

APPENDIX 3

KITCHEN EQUIPMENT PERFORMANCE SPECIFICATION

Equipment List – the attached equipment cut sheets are provided as reference only for the purpose of establishing the minimum performance criteria and acceptable standard. Other product providing equivalent performance can also be acceptable.

1. Electric 6 Open Burner Range w/ Convection Oven
 2. Electric Fryer
 3. – Spare –
 4. – Spare –
 5. Reach-In Freezer
 6. – Spare –
 7. Under Counter Dishwasher (Existing or Owner's Supply)
 8. Reach-In Cooler
 9. Sandwich/Salad Prep Table (Existing)
 10. Microwave
 11. 20 Qt. Mixer (Existing)
 12. Slicer (Existing)
 13. S/S Work Counter w/ Prep Sink and Open Base
 14. S/S Island Prep Table w/ Open Base, Hand Sink & Double Overshelf
 15. Undercounter Cooler
 16. Wire Shelving on Casters
 17. Wire Shelving on Casters
 18. S/S Pot Sink w/ Drainboards, Rack Slides & Pre Rinse
 19. Undercounter Cooler
 20. Exhaust Canopy and Insulated Wall Panels
 21. Slanted Dish Rack
 22. S/S Wall Shelf
 23. S/S Mixer Stand (Existing)
 24. Double Overshelf
 25. Bun Pan Rack (Existing)
 26. Mop Sink w/ Faucet
-

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

Garland Canada S686

(Garland/U.S. Range (Garland Canada)) Sentry Series Restaurant Range, electric, 36", (6) all purpose tubular element burners, standard oven, 10" high backguard, all stainless steel exterior finish, 6" stainless steel legs, 15 kW, cCSAus, NSF, CE

ACCESSORIES

Mfr	Qty	Model	Spec
Garland Canada	1		208v/60/3-ph, 48.0 amp
Garland Canada	1		Stainless steel high shelf & backguard
Garland Canada	1		Swivel casters, set of 4, front brakes (non-marking polyurethane)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1								15.0			
2	208	60	3				48				



S686 Sentry Series Electric Restaurant Range

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Models:

☐ S686

☐ SU686

☐ SS686


*Model S686
(shown with optional casters)*

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

Standard Features:

- Stainless Steel exterior
- 1 large, full-size oven with complete porcelain interior finish
- Removeable, 4-position, rack guides w/1 oven rack
- Electro-mechanical heavy duty oven thermostat, (150°F/66°C - 550°F/288°C)
- 6 tubular heating elements, infinite switch controlled
- Cool touch oven door handle
- 10" (254mm) high stainless steel backguard with slotted black enameled angled cap
- 6" (152 mm) high stainless steel legs - Adjustable
- 6 sealed, high performance elements with over heat protection and 6-heat switch in lieu of tubular elements, CE approved model SU686, or North American Model SS686
- 1 year limited warranty on parts & labor (USA & Canada only)

Optional Features:

- ☐ Convection oven base (add suffix - RC) with 3-position rack guide assembly and 3 oven racks

- ☐ 5/8" (16mm) thick thermostatically controlled griddle plate available in 12", add suffix 12G, 24" add suffix 24G and 36", add suffix 36G, standard on the right, left optional
- ☐ Solid Steel Hot top 1/2"(13mm) thick utilizing front and rear switch controls, available in 12", add suffix 1, and 24" add suffix 2, standard on the left, right optional (Note: Maximum (2)two hot top sections per range.)
- ☐ Additional Oven Rack
- ☐ Set of (4) Polyurethane (non-marking) swivel casters with front brakes.
- ☐ 17"(432mm) high stainless steel backguard with slotted black enameled angled cap
- ☐ Stainless steel two piece easy to assemble backguard and plate shelf
- ☐ Range mounted salamander broiler (Model SER-686). CE Marked range mounted salamander is SUER-686.
- ☐ Marine equipment - storm rails, oven door latch, drip tray stop and deck fasteners

Specifications:

Electric medium duty range with full size, all porcelain oven interior, contoured front stainless steel plate rail, 36" (914mm) wide, with 6 all purpose tubular heating elements. Stainless steel exterior, with stainless steel 10" (254 mm) high backguard with slotted black enameled angled cap. Available with optional sealed elements with "over heat protection" - reducing power if element is turned on w/o pan for 8 minutes, hot top(s) and griddle. Available with convection oven base.



Note: Only models with prefix "SU" carry the CE Mark

Garland Commercial Ranges Ltd.
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

General Inquiries 1-905-624-0260
 USA Sales, Parts and Service 1-800-424-2411
 Canadian Sales 1-888-442-7526
 Canada or USA Parts/Service 1-800-427-6668

Manitowoc
 Foodservice

S686 Sentry Series Electric Restaurant Range



S686 Sentry Series Electric Restaurant Range

Model	Total Kw Load	Nominal Amps			
		208V/1Ph	208V/3 Ph	240V/1Ph	240V/3 Ph
S686*	15	72	48	62	42
S686RC	16	75	51	64	44
SS/SU686**	19	90	59	78	52
SS/SU686RC	20	93	62	80	54
Salamander Broiler***	7	34	19	29	16

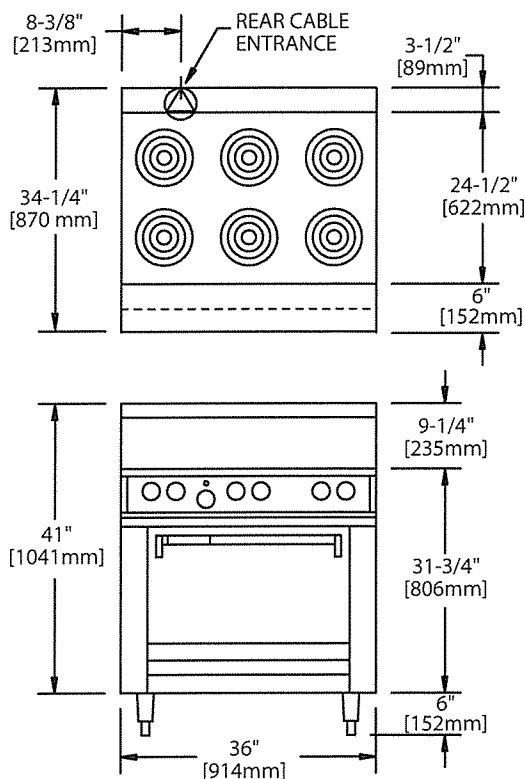
*Tubular elements; **Sealed -top elements, Model # SS686 in North America; ***Add when wired to range base (SER/SUER-680)

Exterior Dimensions			Oven Interior Dimensions		
Height	Width	Depth†	Height	Width	Depth
47" (1194mm)	36" (914mm)	34-1/4" (870mm)	13-1/2" (343mm)	26-1/4" (667mm)	22" (559mm)

† With front rail Note: Shipping Cubic Feet is 58.5

Entry Clearances		
Crated	Uncrated	Uncrated "RC" Model
45" (1143mm)	35" (889mm)	40" (1016mm)

NOTE: Many local codes exist, and it is the responsibility of the Owner and the Installer to comply with those codes.



