

Project Name: \_\_\_\_\_ AIA#: \_\_\_\_\_

Model #: \_\_\_\_\_ Location: \_\_\_\_\_

SIS#: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_



# 40 Quart Planetary Floor Mixers

*The Perfect Mix of Value,  
Performance & Durability*

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



## Model

SP40

## Standard Features

- Powerful custom built 2 HP 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

- 40 qt stainless steel bowl (#304 series)
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Non-slip rubber feet

## Warranty

- *Two year parts and labor*

## Optional Accessories/Attachments

- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Stainless steel flat beater
- Stainless steel spiral dough hook
- 20 qt adapter kit
- Extended warranty

*To select options, see complete list on back ck*



AutoQuotes

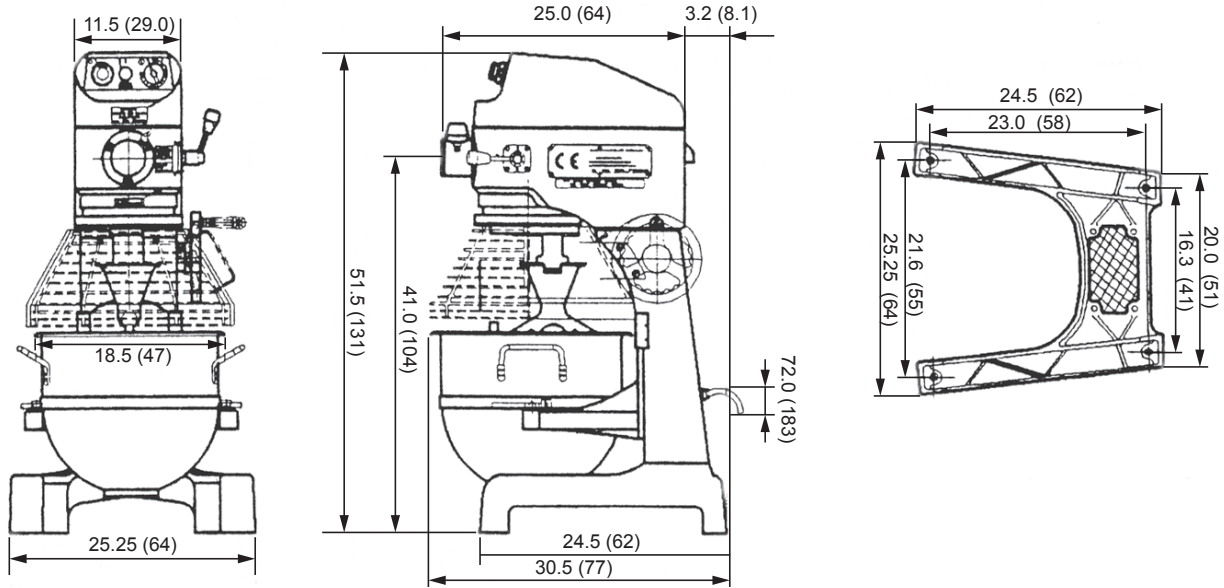
Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | [www.globefoodequip.com](http://www.globefoodequip.com)



# 40 Quart Planetary Floor Mixers

# SP40



UNIT: INCHES (CM)

Drawings available through KCL at [www.kclcad.com](http://www.kclcad.com).

## SPECIFICATIONS

Model	Motor	Volts	Amps	Transmission Type	Capacity	Controls	Agitator Speeds (RPMs)			Attachment Speeds (RPMs)		
							1st	2nd	3rd	1st	2nd	3rd
SP40	2 HP	220/60/1* 208/60/3*	12 7	Gear	42 qt 40 liter	Front-mounted digital controls & timer	74	132	272	52	92	190

**Cord & Plug:** Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. Single phase NEMA L6-30P (Ⓢ) Three phase NEMA L15-20P (Ⓢ)

**\*Specify voltage when ordering**

## 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 Weight	Shipping Dimensions	Shipping Weight
SP40	25.25" w x 24.5" d (64 cm x 62 cm)	25.25" w x 30.5" d x 51.5" h (64 cm x 77 cm x 131 cm)	550 lbs (250 kg)	46" w x 48" d x 65" h (122 cm x 122 cm x 165 cm)	653 lbs (296 kg)

Mixer is constructed of a rigid cast iron body with front-mounted controls and 60-minute digital timer with last-batch recall. Mixer has 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 40 qt. stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum dough hook and non-slip rubber feet. Interlocked with removable stainless steel bowl guard with fully welded 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:

- XXBOWL-40** 40qt stainless steel (S/S) bowl
- XXBEAT-40** Alum. flat beater
- XXBEAT-40SS** S/S flat beater
- XXHOOK-40** Alum. dough hook
- XXWHIP-40** S/S wire whip
- XXHDWHIP40-4** Heavy-duty 4 mm S/S wire whip
- XXHDWHIP40-5** Heavy-duty 5 mm S/S wire whip
- XXSCRIP-40** Scraper with mounting kit
- XXACC20-40** Adapter kit - 20 qt bowl, hook, beater and whip
- XBTRUCK-40** Heavy-duty bowl truck

### 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
- 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 (pork)
- XST34** 3/4" Stuffing tube (hog)
- FACTORY INSTALLED OPTION:**
  - XXCORR-40** Correctional package, includes tamper resistant external fasteners.
- EXTENDED WARRANTY**
  - SP-XD4060** Extended warranty for SP40 mixer, extends factory warranty to 3 years. **Available only at time of purchase.**

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Model #: \_\_\_\_\_ Location: \_\_\_\_\_

SIS#: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_



The Perfect Mix of Performance and Value

## 8 Quart Planetary Countertop Power Mixer

**Small Size,  
Big Performance**

*Perfect for restaurants, culinary schools, bakeries and small kitchens.*



### Model

SP08

### Standard Features

- Powerful 1/4 HP custom built motor
- Three fixed speeds
- Thermal overload protection
- Front mounted touch pad control panel with 15-minute digital timer
- Removable splash cover and bowl lift
- 6-foot cord and ground plug
- Gear-driven, high-torque transmission
- Heat-treated hardened steel alloy gears & shafts
- Permanently lubricated transmission
- Rigid cast aluminum body

### Standard Accessories/Attachments

- 8 qt stainless steel bowl (#304 series)
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Polycarbonate splash cover with ingredient chute

### Warranty

- *Two year parts and labor*

### Optional Accessories/Attachments

- Stainless steel flat beater
- Stainless steel spiral dough hook
- Mixer table with undershelf
- Extended warranty

*To select options, see complete list on back*



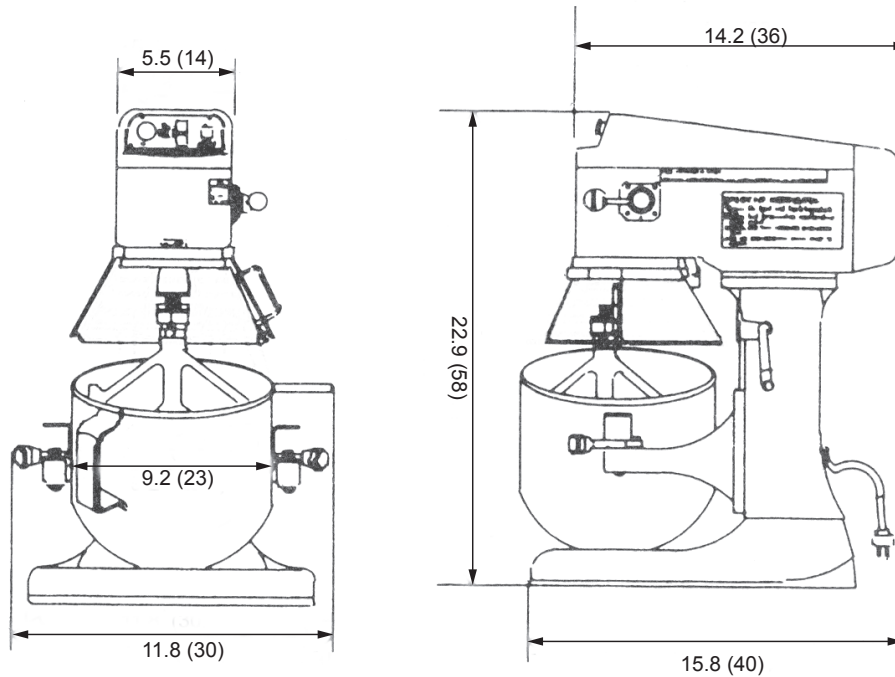
Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | [www.globefoodequip.com](http://www.globefoodequip.com)



# 8 Quart Planetary Countertop Mixer

# SP08



Drawings available through KCL at [www.kclcad.com](http://www.kclcad.com).

## SPECIFICATIONS

Model	Motor	Volts	Amps	Transmission Type	Capacity	Controls	Agitator Speeds (RPMs)		
							1st	2nd	3rd
SP08	1/4 HP	115/60/1	5	Gear	8 qt 7.6 liter	Front-mounted digital controls & timer	132	234	421

**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
SP08	11.8" w x 15.8" d x 22.9" h (30 cm x 40 cm x 58 cm)	55 lbs (25 kg)	14" w x 18" d x 26" h (35 cm x 45 cm x 66 cm)	62 lbs (28 kg)

Mixer is constructed of a rigid cast aluminum body with 3 fixed speeds. Unit has a 1/4HP motor with thermal overload protection and a gear-driven, high torque, permanently lubricated transmission. Mixer comes with 8 qt. stainless steel bowl, flat beater, wire whip, dough hook and removable splash cover with ingredient chute. Mixer has safety interlocked bowl lift. Mixer is NSF and ETL listed. Two year parts and labor warranty.

## OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS

### MIXER:

- XXBOWL-08** 8 qt stainless steel bowl
- XXBEAT-08** Aluminum flat beater
- XXBEAT-08SS** Stainless steel flat beater
- XXHOOK-08** Aluminum dough hook
- XXHOOK-08SS** Stainless steel dough hook
- XXWHIP-08** 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 SP08 mixer, extends factory warranty to 3 years. **Available only at time of purchase.**

# turbofan®

## 30D SERIES

### E32D5

## TECHNICAL DATA SHEET FOR E32D5 ON THE SK32 STAND

Full Size Digital / Electric Convection Oven - 2 speed fan  
on a Stainless Steel Stand

### STANDARD FEATURES

- 5 full size sheet pan capacity
- 3½" / 85mm tray spacing
- Compact 28⅞" / 735mm width
- Digital display Time and Temperature Controls
- Large easy view ¾" / 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Programmable for up to 20 programs
- Moisture injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 6.3kW heating (220-240V) / 5.6kW heating (208V)
- Safe-Touch vented side hinged door (standard LH hinge). Optional RH hinge (field convertible)
- Stay-Cool door handle
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 5 oven wire racks supplied
- 100% recyclable packaging

### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK32 Oven Stand
- DSK32 Double Stacking Kit



**THE ADVANTAGE**

### E32D5

Unit shall be a Blue Seal electrically heated Turbofan convection oven E.T.L. listed and NSF-4 listed. The oven shall have a one piece porcelain enameled oven chamber, stainless top and sides and safe touch vented easy clean side hinged door that offers field reversible hinging. Oven shall have capacity for five full size sheet pans. The oven shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven control shall allow both manual and programmed operating modes with programmable moisture level injection and 2 speed oven fan. A core temperature probe M236060 is optional. The unit shall include dual halogen oven lamps. Oven shall be able to be bench mounted on 3" / 76mm feet or mounted on oven stand model SK32. Unit shall be supplied in 100% recyclable shipping packaging.

### SK32

Unit shall be a Blue Seal Turbofan stainless steel oven stand NSF-4 listed. The stand shall be constructed from stainless steel tube with castors, with front castors having dual swivel and wheel locks. It shall be fitted with 6 tray runners suitable for up to 12 half size sheet pans or 6 full size sheet pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E32D and G32D. Unit shall be supplied in 100% recyclable shipping packaging.

**BLUE SEAL®**

**turbofan®**  
CONVECTION OVEN SYSTEMS

**30DSERIES****E32D5****turbofan<sup>®</sup>****E32D5 Full Size Digital / Electric Convection Oven - 2 speed fan on a Stainless Steel Stand****CONSTRUCTION**

Porcelain enameled fully welded oven chamber  
 Stainless steel front, sides and top exterior  
 Stainless steel oven fan baffle and oven vent  
 Removable 5 position stainless steel side racks  
 Oven racks chrome plated wire (5 supplied)  
 Stainless steel frame side hinged door  
 0.2" / 5mm thick door outer glass  
 0.2" / 5mm thick low energy loss door inner glass  
 Full stainless steel welded door handle  
 Stainless steel control panel  
 Aluminized coated steel base and rear panels

**CONTROLS**

Electronic controls with Digital Time and Temperature display,  
 Manual or Program modes  
 Large 3/4" / 20mm high LED displays  
 Two individual time and temperature setting control knobs  
 6 function keys  
 ON/OFF key  
 Fan LO speed key  
 Timer Start/Stop key  
 Moisture injection key (5 levels)  
 Programs select key  
 Actual temperature display key  
 Adjustable buzzer/alarm volume  
 Thermostat range 150-500°F / 50-260°C  
 Timer range from 180 minutes in countdown mode  
 Timer range up to 999 minutes in time count mode for holding,  
 slow cooking  
 Over-temperature safety cut-out

**CLEANING**

Stainless steel top and side exterior panels  
 Porcelain enameled oven chamber  
 Fully removable stainless steel oven side racks  
 Removable stainless steel oven fan baffle  
 Easy clean door system with hinge out door inner glass (no  
 tools required)  
 Removable plug-in oven door seal (no tools required)  
 3" / 76mm high stainless steel feet for easy access underside

**SPECIFICATIONS**

**Electrical Requirements**  
 208V, 60Hz, 1-phase, 5.8kW, 28A  
 220-240V, 60Hz, 1-phase, 6.5W, 27A  
 No cordset supplied

**Water Requirements (optional)**

Cold water connection 3/4" GHT male  
 80psi maximum inlet pressure / 20psi minimum inlet pressure

**External Dimensions**

Width 28 7/8" / 735mm  
 Height 28 3/4" / 730mm including 3" / 76mm feet  
 Depth 31 7/8" / 810mm

**Oven Internal Dimensions**

Width 18 1/4" / 465mm  
 Height 20 1/4" / 515mm  
 Depth 27 1/2" / 700mm  
 Volume 6ft<sup>3</sup> / 0.17m<sup>3</sup>

**Oven Rack Dimensions**

Width 18" / 460mm  
 Depth 26" / 660mm

**Nett Weight (E32D5)**

196lbs / 89kg

**Packing Data (E32D5)**

231lbs / 105kg  
 20.1ft<sup>3</sup> / 0.57m<sup>3</sup>  
 Width 29 7/8" / 760mm  
 Height 32" / 815mm  
 Depth 36 3/8" / 925mm

**SK32 Stainless Steel Stand**

All stainless steel welded frame oven stand for Turbofan E32D  
 and G32D Series ovens  
 6 position tray runners standard  
 3" / 76mm diameter wheel swivel castors standard with 2 front  
 castors with dual swivel and wheel  
 Welded 1 1/2" and 1 1/4" square tube front and rear frames  
 Welded rack supports/side frames  
 4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel  
 and swivel lock  
 Top frame oven supports suit Turbofan E32D and G32D Series  
 oven mounting  
 Supplied CKD for assembly on site

**External Dimensions (SK32 Oven Stand)**

Width 28 7/8" / 735mm  
 Height 34 5/8" / 880mm  
 Depth 25 5/8" / 650mm

**Nett Weight (SK32 Oven Stand)**

40lbs / 18.5kg

**Packing Data (SK32 Oven Stand)**

51lbs / 23kg  
 3.5ft<sup>3</sup> / 0.1m<sup>3</sup>  
 Width 32 5/8" / 830mm  
 Height 35 1/2" / 900mm  
 Depth 6" / 152mm

**INSTALLATION CLEARANCES**

Rear 2" / 50mm  
 LH Side 2" / 50mm  
 RH Side\* 3" / 75mm

\* For fixed installations a minimum of 20" / 500mm is required  
 for service

**CLEARANCE FROM SOURCES OF HEAT**

A minimum distance of 12" / 300mm from the appliance sides  
 is required

**BLUE SEAL<sup>®</sup>**

www.moffat.com  
 www.turbofanoven.com  
 www.servecanada.com

**CANADA**

Serve Canada  
 22 Ashwarren Road  
 Downview  
 Ontario M3J 1Z5  
 Ph Toll Free 800-263-1455  
 Ph 416-631-0601  
 Fax 416-631-7687  
 Email info@servecanada.com

Manufactured by:

Moffat Limited  
 16 Osborne Street PO Box 10-001  
 Christchurch 8081 New Zealand



**ISO9001**  
 Quality  
 Management  
 Standard

Designed and manufactured by

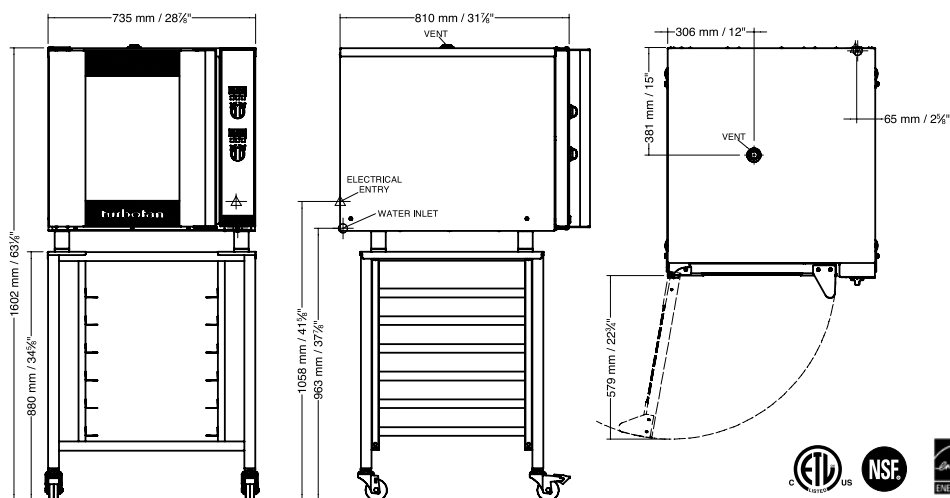
**MOFFAT<sup>®</sup>**

ISO9001

All Turbofan products are designed and  
 manufactured by Moffat using the  
 internationally recognised ISO9001  
 quality management system, covering  
 design, manufacture and final inspection,  
 ensuring consistent high quality at all times.

In line with policy to continually develop  
 and improve its products, Moffat Limited  
 reserves the right to change specifications  
 and design without notice.

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# Amana<sup>®</sup> Commercial

Project #: \_\_\_\_\_

Item #: \_\_\_\_\_



Model RCS10TS shown

## Medium Volume

### Amana Commercial Microwave Model RCS10TS

#### Power Output

- 1000 watts of power.
- Five power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes.

#### Easy to Use

- Up to 100 programmable menu items simplifies cooking and ensures consistent results.
- Four stage cooking option for easy one-touch cooking.
- Multiple quantity pad calculates the proper cooking times for multiple portions.
- User friendly touch controls are easy to use.
- Time entry option for added flexibility.
- Digital display with countdown timer for simple operation and "at-a-glance" monitoring.
- Braille touch pads are ADA compliant.
- See-through door and lighted interior for monitoring without opening the door.
- 1.2 cubic ft. (34 liter) capacity accommodates a 14" (356 mm) platter, prepackaged foods and single servings.
- Stackable to save valuable counter space.

#### Easy to Maintain

- Stainless steel exterior and interior for easy cleaning and a professional look.
- Non-removable air filter protects oven components.
- Constructed to withstand the foodservice environment.
- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.
- ETL Listed.

### Medium Volume This category of microwave is ideal for...

#### Applications:

- Pizza restaurants
- Casual dining
- Clubs
- Deli

#### Defrost:

- Defrosts most frozen food products

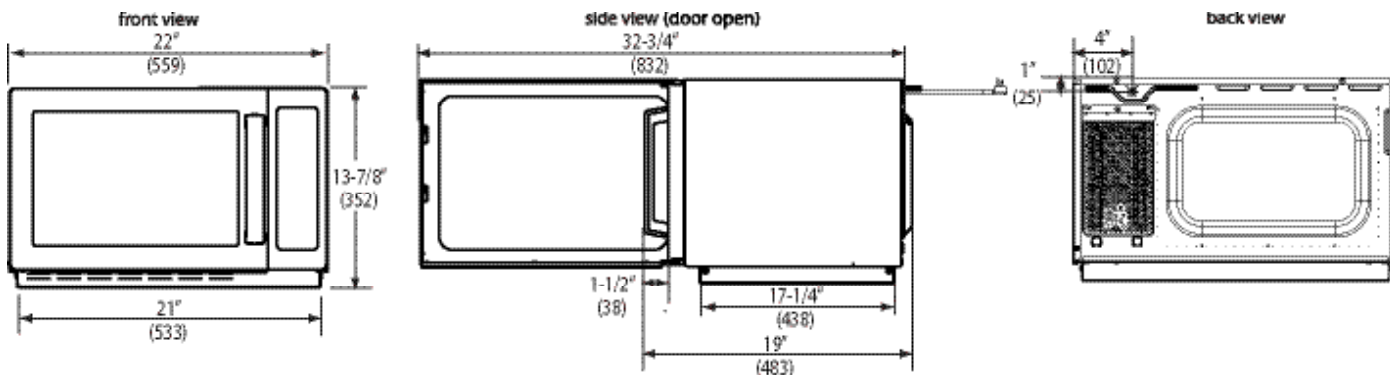
All ACP, Inc. commercial ovens are backed by our Culinary Center. Call us with any question regarding food preparation, menu development and cooking times. 866-426-2621.



