

A Series Solid Door Reach-In Refrigerators & Freezers

MODEL #178A23FHC



www.AvantcoRefrigeration.com

TECHNICAL DATA

Dimensions

Exterior Dimensions	29"W x 32¼"D x 82½"H
Interior Dimensions	24¾"W x 27⅞"D x 53½"H
Net Volume	20.6 cu. ft.
Net Weight	280 lb.
Gross Weight	321 lb.
Packaging Dimensions	30¼"W x 34"D x 84½"H

Construction

Exterior Material	430 Stainless Steel
Interior Material	Painted Aluminum
Insulation Material	Foamed-In-Place Polyurethane
Shelf Size	(3) 23⅞"W x 23¼"D
Shelf Material	Epoxy-Coated Steel
Shelf Load Capacity	90 lb.

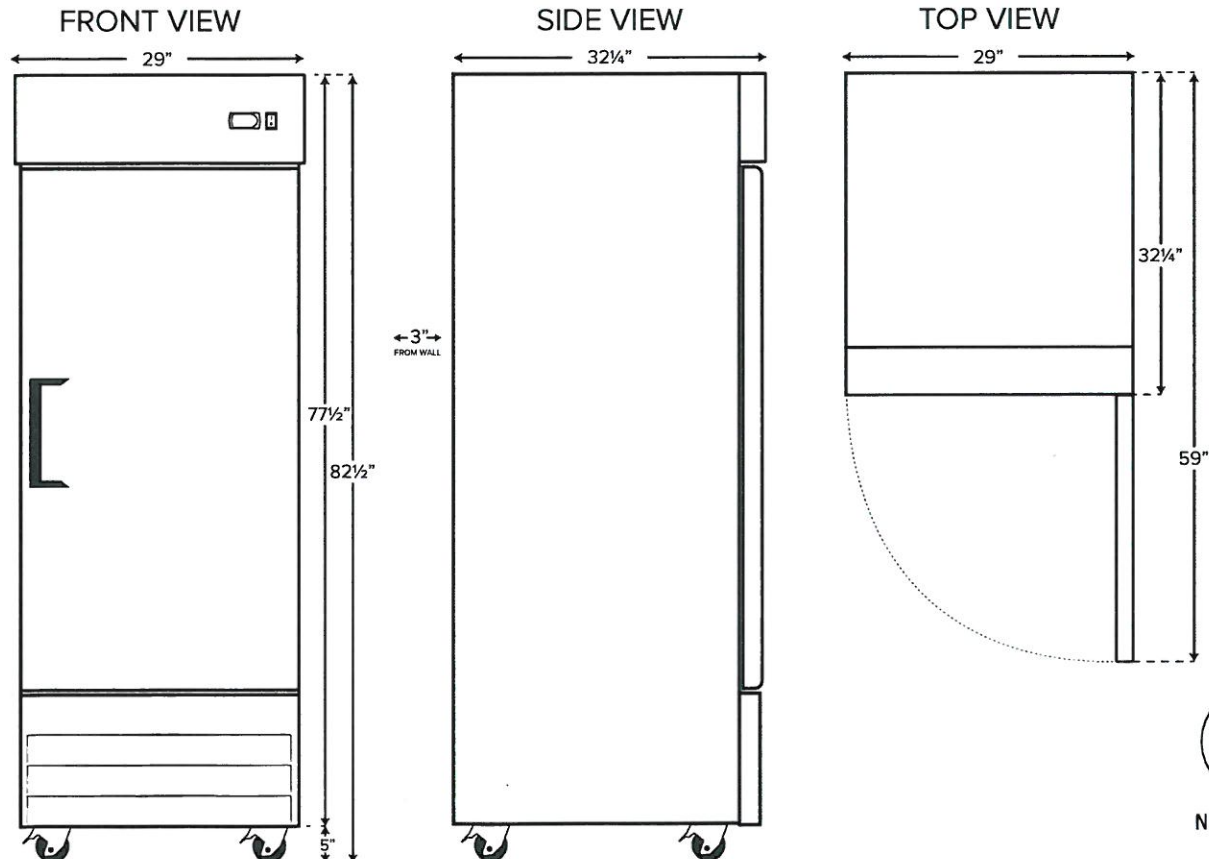
Cooling

Temperature Range	(-5)°F - 2°F
Refrigerant	R290
Max. Ambient Temperature	90°F
Defrosting	Automatic
Temperature Controller	Digital
Horsepower	1/2

Electrical

Voltage	115
Amps	7.92
Hz	60
Phase	1
Plug Type	NEMA 5-15P
Electrical Cord Length	96"

PLAN VIEW



A Series Solid Door Reach-In Refrigerators & Freezers

REFRIGERATION
AVANTCO

www.AvantcoRefrigeration.com

MODEL #178A23FHC

A SERIES REACH-IN FREEZER

Keep ingredients within a safe temperature range in a sleek, durable, and easy-to-clean environment

CABINET CONSTRUCTION

Cabinet construction includes white painted aluminum interior and 430 stainless steel exterior.

Foamed-in-place CFC- and HCFC-free polyurethane insulation helps provide structural rigidity and maintain internal temperatures.

Removable one-piece grill for cleaning and servicing.

Door has stay-open feature beyond 90° for easy loading, but will self-close under 90° to save energy.

REFRIGERATION SYSTEM

Environmentally-safe R290 refrigerant. Bottom-mounted condensing unit positioned for easy maintenance.

"No stoop" lower shelf raises product to a higher level for easy access.

SHELVING

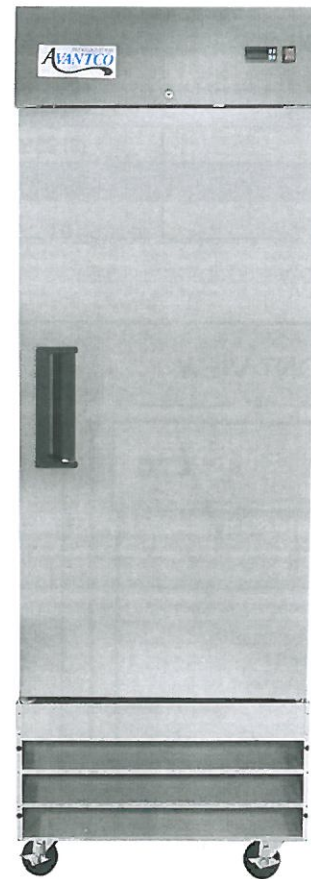
3 gray epoxy-coated steel shelves included. Each accommodates up to 90 lb.

MODEL FEATURES

Preprogrammed digital controls feature auto-defrost function.

SPECIAL FEATURES

- Self-closing door with convenient stay-open feature
- Easy-to-clean 430 series stainless steel exterior
- Painted aluminum interior
- Temperature range of (-5)°F - 2°F
- 3 shelves included
- Environmentally-safe R290 refrigerant
- Digital temperature controller with automatic defrost function
- 115V; 1/2 HP
- ETL Safety & Sanitation Listed



WARRANTY

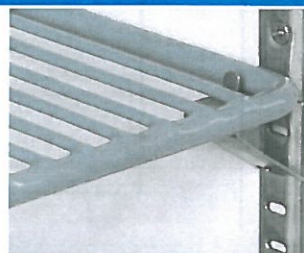
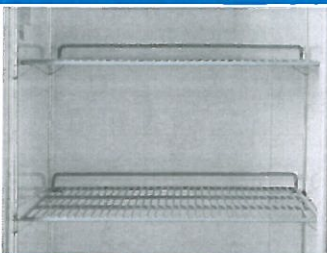
RESIDENTIAL: Avantco assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.



Parts & Labor



Compressor



#2

Superior Results, 24/7 Service and a Great Financial Option.

SPECIFICATIONS

OPERATING CAPACITY

Racks per Hour	30
----------------	----

OPERATING CYCLE NORMAL

Wash Time	70
Dwell Time	6
Rinse Time	14
Load Time	30
Total Cycle Time	120

OPERATING TEMPERATURES

Wash (minimum)	150° F
Sanitizing Rinse (minimum)	180° F

WATER CONSUMPTION

Gallons per Rack	0.78
------------------	------

ELECTRICAL RATINGS

Wash Pump	1 hp
-----------	------

WEIGHT

Machine Weight	195 lbs
----------------	---------

UTILITY REQUIREMENT ELECTRICAL

Voltage: Accepts 208 or 240 VAC
 Phase: Single-Field Convertible to Phase 3
 All installations require Neutral and Ground

Total Amperage:		40°F rise booster	70°F rise booster
208/60/1	3 wires plus ground	32A	45A
240/60/1	3 wires plus ground	38A	50A
208/60/3	4 wires plus ground	22A	29A
240/60/3	4 wires plus ground	24A	33A

Minimum Electric Circuit:

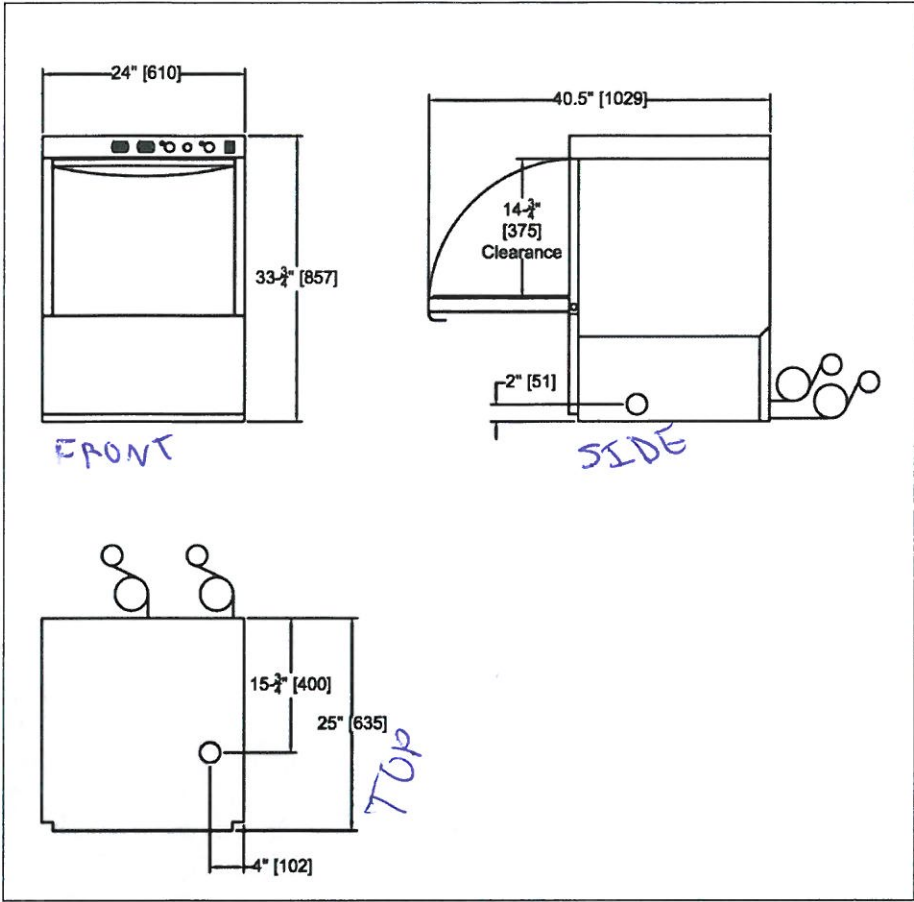
208/60/1	3 wires plus ground	40A	60A
240/60/1	3 wires plus ground	40A	60A
208/60/3	4 wires plus ground	30A	35A
240/60/3	4 wires plus ground	30A	40A

WATER

Waterline Size (min)	1/2"
Flow Pressure (required)	20-22 psi
Minimum Incoming Temperature (40°F rise booster)	140°F
Minimum Incoming Temperature (70°F rise booster)	110°F
Recommended Incoming Temperature	150°F

