

# Quote

04/15/2025

**Project:**

Durham County Equipment 2025 -  
Poor  
219 S. Magnum  
Durham , NC 22072

**From:**


Cook's Correctional  
Lou Ruiz  
2250 75th Street Suite 200  
Woodridge, IL 60517  
630-821-6300  
6308689464 (Contact)

Project Code: 30666

Job Reference Number: 30477

**\*\*Cooks Direct STC number 5214A on term contract 4/11/2025\*\***

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>KETTLE, GAS, STATIONARY</b> Vulcan Model No. GL80E Fully Jacketed Stationary Kettle, Gas, 80-gallon capacity, spring assisted hinged cover with heavy duty pivot assembly, 2" plug draw-off valve with perforated strainer, graduated measuring rod, faucet bracket, stainless steel construction with 316 series stainless steel liner, flanged feet, electric ignition, 135,000 BTU	\$30,781.81	\$30,781.81
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	FREE extended warranty extends the warranty for a period of 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation		
	1 ea	Natural gas (specify elevation if over 2,000 ft.)		
	1 ea	120v/60/1-ph, 3.0 amps, 300w for controls, standard		
	1 ea	FJK-PPS Fully Jacketed Kettle Standard Security Package, includes security fasteners & tack welds, controls protected by lockable cover, perforated flue cover (gas)	\$2,451.95	\$2,451.95
	1 ea	FJKSTEP PPS Fully Jacketed Series Floor Stationary Kettle, draw-off valve step protection	\$1,857.64	\$1,857.64
	1 ea	FJDOV COM3 3" Compression draw-off valve, in lieu of 2" draw-off valve		
	1 ea	CCL-VULCAN Cooks exclusive custom notched lid with welded faucet	\$1,777.12	\$1,777.12
		<b>ITEM TOTAL:</b>		<b>\$36,868.52</b>
2	1 ea	<b>PASS-THRU HEATED CABINET</b> Traulsen Model No. RW232WP-COR01 RHF232WP-FHS with Correctional Features, Heated Cabinet, Pass-thru, both sides hinged left-right, two-section, 55.8 cu. ft., stainless steel exterior and interior, standard depth cabinet, full-	\$21,858.09	\$21,858.09

Item	Qty	Description	Sell	Sell Total
		height door or doors with EZ-Clean Gaskets, includes cabinet lighting, locking hasp, flanged legs, mesh screen, lexan control cover, (12) pairs of universal tray slides welded to steel frame per section, microprocessor controls, 6" adjustable stainless steel legs, cETLus, ETL-Sanitation		
	1 ea	208/115v/60/1-ph, 15.5 amps, standard <b>Replacement for SN # V741860A93</b>		
		<b>Please confirm hinging before submitting a purchase order.</b>		
			<b>ITEM TOTAL:</b>	<b>\$21,858.09</b>
3	1 ea	<b>CONVECTION STEAMER, GAS</b> Vulcan Model No. C24GA10 Convection Steamer, Gas, 2 compartments on 24" cabinet base, (10)12" x 20" x 2-1/2" deep total pan capacity, high output stainless steel steam generator with Timed Smart Drain & PowerFlush, staged water fill, professional controls with 60 minute timer, buzzer for each compartment, & constant steam feature, split water line, stainless steel interior, exterior, frame & flanged feet, electric ignition, 125,000 BTU, CSA Flame, CSA Star, UL EPH Classified	\$22,987.34	\$22,987.34
				
	1 ea	NOTE: Item qualifies for a no charge equipment check out after the unit has been fully installed & put into service. contact your Vulcan Representative for more details		
	1 ea	NOTE: Specification subject to change without notice. Visit <a href="http://www.vulcanequipment.com">www.vulcanequipment.com</a> for spec sheets & additional information		
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	FREE extended warranty extends the warranty for a period of 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation.		
	1 ea	PSUE Performance Start-Up: Performance start-up included at no cost after equipment is installed		
	1 ea	Natural gas (specify elevation if over 2,000 ft.)		
	1 ea	120v/60/1-ph with ground, 300w, 2.0 amps, cord & plug, standard		
	1 ea	SMF620 SYSTEM SCALEBLOCKER™ Water Treatment, field installed by others at job site	\$1,377.35	\$1,377.35
	1 ea	2nd year limited water related parts only & labor warranty, standard		
	3 ea	HOSEWTR 3/4BBV Flex stainless steel water hose 72", 3/4" female GHT (2 per unit required for gas & electric, 3 with filter system, 1 per unit for direct steam)	\$186.59	\$559.77
	1 ea	C24FL-PPS C24 Series Floor Steamer Standard Security Package, includes security fasteners & tack welds, controls protected by lockable cover, perforated flue cover (gas only), flanged feet	\$4,304.26	\$4,304.26

Item	Qty	Description	Sell	Sell Total
<b>Replacement for SN # 46-3028862</b>				
			<b>ITEM TOTAL:</b>	<b>\$29,228.72</b>
4	1 ea	<b>MOBILE HEATED CABINET</b>  <p>FWE / Food Warming Equipment Co., Inc. Model No. PST-16  Heated Cabinet, mobile, insulated, (1) flush mounted door, top  mounted circulating heat system, mechanical temperature  controls, stainless steel fixed pan slides 2-5/8" OC, (16) 12 x 20 x 2-  1/2", GN 1/1 pans, 20 gauge stainless steel exterior with 22 gauge  stainless steel interior construction, solid formed push bars, full  bumper, 5" casters (2) rigid &amp; (2) swivel with brakes, UL, cULus, UL  EPH Classified, IPX4</p> <p>1 ea Two year limited parts &amp; one year labor warranty, standard  1 ea 120v/60/1-ph, 14.2 amps, 1700 watts, cord with NEMA 5-15P,  standard (US)  1 ea Electronic Control  1 ea Standard door(s)</p>	\$4,520.32	\$4,520.32
			<b>ITEM TOTAL:</b>	<b>\$4,520.32</b>
5	3 kt	<b>GAS CONNECTOR HOSE KIT / ASSEMBLY</b>  <p>T&amp;S Brass Model No. HG-4D-48K Packed 1 kt  Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless  steel braiding with extruded coating, (1) Quick-Disconnect, (1)  street "EL", ball valve, restraining cable adjustable for 3'to 5',  180,000 BTU / hr minium flow capacity</p>	\$125.00	\$375.00
			<b>ITEM TOTAL:</b>	<b>\$375.00</b>
6	1 ea	<b>REMOVE AND INSTALL</b> <p>Custom Model No. REMOVE &amp; INSTALL  Durham Co. receives new equipment. Cooks will remove existing  units and leave them on site for Durham Co. to dispose of. Move  the new units into location and make final connections to the  existing building utilities within 5' of the unit.</p> <p>DOES NOT INCLUDE: Any modifications to the existing building  utilities, all plumbing and electrical upgrades.</p> <p>Included:</p> <ul style="list-style-type: none"> <li>• New equipment must match the location's current specifications: electrical, gas lines, plumbing/drains, and venting</li> <li>• Installations completed during normal business hours. Monday – Friday; 8:00 am – 5:00pm</li> <li>• Removal of existing equipment</li> <li>• Uncrating and set in place in existing location on the ground level</li> <li>• Final hook-ups (within 5 feet) to existing utilities</li> </ul>	\$9,195.40	\$9,195.40

Item	Qty	Description	Sell	Sell Total
		• Validation equipment is working properly upon completion of the installation		
			<b>ITEM TOTAL:</b>	<b>\$9,195.40</b>
			Merchandise	\$102,046.05
			Freight	\$275.00
			Subtotal	\$102,321.05
			Tax 7.5%	\$6,963.80
			Total	\$109,284.85

### Quote Approval

By affixing their signature to this document, the undersigned hereby affirms the accuracy of the provided information. The signee acknowledges that all utilities and dimensions specified are compatible with the operational requirements at the designated facility. Furthermore, it is confirmed that the listed equipment is suitable for passage through doorways, hallways, and vestibules from the receiving area to the kitchen.

In the event of equipment returns attributable to inaccuracies in utilities or measurements, the signee acknowledges the imposition of a manufacturer restocking fee, in addition to the applicable return shipping charges.

### Receiving Policy and Guidelines:

Prior to signing for the delivery, it is crucial to thoroughly inspect and count all cartons. Note any shortages, damages, or problems on the delivery receipt. In case of visible damage, refuse damaged boxes by checking for crushed corners, wetness, or punctures. If the delivery includes equipment, inspect all parts before signing.

If a full inspection is not possible, please make a note on the bill of lading that you will inspect at a later time (within 24 hours of receipt).

For refused shipments, the customer is responsible for full freight charges and applicable fees in both directions, unless the refusal is due to shipment damage or a shipping error made by CooksDirect.com.

Most items are eligible for return within a 30-day period from the customer's receipt of the shipment. Depending on the manufacturer, a restocking fee of 15% to 50% may be applicable. Return freight charges may also apply based on the manufacturer's policy. For inquiries regarding specific return policies for a particular manufacturer or product, kindly reach out to our Customer Service team at 1-866-506-3048 or via email at [customerservice@cooksdirect.com](mailto:customerservice@cooksdirect.com).

Please review the following criteria for returning an order:

1. Returned items must be unused, undamaged, and returned intact with original materials.
2. Special ordered or custom items cannot be returned.

Returns must be initiated within the first 30 days of receipt. Orders exceeding the 30-day return window are not eligible for returns through Cook's Direct. For product issues, please contact the manufacturer, as most large equipment is covered by a 1-year warranty.

**Shipping & Delivery Information:**

To ensure your order is processed in a timely manner please provide the following information along with your signature:

**Delivery Address**

**Contact Name:**

**Phone Number:**

**Receiving Hours:**

**Receiving Dock Onsite (Y/N):**

(If there is no dock onsite, additional fees for lift gate service may apply)

Note: large/oversized items may deliver on a full sized semi truck. If your receiving area cannot accommodate a full sized truck please notify your sales or sales support representative.

