

# Quote

04/15/2025

**Project:**

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



**From:**

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



Project Code: 30666EFA

Job Reference Number: 27701-1

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

Item	Qty	Description	Sell	Sell Total
1	2 ea	<b>CONVECTION OVEN, GAS</b>  Vulcan Model No. VC44GD 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®	\$10,262.97	\$20,525.94
	2 ea	NOTE: Item qualifies for a no charge equipment check out after the unit has been fully installed & put into service. contact your Vulcan Representative for more details		
	2 ea	NOTE: Specification subject to change without notice. Visit <a href="http://www.vulcanequipment.com">www.vulcanequipment.com</a> for spec sheets & additional information		
	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		
	2 ea	Stainless steel legs, standard		
	4 ea	Security screws, per deck	\$537.80	\$2,151.20
			<b>ITEM TOTAL:</b>	<b>\$22,677.14</b>
2	1 ea	<b>OVEN, GAS, ROLL-IN</b>  Baxter Manufacturing Model No. OV500G1EE Rotating Rack Oven, gas, curved front, holds (1) single rack, programmable digital controls, auto rack lift, Advanced Controls with 4-stage bake & 99 programmable menus, manual backup controls, self-contained steam system, three pane field reversible glass door, stainless steel construction, fully fire sealed hood, flush floor, single vent, 180,000 BTU, cULus, UL EPH Classified,	\$37,289.75	\$37,289.75




Item	Qty	Description	Sell	Sell Total
		ENERGY STAR®		
	1 ea	One year parts and labor warranty with additional 9 years for heat exchanger tubes, standard		
	1 ea	HTSON2 Natural gas burner, standard		
	1 ea	208-240v/60/3-ph, 5.0 - 4.4 amps, heating circuit, also requires 120v/60/1ph control, 15amp dedicated circuit, 20amp max (USA)		
	1 ea	Backup controls, standard		
	1 ea	LFT00B "B" style lift, standard		
	1 ea	PRNYES1 Prison Safety Package, for single rack oven, includes tamper resistant hardware, lockable control cover with clear acrylic window, separate hasp for service panel access	\$2,966.21	\$2,966.21
	1 ea	SHPAYD Oven body shipped assembled, for single rack units (56" clear doorway required), standard		
	1 ea	Rear drain, standard		
	1 ea	OV500T1-FLTKT1 Type 1 grease filter package for UL Listed hood – single rack units	\$400.15	\$400.15
		<b>Replacement for SN # 24-2005939</b>		
		<b>ITEM TOTAL:</b>		<b>\$40,656.11</b>
3	1 ea	<b>RANGE, 36", 6 OPEN BURNERS</b>	\$3,385.80	\$3,385.80
		Vulcan Model No. 36S-6BN		
		Endurance™ Restaurant Range, natural gas, 36", (6) 30,000 BTU burners, lift-off burner heads, standard 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	Stainless steel backriser & lift-off high shelf, standard		
	1 ea	Stainless steel backriser & lift-off high shelf, standard		
	1 ea	CASTERS-RR4 Casters, 5" (set of 4) (2 with locks)	\$510.51	\$510.51
	1 ea	Krowne M10048K Royal Series Moveable Gas Connection Kit, 1" I.D., 48" long, stainless steel corrugated tubing & radial wrap with green antimicrobial PVC coating, quick disconnect, (1) full port gas valve, (2) 90° elbows, restraining cable with mounting hardware, 334,000 BTU/hr minimum flow capacity	\$242.19	\$242.19
		<b>ITEM TOTAL:</b>		<b>\$4,138.50</b>
4	1 ea	<b>TILTING SKILLET BRAISING PAN, GAS</b>	\$25,382.56	\$25,382.56
		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		
	1 ea	NOTE: Item qualifies for a no charge equipment check out after		

Item	Qty	Description	Sell	Sell Total
		the unit has been fully installed & put into service. contact your Vulcan Representative for more details		
	1 ea	NOTE: Specification subject to change without notice. Visit <a href="http://www.vulcanequipment.com">www.vulcanequipment.com</a> for spec sheets & additional information		
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Natural gas (specify elevation if over 2,000 ft.)		
	1 ea	NOTE: Elevation kits are field installed		
	1 ea	120v/60/1-ph, 9.0 amps, cord & plug, standard		
	1 ea	BPDOV-1 2" draw-off valve, left front straight with strainer (pan support not available on 30-gallon)	\$1,339.35	\$1,339.35
	1 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 cover (gas) or lid support (electric)	\$3,899.58	\$3,899.58
	1 ea	BPDOV-PPS V Series Draw-off chain (compression valve)	\$1,740.60	\$1,740.60
		<b>FREE extended warranty extends the warranty for a period of 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation. (net)</b>		
ITEM TOTAL:				<b>\$32,362.09</b>
4	1 ea	<b>PANTRY FAUCET</b> T&S Brass Model No. B-0305-102A-CR Pantry Base Faucet, single, deck mount, single hole base, lever handle, hook nozzle spray valve, 68" stainless steel flex hose, ceramic cartridge, low lead, 1/2" NPT, NSF (053A, B-0102-A)	\$318.60	\$318.60
				
ITEM TOTAL:				<b>\$318.60</b>
6	1 ea	<b>GRIDDLE, GAS, COUNTERTOP</b> Vulcan Model No. MSA48 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	\$7,178.44	\$7,178.44
				
	1 ea	NOTE: Item qualifies for a no charge equipment check out after the unit has been fully installed & put into service. contact your Vulcan Representative for more details		
	1 ea	NOTE: Specification subject to change without notice. Visit <a href="http://www.vulcanequipment.com">www.vulcanequipment.com</a> for spec sheets & additional information		
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Natural gas (specify elevation if over 2,000 ft.)		

Item	Qty	Description	Sell	Sell Total
	1 ea	Rotary piezoelectric ignition system (no electric needed)	\$213.59	\$213.59
	1 ea	Note: Adding this option takes unit off platinum pricing		
	1 ea	ISTAND/C-48 Equipment Stand, integrated into griddle unit, 36-1/2" cooking height, includes undershelf, stainless steel, 5" casters	\$2,531.08	\$2,531.08
	1 ea	Griddle Security Package: sealed chassis, lockable panel & grease can, Security screws	\$1,137.10	\$1,137.10
	1 ea	Note: Adding this option takes unit off platinum pricing <b>FREE extended warranty extends the warranty for a period of 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation. (net)</b>		
			<b>ITEM TOTAL:</b>	<b>\$11,060.21</b>
7	1 ea	<b>PASS-THRU HEATED CABINET</b> Traulsen Model No. RW232WP-COR01 RHF232WP-FHS with Correctional Features, Heated Cabinet, Pass-thru, both sides hinged left-right, two-section, 55.8 cu. ft., stainless steel exterior and interior, standard depth cabinet, full-height door or doors with EZ-Clean Gaskets, includes cabinet lighting, locking hasp, flanged legs, mesh screen, lexan control cover, (12) pairs of universal tray slides welded to steel frame per section, microprocessor controls, 6" adjustable stainless steel legs, cETLus, ETL-Sanitation	\$21,858.09	\$21,858.09
	1 ea	208/115v/60/1-ph, 15.5 amps, standard <b>Replacement for SN # V741860A93</b>  <b>Please confirm hinging before submitting a purchase order.</b>		
			<b>ITEM TOTAL:</b>	<b>\$21,858.09</b>
8	1 ea	<b>REACH-IN REFRIGERATOR</b> Turbo Air Model No. TSR-23SD-N6 Super Deluxe Refrigerator, reach-in, one-section, 19.03 cu. ft., self-contained, stainless steel front & side, galvanized back & top of the cabinet, stainless steel interior, right hinged solid door with recessed handle, LED interior lighting, (3) adjustable stainless steel wire shelves, exterior LED digital thermometer, door-open alarm beeps, self-diagnostic monitoring system, Turbo cooling, automatic fan motor delays, door pressure release device, self-cleaning condenser equipped, door locks, bottom mount compressor, R600a Hydrocarbon refrigerant, 1/8 HP, 115v/60/1-ph, 1.5 amps, (3 wire with ground), NEMA 5-15P, ETL-Sanitation, cETLus, ENERGY STAR®	\$3,785.69	\$3,785.69
	1 ea	Note: Contact factory representative for parts & accessories discounts		
	1 ea	5 year parts & labor warranty, standard		
	1 ea	7 year compressor warranty (self-contained only)		





Item	Qty	Description	Sell	Sell Total
	1 ea	Self-cleaning condenser device equipped, standard		
	1 ea	Right-hinged		
	1 st	Caster Set, swivel, locking front wheels, standard		
			<b>ITEM TOTAL:</b>	<b>\$3,785.69</b>
9	1 ea	<b>PLANETARY MIXER</b>	\$23,314.61	\$23,314.61
		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		
			<b>ITEM TOTAL:</b>	<b>\$23,314.61</b>
10	1 ea	<b>DISPOSER</b>	\$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		
			<b>ITEM TOTAL:</b>	<b>\$3,291.85</b>
11	5 kt	<b>GAS CONNECTOR HOSE KIT / ASSEMBLY</b>	\$125.00	\$625.00
		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		
			<b>ITEM TOTAL:</b>	<b>\$625.00</b>
12	1 ea	<b>REMOVE AND INSTALL</b>	\$32,200.00	\$32,200.00
		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		

Item	Qty	Description	Sell	Sell Total
		the new units into location and make final connections to the existing building utilities within 5' of the unit.		
		DOES NOT INCLUDE: Any modifications to the existing building utilities, all plumbing and electrical upgrades.		
		Included:		
		• 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: \$32,200.00**

Merchandise	\$196,287.89
Freight	\$2,500.00
Subtotal	\$198,787.89
Tax 7.5%	\$12,306.59
Total	\$211,094.48

#### Quote Approval

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

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

#### Receiving Policy and Guidelines:

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

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

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

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

Please review the following criteria for returning an order:

