



4305 Hamilton Road, Dorchester, ON Canada N0L 1G3
(519) 268-7334

CORPORATION OF THAMES CENTRE

REQUEST FOR QUOTATION

TC-015-20

**Thorndale Lions Community Centre
Commercial Kitchen Equipment**

October 2020

thamescentre.on.ca

INTRODUCTION

This is a request for quotations on commercial kitchen equipment for the Thorndale Lions Community Centre located at 265 Upper Queen Street, Thorndale, Ontario. This request includes thirty-one (31) unique items with a total of forty-four (44) individual pieces of equipment to be supplied.

RELATED DOCUMENTS

Reference the commercial kitchen drawings K1 to K4 (4 pages) and the food service equipment specifications (60 pages) as prepared by Four Wide Design Ltd.

GENERAL REQUIREMENTS

1 - Questions regarding the drawings and/or equipment specifications must be submitted for clarification a minimum of 5 days prior to bid closure. Any questions must be directed to Steve MacDonald, Director of Community Services & Facilities via smacdonald@thamescentre.on.ca. All answers will be posted on the municipal website as per the schedule provided further below in this document.

2 - Bids must list price of each piece of equipment separately and include price for delivery and set in place of all equipment. Bidder is responsible for all necessary services, tools, material and labour required to deliver equipment as listed to site, uncrated, set in place, leveled, made ready for final connection by others, properly anchored and/or trimmed as may be required.

3 - Submissions are made at the sole expense of the bidder and the Municipality takes no responsibility for any expense incurred by a bidder in preparing or submitting their RFQ.

4 - Bids must be based on equipment as specified. Alternates may be submitted for consideration as a separate attachment to the base bid. Bidder must prove the equivalence of the substitution by submitting detailed specifications and catalogue cut sheets or shop drawings in addition to adjusted pricing. Bidder is responsible for any expenses incurred for changes required by alternate equipment. Submission of alternate does not imply consent of acceptance of alternate. The Municipality may choose to accept or not accept any alternate submitted on an individual, piece by piece basis.

5 - Bid prices must show unit pricing and all prices before HST. Any/all other costs (delivery, labour, etc.) must be included in pricing as well – as separate costs or built into unit costs.

6 - Submissions also to include estimated number of weeks between being awarded the contract and delivery/install date.

7 - Bids must be submitted in a sealed package by the deadline provided in the schedule found further below in this document. Bids must be delivered to:

Municipality of Thames Centre
4305 Hamilton Road
Dorchester, ON
N0L 1G3

The package shall contain two hard copies of the bid and one digital copy in PDF format. The package should be clearly marked with:

RFQ-TC-015-20: Thorndale Lions C.C. – Commercial Kitchen Equipment
Attn: Steve MacDonald, Director of Community Services & Facilities

Any proposals received after the deadline will be returned unopened.

8 - Upon acceptance of bid by the Municipality, the successful bidder must submit shop drawings for all custom equipment within 10 business days for review and sign off of acceptance. The

successful bidder shall verify all measurements for custom equipment on site. Any differences found shall be submitted to the Municipality before proceeding with the work.

9 - the Municipality will require a Certificate of Liability Insurance from the successful bidder. It must be issued by your insurer or in a standard CSIO form and signed by an authorized representative. In this Certificate, the Municipality will require the following:

- Your full name and address with contact name and phone number
- Description of your business operation
- Commercial General Liability with a limit no less than \$5,000,000.00
- Tenants Legal Liability, Cross Liability, Notice of Cancellation (30 days)
- The Municipality is to be added and shown as an Additional Insured under Liability
- If a licensed motorized vehicle is being used, The Municipality requires confirmation of Automobile Liability Insurance of Commercial Automobile Liability with a limit no less than \$5,000,000.00

10 - It is the obligation of any successful bidder to comply with all requirements of the workplace safety and insurance board act. Bidder must certify that all employee, officers, agents are covered under the act and submit it when requested.

11 - Bidder is responsible to co-ordinate timely delivery of equipment with the general contractor on site (MCI Design-Build Corporation). Bidder will need to adhere to MCI's Health & Safety policies and will fall under the supervision of MCI's site manager. This will be an active construction site, so Ministry of Labour regulations for a construction project will also need to be followed. MCI would establish time or space separations to assist with this.

12 - Bidder is responsible to clean and remove from the site all crates, cartons and other debris resulting from the work. Bidder is responsible for final cleaning, sanitizing and polish of all equipment at conclusion of the project.

13 - Bidder will co-ordinate a meeting with the Municipality for the purpose of equipment start-up and demonstration of all equipment supplied. At the meeting, the bidder will supply a binder with a record copy of all equipment supplied, including catalogue cut sheets and/or manufacturer's specifications including accessories and/or shop drawings; arranged in numeric order to match the equipment list. A copy of warranty information and service information for each piece of equipment should also be included. Bidder will also supply a second binder with a complete set of operator manuals and maintenance instructions containing complete description, wiring diagrams, operating data and other information pertaining to the proper operation and up-keep for the equipment supplied.

14 - In accordance with the Integrated Accessibility Standards Regulation (Ontario Regulation 191/11), the Municipality of Thames Centre is required to ensure all third parties or persons who provide goods, services or facilities on behalf of the organization are properly trained. The successful bidder shall comply with the Municipality's Accessibility Policy. A sign off form shall be completed and submitted to the Municipality prior to any work being completed.

15 - Freedom of Information - The information collected in response to this Request for Quotes is collected under the authority of the Municipality's Purchasing By-law No. 79-2014, as amended. The information collected will be used solely for the purpose stated herein.

RFQ-TC-015-20 – Thorndale Lions Community Centre – Commercial Kitchen Equipment

SCHEDULE

Task	Date
Release of RFQ	October 16, 2020
Final date to e-mail questions	October 23, 2020
Final date for addenda/clarifications from the Municipality	October 26, 2020
RFQ submission deadline	2:00 PM Local Time October 28, 2020
Award of contract	November 10, 2020
Successful bidder must submit shop drawings for all custom equipment	November 25, 2020
Delivery date goal	End of Year

THORNDALE LIONS COMMUNITY CENTRE COMMERCIAL KITCHEN EQUIPMENT LIST

Item #1 Hot Holding Cabinet
Quantity: 2
Manufacturer: Metro
Model No.: C549-ASDS

Item #2 Convection Oven
Quantity: 1
Manufacturer: Garland
Model No.: MCO-GS-20

Item #3 6 Burner Range w/ Oven
Quantity: 1
Manufacturer: Garland
Model No.: G36-6R

Item #4 Griddle
Quantity: 1
Manufacturer: Garland
Model No.: GTFF36-FT36M

Item #5 Broiler
Quantity: 1
Manufacturer: Garland
Model No.: GTBG36-NR36

Item #6 Equipment Stand
Quantity: 2
Manufacturer: Garland
Model No.: A4528795

Item #7 Exhaust Hood *** Not included in contract ***
Quantity: 1

Item #7A Stainless Steel Back Sheet
Quantity: 1
Manufacturer: Custom
Notes: Sized from floor to underside of hood (6'-6") and from edge to edge of
exhaust hood (13'-6")

Item #8 Prep Counter
Quantity: 1
Manufacturer: Custom
Notes: 63" x 30" x 36"

RFQ-TC-015-20 – Thorndale Lions Community Centre – Commercial Kitchen Equipment

Item #8A Wall Cabinet
Quantity: 1
Manufacturer: Eagle
Model No.: WCH-36

Item #9 Hand Sink
Quantity: 2
Manufacturer: Eagle
Model No.: SR-10-14-9.5-1

Item #10 Prep Counter
Quantity: 1
Manufacturer: Custom
Notes: 109" x 127" x 30" x 36"

Item #11 Prep Counter
Quantity: 1
Manufacturer: Custom
Notes: 90" x 72" x 30" x 36"

Item #12 Vegetable Prep Sink
Quantity: 1
Manufacturer: Eagle
Model No.: SR-16-14-9.5-1

Item #13 Hot Water Dispenser
Quantity: 1
Manufacturer: Bunn
Model No.: H5X

Item #14 Coffee Brewer
Quantity: 1
Manufacturer: Bunn
Model No.: 1.5GPR Single

Item #15 Coffee Server
Quantity: 3
Manufacturer: Bunn
Model No.: 1.5GPR

Item #15A Server Warmer
Quantity: 2
Manufacturer: Bunn
Model No.: RWS-1

RFQ-TC-015-20 – Thorndale Lions Community Centre – Commercial Kitchen Equipment

Item #16 Three Door Fridge

Quantity: 1

Manufacturer: True

Model No.: TS-72

Item #17 Prep Counter

Quantity: 1

Manufacturer: Custom

Notes: 56" x 30" x 36"

Item #17A Wall Cabinet

Quantity: 1

Manufacturer: Eagle

Model No.: WCH-48

Item #18 Three Compartment Sink/Soiled Dishtable

Quantity: 1

Manufacturer: Custom

Notes: 122 3/4" x 30" x 35 1/2"

Item #18A Spray Faucet

Quantity: 1

Manufacturer: Eagle

Model No.: 313296 / 313297

Item #18B Dish Rack Shelf

Quantity: 1

Manufacturer: Eagle

Model No.: 606300

Item #18C Wall Cabinet

Quantity: 1

Manufacturer: Eagle

Model No.: WCH-48

Item #19 Dishwasher w/ Booster

Quantity: 1

Manufacturer: Hobart

Model No.: AM15

Item #20 Condensate Hood

Quantity: 1

Manufacturer: Eagle

Model No.: HDS3636

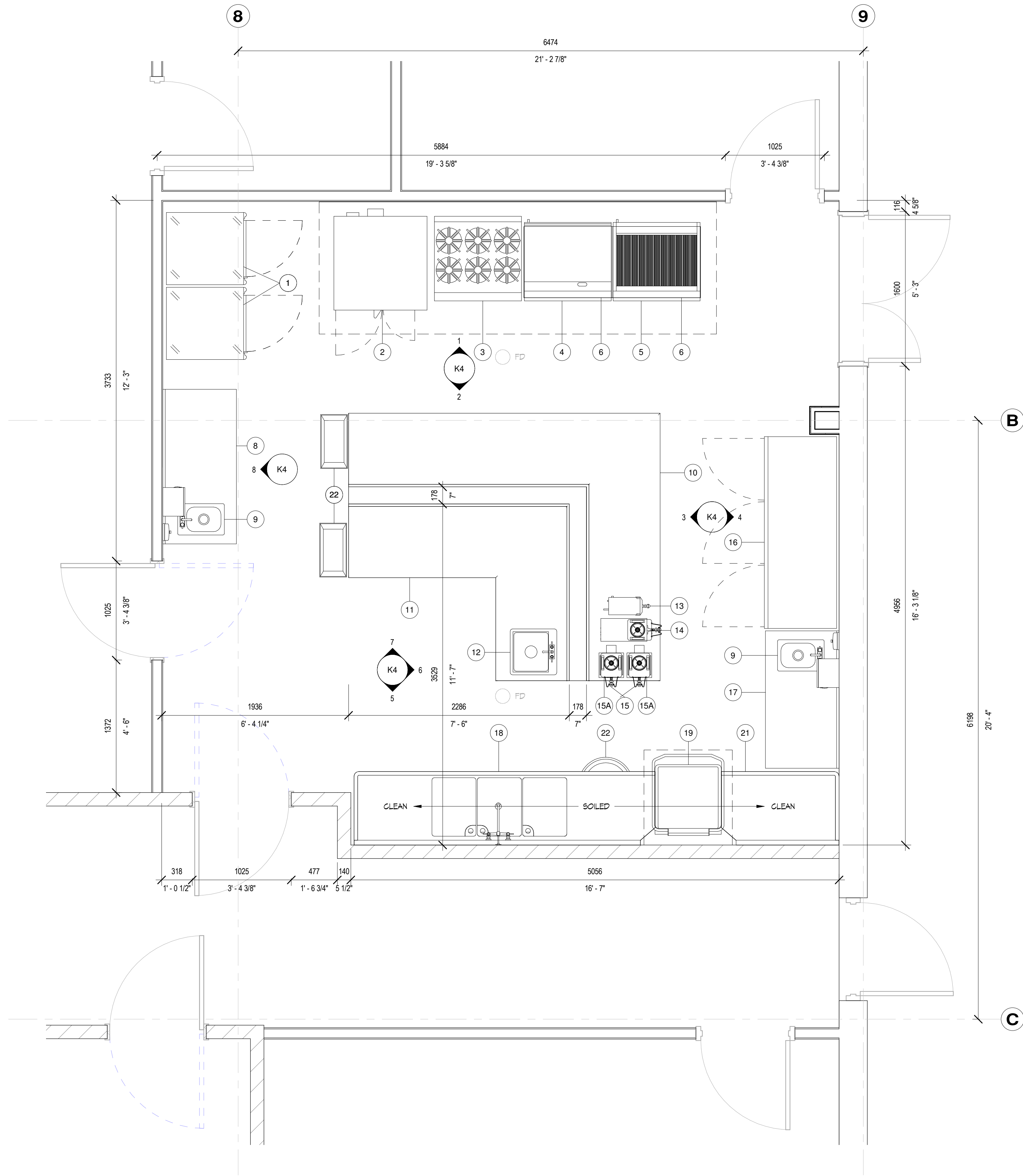
RFQ-TC-015-20 – Thorndale Lions Community Centre – Commercial Kitchen Equipment

Item #21 Clean Dish Tabling
Quantity: 1
Manufacturer: Custom
Notes: 48” x 30” x 35 1/2”

Item #22 Waste Receptacle
Quantity: 3
Manufacturer: Rubbermaid
Model No.: Slim Jim 23 gallon gray X 2, Brute 32 gallon gray X 1
Item #23 Mobile Hot Food Table
Quantity: 2
Manufacturer: Eagle
Model No.: DCS3-HFU-A

Item #23A Tray Slide
Quantity: 4
Manufacturer: Eagle
Model No.: DC3-WS-ST

Item #23B SneezeGuard
Quantity: 2
Manufacturer: Eagle
Model No.: BSH3



MAIN FLOOR - EQUIPMENT PLAN

SCALE: 1 : 25

EQUIPMENT SCHEDULE				
ITEM #	QUAN	DESCRIPTION	MANUFACTURER	MODEL #
1	2	HOT HOLDING CABINET	METRO	C549-ASDS
2	1	CONVECTION OVEN	GARLAND	MCO-GS-20
3	1	6 BURNER RANGE w/ OVEN	GARLAND	G36-6R
4	1	36" GRIDDLE	GARLAND	GTGG36-GT36M
5	1	BROILER	GARLAND	GTBG36-NR36
6	2	EQUIPMENT STAND	GARLAND	A4528795
7	1	EXHAUST HOOD	BY OTHERS	
8	1	PREP TABLE	CUSTOM	
8A	1	WALL CABINET	EAGLE	WCH-36
9	2	HAND SINK	EAGLE	SR-10-14-9.5-1
10	1	PREP TABLE	CUSTOM	
11	1	PREP TABLE	CUSTOM	
12	1	VEGETABLE PREP SINK	EAGLE	SR16-14-9.5-1
13	1	HOT WATER DISPENSER	BUNN	H5X
14	1	COFFEE BREWER	BUNN	1.5GPR SINGLE
15	3	COFFEE SERVER	BUNN	1.5GPR
15A	2	SERVER WARMER	BUNN	RWS-1
16	1	3 DOOR FRIDGE	TRUE	TS-72
17	1	PREP TABLE	CUSTOM	
17A	1	WALL CABINET	EAGLE	WCH-48
18	1	3 COMP SINK/SOILED DISHTABLE	CUSTOM	SEE SPEC SHEET
18A	1	SPRAY FAUCET	EAGLE	313296/313297
18B	1	DISH RACK SHELF	EAGLE	606300
18C	1	WALL CABINET	EAGLE	WCH-48
19	1	DISHWASHER W/ BOOSTER	HOBART	AM15
20	1	CONDENSATE HOOD	EAGLE	HDS3636
21	1	CLEAN DISH TABLING	CUSTOM	
22	3	WASTE RECEPTACLE	RUBBERMAID	VARIOUS
23	2	MOBILE HOT FOOD TABLE	EAGLE	DCS3-HFU-A
23A	4	TRAY SLIDE	EAGLE	DC3-WS-ST
23B	2	SNEEZEGUARD	EAGLE	BSH3

LEGEND

MECHANICAL

- HOT WATER
- COLD WATER
- ⊗ DIRECT DRAIN
- ⊙ OPEN DRAIN
- ⊖ PRESSURE DRAIN
- ⊕ GAS - PROVIDE FLEX CONN.
- ⊕ GAS - PROPOSED LOCATION FOR SUPPLY LINE
- EXHAUST, FOR CFM RATING SEE MECHANICAL DRAWINGS

NOTE: LOCATION SHOWN ARE NOT NECESSARILY ROUGHING IN POINTS

MAKE ALLOWANCES FOR TRAPS, SHUT-OFF VALVES, ELBOWS, ETC.

ELECTRICAL

- ▼ DIRECT CONNECTION, LEAVE 3 FT. OF BX CABLE
- ⊕ SINGLE RECEPTACLE BY ELECTRICAL CONTRACTOR
- ⊕ SINGLE RECEPTACLE IN EQUIPMENT, LEAVE 3 FT. OF BX CABLE
- ⊕ DUPLEX RECEPTACLE BY ELECTRICAL CONTRACTOR
- ⊕ DUPLEX RECEPTACLE IN EQUIPMENT, LEAVE 3 FT. OF BX CABLE

ITEM NUMBER
TYPE OF CONNECTION
APPROX. HEIGHT A.F.F.

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Ontario Building Code Registration # BCIN 37375

CLIENT

Municipality of Thames Centre

PROJECT

THORNDALE MULTIPURPOSE RECREATIONAL FACILITY

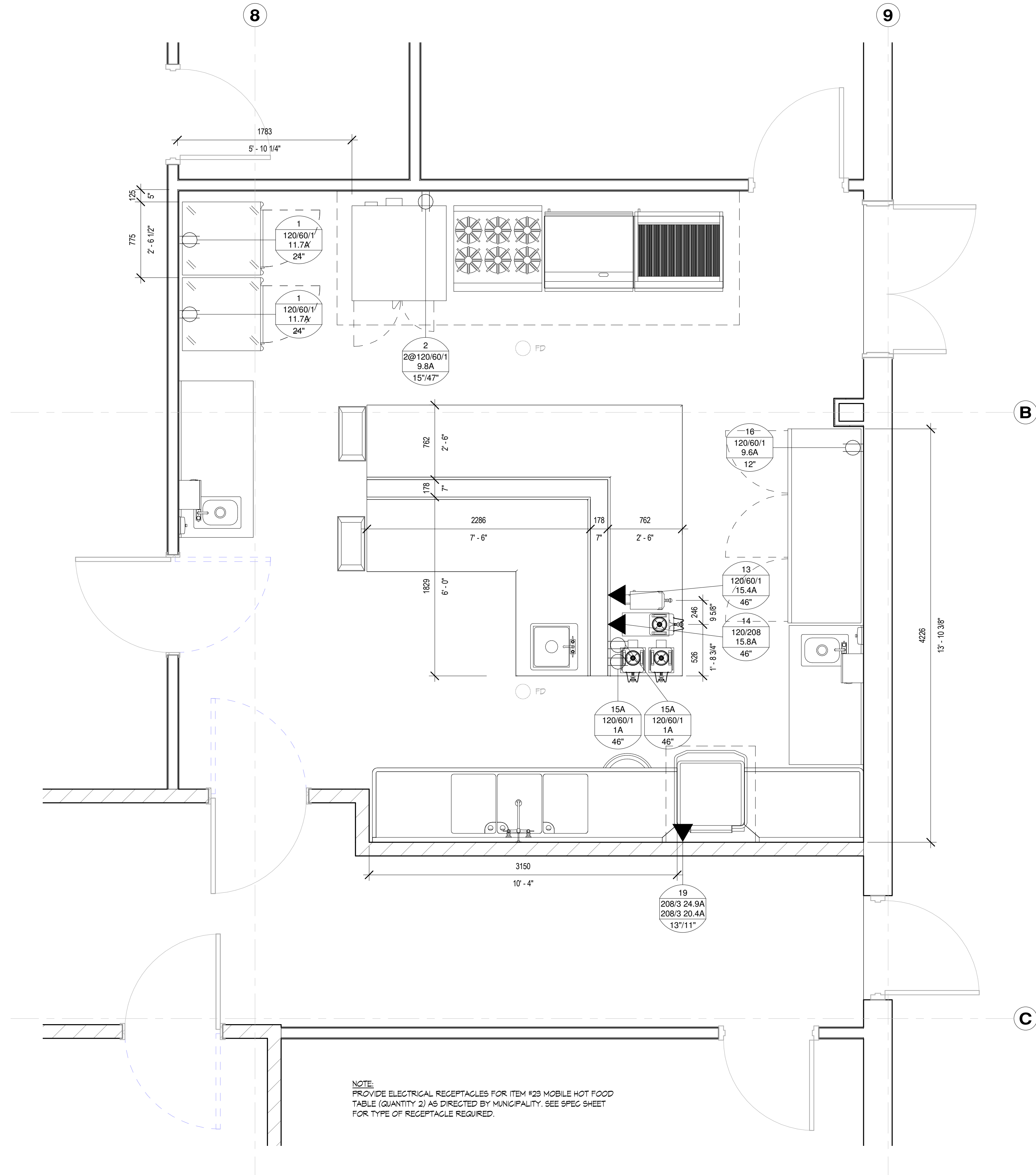
265 UPPER QUEEN STREET, THORNDALE, ON

SHEET TITLE

KITCHEN LAYOUT

REVIEWED	PROJECT #
	FWD 2020-168
DRAWN	SHEET #
L. FERRELL	
SCALE	REVISION
As indicated	1
DATE	
8/28/2020	

K1



MAIN FLOOR - ELECTRICAL CONNECTIONS

SCALE: 1 : 25

EQUIPMENT SCHEDULE - ELECTRICAL				
ITEM #	QUAN	DESCRIPTION	ELEC CONN	ELEC CONN HT
1	2	HOT HOLDING CABINET	120/60/1 11.7A	24"
2	1	CONVECTION OVEN	2@120/60/1 9.8A	15"/47"
3	1	6 BURNER RANGE w/ OVEN		
4	1	36" GRIDDLE		
5	1	BROILER		
6	2	EQUIPMENT STAND		
7	1	EXHAUST HOOD		
8	1	PREP TABLE		
8A	1	WALL CABINET		
9	2	HAND SINK		
10	1	PREP TABLE		
11	1	PREP TABLE		
12	1	VEGETABLE PREP SINK		
13	1	HOT WATER DISPENSER	120/60/1 15.4A	46"
14	1	COFFEE BREWER	120/208 15.8A	46"
15	3	COFFEE SERVER		
15A	2	SERVER WARMER	120/60/1 1A	46"
16	1	3 DOOR FRIDGE	120/60/1 9.6A	12"
17	1	PREP TABLE		
17A	1	WALL CABINET		
18	1	3 COMP SINK/SOILED DISHTABLE		
18A	1	SPRAY FAUCET		
18B	1	DISH RACK SHELF		
18C	1	WALL CABINET		
19	1	DISHWASHER W/ BOOSTER	208/3 24.9A 208/3 20.4A	13"/11"
20	1	CONDENSATE HOOD		
21	1	CLEAN DISH TABLING		
22	3	WASTE RECEPTACLE		
23	2	MOBILE HOT FOOD TABLE		
23A	4	TRAY SLIDE		
23B	2	SNEEZEGUARD		

LEGEND	
MECHANICAL	
○	HOT WATER
●	COLD WATER
⊗	DIRECT DRAIN
⊙	OPEN DRAIN
⊖	PRESSURE DRAIN
⊕	GAS - PROVIDE FLEX CONN.
⊕	GAS - PROPOSED LOCATION FOR SUPPLY LINE
■	EXHAUST, FOR CFM RATING SEE MECHANICAL DRAWINGS
NOTE: LOCATION SHOWN ARE NOT NECESSARILY ROUGHING IN POINTS	
MAKE ALLOWANCES FOR TRAPS, SHUT-OFF VALVES, ELBOWS, ETC.	
ELECTRICAL	
▼	DIRECT CONNECTION, LEAVE 3 FT. OF BX CABLE
⊕	SINGLE RECEPTACLE BY ELECTRICAL CONTRACTOR
⊕	SINGLE RECEPTACLE IN EQUIPMENT, LEAVE 3 FT. OF BX CABLE
⊕	DUPLEX RECEPTACLE BY ELECTRICAL CONTRACTOR
⊕	DUPLEX RECEPTACLE IN EQUIPMENT, LEAVE 3 FT. OF BX CABLE
ITEM NUMBER	
TYPE OF CONNECTION	
APPROX. HEIGHT A.F.F.	

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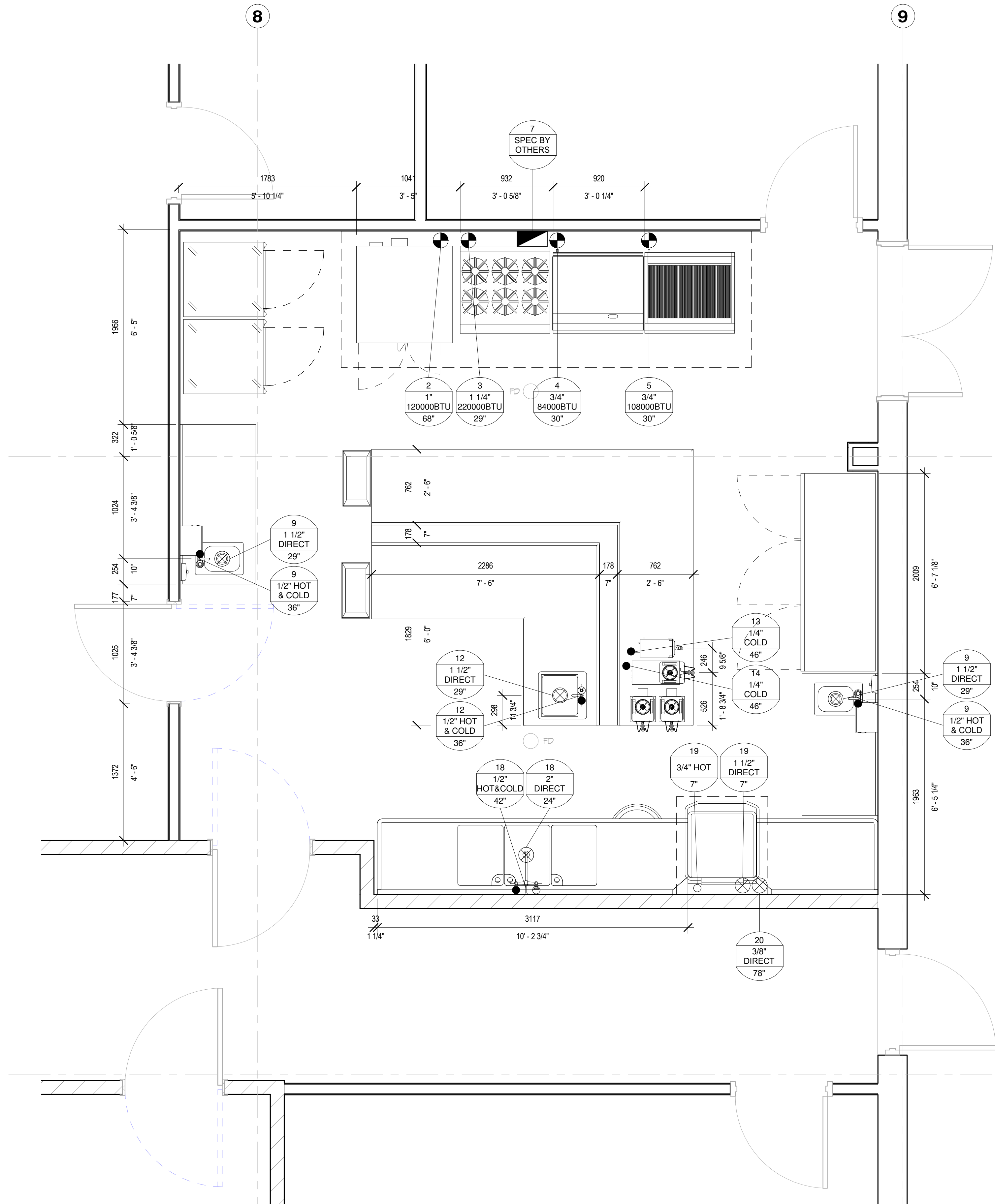


PROJECT

THORNDALE MULTIPURPOSE RECREATIONAL FACILITY

265 UPPER QUEEN STREET, THORNDALE, ON

SHEET TITLE		
ELECTRICAL CONNECTIONS		
REVIEWED	PROJECT #	1
DRAWN	SHEET #	K2
SCALE	REVISION	
DATE		



MAIN FLOOR - MECHANICAL CONNECTIONS

SCALE: 1 : 25

EQUIPMENT SCHEDULE - MECHANICAL CONNECTIONS								
ITEM #	QUAN	DESCRIPTION	WATER CONN	WATER CONN HT	DRAIN CONN	DRAIN CONN HT	GAS CONN	GAS CONN HT
1	2	HOT HOLDING CABINET						
2	1	CONVECTION OVEN					1" 120000BTU	68"
3	1	6 BURNER RANGE w/ OVEN					1 1/4" 220000BTU	29"
4	1	36" GRIDDLE					3/4" 84000BTU	30"
5	1	BROILER					3/4" 108000BTU	30"
6	2	EQUIPMENT STAND						
7	1	EXHAUST HOOD						
8	1	PREP TABLE						
8A	1	WALL CABINET						
9	2	HAND SINK	1/2" HOT & COLD	36"	1 1/2" DIRECT	29"		
10	1	PREP TABLE						
11	1	PREP TABLE						
12	1	VEGETABLE PREP SINK	1/2" HOT & COLD	36"	1 1/2" DIRECT	29"		
13	1	HOT WATER DISPENSER	1/4" COLD	46"				
14	1	COFFEE BREWER	1/4" COLD	46"				
15	3	COFFEE SERVER						
15A	2	SERVER WARMER						
16	1	3 DOOR FRIDGE						
17	1	PREP TABLE						
17A	1	WALL CABINET						
18	1	3 COMP SINK/SOILED DISHTABLE	1/2" HOT&COLD	42"	2" DIRECT	24"		
18A	1	SPRAY FAUCET						
18B	1	DISH RACK SHELF						
18C	1	WALL CABINET						
19	1	DISHWASHER W/ BOOSTER	3/4" HOT	7"	1 1/2" DIRECT	7"		
20	1	CONDENSATE HOOD			1/2" DIRECT	78"		
21	1	CLEAN DISH TABLING						
22	3	WASTE RECEPTACLE						
23	2	MOBILE HOT FOOD TABLE						
23A	4	TRAY SLIDE						
23B	2	SNEEZEGUARD						

LEGEND

MECHANICAL

○

HOT WATER

●

COLD WATER

⊗

DIRECT DRAIN

⊙

OPEN DRAIN

⊖

PRESSURE DRAIN

⊕

GAS - PROVIDE FLEX CONN.

⊕

GAS - PROPOSED LOCATION FOR SUPPLY LINE

⊖

EXHAUST, FOR CFM RATING SEE MECHANICAL DRAWINGS

NOTE: LOCATION SHOWN ARE NOT NECESSARILY ROUGHING IN POINTS

MAKE ALLOWANCES FOR TRAPS, SHUT-OFF VALVES, ELBOWS, ETC.

ELECTRICAL

▼

DIRECT CONNECTION, LEAVE 3 FT. OF BX CABLE

⊕

SINGLE RECEPTACLE BY ELECTRICAL CONTRACTOR

⊕

SINGLE RECEPTACLE IN EQUIPMENT, LEAVE 3 FT. OF BX CABLE

⊕

DUPLEX RECEPTACLE BY ELECTRICAL CONTRACTOR

⊕

DUPLEX RECEPTACLE IN EQUIPMENT, LEAVE 3 FT. OF BX CABLE

ITEM NUMBER

TYPE OF CONNECTION

APPROX. HEIGHT A.F.F.

