



# EQUIPMENT SPEC. SHEETS

**Wings-N-Things of America, Inc.**

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## EQUIPMENT SCHEDULE

No	Description of item	AMPS 300	Volts	BTU	H/P	Remarks
1	15-1/2" Fryer – 40 lbs (2)			115,000		Need 2" gas pipe run
2	22-1/2" Fryer – 75 lbs (3)			165,000		
3	24" Boiler			60,000		
4	36" Griddle			54,000		
5	54" Freezer	6.2	115/60/1		1/2	Total 300 AMPS
6	72" Prep table s/s	10.0	115/60/1		1/2	
7	Beverage dispenser	9.0	110/115		1/3	Installed to the right of the outside counter
8	Slicer and 36" table	1.6	110		1/4	
9	Walk-in cooler	17.0	208/230/60		2.0	6' x 10' (exterior dimensions)
10	Dishwasher (N/A)	7.3	110		1.0	Install to right under sink #12
11	Ice machine	24.8	110			
12	3 compartment sink (92")					
13	Mop sink (N/A)					Size: 24"x24"
14	Water heater		110			Install on top of walk-in cooler
15	Work Table (N/A)					Size: 72"x30"
16	Station for beverage dispenser					Size: 30"x48"
17	Beverage cooler	9.0	115/60/1			Installed behind order counter
18	Cash register		110/115			At bar and order counter
19	Hand sink					At kitchen and bar
20	30"x30" table					Dinning room
21	30"x42" table					Dinning room
22	Wood shelving under front counter					
23	28"x66" table					
24	Pizza ovens	14	110/115	80,000		
25	Pizza make table	10	110			Size 49"x30"
26	Booths 44 inch					
27	Cut-package pizza table					Size: 4'x30"
28	Dough mixing machine	14	220			
29	Dough roller	14	110			Sits on number 15
30	Wire shelving					Size: 60"x24"
31	14 ft Vent hood					

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## EQUIPMENT

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### H-1 TYPE I EXHAUST HOOD

- 1- 4524ND - 13' 6" Long Exhaust-Only Wall Canopy Hood w/ 1 Field Cut 10 X 35" Exhaust Riser(s)
- 1- 430 SS Where Exposed
- 4- FILTER - 16"x 16" Kleen-Gard Stainless Steel Baffle Filter with Handles, UL Classified
- 5- FILTER - 16"x 20" Kleen-Gard Stainless Steel Baffle Filter with Handles, UL Classified
- 4- Incandescent Light
- 1- 1/2 Pint Grease Cup New Style, Flanged Slotted
- 1- BACK STANDOFF 3" Wide
- 1- LEFT END STANDOFF 3" Wide
- 1- RIGHT END STANDOFF 3" Wide

### AC-PSP COMBINATION MAKE-UP AIR AND AC PLENUM FOR TYPE I HOOD

- 1- 226ACPSP-ONLY - 14' 0" Long Dual SS Perforated Supply Plenums - ONLY. No Hood with this product. w/ 0 Factory installed 0 X 0" Exhaust Riser(s)
- 1- 430 SS Where Exposed
- 3- SUPPLY RISER - 8" round Supply Riser with Volume Dampers
- 3- SUPPLY RISER - 6"x 16" Supply Riser with Volume Dampers

### H-2 TYPE II EXHAUST HOOD

- 1- 7224VH1 - 6' 0" Long Condensate Hood, w/ Full Perimeter Gutter w/ 1 Factory installed 17 X 17" Exhaust Riser(s)
- 1- 430 SS - 100% Application (VH)
- 1- FILTER - 20"x 20" X 1" EZ Kleen Aluminum Mesh Filter

### AC-PSP COMBINATION MAKE-UP AIR AND AC PLENUM FOR TYPE II HOOD

- 1- 226ACPSP-ONLY - 6' 0" Long Dual SS Perforated Supply Plenums - ONLY. No Hood with this product. w/ 0 Factory installed 0 X 0" Exhaust Riser(s)
- 1- 430 SS Where Exposed
- 1- SUPPLY RISER - 8" round Supply Riser with Volume Dampers
- 1- SUPPLY RISER - 10"x 24" Supply Riser with Volume Dampers

### EF-1 (FRYER EXHAUST FAN)

- 1- NCA18FA Belt Drive Centrifugal Upblast Exhaust Fan with 20.75" wheel
- Exhaust Fan handles 3713 CFM @ 1.000" wc. Fan runs at 953 RPM.
- Exhaust Motor: 1.500 HP, 3 Phase 208 V, ODP (Open Drip Proof)
- 1- GREASE CUP - Grease Cup for kitchen-duty centrifugal exhaust fans.

### EF-2 (PIZZA OVEN EXHAUST FAN)

- 1- NCA14HPFA High Pressure Belt Drive Centrifugal Upblast Exhaust Fan with 15.75" wheel
- Exhaust Fan handles 1050 CFM @ 1.000" wc. Fan runs at 1207 RPM.
- Exhaust Motor: 0.500 HP, 1 Phase 115 V, ODP (Open Drip Proof)

### SF-1 (SUPPLY FAN FOR BOTH HOODS)

- 1- A2-G15 Untempered Supply Unit with 12" Blower in Size #2 Housing
- Supply Fan handles 3900 CFM @ 0.500" wc. Fan runs at 672 RPM.
- Supply Motor: 1.0 HP, 3 Phase 208 V, ODP (Open Drip Proof)
- Down Discharge - Air Flow Right -> Left
- 1- Sloped Filtered Intake for Size #2 Modular Untempered Supply Unit.
- 26.813" Wide X 53.625" Long X 31.313" High.
- Includes 2" MV EZ Kleen Metal Mesh Filters.

### Curb # 1

- 1- EF-1 Curb CRB26.5x20E On Fan # 1
- 1- Hinged Base for Curb. Hinge attached to curb.
- 1- Vented Base for Curb

### Curb # 2

- 1- EF-2 Curb CRB31X20E On Fan # 2
- 1- Vented Base for Curb

### Electrical Package # 1

- 1- E1110100 3Phase - 120V/1Phase pre-wire with 1 3Phase Exhaust Fan, 1 3Phase Supply Fan, 1 120V/1Phase Exhaust Fan

OPTIONAL ITEMS

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**Evaporative Cooled MUA  
Heated Make-Up Air  
TYPE I Pizza Hood**

**Hood # 1**

FIELD WRAPPER 17.00" High Front,  
BACKSPLASH 80.00" High X 168.00" Long 430 SS  
LEFT SIDESPLASH 80.00" High X 48.00" Long 430 SS  
RIGHT SIDESPLASH 80.00" High X 48.00" Long 430 SS

**Hood # 2**

FIELD WRAPPER 17.00" High Front, Left, Right,  
BACKSPLASH 80.00" High X 72.00" Long 430 SS  
LEFT SIDESPLASH 80.00" High X 72.00" Long 430 SS

**Electrical Package # 1**

12x18 Stainless Steel Box  
TRIM RING - 12 X 18 Stainless Steel Trim Ring

INSTALLATION BY  
OTHERS

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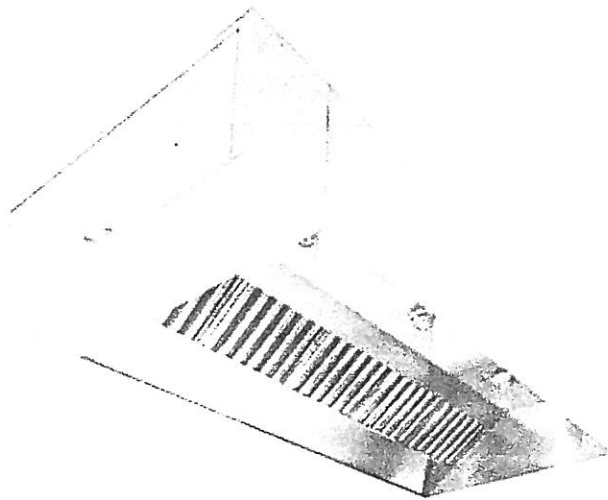
Unless otherwise stated in this sales order, the following work is outside the scope of the contracted price: installation, ductwork, patching, all electrical field wiring, start up and balance, gas or electric shutdown for fire system hook-up. Condenser, filter/ dryer kit, refrigerant, condenser disconnect and expansion valve, for use with DX coil module, will all be provided, installed, started and warranted by others.

Note: Customer is responsible for additional labor charges as a result of cooking equipment layout changes after the release of the order, union labor charges, or additional trips by fire system distributor caused by jobsite delays, permits, fees or test required by local authority. Submittal will specify applicable testing and approval agencies.

SHIPPING

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Freight includes one shipment only, delivered in the continental USA. Customer is responsible for freight charges on any items shipped early.



## ND-2 Series

### Exhaust-Only Hood

Captive-Aire's flagship ND-2 hood is a wall canopy, Type I, exhaust-only unit that operates at low CFM. It is ETL Listed for use over 450°F, 600°F, and 700°F cooking surface temperatures.



Offering A Fully Integrated Package, Pre-Engineered For Optimum Performance

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#### ADVANTAGES

- Very Accessible Hanging Angles
- Fully Welded and Polished Front Corners
- Rigid Single Wall End Panel (Less Weight)
- Built in bottom wrapper channel standard
- Light Wiring accessible from bottom of hood
- Aerodynamic design
- Produced on high volume assembly line
- Standard built in 3" rear standoff
- Structural Channels on top of Hood
- Deep grease trough for easy cleaning
- Will accommodate 16 inch risers
- Patent Pending Fully Welded Grease containment sub-assembly
- Patent Pending Stud Welded assembly process
- Modular Utility Cabinet and End Standoffs
- ETL Listed
- Insulated, Double Wall Rigid Front Reduces radiant heat into kitchen

**PERFORMANCE**

Max. Avg. Cooking Surface Temp. (°F)	Configuration	Min. Exhaust CFM/ft.
450°F - Ovens, Steamers, Kettles, Open-Burner Ranges, Griddles, Fryers	Single Wall Hood	150
	2 Wall Hoods Back-to-Back in an Island Configuration	300
600°F - Gas Charbroilers, Electric Charbroilers, Woks	Single Wall Hood	200
	2 Wall Hoods Back-to-Back in an Island Configuration	400
700°F - Mesquite Grills, Charcoal Charbroilers, Gas Conveyor Charbroilers	Single Wall Hood	250
	2 Wall Hoods Back-to-Back in an Island Configuration	500

**Recommended Duct Sizing:**

- Exhaust - Based on 1500 FPM

**FEATURES**

- Available in single wall type or two piece back-to-back island configuration.
- Fabricated of Type 430 stainless steel, #3 or #4 polish, on all exposed surfaces. Optional type 304 stainless steel available.
- Double-wall, insulated front increases rigidity and reduces condensation.
- Removable grease cup for easy cleaning.
- Fitted with UL Classified, aluminum filters, removable for cleaning. Optional stainless steel and ETL Listed high velocity cartridge filters available. (Model CND-2)
- Pre-punched hanging angles on each end of hood. Additional set provided for hoods longer than 12'.
- Optional integral clearance to combustibles reduction system to meet NFPA 96 requirements.
- Fitted with UL Listed, pre-wired, incandescent light fixtures and plastic-coated glass globes to hold up to a standard 100 watt bulb. Recessed incandescent and recessed fluorescent lights optional.
- A built-in wiring chase provided for optimal positioning of electrical controls and outlets on the front face of the hood without penetrating capture area or requiring external chaseway.
- Standard Filter Stops Eliminate gaps between filters.
- Optional ETL Listed exhaust fire damper (Model ND-2-100).
- ETL Listed for 450°F, 600°F and 700°F cooking surfaces (File 3054804-001 without exhaust damper; File 3054804-002 with exhaust damper), NSF Listed and built in accordance with NFPA Standard 96.

**OPTIONS**

**Utility Cabinet:** ETL Listed for integral side mount on the Captive-Aire Systems ventilation hood...fabricated of same material as hood...the cabinet houses factory pre-piped UL Listed fire suppression system\* and ETL Listed, pre-wired electrical controls...pre-wire package\* contains light switches, lighted fan control switches and internal factory wiring and components (starters, relays, etc.) to reduce field wiring requirements. ETL tests confirm temperatures do not exceed 120°F inside the cabinet during fire condition. (120°F is the maximum allowed storage temperature for the UL Listed fire suppression system and the ETL Listed Industrial control panel.) (\*Dimensional restrictions may apply)

**Rear Make-Up Air Plenum:** Provides make-up air for the kitchen, discharged below cooking equipment...welded...stainless steel exposed surfaces...unexposed surfaces made of aluminized metal...shipped separately, requiring field connection...insulated to prevent condensation...perforated diffuser plates for even air distribution. Provides required clearance from limited combustibles per NFPA 96 Standards.

**Front Perforated Supply Plenum:** Provides low velocity make-up air for the kitchen, discharged in front of the hood...welded...stainless steel...perforated diffuser plates for even air distribution...supply riser includes a volume damper for easy balancing.

**Removable, ETL Listed, High Velocity Cartridge Filters:** Constructed of stainless steel...uses centrifugal force to remove grease and other particulates...National Institute of Standards and Technology methodology used by an independent agency to evaluate performance...tests indicate 95 percent extraction efficiency.

**Enclosure Panels:** Constructed of stainless steel...mounting channel factory-welded to hood.

**End Panels:** Should be used to maximize hood performance and eliminate the effects of cross drafts in kitchen...units constructed of stainless steel and sized according to hood width and cooking equipment. Exposed edges hemmed for safety and rigidity.

**Exhaust Fire Damper:** ETL Listed...installed in exhaust collar...activated by a ETL Listed, 212°F, 10-lb. minimum rated fusible link.

**Roof Top Package:** Combination ETL Listed exhaust/supply air unit with factory prewired and mounted motors, trunkline and curb vented on exhaust side. Various models perform up to 14,000 CFM exhaust and up to 3 inches static pressure...weatherproofed...galvanized construction... washable mesh filters...exhaust/supply air fans share common roof penetration...internal wiring drops directly through curb, requiring no pitch pockets...exhaust outlets/air intakes spaced to conform to code regulations...automatic reset/thermal overload protection on all single phase motors and on three phase motors if pre-wire assembly is included in package...standard single-point power connections...UL 705, 762 Listed exhaust fans rated for high grease applications...optional backdraft dampers.

**Separate Exhaust and/or Make-Up Air Fans:** ETL Listed single exhaust fans and supply-air fans and curbs available...same features, construction methods and performance ratings as roof top package above.

**Heated Make-Up Air Unit:** ETL Listed direct fired gas heated make-up air unit manufactured... ETL Listed for natural gas and propane... design integrates the blower and burner into a single package... heavy duty, weather resistant, galvanized steel construction... units available in Roof Top Package or as a stand alone heated make-up air module... several sizes available to meet almost any performance rating specification.

**Fire Suppression System:** UL 300 pre-piped fire suppression system...Custom designed to your cooking equipment line-up.

**Construction:** 430 and 304 stainless steel construction...On exposed surfaces or 100%.

**Clearance to Combustibles:** Integral clearance to combustibles system that meets NFPA 96 requirements.

**Electrical Controls:** ETL listed controls... Face mounted switches.

#### ----- FULLY INTEGRATED PACKAGE -----

Captive-Aire sells this hood as a stand-alone appliance to be integrated into a kitchen ventilation application. Captive-Aire also provides this hood as part of a **FULLY INTEGRATED PACKAGE** designed by Captive-Aire and pre-engineered for **OPTIMUM PERFORMANCE**. The package consists of the hood, an integral ETL Listed utility cabinet, factory pre-wired ETL Listed electrical controls, and a factory pre-piped UL Listed fire suppression system. Other options include a ETL Listed exhaust damper, a ETL Listed exhaust fan, a ETL Listed non-tempered make-up air fan, and/or a ETL Listed direct-fired heated make-up air unit. Fire suppression systems include final hookup and inspection.

#### ----- CERTIFICATIONS -----

The ND-2 Model has been certified by ITS. This certification mark indicates that the product has been tested to and has met the minimum requirements of a widely recognized (consensus) U.S. and Canadian products safety standard, that the manufacturing site has been audited, and that the applicant has agreed to a program of periodic factory follow-up inspections to verify continued performance.

Models ND-2 are ETL Listed under file number 3054804-001 and complies with UL710 Standards and ULC710 Standards.



**HOOD INFORMATION**

HOOD NO.	MODEL	LENGTH	MAX. COOKING TEMP. Deg.	EXHAUST PLENUM				SUPPLY PLENUM				HOOD CONSTRUCTION	HOOD CONFIG. END TO END
				TOTAL EXH. CFM	WIDTH	LENG.	RISER(S) DIA.	CFM	S.P.	TOTAL SUP. CFM	WIDTH		
1	4824 ND-2-PSP-F	14' 0.00' Nom 14' 0.00' DD	600	3500	10'	16'	1750	0.454'	2800	430 SS	Where Exposed	ALDNE	FRDNT

**HOOD INFORMATION**

HOOD NO.	TYPE	QTY	HEIGHT	LENG. QTY	TYPE	UTILITY CABINET(S)		FIRE SYSTEM SIZE	ELECTRICAL MODEL #	SWITCHES QUANTITY	FIRE SYSTEM PIPING	HOOD WEIGHT LBS.
						WIRE GUARD	LOCATION					
1	SS Baffle with Handles	3	16'	16'	4	Incandescent Light	ND				ND	468

**PERFORATED SUPPLY PLENUM(S)**

HOOD NO.	PDS.	LENGTH	WIDTH	HEIGHT	WIDTH	LENG.	DIA.	CFM	S.P.
1	Front	168"	12"	6"	8"	36"	8"	933	0.130'
					8"	36"	8"	933	0.130'
					8"	36"	8"	933	0.130'

**CUSTOMER APPROVAL TO MANUFACTURE:**

Approved as Noted

Approved with ND Exception Taken

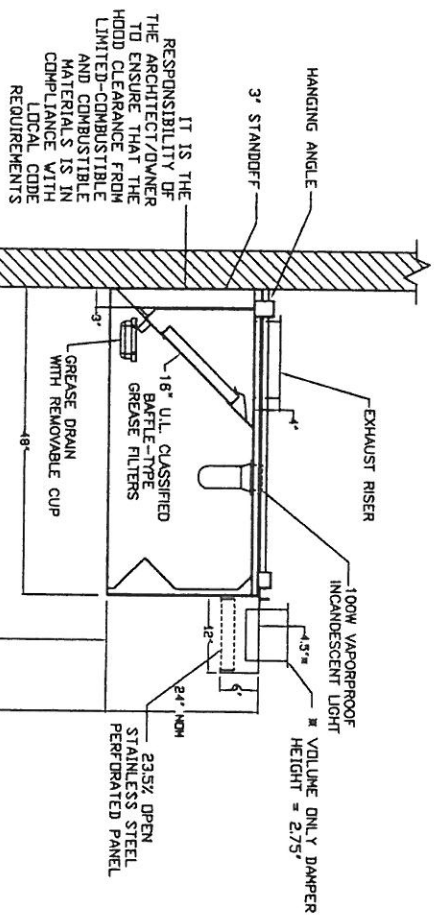
Revise and Resubmit

SIGNATURE \_\_\_\_\_ Date \_\_\_\_\_

Your Title \_\_\_\_\_

Please confirm accuracy of submittals, shipping information and jobsite readiness PRIOR to release. Changes after release will be subject to cancellation or rescheduling.