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

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

### **Shipping & Delivery Information:**

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

**Delivery Address**

**Contact Name:**

**Phone Number:**

**Receiving Hours:**

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

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

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

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

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

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

Project Grand Total: \$211,094.48



## 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

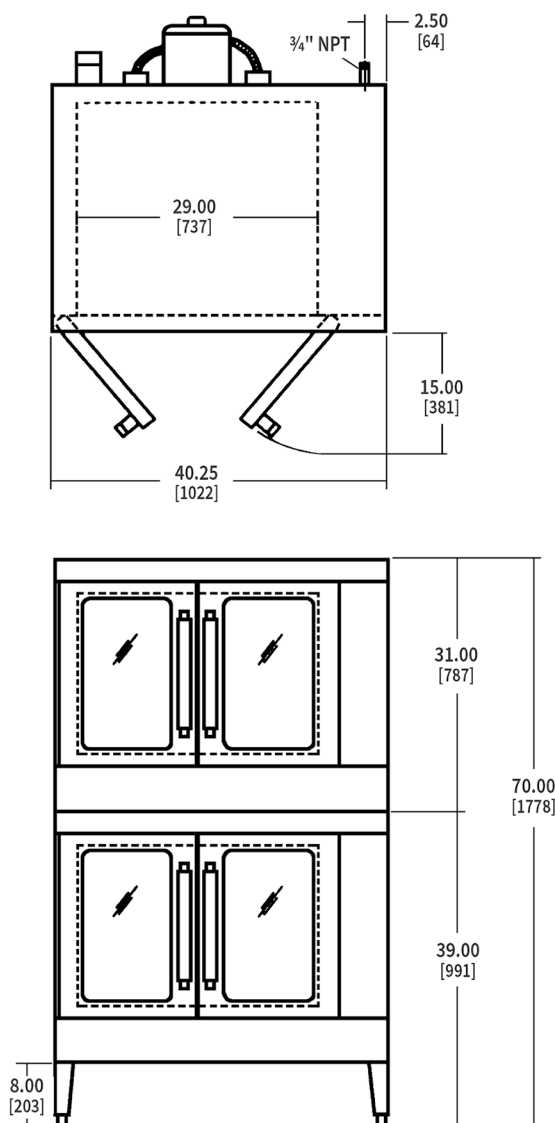
### Double Deck Gas Convection Ovens

## 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).

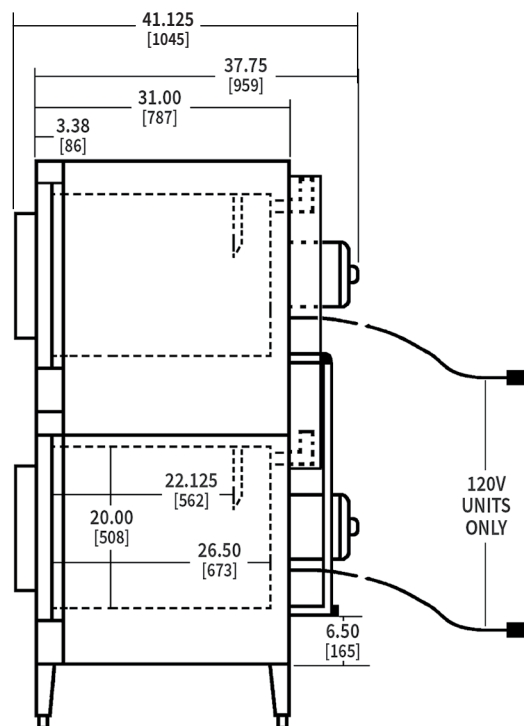


CAD and/or Revit Files Available

INSTALLATION MANUAL

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

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



Model	Width	Depth w/handles	Height	Per Oven BTU/hr.	Total BTU/hr.	Electrical	Weight
VC44G	40 3/4"	41 1/8"	70"	50,000	100,000	120/60/1	820 lbs (372 KG) without skids/packaging 928 lbs (422 KG) with skids/packaging

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

# FREE Vulcan & Wolf New Equipment Checkout

A PARTNERSHIP WITH HOBART & AUTHORIZED WARRANTY SERVICE PROVIDERS



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

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

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

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



**WOLF**







Project \_\_\_\_\_

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

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



## OV500G1-EE

### Rotating Single Rack Oven – Energy Efficient Gas



### SPECIFIER STATEMENT

The oven shall be of stainless steel construction, manufactured in the United States by Baxter Mfg. The footprint shall be no larger than 55.0"W x 51.0"D x 104.5"H and shall have an integral hood with a minimum of 31.0" overhang to ensure proper vapor capture. The Type I hood must be UL710 Listed and have a single point exhaust. Oven shall have independent electrically interlocked air safety switches for the draft inducer and hood. Control panel shall have programmable settings with auto on/off feature and 4-step bake/roast setting.

The oven shall include an in-shot burner system with a heat exchanger consisting of 18 independent high-temperature, stainless steel tubes. The in-shot burners will have no moving parts. The oven shall also include a patented self-contained spherical cast steam system which shall convert 1.0 gallon of water into steam within 20 seconds at a temperature of 400°F or better. The field reversible oven door shall utilize three panes of glass in the viewing window to ensure a safe to the touch exterior. A patented adjustable flush floor shall be used for easy access without a ramp. The oven shall be equipped with a diagnostic center with status indicator lights and be equipped with built-in levelers.

The oven will bear the following agency approvals: UL for safety, sanitation, and gas for the U.S. & Canada, UL710 for the hood. The exhaust hood shall meet construction requirements of IMC section 507 and NFPA-96.

### STANDARD ENERGY SAVING FEATURES

- + Halogen lighting in the bake chamber provides better visibility and better bulb life in high temperature environments
- + Efficient 180k BTU/Hr. in-shot burner system provides high-impact results with less gas
- + Airflow design maximizes heat exchanger use and reduces energy consumption
- + Energy saving idle mode reduces oven to stand-by temperature when left idle; idle time and stand-by temperature can be customized to maximize energy savings in your operation
- + Programmable digital control with Auto on/Auto off controls
- + Three pane viewing window provides safe to touch exterior
  - Dual panes of glass & a low-E coating on the interior of the window reduces the oven's energy use
  - Single exterior pane is hinged to allow cleaning access to both sides
  - Air gap within the door decreases exterior temperatures

### STANDARD FEATURES

- + Stainless steel construction
- + Heat exchanger with weldless construction for longer life; tubes carry an additional 9 year extended parts and labor warranty
- + Patented self-contained spherical cast steam system
- + Hood with plenum and single point vent connection for Type II installations
- + Field reversible bake chamber door (left or right hinged to fit your needs)
- + Patented flush floor – no ramp required
- + 99 programmable recipes
- + Oven body shipped whole (hood, steam system & floor are field installed)
  - **Minimum intake:** 104" x 55" x 51" (uncrated)
- + Holds 1 single oven rack

### OPTIONS & ACCESSORIES

- ☐ UL Listed, Type I hood with grease filters; Listed to UL 710 standard and meets requirements of NFPA-96
- ☐ Manual back-up control
- ☐ Oven body shipped split
  - **Minimum intake:** 104" x 27.5" x 51" (uncrated)
- ☐ Kosher package
- ☐ Prison package
- ☐ Floor extender package
- ☐ "C" style lift carrier

**OV500G1-EE ROTATING SINGLE RACK OVEN – ENERGY EFFICIENT GAS**

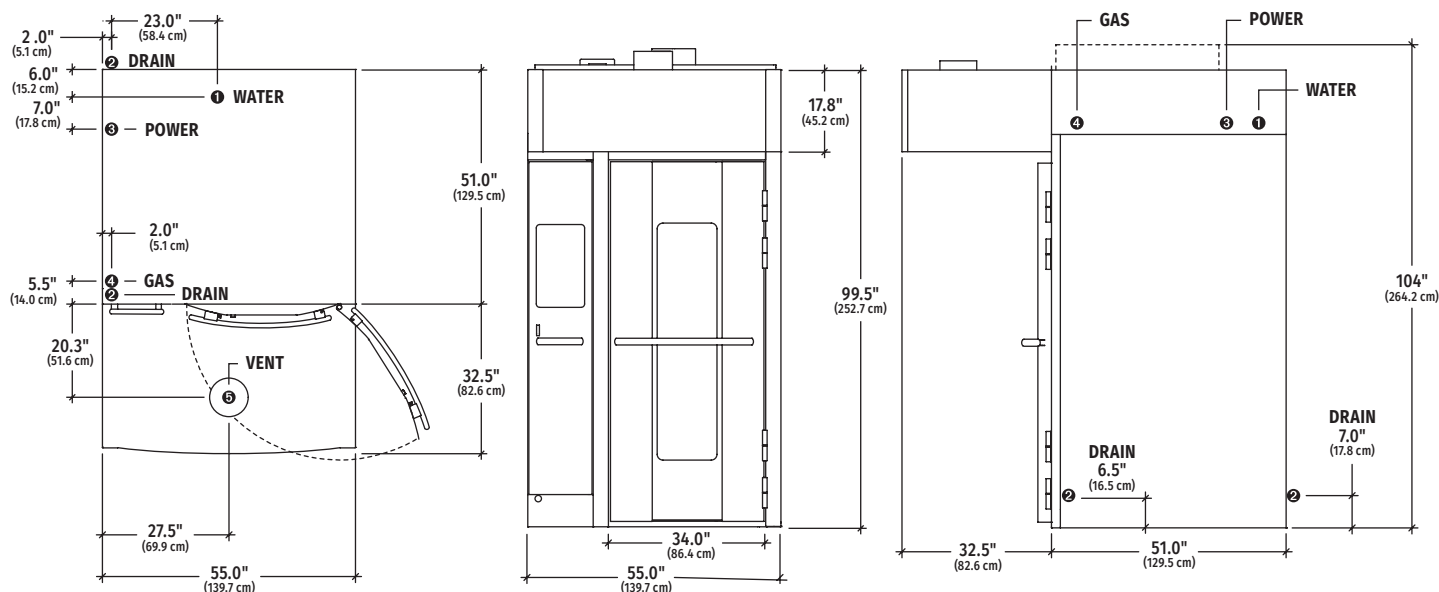
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## OV500G1-EE

### Rotating Single Rack Oven – Energy Efficient Gas



**Highest Point on Oven:** 104" (265cm)    **Rack Swing Diameter:** 34.5" (87.6 cm)  
**KD Shipping Weight:** 2,580 lbs. (1170kg) (shipped whole)/3,070 lbs. (1393kg) (shipped split)

#### UTILITIES & NOTES

- ① **Water:** ½" NPT connection @ 94" AFF. Cold water @ 30 psi minimum @ 2.0 GPM flow rate. Maximum water usage 4.0 GPH.  
**Note:** Water supply must have the proper hardness, pH & chloride concentration. Consult your local water company and/or water conditioner dealer before installation.

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

- ② **Drain:** Choose either rear or front drain and plug the connection not in use. Route to air-gap drain.

- **Front drain:** ½" NPTM @ 6.5" AFF
- **Rear drain:** ½" NPTM @ 7.0" AFF.

- ③ **Power:** 2 supplies required:

1. **Heating Circuit - Choose one:**

- ☐ 208-240V/60/1    8.8-7.6 amps
- ☐ 208-240V/60/3    5.0-4.4 amps
- ☐ 440-480V/60/3    2.2-2.4 amps

2. **Control Circuit:**

120V/60/1 15 amp dedicated circuit. 20 amp maximum.

- ④ **Gas:** 1" NPT connection @ 102" AFF.

- **Natural gas (standard):** 180k BTU/hr @ 5-14" w.c.
- **Propane (optional):** 180k BTU/hr @ 10-14" w.c.

**Note:** Input rates will be reduced when oven is installed at elevations above 3000' (915m). Consult factory for elevation correction.

- ⑤ **Hood vent:** 8" diameter connection collar. Minimum 690 cfm required with -0.6" w.c. static pressure drop through hood. Customer to supply duct and ventilator fan per local code. Airflow proving switch is factory installed and integrated with burner system operation. Oven provided relay with maximum 10.0 amp ½ H.P. @ 120V output for fan operation.

Ventilator fan is required. Consult local authorities to determine whether Type I (grease) or Type II (vapor) duct will be required. Hood connection suitable for connection to Type B vent, except when products are grease laden.

#### INSTALLATION

Floor must be level within ⅛" per foot for proper installation. Slope must not exceed ¾" in all directions under the unit. Floor anchors require minimum of 1" thick solid floor substrate. Caution – To reduce the risk of fire, the appliance must be mounted on floors of non-combustible construction with non-combustible flooring and surface finish and with no combustible material against the underside thereof, or on non-combustible slabs or arches having no combustible material against the underside. Refer to NFPA 54 for further clarification.

- Important:**
- Do not route utilities (wiring, plumbing, etc.) in or under the non-combustible floor beneath the oven.
  - 115" AFF required for oven tilt-up.
  - 130" AFF recommended for service access.

**The purchaser is responsible for all installation costs and for providing:** Disposal of packing materials, labor to unload oven upon arrival, installation mechanics, and all local service connections including electricity, gas, water, vents and drain per local code. A factory authorized installation technician must approve any installation during start-up. In order to validate the warranty, start-up must be performed by an authorized service company. All services must comply with federal, state, and local codes.

