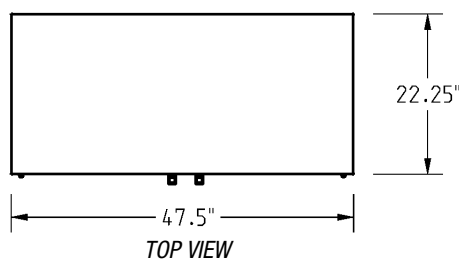
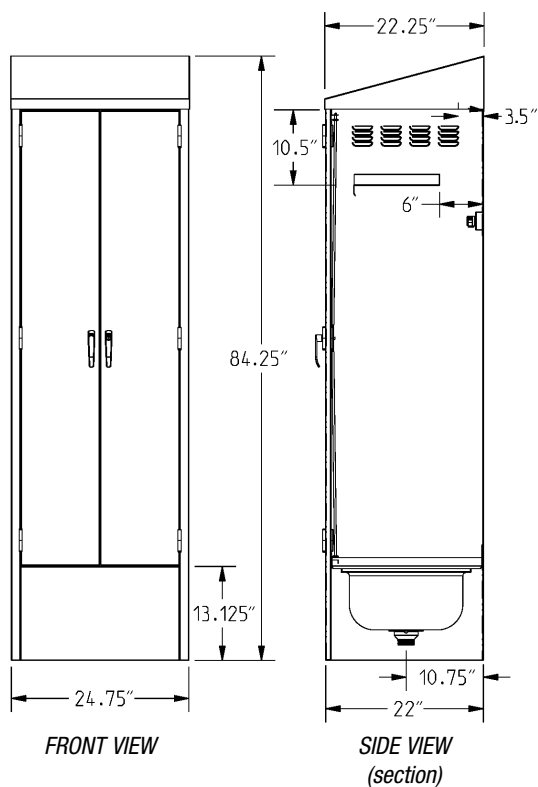
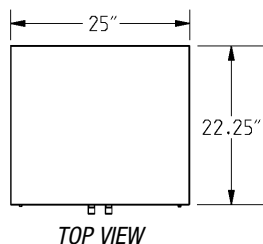
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Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Single- and Double-Width Mop Sink Storage Cabinets



description	width		length		weight		model #
	in.	mm	in.	mm	lbs.	kg	
single-width cabinet	22 $\frac{1}{4}$ "	565	25"	635	375	170.1	F1916-VSCS
double-width cabinet, mop sink at left	22 $\frac{1}{4}$ "	565	47 $\frac{1}{2}$ "	1207	544	246.7	F1916-VSCS-DL
double-width cabinet, mop sink at right	22 $\frac{1}{4}$ "	565	47 $\frac{1}{2}$ "	1207	544	246.7	F1916-VSCS-DR

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Specification Sheet

8/22/2025

ITEM# 1P107.1 - 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		



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-2465

Item No.



ADA Compliant

This Space for Architect/Engineer Approval

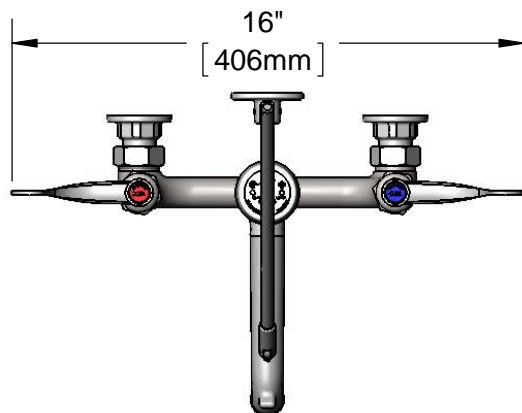
Job Name _____ Date _____

Model Specified _____ Quantity _____

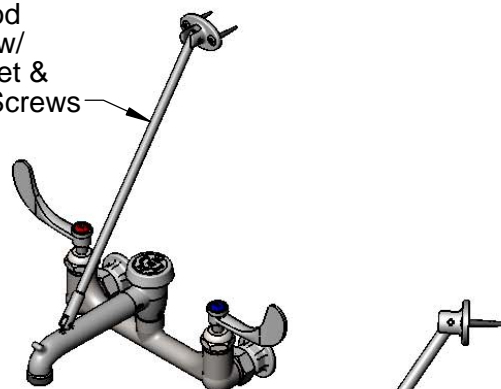
Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Support Rod
Furnished w/
Wall Bracket &
Mounting Screws



B-0969
1/2" Vacuum
Breaker

Wall Brace
Not Shown
For Clarity

5 5/16"
[135mm]

Cerama Cartridges
w/ Check Valves &
4" Wrist Action
Handles w/ Color
Coded Indexes

Male Garden
Hose Outlet

Male Garden
Hose Outlet

Ø 2" [51mm]
Flanges w/
1/2" NPT
Female Inlets

8"
[203mm]
Adjustable From
7 3/4" to 8 1/4"
[197mm to 210mm]

6 1/2"
[164mm]

2 3/8"
[61mm]



48" Black Rubber Flexible Hose w/
Female Garden Hose Connector (1) End

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

Drawn: DHL Checked: JRM Approved: JHB Date: 04/11/14

Scale: 1:6

Sheet: 1 of 2



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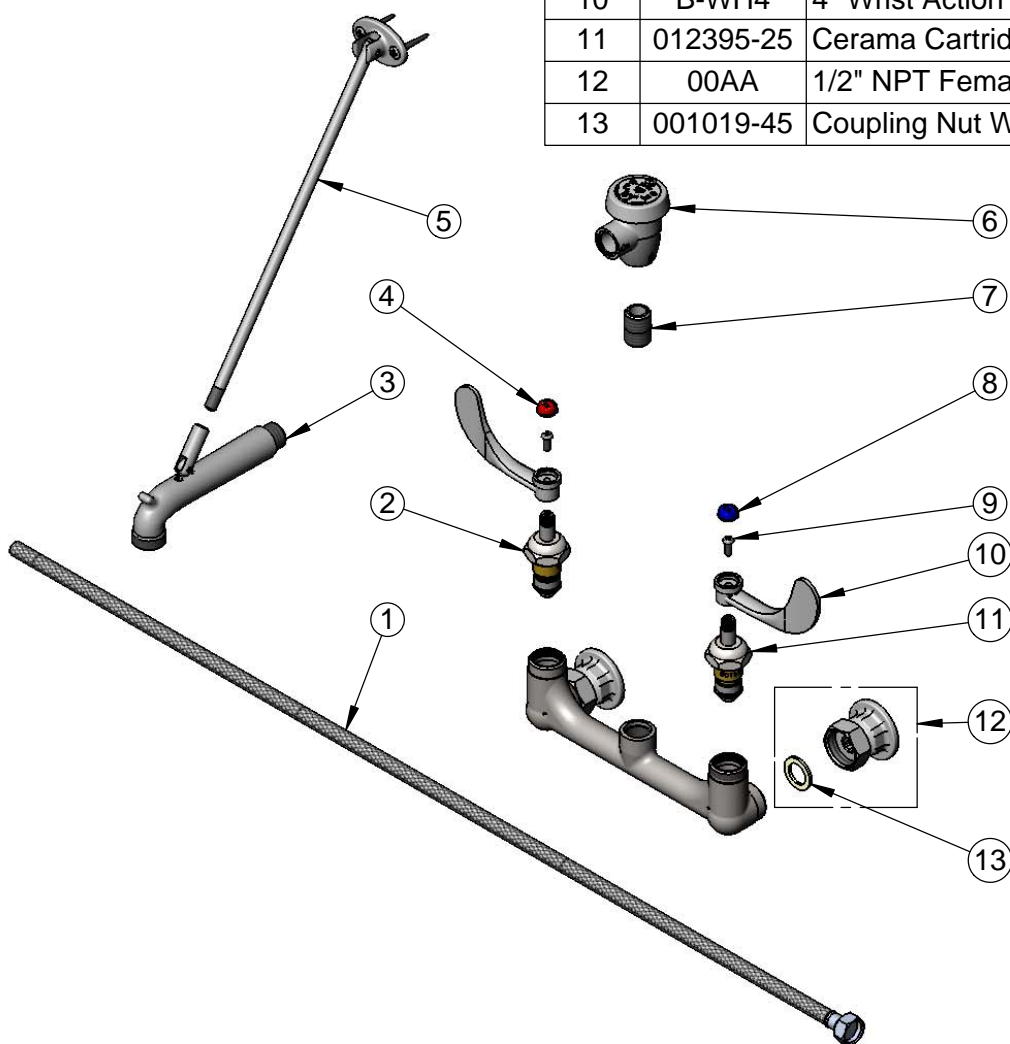
Model No.

B-2465

Item No.

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

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

Drawn: DHL Checked: JRM Approved: JHB Date: 04/11/14 Scale: NTS Sheet: 2 of 2


T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
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Model No.

B-0230-KIT

Item No.

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

This Space for Architect/Engineer Approval

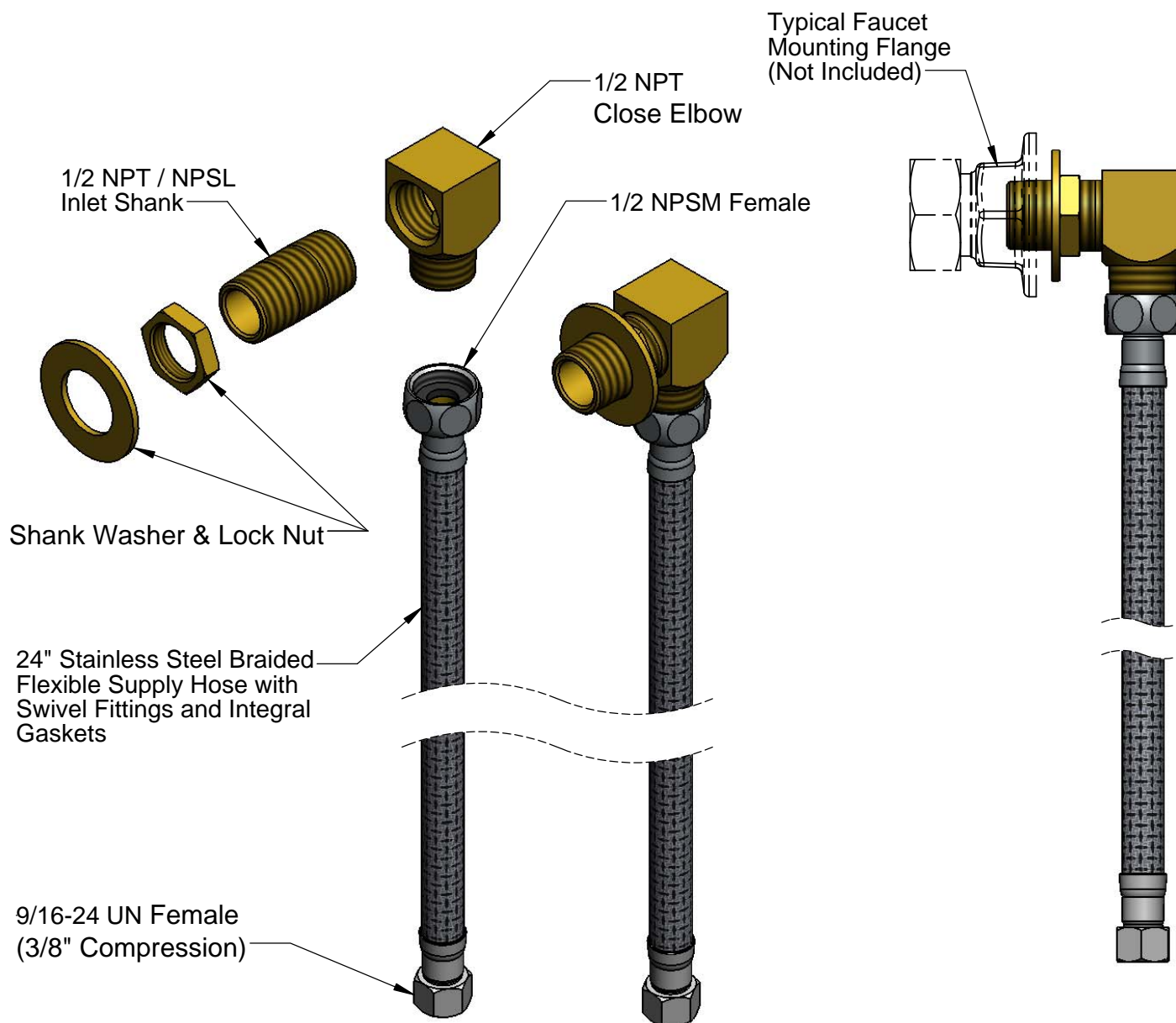
Job Name _____ Date _____

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)

Drawn: JBC Checked: JRM Approved: JHB Date: 02/23/16

Scale: 1:4

Sheet: 1 of 2

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

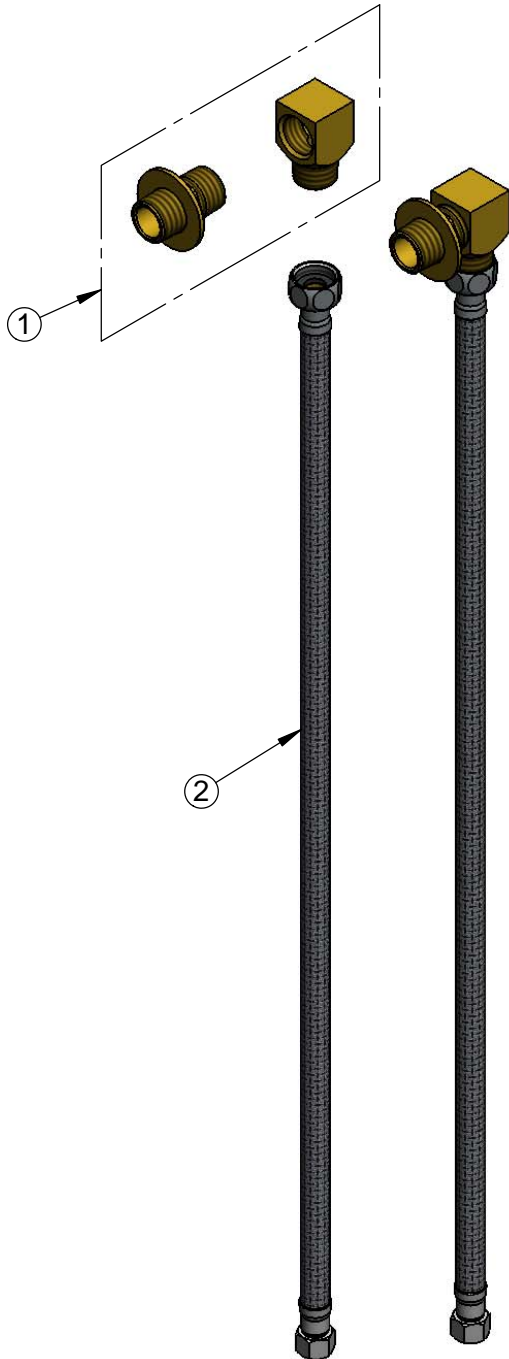
Model No.

