



Specifications

08/16/2022

Project
TORNILLO ISD NEW MIDDLE
SCHOOL

From
National Restaurant Supply - TX
Frances Fernandez
7125 Industrial Ave.
El Paso, TX 79915-1215
(915) 544-2121
(915) 225-3763 (Contact)

Prices are for budget purpose only.

Uncrate & set in place by others.

Installation by others

Thank you, Frances

N.1 CONVECTION OVEN, GAS (2 REQ'D)

Vulcan Model VC66GD Dimensions: 70(h) x 40(w) x 46.25(d)

Convection Oven, gas, double-deck, bakery depth, solid state controls, electronic spark igniters, 60 minute timer, 8" high legs, stainless steel front, top & sides, stainless steel doors with windows, (2) 50,000 BTU, NSF, CSA Star, CSA Flame, ENERGY STAR®

- 2 ea 1 year limited parts & labor warranty, standard
- 2 ea K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation
- 2 ea LP 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 Model 3/4QD HOSE-4 3/4" x 4' long gas flex hose & quick disconnect with restraining device
- 2 st Casters, set of (4) in lieu of standard legs



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug			7.7				
2	120	60	1	Cord & Plug			7.7				

GAS

	SIZE	MBTU	KW	CONN
1	3/4"	100		

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

N.2 RANGE, 36", 6 OPEN BURNERS (1 REQ'D)

Vulcan Model 36S-6BP Dimensions: 58(h) x 36(w) x 34(d)

Endurance™ Restaurant Range, LP 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 K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation
- 1 ea Stainless steel backriser & lift-off high shelf, standard
- 1 ea Model OVRACK-XL26 Extra oven rack, 26", guides are included (shipped in separate carton)
- 1 st Model CASTERS-ADJRR4 Casters, 6", adjustable (set of 4) (2 with locks)
- 1 ea Model 3/4QD HOSE-4 3/4" x 4' long gas flex hose & quick disconnect with restraining device

GAS

	SIZE	MBTU	KW	CONN
1	3/4"	215.0		

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

N.3 TILTING SKILLET BRAISING PAN, GAS (2 REQ'D)

Groen Model BPM-40GA Dimensions: 43.5(h) x 48(w) x 39.75(d)

Braising Pan, gas, 40-gallon capacity, 10" deep pan, 38" pan height, IPX6 water rated electronic Advanced controls with digital display, 1 minute to 10 hour timer, 175° - 400°F preset temperatures along with manual setting capability, manual tilt, standard etch marks, faucet bracket, round tubular open leg base, stainless steel construction, bullet feet, electric spark ignition, 144,000 BTU/hr, cCSAus, NSF, IPX6, Made in USA



- 2 ea (K-12 School purchases only) Two year parts and labor warranty
- 2 ea Start-up Program, included at customer's request (See start-up request form document)
- 2 ea 115v/60/1-ph, 5.0 amps, standard
- 2 ea LP gas
- 2 ea Model ELEVO-2000 For elevation between 0 and 2000 (When order is placed, all equipment with elevation specified will be assigned a different Part# by the factory)
- 2 ea Model 140144 Gas Quick Disconnect, with AGA approved restraint chain for steamers, tilting braising pans & table top & floor model kettles
- 2 ea 2" Tangent draw-off with perforated strainer
- 2 ea Model 128609 Faucet, single pantry, with 60" spray hose

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1				5				

GAS

	SIZE	MBTU	KW	CONN
1	1/2"	144.0		

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

WATER

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

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

N.4

FLOOR TROUGH (2 REQ'D)

Advance Tabco Model FTG-1248 Dimensions: 4(h) x 48(w) x 12(d)

Floor Trough, 48"W x 12"D x 4" deep, 14 gauge 304 stainless steel, includes stainless steel subway grating constructed from 3/16" x 1" bars, removable stainless steel strainer basket, 4" O.D. waste pipe 3"L, pitched towards waste, NSF



GAS

	SIZE	MBTU	KW	CONN
1				

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		4"

N.5

EXHAUST ONLY ISLAND V-BANK HOOD W/ASP KH-1 (1 REQ'D)

Accurex Model XXEV-248.00-S

KH-1 1 Exhaust Only Island V-Bank Hood w/ ASP XXEV-248.00-S 21,475.12
KEF-1

GAS

	SIZE	MBTU	KW	CONN
1				

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

N.5

EXHAUST FAN (1 REQ'D)

Accurex Model XUEF-33

KEF-1 UTILITY SET EXHAUST FAN

GAS

	SIZE	MBTU	KW	CONN
1				

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

N.5

SUPPLY FAN (1 REQ'D)

Accurex Model XDGX-P120-H32

MAU-1 1 Tempered Supply Fan XDGX-P120-H32

GAS

	SIZE	MBTU	KW	CONN
1				

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

N.5 ROOF CURB (1 REQ'D)

Accurex Model TAP-GPI

MAU-1, Roof Curb TAP-GPI

GAS

	SIZE	MBTU	KW	CONN
1				

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

N.5 FIRE SUPPRESSION SYSTEM (1 REQ'D)

Accurex Model FSSC - 36 - 4

FS-1 Fire Suppression System

GAS

	SIZE	MBTU	KW	CONN
1				

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

N.5 GAS VALVE (1 REQ'D)

Accurex Model FS-1

FS-1, Gas Valve

GAS

	SIZE	MBTU	KW	CONN
1				

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

N.5 HOOK UP (1 REQ'D)

Accurex Model FS-1,

FS-1, Field Hook-up

GAS

	SIZE	MBTU	KW	CONN
1				

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

N.5 KITCHEN CONTROLS (1 REQ'D)

Accurex Model XKC-CV-SB 11-2-1-0

CC-1 1 Accurex Kitchen Controls - Constant Volume XKC-CV-SB-11-2-1-0

GAS

	SIZE	MBTU	KW	CONN
1				

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

N.6L SERVING COUNTER, COLD FOOD (1 REQ'D)

Duke Manufacturing Model TCM-46PG-N7 Dimensions: 36(h) x 46(w) x 32(d)

Thurmaduke™ Cold Food Unit, mobile, 46"W x 32"D x 36"H, 16ga stainless steel top, NSF 7 stainless steel mechanical cold pan, 8" deep, 42-1/2" x 21-3/4" liner, 1" drain line & valve, paint grip steel body & undershelf, 5" dia. swivel casters & brakes, R448a, 120v/60/1-ph, 6.78 amps, NEMA 5-15P, cULus, UL EPH Classified