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NO	REVISIONS:	DATE	BY
1	ISSUED FOR REVIEW	08/28/2020	LF

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Ontario Building Code Registration # BCIN 37375

MUNICIPALITY OF

Thames Centre

PROJECT

THORNDALE MULTIPURPOSE RECREATIONAL FACILITY

265 UPPER QUEEN STREET, THORNDALE, ON

SHEET TITLE

MECHANICAL CONNECTIONS

REVIEWED

DRAWN L. FERRELL

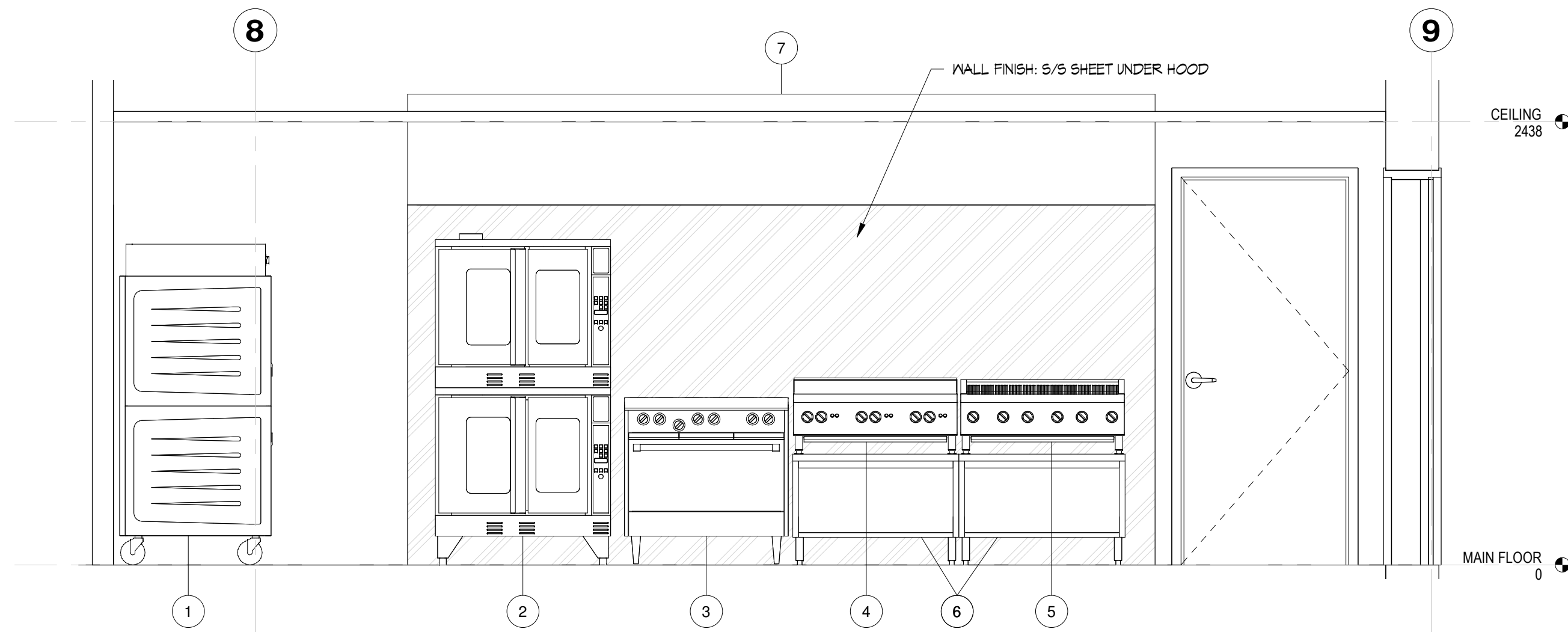
DATE 8/28/2020

PROJECT # FWD 2020-168

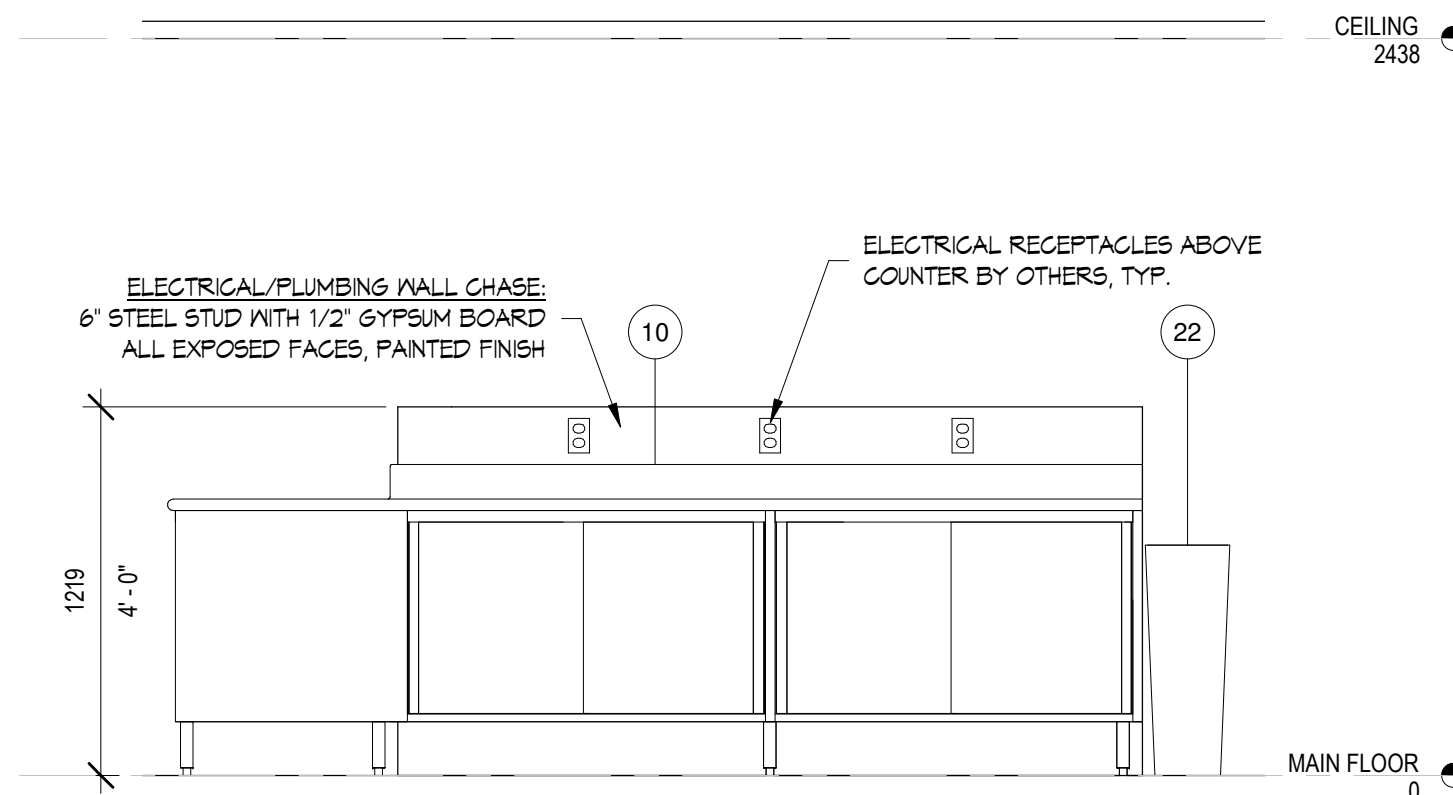
SHEET # 1

REVISION 1

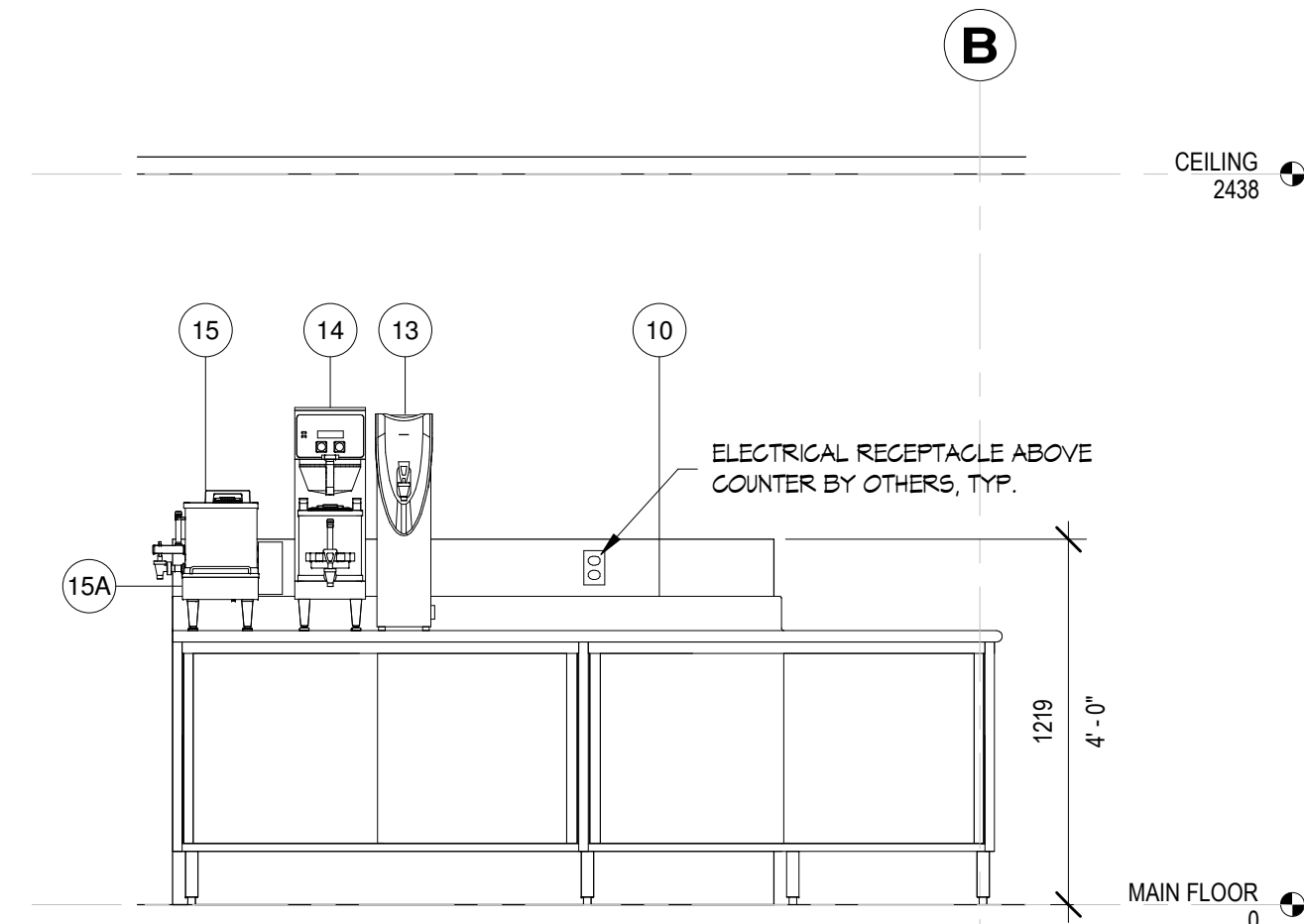
K3



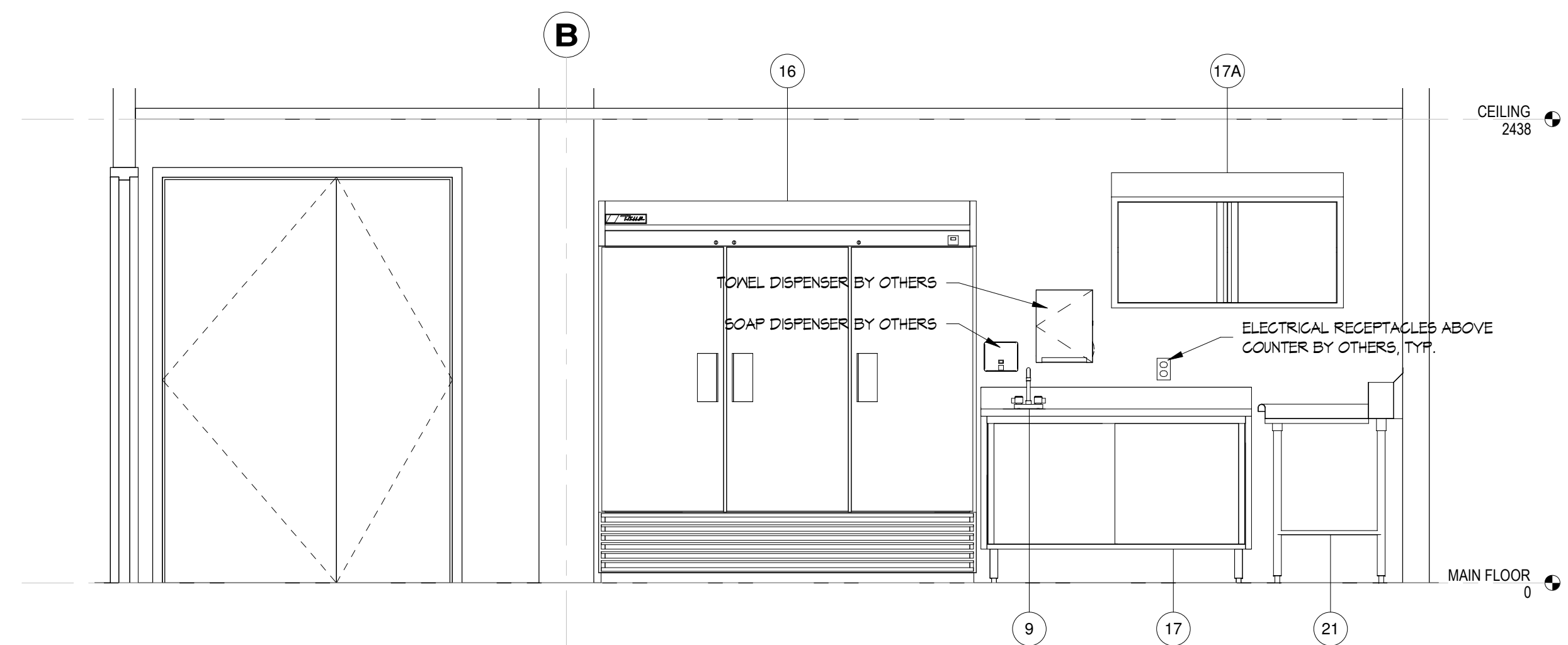
1 COOKING BANK
SCALE: 1:25



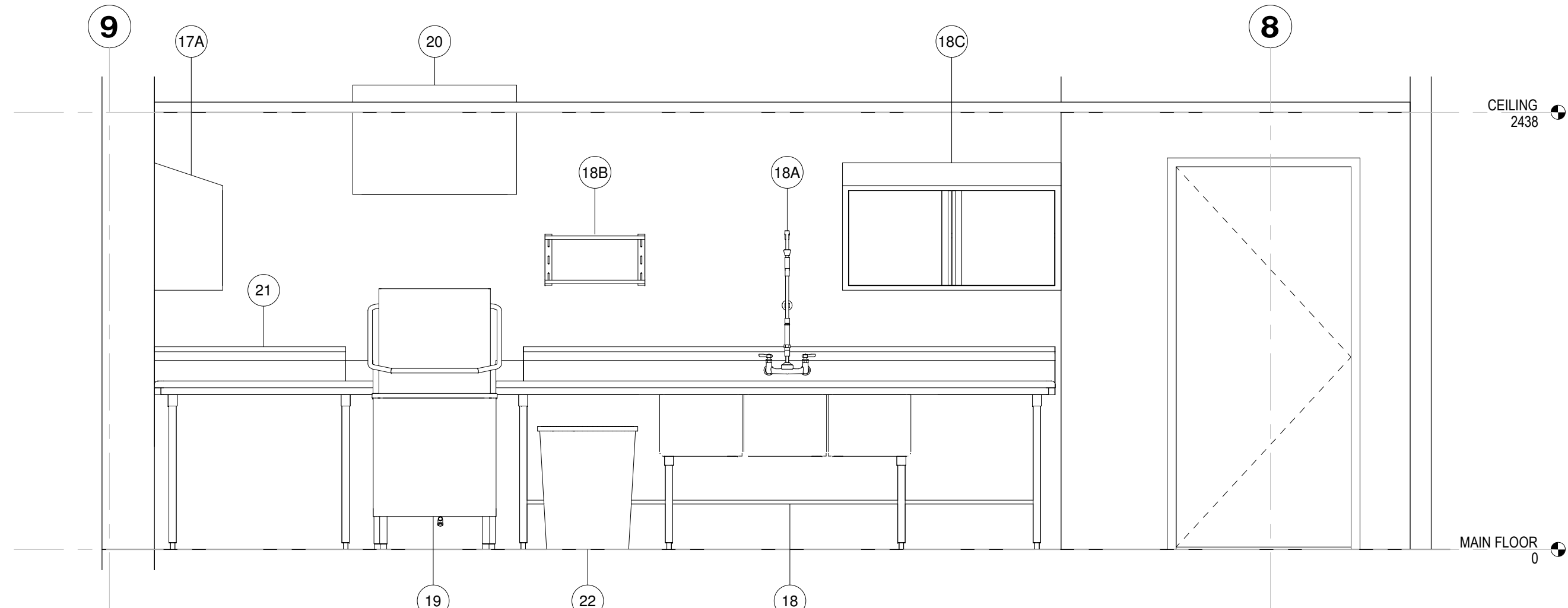
2 PREP 2, OPPOSITE COOKING BANK
SCALE: 1:25



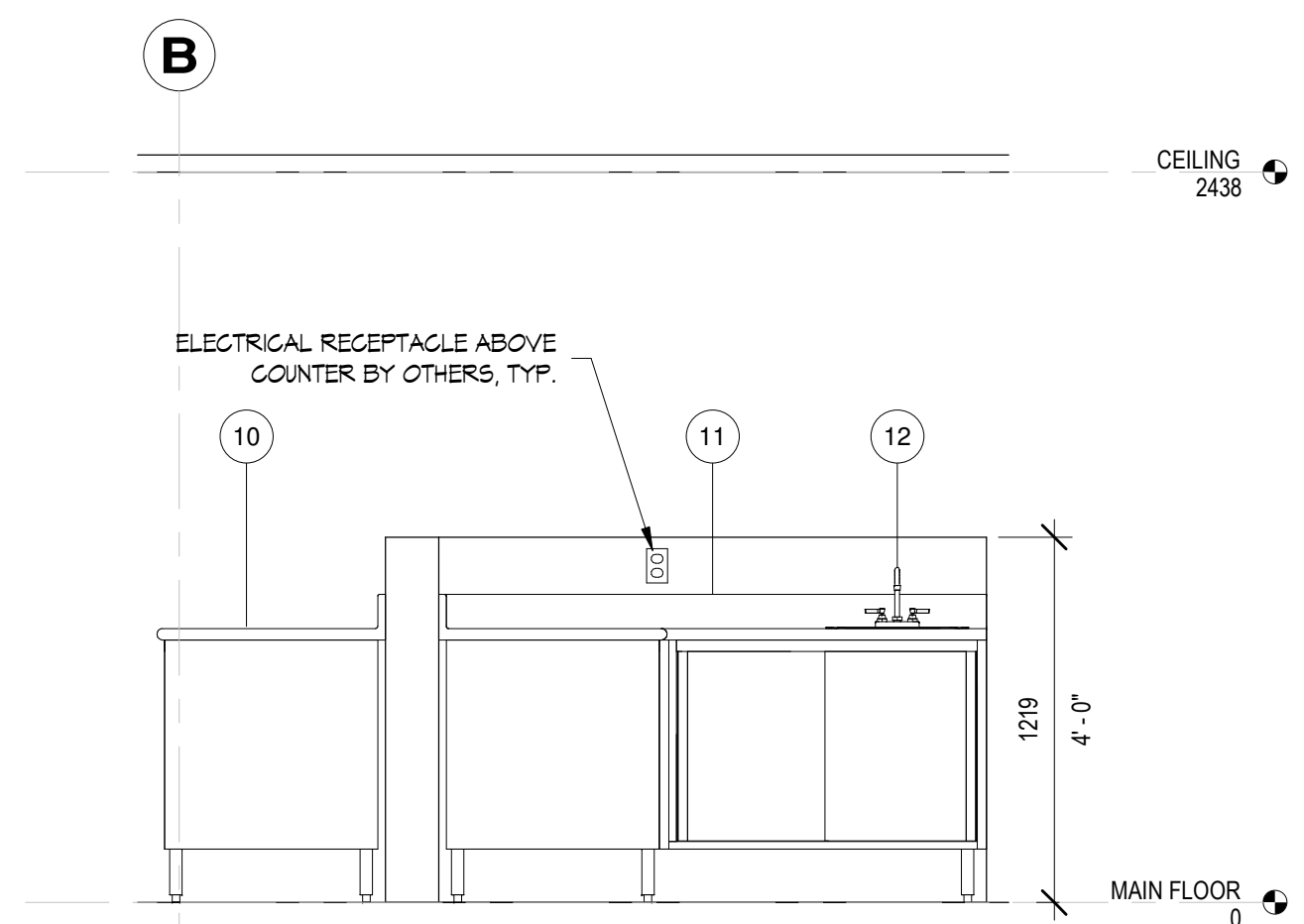
3 PREP 3, OPPOSITE FRIDGE
SCALE: 1:25



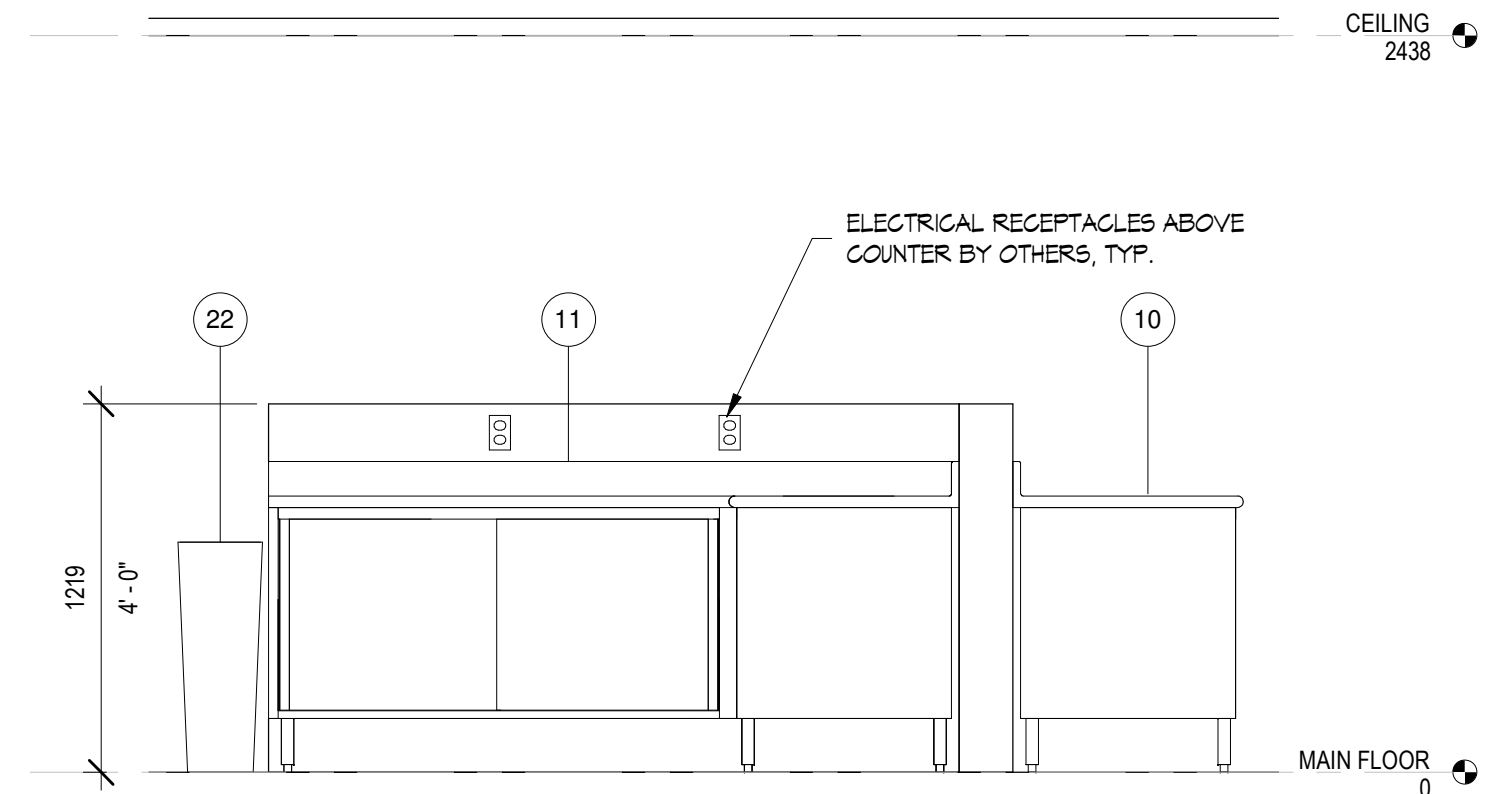
4 FRIDGE & PREP
SCALE: 1:25



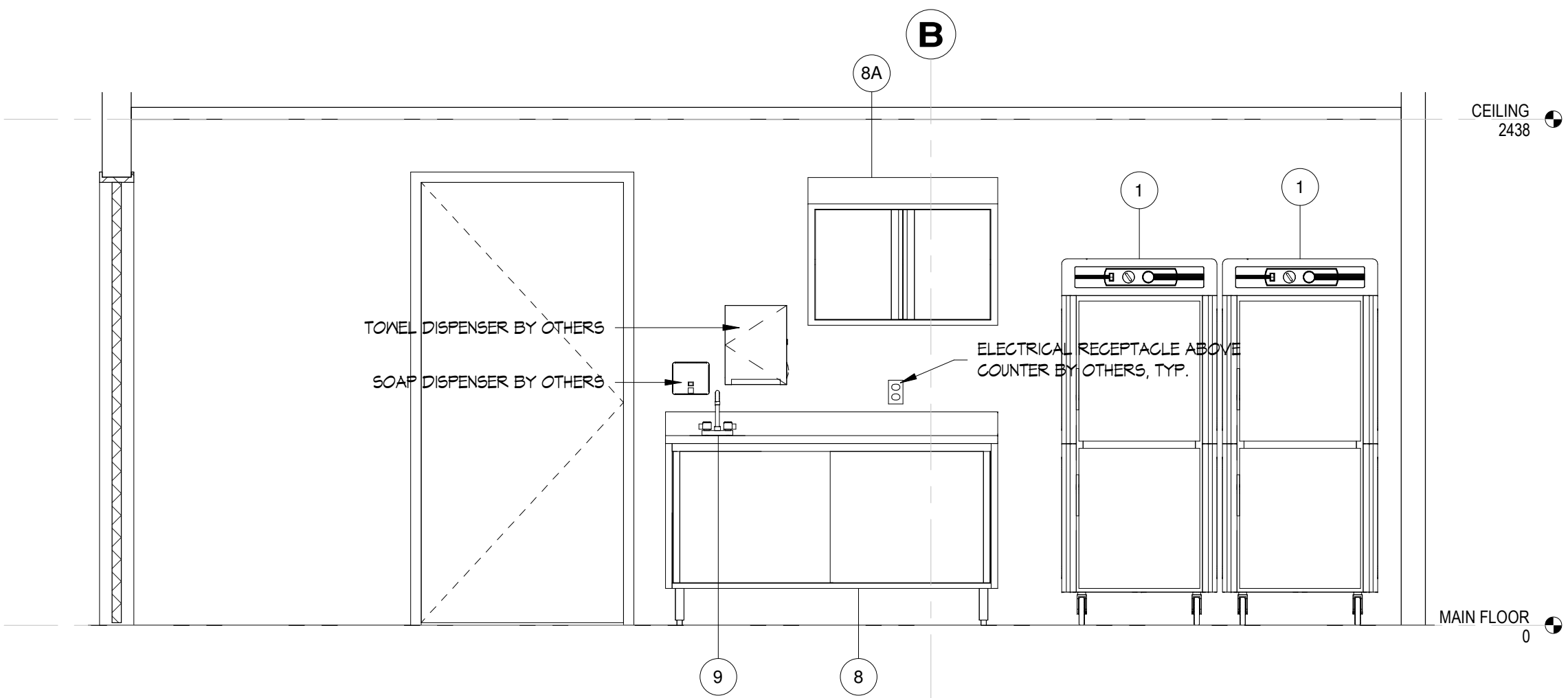
5 DISHWASHING
SCALE: 1:25



6 VEG PREP
SCALE: 1:25



7 PREP 4
SCALE: 1:25

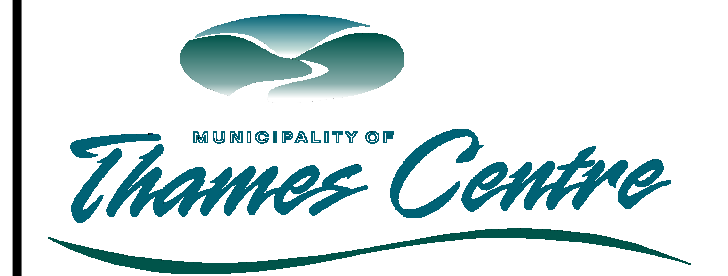


8 PREP 1
SCALE: 1:25

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NO	REVISIONS:	DATE	BY
1	ISSUED FOR REVIEW	08/28/2020	LF

DRAWINGS PREPARED BY:
FOUR WIDE DESIGN
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Ontario Building Code Registration # BCIN 37375



THORNDALE MULTIPURPOSE RECREATIONAL FACILITY
265 UPPER QUEEN STREET, THORNDALE, ON

SHEET TITLE		
ELEVATIONS		
REVIEWED	PROJECT #	K4
DRAWN	PROJECT #	
SCALE	PROJECT #	
DATE	PROJECT #	

FOOD SERVICE EQUIPMENT SPECIFICATIONS FOR

THORNDALE RECREATIONAL FACILITY



THE FOLLOWING EQUIPMENT SPECIFICATIONS ARE TO BE USED IN CONJUNCTION WITH KITCHEN
DRAWINGS DATED 8/28/2020 FOR THE THORNDALE RECREATIONAL FACILITY.

SUPPLY EQUIPMENT AS SHOWN, NO ALTERNATES.

DRAWINGS PREPARED BY:

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w i d e
DESIGN**
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PROJECT

THORNDALE RECREATIONAL FACILITY

DRAWN BY

L. FERRELL

PROJECT #

2020-168

DATE

08/28/20



We put space to work.

Item # _____ 1
Job _____

MODEL: C549-ASDS

Metro C5 4 Series Insulation Armour™ Plus Heated Holding Cabinets

- **Insulation Armour™ Plus:** Patented insulation technology replaces traditional sheet metal exterior with foamed-in-place polyurethane polymer panels, providing improved energy efficiency at a lower initial investment. Armour panels have molded in handles and act as a full body bumper for improved handling and protection in mobile applications.
- **Stainless Steel Construction:** High quality, Type 304 stainless steel for easy cleaning and long-term durability.
- **Top-Mounted Controls:** Ergonomic user-friendly controls are mounted at the top of the cabinet for improved access and readability, to prevent damage, and easy cleaning.
- **Performance:** Forced convection design gently circulates hot air for improved temperature consistency. Heat is channeled to the bottom of the cabinet, allowing it to rise naturally without it blowing directly over the food. Thermostatically controlled, 200°F (93°C) maximum operating temperature.
- **Configurations:**
 - **Sizes:** Full height, 5/6 height, 1/2 height, and under counter.
 - **Doors:** Solid insulated or clear insulated. Full height with full length or dutch style doors.
 - **Slides:** Two slide styles provide maximum holding capacity. Universal slides are adjustable on 1½" increments and hold 12" x 20" steam pans, 18" x 26" sheet pans, and GN pans. Lip load slides exclusively hold 18" x 26" sheet pans on 1½" fixed increments.
- **Power:** Available in 120V, 60Hz or 220-240V, 50/60Hz electrical configurations.
- **Reliability:** Reliability and durability are designed from the ground up. High-quality components provide a long life of worry free use.
- **ENERGY STAR:** Full height, 5/6 height, 1/2 height, and under counter models with solid doors are ENERGY STAR.



Full Height
Full Solid Door



All Metro Catalog Sheets are available on our website: www.metro.com



InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: www.metro.com/contactus

L02-194
Printed in U.S.A. Rev. 5/18

Information and specifications are subject to change without notice. Please confirm at time of order.

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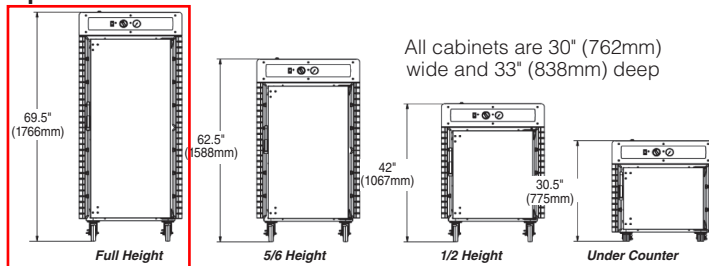
C5 4 Series Insulation Armour™ Plus Heated Holding Cabinets

13.94



We put space to work.

Specifications



- Cabinet Material:** Type 304 stainless steel, 20-gauge cabinet body with High Density Polyethylene (HDPE) exterior.
- Insulation:** Insulation Armour™ Plus HDPE polymer panels with 2" thick CFC free foamed-in-place polyurethane insulation. High density fiberglass insulation on top (3" thick) and bottom (1½" thick).
- Casters:** Plate mounted, 2 swivel and 2 swivel with brake. 5" (127mm) diameter donut neoprene wheel on full, 5/6, 1/2 height units. 2" (51mm) diameter polyolifin wheel on under counter units.
- Doors:** Type 304 stainless steel, 20-gauge insulated, welded doors. Field reversible, 180° swing. Solid doors fully insulated with 2" thick high density fiberglass insulation. Insulated clear doors are double-pane tempered glass and argon filled with Low-E coating.
- Door Latch:** Chrome plated, high-strength flush mounted magnetic latch with lever-action release.
- Door Gaskets:** High temperature, door mounted, Santoprene gasket.
- Door Hinges:** Type 304 stainless steel, 11-gauge heavy-duty pivot hinge with welded pin.
- Universal Wire Slides:** ¼" (6.4mm) diameter nickel-chrome electroplated wire, adjustable on 1½" (38mm) increments. Type 304 stainless steel uprights
- Lip Load Slides:** 1½" x 1½" x 0.063" (38mm x 13mm x 1.6mm) extruded aluminum channel slides, fixed on 1½" spacing, riveted to .063" aluminum uprights.
- Heat Generation System:** Thermostatically controlled 1360W heating element, ball bearing blower motor, and ducted air system.
- Cord:** 7½' power cord with NEMA 5-15P plug end for 120V, NEMA 6-15P plug end for 220-240V. Factory mounted on top (full, 5/6 heights) or back (1/2 height, under counter). Mounting is field reversible without re-wiring.
- Clearance Requirements:** 18" (46cm) away from any cooking equipment. AVOID contact with any surfaces that exceed 200°F (93°C). Recommended minimum clearance from enclosures is 1½" (38mm) on sides and rear, 6" (152mm) on top. Minimum ½" (13mm) clearance above under counter units is required.
- Slide Capacities:**

Slide Capacities:	Universal Wire Slide Pan Capacity											Lip Load Slide Pan Capacity	
	Slide Pairs		Sheet Pans	Steam Pans			Gastronorm				Sheet Pans		
	Provided	Max.	18"x26"	12"x20"x2.5"	12"x20"x4"	12"x20"x6"	65mm Depth 2/1	100mm Depth 2/1	150mm Depth 2/1	150mm Depth 1/1	18"x26"		
Cabinet Size													
Full Height (Full Length Door)	17	34*	17**	34	22	14	17	34	11	22	7	14	34***
Full Height (Dutch Doors)	16	32*	16**	32	20	12	16	32	10	20	6	12	32***
5/6 Height	14	29*	14**	28	20	12	14	28	10	20	6	12	29***
1/2 Height	8	15*	8**	16	10	6	8	16	5	10	3	6	16***
Under Counter	5	10*	5**	10	6	4	5	10	3	6	2	4	11***

*Maximum number of slide pairs @ 1.5" spacing. Additional slide pairs ordered separately.
 **Standard capacity @ 3" spacing. Increased capacity requires additional slide pairs.
 ***Standard capacity @ 1.5" spacing.