AIA File #:

Specification #:

# Amana Commercial Microwave Model RCS10TS | Medium Volume



**Installation Clearances** - Top: 2" (51), Sides: 1" (25), Back: None

Drawings available from KCL CADlog - techs@kclcad.com

Specification #:

Specifications			
Model	RCS10TS	UPC Code 728028020724	
Configuration	Countertop		
Control System	Touch		
Programmable Control	10		
Settings Programmable	100		
Braille			
Max. Cooking Time	60:00		
Power Levels	5		
Defrost	Yes		
Time Entry Option	Yes		
Microwave Distribution	Rotating antenna, top		
Magnetron(s)	1		
Display	VFD		
Stackable	Yes		
Stage Cooking	Yes, 4		
Interior Light	Yes		
Door Handle	Grab & Go		
Signal	End of cycle, adjustable		
Air Filter	Non-removable with cleaning reminder		
Multiple Portion Setting	Yes, X2		
Exterior Dimensions	H 13 7/8" (352)	W 22" (559)	D*19" (483)
Cavity Dimensions	H 8 1/2" (216)	W 14 1/2" (368)	D 15" (381)
Door Depth	32 3/4" (832), 90°+ door open		
Usable Cavity Space	1.2 cubic ft. (34 liter)		
Exterior Finish	Stainless steel		
Interior Finish	Stainless steel		
Power Consumption	1550 W, 13 A		
Power Output**	1000 W** Microwave		
Power Source	120V, 60 Hz, 15 A single phase		
Plug Configuration / Cord	NEMA 5-15	5 ft. (1.5m)	
Frequency	2450 MHz		
Product Weight	41 lbs. (19 kg.)		
Ship weight (approx.)	47 lbs. (21 kg.)		
Shipping Carton Size	H 16 5/8" (422)	W 25 3/16" (640)	D 19 3/4" (502)
UPS Shippable	Yes		

**Specifications**  
 Commercial microwave 10 touch pad control panel shall be programmable with the ability to program up to 100 menu items with two multiple portions. Touch pad shall include Braille for ADA compliance. Cooking timer shall be 60 minute, countdown style with a time entry option and an adjustable end of cycle audible signal. There shall be 5 power levels, including defrost and 4 cooking stages. Microwave output shall be 1000 watts distributed by one magnetron with a rotating top antenna to provide superior even heating throughout the cavity. Durable door shall have a tempered glass window and a grab and go handle with a 90°+ opening for easy access. An interior light shall facilitate monitoring without opening the door. The large 1.2 cubic ft. (34 liter) cavity shall accommodate a 14" (356 mm) platter. Interior ceramic shelf shall be sealed and recessed on oven bottom to reduce plate-to-shelf edge impact. Oven shall have a stainless steel interior and exterior and be stackable to save counter and shelf space. Front air filter shall be permanently affixed to the front of the oven and have a clean filter reminder. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, UL923 for safety and NSF4 for sanitation.



**Warranty**  
 Warranty Certificate for this product can be found on the ACP, Inc. website at:

[www.acpsolutions.com/warranty](http://www.acpsolutions.com/warranty)



**Service**  
 All products are backed by the ACP, Inc. 24/7 ComServ Support Center.

AIA File #:

Measurements in ( ) are millimeters  
 \* Includes handle  
 \*\* IEC 60705 Tested

<b>TRUE FOOD SERVICE EQUIPMENT, INC.</b> 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 #: _____ Qty: _____ Model #: _____	A/A #  SIS #
	Model: <b>TSSU-60-16-HC</b>	<b>Food Prep Table:</b> <i>Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant</i>



- TSSU-60-16-HC
- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
  - ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
  - ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
  - ▶ Complies with ANSI/NSF-7.
  - ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
  - ▶ Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
  - ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
  - ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
  - ▶ Heavy duty PVC coated wire shelves.
  - ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

**ROUGH-IN DATA**

Specifications subject to change without notice.  
 Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-16-HC	2	4	16	60¾ 1534	30⅞ 766	36¾ 934	1/8 N/A	115/60/1	6.5 N/A	5-15P	7 2.13	360 164

† Depth does not include 1" (26 mm) for rear bumpers.  
 \* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

	<b>APPROVALS:</b>  _____ _____	<b>AVAILABLE AT:</b>  _____ _____
1/17	Printed in U.S.A.	

Model:  
**TSSU-60-16-HC**

**Food Prep Table:**  
*Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant*



**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 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- Exterior - stainless steel front, top and ends. 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

**DOORS**

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- 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 with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

**SHELVING**

- Four (4) adjustable, heavy duty PVC coated wire shelves 27½"L x 16"D (699 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 16 (½size) 6⅞"L x 6¼"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF/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.



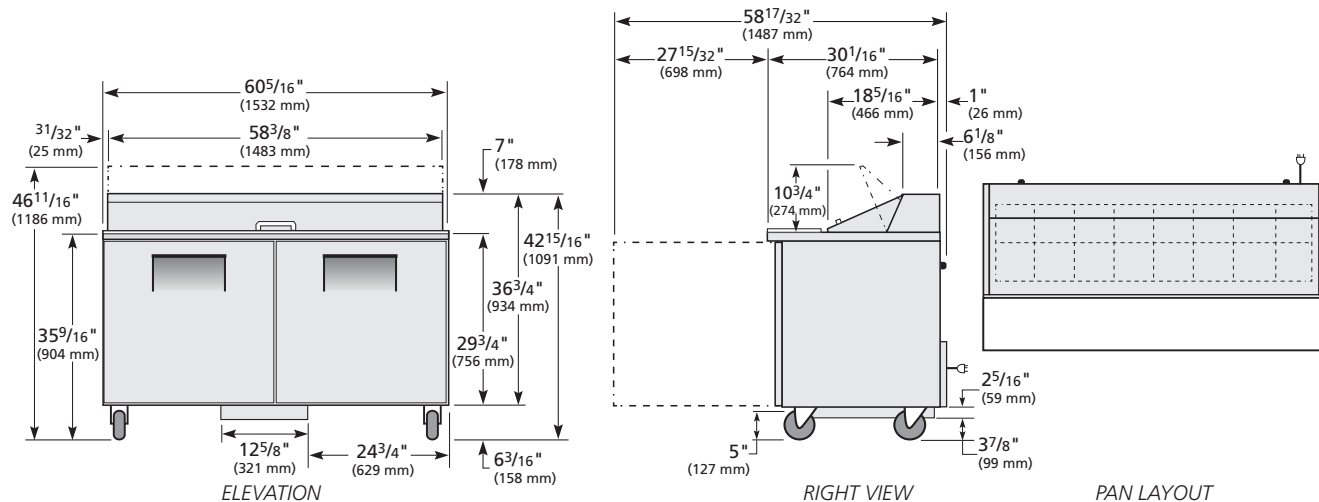
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lids.
- Sneezeguard.
- 19" (483 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, ¾" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11¾" (299 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

**PLAN VIEW**



**WARRANTY\***  
 Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER  
 SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

	Model	Elevation	Right	Plan	3D	Back
	TSSU-60-16-HC	TFNY08E	TFNY05S	TFNY08P	TFNY083	

\*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

**TRUE FOOD SERVICE EQUIPMENT**

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truefmfg.com

<b>TRUE FOOD SERVICE EQUIPMENT, INC.</b> 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 #: _____ Qty: _____ Model #: _____	A/A #  S/S #
	Model: <b>TUC-60-HC</b>	<b>Undercounter:</b> <i>Solid Door Refrigerator with Hydrocarbon Refrigerant</i>



### TUC-60-HC

- ▶ True's undercounter units 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 cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

## ROUGH-IN DATA

Specifications subject to change without notice.  
 Chart dimensions rounded up to the nearest 1/8" (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*						
TUC-60-HC	2	4	60 <sup>3</sup> / <sub>8</sub> 1534	30 <sup>1</sup> / <sub>8</sub> 766	29 <sup>3</sup> / <sub>4</sub> 756	1/4 N/A	115/60/1	4.0 N/A	5-15P	7 2.13	325 148

† Depth does not include 1" (26 mm) for rear bumpers.  
 \* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

	<b>APPROVALS:</b> _____ _____	<b>AVAILABLE AT:</b> _____ _____
2/17 Printed in U.S.A.		

Model:  
**TUC-60-HC**

**Undercounter:**  
*Solid Door Refrigerator with Hydrocarbon Refrigerant*

**TRUE**<sup>®</sup>

## 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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

### CABINET CONSTRUCTION

- Exterior - stainless steel front, top and 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

### DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- 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 with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

### SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves. Top shelves are 27 1/2"W x 16"D (699 mm x 407 mm), bottom shelves are 27 1/2"W x 13 3/4"D (699 mm x 350 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

### MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 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.



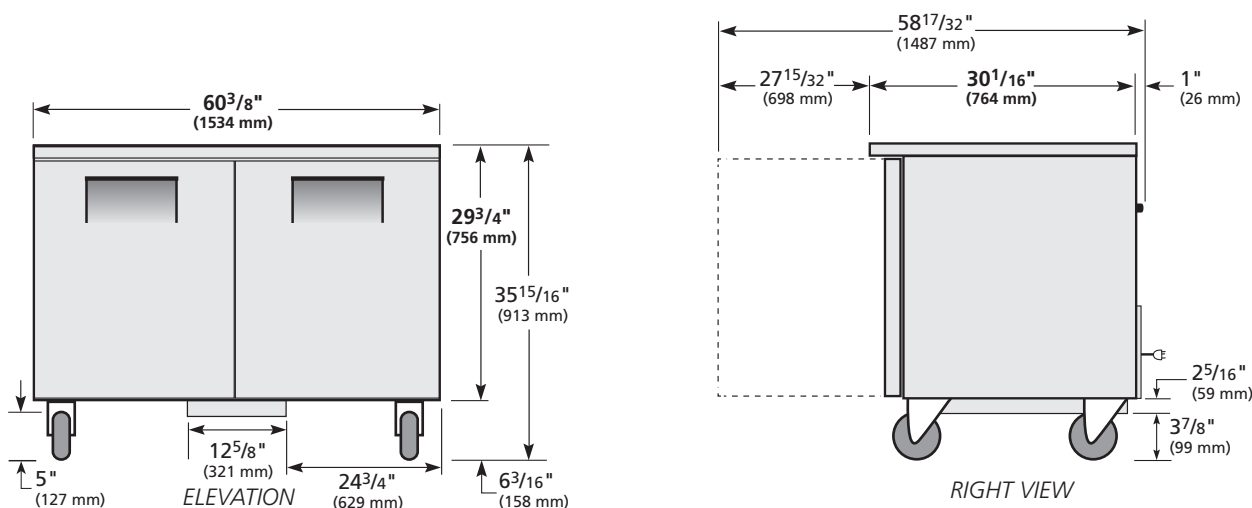
115/60/1  
NEMA-5-15R

### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Single overshelf.
- Double overshelf.
- TUC-27 Stacking collar.
- 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31 7/8" (810 mm) work surface height.

## PLAN VIEW



### WARRANTY\*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor.  
(U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TUC-60-HC					

\*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

## TRUE FOOD SERVICE EQUIPMENT

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Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

## Flav-R-Fresh® Impulse Display Cabinets

Models: FDWD-1, -1X, -2, -2X

The Hatco Flav-R-Fresh® uses controlled moisture and heat to showcase your product longer, not just for minutes but for hours. It holds everything from hot pretzels to 15" (381 mm) pizzas, croissants to bagels, and even hot dogs and meat pies.

Electrical components, controls and water reservoir are located at the top for easy access. Electronic controls monitor cabinet temperature. Models with two doors are available for pass-through convenience and a variety of merchandising racks help enhance food appeal.

The Hatco Flav-R-Fresh is ideal for restaurants, pizzerias, convenience stores, concession stands, snack bars and kiosks.

### Standard features

- Separate heat and humidity controls keep crisp foods crisp and moist foods moist
- The rounded designed cabinet features tempered glass sides and door for full-view display
- Fluorescent light enhances food appeal while safe-guarding food products from bulb breakage
- Single- or double-side opening models
- Doors are reversable (excludes self-closing door)

### WATER QUALITY REQUIREMENTS

Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being supplied to booster heater(s). Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.

**Note: Product failure caused by liming or sediment buildup is not covered under warranty.**



FDWD-2X with  
accessory 4-tier circle  
rack and rack coupling

FDWD-1X with  
multi-purpose rack

### Options (available at time of purchase only)

#### Designer Colors

Non-standard colors are non-returnable –

Clear Anodized Aluminum standard –

- Warm Red     Black     Gray Granite     White Granite  
 Navy Blue     Hunter Green     Antique Copper

- Self-Closing Door in lieu of standard door. Left hinge only, not field reversible
- 6" Merchandising Display Sign Holder (control side only) (sign not included)
- 3" One Sided Merchandising Display Sign Holder (one per side, three max) (sign not included)
- 6 3/8" One Sided Merchandising Display Sign Holder (one per side, three max) (sign not included)

### Accessories

- 4" (102 mm) Adjustable Legs
- Motorless Rack Coupling (FDWD-1X -2X only)
- 4-tier Circle Rack (Requires coupling for -1X and -2X models)
- 4-shelf Multi-Purpose Rack
- 3-tier Pretzel Tree (Requires coupling for -1X and -2X models)
- 3-shelf Angle Rack

#### Decorative Kit:

Two Inset Side Panels

(Non-standard colors are non-returnable – Designer Black standard)

- Crescent     Wave

Curved Header

(Non-standard colors are non-returnable – Designer Black standard)

- Hinged for control side     Non-hinged for non-control side

Base Skirts (requires 4" [102 mm] adjustable legs, not included)

(Non-standard colors are non-returnable – Designer Black standard)

- Flat front, back and sides     Curved front, flat back and sides  
 Curved front and back, flat sides

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

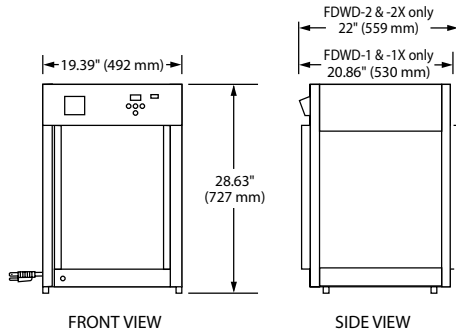


**HATCO CORPORATION** | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.  
(800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com



# Flav-R-Fresh® Impulse Display Cabinets

Models: FDWD-1, -1X, -2, -2X



## SPECIFICATIONS Impulse Display Cabinets

The shaded areas contain electrical information for International models

Model <sup>o</sup>	Type	Dimensions (W x D x H*)	Volts	Watts	Amps	Plug	Ship Weight*
FDWD-1	1 Door with 4-tier Circle Rack with motor	19.39" x 20.86" x 28.63" (492 x 530 x 727 mm)	100	1440	14.4	NEMA 5-15P	90 lbs. (41 kg)
			120	1390	11.6	NEMA 5-15P	
			220	1440	6.5	CEE 7/7 Schuko or BS-1363	
			240	1440	6.0	CEE 7/7 Schuko or AS 3112	
			220-230 (CE)	1440-1574	6.5-6.8	CEE 7/7 Schuko	
			230-240 (CE)	1323-1440	5.8-6.0	BS-1363	
FDWD-1X	1 Door with 4-shelf Multi-Purpose Rack without motor (not available for retrofit)	19.39" x 20.86" x 28.63" (492 x 530 x 727 mm)	100	1440	14.4	NEMA 5-15P	90 lbs. (41 kg)
			120	1390	11.6	NEMA 5-15P	
			220	1440	6.5	CEE 7/7 Schuko or BS-1363	
			240	1440	6.0	CEE 7/7 Schuko or AS 3112	
			220-230 (CE)	1440-1574	6.5-6.8	CEE 7/7 Schuko	
			230-240 (CE)	1323-1440	5.8-6.0	BS-1363	
FDWD-2	2 Doors with 4-tier Circle Rack with motor	19.39" x 22" x 28.63" (492 x 559 x 727 mm)	100	1440	14.4	NEMA 5-15P	90 lbs. (41 kg)
			120	1390	11.6	NEMA 5-15P	
			220	1440	6.5	CEE 7/7 Schuko or BS-1363	
			240	1440	6.0	CEE 7/7 Schuko or AS 3112	
			220-230 (CE)	1440-1574	6.5-6.8	CEE 7/7 Schuko	
			230-240 (CE)	1323-1440	5.8-6.0	BS-1363	
FDWD-2X	2 Doors with 4-shelf Multi-Purpose Rack without motor (not available for retrofit)	19.39" x 22" x 28.63" (492 x 559 x 727 mm)	100	1440	14.4	NEMA 5-15P	90 lbs. (41 kg)
			120	1390	11.6	NEMA 5-15P	
			220	1440	6.5	CEE 7/7 Schuko or BS-1363	
			240	1440	6.0	CEE 7/7 Schuko or AS 3112	
			220-230 (CE)	1440-1574	6.5-6.8	CEE 7/7 Schuko	
			230-240 (CE)	1323-1440	5.8-6.0	BS-1363	

<sup>o</sup> Non-humidified cabinets available, unit will only operate in dry mode.

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

\* Shipping weight includes packaging.

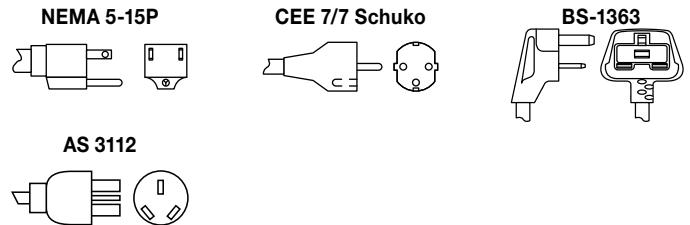
### CABINET OPENING

15.75"W x 19.75" H (400 x 502 mm).

### CORD LOCATION

Facing controls, left-hand side panel, lower right corner.

### PLUG CONFIGURATIONS



### PRODUCT SPECS Impulse Display Cabinets

The humidity controlled Impulse Display Cabinet shall be a Flav-R-Fresh® Model ... rated at ... volts and ... watts, as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The cabinet shall have ... door(s), tempered glass sides, stationary rack (or revolving display), and fluorescent display light. It shall include a water reservoir, electronic

controls, On/Off switch, and indicating lights. A 6' (1829 mm) cord with plug shall be attached.

Accessories shall include merchandising racks, display sign holders (signs not included) and side, top and base skirt.

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

**HATCO CORPORATION** | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.  
(800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com

ITEM No. \_\_\_\_\_ JOB No. \_\_\_\_\_

## GENERAL SHELVING SPECIFICATIONS

**General:** Shelving shall be of the type produced by Tarrison Products and may differ due to size and application. Tarrison reserves the right to change specifications without notice. Tarrison Shelving will carry the approval of the National Sanitation Foundation (NSF) as follows:

**NSF:** All finishes

**NSF for all environments:** Polyseal

**Materials:** Shelves shall be bright basic carbon steel wire. Posts shall be cold rolled carbon steel tubing, electric welded. All Zinc products will be Zinc only.

**Finishes:** Shelves and Posts shall be finished in one of 3 methods:

**POLYSEAL:** Clear Epoxy powder coat electro statically applied over brite zinc-chromate electro plating.

**CHROME:** Brite, High Luster gloss chrome over nickel electro plating.

**ZINC:** High polished zinc

**ULTIMATE:** Clear Epoxy powder coat electro statically applied over hammer tone finish with olive drab undercoat.

**STAINLESS STEEL:** All 304 series stainless steel

**Wire Shelves:** Construction shall be of open wire design offering greater light penetration and visibility, lighter weight, better air circulation and minimal dust and dirt accumulation. Dunnage shelves will be constructed of 1" square tubular frames.

**Fabrication:** Face ribs shall run front to back equally spaced on 13/16" centers and to be of 9 gauge (0.148") wire. Each side (four) of shelf shall consist of a corrugated reinforcing truss of 6 gauge (0.192") wire. At the front and back of the shelf, this corrugated reinforcing truss shall be welded at its top to the face ribs which also shall be welded to a 1/4" (0.250) rib wire running perpendicular and above the face ribs. A 1/4" (0.250) rib shall be welded to the bottom truss. At the ends of the shelf, the corrugated reinforcing truss shall be welded to two parallel 1/4" (0.250) wire ribs. Depending on the width and length of the shelf, it shall have three or five longitudinal ribs (0.192" wire) welded to the face ribs. In addition, certain longer lengths shall have one to three corrugated reinforcing trusses (0.192") welded to the underside. At each corner of the shelf there shall be a tapered, conical fitting made of 12 gauge (0.104") cold rolled steel welded to the parallel rib supports. The fitting shall be designed to accommodate the vertical supports. The corrugated truss shall be in the shape of the letter "M". Dunnage shelves will constructed of 1" square tubular supports.

**Flat Solid Stainless Steel Shelves:** 304 series stainless steel shelves with tapered, conical fitting in each corner designed to accommodate vertical shelf supports.

**Posts:** Shall be of 1" O.D. round tubing, 16 gauge (0.062") thickness. They shall have rolled grooves spaced at 1" on centers along their length. Posts 74" and longer shall be a two-piece construction with an extra heavy-duty steel threaded connector for added strength. The top of the posts will be finished with a cap and the bottom shall have a hardened steel insert with a 7/16" extra heavy duty threaded leveling bolt. This insert will accept all Tarrison stem casters without the need to remove the insert. The posts will be numbered at every inch in consecutive numbers (not including Ultimate wire).

**Method of Assembly:** Shall be of the Frustal-Conical design incorporating a two part tapered plastic sleeve. Engagement and locking shall be achieved with a protruding bead on the inside wall of the sleeve which will seat into the groove on the posts. These sleeves will be wedged into place by the conical corner of the shelf. No tools or screws are required for assembly. Shelves are adjustable in 1" increments.

**Freight Classification:** Shelving, steel, NOIBN, KD, flat, rating: 70.



## Wire Shelves

Tarrison has the strongest shelf in the industry – connected trusses, thicker support wires, more wire per square foot of shelf\*\*. A variety of sizes and finishes to choose from, plastic clips included.