DRAIN

Drainline Size (min)	1"
Maximum Drain Height	3'
Pumped Drain (max flow rate)	15 US gpm



- Water hardness over 7 grains per gallon significantly impacts warewashing results. Ecolab's POU water softener helps you achieve superior results at a lower operating cost.
- Single point of accountability for improved results
- Worry-free lease includes installation and maintenance
- Compact cabinet design unit fits under most dish tables
- Uses up to 49% less salt than conventional hot water softeners



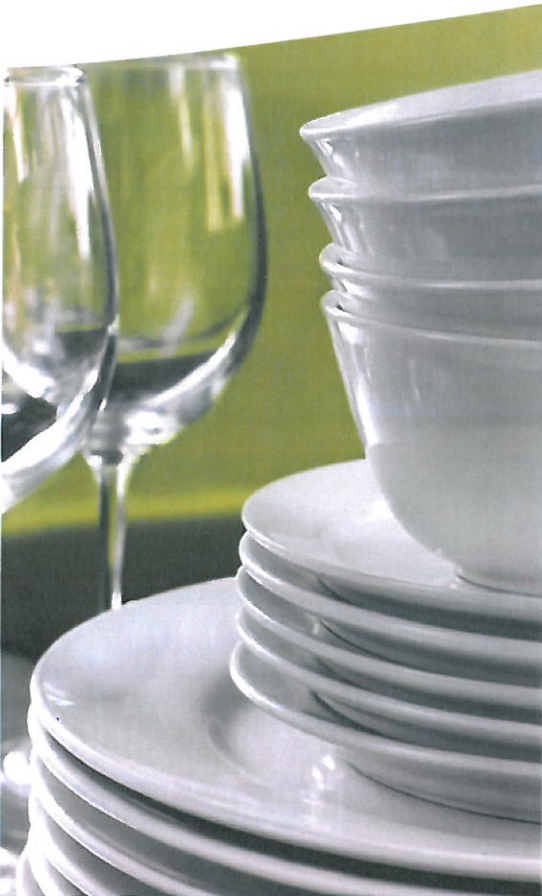


SUPERIOR CLEANING, RELIABLE PERFORMANCE

U-HT High Temperature Undercounter Dishmachine

- ▲ Low water usage helps reduce operating costs.
- ▲ Easy wash cycle extension for heavily soiled wares.
- ▲ Rinse Sentry feature to help ensure proper rinse temperatures.
- ▲ Digital read outs and durable stainless steel buttons.

Leasing a dishmachine from Ecolab allows you to focus on your business with the security of knowing your warewashing operation is properly managed.



CU3030 - 300lb Self-Contained Ice Machine

Prodigy® Undercounter Cuber with Storage



CU3030

Features and Benefits

- Prodigy® undercounter cubers use significantly less energy and water than other cube ice machines, exceeding Federal energy efficiency regulations.
- AutoAlert™ control panel can communicate operating status and signal when it's time to descale, sanitize and more- making upkeep easier.
- The patented WaterSense adaptive purge control delivers maximum reliability by reducing scale buildup for a longer time between cleanings.
- All external panel components are crafted for optimal aesthetic appeal through superior fit and finish.
- Preventative maintenance is simpler than ever with easily-removed door, top panel and storage bin allowing clear access to all internal components and a diagnostic code display insuring the right fix the first time.
- Includes ice scoop, 6" adjustable legs and 6' power cord.

CU3030 - 300lb Self-Contained Ice Machine

WaterSense Adaptive Purge Control



24 Hour Volume Production

Air Cooled		Water Cooled	
70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C	70°F/21°C 50°F/10°C
313/142 lb/kg		224/102 lb/kg	347/158 lb/kg
			282/128 lb/kg



Cube Ice

Common ice form, ideal for mixed drinks.



Small Cube
7/8" x 7/8" x 3/8"
(2.22 x 2.22 x .95 cm)



Medium Cube
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)



Certification



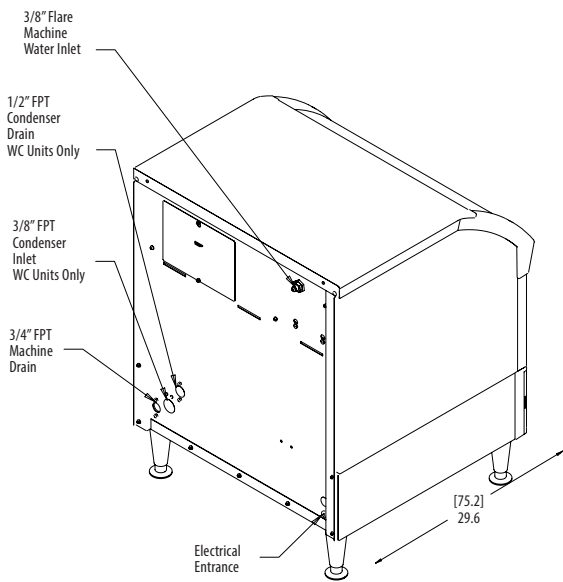
Warranty

- 3 years parts and labor on all components.
- 5 years parts and labor on the evaporator.
- 5 years parts on the compressor and condenser.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

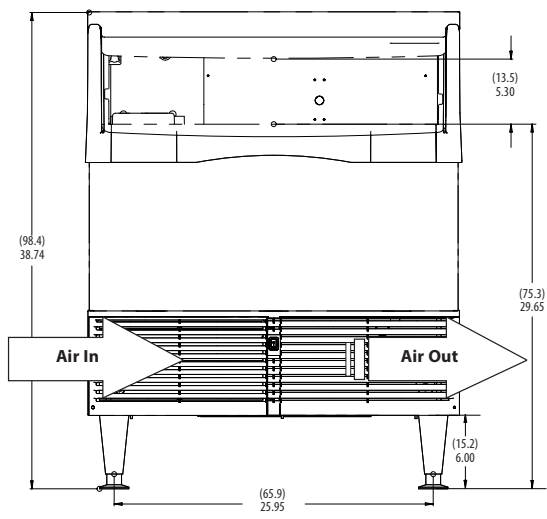
- 101 Corporate Woods Parkway, Vernon Hills, IL 60061 •
- 1-800-SCOTSMAN • Fax: 847-913-9844 • www.scotsman-ice.com • customer.relations@scotsman-ice.com •

CU3030 - 300lb Self-Contained Ice Machine

Prodigy® Undercounter Cuber with Storage



Installation Note: Allow 6" at back for utility connections



CU3030 - 300lb Self-Contained Ice Machine



Specifications

Model Number*	Condenser Unit	Storage lb/kg	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker (amps)	Circuit Wires	Min. Circuit Ampacity	Energy Consumption kWh/100 lb (45.4 kg) 90°F(32°C)/70°F(21°C)	Water Usage Gallons/100 lb (liters/45.4 kg)	
								Potable 90°F(32°C)/70°F(21°C)	Condenser 90°F(32°C)/70°F(21°C)
CU3030MA-1	Air	110/50	115/60/1	15	2	Cord	7.35	18.0/68.2	-
CU3030MA-32	Air	110/50	208-230/60/1	15	2	Cord	7.35	18.0/68.2	-
CU3030SA-1	Air	110/50	115/60/1	15	2	Cord	7.35	18.0/68.2	-
CU3030SA-32	Air	110/50	208-230/60/1	15	2	Cord	7.35	18.0/68.2	-
CU3030SW-1	Water	110/50	115/60/1	15	2	Cord	5.22	18.0/68.2	150/586



All Models

Dimensions (W x D x H):

Unit: 30" x 30" x 33"
(76.2 x 76.2 x 83.8 cm)

Shipping Carton: 33" x 33" x 39.5"
(83.8 x 83.8 x 100.3 cm)

Shipping Weight: 230 lb / 104 kg

BTUs per hour: 5,200

Refrigerant: R-404A



Accessories

Model Number	Description
KLP85	Kit 6 inch leg SS
KPUFM30	Kit Prodigy undercounter floor mount 30 inch for CU3030 (add .5" to height)

Scotsman recommends all ice machines have water filtration. See Scotsman water filter specification sheet for details.



Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Remote Cond. Temps	-20°F (-29°C)	120°F (49°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)
Electrical Voltage	-5%	+10%

Specifications and design are subject to change without notice.



BEVERAGE-AIR

#3

Project: _____	AIA# _____
Item: _____	
Location: _____	SIS# _____
Approved: _____	

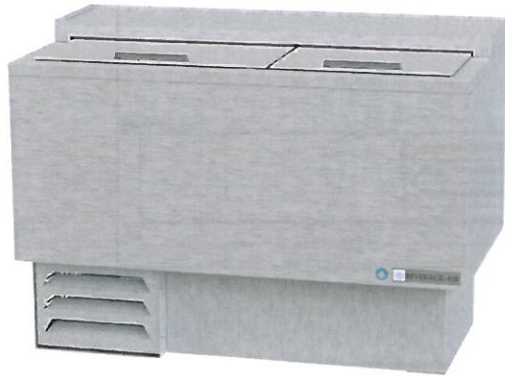
GF BAR EQUIPMENT

GF48L Glass and Plate Froster

MODEL:
GF48L-B
GF48L-S



GF48L-B



GF48L-S

3 Year Parts/Labor Warranty
Additional 2 Year Compressor Warranty

CABINET CONSTRUCTION

- Exterior is available in wear resistant vinyl on steel in black Finish or stainless steel finish
- Standard interior construction utilizes galvanized steel
- Top includes easy glide, stainless steel lids and stainless steel counter top with edge
- Full electronic control
- Four (4) shelves and (2) two bottom racks standard
- Two (2) shelf ledges standard with three (3) mounting points
- Chills glasses and plates at -10°F
- Flexibility in design provides for plate storage and chilling
- Automatic defrost of coil is standard
- Built-in condensate evaporator system
- No floor drain or additional plumbing is needed

OPTIONS & ACCESSORIES

- Stainless steel interior
- Locks
- 3" - 6" Casters
- 6" Adjustable legs with plate
- Horizontal mount thermometer
- Dial thermometer
- Remote option

REFRIGERATION SYSTEM

- Refrigeration system uses R404A refrigerant to comply with all environmental concerns
- Balanced, forced-air, refrigeration system provides rapid chilling of product
- Automatic, non-electric evaporator
- Epoxy coated evaporator coil

GF48L Bar Equipment: Glass and Plate Froster Series



3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax: 1-336-245-6453
Beverage-Air.com sales@bevair.com



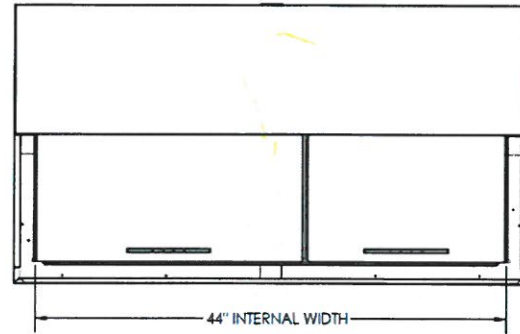
BEVERAGE-AIR

Bar Equipment - Glass Frosters

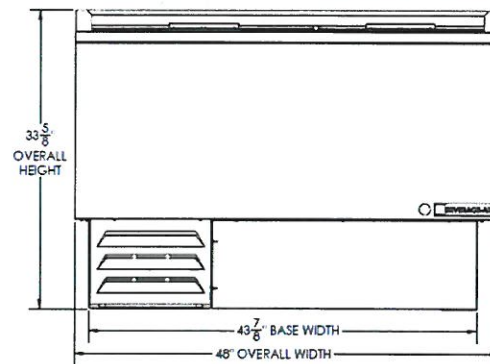
Models: GF48L-B, GF48L-S

MODEL	GF48L-B	GF48L-S
EXTERNAL DIMENSIONAL DATA		
Width Overall	48"	48"
Depth Overall	26 1/8"	26 1/8"
Height Overall	33 5/8"	33 5/8"
Number of Lids	2	2
INTERNAL DIMENSIONAL DATA		
NET Capacity (cubic ft.)	10.9	10.9
Internal Width Overall (in)	44"	44"
Internal Depth Overall (in)	22"	22"
Internal Depth Useable (in)	17 1/2"	17 1/2"
Internal Height Overall (in)	18 1/4"	18 1/4"
Number of Dividers	4	4
Number of 12 oz. Mugs	164	164
Number of 8" Plates	250	250
ELECTRICAL DATA		
Full Load Amperes 115/60/1	7.5	7.5
REFRIGERATION DATA		
Horsepower	1/2	1/2
WEIGHT DATA		
Gross Weight (Crated lbs)	292 lbs	292 lbs
Height - Crated	39"	39"
Width - Crated	51 1/2"	51 1/2"
Depth - Crated	29"	29"

