



ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_  
 MODEL #: \_\_\_\_\_  
 PROJECT NAME: \_\_\_\_\_

081619

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

## "ST6-SSK" STAINLESS STEEL TOP WORK TABLES



### 16GA TOP AND STAINLESS STEEL LEGS AND ADJUSTABLE UNDERSHELF

#### FEATURES:

- 16 GAUGE STAINLESS STEEL TOP
- TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- TOP IS SOUND DEADENED
- REINFORCED WITH 1"X2" CHANNEL RUNNING ENTIRE LENGTH OF TABLE
- 1-1/2" STALLION EDGE ON FRONT AND REAR WITH SIDE EDGES 90 DEGREE BEND DOWN FOR TABLE LINE-UP
- STAINLESS BASE WITH ADJUSTABLE UNDERSHELF
- ADJUSTABLE BULLET FEET
- SHIPPED KNOCKED-DOWN, EASY-TO-ASSEMBLE
- NSF AND CSA CERTIFIED



ST6-3048SSK

#### CONSTRUCTION:

- TOP: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

#### MATERIAL:

- TOP: 16 GAUGE STAINLESS STEEL TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- SHELF: 18 GAUGE STAINLESS STEEL, (36" WIDE TABLES, 16 GAUGE LOWER SHELF)
- LEGS: 1-5/8" ROUND O.D., 16 GAUGE TUBULAR STAINLESS STEEL
- GUSSETS: STAINLESS STEEL
- FEET: 1" ADJUSTABLE STAINLESS BULLET FEET

#### OPTIONAL ACCESSORIES

DESCRIPTION	MODEL #	QTY
DRAWER		
DRAWER LOCK		
CASTERS		
OVERSHELVES		
SINKS		
POT RACK		

#### 16 GAUGE TOP W/ ADJUSTABLE SHELF

24" WIDE	QTY	30" WIDE	QTY	36" WIDE	QTY	48" WIDE	QTY
ST6-2424SSK		ST6-3024SSK		ST6-3624SSK		-	
ST6-2430SSK		ST6-3030SSK		ST6-3630SSK		-	
ST6-2436SSK		ST6-3036SSK		ST6-3636SSK		-	
ST6-2448SSK		ST6-3048SSK		ST6-3648SSK		ST6-4848SSK	
ST6-2460SSK		ST6-3060SSK		ST6-3660SSK		ST6-4860SSK	
ST6-2472SSK		ST6-3072SSK		ST6-3672SSK		ST6-4872SSK	
ST6-2484SSK		ST6-3084SSK		ST6-3684SSK		ST6-4884SSK	
ST6-2496SSK		ST6-3096SSK		ST6-3696SSK		ST6-4896SSK	
ST6-24108SSK		ST6-30108SSK		ST6-36108SSK		ST6-48108SSK	
ST6-24120SSK		ST6-30120SSK		ST6-36120SSK		ST6-48120SSK	
ST6-24132SSK		ST6-30132SSK		ST6-36132SSK		ST6-48132SSK	
ST6-24144SSK		ST6-30144SSK		ST6-36144SSK		ST6-48144SSK	

## DETAILED SPECIFICATIONS

• UNITS 7 FT. AND LARGER ARE FURNISHED WITH SIX LEGS.  
 • FINISHED SIZE OF UNDERSHELF.  
 SHELF LENGTH = LENGTH MINUS 4.875"  
 SHELF WIDTH = WIDTH MINUS 4.25

### 16 GAUGE TOP W/ ADJUSTABLE SHELF

LENGTH	24" WIDE	WT. (LBS)	30" WIDE	WT. (LBS)	36" WIDE	WT. (LBS)	48" WIDE	WT. (LBS)
24"	ST6-2424SSK	42	ST6-3024SSK	47	ST6-3624SSK	56	-	-
30"	ST6-2430SSK	47	ST6-3030SSK	53	ST6-3630SSK	66	-	-
36"	ST6-2436SSK	53	ST6-3036SSK	60	ST6-3636SSK	73	-	-
48"	ST6-2448SSK	65	ST6-3048SSK	74	ST6-3648SSK	90	ST6-4848SSK	113
60"	ST6-2460SSK	76	ST6-3060SSK	88	ST6-3660SSK	107	ST6-4860SSK	134
72"	ST6-2472SSK	88	ST6-3072SSK	101	ST6-3672SSK	126	ST6-4872SSK	155
84"	ST6-2484SSK	107	ST6-3084SSK	123	ST6-3684SSK	152	ST6-4884SSK	189
96"	ST6-2496SSK	118	ST6-3096SSK	136	ST6-3696SSK	170	ST6-4896SSK	211
108"	ST6-24108SSK	130	ST6-30108SSK	149	ST6-36108SSK	187	ST6-48108SSK	234
120"	ST6-24120SSK	140	ST6-30120SSK	163	ST6-36120SSK	204	ST6-48120SSK	256
132"	ST6-24132SSK	152	ST6-30132SSK	177	ST6-36132SSK	221	ST6-48132SSK	281
144"	ST6-24144SSK	164	ST6-30144SSK	191	ST6-36144SSK	238	ST6-48144SSK	305

### MODEL # STRUCTURE

24 = WIDTH OF WORK SURFACE  
 6 = 16GA WORK SURFACE  
 ST = STAINLESS STEEL TOP

30 = LENGTH OF WORK SURFACE  
 SS = STAINLESS LEGS & SHELF  
 K = K.D. W/ ADJUSTABLE BRACING

**ST6-2430SSK**

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



3601 S. Banker St. • Effingham, IL 62401 • PO BOX 609 • quotes@johnboos.com

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



**“WE MAKE THE KITCHEN BETTER!”**

**ATOSA USA, INC.**

**Toll Free: 855-855-0399 Email: info@atosausa.com**

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California, Colorado, Florida, Georgia, Illinois,  
New Jersey, Ohio, Texas, Washington

**MODELS:**

**ATHC-9P / ATHC-18P**

# Insulated Warming & Holding Cabinets

## Standard Features

- Stainless steel exterior & interior
- ATHC-9 holds nine(9) 18 X 26 pans and  
ATHC-18 holds eighteen(18) 18 X 26 pans
- Heating mode with adjustable temperature  
settings between 80°F and 220°F
- Easy to read LED display
- Transparent clear polycarbonate door with  
90° stay open feature for loading of product
- Humidifying water tray to prevent loss of  
moisture and preserve food
- Fully insulated cabinet with environmentally  
friendly foaming material prevents heat  
loss, provides energy savings and  
environmental protection
- Integrated slides and removable control  
drawer for easy cleaning
- 6' power cord
- Four(4) casters standard – two locking, two  
swivel

**ATHC-9P**



**ATHC-18P**



**1 YEAR PARTS AND LABOR WARRANTY**



Conforms to ANSI  
STD Z83.11b-2009 (2011)  
Certified for CA  
STD 1.8B-2009 (2011)  
Conforms to NSF/ANSI STD.4



