






Quote





03/17/2026

Project:
Kabab House and Shawarma


From:
T&C Restaurant Equipment &
Supply, Inc.
David Lee
616 Campbell Loop Dr
Hattiesburg, Mississippi 39401
6013366669
6013366669 (Contact)

Job Reference Number: 11459

Item	Qty	Description	Sell	Sell Total
	1	HOT FOOD SERVING COUNTER / TABLE Klinger's Trading Model No. SW3H120 Sealed Well Electric Table, stationary, 3-pan, 47-1/2"W x 30-5/8"D, (3) 12" x 20" hot wells, individual thermostatic controls, 18 gauge stainless steel undershelf, fiber glass insulated, manifold drain assembly, 1920 watts, cord with NEMA 5-20P, 120v/60/1-ph, 16.0 amps, ETL	\$1,627.14	\$3,254.28
	2 ea	KSS3 Serving Guard, for 3-pan units, 47-1/2" W Lexan® horizontal panel, 18 gauge stainless steel frame, sides & top shelf, KD, NSF	\$253.24	\$506.48
			ITEM TOTAL:	
	2	RANGE, 60", 6 BURNERS, 24" GRIDDLE Atosa USA, Inc. Model No. AGR-6B24GR-NG CookRite Range, Natural gas, 60"W x 31"D x 57-3/8"H, (6) 32,000 BTU open burners with standing pilots, (1) 24"W 3/4" think polished steel griddle on the right, (2) 26-1/2"W oven, oven pilot with safety shut off, (4) adjustable chrome oven rack, drip tray, stainless steel front, back sides, kick plate, back guard & over shelf, casters, 294,000 total BTUs, cETL, ETL-Sanitation	\$3,654.19	\$3,654.19
	1 ea	1 year parts & labor warranty (continental USA only)		
			ITEM TOTAL:	
	3	GAS FLOOR FRYER Atosa USA, Inc. Model No. ATFS-75-NG CookRite Fryer, natural gas, floor model, 21-1/10"W x 30-1/10" x 44-2/5"H, 75 lb. capacity, (5) burners, standby pilots, 200°F- 400°F temperature range, self-reset high temperature limiting device,, safety valve, (2) nickel plated baskets with coated handles, basket hanger, oil cooling zone seated in the bottom of the tank, stainless steel structure, (4) casters, cETLus, ETL-Sanitation	\$1,429.19	\$2,858.38
	2 ea	1 year parts & labor warranty (continental USA only)		
	2 ea	Natural gas, 170,000 total BTU's		

Item	Qty	Description	Sell	Sell Total
			ITEM TOTAL:	\$2,858.38
4	1 ea	CHARBROILER, GAS, COUNTERTOP Atosa USA, Inc. Model No. ATRC-24 CookRite Heavy Duty Radiant Charbroiler, Natural gas, countertop, 24", (2) stainless steel burners, standby pilots, stainless steel radiant plates, cast iron grates, independent manual controls, adjustable multi-level top grates, stainless steel structure, adjustable stainless steel legs, 70,000 BTU, cETLus, ETL-Sanitation (ships with LP conversion kit)	\$838.39	\$838.39
				
	1 ea	1 year parts & labor warranty (continental USA only)		
			ITEM TOTAL:	\$838.39
5	4 kt	GAS CONNECTOR HOSE KIT / ASSEMBLY T&S Brass Model No. HG-2D-48K Packed 1 kt Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (1) 90° elbow, ball valve, necessary hardware, with Surelink restraining cable adjustable for 3' to 5', 215,000 BTU/ hr minium flow capacity	\$178.02	\$712.08
				
			ITEM TOTAL:	\$712.08
6	1 ea	MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR Atosa USA, Inc. Model No. MSF8306GR Atosa Sandwich/Salad Mega Top Refrigerator, two-section, 48-1/5"W x 34"D x 46-5/8"H, includes (18) 1/6 poly pans, rear-mounted, self-contained refrigeration, 13.4 cu. ft., (2) solid hinged self-closing doors, digital temperature control, 33° to 40°F temperature range, (2) adjustable shelves, 9-1/4" poly cutting board, ventilated refrigeration, automatic evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, 3" casters, R290 Hydrocarbon refrigerant, 1/7 HP, 115v/60/1-ph, 2.3 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation	\$2,521.05	\$2,521.05
				
	1 ea	2 year labor & parts warranty, 5 years warranty on compressor (continental USA only)		
	1 ea	1/6 size, 6" deep poly pans and dividers included		
			ITEM TOTAL:	\$2,521.05
7	1 ea	REACH-IN REFRIGERATOR Atosa USA, Inc. Model No. MBF8005GR Atosa Refrigerator, reach-in, two-section, 51-7/10"W x 31-7/10"D x 81-3/10"H, top mount self-contained refrigeration, 43.2 cu. ft. (2) locking hinged solid doors, digital temperature control, 33° to 40°F temperature range, (6) adjustable shelves, interior LED lighting, automatic evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, 4" casters, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 3.2 amps, cord with NEMA 5-15P, cETLus, ETL-Sanitation, ENERGY STAR®	\$2,720.83	\$2,720.83
				
	1 ea	2 year labor & parts warranty, 5 years warranty on compressor		

Item	Qty	Description	Sell	Sell Total
(continental USA only)				
			ITEM TOTAL:	\$2,720.83
8	1 ea	REACH-IN FREEZER Atosa USA, Inc. Model No. MBF8002GR Atosa Freezer, reach-in, two-section, 51-7/10"W x 31-7/10"D x 81-3/10"H, top mount self-contained refrigeration, 43.2 cu ft., (2) locking hinged solid doors, digital temperature control, -8° to 0°F temperature range, (6) adjustable shelves, interior LED lighting, automatic evaporation, stainless steel interior & exterior, galvanized steel back, 4" casters, R290 Hydrocarbon refrigerant, 3/4 HP, 115v/60/1-ph, 8.6 amps, cord with NEMA 5-15P, cETLus, ETL-Sanitation, ENERGY STAR®	\$3,409.87	\$3,409.87
	1 ea	2 year labor & parts warranty, 5 years warranty on compressor (continental USA only)		
			ITEM TOTAL:	\$3,409.87
9	1 ea	FRYER FILTER, MOBILE Atosa USA, Inc. Model No. FPOF-80 Portable Fryer Filter, 20-1/4"W x 33-1/2"D x 24"H, 80 lb. capacity, 5' flexible high temperature return hose, reversible pump, removable filter assembly, stainless steel exterior & interior, welded steel frame with 3" swivel casters, cETLus, ETL-Sanitation	\$3,143.95	\$3,143.95
	1 ea	1 year parts & labor warranty (continental USA only)		
	1 ea	1 year parts & labor warranty (continental USA only)		
			ITEM TOTAL:	\$3,143.95
10	1 ea	EQUIPMENT STAND Atosa USA, Inc. Model No. ATSE-3048 MixRite Equipment Stand, 48"W x 30"D x 24"H, stainless steel top with upturn on rear & sides, stainless steel adjustable undershelf & legs, adjustable bullet feet, NSF, KD	\$255.45	\$255.45
			ITEM TOTAL:	\$255.45
11	1 ea	WORK TABLE, STAINLESS STEEL TOP Atosa USA, Inc. Model No. SSTW-3060 MixRite Work Table, 60"W x 30"D x 34"H, 18/430 stainless steel top with turned down edges, 18/430 stainless steel adjustable undershelf & legs, adjustable bullet feet, NSF, KD	\$277.06	\$277.06
			ITEM TOTAL:	\$277.06
12	1 ea	MEAT GRINDER	\$1,550.00	\$1,550.00

Item	Qty	Description	Sell	Sell Total
		Globe (Middleby) Model No. CM22 (QUICK SHIP) (MIDDLEBY ESSENTIALS ITEM) Chefmate™ Meat Chopper, #22 head size, 450 lbs. meat/hour, manual reset motor overload protection, stainless steel housing, cylinder, worm gear & adjusting ring, includes: (1) knife, (1) stainless steel product tray, (1) 1/4" plate, (1) 5/16" plate, (1) stuffing tube (requires stuffing plate-not included), & (1) polycarbonate pusher, 1-1/2 HP, 115v/60/1-ph, 16.0 amps, NEMA 5-15P, cETLus, ETL-Sanitation (for beef, pork, venison only - NO poultry, cheese or vegetables) (Ships within 1-2 days)		
	1 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details		
	1 ea	1 year parts & labor warranty, standard		
			ITEM TOTAL:	\$1,550.00
13	1 ea	FOOD SLICER, ELECTRIC Univex Model No. 6612M Value™ Series Slicer, gravity feed, manual, medium-low volume, 12" diameter blade, variable slice thickness 0" to .5", built-in sharpener, belt-driven on blade/gear-driven on carriage, permanently attached knife ring guard, anodized aluminum construction, includes new low friction blade, .37kW, 1/2 hp motor, cETLus, NSF	\$2,237.72	\$2,237.72
	1 ea	All non-standard items require a signed non-cancellation form. A deposit may be required for orders including multiple non-standard units, multiple standard units totaling over \$25,000, any order exceeding the account's credit limit, or any special-order/customized products.		
	1 ea	One-year, on-site parts & labor warranty, see model "WARRANTY SHEET" for details		
	1 ea	115v/60/1-ph, 4.0 amps, NEMA 5-15P, standard		
			ITEM TOTAL:	\$2,237.72
14	1 ea	DISPLAY CASE, REFRIGERATED DELI Admiral Craft Equipment Corp. Model No. USDC-82 U-STAR Refrigerated Deli Case, 82" wide, 30.9 cu. ft., bottom mounted self-contained refrigeration, (3) rear service doors, (9) adjustable epoxy coated steel shelves, curved front glass, rounded corners, LED lighting, high humidity gravity coil refrigeration system, 304 stainless steel interior floor, stainless steel top, black coated sides, back & front, R290, 3/4 HP, 115v/60/1-ph, 658 watts, 7.08 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation (special order, container buy only)	\$3,731.75	\$3,731.75
	1 ea	1 year warranty on parts & labor, standard		
	1 ea	5 year compressor warranty		
			ITEM TOTAL:	\$3,731.75

Item	Qty	Description	Sell	Sell Total
15	1 ea	VERTICAL BROILER (GYRO), ELECTRIC Eurodib USA Model No. DE2A Visvardis Gyro Machine, electric, 33" high, 66-100lbs capacity, 24-3/4"H spit, moveable rear heating element, enclosed motor, stainless steel, 220v/60/3-ph, 6.6 kw	\$2,231.43	\$2,231.43
	1 ea	1 year parts & labor warranty on all electrical equipment, standard		
			ITEM TOTAL:	\$2,231.43