**Forklift/Pallet Jack Onsite (Y/N):**

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$109,284.85

**STEAM****VULCAN****GS, GL & GT SERIES  
GAS FULLY JACKETED KETTLES****Model GS60E**

ANSI/NSF Standard #4

**SPECIFICATIONS**

Gas fully jacketed stationary kettle. Kettle is mounted on 2" diameter legs with adjustable flanged feet. The kettle liner is constructed out of 316 Series stainless steel. Spring assist hinged stainless steel cover with condensate ring and drop down lift handle with heavy duty pivot assembly that includes a yolk style mount with tie bar. The dish shaped interior bottom is sloped to the front for a smooth product flow through a mounted, tapered, 2" plug type food product draw-off valve. Draw-off includes opening strainer. Graduated measuring rod. Furnished standard with a 15 PSI relief valve, vacuum relief valve, thermostat with a combination gas control valve and electronic ignition, low water cut-off control and a pressure limit switch and pressure gauge.

CSA design certified. Classified by UL to NSF Standard #4. Meets ASME code.

<input type="checkbox"/> <b>GS40ES</b>	40 gallons	151 liters
<input type="checkbox"/> <b>GS60E</b>	60 gallons	227 liters
<input type="checkbox"/> <b>GL80E</b>	80 gallons	303 liters
<input type="checkbox"/> <b>GT100E</b>	100 gallons	379 liters
<input type="checkbox"/> <b>GT125E</b>	125 gallons	473 liters
<input type="checkbox"/> <b>GT150E</b>	150 gallons	568 liters

**STANDARD FEATURES**

- Kettle fully steam jacketed.
- Mounted on stainless steel 2" diameter legs with adjustable flange feet.
- 316 Series stainless steel liner.
- Reinforced hinged stainless steel cover with condensate ring and drop down lift handle with heavy duty pivot assembly that includes a yolk style mount with tie bar.
- Kettle interior bottom sloped to front for smooth product flow through a mounted, tapered, plug type food product draw-off valve of standard 2" diameter.
- Draw-off opening strainer.
- Graduated measuring rod.
- Faucet bracket.
- Vacuum pressure relief valve. 15 PSI relief valve. Low water cut-off control. Pressure limit switch and pressure gauge.
- Thermostat with a combination gas control valve and electronic ignition.
- One year limited parts and labor warranty.
- Second year extended limited parts and labor warranty.

**OPTIONS**

- ☐ Three inch compression tangent draw-off valve with perforated strainer.
- ☐ Security facility package.
  - a. Security type fasteners with tack welds.
  - b. Stainless steel step over draw-off valve with chain.

**ACCESSORIES (Packaged & Sold Separately)**

- ☐ Perforated stainless steel triple basket assembly.
- ☐ Clean-up kit, includes draw-off brush, clean-up brush and paddle scraper with 40" handle.
- ☐ Stainless steel 48" whip.
- ☐ Heat deflector shield.
- ☐ (12") (18" double jointed) single pantry lead-free faucet.
- ☐ (12") (18" double jointed) double pantry lead-free faucet.
- ☐ Double pantry washdown hose with 16" add-on lead-free faucet with vacuum breaker.
- ☐ Double pantry washdown hose lead-free with vacuum breaker.
- ☐ Double pantry pot filler lead-free with vacuum breaker.

**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 &amp; Order Fax: 1-800-444-0602

## S T E A M

# VULCAN

## GS, GL & GT SERIES GAS FULLY JACKETED KETTLES

### SERVICE CONNECTIONS:

-  **Gas Supply:** 3/4" NPT, 6" AFF, Volume per schedule.
-  **Electric Connection:** 120-1 Circuit, 0.3 KW, 16 AFF.
-  **Water:** Faucet location.

### IMPORTANT:

- A pressure regulator sized for this unit is included. Natural gas 8.0" W.C. Propane 10.5" W.C.
- Gas line connecting to unit must be 3/4" or larger. If flexible connectors are used, the inside diameter must be at least the same as the 3/4" iron pipe and rated for the correct gas input.
- Requires 120 volt, 60 Hz, 1 phase electrical connection. 3 amp total draw.
- 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.
- 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. 1515 Wilson Blvd., Arlington, VA 22209.
- Equipment Clearance:
 

	Combustible	Non-Combustible
Rear	2"	0"
Right	0"	0"
Left	0"	0"

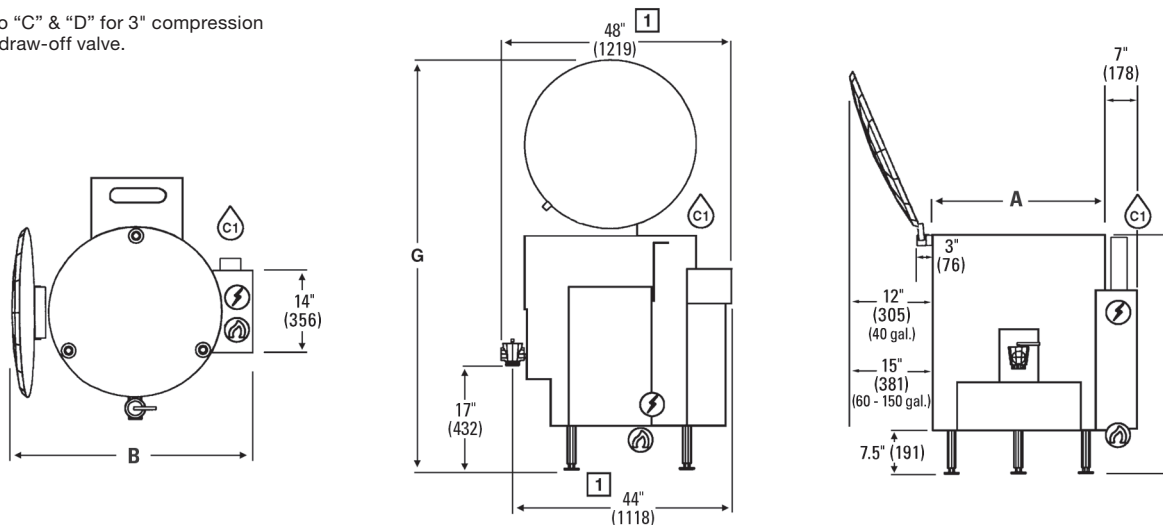
### NOTE:

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75 mm).
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Plastic drains are not recommended due to inherent limited temperatures of the plastic.
- This appliance is manufactured for commercial installation only and is not intended for home use.

### BRIMFUL CAPACITIES:

MODEL	GALLONS	QUARTS	LITERS	4 OZ. SVGS.
GS40ES	40	160	151	1280
GS60E	60	240	227	1920
GL80E	80	320	303	2560
GT100E	100	400	379	3200
GT125E	125	500	473	4000
GT150E	150	600	568	4800

- 1** Add 2" to "C" & "D" for 3" compression tangent draw-off valve.



MODEL	CAPACITY	BTU/HR. INPUT	A	B	C	D	E	F	G
GS40ES	40 gallons, 151 liters	135,000	36 1/2 (927)	58 1/2 (1486)	48 (1219)	44 (1118)	17 (432)	39 (991)	78 (1981)
GS60E	60 gallons, 227 liters	135,000	36 1/2 (927)	58 1/2 (1486)	48 (1219)	44 (1118)	17 (432)	39 (991)	78 (1981)
GL80E	80 gallons, 303 liters	135,000	36 1/2 (927)	58 1/2 (1486)	48 (1219)	44 (1118)	17 (432)	44 (1118)	83 (2108)
GT100E	100 gallons, 379 liters	135,000	36 1/2 (927)	58 1/2 (1486)	48 (1219)	44 (1118)	17 (432)	49 (1245)	88 (2235)
GT125E	125 gallons, 473 liters	135,000	36 1/2 (927)	58 1/2 (1486)	48 (1219)	44 (1118)	17 (432)	56 (1422)	95 (2413)
GT150E	150 gallons, 568 liters	135,000	36 1/2 (927)	58 1/2 (1486)	48 (1219)	44 (1118)	17 (432)	62 1/2 (1587)	101 (2565)

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





Project \_\_\_\_\_  
 AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
 Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

## R Series

Refrigerator/Freezer/Hot Food Holding  
 Corrections Application



Models listed to the applicable UL, CSA and NSF standards by an approved NRTL. Consult the factory or unit data plate for additional information.