- 1 ea Model PH_PAINT Powder Coat color to be determined
- 1 ea Model MOD-14-3 14ga stainless steel top, in lieu of standard
- 1 ea Model ILD Internal Locking Device (on both ends), stainless steel pin & latch line up device under countertop, per unit price (Note: Units required to be portable)
- 1 ea Model P-LAM Veneer plastic laminate on body (NOTE: Manufacturer's standard colors ONLY, metallics, color-core & raised textures may incur additional cost)
- 1 ea Model MOD-3P Veneer on customer's side
- 1 ea Model MOD-P-END Veneer on end
- 1 ea Model SOLID-HD-3CU Tray Slide, customer's side, 46" W x 12-1/4" D, solid stainless steel, on hinged brackets, with (2) 1/8" die-formed rubbing tracks, & mounted 34" high (specify any special height)
- 1 ea Model 442-3S-HD-OP Cutting Board/Shelf, operator's side, 7"D, 18ga stainless steel shelf, (2) hinged brackets, shelf mounted flush to counter top (specify any special height)
- 1 ea Model 956-460-3 Deluxe Serving Overshelf, table mount, 44-7/32"W x 10-1/2"D x 20"H, with 1/4" thick glass, 18 gauge stainless steel with all edges flanged down 2", supported on formed 3/4" square stainless steel tubular brackets, 1/4" acrylic end guards, NSF, UL EPH Classified, cULus

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	6.78				

GAS

	SIZE	MBTU	KW	CONN
1				

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1"	

N.7L

HOT FOOD SERVING COUNTER / TABLE (1 REQ'D)

Duke Manufacturing Model TEHF-74PG Dimensions: 36(h) x 74(w) x 32(d)

Thurmaduke™ Hot Food Unit, mobile, electric, 74"W x 32"D x 36"H, 16ga stainless steel top, (5) stainless steel heat wells, drains, copper manifolds, (1) valve, thermostats, dish shelf, 20ga paint grip steel body & undershelf, 5" swivel casters & brakes, 6 ft cord with plug, cULus, UL EPH Classified (NOTE: Electric values & plug configurations change for 3 phase or when adding electric options - Contact Factory for more info)



- 1 ea Model PH_VOLTAGE Voltage to be determined
- 1 ea Model PH_PAINT Powder Coat color to be determined
- 1 ea Model MOD-14-5 14ga stainless steel top, in lieu of standard
- 1 ea Model ILD Internal Locking Device (on both ends), stainless steel pin & latch line up device under countertop, per unit price (Note: Units required to be portable)
- 1 ea Model P-LAM Veneer plastic laminate on body (NOTE: Manufacturer's standard colors ONLY, metallics, color-core & raised textures may incur additional cost)
- 1 ea Model MOD-5P Veneer on customer's side
- 1 ea Model SOLID-HD-5CU Tray Slide, customer's side, 74" W x 12-1/4" D, solid stainless steel, on hinged brackets, with (2) 1/8" die-formed rubbing tracks, & mounted 34" high (specify any special height)
- 1 ea Model 442-5S-HD-OP Cutting Board/Shelf, operator's side, 7"D, 18ga stainless steel shelf, (3) hinged brackets, shelf mounted flush to counter top (Specify any special height)
- 1 ea Model 956-460-5 Deluxe Serving Overshelf, table mount, 72-7/32"W x 10-1/2"D x 20"H, with 1/4" thick glass, 18 gauge stainless steel with all edges flanged down 2", supported on formed 3/4" square stainless steel tubular brackets, 1/4" acrylic end guards, NSF, UL EPH Classified, cULus

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1				Cord & Plug							

GAS

	SIZE	MBTU	KW	CONN
1				

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	3/4"	

N.8

SERVING COUNTER, UTILITY (1 REQ'D)

Duke Manufacturing Model TST-46PG Dimensions: 36(h) x 46(w) x 32(d)

Thurmaduke™ Solid Top Unit, mobile utility counter, 46"W x 32"D x 36"H, 16ga stainless steel top, 20ga paint grip steel body & undershelves, 5" dia. gray poly swivel casters & brakes, NSF



- 1 ea Model PH_PAINT Powder Coat color to be determined
- 1 ea Model MOD-14-3 14ga stainless steel top, in lieu of standard
- 1 ea Model ILD Internal Locking Device (on both ends), stainless steel pin & latch line up device under countertop, per unit price (Note: Units required to be portable)
- 1 ea Model P-LAM Veneer plastic laminate on body (NOTE: Manufacturer's standard colors ONLY, metallics, color-core & raised textures may incur additional cost)
- 1 ea Model MOD-3P Veneer on customer's side
- 1 ea Model 442-3S-HD-OP Cutting Board/Shelf, operator's side, 7"D, 18ga stainless steel shelf, (2) hinged brackets, shelf mounted flush to counter top (specify any special height)
- 1 ea Model CORD 6 ft. cord & plug
- 1 ea Model E-OP2 Electric outlet, mounted in base, with galvanized junction box, duplex or single receptacle & stainless steel cover, wired to existing power source

TORNILLO ISD NEW MIDDLE SCHOOL

- 1 ea Model CUT-OP3 Rectangular cutout with reinforced edges, in counter top, body panel or a shelf, counter top max. right to left is 4" less than unit length (specify cutout size & location)
- 1 ea Model 956-460-3 Deluxe Serving Overshelf, table mount, 44-7/32"W x 10-1/2"D x 20"H, with 1/4" thick glass, 18 gauge stainless steel with all edges flanged down 2", supported on formed 3/4" square stainless steel tubular brackets, 1/4" acrylic end guards, NSF, UL EPH Classified, cULus
- 1 ea Hatco Model FTB-2 Drop-In Frost Top, 39"L, accommodates (2) full size sheet pans, lighted on/off rocker switch, electronic adjustable temperature control can be mounted to either side of condensing unit or remotely up to 4' from unit, auto-defrost, 1" NPT drain, self-contained refrigeration, R513a, 1/4 HP, cULus, Made in USA
- 1 ea Hatco 120v/60/1-ph, 300 watts, 3.8 amps, NEMA 5-15P, 1/5 HP (domestic voltage) standard
- 1 ea Model LOUVER Stainless louvered panel at customer side for drop-in ventilation
- 1 ea hinged louvered grille on operator side

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	3.8	.3	1/5		

GAS

	SIZE	MBTU	KW	CONN
1				

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1"	

N.9

CASH REGISTER STAND (1 REQ'D)

Duke Manufacturing Model TCS-30PG Dimensions: 36(h) x 30(w) x 32(d)

Thurmaduke™ Cashier Stand, mobile, 30"W, 32"D, 36"H, 16ga stainless top, 20ga paint grip steel body & partial undershelf, stainless steel tube foot rest, 5" dia. gray poly swivel casters & brakes, NSF