Merchandise	\$33,902.91
Freight	\$205.00
Tax 7%	\$2,387.55
Total	\$36,495.46

- *Prices quoted will be good for 10 days*
- *Unless freight is stated, freight charges may be added*
- *If you live in Mississippi, taxes will apply*
- *Delivery and set in place available for additional charges*
- *Items quoted are based on availability at the time of purchase. Due to ocean freight back logs, some items may have to be substituted and/or canceled. Pricing may vary due to substitution.*
- *Warranties implied are solely from the manufacturer of the equipment sold. At no time will T&C Restaurant Equipment be held responsible for warranties on sold equipment, nor will T&C Restaurant Equipment be liable for any food lost or loss of revenue in the event of an equipment failure. However, T&C Restaurant Equipment will help assist (when able) in the warranty process between the customer and the manufacturer to get warranty process started.*
- *Invoices are due at the time of receipt. Any open invoices over 30 days will have 15% interest added to invoices. If invoices are not paid in timely manner and T&C Restaurant Equipment must use legal representation to file suit against open invoices, customer will be responsible for any attorney fees and court fees that T&C Restaurant Equipment incur fighting this claim.*
- *Quotes are done electronically. If a mistake is made on pricing or quantities, T&C Restaurant Equipment has the right to correct any misquotes or factory misquoted pricing.*
- *Litigation deemed warranted by either party is agreed to be held in Forrest County, MS.*

*****VERY IMPORTANT*****

If you are receiving equipment via freight lines, you must inspect ALL equipment for damage and number of pallets/pieces before signing release with freight line. EVEN IF UNITS ARE CRATED, YOU MUST CHECK FOR DAMAGE. If damage is found, please note with delivery driver the damage and contact us immediately.
IF YOU FIND DAMAGE AFTER YOU SIGN FOR EQUIPMENT, NOTHING CAN BE DONE TO RECEIVE CREDIT OR ANOTHER PIECE OF EQUIPMENT. Noting damage before the truck driver leaves is the only way our vendors can get credit for damages.

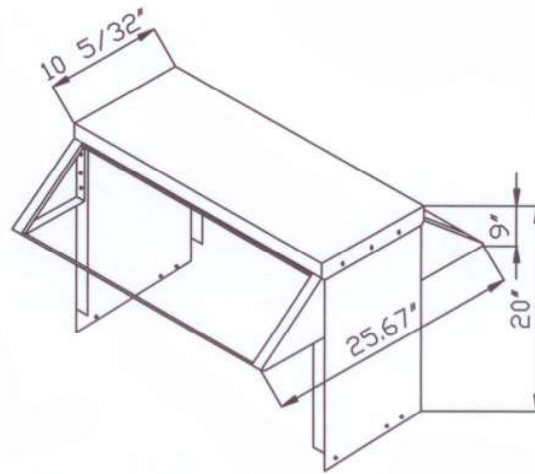
I understand the shipping policy

Signed _____

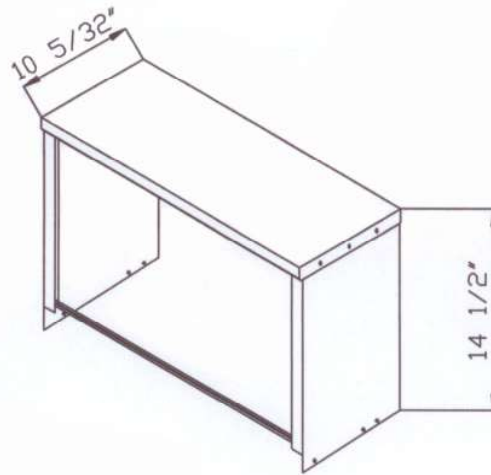
Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$36,495.46



Model	Length
KBS-2	32"
KBS-3	47 1/2"
KBS-4	62 23/32"
KBS-5	78 1/16"



Model	Length
KSS-2	32"
KSS-3	47 1/2"
KSS-4	62 23/32"
KSS-5	78 1/16"



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California, Colorado, Florida, Georgia, Illinois,
New Jersey, Ohio, Texas, Washington

60” Combination Gas Ranges

Standard Features

- Stainless steel exterior including front, back sides, kick plate, back guard and over shelf
- 60” combination ranges standard with either a 24”, 36” or 48” griddle top with 2, 4 or 6 burners
- Heavy duty 3/4” thick polished steel griddle plate
- Drip tray provided under burners to catch grease drippings
- 32,000 BTU top burners, 27,000 BTU griddle & 27,000 BTU oven burners
- Oven temperature range between 175°F – 550°F
- Standing pilot for open top burners
- Oven pilot with 100% safety shut off
- Enamel interior oven for easy cleaning
- Multiple position oven rack guides
- Two (2) chrome oven racks per oven standard
- Available in Natural and Propane
- 3/4” NPT rear gas connection and regulator provided
- Four (4) casters standard

Optional Accessories

- Leg kit part #: 301110006
- Extra oven rack part #: 301100012

MODELS:

AGR-2B48G/AGR-4B36G/AGR-6B24G



AGR-2B48G



AGR-4B36G



AGR-6B24G



1 YEAR PARTS AND LABOR WARRANTY



Conforms to ANSI
STD Z83.11-2009 (2011)
Certified for CSA
STD 1.8B-2009 (2011)
Conforms to NSF/ANSI STD.4



REV. 05/23

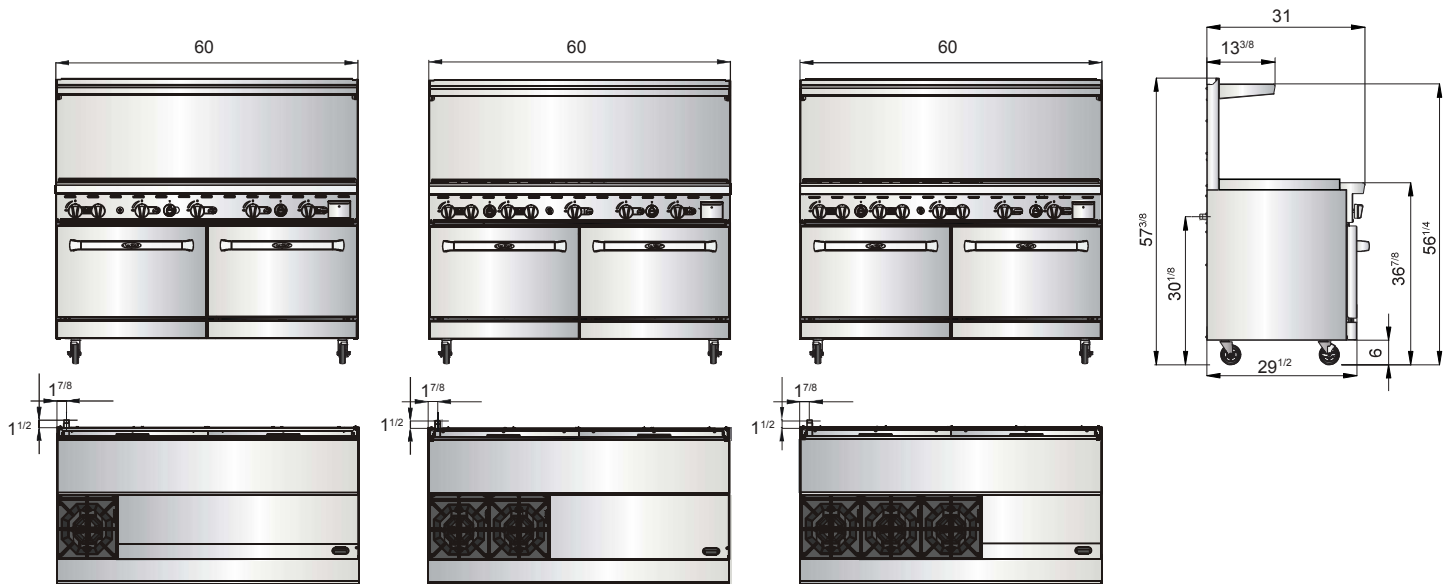

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SPECIFICATIONS

Models	Gas Type	Burner Name	BTU's	Number of Burners	Valve Types	Oven Size (inch)	Hot Plates Working Area(inch)	Griddle Working Area(inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
AGR-2B48G	NG	Hot plates	64,000	2	Pilot light	26 ^{1/2} ×26×14	2pcs 11 ^{4/5} ×11 ^{4/5}	48×20 ^{5/8}	60×31×57 ^{3/8}	805	971
		Griddle	102,000	4							
		Oven	54,000	2							
	LP	Hot plates	46,000	2							
		Griddle	100,000	4							
		Oven	54,000	2							
AGR-4B36G	NG	Hot plates	128,000	4	Pilot light	26 ^{1/2} ×26×14	4pcs 11 ^{4/5} ×11 ^{4/5}	36×20 ^{5/8}	60×31×57 ^{3/8}	792	949
		Griddle	75,000	3							
		Oven	54,000	2							
	LP	Hot plates	92,000	4							
		Griddle	75,000	3							
		Oven	54,000	2							
AGR-6B24G	NG	Hot plates	192,000	6	Pilot light	26 ^{1/2} ×26×14	6pcs 11 ^{4/5} ×11 ^{4/5}	24×20 ^{5/8}	60×31×57 ^{3/8}	775	941
		Griddle	48,000	2							
		Oven	54,000	2							
	LP	Hot plates	138,000	6							
		Griddle	48,000	2							
		Oven	54,000	2							

PLAN VIEW
AGR-2B48G
AGR-4B36G
AGR-6B24G


Heavy duty burners



Chrome oven rack



Stainless steel knobs



Stainless steel drawers



Logo





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Fryers

Standard Features

- Stainless steel exterior and interior
- Welded stainless steel tank
- Heavy duty burners with a standing flame, standby pilots
- High quality millivolt thermostat (T-Stat) maintains select temperature automatically between 200°F – 400°F
- Oil cooling zone in the bottom of the tank captures food particles and extends oil life
- Safety valve with an automatic voltage stabilizing function
- Self-reset high temperature limiting device
- Two (2) nickel plated baskets with coated handles standard
- Basket hanger standard
- Available in Natural & Propane gas
- 3/4" NPT rear gas connection and regulator
- Four (4) casters standard

Optional Accessories

- Leg kit part #: 301110006
- Fryer splash guard part #: 21101001047
- ATFS-35ES & ATFS-40 & ATFS-50 Fryer cover #: 21201001019
- ATFS-75 Fryer cover #: 21201003015
- Joiner strip #: 21101001046
- Mesh fryer screen for ATFS-35ES/40/50: R06018000069
- Mesh fryer screen for ATFS-75: R06018000070

MODELS:

ATFS-35ES / ATFS-40 / ATFS-50 / ATFS-75



ATFS-35ES



ATFS-40



ATFS-50



ATFS-75



1 YEAR PARTS AND LABOR WARRANTY



ATFS-35ES



Intertek
4003935



Intertek
4003935

Conforms to ANSI
STD Z83.11-2009 (2011)
Certified to CSA
STD 1.8B-2009 (2011)
Conforms to NSF/ANSI STD.4



REV. 07/25



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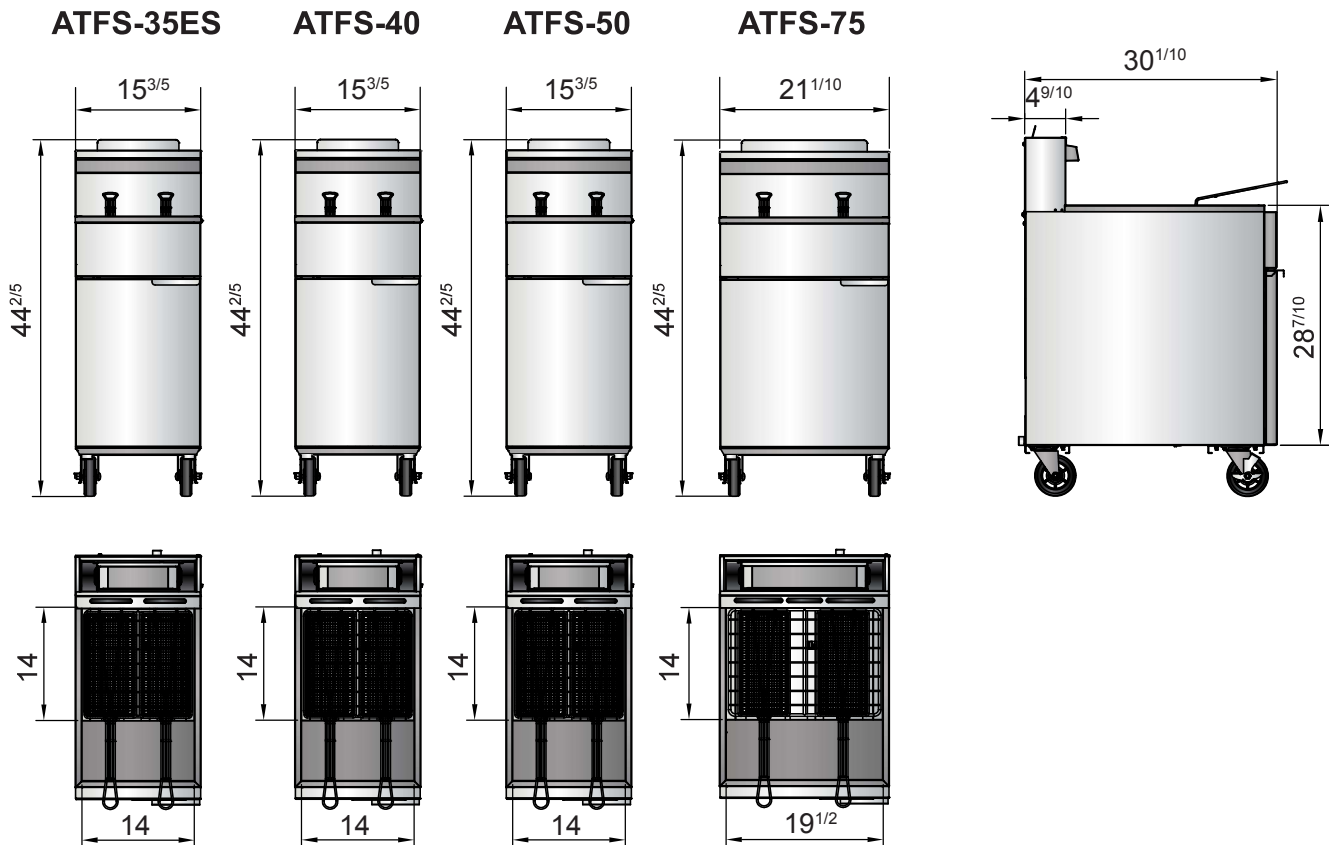
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SPECIFICATIONS

Models	Burners and Control Method	Gas Type	Intake-tube Pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Basket Dimensions (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
ATFS-35ES	3 Burners, Independent Manual Control	NG	4	20,000	60,000	4" w.c.	13 ^{3/10} ×6 ^{1/2} ×5 ^{9/10}	15 ^{3/5} ×30 ^{1/10} ×44 ^{2/5}	133	166
		LP	10	20,000	60,000	10" w.c.				
ATFS-40	3 Burners, Independent Manual Control	NG	4	34,000	102,000	4" w.c.	13 ^{3/10} ×6 ^{1/2} ×5 ^{9/10}	15 ^{3/5} ×30 ^{1/10} ×44 ^{2/5}	131	160
		LP	10	30,000	90,000	10" w.c.				
ATFS-50	4 Burners, Independent Manual Control	NG	4	34,000	136,000	4" w.c.	13 ^{3/10} ×6 ^{1/2} ×5 ^{9/10}	15 ^{3/5} ×30 ^{1/10} ×44 ^{2/5}	143	171
		LP	10	30,000	120,000	10" w.c.				
ATFS-75	5 Burners, Independent Manual Control	NG	4	34,000	170,000	4" w.c.	13 ^{3/10} ×9 ^{1/2} ×5 ^{9/10}	21 ^{1/10} ×30 ^{1/10} ×44 ^{2/5}	168	200
		LP	10	30,000	150,000	10" w.c.				

PLAN VIEW



Stainless steel tank



Baskets



Basket hanger



Temperature limiting device





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Countertop Radiant Broilers

Standard Features

- Stainless steel exterior and interior
- 35,000 BTU stainless steel burners with standby pilot
- Independent manual controls every 12"
- Heavy-duty, reversible cast iron grates
- Top grates are adjustable multi-level
- Adjustable, stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard

MODELS:

ATRC-24 / ATRC-36 / ATRC-48

ATRC-24



ATRC-36



ATRC-48



1 YR WARRANTY ON ALL PARTS AND LABOR (US ONLY)



Conforms to ANSI
 STD Z83.11-2009 (2011)
 Certified to CSA
 STD 1.8B-2009 (2011)
 Conforms to NSF/ANSI STD.4



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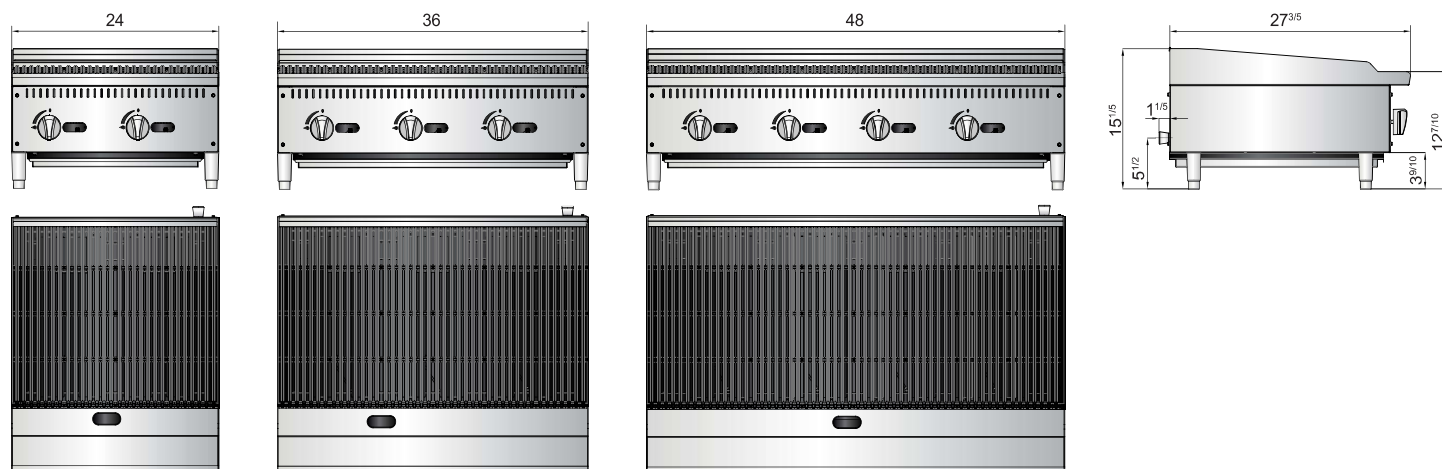
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SPECIFICATIONS

Models	Burners and control method	Gas type	Intake-tube presssure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Work Area (inch)	Net weight (lbs)	Gross weight (lbs)
ATRC-24	2 Burners Independent Manual Control	NG	4	35,000	70,000	4" w.c.	23 ^{9/10} × 20 ^{1/5}	116.8	146.6
		LP	10	35,000	70,000	10" w.c.			
ATRC-36	3 Burners Independent Manual Control	NG	4	35,000	105,000	4" w.c.	35 ^{7/10} × 20 ^{1/5}	158.7	205
		LP	10	35,000	105,000	10" w.c.			
ATRC-48	4 Burners Independent Manual Control	NG	4	35,000	140,000	4" w.c.	47 ^{9/10} × 20 ^{1/5}	200.6	256.4
		LP	10	35,000	140,000	10" w.c.			

PLAN VIEW



ATRC-24

ATRC-36

ATRC-48





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

Model No.
HG-2-K Series

Item No.