### STANDARD PRODUCT FEATURES

- Stainless Steel Exterior & Interior
- Full-Height Stainless Steel Door(s) with Locks
- Traulsen's Smart Control™ with LED Display
- Ref/Frz Feature a Balanced, Self-Contained System
- Ref/Frz/HotFd are Built with In-House Brazed System Connections
- Self-Closing Door(s) with Stay-Open Feature
- Automatically Activated LED Lights
- Stainless Steel Breaker Caps
- Automatic Non-Electric Condensate Evaporator (ref/frz)
- Magnetic Snap-In EZ-Clean™ Door Gasket(s)
- Gasket-Protecting Metal Door Liners\*
- Thermostatic Expansion Valve Metering Device
- Guaranteed for Life Workflow™ Door Handles & Cam-Lift, Gravity Action Hinges
- Six-Year Parts/Labor Warranty
- Seven-Year Compressor Warranty

### CORRECTIONS FEATURES

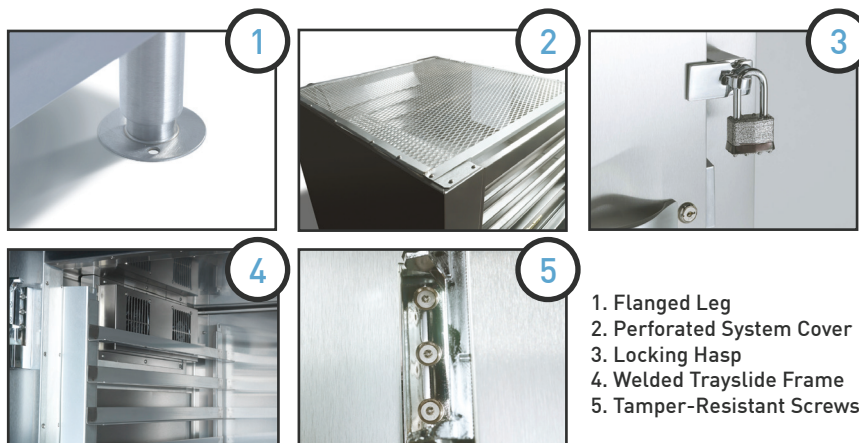
- Locking Hasp(s) to Secure Cabinet Contents (padlocks supplied by others)
- 6" High Stainless Steel Flanged Legs for Secure Mounting\*
- Aluminum Perforated Screen System Cover Protects System
- Impact-Resistant Lexan Security Cover Protects Control while Allowing Full Visibility & Use
- 12 Pair Universal Trayslides Welded to Steel Frame (per section), Prevents Removal & Accommodates (1) 18" x 26", (2) 14" x 18" or (2) 12" x 20" pans\*
- No Hinge or Light Covers
- Tamper-Resistant Safety Screws Secure All Components

\*Available for Reach-In & Pass-Thru models Only

### AVAILABLE MODELS

- 1 & 2 Section Reach-In Refrigerator
- 1 & 2 Section Pass-Thru Refrigerator
- 1 & 2 Section Roll-In Refrigerator
- 1 & 2 Section Roll-Thru Refrigerator
- 1 & 2 Section Reach-In Freezer
- 1 & 2 Section Reach-In Hot Food Cabinet
- 1 & 2 Section Pass-Thru Hot Food Cabinet
- 1 & 2 Section Roll-In Hot Food Cabinet
- 1 & 2 Section Roll-Thru Hot Food Cabinet

\*Blast Chillers with Correctional Features  
 Also Available



1. Flanged Leg
2. Perforated System Cover
3. Locking Hasp
4. Welded Trayslide Frame
5. Tamper-Resistant Screws

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



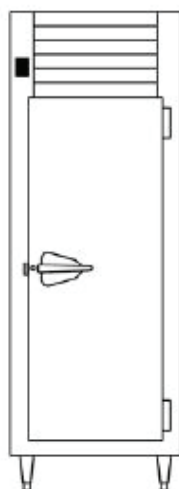


## R Series

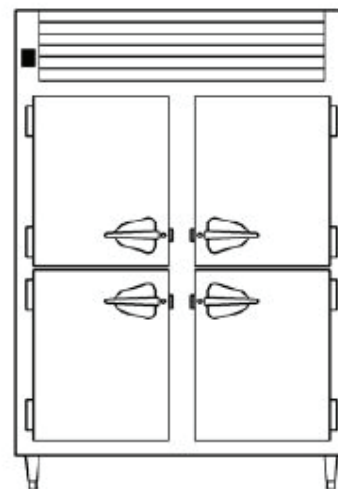
Refrigerator/Freezer/Hot Food Holding  
Corrections Application

### MODELS:

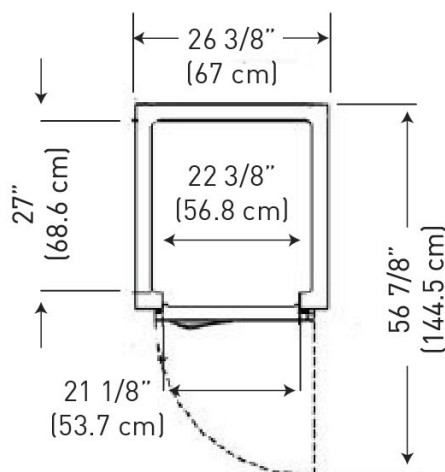
Reach-In Refrigerator/Freezer



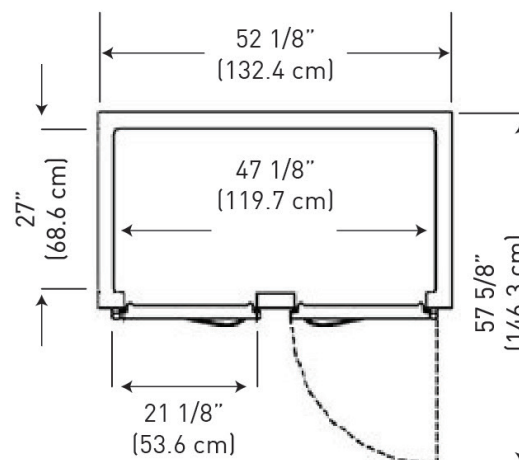
Elevation View  
All 1 Section Models



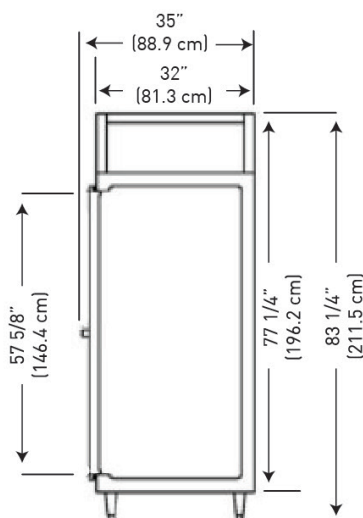
Elevation View  
All 2 Section Models



Plan View  
All 1 Section Reach-In Models



Plan View  
All 2 Section Reach-In Models



Section View  
All Reach-In Models

> CAD and/or Revit Files Available

<https://traulsen.klclcad.com/>

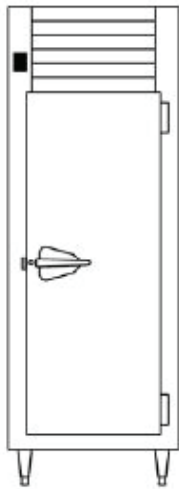


## R Series

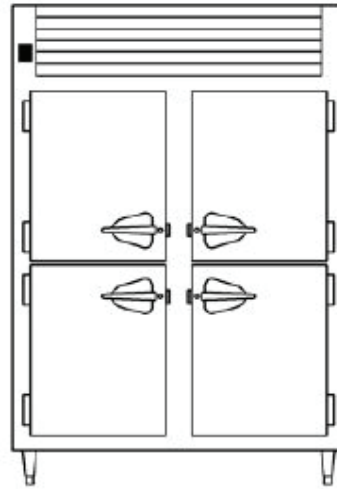
Refrigerator/Freezer/Hot Food Holding  
Corrections Application

### MODELS:

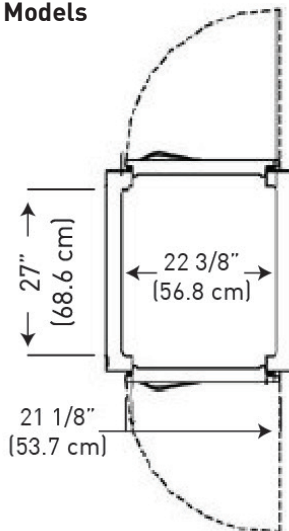
Pass-Thru Refrigerator/Freezer



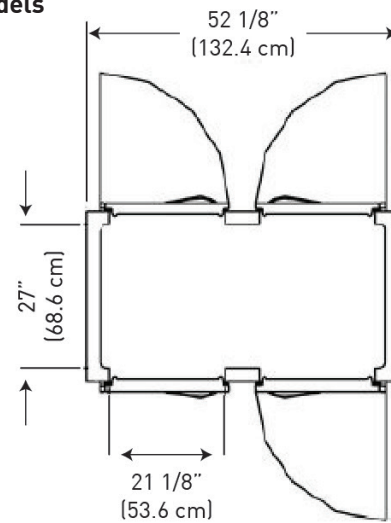
Elevation View  
All 1 Section Models



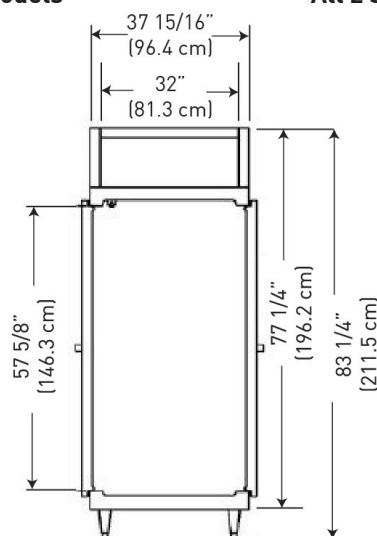
Elevation View  
All 2 Section Models



Plan View  
All 1 Section Pass-Thru Models



Plan View  
All 2 Section Pass-Thru Models



Section View  
All Pass-Thru Models

CAD and/or Revit Files Available

<https://traulsen.kclcad.com/>

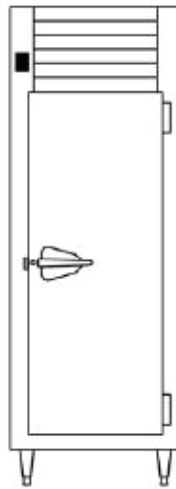


## R Series

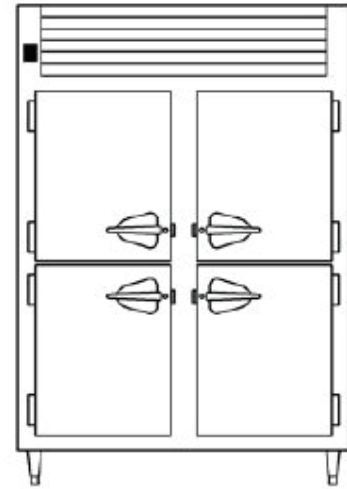
Refrigerator/Freezer/Hot Food Holding  
Corrections Application

