

Quote

06/05/2025

Project:



Durham County Equipment JUNE
2025
219 S. Magnum
Durham , NC 22072

From:




Cook's Correctional
Lou Ruiz
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Woodridge, IL 60517
630-821-6300
6308689464 (Contact)



Project Code: 30666EFA

Job Reference Number: 27701-1


Item	Qty	Description	Sell	Sell Total
1	2 ea	CONVECTION OVEN, GAS  Vulcan Model No. VC44GD-QS-PLATINUM (Quick Ship) Convection Oven, gas, double-deck, standard depth, solid state controls, electronic spark igniters, 60 minute timer, (5) nickel plated racks per oven, stainless steel front, top, sides & 8"H legs, stainless steel doors with windows, (2) 50,000 BTU, NSF, CSA Star, CSA Flame, ENERGY STAR®	\$14,031.60	\$28,063.20
	2 ea	1 year limited parts & labor warranty, standard		
	2 ea	Natural gas (specify elevation if over 2,000 ft.)		
	2 ea	(2) 120v/60/1-ph, 15.4 amps total, (2) cords with plugs, standard		
	2 ea	Gas manifold piping included with stacking kit to provide single point gas connection		
	4 ea	Prison Security Packages: exterior Security screws, perforated stainless steel hinged control covers with locking for pad locks, oven door locks for pad lock (locks not included), top, bottom & rear screen enclosures		
			ITEM TOTAL:	\$28,063.20
2	1 ea	CONVECTION OVEN, GAS  Baxter Manufacturing Model No. OV310G Mini Rotating Rack Oven, gas, programmable digital controls, independent doors with dual pane windows, self-contained steam system, stainless steel construction, 95,000 BTU, cUL (shipped assembled)	\$20,011.28	\$20,011.28
	1 ea	One year parts and labor warranty with additional 9 years for heat exchanger tubes, standard		
	1 ea	HTSNAT Natural gas burner		
	1 ea	GHSSTD Standard gas connection		
	1 ea	120v/60/1ph, 15 amp dedicated circuit (oven controls 6.6 amps clean power) NEMA 5-15P, standard		
	1 ea	VENT-DIRECT Direct vent package with draft diverter (gas units only),	\$629.14	\$629.14


Item	Qty	Description	Sell	Sell Total
		Note: Ducting and fan to be supplied by others per local code		
	1 ea	End-Load, (8) pan capacity with 4.0" spacing, standard		
	1 ea	STAND-12PAN (12) pan, stainless steel stand base, 27"H with 4" casters (4 locking)	\$1,826.85	\$1,826.85
		ITEM TOTAL:		\$22,467.27
*	1 ea	ESTIMATED FREIGHT	\$1,646.95	\$1,646.95
		Baxter Manufacturing Model No. INDIVIDUAL		
		Estimated freight charges to:		
		Note: Freight charges are estimated based on Baxter's preferred carrier. Any change to the services requested, or any general rate increase taken by the carrier may result in additional charges.		
		ITEM TOTAL:		\$1,646.95
3	1 ea	RANGE, 36", 6 OPEN BURNERS	\$3,721.03	\$3,721.03
		Vulcan Model No. 36C-6BN-QS-PLATINUM		
		(Quick Ship) Endurance™ Restaurant Range, natural gas, 36", (6) 30,000 BTU burners, lift-off burner heads, convection oven, stainless steel front, sides, backriser & lift-off high shelf, fully MIG welded chassis, 6" adjustable legs, 215,000 BTU, CSA, NSF		
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Natural gas (specify elevation if over 2,000 ft.)		
	1 ea	115v/60/1-ph, cord & plug, standard		
	1 ea	Stainless steel backriser & lift-off high shelf, standard		
		NOTE - Prison Package is not available		
	1 ea	CASTERS-RR4 Casters, 5" (set of 4) (2 with locks)	\$548.72	\$548.72
		ITEM TOTAL:		\$4,269.75
4	2 ea	TILTING SKILLET BRAISING PAN, GAS	\$25,128.79	\$50,257.58
		Vulcan Model No. VG40		
		Braising Pan, Gas, 40-gallon capacity, 46" wide open base, manual tilt, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, solid state control, includes L faucet bracket, electric ignition, 12" stainless steel legs with adjustable flanged feet, 120,000 BTU, CSA Flame, CSA Star, UL EPH Classified		
	2 ea	1 year limited parts & labor warranty, standard		
	2 ea	Natural gas (specify elevation if over 2,000 ft.)		
	2 ea	NOTE: Elevation kits are field installed		
	2 ea	120v/60/1-ph, 9.0 amps, cord & plug, standard		
	2 ea	SGLTS 12NZL SINGLE Pantry Deck-Mount Faucet, 12" swivel spout, includes 4" & 12" riser, NSF & Lead Reduction Compliant (Note: water connection required)	\$387.09	\$774.18
	2 ea	BP-PPS V Series Braising Pan Standard Security Package, includes security fasteners & tack welds, secured crank handle & pan strainer, controls protected by lockable cover, perforated flue	\$3,860.37	\$7,720.74

Item	Qty	Description	Sell	Sell Total
		cover (gas) or lid support (electric)		
		ITEM TOTAL:		\$58,752.50
5	1 ea	CONVECTION STEAMER, GAS 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	\$22,757.48	\$22,757.48
				
	1 ea	1 year limited parts & labor warranty, standard		
	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	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	\$7,156.60	\$7,156.60
		ITEM TOTAL:		\$29,914.08
6	1 ea	GRIDDLE, GAS, COUNTERTOP Vulcan Model No. MSA48-QS-PLATINUM (Quick Ship) Heavy Duty Griddle, countertop, gas, 48" W x 24" D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, manual ignition, low profile, stainless steel front, sides, front grease trough, 6 qt. grease can, 4" back & tapered side splashes, 4" adjustable legs, 108,000 BTU, CSA Star, CSA Flame, NSF	\$7,644.92	\$7,644.92
				
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Natural gas (specify elevation if over 2,000 ft.)		
	1 ea	ISTAND/C-48 Equipment Stand, integrated into griddle unit, 36-1/2" cooking height, includes undershelf, stainless steel, 5" casters	\$2,695.92	\$2,695.92
	1 ea	Griddle Security Package: sealed chassis, lockable panel & grease can, Security screws	\$1,210.96	\$1,210.96
		ITEM TOTAL:		\$11,551.80
7	2 ea	KETTLE, GAS, STATIONARY 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	\$32,266.62	\$64,533.24
				
	2 ea	1 year limited parts & labor warranty, standard		

Item	Qty	Description	Sell	Sell Total
	2 ea	Natural gas (specify elevation if over 2,000 ft.)		
	2 ea	120v/60/1-ph, 3.0 amps, 300w for controls, standard		
	2 ea	SGLTS 18NZLJ SINGLE Pantry Deck Mount Faucet, 18" double jointed swivel spout, includes 4" & 12" riser, NSF & Lead Reduction Compliant (Note: water connection required)	\$427.04	\$854.08
	2 ea	FJK-PPS Fully Jacketed Kettle Standard Security Package, includes security fasteners & tack welds, controls protected by lockable cover, perforated flue cover (gas)	\$2,570.09	\$5,140.18
ITEM TOTAL:				\$70,527.50
8	1 ea	PLANETARY MIXER	\$22,202.50	\$22,202.50
		Globe (Middleby) Model No. SP80PL (QUICK SHIP) Planetary Mixer, floor model, 4-speed (fixed), 80 qt. (75.7 liter) stainless steel bowl, #12 hub, includes: stainless steel removable bowl guard with built-in ingredient chute, stainless steel wire whip, aluminum flat beater, aluminum spiral dough hook & bowl truck, 1/8 HP power bowl lift, gear-driven, high torque oil bath transmission, heat-treated hardened steel alloy gears & shafts, thermal overload protection, front-mounted digital touchpad controls with 60-minute digital timer & last batch recall, auto-off, non-slip rubber feet, cast iron body, 3 HP motor, 208v/60/3-ph, 12.0 amps, cord, NEMA L15-20P, NSF, cETLus (Ships within 1-2 days)		
	1 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details		
	1 ea	2 year parts & labor warranty (1 year parts only warranty on agitator and hub accessories, no labor provided) (excludes wear items), standard		
ITEM TOTAL:				\$22,202.50
9	1 ea	DISPOSER	\$3,291.85	\$3,291.85
		InSinkErator Model No. SS-300 SS-300™ Disposer, basic unit only, 3 HP motor, stainless steel construction, includes mounting gasket, adjustable leg kit		
	1 ea	Standard height disposer body		
	1 ea	Specify voltage		
ITEM TOTAL:				\$3,291.85
10	2 ea	PASS-THRU HEATED CABINET	\$23,368.04	\$46,736.08
		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-height door or doors with EZ-Clean Gaskets, includes cabinet lighting, locking hasp, flanged legs, mesh screen, lexan control		

Item	Qty	Description	Sell	Sell Total
	2 ea	cover, (12) pairs of universal tray slides welded to steel frame per section, microprocessor controls, 6" adjustable stainless steel legs, cETLus, ETL-Sanitation 115v/60/1-ph, 7.6 amps, cord with NEMA 5-15P, standard		
			ITEM TOTAL:	\$46,736.08
11	1 ea	REACH-IN HEATED CABINET Traulsen Model No. RW232W-COR01 RW232W-COR01 with Correctional Features, Heated Cabinet, reach-in, hinged left-right, two-section, 46.0 cu. ft., stainless steel exterior and interior, standard depth cabinet, full-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, 1/2 Hp, cETLus, ETL-Sanitation 115v/60/1-ph, 7.6 amps, cord with NEMA 5-15P, standard	\$19,336.92	\$19,336.92
			ITEM TOTAL:	\$19,336.92
15	1 ea	ELECTRIC FOOD CUTTER Hobart Model No. 84186C-1 Food Cutter, Correctional, with #12 attachment hub, 18" diameter stainless steel bowl 20 RPM, double stainless steel knives 1725 RPM, bowl cover with safety interlock, push/pull on/off switch, one-piece burnished aluminum housing, 3" legs, 115v/60/1-ph, 1HP, NSF, UL Standard warranty: 1-Year parts, labor & travel time during normal working hours within the USA	\$14,454.79	\$14,454.79
			ITEM TOTAL:	\$14,454.79
12	1 ea	REACH-IN HEATED CABINET Traulsen Model No. RW132W-COR01 RHF132W-FHS with Correctional Features, Heated Cabinet, reach-in, hinged left, one-section, 24.2 cu. ft., stainless steel exterior and interior, standard depth cabinet, full-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, cETLus, ETL-Sanitation 208/115v/60/1-ph, 7.8 amps, L14-20P, standard	\$12,861.90	\$12,861.90
			ITEM TOTAL:	\$12,861.90
16	5 kt	GAS CONNECTOR HOSE KIT / ASSEMBLY T&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	\$125.00	\$625.00

Item	Qty	Description	Sell	Sell Total
			ITEM TOTAL:	\$625.00
13	2 ea	REACH-IN REFRIGERATOR	\$11,447.33	\$22,894.66
		 <p>Traulsen Model No. RHT132WUT-FHS Spec-Line Refrigerator, Reach-in, one-section, 24.2 cu. ft., self-contained refrigeration, StayClear™ Condenser, variable speed compressor, stainless steel exterior and interior, standard depth, wide full-height door or doors with EZ-Clean Gaskets, microprocessor controls, R-290 Hydrocarbon refrigerant, 1/2 HP, cETLus, ETL-Sanitation, ENERGY STAR®, Correctional package (Locking hasps, 6" casters, Security system perforated top cover, Security cover over controls, 12 Welded trayslides per section, Hinges without Covers, and Security screws)</p>		
		2 ea 6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details		
		2 ea 115v/60/1-ph, 7.6 amps, cord with NEMA 5-15P, standard		
		2 ea Full height solid door, standard		
		2 ea Door hinged on right, standard		
			ITEM TOTAL:	\$22,894.66
17	1 ea	REMOVE AND INSTALL	\$30,800.00	\$30,800.00
		<p>Custom Model No. REMOVE & 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. No ductwork.</p> <p>Included:</p> <ul style="list-style-type: none"> • New equipment must match the location's current specifications: electrical, gas lines, plumbing/drains, and venting • Installations completed during normal business hours. Monday – Friday; 8:00 am – 5:00pm • Removal of existing equipment • Uncrating and set in place in existing location on the ground level • Final hook-ups (within 5 feet) to existing utilities • Validation equipment is working properly upon completion of the installation 		
			ITEM TOTAL:	\$30,800.00
14	1 ea	FOOD SLICER, ELECTRIC	\$2,055.02	\$2,055.02

Item	Qty	Description	Sell	Sell Total
		Hobart Model No. EDGE12-11 Centerline by Hobart Edge Series Slicer, manual, med duty, angle feed, 12" carbon steel knife, no volt release, poly-v belt drive, permanent ring guard, removable anodized aluminum carriage & knife cover, top mounted sharpener, anodized aluminum finish, 120v/60/1-ph, 4 amp, 1/2 hp, cETLus, NSF (NET)		
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA		
		NOTE - Prison Package is not available		

ITEM TOTAL: \$2,055.02

Merchandise	\$402,451.77
Freight	
Subtotal	\$402,451.77
Total	\$402,451.77

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.

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: \$402,451.77



VC44G SERIES

Double Deck Gas Convection Ovens



SELL SHEET

Model VC44GD

Shown on optional casters



SPECIFIER STATEMENT

Double section gas convection oven, Vulcan Model No. (VC44GD) (VC44GC). Stainless steel front, sides, top and legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measures 29"W x 22½"D x 20"H. Two interior oven lights per section. Five nickel plated oven racks per section measure 28¾" x 20½". Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner per section. 100,000 total BTU/hr. Electronic spark igniters. Furnished with a two speed ½ H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw per section.

Exterior Dimensions:

40¼" W x 40" D (includes motor & door handles)

40¼" W x 37¾" D (includes motor only)

70" H on 8" legs

CSA design certified. NSF listed.

Specify type of gas when ordering.

Specify altitude when above 2,000 FT.

Project _____

AIA # _____ SIS # _____

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

MODELS

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

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

STANDARD FEATURES

- Stainless steel front, sides, top and legs
- Independently operated stainless steel doors with double pane windows
- 50,000 BTU/hr. burner per section, 100,000 BTU/hr. total
- Electronic spark igniters
- ½ H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug; 7.7 amps per section; 15.4 amps total draw
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- Five nickel plated grab-and-go oven racks with eleven rack positions per section (10 total racks)
- ¾" rear gas connection with combination gas pressure regulator and safety solenoid system
- One year limited parts and labor warranty

OPTIONS

- ☐ Kosher friendly control package
- ☐ Complete prison package
 - ☐ Security screws only
- ☐ 208V or 240V, 60 Hz, 1 ph, two speed, ½ H.P. blower motor; 208V, 4.2 amps; 240V, 3.6 amps
- ☐ Casters
- ☐ Simultaneous chain driven doors
- ☐ Control panel mounted on left side of oven
- ☐ Stainless steel rear enclosure
- ☐ Second year extended limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

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

VC44G SERIES – Double Deck Gas Convection Ovens

Approved by _____ Date _____ Approved by _____ Date _____



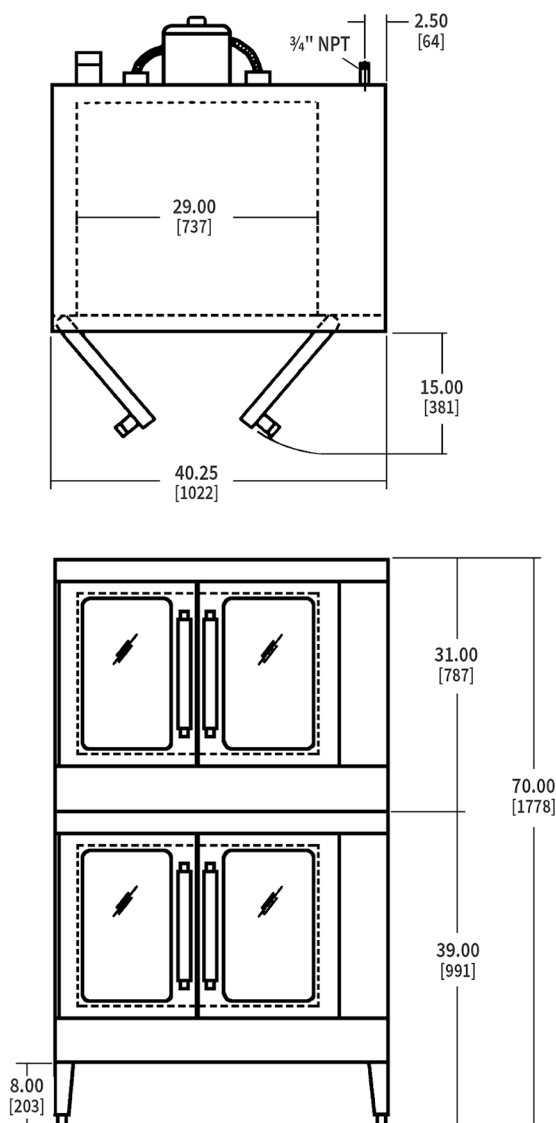
VC44G SERIES

Double Deck Gas Convection Ovens

INSTALLATION INSTRUCTIONS

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

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

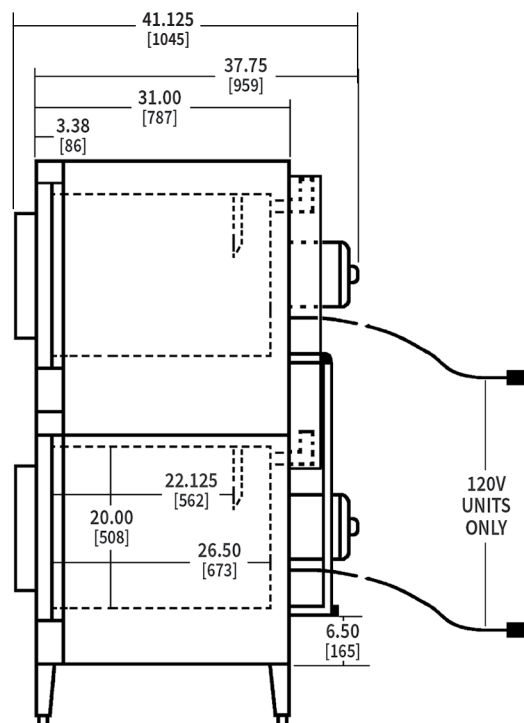


CAD and/or Revit Files Available

INSTALLATION MANUAL

40 $\frac{1}{4}$ " W x 41 $\frac{1}{8}$ " D (includes motor & door handles)
 40 $\frac{1}{4}$ " W x 37 $\frac{3}{4}$ " D (includes motor only)
 70" H on 8" legs

Oven interior: 29" W x 22 $\frac{1}{8}$ " D x 20" H



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

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



Project _____

AIA # _____ SIS # _____

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



OV310G

Mini Rotating Rack Convection Oven – Gas



Shown with optional 12 pan stand



SPECIFIER STATEMENT

The oven shall be of stainless steel construction, manufactured in the United States by Baxter Mfg. The unit footprint shall be no wider than 48.0" and shall be capable of fitting through a standard 36" doorway. The standard digital control panel shall have 99 programmable settings with auto on/off feature and 4-step bake/roast setting. As a standard feature, the oven shall incorporate "sleep" settings to save energy when not in use.

The oven shall include an in-shot burner system with a heat exchanger consisting of 8 independent high-temperature, corrosion resistant, weldless, stainless steel tubes. The in-shot burners will have no moving parts. The oven shall also have an interior carrier that rotates while in operation to ensure even baking. The interior carrier shall be easily removable for cleaning and routine maintenance, no tools required.

The oven will bear the following agency approvals: UL for safety and sanitation for the U.S., Canada, and Commonwealth of MA. The oven shall be certified for zero clearance to walls from UL.

The oven shall be offered with several different base options to ensure a combination best suited to site, production and operator's needs.