- 1 ea Model PH_PAINT Powder Coat color to be determined
- 1 ea Model MOD-14-2 14ga stainless steel top, in lieu of standard
- 1 ea Model P-LAM Veneer plastic laminate on body (NOTE: Manufacturer's standard colors ONLY, metallics, color-core & raised textures may incur additional cost)
- 1 ea Model MOD-2P-CL Veneer on cashier's left
- 1 ea Model MOD-2P-CR Veneer on cashier's right
- 1 ea Model MOD-2P-OC Veneer opposite the cashier
- 1 ea Model SOLID-HD-32CL Tray Slide, cashier's left, 32" W x 12-1/4" D, solid stainless steel, on hinged brackets, with (2) 1/8" die-formed rubbing tracks, & mounted 34" high (specify any special height)
- 1 ea Model SOLID-HD-32CR Tray Slide, cashier's right, 32" W x 12-1/4" D, solid stainless steel, on hinged brackets, with (2) 1/8" die-formed rubbing tracks, & mounted 34" high (specify any special height)
- 1 ea Model CORD 6 ft. cord & plug
- 1 ea Model E-OP2 Electric outlet, mounted in base, with galvanized junction box, duplex or single receptacle & stainless steel cover, wired to existing power source
- 1 ea Model CUT-OP1-G Round cutout with grommet, in counter top, body panel or a shelf (specify cutout diameter & location)

GAS

	SIZE	MBTU	KW	CONN
1				

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

N.7R

HOT FOOD SERVING COUNTER / TABLE (1 REQ'D)

Duke Manufacturing Model TEHF-74PG Dimensions: 36(h) x 74(w) x 32(d)

Thurmaduke™ Hot Food Unit, mobile, electric, 74"W x 32"D x 36"H, 16ga stainless steel top, (5) stainless steel heat wells, drains, copper manifolds, (1) valve, thermostats, dish shelf, 20ga paint grip steel body & undershelf, 5" swivel casters & brakes, 6 ft cord with plug, cULus, UL EPH Classified (NOTE: Electric values & plug configurations change for 3 phase or when adding electric options - Contact Factory for more info)



- 1 ea Model PH_VOLTAGE Voltage to be determined
- 1 ea Model PH_PAINT Powder Coat color to be determined
- 1 ea Model MOD-14-5 14ga stainless steel top, in lieu of standard
- 1 ea Model ILD Internal Locking Device (on both ends), stainless steel pin & latch line up device under countertop, per unit price (Note: Units required to be portable)
- 1 ea Model P-LAM Veneer plastic laminate on body (NOTE: Manufacturer's standard colors ONLY, metallics, color-core & raised textures may incur additional cost)
- 1 ea Model MOD-5P Veneer on customer's side
- 1 ea Model SOLID-HD-5CU Tray Slide, customer's side, 74" W x 12-1/4" D, solid stainless steel, on hinged brackets, with (2) 1/8" die-formed rubbing tracks, & mounted 34" high (specify any special height)
- 1 ea Model 442-5S-HD-OP Cutting Board/Shelf, operator's side, 7"D, 18ga stainless steel shelf, (3) hinged brackets, shelf mounted flush to counter top (Specify any special height)
- 1 ea Model 956-460-5 Deluxe Serving Overshelf, table mount, 72-7/32"W x 10-1/2"D x 20"H, with 1/4" thick glass, 18 gauge stainless steel with all edges flanged down 2", supported on formed 3/4" square stainless steel tubular brackets, 1/4" acrylic end guards, NSF, UL EPH Classified, cULus

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1				Cord & Plug							

GAS

	SIZE	MBTU	KW	CONN
1				

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	3/4"	

N.6R

SERVING COUNTER, COLD FOOD (1 REQ'D)

Duke Manufacturing Model TCM-46PG-N7 Dimensions: 36(h) x 46(w) x 32(d)

Thurmaduke™ Cold Food Unit, mobile, 46"W x 32"D x 36"H, 16ga stainless steel top, NSF 7 stainless steel mechanical cold pan, 8" deep, 42-1/2" x 21-3/4" liner, 1" drain line & valve, paint grip steel body & undershelf, 5" dia. swivel casters & brakes, R448a, 120v/60/1-ph, 6.78 amps, NEMA 5-15P, cULus, UL EPH Classified



- 1 ea Model PH_PAINT Powder Coat color to be determined
- 1 ea Model MOD-14-3 14ga stainless steel top, in lieu of standard
- 1 ea Model ILD Internal Locking Device (on both ends), stainless steel pin & latch line up device under countertop, per unit price (Note: Units required to be portable)
- 1 ea Model P-LAM Veneer plastic laminate on body (NOTE: Manufacturer's standard colors ONLY,

metallics, color-core & raised textures may incur additional cost)

- 1 ea Model MOD-3P Veneer on customer's side
- 1 ea Model MOD-P-END Veneer on end
- 1 ea Model SOLID-HD-3CU Tray Slide, customer's side, 46" W x 12-1/4" D, solid stainless steel, on hinged brackets, with (2) 1/8" die-formed rubbing tracks, & mounted 34" high (specify any special height)
- 1 ea Model 442-3S-HD-OP Cutting Board/Shelf, operator's side, 7"D, 18ga stainless steel shelf, (2) hinged brackets, shelf mounted flush to counter top (specify any special height)
- 1 ea Model 956-460-3 Deluxe Serving Overshelf, table mount, 44-7/32"W x 10-1/2"D x 20"H, with 1/4" thick glass, 18 gauge stainless steel with all edges flanged down 2", supported on formed 3/4" square stainless steel tubular brackets, 1/4" acrylic end guards, NSF, UL EPH Classified, cULus

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	6.78				

GAS

	SIZE	MBTU	KW	CONN
1				

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1"	

N.10

MILK COOLER (1 REQ'D)

Beverage Air Model STF58HC-1-W-02 Dimensions: 47.75(h) x 58(w) x 34(d)

School Milk Cooler, forced air, 58"W x 34"D x 47-3/4"H, 24.3 cu. ft., dual access, flat top carton capacities, (16) 13" x 13" x 11" or (10) 19" x 13" x 11 case capacities, self-latching doors/lids with safety bumpers, cylinder lock, exterior digital thermometer, epoxy coated steel wire floor racks, electronic control, auto defrost, white exterior, stainless steel interior, floor drain, R290 Hydrocarbon refrigerant, 1/3 HP, cULus, UL EPH Classified, UL-Sanitation, Made in USA



- 1 ea 3 years parts & labor warranty (excludes maintenance items)
- 1 ea Self-Contained refrigeration
- 1 ea Additional 4 years compressor warranty (part only), standard
- 1 ea 115v/60/1-ph, 3.3 amps, cord with NEMA 5-15P
- 1 ea 5" Heavy duty casters, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/3		
2	115	60	1	Cord & Plug		5-15P	3.3				

GAS

	SIZE	MBTU	KW	CONN
1				

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

N.11 N.12 WALK IN COOLER/FREEZER (1 REQ'D)

Imperial Brown Model WALK IN COOLER/FREEZER

SIZE

- 19' - 3" x 11' - 7" x 7' - 7/8" rectangular indoor cooler (+35°F) **N.11**
(no floor)
- 19' - 3" x 9' - 7 9/16" x 7' - 4 3/4" rectangular indoor freezer **N.12**
-10°F) (with floor)

DOOR:

1 ea. 36" x 75" flush model G3 self-closing cooler swing door (LEFT hinge)

PARTS

(Fixture ships loose for field installation.)

