



# Specifications

08/16/2022

Project  
TORNILLO ISD NEW MIDDLE  
SCHOOL

From  
National Restaurant Supply - TX  
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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 OVNRAK-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



- 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/1Ø/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/1Ø/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



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](http://www.vollrath.com) for current product specifications.

### 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](http://www.Vollrath.com).

| Approvals | Date |
|-----------|------|
|           |      |

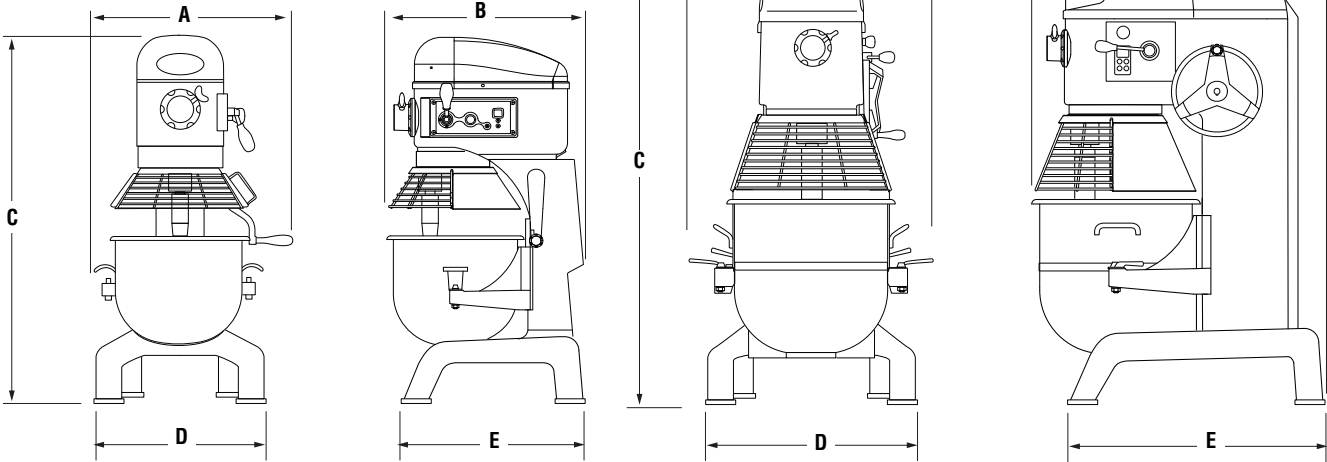
# BENCH AND FLOOR MIXERS

**DIMENSIONS** (shown in inches (cm))

**N.15**

## 60 Quart Mixer

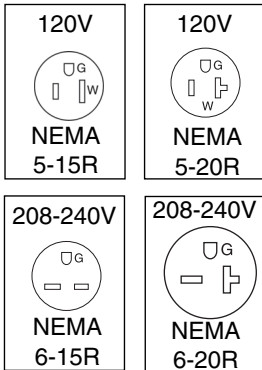
### 20/30/40 Quart Mixer (20 Quart Mixer Shown)



## SPECIFICATIONS

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

### Receptacles



Outperform every day.™

[www.vollrath.com](http://www.vollrath.com)

### The Vollrath Company, L.L.C.

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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](http://www.championindustries.com)