STANDARD FEATURES

- + 95,000 BTU/Hr. in-shot burner system
- + High-temp stainless steel heat exchanger with weldless construction for longer life; tubes carry an additional 9-year extended parts & labor warranty
- + Rotating interior rack
 - 8 pan, end load with 4.0" slide spacing
- + Interior rack is easily removable for cleaning and routine maintenance
 - Patented removable rack bottom for spot cleaning bake chamber floor
- + Self-contained patented steam system
- + Programmable digital control
- + Easy to open independent doors
- + Large dual-pane viewing window in each door
- + Space saving 48.0"w x 38.1"d footprint
- + Stainless steel construction
- + Cable restraint kit
- + Shipped assembled

OPTIONS & ACCESSORIES

- ☐ Removable interior rack, one included with oven, use accessory code to order additional racks:
 - ☐ **310RCK-6EL:** 6-pan capacity with 5.3" slide spacing, end load
 - ☐ **310RCK-6SL:** 6-pan capacity with 5.3" slide spacing, side load
 - ☐ **310RCK-6STP:** 6-pan capacity with 5.3" spacing and stepped slides, end load
 - ☐ **310RCK-8EL:** 8-pan capacity with 4.0" slide spacing, end load
 - ☐ **310RCK-8SL:** 8-pan capacity with 4.0" slide spacing, side load
 - ☐ **310RCK-8STP:** 8-pan capacity with 4.0" spacing and stepped slides, end load
 - ☐ **310RCK-12EL:** 12-pan capacity with 2.8" slide spacing, end load
- ☐ Flexible gas hose with quick disconnect
- ☐ Natural gas for altitudes above 6,500'
- ☐ Direct vent package (gas models only)
- ☐ Vent guard package – adds 2" to overall width
- ☐ **MB300:** 34"h proofing cabinet base
- ☐ **STAND:** 27"h stand base with 12 pan capacity
- ☐ Slide bridge kit allows oven to accommodate pans smaller than 18" x 26"
- ☐ Aluminum tray set for artisan baking includes 4 trays
- ☐ Peelkit includes 4 each wooden peels 14" long used with aluminum trays

Note: Capacities based on a standard 18" x 26" pan

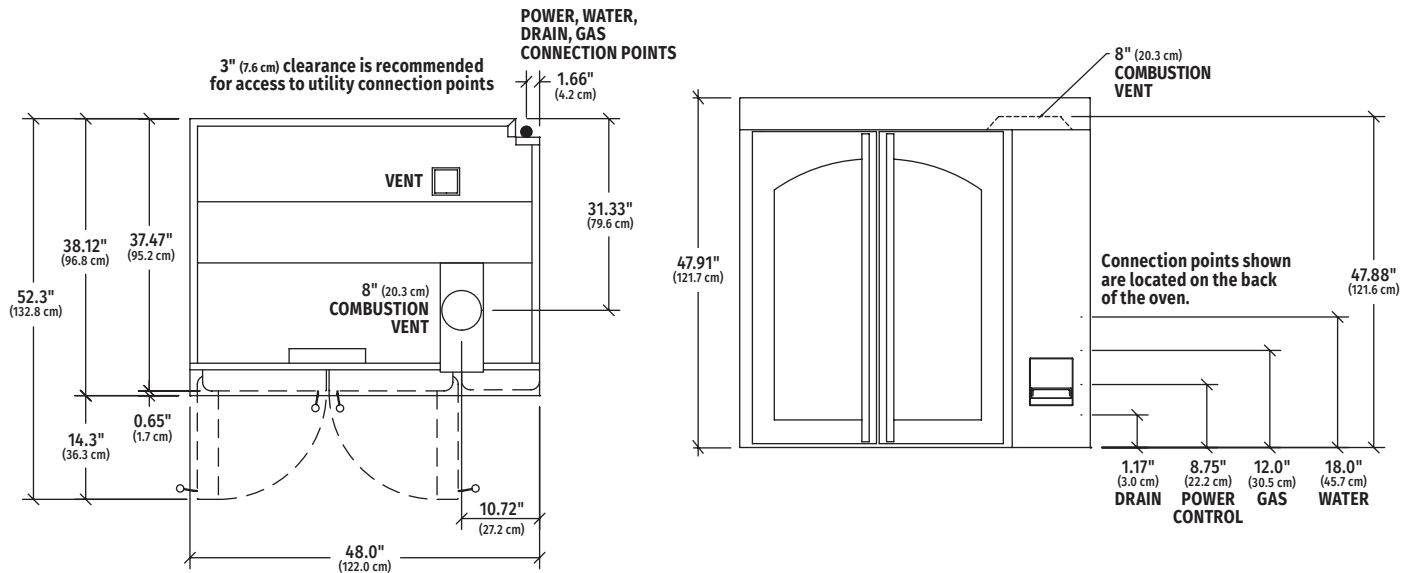
OV310G MINI ROTATING RACK CONVECTION OVEN – GAS

Approved by _____ Date _____ Approved by _____ Date _____



OV310G

Mini Rotating Rack Convection Oven – Gas



Shipping Weight: 785 lbs. (356kg) **Rack Swing Diameter:** 31.5" (80cm) **Maximum Door Swing:** 115° (right)/180° (left)

UTILITIES

Gas Connect Point: ¾" NPT 95,000 BTU/Hr

- **Standard:** Natural Gas @ 5" to 14" w.c.
- **Optional:** Propane Gas @ 11" to 14" w.c.

Note: Input rates will be reduced when oven is installed at elevations above 3,000' (915m). Contact factory for elevation correction.

Drain Fitting: ½" NPT. Route to air-gap drain.

Power: 120V/60/1 15 amp maximum dedicated circuit. 6' cord and NEMA 5-15 Plug supplied. Contact factory for 50Hz.

- **Oven Control:** 6.6 amps
- **Exhaust Fan Connect Point:** 5.0 amps maximum

Water Connect Point: ½" NPT. Cold water @ 30-75 psi. minimum @ 1.5 G.P.M. flow rate. 3.0 G.P.H. maximum water usage.

Note: Water supply must have the proper hardness, pH & chloride concentration. Consult your local water company and/or water conditioner dealer before installation.

- **Recommended hardness range:** 2-4 grains per gallon.
- **Recommended pH range:** 7.0-8.0.
- **Acceptable range for chloride concentration:** 0-30 ppm.

Standard Venting: Oven to be installed under an exhaust hood to vent by-products of combustion. A Type I (grease) or Type II (vapor) exhaust hood may be required. Consult local codes.

Direct vent option: 8" diameter connection. Draft diverter provided. Ducting and fan (if required) to be supplied by others per local and state codes. Draft of 50 c.f.m. (-.03"w.c. to -.11"w.c.) required at a point 6" above diverter upper collar. Exhaust hood may also be required. Consult local codes.

INSTALLATION

The mini-rack oven is shipped assembled for easy installation. All components are factory tested before shipment. This oven must be installed so that the top of the oven is located above 6' AFF.

The purchaser is responsible for proper installation. In order to validate the warranty, the start-up must be performed by an Authorized Baxter Servicer.

The OV310 unit will fit through a standard 36" doorway with doors, control panel, trim package, and draft inducer removed.

UL Listed for use only on level, noncombustible floor/surface. Access to right side needed (24" minimum) for service access. A vent guard is required if the right side of the oven is within 30" of a radiant heat or grease vapor source.



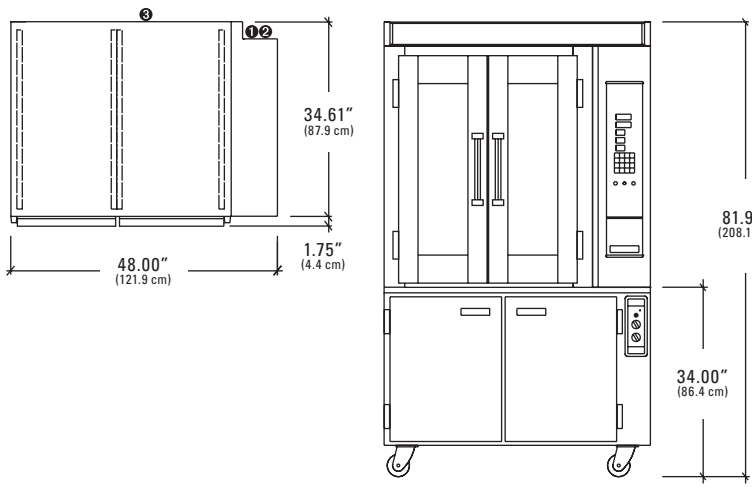
OV300 Accessories

Proofing Cabinet Base

STANDARD FEATURES

- 16 Pan Capacity
- Sturdy 4" (10.2 cm) Casters (2 locking)

Freight Class: 100		
Model	Shipping Weight	Description
MB300	363 lbs.	Proofing Cabinet, 16 Pan Capacity (18" x 26") with 3" slide spacing
LEG-KIT	9 lbs.	Conversion kit replaces casters with stainless steel legs



Height reflects OV300 with 16-Pan Proofer Base

❶ **Power:** 120V/1/60/16A, 1/70 H.P.

❷ **Water:** ¼" Cold water @ 30-80 psi

❸ **Drain:** ½" Rear drain. Route to air-gap drain.



Area Reserved For Consultant & Contractor Approvals

Manufacturer reserves the right to make changes in sizes and specifications.



19220 State Route 162 East
Orting, WA 98360
www.baxterbakery.com

Factory
(360) 893-5554

Customer Care
(800) 777-2828
or
(800) 462-2778

Customer Care Fax
(937) 332-2852



OV300 Accessories

Mini-Rack Stand Base

STANDARD FEATURES

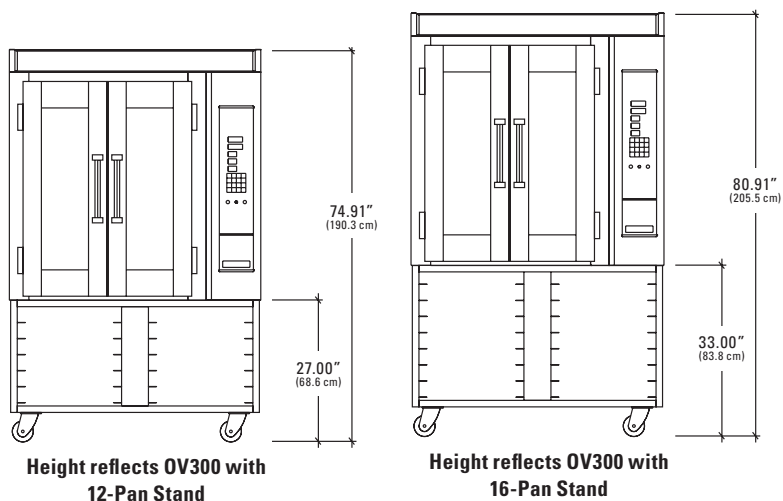
- 12 Pan or 16 Pan Capacity
- Sturdy 4" (10.2 cm) Swivel Casters (4 locking)

OPTIONS & ACCESSORIES

- ☐ Stainless Steel legs

Freight Class: 100

Model	Shipping Weight	Description
STAND-12PAN	138 lbs.	Stand with 4" casters, 12-pan capacity (18" x 26") with 3" slide spacing
STAND-16PAN	142 lbs.	Stand with 4" casters, 16-pan capacity (18" x 26") with 3" slide spacing
LEG-KIT	9 lbs.	Conversion kit replaces casters with stainless steel legs



Height reflects OV300 with
12-Pan Stand

Height reflects OV300 with
16-Pan Stand

(Allows the OV300 to fit under
6' 6" high canopy hood.)



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ENDURANCE™ GAS RESTAURANT RANGE

6 Open Burners / 36" Wide Gas Range



SELL SHEET

Model 36C-6BN

Shown on optional casters



SPECIFIER STATEMENT

36" wide gas restaurant range, Vulcan Model No. 36S-6BN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth oven with porcelain oven bottom and door panel, measures 27" d x 26¾" w x 14" h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. ¾" rear gas connection and pressure regulator. Total input 215,000 BTU/hr.

Exterior Dimensions:

34" d x 36" w x 58" h on 6" adjustable legs

Project _____

AIA # _____ SIS # _____

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

MODELS

- ☐ **36S-6BN** 1 Standard Oven / Natural Gas
- ☐ **36S-6BP** 1 Standard Oven / Propane
- ☐ **36C-6BN** 1 Convection Oven / Natural Gas
- ☐ **36C-6BP** 1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity; full size sheet pans fit side-to-side or front-to-back
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven, 24" d x 26¾" w x 13¾" h (115v - 1 phase blower motor 4 amp, 6' cord and plug); full size sheet pans only fit side-to-side in convection oven; convection oven motor requires field attachment
- One year limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ☐ Extra oven rack with rack guides
- ☐ Casters (set of four)
- ☐ Leveling casters (set of four)
- ☐ Flanged feet (set of four)
- ☐ 10" stainless steel stub back
- ☐ Reinforced high shelf for mounting salamander broiler

OPTIONS (FACTORY INSTALLED)

- ☐ Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- ☐ Hot tops

ENDURANCE GAS RESTAURANT RANGE – 6 Open Burners / 36" Wide Gas Range

Approved by _____ Date _____ Approved by _____ Date _____



ENDURANCE™ GAS RESTAURANT RANGE

6 Open Burners / 36" Wide Gas Range

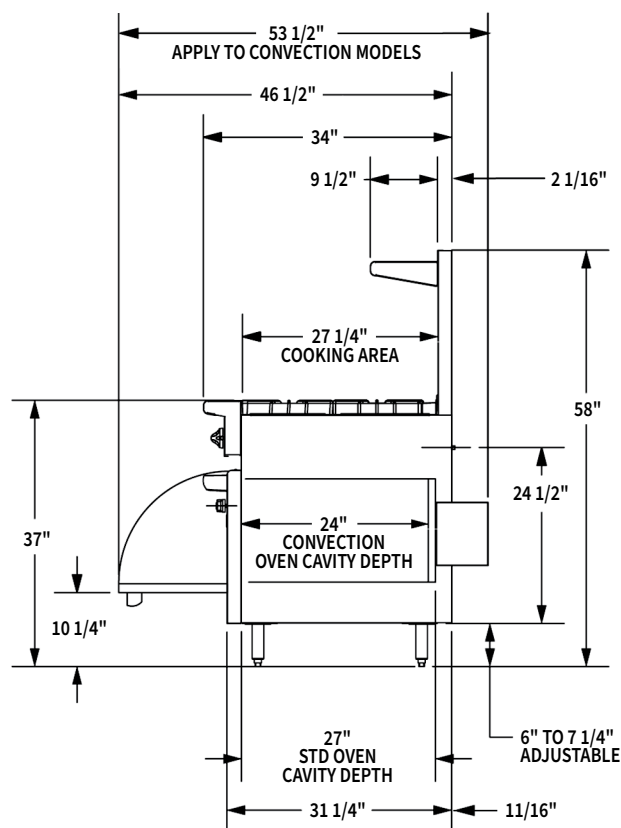
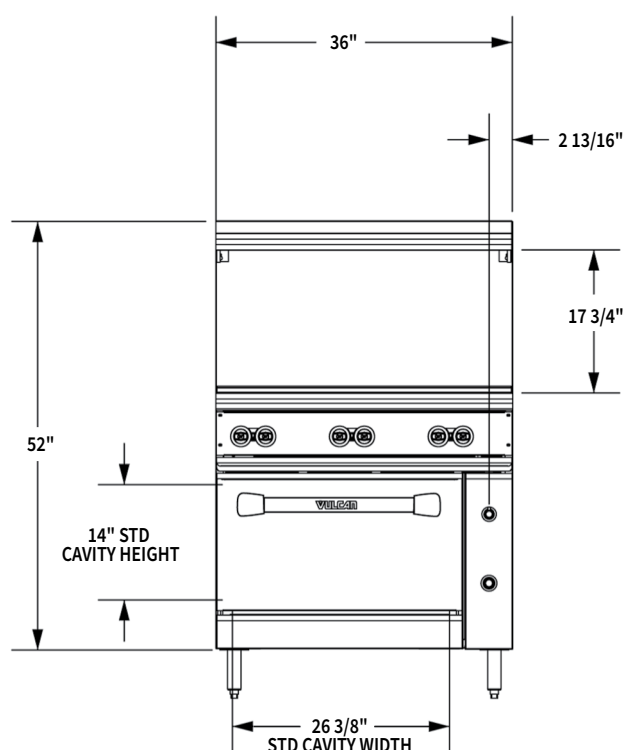
INSTALLATION INSTRUCTIONS

INSTALLATION MANUAL

1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be $\frac{3}{4}$ " or larger. If flexible connectors are used, the inside diameter must be $\frac{3}{4}$ " or larger.
3. 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.
4. 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/>.
5. Clearances

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-Combustible	0"	0"
Convection Oven Non-Combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.
7. This appliance is manufactured for commercial installation only and is not intended for home use.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FEET.



CAD and/or Revit Files Available

Top Configuration	Model	Description	Total Input BTU / Hr.	Shipping Weight Lbs. / KG
	36S-6BN	1 Standard Oven / 6 Burners / Natural Gas	215,000	520 / 236
	36S-6BP	1 Standard Oven / 6 Burners / Propane	215,000	520 / 236
	36C-6BN	1 Convection Oven / 6 Burners / Natural Gas	215,000	580 / 263
	36C-6BP	1 Convection Oven / 6 Burners / Propane	215,000	580 / 263

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



VG SERIES

Modular Gas Tilting Braising Pan



SELL SHEET

Model VG30

Shown with casters and washdown hose



ANSI/NSF Standard #4

SPECIFIER STATEMENT

Modular gas tilting braising pan. 36"/46" wide open base. Stainless steel front, sides and 12" legs with adjustable flanged feet. Stainless steel back. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings. Pan depth is 9.75". Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removable strainer. Stainless steel spring assist cover with wrap around handle and condensate lip. Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side. Drop away food receiving pan support mounts under pouring lip. Manually operated pan tilting mechanism with removable handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions. One 30,000 BTU/hr. burner for each 12" pan width. Burners shut off when pan is tilted 5°. Electronic ignition system for automatic burner light. Solid state temperature controls. Water tight controls and enclosures. Requires a 120/60/1 electrical power supply, 9.0 amps total draw. 3/4" rear gas connection and internal gas combination valve with integral regulator.

Exterior Dimensions:

____"w x 35 1/2"d x 40 1/2"h on 12" legs.

CSA design certified. Classified by UL to NSF Std. #4.

SPECIFY TYPE OF GAS WHEN ORDERING
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

Project _____

AIA # _____ SIS # _____

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

MODELS

- ☐ **VG30** 36" wide open base
- ☐ **VG40** 46" wide open base

STANDARD FEATURES

- Stainless steel front, back, sides and 12" legs with adjustable flanged feet
- Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings; stainless steel cooking surface bonded to steel plate; full width 4" return flange with formed pouring lip and removable strainer
- Stainless steel spring assist cover with wrap around cool to the touch handle and condensate lip
- Lid stops in place for vented cooking
- Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side
- Drop away food receiving pan support mounts under pouring lip
Note: DOV3 only an option for 30-gallon unit
- Manually operated anti-jam pan tilting mechanism with removable handle; pan can be fully tilted to empty completely with approximately 30 crank revolutions
- One 30,000 BTU/hr. burner for each 12" pan width; burners shut off when pan is tilted 5°; electronic ignition system for automatic burner lighting
- Solid state temperature controls, adjustable from 50°F to 425°F
- Water tight controls and enclosures
- Requires a 120/60/1 electrical power supply, 9.0 amps
- 3/4" rear gas connection
- One year limited parts and labor warranty
- Combination gas valve with built-in regulator

OPTIONS

- ☐ Motor driven pan lift with removable manual crank handle
- ☐ Two inch draw-off valve – left front straight with strainer (BPDOV-1) pan support will be removed on VG30
- ☐ Two inch draw-off valve – left front 90° left with strainer (BPDOV-2) pan support will be removed on VG30
- ☐ Two inch draw-off valve – left side 90° front with strainer (BPDOV-3)
- ☐ Standard security package includes:
 - Security screws and tackwelds
 - Includes securing crank handle, pan strainer and non-door type panels
 - Controls protected by lockable cover
 - Perforated flue cover
- ☐ Second year extended limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ☐ Set of four casters, (two locking)
- ☐ Faucet bracket assembly (adds 3" to width) enclosed
- ☐ (12") (18") double jointed single pantry faucet
- ☐ (12") (18") double jointed double pantry faucet
- ☐ Double pantry washdown hose with 16" add-on faucet with backflow preventer
- ☐ Double pantry washdown hose with backflow preventer
- ☐ Double pantry pot filler and backflow preventer
- ☐ Steaming pan insert rack to hold 12" x 20" pans (Qty. ____)
- ☐ 12" x 20" x 4" stainless steel drain waste pan with clear plastic hose
- ☐ Catch can with bail handle and drain hose for draw-off valve

VG SERIES – Modular Gas Tilting Braising Pan

Approved by _____ Date _____ Approved by _____ Date _____



VG SERIES

Modular Gas Tilting Braising Pan

SERVICE CONNECTIONS

GAS INPUT: ¾" N.P.T., Nat. 7"-10.5" W.C.; Propane, 11"-13" W.C.
See capacity schedule.

ELECTRICAL CONNECTION: Control circuit ⅞" dia. 120 volt,
1 phase, 15 amps, power cord.

IMPORTANT

1. A pressure regulator sized for this unit is included. Natural gas 7" W.C., propane gas 11" W.C. supply pressure.
2. Gas line connecting to appliance must be ¾" or larger. If flexible hose with quick connects are used the hose and quick connects BTU flow rate must be a minimum of 120% of the appliance data plate BTU rate.
3. 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.

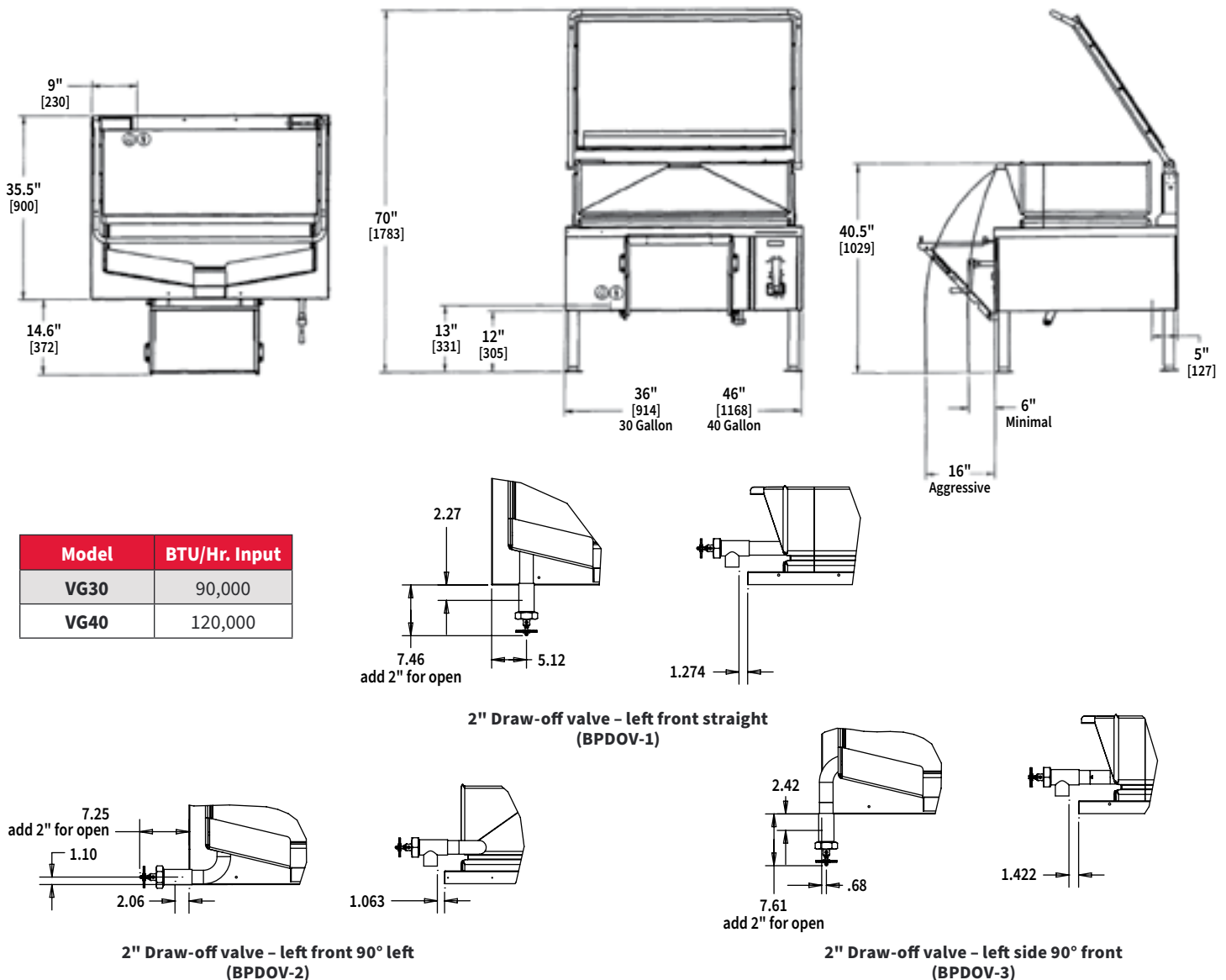
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.