B-0230-KIT

Item No.

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

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: JBC Checked: JRM Approved: JHB Date: 02/23/16 Scale: NTS Sheet: 2 of 2



Specification Sheet

8/22/2025

ITEM# 1P108 - THREE (3) COMPARTMENT SINK (1 EA REQ'D)

Eagle Group FN2472-3-14/3-MOD

Spec-Master® FN Series Sink, three compartment, 81"W x 31"D, 14/304 stainless steel top, coved corners, 24" x 24" x 14" deep compartments, 9-1/2"H backsplash with 1" upturn & tile edge, (2) sets of 8" OC splash mount faucet holes, rolled edges on front & sides, includes 3-1/2" basket drains, stainless steel crossbracing on all sides, stainless steel legs & adjustable bullet feet, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Eagle Group	1	E30	End splash, factory installed, welded, per end, all heights; right end.
Eagle Group	7	E101	Splash 10" (203mm) high - per linear foot

NOTE: Sink bowl to be 24" deep

Vendor to provide Chemical Sanitizing Agent System (Pre-Wash, Rinse, Sanitize). Sinks should be clearly labeled showing water lines and cleaning stage.

Where top abuts any walls, provide side splash.

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) 1-1/2"	

PLUMBING 1 REMARKS

(2) sets of 1-1/8" faucet holes, 8" O.C.



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Spec-Master® Three-Compartment Sinks, model _____, Unit constructed of 14 gauge 300 series, 18-8 stainless steel throughout. Sink bowls coved with a full $\frac{5}{8}$ " radius, and shall have a 14" water level. Drainboards, when required, shall be "V" creased for positive drainage. 9 $\frac{1}{2}$ " high backsplash with 1" upturn and tile edge. Legs to be 1 $\frac{1}{2}$ " O.D., stainless steel, with stainless steel gussets, stainless steel crossbracing and adjustable stainless steel bullet feet.



3-compartment sink
(faucets not included)

Options / Accessories

- | | |
|--|--|
| <input type="checkbox"/> Lever drain | <input type="checkbox"/> Faucets |
| <input type="checkbox"/> Lever drain with overflow | <input type="checkbox"/> Polyboard sink covers |
| <input type="checkbox"/> Twist handle drains | <input type="checkbox"/> Stainless steel sink covers |
| <input type="checkbox"/> Overflow hole | <input type="checkbox"/> Skirted front panel |
| <input type="checkbox"/> Sink kits | |

Assembly:

- Entire assembly is fuse-welded and planished, providing a one-piece seamless sink unit.
- Welded areas are high-speed belt blended to match adjacent surfaces with continuity of satin finish.
- All outside corners of assembly are bullnosed to provide safe, clean edges.
- Water supply is $\frac{1}{2}$ " (13mm) NPS for hot and cold lines.

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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

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

Spec-Master® FN Series Coved Corner Three-Compartment Sinks

MODELS:

- | | |
|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> FN2048-3-* | <input type="checkbox"/> FN2472-3-* |
| <input type="checkbox"/> FN2054-3-* | <input type="checkbox"/> FN2860-3-* |
| <input type="checkbox"/> FN2060-3-* | |

* See table on back for complete model numbers.

Top:

- Drainboards, backsplash and rolled rims are 14 gauge 300 series stainless steel.
- Drainboards, when provided, are integrally welded.
- All rolled edges are highlighted for enhanced appearance.
- 9 $\frac{1}{2}$ " high backsplash with 1" upturn and tile edge.
- 1 $\frac{1}{2}$ " (29mm) faucet holes* punched on 8" (203mm) centers.

Base:

- Legs: 1 $\frac{1}{2}$ " (41mm)-diameter stainless steel tubing with stainless steel gussets and fully adjustable stainless steel bullet feet.
- Crossbracing: Adjustable, 1 $\frac{1}{4}$ " (32mm)-diameter stainless steel; running left-to-right and front-to-back.
- Leg locations fall directly under sink bowls**, providing increased stability and maximum weight support.
- Leg gussets welded to a die-cut heavy-gauge stainless steel reinforcing corner plate.
- Legs are crossbraced on all sides for increased stability.

Sink Bowls:

- 14 gauge 300 series stainless steel.
- 14" (356mm) water level, 17" (432mm) flood level.
- Sink compartments are coved on a full $\frac{5}{8}$ " (41mm) radius and constructed using state-of-the-art seamless welding techniques.
- Basket-type waste drain fits sink bowls' 3 $\frac{1}{2}$ " (89mm) opening and features 1 $\frac{1}{2}$ " (38mm) outlet.

* Three-compartment sinks with 20" x 16" (508 x 406mm) bowls have one set of faucet holes. All others feature two sets of faucet holes.

** On sinks with drainboard(s) 30" or longer, legs are located underneath the outer end of drainboard(s).

Certifications / Approvals



AutoQuotes



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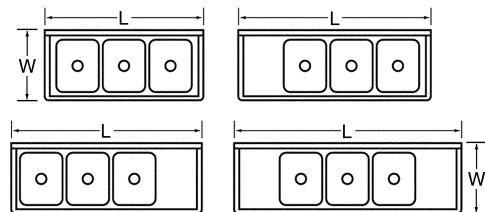
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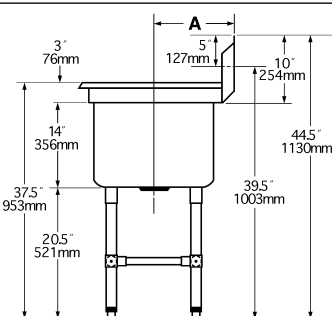
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Spec-Master® FN Series Coved Corner Three-Compartment Sinks



Drain location for rough-in

bowl width	bowl length	Dimension A	
in.	mm	in.	mm
20" 508	16" 406	14"	356
20" 508	18" 457	14"	356
20" 508	20" 508	14"	356
24" 610	24" 610	16"	406
28" 711	20" 508	18"	457



model #	BOWL DIMENSIONS				DRAINBOARD			OVERALL DIMENSIONS				weight	
	width		length		quantity	length		width		length		lbs.	kg
	in.	mm	in.	mm		in.	mm	in.	mm	in.	mm		
FN2048-3-14/3	20"	508	16"	406	0	-	-	27"	686	57"	1448	99	44.9
FN2048-3-18R or L-14/3	20"	508	16"	406	1	18"	457	27"	686	73½"	1867	118	53.5
FN2048-3-18-14/3	20"	508	16"	406	2	18"	457	27"	686	90"	2286	137	61.7
FN2048-3-24R or L-14/3	20"	508	16"	406	1	24"	610	27"	686	79½"	2019	124	56.2
FN2048-3-24-14/3	20"	508	16"	406	2	24"	610	27"	686	102"	2591	149	67.6
FN2048-3-30R or L-14/3	20"	508	16"	406	1	30"	762	27"	686	85½"	2172	129	58.5
FN2048-3-30-14/3	20"	508	16"	406	2	30"	762	27"	686	114"	2896	159	72.1
FN2048-3-36R or L-14/3	20"	508	16"	406	1	36"	914	27"	686	91½"	2324	134	60.8
FN2048-3-36-14/3	20"	508	16"	406	2	36"	914	27"	686	126"	3200	169	76.7
FN2054-3-14/3 *	20"	508	18"	457	0	-	-	27"	686	63"	1600	102	46.3
FN2054-3-18R or L-14/3 *	20"	508	18"	457	1	18"	457	27"	686	79½"	2019	121	54.9
FN2054-3-18-14/3 *	20"	508	18"	457	2	18"	457	27"	686	96"	2438	140	63.5
FN2054-3-24R or L-14/3 *	20"	508	18"	457	1	24"	610	27"	686	85½"	2172	127	57.6
FN2054-3-24-14/3 *	20"	508	18"	457	2	24"	610	27"	686	108"	2743	158	71.6
FN2054-3-30R or L-14/3 *	20"	508	18"	457	1	30"	762	27"	686	91½"	2324	132	59.9
FN2054-3-30-14/3 *	20"	508	18"	457	2	30"	762	27"	686	120"	3048	162	73.5
FN2054-3-36R or L-14/3 *	20"	508	18"	457	1	36"	914	27"	686	97½"	2477	137	62.1
FN2054-3-36-14/3 *	20"	508	18"	457	2	36"	914	27"	686	132"	3358	172	78.0
FN2060-3-14/3 *	20"	508	20"	508	0	-	-	27"	686	69"	1753	114	51.7
FN2060-3-18R or L-14/3 *	20"	508	20"	508	1	18"	457	27"	686	85½"	2172	133	60.3
FN2060-3-18-14/3 *	20"	508	20"	508	2	18"	457	27"	686	102"	2591	152	68.9
FN2060-3-24R or L-14/3 *	20"	508	20"	508	1	24"	610	27"	686	91½"	2324	139	63.1
FN2060-3-24-14/3 *	20"	508	20"	508	2	24"	610	27"	686	114"	2896	164	74.4
FN2060-3-30R or L-14/3 *	20"	508	20"	508	1	30"	762	27"	686	97½"	2477	144	65.3
FN2060-3-30-14/3 *	20"	508	20"	508	2	30"	762	27"	686	126"	3200	174	78.9
FN2060-3-36R or L-14/3 *	20"	508	20"	508	1	36"	914	27"	686	103½"	2629	149	67.6
FN2060-3-36-14/3 *	20"	508	20"	508	2	36"	914	27"	686	138"	3505	184	83.5
FN2472-3-14/3 *	24"	610	24"	610	0	-	-	31"	787	81"	2057	127	57.6
FN2472-3-18R or L-14/3 *	24"	610	24"	610	1	18"	457	31"	787	97½"	2477	146	66.2
FN2472-3-18-14/3 *	24"	610	24"	610	2	18"	457	31"	787	114"	2896	165	74.8
FN2472-3-24R or L-14/3 *	24"	610	24"	610	1	24"	610	31"	787	103½"	2629	152	68.9
FN2472-3-24-14/3 *	24"	610	24"	610	2	24"	610	31"	787	126"	3200	177	80.3
FN2472-3-30R or L-14/3 *	24"	610	24"	610	1	30"	762	31"	787	109½"	2769	157	71.2
FN2472-3-30-14/3 *	24"	610	24"	610	2	30"	762	31"	787	138"	3505	187	84.8
FN2472-3-36R or L-14/3 *	24"	610	24"	610	1	36"	914	31"	787	115½"	2934	162	73.5
FN2472-3-36-14/3 *	24"	610	24"	610	2	36"	914	31"	787	150"	3810	197	89.4
FN2860-3-14/3 *	28"	711	20"	508	0	-	-	35"	889	69"	1753	130	59.0
FN2860-3-18R or L-14/3 *	28"	711	20"	508	1	18"	457	35"	889	85½"	2172	149	67.6
FN2860-3-18-14/3 *	28"	711	20"	508	2	18"	457	35"	889	102"	2591	168	76.2
FN2860-3-24R or L-14/3 *	28"	711	20"	508	1	24"	610	35"	889	91½"	2324	155	70.3
FN2860-3-24-14/3 *	28"	711	20"	508	2	24"	610	35"	889	114"	2896	180	81.6
FN2860-3-30R or L-14/3 *	28"	711	20"	508	1	30"	762	35"	889	97½"	2477	160	72.6
FN2860-3-30-14/3 *	28"	711	20"	508	2	30"	762	35"	889	126"	3200	190	86.2
FN2860-3-36R or L-14/3 *	28"	711	20"	508	1	36"	914	35"	889	103½"	2629	165	74.8
FN2860-3-36-14/3 *	28"	711	20"	508	2	36"	914	35"	889	138"	3505	200	90.7

* Features two sets of faucet holes.

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Specification Sheet

8/22/2025

ITEM# 1P108.1 - 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
			<p>Provide blocking in wall to support pre-rinse bracket mounting. Blocking to be provided by GC.</p> <p>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.</p>

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

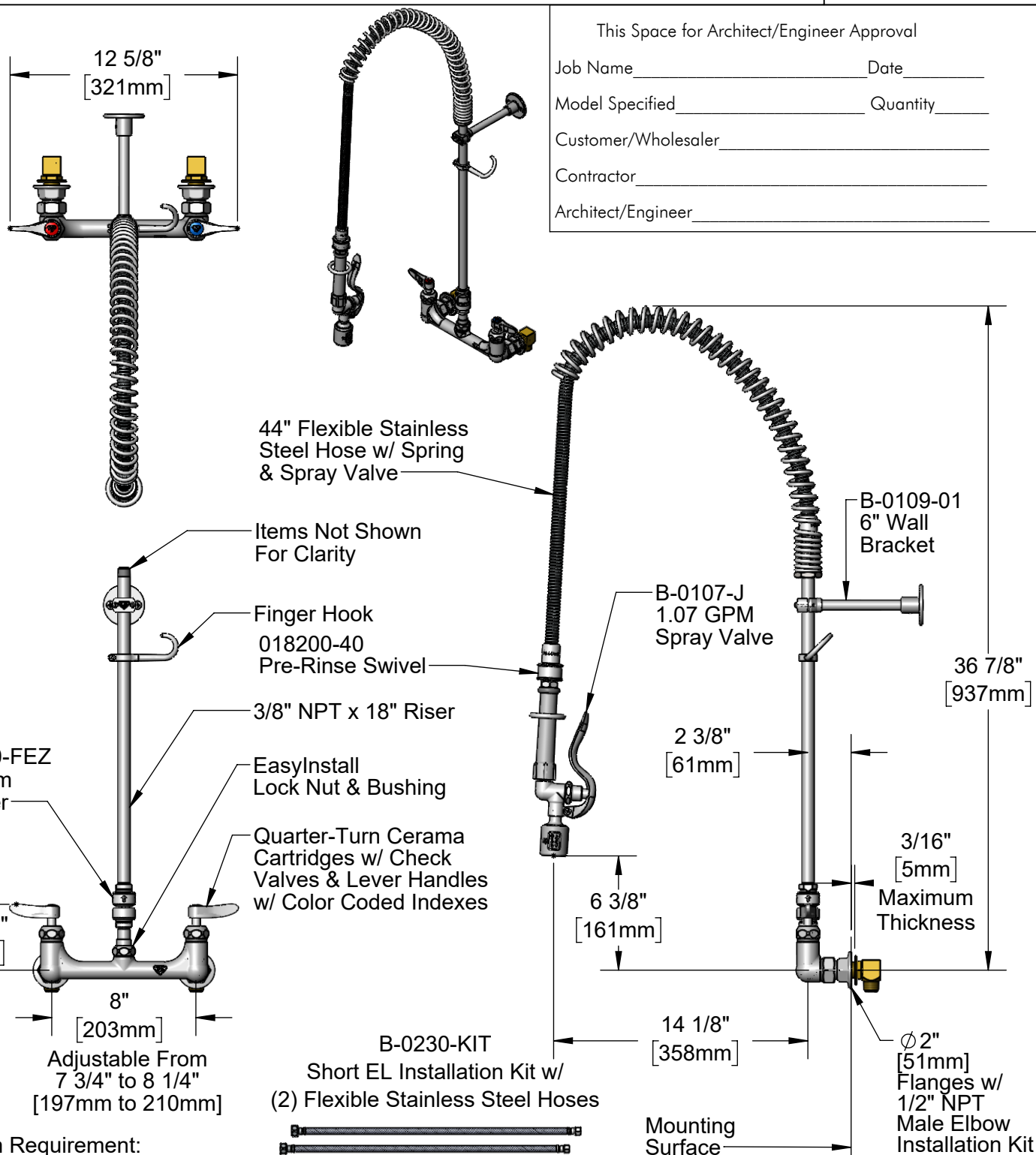
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Rough-In Requirement:
(2) Ø 1" [25mm] Mounting Holes

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)

Drawn: JRM Checked: JMD Approved: JHB Date: 05/31/23

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

Model No.

