

31. (E) GFI

32.

33.

34.

35. FS

36. HS

37.

38. FS

39. FS / (E) GFI

40. FS

41. HS

Project:
Pascal's Manale -
Renovation

From:
Associated Food Equip & Supplies
Doug Tyler
5600 Jefferson Hwy
Bldg. W3 Ste. 308
Elmwood, LA 70123
228-896-0043
504-267-3211 (Contact)

To:

1. FS

2.

3. FD

4. HS

5. HS

6. FD

7.

8. (E) GFI

9.

10.

11. FD

12. HS

13. HS

14. FS. / (E) GFI

15. FD

16.

17.

18. ~~HS~~ FS

19. (E) GFI

20. (E) GFI

~~20.1~~ (E) GFI

~~20.1~~

21.

22. (E) GFI

23. [2] (E) GFI

24. (E) GFI

25. (E) GFI

26. (E) GFI

27. (E) GFI

28. (E) GFI

29.

30. [2] (E) GFI

Submittal Sheet

07/01/2025

ITEM# 1 - UNDERBAR SINK UNITS (1 EA REQ'D)

Glastender

CHOICE Underbar Sink Unit, three compartment, 36"W x 19"D OA, 11" wide x 14" front-to-back x 10-1/4" deep fabricated sink compartments, 4" OC splash mount faucet (low lead compliant), includes (3) overflow tubes, one-piece seamless top & backsplash with radius corners, 20-gauge stainless steel construction, stainless steel legs with adjustable stainless steel bullet feet, ETL-Sanitation (NOTE: Made to order, not returnable)

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		Aerator, faucet, 2.0 GPM, standard
Glastender	1		CHOICE Double Speed Rail, 36"W x 10"D, stainless steel construction, ETL-Sanitation

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	3/8"			3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	(3) 1-1/2"	

Handwritten notes: "1" and "FS" on yellow sticky notes.



C-TSA-60



Intertek
4004503

Conforms to NSF/ANSI STD 2
Certified to CSA STD B45.4

All faucets are NSF/ANSI 61, Annex G low lead compliant

Specifications

Drain

- 1-1/2" I.P.S. Threaded drain will fit Dearborn part #8033 slipnut and part #WV-573P washer.

Faucet

- "A" - 19" deep: backsplash mounted on 4" centers, 3/8" copper leads provided, hot and cold water connections required
- "B" - 24" deep: deck mounted on 4" centers, accepts 3/8" sink leads, hot and cold water connections required

Sink Bowl Dimensions

- 11" by 14" by 10-1/4" deep

Legs

- 1-5/8" diameter, 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel

To view cleaning and care instructions, please visit:
https://www.glastender.com/PDF/F-423-011_ss_clean_care.pdf

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Three Compartment Sinks

C-TS	See reverse side for model numbers
-------------	------------------------------------

Standard Features

- All stainless steel construction
- Adjustable stainless steel bullet feet
- One-piece seamless top and backsplash featuring 1/4" radius corners for easy cleaning
- 20 gauge stainless steel fabricated sink bowls
- 11" by 14" by 10-1/4" deep sink bowl with hot and cold water faucet
- Extra wide sink bowl easily accommodates brush washer
- Perforated stainless steel inserts are available to cover sinks when not in use
- One over-flow tube per sink bowl included

Product Information

Three Compartment Sinks feature a one-piece stainless steel top that is seamless all the way through the backsplash. The corrugated drainboards, where included, are a seamless and integral part of the work surface. The seamless welded bowls are 20 gauge fabricated stainless steel. An 'L' or 'R' suffix in the model number designates the location of the sink compartment as left or right when there is only one drainboard.

Accessories

C-SR-X	Single speed rail, where X is specified as the length in inches
C-DR-X	Double speed rail, where X is specified as the length in inches
NOTE: For 84" sink specify two 42" speed rails or for 96" sink specify two 48" speed rails.	
C-LSA-D	Left side splash for 19" (A) deep models
C-RSA-D	Right side splash for 19" (A) deep models
C-LSB-D	Left side splash for 24" (B) deep models
C-RSB-D	Right side splash for 24" (B) deep models
TR	Towel ring
03002553	Sink cover, perforated, for C-TS models

Glastender, Inc. • 5400 North Michigan Road • Saginaw, MI • 48604-9780
989.752.4275 • 800.748.0423 • Fax 989.752.4444
<https://glastender.com>

Approval/Notes:

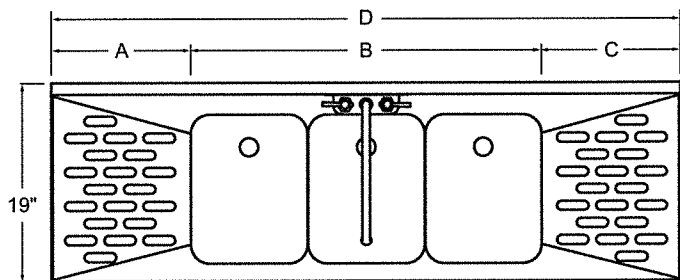
Specifications subject to change without notice. For current specifications please visit our website.

Choice Three Compartment Sinks

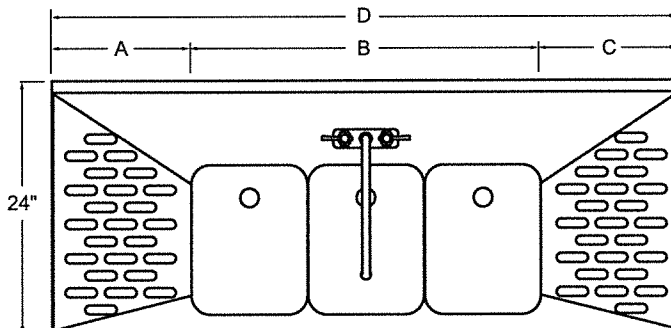
Dimensional Information

“A” Depth-19” Deep Models

“B” Depth-24” Deep Models



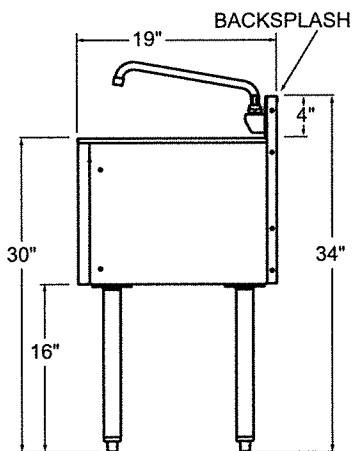
PLAN VIEW



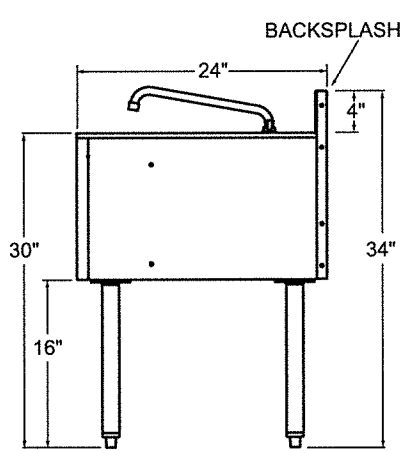
PLAN VIEW

“A” Depth-19” Deep Models

“B” Depth-24” Deep Models



SIDE ELEVATION



SIDE ELEVATION

19" Deep Models	24" Deep Models	A	B	C	D	No. of Sink Bowls	Sink Location
C-TSA-36	C-TSB-36	N/A	36"	N/A	36"	3	Center
C-TSA-48L	C-TSB-48L	N/A	36"	12"	48"	3	Left
C-TSA-48R	C-TSB-48R	12"	36"	N/A	48"	3	Right
C-TSA-60	C-TSB-60	12"	36"	12"	60"	3	Center
C-TSA-72	C-TSB-72	18"	36"	18"	72"	3	Center
C-TSA-84	C-TSB-84	24"	36"	24"	84"	3	Center
C-TSA-96	C-TSB-96	30"	36"	30"	96"	3	Center



Glastender, Inc. • 5400 North Michigan Road • Saginaw, MI • 48604-9780
 989.752.4275 • 800.748.0423 • Fax 989.752.4444 • <https://glastender.com>

Printed in USA



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Double Speed Rails & Locking Covers

Model numbers on reverse side

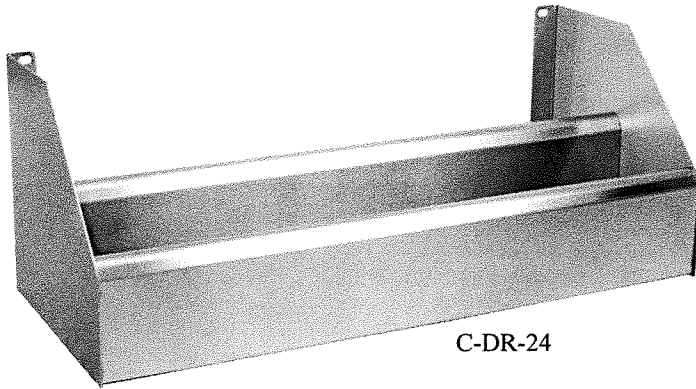
Standard Features

- All stainless steel construction
- Available in custom lengths up to 72". NOTE: Custom lengths are manufactured to order and are not returnable.
- Locking covers are available in custom lengths up to 48". For longer speed rails order two covers at half the length. For double speed rails order two times the number of covers.
- Also available in single step models - see spec C-SR

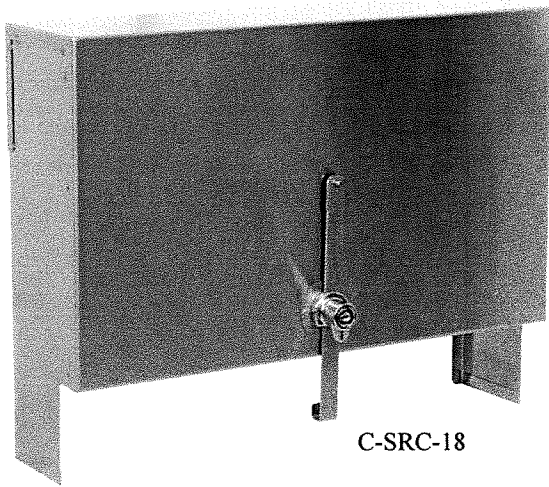
Specifications

Materials

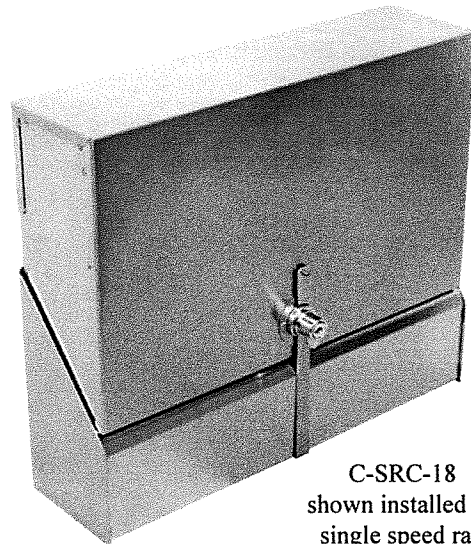
- 20 gauge stainless steel parts include: steps, rails, and locking cover
- 14 gauge stainless steel parts include: ends



C-DR-24



C-SRC-18



C-SRC-18
shown installed on
single speed rail

To view cleaning and care instructions, please visit:
https://www.glastender.com/PDF/F-423-011_ss_clean_care.pdf

<p>Glastender, Inc. • 5400 North Michigan Road • Saginaw, MI • 48604-9780 989.752.4275 • 800.748.0423 • Fax 989.752.4444 www.glastender.com</p>	<p>Approval/Notes:</p>
<p>Specifications subject to change without notice. For current specifications please visit our website.</p>	

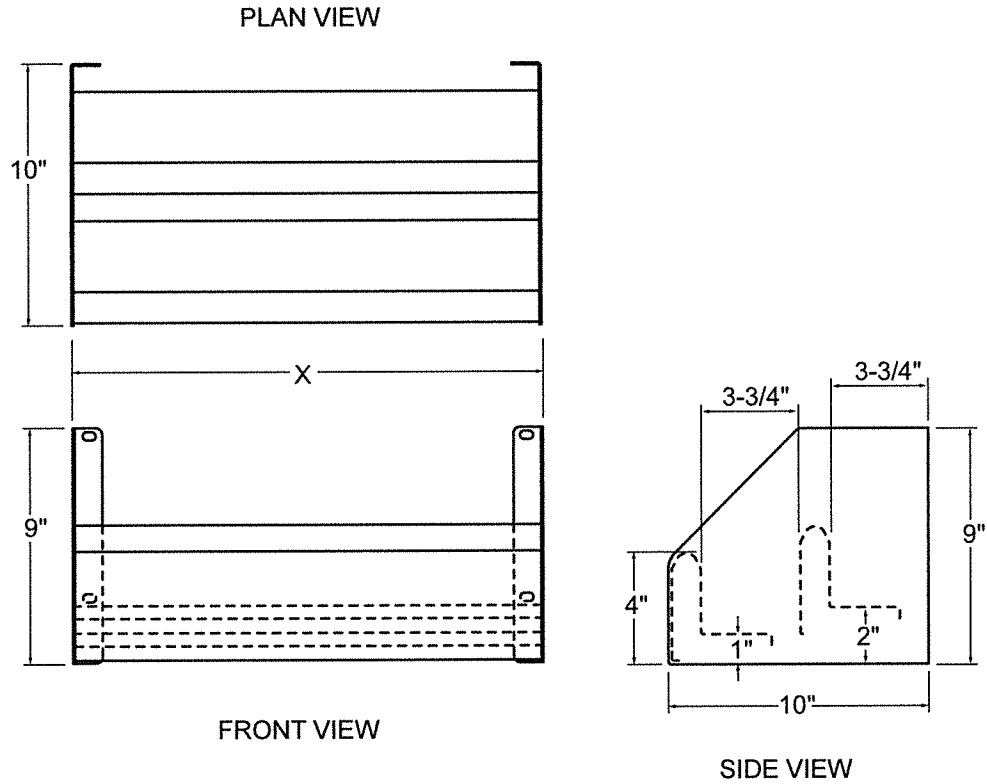
Choice Double Speed Rails & Locking Covers

Dimensional Information

C-DR

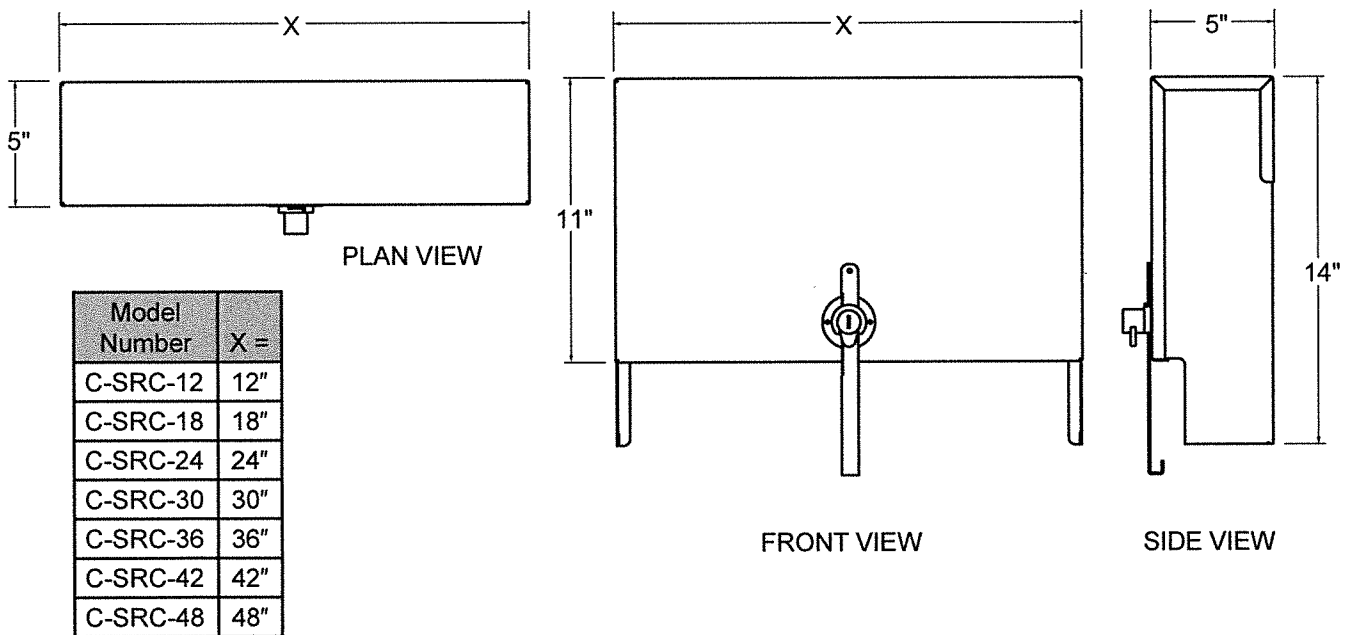
Model C-DR-18 shown

Model Number	X=
C-DR-12	12"
C-DR-18	18"
C-DR-24	24"
C-DR-30	30"
C-DR-36	36"
C-DR-42	42"
C-DR-48	48"
C-DR-54	54"
C-DR-60	60"
C-DR-66	66"
C-DR-72	72"



C-SRC

Model C-SRC-18 shown



Model Number	X =
C-SRC-12	12"
C-SRC-18	18"
C-SRC-24	24"
C-SRC-30	30"
C-SRC-36	36"
C-SRC-42	42"
C-SRC-48	48"



Glastender, Inc. • 5400 North Michigan Road • Saginaw, MI • 48604-9780
 989.752.4275 • 800.748.0423 • Fax 989.752.4444 • www.choicebyglastender.com

Printed in USA

Submittal Sheet

07/01/2025

ITEM# 2 - GLASS RACK (1 EA REQ'D)

Glastender

CHOICE Glass Rack Storage Unit, drainboard top, 24"W x 24"D, open front base, corrugated work surface, holds (3) 20" x 20" glass racks, one-piece seamless top & backsplash with radius corners, stainless steel construction, stainless steel legs with adjustable stainless steel bullet feet, ETL-Sanitation

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1/2"	

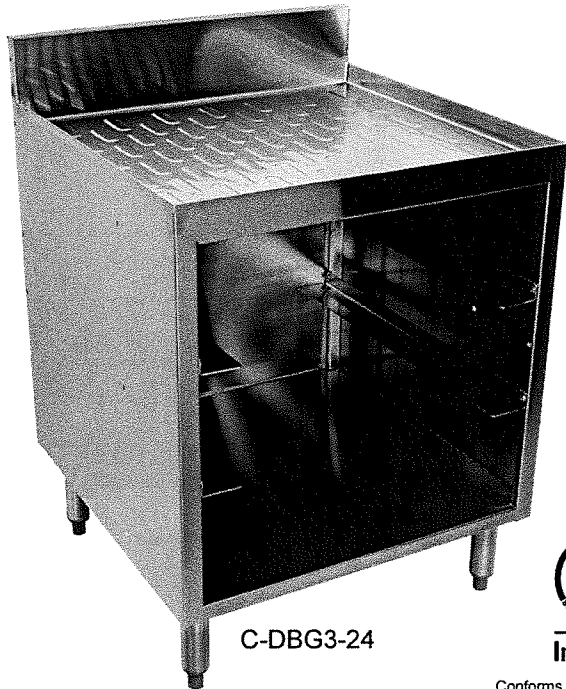
2.1



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Drainboard Glassracks

C-DBG	C-DBG3-18, C-DBG3-24
--------------	----------------------



C-DBG3-24



Intertek
4004503
Conforms to ANSI/NSF STD 2

Standard Features

- All stainless steel construction
- Adjustable stainless steel bullet feet
- One piece seamless top and backsplash featuring 1/4" radius corners for easy cleaning
- Corrugated work surface
- Includes bottom floor and two sets of rack slides for storing up to three glass racks below the work surface

NOTE: Three racks up to 7" or two racks up to 10-1/2" high.

Specifications

Drain

- 1/2" welded tailpiece. Clear vinyl drain line is connected to the tailpiece at the factory. A 1/2" by 1/2" barbed plastic elbow is provided to make the connection at the bottom of the unit.

Legs

- 1-5/8" diameter, 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel parts include: all components unless otherwise noted
- 14 gauge stainless steel parts include: rack slides

Product Information

Drainboard Glassracks are designed to hold racks for glassware. All models are 24" deep. The 24" wide model holds 20" by 20" racks and the 18" wide model holds the 16" round racks used with Glastender GT-18 glasswashers.

Configurable Options

C-LSB-D Left side splash for 24" (B) deep models

C-RSB-D Right side splash for 24" (B) deep models

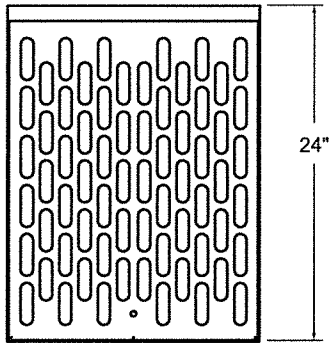
To view cleaning and care instructions, please visit:
https://glastender.com/PDF/F-423-011_ss_clean_care.pdf

Glastender, Inc. • 5400 North Michigan Road • Saginaw, MI • 48604-9780 989.752.4275 • 800.748.0423 • Fax 989.752.4444 https://glastender.com	Approval/Notes:
Specifications subject to change without notice. For current specifications please visit our website.	

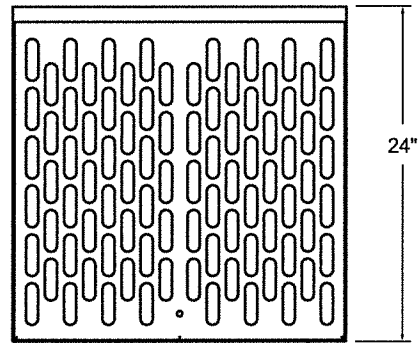
Choice Drainboard Glassracks

Dimensional Information

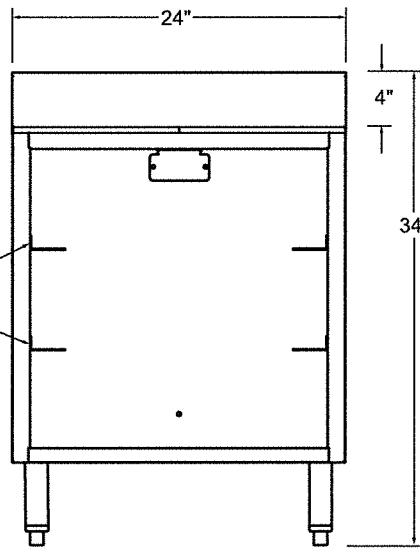
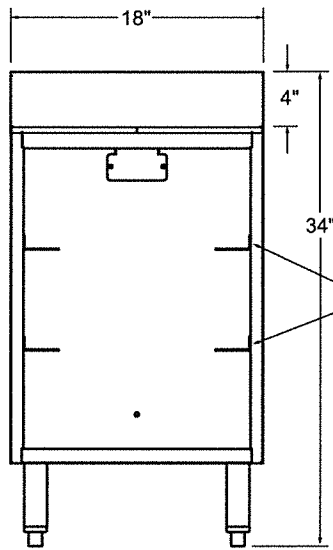
C-DBG3-18



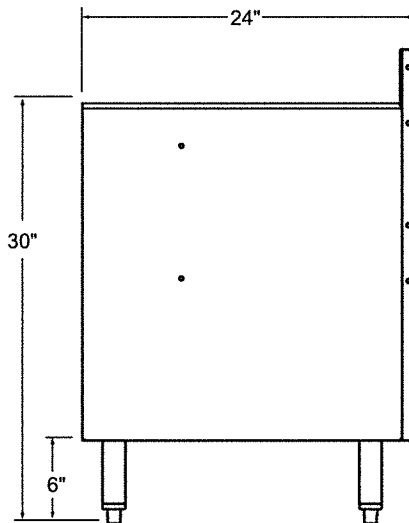
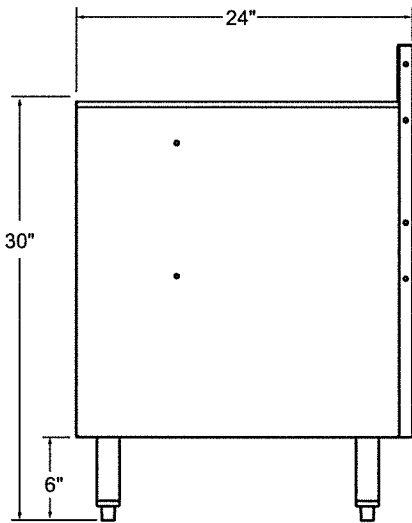
C-DBG3-24



PLAN VIEWS



FRONT ELEVATIONS



SIDE ELEVATIONS



Glastender, Inc. • 5400 North Michigan Road • Saginaw, MI • 48604-9780
 989.752.4275 • 800.748.0423 • Fax 989.752.4444 • <https://glastender.com>

Printed in USA

Submittal Sheet

07/01/2025

ITEM# 3 - ICE BIN (1 EA REQ'D)

Glastender

CHOICE Underbar Ice Bin, 30"W x 19"D, 84 lbs. ice capacity, backsplash with open channel for beverage line access, 10-1/2" deep bin liner, PVC plastic breaker strip around ice bin liner, stainless steel construction, stainless steel legs with adjustable stainless steel bullet feet, ETL-Sanitation (NOTE: Made to order, not returnable)

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		With cover, no bottle wells
Glastender	1		Underbar Ice Bin Sliding Cover, 30"W, two-piece, stainless steel (for use with 19"D ice bins)
Glastender	1		CHOICE Single Speed Rail, 30"W x 5"D, stainless steel construction, ETL-Sanitation

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	

3.1 FD



C-IBA-36-CP10



Intertek
4004503
Conforms to
ANSI/NSF STD 2

NOTE: Ice bins intended to store potable ice must be ordered with an ice bin cover to maintain the sanitation listing.