## 44 PRO Steam

## High Temperature Rack Conveyor Dishwashing Machine

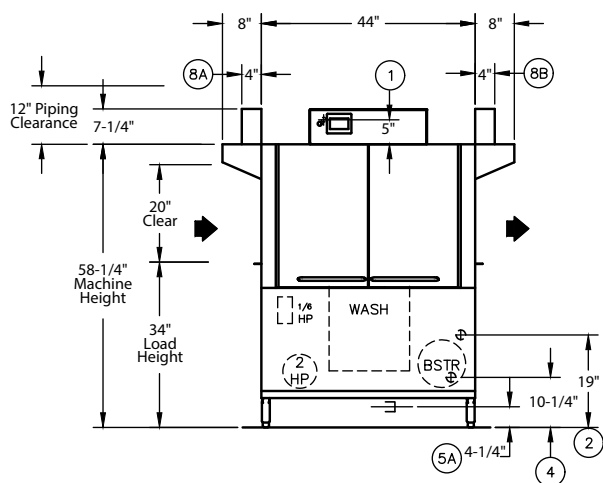
# Champion®

## The Dishwashing Machine Specialists

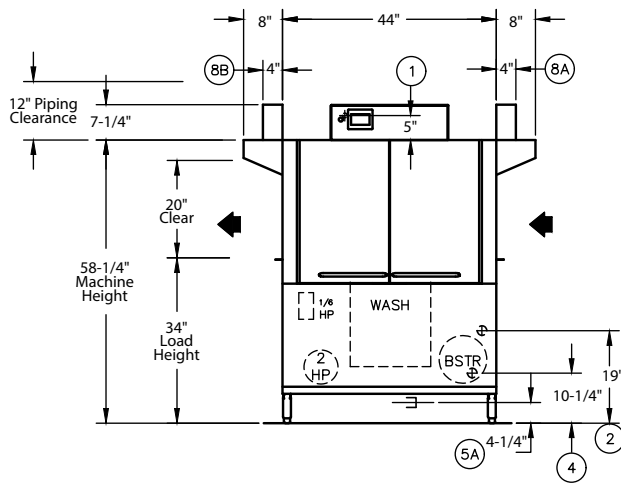
## MODEL 44 PRO

Shipping weight crated: **600 lbs.**

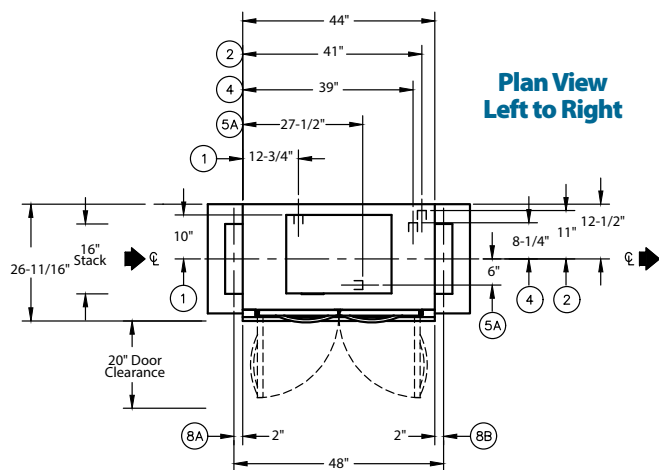
Dimensions shown in inches [mm]



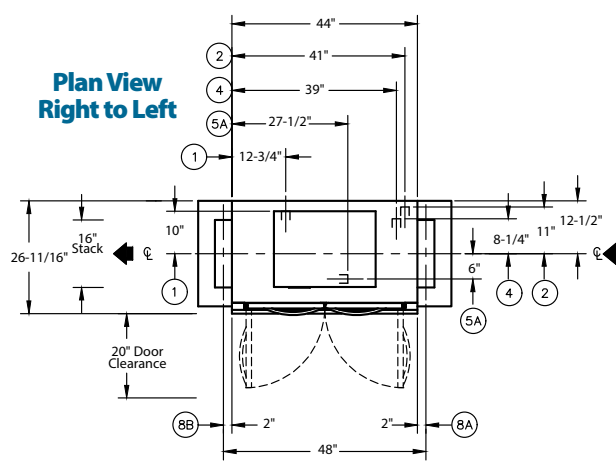
### Front View Left to Right



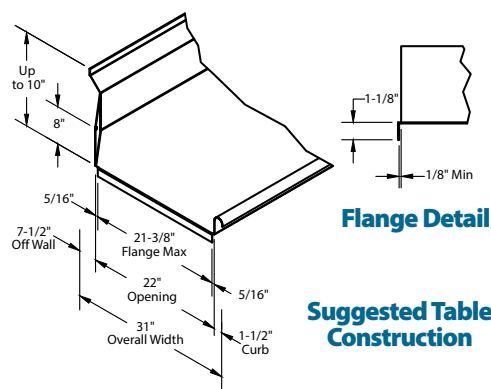
**Front View  
Right to Left**



## Plan View Left to Right

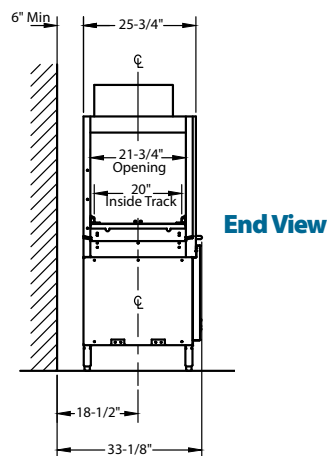


## Plan View Right to Left



## 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](http://www.championindustries.com)

### 44 PRO Steam

High Temperature Rack Conveyor  
Dishwashing Machine

# Champion®

The Dishwashing Machine Specialists

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

| 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                                    |

## 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 |

**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

## 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  
Sideload**  
(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%.

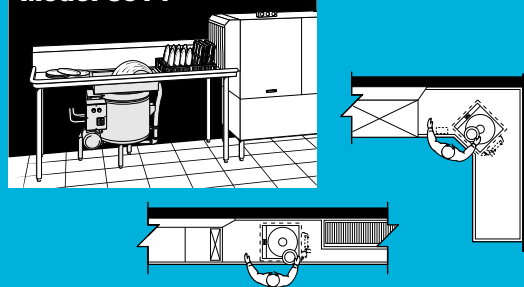
**Recirculated Water** used for pre-flushing typically reduces water and sewer costs dramatically. The Collector consumes only 2 gallons of new water per minute while the pre-flushing water plume recirculates at a 30-gallon rate.