REV. 07/23



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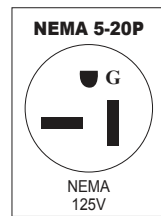
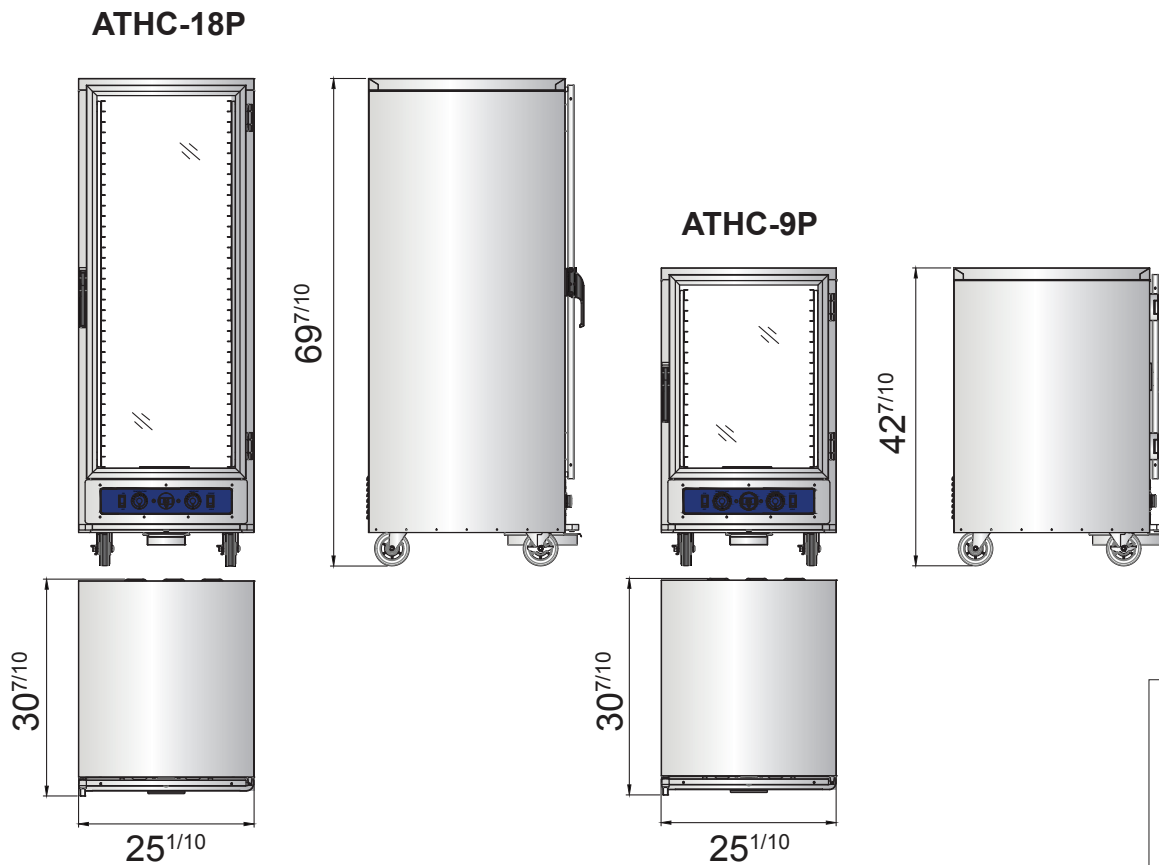
California, Colorado, Florida, Georgia, Illinois,  
New Jersey, Ohio, Texas, Washington

**“WE MAKE THE KITCHEN BETTER!”**

**SPECIFICATIONS**

Models	Description	Voltage (V)	Frequency	Power(W)	Temperature Control Range (°F)	Capacity (layers)	Exterior Dimensions (inch)	Gross Weight (lbs)
ATHC-9P	Heated cabinet(9 pans)	120	60	2000	80-220	9	25 <sup>1/10</sup> ×30 <sup>7/10</sup> ×42 <sup>7/10</sup>	168
ATHC-18P	Heated cabinet(18 pans)	120	60	2000	80-220	18	25 <sup>1/10</sup> ×30 <sup>7/10</sup> ×69 <sup>7/10</sup>	212

**PLAN VIEW**



Polycarbonate door



Controller



Pan racks

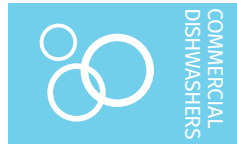


Temperature/humidity control





Project \_\_\_\_\_  
 AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
 Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000



## AM16VLT-BAS TALL BASE ELECTRIC High Temperature Ventless Door-Style Dishwashing Machine



### SPECIFIER STATEMENT

Specified unit will be a Hobart AM16 Tall Base electric high temperature ventless dishwashing machine. Features include 3-sided pillarless hood, ventless operation & energy recovery, door lock, touchscreen controls with WiFi connectivity, NSF pot and pan rating for 2-, 4- & 6-minute cycles, 27" door opening, pumped drain, auto door start with auto fill, interchangeable stainless steel rinse arms and X-shaped wash arms, delime cycle, advanced diagnostics and service connection, up to 40 racks per hour, .67 U.S. gallons per rack pumped final rinse.

**1 year parts and labor warranty.**

### STANDARD FEATURES

- + .67 gallons per rack pumped final rinse
- + 40 racks per hour – hot water sanitizing
- + Ventless energy recovery
- + User-friendly smart touchscreen controls
- + WiFi connectivity
- + SmartConnect app and cloud with machine status, temperature logs, error code reporting, and cost, consumption and usage analysis
- + Two stage filtration
- + Pillarless opening
- + 3-sided hood
- + Single point electrical connection standard, field convertible to dual point connection
- + 3 phase standard, field convertible to single phase
- + Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- + Pumped drain
- + Door lock
- + Timed wash cycles for 1, 2, 4 or 6 minutes
- + NSF pot and pan rating for 2-, 4- & 6- minute cycles
- + Sense-A-Temp™ 70°F rise electric booster heater
- + Self-draining, high efficiency wash pump with stainless steel impeller
- + 27" door opening for 18" x 26" sheet pans or 60-quart mixing bowl
- + Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- + Spring counterbalanced chamber with UHMW guides
- + X-shaped 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
- + AutoClean
- + Factory startup
- + Service diagnostics
- + Straight-through or corner installation
- + Delime cycle with notification (field activated)
- + Sheet pan rack

### OPTIONS & ACCESSORIES (Available at extra cost)

- Peg, combination and wine rack
- Chemical pumps
- Splash shield for corner installations
- Flanged and seismic feet
- Water hammer arrestor kit
- Rapid fill kit
- Sink integration kit
  - Sink saddle & 3" leg extension
  - Sink rail kit
  - Fold down table
- Drain water tempering kit
- Prison package
- Marine package
- Pumped drain air gap kit