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

This Space for Architect/Engineer Approval

Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

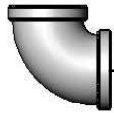
Contractor _____

Architect/Engineer _____

SAFE·T·LINK

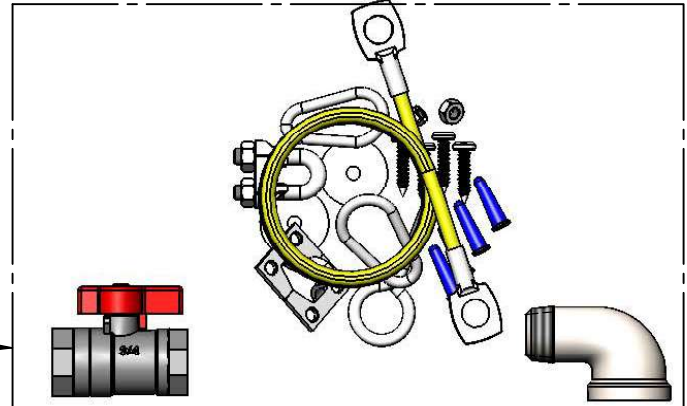


Coated Gas Connector
w/ NPT Male Ends



(1) 90° Elbow

Installation Kit: Restraining
Cable, Street El, Ball Valve



"L" = Length	1/2" NPT
12"	HG-2C-12K
24"	HG-2C-24K
36"	HG-2C-36K
48"	HG-2C-48K
60"	HG-2C-60K
72"	HG-2C-72K

"L" = Length	3/4" NPT
12"	HG-2D-12K
24"	HG-2D-24K
36"	HG-2D-36K
48"	HG-2D-48K
60"	HG-2D-60K
72"	HG-2D-72K

"L" = Length	1" NPT
12"	HG-2E-12K
24"	HG-2E-24K
36"	HG-2E-36K
48"	HG-2E-48K
60"	HG-2E-60K
72"	HG-2E-72K

"L" = Length	1 1/4" NPT
12"	HG-2F-12K
24"	HG-2F-24K
36"	HG-2F-36K
48"	HG-2F-48K
60"	HG-2F-60K
72"	HG-2F-72K

HG-2-K Series Product Configurator: HG - 2 - K

Ex: HG - 2 - K

Gas Hose, 3/4" NPT Male Ends, 36" Length, (1) 90° Elbow, (1) Installation Kit

Product Specifications:
 Safe-T-Link Gas Appliance Connector: Coated Hose w/ NPT Male Ends,
 90° Elbow & Installation Kit

Product Compliance:
 ANSI Z21.69 / CSA 6.16
 NSF 2
 NFPA 54



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New Jersey, Ohio, Texas, Washington

Mega Top Sandwich Prep Tables

Standard Features

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Concentrated airflow design for even distribution of airflow around pans. Unmatched cabinet airflow design
- Electronic Temperature Controller
- Removable stainless steel pan liner
- Maintains temperatures between 35°F – 38°F
- Locking divider bars
- Pre-installed 6" deep poly pans
- 9-1/4" cutting board
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- One(1) pre-installed shelf per section
- Pre-installed casters

Optional Accessories

- Double overshelf for 27", 36", 48", 60" and 72" models
- Part # 82021902 - 12" cross bar
- Night covers



Models	Dimensions	Weight Capacity (lb)
MROS-2RE	12 ^{1/2} ×27	150
MROS-3RE	12 ^{1/2} ×36	170
MROS-4RE	12 ^{1/2} ×48	200
MROS-5RE	12 ^{1/2} ×60	230
MROS-6RE	12 ^{1/2} ×72	250

For the best results of food preservation we recommend setting your refrigerator between 35°F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY
5 YEAR COMPRESSOR PART WARRANTY

MODELS:

MSF8305GR / MSF3615GR
MSF8306GR / MSF8307GR / MSF8308GR



MSF8305GR



MSF3615GR



MSF8306GR



MSF8307GR



MSF8308GR



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California, Colorado, Florida, Georgia, Illinois,

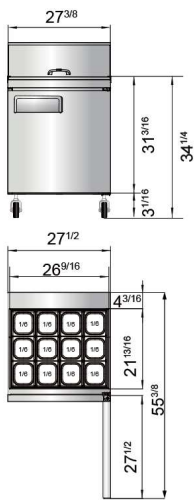
New Jersey, Ohio, Texas, Washington

SPECIFICATIONS

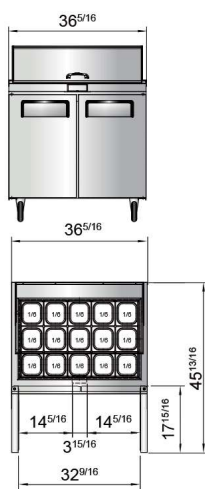
Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lb)	Gross Weight (lb)
MSF8305GR	1	7.2	1	2	2.3	115/60/1	1/7	R290	27 ^{1/2} ×36 ^{3/4} ×46 ^{5/8}	170	212
MSF3615GR	2	8.7	2	2	2.3	115/60/1	1/7	R290	36 ^{5/16} ×36 ^{3/4} ×46 ^{5/8}	174	240
MSF8306GR	2	13.4	2	2	2.3	115/60/1	1/7	R290	48 ^{1/5} ×36 ^{3/4} ×46 ^{5/8}	243	293
MSF8307GR	2	17.2	2	2	2.8	115/60/1	1/5	R290	60 ^{1/5} ×36 ^{3/4} ×46 ^{5/8}	284	340
MSF8308GR	3	21.1	3	2	2.8	115/60/1	1/5	R290	72 ^{7/10} ×36 ^{3/4} ×46 ^{5/8}	331	401

PLAN VIEW

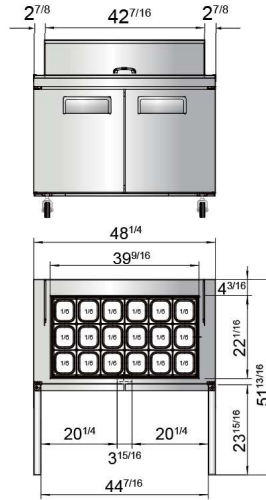
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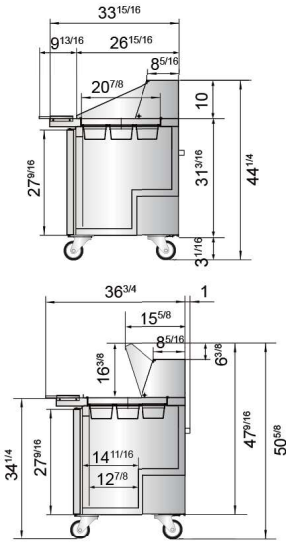
MSF3615GR



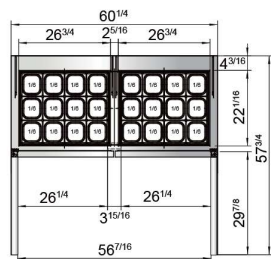
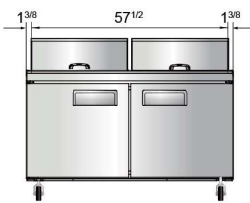
MSF8306GR



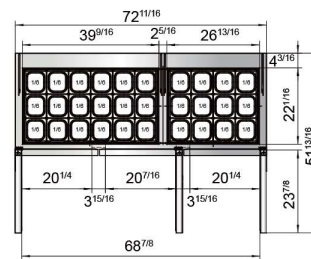
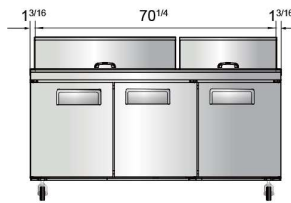
SIDE VIEW



MSF8307GR



MSF8308GR

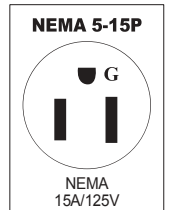


Stainless steel pan liner

Concentrated airflow design for even distribution of airflow around pans

Unmatched cabinet airflow design

Locking divider bars





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Top Mount Reach-In Refrigerators

Standard Features

- Top mount compressor with environmentally friendly R290 refrigerant
- Stainless steel exterior & interior
- Electronic temperature controller
- Maintains temperatures between 35°F – 38°F
- LED interior light(s)
- Recessed door handle(s)
- Door lock(s) standard
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed casters
- Three (3) pre-installed shelves per section
- Down duct refrigeration to ensure even distribution of air
- Wall bracket standard for MBF15RSGR(L) and is required for use

Optional Accessories

- Extra shelves – includes 4 shelf clips per shelf
MBF15RSGR(L) shelf part #: R060040000003
MBF8004GR(L) shelf part #: W0402389
MBF8005GR shelf part #: W0402385
MBF8006GR shelf part #: W0402385 left/right shelf,
part #: W0402386 middle shelf

For the best results of food preservation we recommend setting your refrigerator between 35°F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.

MODELS:

**MBF15RSGR / MBF15RSGRL / MBF8004GR
MBF8004GRL / MBF8005GR / MBF8006GR**



MBF15RSGR MBF15RSGRL MBF8004GR



MBF8004GRL

MBF8005GR



MBF8006GR



**2 YEAR PARTS AND LABOR WARRANTY
5 YEAR COMPRESSOR PART WARRANTY**



MBF8004GR(L)
MBF8005GR



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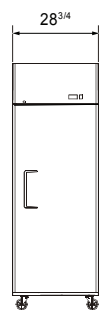
California, Colorado, Florida, Georgia, Illinois,
New Jersey, Ohio, Texas, Washington

SPECIFICATIONS

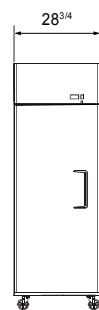
Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lb)	Gross Weight (lb)
MBF15RSGR	1	13	3	4	2.1	115/60/1	1/7	R290	17 ^{3/4} ×37×81 ^{1/2}	192	270
MBF15RSGRL	1	13	3	4	2.1	115/60/1	1/7	R290	17 ^{3/4} ×37×81 ^{1/2}	192	270
MBF8004GR	1	21.4	3	4	2.1	115/60/1	1/7	R290	28 ^{3/4} ×31 ^{3/4} ×81 ^{3/8}	220	254
MBF8004GRL	1	21.4	3	4	2.1	115/60/1	1/7	R290	28 ^{3/4} ×31 ^{3/4} ×81 ^{3/8}	220	254
MBF8005GR	2	43.2	6	4	3.2	115/60/1	1/5	R290	51 ^{3/4} ×31 ^{3/4} ×81 ^{3/8}	340	390
MBF8006GR	3	64.9	9	4	4.2	115/60/1	1/4	R290	77 ^{3/4} ×31 ^{3/4} ×81 ^{3/8}	472	551

PLAN VIEW

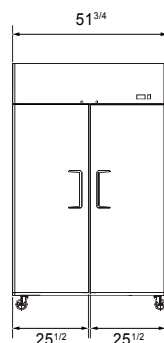
MBF8004GR



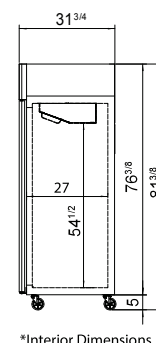
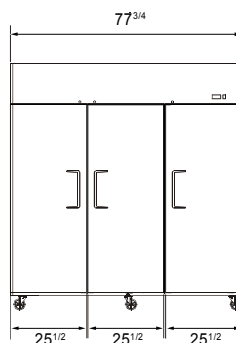
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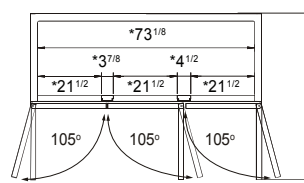
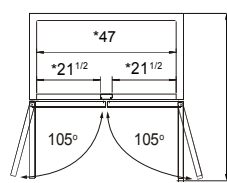
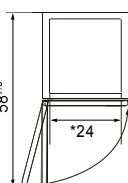
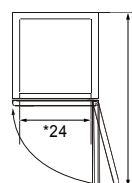
MBF8005GR