**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.

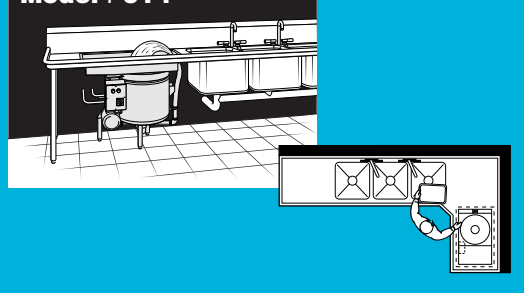
**Problem Dishes, Trays and Cookware** with dried or baked-on food need much less hand work. They can be soaked in the Collector basin while scrapping continues on other dishes.

### TYPICAL INSTALLATIONS

#### Model S914



#### Model P914





# Scrap Collector Model S914

## Pot/Pan Scrap Collector Model P914

### Model S914

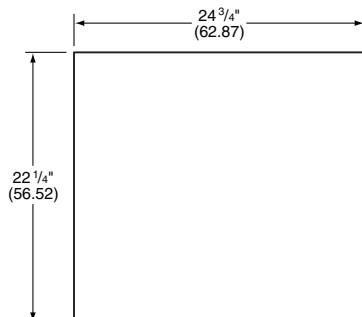
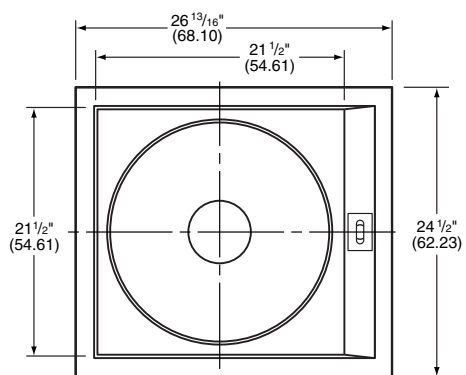


TABLE CUTOUT DETAIL



TOP VIEW

### Model P914

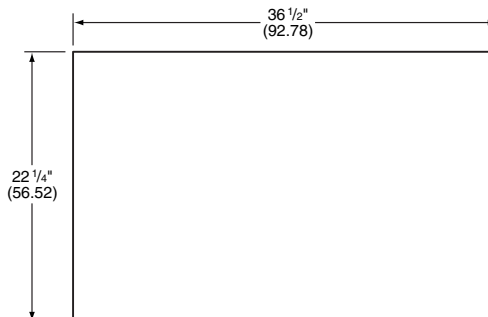
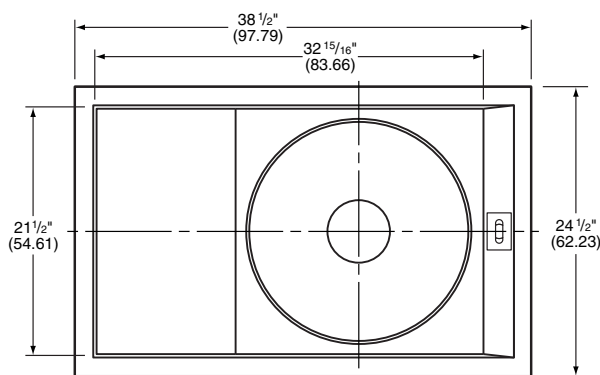