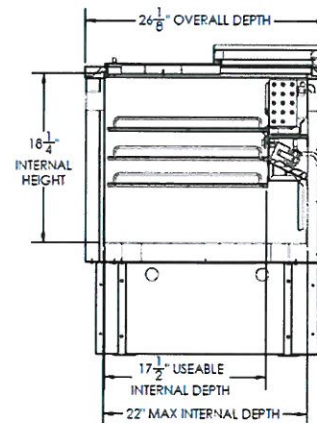
Model Views



Plan View



Elevation View



Side View

ELECTRICAL CONNECTION



115/60/1
NEMA-5-15P

Units pre-wired at factory and include 8' long cord and plug set.



an Ai Group Company



The Spirit of Excellence

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax: 1-336-245-6453
Beverage-Air.com sales@bevair.com



STAINLESS STEEL Standard Stainless Steel Rails NSF

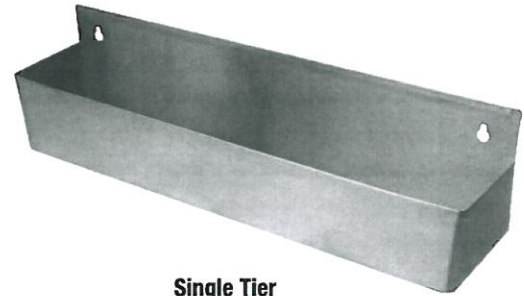
#14

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

FEATURES:

- Raised one-piece front molding for strength and durability.
- Provides basic bar equipment with a custom look.
- All stainless steel construction.
- Keyhole installation.

SINGLE Model #	Size W x L x H	Keyhole Distance (A)	Bottle Capacity	Approx. Weight	Approx. Cu. Ft.
BK-15	4 1/8" x 15" x 6 1/2"	12"	4	4 lbs.	1
BK-2	4 1/8" x 24" x 6 1/2"	21"	4-6	5 lbs.	1
BK-30	4 1/8" x 30" x 6 1/2"	13 1/2"	8-9	6 lbs.	1
BK-3	4 1/8" x 36" x 6 1/2"	16 1/2"	9-10	6 lbs.	1
BK-4	4 1/8" x 48" x 6 1/2"	22 1/2"	12-13	8 lbs.	1

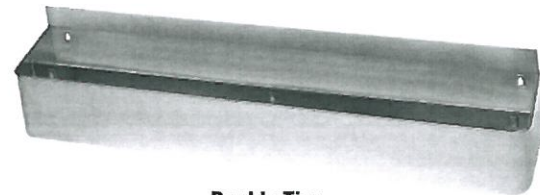


Single Tier
BK-2 Shown

FEATURES:

- Raised one-piece front molding for strength and durability.
- Provides basic bar equipment with a custom look.
- Allows extra storage for liquor bottles.
- All stainless steel construction.
- Keyhole installation.

DOUBLE Model #	Size W x L x H	Keyhole Distance (A)	Bottle Capacity	Approx. Weight	Approx. Cu. Ft.
DT-15	8 1/8" x 15" x 6 1/2"	12"	8-10	7 lbs.	1
DT-2	8 1/8" x 24" x 6 1/2"	21"	10-12	8 lbs.	1
DT-30	8 1/8" x 30" x 6 1/2"	13 1/2"	16-18	10 lbs.	1
DT-3	8 1/8" x 36" x 6 1/2"	16 1/2"	18-20	11 lbs.	1
DT-4	8 1/8" x 48" x 6 1/2"	22 1/2"	24-26	18 lbs.	1



Double Tier
DT-4 Shown

SPEED RAIL MODIFICATIONS

- SU-41:** Make speed rail an odd length
- SU-42:** Make speed rail accommodate 1/2 gallon bottles



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

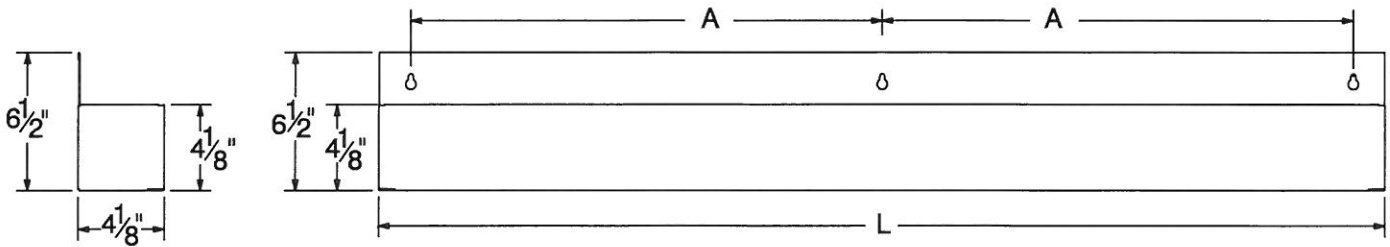
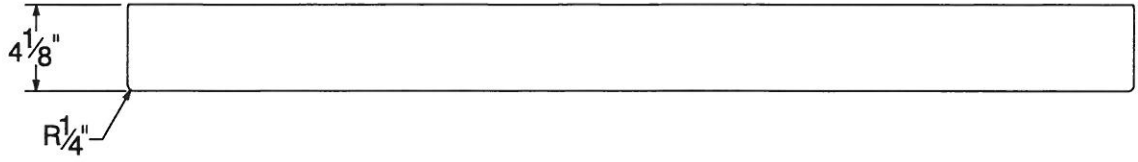
For Smart Fabrication™ Quotes:
Email: smartfab@advancetabco.com or Fax: 631-586-2933

DIMENSIONS and SPECIFICATIONS

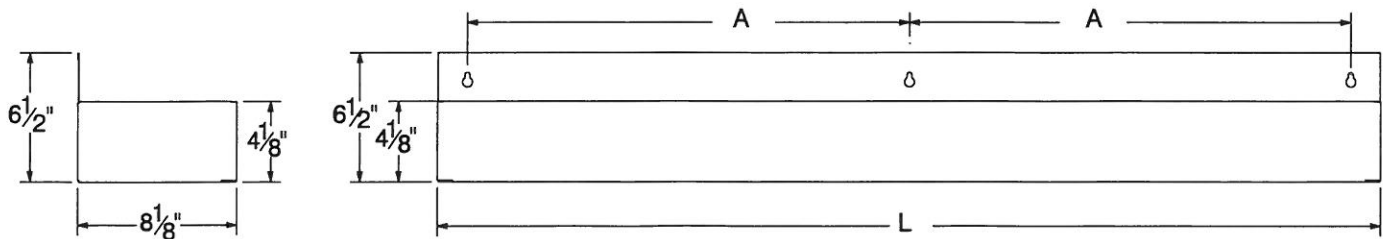
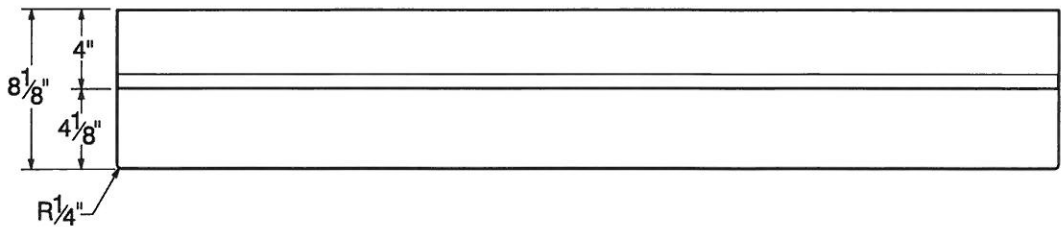
TOL Overall: $\pm .500''$ Interior: $\pm .250''$

ALL DIMENSIONS ARE TYPICAL

BK Series



DT Series



#4

Item # _____

Quantity _____

Portable Beverage Bar

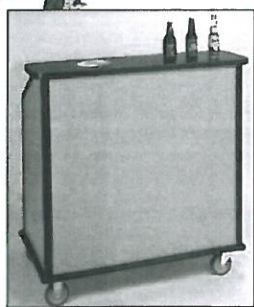
Stainless Steel With Laminate Finish

Spec. # _____

AIA # _____



Model 884



Attractive Exterior For A Classic Presentation

Construction

- All-welded stainless steel with choice of laminate exterior

Features

- Built-in 40 lb. ice bin with drain
- Removable stainless steel speed rail
- Durable waterproof laminate top with convenient mixing shelf
- Spacious storage areas
- Compact size for smaller serving areas
- Stainless steel construction provides years of service life.

Casters

- All-swivel 5" non-marking, 2 each with brake

Specifications

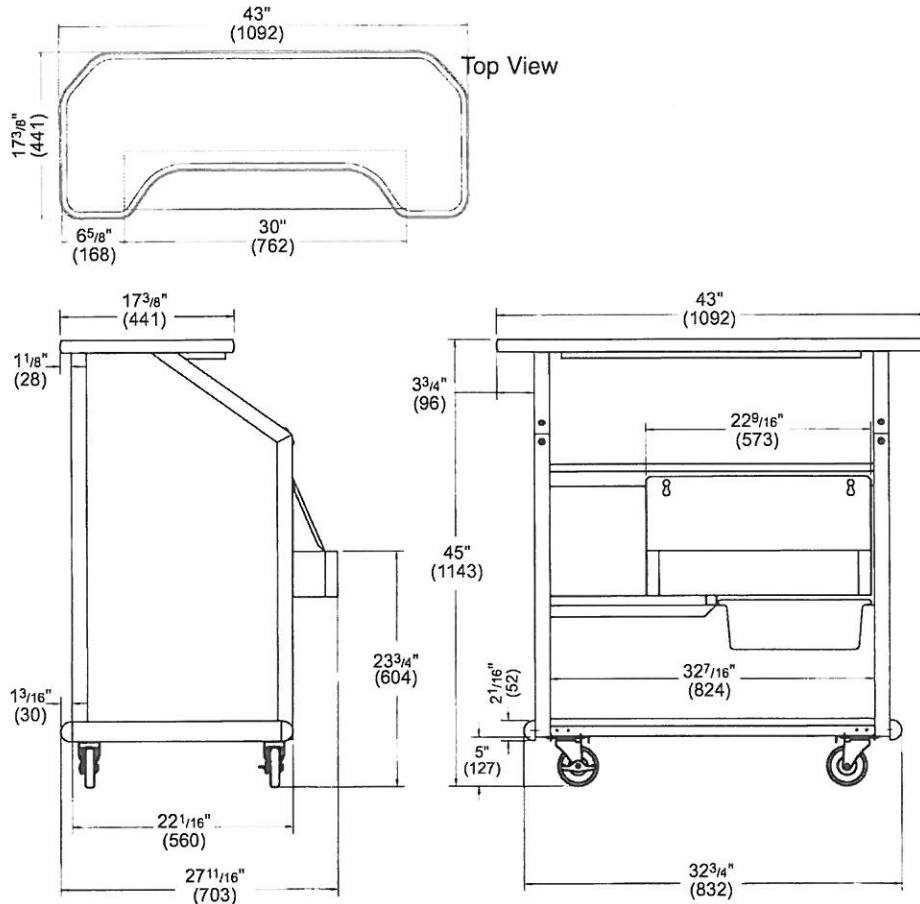
Unit shall be Lakeside Model 884 and shall be constructed of welded stainless steel for easy cleaning and sanitation. The exterior shall be durable Designer Series laminate over stainless steel. The top shall be constructed of 1-1/4" (32 mm) thick, waterproof laminate with black finish. The top shall feature a recessed stainless steel mixing shelf. Stainless steel interior shall have a generous work shelf with one, 40 lb. (18 kg.) capacity ice bin with drain. Interior shall have compartments for storage of beverages and supplies. Unit shall have one removable, 7-bottle speed rail constructed of stainless steel. Unit shall have 4 each, 5" (127 mm) Lake-Glide® casters - all swivel, 2 each with brake.



