Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 1 - CLEAN DISHTABLE (1 EA REQ'D)

Advance Tabco

Dishtable, clean, straight design, right-to-left operation, 10-1/2"H backsplash, 3" rolled front & side rims, stainless steel legs, with crossrails, 23"W x 30"D x 34"H, 16/304 stainless steel

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1		SPECIFY DISH MACHINE BRAND & MODEL to ensure proper fit, refer to attached document (AQ only) or consult www.advancetabco.com for compatibility listing. Certain dish machines require modifications at additional cost not shown here

ADVANCE TABCO®
SMART FABRICATION™

STAINLESS STEEL

DISHTABLES
CLEAN STRAIGHT

NEW ***Tile Edge Design*** NSF

DTC-S60-60R Shown
Optional Undershelf Shown

Item #: _____ ***Qty #:*** _____
Model #: _____
Project #: _____

Spec-Line: 14 ga. 304 Series Stainless Steel Top.
16 ga. 304 Stainless Steel Legs Stainless Steel Legs with Welded Cross Bracing & Stainless Steel Bullet Feet.

UPGRADED!
Standard: 16 ga. 304 Series Stainless Steel Top.
16 ga. 304 Stainless Steel Legs Stainless Steel Legs with Welded Cross Bracing & Stainless Steel Bullet Feet.

Super Saver: 16 ga. 304 Series Stainless Steel Top.
Galvanized Legs with Plastic Bullet Feet.

FEATURES:

Tile edge for ease of installation.
Dishtable system consists of SOIL and CLEAN sections.
Table is furnished with 10-1/2" splash with a 2" return.

CONSTRUCTION:

All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.
Stainless Steel Gussets welded to a stainless steel support channel.

Optional Stainless Steel UNDERSHELF Die Cast LEG CLAMP
secured to shelf eliminates unsightly nuts & bolts

10-1/2"" EXTRA LARGE Bold Looking Backsplash with 2" return and tile edge

ACCESSORIES	Model #	Qty
Faucet		
Wall Shelf		
Undershelf		

Nominal sizing on all dishtables for ease of installation.

		14 Gauge 304 16 Ga. Stainless Steel Legs	16 Gauge 304 Stainless Steel Legs	16 Gauge 304 Galvanized Legs	
Nominal Size	**"L"**	**SPEC-LINE**	**STANDARD**	**SUPER SAVER**	**Approx. Wt.**
2 Ft.	23"	**DTC-S30-24L or R**	**DTC-S70-24L or R**	**DTC-S60-24L or R**	35 lbs.
3 Ft.	35"	**DTC-S30-36L or R**	**DTC-S70-36L or R**	**DTC-S60-36L or R**	45 lbs.
4 Ft.	47"	**DTC-S30-48L or R**	**DTC-S70-48L or R**	**DTC-S60-48L or R**	60 lbs.
5 Ft.	59"	**DTC-S30-60L or R**	**DTC-S70-60L or R**	**DTC-S60-60L or R**	70 lbs.
6 Ft.	71"	**DTC-S30-72L or R**	**DTC-S70-72L or R**	**DTC-S60-72L or R**	85 lbs.
7 Ft.	83"	**DTC-S30-84L or R**	**DTC-S70-84L or R**	**DTC-S60-84L or R**	100 lbs.
8 Ft.	95"	**DTC-S30-96L or R**	**DTC-S70-96L or R**	**DTC-S60-96L or R**	110 lbs.
9 FT.	107"	**DTC-S30-108L or R**	**DTC-S70-108L or R**	**DTC-S60-108L or R**	225 lbs.
10 Ft.	119"	**DTC-S30-120L or R**	**DTC-S70-120L or R**	**DTC-S60-120L or R**	250 lbs.
12 Ft.	143"	**DTC-S30-144L or R**	**DTC-S70-144L or R**	**DTC-S60-144L or R**	260 lbs.

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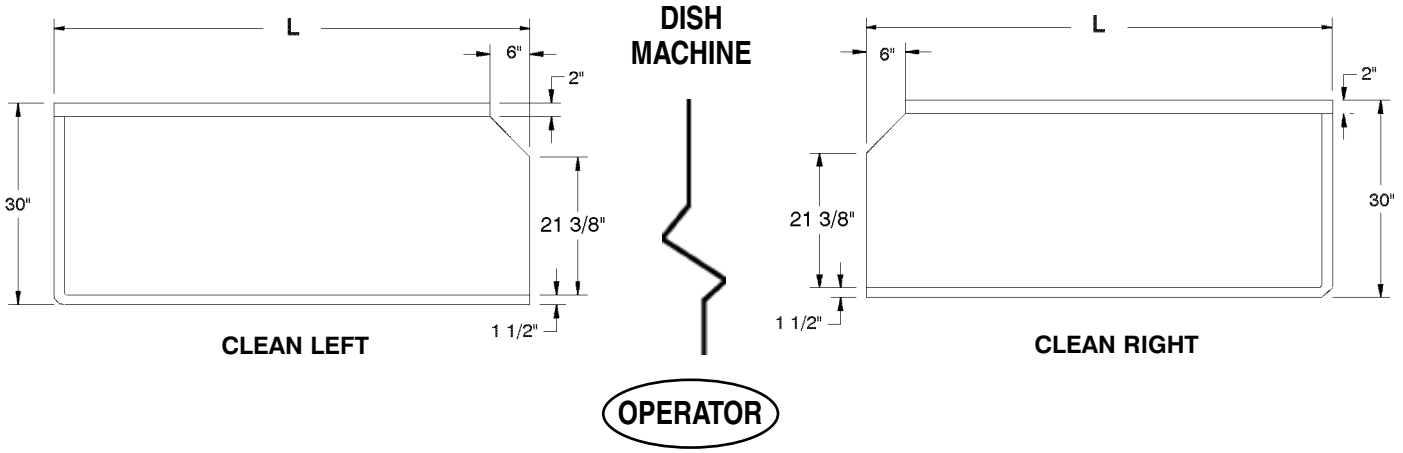
DIMENSIONS and SPECIFICATIONS

TOL ± .500" ALL DIMENSIONS ARE TYPICAL

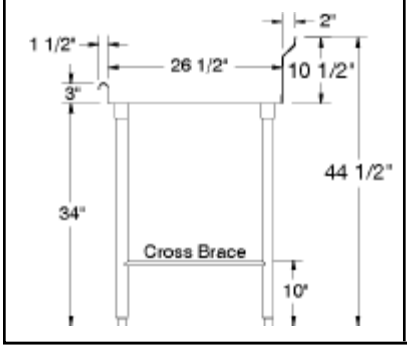
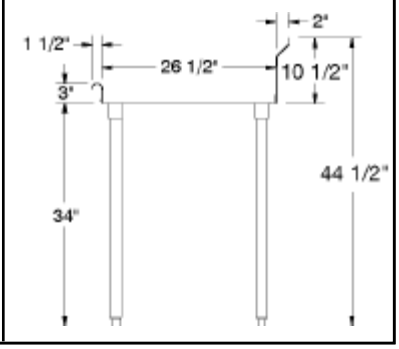
SEE DISH MACHINE COMPATIBILITY CHART TO ENSURE PROPER FIT

Dish Machine Compatibility Chart can be found on our website at www.advancetabco.com under "Product Support"



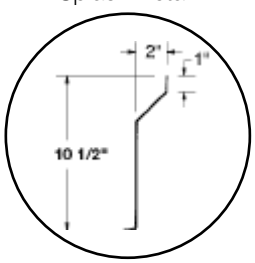
CLEAN LEFT **CLEAN RIGHT**

OPERATOR

SPEC-LINE & STANDARD	SUPER SAVER
	

CUSTOMIZE YOUR OWN SYSTEM
by Ordering Optional Accessories from our
PRODUCT & PRICE GUIDE

Splash Detail



Description	SPEC-LINE	STANDARD	SUPER SAVER
Material	**14 Ga. 304 Series**	**16 Ga. 304 Series**	**16 Ga. 304 Series**
1 5/8" Dia. Legs	Stainless Steel	Stainless Steel	Galvanized
Gussets	Stainless Steel	Stainless Steel	Stainless Steel
Bullet Feet (1" adj.)	Stainless Steel	Stainless Steel	Plastic
Cross Bracing	Welded	Welded	Optional

ADVANCE TABCO
SMART FABRICATION™

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

© ADVANCE TABCO, DECEMBER 2009

BHS FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 2 - DISHWASHER, DOOR TYPE (1 EA REQ'D)

Jackson WWS

TempStar® Dishwasher, door type, high temperature electric tank heat with built-in booster, universal (straight-thru/corner) type, approximately (58) racks/hour capacity (0.89 gallons per rack), stainless steel exterior, universal timer, Sani-Sure, dishtable not included, cETLus, ETL-Sanitation, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Jackson WWS	1		1 year parts & labor warranty, continental USA, standard
Jackson WWS	1		70 degree rise booster heater, standard
Jackson WWS	1		
Jackson WWS	1		Drain Water Tempering Kit (TempStar® models)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208	60	1				75.8	10.5			

Jackson®
Warewashing Systems

TempStar®

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

Models

TempStar®

Standard Features

- Sani-Sure ™ feature assures proper rinse water temperature
- Multi-cycle timer (Extra Heavy, Heavy, Medium, Normal)
- Specially designed stainless steel nozzles provide superior cleaning action
- 17-1/4" (438 mm) door opening accepts 18" (457 mm) trays
- Interchangeable wash/rinse arms screw out for simple cleanup
- Auto-fill/auto-start
- Door switch
- Delime/manual wash switch
- Vent fan control - shuts vent fan off when machine is idle
- Low watt density electric wash tank heater
- Hi-limit thermostat and low water protection
- Top mounted controls for ease of operation
- Adjustable bullet feet
- Uses standard 20" X 20" (508 mm X 508 mm) racks
- Front dress panel
- Detergent/rinse additive signal connection fuse box
- Self-draining stainless steel pump
- Built-in 70° F (38.9° C) rise booster heater is standard; 40° F (22.2° C) rise booster heater is available but must be specified at time of order
- Large scrap basket

Mandatory Specs

Specify:

☐ Electric
☐ Steam

Specify voltage _____
Specify booster size _____

Options

☐ Optional 40° F (22.2° C) rise booster heater is available at no additional cost (must be specified)
☐ 480V Electrical
☐ Single Phase
☐ Pressure Regulator
☐ Drain Quench System
☐ Scaltrol
☐ Water Hammer Arrestor
☐ Flanged Feet
☐ False Panel
☐ Door Interlock
☐ Steam Booster Heater
☐ Security Package

Accessories

☐ 36-Compartment Rack
  ☐ 4-1/8" tall (105 mm)
  ☐ 5-5/8" tall (143 mm)
  ☐ 7" tall (178 mm)
☐ Combination Rack
☐ Peg Rack

Specifications

Uses 0.89 gallons (3 liters) of water per rack

Total automatic (normal) cycle - 57 seconds

58 racks per hour (normal) cycle

1 hp wash pump motor

Single point connections for all utilities

Field convertible from straight through to corner and vice versa

Field convertible from 3-phase to single-phase and vice versa

Durable stainless steel construction

Intertek

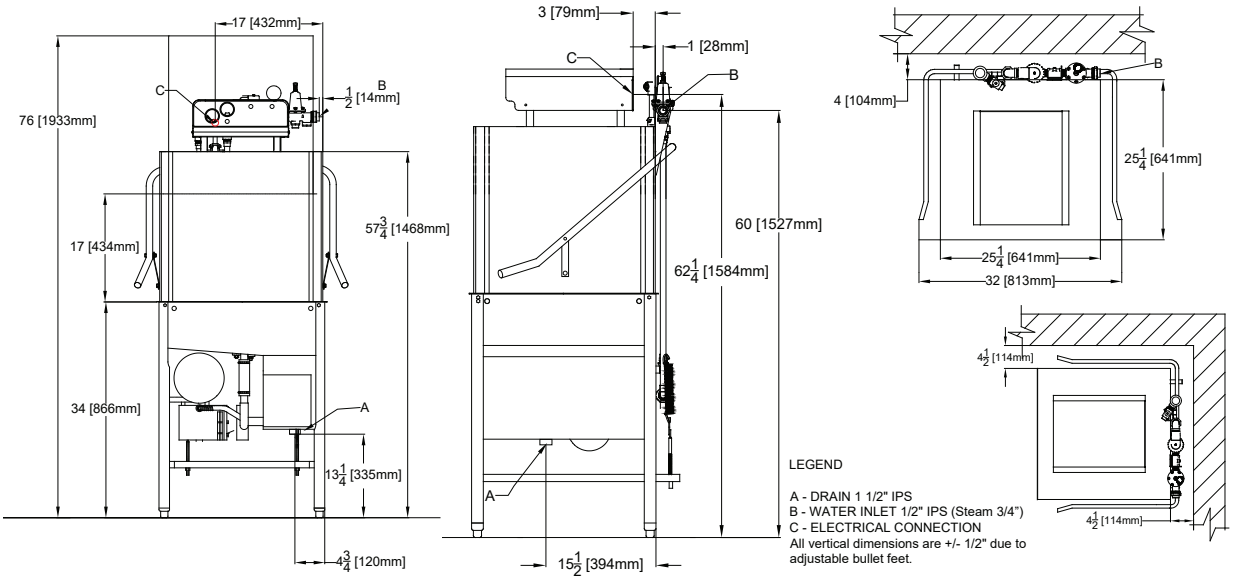
Intertek

ENERGY STAR

www.jacksonwws.com

Jackson®
Warewashing Systems

TempStar®



MODEL NO.	MACHINE DIMENSIONS			DRAIN HEIGHT	SHIPPING INFORMATION					
	HEIGHT	WIDTH	DEPTH		WEIGHT	CLASS	CUBE	HEIGHT	WIDTH	DEPTH
TempStar®	64-3/8" (1635 mm)	25-1/4" (641 mm)	25-1/4" (641 mm)	13-1/4" (335 mm)	263 lbs (120 kg)	200	58.15 cu. ft.	72.5" (1842 mm)	33" (839 mm)	42" (1067 mm)

DIMENSION REQUIREMENTS	
Wall Clearance (minimum)	4" (102 mm)
Standard Table Height	34" (864 mm)
Inside Clearance	17-1/4" (438 mm)
Machine Height with Door Open	76" (1933 mm)

STEAM REQUIREMENTS	
Steam Flow Pressure (PSIG)	15-20
Consumption @ 15 PSIG (lbs/hr)	45

OPERATING CAPACITY				
Racks per Hour	Normal 58	Medium 30	Heavy 20	Extra Heavy 12
OPERATING CYCLE (seconds)	Wash	Rinse	Dwell	Total Cycle
Normal	40	13	4	57
Medium	100	13	4	117
Heavy	160	13	4	177
Extra Heavy	280	13	4	297
OPERATING TEMPERATURES				
Wash (minimum)	150° F (66° C)			
Rinse (minimum)	180° F (82° C)			

WATER REQUIREMENTS	
Inlet Temperature	
40°F (22.2°C) Rise	140°F (60°C)
70°F (38.9°C) Rise	110°F (43°C)
No Booster	180°F (82°C)
Gallons per Hour	52 gal (197 L)
Gallons per Rack	.89 gal (3 L)
Waterline Size IPS (minimum)	1/2" (Steam 3/4")
Drainline Size IPS (minimum)	1- 1/2"
Flow Pressure (PSI)	10
Wash Tank Capacity	8 gal (30 L)
Booster Tank Capacity	3 gal (11 L)

WASH PUMP MOTOR		
Wash Pump Motor Horsepower		1 HP
	Volts	KW
Electric Wash Tank Heater	208V	4.1
	230V	5.0
	460V	5.0
Electric Rinse Tank Heater - 40°F (22.2°C) Rise	208V	9.0
	230V	11.0
	460V	11.0
Electric Rinse Tank Heater - 70°F (38.9°C) Rise	208V	10.5
	230V	12.9
	460V	12.9

APPROXIMATE LOAD AMPS				
	No Booster	40°F (22.2°C) Rise	70°F (38.9°C) Rise	Steam
Power Supply	AMPS	AMPS	AMPS	AMPS
208V/60HZ/1PH	24.6	68.7	75.8	6A
208V/60HZ/3PH	16.3	42.1	46.3	6A
230V/60HZ/1PH	26.6	75.4	83.6	6A
230V/60HZ/3PH	17.5	45.5	50.7	6A
460V/60HZ/3PH	7.9	21.7	24.1	N/A

HOW TO SPECIFY: TempStar®

Jackson WWS, Inc.
Shipping Address: 6209 North U.S. Highway 25E, Gray, KY 40734
Mailing Address: P.O.Box 1060, Barbourville, KY 40906
Telephone: 888-800-5672 • Fax: 606-523-1799
Email: info@jacksonwws.com
07610-002-66-59 [03/20/18]

www.jacksonwws.com

We reserve the right to change specifications in this bulletin without incurring any obligation for equipment previously or subsequently sold.

BHS FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 3 - DISHTABLE, WITH POTSINKS (1 EA REQ'D)

Advance Tabco

Dishtable with 3-compartment Sink, (3) 16" x 20" x 12" bowls, 16 gauge 304 stainless steel top, stainless steel legs & front-to-back crossrails, stainless steel bullet feet, 23" right drainboard, bowls are located 12" from machine, NSF (must verify machine to make sure the control box does not interfere)

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1		SPECIFY DISH MACHINE BRAND & MODEL to ensure proper fit, refer to attached document (AQ only) or consult www.advancetabco.com for compatibility listing. Certain dish machines require modifications at additional cost not shown here
Advance Tabco	3		Drain, twist operated, 2" NPT & 1-1/2" IPS outlet connections
T&S Brass	1		EasyInstall Pre-Rinse Unit, mixing faucet, 8" wall mount, 14" add-on 063X swing nozzle, 18" riser, overhead spring, lever handles, 56" flex hose, Eterna cartridges, spray valve (B-0107), 9" wall support (B-0109-02), 1/2" male NPT, EPAct2005 Compliant

ADVANCE TABCO®
SMART FABRICATION™

STAINLESS STEEL

DISHTABLE WITH 3 COMPARTMENT SINK

NSF

Item #: _____ Qty #: _____
Model #: _____
Project #: _____

DTC-3-1620-84R Shown

Bowls are located 12" in from machine.
For custom bowl location, use **DTA-76**.

Must verify machine for Control Box or Drive Unit Interference.

10-1/2" EXTRA LARGE Bold Looking Backsplash with 2" return and tile edge

FEATURES:

3 Compartment Sinks.
Tile edge for ease of installation.
Sink bowls positioned to optimize maximum work surface area.

CONSTRUCTION:

All TIG welded.
16 Gauge Stainless Steel (For 14 Gauge Upgrade Add **DTA-49**).
Stainless Steel Legs and Cross Bracing.
Stainless Steel Bullet Feet.
Gussets welded to Stainless Steel Channels.
Welded areas blended to match adjacent surfaces and to a satin finish.

MECHANICAL:

Faucet holes in splash punched on 8" centers. (Faucet not included)
Waste drains are 1 1/2" IPS and are included.

Model #	Length (L)	Bowl Size A x B x C	Drainboard Size (D)	E	F	G	Approx. Weight
DTC-3-1620-84LorR	83"	16" x 20" x 12"	23"	16"	20"	32"	220 lbs.
DTC-3-1620-96LorR	95"	16" x 20" x 12"	35"	16"	20"	32"	240 lbs.
DTC-3-1620-120LorR	119"	16" x 20" x 12"	59"	16"	20"	32"	265 lbs.
DTC-3-1620-144LorR	143"	16" x 20" x 12"	83"	16"	20"	32"	290 lbs.
DTC-3-1824-144LorR	143"	18" x 24" x 14"	77"	18"	21"	35"	365 lbs.
DTC-3-2020-96LorR	95"	20" x 20" x 12"	23"	20"	22"	38"	260 lbs.
DTC-3-2020-108LorR	107"	20" x 20" x 12"	35"	20"	22"	38"	285 lbs.
DTC-3-2020-120LorR	119"	20" x 20" x 12"	47"	20"	22"	38"	310 lbs.
DTC-3-2020-144LorR	143"	20" x 20" x 12"	71"	20"	22"	38"	340 lbs.
DTC-3-2424-144LorR*	143"	24" x 24" x 14"	59"	24"	24"	32	380 lbs.

Bowls are located 12" in from machine. For custom bowl location, use **DTA-76**.

Must verify machine for Control Box or Drive Unit Interference.

***Requires Two Faucets**

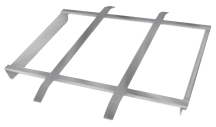
Prerinse Baskets with Welded Slide Bar For Fabricated Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-125	16" x 20" x 4"	9 lbs.	1
DTA-100	20" x 20" x 4"	12 lbs.	1
Large Size Baskets			
DTA-58	18" x 24" x 4"	11 lbs.	1
DTA-59	24" x 24" x 4"	20 lbs.	1

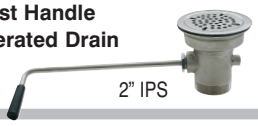
DTA-100 Shown

Prerinse Slide Bars For Fabricated Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-64	16" x 20"	7 lbs.	1
DTA-60	20" x 20"	9 lbs.	1
Large Size Prerinse Slide Bars			
DTA-51	18" x 24"	8 lbs.	1
DTA-52	24" x 24"	10 lbs.	1



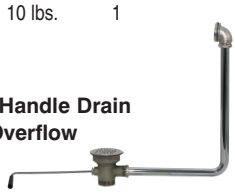
Twist Handle Operated Drain
K-5



2" IPS

Twist Handle Support Bracket
K-4

Twist Handle Drain with Overflow
K-15



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REF-P

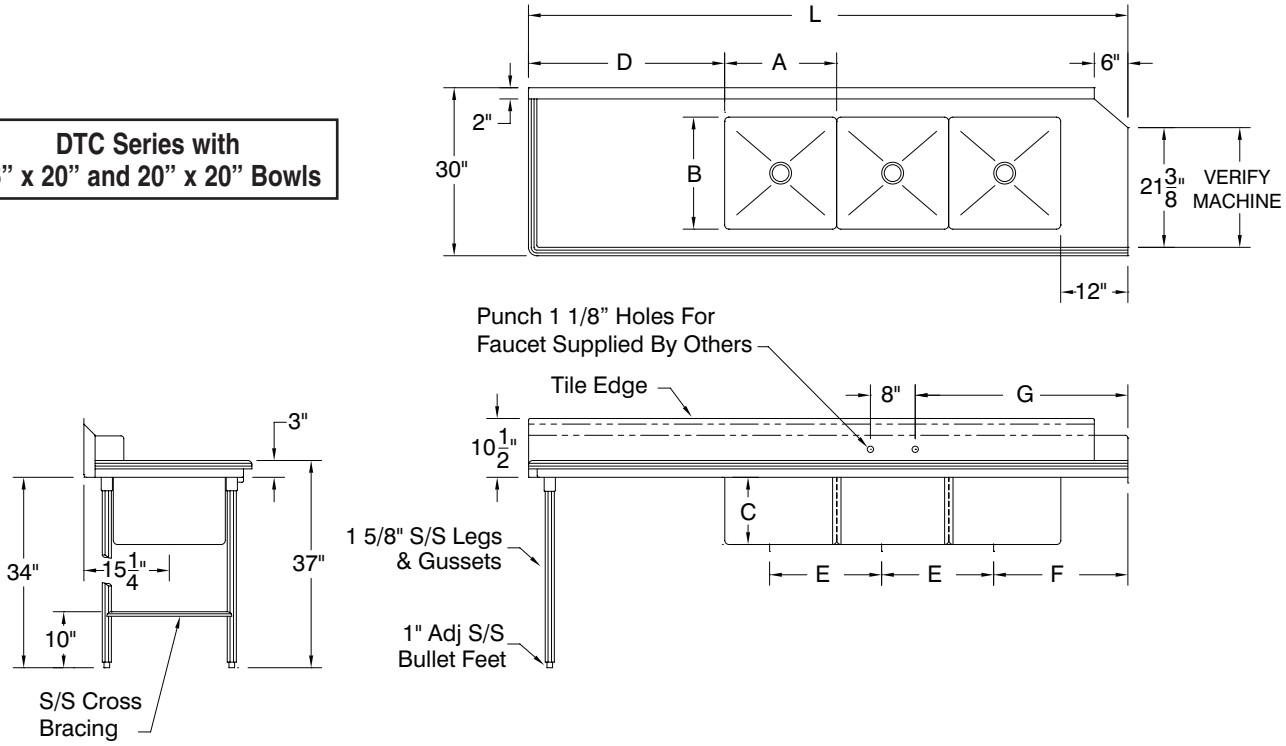
DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

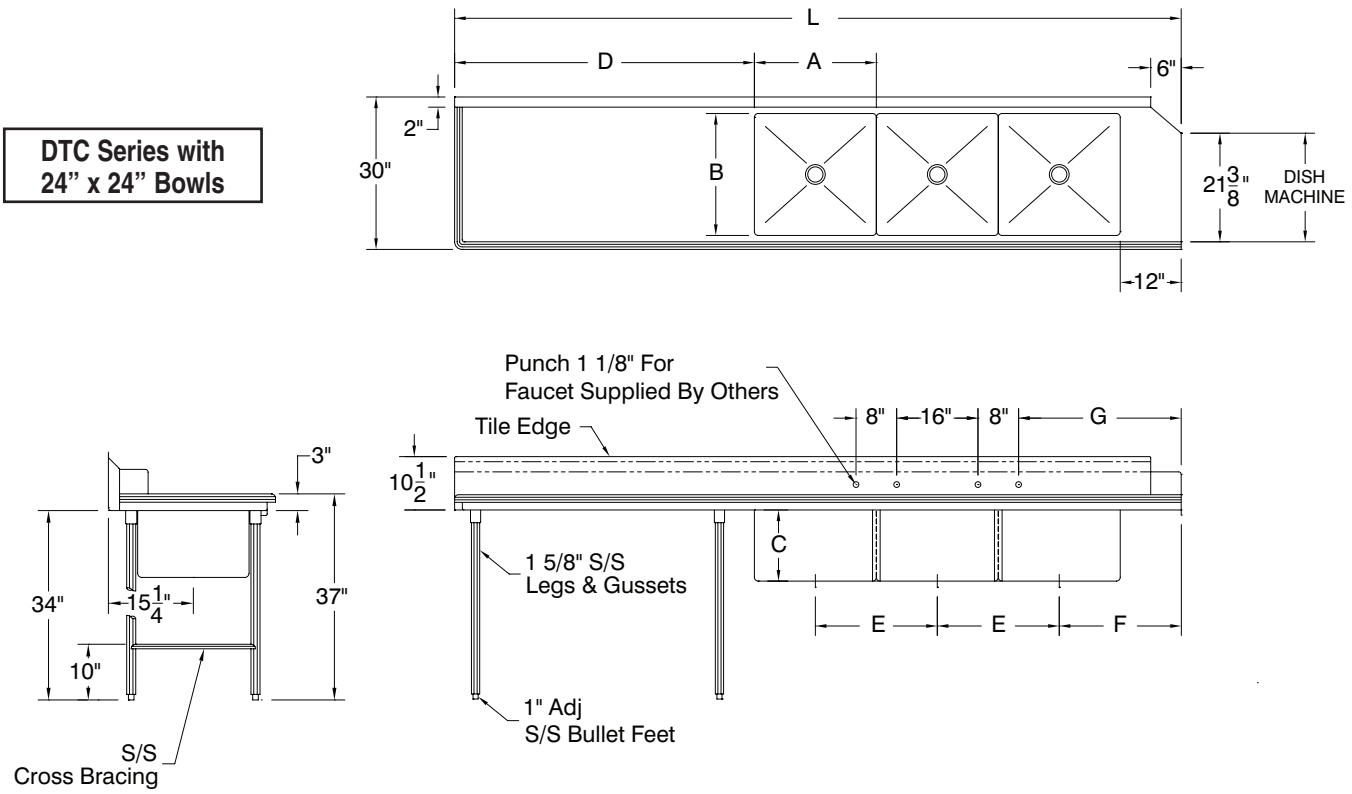
SEE DISH MACHINE COMPATIBILITY CHART TO ENSURE PROPER FIT

Dish Machine Compatibility Chart can be found on our website at www.advancetabco.com under "Product Support"

