PRAIRIE BAND NATION
FOOD SOVEREIGNTY BUILDING
MAYETTA, KANSAS

FOOD SERVICE EQUIPMENT CUT SHEETS

NOTE:
1. OWNER FURNISHED EQUIPMENT IS NOT INCLUDED.
2. VENDOR FURNISHED EQUIPMENT IS NOT INCLUDED.
2. CUSTOM FABRICATED EQUIPMENT DOES NOT HAVE CUT SHEETS
   AND IS NOT INCLUDED.

WALK-INS

- **Walk-in Coolers & Freezers**
- **Refrigerated Systems**
- **Refrigerated Warehouses**

Specified #1 in Cold Food Storage

Choose Kolpak modular walk-ins.

Full size or nominal size walk-in coolers, freezers, or dual-temp units can easily be assembled in any size from Kolpak's modular panels. To enlarge or relocate, disassembly is equally as easy. The modular concept makes Kolpak walk-ins, quick and simple to install. Precision formed panels with urethane insulation are lightweight and easy to handle. All sections have tongue and groove joints for a better, more secure fit. On the average, two men can assemble an 8' x 10' walk-in cooler or freezer in three hours.

General Specifications include:

■ **Panel Sizes**

Nominal size panels standard, full size panels on special request.

■ **Urethane insulation throughout**

4" thick urethane offers many advantages over conventional-type materials: more than twice the insulating value of fiberglass; strong and rigid, won't sag or mat; impervious to moisture; vermin proof and odor proof.

CONVERSION CHART	
Nominal	Actual
4'-0"	3'-11"
5'-0"	4'-10$^1/_2$"
6'-0"	5'-10"
7'-0"	6'-9$^1/_2$"
8'-0"	7'-9"
9'-0"	8'-8$^1/_2$"
10'-0"	9'-8"
11'-0"	10'-7$^1/_2$"
12'-0"	11'-7"
13'-0"	12'-6$^1/_2$"
14'-0"	13'-6"
15'-0"	14'-5$^1/_2$"
16'-0"	15'-5"
17'-0"	16'-4$^1/_2$"
18'-0"	17'-4"
19'-0"	18'-3$^1/_2$"
20'-0"	19'-3"
21'-0"	20'-2$^1/_2$"
22'-0"	21'-2"
23'-0"	22'-1$^1/_2$"
24'-0"	23'-1"
25'-0"	24'-$^1/_2$"
26'-0"	25'-0"
27'-0"	25'-11$^1/_2$"
28'-0"	26'-11"
29'-0"	27'-10$^1/_2$"
30'-0"	28'-10"

Because of its superior insulating properties, urethane insulation significantly reduces operating costs. R-values and K-factors (thermal conductivity) of Kolpak panels are as follows:

	4-inch	5-inch	6-inch
R Value	29	36	43
K Factor	.138	.138	.138

■ **Posi-loc assembly**

Permanently foamed-in-place for fast perfect alignment of sections. Access holes are covered by snap-on plug buttons for a neater appearance and greater sanitation.
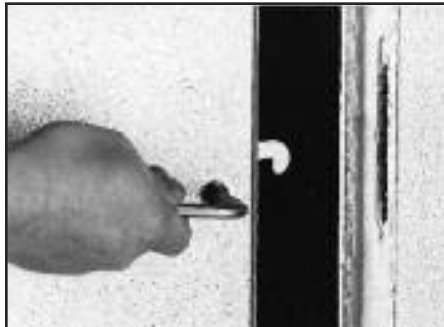
■ **Gasketed tongue and groove**

Tongue sides of all panels are provided with double PVC gaskets foamed-in-place to eliminate costly, time-consuming caulking between panels, and to assure a tight secure fit. Gaskets won't pull out or "snake" during assembly, no butt joints are used.

■ **Fully coved "T" panels**

A complete break in metal continuity eliminates frost conduction between compartments. No need for extra breaker strips and heater wires which can increase operation costs.

■ **Coved corners**

Floor edges are 3/8" radius coved for easier cleaning, and greater sanitation. No dirt-catching seams or sharp angled corners!

■ **Door Jambs**

Door jambs and door plug perimeter fabricated using patented FRP (Fiberglass reinforced plastic). Dramatically reduces thermal conductivity on all doors up to 42" wide.

■ **Choice of finishes**

Standard metal finish for wall skins is 26 gauge stucco embossed galvanized steel for maximum value.

Other available wall finishes are:
- 26 gauge embossed galvalume
- Galvanized pre-painted white, beige, or brown
- .032 embossed aluminum or pre-painted white
- 22 gauge or 20 gauge stainless steel

Kolpak strives to fulfill all your walk-in needs; requests for finishes not listed here are not a problem.

Standard floor metal finish is .100 smooth aluminum. Other available floor finishes are .100 aluminum treadplate, 16 gauge stainless steel, or 16 gauge galvanized steel (for tile and grout applications). Floorless options using metal or vinyl screeds are also available.

Code approvals and industry standards

Kolpak meets them, resulting in lower insurance rates and no construction delays. Here are just a few:
- National Sanitation Foundation
- Underwriter's Laboratories
- Factory Mutual
- 2009 Federal Energy Standards

Flame spread 25 rating

Classified according to ASTME-84 (UL 723), flame spread rating of 25 or less and certified with UL label.

NSF c **UL** US LISTED

ISO 9001:2000 Quality System Certified

ACTUAL FLOOR SIZE	O.D FLOOR AREA SQ. FT.	7'-6" HEIGHT GROSS CU. FT. CAPACITY	8'-6" HEIGHT GROSS CU. FT. CAPACITY	ACTUAL FLOOR SIZE	O.D. FLOOR AREA SQ. FT.	7'-6" HEIGHT GROSS CU. FT. CAPACITY	8'-6" HEIGHT INTERIOR CU. FT. CAPACITY
3'11" x 5'10"	23	114	130	9'8" x 21'2"	205	1261	1445
5'10" x 5'10"	34	182	209	10'7½" x 10'7½"	107	678	777
5'10" x 7'9"	45	250	287	10'7½" x 12'6½"	130	808	927
5'10" x 9'8"	56	318	364	10'7½" x 14'5½"	154	938	1076
5'10" x 11'7"	68	385	442	10'7½" x 16'4½"	174	1069	1226
5'10" x 13'6"	79	453	520	10'7½" x 18'3½"	195	1199	1375
5'10" x 15'5"	91	531	609	10'7½" x 20'2½"	216	1330	1525
6'9½" x 7'9"	53	296	340	10'7½" x 22'1½"	235	1460	1674
6'9½" x 9'8"	67	377	432	10'7½" x 24'½"	266	1655	1824
6'9½" x 11'7"	79	457	524	11'7½" x 12'6½"	145	886	1016
6'9½" x 13'6"	92	528	616	11'7" x 12'6½"	168	1029	1179
6'9½" x 15'5"	105	621	708	11'7" x 14'5½"	190	1172	1343
6'9½" x 17'4"	117	714	800	11'7" x 18'3½"	212	1315	1507
7'9" x 8'8½"	67	390	448	11'7" x 20'2½"	234	1458	1671
7'9" x 10'7½"	83	482	553	11'7" x 22'1½"	256	1600	1835
7'9" x 12'6½"	97	575	660	11'7" x 24'½"	278	1742	1999
7'9" x 14'5½"	113	668	765	12'6½" x 14'5½"	182	1119	1283
7'9" x 16'4½"	127	761	872	12'6½" x 16'4½"	206	1275	1461
7'9" x 18'3½"	142	853	978	12'6½" x 18'3½"	230	1430	1639
7'9" x 20'2½"	156	946	1084	12'6½" x 20'2½"	254	1586	1818
7'9" x 22'1½"	172	1039	1191	12'6½" x 22'1½"	278	1741	1996
8'8½" x 8'8½"	76	442	508	12'6½" x 24'½"	302	1897	2174
8'8½" x 10'7½"	93	548	627	12'6½" x 25'11½"	328	2052	2353
8'8½" x 12'6½"	110	653	748	13'6" x 16'4½"	221	1378	1579
8'8½" x 14'5½"	126	757	868	13'6 x 18'3½"	247	1546	1772
8'8½" x 16'4½"	143	863	990	13'6" x 20'2½"	274	1714	1964
9'8" x 9'8"	93	554	635	13'6" x 22'1½"	297	1882	2157
9'8" x 11'7"	112	671	770	13'6" x 24'½"	324	2050	2350
9'8" x 13'6"	131	789	905	13'6" x 25'11½"	351	2218	2543
9'8" x 15'5"	149	907	1040	13'6" x 27'10½"	376	2386	2735
9'8" x 17'4"	160	1025	1175	13'6" x 28'10"	390	2470	2832
9'8" x 19'3"	186	1143	1310				

COMPONENT	SIZE
Corners	12" x 12" 12" x 6¼"
Tee Walls	23" x 12"
Walls	11½" 23" 34½" 46"
Door Section With 34" Door	46" 57½" 69"

Architectural Specifications · Nominal Size Walk-ins

1. General

Walk-in coolers or freezers provided under this portion of the specifications shall be prefabricated, of modular design and construction. They shall be designed to allow convenient and accurate field assembly and future enlargement by the addition of panels.

2. Panel fabrication

Standard wall, ceiling, and floor panels shall be nominal 2' and 4' in width and shall be interchangeable with like panels. Standard heights of walk-ins shall be_____. Corner panels shall be 90° angles with actual 12" exterior horizontal measurements. Nominal 1' and 3' panels shall be used if required to meet jobsite conditions.

Available heights with floor or 4" vinyl screeds: 7'6" 8'6", 9'6", 10'6", 11'6", 12'6".

Available heights without floor, with 1½" vinyl screeds: 7'4", 8'4", 9'4", 10'4", 11'4", 12'4".

Panels shall consist of foamed-in-place urethane insulation (see paragraph 4), sandwiched between interior and exterior metal "skin" (see paragraph 5) which has been die-formed and gauged for uniformity in size.

Edges of panels shall be foamed-in-place tongue and groove with locking facilities foamed-in-place at time of fabrication (see paragraph 6).

3. Floor construction (select one)

a. **Floor Panels:** Panels shall be fabricated similar to other panels, designed to readily withstand uniformly distributed loads of 700 lbs. per square foot. Floor (will; will not) be recessed. Floor (will; will not) be covered by the tile and grout, or concrete wearing floor.

b. **Floorless:** Provide 1½" high or 4" high Temp-Guard vinyl screeds. Screeds must be coved on both sides and sit flat on the floor. Screeds shall be nailed or lag screwed to floor through center. No exposed fasteners shall be allowed. Wall panels lock to screeds on 2'0" centers.

4. Insulation

Each panel shall be filled with rigid "Foamed-In-Place" urethane having a thermal conductivity (K factor) of 0.138 BTU/hr./ft² per degrees Fahrenheit/inch and an overall coefficient of heat transfer (U factor) of not more than 0.034. "R" factor shall be 29 or greater. Insulation shall have a 97% closed cell structure. Overall thickness shall be 4". Fire hazard classification according to ASTME-84 (UL 723) is a flame spread rating of 25* of less and certified with UL label. Factory Mutual approved and listed.
NOTE: 5" and 6" thick panels available.

5. Metal finishes

Panel skins, standard models, standard and optional metal finishes are as follows: (Specify one or a combination of the following.)

*This rating is not intended to reflect hazards presented by this or any other material under actual fire conditions.

26 GA Embossed Galvanized (Standard)
26 GA Embossed Galvanized Pre-painted White
26 GA Embossed Galvanized Pre-painted Beige
26 GA Embossed Galvanized Pre-painted Brown
.032 Embossed Aluminum (Standard)
.032 Embossed Aluminum Pre-painted White
22 GA Stainless Steel – 430 Rolled On
20 GA Stainless Steel – 430 Rolled On
OTHER: Available upon request

b. Exterior floor and ceiling shall be 26 gauge galvanized steel on all walk-ins, unless otherwise called for.

c. Interior floor. shall be one of the following:
 1. .100" smooth aluminum
 2. 16 gauge stainless steel.
 3. .100 tread plate aluminum
 4. 16 gauge Galvanized steel
   (tile and grout applications)

6. Panel locking assemblies
Assembly of walk-in shall be accomplished by Posi-locs. Posi-locs shall be foamed-in-place and activated by a hex wrench provided by the manufacturer. Access ports to locking devices shall be covered by snap caps. Access ports shall be on interior to allow assembly of walk-in from the inside.

7. Section gaskets
N.S.F. listed gaskets shall be foamed-in-place to the male side of all panels, on both interior and exterior. Gaskets shall be impervious to stains, greases, oils mildew, etc.

8. Entrance door and door panel
Each walk-in shall be fitted with one standard 34" x 78" swing-type entrance door. The door shall be flush type, finished in and out to match the wall in which located. Doors and door section shall be listed by Underwriters Laboratories and equipped with the following:

a. Door shall be equipped with magnetic gasket, Posi-Steel door closure and latch. Hardware has provisions for locking and a safety release which prevents entrapment of personnel within the box.

b. Door shall be self-closing with two strap-type, cam-lift hinges.

c. Door jamb shall be made of Fiberglass Reinforced Plastic. An isolated, low wattage heater strip covered by magnetically attracting stainless steel shall be fitted onto this jamb as standard on freezer doors and sold as an option on coolers. This strip shall provide perfect sealing of magnetic gasket and prevent frost and condensation build-up.

d. Each entrance door section shall be provided with an incandescent type vapor-proof light, pilot light switch and conduit between switch box and outlet box.

Concealed wiring shall be standard on each entrance door section.

e. A threshold with non-skid striping shall be provided with each door section. Heater wire shall continue beneath the threshold (freezer).

f. A digital thermometer shall be included with each door section to indicate inside temperature.

9. Partitions
Fabrication and finish of partition walls shall be the same as the walk-in walls and shall lock into wall, ceiling, and/or floor panels, with Posi-loc assemblies (paragraph 6). Tongue and groove foam fabrication shall provide the thermal break between cooler and freezer compartments. Wall "T" panels shall be 23" x 12" symmetrical tee. Heater wires not required.

10. N.S.F.
Walk-ins shall be fabricated to comply with National Sanitation Foundation No. 7. The N.S.F. label shall be affixed to the interior door pan. All interior corners, including floor shall be coved.

11. Air vent
A Tri-Action air vent shall be provided to equalize pressure between the interior and exterior, caused by sudden temperature changes due to door openings and evaporator defrosting. The vent shall be heated to prevent moisture and/or frost accumulation. (Required for freezers.)

12. Installation instructions
A complete set of installation instructions shall be included with the walk-in. These instructions shall cover the erection and assembly of the walk-in, and the installation of refrigeration systems. A floor plan print shall be included.

13. Refrigeration Equipment
Condensing units shall be fully hermetic or semi-hermetic type. Refrigerant shall be R-22 or R-404A unless otherwise specified. Condenser shall be air-cooled or optional water-cooled. Condensing units shall be factory assembled and U.L. or E.T.L. listed. Evaporators shall be forced air type. Air discharge shall be parallel to the walk-in ceiling. Fan motors, guards multi-fin and tube-type coil, shall be housed in heavy gauge aluminum. Unit shall have drain pan with suitable drain pipe fitting. Freezer evaporators hall have and automatic electric defrost system including heaters, time clock, fan delay control, and heated drain pan. Defrost shall be time initiated and temperature terminated with built-in fail-safe control. All evaporators shall be U.L. listed. All systems include pump down cycle to provide additional protection against unwanted refrigerant flow.

These basic components shall be supplied by Kolpak as one of the following systems:
 "CS" Self-Contained Top Mounted
 "SS" Self-Contained Side Mounted
 "PCL" Pre-Charged Lines
 "PR" Pre-assembled Remote
See Page 6 for details on above systems.

Refrigeration accessories
Low Ambient Kit —
For air-cooled condensing units installed outdoors (to - 20°F) where sub-zero ambient temperatures prevail for sustained periods — include crankcase heater, head pressure control, and rainproof housing.

For below - 20°F ambient temperatures consult factory.

Drain lines —
Installing contractor shall provide suitable drain lines from all evaporators. Drains shall be trapped outside the walk-in. Freezer drains shall be copper tubing and shall be heated and insulated to prevent freeze-up. All plumbing to be in accordance with local codes. Drain lines available from Kolpak in 6', 12' or 18' lengths.

Condensate evaporator —
Required if jobsite does not have a floor drain near the walk-in. An electric condensate evaporator shall be provided for wall mounting on exterior of the walk-in. 115-60-1 AC continuous service voltage required.

Insulated evaporator —
Top-mounted coil system can be used to provide more usable storage space. Coil is positioned above interior of ceiling.

Generalized statement of warranty

Panel limited warranty (10 years).
Kolpak Refrigeration, Inc. warrants to the original purchaser the foamed-in-place panels manufactured and sold by it, to be free from defects in material and workmanship under normal use and service for a period of ten years from the date of original installation by an authorized representative, but not to exceed ten years and six months from date of original shipment. Painted surfaces shall be warranted eighteen months from date of shipment. All hardware and electrical components (except lights and refrigeration system, covered separately) are warranted against defects in workmanship under normal use and service for a period of one year from date of installation, but not to exceed fifteen months from date of original shipment.

- Condensation-free door
- Patented air vent standard with freezer
- Camlift, gravity, self-closing door (flush mounted)
- Magnetic door gasket
- Inside safety release
- Convenience handle
- Vapor-proof interior light
- External digital thermometer
- New powder coated handle & hinges
- Exterior and interior ramps (optional)

Outdoor Roof cap
Easy-to-install membrane roof cap provides an excellent moisture-tight seal, keeping water off exterior installations. Reflects sunlight to lock the cold in, heat out. Covered by a 10 year limited warranty. (Optional feature for outdoor walk-ins).

Tri-action Heated Air Vent
Kolpak's heated air vent permits opening and closing the walk-in door with fingertip ease, eliminating vacuum pressure. It is standard with all freezer compartments.

Newly Designed Door
The new ergonomically designed handle and hinges are powder coated and user friendly. The door comes with a standard third hinge and the door caps help minimize damage.

The Digital Thermometer (Standard)
The digital thermometer is used to monitor the interior temperature of the Kolpak walk-in cooler or freezer. It is equipped with a remotely wired sensor to provide accurate temperature readings from -40 degrees F to +199 degrees F with large, easy-to-read numerals.

Easy-to-read Dial Thermometer (Optional)
Kolpak's dial thermometer has large-easy-to-read numbers for accurate temperature readings at a glance.
Optional alarms, with audible and visible warnings, alert user when walk-in temperatures are too warm or too cold.

Kolpak Walk-ins Feature Super Door Construction
Kolpak's "super door" is expressly designed to cut operating costs and save energy. It delivers super performance through innovative features and materials. Smooth, cam-action hinges...flush fit...airtight Posi-seal design...and more. Much more for the money. This great door sets new standards for excellence and value.

Interior Safety Release
Prevents entrapment when walk-in is accidentally locked from outside. A quick quarter turn releases handle or locking bar.

Vapor-proof Interior Light
Shatter-proof incandescent light mounted on interior side adjacent to opening. Prewired to exterior switch.

Durable FRP Threshold
New FRP threshold is stronger and more durable than conventional stainless steel. There's no warping, bending or distortion that can cause expensive air leaks. Save energy.

Kolpak Airshield Optional
Also available as an option, is the new Kolpak Airshield which reduces air infiltration whenever the door is open.

Built-in Interior Ramp (optional)
Designed for wheel-in traffic. Located in the threshold entrance aisle. Eliminates the space taken by an outside ramp with no reduction in storage area. Heated threshold prevents frost build-up.

Recommended insulation thickness

For built-in floor applications (floorless with concrete or tile and grout), Kolpak recommends two layers of 1" thick urethane sheets be used for medium-temperature walk-ins (35°F or above). For low-temp units (below 35°F), we suggest two layers of 2" thick urethane sheets. Joints must be staggered for maximum efficiency.

Maximum floor load

Stationary floor loads up to 700 lbs. per square foot uniformly distributed can be stored on Kolpak standard floor sections. If mobile equipment such as dollies and carts are used, the floor must be reinforced with aluminum diamond-tread plate. A minimum of 4" reinforced concrete must be poured over floor sections when fork-lift trucks are used.

Floorless vinyl screeds

If the user wants a tile or cement floor, or if stationary floor load exceeds 700 lbs. per square foot, a floorless walk-in is installed using Kolpak's exclusive PVC screeds. This type of installation also eliminates the need for interior or exterior ramps.

"Temp-guard" vinyl screeds

Durable $1\frac{1}{2}$" and 4" vinyl screeds form the best base for wall sections. Unique design of the $1\frac{1}{2}$" screed creates a "thermopane" insulation effect, while the 4" is filled with foamed in place urethane for insulation to help keep temperature constant throughout the walk-in. Screeds are coved on two sides for easier cleaning, greater sanitation.
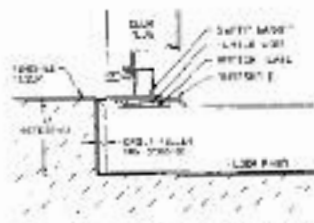
"Posi-loc" assemblies in the wall panels join with the clip in the screed to form a strong, tight seal.
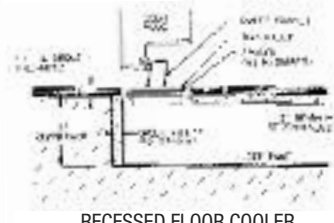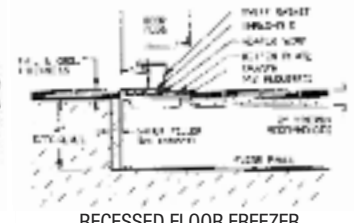
Standard Floor
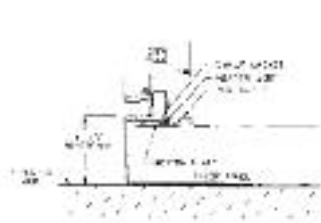
STANDARD WITH FLOOR

Recessed Floor
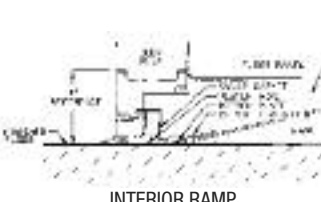

RECESSED FLOOR

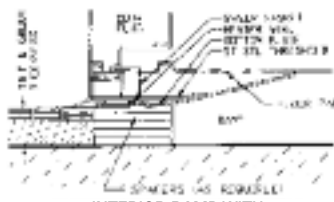RECESSED FLOOR COOLER
WITH TILE AND GROUT

RECESSED FLOOR FREEZER
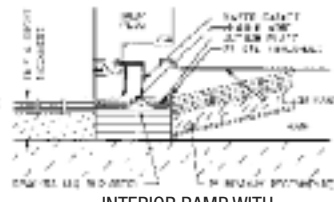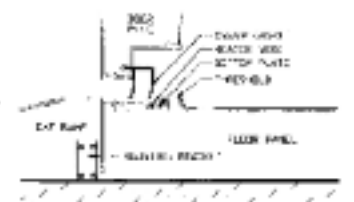WITH TILE AND GROUT

Ramps

INTERIOR RAMP

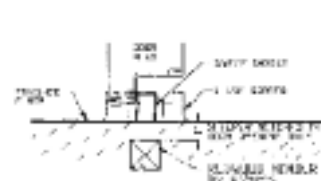INTERIOR RAMP WITH
TILE AND GROUT EXTERIOR

INTERIOR RAMP WITH
TILE AND GROUT
EXTERIOR AND INTERIOR

EXTERIOR RAMP

Vinyl Screeds

FLOORLESS COOLER WITH
1 1/2" VINYL SCREED
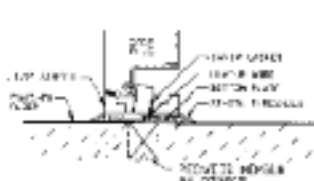
FLOORLESS FREEZER WITH
1 1/2" VINYL SCREED

FLOORLESS COOLER WITH
1 1/2" VINYL SCREED
TILE AND GROUT

FLOORLESS FREEZER WITH
1 1/2" VINYL SCREED
TILE AND GROUT

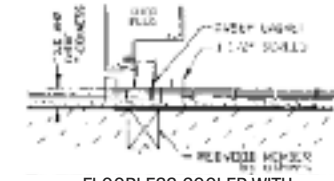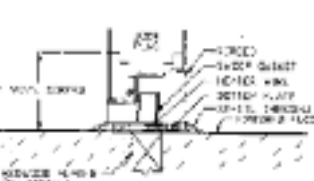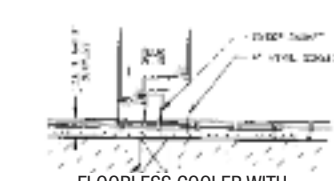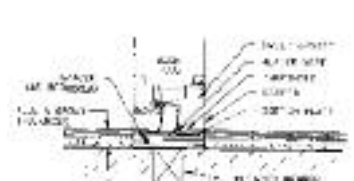## Foam Screeds

FLOORLESS COOLER WITH
4" VINYL FOAM SCREED

FLOORLESS FREEZERS WITH
4" VINYL FOAM SCREED

FLOORLESS COOLER WITH
4" VINYL FOAM SCREED
TILE AND GROUT

FLOORLESS FREEZER WITH
4" VINYL FOAM SCREED
TILE AND GROUT

Medium Temperature Hermetic R-22

HP	CAPACITY BTU/HR +35°F TEMP.	EVAP. CFM	TOTAL SYSTEM AMPS		
			115-60-1	208/230-60-1	208/230-60-3
1/2	5,080	855	13.2	9.2	—
3/4	7,175	825	17.3	9.3	—
1	9,545	1,640	—	13.9	11.9
1-1/2	11,840	1,710	—	16.4	15.1
2	16,115	2,565	—	21.7	17.0
3	23,840	3,420	—	33.4	25.2
*4	35,750	5,130	—	34.0	21.2
*5	41,645	4,950	—	37.6	24.7

Evaporator Voltage 115-60-1

Low Temperature Hermetic R-404A

HP	CAPACITY BTU/HR 0°F BOX	CAPACITY BTU/HR -10°F BOX TEMP.	EVAP. CFM	TOTAL SYSTEM AMPS	
				208/230-60-1	208/230-60-3
3/4	3,925	—	840	13.3	—
1	4,675	3,560	840	16.6	12.6
1-1/2	7,465	6,070	1570	21.4	16.0
2	9,325	7,750	1680	26.5	18.1
2-1/2	11,195	9,155	1680	28.0	19.6

Evaporator Voltage 208/230-60-1

Medium Temperature Semi-hermetic R-22

HP	CAPACITY BTU/HR +35°F TEMP.	EVAP. CFM	TOTAL SYSTEM AMPS		
			115-60-1	208/230-60-1	208/230-60-3
1/2	4,525	855	11.7	6.5	5.0
3/4	7,000	825	15.0	8.7	6.7
1	9,540	1,640	—	12.9	9.9
1-1/2	11,100	1,710	—	15.8	11.7
2	15,435	2,565	—	18.9	15.1
3	26,835	4,275	—	**31.9	26.6
*5	44,200	4,950	—	**38.7	23.6

Evaporator Voltage 115-60-1 *High side amps only. **Transformer mounted and wired for 208 volt operation

Low Temperature Semi-hermetic R-404A

HP	CAPACITY BTU/HR 0°F BOX TEMP.	CAPACITY BTU/HR -10°F BOX TEMP.	EVAP. CFM	TOTAL SYSTEM AMPS	
				208/230-60-1	208/230-60-3
3/4	4,545	3,805	840	11.7	8.8
1	5,500	4,560	820	12.5	10.2
1-1/2	8,140	6,695	1570	19.8	16.5
2	11,270	9,450	1680	25.2	17.9
3	18,670	14,950	3360	**38.5	34.6
*3	24,310	19,920	4200	**30.2	21.2
*4	28,670	24,080	5040		30.7
*6	34,990	29,080	6720		33.2

Evaporator Voltage 208/230-60-1 *High side amps only. **Transformer mounted and wired for 208 volt operation
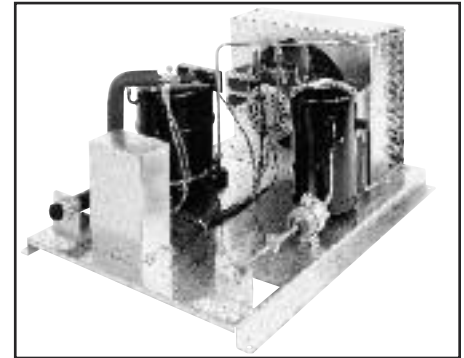
"CS" Model
Top mounted, self-contained, factory assembled requiring only electrical connections and drain line by jobsite contractors. System shall have quick disconnect lines for easy, economical jobsite installation.

"SS" Model
Side mounted, self-contained, factory assembled requiring only electrical connection and drain line by jobsite contractors. All components are factory mounted on a frame for mounting over walk-in wall.

"PCL" Model
Consists of condensing unit assembly, evaporator assembly, and pre-charged refrigerant lines for remote location of condensing unit. Lines are quick disconnect type and are available in lengths up to 40'.

"PR" Model
Pre-assembled remote system is designed to reduce field labor. It requires tubing, refrigerant charge and electrical hook-up by refrigeration and electrical contractors.

High quality, innovative solutions that fulfill all your "cold-side" needs.

Manitowoc Foodservice is comprised of eight brand names.

For beverage products – Servend, Multiplex, and McCann's;

for ice products – Manitowoc Ice;

and for refrigeration products – Kolpak, McCall, Harford, and Koolaire.

Visit us today at ***www.manitowocfsg.com***

Manitowoc

Kolpak®

METRO®

Item # _____

Job _____

METRO® SEAL3

with Microban® Antimicrobial Protection

Metroseal 3 is available on Super Erecta and Super Adjustable Super Erecta shelving systems. Metroseal 3 is applied using an exclusive state-of-the-art finishing and coating process that creates an attractive and corrosion-resistant finish. Metroseal 3 is enhanced with built-in Microban® antimicrobial product protection, which protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation.

• **Exclusive Protection:** Metro's new proprietary epoxy coating now contains Microban® antimicrobial product protection. Microban® protects the epoxy coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation. The storage system remains cleaner between cleanings.

• **Attractive, Corrosion-Resistant Finish:** Metroseal 3 is an attractive corrosion-resistant finish that protects the shelving against corrosive conditions found in walk-in coolers.

• **Metro® Shelving Systems:** Metroseal 3 is a finish for the world's most popular shelving systems, Super Erecta and Super Adjustable Super Erecta. Both systems provide easy assembly without the use of special tools, adjustability at 1" (25mm) increments, greater air circulation and light penetration, a large selection of accessories, and the versatility to change as your storage needs change. Super Adjustable Super Erecta has the added feature of a unique patented corner release making it the easiest to adjust shelving system ever.

• **Economical:** Metroseal 3 storage shelving is an economical alternative to stainless steel, for use in environments that tend to corrode other metals.

• **12-Year Limited Warranty:** Metroseal 3 is a corrosion-resistant finish for environments which can cause other metals to corrode. Metroseal 3 has a 12-year limited warranty against rust formation.

Super Adjustable Super Erecta

Super Erecta

NSF

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Job _____

SUPER ERECTA® AND SUPER ADJUSTABLE SUPER ERECTA®
METROSEAL 3 SHELVING

METRO®

Metroseal 3 Shelves

Cat. No. Super Adjustable	Cat. No. Super Erecta	Width (in.)	Width (mm)	Length (in.)	Length (mm)	Approx. Pkd Wt. (lbs.)	Approx. Pkd Wt. (kg)
A1424NK3	1424NK3	14	355	24	610	6	2.7
A1430NK3	1430NK3	14	355	30	760	7	3.2
A1436NK3	1436NK3	14	355	36	914	8	3.6
A1442NK3	1442NK3	14	355	42	1066	9$^1/_2$	4.3
A1448NK3	1448NK3	14	355	48	1219	10$^1/_2$	4.7
A1460NK3	1460NK3	14	355	60	1524	14	6.3
A1472NK3	1472NK3	14	355	72	1825	17	7.7
A1824NK3	1824NK3	18	457	24	610	7	3.2
A1830NK3	1830NK3	18	457	30	760	8	3.6
A1836NK3	1836NK3	18	457	36	914	9$^1/_2$	4.3
A1842NK3	1842NK3	18	457	42	1066	11	5.0
A1848NK3	1848NK3	18	457	48	1219	12	5.4
A1854NK3	1854NK3	18	457	54	1370	14$^1/_2$	6.6
A1860NK3	1860NK3	18	457	60	1524	17	7.7
A1872NK3	1872NK3	18	457	72	1825	20	9.1
A2124NK3	2124NK3	21	530	24	610	8	3.6
A2130NK3	2130NK3	21	530	30	760	9	4.1
A2136NK3	2136NK3	21	530	36	914	11	5.0
A2142NK3	2142NK3	21	530	42	1066	12	5.4
A2148NK3	2148NK3	21	530	48	1219	14	6.4
A2154NK3	2154NK3	21	530	54	1370	16	7.3
A2160NK3	2160NK3	21	530	60	1524	18	8.2
A2172NK3	2172NK3	21	530	72	1825	24	10.9
A2424NK3	2424NK3	24	610	24	610	9	4.1
A2430NK3	2430NK3	24	610	30	760	11	5.0
A2436NK3	2436NK3	24	610	36	914	13	5.9
A2442NK3	2442NK3	24	610	42	1066	15	6.8
A2448NK3	2448NK3	24	610	48	1219	16	7.3
A2454NK3	2454NK3	24	610	54	1370	19	8.6
A2460NK3	2460NK3	24	610	60	1524	21	9.5
A2472NK3	2472NK3	24	610	72	1825	26	11.8
A3036NK3		30	760	36	914	15	6.8
A3048NK3		30	760	48	1219	21	9.5
A3060NK3		30	760	60	1524	26$^1/_2$	11.8
A3072NK3		30	760	72	1825	31	14.0
A3636NK3		36	914	36	914	18	8.2
A3648NK3		36	914	48	1219	23	10.4
A3660NK3		36	914	60	1524	29	13.1
A3672NK3		36	914	72	1825	34$^1/_2$	15.4

SiteSelect™ Posts

Cat. No. Metroseal 3	Height* (in.)	Height* (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
13PK3	14$^1/_2$	368	1	0.5
33PK3	34$^1/_2$	877	2	0.9
54PK3	54$^9/_{16}$	1386	3	1.4
63PK3	62$^9/_{16}$	1589	3$^1/_2$	1.6
74PK3	74$^5/_8$	1895	4	1.8
86PK3	86$^5/_8$	2200	5	2.3

*Height includes leveling bolt and cap.

All Metro Catalog Sheets are available on our Web Site: **www.metro.com**

Every Metroseal 3 shelf and post is backed by a limited 12-year warranty against surface rust formation.

Super Erecta Split Sleeves

Super Adjustable Wedges and Corner Release System

Important: When ordering by components remember that stability decreases as the ratio of height to width increases. Units should be kept as wide and low as possible.

SiteSelect™ Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification.

METRO®

Item # _____

Job _____

METRO® SEAL 3

with Microban® Antimicrobial Protection

Metroseal 3 is available on Super Erecta and Super Adjustable Super Erecta shelving systems. Metroseal 3 is applied using an exclusive state-of-the-art finishing and coating process that creates an attractive and corrosion-resistant finish. Metroseal 3 is enhanced with built-in Microban® antimicrobial product protection, which protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation.

• **Exclusive Protection:** Metro's new proprietary epoxy coating now contains Microban® antimicrobial product protection. Microban® protects the epoxy coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation. The storage system remains cleaner between cleanings.