B-0133-CR-VBJSK

Item No.

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

		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)

Drawn: JRM

Checked: JMD

Approved: JHB

Date: 05/31/23

Scale: NTS

Sheet: 2 of 2



Specification Sheet

8/22/2025

ITEM# 1P108.2 - 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.

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Travelers Rest, SC 29690

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Model No.

B-0156-CR

Item No.



ADA Compliant

This Space for Architect/Engineer Approval

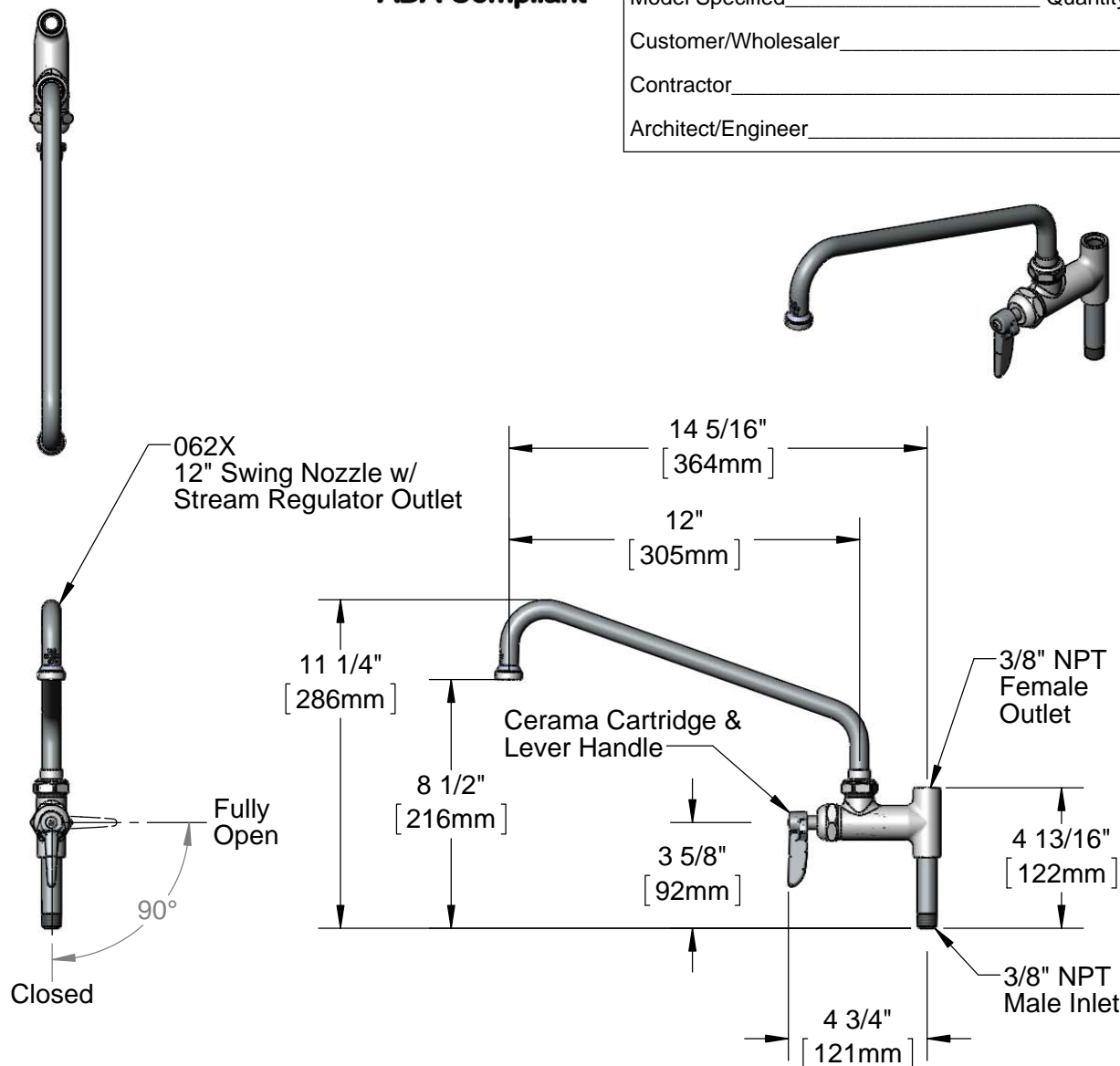
Job Name _____ Date _____

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)

Drawn: JBC Checked: JRM Approved: JHB Date: 04/10/15

Scale: 1:6

Sheet: 1 of 2


T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
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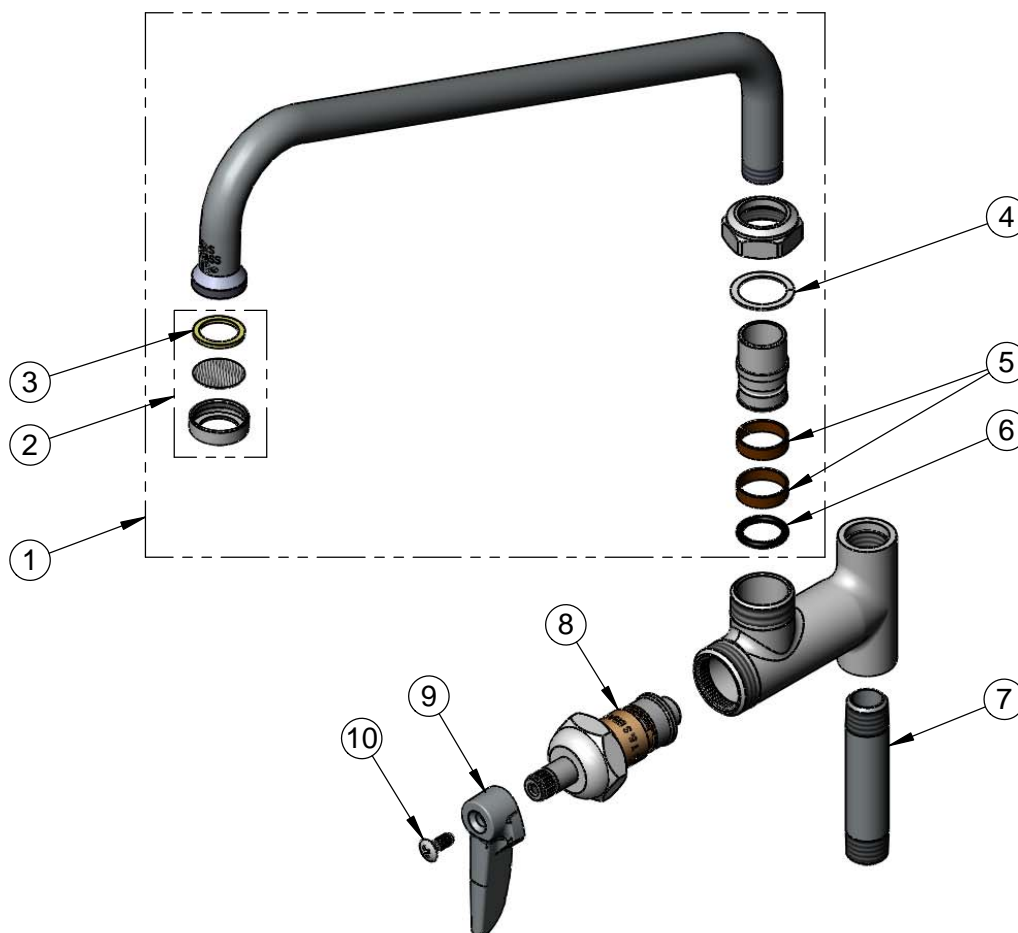
Model No.

B-0156-CR

Item No.

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

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 </td
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)

Drawn: JBC

Checked: JRM

Approved: JHB

Date: 04/10/15

Scale: NTS

Sheet: 2 of 2



Specification Sheet

8/22/2025

ITEM# 1P108.3 - WALL / SPLASH MOUNT FAUCET (1 EA REQ'D)

T&S Brass B-0231-CR

Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, quarter-turn Cerama cartridges, low lead, 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		



T&S BRASS AND BRONZE WORKS, INC.

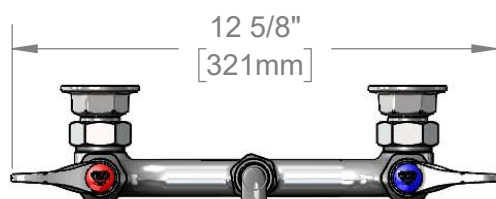
2 Saddleback Cove / P.O. Box 1088
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Model No.

B-0231-CR

Item No.



ADA Compliant

This Space for Architect/Engineer Approval

Job Name _____ Date _____

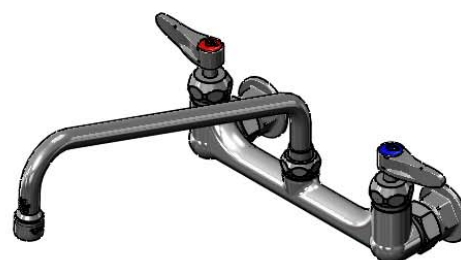
Model Specified _____ Quantity _____

Customer/Wholesaler _____

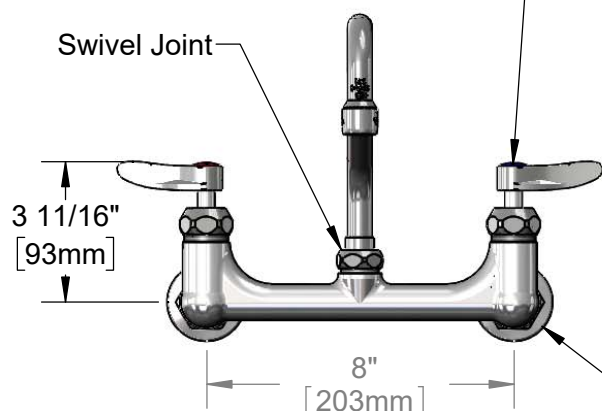
Contractor _____

Architect/Engineer _____

062X
12" Swing Nozzle w/
Stream Regulator Outlet
Converts to Rigid w/
014200-45
Lock Washer (Included).



Quarter-Turn
Cerama Cartridges
w/ Check Valves &
Lever Handles w/
Color Coded Indexes

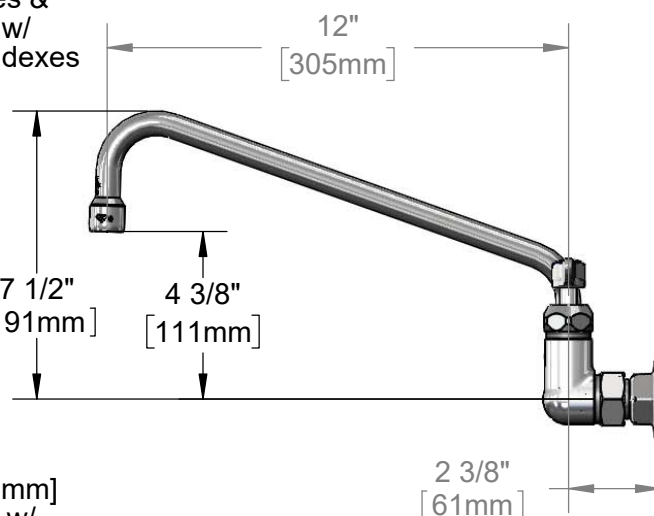


3 11/16"
[93mm]

8"
[203mm]

Adjustable from
7 3/4" to 8 1/4"
[197mm to 210mm]

Ø 2" [51mm]
Flanges w/
1/2" NPT
Female Inlets



7 1/2"
[191mm]

4 3/8"
[111mm]

2 3/8"
[61mm]

Mounting Surface

Rough-In Requirement:
(2) Ø 1" [25mm] Mounting Holes

Product Specifications:

8" Wall 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: 01/22/18

Scale: 1:5 Sheet: 1 of 2



T&S BRASS AND BRONZE WORKS, INC.