FOR QUESTIONS, CALL THE  
NORTH TEXAS REGIONAL OFFICE  
3402 DAK GROVE AVE, STE 302, DALLAS TX 75204  
PHONE: (214) 220-3999, (800) 833-3786  
FAX: (214) 220-0099

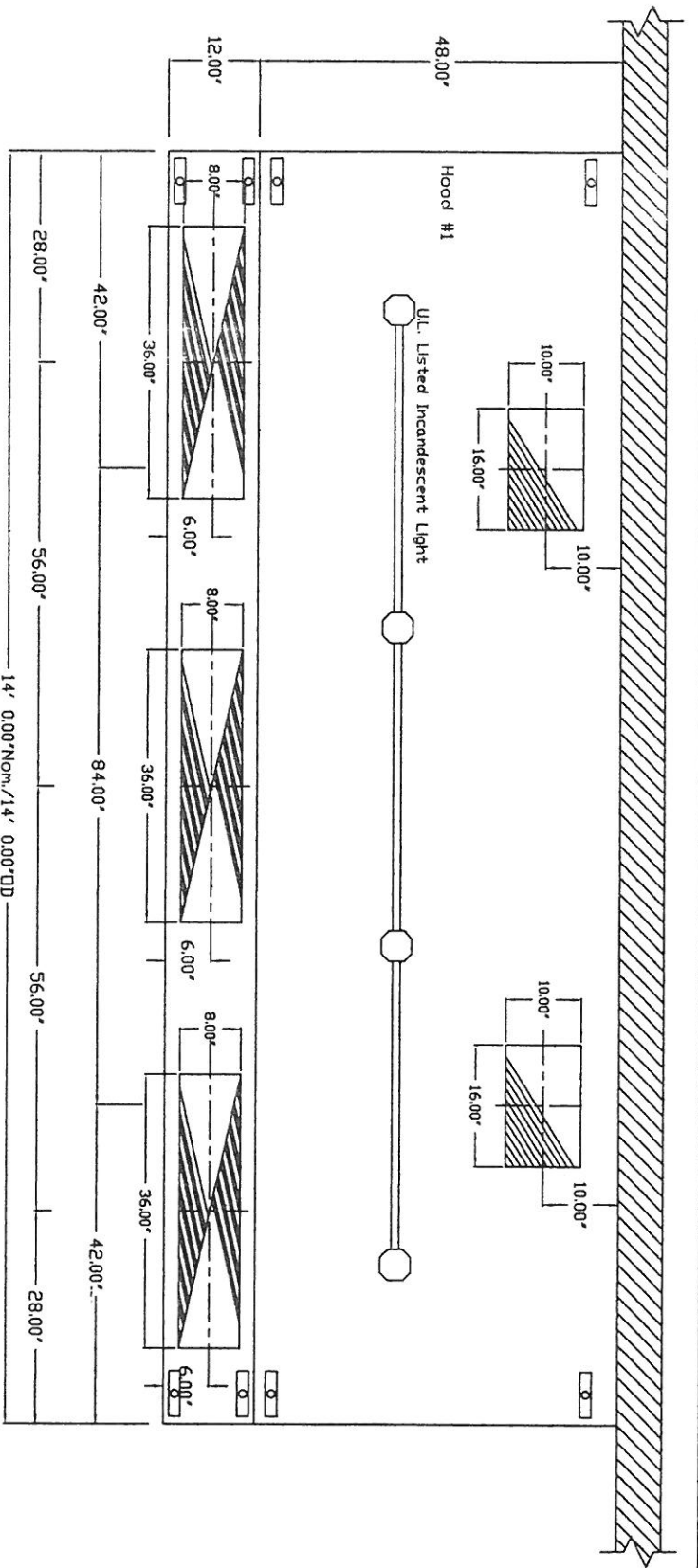


SECTION VIEW - MODEL 4824-ND-2 with PSP Accessory



JOB LOCATION	Bar-tos 4-17-06	JOB #	435902
DATE	5/11/06	DRAWN BY	CJP REG45
DWG #		SCALE	8.5' x 11'
REV.	0.00		

# HOOD PLAN

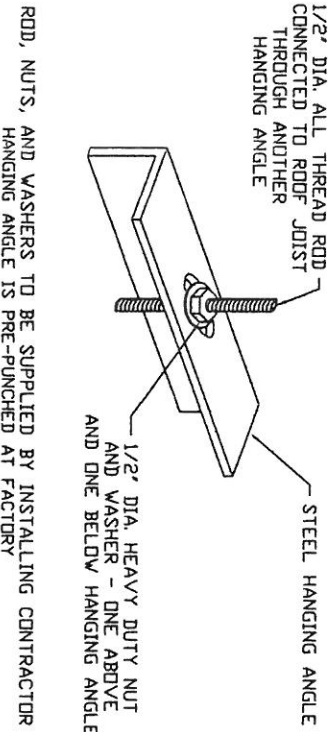


PLAN VIEW - 14' 0.00' LONG 48.00' WIDE

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH



UL 710 & ULCT10 STANDARDS  
E.T.L. LISTED 3054804-001



HANGING ANGLE DETAIL

1/2" DIA. ALL THREAD ROD CONNECTED TO ROOF JOIST THROUGH ANOTHER HANGING ANGLE

STEEL HANGING ANGLE

1/2" DIA. HEAVY DUTY NUT AND WASHER - ONE ABOVE AND ONE BELOW HANGING ANGLE

ROD, NUTS, AND WASHERS TO BE SUPPLIED BY INSTALLING CONTRACTOR HANGING ANGLE IS PRE-PUNCHED AT FACTORY

FOR QUESTIONS, CALL THE

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SIGNATURE \_\_\_\_\_ Date \_\_\_\_\_

Your Title \_\_\_\_\_

JOB LOCATION Bartos 4-17-06

DATE 5/11/06

DWG #

REV. 0.00

JOB # 435902

DRAWN BY CJP REGAS

SCALE 8.5" x 11"

**HOOD INFORMATION**

HOOD NO.	MODEL	LENGTH	MAX. COOKING TEMP. Deg.	EXHAUST PLENUM			SUPPLY PLENUM			HOOD CONSTRUCTION	HOOD CONFIG.		
				TOTAL EXH. CFM	WIDTH	LENG. DIA.	RISER(S)	CFM	S.P.		TOTAL SUP. CFM	WIDTH	LENG. DIA.
1	7224 VHI-G	6' 0.00" Nom. 6' 0.50" OD	700	1500	11'	11'	11'	750	0.323'	0	304 SS 100%	ALONE	N/A

**HOOD INFORMATION**

HOOD NO.	TYPE	FILTER(S)			LIGHT(S)			UTILITY CABINET(S)			HOOD WEIGHT LBS.		
		QTY	HEIGHT	LENGTH	TYPE	WIRE GUARD	LOCATION	TYPE	FIRE SYSTEM SIZE	ELECTRICAL MODEL #		SWITCHES QUANTITY	LOCATION
1	Aluminum Mesh	1	16"	16"	2	Incandescent Light	ND					ND	248

Please confirm accuracy of specifications, shipping information and jobsite availability PRIOR to release. Changes after release will be subject to cancellation or rescheduling.

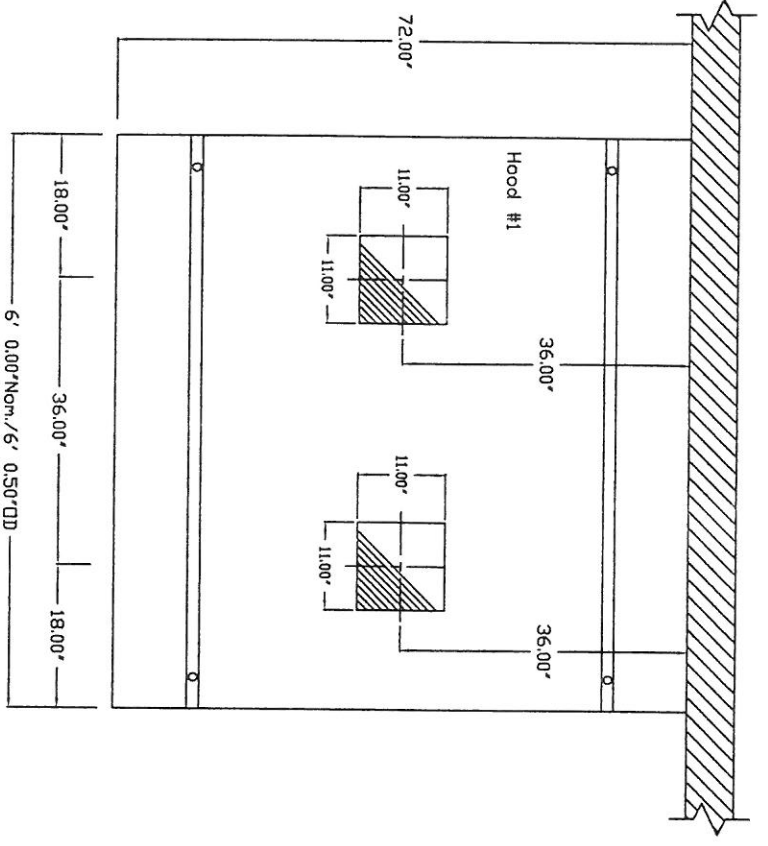
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 PHONE: (214) 220-3999, (800) 833-3786  
 FAX: (214) 220-0099



**CUSTOMER APPROVAL TO MANUFACTURE:**

Approved as Noted   
 Approved with NO Exception. Taken   
 Revise and Resubmit   
 SIGNATURE \_\_\_\_\_  
 Your Title \_\_\_\_\_ Date \_\_\_\_\_

<b>JOB</b>	Bar-tos 5-15-06	<b>JOB #</b>	447435
<b>LOCATION</b>	Dallas TX	<b>DRAWN BY</b>	CJP REG45
<b>DATE</b>	5-15-06	<b>SCALE</b>	8.5" x 11"
<b>DWG #</b>			
<b>REV.</b>	0.00		



PLAN VIEW - 6' 0.00" NOM./6' 0.50" OD



CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH

NFPA #96  
NSF  
UL 710 & UL C710 STANDARDS  
E.T.L. LISTED 3054804-001

CUSTOMER APPROVAL TO MANUFACTURE:

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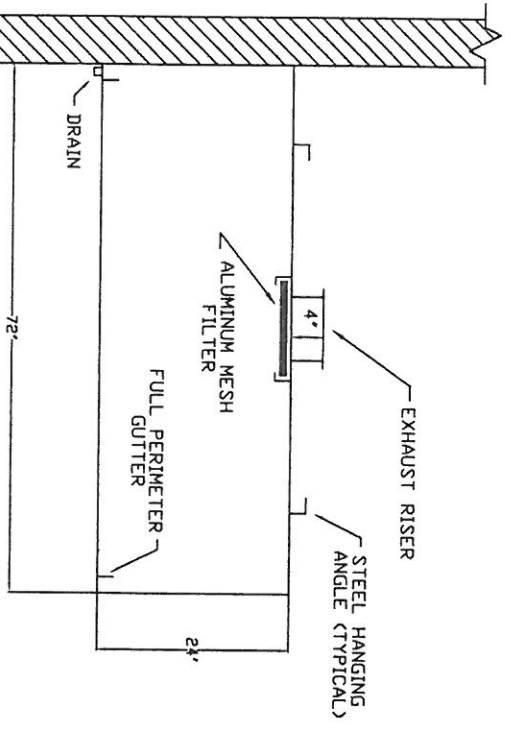
Approved with NO Exception Taken

Revise and Resubmit

SIGNATURE \_\_\_\_\_

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PHONE: (214) 220-3999, (800) 833-3786  
FAX: (214) 220-0099



SECTION VIEW - MODEL 6624-VH1 WITH FULL PERIMETER GUTTER

EQUIPMENT BY OTHERS

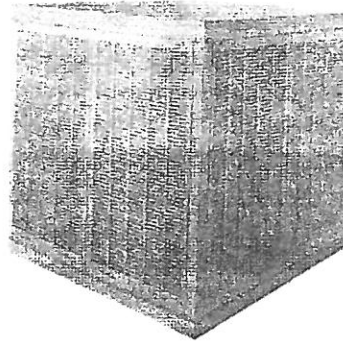
JOB	Barrios 5-15-06	JOB #	447435
LOCATION	Dallas TX	DRAWN BY	BJCJP REG45
DATE	5-15-06	SCALE	8.5" x 11"
DWG #			
REV.	0.00		



# SPECIFICATIONS & SUBMITTAL DATA

**FEATURES:**

- Heavy gauge galvanized steel cabinet
- Electrostatically applied Polyester Urethane resin powder paint finish
- Drawn pans on 75/85DD & 95DD units
- Solder sealed pans on 10/12DD & 14/21DD units
- Chem treated adjustable water troughs in pad frames
- Greater air flow
- Made in the U.S.A.



**MODELS**

10/12 DD  
14/21 DD

RECOMMENDED

Project \_\_\_\_\_

Location \_\_\_\_\_

Architect \_\_\_\_\_

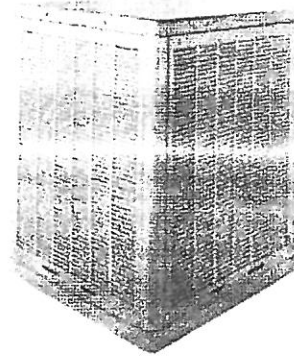
Engineer \_\_\_\_\_

Contractor \_\_\_\_\_

Submitted By \_\_\_\_\_ Date \_\_\_\_\_

**MODELS**

75/85 DD  
95 DD



Ref. No.	Cooler Model No.	Qty.	CFM	Static Pressure	Motor	HP	Speed	Volts	Phase	Sheave	Pump	Qty.	Volts
1													
2													
3													
4													
5													
6													
7													
8													
9													

**Notes**

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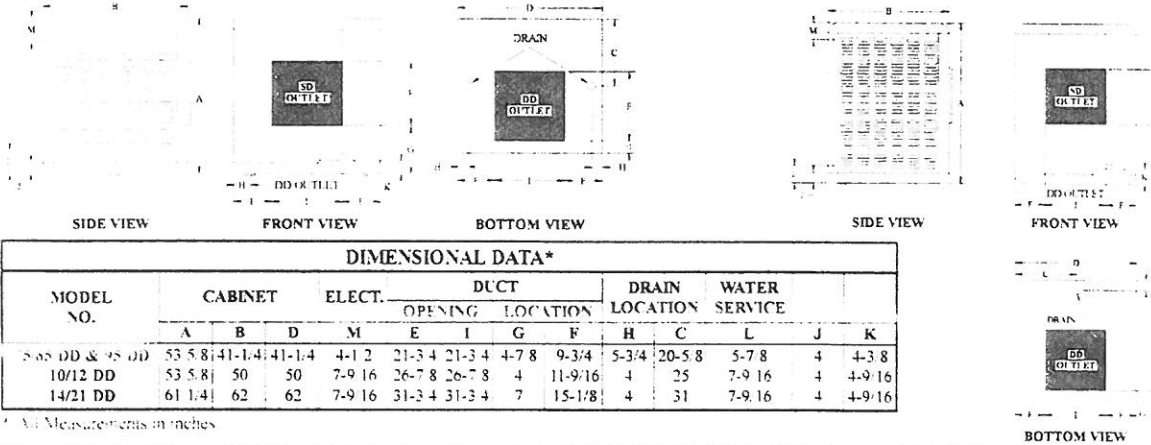
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**CHAMPION COOLER**  
5800 Murray, Little Rock, AR 72209  
1-800-643-8341  
info@championcooler.com



10/12 & 14/21 UNITS

75/85 & 95 UNITS



MODEL NO.	DIMENSIONAL DATA*												
	CABINET			ELECT.	DUCT				DRAIN LOCATION	WATER SERVICE			
	A	B	D		OPENING		LOCATION			H	C	L	J
75/85 DD & 95 DD	53-5/8	41-1/4	41-1/4	4-1/2	21-3/4	21-3/4	4-7/8	9-3/4	5-3/4	20-5/8	5-7/8	4	4-3/8
10/12 DD	53-5/8	50	50	7-9/16	26-7/8	26-7/8	4	11-9/16	4	25	7-9/16	4	4-9/16
14/21 DD	61-1/4	62	62	7-9/16	31-3/4	31-3/4	7	15-1/8	4	31	7-9/16	4	4-9/16

\* All Measurements in inches

DOWN DISCHARGE			PERFORMANCE (Certified Air Delivery At .1" Increments Of External Static Pressure (Inches Static Pressure Water Gauge))																							
MODEL NO.	BLP.	OPER. WGL.	0"		0.1"		0.2"		0.3"		0.4"		0.5"		0.6"		0.7"		0.8"		0.9"		1.0"			
			CFM	RPM	CFM	RPM	CFM	RPM	CFM	RPM	CFM	RPM	CFM	RPM	CFM	RPM	CFM	RPM	CFM	RPM	CFM	RPM	CFM	RPM	CFM	RPM
75/85 DD	3/4	1	397	6074	300	5806	314	5479	330	5144	348	4812	364	4482	381	4132	399	3753	419	3342	444					
		2	403	6685	330	6449	342	6160	357	5854	373	5552	388	5255	403	4951	418	4638	434	4299	452	3935	473			
		3	413	7653	378	7453	388	7212	400	6949	414	6683	428	6417	441	6158	454	5893	467	5629	481	5357	495	5068	510	
95 DD	2	1	417	8424	416	8247	425	8035	436	7802	448	7560	460	7320	473	7078	485	6840	497	6602	509	6363	521	6122	533	
		2	456	9642	477	9493	484	9315	493	9121	503	8918	513	8706	524	8493	535	8283	546	8071	556	7864	567	7657	577	
		3	652	9225	246	8673	258	8215	274	7607	286	7098	300	6581	314	6038	330	5581	346	5094	363	4621	387	4222	410	
10/12 DD	1 1/2	1	662	10575	282	10004	293	9680	306	9213	318	8822	329	8315	342	7906	354	7372	366	6847	380					
		2	666	11625	310	11193	320	10793	331	10360	342	9986	354	9551	364	9186	376	8755	386	8386	398	7904	409	7434	423	
		3	936	13245	214	12690	224	11955	236	11121	248	10415	260	9789	272	9032	285	8016	300							
14/21 DD	2	1	940	14607	236	14106	245	13520	255	12692	266	12093	278	11388	288	10728	298	10042	310	9337	323	8694	339			
		2	979	16711	270	16299	278	15726	285	15138	295	14557	306	13897	315	13379	325	12821	334	12246	343	11583	353	11002	363	
		3	983	19806	320	19481	327	19043	333	18606	340	18088	348	17544	357	16983	365	16558	374	16079	382	15528	389	15110	397	

Performance shown is for installation type B - Free inlet, Ducted outlet. Power rating (BLP) does not include drive losses.