4 ea. 4' LED light fixture w/ (2) LED lamps for cooler or freezer application (Keil -36W, 120V, 0.3A)

(2" x 4") x 96" x Stucco galvalume outside corner vertical closure

(2" x 4") x 48" x Stucco galvalume outside corner vertical closure

2 ea. Vertical closure

Please Verify Closure Dimensions and Requirements

Estimated Cavity Size = 1' - 6" (18") high x 30' - 10" (370") long

1 set Stucco galvalume ceiling closure w/ braces

Refrigeration 1 ea. Cooler - Outdoor R448a split system w/ EcoNET

1-year refrigeration system labor warranty (Cooler)

208-230V/1ϕ/60Hz/2HP Scroll compressor

MCA=20, MOPD =30

39.875W x 28.25D x 21.25H x 215lbs.

(1) Russell R448a air cooled condensing unit #RFO200E4SDA-NT

w/ (2) 2-speed EC motors (1.6A) & air defrost

115V/1ϕ/60Hz

43.625W x 15.5D x 18.125H x 52lbs.

(1) Russell R448a Next-Gen All-Temp evaporator model #RL6A130ADARE

4-year extended compressor warranty (Cooler)

GAS

	SIZE	MBTU	KW	CONN
1				

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

BENCH AND FLOOR MIXERS

ITEMS

Item No.	Model No.	Description
40757	MIX1020	Bench – 20 Quart (US and Canada)
40758	MIX1030	Floor – 30 Quart (US and Canada)
40759	MIX1040	Floor – 40 Quart (US and Canada)
40760	MIX1060	Floor – 60 Quart (US and Canada)

FEATURES

- Three speed belt driven
- Safety cut-switch temporarily interrupts power if gears are changed without stopping the mixer
- 30 minute timer stops the mixer when timer ends
- 60 quart model includes bowl truck for convenient bowl transport
- Meat grinder, vegetable slicer, reducer kits, and other accessories available
- Number 12 hub accommodates Vollrath brand meat grinder and vegetable slicer attachments for flexibility between grinding, slicing, and mixing. For best results, Vollrath attachments are recommended.
- Comes standard with: dough hook, wire whisk, flat beater, stainless steel mixing bowl, and safety guard
- 6 ft. (1.8 m) cord with plug

WARRANTY

The warranty period is 2 years on parts, 1 year on labor and 5 years on belts. For full warranty details, please refer to www.Vollrath.com.



20 Quart



30 Quart



40 Quart



60 Quart

DESCRIPTION

Vollrath's line of mixers are a standard-setting advance in value: all the features, all the workhorse durability, and all the Vollrath service, reliability, and reputation in one tough range of mixers, ready to keep you mixing strong, serving long.

AGENCY LISTINGS



Due to continued product improvement, please consult www.vollrath.com for current product specifications.

Approvals	Date

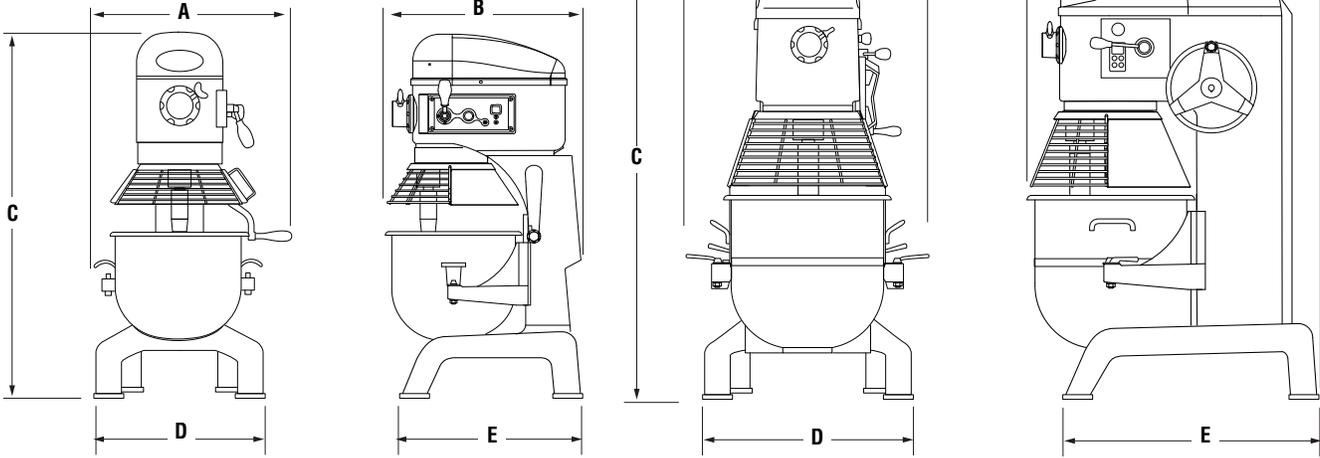
BENCH AND FLOOR MIXERS

DIMENSIONS (shown in inches (cm))

N.15

60 Quart Mixer

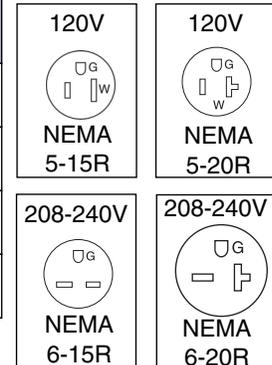
20/30/40 Quart Mixer (20 Quart Mixer Shown)



SPECIFICATIONS

Item No.	Style	Capacity	Dimensions					HP	Voltage	Amps	Hz	Plug
			(A) Width	(B) Depth	(C) Height	(D) Leg-to-Leg	(E) Leg-to-Leg					
40757	Bench	20 Qt.	20 ³ / ₈ (51.8)	20 ³ / ₈ (51.8)	35 ⁵ / ₈ (90.5)	16 ¹ / ₂ (41.9)	17 ¹ / ₄ (43.8)	1/2	110-120	10	60	NEMA 5-15P
40758	Floor	30 Qt.	25 (63.5)	24 ¹ / ₂ (62.2)	47 ⁷ / ₈ (121.6)	21 ¹ / ₄ (54)	21 (53.3)	1	110-120	16	60	NEMA 5-20P
40759	Floor	40 Qt.	26 ¹ / ₂ (67.3)	26 ⁹ / ₁₆ (67.5)	47 ¹ / ₈ (119.7)	21 ¹ / ₂ (54.6)	21 ¹ / ₄ (54)	1 ¹ / ₂	208-240	12	60	NEMA 6-15P
40760	Floor	60Qt.	27 ³ / ₈ (69.5)	30 (76.2)	55 ¹³ / ₁₆ (141.5)	27 ¹ / ₂ (70)	32 ³ / ₄ (83.2)	2	208-240	16	60	NEMA 6-20P

Receptacles



Outperform every day.™

www.vollrath.com

The Vollrath Company, L.L.C.