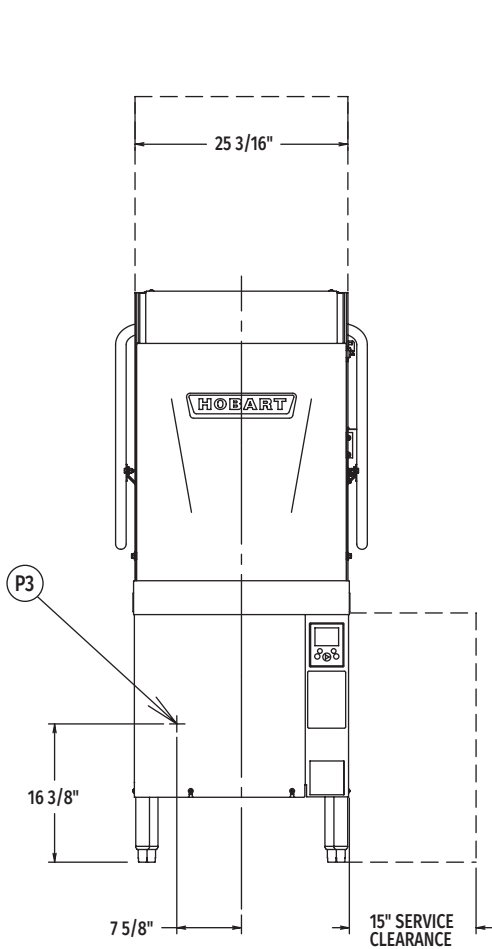
AM16 SERIES – AM16VLT-BAS TALL BASE ELECTRIC VENTLESS

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_

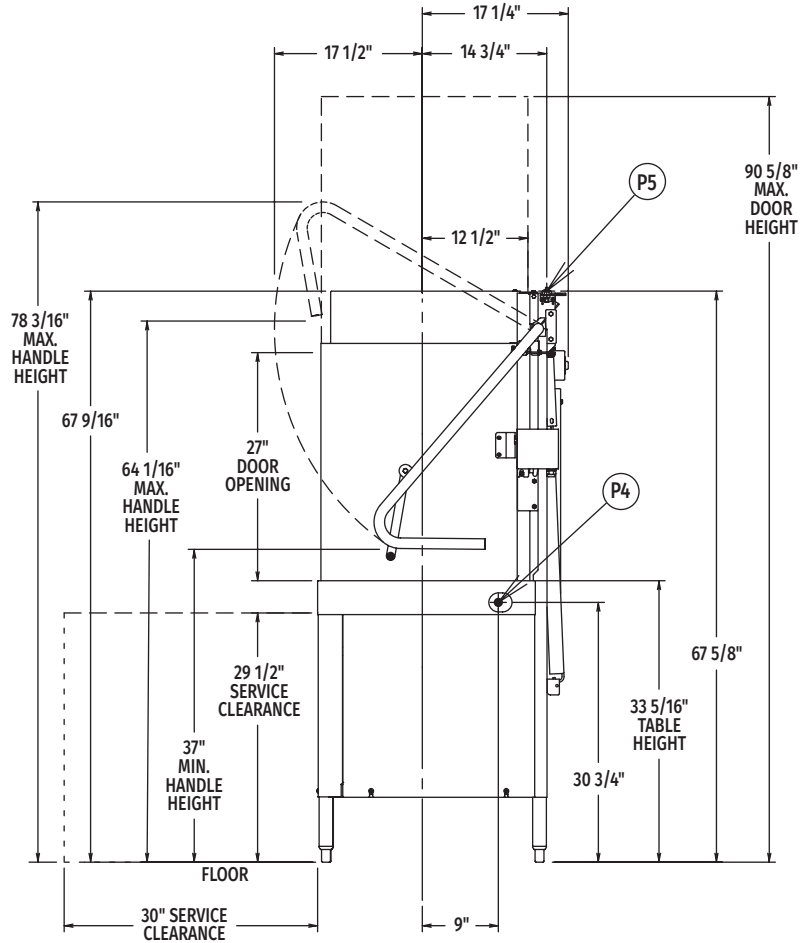


# AM16VLT-BAS TALL BASE ELECTRIC

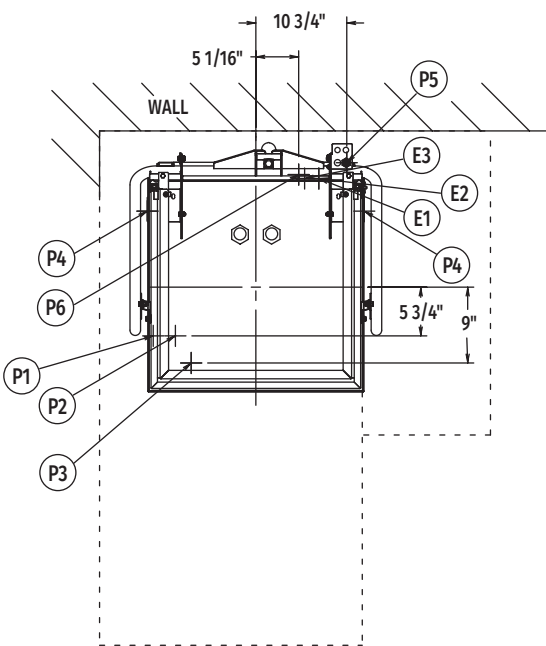
## High Temperature Ventless Door-Style Dishwashing Machine



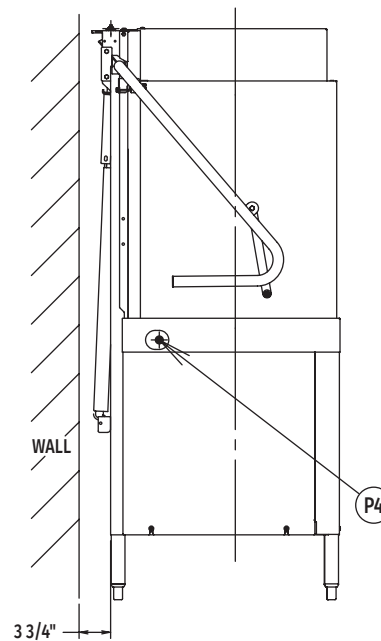
Front View



Right Side View



Top View



Left Side View

MODEL:  
AM16VLT-BAS  
E-950440

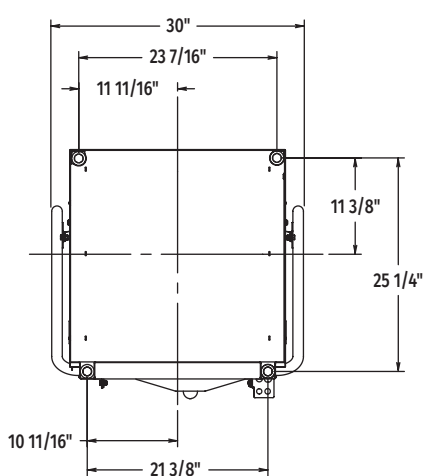
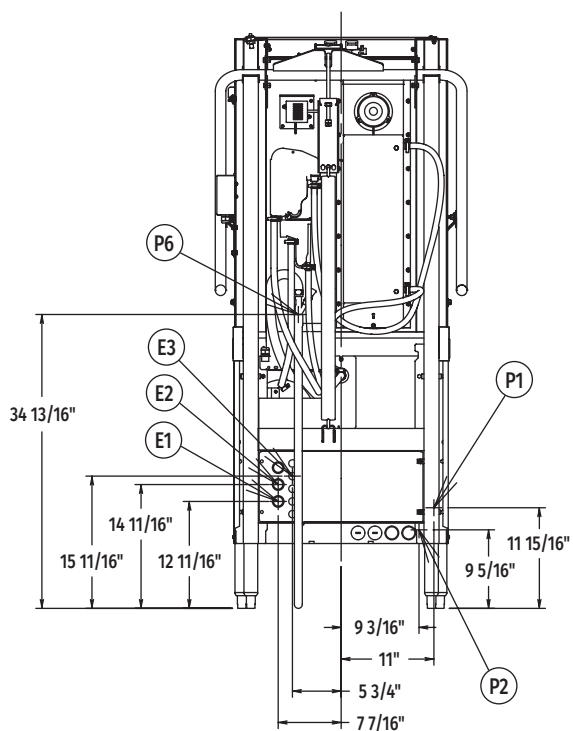