DTC Series with 16" x 20" and 20" x 20" Bowls



DTC Series with 24" x 24" Bowls



ADVANCE TABCO SMART FABRICATION™

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

© ADVANCE TABCO, AUGUST 2017

DTA-95

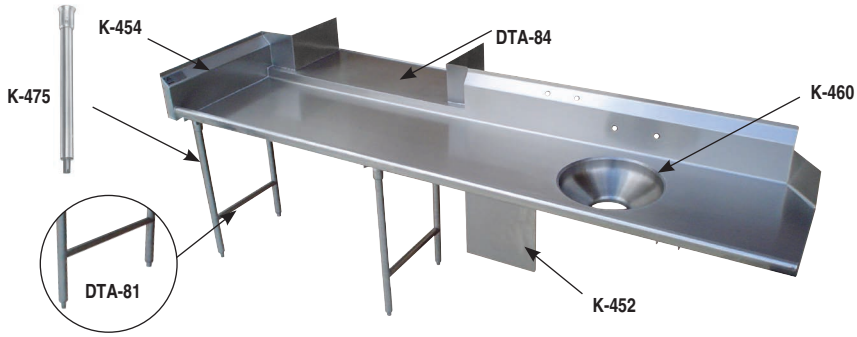
DTA-87

DTA-82

DTA-45

DISHTABLE MODS

Dishtable Modifications & Accessories



MODIFICATIONS

K-23	Welded Set-Up/Crated
K-24	Shell Crating
K-37	Anti-Siphon Vacuum Breaker Hole
K-57	Welded Field Joint (Welded In Field By Others)
K-76	Paint On Sound Deadening
K-77	Splash Cut-Out (Pipe Chase)
K-440	Waste Trough Installation Welded Into Table And Furnished With A 2" Deep Removable Basket
K-452	Control Bracket 8" x 12"
K-453	Control Bracket 14" x 16"
K-454	Side Splash
K-456	Scrap Block Installed (Includes Rubber Scrap Block)
K-460	Disposal Cone Welded Into Table And Furnished With 8" x 12" Control Bracket & Faucet Holes (Supplied By Others)
K-460A	Installation Of Disposal Cone With 14" x 16" Control Bracket, Faucet Holes (Cone Supplied By Others)
K-461	Disposal Collar Welded Into Sink Bowl And Furnished With 8" x 12" Control Bracket (Supplied By Others)
K-461A	Disposal Collar Welded Into Sink Bowl And Furnished With 14" x 16" Control Bracket (Supplied By Others)
K-472	Special Faucet Hole Location
K-495	Turn Down Backsplash (Incl. 2 Brackets. See K-397 For Addt'l Sets)
K-508A	Special Modification Charge
K-550	Stainless Steel Tubular Rack Storage
DTA-40	Drain Hole (For Sorting Table)
DTA-45	Scrap Trough Welded To Dump Sink - Min. Scrap Trough Length Is 3'. Max. Length Is 8'. For 20" x 20" x 8" Bowl Spec-Line Soil S30 Series Only. - Consult Factory For Trough Lengths Exceeding 8 Feet
DTA-46	Inside Mitered Corner
DTA-66	Provision For Dishlanding On Straight Soil Table (Min 4')
DTA-70	Install Booster Heater Brackets (Brackets By Others)
DTA-72	Provision For Side Loader
DTA-75	Provision For Limit Switch (Limit Switch By Others)
DTA-76	Move Prerinse Sink To Conform To Dishmachine Requirements. Please Specify Machine When Placing Order
DTA-78	Notch In Backsplash Return To Clear Handle Please Specify Machine When Placing Order
DTA-81	S/S Welded Leg Assembly with S/S Feet
DTA-82	15" x 20" x 8" Undercounter Dump Sink
DTA-84	Simple Pass-Thru (Specify Wall Thickness - Min. Length 36")
DTA-87	Pass-Thru Wall Frame (Specify Wall Thickness - Min. Length 36")
DTA-95	Install Scrapper Top
DTA-96	Install Trough Collector
DTA-99A	16" x 20" x 12" Sink Bowls
DTA-99B	20" x 20" x 12" Sink Bowls
DTA-99C	10" x 14" x 5" Dump Sink
DTA-99D	18" x 24" x 14" Sink
DTA-99E	24" x 24" x 14" Sink
DTA-106	Mirror Highlight To Dishtable Upgrade

ACCESSORIES

K-4	Lever Drain Bracket
K-5	Twist Handle Operated Drain
K-15	Twist Handle Operated Drain With Overflow
K-397	Wall Brackets (2 Each. Brackets Included With K-495)
K-455C	Stainless Steel Sink Cover 16" x 20"
K-455E	Stainless Steel Sink Cover 20" x 20"
K-457	Replacement Rubber Scrap Block (See K-456 For Install Cost)
K-475	Replacement S/S Leg With Stainless Steel Bullet Foot
K-478	Replacement Stainless Steel Bullet Foot
K-488	Flanged S/S Bullet Foot
K-550	Stainless Steel Tubular Rack Storage
K-610	Perforated Stainless Steel Sink Grid (Specify Bowl Size)
K-700D	12" High Removable Side Splash For Dishtables (Specify Model)
DTA-53	SPEC-LINE Heavy Duty Prerinse Faucet
DTA-51	Pre-Rinse Slide Bar for 18" x 24" Fab. Sink Bowls
DTA-52	Pre-Rinse Slide Bar for 24" x 24" Fab. Sink Bowls
DTA-55	Column Notch (Includes Splash)
DTA-56	Addt'l Length On 59" Side Of Corner Or Straight Tables
DTA-58	Pre-Rinse Basket w/ Slide Bar for 18" x 24" Fab. Sink Bowls
DTA-59	Pre-Rinse Basket w/ Slide Bar for 24" x 24" Fab. Sink Bowls
DTA-60	Prerinse Slide Bar for 20" x 20" Fab. Sink Bowls
DTA-62	Prerinse Basket For 20" x 20" Deep Drawn Bowls
DTA-63	Prerinse Slide Bar For 20" x 20" Deep Drawn Bowls
DTA-64	Prerinse Slide Bar For 16" x 20" Fab. Sink Bowls
DTA-65	Prerinse Slide Bar For 16" x 20" Deep Drawn Bowls
DTA-67	Stainless Steel Rear Cross-Bracing (Factory Installed Only)
DTA-69	Prerinse Basket For 16" x 20" Deep Drawn Bowls
DTA-100	Prerinse Basket with Slide Bar for 20" x 20" Fab. Sink Bowls
DTA-125	Prerinse Basket with Slide Bar for 16" x 20" Fab. Sink Bowls
DTA-125A	Perforated Basket for DTA-82 Dump Sink

ADDITIONAL DISHTABLE ACCESSORIES

For More Faucet Options & Faucet Specs,
See Faucet Specifications

⚠ WARNING:
Faucet(s) on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info.,visit www.p65warnings.ca.gov.

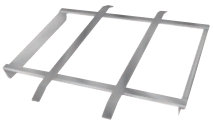
Prerinse Baskets with Welded Slide Bar For Fabricated Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-125	16" x 20" x 4"	9 lbs.	1
DTA-100	20" x 20" x 4"	12 lbs.	1
	Large Size Baskets		
DTA-58	18" x 24" x 4"	11 lbs.	1
DTA-59	24" x 24" x 4"	20 lbs.	1

DTA-100 Shown

Prerinse Slide Bars For Fabricated Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-64	16" x 20"	7 lbs.	1
DTA-60	20" x 20"	9 lbs.	1
	Large Size Prerinse Slide Bars		
DTA-51	18" x 24"	8 lbs.	1
DTA-52	24" x 24"	10 lbs.	1



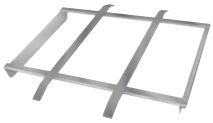
Prerinse Baskets with Welded Slide Bar For Deep Drawn Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-69	16" x 20" x 4"	9 lbs.	1
DTA-62	20" x 20" x 4"	12 lbs.	1

DTA-62 Shown

Prerinse Slide Bars for Deep Drawn Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-65	16" x 20"	7 lbs.	1
DTA-63	20" x 20"	9 lbs.	1



Splash Mounted Faucet EXTRA HEAVY DUTY

K-119
8" O.C.

16" Spout

Splash Mounted Faucet

K-101
8" O.C.

8" Spout

SPEC-LINE EXTRA HEAVY DUTY

Prerinse Faucet

DTA-53
8"O.C.

Wall Bracket Included

Splash Mounted

Interchangeable with T&S Brand Faucets
T&S Equivalent = B133-B

Prerinse Faucet

T&S

K-116
8"O.C.

Wall Bracket Included

Splash Mtd.

Add-A-Faucet for DTA-53 Prerinse Faucet K-117

Add-A-Faucet for K-116 Prerinse Faucet K-117-TS

Stainless Steel Sink Compartment Covers

K-455
16" x 20" Cover
or
20" x 20"
Specify Size

Lever Operated Drain

K-5

Twist Handle 2" IPS

Lever Drain Support Bracket

K-4

INDIVIDUAL Stainless Steel Legs with Stainless Steel Adjustable Bullet Feet

K-475

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

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

Model No.
B-0133-01

Item No.

This Space for Architect/Engineer Approval

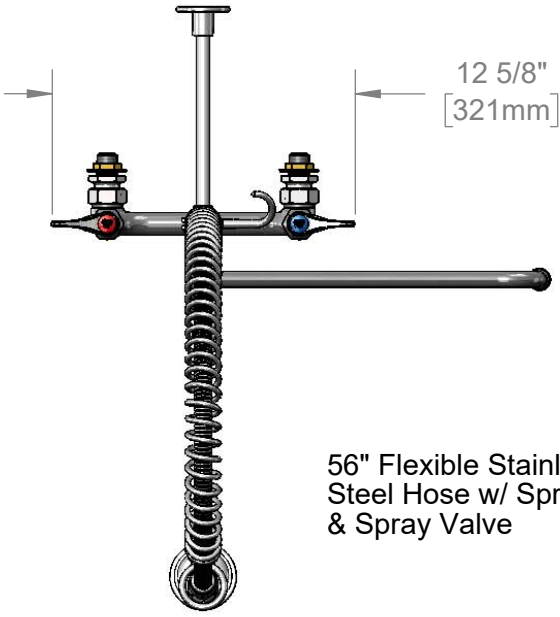
Job Name_____Date_____

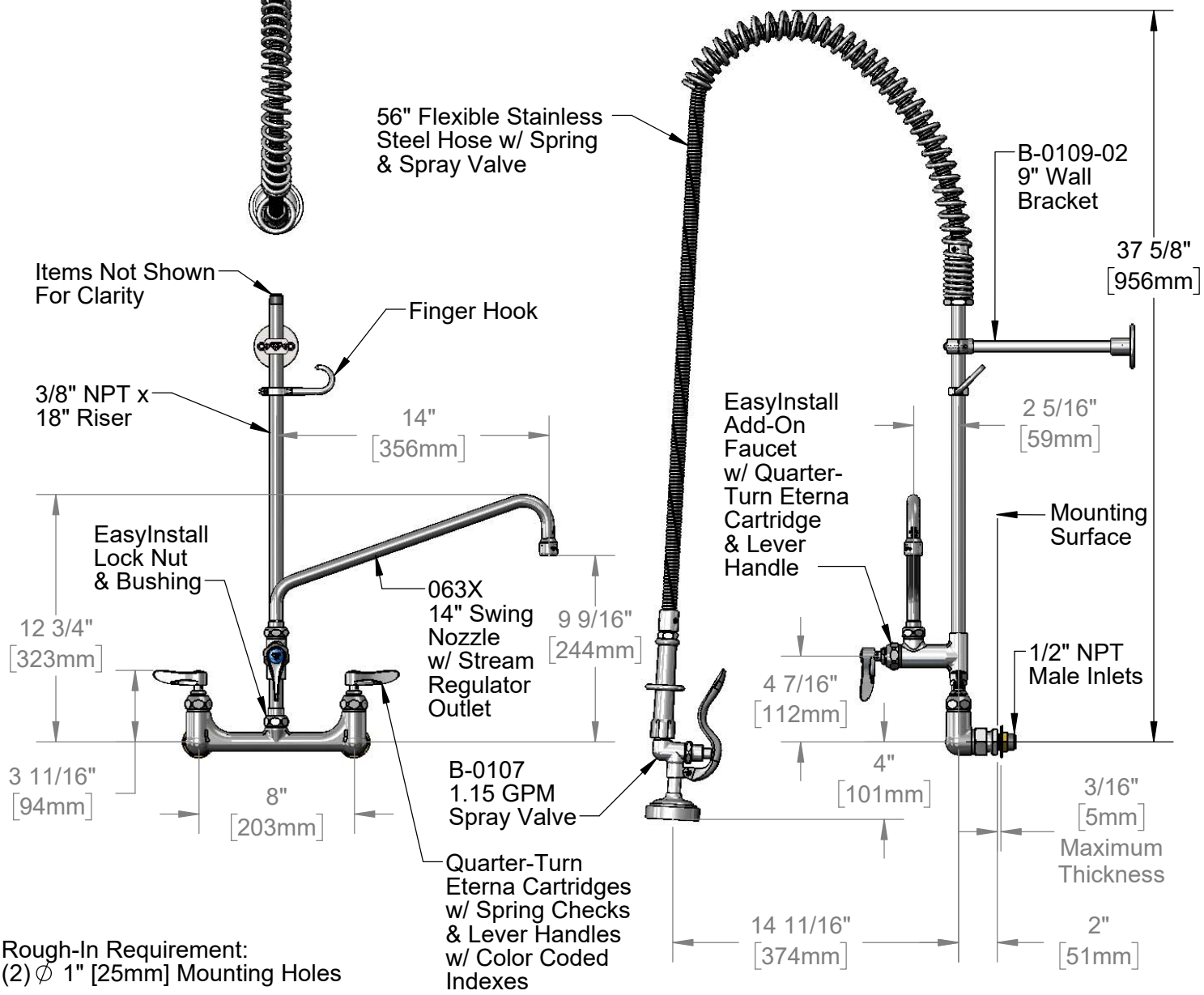
Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____





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

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, Add-On Faucet, 14" Swing Nozzle, 56" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, 9" Wall Bracket & 1/2" NPT Male Inlets

Product Compliance:

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

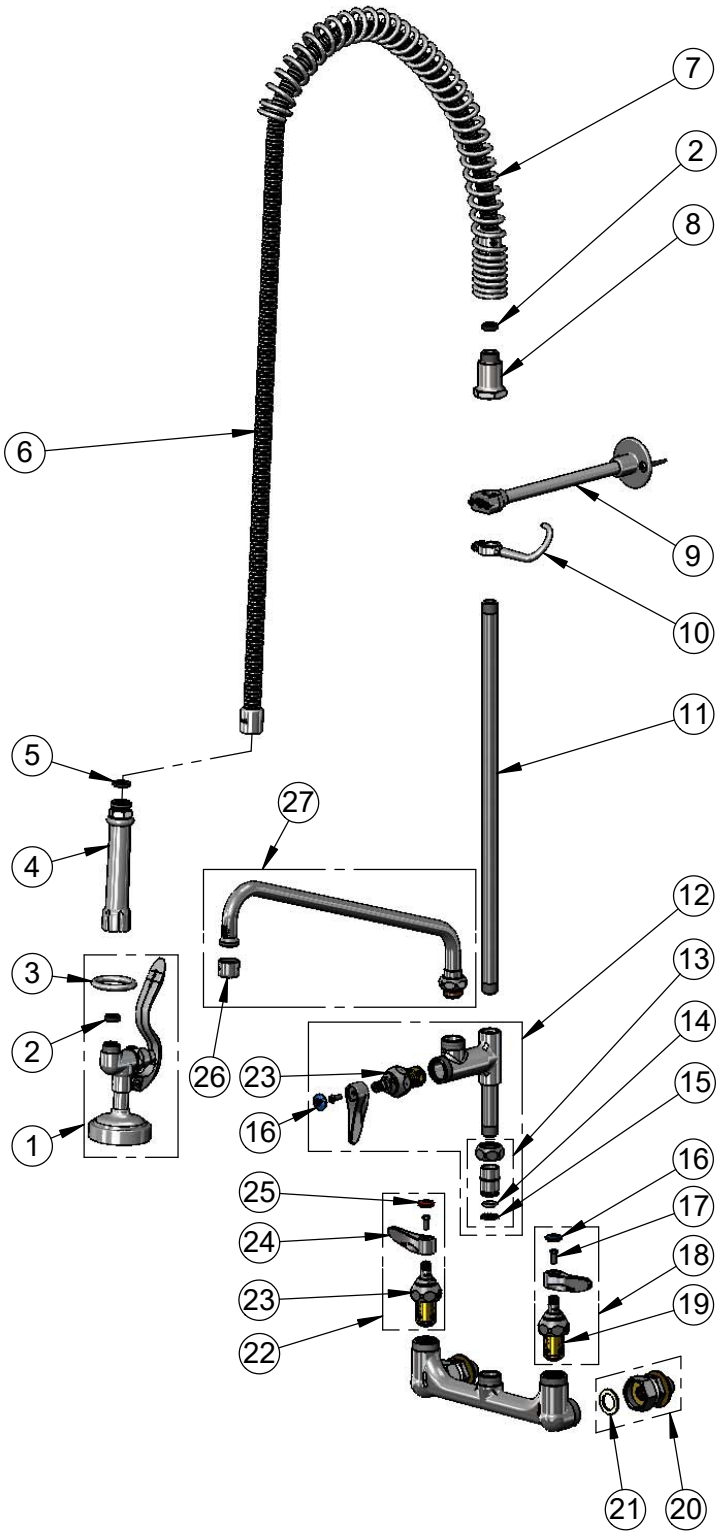
Drawn: AMG	Checked: JRM	Approved: JHB	Date: 10/15/18	Scale: 1:8	Sheet: 1 of 2

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

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

Model No.
B-0133-01

Item No.



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107	1.15 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle
5	001014-45	Washer, B-0100 Hose Barrel
6	B-0056-H2A	56" Flexible Stainless Steel Hose, Less Handle
7	000888-45	EasyInstall Overhead Spring
8	000821-40	Spring Body
9	B-0109-02	9" Wall Bracket
10	004R	Finger Hook
11	000369-40	3/8" NPT x 18" Riser
12	B-0155-LNEZ	EasyInstall Add-On Faucet w/ Quarter-Turn Eterna Cartridge, RTC & Lever Handle, Less Nozzle
13	EZ-K	EasyInstall Kit
14	001065-45	O-Ring
15	014200-45	Star Washer, Anti-Rotation
16	018506-19NS	Blue Button Index, Press-in
17	000925-45	Lab Handle Screw
18	002711-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC
19	012442-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, LTC
20	00CC	1/2" NPT Male Inlet Flange
21	001019-45	Coupling Nut Washer
22	002712-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC
23	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
24	001638-45NS	Lever Handle (New Style)
25	001193-19NS	Red Button Index, Press-in
26	B-PT	Full Flow Stream Regulator, 55/64-27
27	063X	14" Swing Nozzle

Product Specifications:
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, Add-On Faucet, 14" Swing Nozzle, 56" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, 9" Wall Bracket & 1/2" NPT Male Inlets

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

Drawn:	Checked:	Approved:	Date:	Scale:	Sheet:
AMG	JRM	JHB	10/15/18	NTS	2 of 2

BHS FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 4 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)

Advance Tabco

Work Table, 60"W x 30"D, 14 gauge 304 stainless steel top with 5"H backsplash, stainless steel legs with side & rear crossrails, adjustable stainless steel bullet feet, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1		Rear mount
Advance Tabco	1		Rear mounting provision
Advance Tabco	1		Pot Rack, table mounted, rear or splash-mounted, semi-circular design, 60" long, stainless steel, includes: (18) plated pot hooks & (1) AUR-60 utensil rack

STAINLESS STEEL

WORK TABLES

PREMIUM Series - 5" Backsplash - Open Base Style

Item #: _____ ***Qty #:*** _____

Model #: _____

Project #: _____

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

1-5/8" LEG STRETCHERS
Ensure Stability

FEATURES:

Top is furnished with 1 5/8" sanitary rolled rim edge on front and square sides, and a 5" splash with a 1" return on the rear side.

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

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

Front to back Stretchers are welded to legs. Left to right Stretcher bolted to legs and requires assembly.

CONSTRUCTION:

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

Entire top mechanically polished to a satin finish.

Top is sound deadened.

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

Gussets welded to support hat sections.

MATERIAL:

TKSS-SERIES: Stainless Steel Legs - Open Base

TOP: 14 gauge stainless steel type "304" series.
STRETCHERS: 1 5/8" dia. tubular stainless steel.
LEGS: 1 5/8" diameter tubular stainless steel.
1" adjustable stainless steel bullet feet.
Stainless steel gussets.

TKLG-SERIES: Galvanized Legs - Open Base

TOP: 14 gauge stainless steel type "304" series.
STRETCHERS: 1 5/8" dia. tubular galvanized steel.
LEGS: 1 5/8" diameter tubular galvanized steel.
1" adjustable plastic bullet feet.
Galvanized steel gussets.

TKSS-Series:
Stainless Steel Legs & Stretchers

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

NSF

TKLG-Series:
Galvanized Steel Legs & Stretchers

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

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

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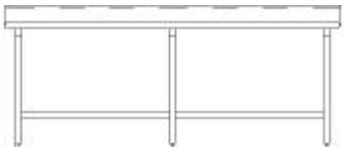
DETAILS and SPECIFICATIONS

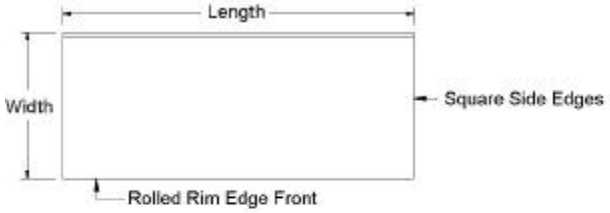
ALL DIMENSIONS ARE TYPICAL TOL ± .500”

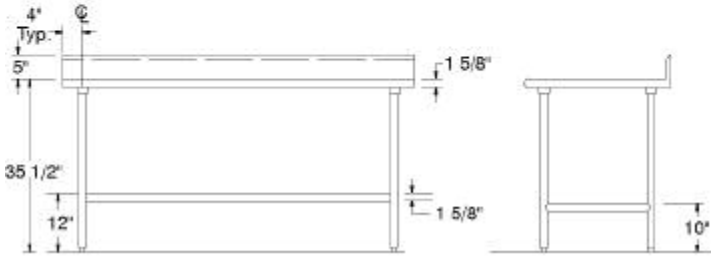
All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

TKSS & TKLG Series
Open Base Style
5” Backsplash



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





TKSS-Series: Stainless Steel Legs & Stretchers

L	24” Wide	Wt.	30” Wide	Wt.	36” Wide	Wt.
30”	TKSS-240	49 lbs.	TKSS-300	55 lbs.		
24”	TKSS-242	43 lbs.	TKSS-302	48 lbs.		
36”	TKSS-243	55 lbs.	TKSS-303	62 lbs.	TKSS-363	80 lbs.
48”	TKSS-244	67 lbs.	TKSS-304	75 lbs.	TKSS-364	85 lbs.
60”	TKSS-245	77 lbs.	TKSS-305	89 lbs.	TKSS-365	99 lbs.
72”	TKSS-246	89 lbs.	TKSS-306	97 lbs.	TKSS-366	112 lbs.
84”	TKSS-247	107 lbs.	TKSS-307	118 lbs.	TKSS-367	131 lbs.
96”	TKSS-248	119 lbs.	TKSS-308	131 lbs.	TKSS-368	145 lbs.
108”	TKSS-249	135 lbs.	TKSS-309	150 lbs.	TKSS-369	165 lbs.
120”	TKSS-2410	234 lbs.	TKSS-3010	249 lbs.	TKSS-3610	268 lbs.
132”	TKSS-2411	258 lbs.	TKSS-3011	276 lbs.	TKSS-3611	298 lbs.
144”	TKSS-2412	273 lbs.	TKSS-3012	291 lbs.	TKSS-3612	313 lbs.

TKLG-Series: Galvanized Steel Legs & Stretchers

L	24” Wide	Wt.	30” Wide	Wt.	36” Wide	Wt.
30”	TKLG-240	49 lbs.	TKLG-300	55 lbs.		
24”	TKLG-242	43 lbs.	TKLG-302	48 lbs.		
36”	TKLG-243	55 lbs.	TKLG-303	62 lbs.	TKLG-363	80 lbs.
48”	TKLG-244	67 lbs.	TKLG-304	75 lbs.	TKLG-364	85 lbs.
60”	TKLG-245	77 lbs.	TKLG-305	89 lbs.	TKLG-365	99 lbs.
72”	TKLG-246	89 lbs.	TKLG-306	97 lbs.	TKLG-366	112 lbs.
84”	TKLG-247	107 lbs.	TKLG-307	118 lbs.	TKLG-367	131 lbs.
96”	TKLG-248	119 lbs.	TKLG-308	131 lbs.	TKLG-368	145 lbs.
108”	TKLG-249	135 lbs.	TKLG-309	150 lbs.	TKLG-369	165 lbs.
120”	TKLG-2410	234 lbs.	TKLG-3010	249 lbs.	TKLG-3610	268 lbs.
132”	TKLG-2411	258 lbs.	TKLG-3011	276 lbs.	TKLG-3611	298 lbs.
144”	TKLG-2412	273 lbs.	TKLG-3012	291 lbs.	TKLG-3612	313 lbs.