• **Attractive, Corrosion-Resistant Finish:** Metroseal 3 is an attractive corrosion-resistant finish that protects the shelving against corrosive conditions found in walk-in coolers.

• **Metro® Shelving Systems:** Metroseal 3 is a finish for the world's most popular shelving systems, Super Erecta and Super Adjustable Super Erecta. Both systems provide easy assembly without the use of special tools, adjustability at 1" (25mm) increments, greater air circulation and light penetration, a large selection of accessories, and the versatility to change as your storage needs change. Super Adjustable Super Erecta has the added feature of a unique patented corner release making it the easiest to adjust shelving system ever.

• **Economical:** Metroseal 3 storage shelving is an economical alternative to stainless steel, for use in environments that tend to corrode other metals.

• **12-Year Limited Warranty:** Metroseal 3 is a corrosion-resistant finish for environments which can cause other metals to corrode. Metroseal 3 has a 12-year limited warranty against rust formation.

Super Adjustable Super Erecta

Super Erecta

NSF

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Job _____

SUPER ERECTA® AND SUPER ADJUSTABLE SUPER ERECTA®
METROSEAL 3 SHELVING

METRO®

Metroseal 3 Shelves

Cat. No. Super Adjustable	Cat. No. Super Erecta	Width (in.)	Width (mm)	Length (in.)	Length (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
A1424NK3	1424NK3	14	355	24	610	6	2.7
A1430NK3	1430NK3	14	355	30	760	7	3.2
A1436NK3	1436NK3	14	355	36	914	8	3.6
A1442NK3	1442NK3	14	355	42	1066	$9^1/_2$	4.3
A1448NK3	1448NK3	14	355	48	1219	$10^1/_2$	4.7
A1460NK3	1460NK3	14	355	60	1524	14	6.3
A1472NK3	1472NK3	14	355	72	1825	17	7.7
A1824NK3	1824NK3	18	457	24	610	7	3.2
A1830NK3	1830NK3	18	457	30	760	8	3.6
A1836NK3	1836NK3	18	457	36	914	$9^1/_2$	4.3
A1842NK3	1842NK3	18	457	42	1066	11	5.0
A1848NK3	1848NK3	18	457	48	1219	12	5.4
A1854NK3	1854NK3	18	457	54	1370	$14^1/_2$	6.6
A1860NK3	1860NK3	18	457	60	1524	17	7.7
A1872NK3	1872NK3	18	457	72	1825	20	9.1
A2124NK3	2124NK3	21	530	24	610	8	3.6
A2130NK3	2130NK3	21	530	30	760	9	4.1
A2136NK3	2136NK3	21	530	36	914	11	5.0
A2142NK3	2142NK3	21	530	42	1066	12	5.4
A2148NK3	2148NK3	21	530	48	1219	14	6.4
A2154NK3	2154NK3	21	530	54	1370	16	7.3
A2160NK3	2160NK3	21	530	60	1524	18	8.2
A2172NK3	2172NK3	21	530	72	1825	24	10.9
A2424NK3	2424NK3	24	610	24	610	9	4.1
A2430NK3	2430NK3	24	610	30	760	11	5.0
A2436NK3	2436NK3	24	610	36	914	13	5.9
A2442NK3	2442NK3	24	610	42	1066	15	6.8
A2448NK3	2448NK3	24	610	48	1219	16	7.3
A2454NK3	2454NK3	24	610	54	1370	19	8.6
A2460NK3	2460NK3	24	610	60	1524	21	9.5
A2472NK3	2472NK3	24	610	72	1825	26	11.8
A3036NK3		30	760	36	914	15	6.8
A3048NK3		30	760	48	1219	21	9.5
A3060NK3		30	760	60	1524	$26^1/_2$	11.8
A3072NK3		30	760	72	1825	31	14.0
A3636NK3		36	914	36	914	18	8.2
A3648NK3		36	914	48	1219	23	10.4
A3660NK3		36	914	60	1524	29	13.1
A3672NK3		36	914	72	1825	$34^1/_2$	15.4

SiteSelect™ Posts

Cat. No. Metroseal 3	Height* (in.)	Height* (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
13PK3	$14^1/_2$	368	1	0.5
33PK3	$34^1/_2$	877	2	0.9
54PK3	$54^9/_{16}$	1386	3	1.4
63PK3	$62^9/_{16}$	1589	$3^1/_2$	1.6
74PK3	$74^5/_8$	1895	4	1.8
86PK3	$86^5/_8$	2200	5	2.3

*Height includes leveling bolt and cap.

All Metro Catalog Sheets are available on our Web Site: **www.metro.com**

Every Metroseal 3 shelf and post is backed by a limited 12-year warranty against surface rust formation.

Super Erecta Split Sleeves

Super Adjustable Wedges and Corner Release System

Important: When ordering by components remember that stability decreases as the ratio of height to width increases. Units should be kept as wide and low as possible.

SiteSelect™ Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification.

L02-010B
Printed in U.S.A.   Rev. 11/02

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

Made in the USA

Wide- Angle Racks

Specifically designed for 18" x 26" and 12" x 20" pans or trays.

"Mix & Match" Pan Size

Extremely versatile, this multipurpose rack is designed to transport 18" x 26" *and* 12" x 20" pans or trays. Extra wide 3 1/4" angles are welded to the heavy duty frame giving you the freedom to mix–and–match pans and trays of both sizes on **one** rack.

"Worry Free" Handling

Specially designed to hold trays by the bottom insuring equal load distribution for easy, "worry free" handling. Heavy duty aluminum tube and angle slides maximize strength and durability.

Easy to Maneuver

Equipped with four 5" heavy duty platform type casters, these all welded aluminum racks are built to be pushed around. Non-marking wheels protect floors and minimize noise.

Guaranteed To Last

Guaranteed to last, each rack carries a *Lifetime Guarantee* against rust and corrosion as well as a *Five-Year Guarantee* against material defects and workmanship.

Model #1305

NSF®

Phone:800-255-0104
Fax: 877-877-7687
www.newageindustrial.com
sales@newageindustrial.com

New Age Industrial reserves the right to modify or make changes at any time without notice to materials and specifications.

SPECIFICATIONS

MATERIAL: Hi-tensile, corrosion resistant, rust proof, primary extruded
aluminum, Type 6463-T5 alloy.

CONSTRUCTION: All heli-arc welded with all seams welded and sealed (no rivets).

SIDES: Each side had two vertical posts of 1" x 1" x .070 wall tube. Welded to each side are angle runners of 1 1/2" x 3 1/4" x .100 wall aluminum angle, spaced on 3" or 5" centers.

HORIZONTAL SUPPORTS: Each rack has (4) horizontal supports located at the top and center. These supports are 1" x 1" x .070 wall tube.

CORNER GUSSETS: Gussets of 1 1/2" x 1 1/2" x 5/8" thick angle are welded to the inside angles (bottom side) where horizontal cross bracing meets vertical uprights.
Note: Each gusset requires 4 1/2" of weld.

BASE: All welded rectangular frame with caster plates pre-tapped for caster bolts welded to each corner.

CASTERS: Platform type, 5" diameter wheel, full swivel design with sealed ball bearing axle. Wheel material is nonmarking polyurethane.
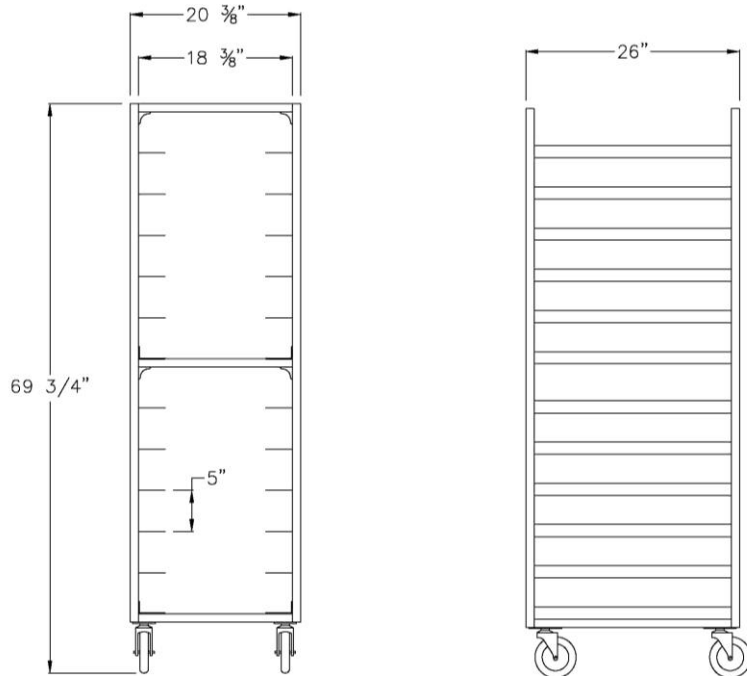
Model #1305

Model No.	Size-W	Size-H	Size-D	Runner Spacing	Pan Cap.	Wt.
Accepts 18"x26" or 12"x20" Pans-NSF Certified						
1305	20 3/8"	69 3/4"	26"	5"	12	51#
1306	20 3/8'	69 3/4"	26"	3"	20	71#
Accepts 18"x26" or 12"x20" Pans, and Various Oval Trays						
96058	26 1/2"	70"	30"	6"	10	99#
97690	51 3/4"	71 5/8"	30"	6"	20	176#

Options:

CASTER LOCKS (2) — Add "CL" suffix to model #.
CORNER BUMPERS (4) — Add "B" suffix to model #.
PAN STOP — Add "PS" suffix to model #.
PERIMETER BUMPER — Add "PB" suffix to model #.
SOLID BASE — Add "E" suffix to model #.
VERTICAL BUMPER (4) — Suffix "VB" suffix to model #.

NSF®

Phone:800-255-0104
Fax: 877-877-7687
www.newageindustrial.com
sales@newageindustrial.com

Item # _____

Job _____

SUPER ADJUSTABLE™ SUPER ERECTA SHELF®
WIRE SHELVING

Super Adjustable™ Super Erecta Wire Shelving is the most advanced and innovative wire storage system available.

- **Maximum Space Utilization:** The Corner Release System encourages repositioning of shelves during initial assembly to reclaim wasted vertical space. In some cases, reclaimed vertical space will allow an extra shelving tier to be added to the storage unit resulting in a 25% increase in storage capacity!

- **Easily Assembled:** The unique Corner Release System enables quick and easy repositioning of shelves during the initial set up to accommodate different package or container sizes. "Total Assembly" is complete only after the shelves are properly spaced to maximize storage. SiteSelect™ Posts, with the double-groove visual guide feature, have circular grooves at 1" (25mm) increments and are numbered at 2" (51mm) intervals to easily identify proper shelf locations.

- **Easily Adjustable:** The unique shelf design and SiteSelect™ Posts enable "tool-free", quick adjustment at 1" (25mm) increments along the entire height of the post.

- **Improved Rigidity:** An enhanced Corner Release System has made Super Adjustable™ the most rigid, easily adjustable shelving system ever.

- **Strong:** Super Adjustable™ shelves hold as much weight as traditional Super Erecta wire shelving. Stationary units hold a maximum of 2,000 lb. (910kg). Maximum weight capacity per shelf (48" [1219mm] or shorter = 800 lb. [364kg]; longer than 48" [1219mm] = 600 lb. [273kg])

- **Choice of Finishes:** Super Adjustable™ Super Erecta shelving is available in a variety of finishes: chrome-plated for dry storage; Metroseal 3™ with antimicrobial product protection and Type 304 stainless steel for corrosive environments.

- **Accessories:** Compatible with the entire system of Super Erecta shelves and accessories. See Catalog Sheets 10.04, 10.05, 10.06 for more information.

Dry Storage — Chrome

Corner Release System

Super Adjustable™ Advantage . . .

Easy "no tool" shelf adjustment

1" 25mm spacing minimizes dead space

Efficient use of space allows more storage levels to be added.

Storage efficiency can increase by 25% or more!

*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.

EMERSON

Job _____

METRO®

SUPER ADJUSTABLE™ SUPER ERECTA SHELF®
WIRE SHELVING

Dimensions
Super Adjustable™ Super Erecta Wire Shelving

Model No. Chrome	Model No. Metroseal 3	Model No. Stainless	Shelf Width/Length (in.)	(mm)	Approx. Pkd. Wt. (lbs.)	(kg)
A1424NC	A1424NK3	A1424NS	14x24	355x610	6	2.7
A1430NC	A1430NK3	A1430NS	14x30	355x760	7	3.2
A1436NC	A1436NK3	A1436NS	14x36	355x914	8	3.6
A1442NC	A1442NK3	A1442NS	14x42	355x1066	9¹/₂	4.3
A1448NC	A1448NK3	A1448NS	14x48	355x1219	10¹/₂	4.7
A1460NC	A1460NK3	A1460NS	14x60	355x1524	14	6.3
A1472NC	A1472NK3	A1472NS	14x72	355x1829	17	7.7
A1824NC	A1824NK3	A1824NS	18x24	457x610	7	3.2
A1830NC	A1830NK3	A1830NS	18x30	457x760	8	3.6
A1836NC	A1836NK3	A1836NS	18x36	457x914	9¹/₂	4.3
A1842NC	A1842NK3	A1842NS	18x42	457x1066	11	5.0
A1848NC	A1848NK3	A1848NS	18x48	457x1219	12	5.4
A1854NC	A1854NK3	A1854NS	18x54	457x1370	14¹/₂	6.6
A1860NC	A1860NK3	A1860NS	18x60	457x1524	17	7.7
A1872NC	A1872NK3	A1872NS	18x72	457x1829	20	9.1
A2124NC	A2124NK3	A2124NS	21x24	530x610	8	3.6
A2130NC	A2130NK3	A2130NS	21x30	530x760	9	4.1
A2136NC	A2136NK3	A2136NS	21x36	530x914	11	5.0
A2142NC	A2142NK3	A2142NS	21x42	530x1066	12	5.4
A2148NC	A2148NK3	A2148NS	21x48	530x1219	14	6.4
A2154NC	A2154NK3	A2154NS	21x54	530x1370	16	7.3
A2160NC	A2160NK3	A2160NS	21x60	530x1524	18	8.2
A2172NC	A2172NK3	A2172NS	21x72	530x1829	24	10.9
A2424NC	A2424NK3	A2424NS	24x24	610x610	9	4.1
A2430NC	A2430NK3	A2430NS	24x30	610x760	11	5.0
A2436NC	A2436NK3	A2436NS	24x36	610x914	13	5.9
A2442NC	A2442NK3	A2442NS	24x42	610x1066	15	6.8
A2448NC	A2448NK3	A2448NS	24x48	610x1219	16	7.3
A2454NC	A2454NK3	A2454NS	24x54	610x1370	18	8.6
A2460NC	A2460NK3	A2460NS	24x60	610x1524	21	9.5
A2472NC	A2472NK3	A2472NS	24x72	610x1829	26	11.8
A3036NC		A3036NS	30x36	760x914	15	6.8
A3048NC		A3048NS	30x48	760x1219	21	9.5
A3060NC		A3060NS	30x60	760x1524	26¹/₂	11.8
A3072NC		A3072NS	30x72	760x1829	31	14.0
A3636NC		A3636NS	36x36	914x914	18	8.2
A3648NC		A3648NS	36x48	914x1219	23	10.4
A3660NC		A3660NS	36x60	914x1524	29	13.1
A3672NC		A3672NS	36x72	914x1829	34¹/₂	15.4

*All Environments — Metroseal 3™ with *Microban® Antimicrobial Product Protection*

Mobile Options

Stem Casters

Dolly Trucks

NOTE: MICROBAN® protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation. For Metroseal 3 shelving information see sheet #10.10A.

SiteSelect™ Posts

	STATIONARY				MOBILE				Approx. Pkd. Wt.	
Actual Height* (in.)	(mm)	Model No. Plated	Model No. Metroseal 3	Model No. Stainless	Actual Height* (in.)	(mm)	Model No. Plated	Model No. Metroseal 3	Model No. Stainless	(lbs.)	(kg)
7³/₈	187	7P	7PK3	7PS	6³/₄	171	7UP	7UPK3	7UPS	¹/₂	0.3
14³/₈	365	13P	13PK3	13PS	13³/₄	349	13UP	13UPK3	13UPS	1	0.5
28³/₈	720	27P	27PK3	27PS	27³/₄	704	27UP	27UPK3	27UPS	1³/₄	0.75
34³/₈	873	33P	33PK3	33PS	33³/₄	857	33UP	33UPK3	33UPS	2	0.9
54⁷/₁₆	1382	54P	54PK3	54PS	53¹³/₁₆	1366	54UP	54UPK3	54UPS	3	1.4
62⁷/₁₆	1585	63P	63PK3	63PS	61¹³/₁₆	1570	63UP	63UPK3	63UPS	3¹/₂	1.6
—	—	—	—	—	69³/₄	1771	70UP	—	—	3³/₄	1.7
74¹/₂	1892	74P	74PK3	74PS	73⁷/₈	1876	74UP	74UPK3	74UPS	4	1.8
86¹/₂	2197	86P	86PK3	86PS	85⁷/₈	2181	86UP	86UPK3	86UPS	4¹/₂	2.0
96¹/₂	2450	**96P	96PK3	96PS						5¹/₂	2.5

Replacement Parts
Each kit includes components for one original Super Adjustable or Super Adjustable shelf; (4) wedges, (4) sleeves, (4) shelf releases.
Model No. SAKITA2

* Actual height for the stationary post includes the post cap and the leveling bolt completely tightened.

Important: When ordering by components remember that for maximum stability, units should be kept as wide and low as possible.

All Metro Catalog Sheets are available on our Web Site: **www.metro.com**

![NEW AGE INDUSTRIAL]

New Age Industrial Corp., Inc.
PO Box 520 • 16788 US Hwy 36 • Norton, Kansas 67654
Phone: 800-255-0104 • Fax: (877)-877-7687 • **www.NewAgeIndustrial.com**

Job: _____

Item: _____

Quantity: _____

| PRAIRIE BAND |
| FOOD SOVEREIGNTY |
| ITEM #7 |

All Welded Shelving — T-Bar Series

- Ideal for correctional facilities.

- Each unit has easy-to-clean flat surfaces that aid in the easy-on and easy-off of smaller product with the strength to hold heavy product.

- These all welded units keep product organized and off of the floor while providing adequate air flow.

- New Age "T's" are 2¼" wide and spaced 1¾" apart, giving our T-Bar shelves the most surface area.

- Mobile units available —Factory Installed Only.

- **All non-mobile units include adjustable feet.**

- Lifetime warranty against rust and corrosion.
  -SUPERIOR for refrigerated environments.

- Lifietime Guarantee against material defects and workmanship.

- NSF Certified. **NSF**
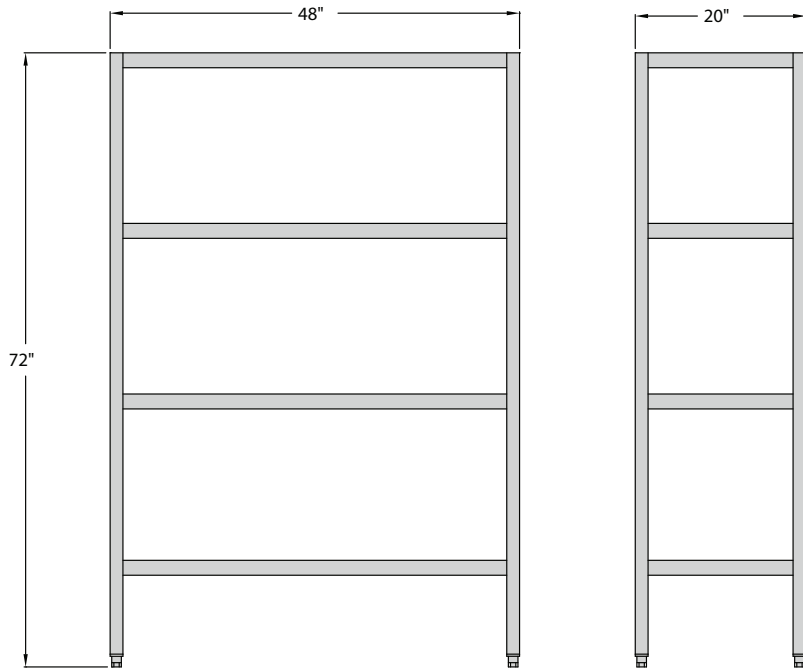

#1048TB

#1064TBM5
Casters are factory installed only.

Distributed by:

Job: _____

Item: _____

Quantity: _____

All Welded Shelving — T-Bar Series

Model #1062TB

MATERIAL:

- Framework is constructed of 1½" x 1½" x .070" wall tubing.
- Laterals on the shelves are constructed out of 1¼" x 2¼" x .100" wall T-Bar.
- Stationary units come equipped with adjustable feet.

CASTERS:

- Optional - Available with four 5" or 6" platform type casters. **Factory Installed Only.**

GUARANTEE:

- Lifetime Guarantee against workmanship and material defects.
- Lifetime Guarantee against rust and corrosion.

NSF Certified. NSF

Model No.	Size D-H-L	Ship Lbs.
Two Shelf Unit - 34¼" Shelf Clearance		
1021TB	20" x 48" x 36"	55
1030TB	20" x 48" x 42"	57
1022TB	20" x 48" x 48"	67
1023TB	20" x 48" x 60"	73
1024TB	20" x 48" x 72"	77
1025TB	24" x 48" x 36"	56
1031TB	24" x 48" x 42"	63
1026TB	24" x 48" x 48"	69
1027TB	24" x 48" x 60"	76
1028TB	24" x 48" x 72"	80
Three Shelf Unit - 22¼" Shelf Clearance		
1041TB	20" x 60" x 36"	62
1050TB	20" x 60" x 42"	67
1042TB	20" x 60" x 48"	76
1043TB	20" x 60" x 60"	91
1044TB	20" x 60" x 72"	96
1045TB	24" x 60" x 36"	70
1051TB	24" x 60" x 42"	76
1046TB	24" x 60" x 48"	78
1047TB	24" x 60" x 60"	89
1048TB	24" x 60" x 72"	103
Four Shelf Unit - 18¼" Shelf Clearance		
1061TB	20" x 72" x 36"	78
1070TB	20" x 72" x 42"	83
1062TB	20" x 72" x 48"	88
1063TB	20" x 72" x 60"	103
1064TB	20" x 72" x 72"	119
1065TB	24" x 72" x 36"	90
1071TB	24" x 72" x 42"	92
1066TB	24" x 72" x 48"	97
1067TB	24" x 72" x 60"	112
1068TB	24" x 72" x 72"	127

Mobile Units — Factory Options Only

6" Platform casters (#C490)
 - Add "M6" suffix to model #

5" Platform casters (#C450)
 - Add "M5" suffix to model #.

Additional Adjustable Feet:
 Model #0117

Options: (see current price list)
 Caster Locks: "CL(B)", "CL(C)"
 Prison Package: "PP(A)"

Distributed by: _____

Rubbermaid Commercial Products

Waste > BRUTE® Utility

**PRAIRIE BAND
FOOD SOVEREIGNTY
ITEM #9**

## 3526 Square BRUTE® Container without Lid

More capacity for storage or refuse collection.

- Square shape offers up to 14% more capacity than round containers.
- Tight-fitting lids help protect dry goods and other contents.
- Nesting handles allow secure fit for side-by-side use.
- Rounded corners and smooth contours are easy to clean.
- Gray and White are USDA Meat & Poultry Equipment Group Listed and assist in complying with HACCP guidelines.
- Certified to NSF Std. #2 (gray and white) and Std. #21.
- 3517 combo has passed DOT #178.603, #178.606 and #178.608 criteria for shipping of solid regulated medical waste.
- Snap-Lock® Lid introduces the ability to collect, transport and ship regulated waste in the same container.
- 3530 Casters are non-marking.

AVAILABLE COLORS

Order #	Color	Product UPC/ UCC Code
FG352600 WHT	WHT	086876044300 / 10086876044307
FG352600 RED	RED	086876147773 / 10086876147770
FG352600 GRAY	GRAY	086876044294 / 10086876044291

White
WHT

Red
RED
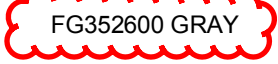
Gray
GRAY

SPECIFICATIONS

	U.S.	Metric
Length:	21.5 in	54.6 cm
Width:	21.5 in	54.6 cm
Height:	22.5 in	57.2 cm
Square:	21.5 in	54.6 cm
Volume Capacity [Nom]:	28 gal	106.0 L
Volume Capacity [Max]:		
Volume Capacity [Min]:		
Certification [BRUTE® Square Containers]:	UV	
Carton Cube:	18.14 ft3	0.51 m3
Ship Weight/Carton:	59.80 lb	27.12 kg
Pack Quantity:		6
Cartons Per Pallet:		4

Material: LLDPE

Process: Injection Molding

ADDITIONAL INFORMATION:

Chemical Resistance Guide: chem.pdf

Products in BRUTE® Square Containers

Item #	Description	Length	Width	Height	Square	Volume Capacity

No.	Description				
3517	Combo Pack includes 3526 Square BRUTE® Container, 3529 Snap-Lock® Lid	21.5 in	21.50 in	22.6 in	21 1/2 in	28 gal
3526	Square BRUTE® Container without Lid	21.5 in	21.50 in	22.5 in	21 1/2 in	28 gal
3536	BRUTE® Square Container without Lid			28.8 in	23 1/2 in	40 gal
3527	Lid for 3526 Container	22.0 in	22.00 in	2.0 in	22 in	
3529	Snap-Lock® Lid for 3526 Container	22.0 in	22.00 in	2.1 in	22 in	
3539	Lid for 3536 Container	24.0 in	24.00 in	2.0 in	24 in	

Accessories for Square BRUTE® Container without Lid (3526):

No.	Description	Length	Height	Width
2649	Maid Caddy	16.0 in	5.0 in	9.00 in
3529	Snap-Lock® Lid for 3526 Container	22.0 in	2.1 in	22.00 in
3527	Lid for 3526 Container	22.0 in	2.0 in	22.00 in
2646	BRUTE® Tandem Dolly for 2620, 2632, 2643, 2655, 3526, 3536 Containers	45.0 in	8.0 in	20.25 in
3530	BRUTE® Square Dolly for 3526, 3536 Containers	17.2 in	6.2 in	17.25 in
2651	BRUTE® Trainable Dolly - 1 Pack	29.0 in	6.9 in	21.00 in
2651-03	BRUTE® Trainable Dolly - 3 Pack			

Consumables/Replacement Parts for 3526

No.	Fits	Description
5016-88	3517, 3526	Linear Low Density Can Liners

Work Smarter.

Rubbermaid Commercial Products, LLC
3124 Valley Avenue, Winchester, VA 22601
www.rcpworksmarter.com

STAINLESS STEEL
HAND SINKS
SIDE SPLASH UNITS

ADVANCE TABCO®
SMART FABRICATION™

Keyhole Bracket for easier installation and greater stability.

7-PS-40

7-PS-66
7-PS-66-NF (Faucet Not Included)

Includes Removable Rear Utility Tray

7-PS-66W

7-PS-76

7-PS-66L (Shown)
or 7-PS-66R

7-PS-87

7-PS-56 **SPACE SAVER**
9" x 9" x 5" Bowl

REMOVABLE UTILITY TRAY 7-PS-48
8" x 3" x 2 5/16" Tray - Tray hem allows to hang from any standard side splash.Perforated for water drainage.

STANDARD FEATURES:
One piece **Deep Drawn** sink bowl design.
Sink bowl is 10" x 14" x 5".
Keyhole wall mount bracket.
Stainless steel basket drain 1-1/2" IPS.
Splash mounted 4" O.C. gooseneck faucet furnished with aerator.

7-PS-40 & 7-PS-66 Series Specific Features:
Welded 7 3/4" high side splashes.
7-PS-66W includes K-316 Wrist Handle Faucet
7-PS-40 lever operated drain and built-in overflow with
plastic overflow tube and spring clamps. P-Trap is 1 1/2" IPS.

7-PS-56 Specific Features:
Space Saver Sink bowl is 9" x 9" x 5".
7 3/4" high side splashes.
Flat-Top Strainer 1-1/2" IPS.

7-PS-76 Specific Features:
12" high side splashes.
Includes 17 1/4" x 3" x 2 5/16" Full length removable Utility Tray for use with 12" Side Splash Units.
Lever operated drain and built-in overflow with
plastic overflow tube and spring clamps. P-Trap is 1 1/2" IPS.

7-PS-87 Specific Features:
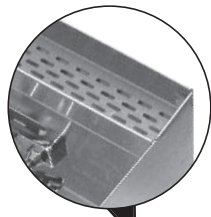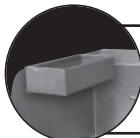Same features as 7-PS-40 Plus C-Fold Paper Towel &
Soap Dispenser.

CONSTRUCTION:
All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.
Die formed Countertop Edge with a 3/8" No-Drip offset.
One sheet of stainless steel - No Seams.
All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

MATERIAL:
Heavy gauge type 304 series stainless steel.
Wall mounting bracket is galvanized and of offset design.
All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:
Faucet supply is 1/2" IPS male thread hot and cold.

Faucets Are AB1953 Lead Free Compliant.

For Replacement Faucets & Upgrades, Drains & Accessories visit our website at www.advancetabco.com

DIMENSIONS and SPECIFICATIONS

7-PS-40, 7-PS-66, 7-PS-66-NF, 7-PS-66W & 7-PS-66RorL
(7-PS-66 Series Excludes P-Trap & Lever Drain & Overflow)

17 1/4"
14"
2"
15 1/4"
10"

**TOP VIEW FOR
7-PS-40 & 7-PS-66 Series**

Faucet

Side Splash

12 3/4"
7 3/4"
2"
5"
9 3/4"

Lever Drain

P-Trap

7-PS-40 - 22 lbs.
7-PS-66 - 19 lbs.
7-PS-66-NF - 19 lbs.

7-PS-66W -22 lbs.
7-PS-66RorL - 20 lbs.

7-PS-56

12"
$8\frac{3}{4}$
2"
16"
$8\frac{3}{4}$

Side Splash

12 3/4"
7 3/4"
2"
5"
9 3/4"

14 lbs.

7-PS-76

17 1/4"
3"
15 1/4"
10"
14"

Faucet
Side Splash
Removable
Utility Tray

17"
12"
5"

Lever Drain

P-Trap

27 lbs.

7-PS-87

15 1/4"
17 1/4"

Soap Dispenser
Towel Dispenser

26 1/2"
8"
5"

Faucet

Side Splash

Lever Drain

P-Trap

34 lbs.

ADVANCE TABCO
SMART FABRICATION™

FEATURES & BENEFITS

QUALITY CONTROL

Eye/face wash and valve assembly is pre-built and fully water/pressure tested to ensure no leaks and proper function which ultimately reduces installation time and gives the end contractor an added peace of mind. Unit also ships with pre-assembled cast-aluminum wall bracket to assist in the installation process.

BOWL

The 11" (27.9 cm) round green ABS plastic receptor is resistant to damage from alkalies.

BALL VALVE

Eye/face wash valve is designed to make the flushing of fluid remains occur with the simple push of a stainless steel flag.

TRAP

1-1/2" IPS chrome-plated brass trap with tailpiece allow for the emergency equipment to meet desired requirements for wall mounting.

IN-LINE STRAINER

Chrome-plated brass in-line 50 x 50 mesh water strainer prevents debris from reaching the eyewash so the unit stays functioning at its best. Strainer is easily serviceable.

EYE/FACE WASH HEAD

AXION® MSR eye/face wash head uses an inverted directional laminar flow to sweep contaminants away from the vulnerable nasal cavity.

DETECTION/INSPECTION

8" x 10-3/4" (20.3 x 27.3 cm) universal emergency sign make the unit easily detected in an emergency. Test card to record weekly checks helps maintain the units best working quality.

OPTIONS

- Scald Protect Bleed Valve: Model SP157A, stainless steel scald protection bleed valve. Automatic thermal actuator bleed valve opens when internal water temperature reaches 98° F (36.7° C) and closes at 95° F (35° C).

- Thermostatic Mixing Valve: Model 9201EW AXION® Emergency Tempering Valve thermostatically mixes hot and cold water to provide a safe fluid supply for a single emergency eye/face wash, with a flow rate of 10 gpm (38.8 L).

- Dust Cover: Model 9102 is a stainless steel cover that protects the eyewash heads as well as the bowl. (Picture shows cover mounted to an eyewash.)

- Emergency Alarm System : Model 9001.5, 1/2" 120 VAC emergency alarm and light system. Buzzer and flashing light are activated by a 1/2" IPS double pole, double throw flow switch.

For more information, visit www.hawsco.com or call (888) 640-4297.