**Minimum clearances to combustible construction:**

- 0 inches from sides and back
- 18 inches from top



## 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

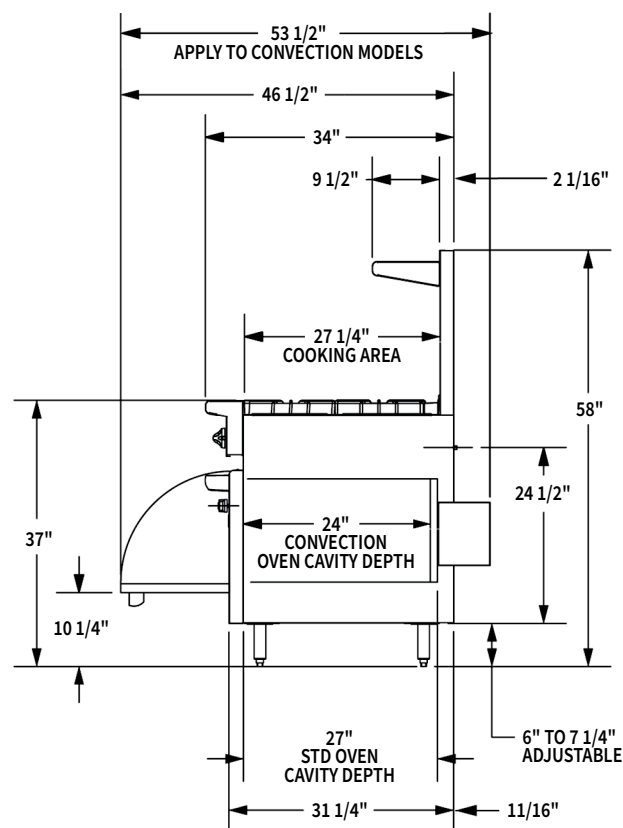
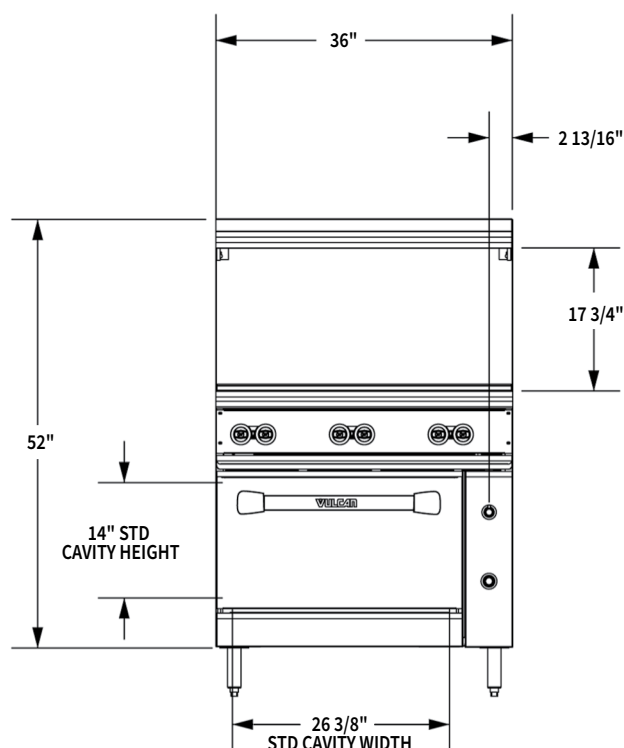
## INSTALLATION INSTRUCTIONS

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
	<b>36S-6BN</b>	1 Standard Oven / 6 Burners / Natural Gas	215,000	520 / 236
	<b>36S-6BP</b>	1 Standard Oven / 6 Burners / Propane	215,000	520 / 236
	<b>36C-6BN</b>	1 Convection Oven / 6 Burners / Natural Gas	215,000	580 / 263
	<b>36C-6BP</b>	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.



Model: \_\_\_\_\_ Item #: \_\_\_\_\_ Date: \_\_\_\_\_

Project: \_\_\_\_\_ Qty: \_\_\_\_\_ Approved By: \_\_\_\_\_

## Gas Connector Complete Kit

## Gas Connectors



### Standard Features

The Krowne Metal Gas Connector is a stainless steel hose designed to be used with stationary and caster-mounted commercial kitchen equipment. It's design is convenient for equipment that is routinely moved for cleaning as features such as the rotational end pieces and the included restraining cable provide both ease and durability when moving large gas-supplied equipment.

The green antimicrobial PVC-coated protective layer allows for easy cleaning while the stainless steel corrugated tubing provides both flexibility and a strong internal structure that will last with enduring strength.

- Ends rotate for simple installation and durability
- Heavy duty stainless steel corrugated tubing flexibility for easy installation
- Heavy duty stainless steel radial wrap prevents hose from stretching
- PVC Protective coating with anti-microbial agent for easy cleaning
- Welded construction for added durability

### Includes:

No.	Name	Description
1	Gas Connector	Designed for moveable caster-mounted kitchen equipment.
2	Quick Disconnect	Easily disconnects gas hose to move equipment for maintenance and cleaning.
3	Gas Valve	Required by code to allow manual shutoff within 6 ft. of appliance.
4	Restraining Cable Kit	Prevents hose from being pulled too far. Includes mounting hardware.
5	90° Elbows	Gives versatility during installation (qty 2 included).

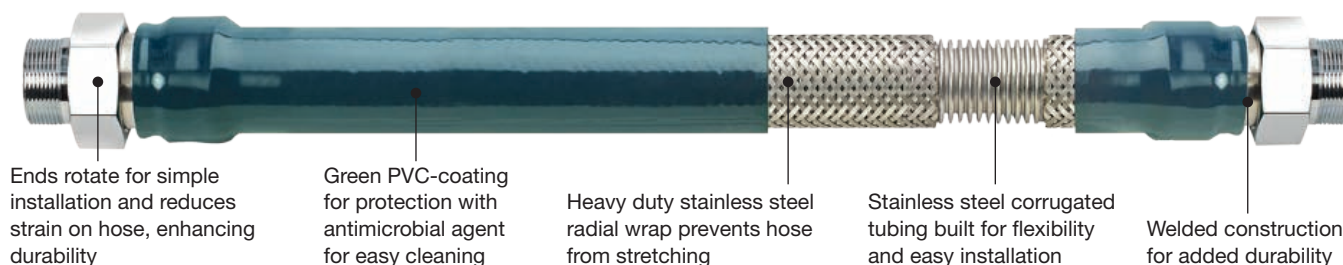
Visit [krowne.com](http://krowne.com) for complete replacement parts.

### Product Compliance

- ANSI Z21.41-2014 • CSA 6.9-2014 Quick Disconnect Devices For Use With Gas Fuel Appliances
- ANSI Z21.69-2009 • CSA 6.16-2009 Connectors For Moveable Gas Appliances
- ANSI Z21.69a-2012 • CSA 6.16a-2012 Addenda
- Restraining Kits are required by law for all moveable gas equipment



Model No.	Interior Size	Length	BTU/hr
M5024K	1/2"	24"	87K
M5036K	1/2"	36"	77K
M5048K	1/2"	48"	68K
M5060K	1/2"	60"	60K
M5072K	1/2"	72"	55K
M7524K	3/4"	24"	232K
M7536K	3/4"	36"	218K
M7548K	3/4"	48"	180K
M7560K	3/4"	60"	158K
M7572K	3/4"	72"	139K
M10024K	1"	24"	414K
M10036K	1"	36"	379K
M10048K	1"	48"	334K
M10060K	1"	60"	294K
M10072K	1"	72"	279K
M12524K	1-1/4"	24"	699K
M12536K	1-1/4"	36"	615K
M12548K	1-1/4"	48"	541K
M12560K	1-1/4"	60"	476K
M12572K	1-1/4"	72"	419K



Krowne Metal Corporation • 100 Haul Rd. Wayne, NJ 07470 • P: (800) 631-0442 • [customerservice@krowne.com](mailto:customerservice@krowne.com) • [krowne.com](http://krowne.com)

Due to our commitment to continued product improvement, specifications are subject to change without notice.

Rev. 12/2020 • No. Gas Connector Complete Kit





## 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.

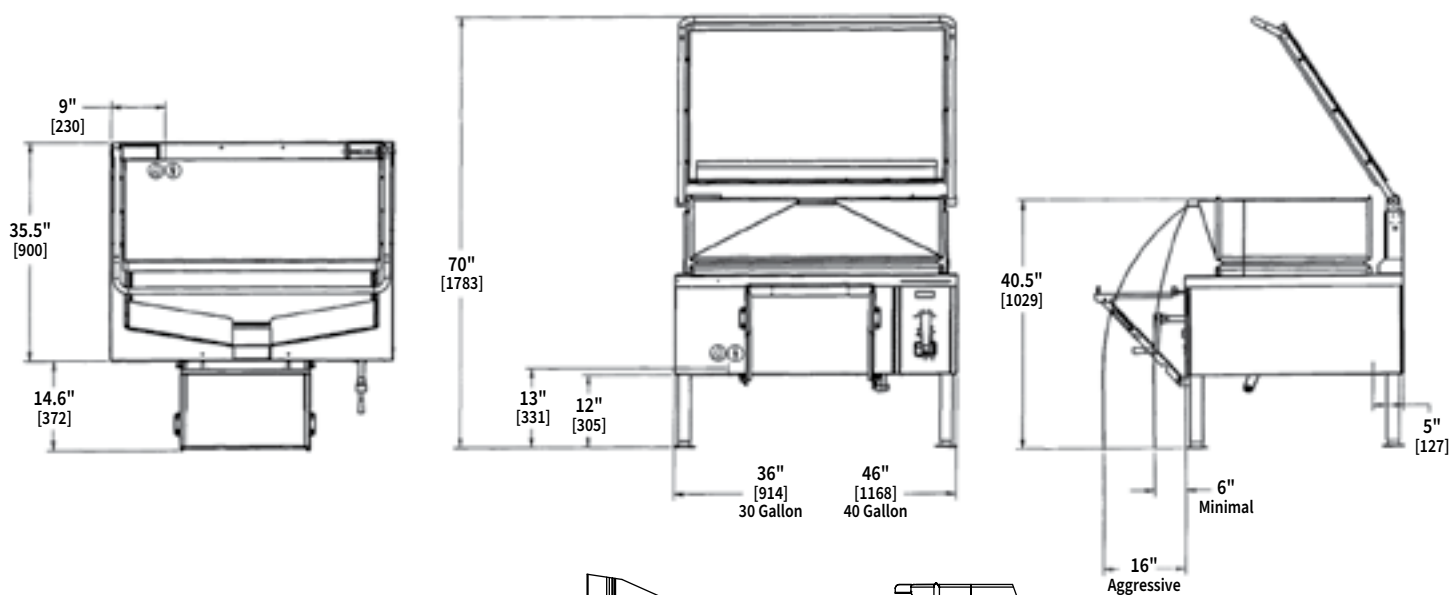
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.

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

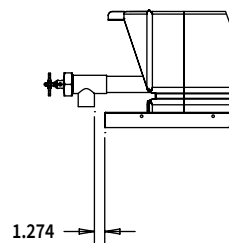
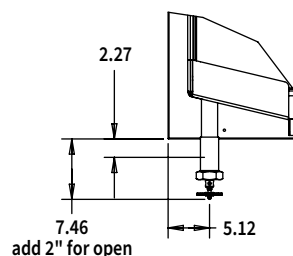
6. This appliance is manufactured for commercial installation only and is not intended for home use.