SHEAVE SELECTION					
H.P.	BORE	75/85 DD	95 DD	10/12 DD	14/21 DD
3/4	5/8	110308 (Stanc < 0.7)	-	-	-
3/4	5/8	110279-003 (Stanc > 0.3)	-	-	-
1	5/8	110279-003 (Stanc > 0.8)	-	110308	-
1	5/8	110306-1 (Stanc > 0.6)	-	-	-
1	7/8	110302 (Stanc < 0.8)	-	110309	-
1	7/8	110299 (Stanc > 0.6)	-	-	-
1 1/2	5/8	-	110279-003 (Stanc < 0.7)	110279-003 (Stanc < 0.6)	110286
1 1/2	5/8	-	110306-1 (Stanc > 0.4)	110306-1 (Stanc > 0.4)	-
1 1/2	7/8	-	110302 (Stanc < 0.7)	110302 (Stanc < 0.6)	110290
1 1/2	7/8	-	110299 (Stanc > 0.4)	110299 (Stanc > 0.4)	-
2	5/8	-	110306-1	110306-1	110286 (Stanc > 0.6)
2	5/8	-	-	-	110285 (Stanc < 0.4)
2	7/8	-	110299	110299	110290 (Stanc > 0.6)
2	7/8	-	-	-	110289 (Stanc < 0.4)
3	1 1/4	-	110304 (Stanc > 0.6)	-	110291
3	1 1/4	-	110300 (Stanc < 0.2)	-	-
5	1 1/2	-	-	-	110291 (Stanc < 0.6)
5	1 1/2	-	-	-	110304-1 (Stanc > 0.4)

MOTOR SPECIFICATIONS							
BLOWER MOTORS	VOLTS	PHASE	MOTOR AMPS*	SHAFT DIA.	MOTOR WGT(LB)	MOTOR PART NO.	
3/4	115/208-230	1	13.8/7.6-6.9	5/8	24	110455	
3/4	230	1	6.9	5/8	29	110456	
3/4	208-230/460	3	3.5-3.2-1.6	5/8	20	110461	
1	115/230	1	16.8	5/8	28	110457	
1	230	1	8	5/8	29	110458	
1	208-230/460	3	4.6-4.2-2.1	7/8	34	110462-9	
1 1/2	115/208-230	1	20/11-10	5/8	41	110459-1	
1 1/2	208-230/460	3	6.6-6/3	7/8	40	110463-9	
2	115/208-230	1	24/13.2-12	5/8	50	110460-1	

BLOWER MOTORS	VOLTS	PHASE	MOTOR AMPS*	SHAFT DIA.	MOTOR WGT(LB)	MOTOR PART NO.
2	208-230/460	3	7.5-6.8/3.4	7/8	44	110464-9
3	208-230/460	3	10.6-9.6/4.8	1 1/2	83	110465-9
5	230-460	3	15.2/7.6	1 1/2	87	110466-9

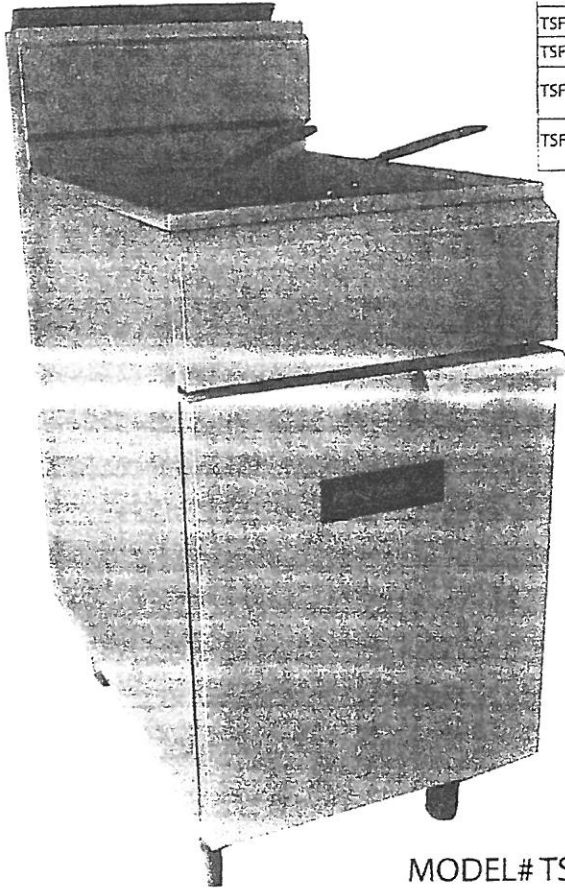
PUMP PART NO.	VOLTS	AMPS	WATTS	GPM (5FT. HEAD)
**C60P-120	115	1.4	66	3.5
110467	115	1.0	73	4.6
110468	230	0.58	77	4.6

\* Amperage shown is from National Electrical Code. Use amperage shown on motor nameplate to determine motor protector.

\*\* Pump for 75/85 & 95 coolers - Installed at factory.

# HEAVY DUTY RESTAURANT FRYERS

Stainless Steel Fry Pot	Oil Capacity Lbs.	Total BTU	Width	Depth	Overall Height	Cooking Area	Burners	Approx. Shipping Weight
TSF-15 (Counter Top)	15 lbs.	40,000	12"	29 1/2"	20 3/4"	10" x 12"	2	75
TSF-25 (Counter Top)	25 lbs.	60,000	15 1/2"	29 1/2"	26 3/4"	12" x 14"	3	100
TSF-4050 (Floor Model)	40-50 lbs.	114,000	15 1/2"	30 1/2"	45 3/4"	14" x 14"	3	225
TSF-6575 (Floor Model)	65-75 lbs.	152,000	22 1/2"	34 1/4"	45 3/4"	18" X 18"	4	305



**MODEL# TSF-6575**

(shown with optional casters)



## COOL ZONE

Front sloping vessel bottom traps food particles and prevents carbonization in the fry zone. Reduces flavor transfer and extends oil life. Deeper vessel allows for extra depth oil level for frying larger products.

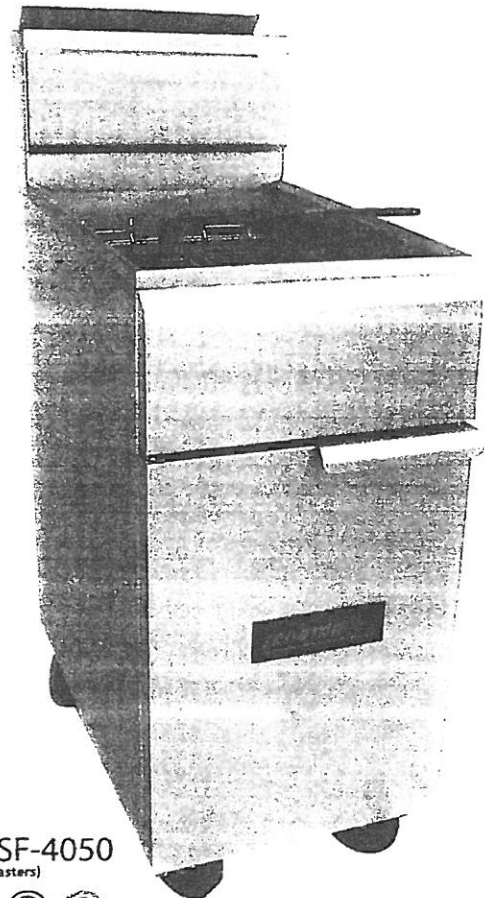
TSF-4050: 40-50 lbs. of fat capacity  
 TSF-6575: 65 to 75 lbs. of fat capacity.

All fryers are capable of high capacity and high production cooking. High performance burners allows instant recovery at extreme peak periods of production.

Must specify type of gas and elevation if over 2000 ft. when ordering.

## FRYER ACCESSORIES:

Extra Baskets. (priced per basket)  
 Twin size for model TSF-4050 and TSF-25  
 Twin size for model TSF-6575  
 Full size for model TSF-4050  
 Full size for model TSF-6575  
 Casters, set of 4, (2) front locking  
 Stainless Steel Joiner Strip  
 Stainless steel tank cover  
 12" x 20" pan for dump station  
 Stainless Steel oil drain pan  
 Gas Quick Disconnect and flex hose with restraining device:  
 3/4" N.P.T. x 48" Length  
 3/4" N.P.T. x 60" Length  
 Stainless Steel Spreader / Work Top  
 12", 18", 24" wide  
 Side Drain Board



**MODEL #TSF-4050**

(shown with optional casters)



# HEAVY DUTY FRYERS

Stainless Steel Fry Pot	Oil Capacity Lbs.	Total BTU	Width	Depth	Overall Height	Cooking Area	Burners	Shipping Weight
TSF-15 (Counter Top)	15 lbs.	40,000	12"	29 1/2"	20 3/4"	10" x 12"	2	75
TSF-25 (Counter Top)	25 lbs.	60,000	15 1/2"	29 1/2"	20 3/4"	12" x 14"	3	100
TSF-4050 (Floor Model)	40-50 lbs.	114,000	15 1/2"	30 1/2"	45 3/4"	14" x 14"	3	225
TSF-6575 (Floor Model)	65-75 lbs.	152,000	22 1/2"	34 1/4"	45 3/4"	18" X 18"	4	305

## COOL ZONE

Front sloping vessel bottom traps food particles and prevents carbonization in the fry zone. Reduces flavor transfer and extends oil life. Deeper vessel allows for extra depth oil level for frying larger products.

TSF-4050: 40 to 50 lbs. of fat capacity.

TSF-6575: 65 to 75 lbs. of fat capacity.

All fryers are capable of high capacity and high production cooking. High performance burners allows instant recovery at extreme peak periods of production.

Must specify type of gas and elevation if over 2000 ft. when ordering.

## FRYER ACCESSORIES:

Extra Baskets: (priced per basket)  
 Twin size for model TSF-4050 and TSF-25  
 Twin size for model TSF-6575  
 Full size for model TSF-4050  
 Full size for model TSF-6575  
 Casters, set of 4, (2. front locking  
 Stainless Steel Joiner Strip  
 Stainless Steel Tank Cover  
 12" x 20" pan for dump station  
 Stainless Steel oil drain pan  
 Gas Quick Disconnect and flex hose with restraining device:  
 3/4" N.P.T. x 48" Length  
 3/4" N.P.T. x 60" Length  
 Stainless Steel Spreader / Work Top  
 12", 18", 24" wide  
 Side Drain Board

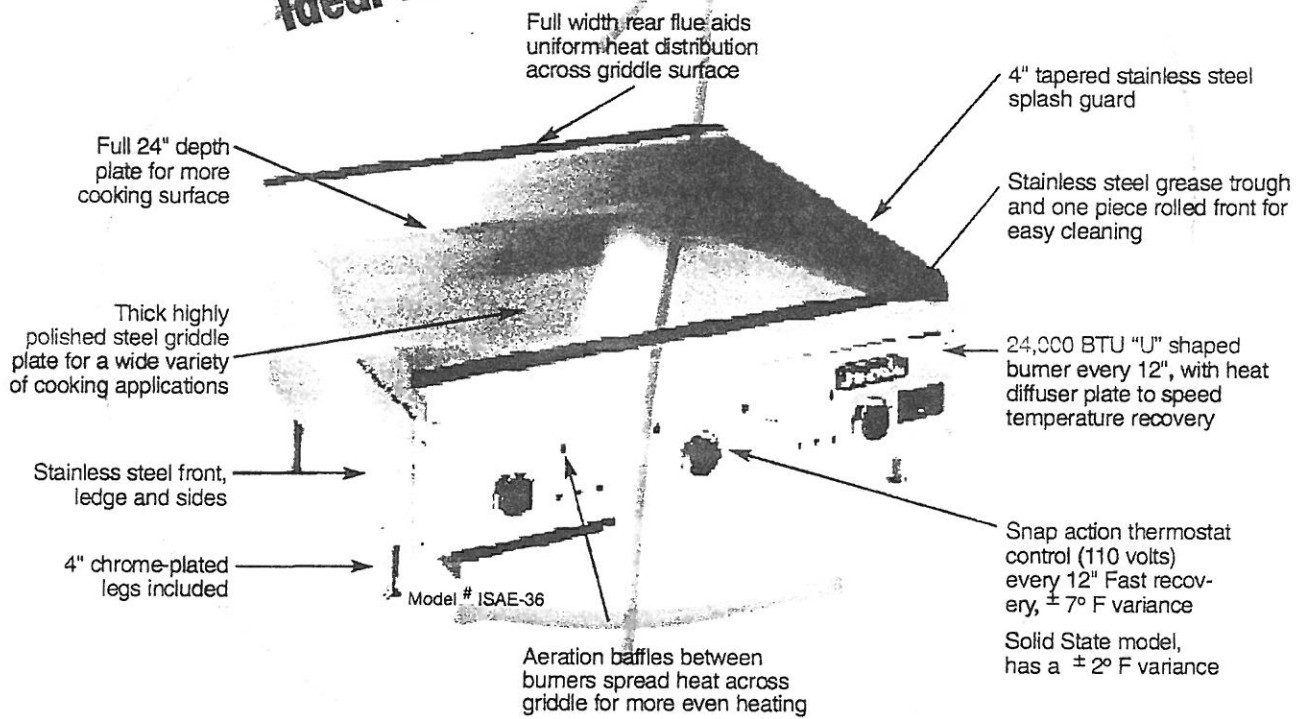


2205 So. Standard Avenue, Santa Ana, CA 92707 Tel: (714) 424-9380 Fax: (714) 424-9385 Toll Free: (866) 782-7462

TSI reserves the right to change materials and specifications without notice.

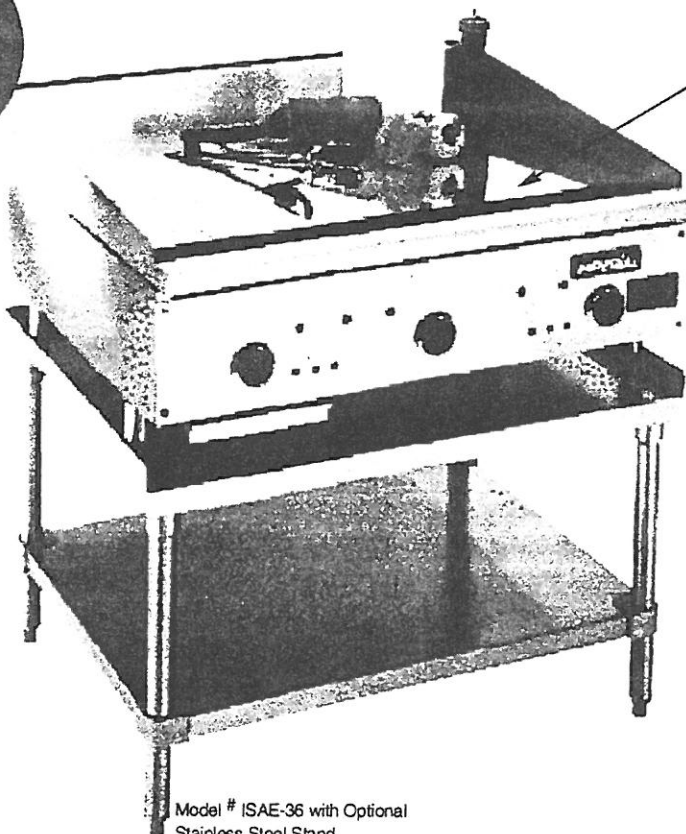
# Snap Action Griddle Features

**Ideal for high production kitchens!**



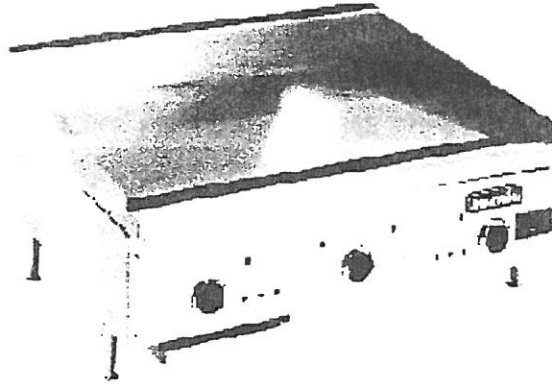
36 x 24

Chrome Plated Mirror Finish Griddles may be your solution!



- Optional Chrome Plated Mirror Finish available
- Increases heat retention within griddle plate to lower operating costs
  - Temperature is more evenly controlled across the griddle plate
  - Reduces flavor transfer between foods
  - Easy to clean

Model # ISAE-36 with Optional Stainless Steel Stand



Model # ISAE-36

## Snap Action Griddles - 1" Thick Plate, Pilot Safety and Electronic Ignition

Model#	Griddle Width	Griddle Burners	Overall Depth	Gas Output		Ship Weight		List Price	S/S Stand Model#	Ship Weight		List Price
				BTU	KW	(Kg)	Lbs			(Kg)	Lbs	
ISAE-24	24"	2	30 1/2"	48,000	14	140	310	\$3574	ISAS-24	23	50	\$537
ISAE-36	36"	3	30 1/2"	72,000	21	199	440	4635	ISAS-36	32	70	703
ISAE-48	48"	4	30 1/2"	96,000	28	265	585	5811	ISAS-48	39	85	857
ISAE-60	60"	5	30 1/2"	120,000	35	333	735	6675	ISAS-60	48	105	1050
ISAE-72	72"	6	30 1/2"	144,000	42	400	885	7978	ISAS-72	62	135	1244

Crated Dimensions: Height = 15" (381) Depth = 33 1/2" (852) Width: add 2 1/2" to Griddle width.

Note: Custom side and rear splash design available, contact Imperial.

Electrical Requirement: 120VAC - 60 Hz with 2 amp draw. Provided with a 3-prong plug and 6' (1829) power cord.