Clearances:	Combustible	Non-combustible
Rear	6	0
Sides	2	0

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

Model	Cooking Surface Area	Capacity	4 oz. Portions
VG30	29" x 23"	30 gal./114 liters	960
VG40	39" x 23"	40 gal./152 liters	1280

INSTALLATION MANUAL



CAD and/or Revit Files Available

As continued product improvement is a policy of Vulcan, specifications are subject to change 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:

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

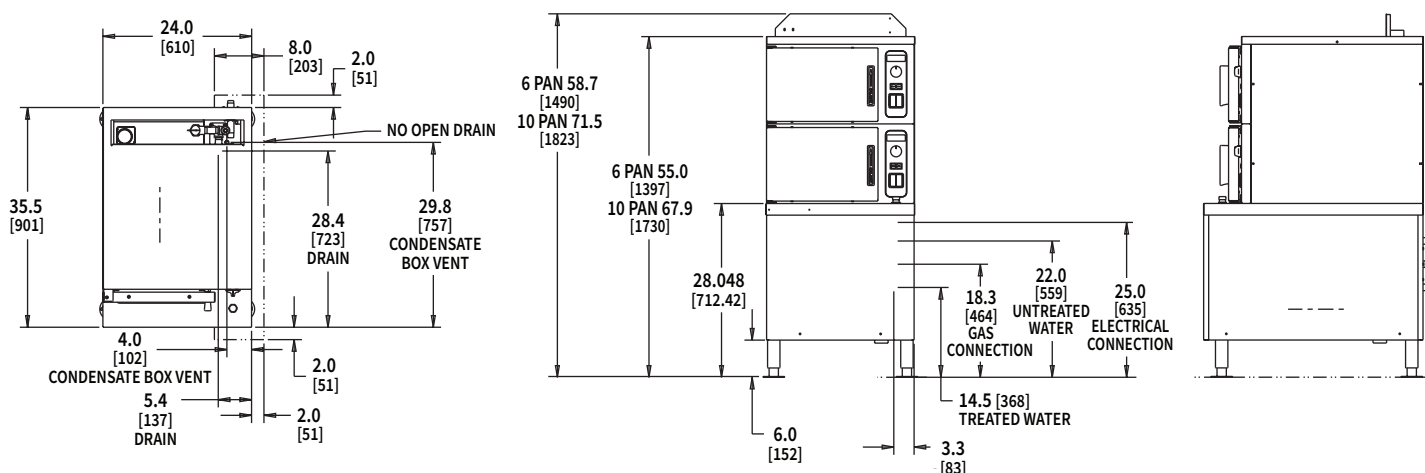
IMPORTANT

- 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.



MSA SERIES

Heavy Duty Gas Griddles



Model MSA48

[SELL SHEET](#)


SPECIFIER STATEMENT

Low profile heavy duty gas griddle, Vulcan Model No. _____. Stainless steel front, sides and front top ledge. Fully welded stainless and aluminized steel body frame. 11" low profile cooking height on 4" legs. 1" thick polished steel griddle plate with 12 gauge, 4" stainless steel back and tapered side splashes. Grease chute is fully welded to stop grease migration. One 27,000 BTU/hr. "U" shaped aluminized steel burner and mechanical snap action thermostat for each 12" of griddle width. Chrome thermostat knob guards. Temperature adjusts from 200° to 550°F. One pilot safety for every two burners. 3½" wide stainless steel grease trough. ¾" rear gas connection and gas pressure regulator.

Exterior Dimensions:

_____ "w x 33" d x 15½" h on 4" legs.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

Project _____

AIA # _____ SIS # _____

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

GRIDDLE MODELS PLATE OPTIONS

- | | |
|---|---|
| <input type="checkbox"/> MSA24- []: 24" w x 24" d | <input type="checkbox"/> 101: 1" Steel plate |
| <input type="checkbox"/> MSA36- []: 36" w x 24" d | <input type="checkbox"/> 201: 30" d Steel plate |
| <input type="checkbox"/> MSA48- []: 48" w x 24" d | <input type="checkbox"/> 105: 1" Hexavalent Chrome Plated |
| <input type="checkbox"/> MSA60- []: 60" w x 24" d | <input type="checkbox"/> CO1: ¾" Rapid Recovery™ Composite |
| <input type="checkbox"/> MSA72- []: 72" w x 24" d | <i>Note: 72" composite is not available.</i> |

Example: MSA36-201 is 36" Griddle with 30" deep steel plate

MSA48-CO1 is 48" Griddle with Rapid Recovery™ composite

STANDARD FEATURES

- Stainless steel front, sides and front top ledge with "Cool Bullnose" design
- Fully welded stainless and aluminized steel chassis frame
- 11" low profile cooking height on 4" adjustable legs
- 1" thick polished steel griddle plate with 12 gauge, 4" stainless steel back and tapered side splashes
- Spatula wide 3½" grease gutter and chute is fully welded for easier cleaning and to stop grease migration
- One 27,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width
- One embedded snap action thermostat per burner with temperature adjust from 200°F to 550°F on Steel or Chrome plate; temperature adjusts from 200°F to 450°F on Rapid Recovery™ plate
- Large 6 quart stainless steel grease drawer (2 drawers on 60" and 72" models)
- Heavy duty chromed thermostat knob guards
- One pilot safety valve for every two burners; safety will completely shut off gas to pilot and burners if pilot extinguishes
- Manual ignition
- Bottom heat shields
- ¾" rear gas connection and gas pressure regulator
- One year limited parts and labor warranty

OPTIONS

- ☐ Chrome plate (w/palmetto brush, scraper & blade)
- ☐ 30" Depth Steel Plate
- ☐ Rapid Recovery™ Plate
- ☐ Rear grease trough
- ☐ Under-device plumbing
- ☐ 10" Back splash
- ☐ Piezo ignition system (no ext. flame source required)
- ☐ Factory installed frame for clamshell accessory

ACCESSORIES (see last page)

MSA SERIES – Heavy Duty Gas Griddles

Approved by _____ Date _____ Approved by _____ Date _____



MSA SERIES

Heavy Duty Gas Griddles

INSTALLATION INSTRUCTIONS

INSTALLATION MANUAL

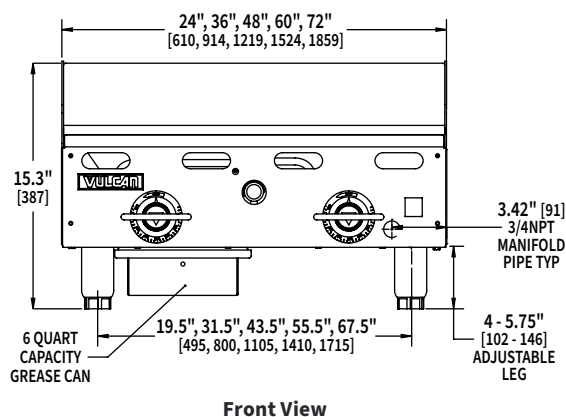
1. A gas pressure regulator supplied with the unit must be installed;
Natural Gas 4.0" (102 mm) W.C.
Propane Gas 10.0" (254 mm) W.C.
2. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible and 0" from non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.
3. These units are manufactured for installation in accordance with ANSI/NFPA-70, National Electrical code.
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

4. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

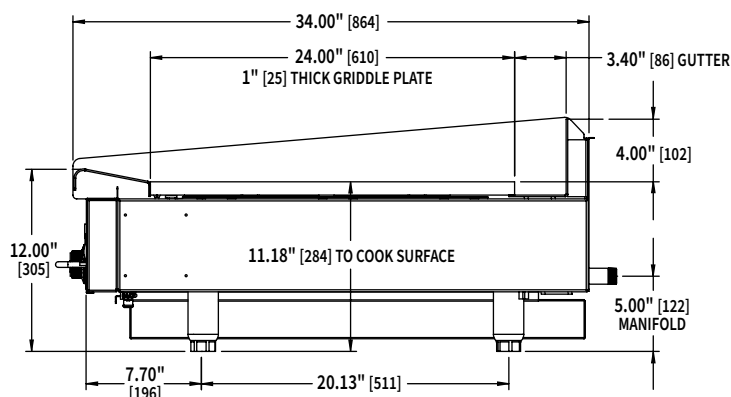
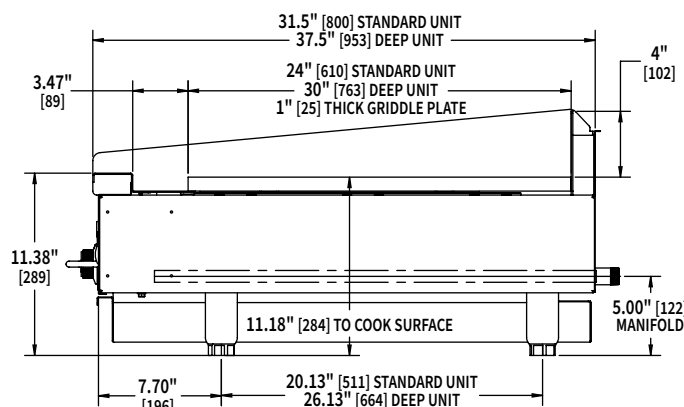
NOTE: In The Commonwealth of Massachusetts

All gas appliances vented through ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

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



NOTES:
1. ADJUSTABLE LEGS ARE 2" IN DIAMETER.
LEGS ARE RECESSED 1/4" FROM EACH SIDE.



CAD and/or Revit Files Available

Model	Width	Depth	Overall Height*	Working Height*	Number of Burners	Total BTU/Hr.	Number of Drawers	Approximate Shipping Weight
MSA24	24"	31½"	15¼"	11⅞"	2	54,000	1	285 lbs./129 kg.
MSA36	36"	31½"	15¼"	11⅞"	3	81,000	1	400 lbs./181 kg.
MSA48	48"	31½"	15¼"	11⅞"	4	108,000	1	480 lbs./218 kg.
MSA60	60"	31½"	15¼"	11⅞"	5	135,000	2	650 lbs./295 kg.
MSA72	72"	31½"	15¼"	11⅞"	6	162,000	2	790 lbs./358 kg.

*These are nominal dimensions and can vary by +1.75" with adjustable legs.

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



MSA SERIES

Heavy Duty Gas Griddles

ACCESSORIES (packaged and sold separately)



DESCRIPTION

PLATE RAIL

Stainless steel plate rail,
10 $\frac{5}{8}$ " depth

*Note: Standard plate rail accessories
are incompatible with rear grease
trough griddles*

ITEM

FOR

- ☐ **PLTRAIL-24** MSA24
- ☐ **PLTRAIL-36** MSA36
- ☐ **PLTRAIL-48** MSA48
- ☐ **PLTRAIL-60** MSA60
- ☐ **PLTRAIL-72** MSA72



CONDIMENT RAIL

Stainless steel condiment rail,
10 $\frac{5}{8}$ " depth. Pans not included.

*Note: Condiment rail accessories are
incompatible with rear grease trough
griddles*

- ☐ **CONRAIL-24** MSA24
- ☐ **CONRAIL-36** MSA36
- ☐ **CONRAIL-48** MSA48
- ☐ **CONRAIL-60** MSA60
- ☐ **CONRAIL-72** MSA72



CUTTING BOARD

Stainless steel cutting board
with Sani-Tuff®, 10 $\frac{5}{8}$ " depth

*Note: Cutting board accessories are
incompatible with rear grease trough
griddles*

- ☐ **CUTBD-24** MSA24
- ☐ **CUTBD-36** MSA36
- ☐ **CUTBD-48** MSA48
- ☐ **CUTBD-60** MSA60
- ☐ **CUTBD-72** MSA72



LEGS

6" stainless steel legs

- ☐ **LEGS-GRD6** All MSA



HOSE

$\frac{3}{4}$ " x 4' long gas flex hose
and quick disconnect

- ☐ **3/4QD-HOSE-4** All MSA



BANKING STRIP

Griddle Banking Strip

- ☐ **BANKING-STRIP** All MSA



EQUIPMENT STAND

Universal equipment stand 24"H,
 $\frac{1}{2}$ " marine edge, undershelf,
stainless steel, 5" casters

- ☐ **STAND/C-24** MSA24
- ☐ **STAND/C-36** MSA36
- ☐ **STAND/C-48** MSA48
- ☐ **STAND/C-60** MSA60
- ☐ **STAND/C-72** MSA72

INTEGRATED STAND

Equipment stand integrated into griddle unit
(37" working height)

- ☐ **ISTAND/C-24** MSA24
- ☐ **ISTAND/C-36** MSA36
- ☐ **ISTAND/C-48** MSA48
- ☐ **ISTAND/C-60** MSA60
- ☐ **ISTAND/C-72** MSA72

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



GS, GL & GT SERIES

Gas Fully Jacketed Kettles



Model GS60E



ANSI/NSF Standard #4



SPECIFIER STATEMENT

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.

Project _____

AIA # _____ SIS # _____

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

MODELS

- ☐ **GS40ES** 40 gallons 151 liters
- ☐ **GS60E** 60 gallons 227 liters
- ☐ **GL80E** 80 gallons 303 liters
- ☐ **GT100E** 100 gallons 379 liters
- ☐ **GT125E** 125 gallons 473 liters - **Discontinued**
- ☐ **GT150E** 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 AND SOLD SEPARATELY)

- ☐ 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

GS, GL & GT SERIES – Gas Fully Jacketed Kettles

Approved by _____ Date _____ Approved by _____ Date _____



GS, GL & GT SERIES

Gas Fully Jacketed Kettles

SERVICE CONNECTIONS

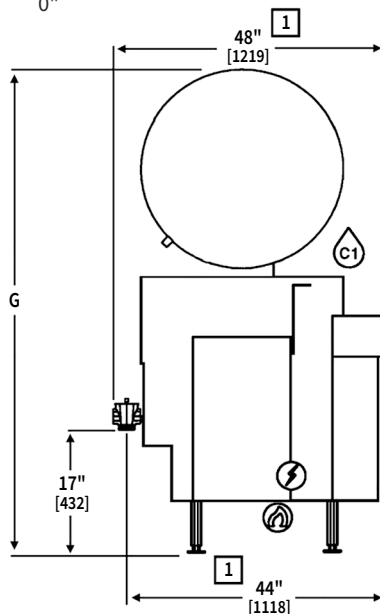
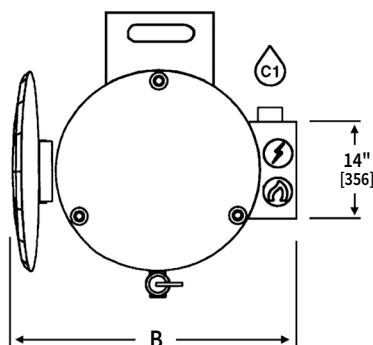
- Gas Supply:** ¾" NPT, 6" AFF, Volume per schedule.
- Electric Connection:** 120-1 Circuit, 0.3 KW, 16 AFF.
- Water:** Faucet location.

IMPORTANT

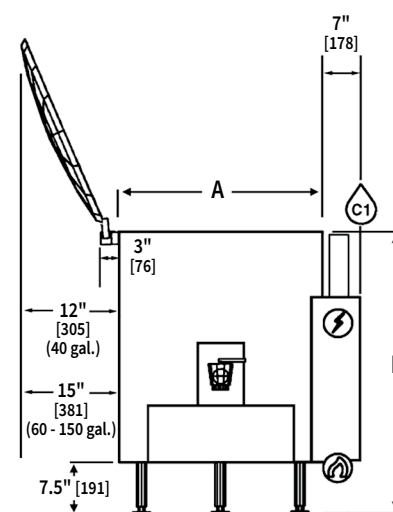
- A pressure regulator sized for this unit is included. Natural gas 8.0" W.C. Propane 10.5" W.C.
- Gas line connecting to unit must be ¾" or larger. If flexible connectors are used, the inside diameter must be at least the same as the ¾" iron pipe and rated for the correct gas input.
- Requires 120 volt, 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 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/>.
- Equipment Clearance:

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

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



INSTALLATION MANUAL



CAD and/or Revit Files Available

Model	Capacity	BTU/Hr. Input	A	B	C	D	E	F	G
GS40ES	40 gallons, 151 liters	135,000	36½ (927)	58½ (1486)	48 (1219)	44 (1118)	17 (432)	39 (991)	78 (1981)
GS60E	60 gallons, 227 liters	135,000	36½ (927)	58½ (1486)	48 (1219)	44 (1118)	17 (432)	39 (991)	78 (1981)
GL80E	80 gallons, 303 liters	135,000	36½ (927)	58½ (1486)	48 (1219)	44 (1118)	17 (432)	44 (1118)	83 (2108)
GT100E	100 gallons, 379 liters	135,000	36½ (927)	58½ (1486)	48 (1219)	44 (1118)	17 (432)	49 (1245)	88 (2235)
GT125E*	125 gallons, 473 liters	135,000	36½ (927)	58½ (1486)	48 (1219)	44 (1118)	17 (432)	56 (1422)	95 (2413)
GT150E	150 gallons, 568 liters	135,000	36½ (927)	58½ (1486)	48 (1219)	44 (1118)	17 (432)	62½ (1587)	101 (2565)

* Discontinued

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

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



80 Quart Planetary Floor Mixer

*The Perfect Mix of Value,
Performance & Durability*

*Features front mounted touch pad control
panel with 60-minute digital timer!*



Model

☐ SP80PL

Standard Features

- Powerful 3 HP custom built motor
- Gear-driven, high-torque transmission
- Heat-treated hardened steel alloy gears & shafts
- Four fixed speeds
- Oil bath transmission
- Thermal overload protection
- Front-mounted touch pad controls with 60-minute digital timer and last-batch recall
- Stainless steel, interlocking bowl guard with built-in fully welded ingredient chute
- Heavy duty bowl truck (pictured)
- Power bowl lift
- Rigid cast iron body
- Industry standard #12 attachment hub
- NSF approved enamel gray paint
- 6-foot cord and ground plug
- Automatic safety shut off, provides superior motor and transmission protection

Standard Accessories/Attachments

- 80 qt stainless steel bowl (#304 series)
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Non-slip rubber feet
- Bowl truck

Warranty

- Two year parts and labor

Optional Attachments/Accessories

- Seismic flange kit
- Vegetable slicer for #12 hub
- Shredder/grater for #12 hub
- Meat grinder for #12 hub
- Aileron (wing) whip
- 40 qt adapter kit
- 60 qt adapter kit
- Bowl scraper
- Correctional package
- Extended warranty

To select options, see complete list on back

Approved by: _____ Date: _____



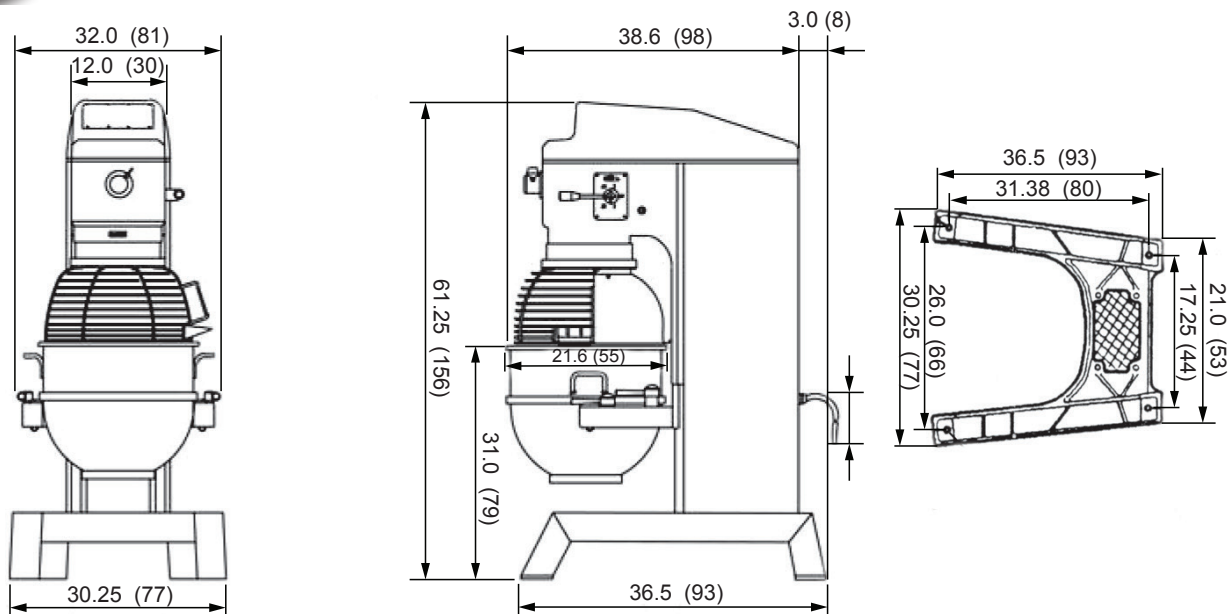
AutoQuotes

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



80 Quart Planetary Floor Mixer

SP80PL



UNIT: INCHES (CM)

Drawings available through KCL at www.kclcad.com.