1236 North 18th Street
 Sheboygan, WI 53081-3201 U.S.A.
 Main Tel: 800.624.2051 or 920.457.4851
 Main Fax: 800.752.5620 or 920.459.6573
 Customer Service: 800.628.0830
 Canada Customer Service: 800.695.8560

Technical Services
techservicereps@vollrathco.com
 Induction Products: 800.825.6036
 Countertop Warming Products: 800.354.1970
 All Other Products: 800.628.0832

Champion®

The Dishwashing Machine Specialists

Project _____
 Item No. _____
 Quantity _____

STANDARD FEATURES

- Perpetual rack advance system, with intuitive jam alert, and drive protection
- Proportional rinse, delivering unmatched total ware coverage, utilizing digital pattern cloning, stainless steel nozzles
- 209 racks per hour
- 100 GPH with energy sentinel (idle pump shut-off)
- Prodigy series HMI display, intuitive condition alerts, with user friendly cleaning and operation visual guidance, multi-lingual, touch control
- Proactive maintenance interface, self-diagnostics, problem recognition, with repair recommendation, from HMI touch screen
- Automatic tank fill
- Programmable machine dwell with automatic rack alignment into the optimal wash zone
- **Automatic drain valve *Exclusive!***
- Single-piece hood design
- Single-piece stainless steel upper and lower wash arm manifolds
- Single point electrical connection, machine and built-in booster heater
- 20" standard vertical clearance which accommodates 18" x 26" sheet pans
- Full 180° opening leak proof insulated hinged access doors
- Stainless steel heavy gauge construction including base, legs and feet
- Enclosure panels (front and sides)
- 2 HP pump motor, with stainless steel impeller
- Factory Authorized Start-up
- Vent fan control
- **ENERGY STAR® Qualified**
- **Made in America**



PRO SERIES

44 PRO-S Steam

High Temperature Rack Conveyor Dishwashing Machine



Model 44 PRO shown with vent cowl and damper option



Photo is for general visual representation only. Please refer to specifications for the latest detailed product information.

SPECIFIER STATEMENT

Specified unit will be Champion Model 44 PRO-S steam high temperature rack conveyor dishwashing machine. Features top mounted Prodigy HMI user interface controls with proactive maintenance software, proportional rinse, using only 100 GPH, built-in booster, at a max of 15 amps for machine and booster, progressive anti-jam drive system, energy sentinel (idle pump shut-off), 209 racks per hour, single-piece hood design, single-piece stainless steel upper & lower wash arms manifolds, full 180° opening leak proof insulated hinged access doors.

1 year parts and labor warranty.

Champion Industries, Inc.
 3765 Champion Blvd., Winston-Salem, NC 27105
 Tel: 336/661-1556 Fax: 336/661-1979
www.championindustries.com

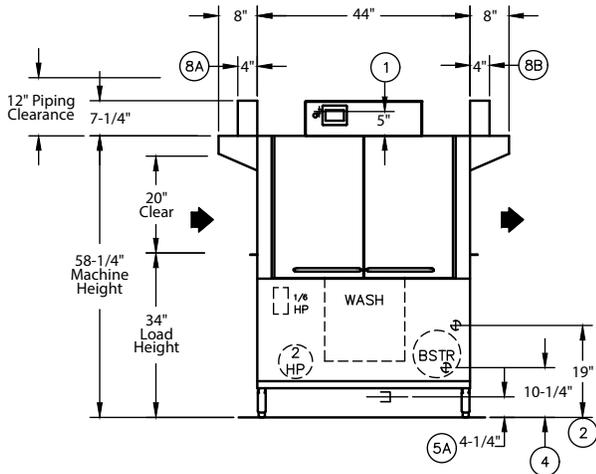
44 PRO Steam

High Temperature Rack Conveyor
Dishwashing Machine

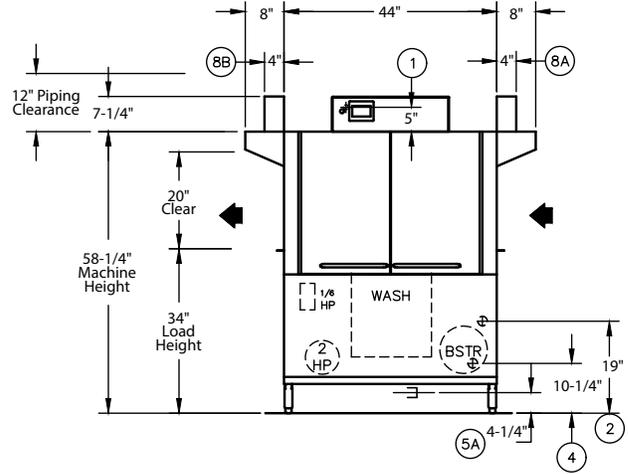
The Dishwashing Machine Specialists

MODEL 44 PRO Shipping weight crated: **600 lbs.**

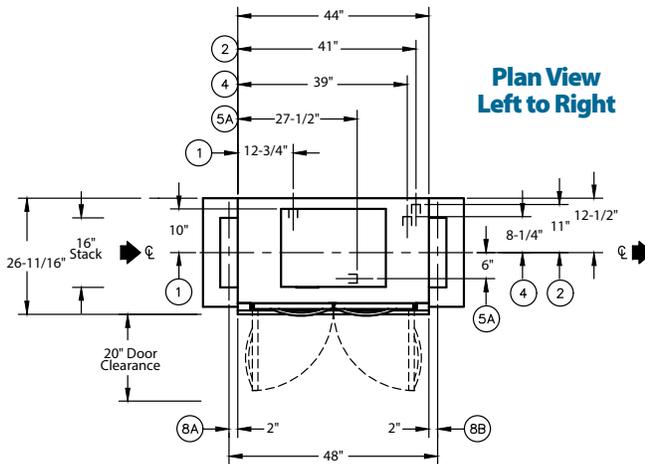
Dimensions shown in inches [mm]