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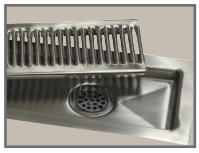
TABLE MODIFICATIONS & ACCESSORIES

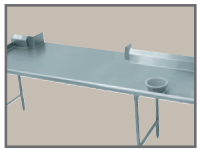
TOP MODIFICATIONS

TA-56
5" NSF Partition

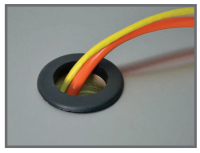


TA-523
Drop-In Urn Trough

CDR-5
Condiment Holder



TA-84
Pass-Thru



TA-108
Grommet For Cords

QTY.		
____	CDR-5	Condiment Holder (Accommodates 5 Bins)
____	TA-1	Notch Backsplash For Roll Up Door w/ Pass-Thru
____	TA-3	Stainless Steel Hat Channel & Gusset Upgrade
____	TA-7	10" Partial Splash
____	TA-8	Column Notch in Rear Splash (Includes Splash)
____	TA-10	5" Partial Splash
____	TA-12	Countertop Edge
____	TA-22	Square Edge Table
____	TA-28	Cut-Out For Cold Well. Incudes Louvered Doors
____	TA-29	16 Ga. 304 Rear Splash Capping Strip w/Adhesive Backing
____	TA-30	1-1/2" Side Splash
____	TA-30A	1-1/2" Turn Up For Table Tops
____	TA-31	5" Side Splash
____	TA-32	10" Side Splash
____	TA-34	Top Cut-Out
____	TA-34A	Top Cut-Out for Undermount Well
____	TA-35	Splash Cut-Out
____	TA-41	Poly-Vance 5/8" Cutting Board
____	TA-56	5" NSF Partition
____	TA-56A	18" NSF Partition
____	TA-57	Prepare Welded Field Joint (Welded in field by others)
____	TA-57A	Bolted Field Joint (Bolted in field by others)
____	TA-57B	Hairline Field Joint
____	TA-58	Stepdown to 24" Working Height
____	TA-64	Urn Trough (Factory installation only)
____	TA-75	Mitered Edge
____	TA-76	Paint on Sound Deadening
____	TA-79	Flour Trough (Factory installation only)
____	TA-82	Scrap Chute (6" dia. opening)
____	TA-84	Simple Pass-Thru
____	TA-87	Enclosed Rear Splash
____	TA-91	Poly Retaining Clips Includes TA-22 (S/S top table)

QTY.		
____	TA-93	Wall Brackets (Includes 2. For 5" & 10 1/2" splash only)
____	TA-96A	Can Opener Provision for Openers with Bolt-on Base (Customer to provide location)
____	TA-96B	Can Opener Surface Mount Provision with 4" S/S Tube for Openers w/o Base (Customer to provide location)
____	TA-96C	Can Opener Spacer Plate Provision for Use on Tables With Countertop Edge & Can Opener Base (Customer to provide location)
____	TA-100	Bull Nose All Sides of Worktable
____	TA-101	Rear Tray Lock
____	TA-106	Mirror HI-LITE Edge
____	TA-107	Vacuum Breaker Holes on Tables (Includes Backsplash with 2" Return)
____	TA-108	2" Hole with Grommet for Appliance Cord
____	TA-112	Hubble Outlet
____	TA-113	Notch Top for Buyout Unit
____	TA-130	Cutlery Dispenser Holder (Undercounter Mounted)
____	TA-135	Plate Shelf (Undercounter Mounted)
____	TA-366A	Heavy duty Understructure Top
____	TA-502	Install Advnace Tabco Hot Food Unit In Work Table Top (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)
____	TA-521	Drop-In urn Trough 1'
____	TA-522	Drop-In urn Trough 2'
____	TA-523	Drop-In urn Trough 3'
____	TA-524	Drop-In urn Trough 4'
____	TA-525	Drop-In urn Trough 5'
____	TA-526	Drop-In urn Trough 6'
____	TA-527	Drop-In urn Trough 7'
____	TA-528	Drop-In urn Trough 8'
____	TA-529	Drop-In urn Trough 9'
____	TA-550	Install Customer Supplied Buyout Items (Does not include wiring. Consult factory)
____	TA-551	Installation of Hot Food Wells. (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)

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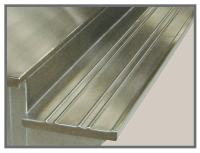
REF-K

TABLE MODIFICATIONS & ACCESSORIES

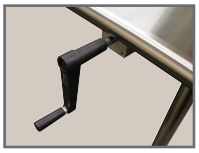
BASE MODIFICATIONS

TA-39
Louvered Hinged Doors

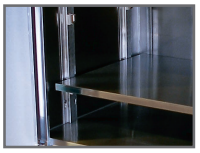
TA-73
Drop-Down Tray Slide



TA-74
Solid Tray Slide



TA-900
ADJ. Height Tables



TA-116
Adj. Mid-Shelf

QTY.		
____	TA-4	Removable Access Panel
____	TA-4A	Luvered Panel
____	TA-5	Curb Mounting Provision
____	TA-15	Provision for Built In Drawer Warmer
____	TA-23	Welded Set-Up Table/Crating
____	TA-24	Shell Crating
____	TA-27	Control Panel (Must add TA-34A or TA-34B)
____	TA-36A	Sliding/Hinge Stainless Steel Doors
____	TA-36B	1/2 Height Stainless Steel Hinge Doors
____	TA-36C	Hinged door with Trash Flap
____	TA-37	Stainless Enclosed Base
____	TA-39	24" Louvered Hinged Doors
____	TA-40	Remove Undershelf in Cabinet Base For Slide in Buyout
____	TA-42	Interior Partition (2.5"x30")
____	TA-43	Filler Panel (3"x30" with Flanged Feet)
____	TA-44	K.D. Aluminum Pan Rack Slides (6 slides. Table min. lgth. 30")
____	TA-45	K.D. Aluminum Glass Rack Slides (3 slides. Table min. lgth. 3 feet)
____	TA-46	Door Locks

QTY.		
____	TA-48	12"x12" Cut-Out in Back Panel/Undershelf for Plumbing
____	TA-54	Removable Kick Plate
____	TA-55	Remove Back Panel (on Enclosed Base)
____	TA-63	Removable Shelving (In addition to standard shelf & table width)
____	TA-70	S/S Tubular Tray Divider (12" sections)
____	TA-73	Tubular Tray Slide w/Dropdown (Stationary Tray Slide Available. Factory installation only)
____	TA-74	Solid Tray Slide
____	TA-92	12" Apron (in front of sink)
____	TA-92A	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
____	TA-116	Adjustable Enclosed Base Cabinet Mid Shelf- Add to Price of Enclosed Base Table with Fixed Mid Shelf **(M)**. Shelves Over 36" In Length Require Multiple Sections With Center Partition. For Partial Shelves Add To Price Of Shelf.
____	TA-130	Cutlery Dispenser Holder (Undercounter Mounted)
____	TA-135	Plate Shelf (Undercounter Mounted)
____	TA-205	Connect Cafeteria Items (Per Joint Between 2 Tables. Requires Casters)
____	TA-900	Upgrade Table To be Height Adjustable In Field (Up to 6" Only. Unit Ships Set Up)

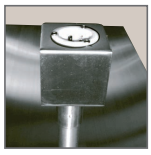
ELECTRICAL & DATA PORT OUTLETS

TA-62
Duplex Outlet

TA-62A
GFI Duplex Outlet

TA-62D
GFI Doghouse Outlet

TA-62F
Empty Junction Box



TA-112
Hubble Outlet

QTY.		
____	TA-62	Standard Duplex Electrical Outlet & Cover Plate (Under Flat Top). NEMA 5-15R
____	TA-62A	GFI Duplex Outlet & Cover Plate in a VKS Splash. NEMA 5-20R
____	TA-62C	GFI Duplex Outlet & Cover Plate Below Shelf Top. NEMA 5-20R
____	TA-62D	GFI Duplex Outlet & Cover Plate in a Doghouse. NEMA 5-20R

QTY.		
____	TA-62E	Upgrade Outlet to a NEMA 6-20R or Equiv.
____	TA-62F	Junction Box (empty) Below Table Top. Includes 1 Gang Size, Stainless Steel Face Plate
____	TA-112	Hubble Outlet
____	TA-622	CAT-5 Data Port Outlet. Cable Not Included

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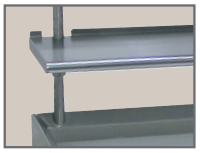
TABLE MODIFICATIONS & ACCESSORIES

OVERSHELF & POT RACK MODIFICATIONS

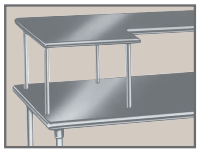


TA-9A
1" Turn Up

TA-22A
Square Edge

TA-71
Heat Lamp Mounting Provision

TA-100A
Bull Nose



TA-102
24" x 24" Extension

QTY.		
____	TA-9A	Partial 1" Turn-Up for all Table Mt. Shelves
____	TA-22A	Square Edge on Overshelf
____	TA-26-10	Welded Wall Shelf Brackets for 10" Wide Shelf
____	TA-26-12	Welded Wall Shelf Brackets for 12" Wide Shelf
____	TA-26-15	Welded Wall Shelf Brackets for 15" Wide Shelf
____	TA-26-18	Welded Wall Shelf Brackets for 18" Wide Shelf
____	TA-47	Shelf Mounting Bracket for Existing Table
____	TA-49	Wall Shelf 2" Offset
____	TA-60	Special Sizing Charge for Shelves (Must Order Larger Unit to be Cut Down to Smaller Size)
____	TA-71	Heat Lamp Mounting Provision
____	TA-71A	Heat Lamp Remote Control Bracket
____	TA-78	Additional Lin. Ft. Past 12' For Table Mt. Shelf (For ODS, OTS, TS, DS & WS Shelving only)
____	TA-77	Check Minder Shelf Provision (Factory install only)
____	TA-83	Spice Bins

QTY.		
____	TA-84A	Knife Rack for Rolled Rim Tables
____	TA-84B	Knife Rack for Poly Top Tables
____	TA-84C	Knife Rack for Square Edge Tables
____	TA-86	Stainless Steel Pot Hooks
____	TA-89	Double Sided Plated Pot Hooks (Package of 4)
____	TA-89A	Single Sided Plated Pot Hooks (Package of 4)
____	TA-98	Stainless Steel Flat Bar in lieu of Chain
____	TA-99	16 Ga. S/S 304 Upgrade for Wall & Over Shelves
____	TA-100A	Bull Nose All Sides of Shelf
____	TA-100R	Bull Nose Three Sides of Shelf w/ Rear Turn Up
____	TA-102	24" x 24" Extension for Microwave or Computer Shelf (Add to OTS and ODS Shelves. See page 65)
____	TA-103	24" Wide PT Shelf (36" Min Length. Mid mount only. PT Series Shelf, See Pg. 73. Add to 18" Wide Shelf)
____	TA-104	Additional Length Over 12' (Add to 18" Shelf. (PA & CU Shelving Only. Max. Length is 14' as Single Piece)

UNDERSHELF MODIFICATIONS

QTY.		
____	TA-9	1-1/2" Turn-Up for Undershelves
____	TA-17	Upgrade Undershelf to a Marine Edge (Must add TA-23)
____	TA-48	12"x12" Cut-Out in Back Panel or Undershelf for Plumbing

QTY.		
____	TA-94	Upgrade 16 Ga. 304 S/S Undershelf
____	TA-94A	Upgrade 14 Ga. 304 S/S Undershelf
____	TA-366	Reinforced Understructure For Undershelves

SIZE MODIFICATIONS

QTY.		
____	TA-33	Special Working Height
____	TA-59	36" Wide Equipment Stand
____	TA-6	Extra Length for Standard Tables Over 12' (Tables Over 14' Require Field Joint TA-57)
____	TA-61	Special Sizing Charge (Larger Unit Cut Down to Smaller Size)
____	TA-61A	Special Modification Charge

QTY.		
____	TA-65	Enclosed Base Units Over 12' (Open Base Table)
____	TA-66	Enclosed Base Units Over 12' (Sliding Door Units)
____	TA-67	Enclosed Base Units Over 12' (Hinged Door Units)
____	TA-105	Modify Enclosed Base Table w/ Drawers to 24" Width
____	TA-110	Modify Enclosed Base Table w/ Drawers to 36" Width

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REF-K

TABLE MODIFICATIONS & ACCESSORIES

LEG MODIFICATIONS

QTY.		
____	TA-16	1 Galvanized Leg with Plastic Bullet Foot (34 1/2" Total Length)
____	TA-16-4	4 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)
____	TA-16-6	6 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)
____	TA-19	Stainless Steel Flanged Bullet Foot For Work Table
____	TA-19L	S/S Bolt-on Leg w/ Flanged Foot For Enclosed Base Table
____	TA-20	1 Stainless Steel Leg with S/S Bullet Foot (34 1/2" Total Length)
____	TA-20-4	4 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)

QTY.		
____	TA-20-6	6 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)
____	TA-20L	Replacement Bolt-on Leg For Enclosed Base Table
____	TA-21	Stainless Steel Bullet Foot
____	TA-68	Relocate Rear Cross Rail To Center (for Open Base Tables Only)
____	TA-72	Leg to Wall Brace (Set per table)
____	TA-95	Upgrade 16 Ga. 304 S/S Legs Only

WORK TABLE CASTERS

Standard Casters

Maintains the Standard 35-1/2" Working Height

200 lbs. Load Capacity Per Caster

When Used w/ Stainless Steel Legs

TA-25S-4 **Set of 4** (Two with Brakes)
TA-25S-6 **Set of 6** (Two with Brakes)

When Used w/ Galvanized Legs

TA-25G-4 **Set of 4** (Two with Brakes)
TA-25G-6 **Set of 6** (Two with Brakes)

Replacement Casters

For Work Tables

TA-25 **Set of 4** (Two with Brakes)

TA-25A **Set of 6** (Two with Brakes)

200 lbs. Load Capacity Per Caster

Optional Standard Caster Upgrades:

TA-25B Set For brakes on all wheels (Standard Casters) - Add price to the following models: TA-25, TA-25A, TA-25S-4, TA-25S-6, TA-25G-4, TA-25G-6

TA-25C Per Caster Upgrade Standard Caster with Heavy Duty Urethane Wheels (Per Caster)

EQUIPMENT STAND CASTERS

Standard Casters

5" Urethane Wheels.
Maintains the Standard 24" Working Height

200 lbs. Load Capacity Per Caster

w/ Stainless Steel Legs
TA-25ES **Set of 4** (Two with Brakes)

w/ Galvanized Legs
TA-25EG **Set of 4** (Two with Brakes)

HEAVY DUTY Casters

5" Urethane Wheels

400 lbs. Load Capacity Per Caster

TA-255 Super Heavy Duty Set of 4 (Two with Brakes)

TA-256 Super Heavy Duty Set of 6 (Two with Brakes)

Enclosed Base Table Casters

Easy Bolt-On Style

TA-255P **Set of 4** (Two with Brakes)
TA-255AP **Set of 6** (Two with Brakes)

300 lbs. Load Capacity Per Caster

For brakes on all wheels (Enclosed Base Casters) - Add price to models: TA-255P or TA-255AP

TA-255PB

Optional Equipment Stand Caster Upgrade:

TA-255B For brakes on all wheels (Equipment Casters) - Add price to any of the following models: TA-255, TA-256, TA-25ES, TA-25EG

Contact Our SMART FABRICATION™ Department for more information at 800-645-3166 or email in your specifications to smartfab@advancetabco.com

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MIX & MATCH
ADJUSTABLE COMPONENTS
Stainless Steel
SHELVING - POT RACK - UTENSIL RACK

Convert Your Table into a Effective Work Station!

Maximize Your Work Area!

Our TABLE with POT RACK, SHELVING & UTENSIL RACK

YES!!! . . . . it's ADJUSTABLE

Mix & Match . . . . . your choice. We offer 3 basic components: SHELF - POT RACK - UTENSIL RACK.

The Adjustable Solution components are adjustable. You set the height to meet your demanding requirements.

Focus on Function . . . . . available in 4 shelf widths, 2 pot rack styles, 10 lengths, and 1 utensil rack series.

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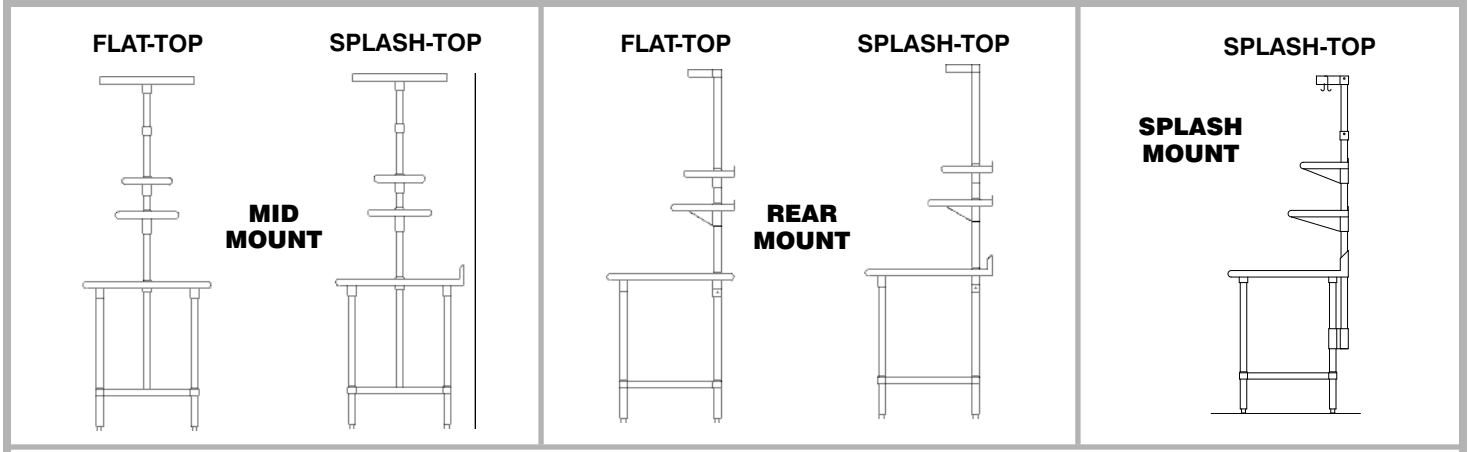
DESIGNED & CONSTRUCTED so as to be a Self-Contained Unit

Possible ADJUSTABLE Solutions for ALL Standard ADVANCE TABCO TAbles



Also . . . . Adaptable to ALL ADVANCE TABCO
Open - Base (less undershelf) Units.

SHELF SPECIFICATIONS:

REAR MOUNT & SPLASH MOUNT DESIGN:
Shelves feature a 1 1/2" splash on rear edge. Front edge has a rolled rim and square sides.

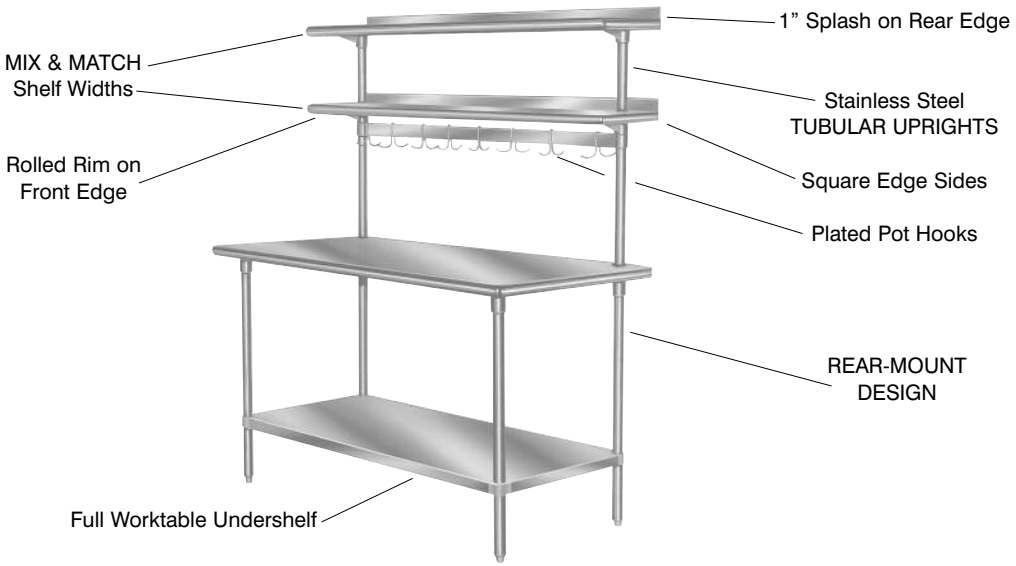
MID MOUNT DESIGN:
Shelves feature a rolled rim on front and rear & square sides.

TUBULAR UPRIGHT DIMENSIONS	
furnished with units requiring pot racks, shelves and utensil rack. (Dim. A.F.F.)	84"
furnished with units requiring ONLY shelving. (Dim. A.F.F.)	60"
furnished with units requiring field retrofit to include pot rack. Model TA-225 (ext. assembly)	24"

A.F.F. = Above Finished Floor.

SINGLE POST DESIGN MAXIMIZES YOUR WORK AREA!

TABLE with OVERHEAD SHELVES



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MODELS - DIMENSIONS - WEIGHTS

Choose a SHELF or SHELVES - POT RACK - UTENSIL RACK and one of the following Mounting Provisions:

TA-229 = REAR MOUNT
TA-228 = MID MOUNT
TA-227 = SPLASH MOUNT

NOTE: Adjustable utensil rack is always supplied when ordering POT RACK.

TA-225 = EXTENSION TUBE ASSEMBLY

FACTORY INSTALLATION REQUIRED OF MOUNTING ASSEMBLY.

SHELVING MODELS

WIDTH	Length	MID MT.	REAR MT.	SPLASH MT.	Est. Wt.
10"	36"	PT-10-36	PT-10R-36	PT-10S-36	12 lbs.
	48"	PT-10-48	PT-10R-48	PT-10S-48	14 lbs.
	60"	PT-10-60	PT-10R-60	PT-10S-60	17 lbs.
	72"	PT-10-72	PT-10R-72	PT-10S-72	19 lbs.
	84"	PT-10-84	PT-10R-84	PT-10S-84	22 lbs.
	96"	PT-10-96	PT-10R-96	PT-10S-96	26 lbs.
	108"	PT-10-108	PT-10R-108	PT-10S-108	28 lbs.
	120"	PT-10-120	PT-10R-120	PT-10S-120	31 lbs.
	132"	PT-10-132	PT-10R-132	PT-10S-132	35 lbs.
	144"	PT-10-144	PT-10R-144	PT-10S-144	38 lbs.
12"	36"	PT-12-36	PT-12R-36	PT-12S-36	13 lbs.
	48"	PT-12-48	PT-12R-48	PT-12S-48	15 lbs.
	60"	PT-12-60	PT-12R-60	PT-12S-60	18 lbs.
	72"	PT-12-72	PT-12R-72	PT-12S-72	20 lbs.
	84"	PT-12-84	PT-12R-84	PT-12S-84	23 lbs.
	96"	PT-12-96	PT-12R-96	PT-12S-96	27 lbs.
	108"	PT-12-108	PT-12R-108	PT-12S-108	29 lbs.
	120"	PT-12-120	PT-12R-120	PT-12S-120	32 lbs.
	132"	PT-12-132	PT-12R-132	PT-12S-132	36 lbs.
	144"	PT-12-144	PT-12R-144	PT-12S-144	39 lbs.
15"	36"	PT-15-36	PT-15R-36	PT-15S-36	15 lbs.
	48"	PT-15-48	PT-15R-48	PT-15S-48	17 lbs.
	60"	PT-15-60	PT-15R-60	PT-15S-60	20 lbs.
	72"	PT-15-72	PT-15R-72	PT-15S-72	22 lbs.
	84"	PT-15-84	PT-15R-84	PT-15S-84	25 lbs.
	96"	PT-15-96	PT-15R-96	PT-15S-96	29 lbs.
	108"	PT-15-108	PT-15R-108	PT-15S-108	31 lbs.
	120"	PT-15-120	PT-15R-120	PT-15S-120	34 lbs.
	132"	PT-15-132	PT-15R-132	PT-15S-132	38 lbs.
	144"	PT-15-144	PT-15R-144	PT-15S-144	41 lbs.
18"	36"	PT-18-36	PT-18R-36	PT-18S-36	17 lbs.
	48"	PT-18-48	PT-18R-48	PT-18S-48	19 lbs.
	60"	PT-18-60	PT-18R-60	PT-18S-60	22 lbs.
	72"	PT-18-72	PT-18R-72	PT-18S-72	24 lbs.
	84"	PT-18-84	PT-18R-84	PT-18S-84	27 lbs.
	96"	PT-18-96	PT-18R-96	PT-18S-96	31 lbs.
	108"	PT-18-108	PT-18R-108	PT-18S-108	33 lbs.
	120"	PT-18-120	PT-18R-120	PT-18S-120	36 lbs.
	132"	PT-18-132	PT-18R-132	PT-18S-132	40 lbs.
	144"	PT-18-144	PT-18R-144	PT-18S-144	43 lbs.

POT RACKS

(Includes Adjustable Utensil Rack & Pot Hooks)

SIZE	MID Mount	REAR Mount	SPLASH Mount	# of Hooks	Est. Wt.
36"	SCT-36	SWT-36	SWTB-36	12	30 lbs.
48"	SCT-48	SWT-48	SWTB-48	12	34 lbs.
60"	SCT-60	SWT-60	SWTB-60	18	37 lbs.
72"	SCT-72	SWT-72	SWTB-72	18	46 lbs.
84"	SCT-84	SWT-84	SWTB-84	18	50 lbs.
96"	SCT-96	SWT-96	SWTB-96	18	55 lbs.
108"	SCT-108	SWT-108	SWTB-108	18	60 lbs.
120"	SCT-120	SWT-120	SWTB-120	18	65 lbs.
132"	SCT-132	SWT-132	SWTB-132	18	68 lbs.
144"	SCT-144	SWT-144	SWTB-144	18	72 lbs.

NOTE: "SWT" and "AUR" models align with rear table legs and are 6" less than the nominal foot length.

UTENSIL RACKS

(Includes Pot Hooks)

SIZE	MODEL #	# of Hooks	Est. Wt.
36"	AUR-36	6	10 lbs.
48"	AUR-48	6	12 lbs.
60"	AUR-60	9	14 bs.
72"	AUR-72	9	16 lbs.
84"	AUR-84	9	18 lbs.
96"	AUR-96	9	20 lbs.
108"	AUR-108	9	22 lbs.
120"	AUR-120	9	24 lbs.
132"	AUR-132	9	26 lbs.
144"	AUR-144	9	28 lbs.