SPECIFICATIONS

Model	Motor	Volts	Amps	Transmission Type	Capacity	Controls	Power Bowl Lift	Agitator Speeds (RPMs)		Attachment Speeds (RPMs)	
								First	Second	First	Second
SP80PL (3 Phase)	3 HP	208/60/3	12	Gear	80 qt 75.7 liter	Digital, front mounted timer & controls	1/8 HP Motor	60	105	67	118
								Third	Fourth	Third	Fourth
								176	310	198	349

DIMENSIONS | SHIPPING INFORMATION

Cartons are reinforced for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment. **This product ships on a pallet. Freight class 85.**

Model	Base Foot Print	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
SP80PL	30.25" W x 36.5 D (77 cm x 93 cm)	30.25" W x 38.6" D x 62" H (77 cm x 98 cm x 156 cm)	1,003 lbs (455 kg)	48" W x 48" D x 76" H (122 cm x 122 cm x 193 cm)	1,270 lbs (575 kg)

Mixer is constructed of a rigid cast iron body with front-mounted controls and 60-minute digital timer with last-batch recall. Mixer has 3 HP custom built motor with overload protection and gear-driven, high torque permanently lubricated transmission consisting of heat-treated hardened steel alloy gears and shafts. Mixer comes with 80 qt. stainless steel bowl, aluminum flat beater, stainless steel wire whip, bowl truck, aluminum spiral dough hook and non-slip rubber feet. Interlocked with stainless steel bowl guard with fully welded ingredient chute. Mixer has #12 attachment hub and interlocked bowl lift. Mixer is NSF and ETL listed. Two year parts and labor warranty.

OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS

MIXER:

- ☐ **XXSEISMIC KIT-LG** Seismic kit
- ☐ **XXBOWL-80** 80 qt stainless steel (S/S) bowl
- ☐ **XXBEAT-80** Alum. flat beater
- ☐ **XXBEAT-80SS** S/S flat beater
- ☐ **XXHOOK-80** Alum. dough hook
- ☐ **XXWHIP-80** S/S wire whip
- ☐ **XXHDWHIP80-4** Heavy-duty 4 mm S/S wire whip
- ☐ **XXAWHIP-80** 80 qt aileron whip
- ☐ **XXSCRIP-80** scraper with mounting kit
- ☐ **XXACC40-80** Adapter kit - 40 qt bowl, hook, beater and whip
- ☐ **XXACC60-80** Adapter kit - 60 qt bowl, hook, beater and whip

HUB:

- ☐ **XVSGH 9"** Slicer/Shredder/Grater housing only (no plates included-must select from plates listed on this sheet)
- ☐ **XASP** Adjustable slicing plate (for vegetables only)
- ☐ **XPH** Plate holder -*only 1 required
- Shredding Plates:**
 - ☐ **XSP332*** 3/32" (2.3 mm)
 - ☐ **XSP316*** 3/16" (4.7 mm)
 - ☐ **XSP14*** 1/4" (6.3 mm)
 - ☐ **XSP516*** 5/16" (7.9 mm)
 - ☐ **XSP12*** 1/2" (12.7 mm)
 - ☐ **XGP*** Grating plate

- ☐ **XMCA-SS** Meat grinder assembly (Polished stainless steel cylinder, worm gear, ring, and s/s pan. Includes knife, 3/16" plate, and pusher)
- ☐ **XXCK** Chopper knife for XMCA-SS
- Chopper Plate Sizes Available:**
 - ☐ **CP02-12** 1/16" (2 mm)
 - ☐ **CP04-12** 5/32" (4 mm)
 - ☐ **CP05-12** 3/16" (5 mm)
 - ☐ **CP06-12** 1/4" (6 mm)
 - ☐ **CP08-12** 5/16" (8 mm)
 - ☐ **CP10-12** 3/8" (10 mm)
 - ☐ **CP12-12** 1/2" (12 mm)
 - ☐ **CP14-12** 9/16" (14 mm)
 - ☐ **CP16-12** 5/8" (16 mm)
 - ☐ **CP18-12** 11/16" (18 mm)

- ☐ **CP00-12** Stuffing plate
- ☐ **XST12** 1/2" Stuffing tube (mutton)
- ☐ **XST34** 3/4" Stuffing tube (pork)

- ☐ **FACTORY INSTALLED OPTION:**
XXCORR-80 Correctional package, includes tamper resistant external fasteners.

- ☐ **EXTENDED WARRANTY**
SP-XDSPL Extended warranty for SP80PL mixer, extends factory warranty to 3 years. **Available only at time of purchase.**

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

PROJECT: _____ **ITEM NO.:** _____



SS SERIES FOOD WASTE DISPOSERS

Food waste disposers are a hygienic and environmentally sustainable way to manage pre- and post-consumer scraps in a foodservice establishment. The SS Series disposers are ideal for heavy-duty applications such as restaurants, schools and universities, healthcare facilities and hospitals, and government facilities.

PRODUCT FEATURES & SPECIFICATIONS

SS-SERIES

- Whether you serve 25 or 2,500 people, there is an InSinkErator disposer that's designed for your operation. From the small-capacity SS-100™ model to our large-capacity SS-1000™ workhorse, InSinkErator disposers deliver superior performance, quiet operation, maximum energy efficiency, and reliable service.

SYSTEM OVERVIEW

- Stainless steel and chrome-plated finish
- Corrosion-resistant, stainless steel grind chamber
- Heavy-duty induction motor with built-in thermal overload protection
- Enclosure provides protection against outside moisture with controlled power air flow to cool motor
- Extremely durable shredding elements
- Double-tapered Timken roller bearings provide a shock-absorbing cushion
- Triple lip seal protects motor from water damage
- Secondary spring-loaded oil seal provides double protection against water and loss of grease

CLEANING

- Disposers are easy to clean and maintain
- Wipe down exterior surfaces with a wet cloth
- Use warm soapy water on the splashguard



Commercial Disposer Sizing Chart

To determine the proper size disposer, use this recommended sizing chart. Sizing recommendations are given in general terms; actual capacities vary depending on the volume and type of food waste.

Volume Processed / Application		depending on the volume and type of food waste.				
		Light Majority Fruits & Vegetables	Medium 50/50 Mixture	Heavy Majority Meats & Seafood		
High Buffet/Cafeteria Government		SS-300	SS-300/ SS-500	SS-500	SS-500/ SS-1000	SS-500/ SS-1000
		SS-200	SS-300	SS-300/ SS-500	SS-500	SS-500/ SS-1000
Medium Full Service Restaurant		SS-100	SS-200	SS-300	SS-300/ SS-500	SS-1000
		SS-100	SS-100	SS-200	SS-300	SS-300/ SS-500
Low Limited Service Restaurant/Cafe/ Fast Casual		SS-100	SS-100	SS-200	SS-300	SS-300/ SS-500

A complete collection of our product drawings is available for download at the **InSinkErator Revit/CAD Library**, which can be found at www.insinkerator.com/foodservice. Product information is also accessible on **The KCL CADalog**. More information is available from KCL at www.kclcad.com.



1250 International Drive
Mount Pleasant, WI 53177
TEL: 800-845-8345






www.insinkerator.com/foodservice





WHAT'S INCLUDED

- Base disposer: 1 mounting gasket
- Disposer packages: 1 mounting/bowl assembly, 1 electrical control, 1 syphon breaker, 1 solenoid valve, and 1 flow control valve (the standard flow control valve will be sent with the unit unless the optional valve is specified)






MODEL & HORSEPOWER/ELECTRICAL REQUIREMENTS (CHOOSE ONE)

Small Capacity Disposers		
	<input type="checkbox"/> SS-100 1 HP	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, cULus <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.0/2.4/1.2 amps, cULus
	<input type="checkbox"/> 120/208-240V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, NOM <input type="checkbox"/> 100/200-230V, 50/60 Hz, 1 Ph, 10.4/5.2/5.4 amps	
	Water Usage:	<input type="checkbox"/> 5 GPM (18.9 LPM) standard water flow <input type="checkbox"/> 3 GPM (11.4 LPM) reduced water flow (optional)
Medium Capacity Disposer		
	<input type="checkbox"/> SS-200 2 HP	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, cULus <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 3.6/4.4/2.2 amps, cULus <input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, cULus, short body
	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 3.6/4.4/2.2 amps, cULus, short body <input type="checkbox"/> 208-240/460V, 60 Hz, 3 Ph, 3 Ph, 3.6/4.4/2.2 amps, NOM <input type="checkbox"/> 380V, 50/60 Hz, 3 Ph, 2.3 amps	
	Water Usage:	<input type="checkbox"/> 7 GPM (26.5 LPM) standard water flow <input type="checkbox"/> 5 GPM (18.9 LPM) reduced water flow (optional)
Large Capacity Disposers		
	<input type="checkbox"/> SS-300 3 HP	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 6.0/7.4/3.7 amps, CUL <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 6.0/7.4/3.7 amps, CUL, short body <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 7.0/8.6/3.7 amps, NOM
	<input type="checkbox"/> 415V, 50 Hz, 3 Ph, 4.9 amps <input type="checkbox"/> 220V, 50 Hz, 3 Ph, 7.2 amps <input type="checkbox"/> 380V, 50/60 Hz, 3 Ph, 4.1 amps	
	Water Usage:	<input type="checkbox"/> 8 GPM (30.3 LPM) standard water flow <input type="checkbox"/> 7 GPM (26.5 LPM) reduced water flow (optional)
	<input type="checkbox"/> SS-500 5 HP	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 8.6/8.8/4.4 amps, CUL <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 8.6/8.8/4.4 amps, CUL, short body <input type="checkbox"/> 230/460V, 50 Hz, 3 Ph, 9.0/4.5 amps
	<input type="checkbox"/> 415V, 50 Hz, 3 Ph, 6.0 amps <input type="checkbox"/> 380V, 50 Hz, 3 Ph, 8.9 amps	
	Water Usage:	<input type="checkbox"/> 8 GPM (30.3 LPM) standard water flow <input type="checkbox"/> 7 GPM (26.5 LPM) reduced water flow (optional)
	<input type="checkbox"/> SS-1000 10 HP	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 11.0/13.0/6.5 amps, CUL <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 11.0/13.0/6.5 amps, CUL, short body
	Water Usage:	<input type="checkbox"/> 10 GPM (37.9 LPM) standard water flow

DISPOSER MOUNTING ASSEMBLIES (CHOOSE ONE)

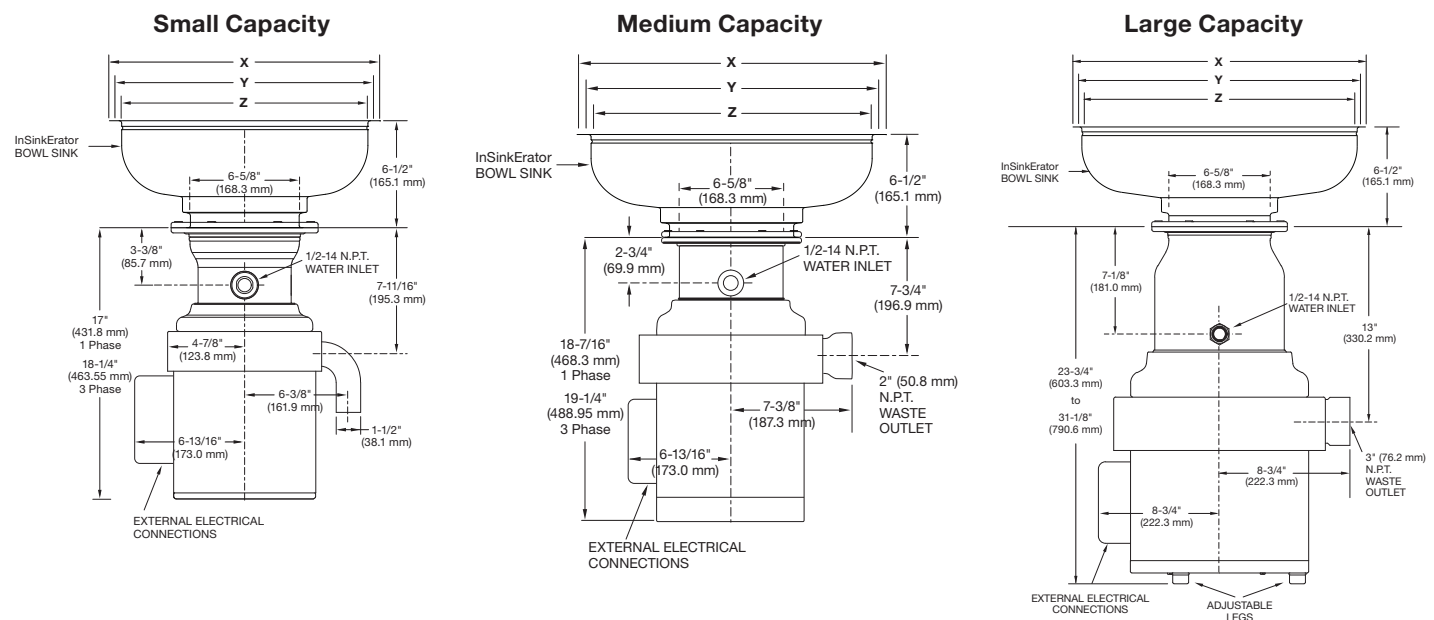
Sink Collar Mounts		Sink Bowl Mounts	
	<input type="checkbox"/> #5 Sink Flange Kit for 3-1/2"–4" (88.9 mm–101.6 mm) sink opening (support legs are recommended) <i>#5 adaptors only available on small and medium capacity disposers.</i>	Bowl Size	Kit Type
	<input type="checkbox"/> #6 Collar Adaptor Kit for welding into trough, for 6-5/8" (168.3 mm) opening, includes splash baffle	<input type="checkbox"/> 12" (304.8 mm) with one adjustable water nozzle <input type="checkbox"/> 15" (381.0 mm) with one adjustable water nozzle <input type="checkbox"/> 18" (457.2 mm) with two adjustable water nozzles	<input type="checkbox"/> Type A Sink Bowl Assembly <ul style="list-style-type: none"> • bowl • water nozzle(s) • bowl cover • splash baffle
	<input type="checkbox"/> #7 Collar Adaptor Kit for welding into sink, for 6-5/8" (168.3 mm) opening, includes splash baffle and stopper		<input type="checkbox"/> Type B Sink Bowl Assembly <ul style="list-style-type: none"> • bowl • water nozzle(s) • silver guard • splash baffle

ELECTRICAL CONTROLS (CHOOSE ONE)

<input type="checkbox"/> AS-101 Control Center AquaSaver®	<input type="checkbox"/> CC-101 Control Center	<input type="checkbox"/> CC-202 Control Center	<input type="checkbox"/> Manual Reverse Switch	<input type="checkbox"/> Manual Switch
				
<ul style="list-style-type: none"> Automatically changes direction Stainless-steel housing Automatic shut-off with power loss Line disconnect Programmable post-flush Timed run Automatically regulates water flow to grind load 	<ul style="list-style-type: none"> Automatically changes direction Stainless-steel housing Automatic shut-off with power loss Line disconnect Programmable post-flush Timed run 	<ul style="list-style-type: none"> Automatically changes direction Stainless-steel housing Automatic shut-off with power loss 	<ul style="list-style-type: none"> Manually changes direction Stainless-steel housing Automatic shut-off with power loss 	<ul style="list-style-type: none"> Single direction Polycarbonate housing Automatic shut-off with power loss

DISPOSER DIMENSIONS

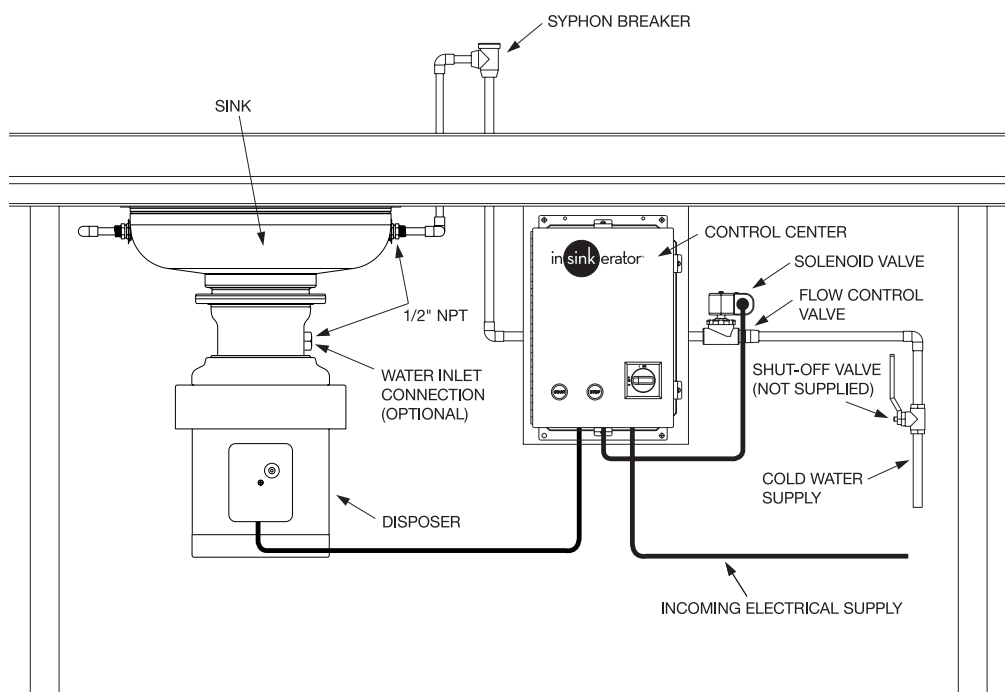
Standard models shown. A short body model is available on medium and large capacity disposers. Short body models reduce overall height by 1" (25.4 mm) on medium capacity disposers and by 3" (76.2 mm) on large capacity disposers.



If mounting directly to a sink, use dimension chart below for adaptor height in place of InSinkErator bowl sink height.
IMPORTANT: #5 adaptors only available on small and medium capacity disposers.

Bowl Mounts	Flange O.D. X	Work Table Hole Y	Flange I.D. Z	Height
12" (304.8 mm)	13-1/2" (342.9 mm)	12-1/4" (311.2 mm)	12" (304.8 mm)	6-1/2" (165.1 mm)
15" (381 mm)	16-1/2" (419.1 mm)	15-1/4" (387.4 mm)	15" (381.0 mm)	6-1/2" (165.1 mm)
18" (457.2 mm)	19-1/2" (495.3 mm)	18-1/4" (463.6 mm)	18" (457.2 mm)	6-1/2" (165.1 mm)
Collar Mounts	X	Y	Z	Height
#5	Fits Standard Sink Opening: 3-1/2" – 4" (88.9 mm – 101.6 mm)			2-3/4" (69.9 mm)
#6	7-13/16" (198.4 mm)	6-7/8" (174.6 mm)	6-5/8" (168.3 mm)	1-3/16" (30.2 mm)
#7	9-1/8" (231.8 mm)	7-7/8" (200.0 mm)	7-5/8" (193.7 mm)	2-1/16" (52.4 mm)

TYPICAL INSTALLATION - BOWL



REPLACING A COMPETITIVE DISPOSER

- Refer to the Mounting Adaptor Guide or Video for adaptors that fit competitor sink bowls or cones.
- Have sink bowl/cone type with appropriate dimensions available when contacting Customer Service with questions or to place an order.

SAMPLE SPECIFICATION

InSinkErator Food Waste Disposer. Food waste grinding system with _____ HP disposer, _____ control panel. _____ Volts, _____ Hz, _____ Phase operation. _____ disposer mount. Syphon breaker with 1/2" NPT connections; flow control valve; (1) 24V water solenoid.

