

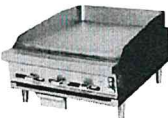

R113179


**To:**  
 Mt. Diablo Unified School District  
 Dominic Machi  
 1936 Carlotta Drive  
 Concord, CA 94519  
 (925)682-8000






**Project:**  
 Serendipity - Mt Diablo USD  
 Equipment  
 Attn: Dominic Machi  
 Concord, CA

**From:**  
 TriMark Economy Restaurant  
 Fixtures  
 Bill Braca  
 415 Richards Blvd.  
 Sacramento, CA 95811-  
 (916)558-3032 (Contact)

Pricing based on the Sourcwell Contract Number 091918-TMK. Contract began on July 1, 2018 and Expires on December 31, 2021


Item	Qty	Description	Sell	Sell Total
1	?	<b>EQUIPMENT</b> Hood #2 - Cookline middle hood - 114" - 102" for equipment per code		
2	1 ea	<b>HD RANGE, 36" THERMOSTATIC GRIDDLE</b>  Montague Company Model No. C36-8T Legend™ Heavy Duty Range, gas, 36", (1) 36" griddle, 3/4" thick, thermostatic controls, countertop, stainless steel front & 4" flue riser, black sides, 4" high adjustable legs, 80,000 BTU, NSF, cETLus, CE  1 ea Standard warranty: one year parts and labor warranty 1 ea Natural gas 1 ea 1" Left rear manifold with pressure regulator (up to 500,000 BTU/hr)  *****36" wide*****	\$4,992.00	\$4,992.00
3	1 ea	<b>EQUIPMENT STAND, REFRIGERATED BASE</b>  True Manufacturing Co., Inc. Model No. TRCB-36 Refrigerated Chef Base, 36-3/8"L, one-piece 300 series 18 gauge stainless steel top with V edge, stainless steel front/sides, aluminum back, aluminum interior with stainless steel floor, (2) drawers [accommodates (1) 12"x20"x4" pans & (3) 1/6 size pans, NOT included], 4" castors, 1/5 HP, 115v/60/1, 5.7 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, MADE IN USA  1 ea Self-contained refrigeration standard 1 ea Warranty - 5 year compressor (self-contained only), please visit <a href="http://www.Truemfg.com">www.Truemfg.com</a> for specifics 1 ea Warranty - 3 year parts and labor, please visit <a href="http://www.Truemfg.com">www.Truemfg.com</a> for specifics 1 ea 4" Castors, standard	\$4,096.00	\$4,096.00
4	1 ea	<b>SALAMANDER BROILER, GAS</b>	\$4,041.00	\$4,041.00

Item	Qty	Description	Sell	Sell Total
		Montague Company Model No. SB36-HB Legend™ Salamander Broiler, 36" Heavy-Duty Range Mount, ceramic tile infrared Rapid Start full-flow burners, on-off controls, adjustable grid heights, stainless steel front, sides, top & bottom, with high back for mounting, 32,000 BTU		
	1 ea	Standard warranty: one year parts and labor warranty		
	1 ea	Natural gas		
	1 ea	Back, stainless steel for salamander broiler		<Included>
5	1 ea	<b>FRYER FILTER, MOBILE</b> Pitco Frialator Model No. P14 Fryer Filter, mobile, 55 lb. oil capacity, 18 gauge stainless steel lift-cover, low-profile design, with pump & hose assembly, stainless steel, for use with all 7, 12 (floor), & 14 size fryers, CSA, NSF, UL, CE	\$2,275.95	\$2,275.95
	1 ea	1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard		
	1 ea	120v/60/1-ph, 10.0 amps, (5.6 GPM) CORD & NEMA 5-15P		
6		<b>HOOD</b> Hood #3 - Far Right hood - 84" with 72" usable - Cookline	?	
7	1 ea	<b>CHARBROILER, GAS, COUNTERTOP</b> Montague Company Model No. UFLC-24R Legend™ Char-Broiler, 24" heavy-duty range match countertop, self-cleaning stainless steel radiants, 2-position cast iron Ultra-Flow reversible top grate, stainless steel front & top trim, black sides, 4" adjustable nickel legs, 76,000 BTU NSF, CSA Star, CSA Flame, CE	\$4,054.00	\$4,054.00
	1 ea	Standard warranty: one year parts and labor warranty		
	1 ea	Natural gas		
	1 ea	1" Left rear manifold with pressure regulator (up to 500,000 BTU/hr)		
	1 ea	36-5/8" Depth std.		
		*****24" Wide*****		
		? *****Max broiler with Combi under this hood is 30".....not available. 36" unit too big*****		
8	1 ea	<b>EQUIPMENT STAND, FOR COUNTERTOP COOKING</b> GSW USA Model No. ES-S3024 Equipment Stand, 24"W x 30"D x 24"H, 18 gauge stainless steel top with 1" up-turn on sides & rear, galvanized undershelf & legs, adjustable plastic bullet feet, ETL	\$140.35	\$140.35
9	2 ea	<b>PROOFER CABINET, MOBILE</b> Metro Model No. C539-CDS-U C5™ 3 Series Heated Holding & Proofing Cabinet, with Red Insulation Armour™, mobile, full height, insulated, Dutch insulated aluminum doors, removable bottom mount control module, thermostat to 200°F, universal wire slides on 3" centers, adjustable on 1-1/2" increments (18) 18" x 26" or (34) 12" x 20" x 2-1/2" pan capacity, 5" casters (2 with brakes), aluminum, 120v/60/1-ph, 2000 watts, 16.7 amps, NEMA 5-20P,	\$2,290.00	\$4,580.00

Item	Qty	Description	Sell	Sell Total
		cULus, NSF		
10	1 ea	<b>WORK TABLE, STAINLESS STEEL TOP</b> GSW USA Model No. WT-P3072 Premium Work Table, 72"W x 30"D x 35"H, 16/304 stainless steel top, 18 gauge stainless steel undershelf & legs with plastic bullet feet, ETL	\$370.00	\$370.00
				
		*****Use cutsheet for this for all sizes of worktables*****		
11	1 ea	<b>WORK TABLE, WOOD TOP</b> John Boos Model No. SNS10B Work Table, Base Only, 72"W x 30"D x 35-1/4"H overall size, stainless steel legs, adjustable undershelf, bullet feet, NSF, KD	\$502.00	\$502.00
				
	1 ea	Table comes standard with flat undershelf		
12	3 ea	<b>WORK TABLE, WOOD TOP</b> John Boos Model No. SNS09B Work Table, Base Only, 60"W x 30"D x 35-1/4"H overall size, stainless steel legs, adjustable undershelf, bullet feet, NSF, KD	\$467.00	\$1,401.00
				
	3 ea	Table comes standard with flat undershelf		
13	4 ea	<b>HAND SINK</b> GSW USA Model No. HS-1615S Hand Sink, wall mount, 12-1/2"W x 9-3/4" front-to-back x 5-5/8" deep bowl, includes no lead wall mount faucet, welded side splash guards & strainer, 20 gauge 304 polished satin stainless steel, ETL	\$215.00	\$860.00
				
14	?	<b>BEVERAGE STATION</b>		?
15	1 ea	<b>REACH-IN REFRIGERATOR</b> True Manufacturing Co., Inc. Model No. T-23-HC Refrigerator, Reach-in, one-section, stainless steel door, stainless steel front, aluminum sides, clear coated aluminum interior with stainless steel floor, (3) adjustable PVC-coated wire shelves, interior lighting, 4" castors, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1, 2.2 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, MADE IN USA	\$2,853.35	\$2,853.35
				
	1 ea	Self-contained refrigeration standard		
	1 ea	Warranty - 5 year compressor (self-contained only), please visit <a href="http://www.Trueemfg.com">www.Trueemfg.com</a> for specifics		
	1 ea	4" Swivel castors, standard (adds 5" to OA height)		
	1 ea	Warranty - 3 year parts and labor, please visit <a href="http://www.Trueemfg.com">www.Trueemfg.com</a> for specifics		
	1 ea	Door hinged right standard		
16	1 ea	<b>SANDWICH / SALAD PREPARATION REFRIGERATOR</b>	\$3,218.65	\$3,218.65

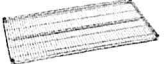
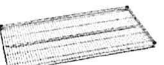



TriMark Economy Restaurant Fixtures

04/25/2019

Item	Qty	Description	Sell	Sell Total
		True Manufacturing Co., Inc. Model No. TSSU-60-16-HC Sandwich/Salad Unit, (16) 1/6 size (4"D) poly pans, stainless steel insulated cover, 11-3/4"D cutting board, stainless steel top/front/sides, aluminum back, (2) full doors, (4) adjustable PVC wire shelves, aluminum interior with stainless steel floor, 5" castors, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1, 6.5 amps, NEMA 5-15P, cULus, UL EPH Classified, MADE IN USA		
	1 ea	Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics		
	1 ea	Self-contained refrigeration standard		
	1 ea	Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics		
	1 ea	5" Castors, standard		
17	?	<b>WALK-IN</b> WALK-IN COOLER		
18	8 ea	<b>WIRE SHELVING</b> Centaur Model No. C2442K Packed 4 ea Centaur®K Series Shelving, wire, 42"W x 24"D, green epoxy, NSF	\$25.95	\$207.60
	8 ea	Limited 7 year warranty against corrosion on all green epoxy shelves, posts & accessories		
Line 34	8 ea	C74K Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, green epoxy	\$8.25	\$66.00
19	4 ea	<b>WIRE SHELVING</b> Centaur Model No. C2460K Packed 2 ea Centaur®K Series Shelving, wire, 60"W x 24"D, green epoxy, NSF	\$32.80	\$131.20
	4 ea	Limited 7 year warranty against corrosion on all green epoxy shelves, posts & accessories		
Line 35	4 ea	C63K Centaur® Stationary Post, 62-9/16"H, with leveling bolt & cap, green epoxy	\$7.45	\$29.80
20	1 ea	<b>DUNNAGE RACK</b> Winholt Equipment Model No. DASQ-4-1224 Dunnage Rack, 24" x 48" x 12", all welded 1-1/2" x 1-1/2" aluminum tubular frame, 1800 lb capacity, NSF	\$58.75	\$58.75
21	?	<b>WALK-IN</b> WALK-IN FREEZER		
22	8 ea	<b>WIRE SHELVING</b>	\$39.45	\$315.60






TriMark Economy Restaurant Fixtures

04/25/2019

Item	Qty	Description	Sell	Sell Total
		Centaur Model No. C2472K Packed 2 ea Centaur®K Series Shelving, wire, 72"W x 24"D, green epoxy, NSF		
	8 ea	Limited 7 year warranty against corrosion on all green epoxy shelves, posts & accessories		
<i>Line 36</i>	4 ea	C74K Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, green epoxy	\$8.25	\$33.00
<i>Line 37</i>	4 ea	C63K Centaur® Stationary Post, 62-9/16"H, with leveling bolt & cap, green epoxy	\$7.45	\$29.80
23	?	<b>DRY STORAGE</b> DRY STORAGE		
24	16 ea	<b>WIRE SHELVING</b> Centaur Model No. C2472C Packed 2 ea Centaur® Shelving C Series Shelving, wire, 72"W x 24"D, chrome plated finish, NSF	\$35.65	\$570.40
				
<i>Line 38</i>	16 ea	C74C Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, chrome	\$6.95	\$111.20
25	3 ea	<b>DUNNAGE RACK</b> Winholt Equipment Model No. DASQ-3-1220 Dunnage Rack, 20" x 36" x 12", all welded 1-1/2" x 1-1/2" aluminum tubular frame, 2100 lb capacity , NSF	\$72.20	\$216.60
				
26	?	<b>DISH AREA</b> DISH AREA		
27	5 ea	<b>WIRE SHELVING</b> Centaur Model No. C2460K Packed 2 ea Centaur®K Series Shelving, wire, 60"W x 24"D, green epoxy, NSF	\$32.80	\$164.00
				
	5 ea	Limited 7 year warranty against corrosion on all green epoxy shelves, posts & accessories		
<i>Line 39</i>	4 ea	C74K Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, green epoxy	\$8.25	\$33.00
28	4 ea	<b>WIRE SHELVING</b> Centaur Model No. C2448K Packed 4 ea Centaur®K Series Shelving, wire, 48"W x 24"D, green epoxy, NSF	\$28.30	\$113.20
				
	4 ea	Limited 7 year warranty against corrosion on all green epoxy shelves, posts & accessories		
<i>Line 40</i>	4 ea	C74K Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, green epoxy	\$8.25	\$33.00