Size D" x L"	PolySeal Model No.	Chrome Model No.	Stainless Steel Model No.	Value Epoxy* Model No.	Weight lbs.
12 x 24	S1224Z	S1224C	S1224S	S1224EB	5.0
14 x 24	S1424Z	S1424C	S1424S	S1424EB	6.0
14 x 30	S1430Z	S1430C	S1430S	S1430EB	7.0
14 x 36	S1436Z	S1436C	S1436S	S1436EB	8.0
14 x 42	S1442Z	S1442C	S1442S	S1442EB	9.5
14 x 48	S1448Z	S1448C	S1448S	S1448EB	10.5
14 x 54	S1454Z	S1454C	S1454S	S1454EB	12.0
14 x 60	S1460Z	S1460C	S1460S	S1460EB	14.0
14 x 66	S1466Z	S1466C	S1466S	S1466EB	15.5
14 x 72	S1472Z	S1472C	S1472S	S1472EB	17.0
18 x 18	S1818Z	S1818C	S1818S	S1818EB	6.0
18 x 24	S1824Z	S1824C	S1824S	S1824EB	7.0
18 x 30	S1830Z	S1830C	S1830S	S1830EB	8.0
18 x 36	S1836Z	S1836C	S1836S	S1836EB	9.5
18 x 42	S1842Z	S1842C	S1842S	S1842EB	11.0
18 x 48	S1848Z	S1848C	S1848S	S1848EB	12.0
18 x 54	S1854Z	S1854C	S1854S	S1854EB	14.5
18 x 60	S1860Z	S1860C	S1860S	S1860EB	17.0
18 x 66	S1866Z	S1866C	S1866S	S1866EB	18.5
18 x 72	S1872Z	S1872C	S1872S	S1872EB	20.0
21 x 18	S2118Z	S2118C	S2118S	S2118EB	8.0
21 x 24	S2124Z	S2124C	S2124S	S2124EB	8.0
21 x 30	S2130Z	S2130C	S2130S	S2130EB	9.0
21 x 36	S2136Z	S2136C	S2136S	S2136EB	11.0
21 x 42	S2142Z	S2142C	S2142S	S2142EB	12.0
21 x 48	S2148Z	S2148C	S2148S	S2148EB	14.0
21 x 54	S2154Z	S2154C	S2154S	S2154EB	16.0
21 x 60	S2160Z	S2160C	S2160S	S2160EB	18.0
21 x 66	S2166Z	S2166C	S2166S	S2166EB	20.0
21 x 72	S2172Z	S2172C	S2172S	S2172EB	22.0
24 x 24	S2424Z	S2424C	S2424S	S2424EB	9.0
24 x 30	S2430Z	S2430C	S2430S	S2430EB	11.0
24 x 36	S2436Z	S2436C	S2436S	S2436EB	13.0
24 x 42	S2442Z	S2442C	S2442S	S2442EB	15.0
24 x 48	S2448Z	S2448C	S2448S	S2448EB	16.0
24 x 54	S2454Z	S2454C	S2454S	S2454EB	19.0
24 x 60	S2460Z	S2460C	S2460S	S2460EB	21.0
24 x 66	S2466Z	S2466C	S2466S	S2466EB	23.5
24 x 72	S2472Z	S2472C	S2472S	S2472EB	26.0

\* Value Epoxy available in standard Black. \*\*With production starting May 2009; connected centre truss on applicable sizes only.

## Posts

Tarrison Posts are clearly numbered and come with adjustable leveling bolts and top post cap. One-inch round steel tubing. Posts are grooved on one inch increments for easy set-up.

**Note:** 6", 14", 28" and 34" posts are not numbered.



Size H"	PolySeal Model No.	Chrome Model No.	Stainless Steel	Value Epoxy* Model No.	Weight lbs.
6	P6Z	P6C	P6S	P6EB	.5
14	P14Z	P14C	P14S	P14EB	1.0
28	P28Z	P28C	P28S	P28EB	2.0
34	P34Z	P34C	P34S	P34EB	3.0
54	P54Z	P54C	P54S	P54EB	3.5
63	P63Z	P63C	P63S	P63EB	4.0
69	P69Z	P69C	P69S	P69EB	4.0
74	P74Z	P74C	P74S	P74EB	4.5
81	P81Z	P81C	P81S	P81EB	5.0
86	P86Z	P86C	P86S	P86EB	5.0
96	P96Z	P96C	P96S	P96EB	6.0

\*Value Epoxy posts not numbered, but are etched to facilitate set up. Available in standard black.

## Wire Shelves

Tarrison has the strongest shelf in the industry – connected trusses, thicker support wires, more wire per square foot of shelf\*\*. A variety of sizes and finishes to choose from, plastic clips included.



**Connected Centre Truss for Added Strength**

Size D" x L"	PolySeal Model No.	Chrome Model No.	Stainless Steel Model No.	Value Epoxy* Model No.	Weight lbs.
12 x 24	S1224Z	S1224C	S1224S	S1224EB	5.0
14 x 24	S1424Z	S1424C	S1424S	S1424EB	6.0
14 x 30	S1430Z	S1430C	S1430S	S1430EB	7.0
14 x 36	S1436Z	S1436C	S1436S	S1436EB	8.0
14 x 42	S1442Z	S1442C	S1442S	S1442EB	9.5
14 x 48	S1448Z	S1448C	S1448S	S1448EB	10.5
14 x 54	S1454Z	S1454C	S1454S	S1454EB	12.0
14 x 60	S1460Z	S1460C	S1460S	S1460EB	14.0
14 x 66	S1466Z	S1466C	S1466S	S1466EB	15.5
14 x 72	S1472Z	S1472C	S1472S	S1472EB	17.0
18 x 18	S1818Z	S1818C	S1818S	S1818EB	6.0
18 x 24	S1824Z	S1824C	S1824S	S1824EB	7.0
18 x 30	S1830Z	S1830C	S1830S	S1830EB	8.0
18 x 36	S1836Z	S1836C	S1836S	S1836EB	9.5
18 x 42	S1842Z	S1842C	S1842S	S1842EB	11.0
18 x 48	S1848Z	S1848C	S1848S	S1848EB	12.0
18 x 54	S1854Z	S1854C	S1854S	S1854EB	14.5
18 x 60	S1860Z	S1860C	S1860S	S1860EB	17.0
18 x 66	S1866Z	S1866C	S1866S	S1866EB	18.5
18 x 72	S1872Z	S1872C	S1872S	S1872EB	20.0
21 x 18	S2118Z	S2118C	S2118S	S2118EB	8.0
21 x 24	S2124Z	S2124C	S2124S	S2124EB	8.0
21 x 30	S2130Z	S2130C	S2130S	S2130EB	9.0
21 x 36	S2136Z	S2136C	S2136S	S2136EB	11.0
21 x 42	S2142Z	S2142C	S2142S	S2142EB	12.0
21 x 48	S2148Z	S2148C	S2148S	S2148EB	14.0
21 x 54	S2154Z	S2154C	S2154S	S2154EB	16.0
21 x 60	S2160Z	S2160C	S2160S	S2160EB	18.0
21 x 66	S2166Z	S2166C	S2166S	S2166EB	20.0
21 x 72	S2172Z	S2172C	S2172S	S2172EB	22.0
24 x 24	S2424Z	S2424C	S2424S	S2424EB	9.0
24 x 30	S2430Z	S2430C	S2430S	S2430EB	11.0
24 x 36	S2436Z	S2436C	S2436S	S2436EB	13.0
24 x 42	S2442Z	S2442C	S2442S	S2442EB	15.0
24 x 48	S2448Z	S2448C	S2448S	S2448EB	16.0
24 x 54	S2454Z	S2454C	S2454S	S2454EB	19.0
24 x 60	S2460Z	S2460C	S2460S	S2460EB	21.0
24 x 66	S2466Z	S2466C	S2466S	S2466EB	23.5
24 x 72	S2472Z	S2472C	S2472S	S2472EB	26.0

\* Value Epoxy available in standard Black. \*\*With production starting May 2009; connected centre truss on applicable sizes only.

## Posts

Tarrison Posts are clearly numbered and come with adjustable leveling bolts and top post cap. One-inch round steel tubing. Posts are grooved on one inch increments for easy set-up.

**Note:** 6", 14", 28" and 34" posts are not numbered.



Size H"	PolySeal Model No.	Chrome Model No.	Stainless Steel	Value Epoxy* Model No.	Weight lbs.
6	P6Z	P6C	P6S	P6EB	.5
14	P14Z	P14C	P14S	P14EB	1.0
28	P28Z	P28C	P28S	P28EB	2.0
34	P34Z	P34C	P34S	P34EB	3.0
54	P54Z	P54C	P54S	P54EB	3.5
63	P63Z	P63C	P63S	P63EB	4.0
69	P69Z	P69C	P69S	P69EB	4.0
74	P74Z	P74C	P74S	P74EB	4.5
81	P81Z	P81C	P81S	P81EB	5.0
86	P86Z	P86C	P86S	P86EB	5.0
96	P96Z	P96C	P96S	P96EB	6.0

\*Value Epoxy posts not numbered, but are etched to facilitate set up. Available in standard black.

**CAMBRO****Ingredient Bins****Slant Top**

Models IBS20 – 21 gallon (81 L)  
 IBS27 – 27 gallon (102 L)  
 IBS37 – 37 gallon (140 L)

**Features & Benefits**

- Stores and transports a wide variety of dry ingredients such as flour, sugar, rice or grains. Perfect for restaurants, food manufacturers or commissaries.
- Available in 21, 27 and 37 gallon (81, 102, 140 L) capacity to meet standard industry requirements for storage and transportation of bulk foods.
- One-piece, seamless single-wall polyethylene bin construction is extremely durable. Won't rust or corrode. Liquids and dry foods will not stick or seep between seams.
- FDA accepted material. Meets all food contact requirements and eliminates need for liners.
- Smooth interior and exterior are easy to clean.
- Injection molded Camwear® polycarbonate lids are transparent, break resistant and offer quick and easy identification of contents. Slide-back feature means easy access.
- Working height permits storage under standard work tables.
- Heavy-duty 3" (7,6 cm) casters, 2 front swivel, 2 fixed.
- No assembly required.
- Available in White (148) only with Clear (135) cover.

Item No. \_\_\_\_\_

Specifier Identification No. \_\_\_\_\_

Model No. \_\_\_\_\_

Quantity \_\_\_\_\_

**IBS20****IBS27****IBS37**

**Scoops not Included**  
**Approvals**

**CAMBRO**

© Cambro Manufacturing Company 5801 Skylab Road, Huntington Beach, CA 92647-2056, U.S.A.  
 Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service Department 800 833 3003

# Ingredient Bins

**Item No.** \_\_\_\_\_

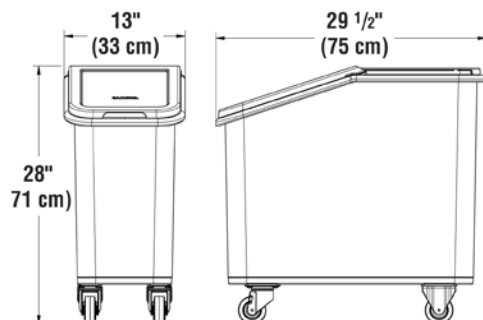
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**Model No.** \_\_\_\_\_

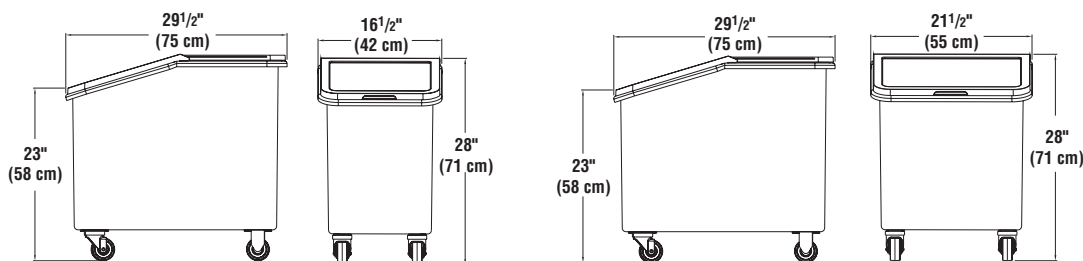
**Quantity** \_\_\_\_\_

## Slant Top

Models IBS20 – 21 gallon (81 L)  
 IBS27 – 27 gallon (102 L)  
 IBS37 – 37 gallon (140 L)



IBS20



IBS27

IBS37

## Specifications

Dimension Tolerance: +/- 1/4" (0,64 cm)

Code	Description	Volume Capacity	Load Capacity		Exterior Dimensions W x D x H	Case lbs./cube Kg/m <sup>3</sup>
			Sugar	Flour		
IBS20	21 gal. Ingredient Bin (81 L)	2.87 Cubic feet (0,081) Cubic meters	170 lbs. (77 kg.)	140 lbs. (63 kg.)	13" x 29 1/2" x 28" (33 x 75 x 71 cm)	28 (6,57) 13 (0,19)
IBS27	27 gal. Ingredient Bin (102 L)	3.98 Cubic feet (0,113) Cubic meters	226 lbs. (103 kg.)	150 lbs. (68 kg.)	16 1/2" x 29 1/2" x 28" (42 x 75 x 71 cm)	24 (7,50) 11 (0,22)
IBS37	37 gal. Ingredient Bin (140 L)	5.55 Cubic feet (0,157) Cubic meters	314 lbs. (142 kg.)	225 lbs. (102 kg.)	21 1/2" x 29 1/2" x 28" (55 x 75 x 71 cm)	28 (10,10) 13 (0,29)

## Architect Specs

The Ingredient Bins shall be Cambro Model..., manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. Each unit shall be one piece, seamless, single-wall molded construction made of FDA Approved white polyethylene. Unit capacity shall range from 21 - 37 gallons (81 - 140 L) and/or 2.87 - 5.55 cu. ft. (0,081 - 0,157 cubic meters).

It shall have four each 3" (7,6 cm) casters with 1 1/4" (3,2 cm) wide tread, 2 front swivel and 2 fixed. It shall have an injection molded, transparent, slide-back polycarbonate lid. It shall not exceed 29" (73,6 cm) in height so that it can store under standard work tables. It shall be available in white only with a clear cover.

## Approvals



# CAMBRO

© Cambro Manufacturing Company 5801 Skylab Road, Huntington Beach, CA 92647-2056, U.S.A.  
 Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service Department 800 833 3003



# INGREDIENT BINS & CAMCRISPER®

## Ingredient Bins

- Store bulk dry ingredients such as flour and grain.
- Hygienic clear sliding lid reduces handling and allows for quick content identification.
- Bin made of FDA-accepted material so no liners are needed.
- Designed to fit under standard work tables.

## Camcrisper

- A self-contained system for brining or storing, washing and transporting bulk produce.
- Prevents cross contamination and minimizes unnecessary handling.
- Transfer dry produce out of cartons into bin, cover and roll into cooler for safe storage.
- Wash and rinse produce for easy and safe prep.

## Soak and Brine Tank

- Designed for complete submersion of meats or poultry in brining solution for enhanced moisture retention, texture and flavor.
- Can also be used as a pre-soak tank for smallwares and dishes in sanitation solution to help reduce labor in pre-scrubbing.
- Clear sliding lid always stays on to help reduce the risk of cross-contamination.

3" Casters: 2 fixed, 2 swivel.

Bin Color: White (148).  
Cover Color: Clear (135).

Scoops sold separately. S-Hook included.



Casters feature wide wheels for excellent stability and weight bearing capability.



Now with Sliding Lid.

CODE	IBS20	IBS27	IBS37	IBSF27
DIMENSIONS W x L x H	13" x 29½" x 28"	16⅝" x 29⅞" x 28"	21½" x 29½" x 28¼"	13" x 30⅞" x 28½"
CAPACITY	21 gal.	27 gal.	37 gal.	26.7 gal.
CUBIC FEET	2.87	3.98	5.55	3.56
LOAD CAPACITY (SUGAR)	170 lbs.	226 lbs.	314 lbs.	216 lbs.
LOAD CAPACITY (FLOUR)	140 lbs.	150 lbs.	225 lbs.	150 lbs.
LIST PRICE EACH	\$	\$	\$	\$

Case Pack: 1 InStock Color: White (148).



Camcrisper

Soak and Brine Tank

CODE	IB32	IB36	IB44	CC32	IBSD37
DIMENSIONS W x L x H	22" x 24" x 23"	15¼" x 29½" x 29"	18½" x 29½" x 29"	22" x 24" x 23"	21½" x 29½" x 28¼"
CAPACITY	32 gal.	34 gal.	42.5 gal.	32 gal.	37 gal.
CUBIC FEET	4.35	4.54	5.69	4.28	5.55
LOAD CAPACITY (SUGAR)	215 lbs.	252 lbs.	320 lbs.	24 lettuce heads (unfinished)	—
LOAD CAPACITY (FLOUR)	160 lbs.	180 lbs.	230 lbs.	42 lettuce heads (finished)	—
LIST PRICE EACH	\$	\$	\$	\$	\$

Case Pack: 1

# Work Tables & Equipment Stands



WT4BS-3048



Open base model



WT4BS-18WS

## 4" Backsplash Work Tables

- Heavy Duty stainless steel top
- Galvanized or stainless steel legs and undershelf
- Four inch backsplash
- Adjustable bullet feet
- Working height 35" add 4" for overall height

Model No. with galvanized legs & undershelf	Model No. with stainless steel legs & undershelf	Size D" x L" x H"	Weight lbs.
WT4BS-2424	SWT4B-2424	24 x 24 x 35	45
WT4BS-2430	SWT4B-2430	24 x 30 x 35	52
WT4BS-2436	SWT4B-2436	24 x 36 x 35	58
WT4BS-2448	SWT4B-2448	24 x 48 x 35	65
WT4BS-2460	SWT4B-2460	24 x 60 x 35	80
WT4BS-2472	SWT4B-2472	24 x 72 x 35	94
WT4BS-2484	SWT4B-2484	24 x 84 x 35	104
WT4BS-2496	SWT4B-2496	24 x 96 x 35	110
WT4BS-18WS W/5" deep sink	SWT4BS-18WS W/5" deep sink	30 x 18 x 35	48
WT4BS-3018	SWT4B-3018	30 x 18 x 35	35
WT4BS-3030	SWT4B-3030	30 x 30 x 35	50
WT4BS-3036	SWT4B-3036	30 x 36 x 35	57
WT4BS-3048	SWT4B-3048	30 x 48 x 35	69
WT4BS-3060	SWT4B-3060	30 x 60 x 35	83
WT4BS-3072	SWT4B-3072	30 x 72 x 35	95
WT4BS-3084	SWT4B-3084	30 x 84 x 35	105
WT4BS-3096	SWT4B-3096	30 x 96 x 35	110

Also available open base model. Add suffix LB3S., see page 23

Sizes nominal, detailed specifications available upon request.  
Specifications subject to change without notice.



NT4BS3048-36

## Nested Work Tables with 4" backsplash

- Heavy duty stainless steel top
- Galvanized legs and undershelf
- 3-sided frame
- Adjustable bullet feet
- 5" casters - 2 with brakes on lower table
- 4" backsplash

Model Number	Upper Table D" x L" x H"	Lower Table D" x L" x H"	Weight lbs.
NT4BS3048-36	30 x 48 x 35/39	24 x 36 x 32	134
NT4BS3060-48	30 x 60 x 35/39	24 x 48 x 32	158
NT4BS3072-60	30 x 72 x 35/39	24 x 60 x 32	185
*NT4BS3084-72	30 x 84 x 35/39	24 x 36(2) x 32	205
*NT4BS3096-72	30 x 96 x 35/39	24 x 36(2) x 32	240

\*Comes with two 24" x 36" x 32" High Tables

Sizes nominal, detailed specifications available upon request.  
Specifications subject to change without notice.

30 x 84" = 2520 sq.in.

24" x 72" = 1728  
sq.in.