PROJECT INFORMATION

Item Number: _____

Model Number: _____

Quantity: _____

Electrical

Requirements:

Manufacturer: InSinkErator

_____ volts _____ phase

Project: _____

Dealer: _____

Address: _____

City/State/Zip: _____

City/State/Zip: _____

Contact: _____

Contact: _____

Phone: _____

Phone: _____

Installer: _____

Consultant: _____

Contact: _____

Contact: _____

Phone: _____

Phone: _____



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

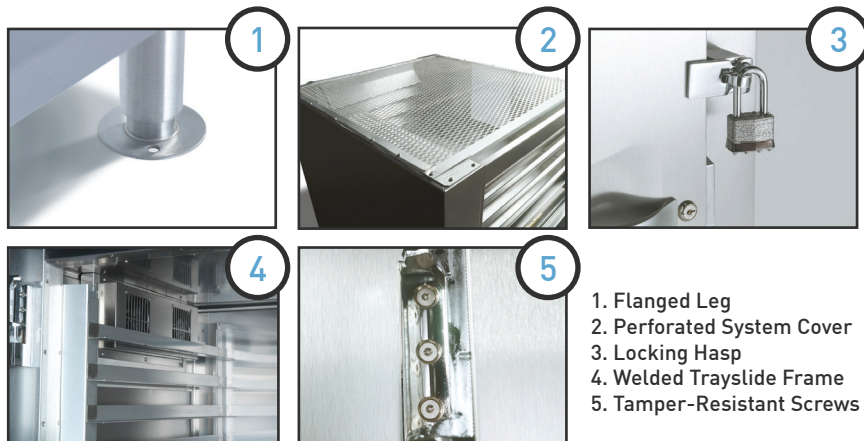
- Locking Hasp(s) to Secure Cabinet Contents (padlocks supplied by others)
- 6" High Stainless Steel Flanged Legs for Secure Mounting*
- Aluminum Perforated Screen System Cover Protects System
- Impact-Resistant Lexan Security Cover Protects Control while Allowing Full Visibility & Use
- 12 Pair Universal 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 _____

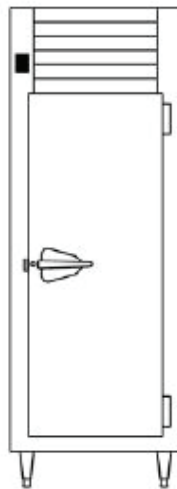


R Series

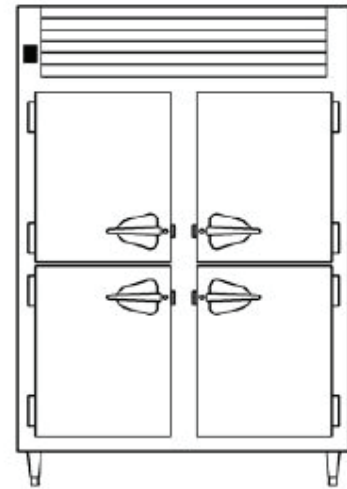
Refrigerator/Freezer/Hot Food Holding
Corrections Application

MODELS:

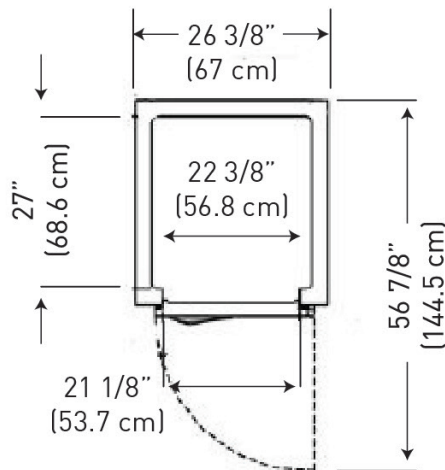
Reach-In Refrigerator/Freezer



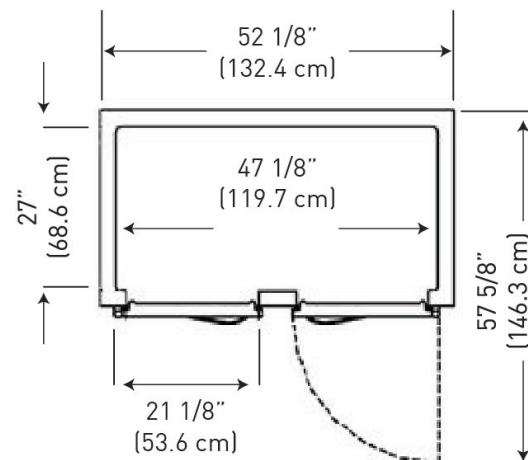
Elevation View
All 1 Section Models



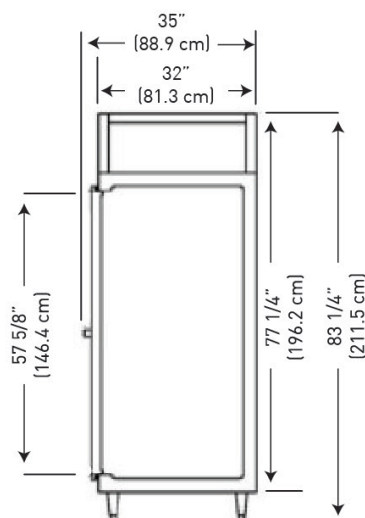
Elevation View
All 2 Section Models



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/>

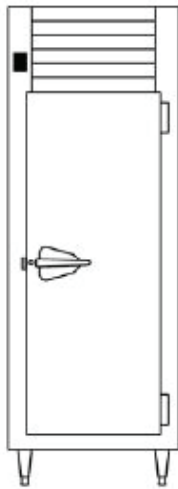


R Series

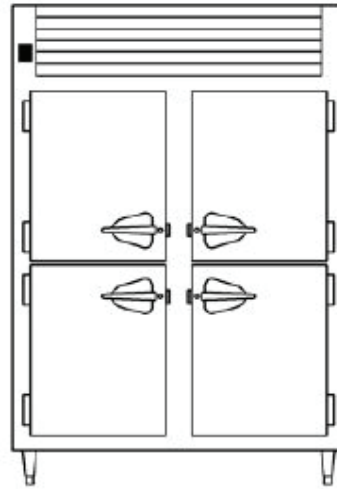
Refrigerator/Freezer/Hot Food Holding
Corrections Application

MODELS:

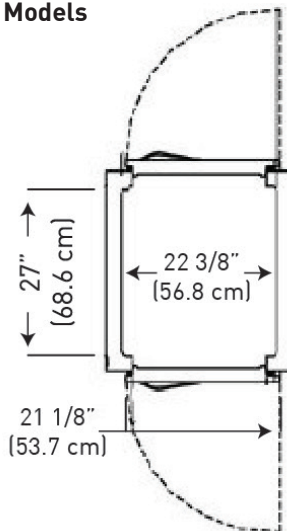
Pass-Thru Refrigerator/Freezer



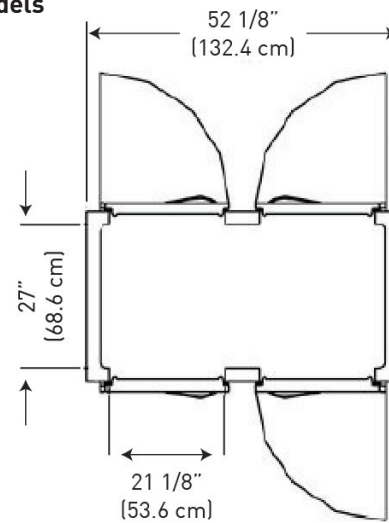
Elevation View
All 1 Section Models



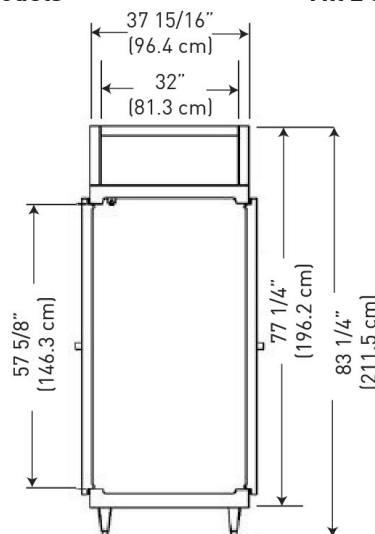
Elevation View
All 2 Section Models



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

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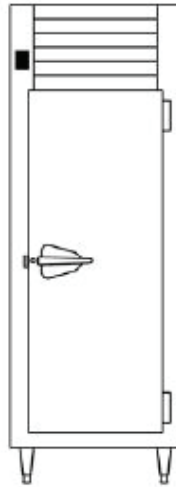


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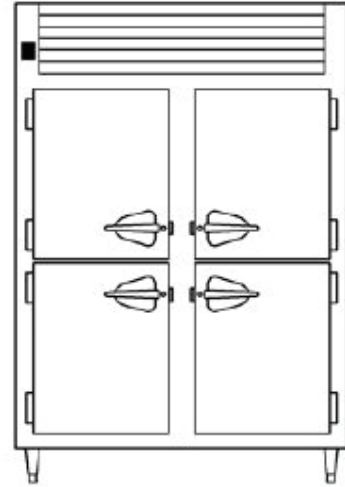
Refrigerator/Freezer/Hot Food Holding
Corrections Application

MODELS:

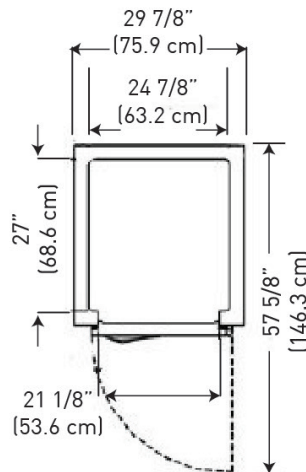
Reach-In Hot Food Cabinets



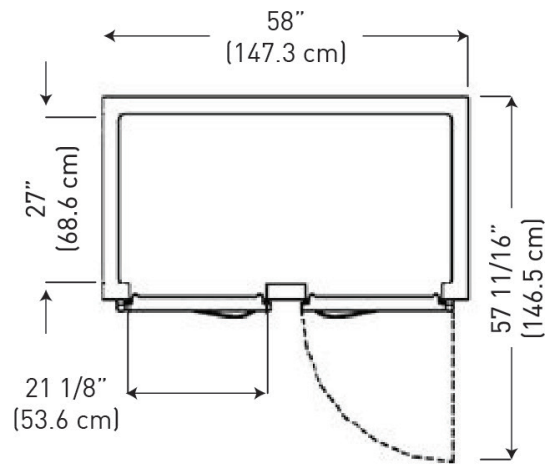
Elevation View
All 1 Section Models



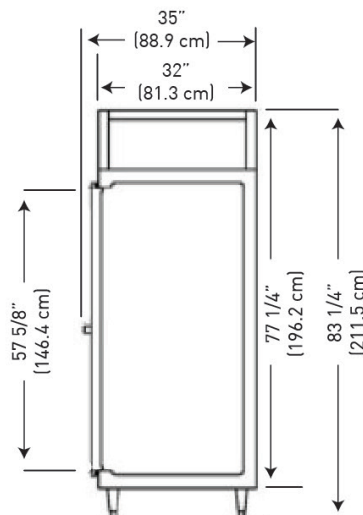
Elevation View
All 2 Section Models



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

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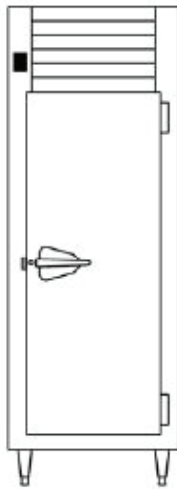


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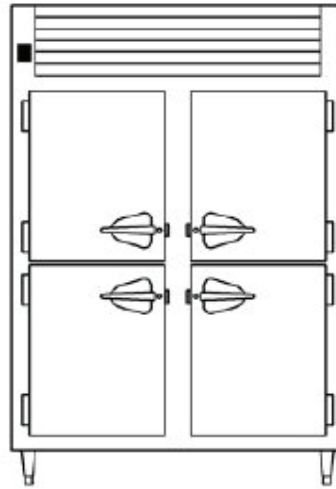
Refrigerator/Freezer/Hot Food Holding
Corrections Application

MODELS:

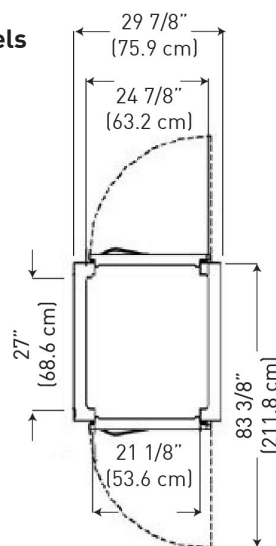
Pass-Thru Hot Food Cabinets



Elevation View
All 1 Section Models

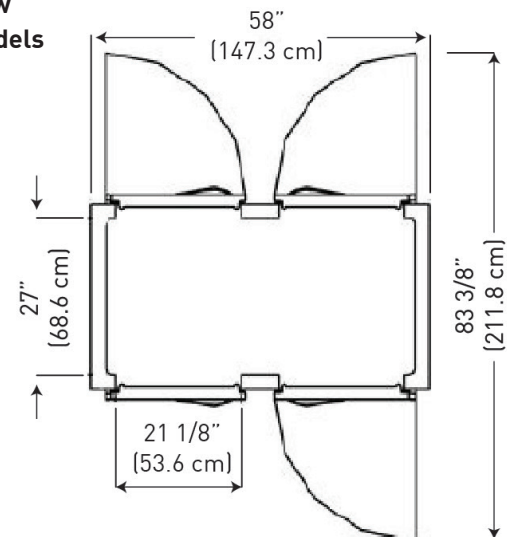


Elevation View
All 2 Section Models



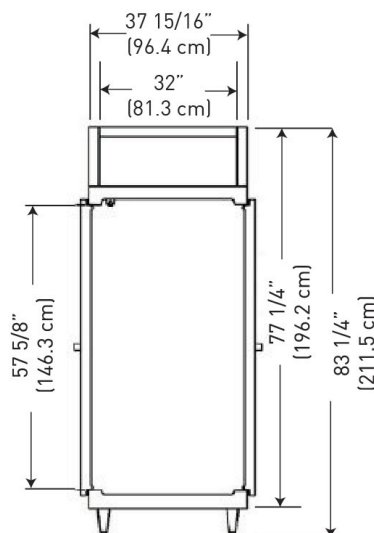
Plan View

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/>

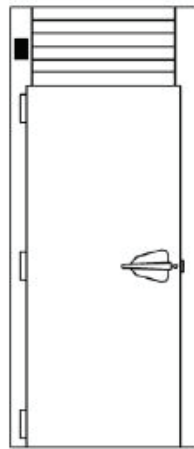


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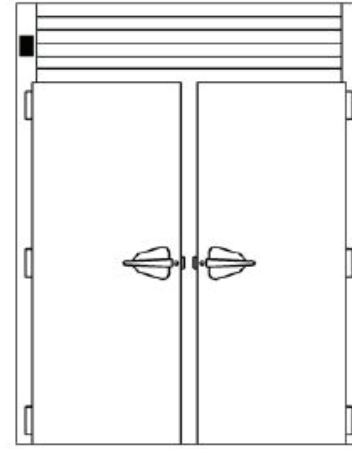
Refrigerator/Freezer/Hot Food Holding
Corrections Application

MODELS:

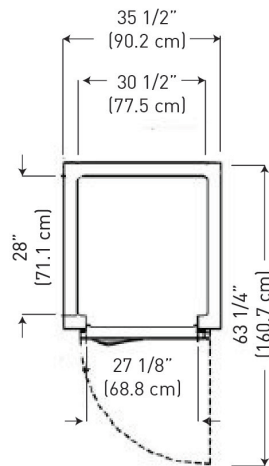
Roll-In



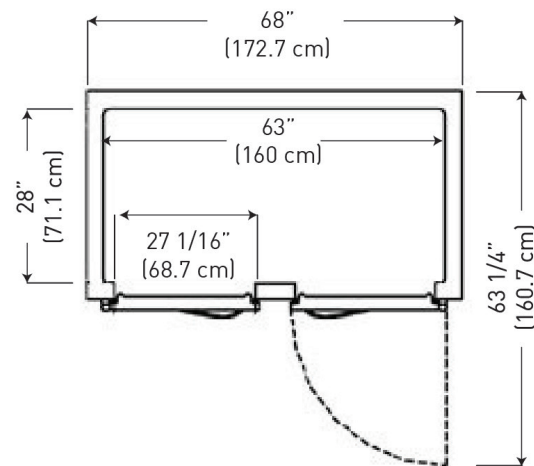
Elevation View
All 1 Section Models



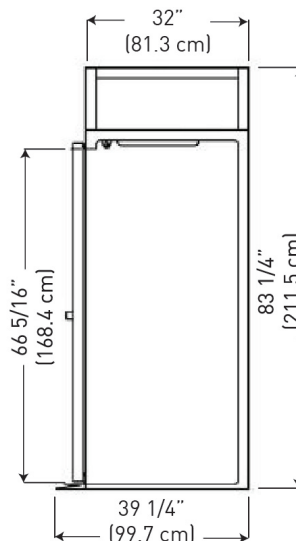
Elevation View
All 2 Section Models



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/>

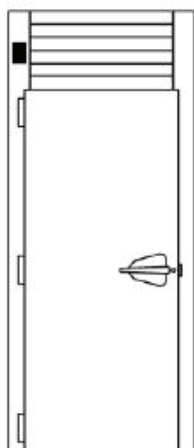


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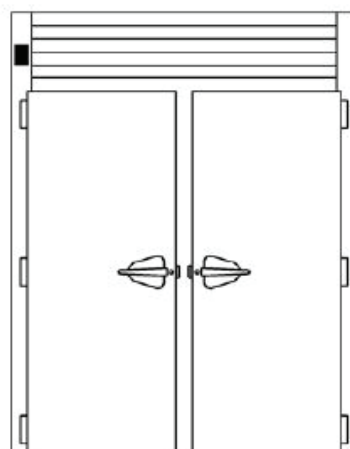
Refrigerator/Freezer/Hot Food Holding
Corrections Application

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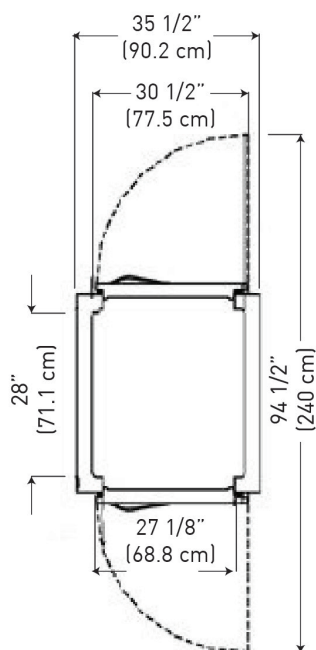
Roll-Thru



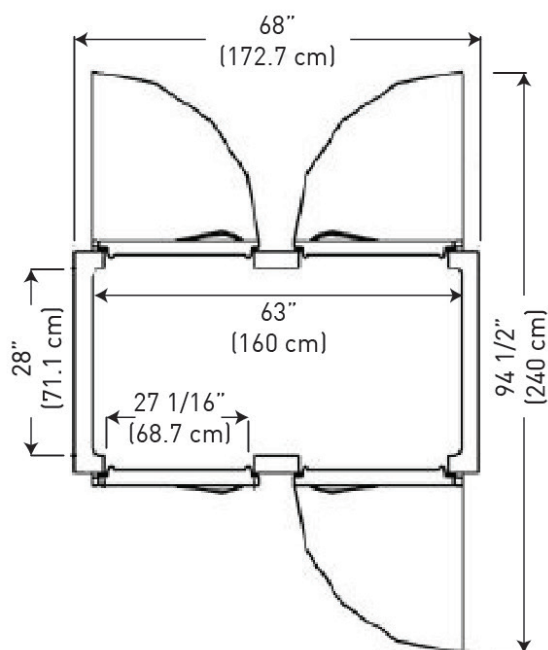
Elevation View
All 1 Section Models



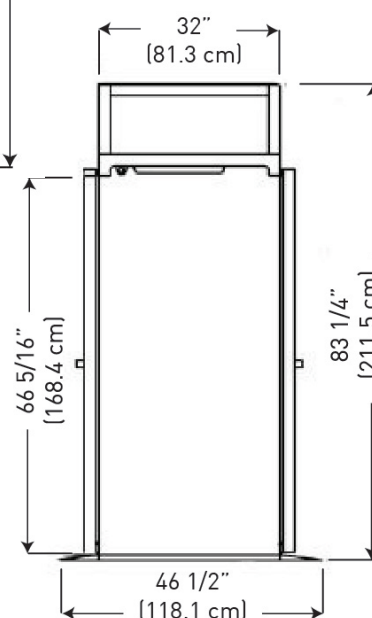
Elevation View
All 2 Section Models



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 ¹⁵ / ₁₆ " (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 ⁹ / ₁₆ " (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)		39⅞" (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	29⅞" (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	29⅞" (75.9 cm)		37 ¹⁵ / ₁₆ " (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 ⁹ / ₁₆ " (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)	39⅞" (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 5³/₈" from the top of the door frame to 20³/₈" to allow for heater fans.
- Roll-In/Thru: The available cabinet width narrows for 6" from the top of the door frame to 25³/₈" 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.



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

R Series

Refrigerator/Freezer/Hot Food Holding
 Corrections Application



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- Ref/Frz/HotFd are Built with In-House Brazed System Connections
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- Gasket-Protecting Metal Door Liners*
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- Guaranteed for Life Workflow™ Door Handles & Cam-Lift, Gravity Action Hinges
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CORRECTIONS FEATURES

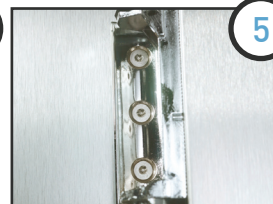
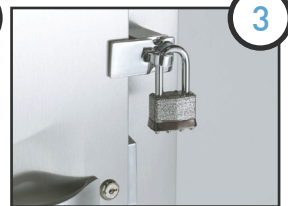
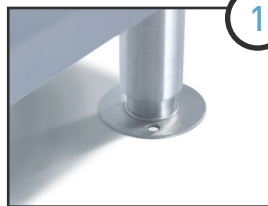
- Locking Hasp(s) to Secure Cabinet Contents (padlocks supplied by others)
- 6" High Stainless Steel Flanged Legs for Secure Mounting*
- Aluminum Perforated Screen System Cover Protects System
- Impact-Resistant Lexan Security Cover Protects Control while Allowing Full Visibility & Use
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- 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
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- 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 _____

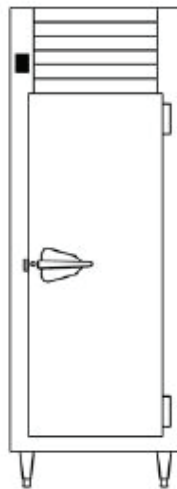


R Series

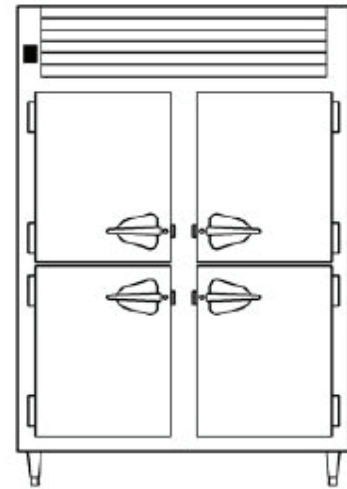
Refrigerator/Freezer/Hot Food Holding
Corrections Application

MODELS:

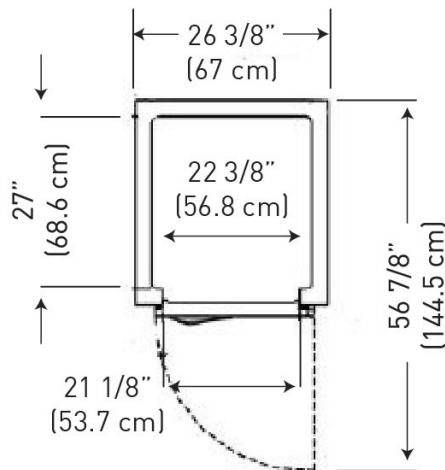
Reach-In Refrigerator/Freezer



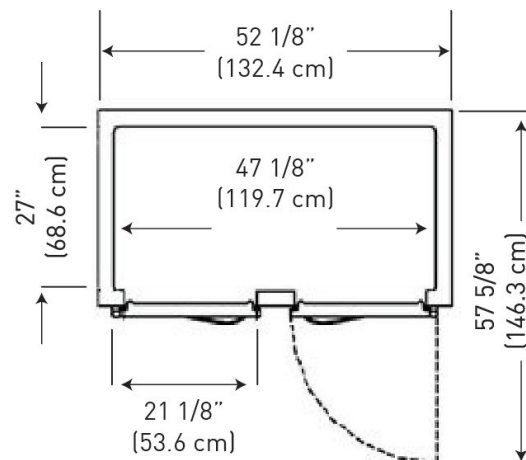
Elevation View
All 1 Section Models



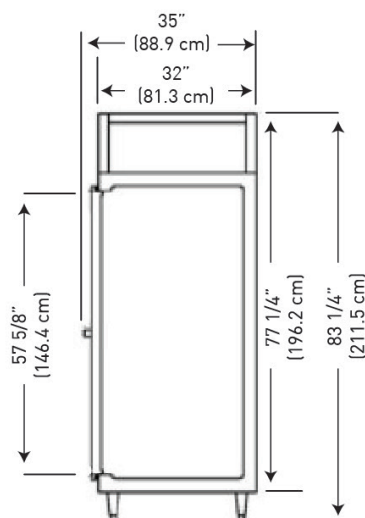
Elevation View
All 2 Section Models



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/>

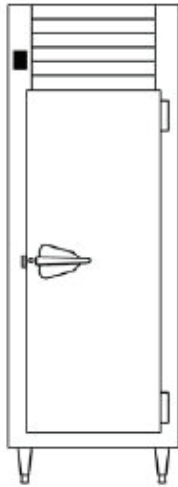


R Series

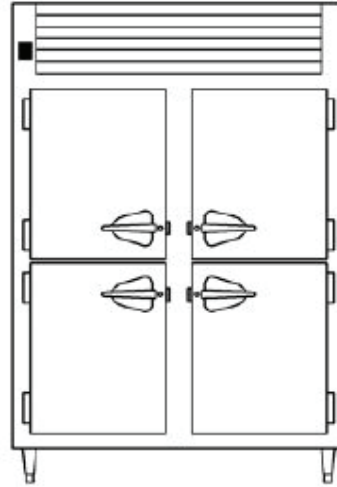
Refrigerator/Freezer/Hot Food Holding
Corrections Application