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PRAIRIE BAND
FOOD SOVEREIGNTY
ITEM #11
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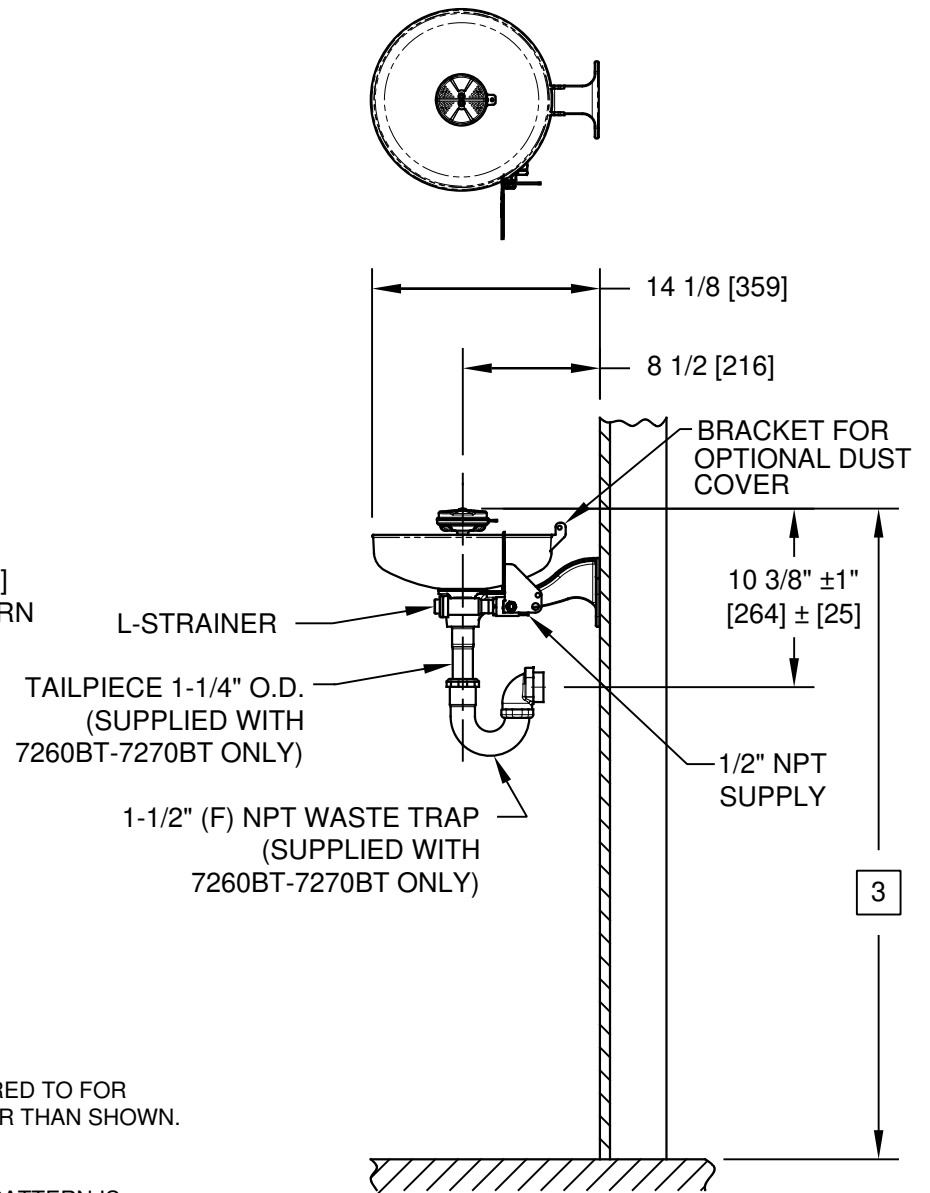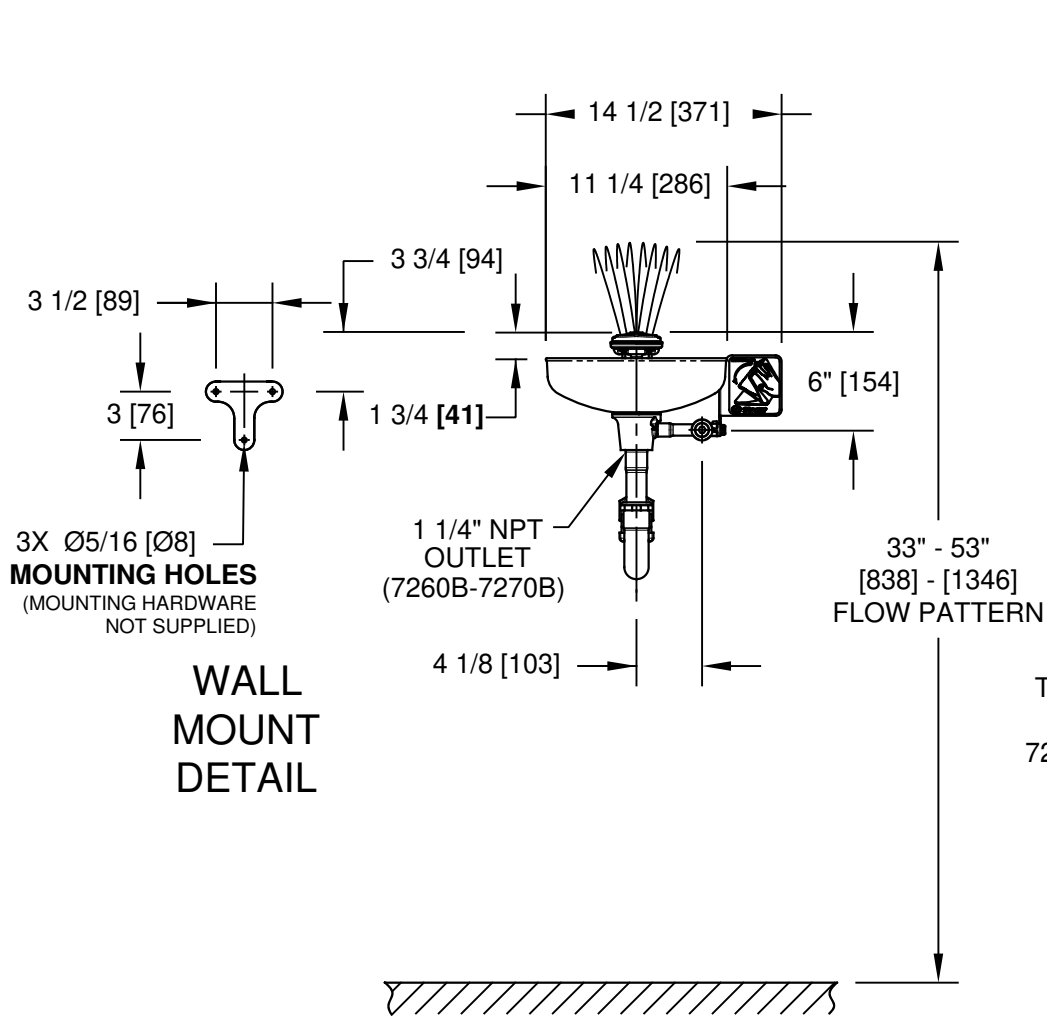
SPECIFICATIONS

Model 7260BT-7270BT wall mounted eye/face wash shall include a green ABS plastic 11″ (27.9 cm) bowl, an AXION® MSR eye/face wash head shall feature inverted directional laminar flow which achieves Zero Vertical Velocity™ supplied by an integral 3.7 gpm flow control, chrome-plated brass stay-open ball valve equipped with stainless steel ball and stem, tail piece and trap, and chrome-plated brass in-line 50 x 50 mesh water strainer. Unit shall also include cast-aluminum chromate protected wall bracket, yellow plastic pop-off dust cover for eyewash head, drain trap and tailpiece, universal sign, 1/2″ NPT inlet, and 1-1/2″ NPT waste.

APPLICATIONS

Where the eyes of any person may be exposed to injurious or corrosive materials, suitable facilities for quick flushing and cleansing of the eyes must be provided within the work area for immediate emergency use. Emergency eyewash facilities shall be in unobstructed and accessible locations that require no more than 10 seconds for the injured person to reach. Model 7260BT-7270BT is certified by CSA to meet the ANSI Z358.1 Standard for Emergency Eyewash and Shower Equipment.

14 1/2 [371]

11 1/4 [286]

3 3/4 [94]

3 1/2 [89]

3 [76]

3X Ø5/16 [Ø8]
MOUNTING HOLES
(MOUNTING HARDWARE
NOT SUPPLIED)

WALL
MOUNT
DETAIL

6" [154]

1 3/4 **[41]**

1 1/4" NPT
OUTLET
(7260B-7270B)

4 1/8 [103]

33" - 53"
[838] - [1346]
FLOW PATTERN

14 1/8 [359]

8 1/2 [216]

BRACKET FOR
OPTIONAL DUST
COVER

10 3/8" ±1"
[264] ± [25]

L-STRAINER

TAILPIECE 1-1/4" O.D.
(SUPPLIED WITH
7260BT-7270BT ONLY)

1/2" NPT
SUPPLY

1-1/2" (F) NPT WASTE TRAP
(SUPPLIED WITH
7260BT-7270BT ONLY)

3

NOTES:

1. WHEN INSTALLING THIS UNIT, LOCAL , STATE, OR FEDERAL CODES SHOULD BE ADHERED TO FOR
    INSTALLATION DIMENSIONS (LOCATIONS), WASTE AND SUPPLY REQUIREMENTS OTHER THAN SHOWN.

2. TO COMPLY WITH ANSI Z358.1-2014 FOR EMERGENCY EYEWASH OR EYE/FACE WASH:
    EYEWASH OR EYE/FACE WASH SHALL BE POSITIONED SUCH THAT FLUSHING FLUID PATTERN IS
    NOT LESS THAN 33" (838mm) AND NO GREATER THAN 53" (1346 mm) FROM SURFACE ON WHICH
    USER STANDS; AND 6.0" (153mm) MINIMUM FROM WALL OR NEAREST OBSTRUCTION.

3   HEIGHT IS DETERMINED BY WATER FLOW PATTERN HEIGHT SHOWN, WHICH IN TURN, IS DEPENDENT
    ON IN-LINE SUPPLY PRESSURE.

4. DIMENSIONS MAY VARY BY ±1/2" (13 mm).

5. DIMENSIONS IN BRACKETS, IN DRAWING SPACE, ARE METRIC [mm}.

ECN NO.	REVISED PER	BY:	MODEL(S)		PART NUMBER
4161	ECN: 5175	VWC			0002080038.D
DRAWN:	DATE:	CHK'D.:	7260B-7270B/7260BT-7270BT		REVISION
SLS	5/1/08	VWC			19
APPROVED:	DATE:				
FV	11/23/17	SCALE: 1:1	DRAWING TYPE:	INSTALLATION	SIZE: A SHEET 1 OF 1

Stainless Steel Utility Carts

Heavy Duty - 700 Lb Capacity

PRAIRIE BAND
FOOD SOVEREIGNTY
ITEM #12

Angled "U" shaped steel frame provides the strength needed for heavy duty jobs.

• Rugged 18 gauge reinforced stainless steel shelves are stain and rust resistant. Electronically welded for added strength.

• Easy to clean and sanitize, simply wipe down or steam clean.

• Leg and handle bumpers protect walls and furniture.

• NSF listed models available.

• 700 lb. (300 kg) capacity is ideal for continuous moving of heavy loads over various standard floor surfaces.
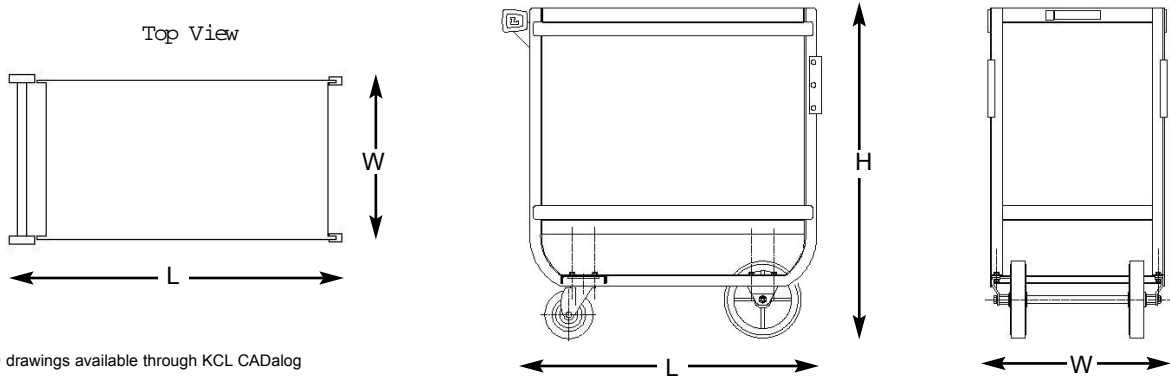
Model 744

NSF®

LAKESIDE® Lakeside Manufacturing, Inc.
4900 West Electric Avenue • West Milwaukee, WI 53219 U.S.A.
800-558-8565 • 414-902-6400 • Fax 414-902-6446 • www.eLakeside.com

Stainless Steel Utility Carts
Heavy Duty - 700 Lb Capacity

Top View

AutoCAD drawings available through KCL CADalog

H

L

W

Dimensions

Model	NSF Listed Model	Shelf Description			Overall Size			Case Weight	
		# of	Size	Clearance	L	W	H	lbs.	(kg.)
710	510	2	15-1/2" x 24" (394 x 610)	19" (483)	30" (762)	16-1/4" (413)	34-1/4" (870)	49	(22.2)
711	511	3	15-1/2" x 24" (394 x 610)	10" (254)	30" (762)	16-1/4" (413)	34-1/4" (870)	57	(25.9)
721	521	2	18" x 27" (457 x 686)	19" (483)	32-5/8" (829)	19-3/8" (492)	34-1/2" (876)	53	(24)
722	522	3	18" x 27" (457 x 686)	10" (254)	32-5/8" (829)	19-3/8" (492)	34-1/2" (876)	63	(28.6)
743	543	2	21" x 33" (533 x 838)	21" (533)	38-5/8" (981)	22-3/8" (568)	37-1/8" (943)	64	(29)
744	544	3	21" x 33" (533 x 838)	11-3/8" (289)	38-5/8" (981)	22-3/8" (568)	37-1/8" (943)	78	(35.4)
758	558	2	21" x 49" (533 x 1245)	21" (533)	54-5/8" (1387)	22-3/8" (568)	37" (940)	87	(39.5)
759	559	3	21" x 49" (533 x 1245)	11-3/8" (289)	54-5/8" (1387)	22-3/8" (568)	37" (940)	108	(49)

Measurements in ( ) denote metric millimeters, unless otherwise specified.

Specifications

Unit shall be of fully welded stainless steel construction. Legs and frame shall be of U-frame design, eliminating the need for corner reinforcements. Leg/frame shall be .120 x 1" x 1" angle stainless steel. Shelves shall be of 18-gauge stainless steel and shall be welded to vertical leg frames. Shelves shall be double hemmed on all four edges for extra rigidity. Unit shall have two each 5" (127 mm) diameter extra-load swivel casters with 1-1/4" (32 mm) wide non-marking polyurethane wheels, and two each 8" diameter extra-load wheels mounted to a fixed axle. Swivel casters shall be plate type and shall be bolted to an 18-gauge 5" (127 mm) wide stainless steel cross member with a galvanized reinforcement. Unit shall have push handle made of 18 gauge 1" O.D. stainless steel tubing. Handle mounting brackets shall be welded to vertical leg frame. Unit shall have two each bumpers mounted to handle ends and two each 6" (152 mm) vertical bumpers riveted to front legs.

Optional Accessories
• Extended perimeter bumper
• All 5" swivel casters
• Set of 2 each 5" brake casters

LAKESIDE®

Lit# 0502 HDUC   Lakeside reserves the right to modify specifications or discontinue models without prior notification.   Printed in the U.S.A.

UC-4

AIA #

Spec. #

COMBINATION PROCESSOR : Bowl cutter & Vegetable prep   robot coupe ®

R 301

3 BLADES

23 DISCS

6 1/4"   2 3/4"   2 1/2"

3.5 Qt

robot coupe ®

Pulse On Off

R 301 Series D   3½ Qt

D	Number of meals per service	10 to 80
	Quantity per batch in cutter function	Up to 3.3 lbs
	Vegetable slicer output	Up to 110 lbs/h

PRAIRIE BAND FOOD SOVEREIGNTY ITEM #13

A SALES FEATURES

R 301 Combination Processor: Bowl cutter & Vegetable Prep equipped with a cutter attachment for chopping, fine mincing, emulsions, grinding and kneading, and a vegetable preparation attachment for slicing, grating, ripple cut slicing, and julienne.

B TECHNICAL FEATURES

R 301 Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120/60/1. Power 1.5 HP. Speed: 1725 rpm. 3.5 qt. cutter bowl in composite material and smooth bowl-base blade assembly. Vegetable preparation attachment in composite material with side ejection equipped with 2 hoppers : 1 large and 1 cylindrical hopper. Supplied with 2mm (5/64'') grating and 4mm (5/32'') slicing discs. Large range of 23 stainless steel discs available as option. 10 to 80 meals.

Select your options at the back page, **F** part.

C TECHNICAL DATA

Output power	1.5 HP
Electrical data	120V/60/1 - 12 Amp
Speed	1725 rpm
Dimensions (WxDxH)	13 1/16''x11 15/16''x21 1/2''
Rate of recyclability	95%
Net weight	34 lbs
Nema #	5-15P
Reference	R 301 120V/60/1

E VEGETABLE PREPARATION

MOTOR BASE
- Direct drive induction motor (no belt) for intensive use.
- Power 1.5 HP
- Stainless steel motor shaft.
- Built in on / off / pulse buttons.
- Magnetic safety and motor brake.
- **Speed**: 1725 rpm.
- **Pulse** button for better cut precision.

CUTTER FUNCTION
- **3.5 qt. cutter bowl** with handle, and high resistance smooth blade assembly.

VEGETABLE FUNCTION
- Vegetable preparation attachment equipped with 2 hoppers : 1 large hopper (surface : 12 square inches) and 1 cylindrical hopper (Ø : 2 1/4''). Removable chute and feed lead.
- Removable chute and feed lead for dishwasher safe and easy cleaning.
- Side ejection for space saving and better user comfort to receive 5 7/8'' high GN containers.
- Automatic restart of the machine by the pusher.
- Vertical pusher presses on vegetables for uniform cuts.
- Large range of 23 stainless steel discs available as option.

COULIS/ FRUIT SAUCE & CITRUS PRESS FUNCTIONS:
- **Option**: Cuisine Kit including a coulis/ fruit sauce attachment and a citrus press attachment to prepare amuse-bouche, in-a-glass preparations, sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes...

ACCESSORIES INCLUDED
- Cutter attachment: lid and high resistance stainless steel smooth blade assembly with removable cap.
- Vegetable attachment : chute, feed lead ejecting disc and discharge plate.
- Supplied with 2mm (5/64'') grating and 4mm (5/32'') slicing discs

STANDARDS
ETL electrical and sanitation Listed/ cETL (Canada)

ETL LISTED 9900098
Conforms to
UL   NSF/ANSI
Std 763   Std 8
Certified to
CAN/CSA
Std C22.2 No.195

R 301

F   OPTIONAL ACCESSORIES

• BLADE OPTIONS
- Coarse serrated blade assembly for kneading and grinding, ref 27288
- Fine serrated blade assembly for chopping herbs and spices, ref 27287

• OTHER OPTIONS
- Cuisine Kit for fruit sauces and citrus fruit juice, ref 27396
- Wall-mounted blade and disc holder: holds 1 blade and 8 discs, ref 107810
- Dice cleaning kit, ref 39881

SUGGESTED PACKS OF DISCS

3 disc package	6mm (1/4'') coarse grating, 6mm (1/4''x1/4'') julienne and 1mm (1/32'') slicing discs.
5 disc package	6mm (1/4'') coarse grating, 6mm (1/4''x1/4'') julienne and 1mm (1/32'') slicing, 2mm (5/64'') julienne and 6 mm (1/4'') slicing discs.

• OPTIONAL DISCS

SLICING	
1 mm (1/32")	27051
2 mm (5/64")	27555
3 mm (1/8")	27086
4 mm (5/32")	27566
5 mm (3/16")	27087
6 mm (1/4")	27786

RIPPLE CUTTING	
2 mm (5/64")	27621

GRATING	
1.5 mm (1/16")	27588
2 mm (5/64")	27577
3 mm (1/8")	27511
6 mm (1/4")	27046
9 mm (11/32")	27632
Hard Cheese grate	27764
Röstis potatoes	27191
Fine Pulping Disc	27078
Pulping Disc	27079
Pulping Disc	27130

JULIENNE	
2x4 mm (5/64" x 5/32")	27080
2x6 mm (5/64" x 1/4")	27081
2x2 mm (5/64" x 5/64")	27599
4x4 mm (5/32" x 5/32")	27047
6x6 mm (1/4" x 1/4")	27610
8x8 mm (5/16" x 5/16")	27048

G   ELECTRICAL DATA

120V/60/1 - delivered with cord and plug

27 3/4 · 13 1/8 · 11 7/8 · 16 · 20 3/4 · 8 1/2 · 15 11/16

Project: _____   Item #: _____
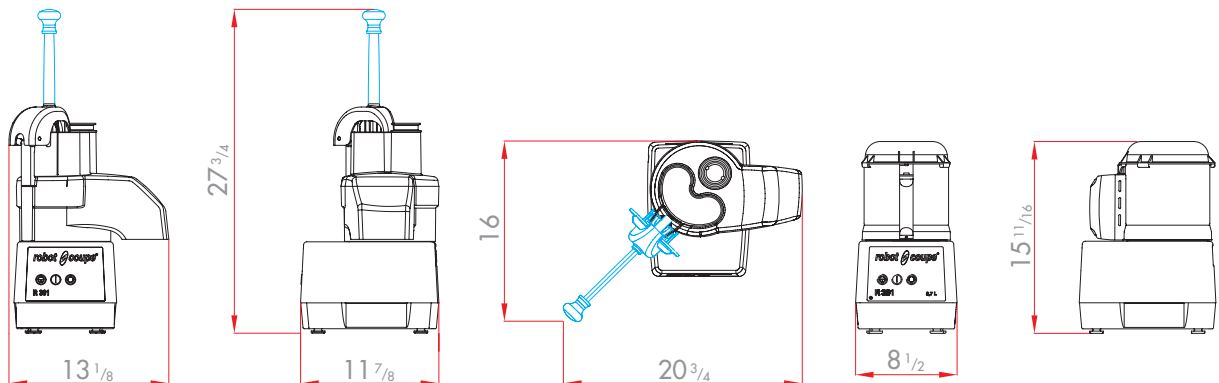
Panasonic

NE-1064F
1000 WATT* COMMERCIAL MICROWAVE OVEN

PRO

**PRAIRIE BAND
FOOD SOVEREIGNTY
ITEM #14**

www.panasonic.com/CMO

PERFECT FOR

- Vending
- Break Rooms
- Waitress Stations
- Front of House
- Schools
- Concessions
- Convenience Stores

PERFORMANCE

- 1000 Watt Power
- 6 Power levels
- 10 Programmable memory pads
- 20 Memory capability
- 2- and 3-stage cooking
- Programmable and Manual operations
- Bottom energy feed

BOTTOM ENERGY FEED

Energy travels less distance to reach the food, compared to side or top energy feed, for increased efficiency.

"GRAB & GO" DOOR HANDLE

Without moving parts like those found in trigger-activated or push-button handles, the "Grab & Go" door handle is fast, reliable and durable.

ADDITIONAL FEATURES

- Stainless steel cabinet and cavity
- 0.8 cubic feet cavity
- Braille keypad
- Program list/cycle counter
- Self diagnostics
- 99:99-minute capacity
- Cavity light
- Grab & Go door handle
- Fits 1 half-size, 6-inch deep steam table pan/cover
- Interior oven light
- See-through oven door
- Touch control keypad
- Anti-theft equipped
- Will ship via UPS
- Program lock
- Tone control
- NSF and UL commercial approved

| SPECIFICATIONS	NE-1064F
Power Source:	120V, 60Hz, Single Phase
Receptacle Required:	NEMA 5-15
Frequency:	2,450MHz
Required Power:	13.4A
Output:	1000 Watts*
Outer Dimensions: (w x d x h)	20-1/8" x 16-1/2" x 12"
Cavity Dimensions: (w x d x h)	13" x 13" x 8-1/16"
Net Weight:	34 lbs.
Shipping Weight:	40 lbs.
Shipping Box Size: (w x d x h)	24" x 18-3/4" x 14-3/4" – 3.8 cu. ft.
Timer:	99 Minutes, 99 Seconds
Memory Capability:	20 Programs
Door / Cabinet / Cavity:	All Stainless

The NE-1054F commercial microwave meets or exceeds all safety performance and sanitation standards set for commercial food service microwave ovens by UL, HHS, FCC and NSF.

NEMA 5-15   c(UL)us LISTED   NSF.

Panasonic Commercial Food Service
Division of Panasonic Corporation of North America
2 Riverfront Plaza | Newark, NJ 07102
(201) 348-7000
www.panasonic.com/cmo

MAINTENANCE

- Self-diagnostics
- Easy to change interior oven light
- Warranty: 1 year parts/labor or 18,000 cycles
- Warranty: 3 years parts/labor or 54,000 cycles for magnetron

20-1/8"   12"   2-1/2"   15-1/16"

16"-3/8"   2-3/4"   8-7/8"

29-1/4"   11-7/16"
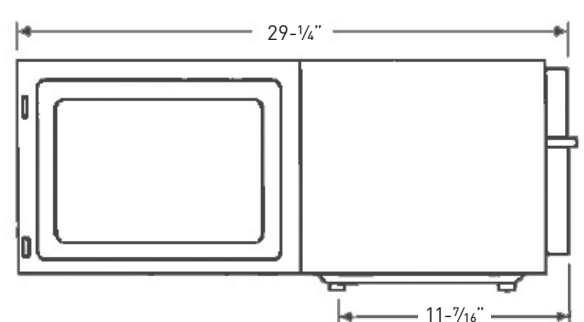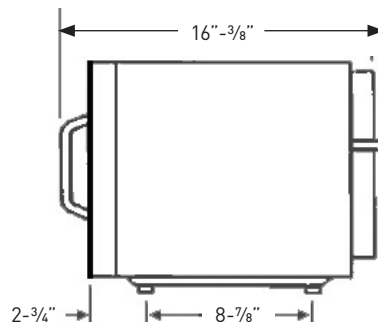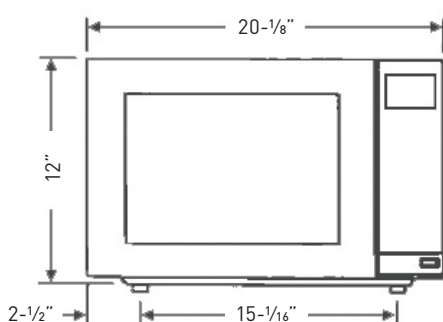
Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____

Globe®

20 Quart Planetary Bench Mixer

**PRAIRIE BAND
FOOD SOVEREIGNTY
ITEM #15**

The Perfect Mix of Value, Performance & Durability

Features front mounted touch pad control panel with 60-minute digital timer!

Model
❏ *SP20*

Standard Features
- Powerful 1/2 HP custom built motor
- Gear-driven, high-torque transmission
- Heat-treated hardened steel alloy gears & shafts
- Three fixed speeds
- Permanently lubricated transmission
- Thermal overload protection
- Front-mounted touch pad controls with 60-minute digital timer and last-batch recall
- Removable stainless steel, interlocking bowl guard with built-in fully welded ingredient chute
- Interlocked bowl lift
- Rigid cast iron body
- Industry standard #12 attachment hub
- NSF approved enamel gray paint
- 6-foot cord and ground plug

Standard Accessories/Attachments
- 20 qt. stainless steel bowl (#304 series)
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Non-slip rubber feet
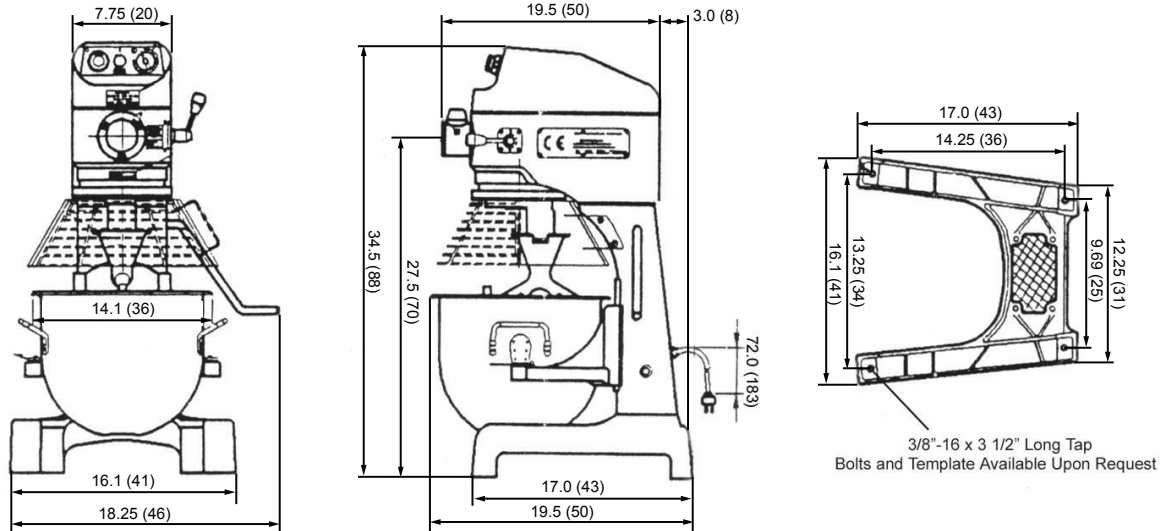
Warranty
- *Two years parts and labor*

Optional Accessories/Attachments
- Seismic flange kit
- Polycarbonate splash shield insert
- Mixer sanitation cover
- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Meat tenderizer for #12 hub
- Strip cutter for #12 hub
- Stainless steel flat beater
- Stainless steel spiral dough hook
- 10 qt. adapter kit
- 12 qt. adapter kit
- Mixer table with undershelf
- Extended warranty

To select options, see complete list on back

Approved by: _____ Date: _____

NSF® · ETL LISTED Intertek · AQ AutoQuotes

5/5/2020   Printed in the U.S. © Globe Food Equipment Company   Specifications are subject to change without notice.

Globe®

7.75 (20)   19.5 (50)   3.0 (8)   17.0 (43)
14.25 (36)

34.5 (88)   27.5 (70)   13.25 (34)   16.1 (41)   12.25 (31)   9.69 (25)

14.1 (36)   72.0 (183)

16.1 (41)   17.0 (43)
18.25 (46)   19.5 (50)

3/8"-16 x 3 1/2" Long Tap
Bolts and Template Available Upon Request

UNIT: INCHES (CM)

Drawings available through KCL at www.kclcad.com.

SPECIFICATIONS

Model	Motor	Volts	Amps	Transmission Type	Capacity	Controls	Agitator Speeds (RPMs)			Attachment Speeds (RPMs)		
							1st	2nd	3rd	1st	2nd	3rd
SP20	1/2 HP	115/60/1	6	Gear	20 qt 19 liter	Front-mounted digital controls & timer	104	194	353	59	110	201

Cord & Plug: Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15P

DIMENSIONS | SHIPPING INFORMATION

Carton reinforced for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment.
This product ships on a pallet. Freight class 85.

Model	Base Foot Print	Overall Dimensions	Net Wt	Shipping Dimensions	Shippping Wt
SP20	16" W x 17" D (41 cm x 43 cm)	18.25" W x 19.5" D x 34.5" H (46 cm x 50 cm x 88 cm)	199 lbs (80 kg)	32" W x 40" D x 48" H (81 cm x 102 cm x 122 cm)	270 lbs (122 kg)

Mixer is constructed of a rigid cast iron body with front-mounted controls and a digital 60-minute timer with last-batch recall. Mixer has a 1/2 HP custom built motor with overload protection and gear-driven, high torque permanently lubricated transmission consisting of heat-treated hardened steel alloy gears and shafts. Mixer comes with 20 qt. stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum dough hook and non-slip rubber feet. Interlocked, removable stainless steel bowl guard with fully welded on ingredient chute. Mixer has #12 attachment hub and interlocked bowl lift. Mixer is NSF and ETL listed. Two-year parts and labor warranty.

OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS

MIXER:
- ❏ **XXSEISMIC KIT-SM** Seismic kit
- ❏ **XXBGSHIELD-20** Bowl guard shield
- ❏ **MC-SP20** Mixer sanitation cover
- ❏ **XXBOWL-20** 20 qt. stainless steel (S/S)bowl
- ❏ **XXBEAT-20** Alum. flat beater
- ❏ **XXBEAT-20SS** S/S flat beater
- ❏ **XXHOOK-20** Alum. dough hook
- ❏ **XXHOOK-20SS** S/S dough hook
- ❏ **XXJHOOK-20** Alum. J dough hook
- ❏ **XXWHIP-20** S/S wire whip
- ❏ **XXHDWHIP20-4** Heavy-duty 2.8 mm S/S wire whip
- ❏ **XXAWHIP-20** S/S Aileron (wing) whip
- ❏ **XXSCRP-20** scraper with mounting kit
- ❏ **XXACC10-20** Adapter kit - 10 qt bowl, hook, beater and whip

- ❏ **XXACC12-20** Adapter kit - 12 qt bowl, hook, beater and whip
- ❏ **XXPASTRY-20** Alum. pastry knife
- ❏ **XTable** S/S countertop mixer table with under shelf (30" W x 24" D x 24" H

HUB:
- ❏ **XVSGH** 9" Slicer/Shredder/Grater housing only (no plates included-must select from plates listed on this sheet)
- ❏ **XASP** Adjustable slicing plate (for vegetables only)
- ❏ **XPH** Plate holder -*only 1 required
- ❏ **L00670** Meat Tenderizer attachment
- ❏ **L00783** Strip Cutter attachment
Shredding Plates:
- ❏ **XSP332*** 3/32" (2.3 mm)

- ❏ **XSP316*** 3/16" (4.7 mm)
- ❏ **XSP14*** 1/4" (6.3 mm)
- ❏ **XSP516*** 5/16" (7.9 mm)
- ❏ **XSP12*** 1/2" (12.7 mm)
- ❏ **XGP*** Grating plate
- ❏ **XMCA-SS** Meat grinder assembly (Polished stainless steel cylinder, worm gear, ring, and s/s pan. Includes knife, 3/16" plate, and pusher.)
- ❏ **XXCK** Chopper knife for XMCA-SS
Chopper Plate Sizes Available:
- ❏ **CP02-12** 1/16" (2 mm)
- ❏ **CP04-12** 5/32" (4 mm)
- ❏ **CP05-12** 3/16" (5 mm)
- ❏ **CP06-12** 1/4" (6 mm)
- ❏ **CP08-12** 5/16" (8 mm)
- ❏ **CP10-12** 3/8" (10 mm)

- ❏ **CP12-12** 1/2" (12 mm)
- ❏ **CP14-12** 9/16" (14 mm)
- ❏ **CP16-12** 5/8" (16 mm)
- ❏ **CP18-12** 11/16" (18 mm)
- ❏ **CP00-12** Stuffing plate
- ❏ **XST12** 1/2" Stuffing tube (mutton)
- ❏ **XST34** 3/4" Stuffing tube (pork)
- ❏ **FACTORY INSTALLED OPTION: XXCORR-20** Correctional package, includes tamper resistant external fasteners.

- ❏ **EXTENDED WARRANTY SP-XD1020** Extended warranty for SP20 mixer, extends factory warranty to 3 years. *Available only at time of purchase.*

5/5/2020   Printed in the U.S. © Globe Food Equipment Company   Specifications are subject to change without notice.

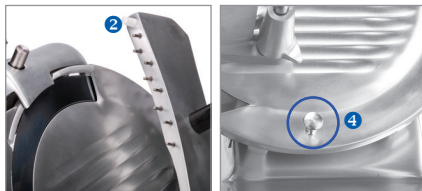# G-Series Medium Duty Manual Slicer

PRAIRIE BAND FOOD SOVEREIGNTY ITEM #16

Enhanced features — improved slicing performance!

Chute and end weight now accommodate 10.5" tall product. Pyramid-shaped end weight teeth improve product gripping for optimal slice quality.