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

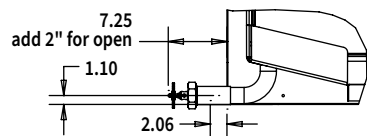
### INSTALLATION MANUAL



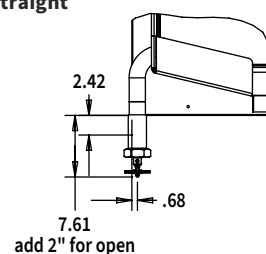
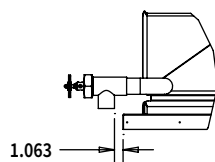
Model	BTU/Hr. Input
VG30	90,000
VG40	120,000



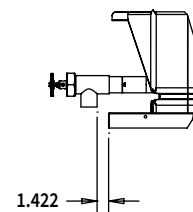
2" Draw-off valve - left front straight (BPDOV-1)



2" Draw-off valve - left front 90° left (BPDOV-2)



2" Draw-off valve - left side 90° front (BPDOV-3)



CAD and/or Revit Files Available

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

# FREE Vulcan & Wolf New Equipment Checkout

A PARTNERSHIP WITH HOBART & AUTHORIZED WARRANTY SERVICE PROVIDERS



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

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

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

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



**WOLF**






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

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

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

Model No.

**B-0305-102A-CR**

Item No.

This Space for Architect/Engineer Approval

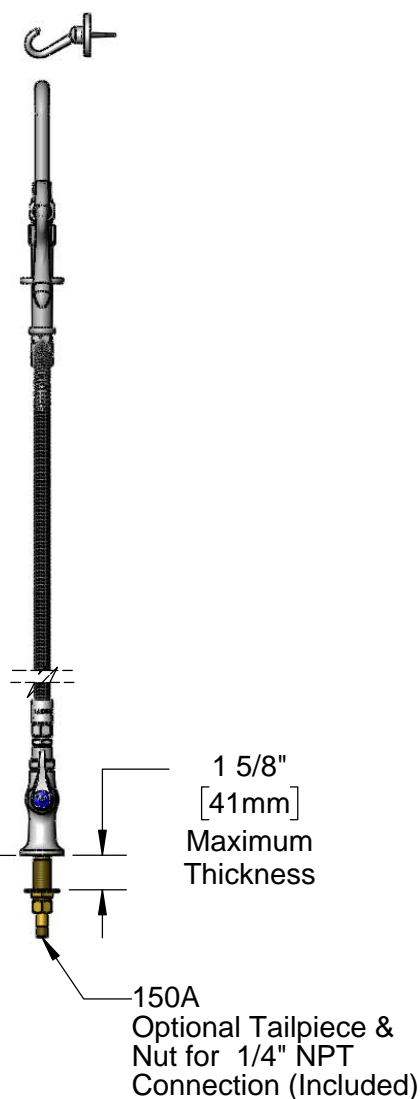
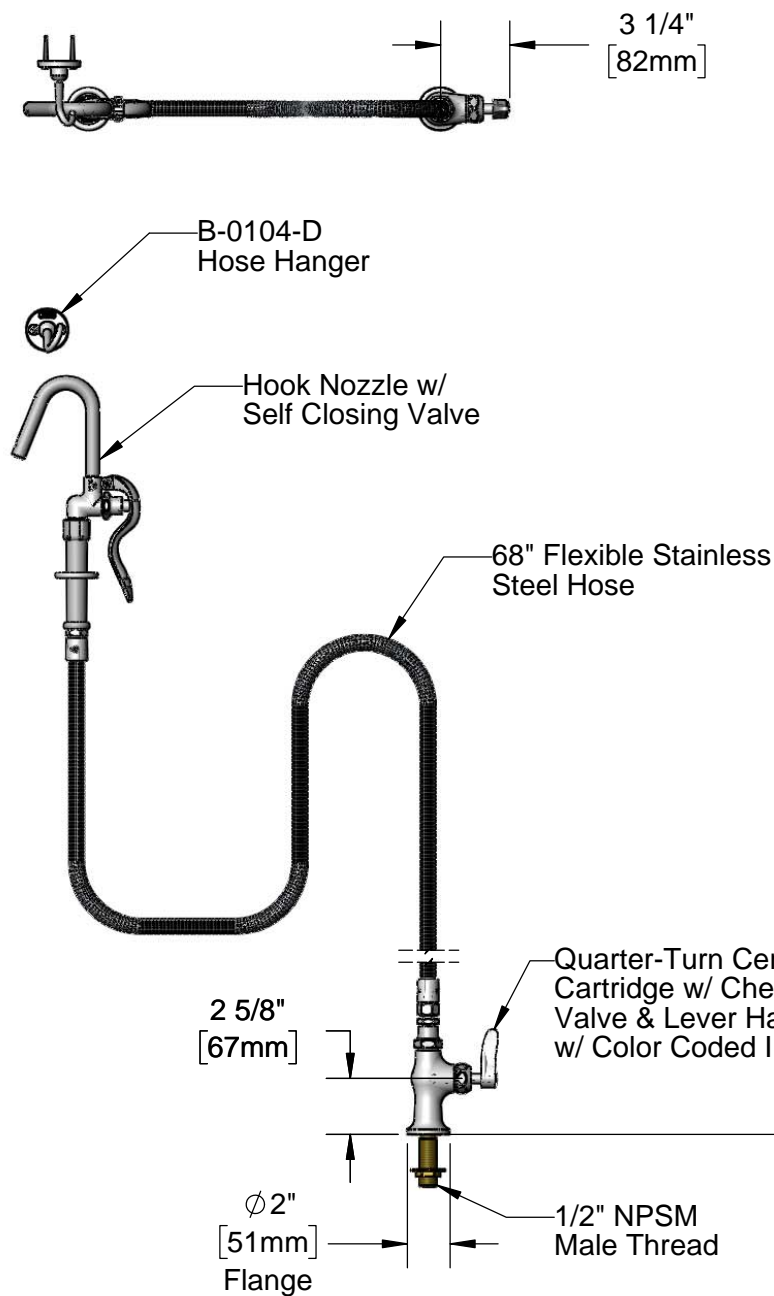
Job Name \_\_\_\_\_ Date \_\_\_\_\_

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

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

Contractor \_\_\_\_\_

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



**Rough-In Requirement:**  
Ø 1" [25mm] Mounting Hole

**Product Specifications:**

Single Hole Single Temperature Deck Mount Faucet, Quarter-Turn Cerama Cartridge w/ Check Valve, Lever Handle, Hook Nozzle Spray Valve, 68" Flexible Stainless Steel Hose & 1/2" NPSM Male Inlet

**Product Compliance:**

ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
EPA 2005 Non-Compliant (PRSV)



# T&S BRASS AND BRONZE WORKS, INC.

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

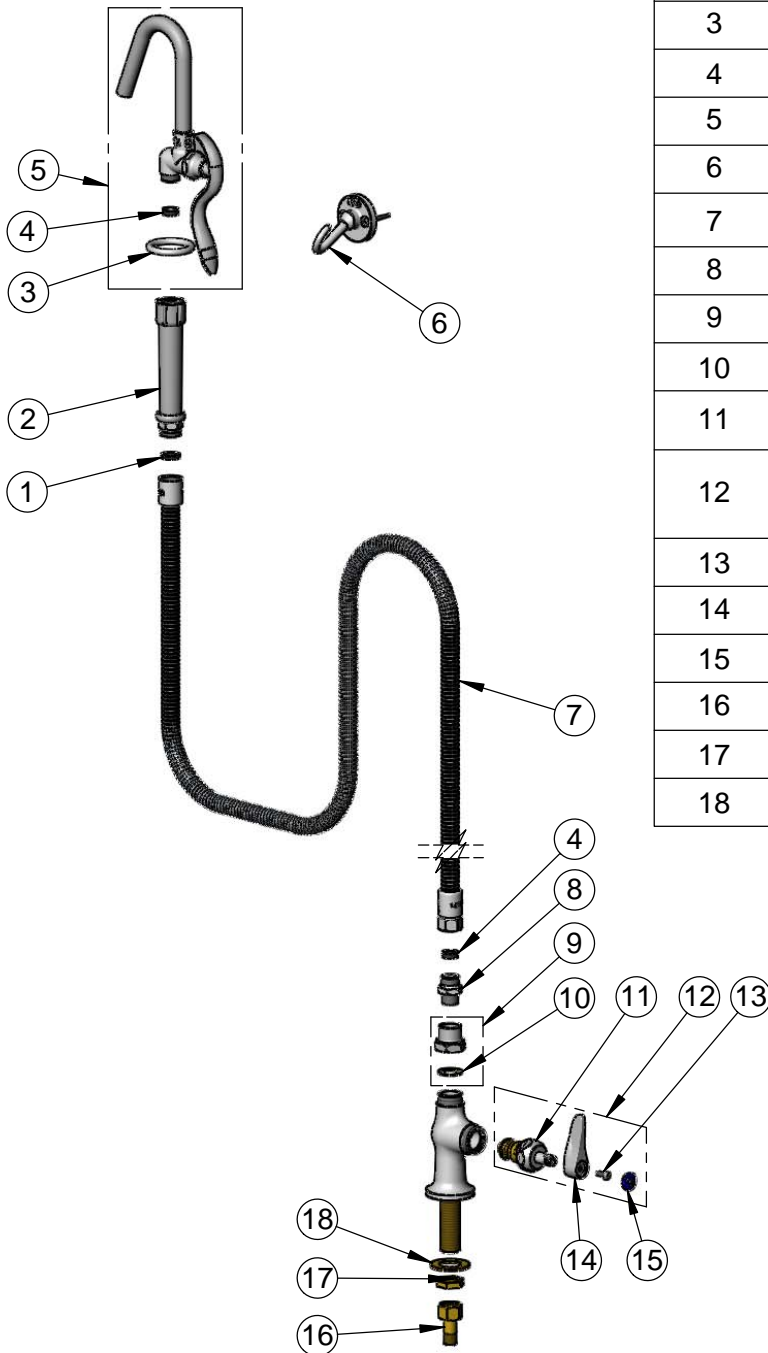
Model No.

**B-0305-102A-CR**

Item No.

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

ITEM NO.	SALES NO.	DESCRIPTION
1	001014-45	Washer, B-0100 Hose Barrel
2	002987-40	Grip Handle
3	000907-45	Spray Valve Hold Down Ring
4	010476-45	#27 Washer
5	002851-40	Hook Nozzle Spray Valve
6	B-0104-D	Dummy Wall Hook
7	B-0068-H2A	68" Flexible Stainless Steel Hose Less Handle
8	053A	Adapter, 3/8" NPT Male
9	B-0413	Adapter, Swivel-to-Rigid
10	001049-45	Washer
11	012394-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, RTC
12	019641-25	Quarter-Turn Cerama Cartridge RTC w/ Check Valve, Handle, Blue Index & Screw
13	000925-45	Lab Handle Screw
14	001638-45NS	Lever Handle (New Style)
15	018506-19NS	Blue Button Index, Press-in
16	150A	1/4" NPT Male Tailpiece & Nut
17	002954-45	Shank Lock Nut
18	000999-45	Brass Lock Washer



## Product Specifications:

Single Hole Single Temperature Deck Mount Faucet, Quarter-Turn Cerama Cartridge w/ Check Valve, Lever Handle, Hook Nozzle Spray Valve, 68" Flexible Stainless Steel Hose & 1/2" NPSM Male Inlet

## Product Compliance:

ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
EPA 2005 Non-Compliant (PRSV)

Drawn: DMH

Checked: JRM

Approved: JHB

Date: 08/04/17

Scale: NTS

Sheet: 2 of 2

## GRIDDLES &amp; BROILERS

**VULCAN****MSA SERIES  
HEAVY DUTY GAS GRIDDLES****Model MSA48****SPECIFICATIONS**

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 gage, 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 3,999 FT.**

- ☐ **MSA24** 24" w x 24" d griddle plate
- ☐ **MSA36** 36" w x 24" d griddle plate
- ☐ **MSA48** 48" w x 24" d griddle plate
- ☐ **MSA60** 60" w x 24" d griddle plate
- ☐ **MSA72** 72" w x 24" d griddle plate

**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.

**OPTIONAL FEATURES**

- ☐ Full or partially grooved griddle plate (steel or chrome plate only).
- ☐ Rapid Recovery™ griddle plate (200-450°F controls, 48" maximum length).
- ☐ Hexavalent chrome plated cooking surface.
- ☐ 30" deep plate (steel plate only).
- ☐ Stainless steel stand with marine edges and casters.
- ☐ Cutting board, condiment rail, plate rail and banking strip accessories.