### MODELS:

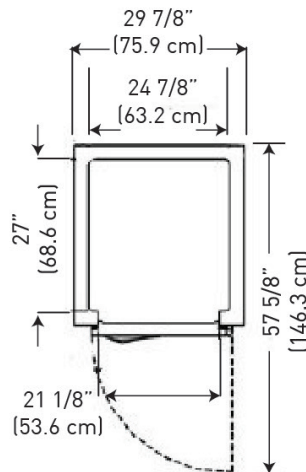
Reach-In Hot Food Cabinets



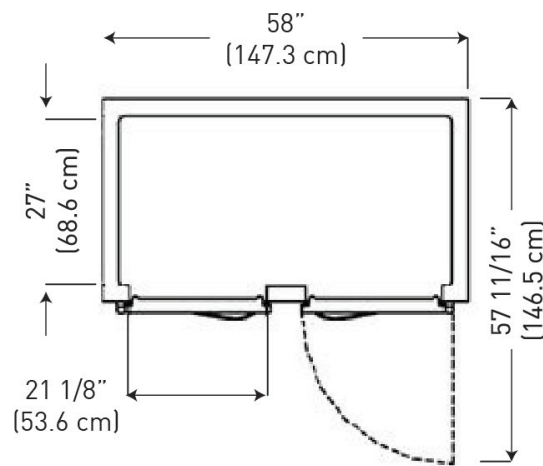
Elevation View  
All 1 Section Models



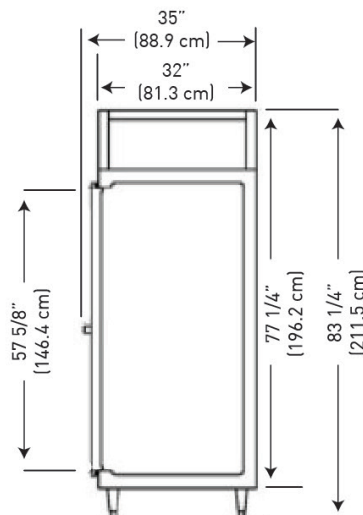
Elevation View  
All 2 Section Models



Plan View  
All 1 Section Heated Reach-In Models



Plan View  
All 2 Section Heated Reach-In Models



Section View  
All Heated Reach-In Models

> CAD and/or Revit Files Available

<https://traulsen.klclcad.com/>

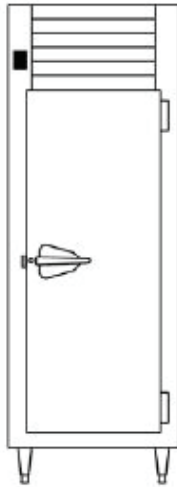


# R Series

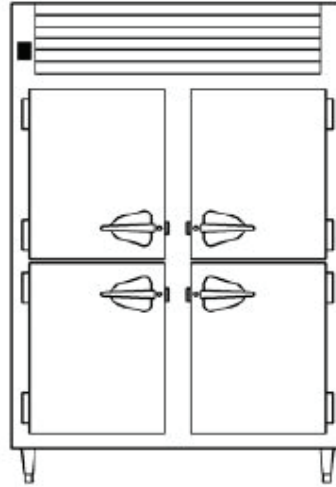
Refrigerator/Freezer/Hot Food Holding  
Corrections Application

## MODELS:

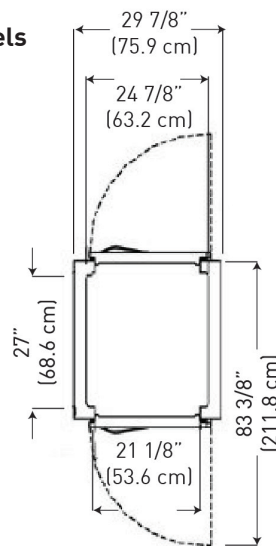
Pass-Thru Hot Food Cabinets



**Elevation View**  
**All 1 Section Models**

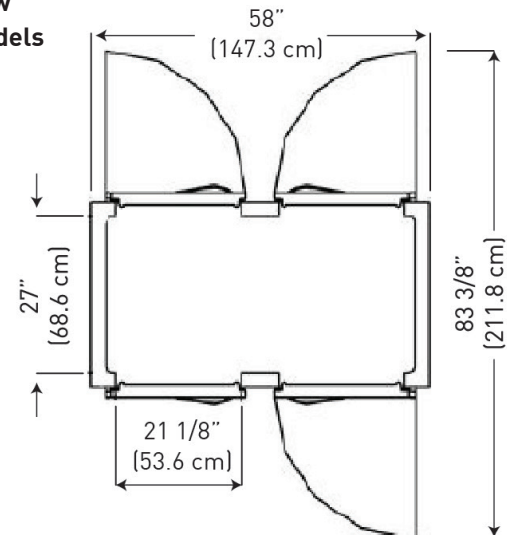


**Elevation View**  
**All 2 Section Models**



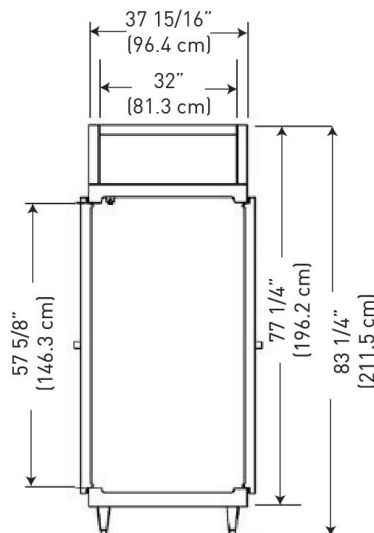
**Plan View**

**All 1 Section Heated Pass-Thru Models**



**Plan View**

**All 2 Section Heated Pass-Thru Models**



**Section View**

**All Heated Pass-Thru Models**

CAD and/or Revit Files Available

<https://traulsen.klccad.com/>

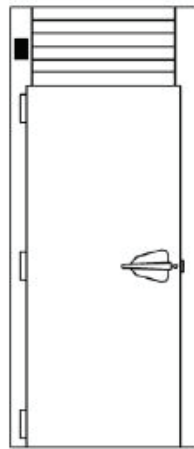


## R Series

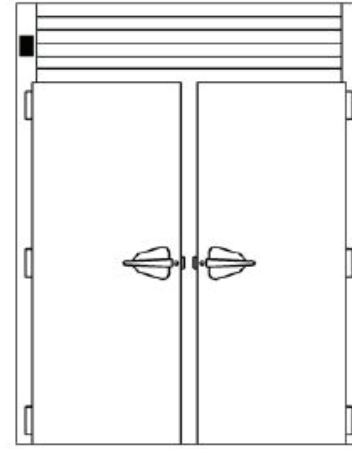
Refrigerator/Freezer/Hot Food Holding  
Corrections Application

### MODELS:

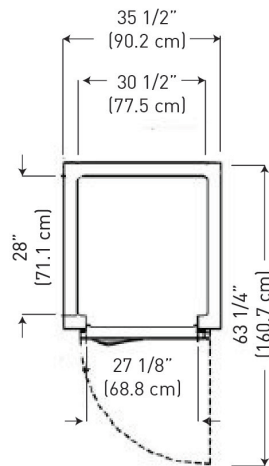
Roll-In



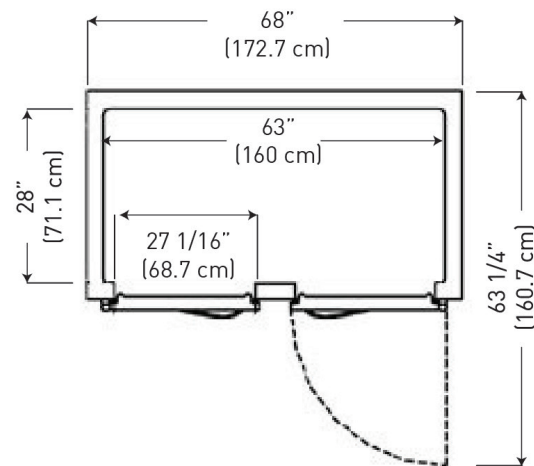
**Elevation View**  
**All 1 Section Models**



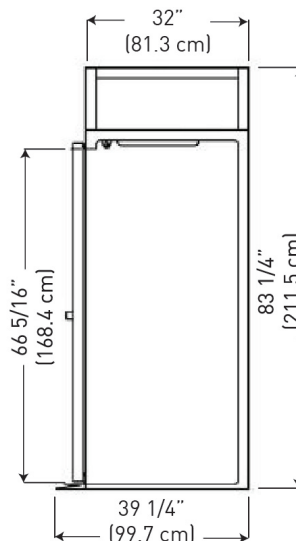
**Elevation View**  
**All 2 Section Models**



**Plan View**  
**All 1 Section Roll-In Models**



**Plan View**  
**All 2 Section Roll-In Models**



**Section View**  
**All Roll-In Models**

> CAD and/or Revit Files Available

<https://traulsen.klclcad.com/>

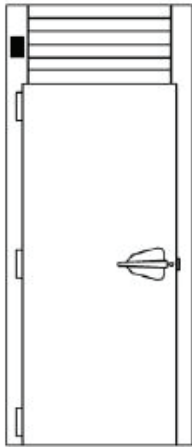


# R Series

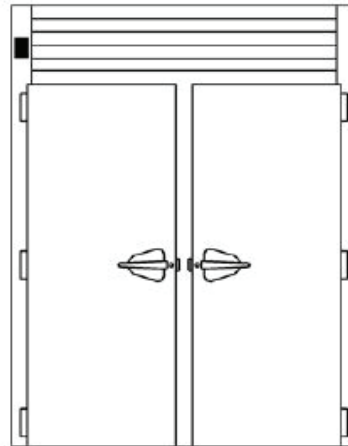
Refrigerator/Freezer/Hot Food Holding  
Corrections Application