# AM16VLT-BAS TALL BASE ELECTRIC

## High Temperature Ventless Door-Style Dishwashing Machine

**WARNING:** Electrical and grounding connections must comply with the applicable portion of the National Electrical Code and/or other local electrical codes.

Plumbing connections must comply with applicable sanitary, safety, and plumbing codes.



### LEGEND

Electrical Connections	
E1	Electrical connection: wash pump motor & sump heater, 1" or 3/4" conduit hole; 12-11/16" AFF.
E2	Electrical connection: electric booster & controls only or single point electrical connection (3PH only), 1" or 3/4" conduit hole; 14-11/16" AFF.
E3	Electrical connection: detergent & rinse agent feeders, (DPS1 & DPS2) 1.5 amps @ nameplate supply voltage, (RPS1 & RPS2) 1.5 amps @ nameplate supply voltage; 1/2" conduit hole, 15-11/16" AFF.
Plumbing Connections	
P1	Common water connection including booster heater: 55°F water minimum; 15-65 PSI recommended; 3/4" female garden hose fitting on 6' long hose supplied with machine; 11-15/16".
P2	Optional – hot water connection: 110°F water minimum (rapid fill accessory - when ordered); 3/4" female garden hose fitting on 6' long hose; 9-5/16" AFF.
P3	Detergent probe sensor: remove cap and stud assembly to access 7/8" hole; 16-3/8" AFF.
P4	Detergent feeder: two locations available. Remove cap and stud assembly to access 7/8" hole; 30-3/4" AFF.
P5	Rinse agent feeder: remove 1/8" NPT pipe plug to access 1/8" NPT tapped hole; 67-5/8" AFF.
P6	Drain connection: 5/8" barb fitting with 6' long hose supplied with machine; 34-13/16" AFF. Maximum height 40" AFF.

### SPECIFICATIONS

#### Capacities

Racks Per Hour (maximum)	40
Dishes per Hour (average 25 per rack)	1,000
Glasses per Hour (average 45 per rack)	1,800
Wash Tank (U.S. gallons)	10.5

#### Motor Horsepower

Rinse Pump	0.18
Wash Pump	2
Drain Pump	0.21
Blower	0.05

#### Rinse

Gallons per Rack	0.67
Gallons per Hour (maximum consumption)	26.8

#### Peak Rate of Drain Flow

Gallons per Minute (initial rate with full tank)	18.5
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#### Heating

Electric Booster (kW)	7.1
Electric Heating Unit (kW)	5.4

Shipping Weight (approximate) . . . . . 372 lbs.

Crated Dimensions . . . . . 73.75"H x 36.5"W x 36.5"L



## AM16VLT-BAS TALL BASE ELECTRIC

High Temperature Ventless  
Door-Style Dishwashing Machine

E1	AM16 with Electric Heat (When Field Converted to Dual Point)		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	39.6	50	50
208-240/60/3	26.9	30	30
480/60/3	10.5	15	15

E2	Booster & Controls Ampacity Ratings (When Field Converted to Dual Point)		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	43.5	50	50
208-240/60/3	26.8	30	30
480/60/3	13.5	15	15

E2	AM16 Single Point Electrical Service Connection as Shown Below		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/3	53.7	60	60
480/60/3	24.0	30	30

Approximate Heat Gain to Space without Vent Hood	
Type	BTU/Hr.
Latent	6,800
Sensible	5,000

**Miscellaneous Notes:** All dimensions taken from floor line may increase 7/8" or decrease 3/8" depending on leg adjustment.

Vent hood (if required) to provide a minimum 450 CFM exhaust (ref installation instructions).

Net weight of machine including booster: 355 lbs.

Domestic shipping weight including booster: 375 lbs.

Size of racks – 19<sup>3</sup>/<sub>4</sub>" x 19<sup>3</sup>/<sub>4</sub>".

Backflow prevention provided by NSF-approved air gap device.

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

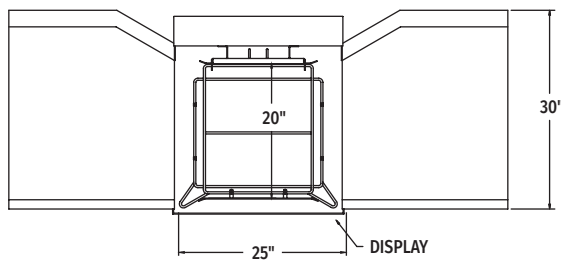
Recommended water hardness to be 3 grains or less for best results.

**Note:** Electric heating unit & booster (kW) calculated at 208V. Recommended building flowing water pressure to the dishwasher at or above 20PSI. Pressures lower than 20 PSI may affect machine fill/start-up times.

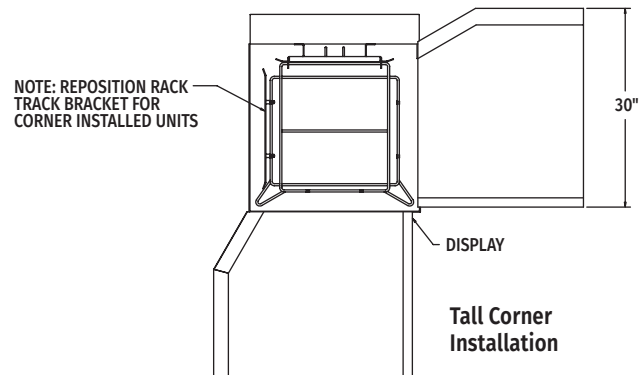
This is a pumped rinse machine. Pressure regulating valve is not necessary on hot or cold lines.

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

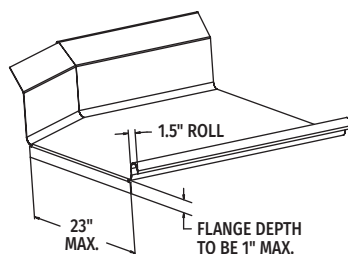
### AM16VLT-BAS TABLING CONFIGURATIONS AND TRACK DESIGN



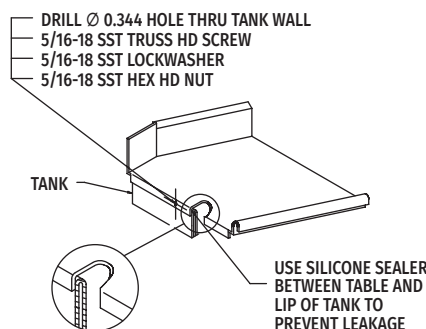
Pass Thru Installation



Tall Corner Installation



Suggested Table Design



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





# Oversized Equipment Quick Reference Guide

Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested.