Installation Clearances:	Side	Back
Range w/o Salamander	3" (76mm)	2" (51mm)
Range w/Salamander	7" (178mm)	2" (51mm)
Hot Top	10" (254mm)	—

Ratings:

Tubular Elements: 6-1/2" (165mm): 1250 Watts
8-1/2" (216mm): 2100 Watts

Sealed Elements: 7-1/2" (191mm): 2000 Watts
9" (229mm): 2600 Watts

Hot Tops: (per 12"/305mm section):

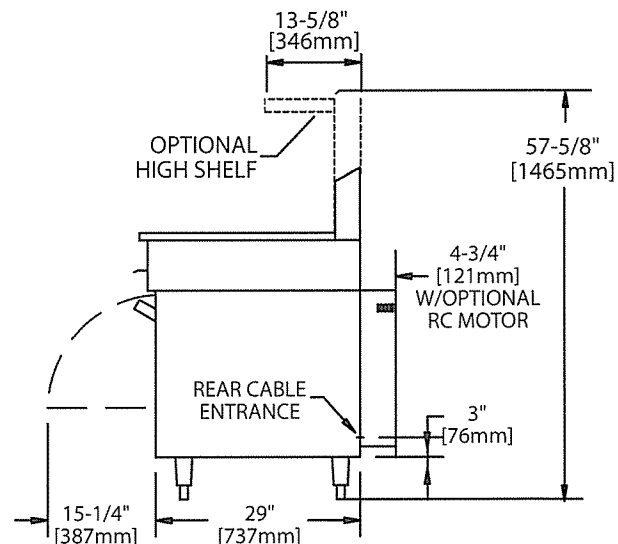
Front and Rear sections each 1675 Watts,
(3350 Watts total)

Griddle (per 12"/305mm section): 3350 Watts

Standard Oven: 4.85 kW

Convection Oven: 5.0 kW (+0.5kW fan motor; for 5.5kW total)

NOTE: For ranges with convection oven, (models with suffix 'RC'), air circulation is required for proper operation of fan motors. These models must not be dais mounted or installed without legs.



Form# S686 (10/26/16)

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

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USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668



ITEM# 2 - ELECTRIC FLOOR FRYER (1 EA REQ'D)

Garland Canada SR114E

(Dean (Garland Canada)) Super Runner Value Fryer, electric, floor model, 40-lb oil capacity, durable temperature probe, power switch, indicator light, includes: basket hanger & twin baskets, stainless steel frypot, front & door, aluminized sides, 6" adjustable steel legs, 14.0 kW, NSF, cULus, CE, TUV

ACCESSORIES

Mfr	Qty	Model	Spec
Garland Canada	1		208v/60/3, 39.0 amps, 3 wire, no plug, standard
Garland Canada	1		Fryer: 6" adjustable steel legs, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208	60	3				39				

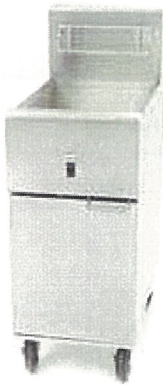


SR114E Super Runner Value Electric Fryer

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Models

☐ SR114E



SR114E
Shown with optional casters.

Standard Features

- 40-lb (20 liter) frypot oil capacity
- 14 kw
- Frying area 13-3/4" x 13-3/4" x 5-1/4" (34.8 x 34.8 x 13.3 cm)
- Durable temperature probe
- Wide cold zone
- Stainless steel frypot, door and back-splash/flue cover, aluminized sides
- Basket hanger
- Two twin baskets
- Power switch and indicator light
- 6" (15 cm) steel legs with 1" adjustment
- Basket support rack

Options & Accessories

- ☐ Frypot cover
- ☐ Casters
- ☐ Full basket
- ☐ Top connecting strip

Specifications

Basic Frying At Its Best -- Designed For All-Purpose Affordable Frying

Fry a wide variety of products with the full-size frying area which easily accommodates items from appetizers to specialty foods -- chicken, fries and breaded products, fresh or frozen.

Make the most of your energy dollars with our fully submersed element package. Heat absorption is maximized by full contact with the oil, allowing quick heat-up time and lower energy consumption per pound of product cooked.

Dean's wide cool zone design minimizes wasteful oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and oil contamination. The sloped bottom permits fast, easy draining of oil and sediment.

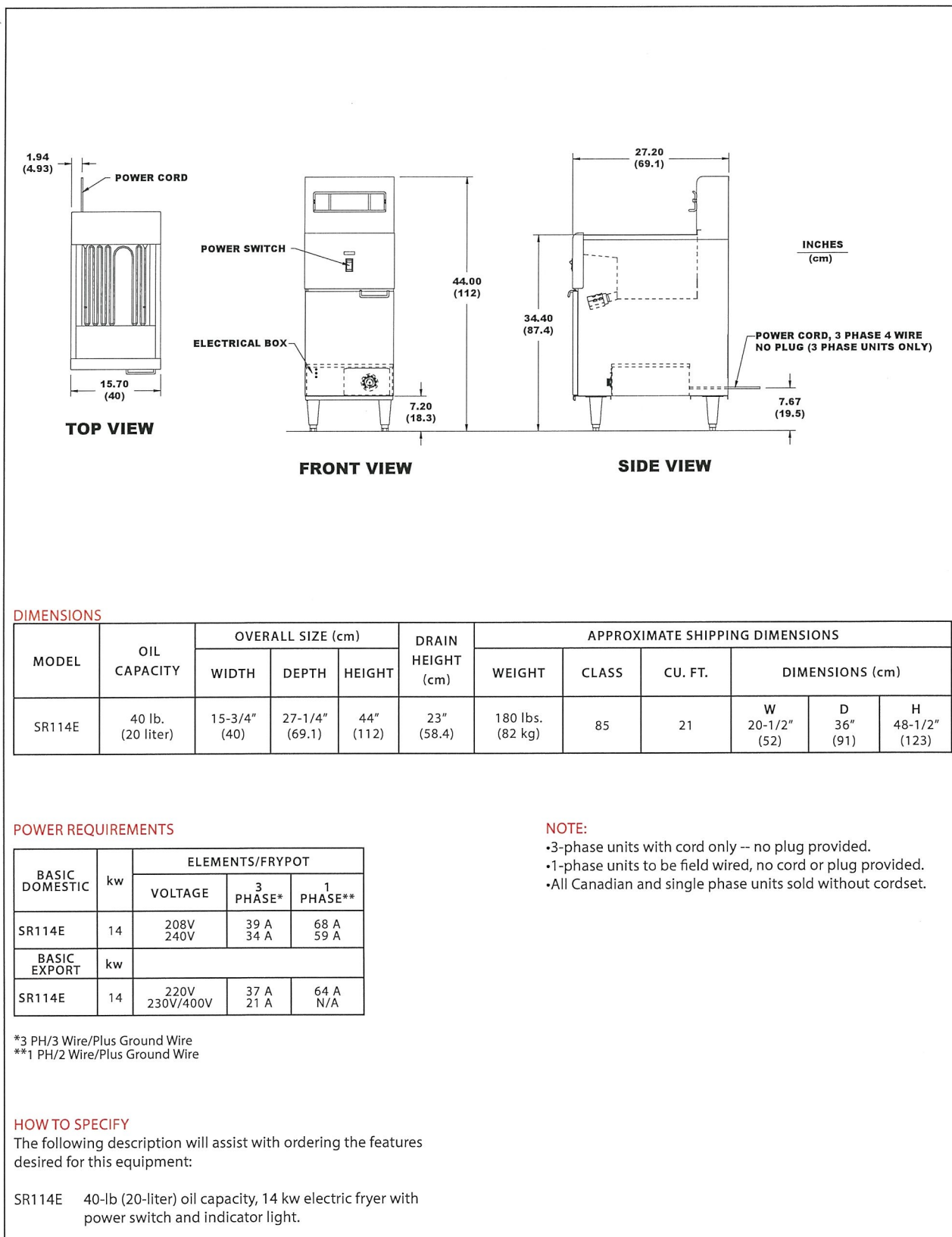
Assure rapid recovery with Dean's durable temperature probe which reacts quickly to changes in load conditions and helps eliminate loss of time incurred waiting between loads.