TriMark Economy Restaurant Fixtures

04/25/2019

Item	Qty	Description	Sell	Sell Total
	29	1 ea <b>PASTA MACHINE, EXTRUDER</b> Univex Model No. UPASTA Pasta Mixer/Extruder, electric, countertop, 8.8 lbs dough capacity, 17.6 lbs. output per hour, electronic controls, removable spiral & mixer bowl, plexiglass lid, stainless steel construction, 1 HP, 115v/60/1-ph, 750 watts, cETLus, ETL-Sanitation	\$3,985.55	\$3,985.55
		1 ea One-year, on-site parts & labor warranty, see model "WARRANTY SHEET" for details		
		1 ea NOTE: Dies sold separately, but are required for the machine to work		
	41	1 ea SPAGHETTI 1.9MM Spaghetti Mold #9, 1.9mm, for UPasta	\$96.26	\$96.26
	42	1 ea LINGUINE 3X1.6MM Linguine Mold #21, (3) 1.6mm, for UPasta	\$96.26	\$96.26
	43	1 ea PAPPARDELLE 15MM Pappardelle Mold #38, 15mm, for UPasta	\$96.26	\$96.26
	44	1 ea PENNE Penne Mold #116, for UPasta (Note: Penne Die comes with blade kit)	\$606.42	\$606.42
45	1 ea PASTA SHEET 170MM WIDE Pasta Wide Sheet Mold, 170mm, for UPasta	\$221.39	\$221.39	
	30	1 ea <b>MEAT GRINDER, PARTS &amp; ACCESSORIES</b> Hobart Model No. 12TIN-C/EPAN Meat Grinder for #12 attachment hub; complete unit includes the tin plated cast iron chop cylinder, auger, & adjusting ring; 12" diameter x 1-3/4" deep SST pan, Stay Sharp™ alloy steel knife, & a 1/8" carbon steel grind plate	\$799.00	\$799.00
	46	1 ea 12STF-HOG #12 Stuffer - Large	\$59.85	\$59.85
	47	1 ea 12STF-SHEEP #12 Stuffer - Small	\$81.55	\$81.55
	31	1 ea <b>ESPRESSO CAPPUCCINO MACHINE</b> Nuova Simonelli Model No. MUSICA LUX D MMUSICAVOLAD Musica Professional Espresso Coffee Machine, automatic, thermocompensated group utilizing thermosiphoning, direct water line connection, 2 liter reservoir & boiler, (1) steam wand, stainless steel body, (1) hot water nozzle, white LED trim, 115v/60/1-ph, 10 amp, 1200 watts, NEMA 5-15, UL, CSA	\$2,212.45	\$2,212.45
		1 ea 2 year parts warranty on espresso equipment, standard		
	32	1 ea <b>COFFEE GRINDER</b> Nuova Simonelli Model No. MDXS MDXS Coffee Grinder, manual on/off grinds coffee to refill fixed doser chute, 1 or 2 dose dispenser, removable 1.6kg. hopper capacity, micrometric grind adjustment, 65mm grinding burrs, adjustable doser, painted aluminum finish, 245 watts, 110v/60/1-ph, 3.0 amps, cord, NEMA 5-15P, UL, CSAus	\$792.50	\$792.50
		1 ea 2 year parts warranty on espresso equipment, standard		
	33	1 ea <b>WATER FILTRATION SYSTEM, PARTS &amp; ACCESSORIES</b> Everpure Model No. EV927241 QC7I Single-MH <sup>2</sup> Filter Head, with built-in shut-off, flushing valve & outlet pressure gauge, mounting bracket & screws, 3/8 NPT	\$143.85	\$143.85
	48	1 ea Note: Cartridges for this filter head are sold separately. EV960725 Everpure® ESO 7 Filter Cartridge, 3-stage blending provides	\$94.50	\$94.50

Item	Qty	Description	Sell	Sell Total
		softened/buffered/filtered water, reduces hardness, acidity, mineral build-up, chlorine taste & odor, 0.5 gpm flow rate, 5,300 grain capacity, 600 gallon capacity, 10-125 PSI working pressure, 35-100°F operating temperature		
<del>34</del> 49		<b>DELIVERY</b> Delivery Included		
			Merchandise	\$44,783.29
			Tax 8.75%	\$3,918.54
			Total	\$48,701.83

Prices Good Until: 05/31/2019

**Return Policy:**

- Unused stock merchandise in original condition/packaging, with all parts and accessories may be returned within 30 days of invoice. (Subject to written approval of TriMark Economy)

**Special Order Returns Policy:**

- Special Order returns are subject to manufacture restock fee's and return freight charges. (List of return restrictions below) (Sales, Warehouse or Factory errors may exempt customer from return restrictions.)

- Returns must be approved by department managers.

\*\* Must abide by stock return policy \*\*

- All items will be inspected for damage and usage prior to issuance of a credit/refund.

- Customers are responsible for return freight on all call tag returns. (Sales, Warehouse or Factory errors may exempt customer from policy)

**Final Sale & Nonreturnable merchandise:**

- Consignment, demo, sale (One-time low price), closeout, or used Items

- Custom or logo'd items

- Consumable, perishable and disposable items

- Liquid items: cleaning product, detergents, flammable liquids, aerosol cans

- Furniture

**Refunds:**

- All cash account refunds will be made on purchasing credit card or by check request.

- All net account refunds will be made in exchange for account credit.

**Damaged, Shortage and Defective:**

- All Damages and shortages must be noted on Trimark Economy packing slips at the time of delivery.

- Defective units must be reported to TriMark Economy within 48 hours of delivery. Reports exceeding 48 hour window are subject to above return policy and factory warranty period.

- Note: Customer assumes responsibility for all product on signed carrier receipts. Damages, Shortages and Defective units must be noted at the time of delivery or refused and sent back to sender.

**Delivery services not pre-identified will not be performed by delivery team:**

Services requested at time of delivery, if time permitting and possible for delivery team to perform (without impacting the delivery schedule), may be charged at a rate of 3 times the original fees.

Customer delivery refusal will be subject to the customer returns processing fee.

Upon arrival, if delivery team cannot locate delivery point of contact, the delivery team will wait 15 minutes. If delivery point of contact is not present within 15 minutes, and delivery team departs without item(s) dropped-off, the customer will be charged a \$50 missed delivery fee.

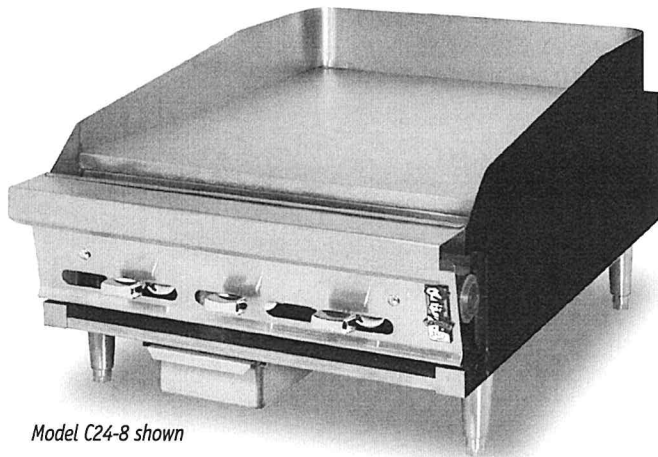


# LEGEND™ Heavy-Duty Gas 12-36" (305-914mm) Counter-Top Griddle

Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_



Model C24-8 shown

## SHORT/BID SPECIFICATION

Counter-top Griddle shall be a Montague **Legend** Add-A-Unit Model: C \_\_\_\_ [Specify width: 12" (305mm), 18" (457mm), 24" (610mm) or 36" (914mm)] -8 [for Manual Control(s)] or -8T [for Thermostat Control(s)], unit with a 3/4" (19mm) thick precision ground cook surface, 4" (102mm) high rear splash and tapered side splashes, 2-5/8" (67mm) wide front grease trough with drop to grease drawer and 15,000 BTU/hr or 20,000 BTU/hr (-T Models) burner(s); with stainless steel front, 4" (102mm) high flue riser and 3" (76mm) deep front rail standard; plus all the features listed and options/accessories checked:

## STANDARD GRIDDLE FEATURES:

- 3/4" (19mm) thick precision-ground steel cook surface
- 4" (102mm) high backsplash and tapered side-splashes
- 2-5/8" (67mm) wide front grease trough pitched to the grease drop
- Bottom-mounted, slide-out 1-gallon capacity grease drawer - grease can on 12" models
- Standard 15,000 BTU/hr gas burners with standing pilot(s) & gas control valve(s)
- 20,000 BTU/hr gas burner(s) [-T Models] with: thermostat control(s)
- Adjusting bolts for changing griddle plate forward pitch
- Standard has 28" (711mm) deep frytop

## STANDARD BASE CONSTRUCTION:

- Satin finish stainless steel front with 3" (76mm) deep front rail
- Stainless steel exterior bottom
- Stainless steel 4" (102mm) rear flue riser
- 4" (102mm) adjustable nickel finish legs
- 1-1/4" front gas manifold with 1/2 union on each end

## MODEL GUIDE\*

✓	Model No.	Overall Width	Controls	
			Type	Number
	C12-8T	12" (305mm)	Thermostat	1
	C12-8	12" (305mm)	Manual	1
	C18-8T	18" (457mm)	Thermostat	1
	C18-8	18" (457mm)	Manual	2
	C24-8T	24" (610mm)	Thermostat	1
	C24-8	24" (610mm)	Manual	3
	C36-8T	36" (914mm)	Thermostat	2
	C36-8	36" (914mm)	Manual	4

\*For wider models see specification sheet HCG-4B

## AGENCY APPROVALS

- NSF Listed
- ETL Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved • EN 203-1



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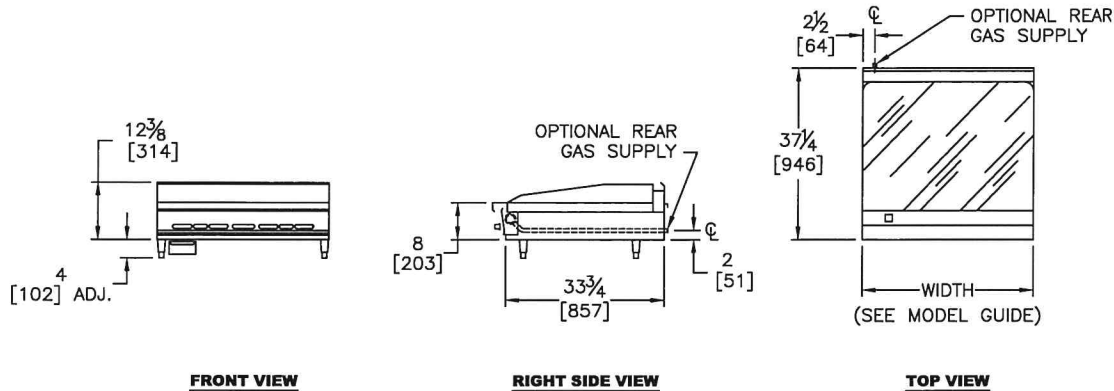
# LEGEND™ Heavy-Duty Gas 12-36" (305-914mm) Counter-Top Griddle

Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_

Dimensions in brackets are millimeters



**OPTIONS GUIDE:**

**General:**

- 42" (1062mm) Griddle Depth [Add Suffix -40]
- 4" (102mm) special base with grease drawer [M Prefix]
- Equipment Stand [Consult Factory]

**Flex Connector Kit**  [1"] NPT:

- 3' (914mm)  4' (1219mm)

**Panels & Shelves:**

- Stainless steel back panel
- 18" (547mm) high riser
- 6" (152mm) wide stainless steel plate shelf

**Griddle/Fry Top:**

- 1" (25mm) thick griddle plate
- 1" (25mm) thick grooved griddle plate

- 1" Chrome griddle (thermostats required)
- 34" (687mm) deep plate [Add Suffix -40] STD depth 28" (711mm)
- Thermostatically controlled [Add Suffix -T]
- 450° or 550° thermostat options

**Manifolds:**

[Specify left or right rear with pressure regulator]:

- 1" NPT up to 400,000 BTU/hr

**Manifold Cap:**

- left side  right side

**Stainless Manifold Cover:**

- left side  right side

**Controls:** [see Heavy Duty option page HDS-44]

- Electronic rangetop pilot ignition
- Flame failure rangetop safety valves

- Electronic rangetop pilot ignition & flame failure rangetop safety valves

**Finish:**

- Stainless steel back panel
- Stainless steel side panels:
  - left side  right side

**Special Finish**

[Consult Factory]

**International Approvals:**

- CE - Conformance Europeenne - EN203-1  
*Includes flame failure valve option*
- AGA - Australian Gas Association - AS 4563  
*Includes flame failure valve option*
- Canadian Approval

**INSTALLATION REQUIREMENTS & SHIPPING INFORMATION**

1. Griddle must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; Natural Fuel Gas Code: CAN/CGA-B149.1 or Propane Installation Code: CAN/CGA-B149.2, as applicable. Compliance with codes is the responsibility of the Owner and Installer.
2. An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, "Vapor Removal from Cooking Equipment."
3. This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
4. Specify installation elevation: \_\_\_\_\_ if above 2,000 ft (610m).
5. GAS INLET SIZE (All Models): 1-1/4 (32mm) front manifold with 1/2 union on each end provided for battery connection. A properly sized gas pressure regulator must be furnished by the Installer.
6. The incoming gas line pressure into the regulator should be 8"-14" w.c. for natural gas, and 12"-14" w.c. for propane gas.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	2" (51mm)	0"
Left & Right Side	6" (152mm)	0"
With or without 4" (102mm) legs	Suitable for installation on non-combustible counters ONLY	

Models:	Burners	Specify Type of Gas:		Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane			
Manifold Pressure:		6.0" WC	10.0" WC			
		BTU/hr (kW)	BTU/hr (kW)			
C12-8T	1	20,000 (5.9)	20,000 (5.9)	190 lbs (86 kg)	85	4/.1
C12-8	1	15,000 (4.4)	15,000 (4.4)	190 lbs (86 kg)	85	4/.1
C18-8T	2	40,000 (11.7)	40,000 (11.7)	240 lbs (109 kg)	85	7/.2
C18-8	2	30,000 (8.8)	30,000 (8.8)	240 lbs (109 kg)	85	7/.2
C24-8T	3	60,000 (17.6)	60,000 (17.6)	310 lbs (140 kg)	85	9/.25
C24-8	3	45,000 (13.2)	45,000 (13.2)	310 lbs (140 kg)	85	9/.25
C36-8T	4	80,000 (23.4)	80,000 (23.4)	432 lbs (196 kg)	85	14/.4
C36-8	4	60,000 (17.6)	60,000 (17.6)	432 lbs (196 kg)	85	14/.4

Due to continuous product improvements, specifications are subject to change without notice.