## HOBART

<p><b>DOOR TYPES</b></p> <ul style="list-style-type: none"> <li>• AM15T</li> <li>• AM15VLT</li> </ul>	<p><b>CONVEYOR TYPES (CL, FT)</b></p> <ul style="list-style-type: none"> <li>• CL44eN-ADV</li> <li>• CL44eNVL</li> <li>• All 54" Models or Greater</li> <li>• All FT Models</li> </ul>	<p><b>PREP WASHERS</b></p> <ul style="list-style-type: none"> <li>• PW10eR</li> <li>• PW20eR</li> <li>• PWVeR</li> </ul>	<p><b>TURBOWASHERS (TW), TOTEWASHERS (CL64T) WASTE PULPERS (WPS)</b></p> <ul style="list-style-type: none"> <li>• All Models</li> </ul>	<p><b>WRAPPING SYSTEM (NGW)</b></p> <ul style="list-style-type: none"> <li>• All Models</li> </ul>
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<p><b>G, R and A SERIES</b></p> <ul style="list-style-type: none"> <li>• All Roll-In &amp; Roll-Thru Models</li> <li>• All Three Section Models</li> </ul>	<p><b>UNDERCOUNTERS (UHT, UHD, ULT, TU)</b></p> <ul style="list-style-type: none"> <li>• All 72" Models or Greater</li> </ul>	<p><b>PREP TABLES (UST, USD, UPT, UPD, TS, TB)</b></p> <ul style="list-style-type: none"> <li>• TB - 60" Models or Greater</li> <li>• TS - 66" Models or Greater</li> <li>• All 72" Models or Greater</li> </ul>	<p><b>EQUIPMENT STANDS (TE)</b></p> <ul style="list-style-type: none"> <li>• All Models 48" or Greater</li> </ul>	<p><b>UNDERCOUNTERS (CLUC) &amp; PREP TABLES (CLPT)</b></p> <ul style="list-style-type: none"> <li>• All 72" Models or Greater</li> </ul>
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THE INFORMATION PROVIDED IS TO BE USED AS A QUICK REFERENCE GUIDE ONLY. PLEASE CONSULT ITW FEG CUSTOMER CARE FOR UNITS NOT LISTED OR ANY QUESTIONS SURROUNDING DELIVERY OPTIONS.



ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_  
 MODEL #: \_\_\_\_\_  
 PROJECT NAME: \_\_\_\_\_

073118

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

## **"SDT-S" SOILED STRAIGHT DISHTABLES PRO-BOWL**



### **FEATURES:**

- TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- 8" DEEP BOWLS
- BOTTOM OF BOWLS FORMED FOR DRAINAGE TO 3-1/2" DIAMETER, DIE STAMPED OPENING
- FULL LENGTH **10" HIGH BOXED BACKSPLASH**, WITH 2" RETURN TO WALL AT 45 DEGREE AND 1" TURNED DOWN REAR LIP
- 1" FAUCET HOLES IN BACKSPLASH
- ALL OUTSIDE CORNERS OF ASSEMBLY ARE BULLNOSED TO PROVIDE SAFE, CLEAN, AND POLISHED EDGE
- STANDARD 1-5/8" DIAMETER LEGS



### **CONSTRUCTION:**

- TOP: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

### **MATERIAL:**

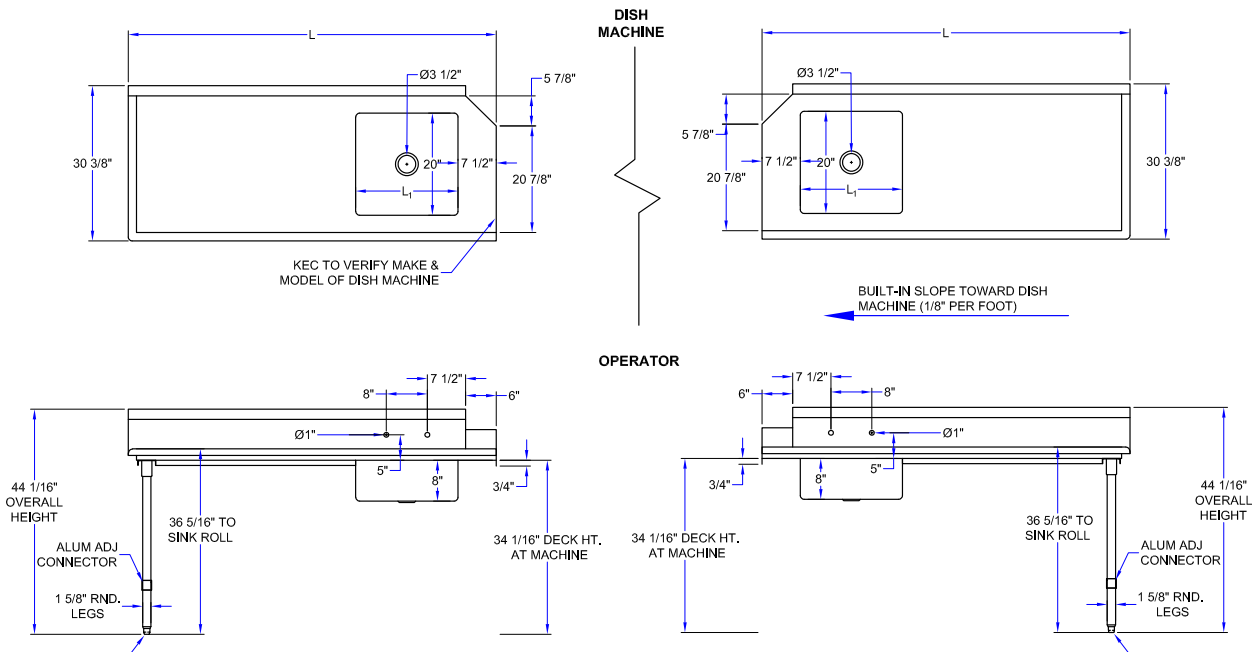
- TOP: STAINLESS STEEL TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- FEET: 1" ADJUSTABLE STAINLESS STEEL BULLET FEET