120V Model Number Description

11.7A, 60Hz, 1400W

Cabinet Height
 9 = Full Height
 8 = 5/6 Height
 5 = 1/2 Height
 3 = Under Counter

Door Style
 FS = Full Length Solid
 FC = Full Length Clear
 DS = Dutch Solid
 DC = Dutch Clear

C5 4 9 - A S FS - U



NEMA 5-15P

Slide Type
 U = Universal Wire
 L = Lip Load Aluminum

*Please note: Dutch doors only available on full height cabinets. Clear doors only available on full height dutch and under counter models.

220-240V Model Number Description (add "X")

5.9A, 50/60Hz, 1176-1400W

C5 4 9 X - A S FS - U



NEMA 6-15P

*Please note: 220-240V models only available with universal slides.

Models with Accessories or Options

C5 4 9 - A S FS - U A

An "A" suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.

Options/Accessories:

- Travel Latch / Hasp (C54-TRVL)*
- Factory Left Hand Hinging (DD3768)
- 6" Casters (C5-6CASTER)
- Rear Rigid Casters (C5-RDGCSTR)
- 6" Stainless Steel Legs (C5-SSLEGS)
- Straight Plug, 120V (C5-STRPLG-15)
- Twist Lock Plug, 120V (C5-RTWSTPLG-15)
- Small Item Shelf (C5-SHELF-S)
- Universal Slide Pair, Chrome (C5-USLIDEPR-C)
- Universal Slide Pair, Stainless (C5-USLIDEPR-S)
- Stainless Steel Universal Slide Upgrades
 - Full Height (C5-USLIDE-9S)
 - 5/6 Height (C5-USLIDE-7S)
 - 1/2 Height (C5-USLIDE-5S)
 - Under Counter (C5-USLIDE-3S)

*Please note: C54-TRVL is only available on full, 5/6, 1/2 height solid doors (not available on clear doors or under counter cabinets).

an Ali Group Company



The Spirit of Excellence



Master Gas Convection Oven

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

2

Master Gas Convection Oven

Models:

☐ MCO-GS-10

☒ MCO-GS-20

☐ MCO-GD-10

☐ MCO-GD-20



Model MCO-GS-10

Note: Ovens supplied with casters must be installed with an approved restraining device.

Standard Features:

- Master 450 Solid State Digital control with Cook 'n' Hold and 150°F (66°C) to 500°F (260°C) temperature range. 100 hour timer.
- Auto Setback, and Auto Cool Down
- Electronic spark ignition, including automatic pilot system with 100% safety shut off
- 2-speed fan control (high & low) w/3/4HP fan motor
- Total of 60,000 BTU (17.6 kW) loading per oven cavity
- Natural or propane gas
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- Full Length, stainless steel positive door closure
- Patented "Safety Door System"
- Porcelain enameled oven interior with coved corners
- 24" cooking cavity height w/6 chrome plated oven racks on 13-position rack guides
- Double deck models available, suffix -20
- Deep depth models available prefix MCO-GD

- 2 year limited parts & 1 year labor warranty (USA only)
- 2 year limited parts & labor warranty (USA Kindergarten to Grade 12 schools only)
- 1 year limited parts & 1 year labor warranty (CANADA only)
- 5 year limited door warranty, excluding window (USA & Canada only)

Optional Features:

- ☐ Master 455 -Digital control with Cook' n' Hold and Core Probe
- ☐ 80,000 BTU (23.4kW) burner package (natural gas)
- ☐ Stainless steel solid door or doors (specify) – No Charge
- ☐ Stainless steel oven interior
- ☐ Extra oven racks
- ☐ Swivel casters, (4) w/front brakes
- ☐ 4 Low profile casters, w/front brakes (double ovens only)
- ☐ Stainless steel open base with rack guides and shelf
- ☐ Direct connect vent
- ☐ Back enclosure (stainless steel)
- ☒ 3/4" gas flex hose & quick disconnect
- ☐ 208 or 240 volt, single phase motor (please specify)
- ☐ 50 cycle components
- ☐ Maximum security package available contact factory for details

Specifications:

Garland Master Full-Size Standard Depth, prefix MCO-GS or Deep Depth, prefix MCO-GD, gas convection oven. 60,000 BTU (17.6 kW)/cavity, 3/4 HP fan motor with two speed fan control. Electronic spark ignition. Natural or propane gas. Master 450 digital control. Auto-Set back and Auto Cool Down features. Porcelain enameled oven interior with coved corners, Six (6) oven racks and 13-position rack guides. All model interiors are 29" (736mm) W by 24" (610mm) H, depth is 24" (610mm) for standard depth and 28" (711mm) for deep depth. Stainless steel front, sides, top, and legs. 60/40 dependent door design with double pane

thermal window in both doors and interior lighting. Models with suffix -20 are double deck units. Specify voltage if other than 115 volt, 60 Hz, 1 phase.



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

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

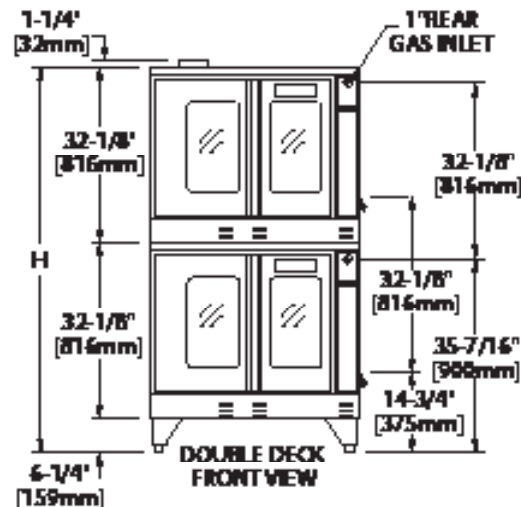
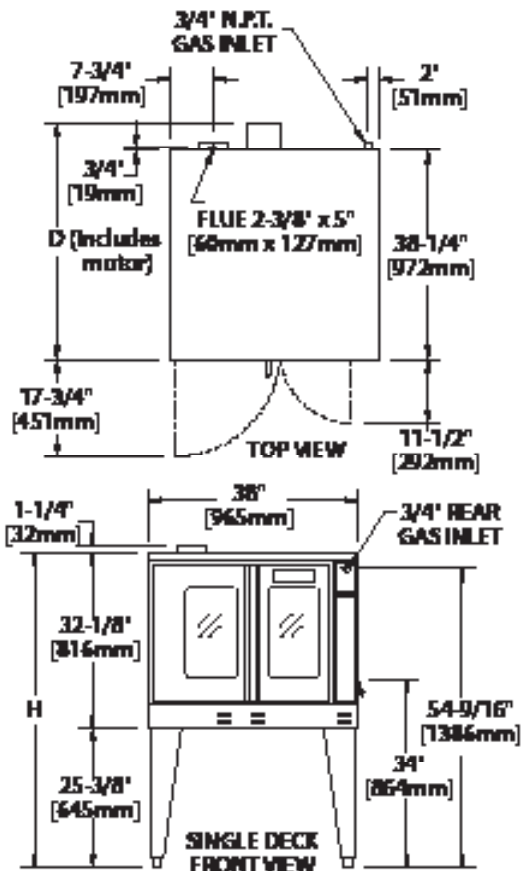


SINGLE-DECK MODELS	INT. DIMENSIONS: In mm			EXT. DIMENSIONS: In mm			SHIP WT.	SHIP DIM.
	W	H	D	W	H	D	lbs/kg	cubic Ft.
Standard Depth	29 (736)	24 (610)	24 (610)	38 (965)	57-1/2 (1461)	41-1/4(1048)	515/230	64
Deep Depth	29 (736)	24 (610)	28 (711)	38 (965)	57-1/2 (1461)	44-1/2(1130)	545/245	64

DOUBLE-DECK MODELS	INT. DIMENSIONS: In mm			EXT. DIMENSIONS In mm			SHIP WT.	SHIP DIM.
	W	H	D	W	H *	D	2@lbs/kg	Cubic Ft.
Standard Depth	29 (736)	24 (610)	24 (610)	38 (965)	70-1/2 (1791)	41-1/4(1048)	1030/465	128
Deep Depth	29 (736)	24 (610)	28 (711)	38 (965)	70-1/2 (1791)	44-1/2(1130)	1090/490	128

*Height with or without standard casters. Height with low profile casters (double deck) is 68-1/2" (1740mm).

MODELS	INPUT RATINGS, NAT & PRO			ELECTRICAL SPECIFICATIONS	
	BTU/hr	kW Eqiv.	Gas inlet	120V/1Ph.	240V/1Ph.
Single Deck	60,000	17.6	(1)@3/4" NPT	(1)@9.8A	(1)@5.2A



Installation Notes:

Combustible Wall Clearances:

*Sides: 1" (25mm)

Back: 3" (76mm)

***Note: Installations beside units with high heat sources it is recommended to leave 6" (152mm) on the right side of oven. Refer to the installation manual for more detail**

Entry Clearance:

Crated: 47" (1194mm)

Uncrated: 32 1/2" (826mm)

Manifold Operating Pressure:

Natural: 4.5" WC (11 mbar)

Propane: 10" WC (25 mbar)

Max 13.8" WC @ 70°F

NOTE: Data applies only to North America

Notes:

1. Standard electrical specifications include motor requirements.
2. (120V units) 115V, 3/4 HP, 2-speed motor; 1140 and 1725 rpm, 60Hz.
3. (240V units) 200-240V, 3/4 HP, 2-speed motor; 1140 and 1725 rpm, 60 Hz
4. A 6 ft. line cord is provided for each 120V deck with a (NEMA #5-15P) plug.

Gas Input Ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft. Please specify gas type when ordering.

Form# MCOG10 (04/14/15)

Garland®

G Series 36" Gas Restaurant Range

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

3

G Series 36" Gas Restaurant Range

Models:

- | | | | | | |
|--|------------------------------------|-----------------------------------|------------------------------------|------------------------------------|-----------------------------------|
| <input checked="" type="checkbox"/> G36-6R | <input type="checkbox"/> G36-6S | <input type="checkbox"/> G36-6T | <input type="checkbox"/> G36-4G12R | <input type="checkbox"/> G36-2G24R | <input type="checkbox"/> G36-G36R |
| <input type="checkbox"/> G36-4G12S | <input type="checkbox"/> G36-2G24S | <input type="checkbox"/> G36-G36S | <input type="checkbox"/> G36-4G12T | <input type="checkbox"/> G36-2G24T | <input type="checkbox"/> G36-G36T |



Model G36-6R

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

Standard Features:

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator

Standard on Applicable Models:

- Cabinet base in lieu of oven, suffix S
- Modular top (Suffix T) with stainless steel low profile backguard & 4" (102mm) adjustable metal legs
- Ergonomic split cast iron top ring grates
- 33,000 Btuh/9.67 kW 2 piece cast iron Starfire-Pro open top burner
- 5/8" (15mm) thick steel griddle plate w/ manual hi/lo valve control, 23" (584mm) working depth surface, Standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F
- Nickel plated oven rack and 3-position removable oven rack guide
- Large porcelain oven interior, fits

standard sheet pans in both directions for standard ovens

- Strong, keep-cool oven door handle
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix R to C

Optional Features:

- ☐ Convection oven motor 240v 50/60HZ single phase
- ☐ Snap action modulating griddle control 175° to 425° F
- ☐ Grooved griddle in 1/2 or full plate section widths
- ☐ Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- ☐ Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- ☐ Stainless steel back for high shelf, low profile backguard or range
- ☐ Additional oven racks
- ☐ 6" (152mm) levelling swivel casters (4), w/front locking
- ☐ Flanged deck mount legs
- ☐ Two stainless steel doors for storage base models
- ☐ Intermediate stainless steel shelf for storage base models
- ☐ Celsius temperature dials
- ☐ Piezo spark ignition for pilots on griddles

Specifications:

Gas restaurant series range with large capacity (standard) oven. 35 7/16" (900mm) wide, 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Six Starfire-Pro 2 piece, 33,000 Btuh/ 9.67 kW (natural gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot-top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. One piece oven with porcelain interior and heavy duty, "keep cool" door handle. Heavy cast

iron "H" oven burner rated 38,000 Btuh/11.13 kW (natural gas) Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven, storage base or modular top model in lieu of oven.



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

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



Model Number	Description	Total BTU/Hr Natural	Shipping Information	
			Lbs/Kg	Cu Ft ²
G36-6R ¹	Six OB w/26" Oven	236,000	430/195	37
G36-6S	Six OBs w/SB	198,000	310/141	37
G36-6T	Six OB MT	198,000	190/86	17
G36-4G12R ¹	12" G, Four OB w/26" Oven	188,000	460/209	37
G36-4G12S	12" G Four OB w/SB	150,000	340/154	37
G36-4G12T	12" G Four OB MT	150,000	220/100	17
G36-2G24R ¹	24" G, Two OB w/26" Oven	140,000	495/225	37
G36-2G24S	24" G Two OB w/SB	102,000	375/170	37
G36-2G24T	24" G Two OB MT	102,000	255/116	17
G36-G36R ¹	36" Gw/26" Oven	92,000	530/240	37
G36-G36S	36" G w/SB	54,000	410/186	37
G36-G36T	36" G MT	54,000	290/132	17

Burner Ratings (BTU/Hr/kW)		
Burner	Natural	Propane
Open	33,000/9.67	26,000/7.61
Griddle/Hot Top	18,000/5.27	18,000/5.27
Oven	38,000/11.13	32,000/9.38

Manifold Operating Pressure	
Natural	Propane
4.5" WC 11 mbar	10.0" WC 25 mbar

Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

¹ Available with convection oven change R to C

² Ranges with Convention Ovens "C" are 57 Cu Ft

OB = Open Burner, SS = Space Saver

SB = Storage Base MT = Modular Top G = Griddle

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.

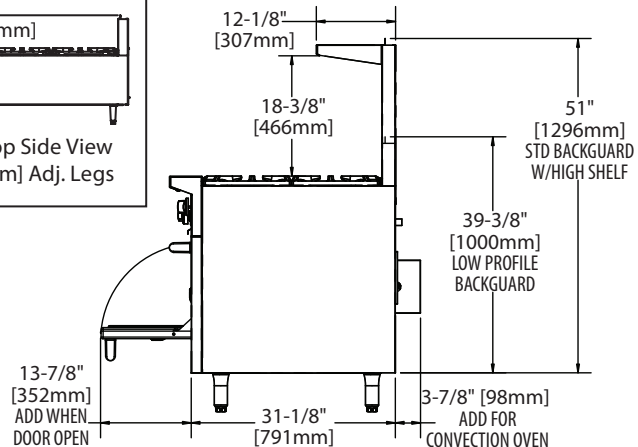
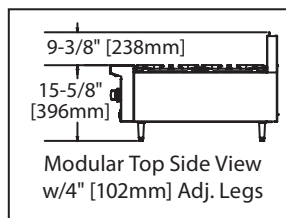
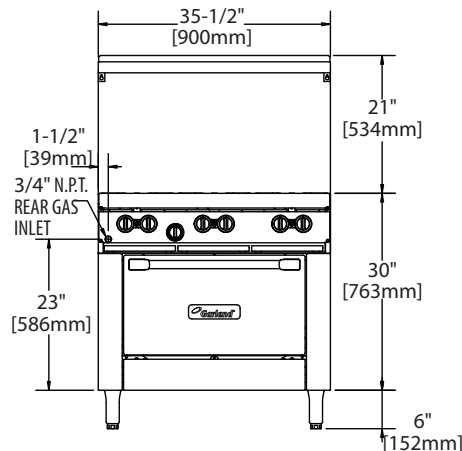
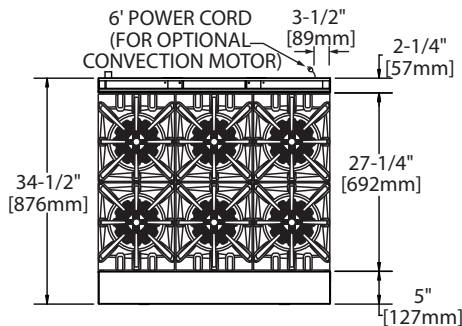
Model Type	Width	Depth ³	Height w/LPBG ⁴	Oven Interior		
				Height	Depth ⁵	Width
Range Base	35-1/2" (900mm)	34-1/2" (876mm)	45-3/8" (1153mm)	13" (330mm)	26" (660mm)	26-1/4" (667mm)
Modular Top	35-1/2" (900mm)	34-1/2" (876mm)	25" (654mm)	N/A	N/A	N/A

³ Convection oven base models add 3 7/8" (98mm) to the depth of the unit

⁴ LPBG = Low Profile Backguard ⁵ Convection oven depth 22" (559mm)

Model Type	Combustible Wall Clearance		Entry Clearances	
	Sides	Rear	Crated	Uncrated
Range Base	14" (356mm)	6" (152mm)	37" (940mm)	36-1/2" (927mm)
Modular Top	6" (152mm)	6" (152mm)	16" (406mm)	12" (305mm)

Convection ovens with 120V, 60 Hz, 1 phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V, 50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect.



Form# G36 (07/28/11)



Heavy Duty Gas Griddles

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

4

Heavy Duty Gas Griddles

Models:

- ☐ GTGG24-GT24M ☒ GTGG36-GT36M ☐ GTGG48-GT48M ☐ GTGG60-GT60M ☐ GTGG72-GT72M
☐ GTGG24-G24M ☐ GTGG36-G36M ☐ GTGG48-G48M ☐ GTGG60-G60M ☐ GTGG72-G72M



Model GTGG36-GT36M

Standard Features:

- Thermostat-controlled models feature precise control from LOW: 200°F, (90°C) to 550°F, (290°C), and 28,000 BTU/h input per burner, natural or propane. There is an on-off valve for every thermostat.
- Valve-controlled models feature hi-lo valve control with approximate plate temperature range: 320°F, (160°C) to 730°F, (388°C), and 27,000 BTU/h input per burner, natural or propane gas.

- One burner and control (hi-lo or thermostat control) for every 12" linear width of griddle surface.
- Piezo pilot ignition system
- 3/4" NPT gas regulator with "T" gas manifold connection for straight through rear or flush-mount gas connections.
- SS front, sides and back
- 4" SS adjustable legs
- SS front rail; 4" (102mm) deep overall with 3 1/2" (89mm) top work surface
- Models ordered with 4" (102mm) legs come with a deep 1.4 US gallon/5.3 litre capacity grease drawer(s) 20 1/2" (635mm) deep x 2 3/4" (70mm) high x 6" (152mm) wide.
- Models ordered with optional S/S skirt for dais counter surface mounting come with large capacity S/S grease tray(s)
- 1" thick polished steel griddle plate
- 23" depth with 4" wide grease trough.

Optional Features:

- ☐ Chrome griddle plate
- ☐ Full or half-grooved griddle plate
- ☐ Stainless steel skirt for dais/counter surface mounting. The stainless steel skirt will reduce overall unit height by 1 3/4" (44.45mm).
- ☐ Electric spark ignition; 120V 60 Hz, sgl-phase 1 amp; includes cord and NEMA 5-15P plug.
- ☐ Electric spark ignition; 208/240V (50/60Hz) cord and plug is NOT supplied with this voltage option.
- ☐ Stainless stand with solid top holding shelves, adjustable feet and casters (locking front).
- ☐ Removable stainless steel attachment condiment rail with universal 1/9 or 1/3 food pan cut outs (pans supplied by others)

Specifications

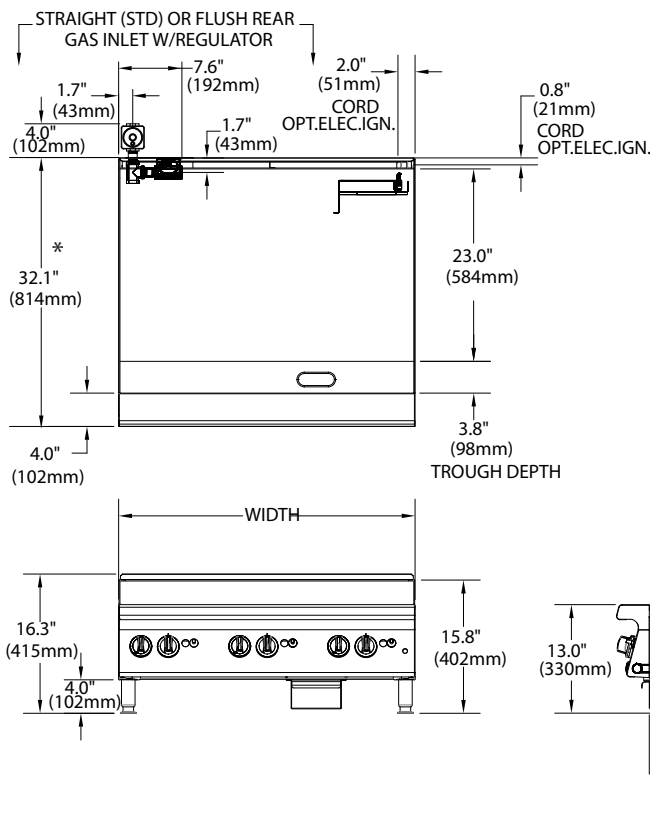
Garland heavy duty gas counter production griddles designed for side-by-side matching with other models in the product line. Models are of nominal imperial widths from 24" (600mm) to 72" (1800mm), 13" (330mm) height, (w/std. legs), and 32" (814mm) depth. There is an even heat "U" shaped steel track burner for every 12" of linear griddle surface width. Each burner is individually controlled with a hi-lo valve or thermostat temperature control. Burner input is 27,000 BTU/h each on valve-controlled models, and 28,000 BTU/h each on thermostat controlled models. Thermostat control models are equipped with on-off valves for each control. Griddle plate is standard 1" thick polished steel with a 4" wide grease trough. Stainless steel front, sides and back with large capacity stainless steel grease tray(s).



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

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





For use with Natural or Propane gas only. Gas input ratings shown for installations up to 2000 ft., (610m), above sea level. Please specify altitudes over 2000 ft. and gas type required when ordering.

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

* Please add 7" (178mm) in overall depth with attachment condiment rail option.

Model #	Width In (mm)	Height (w/std legs)	Depth In (mm)	Total Input (BTU)	Shipping Information				
					Lbs/Kg	Cu Ft			
Thermostat Controlled Standard Griddle (1" steel plate)									
GTGG24-GT24M	23-5/8 (600)	13 (330)	32 (814)	56,000	290/132	21			
GTGG36-GT36M	35-7/16 (900)			84,000	405/184	29			
GTGG48-GT48M	47-1/4 (1200)			112,000	595/270	37			
GTGG60-GT60M	59-1/16 (1500)			140,000	705/320	42			
GTGG72-GT72M	70-7/8 (1800)			168,000	810/368	50			
Manually Controlled Standard Griddle (1" steel plate)									
GTGG24-G24M	23-5/8 (600)	13 (330)	32 (814)	54,000	280/127	21			
GTGG36-G36M	35-7/16 (900)			81,000	395/180	29			
GTGG48-G48M	47-1/4 (1200)			108,000	585/266	37			
GTGG60-G60M	59-1/16 (1500)			135,000	688/313	42			
GTGG72-G72M	70-7/8 (1800)			162,000	790/359	50			
SUPPLY OPERATING PRESSURE				MANIFOLD OPERATING PRESSURE		CLEARANCES			
NATURAL GAS		PROPANE		NATURAL GAS		PROPANE		INSTALLATION TO COMBUSTIBLE	
"WC	MBar	"WC	Mbar	"WC	MBar	"WC	Mbar	Sides	Rear
7	17.5	11	27.5	4.5	11	10	24.5	6" (152mm)	6" (152mm)

Form# GTGGM((03/01/13))



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

5

Heavy Duty Gas Radiant Char-Broilers w/Adjustable or Non-Adjustable Grates

Models:

- | | | | |
|--------------------------------------|---|--------------------------------------|--------------------------------------|
| <input type="checkbox"/> GTBG24-AR24 | <input type="checkbox"/> GTBG36-AR36 | <input type="checkbox"/> GTBG48-AR48 | <input type="checkbox"/> GTBG60-AR60 |
| <input type="checkbox"/> GTBG24-NR24 | <input checked="" type="checkbox"/> GTBG36-NR36 | <input type="checkbox"/> GTBG48-NR48 | <input type="checkbox"/> GTBG60-NR60 |
| <input type="checkbox"/> GTBG72-NR72 | | | |



Model GTBG24-AR24

Standard Features:

- SS front, sides and back
- 4" SS adjustable legs
- 3/4" NPT gas regulator on all 24" to 60" wide models with "T" gas manifold connection for straight through rear or flush-mount gas connections.
- 1" NPT gas regulator for GTBG72-NR72 model only. Has "T" gas manifold connection for straight through or nearly flush-mount gas connections.

- SS front rail; 4" (102mm) deep overall with 3 1/2" (89mm) top work surface
- SS large capacity crumb tray
- Reversible cast iron broiler racks in 3" wide sections with 1/8" and 3/16" brand marks.
- 21-3/16" (538mm) broiling grid depth
- 2-position adjustable broiler grates or fixed-position non-adjustable grates
- One cast iron radiant over a 18,000 BTU stainless steel tube burner for every 6" of broiler width.
- One two position hi/lo valve control for each burner.

Optional Features:

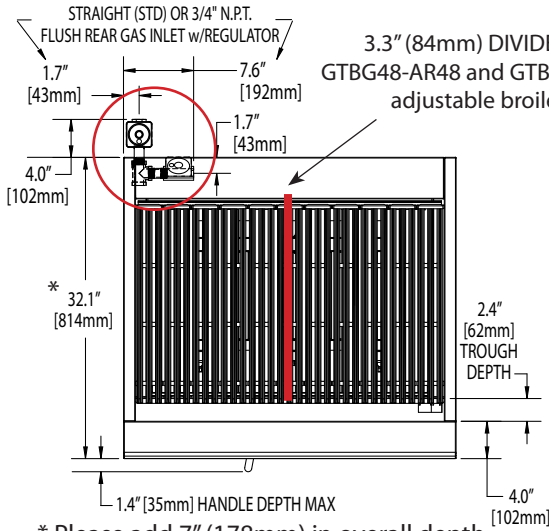
- ☐ SS skirt for dais/counter surface mounting. The stainless steel skirt will reduce overall unit height by 1 3/4" (44.45mm).
- ☐ SS spatter-guard

- ☐ Removable wire holding shelf for spatter guards available for 24" and 36" models
- ☐ Broiler grate cleaning tool
- ☐ Fajita broiling grate: 9" wide, replaces 3 standard grate sections on the left or right end of the broiler. Limit one per broiler.
- ☐ Stainless stand with solid top and holding shelves, and adjustable feet
- ☐ Stainless stand with solid top and holding shelves, and casters, (locking front)
- ☐ Set of reversible cast iron broiler racks with 4 brand marks per 3" section. Brand 3/16" wide.
- ☐ Removable stainless steel attachment condiment rail with universal 1/9 or 1/3 food pan cut outs (pans supplied by others)

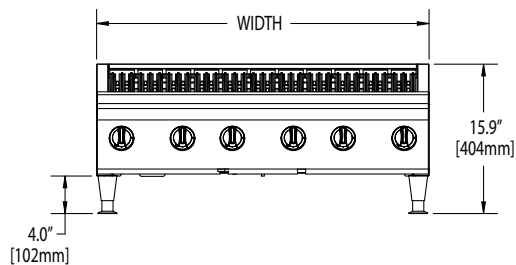
Specifications:

Garland gas radiant broilers are available with adjustable or non-adjustable cooking racks, in five nominal imperial widths from 24"(600mm) to 60"(1500mm), and with model GTBG72-NR72 only 72"(1800mm), 13" (330mm) high and 32" (814mm) deep. Reversible cast iron grates in 3" (76mm) wide sections overall cooking area depth 21 3/16" (538 mm). One 18,000 BTU burner with individual valve control per 6" of broiler width. Large stainless steel catch tray, stainless steel front, sides, and back.

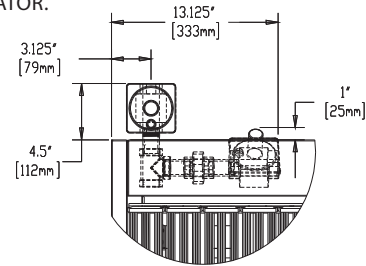




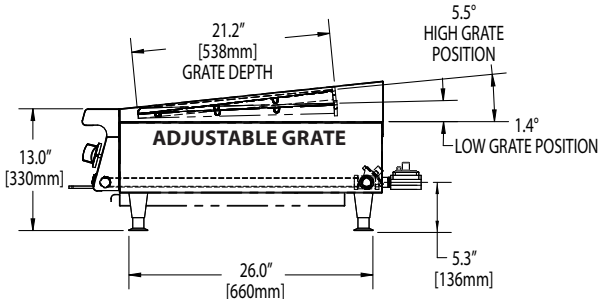
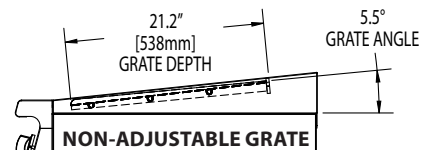
* Please add 7" (178mm) in overall depth with attachment condiment rail option.



GAS CONNECTION OPTIONS FOR MODEL GTBG72-NR72
STRAIGHT (STD) OR NEARLY FLUSH 1" N.P.T REAR GAS
INLET w/REGULATOR.



For use with Natural or Propane gas only. Gas input ratings shown for installations up to 2000 ft. (610m), above sea level. Please specify altitudes over 2000 ft. and gas type when ordering.



Model #	Width In (mm)	Height (w/std legs)	Depth In (mm)	Total Input (BTU)	Shipping Information	
					Lbs/Kg	Cu Ft
With Adjustable Grates						
GTBG24-AR24	23-5/8 (600)	13 (330)	32 (814)	72,000	283/129	19
GTBG36-AR36	35-7/16 (900)			108,000	391/178	26
GTBG48-AR48	47-1/4 (1200)			144,000	514/283	34
GTBG60-AR60	59-1/16 (1500)			180,000	635/288	41
With Non-Adjustable Grates						
GTBG24-NR24	23-5/8 (600)	13 (330)	32 (814)	72,000	283/129	18
GTBG36-NR36	35-7/16 (900)			108,000	391/178	25
GTBG48-NR48	47-1/4 (1200)			144,000	514/283	33
GTBG60-NR60	59-1/16 (1500)			180,000	635/288	40
GTBG72-NR72	70-7/8(1800)			216,000	690/313	47

SUPPLY OPERATING PRESSURE				MANIFOLD OPERATING PRESSURE				INSTALLATION CLEARANCES
NATURAL GAS		PROPANE		NATURAL GAS		PROPANE		CLEARANCE: 0" FOR INSTALLATION IN NON-COMBUSTIBLE SURROUNDINGS ONLY
"WC	MBar	"WC	Mbar	"WC	MBar	"WC	Mbar	
7	17.5	11	27.5	4.5	11	10	24.5	

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Form# GTBG-AR-NR ((05/26/14))

Gas Heavy Duty Counter Equipment Stands

Models with casters:

☐ A4528796 ☐ A4528351 ☐ A4528798 ☐ A4528800 ☐ A4528802

Models with legs:

☐ A4528797 ☒ A4528795 ☐ A4528799 ☐ A4528801 ☐ A4528803



A4528796

Stand for 24" counter models with caster feature.

Standard Features

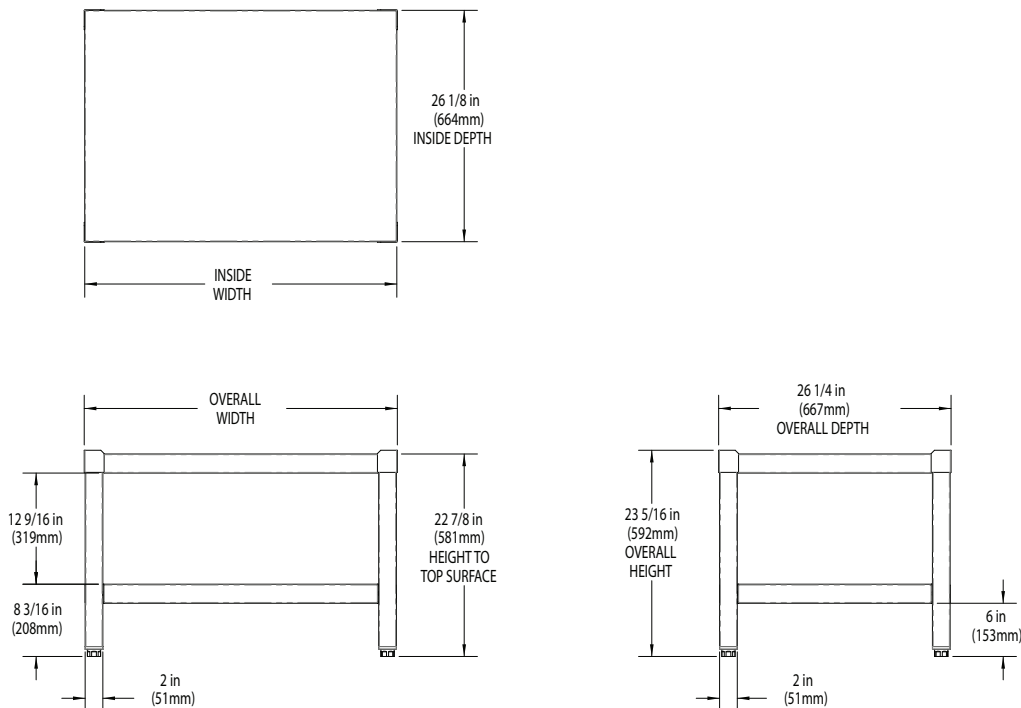
- Stainless steel construction
- 22 7/8" (581mm), high
- Available in 23 9/16" (599mm), 35 3/8" (899mm), 47 1/4" (1199mm), 59" (1499mm) and 70 13/16" (1799mm) widths
- Intermediate shelf
- 2" (51mm) square tubing legs
- Stands are available with legs or casters (w/ front brakes)

Specifications:

Garland and U.S. Range heavy duty gas counter top equipment stands for use heavy duty equipment hot plates, griddles and broilers. Stand models are stainless steel construction with intermediate shelf.