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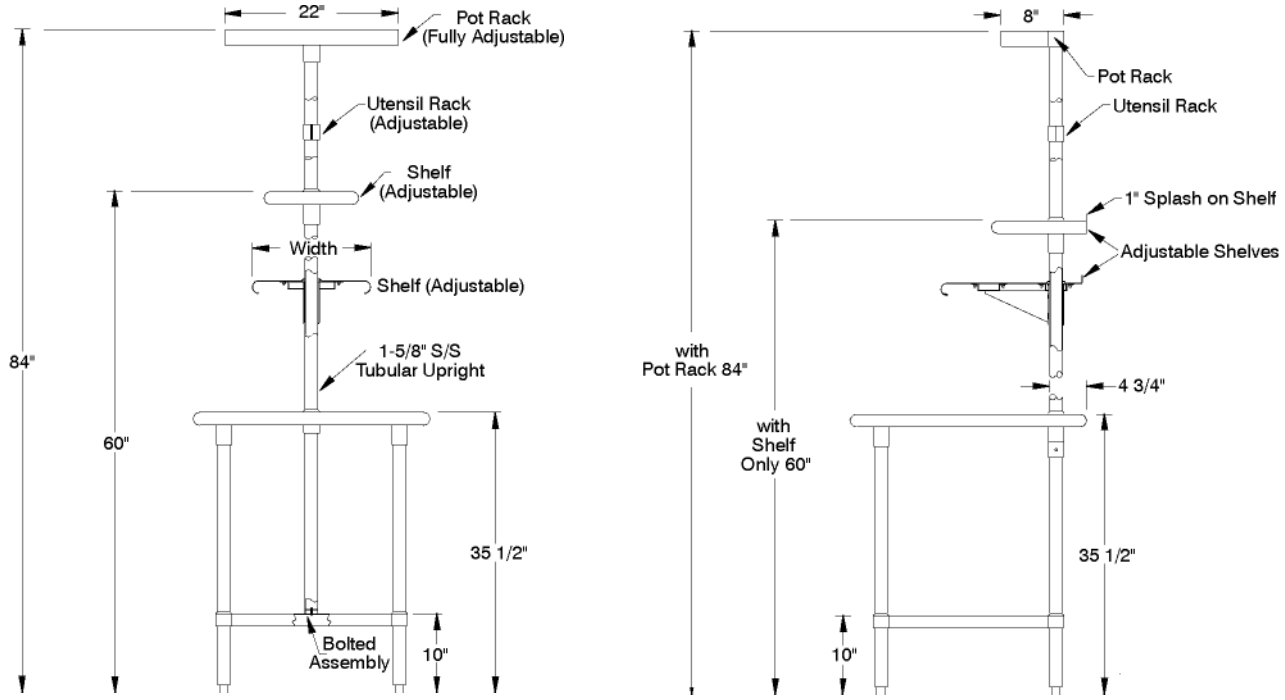
SPECIFICATIONS

TABLE with SHELVES, POT RACK & UTENSIL RACK

MID-MOUNT INSTALLATION

REAR-MOUNT INSTALLATION

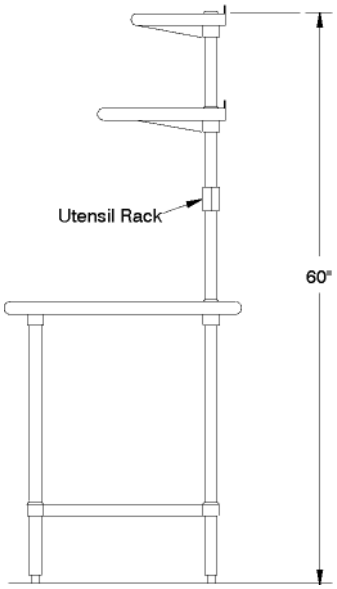
Suggested Heights an Typical Installations



ALL DIMENSIONS ARE TYPICAL

A.F.F. = Above Finished Floor

Table Mounted Shelf Installation



DESIGN:

SHELVES, POT & UTENSIL RACKS are adjustable along a single tubular upright at each and of the table.

Gusset type SET SCREW LOCKING MECHANISMS are employed to secure in place.

HAT SECTIONS and ANGLE BRACKETS, where required, are supplied to insure a rigid and level working surface.

MATERIAL:

SHELVES, POT & UTENSIL RACKS, HAT SECTION and GUSSETS are stainless steel.

SHELF DESIGN:

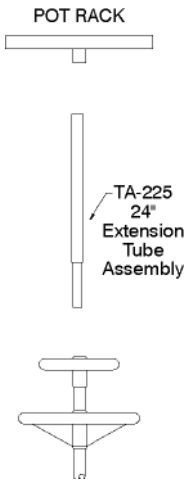
MID-MOUNTED SHELVING UNITS are furnished with a roll rim edge on front and rear sides.

REAR & SPLASH MOUNTED SHELVING UNITS are furnished with a roll rim edge in front. Ends are square edged formed downward and rear edge is turned up to form a rear splash.

CONSTRUCTION:

TIG welded with exposed areas polished to match adjacent surfaces.

Units originally supplied with OVERHEAD SHELVING can be adapted on the field to receive a POT RACK.



EXISTING UNIT

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BHS FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 5 - SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

Turbo Air

M3 Series Sandwich/Salad Unit, two-section, rear mount self-contained compressor, 12.0 cu. ft., 12-pan top opening with hood, (2) swing doors, (2) PE coated wire shelves, 9-1/2" deep cutting board with side rail, digital temperature control, self-cleaning condenser, cold bunker system, stainless steel top, front & sides (galvanized steel back & bottom), aluminum interior, stainless steel floor & ABS door liner, LED interior lighting & fan control, R290 Hydrocarbon refrigerant, 1/4 HP, , cETLus, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Turbo Air	1		Note: Contact factory representative for parts & accessories discounts
Turbo Air	1		3 year parts & labor warranty, standard
Turbo Air	1		Additional 2 year compressor warranty (5 year total), standard
Turbo Air	1		Self-cleaning condenser device equipped, standard
Turbo Air	1		1/6 size, 4" deep condiment pan & pan dividers included, standard
Turbo Air	1		Caster Set, 4", swivel, locking front wheels, 5"H (overall), standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	4.4		1/4		

REFRIGERATOR MANUFACTURER
Turbo air
more durable, efficient, beautiful

4184 E. Conant St.
Long Beach, CA 90808
Tel. 310-900-1000
Fax. 310-900-1077
www.turboairinc.com

Project :	
Model # :	
Item # :	Qty :
Available W/H :	
Approval :	

Sandwich / Salad Unit

Food Prep Tables
M3 Series

Model : MST-48-N

Patented Self-Cleaning Condenser

This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

FEATURES & BENEFITS

- ***Self-Cleaning Condenser***
  The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.
- ***Digital temperature control & monitor system***
  Keep food products safe by maintaining constant temperatures. External digital display allows for easy monitoring.
- ***Hydrocarbon refrigerants (R-290)***
  With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).
- ***Cold Bunker system***
  Our innovative forced air system allows cold air to flow all around the food pan area, covering not only underneath the pan, but also the front, top and the rear. This unique air flow creates a cold air-shield around the pan, which maintains the food temperature at under 41°F (NSF requirement) even when the lids are opened. In addition, the compartment isolates pans from the reach-in area to prevent food spillage.
- ***Insulated pan cover***
- ***Stainless steel exterior***
  The Turbo Air M3 model boasts a stainless steel exterior (galvanized steel back and bottom). Interior is AL interior with stainless steel floor and ABS door liner. It guarantees the utmost in cleanliness and long product life. The M3 model adds a touch of style to the most refined setting.
- ***High-density polyurethane insulation***
  The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.
- ***9-1/2" deep, 1/2" thick high-density Polyethylene cutting board included with convenient side rail***
- ***Adjustable, heavy duty, PE (polyethylene) coated wire shelves***
- ***LED interior lighting & fan control***
  Energy efficient LED lighting lights every corner, making items easy to find. Fan control function automatically shuts off the fan when the door is open, which prevents hot air from being drawn in, thus maintaining the cool inner temperature.
- ***Refrigerator holds 33°F ~ 39°F for the best in food preservation***

NATURAL Refrigerant · ISO9001:2008 · Intertek · Intertek · 3 YEAR · Compressor 5 YEAR WARRANTY

Model	Swing Doors	CU./FT.	#of Shelves	#of Pans	#of Hood	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
MST-48-N	**2**	**12**	**2**	**12**	**1**	**1/4**	**4.4**	**242**	**48 1/4 x 30 x 37**

Ver.20190917

* Depth does not include 1" for rear spacers. † Height does not include 5" for caster height.

Sandwich / Salad Unit

Food Prep Tables
M3 Series

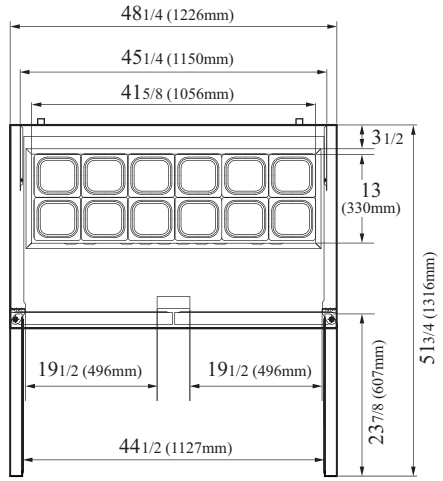
Model : MST-48-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	NEMA 5-15P
Full Load Amperes	4.4
Compressor HP	1/4
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
Ext. Length Overall (in.)	48 1/4 (1226mm)
Ext. Depth Overall (in.) *	30 (762mm)
Ext. Height Overall (in.) †	37 (940mm)
# of Doors	2
# of Shelves	2
# of Pans	12
Net Capacity (cu. ft.)	12
Shelf Size (in.)	21 x 17
Net Weight (lbs.)	225
Gross Weight (lbs.)	242

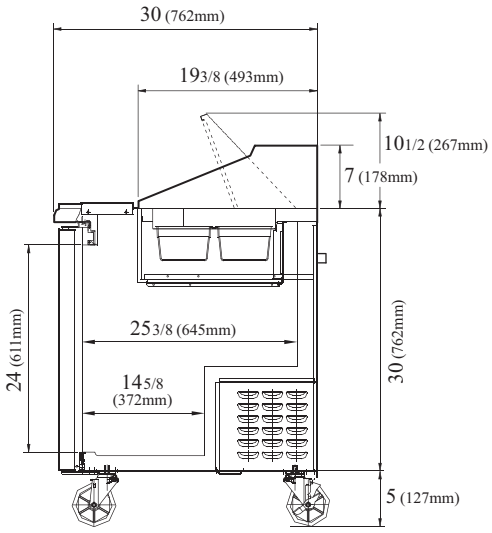
Design and specifications subject to change without notice.
Actual shipping weight may differ due to extra packing materials for product protection.
* Depth does not include 1" for rear spacers.
† Height does not include 5" for caster height.

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

WARRANTY : 3 Year Parts and Labor Warranty
Additional 2 Year Warranty on Compressor

STANDARD FEATURES

- ***Anti-corrosion coated evaporator***
- ***Self-contained system***
- ***Standard 4" dia. swivel casters with locks on the front set***
- ***Standard 1/6 size, 4" deep condiment pans included***

OPTIONAL ACCESSORIES

- 1" caster, ½" diameter & 13 TPI: S28R813660 (non-brake)
- 2.5" caster, ½" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, ½" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, ½" - 13 TPI x 1.54": LFM1213566
- 6" ABS plastic leg: 30221M0200
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: WM77800100
- Removable food cover: RCT-48
- Stainless steel double overshelf: TSOS-4R
- Clear lids available
- **Door lock: extra lead time will apply, please call factory for more details to order**

Ver.20190917

BHS
FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 6 - EXHAUST HOOD (1 EA REQ'D)

CaptiveAire

BHS
FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 6.1 - EXHAUST FAN (1 EA REQ'D)

CaptiveAire

BHS
FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 6.2 - MEATED MAKE-UP AIR FAN (1 EA REQ'D)

CaptiveAire

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 6.3 - ELECTRICAL CONTROLS (1 EA REQ'D)

CaptiveAire

BHS
FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 6.4 - FIRE SUPPRESSION SYSTEM (1 EA REQ'D)

CaptiveAire

BHS FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 7 - CONVECTION OVEN, GAS (1 EA REQ'D)

Vulcan

Convection Oven, gas, single-deck, standard depth, solid state controls, electronic spark igniter, 60 minute timer, (5) nickel plated racks, 25-3/4" high legs, stainless steel front, top and sides, stainless steel door with window, 50,000 BTU, NSF, CSA Star, CSA Flame, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Vulcan	1		1 year limited parts & labor warranty, standard
Vulcan	1		Natural gas (specify elevation if over 2,000 ft.)
Vulcan	1		6' cord with plug, standard
Vulcan	1		Casters (set of four, 2 locking) for Single Deck Oven or for Leg Stand
Dormont	1		Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, (1) Snap'N Go, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug			7.7				

GAS

	SIZE	MBTU	KW
1	3/4"	50.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					

Item # _____ C.S.I. Section 11420

OVENS

VC4G SERIES
SINGLE DECK GAS CONVECTION OVENS

Model VC4GD
Shown on optional casters

- ☐ **VC4GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- ☐ **VC4GC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

STANDARD FEATURES

- ■ Stainless steel front, sides and top.
- ■ Painted legs.
- ■ Independently operated stainless steel doors with double pane windows.
- ■ 50,000 BTU/hr. burner.
- ■ Electronic spark igniter.
- ■ ½ H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug. 7.7 amps total draw.
- ■ Oven cool switch for rapid cool down.
- ■ Porcelain enamel on steel oven interior.
- ■ Five nickel plated oven racks with eleven rack positions.
- ■ ¾" rear gas connection with combination gas pressure regulator and safety solenoid system.
- ■ One year limited parts and labor warranty.

OPTIONS

- ☐ Kosher friendly control package.
- ☐ Complete prison package.
  - ☐ Security screws only.
- ☐ Stainless steel legs.
- ☐ Casters.
- ☐ Simultaneous chain driven doors.
- ☐ 208V or 240V, 60 Hz, 1 ph, two speed, ½ H.P. blower motor. 208V, 4.2 amps; 240V, 3.6 amps.
- ☐ Control panel mounted on left side of oven.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES

- ☐ Stainless steel open stand with adjustable rack supports, stainless steel shelf and choice of adjustable feet or casters.
- ☐ Oven/steamer accessory kit. Includes stainless steel marine edge top. Requires 8" legs in lieu of standard legs.
- ☐ Stainless steel rear enclosure.
- ☐ Extra oven rack(s).
- ☐ Rack hanger.
- ☐ Stainless steel drip pan.
- ☐ Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.
- ☐ Down draft flue diverter for direct vent connection.

SPECIFICATIONS

Single section, gas convection oven, Vulcan-Hart Model No. (VC4GD) (VC4GC). Stainless steel front, sides and top. Painted legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interior measures 29"w x 22⅛"d x 20"h. Two interior oven lights. Five nickel plated oven racks measure 28¼" x 20½". Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner. Electronic spark igniter. Furnished with a two speed ½ H.P. oven blower-motor. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw.

Exterior Dimensions:

40¼"w x 41⅛"d (includes motor & door handles) 37¾"d (includes motor only) x 54¾"h on 23¾" legs with feet. 23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29⅛" in length.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

VULCAN
a division of ITW Food Equipment Group LLC
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

OVENS

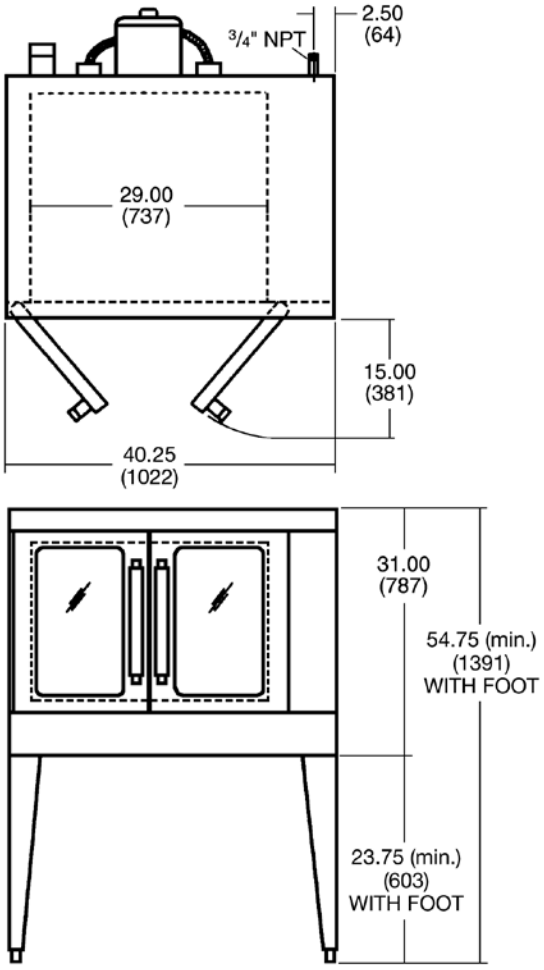
VC4G SERIES
SINGLE DECK GAS CONVECTION OVENS

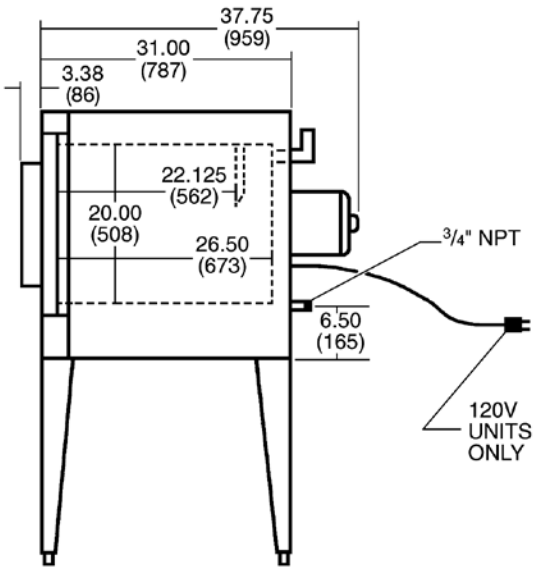
INSTALLATION INSTRUCTIONS

1. A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 5.0" W.C., Propane gas is 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association Inc., Accredited Standards Committee Z223, 400 N. Capitol St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.
4. Clearances:

	Combustible	Non-combustible
Rear	0"	0"
Right Side	2"	0"
Left Side	1"	0"

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





MODEL NO.	WIDTH	DEPTH (INCLUDES HANDLES)	HEIGHT	BTU/HR. PER OVEN	TOTAL BTU/HR.	ELECTRICAL	WEIGHT			
							WITH SKID & PACKAGING		WITHOUT SKID & PACKAGING	
							LBS.	KG	LBS.	KG
VC4G	40¼"	41⅛"	54¾"	50,000	50,000	120/60/1	464	211	410	186

VULCAN
a division of ITW Food Equipment Group LLC
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

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

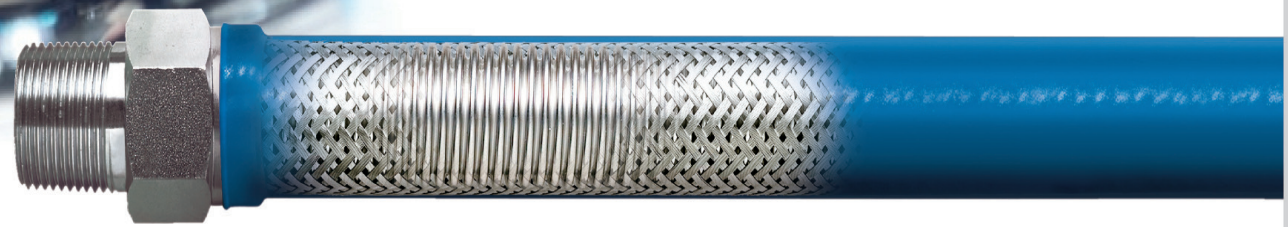
Item #7
1675KIT48
Dormont
Page: 36
BHS Foodservice Solutions - Amherst
60 Broad St. Tonawanda

Dormont®

Foodservice Moveable Equipment Installation Products

The Dormont Blue Hose™ is the heart of the Safety System, specifically engineered for caster-mounted commercial cooking equipment. The Blue Hose includes an antimicrobial protective PVC coating, and our Stress Guard® technology that makes the hose easier to install and dramatically reduces stress on the hose ends.

The fuel gas codes require the use of an ANSI Z21.69/CSA 6.16 moveable gas connector with all appliances that may or may not utilize casters and, under normal use, are moved on a regular basis for service, positioning or area cleanliness.



STRESS GUARD TECHNOLOGY

Rotation technology reduces stress on both ends of the hose

Stainless Steel Construction
Heavy-duty, flexible, corrugated 304 stainless steel tubing

Stainless Steel Braid
Tight-weave braid prevents corrugations from stretching as equipment is moved

Antimicrobial PVC Coating
Inhibits growth of bacteria, mold and mildew on the gas connector

The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. It is a complete system of connection products designed with the safety of your kitchen, the food you serve, your employees, and your business in mind.

The Safety System includes the famous Dormont Blue Hose and our exclusive safety-based fittings - the SnapFast quick-disconnect, the Safety Quik quick-disconnect valve, and the Swivel MAX. Safe, unique, and affordable, the Dormont Safety System provides peace of mind for the gas connections in your commercial kitchen.

Safety Quik

- Prevents user from turning on gas while appliance is disconnected
- Thermal shut-off when internal temperature exceeds 350°F (177°C)

SnapFast

- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)

SwivelMAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall

Restraining Cable

- Prevents transmission of strain to connector
- Provided 1' shorter than the gas connector

Safety-Set
Always on the mark

- Ensures cooking equipment is always positioned in design-specified location
- Fast installation with choice of adhesive foam tape or thumbscrews

A Watts Water Technologies Company USA: 6015 Enterprise Drive, Export, PA 15632 • 1-800-DORMONT • Dormont.com

S-BUYGUIDE-Front.indd 1
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Dormont® Moveable Commercial Equipment Kits

KIT SOLUTIONS	50 = ½" ID 75 = ¾" ID 100 = 1" ID 125 = 1-¼" ID PART NUMBER	BTU/hr Minimum Flow Capacity*	THE BLUE HOSE™	SnapFast® QUICK-DISCONNECT	Swivel MAX® 1st SWIVEL	Swivel MAX® 2nd SWIVEL	Safety Quik® VALVE	RESTRAINING CABLE
Standard Kit (KIT)[1] The Dormont Blue Hose™ SnapFast Quick-Disconnect Restraining Cable	1650KIT36	77K	√	√				√
	1650KIT48	68K	√	√				√
	1650KIT60	60K	√	√				√
	1675KIT36	218K	√	√				√
	1675KIT48	180K	√	√				√
	1675KIT60	158K	√	√				√
	16100KIT36	379K	√	√				√
	16100KIT48	334K	√	√				√
	16100KIT60	294K	√	√				√
Single Swivel MAX Kit (KITS)[2] The Dormont Blue Hose™ SnapFast Quick-Disconnect One Swivel MAX Swivel Restraining Cable	1650KITS36	72K	√	√	√			√
	1650KITS48	63K	√	√	√			√
	1650KITS60	56K	√	√	√			√
	1675KITS36	203K	√	√	√			√
	1675KITS48	167K	√	√	√			√
	1675KITS60	147K	√	√	√			√
	16100KITS36	353K	√	√	√			√
	16100KITS48	310K	√	√	√			√
	16100KITS60	274K	√	√	√			√
Double Swivel MAX Kit (KIT2S)[3] The Dormont Blue Hose™ SnapFast Quick-Disconnect Two Swivel MAX Swivels Restraining Cable	1650KIT2S36	69K	√	√	√	√		√
	1650KIT2S48	60K	√	√	√	√		√
	1650KIT2S60	54K	√	√	√	√		√
	1675KIT2S36	193K	√	√	√	√		√
	1675KIT2S48	160K	√	√	√	√		√
	1675KIT2S60	140K	√	√	√	√		√
	16100KIT2S36	336K	√	√	√	√		√
	16100KIT2S48	295K	√	√	√	√		√
	16100KIT2S60	261K	√	√	√	√		√
Safety Quik Kit (KITCF)[4] The Dormont Blue Hose™ Safety Quik Quick-Disconnect Restraining Cable	1650KITCF36	77K	√				√	√
	1650KITCF48	68K	√				√	√
	1650KITCF60	60K	√				√	√
	1675KITCF36	218K	√				√	√
	1675KITCF48	180K	√				√	√
	1675KITCF60	158K	√				√	√
	16100KITCF36	379K	√				√	√
	16100KITCF48	334K	√				√	√
	16100KITCF60	294K	√				√	√
Safety Quik Single Swivel MAX Kit (KitCFS)[5]	1650KITCFS36	72K	√		√		√	√
	1650KITCFS48	63K	√		√		√	√
	1650KITCFS60	56K	√		√		√	√
	1675KITCFS36	203K	√		√		√	√
	1675KITCFS48	161K	√		√		√	√
	1675KITCFS60	147K	√		√		√	√
	16100KITCFS36	353K	√		√		√	√
	16100KITCFS48	310K	√		√		√	√
	16100KITCFS60	274K	√		√		√	√

[1] Includes Full Port Gas Valve and (2) 90° Street Elbows
[2] Includes Full Port Gas Valve and (1) 90° Street Elbow
[3] Includes Full Port Gas Valve
[4] Includes (2) 90° Street Elbows
[5] Includes (1) 90° Street Elbow

Indicates most commonly stocked item

*BTU/hr Minimum Flow Capacity (0.64 Sp.Gr., 1000 BTU/ft^3 Natural Gas at 0.5" wc pressure drop)

ADDITIONAL CONFIGURATIONS ARE AVAILABLE IN OUR CATALOG.

Add PS to the end of any part number to include the Safety-Set® wheel placement system

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

S-D-BUYGUIDE 1538

© Dormont 2015

BHS
FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 8 - SHELVING UNIT (1 EA REQ'D)

Centaur

ACCESSORIES

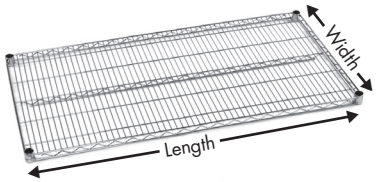
Mfr	Qty	Model	Spec
Centaur	5		Centaur® Shelving C Series Shelving, wire, 48"W x 24"D, chrome plated finish, NSF
Centaur	4		Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, chrome

Centaur™

Wire Shelving

PROJECT NAME: _____ LOCATION: _____

ITEM: _____ MODEL: _____



LOAD CAPACITY:
Up to 48" (1219mm) Length
= 800 lbs. (363kg)
54"-72" (1372-1829mm) Length
= 600 lbs. (272kg)

WIRE SHELVING

- **Unique Design:** The open wire design of these heavy-gauge carbon-steel shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration.
- **Versatile Construction:** Centaur wire shelving can change as quickly as your needs change.
- **Fast, Secure Assembly:** Posts have circular grooves at 1" (25mm) intervals. A tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Shelf Mat Wires:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows use of maximum storage space of cube.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Finish Options:** Chromate for dry storage. Green epoxy with chromate substrate for walk-in coolers and other damp environments.
- **Posts:** Bolt levelers compensate for surface irregularities on stationary posts. Posts also available for mobile application.