SR114E Super Runner Value Electric Fryer

Model #
CSI Section 11400



8700 Line Avenue
Shreveport, LA 71106
USA

Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

www.frymaster.com
Bulletin No. 830-0083
Revised 8/4/15
Litho in U.S.A. ©Frymaster



ITEM# 5 - REACH-IN FREEZER (1 EA REQ'D)

True Canada T-35F-HC

Freezer, Reach-in, -10° F, two-section, stainless steel doors, stainless steel front, aluminum sides, aluminum interior with stainless steel floor, (6) adjustable PVC-coated wire shelves, interior lighting, 4" castors, R290 Hydrocarbon refrigerant, 1 HP, 115v/60/1, 9.6 amps, NEMA 5-15P, cULus, UL EPH Classified, MADE IN USA

ACCESSORIES

Mfr	Qty	Model	Spec
True Canada	1		Self-contained refrigeration standard
True Canada	1		Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics
True Canada	1		4" Swivel castors, standard (adds 5" to OA height)
True Canada	1		Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
True Canada	1		Left door hinged left, right door hinged right standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	9.6		1		


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Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ **Qty:** _____

Model #: _____

A/A #

S/S #

Model:

T-35F-HC**T-Series:***Reach-In Solid Swing Door -10°F Freezer with Hydrocarbon Refrigerant***T-35F-HC**

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- ▶ Stainless steel solid doors and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

Bottom mounted units feature:

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
T-35F-HC	2	6	39½ 1004	29½ 750	78¾ 1991	1 N/A	115/60/1	9.6 N/A	5-15P	9 2.74	350 159

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



APPROVALS:

AVAILABLE AT:

Model:

T-35F-HC**T-Series:***Reach-In Solid Swing Door -10°F Freezer with Hydrocarbon Refrigerant***STANDARD FEATURES****DESIGN**

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy cleaning. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Stainless steel exterior with clear aluminum liners to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 17 1/2" L x 22 3/8" D (445 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

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

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Rear airflow guards prevent product from blocking optimal airflow.
- NSF/ANSI Standard 7 compliant for open food product.

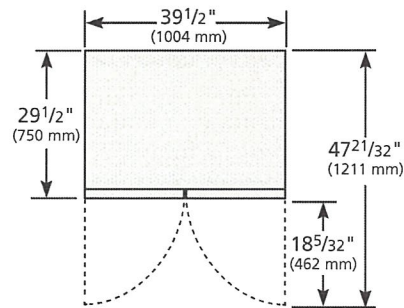
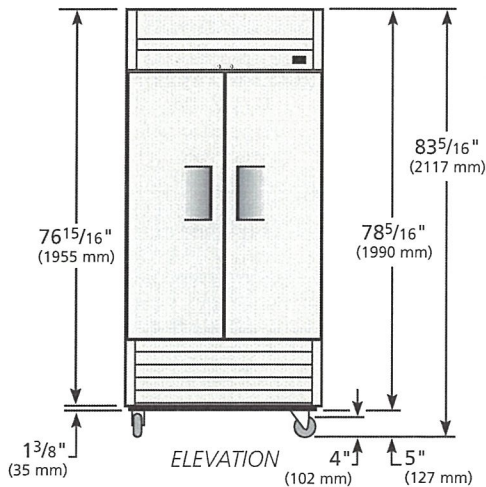
ELECTRICAL

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

115/60/1
NEMA-5-15R**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ Additional shelves.

PLAN VIEW**WARRANTY***

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
T-35F-HC	TFEY18E	TFEY04S	TFEY04P	TFEY183	

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

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ITEM# 8 - REACH-IN REFRIGERATOR (1 EA REQ'D)

True Canada T-49-HC

Refrigerator, Reach-in, two-section, stainless steel doors, stainless steel front, aluminum sides, aluminum interior with stainless steel floor, (6) adjustable PVC-coated wire shelves, interior lighting, 4" castors, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1, 5.4 amps, NEMA 5-15P, MADE IN USA, cULus, UL EPH Classified, CE

ACCESSORIES

Mfr	Qty	Model	Spec
True Canada	1		Self-contained refrigeration standard
True Canada	1		Warranty - 5 year compressor (self-contained only), please visit www.Trueemfg.com for specifics
True Canada	1		4" Swivel castors, standard (adds 5" to OA height)
True Canada	1		Warranty - 3 year parts and labor, please visit www.Trueemfg.com for specifics
True Canada	1		Left door hinged left, right door hinged right standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	5.4		1/2		


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 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA #

SIS #

Model:

T-49-HC**T-Series:**
Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant
**T-49-HC**

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.

Bottom mounted units feature:

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
T-49-HC	2	6	54 1/8 1375	29 1/2 750	78 3/8 1991	1/2 1/8	115/60/1 230-240/50/1	5.4 2.4	5-15P ▲	9 2.74	400 182

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

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

6/16

Printed in U.S.A.

Model:

T-49-HC**T-Series:***Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant***STANDARD FEATURES****DESIGN**

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends, back and top.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

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

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 24 5/16" L x 22 3/8" D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

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

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF-7 compliant for open food product.

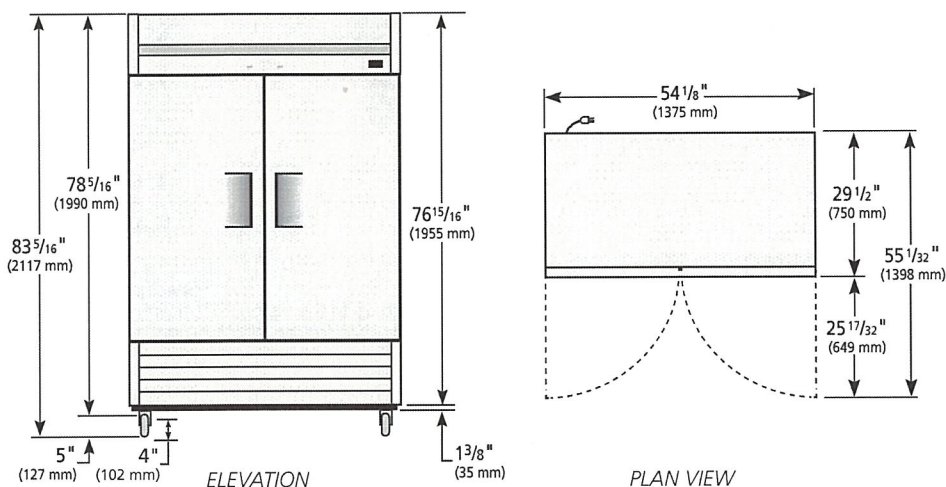
ELECTRICAL

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

115/60/1
NEMA-5-15R**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

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

PLAN VIEW**WARRANTY***

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
T-49-HC					

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

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ITEM# 10 - MICROWAVE OVEN (1 EA REQ'D)

Panasonic Canada NE-1064C

Commercial Microwave Oven, 1000 Watts, 0.8 cu. ft. capacity, 6 power levels, 10 programmable memory pads, defrost function, 3 stage cooking, touch control with LCD display, interior light, left hinged door with Grab n' Go handle, self diagnostic, cook cycle count, bottom energy feed, stainless steel cabinet & cavity, 120v/60/1-ph, NEMA 5-15P, CSA

ACCESSORIES

Mfr	Qty	Model	Spec
Panasonic Canada	1		3 year limited warranty

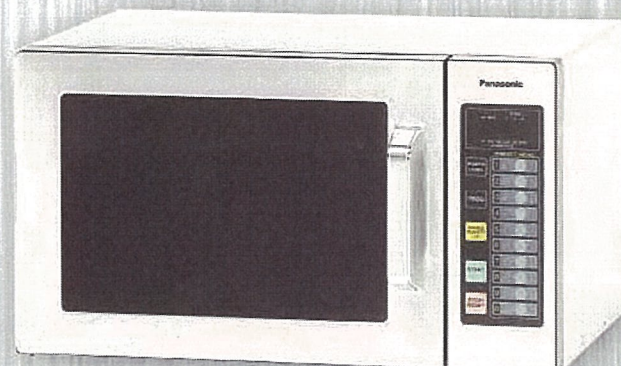
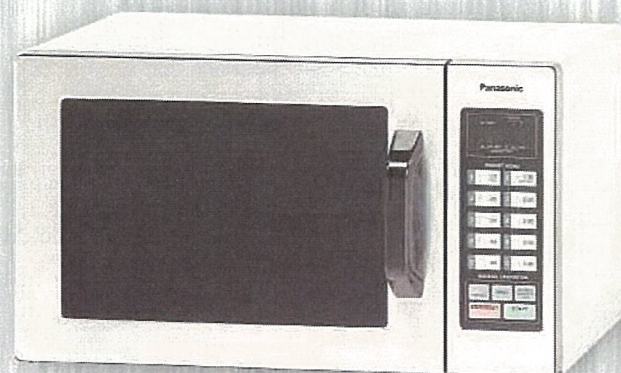
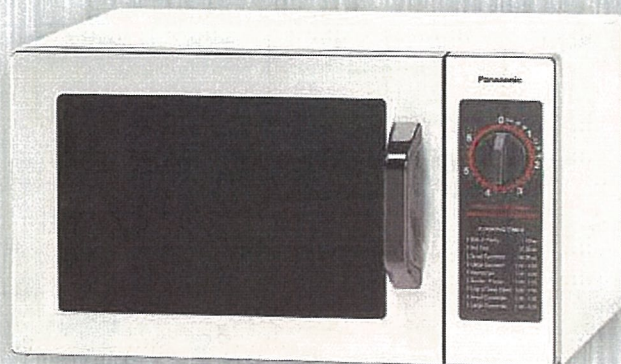
ELECTRICAL