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

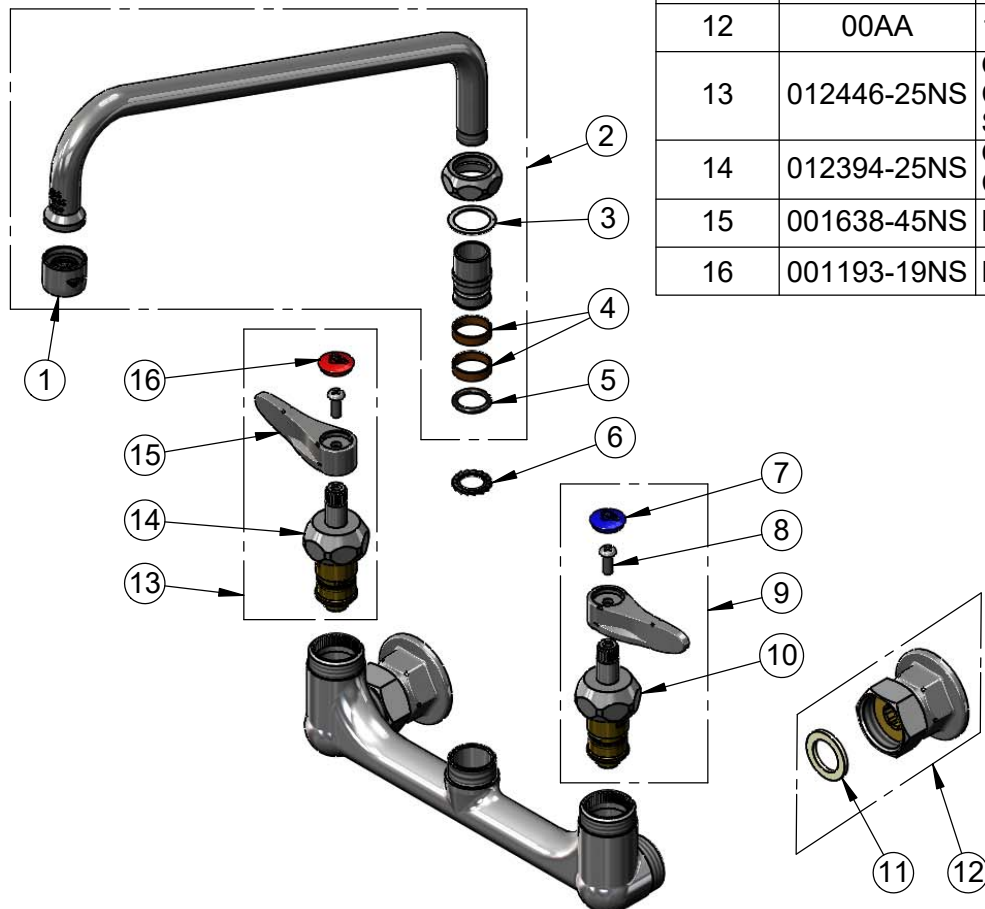
Model No.

B-0231-CR

Item No.

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

ITEM NO.	SALES NO.	DESCRIPTION
1	B-PT	Full Flow Stream Regulator, 55/64-27
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	012447-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Blue Index & Screw, LTC
10	012395-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, 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" Wall 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: 01/22/18

Scale: NTS

Sheet: 2 of 2



Specification Sheet

8/22/2025

ITEM# 1P108.4 - DRAIN, LEVER (3 EA REQ'D)

T&S Brass B-3970

Waste Valve, lever handle, 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter

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	1-1/2" to 2"	

PLUMBING 1 REMARKS

2" NPT Male Thread, 1-1/2 NPT Female Thread Outlet



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Model No.

B-3970

Item No.

This Space for Architect/Engineer Approval

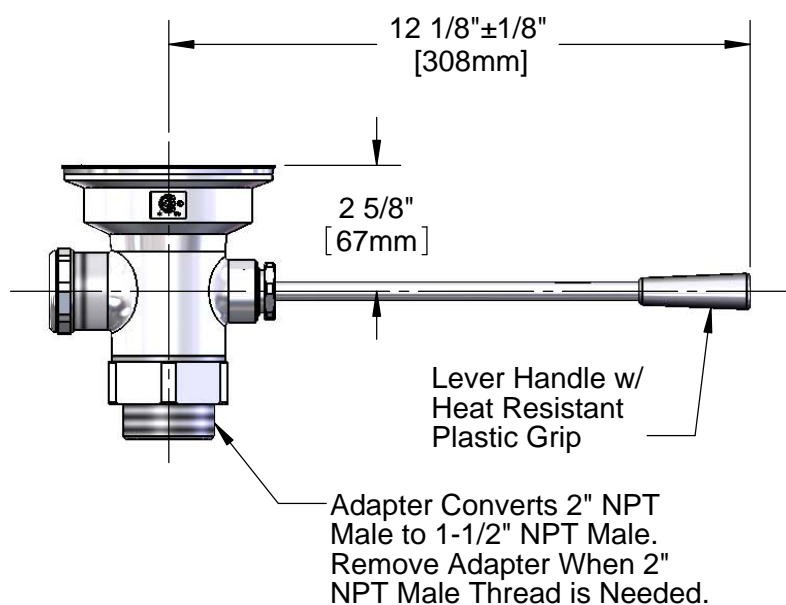
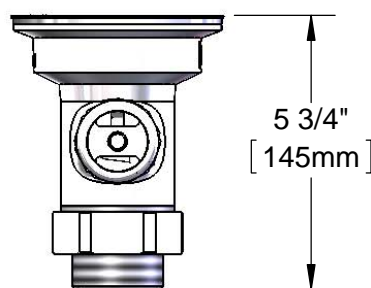
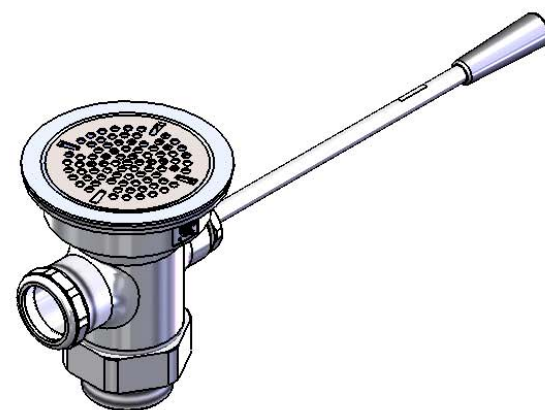
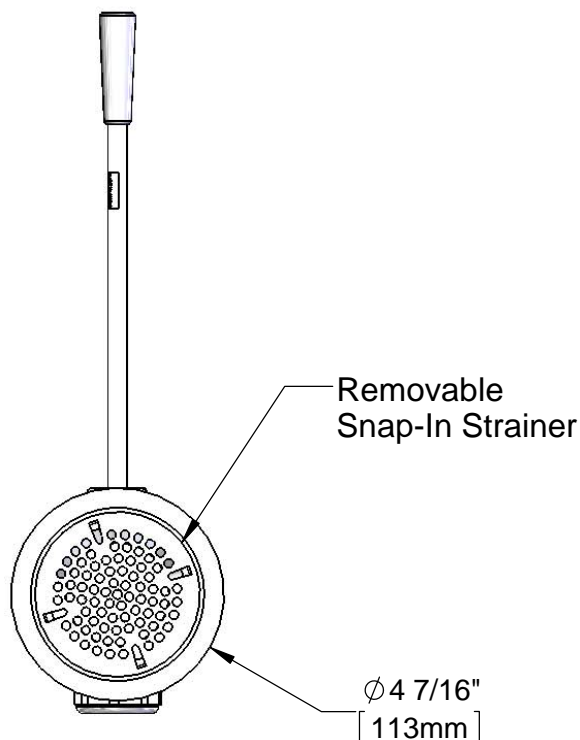
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



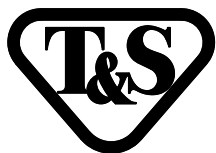
Product Specifications:

Waste Drain Valve w/ Lever Handle, 3 1/2" Sink Opening,
2" NPT Male Outlet & 1-1/2" NPT Male Adapter

Product Compliance:

ASME A112.18.2 / CSA B125.2

Drawn: KJG Checked: JRM Approved: JHB Date: 08/28/14 Scale: 1:4 Sheet: 1 of 2


T&S BRASS AND BRONZE WORKS, INC.

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

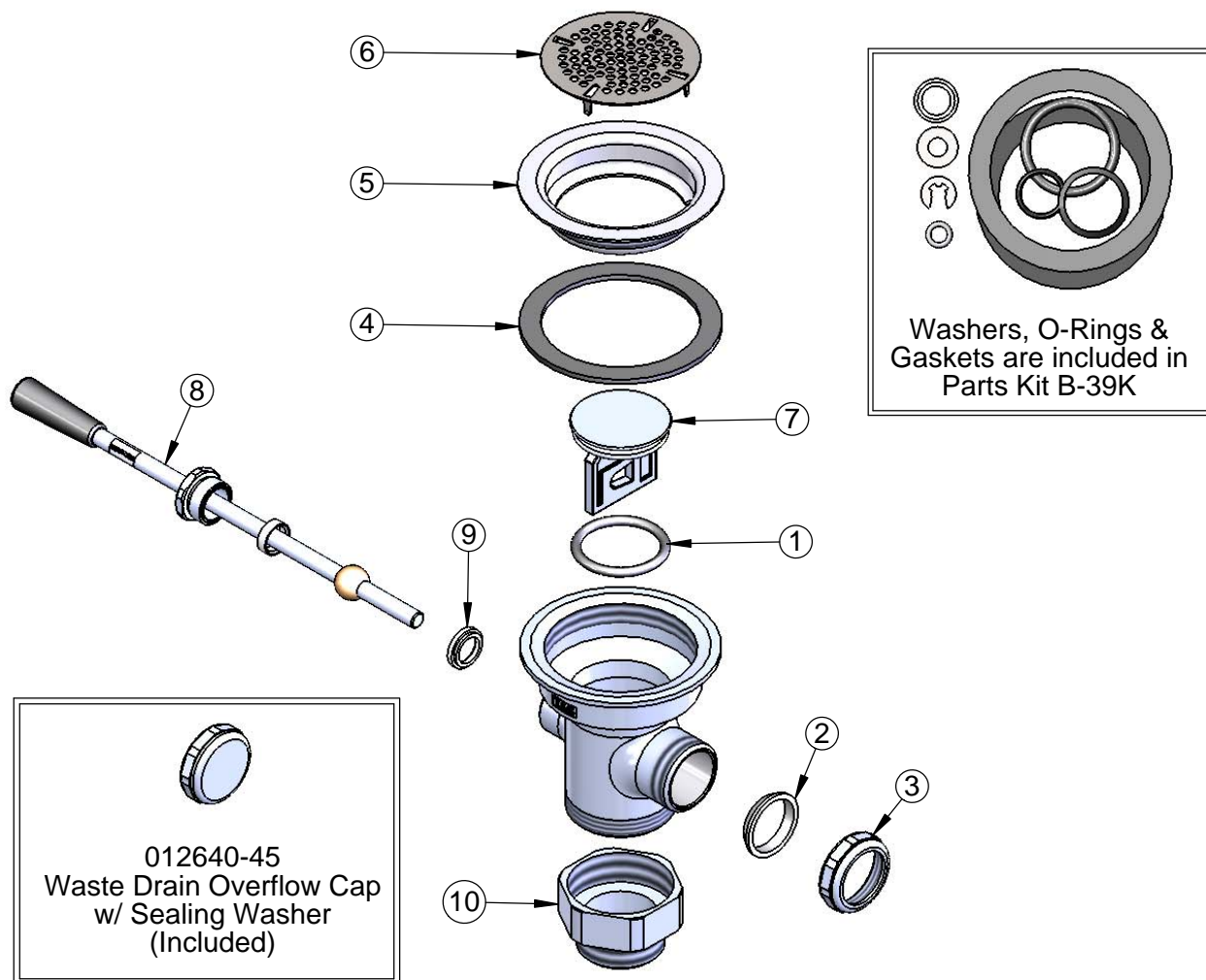
Model No.

B-3970

Item No.

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

ITEM NO.	SALES NO.	DESCRIPTION
1	010389-45	O-Ring, Plunger
2	010390-45	Ferrule, Coupling Nut
3	010391-45	Nut, Coupling for Twist Drain
4	010382-45	Gasket, 3 1/2" Face Flange
5	010384-45	Flange, 3 1/2" Face
6	010386-45	Strainer, 3 1/2" Snap-in Removable
7	010388-45	Plunger, Lever and Twist Drain
8	010394-45	Handle, Waste Drain Valve Lever
9	010392-45	Bushing, Waste Drain Lever Handle
10	B-3945	Adapter, 2" NPT x 1 1/2" NPT


Product Specifications:

Waste Drain Valve w/ Lever Handle, 3 1/2" Sink Opening,
2" NPT Male Outlet & 1-1/2" NPT Male Adapter

Product Compliance:

ASME A112.18.2 / CSA B125.2



Specification Sheet

8/22/2025

ITEM# 1P108.5 - WIRE SHELF, WALL MOUNTED, EPOXY COATED, 2-TIER (2 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	8	1WD14K3	Direct Wall Mount Bracket, for NK3
Metro	2	1436NK3	<p>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</p> <p>FSEC to furnish proper type of stainless-steel mounting hardware for wall shelf to sustain weight while in use.</p> <p>GC to furnish and install blocking in wall, as needed to support fully loaded shelf.</p> <p>FSEC to install shelf approximately 20" above countertop of work surface.</p> <p>FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.</p> <p>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.</p>

{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 environments.
- **Versatile:** Super Erecta® Shelf wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect® Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **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

PROTECTION THAT LIVES ON
MICROBAN®



Metroseal Gray Epoxy
Finish with Microban



Metroseal Green Epoxy
Finish with Microban



Super Erecta with Metroseal
NSF listed for wet environments

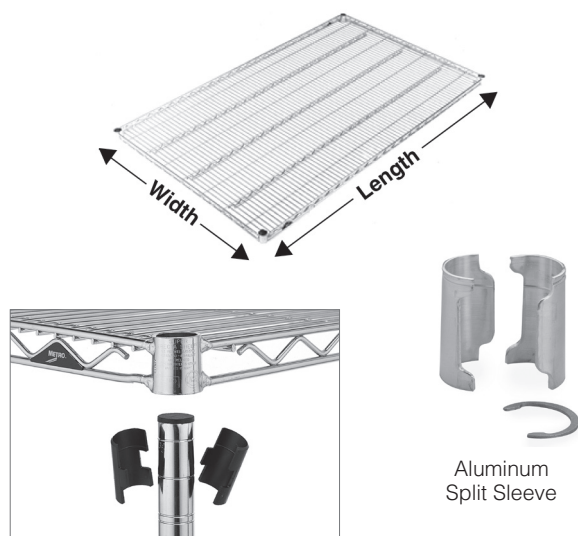


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All Metro Catalog Sheets are available on our website: metro.com

{10.01} Super Erecta® Shelf Wire Shelving



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		Approx. Pkd Wt.	
					(in.)	(mm)	(lbs.)	(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		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(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



Post for Stem Caster

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		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(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

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		Approx. Pkd. Wt.	
		(in.)	(mm)	(lbs.)	(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		Approx. Pkd. Wt.	
	(in.)	(mm)	(lbs.)	(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



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		Approx. Pkd. Wt.	
				(in.)	(mm)	(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.