MBF8006GR

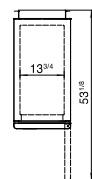
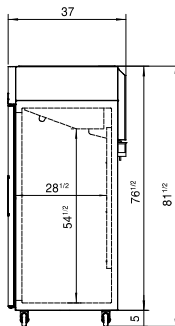
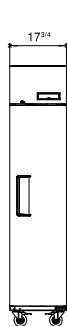


*Interior Dimensions

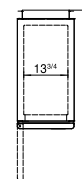
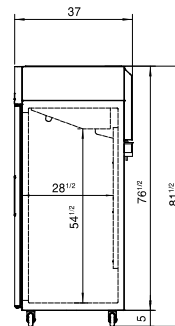
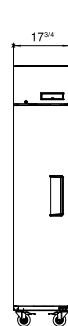


SELF-CLOSING AND STAY OPEN DOOR FEATURE

MBF15RSGR



MBF15RSGRL



Casters

Epoxy shelves

Door lock

Down duct

Temperature control



NEMA 5-15P



NEMA 15A/125V



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Top Mount Reach-In Freezers

Standard Features

- Top mount compressor with environmentally friendly R290 refrigerant
- Stainless steel exterior & interior
- Electronic temperature controller
- Maintains temperatures between -8°F – 0°F
- LED interior light(s)
- Recessed door handle(s)
- Door lock(s) standard
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed casters
- Three (3) pre-installed shelves per section
- Down duct refrigeration to ensure even distribution of air
- Wall bracket standard for MBF15FSGR(L) and is required for use

Optional Accessories

- Extra shelves – includes 4 shelf clips per shelf
MBF15FSGR(L) shelf part #: R060040000003
MBF8001GR(L) shelf part #: W0402389
MBF8002GR shelf part #: W0402385
MBF8003GR shelf part #: W0402385 left/right shelf,
part #: W0402386 middle shelf

For the best results of food preservation we recommend setting your freezer between -8°F to 0°F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.

MODELS:

**MBF15FSGR / MBF15FSGRL / MBF8001GR
MBF8001GRL / MBF8002GR / MBF8003GR**



MBF15FSGR MBF15FSGRL MBF8001GR



MBF8001GRL

MBF8002GR



MBF8003GR



**2 YEAR PARTS AND LABOR WARRANTY
5 YEAR COMPRESSOR PART WARRANTY**



MBF8001GR(L)
MBF8002GR



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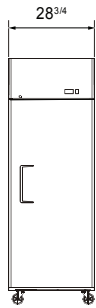
California, Colorado, Florida, Georgia, Illinois,
New Jersey, Ohio, Texas, Washington

SPECIFICATIONS

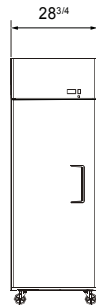
Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lb)	Gross Weight (lb)
MBF15FSGR	1	13	3	4	6.3	115/60/1	1/2	R290	17 ^{3/4} ×37×81 ^{1/2}	198	277
MBF15FSGRL	1	13	3	4	6.3	115/60/1	1/2	R290	17 ^{3/4} ×37×81 ^{1/2}	198	277
MBF8001GR	1	21.4	3	4	6.3	115/60/1	1/2	R290	28 ^{3/4} ×31 ^{3/4} ×81 ^{3/8}	236	269
MBF8001GRL	1	21.4	3	4	6.3	115/60/1	1/2	R290	28 ^{3/4} ×31 ^{3/4} ×81 ^{3/8}	236	269
MBF8002GR	2	43.2	6	4	8.6	115/60/1	3/4	R290	51 ^{3/4} ×31 ^{3/4} ×81 ^{3/8}	353	403
MBF8003GR	3	64.9	9	4	6.2	208-230/115/60/1	1	R290	77 ^{3/4} ×31 ^{3/4} ×81 ^{3/8}	489	569

PLAN VIEW

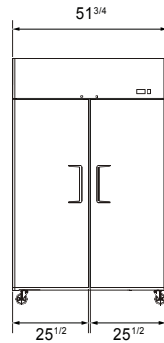
MBF8001GR



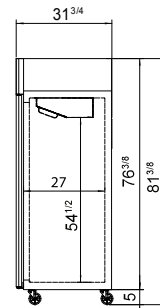
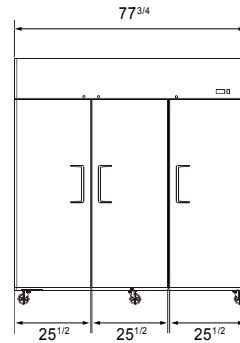
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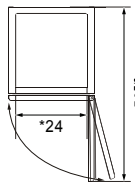
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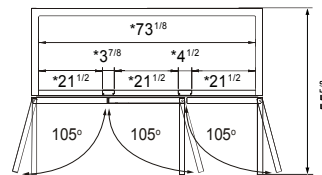
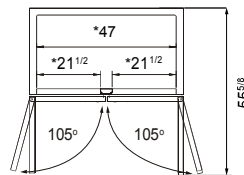
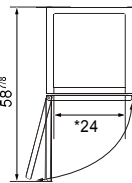
MBF8003GR



*Interior Dimensions

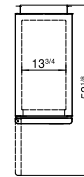
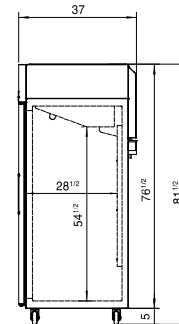
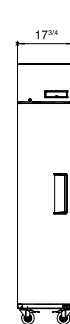
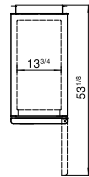
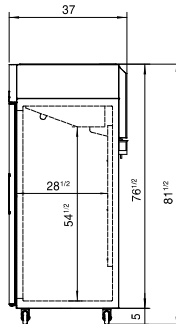
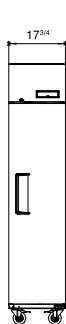


MBF15FSGR



SELF-CLOSING AND STAY OPEN DOOR FEATURE

MBF15FSGRL



Casters

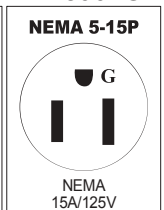
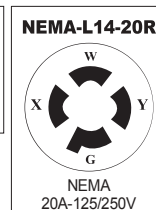
Epoxy shelves

Door lock

Down duct

Temperature control

MBF15FSGR
MBF8003GR MBF8001GR
MBF8002GR





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California, Colorado, Florida, Georgia, Illinois,
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Portable Fryer Filters

MODELS:

FPOF-50 / FPOF-80

Standard Features

- Stainless steel exterior & interior
- Welded steel frame with swivel casters
- 50 lb and 80 lb capacity
- Low profile design for placement under the fryer drain
- Lift-out filter pan for easy cleaning
- Easy to remove filter assembly for easy filter paper replacement
- Reversible heavy-duty pump
- Controls: On/Off/Heater
- 5' flexible, high temperature return hose and wand with heat resistant handle. Quick-disconnect hose connection makes it easy to assemble
- Includes a filter catch basket and clean out scoop



FPOF-50



FPOF-80

Optional Accessories

- FP-1324-5 Filter paper for FPOF-50 (100 sheets/box)
- FP-17287-5 Filter paper for FPOF-80 (100 sheets/box)



1 YEAR PARTS AND LABOR WARRANTY



Conforms to ANSI
STD Z83.11-2009 (2011)
Certified to NSF
STD 1.8B-2009 (2011)
Conforms to NSF/ANSI STD.4



REV. 05/24



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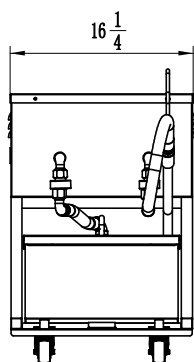
“WE MAKE THE KITCHEN BETTER!”

SPECIFICATIONS

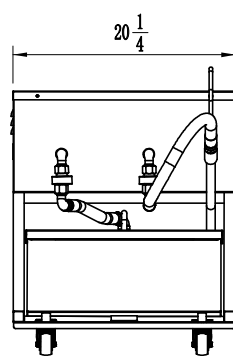
Models	Capacity (lbs)	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	RPM	Gallons Per Min	Exterior Dimensions (inch)	Packing Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
FPOF-50	50	3	6	115/650/1	1/3	1450	3.43	16 ^{1/4} ×29 ^{1/2} ×24	18 ^{7/8} ×31 ^{7/8} ×29 ^{3/4}	81	135
FPOF-80	80	6	115/650/1	1/3	1450	3.43	20 ^{1/4} ×33 ^{1/2} ×24	22 ^{7/8} ×35 ^{7/8} ×29 ^{3/4}	97	156	

PLAN VIEW

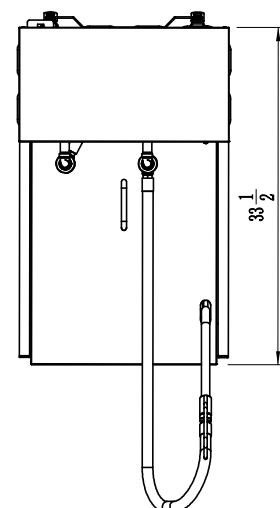
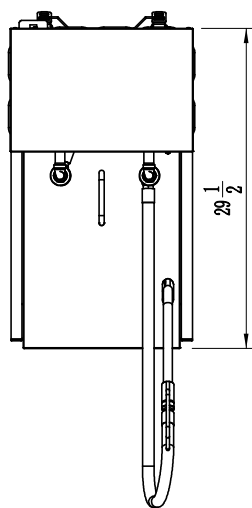
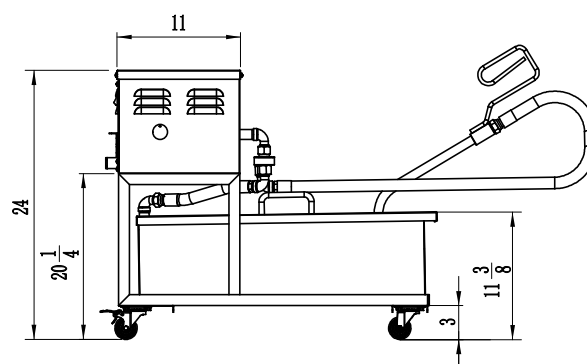
FPOF-50



FPOF-80



SIDE VIEW





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California, Colorado, Florida, Georgia, Illinois,
New Jersey, Ohio, Texas, Washington

Stainless Steel Equipment Stands

Standard Features

- Ships knocked down
- Tools are included for easy assembly
- Sturdy, stainless steel top surface and undershelf
- Adjustable undershelf and bullet feet provide additional storage space, as well as optimum stability
- Safety hemmed edge around the sides and back comes standard to keep equipment and other contents from sliding off
- Added H-shape reinforced rib underneath the top surface makes it able to support more evenly distributed weight

Optional Accessories

- Work Table Caster Set, 5" H, 1-1/2" expanding stem caster kit (set of 4) part #: WA400001

Recommended Weight Capacity

Model	Weight capacity (LBS.)
ATSE-3024	330
ATSE-3036	440
ATSE-3048	550

MODELS:

ATSE-3024 / ATSE-3036 / ATSE-3048

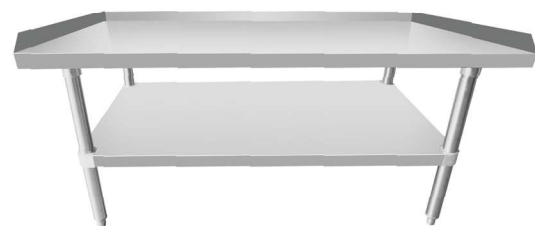
ATSE-3024



ATSE-3036



ATSE-3048



90 DAYS WARRANTY ON WORKMANSHIP

Atosa International
www.atosa.com

Atosa USA
www.atosausa.com

Kabab House and Shawarma

Atosa is continuously improving products. Specifications are subject to change without notice. 213

T&C Restaurant Equipment & Supply, Inc.