## MODELS:

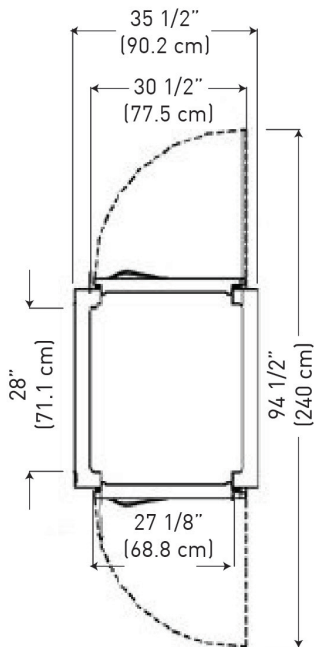
Roll-Thru



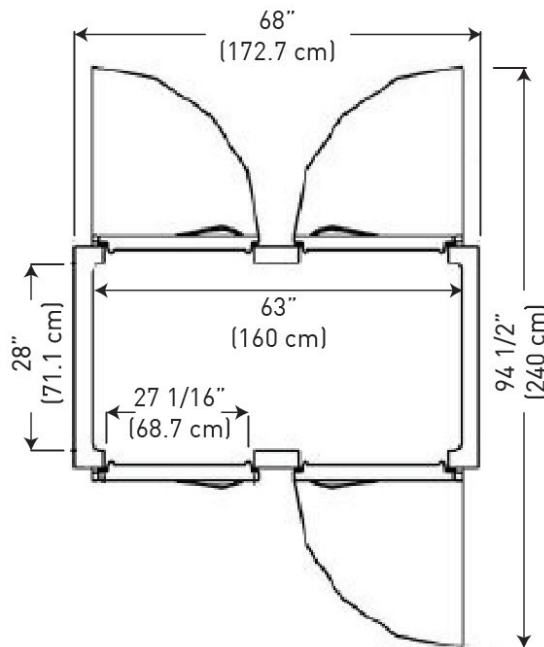
**Elevation View**  
**All 1 Section Models**



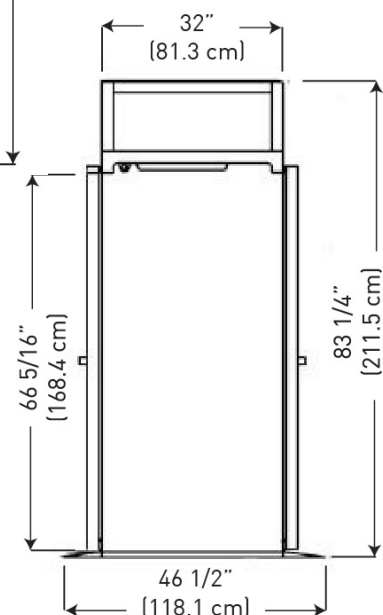
**Elevation View**  
**All 2 Section Models**



**Plan View**  
**All 1 Section Roll-Thru Models**



**Plan View**  
**All 2 Section Roll-Thru Models**



**Section View**  
**All Roll-Thru Models**

CAD and/or Revit Files Available

<https://traulsen.kclcad.com/>

DIMENSIONAL DATA						
Cabinet Type	Hinging	Model	Cubic Feet	Width	Height	Depth
1 Section Reach-In Refrigerator	Left	RH132N-COR01	21.1	26⅜" (67 cm)	83¼" (211.5 cm)	35" (88.9 cm)
1 Section Reach-In Refrigerator	Right	RH132N-COR02				
2 Section Reach-In Refrigerator	Left/Right	RH232N-COR01	46	52⅞" (132.4 cm)		
1 Section Pass-Thru Refrigerator	Front Right/Rear Right	RH132NP-COR01	22.6	26⅜" (67 cm)		37 <sup>15</sup> / <sub>16</sub> " (96.4 cm)
1 Section Pass-Thru Refrigerator	Front Left/Rear Left	RH132NP-COR02				
2 Section Pass-Thru Refrigerator	Front Left/Right Rear Left/Right	RH232NP-COR01	21.1	52⅞" (132.4 cm)		
1 Section Roll-In Refrigerator	Left	RR132L-COR01	35.3	35½" (90.2 cm)		35 <sup>9</sup> / <sub>16</sub> " (90.3 cm)
1 Section Roll-In Refrigerator	Right	RR131L-COR02				
2 Section Roll-In Refrigerator	Left/Right	RR232L-COR01	73.5	68" (172.7 cm)		
1 Section Roll-Thru Refrigerator	Front Right/Rear Right	RR132LP-COR01	38	35½" (90.2 cm)		39 <sup>1</sup> / <sub>8</sub> " (99.4 cm)
1 Section Roll-Thru Refrigerator	Front Left/Rear Left	RR132LP-COR02				
2 Section Roll-Thru Refrigerator	Front Left/Right Rear Left/Right	RR232LP-COR01	78.8	68" (172.7 cm)		
1 Section Reach-In Freezer	Left	RL132N-COR01	21.1	26⅜" (67 cm)	83¼" (211.5 cm)	35" (88.9 cm)
1 Section Reach-In Freezer	Right	RL132N-COR02				
2 Section Reach-In Freezer	Left/Right	RL232N-COR01	46	52⅞" (132.4 cm)		
1 Section Reach-In Heated	Left	RW132W-COR01	23.4	29 <sup>7</sup> / <sub>8</sub> " (75.9 cm)		35" (88.9 cm)
1 Section Reach-In Heated	Right	RW132W-COR02				
2 Section Reach-In Heated	Left/Right	RW232W-COR01	50.5	58" (147.3 cm)		
1 Section Pass-Thru Heated	Front Right/Rear Right	RW132WP-COR01	24.9	29 <sup>7</sup> / <sub>8</sub> " (75.9 cm)		37 <sup>15</sup> / <sub>16</sub> " (96.4 cm)
1 Section Pass-Thru Heated	Front Left/Rear Left	RW132WP-COR02				
2 Section Pass-Thru Heated	Front Left/Right Rear Left/Right	RW232WP-COR01	53.4	58" (147.3 cm)		
1 Section Roll-In Heated	Left	RI132L-COR01	35.3	35½" (90.2 cm)		35 <sup>9</sup> / <sub>16</sub> " (90.3 cm)
1 Section Roll-In Heated	Right	RI132L-COR02				
2 Section Roll-In Heated	Left/Right	RI232L-COR01	73.5	68" (172.7 cm)		
1 Section Roll-Thru Heated	Front Right/Rear Right	RI132LP-COR01	38	35½" (90.2 cm)	39 <sup>1</sup> / <sub>8</sub> " (99.4 cm)	
1 Section Roll-Thru Heated	Front Left/Rear Left	RI132LP-COR02				
2 Section Roll-Thru Heated	Front Left/Right Rear Left/Right	RI232LP-COR01	78.8	68" (172.7 cm)		

ELECTRICAL/SYSTEM DATA						
Model	Voltage	Amps	kWh/Day	Refrigerant	BTU/HR (HP)	NEMA Plug
1 Sec Reach-In Refrigerator	115/60/1	6.7	2.3	R-450A	2240   1/3 HP	5-15P
1 Sec Pass-Thru Refrigerator			2.36			
1 Sec Roll-In Refrigerator		7.3	2.97		2220   1/3 HP	
1 Sec Roll-Thru Refrigerator		7.5	3.1			
2 Sec Reach-In Refrigerator		7.6	2.61		2875   1/2 HP	
2 Sec Pass-Thru Refrigerator			2.75			
2 Sec Roll-In Refrigerator		8.5	4.78		4200   1/2 HP	
2 Sec Roll-Thru Refrigerator		8.9	5.04			
1 Sec Reach-In Freezer		9.7	5.73	R-448A	1930   1/2 HP	5-20P
2 Sec Reach-In Freezer		13.5	9.48		3250   1/4 HP	

When ordering please specify:  
Voltage, Hinging, and Options.

Equipped with (1) NEMA:  
5-15P, 5-20P or L14-20P Plug



Model	Voltage	Heater Wattage   Full Load Amperes	Feed Wires with Ground	NEMA Plug
1 Sec Reach-In Heated	208-230/115/60/1	@208V = 1500   7.7 @230V = 1836   8.5 @240V = 2000   8.8 @115V = 1500   14.2	--	L14-20P @208V or 5-20P @115V
1 Sec Pass-Thru Heated				
1 Sec Roll-In Heated				
1 Sec Roll-Thru Heated				
2 Sec Reach-In Heated		@208V = 3000   15.5 @230V = 3672   17.1 @240V = 4000   17.7	4	Hard Wired
2 Sec Pass-Thru Heated				
2 Sec Roll-In Heated				
2 Sec Roll-Thru Heated				

#### REFRIGERATOR/FREEZER NOTES:

- Figures in parentheses reflect metric equivalents.
- Based on a 90°F ambient and 20°F evaporator.
- 12" top clearance preferred for optimum performance & service access.
- kWh/Day = Kilowatt usage per 24 hours

#### HEATED CABINET NOTES:

- Figures in parentheses reflect metric equivalents.
- Reach-In & Pass-Thru: The available cabinet width narrows for 5<sup>3</sup>/<sub>8</sub>" from the top of the door frame to 20<sup>3</sup>/<sub>8</sub>" to allow for heater fans.
- Roll-In/Thru: The available cabinet width narrows for 6" from the top of the door frame to 25<sup>3</sup>/<sub>8</sub>" to allow for heater fans.
- Heater is capable of operation from 208V - 230V as supplied standard. Actual amp figure will change at any voltage other than 208V.
- Traulsen does not offer or recommend a NEMA L14-20 plug for any 2 or 3 section hot food. We can offer a NEMA L14-30P through SPD as a special.