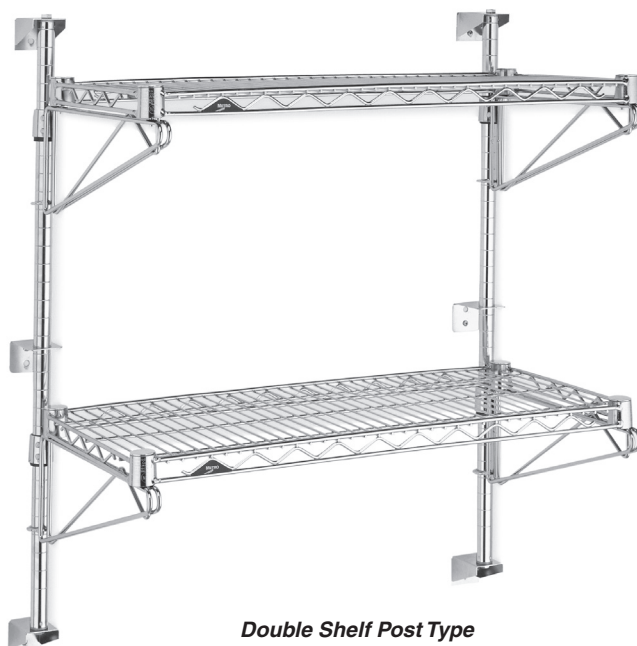
- **Single and Double Supports:** Double support used for mounting adjacent shelves; single supports at the ends of the shelving tier. Available in nickel chrome, Metroseal 3 or Type 304 stainless steel.

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

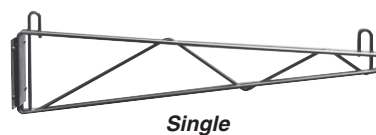
- **Convenient, single storage level.**
- **Two-Piece:** Support is held by mounting plate, which attaches directly to the wall.
- **Conserve Space:** Back of shelf is within a fraction of an inch from the wall.



Double Shelf Post Type



Direct Mount



Single



Double



InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com



Super Erecta Shelf® Post-Type & Direct Wall Mounts

10.40

Job _____

SUPER ERECTA SHELF® POST-TYPE AND DIRECT WALL MOUNTS



Post Type Wall Mounts — Preconfigured Models. Just add shelves.

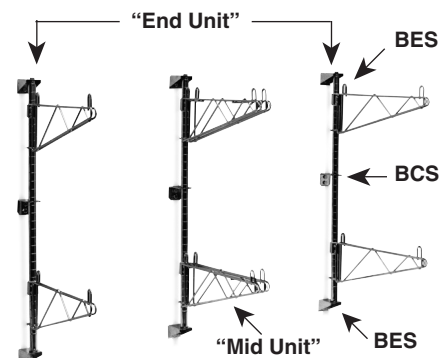
Post-type wall mounts are available in preconfigured "End Units" and "Mid Units," complete with all needed components except wall bolts or screws, which must be selected according to type of wall.* Components are chrome-plated.

"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.		Model No.		Model No.		Model No.	
		14" (460mm) Shelf Width	18" (457mm) Shelf Width	21" (533mm) Shelf Width	24" (610mm) Shelf Width	End Unit	Mid Unit	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.) (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			DOUBLE		
		Model No. Chrome	Model No. Metroseal 3	Model No. Stainless	Model No. Chrome	Model No. Metroseal 3	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			DOUBLE		
		Model No. Chrome	Model No. Metroseal 3	Model No. Stainless	Model No. Chrome	Model No. Metroseal 3	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

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

L02-021

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

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Specification Sheet

8/22/2025

ITEM# 1P109 - DISHWASHER, UNDERCOUNTER (1 EA REQ'D)

Champion UH330B

Dishwasher, undercounter, 24"W x 26-3/4"D x 33-3/4"H, high temperature sanitizing, with Heat Recovery Condensate Removal, Dry Assist & StemsSure™ soft start to protect glasses & dishes from chipping & breaking, (24) racks per hour capacity, 150 second cycle, top mounted precise digital temperature display & Vari-cycle controls, 14-3/4"H door opening, stainless steel top & side panels, insulated booster & panels, detergent & rinse aid pumps, automatic drain cycle, pumped drain, built-in electric booster for 180°F final rinse water (standard 70°F/39°C rise), rinse sentry – extends the cycle time to ensure 180°F final rinse, (1) peg rack, (1) flat rack, 1 HP wash pump motor, Multi-Power – includes: Multi-Volt & Multi-Phase (Allows for infield conversion to 208-240 volt and/or single to three phase with ease), NSF, cETLus, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Champion	1		1 year parts & labor warranty, standard
Champion	1		Stainless steel finish, standard
Champion	1		208-240v/60/1-ph, 3 wire plus ground
Champion	1		Power cord kit (available for single phase voltage only)
Champion	1		Note: For water of 3-grains of hardness or more, Champion recommends adding a water treatment device.
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	901259	Champion ION scale prevention system (unmounted) (1-HW only)
Champion	1	0714432	Door Interlock
Champion	1	0712314-2	Chemical Alarm Kit (Mounted)
Champion	1	454527	Drain Water Tempering Kit (unmounted)
Champion	1	101273	Flat Bottom Dishrack, 20" x 20", additional
Champion	1	101285	Peg Dishrack, 20" x 20", additional

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									1		
2	208-240	60	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	5/8"	

PLUMBING 1 REMARKS

1/2" supply; Machine equipped with 3/4" hose connector

Champion®

The Dishwashing Machine Specialists

PROJECT: _____

ITEM # _____ QTY: _____

MODEL # _____

AIA # _____ SIS # _____

UH 330B

UNDERCOUNTER HIGH TEMPERATURE HEAT RECOVERY



Rendered image is for general visual representation only. Please refer to specifications for the latest detailed product information.

OPTIONS & ACCESSORIES

- ☐ Additional Dish Racks
 - ☐ Peg
 - ☐ Flat
- ☐ 17" Stand Stainless Steel
- ☐ 8" Leg Stand
- ☐ 3 Phase Connection (prewired at factory)
- ☐ 1" Roller Kits available (includes 4 casters)
- ☐ Drain Water Tempering Kit (unmounted)
- ☐ Power Cord Kit
- ☐ NEW Champion ION scale prevention system
- ☐ Chemical alarm kit (mounted)
- ☐ Door interlock switch (mounted)

STANDARD FEATURES

- **Heat Recovery:**
Cold water feed only! Up to 50% more energy efficient!
Quicker drying of wares! Condensation is removed!
Reduced operating costs!
- **Dry Assist**
provides improved and quicker drying of wares
- **Vari-Cycle**
3 cycle time options for enhanced cleaning
- **Insulated Booster**
- **StemSure™**
soft start to protect glasses and dishes from chipping and breaking
- **Simple Field Conversion From Single To Three Phase**
- **Precise Digital Temperature Display And Control**
- **ENERGY STAR® Qualified**
- **Rinse Sentry**
ensures 180°F/ 82°C final rinse for sanitized wares
- **Standard Liquid Detergent And Rinse-Aid Pumps**
- **Advanced Service Diagnostics**
- **Pumped Drain**
- **Automatic Drain Cycle**
- **1 HP Corrosion Resistant Pump**
- **316 Stainless Steel Tank**
for improved corrosion resistance, an industry exclusive
- **Independent Stainless Steel Interchangeable Upper And Lower Wash And Rinse Arms**
- **Includes Two Racks**
1 peg and 1 flat
- **NSF Certified Pot And Pan Cycle**
in extended wash cycle

SPECIFIER STATEMENT

Specified unit will be high temperature undercounter dishwasher operating on a 1/2" cold water supply only with heat recovery. Unit shall incorporate a "dry assist" feature to improve and speed-up the drying of wares. Features selectable 150, 200 and 277 second cycle times, 3 time cycle options, LED temp display, Rinse Sentry, rinse aid and detergent pumps, flexible fill and drain hoses, stainless steel top and side panels. Constructed of stainless steel.

1 year parts and labor warranty.

Note: Vent hood is not recommended, as unit does not produce excessive steam.

Note: Always follow local building code guidelines.



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

Champion®

The Dishwashing Machine Specialists

UH 330B

UNDERCOUNTER HIGH TEMPERATURE HEAT RECOVERY

Shipping weight crated: 215 lbs

Dimensions shown in inches

Volume crated: 15 cu. ft.

SPECIFICATIONS

Capacities

Cycle time (seconds) 150/200/277
Racks per hr. 24/18/13

Motor Horsepower

Wash 1

Water Consumption

U.S. Gal. (max. use) per hr. 15.2/12.7
U.S. Gal. per rack 0.76/1.63

Temperature °F/°C

Wash 150/66
Rinse 180/82

Heating

Tank heat, electric, (kW) 2.0
Electric booster, (kW) 4.3

Time Cycle in seconds

Wash 70/120/197
Rinse 20
Heat Recovery/condense 60

Standard 20" x 20" Rack Complement

Dish 1
Open 1

UH330B with Booster

Elec. Specs	Rated Amps	Minimum Supply Ckt. Conductor Ampacity	Maximum Overcurrent Protective Device
208/60/1	32	40	40
240/60/1	36	40	40
208/60/3	22	30	30
240/60/3	24	30	30

Field convertible to accept 3 phase power

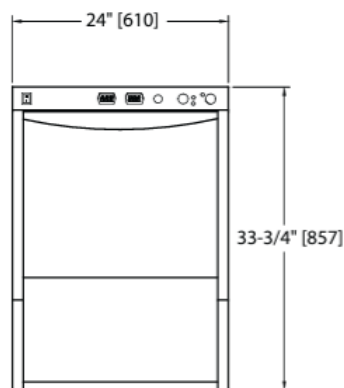
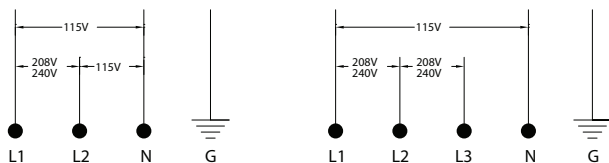
Utilities

- Electrical**
208-240/60/1; 3 wire plus ground, (See box).
208-240/60/3; 4 wire plus ground, (See box).
Field convertible to accept 3 phase power, see service manual for details
- Cold Water**
1/2" supply; 55-80°F [12-26°C] cold water; 25 PSI min.
Machine equipped with 3/4" [19] garden hose connector.
- Pumped Drain**
5/8" [15.9] I.D. flexible reinforced hose, 6 ft. [1829] long.
Max. drain flow 15 US gpm. [12.5 imp gal] Max. drain height 3 ft. [914]

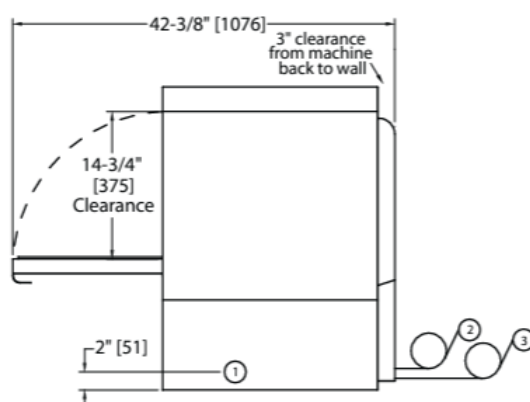
Warning: Plumbing, electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary and safety codes and the National Electrical Code.

Single Phase

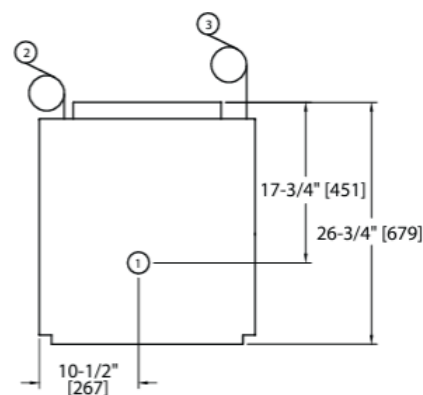
Three Phase



Front View



Side View



Plan View

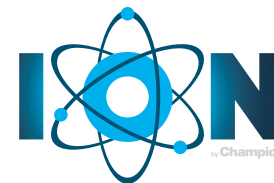
In the USA: 3765 Champion Blvd, Winston-Salem, NC 27105 | Tel: (336) 661-1556 Fax: (336) 661-1979 | www.championindustries.com

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Rev. 11/2024 Printed in U.S.A.

Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.





Champion ION SCALE PREVENTION SYSTEMS



WATER FLOW SIZING

Note that the most important key to ION by Champion's documented reliable performance is in easily choosing the correct size, which is based simply and only on the gallons per minute (GPM or LPM) rate of water flow. The water flow may start and stop as required. However, when the water is flowing, it needs to be in the range of the model selected.