Specifications

Drain

- Non-cold plate model: 1-1/2" tailpiece
- Ten circuit cold plate model '-CP10': 3/4" MPT

Cold Plate (models with '-CP10-ED' suffix)

- Ten circuit available with all 24" and wider models
- Connection is 5/16" O.D. stainless steel tubing with swaged end

Liner Depth

- 10-1/2"

Legs

- 1-5/8" diameter, 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel
- PVC plastic breaker strip around ice bin liner

To view cleaning and care instructions, please visit:
https://glastender.com/PDF/F-423-011_ss_clean_care.pdf

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Ice Bins

C-IB	See reverse side for model number key
-------------	---------------------------------------

Standard Features

- All stainless steel construction
- PVC plastic breaker strip around ice bin liner acts as a thermal barrier to prevent heat transfer
- 24" deep version provides larger ice bin not just a deck extension on the back of the 19" deep model
- Eco friendly foamed-in-place insulation has zero impact on global warming or ozone depletion.
- Adjustable stainless steel bullet feet
- Ten circuit available with all 24" and wider models (add suffix '-CP10' to model number)
- Backsplash is an open channel to provide access for beverage lines

Accessories

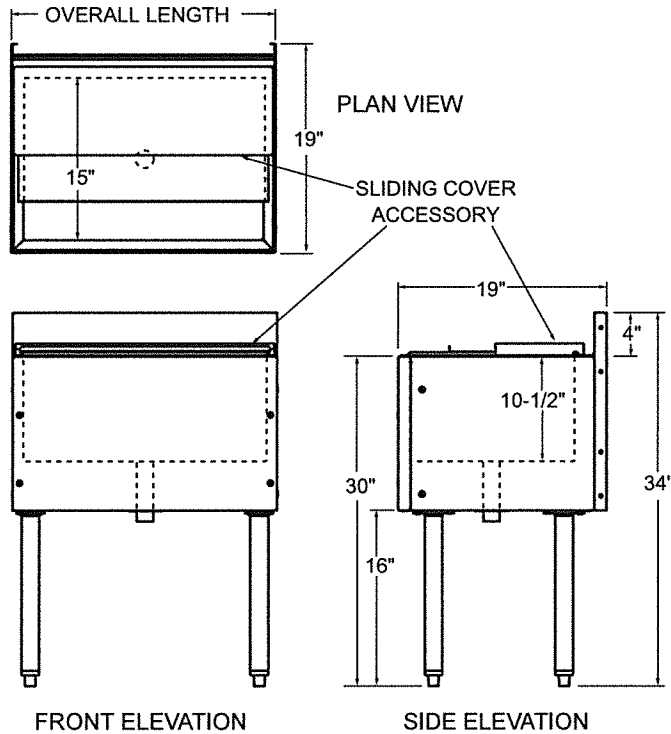
C-SR-X	Single speed rail, where X is specified as the length in inches.
C-DR-X	Double speed rail, where X is specified as the length in inches.
IBCA-X or IBCB-X	Two-piece, sliding stainless steel cover for 19" (A) or 24" (B) deep models, respectively, where X is specified as the length of the ice bin in inches. Deduct 6" from cover length for one bottle well and 12" for two bottle wells.
BW3 or BW4	3 or 4 bottle well for potable ice for 19" (A) or 24" (B) deep models, respectively. May be positioned left or right. If two are ordered, they are positioned one at each side.
BR3 or BR4	3 or 4 bottle rack for non-potable ice for 19" (A) or 24" (B) deep models, respectively. One rack may be ordered for each 6" of ice bin length. Not for use with sliding cover. Not for use with 6" ice bins.
CCD	Condiment dispenser
IBD-H-A or IBD-H-B	Ice bin divider for 19" (A) or 24" (B) deep models, respectively.

Glastender, Inc. • 5400 North Michigan Road • Saginaw, MI • 48604-9780 989.752.4275 • 800.748.0423 • Fax 989.752.4444 https://glastender.com	Approval/Notes:
Specifications subject to change without notice. For current specifications please visit our website.	

Choice Ice Bins

Dimensional Information

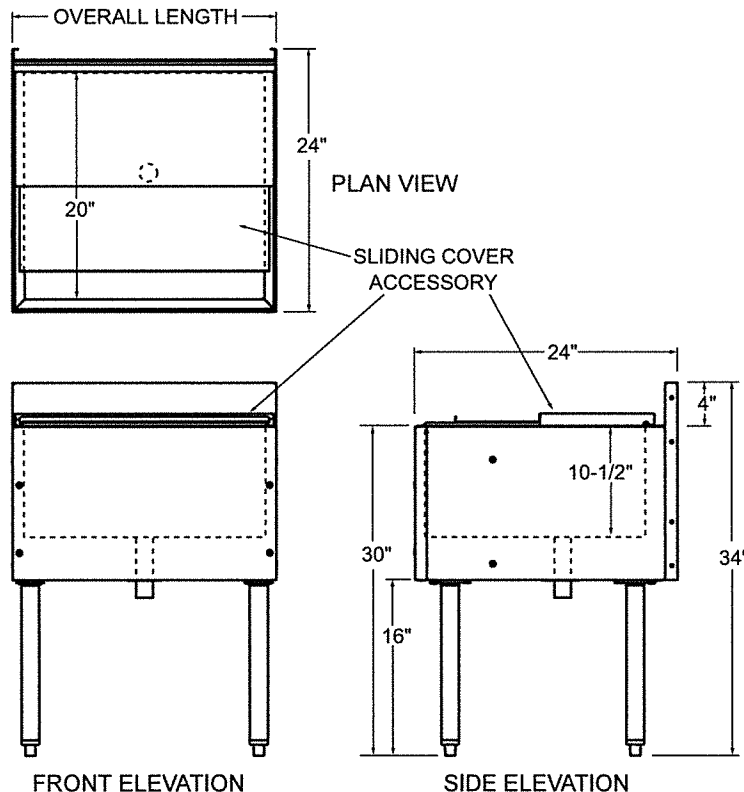
"A" Depth-19" Deep Models



Model Number	Overall Length	Ice Capacity
C-IBA-6*	6"	17 lbs
C-IBA-12	12"	33 lbs
C-IBA-18	18"	50 lbs
C-IBA-24	24"	67 lbs
C-IBA-30	30"	84 lbs
C-IBA-36	36"	100 lbs
C-IBA-42	42"	117 lbs
C-IBA-48	48"	134 lbs
With 10-Circuit Cold Plate		
C-IBA-24-CP10	24"	67 lbs
C-IBA-30-CP10	30"	84 lbs
C-IBA-36-CP10	36"	100 lbs
C-IBA-42-CP10	42"	117 lbs
C-IBA-48-CP10	48"	134 lbs

* Note: 6" unit cannot be free standing

"B" Depth-24" Deep Models



Model Number	Overall Length	Ice Capacity
C-IBB-6*	6"	21 lbs
C-IBB-12	12"	42 lbs
C-IBB-18	18"	64 lbs
C-IBB-24	24"	85 lbs
C-IBB-30	30"	106 lbs
C-IBB-36	36"	127 lbs
C-IBB-42	42"	149 lbs
C-IBB-48	48"	170 lbs
With 10-Circuit Cold Plate		
C-IBB-24-CP10	24"	85 lbs
C-IBB-30-CP10	30"	106 lbs
C-IBB-36-CP10	36"	127 lbs
C-IBB-42-CP10	42"	149 lbs
C-IBB-48-CP10	48"	170 lbs

* Note: 6" unit cannot be free standing



Glastender, Inc. • 5400 North Michigan Road • Saginaw, MI • 48604-9780
 989.752.4275 • 800.748.0423 • Fax 989.752.4444 • <https://glastender.com>

Printed in USA



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Single Speed Rails & Locking Covers

Model numbers on reverse side

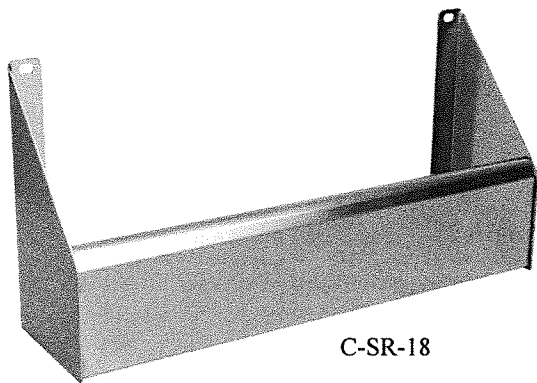
Standard Features

- All stainless steel construction
- Available in custom lengths up to 72". NOTE: Custom lengths are manufactured to order and are not returnable.
- Locking covers are available in custom lengths up to 48". For longer speed rails order two covers at half the length.
- Also available in double step models - see spec C-DR

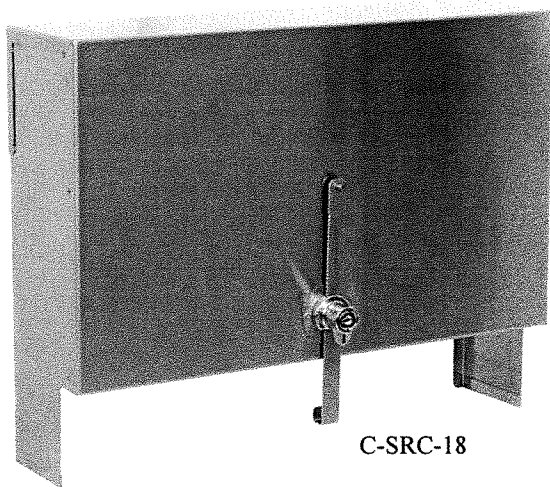
Specifications

Materials

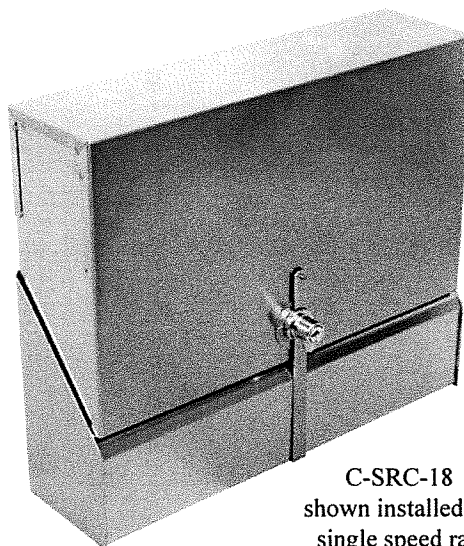
- 20 gauge stainless steel parts include: steps, rails, and locking cover
- 14 gauge stainless steel parts include: ends



C-SR-18



C-SRC-18



C-SRC-18
shown installed on
single speed rail

To view cleaning and care instructions, please visit:
https://www.glastender.com/PDF/F-423-011_ss_clean_care.pdf

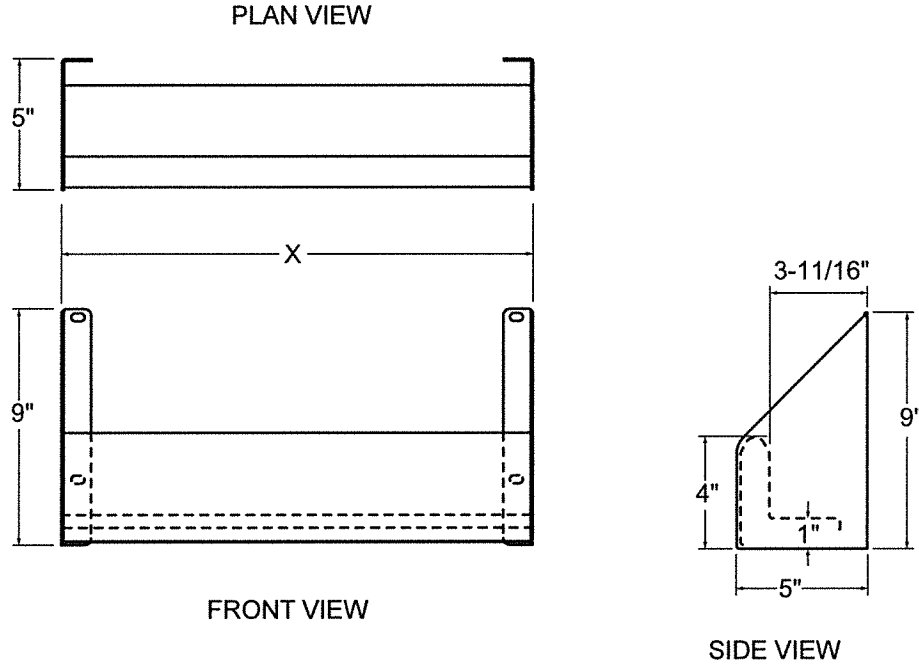
<p>Glastender, Inc. • 5400 North Michigan Road • Saginaw, MI • 48604-9780 989.752.4275 • 800.748.0423 • Fax 989.752.4444 www.glastender.com</p>	<p>Approval/Notes:</p>
<p>Specifications subject to change without notice. For current specifications please visit our website.</p>	

Choice Single Speed Rails & Locking Covers

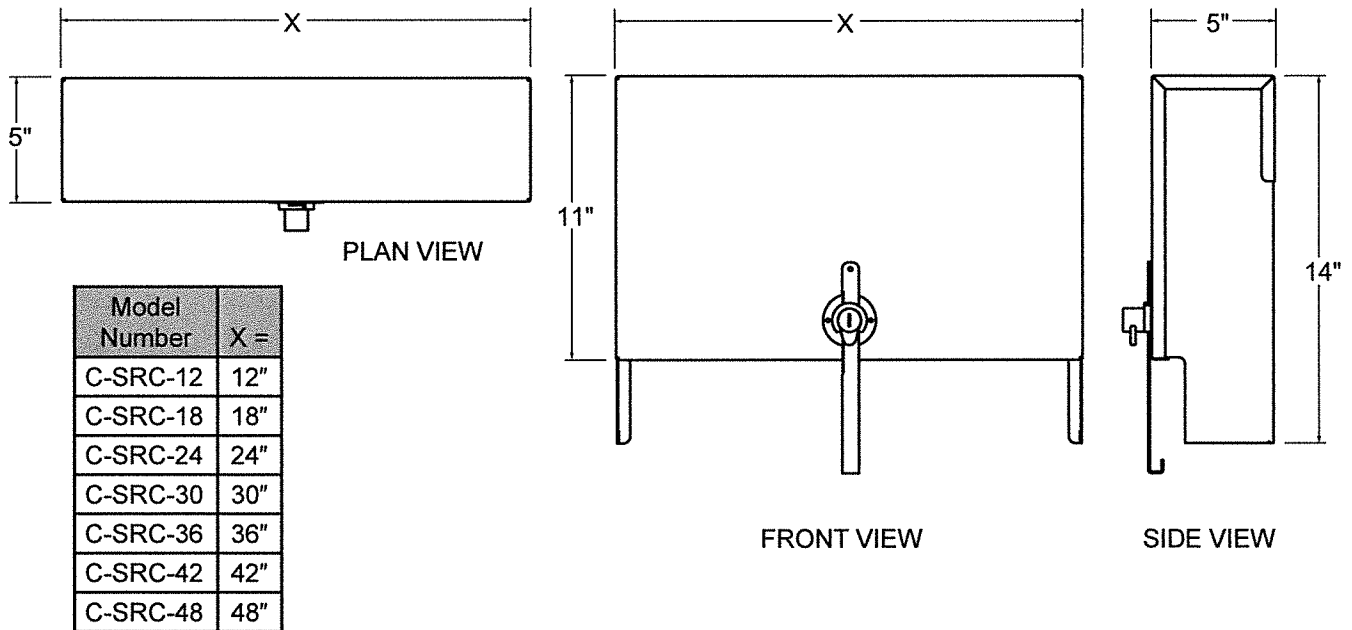
Dimensional Information

C-SR Model C-SR-18 shown

Model Number	X =
C-SR-12	12"
C-SR-18	18"
C-SR-24	24"
C-SR-30	30"
C-SR-36	36"
C-SR-42	42"
C-SR-48	48"
C-SR-54	54"
C-SR-60	60"
C-SR-66	66"
C-SR-72	72"



C-SRC Model C-SRC-18 shown



Model Number	X =
C-SRC-12	12"
C-SRC-18	18"
C-SRC-24	24"
C-SRC-30	30"
C-SRC-36	36"
C-SRC-42	42"
C-SRC-48	48"



Glastender, Inc. • 5400 North Michigan Road • Saginaw, MI • 48604-9780
 989.752.4275 • 800.748.0423 • Fax 989.752.4444 • www.choicebyglastender.com

Printed in USA

Submittal Sheet

07/01/2025

ITEM# 4 - HAND SINK (1 EA REQ'D)

Glastender

Underbar Hand Sink Unit, free standing, 18"W x 24"D, 9-1/4" wide x 11-1/2" front-to-back x 6" deep bowl, deck mount faucet (low lead compliant), stainless steel construction, legs with adjustable bullet feet, ETL-Sanitation, NSF/ANSI 61, Annex G (NOTE: Made to order, not returnable)

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		1 year parts & labor warranty
Glastender	1		7" High Backsplash, standard
Glastender	1		Faucet, deck mounted, 4"OC, 3/8" hot & cold water connections required, standard
Glastender	1		Aerator, faucet, 2.0 GPM, standard

WATER

WASTE

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	3/8"			3/8"					

	INDIRECT SIZE	DIRECT SIZE
1		1-1/2"

4

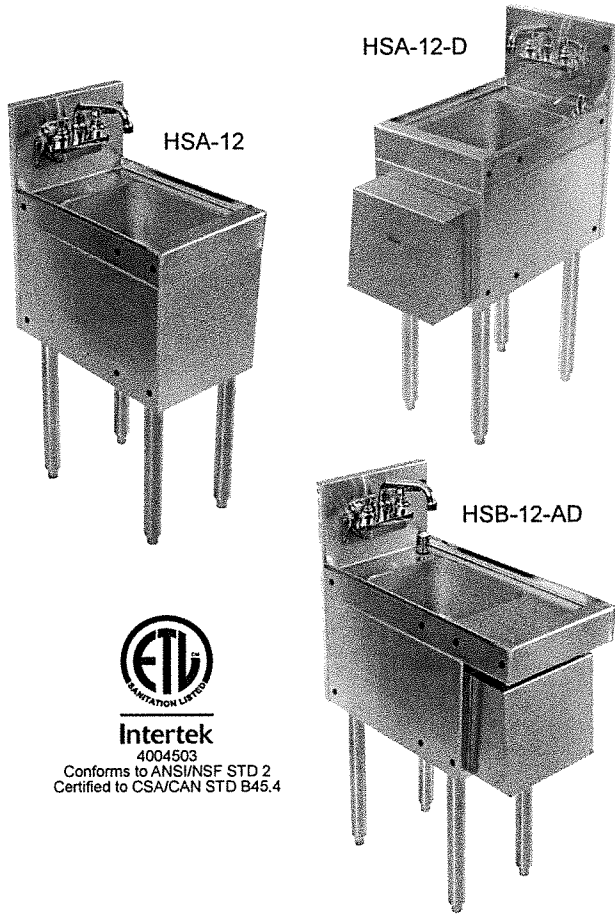
HS



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Hand Sinks

HS	HSA-12, HSA-12-D, HSA-18, HSB-12, HSB-12-D, HSB-12-AD, HSB-18
-----------	---

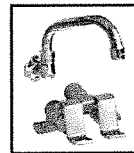


Standard Features

- All stainless steel
- One-piece seamless top and backsplash featuring 1/4" radius corners
- Drawn sink bowl
- Heavy-duty, hot and cold water faucet
- Adjustable stainless steel bullet feet
- HSA-12-D, HSB-12-D and HSB-12-AD include soap dispenser and front-mounted C-fold paper towel dispenser

Configurable Options

- Foot-operated faucet; specify option FOF-B (for HSA-12, HSA-12-D, HSB-12-AD) or FOF-D (for HSA-18, HSB-12, HSB-12-D, HSB-18)
- Knee-operated faucet; specify option KOF-D (for HSB-12, and HSB-18)
- Side splashes; specify option LSA-D (left) and/or RSA-D (right) for HSA models, specify option LSB-D (left) and/or RSB-D (right) for HSB models



FOF-B
Foot-operated faucet



FOF-D
Foot-operated faucet



KOF-D
Knee-operated faucet

Accessories

03000483 Lift-out perforated plastic wet waste strainer

Specifications

- Drain**
- 1-1/2" I.P.S. threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer
- Faucet**
- HSA-18, HSB-12, HSB-12-D, & HSB-18: deck mount on 4" centers, accepts 3/8" sink leads, hot and cold water connections required
 - HSA-12, HSA-12-D, & HSB-12-AD: backsplash mounted on 4" centers, accepts 3/8" sink leads, hot and cold water connections required
 - Optional foot-operated faucet: single hole, (2) 1/2" NPT female inlets and (1) 1/2" NPT female outlet
 - NSF/ANSI 61, 372 low lead compliant

- Sink Bowl Dimensions**
- 9-1/4" by 11-1/2" by 6" deep
- Legs**
- 1-5/8" diameter, 16 gauge stainless steel
 - Adjustable stainless steel bullet feet for total leg height of 16" to 17-1/4"
- Materials**
- 20 gauge stainless steel parts include: all components unless otherwise noted

WARNING: The plastic wet waste strainer accessory can expose you to chemicals including Bisphenol A (BPA), which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov. **Warning applies to State of California only.** Part #03000483

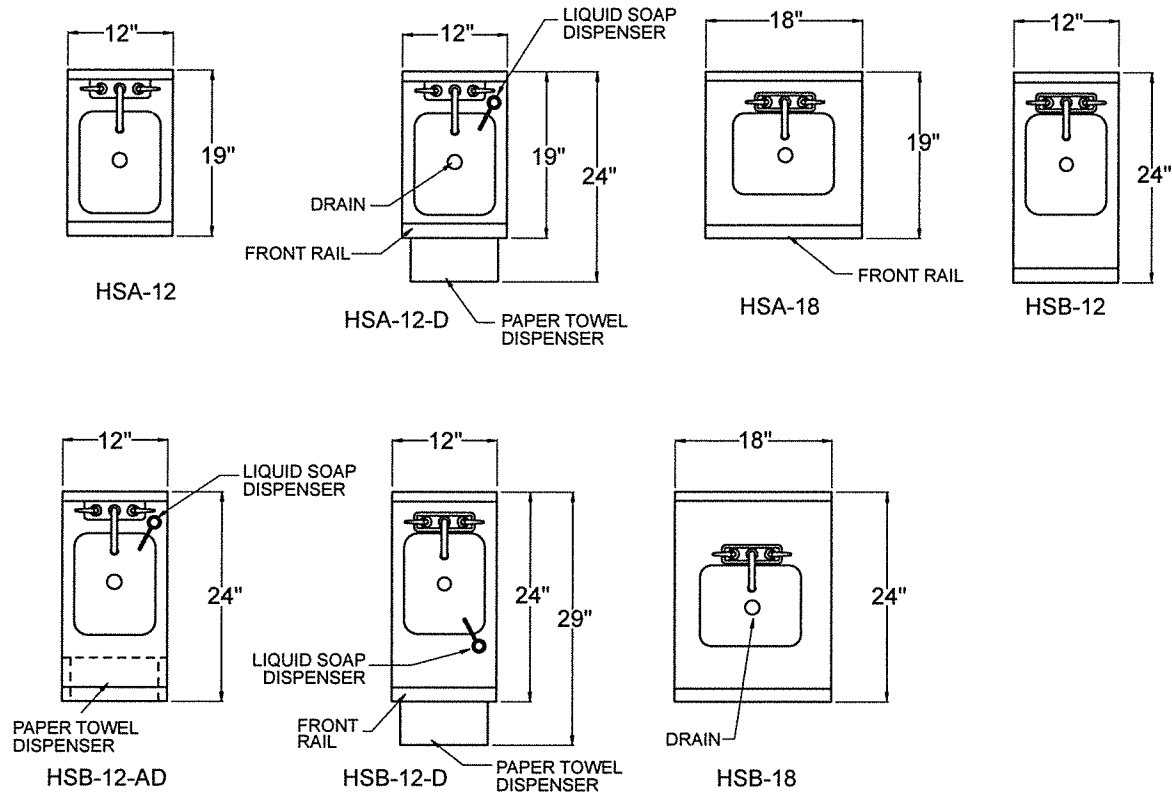
To view underbar installation instructions, please visit: https://www.glastender.com/PDF/F-750-165_Underbar_Installation_Instructions.pdf
 To view cleaning and care instructions, please visit: https://www.glastender.com/PDF/F-423-011_ss_clean_care.pdf

<p>Glastender, Inc. • 5400 N Michigan Rd • Saginaw, MI • 48604-9780 989.752.4275 • 800.748.0423 • Fax 989.752.4444 www.glastender.com</p>	<p>Approval/Notes:</p>
<p><small>Specifications subject to change without notice. For current specifications please visit our website.</small></p>	

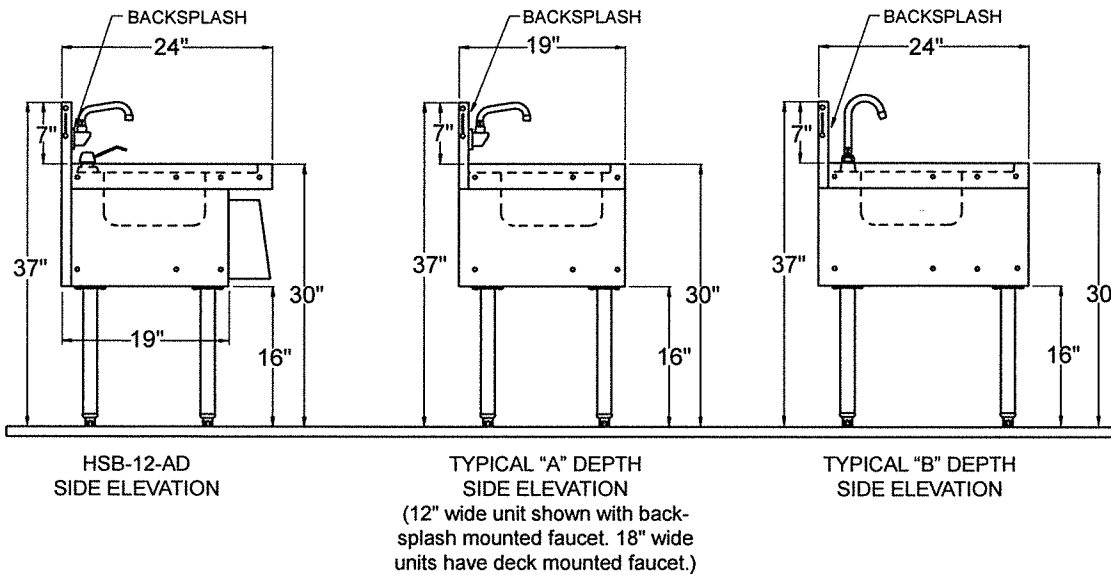
Hand Sinks

Drawings

PLAN VIEWS



SIDE ELEVATIONS



5400 N Michigan Rd • Saginaw, MI • 48604-9780
 989.752.4275 • 800.748.0423 • Fax 989.752.4444
 www.glastender.com

Printed in USA

Submittal Sheet

07/01/2025

ITEM# 5 - DUMP SINK (1 EA REQ'D)

Glastender

CHOICE Underbar Hand Sink Unit, free standing, 12"W O.A., 9-1/4" wide x 11-1/2" front-to-back x 6" deep bowl, deck mounted gooseneck faucet (low lead compliant), one-piece seamless top & backsplash with radius corners, all welded stainless steel construction, stainless steel legs with adjustable stainless steel bullet feet, ETL-Sanitation, NSF/ANSI 61, Annex G

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		Aerator, faucet, 2.0 GPM, standard
Glastender	1		Faucet, deck mounted, 4"OC, 3/8" hot & cold water connections required, standard
Glastender	1		Wet Waste Sink Strainer

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	3/8"			3/8"					
2	3/8"			3/8"					

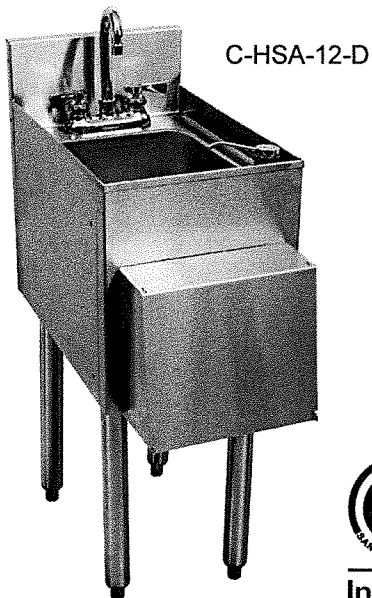
WASTE

	INDIRECT SIZE	DIRECT SIZE
1		1-1/2"
2		

PLUMBING 2 REMARKS

Sink faucet





C-HSA-12-D



Intertek
4004503
Conforms to NSF/ANSI STD 2
Certified to CSA STD B45.4

Specifications

Drain

- 1-1/2" I.P.S. threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer

Faucet

- Deck mount on 4" centers, accepts 3/8" sink leads, hot and cold water connection required
- Optional foot- or knee-operated faucet: single hole, (2) 1/2" NPT female inlets and (1) 1/2" NPT female outlet
- NSF/ANSI 61, 372 low lead compliant

Sink Bowl Dimensions

- 9-1/4" by 11-1/2" by 6" deep

Legs

- 1-5/8" diameter, 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel parts include: all components unless otherwise noted
- 18 gauge stainless steel parts include: towel dispenser on C-HSA-12-D and C-HSB-12-D models

To view cleaning and care instructions, please visit:
https://www.glastender.com/PDF/F-423-011_ss_clean_care.pdf

⚠WARNING: The plastic wet waste strainer included with this product can expose you to chemicals including Bisphenol A (BPA), which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov. **Part #03000483**
Warning applies to State of California only.