**THE MONTAGUE COMPANY**

1830 Stearman Avenue, Hayward, CA 94545  
800 345-1830 • Fax: 510 785-3342  
www.montaguecompany.com



HDCS-4 [Rev. 1/13]



**TRUE FOOD SERVICE EQUIPMENT, 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  
 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

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

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

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

AIA #

SIS #

Model:  
**TRCB-36**

**Chef Base:**  
*Drawered Refrigerator*



**TRCB-36**

- ▶ True's refrigerated chef bases are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ Cabinet top is one piece, heavy duty reinforced stainless steel. Drip resistant "V" edge protects against spills. Supports up to 717 lbs. (326 kg).
- ▶ All stainless steel front, top and sides. Matching aluminum finished back.
- ▶ Each drawer accommodates one (1) 12"L x 20"W x 4"D (305 mm x 508 mm x 102 mm) full size and three (3) 6"L x 6"W x 4"D (153 mm x 153 mm x 102 mm) 1/2 size food pans (sold separately).
- ▶ Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- ▶ Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).



Scan code for video

**ROUGH-IN DATA**

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

Model	Drawers	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		L	D†	H*						
TRCB-36	2	36 3/8	32 1/8	20 3/8	1/5	115/60/1	5.7	5-15P	7	280
		924	816	518	1/5	230-240/50/1	2.6	▲	2.13	127

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

\* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

	<b>APPROVALS:</b> _____ _____	<b>AVAILABLE AT:</b> _____ _____
8/16	Printed in U.S.A.	

Model:  
**TRCB-36**

**Chef Base:**  
Drawered Refrigerator



**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 (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True chef base units a more efficient, low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Condensing unit accessed from behind side grill; slides out for easy maintenance.

**CABINET CONSTRUCTION**

- Exterior - stainless steel front, top and sides. Matching aluminum finished back.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and drawer facings are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 4" (102 mm) diameter plate castors - locks provided on front set.
- Cabinet top is one piece, heavy duty reinforced 300 series stainless steel. Drip resistant "V" edge protects against spills. Supports up to 717 lbs. (326 kg).

**DRAWERS**

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Each drawer accommodates one (1) 12" L x 20" W x 4" D (305 mm x 508 mm x 102 mm) full size and three (3) 6" L x 6" W x 4" D (153 mm x 153 mm x 102 mm) 1/2 size food pans (sold separately).
- Drawers support a wide variety of incremental pan size configurations; each drawer standard with one (1) full length removable divider bar.

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Exterior digital temperature display.
- NSF-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

**RECOMMENDED OPERATING CONDITIONS**

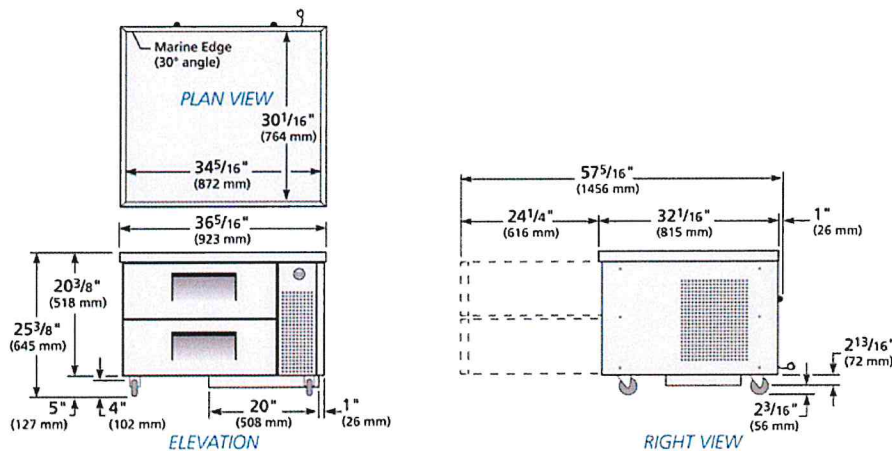
- Counter-top cooking equipment should be used in conjunction with the manufacturer supplied legs. Minimum clearance of 4" (102 mm) is required between bottom of cooking equipment heating element and the TRCB top. Failure to provide clearance voids manufacturer warranty.
- Installation of a heat shield is recommended for optimum performance (supplied by others).

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs (1 set of 4 leg mounting plates required).
- 6" (153 mm) seismic/flanged legs (1 set of 4 leg mounting plates required).
- Heavy duty, 16 gauge top.
- Flat top (no marine edge).
- Additional size drawer divider bars.

**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

KCL	Model	Elevation	Right	Plan	3D	Back
	TRCB-36	TFQY192E	TFQY135S	TFQY192P	TFQY1923	

\*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

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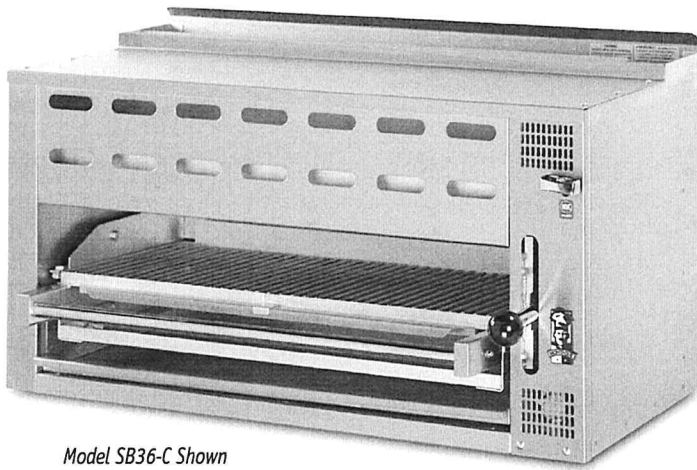
# LEGEND™ Heavy-Duty Gas Infrared Salamander Broilers

Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## SB36 Series



Model SB36-C Shown

MODEL GUIDE				
✓	Model No.	Mounting Option	Power BTU/hr* (kW)	Temperature Control
	SB36-HB	Range/High-Back	32,000 (9.4)	Full-On/Off
	SB36-C	Counter Model	32,000 (9.4)	Full-On/Off
	SB36-W	Wall Mount/Brackets	32,000 (9.4)	Full-On/Off

### ROLL-OUT BROILER/GRID FEATURES [ALL MODELS]:

- One piece nickel-plated steel cooking grid: 26-3/4" wide x 13-1/8" deep (679 x 333mm)
- Counter-balanced grid assembly for easy height adjustment
- Infinite grid height adjustment from 2" to 5" (51 to 127mm)
- Positive locking lift handle with cool ball-style grip
- Quiet, ball bearing mounted pull-out grid assembly
- Full-width horizontal grab-bar handle

### STANDARD CONSTRUCTION FEATURES:

- Stainless steel front, sides, top and bottom with remaining exterior black
- Broiler interior high temperature aluminized steel
- Full width grease deflector under rollout grid
- Large, removable full-width grease drawer
- 1" (25mm) high broiler flue riser
- 1/2" NPT gas connection at upper-right rear

### AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8

### SHORT/BID SPECIFICATION

Salamander Broiler shall be a Montague **Legend** Heavy-Duty Model:

**SB36** \_\_ [Specify Mounting]:

...a gas-fired, infrared broiler with 32,000 BTU/hr top-mounted ceramic burner

...mounted above a counter-balanced, height adjustable, chrome-plated steel cooking grid that is drawer-mounted for easy pull-out access, with a full width grease deflector and large capacity left-front-mounted grease container; plus all the features listed and options/accessories checked:

- HB** — with High Back for mounting on a 136, V136 or 36 Series Legend Range
- C** — for (non-combustible) countertop mounting without legs
- W** — for wall-mounting with the brackets provided

### SB36 MODELS — RAPID-START BURNER FEATURES:

- 32,000 BTU/hr ceramic tile burner
- Top-mounted ceramic burner ensures uniform infrared heating
- Full flow ON/OFF operation
- Standing pilot for automatic ignition



HDB-19 [Rev. 1/13]

# LEGEND™ Heavy-Duty Gas Infrared Salamander Broilers

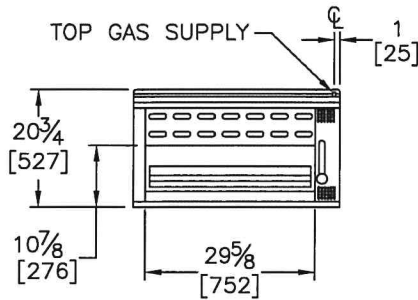
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Project \_\_\_\_\_

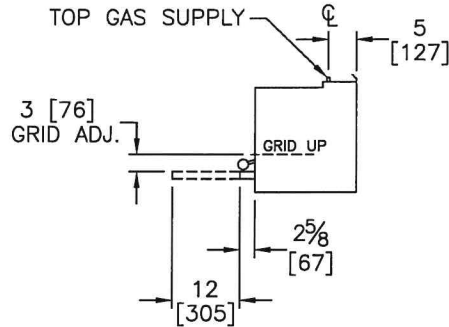
Quantity \_\_\_\_\_

## SB36 Series

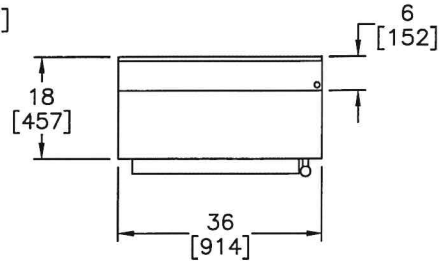
Dimensions in brackets are millimeters



**FRONT VIEW**



**RIGHT SIDE VIEW**



**TOP VIEW**

### OPTIONS GUIDE:

**Finish:**

- Stainless steel back panel [Except wall-mounted models]
- Stainless steel bottom

**General:**

- Interconnect option available with high back

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. Broilers must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; Natural Fuel Gas Code: CAN/CGA-B149.1 or Propane Installation Code: CAN/CGA-B149.2, as applicable. Compliance with codes is the responsibility of the Owner and Installer.
2. An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, "Standard for Ventilation and Fire Protection of Commercial Cooking Operations."
3. This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
4. Specify installation elevation: \_\_\_\_\_ if above 2000 feet (610m).
5. GAS INLET SIZE (All Models): 1/2" NPT (13mm) at upper right. A 1/2" NPT (13mm) gas pressure regulator is provided and must be installed (by others) when unit is connected to gas supply.
6. The incoming gas line pressure into the regulator should be 8"-14" w.c. for natural gas, and 12"-14" w.c. for propane gas.