### **OPTIONAL ACCESSORIES**

DESCRIPTION	MODEL #	QTY
OVER SHELF		
UNDER SHELF		

<b>14 GAUGE 304 16 GA. STAINLESS STEEL LEGS</b>		<b>16 GAUGE 304 16 GA. STAINLESS STEEL LEGS</b>		<b>16 GAUGE GALVANIZED LEGS</b>	
PREMIUM	QTY	STANDARD	QTY	VALUE	QTY
SDT4-S26SBK-L OR R		SDT6-S26SBK-L OR R		SDT6-S26GBK-L OR R	
SDT4-S36SBK-L OR R		SDT6-S36SBK-L OR R		SDT6-S36GBK-L OR R	
SDT4-S48SBK-L OR R		SDT6-S48SBK-L OR R		SDT6-S48GBK-L OR R	
SDT4-S60SBK-L OR R		SDT6-S60SBK-L OR R		SDT6-S60GBK-L OR R	
SDT4-S72SBK-L OR R		SDT6-S72SBK-L OR R		SDT6-S72GBK-L OR R	
SDT4-S84SBK-L OR R		SDT6-S84SBK-L OR R		SDT6-S84GBK-L OR R	
SDT4-S96SBK-L OR R		SDT6-S96SBK-L OR R		SDT6-S96GBK-L OR R	
SDT4-S108SBK-L OR R		SDT6-S108SBK-L OR R		SDT6-S108GBK-L OR R	
SDT4-S120SBK-L OR R		SDT6-S120SBK-L OR R		SDT6-S120GBK-L OR R	
SDT4-S132SBK-L OR R		SDT6-S132SBK-L OR R		SDT6-S132GBK-L OR R	
SDT4-S144SBK-L OR R		SDT6-S144SBK-L OR R		SDT6-S144GBK-L OR R	

# DETAILED SPECIFICATIONS

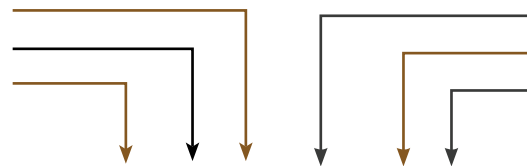


• UNITS 7 FT. AND LARGER ARE FURNISHED WITH SIX LEGS.

		14 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE GALVANIZED LEGS	
L1	LENGTH	PREMIUM	WT. (LBS)	STANDARD	WT. (LBS)	VALUE	WT. (LBS)
16"	24"	SDT4-S26SBK-L OR R	46	SDT6-S26SBK-L OR R	37	SDT6-S26GBK-L OR R	37
20"	36"	SDT4-S36SBK-L OR R	59	SDT6-S36SBK-L OR R	47	SDT6-S36GBK-L OR R	47
20"	48"	SDT4-S48SBK-L OR R	78	SDT6-S48SBK-L OR R	62	SDT6-S48GBK-L OR R	62
20"	60"	SDT4-S60SBK-L OR R	90	SDT6-S60SBK-L OR R	72	SDT6-S60GBK-L OR R	72
20"	72"	SDT4-S72SBK-L OR R	109	SDT6-S72SBK-L OR R	87	SDT6-S72GBK-L OR R	87
20"	84"	SDT4-S84SBK-L OR R	130	SDT6-S84SBK-L OR R	104	SDT6-S84GBK-L OR R	104
20"	96"	SDT4-S96SBK-L OR R	143	SDT6-S96SBK-L OR R	113	SDT6-S96GBK-L OR R	114
20"	108"	SDT4-S108SBK-L OR R	174	SDT6-S108SBK-L OR R	139	SDT6-S108GBK-L OR R	139
20"	120"	SDT4-S120SBK-L OR R	205	SDT6-S120SBK-L OR R	164	SDT6-S120GBK-L OR R	164
20"	132"	SDT4-S132SBK-L OR R	236	SDT6-S132SBK-L OR R	189	SDT6-S132GBK-L OR R	189
20"	144"	SDT4-S144SBK-L OR R	268	SDT6-S144SBK-L OR R	214	SDT6-S144GBK-L OR R	214

## MODEL # STRUCTURE

S = STRAIGHT DISHTABLE  
 6 = 16GA WORK SURFACE  
 SDT = SOILED DISHTABLE



60 = TOTAL LENGTH OF DISHTABLE  
 SB = STAINLESS LEGS & BRACING  
 K = K.D. W/ ADJUSTABLE BRACING

# SDT6-S60SBK

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"  
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ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_  
 MODEL #: \_\_\_\_\_  
 PROJECT NAME: \_\_\_\_\_

101321

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## **"CUT6" WELD-IN / UNDERMOUNT SINKS 16GA** **ONE COMPARTMENT**

### **FEATURES:**

- STANDARD 16 GAUGE TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- 8", 10", 12", OR 14" BOWLS
- ALL CORNERS, BOTH VERTICAL AND HORIZONTAL COVERED AT 3/4" RADIUS
- BOTTOMS OF BOWLS FORMED FOR DRAINAGE TO 3-1/2" DIAMETER DIE STAMPED OPENING
- UNIFORM SINK BOWL THICKNESS

### **CONSTRUCTION:**

- ALL TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE

### **MATERIAL:**

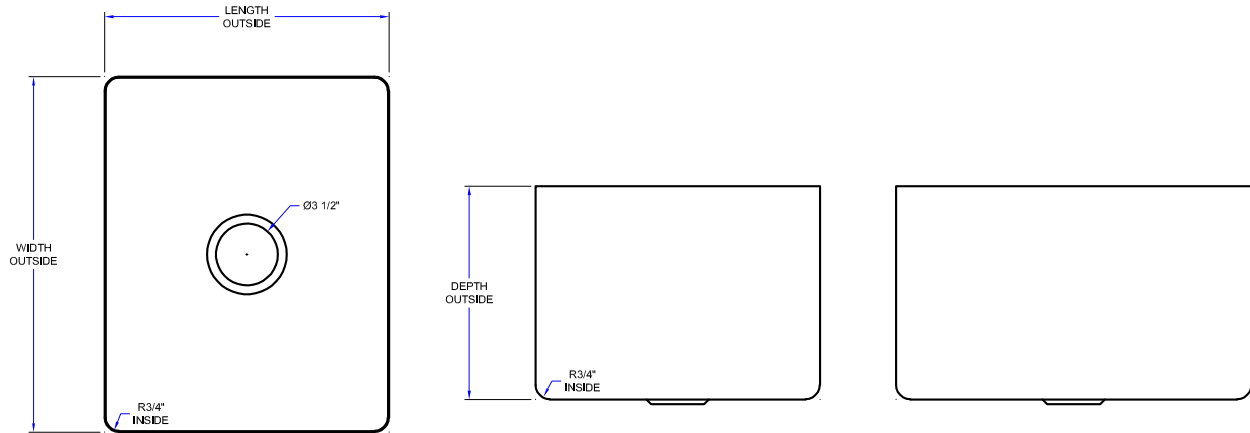
- 16 GAUGE TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH



### **WELD-IN / UNDERMOUNT SINKS 16GA**

MODEL #	QTY
CUT2424146	
CUT1014086	
CUT1014106	
CUT1416126	
CUT1416146	
CUT1618126	
CUT1618146	
CUT1620126	
CUT1620146	
CUT1818126	
CUT1818146	
CUT1824126	
CUT1824146	
CUT2020086	
CUT2020126	
CUT2020146	
CUT2424126	