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Hand Sinks

C-HS	C-HSA-12, C-HSA-12-D, C-HSB-12, C-HSB-12-D
-------------	--

Standard Features

- All stainless steel
- Complete welded construction to meet NSF® standards
- One piece seamless top and backsplash featuring 1/4" radius corners
- Drawn sink bowl
- Adjustable stainless steel bullet feet
- C-HSA-12-D and C-HSB-12-D include top refillable soap dispenser and front-skirt-mounted C-fold paper towel dispenser

Configurable Options

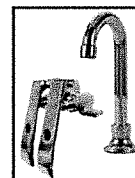
- Foot-operated faucet; specify option FOF-D
- Knee-operated faucet; specify option KOF-D (for C-HSB-12)
- Side splashes; specify option C-LSA-D (left) and/or C-RSA-D (right) for C-HSA models, specify option C-LSB-D (left) and/or C-RSB-D (right) for C-HSB models

Accessories

- C-DWR-S Dry waste rail, aligns with single speed rail, cannot mount to "-D" models
- C-DWR-D Dry waste rail, aligns with double speed rail, cannot mount to "-D" models
- 03000483 Wet waste sink strainer
- 03000511 Wrist handles, set of two
- TR Towel ring
- TD-C Paper towel dispenser, C-fold
- 03001873 Liquid soap dispenser, hand-pump



FOF-D
Foot-operated faucet

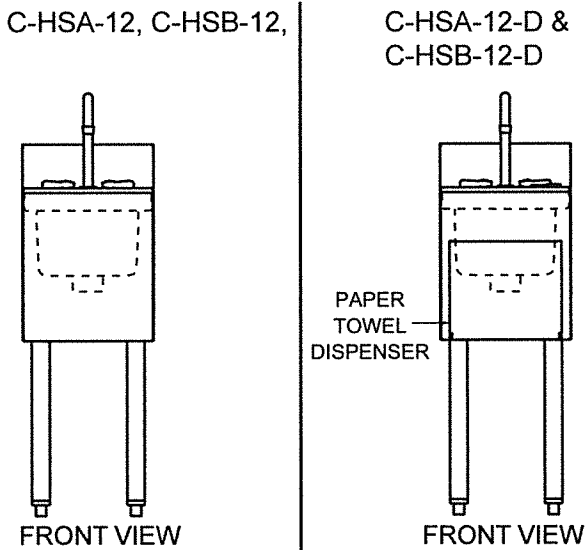
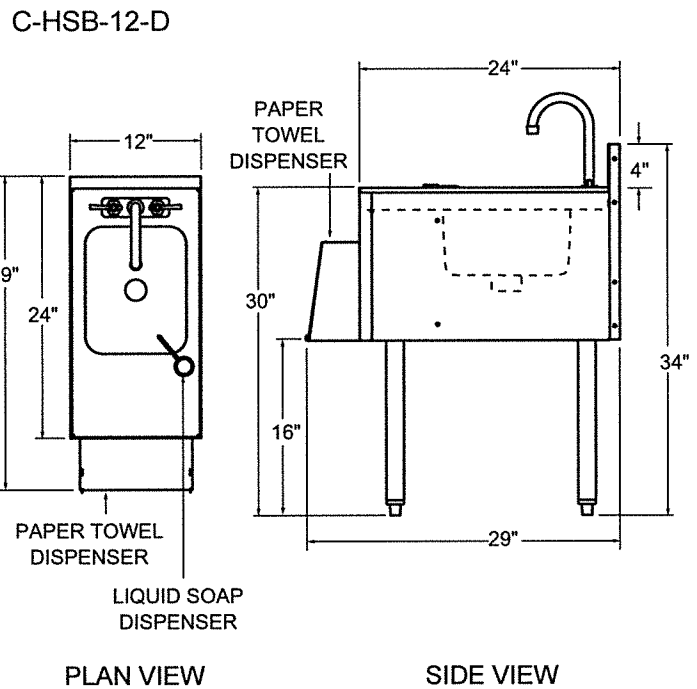
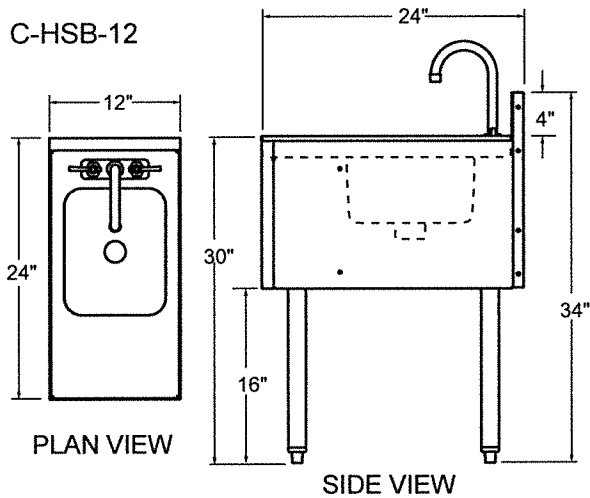
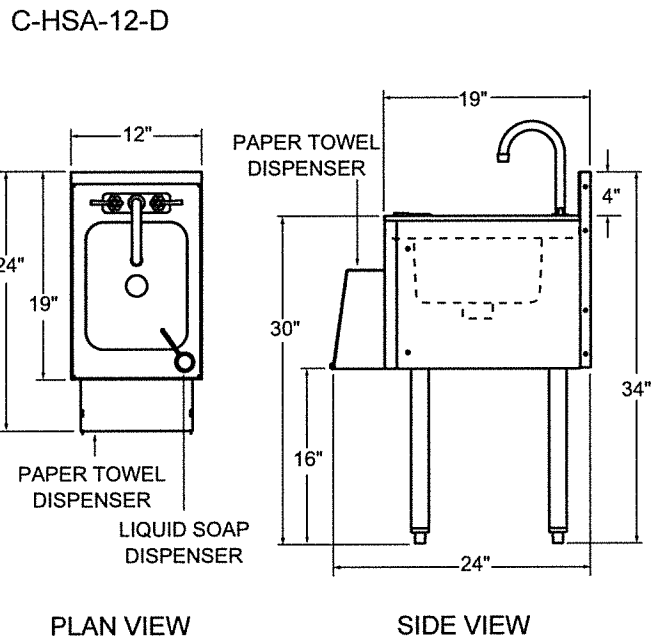
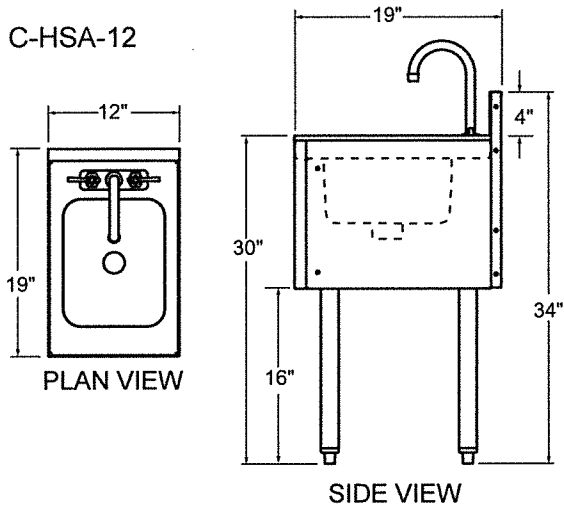


KOF-D
Knee-operated faucet

Glastender, Inc. • 5400 North Michigan Road • Saginaw, MI • 48604-9780 989.752.4275 • 800.748.0423 • Fax 989.752.4444 www.glastender.com	Approval/Notes:
Specifications subject to change without notice. For current specifications please visit our website.	

Choice Hand Sinks

Dimensional Information



Glastender, Inc. • 5400 North Michigan Road • Saginaw, MI • 48604-9780
 989.752.4275 • 800.748.0423 • Fax 989.752.4444 • www.choicebyglastender.com Printed in USA

Submittal Sheet

07/01/2025

ITEM# 6 - ICE BIN (1 EA REQ'D)

Glastender

CHOICE Underbar Ice Bin, 30"W x 19"D, 84 lbs. ice capacity, backsplash with open channel for beverage line access, 10-1/2" deep bin liner, PVC plastic breaker strip around ice bin liner, stainless steel construction, stainless steel legs with adjustable stainless steel bullet feet, ETL-Sanitation (NOTE: Made to order, not returnable)

The spec sheet for this item can be viewed on item 3)

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		With cover, no bottle wells
Glastender	1		Underbar Ice Bin Sliding Cover, 30"W, two-piece, stainless steel (for use with 19"D ice bins)
Glastender	1		CHOICE Single Speed Rail, 30"W x 5"D, stainless steel construction, ETL-Sanitation

WATER

WASTE

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	

G.) FD

Submittal Sheet

07/01/2025

ITEM# 7 - GLASS RACK (1 EA REQ'D)

Glastender

CHOICE Glass Rack Storage Unit, drainboard top, 24"W x 24"D, open front base, corrugated work surface, holds (3) 20" x 20" glass racks, one-piece seamless top & backsplash with radius corners, stainless steel construction, stainless steel legs with adjustable stainless steel bullet feet, ETL-Sanitation

The spec sheet for this item can be viewed on item 2)

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1/2"	

Submittal Sheet

07/01/2025

ITEM# 8 - BACK BAR CABINET, REFRIGERATED (1 EA REQ'D)

Glastender

Cooler, one zone, front serviced, bar profile, 52"W, two-section, 16"W door opening, self-contained refrigeration, LED interior lighting, front venting, stainless steel interior, R290 Hydrocarbon refrigerant, 1/6 HP, NSF Standard 7 for open food storage, cETLus, ETL-Sanitation, ETL Verified

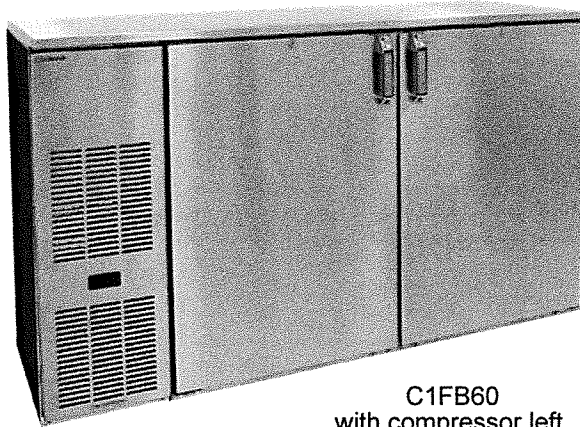
ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		The C1FB52 will NOT hold standard size kegs but it will hold up to (7) 1/6 kegs. A 5# CO2 bottle (05000636) with tank mount regulator (RKL-TC) will fit with (7) 1/6 kegs. See draft system accessories.
Glastender	1		2 year parts & labor warranty (NOTE: applies to units sold and installed within the US & Canada)
Glastender	1		120v/60/1-ph, 3.5 amps, NEMA 5-15P, standard
Glastender	1		Standard 34° to 40°F operation
Glastender	1		(L) Refrigeration compartment on left side
Glastender	1		Refrigeration compartment cover finish: Black vinyl-clad, standard
Glastender	1		Door style, first: Black vinyl-clad, standard
Glastender	1		Door hinge location, first: Left
Glastender	1		Shelving style, first: (3) adjustable shelves, standard
Glastender	1		Signature handle
Glastender	1		Door style, second: Black vinyl-clad, standard
Glastender	1		Door hinge location, second: Right
Glastender	1		Shelving style, second: (3) adjustable shelves, standard
Glastender	1		Signature handle
Glastender	1		No finished top - stainless steel sub-top, standard
Glastender	1		Back finish: Galvanized steel, standard
Glastender	1		Left side finish: Black vinyl-clad, standard
Glastender	1		Right side finish: Black vinyl-clad, standard
Glastender	1		Bright White (7,000k), standard
Glastender	1		No legs or casters, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/6		
2	120	60	1	Cord & Plug		5-15P	3.5				15.0

8. (E) GFI



C1FB60
with compressor left,
stainless doors, and top



Intertek
EP 5016978
Energy Performance
Verified / Rendement
Énergétique Vérifié



Intertek 4004503
Conforms to NSF/ANSI STD 7
and UL STD 471
Certified to CSA STD C22.2 No. 120
Listed to NSF Standard 7
for open food as a storage refrigerator



Standard Features

- Self-contained
- Stainless steel interior
- Locking door(s)
- LED interior lighting
- Heated mullion to minimize condensation
- Evaporator above compressor compartment to maximize storage capacity

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Coolers
One Zone, Front Serviced,
Bar Profile

C1FB	C1FB32, C1FB36, C1FB52, C1FB60, C1FB72, C1FB84, C1FB92, C1FB108
-------------	--

CONFIGURATION HIGHLIGHTS

DOORS IN NINE FINISHES	DRAWERS IN FIVE FINISHES	DRAFT BEVERAGE COMPATIBLE
---------------------------------------	---	--

Configurable Options

- Temperature:**
- Beer/Food - 34°F to 40°F
 - White wine - 50°F to 55°F
 - Red wine - 60°F to 65°F
- Refrigeration Compartment Location:**
- Left or Right
- Refrigeration Compartment Cover Finish:**
- Black vinyl-clad
 - Stainless steel
 - Jeweled stainless
 - Laminated
 - Unlaminated
- Door Style & Finish (specify per door section):**
- Black vinyl-clad
 - Stainless steel
 - Jeweled stainless
 - Laminated
 - Unlaminated
 - Glass, black vinyl-clad
 - Glass, stainless steel
 - Glass, jeweled stainless
 - Glass, laminated
- Door Hinge Location (specify for each door):**
- Left or Right
- Door Handle:**
- Signature (drawers excluded)
 - Pull-tab
 - Tube
- Shelving (specify per door section):**
- Three adjustable, coated-wire shelves
 - Keg rack
 - Pull-out wine shelves:
 - » one upright and three horizontal storage combination
 - » two upright storage
 - » six horizontal storage (not available for the door next to the compressor compartment.)
- Top Style:**
- No finished top
 - Stainless top
- Left and Right Side Finish:**
- Black vinyl-clad
 - Stainless steel
- Back Finish:**
- Galvanized steel
 - Stainless steel
- LED Lighting Style:**
- Bright white (7,000k)
 - Warm white (3,500k)
 - Amber (2,700k)
 - Blue

See page 4 for direct draw draft beverage towers and accessories

<p>Glastender, Inc. • 5400 N Michigan Rd • Saginaw, MI • 48604-9780 989.752.4275 • 800.748.0423 • Fax 989.752.4444 www.glastender.com</p>	Approval/Notes:
<p>Specifications subject to change without notice. For current specifications please visit our website.</p>	

Coolers - One Zone, Front Serviced, Bar Profile

Specifications

		C1FB32	C1FB36	C1FB52	C1FB60	C1FB72	C1FB84	C1FB92	C1FB108
Dimensions	Length	32"	36"	52"	60"	72"	84"	92"	108"
	Number of Sections	1	1	2	2	3	3	4	4
	Door Opening	16"	20"	16"	20"	16"	20"	16"	20"
Electrical	Electrical Supply	120V, 1 phase, 60 Hz, dedicated 15A circuit required							
	Full Load Amps	3.5	3.5	3.5	3.5	7	7	7	7
	Plug Type	8 foot NEMA 5-15P grounded cord and plug which exits the back of refrigeration compartment*							
Refrigeration	Refrigerant	R290 - 125 grams, 4.41 oz., 0.28 pounds							
	Compressor	Reciprocating, 1/6 HP, 1300 BTUH, 0.11 Tons				Reciprocating, 1/4 HP, 2200 BTUH, 0.18 Tons			
	Heat Rejection	1430 BTUH	1430 BTUH	1430 BTUH	1430 BTUH	2867 BTUH	2867 BTUH	2867 BTUH	2867 BTUH
Operating Range		34°F (1°C) to 65°F (18°C)							
Plumbing		Automatic condensate evaporator. No drain connection required †							
Weight Bearing Capacity		Countertops and other accessories should not exceed 500 pounds per door							

Materials

- Stainless steel parts include: exterior sub-top, interior, front of cabinet, hinges, hinge and lock brackets, and optional legs
- Black vinyl-clad steel parts include: standard sides, doors and compressor cover
- Galvanized steel parts include: back and bottom



† Building conditions outside the guidelines of ASHRAE 55 and ASHRE 62.1 may need to be plumbed to a drain.

Capacities

		C1FB32	C1FB36	C1FB52	C1FB60	C1FB72	C1FB84	C1FB92	C1FB108
12 oz. bottles, cases		5.8	7.8	13.3	17.3	21.1	27.1	28.8	36.8
750ml wine bottles		65	87	151	180	240	282	329	384
1/2 barrel kegs		N/A	1	N/A	2	N/A	4	N/A	5
1/6 barrel kegs		2	4	7	8	11	14	15	18
Capacity values below are per door/drawer section (750ml wine bottles)									
Next to compressor	Drawers	48	72	48	72	48	72	48	72
	Upright pull-out	48	72	48	72	48	72	48	72
	Horizontal pull-out	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
	Combination pull-out	42	54	42	54	42	54	42	54
Not next to compressor	Drawers	N/A	N/A	48	72	48	72	48	72
	Upright pull-out	N/A	N/A	48	72	48	72	48	72
	Horizontal pull-out	N/A	N/A	36	48	36	48	36	48
	Combination pull-out	N/A	N/A	42	60	42	60	42	60



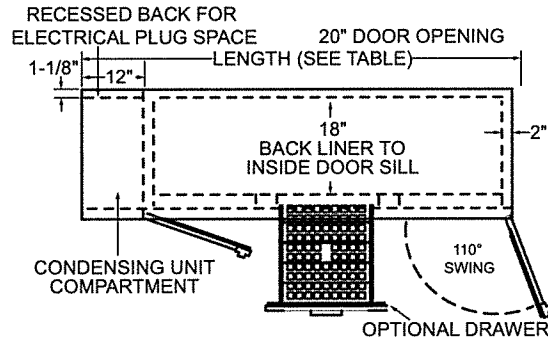
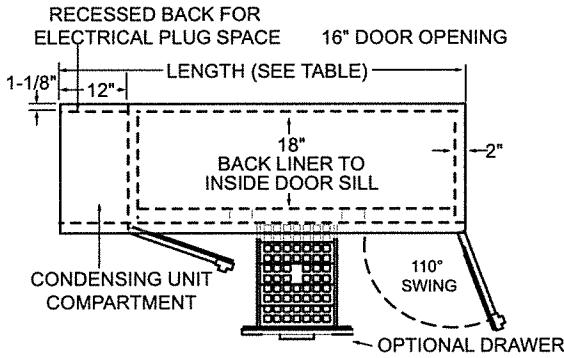
5400 N Michigan Rd • Saginaw, MI • 48604-9780
 989.752.4275 • 800.748.0423 • Fax 989.752.4444
 www.glastender.com

Printed in USA

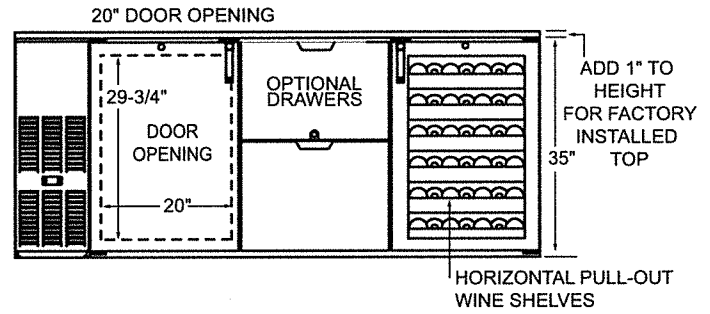
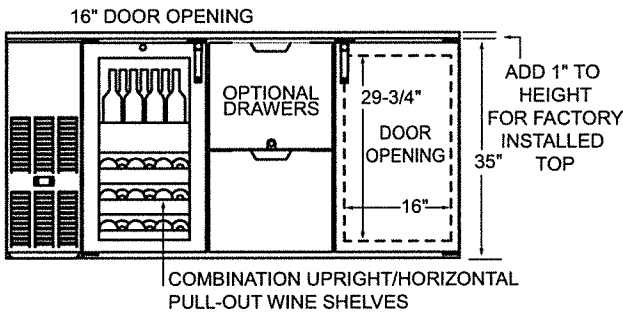
Coolers - One Zone, Front Serviced, Bar Profile

Drawings

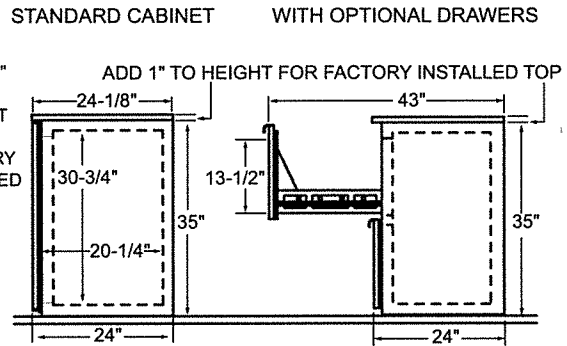
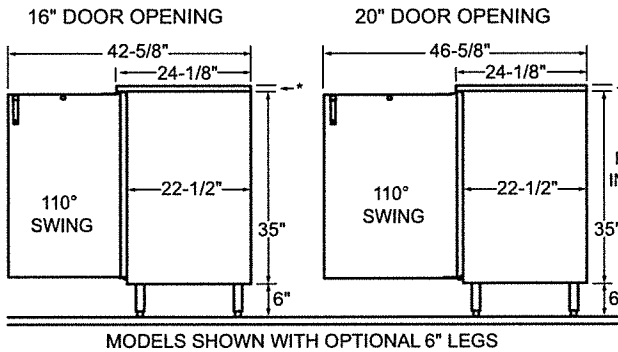
PLAN VIEWS



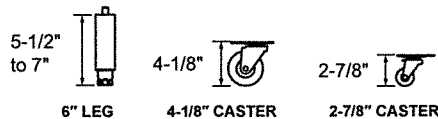
FRONT VIEWS



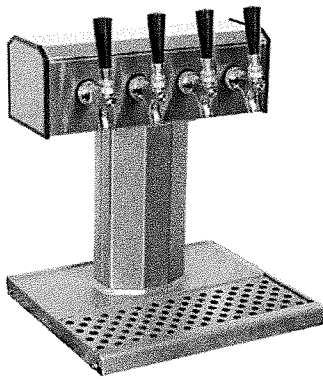
SIDE VIEWS



OPTIONAL LEGS AND CASTERS



Direct Draw Draft Beverage Towers and Accessories



Configuring Bar Profile Coolers for Draft Beverage Dispensing

All Glastender bar profile coolers can be configured for draft beverage dispensing. Please note that a minimum 17" wide door opening is required for full size (i.e., 16" diameter) 1/2 barrel kegs. Refer to the capacity statements in the Product Directory or Specification Sheet for the sizes and quantities of kegs each unit will hold.

Direct Draw Draft Beverage Towers

Glastender Beverage Towers include the stainless steel faucets and shanks necessary to dispense keg beer, wine, soda, coffee, or cocktails. See individual price pages for complete information.

Tee Tower shown
See individual tower
spec sheets for
complete information

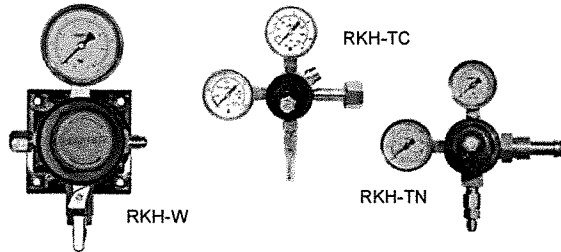
Look for the Draft Beer
Compatible logo



HIGH PRESSURE REGULATOR KITS

High pressure regulators reduce the gas pressure from the primary source. A tank mount regulator attaches directly to a gas cylinder, while a wall mount regulator splices into gas tubing when the gas supply is used for more than one system. RKH-TN regulator kits are used if pre-blended CO₂ and nitrogen or pure nitrogen cylinders are being used. All high pressure regulator kits include 50 feet of braided nylon gas tubing.

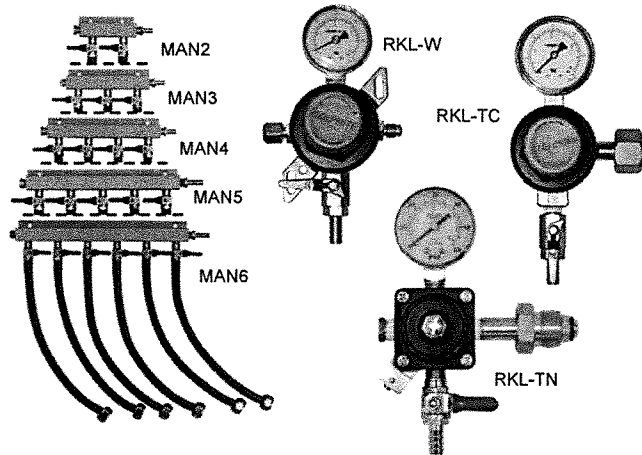
MODEL	DESCRIPTION	WGT
RKH-W	Wall mount, CO ₂ or Nitrogen, single gauge	15#
RKH-TC	Tank mount, CO ₂ , double gauge	15#
RKH-TN	Tank mount, Nitrogen, double gauge	15#



LOW PRESSURE REGULATOR KITS

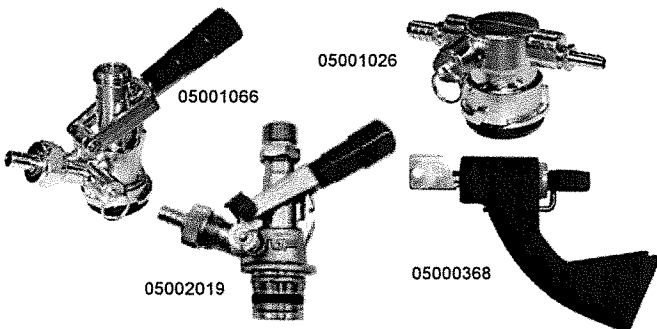
Low pressure regulator kits connect to the gas tubing exiting a high pressure regulator. If a 5 pound gas cylinder will be kept inside the cooler, a single gauge tank mounted RKL-TC or -TN will be required depending on the gas being used. All low pressure regulator kits include 6 feet of red gas tubing. For installations requiring more than one keg on tap, also order the appropriate size manifold kit. All manifold kits include 6 feet of red gas tubing per product, and the clamps required for connecting to keg couplers (sold separately).