Lakeside Manufacturing, Inc.
 1000 West Virginia Avenue - Westborough, MA 01581 U.S.A.
 508-867-5200 • 508-867-5201 • Fax 508-867-5202 • www.lakesidefoodservice.com

Portable Beverage Bar

Stainless Steel With Laminate Finish



AutoCAD drawings available through KCL CADalog

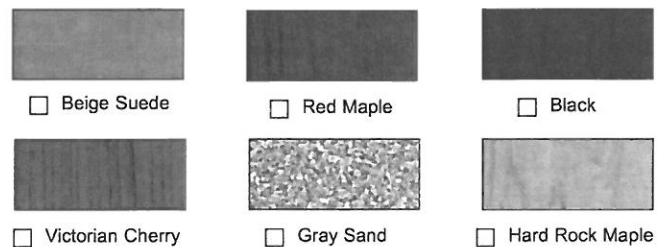
Dimensions

Overall Dimensions:	27 ³ / ₄ " W x 43" L x 45" H (705mm W x 1092mm L x 1143mm H)
Total Ice Capacity:	40 lb. (18 kg.)
Case Weight:	333 lb. (151 kg.)
Unit Weight:	185 lb. (83 kg.)

Optional Accessories

- Custom laminate exterior finish:

Standard Exterior Finishes

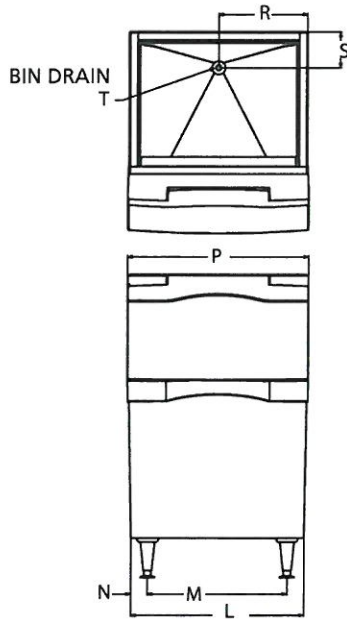


Lakeside Manufacturing, Inc.
 4900 West Electric Avenue • West Milwaukee, WI 53219 U.S.A.
 800-558-8565 • 414-902-6400 • Fax 414-902-6446 • www.eLakesideFoodservice.com

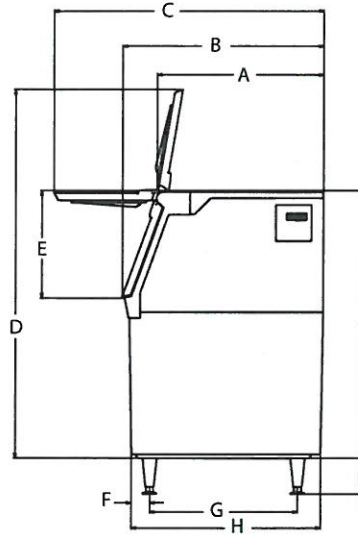
B322S, B330P, B530P/S, B842S, B948S - Storage Bins

Modular Storage Bins

#4



Installation Note: Allow 6" space at back for utility connections.



B322S, B330P, B530P/S, B842S, B948S - Storage Bins



Dimensions

Model #	A	B	C	D	E	F	G	H	J	K	L	M	N	P	R	S	T
B322S	28.23	34	45.5	61.24	18	3.88	25	32.75	44	6	22	15.5	3.25	22.5	11	6	.75 NPT
B330P	28.15	34	45.5	47.24	18	3.33	25	32.42	31	6	30	23.5	3.08	30.5	15	6	.75 NPT
B530P/S	28.15	34	45.5	61.24	18	3.09	25	31.93	44	6	30	23.5	2.83	30.5	15	6	.75 NPT
B842S	28.07	34	45.5	61.87	18	3.88	25	32.75	44	6	42	35.5	3.25	42.5	21	6	.75 NPT
B948S	28.05	34	45.5	61.24	18	3.88	25	32.75	44	6	48	41.5	3.25	48.5	24	6	.75 NPT



Overall Dimensions

Model #	Carton (W x D x H)*
B322S	22" x 34" x 44"
B330P	30" x 34" x 31"
B530P	30" x 34" x 44"
B530S	30" x 34" x 44"
B842S	42" x 34" x 44"
B948S	48" x 34" x 44"

* Add 6" Height for bin legs.



Accessories*

Model Number	Description
KBC 1	Kit, bit casters for B530S, B842S, B948S and SB380.** Not for use with B322S or SB480 when using extensions.
KBC1P	Kit, bin casters for B330P and B530P.**
KLP7	Kit, legs, 6", flanged feet, for B bins, HD dispensers, AFE, CU1/2/3 and NSE.
KLP8S	Kit, legs, 6", stainless steel, for B bins, HD dispensers, AFE, CU1/2/3 and NSE.
BGS10	Bagger, hooks on any bin.
KBAG	Kit, bags, 1000, for BGS10.
KSEALER	Kit, tape sealer, for BGS10.
KTAPE	Kit, tape, 180 ft. roll, for BGS10.
KHOLDER	Kit, scoop holder, stainless steel.

**3.5" Diameter, 2 locking, raises bin 4.5".



Shipping Information

Model #	Carton (W x D x H)	Weight (lb/kg)
B322S	26" x 36" x 49"	140/64
B330P	33" x 36" x 35"	90/41
B530P	33" x 37" x 49"	110/50
B530S	33" x 37" x 49"	150/68
B842S	45" x 36" x 49"	190/86
B948S	51" x 36" x 49"	209/95

• 101 Corporate Woods Parkway, Vernon Hills, IL 60061 •

• 1-800-SCOTSMAN • Fax: 847-913-9844 • www.scotsman-ice.com • customer.relationships@scotsman-ice.com •

© 2018 Scotsman Ice Systems.

Scotsman

SIS-SS-BIN-NG 02-18

#4

B322S, B330P, B530P/S, B842S, B948S - Storage Bins

Modular Storage Bins

Scotsman



B530S show with optional KLP8S legs.

Features

- New sleek, contemporary styling. A perfect match to Prodigy Plus® cube ice machines and other Scotsman ice machines.
- Convenient, built-in scoop holder.
- Easily removable baffle, no tools required for cleaning.
- Lightweight.
- Unique recessed drain fitting for maximum installation flexibility.
- Corrosion resistant.
- Spring loaded door with hidden hinges for easy opening and closing (except for B230P).
- Available in metallic finish or durable rotocast plastic.
- Ice scoop included.



Certification



Storage Capacity

B322S	B330P	B530P/S	B842S	B948S
Application Capacity	Application Capacity	Application Capacity	Application Capacity	Application Capacity
370/168 lb/kg	344/156 lb/kg	536/244 lb/kg	778/353 lb/kg	893/406 lb/kg

Application capacity is based on 90% of total volume in cubic feet x 34 lb/ft³



Polyurethane Insulation

Foam insulation is forced between the wall and liner under heat and pressure to form a perfect wall to wall bond, preserving ice supply for long periods.



Bin Interior

The polyethylene bin interior is sanitary and easy to clean. Resists scratches and scuffs from ice scoops.



Warranty

- 3 years parts and labor on all components.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

B322S, B330P, B530P/S, B842S, B948S - Storage Bins

Scotsman

UBB Series Back Bar Refrigerator

5



www.AvantcoRefrigeration.com

MODELS #178UBB60GHC

TECHNICAL DATA

Dimensions

Exterior Dimensions	60¾"W x 25¾"D x 35⅝"H
Interior Dimensions	48¼"W x 18½"D x 28⅞"H
Net Volume	17.3 cu. ft.
Product Capacity	(2) ½ kegs
Net Weight	276 lb.
Gross Weight	319 lb.
Packaging Dimensions	63½"W x 27½"D x 41¾"H

Construction

Exterior Material	Black Coated Steel
Interior Material	Type 304 Stainless Steel
Countertop Type	Type 304 Stainless Steel
Door Type	Glass
Insulation Material	Foamed-in-place polyurethane
Shelf Size	(4) 23⅝" x 18⅞"
Shelf Material	Epoxy-coated steel
Shelf Load Capacity	90 lb.

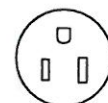
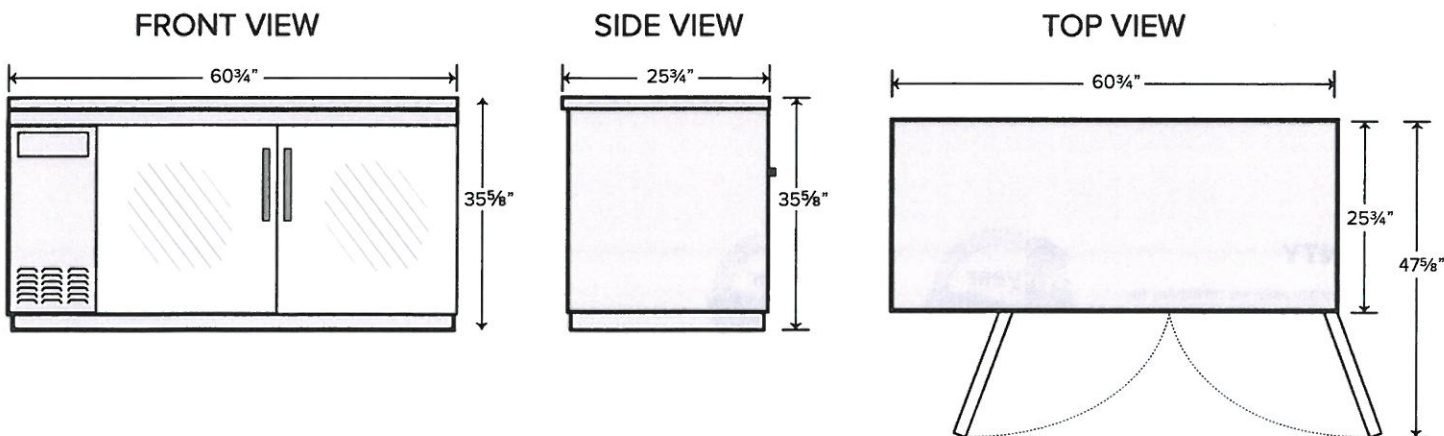
Cooling

Temperature Range	33 - 40°F
Refrigerant	R290
Max. Ambient Temperature	90°F
Defrosting	Automatic
Temperature Controller	Digital
Horsepower	1/5

Electrical

Voltage	115
Amps	2.88
Hz	60
Phase	1
Plug Type	NEMA 5-15P
Electrical Cord Length	106"

PLAN VIEW



NEMA 5-15P

UBB Series Back Bar Refrigerator

REFRIGERATION
AVANTCO

www.AvantcoRefrigeration.com

MODELS #178UBB60GHC

UBB SERIES - NARROW DEPTH, GLASS DOOR

Optimize space behind your bar.