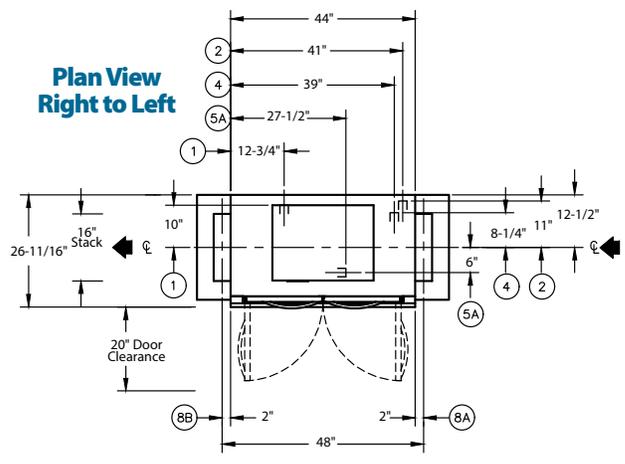
**Front View
Left to Right**



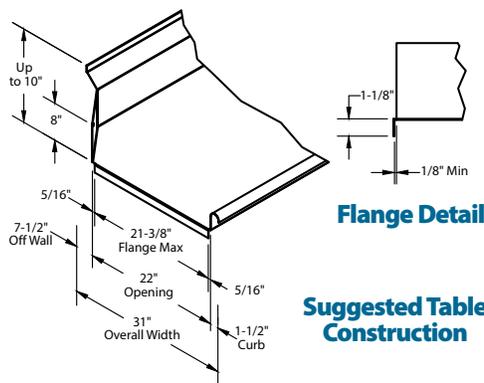
**Front View
Right to Left**



**Plan View
Left to Right**

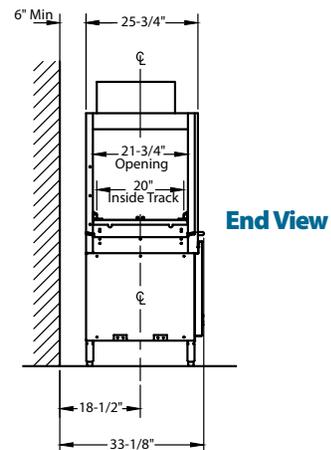


**Plan View
Right to Left**



Flange Detail

**Suggested Table
Construction**



End View

Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.

Champion Industries, Inc., 3765 Champion Blvd., Winston-Salem, NC 27105 • 336/661-1556 • Fax: 336/661-1979 • www.championindustries.com

PRO SERIES

44 PRO Steam

High Temperature Rack Conveyor
Dishwashing Machine



The Dishwashing Machine Specialists

Utilities	
1	Electrical Connection A Machine electrical connection and booster electrical connection
2	Hot Water Machine with built-in booster Main connection 1/2" NPT
3	Cold Water A Machine with drain tempering kit (unmounted. See note 3A (Optional))
4	Hot Water Machine with no booster Main water connection 1/2" NPT
5	Drain Connection 1-1/4" NPT
6	Steam 1-1/4" NPT Machine & Booster (10-30 PSI) flow pressure
7	Condensate 1" NPT Machine return to boiler. No back pressure.
8	Vents A Stack connection - Load end 200 CFM @ 1/4" static pressure B Stack connection - Unload end 400 CFM @ 1/4" static pressure

Warning: Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary, safety codes and the National Electrical Code.

Note: Water Hammer Arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

SPECIFICATIONS

Capacity

Racks per hr. (NSF rated)	209
Wash tank (US gal.)	17
Conveyor speed (ft/min.)	5.8

Motor Horsepower

Drive	1/6
Wash	2

Water Consumption

US Gal. per hr. (max. use)	100
US Gal. per rack	48

Heating

Tank heat, steam (lbs./hr. required at 10 PSI flow pressure)	75
Steam booster (lbs./hr. required for 40°/70° F rise	21

Booster heaters completely inter plumbed, controls are interwired

Venting

Load end (minimum CFM)	200
Unload end (minimum CFM).	400

Standard 20" x 20" rack complement

Peg	2
Flat	1

44 PRO Steam Tank Heat with 40°/70° Rise Booster			
Electrical Specifications	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208/60/1	17	25	25
208/60/3	10	15	15
240/60/1	16	20	20
240/60/3	11	15	15
480/60/3	5	15	15
575/60/3	4	15	15

Plumbing Notes: Because of the variation in house-supplied steam and water pressures, steam and water pressure regulating valves (PRVs) may be needed. (Water PRV is standard on machines with booster.) The PRVs can either be purchased from Champion or obtained locally.

Venting Notes: Fabricated duct size:
3-7/8" x 15-7/8" (Outside dimensions)

PRO SERIES

PRO SERIES RACK CONVEYOR

44 PRO Steam

High Temperature Rack Conveyor
Dishwashing Machine

OPTIONS & ACCESSORIES

- Tank heat: choice of steam coil, electric, hot water coil
- Two-Point electrical connection, separate for machine and booster
- 2 Hp prewash motor (*see 66 PRO spec sheet*)
- 48" Blower-dryer – steam or electric
- Booster Heaters (completely interplumbed, controls are interwired)
 - Steam: 40°F or 70°F rise (*see spec sheet*)
 - Electric: 40-70°F rise (built-in only)
- Heat Recovery
- Cantilever sideloader (with or without hood) for 90° load operation
- 24" Sideload
- 30" Sideload (accepts sheet pans)
- Extended pawl bar (extended drive unit) for use with load tabling
- Racks: peg or flat racks (specify type)
- Table limit switch, unmounted (recommended on all rack conveyor installations) (unmounted)
- Vent cowl, stainless steel with 7" stack and locking damper
- Water pressure regulating valve (unmounted) (standard with booster)
- Two-point electrical connection
- Water hammer kit (unmounted)
- Drain tempering kit (unmounted)
- Model CCT 180 (180° Corner Conveyor Table)
- Model CCT 90 (90° Corner Conveyor Table)
- Model RCT 64 or RCT 84 Roller Conveyor Table (See factory for custom length)
- Splash shields
- NEW** Champion Ventless Heat Recovery (*see spec sheet*)
- ION scale prevention device (unmounted)

Champion®

The Dishwashing Machine Specialists



NEW CCT 90

90° Corner Conveyor Table (shown)

NEW CCT 180

180° Corner Conveyor Table
also available



Cantilever Sideloader

(No hood)



Model RCT 64 or RCT 84

Roller
Conveyor Table

Scrap Collector



Job: _____ Item No.: _____
Model S914



Job: _____ Item No.: _____
Model P914



A Scrapping, Pre-Flushing and Food Waste Collecting System

- Standard Scrap Basin, Model S914
- Pot/Pan Scrap Basin, Model P914

Widely accepted in areas that restrict the use of food waste disposers.