Page: 23



"WE MAKE THE KITCHEN BETTER!"

ATOSA USA, INC.

Toll Free: 855-855-0399 Email: info@atosausa.com

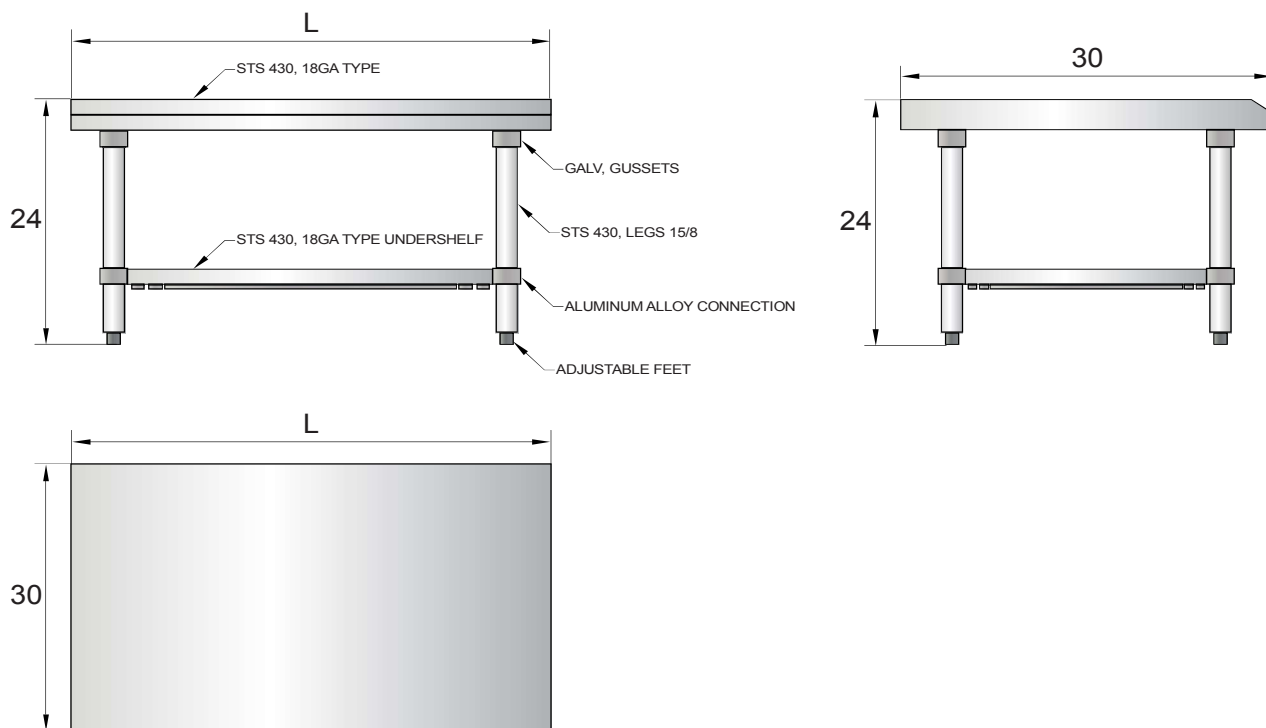
www.atosa.com | www.atosausa.com

California, Colorado, Florida, Georgia, Illinois,
New Jersey, Ohio, Texas, Washington

SPECIFICATIONS

Model	Exterior Dimensions(inch)	Packaging Dimensions(inch)	Net Weight (lbs)	Gross Weight (lbs)	Recommended Weight Capacity (lbs)
ATSE-3024	24(L) x 30 x 24	25 x 31 x 7	40	46	330
ATSE-3036	36(L) x 30 x 24	37 x 31 x 7	53	62	440
ATSE-3048	48(L) x 30 x 24	49 x 31 x 7	66	77	550

PLAN VIEW



Mixrite

BY ATOSA

"WE MAKE THE KITCHEN BETTER!"

ATOSA USA, INC.

Toll Free: 855-855-0399 Email: info@atosausa.com

www.atosa.com | www.atosausa.com

California, Colorado, Florida, Georgia, Illinois,
New Jersey, Ohio, Texas, Washington

Work Tables 30 Inch Series

Standard Features

- 18 gauge, 430 stainless steel table including the undershelf and legs
- Entire top mechanically polished to a satin finish
- Top is sound deadened
- All edges are turned down as a safety feature
- Stainless steel tubular legs and undershelf are standard features on all models
- Under shelf can be adjusted to desired height
- Adjustable bullet feet
- Ships K.D
- Easy to assemble

Optional Accessories

- SSTW-3048 double overshelf part #: MROS-4RE
- SSTW-3060 double overshelf part #: MROS-5RE
- SSTW-3072 double overshelf part #: MROS-6RE
- Work Table Caster Set, 5" H, 1-1/2" expanding stem caster kit (set of 4) part #: WA400001

Models	Undershelf Dimensions	Top Shelf Capacity	Under Shelf Capacity
SSTW-3030	24" × 24"	400 lb	300 lb
SSTW-3036	24" × 30"	430 lb	320 lb
SSTW-3048	24" × 42"	460 lb	340 lb
SSTW-3060	24" × 54"	480 lb	360 lb
SSTW-3072	24" × 66"	500 lb	380 lb
SSTW-3084	24" × 78"	540 lb	420 lb
SSTW-3096	24" × 90"	580 lb	460 lb

MODELS:

SSTW-3030 / SSTW-3036 / SSTW-3048
SSTW-3060 / SSTW-3072 / SSTW-3084 / SSTW-3096



Double Overshelf



5" Caster Set



90 DAYS WARRANTY ON WORKMANSHIP



REV. 12/24

Mixrite

BY ATOSA

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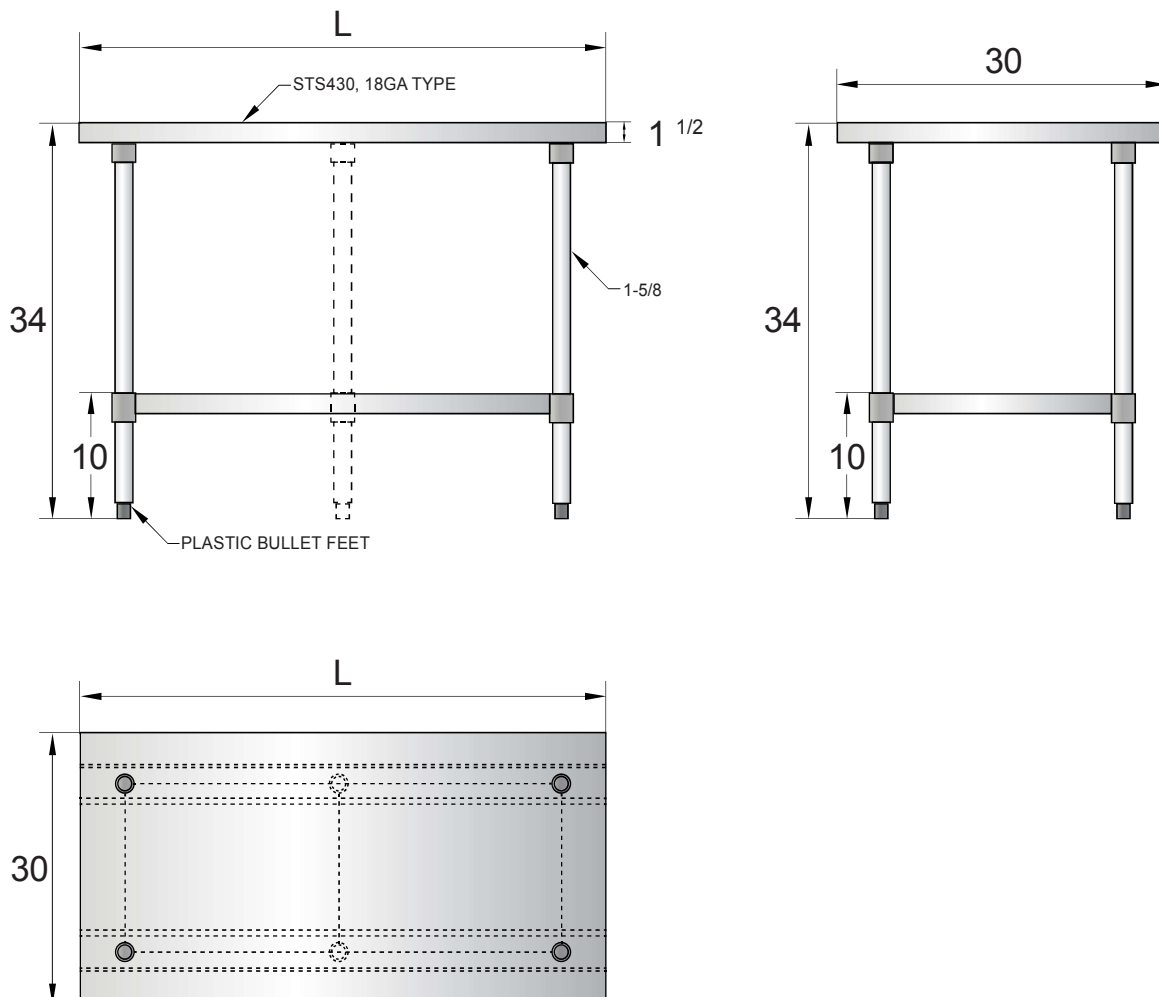
www.atosa.com | www.atosausa.com

California, Colorado, Florida, Georgia, Illinois,
New Jersey, Ohio, Texas, Washington

SPECIFICATIONS

Model	Legs	Ga.	Exterior Dimensions(inch)	Packaging Dimensions(inch)	Net Weight (lb)	Gross Weight (lb)
SSTW-3030	4	18	30(L) x 30 x 34	35 x 35 x 4	41	45
SSTW-3036	4	18	36(L) x 30 x 34	32 x 37 x 4	45	51
SSTW-3048	4	18	48(L) x 30 x 34	32 x 50 x 4	57	62
SSTW-3060	4	18	60(L) x 30 x 34	32 x 62 x 4	67	73
SSTW-3072	4	18	72(L) x 30 x 34	32 x 74 x 4	77	86
SSTW-3084	4	18	84(L) x 30 x 34	32 x 84 x 4	93	103
SSTW-3096	4	18	96(L) x 30 x 34	32 x 98 x 4	103	115

PLAN VIEW



Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



Chefmate® by Globe Meat Choppers

When You Really Want Fresh

Powerful and durable, easy to use, easy to clean, and easy on the budget!