CABINET CONSTRUCTION

Heavy-duty black coated steel exterior with a 304 type stainless steel interior features coved corners for easy clean-up. Self-closing, glass doors come standard with locks to protect contents inside. Durable, 1½" thick stainless steel top for prep and drink service.

Foamed-in-place CFC- and HCFC-free polyurethane insulation enhances the structural strength of the cabinet and helps increase energy efficiency.

REFRIGERATION SYSTEM

Environmentally safe R290 refrigerant. Side-mounted condensing unit positioned for easy maintenance.

SHELVING

4 epoxy-coated steel shelves included. Each accommodates up to 90 lb.

MODEL FEATURES

Preprogrammed digital controller features auto-defrost function. LED lighting ensures optimal product visibility. Accommodates two ½ size kegs. Narrow depth design makes this unit ideal for tight bar spaces.

SPECIAL FEATURES

- Eco-friendly R290 hydrocarbon refrigerant
- Sleek, black coated steel exterior with glass doors
- 304 type stainless steel interior with coved corners maintains temperatures from 33-40°F
- Four epoxy-coated steel shelves accommodate up to 90 lb. each
- Accommodates up to (2) ½ kegs
- Foamed-in-place polyurethane insulation
- Built-in 1½" stainless steel top
- 115V; 1/5 hp
- Stainless steel interior is food rated and marked with the ETL Sanitation mark



WARRANTY

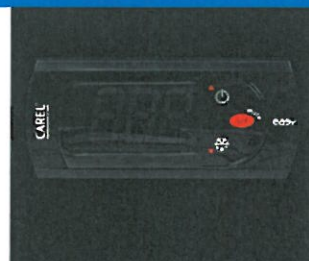
RESIDENTIAL: Avantco assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.



Parts & Labor



Compressor



A Series Solid Door Reach-In Refrigerators & Freezers

MODEL #178A49FHC

REFRIGERATION
AVANTCO

www.AvantcoRefrigeration.com

TECHNICAL DATA

Dimensions

Exterior Dimensions	54"W x 32¼"D x 82½"H
Interior Dimensions	49¾"W x 27⅞"D x 53½"H
Net Volume	41.3 cu. ft.
Net Weight	443 lb.
Gross Weight	519 lb.
Packaging Dimensions	56¼"W x 34¾"D x 85½"H

Construction

Exterior Material	430 Stainless Steel
Interior Material	Painted Aluminum
Insulation Material	Foamed-In-Place Polyurethane
Shelf Size	(6) 23⅝"W x 23¼"D
Shelf Material	Epoxy-Coated Steel
Shelf Load Capacity	90 lb.

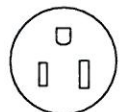
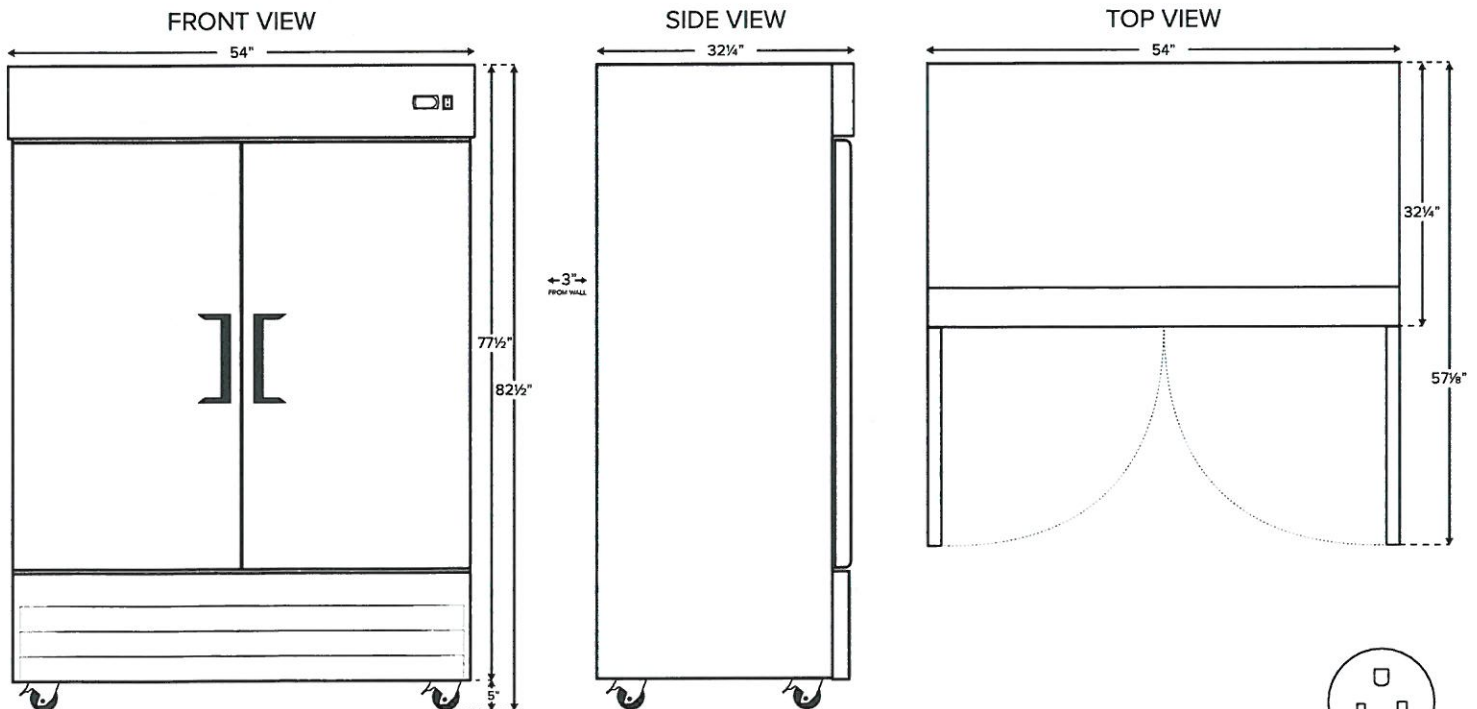
Cooling

Temperature Range	(-5)°F - 2°F
Refrigerant	R290
Max. Ambient Temperature	90°F
Defrosting	Automatic
Temperature Controller	Digital
Horsepower	1

Electrical

Voltage	115
Amps	11.1
Hz	60
Phase	1
Plug Type	NEMA 5-15P
Electrical Cord Length	96"

PLAN VIEW



NEMA 5-15P

A Series Solid Door Reach-In Refrigerators & Freezers

REFRIGERATION
AVANTCO

www.AvantcoRefrigeration.com

MODEL #178A49FHC

A SERIES REACH-IN FREEZER

Keep ingredients within a safe temperature range in a sleek, durable, and easy-to-clean environment

CABINET CONSTRUCTION

Cabinet construction includes white painted aluminum interior and 430 stainless steel exterior.

Foamed-in-place CFC- and HCFC-free polyurethane insulation helps provide structural rigidity and maintain internal temperatures.

Removable one-piece grill for cleaning and servicing.

Doors have stay-open feature beyond 90° for easy loading, but will self-close under 90° to save energy.

REFRIGERATION SYSTEM

Environmentally-safe R290 refrigerant. Bottom-mounted condensing unit positioned for easy maintenance.

"No stoop" lower shelf raises product to a higher level for easy access.

SHELVING

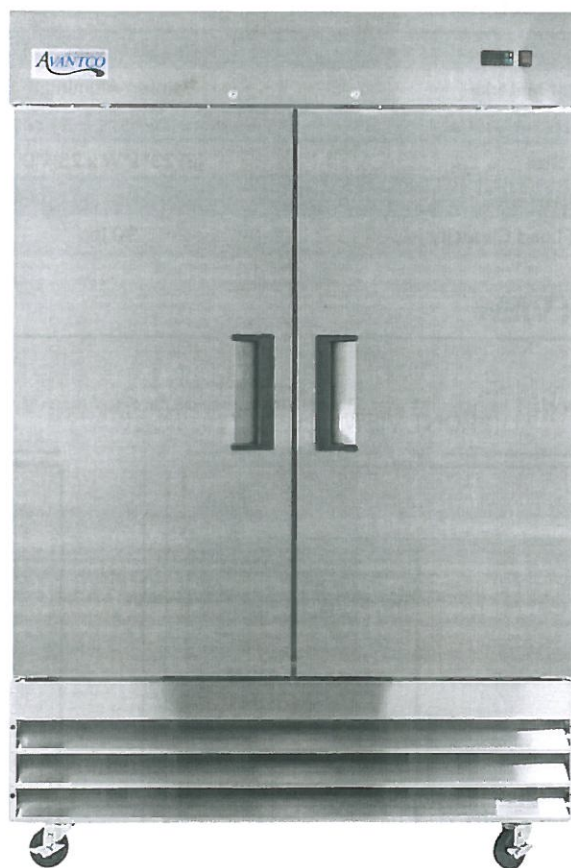
6 gray epoxy-coated steel shelves included. Each accommodates up to 90 lb.

MODEL FEATURES

Preprogrammed digital controls feature auto-defrost function.

SPECIAL FEATURES

- Self-closing doors with convenient stay-open feature
- Easy-to-clean 430 series stainless steel exterior
- Painted aluminum interior
- Temperature range of (-5)°F - 2°F
- 6 shelves included
- Environmentally-safe R290 refrigerant
- Digital temperature controller with automatic defrost function
- 115V; 1 HP
- ETL Safety & Sanitation Listed



WARRANTY

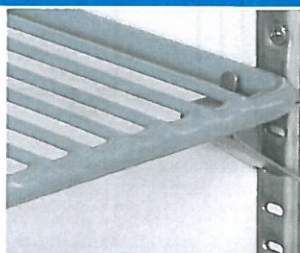
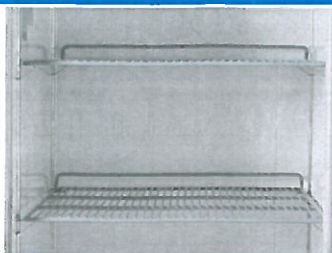
RESIDENTIAL: Avantco assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.