**VULCAN**

a division of ITW Food Equipment Group LLC

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

## GRIDDLES &amp; BROILERS



# MSA SERIES

## HEAVY DUTY GAS GRIDDLES

### INSTALLATION INSTRUCTIONS

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.

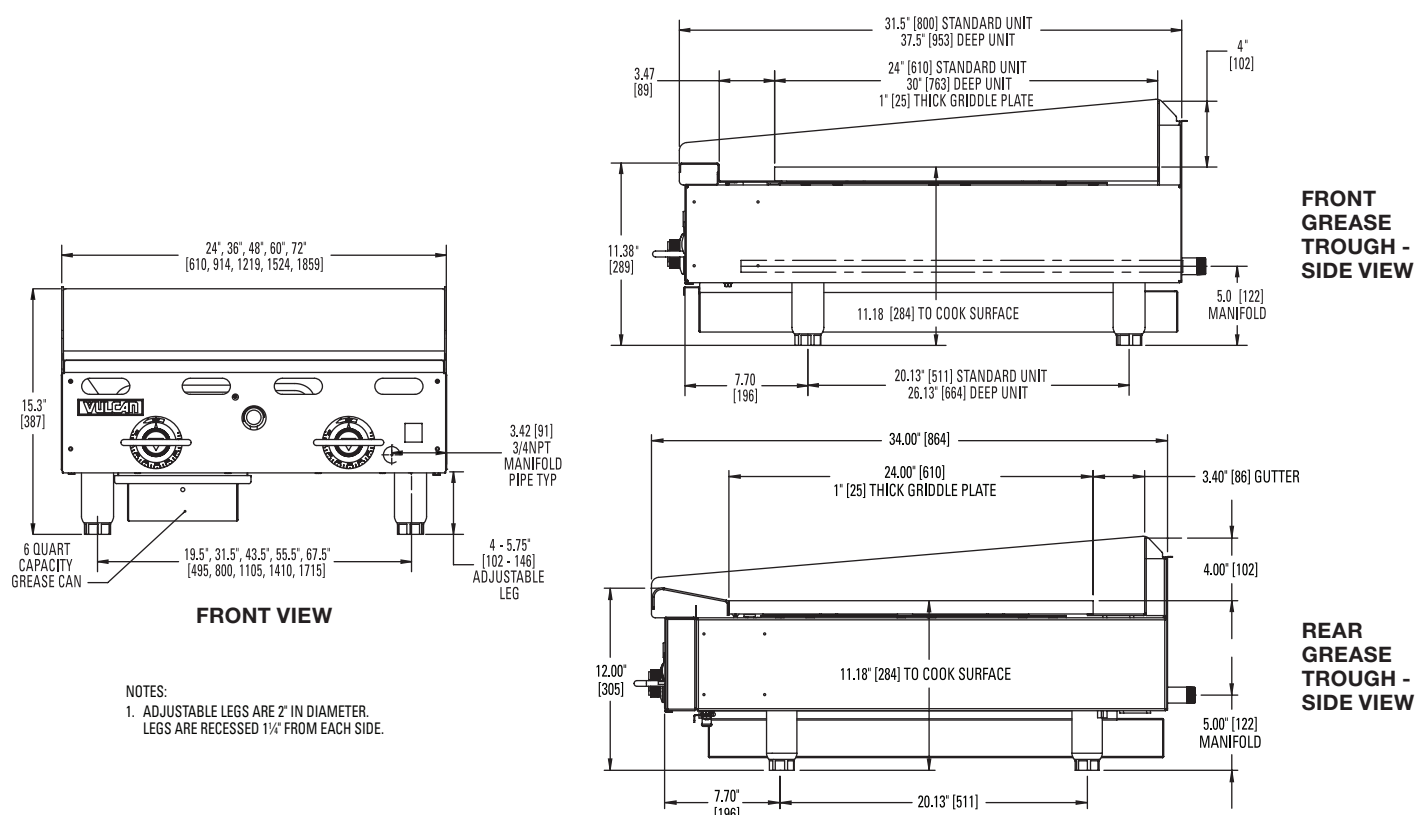
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

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.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR.	NO. OF DRAWERS	APPROX. SHIP. WT.
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.



a division of ITW Food Equipment Group LLC

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

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

# FREE Vulcan & Wolf New Equipment Checkout

A PARTNERSHIP WITH HOBART & AUTHORIZED WARRANTY SERVICE PROVIDERS



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

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

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

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



**WOLF**







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

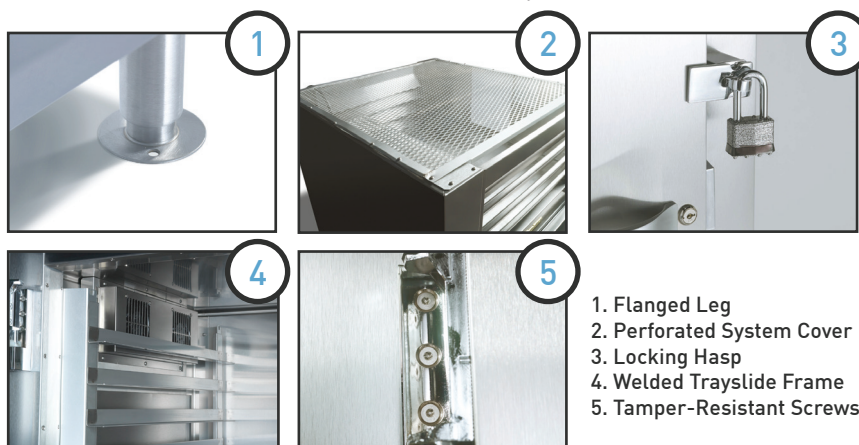
- Locking Hasp(s) to Secure Cabinet Contents (padlocks supplied by others)
- 6" High Stainless Steel Flanged Legs for Secure Mounting\*
- Aluminum Perforated Screen System Cover Protects System
- Impact-Resistant Lexan Security Cover Protects Control while Allowing Full Visibility & Use
- 12 Pair Universal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

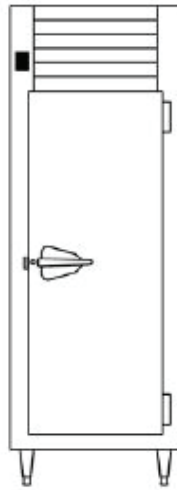


## R Series

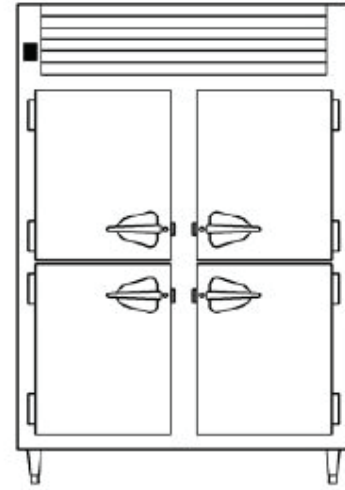
Refrigerator/Freezer/Hot Food Holding  
Corrections Application

### MODELS:

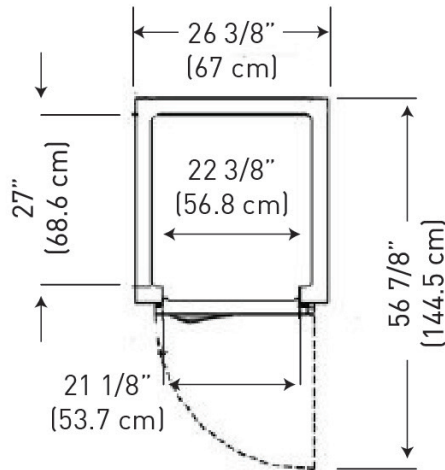
Reach-In Refrigerator/Freezer



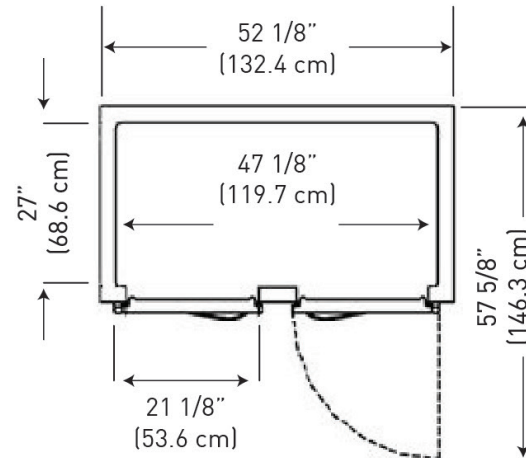
Elevation View  
All 1 Section Models



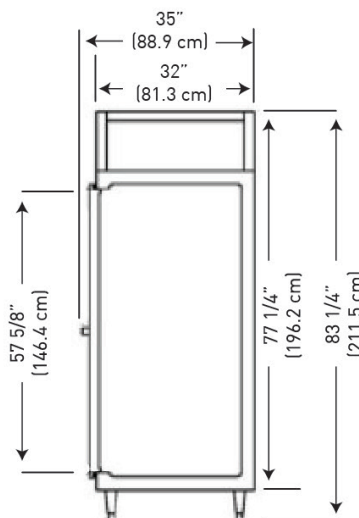
Elevation View  
All 2 Section Models



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/>



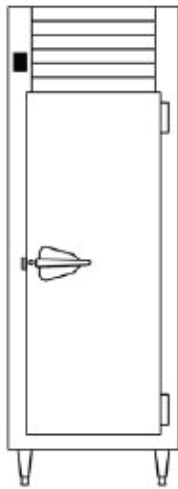


## R Series

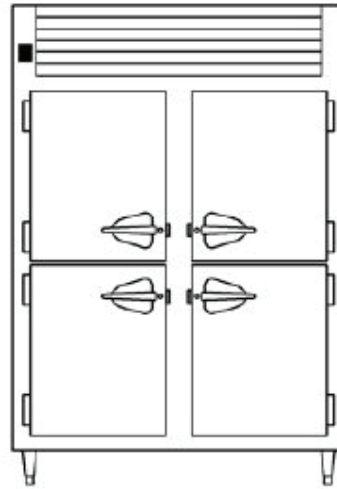
Refrigerator/Freezer/Hot Food Holding  
Corrections Application