## DETAILED SPECIFICATIONS



### WELD-IN / UNDERMOUNT SINKS 16GA

MODEL #	INCLUDES	DIMENSIONS (W X L X D)	WEIGHT (LBS)
CUT1014086	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	10" X 14" X 8"	16
CUT1014106	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	10" X 14" X 10"	17
CUT1416126	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	14" X 16" X 12"	21
CUT1416146	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	14" X 16" X 14"	27
CUT1618126	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	16" X 18" X 12"	29
CUT1618146	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	16" X 18" X 14"	35
CUT1620126	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	16" X 20" X 12"	30
CUT1620146	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	16" X 20" X 14"	36
CUT1818126	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	18" X 18" X 12"	30
CUT1818146	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	18" X 18" X 14"	36
CUT1824126	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	18" X 24" X 12"	34
CUT1824146	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	18" X 24" X 14"	41
CUT2020086	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	20" X 20" X 8"	22
CUT2020126	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	20" X 20" X 12"	35
CUT2020146	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	20" X 20" X 14"	38
CUT2424126	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	24" X 24" X 12"	42
CUT2424146	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	24" X 24" X 14"	46

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

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ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_  
 MODEL #: \_\_\_\_\_  
 PROJECT NAME: \_\_\_\_\_

073118

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## **"CDT-S" CLEAN STRAIGHT DISHTABLES PRO-BOWL**



### **FEATURES:**

- TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- FULL LENGTH **10" HIGH BOXED BACKSPASH**, WITH 2" RETURN TO WALL AT 45 DEGREE AND 1/2" TURNED DOWN REAR LIP
- ALL OUTSIDE CORNERS OF ASSEMBLY ARE BULLNOSED TO PROVIDE SAFE, CLEAN, AND POLISHED EDGE
- STANDARD 1-5/8" DIAMETER LEGS

### **CONSTRUCTION:**

- TOP: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

### **MATERIAL:**

- TOP: STAINLESS STEEL TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- FEET: 1" ADJUSTABLE STAINLESS STEEL BULLET FEET

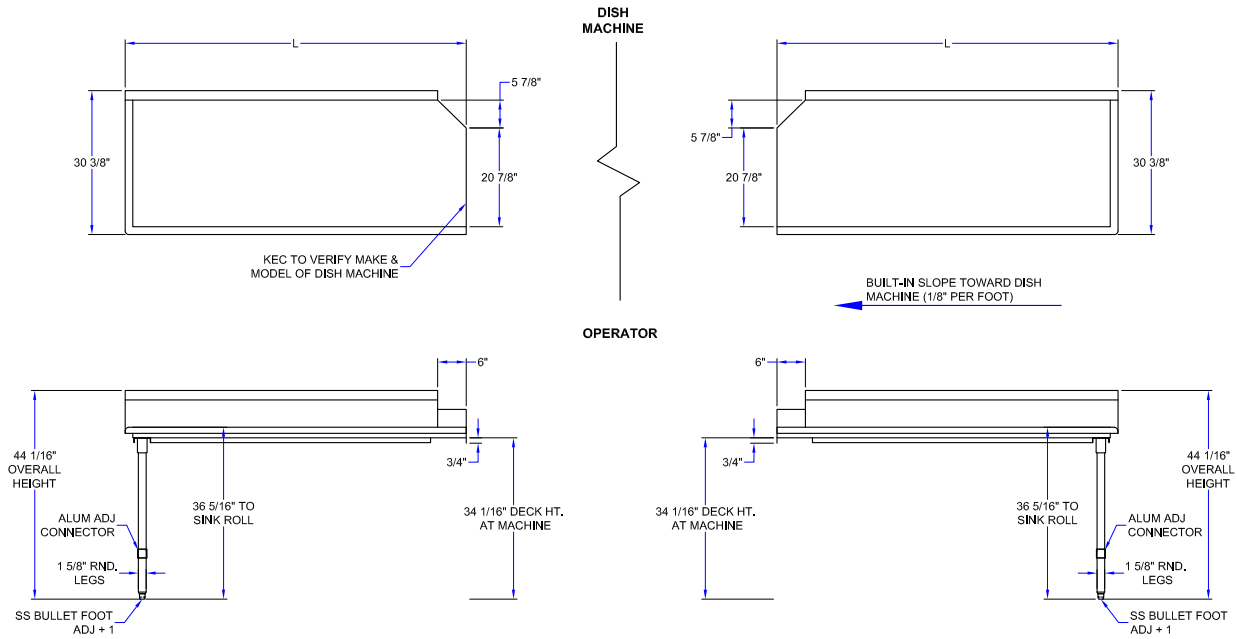


<b>14 GAUGE 304 16 GA. STAINLESS STEEL LEGS</b>		<b>16 GAUGE 304 16 GA. STAINLESS STEEL LEGS</b>		<b>16 GAUGE GALVANIZED LEGS</b>	
PREMIUM	QTY	STANDARD	QTY	VALUE	QTY
CDT4-S24SBK-L OR R		CDT6-S24SBK-L OR R		CDT6-S24GBK-L OR R	
CDT4-S36SBK-L OR R		CDT6-S36SBK-L OR R		CDT6-S36GBK-L OR R	
CDT4-S48SBK-L OR R		CDT6-S48SBK-L OR R		CDT6-S48GBK-L OR R	
CDT4-S60SBK-L OR R		CDT6-S60SBK-L OR R		CDT6-S60GBK-L OR R	
CDT4-S72SBK-L OR R		CDT6-S72SBK-L OR R		CDT6-S72GBK-L OR R	
CDT4-S84SBK-L OR R		CDT6-S84SBK-L OR R		CDT6-S84GBK-L OR R	
CDT4-S96SBK-L OR R		CDT6-S96SBK-L OR R		CDT6-S96GBK-L OR R	
CDT4-S108SBK-L OR R		CDT6-S108SBK-L OR R		CDT6-S108GBK-L OR R	
CDT4-S120SBK-L OR R		CDT6-S120SBK-L OR R		CDT6-S120GBK-L OR R	
CDT4-S132SBK-L OR R		CDT6-S132SBK-L OR R		CDT6-S132GBK-L OR R	
CDT4-S144SBK-L OR R		CDT6-S144SBK-L OR R		CDT6-S144GBK-L OR R	

### **OPTIONAL ACCESSORIES**

DESCRIPTION	MODEL #	QTY
OVER SHELF		
UNDER SHELF		

# DETAILED SPECIFICATIONS

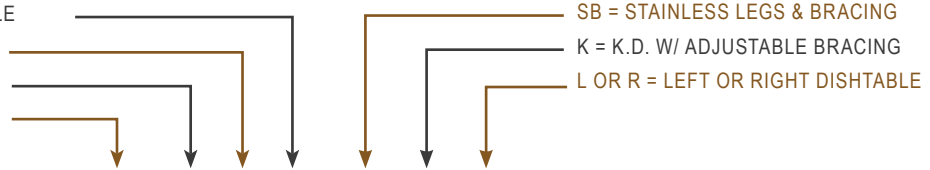


• UNITS 7 FT. AND LARGER ARE FURNISHED WITH SIX LEGS.