Model Number	Description	Inside Width	Overall Width	Ship Weight lb/kg
A4528796	For 24" counter models w/ casters	23 7/16"(596mm)	23 9/16"(599mm)	50/23
A4528351	For 36" counter models w/ casters	35 1/4"(896mm)	35 3/8" (899mm)	60/27
A4528798	For 48" counter models w/ casters	47 1/8"(1196mm)	47 1/4" (1199mm)	68/31
A4528800	For 60" counter models w/ casters	58 15/16(1496mm)	59" (1499mm)	77/35
A4528802	For 72" counter models w/ casters	70 11/16(1796mm)	70 13/16" (1799mm)	100/45
A4528797	For 24" counter models w/ legs	23 7/16"(596mm)	23 9/16"(599mm)	50/23
A4528795	For 36" counter models w/ legs	35 1/4"(896mm)	35 3/8" (899mm)	60/27
A4528799	For 48" counter models w/ legs	47 1/8"(1196mm)	47 1/4" (1199mm)	68/31
A4528801	For 60" counter models w/ legs	58 15/16(1496mm)	59" (1499mm)	77/35
A4528803	For 72" counter models w/ legs	70 11/16(1796mm)	70 13/16" (1799mm)	100/45



Stand available with fixed casters (2 locking & 2 non-locking) - dimensions are the same as stand with legs.

Stand is not suitable for use with cove mount base.

For safe operation, stands are for use with units of the same width only (ie: 48in stand for 48" unit).

Many local codes exist and it is the responsibility of the owner and installer to comply with those codes.

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland/U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Form# GT/UTSTAND (07/25/11)

#8 PREP COUNTER WITH HAND SINK

MUST COMPLY WITH ALL FOOD SAFETY REGULATIONS.

CONSTRUCTED OF 14 GA. TYPE 304 STAINLESS STEEL TOP AND SHELVES, 16 GA. TYPE 403 STAINLESS STEEL ON BACK, FRONT AND SIDES, 20 GA. TYPE 403 STAINLESS STEEL DOORS.

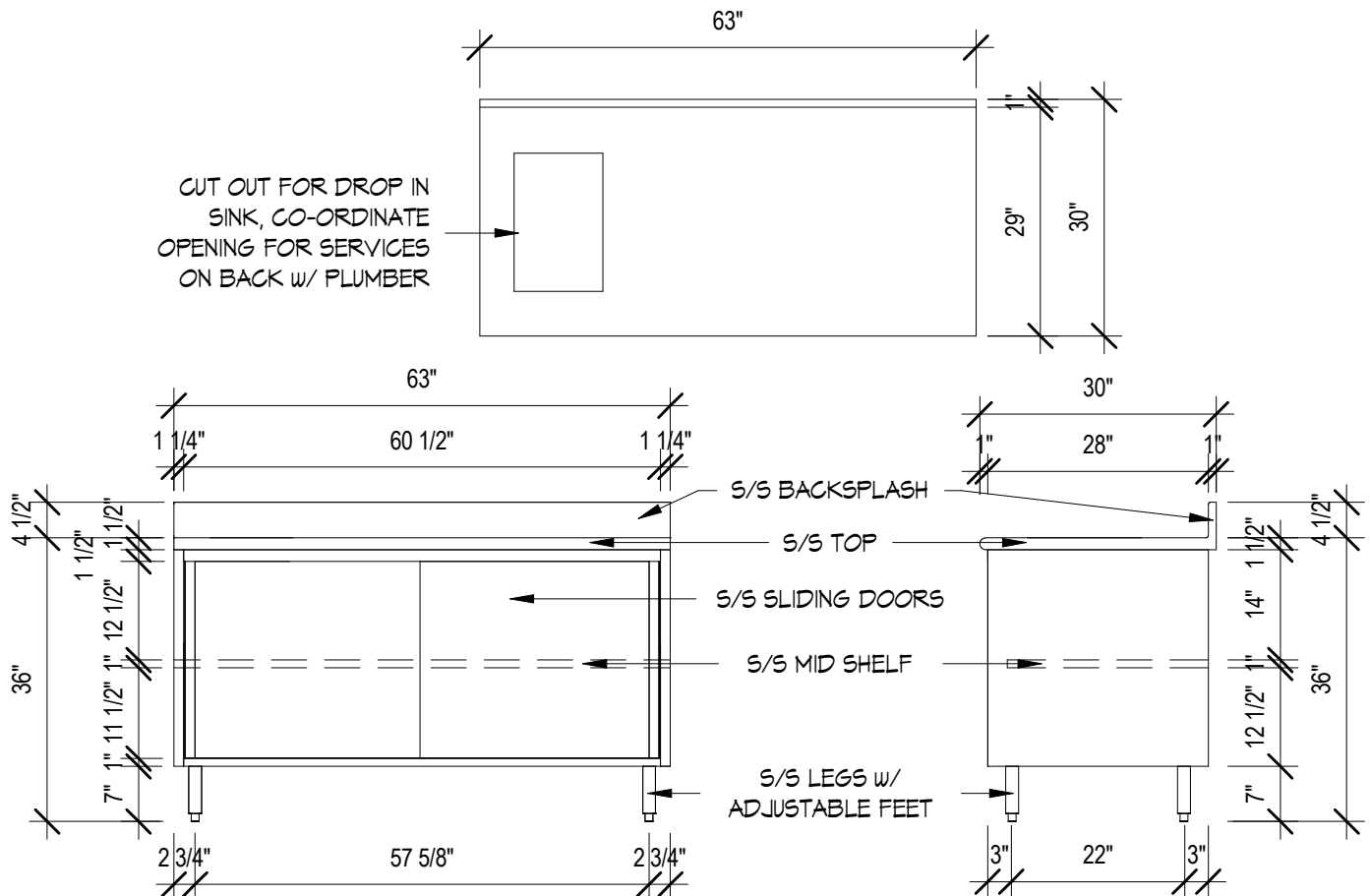
TOP TO HAVE 1 1/2" ROLLED RIM ON FRONT, SQUARE EDGES ON ENDS. SHELF TO HAVE SQUARE EDGES, SIDES TURNED DOWN 90°. REINFORCE SHELF AND TOP AS NEEDED. BACKSPLASH TO HAVE COVED JOINT TO COUNTER TOP.

SEAL SINK TO COUNTER TOP WITH APPROPRIATE SEALANT.

ALL EDGES TO HAVE SMOOTH FINISH.

1 5/8"Ø STAINLESS STEEL LEGS w/ S/S ADJUSTABLE FEET.

OVERALL PLAN AND ELEVATION VIEWS BELOW. SUPPLIER MUST PROVIDE DETAILED SHOP DRAWINGS FOR APPROVAL PRIOR TO FABRICATION.



DRAWINGS PREPARED BY:

**four
wide
DESIGN**
www.fourwidedesign.ca

PROJECT

THORNDALE RECREATIONAL FACILITY

DRAWN BY

L. FERRELL

SCALE

1/2" = 1'-0"

PROJECT #

2020-168

DATE

08/28/2020

ITEM #

#8



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Wall Cabinet, model _____. Constructed of 18 gauge type 304 stainless steel, with stainless steel fixed center shelf and top sloped for cleaning. Back is recessed, with concealed mounting plate for installation. Available with open front, with sliding doors, or with hinged doors. Doors are double-panel stainless steel, and removable for cleaning.



cabinet with open front



cabinet with hinged doors



cabinet with sliding doors

Options / Accessories

- ☐ Additional center shelves
- ☐ Door lock (suffix -L) for cabinets with hinged or sliding doors

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

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

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Item No.: _____
Project No.: _____
S.I.S. No.: _____

8A

Wall Cabinets

MODELS:

- | | | |
|---------------------------------|--|----------------------------------|
| <input type="checkbox"/> WCO-24 | <input type="checkbox"/> WCH-24 | <input type="checkbox"/> WCS-24 |
| <input type="checkbox"/> WCO-30 | <input type="checkbox"/> WCH-30 | <input type="checkbox"/> WCS-30 |
| <input type="checkbox"/> WCO-36 | <input checked="" type="checkbox"/> WCH-36 | <input type="checkbox"/> WCS-36 |
| <input type="checkbox"/> WCO-48 | <input type="checkbox"/> WCH-42 | <input type="checkbox"/> WCS-42 |
| <input type="checkbox"/> WCO-60 | <input type="checkbox"/> WCH-48 | <input type="checkbox"/> WCS-48 |
| <input type="checkbox"/> WCO-72 | <input type="checkbox"/> WCH-54 | <input type="checkbox"/> WCS-54 |
| <input type="checkbox"/> WCO-84 | <input type="checkbox"/> WCH-60 | <input type="checkbox"/> WCS-60 |
| <input type="checkbox"/> WCO-96 | <input type="checkbox"/> WCH-66 | <input type="checkbox"/> WCS-72 |
| | <input type="checkbox"/> WCH-72 | <input type="checkbox"/> WCS-84 |
| | <input type="checkbox"/> WCH-84 | <input type="checkbox"/> WCS-90 |
| | <input type="checkbox"/> WCH-90 | <input type="checkbox"/> WCS-96 |
| | <input type="checkbox"/> WCH-96 | <input type="checkbox"/> WCS-120 |

Design and Construction Features

- All type 304 stainless steel construction.
- Top is sloped forward to help reduce dust build-up.
- Stationary center shelf features safety edges. Additional shelves can be specified and are factory installed.
- Ends, back and bottom are folded and spot-welded together. All feature safety edges.
- Back is recessed, with full-length concealed mounting plate for easy installation.
- Cabinets are available with open front, hinged doors or sliding doors.
- All doors are double-panel and removable for easy cleaning.

Certifications / Approvals

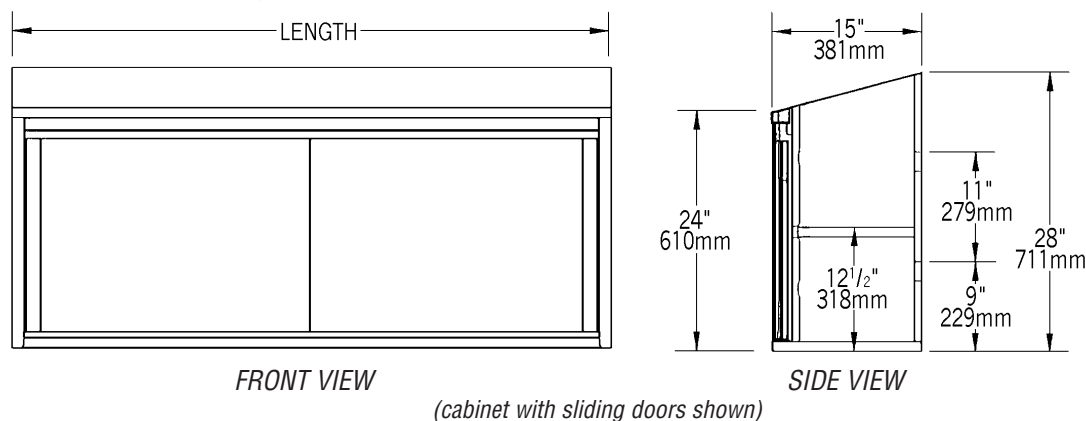
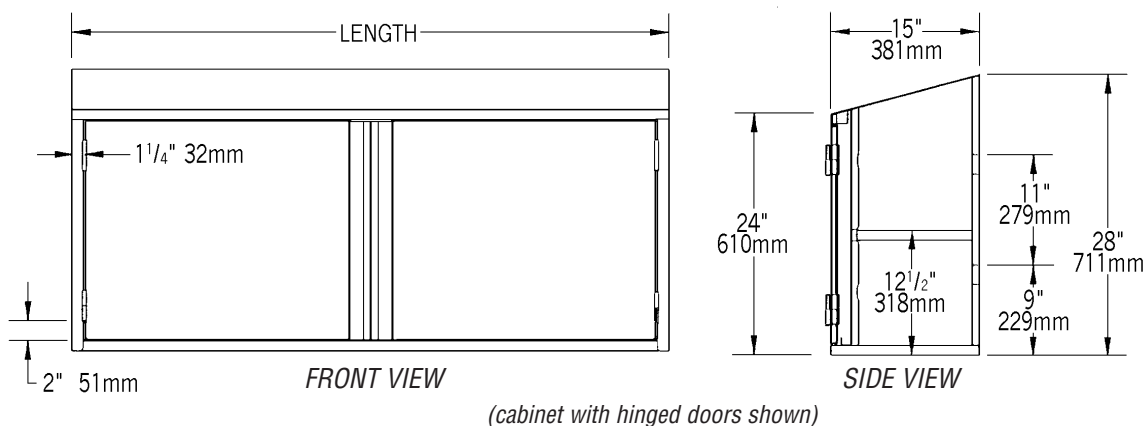




Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Wall Cabinets



...WITH OPEN FRONT	...WITH HINGED * DOORS	...WITH SLIDING * DOORS	weight		width		length	
model #	model #	model #	lbs.	kg	in.	mm	in.	mm
WCO-24	WCH-24	WCS-24	95	43.1	15"	381	24"	610
WCO-30	WCH-30	WCS-30	115	52.2	15"	381	30"	762
WCO-36	WCH-36	WCS-36	125	56.7	15"	381	36"	914
-	WCH-42	WCS-42	145	65.8	15"	381	42"	1067
WCO-48	WCH-48	WCS-48	165	74.8	15"	381	48"	1219
-	WCH-54	WCS-54	180	81.6	15"	381	54"	1372
WCO-60	WCH-60	WCS-60	195	88.5	15"	381	60"	1524
-	WCH-66	-	210	95.3	15"	381	66"	1676
WCO-72	WCH-72	WCS-72	225	102.0	15"	381	72"	1829
WCO-84	WCH-84	WCS-84	255	115.7	15"	381	84"	2134
-	WCH-90	WCS-90	267	121.1	15"	381	90"	2286
WCO-96	WCH-96	WCS-96	280	127.0	15"	381	96"	2438
-	-	WCS-120	360	163.3	15"	381	120"	3048

Optional door lock available for cabinets with doors. To order, add suffix -L (example: WCS-36-L)

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

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Rev. 08/12

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Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Countertop Self Rimming Drop-In Sink, model _____ . Sinks are type 304 stainless steel, deep-drawn and self rimming. Faucet holes are punched on 4" centers. Positive holddown clamping tabs for top mount. Faucet and drain included.



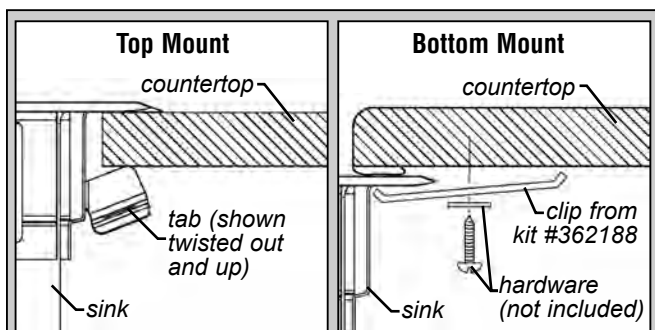
SRU14-10-5-1



SR10-14-9.5-2



SR10-14-9.5-3



For Top Mount: Positive holddown clamping twist-tabs designed for up to 1" (25mm)-thick countertops. FOR COUNTERTOPS THICKER THAN 1", CONTACT FACTORY.

For Bottom Mount: Kit sold separately—see back page.

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

Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

Item No.: _____
Project No.: _____
S.I.S. No.: _____

9

Countertop Drop-In Sinks with Self Rim Design*

MODELS:

- | | | |
|---|---|---|
| <input type="checkbox"/> SR10-14-5-1 | <input type="checkbox"/> SR18-24-13.5-1 | <input type="checkbox"/> SR16-19-13.5-2 |
| <input checked="" type="checkbox"/> SR10-14-9.5-1 | <input type="checkbox"/> SR19-16-8-1 | <input type="checkbox"/> SR18-24-13.5-2 |
| <input type="checkbox"/> SR12-14-9.5-1 | <input type="checkbox"/> SR19-16-13.5-1 | <input type="checkbox"/> SR22-22-13.5-2 |
| <input type="checkbox"/> SR14-10-5-1 | <input type="checkbox"/> SR20-12-6.5-1 | <input type="checkbox"/> SR24-24-13.5-2 |
| <input type="checkbox"/> SRU14-10-5-1 | <input type="checkbox"/> SR22-22-13.5-1 | <input type="checkbox"/> SR10-14-9.5-3 |
| <input type="checkbox"/> SR14-10-9.5-1 | <input type="checkbox"/> SR24-18-13.5-1 | <input type="checkbox"/> SR12-14-9.5-3 |
| <input type="checkbox"/> SR14-12-9.5-1 | <input type="checkbox"/> SR24-24-13.5-1 | <input type="checkbox"/> SR14-16-9.5-3 |
| <input type="checkbox"/> SR14-16-9.5-1 | <input type="checkbox"/> SR10-14-9.5-2 | <input type="checkbox"/> SR16-19-8-3 |
| <input type="checkbox"/> SR16-14-9.5-1 | <input type="checkbox"/> SR12-14-9.5-2 | <input type="checkbox"/> SR16-19-13.5-3 |
| <input type="checkbox"/> SR16-19-8-1 | <input type="checkbox"/> SR14-16-9.5-2 | <input type="checkbox"/> SR18-24-13.5-3 |
| <input type="checkbox"/> SR16-19-13.5-1 | <input type="checkbox"/> SR16-19-8-2 | |

Design and Construction Features

- Sinks can be mounted onto top or bottom of countertop. For bottom mount, order kit #362188 (see back page).
- Heavy gauge type 304 series stainless steel coved bowls with large radius.
- All sinks feature 3½" (89mm)-diameter drain hole in the center of the bowl.
- Crumb cup strainer assembly features 4½" (114mm)-diameter top flange and 1½" (38mm) NPS outlet.
- All sinks feature deck-mounted faucet on 4" (102mm)** centers; one-compartment sinks with 10" x 14" (254 x 356) and 14" x 16" (356 x 406mm) bowls include faucet with gooseneck spout.
- Self rimming.
- Deep-drawn.
- 18 or 20 gauge*** industrial grade construction and quality.

* Not intended for NSF installation into stainless steel worksurface. Please consult factory if need arises.

** To order sinks with faucet holes punched on 8" (203mm) centers, add suffix "-8CL". Example: SR10-14-9.5-2-8CL

*** Varies per model sink. Refer to charts on back page.

Options / Accessories

- ☐ Faucets (see back page)
- ☐ Electronic-eye faucets^Δ (add suffix "-FE")
- ☐ P-trap (#300789)

^Δ Electronic-Eye Faucets are available for One-Compartment Sinks only.

Certifications / Approvals





Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

One-Compartment Sinks — Furnished with a #302004 faucet with gooseneck spout, except where noted.

model #	inside bowl dimensions		overall dimensions		cutout for top mount		cutout for bottom mount		weight lbs. kg	18 or 20 gauge
	width x length x depth in. mm		width x length in. mm		width x length in. mm		width x length in. mm			
SR10-14-5-1	14" x 10" x 5"	356 x 254 x 127	19" x 12 3/4"	483 x 324	17 1/2" x 11 1/4"	448 x 286	14 13/16" x 10 13/16"	376 x 275	10 4.5	20
SR10-14-9.5-1	14" x 10" x 9 1/2"	356 x 254 x 241	18 1/8" x 12 3/4"	480 x 324	17 1/2" x 11 1/4"	445 x 286	14 13/16" x 10 13/16"	376 x 275	12 5.4	18
SR12-14-9.5-1	14" x 12" x 9 1/2"	356 x 305 x 241	19" x 14 3/4"	483 x 375	17 1/2" x 13 1/4"	448 x 337	14 3/4" x 12 3/4"	321 x 314	14 6.4	20
SR14-10-5-1	10" x 14" x 5"	254 x 356 x 127	15" x 16 3/4"	381 x 426	13 3/4" x 15 1/4"	346 x 387	10 13/16" x 14 13/16"	275 x 376	10 4.5	20
SRU14-10-5-1	10" x 14" x 5"	254 x 356 x 127	15" x 16 3/4"	381 x 426	13 3/4" x 15 1/4"	346 x 387	n/a		12 5.4	20
SR14-10-9.5-1	10" x 14" x 9 1/2"	254 x 356 x 241	15" x 16 3/4"	381 x 422	13 3/4" x 15 1/4"	346 x 384	10 13/16" x 14 13/16"	275 x 376	12 5.4	18
SR14-12-9.5-1	12" x 14" x 9 1/2"	305 x 356 x 241	17" x 16 3/4"	432 x 426	15 1/2" x 15 1/4"	397 x 387	12 3/4" x 14 3/4"	314 x 365	14 6.4	20
SR14-16-9.5-1	16" x 14" x 9 1/2"	406 x 356 x 241	21" x 16 3/4"	533 x 425	19 1/2" x 15 1/4"	499 x 387	16 3/4" x 14 3/4"	422 x 372	23 10.4	20
SR16-14-9.5-1	14" x 16" x 9 1/2"	356 x 406 x 241	19" x 18 3/4"	483 x 476	17 3/4" x 17 1/4"	448 x 438	14 3/4" x 16 3/4"	372 x 422	23 10.4	20
SR16-19-8-1	20" x 16" x 8"	508 x 406 x 203	24 3/4" x 18 1/2"	629 x 470	23 3/4" x 17"	594 x 432	20 3/4" x 16 3/4"	524 x 422	26 11.8	18
SR16-19-13.5-1	20" x 16" x 13 1/2"	508 x 406 x 343	24 3/4" x 18 1/2"	629 x 470	23 3/4" x 17"	594 x 432	20 3/4" x 16 3/4"	524 x 422	28 12.7	18
SR18-24-13.5-1	24" x 18" x 13 1/2"	610 x 457 x 343	28 3/4" x 20 1/2"	730 x 521	27 3/4" x 19"	695 x 483	24 3/4" x 18 3/4"	626 x 473	32 14.5	18
SR19-16-8-1*	16" x 20" x 8"	406 x 508 x 203	20 3/4" x 22 1/2"	527 x 572	19 3/4" x 21"	492 x 533	16 3/4" x 20 3/4"	422 x 524	24 10.9	18
SR19-16-13.5-1*	16" x 20" x 13 1/2"	406 x 508 x 343	20 3/4" x 22 1/2"	527 x 572	19 3/4" x 21"	492 x 533	16 3/4" x 20 3/4"	422 x 524	25 11.3	18
SR20-12-6.5-1	12" x 20" x 6 1/2"	305 x 508 x 165	17" x 22 3/4"	432 x 578	15 1/2" x 21 1/4"	397 x 540	12 3/4" x 20 3/4"	310 x 511	28 12.7	20
SR22-22-13.5-1*	22" x 22" x 13 1/2"	559 x 559 x 343	27" x 24 3/4"	686 x 629	25 3/4" x 23 3/4"	651 x 591	see template **		34 15.4	18
SR24-18-13.5-1*	18" x 24" x 13 1/2"	457 x 610 x 343	22 3/4" x 26 1/2"	578 x 673	21 3/4" x 25"	543 x 635	18 3/4" x 24 3/4"	473 x 626	32 14.5	18
SR24-24-13.5-1*	24" x 24" x 13 1/2"	610 x 610 x 343	28 3/4" x 26 1/2"	730 x 673	27 3/4" x 25"	695 x 635	24 13/16" x 24 13/16"	627 x 627	36 16.3	18

* #SRU14-10-5-1 features an upturn on sides and rear; *These sinks utilize a #300490 faucet with 12" (305mm) swivel spout; ** Template included with sink.

Two-Compartment Sinks — Furnished with a #300490 faucet with 12" (203mm) spout, except where noted.

model #	inside bowl dimensions		overall dimensions		cutout for top mount		cutout for bottom mount		weight lbs. kg	18 or 20 gauge
	width x length x depth in. mm		width x length in. mm		width x length in. mm		width x length in. mm			
SR10-14-9.5-2*	14" x 10" x 9½"	356 x 254 x 241	18½" x 24¾"	480 x 629	17½" x 23¾"	445 x 591	14⅜" x 23"	376 x 584	25 11.3	18
SR12-14-9.5-2	14" x 12" x 9½"	356 x 305 x 241	19" x 28¾"	483 x 730	17½" x 27¼"	448 x 692	14¾" x 26¾"	365 x 676	27 12.2	20
SR14-16-9.5-2	16" x 14" x 9½"	406 x 356 x 241	21" x 32¾"	525 x 832	19½" x 31¼"	499 x 794	16¾" x 30¾"	422 x 778	42 19.1	20
SR16-19-8-2	20" x 16" x 8"	508 x 406 x 203	24¾" x 36¼"	527 x 921	23¾" x 34¾"	594 x 883	20¾" x 34¼"	524 x 870	48 21.8	18
SR16-19-13.5-2	20" x 16" x 13½"	508 x 406 x 343	24¾" x 36¼"	527 x 921	23¾" x 34¾"	594 x 883	20¾" x 34¼"	524 x 870	52 23.6	18
SR18-24-13.5-2	24" x 18" x 13½"	610 x 457 x 343	28¾" x 40¾"	730 x 1022	27¾" x 38¾"	695 x 984	24¾" x 38¾"	626 x 978	56 24.9	18
SR22-22-13.5-2	22" x 22" x 13½"	559 x 559 x 343	27" x 48¾"	686 x 1238	25½" x 47¼"	651 x 1200	see template **		57 25.9	18
SR24-24-13.5-2	24" x 24" x 13½"	610 x 610 x 343	28¾" x 52¾"	730 x 1324	27¾" x 50¾"	695 x 1286	24⅜" x 50¼"	630 x 1276	64 29.0	18

* Model #SR10-14-9.5-2 utilizes a #301248 faucet with 8" (203mm) swivel spout; ** Template included with sink.

Three-Compartment Sinks — Furnished with a #300490 faucet with 12" (305mm) spout, except where noted.

model #	inside bowl dimensions		overall dimensions		cutout for top mount		cutout for bottom mount		weight lbs. kg	18 or 20 gauge
	width x length x depth in. mm		width x length in. mm		width x length in. mm		width x length in. mm			
SR10-14-9.5-3	14" x 10" x 9 1/2"	356 x 254 x 241	18 1/8" x 36 3/4"	480 x 933	17 1/2" x 35 1/4"	445 x 895	14 13/16" x 35"	376 x 889	37 16.8	18
SR12-14-9.5-3	14" x 12" x 9 1/2"	356 x 305 x 241	19" x 42 3/4"	483 x 1086	17 1/2" x 41 1/4"	448 x 1031	14 3/4" x 40 3/4"	331 x 1032	39 17.6	20
SR14-16-9.5-3	16" x 14" x 9 1/2"	406 x 356 x 241	21" x 48 3/4"	533 x 1238	19 1/2" x 47 1/4"	498 x 1200	16 3/4" x 46 3/4"	422 x 1184	66 29.9	20
SR16-19-8-3	20" x 16" x 8"	508 x 406 x 203	24 3/4" x 54"	629 x 1372	23 3/4" x 52 1/2"	594 x 1334	20 3/4" x 52 1/2"	524 x 1327	72 32.7	18
SR16-19-13.5-3	20" x 16" x 13 1/2"	508 x 406 x 343	24 3/4" x 54"	629 x 1372	23 3/4" x 52 1/2"	594 x 1334	20 3/4" x 52 1/2"	524 x 1327	77 34.9	18
SR18-24-13.5-3*	24" x 18" x 13 1/2"	610 x 457 x 343	28 3/4" x 60"	730 x 1524	27 3/4" x 58 1/2"	695 x 1486	24 3/4" x 58 1/2"	626 x 1480	82 37.2	18

* These sinks utilize a #301440 faucet with 14" (356mm) swivel spout.

Optional Deck Mount Faucets

description

gooseneck faucet, 4" (102mm) center, for single bowls	#313306 T&S faucet
8" (203mm) spout, 4" (102mm) center, for single and double bowls	
12" (305mm) spout, 4" (102mm) center, for triple bowls	
14" (356mm) spout, 8" (203mm) center, for triple bowls	
8" (203mm) spout, 4" (102mm) center, for single and double bowls, w/spray arm	
8" (203mm) spout, 8" (203mm) center, for single and double bowls, w/spray arm	
12" (305mm) spout, 8" (203mm) center, for triple bowls, w/spray arm	
14" (356mm) spout, 8" (203mm) center, for triple bowls, w/spray arm	

* Faucets with spray arm require special faucet holes.

Standard model #	T&S model #
302004	313308
301248	313306
300490	313303
301440	313307
—	377430
—	303560*
—	303561*
—	303562*

Bottom-Mount Kit

One kit per one-compartment sink,
 two kits per two-compartment sink,
 three kits per three-compartment sink.

description	model #
8 undermount clips per kit	362188



EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

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Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

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

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.

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 Rev. 06/16

#10 PREP COUNTER

MUST COMPLY WITH ALL FOOD SAFETY REGULATIONS.

CONSTRUCTED OF 14 GA. TYPE 304 STAINLESS STEEL TOP AND SHELVES, 16 GA. TYPE 403 STAINLESS STEEL ON BACK, FRONT AND SIDES, 20 GA. TYPE 403 STAINLESS STEEL DOORS.

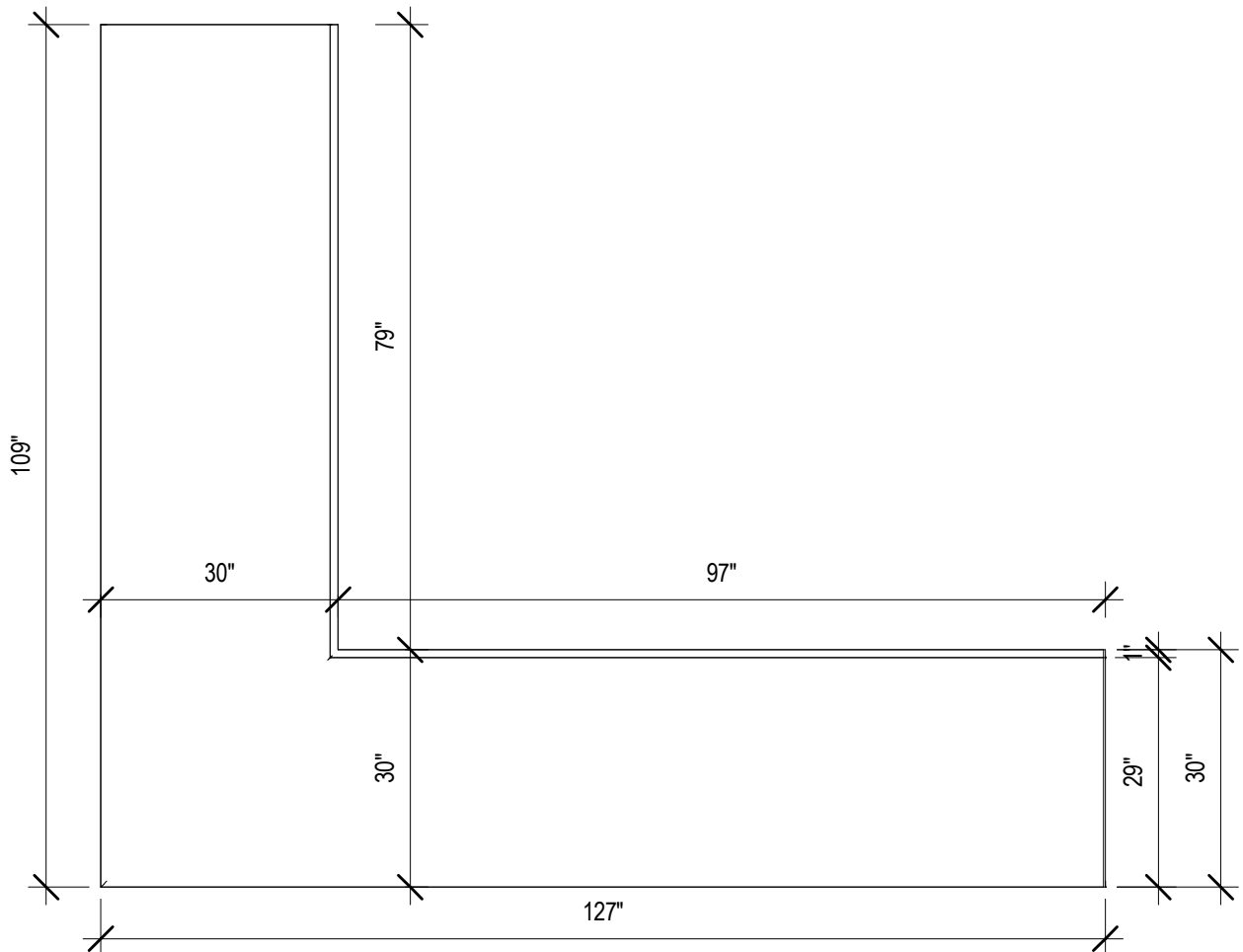
TOP TO HAVE 1 1/2" ROLLED RIM ON FRONT, SQUARE EDGES ON ENDS. SHELF TO HAVE SQUARE EDGES, SIDES TURNED DOWN 90°. REINFORCE SHELF AND TOP AS NEEDED. BACKSPLASH TO HAVE COVED JOINT TO COUNTER TOP.

SEAL SINK TO COUNTER TOP WITH APPROPRIATE SEALANT.

ALL EDGES TO HAVE SMOOTH FINISH.

1 5/8"Ø STAINLESS STEEL LEGS w/ S/S ADJUSTABLE FEET.

OVERALL PLAN AND ELEVATION VIEWS BELOW. SUPPLIER MUST PROVIDE DETAILED SHOP DRAWINGS FOR APPROVAL PRIOR TO FABRICATION.