## Snap Action Griddles - 1" Thick Plate, Pilot Safety, Electronic Ignition and Solid State Thermostats

Model#	Griddle Width	Griddle Burners	Overall Depth	Gas Output		Ship Weight		List Price	S/S Stand Model#	Ship Weight		List Price
				BTU	KW	(Kg)	Lbs			(Kg)	Lbs	
ISCE-24	24"	2	30 1/2"	48,000	14	140	310	\$3848	ISAS-24	23	50	\$537
ISCE-36	36"	3	30 1/2"	72,000	21	199	440	5161	ISAS-36	32	70	708
ISCE-48	48"	4	30 1/2"	96,000	28	265	585	6491	ISAS-48	39	85	857
ISCE-60	60"	5	30 1/2"	120,000	35	333	735	7828	ISAS-60	48	105	1050
ISCE-72	72"	6	30 1/2"	144,000	42	400	885	9038	ISAS-72	62	135	1244

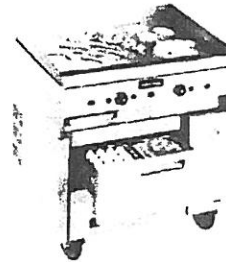
Crated Dimensions: Height = 15" (381) Depth = 33 1/2" (852) Width: add 2 1/2" to Griddle width.

Griddle Height with 4" legs = 13 1/2" (343).

Note: Custom side and rear splash design available, contact Imperial.

Electrical Requirement: 120VAC - 60 Hz with 2 amp draw.

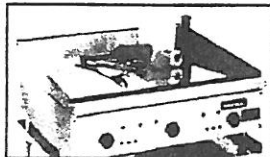
Provided with a 3-prong plug and 6' (1829) power cord.



Available with a self-contained refrigerated base (See pages 10-12 for more information.)

## Snap Action Griddle Optional Accessories

- Casters for Stainless Steel Stands, set of 4 \$431 per set.
- Casters for Stainless Steel Stands, set of 6 for 72" stands \$646 per set.
- Grooved Griddle Top (Add "GG" to model number). Specify section to be grooved, add \$646 per 12" section.
- Chrome Griddle Top (Add "CG" to model number) \$883 per lineal foot.
- 7" deep Front Landing Ledge \$108 per ft.
- 5" deep Front Landing Ledge \$71 per ft.
- 96" Stainless Steel Stand \$1710.
- Extra capacity Grease Can \$179.



# DCS

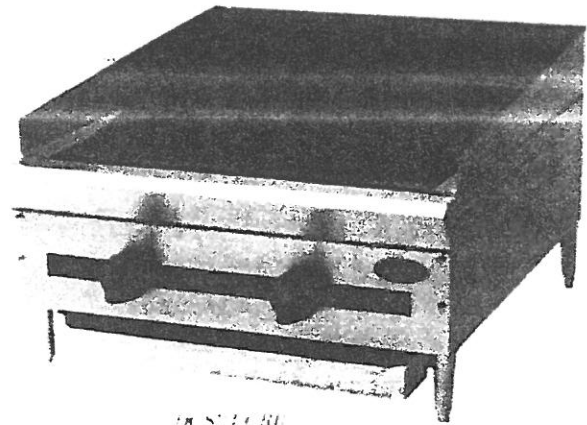
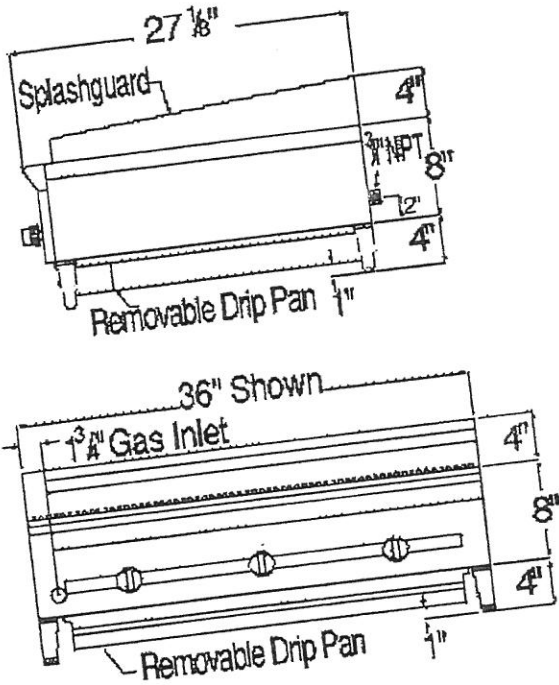
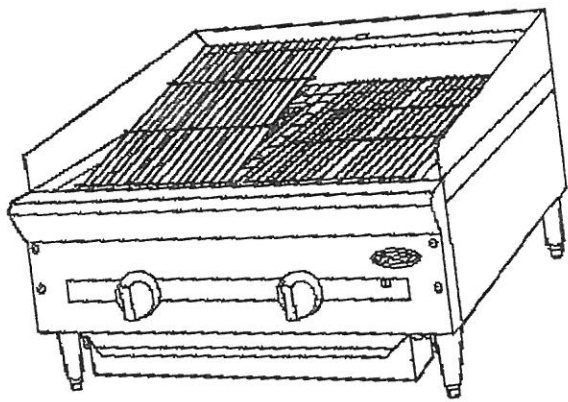
Commercial Cooking  
Equipment is No Longer  
Available

DCS Index

Order Form

Commercial Cooking Line  
Closing Soon - Check on Our  
Home Page

## Professional Char Rock Broiler



### Models

Model No.	Width	Burners.	Total Input BTU/HR.
DCS 24CRB	24"	2	60,000
DCS 36CRB	36"	3	90,000
DCS 48CRB	48"	4	120,000
DCS 60CRB	60"	5	150,000
DCS 72CRB	72"	6	180,000

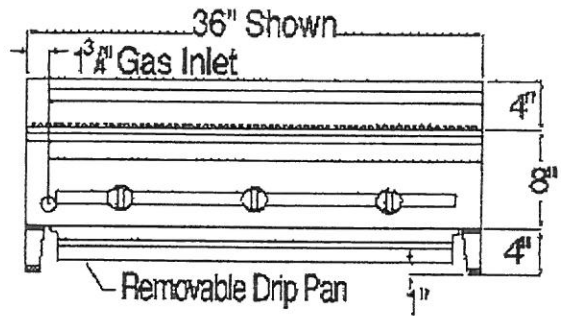
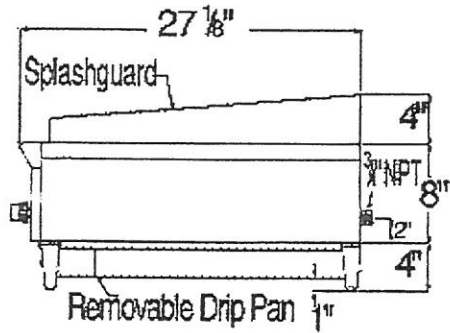
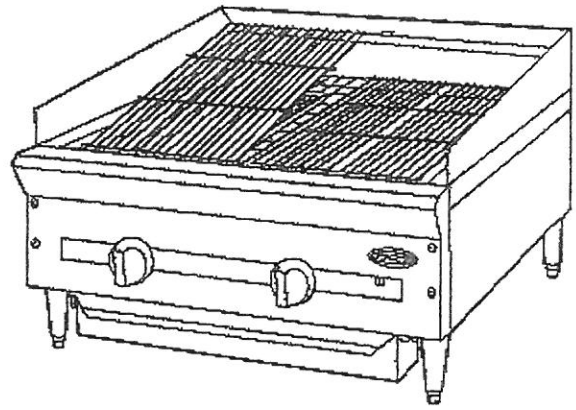
DCS-24-S  
 (optional Stainless Steel Stand with Optional Casters)

**Warranty**

All DCS Professional Char Rock Broilers are covered by a one year limited parts and labor warranty. A detailed warranty is included with the appliance or is available upon request.

Dynamic Cooking Systems is a quality manufacturer of commercial cooking equipment, professional outdoor grills and hot plates, outdoor heating equipment, and professional cooking equipment for home use.

Because of continuing product improvement these specifications are subject to change without notice



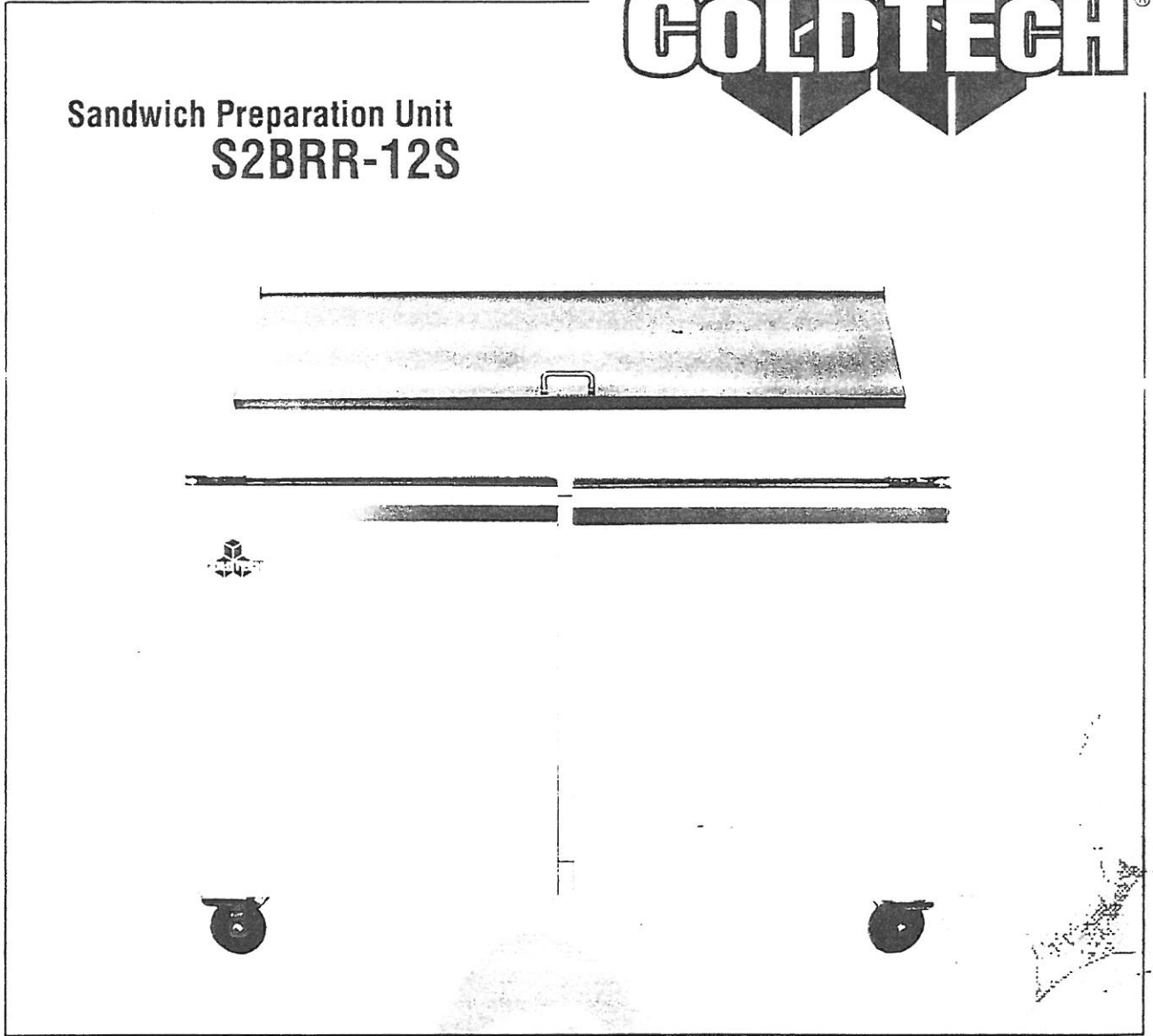
**Models**

Model No.	Width	Burners.	Total Input BTU/HR.
DCS 24CRB	24"	2	60,000
DCS 36CRB	36"	3	90,000
DCS 48CRB	48"	4	120,000
DCS 60CRB	60"	5	150,000
DCS 72CRB	72"	6	180,000

**CHAR ROCK BROIL**



**Sandwich Preparation Unit  
S2BRR-12S**



**UNIQUE**  
*Refrigeration*  
**SOLUTIONS**

*from*  
**Jimex Corp.**



Refrigeration Equipment Manufacturer

**Sandwich Prep Unit**

**S2BRR-12S**

Description: Two solid door sandwich prep unit, 12 cu. ft

**Features & Benefits**

***Stainless steel interior and exterior for greater durability, construction and appearance.***

*Self-contained rear-mounted refrigeration with high humidity coated fin coil evaporator.*

- Holds 30° F to 42° F for refrigerator

*2.5" thick, foamed-in-place polyurethane high density insulation.*

***Twelve poly-carbonate, 1/6 size pans. 5" casters standard. Easy mobility and installation.***

*Twelve inch full length removable cutting board.*

***16 gauge, 300 series stainless steel top.***

*Heavy-duty overall construction for high-volume, constant duty operation.*

*Self-closing doors with 90 degree hold open feature and fully-recessed handles.*

***Electric condensate evaporator - no floor drain required!***



Dimensions	W	D	H
Exterior (inches)	<del>37.5</del>	29.5	37.5
(height with casters)	34		42.5
Pallet size (inches)	<del>40.5</del>	31.5	4.5

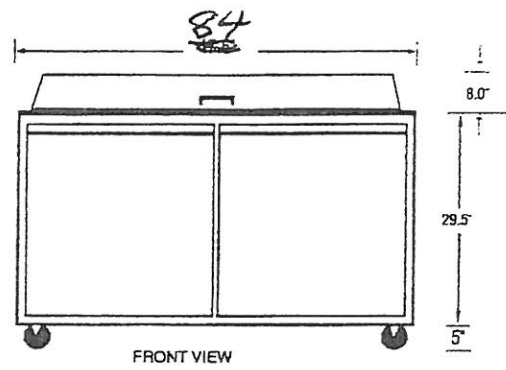
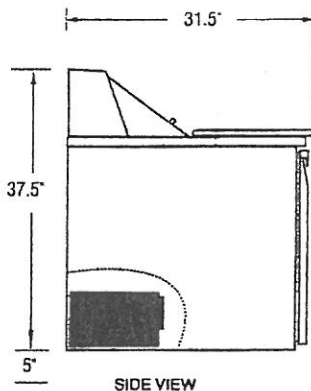
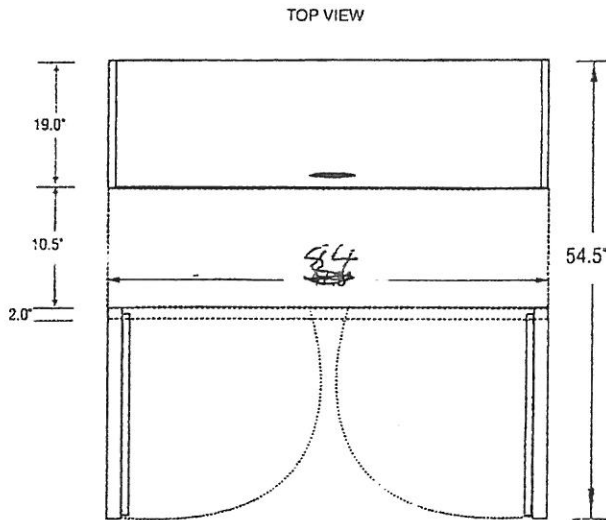
General Information	Cubic Feet	Shelves	Pans
Refrigerator	12	2	12

Shelf size:	22" x 19"
Exterior:	Stainless
Interior:	Stainless
Unit Weight (lbs.)	240
Gross weight (lbs.)	295
Cord length (inches)	79
Nema	5-20p

<b>Volts</b>	115
<b>Amps</b>	6.32 (run) 9.48 (start)

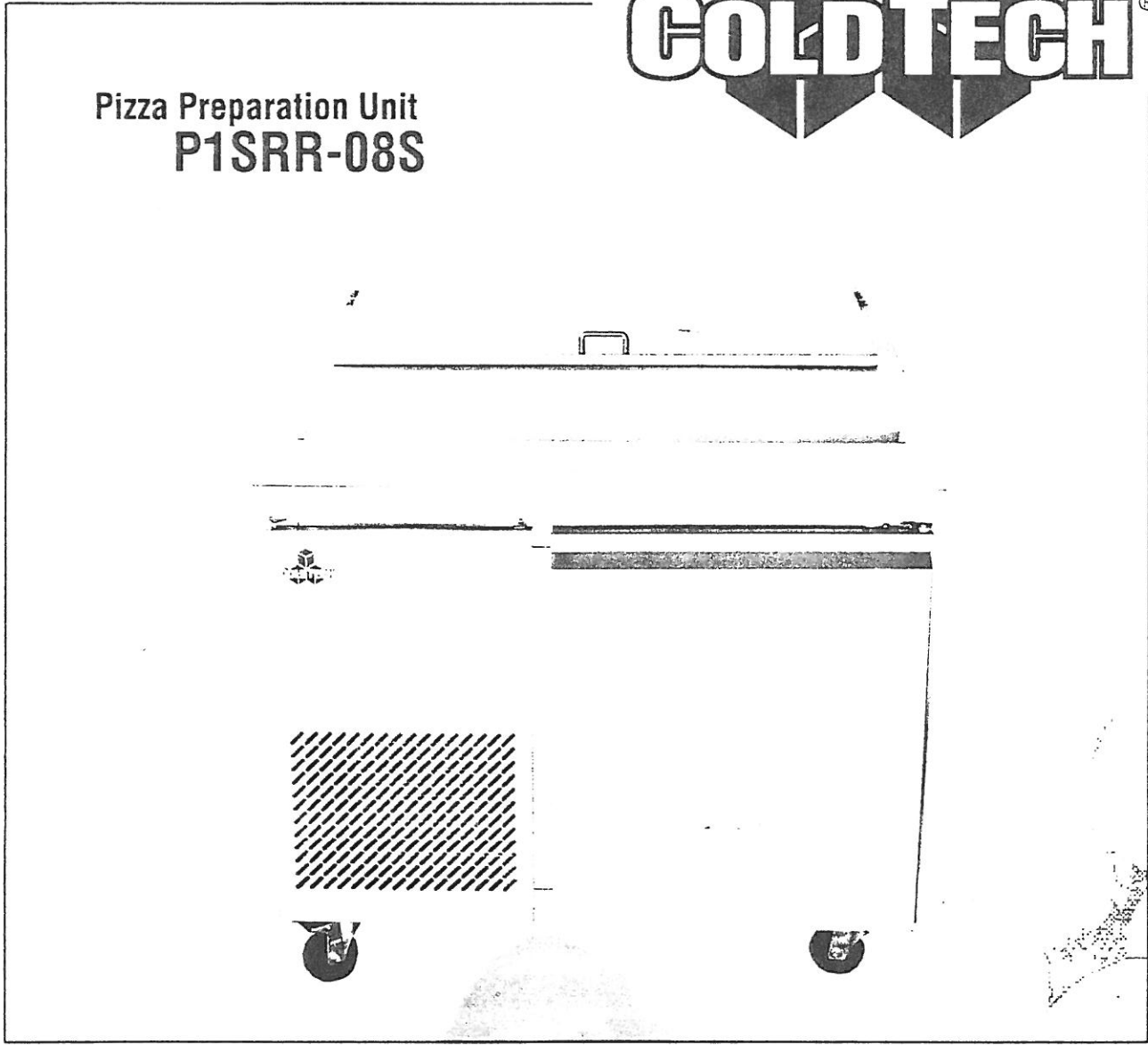
Compressor Information		# compressors	Refrigerant Capacity
Refrigerant	R134A	1	Medium/Low Temp
<b>Use</b>		<b>H.P.</b>	
Refrigerator		1/3	