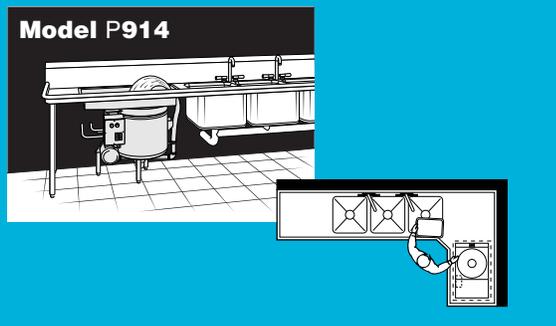
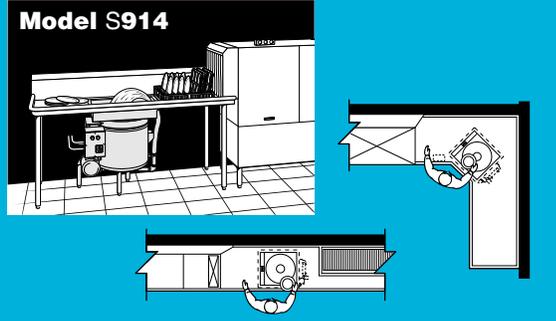
An Economical Pulper Alternative, the Collector washes soluble food waste harmlessly through the sewer, reducing bulk food waste by as much as 50% and weight by as much as 80%.

Recirculated Water used for pre-flushing typically reduces water and sewer costs dramatically. The Collector consumes only 2 gallons of new water per minute while the pre-flushing water plume recirculates at a 30-gallon rate.

Scrapping Speed is more than doubled compared to an overhead pre-rinse since the worker's hands are free for scrapping. The Collector lets you keep up with small to medium size conveyor dishmachines.

Problem Dishes, Trays and Cookware with dried or baked-on food need much less hand work. They can be soaked in the Collector basin while scrapping continues on other dishes.

TYPICAL INSTALLATIONS





Scrap Collector Model S914

Pot/Pan Scrap Collector Model P914

Model S914

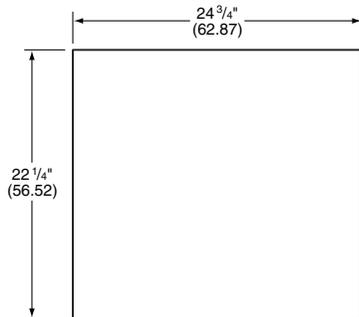
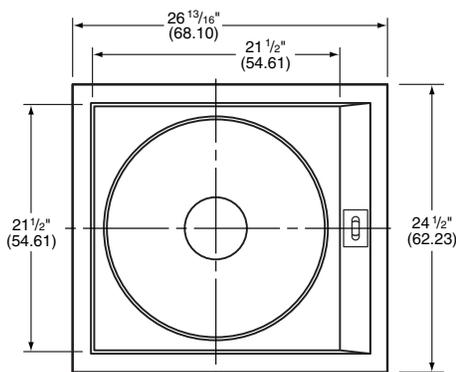


TABLE CUTOUT DETAIL



TOP VIEW

Model P914

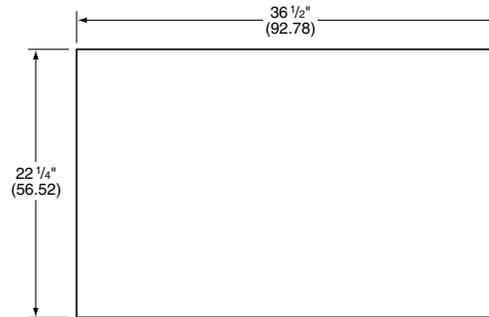
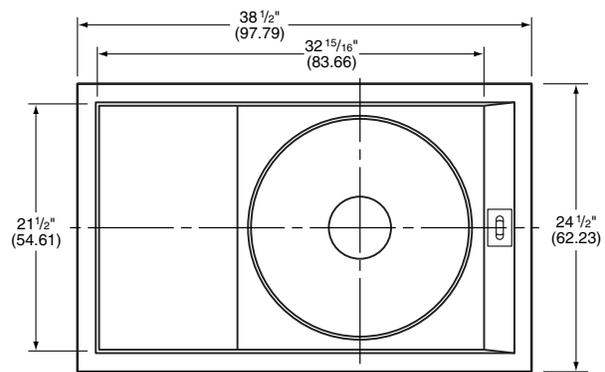


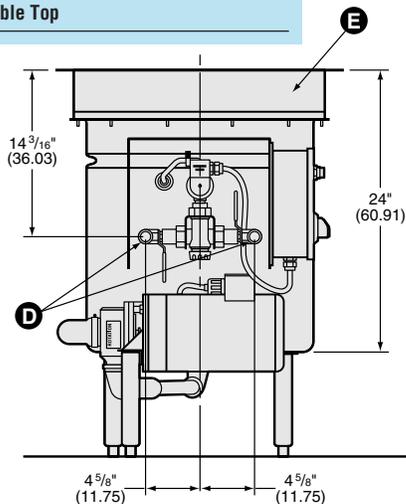
TABLE CUTOUT DETAIL



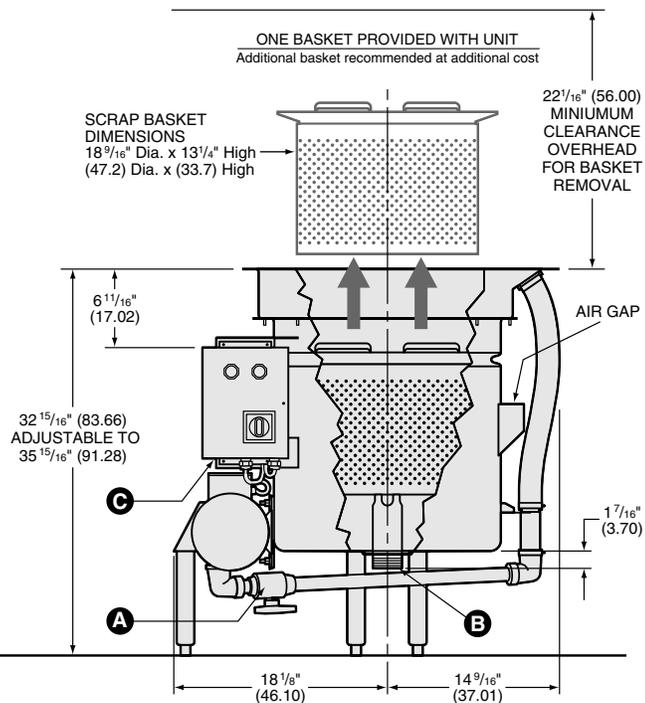
TOP VIEW

Collector Legend

- A** Plume height adjustment valve
- B** Tank drain 2" NPT
- C** 1/2" conduit knockout electrical connection
- D** Hot/cold shutoff valves 1/2" NPT
- E** Removable Top