Minimum Clearances	Noncombustible Construction
From Back Wall	0"
Left & Right Side	0"
<b>For use in non-combustible locations ONLY</b>	

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane
Manifold Pressure:		6.0" WC	10.0" WC
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)
<b>SB36 [All]</b>	1	32,000 (9.4)	32,000 (9.4)

\*Total, broiler & oven burners

Model/Mounting	Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
<b>SB36-HB</b>	240 lbs (109 kg)	85	32/.9
<b>SB36-C</b>	177 lbs (80 kg)	85	13/.4
<b>SB36-W</b>	185 lbs (85 kg)	85	13/.4



### THE MONTAGUE COMPANY

1830 Stearman Avenue, Hayward, CA 94545  
 800 345-1830 • Fax: 510 785-3342  
 www.montaguecompany.com

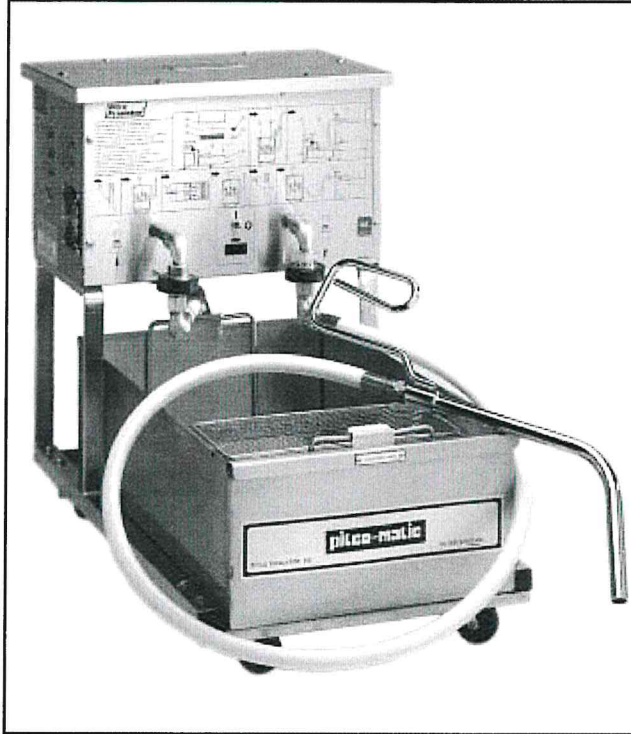
Due to continuous product improvements, specifications are subject to change without notice.



HDB-19 [Rev. 1/13]



## Model P14, P18, P24, P34 Portable Filter System



### STANDARD ACCESSORIES

- 10 Foot (3.05 meters) oil proof supply cord
- Filter Pan
- Filter catch basket
- Sample filter paper (flat)
- Sample filter powder packets
- 1 sediment clean out scoop
- 1 - 7 inch (17.8 cm.) drain nipple

### AVAILABLE OPTIONS & ACCESSORIES

- Filter heater (for solid shortening use)
- Filter powder packets
- Filter paper (flat)
- Cover

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### STANDARD SPECIFICATIONS

#### CONSTRUCTION

- Filter pan and pump assembly enclosure are constructed of polished stainless steel.
- All other surfaces are nickel plated finish.
- Welded steel frame mounted on four ball-bearing swivel casters for easy movement.
- 1/3 HP heavy duty motor and pump assembly.
- 5 foot (1.5 meter) flexible, sanitary, high temperature return hose equipped with nozzle.
- Return hose nozzle is nickel plated steel with a non-heat conducting handle.
- Extra large filter area for large fryer filtering.
- Heater to soften solid shortening for quicker filter start-up (optional).

#### CONTROLS

- ON/OFF/HEATER ON switch for operating pump.

#### OPERATIONS

- Four swivel caster design allows for easy movement and storage of the filter.
- Quick disconnect hose connections make it easy to assemble and disassemble.
- Low profile allows for easy placement under the fryer drain.
- Easy to remove filter media assembly for quick and easy filter paper replacement.
- Lift out filter pan for easy cleaning.

#### APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- CE Certified
- UL Listed



Patent Pending

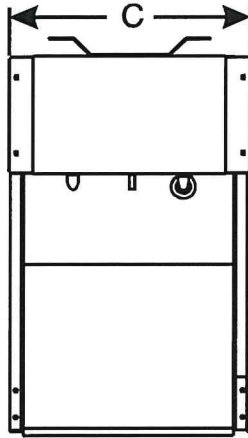
Model P14, P18, P24, P34 Portable Filter System

Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow NH 03304, USA  
(603) 225-6684 • Fax (603) 225-8472 • [www.pitco.com](http://www.pitco.com)



L10-037 Rev 8 (11/09)

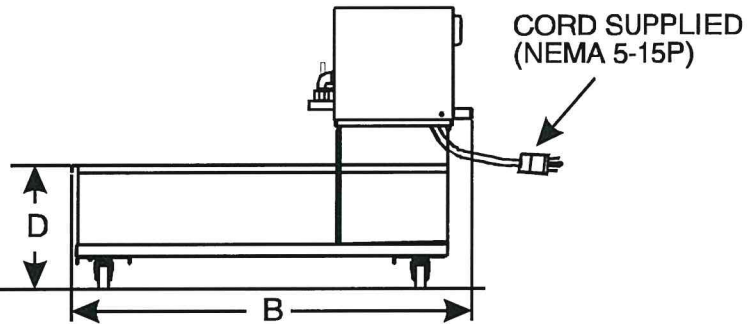
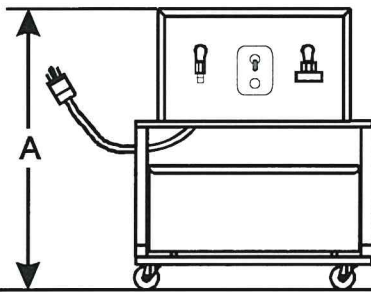
## Model P14, P18, P24, P34 Portable Filter System



If you have: (Fryer Model #)	You need: (Filter Model #)
14, 14R, 14T, 35C+, 45C+	P14
18, SE18R	P18
20F, 20P	P24
24P, 24F, 24FF	P24
34P, 34F, 34FF	P34

\* Models 20F, 26F(FF), & 34F(FF) must have 8" legs or casters.

NOTE: Model numbers above represent both gas and electric units unless otherwise indicated (i.e. Both Model SG14 and Model SE14 use the P14 filter).



DIMENSIONS				PAN CAPACITY & SHIPPING INFORMATION			
MODEL	LETTERED DIMENSIONS				MODEL	Pan Capacity	Shipping Information
	A	B	C	D			
P-14	24 in (61 cm)	30 in (76.2 cm)	17 in (43.2 cm)	10-1/2 in (28 cm)	P-14	55 lbs (24.9 Kg.)	131 lbs (59.4 Kg.) 10 cu. ft. (0.28 cu. meters)
P-18	24 in (61 cm)	34 in (86.4 cm)	20-1/4 in (51.4 cm)	10-1/2 in (28 cm)	P-18	75 lbs (34.0 Kg.)	150 lbs (68.0 Kg.) 14 cu. ft. (0.40 cu. meters)
P-24	26 in (66 cm)	42 in (106.7 cm)	20-1/4 in (51.4 cm)	12-1/2 in (33 cm)	P-24	160 lbs (72.6 Kg.)	181 lbs (82.1 Kg.) 18 cu. ft. (0.51 cu. meters)
P-34	29 in (73.7 cm)	42 in (106.7 cm)	20-1/4 in (51.4 cm)	15-1/2 in (40.6 cm)	P-34	210 lbs (95.3 Kg.)	206 lbs (93.4 Kg.) 20 cu. ft. (0.57 cu. meters)

PERFORMANCE CHARACTERISTICS	ELECTRICAL
Pumps up to 5.6 gallons (21.2 liters) per minute.	120 VAC / 60 Hz / 10 AMP 220/240 VAC / 50 Hz / 4 AMP

SHORT FORM SPECIFICATION
Provide Pitco Model P ____ (14, 18, 24, 34) Portable Filter System. Unit shall have the ability to receive oil gravity drained from fryers. Model P-14 shall have 300 square inches (1,936 square cm) of filter area. Models P-18, 24 & 34 shall have 450 square inches (2,903 square cm) of filter area. Unit shall have a polished stainless steel filter pan and pump enclosure; all other surfaces to be nickel plated. Provide accessories as follows:

TYPICAL APPLICATION
Mobile filtering of all of your frying appliances. Filter can be used with gravity drain fryers.



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 (603) 225-6684 • Fax (603) 225-8472 • [www.pitco.com](http://www.pitco.com)  
 L10-037 Rev 8 (11/09) Specifications subject to change without notice. Printed in the USA



# LEGEND™ Heavy-Duty Gas Underfired Broilers — Radiant Style Range-Match Counter Models

Item No. \_\_\_\_\_  
 Project \_\_\_\_\_  
 Quantity \_\_\_\_\_



Model UFLC-36R shown with optional equipment stand

## UFLC-R Series

MODEL GUIDE				
✓	Model No.	Overall Width	Grates	Cooking Area
	UFLC-18R	18" (457mm)	2	12" x 24" (305 x 610mm)
	UFLC-24R	24" (610mm)	3	18" x 24" (457 x 610mm)
	UFLC-30R	30" (762mm)	4	26" x 24" (660 x 610mm)
	UFLC-36R	36" (914mm)	5	32" x 24" (812 x 610mm)
	UFLC-48R	48" (1219mm)	7	44" x 24" (1117 x 610mm)
	UFLC-60R	60" (1524mm)	9	56" x 24" (1422 x 610mm)
	UFLC-72R	72" (1829mm)	11	68" x 24" (1727 x 610mm)

### SHORT/BID SPECIFICATIONS:

Broiler shall be a Montague **Legend** Heavy-Duty Range-Match Model:

UFLC- \_\_\_\_ R [Specify width]:

...a low-profile, countertop gas-fired unit with 19,000 BTU/hr stainless steel tubular burners with individual controls, heating heavy-duty stainless steel radiant heat deflectors (radiants), with a full width debris screen under burners; two-position, reversible cast iron ULTRA-FLOW top grates with both flat (wide) and narrow ribbed side with grease troughs; a full width front grease trough and large capacity grease container located in cool zone; 6" (152mm) front/plate rail, 1" (25mm) high rear flue riser and 4" (102mm) nickel finish legs as standard; plus all the features listed and options/accessories checked:

### BURNER/RADIANT SYSTEM FEATURES:

- 19,000 BTU/hr stainless steel tubular burners
- Individual manual gas valves for zoned heat control
- Standing pilot for automatic ignition
- Heavy-duty stainless steel radiants glow red for infrared broiling
- Removable self-cleaning radiants
- Full width debris screen under burners
- Full width flare up reducing removable drip tray
- Radiants and drip tray heat shields reduce flare-ups

### TOP-GRATE FEATURES:

- Reversible ULTRA-FLOW cast iron grate sections
- Ribbed side for narrow marking, with side grease troughs
- Flat side for broiling fish and wide marking
- 1" (25mm) ribbed grate spacing for consistent grilling results
- Two-position grid frame for flat or 3" (76mm) raised-rear grilling
- Sloped grates and side grate grease troughs to reduce flare-ups

### STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front & top trim with 6" (152mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Full width front grease trough for easy transfer
- Removable large capacity grease container
- Stainless steel 1" (25mm) rear flue riser (matches height of range risers)
- 4" (102mm) adjustable nickel finish legs standard
- 1-1/4" NPT front gas manifold with 1/2 union on each end

### AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved EN 203-1



HDB-1 [Rev. 2/17]



# LEGEND™ Heavy-Duty Gas Underfired Broilers — Radiant Style Range-Match Counter Models

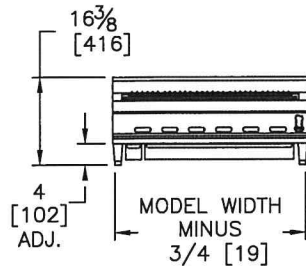
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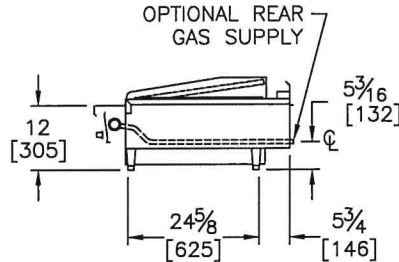
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## UFLC-R Series

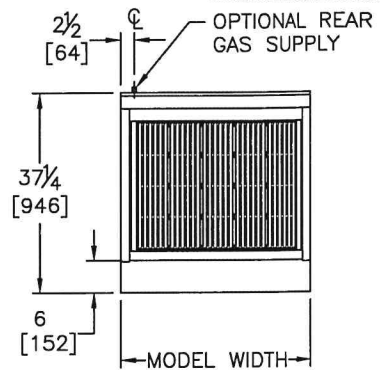
Dimensions in brackets are millimeters



**FRONT VIEW**



**RIGHT SIDE VIEW**



**TOP VIEW**

### OPTIONS GUIDE:

#### General:

- 42" (1067mm) unit depth (Suffix -40) [Same grid size]
- Equipment Stand — 24" high x 30-5/8" deep (610 x 778mm), with stainless steel front, lower shelf & tubular legs with bullet feet
- Casters — set of four/six 5" (127mm) casters
- Flex Connector Kit [1"] NPT:
  - 3' (914mm) long
  - 4' (1219mm) long
  - 15" (381mm) High Back [Matches 18" (457mm) range back]