MODEL	DESCRIPTION	WGT
RKL-W	Wall mount, CO ₂ or Nitrogen, single gauge	7#
RKL-TC	Tank mount, CO ₂ , single gauge	7#
RKL-TN	Tank mount, Nitrogen, single gauge	7#
MAN2	Two product manifold kit	2#
MAN3	Three product manifold kit	3#
MAN4	Four product manifold kit	4#
MAN5	Five product manifold kit	5#
MAN6	Six product manifold kit	6#



ADDITIONAL ACCESSORIES

MODEL	DESCRIPTION	WGT
03004240	1/2" ID black drain line, per foot	N/A
05000400	5/16" ID red vinyl air line, per foot	N/A
05000386	1/4" ID nylon braided gas tubing, per foot	N/A
05001066	D system keg coupler w/ss probe	2#
05001026	D system keg coupler, low profile	2#
05003763	S system keg coupler w/ss probe, for select imports	2#
05002019	U System Keg Coupler, stainless probe, for Guinness & Harp	2#
05000368	Lock for beer faucet	2#
05000636	5# CO ₂ tank (unfilled)	15#
LCK	Line cleaning kit	3#
06007084	Drain bottle	2#



Tower Cooling Kits

Direct draw beverage towers are chilled by air from inside the host cooler. This is especially important for draft beer, as warm faucets cause the beer to foam.

TOWER COOLING KITS

MODEL	DESCRIPTION	WGT
TCK12-1	For 1 & 2-door coolers w/ one tower column	3#
TCK12-2	For 1 & 2-door coolers w/ two tower columns	6#
TCK34-1	For 3 & 4-door coolers w/ one tower column	8#
TCK34-2	For 3 & 4-door coolers w/ two tower columns	11#
TCKR-1	For remote coolers w/ one tower column	3#
TCKR-2	For remote coolers w/ two tower columns	6#



5400 N Michigan Rd • Saginaw, MI • 48604-9780
989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

Printed in USA

Submittal Sheet

07/01/2025

ITEM# 9 - TRASH RECEPTACLE, INDOOR (1 EA REQ'D)

Thunder Group

Trash Can, 23 gallon, rectangular, flat bottom, durable, plastic, black

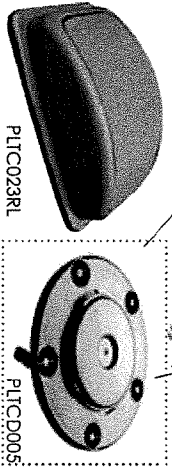
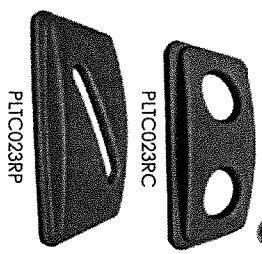
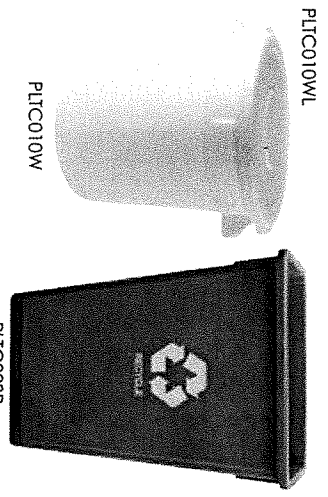
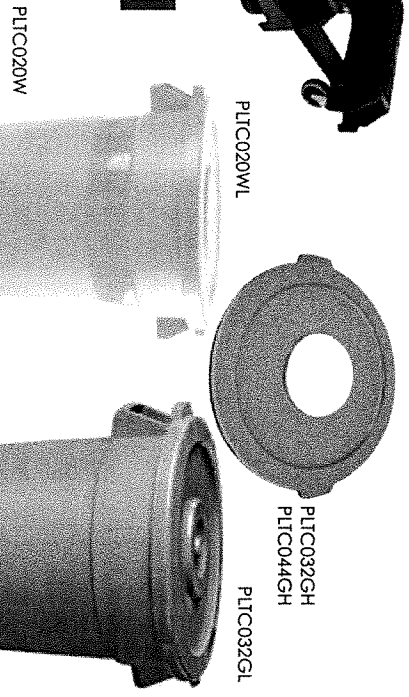
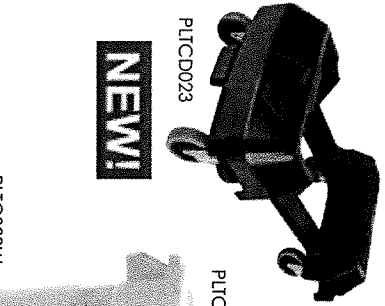
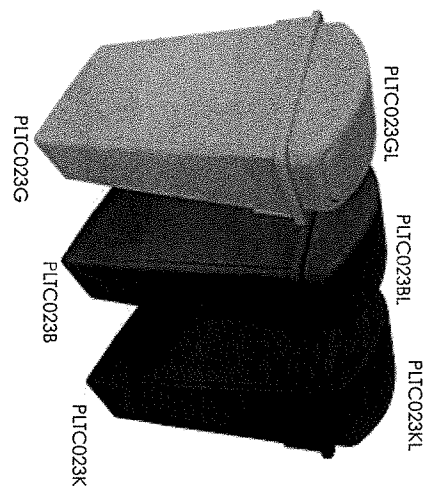


Thunder Group

PLTC023K

Item #9

JANITORIAL



TRASH CANS
 The trash can is durable and easy to use. The handles provide easy handling and the flat bottom provides stability. Lids have secure snap and easy to lift open. The trash can dollies are great for transporting heavy loads. Lids and dollies are sold separately.

ITEM	DESCRIPTION	U/M	WEIGHT GROSS lbs	INNER PACK	MASTER PACK	CU.FT.
Trash Can - Comparable to Slim Jim Trash Can						
PLTC023G	23 gallon, Grey	EACH	7.46	1	1	0.74
PLTC023GL	Lid for PLTC023G, Grey	EACH	16.64	1	10	3.03
PLTC023B	23 gallon, Brown	EACH	7.46	1	1	0.74
PLTC023BL	Lid for PLTC023B, Brown	EACH	16.64	1	10	3.03
PLTC023K	23 gallon, Black	EACH	7.46	1	1	0.74
PLTC023KL	Lid for PLTC023K, Black	EACH	16.64	1	10	3.03
PLTC023	Dolly for PLTC023 Series Trash Cans	EACH	29.98	1	6	6.36
Round Trash Can						
PLTC010W	10 Gallon, Plastic, White	EACH	2.31	1	1	0.70

Submittal Sheet

07/01/2025

ITEM# 10 - GLASS RACK (1 EA REQ'D)

Glastender

CHOICE Glass Rack Storage Unit, drainboard top, 24"W x 24"D, open front base, corrugated work surface, holds (3) 20" x 20" glass racks, one-piece seamless top & backsplash with radius corners, stainless steel construction, stainless steel legs with adjustable stainless steel bullet feet, ETL-Sanitation

The spec sheet for this item can be viewed on item 2)

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1/2"	

10.

Submittal Sheet

07/01/2025

ITEM# 11 - ICE BIN (1 EA REQ'D)

Glastender

CHOICE Underbar Ice Bin, 30"W x 19"D, 84 lbs. ice capacity, backsplash with open channel for beverage line access, 10-1/2" deep bin liner, PVC plastic breaker strip around ice bin liner, stainless steel construction, stainless steel legs with adjustable stainless steel bullet feet, ETL-Sanitation (NOTE: Made to order, not returnable)

The spec sheet for this item can be viewed on item 3)

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		With cover, no bottle wells
Glastender	1		Underbar Ice Bin Sliding Cover, 30"W, two-piece, stainless steel (for use with 19"D ice bins)
Glastender	1		CHOICE Single Speed Rail, 30"W x 5"D, stainless steel construction, ETL-Sanitation

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	

11.0 | FD

Submittal Sheet

07/01/2025

ITEM# 12 - HAND SINK (1 EA REQ'D)

Glastender

Underbar Hand Sink Unit, free standing, 18"W x 24"D, 9-1/4" wide x 11-1/2" front-to-back x 6" deep bowl, deck mount faucet (low lead compliant), stainless steel construction, legs with adjustable bullet feet, ETL-Sanitation, NSF/ANSI 61, Annex G (NOTE: Made to order, not returnable)

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

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		1 year parts & labor warranty
Glastender	1		7" High Backsplash, standard
Glastender	1		Faucet, deck mounted, 4"OC, 3/8" hot & cold water connections required, standard
Glastender	1		Aerator, faucet, 2.0 GPM, standard

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	3/8"			3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		1-1/2"

12.1 HS

Submittal Sheet

07/01/2025

ITEM# 13 - HAND SINK (1 EA REQ'D)

Glastender

CHOICE Underbar Hand Sink Unit, free standing, 12"W O.A., 9-1/4" wide x 11-1/2" front-to-back x 6" deep bowl, deck mounted gooseneck faucet (low lead compliant), one-piece seamless top & backsplash with radius corners, all welded stainless steel construction, stainless steel legs with adjustable stainless steel bullet feet, ETL-Sanitation, NSF/ANSI 61, Annex G

The spec sheet for this item can be viewed on item 5)

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		Aerator, faucet, 2.0 GPM, standard
Glastender	1		Faucet, deck mounted, 4"OC, 3/8" hot & cold water connections required, standard
Glastender	1		Wet Waste Sink Strainer

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	3/8"			3/8"					
2	3/8"			3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		1-1/2"
2		

PLUMBING 2 REMARKS

Sink faucet

13. | HS

Submittal Sheet

07/01/2025

ITEM# 14 - GLASSWASHER, UNDERCOUNTER / UNDERBAR (1 EA REQ'D)

Glastender

Glasswasher, door type, 18"W x 24"D O.A., low temperature chemical sanitizing, washes (720) 2-1/2" diameter glasses per hour, 10" maximum glass height, intelligent microprocessor control, automatic chemical pumps, digital temperature gauge, prime switch, removable top & side panels, external chemical storage, includes (2) 16" diameter polypropylene racks & (2) curtains, stainless steel construction, stainless steel legs with adjustable feet, 1/6 HP water pump, cETLus, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		1 year parts & labor warranty
Glastender	1		120v/60/1-ph, 3.5 amps, NEMA 5-15P, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/6		
2	120	60	1	Cord & Plug		5-15P	3.5				

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"								

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	

PLUMBING 1 REMARKS

150°F maximum temperature; 120°F minimum temperature

14. FS. / (E) GFI



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Rotary Rack Glasswasher

GT	GT-18
-----------	-------



Standard Features

- Removable top for easy cleaning access (GT-18, GT-18+1, GT-18+1L, GT-18+1R, GT-18+2, and GT-18+2-IC tops are interchangeable)
- Drive Wheel and Glass Rack lift out for cleaning
- Two 16" diameter polypropylene racks included
- No curtains are required
- Removable side panels for easy service access
- Spray box unlatches for easy cleaning and visual inspection - 15 spray nozzles have been engineered for maximum soil removal
- Digital temperature gauge built into switch panel
- Intelligent microprocessor control delays cycle start, up to two minutes, when incoming water is below 120°F (49°C)
- Automatic peristaltic metering pumps accurately dispense detergent, sanitizer and rinse aid
- Prime Switch for quick chemical priming
- 1/6 HP pump recirculates wash water and rinse water
- Fractional HP drive motor powers the belt-driven rotary rack and includes built-in slip clutch
- Built-in air gap - vacuum breaker is not required



Intertek 4004503 **Intertek**
 Conforms to NSF/ANSI STD 3 and UL STD 921
 Certified to CSA STD C22.2 No. 168

Specifications

Materials

- 20 gauge stainless steel parts include: cabinet
- 18 gauge stainless steel parts include: floor and tanks
- 16 gauge stainless steel parts include: leg mounting brackets and legs
- 11 gauge stainless steel parts include: drive wheel

Detergent

- Extra heavy duty, non-foaming, commercial liquid dishwashing detergent is required - 0.30% concentration
- Consult local chemical supplier to match detergent with local water conditions

Sanitizer

- Liquid chlorine bleach (sodium hypochlorite - 5.25% solution) adjusted to 50 ppm

Rinse Aid

- Liquid Rinse Aid adjusted for proper sheeting

Glastender, Inc. • 5400 N Michigan Rd • Saginaw, MI • 48604-9780 989.752.4275 • 800.748.0423 • Fax 989.752.4444 www.glastender.com	Approval/Notes:
Specifications subject to change without notice. For current specifications please visit our website.	

GT-18 Glasswasher

Specifications

General Plumbing	
Water Connection	1/2" water supply 3/8" FMPT
Min. Water Pressure	25 PSI
Max. Water Pressure	100 PSI
Consumption	2.5 gallons per cycle
Hot Water Supply	Max.: 150°F (66°C) Min.: 120°F (49°C)

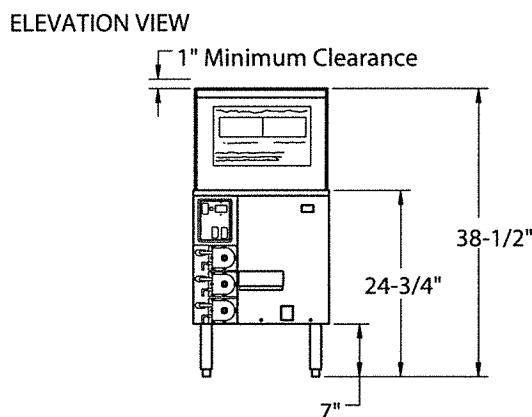
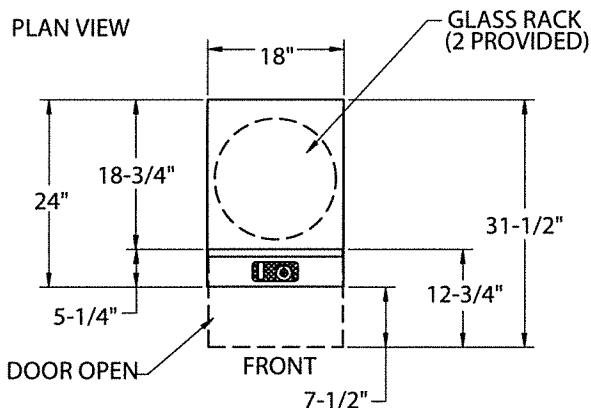
Capacity
720 - 2-1/2" diameter glasses per hour
360 - 3-1/4" diameter glasses per hour

Operating Cycle
2 min., 70 sec. wash, and 22 sec. rinse exposure

Electrical	
Electrical Supply	120V, 1 phase, 60 Hz
Full Load Amps	3.5 amps, dedicated 15 amp circuit recommended
Plug Type	6 foot NEMA 5-15P grounded cord included



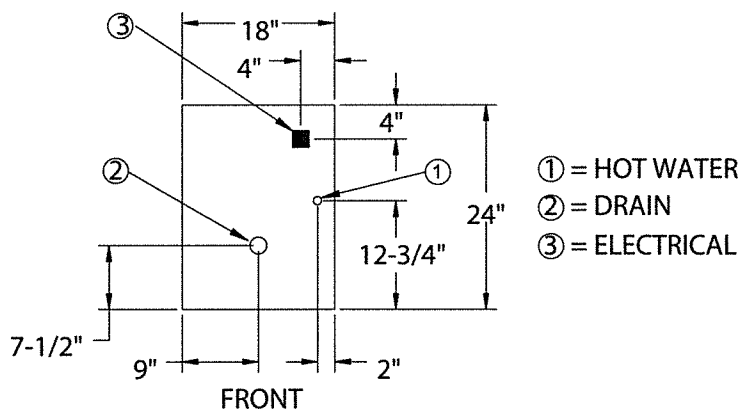
Drawings



Mechanicals

Note: 1. In all cases, consult local plumbing, electrical and health codes for regulations which may not be consistent with the information on the front of this specification sheet

- The utility connections are made from the floor at the bottom of the unit approximately 7" to 8" high.
- The Glastender policy of constant quality improvement means specifications are subject to change without notice.



Installation Note:

Front side service is essential. Detergent, Sanitizer, and Rinse Aid containers are stored externally - six-foot lengths of tubing are provided. Storage for three one-gallon containers is required within five feet.



5400 N Michigan Rd • Saginaw, MI • 48604-9780
989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

Printed in USA

Submittal Sheet

07/01/2025

ITEM# 15 - ICE BIN (1 EA REQ'D)

Glastender

CHOICE Underbar Ice Bin, 30"W x 19"D, 84 lbs. ice capacity, backsplash with open channel for beverage line access, 10-1/2" deep bin liner, PVC plastic breaker strip around ice bin liner, stainless steel construction, stainless steel legs with adjustable stainless steel bullet feet, ETL-Sanitation (NOTE: Made to order, not returnable)

The spec sheet for this item can be viewed on item 3)

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		With cover, no bottle wells
Glastender	1		Underbar Ice Bin Sliding Cover, 30"W, two-piece, stainless steel (for use with 19"D ice bins)
Glastender	1		CHOICE Single Speed Rail, 30"W x 5"D, stainless steel construction, ETL-Sanitation

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	

15. | FID

Submittal Sheet

07/01/2025

ITEM# 16 - GLASS RACK (1 EA REQ'D)

Glastender

CHOICE Glass Rack Storage Unit, drainboard top, 24"W x 24"D, open front base, corrugated work surface, holds (3) 20" x 20" glass racks, one-piece seamless top & backsplash with radius corners, stainless steel construction, stainless steel legs with adjustable stainless steel bullet feet, ETL-Sanitation

The spec sheet for this item can be viewed on item 2)

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1/2"	

Submittal Sheet

07/01/2025

ITEM# 17 - TRASH RECEPTACLE, INDOOR (1 EA REQ'D)

Thunder Group

Trash Can, 23 gallon, rectangular, flat bottom, durable, plastic, black

17.

Submittal Sheet

07/01/2025

ITEM# 18 - UNDERBAR SINK UNITS (1 EA REQ'D)

Glastender

CHOICE Underbar Sink Unit, three compartment, 72"W x 19"D OA, 11" wide x 14" front-to-back x 10-1/4" deep fabricated sink compartments, 18" corrugated drainboards on left & right, 4" OC splash mount faucet (low lead compliant), includes (3) overflow tubes, one-piece seamless top & backsplash, 20-gauge stainless steel construction, stainless steel legs with adjustable stainless steel bullet feet, ETL-Sanitation (NOTE: Made to order, not returnable)

The spec sheet for this item can be viewed on item 1)

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		Aerator, faucet, 2.0 GPM, standard
Glastender	1		CHOICE Double Speed Rail, 72"W x 10"D, stainless steel construction, ETL-Sanitation

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	3/8"			3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	(3) 1-1/2"	

18.1 HS

Submittal Sheet

07/01/2025

ITEM# 19 - GLASS FROSTER (1 EA REQ'D)

Glastender

Froster, one zone, side serviced, bar profile, 24"W, one-section, 17.5"W door opening, self-contained refrigeration, LED interior lighting, front venting, stainless steel interior & exterior sub-top, (3) adjustable shelves per door, R290 Hydrocarbon refrigerant, 1/3 HP, NSF Standard 7, cETLus, ETL-Sanitation, ETL Verified (NOTE: Made to order, not returnable)

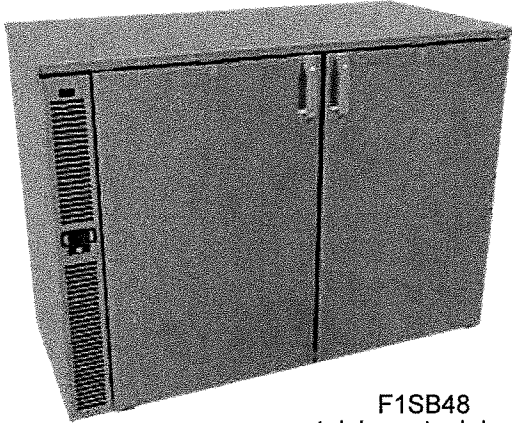
ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		2 year parts & labor warranty (NOTE: applies to units sold and installed within the US & Canada)
Glastender	1		120v/60/1-ph, 5.0 amps, cord, NEMA 5-15P, standard
Glastender	1		(L) Refrigeration compartment on left side
Glastender	1		Refrigeration compartment cover finish: Black vinyl-clad, standard
Glastender	1		Door style: Black vinyl-clad, standard
Glastender	1		Door hinge location: Left
Glastender	1		Signature handle
Glastender	1		No finished top - stainless steel sub-top, standard
Glastender	1		Back finish: Galvanized steel, standard
Glastender	1		Left side finish: Black vinyl-clad, standard
Glastender	1		Right side finish: Black vinyl-clad, standard
Glastender	1		Bright White (7,000k), standard
Glastender	1		No legs or casters, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/3		
2	120	60	1	Cord & Plug		5-15P	5				15.0

19. (E) 6FI

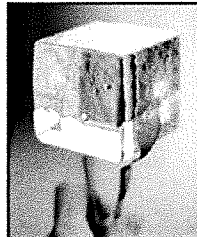


F1SB48
stainless steel doors,
and stainless steel top



Intertek
EP 5016978
Energy Performance
Verified / Rendement
Énergétique Vérifié

Intertek 4004503
Conforms to
NSF/ANSI STD 7
and UL STD 471
Certified to
CSA STD C22.2 No. 120



Capable of storing
specialty cocktail ice

Standard Features

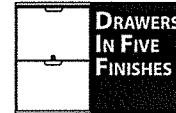
- Self-contained
- Stainless steel interior
- Locking door(s)
- LED interior lighting
- Two defrost cycles
- Automatic condensate evaporator
- Heated cabinet front to minimize condensation
- Three adjustable, coated-wire shelves

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

**Frosters,
One Zone, Side Serviced,
Bar Profile**

F1SB F1SB24, F1SB28, F1SB36, F1SB44, F1SB48

CONFIGURATION HIGHLIGHTS



Configurable Options

Refrigeration Compartment Location:

- Left or Right

Refrigeration Compartment Cover Finish:

- Black vinyl-clad
- Stainless steel
- Jeweled stainless

Door Style & Finish (specify per door section):

- Black vinyl-clad
- Stainless steel
- Jeweled stainless
- Laminated
- Unlaminated
- Glass, black vinyl-clad
- Glass, stainless steel
- Glass, jeweled stainless
- Glass, laminated

Drawer Style & Finish:

- Black vinyl-clad
- Stainless steel
- Jeweled stainless
- Laminated
- Unlaminated

Door Hinge Location

- Left or Right

Door Handle:

- Signature (drawers excluded)
- Pull-tab
- Tube

Top Style:

- No finished top
- Stainless top

Left and Right Side Finish:

- Black vinyl-clad
- Stainless steel

Back Finish:

- Galvanized steel
- Stainless steel

LED Lighting Style:

- Bright white (7,000k)
- Warm white (3,500k)
- Amber (2,700k)
- Blue

Glastender, Inc. • 5400 N Michigan Rd • Saginaw, MI • 48604-9780
989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

Approval/Notes:

Specifications subject to change without notice. For current specifications please visit our website.

Frosters - One Zone, Side Serviced, Bar Profile

Specifications

		F1SB24	F1SB28	F1SB36	F1SB44	F1SB48
Dimensions	Length	24"	28"	36"	44"	48"
	Number of Sections	1	1	2	2	2
	Door Opening	17.5"	20"	12"	16"	18"
Electrical	Electrical Supply	120V, 1 phase, 60 Hz, dedicated 15A circuit required				
	Full Load Amps	5.0				
	Plug Type	8 foot NEMA 5-15P grounded cord and plug which exits the back of refrigeration compartment				
Refrigeration	Refrigerant	R290 refrigerant - 130 grams, 4.59 oz, 0.29 pounds				
	Compressor	Reciprocating, 1/3 HP, 1300 BTUH, 0.11 Tons				
	Heat Rejection	2048 BTUH				
Operating Range		12°F (-11°C) to 35°F (2°C)				
Plumbing		Automatic condensate evaporator. No drain connection required †				
Weight Bearing Capacity		Countertops and other accessories should not exceed 500 pounds per door				

Materials

- Stainless steel parts include: exterior sub-top, interior, front of cabinet, hinges, hinge and lock brackets, and optional legs
- Black vinyl-clad steel parts include: standard sides, doors and compressor cover
- Galvanized steel parts include: back and bottom

Refrigeration

- Fin & tube evaporator with forced air circulation
- Equipped with manual fast freeze mode that accelerates the freezing process and automatically reverts back to the normal operating mode



† Building conditions outside the guidelines of ASHRAE 55 and ASHRE 62.1 may need to be plumbed to a drain.