MODELS:

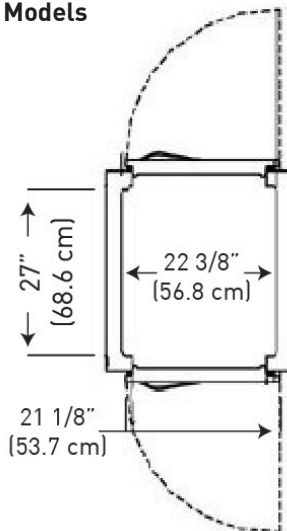
Pass-Thru Refrigerator/Freezer



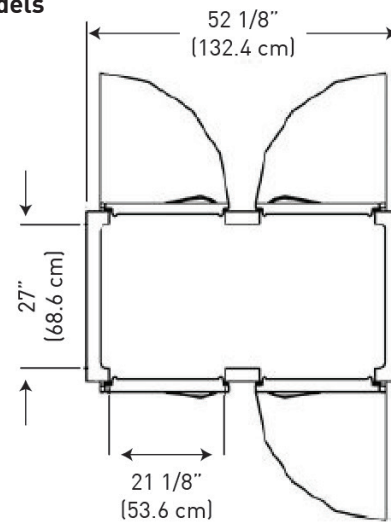
Elevation View
All 1 Section Models



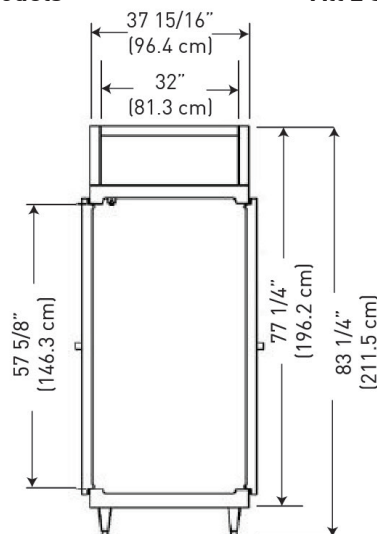
Elevation View
All 2 Section Models



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/>

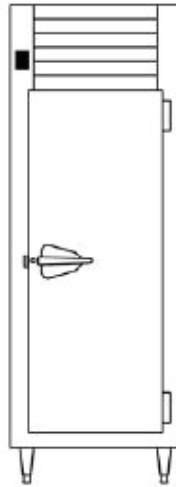


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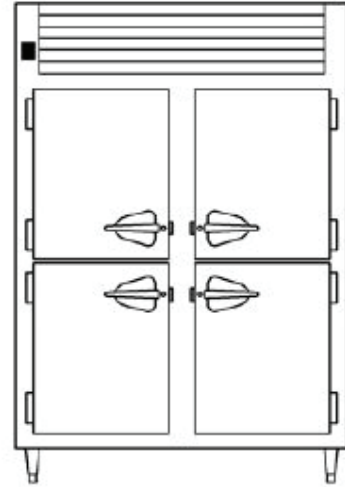
Refrigerator/Freezer/Hot Food Holding
Corrections Application

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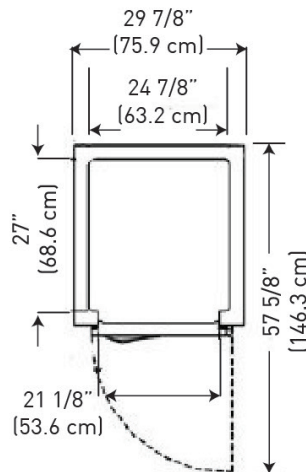
Reach-In Hot Food Cabinets



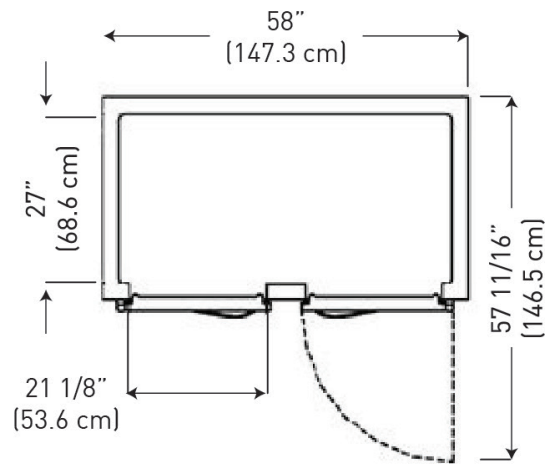
Elevation View
All 1 Section Models



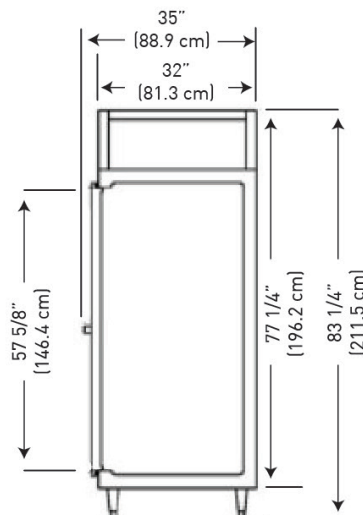
Elevation View
All 2 Section Models



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/>

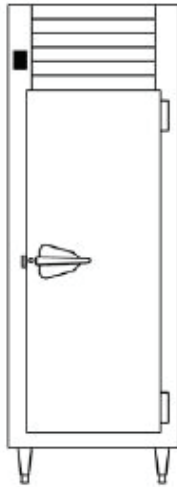


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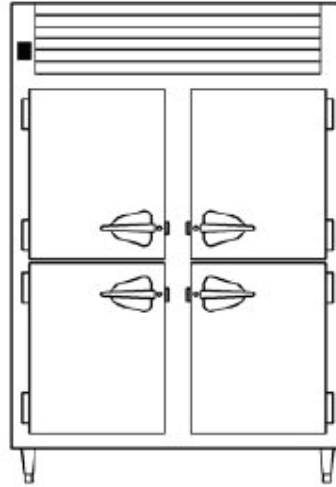
Refrigerator/Freezer/Hot Food Holding
Corrections Application

MODELS:

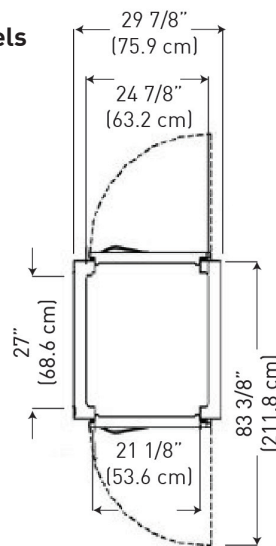
Pass-Thru Hot Food Cabinets



Elevation View
All 1 Section Models

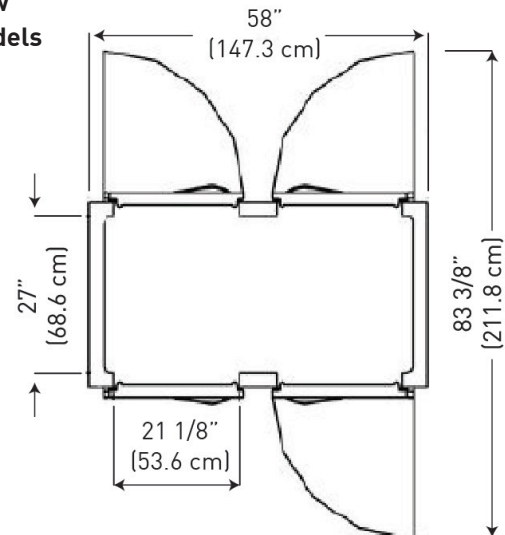


Elevation View
All 2 Section Models



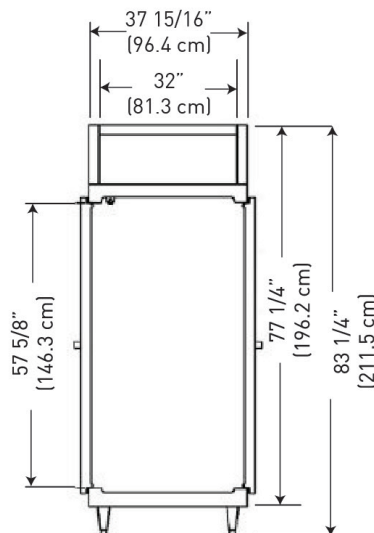
Plan View

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/>

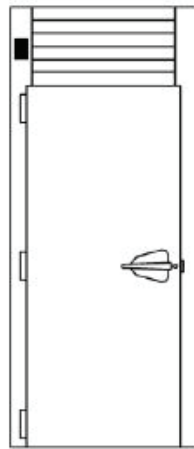


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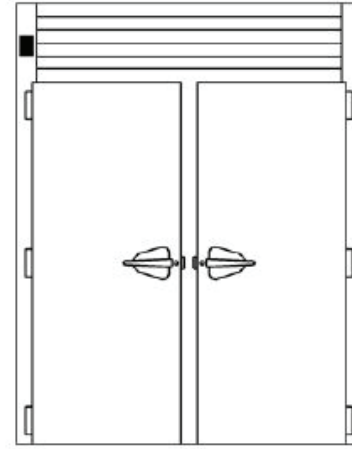
Refrigerator/Freezer/Hot Food Holding
Corrections Application

MODELS:

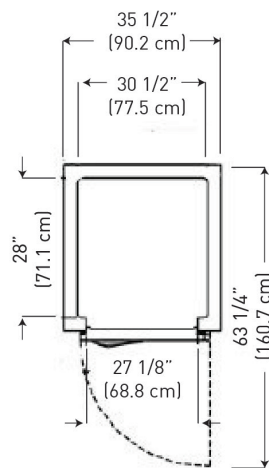
Roll-In



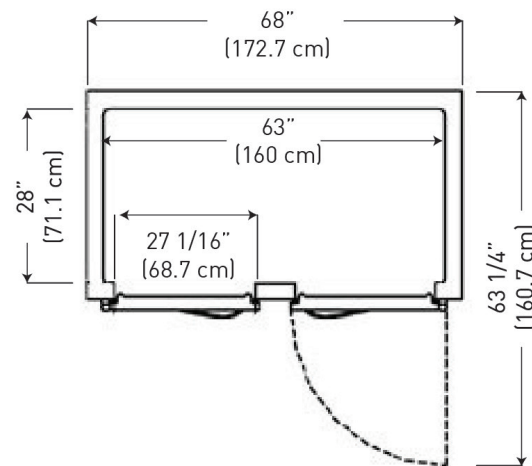
Elevation View
All 1 Section Models



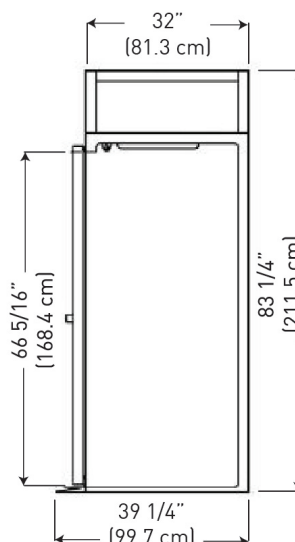
Elevation View
All 2 Section Models



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/>

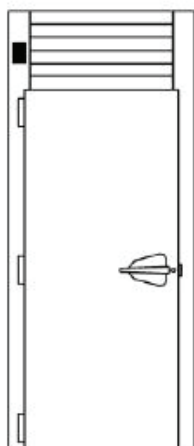


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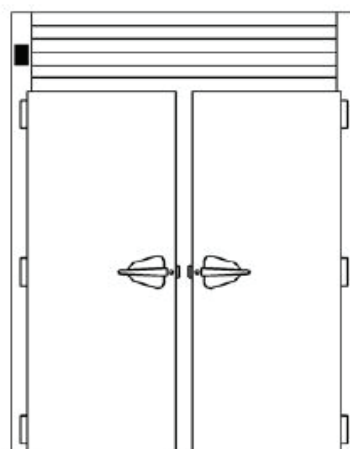
Refrigerator/Freezer/Hot Food Holding
Corrections Application

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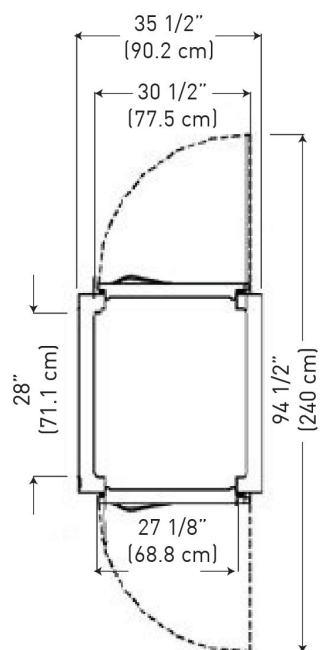
Roll-Thru



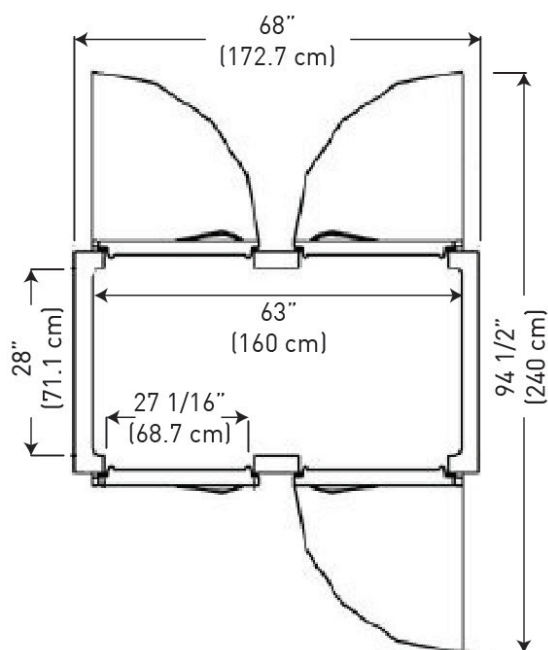
Elevation View
All 1 Section Models



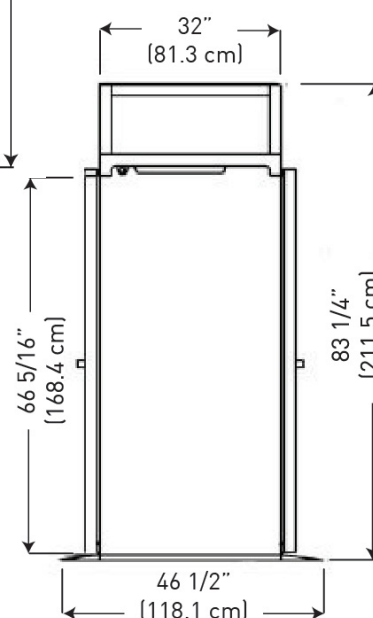
Elevation View
All 2 Section Models



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 ¹⁵ / ₁₆ " (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 ⁷ / ₁₆ " (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 ¹ / ₈ " (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	29⅞" (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	29⅞" (75.9 cm)		37 ¹⁵ / ₁₆ " (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 ⁷ / ₁₆ " (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 ¹ / ₈ " (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 5³/₈" from the top of the door frame to 20³/₈" to allow for heater fans.
- Roll-In/Thru: The available cabinet width narrows for 6" from the top of the door frame to 25³/₈" 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.



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

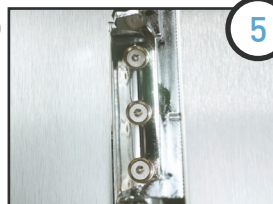
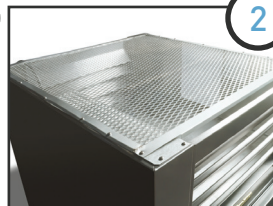
- Locking Hasp(s) to Secure Cabinet Contents (padlocks supplied by others)
- 6" High Stainless Steel Flanged Legs for Secure Mounting*
- Aluminum Perforated Screen System Cover Protects System
- Impact-Resistant Lexan Security Cover Protects Control while Allowing Full Visibility & Use
- 12 Pair Universal 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 _____

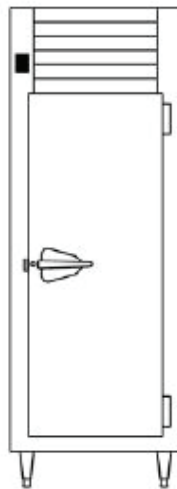


R Series

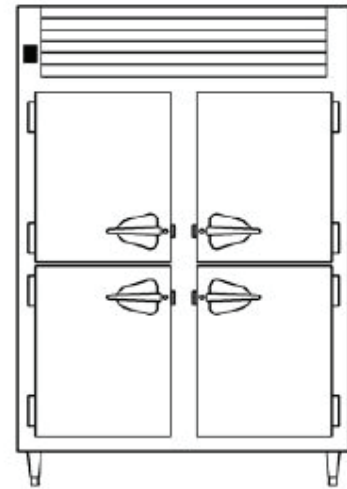
Refrigerator/Freezer/Hot Food Holding
Corrections Application

MODELS:

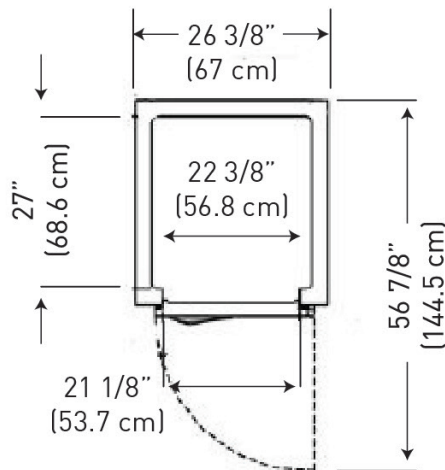
Reach-In Refrigerator/Freezer



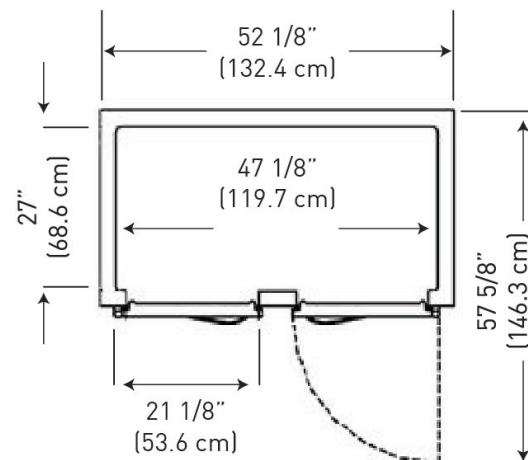
Elevation View
All 1 Section Models



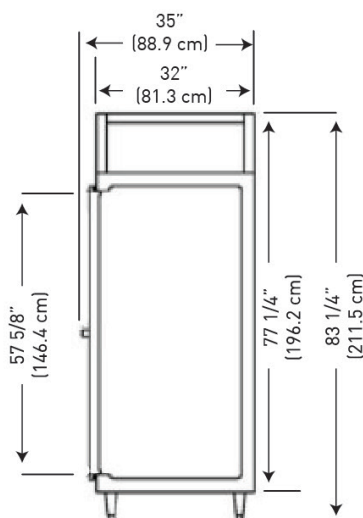
Elevation View
All 2 Section Models



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/>

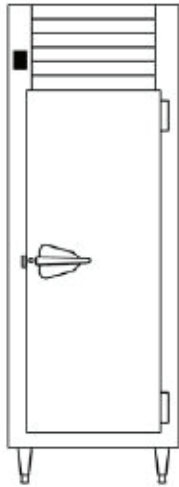


R Series

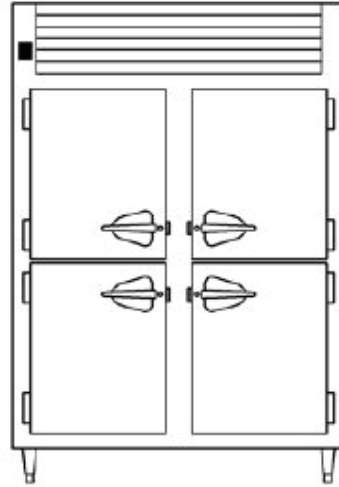
Refrigerator/Freezer/Hot Food Holding
Corrections Application

MODELS:

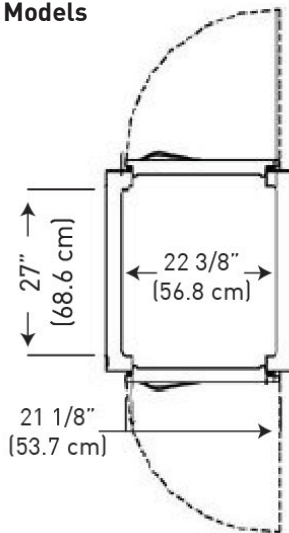
Pass-Thru Refrigerator/Freezer



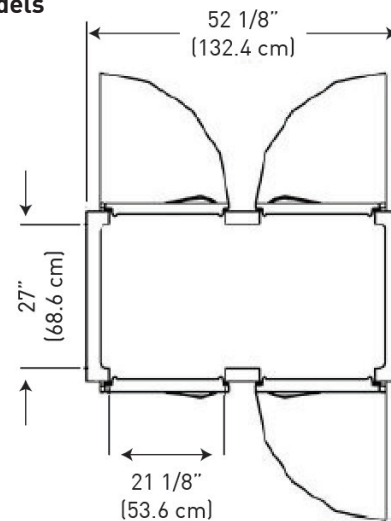
Elevation View
All 1 Section Models



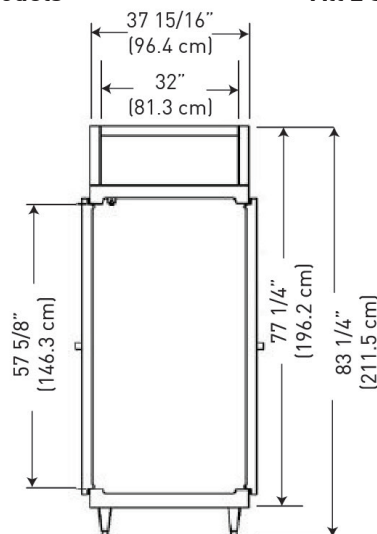
Elevation View
All 2 Section Models



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/>

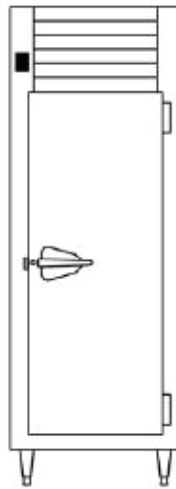


R Series

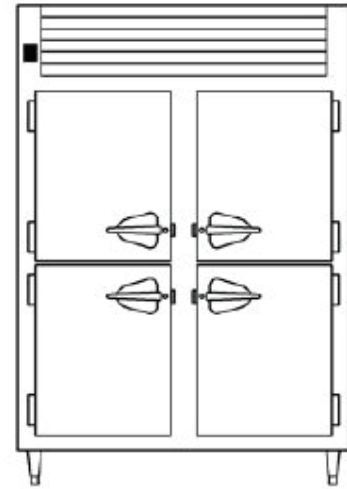
Refrigerator/Freezer/Hot Food Holding
Corrections Application

MODELS:

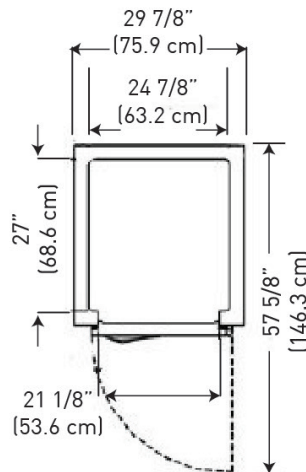
Reach-In Hot Food Cabinets



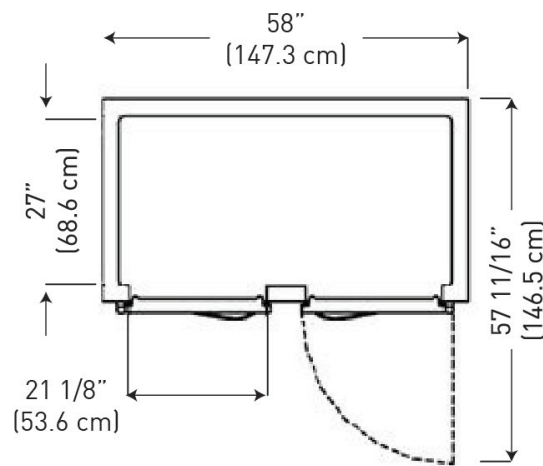
Elevation View
All 1 Section Models



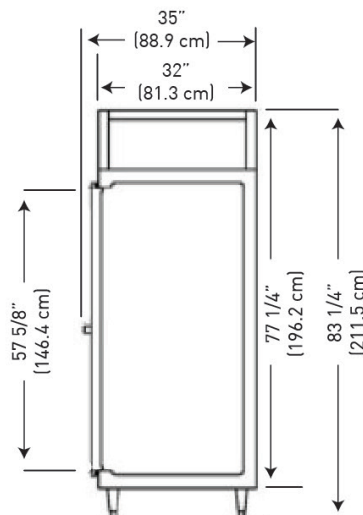
Elevation View
All 2 Section Models



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/>

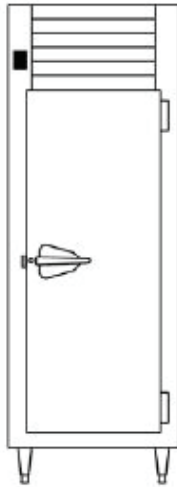


R Series

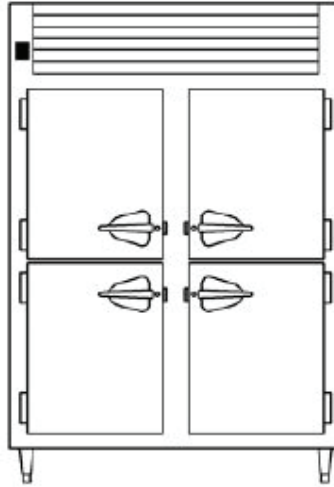
Refrigerator/Freezer/Hot Food Holding
Corrections Application

MODELS:

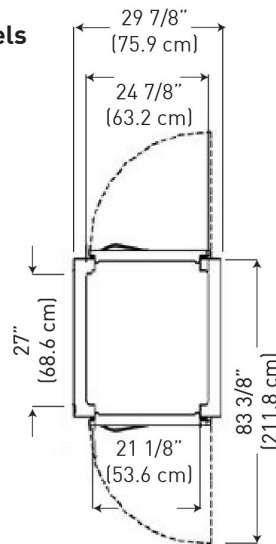
Pass-Thru Hot Food Cabinets



Elevation View
All 1 Section Models

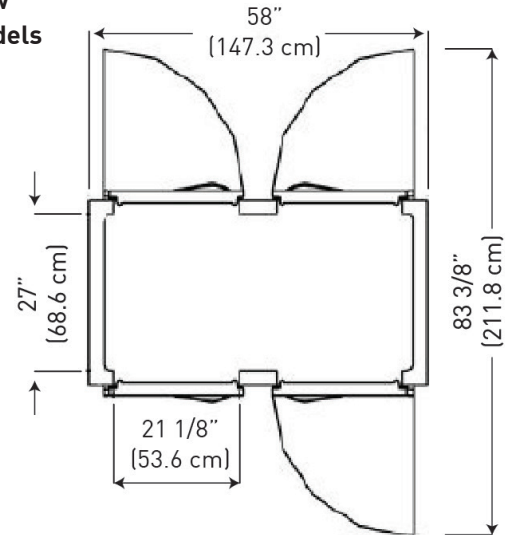


Elevation View
All 2 Section Models



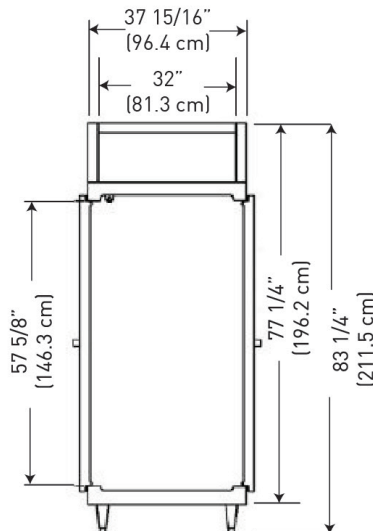
Plan View

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/>

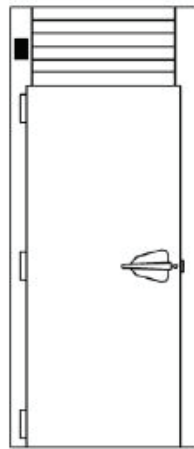


R Series

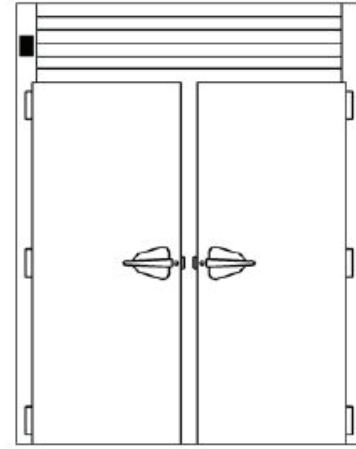
Refrigerator/Freezer/Hot Food Holding
Corrections Application

MODELS:

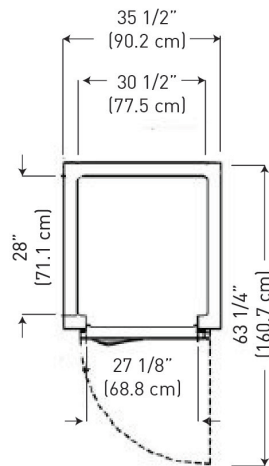
Roll-In



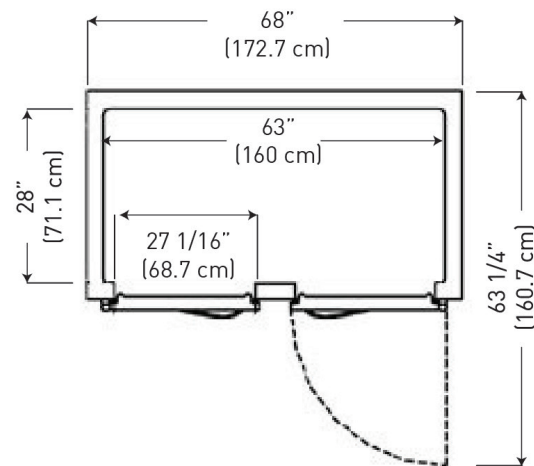
Elevation View
All 1 Section Models



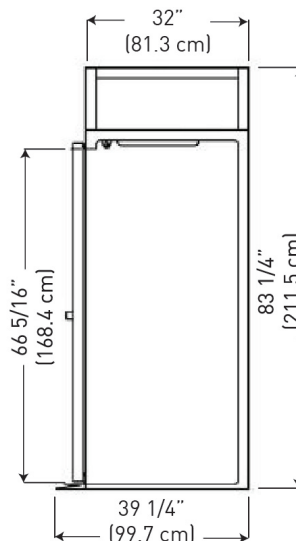
Elevation View
All 2 Section Models



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/>

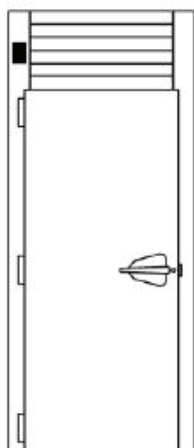


R Series

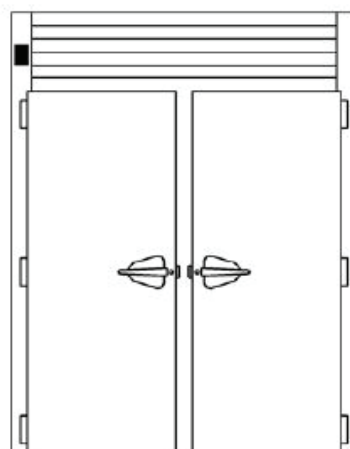
Refrigerator/Freezer/Hot Food Holding
Corrections Application

MODELS:

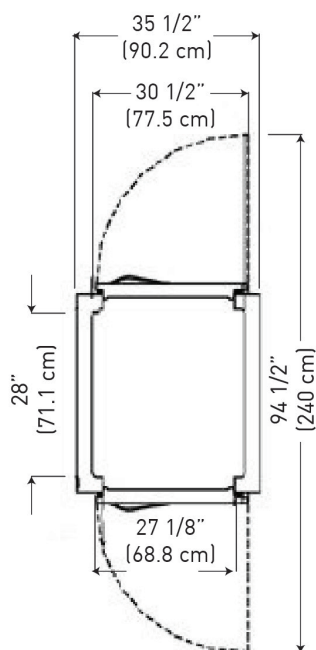
Roll-Thru



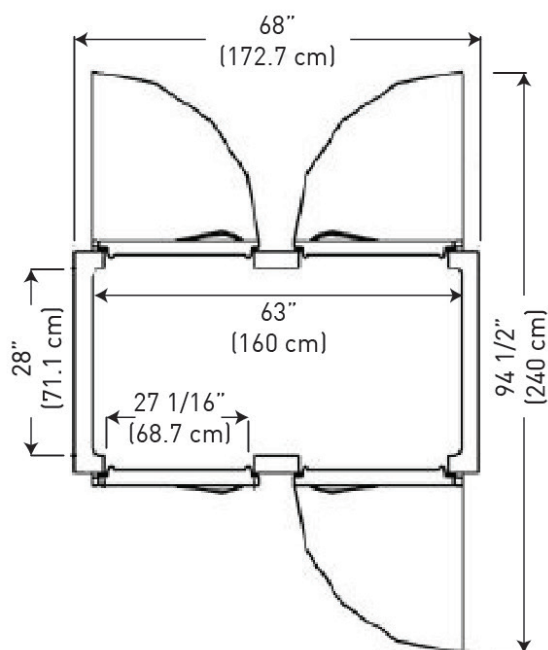
Elevation View
All 1 Section Models



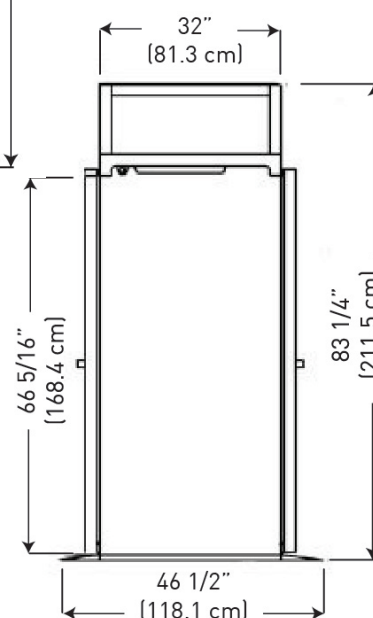
Elevation View
All 2 Section Models



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 ¹⁵ / ₁₆ " (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 ⁹ / ₁₆ " (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)		39⅛" (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	29⅞" (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	29⅞" (75.9 cm)		37 ¹⁵ / ₁₆ " (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 ⁹ / ₁₆ " (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)	39⅛" (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 5³/₈" from the top of the door frame to 20³/₈" to allow for heater fans.
- Roll-In/Thru: The available cabinet width narrows for 6" from the top of the door frame to 25³/₈" 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.



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

R/A Series

30" Wide Reach-In Refrigerator
 32" Deep, Self-Contained



STANDARD PRODUCT FEATURES

- R = Stainless Steel Exterior & Interior
- A = Stainless Steel Exterior & Anodized Aluminum Interior
- Variable Speed Compressor Adapts to the Specific Work Environment
- Traulsen's Smart Control™ with LED Display
- StayClear™ Condenser Coil
- Balanced, Self-Contained Refrigeration System Using R290 Refrigerant
- Full or Half-Height Stainless Steel Door(s) with Lock(s)
- Anti-Condensate Door Perimeter Heater
- Self-Closing Door with Stay Open Feature at 120 Degrees
- Standard Door Hinging: 132W = Right (other hings available)
- Automatically Activated LED Lights
- Stainless Steel Breaker Caps
- Three Adjustable, Coated Wire Shelves Per Section, Supported on Shelf Pins (factory installed)
- Automatic Non-Electric Condensate Evaporator
- Magnetic Snap-In EZ-Clean™ Door Gasket
- Gasket-Protecting Raised Door Liner
- Thermostatic Expansion Valve Metering Device
- Stainless Steel One-Piece Louver Assembly
- 9' Cord & Plug Attached
- Set of (4) 6" High Adjustable Stainless Steel Legs

ACCESSORIES & OPTIONS

- SmartConnect™ Monitoring App with Wi-Fi Connectivity
- Stainless Steel Finished Back with Rear Louvers
- Option to Relocate Electrical Box
- Accommodates EZ-Clean™ Tray Racks
- #1 Type Trayslides to Accommodate either (1) 18" x 26" or (2) 14" x 18" Pans
- #4 Type Trayslides to Accommodate 18 to 19 Levels for 18" x 26" Pans
- Universal Type Trayslides to Accommodate Either (1) 18" x 26", (2) 14" x 18", or (2) 12" x 20" Pans
- Additional Coated Wire or Optional Stainless Steel Shelves
- Stainless Steel Banking Strip
- EZ-Open™ Foot Pedal (full-height doors only)
- Positive Action Latch (consult factory)
- Locking Hasps (padlock supplied by others)
- Optional 208-230/115/60/1 or 208-230/60/1 Voltages
- Export 220-240/50/1 Voltage
- Kool Klad Exterior Laminate Decor (consult factory)
- Set of (4) 4 1/8" or 6" High Casters in Lieu of Legs
- 6" Stainless Steel Flanged Legs
- Other Support Options: 4 1/2" High Base or 6" High Kickplate (for use with standard legs)
- Clear Glass Door(s) in Place of One or More Solid Door(s)
- Heat Shield
- Remote Glycol Application (consult factory)



Intertek



Intertek



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

AVAILABLE CONFIGURATIONS

R Series Models

RHT132WUT-FHS
 RHT132WUT-HHS

Door(s)

Full Height Solid
 Half Height Solid

A Series Models

AHT132WUT-FHS
 AHT132WUT-HHS

Door(s)

Full Height Solid
 Half Height Solid

***Remote application without R-290 refrigerant is available, see form TR35837 for details.**

- GUARANTEED FOR LIFE CAM-LIFT HINGES
- GUARANTEED FOR LIFE HORIZONTAL WORK FLOW DOOR HANDLES (SOLID DOORS ONLY)



ENERGY STAR® Listed Commercial Refrigerator
 For full listing visit energystar.gov

Approved by _____ Date _____ Approved by _____ Date _____

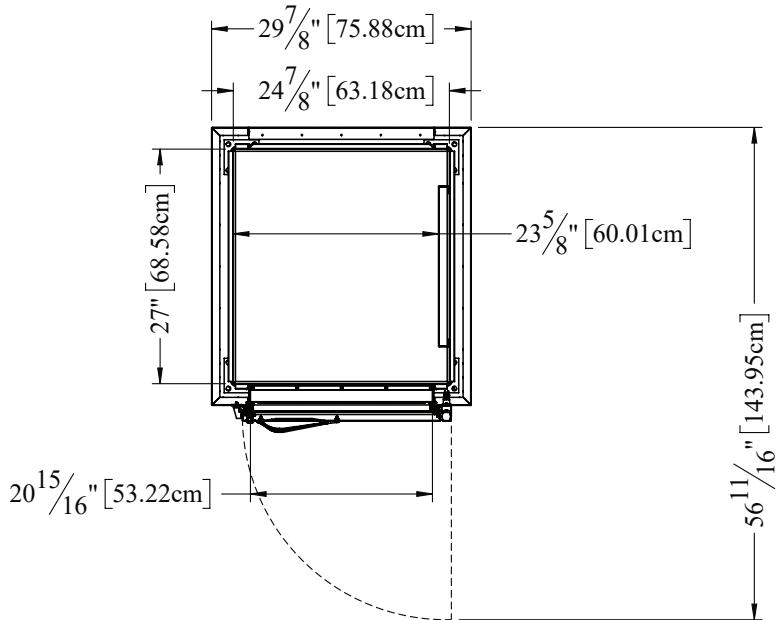


R/A Series

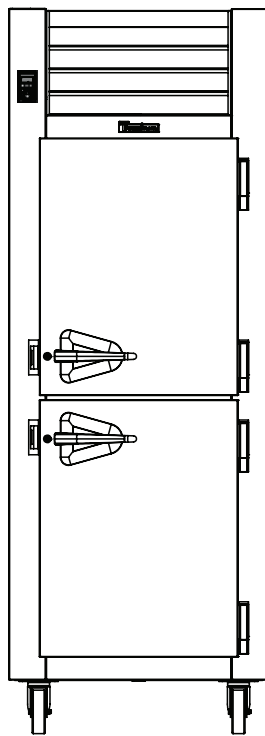
30" Wide Reach-In Refrigerator
32" Deep, Self-Contained

MODELS:

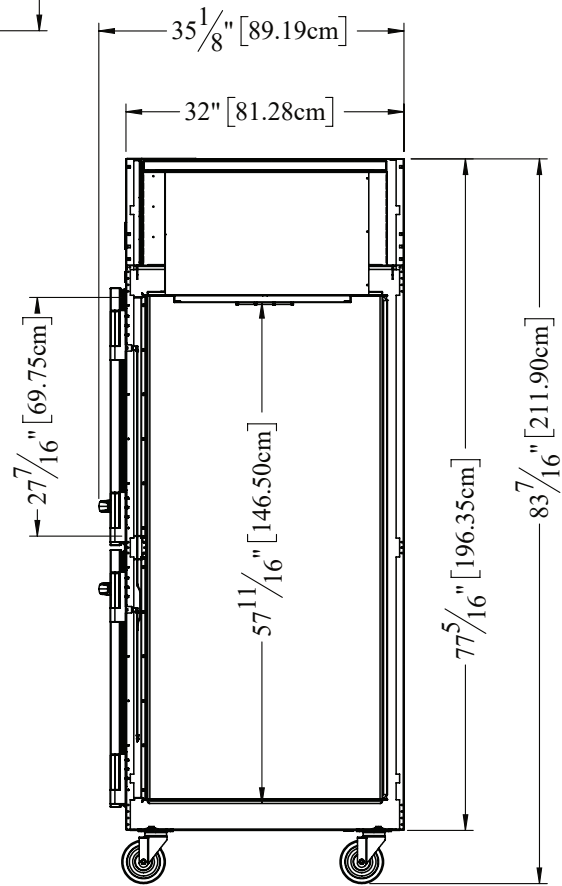
RHT132WUT-HHS / AHT132WUT-HHS



TOP VIEW



ELEVATION



SIDE VIEW

> CAD and/or Revit Files Available

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

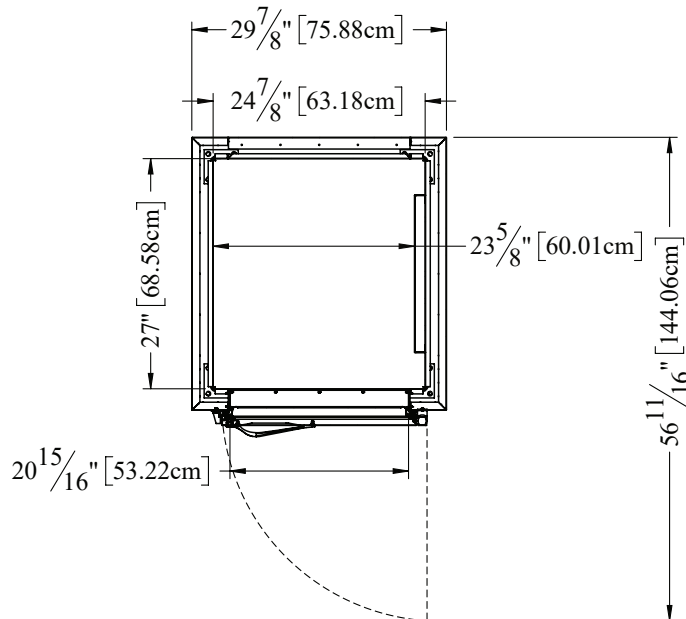


R/A Series

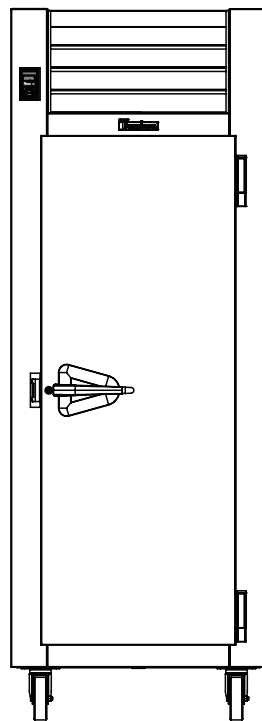
30" Wide Reach-In Refrigerator
32" Deep, Self-Contained