Parts & Labor

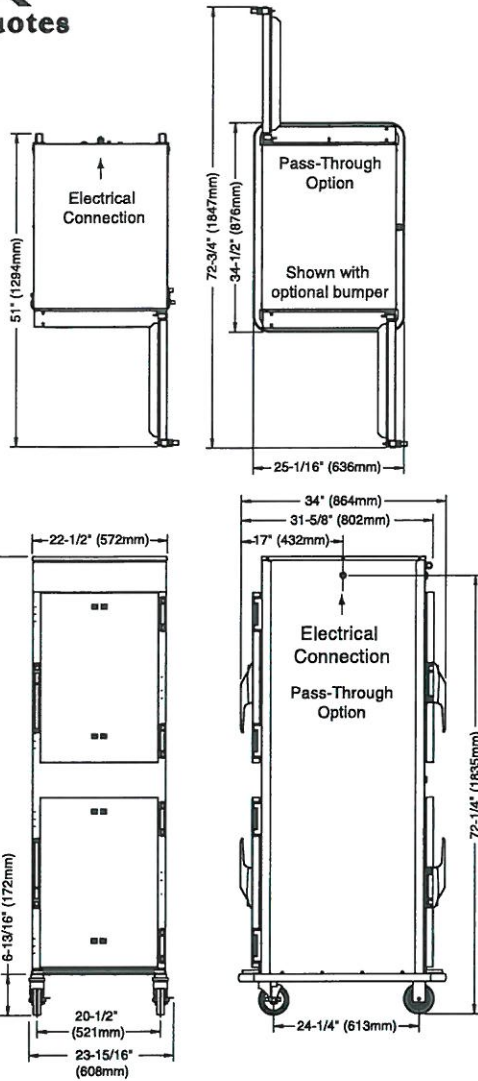


Compressor



1200-TH/III

ELECTRONIC COOK & HOLD OVEN



*73-7/8" (1877mm) - with optional 3-1/2" casters
 *74-11/16" (1897mm) - with optional 6" legs

DIMENSIONS: H x W x D	
EXTERIOR:	75-5/8" x 23-15/16" x 31-5/8" (1920mm x 608mm x 802mm)
PASS-THROUGH:	75-5/8" x 23-15/16" x 34" (1920mm x 608mm x 864mm)
INTERIOR PER COMPARTMENT:	26-7/8" x 18-7/8" x 26-1/2" (683mm x 479mm x 673mm)

ELECTRICAL				
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW
208-240	1	60	29.0 - 33.3	6.1 - 8.0
230	1	50/60	28.7	6.6
380-415	3	50/60	16.5	6.0
NO CORD OR PLUG				

PRODUCT/PAN CAPACITY (PER COMPARTMENT)	
120 lb (54 kg) MAXIMUM	
VOLUME MAXIMUM: 60 QUARTS (76 LITERS)	
FULL-SIZE PANS*: GASTRONORM 1/1:	
Four (4)	20" x 12" x 2-1/2" (530mm x 325mm x 65mm)
*ON OPTIONAL WIRE SHELVES ONLY	
FULL-SIZE SHEET PANS:	
Eight (8)	18" x 26" x 1"

CLEARANCE REQUIREMENTS	
18" (457mm) minimum clearance at the back from heat producing equipment. To protect the electronic control, maintain sufficient side clearance to prevent the control area from reaching any temperature at or above 140°F (60°C).	
WEIGHT	
NET: 345 lb (156 kg)	SHIP: 435 lb (197 kg)
CARTON DIMENSIONS: (L x W x H)	
35" x 35" x 81" (889mm x 889mm x 2057mm)	

INSTALLATION REQUIREMENTS
— Oven must be installed level.
— The oven must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.
— A flexible connector must be installed and secured to the building structure. NOT FACTORY SUPPLIED.

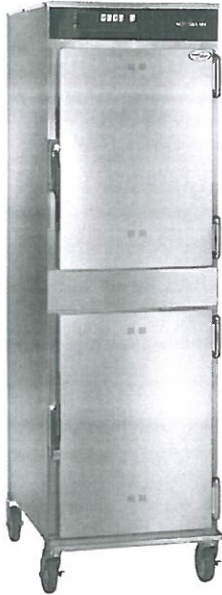
OPTIONS & ACCESSORIES	
<input type="checkbox"/> Bumper, Full Perimeter	5009767
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE	
<input type="checkbox"/> 3-1/2" (89mm)	5008017
<input type="checkbox"/> Door Lock with Key (EACH HANDLE)	LK-22567

<input type="checkbox"/> Drip Pan without Drain, 1-7/8" (48mm) deep	11906
<input type="checkbox"/> Legs, 6" (152mm), Flanged - SET OF FOUR	5011149
<input type="checkbox"/> Pan Grid, Wire - 18" x 26" SHEET PAN INSERT	PN-2115
<input type="checkbox"/> Security Panel w/ Key Lock	5013934
<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, REACH-IN	SH-2325
<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, PASS-THROUGH	SH-2346
<input type="checkbox"/> Shelf, Stainless Steel, Rib Rack	SH-2773



1200-TH/III

LOW TEMPERATURE ELECTRONIC COOK & HOLD OVEN



- HALO HEAT . . . a controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function. Offers uniform and consistent cooking on a daily basis, low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.
- Cooks, roasts, re-heats, and holds in the same cabinet with set-and-forget controls to provide a better distribution of work loads.
- Cooks by time or by probe to sense internal product temperature and automatically converts from cook mode to hold mode once the set parameters have been reached.
- Oven hoods, outside venting, and fire extinguisher systems are not required (IN MOST AREAS). Emission of grease laden air are less than U.L. established standards.
- Eight programmable menu buttons stores favorite recipes into memory (COOK/HOLD/TIME/PROBE SET-POINTS). Reduces operational requirements to simply loading the oven, pushing the power button, the preset menu button, and start.
- Clear, easy-to-read LED display indicates cook time remaining or the full range of programmed operating parameters.
- When cooking by probe, the oven maintains a record of the highest and lowest temperatures sensed by the food probe to assure foods are cooked to the temperature required.
- Oven includes the patented SureTemp™ heat recovery system to assure immediate compensation for any heat loss whenever the door is opened and provides an audible reminder if the door has been left open for more than three minutes.
- Antimicrobial handle retards the growth of illness-causing pathogens.

Two (2) individually controlled oven compartments enclosed in one 20 gauge stainless steel exterior cabinet. Each door is furnished with a magnetic door latch. Each compartment is equipped with two (2) stainless steel side racks with eight (8) pan positions spaced on 2-5/16" (59mm) centers, three (3) stainless steel wire shelves, and one (1) stainless steel drip pan with drain. Oven includes one (1) external drip tray and one (1) set of 5" (127mm) heavy duty casters — 2 rigid, and 2 swivel with brake.

A single Deluxe control includes individual settings for upper and lower cavity and consists of a 4 digit L.E.D. display, ON/OFF key for each compartment; cook temperature key with an adjustable cook range from 200°F to 325°F (93°C to 162°C); time control key with set-points from 1 minute to 24 hours; probe control key with adjustable set-points between 50°F and 195°F (10°C to 91°C); and hold temperature key with an adjustable hold range from 60°F to 205°F (15°C to 96°C). Control includes eight (8) programmable menu keys with locking capability along with the ability to set individual cook and hold parameters; hold mode count-up timer, indicator lights for operation status; and start key. The control has a built-in lock out feature and is equipped with a voltage conversion feature to match the line voltage provided by the electric power supplier.

MODEL 1200-TH/III Double compartment low temperature Cook & Hold oven with Deluxe control

FACTORY INSTALLED OPTIONS



ANSI/NSF 4



IP X4

- Cabinet Choices
 - Reach-In, standard
 - Pass-Through, optional
- Door Choices
 - Solid Door, standard
 - Window Door, optional
- Door Swing Choices
 - Right-hand swing, standard
 - Left-hand swing, optional

Note: Pass-through cabinets cannot have all doors hinged on the same side.
- Electrical Choices
 - 208-240V
 - 230V
 - 380-415V

- HACCP Documentation, Data Logger [5015563]
 - On board Datalogger technology maintains accurate and timely recordkeeping
 - Register start time and end time
 - Register start temperature and end temperature
 - Interim time and temperature reporting is captured at 5 minute intervals
 - USB downloads facilitate record keeping on department management PC's
 - Electronic HACCP record keeping can be imported into Excel or other similar software for use in report writing and charting
 - Controller will retain the latest information for 30 days
 - Will record the product preset name (A-H) if a preset is used.



On all Cook & Hold heating elements (EXCLUDES LABOR).

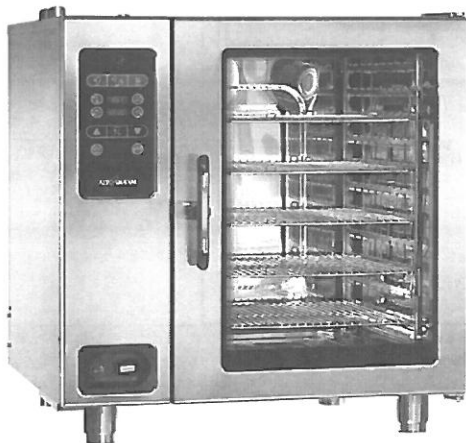


W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

www.alto-shaam.com

COMBITHERM®
CTC10-20E
ELECTRIC BOILER-FREE



CAPACITY

- Eleven (11) full-size sheet pans or twenty-two (22) full-size hotel pans or GN 1/1 pans; two rows deep
- Two (2) side racks with eleven (11) non-tilt support rails; 19-7/8" (505mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails

CONSTRUCTION

- Stainless steel exterior, bright annealed interior
- Seamless welded interior stainless steel cavity
- CoolTouch3™ triple pane window door with hinged inner glass prevents additional heat loss and increases cooking efficiency
- Door is hinged right with a 130° swing
- High efficiency LED lighting integrated in the door
- Door mounted self-draining drip tray
- Hands free positive catch door handle with lighted visual alerts [PATENT PENDING]
- PROrinse™ ergonomic retractable hand shower includes a safety shutoff interlock that shuts off water to the hose [PATENT PENDING] and a built-in back flow preventer
- SafeVent™ provides automatic steam venting at the end of the cooking cycle [PATENT #7,282,674]
- Zero Clearance system maximizes floor space utilization with features that carefully protect temperature sensitive components and controls [PATENT PENDING]
- Adjustable stainless steel legs provide stability

CT CLASSIC™ STANDARD FEATURES

- Oven with state-of-the-art innovative solutions that meld together perfectly to deliver high performance standards, consistent food quality, and production efficiency.
- Classic control provides a simple and intuitive push button operation that commands all the oven functions with icons that are easy to identify.

- LED display indicates cooking mode, temperature settings, time remaining, and various instructions.
- Three cooking modes:
Steam - 85°F to 250°F (30°C to 120°C)
Convection - 85°F to 575°F (30°C to 300°C)
Combination - 212°F to 575°F (100°C to 300°C)
- Cook time is displayed in hours : minutes.

- Two different fan speeds expands cooking capabilities for products affected by a high velocity of air movement.
- Cool down feature provides the operator with the ability to lower the temperature of the oven compartment at an accelerated pace.
- CombiClean® fully automated cleaning with one heavy-duty cleaning cycle.

SHORT FORM SPEC

Provide Alto-Shaam Combitherm® CT Classic™ countertop model CTC10-20E boiler-free electric CombiOven designed with EcoSmart® technology for reduced energy and water consumption. Includes operational modes for steam, convection, and a combination of steam and convection heat. Oven is to be constructed of 18 gauge stainless steel interior cavity. Oven includes an attached retractable hand shower spray hose with safety shutoff interlock system and a

back flow preventer. Classic control includes a cool-down function, automatic cleaning function, fan with two (2) fan speeds. Oven includes four (4) adjustable stainless steel legs. Each oven is to accommodate up to eleven (11) full-size sheet pans or twenty-two (22) full-size hotel pans (GN 1/1), include standard right-hand door hinging, eleven (11) non-tilt support rails, and five (5) stainless steel shelves.