## EQUIPMENT SPECIFICATIONS

### CONSTRUCTION, HARDWARE AND INSULATION

Cabinet exterior front, one-piece sides, louver assembly, interior, doors & door liners are constructed of heavy gauge stainless steel. The exterior cabinet top, back & bottom are constructed of heavy gauge galvanized steel. There are also stainless steel breaker caps.

On roll-in/roll-thru models the interior floor and exterior bottom are constructed of stainless steel and insulated with ¾" of resilient cork (a readily attachable stainless steel ramp is provided). On the reach-in and pass-thru models, a set of four (4) adjustable 6" high stainless steel flanged legs are provided for secure mounting to the floor.

Safety screws are used throughout the cabinet and require a specialized tool for removal. Magnetic snap in EZ-Clean™ door gaskets assure a tight door seal, and yet are easily removable for cleaning. Anti-condensate heaters are located behind each door opening (refrigerator & freezer models only). Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

### REACH-IN/PASS-THRU INTERIOR

Standard interior arrangements include 12 pairs of universal tray slides per section, welded to a steel frame to prevent removal.

### ROLL-IN/THRU INTERIOR

Readily removable, interior-mounted, stainless steel guides for rack are provided for protection. Maximum rack size with wheels inboard of frame is 27"W x 66"H x 29"D. Racks supplied by others. Door is equipped with heavy-duty, extruded wiper gasket for sealing to bottom ramp.

### CONTROL

Traulsen's Smart Control™ features advanced control algorithms & sophisticated diagnostic capabilities to optimize performance. Utilizing smart sensors, it adapts the operation of the refrigeration system to a variety of environments & usage patterns. The Smart Control™ also offers a complete set of visual alarms designed to alert the user to critical events such as power outages or a prolonged door opening. In the event of an alarm, a dedicated LED alarm will illuminate, informing the user of the critical event and duration. The control is protected behind a high-impact resistant Lexan cover.

The hot food cabinet models also offer these Traulsen Smart Control™ features in addition to the standard on/off button located on the control face.

### SELF-CONTAINED REFRIGERATION SYSTEM

A top mounted, self-contained, balanced refrigeration system using environmentally friendly, non-flammable R-450A refrigerant is conveniently located behind the one piece louver assembly. It features a thermostatic expansion valve, an air-cooled hermetic compressor, a large, high humidity evaporator coil located outside the food zone, and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F.

### REFRIGERATION SYSTEM (REFRIGERATORS & FREEZERS ONLY)

The top mounted, self-contained balanced refrigeration system with brazed system connections uses environmentally friendly, non-flammable R-450A (refrigerators) or R-448A (freezers) refrigerant. The system is conveniently located behind the one-piece louver assembly and protected behind a heavy gauge stainless steel mesh screen, which can only be removed with a specialized tool.

It also features a front facing StayClear™ condenser, a thermostatic expansion valve for faster temperature recovery, an air-cooled hermetic compressor, a large, high humidity evaporator coil located outside the food zone, and a top mounted non-electric condensate evaporator. The clockwise airflow pattern is protected by a Load-Sure™ Guard feature, which prevents interrupted circulation due to haphazard loading. Standard operating temperature is 34° to 38°F for refrigerators and 0° to -5°F for freezers. Freezers are -10°F capable in ambience up to 100°F. A 9' cord and plug is attached.

### HEATING SYSTEM (HOT FOOD CABINETS ONLY)

A low watt density, serpentine style, heater is used for the generation of electric heat. Low velocity air is forced across its large surface area to efficiently move heat radiating away from these through a down-air distribution duct. The warmed air is then evenly distributed throughout the cabinet assuring the proper holding environment for hot food product, without drying. A vent, located at the top of the cabinet, is included for positive humidity control. The standard operating temperature is 135° to 180°F.

### WARRANTY

Both a six-year parts and labor warranty and a seven-year compressor warranty (self-contained models only) are provided standard.

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.



## C24GA SERIES

Gas Convection Steamer on Cabinet Base



Model C24GA10



ANSI/NSF Standard #4

### SPECIFIER STATEMENT

Two compartment gas convection steamer on cabinet base. Stainless steel exterior. Two stainless steel cooking compartments with coved interior corners. Steam delivered from the 125,000 BTU/hr. high output stainless steel steam generator with staged water fill. Separate 60 minute timer and power switch with constant steam feature for each compartment. Heavy duty doors and door latch mechanisms. Stainless steel water resistant enclosed cabinet base. 6" adjustable stainless steel legs with flanged feet. 3/4" rear gas connection and gas pressure regulator. Requires 120/60/1 power supply, 2.0 amps maximum draw, with 6 foot power cord and 3 prong plug. Split water line connection. Treated and untreated water connections. 1 1/2" NPT drain connection.

#### Exterior Dimensions:

6 pan: 24"w x 35.5"d x 59"h on 6" legs

10 pan: 24"w x 35.5"d x 72"h on 6" legs

CSA design certified. Certified to NSF Standard #4.

### SPECIFY TYPE OF GAS WHEN ORDERING

Project \_\_\_\_\_

AIA # \_\_\_\_\_ SIS # \_\_\_\_\_

Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

### MODELS

- ☐ **C24GA6** 6 pan capacity professional controls
- ☐ **C24GA10** 10 pan capacity professional controls

### STANDARD FEATURES

- Stainless steel exterior
- Two stainless steel cooking compartments with coved interior corners
- 125,000 BTU/hr. stainless steel steam generator with staged water fill
- Separate 60 minute timer with constant steam feature for each compartment and illuminated power switch for each compartment
- Heavy duty doors and door latch mechanisms
- Ready/Cook indicators
- Stainless steel water resistant enclosed cabinet base
- 6" adjustable stainless steel legs with flanged feet
- 3/4" rear gas connection and gas pressure regulator
- Elevation from sea level to 8,999 feet standard
- Requires 120/60/1 power supply, 2.0 amps maximum draw
- Split water line connection; treated and untreated water connections; 1 1/2" NPT drain connection
- One year limited parts and labor warranty

### OPTIONS

- ☐ PowerSteam™ includes Superheated Steam System; 235°F cooking temperatures
- ☐ Second year extended limited parts and labor warranty contract
- ☐ Steamer Security Package, includes controls protected by lockable cover, perforated flue cover, security fasteners & tack-welds

### ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ☐ Heat shield for control side.
- ☐ Flex stainless steel water connection, 72"
- ☐ 3/4" x 4' gas flex hose and quick disconnect
- ☐ Water treatment system

C24GA SERIES – Gas Convection Steamer on Cabinet Base

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



## C24GA SERIES

### Gas Convection Steamer on Cabinet Base

### SERVICE CONNECTIONS

- ⚡ Unless otherwise specified, Field Wire Electrical Connection to be 120/60/1 with grounding wire. Maximum amps 2.0.
- 💧 **DRAIN:** Condenser box, compartment and generator, 1½" NPT. (Provide an open air gap type drain within 12" of condenser box and for best results at a distance so steam vapors will not enter the steamer from underneath the control area. Do not connect solidly to any drain connection.)
- 💧 **GAS CONNECTION:** ¾" NPT. O.D. supply line required.
- 💧 **GENERATOR WATER SUPPLY:** ¾" Hose Bib fitting at 20-60 PSI (138-414 kPa) treated water.
- 💧 **CONDENSING WATER SUPPLY:** ¾" Hose Bib fitting at 20-60 PSI (138-414 kPa) untreated water.

### WATER QUALITY STATEMENT

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Your water supply must be within these general guidelines:

<b>SUPPLY PRESSURE</b>	20 - 60 psig
<b>HARDNESS*</b>	less than 3 grains
<b>SILICA</b>	less than 13 ppm
<b>TOTAL CHLORIDE</b>	less than 4.0 ppm
<b>pH RANGE</b>	7-8
<b>UN-DISSOLVED SOLIDS</b>	less than 5 microns

\* 17.1 ppm = 1 grain of hardness

Other factors affecting steam generation are iron content, amount of chloridation and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

Compartment Pan Capacity				
Model	1"	2½"	4"	6"
C24GA6	6	3	2	1
C24GA10	10	5	3	2

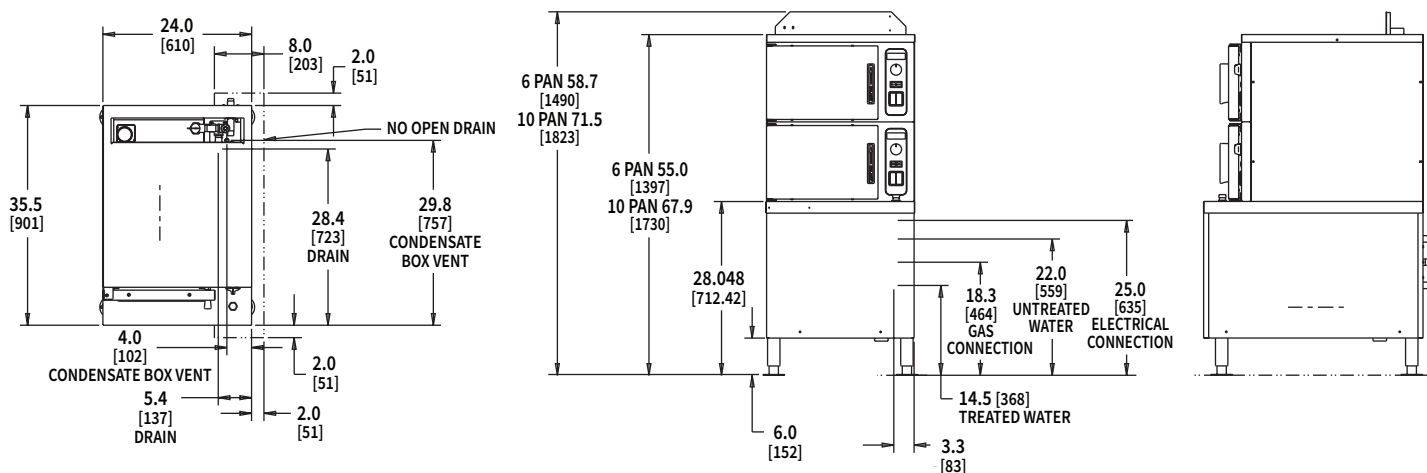
### IMPORTANT

- A combination valve with pressure regulator is provided with this unit. Supply gas pressure should be a minimum: Natural gas 5" - 10.5 W.C., propane gas 11" - 13" W.C.
  - Gas line connecting to unit must be ¾" or larger. If flexible connectors are used, the inside diameter must be at least the same as the ¾" iron pipe.
  - 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.
  - 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/>.
- | Clearance: | Combustible | Non-Combustible |
|------------|-------------|-----------------|
| Rear       | 6"          | 0"              |
| Left Side  | 0"          | 0"              |
| Right Side | 0"          | 0"              |