Gain Up to  
**46%**  
more work space

# Clean Up

## 24" Corner Drain Sinks

### 24" COMPARTMENT CORNER DRAIN SINKS

**FEATURES**

See page 91 for sink features



CORNER DRAIN DETAIL  
WITH DRAIN GUARD AND  
OVERFLOW TUBE (included  
with all corner drain sinks)

### 24" SINGLE COMPARTMENT

Product #	Style	Shipping Dimensions			Weight (lbs)
		W"	D"	H"	
SI824-1N		30	30	30	62
SI824-1L		51	30	30	75
SI824-1R		51	30	30	75
SI824-1B		73	30	30	89



### 24" 2 COMPARTMENT

Product #	Style	Shipping Dimensions			Weight (lbs)
		W"	D"	H"	
SI824-2N		55	30	30	93
SI824-2L		76	30	30	106
SI824-2R		76	30	30	106
SI824-2B		97	30	30	120

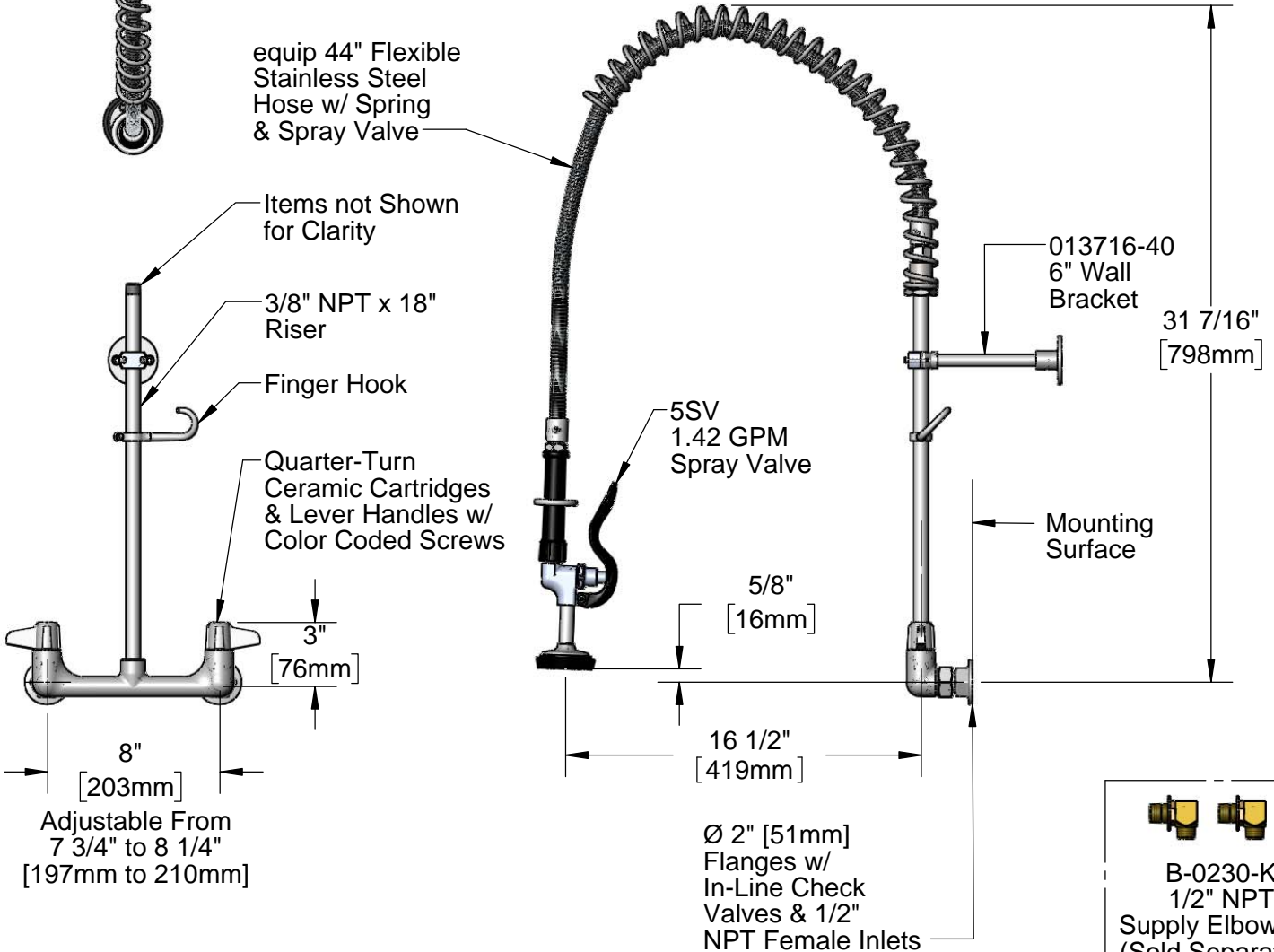
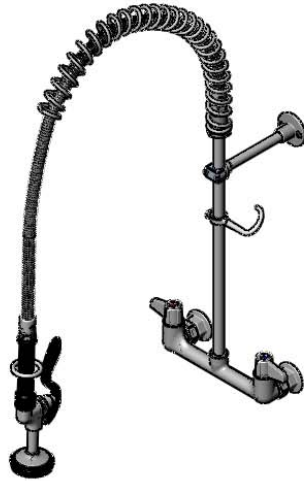
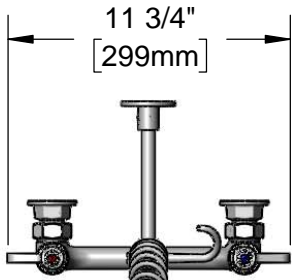


### 24" 3 COMPARTMENT

Product #	Style	Shipping Dimensions			Weight (lbs)
		W"	D"	H"	
SI824-3N		79	30	30	124
SI824-3L		100	30	30	137
SI824-3R		100	30	30	137
SI824-3B		121	30	30	153



Specifications subject to change without notice.



*This Space for Architect/Engineer Approval*

Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_



Model Number  
**5PR-8W00**

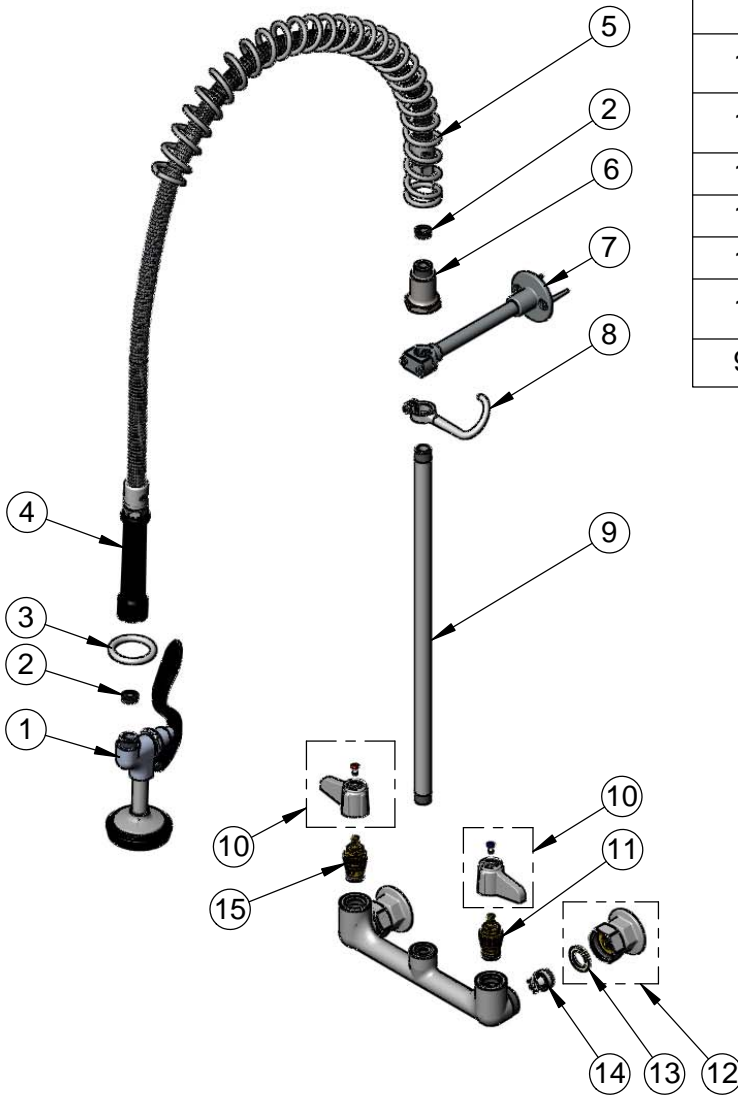
Product Specifications:  
Pre-Rinse Unit: 8" Wall Mount Mixing Faucet, Quarter-Turn Ceramic Cartridges, Lever Handles, 44" Flexible Stainless Steel Hose, 1.42 GPM Spray Valve, In-Line Check Valves, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:  
ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
EPA Act 2005 (PRSV)

equip Foodservice Accessories

2 Saddleback Cove, P.O. Box 1088  
Travelers Rest, South Carolina 29690  
Phone: 800.891.4808 Fax: 800.868.0084  
equip.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	5SV	equip 1.42 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	5HSE44	equip 44" Flexible Stainless Steel Hose
5	014068-45	Overhead Spring
6	000821-40	Spring Body
7	013716-40	6" Wall Bracket
8	004R	Finger Hook
9	000369-40	3/8" NPT x 18" Riser
10	5-HDL-L	equip Lever Handle w/ Color Coded Screws
11	013788-45	equip Quarter-Turn Ceramic Cartridge, LTC
12	00AA	1/2" NPT Female Eccentric Flange
13	001019-45	Coupling Nut Washer
14	013840-45	20mm Check Valve (2)
15	013787-45	equip Quarter-Turn Ceramic Cartridge, RTC
99	013848-45	equip Swivel Piece O-Ring



Model Number  
**5PR-8W00**

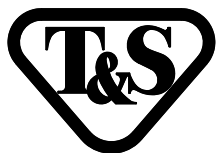
Product Compliance:  
ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
EPA Act 2005 (PRSV)

Product Specifications:  
Pre-Rinse Unit: 8" Wall Mount Mixing Faucet, Quarter-Turn Ceramic Cartridges, Lever Handles, 44" Flexible Stainless Steel Hose, 1.42 GPM Spray Valve, In-Line Check Valves, 6" Wall Bracket & 1/2" NPT Female Inlets

equip  
Foodservice  
Accessories



2 Saddleback Cove, P.O. Box 1088  
Travelers Rest, South Carolina 29690  
Phone: 800.891.4808 Fax: 800.868.0084  
equip.tsbrass.com



**T&S BRASS AND BRONZE WORKS, INC.**

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

Model No.

**B-0157**

Item No.

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



**ADA Compliant**

This Space for Architect/Engineer Approval

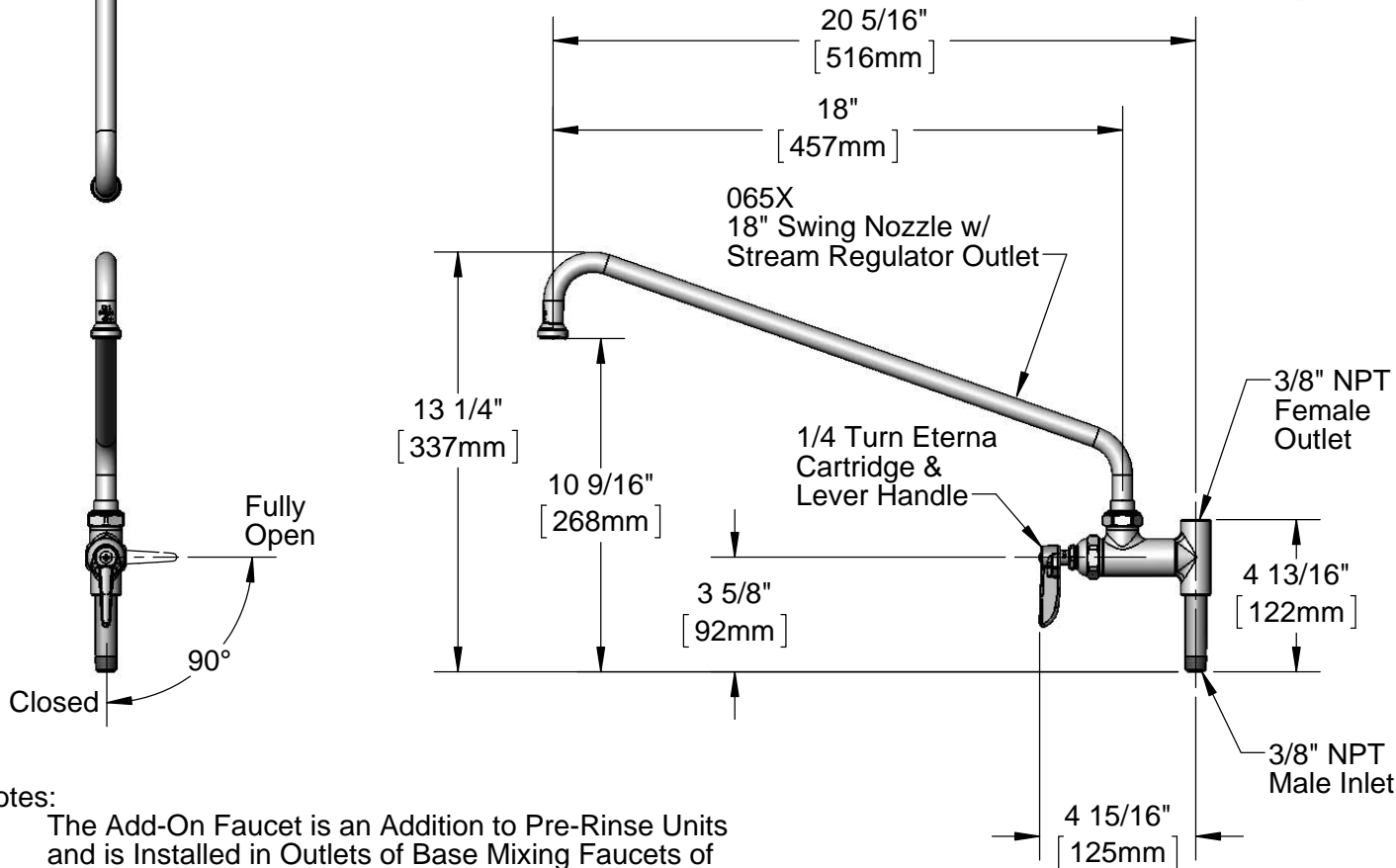
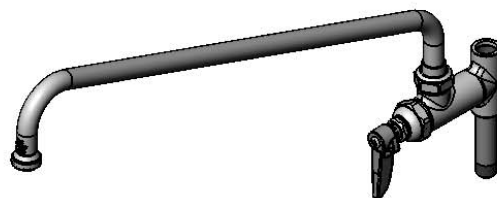
Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_



**Notes:**

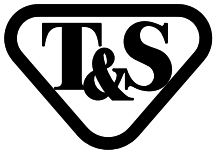
1. The Add-On Faucet is an Addition to Pre-Rinse Units and is Installed in Outlets of Base Mixing Faucets of Units Before Fitting Riser Pipes
2. Lever Handle Controls Water On-Off Thru Nozzle Only. Pressure is Always "On" in the Riser Pipe (Controlled by Base Mixing Faucet)

**Product Specifications:**

Add-On Faucet w/ 1/4 Turn Eterna Cartridge, Lever Handle & 18" Swing Nozzle w/ Stream Regulator Outlet

**Product Compliance:**

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



**T&S BRASS AND BRONZE WORKS, INC.**

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

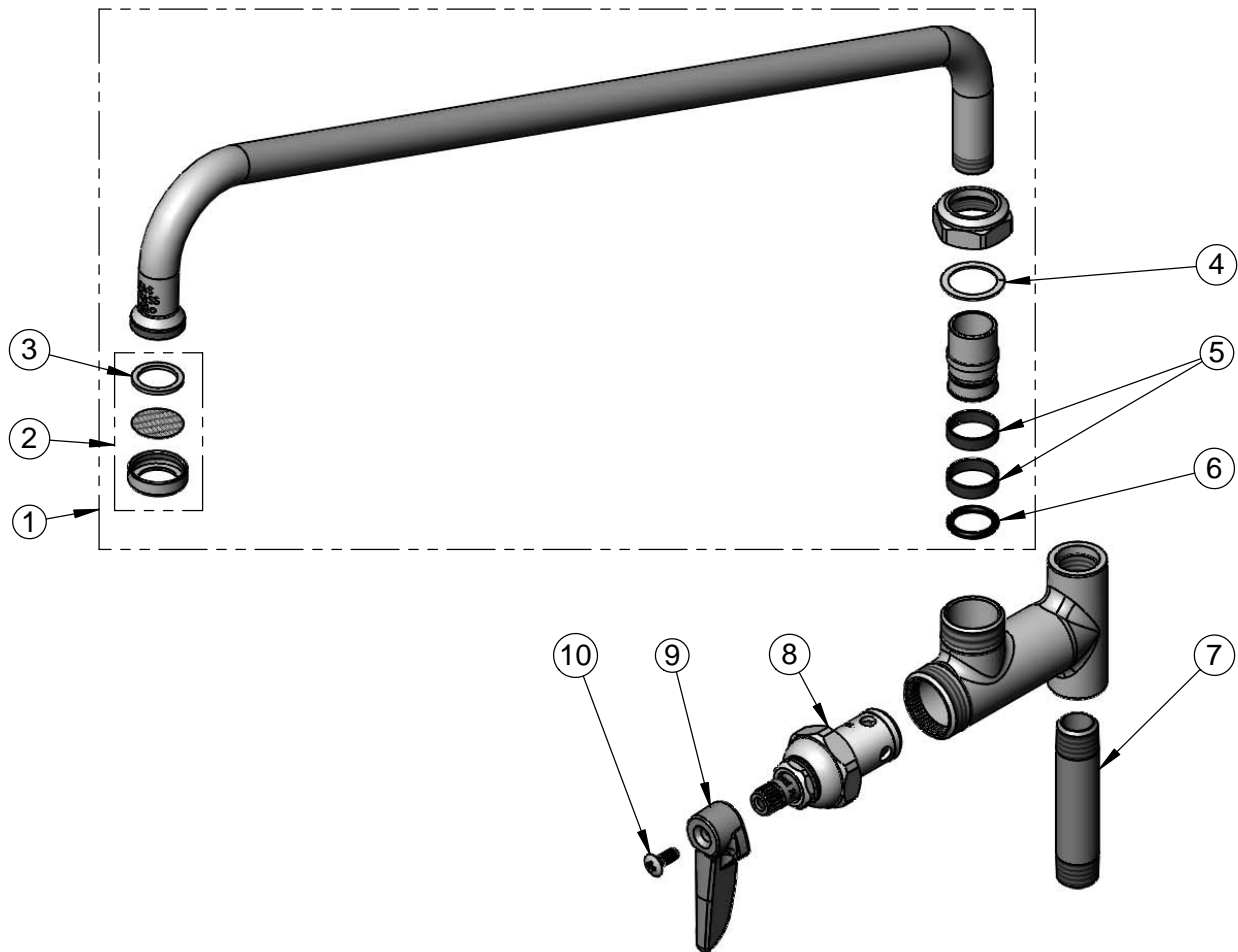
Model No.

**B-0157**

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	065X	18" Swing Nozzle
2	B-PT	Stream Regulator Outlet
3	001048-45	Nozzle Tip Washer
4	009538-45	Swivel Washer
5	011429-45	Swivel Sleeves (2)
6	001074-45	O-Ring
7	000358-40	Nipple, 3/8" NPT x 3"
8	005960-40QT	1/4 Turn Eterna Cartridge, RTC
9	001638-45	Lever Handle
10	000922-45	Lever Handle Screw



Product Specifications:

Add-On Faucet w/ 1/4 Turn Eterna Cartridge, Lever Handle & 18" Swing Nozzle w/ Stream Regulator Outlet

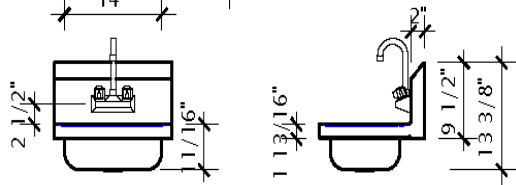
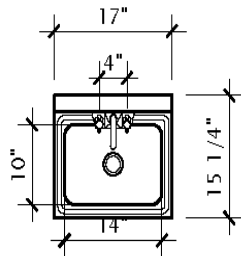
Product Compliance:

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

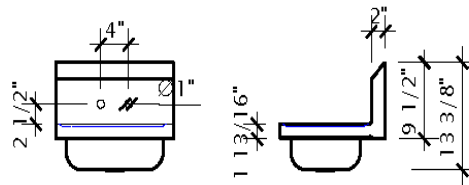
**WALL MOUNTED HAND SINKS**

MODEL NO.	DESCRIPTION	BOWL SIZE D" X L" X H"	OVERALL SIZES D" X L" X H"	WEIGHT LBS.
HSF-14	Hand Sink with Faucet	10 x 14 x 5	15.25 x 17 x 13.375	15
HS-14	Hand Sink only, 4" Centers	10 x 14 x 5	15.25 x 17 x 13.375	13
HS-14-1	Hand Sink only	10 x 14 x 5	15.25 x 17 x 13.375	13
HS-14SP	Hand Sink with Side Panels	10 x 14 x 5	15.25 x 17 x 13.375	13
HSF-14SP	Hand Sink with Faucet and Side Panels	10 x 14 x 5	15.25 x 17 x 13.5	15
HS-14-1EF	Hand Sink with Electronic Faucet	10 x 14 x 5	15.25 x 17 x 13.375	15
HSF-14BP	Hand Sink with Body Press	10 x 14 x 5	15 x 16 x 21.5	15
HSF-14BP-2	Hand Sink with Body Press - Double	10 x 14 x 5	Per Spec	15

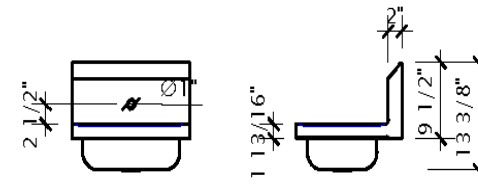
Sizes nominal, detailed specifications available on request. Subject to change without notice



HSF-14 & HSF-14-1EF

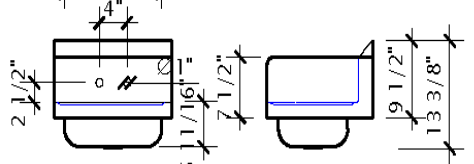
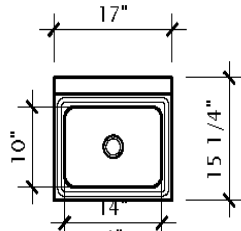


HS-14

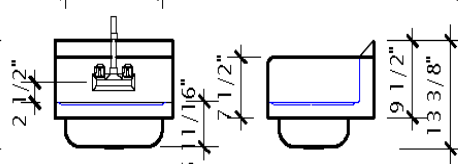
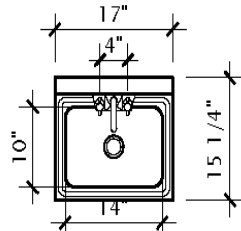


HS-14-1

1 1/2" Drain

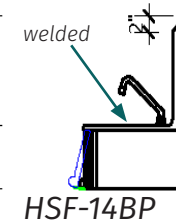
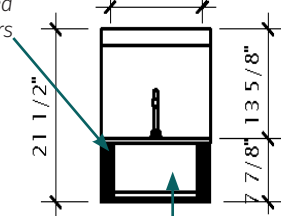
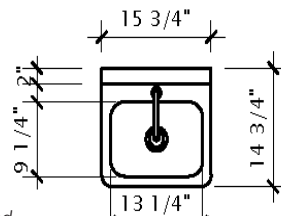


HS-14SP

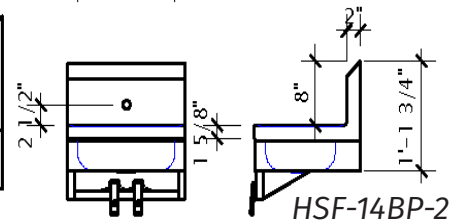
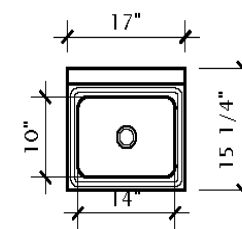


HSF-14SP

Sink base with rounded corners



HSF-14BP



HSF-14BP-2



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# Stainless Steel Sinks



HSF-14



HS-14



HS-14-1

HS-14SP  
with side panels

## Wall Mount Hand Sinks

- Heavy duty stainless steel construction
- Available with two faucet holes on 4 inch centres or single hole in centre
- Eight inch high backsplash
- HSF14 model comes complete with splash mount faucet and drain basket



HS-14-1EF

HSF-14BP  
knee pedal  
activated by  
swing door

Model No.	Description	Bowl Size D x L x H	Overall Size D x L x H	Weight lbs.
HSF-14	Hand Sink With Faucet	10" x 14" x 5"	15.25" x 17" x 13.375"	15
HS-14	Hand Sink Only, 4" Centres	10" x 14" x 5"	15.25" x 17" x 13.375"	13
HS-14-1	Hand Sink Only (Single Faucet Hole)	10" x 14" x 5"	15.25" x 17" x 13.375"	13
HS-14SP	Hand Sink Only with Side Panels	10" x 14" x 5"	15.25" x 17" x 13.375"	13
HSF-14SP	Hand Sink with Faucet and Side Panels (not shown)	10" x 14" x 5"	15.25" x 17" x 13.5"	15
HS-14-1EF	Hand Sink with Electronic Faucet	10" x 14" x 5"	15.25" x 17" x 13.375"	15
HSF-14BP	Hand Sink with Faucet and Body Press	10" x 14" x 5"	15" x 16" x 21.5"	15
HSF-14BP-2	Hand Sink with Faucet and Body Press - Double	10" x 14" x 5"	Per Spec	
HSF-14BP-3	Hand Sink with Faucet and Body Press - Triple	10" x 14" x 5"	Per Spec	

Sizes nominal, detailed specifications available upon request. Specifications subject to change without notice.