### MODELS:

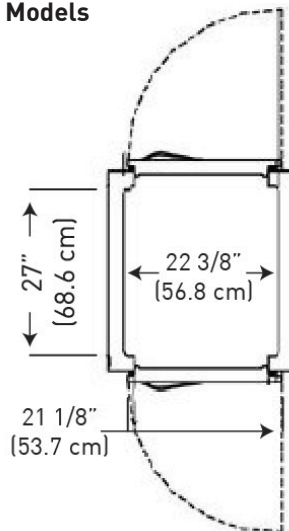
Pass-Thru Refrigerator/Freezer



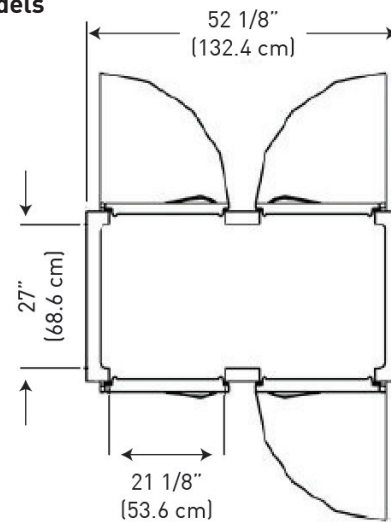
Elevation View  
All 1 Section Models



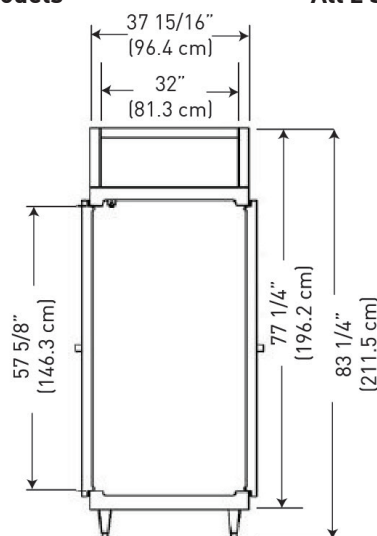
Elevation View  
All 2 Section Models



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/>

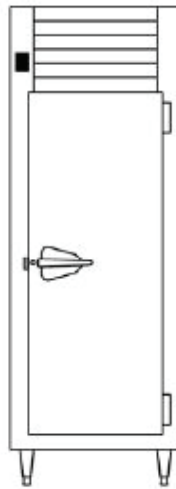


## R Series

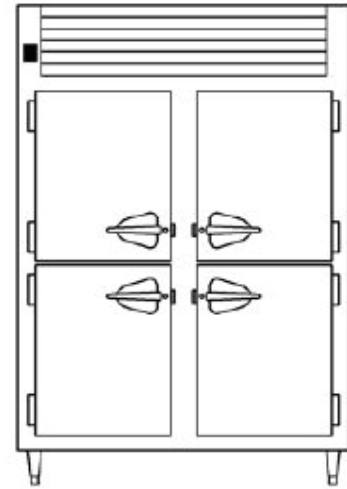
Refrigerator/Freezer/Hot Food Holding  
Corrections Application

### MODELS:

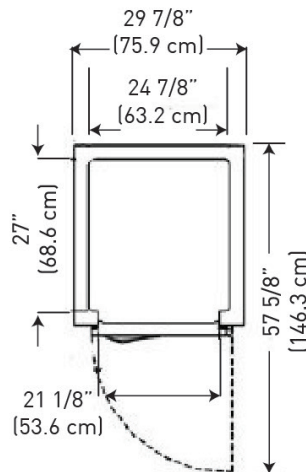
Reach-In Hot Food Cabinets



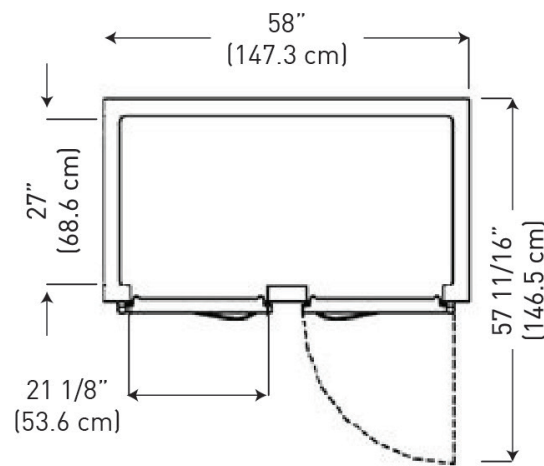
Elevation View  
All 1 Section Models



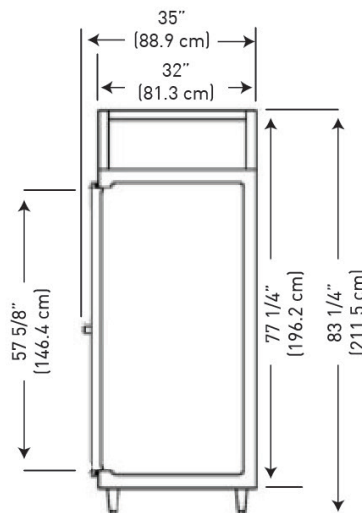
Elevation View  
All 2 Section Models



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/>

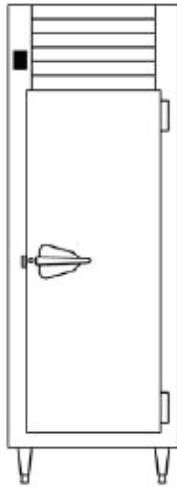


# R Series

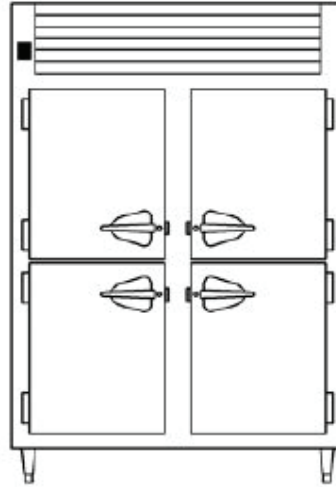
Refrigerator/Freezer/Hot Food Holding  
Corrections Application

## MODELS:

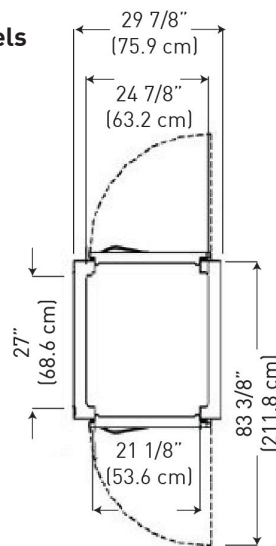
Pass-Thru Hot Food Cabinets



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

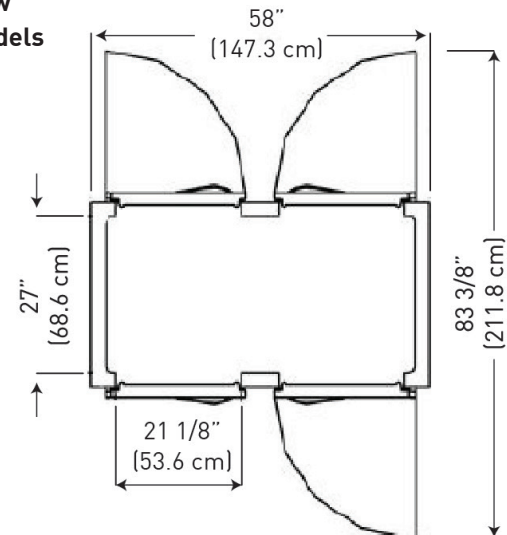


**Elevation View**  
**All 2 Section Models**



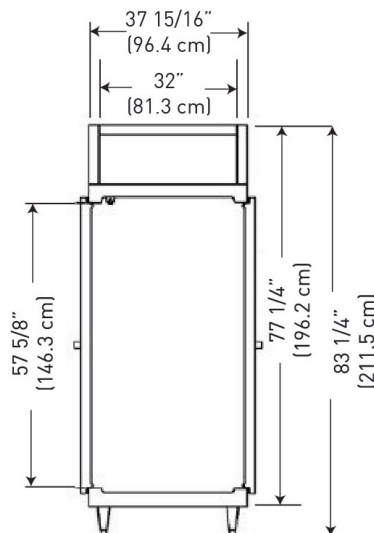
**Plan View**

**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/>

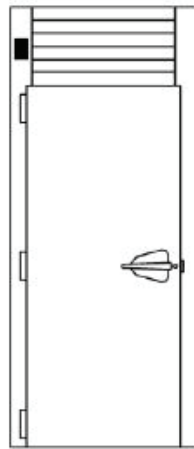


## R Series

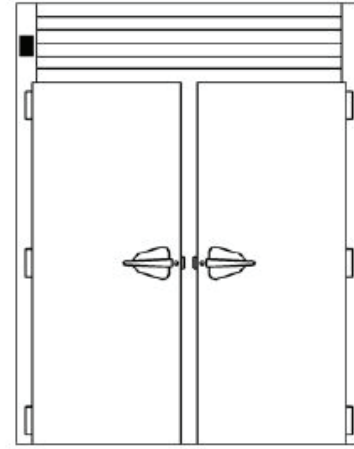
Refrigerator/Freezer/Hot Food Holding  
Corrections Application

### MODELS:

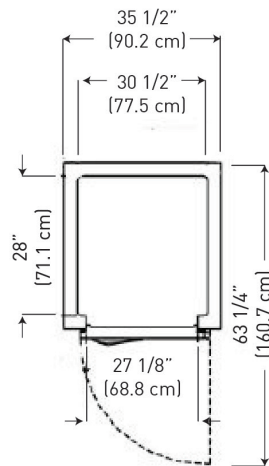
Roll-In



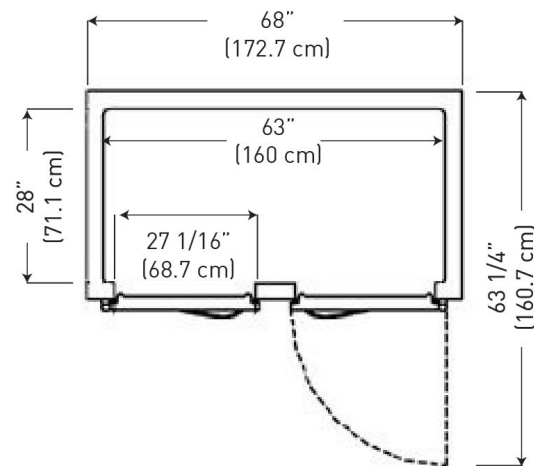
**Elevation View**  
**All 1 Section Models**



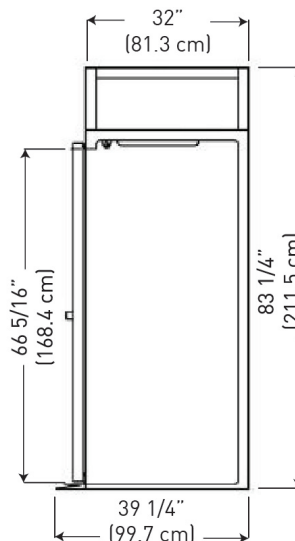
**Elevation View**  
**All 2 Section Models**



**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/>

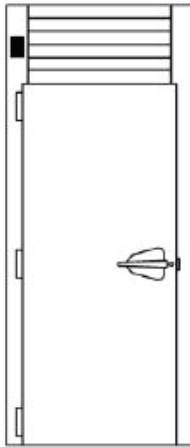


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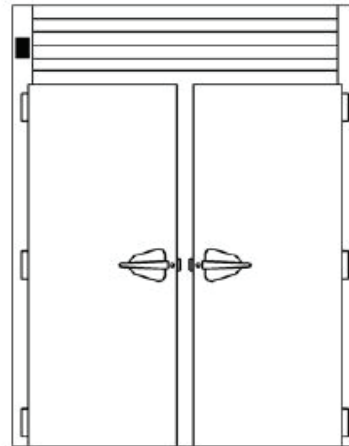
Refrigerator/Freezer/Hot Food Holding  
Corrections Application