WIRE SHELVES

(in.)	(mm)	Approx. Weight Per Shelf (lbs.)	(kg)	Pack Qty.	Chromate	Green Epoxy
14x24	355x610	6	2.7	4	C1424C	C1424K
14x30	355x760	7	3.2	4	C1430C	C1430K
14x36	355x914	8	3.6	4	C1436C	C1436K
14x42	355x1066	9.5	4.3	4	C1442C	C1442K
14x48	355x1219	10.5	4.7	4	C1448C	C1448K
14x60	355x1524	14	6.3	2	C1460C	C1460K
14x72	355x1829	17	7.7	2	C1472C	C1472K
18x24	457x610	7	3.2	4	C1824C	C1824K
18x30	457x760	8	3.6	4	C1830C	C1830K
18x36	457x914	9.5	4.3	4	C1836C	C1836K
18x42	457x1066	11	5	4	C1842C	C1842K
18x48	457x1219	12	5.4	4	C1848C	C1848K
18x54	457x1372	14.5	6.6	2	C1854C	C1854K
18x60	457x1524	17	7.7	2	C1860C	C1860K
18x72	457x1829	20	9.1	2	C1872C	C1872K

(in.)	(mm)	Approx. Weight Per Shelf (lbs.)	(kg)	Pack Qty.	Chromate	Green Epoxy
21x24	533x610	8	3.6	4	C2121C	C2121K
21x30	533x760	9	4.1	4	C2130C	C2130K
21x36	533x914	11	5	4	C2136C	C2136K
21x42	533x1066	12	5.4	4	C2142C	C2142K
21x48	533x1219	14	6.4	4	C2148C	C2148K
21x54	533x1372	16	7.3	2	C2154C	C2154K
21x60	533x1524	18	8.2	2	C2160C	C2160K
21x72	533x1829	24	10.9	2	C2172C	C2172K
24x24	610x610	9	4.1	4	C2424C	C2424K
24x30	610x760	11	5.0	4	C2430C	C2430K
24x36	610x914	13	5.9	4	C2436C	C2436K
24x42	610x1066	15	6.8	4	C2442C	C2442K
24x48	610x1219	16	7.3	4	C2448C	C2448K
24x54	610x1372	19	8.6	2	C2454C	C2454K
24x60	610x1524	21	9.5	2	C2460C	C2460K
24x72	610x1829	26	11.8	2	C2472C	C2472K

Specifications subject to change without notice.

Approvals:

Centaur™

Centaur™

Wire Shelving

POSTS

Approx. Weight Per Post (lbs.)	(kg)	STATIONARY Height* (in.)	(mm)	Chrome	Green Epoxy	MOBILE Height** (in.)	(mm)	Chrome	Green Epoxy
½	0.3	7½	191	C7C	C7K	6¾	171	C7UC	C7UK
1	0.5	14½	370	C13C	C13K	13¾	349	C13UC	C13UK
2	0.9	34½	875	C33C	C33K	33¾	857	C33UC	C33UK
3	1.4	54 9/16	1385	C54C	C54K	53 13/16	1366	C54UC	C54UK
3½	1.6	62 9/16	1590	C63C	C63K	61 13/16	1570	C63UC	C63UK
4	1.8	74⅝	1895	C74C	C74K	73⅞	1873	C74UC	C74UK
5	2.3	86⅝	2200	C86C	C86K	85⅞	2181	C86UC	C86UK

*Height includes leveling bolt and cap on stationary units.
**Casters sold separately. A 5" (127mm) caster adds approximately 6" (152mm) to overall height.

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

Shelf Dividers for Shelves

Keep shelf contents orderly with these 8" (203mm) high, pressure-fit dividers.

Shelf Width (in.)	(mm)	Approx. Pkd. Wt. (lbs.)	(kg)	Plated
18	457	2.25	1.0	CDD18C
24	610	2.75	1.3	CDD24C

Stackable Shelf Ledges

4" (100mm) High

Shelf Width (in.)	(mm)	Approx. Pkd. Wt. (lbs.)	(kg)	Plated
14	355	0.83	0.36	CL14-4C
18	457	1.5	0.68	CL18-4C
24	610	2.0	0.9	CL24-4C
30	760	2.25	1.03	CL30-4C
36	914	2.75	1.25	CL36-4C
48	1219	3.75	1.68	CL48-4C
60	1524	4.0	1.81	CL60-4C
72	1828	5.0	2.25	CL72-4C

Note: Actual ledge length is approximately 1" (25mm) shorter than nominal shelf length/width.

Replacement Plastic Split Sleeves

One bag required per shelf; 4 pairs per bag.
Cat. No. C9985

"S" Hook

Two are required for each storage level.
Cat. No. C9995Z

Foot Plates

Use to bolt units to the floor, or when a broader, more stable foot is desired.
Zinc. Cat. No. C9993Z

Stem Casters — Resilient Rubber (Order By Each)

Use with posts to create a mobile shelving unit to meet your special needs. Each caster is constructed of resilient rubber wheels and plated components. Load rating is 200 lbs. (90kg) per caster. Sold by the piece.

Wheel Diameter (in.)	(mm)	Face (in.)	(mm)	Load Rating (lbs.)	(kg)	Type	Wheel Tread	Approx. Pkd. Wt. (lbs.)	(kg)	Cat. No.
5	127	1¼	32	200	90	Stem/Swivel	Resilient	2½	1.1	C5
5	127	1¼	32	200	90	Stem/Brake	Resilient	2⅝	1.2	C5B

Stem Caster Kit — High Modulus Rubber (One Kit = Four Casters)

Kit consists of four swivel casters with brakes. Each caster is constructed of durable, non-marking high modulus rubber. Load rating is 300 lbs. (136kg) per caster.

Wheel Diameter (in.)	(mm)	Face (in.)	(mm)	Load Rating (lbs.)	(kg)	Type	Wheel Tread	Approx. Pkd. Wt. (lbs.)	(kg)	Cat. No.
5	127	1¼	32	300	136	Stem/Brake	Flat High Modulus Rubber	9	4.1	C5FBA-4

Direct Wall Mounts

Single Shelf Support

Double Shelf Support

Each consists of one shelf support and mounting plate. Use single support at shelf ends; double support for adjoining shelves. (Single — Two required per shelf.)

Shelf Width (in.)	(mm)	Approx. Pkd. Wt. (lbs.)	(kg)	SINGLE Chrome	Green Epoxy	Approx. Pkd. Wt. (lbs.)	(kg)	DOUBLE Chrome	Green Epoxy
14	355	1½	0.7	C1WD14C	C1WD14K	3	1.4	C2WD14C	C2WD14K
18	457	2	0.9	C1WD18C	C1WD18K	4	1.8	C2WD18C	C2WD18K
24	610	3	1.4	C1WD24C	C1WD24K	4.5	2	C2WD24C	C2WD24K

Warranty
Green Epoxy shelves, posts, and accessories have a limited 7 year warranty against corrosion.

L03-205 - CENTAUR-NP - Rev. 4/12

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

Centaur™

BHS FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 9 - RANGE, 60", 6 BURNERS, 24" GRIDDLE (1 EA REQ'D)

Vulcan

Endurance™ Restaurant Range, gas, 60", (6) 30,000 BTU burners with lift-off burner heads, (1) 24" manual griddle, 3/4" thick, 4" wide front grease trough, (2) standard oven bases, stainless steel front, sides, backriser & high shelf, fully MIG welded frame, 6" adjustable legs, 278,000 BTU, CSA Flame, CSA Star, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Vulcan	1		1 year limited parts & labor warranty, standard
Vulcan	1		Natural gas (specify elevation if over 2,000 ft.)
Vulcan	1		Griddle on right side, standard
Vulcan	1		Note: The griddle being placed on the right will automatically move the 26" oven to the right
Vulcan	1		Stainless steel backriser and lift-off high shelf, standard
Dormont	1		Dormont Blue Hose™ Moveable Gas Connector Kit, 1" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, coiled restraining cable with hardware, 334,000 BTU/hr minimum flow capacity, limited lifetime warranty

GAS

	SIZE	MBTU	KW
1	1"	278.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					

Item # _____ C.S.I. Section 11420

RESTAURANT RANGES

ENDURANCE GAS RESTAURANT RANGE
6 OPEN BURNERS / 24" GRIDDLE
60" WIDE GAS RANGE

Model 60SS-6B24GN
(shown with optional casters)

- ☐ **60SS-6B24GN** 2 Standard Ovens / Natural Gas
- ☐ **60SS-6B24GP** 2 Standard Ovens / Propane
- ☐ **60SC-6B24GN** 1 Standard Oven / 1 Convection Oven Natural Gas
- ☐ **60SC-6B24GP** 1 Standard Oven / 1 Convection Oven Propane

SPECIFICATIONS

60" wide gas restaurant range, Vulcan Model No. 60SS-6B24GN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. 24" manual griddle, ⅞" thick, 4" wide front grease trough. Burner knobs are cool to the touch, high temperature material. Two ovens: left oven is 23,000 BTU/hr. bakers depth oven, measures 26¼"d x 20¼"w x 14"h. Right oven is 35,000 BTU/hr. bakers depth oven, measures 27"d x 26⅜"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Each oven is supplied with two racks, two rack guide sets, and four rack positions. Oven doors are heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 278,000 BTU/hr.

Exterior Dimensions:
34"d x 60"w x 58"h on 6" adjustable legs

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- 24" manual griddle, ⅞" thick, 4" wide front grease trough
- Extra deep pull out crumb tray with welded corners
- 23,000 BTU/hr. baker's depth oven cavity, full size sheet pans (18" x 26") fit front to back
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions for each oven
- Right oven: 35,000 BTU/hr. convection oven in place of standard oven 24"d x 26⅜"w x 13⅞"h (115v - 1 phase blower motor, 4 amp, 6' cord and plug, includes three oven racks. Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- ☐ Extra oven rack with rack guides
- ☐ Casters (set of eight)
- ☐ Leveling casters (set of eight)
- ☐ Flanged feet (set of eight)
- ☐ 10" stainless steel stub back
- ☐ Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- ☐ Thermostatically controlled griddle (snap action)
- ☐ Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots

VULCAN
a division of ITW Food Equipment Group LLC
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

RESTAURANT RANGES

ENDURANCE GAS RESTAURANT RANGE
6 OPEN BURNERS / 24" GRIDDLE
60" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

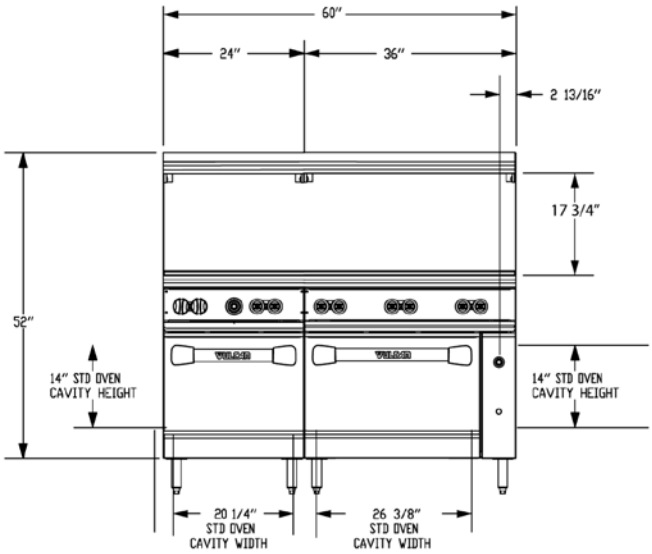
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
5.

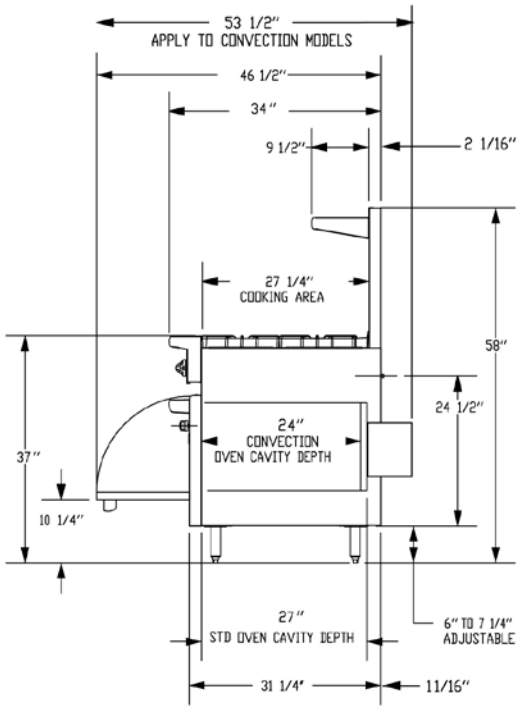
Clearances	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"

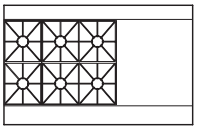
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

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

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.





TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	**60SS-6B24GN**	2 Standard Ovens / 6 Burners / 24" Griddle / Natural Gas	278,000	890 / 404
	60SS-6B24GP	2 Standard Ovens / 6 Burners / 24" Griddle / Propane	278,000	890 / 404
	60SC-6B24GP	1 Standard Oven / 1 Convection Oven / 6 Burners / 24" Griddle Natural Gas	278,000	950 / 431
	60SC-6B24GP	1 Standard Oven / 1 Convection Oven / 6 Burners / 24" Griddle Propane	278,000	950 / 431

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

VULCAN
a division of ITW Food Equipment Group LLC
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

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

BHS
FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 10 - HAND SINK (1 EA REQ'D)

Advance Tabco

Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, with splash mounted gooseneck faucet, lever drain with overflow, P-trap, wall bracket, NSF, cCSAus

STAINLESS STEEL

STANDARD HAND SINKS

Conforms To NSF 61/9 Lead Free Requirements

ADVANCE TABCO
SMART FABRICATION™

SPLASH MOUNTED FACUETS

7-PS-60

7-PS-68

7-PS-50

7-PS-54

7-PS-67

DECK MOUNTED FAUCET

7-PS-20

7-PS-20-NF
Faucet omitted

SINGLE HOLE PUNCH
Faucet omitted

7-PS-71

DOUBLE HOLE PUNCH
Faucet omitted

7-PS-70

LARGE SINK BOWLS

Features Large Size Sink Bowl 16” x 20” x 8”

7-PS-45

Features Large Size Sink Bowl 16” x 14” x 8”

7-PS-49

Item #: _____ **Qty #:** _____

Model #: _____

Project #: _____

FEATURES:

One piece **Deep Drawn** sink bowl design.

Sink bowl size is 10” x 14” x 5”.

7-PS-45 sink bowl size is 16” x 20” x 8”.

7-PS-49 sink bowl size is 16” x 14” x 8”.

All sink bowls have a large liberal radii with a minimum dimension of 2” and are rectangular in design for increased capacity.

Stainless steel 3 1/2” basket drain with 1-1/2” IPS.

Additional Features:

7-PS-20	4” O.C. deck mounted centerset faucet.
7-PS-20-NF	Deck mounted faucet omitted. Two 4” O.C. holes.
7-PS-45	4” O.C. splash mounted faucet and 2 Stainless Steel Support Brackets. (Hardware Included).
7-PS-49	4” O.C. splash mounted faucet and 2 Stainless Steel Support Brackets. (Hardware Included).
7-PS-50	4” O.C. splash mounted gooseneck faucet. Lever operated drain and built-in overflow with plastic overflow tube and spring clamps. 1-1/2” P-Trap.
7-PS-54	4” O.C. splash mounted gooseneck faucet. 1-1/2” P-Trap.
7-PS-60	4” O.C. splash mounted gooseneck faucet.
7-PS-67	4” O.C. splash mounted gooseneck faucet and lever operated drain.
7-PS-68	4” O.C. splash mounted gooseneck faucet with Wrist Handles.
7-PS-70	Splash mounted faucet omitted. Two 4” O.C. holes.
7-PS-71	Splash mounted faucet omitted. Single center hole.

CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Die formed Countertop Edge with a No-Drip offset.

One sheet of stainless steel - No Seams.

MATERIAL:

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is Galvanized and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:

Faucet supply is 1/2” IPS male thread hot and cold.

⚠WARNING:

Equipment that includes a faucet may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info.,visit www.p65warnings.ca.gov.

ADVANCE TABCO
SMART FABRICATION™
www.advancetabco.com

Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:
Email: customer@advancetabco.com or Fax: 631-242-6900

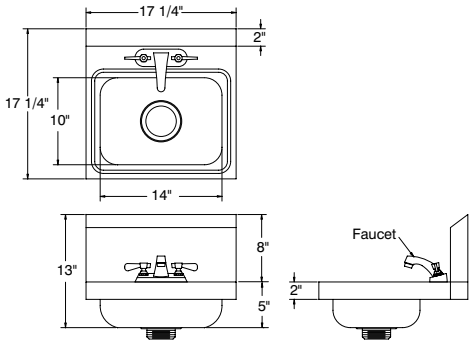
For Smart Fabrication™ Quotes:
Email: smartfab@advancetabco.com or Fax: 631-586-2933

REF-B

DIMENSIONS and SPECIFICATIONS

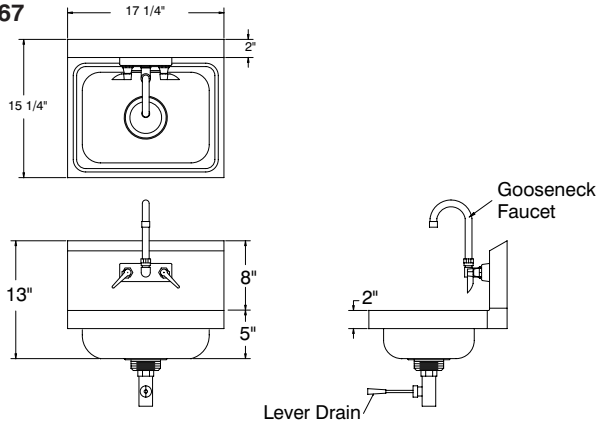
TOL Overall: ± .500" Interior: ± .250" **FITTINGS SUPPLIED AS SHOWN** **ALL DIMENSIONS ARE TYPICAL**

7-PS-20



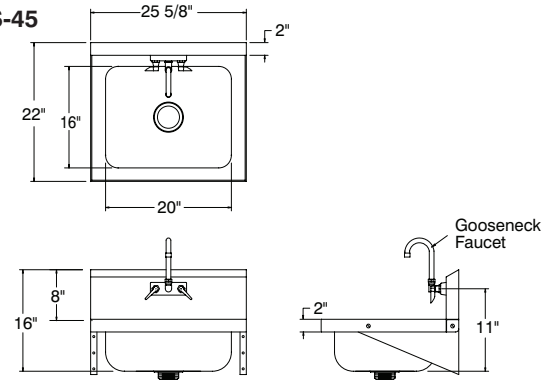
15 lbs.

7-PS-67



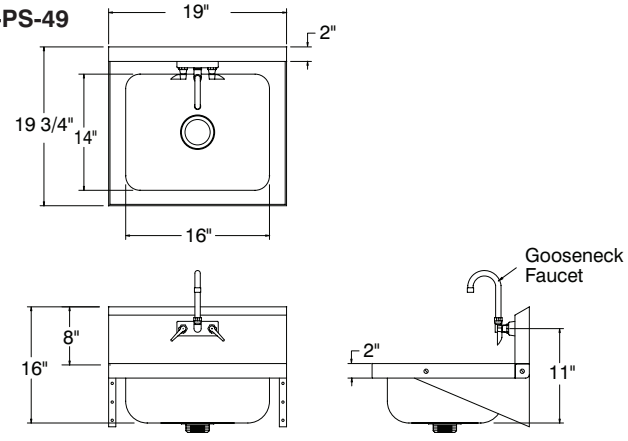
15 lbs.

7-PS-45



31 lbs.

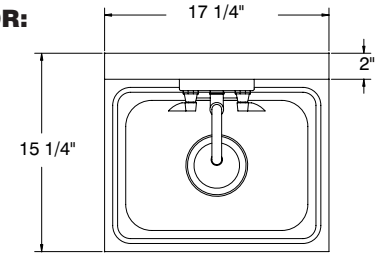
7-PS-49



31 lbs.

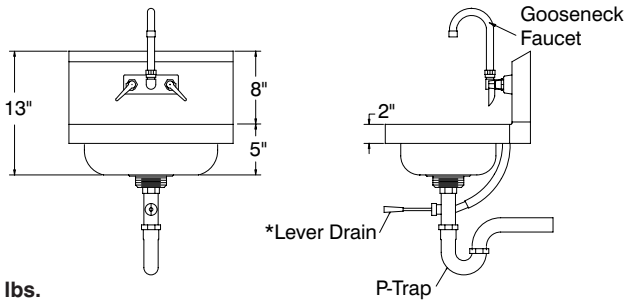
TOP VIEW FOR:

7-PS-50
7-PS-54
7-PS-60
7-PS-68
7-PS-70



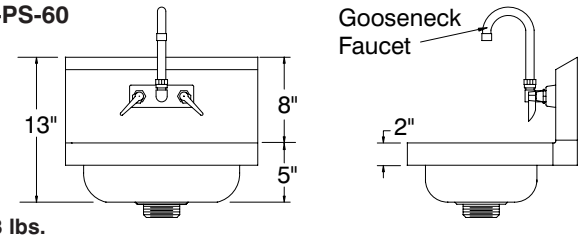
Sink Bowl 10" x 14" x 5"

7-PS-50 & 7-PS-54*
NOTE: *7-PS-54 Hand Sink <u>Excludes</u> Lever Drain and Overflow



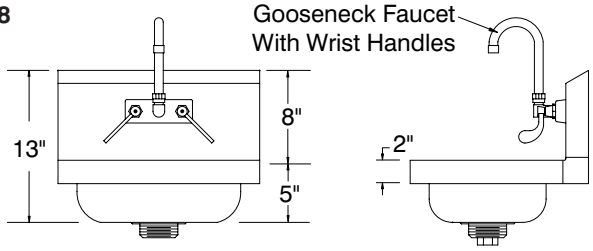
15 lbs.

7-PS-60



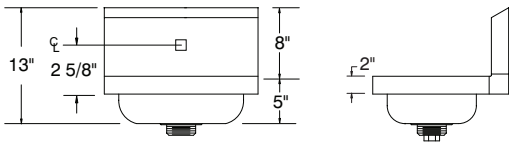
13 lbs.

7-PS-68

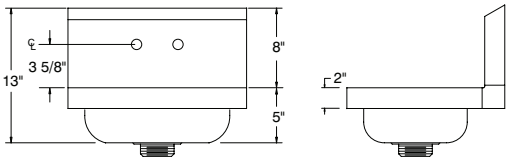


13 lbs.

7-PS-71



7-PS-70



12 lbs.

ADVANCE TABCO
SMART FABRICATION™

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

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BHS FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 11 - WORK TABLE, WITH PREP SINK(S) (1 EA REQ'D)

Advance Tabco

Work Table With Prep Sink, 72"W x 30"D, 16 gauge 304 stainless steel top with 16"W x 20"D front-to-back x 12" deep sink bowl on right, deck mounted faucet, 5"H backsplash, 18 gauge 430 stainless steel adjustable undershelf, stainless steel legs with adjustable stainless steel bullet feet, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1		To Delete Faucet
T&S Brass	1		Mixing Faucet, deck mount, 12" swing nozzle, 4" centers with 1/2" IPS eccentric flanged female inlets, lever handles

ADVANCE TABCO
SMART FABRICATION™

STAINLESS STEEL

TABLE WITH SINK

Conforms To NSF 61/9 Lead Free Requirements

Item #: _____ Qty #: _____
Model #: _____
Project #: _____

Rolled Rim Edge on Front & Square Edges on Side & Back

Bullet Feet

KMS-11B-305R Shown

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

FEATURES:

Top is furnished with 1 5/8" sanitary rolled rim edge on front and square sides, and a 5" splash with a 1" return on the rear side.

THREE hat channels stud welded to reinforce and maintain a level working surface.

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

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

Stainless steel 16" x 20" x 12" sink bowl integrally welded to top.

K-50 deck mounted lead free compliant faucet included.

CONSTRUCTION:

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

Entire top mechanically polished to a satin finish.

Top is sound deadened.

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

Gussets welded to support hat channels.

MATERIAL:

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

SHELF is 18 gauge stainless steel type "430" series.

LEGS are 1 5/8" diameter, tubular stainless steel with stainless steel gussets and 1" adjustable stainless steel bullet feet.

30" WIDE Model #	Length (L)	Sink Location	Approx. Weight	Approx. Cu. Ft.
KMS-11B-305L	60"	Left	150 lbs.	18
KMS-11B-305R	60"	Right	150 lbs.	18
KMS-11B-306L	72"	Left	180 lbs.	22
KMS-11B-306R	72"	Right	180 lbs.	22

Choose Left or Right Sink Position

⚠ **WARNING:** Equipment that include faucets on this page may contain a chemical known to the State of California to cause cancer, birth defects or other reproductive harm.

ADVANCE TABCO
SMART FABRICATION™
www.advancetabco.com

Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.

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Email: customer@advancetabco.com or **Fax:** 631-242-6900

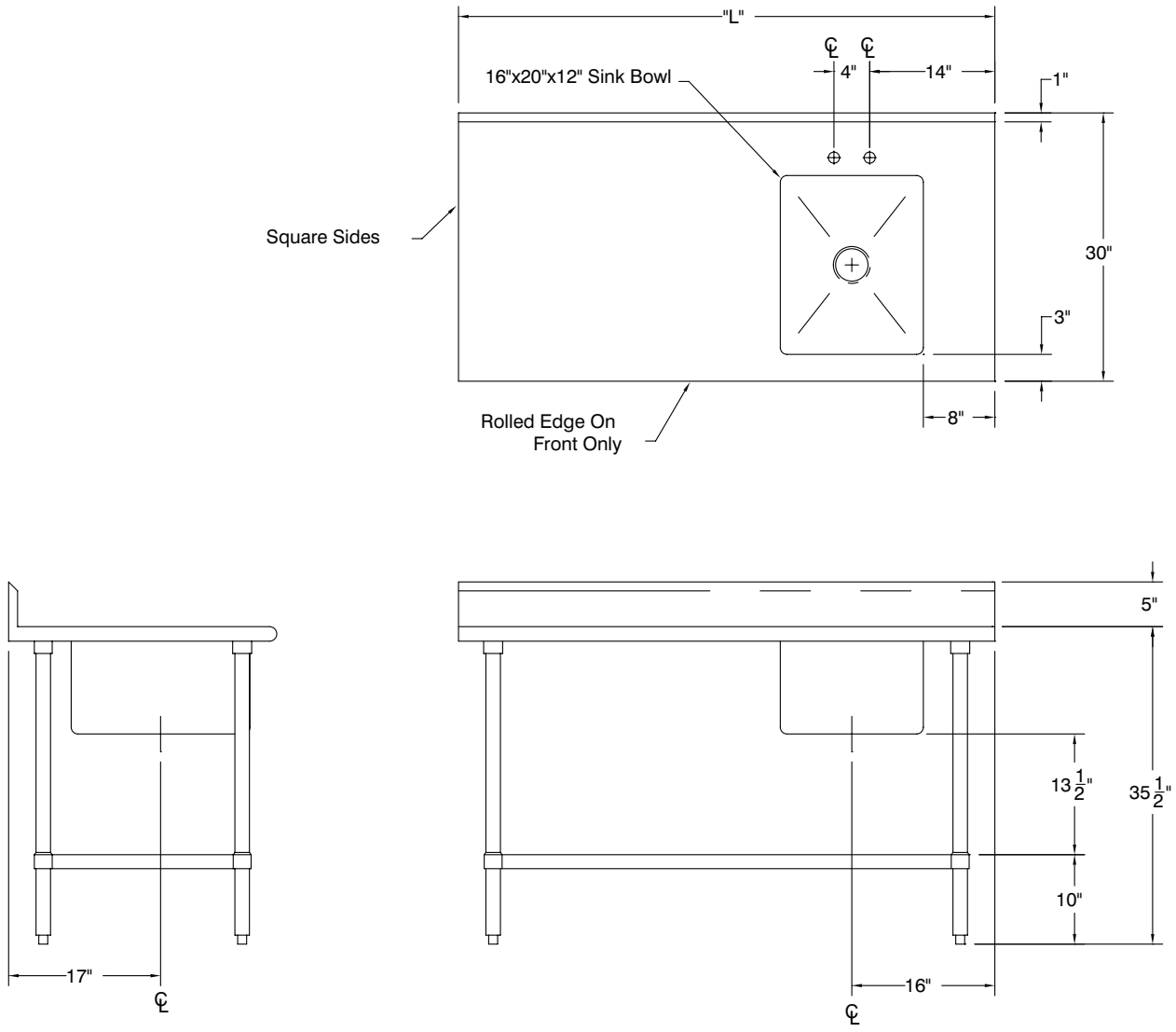
For Smart Fabrication™ Quotes:
Email: smartfab@advancetabco.com or **Fax:** 631-586-2933

REF-O

DETAILS and SPECIFICATIONS

TOL ± .500”

ALL DIMENSIONS ARE TYPICAL



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

© ADVANCE TABCO, AUGUST 2018

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

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

Model No. **B-0225**

Item No.