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

Panasonic

Commercial Microwave Ovens

NE-1024, NE-1054, NE-1064



The Choice of Canada's
Hospitality Service Professionals

- 1000 Watts of Cooking Power
- Compact Size
- Bottom Energy Feed
- 'Grab and Go' Door Handle
- Programmable Memory Pads
(NE-1054 and NE-1064 only)
- Enhanced Diagnostics
(NE-1054 and NE-1064 only)

Ideal for light and medium duty
uses such as quick service
restaurants, supermarkets, delis,
and convenience stores.






Panasonic® ideas for life

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Panasonic

Commercial Microwave Ovens

NE-1024, NE-1054, NE-1064

Features	NE- 1024	NE-1054	NE-1064
Cooking Power*	1000W	1000W	1000W
Power Levels	1	6	6
Defrost	N/A	Yes	Yes
Stage Cooking	-	3	3
Programmable	-	10	10
Grab n' Go Handle	Yes	Yes	Yes
Self Diagnostics	N/A	Yes	Yes
Bottom Energy Feed	Yes	Yes	Yes
Display	Analog	LCD	LCD
Interior Light	Yes	Yes	Yes
Cook Cycle Count	N/A	Yes	Yes
Controls	Mechanical	Touch	Touch
Wrap	Steel Finish	Steel Finish	Stainless
Cavity	Steel Finish	Steel Finish	Stainless
Cabinet Dimensions - Width in. (cm)	20 1/8" (51.0)	20 1/8" (51.0)	20 1/8" (51.0)
- Depth	15 3/4" (40.0)	15 3/4" (40.0)	15 3/4" (40.0)
- Height	12" (30.6)	12" (30.6)	12" (30.6)
Oven Dimensions - Width in. (cm)	13" (33.0)	13" (33.0)	13" (33.0)
- Depth	13" (33.0)	13" (33.0)	13" (33.0)
- Height	8 1/16" (20.5)	8 1/16" (20.5)	8 1/16" (20.5)
Oven Capacity - Cu. Ft.	0.8	0.8	0.8
Power Requirements - Volts	120	120	120
- Amps	15	15	15
- Phase	1	1	1
- Hertz	60	60	60
Shipping Weights lbs (Kg)	39 (17.7)	39 (17.7)	39 (17.7)
Net Weight lbs (Kg)	34 (15.4)	34 (15.4)	34 (15.4)
Plug Configuration	 NEMA 5-15P	 NEMA 5-15P	 NEMA 5-15P
Warranty	3 Year Limited Warranty	3 Year Limited Warranty	3 Year Limited Warranty

*IEC-705 Method

Specifications subject to change without notice

Panasonic ideas for life

ITEM# 13 - WORK COUNTER, STAINLESS STEEL (1 EA REQ'D)

QuestMet CUSTOM FABRICATED

WITH PREP SINK AND FAUCET

ITEM# 14 - (1 EA REQ'D)

QuestMet CUSTOM DETAIL

ISLAND PREP TABLE WITH OPEN BASE, INTEGRAL HAND SINK AND FAUCET, OPEN BASE AND DOUBLE OVERSHELF

ITEM# 15 - REACH-IN UNDERCOUNTER REFRIGERATOR (1 EA REQ'D)

Beverage Air UCR60A

Undercounter Refrigerator, two-section, 60" W, 17.1 cu. ft., (2) doors, (4) shelves, stainless steel exterior & top, aluminum interior, rear-mounted self-contained refrigeration, 6" casters, 1/4 hp, UL, cUL, UL EPH, MADE IN USA

ACCESSORIES

Mfr	Qty	Model	Spec
Beverage Air	1		3 years parts & labor warranty (excludes maintenance items)
Beverage Air	1		Self-contained refrigeration standard
Beverage Air	1		Additional 2 yr compressor warranty, standard
Beverage Air	1		115v/60/1-ph, 8.2 amps, standard
Beverage Air	1		Left door hinged left, right door hinged on right, standard
Beverage Air	1		6" Heavy duty casters, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1				Cord & Plug		5-15P			1/4		
2	115	60	1				8.2				

ELECTRICAL 1 REMARKS

pre-wired at factory with 8' cord & plug



BEVERAGE-AIR

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax# 1-336-245-6453
<http://www.Beverage-Air.com>

CUSTOMER'S CHOICE FOR A *HOT* KITCHEN
Tested & Certified to Ambient Class of 100°F

3 Year Parts/Labor Warranty Additional 2 Year Compressor Warranty

UCR-SERIES UNDERCOUNTER UNITS

Versatile, compact (29" deep) models for undercounter and worktop applications for refrigerated storage of food product. Height is 34-1/2".

CABINET CONSTRUCTION

Heavy duty construction includes exterior stainless steel on front, sides, door(s) and grille. Cabinet back and bottom are galvanized steel. Interior liner is made of corrosion resistant aluminum. Interior thermometer is standard.

Cabinets are insulated with 2" thick foamed-in-place polyurethane insulation. Sub-top insulated with 1-1/2" foamed-in-place polyurethane insulation. Doors are mounted to cabinet on self-closing, cartridge style hinges with 120° stay open feature. Doors are equipped with a snap-in-place vinyl magnetic gasket for positive seal. Convenient, double pull style door handle is made of black anodized aluminum. 6" high casters are standard, 2 include brakes. An 8' cord set is provided with 115 volt models. Cabinet interior standard with 2 steel wire epoxy coated shelves per section. Interior light with manual switch is provided with glass door models.

REFRIGERATION

Refrigeration system utilizes R134a refrigerant governed by a capillary tube system. Automatic (non-electric) condensate evaporator is provided. Interior forced-air system with high humidity evaporator coils, provides the ideal environment for food preservation.

ELECTRICAL

Units wired at factory and ready for connection to a 115/60/1 phase, 15 amp dedicated outlet. 8' long cord and plug set included.

SPECIAL FEATURES

- Cartridge style door hinges provides positive seal & eliminates door sagging issues (excludes glass door and some special units).
- Optional 6" legs or 3" casters available

Item No. _____
Quantity _____

29" DEPTH UNDERCOUNTER REFRIGERATOR FOOD PREPARATION SERIES

MODELS:
UCR27A
UCR48A
UCR60A
UCR72A



UCR27



UCR48

ELECTRICAL CONNECTION

Units pre-wired at factory and include 8' long cord and plug set.