#### Grates, Radiants, Plate Shelves, Splash Guards:

- Seafood grates, cast iron
- Round rod grates — 6" (152mm) sections:
  - Hard chrome
  - Cold rolled steel
- Scraper/cleaner for round rod grates
- Cast iron radiants — in place of stainless steel
- Wider Plate shelf:
  - 9" (229mm)
  - 11" (279mm)
- Plate Shelf Cutouts [for 11" (279mm) only]:
  - Specify:  1/6 pans or  1/4 pans or  1/9 pans number: \_\_\_ ea.
- Removable splash guard, stainless steel

#### International Approvals:

- CE-Conformite Europeene
- Includes Flame Failure Valve Option*
- Canadian Approval

#### Finish:

- Stainless steel left side panel
- Stainless steel right side panel
- Stainless steel back panel

#### Manifolds: [Left rear, with pressure regulator]:

- 1" NPT
- Manifold Cap:  left side  right side
- Stainless Manifold Cover:
  - left side
  - right side

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Broilers must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z22 3.1; CAN/CGA-B149.1 -Natural Gas and Propane Installation Code, as applicable. Compliance with codes is the responsibility of the Owner and Installer.
- An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation: \_\_\_\_\_ if above 2000 feet (610m).
- GAS INLET SIZE (All Models): 1-1/4" NPT front manifold with 1/2 union on each end provided for battery connection. A properly sized gas pressure regulator must be furnished by the Installer. With 1" rear inlets, a gas pressure regulator is provided and must be installed (by others) when unit is connected to gas supply.
- The incoming gas line pressure into the regulator should be 8"-14" w.c. for natural gas, and 12"-14" w.c. for propane gas.

Minimum Clearances	Noncombustible Construction
From Back Wall	0"
Left & Right Side	0"
<b>For use in noncombustible locations only.</b>	

Models:	Specify Type of Gas: Manifold Pressure: Burners	<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
		6.0" WC BTU/hr (kW)	10.0" WC BTU/hr (kW)			
UFLC-18R	2	38,000 (11.1)	38,000 (11.1)	160 lbs (74 kg)	85	13/.4
UFLC-24R	4	76,000 (22.3)	76,000 (22.3)	220 lbs (100 kg)	85	13/.4
UFLC-30R	5	95,000 (27.8)	95,000 (27.8)	265 lbs (120 kg)	85	20/.6
UFLC-36R	6	114,000 (33.4)	114,000 (33.4)	305 lbs (138 kg)	85	20/.6
UFLC-48R	8	152,000 (44.5)	152,000 (44.5)	400 lbs (181 kg)	85	26/.7
UFLC-60R	11	209,000 (61.2)	209,000 (61.2)	495 lbs (224 kg)	85	35/1
UFLC-72R	13	247,000 (72.4)	247,000 (72.4)	590 lbs (267 kg)	85	38/1.1

Due to continuous product improvements, specifications are subject to change without notice.



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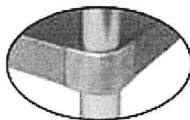
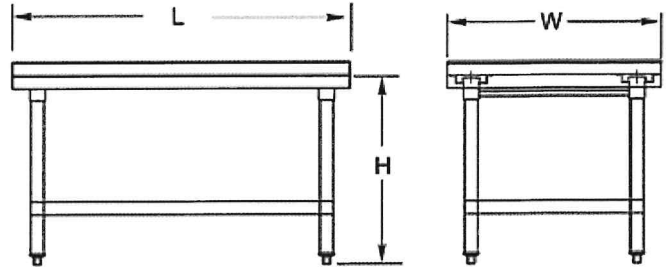
HDB-1 [Rev. 2/17]



# TABLES

## 3 Side-Upturn Models

- \* Easy to assemble
- \* 1" upturn on 3 sides
- \* Galvanized undershelf, legs and gussets are standard except All S/S Models
- \* 18 gauge polished stainless steel or Galvanized top
- \* Top reinforced with welded on hat channel frame
- \* Adjustable ABS bullet feet
- \* All models hold up 600lbs equipment
- \* 60" and up models have 6 legs for extra strength



60" & 72" have 6 legs

Order No				W	L	H	Weight lbs/ea
All Galvanized Top, Under-shelf, & legs	S/S TOP Galv. Under-shelf, & legs	ALL S/S Top, Under-shelf, S/S legs	ALL Welded S/S Top, Under-shelf, S/S legs				
	ES-S2412			24	12-1/2	24	24.2
	ES-S2418			24	18-1/2	24	29
	ES-S2424			24	24-1/2	24	37.4
	ES-S2436			24	36-1/2	24	46
	ES-S2448			24	48-1/2	24	57
ES-E3012	ES-S3012	ES-P3012		30-1/2	12-1/2	24	26.4
ES-E3018	ES-S3018	ES-P3018		30-1/2	18-1/2	24	37.4
ES-E3024	ES-S3024	ES-P3024		30-1/2	24-1/2	24	42
ES-E3036	ES-S3036	ES-P3036	ES-P3036W	30-1/2	36-1/2	24	53
ES-E3048	ES-S3048	ES-P3048	ES-P3048W	30-1/2	48-1/2	24	68
ES-E3060	ES-S3060	ES-P3060	ES-P3060W	30-1/2	60-1/2	24	84
ES-E3072	ES-S3072	ES-P3072		30-1/2	72-1/2	24	106

Equipment Stands (79~81)



We put space to work.

Item # \_\_\_\_\_

Job \_\_\_\_\_

## Metro C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets

- **Insulation Armour™:** Patented insulation technology retains heat, saves energy, and provides a cool-to-touch exterior. Durable polymer construction is dent, impact, and stain resistant. Molded-in hand holds create vertical handles for mobile applications.
- **Colors:** Insulation Armour is available in Red, Blue, or Gray standard and in other colors on a promotional basis or upon request.
- **Control:** Three modules are available: Holding, Moisture, and Combination Proof and Hold. All feature an easy-to-read digital thermometer, recessed control dials, a master on/off switch, and power indicator lights. All are removable without tools for easy cleaning, and allow for future upgrades without replacing entire cabinet body.
- **Performance:** All modules provide fast heat-up and recovery through a thermostatically controlled, forced convection system.
- **Sizes:** C5 3 Series cabinets are available in Full Height (71", 1803mm), ¾ Height (59", 1499mm), and ½ Height (44", 1118mm) sizes.
- **Doors:** Solid insulated aluminum or clear polycarbonate doors are available. Full Height cabinets can be configured with full length or dutch-style doors. Clear doors provide visibility of the contents of the cabinet without the heat loss associated with opening the door.
- **Capacity:** Three slide styles provide maximum holding capacity. Choose from Universal Wire, Lip Load, or Fixed Wire.
- **Reliability:** Reliability and durability are designed into every C5. High-quality components provide a long life of worry free use.
- **Power Options:** Choose between standard high wattage or low wattage models based on the specific needs of the application.



**Red Full Height Dutch Clear Doors**



**Blue ½ Height Full Solid Door**

**Gray ¾ Height Full Clear Door**

**Red Full Height Dutch Solid Doors**

**Blue Full Height Full Clear Door**



**C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets**

**13.93**



### 3 Series Removable Control Modules

- **Holding Module:** Hot holding at higher temperatures without moisture control.
- **Moisture Module:** Hot holding and proofing. Moisture control at any temperature.
- **Combination Module:** Hot holding and proofing. Moisture control at lower temperatures (proofing).

All Metro Catalog Sheets are available on our website: [www.metro.com](http://www.metro.com)



**InterMetro Industries Corporation**  
 North Washington Street, Wilkes-Barre, PA 18705  
 Product Information, U.S. and Canada: 1.800.992.1776  
 Outside U.S. and Canada: [www.metro.com/contactus](http://www.metro.com/contactus)

Printed in U.S.A. L03-270  
 Rev. 8/18

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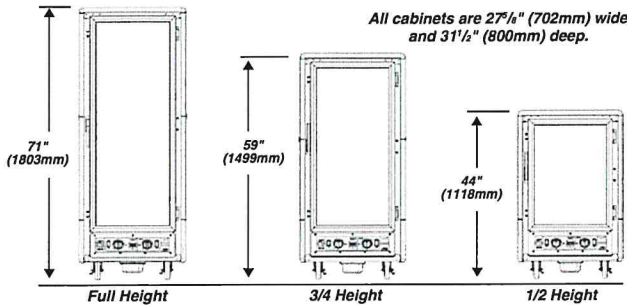
C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets

Job \_\_\_\_\_

# C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets



We put space to work.



- Cabinet Material:** .063" (1.8mm) aluminum, natural interior with .125" (3.2mm) aluminum chassis.
- Insulation Armour™:** High Density Polyethylene (HDPE).
- Casters:** Four casters with 5" (127mm) donut neoprene wheel, double ball bearing swivel, ball bearing axel, nickel plated, two with brake.
- Solid Doors:** Fully insulated with 1" (25.4mm) fiberglass, double panel .063" (1.8mm) aluminum, brushed exterior, natural interior.
- Clear Doors:** Extruded aluminum powder coated frame with .090" (2.3mm) polycarbonate window.
- Hinges:** Field reversible, double hinged, 180° swing, with long-life nylon bearings.
- Gaskets:** High temperature, door mounted, Santoprene gaskets.
- Latches:** Polymer high-strength magnetic pull latch with lever-action release.
- Hand Holds:** Molded into the Insulation Armour™ on all four corners.
- Universal Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, adjustable on 1 1/2" (38mm) increments.
- Lip Load Slides:** 1 1/2"x1 1/2"x.063" (38x38x1.8mm) extruded aluminum channel slides, 1 1/2" (38mm) fixed spacing.
- Fixed Wire Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, welded on 3" (76mm) spacing.
- Drip Trough:** Smooth polymer drip trough with catch pan.
- Holding Modules:** Removable without tools, digital thermometer, recessed control dials, master on/off switch, "Power On" light, water pan, ball bearing blower forced air system, 7 1/2' cord, UL, CUL, and NSF Listed.

**Electrical and Performance:**

- Holding Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. Available in 120V 2000W & 1440W, and 220-240V 1681-2000W configurations.
- Moisture Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. 35% RH at 160°F (71°C), 95% RH at 95°F (35°C). Available in 120V 2000W, and 220-240V 1681-2000W configurations.
- Combination Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. 95% RH at 95°F (35°C). Available in 120V 2000W & 1440W, and 220-240V 1681-2000W configurations.
- Clearance Requirements:** 18" (46cm) away from any cooking equipment. AVOID contact with surfaces that exceed 200°F (90°C). Minimum clearance from enclosures is 1 1/2" (38mm) on sides, back and top.

**Slide Capacities:**

Cabinet Size	Universal Wire Pan Capacity**				Lip Load Pan Capacity	Fixed Wire Pan Capacity	
	Slide Pairs Provided		18"x26"	12"x20"x2.5" GN 1/1		18"x26"	12"x20"x2.5" GN 1/1
Full Height	18	37	18	34	35	18	34
Full Height Dutch	18	35	17	32	34	17	32
3/4 Height	14	29	14	26	27	14	26
1/2 Height	8	17	8	16	17	8	16

\*Maximum number of slide pairs @ 1 1/2" spacing. Additional slide pairs ordered separately.  
\*\*Capacity based on standard number of slide pairs provided.

Cabinet Height: 9 = Full Height, 7 = 3/4 Height, 5 = 1/2 Height  
Module Type: C = Combination, M = Moisture, H = Heated Holding  
Slide Type: U = Universal Wire, 4 = Fixed Wire, L = Lip Load Aluminum

**C539 - CDC - U**

NEMA 5-20P  
For Standard Wattage Cabinets (120V, 16A, 60Hz, 2000W)

Door Style: FS = Full Length Solid, FC = Full Length Clear, DS = Dutch Solid, DC = Dutch Clear

\*Please note: Dutch doors only available on full-height models. Cabinets ordered without a color designation default to Red.

Low Watt Model Number Description

**C539 - CLDC - U**

NEMA 5-15P Add "L" for Lower Wattage Combination or Holding Module Cabinets (120V, 12A, 60Hz, 1440W)

Export Model Number Description

**C539 - CXDC - U**

NEMA 6-15P Add "X" for Export Cabinets (220-240V, 7.6-8.3A, 50/60Hz, 1681-2000W)

Blue or Gray Model Description

**C539 - CDC - U - BU**

\*\* Cabinets ordered without a color designation default to Red.