Capacities

	F1SB24	F1SB28	F1SB36	F1SB44	F1SB48
10 oz. Mugs	132	160	223	299	339
6" High Pint Glasses	97	100	155	200	214



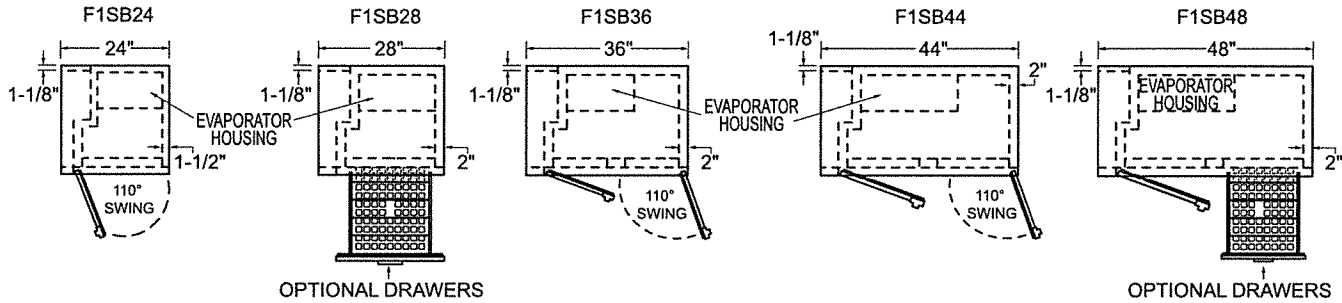
5400 N Michigan Rd • Saginaw, MI • 48604-9780
 989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

Printed in USA

Frosters - One Zone, Side Serviced, Bar Profile

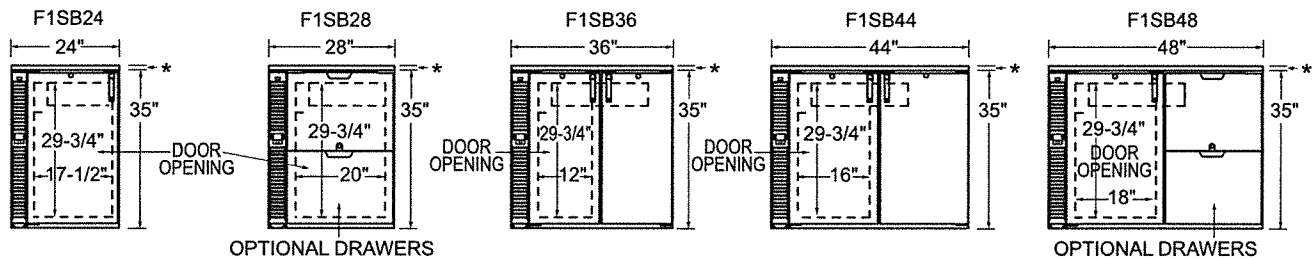
Drawings

PLAN VIEWS



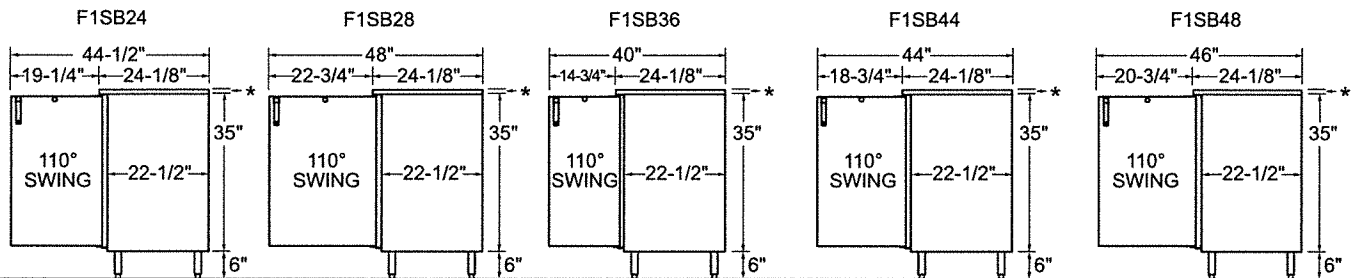
FRONT VIEWS

*ADD 1" HEIGHT TO TOP FOR FACTORY INSTALLED TOP



SIDE VIEWS

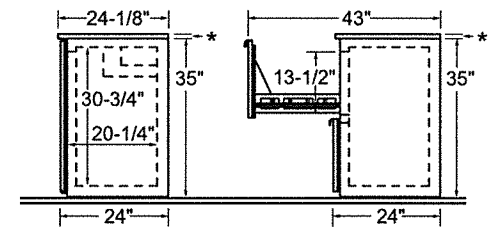
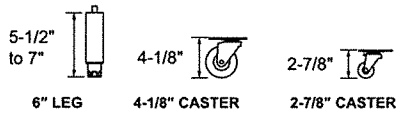
*ADD 1" HEIGHT TO TOP FOR FACTORY INSTALLED TOP



WITH OPTIONAL 6" LEGS WITH OPTIONAL 6" LEGS WITH OPTIONAL 6" LEGS WITH OPTIONAL 6" LEGS WITH OPTIONAL 6" LEGS

SIDE VIEWS

OPTIONAL LEGS AND CASTERS



STANDARD CABINET

OPTIONAL DRAWERS

Submittal Sheet

07/01/2025

ITEM# 20 - BACK BAR CABINET, REFRIGERATED (1 EA REQ'D)

Glastender

Cooler, one zone, front serviced, bar profile, 52"W, two-section, 16"W door opening, self-contained refrigeration, LED interior lighting, front venting, stainless steel interior, R290 Hydrocarbon refrigerant, 1/6 HP, NSF Standard 7 for open food storage, cETLus, ETL-Sanitation, ETL Verified

The spec sheet for this item can be viewed on item 8)

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		The C1FB52 will NOT hold standard size kegs but it will hold up to (7) 1/6 kegs. A 5# CO2 bottle (05000636) with tank mount regulator (RKL-TC) will fit with (7) 1/6 kegs. See draft system accessories.
Glastender	1		2 year parts & labor warranty (NOTE: applies to units sold and installed within the US & Canada)
Glastender	1		120v/60/1-ph, 3.5 amps, NEMA 5-15P, standard
Glastender	1		Standard 34° to 40°F operation
Glastender	1		(L) Refrigeration compartment on left side
Glastender	1		Refrigeration compartment cover finish: Black vinyl-clad, standard
Glastender	1		Door style, first: Black vinyl-clad, standard
Glastender	1		Door hinge location, first: Left
Glastender	1		Shelving style, first: (3) adjustable shelves, standard
Glastender	1		Signature handle
Glastender	1		Door style, second: Black vinyl-clad, standard
Glastender	1		Door hinge location, second: Right
Glastender	1		Shelving style, second: (3) adjustable shelves, standard
Glastender	1		Signature handle
Glastender	1		No finished top - stainless steel sub-top, standard
Glastender	1		Back finish: Galvanized steel, standard
Glastender	1		Left side finish: Black vinyl-clad, standard
Glastender	1		Right side finish: Black vinyl-clad, standard
Glastender	1		Bright White (7,000k), standard
Glastender	1		No legs or casters, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/6		
2	120	60	1	Cord & Plug		5-15P	3.5				15.0

20.1 (E) GFI

Submittal Sheet

07/01/2025

ITEM# 20.1 - BACK BAR CABINET, REFRIGERATED (1 EA REQ'D)

Glastender

Cooler, one zone, side serviced, bar profile, 48"W, two-section, 18"W door opening, self-contained refrigeration, LED interior lighting, front venting, stainless steel interior, R290 Hydrocarbon refrigerant, 1/8 HP, NSF Standard 7 for open food storage, cETLus, ETL-Sanitation, ETL Verified

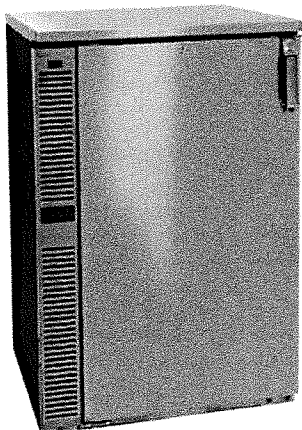
ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		The C1SB48 can hold (2) standard size keg or up to (8) 1/6 kegs. For (8) 1/6 kegs, two kegs must have a low profile keg tap (05001026). A 5# CO2 bottle (05000636) with tank mount regulator (RKL-TC) will NOT fit with (8) 1/6 kegs. See draft system accessories.
Glastender	1		2 year parts & labor warranty (NOTE: applies to units sold and installed within the US & Canada)
Glastender	1		120v/60/1-ph, 2.75 amps, cord, NEMA 5-15P, standard
Glastender	1		Standard 34° to 40°F operation
Glastender	1		(L) Refrigeration compartment on left side
Glastender	1		Refrigeration compartment cover finish: Black vinyl-clad, standard
Glastender	1		Door style, first: Black vinyl-clad, standard
Glastender	1		Door hinge location, first: Left
Glastender	1		Shelving style, first: (3) adjustable shelves, standard
Glastender	1		Signature handle
Glastender	1		Door style, second: Black vinyl-clad, standard
Glastender	1		Door hinge location, second: Right
Glastender	1		Shelving style, second: (3) adjustable shelves, standard
Glastender	1		Signature handle
Glastender	1		No finished top - stainless steel sub-top, standard
Glastender	1		Back finish: Galvanized steel, standard
Glastender	1		Left side finish: Black vinyl-clad, standard
Glastender	1		Right side finish: Black vinyl-clad, standard
Glastender	1		Bright White (7,000k), standard
Glastender	1		Casters, 2-7/8", for side-serviced coolers & frosters (set of four)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/8		
2	120	60	1	Cord & Plug		5-15P	2.75				

20.1
 (E) GFI



C1SB24 with compressor left, stainless steel door, and stainless top



Intertek
EP 5016978
Energy Performance
Verified / Rendement
Énergétique Vérifié



Intertek
4004503
Conforms to NSF/ANSI STD 7
and UL STD 471
Certified to CSA STD C22.2 No. 120
Listed to NSF Standard 7
for open food as a storage refrigerator



Intertek

Standard Features

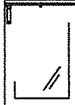
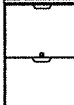

- Self-contained
- Stainless steel interior
- Locking door(s)
- LED interior lighting
- Heated mullion to minimize condensation

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

**Coolers,
One Zone, Side Serviced,
Bar Profile**

C1SB	C1SB20, C1SB24, C1SB28, C1SB36, C1SB44, C1SB48
-------------	---

CONFIGURATION HIGHLIGHTS

 DOORS IN NINE FINISHES	 DRAWERS IN FIVE FINISHES	 DRAFT BEVERAGE COMPATIBLE
---	---	--

Configurable Options

- Temperature:**
- Beer/Food - 34°F to 40°F
 - White wine - 50°F to 55°F
 - Red wine - 60°F to 65°F
- Refrigeration Compartment Location:**
- Left or Right
- Refrigeration Compartment Cover Finish:**
- Black vinyl-clad
 - Stainless steel
 - Jeweled stainless
- Door Style & Finish (specify per door section):**
- Black vinyl-clad
 - Stainless steel
 - Jeweled stainless
 - Laminated
 - Unlaminated
 - Glass, black vinyl-clad
 - Glass, stainless steel
 - Glass, jeweled stainless
 - Glass, laminated
- Drawer Style & Finish:**
- Black vinyl-clad
 - Stainless steel
 - Jeweled stainless
 - Laminated
 - Unlaminated
- Door Hinge Location (specify for each door):**
- Left or Right
- Door Handle: (drawers come with a stainless pull tab handle)**
- Signature (drawers excluded)
 - Pull-tab
 - Tube
- Shelving (specify per door section):**
- Three adjustable, coated-wire shelves
 - Keg Rack
 - Pull-out wine shelves (C1SB20 and C1SB36 excluded):
 - » one upright and three horizontal storage combination
 - » two upright storage
 - » five horizontal storage or six if not next to compressor compartment
- Top Style:**
- No finished top
 - Stainless top
- Left and Right Side Finish:**
- Black vinyl-clad
 - Stainless steel
- Back Finish:**
- Galvanized steel
 - Stainless steel
- LED Lighting Style:**
- Bright white (7,000k)
 - Warm white (3,500k)
 - Amber (2,700k)
 - Blue

See page 4 for direct draw draft beverage towers and accessories

Glastender, Inc. • 5400 N Michigan Rd • Saginaw, MI • 48604-9780 989.752.4275 • 800.748.0423 • Fax 989.752.4444 www.glastender.com	Approval/Notes: _____
Specifications subject to change without notice. For current specifications please visit our website.	

Coolers - One Zone, Side Serviced, Bar Profile

Specifications

		C1SB20	C1SB24	C1SB28	C1SB36	C1SB44	C1SB48
Dimensions	Length	20"	24"	28"	36"	44"	48"
	Number of Sections	1	1	1	2	2	2
	Door Opening	12"	17.5"	20"	12"	16"	18"
Electrical	Electrical Supply	120V, 1 phase, 60 Hz, dedicated 15A circuit required					
	Full Load Amps	2.75					
	Plug Type	8 foot NEMA 5-15P grounded cord and plug which exits the back of refrigeration compartment*					
Refrigeration	Refrigerant	R290 - 105 grams, 3.7 oz., 0.23 pounds					
	Compressor	Reciprocating, 1/8HP, 1,000 BTUH, 0.08 Tons					
	Heat Rejection	1126 BTU/hr					
Operating Range		34°F (1°C) to 65°F (18°C)					
Plumbing		Automatic condensate evaporator. No drain connection required †					
Weight Bearing Capacity		Countertops and other accessories should not exceed 500 pounds per door					

Materials

- Stainless steel parts include: exterior sub-top, interior, front of cabinet, hinges, hinge and lock brackets, and optional legs
- Black vinyl-clad steel parts include: standard sides, doors and compressor cover
- Galvanized steel parts include: back and bottom



† Building conditions outside the guidelines of ASHRAE 55 and ASHRE 62.1 may need to be plumbed to a drain.

Capacities

		C1SB20	C1SB24	C1SB28	C1SB36	C1SB44	C1SB48
12 oz. bottles, cases		3.3	5.8	6.6	8.9	12	13.2
750ml wine bottles		52	74	87	111	150	177
1/2 barrel kegs		N/A	1	1	N/A	N/A	2
1/6 barrel kegs		2	3	4	5	7	8
Capacity values below are per door/drawer section (750ml wine bottles)							
Next to compressor	Drawers	33	54	65	33	43	54
	Upright pull-out	N/A	52	65	N/A	46	56
	Horizontal pull-out	N/A	30	40	N/A	30	35
	Combination pull-out	N/A	40	50	N/A	36	43
Not next to compressor	Drawers	N/A	N/A	N/A	42	56	70
	Upright pull-out	N/A	N/A	N/A	N/A	56	68
	Horizontal pull-out	N/A	N/A	N/A	N/A	36	42
	Combination pull-out	N/A	N/A	N/A	N/A	46	55



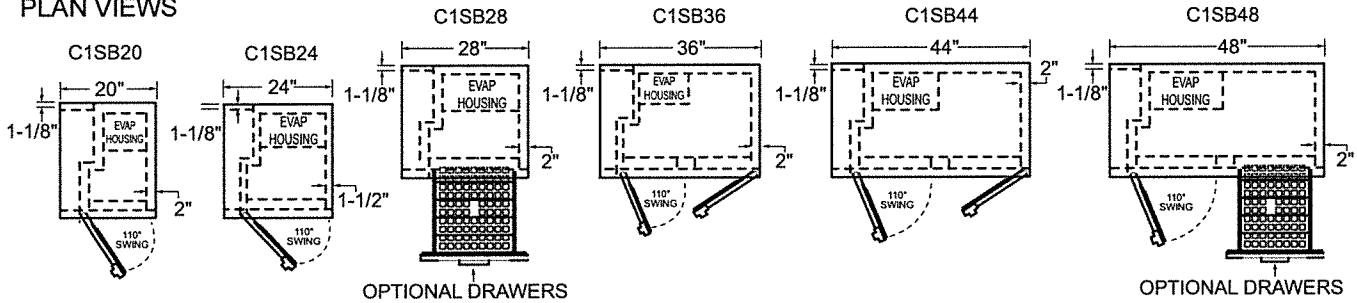
5400 N Michigan Rd • Saginaw, MI • 48604-9780
 989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

Printed in USA

Coolers - One Zone, Side Serviced, Bar Profile

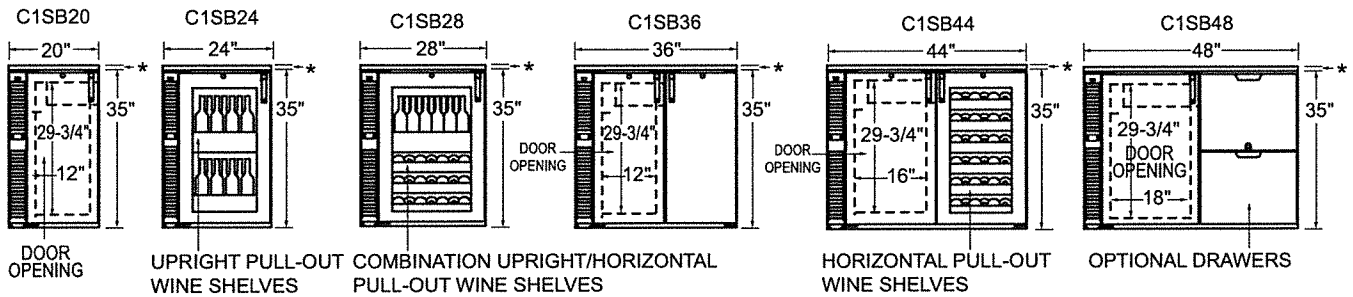
Drawings

PLAN VIEWS



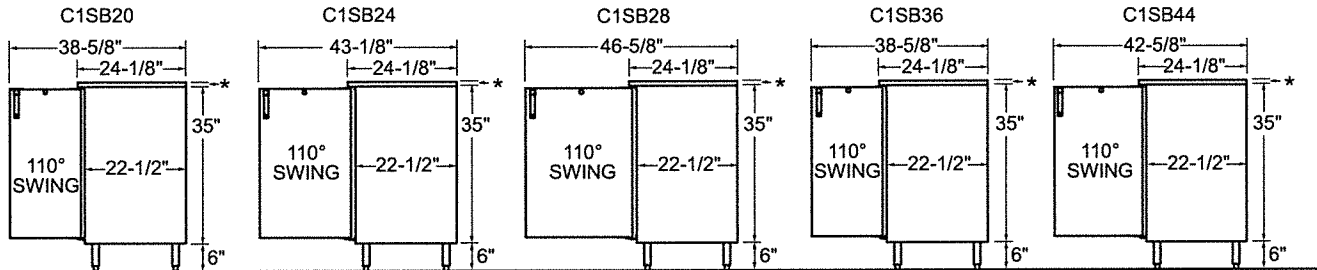
FRONT VIEWS

* ADD 1" HEIGHT TO TOP FOR FACTORY INSTALLED TOP

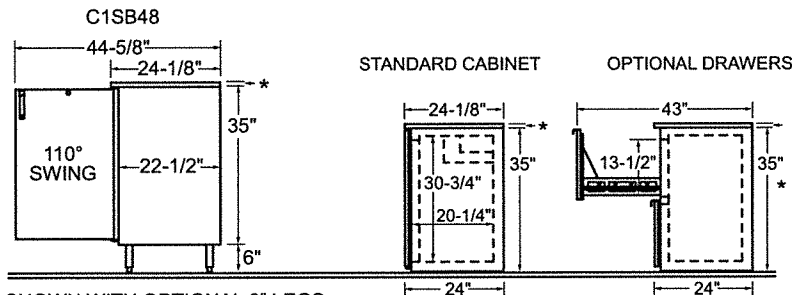


SIDE VIEWS

* ADD 1" HEIGHT TO TOP FOR FACTORY INSTALLED TOP

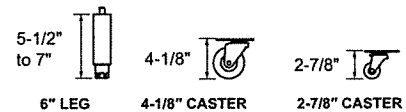


SHOWN WITH OPTIONAL 6" LEGS

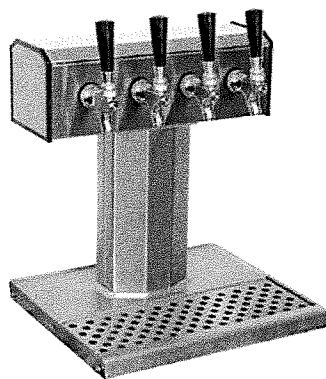


SHOWN WITH OPTIONAL 6" LEGS

OPTIONAL LEGS AND CASTERS



Direct Draw Draft Beverage Towers and Accessories



Configuring Bar Profile Coolers for Draft Beverage Dispensing

All Glastender bar profile coolers can be configured for draft beverage dispensing. Please note that a minimum 17" wide door opening is required for full size (i.e., 16" diameter) 1/2 barrel kegs. Refer to the capacity statements in the Product Directory or Specification Sheet for the sizes and quantities of kegs each unit will hold.

Direct Draw Draft Beverage Towers

Glastender Beverage Towers include the stainless steel faucets and shanks necessary to dispense keg beer, wine, soda, coffee, or cocktails. See individual price pages for complete information.

Tee Tower shown
See individual tower
spec sheets for
complete information

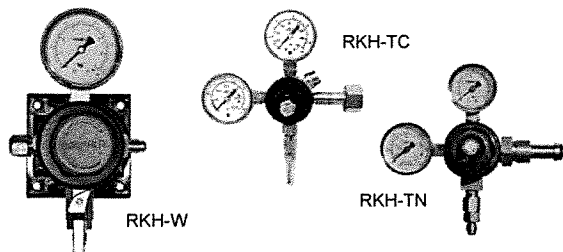
Look for the Draft Beer
Compatible logo



HIGH PRESSURE REGULATOR KITS

High pressure regulators reduce the gas pressure from the primary source. A tank mount regulator attaches directly to a gas cylinder, while a wall mount regulator splices into gas tubing when the gas supply is used for more than one system. RKH-TN regulator kits are used if pre-blended CO₂ and nitrogen or pure nitrogen cylinders are being used. All high pressure regulator kits include 50 feet of braided nylon gas tubing.

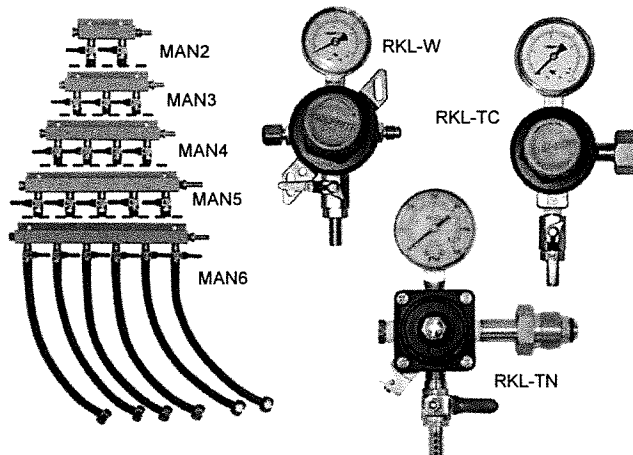
MODEL	DESCRIPTION	WGT
RKH-W	Wall mount, CO ₂ or Nitrogen, single gauge	15#
RKH-TC	Tank mount, CO ₂ , double gauge	15#
RKH-TN	Tank mount, Nitrogen, double gauge	15#



LOW PRESSURE REGULATOR KITS

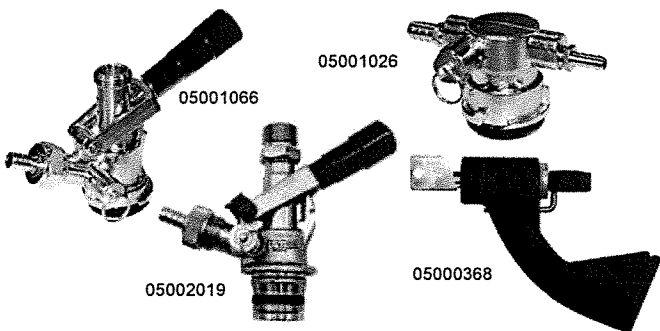
Low pressure regulator kits connect to the gas tubing exiting a high pressure regulator. If a 5 pound gas cylinder will be kept inside the cooler, a single gauge tank mounted RKL-TC or -TN will be required depending on the gas being used. All low pressure regulator kits include 6 feet of red gas tubing. For installations requiring more than one keg on tap, also order the appropriate size manifold kit. All manifold kits include 6 feet of red gas tubing per product, and the clamps required for connecting to keg couplers (sold separately).

MODEL	DESCRIPTION	WGT
RKL-W	Wall mount, CO ₂ or Nitrogen, single gauge	7#
RKL-TC	Tank mount, CO ₂ , single gauge	7#
RKL-TN	Tank mount, Nitrogen, single gauge	7#
MAN2	Two product manifold kit	2#
MAN3	Three product manifold kit	3#
MAN4	Four product manifold kit	4#
MAN5	Five product manifold kit	5#
MAN6	Six product manifold kit	6#



ADDITIONAL ACCESSORIES

MODEL	DESCRIPTION	WGT
03004240	1/2" ID black drain line, per foot	N/A
05000400	5/16" ID red vinyl air line, per foot	N/A
05000386	1/4" ID nylon braided gas tubing, per foot	N/A
05001066	D system keg coupler w/ss probe	2#
05001026	D system keg coupler, low profile	2#
05003763	S system keg coupler w/ss probe, for select imports	2#
05002019	U System Keg Coupler, stainless probe, for Guinness & Harp	2#
05000368	Lock for beer faucet	2#
05000636	5# CO ₂ tank (unfilled)	15#
LCK	Line cleaning kit	3#
06007084	Drain bottle	2#



Tower Cooling Kits

Direct draw beverage towers are chilled by air from inside the host cooler. This is especially important for draft beer, as warm faucets cause the beer to foam.

TOWER COOLING KITS

MODEL	DESCRIPTION	WGT
TCK12-1	For 1 & 2-door coolers w/ one tower column	3#
TCK12-2	For 1 & 2-door coolers w/ two tower columns	6#
TCK34-1	For 3 & 4-door coolers w/ one tower column	8#
TCK34-2	For 3 & 4-door coolers w/ two tower columns	11#
TCKR-1	For remote coolers w/ one tower column	3#
TCKR-2	For remote coolers w/ two tower columns	6#



5400 N Michigan Rd • Saginaw, MI • 48604-9780
989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

Printed in USA

Submittal Sheet

07/01/2025

ITEM# 21 - GAS FLOOR FRYER (1 EA REQ'D)

Vulcan

Fryer, gas, 21" W, free-standing, 65-70 lbs. capacity, millivolt thermostat controls, twin baskets, stainless steel cabinet & fry tank, adjustable casters (2 swivel locking & 2 non-locking), 150,000 BTU, CSA Star, CSA Flame, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Vulcan	1		1 year limited parts & labor warranty, standard
Vulcan	1		10 year limited tank warranty, standard.
Vulcan	1		Gas type to be specified

GAS

	SIZE	MBTU	KW
1	1/2"	150.0	

STEAM

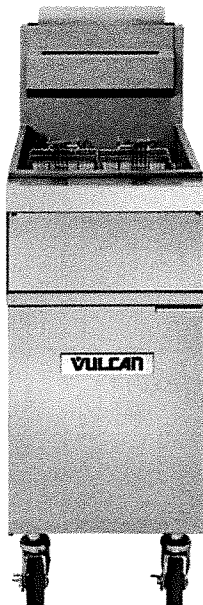
	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					

21.1

FRYERS



**1GR65M
FREE STANDING GAS FRYER**



1GR65M: Behind the door millivolt thermostat control adjusts from 200° to 400°F.

STANDARD FEATURES

- Stainless steel fry tank, 65 - 70 lb. capacity. Includes limited 10 year tank warranty.
- 1¼" full port ball type drain valve.
- Stainless steel cabinet.
- Set of four 6" adjustable casters (2 locking).
- Twin fry baskets with plastic coated handles.
- 150,000 BTU/hr. input.
- Five heat exchanger tubes positioned for easy cleaning.
- Hi-limit shut-off.
- Combination gas shut-off valve and pilot safety system.
- Tank brush, stainless steel crumb scoop and clean-out rod.
- One year limited parts and labor warranty.

ACCESSORIES

- FRYMATE-VX15 add-on frymate.
- Stainless steel tank cover – doubles as a work surface top.
- Connecting Kit(s) – Connects two fryers together (brackets, grease strip and hardware included).
- Single large basket – 18¾"w x 13¼"d x 5½"h.
- Set of twin baskets – 9¼"w x 13¼"d x 6"h.
- ¾" Flexible gas hose with quick disconnect.
- 10" high stainless steel removable splash guard.