Model
❑ *G12 – 12" Diameter Knife*

Standard Features
- 12" hard chromed special alloy, hollow ground knife, longer lasting and easier to sharpen
- Extended rod, end weight and chute can accommodate product up to 10.5" in length (❶)
- Gripping teeth on underside of end weight for stability when slicing taller product *(inset ❷)*
- Pyramid-shaped end weight teeth improve product hold during slicing (❸)
- 0 to 9/16" slice thickness
- Powerful 1/2 HP knife motor
- Motor overload protection with manual reset
- Oversized positive traction grooved belt drive
- Knife cover interlock
- Knob makes installation and removal of knife cover easier *(inset ❹)*
- Top mounted all metal knife sharpener
- Removable easy-to-clean chute, slice deflector, and knife sharpener
- Anodized aluminum construction with seamless edges and radius corners
- Metal bottom base enclosure
- Permanently attached knife ring guard
- Moisture proof, easy-to-clean ON/OFF switch and knife hub
- Sealed splash zones for added sanitation and protection of electronics
- Ergonomically designed, dual purpose handle
- Easy movement with smooth stainless steel ball bearing chute slide
- 35° angled food chute
- No voltage release relay system
- Non-slip rubber feet

Optional items
- Large slicer cover
- Slaw tray
- Food fence
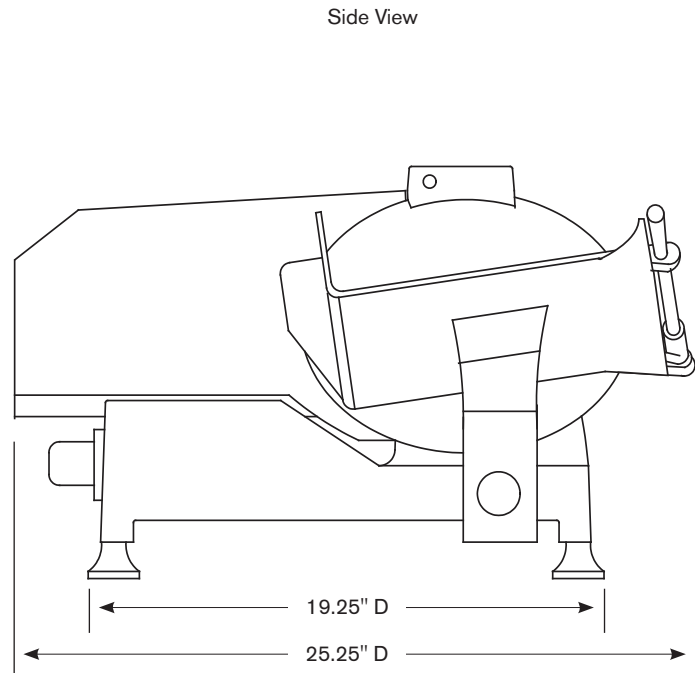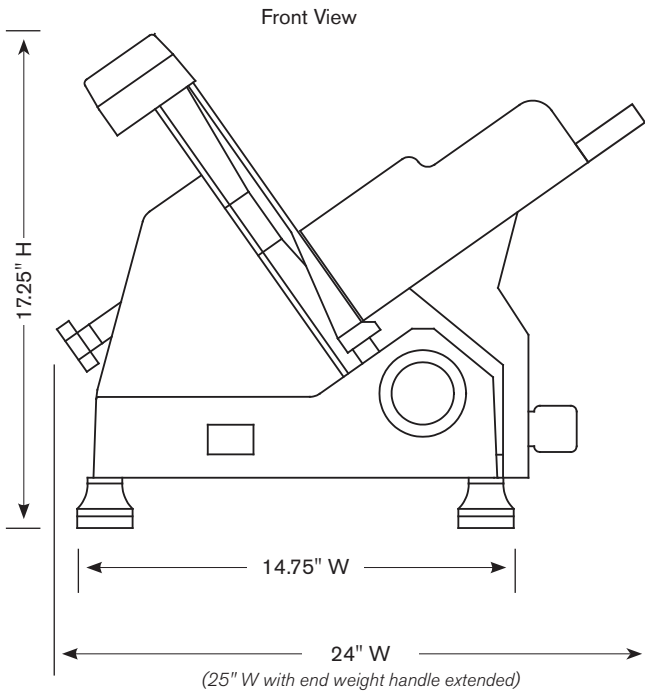- Vegetable hopper
- Extended warranty

To select options, see complete list on back

Warranty
- One-year parts and labor

Approved by: _____ Date: _____

Front View

17.25" H

14.75" W

24" W

(25" W with end weight handle extended)

Side View

19.25" D

25.25" D

SPECIFICATIONS

Model	Auto or Manual	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	Product Cutting Capacity		
										W (Width)	D (Diameter)	L (Length)
G12	Manual	1/2 HP	115-60-1	3	Belt	4 Hours	0 ▮▮▯ 100% Time	12" (30.48 cm)	9/16" (1.43 cm)	10" (25.4 cm)	8.25" (21 cm)	10.5" (26 cm)

Cord & Plug: Attached 6 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15

DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment.
Freight class 85

Model	Overall Dimensions	Net Wt	Shipping Dimensions	Ship Wt
G12	25" w x 25.25" d x 17.25" h (64 cm x 64 cm x 44 cm)	54 lbs (25 kg)	26" w x 22" d x 20" h (66 cm x 56 cm x 51 cm)	61 lbs (28 kg)

Manual slicer with 12" diameter hard chromed special alloy, hollow ground knife with stain resistant heavy-gauge anodized aluminum finish. Unit has 1/2 HP fan cooled motor with overload protection, manual reset, permanently lubricated ball bearings and positive traction grooved drive belt. Slicer has top mounted, removable, dual action knife sharpener with two stones, and removable food chute, slice deflector and knife cover. On/Off switch and electric wiring are moisture proof, with sealed splash zones. Slicer is NSF and ETL listed. One-year parts and labor warranty.

OPTIONAL ITEMS:

❑ **SC-LARGE** Large slicer cover
❑ **SLAWTRAY** Slaw tray
❑ **300014** Vegetable hopper
❑ **M500A** Food fence (11" d x 1-1/8" h)
❑ **G-XDSLM** Extended warranty, extends factory warranty to 2 years on parts and labor in the continental U.S.
Available only at time of purchase.

**PRAIRIE BAND
FOOD SOVEREIGNTY
ITEM #18**

Job _____

Metro C5® 3 Series Insulation Armour® Heated Holding and Proofing Cabinets

- **Insulation Armour™:** Patented insulation technology retains heat, saves energy, and provides a cool-to-touch exterior. Durable polymer construction is dent, impact, and stain resistant. Molded-in hand holds create vertical handles for mobile applications.

- **Colors:** Insulation Armour is available in Red, Blue, or Gray standard and in other colors on a promotional basis or upon request.

- **Control:** Three modules are available: Holding, Moisture, and Combination Proof and Hold. All feature an easy-to-read digital thermometer, recessed control dials, a master on/off switch, and power indicator lights. All are removable without tools for easy cleaning, and allow for future upgrades without replacing entire cabinet body.

- **Performance:** All modules provide fast heat-up and recovery through a thermostatically controlled, forced convection system.

- **Sizes:** C5 3 Series cabinets are available in Full Height (71", 1803mm), ³/₄ Height (59", 1499mm), ¹/₂ Height (44", 1118mm), and Under Counter (32", 813mm) sizes.

- **Doors:** Solid insulated aluminum or clear polycarbonate doors are available. Full Height cabinets can be configured with full length or dutch-style doors. Clear doors provide visibility of the contents of the cabinet without the heat loss associated with opening the door.

- **Capacity:** Three slide styles provide maximum holding capacity. Choose from Universal Wire, Lip Load, or Fixed Wire.

- **Reliability:** Reliability and durability are designed into every C5. High-quality components provide a long life of worry free use.

- **Power Options:** Choose between standard high wattage or low wattage models based on the specific needs of the application.

Red Full Height Dutch Clear Doors

Red Under Counter Solid Door

Blue ¹/₂ Height Full Solid Door

Gray ³/₄ Height Full Clear Door

Blue Full Height Full Clear Door

3 Series Removable Control Modules

- **Holding Module:** Hot holding at higher temperatures without moisture control.*

- **Moisture Module:** Hot holding and proofing. Moisture control at any temperature.

- **Combination Module:** Hot holding and proofing. Moisture control at lower temperatures (proofing).

* Note: Cabinets with holding module do not include the water pan.

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

Metro Heated cabinets are for hot food holding applications only.

13.93

C5® 3 Series Insulation Armour® Heated Holding and Proofing Cabinets

C5® 3 Series Insulation Armour®
Heated Holding and Proofing Cabinets

METRO®

We put space to work®

MODEL #C539MDC-U-GY

All cabinets are 27⁵/₈" (702mm) wide and 31¹/₂" (800mm) deep.

71" (1803mm) **59"** (1499mm) **44"** (1118mm) **31.5"** (800mm)

Full Height   3/4 Height   1/2 Height   Under Counter

Cabinet Height	Module Type	Slide Type
9 = Full Height	C = Combination	U = Universal Wire
7 = 3/4 Height	M = Moisture	4 = Fixed Wire
5 = 1/2 Height	H = Heated Holding	L = Lip Load Aluminum
3 = Under Counter		

C5 3 9 - C D C - U

NEMA 5-20P
For Standard Wattage Cabinets (120V, 16A, 60Hz, 2000W)

Door Style
FS = Full Length Solid   DS = Dutch Solid *
FC = Full Length Clear   DC = Dutch Clear *

*Please note: Dutch doors only available on full-height models. Cabinets ordered without a color designation default to Red.

Low Watt Model Number Description

C5 3 9 - C L D C - U

NEMA 5-15P
Add "L" for Lower Wattage Combination or Holding Module Cabinets (120V, 12A, 60Hz, 1440W)

Note: Under Counter holding and combination module cabinets are only available in low watt. Under Counter moisture module cabinets are available in 120V, 2000W.

Export Model Number Description

C5 3 9 - C X D C - U

NEMA 6-15P
Add "X" for Export Cabinets (220-240V, 7.6-8.3A, 50/60Hz, 1681-2000W)

Blue or Gray Model Description

C5 3 9 - C D C - U - BU

** Cabinets ordered without a color designation default to Red.

Please Note: Under Counter Cabinets are only offered in Red & Gray.

Color *
No Suffix = Red
BU = Blue
GY = Gray

Models with Accessories or Options

C5 3 9 - C D C - U A
C5 3 9 - C D C - U - BU A

An "A" suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.

Please Note: Under Counter Combination & Holding modules are not available in 120V, 2000W.

Cabinet details

- **Cabinet Material:** .063" (1.8mm) aluminum, natural interior with .125" (3.2mm) aluminum chassis.
- **Insulation Armour™:** High Density Polyethylene (HDPE).
- **Casters:** Four casters with 5" (127mm) donut neoprene wheel, double ball bearing swivel, ball bearing axel, nickel plated, two with brake. 3" rubber casters on Under Counter models.
- **Solid Doors:** Fully insulated with 1" (25.4mm) fiberglass, double panel .063" (1.8mm) aluminum, brushed exterior, natural interior.
- **Clear Doors:** Extruded aluminum powder coated frame with .090" (2.3mm) polycarbonate window.
- **Hinges:** Field reversible, double hinged, 180° swing, with long-life nylon bearings.
- **Gaskets:** High temperature, door mounted, Santoprene gaskets.
- **Latches:** Polymer high-strength magnetic pull latch with lever-action release.
- **Hand Holds:** Molded into the Insulation Armour™ on all four corners.
- **Universal Slides:** ¹/₄" (6.4mm) dia. nickel-chrome electroplated wire, adjustable on 1¹/₂" (38mm) increments.
- **Lip Load Slides:** 1¹/₂"x¹/₂"x.063" (38x38x1.8mm) extruded aluminum channel slides, 1¹/₂" (38mm) fixed spacing.
- **Fixed Wire Slides:** ¹/₄" (6.4mm) dia. nickel-chrome electroplated wire, welded on 3" (76mm) spacing. Not offered in Under Counter models.
- **Drip Trough:** Smooth polymer drip trough with catch pan.
- **Holding Modules:** Removable without tools, digital thermometer, recessed control dials, master on/off switch, "Power On" light, water pan, ball bearing blower forced air system, 7¹/₂' cord, UL, CUL, and NSF Listed.

Electrical and Performance:
- **Holding Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. Available:120V 2000W & 1440W, 220-240V 1681-2000W.
- **Moisture Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. 35% RH at 160°F (71°C), 95% RH at 95°F (35°C). Available: 120V 2000W, 220-240V 1681-2000W.
- **Combination Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. 95% RH at 95°F (35°C). Available:120V 2000W & 1440W, 220-240V 1681-2000W.
- **Clearance Requirements:** 18" (46cm) away from any cooking equipment. AVOID contact with surfaces that exceed 200°F (90°C). Minimum clearance from enclosures is 1¹/₂" (38mm) on sides and back, ¹/₂" (12.7mm) on top.

Options/Accessories*
- Small Item Shelf (C5-SHELF-S)
- Stainless Steel Legs (C5-SSLEGS)
- Universal Slide Pair, Chrome (C5-USLIDEPR-C)
- 6" Casters (C5-6CASTER)
- Rear Rigid Casters (C5-5RDGCSTR)
- Travel Latch (C5-TRVL)
- Flush Door Latch (C5-LATCHFLUSH-1)*
- Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
- Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
- Factory Left-Hand Hinging (DD3768)
- Stainless Steel Universal Slides (please call)

*Please note: (2) handles required for dutch door models

Pan Capacity	Universal Wire Slide					Lip Load Slide	Fixed Wire Slide	
	Slide Pairs	Sheet Pans	Steam Pans			Sheet Pans	Sheet Pans	Steam Pans
Cabinet Size	Provided	18"x26"	12"x20"x2.5" GN 1/1 65mm	12"x20"x4" GN 1/1 100mm	12"x20"x6" GN 1/1 150mm	18"x26"	18"x26"	12"x20"x2.5" GN 1/1 65mm
Full Height	18	18	34	24	14	35	18	34
Full Height Dutch	18	17	32	22	12	34	17	32
3/4 Height	14	14	26	16	10	27	14	26
1/2 Height	9	8	16	10	6	17	8	16
Under Counter	5	5	10	6	4	10	N/A	N/A

ali GROUP
The Spirit of Excellence

METRO®

Hoods

Accurex® provides a comprehensive portfolio of Commercial Kitchen Hoods specifically designed to meet your unique needs while enhancing overall efficiencies and reducing operational expenses.

CONFIGURABLE HOOD SOLUTIONS

Our full line of UL Listed type I and type II commercial kitchen hoods can be configured to fit your kitchen space and overall needs, whether that is a standard hood or a self-cleaning unit that eliminates the hassle of manual filter cleaning. From removing effluent from heavy-grease-producing cooking appliances to simply capturing heat and condensate from non-grease-generating cooking equipment, or a combination of both, Accurex® delivers a diverse range of hood styles, configurations and sizes. For even greater flexibility and functionality, our hoods have additional options, accessories and filtration solutions to meet your individual needs and design aesthetics.

ACCUREX HOOD MODELS

GREASE HOODS — TYPE I

WALL CANOPY

BACKSHELF

SINGLE ISLAND CANOPY

CROSSOVER

AUTO SCRUBBER

EXTERNAL SUPPLY PLENUMS

HEAT & CONDENSATE HOODS — TYPE II

HEAT & FUME

CONDENSATE

MORE OPTIONS AND ACCESSORIES ARE AVAILABLE AT ACCUREX.COM TO FURTHER CUSTOMIZE YOUR KITCHEN.

Type I hoods are designed for use above grease-producing equipment such as fryers, grills, griddles and more, providing exceptional, long-lasting performance and operational efficiencies.

THE ACCUREX ADVANTAGE

STANDING SEAM CONSTRUCTION PROVIDES SUPERIOR STRENGTH AND REDUCED WEIGHT FOR EASY INSTALLATION

DURABLE ENGINEERING WITH 18-GAUGE 430 STAINLESS STEEL WHERE EXPOSED WITH OPTIONAL 300 SERIES STAINLESS STEEL

IMPROVES CAPTURE EFFICIENCY AND REDUCES EXHAUST BY REDIRECTING AIRFLOW BACK INTO THE HOOD WITH THE PERFORMANCE ENHANCING LIP (PEL)

UL 710 LISTED AND BEARING THE NATIONAL SANITATION FOUNDATION SEAL OF APPROVAL FOR INCREASE SAFETY AND PEACE OF MIND

VARIOUS HOOD LENGTHS AVAILABLE IN 1-INCH INCREMENTS FROM 3-16 FT, IN BOTH SINGLE SECTION AND MULTIPLE, CONTINUOUS CAPTURE OPTIONS

FLEXIBLE HOOD WIDTHS IN 3" INCREMENTS UP TO 84" AND HOOD HEIGHTS AVAILABLE IN 24" OR 30"; BACKSHELF HOODS AVAILABLE WITH SHORTER FRONT HEIGHTS OF 6", 12", 15", OR 18"

WALL CANOPY HOODS

Intended to be placed against a wall and used over cooking equipment that produces heat and grease-laden effluent, Accurex wall canopy hoods are fully configurable and are among the most efficient and cost-effective hoods on the market.

· Available as Single-Wall Front or Double-Wall Front, which provides 1-inch of insulation between the two front panels for reduced clearance of combustibles and added rigidity

· Supply air is introduced through external supply plenums or ceiling diffusers

· Stainless steel grease cups collect grease filtered from the airstream and are easily removable for cleaning

AUTO SCRUBBER HOODS

A complete wall canopy hood with a clean-in-place filter automatic filter wash system in one, providing superior cleaning, easy maintenance, and efficient, exceptional grease filtration.

· Saves operating costs by decreasing the frequency of filter, hood, and duct cleanings and reduces fire risk by virtually eliminating built-up grease inside the hood and duct

· Initiate the wash cycle through a digital input signal and building management system (BMS) command or via Accurex Controls

· 12- to 19-minute wash cycle provides a prewash for the filters and two sets of nozzles to clean both sides of the filters, followed by an exhaust fan drying sequence

AIR SUPPLY PLENUMS

Accurex air supply plenums (ASPs) offer a cost-effective and flexible way to bring make-up air back into the kitchen and keep your exhaust system working efficiently. ASPs are positioned around the perimeter of exhaust-only hoods. Being external to the hood, ASPs provide great flexibility to your supply air solution design, and, when paired with tempered makeup air units, can provide effective comfort control to your kitchen.

	Air Curtain Supply (ASP)	Split Air Curtain Supply (SSP)	Back Supply (BSP)
Length	36" – 144"	36" – 144"	36" – 144"
Height	4"	4"	Variable
Width	14", 18"	24", 28"	6"

AIR CURTAIN SUPPLY PLENUM

Intended to bring in large quantities of outside air, eliminating air pockets for optimal airflow.

· Optimized collar sizing to keep velocities lower and less supply air impact on the hood performance

· Rectangular perforated panels evenly distribute air for better performance and are easy to remove and clean

SPLIT AIR CURTAIN SUPPLY PLENUM

The optional split air curtain supply plenum is an attractive method to provide make-up air and conditioned air through one plenum.

BACK SUPPLY PLENUM

Directs airflow through perforated panels behind and below the cooking equipment without affecting capture and containment, cooking surface temperature or pilot lights.

· Double layer of panels allows for well-distributed low-velocity airflow at discharge behind and below the cooking battery

· Ability to function as a backsplash panel and provide the proper clearance to limited combustibles needed in many installations to meet NFPA 96 standards

INSULATED SUPPLY PLENUM
With some plenums, condensation can occur from bringing in cold air near to where hot air is being exhausted. By insulating these plenums, problems with condensation are alleviated. This also helps prevent cooler incoming air from being heated by warmer exhaust air.

Accurex offers multiple options to accommodate your individual operational requirements.

TYPE I
TYPE II
BOTH

MATERIAL OPTIONS

Standard construction is 430 stainless steel where exposed and galvanized steel in the unexposed plenum. ~~100% stainless steel construction is available with 300 series.~~

CEILING ENCLOSURE

Enclosure panels can be provided in series 300 series or 430 stainless steel to match your hood.

CONTINUOUS CAPTURE

Provides a UL listed bolted connection allowing end-to-end hoods to be connected and appear as one hood.

FINISHED BACK

Optional finished stainless steel back matches the finish of other three sides of the hood.

LIGHTING OPTIONS

Recessed round LED lighting is available which provides a bright, warm light for cooking and a significantly longer operating life – saving up to 95% in electrical costs when compared with using standard incandescent lights.

AUTOMATIC FIRE DAMPER

In areas where exhaust fire dampers are required, a UL listed motorized butterfly damper can be installed in the exhaust collar that closes at 285°F.

AIRSPACE/FILLER PANELS

To assist with clearances to combustible surfaces and fill open spaces, stainless steel airspace panels can be supplied.

EXHAUST AIR BALANCING BAFFLES

Air balancing baffles can be mounted at the exhaust collar openings to balance exhaust airflow and allow opening to be closed up to 50%.

EXHAUST COLLARS

Ship Loose

Shipping exhaust collars loose enables the contractor to locate and cut the exhaust opening when not known ahead of time.
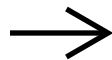
Shape

To accommodate various ductwork, several sizes of rectangular and round collars are available.

Location

Top or back placement for mounted exhaust collars shift off center where necessary to accommodate specific site conditions.

TRIM STRIPS

Use stainless steel strips to improve aesthetics where hood sections meet.

SUPPLY COLLARS

Additional Collars

To keep supply airflow velocities around the hood low, additional supply collars can be added.

Shape (Round or Rectangular)

To accommodate various ductwork, different-shaped collars are available on most supply plenums in both round and rectangular forms.

UTILITY CABINETS HOOD MOUNT/~~WALL MOUNT~~

Utility cabinets for fire system and/or control mounting can be attached to the left or right side of the hood. Remote (wall mount) cabinets are also available.

ZERO CLEARANCE

Our UL Listed clearance reduction system utilizes a 1-inch thick insulating material on the front, back, sides and top of the hood allows new hoods to be mounted closer to combustible surfaces, while satisfying both safety standards and codes.

BACKSPLASH PANELS ~~/SIDE SPLASH PANELS~~

◩ Provides an aesthetically desirable and easily cleanable surface behind or on adjacent walls near the hood. Constructed of 300 series or 430 stainless steel, available in 1-inch zero clearance insulation.

END SKIRTS

Constructed with either 300 series or 430 stainless steel and available in mini, full and insulated options, end skirts can lower required exhaust rates and improve capture.

FILTER REMOVAL TOOL

■ Enables operators to safely reach and remove filters from the hood while standing on the floor in front of appliances.

MESH FILTER

■ Adding a mesh filter in the exhaust collar helps prevent anything other than heat and moisture from passing through the duct opening.

FILTRATION OPTIONS

Baffle Filters

■ For light grease applications such as gas & electric ovens/steamers/ranges, food warmers and pizza ovens.

Grease-X-Tractor™ Filters

■ With high grease-capture efficiency, the Grease-X-Tractor filter is ideal for medium grease applications.

Grease Grabber™ Multistage Filtration System

■ The Grease Grabber multistage filtration system uses the Grease-X-Tractor along with the Grease Grabber filter and is designed for heavy-duty grease applications.

R-102 Restaurant Fire Suppression Systems

Features

- Low pH Agent
- Proven Design
- Reliable Gas Cartridge Operation
- Aesthetically Appealing
- UL Listed – Meets Requirements of UL 300
- ULC Listed – Meets Requirements of ULC/ORD-C1254.6
- CE Marked

Application

The ANSUL® R-102 Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect areas associated with ventilating equipment including hoods, ducts, plenums, and filters. The system also protects auxiliary grease extraction equipment and cooking equipment such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite, or gas-radiant char-broilers; and woks.

The system is ideally suitable for use in restaurants, hospitals, nursing homes, hotels, schools, airports, and other similar facilities.
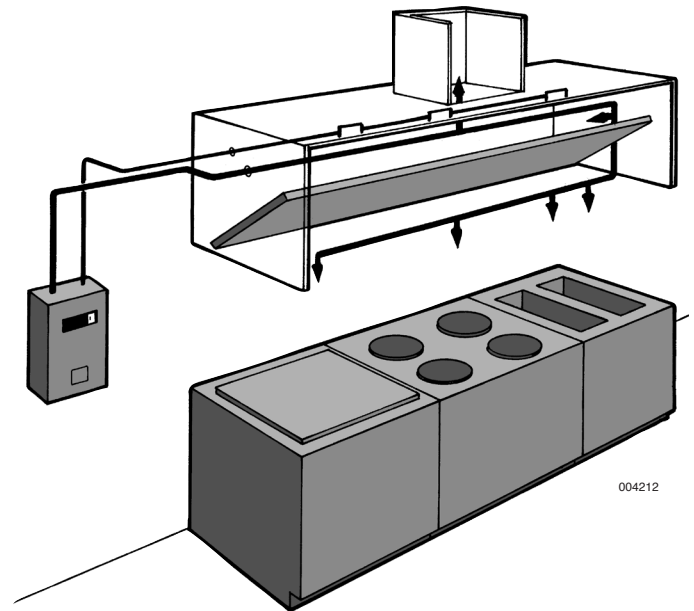
Use of the R-102 system is limited to indoor applications or locations that provide weatherproof protection within tested temperature limitations. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C). The system must be designed and installed within the guidelines of the UL/ULC Listed Design, Installation, Recharge, and Maintenance Manual.

System Description

The restaurant fire suppression system is a pre-engineered, wet chemical, cartridge-operated, regulated pressure type with a fixed nozzle agent distribution network. It is listed with Underwriters Laboratories (UL/ULC).

The system is capable of automatic detection and actuation as well as remote manual actuation. Additional equipment is available for building fire alarm panel connections, electrical shutdown and/or interface, and mechanical or electrical gas line shut-off applications.

The detection portion of the fire suppression system allows for automatic detection by means of specific temperature-rated alloy type fusible links, which separate when the temperature exceeds the rating of the link, allowing the regulated release to actuate.

A system owner's guide is available containing basic information pertaining to system operation and maintenance. A detailed technical manual, including system description, design, installation, recharge and resetting instructions, and maintenance procedures, is available to qualified individuals.

The system is installed and serviced by authorized distributors that are trained by the manufacturer.

The basic system consists of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles with blow-off caps, detectors, cartridges, agent, and pulley elbows are supplied in separate packages in the quantities needed for fire suppression system arrangements.

Additional equipment includes a remote manual pull station(s), mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off. Accessories can be added such as alarms, warning lights, etc., to installations where required.

Additional tanks and corresponding equipment can be used in multiple arrangements to allow for larger hazard coverage. Each tank is limited to a listed maximum amount of flow numbers.

Johnson Controls

009368

Component Description

Wet Chemical Agent – The extinguishing agent is a mixture of organic salts designed for rapid flame knockdown and foam securement of grease related fires. It is available in plastic containers with instructions for wet chemical handling and usage.

Agent Tank – The agent tank is installed in a stainless steel enclosure or wall bracket. The tank is constructed of stainless steel.

Tanks are available in two sizes: 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tanks have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar).

The tank includes an adaptor/tube assembly. The adaptor assembly includes a chrome-plated steel adaptor with a 1/4 in. NPT female gas inlet, a 3/8 in. NPT female agent outlet, and a stainless steel agent pick-up tube. The adaptor also contains a bursting disc seal which helps to prevent the siphoning of agent up the pipe during extreme temperature variations.

Regulated Release Mechanism – The regulated release mechanism is a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one, two, or three agent tanks depending on the capacity of the gas cartridge used. It contains a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated release mechanism contains a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure contains knock-outs for 1/2 in. conduit. The cover contains an opening for a visual status indicator.

It is compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch and manual reset relay, it is compatible with electric gas line or appliance shut-off devices.

Regulated Actuator Assembly – When more than two agent tanks (or three 3.0 gallon (11.4 L) tanks in certain applications) are required, the regulated actuator is available to provide expellant gas for additional tanks. It is connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. It contains a regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities using pressure from the regulated release mechanism cartridge.

The regulated actuator assembly contains an actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure contains knockouts to permit installation of the expellant gas line.

Discharge Nozzles – Each discharge nozzle is tested and listed with the R-102 system for a specific application. Nozzle tips are stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle must have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

Agent Distribution Hose – Kitchen appliances manufactured with or resting on casters (wheels/rollers) may include an agent distribution hose as a component of the suppression system. This allows the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. The hose assembly includes a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

Flexible Conduit – Flexible conduit allows for quicker installations and the convenience of being able to route the cable over, under and around obstacles. Flexible conduit can be used as a substitute for standard EMT conduit or can be used with EMT conduit. Flexible conduit can be used only with the Molded Remote Manual Pull Station and with the Mechanical Gas Valve Assembly.

Pull Station Assembly – The remote manual pull station is made out of a molded red composite material. The red color makes the pull station more readily identifiable as the manual means for fire suppression system operation. The pull station is compatible with the ANSUL Flexible Conduit and with 1/2 in. EMT conduit.

Approvals

- UL/ULC Listed
- CE Marked
- New York City Department of Buildings — COA #5663
- LPCB
- TFRI
- Marine Equipment Directive (MED)
- DNV
- ABS
- Lloyd's Register
- Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
- Meets requirements of NFPA 17A (Standard on Wet Chemical Extinguishing Systems)

Ordering Information

Order all system components through your local authorized ANSUL Distributor.

Specifications

An ANSUL R-102 Fire Suppression System shall be furnished. The system shall be capable of protecting all hazard areas associated with cooking equipment.

1.0 GENERAL

1.1 References

1.1.1 Underwriters Laboratories (UL)
1.1.1.1 UL Standard 1254
1.1.1.2 UL Standard 300

1.1.2 Underwriters Laboratories of Canada (ULC)
1.1.2.1 ULC/ORD-C 1254.6

1.1.3 National Fire Protection Association (NFPA)
1.1.3.1 NFPA 96
1.1.3.2 NFPA 17A

1.2 Submittals

1.2.1 Submit two sets of manufacturer's data sheets

1.2.2 Submit two sets of piping design drawings

1.3 System Description

1.3.1 The system shall be an automatic fire suppression system using a wet chemical agent for cooking grease related fires.

1.3.2 The system shall be capable of suppressing fires in the areas associated with ventilating equipment including hoods, ducts, plenums, and filters as well as auxiliary grease extraction equipment. The system shall also be capable of suppressing fires in areas associated with cooking equipment, such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers; and woks.

1.3.3 The system shall be the pre-engineered type having minimum and maximum guidelines established by the manufacturer and listed by Underwriters Laboratories (UL/ULC).

1.3.4 The system shall be installed and serviced by personnel trained by the manufacturer.

1.3.5 The system shall be capable of protecting cooking appliances by utilizing either dedicated appliance protection and/or overlapping appliance protection.

1.4 Quality Control

1.4.1 Manufacturer: The R-102 Restaurant Fire Suppression System shall be manufactured by a company with at least forty years experience in the design and manufacture of pre-engineered fire suppression systems. The manufacturer shall be ISO 9001 registered.

1.4.2 Certificates: The wet agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease-related fires.

1.5 Warranty, Disclaimer, and Limitations

1.5.1 The pre-engineered restaurant fire suppression system components shall be warranted for five years from date of delivery against defects in workmanship and material.

1.6 Delivery

1.6.1 Packaging: All system components shall be securely packaged to provide protection during shipment.

1.7 Environmental Conditions

1.7.1 The R-102 system shall be capable of operating within a temperature range of 32 °F to 130 °F (0 °C to 54 °C).

2.0 PRODUCT

2.1 Manufacturer

2.1.1 Johnson Controls, One Stanton Street, Marinette, Wisconsin 54143-2542, Telephone (715) 735-7411.

2.2 Components

2.2.1 The basic system shall consist of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles, blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off, and building fire alarm control panel interface.

2.2.2 Wet Chemical Agent: The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease related fires.

2.2.3 Agent Tank: The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be constructed of stainless steel. Tanks shall be available in two sizes; 1.5 gallon (5.7 L) and 3.0 gal (11.4 L).The tank shall have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.

Specifications (Continued)

2.2.4 Regulated Release Mechanism: The regulated release mechanism shall be a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks depending on the capacity of the gas cartridge used or three 3.0 gallon (11.4 L) agent storage tanks in certain applications. It shall contain a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar).

It shall have the following actuation capabilities: automatic actuation by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated release mechanism shall contain a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure shall contain knock-outs for 1/2 in. conduit. The cover shall contain an opening for a visual status indicator.

It shall be compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch(es), it shall be compatible with electric gas line or appliance shut-off devices, or connections to a building fire alarm control panel.

2.2.5 Regulated Actuator Assembly: When more than two agent tanks or three agent tanks in certain applications are required, the regulated actuator shall be available to provide expellant gas for additional tanks. It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. The regulator shall be deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar).The regulated actuator assembly shall contain an actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts to permit installation of the expellant gas line.

2.2.6 Discharge Nozzles: Each discharge nozzle shall be tested and listed with the R-102 system for a specific application. Nozzles tips shall be stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle shall have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

2.2.7 Distribution Piping: Distribution piping shall be Schedule 40 black iron, chrome-plated, or stainless steel conforming to ASTM A120, A53, or A106.

2.2.8 Detectors: The detectors shall be the fusible link style designed to separate at a specific temperature, or shall be electric thermal detectors designed to operate at a factory preset temperature.

2.2.9 Cartridges: The cartridge shall be a sealed steel pressure vessel containing either carbon dioxide or nitrogen gas. The cartridge seal shall be designed to be punctured by the releasing device supplying the required pressure to expel wet chemical agent from the storage tank.

2.2.10 Agent Distribution Hose: An optional agent distribution hose shall be available for kitchen appliances manufactured with or resting on casters (wheels/rollers). This shall allow the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. Hose assembly shall include a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

2.2.11 Flexible Conduit: The manufacturer supplying the Restaurant Fire Suppression System shall offer flexible conduit as an option to rigid EMT conduit for the installation of pull stations and/or mechanical gas valves. The flexible conduit shall be UL Listed and include all approved components for proper installation.

2.2.12 Pull Station Assembly: The Fire Suppression System shall include a remote pull station for manual system actuation. The pull station shall be designed to include a built-in guard to protect the pull handle. The pull station shall also be designed with a pull handle to allow for three finger operation and shall be red in color for quick visibility.

3.0 IMPLEMENTATION

3.1 Installation

3.1.1 The R-102 fire suppression system shall be designed, installed, inspected, maintained, and recharged in accordance with the manufacturer's listed instruction manual.

3.2 Training

3.2.1 Training shall be conducted by representatives of the manufacturer.

Note: The converted values in this document are for dimensional reference only and do not reflect an actual measurement.

ANSUL, R-102, and the product names listed in this material are marks and/or registered marks. Unauthorized use is strictly prohibited.

BLODGETT®

MODEL ZEPHAIRE-100-G-ES
Full-Size Convection Oven

Project _____

Item No. _____

Quantity _____

**PRAIRIE BAND
FOOD SOVEREIGNTY
ITEM #20**

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions.
All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION
- Full angle-iron frame
- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- 1" solid block plus 1" mineral fiber insulation for a total of 2" of insulation

INTERIOR CONSTRUCTION
- Double-sided porcelainized baking compartment liner (16 gauge)
- Stainless steel combustion chamber
- Single inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior lights

OPERATION
- Direct Fired Gas system
- Electronic spark ignition control system
- Removable inshot burners
- Internal pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor (single speed in CE model)
- 3/4 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan

STANDARD FEATURES
- SSI-D - Solid state infinite control w/digital timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Two year parts and two year labor warranty
- Three year limited oven door warranty*

* For all international markets, contact your local distributor.

OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)
- **Legs/casters/stands:**
  - ❑ 6" (152mm) seismic legs
  - ❑ 6" (152mm) casters
  - ❑ 4" (102mm) low profile casters (double only)
  - ❑ 25" (635mm) stainless steel stand w/rack guides
  - ❑ 29" (737mm) stainless steel, fully welded open stand with pan supports
- **Gas hose w/quick disconnect restraining device:**
  - ❑ 48" (1219mm) hose
  - ❑ 36" (914mm) hose
- ❑ Removeable crumb trays
- ❑ SSD - Solid state digital control with LED display, Cook & Hold and Pulse Plus®
- ❑ Extra oven racks
- ❑ Stainless steel solid back panel
- ❑ Gas manifold (for double sections)
- ❑ Prison package (includes security control panel and stainless steel back)
- ❑ Security control panel
- ❑ Flue connector
- ❑ Direct vent

OPTIONS AND ACCESSORIES
(AT NO CHARGE)
- ❑ Solid stainless steel doors
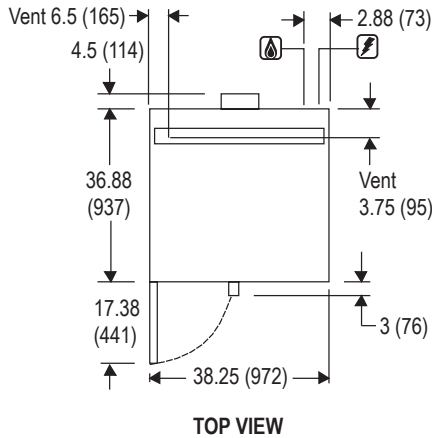- ❑ SSI-M - Solid state infinite control w/manual timer

BLODGETT®

ZEPHAIRE-100-G-ES

TOP VIEW

Vent 6.5 (165)
4.5 (114)
2.88 (73)
36.88 (937)
Vent 3.75 (95)
17.38 (441)
3 (76)
38.25 (972)

SINGLE

VENT
57.06 (1450)
51.75 (1315)
2 (50.8)
35.5 (902)
25 (635)
28 (711)
0 (0)

DOUBLE

DRAFT HOOD
13.13 (333)
70.63 (1794)
16.25 (413)
53.23 (1352)
38.56 (979)
41.5 (1054)
33.25 (845)
21.14 (537)
17 (432)
6.5 (165)
9.5 (241)
0 (0)
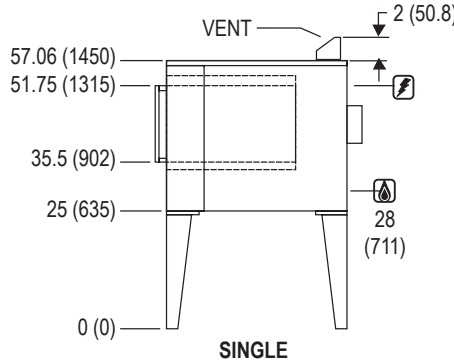
DIMENSIONS ARE IN INCHES (MM)
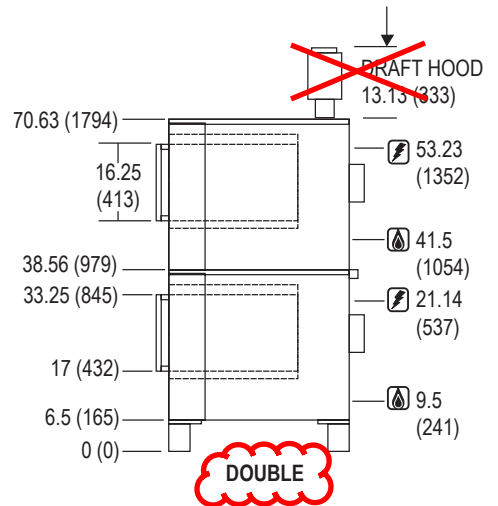
SHORT FORM SPECIFICATIONS: Provide Blodgett full-size convection oven model ZEPHAIRE-100-G-ES, (single/double) compartment. Each compartment shall have (porcelainized/ stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Doors shall be (solid stainless steel/dual pane thermal glass windows) with single powder coated handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a direct fired system with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed (single speed for CE model), 3/4 HP motor with thermal overload protection. Each chamber shall be fitted with two lamps and five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual) infinite thermostat (200- 500°F), and 60-minute timer. Provide two years parts and labor and three year door warranty. Provide options and accessories as indicated.

DIMENSIONS:

Floor space	38-1/4" (972mm) W x 36-7/8" (937mm) D
Product clearance	0" from combustible and non-combustible construction
Interior	29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D

If oven is on casters:

Single	Add 4-1/2" (114mm) to all height dimensions
Double	Height dimensions remain the same
Double Low Profile	Subtract 2.5" (64mm) from all height dimensions

GAS SUPPLY (per section):

3/4" NPT

Manifold Pressure:

Natural	3.5" W.C
Propane	10" W.C.

Inlet Pressure:

Natural	7.0" W.C. min. – 10.5" W.C. max.
Propane	11.0" W.C. min. – 13.0" W.C. max.

MAXIMUM INPUT:

Single	45,000 BTU/hr (13.2 Kw)
Double	90,000 BTU/hr (26.4 Kw)

POWER SUPPLY (per section):

115 VAC, 1 phase, 8 Amp, 60 Hz., 2-wire with ground, 3/4 H.P., 2 speed motor, 1120 and 1680 RPM

230V CE model, 1 phase, 3 Amp, 50 Hz., 2-wire with ground, 3/4 H.P., 1 speed motor, 1425 RPM

6' (1.8m) electric cord set furnished on 115 VAC ovens only.

Blodgett recommends a Pass & Seymour, model 2095, GFCI for this oven.

MINIMUM ENTRY CLEARANCE:

Uncrated	32-1/16" (814mm)
Crated	37-1/2" (953mm)

SHIPPING INFORMATION:

Approx. Weight:

Single	590 lbs. (268 kg)
Double	1095 lbs. (497 kg)

Crate sizes:

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)

NOTE: The company reserves the right to make substitutions of components without prior notice

GARLAND®

X Series 60" Gas Restaurant Range

Models

- X60-10RR
- X60-10RS
- ~~X60-6G24RS~~
- X60-6G24RR

Model X60-10RR

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 4" (102mm) plate rail
- Stainless steel backguard w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Durable easy to read control knobs
- Easy to clean 6" (152mm) steel core, injection molded legs
- Pressure regulator, 1" NPT

Standard on Applicable Models:
- Open storage base in lieu of one oven, models X-60-10RS & X60-6G24RS
- Ergonomic split cast iron top ring grates
- 30,000 Btuh/ 8.79 kW 2 piece cast iron "Q" style donut open burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- Griddle plates only available on right side of range
- Straight steel tube oven burner 33,000 Btuh/9.67 kW
- Standard size Sunfire oven withribbed porcelain oven bottom and door

interior, aluminized top, sides and back; RR models 2 ovens, RS models one oven
- Oven thermostat w/ Low to 500° F (260° C)
- Nickel plated oven rack with two fixed position oven rack guides
- Heavy duty oven door w/keep-cool handle

Options & Accessories

- Low profile 9-3/8"" (238mm) backguard stainless steel front and sides
- Additional oven racks
- 6" (152mm) swivel casters (4), with front locking
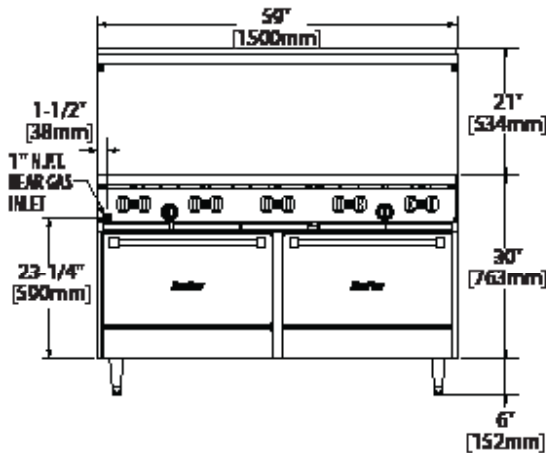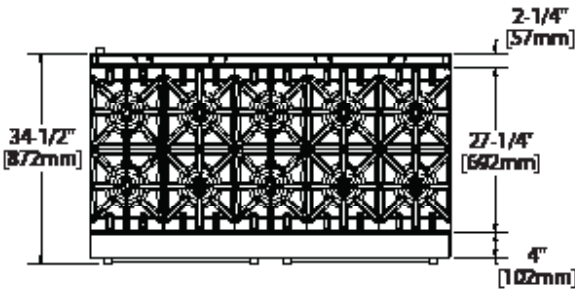- Celsius temperature dials

Specifications

Gas restaurant series range with 2 standard size Sunfire ovens. 59-1/16" (1500mm) wide with a 27" (686mm) deep work top surface. Stainless steel front, sides and 4"(102mm) wide front rail. 6" (152mm) legs with adjustable feet. Ten robust 2 piece 30,000 Btuh/8.797 kW (Natural gas), cast open burners set in split cast iron ergonomic grates. Griddle on applicable models with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. Porcelain oven bottom and door liner. Two position fixed rack guide w/one oven rack. Heavy duty oven door with "keep cool" door handle. Straight steel tube oven burner 33,000 Btuh/9.67 kW (natural gas) provides quality bake and good recovery . Oven thermostat ranges from Low to 500° F (260° C). Available with open storage base in lieu of oven on 24 inch griddle model.

NOTE: Ranges supplied with casters must be installed with an approved restraining device.
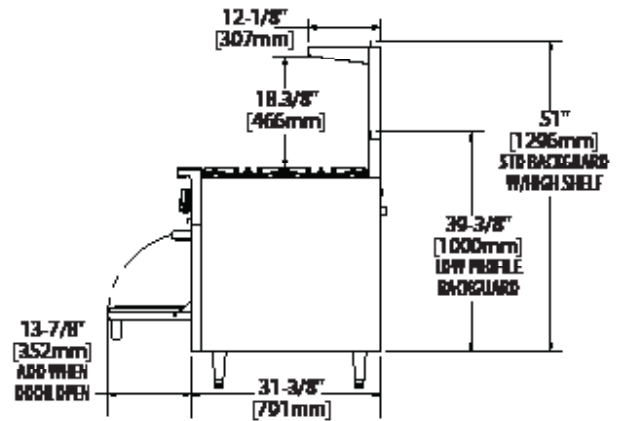
NSF

CSA
c   us

WELBILT®

GARLAND®

Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.

Model Number	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu Ft
X60-10RR	Ten Open Top Burners w/Two Standard Ovens	366,000	726	329	79
X60-10RS	Ten Open Top Burners w/One Standard Oven , One Storage	333,000	690	312	79
X60-6G24RR	24" Griddle, 6 Open Top Burners w/ Two Standard Ovens	282,000	791	359	79
X60-6G24RS	24" Griddle, 6 Open Top Burners w/ One Standard Oven, One Storage	249,000	755	342	79

Width In (mm)	Depth In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	33-1/2 (851)	57 (1448)	13 (330)	22 (559)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" 25 mbar

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle	Standard Oven
Natural	30,000/8.79	18,000/5.27	33,000/9.67
Propane	26,000/6.1	18,000/5.27	29,000/8.50

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

WELBILT®

ACCUREX

Hoods

Accurex® provides a comprehensive portfolio of Commercial Kitchen Hoods specifically designed to meet your unique needs while enhancing overall efficiencies and reducing operational expenses.

CONFIGURABLE HOOD SOLUTIONS

Our full line of UL Listed type I and type II commercial kitchen hoods can be configured to fit your kitchen space and overall needs, whether that is a standard hood or a self-cleaning unit that eliminates the hassle of manual filter cleaning. From removing effluent from heavy-grease-producing cooking appliances to simply capturing heat and condensate from non-grease-generating cooking equipment, or a combination of both, Accurex® delivers a diverse range of hood styles, configurations and sizes. For even greater flexibility and functionality, our hoods have additional options, accessories and filtration solutions to meet your individual needs and design aesthetics.
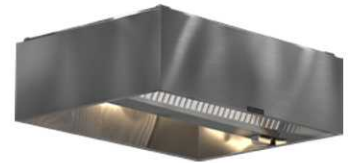
ACCUREX HOOD MODELS

GREASE HOODS — TYPE I

WALL CANOPY

BACKSHELF

SINGLE ISLAND CANOPY

CROSSOVER

AUTO SCRUBBER

EXTERNAL SUPPLY PLENUMS

HEAT & CONDENSATE HOODS — TYPE II

HEAT & FUME

CONDENSATE

MORE OPTIONS AND ACCESSORIES ARE AVAILABLE AT ACCUREX.COM TO FURTHER CUSTOMIZE YOUR KITCHEN.

Type II hoods are energy efficient and designed to capture heat and/or condensate from non-grease-producing appliances.

c UL us LISTED

THE ACCUREX ADVANTAGE

BUILT TO LAST WITH STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH

DURABLE ENGINEERING WITH A MINIMUM OF 100% 18-GAUGE 300 SERIES OR 430 STAINLESS STEEL

BEARS THE NATIONAL SANITATION FOUNDATION SEAL FOR INCREASED PEACE OF MIND

CONFIGURABLE HOOD LENGTHS OF 1" INCREMENTS UP TO 192" AND WIDTHS IN 3" INCREMENTS UP TO 84"

MULTIPLE HOOD HEIGHTS AVAILABLE IN 12-, 15-, 18-, 24-, 30-, 36-INCH OPTIONS

HEAT & FUME HOODS

Primarily used for ovens or general ventilation applications to capture heat and vapor, heat & fume hoods create a more comfortable environment.

MODEL XO: Primarily used for oven applications. Can be used for other heat and fume removal applications. No gutter or drain. Lighting options available.

CONDENSATE HOODS

Generally used above dishwashers and steam-producing appliances, condensate hoods feature a gutter, drain and configurable baffles to collect and remove condensation from the exhausted air.

MODEL XD1: No baffles. Most economical and flexible in condensate applications. Lighting options available.
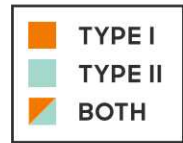
MODEL XD2: One baffle. Designed for moderate condensate applications. Great for vertical-door dishwasher applications. Lighting options available.

MODEL XD3: Two baffles. Designed for heavy condensate applications.

Accurex offers multiple options to accommodate your individual operational requirements.

■ TYPE I
■ TYPE II
◤ BOTH

MATERIAL OPTIONS

◤ Standard construction is 430 stainless steel where exposed and galvanized steel in the unexposed plenum. 100% stainless steel construction is available with 300 series.

CEILING ENCLOSURE

◤ Enclosure panels can be provided in series 300 series or 430 stainless steel to match your hood.

CONTINUOUS CAPTURE

■ Provides a UL listed bolted connection allowing end-to-end hoods to be connected and appear as one hood.

FINISHED BACK

■ Optional finished stainless steel back matches the finish of other three sides of the hood.

AUTOMATIC FIRE DAMPER

■ In areas where exhaust fire dampers are required, a UL listed motorized butterfly damper can be installed in the exhaust collar that closes at 285°F.

LIGHTING OPTIONS

◤ Recessed round LED lighting is available which provides a bright, warm light for cooking and a significantly longer operating life – saving up to 95% in electrical costs when compared with using standard incandescent lights.
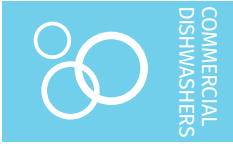
AIRSPACE/FILLER PANELS

◤ To assist with clearances to combustible surfaces and fill open spaces, stainless steel airspace panels can be supplied.

HOBART

Project _____

AIA # _____ SIS...

Item # _____ Qu...

AM16T-BAS
TALL BASE ELECTRIC
High Temperature
Door-Style Dishwashing Machine

STANDARD FEATURES

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

SPECIFIER STATEMENT

Specified unit will be a Hobart AM16 Tall Base electric high temperature dishwashing machine. Features include 3-sided pillarless hood, touchscreen controls with WiFi connectivity, NSF pot and pan rating for 2-, 4- & 6-minute cycles, 27" door opening, pumped drain, auto door start with auto fill, interchangeable stainless steel rinse arms and X-shaped wash arms, delime cycle, advanced diagnostics and service connection, up to 60 racks per hour, .67 U.S. gallons per rack pumped final rinse.

1 year parts and labor warranty.

OPTIONS & ACCESSORIES (Available at extra cost)

❑ Peg rack
❑ Combination rack
❑ Chemical pumps
❑ Splash shield for corner installations
❑ Flanged and seismic feet
❑ Water hammer arrestor kit
❑ Rapid fill kit
❑ Sink integration kit
 – Sink saddle & 3" leg extension
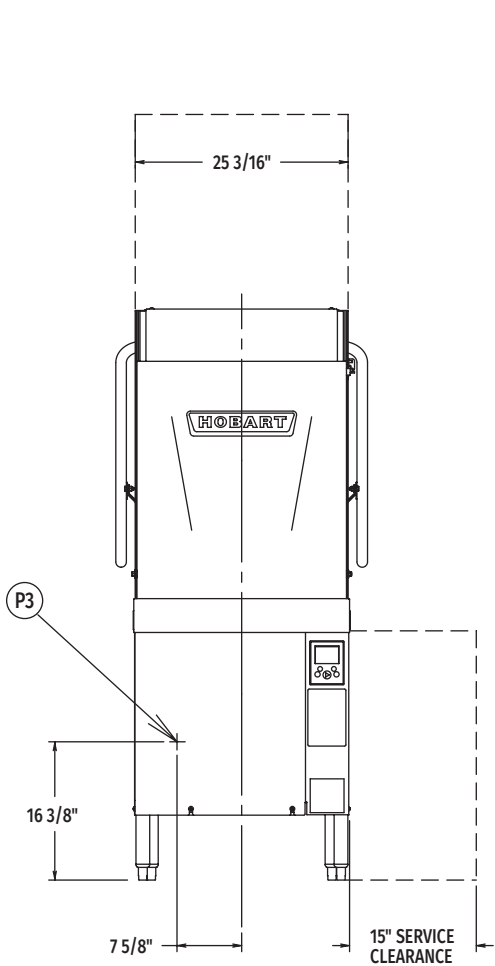 – Sink rail kit
 – Fold down table
Drain water tempering kit

Approved by_____ Date_____ Approved by_____ Date_____

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HOBART

AM16T-BAS TALL BASE ELECTRIC
High Temperature
Door-Style Dishwashing Machine

Front View
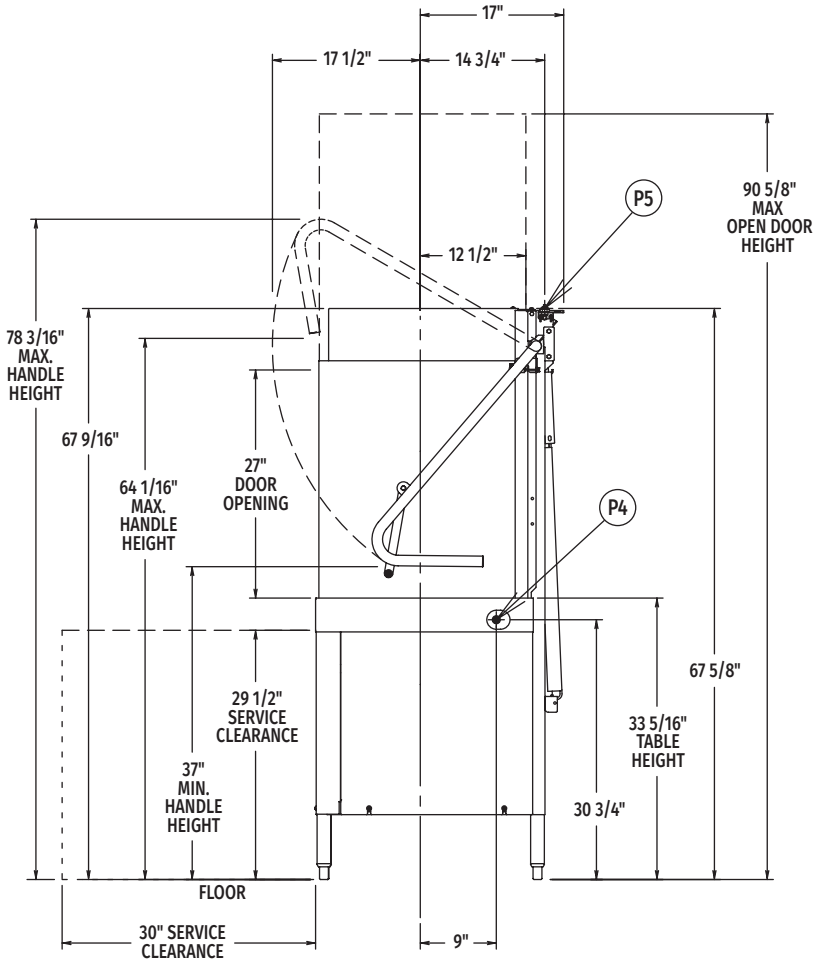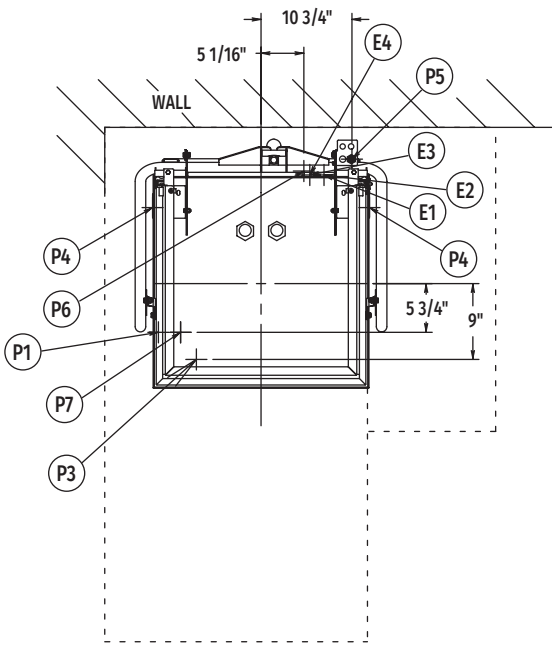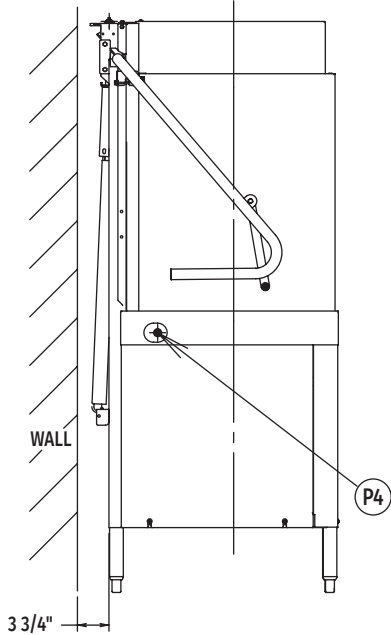
25 3/16"

P3

16 3/8"

7 5/8"

15" SERVICE CLEARANCE

Right Side View

17"

17 1/2"

14 3/4"

12 1/2"

P5

90 5/8" MAX OPEN DOOR HEIGHT

78 3/16" MAX. HANDLE HEIGHT

67 9/16"

64 1/16" MAX. HANDLE HEIGHT

27" DOOR OPENING

P4

67 5/8"

29 1/2" SERVICE CLEARANCE

33 5/16" TABLE HEIGHT

37" MIN. HANDLE HEIGHT

30 3/4"

FLOOR

30" SERVICE CLEARANCE

9"

Top View

10 3/4"

5 1/16"

E4

P5

WALL

E3

E2

E1

P4

P4

P6

5 3/4"

9"

P1

P7

P3

Left Side View

WALL

P4

3 3/4"

CAD and/or Revit Files Available

HOBART
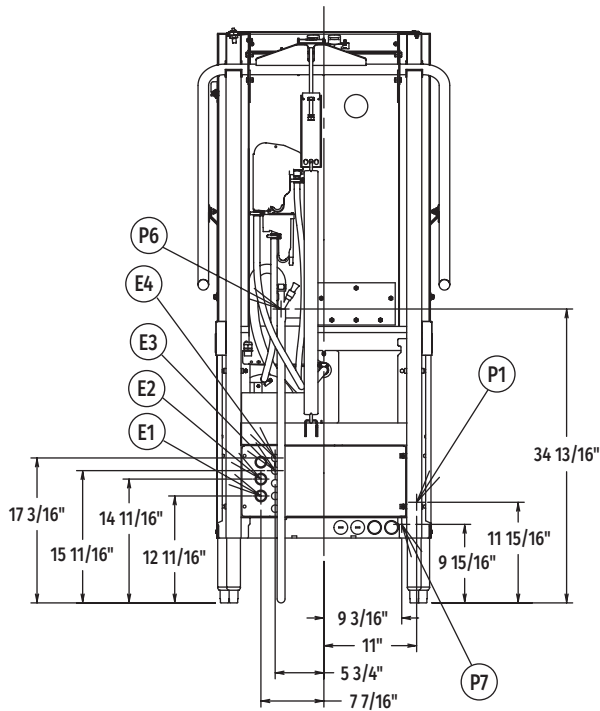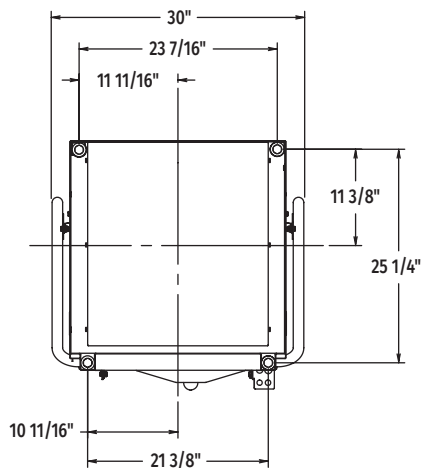
AM16T-BAS TALL BASE ELECTRIC
High Temperature
Door-Style Dishwashing Machine

WARNING: Electrical and grounding connections must comply with the applicable portion of the National Electrical Code and/or other local electrical codes.

Plumbing connections must comply with applicable sanitary, safety, and plumbing codes.

Rear View

Bottom View

LEGEND

Electrical Connections	
E1	Electrical connection: wash pump motor & sump heater, 1" or 3/4" conduit hole; 12-11/16" AFF.
E2	Electrical connection: electric booster & controls only or single point electrical connection (3PH only) 1" or 3/4" conduit hole; 14-11/16" AFF.
E3	Electrical connection: detergent & rinse agent feeders, (DPS1 & DPS2) 1.5 amps @ nameplate supply voltage, (RPS1 & RPS2) 1.5 amps @ nameplate supply voltage; 1/2" conduit hole, 15-11/16" AFF.
E4	Electrical connection: vent fan control (VFC1 & VFC2) switching circuit only 1.5 amps @ nameplate supply voltage; 1/2" conduit hole, 17-3/16" AFF.
Plumbing Connections	
P1	Common water connection including booster heater: 110°F water minimum, 15-65 PSI recommended; 3/4" female garden hose fitting on 6' long hose supplied with machine; 11-15/16" AFF.
P3	Detergent probe sensor: remove cap and stud assembly to access 7/8" hole; 16-3/8" AFF.
P4	Detergent feeder: two locations available. Remove cap and stud assembly to access 7/8" hole; 30-3/4" AFF.
P5	Rinse agent feeder: remove 1/8" NPT pipe plug to access 1/8" NPT tapped hole; 67-5/8" AFF.
P6	Drain connection: 5/8" barb fitting with 6' long hose supplied with machine; 34-13/16" AFF. Maximum height 40" AFF.
P7	Optional – cold water connection: 55°F water minimum (drain water tempering - when ordered); 3/4" female garden hose fitting on 8' long hose; 9-5/16" AFF.

SPECIFICATIONS

Capacities
Racks Per Hour (maximum) 60
Dishes per Hour (average 25 per rack) 1,500
Glasses per Hour (average 45 per rack) 2,700
Wash Tank (U.S. gallons). 10.5

Motor Horsepower
Rinse Pump 0.18
Wash Pump. 2
Drain Pump. 0.21

Rinse
Gallons per Rack 0.67
Gallons per Hour (maximum consumption) 40.2

Peak Rate of Drain Flow
Gallons per Minute (initial rate with full tank) 18.5

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

Exhaust Requirements . . . . 450 CFM

Shipping Weight (approximate) . . . . .357 lbs.

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

AM16T-BAS TALL BASE ELECTRIC
High Temperature
Door-Style Dishwashing Machine

E1	AM16 with Electric Heat (When Field Converted to Dual Point)			
Voltage	**Rated Amps**	**Minimum Supply Circuit Ampacity**	**Maximum Protective Device**
208-240/60/1	39.6	50	50
208-240/60/3	26.9	30	30
480/60/3	10.5	15	15
200-240/50/3*	22.1	30	30
380-415/50/3*	11.8	20	20

E2	9.5 kW Electric Booster & Controls (When Field Converted to Dual Point)			
Voltage	**Rated Amps**	**Minimum Supply Circuit Ampacity**	**Maximum Protective Device**
208-240/60/1	42.3	50	50
208-240/60/3	25.6	30	30
480/60/3	12.9	15	15
200-240/50/3*	25.6	30	30
380-415/50/3*	14.7	20	20

*These electrical specifications are not submitted for UL or CUL listing

E2	AM16 Single Point Electrical Service Connection as Shown Below			
Voltage	**Rated Amps**	**Minimum Supply Circuit Ampacity**	**Maximum Protective Device**
208-240/60/3	52.5	60	60
480/60/3	23.5	30	30
200-240/50/3*	47.7	60	60
380-415/50/3*	26.5	30	30

*These electrical specifications are not submitted for UL or CUL listing

Approximate Heat Gain to Space without Vent Hood	
Type	**BTU/Hr.**
Latent	12,300
Sensible	5,700

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

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

Net weight of machine including booster: 340 lbs.
Domestic shipping weight including booster: 360 lbs.
Size of racks – 19¾" x 19¾".

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

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

Recommended building flowing water pressure to the dishwasher at or above 20 PSI. Pressures lower than 20 PSI may affect machine fill/start-up times.
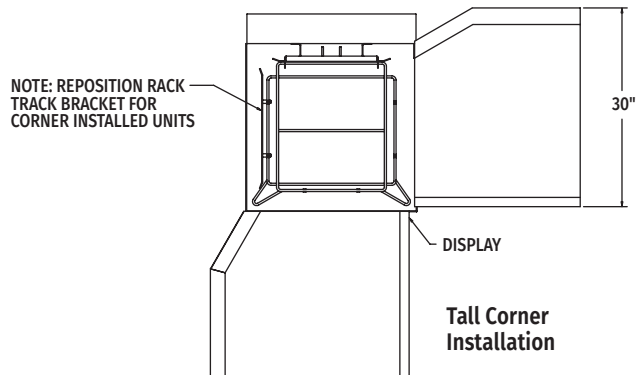
This is a pumped rinse machine. Pressure regulating valve is not necessary on hot or cold lines.

For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.
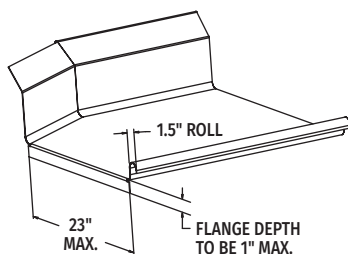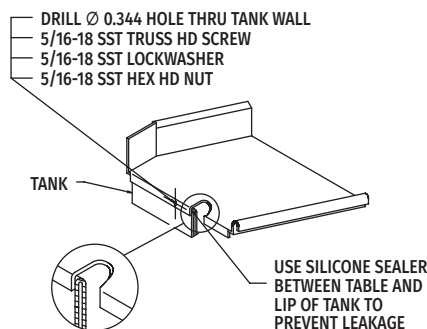
AM16T-BAS TABLING CONFIGURATIONS AND TRACK DESIGN
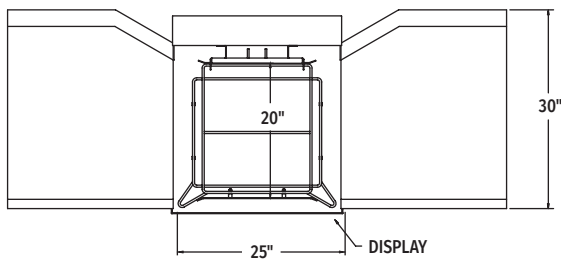
Pass Thru Installation

Tall Corner Installation

Suggested Table Design

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

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JOB:

SPECIFICATIONS:

CORROSION RESISTANT BODY
Permanent molded from heat treated aluminum alloy.

EXTENDED LIP WATER SEAL
Protects the motor from damage by water.

TAPERED ROLLER BEARING
Provides longer motor life, quiet operation and shock absorbing.
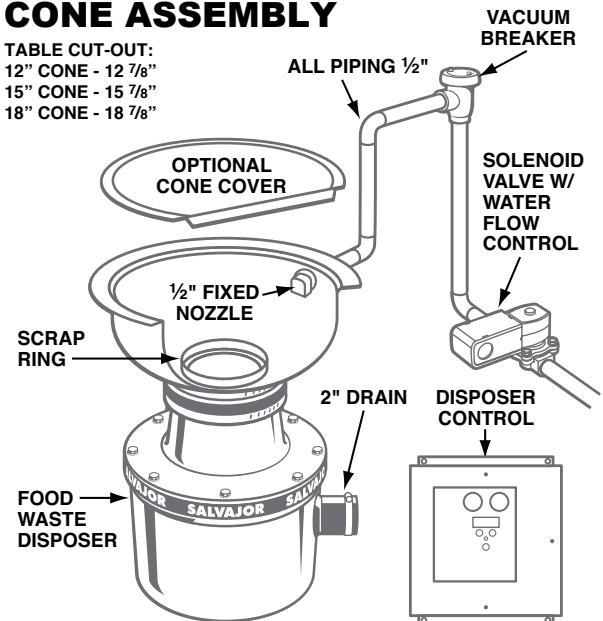
WATER COOLED MOTOR
Provides maximum efficiency and longer life.

QUIET OPERATION
Extra thick rubber mounting adaptor and drain outlet isolates sound and eliminates vibration.

CONE ASSEMBLY

TABLE CUT-OUT:
12" CONE - 12 $\frac{7}{8}$"
15" CONE - 15 $\frac{7}{8}$"
18" CONE - 18 $\frac{7}{8}$"

VACUUM BREAKER
ALL PIPING ½"
OPTIONAL CONE COVER
SOLENOID VALVE W/ WATER FLOW CONTROL
½" FIXED NOZZLE
SCRAP RING
2" DRAIN
DISPOSER CONTROL
FOOD WASTE DISPOSER

NOTE: INSTALL PER ALL APPLICABLE CODES

NEMA 4 Watertight Controls

MSS

MRSS

ARSS-2

ARSS

Optional Line Disconnect (LD) available on MSS, MRSS, & ARSS

FULL LOAD AMPS

	Volts	Phase	Amps
❑	115 Volts	1 Phase	24 Amps
❑	208 Volts	1 Phase	12.1 Amps
❑	230 Volts	1 Phase	12.0 Amps
❑	208 Volts	3 Phase	6.6 Amps
❑	230 Volts	3 Phase	6.0 Amps
❑	460 Volts	3 Phase	3.0 Amps

◆ SPECIFY EXACT OPERATING VOLTAGE ◆

Model 200 Food Waste Disposer
2 HP - 1 Phase & 3 Phase

SPECIFICATIONS:

MOUNTING – Rubber adaptor above grind chamber and rubber drain outlet isolates sound and eliminates vibration. No metal to metal contact.

EXTERIOR HOUSING – Permanent molded from heat treated, corrosion resistant aluminum alloy then computer machined to a smooth polished finish. Paint free.

SHREDDER – 8 inch diameter, machined high strength, wear resistant hardened carbide alloy.

ROTOR – 8 inch diameter with 2 cutter bars, machined high strength, wear resistant hardened carbide alloy.

MOTOR – 1 HP totally enclosed. Water cooled for efficiency and longer life. Built-in manual reset thermal overload protection. Available in 208 volts or 115/230 volts, 60 cycle, 1 phase and 208-230/460 volts, 60 cycle, 3 phase.

BEARINGS – Tapered roller (top)
Sealed ball (bottom)

SEAL – Extended Lip Water Seal.

WATER REQUIREMENT – 5 gallons of cold water per minute.

WASTE OUTLET – Rubber drain accepts 2" piping.