Color: BU = Blue, GY = Gray

Models with Accessories or Options

**C539 - CDC - UA**  
**C539 - CDC - U - BUA**

An "A" suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.

- Options/Accessories\***
- Small Item Shelf (C5-SHELF-S)
  - Stainless Steel Legs (C5-SSLEGS)
  - Universal Slide Pair, Chrome (C5-USLIDEP-C)
  - 6" Casters (C5-6CASTER)
  - Rear Rigid Casters (C5-5RDGCSTR)
  - Travel Latch (C5-TRVL)
  - Flush Door Latch (C5-LATCHFLUSH-1\*)
  - Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
  - Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
  - Factory Left-Hand Hinging (DD3768)
  - Stainless Steel Universal Slides (please call)
- \*Please note: (2) handles required for dutch door models

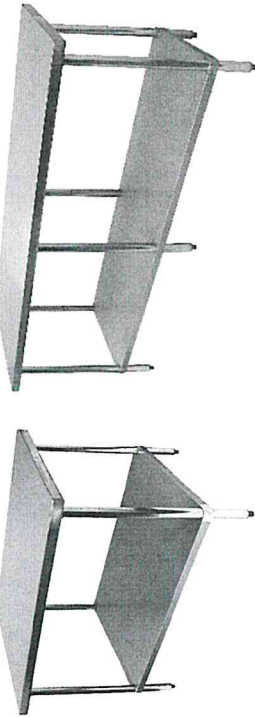
Metro Heated cabinets are for hot food holding applications only.

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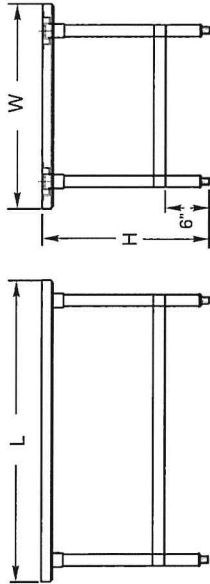




# WT-EXXXX

## Flat Top Work Table

\* 72" and up models have 6 legs



Order No		SIS #16 GA Galv. undershelf, & legs	SIS #18 GA Galv. undershelf, & legs	ALL SIS Top, undershelf, SIS legs	W	L	H	Weight lbs/ea
WT-E2412	WT-EE2412	WT-E2412	WT-P2412	WT-P2412	24	12	35	28
WT-E2418	WT-EE2418	WT-E2418	WT-P2418	WT-P2418	24	18	35	33
WT-E2424	WT-EE2424	WT-E2424	WT-P2424	WT-P2424	24	24	35	38
WT-E2430	WT-EE2430	WT-E2430	WT-P2430	WT-P2430	24	30	35	43
WT-E2436	WT-EE2436	WT-E2436	WT-P2436	WT-P2436	24	36	35	50
WT-E2448	WT-EE2448	WT-E2448	WT-P2448	WT-P2448	24	48	35	65
WT-E2460	WT-EE2460	WT-E2460	WT-P2460	WT-P2460	24	60	35	78
WT-E2472	WT-EE2472	WT-E2472	WT-P2472	WT-P2472	24	72	35	96
WT-E2484	WT-EE2484	WT-E2484	WT-P2484	WT-P2484	24	84	35	112
WT-E2496	WT-EE2496	WT-E2496	WT-P2496	WT-P2496	24	96	35	125
WT-E3012	WT-EE3012	WT-E3012	WT-P3012	WT-P3012	30	12	35	32
WT-E3018	WT-EE3018	WT-E3018	WT-P3018	WT-P3018	30	18	35	36
WT-E3024	WT-EE3024	WT-E3024	WT-P3024	WT-P3024	30	24	35	41
WT-E3030	WT-EE3030	WT-E3030	WT-P3030	WT-P3030	30	30	35	48
WT-E3036	WT-EE3036	WT-E3036	WT-P3036	WT-P3036	30	36	35	56
WT-E3048	WT-EE3048	WT-E3048	WT-P3048	WT-P3048	30	48	35	71
WT-E3060	WT-EE3060	WT-E3060	WT-P3060	WT-P3060	30	60	35	86
WT-E3072	WT-EE3072	WT-E3072	WT-P3072	WT-P3072	30	72	35	110
WT-E3084	WT-EE3084	WT-E3084	WT-P3084	WT-P3084	30	84	35	122
WT-E3096	WT-EE3096	WT-E3096	WT-P3096	WT-P3096	30	96	35	138

Model	WT-EE Series	WT-E Series	WT-P Series
Table Top	#18GA S/S	#16GA S/S	#16GA S/S
Undershelf	#18GA Galvanized	#18GA Galvanized	#18GA S/S
Legs	#16GA Galvanized Leg Collar	#16GA Galvanized Die Cast Alum. Clamp	#16GA S/S Die Cast Alum. Clamp
Sockets	(Less Storage Space)	(Extra Storage Space)	(Extra Storage Space)



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ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_  
 MODEL #: \_\_\_\_\_  
 PROJECT NAME: \_\_\_\_\_

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## "SNS" MAPLE TOP WORK TABLES

**1-3/4" THICK HARD ROCK MAPLE FLAT TOP W/  
 STAINLESS STEEL BASE & ADJUSTABLE UNDERSHELF**

**FEATURES:**

- 1-3/4" THICK HARD MAPLE TOP, STYLE "SC" FLAT TOP
- MAPLE TOP W/ OIL FINISH W/ OPTIONAL VARNIQUE FINISH
- STAINLESS STEEL BASE AND UNDERSHELF
- UNDERSHELF IS ADJUSTABLE
- ADJUSTABLE BULLET FEET
- SHIPPED KNOCKED-DOWN, EASY-TO-ASSEMBLE
- ALL MODELS ARE NSF CERTIFIED

**MATERIAL:**

- TOP: NORTHERN HARD ROCK MAPLE
- LEGS: 1-5/8" ROUND O.D. 16 GAUGE TYPE 300 TUBULAR STAINLESS STEEL W/ #4 POLISH, SATIN FINISH
- SHELF: 18 GAUGE TYPE 300 TUBULAR STAINLESS STEEL W/#4 POLISH, SATIN FINISH
- GUSSETS: STAINLESS STEEL
- FEET: 1" ADJUSTABLE STAINLESS STEEL

**OPTIONAL ACCESSORIES**

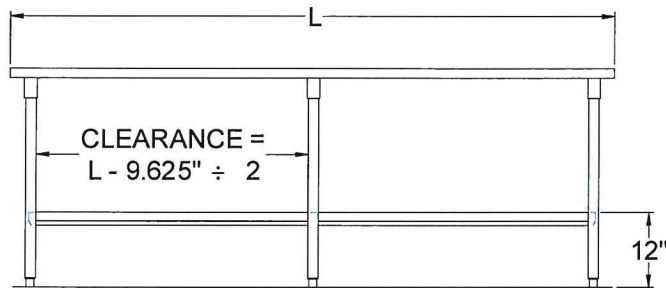
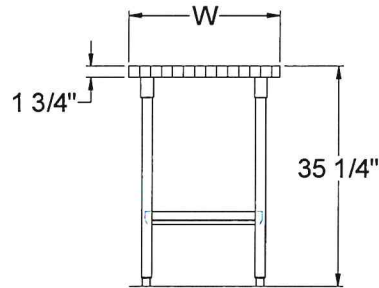
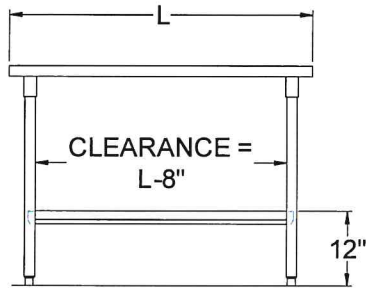
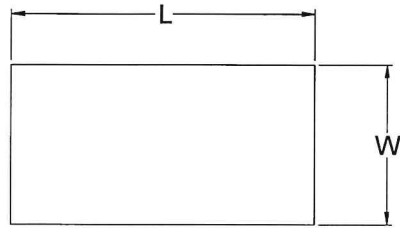
DESCRIPTION	MODEL	QTY
STAINLESS STEEL FEET		
DRAWER		
DRAWER LOCK		
ADJUSTABLE SHELF		
CASTERS		
OVERSHELVES		
POT RACK		



**MAPLE TOP WORK TABLES**

24" WIDE	QTY	30" WIDE	QTY	36" WIDE	QTY
SNS01		SNS07		SNS13	
SNS02		SNS08		SNS14	
SNS03		SNS09		SNS15	
SNS04		SNS10		SNS16	
SNS04A		SNS10A		SNS16A	
SNS05		SNS11		SNS17	
SNS05A		SNS11A		SNS17A	
SNS06		SNS12		SNS18	

## DETAILED SPECIFICATIONS



- UNITS 7 FT. AND LARGER ARE FURNISHED WITH SIX LEGS.
- FINISHED SIZE OF UNDERSHELF.  
SHELF LENGTH = LENGTH MINUS 4.875"  
SHELF WIDTH = WIDTH MINUS 4.25".

### MAPLE TOP WORK TABLES

LENGTH	24" WIDE	WT. (LBS)	30" WIDE	WT. (LBS)	36" WIDE	WT. (LBS)
36"	SNS01	77	SNS07	90	SNS13	102
48"	SNS02	95	SNS08	116	SNS14	132
60"	SNS03	114	SNS09	140	SNS15	159
72"	SNS04	138	SNS10	164	SNS16	187
84"	SNS04A	162	SNS10A	198	SNS16A	225
96"	SNS05	186	SNS11	223	SNS17	254
108"	SNS05A	200	SNS11A	244	SNS17A	278
120"	SNS06	220	SNS12	268	SNS18	306

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"  
John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

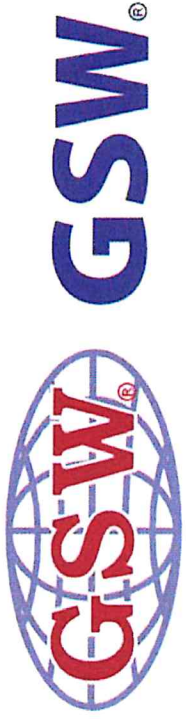


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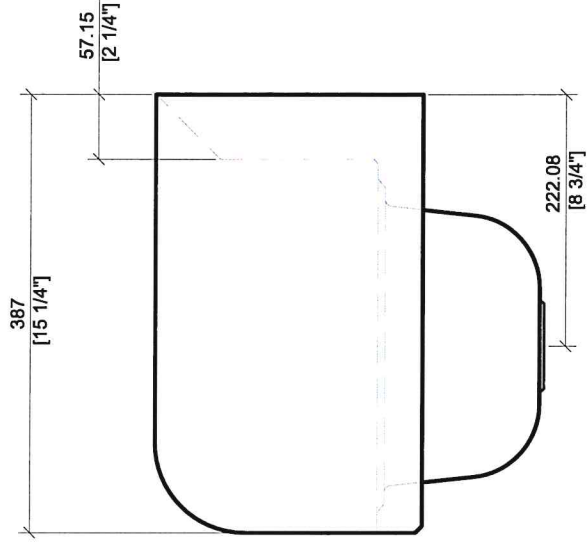
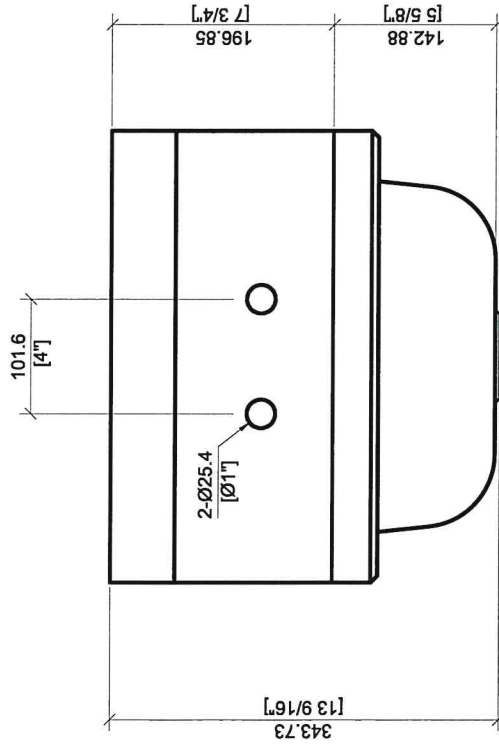
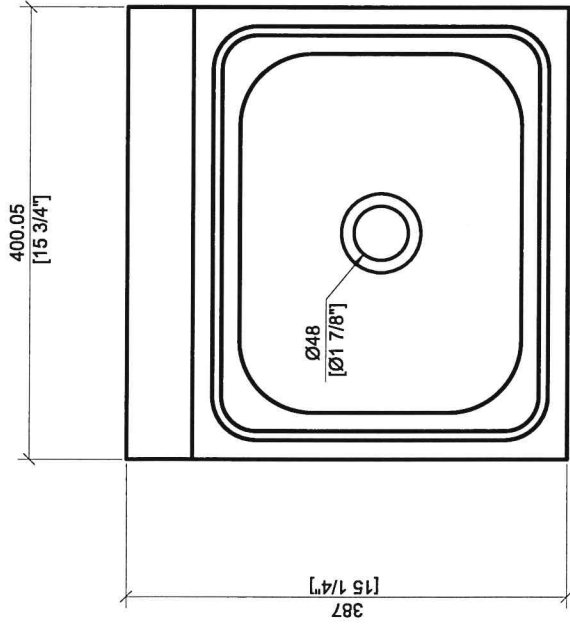
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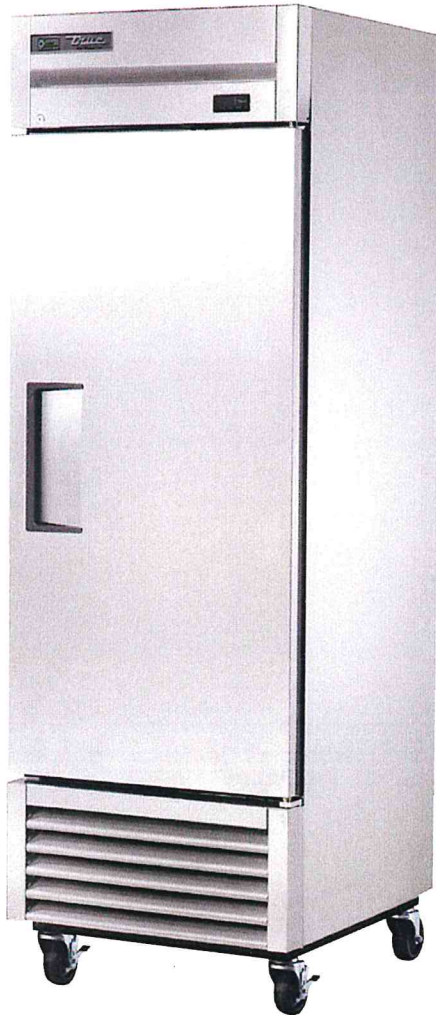