115/60/1
NEMA-5-15P

Available From:



Model Specified _____

Store# _____

Location _____

Quantity _____

**BEVERAGE-AIR**

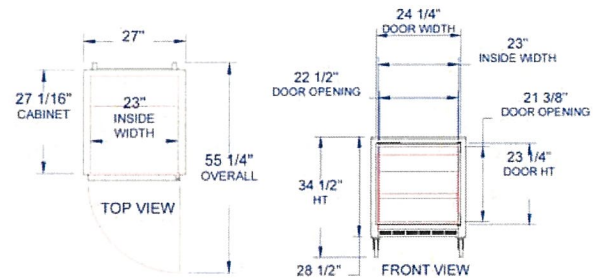
Standard Undercounter Refrigerator Cabinet

Models: UCR27A / UCR48A / UCR60A / UCR72A

MODEL	UCR27A	UCR48A	UCR60A	UCR72A
EXTERNAL DIMENSIONAL DATA				
Length Overall (inches)	27"	48"	60"	72"
Length Overall (mm)	686	1219	1524	1829
Depth Overall (inches) - Less handle	29 1/4"	29 1/4"	29 1/4"	29 1/4"
Depth Overall (mm) - Less handle	743	743	743	743
Height Overall—on 6" casters (inches)	34 1/2"	34 1/2"	34 1/2"	34 1/2"
Height Overall—on 6" casters (mm)	876	876	876	876
Depth with Door Open 90 °	51 5/8"	50 5/8"	55 1/4"	52
Clear Door Opening (inches)	22 1/2" x 21 1/2"	19 1/2" x 21 1/2"	22 1/2" x 21 1/2"	19 1/2" x 21 1/2"
Number of doors	1	2	2	3
INTERNAL DIMENSIONAL DATA				
NET Capacity (cubic ft.)	7.3	13.9	17.1	21.5
NET Capacity (Liters)	207	394	484	609
Internal Length Overall (inches)	23"	44"	56"	68"
Internal Length Overall (mm)	584	1118	1422	1727
Internal Depth Overall (inches)	18"	17"	19 3/4"	19 3/4"
Internal Depth Overall (mm)	457	432	502	502
Internal Height Overall (inches)	23"	23"	23"	22 3/4"
Internal Height Overall (mm)	584	584	584	578
Number of shelves	2	4	4	6
ELECTRICAL DATA				
Full Load Amperes 115/60/1	4.0	3.3	8.2	8.2
ENERGY CONSUMPTION (KWH)				
	2.23	2.62	3.5	4.1
REFRIGERATION DATA				
Horsepower	1/6	1/5	1/4	1/4
WEIGHT DATA				
Gross Weight (Crated lbs)	158	225	266	305
Gross Weight (Crated kg)	72	102	121	138

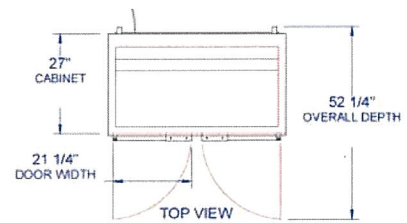


PLAN VIEWS



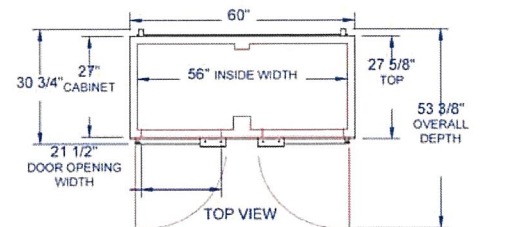
UCR27 TOP

UCR27 FRONT



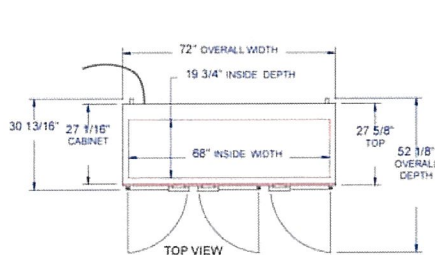
UCR48 TOP

UCR48 FRONT



UCR60 TOP

UCR60 FRONT



UCR72 TOP

UCR72 FRONT

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Specifications are subject to change without prior notice. 04/14

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ITEM# 16 - WIRE SHELVING (4 EA REQ'D)

Olympic J2460K

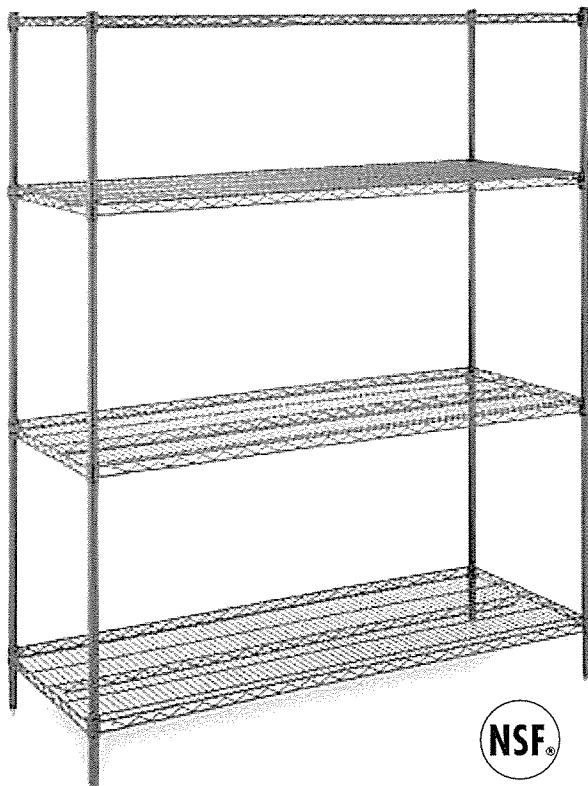
Shelf, wire, 24" x 60", green epoxy finish with chromate substrate, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Olympic	4		7 year warranty against rust and corrosion
Olympic	4	J74UK	Post 74", mobile, works with stem caster, grooved at 1" intervals, green epoxy finish with chromate substrate, NSF
Olympic	2	J5	Stem/Swivel Caster, 5" dia., 1-1/4" face, resilient rubber tread, 200 lb. load capacity (priced per each), NSF
Olympic	2	J5B	Stem/Swivel-Brake Caster, 5" dia., 1-1/4" face, resilient rubber tread, 200 lb. load capacity (priced per each), NSF

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Reliable space ... economically.**Wire Shelving Green Epoxy**

OLYMPIC WIRE SHELVING GREEN EPOXY

- **Unique Design:** The open wire design of these carbon-steel shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration.
- **Versatile Construction:** Olympic wire shelving can change as quickly as your needs change.
- **Fast, Secure Assembly:** Posts have circular grooves at 1" (25mm) intervals. A tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Shelf Wires:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows use of maximum storage space of cube.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Finish:** Green epoxy finish with chromate substrate.
- **Posts:** Bolt levelers compensate for surface irregularities on stationary posts. Posts also available for mobile application.
- **Warranty:** Olympic green epoxy coated shelves and posts carry a 7 year limited warranty against rust and corrosion.

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OLYMPIC WIRE SHELVING GREEN EPOXY

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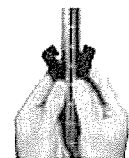
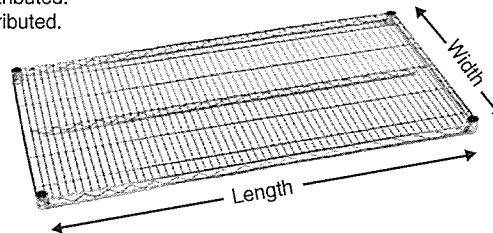
WIRE SHELVES