Models

CM12 CM22

Standard Features

- Powerful, high torque motor, with manual reset overload protection
 - 1.5 HP (CM22)
 - 1 HP (CM12)
- Direct gear-driven transmission, mounted on ball bearings
- Permanent grease-lubricated gear box
- Manual reset motor overload protection
- Forward/reverse switch
- Compact size and seamless construction
- 450 lbs/hr meat capacity (CM22)
- 250 lbs/hr meat capacity (CM12)
- Top-mounted handle with tray support
- Non-slip rubber feet
- Six-foot cord and plug

Standard Accessories

- Knife
- Stainless steel product tray
- 1/4" (6mm) plate
- 5/16" (8mm) plate
- Stuffing tube (*requires a stuffing plate, not included*)
- Plastic food pusher

Warranty

- *One year parts and labor*

Optional Accessories/Attachments

- Stuffing tube
- Chopper knife
- Meat tenderizer (**CM12 ONLY**)
- Additional grinding plates

To select options, see complete list on back



IMPORTANT: Choppers are to be used for beef, pork, or venison only. Lean products such as poultry, vegetables, cheese, etc. will damage the unit!

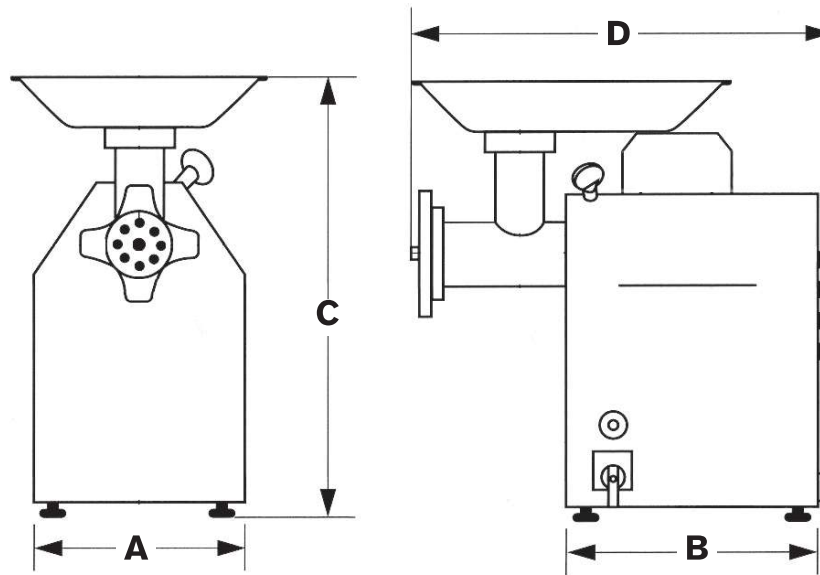
Approved by: _____ Date: _____

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



Chefmate® by Globe Meat Choppers

CM12 / CM22



SPECIFICATIONS

Model	Motor	Volts	Amps	Worm Speed - RPMs	Meat Capacity
CM12	1 HP	115/60/1	11	170	250 lbs/hr
CM22	1.5 HP	115/60/1	16	170	450 lbs/hr

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

DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. Weight of carton included below and may vary from shipment to shipment.

Model	Dimensions				Net Wt	Shipping Dimensions	Ship Wt
	A - Width	B - Base Depth	C - Height	D - Overall Depth			
CM12	8.625" (22 cm)	9.625" (24.45 cm)	19" (48 cm)	16.25" (41.3 cm)	62 lbs (28 kg)	13.5" w x 18.5" d x 19.5" h (34 cm x 47 cm x 49.5 cm)	69 lbs (31.3 kg)
CM22	9.25" (23.5 cm)	11.5" (29 cm)	21" (53 cm)	18.625" (47 cm)	76 lbs (34.5 kg)	14.5" w x 21.5" d x 22.5" h (37 cm x 55 cm x 57 cm)	84 lbs (38 kg)

Meat chopper has seamless, stainless steel housing, cylinder, worm gear, adjusting ring and product tray. 1 or 1.5 HP high torque motor with manual reset overload protection, gear-driven transmission and permanent grease-packed sealed gear box. Food capacity of 250 lbs./hr. or 450 lbs./hr. Comes complete with knife, product tray, 1/4" and 5/16" plates, stuffing tube and plastic food pusher. Chopper is ETL listed. One year parts and labor warranty.

OPTIONAL ACCESSORIES

CM12

- L00437 stuffing tube
- L00440 chopper knife
- L00670 meat tenderizer attachment 7/8" x 7.5"

Grinding plates:

- L00772 1/16" (2 mm) plate
- L00668 5/32" (4 mm) plate
- L00439 1/4" (6 mm) plate

- L00669 5/16" (8 mm) plate
- L00773 3/8" (10 mm) plate
- L00774 1/2" (12 mm) plate
- L00775 9/16" (14 mm) plate
- L00776 5/8" (16 mm) plate
- L00777 stuffing plate
Must be used with stuffing tube when stuffing sausage casings

CM22

- L00478 stuffing tube
- L00481 chopper knife

Grinding plates:

- L00779 1/16" (2 mm) plate
- L00671 5/32" (4 mm) plate
- L00480 1/4" (6 mm) plate
- L00672 5/16" (8 mm) plate

- L00780 1/2" (12 mm) plate
- L00781 11/16" (18 mm) plate
- L00782 stuffing plate
Must be used with stuffing tube when stuffing sausage casings



WE RAISE THE BAR. WE SET THE STANDARD.

Project _____

Item Number _____

Quantity _____

6612M



6612M Value Slicer

Model:

➤ 6612M: 1/2hp Manual Slicer



*NEW Low Friction Blade comes standard with slicer!

CERTIFIED BY NSF INTERNATIONAL TO MEET THE NSF/ANSI 2012 STANDARDS

Value Series Slicer

Features:

- Light to medium duty, intermediate volume slicer
- Maximum duty 4 hours a day
- Capable of slicing limited amounts of cheese
- Unique drip tray fence redirects liquids away from controls and operator towards distinctive concave base casting for easy cleaning
- Ergonomic comfort design operation
- Powerful 1/2 hp motor standard
- Adjustable slice thickness from 0 to 1/2"
- Easily removable sharpener for cleaning
- Quick and simple disassembly of carriage and feed grip for easy and thorough cleaning
- Sanitary polished and anodized aluminum construction
- Permanently mounted protective edge guard for operator safety
- Heavy duty 3-1/2 lb gravity fed grip

12" Precision slicing German hollow ground blade
Unique smooth curve transitions to redirect liquids away from controls and operator
Easily detachable carriage for easy cleaning

Optional Accessories:

- Heavy duty clear plastic cover
- Stainless steel vegetable chute

Warranty:

- One year, on-site parts and labor

*Univex Slicers are not intended for semi-frozen or frozen product **except for Model 8713M with frozen blade package.**

Univex Corporation



Univex Corporation
www.Univexcorp.com

3 Old Rockingham Rd
Salem, NH 03079
United States of America

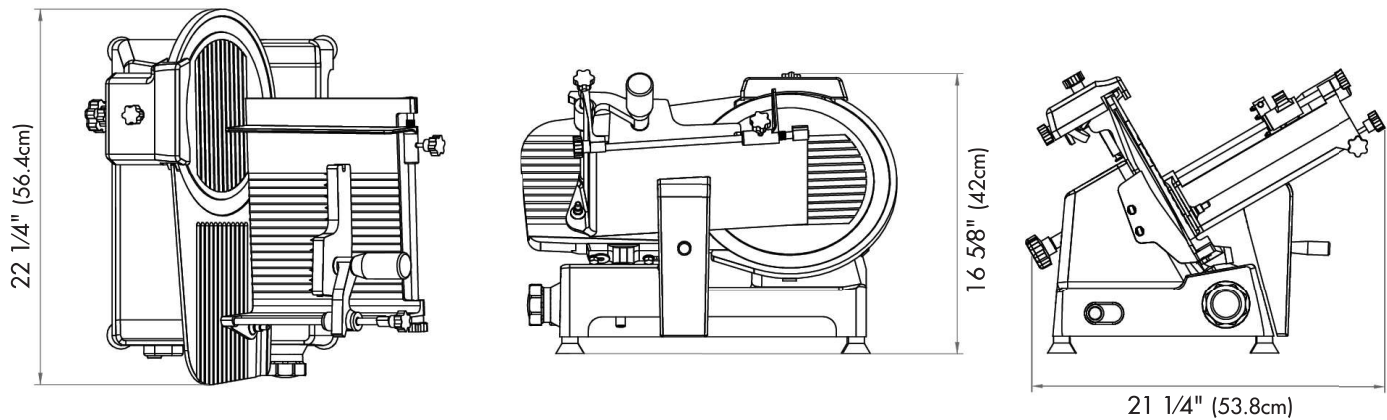
TEL: (800)258-6358
INTL TEL: (603)893-6191
FAX: (800)356-5614
INTL FAX: (603)893-1249



WE RAISE THE BAR. WE SET THE STANDARD.