### NOTE

- Dimensions which locate the above connections have a tolerance of + or - 3" (+ or - 75mm). Normal dimensions are in inches. Dimensions in [ ] are in millimeters.
- Installation of backflow preventer's, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Do not use plastic drains.
- Do not connect this unit to a ground-fault circuit-interrupter (GFCI) 125-volt, single-phase, 15- and 20-ampere receptacle. Electronic burner ignition systems are prone to nuisance tripping and possible ignition failure.
- This appliance is manufactured for commercial installation only and is not intended for home use.

INSTALLATION MANUAL



CAD and/or Revit Files Available

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

# FREE Vulcan & Wolf New Equipment Checkout

A PARTNERSHIP WITH HOBART & AUTHORIZED WARRANTY SERVICE PROVIDERS



To ensure new Vulcan and Wolf equipment has been properly installed and is operating correctly, an authorized service technician will:

- Verify that the proper gas type (LP or natural) has been connected to the equipment
- Verify that the proper voltage and electrical connections have been made
- Verify that proper pressure regulators have been installed and adjusted, when applicable
- Verify that gas supply size and pressure are adequate
- Verify that proper water, steam, drain supplies and connections have been made
- Check to ensure the ventilation system is operating correctly
- Check pilot and burner adjustments
- Verify thermostat operation, including calibration, when required
- Check functional parts of operation, for example: doors, lids, valves, etc.
- Advise on preventive maintenance procedures

**To schedule your free checkout, please contact your sales rep!**

- Equipment must be completely installed and ready to operate before the equipment checkout request is made
- Equipment checkout should be completed within 90 days after installation



**WOLF**







## SCALEBLOCKER™

### Water Filter System



Model SMF600

System tested and certified by NSF International



- ANSI/NSF Standard 53—Health Claims
- Cysts Reduction: Cryptosporidium, Giardia, Entamoeba
- Turbidity Reduction
- ANSI/NSF Standard 42—Aesthetic Claims
- Chlorine Reduction, Class I
- Taste and Odor Reduction

### SPECIFIER STATEMENT

Water filter system, Vulcan Model No. SMF\_\_\_\_\_. Single quick connect cartridge design. Patented technology reduces lime scale, chlorine, and chloramines without chemicals or additives. Reduces the need of frequent deliming. Modular mounting bracket and head assembly with ¼ turn quick connect cartridge. Shutoff valve and connection for treated water for generator and untreated for cold water condensate. Filter water test port with shut off valve. Incoming water parameters are 40-125 PSI, 45-100°F, PH 6-9, alkalinity 80-100 PPM, chlorine/chloramines 0-4 PPM. chlorides 0-30 PPM, hardness 0-300 PPM (0 to 17.5 grains). Water connections are ¾" NPTM with ¾" Male GHT.

#### Exterior Dimensions:

SMF600: 15½" w x 9½" d x 18½" h

SMF620: 15½" w x 9½" d x 29½" h

NSF tested and certified.

Not to exceed 120°F.

Project \_\_\_\_\_

AIA # \_\_\_\_\_ SIS # \_\_\_\_\_

Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

### MODELS

- ☐ **SMF600** Water filter system
- ☐ **SMF620** Water filter system

### STANDARD FEATURES

- Single cartridge design
- ¼ turn cartridge quick disconnect and connect for easy changes, no wrench required
- Category 3 recyclable cartridge
- Nano crystal scale reduction reduces the need for deliming
- Hollow carbon for chlorine/chloramines removal
- Modular mounting bracket and head assembly
- Quick connect inlet and outlet assemblies for reversing flow or adding optional pre-filter
- Shut off valve and pressure gauge standard
- Connections are ¾-inch NPTF with ¾-inch Male GHT adaptors installed (male garden hose thread)
- Filtered water test valve
- Unfiltered water connection for cold water condensate with cap if not used
- Free filter maintenance reminders when system is registered with Vulcan
- Treats water up to 300 PPM (17.5 grains), hardness
- Removes up to 4 PPM chlorine/chloramines

### ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ☐ Preventive maintenance kit
- ☐ Stainless steel flex water connection hose 72", ¾" Female GHT, (garden hose thread), each end.

SCALEBLOCKER™ – Water Filter System

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



# SCALEBLOCKER™ Water Filter System

## NOTES

1. Dimensions which locate the below connections have a tolerance of + or - 3" (+ or - 77mm).

### SMF600

Service Flow	0-2 GPM
Service Life	7,500 Gal
Inlet / Outlet	¾" NPTF inlet and ¾" Male GHT (¾" NPTF adapter) outlet
Inlet Min / Max Pressure	40-125 PSIG
Min / Max Temperature	45-100F (7-37C)
Weight, Operating	21 Lbs. (9.5 kg)

### SMF620

Service Flow	0-4 GPM
Service Life	12,000 Gal
Inlet / Outlet	¾" NPTF inlet and ¾" Male GHT (¾" NPTF adapter) outlet
Inlet Min / Max Pressure	40-125 PSIG
Min / Max Temperature	45-100F (7-37C)
Weight, Operating	32 Lbs. (15.5 kg)

2. Installation of backflow preventers, vacuum breakers, other code requirements and local code compliance is the responsibility of the owner and installer.

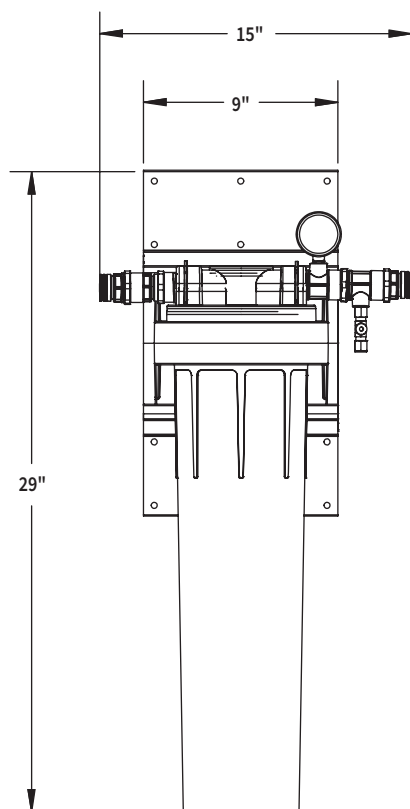
3. Filter clearance needed for access:

Front	13"
Bottom	4"

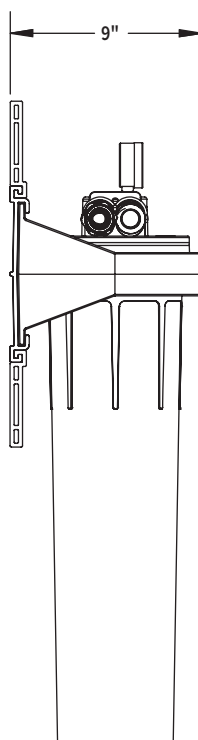
4. This appliance is manufactured for commercial installation only and not intended for home use.

### WATER QUALITY STATEMENT:

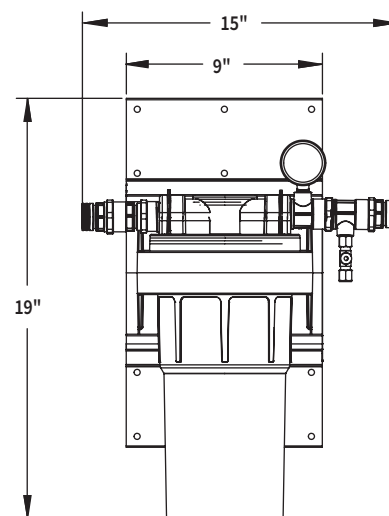
Water from ScaleBlocker™ System should only be connected to the boiler / generator feed and not the condenser connection of the steamer. Systems are not to be used where water is microbiologically unsafe or with water of unknown quality without adequate disinfections before and after use. Connecting to a municipal water supply complies with this requirement.