HSSBF-1014

## Hand Sink with Skirt and Foot Pedal

- All stainless steel construction
- Sink bowl 10x14x10" deep with stopper
- 6" gooseneck faucet included
- 15" backsplash
- Fully welded and assembled



MSS2424

## Mobile Soak Sink

- Let your baked on foods soak to save valuable wash time
- Heavy duty stainless steel construction
- 3.5" centre drain hole
- Galvanized legs and 4 sided brace standard
- Casters included, 2 swivel, 2 swivel with brake
- Lever waste included

Model No.	Description	Bowl Size D x L x H	Overall Size D x L x H	Weight lbs.
HSSBF-1014	Hand Sink with Skirt and Foot Pedal	10"x14"x10"	16"x19"x32"	54
MSS2424	Mobile Soak Sink c/w lever waste	24"x24"x13"	24"x24"x36"	58

Sizes nominal, detailed specifications available upon request. Specifications subject to change without notice.



# KM-80/-115BAJ


**SELF-CONTAINED CUBER  
WITH BUILT-IN STORAGE BIN**



KM-80/-115BAJ  
08/21/18  
Item # 13162

Item #: \_\_\_\_\_  
Project: \_\_\_\_\_  
Qty: \_\_\_\_\_  
AIA#: \_\_\_\_\_


## Features

- ▶ Individual crescent cube
- ▶ Stainless steel evaporator
- ▶ CycleSaver™ design 

### KM-80BAJ

- Up to 86 lbs. of ice production per 24 hrs
- Built-in storage capacity of 1.3ft<sup>3</sup>/38 lbs.\*

### KM-115BAJ

- Up to 116 lbs. of ice production per 24 hrs
- Built-in storage capacity of 1.8ft<sup>3</sup>/53 lbs.\*
- Durable stainless steel exterior
- Front-in, front-out airflow with removable air filter
- Slide in door
- Power switch accessible without panel removal
- Built-in installation possible
- 6.5 ft. (2000 mm) power cord with NEMA 5-15P plug
- H-GUARD Plus Antimicrobial adds extra protection to the ice scoop (included)
- EverCheck™ alert system 
- R-134a Refrigerant
- *Optional Drain pump assembly - HS-5061*

### Warranty:

3 Year Parts & Labor on entire machine 5 Year Parts & Labor on Evaporator.  
5 Year Parts on Compressor; air-cooled condenser coil 1 Year - HS-5061 Drain Pump Assembly - Parts & Labor. Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

**W x D x H**  
**17<sup>3</sup>/<sub>4</sub>" x 24" x 39"**\*  
\*including 6" legs

**KMEdge  
DESIGN**

**W x D x H**  
**23<sup>3</sup>/<sub>4</sub>" x 24" x 39"**\*  
\*including 6" legs

 **ADA Compliant**



**KM-80BAJ** ★  
Air-Cooled

**KM-115BAJ** ★  
Air-Cooled

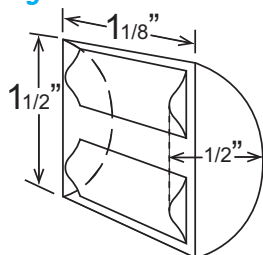


Condenser	Model	ICE PRODUCTION		WATER USAGE		ELECTRICAL				Heat Rejection BTU/hr.	Refrigerant Charge Amount	Net / Ship Weight (lbs.)
		Air / Water Temp Lbs. per 24 hours 70°/50°F 90°/70°F		Potable Gal. per 100 lbs. 90°/70°F	Condenser Gal. per 100 lbs. 90°/70°F	kWh Used per 100 lbs. 90°/70°F	Min. Circuit Amp. - Max Fuse/Breaker	Amperage	Voltage			
Air-Cooled	KM-80BAJ	86	60	18.2	N/A	7.95	15A	3.5A	115V/60/1	1,350	7.1 oz.	92 / 123
Air-Cooled	KM-115BAJ	116	102	20.6	N/A	8.10	15A	5.5A	115V/60/1	2,100	7.8 oz.	106 / 146

KM-80BAJ Shipping: (LxWxH) 27.25" x 21.12" X 39.75" Volume: 13.50ft<sup>3</sup>

KM-115BAJ Shipping: (LxWxH) 27.25" x 27.25" X 39.75" Volume: 17.08ft<sup>3</sup>

### KMEdge Cube Dimensions\*



\* approximate size in inches, image not to scale

### Operating Limits

- Ambient Temp Range 45 - 100°F
- Water Temp Range 45 - 90°F
- Water Pressure 10 - 113 PSIG
- Voltage Range 104 - 127V

### Service

- Allow enough space at rear for water supply and drain connections, at least 12" (30 cm) clearance at front and at least 0.6" (15 mm) clearance at top for maintenance.

### Plumbing

- Icemaker Water Supply Line: Minimum 1/4" Nominal ID Copper Water Tubing or Equivalent
- Icemaker Drain Line: Minimum 3/4" Nominal ID Hard Pipe or Equivalent

### Water Filter

Please refer to water filter spec sheet for recommended configurations.



# KM-80/-115BAJ

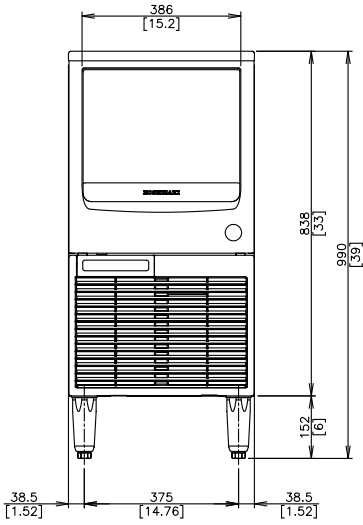
## SELF-CONTAINED CUBER WITH BUILT-IN STORAGE BIN



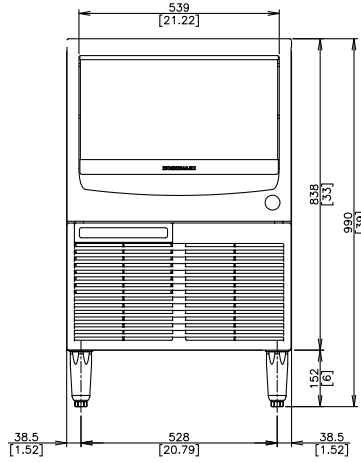
KM-80/-115BAJ  
08/21/18  
Item # 13162

mm  
[inch]

FRONT VIEW

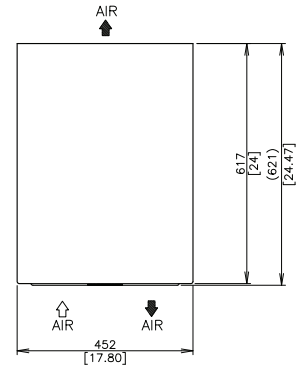


KM-80BAJ

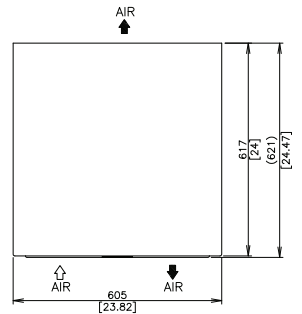


KM-115BAJ

TOP VIEW

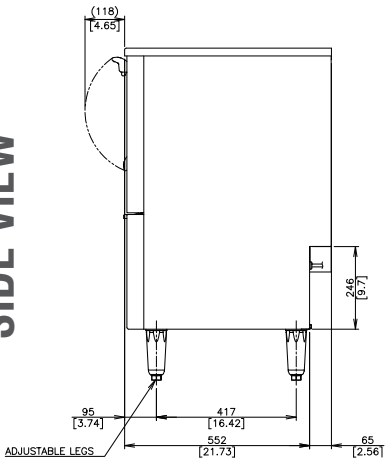


KM-80BAJ

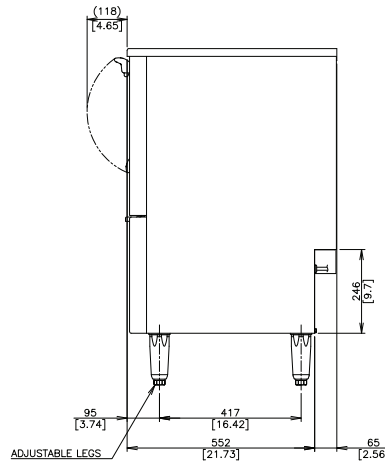


KM-115BAJ

SIDE VIEW

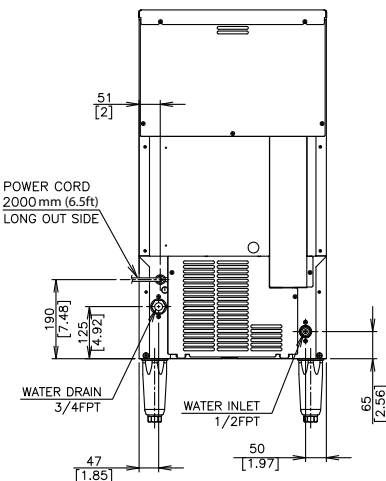


KM-80BAJ

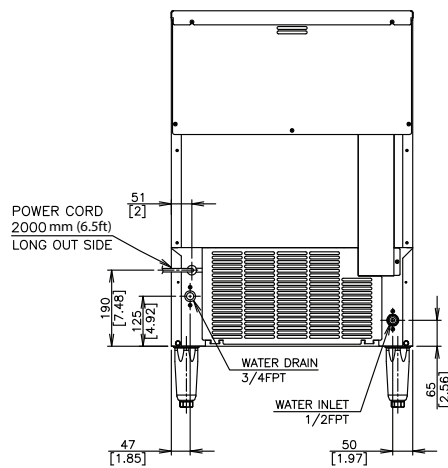


KM-115BAJ

REAR VIEW



KM-80BAJ



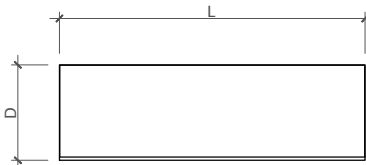
KM-115BAJ

Model No.	Description	Size D" x L"	Weight lbs.
<b>12" DEEP</b>			
WS-1224	Wall Mount Shelf	12" x 24"	10.0
WS-1230	Wall Mount Shelf	12" x 30"	11.0
WS-1236	Wall Mount Shelf	12" x 36"	12.0
WS-1242	Wall Mount Shelf	12" x 42"	14.0
WS-1248	Wall Mount Shelf	12" x 48"	16.0
WS-1254	Wall Mount Shelf	12" x 54"	18.0
WS-1260	Wall Mount Shelf	12" x 60"	20.0
WS-1272	Wall Mount Shelf c/w 3rd. bracket	12" x 72"	24.0
WS-1284	Wall Mount Shelf c/w 3rd. bracket	12" x 84"	30.0
WS-1296	Wall Mount Shelf c/w 3rd. bracket	12" x 96"	34.0
<b>15" DEEP</b>			
WS-1524	Wall Mount Shelf	15" x 24"	12.0
WS-1530	Wall Mount Shelf	15" x 30"	13.0
WS-1536	Wall Mount Shelf	15" x 36"	14.0
WS-1542	Wall Mount Shelf	15" x 42"	16.0
WS-1548	Wall Mount Shelf	15" x 48"	18.0
WS-1554	Wall Mount Shelf	15" x 54"	20.0
WS-1560	Wall Mount Shelf	15" x 60"	22.0
WS-1572	Wall Mount Shelf c/w 3rd. bracket	15" x 72"	26.0
WS-1584	Wall Mount Shelf c/w 3rd. bracket	15" x 84"	32.0
WS-1596	Wall Mount Shelf c/w 3rd. bracket	15" x 96"	38.0
<b>18" DEEP</b>			
WS-1824	Wall Mount Shelf	18" x 24"	14.0
WS-1830	Wall Mount Shelf	18" x 30"	15.0
WS-1836	Wall Mount Shelf	18" x 36"	16.0
WS-1842	Wall Mount Shelf	18" x 42"	18.0
WS-1848	Wall Mount Shelf	18" x 48"	20.0
WS-1854	Wall Mount Shelf	18" x 54"	22.0
WS-1860	Wall Mount Shelf	18" x 60"	24.0
WS-1872	Wall Mount Shelf c/w 3rd. bracket	18" x 72"	28.0
WS-1884	Wall Mount Shelf c/w 3rd. bracket	18" x 84"	34.0
WS-1896	Wall Mount Shelf c/w 3rd. bracket	18" x 96"	40.0
<b>24" DEEP</b>			
WS-2418	Wall Mount Shelf	24" x 18"	12.0
WS-2424	Wall Mount Shelf for Microwave or Toaster	24" x 24"	16.0
<b>Bracket</b>			
WSB	Wall Shelf Bracket	10" x 11"	2.0

Sizes nominal, detailed specifications available upon request.  
Specifications subject to change without notice.

### Wall Shelves

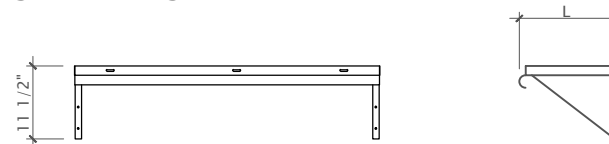
- Heavy Duty 16 gauge stainless steel
- Complete with brackets, and 3-sided riser
- Bull Nose front for added strength
- Standard with bracket mounting below shelf; add suffix "R" for bracket to be mounted above shelf



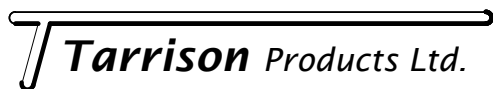
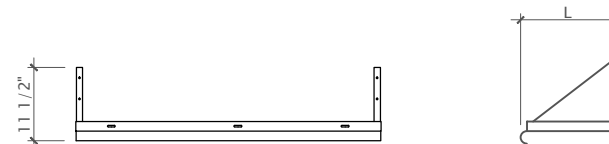
Item No: \_\_\_\_\_  
 Model No: \_\_\_\_\_  
 Qty: \_\_\_\_\_  
 Project: \_\_\_\_\_

NOTE: 84" and 96" long units to have 3rd bracket

### STANDAR SHELF



### BRACKETS ABOVE SHELF - ADD SUFFIX "R"



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 info@tarrison.com  
 www.tarrison.com

# Wall Shelves & Overshelves

Model No.	Description	Size D" x L"	Weight lbs.
<b>12" DEEP</b>			
WS-1224	Wall Mount Shelf	12" x 24"	10.0
WS-1230	Wall Mount Shelf	12" x 30"	11.0
WS-1236	Wall Mount Shelf	12" x 36"	12.0
WS-1242	Wall Mount Shelf	12" x 42"	14.0
WS-1248	Wall Mount Shelf	12" x 48"	16.0
WS-1254	Wall Mount Shelf	12" x 54"	18.0
WS-1260	Wall Mount Shelf	12" x 60"	20.0
WS-1272	Wall Mount Shelf c/w 3rd. bracket	12" x 72"	24.0
WS-1284	Wall Mount Shelf c/w 3rd. bracket	12" x 84"	30.0
WS-1296	Wall Mount Shelf c/w 3rd. bracket	12" x 96"	34.0
<b>15" DEEP</b>			
WS-1524	Wall Mount Shelf	15" x 24"	12.0
WS-1530	Wall Mount Shelf	15" x 30"	13.0
WS-1536	Wall Mount Shelf	15" x 36"	14.0
WS-1542	Wall Mount Shelf	15" x 42"	16.0
WS-1548	Wall Mount Shelf	15" x 48"	18.0
WS-1554	Wall Mount Shelf	15" x 54"	20.0
WS-1560	Wall Mount Shelf	15" x 60"	22.0
WS-1572	Wall Mount Shelf c/w 3rd. bracket	15" x 72"	26.0
WS-1584	Wall Mount Shelf c/w 3rd. bracket	15" x 84"	32.0
WS-1596	Wall Mount Shelf c/w 3rd. bracket	15" x 96"	38.0
<b>18" DEEP</b>			
WS-1824	Wall Mount Shelf	18" x 24"	14.0
WS-1830	Wall Mount Shelf	18" x 30"	15.0
WS-1836	Wall Mount Shelf	18" x 36"	16.0
WS-1842	Wall Mount Shelf	18" x 42"	18.0
WS-1848	Wall Mount Shelf	18" x 48"	20.0
WS-1854	Wall Mount Shelf	18" x 54"	22.0
WS-1860	Wall Mount Shelf	18" x 60"	24.0
WS-1872	Wall Mount Shelf c/w 3rd. bracket	18" x 72"	28.0
WS-1884	Wall Mount Shelf c/w 3rd. bracket	18" x 84"	34.0
WS-1896	Wall Mount Shelf c/w 3rd. bracket	18" x 96"	40.0
<b>24" DEEP</b>			
WS-2418	Wall Mount Shelf	24" x 18"	12.0
WS-2424	Wall Mount Shelf for Microwave or Toaster	24" x 24"	16.0
<b>Bracket</b>			
WSB	Wall Shelf Bracket	10" x 11"	2.0

Sizes nominal, detailed specifications available upon request.  
Specifications subject to change without notice.

## Wall Shelves

- Heavy Duty 16 gauge stainless steel
- Complete with brackets, and 3-sided riser
- Bull Nose front for added strength
- Standard with bracket mounting below shelf; add suffix "R" for bracket to be mounted above shelf




WS-1248



WS-1224R



See page 67 for Wire Wall Mount Shelves



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*Project Name:* \_\_\_\_\_

*Location:* \_\_\_\_\_

*Item #:* \_\_\_\_\_ *Qty:* \_\_\_\_\_

*Model #:* \_\_\_\_\_

A/A #

---

S/S #

**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), & three (3) 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 1/8" (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	54 1/8 1375	29 1/2 750	78 3/8 1991	1/2 1/3	115/60/1 230-240/50/1	5.4 2.4	5-15P ▲	9 2.74	400 182

\* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

	<p><b>APPROVALS:</b></p>	<p><b>AVAILABLE AT:</b></p>
<p>6/16 Printed in U.S.A.</p>		

Model:  
**T-49-HC**

**T-Series:**  
*Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant*



**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), & three (3) 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.
- 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, back and top.
- 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 5/16" 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 1/2" (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-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.