DRAWINGS PREPARED BY:

**four
wide
DESIGN**
www.fourwidedesign.ca

PROJECT

THORNDALE RECREATIONAL FACILITY

DRAWN BY

L. FERRELL

SCALE

1/2" = 1'-0"

PROJECT #

2020-168

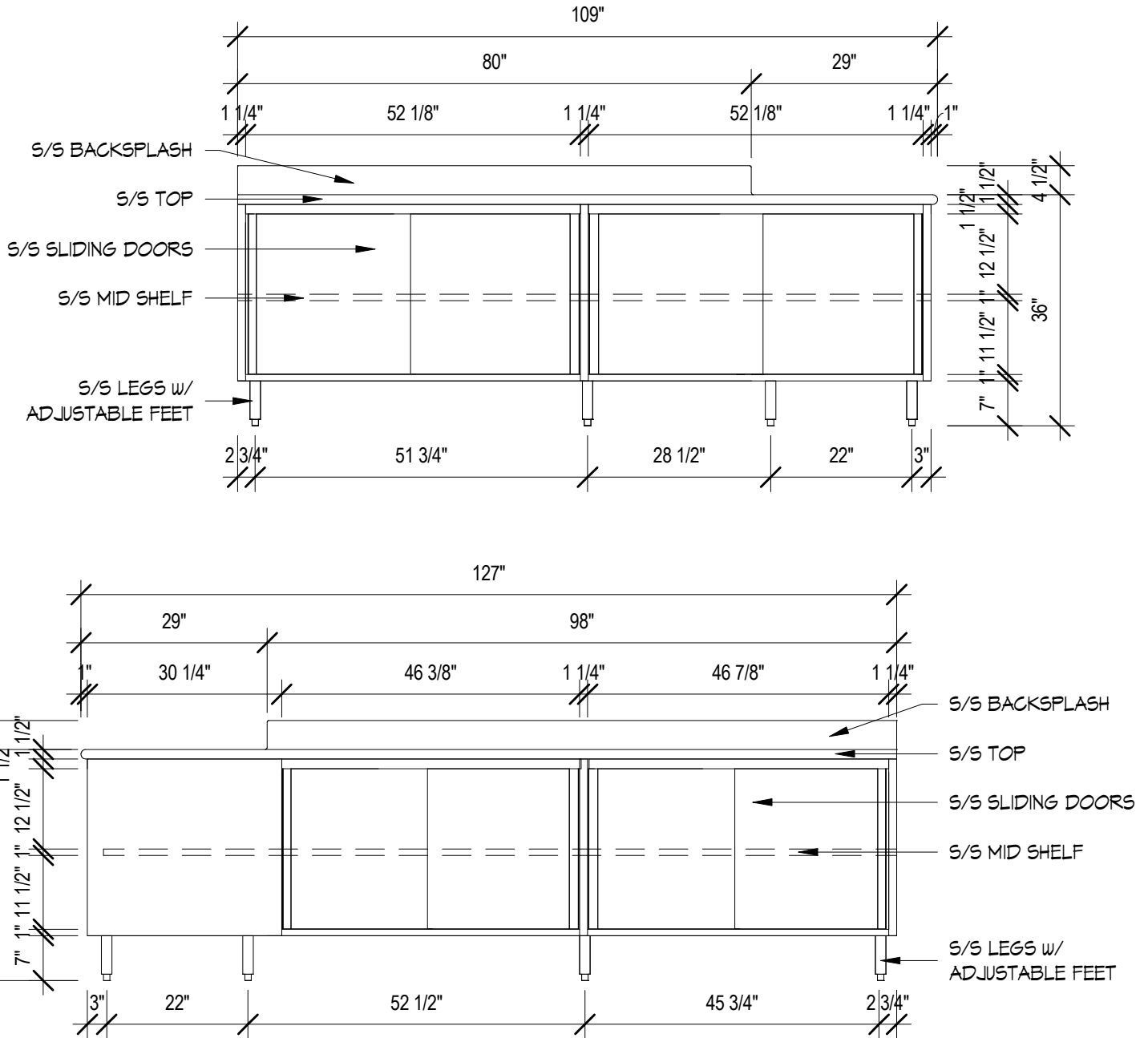
DATE

08/28/2020

ITEM #

#10

#10 PREP COUNTER



DRAWINGS PREPARED BY:

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DESIGN**
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PROJECT

THORNDALE RECREATIONAL FACILITY

DRAWN BY

L. FERRELL

SCALE

1/2" = 1'-0"

PROJECT #

2020-168

DATE

08/28/2020

ITEM #

#10.1

#11 PREP COUNTER

MUST COMPLY WITH ALL FOOD SAFETY REGULATIONS.

CONSTRUCTED OF 14 GA. TYPE 304 STAINLESS STEEL TOP AND SHELVES, 16 GA. TYPE 403 STAINLESS STEEL ON BACK, FRONT AND SIDES, 20 GA. TYPE 403 STAINLESS STEEL DOORS.

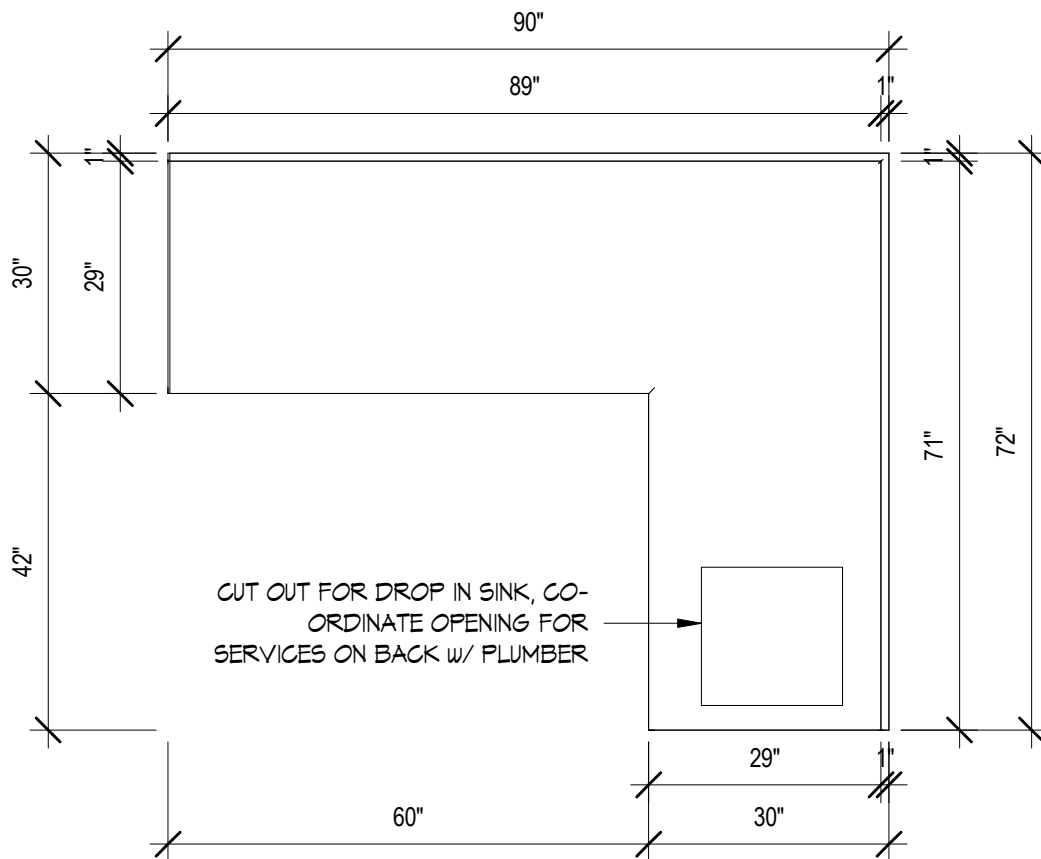
TOP TO HAVE 1 1/2" ROLLED RIM ON FRONT, SQUARE EDGES ON ENDS. SHELF TO HAVE SQUARE EDGES, SIDES TURNED DOWN 90°. REINFORCE SHELF AND TOP AS NEEDED. BACKSPLASH TO HAVE COVED JOINT TO COUNTER TOP.

SEAL SINK TO COUNTER TOP WITH APPROPRIATE SEALANT.

ALL EDGES TO HAVE SMOOTH FINISH.

1 5/8"Ø STAINLESS STEEL LEGS w/ S/S ADJUSTABLE FEET.

OVERALL PLAN AND ELEVATION VIEWS BELOW. SUPPLIER MUST PROVIDE DETAILED SHOP DRAWINGS FOR APPROVAL PRIOR TO FABRICATION.



DRAWINGS PREPARED BY:

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PROJECT

THORNDALE RECREATIONAL FACILITY

DRAWN BY

L. FERRELL

SCALE

1/2" = 1'-0"

PROJECT #

2020-168

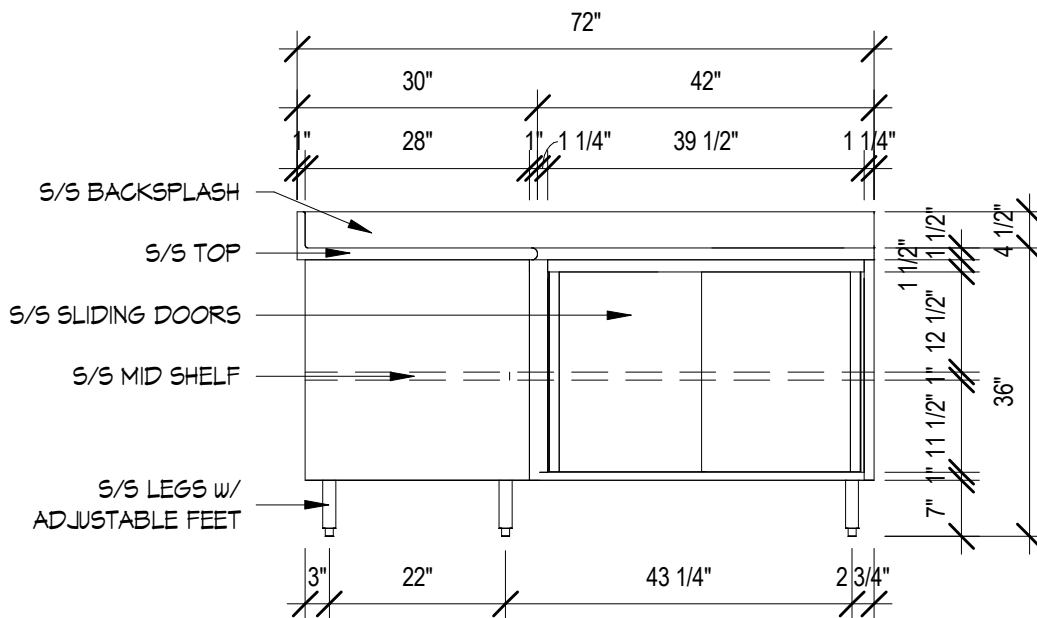
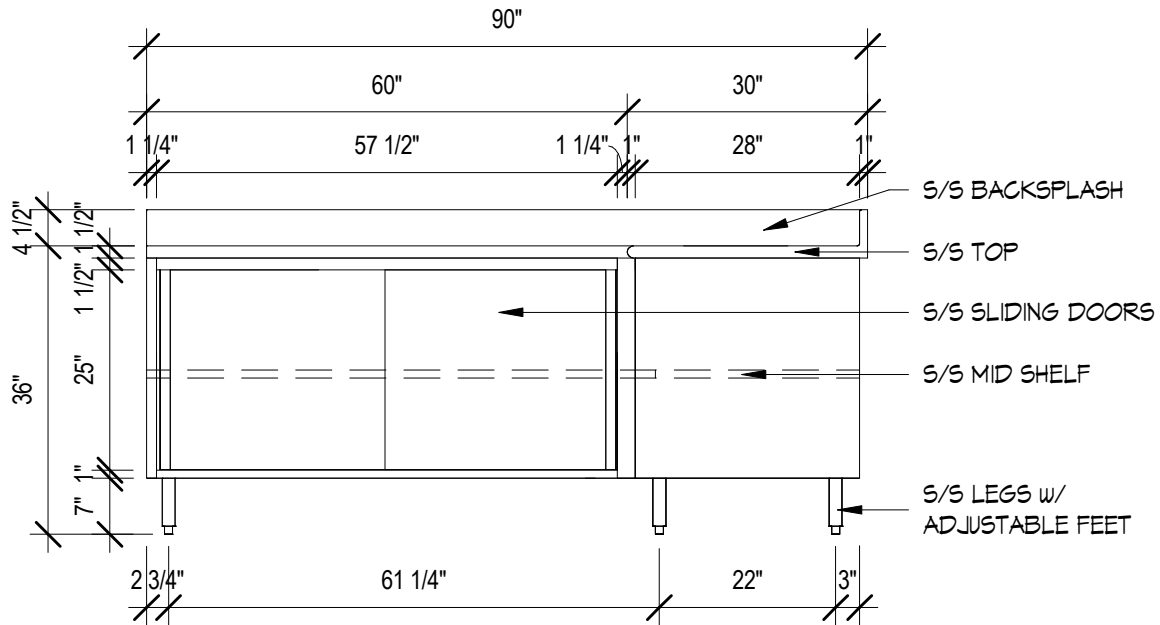
DATE

08/28/2020

ITEM #

#11

#11 PREP COUNTER



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PROJECT

THORNDALE RECREATIONAL FACILITY

DRAWN BY

L. FERRELL

SCALE

1/2" = 1'-0"

PROJECT #

2020-168

DATE

08/28/2020

ITEM #

#11.1



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Countertop Self Rimming Drop-In Sink, model _____. Sinks are type 304 stainless steel, deep-drawn and self rimming. Faucet holes are punched on 4" centers. Positive holddown clamping tabs for top mount. Faucet and drain included.



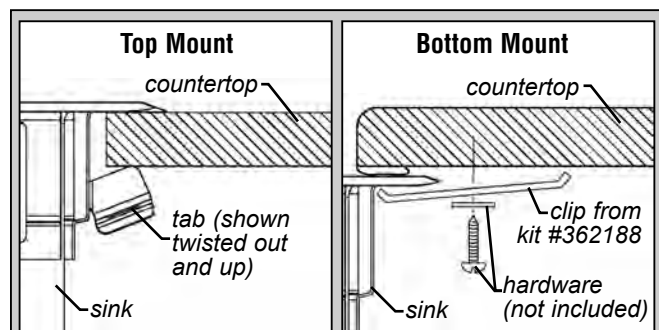
SRU14-10-5-1



SR10-14-9.5-2



SR10-14-9.5-3



For Top Mount: Positive holddown clamping twist-tabs designed for up to 1" (25mm)-thick countertops. FOR COUNTERTOPS THICKER THAN 1", CONTACT FACTORY.

For Bottom Mount: Kit sold separately—see back page.

EAGLE GROUP

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Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

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

Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

Item No.: _____
Project No.: _____
S.I.S. No.: _____

12

Countertop Drop-In Sinks with Self Rim Design*

MODELS:

- | | | |
|---|---|---|
| <input type="checkbox"/> SR10-14-5-1 | <input type="checkbox"/> SR18-24-13.5-1 | <input type="checkbox"/> SR16-19-13.5-2 |
| <input type="checkbox"/> SR10-14-9.5-1 | <input type="checkbox"/> SR19-16-8-1 | <input type="checkbox"/> SR18-24-13.5-2 |
| <input type="checkbox"/> SR12-14-9.5-1 | <input type="checkbox"/> SR19-16-13.5-1 | <input type="checkbox"/> SR22-22-13.5-2 |
| <input type="checkbox"/> SR14-10-5-1 | <input type="checkbox"/> SR20-12-6.5-1 | <input type="checkbox"/> SR24-24-13.5-2 |
| <input type="checkbox"/> SRU14-10-5-1 | <input type="checkbox"/> SR22-22-13.5-1 | <input type="checkbox"/> SR10-14-9.5-3 |
| <input type="checkbox"/> SR14-10-9.5-1 | <input type="checkbox"/> SR24-18-13.5-1 | <input type="checkbox"/> SR12-14-9.5-3 |
| <input type="checkbox"/> SR14-12-9.5-1 | <input type="checkbox"/> SR24-24-13.5-1 | <input type="checkbox"/> SR14-16-9.5-3 |
| <input type="checkbox"/> SR14-16-9.5-1 | <input type="checkbox"/> SR10-14-9.5-2 | <input type="checkbox"/> SR16-19-8-3 |
| <input checked="" type="checkbox"/> SR16-14-9.5-1 | <input type="checkbox"/> SR12-14-9.5-2 | <input type="checkbox"/> SR16-19-13.5-3 |
| <input type="checkbox"/> SR16-19-8-1 | <input type="checkbox"/> SR14-16-9.5-2 | <input type="checkbox"/> SR18-24-13.5-3 |
| <input type="checkbox"/> SR16-19-13.5-1 | <input type="checkbox"/> SR16-19-8-2 | |

Design and Construction Features

- Sinks can be mounted onto top or bottom of countertop. For bottom mount, order kit #362188 (see back page).
- Heavy gauge type 304 series stainless steel coved bowls with large radius.
- All sinks feature 3½" (89mm)-diameter drain hole in the center of the bowl.
- Crumb cup strainer assembly features 4½" (114mm)-diameter top flange and 1½" (38mm) NPS outlet.
- All sinks feature deck-mounted faucet on 4" (102mm)** centers; one-compartment sinks with 10" x 14" (254 x 356) and 14" x 16" (356 x 406mm) bowls include faucet with gooseneck spout.
- Self rimming.
- Deep-drawn.
- 18 or 20 gauge*** industrial grade construction and quality.

* Not intended for NSF installation into stainless steel worksurface. Please consult factory if need arises.

** To order sinks with faucet holes punched on 8" (203mm) centers, add suffix "-8CL". Example: SR10-14-9.5-2-8CL

*** Varies per model sink. Refer to charts on back page.

Options / Accessories

- ☐ Faucets (see back page)
- ☐ Electronic-eye faucets^Δ (add suffix "-FE")
- ☐ P-trap (#300789)

^Δ Electronic-Eye Faucets are available for One-Compartment Sinks only.

Certifications / Approvals





Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

One-Compartment Sinks — Furnished with a #302004 faucet with gooseneck spout, except where noted.

model #	inside bowl dimensions width x length x depth in. mm		overall dimensions width x length in. mm		cutout for top mount width x length in. mm		cutout for bottom mount width x length in. mm		weight lbs. kg	18 or 20 gauge
SR10-14-5-1	14" x 10" x 5"	356 x 254 x 127	19" x 12 3/4"	483 x 324	17 1/2" x 11 1/4"	448 x 286	14 13/16" x 10 13/16"	376 x 275	10 4.5	20
SR10-14-9.5-1	14" x 10" x 9 1/2"	356 x 254 x 241	18 3/4" x 12 3/4"	480 x 324	17 1/2" x 11 1/4"	445 x 286	14 13/16" x 10 13/16"	376 x 275	12 5.4	18
SR12-14-9.5-1	14" x 12" x 9 1/2"	356 x 305 x 241	19" x 14 3/4"	483 x 375	17 1/2" x 13 1/4"	448 x 337	14 3/4" x 12 3/4"	321 x 314	14 6.4	20
SR14-10-5-1	10" x 14" x 5"	254 x 356 x 127	15" x 16 3/4"	381 x 426	13 3/4" x 15 1/4"	346 x 387	10 13/16" x 14 13/16"	275 x 376	10 4.5	20
SRU14-10-5-1	10" x 14" x 5"	254 x 356 x 127	15" x 16 3/4"	381 x 426	13 3/4" x 15 1/4"	346 x 387	n/a		12 5.4	20
SR14-10-9.5-1	10" x 14" x 9 1/2"	254 x 356 x 241	15" x 16 3/4"	381 x 422	13 3/4" x 15 1/4"	346 x 384	10 13/16" x 14 13/16"	275 x 376	12 5.4	18
SR14-12-9.5-1	12" x 14" x 9 1/2"	305 x 356 x 241	17" x 16 3/4"	432 x 426	15 1/4" x 15 1/4"	397 x 387	12 3/4" x 14 3/4"	314 x 365	14 6.4	20
SR14-16-9.5-1	16" x 14" x 9 1/2"	406 x 356 x 241	21" x 16 3/4"	533 x 425	19 3/4" x 15 1/4"	499 x 387	16 3/4" x 14 3/4"	422 x 372	23 10.4	20
SR16-14-9.5-1	14" x 16" x 9 1/2"	356 x 406 x 241	19" x 18 3/4"	483 x 476	17 1/2" x 17 1/4"	448 x 438	14 3/4" x 16 3/4"	372 x 422	23 10.4	20
SR16-19-8-1	20" x 16" x 8"	508 x 406 x 203	24 3/4" x 18 1/2"	629 x 470	23 3/4" x 17"	594 x 432	20 3/4" x 16 3/4"	524 x 422	26 11.8	18
SR16-19-13.5-1	20" x 16" x 13 1/2"	508 x 406 x 343	24 3/4" x 18 1/2"	629 x 470	23 3/4" x 17"	594 x 432	20 3/4" x 16 3/4"	524 x 422	28 12.7	18
SR18-24-13.5-1	24" x 18" x 13 1/2"	610 x 457 x 343	28 3/4" x 20 1/2"	730 x 521	27 3/4" x 19"	695 x 483	24 3/4" x 18 3/4"	626 x 473	32 14.5	18
SR19-16-8-1*	16" x 20" x 8"	406 x 508 x 203	20 3/4" x 22 1/2"	527 x 572	19 3/4" x 21"	492 x 533	16 3/4" x 20 3/4"	422 x 524	24 10.9	18
SR19-16-13.5-1*	16" x 20" x 13 1/2"	406 x 508 x 343	20 3/4" x 22 1/2"	527 x 572	19 3/4" x 21"	492 x 533	16 3/4" x 20 3/4"	422 x 524	25 11.3	18
SR20-12-6.5-1	12" x 20" x 6 1/2"	305 x 508 x 165	17" x 22 3/4"	432 x 578	15 3/4" x 21 1/4"	397 x 540	12 3/4" x 20 3/4"	310 x 511	28 12.7	20
SR22-22-13.5-1*	22" x 22" x 13 1/2"	559 x 559 x 343	27" x 24 3/4"	686 x 629	25 3/4" x 23 3/4"	651 x 591	see template **		34 15.4	18
SR24-18-13.5-1*	18" x 24" x 13 1/2"	457 x 610 x 343	22 3/4" x 26 1/2"	578 x 673	21 3/4" x 25"	543 x 635	18 3/4" x 24 3/4"	473 x 626	32 14.5	18
SR24-24-13.5-1*	24" x 24" x 13 1/2"	610 x 610 x 343	28 3/4" x 26 1/2"	730 x 673	27 3/4" x 25"	695 x 635	24 13/16" x 24 13/16"	627 x 627	36 16.3	18

* #SRU14-10-5-1 features an upturn on sides and rear; *These sinks utilize a #300490 faucet with 12" (305mm) swivel spout; ** Template included with sink.

Two-Compartment Sinks — Furnished with a #300490 faucet with 12" (203mm) spout, except where noted.

model #	inside bowl dimensions width x length x depth in. mm		overall dimensions width x length in. mm		cutout for top mount width x length in. mm		cutout for bottom mount width x length in. mm		weight lbs. kg	18 or 20 gauge
SR10-14-9.5-2*	14" x 10" x 9 1/2"	356 x 254 x 241	18 3/4" x 24 3/4"	480 x 629	17 1/2" x 23 1/4"	445 x 591	14 13/16" x 23"	376 x 584	25 11.3	18
SR12-14-9.5-2	14" x 12" x 9 1/2"	356 x 305 x 241	19" x 28 3/4"	483 x 730	17 1/2" x 27 1/4"	448 x 692	14 3/4" x 26 3/4"	365 x 676	27 12.2	20
SR14-16-9.5-2	16" x 14" x 9 1/2"	406 x 356 x 241	21" x 32 3/4"	525 x 832	19 3/4" x 31 1/4"	499 x 794	16 3/4" x 30 3/4"	422 x 778	42 19.1	20
SR16-19-8-2	20" x 16" x 8"	508 x 406 x 203	24 3/4" x 36 1/4"	527 x 921	23 3/4" x 34 3/4"	594 x 883	20 3/4" x 34 3/4"	524 x 870	48 21.8	18
SR16-19-13.5-2	20" x 16" x 13 1/2"	508 x 406 x 343	24 3/4" x 36 1/4"	527 x 921	23 3/4" x 34 3/4"	594 x 883	20 3/4" x 34 3/4"	524 x 870	52 23.6	18
SR18-24-13.5-2	24" x 18" x 13 1/2"	610 x 457 x 343	28 3/4" x 40 3/4"	730 x 1022	27 3/4" x 38 3/4"	695 x 984	24 3/4" x 38 3/4"	626 x 978	56 24.9	18
SR22-22-13.5-2	22" x 22" x 13 1/2"	559 x 559 x 343	27" x 48 3/4"	686 x 1238	25 3/4" x 47 1/4"	651 x 1200	see template **		57 25.9	18
SR24-24-13.5-2	24" x 24" x 13 1/2"	610 x 610 x 343	28 3/4" x 52 3/4"	730 x 1324	27 3/4" x 50 3/4"	695 x 1286	24 13/16" x 50 3/4"	630 x 1276	64 29.0	18

* Model #SR10-14-9.5-2 utilizes a #301248 faucet with 8" (203mm) swivel spout; ** Template included with sink.

Three-Compartment Sinks — Furnished with a #300490 faucet with 12" (305mm) spout, except where noted.

model #	inside bowl dimensions width x length x depth in. mm		overall dimensions width x length in. mm		cutout for top mount width x length in. mm		cutout for bottom mount width x length in. mm		weight lbs. kg	18 or 20 gauge
SR10-14-9.5-3	14" x 10" x 9 1/2"	356 x 254 x 241	18 3/4" x 36 3/4"	480 x 933	17 1/2" x 35 1/4"	445 x 895	14 13/16" x 35"	376 x 889	37 16.8	18
SR12-14-9.5-3	14" x 12" x 9 1/2"	356 x 305 x 241	19" x 42 3/4"	483 x 1086	17 1/2" x 41 1/4"	448 x 1031	14 3/4" x 40 3/4"	331 x 1032	39 17.6	20
SR14-16-9.5-3	16" x 14" x 9 1/2"	406 x 356 x 241	21" x 48 3/4"	533 x 1238	19 3/4" x 47 1/4"	498 x 1200	16 3/4" x 46 3/4"	422 x 1184	66 29.9	20
SR16-19-8-3	20" x 16" x 8"	508 x 406 x 203	24 3/4" x 54"	629 x 1372	23 3/4" x 52 1/2"	594 x 1334	20 3/4" x 52 1/2"	524 x 1327	72 32.7	18
SR16-19-13.5-3	20" x 16" x 13 1/2"	508 x 406 x 343	24 3/4" x 54"	629 x 1372	23 3/4" x 52 1/2"	594 x 1334	20 3/4" x 52 1/2"	524 x 1327	77 34.9	18
SR18-24-13.5-3*	24" x 18" x 13 1/2"	610 x 457 x 343	28 3/4" x 60"	730 x 1524	27 3/4" x 58 3/4"	695 x 1486	24 3/4" x 58 3/4"	626 x 1480	82 37.2	18

* These sinks utilize a #301440 faucet with 14" (356mm) swivel spout.

Optional Deck Mount Faucets

description

gooseneck faucet, 4" (102mm) center, for single bowls	#313306 T&S faucet
8" (203mm) spout, 4" (102mm) center, for single and double bowls	
12" (305mm) spout, 4" (102mm) center, for triple bowls	
14" (356mm) spout, 8" (203mm) center, for triple bowls	
8" (203mm) spout, 4" (102mm) center, for single and double bowls, w/spray arm	
8" (203mm) spout, 8" (203mm) center, for single and double bowls, w/spray arm	
12" (305mm) spout, 8" (203mm) center, for triple bowls, w/spray arm	
14" (356mm) spout, 8" (203mm) center, for triple bowls, w/spray arm	

* Faucets with spray arm require special faucet holes.

Standard model #	T&S model #
302004	313308
301248	313306
300490	313303
301440	313307
—	377430
—	303560*
—	303561*
—	303562*

Bottom-Mount Kit

One kit per one-compartment sink,
two kits per two-compartment sink,
three kits per three-compartment sink.

description	model #
8 undermount clips per kit	362188



EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065 • www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

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


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 Rev. 06/16

H5X Element SST

28.5" x 17.6" x 7.4"
(72.4cm x 44.7cm x 18.8cm)



 Servers and airpots sold separately

- LED display provides simple temperature adjustment
- Thinsulate® tank insulation provides increased energy efficiency
- Precise digital temperature (60°-212°F) (15.6°-100°C) ensures consistent, high quality results
- Programmable "Energy Saver Mode" reduces operating cost during idle periods
- The perfect tool for added control over quality coffee and tea
- New contemporary, space-saving design

13

Agency:



Specifications

Product #: 43600.0026

Water Access: Plumbed

Finish: Stainless

Faucet: Upper

Temp. Setting: 212°F (100.000°C)

Additional Features

Electrical & Capacity

Volts	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H ₂ O Temp.	Phase	# Wires plus Ground	Hertz
120	15.4	1850	No	-	-	60°F (15.5°C)	1	2	60

Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	1/4" Male Flare Fitting	-

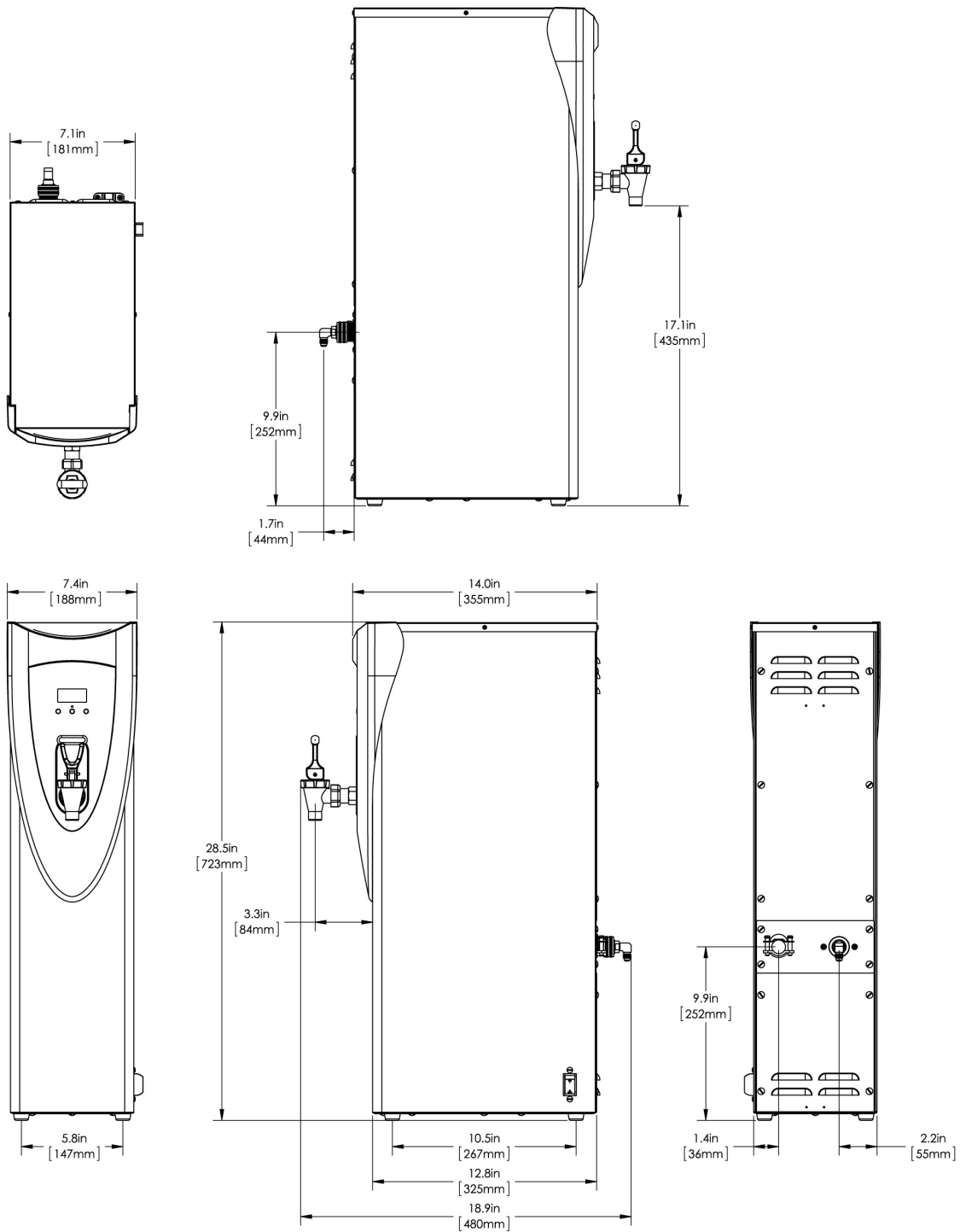
CAD Drawings

2D	Revit	KLC
●		



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Created on:
11/13/2015



Unit				Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	7.4 in.	28.5 in.	17.6 in.	-	-	-	32.500 lbs	3.670 ft ³
Metric	18.8 cm	72.4 cm	44.7 cm	-	-	-	14.742 kgs	0.104 m ³



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Created on:
12/30/2015

Single AXIOM 35 GPR w/1.5 Gal Srvr

14

Height: 20.5" Width: 8.4" Depth: 22.0"
(52.1cm) (21.3cm) (55.9cm)



- Adjusts automatically to varying water pressure
- Automatic warmer shut-off
- Electronic diagnostics and built-in tank drain make service easier
- For high lime areas, BrewLOGIC® technology calculates flow rate and adjusts brew time to maintain consistent pot levels
- Large 200oz. (5.9L) tank provides back-to-back brewing capacity
- Ensure coffee quality with programming for brew level, cold brew lock-out and tank temperature, set easily from the front of the machine
- Brews 1/2gal or 1gal (1.9 and 3.8L) batches into 1.5 GPR portable server (server included)
- Gourmet funnel allows use of heavier throw weights of coffee
- Hot water faucet does not affect brew level
- SplashGard® funnel deflects hot liquids away from the hand
- Coffee extraction controlled with programmable pre-infusion, pulse brew and digital temperature precision
- Energy-saver mode reduces tank temperature during idle periods
- PROP 65 Warning Decal included in packaging with equipment

Agency:



Specifications

Product #: 38700.0045

Faucet: Upper

Water Access: Plumbed

Finish: Stainless

Funnel: Gourmet Funnel

Additional Features

Smart Funnel Compatible

BrewWISE

Electrical & Capacity

Volts*	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H ₂ O Temp.	Phase	# Wires plus Ground	Hertz
120/208-240	15.8	3650	-	-	-	60°F (15.5°C)	1	3	60

*When a BUNN is machine rated 120/208-240V, 120/208V or 120/240V, the higher voltage is the supply voltage needed to power the machine. The 120V is there to supply power to some components rated 120V in the machine, but it is not the supply voltage and would not power the machine if the machine is marked with the before mentioned ratings.

Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	1/4" Male Flare Fitting	-

CAD Drawings

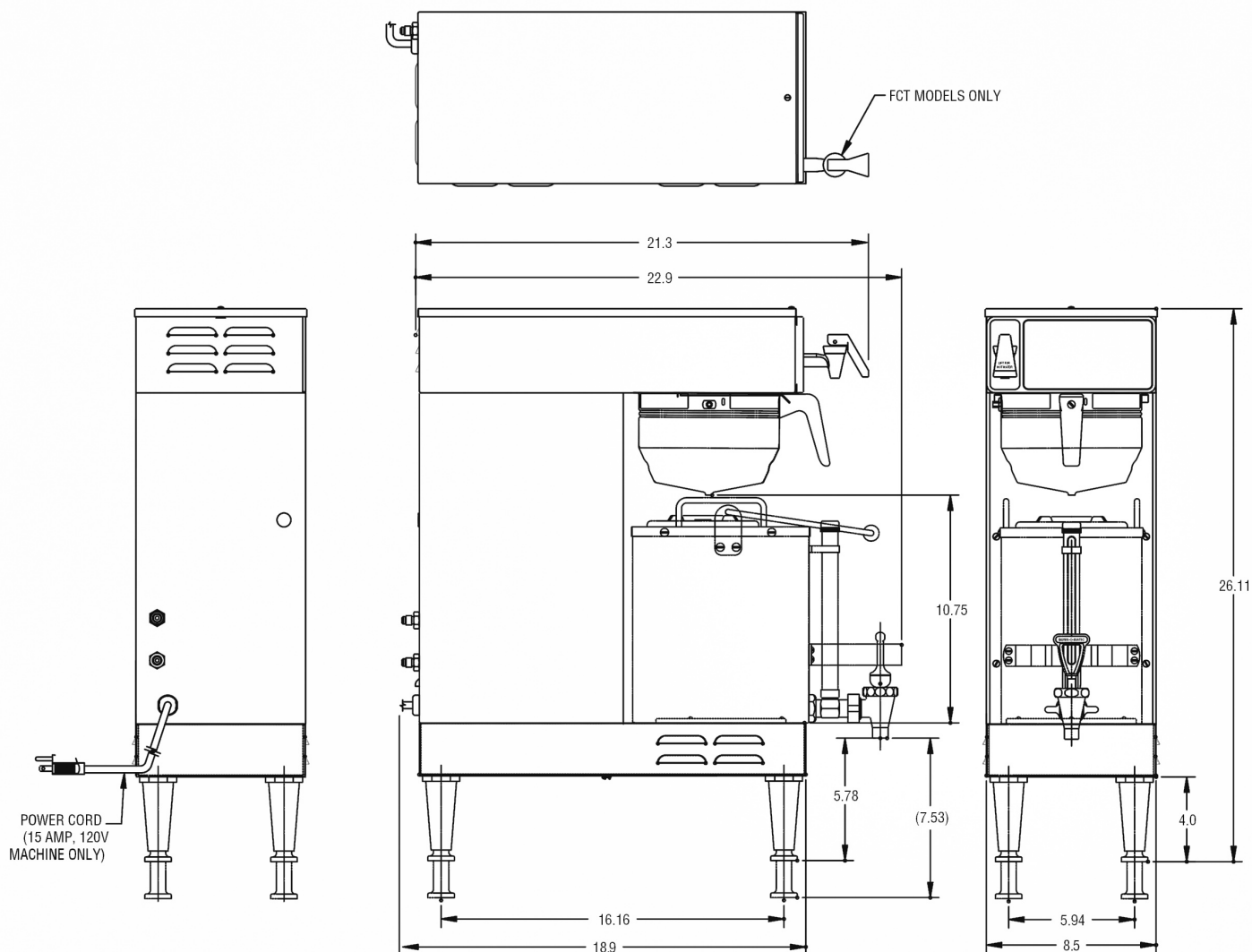
2D	Revit	KLC
●		

WARNING: This product can expose you to chemicals including Bisphenol A (BPA), which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov



BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com.

Last Updated:
04/29/2020



Unit				Shipping				
	Height	Width	Depth	Height	Width	Depth	Weight	Volume
English	20.5 in.	8.4 in.	22.0 in.	30.1 in.	13.5 in.	25.9 in.	30.000 lbs	6.098 ft³
Metric	52.1 cm	21.3 cm	55.9 cm	76.3 cm	34.4 cm	65.9 cm	13.608 kgs	0.173 m³



BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com.

Last Updated:
04/29/2020

Portable Servers and Warmers for Satellite Brewers

Features

Portable Servers

- Models available with capacities up to 1 and 1½ gallons (3.8, 5.7 litres).
- Easily transported portable servers for remote service.
- Patented Safety-Fresh® brew-through lid with vapor seal and spill protection GPR servers.

Warmers

- Models available to accommodate 1 & 1½ gallon (3.8 & 5.7 liters) servers.
- Legs are adjustable on RWS1 and RWS2.
- International electrical configurations available.



1.5GPR w/RWS1*

(Server and Warmer sold separately)

Dimensions for Server & Warmer:

18.1" H x 8.5" W x 12.7" D

(46.0cm H x 21.6cm W x 32.3cm D)



1GPR w/RWS1

(Server and Warmer sold separately)

Dimensions for Server & Warmer:

14" H x 8.5" W x 12.7" D

(35.6cm H x 21.6cm W x 32.2cm D)

For current specification sheets and other information, go to www.bunn.com.

*International models may vary in appearance.

Related Products

One Position Drip Tray

For use with Single/Single SH

Product No. : 26830.0000



Two Position Drip Tray

For use with Dual/Dual SH

Product No. : 27150.0000



One Position Drip Tray




For use with RWS1

Product No. : 20213.0103

Two Position Drip Tray

For use with RWS2

Product No. : 20213.0100

Model	Agency Listing
1GPR	
1.5GPR	
RWS1	

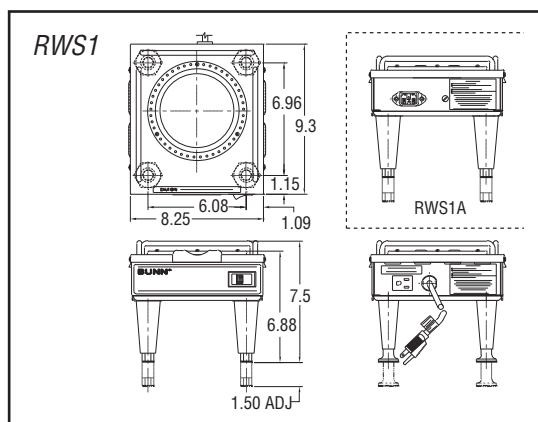
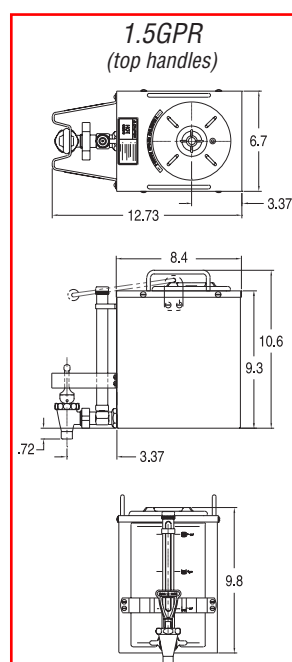
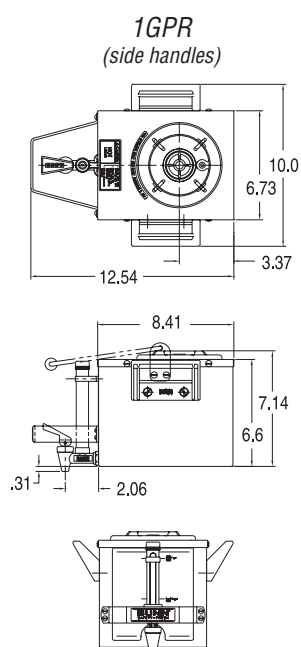
Dimensions & Specifications

CANADA



Model	Product #	Capacity gal/liter	Cubic ft ³ /m ³	Weight lbs/kg	Cord Attached
1GPR (bail handle)	12487.6000	1 / 3.79	1.0 / .028	7 / 3.8	N/A
1.5GPR-FF (top handles, fast flow faucet)	20950.6001	1.5 / 5.69	1.0 / .028	10 / 4.5	N/A

Model	Product #	Volts	Amps	Watts	Capacity	Cubic ft ³ /m ³	Weight lbs/kg	Cord Attached
RWS1 (satin nickel legs)	12203.6001	120	.83	100	1GPR or 1.5GPR	.9/.025	7 / 3.8	Yes



Bunn-O-Matic Corporation of Canada - 280 Industrial Pkwy. S. Aurora, Ontario L4G 3T9 • 905-841-2866 • Fax 905-841-2775 • www.bunn.com

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Portable Servers and Warmers for Satellite Brewers

Features

Portable Servers

- Models available with capacities up to 1 and 1½ gallons (3.8, 5.7 litres).
- Easily transported portable servers for remote service.
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Warmers

- Models available to accommodate 1 & 1½ gallon (3.8 & 5.7 liters) servers.
- Legs are adjustable on RWS1 and RWS2.
- International electrical configurations available.



1.5GPR w/RWS1*

(Server and Warmer sold separately)

Dimensions for Server & Warmer:

18.1" H x 8.5" W x 12.7" D

(46.0cm H x 21.6cm W x 32.3cm D)



1GPR w/RWS1

(Server and Warmer sold separately)

Dimensions for Server & Warmer:

14" H x 8.5" W x 12.7" D

(35.6cm H x 21.6cm W x 32.2cm D)

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Related Products

One Position Drip Tray

For use with Single/Single SH

Product No. : 26830.0000



Two Position Drip Tray

For use with Dual/Dual SH

Product No. : 27150.0000



One Position Drip Tray




For use with RWS1

Product No. : 20213.0103

Two Position Drip Tray

For use with RWS2

Product No. : 20213.0100

Model	Agency Listing
1GPR	
1.5GPR	
RWS1	

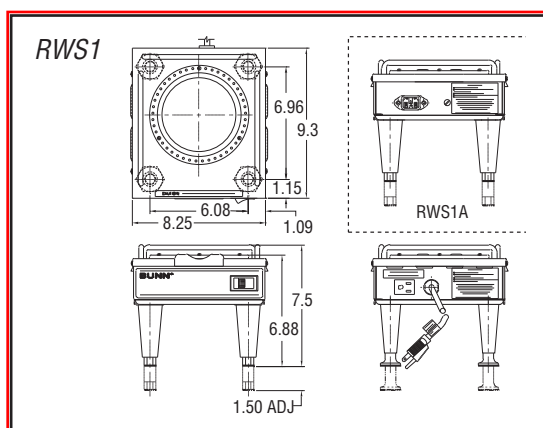
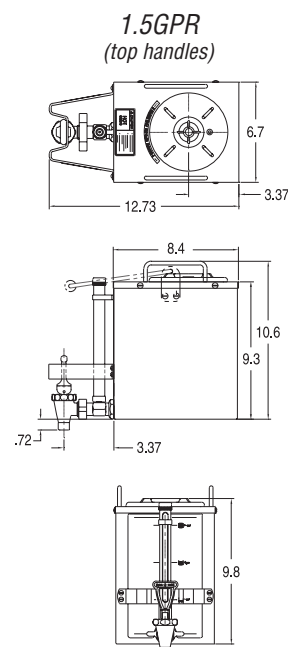
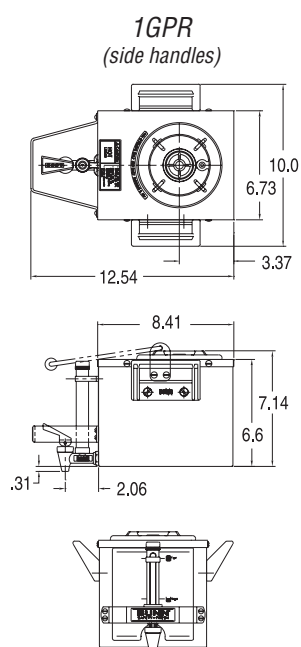
Dimensions & Specifications

CANADA



Model	Product #	Capacity gal/liter	Cubic ft ³ /m ³	Weight lbs/kg	Cord Attached
1GPR (bail handle)	12487.6000	1 / 3.79	1.0 / .028	7 / 3.8	N/A
1.5GPR-FF (top handles, fast flow faucet)	20950.6001	1.5 / 5.69	1.0 / .028	10 / 4.5	N/A

Model	Product #	Volts	Amps	Watts	Capacity	Cubic ft ³ /m ³	Weight lbs/kg	Cord Attached
RWS1 (satin nickel legs)	12203.6001	120	.83	100	1GPR or 1.5GPR	.9/.025	7 / 3.8	Yes



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2001 East Terra Lane • O'Fallon, Missouri 63366
(636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____
Location: _____
Item #: _____ Qty: _____
Model #: _____

A/A #

SIS #

Model:

T-72

T-Series:

Reach-In Solid Swing Door Refrigerator



Scan code
for video

T-72

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- ▶ Stainless steel solid doors and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.

Bottom mounted units feature:

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

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-72	3	9	78 1/8	29 1/2	78 3/8	1/2	115/60/1	9.6	5-15P	9	615
			1985	750	1991	1/2	230-240/50/1	6.9	▲	2.74	279

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

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:
T-72

T-Series: Reach-In Solid Swing Door Refrigerator



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

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

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

DOORS

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

SHELVING

- Nine (9) adjustable, heavy duty PVC coated wire shelves 24 1/8" L x 22 3/8" D (613 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

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

MODEL FEATURES

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

ELECTRICAL

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



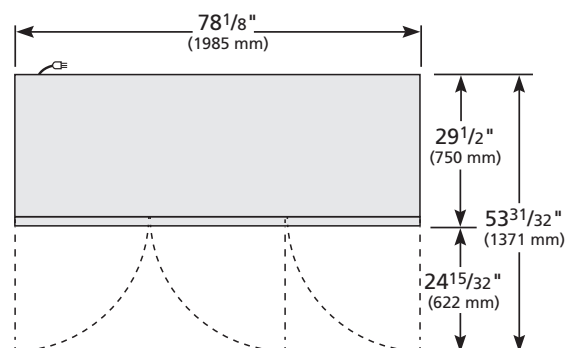
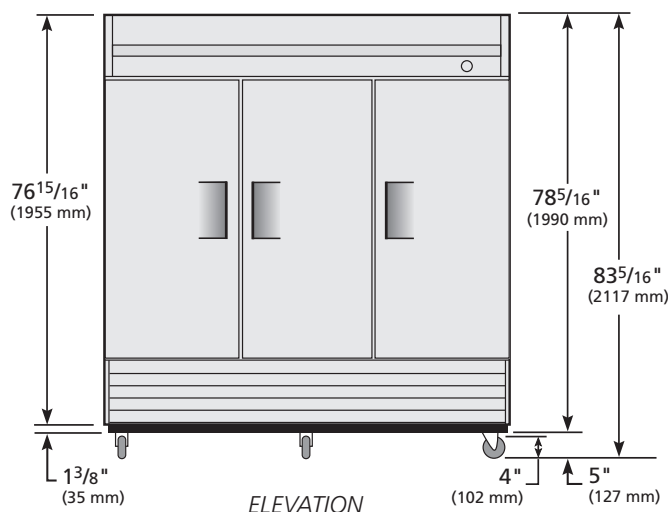
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ Alternate door hinging (factory installed).
- ☐ Additional shelves.
- ☐ Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ☐ Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ☐ Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW



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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
T-72	TFEY14E	TFEY01S	TFEY01P	TFEY143	

TRUE FOOD SERVICE EQUIPMENT

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#17 PREP COUNTER WITH HAND SINK

MUST COMPLY WITH ALL FOOD SAFETY REGULATIONS.

CONSTRUCTED OF 14 GA. TYPE 304 STAINLESS STEEL TOP AND SHELVES, 16 GA. TYPE 403 STAINLESS STEEL ON BACK, FRONT AND SIDES, 20 GA. TYPE 403 STAINLESS STEEL DOORS.

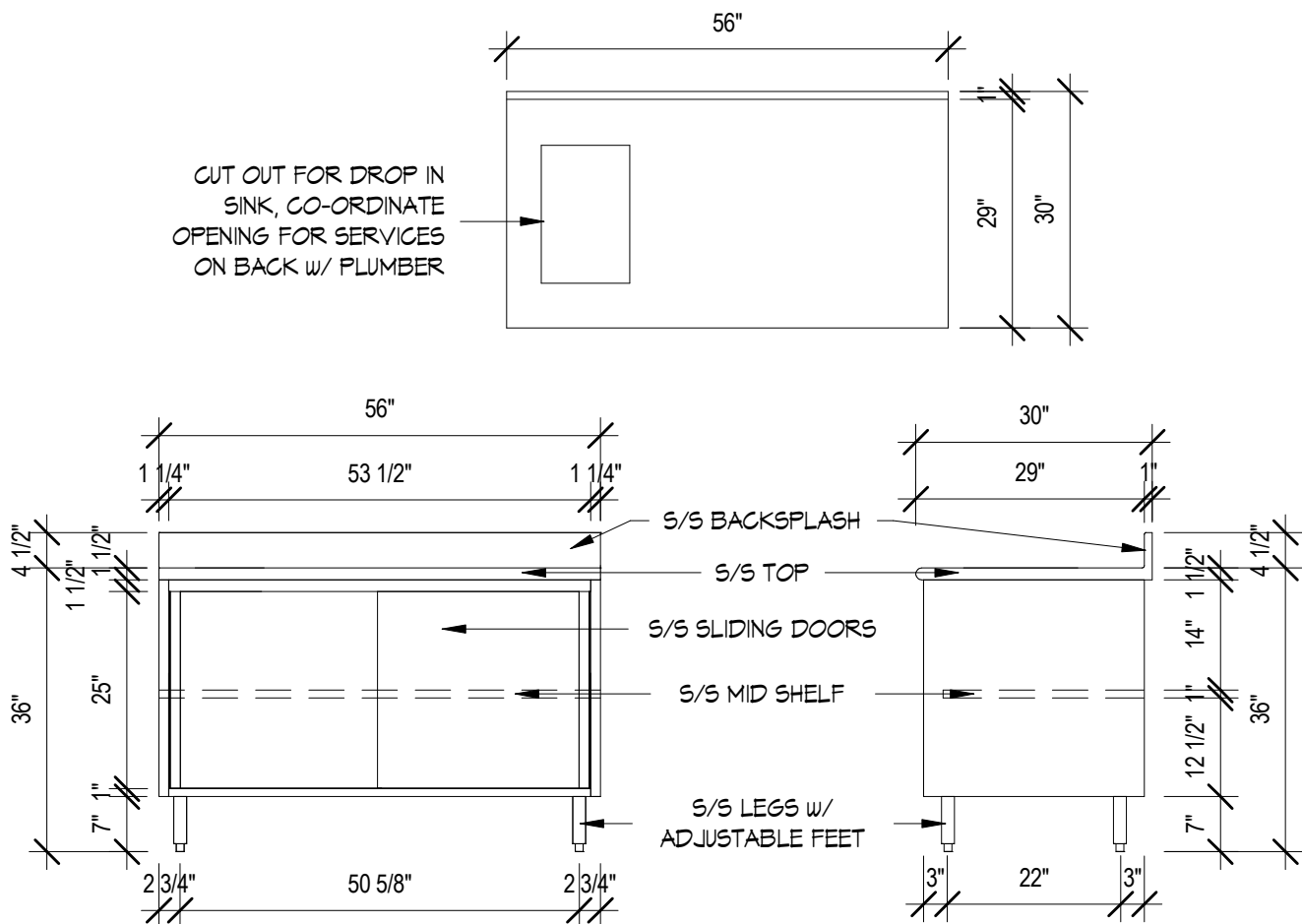
TOP TO HAVE 1 1/2" ROLLED RIM ON FRONT, SQUARE EDGES ON ENDS. SHELF TO HAVE SQUARE EDGES, SIDES TURNED DOWN 90°. REINFORCE SHELF AND TOP AS NEEDED. BACKSPLASH TO HAVE COVED JOINT TO COUNTER TOP.

SEAL SINK TO COUNTER TOP WITH APPROPRIATE SEALANT.

ALL EDGES TO HAVE SMOOTH FINISH.

1 5/8"Ø STAINLESS STEEL LEGS w/ S/S ADJUSTABLE FEET.

OVERALL PLAN AND ELEVATION VIEWS BELOW. SUPPLIER MUST PROVIDE DETAILED SHOP DRAWINGS FOR APPROVAL PRIOR TO FABRICATION.



DRAWINGS PREPARED BY:

**four
wide
DESIGN**
www.fourwidedesign.ca

PROJECT

THORNDALE RECREATIONAL FACILITY

DRAWN BY

L. FERRELL

SCALE

1/2" = 1'-0"

PROJECT #

2020-168

DATE

08/28/2020

ITEM #

#17



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Wall Cabinet, model _____. Constructed of 18 gauge type 304 stainless steel, with stainless steel fixed center shelf and top sloped for cleaning. Back is recessed, with concealed mounting plate for installation. Available with open front, with sliding doors, or with hinged doors. Doors are double-panel stainless steel, and removable for cleaning.



cabinet with open front



cabinet with hinged doors



cabinet with sliding doors

Options / Accessories

- ☐ Additional center shelves
- ☐ Door lock (suffix -L) for cabinets with hinged or sliding doors

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

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

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Item No.: _____
Project No.: _____
S.I.S. No.: _____

17A

Wall Cabinets

MODELS:

- | | | |
|---------------------------------|--|----------------------------------|
| <input type="checkbox"/> WCO-24 | <input type="checkbox"/> WCH-24 | <input type="checkbox"/> WCS-24 |
| <input type="checkbox"/> WCO-30 | <input type="checkbox"/> WCH-30 | <input type="checkbox"/> WCS-30 |
| <input type="checkbox"/> WCO-36 | <input type="checkbox"/> WCH-36 | <input type="checkbox"/> WCS-36 |
| <input type="checkbox"/> WCO-48 | <input type="checkbox"/> WCH-42 | <input type="checkbox"/> WCS-42 |
| <input type="checkbox"/> WCO-60 | <input checked="" type="checkbox"/> WCH-48 | <input type="checkbox"/> WCS-48 |
| <input type="checkbox"/> WCO-72 | <input type="checkbox"/> WCH-54 | <input type="checkbox"/> WCS-54 |
| <input type="checkbox"/> WCO-84 | <input type="checkbox"/> WCH-60 | <input type="checkbox"/> WCS-60 |
| <input type="checkbox"/> WCO-96 | <input type="checkbox"/> WCH-66 | <input type="checkbox"/> WCS-72 |
| | <input type="checkbox"/> WCH-72 | <input type="checkbox"/> WCS-84 |
| | <input type="checkbox"/> WCH-84 | <input type="checkbox"/> WCS-90 |
| | <input type="checkbox"/> WCH-90 | <input type="checkbox"/> WCS-96 |
| | <input type="checkbox"/> WCH-96 | <input type="checkbox"/> WCS-120 |

Design and Construction Features

- All type 304 stainless steel construction.
- Top is sloped forward to help reduce dust build-up.
- Stationary center shelf features safety edges. Additional shelves can be specified and are factory installed.
- Ends, back and bottom are folded and spot-welded together. All feature safety edges.
- Back is recessed, with full-length concealed mounting plate for easy installation.
- Cabinets are available with open front, hinged doors or sliding doors.
- All doors are double-panel and removable for easy cleaning.

Certifications / Approvals

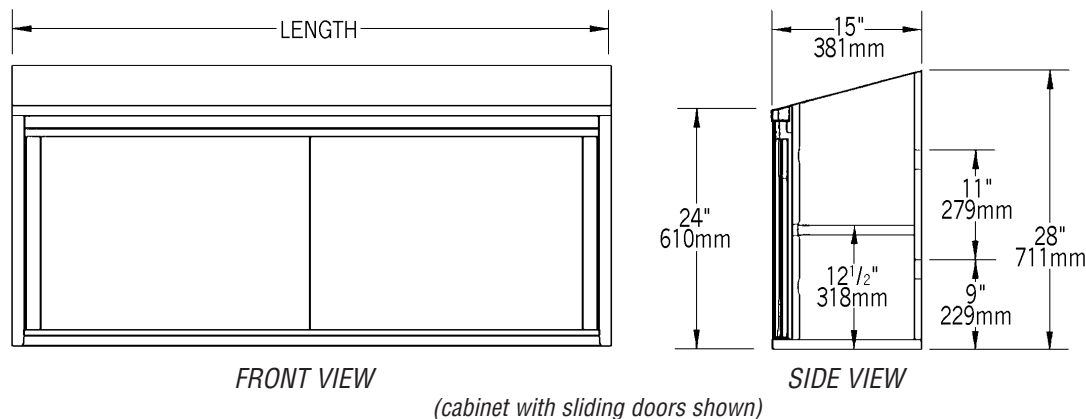
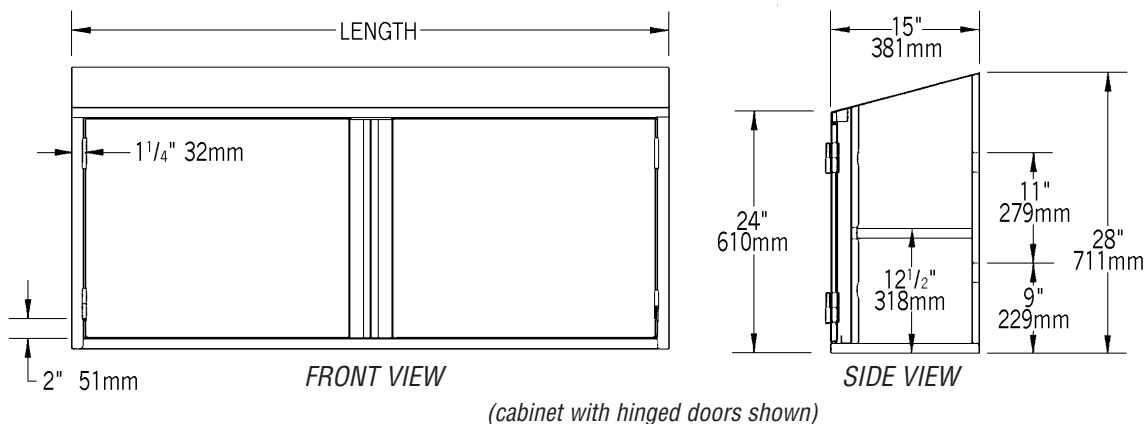




Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Wall Cabinets



...WITH OPEN FRONT	...WITH HINGED * DOORS	...WITH SLIDING * DOORS	weight		width		length	
model #	model #	model #	lbs.	kg	in.	mm	in.	mm
WCO-24	WCH-24	WCS-24	95	43.1	15"	381	24"	610
WCO-30	WCH-30	WCS-30	115	52.2	15"	381	30"	762
WCO-36	WCH-36	WCS-36	125	56.7	15"	381	36"	914
-	WCH-42	WCS-42	145	65.8	15"	381	42"	1067
WCO-48	WCH-48	WCS-48	165	74.8	15"	381	48"	1219
-	WCH-54	WCS-54	180	81.6	15"	381	54"	1372
WCO-60	WCH-60	WCS-60	195	88.5	15"	381	60"	1524
-	WCH-66	-	210	95.3	15"	381	66"	1676
WCO-72	WCH-72	WCS-72	225	102.0	15"	381	72"	1829
WCO-84	WCH-84	WCS-84	255	115.7	15"	381	84"	2134
-	WCH-90	WCS-90	267	121.1	15"	381	90"	2286
WCO-96	WCH-96	WCS-96	280	127.0	15"	381	96"	2438
-	-	WCS-120	360	163.3	15"	381	120"	3048

Optional door lock available for cabinets with doors. To order, add suffix -L (example: WCS-36-L)

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

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#18 3 COMPARTMENT SINK/SOILED DISH TABLING

MUST COMPLY WITH ALL FOOD SAFETY REGULATIONS. USE WATER TIGHT FABRICATION TECHNIQUES.

MUST FIT SEAMLESSLY WITH ENTRY SIDE OF ITEM #19 DISHWASHER.

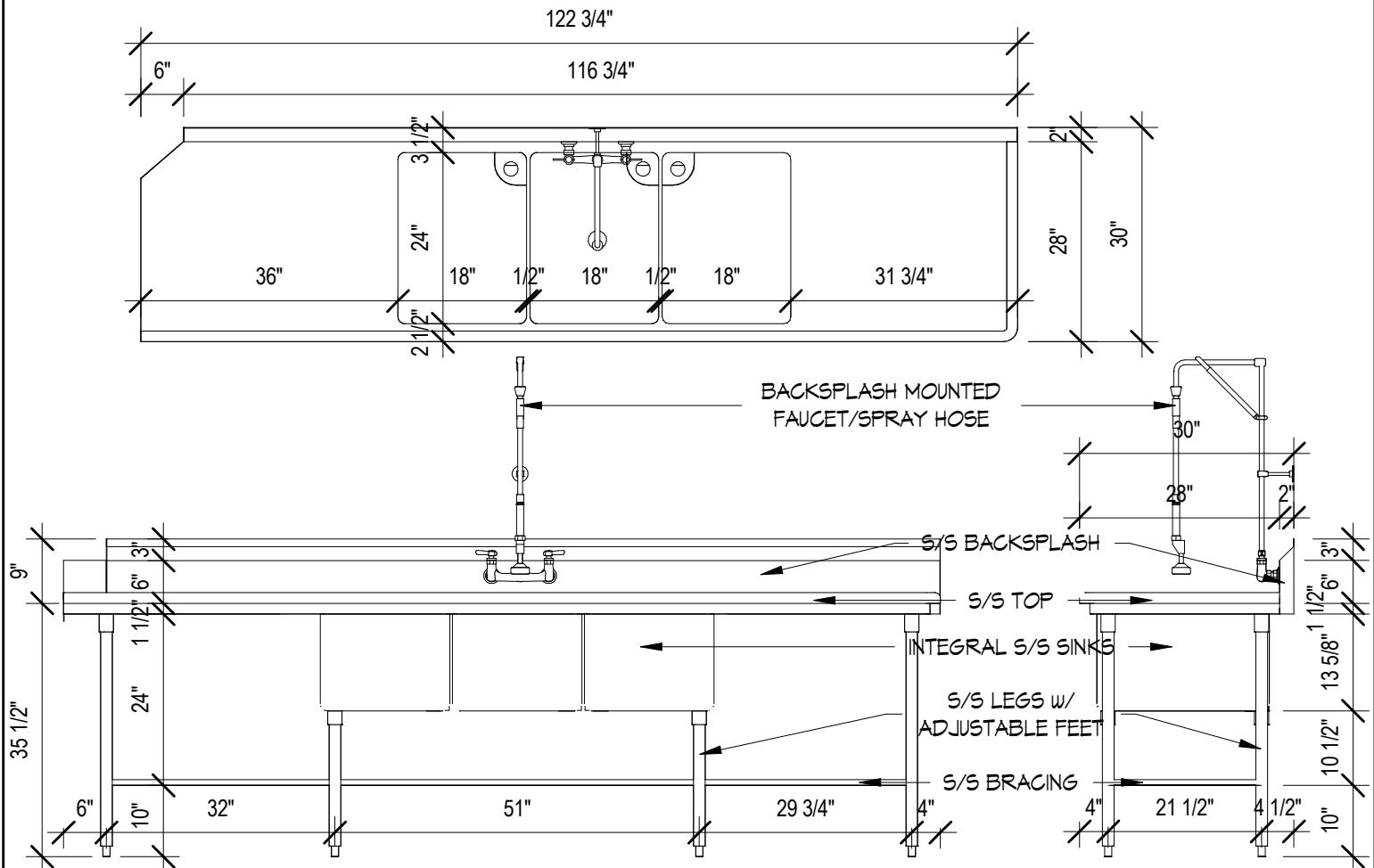
CONSTRUCTED OF 14 GA. TYPE 304 STAINLESS STEEL.

1 1/2"Ø ROLLED EDGE AT FRONT AND SIDE. BACKSPLASH TO HAVE SANITARY COVERED JOINT TO COUNTER TOP WITH 45° TOP TURN BACK. ALL EDGES TO HAVE SMOOTH FINISH.

INTEGRAL SINKS TO HAVE 3/4" RADIUS CORNERS, SQUARE EDGES AT TOP AND SANITARY COVE AT BOTTOM. INCLUDE BAR DRAIN EXTENSION/OVERFLOW TUBE AND PERFORATED CORNER STRAINER FOR EACH BOWL.

1 5/8"Ø STAINLESS STEEL LEGS w/ S/S ADJUSTABLE FEET AND BRACING AS NEEDED.

OVERALL PLAN AND ELEVATION VIEWS BELOW. SUPPLIER MUST PROVIDE DETAILED SHOP DRAWINGS FOR APPROVAL PRIOR TO FABRICATION.



DRAWINGS PREPARED BY:

**four
wide
DESIGN**
www.fourwidedesign.ca

PROJECT

THORNDALE RECREATIONAL FACILITY

DRAWN BY

L. FERRELL

SCALE

1/2" = 1'-0"

PROJECT #

2020-168

DATE

08/28/2020

ITEM #

#18



Profit from the Eagle Advantage®

Specification Sheet

Item No.: _____
Project No.: _____
S.I.S. No.: _____

18A

Sink Accessories/Replacements —Faucets and Prerinse Units

STANDARD FAUCETS

8" (203mm) centers.

model #	description
313918	8" (203mm) spout, standard, splash mounted
300716	12" (305mm) spout, standard, splash mounted
300804	14" (356mm) spout, standard, splash mounted
313919	16" (406mm) spout, standard, splash mounted
301001	12" (305mm) spout, heavy duty, splash mounted
301002	14" (406mm) spout, heavy duty, splash mounted
301003	19" (489mm) double-jointed spout, splash mounted
313075	gooseneck, splash mounted

REPAIR KIT FOR STANDARD FAUCETS

model #	description	for faucets #
304146	hot/cold stems, handles, seats, bonnet nuts, O-rings	313918, 313919
368421	hot/cold ceramic cartridge	300716, 300804

STANDARD FAUCETS WITH WRIST HANDLES

Deck mounted with 4" (102mm) centers. Features include 4" (102mm) long wrist handles and rigid gooseneck spout.

model #	description
301005	standard
301004	heavy duty



19" (483mm) double-jointed spout faucet



12" (305mm) heavy duty faucet



standard wrist handle faucet



12" (305mm) T&S faucet



T&S wrist handle faucet



T&S EXTRA HEAVY DUTY FAUCETS **OUR BEST**

Top-of-the-line. Splash mounted with 8" (203mm) centers. Features T&S quality products.

model #	description
313920	8" (203mm) spout
340380	10" (254mm) spout
313293	12" (305mm) spout
313294	14" (356mm) spout



T&S EXTRA HEAVY DUTY FAUCET WITH WRIST HANDLES **OUR BEST**

Top-of-the-line T&S quality. Deck mounted with 4" (102mm) centers. 4" (102mm) long wrist handles and rigid gooseneck spout.

model #	description
313304	extra heavy duty

EAGLE GROUP

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

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: quotes@eaglegrp.com

Certifications / Approvals



(fabricated to NSF-applicable standards)

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Profit from the Eagle Advantage®

Item No.: _____
Project No.: _____
S.I.S. No.: _____

18A

Sink Accessories/Replacements—Faucets and Prerinse Units

PowerPulse™
spray valve



POWERPULSE™ PRERINSE SPRAY UNITS

Patent-pending design. Uses pulsating jets of water to power-off dried and baked-on food in only 12 seconds (Fisher-Nickel test). Saves water, but does not sacrifice cleaning performance. Easily retrofits onto most existing prerinses.