Sizing/Pricing

Stainless Steel Housing			Specifications		
Model	Water Flow Range GPM	Water Flow Range LPM	Length (in")	Diameter (in")	Wt. (lbs)
116234	0.1 to 1.32	0.4 to 5.0	6.48	0.88	0.80
115683	0.4 to 2.76	1.5 to 10.4	7.00	1.25	2.00
115661	2.2 to 5.64	8.3 to 21.36	7.77	1.50	2.20
116235	4.3 to 9.0	16.0 to 33.6	8.97	1.75	3.40
115684	7.3 to 19.2	28.0 to 73.2	12.58	2.25	7.60
115685	15.0 to 42.0	57.0 to 158.4	25.375	3	26
115686	36.0 to 63.6	136 to 241.2	24.75	3.5	34



Champion Industries, Inc.
3765 Champion Blvd., Winston-Salem, NC 27105
Tel: 336/661-1556 Fax: 336/661-1979

www.championindustries.com

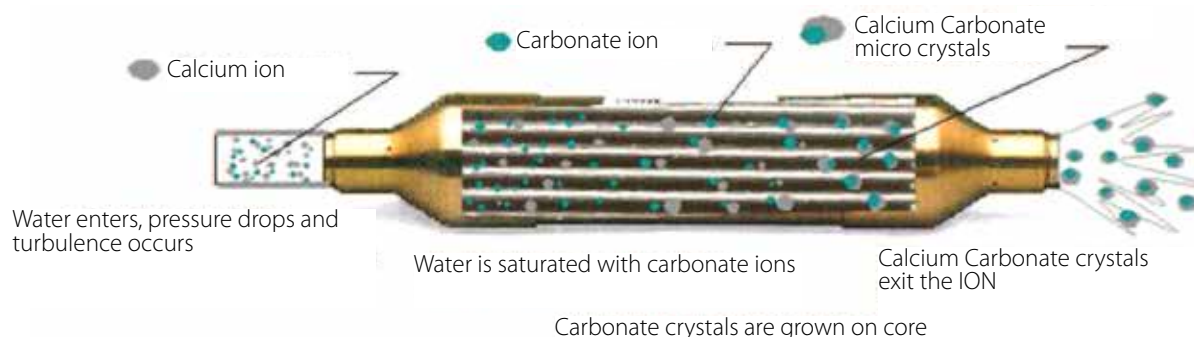
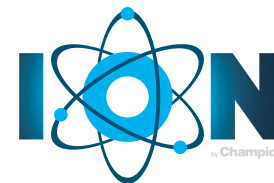


Champion Machine Cross Reference for the ION Scale Preventor

Model	Water Line	Filter Model	Water Line	Filter Model
Undercounter Machines				
UL-130	Fill/Final Rinse	116234		
UH-130B	Fill/Final Rinse	116234		
UH-230B	Fill/Final Rinse	116234		
UH-330B	Fill/Final Rinse	116234		
CG	Fill/Hot	116234	Cold/Final Rinse	116234
CG4	Fill/Hot	116234	Cold/Final Rinse	116234
CG6	Fill/Hot	116234	Cold/Final Rinse	116234
Door Machines				
DL-2000	Fill/Final Rinse	116234		
DH-2000	Fill/Final Rinse	116234		
DH-6000	Fill/Final Rinse	116234		
DH-6000-VHR			Fill/Final Rinse	116234
DH-6000T	Fill/Final Rinse	116234		
DH-6000T-VHR			Fill/Final Rinse	116234
Rack Conveyors				
44 PRO	Fill/Final Rinse	115683		
44DR	Fill/Final Rinse	115683	Cold/HR	115683
54DR	Fill/Final Rinse	115683	Cold/HR	115683
64	Fill/Final Rinse	115683	Cold/HR	115683
84	Fill/Final Rinse	115683	Cold/HR	115683
Flight Conveyors				
EUCC4	Fill	115661	Final Rinse	116234
EUCC6	Fill	115661	Final Rinse	116234
EUCC8	Fill	115661	Final Rinse	116234
EUCCW4/6/8	Fill	115661	Final Rinse	116234

Champion Industries, Inc.
3765 Champion Blvd., Winston-Salem, NC 27105
Tel: 336/661-1556 Fax: 336/661-1979

www.championindustries.com



How ION Technology Works

Upon entering an ION, water experiences a pressure drop and turbulent flow. This causes dissolved carbon dioxide (CO₂) to become a gas in the water (much like bubbles in carbonated water).

The pressure drop changes the chemical characteristics of the water, producing a "saturated" condition with respect to calcium carbonate. This means the water in the ION is ready to precipitate or grow crystals of calcium carbonate (calcite). Calcium carbonate is commonly called "scale."

As the saturated water travels over the core in the ION housing, the core promotes the nucleation or growth of scale crystals. However, the force of the water passing through the ION continually keeps the core free of scale. The crystals are then carried out of the unit suspended in water.

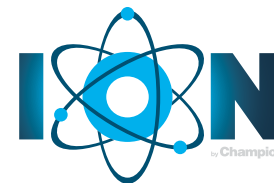
The benefit comes as the ION treated water passes through applications such as cooling towers, ice and coffee machines, humidifiers, misting systems, evaporative coolers, or any system that uses water. At locations where scale would ordinarily grow on equipment surfaces, the scale now grows on the scale crystals grown within the ION (because the crystals that were generated within the ION function as alternative growth surfaces). This process can also attract and eliminate scale that was present in the equipment before the ION was installed.

In essence, ION takes existing total dissolved solids (TDS) and, through the processes of epitaxial nucleation and lattice matching, converts a portion of the TDS to suspended solids. That portion of the TDS that is converted to suspended solids protects the equipment from the growth of scale. The crystals stay suspended within the system and are discharged when the water exits the system.

The equipment stays clean and the scale goes down the drain. ION works with nature to prevent scale from growing on your equipment.

Champion Industries, Inc.
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www.championindustries.com



Sizing assistance

For non-Champion other warewashing equipment, consult the factory.

For out-of-production warewashing or non-warewashing equipment, please contact the factory for proper sizing.

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www.championindustries.com



Specification Sheet

8/22/2025

ITEM# 1P109.1 - 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
			<p>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.</p> <p>FSEC to furnish proper type of stainless steel mounting hardware for wall construction to sustain weight while in use.</p> <p>GC to install wall blocking as required for mounting. FSEC to indicate blocking locations in walls, on blocking sheet of shop drawings.</p> <p>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.</p> <p>Install filter as per elevations on food service drawings.</p> <p>FSEC to provide a sticker and date of installation on filter cartridges.</p> <p>Water filter overflow tube to be extend to nearest floor sink with 1" air gap</p> <p>For more information see filter installation detail MEP-101.</p>

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.

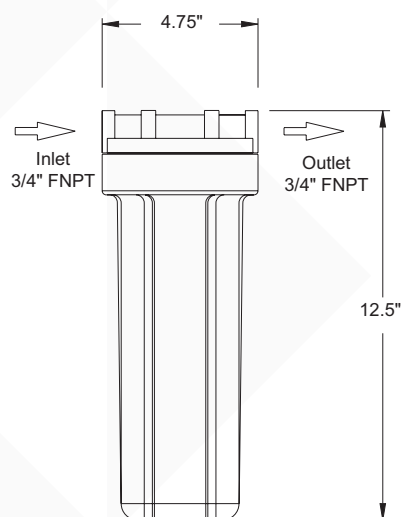
SIZING

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.



FILTRATION & PROCESSING SOLUTIONS

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Specification Sheet

8/22/2025

ITEM# 1P110 - S/S WALL FLASHING, WAREWASHING (1 REQ'D)

Eagle Group CUSTOM

S/S Wall Flashing, Warewashing

ACCESSORIES

Mfr	Qty	Model	Spec
			<p>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.</p> <p>Panels shall be constructed from 18 gauge stainless steel panel sections.</p> <p>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.</p> <p>Bottom of panels to sit on integral flooring cove base and are to extend 60" high.</p> <p>Secure wall panels to building wall with wall panel adhesive of proper type for wall construction.</p> <p>Seal end seams with General Electric clear silicone sealer.</p> <p>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.</p> <p>Refer to S/S Wall Panel Detail #FAB-24.</p>



Specification Sheet

8/22/2025

ITEM# 1P111 - SPARE NO.

<Spare No.>



Specification Sheet

8/22/2025

ITEM# 1P112 - METROMAX Q RACKS (1 EA REQ'D)

Metro LOT

MetroMax Q Racks

ACCESSORIES

Mfr	Qty	Model	Spec
Metro	4	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	2	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	2	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	4	MQ2430G	<p>MetroMax® Q Shelf, 30"W x 24"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</p> <p>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.</p> <p>FSEC to verify all shelving sizing prior to ordering due to any field conditions/alterations.</p>

{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.

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.



25
YEAR
CORROSION
WARRANTY



**Removable
shelf mats**

Quick-to-Adjust



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

{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		Nominal Length		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(lbs.)	(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.

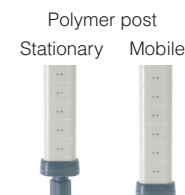
Rust Proof Polymer Posts - Lifetime warranty against rust.

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



Shelf Wedge Connector:
Reinforced nylon.
Replacement
MetroMax Q Wedges
Cat. No. MQ9985
(Bag of 4)

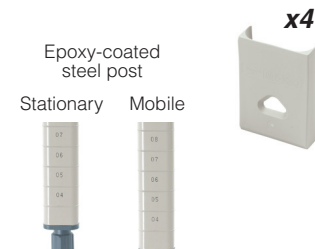
Epoxy Coated Steel Posts - For heavy-duty mobile applications. 15 year limited rust warranty.

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





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



5MDXRA

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®



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		Type	Wheel Tread	Temperature range (Continuous usage)		Apprx. Pkd. Wt.		Cat. No.
(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg.)			(Fahrenheit)	(Celsius)	(lbs.)	(kg.)	
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

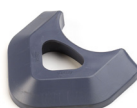


5MBX



5MRX

**Bumpers are included
with each caster.**

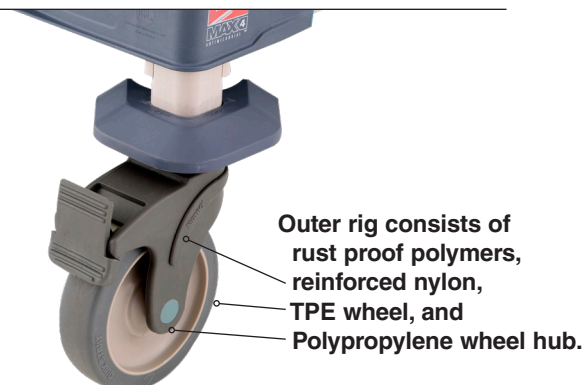




Stem Casters - MetroMax

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.



Wheel Diameter (in.) (mm)		Face (in.) (mm)		Load Rating (lbs.) (kg)		Type	Wheel Tread	Temperature range (continuous) (Fahrenheit) (Celsius)		Apprx. Pkd. Wt. (lbs.) (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...

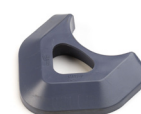
- Tread not suited for exposure to acids or petroleum based chemicals.



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.) (mm)		Face (in.) (mm)		Load Rating (lbs.) (kg)		Type	Wheel Tread	Temperature range (continuous) (Fahrenheit) (Celsius)		Apprx. Pkd. Wt. (lbs.) (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

Note: Rigid connecting channel (aluminum): Cat. No. P14RC, P18RC, P21RC, P24RC.

Tread with built-in antimicrobial.

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



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.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg)	Type	Wheel Tread	Temperature range (continuous) (Fahrenheit) (Celsius)	Apprx. Pkd. Wt. (lbs.) (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.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg)	Type	Wheel Tread	Temperature range (continuous) (Fahrenheit) (Celsius)	Apprx. Pkd. Wt. (lbs.) (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 _____



We put space to work.®

Stem Casters - MetroMax

- **Swivel and Swivel/Brake casters** rotate a full 360 degrees for easy maneuvering.
- **Brakes:** Wheel brakes are foot operated.
- **Bumpers:** Non Phthalate 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



24RS



P24RC

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

an Ali Group Company



The Spirit of Excellence





Specification Sheet

8/22/2025

ITEM# 1P113 - 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



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



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

OPTIONS & ACCESSORIES

- | | | |
|---|-------------------------------------|--|
| • Stainless Steel Case Back | • Additional Shelves | • FlexTemp Models Maintain Between 28°F And 38°F |
| • Stainless Steel Kick Plate | • Heat Shield (left, right) | • Correctional Package |
| • Exterior Door Laminate | • Tray Slides (type A & A/C) | • Remote Models* (6" legs only) |
| • Door Swing Orientation (at time of order) | • 3", 6" Casters Or 6" Seismic Legs | (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

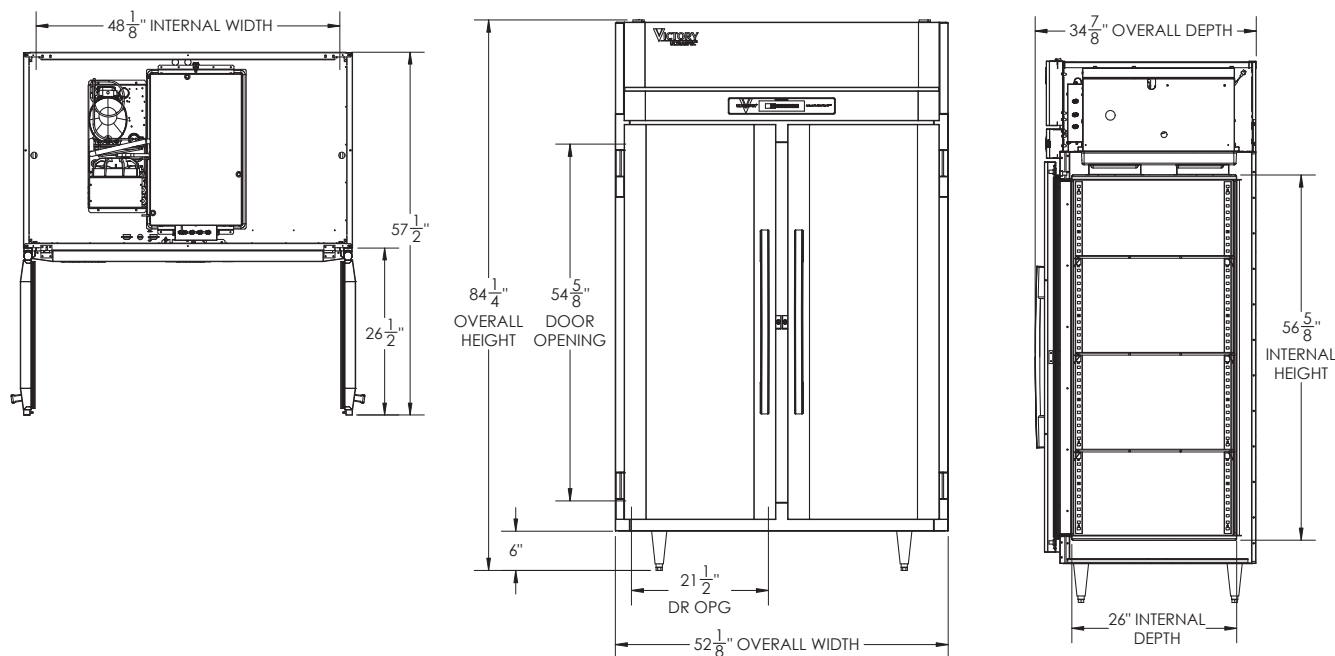
Rev. 7/2/25 Printed in U.S.A.

APPROVAL: _____ DATE: _____



SOLID DOOR REACH-IN REFRIGERATOR

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.

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.