## MODELS:

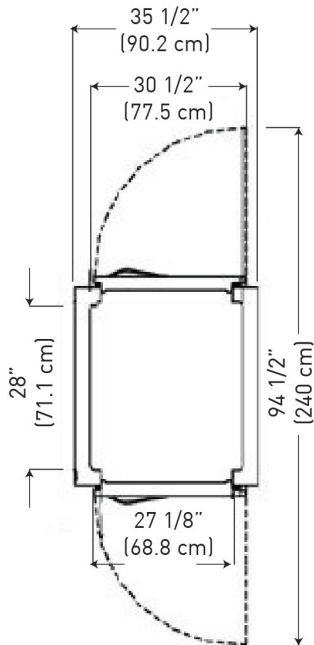
Roll-Thru



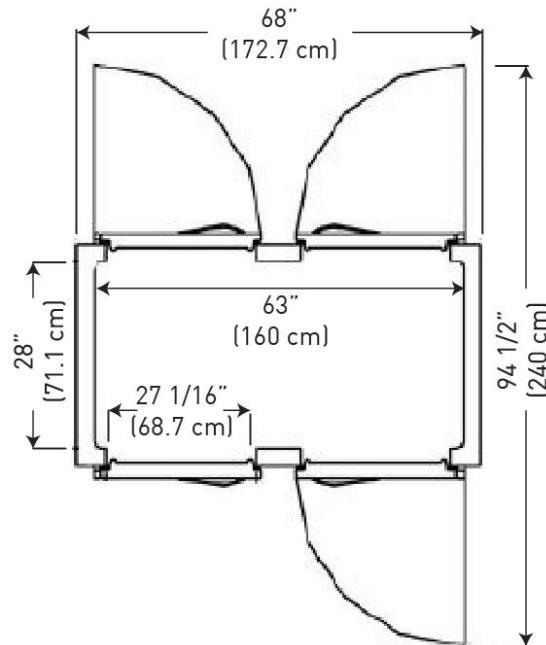
**Elevation View**  
**All 1 Section Models**



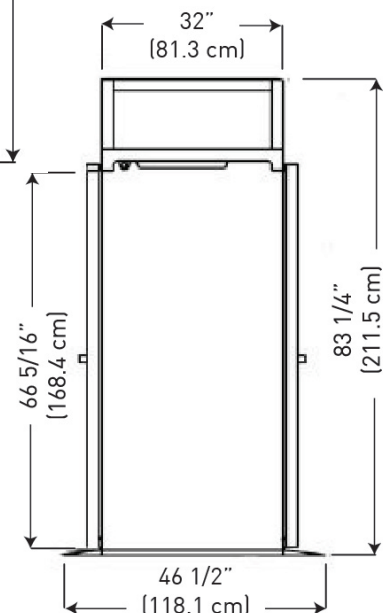
**Elevation View**  
**All 2 Section Models**



**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)		37⅕" (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)		35⅞" (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)		37⅕" (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)		35⅞" (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 5<sup>3</sup>/<sub>8</sub>" from the top of the door frame to 20<sup>3</sup>/<sub>8</sub>" to allow for heater fans.
- Roll-In/Thru: The available cabinet width narrows for 6" from the top of the door frame to 25<sup>3</sup>/<sub>8</sub>" to allow for heater fans.
- Heater is capable of operation from 208V - 230V as supplied standard. Actual amp figure will change at any voltage other than 208V.
- Traulsen does not offer or recommend a NEMA L14-20 plug for any 2 or 3 section hot food. We can offer a NEMA L14-30P through SPD as a special.



## EQUIPMENT SPECIFICATIONS

### CONSTRUCTION, HARDWARE AND INSULATION

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

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

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

### REACH-IN/PASS-THRU INTERIOR

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

### ROLL-IN/THRU INTERIOR

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

### CONTROL

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

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

### SELF-CONTAINED REFRIGERATION SYSTEM

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

### REFRIGERATION SYSTEM (REFRIGERATORS & FREEZERS ONLY)

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

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

### HEATING SYSTEM (HOT FOOD CABINETS ONLY)

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

### WARRANTY

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

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.



**REFRIGERATOR MANUFACTURER**  
**Turbo air**  
 more durable, efficient, beautiful

4184 E. Conant St.  
 Long Beach, CA 90808  
 Tel. 310-900-1000  
 Fax. 310-900-1077  
[www.turboairinc.com](http://www.turboairinc.com)

Project:	
Model #:	
Item #:	
Available W/H:	Qty:
Approval:	
AIA #:	SIS #:
CSI Section 11400	

## Solid Door Refrigerator

Reach-In Bottom Mount  
 Super Deluxe Series

**Model : TSR-23SD-N6**  
**TSR-23SD-N6-L**

### FEATURES & BENEFITS

#### Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

#### Digital temperature control & monitor system

- Keeps food products safe by maintaining constant temperatures
- Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks
- Early warning alarm program detects issues before malfunction occurs
- Digital display allows for easy monitoring
- Programs interpret the condition of refrigeration systems by self-diagnosis
- Rapid cool-down function (Turbo cooling)
- Automatic evaporator fan motor delays

#### Hydrocarbon refrigerants (R-600a)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

#### Stainless steel cabinet construction

The Turbo Air Super Deluxe model boasts a stainless steel interior and exterior (galvanized steel top, bottom and back). It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The Super Deluxe adds a touch of style to the most refined setting.

#### Sturdy, clean stainless steel shelving

Shelves are the most important part of cleanliness as they come in direct contact with food. After a while, PVC coated wire shelves may peel, rust and lead to unsanitary conditions. Only the Turbo Air Super Deluxe series uniquely provides stainless steel shelving.

#### Door pressure release device

Pressure relief doors are designed to eliminate vacuum pressure and allow easy door opening.

#### High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, HCFC free polyurethane insulation.

#### LED interior lighting

#### Bottom mount compressor

- **TSR-23SD-N6: Right hinged**
- **TSR-23SD-N6-L: Left hinged**



**Refrigerator holds 33°F ~ 38°F for the best in food preservation**

#### Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.




Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D x H* (inches)
TSR-23SD-N6(-L)	1	19.30	3	1/8	1.5	274	27 x 30 3/8 x 78 1/4

# Solid Door Refrigerator

Reach-In Bottom Mount  
Super Deluxe Series

## Model : TSR-23SD-N6(-L)

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	1.5
Compressor HP	1/8
Cord Length (ft.)	7
Refrigerant	R-600a
DIMENSIONAL DATA	
# of Doors	1
# of Racks Accepted	1
Net Capacity (cu. ft.)	19.30
Ext. Length Overall (in.)	27 (685mm)
Ext. Depth Overall (in.)	30 3/8 (770mm)
Ext. Height Overall (in.)*	78 1/4 (1987mm)
Int. Length Overall (in.)	23 (585mm)
Int. Depth Overall (in.)	26 1/8 (665mm)
Int. Height Overall (in.)	52 1/4 (1328mm)
# of Shelves	3
Shelf Size (L x D) (in.)	22 x 23 1/2
Net Weight (lbs.)	261
Gross Weight (lbs.)	274

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

\* Height does not include 5" caster height.

### ■ WARRANTY : 5 Year Parts and Labor Warranty 7 Year Compressor Warranty

### ■ STANDARD FEATURES

- Anti-corrosion coated evaporator
- Door locks
- Positive seal self-closing doors
- Easy replaceable one piece magnetic door gaskets
- Self-contained system
- Solid and sturdy grille design
- 4" dia. swivel casters with locks on the front set

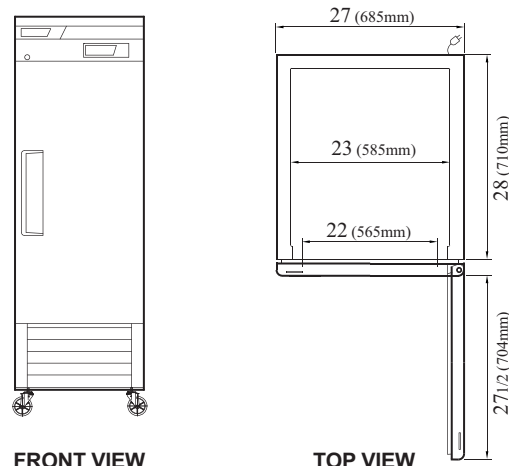
### ■ OPTIONAL ACCESSORIES

- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional stainless steel shelf: 30278Q0100
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250-T (each holds up to fifteen 18"L x 26"D sheet pans)

Ver.20240621

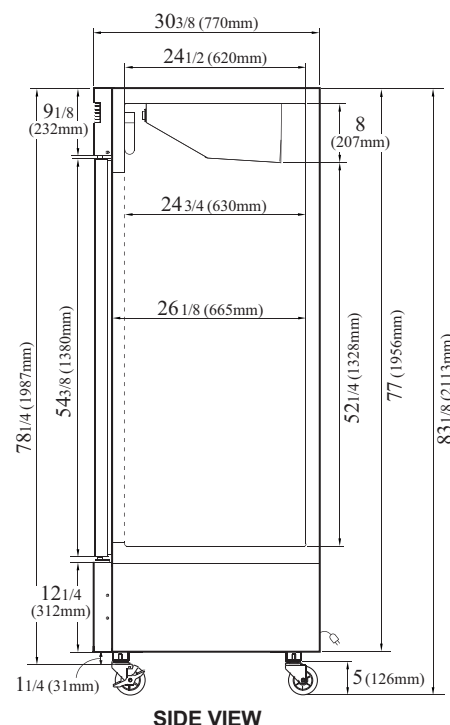
## PLAN VIEW

(unit : inch)

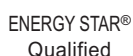


FRONT VIEW

TOP VIEW



SIDE VIEW



- Turbo Air: 800-627-0032
- Radiance: 800-500-3519
- Warranty: 800-381-7770
- AC: 888-900-1002



Continued product development may necessitate specification changes 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: \_\_\_\_\_



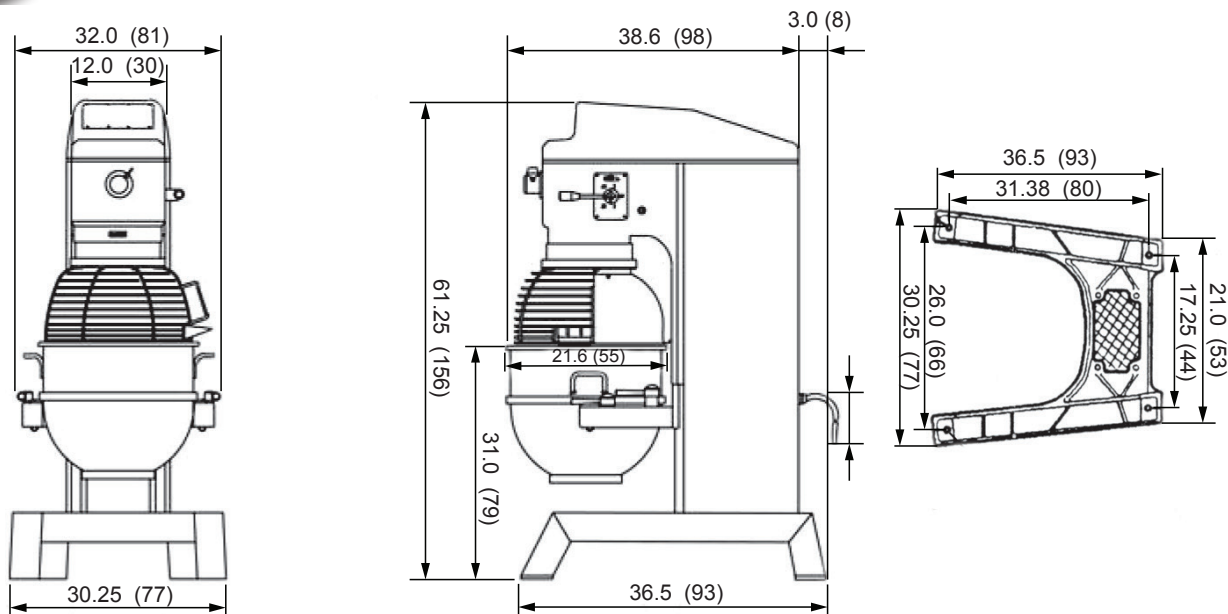
AutoQuotes

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | [www.globefoodequip.com](http://www.globefoodequip.com)



# 80 Quart Planetary Floor Mixer

# SP80PL



UNIT: INCHES (CM)

Drawings available through KCL at [www.kclcad.com](http://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](http://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



**1**  
YEAR  
ON-SITE  
PARTS & LABOR  
WARRANTY

### 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		Food Waste Composition				
		Light	Medium	Heavy		
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
		SS-100	SS-200	SS-300	SS-300/ SS-500	SS-1000
Medium Full Service Restaurant		SS-100	SS-200	SS-300	SS-300/ SS-500	SS-1000
Low Limited Service Restaurant/Café/ Fast Casual		SS-100	SS-100	SS-200	SS-300	SS-300/ SS-500
		100 MEALS				2,500 MEALS
		Majority Fruits & Vegetables	50/50 Mixture	Majority Meats & Seafood		

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](http://www.insinkerator.com/foodservice). Product information is also accessible on *The KCL CADalog*. More information is available from KCL at [www.kclcad.com](http://www.kclcad.com).