SMF620-SYSTEM



TYPICAL SIDE VIEW



SMF600-SYSTEM

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

# HEATED HOLDING TRANSPORT CABINETS

For Various Size Trays, Pans, and Gastro-Norm

TEMP SET RANGE: 90° – 190°F (32° – 88°C) 

## TOP MOUNT "PST" SERIES

### Top Mount heat system, slim cabinet profile, high capacity

- 1** Made for transport applications - FWE cabinets are fully constructed of stainless steel, welded base frame, and designed to absorb vibration and shock during transport
- 2** Narrow spaces are no problem with the slim design of the PST series - these cabinets fit easily into tight spaces without sacrificing needed capacity
- 3** PST series accommodates shallow and deep 12" x 20" pans, 18" x 13" trays and GN1/1 containers. Unique pan slide racks' front edges are relieved for easy loading, no tip, one piece die stamped stainless steel for extra strength, and removable for easy cleaning
- 4** PST series features FWE's Top Mount heat system, which eliminates hot and cold spots by gently circulating hot air throughout the interior of the cabinet
- 5** Top mounted elements are protected from spillage and leaves the bottom of the cabinet open for easy cleaning reducing maintenance and cleaning costs
- 6** Simple to Use Electronic Control, User Friendly, Easy to Read & Easy to Set. Temperature Set Range of 90°F to 190°F (32°C to 88°C). Provided with a Low Temperature Alarm

**\*Two year limited warranty**



Built For Transport



Fixed Rack Assembly



Open Bottom Base



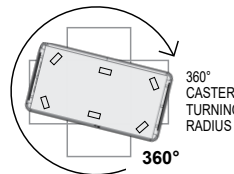
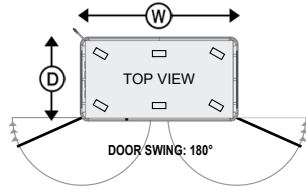
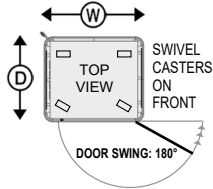
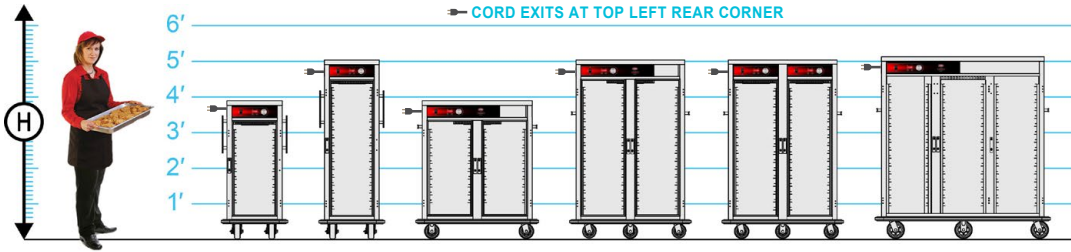
Control Panel

**TOPMOUNT**



# SPECIFICATIONS

## HEATED HOLDING TRANSPORT CABINETS



CAPACITIES OF 12" x 20" OR GN1/1 PANS [A]							CLASS 100			
MODEL NUMBER	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			OVERALL EXTERIOR DIMENSIONS IN. (mm) (Includes Casters & Bumpers)			SHIP WT. LBS. (KG)
	DEPTH 12" X 20" PANS			DEPTH GN 1/1 PANS			HIGH "H"	DEEP "D"	WIDE "W"	
	2.5"	4"	6"	65mm	100mm	150mm				
	10	5	3	10	5	3	46.5" (1181)	29.75" (756)	22.5" (572)	1 5" 230 (104)
	16	7	5	16	7	5	60.75" (1543)	29.75" (756)	22.5" (572)	1 5" 265 (120)
	20	10	6	20	10	6	46.25" (1175)	29.75" (756)	41.25" (1048)	2 5" 330 (150)
	32	14	10	32	14	10	60.75" (1543)	29.75" (756)	41.25" (1048)	2 5" 420 (191)
Split Cavity	32 16 each	14	10	32	14	10	60.75" (1543)	29.75" (756)	41.25" (1048)	2 5" 455 (206)
	48	21	15	48	21	15	61.75" (1569)	29.75" (756)	59.5" (1512)	3 6" 570 (259)

[A] Combinations of deep and shallow pans may be used with varying capacities. This series can also accommodate one (1) 18" x 13" x 1.5" tray per set of slides, excluding top set. Half sized pans may also be used. For one-third size pans, consult factory.

PST-16-16 Split Cavity Capacity: provides 2 compartments; each with separate controls; 16 pair of tray slides are provided in each compartment.

ELECTRICAL DATA			
MODEL NUMBER	PST-10, PST-16, PST-20, PST-32		
VOLTS	120	208	220-240
WATTS	1700	1535	1985
AMPS	14.2	7.4	8.3
HERTZ	60	60	60
PHASE	Single	Single	Single
PLUG USA	5-15P*	6-15P	6-15P
PLUG CANADA	5-20P	6-15P	6-15P
MODEL NUMBER	PST-16-16 (Split Cavity)		
VOLTS	120	208	220-240
WATTS	2384	2212	2812
AMPS	19.9	10.6	11.7
HERTZ	60	60	60
PHASE	Single	Single	Single
PLUG USA	5-20P*	6-15P	6-15P
PLUG CANADA	5-30P	6-15P	6-15P
MODEL NUMBER	PST-48		
VOLTS	120	208	220-240
WATTS	2200	1980	2580
AMPS	18.3	9.5	10.8
HERTZ	60	60	60
PHASE	Single	Single	Single
PLUG USA	5-20P*	6-15P	6-15P
PLUG CANADA	5-30P	6-15P	6-15P

\*Dedicated Circuit.

▼ Lowest voltage shown is standard.

**CONSTRUCTION.** Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean coved corners.

**INSULATION.** Insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation.

**HANDLES.** Heavy-duty, solid formed 1" x .375" thick; mounted at each end of unit. Mountings reinforced with stainless steel channel.

**BUMPER.** Solid 1.5" wide continuous wraparound aluminum channel, bolted to frame, with snap-in, non-marking vinyl cushion. Full perimeter bumper extends beyond doors, handles, etc., for added protection. Shall be continuous, with corner cut-outs to facilitate cleaning.

**DOORS AND LATCHES.** Flush mounted, field reversible, stainless steel insulated door. High temperature gasket sealed; gasket shall be cabinet mounted. Full-size doors shall have two (2) heavy-duty edgemount die cast hinges. Magnetic door latch shall be edgemounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates.

**CASTERS.** Polyurethane tire casters with Zerk grease (lubrication) fittings in a configuration of two (2) rigid, and two (2) swivel with brake. PTS-32, PTS-16-16, and PST-48 shall have a caster configuration of two (2) rigid and four (4) swivel with brake. Casters shall have a reinforced yoke welded to 10 gauge caster mounting plate. The caster mounting plate shall be secured to a 10 gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

**TRAY SLIDES.** Stainless steel racks shall be one piece die stamped channel-type pan slides at 2.625" (66.7mm) spacings to accommodate either deep or shallow 12" x 20" or GN 1/1 pans (at varying capacities - see chart). Racks are removable without tools for cleaning.

**HEATING SYSTEM / CONTROLS.** Top mounted, forced air blower system shall include Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motor to distribute heat equally throughout cabinet interior with distribution tunnels shall be vented for balanced air circulation. Electronic controls shall include an easy to read digital display of cabinet temperature (with recall capacity of temperature set point and actual cabinet temperature), equipped with a programmable low temperature alarm, master ON/OFF switch with power indicator light. Adjustable temperature range from 90°F to 190°F (32°C to 88°C).

**ELECTRICAL CHARACTERISTICS.** 3 wire grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. See electrical chart for models that require a dedicated circuit.

**INSTALLATION.** Unit should not be installed in an area where adverse environmental conditions are present.

### ELECTRICAL

Mechanical controls  
208 volt, 50/60 Hz, Single Phase  
Upgraded element

### DOORS

Key locking door latch  
Paddle latch  
Padlocking transport latch  
Left hand door hinging - single door models

### SPACINGS

Custom pan slide spacings  
Shelves

### CASTERS

All swivel casters  
Larger casters - consult factory

### EXTRAS

Security packages  
Cord winder bracket  
X-factor frame  
Thermal barrier wall (heated/ambient)  
Passive water pan  
Tubular s/s handles


**T&S BRASS AND BRONZE WORKS, INC.**

 2 Saddleback Cove / P.O. Box 1088  
 Travelers Rest, SC 29690

Model No.

**HG-4-K Series**

Item No.

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

This Space for Architect/Engineer Approval

Job Name \_\_\_\_\_ Date \_\_\_\_\_

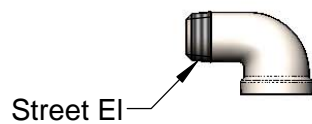
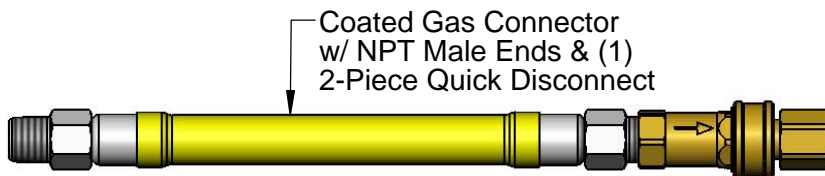
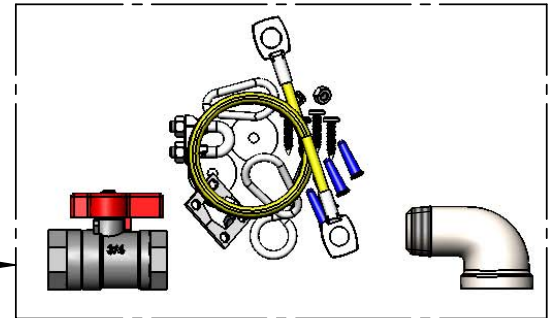
Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_

# SAFE·T·LINK


 Installation Kit:  
 Restraining Cable,  
 Street El, Ball Valve


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

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

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

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

**HG-4-K Series Product Configurator: HG - 4  -  K**

 Ex: HG - 4  -  K

 Gas Hose, 3/4" NPT Male Ends, 36" Length, (1) 2-Piece Quick Disconnect,  
 (1) Street El, (1) Installation Kit

**Product Specifications:**

 Safe-T-Link Gas Appliance Connector: Coated Gas Hose, NPT Male  
 Ends, 2-Piece Quick Disconnect and Street Elbow

**Product Compliance:**

 ANSI Z21.69 / CSA 6.16  
 NSF 2  
 NFPA 54