DUAL DIRECTION GRINDING – Designed to operate in either direction. Direction of rotation can be controlled when installed with automatic reversing controls. *Reversing rotation can double cutting teeth life.*

**LEG SUPPORT (Optional) –** Single leg, adjustable.

ASSEMBLIES: (See Specification Sheet)
 CA – Cone Assembly with 12", 15" or 18" Cone
 SA – Sink Assembly with 3½" or 6½" Sink Collar

DISPOSER CONTROLS: (See Specification Sheet)
 MSS: (Non Reversing)
 MRSS: (Manual Reversing)
 ARSS-2: (Automatic Reversing)
 ARSS: (Automatic Reversing with Water Saver)

DIMENSIONS

☐ **18" CONE**

☐ **15" CONE**

☐ **12" CONE**

☐ **3½" SINK MOUNT**

☐ **6½" SINK MOUNT**

☐ **ADJUSTABLE LEG (OPTIONAL)**
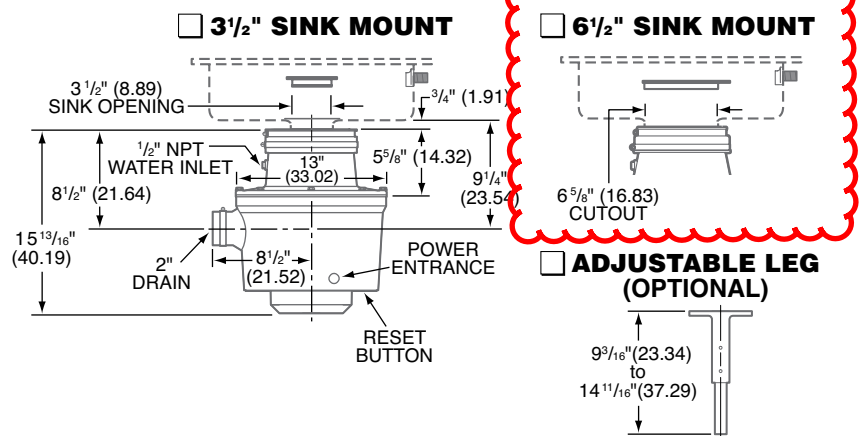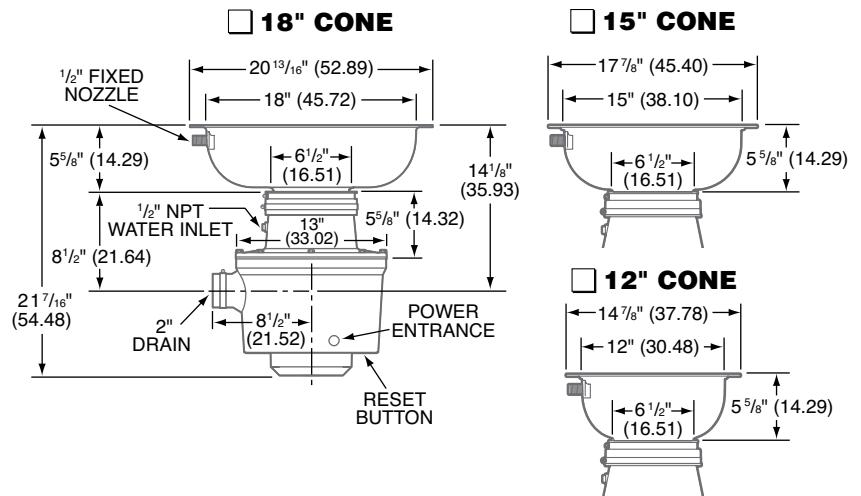
NOTE: Dimensions in parenthesis are in centimeters
(Specifications subject to change without notice)
Current specification details may be found online at www.salvajor.com

SAMPLE SPECIFICATION

200 - CA - 18   MSS   (230/60/3)

Model — Cone Size — Disposer Control — Electrical Specs.

Assembly

◆ **SPECIFY EXACT OPERATING VOLTAGE** ◆

SALVAJOR®

Manufacturers of Commercial Food Waste Solutions - *Since 1944*

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

Model No.
B-0133-CR-BJ

Item No.

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

12 5/8"
[321mm]

This Space for Ar

Job Name_____

Model Specified_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____
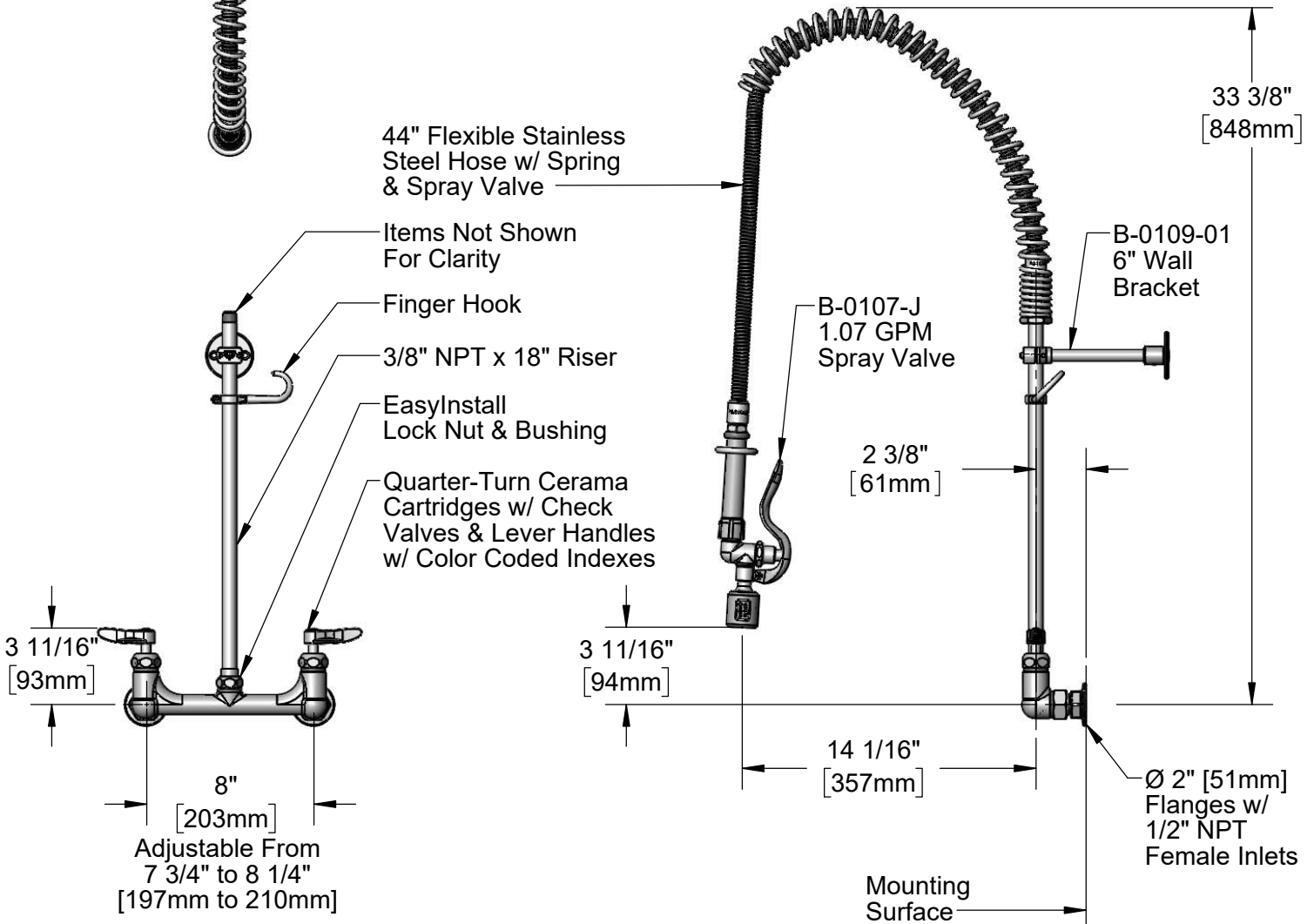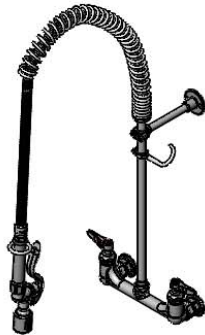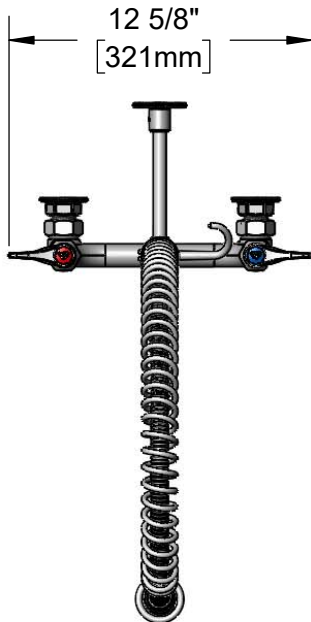
PRAIRIE BAND FOOD SOVEREIGNTY PART OF ITEM #25

44" Flexible Stainless Steel Hose w/ Spring & Spray Valve

33 3/8"
[848mm]

Items Not Shown For Clarity

Finger Hook

3/8" NPT x 18" Riser

EasyInstall Lock Nut & Bushing

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

B-0107-J 1.07 GPM Spray Valve

B-0109-01 6" Wall Bracket

2 3/8"
[61mm]

3 11/16"
[93mm]

3 11/16"
[94mm]

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

14 1/16"
[357mm]

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

Mounting Surface

Product Specifications:
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 44" Flexible Stainless Steel Hose, 1.07 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

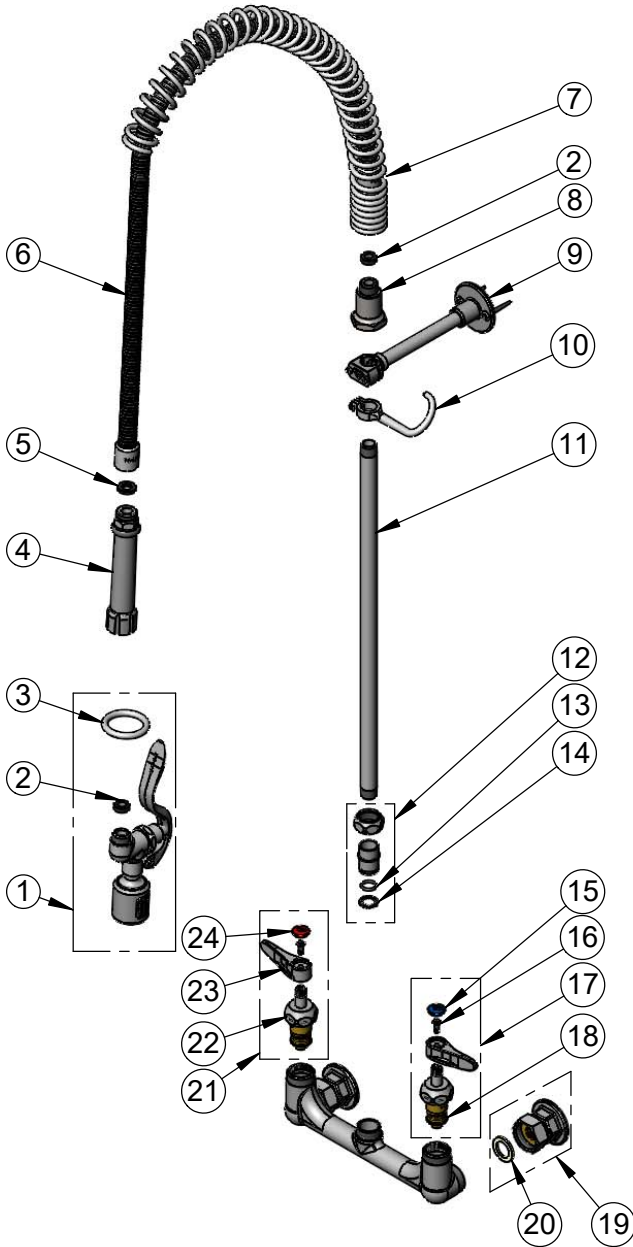| Drawn: | LSA | Checked: | JRM | Approved: | JHB | Date: | 09/20/19 | Scale: | 1:8 | Sheet: | 1 of 2 |

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

Model No.
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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, B-0100 Hose Barrel
6	B-0044-H2A	44" Flexible Stainless Steel Hose, Less Handle
7	000888-45	EasyInstall Overhead Spring
8	000821-40	Spring Body
9	B-0109-01	6" Wall Bracket
10	004R	Finger Hook
11	000369-40	3/8" NPT x 18" Riser
12	EZ-K	EasyInstall Kit: Nut, Bushing, O-ring & Lock Washer
13	001065-45	O-Ring
14	014200-45	Star Washer, Anti-Rotation
15	018506-19NS	Blue Button Index, Press-in
16	000925-45	Lab Handle Screw
17	012447-25NS	Quarter-Turn Cerama Cartridge, LTC w/ Check Valve, Handle, Index & Screw
18	012395-25NS	Quarter-Turn Cerama Cartridge, LTC w/ Check Valve
19	00AA	1/2" NPT Female Eccentric Flange
20	001019-45	Coupling Nut Washer
21	012446-25NS	Quarter-Turn Cerama Cartridge, RTC w/ Check Valve, Handle, Index & Screw
22	012394-25NS	Quarter-Turn Cerama Cartridge, RTC w/ Check Valve
23	001638-45NS	Lever Handle (New Style)
24	001193-19NS	Red Button Index, Press-in

Product Specifications:
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 44" Flexible Stainless Steel Hose, 1.07 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

| Drawn: | LSA | Checked: | JRM | Approved: | JHB | Date: | 09/20/19 | Scale: | NTS | Sheet: 2 of 2 |

STAINLESS STEEL
EQUIPMENT FILLER TABLE

**PRAIRIE BAND
FOOD SOVEREIGNTY
ITEM #27**

**TFMS Series
w/ Open Base**

**TFMSU Series
w/ Adjustable Undershelf**

FEATURES:

TOP is furnished with 1 5/8" sanitary rolled rim edge in front. Square edges on sides and 1/1/2" splash of single metal thickness on rear.

Hat channels stud welded to top which reinforces and maintains a level working surface.

Welded Front to Back Leg Assembly.

Rear (Left to Right) Stretcher bolts to side leg assemblies.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershelf is fully adjustable.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish.

Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.

MATERIAL:

TOP: 16 gauge stainless steel type "304" series.

SHELF: 16 gauge stainless steel type "304" series.

STRETCHERS: 1 5/8" diameter tubular stainless steel.

LEGS: 1 5/8" diameter tubular stainless steel.

Stainless steel gussets.

1" stainless steel bullet feet.

OPEN BASE

Model	L	W	Wt.	Cu. Ft.
TFMS-122	12"	24"	21 lbs.	2
TFMS-120		30"	22 lbs.	3
TFMS-123		36"	29 lbs.	3
TFMS-152	15"	24"	22 lbs.	2
TFMS-150		30"	24 lbs.	3
TFMS-153		36"	31 lbs.	3
TFMS-182	18"	24"	23 lbs.	2
TFMS-180		30"	25 lbs.	3
TFMS-183		36"	32 lbs.	3

W/ ADJ. UNDERSHELF

Model	L	W	Wt.	Cu. Ft.
TFMSU-152	15"	24"	24 lbs.	2
TFMSU-150		30"	29 lbs.	2
TFMSU-153		36"	41 lbs.	3
TFMSU-182	18"	24"	29 lbs.	2
TFMSU-180		30"	33 lbs.	2
TFMSU-183		36"	52 lbs.	3

REF-O

DIMENSIONS and SPECIFICATIONS

TFMS Series
w/ Open Base

Length

Width

Front Rolled Rim

1 1/2"

35 1/2"

Rear
1 5/8" S/S
Cross Bracing

12"

1 5/8" S/S
Legs &
Gussets

Stainless Steel
Adjustable
Bullet Feet

10"

TFMSU Series
w/ Adjustable Undershelf

Length

Width

Front Rolled Rim

1 1/2"

35 1/2"

Adjustable
S/S Undershelf

12"

1 5/8" S/S
Legs &
Gussets

Stainless Steel
Adjustable
Bullet Feet

10"

ADVANCE TABCO
SMART FABRICATION™

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

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GARLAND®
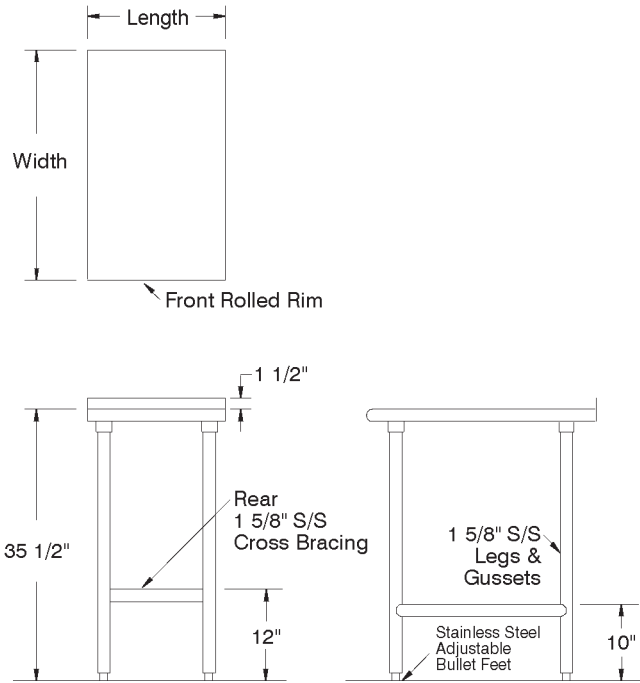
X Series 24" Gas Restaurant Range

Models

- X24-4L

Model X24-4L

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 4" (102mm) plate rail
- Stainless steel backguard w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Durable easy to read control knobs
- Easy to clean 6" (152mm) steel core, injection molded legs
- Pressure regulator, 3/4" NPT

Standard on Applicable Models:

- Ergonomic split cast iron top ring grates
- 30,000 Btuh/ 8.79 kW 2 piece cast iron "Q" style donut open burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control
- 4-1/4" (108mm) wide grease trough
- Straight steel tube oven burner 25,000 Btuh/7.33 kW
- Space-saver oven with ribbed porcelain oven bottom and door interior, aluminized top, sides and back
- Oven thermostat w/ Low to 500° F (260° C)
- Nickel plated oven rack with two fixed position oven rack guides
- Heavy duty oven door w/keep-cool handle

Options & Accessories

- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- 6″ (152mm) swivel casters (4), withfront locking
- Celsius temperature dials

Specifications

Gas restaurant series range with space-saver oven. 23-5/8" (600mm) wide with a 27" (686mm) deep work top suface. Stainless steel front, sides and 4"(102mm) wide front rail. 6" (152mm) legs with adjustable feet. Four robust 2 piece 30,000 Btuh/8.797 kW (Natural gas), cast open burners set in split cast iron ergonomic grates. Porcelain oven bottom and door liner. Three position fixed rack guide w/one oven rack. Heavy duty oven door with "keep cool" door handle. Straight steel tube oven burner 25,000 Btuh/7.33 kW (natural gas) provides quality bake and good recovery . Oven thermostat ranges from Low to 500° F (260° C).

NOTE: Ranges supplied with casters must be installed with an approved restraining device.
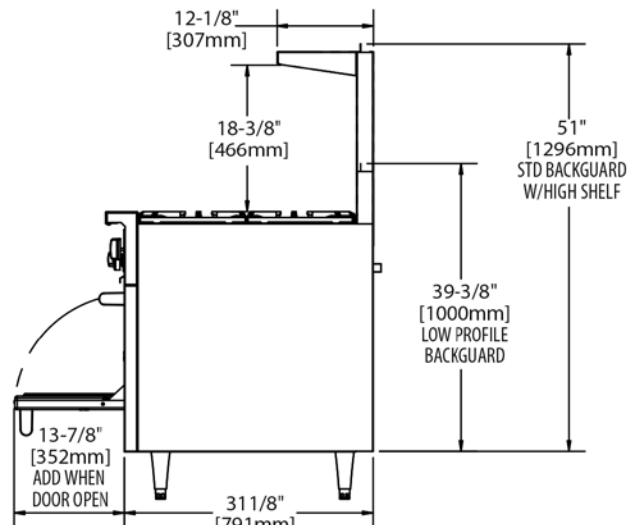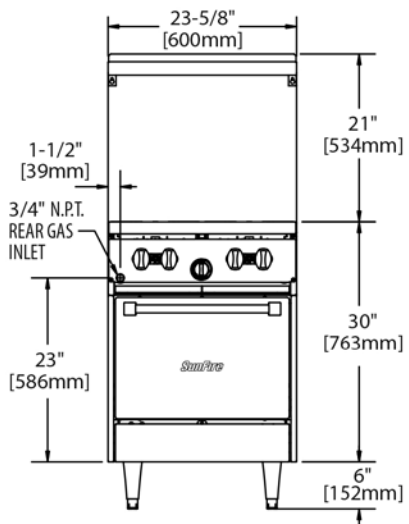
GARLAND®
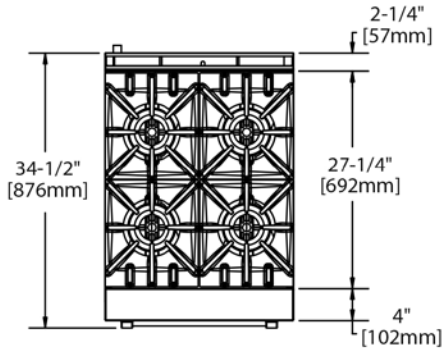
Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.

Model Number	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu Ft
X24-4L	Four Open Burners w/Space-Saver Oven	145,000	302	137	26

Width	Depth	Height w/ Shelf	Oven Interior			Combustible Wall Clearance		Entry Clearances	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated
23-5/8" (600mm)	33-1/2" (851mm)	57" (1448mm)	13" (330mm)	26" (660mm)	20" (508mm)	14" (357mm)	6" (152mm)	25" (635mm)	24-1/2" (622mm)

Burner Ratings (BTU/Hr/kW)		
Gas	Open	Oven
Natural	30,000/8.79	25,000/7.33
Propane	26,000/7.61	25,000/7.33

Manifold Operating Pressure	
Natural	Propane
4.5" WC 11 mbar	10" WC 25 mbar

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

WELBILT®

Hoods

Accurex® provides a comprehensive portfolio of Commercial Kitchen Hoods specifically designed to meet your unique needs while enhancing overall efficiencies and reducing operational expenses.

**PRAIRIE BAND
FOOD SOVEREIGNTY
ITEM #29**

CONFIGURABLE HOOD SOLUTIONS

Our full line of UL Listed type I and type II commercial kitchen hoods can be configured to fit your kitchen space and overall needs, whether that is a standard hood or a self-cleaning unit that eliminates the hassle of manual filter cleaning. From removing effluent from heavy-grease-producing cooking appliances to simply capturing heat and condensate from non-grease-generating cooking equipment, or a combination of both, Accurex® delivers a diverse range of hood styles, configurations and sizes. For even greater flexibility and functionality, our hoods have additional options, accessories and filtration solutions to meet your individual needs and design aesthetics.

ACCUREX HOOD MODELS

GREASE HOODS — TYPE I

WALL CANOPY

BACKSHELF

SINGLE ISLAND CANOPY

CROSSOVER

AUTO SCRUBBER

EXTERNAL SUPPLY PLENUMS

HEAT & CONDENSATE HOODS — TYPE II

HEAT & FUME

CONDENSATE

MORE OPTIONS AND ACCESSORIES ARE AVAILABLE AT ACCUREX.COM TO FURTHER CUSTOMIZE YOUR KITCHEN.

Type I hoods are designed for use above grease-producing equipment such as fryers, grills, griddles and more, providing exceptional, long-lasting performance and operational efficiencies.

THE ACCUREX ADVANTAGE

STANDING SEAM CONSTRUCTION PROVIDES SUPERIOR STRENGTH AND REDUCED WEIGHT FOR EASY INSTALLATION

DURABLE ENGINEERING WITH 18-GAUGE 430 STAINLESS STEEL WHERE EXPOSED WITH OPTIONAL 300 SERIES STAINLESS STEEL

IMPROVES CAPTURE EFFICIENCY AND REDUCES EXHAUST BY REDIRECTING AIRFLOW BACK INTO THE HOOD WITH THE PERFORMANCE ENHANCING LIP (PEL)

UL 710 LISTED AND BEARING THE NATIONAL SANITATION FOUNDATION SEAL OF APPROVAL FOR INCREASE SAFETY AND PEACE OF MIND

VARIOUS HOOD LENGTHS AVAILABLE IN 1-INCH INCREMENTS FROM 3-16 FT, IN BOTH SINGLE SECTION AND MULTIPLE, CONTINUOUS CAPTURE OPTIONS

FLEXIBLE HOOD WIDTHS IN 3" INCREMENTS UP TO 84" AND HOOD HEIGHTS AVAILABLE IN 24" OR 30"; BACKSHELF HOODS AVAILABLE WITH SHORTER FRONT HEIGHTS OF 6", 12", 15", OR 18"

WALL CANOPY HOODS

Intended to be placed against a wall and used over cooking equipment that produces heat and grease-laden effluent, Accurex wall canopy hoods are fully configurable and are among the most efficient and cost-effective hoods on the market.

· Available as Single-Wall Front or Double-Wall Front, which provides 1-inch of insulation between the two front panels for reduced clearance of combustibles and added rigidity

· Supply air is introduced through external supply plenums or ceiling diffusers

· Stainless steel grease cups collect grease filtered from the airstream and are easily removable for cleaning

AUTO SCRUBBER HOODS

A complete wall canopy hood with a clean-in-place filter automatic filter wash system in one, providing superior cleaning, easy maintenance, and efficient, exceptional grease filtration.

· Saves operating costs by decreasing the frequency of filter, hood, and duct cleanings and reduces fire risk by virtually eliminating built-up grease inside the hood and duct

· Initiate the wash cycle through a digital input signal and building management system (BMS) command or via Accurex Controls

· 12- to 19-minute wash cycle provides a prewash for the filters and two sets of nozzles to clean both sides of the filters, followed by an exhaust fan drying sequence
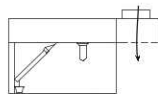
AIR SUPPLY PLENUMS

Accurex air supply plenums (ASPs) offer a cost-effective and flexible way to bring make-up air back into the kitchen and keep your exhaust system working efficiently. ASPs are positioned around the perimeter of exhaust-only hoods. Being external to the hood, ASPs provide great flexibility to your supply air solution design, and, when paired with tempered makeup air units, can provide effective comfort control to your kitchen.

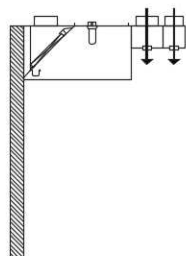|	Air Curtain Supply (ASP)	Split Air Curtain Supply (SSP)	Back Supply (BSP)
Length	36" – 144"	36" – 144"	36" – 144"
Height	4"	4"	Variable
Width	14", 18"	24", 28"	6"

AIR CURTAIN SUPPLY PLENUM

Intended to bring in large quantities of outside air, eliminating air pockets for optimal airflow.

- Optimized collar sizing to keep velocities lower and less supply air impact on the hood performance

- Rectangular perforated panels evenly distribute air for better performance and are easy to remove and clean
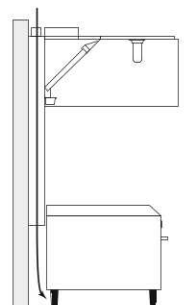
SPLIT AIR CURTAIN SUPPLY PLENUM

The optional split air curtain supply plenum is an attractive method to provide make-up air and conditioned air through one plenum.

BACK SUPPLY PLENUM

Directs airflow through perforated panels behind and below the cooking equipment without affecting capture and containment, cooking surface temperature or pilot lights.

- Double layer of panels allows for well-distributed low-velocity airflow at discharge behind and below the cooking battery

- Ability to function as a backsplash panel and provide the proper clearance to limited combustibles needed in many installations to meet NFPA 96 standards

INSULATED SUPPLY PLENUM

With some plenums, condensation can occur from bringing in cold air near to where hot air is being exhausted. By insulating these plenums, problems with condensation are alleviated. This also helps prevent cooler incoming air from being heated by warmer exhaust air.

Accurex offers multiple options to accommodate your individual operational requirements.

TYPE I
TYPE II
BOTH

MATERIAL OPTIONS

Standard construction is 430 stainless steel where exposed and galvanized steel in the unexposed plenum. 100% stainless steel construction is available with 300 series.

CEILING ENCLOSURE

Enclosure panels can be provided in series 300 series or 430 stainless steel to match your hood.

CONTINUOUS CAPTURE

Provides a UL listed bolted connection allowing end-to-end hoods to be connected and appear as one hood.

FINISHED BACK

Optional finished stainless steel back matches the finish of other three sides of the hood.

LIGHTING OPTIONS

Recessed round LED lighting is available which provides a bright, warm light for cooking and a significantly longer operating life – saving up to 95% in electrical costs when compared with using standard incandescent lights.

AUTOMATIC FIRE DAMPER

In areas where exhaust fire dampers are required, a UL listed motorized butterfly damper can be installed in the exhaust collar that closes at 285°F.

AIRSPACE/FILLER PANELS

To assist with clearances to combustible surfaces and fill open spaces, stainless steel airspace panels can be supplied.

EXHAUST AIR BALANCING BAFFLES

Air balancing baffles can be mounted at the exhaust collar openings to balance exhaust airflow and allow opening to be closed up to 50%.

EXHAUST COLLARS

Ship Loose

Shipping exhaust collars loose enables the contractor to locate and cut the exhaust opening when not known ahead of time.

Shape

To accommodate various ductwork, several sizes of rectangular and round collars are available.

Location

Top or back placement for mounted exhaust collars shift off center where necessary to accommodate specific site conditions.

TRIM STRIPS

Use stainless steel strips to improve aesthetics where hood sections meet.

SUPPLY COLLARS

Additional Collars

To keep supply airflow velocities around the hood low, additional supply collars can be added.

Shape (Round or Rectangular)

To accommodate various ductwork, different-shaped collars are available on most supply plenums in both round and rectangular forms.

UTILITY CABINETS HOOD MOUNT/~~WALL MOUNT~~

Utility cabinets for fire system and/or control mounting can be attached to the left or right side of the hood. Remote (wall mount) cabinets are also available.

ZERO CLEARANCE

Our UL Listed clearance reduction system utilizes a 1-inch thick insulating material on the front, back, sides and top of the hood allows new hoods to be mounted closer to combustible surfaces, while satisfying both safety standards and codes.

BACKSPLASH PANELS /SIDE SPLASH PANELS

Provides an aesthetically desirable and easily cleanable surface behind or on adjacent walls near the hood. Constructed of 300 series or 430 stainless steel, available in 1-inch zero clearance insulation.

END SKIRTS

Constructed with either 300 series or 430 stainless steel and available in mini, full and insulated options, end skirts can lower required exhaust rates and improve capture.

FILTER REMOVAL TOOL

Enables operators to safely reach and remove filters from the hood while standing on the floor in front of appliances.

MESH FILTER

Adding a mesh filter in the exhaust collar helps prevent anything other than heat and moisture from passing through the duct opening.

FILTRATION OPTIONS

Baffle Filters

For light grease applications such as gas & electric ovens/steamers/ranges, food warmers and pizza ovens.

Grease-X-Tractor™ Filters

With high grease-capture efficiency, the Grease-X-Tractor filter is ideal for medium grease applications.

Grease Grabber™ Multistage Filtration System

The Grease Grabber multistage filtration system uses the Grease-X-Tractor along with the Grease Grabber filter and is designed for heavy-duty grease applications.

R-102 Restaurant Fire Suppression Systems

Features

- Low pH Agent
- Proven Design
- Reliable Gas Cartridge Operation
- Aesthetically Appealing
- UL Listed – Meets Requirements of UL 300
- ULC Listed – Meets Requirements of ULC/ORD-C1254.6
- CE Marked

Application

The ANSUL® R-102 Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect areas associated with ventilating equipment including hoods, ducts, plenums, and filters. The system also protects auxiliary grease extraction equipment and cooking equipment such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite, or gas-radiant char-broilers; and woks.

The system is ideally suitable for use in restaurants, hospitals, nursing homes, hotels, schools, airports, and other similar facilities.
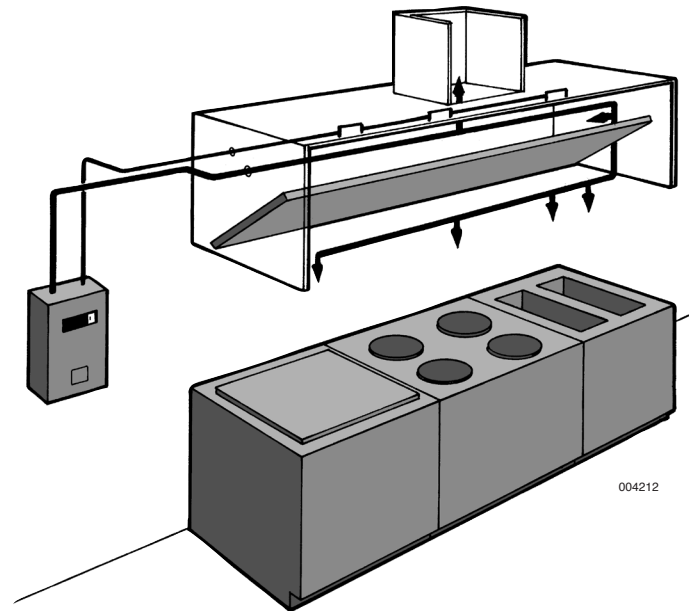
Use of the R-102 system is limited to indoor applications or locations that provide weatherproof protection within tested temperature limitations. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C). The system must be designed and installed within the guidelines of the UL/ULC Listed Design, Installation, Recharge, and Maintenance Manual.

System Description

The restaurant fire suppression system is a pre-engineered, wet chemical, cartridge-operated, regulated pressure type with a fixed nozzle agent distribution network. It is listed with Underwriters Laboratories (UL/ULC).

004215

The system is capable of automatic detection and actuation as well as remote manual actuation. Additional equipment is available for building fire alarm panel connections, electrical shutdown and/or interface, and mechanical or electrical gas line shut-off applications.

The detection portion of the fire suppression system allows for automatic detection by means of specific temperature-rated alloy type fusible links, which separate when the temperature exceeds the rating of the link, allowing the regulated release to actuate.

A system owner's guide is available containing basic information pertaining to system operation and maintenance. A detailed technical manual, including system description, design, installation, recharge and resetting instructions, and maintenance procedures, is available to qualified individuals.

The system is installed and serviced by authorized distributors that are trained by the manufacturer.

The basic system consists of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles with blow-off caps, detectors, cartridges, agent, and pulley elbows are supplied in separate packages in the quantities needed for fire suppression system arrangements.

Additional equipment includes a remote manual pull station(s), mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off. Accessories can be added such as alarms, warning lights, etc., to installations where required.

Additional tanks and corresponding equipment can be used in multiple arrangements to allow for larger hazard coverage. Each tank is limited to a listed maximum amount of flow numbers.

Johnson Controls

009368

Component Description

Wet Chemical Agent – The extinguishing agent is a mixture of organic salts designed for rapid flame knockdown and foam securement of grease related fires. It is available in plastic containers with instructions for wet chemical handling and usage.

Agent Tank – The agent tank is installed in a stainless steel enclosure or wall bracket. The tank is constructed of stainless steel.

Tanks are available in two sizes: 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tanks have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar).

The tank includes an adaptor/tube assembly. The adaptor assembly includes a chrome-plated steel adaptor with a 1/4 in. NPT female gas inlet, a 3/8 in. NPT female agent outlet, and a stainless steel agent pick-up tube. The adaptor also contains a bursting disc seal which helps to prevent the siphoning of agent up the pipe during extreme temperature variations.

Regulated Release Mechanism – The regulated release mechanism is a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one, two, or three agent tanks depending on the capacity of the gas cartridge used. It contains a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated release mechanism contains a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure contains knock-outs for 1/2 in. conduit. The cover contains an opening for a visual status indicator.

It is compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch and manual reset relay, it is compatible with electric gas line or appliance shut-off devices.

Regulated Actuator Assembly – When more than two agent tanks (or three 3.0 gallon (11.4 L) tanks in certain applications) are required, the regulated actuator is available to provide expellant gas for additional tanks. It is connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. It contains a regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities using pressure from the regulated release mechanism cartridge.

The regulated actuator assembly contains an actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure contains knockouts to permit installation of the expellant gas line.