Specification Sheet

8/22/2025

ITEM# 1P114 - METROMAX Q RACKS (1 EA REQ'D)

Metro LOT

MetroMax Q Racks

ACCESSORIES

Mfr	Qty	Model	Spec
Metro	20	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	10	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	10	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	20	MQ2136G	<p>MetroMax® Q Shelf, 36"W x 21"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</p> <p>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.</p> <p>FSEC to verify all shelving sizing prior to ordering due to any field conditions/alterations.</p>



Specification Sheet

8/22/2025

ITEM# 1P300 - 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
			<p>This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination, reference, and space allocation only.</p> <p>Owner shall furnish and install this item, through his vendor.</p> <p>Owner is responsible for verifying manufacturer, model number, size and components.</p> <p>Owner shall furnish GC with this information for utility requirements.</p> <p>Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.</p> <p>FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.</p> <p>GC to provide finished hole(s) in wall to accommodate utility lines, as needed, in coordination with Owner and Owner provided equipment.</p> <p>Drain to be indirect to nearest floor sink, piping and connection by Plumber Contractor.</p>

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:



Specifications

Product #: 34600.0000

Faucet: Lower

Water Access: Plumbed

Interface: Wireless

Finish: Stainless

Funnel: Smart Funnel

Additional Features

BUNNLINK Compatible

BrewWISE

Electrical & Capacity

Volts	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H ₂ O Temp.	Phase	# Wires plus Ground	Hertz
120/240	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	-

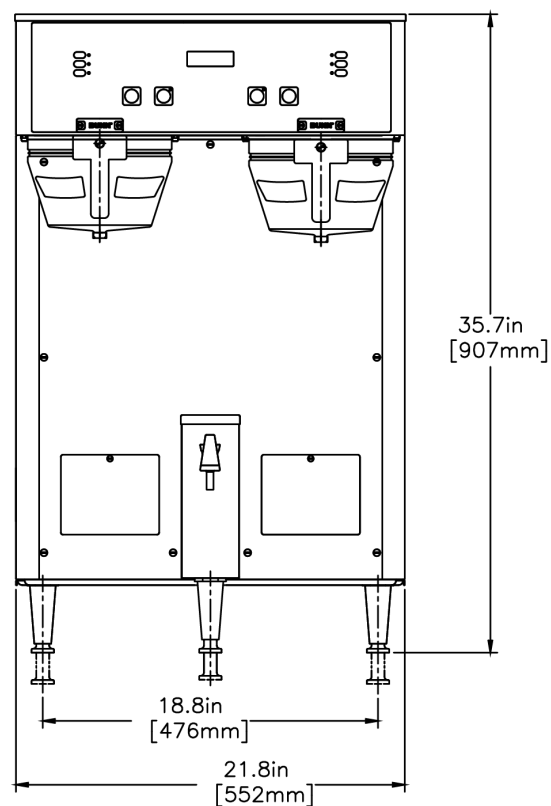
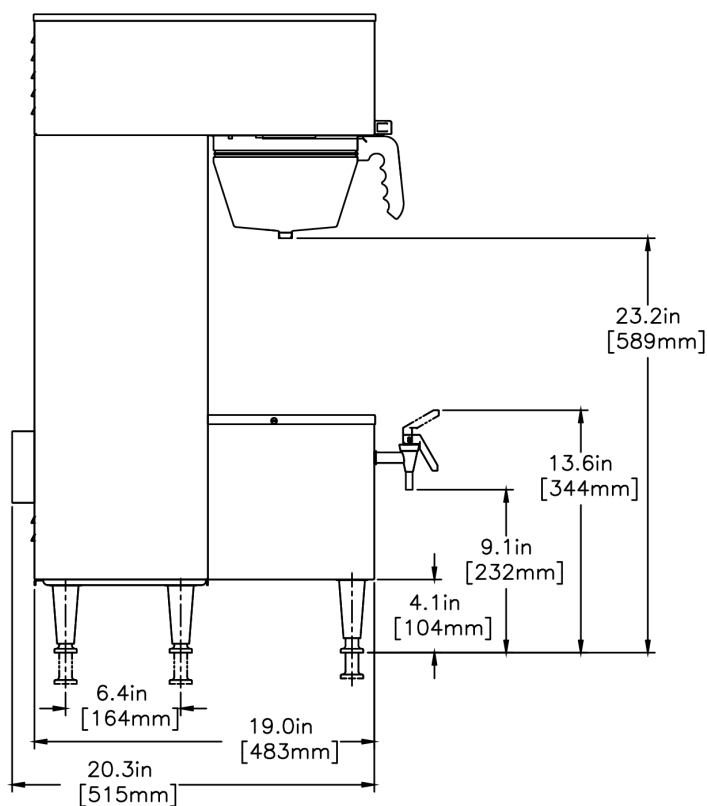
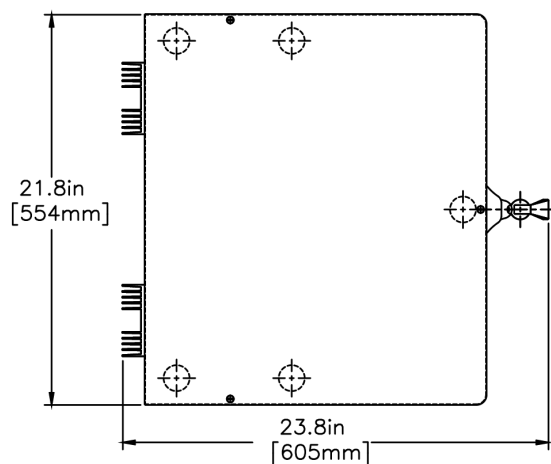
CAD Drawings

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



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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



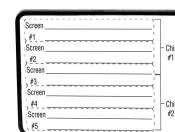
**CARD ASSY,RECIPE
TRANSFER(BRW)**

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

Serving & Holding Options: DUAL TF DBC SST 120/240V w/FnI 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



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Created on:
09/13/2017



Specification Sheet

8/22/2025

ITEM# 1P300.1 - 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
			<p>G.C. to obtain specifications for equipment supplied by vendor.</p> <p>This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination reference and space allocation only.</p> <p>Owner shall furnish and install this item, through his vendor.</p> <p>Owner is responsible for verifying manufacturer, model number, size and components.</p> <p>Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.</p> <p>FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.</p>

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

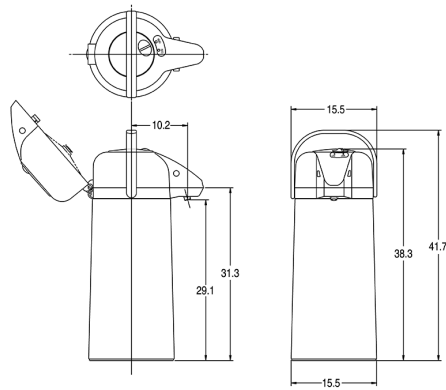
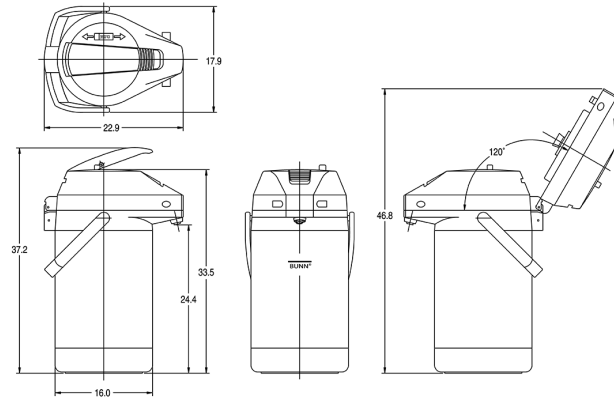
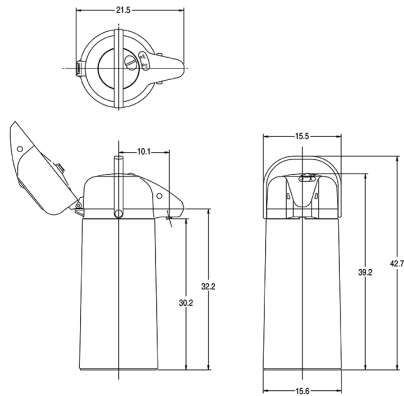
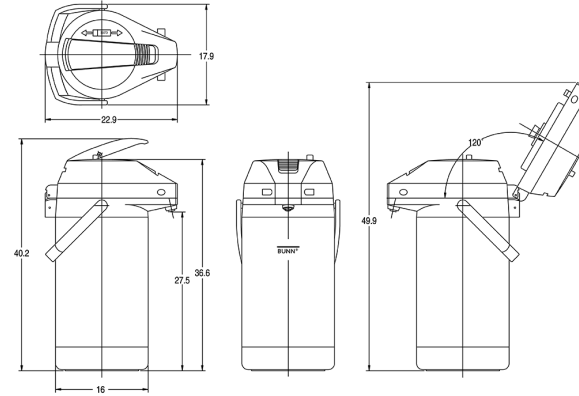
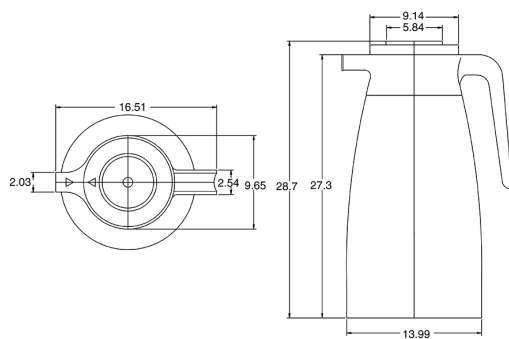
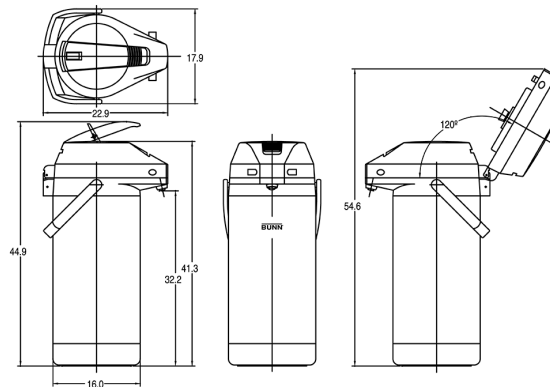
Holding Capacity

English	Metric
-	-



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

**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



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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



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Created on:
08/16/2017



Specification Sheet

8/22/2025

ITEM# 1P301 - 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 H ₂ O 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	-

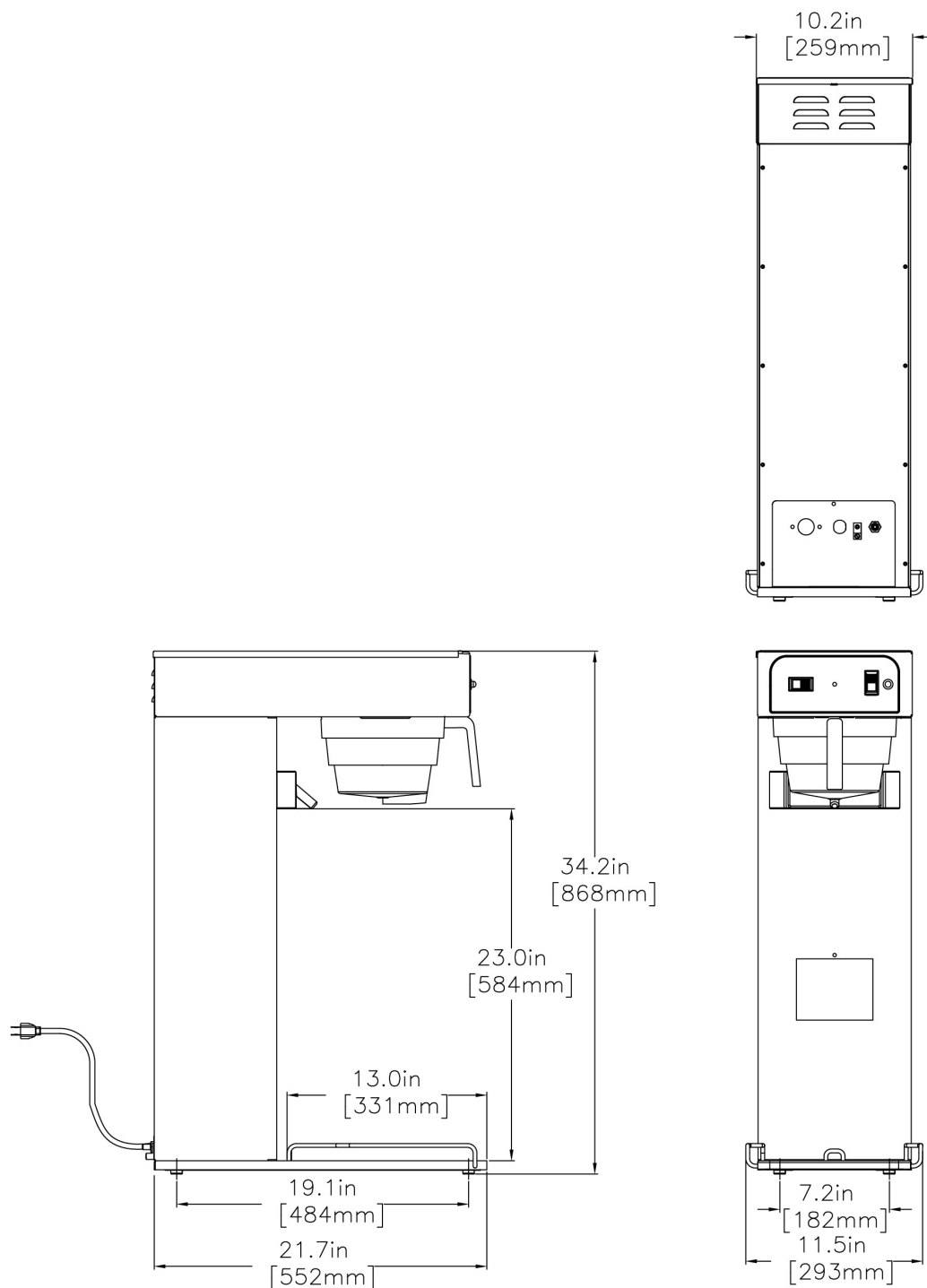
CAD Drawings

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 ft ³
Metric	29.5 cm	86.4 cm	55.9 cm	-	-	-	17.645 kgs	0.207 m ³



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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

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



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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