OPTIONS

- Second year extended limited parts and labor warranty.



SPECIFICATIONS

65 - 70 lbs. capacity free standing gas fryer, Vulcan-Hart Model No. 1GR65M. Stainless steel cabinet. Set of four 6" adjustable casters (2 locking). Stainless steel fry tank with five heat exchanger tubes and a "V" shaped cold zone. 1¼" full port ball type drain valve. Twin fry baskets with plastic coated handles. 150,000 BTU/hr. input. Millivolt (M) control system. Tank brush, stainless steel crumb scoop and clean-out rod.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING

- Natural Gas.
- Propane Gas.

SPECIFY ALTITUDE

- Natural Gas for above 2000 ft.
- Propane Gas for above 3500 ft.



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

FRYERS



**1GR65M
FREE STANDING GAS FRYER**

INSTALLATION INSTRUCTIONS

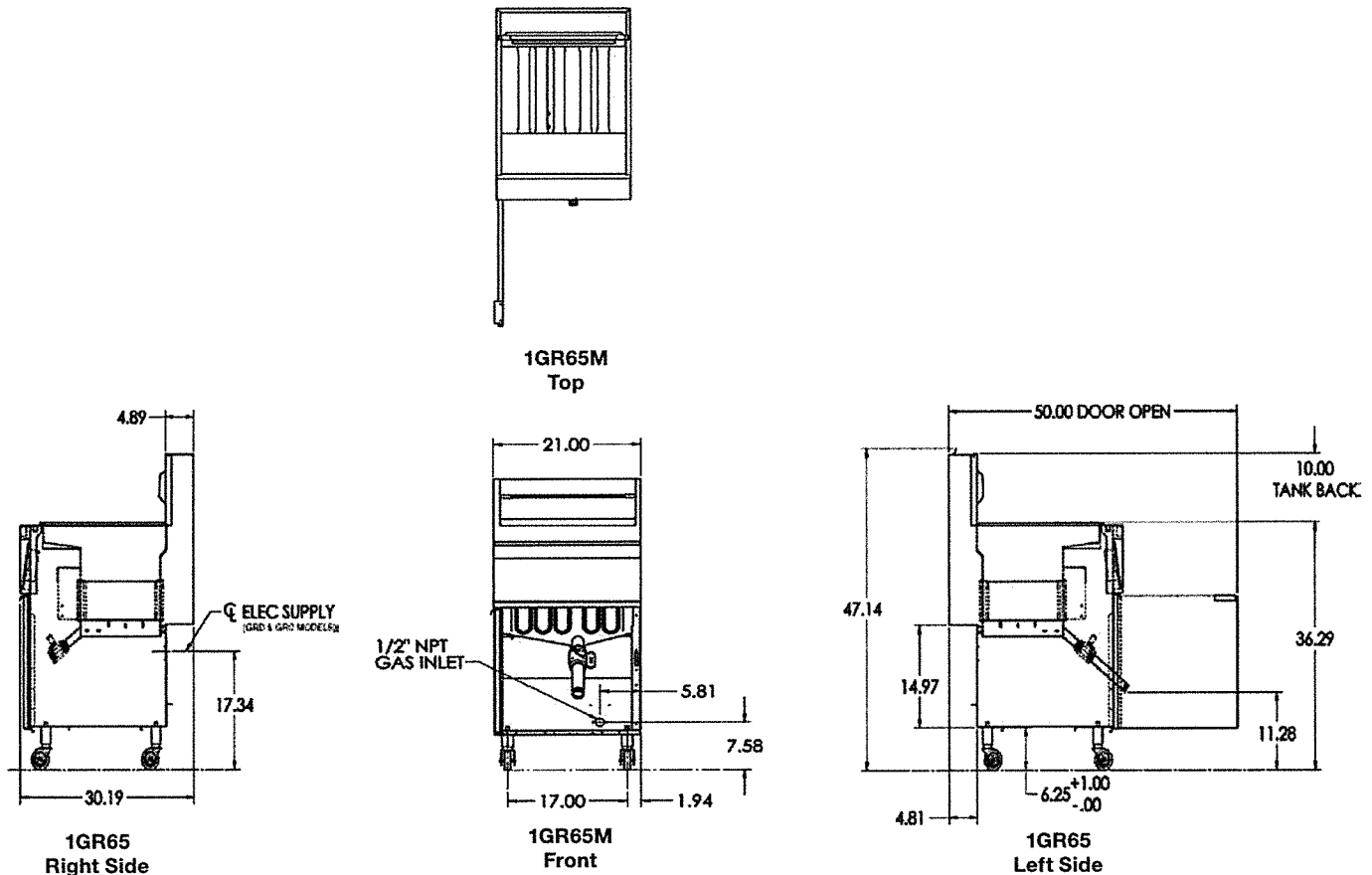
1. A combination valve with pressure regulator is provided with this unit.
 - Natural Gas
Operating pressure – 4.0" W.C.
Recommended supply pressure 7-9" W.C.
Not to exceed 14" W.C. (1/2 PSI)
 - Propane Gas
Operating pressure – 10.0" W.C.
Recommended supply pressure 11-12" W.C.
Not to exceed 14" W.C. (1/2 PSI)
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.

3. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.
4. This appliance is manufactured for commercial installation only and is not intended for home use.

SERVICE CONNECTIONS:

Ⓟ 1/2" (13 mm) ID and 3/4" (19 mm) OD rear gas connection.

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



MODEL	Width	Depth	Overall Height	Working Height	Tank Size	BTU/hr.	Fry Comp. Capacity	Approx. Shipping Weight
1GR65M	21"	30 1/8"	47 1/8"	36 1/4"	19 1/2" x 14"	150,000	65 - 70 lbs.	275 lbs.

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



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

Submittal Sheet

07/01/2025

ITEM# 22 - HD RANGE, 36", 6 OPEN BURNERS (1 EA REQ'D)

Vulcan

V Series Heavy Duty Range, gas, 36", (6) 35,000 BTU open burners, cast iron grates, convection oven, stainless steel front, front top ledge, sides, base, burner box & stub back, 6" adjustable legs, 242,000 BTU, CSA, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Vulcan	1		1 year limited parts & labor warranty, standard
Vulcan	1		Gas type to be specified
Vulcan	1		1-1/4" rear gas connection, standard
Vulcan	1		Rear gas connection: cap & cover, both ends
Vulcan	1		115v/60/1-ph, 4.0 amp, fan motor voltage, cord & plug, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug			4				

GAS

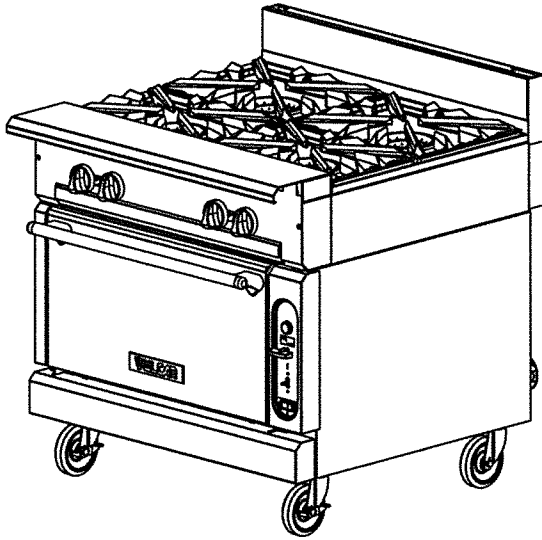
	SIZE	MBTU	KW
1		242.0	
2	1-1/4"		

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					
2					

22.1 (E) GFI

HEAVY DUTY COOKING

VULCAN**HEAVY DUTY GAS RANGE
4-BURNERS / 36" WIDE GAS RANGE**

Model V4B36C
shown on a convection oven base

**SPECIFICATIONS**

36" wide heavy duty gas range, Vulcan Model No. V4B36 (modular) and V4B36B (cabinet base) or V4B36S (standard oven base) and V4B36C (convection oven base). Modular construction for ease of installation. Stainless steel front, plate ledge, front top ledge with pull-out condiment rails, sides, base, stub back and 6" adjustable legs on all "B", "S", & "C" models. Stainless steel extra deep crumb tray. Four 35,000 BTU/hr. cast burners with lift-off burner heads. Individual pilots and controls for each burner. Heavy duty cast burner grates, easy lift-off 11" x 17" in front, 14" x 17" in rear. Grates are separate from aeration bowl for ease of cleaning. **Standard Oven:** 50,000 BTU/hr. with porcelain oven bottom, sides and indoor panel. **Convection Oven:** 32,000 BTU/hr. with porcelain oven bottom, sides and interior door panel (115v-1 phase blower motor, 4 amps, 6' cord and plug). Oven measures 27"w x 27"d x 13"h. Standard oven thermostat adjusts from 150°F - 550°F. Convection oven adjusts from 175°F - 550°F and the optional finishing oven for standard ovens adjusts from 300°F - 650°F. Standard oven supplied with one rack, convection oven with two racks. Both ovens allow for three rack positions. Oven door is heavy duty with counter weight door hinges. 1 1/4" diameter front gas manifold and 1 1/4" rear gas connection, capped. Total input 140,000 BTU/hr.

Exterior Dimensions:

36 3/4"d x 36"w x 36"h on 6" adjustable legs

- V4B36** 4-Burners / Modular
- V4B36B** 4-Burners / Cabinet Base
- V4B36S** 4-Burners / Standard Oven
- V4B36C** 4-Burners / Convection Oven

STANDARD FEATURES

- Stainless steel front, front top ledge, burner box, sides, base, and stub back
- 1 1/4" diameter front gas manifold with 1 1/4" rear gas connection (capped)
- 35,000 BTU/hr. open top burners with lift off heads
- 50,000 BTU/hr. standard oven burner
- 32,000 BTU/hr. convection oven burner
- Porcelain oven cavity
- Individual pilots and controls for each burner
- Heavy-duty cast grates
- 4" stainless steel stub riser
- 6" adjustable stainless steel legs for "S", "C", and "B" models (no legs for modular model)
- Stainless steel cabinet base door
- Universal rack guides, one removable shelf (cabinet base)
- One year limited parts and labor warranty

OPTIONAL FEATURES (Factory Installed)

- Cap and cover front manifold
- Stainless steel oven cavity
- 650°F oven thermostat and steel hearth ("S" models)
- Fan cooling package ("C" models)
- 4" adjustable flanged feet for modular models
- Less legs for dolly mounting for "S", "C", and "B" models
- 3" high toe base for curb mounting
- Common condiment type, telescoping plate rails

ACCESSORIES (Packaged & Sold Separately)

- 3/4", 1", or 1 1/4" gas pressure regulator (specify gas type - pack loose)
- Set of 4 casters, 6" high (two locking)
- 6" adjustable flanged feet for "S", "C", and "B" models
- Extra removable shelves for use with Universal rack guides (for cabinet base)
- Banking strip
- Common condiment type, telescoping plate rails (starting at 24" length)
- 10", 22", or 34" high back risers (no shelf)
- 22" single deck solid or flo-thru high shelf risers
- 34" double deck solid or flo-thru high shelf risers
- Dolly frames
- Flexible gas hose - quick disconnect & restraining device

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

HEAVY DUTY COOKING



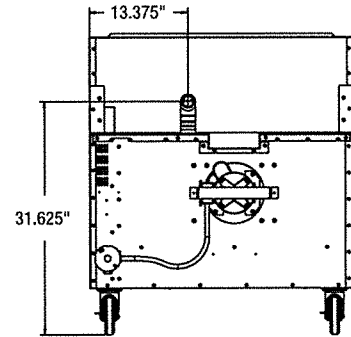
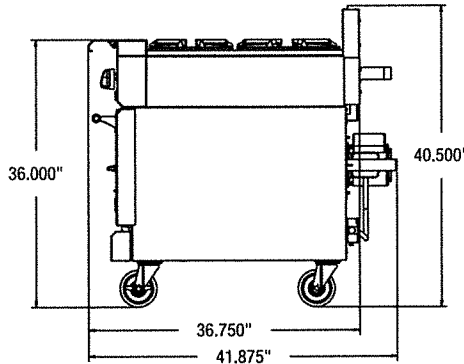
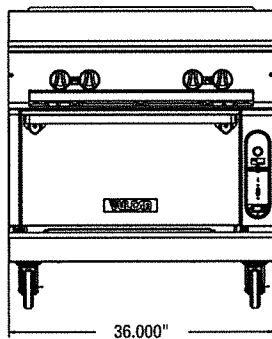
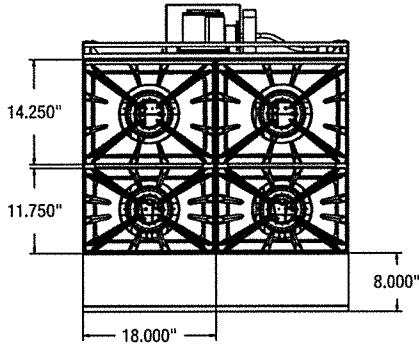
**HEAVY DUTY GAS RANGE
4-BURNERS / 36" WIDE GAS RANGE**

INSTALLATION INSTRUCTIONS

1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
 2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
 3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
 4. **Clearances**

	Rear	Sides
Combustible	10"	10"
Non-combustible	0"	0"
 5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3½" front overhang. Toe base with leveling bolts are required for curb installation. Specify when ordering.
 6. Cannot be battered with GH series equipment.
 7. This appliance is manufactured for commercial installation only and is not intended for home use.
- NOTE:** In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

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



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	V4B36	4-Burners / Modular	140,000	261 / 119
	V4B36B	4-Burners / Cabinet Base	140,000	380 / 171
	V4B36S	4-Burners / Standard Oven Base	190,000	675 / 304
	V4B36C	4-Burners / Convection Oven Base	172,000	715 / 322

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



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

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

Submittal Sheet

07/01/2025

ITEM# 23 - CONVECTION OVEN, GAS (1 EA REQ'D)

Vulcan

Convection Oven, gas, double-deck, standard depth, solid state controls, electronic spark igniters, 60 minute timer, (5) nickel plated racks per oven, stainless steel front, top, sides & 8"H legs, stainless steel doors with windows, (2) 50,000 BTU, NSF, CSA Star, CSA Flame, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Vulcan	1		1 year limited parts & labor warranty, standard
Vulcan	1		Gas type to be specified
Vulcan	1		(2) 120v/60/1-ph, 15.4 amps total, (2) cords with plugs, standard
Vulcan	1		Gas manifold piping included with stacking kit to provide single point gas connection

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug			7.7				
2	120	60	1	Cord & Plug			7.7				

GAS

	SIZE	MBTU	KW
1	3/4"	100	

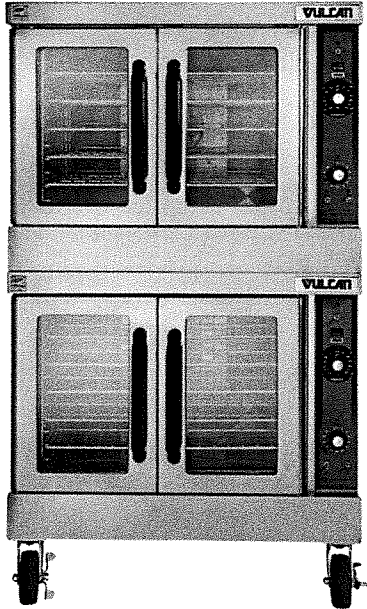
STEAM

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

23. [2] (E) GFI



VC44G SERIES
Double Deck Gas Convection Ovens



SELL SHEET

Model VC44GD
Shown on optional casters



SPECIFIER STATEMENT

Double section gas convection oven, Vulcan Model No. (VC44GD) (VC44GC). Stainless steel front, sides, top and legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measures 29" w x 22 1/8" d x 20" h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28 1/4" x 20 1/2". Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner per section. 100,000 total BTU/hr. Electronic spark igniters. Furnished with a two speed 1/2 H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw per section.

Exterior Dimensions:

40 1/4" W x 40" D (includes motor & door handles)
40 1/4" W x 37 3/4" D (includes motor only)
70" H on 8" legs

CSA design certified. NSF listed.

Specify type of gas when ordering.

Specify altitude when above 2,000 FT.

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- VC44GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- VC44GC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

Double deck ovens are supplied as separate units with a stacking kit.

STANDARD FEATURES

- Stainless steel front, sides, top and legs
- Independently operated stainless steel doors with double pane windows
- 50,000 BTU/hr. burner per section, 100,000 BTU/hr. total
- Electronic spark igniters
- 1/2 H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug; 7.7 amps per section; 15.4 amps total draw
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- Five nickel plated grab-and-go oven racks with eleven rack positions per section (10 total racks)
- 3/4" rear gas connection with combination gas pressure regulator and safety solenoid system
- One year limited parts and labor warranty

OPTIONS

- Kosher friendly control package
- Complete prison package
 - Security screws only
- 208V or 240V, 60 Hz, 1 ph, two speed, 1/2 H.P. blower motor; 208V, 4.2 amps; 240V, 3.6 amps
- Casters
- Simultaneous chain driven doors
- Control panel mounted on left side of oven
- Stainless steel rear enclosure
- Second year extended limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Extra oven rack(s)
- Rack hanger(s)
- Stainless steel drip pan
- Flexible gas hose with quick disconnect and restraining device; consult price book for available sizes
- Down draft flue diverter for direct vent connection

VC44G SERIES - Double Deck Gas Convection Ovens

Approved by _____ Date _____ Approved by _____ Date _____

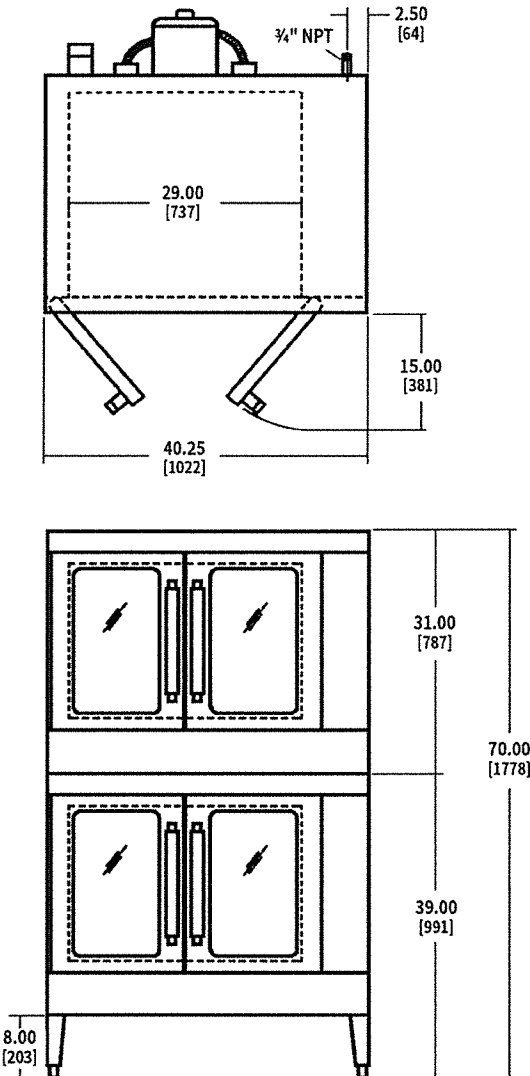


VC44G SERIES
Double Deck Gas Convection Ovens

INSTALLATION INSTRUCTIONS

1. A combination gas pressure regulator and safety solenoid valve system is included in this unit. Natural gas is 5.0" W.C., Propane gas is 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at <https://www.nfpa.org/>. Refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.

- | | | |
|----------------|-------------|-----------------|
| 4. Clearances: | Combustible | Non-combustible |
| Rear | 0" | 0" |
| Right Side | 2" | 0" |
| Left Side | 1" | 0" |
5. This appliance is manufactured for commercial installation only and is not intended for home use.
 6. The installation location should not experience temperatures below -20°C (-4°F).

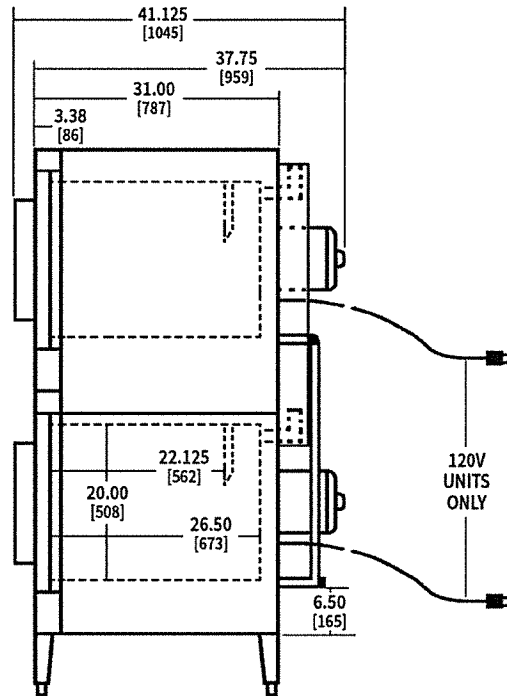


CAD and/or Revit Files Available

INSTALLATION MANUAL

40 1/4" W x 41 1/8" D (includes motor & door handles)
40 1/4" W x 37 3/4" D (includes motor only)
70" H on 8" legs

Oven interior: 29" W x 22 1/8" D x 20" H



Model	Width	Depth w/handles	Height	Per Oven BTU/hr.	Total BTU/hr.	Electrical	Weight
VC44G	40 1/4"	41 1/8"	70"	50,000	100,000	120/60/1	820 lbs (372 KG) without skids/packaging 928 lbs (422 KG) with skids/packaging

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.

Submittal Sheet

07/01/2025

ITEM# 24 - TILTING SKILLET BRAISING PAN, GAS (1 EA REQ'D)

Cleveland

PowerPan™ Tilting Skillet, gas, 40-gallon capacity, bead blasted cooking surface, 10° tilt cooking feature, with easy manual hand tilt, spring-assisted cover with vent, gallon & liter markings, stainless steel construction with open leg frame, 200,000 BTU, CE, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Cleveland	1		1-year parts & labor warranty, standard
Cleveland	1		(Tilting Skillet) 1 Year extended warranty (30% off when Welbilt KitchenCare installation and planned maintenance is purchased) (net)
Cleveland	1		Performance start-up included at customer request after equipment is installed (Free Water Quality Check included) (contact Cleveland Sales Representative for details)
Cleveland	1		Gas type to be specified
Cleveland	1		Standard wattage
Cleveland	1		120v/60/1-ph, 1.4 amps, NEMA 5-15P, standard
Cleveland	1		Standard controls, temperature control dial, LED ON indicator light, main power switch with standard and high power setting, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	1.4				

GAS

	SIZE	MBTU	KW
1	3/4"	200.0	

STEAM

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

24.1 (E) GFI

Cleveland

POWERPAN™ SERIES

GAS, 35" RIM HEIGHT,
30 & 40 GALLON (110 & 150 LITER)

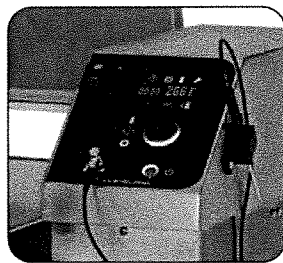
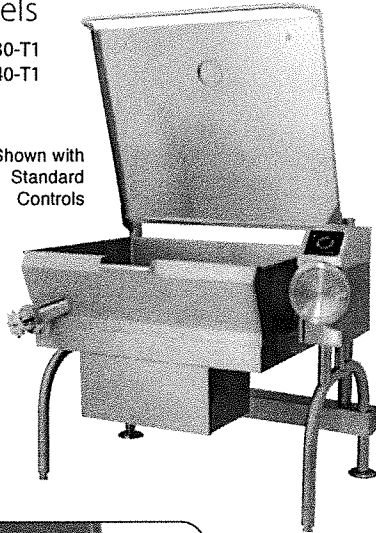
Project _____
 Item _____
 Quantity _____
 FCSI Section 11400 _____
 Approved _____
 Date _____

Braising Pans / Tilting Skillets

Models

- SGL-30-T1
- SGL-40-T1

Shown with
Standard
Controls



easyDial and
Core Temperature
Probe options

- Exclusive Dual Power Settings: 90,000 and 125,000 Btu for 30 gallons, 160,000 Btu and 200,000 Btu for 40 gallons provides superior heat-up and recovery.
- Open base design for easy cleaning and maintenance.
- 5/8" Stainless Steel Bead Blasted cooking surface prevents warping and keeps food from sticking.
- Durable 12 gauge, 304 Stainless Steel pan construction. 5/8" (16mm) mild steel clad bottom plus a 1/16" (1.6mm) Stainless Steel plate for even temperature distribution.
- Low 35" rim height for easy operation and cleaning.
- Splash Proof Controls and construction.
- Supplied with Cord & Plug for 115-volt controls.
- Easy-to-turn manual hand tilt with enclosed permanently lubricated gearbox. Optional power tilt with manual override available.
- Gallon/Liter Markings and Vented Spring Assist Cover standard.
- Available with Optional 2" Tangent Draw-Off Valve.
- 10° Cooking Feature. Tilt unit up to 10° without the power being turned off.
- Adjustable Solid State Thermostat accurately controls temperature from 140°F to 425°F.

Standard Control Panel includes:

Temperature Control Dial, LED ON Indicator Light, Main Power Switch with Standard and High Power Settings.

easyDial Control Panel (optional) includes:

Selector Dial with LED Ring, Large Display Screen, Three Cooking Modes, Built-In Self-Diagnostics and Display, Temperature Select Button, Timer Set Button (Hrs/Min), Settings Button, Main Power Button, Probe Connection Port, LED Indicator Lights for Heat-ON, Product Probe, Temperature, Time, Settings, Self-Diagnostics, Ignition Failure, Std and High Power Setting.

- Electronic "Spark Ignition System Standard".
- Spring-Assist Cover with full width handle and vent.
- Typical approvals include AGA, CSA, CE and NSF.

Short Form Specifications

Shall be CLEVELAND, Tilting Skillet Model Number SGL-___-T1, gas (type___) holding no less than ___ gallons (___ liters); Complete with Dual Power Setting, Normal and High Power Cooking Controls, Power Burner (Forced-Air) Gas Combustion System, Automatic Ignition, Splash-Proof Construction, Spring Assist Cover with Vent, Gallon/Liter Markings, 5/8" Stainless Steel Clad Cooking Surface with Bead Blasted Finish, Easy to use Manual Hand Tilt with Enclosed Permanently Lubricated Gearbox, Adjustable Feet with Rear Flanged and Front Bullet Style.

Standard Features

- Available in 30 & 40 gallon (115 & 150 liter) open frame design models. Full capacity to bottom of pouring lip.
- Exclusive Ultra Efficient Power Burner (Forced-Air) Gas Combustion System with Automatic Ignition.