(in.)	Width/Length (mm)	Approx. Weight Per Shelf		Pack Quantity	Green Epoxy
		(lbs.)	(kg)		
14 x 30	355 x 760	7	3.2	4	J1430K
14 x 36	355 x 914	8	3.6	4	J1436K
14 x 42	355 x 1066	9.5	4.3	4	J1442K
14 x 48	355 x 1219	10.5	4.7	4	J1448K
14 x 60	355 x 1524	14	6.3	2	J1460K
14 x 72	355 x 1829	17	7.7	2	J1472K
18 x 24	457 x 610	7	3.2	4	J1824K
18 x 30	457 x 760	8	3.6	4	J1830K
18 x 36	457 x 914	9.5	4.3	4	J1836K
18 x 42	457 x 1066	11	5	4	J1842K
18 x 48	457 x 1219	12	5.4	4	J1848K
18 x 54	457 x 1370	14.5	6.6	2	J1854K
18 x 60	457 x 1524	17	7.7	2	J1860K
18 x 72	457 x 1829	20	9.1	2	J1872K
21 x 24	530 x 610	8	3.6	4	J2124K
21 x 30	530 x 760	9	4.1	4	J2130K
21 x 36	530 x 914	11	5	4	J2136K
21 x 42	530 x 1066	12	5.4	4	J2142K
21 x 48	530 x 1219	14	6.4	4	J2148K
21 x 54	530 x 1370	16	7.3	2	J2154K
21 x 60	530 x 1524	18	8.2	2	J2160K
21 x 72	530 x 1829	24	10.9	2	J2172K
24 x 24	610 x 610	9	4.1	4	J2424K
24 x 30	610 x 760	11	5.0	4	J2430K
24 x 36	610 x 914	13	5.9	4	J2436K
24 x 42	610 x 1066	15	6.8	4	J2442K
24 x 48	610 x 1219	16	7.3	4	J2448K
24 x 54	610 x 1370	19	8.6	2	J2454K
24 x 60	610 x 1524	21	9.5	2	J2460K
24 x 72	610 x 1829	26	11.8	2	J2472K

Load Capacity:

Up to 48" (1220mm) Length = 800 lbs. (363kg), evenly distributed.

54" - 72" (1829mm) Length = 600 lbs. (272kg), evenly distributed.



Split Sleeves

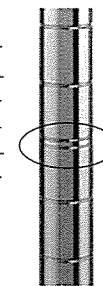
POSTS

Approx. Weight Per Post (lbs.)		Pack Quantity	Height* Stationary Post (in.) (mm)		Cat. No. Stationary Post Green Epoxy	Height** Mobile Post (in.) (mm)		Cat. No. Mobile Post Green Epoxy
2	0.9	8	34 1/2	875	J33K	34 3/4	857	J33UK
3	1.4	8	54 9/16	1385	J54K	53 13/16	1366	J54UK
3 1/2	1.6	8	62 9/16	1590	J63K	61 13/16	1570	J63UK
4	1.8	8	75 5/8	1895	J74K	73 7/8	1873	J74UK
5	2.3	8	86 5/8	2200	J86K	85 7/8	2181	J86UK

*Height includes leveling bolt and cap.

**Mobile posts come without leveling bolt assembly and accommodate stem casters.

Height is for post only.



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

OLY-001E - Epoxy Wire Shelving
Rev. 3/10

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Wire Shelving Green Epoxy

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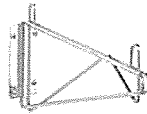
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Wire Shelving Accessories

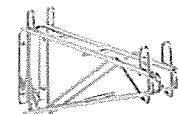
WIRE SHELVING ACCESSORIES

Direct Wall Mounts

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



SINGLE



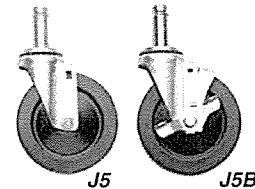
DOUBLE

Shelf Width (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)		Model No. Chrome	Model No. Green Epoxy	Approx. Pkd. Wt. (lbs.) (kg)		Model No. Chrome	Model No. Green Epoxy
14	355	1.5	0.7	J1WD14C	J1WD14K	3	1.4	J2WD14C	J2WD14K
18	457	2	0.9	J1WD18C	J1WD18K	4	1.8	J2WD18C	J2WD18K
24	610	3	1.4	J1WD24C	J1WD24K	4.5	2.0	J2WD24C	J2WD24K

Stem Casters — Resilient Rubber (Order By Each)

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

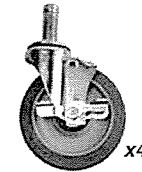
Wheel Diameter (in.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg)	Type	Wheel Tread	Approx (lbs.)	Pkd. Wt. (kg)	Model No.
5	127	1 1/4 32	200 90	Stem/Swivel	Resilient	2 1/2 1.1	J5
5	127	1 1/4 32	200 90	Stem/Brake	Resilient	2 5/8 1.2	J5B



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

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

Wheel Diameter (in.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg)	Type	Wheel Tread	Approx (lbs.)	Pkd. Wt. (kg)	Model No.
5 127	1 1/4 32	300 136	Stem/Brake	Flat High Modulus Rubber	9	4.1	J5FBA-4

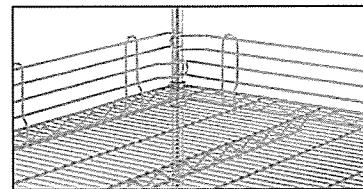


Stackable Shelf Ledges

4" (100mm) High.

Shelf Width (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)	Model No. Chrome
14	0.83 0.36	JL14-4C
18	1.5 0.68	JL18-4C
24	2 0.9	JL24-4C
30	2.25 1.03	JL30-4C
36	2.75 1.25	JL36-4C
48	3.75 1.68	JL48-4C
60	4 1.81	JL60-4C
72	5 2.25	JL72-4C

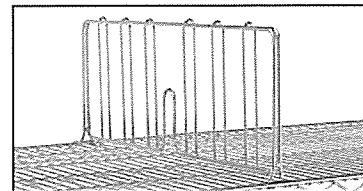
NOTE: Actual ledge length is approximately 1" (25mm) shorter than nominal shelf length/width.



Shelf Dividers for Shelves

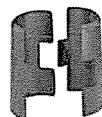
Keep shelf contents orderly with these 8" (203mm) high, pressure-fit dividers.

Shelf Width (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)	Model No. Chrome
18	2.25 1	JDD18C
24	2.75 1.3	JDD24C



Replacement Plastic Split Sleeves

One bag required per shelf; 4 pairs per bag. Model No. J9985



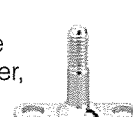
"S" Hook

Two are required for each storage level. Model No. J9995Z



Foot Plate

Use to bolt units to the floor, or when a broader, more stable foot is desired. Zinc Finish. Model No. J9993Z



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OLY-005E • Rev. 7/11

ITEM# 17 - WIRE SHELVING (4 EA REQ'D)

Olympic J2436K

Shelf, wire, 24" x 36", green epoxy finish with chromate substrate, NSF

The spec sheet for this item can be viewed on item 16)

ACCESSORIES

Mfr	Qty	Model	Spec
Olympic	4		7 year warranty against rust and corrosion
Olympic	4	J74UK	Post 74", mobile, works with stem caster, grooved at 1" intervals, green epoxy finish with chromate substrate, NSF
Olympic	2	J5	Stem/Swivel Caster, 5" dia., 1-1/4" face, resilient rubber tread, 200 lb. load capacity (priced per each), NSF
Olympic	2	J5B	Stem/Swivel-Brake Caster, 5" dia., 1-1/4" face, resilient rubber tread, 200 lb. load capacity (priced per each), NSF

ITEM# 18 - (1 EA REQ'D)

QuestMet CUSTOM DETAIL

2 POT SINK WITH 2 DRAIN BOARDS, RACKSLIDES AND PRE-RINSE AND FAUCET

ITEM# 19 - REACH-IN UNDERCOUNTER REFRIGERATOR (1 EA REQ'D)

Beverage Air UCR60A

Undercounter Refrigerator, two-section, 60" W, 17.1 cu. ft., (2) doors, (4) shelves, stainless steel exterior & top, aluminum interior, rear-mounted self-contained refrigeration, 6" casters, 1/4 hp, UL, cUL, UL EPH, MADE IN USA

The spec sheet for this item can be viewed on item 15)

ACCESSORIES

Mfr	Qty	Model	Spec
Beverage Air	1		3 years parts & labor warranty (excludes maintenance items)
Beverage Air	1		Self-contained refrigeration standard
Beverage Air	1		Additional 2 yr compressor warranty, standard
Beverage Air	1		115v/60/1-ph, 8.2 amps, standard
Beverage Air	1		Left door hinged left, right door hinged on right, standard
Beverage Air	1		6" Heavy duty casters, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1				Cord & Plug		5-15P			1/4		
2	115	60	1				8.2				