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE





Pizza Preparation Unit  
P1SRR-08S



**UNIQUE**  
*Refrigeration*  
**SOLUTIONS**

*from*  
**Jimex Corp.**



Refrigeration Equipment Manufacturer

**Pizza Prep Unit**

**P1SRR-08S**

Description: One solid door pizza prep unit, 8 cu. ft

**Features & Benefits**

*Stainless steel interior and exterior for greater durability, construction and appearance.*

*Self-contained side-mounted refrigeration system for larger storage capacity and high humidity coated fin coil evaporator.*

- Holds 30° F to 42° F for refrigerator

*2.5" thick, foamed-in-place polyurethane high density insulation.*

*Six poly-carbonate, 1/3 size pans. 5" casters standard. Easy mobility and installation.*

*16 gauge, 300 series stainless steel top.*

*Extra deep 18" full length removable cutting board.*

*Heavy-duty overall construction for high-volume, constant duty operation.*

*Self-closing doors with 90 degree hold open feature and fully-recessed handles.*

*Electric condensate evaporator - no floor drain required!*

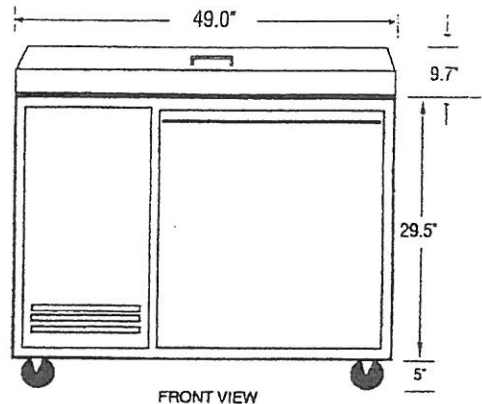
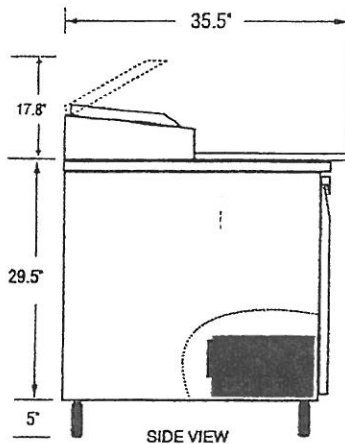
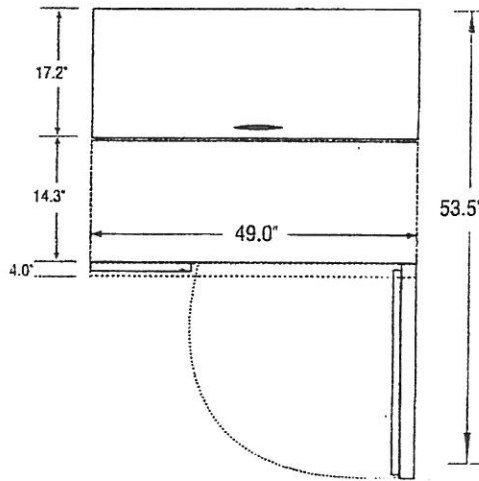
Dimensions	W	D	H
Exterior (inches) (height with casters)	49.0	31.5	39.2 44.2
Pallet size (inches)	51.0	33.5	4.5

General Information	Cubic Feet	Shelves	Pans
Refrigerator	8	1	6
Shelf size:	22" x 24"		
Exterior:	Stainless		
Interior:	Stainless		
Unit Weight (lbs.)	230		
Gross weight (lbs.)	265		
Cord length (inches)	79		
Nema:	5-20p		
<b>Compressor Information</b>	<b># compressors</b>	<b>Refrigerant Capacity</b>	
Refrigerant R134A	1	Medium Temp	
<b>Use</b>	<b>H.P.</b>		
Refrigerator	1/4		

<b>Volts</b> 115
<b>Amps</b> 5.24 (run) 6.89 (start)

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

TOP VIEW

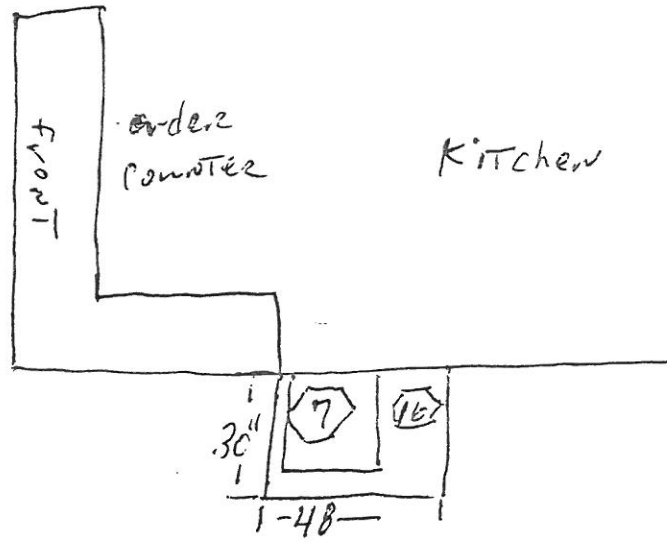


# 17 Beverage dispenser

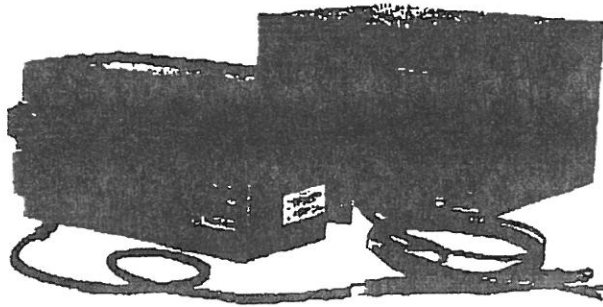
Soda fountain

# 16 STATION Beverage dispenser

Soda fountain with ice dispenser. Model DF150BCZ. 6 Flavors. Ice storage capacity 150 pounds. Dimensions: 22" wide, 31 1/2" deep and 34 1/2" high plus 4" legs. Electrical 115/60/1. Shipping weight 250 pounds.



**MEDIUM TEMPERATURE HERMETIC R22  
SPLIT SYSTEMS STUB TUBE & PRE CHARGED**



#9  
Walk-in  
Condenser

PRE CHARGED ILLUSTRATION

**CONDENSING UNIT CAPACITY TABLE - TECUMSEH, 90° AMBIENT**

MODEL	REF.	CFM	CONDENSER MODEL	30°	25°	20°	15°	10°
075-MT	R22	600	AKA9470BXDXC	8500	7800	7000	6300	5600

**ELECTRICAL CHARACTERISTICS**

OPERATING VOLTAGE	MAX. FUSE SIZE	MCA	LIQUID LINE	SUCTION LINE	PUMPDOWN 90° F 90% FULL	OIL CHG OZ	SHIP WT#
208/230-1-60	15	7.7	1/2"	3/8"	7.0 lb	15	116

**CONDENSING UNIT CAPACITY TABLE - COPELAND HERMETIC, 90° AMBIENT**

MODEL	REF.	CFM	CONDENSER MODEL	30°	25°	20°	15°	10°
075-MC	R22	767	F3AM-A077	8070	7350	6570	5810	5105*

**ELECTRICAL CHARACTERISTICS**

OPERATING VOLTAGE	MAX. FUSE SIZE	MCA	LIQUID LINE	SUCTION LINE	PUMPDOWN 90° F 90% FULL	OIL CHG OZ	SHIP WT#
115-1-60	25	18.5	1/2"	3/8"	3.7 lb	20	140
208/230-1-60	15	8.7	1/2"	3/8"	3.7 lb	20	140

\*Restricted

075-M condensing unit is mounted on a galvanized steel base with 2-1/2" legs.  
LENGTH 28" WIDTH 23" HEIGHT 20"

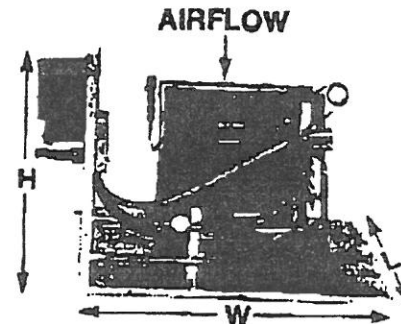
- OPTIONAL ITEMS: -01, Headmeter control      -04, Solenoid Valve  
 -02, Fan Cycle control                      -05, Program Timer  
 -03, Relief Valve                                -50, Outdoor Cover, (20lbs.)

For total system weight add condensing unit, selected evaporator, and optional outdoor cover, as required.

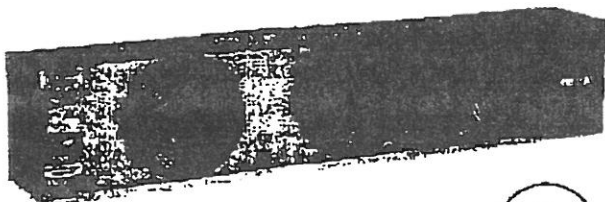
STUB-TUBE condensing units include factory installed drier, sight glass, electrical disconnect, fan guard, B/X cable, and pressure control. Stub-Tube evaporators include thermostat and expansion valve shipped loose for field installation.

PRE-CHARGED condensing units and evaporators include all stub-tube components factory installed, fully charged with R22 refrigerant, 5 foot line set, Aeroquip reusable couplings.

075M



Specifications are subject to change without notice.



#9 WALK-IN COOLER



EVAPORATOR COIL SELECTION TABLE 101M

STYLE	MFG*	CAP	CFM	FAN QUA	MTR AMP 115V	L	W	H	LIQ	SUC	DRAIN	SHIP WT.
LOW PROFILE												
AA-18-66	R	6600	740	1	2.0	15"	27-1/2"	15-1/4"	3/8"	1/2"	3/4"	46
AA-28-97	R	9700	1420	2	4.0	15"	41-1/2"	15-1/4"	3/8"	1/2"	3/4"	63
AA-28-106	R	10600	1540	2	4.0	15"	45-1/2"	15-1/4"	3/8"	1/2"	3/4"	67
LSC-065	CC	6500	710	1	1.8	13-15/16"	32-1/8"	14-3/4"	3/8"	1/2"	3/8"	41
LSC-090	CC	9000	1430	2	3.6	13-15/16"	44-1/4"	14-3/4"	3/8"	1/2"	3/4"	52
LSC-105	CC	10500	1520	2	3.6	13-15/16"	52-1/4"	14-3/4"	3/8"	1/2"	3/4"	61
DUAL DISC												
TW-18-85	R	8500	1100	1	3.5	36	36-1/2"	11	3/8"	1/2"	1/2"	115
TW-17-105	R	10500	1350	1	3.5	36	36-1/2"	13	3/8"	1/2"	1/2"	121
TLC-090	CC	9000	1260	2	4.2	28-13/16"	53-1/2"	8-5/8"	3/8"	1/2"	3/4"	70
TLC-102	CC	10200	1220	2	4.2	28-13/16"	53-1/2"	8-5/8"	3/8"	1/2"	3/4"	83
WEDGE												
WE-28-110	R	11000	1600	2	3.4	20-5/16"	50"	9-7/8"	3/8"	1/2"	1/2"	110
CTA-38-88	R	8800	1305	3	3.3	28-3/4"	58-1/2"	8	3/8"	1/2"	3/4"	100
CTA-38-98	R	9800	1200	3	3.3	28-3/4"	58-1/2"	8	3/8"	1/2"	3/4"	105
ASL-45-94	R	9400	1900	4	4.4	20	92"	9	3/8"	1/2"	7/8"	151
LOW VELOCITY												
FL-36-100	R	10000	1220	3	1.8	28-3/4"	82-1/2"	8	3/8"	1/2"	3/4"	205

\*R=RUSSELL CC= CLIMATE CONTROL

Systems are Factory assembled and wired. They bear the U/L and NSF labels. Kold Pack Inc. will modify the factory units by the addition of options such as thermostat, expansion valve, Acmequip reusable fittings with appropriate refrigerant charge.

Specifications are subject to change without notice.

5011 Page Avenue • Jackson, Michigan 49201 • (517) 764-1550 • FAX (517) 764-1195

QUALITY VALUE-OF-CUSTOMER SERVICE  
 800-712-7889  
 FAX (712) 888-4683  
 126 NORTH MAIN  
 WESLEY, IA



SIZE: 1 x 1 x 1  
 WEIGHT: 10000 LBS

3 1/2'  5 1/2'

FLOR:  NONE  1/2"  3/4"  1"  1 1/2"  2"  3"  4"  5"  6"  8"  10"  12"  14"  16"  18"  20"  24"  30"  36"  42"  48"  54"  60"  66"  72"  78"  84"  90"  96"  102"  108"  114"  120"  126"  132"  138"  144"  150"  156"  162"  168"  174"  180"  186"  192"  198"  204"  210"  216"  222"  228"  234"  240"  246"  252"  258"  264"  270"  276"  282"  288"  294"  300"  306"  312"  318"  324"  330"  336"  342"  348"  354"  360"  366"  372"  378"  384"  390"  396"  402"  408"  414"  420"  426"  432"  438"  444"  450"  456"  462"  468"  474"  480"  486"  492"  498"  504"  510"  516"  522"  528"  534"  540"  546"  552"  558"  564"  570"  576"  582"  588"  594"  600"  606"  612"  618"  624"  630"  636"  642"  648"  654"  660"  666"  672"  678"  684"  690"  696"  702"  708"  714"  720"  726"  732"  738"  744"  750"  756"  762"  768"  774"  780"  786"  792"  798"  804"  810"  816"  822"  828"  834"  840"  846"  852"  858"  864"  870"  876"  882"  888"  894"  900"  906"  912"  918"  924"  930"  936"  942"  948"  954"  960"  966"  972"  978"  984"  990"  996"  1000"

DOOR:  NONE  1/2"  3/4"  1"  1 1/2"  2"  3"  4"  5"  6"  8"  10"  12"  14"  16"  18"  20"  24"  30"  36"  42"  48"  54"  60"  66"  72"  78"  84"  90"  96"  102"  108"  114"  120"  126"  132"  138"  144"  150"  156"  162"  168"  174"  180"  186"  192"  198"  204"  210"  216"  222"  228"  234"  240"  246"  252"  258"  264"  270"  276"  282"  288"  294"  300"  306"  312"  318"  324"  330"  336"  342"  348"  354"  360"  366"  372"  378"  384"  390"  396"  402"  408"  414"  420"  426"  432"  438"  444"  450"  456"  462"  468"  474"  480"  486"  492"  498"  504"  510"  516"  522"  528"  534"  540"  546"  552"  558"  564"  570"  576"  582"  588"  594"  600"  606"  612"  618"  624"  630"  636"  642"  648"  654"  660"  666"  672"  678"  684"  690"  696"  702"  708"  714"  720"  726"  732"  738"  744"  750"  756"  762"  768"  774"  780"  786"  792"  798"  804"  810"  816"  822"  828"  834"  840"  846"  852"  858"  864"  870"  876"  882"  888"  894"  900"  906"  912"  918"  924"  930"  936"  942"  948"  954"  960"  966"  972"  978"  984"  990"  996"  1000"

**MAX PRATT CO**

421 E MULBERRY  
 SHERMAN, TX 75091

ORDER NO: J GRINDLE  
 DATE: 9/30/05  
 QTY: 1  
 PART NO: 3105

APPROVED FOR PRODUCTION  
 APPROVED NOTE CHANGES

SIGNATURE: \_\_\_\_\_  
 DATE: \_\_\_\_\_

10'-0"

9'0" x 10'0" x 8'0" WALK-IN STORAGE  
 COOLER

3-1/2" WALLS & CEILING  
 LAG DOWN STYLE CEILING W/FLASHING

STUCCO EMBOSSED ALUMINUM INTERIOR &  
 EXTERIOR

34" x 78" INFITTING FLUSH MOUNT WALK-IN  
 DOOR W/HARDWARE

37

34

37

10'-6"

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Walk-In Coolers

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## WALK-IN COOLERS

### General

Walk-In Coolers & Freezers are constructed with pre-fabricated modular panels joined together to form a configuration of exact measurements requested. They are designed for accurate assembly and future expansion.

### Insulation

3-1/2" and 5-1/2" Class 1 rigid foamed-in-place, non-CFC urethane with a minimum density of 2 pounds per cubic foot with a 97 percent closed cell structure. Panel insulation to have a "K" factor of .034 for 3-1/2" panel thickness and .023 for 5-1/2" panel thickness. The resistance or "R" factor shall be R29 for 3-1/2 panels and R44 for 5-1/2" panels. All panels shall conform to ASTM-E84 (UL 723) standards.

### Panel Construction

All panels are custom designed to fit each individual customers needs, and consists of an interior and exterior metal pan mechanically fastened to a wood tongue and groove foam retainer separated by rigid foam-in-place urethane insulation which adheres to the interior of the metal pans providing increased structural strength.

### Panel Finish

Standard panel finishes are 26 gauge stucco embossed galvanized steel for the interior and exterior surfaces.

### Floor Panels

Floors are built with 22 gauge stainless steel finish bounded to wood underlayment and foamed in-place. Floors will withstand 1,000 lbs./sq.ft. when uniformly distributed.

### Vinyl or Wood Sced / Metal Angle

When no insulated floor is required, a coved vinyl screed, 1-1/2" x 1-1/2" exterior grade wood screed or a metal angle bracket is provided. The screed or angle brackets are fastened to the existing floor by masonry anchors or ram set (provided by customer) to provide a template for the erection of wall panels. Panel

### Fasteners

All panels are joined together by the use of a cam action locking fastener. These devices are operated by the use of a hex wrench provided with each walk-in. Vinyl press fit caps are furnished to cover access holes. Standard ceiling panels are attached using lag screws or camlocks as an option.