Options & Accessories

- easyDial Control
- Core Temperature Probe Option
- Power Tilt with Manual Override (PT2)
- 2" (50 mm) Tangent Draw-Off Valve (TD2SK), left side only
- Double or Single Pantry Faucet (SPS14, DPS14), includes Faucet Mounting Bracket
- Faucet Bracket (FBKT1)
- Pan Carriers (PCS), not available on 30 gallon models with a Tangent Draw-Off Valve
- Vegetable Steamer Baskets (VS)
- Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-5)
- Poaching Pans (PP)
- Voltage Option:
 - VOSK3, 440/480 Volt, 60 Hz, 3 Phase
 - VOSK4, 220/240 Volt, 50 Hz, 1 Phase - for export
- Protective Control Cover (CP-PCB-T1)
- Casters, 2 swivel, 2 locking (CST1)

KE004046-92C

760 Beta Drive, Unit D
Mayfield Village, Ohio 44143

Tel 1.216.481.4900
Fax 1.216.481.3782
Email steam@clevelandrange.com

www.clevelandrange.com
Section 9, Page 13
5673A 4 / 2025

Timeless Quality, Trusted For Life®

Cleveland

DIMENSIONS

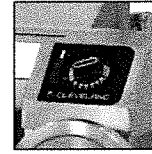
MODEL	A	B	C	D	E	E	F	G	H
					(combustible wall)	(non-combustible wall)			
SGL-30-T1	37 7/8"	24 1/2"	31 3/4"	12"	3 1/2"	2	18 1/4"	5 3/4"	8"
	(963mm)	(623mm)	(807mm)	(305mm)	(89mm)		(464mm)	(146mm)	(203mm)
SGL-40-T1	49 7/8"	36 1/2"	43 3/4"	18"	3 1/2"	2	24 1/4"	5 3/4"	8"
	(1267mm)	(928mm)	(1112mm)	(458mm)	(89mm)		(616mm)	(146mm)	(203mm)

CAPACITIES

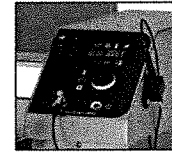
In 4 oz. servings. Other sizes may be calculated.
 30 gallons / 115 Liters.....960
 40 gallons / 150 Liters.....1280

SPECIFICATIONS

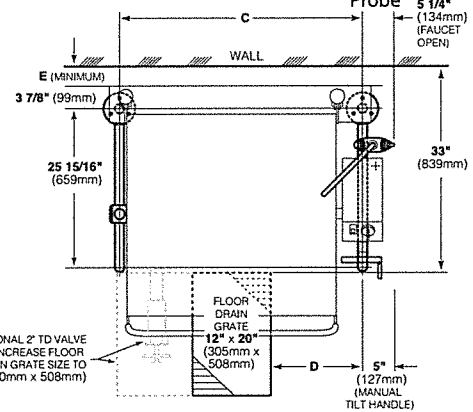
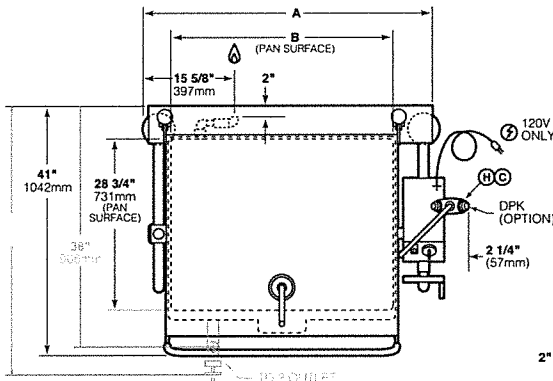
ELECTRICAL SUPPLY		GAS SUPPLY (PIPING 3/4" NPT)		CLEARANCE	
VOLTS:	120 220/240	TYPE:	NAT or LP	RIGHT:	4" (102mm) (manual tilt)
PHASE:	1 1	WATER COLUMN:	3.5 (NAT), 10 (LP)	1" (26mm) (power tilt)	
AMPS:	1.4 1.5	BTU PER CU. FT.:	1025 (NAT), 2500 (LP)	LEFT:	0"
FREQ.:	60 HZ 50 HZ	SUPPLY PRESSURE:	5" W.C. MIN (NAT), 11" W.C. MIN (LP)	REAR:	0 (non-combustible wall)
		BTU RATINGS:			3.5" (89mm)
		SGL-30-T:	125,000 per hour		(combustible wall)
		SGL-40-T:	200,000 per hour		



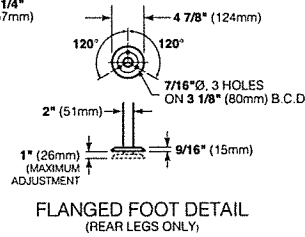
Standard Control Panel



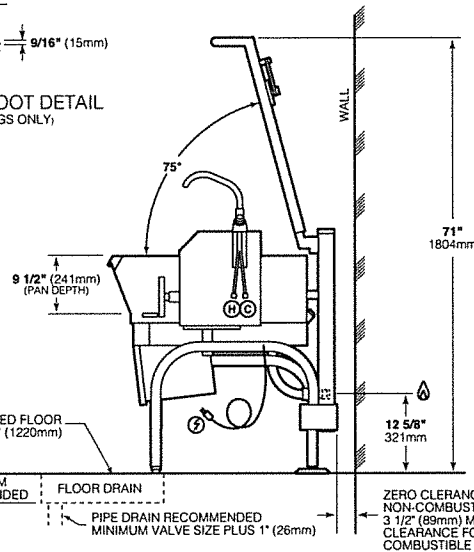
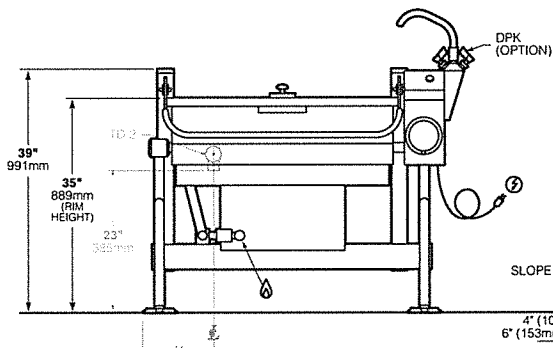
easyDial Control Panel with Core Temperature Probe



LEG LOCATION & SUGGESTED FLOOR DRAIN DETAIL



FLANGED FOOT DETAIL (REAR LEGS ONLY)



NOTE: OPTIONAL 2" TD VALVE SHOWN IN GRAY

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted. Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes. Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.

(NOT TO SCALE)

Braising Pans / Tilting Skillets

760 Beta Drive, Unit D
 Mayfield Village, Ohio 44143

Tel 1.216.481.4900
 Fax 1.216.481.3782
 Email steam@clevelandrange.com

www.clevelandrange.com
 Section 9, Page 14
 4 / 2025

Timeless Quality, Trusted For Life®

Submittal Sheet

07/01/2025

ITEM# 25 - SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

True Mfg. - General Foodservice

Sandwich/Salad Unit, (12) 1/6 size (4"D) poly pans, stainless steel insulated cover, 11-3/4"D cutting board, (2) full doors, (4) PVC coated adjustable wire shelves, stainless steel top, front, sides, GalFan coated steel back, aluminum interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1-ph, 5.8 amps, NEMA 5-15P, cULus, UL EPH Classified Made in USA

<By Owner>

ACCESSORIES

Mfr	Qty	Model	Spec
True Mfg. - General Foodservice	1		7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
True Mfg. - General Foodservice	1		Self-contained refrigeration standard
True Mfg. - General Foodservice	1		Castors, 5" (36" work surface height) standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	5.8		1/3		

25. | (E) GFI



TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION

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

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:
TSSU-48-12-HC

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



TSSU-48-12-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

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

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-48-12-HC	2	4	12	48 3/8 1229	30 1/8 766	36 3/4 934	1/3 1/3	115/60/1 230-240/50/1	5.8 2.3	5-15P ▲	11 3.35	340 155

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



6/18-A

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model: TSSU-48-12-HC	Food Prep Table: <i>Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant</i>	
--------------------------------	---	--

STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21¹/₁₆" L x 16" D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL



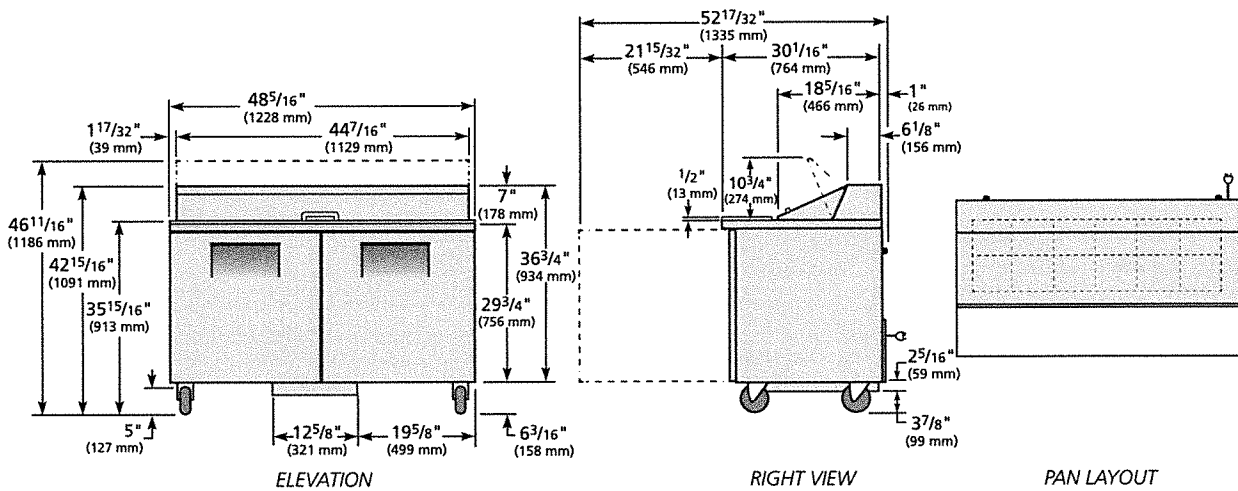
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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

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

	Model	Elevation	Right	Plan	3D	Back
	TSSU-48-12-HC	TFNY04E	TFNY02S	TFNY04P	TFNY043	

TRUE MANUFACTURING CO., INC.

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

Submittal Sheet

07/01/2025

ITEM# 26 - SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

True Mfg. - General Foodservice

Sandwich/Salad Unit, (16) 1/6 size (4"D) poly pans, stainless steel insulated cover, 11-3/4"D cutting board, (2) full doors, (4) PVC coated adjustable wire shelves, stainless steel top/front/sides, GalFan coated steel back, aluminum interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1-ph, 6.5 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA

<By Owner>


ACCESSORIES

Mfr	Qty	Model	Spec
True Mfg. - General Foodservice	1		7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
True Mfg. - General Foodservice	1		Self-contained refrigeration standard
True Mfg. - General Foodservice	1		Castors, 5" (36" work surface height) standard

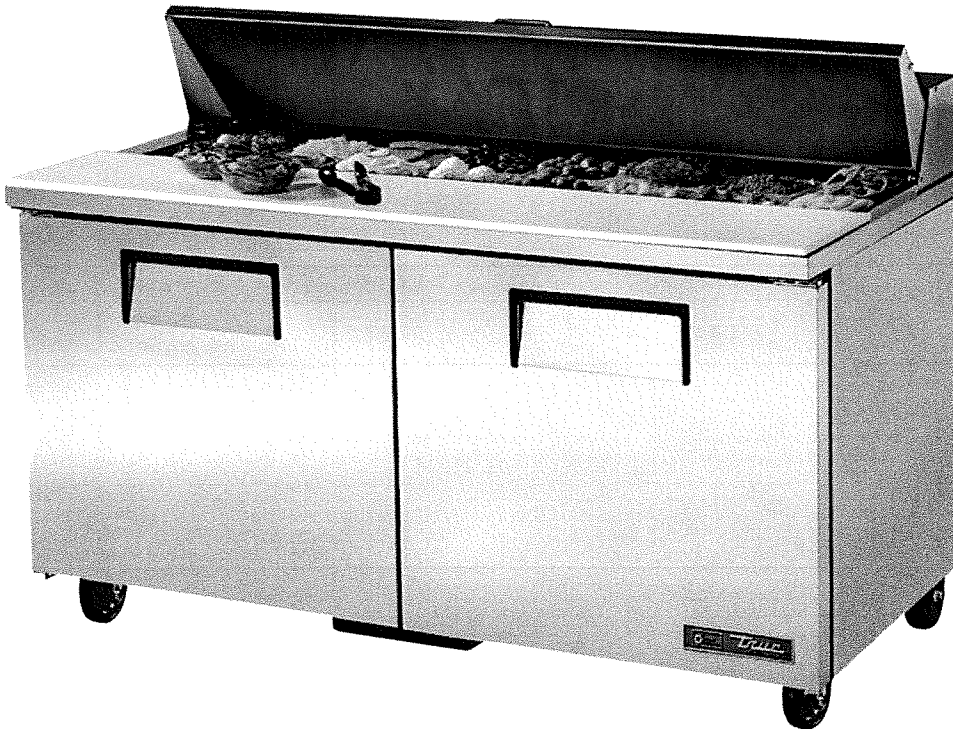
ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6.5		1/3		15.0

26.1 (E) GFI

 TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION 2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: _____ Location: _____ Item #: _____ Qty: _____ Model #: _____	AIA # _____ SIS # _____
	Model: TSSU-60-16-HC	

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



TSSU-60-16-HC






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

ROUGH-IN DATA

Specifications subject to change without notice.
 Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-16-HC	2	4	16	60¾ 1534	30¾ 766	36¾ 934	½ N/A	115/60/1	6.5 N/A	5-15P	7 2.13	360 164

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

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

Model:
TSSU-60-16-HC

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



STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27¹/₂" L x 16" D (699 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 16 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



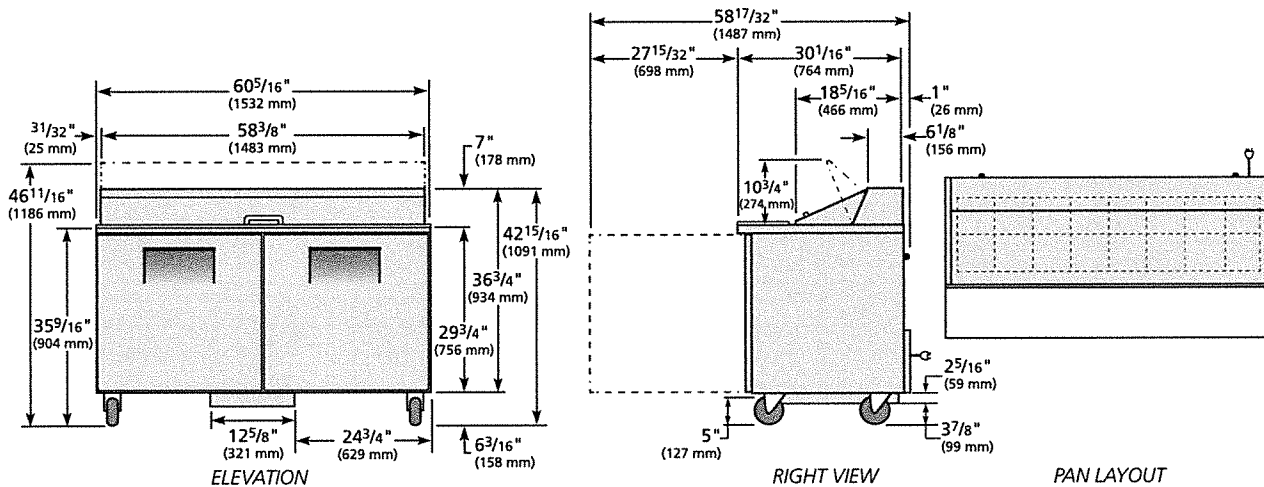
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lids.
- Sneeze guard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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

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

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

TRUE MANUFACTURING CO., INC.

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

Submittal Sheet

07/01/2025

ITEM# 27 - SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

True Mfg. - General Foodservice

Sandwich/Salad Unit, (12) 1/6 size (4"D) poly pans, stainless steel insulated cover, 11-3/4"D cutting board, (2) full doors, (4) PVC coated adjustable wire shelves, stainless steel top, front, sides, GalFan coated steel back, aluminum interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1-ph, 5.8 amps, NEMA 5-15P, cULus, UL EPH Classified Made in USA

<By Owner>

The spec sheet for this item can be viewed on item 25)

ACCESSORIES

Mfr	Qty	Model	Spec
True Mfg. - General Foodservice	1		7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
True Mfg. - General Foodservice	1		Self-contained refrigeration standard
True Mfg. - General Foodservice	1		Castors, 5" (36" work surface height) standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	5.8		1/3		

27.1(E)GFI

Submittal Sheet

07/01/2025

ITEM# 28 - SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

True Mfg. - General Foodservice

Sandwich/Salad Unit, (16) 1/6 size (4"D) poly pans, stainless steel insulated cover, 11-3/4"D cutting board, (2) full doors, (4) PVC coated adjustable wire shelves, stainless steel top/front/sides, GalFan coated steel back, aluminum interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1-ph, 6.5 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA

<By Other>

The spec sheet for this item can be viewed on item 26)

ACCESSORIES

Mfr	Qty	Model	Spec
True Mfg. - General Foodservice	1		7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
True Mfg. - General Foodservice	1		Self-contained refrigeration standard
True Mfg. - General Foodservice	1		Castors, 5" (36" work surface height) standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6.5		1/3		15.0

28. | (E)GFI

Submittal Sheet

07/01/2025

ITEM# 29 - RANGE, 36" MANUAL GRIDDLE (1 EA REQ'D)

Imperial (Middleby)

Pro Series Restaurant Range, gas, 36"W, griddle top, convection oven, 1/2 HP blower motor, porcelain interior, (3) chrome racks, manual controls, 3"W grease trough, removable grease can, stainless steel front, sides, backguard, shelf, 3-1/2"D landing ledge, & kick plate, 90,000 BTU, 26kW, NSF, CE, CSA Flame, CSA Star

<By Owner>

ACCESSORIES

Mfr	Qty	Model	Spec
Imperial (Middleby)	1		Limited one year parts and labor warranty, standard
Imperial (Middleby)	1		Gas type to be specified
Imperial (Middleby)	1		120v/1-ph, 6.0 amps, standard
Imperial (Middleby)	1		Stainless steel backguard with shelf standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1								26	1/2		
2	120		1				6				

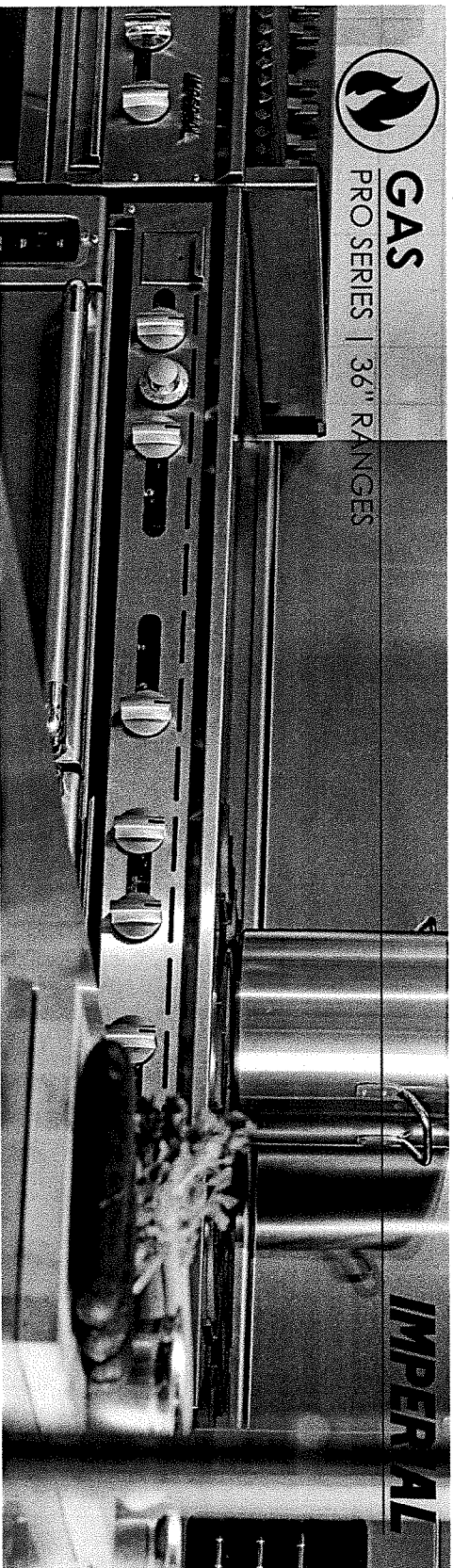
GAS

	SIZE	MBTU	KW
1	3/4"	90.0	

STEAM

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

29.1



Imperial (Middleby)

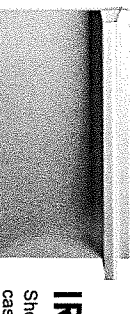
IR-G36-C

Item #29



GAS
PRO SERIES | 36" RANGES

IMPERIAL



IR-6
Shown with optional casters

STANDARD OVENS

- Linear burner provides even heating throughout the oven.
- Unique burner baffle distributes heat flow to provide even temperatures throughout the oven cavity.
- Exclusive heat deflector reflects heat into the oven, not the floor. 100% safety pilot.
- Chef Depth interior is 26-1/2" w x 26" d x 14" h (673 w x 660 d x 356 h mm) and accommodates 18" x 26" (457 x 660 mm) sheet pans left-to-right and front-to-back. Chef Depth is 35,000 BTU (10 KW).
- Porcelainized sides, rear, deck and door lining for easy cleaning. Heavy duty door hinge.

Model Numbers

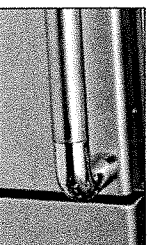
IR-6	IR-2-G24	IR-4-G12	IR-G36	IR-4-S18
IR-6-C	IR-2-G24-C	IR-4-G12-C	IR-G36-C	IR-4-S18-C
IR-6-XB	IR-2-G24-XB	IR-4-G12-XB	IR-G36-XB	IR-4-S18-XB

OPEN BURNERS

- PyroCentric™ 32,000 BTU (9 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature. Two rings of flame for even heating.
- Cast iron PyroCentric burners are standard on all IR Series Ranges.
- Burners are anti-clogging and lift-off and separate for easy cleaning. No gaskets or screws.
- One standing pilot per burner for instant ignition.

GRATES

- Front grates measure 12" x 12" (305 x 279 mm). Back grates are 12" x 13" (305 x 330 mm).
- Back grates are sized for positioning large stock pots directly over burner and feature a hot air dam.



ROUND STAINLESS STEEL "CHEFS" HANDLE



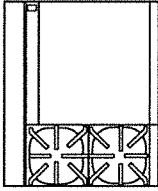
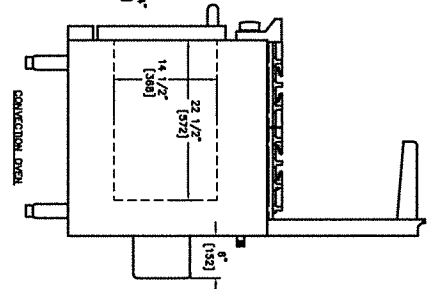
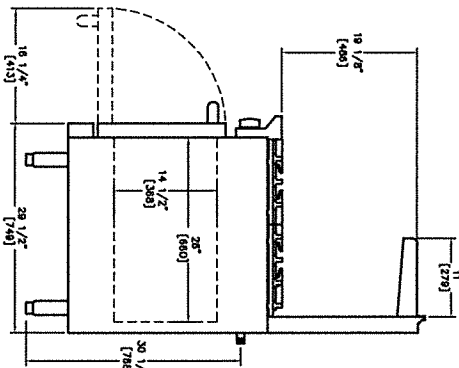
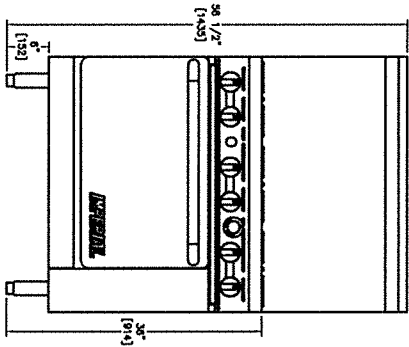
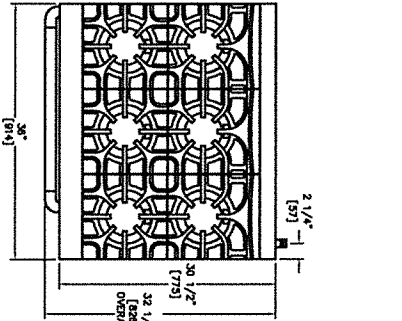


Imperial (Middleby)

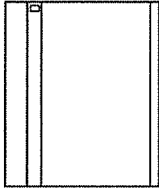
IR-G36-C

Item #29

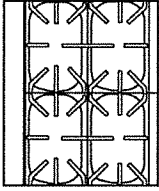
GAS
PRO SERIES | 36" RANGES



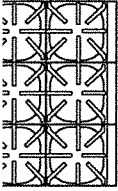
MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-2-G24	139,000	41	2	24" (610 MM)	288	635
IR-2-G24-C	134,000	39	2	24" (610 MM)	314	695
IR-2-G24-XB	104,000	30	2	24" (610 MM)	260	575



MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-G36	95,000	28	N/A	36" (914 MM)	297	520
IR-G36-C	90,000	26	N/A	36" (914 MM)	319	705
IR-G36-XB	60,000	18	N/A	36" (914 MM)	269	595



MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-4-S18	163,000	48	4	N/A	272	600
IR-4-S18-C	158,000	46	4	N/A	298	660
IR-4-S18-XB	128,000	38	4	N/A	244	540



MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-6	227,000	67	6	N/A	274	511

EXTERIOR

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 3.5" (127 mm) stainless steel landing ledge
- Control knobs are durable cast aluminum.
- Full width, removable crumb tray under open burners for easy cleaning
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty

OPTIONS AND ACCESSORIES

- Reinforcement channels for mounting cheese meller and salamander
- 6" and 11" (152 and 279 mm) stainless steel backguards. Stubback available
- 10" (254 mm) stainless steel wok ring
- Saute burner head, interchangeable
- Wok burner head, interchangeable
- 220V motor and transformer for convection oven
- Extra oven racks
- Thermostatic griddle control
- Grooved griddle plate
- Chrome griddle plate
- Griddle safety valve

Submittal Sheet

07/01/2025

ITEM# 30 - CONVECTION OVEN, GAS (1 EA REQ'D)

Vulcan

Convection Oven, gas, double-deck, standard depth, solid state controls, electronic spark igniters, 60 minute timer, (5) nickel plated racks per oven, stainless steel front, top, sides & 8"H legs, stainless steel doors with windows, (2) 50,000 BTU, NSF, CSA Star, CSA Flame, ENERGY STAR®

<By Owner>

The spec sheet for this item can be viewed on item 23)

ACCESSORIES

Mfr	Qty	Model	Spec
Vulcan	1		1 year limited parts & labor warranty, standard
Vulcan	1		Gas type to be specified
Vulcan	1		(2) 120v/60/1-ph, 15.4 amps total, (2) cords with plugs, standard
Vulcan	1		Gas manifold piping included with stacking kit to provide single point gas connection

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug			7.7				
2	120	60	1	Cord & Plug			7.7				

GAS

	SIZE	MBTU	KW
1	3/4"	100	

STEAM

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

30, [2] (E) GFI

Submittal Sheet

07/01/2025

ITEM# 31 - UNDERCOUNTER REFRIGERATOR (1 EA REQ'D)

Continental Refrigerator

Designer Line Undercounter Refrigerator, 32"W, one-section, (1) field rehingeable door, stainless steel exterior & interior, stainless steel top, 1-3/8" diameter plate casters, front breathing, electronic control with digital display, hi-low alarm, rear mounted self-contained refrigeration, R290 hydrocarbon refrigerant, 1/5 hp, cETLus, NSF, ENERGY STAR®

<By Owner>

ACCESSORIES

Mfr	Qty	Model	Spec
Continental Refrigerator	1		Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
Continental Refrigerator	1		115v/60/1-ph, 2.46 amps, cord & plug, standard
Continental Refrigerator	1		Door hinged on right, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/5		
2	115	60	1	Cord & Plug			2.46				

31. (E) GFI

DESIGNER LINE UNDERCOUNTER REFRIGERATOR

Model: D32N-U

Natural Refrigerant R-290 Model

Designer Line

32" Undercounter Refrigerator with Solid Door



ENERGY STAR® Qualified Commercial Refrigerator

Stainless steel front, top, end panels and interior, aluminum back.