ADA Compliant

This Space for Architect/Engineer Approval

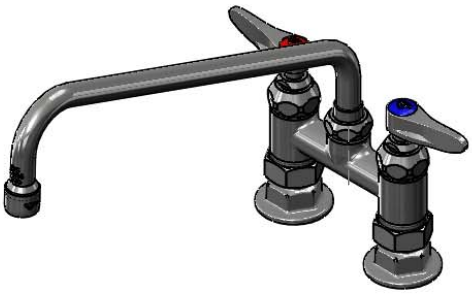
Job Name_____Date_____

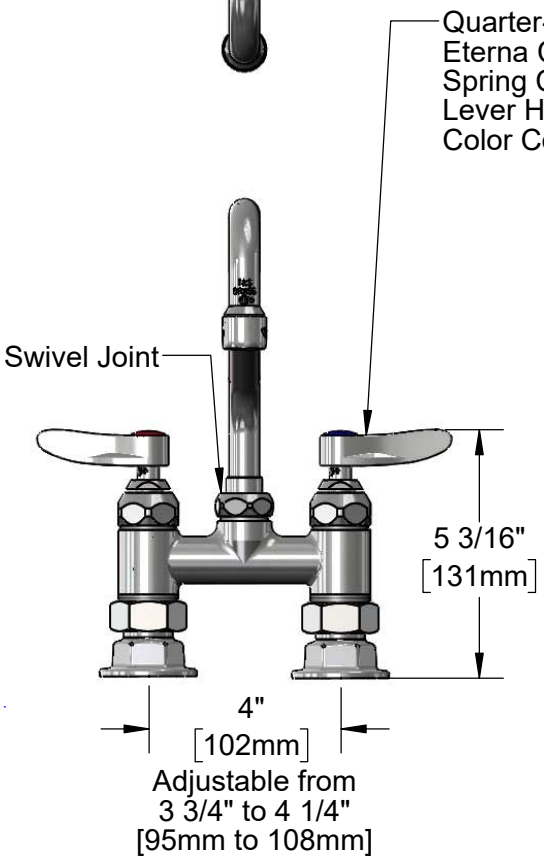
Model Specified_____ Quantity_____

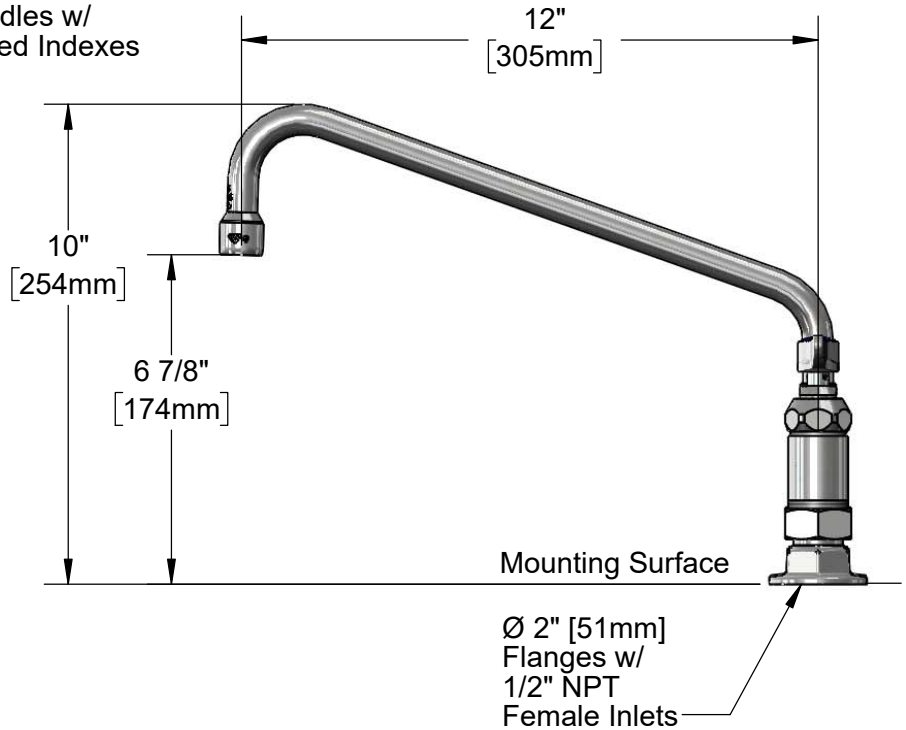
Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____







Product Specifications:
4" Deck Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

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

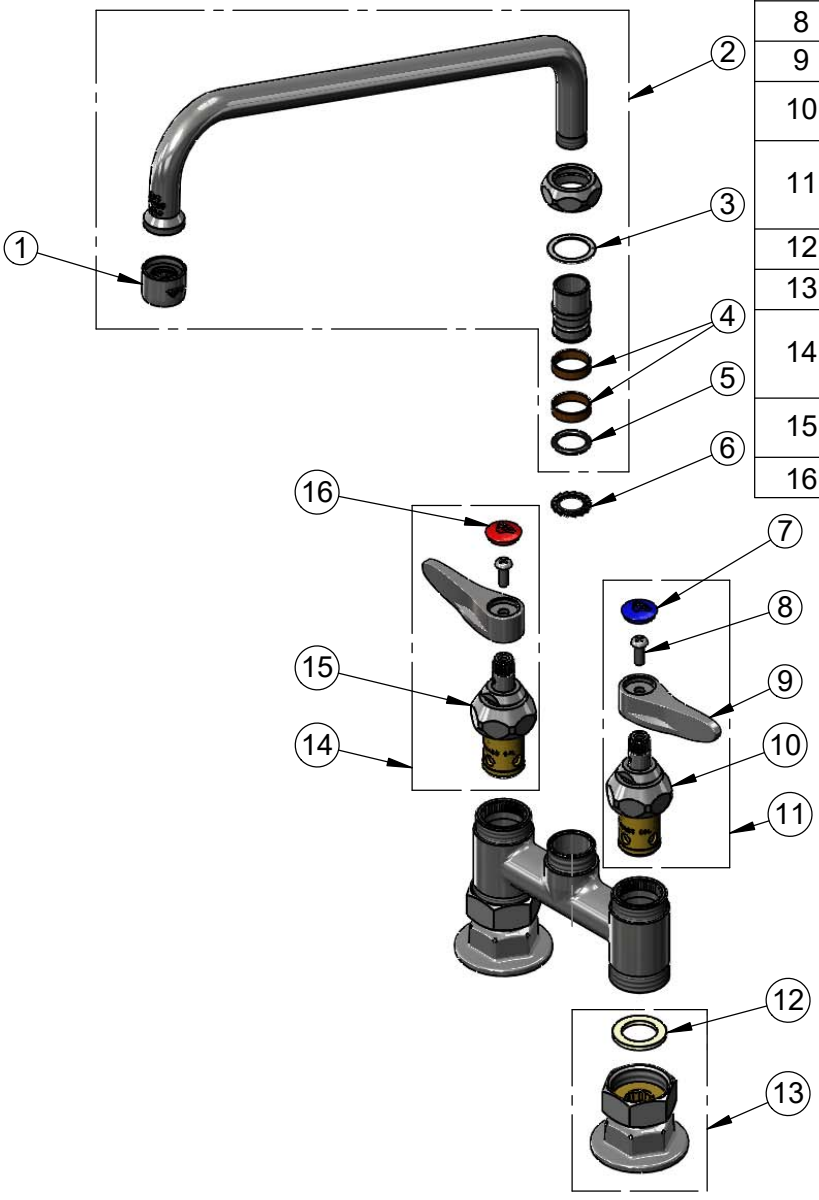
Drawn: KJG	Checked: JRM	Approved: JHB	Date: 06/25/18	Scale: 1:4	Sheet: 1 of 2

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

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

Model No.
B-0225

Item No.



ITEM NO.	SALES NO.	DESCRIPTION
1	B-PT	Full Flow Stream Regulator, 55/64-27
2	062X	12" Swing Nozzle
3	009538-45	Swivel Washer
4	011429-45	Swivel Sleeves (2)
5	001074-45	O-Ring
6	014200-45	Star Washer, Anti-Rotation
7	018506-19NS	Blue Button Index, Press-in
8	000925-45	Lab Handle Screw
9	001638-45NS	Lever Handle (New Style)
10	012442-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, LTC
11	002711-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC
12	001019-45	Coupling Nut Washer
13	00AA	1/2" NPT Female Eccentric Flange
14	002712-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC
15	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
16	001193-19NS	Red Button Index, Press-in

Product Specifications:

4" Deck Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

Product Compliance:

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

Drawn:	Checked:	Approved:	Date:	Scale:	Sheet:
KJG	JRM	JHB	06/25/18	NTS	2 of 2

BHS FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 12 - PLANETARY MIXER (1 EA REQ'D)

Globe

Planetary Mixer, bench model, 20 qt. (19 liter) capacity, 3-speed (fixed), #12 hub, includes: stainless steel removable bowl guard with built-in ingredient chute, 20 qt. stainless steel bowl, aluminum spiral dough hook, stainless steel wire whip & aluminum flat beater, interlocked bowl lift, gear-driven motor, front-mounted touchpad controls with 60-minute digital timer & last batch recall, non-slip rubber feet, cast iron body, enamel gray finish, 1/2 HP, cord, , NSF, cETLus

ACCESSORIES

Mfr	Qty	Model	Spec
Globe	1		2 year parts & labor warranty (1 year parts only warranty on agitator and hub accessories, no labor provided) (excludes wear items), standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6.0		1/2		

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____

20 Quart Planetary Bench Mixer

The Perfect Mix of Value, Performance & Durability

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

NSF · ETL Intertek · AutoQuotes

Model

❑ *SP20*

Standard Features

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

Standard Accessories/Attachments

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

Warranty

- *Two years parts and labor*

Optional Accessories/Attachments

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

To select options, see complete list on back

Approved by: _____ Date: _____

GLOBE FOOD EQUIPMENT COMPANY | Globe® 20 Quart Planetary Bench Mixer SP20

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com

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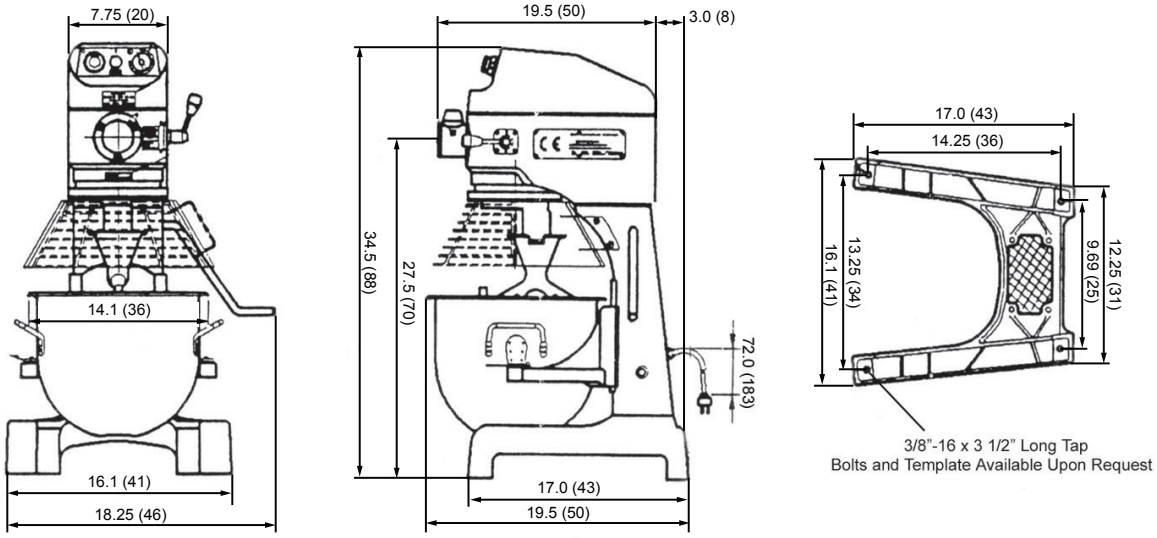
20 Quart Planetary Bench Mixer — SP20



UNIT: INCHES (CM)

Drawings available through KCL at www.kclcad.com.

SPECIFICATIONS

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

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

DIMENSIONS | SHIPPING INFORMATION

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

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

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

OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS

MIXER:

- ❑ **XXSEISMIC KIT-SM** Seismic kit
- ❑ **XXBGSHIELD-20** Bowl guard shield
- ❑ **XXBOWL-20** 20 qt. stainless steel (S/S)bowl
- ❑ **XXBEAT-20** Alum. flat beater
- ❑ **XXBEAT-20SS** S/S flat beater
- ❑ **XXHOOK-20** Alum. dough hook
- ❑ **XXHOOK-20SS** S/S dough hook
- ❑ **XXJHOOK-20** Alum. J dough hook
- ❑ **XXWHIP-20** S/S wire whip
- ❑ **XXHDWHIP20-4** Heavy-duty 2.8 mm S/S wire whip
- ❑ **XXAWHIP-20** S/S Aileron (wing) whip
- ❑ **XXSCRP-20** scraper with mounting kit
- ❑ **XXACC10-20** Adapter kit - 10 qt bowl, hook, beater and whip
- ❑ **XXACC12-20** Adapter kit - 12 qt bowl, hook, beater and whip
- ❑ **XXPASTRY-20** Alum. pastry knife
- ❑ **XTable** S/S countertop mixer table with under shelf (30" W x 24" D x 24" H

HUB:

- ❑ **XVSGH** 9" Slicer/Shredder/Grater housing only (no plates included-must select from plates listed on this sheet)
- ❑ **XASP** Adjustable slicing plate (for vegetables only)
- ❑ **XPH** Plate holder -*only 1 required
- ❑ **L00670** Meat Tenderizer attachment
- ❑ **L00783** Strip Cutter attachment

Shredding Plates:

- ❑ **XSP332*** 3/32" (2.3 mm)
- ❑ **XSP316*** 3/16" (4.7 mm)
- ❑ **XSP14*** 1/4" (6.3 mm)
- ❑ **XSP516*** 5/16" (7.9 mm)
- ❑ **XSP12*** 1/2" (12.7 mm)
- ❑ **XGP*** Grating plate
- ❑ **XMCA-SS** Meat grinder assembly (Polished stainless steel cylinder, worm gear, ring, and s/s pan. Includes knife, 3/16" plate, and pusher.)
- ❑ **XXCK** Chopper knife for XMCA-SS

Chopper Plate Sizes Available:

- ❑ **CP02-12** 1/16" (2 mm)
- ❑ **CP04-12** 5/32" (4 mm)
- ❑ **CP05-12** 3/16" (5 mm)
- ❑ **CP06-12** 1/4" (6 mm)
- ❑ **CP08-12** 5/16" (8 mm)
- ❑ **CP10-12** 3/8" (10 mm)
- ❑ **CP12-12** 1/2" (12 mm)
- ❑ **CP14-12** 9/16" (14 mm)
- ❑ **CP16-12** 5/8" (16 mm)
- ❑ **CP18-12** 11/16" (18 mm)
- ❑ **CP00-12** Stuffing plate
- ❑ **XST12** 1/2" Stuffing tube (mutton)
- ❑ **XST34** 3/4" Stuffing tube (pork)
- ❑ **FACTORY INSTALLED OPTION: XXCORR-20** Correctional package, includes tamper resistant external fasteners.
- ❑ **EXTENDED WARRANTY SP-XD1020** Extended warranty for SP20 mixer, extends factory warranty to 3 years. ***Available only at time of purchase.***

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BHS FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 13 - EQUIPMENT STAND, FOR MIXER / SLICER (1 EA REQ'D)

Advance Tabco

Budget Equipment Stand, 24"W x 24"D x 24"H, 430 stainless steel top, galvanized adjustable undershelf, galvanized legs with adjustable plastic bullet feet, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1		Casters, 5" diameter, set of 4 (2 with brakes) with galvanized legs for 24" tall tables & mixer stands (capacity 200 lbs per caster)

ADVANCE TABCO®
SMART FABRICATION™

STAINLESS STEEL

MIXER TABLES

NSF

MX-SS-242 Shown
Mixer Not Included

MT-SS-242
Shown

AG-MT-242
Shown

Item #: _____ Qty #: _____
Model #: _____
Project #: _____

FEATURES:

TOP is furnished with a 2" x 1" square die embossed NO-DRIP countertop offset edge with a 1/2" return on 4 sides.

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

MATERIAL:

MX-SS & MT-SS SERIES - Stainless Steel Base

TOP is 14 gauge stainless steel type "304" series with galvanized understructure.

UNDERSHELF is 18 gauge stainless steel.

LEGS are 1 5/8" diameter tubular stainless steel with stainless steel bullet feet & gussets.

UTENSIL RACK on MX-SS Series is 1 5/8" dia. stainless steel tubing with stainless steel hooks.

MX-GL & MT-GL Series - Galvanized Steel Base

TOP is 14 gauge stainless steel type "304" series with galvanized understructure.

UNDERSHELF is galvanized steel.

LEGS are 1 5/8" diameter, tubular galvanized steel. Gussets are galvanized steel with 1" adjustable plastic bullet feet.

UTENSIL RACK on MX-SS Series is 1 5/8" diameter galvanized steel tubing with stainless steel hooks.

SAG-MT & AG-MT Budget Series

TOP is heavy gauge stainless steel type "430" series with galvanized understructure.

SAG-MT Series UNDERSHELF is 18 gauge stainless steel.
AG-MT Series UNDERSHELF is galvanized steel.

SAG-MT Series LEGS are 1 5/8" diameter, tubular stainless steel. Gussets are stainless steel. 1" adjustable stainless steel bullet feet.

AG-MT Series LEGS are 1 5/8" diameter, tubular galvanized steel. Gussets are galvanized steel. 1" adjustable plastic bullet feet.

UTENSIL RACK & UNDERSHELF

	S/S Base	Galv. Base		
O.A. Size Wx L	Model	Model	Approx. Wt.	Approx. Cu. Ft.
24" x 24"	MX-SS-242	MX-GL-242	53 lbs.	3
30" x 24"	MX-SS-302	MX-GL-302	63 lbs.	3
30" x 30"	MX-SS-300	MX-GL-300	70 lbs.	4
30" x 36"	MX-SS-303	MX-GL-303	77 lbs.	4
36" x 36"	MX-SS-363	MX-GL-363	81 lbs.	5

WITH UNDERSHELF

	S/S Base	Galv. Base		
O.A. Size Wx L	Model	Model	Approx. Wt.	Approx. Cu. Ft.
24" x 24"	MT-SS-242	MT-GL-242	45 lbs.	3
30" x 24"	MT-SS-302	MT-GL-302	50 lbs.	3
30" x 30"	MT-SS-300	MT-GL-300	55 lbs.	4
30" x 36"	MT-SS-303	MT-GL-303	68 lbs.	4
36" x 36"	MT-SS-363	MT-GL-363	71 lbs.	5

BUDGET SERIES WITH UNDERSHELF

	S/S Base	Galv. Base		
O.A. Size Wx L	Model	Model	Approx. Wt.	Approx. Cu. Ft.
24" x 24"	SAG-MT-242	AG-MT-242	38 lbs.	3
30" x 24"	SAG-MT-302	AG-MT-302	41 lbs.	3
30" x 30"	SAG-MT-300	AG-MT-300	52 lbs.	4
30" x 36"	SAG-MT-303	AG-MT-303	58 lbs.	4
36" x 36"	SAG-MT-363	AG-MT-363	64 lbs.	5

CONSTRUCTION:

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

Entire Top is mechanically polished to a satin finish and is sound deadened. Countertop edge polished to a MIRROR FINISH.

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

Gussets welded to support hat channels.

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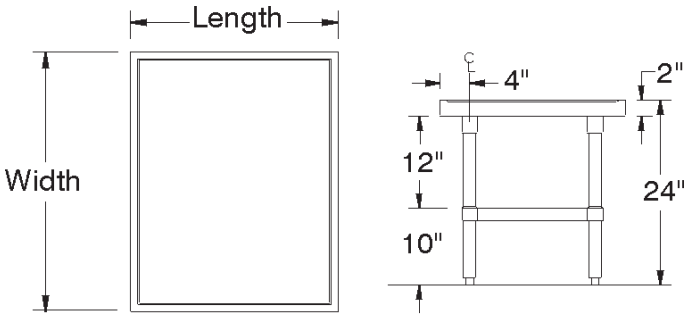
Email: smartfab@advancetabco.com or **Fax:** 631-586-2933

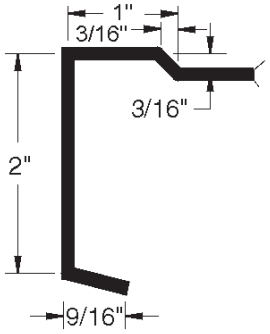
REF-O

DETAILS and SPECIFICATIONS

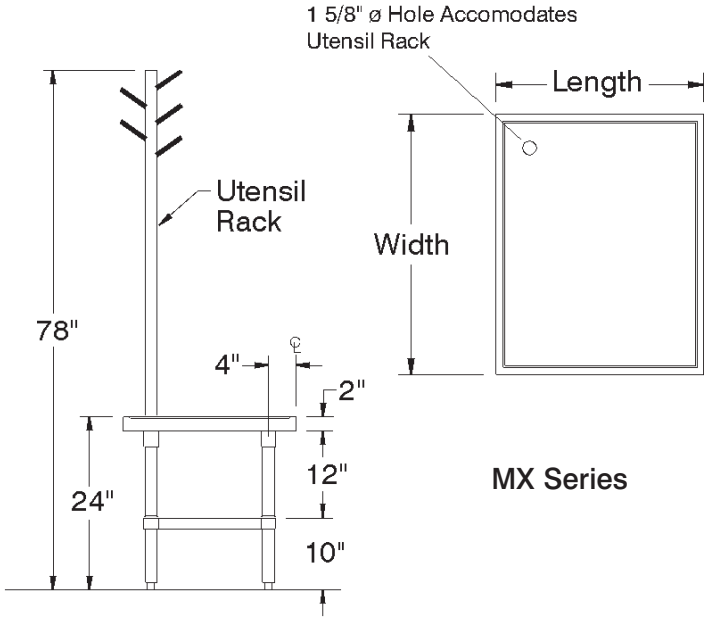
TOL ± .500" ALL DIMENSIONS ARE TYPICAL



MT, SAG & AG Series



Countertop Edge Detail



MX Series

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BHS
FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 14 - SHELVING UNIT (1 EA REQ'D)

Centaur

ACCESSORIES

Mfr	Qty	Model	Spec
Centaur	5		Centaur® Shelving C Series Shelving, wire, 36"W x 21"D, chrome plated finish, NSF
Centaur	4		Centaur® Stationary Post, 86-5/8"H, with leveling bolt & cap, chrome

BHS FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 15 - REACH-IN FREEZER (1 EA REQ'D)

Turbo Air

M3 Freezer, reach-in, one-section, 21.7 cu. ft., self-contained, self-cleaning condenser device equipped, exterior LED digital thermometer, door open beep, self-diagnostic monitoring system, hot gas condensate system, smart fuzzy defrost, automatic fan motor delays, door pressure release, LED interior lighting, (1) hinged solid door with recessed handle & lock, field reversible, (3) PE coated wire shelves, stainless steel front & sides (galvanized steel top, bottom & back), aluminum interior with stainless steel floor, top mount compressor, R290 Hydrocarbon refrigerant, 3/8 HP, , ETL-Sanitation, cETLus, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Turbo Air	1		Note: Contact factory representative for parts & accessories discounts
Turbo Air	1		3 year parts & labor warranty, standard
Turbo Air	1		Additional 2 year compressor warranty (5 year total), standard
Turbo Air	1		Self-cleaning condenser device equipped, standard
Turbo Air	1		Caster Set, 4", swivel, locking front wheels, 5"H (overall), standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	4.4		3/8		

REFRIGERATOR MANUFACTURER
Turbo air
more durable, efficient, beautiful

4184 E. Conant St.
Long Beach, CA 90808
Tel. 310-900-1000
Fax. 310-900-1077
www.turboairinc.com

Project :	
Model # :	
Item # :	Qty :
Available W/H :	
Approval :	

Solid Door Freezer

Reach-In Top Mount
M3 Series

Model : M3F24-1-N

FEATURES & BENEFITS

Self-Cleaning Condenser
The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

Digital temperature control & monitor system
- Keep food products safe by maintaining constant temperatures.
- Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks.
- Early warning alarm program detects issues before malfunction occurs.
- Digital display allows for easy monitoring.
- Programs interpret the condition of refrigeration systems by self-diagnosis.
- Rapid cool-down function (Turbo Freeze).
- Smart defrost system will defrost as needed.
- Automatic evaporator fan motor delays.

Hydrocarbon refrigerants (R-290)
With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

Stainless steel exterior
The Turbo Air M3 freezer model boasts a stainless steel exterior (galvanized steel top, bottom and back) and AL interior with stainless steel floor. It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The M3 adds a touch of style to the most refined setting.

Door pressure release device
Pressure relief doors are designed to eliminate vacuum pressure and allow easy, instant door opening.

Field reversible door hinge

LED interior lighting

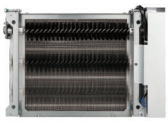
Adjustable, heavy duty, PE (polyethylene) coated wire shelves

High-density polyurethane insulation
The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

Top mount compressor

Freezer holds -10°F ~ 0°F for the best in frozen food preservation

Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

NATURAL Refrigerant · Intertek · Intertek · ISO9001:2008 · 3 YEAR WARRANTY · Compressor 5 YEAR WARRANTY (U.S.A only) · ENERGY STAR® Qualified

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H † (inches)
M3F24-1-N	1	21.7	3	3/8	4.4	280	28 3/4 x 30 3/4 x 78

Ver.20190916

* Depth does not include 2" for rear condensate enclosure. † Height does not include 5" for caster height.