FACTORY INSTALLED OPTIONS

Electrical Choices

- 208-240V 3ph
- 380-415V 3ph
- 440-480V 3ph

Door Swing

- Right-hand Door Hinging, standard
- Recessed Door, optional; increases oven width by 5" (127mm) (NOT AVAILABLE WITH COMBIHOOD PLUS™ VENTLESS HOOD)

CombiHood PLUS™ Ventless Hood

(NOT AVAILABLE ON STACKED COMBINATIONS OR UNITS WITH RECESSED DOOR)

Extended One-year Warranty

- CombiLatch™ door interlock with adjustable timer safeguards operators from heat and steam in the oven cavity when opening the door during a cooking cycle

Installation Options (CHOOSE ONLY ONE)

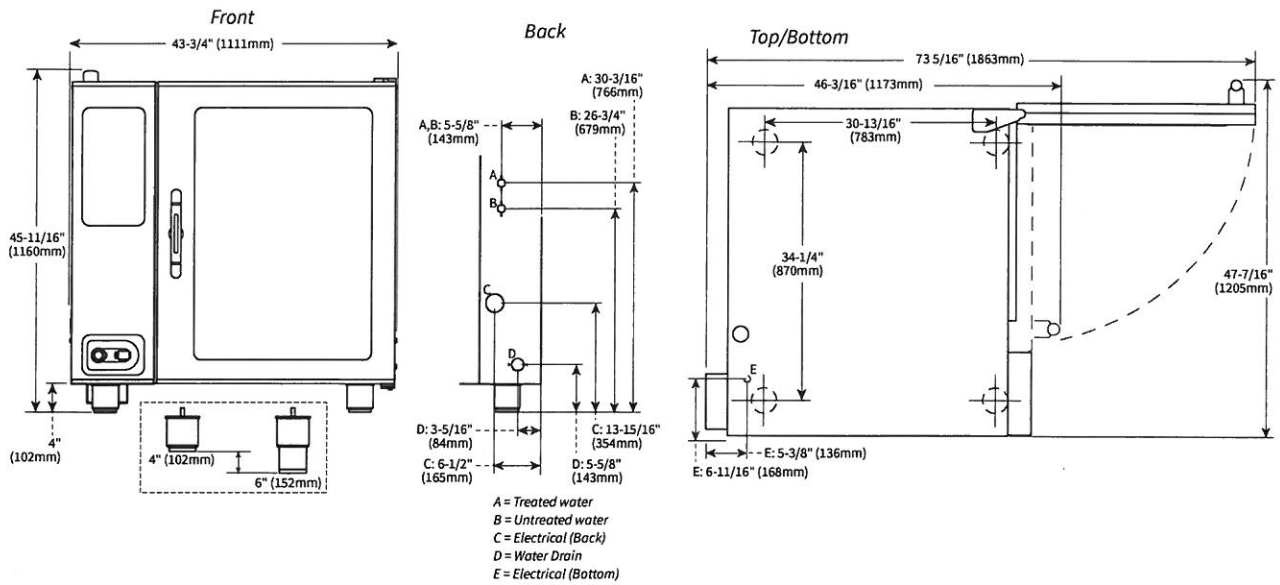
- Alto-Shaam Combitherm Factory Authorized Installation Program - AVAILABLE IN THE U.S. AND CANADA ONLY
- Installation Start-Up Check - AVAILABLE THROUGH AN ALTO-SHAAM AUTHORIZED SERVICE AGENCY

Probe Choices

- Removable, single-point, quick-connect core temperature probe, optional
- Removable, single-point, quick-connect sous vide temperature probe, optional

Security Devices for correctional facility use

- Optional base package (NOT AVAILABLE WITH RECESSED DOOR): Includes tamper-proof screw package, excludes temperature probe
- Anti-entrapment device, optional
- Control panel security cover, optional
- Hasp door lock (PADLOCK NOT INCLUDED), optional
- Removable, single-point, quick-connect core temperature probe, optional
- Seismic feet package, optional



DIMENSIONS: H x W x D
EXTERIOR: 45-11/16" x 43-3/4" x 46-3/16" (1160mm x 1111mm x 1173mm)
EXTERIOR WITH RECESSED DOOR: 45-11/16" x 48-3/4" x 46-3/16" (1160mm x 1238mm x 1173mm)
INTERIOR: 31-1/2" x 24-1/4" x 32-3/4" (800mm x 616mm x 832mm)

WATER REQUIREMENTS	WATER QUALITY STANDARDS															
<p>TWO (2) COLD WATER INLETS - DRINKING QUALITY*</p> <p>ONE (1) TREATED WATER INLET: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static (200 to 600 kPa) at a minimum flow rate of 0.53 gpm (2 L/min).</p> <p>ONE (1) UNTREATED WATER INLET: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static (200 to 600 kPa) at a minimum flow rate of 2.64 gpm (10 L/min).</p> <p>* Both inlets can be from same source. Divide using a manifold. Run one side through treatment device before running to oven. Must meet line pressure and flow rate specifications for both inlets.</p> <p>WATER DRAIN: 1-1/2" (40mm) connection with a vertical vent to extend above the exhaust vent. materials must withstand temperatures up to 200°F (93°C).</p>	<p>It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using OptiPure® [www.optipurewater.com] products to properly treat your water.</p> <table border="1"> <thead> <tr> <th>Contaminant</th> <th>Inlet Water Requirements</th> </tr> </thead> <tbody> <tr> <td>Free Chlorine</td> <td>Less than 0.1 ppm (mg/L)</td> </tr> <tr> <td>Hardness</td> <td>30-70 ppm</td> </tr> <tr> <td>Chloride</td> <td>Less than 30 ppm (mg/L)</td> </tr> <tr> <td>pH</td> <td>7.0 to 8.5</td> </tr> <tr> <td>Silica</td> <td>Less than 12 ppm (mg/L)</td> </tr> <tr> <td>Total Dissolved Solids (tds)</td> <td>Treated line: 50-125 ppm Untreated line: 50-360 ppm</td> </tr> </tbody> </table>	Contaminant	Inlet Water Requirements	Free Chlorine	Less than 0.1 ppm (mg/L)	Hardness	30-70 ppm	Chloride	Less than 30 ppm (mg/L)	pH	7.0 to 8.5	Silica	Less than 12 ppm (mg/L)	Total Dissolved Solids (tds)	Treated line: 50-125 ppm Untreated line: 50-360 ppm	
Contaminant	Inlet Water Requirements															
Free Chlorine	Less than 0.1 ppm (mg/L)															
Hardness	30-70 ppm															
Chloride	Less than 30 ppm (mg/L)															
pH	7.0 to 8.5															
Silica	Less than 12 ppm (mg/L)															
Total Dissolved Solids (tds)	Treated line: 50-125 ppm Untreated line: 50-360 ppm															
<p>CLEARANCE REQUIREMENTS</p> <table border="1"> <tr> <td>LEFT:</td> <td>0" (0mm)</td> <td>18" (457mm) recommended service access</td> </tr> <tr> <td>RIGHT:</td> <td>0" (0mm) Non-combustible surfaces</td> <td>2" (51mm) door swing or combustible surfaces</td> </tr> <tr> <td>TOP:</td> <td colspan="2">20" (508mm) for air movement</td> </tr> <tr> <td>BOTTOM:</td> <td colspan="2">5-1/8" (130mm) for legs, air aintake</td> </tr> <tr> <td>BACK:</td> <td>4" (102mm)</td> <td>4-5/16" (109mm) optional plumbing kit</td> </tr> </table> <p>INSTALLATION REQUIREMENTS</p> <ul style="list-style-type: none"> Oven must be installed level. Hood installation is required. Water supply shut-off valve and back-flow preventer when required by local code. 	LEFT:	0" (0mm)	18" (457mm) recommended service access	RIGHT:	0" (0mm) Non-combustible surfaces	2" (51mm) door swing or combustible surfaces	TOP:	20" (508mm) for air movement		BOTTOM:	5-1/8" (130mm) for legs, air aintake		BACK:	4" (102mm)	4-5/16" (109mm) optional plumbing kit	
LEFT:	0" (0mm)	18" (457mm) recommended service access														
RIGHT:	0" (0mm) Non-combustible surfaces	2" (51mm) door swing or combustible surfaces														
TOP:	20" (508mm) for air movement															
BOTTOM:	5-1/8" (130mm) for legs, air aintake															
BACK:	4" (102mm)	4-5/16" (109mm) optional plumbing kit														

ELECTRICAL (NO CORD, NO PLUG, DEDICATED CIRCUIT REQUIRED)								
MODEL	VOLTAGE	PH	HZ	AMPS	KW	BREAKER	AWG	CONNECTION
CTC10-20E	208 - 240	3	50/60	68.8 - 79.4	24.8 - 33.0	70-80	2 - 1	L1, L2, L3, G
	380 - 415	3	50/60	42.1 - 45.8	28.2 - 33.0	63	4 - 3	L1, L2, L3, N, G
	440 - 480	3*	50/60	36.4 - 39.7	28.3 - 33.0	40	6 - 4	L1, L2, L3, G

*ELECTRICAL SERVICE CHARGE APPLIES

WEIGHT	SHIP DIMENSIONS	PAN CAPACITY		
NET 760 lbs est 345 kg	(L x W x H) 56" x 49" x 65"	FULL-SIZE:	20" x 12" x 2-1/2"	Twenty-two (22)
SHIP 805 lbs* 365 kg*	(1422 x 1245 x 1651mm)*	GN 1/1:	530 x 325 x 65mm	Twenty-two (22)
		GN 2/1:	650 x 530 x 65mm	Eleven (11)
		**FULL-SIZE SHEET:	18" x 26" x 1"	Eleven (11)
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.		PRODUCT MAXIMUM: 240 lb (109 kg)		
		VOLUME MAXIMUM: 150 quarts (190 liters)		
		**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY		

18 GAUGE STAINLESS STEEL WORK TABLES

REGENCY
Stainless Steel Commercial
Tables And Sinks



FEATURES

- Smooth type 304 stainless steel work surface makes cleaning a breeze
- Galvanized legs & undershelves provide unparalleled stability
- Adjustable bullet feet ensure leveling on uneven surfaces
- Combines unbeatable strength with long-lasting durability

SPECIFICATIONS



ITEM	LENGTH	WIDTH	WORK HEIGHT	UNDERSHELF DIMENSIONS	TOP SHELF CAPACITY	UNDERSHELF CAPACITY	WEIGHT
600T1824G	24"	18"	34"	18" x 12"	350 lb.	260 lb.	30 lb.
600T1830G	30"	18"	34"	24" x 12"	350 lb.	260 lb.	34 lb.
600T1836G	36"	18"	34"	30" x 12"	370 lb.	280 lb.	37 lb.
600T1848G	48"	18"	34"	42" x 12"	390 lb.	300 lb.	45 lb.
600T1860G	60"	18"	34"	54" x 12"	410 lb.	320 lb.	53 lb.
600T1872G	72"	18"	34"	66" x 12"	430 lb.	340 lb.	61 lb.
600T1896G	96"	18"	34"	90" x 12"	570 lb.	410 lb.	92 lb.
600T2424G	24"	24"	34"	18" x 18"	400 lb.	300 lb.	33 lb.
600T2430G	30"	24"	34"	24" x 18"	400 lb.	300 lb.	37 lb.
600T2436G	36"	24"	34"	30" x 18"	430 lb.	320 lb.	41 lb.
600T2448G	48"	24"	34"	42" x 18"	460 lb.	340 lb.	54 lb.
600T2460G	60"	24"	34"	54" x 18"	480 lb.	360 lb.	64 lb.
600T2472G	72"	24"	34"	66" x 18"	500 lb.	380 lb.	78 lb.
600T2484G	84"	24"	34"	78" x 18"	630 lb.	430 lb.	89 lb.
600T2496G	96"	24"	34"	90" x 18"	650 lb.	450 lb.	100 lb.
600T3030G	30"	30"	34"	24" x 24"	440 lb.	330 lb.	40 lb.
600T3036G	36"	30"	34"	30" x 24"	470 lb.	350 lb.	47 lb.
600T3048G	48"	30"	34"	42" x 24"	500 lb.	370 lb.	59 lb.
600T3060G	60"	30"	34"	54" x 24"	520 lb.	390 lb.	71 lb.
600T3072G	72"	30"	34"	66" x 24"	540 lb.	410 lb.	89 lb.
600T3084G	84"	30"	34"	78" x 24"	660 lb.	460 lb.	102 lb.
600T3096G	96"	30"	34"	90" x 24"	680 lb.	480 lb.	113 lb.