### Standard Hardware

Heavy duty hardware include: cam lift hinges, lockable heavy duty latches with adjustable roller strikers and inside release handles  
• 2-1/2" dial thermometers with temperature range of -40% to +120% F. • Each door is furnished with a 100 watt incandescent vapor proof light fixture, globe

QUANTITY VALUE-OF \$50000 (15) 7/18-1899  
 FAX (712) 888-4680  
 125 NORTH MAIN  
 TRESTADINE, IA



SIZE: 1 x 1 x 1  
 WINDOW FINISH: DRYER FINISH

3 1/2"  5 1/2"

FLOOR CHAIR: CHAIRS: DOOR: DIAL  
 DOOR: X X X

WALLS TYPE: CLAS: CHAIRS: CHAIRS  
 FINISH: LENS: LENS: LENS: LENS  
 HARD: VERT: HARD: OPEN: FINISH

**MAX PRATT CO**

421 E MULBERRY  
 SHERMAN, TX 75081

NAME OF J GRINDLE	FOR ORDER WINGS & THINGS	DATE 9/30/05	PRICE 3105
DATE 9/30/05		PRICE 3105	

APPROVED FOR PRODUCTION  
 APPROVED NOTE CHANGES

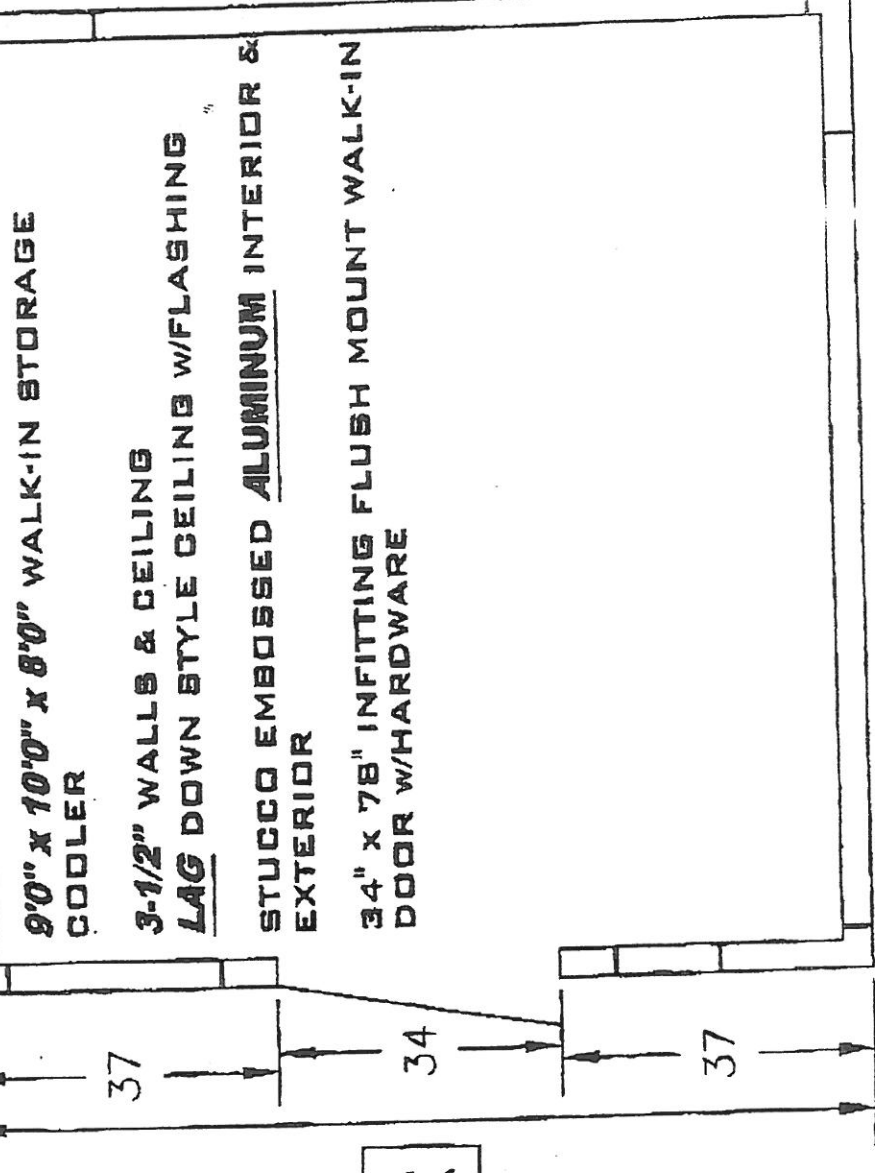


SIGNATURE

PRINTED NAME

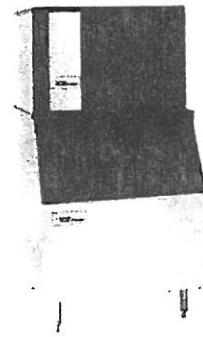
DATE

10'-0"



10'-6"

- ✓ Produces up to 727 lbs. (330 Kgs.)\* of ICE per day
- ✓ Constructed from sturdy, corrosion-resistant 300 series stainless steel
- ✓ Ultra-low profile - 20 inches (508 mm) tall
- ✓ Available with an air-, water- or remote-cooled condenser



ICE 0606 on a B55 Bin

***ICE-O-Matic® is the Best ICE Making Solution for:  
Hard Water, Food Safety and Tight Spaces***

**Problem**

**Food Safety**

Food safety concerns about slime- and odor-causing bacteria

**Hard Water**

Scaling due to hard water slows Ice production

**Tight-Fitting Spaces**

Inadequate air flow due to tight-fitting spaces reduces Ice production

**Corrosion**

Salt air corrosion of outdoor equipment located in coastal regions

**Solution**

**PURE ICE™ - Exclusively by ICE-O-Matic®**

Built-in antimicrobial protection for the life of the machine prevents bacteria and slime fungus growth. ICE-O-Matic's® optional water filtration system provides protection against unpleasant tastes, odors and scale formation.

**Harvest Assist**

Consistent ICE production 24/7 by pushing the ICE into the bin rather than waiting for gravity to overpower the scale

**Top Air Discharge**

Maximum ICE production in a minimum amount of space with an ultra-low profile - no side clearance required

**Sea Salt Corrosion Protection**

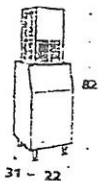
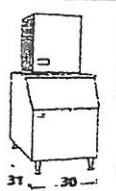
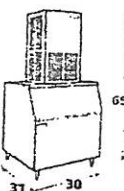
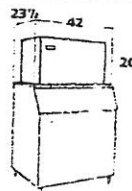
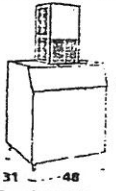
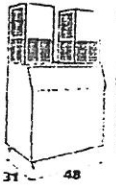
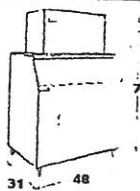
All remote condensers are coated with a salt air corrosion protection - FREE

\*Rated at 70 ° (21°) Air/50° (10°) Water

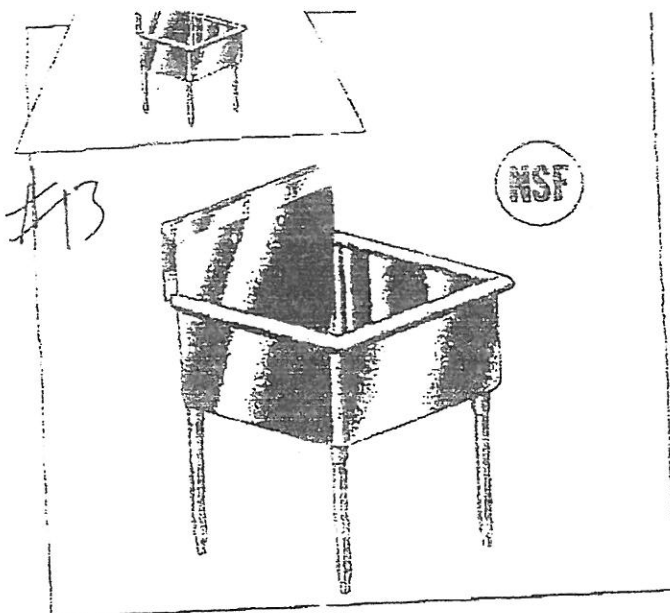


# Bin Tops

For Combining Wider Bins With Smaller Models

Drawings illustrate typical Bin Top applications.	Bin Width in. (mm)	Model Number	List Price (\$)	Description	Approx. Shipping Weight Lbs (Kgs)
 <p><b>KBT14</b> Usage example: EMF450 on a B42</p>	22" (559)	KBT14	\$205	16" (406mm) Flaker on 22" (559mm) Bin	15 (7)
 <p><b>KBT19</b> Usage example: ICE0320 on a B55</p> <p>#11 ice machine 400 LB</p>	30" (762)	KBT19	\$235	22" (559mm) ICE Series™ Cuber on 30" (762mm) Bin	30 (14)
 <p><b>KBT8</b> Usage example: EMF450 on a B40</p>	30" (762)	KBT8	\$310	16" (406mm) Flaker on 30" (762mm) Bin	21 (10)
 <p><b>KBT10</b> Usage example: ICE0250 on a 42" wide bin</p>	42" (1067)	KBT10	\$300	30" (762mm) ICE Series™ Cuber on 42" (1067mm) Bin	30 (14)
 <p><b>KBT7</b> Usage example: EMF450 on a B100</p>	48" (1219)	KBT7	\$320	16" (406mm) Flaker on 48" (1219mm) Bin	32 (15)
 <p><b>KBT9</b> Usage example: Two EMF450s on a B100</p>	48" (1219)	KBT9	\$370	16" (406mm) Flakers(2) on 48" (1219mm) Bin	31 (14)
 <p><b>KBT5</b> Usage example: ICE0250 on a B100</p>	48" (1219)	KBT5	\$320	30" (762mm) ICE Series™ Cuber on 48" (1219mm) Bin	30 (14)
<b>KBT41</b>	48" (1219)	KBT41	\$700	(1)-16" (406mm) Flaker on B120 - 48" (1219 mm) Bin	30 (14)
<b>KBT42</b>	48" (1219)	KBT42	\$700	(2)-16" (406mm) Flakers on B120 - 48" (1219 mm) Bin	30 (14)
<b>KBT61</b>	60" (1524)	KBT61	\$700	(1)-16" (406mm) Flaker on B150/170 - 60" (1524 mm) Bin	30 (14)
<b>KBT62</b>	60" (1524)	KBT62	\$700	(2)-16" (406mm) Flakers on B150/170 - 60" (1524 mm) Bin	30 (14)

Note: KBT41, 42, 61 and 62 Bin Tops are available at no extra charge if included on a B120, B150 or B170 Order. See page 8 for complete details.



Quantity	ECONOMY MF1 Model #	DELUXE 3F1 Model #	AEROSPEC 2F1 Model #
—	MF1-1818	3F1-1818	2F1-1818
—	MF1-1824	3F1-1824	2F1-1824
—	MF1-1830	3F1-1830	2F1-1830
—	MF1-1836	3F1-1836	2F1-1836
—	MF1-1842	3F1-1842	2F1-1842
—	MF1-1848	3F1-1848	2F1-1848
—	MF1-2118	3F1-2118	2F1-2118
—	MF1-2124	3F1-2124	2F1-2124
—	MF1-2130	3F1-2130	2F1-2130
—	MF1-2136	3F1-2136	2F1-2136
—	MF1-2142	3F1-2142	2F1-2142
—	MF1-2148	3F1-2148	2F1-2148
—	MF1-2418	3F1-2418	2F1-2418
—	MF1-2424	3F1-2424	2F1-2424
—	MF1-2430	3F1-2430	2F1-2430
—	MF1-2436	3F1-2436	2F1-2436
—	MF1-2442	3F1-2442	2F1-2442
—	MF1-2448	3F1-2448	2F1-2448
—	MF1-3018	3F1-3018	2F1-3018
—	MF1-3024	3F1-3024	2F1-3024
—	MF1-3030	3F1-3030	2F1-3030
—	MF1-3036	3F1-3036	2F1-3036
—	MF1-3042	3F1-3042	2F1-3042
—	MF1-3048	3F1-3048	2F1-3048

**MATERIAL**

- BODY**
- MF - 16 gauge 304 stainless steel bowl, 430 body.
  - 3F - 16 gauge 304 stainless steel.
  - 2F - 14 gauge 304 stainless steel (AEROSPEC).
- LEGS**
- 1 1/2" O.D. 16 gauge 304 series stainless steel tubing, complete with 1" adjustable impact resistant white metal feet.

**DESIGN FEATURES**

- All sinks are fully cartoned.
- Easily assembled.
- Certain sizes UPS-able.

**EXCLUSIVE AERO SAFETY EDGE**

- Sink hemmed on the roll and backplash to eliminate cuts from rough edges.

**CONSTRUCTION**

- Exclusive 14" bowl depth on all models (consultant's spec).
- Custom style fabricated bowl for true gauge integrity.
- All sinks have a 3/4" radius at all intersecting planes (consultant's spec).
- Stainless steel gusset is machine welded 360 deg. to a stainless steel triangular plate.
- Gusset plate is fully welded directly underneath the sink for support.
- Polished to a #4 blended finish.

**PLUMBING**

- Water supply is 1/2" hot and cold.
- Faucet holes are 8" o.c. (Faucets not included. See accessories).

**AEROSPEC**

- Includes all of the above and the following:*
- Full 10" backplash instead of standard 7".
  - Stainless steel feet in lieu of white metal.
  - Legs stainless steel crossbracing with aluminum castings at all intersections.

**CUSTOM SIZES AVAILABLE**

**CONSULTANT'S SPECS AT PRODUCTION PRICES**



STAINLESS STEEL  
**SUPERMARKET  
SINKS**

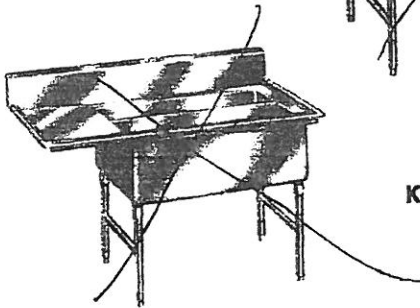
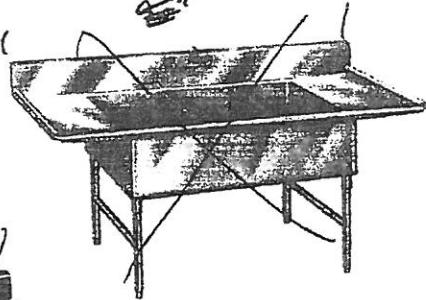
#12

**MEAT & PLATTER SINKS**

COMPACT - EFFICIENT - ECONOMICAL



K74-P-42



Item #: \_\_\_\_\_  
Model #: \_\_\_\_\_  
Project: \_\_\_\_\_

MODEL #	Qty
K7-MP-36	
K71-MP-36	
K72-MP-36	
K73-MP-36	
K5-93-54	
18-K5-34	
18-K5-44	
18-K5-56	
K74-P-42	
K75-P-42	
K76-P-42	
K74-P-28	
K75-P-28	
K76-P-28	

ACCESSORIES	Model #	Qty
DRAINS		
FAUCETS		
Knife Sterilizer		
Sanitizing Comp.		

**FEATURES:**

Sink bowls are fabricated to meet NSF specifications with a 3/4" radius. Elongated compartments designed for use with standard meat platters.

Placement of the welded leg assembly insures stability and furnishes direct support of the column load requirement for the entire sink unit.

**CONSTRUCTION:**

All TIG welded.

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

Gussets welded to a die-embossed reinforcing plate.

**MATERIAL:**

Entire unit is 16 gauge type "304" series stainless steel.

LEGS are 1-5/8" diameter heavy gauge tubular stainless steel with stainless steel gussets and 1" adjustable metal bullet fast.

**MECHANICAL:**

Supply is 1/2" hot and cold.

Faucet holes on 8" centers.

Faucets are not included. (see accessories)

Waste drains are 1-1/2" IPS basket type and are included.

**SANITIZING ACCESSORIES**

Knife Sterilizer Model 7-PS-21

Heater: 1KW-110V-1 ph thermostat maintains 180 degree water. 6 ft. plug cord. LW. cut-off

All stainless steel - welded and polished - plate protects heating element.

Special bracket insures heater can be installed on all surfaces. Clips onto all Advance Platter Sinks. Knife Separator is included.

Sanitizing Sink Compartment Model HR-1  
for details see Regaline Sanitizing Sink Catalog Page.



**NEW YORK**  
(800) 845-3168  
Fax: (516) 242-6900

**GEORGIA**  
(800) 832-1218  
Fax: (404) 775-5625

**TEXAS**  
(800) 527-0353  
Fax: (214) 932-4795

**NEVADA**  
(800) 448-8684  
Fax: (702) 972-1578



200 HEARTLAND BOULEVARD, EDGEWOOD, N.Y. 11717-8380



Model: \_\_\_\_\_

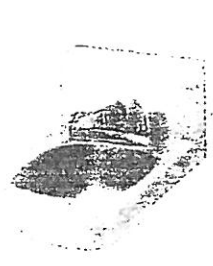
Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_

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

Model HS-0



Model HS-1



Model HS-2

#  
19



Model HS-4



Model HS-5



Model HS-6



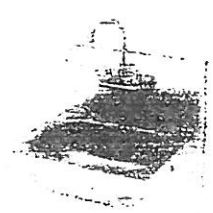
Model HS-7



Model HS-8

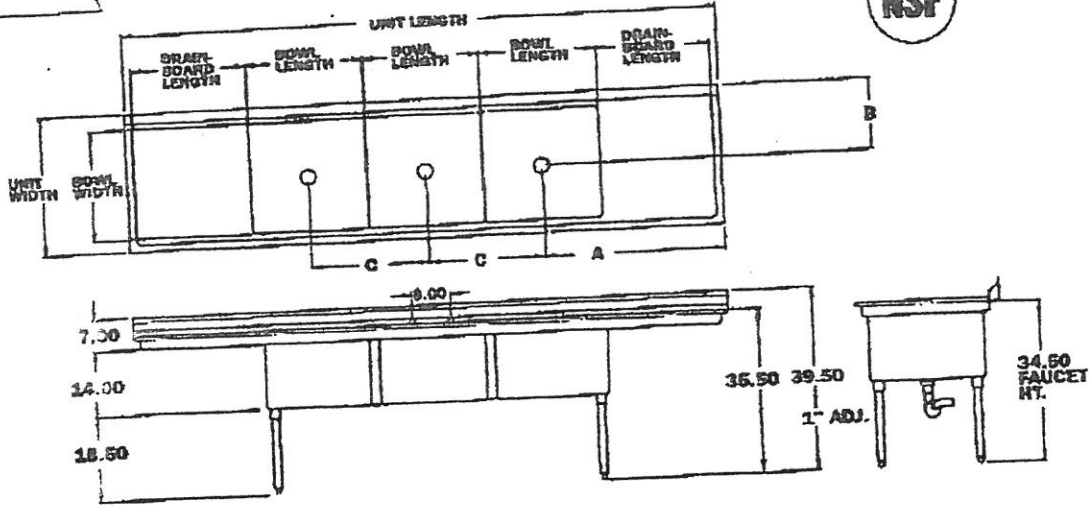


Model HS-10



- **Fabrication:**  
One piece 304 series stainless steel. All seams tig welded and polished.
- **Bowl:**  
Deep drawn with stamped rim on 17" models to prevent spillage.
- **Wall Mounting Bracket:**  
Offset design for added strength.
- **Faucet:**  
4" OC faucet supplied (wall or deck).
- **Drain:**  
Stainless Steel.
- **Drain with Overflow:**  
Stainless Steel with plastic overflow tube and inlet.
- **Plumbing:**  
1/2" IPS hot and cold water.  
1 1/2" IPS drain outlet.