ELECTRICAL 1 REMARKS

pre-wired at factory with 8' cord & plug

ITEM# 20 - (1 EA REQ'D)

QuestMet CUSTOM DETAIL

QLO CANOPY

INSULATED BACK AND SIDE PANEL

ITEM# 20B - INSULATED BACK/ SIDE WALL (1 EA REQ'D)

QuestMet CUSTOM FABRICATED

ITEM# 21 - (1 EA REQ'D)

QuestMet CUSTOM DETAIL

SLANTED DISH RACK

ITEM# 22 - (1 EA REQ'D)

QuestMet CUSTOM DETAIL

OVERSELF OVER DISH WASHER FOR RACKS AND POTS

ITEM# 26 - MOP SINK CABINET (1 EA REQ'D)

Eagle Group F1916-VSCS

Mop Sink Cabinet, single width, 25"W x 22-1/4"D x 84-1/4"H, slanted top, holds (2) mops, (2) hinged doors with transverse rod handles & keyed locks, 8" deep mop sink with service faucet, (1) fixed overhead shelf, includes 30" spray hose & spray hose bracket, 430 stainless steel construction, NSF

WATER

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

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		2"



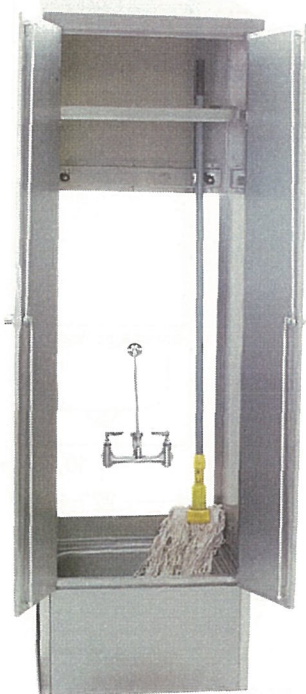
Product Announcement

Foodservice Equipment • Material Handling, Healthcare & Cleanroom Equipment • Retail Display

Short Form Specifications

Eagle Mop Sink Storage Cabinet, model F1916-VSCS. Heavy duty stainless steel cabinet body. Open back allows for cabinet to envelop standard wall-mounted service faucet, spray hose, and spray hose bracket. Double-pan 20-gauge stainless steel hinged doors with transverse rod handles. Slanted top. 12"-wide center shelf. Mop sink is heavy duty stainless steel, deep-drawn seamless construction. 8"-deep bowl with 3" radius corners. Drain is 2" NPS nickel-plated cast bronze body, with removable snap-on strainer plate.

New Mop Sink Storage Cabinet



#F1916-VSCS
(shown in use with service faucet)

Item #:	_____
Model #:	_____
Project #:	_____
SIS #:	_____

Optional Accessories	Model #	Qty.

Storage Cabinet

- Heavy gauge type 430 stainless steel cabinet body.
- 12" (305mm)-wide center shelf is heavy gauge type 430 stainless steel.
- Double-pan 20 gauge stainless steel hinged doors.
- Transverse rod handles featuring keyed locks.
- 22½" (565mm) front-to-back.
- 25" (635mm) side-to-side.
- 84½" (2140mm) height.
- Top is slanted at a 15° angle.
- Holds two mops.

Mop Sink

- Heavy gauge type 304 stainless steel.
- Deep-drawn one-piece seamless construction.
- Generous radius with a minimum dimension of 3" (76mm), rectangular for maximum capacity.
- Drain is 2" (51mm) NPS nickel-plated cast bronze body, with removable snap-on stainless steel flat strainer plate.
- 8" (203mm) water level, 8¾" (222mm) flood level.
- 16 gauge type 304 stainless steel top, with edges to prevent spillage.
- Service faucet, spray hose, and spray hose bracket included.

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com



Foodservice Division: (800) 441-8440
MHC/Retail Display Divisions: (800) 637-5100
FAX: (302) 653-2065

For custom configuration or fabrication needs, contact our **SpecFAB® Division**.

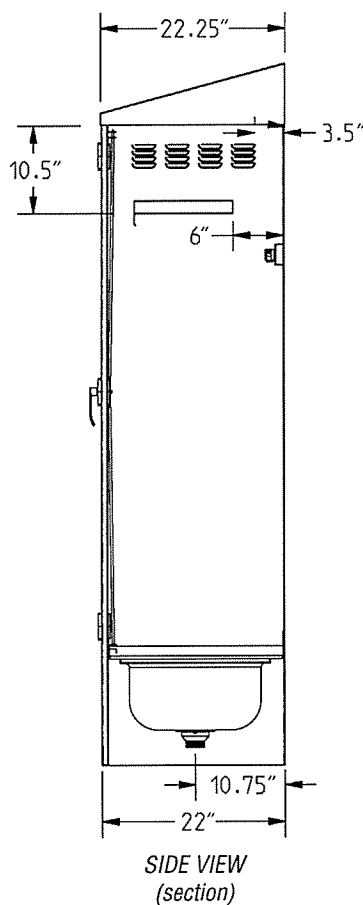
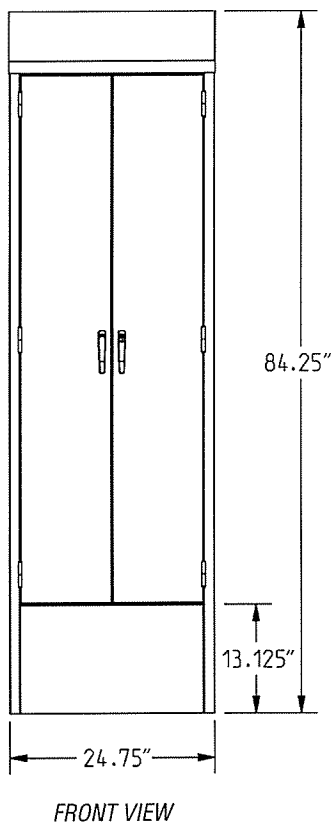
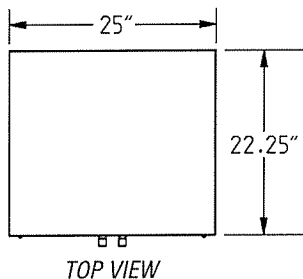
Phone: (302) 653-3000. FAX: (302) 653-3091.
E-mail: specfab@eaglegrp.com

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Mop Sink Storage Cabinet



width		length		height		model #
in.	mm	in.	mm	in.	mm	
22 1/4"	565	25"	635	84 1/4"	2140	F1916-VSCS

The Quest Model QLO is Underwriters Laboratory listed with many features that set it apart from any other hood. The U.L./U.L.C. label ensures acceptance by Fire Marshals and City Building Department Officials.

SUPERB ADAPTABILITY AND FUNCTION

The standard 10" taper profile fits easily under 8'0" ceilings. This unique profile lowers the filters and interior hood surfaces so they are more accessible for cleaning. The QLO can be supplied with a 4" taper or flush bottom if required.

The QLO is approved for use over 600° F cooking appliances at air volumes as low as 200 CFM per lineal foot. This reduces the size of your air handling equipment and ducts while saving energy costs.

The entire hood including plenum and filters is constructed of 300 series Stainless Steel. All external seams are continuously welded liquid tight, ground smooth and polished to a brushed finish.

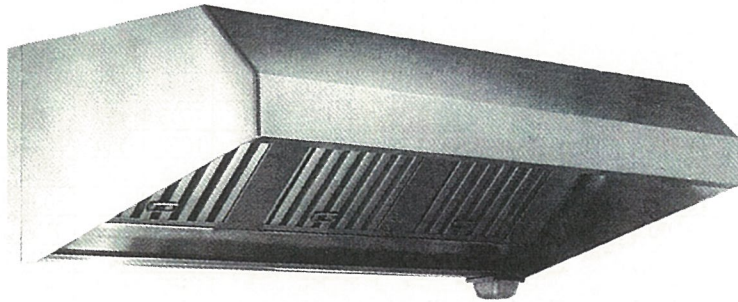
HIGH EFFICIENCY AND LOW MAINTENANCE

Quest Hoods come complete with our exclusive Quest "Fireguard" Filters. With their extremely high extraction efficiency, low resistance, and hinge open access, they are clearly the best filter on the market. The QLO is designed to position the filters forward and up in the hood to improve grease capture. Individual frames hold the filters firmly in place and make them easier to remove and replace.