LEFT SIDE VIEW

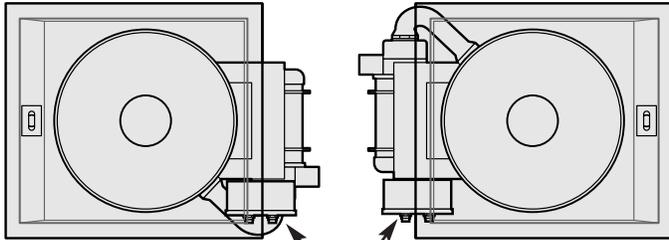


FRONT VIEW

Model S914 shown - P914 similar

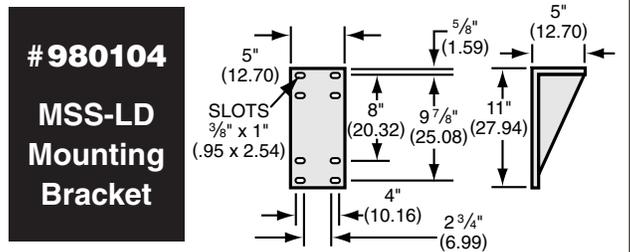


Scrap Collector Model S914 Pot/Pan Scrap Collector Model P914



MSS-LD Control

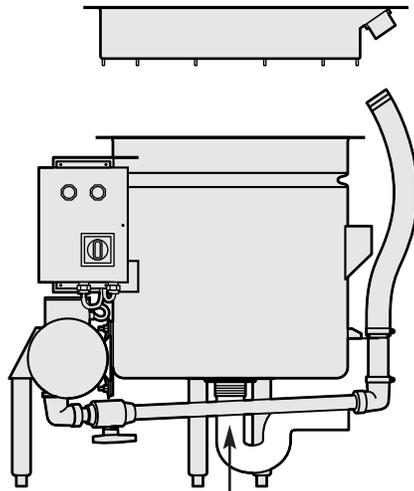
The MSS-LD control can be mounted on either side of the Collector with existing fasteners, mounting holes and wiring for left or right hand operation.



The control can be mounted remotely using optional mounting bracket.

Note: additional field wiring is necessary.

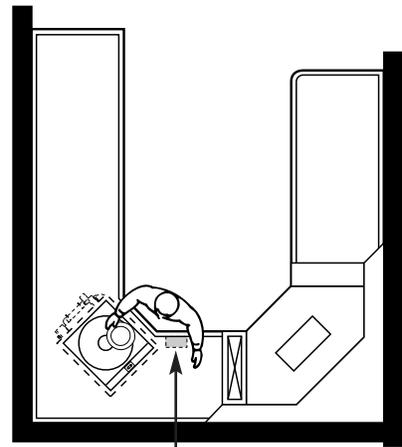
Upon request, the Collector top may be shipped separately to an alternate location for fabrication.



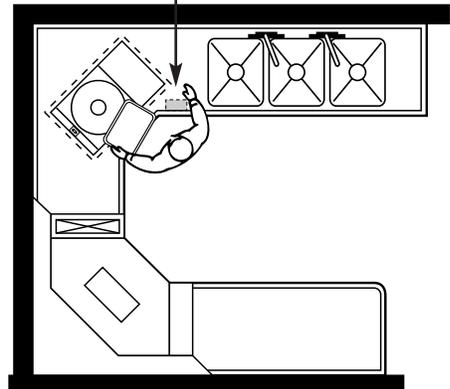
2" TANK DRAIN
(Piping not furnished)

Model S914 shown - P914 similar

**ALL CONNECTIONS ARE TO BE MADE BY
QUALIFIED PERSONNEL WHO WILL OBSERVE
ALL LOCAL AND NATIONAL CODES.**



Remote Mounting
of MSS-LD Control



NOTE: Dimensions in parenthesis are in centimeters

Salvajor Scrap Collector

MODEL S914 & Model P914

S P E C I F I C A T I O N S

CONSTRUCTION

- Tank - 2 Piece Stainless Steel
- Adjustable Legs - Stainless Steel
- Control Panel - Stainless Steel
- Salvage Basin - High Impact Polymer
- Scrap Basket - High Impact Polymer

ELECTRICAL

- Pre-wired NEMA 4 Control Panel
- Watertight Conduit/Fittings
- Separate Component Grounding
- Thermally Protected Motor
- Safety Line Disconnect

PLUMBING

- Corrosion Resistant Components
- Automatic Water Blender
- Solenoid Valve
- Unions
- Check Valves
- Incoming Water Valves
- Non-clogging Pump Design
- Backflow Prevention Device

ACCESSORIES

- Remote Start-Stop
- Remote Mounting Bracket
- Correctional Package
- MSS-LD Mounting Bracket
- Additional Scrap Basket

VOLTAGES AVAILABLE (SPECIFY EXACT OPERATING VOLTAGE)

- 115V 208V 230V, 60 Cycle, 1 Phase
 - 208V 230V 460V, 60 Cycle, 3 Phase
- Pump Motor 3/4 HP

FULL LOAD AMPS (SPECIFY EXACT OPERATING VOLTAGE)

1 PHASE			3 PHASE		
115V	208V	230V	208V	230V	460V
11	5.5	5.5	3.2	3	1.5

UTILITIES REQUIRED

1. Electric service
2. 3/4" hot and cold water supply and reduce to 1/2" at connection.
3. 2" tank drain.

(Specifications subject to change without notice.)

SAMPLE SPECIFICATIONS

Unit shall be a Scrap Collector (or Pot/Pan Scrap Collector) scrapping, pre-flushing and food waste collecting system with recirculating water as manufactured by Salvajor.

Model S914 (or **P914**), ___Volts, 60Hz, ___Phase.

Furnished with a pre-wired control panel and stainless steel NEMA 4 watertight enclosure.



The Salvajor Company 4530 East 75th Terrace Kansas City, Missouri 64132-2081, USA

1-800-SALVAJOR

(816) 363-1030

FAX: 1-800-832-9373

www.salvajor.com

Email: sales@salvajor.com

service@salvajor.com

Manufacturers of Commercial Food Waste Disposing Systems since 1944

A City Discount