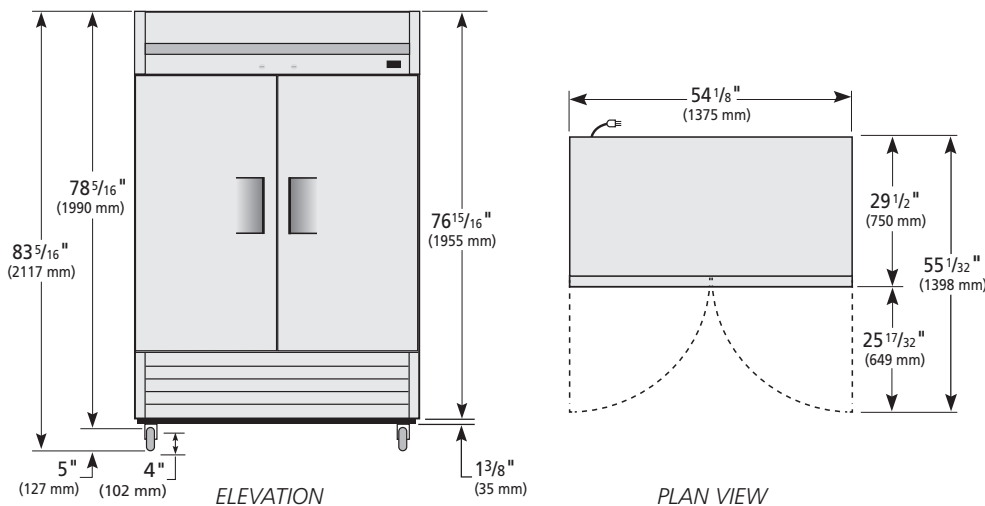
115/60/1  
NEMA-5-15R

**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).
- 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).
- 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**



**WARRANTY\***  
 Three year warranty on all parts and labor and an additional 2 year warranty on compressor.  
 (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER  
 SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE




Model	Elevation	Right	Plan	3D	Back
T-49-HC					

\*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

**TRUE FOOD SERVICE EQUIPMENT**

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truefmfg.com

 <b>TRUE MANUFACTURING CO., INC.</b> <b>U.S.A. FOODSERVICE DIVISION</b> 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 #: _____ Qty: _____ Model #: _____	A/A #  S/S #
	<b>Model:</b> <b>T-23-HC</b>	



### T-23-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 cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- ▶ Stainless steel solid door and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing door. 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 1/8" (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)
			L	D	H*						
T-23-HC	1	3	27 686	29½ 750	78¾ 1991	¼ ¼	115/60/1 230-240/50/1	2.2 1.2	5-15P ▲	9 2.74	285 130

\* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

      	<b>APPROVALS:</b>	<b>AVAILABLE AT:</b>
6/18-A	Printed in U.S.A.	

Model:  
**T-23-HC**

**T-Series:**  
*Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant*



**STANDARD FEATURES**

**DESIGN**

- True's commitment to using the highest quality materials and optimized 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 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) 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.
- 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, 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.

**DOOR**

- Stainless steel exterior with clear aluminum liner to match cabinet interior. Door extends full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handle. Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

**SHELVING**

- Three (3) adjustable, heavy duty PVC coated wire shelves 22 7/8" L x 23 1/4" D (582 mm x 591 mm). Four (4) chrome plated shelf clips included per shelf.

- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

**LIGHTING**

- Interior lighting - safety shielded. Lights activated by rocker switch mounted above door.

**MODEL FEATURES**

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.

**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.



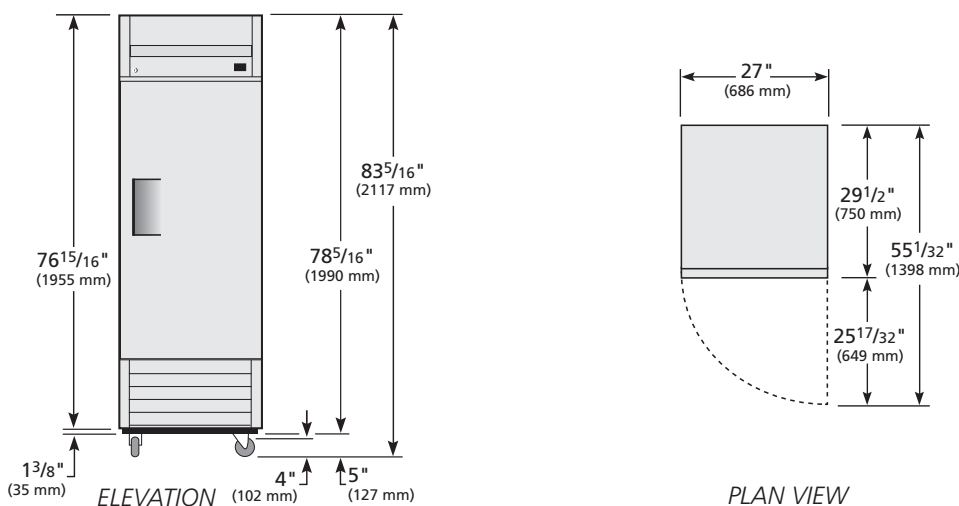
115/60/1  
NEMA-5-15R

**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).
- 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).
- Full door bun tray rack. Holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).

**PLAN VIEW**



**WARRANTY**  
 Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER  
 SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
T-23-HC	TFEY53E	TFEY03S	TFEY03P	TFEY633	

**TRUE MANUFACTURING CO., INC.**

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ITEM No. \_\_\_\_\_ JOB No. \_\_\_\_\_

## GENERAL SHELVING SPECIFICATIONS

**General:** Shelving shall be of the type produced by Tarrison Products and may differ due to size and application. Tarrison reserves the right to change specifications without notice. Tarrison Shelving will carry the approval of the National Sanitation Foundation (NSF) as follows:

**NSF:** All finishes

**NSF for all environments:** Polyseal

**Materials:** Shelves shall be bright basic carbon steel wire. Posts shall be cold rolled carbon steel tubing, electric welded. All Zinc products will be Zinc only.

**Finishes:** Shelves and Posts shall be finished in one of 3 methods:

**POLYSEAL:** Clear Epoxy powder coat electro statically applied over brite zinc-chromate electro plating.

**CHROME:** Brite, High Luster gloss chrome over nickel electro plating.

**ZINC:** High polished zinc

**ULTIMATE:** Clear Epoxy powder coat electro statically applied over hammer tone finish with olive drab undercoat.

**STAINLESS STEEL:** All 304 series stainless steel

**Wire Shelves:** Construction shall be of open wire design offering greater light penetration and visibility, lighter weight, better air circulation and minimal dust and dirt accumulation. Dunnage shelves will be constructed of 1" square tubular frames.

**Fabrication:** Face ribs shall run front to back equally spaced on 13/16" centers and to be of 9 gauge (0.148") wire. Each side (four) of shelf shall consist of a corrugated reinforcing truss of 6 gauge (0.192") wire. At the front and back of the shelf, this corrugated reinforcing truss shall be welded at its top to the face ribs which also shall be welded to a 1/4" (0.250) rib wire running perpendicular and above the face ribs. A 1/4" (0.250) rib shall be welded to the bottom truss. At the ends of the shelf, the corrugated reinforcing truss shall be welded to two parallel 1/4" (0.250) wire ribs. Depending on the width and length of the shelf, it shall have three or five longitudinal ribs (0.192" wire) welded to the face ribs. In addition, certain longer lengths shall have one to three corrugated reinforcing trusses (0.192") welded to the underside. At each corner of the shelf there shall be a tapered, conical fitting made of 12 gauge (0.104") cold rolled steel welded to the parallel rib supports. The fitting shall be designed to accommodate the vertical supports. The corrugated truss shall be in the shape of the letter "M". Dunnage shelves will constructed of 1" square tubular supports.

**Flat Solid Stainless Steel Shelves:** 304 series stainless steel shelves with tapered, conical fitting in each corner designed to accommodate vertical shelf supports.

**Posts:** Shall be of 1" O.D. round tubing, 16 gauge (0.062") thickness. They shall have rolled grooves spaced at 1" on centers along their length. Posts 74" and longer shall be a two-piece construction with an extra heavy-duty steel threaded connector for added strength. The top of the posts will be finished with a cap and the bottom shall have a hardened steel insert with a 7/16" extra heavy duty threaded leveling bolt. This insert will accept all Tarrison stem casters without the need to remove the insert. The posts will be numbered at every inch in consecutive numbers (not including Ultimate wire).

**Method of Assembly:** Shall be of the Frustal-Conical design incorporating a two part tapered plastic sleeve. Engagement and locking shall be achieved with a protruding bead on the inside wall of the sleeve which will seat into the groove on the posts. These sleeves will be wedged into place by the conical corner of the shelf. No tools or screws are required for assembly. Shelves are adjustable in 1" increments.

**Freight Classification:** Shelving, steel, NOIBN, KD, flat, rating: 70.



## Wire Shelves

Tarrison has the strongest shelf in the industry – connected trusses, thicker support wires, more wire per square foot of shelf\*\*. A variety of sizes and finishes to choose from, plastic clips included.



Size D" x L"	PolySeal Model No.	Chrome Model No.	Stainless Steel Model No.	Value Epoxy* Model No.	Weight lbs.
12 x 24	S1224Z	S1224C	S1224S	S1224EB	5.0
14 x 24	S1424Z	S1424C	S1424S	S1424EB	6.0
14 x 30	S1430Z	S1430C	S1430S	S1430EB	7.0
14 x 36	S1436Z	S1436C	S1436S	S1436EB	8.0
14 x 42	S1442Z	S1442C	S1442S	S1442EB	9.5
14 x 48	S1448Z	S1448C	S1448S	S1448EB	10.5
14 x 54	S1454Z	S1454C	S1454S	S1454EB	12.0
14 x 60	S1460Z	S1460C	S1460S	S1460EB	14.0
14 x 66	S1466Z	S1466C	S1466S	S1466EB	15.5
14 x 72	S1472Z	S1472C	S1472S	S1472EB	17.0
18 x 18	S1818Z	S1818C	S1818S	S1818EB	6.0
18 x 24	S1824Z	S1824C	S1824S	S1824EB	7.0
18 x 30	S1830Z	S1830C	S1830S	S1830EB	8.0
18 x 36	S1836Z	S1836C	S1836S	S1836EB	9.5
18 x 42	S1842Z	S1842C	S1842S	S1842EB	11.0
18 x 48	S1848Z	S1848C	S1848S	S1848EB	12.0
18 x 54	S1854Z	S1854C	S1854S	S1854EB	14.5
18 x 60	S1860Z	S1860C	S1860S	S1860EB	17.0
18 x 66	S1866Z	S1866C	S1866S	S1866EB	18.5
18 x 72	S1872Z	S1872C	S1872S	S1872EB	20.0
21 x 18	S2118Z	S2118C	S2118S	S2118EB	8.0
21 x 24	S2124Z	S2124C	S2124S	S2124EB	8.0
21 x 30	S2130Z	S2130C	S2130S	S2130EB	9.0
21 x 36	S2136Z	S2136C	S2136S	S2136EB	11.0
21 x 42	S2142Z	S2142C	S2142S	S2142EB	12.0
21 x 48	S2148Z	S2148C	S2148S	S2148EB	14.0
21 x 54	S2154Z	S2154C	S2154S	S2154EB	16.0
21 x 60	S2160Z	S2160C	S2160S	S2160EB	18.0
21 x 66	S2166Z	S2166C	S2166S	S2166EB	20.0
21 x 72	S2172Z	S2172C	S2172S	S2172EB	22.0
24 x 24	S2424Z	S2424C	S2424S	S2424EB	9.0
24 x 30	S2430Z	S2430C	S2430S	S2430EB	11.0
24 x 36	S2436Z	S2436C	S2436S	S2436EB	13.0
24 x 42	S2442Z	S2442C	S2442S	S2442EB	15.0
24 x 48	S2448Z	S2448C	S2448S	S2448EB	16.0
24 x 54	S2454Z	S2454C	S2454S	S2454EB	19.0
24 x 60	S2460Z	S2460C	S2460S	S2460EB	21.0
24 x 66	S2466Z	S2466C	S2466S	S2466EB	23.5
24 x 72	S2472Z	S2472C	S2472S	S2472EB	26.0

\* Value Epoxy available in standard Black. \*\*With production starting May 2009; connected centre truss on applicable sizes only.

## Posts

Tarrison Posts are clearly numbered and come with adjustable leveling bolts and top post cap. One-inch round steel tubing. Posts are grooved on one inch increments for easy set-up.

**Note:** 6", 14", 28" and 34" posts are not numbered.



Size H"	PolySeal Model No.	Chrome Model No.	Stainless Steel	Value Epoxy* Model No.	Weight lbs.
6	P6Z	P6C	P6S	P6EB	.5
14	P14Z	P14C	P14S	P14EB	1.0
28	P28Z	P28C	P28S	P28EB	2.0
34	P34Z	P34C	P34S	P34EB	3.0
54	P54Z	P54C	P54S	P54EB	3.5
63	P63Z	P63C	P63S	P63EB	4.0
69	P69Z	P69C	P69S	P69EB	4.0
74	P74Z	P74C	P74S	P74EB	4.5
81	P81Z	P81C	P81S	P81EB	5.0
86	P86Z	P86C	P86S	P86EB	5.0
96	P96Z	P96C	P96S	P96EB	6.0

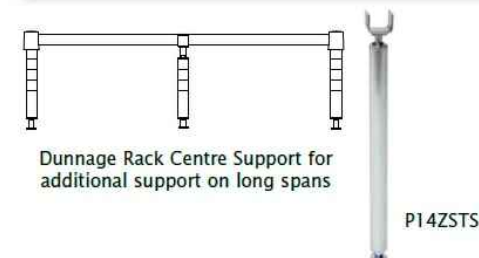
\*Value Epoxy posts not numbered, but are etched to facilitate set up. Available in standard black.

Item No: \_\_\_\_\_  
 Model No: \_\_\_\_\_  
 Qty: \_\_\_\_\_  
 Project: \_\_\_\_\_

### Channel Dunnage Rack

- Strong adaptable low-profile Polyseal rack has a load capacity of 1,500 lbs. and includes:
- Four Posts
- One heavy-duty Channel Dunnage Shelf
- 3-sided frame for added stability

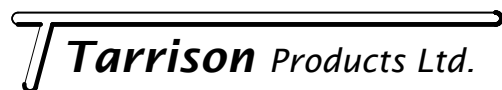
Size D" x L" x H"	Rack without Mat	Rack with Mat	Weight lbs.
18 x 24 x 14	DR1824Z	DRM1824Z	14/26
18 x 30 x 14	DR1830Z	DRM1830Z	18/28
18 x 36 x 14	DR1836Z	DRM1836Z	22/32
18 x 48 x 14	DR1848Z	DRM1848Z	26/40
18 x 60 x 14	DR1860Z	DRM1860Z	33/47
24 x 24 x 14	DR2424Z	DRM2424Z	16/27
24 x 30 x 14	DR2430Z	DRM2430Z	20/29
24 x 36 x 14	DR2436Z	DRM2436Z	24/34
24 x 48 x 14	DR2448Z	DRM2448Z	28/41
24 x 60 x 14	DR2460Z	DRM2460Z	36/49
DUNNAGE RACK CENTRE SUPPORT			
14" PolySeal Centre Support P14ZSTS			2
Available with or without shelf mat. Additional sizes available.			



### Mobile Channel Dunnage Rack

- Mobile Load Rating up to 1,200 lbs., this rack includes:
- Four Polyseal Posts
- One heavy-duty Polyseal Channel Dunnage Shelf
- 3-sided Polyseal frame for added stability
- Four 5" polyurethane swivel casters, two with brakes

Size D" x L" x H"	Rack without Mat	Rack with Mat	Weight lbs.
18 x 24 x 12	DM1824Z	DMM1824Z	24/36
18 x 30 x 12	DM1830Z	DMM1830Z	28/38
18 x 36 x 12	DM1836Z	DMM1836Z	32/42
18 x 48 x 12	DM1848Z	DMM1848Z	36/50
18 x 60 x 12	DM1860Z	DMM1860Z	43/57
24 x 24 x 12	DM2424Z	DMM2424Z	26/37
24 x 30 x 12	DM2430Z	DMM2430Z	30/39
24 x 36 x 12	DM2436Z	DMM2436Z	34/44
24 x 48 x 12	DM2448Z	DMM2448Z	38/51
24 x 60 x 12	DM2460Z	DMM2460Z	46/59
Available with or without shelf mat. Additional sizes available.			



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 Essex Junction, VT. 05452  
 Phone: 802-872-9292  
 info@tarrison.com  
 www.tarrison.com

## Channel Dunnage Rack

- Strong adaptable low-profile Polyseal rack has a load capacity of 1,500 lbs. and includes:
  - Four Posts
  - One heavy-duty Channel Dunnage Shelf
  - 3-sided frame for added stability

Size D" x L" x H"	Rack without Mat	Rack with Mat	Weight lbs.
18 x 24 x 14	DR1824Z	DRM1824Z	14/26
18 x 30 x 14	DR1830Z	DRM1830Z	18/28
18 x 36 x 14	DR1836Z	DRM1836Z	22/32
18 x 48 x 14	DR1848Z	DRM1848Z	26/40
18 x 60 x 14	DR1860Z	DRM1860Z	33/47
24 x 24 x 14	DR2424Z	DRM2424Z	16/27
24 x 30 x 14	DR2430Z	DRM2430Z	20/29
24 x 36 x 14	DR2436Z	DRM2436Z	24/34
24 x 48 x 14	DR2448Z	DRM2448Z	28/41
24 x 60 x 14	DR2460Z	DRM2460Z	36/49

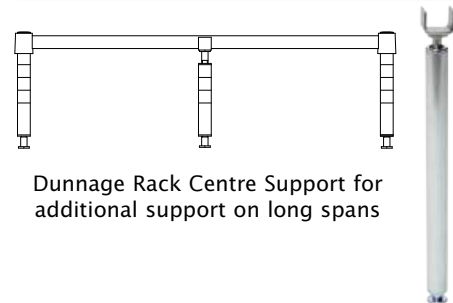
### DUNNAGE RACK CENTRE SUPPORT

14" PolySeal Centre Support	P14ZSTS	2
-----------------------------	---------	---

Available with or without shelf mat. Additional sizes available.



DRM2448Z  
Available with or without shelf mat



Dunnage Rack Centre Support for additional support on long spans

P14ZSTS

## Mobile Channel Dunnage Rack

- Mobile Load Rating up to 1,200 lbs., this rack includes:
  - Four Polyseal Posts
  - One heavy-duty Polyseal Channel Dunnage Shelf
  - 3-sided Polyseal frame for added stability
  - Four 5" polyurethane swivel casters, two with brakes

Size D" x L" x H"	Rack without Mat	Rack with Mat	Weight lbs.
18 x 24 x 12	DM1824Z	DMM1824Z	24/36
18 x 30 x 12	DM1830Z	DMM1830Z	28/38
18 x 36 x 12	DM1836Z	DMM1836Z	32/42
18 x 48 x 12	DM1848Z	DMM1848Z	36/50
18 x 60 x 12	DM1860Z	DMM1860Z	43/57
24 x 24 x 12	DM2424Z	DMM2424Z	26/37
24 x 30 x 12	DM2430Z	DMM2430Z	30/39
24 x 36 x 12	DM2436Z	DMM2436Z	34/44
24 x 48 x 12	DM2448Z	DMM2448Z	38/51
24 x 60 x 12	DM2460Z	DMM2460Z	46/59

Available with or without shelf mat. Additional sizes available.



DMM2448Z  
Available with or without shelf mat

## Stacking Dunnage Rack

- 1500 lbs. load capacity at an economical price
- Fully welded, no assembly required

Size D" x L" x H"	PolySeal Model No.	Chrome Model No.	Weight lbs.
18 x 36 x 10	SD1836Z	SD1836C	19
18 x 48 x 10	SD1848Z	SD1848C	25
18 x 60 x 10	SD1860Z	SD1860C	30
24 x 36 x 10	SD2436Z	SD2436C	21
24 x 48 x 10	SD2448Z	SD2448C	28
24 x 60 x 10	SD2460Z	SD2460C	34

60" units have 6 legs



SD2448C



# NITRO DISPENSER



Nitro Cold Brew has never been easier! Our ground breaking Nitro V2PX™ draws cold brew coffee from any container, keg, or bag; chills it to 2°C, and infuses it with nitrogen extracted from the air. This means no separate nitrogen tank is required. Within seconds you'll have velvety smooth Nitro Cold Brew in your hands!

<b>Power Supply</b>	<b>115 V / 60 Hz; 230 V / 50 Hz</b>
Nominal Power	334W
Dimensions (W/H/D)	290/345/530 mm
Weight	26.0 kg
Dispensing capacity	36 L/hour
Coffee temperature at tap	2°C (+/- 1°C)
Internal Tubing Capacity	750 mL
Accessories	Bag In Box Adaptor
Warranty	1 year

Feature	Nitro V2PX	Nitro Kegerators
Nitrogen Tanks	No	Yes
Unlimited Nitro	Yes	No
Kegs	No	Yes
Fridge	Chills to 2°C at tap	Constant refrigeration
Space	No	Yes
Portable	Yes	No
Easy Transport	Yes	No
Heavy Lifting	No	Yes
Weight	24 Kg	60 Kg
Plug & Play	Yes	Yes
Air Filter	Filters air to 1 micron	N/A
Drip Tray	Yes	Yes
Maintenance	Flush with water daily	Flush with water daily



Nicos, Marriott Renaissance

*"I like that the Nitro V2PX doesn't need nitrogen tanks! It has taken the stress away from having to replace a nitrogen tank that has emptied mid-pour. I have peace of mind knowing that I am always going to get a cup of nitro when I pull the tap."*



Gladys, Jones the Grocer

*"I love cold coffee, and I love creating new mixes with it. I use a cold drip tower and whenever I've brewed several kilos it is really easy for me to pour it into a jug and connect it to the Nitro V2PX. I can start pouring immediately without any trouble or surprises. The machine has made my job easier and I can focus more on creating fun drinks for our customers."*

## SBS

*The right solutions for your business.*

toll free: 1-888-805.5528 | fax: 1-888-805-5541 | email: sales@SBSolutions.ca | www.sbsolutions.ca



**Nuova Distribution USA, LLC**  
 6940 Salashan Parkway, Building A • Ferndale, WA 98248  
 www.nuovadistribution.com • (p) 360-366-2226 • (f) 360-366-4015

# Mythos Clima Pro Grinder Spec Sheet

**Power Requirements**

- Volts: 110 (voltage range of 110-125)
- Watts: 800
- Amp draw: 8
- Receptacle: Nema 5-15



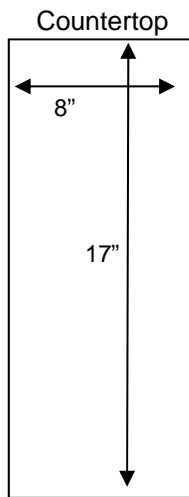
Nema 5-15

**Shipping Dimensions & Weight**

- Height: 32 inches
- Depth: 12 inches
- Width: 23 inches
- Weight: 60 pounds

**Counter Space Requirements**

- Height: 20 inches
- Depth: 17 inches
- Width: 8 inches
- Weight: 53 pounds



(Front)



NSF / ANSI Std.8

I, the customer, understand that these requirements must be in when the installer arrives. Failure to have the site ready will result in additional service and travel charges, and may cause further delays in installation.