Approved By: \_\_\_\_\_



■ Supplied with stainless steel drain basket and strainer.

BOWL Width	BOWL Length	UNIT Width	UNIT Length	DRAIN BOARD Length	A Drain	B Drain	C Drain	ECONOMY MF3 Model #	DELUX 3F3 Model #	AEROSPEC 2F3 Model #	Ship Weight	Cubic Feet	Sets, Faucet Holes
21	18	27	87	18	27.5	13.75	16	MF3-2116-18LR	3F3-2116-18LR	2F3-2116-18LR	150	29	ONE
21	18	27	99	24	33.5	13.75	16	MF3-2116-24LR	3F3-2116-24LR	2F3-2116-24LR	160	32	ONE
21	18	27	101	30	39.5	13.75	16	MF3-2116-30LR	3F3-2116-30LR	2F3-2116-30LR	165	33	ONE
21	18	27	123	36	45.5	13.75	16	MF3-2116-36LR	3F3-2116-36LR	2F3-2116-36LR	170	40	ONE
21	18	27	93	18	28.5	13.75	18	MF3-2118-18LR	3F3-2118-18LR	2F3-2118-18LR	165	31	ONE
21	18	27	105	24	34.5	13.75	18	MF3-2118-24LR	3F3-2118-24LR	2F3-2118-24LR	170	34	ONE
21	18	27	117	30	40.5	13.75	18	MF3-2118-30LR	3F3-2118-30LR	2F3-2118-30LR	175	38	ONE
21	18	27	129	36	46.5	13.75	18	MF3-2118-36LR	3F3-2118-36LR	2F3-2118-36LR	180	42	ONE
20	20	26	99	20	29.5	13.25	20	MF3-2020-20LR	3F3-2020-20LR	2F3-2020-20LR	200	32	TWO
20	20	26	111	24	35.5	13.25	20	MF3-2020-24LR	3F3-2020-24LR	2F3-2020-24LR	205	35	TWO
20	20	26	123	30	41.5	13.25	20	MF3-2020-30LR	3F3-2020-30LR	2F3-2020-30LR	210	39	TWO
20	20	26	135	36	47.5	13.25	20	MF3-2020-36LR	3F3-2020-36LR	2F3-2020-36LR	215	43	TWO
24	24	30	111	18	31.5	15.25	24	MF3-2424-18LR	3F3-2424-18LR	2F3-2424-18LR	230	40	TWO
24	24	30	123	24	37.5	15.25	24	MF3-2424-24LR	3F3-2424-24LR	2F3-2424-24LR	235	45	TWO
24	24	30	135	30	43.5	15.25	24	MF3-2424-30LR	3F3-2424-30LR	2F3-2424-30LR	240	49	TWO
24	24	30	147	36	49.5	15.25	24	MF3-2424-36LR	3F3-2424-36LR	2F3-2424-36LR	245	54	TWO
30	20	36	99	20	29.5	18.25	20	MF3-3020-20LR	3F3-3020-20LR	2F3-3020-20LR	240	43	TWO
30	20	36	111	24	35.5	18.25	20	MF3-3020-24LR	3F3-3020-24LR	2F3-3020-24LR	250	49	TWO
30	20	36	123	30	41.5	18.25	20	MF3-3020-30LR	3F3-3020-30LR	2F3-3020-30LR	260	54	TWO
30	20	36	135	36	47.5	18.25	20	MF3-3020-36LR	3F3-3020-36LR	2F3-3020-36LR	270	59	TWO

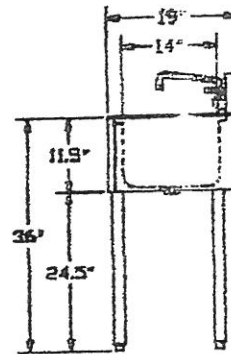
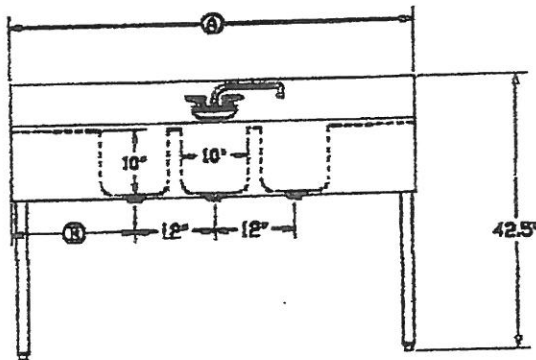
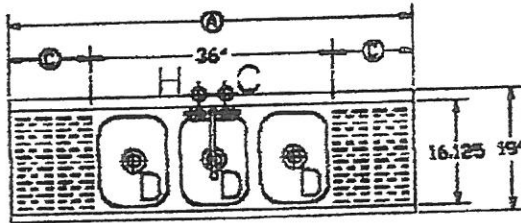
All dimensions are typical (tol. ±1/2"). \* For Accessories and Options see pages FS-7A, FS-7B.

Model: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_ Project: \_\_\_\_\_

### Convenience Store Sink

#12

Model Numbers	Length A	Bowls	Left Side to Drain B	Drainboard Size C	Bowl(s) Location	Weight lbs
CS-1860	5'-0"	3	18"	12" (2 ea.)	Center	118
CS-1872	6'-0"	3	24"	18" (2 ea.)	Center	138



#### Mechanical Requirements:

1/2" IPS Hot and Cold Connection  
1 1/2" IPS Drain Connection

Approved By: \_\_\_\_\_

Due to our commitment to continued product improvement, specifications are subject to change without notice.

**Krowne** Metal Corporation

257 Verona Ave. Newark, New Jersey 07104

www.krowne.com

sales@krowne.com

Phone: 800-631-0442

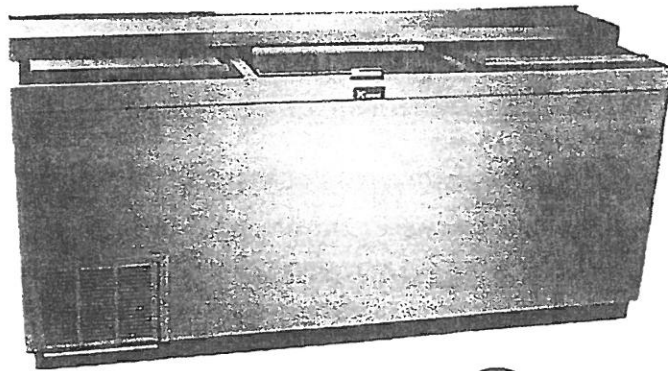
FAX: 973-485-1424

**\*\*\*\*\* IN STOCK \*\*\*\*\***

**July 2004 Price Sheet**

**Outstanding Features**

- 24" front to back (matches underbar)
- Stainless steel floor (all units)
- Heavy duty doors
- Heavy duty center bar construction
- Easy to clean covered corner liner
- Locks on all doors
- Rugged grab bar handle
- Floor drain connects to condensate evaporator pan
- Easy to service
- Removable stainless drain pan
- Removable side panel for easy access to compressor valves
- 5 five year compressor warranty



**Bottle Coolers**

**BLACK VINYL GLAD EXTERIOR WITH GALVANIZED INTERIOR AND STAINLESS STEEL FLOOR**

Size	Model#	List Price	Divider Racks	Case Cap. 12 oz. Bottle	Weight
4'- 0"	BC48-BG	\$2465	2	14.5	300
6'- 0"	BC72-BG	\$3036	3	25.5	405
8'- 0"	BC96-BG	\$3633	4	35.5	500

**STAINLESS STEEL EXTERIOR (FRONT AND SIDES) WITH GALVANIZED INTERIOR AND STAINLESS STEEL FLOOR**

Size	Model#	List Price	Divider Racks	Case Cap. 12 oz. Bottle	Weight
4'- 0"	BC48-SG	\$2693	2	14.5	300
6'- 0"	BC72-SG	\$3326	3	25.5	405
8'- 0"	BC96-SG	\$3948	4	35.5	500

**STAINLESS STEEL EXTERIOR (FRONT, SIDES and BACK) WITH STAINLESS STEEL INTERIOR (FLOOR and SIDES)**

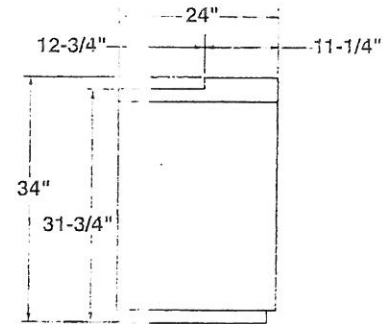
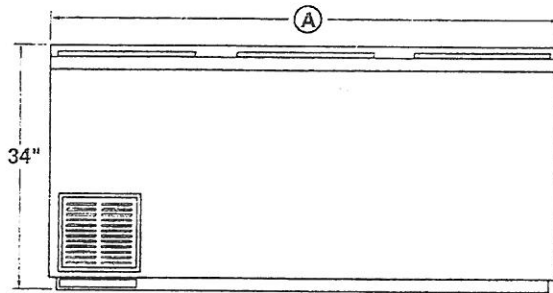
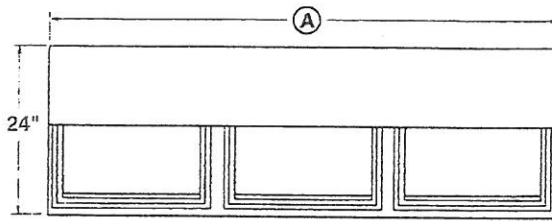
Size	Model#	Price	Divider Racks	Case Cap. 12 oz. Bottle	Weight
4'- 0"	BC48-SS	\$3403	2	14.5	300
6'- 0"	BC72-SS	\$3991	3	25.5	405

**OPTIONS**

Model	Description	List Price	Model	Description	List Price
BC-100	Interior light kit	\$63.00	BC-109	Floor kit for 72"	\$84.00
BC-101	Four 3 3/4" casters, 2 locking	\$68.00	BC-110	Floor kit for 96"	\$111.00
BC-102	Six 3 3/4" casters, 3 locking	\$100.00	BC-111	Bottle opener and catcher	\$40.00
BC-105	Wire partition (extra)	\$40.00	BC-112	One year extended labor warranty	\$95.00
BC-108	Floor kit for 48"	\$56.00			

Model: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_ Project: \_\_\_\_\_

**Slide Top Bottle Coolers**



Model Numbers	Overall Dimension A	Doors	Exterior Front & Sides	Interior Floor	Interior Sides	Divider Racks	Case Capacity 12 oz. Bottles	H.P.	Amps	Weight lbs
BC48-BG	4'-0"	2	Black Vinyl	Stainless	Galvanized	2	14.5	1/4	5.1	300
BC48-SG	4'-0"	2	Stainless	Stainless	Galvanized	2	14.5	1/4	5.1	300
BC48-SS	4'-0"	2	All Stainless	Stainless	Stainless	2	14.5	1/4	5.1	300
BC72-BG	6'-0"	3	Black Vinyl	Stainless	Galvanized	3	25.5	1/3	6.7	405
BC72-SG	6'-0"	3	Stainless	Stainless	Galvanized	3	25.5	1/3	6.7	405
BC72-SS	6'-0"	3	All Stainless	Stainless	Stainless	3	25.5	1/3	6.7	405
BC96-BG	8'-0"	4	Black Vinyl	Stainless	Galvanized	4	35.5	1/2	7.4	500
BC96-SG	8'-0"	4	Stainless	Stainless	Galvanized	4	35.5	1/2	7.4	500

**ELECTRICAL:**  
115V, 1 Phase, 60 Hz.  
Furnished with 6'-0" plug-in cord

**REFRIGERATION:**  
1/4 Hp or 1/3 Hp, 134a Refrigerant  
30° F to 40° F Operating range

**INTERIOR:**  
Interior Floor: Type 304 stainless steel  
Interior Walls:  
Black Vinyl Clad Model: galvanized steel  
Stainless Steel Model: galvanized steel  
Partitions:  
Two adjustable chrome plated

**EXTERIOR:**  
Black Vinyl Clad Model:  
Front & Sides: black vinyl clad steel  
Back: galvanized steel  
Stainless Model:  
Front & Sides: Type 304 stainless steel  
Back: galvanized steel  
All Stainless Model:  
Front & Sides: Type 304 stainless steel  
Back: Type 304 stainless steel

**PLUMBING:**  
No drain connection required

**Krowne** Metal Corporation  
257 Verona Ave. Newark, New Jersey 07104

Phone: 800-631-0442  
NJ: 973-485-2611  
FAX: 973-485-1424

**MODEL  
CDR-1550  
CDR-1550S**

# THE SPACE SAVER! DOUGH ROLLER

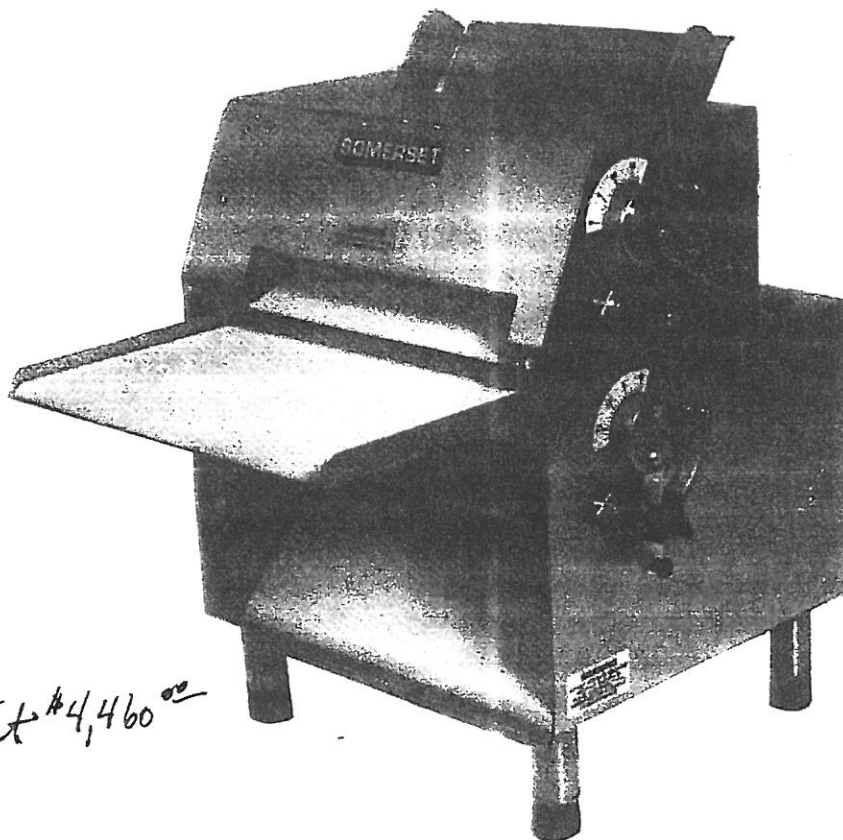
## **PERFECT FOR:**

PIZZA (15" MAX)  
CALZONES  
PIE CRUSTS  
PITA BREAD  
FLOUR TORTILLAS

## **ALSO FOR:**

ROLLED IN DOUGH  
COOKIES  
SHEETING  
SWEET DOUGHS  
PIEROGI

*List #4,460<sup>00</sup>*



**USDA APPROVED AND LISTED**



The most advanced compact sheeter with the *hand crank* operation.

Ergonomic design, makes it easy and simple to operate.

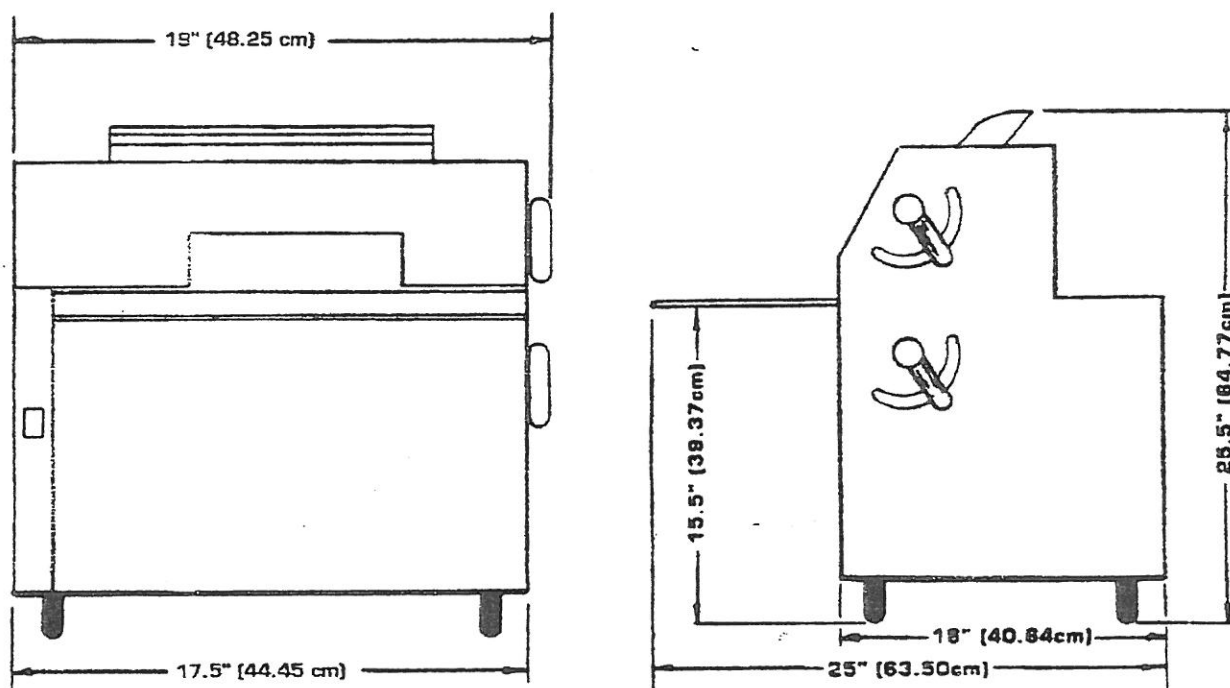
Sheets dough to a uniform thickness in seconds.

The new All Stainless Steel construction offers Safety, Sanitation, Speed, Simplicity, Durability and Low Cost.