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	<b>Model:</b> <b>T-23-HC</b>	

**T-Series:**  
 Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant



**T-23-HC**

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
  - ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
  - ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
  - ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
  - ▶ Stainless steel solid door and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
  - ▶ Adjustable, heavy duty PVC coated shelves.
  - ▶ Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.
- Bottom mounted units feature**
- ▶ "No stoop" lower shelf.
  - ▶ Storage on top of cabinet.
  - ▶ Compressor performs in coolest, most grease free area of kitchen.
  - ▶ Easily accessible condenser coil for cleaning.








**ROUGH-IN DATA**

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-23-HC	1	3	27 686	29½ 750	78¾ 1991	¼ ¼	115/60/1 230-240/50/1	2.2 1.2	5-15P ▲	9 2.74	285 130

\* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

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

Model:  
**T-23-HC**

**T-Series:**  
*Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant*



**STANDARD FEATURES**

**DESIGN**

- True's commitment to using the highest quality materials and optimized 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).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

**CABINET CONSTRUCTION**

- Exterior - Stainless steel front. Anodized quality aluminum 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 door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

**DOOR**

- Stainless steel exterior with clear aluminum liner to match cabinet interior. Door extends full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handle. 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 door. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

**SHELVING**

- Three (3) adjustable, heavy duty PVC coated wire shelves 22 7/8" L x 23 1/4" D (582 mm x 591 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.

**LIGHTING**

- Interior lighting - safety shielded. Lights activated by rocker switch mounted above door.

**MODEL FEATURES**

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.

**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.



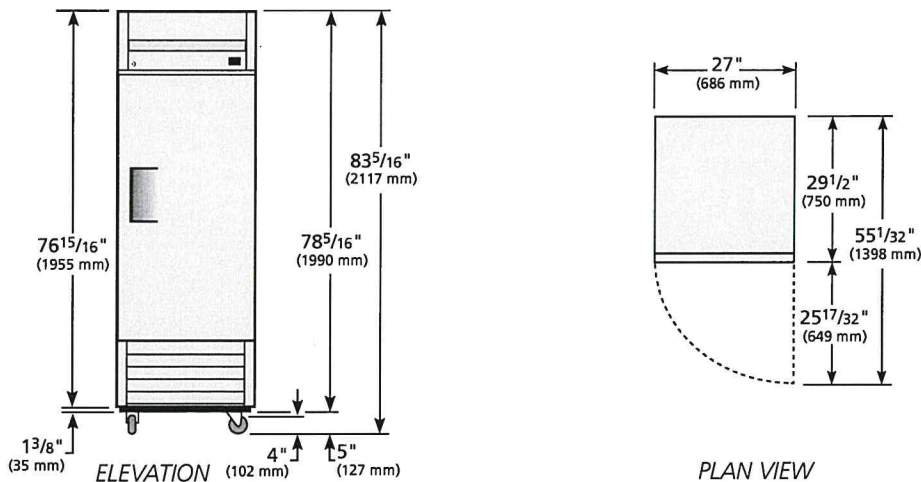
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Alternate door hinging (factory installed).
- Additional shelves.
- Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Full door bun tray rack. Holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).

**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

KCL	Model	Elevation	Right	Plan	3D	Back
	T-23-HC	TFEY53E	TFEY03S	TFEY03P	TFEY633	

**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.truefmfg.com



**TRUE FOOD SERVICE EQUIPMENT, 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  
 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 1/8" (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	1/8 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:

1/17

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 27½"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 ½" (13 mm) increments.

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11¾" (299 mm) deep, ½" (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 (½size) 6⅞" x 6¼" 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.



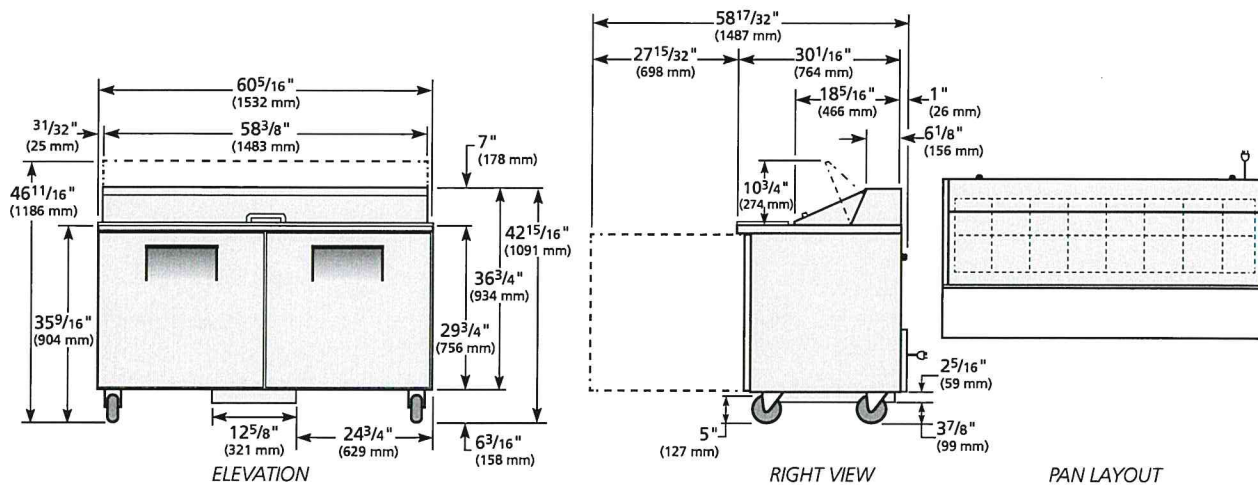
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lids.
- Sneezeguard.
- 19" (483 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, ¾" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11¾" (299 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, ½" (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

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

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

**TRUE FOOD SERVICE EQUIPMENT**

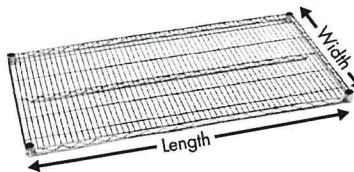
2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truefmg.com



# Wire Shelving

PROJECT NAME: \_\_\_\_\_ LOCATION: \_\_\_\_\_

ITEM: \_\_\_\_\_ MODEL: \_\_\_\_\_



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

## WIRE SHELVING

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

## WIRE SHELVES

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

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

Specifications subject to change without notice.

Approvals:

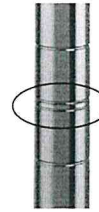




# Wire Shelving

## POSTS

Approx. Weight Per Post (lbs.) (kg)	STATIONARY				MOBILE			
	Height* (in.) (mm)	Chrome	Green Epoxy	Height** (in.) (mm)	Chrome	Green Epoxy		
1/2 0.3	7 1/2 191	C7C	C7K	6 3/4 171	C7UC	C7UK		
1 0.5	14 1/2 370	C13C	C13K	13 3/4 349	C13UC	C13UK		
2 0.9	34 1/2 875	C33C	C33K	33 3/4 857	C33UC	C33UK		
3 1.4	54 7/16 1385	C54C	C54K	53 13/16 1366	C54UC	C54UK		
3 1/2 1.6	62 7/16 1590	C63C	C63K	61 13/16 1570	C63UC	C63UK		
4 1.8	74 5/8 1895	C74C	C74K	73 7/8 1873	C74UC	C74UK		
5 2.3	86 5/8 2200	C86C	C86K	85 7/8 2181	C86UC	C86UK		



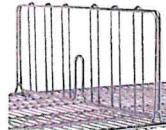
Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification.

\*Height includes leveling bolt and cap on stationary units.

\*\*Castors sold separately. A 5" (127mm) caster adds approximately 6" (152mm) to overall height.

### Shelf Dividers for Shelves

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



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

### Stackable Shelf Ledges

4" (100mm) High



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

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

### Stem Casters — Resilient Rubber (Order By Each)

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



Wheel Diameter (in.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg)	Type	Wheel Tread	Approx. Pkd. Wt. (lbs.) (kg)	Cat. No.
5 127	1 1/4 32	200 90	Stem/Swivel	Resilient	2 1/2 1.1	C5
5 127	1 1/4 32	200 90	Stem/Brake	Resilient	2 5/8 1.2	C5B

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

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



Wheel Diameter (in.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg)	Type	Wheel Tread	Approx. Pkd. Wt. (lbs.) (kg)	Cat. No.
5 127	1 1/4 32	300 136	Stem/Brake	Flat High Modulus Rubber	9 4.1	C5FBA-4

### Direct Wall Mounts

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



Single Shelf Support



Double Shelf Support

Shelf Width (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)	SINGLE		Approx. Pkd. Wt. (lbs.) (kg)	DOUBLE	
		Chrome	Green Epoxy		Chrome	Green Epoxy
14 355	1 1/2 0.7	C1WD14C	C1WD14K	3 1.4	C2WD14C	C2WD14K
18 457	2 0.9	C1WD18C	C1WD18K	4 1.8	C2WD18C	C2WD18K
24 610	3 1.4	C1WD24C	C1WD24K	4.5 2	C2WD24C	C2WD24K

### Warranty

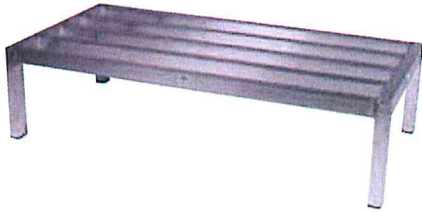
Green Epoxy shelves, posts, and accessories have a limited 7 year warranty against corrosion.

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

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



## Dunnage Racks Economy



**DASQ Series**  
Economy

1½" x 1½"  
Tubular Frame

- Prolongs product life by circulating air underneath. 12" height above floor meets all sanitary health codes.
- All welded 1½" x 1½" heavy duty, rustproof aluminum tube construction.