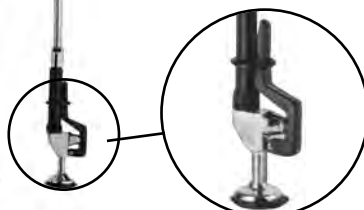
model #	description
384794	uses 0.74 gallons per minute
384795	uses 1.05 gallons per minute



splash mounted
prerinse spray unit



deck mounted
prerinse spray
unit



prerinse spray
valve assembly



wall bracket

STANDARD PRERINSE UNITS AND COMPONENTS

model #	description
300719	splash mounted spray unit
300718	deck mounted spray unit
301189	faucet add-on with 12" (305mm) spout
301190	wall bracket
313116	prerinse hose, 36" (914mm) length
313323	prerinse spray valve assembly for spray units #300718 and 300719



T&S splash mounted
prerinse spray unit



T&S deck mounted
prerinse spray unit



T&S EXTRA HEAVY DUTY **OUR BEST** PRERINSE UNITS AND COMPONENTS

Top-of-the-line.

model #	description
313296	splash mounted spray unit with wall bracket
313295	deck mounted spray unit with wall bracket
313297	faucet add-on with 12" (305mm) spout for use with #313296 unit



T&S
prerinse faucet add-on

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Rev. 03/18



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Wall-Mounted Slanted Rack Shelf, model _____ constructed of 16/304 stainless steel, with stainless steel wall brackets and drip tube.

Eagle Table-Mounted Double Sided Shelf, model _____ for use with landing shelf of dishtable, or with soiled dishtables with center island design. 1" O.D. 16/304 stainless steel tubular uprights on one end, and one end wall-mounted. Available as solid "Rack" shelf with type 304 stainless steel construction, or as "Sorting" Shelf with 1 1/2" diameter full-length tubing.

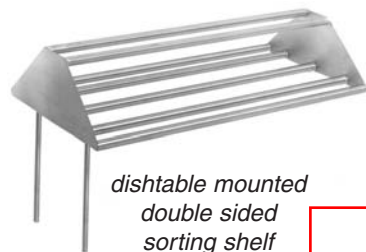
Eagle Wall-Mounted Tubular Rack Shelf, model _____ with ends constructed of 14/304 stainless steel, and 1 1/2" diameter full-length tubing. Available with all-welded or knocked-down construction.



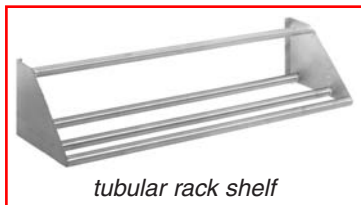
wall mounted
slanted rack shelf



dishtable mounted
double rack shelf



dishtable mounted
double sided
sorting shelf



tubular rack shelf

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Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Item No.: _____
Project No.: _____
S.I.S. No.: _____

18B

Dishtable Rack Shelves

MODELS:

☐ 605380

☐ 605381

☐ 605382

☐ 606294

☐ 606641

☐ 606642

☐ 606643

☐ 606644

☐ 605383

☐ 606295

☒ 606300

☐ 606301

☐ 606302

☐ 606303

☐ 606296

☐ 606297

☐ 606298

☐ 606299

Slanted Rack Shelves

- Shelves provide extra rack storage.
- 16 gauge stainless steel construction.
- Wall mounting brackets included.
- Complete with drip tube on left or right side.

Double Rack Shelf

- For use with soiled dishtable with landing shelf and soiled dishtables with center island design.
- 60" (1524mm) long.
- Please note that one end is wall-mounted.
- Drip tubes on wall-mounted end.

Double Sided Sorting Shelf

- For use with soiled dishtables with landing shelf and soiled dishtables with center island design.
- 60" (1524mm) long.
- Features 1 1/2" (41mm)-diameter full-length tubing.
- Please note that one end is wall-mounted.

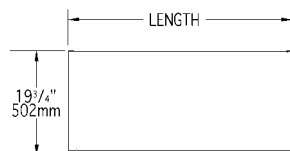
Tubular Design Rack Shelves

- Wall mounted.
- Features 1 1/2" (41mm)-diameter full-length tubing.
- Models #606300-606303 feature all-welded construction.
- Models #606296-606299 feature knock-down construction.

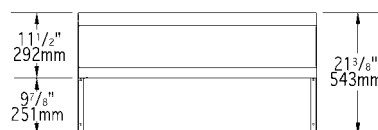


Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

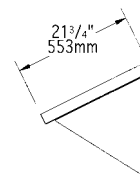
Slanted Rack Shelves



TOP VIEW



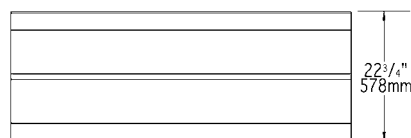
FRONT VIEW



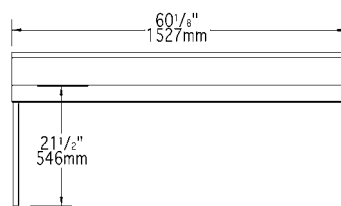
SIDE VIEW

TUBE ON LEFT		TUBE ON RIGHT		width		length		weight	
model #	model #	in.	mm	in.	mm	lbs.	kg		
605380	606641	21"	533	21"	533	20	9.0		
605381	606642	21"	533	42"	1067	30	13.6		
605382	606643	21"	533	63"	1600	40	18.1		
606294	606644	21"	533	84"	2134	50	22.7		

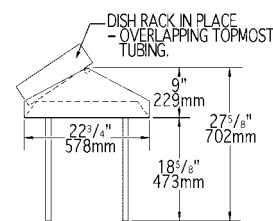
Double Rack Shelf



TOP VIEW



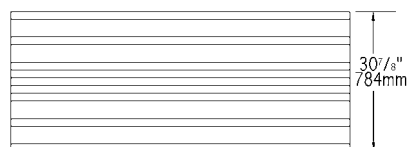
FRONT VIEW



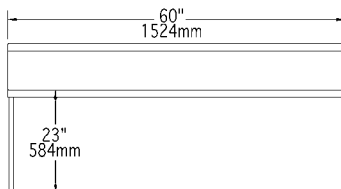
SIDE VIEW

model #	weight	lbs.	kg
605383	61	27.7	

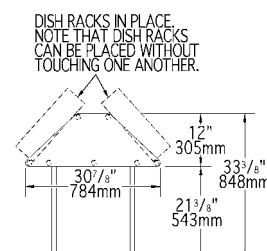
Double Sided Sorting Shelf



TOP VIEW



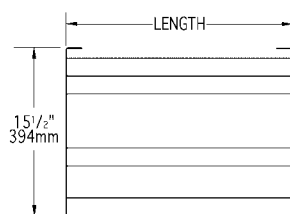
FRONT VIEW



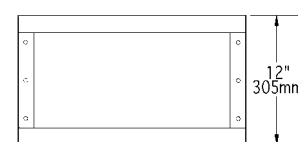
SIDE VIEW

model #	weight	lbs.	kg
606295	75	34.0	

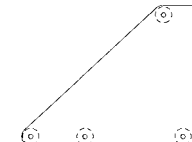
Tubular Design Rack Shelves



TOP VIEW



FRONT VIEW



SIDE VIEW

ALL-WELDED MODELS			KNOCK-DOWN MODELS			length	
model #	weight		model #	weight		in.	mm
606300	16	7.3	606296	17	7.7	21"	533
606301	25	11.3	606297	26	11.8	42"	1067
606302	34	15.4	606298	35	15.9	63"	1600
606303	43	19.5	606299	44	20.0	84"	2134

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

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Rev. 06/09

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Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Wall Cabinet, model _____. Constructed of 18 gauge type 304 stainless steel, with stainless steel fixed center shelf and top sloped for cleaning. Back is recessed, with concealed mounting plate for installation. Available with open front, with sliding doors, or with hinged doors. Doors are double-panel stainless steel, and removable for cleaning.



cabinet with open front



cabinet with hinged doors



cabinet with sliding doors

Options / Accessories

- ☐ Additional center shelves
- ☐ Door lock (suffix -L) for cabinets with hinged or sliding doors

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Item No.: _____
Project No.: _____
S.I.S. No.: _____

18C

Wall Cabinets

MODELS:

- | | | |
|---------------------------------|--|----------------------------------|
| <input type="checkbox"/> WCO-24 | <input type="checkbox"/> WCH-24 | <input type="checkbox"/> WCS-24 |
| <input type="checkbox"/> WCO-30 | <input type="checkbox"/> WCH-30 | <input type="checkbox"/> WCS-30 |
| <input type="checkbox"/> WCO-36 | <input type="checkbox"/> WCH-36 | <input type="checkbox"/> WCS-36 |
| <input type="checkbox"/> WCO-48 | <input type="checkbox"/> WCH-42 | <input type="checkbox"/> WCS-42 |
| <input type="checkbox"/> WCO-60 | <input checked="" type="checkbox"/> WCH-48 | <input type="checkbox"/> WCS-48 |
| <input type="checkbox"/> WCO-72 | <input type="checkbox"/> WCH-54 | <input type="checkbox"/> WCS-54 |
| <input type="checkbox"/> WCO-84 | <input type="checkbox"/> WCH-60 | <input type="checkbox"/> WCS-60 |
| <input type="checkbox"/> WCO-96 | <input type="checkbox"/> WCH-66 | <input type="checkbox"/> WCS-72 |
| | <input type="checkbox"/> WCH-72 | <input type="checkbox"/> WCS-84 |
| | <input type="checkbox"/> WCH-84 | <input type="checkbox"/> WCS-90 |
| | <input type="checkbox"/> WCH-90 | <input type="checkbox"/> WCS-96 |
| | <input type="checkbox"/> WCH-96 | <input type="checkbox"/> WCS-120 |

Design and Construction Features

- All type 304 stainless steel construction.
- Top is sloped forward to help reduce dust build-up.
- Stationary center shelf features safety edges. Additional shelves can be specified and are factory installed.
- Ends, back and bottom are folded and spot-welded together. All feature safety edges.
- Back is recessed, with full-length concealed mounting plate for easy installation.
- Cabinets are available with open front, hinged doors or sliding doors.
- All doors are double-panel and removable for easy cleaning.

Certifications / Approvals

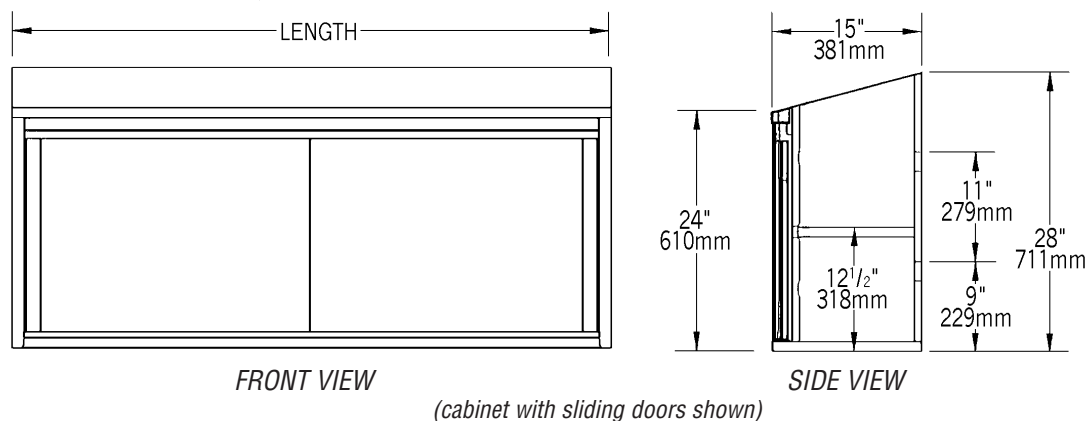
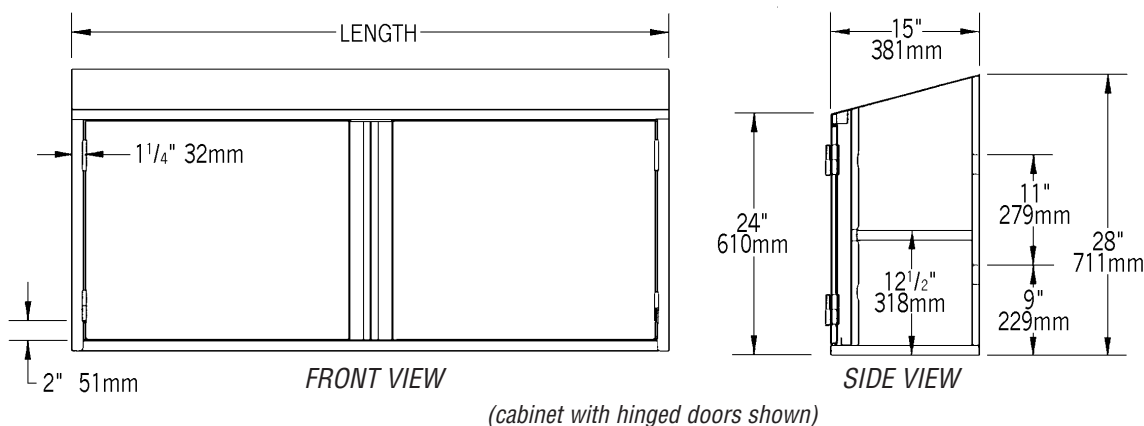




Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Wall Cabinets



...WITH OPEN FRONT	...WITH HINGED * DOORS	...WITH SLIDING * DOORS	weight		width		length	
model #	model #	model #	lbs.	kg	in.	mm	in.	mm
WCO-24	WCH-24	WCS-24	95	43.1	15"	381	24"	610
WCO-30	WCH-30	WCS-30	115	52.2	15"	381	30"	762
WCO-36	WCH-36	WCS-36	125	56.7	15"	381	36"	914
-	WCH-42	WCS-42	145	65.8	15"	381	42"	1067
WCO-48	WCH-48	WCS-48	165	74.8	15"	381	48"	1219
-	WCH-54	WCS-54	180	81.6	15"	381	54"	1372
WCO-60	WCH-60	WCS-60	195	88.5	15"	381	60"	1524
-	WCH-66	-	210	95.3	15"	381	66"	1676
WCO-72	WCH-72	WCS-72	225	102.0	15"	381	72"	1829
WCO-84	WCH-84	WCS-84	255	115.7	15"	381	84"	2134
-	WCH-90	WCS-90	267	121.1	15"	381	90"	2286
WCO-96	WCH-96	WCS-96	280	127.0	15"	381	96"	2438
-	-	WCS-120	360	163.3	15"	381	120"	3048

Optional door lock available for cabinets with doors. To order, add suffix -L (example: WCS-36-L)

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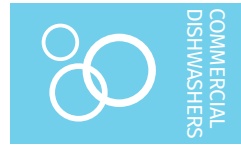
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Project _____
AIA # _____ SIS # _____
Item # _____ Quantity _____ C.S.I. Section 14400



AM15 ELECTRIC

High Temperature Door-Style Dishwashing Machine



STANDARD FEATURES

- + .74 gallons per rack final rinse water
- + 58 racks per hour – hot water sanitizing
- + NSF pot and pan listed for 2-, 4- & 6-minute cycles
- + Timed wash cycles for 1, 2, 4 or 6 minutes
- + Solid state, integrated controls with digital status indicators
- + Self-draining, high efficiency stainless steel pump and stainless steel impeller
- + Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- + Spring counterbalanced chamber with polyethylene guides
- + Revolving, interchangeable upper and lower anticlogging wash arms
- + Revolving, interchangeable upper and lower rinse arms
- + Slanted, self-locating, one-piece scrap screen and basket system
- + Automatic fill
- + Door actuated start
- + Automatic drain closure
- + Vent fan control
- + External booster activation
- + Delime cycle
- + Service diagnostics
- + NAFEM Data Protocol capable
- + Straight-through or corner installation
- + Hot water sanitation
- + $\frac{3}{4}$ " pressure regulator valve

SPECIFIER STATEMENT

Hobart AM15 Door Machine (standard height) high temp. Specified unit will be Hobart AM15 high temperature hood-type dishwashing machine. Features include digital controls, NSF pot and pan listing for 2-, 4- & 6-minute cycles, auto door start with auto fill & auto drain closure, interchangeable stainless steel wash and rinse arms, delime cycle, service diagnostics, up to 58 racks per hour, .74 U.S. gallons per rack.

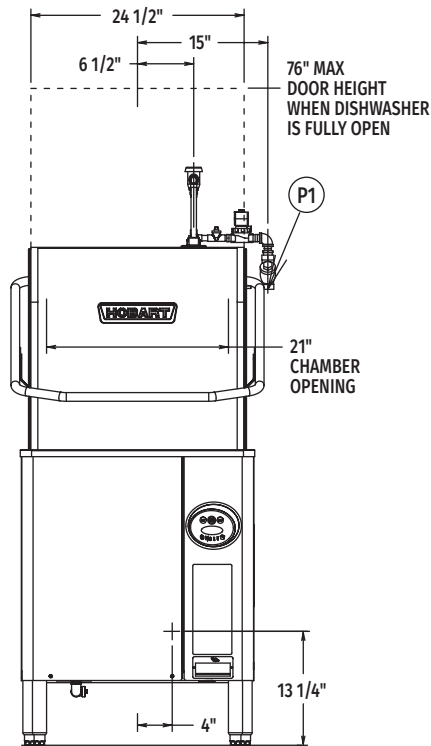
1 year parts and labor warranty.

OPTIONS & ACCESSORIES (Available at extra cost)

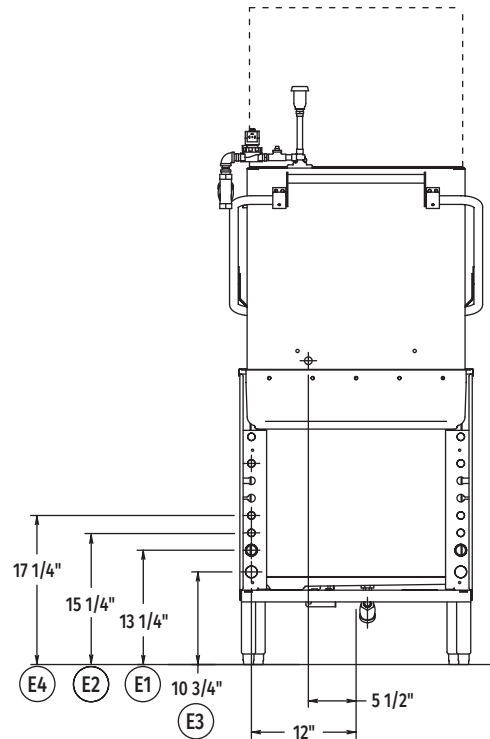
- ☒ Sense-A-Temp™ 70°F rise electric booster heater
- ☐ Single point electric kit (*field* installed) for booster equipped machines (3ph only)
- ☐ Single point electric kit (*factory* installed) for booster equipped machines (3ph only)
- ☐ Peg rack
- ☐ Combination rack
- ☐ Splash panel kit (for corner installations)
- ☐ Flanged and seismic feet
- ☐ End of cycle audible alarm (field activated)
- ☐ Delime notification (field activated)
- ☐ Front loading kit (field installation required)
- ☐ Drain water tempering kit
- ☐ Water hammer arrestor kit

AM SELECT SERIES – AM15 ELECTRIC

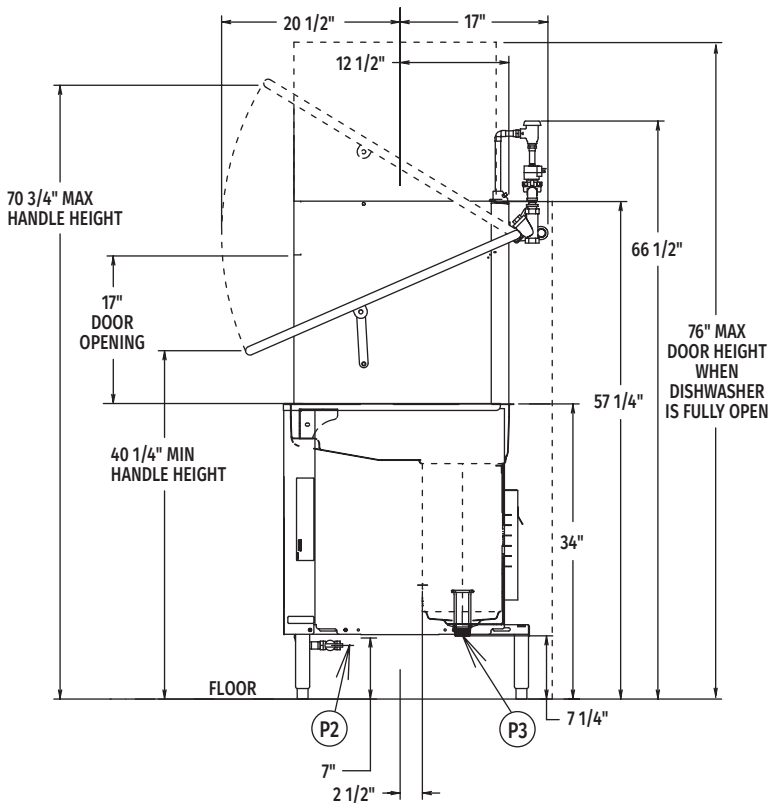
Approved by _____ Date _____ Approved by _____ Date _____



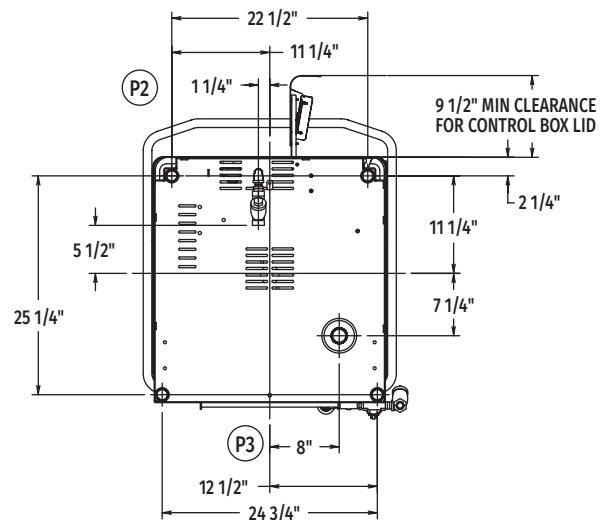
Front View



Rear View



Right Side View



Bottom View



AM15 ELECTRIC

High Temperature Door-Style Dishwashing Machine

LEGEND

Electrical Connections	
E1	Electric tank heat, motors & controls: 3/4" or 1" conduit, 13-1/4" AFF.
E2	External booster control (optional). 1/2" conduit hole. (Booster 1 & booster 2) 0.1 amps @120 FAC, 15-1/4" AFF.
E3	Internal electric booster heater (optional): 1" conduit, 10-3/4" AFF.
E4	Vent fan control. 1/2" conduit hole. (VFC1 & VFC2) 1.5 amps @ nameplate supply voltage, "ON", 17-1/4" AFF.
NOTE: Optional single point connection (when selected) can utilize either E1/E2 conduit.	
Plumbing Connections	
P1	Common water connection (for use without internal booster heater): 180°F minimum incoming water, 3/4" FTP, 52-1/2" AFF.
P2	Common water connection (for use with internal booster heater): 110°F minimum incoming water, 3/4" FTP, 7" AFF.
P3	Drain connection: 1-1/2 NPT, 7-1/4" AFF.
NOTE: Cold water connection at P3 (as needed) when optional drain water tempering kit is included: 55-80°F recommended water, 1/2" MPT, 7" AFF.	

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

E1 AM15 with Electric Tank Heat, Motors and Controls			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	43.0	50	50
208-240/60/3	24.9	30	30
480/60/3	13.4	15	15

E2 Booster Heat 8.5kW, Minimum 110°F Incoming Water			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	35.4	50	50
208-240/60/3	20.4	30	30
480/60/3	10.2	15	15

SPECIFICATIONS

Capacities

Racks Per Hour (maximum)	58
Dishes per Hour (average 25 per rack)	1,450
Glasses per Hour (average 45 per rack)	2,610
Wash Tank (U.S. gallons)	14

Motor Horsepower

Wash	2
------	---

Water Consumption

Wash Pump (gallons per minute – Weir Test)	160
--	-----

Rinse

Minutes Operated during Hour of Capacity Operation	9.66
Seconds of Rinse per Rack	10
Rate of Rinse Flow (gallons per minute at 20 lbs. flow pressure)	4.4
Rinse Cycle (gallons per rack at 20 PSI flow)	.74-180°F Min.

Peak Rate of Drain Flow

Gallons per Minute (initial rate with full tank)	14
--	----

Heating

Electric Tank Heating Unit (kW)	5
Electric Booster Heater (kW) (optional)	8.5

Exhaust Requirements

Shipping Weight (approximate)	354 lbs. (without booster) 384 lbs. (with booster)
-------------------------------	---

Crated Dimensions

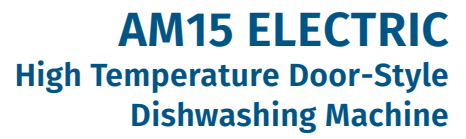
Common Electrical Connection (Single Point) Service Includes Tank Heat, Motors, Controls and Internal Booster Heater			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/3	45.4	60	60
480/60/3	23.7	30	30
*200-240/50/3	45.4	60	60
*380-415/50/3	25.2	30	30
NOTE: Only available in 3ph machines, field or factory installed options.			

Plumbing Notes: Water hammer arrestor (meeting ASSE-1010 standard or equivalent) in common water supply line at service connection.

Recommended water hardness to be 4-6 grains or less for best results.

Recommended building flowing water pressure to the dishwasher is 15-25 PSI. If pressures higher than 25 PSI are present, a pressure regulating valve with internal thermal expansion bypass must be supplied (by others) in the water line to the dishwasher.

For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.



Technical drawing of a roof structure showing dimensions and angles. The drawing includes a 30° angle, a vertical dimension of 9.000, a horizontal dimension of 6.000, a horizontal dimension of 10.000, a horizontal dimension of 20.000 ± 125, a horizontal dimension of 1.000, a horizontal dimension of 1.750, and a horizontal dimension of 11 1/4" ROLL.

Diagram illustrating the corner installation of a rack system. The diagram shows a rack unit with a depth of 5.686 inches, labeled "FROM CHAMBER". The rack is positioned in a corner, with a 15" clearance for service aff 27" indicated on the right side. The total height of the rack is 30". A note indicates "NOTE RACK TRACK REPOSITION FOR CORNER INSTALLED UNITS". The rack is labeled "DISPLAY". The clearance for service aff 27" is also indicated as 20 3/4" at the bottom.

Printed in U.S.A.



Profit from the Eagle Advantage®

Specification Sheet

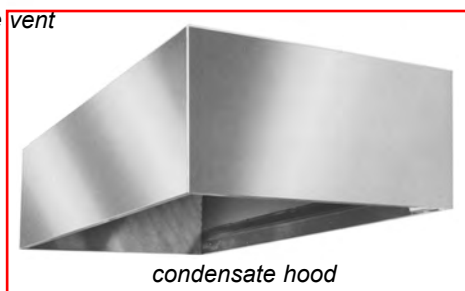
Short Form Specifications

Eagle SPEC AIR® Condensate Vents, model _____. Heavy gauge type 304 stainless steel. Continuously welded liquid tight. Mounts to dishwasher end vents. Furnished with stainless steel ceiling plate. Specify make and model of dishwasher.

Eagle SPEC AIR® Dishwasher Condensate Hood, model _____. Heavy gauge type 304 stainless steel. Continuously welded liquid tight. Furnished with full perimeter gutter with drain tube, exhaust collar, and front and rear hangar brackets.



condensate vent



condensate hood

Options / Accessories

Options available for Type II hoods.
See catalog sheet EG55.05.

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com • www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC Division: Phone 800-637-5100

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

Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

Item No.: _____
Project No.: _____
S.I.S. No.: _____

20

SPEC AIR® Condensate Vents and Hoods

MODELS:

☒ HDC3636

☐ HDC3642

☐ HDC3648

☐ HDC4242

☐ HDC4848

☐ HDC4860

☐ DVS-48

☐ DVS-60

☐ DVS-72

All Models*

For use in commercial kitchens, dishrooms, or other non-grease heat or smoke removal applications.

Condensate Vents—DVS Series

- Heavy gauge type 304 stainless steel hood surfaces.
- Seams of vent are continuously liquid-tight.
- Mounts to dishwasher end vents.

Condensate and Type II** Hoods—HDC Series

- Heavy gauge type 304 stainless steel construction.
- Seams of canopy are continuously liquid-tight.
- Full perimeter gutter with drain tube located on the left.
- 12" x 12" (305 x 305mm) exhaust collar.
- Front and rear full length hanging brackets.
- NFPA-96 approval for Type II*.

* Condensate Vents and Hoods do not include installation supplies and materials, hanging of ventilator, exhaust and supply fans, curbs, ductwork, transitions, penetrating and sealing of roof or ceiling, trim, flashing, permits, fire protection system or tests, air balancing, electrical of any nature or any special requirements from local authorities.

** For Type II applications, optional baffles are available. To order, add suffix "S" to model number. Example: HDC3636S

Certifications / Approvals

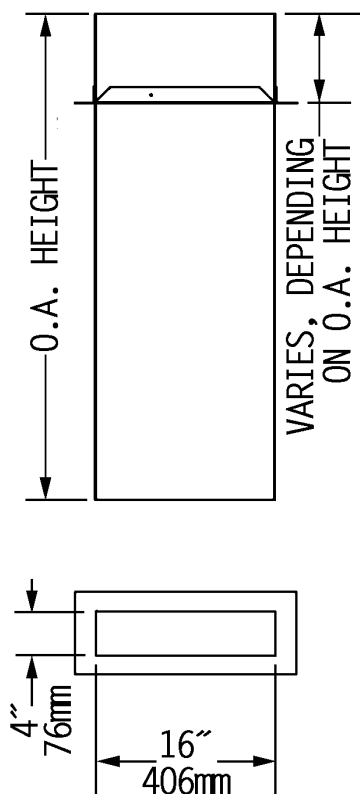


NFPA-96

Item No.: _____
Project No.: _____
S.I.S. No.: _____

SPEC AIR® Condensate Vents and Hoods

DVS Series Condensate Vents

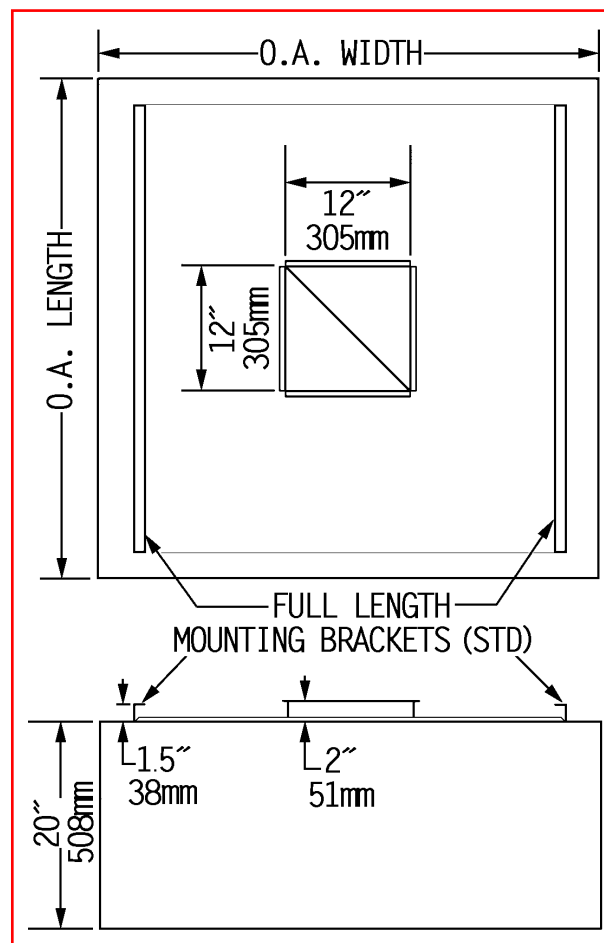


model #	outer dimensions *						weight	
	width**		length**		height			
	in.	mm	in.	mm	in.	mm	lbs.	kg
DVS-48	4"	102	16"	406	48"	1219	60	27.2
DVS-60	4"	102	16"	406	60"	1524	75	34.0
DVS-72	4"	102	16"	406	72"	1829	90	40.8

* If you have other size requirements, please call the factory.

** Outer width and length dimensions exclude 2" (51mm) flange.

HDC Series Condensate & Type II Hoods



model #	overall dimensions *				weight	
	width		length			
	in.	mm	in.	mm	lbs.	kg
HDC3636	36"	914	36"	914	150	68.0
HDC3642	36"	914	42"	1067	155	70.3
HDC3648	36"	914	48"	1219	175	79.4
HDC4242	42"	1067	42"	1067	194	88.0
HDC4848	48"	1319	48"	1219	206	93.4
HDC4860	48"	1319	60"	1524	226	102.5

* If you have other size requirements, please call the factory.

EAGLE GROUP

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Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com • www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC Division: Phone 800-637-5100

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Rev. 08/20

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

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.

#21 CLEAN DISH TABLING

MUST COMPLY WITH ALL FOOD SAFETY REGULATIONS. USE WATER TIGHT FABRICATION TECHNIQUES.

MUST FIT SEAMLESSLY WITH EXIT SIDE OF ITEM #19 DISHWASHER.