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

[www.insinkerator.com/foodservice](http://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"/> <b>SS-100</b> 1 HP	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, <b>cULus</b> <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.0/2.4/1.2 amps, <b>cULus</b>
	<input type="checkbox"/> 120/208-240V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, <b>NOM</b> <input type="checkbox"/> 100/200-230V, 50/60 Hz, 1 Ph, 10.4/5.2/5.4 amps	
	<b>Water Usage:</b>	<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"/> <b>SS-200</b> 2 HP	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, <b>cULus</b> <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 3.6/4.4/2.2 amps, <b>cULus</b> <input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, <b>cULus, short body</b>
	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 3.6/4.4/2.2 amps, <b>cULus, short body</b> <input type="checkbox"/> 208-240/460V, 60 Hz, 3 Ph, 3 Ph, 3.6/4.4/2.2 amps, <b>NOM</b> <input type="checkbox"/> 380V, 50/60 Hz, 3 Ph, 2.3 amps	
	<b>Water Usage:</b>	<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"/> <b>SS-300</b> 3 HP	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 6.0/7.4/3.7 amps, <b>CUL</b> <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 6.0/7.4/3.7 amps, <b>CUL, short body</b> <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 7.0/8.6/3.7 amps, <b>NOM</b>
	<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	
	<b>Water Usage:</b>	<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"/> <b>SS-500</b> 5 HP	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 8.6/8.8/4.4 amps, <b>CUL</b> <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 8.6/8.8/4.4 amps, <b>CUL, short body</b> <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	
	<b>Water Usage:</b>	<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"/> <b>SS-1000</b> 10 HP	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 11.0/13.0/6.5 amps, <b>CUL</b> <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 11.0/13.0/6.5 amps, <b>CUL, short body</b>
	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 11.0/13.0/6.5 amps, <b>CUL, short body</b>	
	<b>Water Usage:</b>	<input type="checkbox"/> 10 GPM (37.9 LPM) standard water flow

## DISPOSER MOUNTING ASSEMBLIES (CHOOSE ONE)

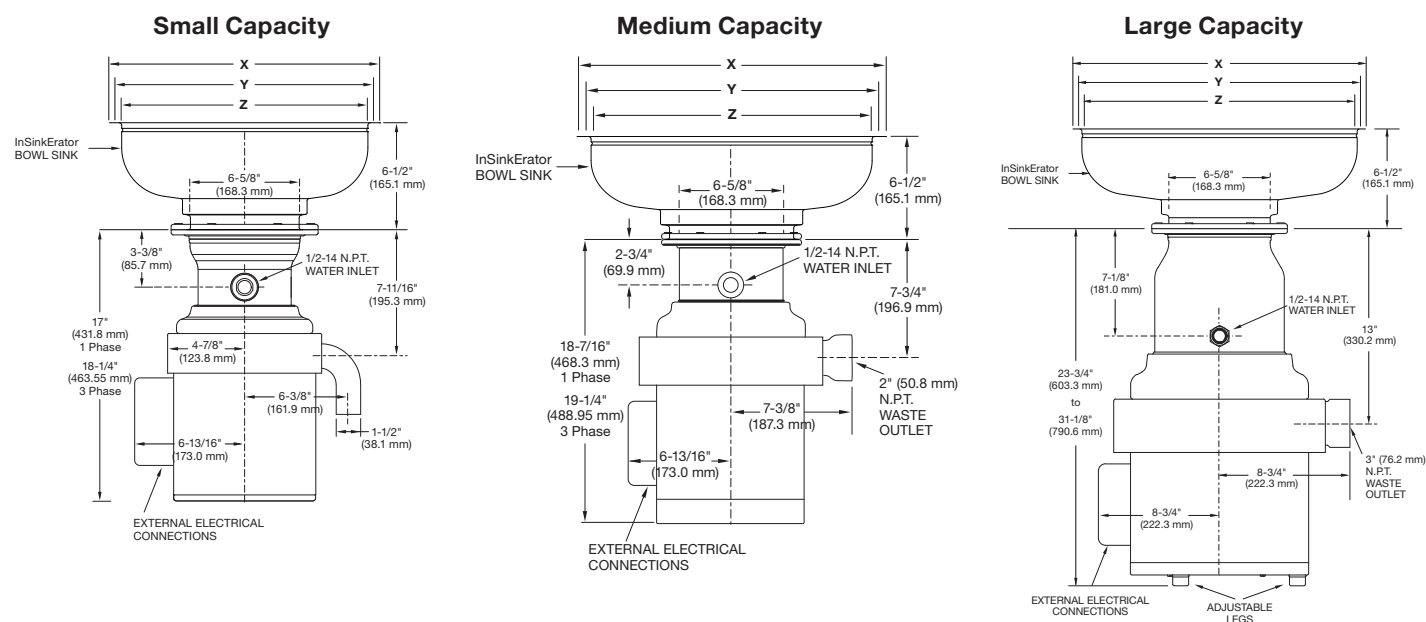
Sink Collar Mounts		Sink Bowl Mounts	
	<input type="checkbox"/> <b>#5 Sink Flange Kit</b> for 3-1/2"–4" (88.9 mm–101.6 mm) sink opening (support legs are recommended) <i>#5 adaptors only available on small and medium capacity disposers.</i>	<b>Bowl Size</b>	<b>Kit Type</b>
	<input type="checkbox"/> 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

## 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"> <li>Automatically changes direction</li> <li>Stainless-steel housing</li> <li>Automatic shut-off with power loss</li> <li>Line disconnect</li> <li>Programmable post-flush</li> <li>Timed run</li> <li>Automatically regulates water flow to grind load</li> </ul>	<ul style="list-style-type: none"> <li>Automatically changes direction</li> <li>Stainless-steel housing</li> <li>Automatic shut-off with power loss</li> <li>Line disconnect</li> <li>Programmable post-flush</li> <li>Timed run</li> </ul>	<ul style="list-style-type: none"> <li>Automatically changes direction</li> <li>Stainless-steel housing</li> <li>Automatic shut-off with power loss</li> </ul>	<ul style="list-style-type: none"> <li>Manually changes direction</li> <li>Stainless-steel housing</li> <li>Automatic shut-off with power loss</li> </ul>	<ul style="list-style-type: none"> <li>Single direction</li> <li>Polycarbonate housing</li> <li>Automatic shut-off with power loss</li> </ul>

## DISPOSER DIMENSIONS

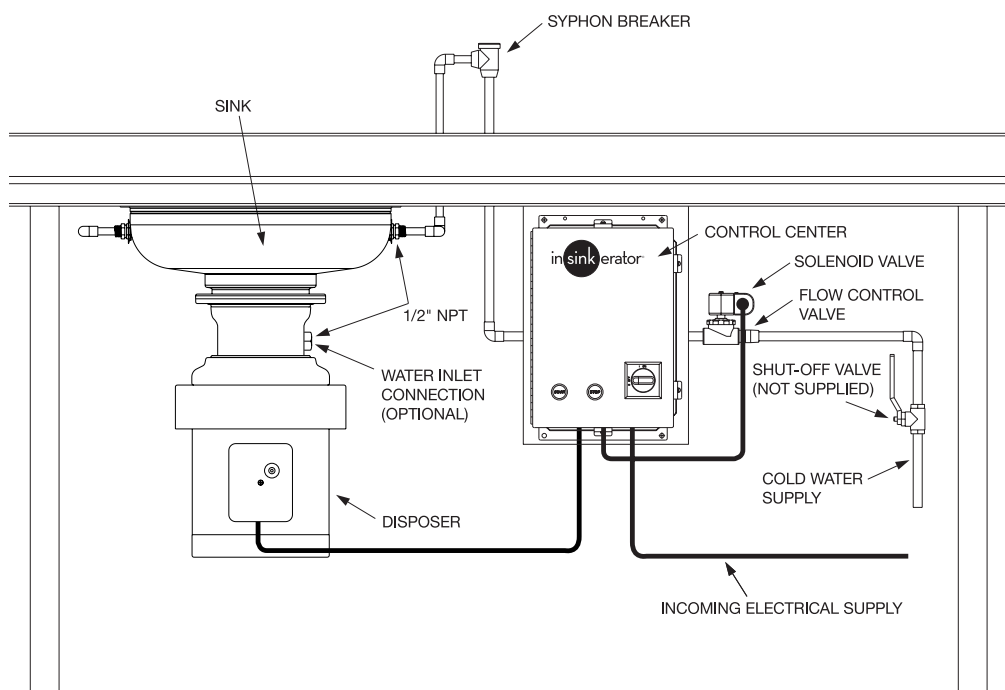
Standard models shown. A short body model is available on medium and large capacity disposers. Short body models reduce overall height by 1" (25.4 mm) on medium capacity disposers and by 3" (76.2 mm) on large capacity disposers.



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: \_\_\_\_\_

Quantity: \_\_\_\_\_

Manufacturer: InSinkErator

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

Address: \_\_\_\_\_

City/State/Zip: \_\_\_\_\_

Contact: \_\_\_\_\_

Phone: \_\_\_\_\_

Installer: \_\_\_\_\_

Contact: \_\_\_\_\_

Phone: \_\_\_\_\_

Model Number: \_\_\_\_\_

Electrical

Requirements:

\_\_\_\_\_ volts \_\_\_\_\_ phase

Dealer: \_\_\_\_\_

City/State/Zip: \_\_\_\_\_

Contact: \_\_\_\_\_

Phone: \_\_\_\_\_

Consultant: \_\_\_\_\_

Contact: \_\_\_\_\_

Phone: \_\_\_\_\_


**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 \_\_\_\_\_

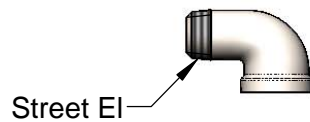
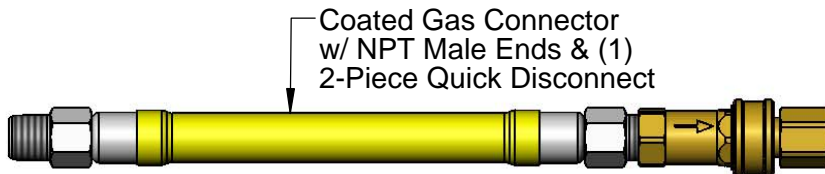
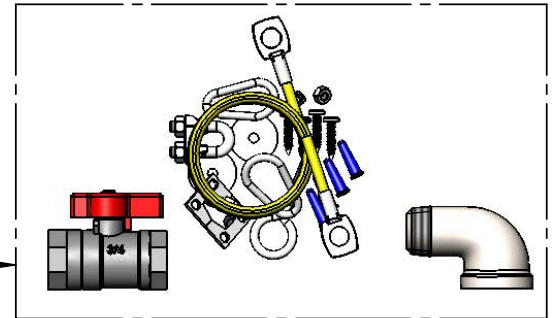
Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

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