MODELS:

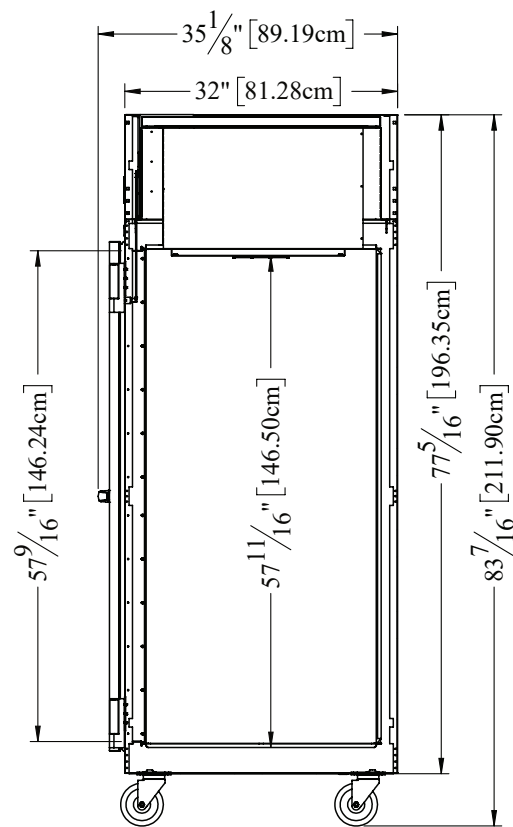
RHT132WUT-FHS / AHT132WUT-FHS



TOP VIEW



ELEVATION



SIDE VIEW

> CAD and/or Revit Files Available

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



R/A Series

30" Wide Reach-In Refrigerator

32" Deep, Self-Contained

MODELS:

RHT132WUT-HHS, RHT132WUT-FHS

AHT132WUT-HHS, AHT132WUT-FHS

EQUIPMENT SPECIFICATIONS

MODELS	R/AHT132WUT
DIMENSIONAL DATA	
Net capacity cu. ft.	23.43 (663.5 cu l)
Length - overall in.	29 7/8" (75.9 cm)
Depth - overall in.	35 1/8" (89.2 cm)
Depth - over body in.	32" (81.3 cm)
Depth - door open 90° in.	56 11/16" (144 cm)
Clear door width in.	20 15/16" (53.2 cm)
Clear half-door height in.	27 7/16" (69.7 cm)
Clear full-door height in.	57 9/16" (146.3 cm)
Height - overall on 6" legs ²	83 7/16" (211.9 cm)
No. Standard Shelves	3
Shelf area sq. ft. ³	13.46 (1.25 sq. m)
ELECTRICAL DATA	
Voltage Plug	115/60/1 NEMA 5-15P
Full Load Amperes KWH/24HR ⁴	7.6 1.54
REFRIGERATION DATA	
Refrigerant	R290
Refrigerant Charge Amount oz.	4.8 (136 g)
BTU/HR H.P. ¹	2875 1/2 HP
SHIPPING DATA	
Length - Crated in.	48" (121.9 cm)
Width - Crated in.	42" (106.7 cm)
Height - Crated in.	85" (215.9 cm)
Volume - Crated cu. ft.	99.17 (2808.2 cu l)
Weight - Crated lbs.	432 (195.9 kg)

NOTES: Figures in parentheses reflect metric equivalents.

1. Based on a 90°F ambient and 20°F evaporator.

2. 12" Top clearance preferred for optimum performance & service access.

3. Area of standard shelf compliment only, does not include storage area of additional shelves or available on cabinet bottom.

4. KWH/24 = Kilowatt usage per 24 hours

CONSTRUCTION, HARDWARE, INSULATION

The R-Series interior is made from stainless steel while the A-Series interior is made from corrosion resistant anodized aluminum. For both series, the cabinet exterior front, one piece sides, louver assembly, door and door liner is constructed of heavy gauge stainless steel. The exterior cabinet top, back and bottom is constructed of heavy gauge galvanized steel. A set of four (4) adjustable 6" high stainless steel legs are included.

Door is equipped with a gasket-protecting metal door pan, removable plug cylinder locks & guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior LED lighting. Guaranteed for life, work flow door handle is mounted horizontally over recess in door which limits protrusion from door face into aislesways. Doors have seamless, polished metal corners.

Gasket profile & EZ-Clean material simplify cleaning & increase overall gasket life. Anti-condensate heaters are located behind the door opening. Both the cabinet & door is insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

SELF-CONTAINED REFRIGERATION SYSTEM

A top mounted, self-contained, balanced refrigeration system using environmentally friendly, low GWP R290 refrigerant is conveniently located behind the one piece louver assembly. It features a finless StayClear™ condenser, thermostatic expansion valve, air-cooled, hermetic variable speed compressor, large, high humidity evaporator coil located outside the food zone & top mounted non-electric condensate evaporator. A 9' cord & plug is provided. Standard operating temperature is 34-38°F.

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 Alarm LED will illuminate, informing the user of the critical event and duration.

INTERIOR

Standard interior arrangements include three (3) coated wire shelves per section, mounted on shelf pins. Shelves are full-width & do not have any large gaps between them requiring the use of "bridge" or "junior" shelves. Recommended load limit per shelf should not exceed 225 lbs. Interior arrangements are installed at the factory.

WARRANTY

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

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

Equipped with one NEMA 5-15P Plug



CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.



EDGE12 Slicer



SPECIFIER STATEMENT

Specified slicer will be an NSF rated medium duty manual EDGE slicer with a 12" diameter chrome-plated carbon steel knife and a Poly-V belt drive system. Slicer offers a removable carriage system, a top-mounted, removable ceramic stone sharpener and a permanently mounted ring guard. Features a ½ HP motor, 1 speed and no-volt release. Base is constructed from sanitary anodized aluminum to limit crevices and allow for easy clean up.

Project _____

AIA # _____ SIS # _____

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

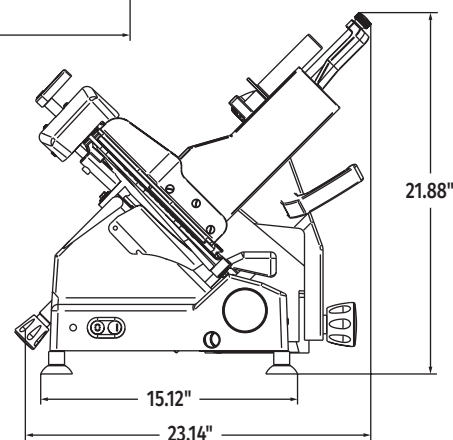
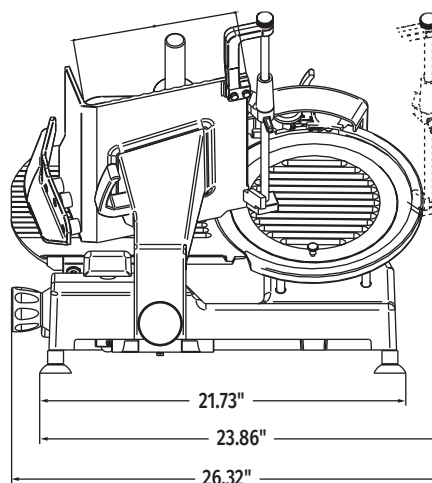
MODEL

☐ **EDGE12** Manual slicer with 12" knife diameter – 120/60/1

STANDARD FEATURES

- + 1-speed, ½ HP knife drive motor
- + Poly-V belt drive system
- + 45° product table
- + Sanitary anodized aluminum base
- + Anodized aluminum carriage and knife cover
- + No-volt release
- + Removable carriage system
- + 12" diameter chrome-plated carbon steel knife
- + Removable top-mounted ceramic simultaneous sharpener
- + Permanent knife ring guard
- + Removable product deflector
- + Rear-mounted removable meat grip with contoured handle

DETAILS AND DIMENSIONS



EDGE12 SLICER

Approved by _____ Date _____ Approved by _____ Date _____



EDGE12 Slicer

SOLUTIONS/BENEFITS

PERFORMANCE

½ HP Motor

12" Diameter Chrome-Plated Carbon Steel Knife

45° Product Table

- + Requires less mechanical pressure

Poly-V Belt Drive System

- + Design extends belt life while producing optimal slicing results
- + More economical for service and repairs with reduced parts and service time

EASE OF USE

Top-Mounted Ceramic Stone Sharpener

- + Single action sharpens and hones in 15 seconds
- + Removable and submersible for easy cleaning and sanitation
- + Two-stone, dual action system for a consistently sharp knife edge

Removable Meat Grip with Contoured Handle

- + Rear-mounted and removable

SANITATION & CLEANING

Removable Carriage System

- + Carriage has 11.5" manual travel

Sanitary Anodized Aluminum Base

Removable Product Deflector

- + Allows access for thorough cleaning
- + No tools required means easy removal

Anodized Aluminum Carriage and Knife Cover

- + Maximum sanitation and minimal clean up time

OPERATOR ASSURANCE

No-Volt Release

- + In the event of a power loss, slicer must be restarted before operation can continue

Permanently Mounted Ring Guard

- + Protects knife during operation and cleaning

Gauge-Plate Interlock

- + Gauge plate must be closed to remove carriage for cleaning and cannot be opened while carriage is removed

SPECIFICATIONS

Knife Motor: 1-speed, ½ HP motor. Totally enclosed, permanently lubricated ball bearings. Single phase capacitor-start, induction run.

Electrical: 120/60/1 – ETL listed, 4 amp.

Knife: Chrome-plated carbon steel knife; 12" diameter, hollow-ground, hardened, polished, forged and chromium-plated carbon steel knife. Anodized aluminum knife cover provides easy cleaning access. Gauge plate protects knife edge when index knob is turned to full clockwise position.

Cutting Capacity: Carriage handles food up to 10.0" wide by 6.0" high or 8.0" diameter.

Slice Thickness: Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue to ⅛" or 14mm.

Finish: Anodized aluminum carriage, gauge plate, knife cover and base.


Start/Stop Button: Simple START/STOP button.

Cord and Plug: Attached 6-foot, flexible 3-wire cord and plug for grounded receptacle.

Warranty: All parts, service and travel coverage for one year excluding wear items.

Weight: Shipping – 85 lb.; Net – 68 lb.

Plugs and Receptacles:

Machine Voltages	
Service Current Requirement if Plug Connected	120/60/1
	15 Amp.
Terminal Designation of Plug	2 Pole 3 Wire Grounding
NEMA Plug Configuration	5-15P
Plug Configuration	
Molded Plug on Cord	Yes
Plug - Straight/Angle	Straight
NEMA Receptable or Connector Configuration	5-15R



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



84186

Food Cutter



SPECIFIER STATEMENT

Specified unit will be an NSF rated Hobart food cutter with 1 HP motor and 15-pound capacity. Unit features a 18" removable stainless steel bowl, removable stainless steel knives with stainless steel knife comb and 3" stainless steel legs with rubber feet. Bowl rotates at 20 RPMs and knives rotate at 1725 RPM simultaneously to process ingredients. Correctional unit with tamper proof fasteners and locked on/off switch also available.

MODEL

- ☐ **84186** Food cutter with 18" stainless steel bowl, double cutlery grade stainless steel knives with stainless steel knife comb and 3" stainless steel legs with rubber feet. Available with or without attachment hub.
- ☐ **84186C** Maximum security correctional package with tamper proof fasteners, lock on the on/off switch, and 115/60/1 with attachment hub only

STANDARD FEATURES

- + 1 H.P. motor
- + 15-pound capacity
- + 18" stainless steel bowl
- + One-piece burnished aluminum housing
- + 1725 RPM knife rotation
- + Bowl cover interlock
- + 20 RPM bowl rotation
- + Double cutlery grade stainless steel knives
- + Pull/push on/off switch
- + 3" stainless steel legs with rubber feet
- + 6' flexible cord and plug

ACCESSORIES

- ☐ Vegetable Slicer
- ☐ Meat Chopper Attachment

84186 FOOD CUTTER

Approved by _____ Date _____ Approved by _____ Date _____



84186 Food Cutter

SOLUTIONS/BENEFITS

PERFORMANCE

Double Cutlery Grade Stainless Steel Knives

- + Reduces food products to a uniformly small particle size for salads, spreads, breadcrumbs and other recipes
- + Holds an edge longer, resulting in fewer sharpenings

1 H.P. Motor

- + Heavy-duty to meet the most demanding operations

EASE OF USE

Bowl and Knife Rotation

- + Bowl rotates at 20 RPM and knife rotates at 1725 RPM for easy incorporation of ingredients

SANITATION & CLEANING

Removable Bowl Cover, Knives, and Bowl

- + Easily removed without tools to be cleaned in a three-compartment sink

One-Piece Burnished Aluminum Housing

- + One-piece base has no cracks or crevices to allow food product to build up

OPERATOR ASSURANCE

Bowl Cover Interlock

- + Machine cannot be turned on until the bowl cover is locked down into position
- + Bowl cover cannot be raised with the switch in the "ON" position

SPECIFICATIONS

Electrical: 115/60/1, 230/60/1, 208/60/3 and 460/60/3 – UL listed. Also available in 230/50/1 – not submitted for UL listing.

Motor: 1 H.P., with permanently lubricated ball bearings and totally enclosed within the machine. Single-phase is capacitor start, induction-run type. Three-phase is polyphase squirrel-cage, induction-run type.

Switches: On/off switch is mechanically interlocked with bowl cover so that the switch cannot be operated unless bowl cover is locked down in position. On/off switch actuates a magnetic contactor.

Cord and Plug: 6 foot flexible cord with plug per NEMA configuration. Export models will be supplied with I.E.C. cord without plug.

Bowl: 18" inside diameter. Made of single piece of stainless steel, is easily removed for cleaning. Rotates at 20 RPM.

Bowl Cover: One-piece burnished aluminum casting, carefully fitted to the top of the bowl. It can be lifted to remove material from the bowl and can be removed for easy cleaning.

Knives: Rotate at 1725 RPM. The blades (made of special cutlery grade stainless steel) are secured to a hub as a unit, which may be removed from the knife shaft without change of knife clearance adjustment. Stainless steel knife comb included.

Base: One-piece burnished aluminum casting with plated steel bottom cover (total enclosure).

Standard Equipment: Consists of Food Cutter with 18" stainless steel bowl, cutlery grade stainless steel knives with stainless steel knife comb and 3" stainless steel legs with rubber feet.

Attachment Hub: Speed – 256 RPM. Accommodates all Hobart No. 12 attachments.

Accessories: Vegetable Slicer and Meat Chopper Attachment.

Warranty: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

Weight: Shipping – 185 lb.; Net – 140 lb.

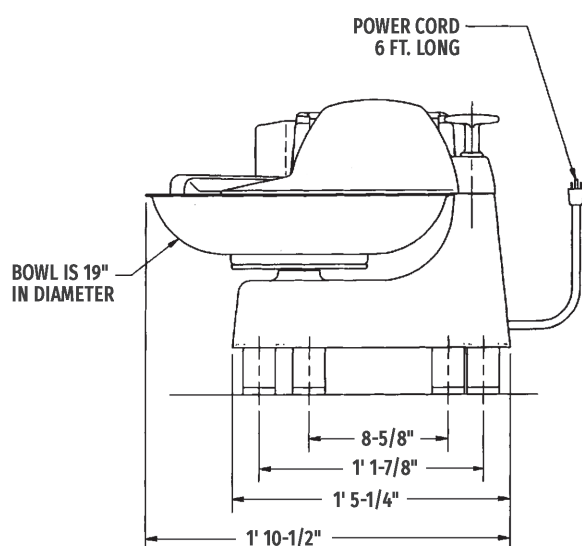


84186

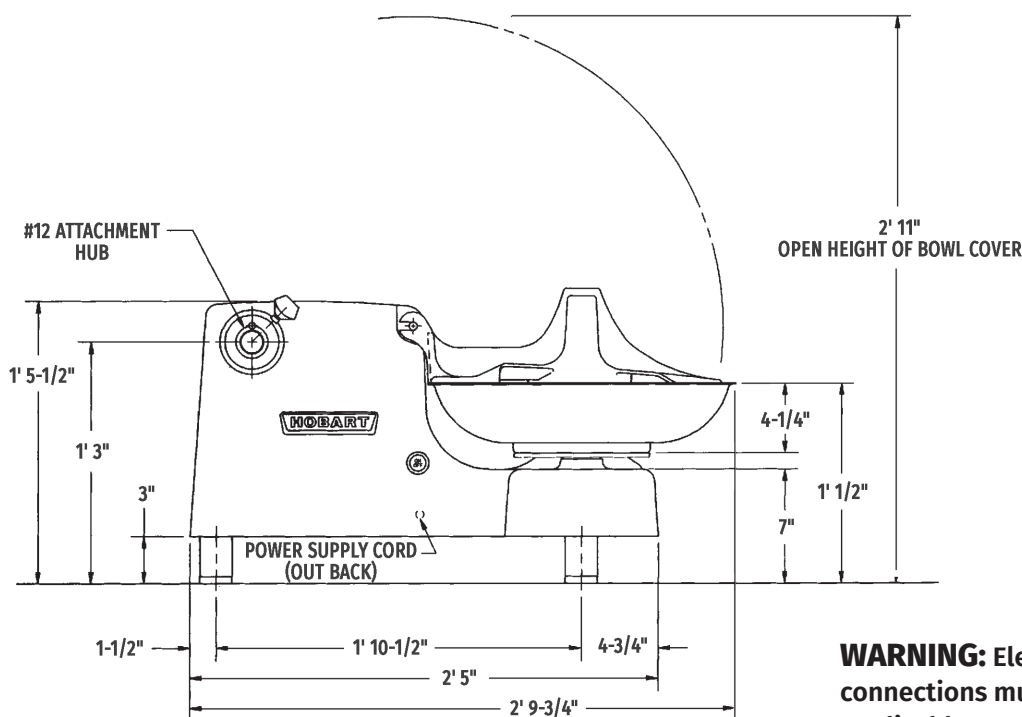
Food Cutter

Plugs and Receptacles:

Dependent on local power codes



Machine Voltages				
84186	120/60/1	230/60/1	200-208	460/60/3
Service Current Requirement if Plug Connected	120/60/1	230/60/1	200/60/3 208/60/3	460/60/3
	15 Amp.	15 Amp.	20 Amp.	20 Amp.
Terminal Designation of Plug	2 Pole 3 Wire Grdg.	2 Pole 3 Wire Grdg.	4 Pole 5 Wire Grdg.	3 Pole 4 Wire Grdg.
NEMA Plug Configuration	5-15P	6-15P	L21-20P	L16-20P
Plug Configuration				
Molded Plug on Cord	Yes	Yes	No	No
Plug - Straight/Angle	Straight	Straight	Straight	Straight
NEMA Receptable or Connector Configuration	5-15R	6-15R	L21-20R	L16-20R
Power Cord Included	Yes	Yes	Yes	Yes



NOTE: If the machine is to be installed without legs the base must be sealed to the supporting surface for NSF approval.

WARNING: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other codes in force.

MODEL:
84186
D-291772-1
REV B

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

CAD and/or Revit Files Available


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 _____

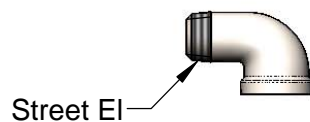
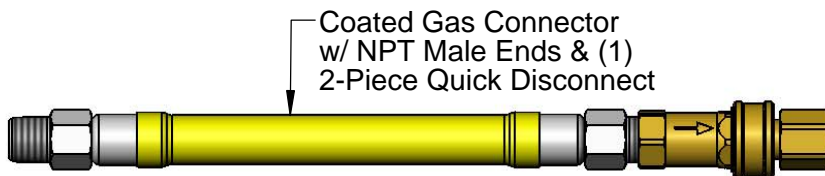
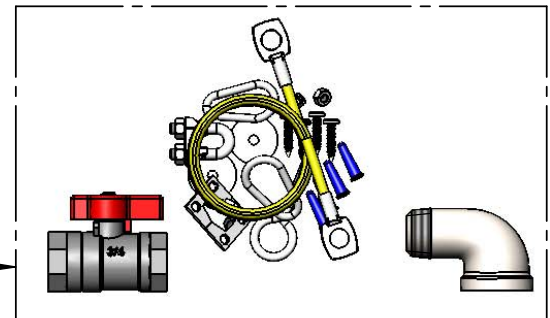
Model Specified _____ Quantity _____

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

Drawn: JBC

Checked: JRM

Approved: JHB

Date: 08/24/16

Scale: NTS

Sheet: 1 of 1