Customer Name: \_\_\_\_\_ Signature: \_\_\_\_\_

Company Name: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_ Email: \_\_\_\_\_



# 1.5 GALLON COFFEE BREWING SYSTEM

## CBS-2150 TOUCHSCREEN SERIES

The 1.5 Gallon CBS-2151 / 2152 XTS Touchscreen Series Coffee Brewers provide flexibility in medium-to-large sized venues such as Banquet Halls, Cafeterias and Restaurants. Simplify your daily operations and experience total control of this fully featured Extractor® Brewing System via an inviting touchscreen interface display that is intuitive, easy to read and simple to navigate.



**CBS-2151XTS**  
Single Station Brewer\*



**CBS-2152XTS**  
Dual Station Brewer\*

\* Shown with L4D-15 Luxus® Dispenser (sold separately)

**FETCO**®  
TRUSTED | RELIABLE | QUALITY

## Perfect taste begins with a simple touch...

### User Friendly Touchscreen

Access all controls via an inviting touchscreen interface display that blends intuitive icons with dynamic time and volume data to provide instant visual feedback at any point during programming, diagnostics or the brew cycle.



### Streamlined Programming, Diagnostics and Metrics

The Extractor® Touchscreen Operating System (ETOS) was engineered for quick and efficient navigation through set-up, programming, diagnostics and daily operational brewing modes.



### Customizable Screens

Customize the start screen to tie your equipment and product offerings into a consistent brand message. You can also create and display individual recipe names for quick and easy access to your most used coffee blends.



## XTS™ Series

Driven by a user friendly touchscreen interface and intuitive software, the XTS series represents the next step in the evolution of FETCO's renown EXTRACTOR brewing technology.



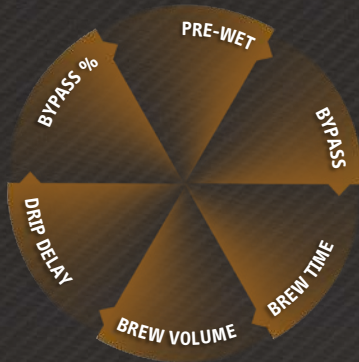
## Cascading Spray Dome™

Hot tank water flows over clog-free channels built into the dome and virtually eliminates spray head scale buildup – a leading reason for service calls.



## Legendary Extractor® Control

Although designed specifically for smaller batch airport dispensing, these high quality brewers possess the legendary features and reliable performance you've come to expect from Extractor® branded products.



## Efficient Design & Construction

FETCO equipment is designed and built to standards well above most others on the market today and can deliver significant energy savings when compared to similar competitor's products.



## Modern Convenience

Duplicate profiles and parameters to and from any of the batch buttons on a single machine or copy the information to an unlimited number of brewers via a removable SD card (sold separately).



## Contemporary Style

Sleek European cabinet design is attractive and fits well in most front-of-house decor typically found in coffee shops, lounges and cafes.



## Water Specification

Water Connection Inlet 3/8" Male Flare Fitting	Minimum Flow Rate 1 1/2 gpm [5.7 lpm]	Water Pressure 20-75 psig [138-517 kPa]
---	--	--

## Electrical Configuration

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon [Liter] / Hour
E215151	2 x 3.0 kW	200-240	1	2+G	4.2-6.1	Terminal Block	22.1-25.5	11.5 [43.5] <sup>(1)</sup>

(1) Based on standard factory settings: 5.5 minute brew time; 0% prewet; 200°F water. 1.5 gallon per batch.

## Compatible Dispensers

#D009 1.5 Gallon LUXUS® Portable Thermal Dispenser  
TPD-15



**Product Dimensions (HxWxD):**  
24 1/8" x 9 5/16" x 13 7/8"  
[61.3 x 23.7 x 35.2 cm]  
**Weight (Empty / Filled)**  
12.8 lbs [5.8 kg] /  
24.7 lbs [11.2 kg]

#D449 1.5 Gallon LUXUS® Thermal Dispenser  
L4D-15



**Product Dimensions (HxWxD):**  
23" x 9" x 13 1/4"  
[58.4 x 22.9 x 33.6 cm]  
**Weight (Empty / Filled)**  
10.5 lbs [4.8 kg] /  
22.4 lbs [10.2 kg]

#D452 1.5 Gallon LUXUS® Thermal Server\*  
L4S-15



**Product Dimensions (HxWxD):**  
14 3/4" x 9" x 12 1/2"  
[37.4 x 22.9 x 31.7 cm]  
**Weight (Empty / Filled)**  
7.2 lbs [3.3 kg] /  
17.6 lbs [8.0 kg]

\* Must be used with S4S Serving Stations.

## Serving Stations

#A150 S4S-15/20-1  
Single Serving Station for L4S-15 & L4S-20



#A151 S4S-15/20-2  
Twin Serving Station for L4S-15 & L4S-20



#A152 S4S-15/20-3  
Triple Serving Station for L4S-15 & L4S-20



## Paper Filter

#F001 15" x 5.5"  
Standard Paper Coffee Filter



## Brew Basket

#B001280B1 16" x 6"  
Stainless Steel Brew Basket



#B014218BN2 16" x 6"  
Plastic Brew Basket w/ Brown Insert



## Cups per Hour\*

8oz. <b>248</b>	12oz. <b>165</b>
16oz. <b>124</b>	20oz. <b>99</b>

## Colored Brew Basket Handle Inserts

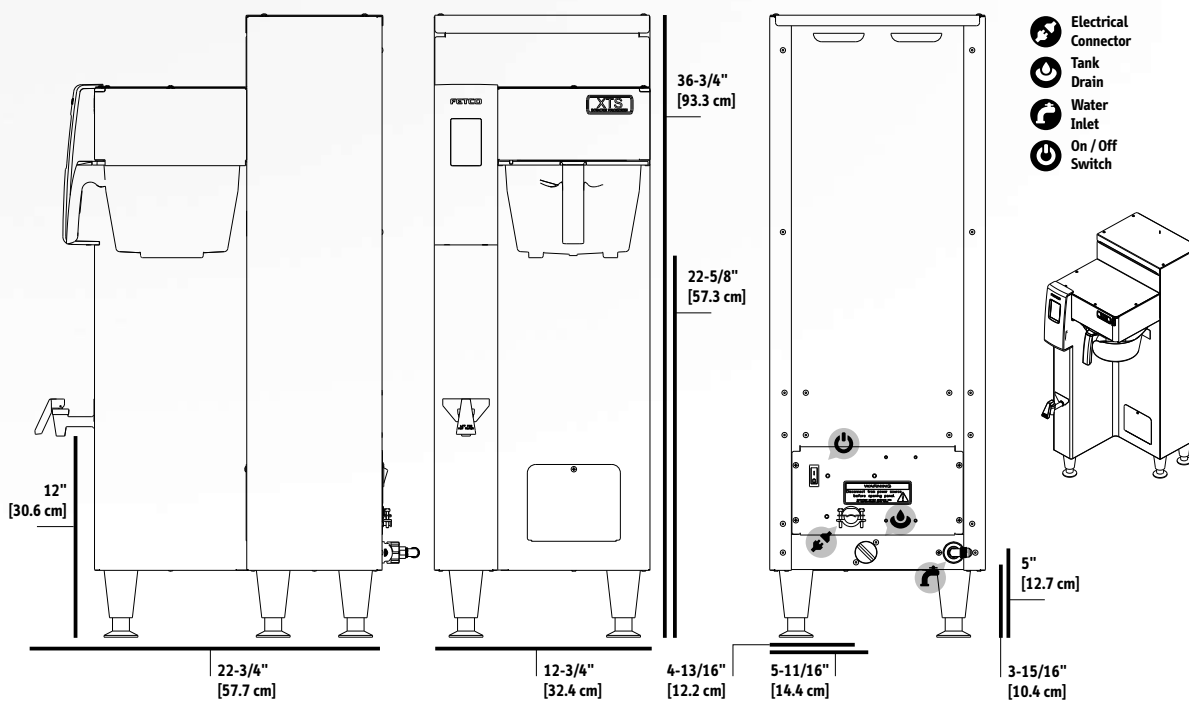
 Blue: 1023.00180.00	 Red: 1023.00190.00	 Green: 1023.00191.00	 Orange: 1023.00192.00
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\* Approximate based on maximum power setting.



↔ Measurements

<b>Height</b> 36 <sup>3</sup> / <sub>4</sub> " [93.3 cm]	<b>Width</b> 12 <sup>3</sup> / <sub>4</sub> " [32.4 cm]	<b>Depth</b> 22 <sup>3</sup> / <sub>4</sub> " [57.7 cm]	<b>Empty Weight</b> 53 lbs [24.0 kg]	<b>Filled Weight</b> 106 lbs [48.0 kg]	<b>Combined Filled Weight</b> 129 lbs [59.0 kg] <small>BREWER + 1 FILLED L40-15 DISPENSER</small>	<b>Hot Water Tank Cap.</b> 6.4 gal [24.0 l]	<b>Shipping Weight:</b> 57 lbs [26.0 kg]	<b>Shipping Dimensions:</b> 37" x 18" x 24" [94.0 x 45.7 x 61.0 cm]
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🖼 Gallery



# CBS-2152XTS

# Technical Specifications & Product View

## Water Specification

<b>Water Connection Inlet</b> 3/8" Male Flare Fitting	<b>Minimum Flow Rate</b> 1 1/2 gpm [5.7 lpm]	<b>Water Pressure</b> 20-75 psig [138-517 kPa]
--	---	---

## Electrical Configuration

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon [Liter] / Hour
E215251	2 x 3.0 kW	208-240	1 <sup>(2)</sup>	2+G	4.6-6.1	Terminal Block	22.4-25.8	11.5-15.5 [43.7-58.9] <sup>(1)</sup>
	3 x 3.0 kW	208-240	3	3+G	6.9-9.1	Terminal Block	19.5-22.5	17.4-23.0 [65.9-87.0] <sup>(1)</sup>
E215252	2 x 5.0 kW	208-240	1 <sup>(2)</sup>	2+G	7.6-10.1	Terminal Block	36.9-42.5	19.3-25.7 [73.1-97.3] <sup>(1)</sup>
	3 x 5.0 kW	208-240	3	3+G	11.4-15.1	Terminal Block	32.0-36.9	29.0-38.4 [109.4-145.3] <sup>(1)</sup>

(1) Based on standard factory settings: 5.5 minute brew time; 0% prewet; 200°F water. 1.5 gallon per batch.  
 (2) 1 or 3 phase configuration is field selectable by user. Sold factory configured for single phase 2 wire plus ground.

## Compatible Dispensers

#D009 1.5 Gallon LUXUS® Portable Thermal Dispenser



**Product Dimensions (HxWxD):**  
 24 1/8" x 9 5/16" x 13 7/8"  
 [61.3 x 23.7 x 35.2 cm]  
**Weight (Empty / Filled)**  
 12.8 lbs [5.8 kg] / 24.7 lbs [11.2 kg]

#D449 1.5 Gallon LUXUS® Thermal Dispenser



**Product Dimensions (HxWxD):**  
 23" x 9" x 13 1/4"  
 [58.4 x 22.9 x 33.6 cm]  
**Weight (Empty / Filled)**  
 10.5 lbs [4.8 kg] / 22.4 lbs [10.2 kg]

#D452 1.5 Gallon LUXUS® Thermal Server\*



**Product Dimensions (HxWxD):**  
 14 3/4" x 9" x 12 1/2"  
 [37.4 x 22.9 x 31.7 cm]  
**Weight (Empty / Filled)**  
 7.2 lbs [3.3 kg] / 17.6 lbs [8.0 kg]

\* Must be used with S4S Serving Stations.

## Serving Stations

#A150 S4S-15/20-1 Single Serving Station for L4S-15 & L4S-20



#A151 S4S-15/20-2 Twin Serving Station for L4S-15 & L4S-20



#A152 S4S-15/20-3 Triple Serving Station for L4S-15 & L4S-20



## Paper Filter

#F001 15" x 5.5" Standard Paper Coffee Filter



## Brew Basket

#B001280B1 16" x 6" Stainless Steel Brew Basket







#B014218BN2 16" x 6" Plastic Brew Basket w/ Brown Insert



## Cups per Hour\*

8oz. <b>614</b>	12oz. <b>410</b>
16oz. <b>307</b>	20oz. <b>246</b>

## Colored Brew Basket Handle Inserts

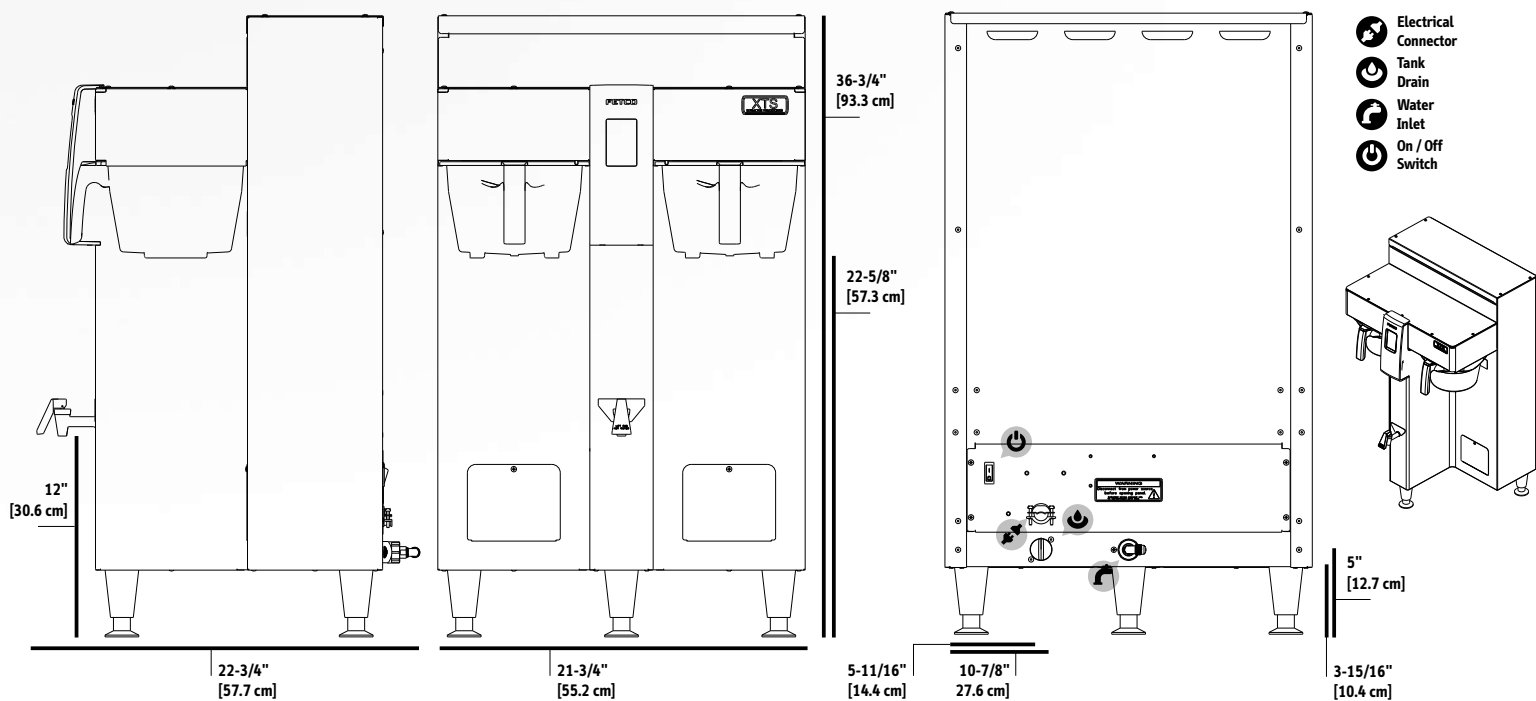
 Blue: 1023.00180.00	 Red: 1023.00190.00	 Green: 1023.00191.00	 Orange: 1023.00192.00
---	--	--	---

\* Approximate based on maximum power setting.



↔ Measurements

<b>Height</b> 36 <sup>3</sup> / <sub>4</sub> " [93.3 cm]	<b>Width</b> 21 <sup>3</sup> / <sub>4</sub> " [55.2 cm]	<b>Depth</b> 22 <sup>3</sup> / <sub>4</sub> " [57.7 cm]	<b>Empty Weight</b> 77 lbs [35.0 kg]	<b>Filled Weight</b> 174 lbs [78.0 kg]	<b>Combined Filled Weight</b> 220 lbs [99.0 kg] <small>BREWER + 2 FILLED L40-15 DISPENSERS</small>	<b>Hot Water Tank Cap.</b> 11.5 gal [43.0 l]	<b>Shipping Weight:</b> 97 lbs [44.0 kg]	<b>Shipping Dimensions:</b> 37" x 24" x 27" [94.0 x 61.0 x 68.6 cm]
--	---	---	--	--	--	--	--	---



🖼️ Gallery



# Features & Benefits



	Feature	Benefit
1	Touchscreen Interface	Allows for quick and easy access to brew controls.
2	Brew Basket Sensors	Automatically discontinues operation of brew cycle if basket is removed.
3	Mixed Material Construction	Mixed material is attractive and comfortable in any front-of-house setting.
4	Manual Water Faucet	Safely dispenses hot water away from steam and brew basket.
5	Stainless Steel Finish	Withstands the harshest foodservice environments and is durable and easy to clean.

Dispensers sold separately.



**Nuova Distribution USA, LLC**  
 6940 Salashan Parkway, Building A • Ferndale, WA 98248  
 www.nuovadistribution.com • (p) 360-366-2226 • (f) 360-366-4015

# Aurelia II 2 Group Spec Sheet

**Water Requirements**

- 3/8" dedicated cold water line with shut-off valve and compression fitting.
- Water hardness cannot exceed 3gpg or 50 ppm. If water hardness exceeds 3gpg a water softener must be installed.
- Minimum incoming water flow rate of 35 GPH and maximum line pressure of 70 PSI / 5 BAR.

**Power Requirements**

- Volts: 220 (voltage range of 208-240)
- Watts: 4500
- Amp draw: 21
- Receptacle: Nema L6-30 Twist



Nema L6-30 Twist

**Water Softening Equipment**

1. Water Softener Capacity: Single - 4400 gpg
2. Water Softener Capacity: Double - 8800 gpg
3. Water Softener Capacity: Triple - 13200 gpg
4. Water Softener Capacity: Automatic - Programmable
5. Water Softener Capacity: Manual - 4400 gpg



NSF / ANSI Std.4

The average water consumption of this machine is 4 gallons per day, which represents 128 drinks at 4oz per drink.

**Water Softener/Maintenance Calculation**

$$\frac{\text{Cartridge Grain Capacity}}{\text{Water Hardness (grains per gallon)}} = \text{Gallon Capacity of Cartridge} \div \frac{\text{Gallons of Water Used per Day}}{\text{Days Until Cartridge Needs to be Replaced}}$$

**Counter Space Requirements**

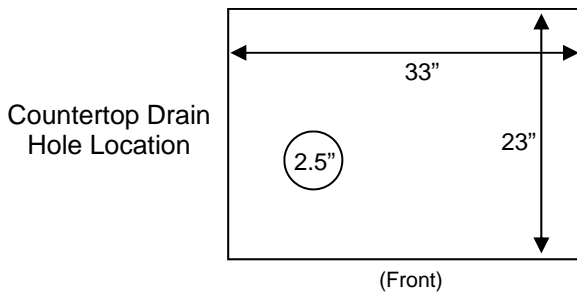
- Height: 23 inches
- Width: 33 inches
- Depth: 23 inches
- Weight: 200 pounds

**Shipping Dimensions & Weight**

- Height: 27 inches
- Width: 34 inches
- Depth: 25 inches
- Weight: 220 pounds

**Drain Requirements**

- Open gravity drain of minimum 1.25 inch I.D., within 4 feet of the machine.



I, the customer, understand that these requirements must be in when the installer arrives. Failure to have the site ready will result in additional service and travel charges, and may cause further delays in installation.

Customer Name: \_\_\_\_\_ Signature: \_\_\_\_\_  
 Company Name: \_\_\_\_\_  
 Phone: \_\_\_\_\_ Fax: \_\_\_\_\_ Email: \_\_\_\_\_

<b>TRUE FOOD SERVICE EQUIPMENT, INC.</b> 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: _____	A/A #
	Location: _____	SIS #
	Item #: _____ Qty: _____	Model #: _____
<b>Model: GDM-15-RTO-HC-LD</b> <b>Glass Door Merchandiser: Retro Vintage Unit</b> <i>Swing Door Refrigerator with Hydrocarbon Refrigerant &amp; LED Lighting</i>		



GDM-15-RTO-HC-LD

- ▶ The world's #1 manufacturer of glass door merchandisers.
- ▶ 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 holds 33°F to 38°F (.5°C to 3.3°C) for best food preservation in extreme conditions.
- ▶ Exterior - non-peel or chip powder coated black metal; durable and permanent. (aluminum or black interiors available)
- ▶ Interior - attractive, NSF approved, white or clear aluminum liner with stainless steel floor. (clear aluminum or black interiors available)
- ▶ Self closing door. Positive seal, torsion type closure system.
- ▶ Stainless sign standard. Four (4) sign options available: Stainless, Market Fresh, Cold Drinks, & Wine. Wine sign available in three (3) color options: black, red, & gold.
- ▶ "Low-E", double pane thermal insulated glass door assembly. The latest in energy efficient technology.
- ▶ Exclusive perimeter LED lighting provides more even lighting throughout the cooler and produces less heat, resulting in less energy consumption.
- ▶ Entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

**Bottom mounted units feature**

- ▶ "No stoop" lower shelf to maximize product visibility.
- ▶ Easily accessible condenser coil for cleaning.