NOTE: 84" & 96" Work Tables Feature (6) Six Legs for Added Stability

REGENCYTABLESANDSINKS.COM

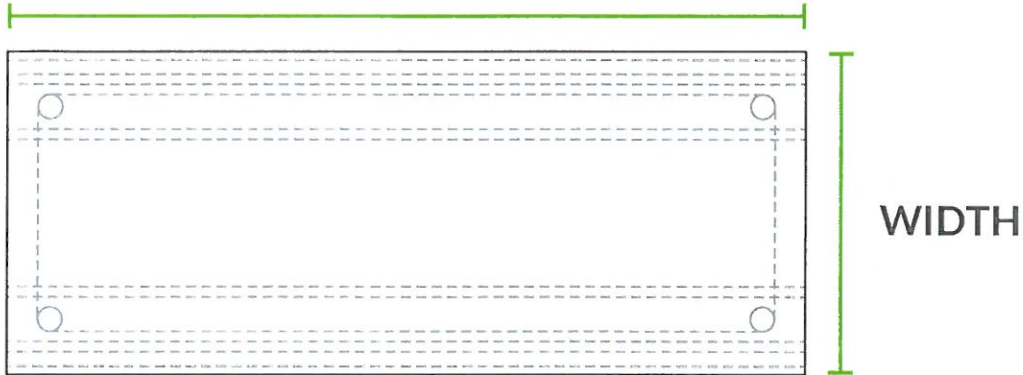
18 GAUGE STAINLESS STEEL WORK TABLES

REGENCY
Stainless Steel Commercial
Tables And Sinks



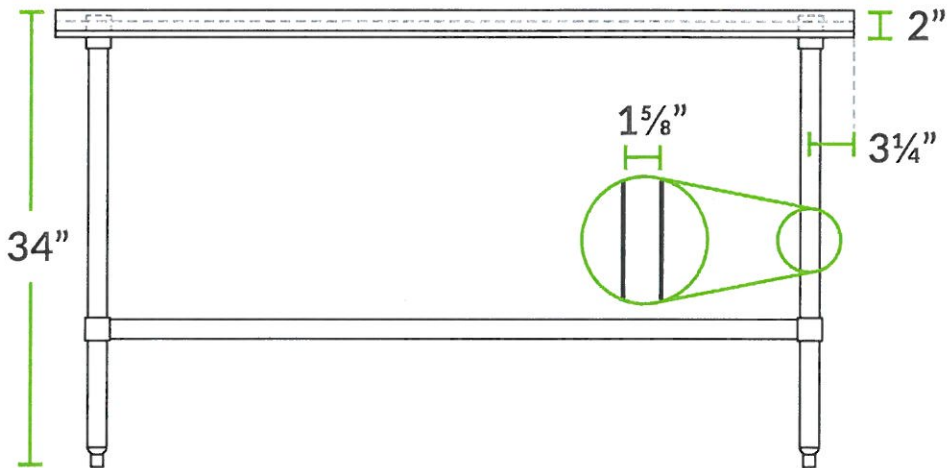
TOP

LENGTH

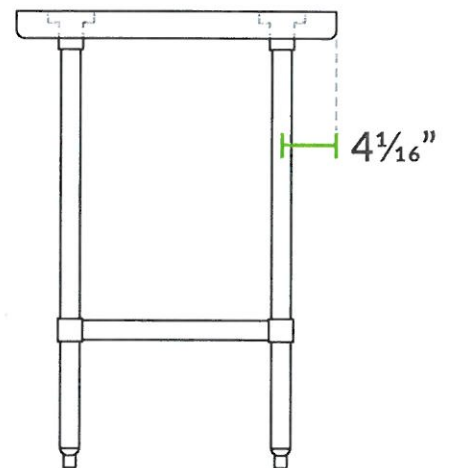


WIDTH

FRONT



SIDE



CASTERS & FEET

ITEM	DESCRIPTION	#/PACK
600CASTER4	5" Swivel Stem Casters	4
600CASTER6	5" Swivel Stem Casters	6
600CASTERHD4	5" Heavy-Duty Swivel Stem Casters	4
600CASTERHD6	5" Heavy-Duty Swivel Stem Casters	6
600PABF	Adjustable Plastic Bullet Foot	1
600SPABF	Adjustable Stainless Steel Bullet Foot	1
600SFF	3/4" Stainless Steel Flanged Foot	1

UNDERSHELVES

ITEM	DIMENSIONS	FITS
600UT1824S	18"L x 12"W	24"L x 18"W Work Tables
600UT1830S	24"L x 12"W	30"L x 18"W Work Tables
600UT1836S	30"L x 12"W	36"L x 18"W Work Tables
600UT1848S	42"L x 12"W	48"L x 18"W Work Tables
600UT1860S	54"L x 12"W	60"L x 18"W Work Tables
600UT1872S	66"L x 12"W	72"L x 18"W Work Tables
600UT2424S	18"L x 18"W	24"L x 24"W Work Tables
600UT2430S	24"L x 18"W	30"L x 24"W Work Tables
600UT2436S	30"L x 18"W	36"L x 24"W Work Tables
600UT2448S	42"L x 18"W	48"L x 24"W Work Tables
600UT2460S	54"L x 18"W	60"L x 24"W Work Tables
600UT2472S	66"L x 18"W	72"L x 24"W Work Tables
600UT2484S	78"L x 18"W	84"L x 24"W Work Tables
600UT2496S	90"L x 18"W	96"L x 24"W Work Tables
600UT3030S	24"L x 24"W	30"L x 30"W Work Tables
600UT3036S	30"L x 24"W	36"L x 30"W Work Tables
600UT3048S	42"L x 24"W	48"L x 30"W Work Tables
600UT3060S	54"L x 24"W	60"L x 30"W Work Tables
600UT3072S	66"L x 24"W	72"L x 30"W Work Tables
600UT3084S	78"L x 24"W	84"L x 30"W Work Tables
600UT3096S	90"L x 24"W	96"L x 30"W Work Tables
600UT3636S	30"L x 30"W	36"L x 36"W Work Tables
600UT3648S	42"L x 30"W	48"L x 36"W Work Tables
600UT3660S	54"L x 30"W	60"L x 36"W Work Tables
600UT3672S	66"L x 30"W	72"L x 36"W Work Tables
600UT3696S	90"L x 30"W	96"L x 36"W Work Tables

CASTERS

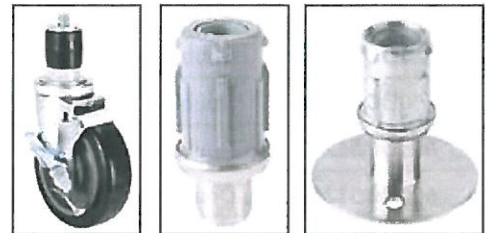
Each set of Regency casters lets you turn any work table or equipment stand with 4 or 6 standard legs into a mobile work station. With a total weight capacity of 1200 to 1600 lb., these wheels can stand the toughest of tests and are sure to meet your needs. Take your table or equipment on the go and then keep it secure with the flip of a lever, conveniently placed at foot level for easy locking and unlocking.

BULLET FEET

Make sure your table, compartment sink, or dishtable is level and stable by replacing a missing or broken bullet foot with these Regency Bullet Feet! They are designed to fit equipment with 1 1/8" outer diameter legs and are adjustable so they can accommodate uneven floors.

FLANGED FEET

If you need to bolt your Regency equipment to the floor for added stability during use, this flanged 3/4" seismic foot is the perfect solution! It is designed to swap out easily for an existing foot on Regency products with legs that measure 1 1/8" in outer diameter. Feet like these are typically used to comply with local codes, which require you to secure equipment to the floor, and in situations where keeping your equipment immobile could be useful, like on a food truck.



UNDERSHELVES

Add extra storage space and organization to your kitchen with a Regency adjustable stainless steel work table undershelf! Undershelves provide additional storage for frequently used items like prep tools, cutting boards, bar towels, oven mitts, pans, and trays. These undershelves are adjustable, so you can move them higher or lower to accommodate items of varying sizes. Made of 18 gauge, type 430 stainless steel, Regency undershelves ensure maximum durability and corrosion resistance, and are easy to clean and sanitize.



OVERSHELVES

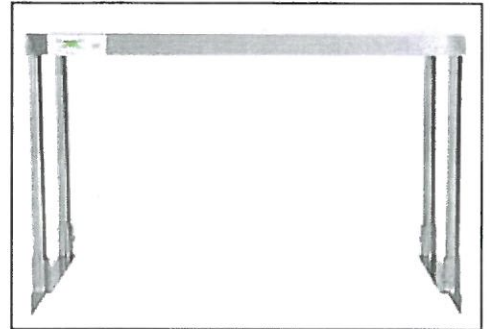
ITEM	TYPE	DIMENSIONS	FITS
600SOS1230	Single Deck	30"L x 12"W x 19¼"H	30"L Work Tables
600SOS1236	Single Deck	36"L x 12"W x 19¼"H	36"L Work Tables
600SOS1248	Single Deck	48"L x 12"W x 19¼"H	48"L Work Tables
600SOS1260	Single Deck	60"L x 12"W x 19¼"H	60"L Work Tables
600SOS1272	Single Deck	72"L x 12"W x 19¼"H	72"L Work Tables
600SOS1284	Single Deck	84"L x 12"W x 19¼"H	84"L Work Tables
600SOS1296	Single Deck	96"L x 12"W x 19¼"H	96"L Work Tables
600SOS1830	Single Deck	30"L x 18"W x 19¼"H	30"L Work Tables
600SOS1836	Single Deck	36"L x 18"W x 19¼"H	36"L Work Tables
600SOS1848	Single Deck	48"L x 18"W x 19¼"H	48"L Work Tables
600SOS1860	Single Deck	60"L x 18"W x 19¼"H	60"L Work Tables
600SOS1872	Single Deck	72"L x 18"W x 19¼"H	72"L Work Tables
600SOS1884	Single Deck	84"L x 18"W x 19¼"H	84"L Work Tables
600SOS1896	Single Deck	96"L x 18"W x 19¼"H	96"L Work Tables
600DOS1230	Double Deck	30"L x 12"W x 32"H	30"L Work Tables
600DOS1236	Double Deck	36"L x 12"W x 32"H	36"L Work Tables
600DOS1248	Double Deck	48"L x 12"W x 32"H	48"L Work Tables
600DOS1260	Double Deck	60"L x 12"W x 32"H	60"L Work Tables
600DOS1272	Double Deck	72"L x 12"W x 32"H	72"L Work Tables
600DOS1284	Double Deck	84"L x 12"W x 32"H	84"L Work Tables
600DOS1296	Double Deck	96"L x 12"W x 32"H	96"L Work Tables
600DOS1830	Double Deck	30"L x 18"W x 32"H	30"L Work Tables
600DOS1836	Double Deck	36"L x 18"W x 32"H	36"L Work Tables
600DOS1848	Double Deck	48"L x 18"W x 32"H	48"L Work Tables
600DOS1860	Double Deck	60"L x 18"W x 32"H	60"L Work Tables
600DOS1872	Double Deck	72"L x 18"W x 32"H	72"L Work Tables
600DOS1884	Double Deck	84"L x 18"W x 32"H	84"L Work Tables
600DOS1896	Double Deck	96"L x 18"W x 32"H	96"L Work Tables

DRAWERS

ITEM	EXTERIOR DIMENSIONS	INTERIOR DIMENSIONS
600DR2015	19½"L x 23¾"W x 5"H	15"L x 20"W x 5"H
600DR2020	25½"L x 23¾"W x 5"H	20"L x 20"W x 5"H

STAINLESS STEEL OVERSHELVES

Add extra storage space and organization to your kitchen with these Regency stainless steel overshelves! Available in single or double deck, their 18 gauge, type 430 stainless steel construction ensures long-lasting durability to stand up to repeated use. Installation is simple as the whole shelf easily mounts to the end of your table using the "L" brackets, set screws, and wrench provided.



DRAWERS

Keep your kitchen organized by mounting a Regency galvanized steel drawer to the under structure of your work table. Each drawer features an easy-to-clean stainless steel front and moves on ball-bearing sides.