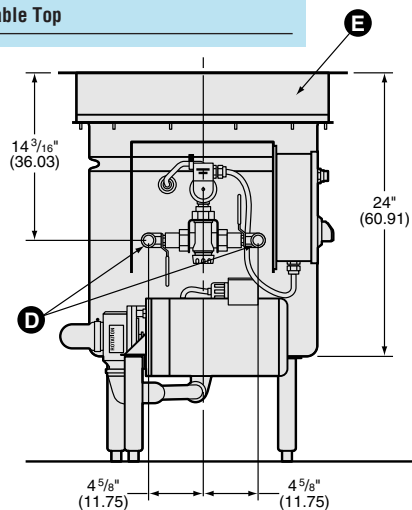
TABLE CUTOUT DETAIL



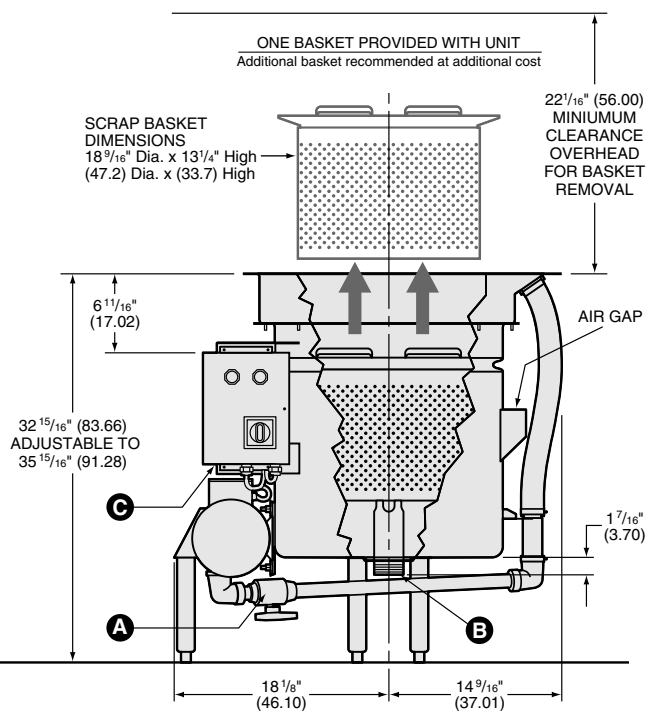
TOP VIEW

#### 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



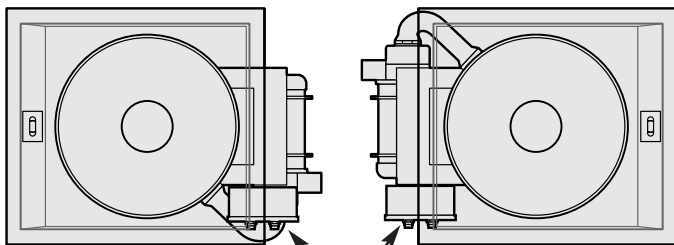
FRONT VIEW

Model S914 shown - P914 similar



# Scrap Collector Model S914

## Pot/Pan Scrap Collector Model P914

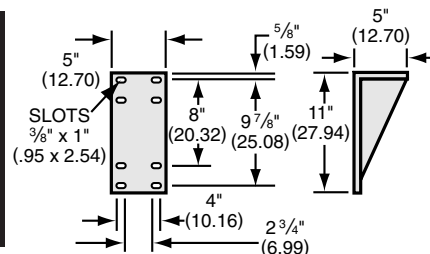


### MSS-LD Control

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.

### #980104

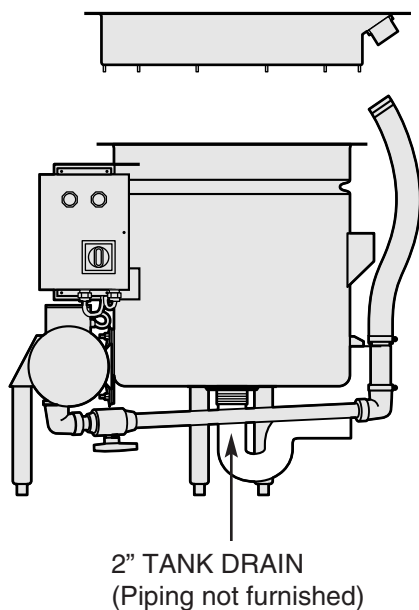
### MSS-LD Mounting Bracket



The control can be mounted remotely using optional mounting bracket.

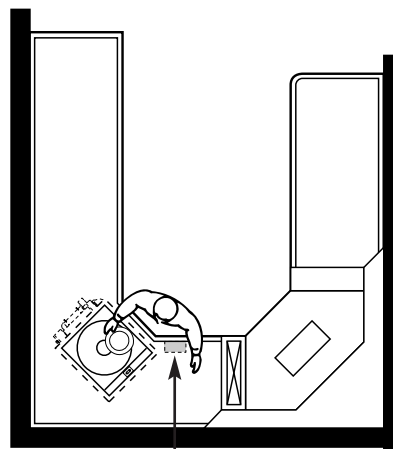
*Note: additional field wiring is necessary.*

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

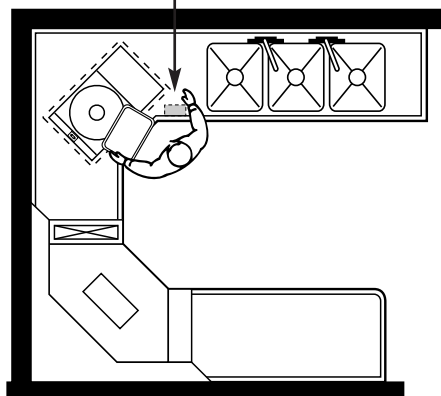


**Model S914 shown - P914 similar**

**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

N.23

## 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.



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Manufacturers of Commercial Food Waste Disposing Systems since 1944

A City Discount

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