Options and Accessories

(upcharge and lead times may apply)

Stainless steel back	Additional epoxy coated steel shelves
Special electrical requirements (consult factory)	Stainless steel shelves
Drawers in lieu of doors (consult factory)**	Door locks

Consult factory for other model configurations, options and accessories.

**Two-Tier Drawers Accommodate: (1) 12 x 20 x 6 pan OR

(1) 1/2 x 6 and (2) 1/3 x 6 pans per drawer

Project Name:

Model Specified:

Location:

Item No: Quantity:

AIA #: SIS #:

Standard Model Features

REFRIGERATION SYSTEM

Performance rated refrigeration system

Natural, environmentally safe, high efficiency R-290 refrigerant¹

Automatic, hot gas condensate evaporator

Non-corrosive, plasticized fin evaporator coil

Easily serviceable, back mounted compressor

CABINET ARCHITECTURE

2" non-CFC polyurethane foam insulation

Smooth, polished chrome door handle

Spring loaded, self closing door

Magnetic snap in Santoprene™ door gasket

Heavy duty, epoxy coated steel shelf

Completely enclosed, vented and removable case back

1 3/8" diameter plate casters (factory installed)

MODEL FEATURES

Field rehingeable door

Electronic control, off cycle defrost

2" high, bottom mounted front breather air divider

¹ R-290 refrigerant meets all federal and state regulatory requirements.

APPROVAL:



Model Specifications

Model Plan Views

DIMENSIONAL DATA

Net Capacity (cubic feet)	9.0 (253 cu l)
Width, Overall (inches)	32 (813 mm)
Depth, Overall (inches) (including handle & bumpers)	32 3/16 (818 mm)
Height, Overall (inches) (including 1 3/8" plate casters)	31 13/16 (808 mm)
Shelf Area (square feet)	3.9 (0.4 sq m)
Number of Shelves	1
Number of Doors	1
Interior Depth (inches)	See Drawing
Interior Height (inches)	26 1/4 (667 mm)
Interior Width (inches)	28 (711 mm)

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/5
Capacity (BTU per hour)*	1625

ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Total Amps (International)	2.5 (2.2)
10 ft. Cord/Plug [attached] (International)	Yes (No)

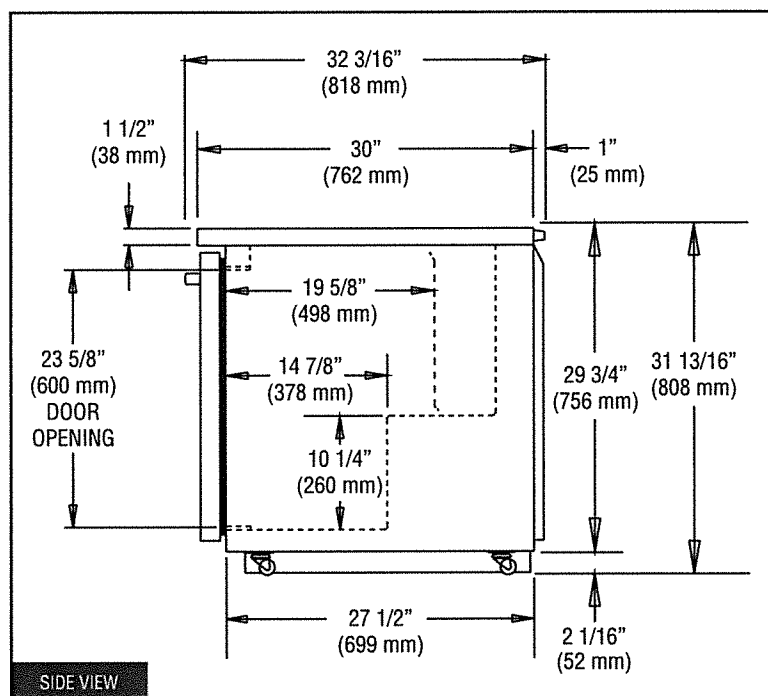
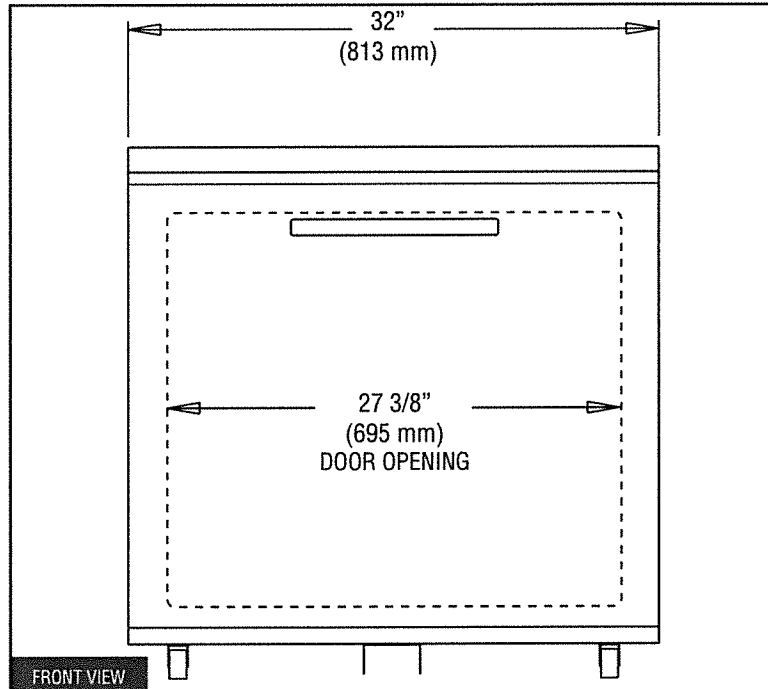
SHIPPING DATA

Weight (pounds)	245 (112 kg)
Height - Crated (inches)	43 1/4 (1099 mm)
Width - Crated (inches)	40 (1016 mm)
Depth - Crated (inches)	37 1/4 (946 mm)

* Rating @ +25°F evaporator, 90°F ambient
 Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug
 (varies by country)



NOTE: For proper operation, the area under and in front of the cabinet must not be obstructed in any way.



Toll-Free: 800-523-7138
 Phone: 215-244-1400
 Fax: 215-244-9579

539 Dunkerry Road
 Bensalem, PA 19020
www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.



© Copyright 2021, Continental Refrigerator.
 A Division of National Refrigeration & Air Conditioning Products, Inc.

REVISED: 5/19/2024

Submittal Sheet

07/01/2025

ITEM# 32 - RANGE, 72", 12 OPEN BURNERS (1 EA REQ'D)

Imperial (Middleby)

Pro Series Restaurant Range, gas, 72"W, (12) open burners & pilot lights, low simmer feature, cast iron grates, removable crumb tray, (2) standard ovens, porcelain interior, (1) chrome rack per oven, manual controls, stainless steel front, sides, backguard, shelf, 3-1/2"D landing ledge & kick plate, 6" legs with adjustable feet, 454,000 BTU, 133kW, NSF, CE, CSA Flame, CSA Star

<By Owner>

ACCESSORIES

Mfr	Qty	Model	Spec
Imperial (Middleby)	1		Limited one year parts and labor warranty, standard
Imperial (Middleby)	1		Gas type to be specified
Imperial (Middleby)	1		Stainless steel backguard with shelf standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1								133			

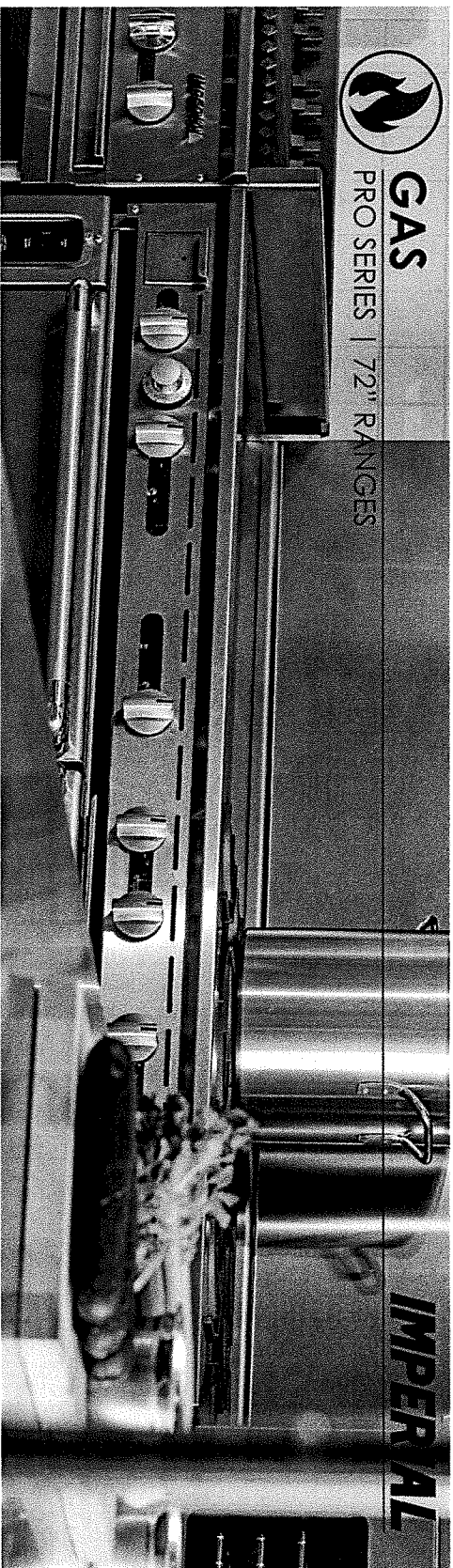
GAS

	SIZE	MBTU	KW
1	3/4"	454.0	

STEAM

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

32.



Imperial (Middleby)

IR-12

Item #32



GAS
PRO SERIES | 72" RANGES

IMPERIAL

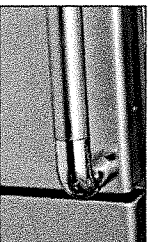
IR-6-G36-CC

Shown with optional casters.

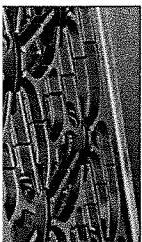


STANDARD OVENS

- Linear burner provides even heating throughout the oven.
- Unique burner baffle distributes heat flow to provide even temperatures throughout the oven cavity.
- Exclusive heat deflector reflects heat into the oven, not the floor; 100% safety pilot.
- Chef Depth interior is 26-1/2" w x 26" d x 14" h (673 w x 660 d x 356 h mm) and accommodates 18" x 26" (457 x 660 mm) sheet pans left-to-right and front-to-back. Chef Depth is 35,000 BTU (10 KW).
- Porcelainized sides, rear, deck and door lining for easy cleaning. Heavy duty door hinge.
- Stamped inner door liner provides extra strength while anti-



ROUND STAINLESS STEEL
"CHEFS" HANDLE



Model Numbers	
IR-12	IR-6-G36
IR-12-C	IR-6-G36-C
IR-12-CC	IR-6-G36-CC
IR-12-XB	IR-6-G36-XB
IR-12-C-XB	IR-6-G36-C-XB
IR-8-G24	IR-4-G48
IR-8-G24-C	IR-4-G48-C
IR-8-G24-CC	IR-4-G48-CC
IR-8-G24-XB	IR-4-G48-XB
IR-8-G24-C-XB	IR-4-G48-C-XB
	IR-2-G60
	IR-2-G60-C
	IR-2-G60-CC
	IR-2-G60-XB
	IR-2-G60-C-XB
	IR-G72
	IR-G72-C
	IR-G72-CC
	IR-G72-XB
	IR-G72-C-XB

OPEN BURNERS

- PyroCentric™ 32,000 BTU (9 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature. Two rings of flame for even heating.
- Cast iron PyroCentric burners are standard on all IR Series Ranges.
- Burners are anti-clogging and lift-off and separate for easy cleaning. No gaskets or screws.
- One standing pilot per burner for instant ignition.

GRATES

- Front grates measure 12" x 12" (305 x 279 mm). Back grates are 12" x 13" (305 x 330 mm).
- Back grates are sized for positioning large stock pots directly over burner and feature a hot air dam.
- Data will be available from website to confirm and note

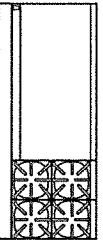
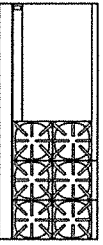
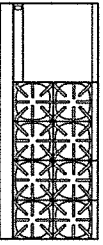
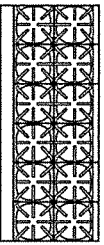
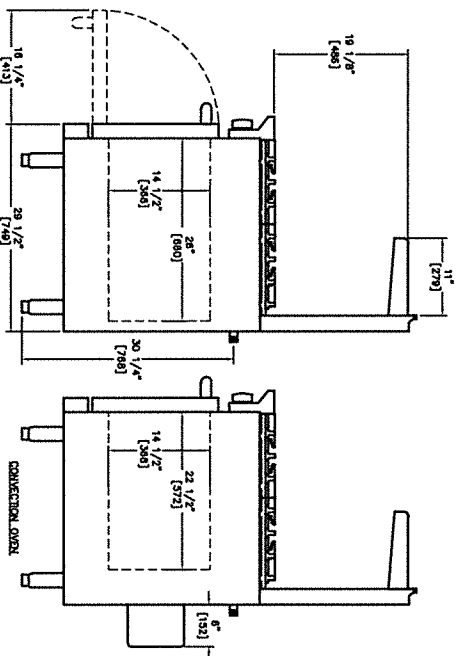
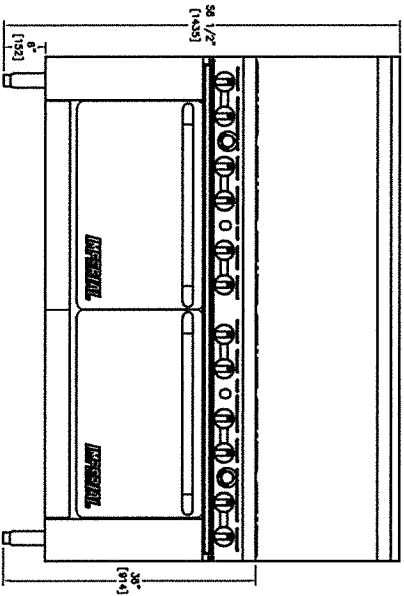
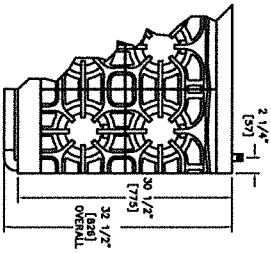


GAS
PRO SERIES | 72" RANGES

Imperial (Middleby)

IR-12

Item #32



MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-12	454,000	133	12	N/A	514	1,135
R-12-C	449,000	132	12	N/A	540	1,190
IR-12-CC	444,000	130	12	N/A	568	1,255
IR-12-XB	419,000	123	12	N/A	493	1,085
IR-12-C-XB	414,000	121	12	N/A	517	1,040
IR-8-G24	386,000	113	8	24" (610 MM)	536	1,185
IR-8-G24-C	381,000	112	8	24" (610 MM)	562	1,240
IR-8-G24-CC	356,000	104	8	24" (610 MM)	590	1,305
IR-8-G24-XB	331,000	97	8	24" (610 MM)	513	1,135
IR-8-G24-C-XB	326,000	96	8	24" (610 MM)	540	1,190
IR-6-G36	322,000	94	6	36" (914 MM)	541	1,195
IR-6-G36-C	317,000	93	6	36" (914 MM)	567	1,250
IR-6-G36-CC	312,000	91	6	36" (914 MM)	595	1,315
IR-6-G36-XB	287,000	84	6	36" (914 MM)	518	1,145
IR-6-G36-C-XB	282,000	83	6	36" (914 MM)	544	1,200
IR-4-G48	278,000	81	4	48" (1219 MM)	518	1,145
IR-4-G48-C	273,000	80	4	48" (1219 MM)	544	1,200
IR-4-G48-CC	268,000	79	4	48" (1219 MM)	572	1,265
R-4-G48-XB	243,000	71	4	48" (1219 MM)	495	1,095

EXTERIOR

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 3.5" (127 mm) stainless steel landing ledge
- Control knobs are durable cast aluminum.
- Full width, removable crumb tray under open burners for easy cleaning

- 6" (152 mm) heavy duty legs with adjustable feet
 - One year parts and labor warranty
- OPTIONS AND ACCESSORIES**

- Reinforcement channels for mounting cheese melter and salamander
- 6" and 11" (152 and 279 mm) stainless steel backguards. Stubback available
- 10" (254 mm) stainless steel work ring
- Sauté burner head, interchangeable
- Wok burner head, interchangeable
- 220V motor and transformer for convection oven

- Extra oven tracks
- Thermostatic griddle control
- Grooved griddle plate
- Griddle safety valve
- Gas shut off valve 3/4" (19 mm)

Submittal Sheet

07/01/2025

ITEM# 33 - TABLE (1 EA REQ'D)

Custom

Existing Table

33.1

Description: table

Notes: Existing Table

Submittal Sheet

07/01/2025

ITEM# 34 - GAS FLOOR FRYER (2 EA REQ'D)

Pitco (Middleby)

(QUICK SHIP) Fryer, gas, tube fired stand alone model, 65 lb. oil capacity, millivolt control, removable basket hanger, includes (2) twin baskets, 9" adjustable legs, stainless steel tank, front, door & sides, 95,000 BTU, ENERGY STAR®, CSA Flame, CSA Star, NSF, CE (Ships within 1-2 days)

ACCESSORIES

Mfr	Qty	Model	Spec
Pitco (Middleby)	2		5 years parts only frypot warranty from the date of manufacture, standard
Pitco (Middleby)	1		Gas to be determined

GAS

	SIZE	MBTU	KW
1	3/4"	95.0	

STEAM

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

34.

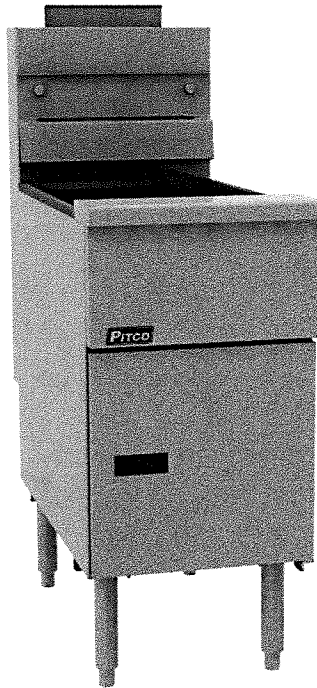


Project _____

Item No. _____

Quantity _____

Value Fryer Series Models VF35 & VF65



Value Fryer Series Models VF35 & VF65

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door, sides and splash back.

CONTROLS

- Solstice burner/baffle design.
 - Increases cooking production
 - Lowers flue temperature
 - Improves working environment
 - Generates more production per BTU
- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

STANDARD ACCESSORIES

- Tank-stainless steel
- Cabinet - stainless front, door and sides
- One tube rack
- One built-in flue deflector
- Two twin size baskets
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 9"(22.9cm) adjustable legs, easier access to clean

AVAILABLE OPTIONS & ACCESSORIES

- Tank Cover
- 9"(22.9cm) Casters

OPERATIONS

- Front 1-1/4" NPT drain valve, for quick draining



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304
603-225-6684 • FAX: 603-225-8497 • www.pitco.com

L10-347 Rev 7 06/20

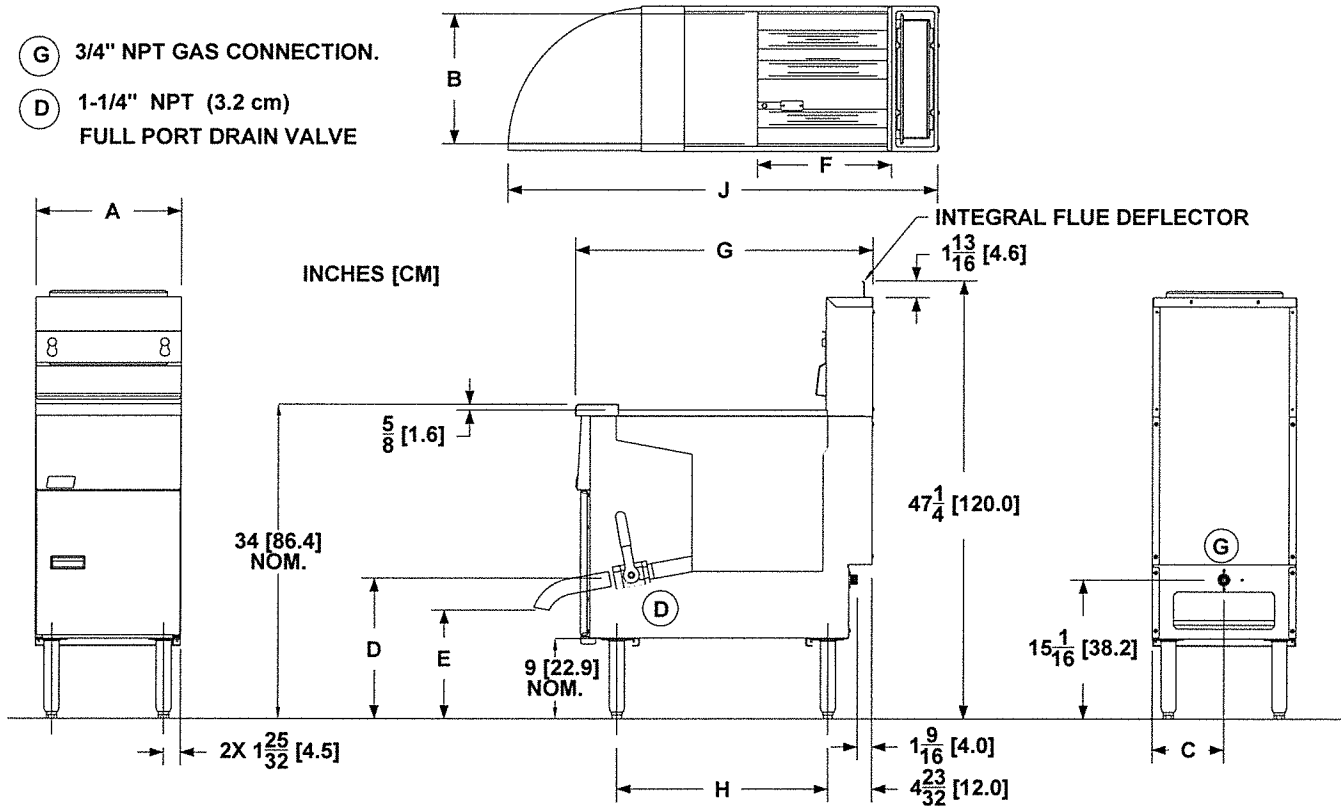
Printed in the USA

Value Fryer Series Models VF35 & VF65

Value Fryer Series Models VF35 & VF65

TABLE									
	A	B	C	D	E	F	G	H	J
VF35	15 5/8 [39.7]	14 1/2 [36.8]	7 13/16 [19.8]	19 5/8 [49.8]	15 1/8 [38.4]	14.0 [35.6]	32.0 [81.3]	22 3/4 [57.8]	46 5/16 [115.0]
VF65	19 5/8 [49.8]	17 11/32 [44.1]	9 13/16 [24.9]	17 11/32 [44.1]	12 5/16 [31.2]	18.0 [45.7]	34.0 [86.3]	24 3/4 [62.8]	52 17/64 [132.7]

- ⓐ 3/4" NPT GAS CONNECTION.
- ⓓ 1-1/4" NPT (3.2 cm) FULL PORT DRAIN VALVE



INDIVIDUAL FRYER SPECIFICATIONS						
Model	Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
VF35	14 x 14 in (35.6 x 35.6 cm)	3.0 - 4.0 in (8 - 11 cm)	35 - 40 Lbs (15.9 - 18.1 liters)	70,000 BTU (CE 20.5 kW) (AU 74 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)
VF65	18 x 18 in (45.7 x 45.7 cm)	3.0 - 5.0 in (8 - 13 cm)	65 - 80 Lbs (31 - 39 liters)	95,000 BTU (CE 26.5 kW) (AU 95 MJ)		

Model	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
VF35	155 Lbs (70.3 kg)	36 x 19 x 46 in (1168 x 483 x 914 mm)	18.2 ft ³ (0.5 m ³)
VF65	180 Lbs (81.6 kg)		

INSTALLATION INFORMATION			
GAS SYSTEM REQUIREMENTS			Total Gas Load / Hr
Supply Pressure *	Natural Gas	LP Gas	VF35 70,000 BTU, (CE 20.5kW), (AU 74 MJ)
	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	VF65 95,000 BTU, (CE 26.5kW), (AU 95 MJ)

* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

CLEARANCES						
Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
		Sides min.	Rear min.	Sides min.	Rear min.	
30" (76.2 cm)	6" (15.25 cm)	6" (15.2 cm)	6" (15.2cm)	0"	0"	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.

Provide Pitco VF35 or VF65 tube-fired gas fryer. Fryer shall have a blower free atmospheric burner system combined with three stainless steel tubes, VF65 with four stainless steel tubes, utilizing high temperature alloy stainless steel baffles, with thermostatic control, thermo-safety pilot and spark ignitor, separate gas shut off, 3/4" npt rear gas connection, recessed cabinet back, 1-1/4" Full port drain. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Model VF35 shall be a cooking area of 14" x 14". Model VF65 shall be a cooking area of 18" x 18".



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com L10-347 Rev 7 06/20 Printed in the USA

We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.