Solid Door Freezer

Reach-In Top Mount
M3 Series

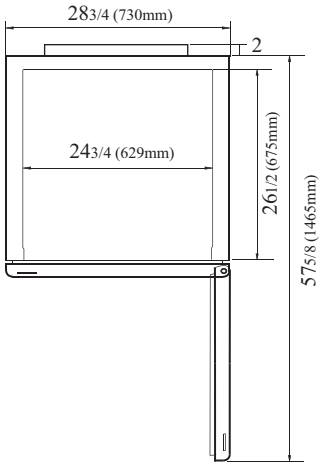
Model : M3F24-1-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	NEMA 5-15P
Full Load Amperes	4.4
Compressor HP	3/8
Feed Wires with Ground	3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	1
# of Racks Accepted	1
Net Capacity (cu. ft.)	21.7
Ext. Length Overall (in.)	28 3/4 (730mm)
Ext. Depth Overall (in.)*	30 3/4 (780mm)
Ext. Height Overall (in.)†	78 (1981mm)
Int. Length Overall (in.)	24 3/4 (629mm)
Int. Depth Overall (in.)	26 1/2 (675mm)
Int. Height Overall (in.)	60 5/8 (1539mm)
# of Shelves	3
Shelf Size (L x D) (in.)	24 x 23 1/2
Gross Weight (lbs.)	280

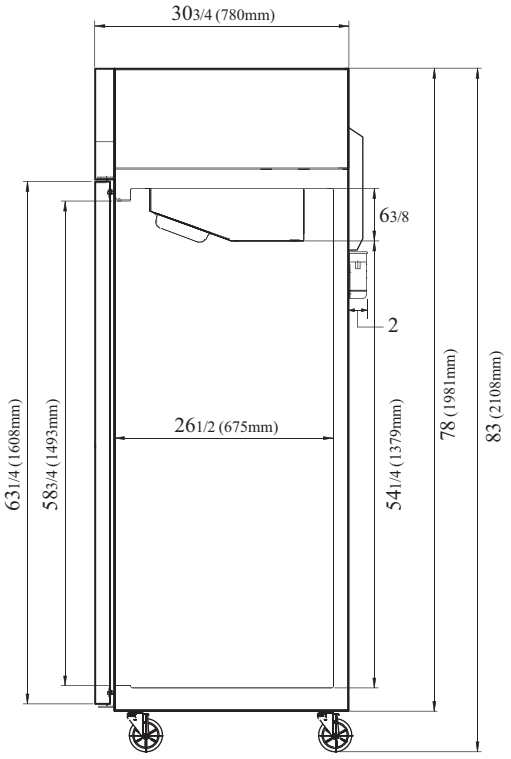
Design and specifications subject to change without notice.
Actual shipping weight may differ due to extra packing materials for product protection.
* Depth does not include 2" for rear condensate enclosure.
† Height does not include 5" for caster height.

PLAN VIEW

(unit : inch)



PLAN VIEW



SIDE VIEW

WARRANTY : 3 Year Parts and Labor Warranty
Additional 2 Year Warranty on Compressor

STANDARD FEATURES

- ***Anti-corrosion coated evaporator***
- ***Self-contained system***
- ***Standard 4" dia. swivel casters with locks on the front set***
- ***Door locks standard***
- ***Magnetic door gaskets***
- ***Solid and sturdy grille design***

OPTIONAL ACCESSORIES

- 5" caster, ½" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: G2F0800100
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250 (each holds up to fifteen 18"L x 26"D sheet pans)

Ver.20190916

NATURAL Refrigerant · Intertek · Intertek · ISO9001:2008 · 5 YEAR WARRANTY · ENERGY STAR® Qualified

- **Turbo Air** : 800-627-0032
- **GK** : 800-500-3519
- **Warranty** : 800-381-7770
- **AC** : 888-900-1002

BHS FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 16 - REACH-IN REFRIGERATOR (1 EA REQ'D)

Turbo Air

M3 Refrigerator, reach-in, two-section, 42.75 cu. ft. exterior LED digital thermometer, door open beep, self-diagnostic monitoring system, hot gas condensate system, automatic fan motor delays, door pressure release, LED interior lighting, self-cleaning condenser device, (2) hinged solid door with recessed handle & lock, (6) PE coated wire shelves, stainless steel front & sides (galvanized steel top, bottom & back), aluminum interior with stainless steel floor, top mount self-contained compressor, R290 Hydrocarbon refrigerant, 1/3 HP, , ETL-Sanitation, cETLus, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Turbo Air	1		Note: Contact factory representative for parts & accessories discounts
Turbo Air	1		3 year parts & labor warranty, standard
Turbo Air	1		Additional 2 year compressor warranty (5 year total), standard
Turbo Air	1		Self-cleaning condenser device equipped, standard
Turbo Air	1		Must specify door hinging
Turbo Air	1		Caster Set, 4", swivel, locking front wheels, 5"H (overall), standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	2.8		1/3		

REFRIGERATOR MANUFACTURER
Turbo air
more durable, efficient, beautiful

4184 E. Conant St.
Long Beach, CA 90808
Tel. 310-900-1000
Fax. 310-900-1077
www.turboairinc.com

Project :	
Model # :	
Item # :	Qty :
Available W/H :	
Approval :	

Solid Door Refrigerator

Reach-In Top Mount
M3 Series

Model : M3R47-2-N

FEATURES & BENEFITS

Self-Cleaning Condenser
The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

Digital temperature control & monitor system
- Keep food products safe by maintaining constant temperatures.
- Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks.
- Early warning alarm program detects issues before malfunction occurs.
- Digital display allows for easy monitoring.
- Programs interpret the condition of refrigeration systems by self-diagnosis.
- Rapid cool-down function (Turbo cooling).
- Automatic evaporator fan motor delays.

Hydrocarbon refrigerants (R-290)
With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

Hot gas condensate system
Through Turbo Air's creative innovation, the condensate system surfaces have been specially treated to resist corrosion. This not only increases efficiency without the risk of refrigerant leakage from corrosion, but also thoroughly prevents the overflow of condensate water.

Stainless steel cabinet construction
The Turbo Air M3 refrigerator model boasts a stainless steel exterior (galvanized steel top, bottom and back) and AL interior with stainless steel floor. It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The M3 adds a touch of style to the most refined setting.

Door pressure release device
Pressure relief doors are designed to eliminate vacuum pressure and allow easy, instant door opening.

LED interior lighting

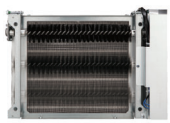
Adjustable, heavy duty, PE (polyethylene) coated wire shelves

High-density polyurethane insulation
The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

Top mount compressor

Refrigerator holds 33°F ~ 38°F for the best in food preservation

Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

NATURAL Refrigerant · Intertek · Intertek · ISO9001:2008 · 3 YEAR WARRANTY · Compressor 5 YEAR WARRANTY (U.S.A only) · ENERGY STAR® Qualified

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H † (inches)
M3R47-2-N	2	42.75	6	1/3	2.8	401	51 3/4 x 30 3/4 x 78

Ver.20181217

* Depth does not include 2" for rear condensate enclosure. † Height does not include 5" for caster height.

Solid Door Refrigerator

Reach-In Top Mount
M3 Series

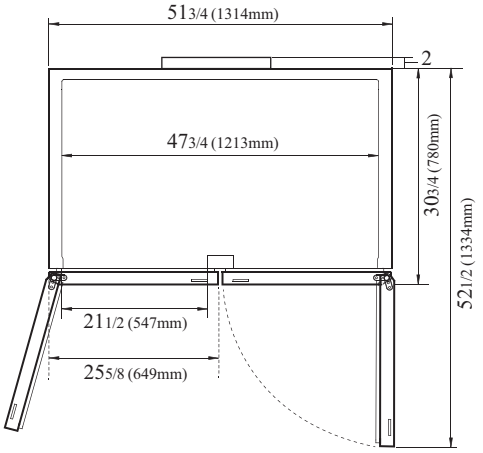
Model : M3R47-2-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	NEMA 5-15P
Full Load Amperes	2.8
Compressor HP	1/3
Feed Wires with Ground	3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	2
# of Racks Accepted	2
Net Capacity (cu. ft.)	42.75
Ext. Length Overall (in.)	51 3/4 (1314mm)
Ext. Depth Overall (in.) *	30 3/4 (780mm)
Ext. Height Overall (in.) †	78 (1981mm)
Int. Length Overall (in.)	47 3/4 (1213mm)
Int. Depth Overall (in.)	26 1/2 (675mm)
Int. Height Overall (in.)	60 5/8 (1539mm)
Gross Weight (lbs.)	401
# of Shelves	6
Shelf Size (L x D) (in.)	23 x 23 1/2

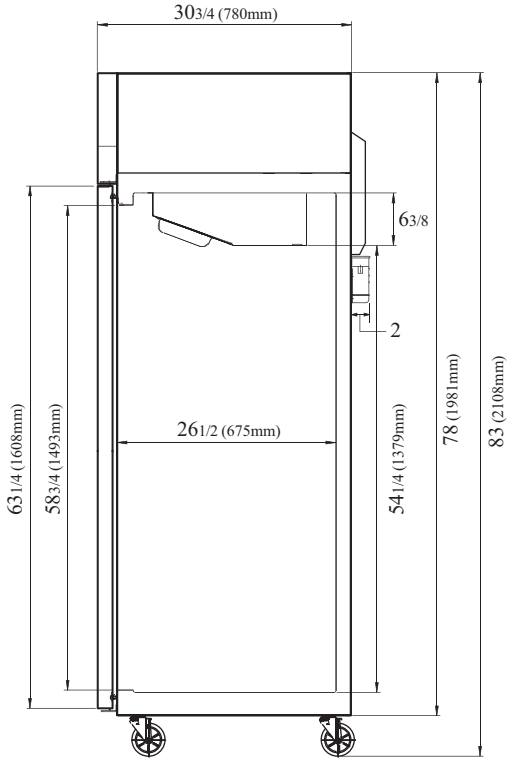
Design and specifications subject to change without notice.
Actual shipping weight may differ due to extra packing materials for product protection.
* Depth does not include 2" for rear condensate enclosure.
† Height does not include 5" for caster height.

PLAN VIEW

(unit : inch)



PLAN VIEW



SIDE VIEW

■ WARRANTY : 3 Year Parts and Labor Warranty
Additional 2 Year Warranty on Compressor

■ STANDARD FEATURES

- ***Anti-corrosion coated evaporator***
- ***Self-contained system***
- ***Standard 4" dia. swivel casters with locks on the front set***
- ***Door locks standard***
- ***Magnetic door gaskets***
- ***Solid and sturdy grille design***

■ OPTIONAL ACCESSORIES :

- ❑ 5" caster, ½" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- ❑ 6" stainless steel leg: 30221M0600
- ❑ Additional PE coated wire shelf: G8F1800101
- ❑ Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- ❑ Full door bun tray rack: TSP-2250 (each holds up to fifteen 18"L x 26"D sheet pans)

Ver.20181217

NATURAL Refrigerant · Intertek · Intertek · ISO9001:2008 · 3 YEAR WARRANTY · Compressor 5 YEAR WARRANTY (U.S.A only) · ENERGY STAR® Qualified

■ **Turbo Air** : 800-627-0032 ■ **GK** : 800-500-3519
■ **Warranty** : 800-381-7770 ■ **AC** : 888-900-1002

BHS
FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 17 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)

Advance Tabco

Work Table, 84"W x 30"D, 14 gauge 304 stainless steel top with 5"H backsplash, stainless steel legs with side & rear crossrails, adjustable stainless steel bullet feet, NSF

The spec sheet for this item can be viewed on item 4)

BHS FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 17ALT - REFRIGERATED WORK TOP (1 EA REQ'D)

True

Deep Work Top Refrigerator, three-section, stainless steel top with rear splash, (3) stainless steel doors, (6) PVC coated adjustable wire shelves, stainless steel front & sides, aluminum interior with stainless steel floor, 5" castors, side mount front breather, R290 Hydrocarbon refrigerant, 1/5 HP, , cULus, UL EPH Classified, Made in USA

<Alternate>

ACCESSORIES

Mfr	Qty	Model	Spec
True	1		<Alternate> Self-contained refrigeration standard
True	1		<Alternate> Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics
True	1		<Alternate> Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
True	1		<Alternate> 5" Castors, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	2.2		1/5		15.0

TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION
2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400
Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____
Location: _____
Item #: _____ *Qty:* _____
Model #: _____

AIA #
SIS #

Model:
TWT-93-HC

Deep Worktop:
Solid Door Refrigerator with Hydrocarbon Refrigerant

TWT-93-HC

- True's deep worktop units are designed with enduring quality that protects your long term investment. True's deep worktop units feature the combined advantage of convenient worktop prep space with deeper refrigerated storage.
- 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. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- 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 ⅛" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm) W	D†	H*	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
TWT-93-HC	3	6	93¼ 2369	32⅜ 823	33⅜ 848	⅓ N/A	115/60/1	2.2 N/A	5-15P	7 2.13	TBD TBD

† Depth does not include 1" (26 mm) for rear bumpers and¼" (7 mm) for front bumper.
* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

MADE WITH INNOVATION IN THE USA · 5 YEAR COMPRESSOR WARRANTY USA · c UL us · CLASSIFIED UL EPH · natural refrigerant.

7/18 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
TWT-93-HC

Deep Worktop:
Solid Door Refrigerator 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 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
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- 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 doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING
- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) left and two (2) right door shelf dimensions are 23 5/8"L x 28"D (601 mm x 712 mm). Two (2) center door shelf dimensions are 25 1/2"L x 28"D (648 mm x 712 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.

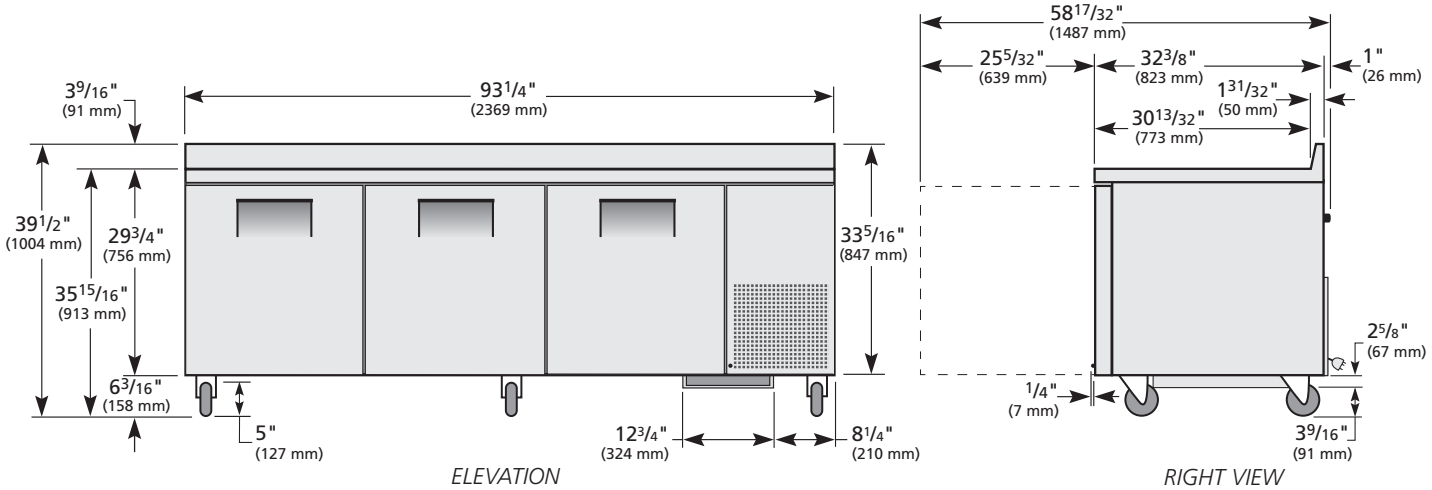
MODEL FEATURES
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

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.
- ❑ 3" (85 mm) diameter castors.
- ❑ Barrel locks (factory installed). Requires one per door.
- ❑ 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- ❑ 30" (762mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ❑ Heavy duty, 16 gauge tops.
- ❑ Heavy duty package - 16 gauge tops, 20 gauge door, sides and back with stainless interior.
- ❑ Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ❑ Exterior round digital temperature display (factory installed).

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
TWT-93-HC					

TRUE MANUFACTURING CO., INC.
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.truemfg.com

BHS
FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 18 - COMMERCIAL PRESSURE COOKER (1 EA REQ'D)

JB Prince

Sitrapro Induction Pressure Cooker, 10.5 qt., 9-1/2" dia. x 8-2/3"H, one hand operation, with silicone steam basket, suitable for all cooktops, pressure valve, aluminum sandwich base, 18/10 stainless steel, Made in France

BHS FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 19 - FOOD PROCESSOR, BENCHTOP / COUNTERTOP (1 EA REQ'D)

Waring

Food Processor, continuous feed, vertical chute feed tube with 22 sq.in. opening, 2 handle lexan batch bowl, 3/4-HP motor, touchpad controls, includes: CAF31 S-blade, CAF12 1/8" slicing disc, CAF20 3/16" shredding disc, CAF18 1/2" slicing disc, CAF24 1/2" dicing disc, CAF25 3/4" dicing disc & cleaning brush, UL, NSF & CUL

<Optional>

ACCESSORIES

Mfr	Qty	Model	Spec
Waring	1		<Optional> 5 year limited warranty on motor; and 2 year parts & labor warranty, standard (nc) For Customer Care & Product Service, please contact: (800) 269-6640 waring_service@conair.com Waring Customer Care 314 Ella T. Grasso Ave Torrington, CT 06790

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	50/60	1	Cord & Plug			5.6				

Commercial Food Processors – FP2000, FP2100, FP2200

WARING COMMERCIAL

FP2100

FP2200

FP2000

Discs For FP2000 - FP2100 - FP2200

Slicing Discs

CAF 10	CAF 11	CAF 12	CAF 13	CAF 14	CAF 15	CAF 16	CAF 17	CAF 18
1/32" (1mm)	3/32" (2mm)	1/8" (3mm)	5/32" (4mm)	3/16" (5mm)	1/4" (6mm)	5/16" (8mm)	3/8" (10mm)	1/2" (12mm)

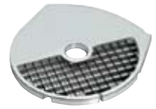
Shredding Discs

CAF 19	CAF 20	CAF 21
1/8" (3mm)	3/16" (5mm)	3/8" (10mm)

Grating Disc
CAF 22
5/64" (2mm)

Julienne Disc

CAF 26	CAF 27	CAF 28
3/32" (2mm)	1/8" (3mm)	3/16" (5mm)



Dicing Disc* – For Continuous Feed Units Only

CAF 24	CAF 25
1/2" (12mm)	3/4" (18mm)

***Must be used with CAF18 1/2" (12mm) slicing disc**

French Fry Disc
CAF29
3/8" (10mm)

"S" Cutting Blade with exclusive mid blade
CAF 31

Specifications:

Item	Electrical	Listings	Dimensions (H" x W" x D")	Warranty
FP2000	120 VAC,	UL, NSF,	26½" x 13" x 12"	1 Year Limited
FP2100	50/60 Hz, 5.6 Amps,	C-UL	26½" x 16" x 12"	
FP2200	7' Cord/NEMA 5-15P plug		26½" x 16" x 12"	

Ordering Information:

Description	Catalog #	Std Pkg.	Ship Wt. (Lbs.)	Cubic Feet	UPC Code
Batch Bowl Commercial Food Processor	FP2000	1	55	5.62	040072960161
Continuous Feed Commercial Food Processor	FP2100	1	57	5.62	040072960178
Batch Bowl and Continuous Feed Commercial Food Processor	FP2200	1	61	9.33	040072960185

WARING COMMERCIAL

Waring Commercial • 283 Main Street • New Hartford • Connecticut 06057-2707
Tel. (800) 492-7464 Fax (860) 738-0249

99WA23104
PG-10010

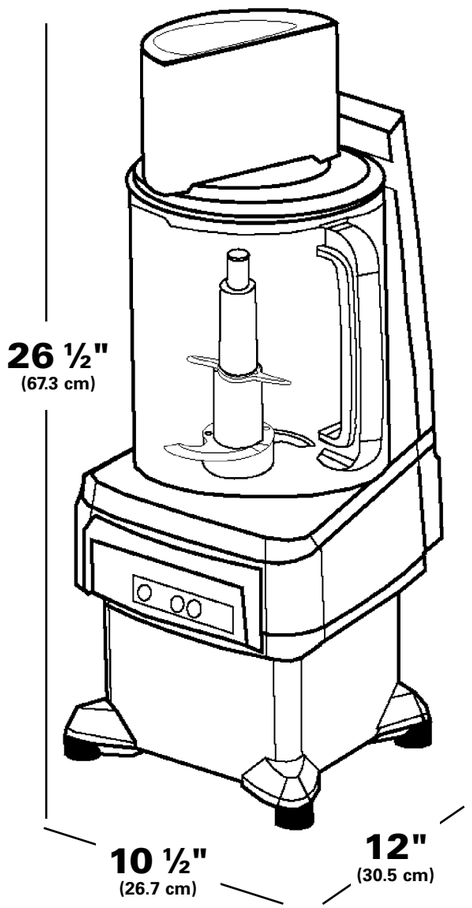
Commercial Food Processors – FP2000, FP2100, FP2200

Common Features:

- **Commercial Grade 3/4 HP High Performance Motor** – *dependable, continuous duty motor is built to complete large jobs with ease.*
- **Super Large Feed Tube** – *reduces preparation time with over 22 square inches of feed space. Same feed tube and pusher on batch and continuous feed processors.*
- **Smooth Touch Pad Controls** – *ON, OFF and PULSE controls on flat front panel are easy to use and easy to clean.*
- **Easy Cleanup** – *dishwasher-safe S Blade and accessory discs are removable. Housing wipes clean with a damp cloth.*
- **Made in the USA**
- **Safety Features**
  - **Safety Interlock** – *prevents machine from operating unless correctly assembled.*
  - **Overload Safety Button** – *Manual reset button for safe controlled restarts.*

Batch Bowl FP2000:

- **Durable Lexan® Bowl** – *provides clear view while processing. Rugged polycarbonate is scratch and break resistant.*
- **Large Capacity** – *holds 4 quarts (3.7 liters) of wet ingredients, 6 quarts (5.7 liters) of dry ingredients*
- **Two Handles** – *for easy lift and balance*
- **2–piece "S" Blade with patented mid-blade** – *minimizes processing time*
- **Standard Discs Included** – *1/8" Slicing Disc, 3/16" Shredding Disc; Slice, shred or julienne right into the batch bowl.*
- **Optional Accessories** – *slice, shred, grate, chop, mix and julienne with over a dozen optional discs and a versatile chopping and mixing blade.*

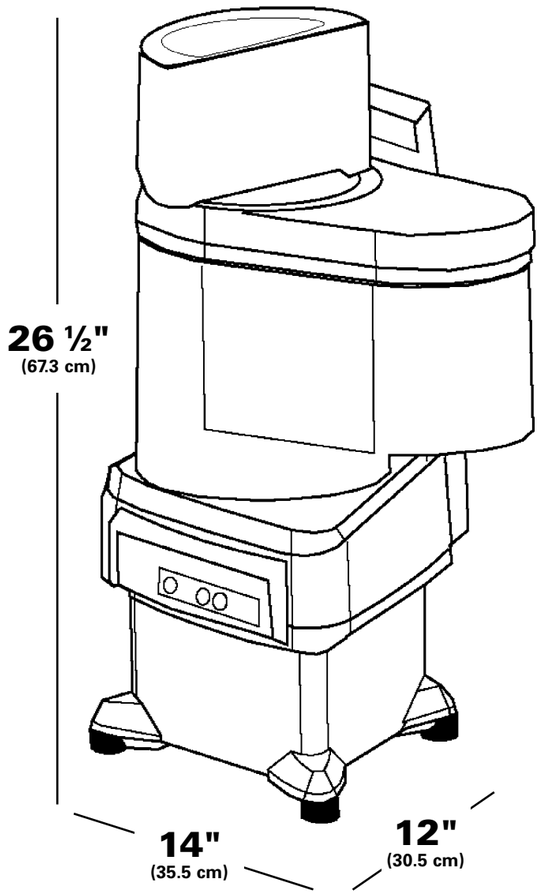


Continuous Feed FP2100:

- **Volume Processing** – *Can process up to 1,400 lbs. per hour with continuous feed attachment.*
- **Durable Lexan® Continuous Feed Attachment** – *Rugged and break resistant for big jobs.*
- **Standard Discs Included** – *1/8" Slicing Disc, 3/16" Shredding Disc; Slice, shred or julienne.*
- **Optional Accessories** – *slice, shred, grate, chop, mix and julienne with over a dozen optional discs.*
- **Dicing** – *optional 1/2" and 3/4" Dicing Grids available for complete food processing capability.*

Batch Bowl & Continuous Feed FP2200:

- *All the standard features, blades and discs of both food processors.*
- **Batch Bowl** – *works with any disc or blade to slice, shred, grate, chop, mix and julienne.*
- **Continuous Feed Attachment** – *works with any disc to process up to 1,400 lbs. per hour.*



6-Quart Combination Bowl Cutter Mixer and Continuous-Feed Food Processor with Dicing

FP2200

- High-performance, ¾ HP motor
- Over 22 square inches of feed space
- Polycarbonate, continuous-feed hopper with durable see-through cover processes up to 1,400 pounds per hour

120V, 60 Hz, 5-15P

cULus, NSF

Best warranty in the industry!**
Limited Five-Year Motor and
Two-Year Parts and Labor

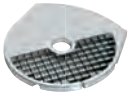
Standard accessories included with FP2200

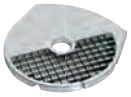
S-Blade
CAF31

3/16" Shredding Disc
CAF20

1/8" Slicing Disc
CAF12

1/2" Slicing Disc
CAF18


1/2" Dicing Disc
CAF24


3/4" Dicing Disc
CAF25

*Made in the USA with US and foreign parts
** For commercial countertop, electric cutter mixer bowl/continuous-feed food processors

BHS FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 20 - DEHYDRATOR (1 EA REQ'D)

Hamilton Beach

Proctor-Silex Commercial Food Dehydrator, 16 sq. ft. drying area, (10) tray capacity, digital controls with chart, horizontal airflow, auto shutoff timer, removable tray holders & fan screen, slide-back door, stainless steel construction, cETLus, NSF

<Optional>

ACCESSORIES

Mfr	Qty	Model	Spec
Hamilton Beach	1		<Optional> 1 year warranty, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1					1.2			

Commercial Food Dehydrator

Tested. Proven.®

Proctor Silex®

COMMERCIAL

78450

10 TRAYS/
16 Sq. Ft. Drying Area

High-performance heater with 1200 watts of power

Horizontal airflow fan system for thorough, even drying

Precise temperature/time settings provide consistent results

Auto shutoff timer offers up to 15 hours of drying time

Stainless steel construction

C ETL LISTED US Intertek

NSF®

Commercial Food Dehydrator

Tested. Proven.®

Proctor Silex®

COMMERCIAL

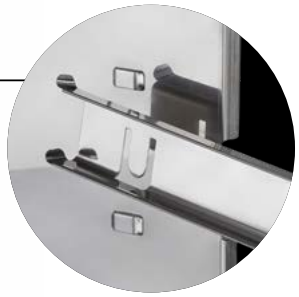
Innovative Slide-Back Door
Gives you instant access to the interior, making it easy to load trays and check on food — no need to remove door

Large Capacity
16 square feet of drying area

Horizontal Airflow Fan System
Provides thorough, even drying over all 10 trays

Digital Controls with Chart
Simply input drying time & temperature using the chart as a guide; dehydrator automatically turns off when time is up

Food-Safe Stainless Steel Construction
Dehydrator and trays are made of stainless steel for durability and food safety



Easy-to-Clean Design
Removable tray holders and fan screen plus seamless bottom make cleaning easy

78450

Specifications:

Intertek

Controls: on/off switch, time and temperature controls

Electrical: 120V, 60 Hz, 1200 W

rpms: 1750 @ 60 Hz

Shipping Weight: 38.25 lbs / 17.35 kg

Warranty: 1 year

UPC: 0 22333 66900 6

Case Pack Qty: 1

4421 Waterfront Drive, Glen Allen, VA 23060 | U.S.: 800-572-3331 | Fax: 800-851-3331 | Intl: +1-910-693-4277

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BHS
FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 21 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco

Shelf, wall-mounted, 72"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 16/304 satin finish stainless steel, NSF

ADVANCE TABCO
SMART FABRICATION™

STAINLESS STEEL

WALL SHELVES

NSF

Item #: _____ Qty #: _____
Model #: _____
Project #: _____

FEATURES:

Brackets can be positioned to accommodate wall studs.