## FEATURES:

- Safety sensors for automatic shutoff
- Compact design, ideal for use in limited space
- Sanitary, heavy duty, all stainless steel welded construction
- Spring loaded scrapers readily removable for easy cleaning
- Simple handle adjustments for exact uniform dough thickness
- Ergonomic design for easy operation
- Large hopper accepts large pieces of dough
- Convenient All-in-Front operation
- Maintenance free drive mechanism
- Drive mechanism isolated from roller area
- Choice of synthetic or hard chrome plated rollers
- Adjusting stops
- Safe...simple...easy to operate...easy to clean

## DIMENSIONS:



## SPECIFICATIONS:

- ROLLERS:** 3.5" (8.89cm) Dia. by 15" (38.10 cm.) Length.
- SCRAPERS:** Synthetic, Spring Loaded, Removable.
- BEARINGS:** Sealed Ball Bearings, Permanently Lubricated.
- GEAR MOTOR:** Heavy Duty 1/2 HP Maintenance Free.  
Single Phase, 115V, 60Hz or 220V, 50Hz.

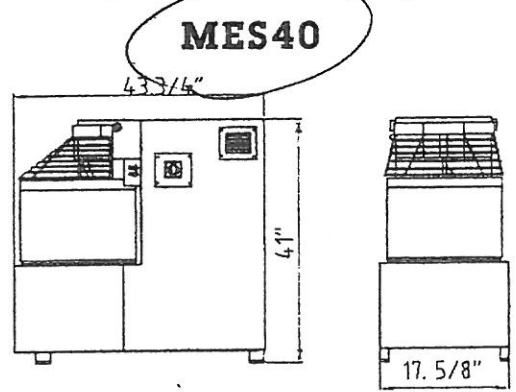
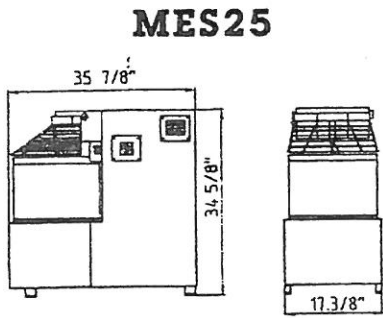
- FINISHING:** All Stainless Steel.
- LEGS:** 4" Adjustable, Sanitary Stainless Steel.
- SHIPPING WEIGHT:** 170 lbs [77 kgs].

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

MADE IN U.S.A

Model	MES25	MES40
Capacity	25 kg 55 lbs	55 kg 85 lbs
H.P.	2 h.p.	3 h.p.
Voltage	All Units shipped with cord - NO PLUG	
Dual Speed	230/60/3	230/60/3
Single Speed	115/230/60/1	230/60/1
Bowl rpm		
Dual Speed	210/313 rpm	171/260 rpm
Single Speed	313 rpm	260 rpm
Tool rpm		
Dual Speed	20/30 rpm	17/25 rpm
Single Speed	30 rpm	25 rpm
Finish	Hardened Resin Acrylic -White Paint	
Bowl	Polished Heavy Stainless Steel	
Dimensions	35"x14"x34"	52"x20"x44"
Shipping Weight	275 lbs	440 lbs
Net Weight	250 lbs	420 lbs

Standard Equipment-  
 Stainless Steel bowl, Heavy Aluminum hook, safety cage  
 and a five minute timer.  
 Both machines are driven by a chain system which guaran-  
 tees an even mix without slipping

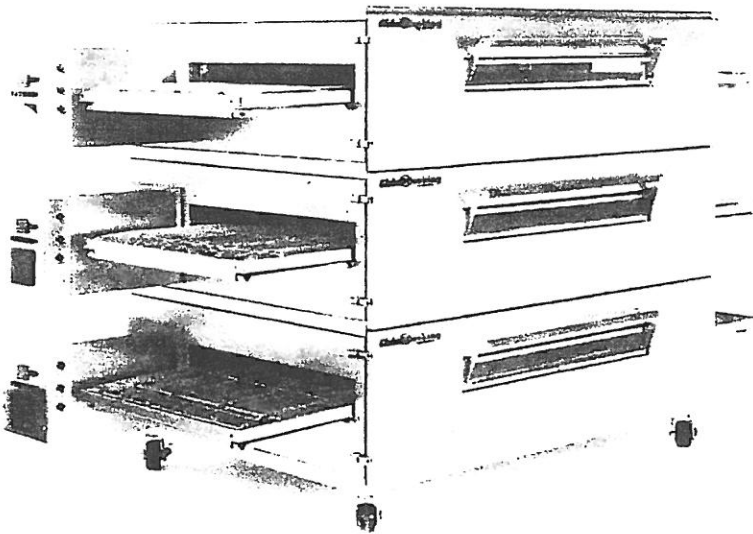


# Global Cooking Systems™

Global Cooking Systems assures you that when you purchase our stainless steel conveyor ovens you have ovens that are reliable and will maximize your cooking potential with minimum effort from your kitchen staff and at a cost that will save your hard-earned cash. All ovens have easy access to the internal components making cleaning fast and easy. Constant heat is delivered to the chamber with high velocity air through adjustable fingers. The product cooks faster because the cold air and moisture is blown away from the baking items leaving the product moist and flavorful on the inside and with a crisp crust and a picture perfect outer finish. The design of all ovens makes them excellent for cooking many products including pizza, seafood, bagels, ethnic foods and more.

## Basic Information

The direct gas fired convection conveyor oven is a great oven with a choice of a 70", 55" or 40" long cooking chamber and a 32" wide conveyor belt. The finger design provides constant and even cooking. The Global-Mod™ quick change burner control cabinet makes this an oven with great reliability and easy serviceability.



## Standard Features

- Quick and dependable quick-change burner, controls, and conveyor drive motor all contained in the Global-Mod™ control box.
- Stainless steel construction. The ovens are stainless steel, which gives long lasting dependable service.
- Dual direction conveyor.
- Available right or left hand gas line hook-up (3270 only)
- Modulating gas valves giving greater efficiency.
- Natural gas or L.P. gas.

## Special Features

**NO MORE FRANTIC FRIDAYS!** The ovens have the Global Mod™, a quick removable control cabinet for ease and speed in serviceability. This patent pending design makes it possible to quickly change the control cabinet, containing burner, conveyor drive motor and electrical controls, if for any reason you have a problem that lets you down at the most inopportune moment - like a busy Friday evening. Now, a repair-person can quickly change the control cabinet with the Global-Mod™ and have you up and running quickly without a long down period.

## Available Accessories

- Flexible gas line attachment
- Oven bottom liners
- Additional Global-Mod™ Control Cabinets
- Split Conveyor Belts

## Ease of Cleaning

- Easy removable front panel
- No tools required

## Warranty

- Two-year warranty on parts and labor
- Service network

## Contact Information

www.GlobalCookingSystems.com • 316-721-1355



## Conveyor Convection Oven Specifications

Oven Type	Electrical Requirements			Natural Gas Requirements		Propane Gas Requirements		Gas Pipe Size (NPT)	
	Voltage (AC)	Phase	HZ	Amps	Burner Capacity BTU/hr (Max)	Gas Supply Pressure Inches, Water Column	Burner Capacity BTU/hr (Max)		Gas Supply Pressure Inches, Water Column
3270 Single	120	1	60	15	180,000	4.5-10.5	180,000	11-13	3/4"
3270 Double	120	1	60	30	360,000	4.5-10.5	360,000	11-13	1"
3270 Triple	120	1	60	45	540,000	4.5-10.5	540,000	11-13	1 & 1/4"
3255 Single	120	1	60	7.5	160,000	4.5-10.5	160,000	11-13	3/4"
3255 Double	120	1	60	15	320,000	4.5-10.5	320,000	11-13	1"
3255 Triple	120	1	60	22.5	480,000	4.5-10.5	480,000	11-13	1 & 1/4"
3240 Single	120	1	60	7.5	100,000	4.5-10.5	100,000	11-13	3/4"
3240 Double	120	1	60	15	200,000	4.5-10.5	200,000	11-13	1"
3240 Triple	120	1	60	22.5	300,000	4.5-10.5	300,000	11-13	1 & 1/4"

Belt Width for all ovens is 32".

Maximum Temperature is 560 degrees F.

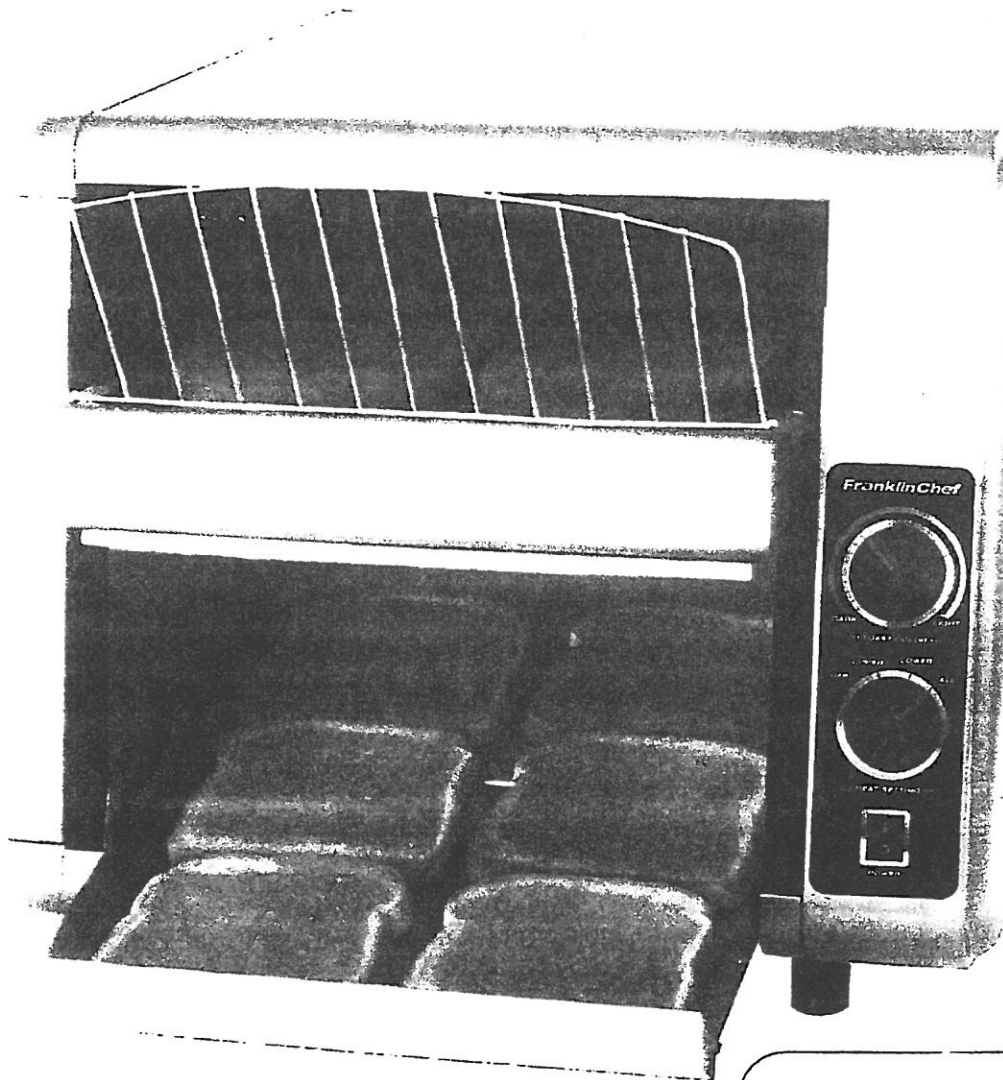
Shipping Weight of each oven cavity is approximately 1000 lbs. for 3270, 900 lbs. for 3255, and 800 lbs. for 3240.

Conveyor Opening Height Maximum 3".

Bake Time set at 4-10 minutes, but can be adjusted if requested.

Above specifications are subject to change without notice. Municipal codes may also apply.

# Franklin Chef



FCC7000

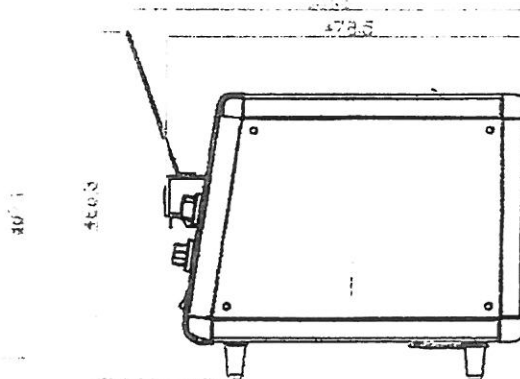
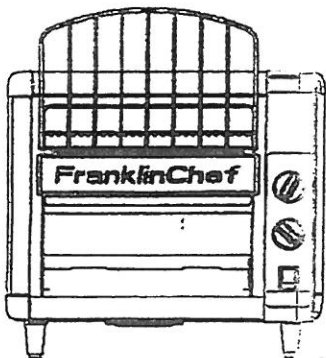
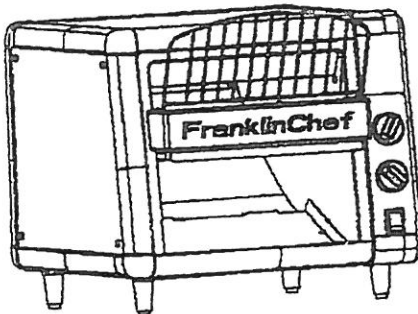
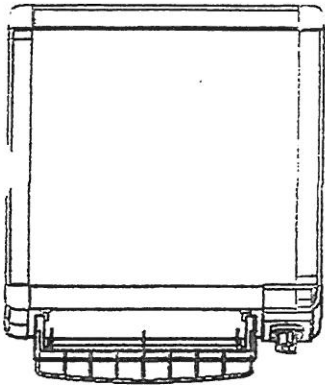
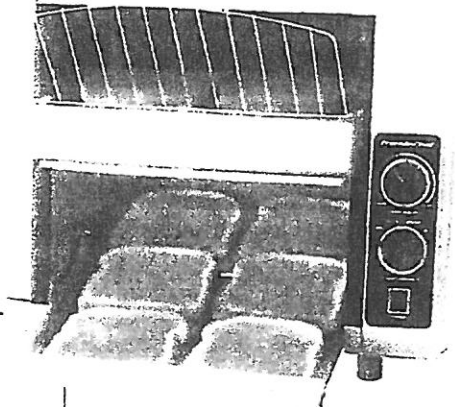
*Burger Bun Toaster*

*18 Mount and with Home Call*

- Stainless steel exterior and interior
- 1700W power
- 300+ slices per hour
- NSF listed
- Commercially U.S. approved
- 3 Heat Settings: UPPER, LOWER, BOTH
- Conveyor speed control for toast color
- Also available in designer red

# FranklinChef

- Stainless steel exterior and interior
- 1700W power
- 300+ slices per hour ✓
- NSF listed
- Commercially UL approved
- 3 Heat Settings: UPPER, LOWER, BOTH
- Conveyor speed control for toast color
- Also available in Designer red



UNIT	FCC7000
Electrical Input	120Vac 60Hz
Electrical Rating	14.2A
Unit Size W x D x H	16.5" x 20.9" x 18.4"
Unit Weight (unpacked)	31.7 lbs

PACKAGING & SHIPPING	FCC7000
Pack Weight	36.1 lbs
Pack W x D x H	21.8" x 19.5" x 16.7"
20' Container	240 pcs
40' Container	481 pcs
40' HC Container	568 pcs



FCC7000



# Fleetwood

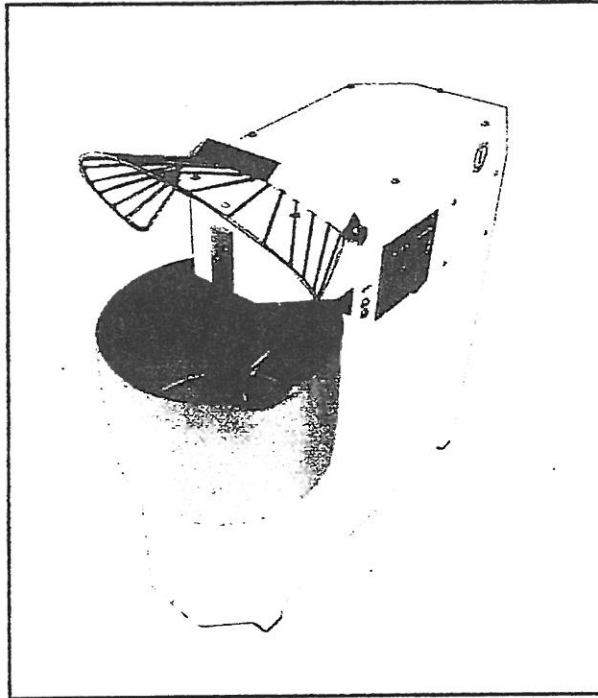
#28 Dough mixer #408T

Models

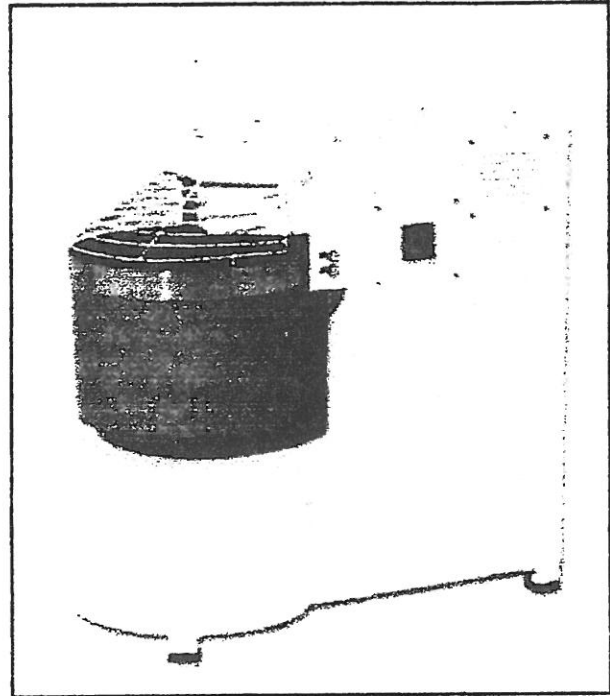
MES25

MES40

Spiral Mixers



MES25



MES40

## Pizza Dough, Pretzel Dough, Dumpling Dough & Bagel Dough

Two spiral mixers for mixing heavy dough quickly and thoroughly. These heavy duty, powerful units easily kneads, mixes and beats all types of dough and both are perfect for commercial kitchens. Model MES25 has a capacity of 50 lbs. while the MES40 holds 85 lbs. Available either single or dual speed perfect for pizzeria and bagel shops, etc.

**Finally a Heavy Duty  
Affordable Dough Mixer**

Fleetwood Food Svc.

71 Bloomfield Avenue • Newark, N.J. 07104 • (973)482-5070