Value Series Slicer

6612M



Controls: Manual slice thickness knob, push button on/off, attached blade sharpener

Drive Assembly: Belt driven

Blade diameter: 12" (38.48cm) razor sharp blade

Blade RPM: 345 RPM

Maximum slice thickness: .5" (1.27cm)

Maximum product size: Rectangular: 9.25" x 7.5" (24.5cm x 19cm)

Square: 7.5" x 7.5" (19cm x 19cm)

Round: 8" (20.3cm)

Construction: Anodized, cast aluminum body for durability and stunning looks

Nema #: 5-15-P

Electrical Information (60Hz)

	Voltage	Phase	Amps	RPM	hp(kW)
Standard Voltage	115	1	4.0	1680	1/2 (.37)
Optional Voltage	208-240	1	2.5	1680	1/2 (.37)

Carriage Stroke

11" (27.94cm)

Shipping Information

Net Weight	Shipping Weight	Overall Shipping Dimensions
67.9lbs. (30.8Kg)	86lbs. (39Kg)	21" (53.3cm) H x 27" (68.6cm) W x 23" (58.4cm) D



Univex Corporation
www.Univexcorp.com

3 Old Rockingham Rd
Salem, NH 03079
United States of America

TEL: (800)258-6358

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FAX: (800)356-5614

INTL FAX: (603)893-1249



U-Star's Deli Cases are great for merchandising and storing all of your most popular deli meats and cheeses. It's curved glass front provides your customers with excellent product visibility while the rounded corner design makes for easy cleaning. Their high humidity gravity coil refrigeration system helps to maintain the optimal storing temperature to keep all of your displayed meats and cheese products fresh for extended periods of time. These items come standard with adjustable epoxy coated steel shelves and LED lighting for enhanced product visibility. These models are ETL Listed and ETL Sanitation and backed by a 1 year warranty on parts and labor and a 5 year warranty on the compressor.

Product Features

- Exterior is constructed with a stainless steel top and black coated steel sides, back and front
- Interior has a painted aluminum liner and 304 stainless steel floor
- High humidity gravity coil refrigeration system for optimal product freshness
- R-290 refrigerant ensures ideal operating temperatures
- Damage-resistant curved front glass
- Foamed-in-place polyurethane high density cell insulation throughout the entire cabinet
- Adjustable epoxy coated steel shelves
- LED lighting for enhanced product visibility



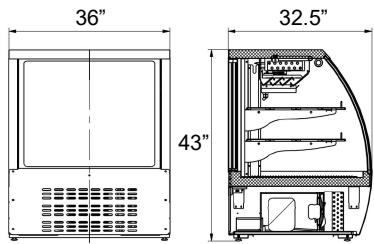
Specifications



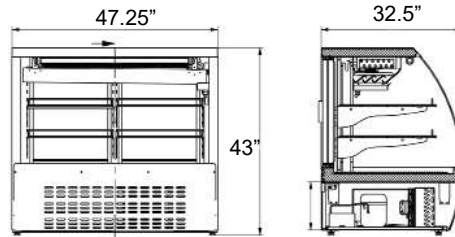
Special Order Item

Model Number	USDC-36	USDC-48	USDC-64	USDC-82
Rear Doors	2	2	3	3
Shelves	4	6	9	9
Net Volume (Cu. Ft.)	11.6 Cu. Ft.	15.5 Cu. Ft.	21.9 Cu. Ft.	30.9 Cu. Ft.
Overall Dimensions (in) wxdxh	36" x 32.5" x 43"	47.25" x 32.5" x 43"	64" x 32.5" x 43"	82" x 32.5" x 43"
Interior Dimensions (in) wxdxh	32.25" x 26.75" x 26.75"	43.25" x 26.75" x 26.75"	60.25" x 26.75" x 26.75"	78" x 26.75" x 26.75"
Refrigerant	R-290	R-290	R-290	R-290
Horsepower	1/3	1/4	3/5	3/4
Voltage/Hertz/Phase	115/60/1	115/60/1	115/60/1	115/60/1
Amps/Watts	4.68A/368W	3.12A/320W	7.14A/580W	7.08A/658W
Net Weight (lbs)	260 lbs	319 lbs	399 lbs	507 lbs
Gross Weight (lbs)	297 lbs	388 lbs	485 lbs	601 lbs
Shipping Dimensions (in) wxdxh	40" x 36.25" x 48.75"	51" x 36.25" x 48.75"	68" x 36.25" x 48.75"	86" x 36.25" x 48.75"

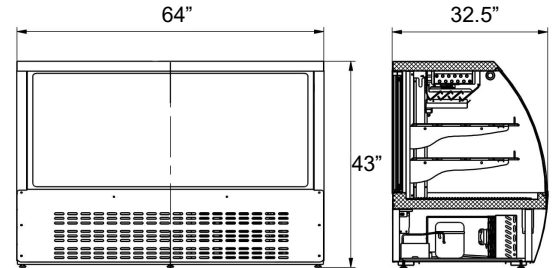
Plan Views



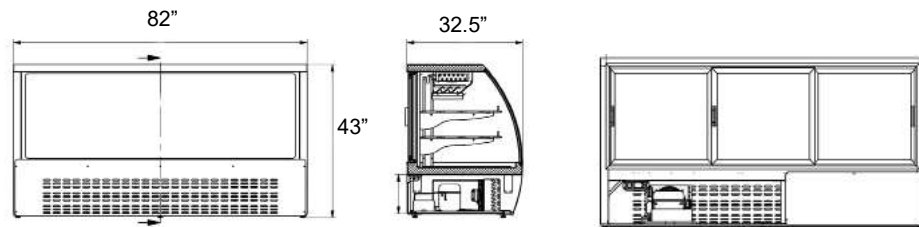
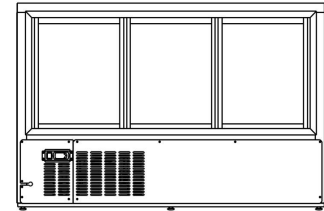
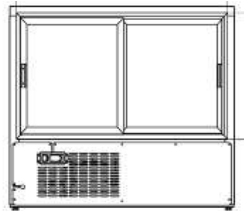
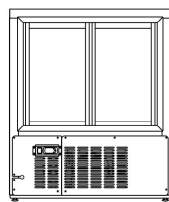
USDC-36



USDC-48



USDC-64



USDC-82

Features

Cooling System

- Refrigeration units use environmentally friendly R-290 refrigerant
- Digital temperature controls maintain a temperature range of 33°F–41°F
- High humidity gravity coil system is ideal for keeping deli meats and cheeses fresh
- Condensing unit is rear mounted and slides out for easy cleaning
- Automatic defrost system

Electrical Control

- 115V/60 connection for all models
- 8' power cord with NEMA 5-15 plug from the back of the unit



Cabinet Construction

- Exterior is constructed with a stainless steel 21" deep worktop and black coated steel sides, back and front
- Interior is constructed with a 304 type stainless steel floor and painted aluminum sides
- The cabinet is insulated throughout with a foamed-in-place high density cell polyurethane insulation
- Adjustable leg levelers attached to the frame

Rear Doors

- Rear doors slide open for easy access to the products inside

Curved Front Glass

- Damage-resistant curved front glass provides excellent product visibility for merchandising

Shelving

- Heavy duty epoxy coated steel shelves are adjustable and can hold up to 90 lbs each
- Shelving system has adjustable angle settings

Model Features

- Interior LED lighting for enhanced product visibility
- 21" deep stainless steel worktop

Operating Conditions

- These models are designed to operate in an environment where the temperature and humidity do not exceed 75°F and 55% relative humidity
- These deli cases are only intended to be used for meats, cheeses and salads.
- These cases are not intended to hold or display pies, cakes or other pastries.



Visvardis S.A.

Made in Greece

Manufactured and imported directly from Greece, the home of the gyro!



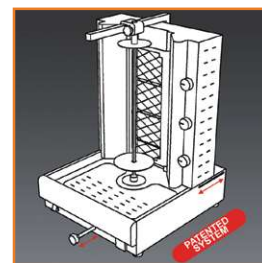
Line CLASSIC (gas)

Line CLASSIC (electric)

Line TURBO (gas)

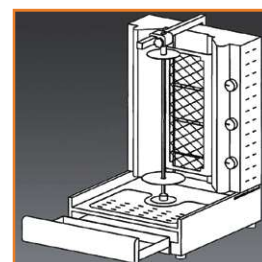


Patented moveable rear heating elements allow the burners to remain at the optimal distance from the meat, (You control the distance without moving the spit). Available in all models.



Main body of gyro with burners moves forwards and backwards.

- **Stainless steel** Constructed AISI304, never rusts or corrodes.
- **Line Turbo (gas)** have double row of burners for very fast roasting.
- **Front control panel** Easier to use and spacing saving.
- **Burner protection net** Easy to remove and clean. **Rounded edges** For easy cleaning.
- **Grease Drawer** Prevents spills, easy to remove and clean.
- **Stainless steel shovel** Available with all the gyros.
- **Warranty** (1) years parts and labor.



Removable grease drawer



Visvardis S.A.

Made in Greece

Line CLASSIC



Electric



DE2A



DE3A



DE4A

	MODEL	DIMENSIONS (HxWxD)	WATT	AMP	WEIGHT (LB)	MEAT CAP. (LB)	SPIT HEIGHT
ELECTRIC 208 Volts 3 Phase Hard Wire	DE2A	33" x 21" x 25"	6600	18 per phase	82	66-100	24 ¾"
	DE3A	39" x 21" x 25"	9900	27 per phase	87	90-140	31 ⅛"
	DE4A	45" x 21" x 25"	11500	32 per phase	94	155-200	37 ⅜"

Line CLASSIC



Gas Propane

Comes fitted for natural gas.
Convertible to propane.
Regulator required.

Spit motor:
110 Volts

Line TURBO



DG4A



DG6A



DG8A



DG10A



DG12V



DG16V



DG18V

All models include
stainless steel shovel



EXTRA SPITS
See our website
for various sizes



	MODEL	DIMENSIONS (HxWxD)	BTU	WEIGHT (LB)	MEAT CAP. (LB)	SPIT HEIGHT	BURNERS
GAS	DG4A	26" x 20 7/8" x 25 1/4"	24000	73	40-70	18 1/2"	2 x Double
	DG6A	32 5/8" x 20 7/8" x 25 1/4"	36000	82	66-100	24 3/4"	3 x Double
	DG8A	39" x 20 7/8" x 25 1/4"	48000	87	90-140	31 1/8"	4 x Double
	DG10A	45 1/4" x 20 7/8" x 25 1/4"	60000	94	155-200	37 3/8"	5 x Double
GAS** Turbo	DG12V	33" x 23" x 27"	72000	102	130-145	25 3/4"	6 x Double
	DG16V	41" x 23" x 27"	96000	121	175-200	32 3/4"	8 x Double
	DG18V	45" x 22" x 29"	107482	128	198-220	36 6/10"	9 x Double

**ALSO AVAILABLE: SDG12V - Stainless steel doors for DG12V. SDG16V - Stainless steel doors for DG16V.