Furnished with a 1-5/8" Bullnose edge with a 1-1/2" turn-up edge at rear. Ends are turned down square.

MATERIAL:

16 Gauge Series - 304 stainless steel polished to a satin finish.

18 Gauge Series - 430 stainless steel polished to a satin finish.

CONSTRUCTION:

Secured to wall by means of bolts through support brackets.

Units 7 ft. and larger are furnished with 3 brackets.

	10" Wide			12" Wide			15" Wide			18" Wide			
L	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	Approx. Cu. Ft.
24"	WS-10-24-16	WS-10-24	8 lbs.	WS-12-24-16	WS-12-24	9 lbs.	WS-15-24-16	WS-15-24	11 lbs.	WS-18-24-16	WS-18-24	14 lbs.	3
30"	-	-	-	WS-12-30-16	WS-12-30	12 lbs.	-	-	-	-	-	-	4
36"	WS-10-36-16	WS-10-36	10 lbs.	WS-12-36-16	WS-12-36	12 lbs.	WS-15-36-16	WS-15-36	15 lbs.	WS-18-36-16	WS-18-36	21 lbs.	4
42"	-	-	-	WS-12-42-16	WS-12-42	14 lbs.	-	-	-	-	-	-	5
48"	WS-10-48-16	WS-10-48	12 lbs.	WS-12-48-16	WS-12-48	14 lbs.	WS-15-48-16	WS-15-48	18 lbs.	WS-18-48-16	WS-18-48	24 lbs.	5
60"	WS-10-60-16	WS-10-60	15 lbs.	WS-12-60-16	WS-12-60	17 lbs.	WS-15-60-16	WS-15-60	23 lbs.	WS-18-60-16	WS-18-60	28 lbs.	6
72"	WS-10-72-16	WS-10-72	17 lbs.	WS-12-72-16	WS-12-72	21 lbs.	WS-15-72-16	WS-15-72	28 lbs.	WS-18-72-16	WS-18-72	32 lbs.	7
84"	WS-10-84-16	WS-10-84	20 lbs.	WS-12-84-16	WS-12-84	25 lbs.	WS-15-84-16	WS-15-84	32 lbs.	WS-18-84-16	WS-18-84	36 lbs.	8
96"	WS-10-96-16	WS-10-96	23 lbs.	WS-12-96-16	WS-12-96	28 lbs.	WS-15-96-16	WS-15-96	36 lbs.	WS-18-96-16	WS-18-96	42 lbs.	10
108"	WS-10-108-16	WS-10-108	28 lbs.	WS-12-108-16	WS-12-108	32 lbs.	WS-15-108-16	WS-15-108	40 lbs.	WS-18-108-16	WS-18-108	48 lbs.	11
120"	WS-10-120-16	WS-10-120	32 lbs.	WS-12-120-16	WS-12-120	36 lbs.	WS-15-120-16	WS-15-120	44 lbs.	WS-18-120-16	WS-18-120	54 lbs.	12
132"	WS-10-132-16	WS-10-132	36 lbs.	WS-12-132-16	WS-12-132	42 lbs.	WS-15-132-16	WS-15-132	49 lbs.	WS-18-132-16	WS-18-132	60 lbs.	13
144"	WS-10-144-16	WS-10-144	40 lbs.	WS-12-144-16	WS-12-144	48 lbs.	WS-15-144-16	WS-15-144	55 lbs.	WS-18-144-16	WS-18-144	66 lbs.	14

ADVANCE TABCO
SMART FABRICATION™
www.advancetabco.com

Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.

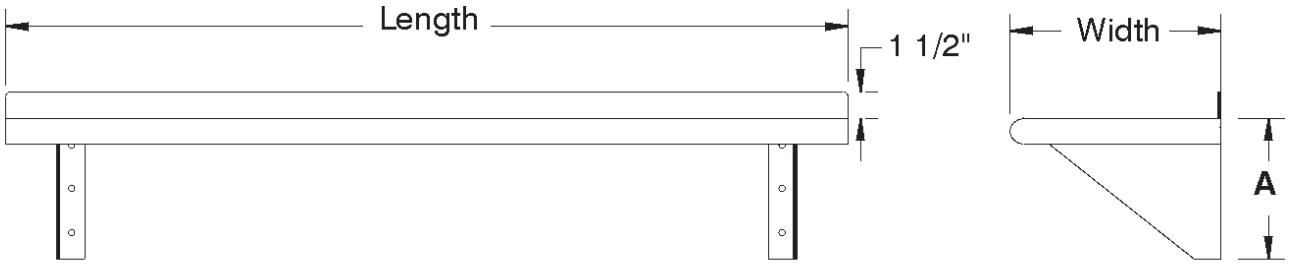
For Orders & Customer Service:
Email: customer@advancetabco.com or **Fax:** 631-242-6900

For Smart Fabrication™ Quotes:
Email: smartfab@advancetabco.com or **Fax:** 631-586-2933

REF-L

DETAILS and SPECIFICATIONS

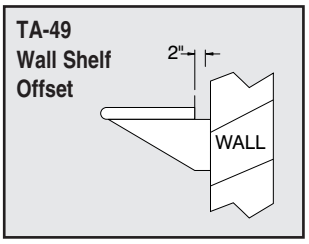
TOL ± .500" ALL DIMENSIONS ARE TYPICAL



Width	A
10"	8 1/2"
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"

Wall Shelf Options

PRT-1	Printer Shelf
TA-22A	Square Edge Shelf
TA-26	Welded Shelf Brackets
TA-49	Wall Shelf 2" Offset
TA-71	Heat Lamp Provision
TA-77	Check Minder
TA-77A	Concealer for Heat Lamp (Requires TA-77)
TA-99A	14 Ga. S/S 304 Upgrade for Overshelves
TA-100A	Bullnose Edge On All 4 Sides of Shelf
TA-102	6" Cantilever Shelf Offset



Requirements for NSF Installations

1. Install at least 60" above floor.
2. Limit to dry storage.
3. Avoid contact with liquids.
4. For "Ganging-Up" installation, allow at least 2" between units or mount units side by side and seal joints with an approved sealant.

ADVANCE TABCO

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

© ADVANCE TABCO, MAY 2019

BHS
FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 22 - CONDENSATE HOOD (1 EA REQ'D)

CaptiveAire

BHS
FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 22.1 - CONDENSATE HOOD FAN (1 EA REQ'D)

CaptiveAire

BHS
FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 23 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco

Shelf, wall-mounted, 36"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF

The spec sheet for this item can be viewed on item 21)

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 24 - UNIVERSAL PAN RACK (1 EA REQ'D)

Channel

Bun Pan Rack, Universal, mobile, 20-1/2"W x 26"D x 70"H, front load, open sides, 6" spacing, (10) 12" x 20" thru 18" x 26" steam table & bun pan capacity, welded aluminum construction, 5" swivel stem casters, NSF, Made in USA (published shipping weight does not reflect 50lb. pallet)

ACCESSORIES

Mfr	Qty	Model	Spec
Channel	1		5-year warranty on parts and 90 days labor, standard
Channel	1		Lifetime warranty against rust and corrosion
Channel	1		Pan Stop, aluminum

CHANNEL MANUFACTURING, INC.

Item No. _____

Quantity _____

Job Name _____

Spec No. _____

UTR-12

BUN PAN RACKS

BUN PAN / STEAMTABLE PAN RACKS

ALUMINUM CONSTRUCTION

Custom Sizes Available

Model	Spacing/Capacity	H	W	D	Weight
UTR-20	3"/20 Pans	70"	20½"	26"	54
UTR-15	4"/15 Pans	70"	20½"	26"	50
UTR-12	5"/12 Pans	70"	20½"	26"	44
UTR-10	6"/10 Pans	70"	20½"	26"	41
UTR-18	3"/18 Pans	64"	20½"	26"	50
UTR-11	5"/11 Pans	64"	20½"	26"	37
UTR-9	3"/9 Pans	36"	20½"	26"	29
UTR-5	5"/5 Pans	36"	20½"	26"	26

Options:

- ❑ /011 Caster Brakes (2)
- ❑ /052 5x2 Caster upgrade
- ❑ /5B HD Caster Brakes (2)
- ❑ /CC Card Clip Aluminum
- ❑ /022 Corner Bumpers (2)
- ❑ /024 Corner Bumpers (4)
- ❑ /PB Perimeter Bumper
- ❑ /VB Vertical Bumpers
- ❑ /009 Pan Stop Aluminum
- ❑ /BA Solid Bottom Aluminum
- ❑ /A Solid Top Aluminum
- ❑ /008 X Bracing

APPLICATIONS: Mobile multi-purpose racks for holding, storing and transporting of 18" X 26" bun pans and 12" X 20" steamtable pans.

CONSTRUCTION: Heavy duty, high tensile extruded aluminum. Type 6063-T5 alloy. Lifetime guarantee against rust.

TRAY SLIDES: 3-1/4" wide pan slides to accommodate 18" X 26" tray and 12" X 20" steamtable pans.

FRAME AND CROSS SUPPORTS: Vertical and horizontal frame sections are extruded 1" square tubular aluminum.

CASTERS: Standard 5" full swivel non-marking casters. Casters are securely bolted to frame to facilitate replacements.

MADE IN THE USA NSF

Notes

55 Channel Drive • Port Washington, NY11050-2216
8891 NW 102nd Street • Medley, FL 33178
Tel: 516-944-6271 • Fax: 516-944-0625
Toll Free: 866-712-7283
www.channelmfg.com • Email: sales@channelmfg.com

Steam Table Pan Racks

LIFETIME TOUGH

BUN PAN / STEAM TABLE PAN RACKS				STANDARD SERIES ALUMINUM CONSTRUCTION			HEAVY DUTY SERIES ALUMINUM CONSTRUCTION		
Spacing/ Capacity	H	W*	D	MODEL	WT		MODEL	WT	
3" / 20	70"	20½"	26"	UTR-20	54		AXD-UTR-20	68	
4" / 15	70"	20½"	26"	UTR-15	50		AXD-UTR-15	63	
5" / 12	70"	20½"	26"	UTR-12	44		AXD-UTR-12	55	
6" / 10	70"	20½"	26"	UTR-10	41		AXD-UTR-10	52	
3" / 18	64"	20½"	26"	UTR-18	50		AXD-UTR-18	63	
5" / 11	64"	20½"	26"	UTR-11	37		AXD-UTR-11	47	
3" / 9	36"	20½"	26"	UTR-9	29		AXD-UTR-9	37	
5" / 5	36"	20½"	26"	UTR-5	26		AXD-UTR-5	33	

3¼" wide pan slides accommodate 18" x 26" trays and 12" x 20" steam table pans.
*Heavy Duty Series width is ½" wider.

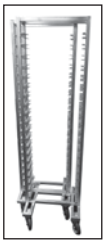
UTR-12

AXD-UTR-15

See Page 1 for list of options and accessories.

ETPR-3S

ETPR-3E



Racks nest to save floor space.

LPNS-19

LO PROFILE NESTING RACKS ALUMINUM CONSTRUCTION						
MODEL	Spacing/ Capacity	H	W	D	WT	
LPNS-19	3"/19	70¼"	15¼"	18½"	26	
LPNS-15	4"/15	70¼"	15¼"	18½"	24	
LPNS-11	5"/11	64"	15¼"	18½"	25	

LIFETIME TOUGH

STPR-5

LIFETIME TOUGH

12 X 20 STEAM TABLE PAN RACKS				STANDARD SERIES ALUMINUM CONSTRUCTION			STAINLESS SERIES STAINLESS STEEL CONSTRUCTION			HEAVY DUTY SERIES ALUMINUM CONSTRUCTION		
Spacing/ Capacity	H	W	D	MODEL	WT		MODEL	WT		MODEL	WT	
3" / 38 (2)	70½"	24½"	26"	ETPR-3S	29		SSPR-3S	66				
5" / 22 (2)	70½"	24½"	26"	ETPR-5S	27		SSPR-5S	51				
3" / 19 (1)	70½"	16½"	22"	ETPR-3E	28		SSPR-3E	58				
5" / 11 (1)	70½"	16½"	22"	ETPR-5E	25		SSPR-5E	46				
3" / 40 (2)	70"	24"	26"							STPR-3	56	
5" / 24 (2)	70"	24"	26"							STPR-5	44	
8" / 16 (2)	70"	24"	26"							STPR-8	39	
3" / 34 (2)	64"	24"	26"	ETPR-3S6	25		SSPR-3S6	60		STPR-36	51	
5" / 22 (2)	64"	24"	26"	ETPR-5S6	22		SSPR-5S6	46		STPR-56	40	
3" / 19 (1)	64"	16½"	22"	ETPR-3E6	23		SSPR-3E6	53				
5" / 11 (1)	64"	16½"	22"	ETPR-5E6	20		SSPR-5E6	40				
8" / 7 (1)	64"	24"	26"							STPR-86	35	
36" HEIGHT												
3" / 18 (2)	36"	24"	26"							STPR-33	36	
5" / 10 (2)	36"	24"	26"							STPR-53	30	
8" / 8 (2)	36"	24"	26"							STPR-83	24	
3" / 18 (2)	36"	24"	26"	ETPR-3S3	17		SSPR-3S3	35				
5" / 10 (2)	36"	24"	26"	ETPR-5S3	15		SSPR-5S3	27				
3" / 9 (1)	36"	16½"	22"	ETPR-3E3	16		SSPR-3E3	31				
5" / 5 (1)	36"	16½"	22"	ETPR-5E3	15		SSPR-5E3	25				

Holds 12" x 20" steam table, deli, or hotel pans.
STPR: Extra wide, 3" heavy duty pan slides support bottom of pan.

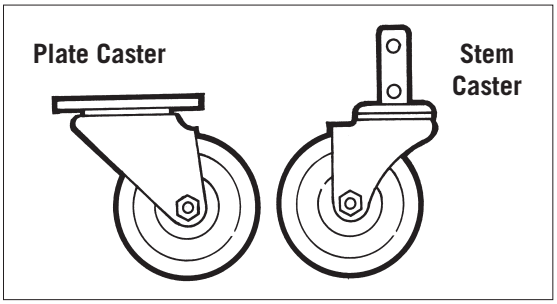
CHANNEL MANUFACTURING, INC.

Item No. _____

Quantity _____

Job Name _____

Spec No. _____



/015
Pan Stop Web-Stap

ELC-69

OPTIONAL ACCESSORIES

- ❑ /011 Caster Brakes
- ❑ /052 5" X 2" Caster Upgrade
- ❑ /5B HD Caster Brakes
- ❑ /CC Card Clip Aluminum
- ❑ /022 Corner Bumpers (2)
- ❑ /024 Corner Bumpers (4)
- ❑ /PB Perimeter Bumper
- ❑ /VB VerticalBumper
- ❑ /009 Pan Stop Aluminum
- ❑ /010 Pan Stop Stainless
- ❑ /015 Pan Stop Web-Strap
- ❑ /BA Solid Bottom Aluminum
- ❑ /A Solid Top Aluminum
- ❑ /S Work Top - Stainless
- ❑ /P Work Top - Poly
- ❑ /008 X Bracing Aluminum

ACCESSORIES

CASTER REPLACEMENTS

Model	Material	Wheel	Weight
PLATE SWIVEL			
CPS14U	Polyurethane	4" X 1¼"	1.0
CPS54H	High Temp	4" X 1½"	2.6
CPS45U	Polyurethane	5" X 1¼"	2.0
CPS25U	Polyurethane	5" X 2"	5.0
CPS26MR	Mold/Rubber	6" X 2"	9.0
CPS28U	Polyurethane	8" X 2"	9.0
CPS62PNE	Semi-Pneumatic	6" X 2"	5.0
PLATE RIGID			
CPR45U	Polyurethane	5" X 11/4"	2.0
CPR26MR	Mold/Rubber	6" X 2"	9.0
CPR28U	Polyurethane	8" X 2"	9.0
STEM SQUARE			
CSS45O	Polypropylene	5" X 1¼"	1.6
CSS45PU	Polyurethane	5" X 1¼"	1.6
CSS45R	Rubber-Swivel	5" X 1¼"	2.8
CSS45R	Rubber-Swivel	5" X 1¼"	2.8
STEM THREADED			
CTS45U	Polyurethane	5" X 1¼"	1.8

WHEEL REPLACEMENTS

Model	Material	Wheel	Weight
W28MR	Mold on Rubber	8" X 2"	6.0
W28U	Polyurethane	8" X 2"	4.0
W48SP	Semi-Pneumatic	10" X 2¾"	6.0

COVERS — BUN PAN RACKS

Covers are manufactured to fit both side loading and front loading bun pan racks.

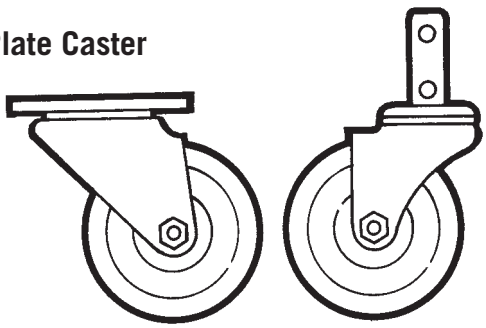
Model	Material	Weight
ELC-69	For Bun Pan Rack 68"-72" high	4
ELC-65	For Bun Pan Rack 63"-65" high	3
ELC-36	For Bun Pan Rack 36" high	3

MADE IN THE USA

Notes

55 Channel Drive • Port Washington, NY11050-2216
8891 NW 102nd Street • Medley, FL 33178
Tel: 516-944-6271 • Fax: 516-944-0625
Toll Free: 866-712-7283
www.channelmfg.com • Email: sales@channelmfg.com

Accessories



ELC-69

/015
Pan Stop Web-Strap

CASTER REPLACEMENTS

MODEL	MATERIAL	WHEEL	WT	
PLATE SWIVEL				
CPS14U	Polyurethane	4" X 1¼"	1.0	
CPS54H	High Temp	4" X 1½"	2.6	
CPS45U	Polyurethane	5" X 1¼"	2.0	
CPS25U	Polyurethane	5" X 2"	5.0	
CPS26MR	Mold/Rubber	6" X 2"	9.0	
CPS28U	Polyurethane	8" X 2"	9.0	
PLATE RIGID				
CPR45U	Polyurethane	5¼" X 1¼"	2.0	
CPR26MR	Mold/Rubber	6" X 2"	9.0	
CPR28U	Polyurethane	8" X 2"	9.0	
STEM SQUARE				
CSS45O	Polypropylene	5" X 1¼"	1.6	
CSS45PU	Polyurethane	5" X 1¼"	1.6	
CSS45R	Rubber-Swivel	5" X 1¼"	2.8	
CSR45R	Rubber – Rigid	5" X 1¼"	2.8	
CSS55PU	Polyurethane	5" X 1¼"	2.3	
025KD	Polypropylene	5" X 1¼"	1.6	
STEM ROUND				
CIS45PU	Polypropylene	5" X 1¼"	2.5	
STEM THREADED				
CTS45U	Polyurethane	5" X 1¼"	1.8	

WHEEL REPLACEMENTS

MODEL	MATERIAL	WHEEL	WT	
W28MR	Mold on Rubber	8" X 2"	6.0	
W28U	Polyurethane	8" X 2"	4.0	
W48SP	Semi-Pneumatic	10" X 2¾"	9.0	

COVERS — BUN PAN RACKS

Covers are manufactured to fit both side loading and front loading bun pan racks. Three zippers.

MODEL	MATERIAL	WT	
ELC-69	For Bun Pan Racks 68" – 72" high	4	
ELC-65	For Bun Pan Racks 63" – 65" high	3	
ELC-36	For Bun Pan Racks 36" high	3	

† **Flyer Item**

OPTIONAL ACCESSORIES

MODEL	DESCRIPTION	
/011	Caster Brakes	
/052	5" X 2" Caster Upgrade	
/5B	HD Caster Brakes	
/CC	Card Clip Aluminum	
/022	Corner Bumpers (2)	
/024	Corner Bumpers (4)	
/PB	Perimeter Bumper	
/VB	Vertical Bumpers	
/009	Pan Stop – Aluminum	
/010	Pan Stop – Stainless Steel	
/015	Pan Stop Web-Strap	
/BA	Solid Bottom – Aluminum	
/A	Solid Top – Aluminum	
/S	Work Top – Stainless Steel	
/P	Work Top – Poly	
/FF	Flanged Feet Set (in lieu of casters)	

BHS
FOODSERVICE SOLUTIONS

Submittal Sheet

01/30/2020

Project: To: From:

ITEM# 25 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)

Advance Tabco

Work Table, 72"W x 30"D, 14 gauge 304 stainless steel top with 5"H backsplash, 18 gauge stainless steel adjustable undershelf, stainless steel legs with stainless steel bullet feet, NSF

ADVANCE TABCO®
SMART FABRICATION™

STAINLESS STEEL

WORK TABLES

PREMIUM Series - 5" Backsplash - Undershelf Style

Item #: _____ ***Qty #:*** _____

Model #: _____

Project #: _____

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

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

FEATURES:

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

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

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

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

CONSTRUCTION:

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

Entire top mechanically polished to a satin finish.

Top is sound deadened.

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

Gussets welded to support hat sections.

MATERIAL:

KSS-SERIES: Stainless Steel Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.
SHELF: 18 gauge stainless steel.
LEGS: 1 5/8" diameter tubular stainless steel.
1" adjustable stainless steel bullet feet.
Stainless steel gussets.

KLG-SERIES: Galvanized Legs & Undershelf

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

KSS-Series:
Stainless Steel Legs & Undershelf

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

NSF

KLG-Series:
Galvanized Steel Legs & Undershelf

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

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

ADVANCE TABCO®
SMART FABRICATION™
www.advancetabco.com

Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.
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TEXAS Fax: (972) 932-4795
NEVADA Fax: (775) 972-1578

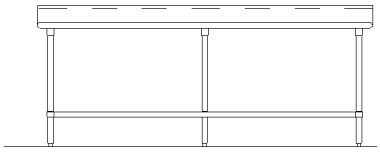
DETAILS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500”

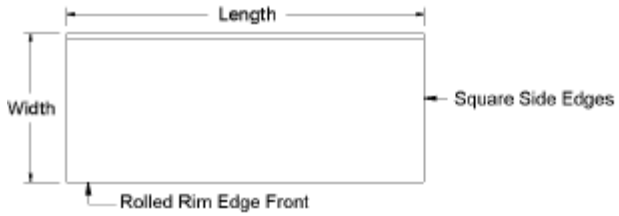
All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

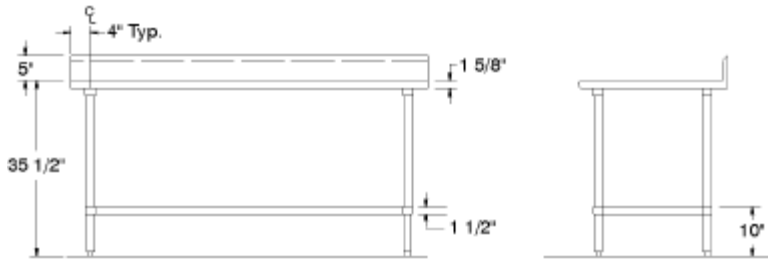
KSS & KLG Series
Undershelf Style
5” Backsplash

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



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





KSS-Series: Stainless Steel Legs & Undershelf

L	24” Wide	Wt.	30” Wide	Wt.	36” Wide	Wt.
30”	KSS-240	55 lbs.	KSS-300	70 lbs.		
24”	KSS-242	50 lbs.	KSS-302	56 lbs.		
36”	KSS-243	66 lbs.	KSS-303	77 lbs.	KSS-363	92 lbs.
48”	KSS-244	81 lbs.	KSS-304	92 lbs.	KSS-364	101 lbs.
60”	KSS-245	95 lbs.	KSS-305	111 lbs.	KSS-365	121 lbs.
72”	KSS-246	113 lbs.	KSS-306	129 lbs.	KSS-366	142 lbs.
84”	KSS-247	135 lbs.	KSS-307	153 lbs.	KSS-367	169 lbs.
96”	KSS-248	150 lbs.	KSS-308	171 lbs.	KSS-368	189 lbs.
108”	KSS-249	165 lbs.	KSS-309	195 lbs.	KSS-369	260 lbs.
120”	KSS-2410	268 lbs.	KSS-3010	294 lbs.	KSS-3610	315 lbs.
132”	KSS-2411	301 lbs.	KSS-3011	331 lbs.	KSS-3611	358 lbs.
144”	KSS-2412	316 lbs.	KSS-3012	346 lbs.	KSS-3612	373 lbs.

KLG-Series: Galvanized Steel Legs & Undershelf

L	24” Wide	Wt.	30” Wide	Wt.	36” Wide	Wt.
30”	KLG-240	55 lbs.	KLG-300	70 lbs.		
24”	KLG-242	50 lbs.	KLG-302	56 lbs.		
36”	KLG-243	66 lbs.	KLG-303	77 lbs.	KLG-363	92 lbs.
48”	KLG-244	81 lbs.	KLG-304	92 lbs.	KLG-364	101 lbs.
60”	KLG-245	95 lbs.	KLG-305	111 lbs.	KLG-365	121 lbs.
72”	KLG-246	113 lbs.	KLG-306	129 lbs.	KLG-366	142 lbs.
84”	KLG-247	135 lbs.	KLG-307	153 lbs.	KLG-367	169 lbs.
96”	KLG-248	150 lbs.	KLG-308	171 lbs.	KLG-368	189 lbs.
108”	KLG-249	165 lbs.	KLG-309	195 lbs.	KLG-369	260 lbs.
120”	KLG-2410	268 lbs.	KLG-3010	294 lbs.	KLG-3610	315 lbs.
132”	KLG-2411	301 lbs.	KLG-3011	331 lbs.	KLG-3611	358 lbs.
144”	KLG-2412	316 lbs.	KLG-3012	346 lbs.	KLG-3612	373 lbs.

ADVANCE TABCO
SMART FABRICATION™

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

200 Heartland Boulevard, Edgewood, NY 11717-8380
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