Discharge Nozzles – Each discharge nozzle is tested and listed with the R-102 system for a specific application. Nozzle tips are stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle must have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

Agent Distribution Hose – Kitchen appliances manufactured with or resting on casters (wheels/rollers) may include an agent distribution hose as a component of the suppression system. This allows the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. The hose assembly includes a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

Flexible Conduit – Flexible conduit allows for quicker installations and the convenience of being able to route the cable over, under and around obstacles. Flexible conduit can be used as a substitute for standard EMT conduit or can be used with EMT conduit. Flexible conduit can be used only with the Molded Remote Manual Pull Station and with the Mechanical Gas Valve Assembly.

Pull Station Assembly – The remote manual pull station is made out of a molded red composite material. The red color makes the pull station more readily identifiable as the manual means for fire suppression system operation. The pull station is compatible with the ANSUL Flexible Conduit and with 1/2 in. EMT conduit.

Approvals

- UL/ULC Listed
- CE Marked
- New York City Department of Buildings — COA #5663
- LPCB
- TFRI
- Marine Equipment Directive (MED)
- DNV
- ABS
- Lloyd's Register
- Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
- Meets requirements of NFPA 17A (Standard on Wet Chemical Extinguishing Systems)

Ordering Information

Order all system components through your local authorized ANSUL Distributor.

Specifications

An ANSUL R-102 Fire Suppression System shall be furnished. The system shall be capable of protecting all hazard areas associated with cooking equipment.

1.0 GENERAL

1.1 References

1.1.1 Underwriters Laboratories (UL)
1.1.1.1 UL Standard 1254
1.1.1.2 UL Standard 300

1.1.2 Underwriters Laboratories of Canada (ULC)
1.1.2.1 ULC/ORD-C 1254.6

1.1.3 National Fire Protection Association (NFPA)
1.1.3.1 NFPA 96
1.1.3.2 NFPA 17A

1.2 Submittals

1.2.1 Submit two sets of manufacturer's data sheets

1.2.2 Submit two sets of piping design drawings

1.3 System Description

1.3.1 The system shall be an automatic fire suppression system using a wet chemical agent for cooking grease related fires.

1.3.2 The system shall be capable of suppressing fires in the areas associated with ventilating equipment including hoods, ducts, plenums, and filters as well as auxiliary grease extraction equipment. The system shall also be capable of suppressing fires in areas associated with cooking equipment, such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers; and woks.

1.3.3 The system shall be the pre-engineered type having minimum and maximum guidelines established by the manufacturer and listed by Underwriters Laboratories (UL/ULC).

1.3.4 The system shall be installed and serviced by personnel trained by the manufacturer.

1.3.5 The system shall be capable of protecting cooking appliances by utilizing either dedicated appliance protection and/or overlapping appliance protection.

1.4 Quality Control

1.4.1 Manufacturer: The R-102 Restaurant Fire Suppression System shall be manufactured by a company with at least forty years experience in the design and manufacture of pre-engineered fire suppression systems. The manufacturer shall be ISO 9001 registered.

1.4.2 Certificates: The wet agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease-related fires.

1.5 Warranty, Disclaimer, and Limitations

1.5.1 The pre-engineered restaurant fire suppression system components shall be warranted for five years from date of delivery against defects in workmanship and material.

1.6 Delivery

1.6.1 Packaging: All system components shall be securely packaged to provide protection during shipment.

1.7 Environmental Conditions

1.7.1 The R-102 system shall be capable of operating within a temperature range of 32 °F to 130 °F (0 °C to 54 °C).

2.0 PRODUCT

2.1 Manufacturer

2.1.1 Johnson Controls, One Stanton Street, Marinette, Wisconsin 54143-2542, Telephone (715) 735-7411.

2.2 Components

2.2.1 The basic system shall consist of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles, blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off, and building fire alarm control panel interface.

2.2.2 Wet Chemical Agent: The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease related fires.

2.2.3 Agent Tank: The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be constructed of stainless steel. Tanks shall be available in two sizes; 1.5 gallon (5.7 L) and 3.0 gal (11.4 L).The tank shall have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.

Specifications (Continued)

2.2.4 Regulated Release Mechanism: The regulated release mechanism shall be a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks depending on the capacity of the gas cartridge used or three 3.0 gallon (11.4 L) agent storage tanks in certain applications. It shall contain a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar).

It shall have the following actuation capabilities: automatic actuation by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated release mechanism shall contain a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure shall contain knock-outs for 1/2 in. conduit. The cover shall contain an opening for a visual status indicator.

It shall be compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch(es), it shall be compatible with electric gas line or appliance shut-off devices, or connections to a building fire alarm control panel.

2.2.5 Regulated Actuator Assembly: When more than two agent tanks or three agent tanks in certain applications are required, the regulated actuator shall be available to provide expellant gas for additional tanks. It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. The regulator shall be deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). The regulated actuator assembly shall contain an actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts to permit installation of the expellant gas line.

2.2.6 Discharge Nozzles: Each discharge nozzle shall be tested and listed with the R-102 system for a specific application. Nozzles tips shall be stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle shall have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

2.2.7 Distribution Piping: Distribution piping shall be Schedule 40 black iron, chrome-plated, or stainless steel conforming to ASTM A120, A53, or A106.

2.2.8 Detectors: The detectors shall be the fusible link style designed to separate at a specific temperature, or shall be electric thermal detectors designed to operate at a factory preset temperature.

2.2.9 Cartridges: The cartridge shall be a sealed steel pressure vessel containing either carbon dioxide or nitrogen gas. The cartridge seal shall be designed to be punctured by the releasing device supplying the required pressure to expel wet chemical agent from the storage tank.

2.2.10 Agent Distribution Hose: An optional agent distribution hose shall be available for kitchen appliances manufactured with or resting on casters (wheels/rollers). This shall allow the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. Hose assembly shall include a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

2.2.11 Flexible Conduit: The manufacturer supplying the Restaurant Fire Suppression System shall offer flexible conduit as an option to rigid EMT conduit for the installation of pull stations and/or mechanical gas valves. The flexible conduit shall be UL Listed and include all approved components for proper installation.

2.2.12 Pull Station Assembly: The Fire Suppression System shall include a remote pull station for manual system actuation. The pull station shall be designed to include a built-in guard to protect the pull handle. The pull station shall also be designed with a pull handle to allow for three finger operation and shall be red in color for quick visibility.

3.0 IMPLEMENTATION

3.1 Installation

3.1.1 The R-102 fire suppression system shall be designed, installed, inspected, maintained, and recharged in accordance with the manufacturer's listed instruction manual.

3.2 Training

3.2.1 Training shall be conducted by representatives of the manufacturer.

Note: The converted values in this document are for dimensional reference only and do not reflect an actual measurement.

ANSUL, R-102, and the product names listed in this material are marks and/or registered marks. Unauthorized use is strictly prohibited.
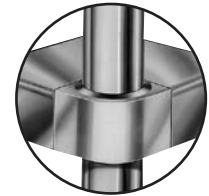
ADVANCE TABCO®
SMART FABRICATION™

PRAIRIE BAND FOOD SOVEREIGNTY ITEM #30	

Rolled Rim Edges on Front and Splash on Back and Square Side Edges

Featuring as Standard:
"THE PROVEN"
ORIGINAL ADVANCE TABCO
Adjustable Undershelf with Die Cast Leg Clamp

FEATURES:

Top is furnished with a 1 5/8" sanitary rolled rim edge on front, 1 5/8" square side edges, and a 1 1/2" splash of single metal thickness on the rear side.

24" wide tables supplied with TWO hat channels stud welded to reinforce and maintain a level working surface. 30" and 36" wide tables supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Aluminum die cast 'leg-to-shelf' clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershelf is adjustable.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish.

Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.

MATERIAL:

FSS-SERIES: Stainless Steel Legs & Undershelf
TOP: 14 gauge stainless steel type "304" series.
SHELF: 18 gauge stainless steel.
LEGS: 1 5/8" diameter tubular stainless steel.
1" adjustable stainless steel bullet feet.
Stainless steel gussets.

FLG-SERIES: Galvanized Legs & Undershelf
TOP: 14 gauge stainless steel type "304" series.
SHELF: 18 gauge galvanized steel.
LEGS: 1 5/8" diameter tubular galvanized steel.
1" adjustable plastic bullet feet.
Galvanized steel gussets.

FSS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	FSS-240	FSS-300	
24"	FSS-242	FSS-302	FSS-362
36"	FSS-243	FSS-303	FSS-363
48"	FSS-244	FSS-304	FSS-364
60"	FSS-245	FSS-305	FSS-365
72"	FSS-246	FSS-306	FSS-366
84"	FSS-247	FSS-307	FSS-367
96"	FSS-248	FSS-308	FSS-368
108"	FSS-249	FSS-309	FSS-369
120"	FSS-2410	FSS-3010	FSS-3610
132"	FSS-2411	FSS-3011	FSS-3611
144"	FSS-2412	FSS-3012	FSS-3612

FLG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	FLG-240	FLG-300	
24"	FLG-242	FLG-302	FLG-362
36"	FLG-243	FLG-303	FLG-363
48"	FLG-244	FLG-304	FLG-364
60"	FLG-245	FLG-305	FLG-365
72"	FLG-246	FLG-306	FLG-366
84"	FLG-247	FLG-307	FLG-367
96"	FLG-248	FLG-308	FLG-368
108"	FLG-249	FLG-309	FLG-369
120"	FLG-2410	FLG-3010	FLG-3610
132"	FLG-2411	FLG-3011	FLG-3611
144"	FLG-2412	FLG-3012	FLG-3612

NSF®

Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section

ADVANCE TABCO®
SMART FABRICATION™
www.advancetabco.com

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Email Orders To: customer@advancetabco.com. For Smart Fabrication™ Quotes, Email To: smartfab@advancetabco.com or Fax To: 631-586-2933

NEW YORK Fax: (631) 242-6900   **GEORGIA** Fax: (770) 775-5625   **TEXAS** Fax: (972) 932-4795   **NEVADA** Fax: (775) 972-1578
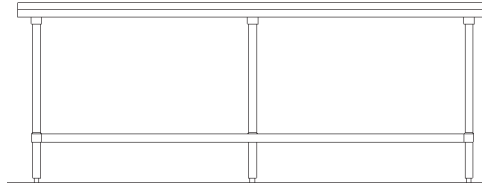
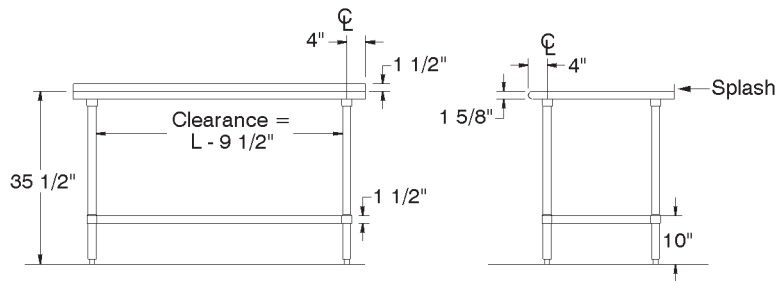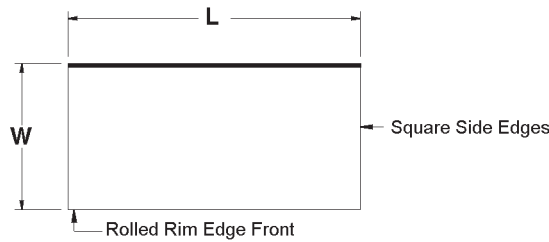**I-1**

DIMENSIONS and SPECIFICATIONS

All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

FSS & FLG Series
Undershelf Style
1 1/2" Backsplash

Finished size of undershelf = Length minus 5 3/4"
Width minus 5 3/4"

Units 8ft. and larger are furnished with six (6) legs

L

W

Square Side Edges

Rolled Rim Edge Front

4"
1 1/2"

Clearance =
L - 9 1/2"

35 1/2"

1 1/2"

4"

1 5/8"

Splash

10"

FSS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	FSS-240	49 lbs.	FSS-300	65 lbs.		
24"	FSS-242	31 lbs.	FSS-302	55 lbs.	FSS-362	75 lbs.
36"	FSS-243	64 lbs.	FSS-303	72 lbs.	FSS-363	88 lbs.
48"	FSS-244	79 lbs.	FSS-304	89 lbs.	FSS-364	98 lbs.
60"	FSS-245	92 lbs.	FSS-305	107 lbs.	FSS-365	118 lbs.
72"	FSS-246	109 lbs.	FSS-306	125 lbs.	FSS-366	138 lbs.
84"	FSS-247	130 lbs.	FSS-307	148 lbs.	FSS-367	164 lbs.
96"	FSS-248	145 lbs.	FSS-308	166 lbs.	FSS-368	184 lbs.
108"	FSS-249	161 lbs.	FSS-309	176 lbs.	FSS-369	190 lbs.
120"	FSS-2410	261 lbs.	FSS-3010	287 lbs.	FSS-3610	308 lbs.
132"	FSS-2411	293 lbs.	FSS-3011	324 lbs.	FSS-3611	358 lbs.
144"	FSS-2412	308 lbs.	FSS-3012	339 lbs.	FSS-3612	373 lbs.

FLG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	FLG-240	49 lbs.	FLG-300	65 lbs.		
24"	FLG-242	31 lbs.	FLG-302	55 lbs.	FLG-362	75 lbs.
36"	FLG-243	64 lbs.	FLG-303	72 lbs.	FLG-363	88 lbs.
48"	FLG-244	79 lbs.	FLG-304	89 lbs.	FLG-364	98 lbs.
60"	FLG-245	92 lbs.	FLG-305	107 lbs.	FLG-365	118 lbs.
72"	FLG-246	109 lbs.	FLG-306	125 lbs.	FLG-366	138 lbs.
84"	FLG-247	130 lbs.	FLG-307	148 lbs.	FLG-367	164 lbs.
96"	FLG-248	145 lbs.	FLG-308	166 lbs.	FLG-368	184 lbs.
108"	FLG-249	161 lbs.	FLG-309	176 lbs.	FLG-369	190 lbs.
120"	FLG-2410	261 lbs.	FLG-3010	287 lbs.	FLG-3610	308 lbs.
132"	FLG-2411	293 lbs.	FLG-3011	324 lbs.	FLG-3611	358 lbs.
144"	FLG-2412	308 lbs.	FLG-3012	339 lbs.	FLG-3612	373 lbs.

ADVANCE TABCO.
SMART FABRICATION™

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

© ADVANCE TABCO, APRIL 2021

Globe®

The Perfect Mix of Performance and Value

5 Quart Planetary Countertop Power Mixer

Small Size, Big Performance

10 speeds to power through any batch of ingredients.

Model
❑ *SP05*

PRAIRIE BAND FOOD SOVEREIGNTY ITEM #31

Standard Features
- 800 watt heavy-duty motor
- High-torque, geared transmission
- Ten speeds
- Electronic speed and load control
- Permanently lubricated transmission
- Thermal overload protection
- Easy action bowl lift
- Rigid cast aluminum body
- All stainless steel attachments
- Industry standard #10 attachment hub
- Dual bowl clamps to lock bowl in place
- NSF approved white powder coating
- 6-foot cord and ground plug

Standard Accessories/Attachments
- 5 qt. stainless steel bowl (#304 series)
- Polycarbonate splash cover with ingredient chute
- Stainless steel flat beater
- Stainless steel wire whip
- Stainless steel spiral dough hook
- Spatula

Warranty
- *Two year parts and labor*

Optional Accessories/Attachments
- Mixer Cover
- Mixer table with under shelf
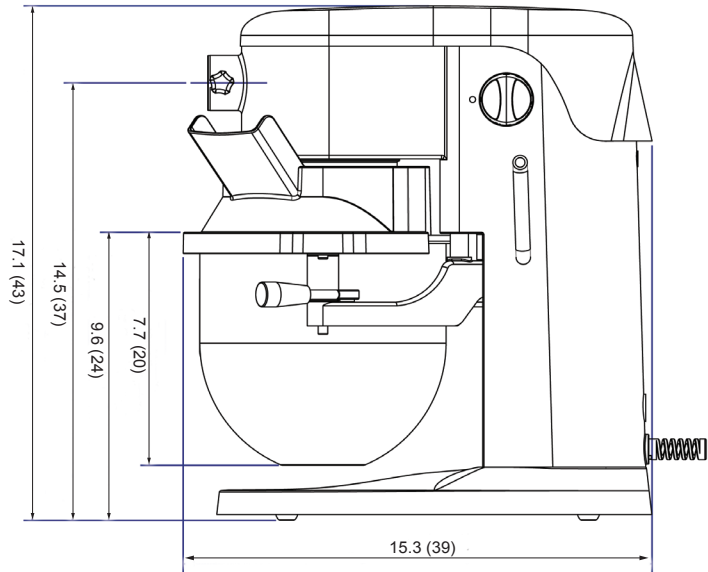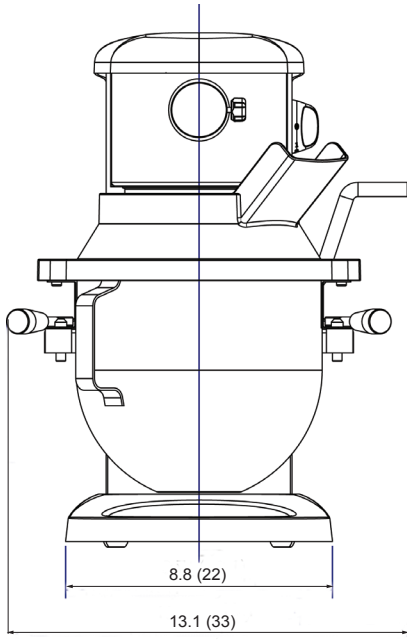- Extended warranty

To select options, see complete list on back

NSF® · ETL c us Intertek · AQ AutoQuotes

GLOBE FOOD EQUIPMENT COMPANY | Globe® 5 Quart Planetary Countertop Mixer

SP05

Approved by: _____ Date: _____

8.8 (22)

13.1 (33)

17.1 (43) 14.5 (37) 9.6 (24) 7.7 (20)

15.3 (39)

UNIT: INCHES (CM)

Drawings available through KCL at www.kclcad.com.

SPECIFICATIONS

Model	Motor	Volts	Amps	Transmission Type	Capacity	Agitator Speeds (RPMs)											Attachment Speeds (RPMs)
						0	1	2	3	4	5	6	7	8	9	10	
SP05	800 w	115/60/1	4	Gear	5 qt 4.7 liter	OFF	30	50	70	90	105	120	145	165	180	200	50 to 450

Cord & Plug: Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15P

DIMENSIONS | SHIPPING INFORMATION

Carton reinforced for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment.

Model	Overall Dimensions	Net Wt	Shipping Dimensions	Shipping Wt
SP05	13" W x 15.3" D x 17" H (33 cm x 39 cm x 43 cm)	33 lbs. (15 kg)	15" W x 18.5" D x 21.5" H (37 cm x 46 cm x 52 cm)	40 lbs. (18 kg)

Mixer is constructed of a rigid cast aluminum body with 10 speeds. Unit has an 800 w motor with overload protection and a high torque, permanently lubricated, geared transmission. Mixer comes with 5 qt. stainless steel bowl, flat beater, wire whip, and dough hook, spatula and splash cover with ingredient chute. Mixer has #10 attachment hub and bowl lift. Mixer is NSF and ETL listed. Two year parts and labor warranty.

OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS

❑ **XXBOWL-05** 5 qt. stainless steel bowl
❑ **XXBEAT-05** Stainless steel flat beater
❑ **XXHOOK-05** Stainless steel spiral dough hook

❑ **XXWHIP-05** stainless steel wire whip
❑ **XTABLE** stainless steel countertop mixer table with undershelf (30" W x 24" D x 24" H)

❑ **EXTENDED WARRANTY SP-XD58** Extended warranty for SP05 mixer, extends factory warranty to 3 years. *Available only at time of purchase.*

Hoods

Accurex® provides a comprehensive portfolio of Commercial Kitchen Hoods specifically designed to meet your unique needs while enhancing overall efficiencies and reducing operational expenses.

CONFIGURABLE HOOD SOLUTIONS

Our full line of UL Listed type I and type II commercial kitchen hoods can be configured to fit your kitchen space and overall needs, whether that is a standard hood or a self-cleaning unit that eliminates the hassle of manual filter cleaning. From removing effluent from heavy-grease-producing cooking appliances to simply capturing heat and condensate from non-grease-generating cooking equipment, or a combination of both, Accurex® delivers a diverse range of hood styles, configurations and sizes. For even greater flexibility and functionality, our hoods have additional options, accessories and filtration solutions to meet your individual needs and design aesthetics.

ACCUREX HOOD MODELS

GREASE HOODS — TYPE I

WALL CANOPY

BACKSHELF

SINGLE ISLAND CANOPY

CROSSOVER

AUTO SCRUBBER

EXTERNAL SUPPLY PLENUMS

HEAT & CONDENSATE HOODS — TYPE II

HEAT & FUME

CONDENSATE

MORE OPTIONS AND ACCESSORIES ARE AVAILABLE AT ACCUREX.COM TO FURTHER CUSTOMIZE YOUR KITCHEN.

Type I hoods are designed for use above grease-producing equipment such as fryers, grills, griddles and more, providing exceptional, long-lasting performance and operational efficiencies.

THE ACCUREX ADVANTAGE

STANDING SEAM CONSTRUCTION PROVIDES SUPERIOR STRENGTH AND REDUCED WEIGHT FOR EASY INSTALLATION

DURABLE ENGINEERING WITH 18-GAUGE 430 STAINLESS STEEL WHERE EXPOSED WITH OPTIONAL 300 SERIES STAINLESS STEEL

IMPROVES CAPTURE EFFICIENCY AND REDUCES EXHAUST BY REDIRECTING AIRFLOW BACK INTO THE HOOD WITH THE PERFORMANCE ENHANCING LIP (PEL)

UL 710 LISTED AND BEARING THE NATIONAL SANITATION FOUNDATION SEAL OF APPROVAL FOR INCREASE SAFETY AND PEACE OF MIND

VARIOUS HOOD LENGTHS AVAILABLE IN 1-INCH INCREMENTS FROM 3-16 FT, IN BOTH SINGLE SECTION AND MULTIPLE, CONTINUOUS CAPTURE OPTIONS

FLEXIBLE HOOD WIDTHS IN 3" INCREMENTS UP TO 84" AND HOOD HEIGHTS AVAILABLE IN 24" OR 30"; BACKSHELF HOODS AVAILABLE WITH SHORTER FRONT HEIGHTS OF 6", 12", 15", OR 18"

WALL CANOPY HOODS

Intended to be placed against a wall and used over cooking equipment that produces heat and grease-laden effluent, Accurex wall canopy hoods are fully configurable and are among the most efficient and cost-effective hoods on the market.

· Available as Single-Wall Front or Double-Wall Front, which provides 1-inch of insulation between the two front panels for reduced clearance of combustibles and added rigidity

· Supply air is introduced through external supply plenums or ceiling diffusers

· Stainless steel grease cups collect grease filtered from the airstream and are easily removable for cleaning

AUTO SCRUBBER HOODS

A complete wall canopy hood with a clean-in-place filter automatic filter wash system in one, providing superior cleaning, easy maintenance, and efficient, exceptional grease filtration.

· Saves operating costs by decreasing the frequency of filter, hood, and duct cleanings and reduces fire risk by virtually eliminating built-up grease inside the hood and duct

· Initiate the wash cycle through a digital input signal and building management system (BMS) command or via Accurex Controls

· 12- to 19-minute wash cycle provides a prewash for the filters and two sets of nozzles to clean both sides of the filters, followed by an exhaust fan drying sequence
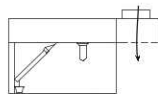
AIR SUPPLY PLENUMS

Accurex air supply plenums (ASPs) offer a cost-effective and flexible way to bring make-up air back into the kitchen and keep your exhaust system working efficiently. ASPs are positioned around the perimeter of exhaust-only hoods. Being external to the hood, ASPs provide great flexibility to your supply air solution design, and, when paired with tempered makeup air units, can provide effective comfort control to your kitchen.

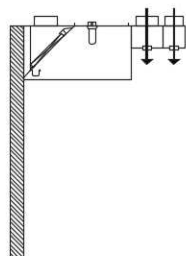|	Air Curtain Supply (ASP)	Split Air Curtain Supply (SSP)	Back Supply (BSP)
Length	36" – 144"	36" – 144"	36" – 144"
Height	4"	4"	Variable
Width	14", 18"	24", 28"	6"

AIR CURTAIN SUPPLY PLENUM

Intended to bring in large quantities of outside air, eliminating air pockets for optimal airflow.

· Optimized collar sizing to keep velocities lower and less supply air impact on the hood performance

· Rectangular perforated panels evenly distribute air for better performance and are easy to remove and clean
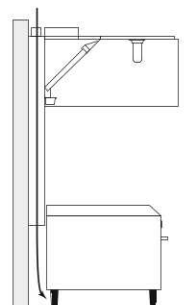
SPLIT AIR CURTAIN SUPPLY PLENUM

The optional split air curtain supply plenum is an attractive method to provide make-up air and conditioned air through one plenum.

BACK SUPPLY PLENUM

Directs airflow through perforated panels behind and below the cooking equipment without affecting capture and containment, cooking surface temperature or pilot lights.

· Double layer of panels allows for well-distributed low-velocity airflow at discharge behind and below the cooking battery

· Ability to function as a backsplash panel and provide the proper clearance to limited combustibles needed in many installations to meet NFPA 96 standards

INSULATED SUPPLY PLENUM

With some plenums, condensation can occur from bringing in cold air near to where hot air is being exhausted. By insulating these plenums, problems with condensation are alleviated. This also helps prevent cooler incoming air from being heated by warmer exhaust air.

Accurex offers multiple options to accommodate your individual operational requirements.

TYPE I
TYPE II
BOTH

MATERIAL OPTIONS

Standard construction is 430 stainless steel where exposed and galvanized steel in the unexposed plenum. ~~100% stainless steel construction is available with 300 series.~~

CEILING ENCLOSURE

Enclosure panels can be provided in series 300 series or 430 stainless steel to match your hood.

CONTINUOUS CAPTURE

Provides a UL listed bolted connection allowing end-to-end hoods to be connected and appear as one hood.

FINISHED BACK

Optional finished stainless steel back matches the finish of other three sides of the hood.

AUTOMATIC FIRE DAMPER

In areas where exhaust fire dampers are required, a UL listed motorized butterfly damper can be installed in the exhaust collar that closes at 285°F.

LIGHTING OPTIONS

Recessed round LED lighting is available which provides a bright, warm light for cooking and a significantly longer operating life – saving up to 95% in electrical costs when compared with using standard incandescent lights.

AIRSPACE/FILLER PANELS

To assist with clearances to combustible surfaces and fill open spaces, stainless steel airspace panels can be supplied.

EXHAUST AIR BALANCING BAFFLES

◪ Air balancing baffles can be mounted at the exhaust collar openings to balance exhaust airflow and allow opening to be closed up to 50%.

EXHAUST COLLARS

Ship Loose

◪ Shipping exhaust collars loose enables the contractor to locate and cut the exhaust opening when not known ahead of time.

Shape

◪ To accommodate various ductwork, several sizes of rectangular and round collars are available.

Location

■ Top or back placement for mounted exhaust collars shift off center where necessary to accommodate specific site conditions.

TRIM STRIPS

◪ Use stainless steel strips to improve aesthetics where hood sections meet.

SUPPLY COLLARS

Additional Collars

■ To keep supply airflow velocities around the hood low, additional supply collars can be added.

Shape (Round or Rectangular)

■ To accommodate various ductwork, different-shaped collars are available on most supply plenums in both round and rectangular forms.

UTILITY CABINETS HOOD MOUNT/~~WALL MOUNT~~

◪ Utility cabinets for fire system and/or control mounting can be attached to the left or right side of the hood. Remote (wall mount) cabinets are also available.

ZERO CLEARANCE

■ Our UL Listed clearance reduction system utilizes a 1-inch thick insulating material on the front, back, sides and top of the hood allows new hoods to be mounted closer to combustible surfaces, while satisfying both safety standards and codes.

TYPE I
TYPE II
BOTH

BACKSPLASH PANELS /SIDE SPLASH PANELS

Provides an aesthetically desirable and easily cleanable surface behind or on adjacent walls near the hood. Constructed of 300 series or 430 stainless steel, available in 1-inch zero clearance insulation.

END SKIRTS

Constructed with either 300 series or 430 stainless steel and available in mini, full and insulated options, end skirts can lower required exhaust rates and improve capture.

FILTER REMOVAL TOOL

Enables operators to safely reach and remove filters from the hood while standing on the floor in front of appliances.

MESH FILTER

Adding a mesh filter in the exhaust collar helps prevent anything other than heat and moisture from passing through the duct opening.

FILTRATION OPTIONS

Baffle Filters

For light grease applications such as gas & electric ovens/ steamers/ranges, food warmers and pizza ovens.

Grease-X-Tractor™ Filters

With high grease-capture efficiency, the Grease-X-Tractor filter is ideal for medium grease applications.

Grease Grabber™ Multistage Filtration System

The Grease Grabber multistage filtration system uses the Grease-X-Tractor along with the Grease Grabber filter and is designed for heavy-duty grease applications.

ANSUL®

R-102 Restaurant Fire Suppression Systems

Features

- Low pH Agent
- Proven Design
- Reliable Gas Cartridge Operation
- Aesthetically Appealing
- UL Listed – Meets Requirements of UL 300
- ULC Listed – Meets Requirements of ULC/ORD-C1254.6
- CE Marked

Application

The ANSUL® R-102 Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect areas associated with ventilating equipment including hoods, ducts, plenums, and filters. The system also protects auxiliary grease extraction equipment and cooking equipment such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite, or gas-radiant char-broilers; and woks.

The system is ideally suitable for use in restaurants, hospitals, nursing homes, hotels, schools, airports, and other similar facilities.
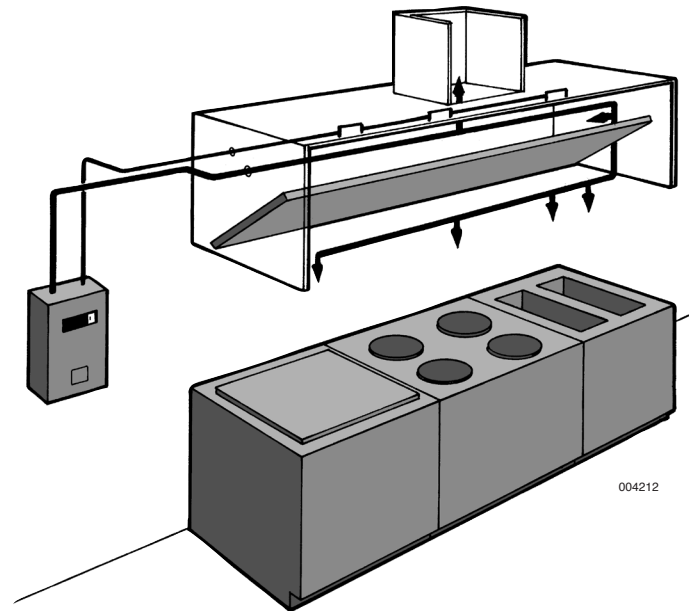
Use of the R-102 system is limited to indoor applications or locations that provide weatherproof protection within tested temperature limitations. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C). The system must be designed and installed within the guidelines of the UL/ULC Listed Design, Installation, Recharge, and Maintenance Manual.

System Description

The restaurant fire suppression system is a pre-engineered, wet chemical, cartridge-operated, regulated pressure type with a fixed nozzle agent distribution network. It is listed with Underwriters Laboratories (UL/ULC).

004212

The system is capable of automatic detection and actuation as well as remote manual actuation. Additional equipment is available for building fire alarm panel connections, electrical shutdown and/or interface, and mechanical or electrical gas line shut-off applications.

The detection portion of the fire suppression system allows for automatic detection by means of specific temperature-rated alloy type fusible links, which separate when the temperature exceeds the rating of the link, allowing the regulated release to actuate.

A system owner's guide is available containing basic information pertaining to system operation and maintenance. A detailed technical manual, including system description, design, installation, recharge and resetting instructions, and maintenance procedures, is available to qualified individuals.

The system is installed and serviced by authorized distributors that are trained by the manufacturer.

The basic system consists of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles with blow-off caps, detectors, cartridges, agent, and pulley elbows are supplied in separate packages in the quantities needed for fire suppression system arrangements.

Additional equipment includes a remote manual pull station(s), mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off. Accessories can be added such as alarms, warning lights, etc., to installations where required.

Additional tanks and corresponding equipment can be used in multiple arrangements to allow for larger hazard coverage. Each tank is limited to a listed maximum amount of flow numbers.

004215

Johnson Controls

009368

Component Description

Wet Chemical Agent – The extinguishing agent is a mixture of organic salts designed for rapid flame knockdown and foam securement of grease related fires. It is available in plastic containers with instructions for wet chemical handling and usage.

Agent Tank – The agent tank is installed in a stainless steel enclosure or wall bracket. The tank is constructed of stainless steel.

Tanks are available in two sizes: 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tanks have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar).

The tank includes an adaptor/tube assembly. The adaptor assembly includes a chrome-plated steel adaptor with a 1/4 in. NPT female gas inlet, a 3/8 in. NPT female agent outlet, and a stainless steel agent pick-up tube. The adaptor also contains a bursting disc seal which helps to prevent the siphoning of agent up the pipe during extreme temperature variations.

Regulated Release Mechanism – The regulated release mechanism is a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one, two, or three agent tanks depending on the capacity of the gas cartridge used. It contains a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated release mechanism contains a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure contains knock-outs for 1/2 in. conduit. The cover contains an opening for a visual status indicator.

It is compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch and manual reset relay, it is compatible with electric gas line or appliance shut-off devices.

Regulated Actuator Assembly – When more than two agent tanks (or three 3.0 gallon (11.4 L) tanks in certain applications) are required, the regulated actuator is available to provide expellant gas for additional tanks. It is connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. It contains a regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities using pressure from the regulated release mechanism cartridge.

The regulated actuator assembly contains an actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure contains knockouts to permit installation of the expellant gas line.

Discharge Nozzles – Each discharge nozzle is tested and listed with the R-102 system for a specific application. Nozzle tips are stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle must have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

Agent Distribution Hose – Kitchen appliances manufactured with or resting on casters (wheels/rollers) may include an agent distribution hose as a component of the suppression system. This allows the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. The hose assembly includes a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

Flexible Conduit – Flexible conduit allows for quicker installations and the convenience of being able to route the cable over, under and around obstacles. Flexible conduit can be used as a substitute for standard EMT conduit or can be used with EMT conduit. Flexible conduit can be used only with the Molded Remote Manual Pull Station and with the Mechanical Gas Valve Assembly.

Pull Station Assembly – The remote manual pull station is made out of a molded red composite material. The red color makes the pull station more readily identifiable as the manual means for fire suppression system operation. The pull station is compatible with the ANSUL Flexible Conduit and with 1/2 in. EMT conduit.

Approvals

- UL/ULC Listed
- CE Marked
- New York City Department of Buildings — COA #5663
- LPCB
- TFRI
- Marine Equipment Directive (MED)
- DNV
- ABS
- Lloyd's Register
- Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
- Meets requirements of NFPA 17A (Standard on Wet Chemical Extinguishing Systems)

Ordering Information

Order all system components through your local authorized ANSUL Distributor.

Specifications

An ANSUL R-102 Fire Suppression System shall be furnished. The system shall be capable of protecting all hazard areas associated with cooking equipment.