QUALITY DESIGN AND CONSTRUCTION

The Quest QLO's length is formed from just two sheets of metal with a single full length weld on top. Tapering the hood, angling the front apron, and forming the filter rack into the hood body, makes the QLO extremely easy to clean. There is even a formed in slot to accept insulated backwall panels.

All these features at an affordable price, backed by over 50 years of Quest engineering, makes Quest Hoods the sensible choice.



OVERHEAD HOOD MODEL QLO

- ULC LISTING ENSURES ACCEPTANCE
- LOW PROFILE SUITS MOST INSTALLATIONS
- LOW AIR VOLUMES REDUCE ENERGY COSTS
- ALL STAINLESS STEEL CONSTRUCTION
- HIGH EFFICIENCY SS "FIREGUARD" FILTERS
- EASY TO CLEAN INTERIOR & EXTERIOR
- OPTIONAL LIGHTING & FIRE SUPPRESSION SYSTEM

**NOTE:
UL/ULC COMPLIANCE
REQUIRES FACTORY
INSTALLED DUCT COLLARS**

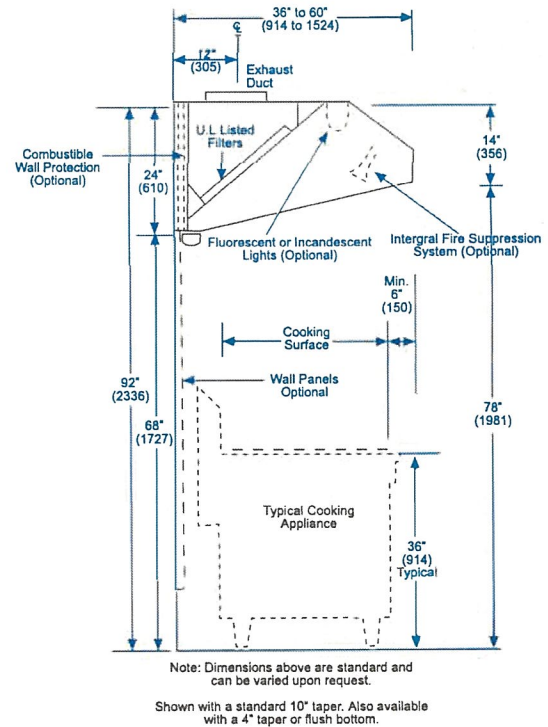
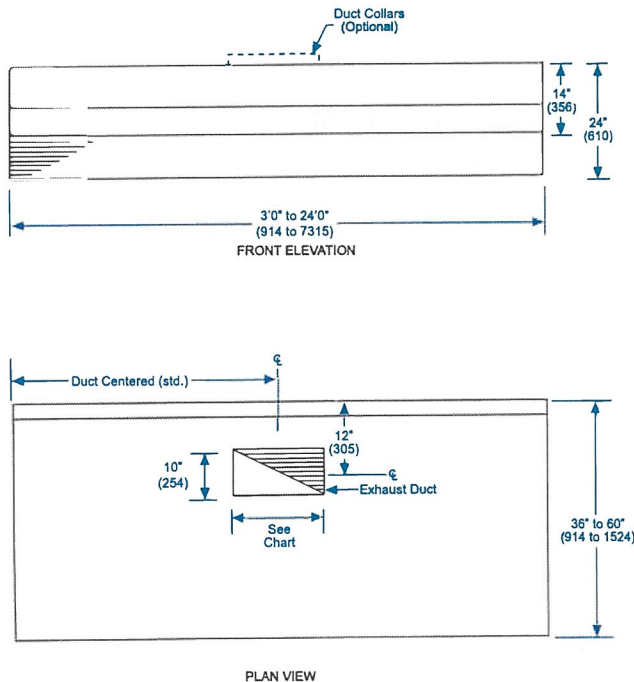


EXHAUST AIR DUCT SIZING

QLO ENGINEERING DATA

		EXHAUST FLOW RATE PER FOOT (METRE) OF HOOD LENGTH															
		200 CFM/ft. (310 L/s/M)				250 CFM/ft. (287 L/s/M)				300 CFM/ft. (465 L/s/M)				350 CFM/ft. (542 L/s/M)			
HOOD LENGTH		VOL	DUCT	VOL.	DUCT	VOL	DUCT	VOL.	DUCT	VOL	DUCT	VOL.	DUCT	VOL	DUCT	VOL.	DUCT
ft	mm	CFM	10 x	L/s	254 x	CFM	10 x	L/s	254 x	CFM	10 x	L/s	254 x	CFM	10 x	L/s	254 x
3' 0"	914	600	6"	283	152	750	7"	354	178	900	8"	425	203	1050	10"	496	254
3' 6"	1067	700	6"	330	152	875	8"	413	203	1050	10"	496	254	1225	10"	578	254
4' 0"	1219	800	7"	378	178	1000	8"	472	203	1200	10"	566	254	1400	12"	661	305
4' 6"	1372	900	8"	425	203	1125	10"	531	254	1350	12"	637	305	1575	15"	743	381
5' 0"	1524	1000	8"	472	203	1250	12"	590	305	1500	12"	708	305	1750	15"	826	381
5' 6"	1676	1100	10"	519	254	1375	12"	649	305	1650	15"	779	381	1925	18"	909	457
6' 0"	1829	1200	10"	566	254	1500	12"	708	305	1800	15"	850	381	2100	18"	991	457
6' 6"	1981	1300	12"	614	305	1625	15"	767	381	1950	18"	920	457	2275	22"	1074	559
7' 0"	2134	1400	12"	661	305	1750	15"	826	381	2100	18"	991	457	2450	22"	1156	559
7' 6"	2286	1500	12"	708	305	1875	18"	885	457	2250	22"	1062	559	2625	22"	1239	559
8' 0"	2438	1600	15"	755	381	2000	18"	944	457	2400	22"	1133	559	2800	26"	1322	660
8' 6"	2591	1700	15"	802	381	2125	18"	1003	457	2550	22"	1204	559	2975	26"	1404	660
9' 0"	2743	1800	15"	850	381	2250	22"	1062	559	2700	22"	1274	559	3150	26"	1487	660
9' 6"	2896	1900	18"	897	457	2375	22"	1121	559	2850	26"	1345	660	3325	30"	1569	762
10' 0"	3048	2000	18"	944	457	2500	22"	1180	559	3000	26"	1416	660	3500	30"	1652	762
10' 6"	3200	2100	18"	991	457	2625	22"	1239	559	3150	26"	1487	660	3675	36"	1735	914
11' 0"	3353	2200	18"	1038	457	2750	26"	1298	660	3300	30"	1558	762	3850	36"	1817	914
11' 6"	3505	2300	22"	1086	559	2875	26"	1357	660	3450	30"	1628	762	4025	36"	1900	914
12' 0"	3658	2400	22"	1133	559	3000	26"	1416	660	3600	36"	1699	914	4200	36"	1982	914
12' 6"	3810					3125	26"	1475	660	3750	36"	1770	914	4375	36"	2065	914
13' 0"	3962					3250	26"	1534	660	3900	36"	1841	914	4550	42"	2148	1067
13' 6"	4115					3375	30"	1593	762	4050	36"	1912	914	4725	42"	2230	1067
14' 0"	4267					3500	30"	1652	762	4200	36"	1982	914	4900	42"	2313	1067
Static Press.		.45" in WC		.11 kPa		.47" in WC		.12 kPa		.5" in WC		.12 kPa		.55" in WC		.14 kPa	

NOTE: Use two duct takeoffs on longer hoods.



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