**Equipment Guide**

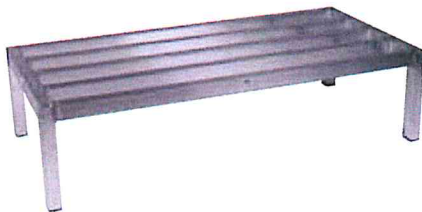
- ✓ **GOOD**
- ✓ **LIGHT DUTY USE**
- ✓ **LIFE WARRANTY AGAINST RUST**
- ✓ **NSF**

WIN-HOLT DUNNAGE RACK CAPACITY GUIDE			
Series	36" Length	48" Length	60" Length
DASQ	2100 lb	1800 lb	1500 lb
ALSQ	3000 lb	2500 lb	2000 lb
ALCH	3000 lb	2500 lb	2000 lb
DRAL	3000 lb	2500 lb	2000 lb

Model Number	Ordering Number	Length		Capacity		Approx. Ship Wt	
		(in)	(mm)	(lb)	(kg)	(lb)	(kg)
<b>20" (508mm) Width x 12" (305mm) Height</b>							
DASQ-3-1220	133866	36	914	2100	953	8	4
DASQ-4-1220	133874	48	1,219	1800	816	11	5
DASQ-5-1220	133882	60	1,524	1500	680	12	5
<b>24" (610mm) Width x 12" (305mm) Height</b>							
DASQ-3-1224	133891	36	914	2100	953	10	5
DASQ-4-1224	133903	48	1,219	1800	816	12	5
DASQ-5-1224	133911	60	1,524	1500	680	14	6
<b>20" (508mm) Width x 8" (203mm) Height</b>							
DASQ-3-820	156161	36	914	2100	953	10	5
DASQ-4-820	154018	48	1,219	1800	816	12	5
DASQ-5-820	153550	60	1,524	1500	680	14	6
<b>24" (610mm) Width x 8" (203mm) Height</b>							
DASQ-3-824	138237	36	914	2100	953	10	5
DASQ-4-824	138245	48	1,219	1800	816	12	5
DASQ-5-824	153568	60	1,524	1500	680	14	6

Freight Class: 70

## Dunnage Racks Heavy Duty



**ALSQ Series**

1¾" x 1½"  
Tubular Frame

- Prolongs product life by circulating air underneath. 12" (305mm) height off the ground meets all sanitary health codes.
- Straight Tube Dunnage Racks—supports high capacity loads on all welded 1¾" x 1½" tube aluminum construction.

**Equipment Guide**

- ✓ **BETTER**
- ✓ **HEAVY DUTY USE**
- ✓ **LIFE WARRANTY AGAINST RUST**
- ✓ **NSF**

Model Number	Ordering Number	Length		Capacity		Approx. Ship Wt	
		(in)	(mm)	(lb)	(kg)	(lb)	(kg)
<b>20" (508mm) Width x 12" (305mm) Height</b>							
ALSQ-3-1220	102971	36	914	3000	1,361	8	4
ALSQ-4-1220	103085	48	1,219	2500	1,134	10	5
ALSQ-5-1220	103202	60	1,524	2000	907	12	5
<b>24" (610mm) Width x 12" (305mm) Height</b>							
ALSQ-3-1224	102980	36	914	3000	1,361	10	5
ALSQ-4-1224	103093	48	1,219	2500	1,134	12	5
ALSQ-5-1224	103211	60	1,524	2000	907	14	6
<b>20" (508mm) Width x 8" (203mm) Height</b>							
ALSQ-3-820	103034	36	914	3,000	1,361	10	5
ALSQ-4-820	103181	48	1,219	2,500	1,134	12	5
ALSQ-5-820	103245	60	1,524	2,000	907	14	6
<b>24" (610mm) Width x 8" (203mm) Height</b>							
ALSQ-3-824	103042	36	914	3000	1,361	10	5
ALSQ-4-824	103190	48	1,219	2500	1,134	12	5
ALSQ-5-824	103253	60	1,524	2000	907	14	6

Freight Class: 70



WE RAISE THE BAR. WE SET THE STANDARD.

Project

Item Number

Quantity

UPasta



## Pasta Machine

**Model:**

> UPasta

Pasta Machine

### Available Pasta Dies:

14 Pasta Die Plates (One needed for machine to function)

- Spaghetti
- Bigoli/Pici Toscani
- Linguine
- Spaghetti Quadri
- Tagliolini
- Tagliatelle
- Pappardelle
- Maccheroni rigati
- Gramigne
- Penne
- Gnocchetti sardi
- Caserecce Strozzapreti
- Fusilli
- Pasta sheet

See **Pasta Machine Die Chart**  
for full dies.

### Features:

- Easy and fast dough mixing due to the planetary spiral mixer
- Easily remove bowl and spiral for cleaning and sanitizing
- Thick transparent plexiglass lid for viewing
- Stainless steel worm and nickel bronze extruder head
- 14 pasta die plates (one needed for machine to function)

### Warranty:

- One year, on-site parts and labor

Univex Corporation



*\*When using Pasta cutter attachment, secondary outlet is required.\**



**Univex Corporation**  
[www.Univexcorp.com](http://www.Univexcorp.com)

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

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

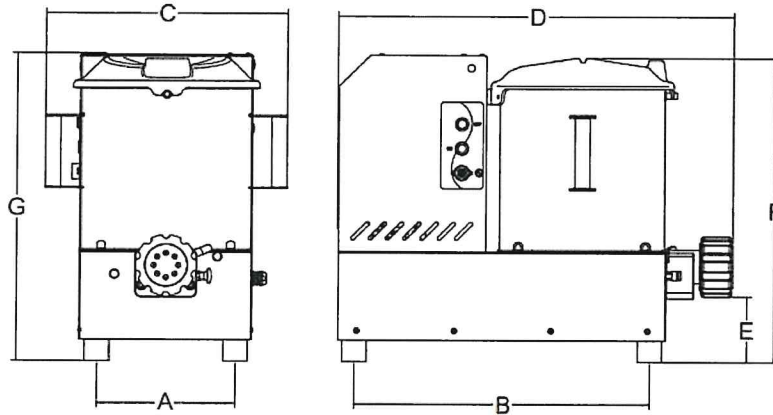




WE RAISE THE BAR. WE SET THE STANDARD.

## Pasta Machine

## UPasta



	UPASTA
A	8.9"
B	19.17"
C	15.5"
D	25.7"
E	4.25"
F	18.26"
G	19.8"

### Electrical Information (60Hz)

	Voltage	Phase	Power
Standard Voltage	115	1	750 Watt - 1 HP

**Dough Capacity:** 8.8 lbs. (4Kg)

**Bowl Capacity:** 21.1 quarts (20 liters)

**Output/hour:** 17.6 pounds/hour

**Controls:** Start/stop and secondary for attachments

### Shipping Information

Net Weight	Shipping Weight	Overall Dimensions
114.6 lbs. (52 Kg)	147.7 lbs. (67 Kg)	33" (840 mm) H x 33" (840 mm) W x 33.5" (850 mm) D



**Univex Corporation**  
www.Univexcorp.com

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

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



**Nuova Distribution USA, LLC**  
 6940 Salashan Parkway, Building A • Ferndale, WA 98248  
 www.nuovadistribution.com • (p) 360-366-2226 • (f) 360-366-4015

# Musica Spec Sheet

**Water Requirements**

- 3/8" dedicated cold water line with shut-off valve and compression fitting (Direct Connect version only).
- Water hardness cannot exceed 3gpg or 50 ppm. If water hardness exceeds 3gpg a water softener must be installed.
- Minimum incoming water flow rate of 35 GPH and maximum line pressure of 70 PSI / 5 BAR (Direct Connect version only - regulator not included).

**Power Requirements**

- Volts: 110 (voltage range of 110-125)
- Watts: 1200
- Amp draw: 10
- Receptacle: Nema 5-15



Nema 5-15



NSF / ANSI Std.4

**Water Softening Equipment**

1. Water Softener Capacity: Single - 4400 gpg
2. Water Softener Capacity: Double - 8800 gpg
3. Water Softener Capacity: Triple - 13200 gpg
4. Water Softener Capacity: Automatic - Programmable
5. Water Softener Capacity: Manual - 4400 gpg

The average water consumption of this machine is 1 gallons per day, which represents 32 drinks at 4oz per drink.

**Water Softener/Maintenance Calculation**

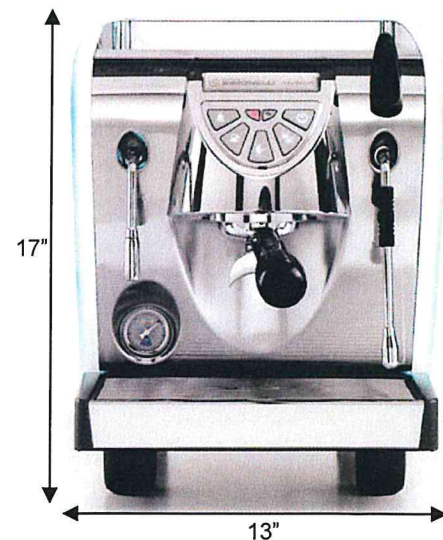
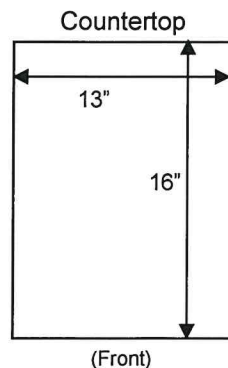
Cartridge Grain Capacity	÷	Water Hardness (grains per gallon)	=	Gallon Capacity of Cartridge	÷	Gallons of Water Used per Day	=	Days Until Cartridge Needs to be Replaced
_____	÷	_____	=	_____	÷	_____	=	_____

**Shipping Dimensions & Weight**

- Height: 21 inches
- Depth: 16 inches
- Width: 22 inches
- Weight: 50 pounds

**Counter Space Requirements**

- Height: 17 inches
- Depth: 16 inches
- Width: 13 inches
- Weight: 45 pounds



I, the customer, understand that these requirements must be in when the installer arrives. Failure to have the site ready will result in additional service and travel charges, and may cause further delays in installation.

Customer Name: \_\_\_\_\_ Signature: \_\_\_\_\_  
 Company Name: \_\_\_\_\_  
 Phone: \_\_\_\_\_ Fax: \_\_\_\_\_ Email: \_\_\_\_\_



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# MDXS Grinder Spec Sheet

## Power Requirements

- Volts: 110 (voltage range of 110-125)
- Watts: 245
- Amp draw: 3
- Receptacle: Nema 5-15



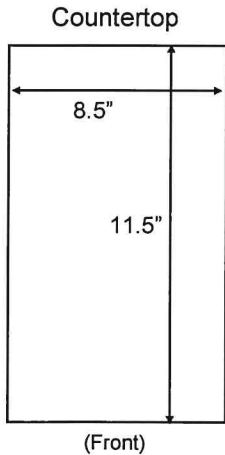
Nema 5-15

## Shipping Dimensions & Weight

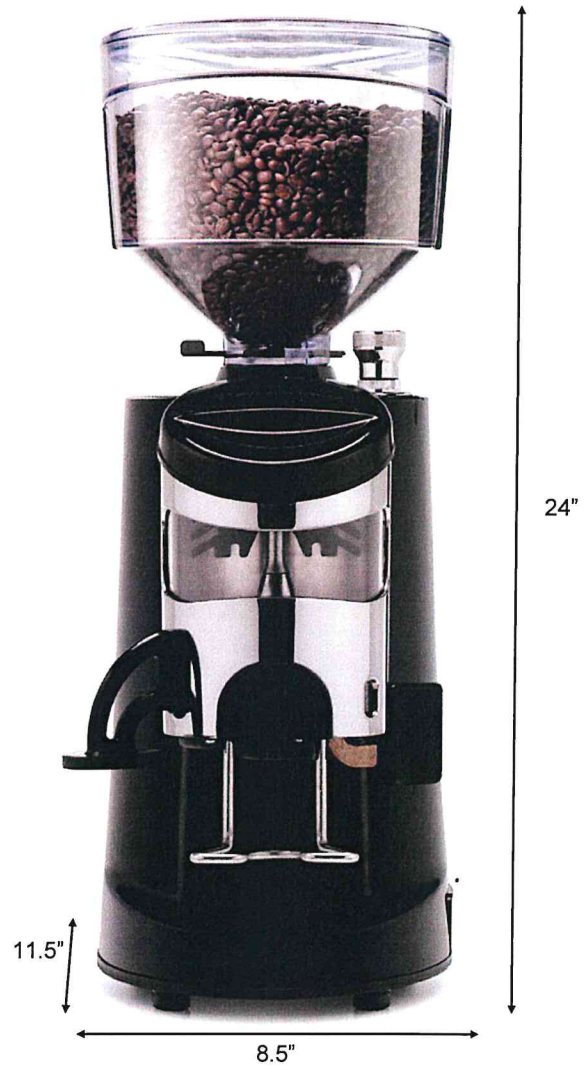
- Height: 25 inches
- Depth: 12 inches
- Width: 16 inches
- Weight: 35 pounds

## Counter Space Requirements

- Height: 24 inches
- Depth: 11.5 inches
- Width: 8.5 inches
- Weight: 30 pounds



NSF / ANSI Std.8



I, the customer, understand that these requirements must be in when the installer arrives. Failure to have the site ready will result in additional service and travel charges, and may cause further delays in installation.

Customer Name: \_\_\_\_\_ Signature: \_\_\_\_\_

Company Name: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_ Email: \_\_\_\_\_