1.0 GENERAL

1.1 References

1.1.1 Underwriters Laboratories (UL)
1.1.1.1 UL Standard 1254
1.1.1.2 UL Standard 300

1.1.2 Underwriters Laboratories of Canada (ULC)
1.1.2.1 ULC/ORD-C 1254.6

1.1.3 National Fire Protection Association (NFPA)
1.1.3.1 NFPA 96
1.1.3.2 NFPA 17A

1.2 Submittals

1.2.1 Submit two sets of manufacturer's data sheets

1.2.2 Submit two sets of piping design drawings

1.3 System Description

1.3.1 The system shall be an automatic fire suppression system using a wet chemical agent for cooking grease related fires.

1.3.2 The system shall be capable of suppressing fires in the areas associated with ventilating equipment including hoods, ducts, plenums, and filters as well as auxiliary grease extraction equipment. The system shall also be capable of suppressing fires in areas associated with cooking equipment, such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers; and woks.

1.3.3 The system shall be the pre-engineered type having minimum and maximum guidelines established by the manufacturer and listed by Underwriters Laboratories (UL/ULC).

1.3.4 The system shall be installed and serviced by personnel trained by the manufacturer.

1.3.5 The system shall be capable of protecting cooking appliances by utilizing either dedicated appliance protection and/or overlapping appliance protection.

1.4 Quality Control

1.4.1 Manufacturer: The R-102 Restaurant Fire Suppression System shall be manufactured by a company with at least forty years experience in the design and manufacture of pre-engineered fire suppression systems. The manufacturer shall be ISO 9001 registered.

1.4.2 Certificates: The wet agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease-related fires.

1.5 Warranty, Disclaimer, and Limitations

1.5.1 The pre-engineered restaurant fire suppression system components shall be warranted for five years from date of delivery against defects in workmanship and material.

1.6 Delivery

1.6.1 Packaging: All system components shall be securely packaged to provide protection during shipment.

1.7 Environmental Conditions

1.7.1 The R-102 system shall be capable of operating within a temperature range of 32 °F to 130 °F (0 °C to 54 °C).

2.0 PRODUCT

2.1 Manufacturer

2.1.1 Johnson Controls, One Stanton Street, Marinette, Wisconsin 54143-2542, Telephone (715) 735-7411.

2.2 Components

2.2.1 The basic system shall consist of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles, blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off, and building fire alarm control panel interface.

2.2.2 Wet Chemical Agent: The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease related fires.

2.2.3 Agent Tank: The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be constructed of stainless steel. Tanks shall be available in two sizes; 1.5 gallon (5.7 L) and 3.0 gal (11.4 L).The tank shall have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.

Specifications (Continued)

2.2.4 Regulated Release Mechanism: The regulated release mechanism shall be a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks depending on the capacity of the gas cartridge used or three 3.0 gallon (11.4 L) agent storage tanks in certain applications. It shall contain a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar).

It shall have the following actuation capabilities: automatic actuation by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated release mechanism shall contain a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure shall contain knock-outs for 1/2 in. conduit. The cover shall contain an opening for a visual status indicator.

It shall be compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch(es), it shall be compatible with electric gas line or appliance shut-off devices, or connections to a building fire alarm control panel.

2.2.5 Regulated Actuator Assembly: When more than two agent tanks or three agent tanks in certain applications are required, the regulated actuator shall be available to provide expellant gas for additional tanks. It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. The regulator shall be deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). The regulated actuator assembly shall contain an actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts to permit installation of the expellant gas line.

2.2.6 Discharge Nozzles: Each discharge nozzle shall be tested and listed with the R-102 system for a specific application. Nozzles tips shall be stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle shall have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

2.2.7 Distribution Piping: Distribution piping shall be Schedule 40 black iron, chrome-plated, or stainless steel conforming to ASTM A120, A53, or A106.

2.2.8 Detectors: The detectors shall be the fusible link style designed to separate at a specific temperature, or shall be electric thermal detectors designed to operate at a factory preset temperature.

2.2.9 Cartridges: The cartridge shall be a sealed steel pressure vessel containing either carbon dioxide or nitrogen gas. The cartridge seal shall be designed to be punctured by the releasing device supplying the required pressure to expel wet chemical agent from the storage tank.

2.2.10 Agent Distribution Hose: An optional agent distribution hose shall be available for kitchen appliances manufactured with or resting on casters (wheels/rollers). This shall allow the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. Hose assembly shall include a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

2.2.11 Flexible Conduit: The manufacturer supplying the Restaurant Fire Suppression System shall offer flexible conduit as an option to rigid EMT conduit for the installation of pull stations and/or mechanical gas valves. The flexible conduit shall be UL Listed and include all approved components for proper installation.

2.2.12 Pull Station Assembly: The Fire Suppression System shall include a remote pull station for manual system actuation. The pull station shall be designed to include a built-in guard to protect the pull handle. The pull station shall also be designed with a pull handle to allow for three finger operation and shall be red in color for quick visibility.

3.0 IMPLEMENTATION

3.1 Installation

3.1.1 The R-102 fire suppression system shall be designed, installed, inspected, maintained, and recharged in accordance with the manufacturer's listed instruction manual.

3.2 Training

3.2.1 Training shall be conducted by representatives of the manufacturer.

Note: The converted values in this document are for dimensional reference only and do not reflect an actual measurement.

ANSUL, R-102, and the product names listed in this material are marks and/or registered marks. Unauthorized use is strictly prohibited.

Project _____

Item # _____

Quantity _____

| PRAIRIE BAND |
| FOOD SOVEREIGNTY |
| ITEM #33 |

Rapide Cuisine® Countertop High-Powered/Heavy-Duty Dual Induction Ranges

Models: IRNG-PC2S-16, -18, -29, -36, -24-IA, -36-IA
IRNG-PC2F-16, -1, -29, -36, -24-IA, -36-IA

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Dual Induction Ranges offer industry-leading features and true back-of-house power in a commercial kitchen proof package. These are dual units that are configured either front-to-back or side-to-side to optimize your countertop footprint.

The unit features optimization systems like Magnetic Power System (MPS) to deliver the highest power in its class; safety features like Pan Sense Technology (PST), which means the unit only activates when a pan is present; and convenience features like User Programmable Presets (UPP), where up to six menu items using three stages of cooking can be programmed and saved –- great for repeat menu items. Or choose a power level and a doneness temperature target when using either of both of the probe(s).

More powerful options to suit available power units. The industry leading "IA" models feature Optimal Power Control (OPC) which delivers higher power from lower amperage circuits, boosting power by 25% when needed, and allowing for a double unit on what would normally be a single unit circuit. Allows a double unit to occupy the same linear footprint as a single unit, hence doubling production while remaining within UL standard.

Standard features:

• Food temperature probes for more accurate cooking

• Timers (up to 10 hours, more if in program mode)

• High resolution color displays

• Power (0-100) or temperature (˚F or ˚C modes)

• Heavy gauge stainless steel housing with side impact protection for the top

• Eight surface temperature sensors

• Culinary equivalent of up to 31,000 BTUs gas per burner

• Grease filters

• Highest ambient tolerance on the market 124˚F (51˚C)- it's tough

• Numerous options to suit available power circuits, including the unique "IA" models that deliver the highest available power from lower amerage circuits

• USB ports for downloading updates

IRNG-PC2F-36
(Front-to-back)

IRNG-PC2S-36
(Side-to-side)

Includes food temperature probes which facilitates highly accurate cooking

Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use

ANSI/NSF 4

ECOization®

IRNG-PC2F-xx Models (Front-to-Back Configuration)

14.02" (356 mm)

Cook Surface
13.75" (348 mm)

12.37" (314 mm)

FRONT VIEW

29.65" (753 mm)

Cook Surface
24.49" (622 mm)

5.25"
(133 mm)

25.99" (660 mm)

SIDE VIEW
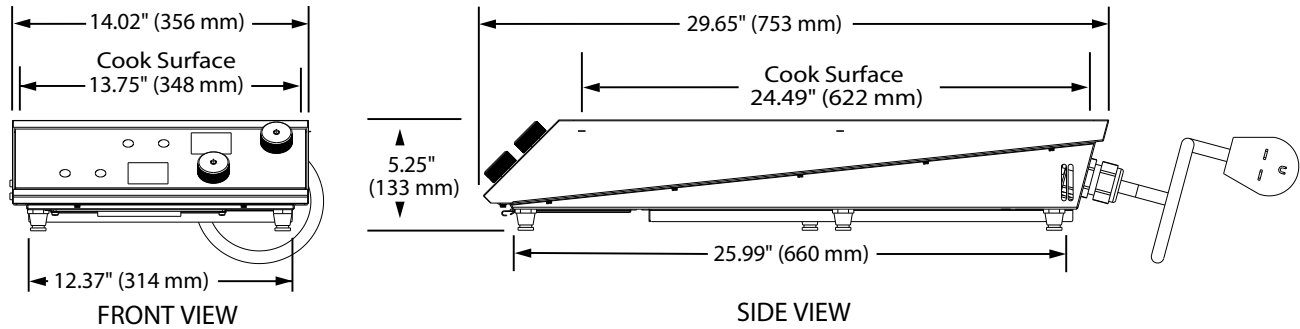
SPECIFICATIONS
High-Powered/Heavy-Duty Countertop
Dual Induction Ranges — Front to Back Range

The shaded areas contain electrical information for International models

Model (Front-to-back)	Dimensions (W x D x H)	Volts	Watts (Per Hob)	Amps	Total Power (Watts)	wPlug	Cord Location	Ship Weight*
IRNG-PC2F-24-IA	14.02" x 29.65" x 5.25" (356 x 753 x 133 mm)	208	1803	20	3606	NEMA 6-20P	Rear left bottom base corner	41 lbs. (19 kg)
		240	2400		4800			
IRNG-PC2F-36-IA		208	3120	30	6240	NEMA 6-30P		
		240	3600		7200			
IRNG-PC2F-29		208	2496	24	4992	NEMA 6-30P		
		240	2880		5760			
IRNG-PC2F-36		208	3120	30	6240	NEMA 6-50P		
		240	3600		7200			
		220/230/240 (CE)	3300/3450/3600	30	6600/6900/7200	IEC-309		
		220/60	3300		6600			
IRNG-PC2F-16		220/230/240 (CE)	1430/1495/1560	13	2860/ 2990/3120	BS-1363		
		220/60	1430		2860			
IRNG-PC2F-18		220/230/240 (CE)	1650/1725/1800	15	3300/3450/3600	AS-3112		
				16		CEE 7/7 SCHUKO		
		220/50 (CE)	1650	15	3300	CEE		

* Shipping weight includes packaging and is approximate.

PAN SIZE
Maximum Pan Size: 14" diameter (356 mm), Minimum Pan Size: 4" diameter (102 mm).

IRNG-PC2S-xx Model (Side to Side Configuration)

24.80" (630 mm)

Cook Surface
24.50" (622 mm)

23.55" (598 mm)

FRONT VIEW

19.05" (484 mm)

Cook Surface
13.71" (348 mm)

4.49"
(114 mm)

14.41" (366 mm)

SIDE VIEW

Hatco®

Rapide Cuisine® Countertop High-Powered/ Heavy-Duty Dual Induction Ranges
Models: IRNG-PC2F-16, -18, -29, -36, -24-IA, -36-IA, IRNG-PC2S-16, -18, -29, -36, -24-IA, -36-IA

SPECIFICATIONS
High-Powered/Heavy-Duty Countertop Dual Induction Ranges — Side to Side Range

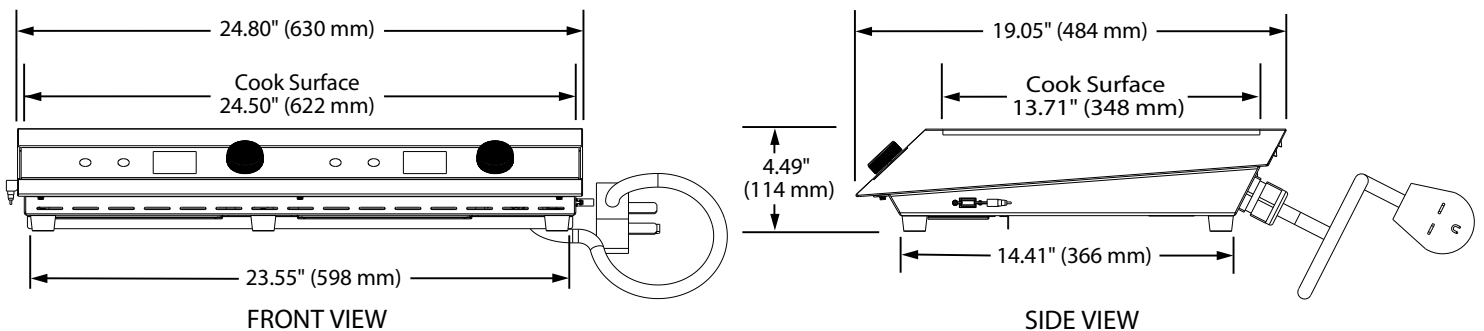The shaded areas contain electrical information for International models

Model (Side-to-Side)	Dimensions (W x D x H)	Volts	Watts (Per Hob)	Amps	Total Power (Watts)	Plug	Cord Location	Ship Weight*
IRNG-PC2S-24-IA	24.80" x 19.05" x 4.49" (630 x 484 x 114 mm)	208	1803	20	3606	NEMA 6-20P	Rear left bottom base corner	40 lbs. (18 kg)
		240	2400		4800			
IRNG-PC2S-36-IA		208	3120	30	6240	NEMA 6-30P		
		240	3600		7200			
IRNG-PC2S-29		208	2496	24	4992	NEMA 6-30P		
		240	2880		5760			
IRNG-PC2S-36		208	3120	30	6240	NEMA 6-50P		
		240	3600		7200			
		220/230/240 (CE)	3300/3450/3600	30	6600/6900/7200	IEC-309		
		220/60	3300		6600			
IRNG-PC2S-16		220/230/240 (CE)	1430/1495/1560	13	2860/ 2990/3120	BS-1363		
		220/60	1430		2860			
IRNG-PC2S-18		220/230/240 (CE)	1650/1725/1800	15	3300/3450/3600	AS-3112		
				16		CEE 7/7 SCHUKO		
		220/50 (CE)	1650	15	3300	CCC		

* Shipping weight includes packaging and is approximate.

PAN SIZE
Maximum Pan Size: 14" diameter (356 mm), Minimum Pan Size: 4" diameter (102 mm).

PLUG CONFIGURATIONS

NEMA 6-30P   **NEMA 6-50P**   **CEE 7/7 SCHUKO**   **AU**   **IEC-60309**

BS-1363   **CCC**
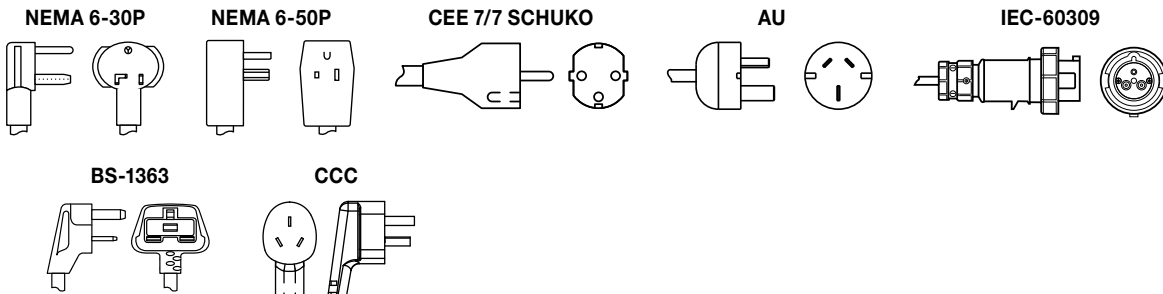
PRODUCT SPECS
Rapide Cuisine® Countertop High-Powered/ Heavy-Duty Dual Induction Ranges

The High-Powered/Heavy-Duty Countertop Dual Induction Range shall be a Rapide Cuisine® model, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Induction Range shall be rated at ... watts, ... volts, single phase and be ... inches (millimeters) in overall width. The Countertop Dual Induction Range shall consist of a stainless steel housing with an aluminum base with a glass-ceramic top with two induction generators, and two power coils. It includes a tempered glass control panel with individual controls for each induction element, with touch buttons, 0-100% power

levels and temperature control in F° or C° plus color-coordinated TFT color display and controls. The range will be controlled via an electronic rotary/push control and features 3-stage programming, cook to time with power ot temperature control, a cook to temp feature and a USB ports for updates and future access to additional operating modes. Food temperature probes and 71" (1800 mm) cord and plug is included.

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

TRUE

TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400
Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____

Model #: _____

AIA # _____

SIS # _____

**PRAIRIE BAND
FOOD SOVEREIGNTY
ITEM #36**

Model:
T-49-HC

T-Series:
Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant

T-49-HC

▸ True's solid door reach-in's are designed with enduring quality that protects your long term investment.

▸ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

▸ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).

▸ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.

▸ Adjustable, heavy duty PVC coated shelves.

▸ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.

Bottom mounted units feature:

▸ "No stoop" lower shelf.

▸ Storage on top of cabinet.

▸ Compressor performs in coolest, most grease free area of kitchen.

▸ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest ⅛" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
T-49-HC	2	6	54⅛	29½	78⅜	½	115/60/1	5.4	5-15P	9	450
			1375	750	1991	⅓	230-240/50/1	2.4	▲	2.74	205

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

APPROVALS: _____

AVAILABLE AT: _____

STANDARD FEATURES

DESIGN
- True's commitment to using the highest quality materials and over sized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- True's Self-Cleaning RCU technology eliminates the need to clean the condenser coil, reduces energy consumption and helps maintain the coldest temperatures and freshest product.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION
- Exterior - Stainless steel front. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.

- Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS
- Stainless steel exterior with clear aluminum liner to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING
- Six (6) adjustable, heavy duty PVC coated wire shelves 24 ⁹⁄₁₆"L x 22 ⅜"D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

LIGHTING
- LED Interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES
- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL
- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.
- ❏ 230 - 240V / 50 Hz.
- ❏ 6" (153 mm) standard legs.
- ❏ 6" (153 mm) seismic/flanged legs.
- ❏ Alternate door hinging (factory installed).
- ❏ Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ❏ Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).

PLAN VIEW

ELEVATION

PLAN VIEW

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	T-49-HC					

Project Name: _____

Location: _____

Item #: _____

Model #: _____

AIA #

SIS #

PRAIRIE BAND FOOD SOVEREIGNTY ITEM #37

Model:
T-49F-HC

T-Series:
Reach-In Solid Swing Door Freezer with Hydrocarbon Refrigerant

T-49F-HC

▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.

▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).

▶ High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.

▶ Stainless steel solid doors and front. The very finest stainless with higher tensile strength for fewer dents and scratches.

▶ Adjustable, heavy duty PVC coated shelves.

▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.

▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

Bottom mounted units feature:

▶ "No stoop" lower shelf.

▶ Storage on top of cabinet.

▶ Compressor performs in coolest, most grease free area of kitchen.

▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest ⅛" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
T-49F-HC	2	6	54⅛	29½	78⅜	1	115/60/1	9.6	5-15P	9	480
			1375	750	1991	1	230-240/50/1	5.5	▲	2.74	218

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

APPROVALS:

AVAILABLE AT:

5/20

Printed in U.S.A.

STANDARD FEATURES

DESIGN
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy cleaning. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

CABINET CONSTRUCTION
- Exterior - Stainless steel front. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.

- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS
- Stainless steel exterior with clear aluminum liner to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING
- Six (6) adjustable, heavy duty PVC coated wire shelves 24 9/16"L x 22 3/8"D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

LIGHTING
- LED Interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES
- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Rear airflow guards prevent product from blocking optimal airflow.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL
- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.
- ❑ 230 - 240V / 50 Hz.
- ❑ 6" (153 mm) standard legs.
- ❑ 6" (153 mm) seismic/flanged legs.
- ❑ Alternate door hinging (factory installed).
- ❑ Novelty baskets.
- ❑ Additional shelves.
- ❑ Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).
- ❑ Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).

PLAN VIEW

83 5/16" (2117 mm)
78 5/16" (1990 mm)
76 15/16" (1955 mm)
5" (127 mm)
4" (102 mm)
1 3/8" (35 mm)

ELEVATION

54 1/8" (1375 mm)
29 1/2" (750 mm)
55 1/32" (1398 mm)
25 17/32" (649 mm)

PLAN VIEW
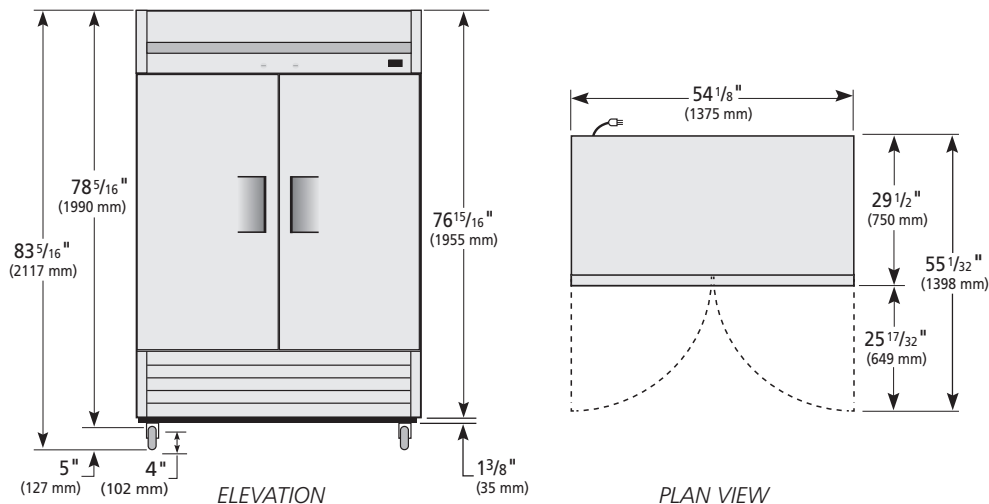
3 YEAR PARTS + LABOR **7** YEAR COMPRESSOR
WARRANTY
(U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model	Elevation	Right	Plan	3D	Back
T-49F-HC					

Item # _____

Job _____

**PRAIRIE BAND
FOOD SOVEREIGNTY
ITEM #38**

METRO® SEAL 3
with Microban® Antimicrobial Protection

Metroseal 3 is available on Super Erecta and Super Adjustable Super Erecta shelving systems. Metroseal 3 is applied using an exclusive state-of-the-art finishing and coating process that creates an attractive and corrosion-resistant finish. Metroseal 3 is enhanced with built-in Microban® antimicrobial product protection, which protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation.

- **Exclusive Protection:** Metro's new proprietary epoxy coating now contains Microban® antimicrobial product protection. Microban® protects the epoxy coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation. The storage system remains cleaner between cleanings.

- **Attractive, Corrosion-Resistant Finish:** Metroseal 3 is an attractive corrosion-resistant finish that protects the shelving against corrosive conditions found in walk-in coolers.

- **Metro® Shelving Systems:** Metroseal 3 is a finish for the world's most popular shelving systems, Super Erecta and Super Adjustable Super Erecta. Both systems provide easy assembly without the use of special tools, adjustability at 1" (25mm) increments, greater air circulation and light penetration, a large selection of accessories, and the versatility to change as your storage needs change. Super Adjustable Super Erecta has the added feature of a unique patented corner release making it the easiest to adjust shelving system ever.

- **Economical:** Metroseal 3 storage shelving is an economical alternative to stainless steel, for use in environments that tend to corrode other metals.

- **12-Year Limited Warranty:** Metroseal 3 is a corrosion-resistant finish for environments which can cause other metals to corrode. Metroseal 3 has a 12-year limited warranty against rust formation.

Super Adjustable Super Erecta

Super Erecta

NSF

*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC.

METRO®

SUPER ERECTA® AND SUPER ADJUSTABLE SUPER ERECTA®
METROSEAL 3 SHELVING

Metroseal 3 Shelves

Cat. No. Super Adjustable	Cat. No. Super Erecta	Width (in.)	(mm)	Length (in.)	(mm)	Approx. Pkd Wt. (lbs.)	(kg)
A1424NK3	1424NK3	14	355	24	610	6	2.7
A1430NK3	1430NK3	14	355	30	760	7	3.2
A1436NK3	1436NK3	14	355	36	914	8	3.6
A1442NK3	1442NK3	14	355	42	1066	9$^1/_2$	4.3
A1448NK3	1448NK3	14	355	48	1219	10$^1/_2$	4.7
A1460NK3	1460NK3	14	355	60	1524	14	6.3
A1472NK3	1472NK3	14	355	72	1825	17	7.7
A1824NK3	1824NK3	18	457	24	610	7	3.2
A1830NK3	1830NK3	18	457	30	760	8	3.6
A1836NK3	1836NK3	18	457	36	914	9$^1/_2$	4.3
A1842NK3	1842NK3	18	457	42	1066	11	5.0
A1848NK3	1848NK3	18	457	48	1219	12	5.4
A1854NK3	1854NK3	18	457	54	1370	14$^1/_2$	6.6
A1860NK3	1860NK3	18	457	60	1524	17	7.7
A1872NK3	1872NK3	18	457	72	1825	20	9.1
A2124NK3	2124NK3	21	530	24	610	8	3.6
A2130NK3	2130NK3	21	530	30	760	9	4.1
A2136NK3	2136NK3	21	530	36	914	11	5.0
A2142NK3	2142NK3	21	530	42	1066	12	5.4
A2148NK3	2148NK3	21	530	48	1219	14	6.4
A2154NK3	2154NK3	21	530	54	1370	16	7.3
A2160NK3	2160NK3	21	530	60	1524	18	8.2
A2172NK3	2172NK3	21	530	72	1825	24	10.9
A2424NK3	2424NK3	24	610	24	610	9	4.1
A2430NK3	2430NK3	24	610	30	760	11	5.0
A2436NK3	2436NK3	24	610	36	914	13	5.9
A2442NK3	2442NK3	24	610	42	1066	15	6.8
A2448NK3	2448NK3	24	610	48	1219	16	7.3
A2454NK3	2454NK3	24	610	54	1370	19	8.6
A2460NK3	2460NK3	24	610	60	1524	21	9.5
A2472NK3	2472NK3	24	610	72	1825	26	11.8
A3036NK3		30	760	36	914	15	6.8
A3048NK3		30	760	48	1219	21	9.5
A3060NK3		30	760	60	1524	26$^1/_2$	11.8
A3072NK3		30	760	72	1825	31	14.0
A3636NK3		36	914	36	914	18	8.2
A3648NK3		36	914	48	1219	23	10.4
A3660NK3		36	914	60	1524	29	13.1
A3672NK3		36	914	72	1825	34$^1/_2$	15.4

SiteSelect™ Posts

Cat. No. Metroseal 3	Height* (in.)	(mm)	Approx. Pkd. Wt. (lbs.)	(kg)
13PK3	14$^1/_2$	368	1	0.5
33PK3	34$^1/_2$	877	2	0.9
54PK3	54$^9/_{16}$	1386	3	1.4
63PK3	62$^9/_{16}$	1589	3$^1/_2$	1.6
74PK3	74$^5/_8$	1895	4	1.8
86PK3	86$^5/_8$	2200	5	2.3

*Height includes leveling bolt and cap.

All Metro Catalog Sheets are available on our Web Site: **www.metro.com**

Every Metroseal 3 shelf and post is backed by a limited 12-year warranty against surface rust formation.

Super Erecta Split Sleeves

Super Adjustable Wedges and Corner Release System

Important: When ordering by components remember that stability decreases as the ratio of height to width increases. Units should be kept as wide and low as possible.

SiteSelect™ Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification.

Item # _____

Job _____

**PRAIRIE BAND
FOOD SOVEREIGNTY
ITEM #39**

SUPER ADJUSTABLE™ SUPER ERECTA SHELF®
WIRE SHELVING

Super Adjustable™ Super Erecta Wire Shelving is the most advanced and innovative wire storage system available.

- **Maximum Space Utilization:** The Corner Release System encourages repositioning of shelves during initial assembly to reclaim wasted vertical space. In some cases, reclaimed vertical space will allow an extra shelving tier to be added to the storage unit resulting in a 25% increase in storage capacity!

- **Easily Assembled:** The unique Corner Release System enables quick and easy repositioning of shelves during the initial set up to accommodate different package or container sizes. "Total Assembly" is complete only after the shelves are properly spaced to maximize storage. SiteSelect™ Posts, with the double-groove visual guide feature, have circular grooves at 1" (25mm) increments and are numbered at 2" (51mm) intervals to easily identify proper shelf locations.

- **Easily Adjustable:** The unique shelf design and SiteSelect™ Posts enable "tool-free", quick adjustment at 1" (25mm) increments along the entire height of the post.

- **Improved Rigidity:** An enhanced Corner Release System has made Super Adjustable™ the most rigid, easily adjustable shelving system ever.

- **Strong:** Super Adjustable™ shelves hold as much weight as traditional Super Erecta wire shelving. Stationary units hold a maximum of 2,000 lb. (910kg). Maximum weight capacity per shelf (48" [1219mm] or shorter = 800 lb. [364kg]; longer than 48" [1219mm] = 600 lb. [273kg])

- **Choice of Finishes:** Super Adjustable™ Super Erecta shelving is available in a variety of finishes: chrome-plated for dry storage; Metroseal 3™ with antimicrobial product protection and Type 304 stainless steel for corrosive environments.

- **Accessories:** Compatible with the entire system of Super Erecta shelves and accessories. See Catalog Sheets 10.04, 10.05, 10.06 for more information.

Dry Storage — Chrome

NSF

Corner Release System

Super Adjustable™ Advantage . . .

Easy "no tool" shelf adjustment

1" 25mm spacing minimizes dead space

Efficient use of space allows more storage levels to be added.

Storage efficiency can increase by 25% or more!

*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.

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

EMERSON

Job _____

SUPER ADJUSTABLE™ SUPER ERECTA SHELF®
WIRE SHELVING

METRO®

SUPER ADJUSTABLE™ SUPER ERECTA SHELF®
Adjustable Wire Shelving

Dimensions
Super Adjustable™ Super Erecta Wire Shelving

Model No. Chrome	Model No. Metroseal 3	Model No. Stainless	Shelf Width/Length (in.)	(mm)	Approx. Pkd. Wt. (lbs.)	(kg)
A1424NC	A1424NK3	A1424NS	14x24	355x610	6	2.7
A1430NC	A1430NK3	A1430NS	14x30	355x760	7	3.2
A1436NC	A1436NK3	A1436NS	14x36	355x914	8	3.6
A1442NC	A1442NK3	A1442NS	14x42	355x1066	9¹/₂	4.3
A1448NC	A1448NK3	A1448NS	14x48	355x1219	10¹/₂	4.7
A1460NC	A1460NK3	A1460NS	14x60	355x1524	14	6.3
A1472NC	A1472NK3	A1472NS	14x72	355x1829	17	7.7
A1824NC	A1824NK3	A1824NS	18x24	457x610	7	3.2
A1830NC	A1830NK3	A1830NS	18x30	457x760	8	3.6
A1836NC	A1836NK3	A1836NS	18x36	457x914	9¹/₂	4.3
A1842NC	A1842NK3	A1842NS	18x42	457x1066	11	5.0
A1848NC	A1848NK3	A1848NS	18x48	457x1219	12	5.4
A1854NC	A1854NK3	A1854NS	18x54	457x1370	14¹/₂	6.6
A1860NC	A1860NK3	A1860NS	18x60	457x1524	17	7.7
A1872NC	A1872NK3	A1872NS	18x72	457x1829	20	9.1
A2124NC	A2124NK3	A2124NS	21x24	530x610	8	3.6
A2130NC	A2130NK3	A2130NS	21x30	530x760	9	4.1
A2136NC	A2136NK3	A2136NS	21x36	530x914	11	5.0
A2142NC	A2142NK3	A2142NS	21x42	530x1066	12	5.4
A2148NC	A2148NK3	A2148NS	21x48	530x1219	14	6.4
A2154NC	A2154NK3	A2154NS	21x54	530x1370	16	7.3
A2160NC	A2160NK3	A2160NS	21x60	530x1524	18	8.2
A2172NC	A2172NK3	A2172NS	21x72	530x1829	24	10.9
A2424NC	A2424NK3	A2424NS	24x24	610x610	9	4.1
A2430NC	A2430NK3	A2430NS	24x30	610x760	11	5.0
A2436NC	A2436NK3	A2436NS	24x36	610x914	13	5.9
A2442NC	A2442NK3	A2442NS	24x42	610x1066	15	6.8
A2448NC	A2448NK3	A2448NS	24x48	610x1219	16	7.3
A2454NC	A2454NK3	A2454NS	24x54	610x1370	18	8.6
A2460NC	A2460NK3	A2460NS	24x60	610x1524	21	9.5
A2472NC	A2472NK3	A2472NS	24x72	610x1829	26	11.8
A3036NC		A3036NS	30x36	760x914	15	6.8
A3048NC		A3048NS	30x48	760x1219	21	9.5
A3060NC		A3060NS	30x60	760x1524	26¹/₂	11.8
A3072NC		A3072NS	30x72	760x1829	31	14.0
A3636NC		A3636NS	36x36	914x914	18	8.2
A3648NC		A3648NS	36x48	914x1219	23	10.4
A3660NC		A3660NS	36x60	914x1524	29	13.1
A3672NC		A3672NS	36x72	914x1829	34¹/₂	15.4

NOTE: MICROBAN® protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation. For Metroseal 3 shelving information see sheet #10.10A.

All Environments — Metroseal 3™ with *Microban® Antimicrobial Product Protection

Mobile Options

Stem Casters

Dolly Trucks

Replacement Parts
Each kit includes components for one original Super Adjustable or Super Adjustable shelf; (4) wedges, (4) sleeves, (4) shelf releases.
Model No. SAKITA2

SiteSelect™ Posts

	STATIONARY					MOBILE				Approx. Pkd. Wt.	
Actual Height* (in.)	(mm)	Model No. Plated	Model No. Metroseal 3	Model No. Stainless		Actual Height* (in.)	(mm)	Model No. Plated	Model No. Metroseal 3	Model No. Stainless	(lbs.)	(kg)
7³/₈	187	7P	7PK3	7PS		6³/₄	171	7UP	7UPK3	7UPS	¹/₂	0.3
14³/₈	365	13P	13PK3	13PS		13³/₄	349	13UP	13UPK3	13UPS	1	0.5
28³/₈	720	27P	27PK3	27PS		27³/₄	704	27UP	27UPK3	27UPS	1³/₄	0.75
34³/₈	873	33P	33PK3	33PS		33³/₄	857	33UP	33UPK3	33UPS	2	0.9
54⁷/₁₆	1382	54P	54PK3	54PS		53¹³/₁₆	1366	54UP	54UPK3	54UPS	3	1.4
62⁷/₁₆	1585	63P	63PK3	63PS		61¹³/₁₆	1570	63UP	63UPK3	63UPS	3¹/₂	1.6
—	—	—	—	—		69³/₄	1771	70UP	—	—	3³/₄	1.7
74¹/₂	1892	74P	74PK3	74PS		73⁷/₈	1876	74UP	74UPK3	74UPS	4	1.8
86¹/₂	2197	86P	86PK3	86PS		85⁷/₈	2181	86UP	86UPK3	86UPS	4¹/₂	2.0
96¹/₂	2450	**96P	96PK3	96PS							5¹/₂	2.5

*Actual height for the stationary post includes the post cap and the leveling bolt completely tightened.

Important: When ordering by components remember that for maximum stability, units should be kept as wide and low as possible.

All Metro Catalog Sheets are available on our Web Site: **www.metro.com**