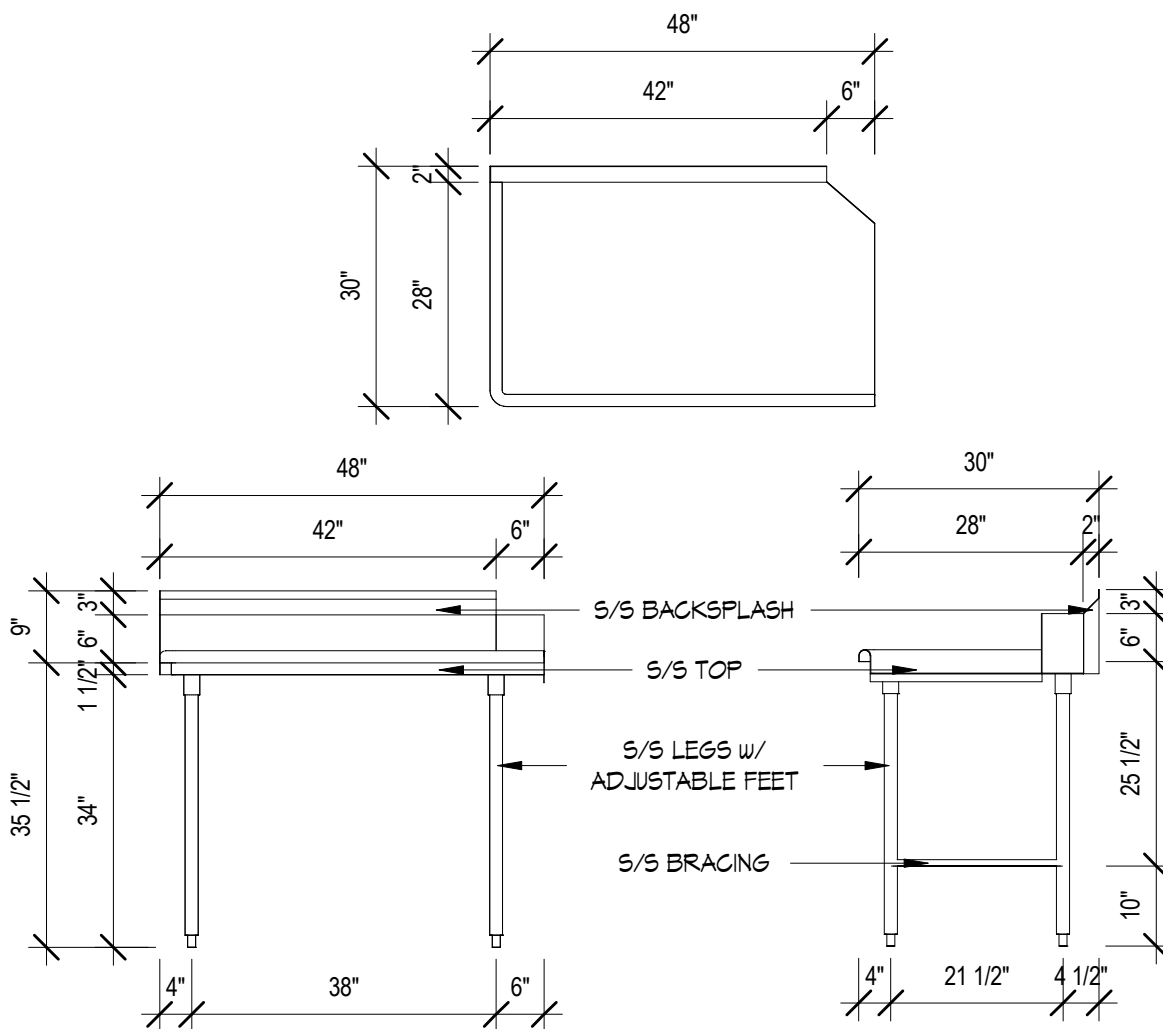
CONSTRUCTED OF 14 GA. TYPE 304 STAINLESS STEEL.

1 1/2"Ø ROLLED EDGES AT FRONT AND SIDE.

SHELF TO HAVE SQUARE EDGES, SIDES TURNED DOWN 90°. REINFORCE SHELF AS NEEDED.

1 5/8"Ø STAINLESS STEEL LEGS w/ S/S ADJUSTABLE FEET AND BRACING AS NEEDED.

OVERALL PLAN AND ELEVATION VIEWS BELOW. SUPPLIER MUST PROVIDE DETAILED SHOP DRAWINGS FOR APPROVAL PRIOR TO FABRICATION.



DRAWINGS PREPARED BY:

**four
wide
DESIGN**
www.fourwidedesign.ca

PROJECT

THORNDALE RECREATIONAL FACILITY

DRAWN BY

L. FERRELL

SCALE

1/2" = 1'-0"

PROJECT #

2020-168

DATE

08/28/2020

ITEM #

#21

BRUTE Containers

	DESCRIPTION	ITEM #	COLOR	HEIGHT	DIAMETER
10 GALLON	BRUTE 10 GALLON CONTAINER GRAY	FG261000GRAY	GRAY	17.13"	15.63"
	BRUTE 10 GALLON CONTAINER WHITE	FG261000WHT	WHITE	17.13"	15.63"
	BRUTE 10 GALLON CONTAINER RED	FG261000RED	RED	17.13"	15.63"
	BRUTE 10 GALLON CONTAINER YELLOW	FG261000YEL	YELLOW	17.13"	15.63"
	BRUTE 10 GALLON CONTAINER BLUE	1779699	BLUE	17.13"	15.63"
	BRUTE 10 GALLON CONTAINER DARK GREEN	FG261000DGRN	DARK GREEN	17.13"	15.63"
	BRUTE 10 GALLON CONTAINER BLACK	1926827	BLACK	17.13"	15.63"
20 GALLON	BRUTE 20 GALLON CONTAINER GRAY	FG262000GRAY	GRAY	22.91"	19.38"
	BRUTE 20 GALLON CONTAINER WHITE	FG262000WHT	WHITE	22.91"	19.38"
	BRUTE 20 GALLON CONTAINER RED	FG262000RED	RED	22.91"	19.38"
	BRUTE 20 GALLON CONTAINER YELLOW	FG262000YEL	YELLOW	22.91"	19.38"
	BRUTE 20 GALLON CONTAINER BLUE	FG262000BLUE	BLUE	22.91"	19.38"
	BRUTE 20 GALLON CONTAINER DARK GREEN	FG262000DGRN	DARK GREEN	22.91"	19.38"
	BRUTE 20 GALLON CONTAINER BLACK	1779734	BLACK	22.91"	19.38"
	BRUTE 20 GALLON RECYCLING CONTAINER BLUE	FG262073BLUE	BLUE	22.91"	19.38"
	BRUTE 20 GALLON RECYCLING CONTAINER DARK GREEN	1926828	DARK GREEN	22.91"	19.38"
32 GALLON	BRUTE 32 GALLON CONTAINER GRAY	FG263200GRAY	GRAY	27.77"	21.92"
	BRUTE 32 GALLON CONTAINER WHITE	FG263200WHT	WHITE	27.77"	21.92"
	BRUTE 32 GALLON CONTAINER RED	FG263200RED	RED	27.77"	21.92"
	BRUTE 32 GALLON CONTAINER YELLOW	FG263200YEL	YELLOW	27.77"	21.92"
	BRUTE 32 GALLON CONTAINER BLUE	FG263200BLUE	BLUE	27.77"	21.92"
	BRUTE 32 GALLON CONTAINER DARK GREEN	FG263200DGRN	DARK GREEN	27.77"	21.92"
	BRUTE 32 GALLON CONTAINER BLACK	1867531	BLACK	27.77"	21.92"
	BRUTE 32 GALLON RECYCLING CONTAINER BLUE	FG263273BLUE	BLUE	27.77"	21.92"
	BRUTE 32 GALLON RECYCLING CONTAINER DARK GREEN	1788472	DARK GREEN	27.77"	21.92"
44 GALLON	BRUTE 44 GALLON CONTAINER GRAY	FG264360GRAY	GRAY	31.50"	24.00"
	BRUTE 44 GALLON CONTAINER WHITE	1779740	WHITE	31.50"	24.00"
	BRUTE 44 GALLON CONTAINER RED	FG264360RED	RED	31.50"	24.00"
	BRUTE 44 GALLON CONTAINER YELLOW	FG264360YEL	YELLOW	31.50"	24.00"
	BRUTE 44 GALLON CONTAINER BLUE	FG264360BLUE	BLUE	31.50"	24.00"
	BRUTE 44 GALLON CONTAINER DARK GREEN	1779741	DARK GREEN	31.50"	24.00"
	BRUTE 44 GALLON CONTAINER BLACK	FG264360BLA	BLACK	31.50"	24.00"
	BRUTE 44 GALLON RECYCLING CONTAINER BLUE	FG264307BLUE	BLUE	31.50"	24.00"
	BRUTE 44 GALLON RECYCLING CONTAINER DARK GREEN	1926829	DARK GREEN	31.50"	24.00"
55 GALLON	BRUTE 55 GALLON CONTAINER GRAY	FG265500GRAY	GRAY	33.19"	26.38"
	BRUTE 55 GALLON CONTAINER WHITE	FG265500WHT	WHITE	33.19"	26.38"
	BRUTE 55 GALLON CONTAINER RED	FG265500RED	RED	33.19"	26.38"
	BRUTE 55 GALLON CONTAINER YELLOW	FG265500YEL	YELLOW	33.19"	26.38"
	BRUTE 55 GALLON CONTAINER BLUE	1779732	BLUE	33.19"	26.38"
	BRUTE 55 GALLON CONTAINER DARK GREEN	FG265500DGRN	DARK GREEN	33.19"	26.38"
	BRUTE 55 GALLON CONTAINER BLACK	1779739	BLACK	33.19"	26.38"

10 & 55 GALLON CONTAINERS FEATURE STRAIGHT WALL DESIGN





SlimJim®

The Slim Jim® container delivers the durability needed for commercial environments combined with brand new innovation to increase worker productivity. New product features and accessories deliver the most efficient solution for collection, transportation, and disposal of multi-stream waste and recyclables.

Features and Benefits:

- Venting channels make removing liners up to 80% easier, improving productivity and reducing the risk of worker injury
- Four bag cinches secure liners around the rim of the container and allow for quick, knot-free liner changes
- Handles at the base and rim of the container improve grip and control while lifting and emptying full containers
- Rim with rib-strengthened design increases strength and resists crushing
- Build a recycling station with a variety of dolly and lid options to meet any facility need

COLORS AVAILABLE

Blue, Green, Black, Beige, Brown, Gray, Yellow*, Red*

* 23-gallon only

Material Composition:

Injection molded with a high-quality resin blend.

Accessories:

STAINLESS STEEL DOLLIES

- Slim Jim® Single Dolly
- Slim Jim® Double Dolly
- Slim Jim® Triple Dolly
- Slim Jim® Quadruple Dolly

RESIN DOLLY

- Slim Jim® Trainable Dolly

LIDS

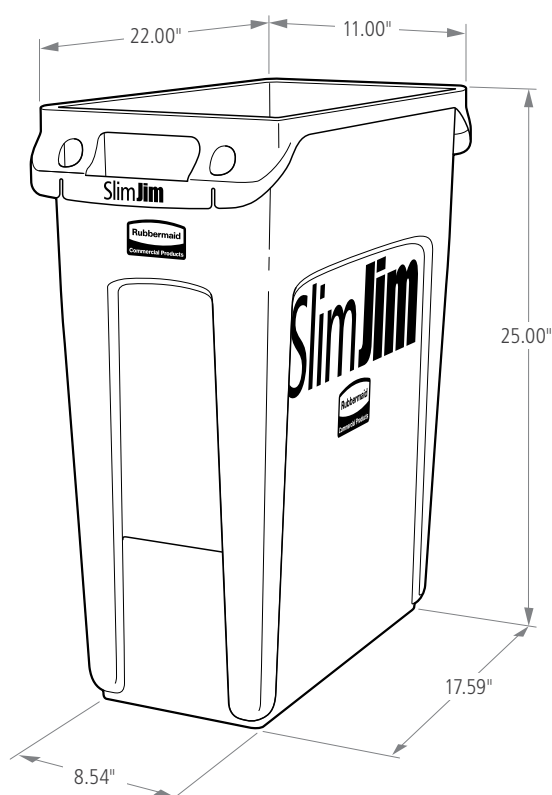
- Bottles and Cans Lid
- Paper Lid
- Mixed Recycling Lid
- Hinged Lid
- Swing Lid

SLIM JIM® CONTAINERS

22



23-Gallon Slim Jim® Container



16-Gallon Slim Jim® Container

SLIM JIM® CONTAINERS

SKU #	DESCRIPTION	COLOR	CAPACITY		LENGTH		WIDTH		HEIGHT		PACK SIZE
			GAL	L	IN	CM	IN	CM	IN	CM	
1971258	SLIM JIM® CONTAINER	GRAY	16	61	22"	55.88	11"	27.94	25"	63.50	4
1955959	SLIM JIM® CONTAINER	BLACK	16	61	22"	55.88	11"	27.94	25"	63.50	4
1971259	SLIM JIM® CONTAINER	BEIGE	16	61	22"	55.88	11"	27.94	25"	63.50	4
1956181	SLIM JIM® CONTAINER	BROWN	16	61	22"	55.88	11"	27.94	25"	63.50	4
1971257	SLIM JIM® CONTAINER	BLUE	16	61	22"	55.88	11"	27.94	25"	63.50	4
1955960	SLIM JIM® CONTAINER	GREEN	16	61	22"	55.88	11"	27.94	25"	63.50	4
FG354060GRAY	SLIM JIM® CONTAINER	GRAY	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354060BLA	SLIM JIM® CONTAINER	BLACK	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354060BEIG	SLIM JIM® CONTAINER	BEIGE	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956187	SLIM JIM® CONTAINER	BROWN	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956185	SLIM JIM® CONTAINER	BLUE	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956186	SLIM JIM® CONTAINER	GREEN	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956188	SLIM JIM® CONTAINER	YELLOW	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956189	SLIM JIM® CONTAINER	RED	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354007BLUE	SLIM JIM® CONTAINER	BLUE (RECYCLING)	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354007GRN	SLIM JIM® CONTAINER	GREEN (RECYCLING)	23	87	22"	55.88	11"	27.94	30"	76.20	4



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Director's Choice® Hot Food Serving Unit, model _____. Top to be 16/304 stainless steel, turned down on all sides. 1½" square type 304 stainless steel all-welded tubular base. Stainless steel apron on operator's side. Fully mobile with 5" poly tread casters, two with brake. Quick release spring loaded docking device keeps adjoining units together. Fully insulated 12" x 20" hot food wells with individual thermostatic controls. Standard laminate front panel is holly berry red (Wilsonart® #D307-60).

Optional drains connect to common manifold to drain at left end with ¾" ball valve (NPTF) provided.



hot food unit shown with optional single sneeze guard, optional tray slide and optional laminate end panels



exclusive docking device joins units together without the use of tools

Options / Accessories

- | | |
|--|--|
| <input type="checkbox"/> Laminated end panels | <input type="checkbox"/> Display lights for overshell |
| <input type="checkbox"/> Stainless steel end panels | <input type="checkbox"/> Removable stainless undershell |
| <input type="checkbox"/> Stainless steel front panel | <input type="checkbox"/> Specify laminate _____ |
| <input type="checkbox"/> Tray slide* - stainless | <input type="checkbox"/> Individual drains with manifold |
| <input type="checkbox"/> Work shelf** | <input type="checkbox"/> 12" x 20" food pans |
| <input type="checkbox"/> Rear doors and panels*** | <input type="checkbox"/> AutoFill® Water System |
| <input type="checkbox"/> Sneeze guards - single tier | <input type="checkbox"/> Custom options (see EG8154) |
| <input type="checkbox"/> Sneeze guards - double tier | |

* Available in solid ribbed, square tubular or round tubular. For front, rear, or ends.

** Available in hardwood, stainless steel, poly, or Richlite®. For front, rear, or ends.

*** Available in hinged, solid, or louvered

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

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

Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

Item No.: _____
Project No.: _____
S.I.S. No.: _____

23

Director's Choice® Hot Food Units

MODELS:

- | | | |
|--|--------------------------------------|--------------------------------------|
| <input type="checkbox"/> DCS2-HFU-A | <input type="checkbox"/> DCS3-HFU-B* | <input type="checkbox"/> DCS5-HFU-B* |
| <input type="checkbox"/> DCS2-HFU-B* | <input type="checkbox"/> DCS3-HFU-C* | <input type="checkbox"/> DCS5-HFU-C* |
| <input type="checkbox"/> DCS2-HFU-C* | <input type="checkbox"/> DCS4-HFU-B* | <input type="checkbox"/> DCS6-HFU-B* |
| <input checked="" type="checkbox"/> DCS3-HFU-A | <input type="checkbox"/> DCS4-HFU-C* | <input type="checkbox"/> DCS6-HFU-C* |

* See chart on back for complete model numbers.

Design and Construction Features

- 30" (762mm) wide top is solid, constructed of 16 gauge type 304 stainless steel, die-formed, welded, polished, and reinforced with hat channel.
- Welded 1½" (38mm) type 304 stainless steel square tubular base construction.
- Open-base frame features type 304 stainless steel apron on operator's side.
- Three working heights available—see Catalog Sheet EG33.07:
 - 34" (864mm) standard working height complies with ADA guidelines for accessibility standards.
 - 30" (762mm) for middle schools.
 - 28" (711mm) low profile for elementary schools and nursing/healthcare facilities.
- Fully mobile - standard 5" (127mm) poly tread casters, two with brake (brake casters on server side).
- Tray slide heights available – see Catalog Sheet EG33.07:
 - 31" (787mm) standard height for high schools.
 - 27" (686mm) standard height for middle schools.
 - 25" (635mm) height for elementary schools and nursing/healthcare facilities.
- Wired to cord and plug. Single-phase and three-phase units available.
- Standard front holly berry red (Wilsonart® D307-60) laminate mounted on 18 gauge galvanized subpanel.
- Quick-release spring-loaded docking device keeps adjoining units together without the use of tools.
- All units accommodate optional accessories, including tray slides, work shelves, and removable undershelves. See Catalog Sheet EG33.07.

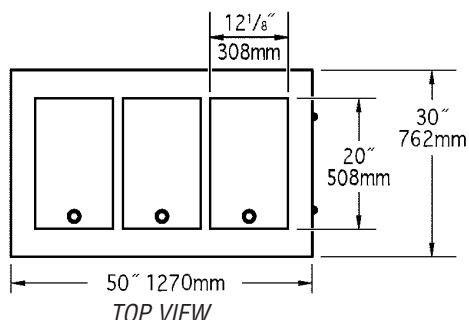
Certifications / Approvals



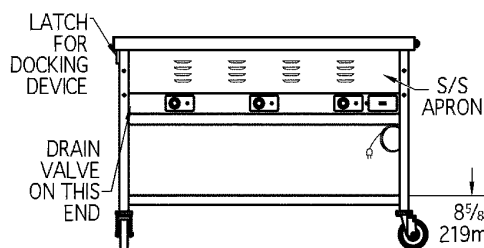


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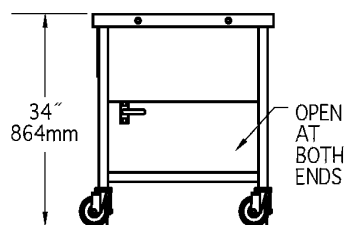
Director's Choice® Hot Food Units



Please note:
 50" (1270mm) model
 shown with optional drains.



FRONT VIEW (OPERATOR'S SIDE)



SIDE VIEW

Receptacle configurations Required

30 AMP 120V model # DCS2-HFU-A	50 AMP 120V model # DCS3-HFU-A	15 AMP 240V model # DCS2-HFU-B	20 AMP 240V model # DCS2-HFU-C DCS3-HFU-B
furnished with NEMA 5-30 plug	furnished with NEMA 5-50 plug	furnished with NEMA 6-15 plug	furnished with NEMA 6-20 plug

30 AMP 240V model # DCS3-HFU-C DCS4-HFU-B	50 AMP 240V model # DCS4-HFU-C DCS5-HFU-B DCS5-HFU-C DCS6-HFU-B DCS6-HFU-C	20A 3Ø 240V model # DCS2-HFU-B-3 DCS2-HFU-C-3 DCS3-HFU-B-3 DCS3-HFU-C-3 DCS4-HFU-B-3	20A 3Ø 240V model # DCS4-HFU-C-3 DCS5-HFU-B-3 DCS5-HFU-C-3 DCS6-HFU-B-3 DCS6-HFU-C-3
furnished with NEMA 6-30 plug	furnished with NEMA 6-50 plug	furnished with NEMA 15-20 plug	furnished with NEMA 15-30 plug

		Units with Single-Phase						Units with Three-Phase			
		1200W* 120V		900/1200W* 208/240V		1200/1600W* 208/240V		900/1200W* 208/240V		1200/1600W* 208/240V	
# of wells	length in. mm	model #	amps	model #	amps	model #	amps	model #	amps	model #	amps
2	36" 914	DCS2-HFU-A	20.0	DCS2-HFU-B	8.7/10.0	DCS2-HFU-C	11.5/13.3	DCS2-HFU-B-3	7.5/8.7	DCS2-HFU-C-3	10.0/11.6
3	50" 1270	DCS3-HFU-A	30.0	DCS3-HFU-B	13.0/15.0	DCS3-HFU-C	17.3/20.0	DCS3-HFU-B-3	7.5/8.7	DCS3-HFU-C-3	10.0/11.6
4	64" 1626	n/a		DCS4-HFU-B	17.3/20.0	DCS4-HFU-C	23.0/26.7	DCS4-HFU-B-3	11.4/13.2	DCS4-HFU-C-3	15.3/17.7
5	78" 1981	n/a		DCS5-HFU-B	21.6/25.0	DCS5-HFU-C	28.9/33.4	DCS5-HFU-B-3	15.0/17.3	DCS5-HFU-C-3	20.0/23.1
6	96" 2438	n/a		DCS6-HFU-B	26.0/30.0	DCS6-HFU-C	34.6/40.0	DCS6-HFU-B-3	15.0/17.3	DCS6-HFU-C-3	20.0/23.1

* Watts per well.

Individual drain for each well available. Drains connect to common manifold, and drain to left end. 3/4" (19mm)-diameter ball valve provided (NPTF). To order, add suffix "-D" to model number. Example: DCS3-HFU-A-D

New optional AutoFill® Water System available for units with drains. To order, add "A" in front of the first dash in model number. Example: DCS3A-HFU-A-D

Optional laminate end panels available. To order, add suffix "-LEP" to model number. Example: DCS3-HFU-A-LEP

Optional stainless steel front panel in lieu of laminate front panel available. To order, add suffix "-S" to model number. Example: DCS3-HFU-A-S

Optional stainless steel end panels available. To order, add suffix "-SEP" to model number. Example: DCS3-HFU-A-S-SEP

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Profit from the Eagle Advantage®

Specification Sheet

Item No.: _____
Project No.: _____
S.I.S. No.: _____

23A

Director's Choice® Options and Accessories

MODELS:

- | | | |
|-------------------------------------|---|------------------------------------|
| <input type="checkbox"/> DC*-RSU | <input type="checkbox"/> DC*-TS-SRS | <input type="checkbox"/> DC*-WS-RL |
| <input type="checkbox"/> DC*-RSUL | <input type="checkbox"/> DC*-WS-MT | <input type="checkbox"/> SBH-1/3 |
| <input type="checkbox"/> DC*-TS-TS | <input checked="" type="checkbox"/> DC*-WS-ST | <input type="checkbox"/> SBH-1/6 |
| <input type="checkbox"/> DC*-TS-TSR | <input type="checkbox"/> DC*-WS-PT | |

* See charts for complete model numbers.

Removable Undershelves

Type 304 stainless steel. Lifts out without tools.

description	SOLID model #	LOUVERED model #
For 36" (914mm) long units	DC2-RSU	DC2-RSUL
For 50" (1270mm) long units	DC3-RSU	DC3-RSUL
For 64" (1626mm) long units	DC4-RSU	DC4-RSUL
For 78" (1981mm) long units	DC5-RSU	DC5-RSUL
For 96" (2438mm) long units	DC6-RSU	DC6-RSUL

Rear Doors and Panels

Stainless steel. Sliding and hinged doors available. Fixed and lift-off panels available. Offered for units of all length. Call factory for available models.

Optional Stainless Steel Panels

Heavy gauge type 304 stainless steel. Available for all units.

description	add suffix #
Stainless steel front panels*	-S**
Stainless steel end panels	-SEP***

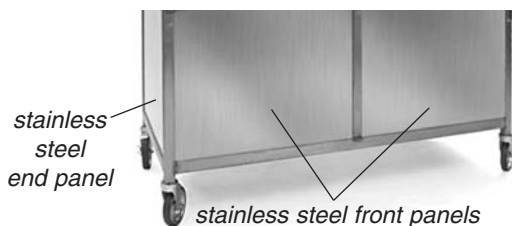
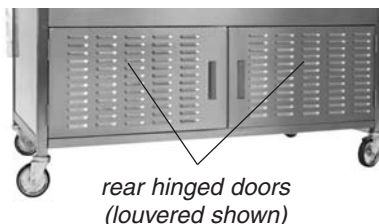
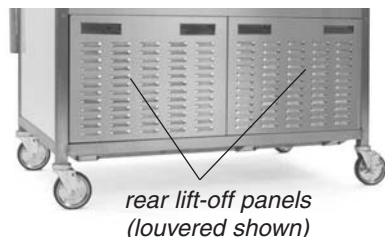
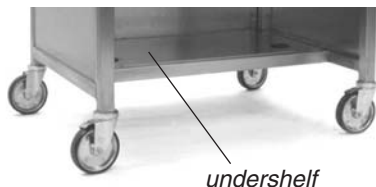
* Available in place of standard laminate front panels.

** Example: DCS3-ICU-S

*** Example: DCS3-EMU-SEP

Optional Laminate End Panels

Available for all units except Corner Transition Units. To order, add suffix "-LEP" to model number. Example: DCS2-CSU-LEP



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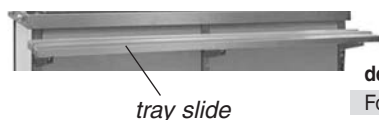
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Director's Choice® Options and Accessories

Tray Slides

11½" (292mm)-wide. Heavy gauge type 304 stainless steel. Stainless steel drop brackets included. Available in 1" (25mm) square tubular 3-bar style, 1¼" (32mm)-diameter round tubular 3-bar style, or solid with two raised "ribs".



tray slide

description	length in. mm	weight lbs. kg	SQUARE TUBULAR model #	ROUND TUBULAR model #	SOLID RIBBED model #
For end only *	30" 762	26 11.8	DCE-TS-TS	DCE-TS-TSR	DCE-TS-SRS
For 36" (914mm) long units	36" 914	30 13.6	DC2-TS-TS	DC2-TS-TSR	DC2-TS-SRS
For 50" (1270mm) long units	50" 1270	36 16.3	DC3-TS-TS	DC3-TS-TSR	DC3-TS-SRS
For 64" (1626mm) long units	64" 1626	40 18.1	DC4-TS-TS	DC4-TS-TSR	DC4-TS-SRS
For 78" (1981mm) long units	78" 1981	52 23.6	DC5-TS-TS	DC5-TS-TSR	DC5-TS-SRS
For 96" (2438mm) long units	96" 2438	75 34.0	DC6-TS-TS	DC6-TS-TSR	DC6-TS-SRS

* Must be factory-installed.

Work Shelves

8" (203mm) wide. Includes stainless steel drop brackets.



work shelf

description	length in. mm	weight lbs. kg	1¼"-THICK HARDWOOD model #	18/304 STAINLESS model #	½"-THICK POLY model #	½"-THICK RICHLITE® model #
For end only *	30" 762	26 11.8	DCE-WS-MT	DCE-WS-ST	DCE-WS-PT	DCE-WS-RL
For 36" (914mm) long units	36" 914	30 13.6	DC2-WS-MT	DC2-WS-ST	DC2-WS-PT	DC2-WS-RL
For 50" (1270mm) long units	50" 1270	36 16.3	DC3-WS-MT	DC3-WS-ST	DC3-WS-PT	DC3-WS-RL
For 64" (1626mm) long units	64" 1626	40 18.1	DC4-WS-MT	DC4-WS-ST	DC4-WS-PT	DC4-WS-RL
For 78" (1981mm) long units	78" 1981	52 23.6	DC5-WS-MT	DC5-WS-ST	DC5-WS-PT	DC5-WS-RL
For 96" (2438mm) long units	96" 2438	75 34.0	DC6-WS-MT	DC6-WS-ST	DC6-WS-PT	DC6-WS-RL

* Must be factory-installed.

Stainless Steel Bottle Holders

U.S. Patent #7,003,969. Type 300 series stainless steel construction. 2⅞" (63mm)-diameter holes punched to accommodate plastic condiment bottles. Fits Cold Food Units, Hot Food Units, Hot Food Service Counters, and traditional 1/3- or 1/6-size food pan applications.

#SBH-1/6
 stainless steel
 bottle holder
 (bottles not
 included)



description	model #
7" x 6½" x 5½" (178 x 165 x 140mm), holds four bottles	SBH-1/6
7" x 12¼" x 5½" (178 x 324 x 140mm), holds eight bottles	SBH-1/3

Varied Working Heights of Director's Choice® Units

Available for Director's Choice® units except for Refrigerated Milk Unit. Consult factory for limitations.

description	working height of unit	tray slide height* of unit	add prefix** in front of DCS #
"Elementary School"	28" (711mm)	25" (635mm)	E ***
"Middle School"	30" (762mm)	27" (686mm)	M
"High School"	34" (864mm) ****	31" (787mm)	

* To order units with varied tray slide heights, consult factory.

** Example: MDCS3-HFU-A

*** Elementary School height currently not available for "-CFURN" Cold Food Units (EG33.01).

**** Standard overall height of all units.

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23B

Director's Choice® Options and Accessories

MODELS:

☐ DC*-SO-ST ☐ SSH* ☐ ASH*
☐ DC*-SO-DT ☒ BSH*

* See charts for complete model numbers.



single tier sneeze guard



double tier sneeze guard



display light



heat lamp

Sneeze Guards...

Features stainless steel shelf with 15/64" (6mm)-thick fixed sneeze guards made of Tuffak® CM-2 abrasion-resistant material polycarbonate. Must be ordered at the same time as base unit. Factory-installation is required on sneeze guards and options.

...Single Tier

14"-tall x 15 1/8"-wide (356 x 386mm).

description	length		weight		model #
	in.	mm	lbs.	kg	
For 36" (914mm) long units	36"	914	50	22.7	DC2-SO-ST
For 50" (1270mm) long units	50"	1270	88	39.9	DC3-SO-ST
For 64" (1626mm) long units	64"	1626	125	56.7	DC4-SO-ST
For 78" (1981mm) long units	78"	1981	155	70.3	DC5-SO-ST
For 96" (2438mm) long units	96"	2438	240	108.9	DC6-SO-ST

...Double Tier

24"-tall x 24 1/2"-wide (610 x 622mm).

description	length		weight		model #
	in.	mm	lbs.	kg	
For 36" (914mm) long units	36"	914	80	36.3	DC2-SO-DT
For 50" (1270mm) long units	50"	1270	118	53.5	DC3-SO-DT
For 64" (1626mm) long units	64"	1626	155	70.3	DC4-SO-DT
For 78" (1981mm) long units	78"	1981	185	83.9	DC5-SO-DT
For 96" (2438mm) long units	96"	2438	270	122.5	DC6-SO-DT

Options for Sneeze Guards

Display lights – 120V. Includes cord and NEMA 5-15P plug to exit through base at operator's right. Cannot be used on HFU units (see EG33.02) or with optional heat lamps. One light per tier. To order, add suffix "-L". Example: DC2-SO-ST-L

Heat lamps – 120V. Includes 6' (1829mm) cord and NEMA 5-15P plug (NEMA 5-20P on 1500W unit). 450 to 1500W output depending on length. Attaches to underside of sneeze guard (or to underside of bottom sneeze guard for double-tier). Cannot be used with optional display lights. To order, add suffix "-F". Example: DC2-SO-ST-F

Fully Enclosed Sneeze Guards – For "pass-over" operation. Facilitates complete food protection. To order, replace "SO" in model number with "SOF". Example: DC2-SOF-ST

End Guards – To order, add suffix "-EG". Example: DC2-SO-ST-EG

Tempered Glass Panels – Consult factory.

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Director's Choice® Options and Accessories

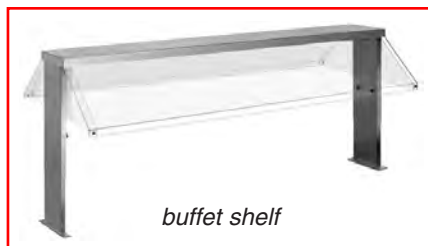


serving shelf

Serving Shelves

With clear polycarbonate sneeze guard. 15½" (394mm) height.

description	length		weight		model #
	in.	mm	lbs.	kg	
For 36" (914mm) long units	36"	914	25	11.3	SSH2
For 50" (1270mm) long units	50"	1270	30	13.6	SSH3
For 64" (1626mm) long units	64"	1626	35	15.9	SSH4
For 78" (1981mm) long units	78"	1981	40	18.1	SSH5
For 96" (2438mm) long units	96"	2438	50	22.7	SSH6



buffet shelf

Buffet Shelves

With clear polycarbonate sneeze guard. 23¾"–27¾" (606–708mm) adjustable height.

description	length		weight		model #
	in.	mm	lbs.	kg	
For 36" (914mm) long units	36"	914	25	11.3	BSH2
For 50" (1270mm) long units	50"	1270	30	13.6	BSH3
For 64" (1626mm) long units	64"	1626	35	15.9	BSH4
For 78" (1981mm) long units	78"	1981	40	18.1	BSH5
For 96" (2438mm) long units	96"	2438	50	22.7	BSH6



tilt/adjustable sneeze guard

Tilt/Adjustable Sneeze Guards

With clear polycarbonate sneeze guard. 15½" (394mm) height.

description	length		weight		model #
	in.	mm	lbs.	kg	
For 36" (914mm) long units	36"	914	25	11.3	ASH2
For 50" (1270mm) long units	50"	1270	30	13.6	ASH3
For 64" (1626mm) long units	64"	1626	35	15.9	ASH4
For 78" (1981mm) long units	78"	1981	40	18.1	ASH5
For 96" (2438mm) long units	96"	2438	50	22.7	ASH6

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