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Created on:
09/13/2017



Specification Sheet

8/22/2025

ITEM# 1P301.1 - 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
			<p>G.C. to obtain specifications for equipment supplied by vendor.</p> <p>This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination reference and space allocation only.</p> <p>Owner shall furnish and install this item, through his vendor.</p> <p>Owner is responsible for verifying manufacturer, model number, size and components.</p> <p>Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.</p> <p>FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.</p>

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:



Specifications

Product #: 34100.0000

Finish: Stainless

Handle: Side Carry Handles

Lid Color: Solid Smoke Lid

Additional Features

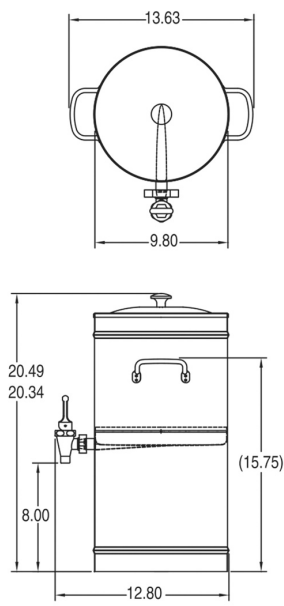
Holding Capacity

English	Metric
-	-

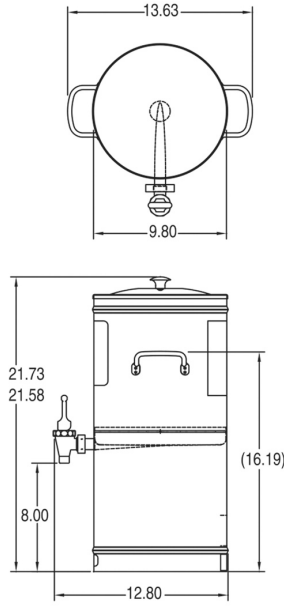


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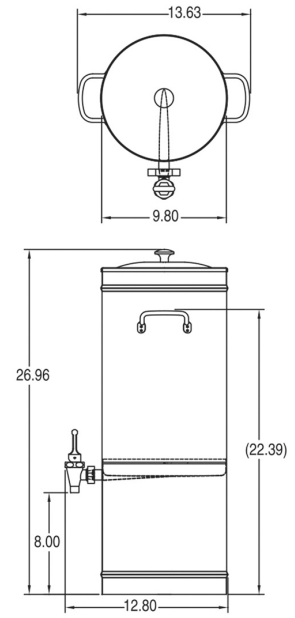
Created on:
08/29/2017



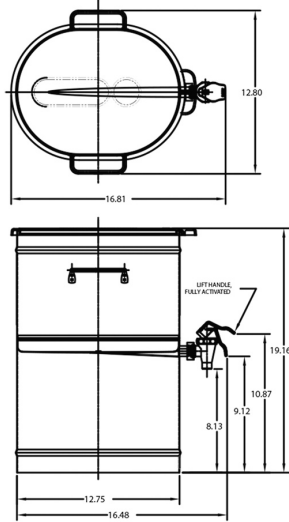
TDS-3 / ICD-3



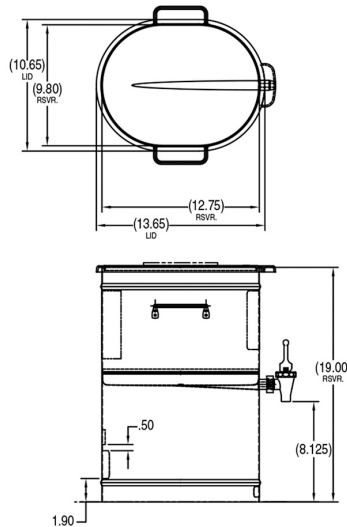
TDS-3.5



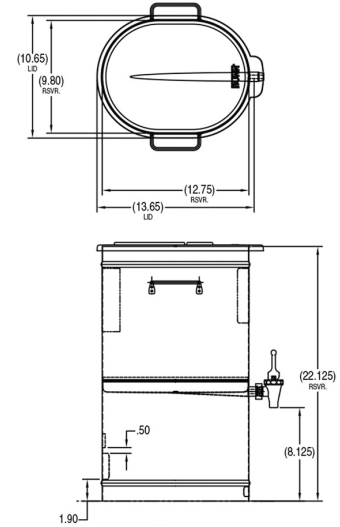
TDS-5



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 ft ³
Metric	27.2 cm	48.3 cm	34.8 cm	-	-	-	4.627 kgs	0.053 m ³



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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



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Created on:
08/29/2017



Specification Sheet

8/22/2025

ITEM# 1P302 - 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
			<p>This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination, reference, and space allocation only.</p> <p>Owner shall furnish and install this item, through his vendor.</p> <p>Owner is responsible for verifying manufacturer, model number, size and components.</p> <p>Owner shall furnish GC with this information for utility requirements.</p> <p>Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.</p> <p>FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.</p> <p>GC to provide finished hole(s) in wall to accommodate utility lines, as needed, in coordination with Owner and Owner provided equipment.</p> <p>Drain to be indirect to nearest floor sink, piping and connection by Plumb Contractor.</p>

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" Width: 10.5" Depth: 27.0"
(84.8cm) (26.7cm) (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:



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 H ₂ O 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	-

WARNING:

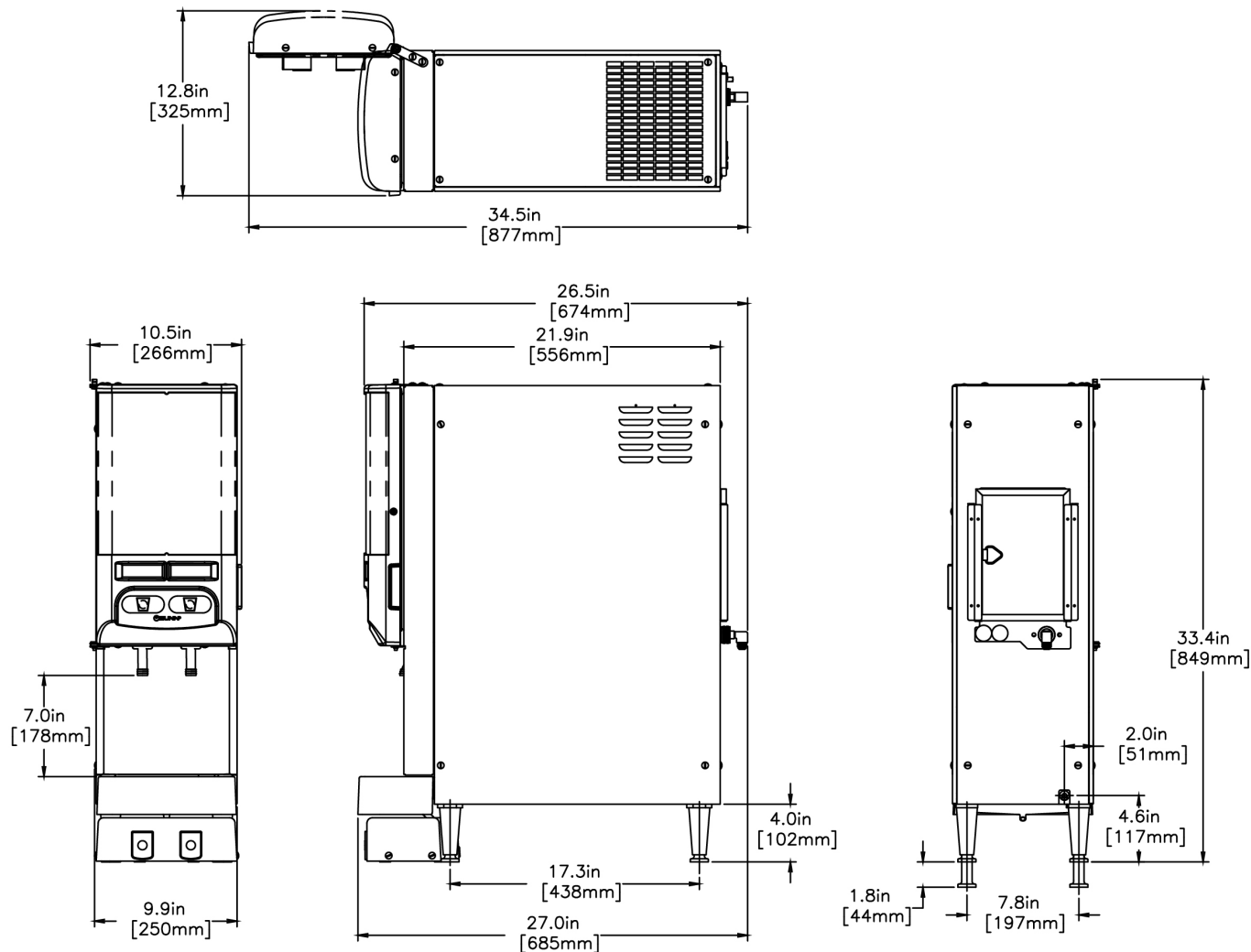
CAD Drawings

2D	Revit	KLC
●		



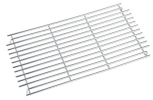
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Last Updated:
08/15/2024



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

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

Serving & Holding Options: JDF®-2S(37900.0001)

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



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Last Updated:
08/15/2024



Specification Sheet

8/22/2025

ITEM# 1P303 - CHEMICAL DISPENSING - JFILL QUATTRO SELECT DISPENSING SYSTEM (1 EA REQ'D)

Diversey D3754220

Chemical Dispensing - JFill Quattro Select Dispensing System

<By Vendor>

ACCESSORIES

Mfr	Qty	Model	Spec
			<p>This item is part of a Chemical Dispensing System and will be provided by chemical vendor.</p> <p>This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination, reference, and space allocation only.</p> <p>Owner shall furnish and install this item, through his vendor.</p> <p>Owner is responsible for verifying manufacturer, model number, size and components.</p> <p>Owner shall furnish GC with this information for utility requirements.</p> <p>Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.</p> <p>FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.</p> <p>GC to provide finished hole(s) in wall to accommodate utility lines, as needed, in coordination with Owner and Owner provided equipment.</p> <p>Drain to be indirect to nearest floor sink, piping and connection by Plumb Contractor.</p>



Specification Sheet

8/22/2025

ITEM# 1P304 - CHEMICAL DISPENSING - JFILL SINKMIZER SS DETERGENT DISPENSER (1 EA REQ'D)

Diversey D1224234

Chemical Dispensing - JFill Sinkmizer SS Detergent Dispenser

<By Vendor>

ACCESSORIES

Mfr	Qty	Model	Spec
			<p>This item is part of a Chemical Dispensing System and will be provided by chemical vendor.</p> <p>This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination, reference, and space allocation only.</p> <p>Owner shall furnish and install this item, through his vendor.</p> <p>Owner is responsible for verifying manufacturer, model number, size and components.</p> <p>Owner shall furnish GC with this information for utility requirements.</p> <p>Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.</p> <p>FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.</p> <p>GC to provide finished hole(s) in wall to accommodate utility lines, as needed, in coordination with Owner and Owner provided equipment.</p> <p>Drain to be indirect to nearest floor sink, piping and connection by Plumb Contractor.</p>



Specification Sheet

8/22/2025

ITEM# 1P304.1 - CHEMICAL DISPENSING - PRODUCT BASKET (2 EA REQ'D)

Diversey 1200872

Chemical Dispensing - Product Basket

<By Vendor>

ACCESSORIES

Mfr	Qty	Model	Spec
			<p>This item is part of a Chemical Dispensing System and will be provided by chemical vendor.</p> <p>This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination, reference, and space allocation only.</p> <p>Owner shall furnish and install this item, through his vendor.</p> <p>Owner is responsible for verifying manufacturer, model number, size and components.</p> <p>Owner shall furnish GC with this information for utility requirements.</p> <p>Owner shall be responsible for verifying that space available will accommodate unit(s) and that these interface properly with adjacent equipment and counters.</p> <p>FSEC is responsible for coordinating installation of this item with Owner and GC in relation to adjacent and associated equipment.</p> <p>GC to provide finished hole(s) in wall to accommodate utility lines, as needed, in coordination with Owner and Owner provided equipment.</p> <p>Drain to be indirect to nearest floor sink, piping and connection by Plumb Contractor.</p>



Specification Sheet

8/22/2025

ITEM# 1P500 - 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

8/22/2025

ITEM# 1P501 - 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

8/22/2025

ITEM# 1P502 - TOWEL/SOAP DISPENSER (1 EA REQ'D)

SMLLWRS SMALLWARES

Towel/Soap Dispenser

<SMALLWARES>

ACCESSORIES

Mfr	Qty	Model	Spec
			<p>This item is NOT IN KITCHEN EQUIPMENT CONTRACT and is shown on Plan with an item number for coordination and reference only.</p> <p>Owner shall furnish and install this item, through his smallwares supplier.</p> <p>Owner is responsible for verifying manufacturer, model number, size and components.</p> <p>GC to furnish and install blocking in wall, as needed to support dispenser.</p> <p>GC to be responsible for providing and installing hollow masonry anchors and any other appropriate hardware to support dispenser on wall.</p> <p>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.</p>



Specification Sheet

8/22/2025

ITEM# 1P503 - 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

8/22/2025

ITEM# 1P504 - 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

8/22/2025

ITEM# 1P600 - DUPLEX CONVENIENCE RECEPTACLE (5 EA REQ'D)

by ec BY EC

Duplex Convenience Receptacle

<BY EC>

ACCESSORIES

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



Specification Sheet

8/22/2025

ITEM# 1P700-1P703 - FOOD SERVICE FLOOR SINK & A.F.D PACKAGE: (1 EA REQ'D)

BY PC BY PC

To include the following items:

Item #1P700 – Floor Sink

Item #1P701 – Area Floor Drain

Item #1P702 – Area Floor Drain

Item #1P703 – Floor Sink

<BY PC>

ACCESSORIES

Mfr	Qty	Model	Spec
			<p>Floor sinks to be sized and located by Engineers/PC.</p> <p>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.</p> <p>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.</p> <p>Millwork Fabricator to provide stainless steel Floor Sink Sleeve when in Millwork counter base installation.</p> <p>Floor sink sleeve to be 1/2" larger than floor sink and be sealed to the floor.</p> <p>NOTE: Floor sink needs to have full access for cleaning. Piping not to obstruct access and allow removal of grate.</p> <p>See floor sink installation detail MEP-100 on typical installation sheet.</p> <p>Area Floor Drain to be sized and located by Engineer/PC.</p> <p>Shown as where to not interfere with Food Service equipment and provide sufficient area drainage.</p> <p>Floor to be slopped to A.F.D</p> <p>Provide additional A.F.D as required.</p>