Exterior Color Options	
Standard Powder Coated Black Exterior	Optional Powder Coated Silver Exterior

ROUGH-IN DATA

Specifications subject to change without notice. Chart dimensions rounded up to the nearest 1/8" (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)
			L	D	H						
GDM-15-RTO-HC-LD	1	5	24 <sup>7</sup> / <sub>8</sub> 632	24 <sup>5</sup> / <sub>8</sub> 626	75 1905	1/8 1/8	115/60/1	2.0 N/A	5-15P	9 2.74	258 117

† Depth does not include 1 1/2" (39 mm) for door handle.

	<b>APPROVALS:</b>  Printed in U.S.A.	<b>AVAILABLE AT:</b>
--	--	----------------------

Model:  
**GDM-15-RTO-HC-LD**

**Glass Door Merchandiser: Retro Vintage Unit**  
*Swing Door Refrigerator with Hydrocarbon Refrigerant & LED Lighting*



**STANDARD FEATURES**

**DESIGN**

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive merchandiser that brilliantly displays packaged food and beverages.

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) 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.
- Bottom mounted condensing unit positioned for easy maintenance. "No stoop" lower shelf maximizes visibility by raising merchandised product to higher level.

**CABINET CONSTRUCTION**

- Exterior - non-peel or chip powder coated black metal; durable and permanent. (silver powder coated exterior available)

- Interior - attractive, NSF approved, white or clear aluminum liner with stainless steel floor. (clear aluminum or black interiors available)
- Insulation - entire cabinet structure is 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 leg levelers.

**DOOR**

- "Low-E", double pane thermal insulated glass door assembly. The latest in energy efficient technology.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

**SHELVING**

- Five (5) adjustable, heavy duty PVC coated wire shelves 20 5/8" L x 17 1/2" D (524 mm x 445 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

**LIGHTING**

- Energy efficient perimeter LED lighting provides brighter more even lighting throughout the cooler and produces less heat, resulting in less energy consumption.

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Stainless sign with no cutout standard. Four (4) sign options available: Stainless, Market Fresh, Cold Drinks, & Wine. Wine sign available in three (3) color options: black, red, & gold.
- Convenient clean-out drain built in cabinet floor.
- Patented reversing condensing fan motor.
- Listed under NSF/ANSI Standard 7 for the storage and/or display of packaged or bottled product.

**ELECTRICAL**

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 20 amp dedicated outlet. Cord and plug set included.

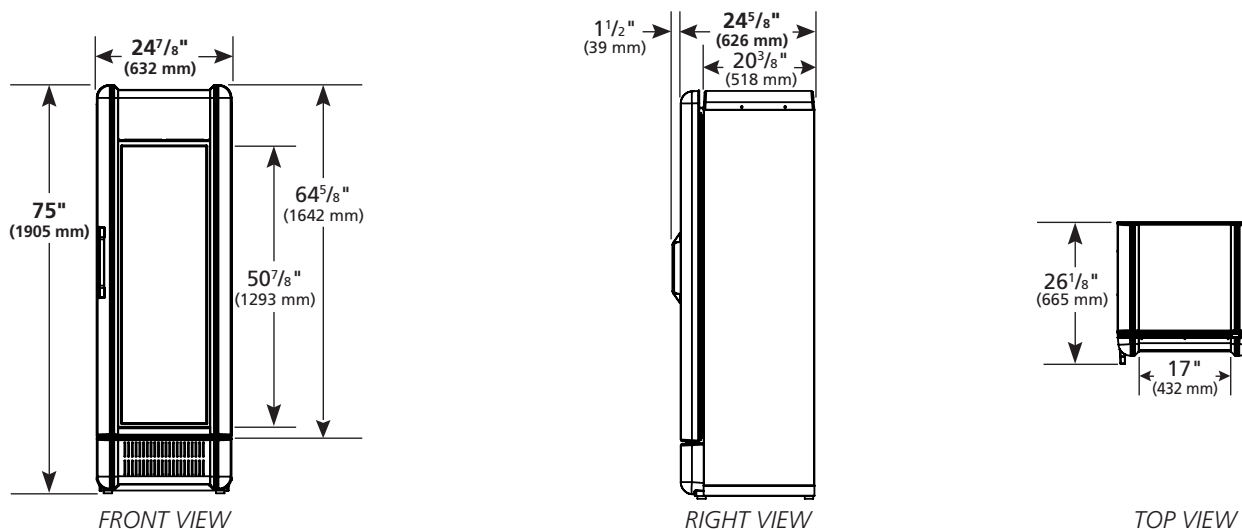


**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- TrueFlex gravity feed organizers.
- Silver powder coated exterior.
- Clear aluminum interior.
- Black aluminum interior.
- Cold Drinks sign and panel.
- Market Fresh sign and panel.
- Wine sign black.
- Wine sign red.
- Wine sign gold.

**PLAN VIEW**



**WARRANTY\***  
 Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER  
 SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
GDM-15-RTO-HC-LD					

\*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

**TRUE FOOD SERVICE EQUIPMENT**

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truefmfg.com

# CWTF15-APS w/SST Funnel

24.1" x 21.4" x 9.0"  
(61.2cm x 54.4cm x 22.9cm)

- Models are space saving 9" wide (22.9cm)
- All stainless steel construction
- Hot water faucet and pourover feature
- SplashGard® funnel deflects hot liquids away from the hand
- Accommodates 1.9 to 3L airpots
- Airpots are easily transported to remote meeting rooms, breakfast bars, etc



Agency:



## Specifications

**Product #:** 23001.0017

**Water Access:** Plumbed

**Finish:** Stainless

**Funnel:** Stainless Steel

**Faucet:** Upper

## Additional Features

## Electrical & Capacity

Volts	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H <sub>2</sub> O Temp.	Phase	# Wires plus Ground	Hertz
120	11.4	1370	Yes	NEMA 5-15P	61	60°F (15.5°C)	1	2	60

## Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	1/4" Male Flare Fitting	-

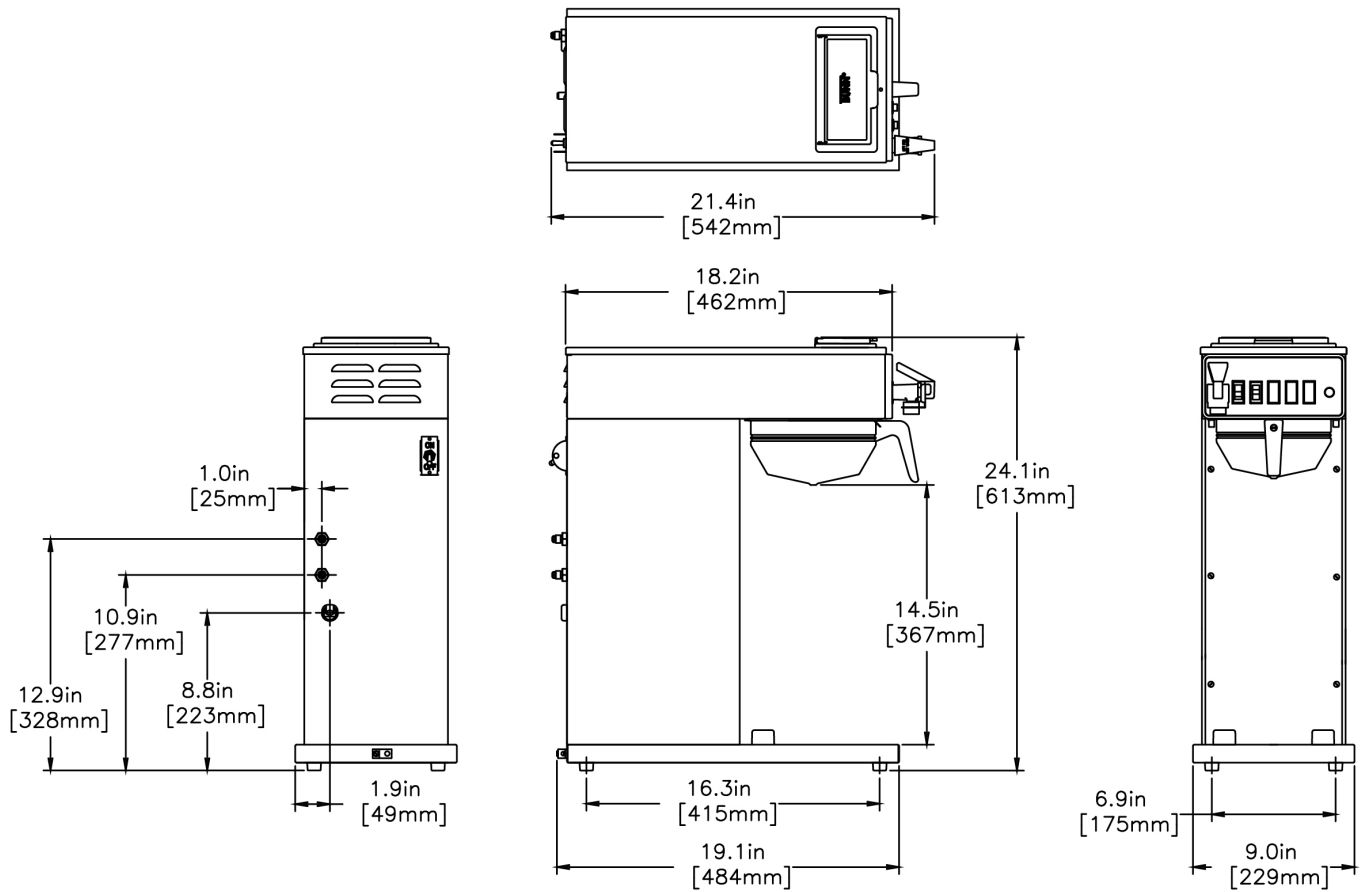
## CAD Drawings

2D	Revit	KLC
●		



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

Created on:  
02/06/2019



	Unit			Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	9.0 in.	24.1 in.	21.4 in.	11.9 in.	29.0 in.	25.8 in.	37.050 lbs	4.581 ft <sup>3</sup>
Metric	22.9 cm	61.2 cm	54.4 cm	30.2 cm	73.7 cm	65.5 cm	16.806 kgs	0.130 m <sup>3</sup>



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Created on:  
02/06/2019

## Related Products & Accessories: CWTF15-APS w/SST Funnel(23001.0017)



FILTERS,REGULAR1M  
500/2 50/CL

Product #: 20115.0000



FUNNEL ASSY, SST-BLK  
HDL(7.12

Product #: 20216.0000



WATER FILTER  
SYSTEM,EQ-17-TL

Product #: 30200.1000



WATER FILTER,IN LINE  
ED-17-TL

Product #: 30201.1001



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Created on:  
02/06/2019

# Serving & Holding Options: CWTF15-APS w/SST Funnel(23001.0017)



AIRPOT, 2.5L GL PB  
SINGLE PK

Product #:13041.0001



AIRPOT, 2.5L GL PB 6/  
CASE

Product #:13041.0101



AIRPOT, 2.2L GL PB  
SINGLE PK

Product #:28696.0002

NO IMAGE  
AVAILABLE

AIRPOT, 2.2L GL PB 6/  
CASE

Product #:28696.0006



AIRPOT, 2.5L SST LA  
SINGLE PK

Product #:32125.0000



AIRPOT, 2.5L SST LA 6/  
CASE

Product #:32125.0100



AIRPOT, 3.0L SST LA  
SINGLE PK

Product #:32130.0000



AIRPOT, 3.0L SST LA 6/  
CASE

Product #:32130.0100



AIRPOT, 2.2L GL LA 6/  
CASE

Product #:32700.0000



AIRPOT, 3.8L SST LA  
SINGLE PK

Product #:36725.0000



AIRPOT, 3.8L SST LA 6/  
CASE

Product #:36725.0100



AIRPOT, 2.2L SST LA  
SINGLE PK

Product #:44311.0000



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

Created on:  
02/06/2019

# S700

INNOVATION BECOMES AN INVITATION.



MAKE IT  
*Wonderful!*

**FRANKE**



**“Technology has created so many new opportunities and has boosted the potential of the coffee business. But coffee-making has always been and will continue to be a human art.”**



# An Ambitious Approach.

WHERE WILL YOU TAKE IT?

**The S700 marries the best of two coffee worlds: the intelligent technology of our fully automatic A-Line combined with the creative capacity of a 2-step-machine. We call it a semi automatic.**

Like a 2-step-machine, it encourages users to explore their creativity in countless ways and, like a state-of-the-art fully automatic, it offers outstanding usability and user experience. We believe this combination offers huge potential. But it will be professionals like you who decide how far you will take it.

## **New S-Line: S700**

All the innovation of Franke's fully automatic A-Line combined with endless steam performance for manual or automatic milk foaming and creative latte art:

- **The new iQFlow™:** intelligent coffee extraction for exceptional taste profiling and absolute product consistency
- **Cutting-edge performance:** up to 160 espressos per hour
- **3-boiler system for endless steam performance**
- **8" touchscreen and intuitive UI**

# Game-Changing iQFlow™

WHERE WILL YOU TAKE IT?

**Up to now, we have relied mainly on the fineness of the grind to control the extraction quality. With iQFlow™, we have developed an intelligent technology that gives you access to a whole new level of flavor extraction and product consistency.**

Franke has developed a technology that invites you to get the fullest flavor potential out of your roast and test out new flavor profiles. For the first time ever, it is now possible to preprogram the shot time and amount of water used in order to define individual extraction results for every product as well as to ensure consistency in every cup.



## Get more flavor out of the beans

iQFlow™ optimizes the extraction process and brings more aroma into every cup; we call it Intelligent Coffee Extraction.



## Define your individual extraction profiles

You no longer have to work with only one taste profile; you can define individual taste profiles for every product.



## Ensure product consistency every time

With iQFlow™, you can enjoy fixed shot times and absolute consistent product quality for every cup, every day, at every location.

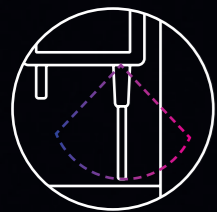
Learn more about iQFlow™ at [franke.coffee/iqflow](https://franke.coffee/iqflow)

# Wonderful Latte Art.

WHERE WILL YOU TAKE IT?

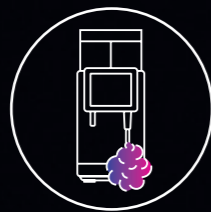
**Preparing a unique cup of coffee has always been an art that requires creativity and passion. With the S700 our engineers have just one goal: to create the most intuitive workspace that enables professionals to unleash their full creative potential.**

An excellent example of this boundless creativity is latte art, a special addition to any cup of coffee that is intended to do exactly one thing: put a smile on a customer's face. The S700 is not just a coffee machine; it is the most advanced instrument that helps professional baristas to not only perform their work, but to truly perfect their craft.



## **A steam spout engineered for professionals**

With a larger radius of action and a robust design. And with an integrated temperature sensor for the perfect foam.



## **3-boiler system for endless steam and foam**

You have all the steam you need to create as much perfect handmade foam as you want, as well as all the hot water you need.



## **With Autosteam or Autosteam Pro**

The steam spout can either support your manual milk foaming process (Autosteam, with integrated temperature sensor) or it can foam milk fully automatically (Autosteam Pro).

# An Unrivaled User Experience.

WHERE WILL YOU TAKE IT?

The S700 enables professionals to create the ultimate coffee adventure through a UI experience covering all multitasking requirements.

Customers nowadays have great expectations when it comes to coffee shops. Operators and baristas are therefore in high demand and every element of everything they do needs to be perfect. The intuitive touchscreen enables them to optimize their working process, their productivity, and the quality of their coffee creations. Use your workflow to turn your customer's every coffee moment into a truly unique experience.



## Touch it and it will serve you

An 8" touchscreen makes all recipes available at a tap and enhances the barista's performance with an intelligent Queueing System.



## Touch it and it will lead you

For example, let the machine assist your staff in cleaning and maintenance by following an image-based process on the display.



## Use it to interact with your staff

Information about the origin of your beans? Cross-selling campaigns and brand? Use the screen to promote ideas, to share information, and to support your sales activities.



# Your Success.

WHERE WILL YOU TAKE IT?

What does it take to successfully create memorable, daily experiences in the challenging coffee business? Staff with professional attitude and exceptional motivation, of course, plus the S700 with its innovative and ground-breaking technology.

The S700 offers impressive and unique qualities: minimal adjustment is needed even during long-term use; maintenance and cleaning require little input, cutting service costs; optimum reliability builds a trusting collaboration. Staff members will be able to tend to the clientele rather than the machine. All of this guarantees attentive employees, consistent premium coffee experiences, satisfied customers, and greater success overall.



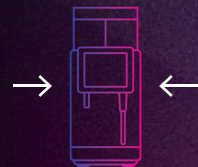
## Two grinders for more bean variety

S700 equipped with two grinders as standard.

160

## More coffees

Best-in-class performance with up to 160 espressos per hour.



## More space

The S700 is only 340 millimeters wide.



## More smiles from customers

iQFlow™ guarantees premium extraction plus an enhanced customer experience.



## More smiles from your staff

The S700 guides the user through simple cleaning and profiling processes using its visual UI, is equipped with a temperature sensor for better milk foam, and much more. This allows your team to focus solely on the customer and create a unique brand experience.



## More profitability

Thanks to iQFlow™, baristas no longer need to manually adjust the coffee machine in order to regulate the fineness of the grind. This reduces unproductive time spent operating the machine.

# Intelligent Design.





## S700 OPTIONS

- Coffee grounds ejector
- Raised feet (100 mm)
- Autosteam Pro (automatic milk foaming)

## CUP WARMER

With four heatable trays

## COLORS

-  Black/chrome
-  Anthracite/chrome

PRODUCT SPECIALTIES	S700
Ristretto   Espresso	✓
Coffee   Café crème	✓
Brewed coffee	✓
Cappuccino   Latte macchiato	(✓)
Chococcino	
Chocolate	
Hot milk	(✓)
Hot milk foam	(✓)
Cold milk	
Cold milk foam	
Hot water	✓
Steam	✓

## MACHINE MODELS

MODEL	POWER
S700	380-415V 3LNPE 50/60 Hz (16A) 220-240V 1LNPE 50/60 Hz (30A) 200-220V 3LPE 50/60 Hz (30A) 208V 2LPE 60 Hz (24A) 380V 3LNPE 50 Hz (16A)
Dimensions:	340 mm / 750 mm / 600 mm (W / H / D)

## COLOR OPTIONS

Black/chrome or anthracite/chrome

## WATER CONNECTION

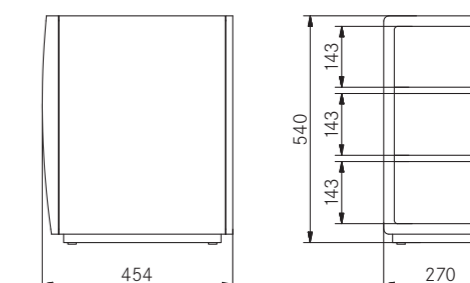
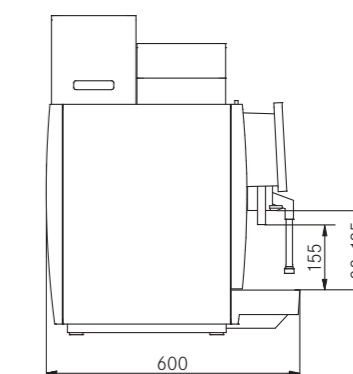
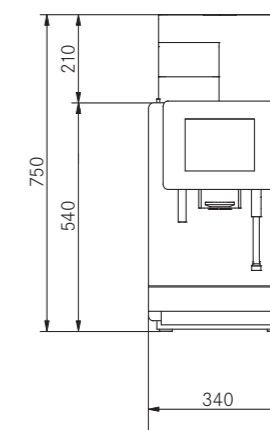
Fixed water connection	Metal hose with union nut G3/8", L = 1500 mm
Water supply line	If possible on installation side: untreated water of drinking water quality (not from household decalcification system)
Water pressure	80-800 kPa (0.8-8.0 bar)
Total hardness	4-8 °dH GH (German total hardness) / 7-14 °fH GH (French total hardness) / 70-140 ppm (mg/l)
Carbonate hardness	3-6 °dH KH (carbonate hardness) / 50-105 ppm (mg/l)
Acid content/pH value	6.5-7.5 pH
Chlorine content	< 0.5 mg/l

## WATER DRAIN

Drain hose Dia. = 16 mm, L = 2000 mm

## CUP WARMER CW

Electrical connection:	220-240V 1LNPE 50/60 Hz 120 W (10 A) 110 V 1LNPE 50/60 Hz 80 W (10 A)
Dimensions:	270 mm / 540 mm / 454 mm (W/H/D)
Weight (empty):	approx. 20 kg
Colors:	Black or anthracite





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**FRANKE**



Can be purchased as a  
Pharmaceutical / Medical Cooler

\*Shown with optional organizer shelves

## Specifications



Dimensions (L x D x H)	30 5/8 x 29 3/4 x 78 1/8 inches 778 x 756 x 1984 mm
Net Internal Volume	23.67 Cu-ft / 670 L
Flat Shelf Size (L x D)	25 3/4 x 23 3/8 inches
Number of Shelves	5
Packout - <i>Bottles 20oz (600mL) Flat Shelves</i>	360
Facings - <i>Flat Shelf 20oz (Rows x Levels)</i>	9 x 5
Packout - <i>Bottles 20oz (600mL) Organizer Shelves</i>	320
Facings - <i>Organizer Shelf 20oz (Rows x Levels)</i>	8 x 5
Voltage - US (Intl.)	115 (220)
Amps - US (Intl.)	3.3 (1.7)
Compressor HP	1/4+HP
Door Style	Hinged Reversible
Shipping Weight	364 lbs / 165 Kg
No. of Coolers / 40 ft Container	30
No. of Coolers / 53 ft Trailer	60