LENGTH	14 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE GALVANIZED LEGS	
	PREMIUM	WT. (LBS)	STANDARD	WT. (LBS)	VALUE	WT. (LBS)
24"	CDT4-S24SBK-L OR R	46	CDT6-S24SBK-L OR R	37	CDT6-S24GBK-L OR R	37
36"	CDT4-S36SBK-L OR R	59	CDT6-S36SBK-L OR R	47	CDT6-S36GBK-L OR R	47
48"	CDT4-S48SBK-L OR R	78	CDT6-S48SBK-L OR R	62	CDT6-S48GBK-L OR R	62
60"	CDT4-S60SBK-L OR R	90	CDT6-S60SBK-L OR R	72	CDT6-S60GBK-L OR R	72
72"	CDT4-S72SBK-L OR R	109	CDT6-S72SBK-L OR R	87	CDT6-S72GBK-L OR R	87
84"	CDT4-S84SBK-L OR R	130	CDT6-S84SBK-L OR R	104	CDT6-S84GBK-L OR R	104
96"	CDT4-S96SBK-L OR R	143	CDT6-S96SBK-L OR R	113	CDT6-S96GBK-L OR R	114
108"	CDT4-S108SBK-L OR R	174	CDT6-S108SBK-L OR R	139	CDT6-S108GBK-L OR R	139
120"	CDT4-S120SBK-L OR R	205	CDT6-S120SBK-L OR R	164	CDT6-S120GBK-L OR R	164
132"	CDT4-S132SBK-L OR R	236	CDT6-S132SBK-L OR R	189	CDT6-S132GBK-L OR R	189
144"	CDT4-S144SBK-L OR R	268	CDT6-S144SBK-L OR R	214	CDT6-S144GBK-L OR R	214

## MODEL # STRUCTURE

60 = TOTAL WIDTH OF DISHTABLE  
 S = STRAIGHT DISHTABLE  
 6 = 16GA WORK SURFACE  
 CDT = CLEAN DISHTABLE



# CDT6-S60SBK-L

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

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# TILTING BRAISING PAN

## GAS MODELS BPM-30/40GC/GA/GC2T

Braising pan shall be a Groen gas heated manual tilting BPM Series (specify 30 or 40 gallon, Classic (C), Advanced (A) or Cook2Temp™ (C2T™) controls) model with 10" deep pan body with 3" radius corners, 5/8" thick stainless steel clad cooking surface mounted on open leg stand with height-adjustable bullet feet. CookTemp models also come with a probe.

### AVAILABLE MODELS:

#### CLASSIC CONTROLS:

BPM-30GC (30 GALLON)  
BPM-40GC (40 GALLON)

#### ADVANCED CONTROLS:

BPM-30GA (30 GALLON)  
BPM-40GA (40 GALLON)

#### COOK2TEMP CONTROLS:

BPM-30GC2T (30 GALLON)  
BPM-40GC2T (40 GALLON)

**CONSTRUCTION:** The pan body shall be of type 304 stainless steel, solid one-piece welded heavy-duty construction, with 10" pan depth. All exposed surfaces shall be stainless steel. The cooking surface is a heavy 5/8" thick stainless steel clad plate with specially designed welded heat transfer fins, heated by the gas burner/combustion chamber. This combination delivers more uniform heat transfer over the entire cooking surface. The heavy plate prevents warping or distortion. Controls and tilt mechanism are mounted in a stainless steel water resistant IPX6 rated housing at the right side of the pan body. Braising pan shall come standard with a mounting bracket for either right-side, left-side or right-rear faucet mounting. Graduated fill-level marks in both gallons and liters are standard.

**FINISH:** Interior of braising pan shall be polished to a 100 emery grit finish on C/A models, 180 emery grit on C2T models. Exterior of braising pan shall have a #3 finish, ensuring maximum ease in cleaning and maintaining appearance.

**CSA DESIGN CERTIFICATION:** Braising pan shall be design-certified by CSA International (formerly AGA) for use with Natural Gas or LP Gas.

**SANITATION & NSF LISTING:** Braising pan shall be designed and constructed to be NSF listed, meeting all known health department and sanitation codes. True open leg tubular design and 3" radius pan interior make cleaning easier.

**MANUAL TILT:** The braising pan shall have a smooth-action, quick-tilting body with manual crank and worm-and-gear tilt mechanism, which provides precise control during pouring. Pan body shall tilt to vertical in 24 turns and past vertical to assist in cleaning.

**CONTROLS:** All controls to be located in a right-front mounted water resistant (IPX6 rated) enclosure:

**Classic -C Models** include: Power ON-OFF switch with indicator light, temperature control knob with 175 to 400°F (79 to 204°C) range increments and HEAT(ing) indicator light;

**Advanced -A Models** include: Same control features as Classic models with the addition of temperature and time set knob (175 to 400°F/79 to 204°C range), LED display of set temperature or cook time, buttons for reset of Low Temp and High Temp presets, MANUAL mode button for knob-setting of pan temperature, and TIMER-set button with indicator light;

**Cook2Temp -C2T Models** include: Same control features as Classic and Advanced models with the addition of Auto C2T and Manual C2T buttons with core probe connection port, MANUAL mode button for knob-setting of pan temperature for manual cooking and manual C2T cooking.

**PERFORMANCE FEATURES:** Braising pan shall be equipped with controls that allow operation at 7 degree angle to facilitate griddling. Braising pan shall be thermostatically-controlled for automatic shut-off when desired temperature is reached and automatic power ON when temperature falls below desired setting. BPM-30GC and 30GA Models have a firing rate of 104,000 BTU/hr. BPM-40GC and -40GA Models have a firing rate of 144,000 BTU/hr. Electronic intermittent pilot ignition system is standard. Braising pans have high limit thermostat as a safety feature.

**INSTALLATION:** Unit requires 1/2" NPT gas connection. Requires 115 Volt, single-phase, 60 HZ, 5 AMP electric supply.

**ORIGIN OF MANUFACTURE:** Designed and manufactured in the United States.



PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	



*BPM-30GA Model shown*

### OPTIONS/ACCESSORIES:

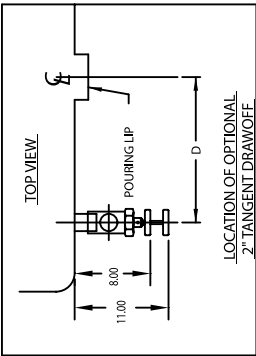
- Single pantry water fill faucet
- Double pantry water fill faucet
- Single or double pantry faucet with spray hose assembly (48" or 60")
- Steamer pan carrier
- 2" tangent drawoff valve (option: must be ordered with unit)
- Strainer for tangent draw-off valve
- Gas quick disconnect
- Caster kit w/restraint cable
- Flanged feet
- Pouring lip strainer
- Steamer pan inserts
- Replacement core probe (on C2T models only)





P/N 146195 REV G

TABLE OF DIMENSIONS			
MODEL	BPM-30G	BPM-40G	
DIMS.	INCH	MM	INCH
A	26.25	667	35.75
B	32.00	813	41.50
C	38.50	984	48.00
D	8.75	222	13.50
E	8.90	225	13.60
F	17.10	435	21.90

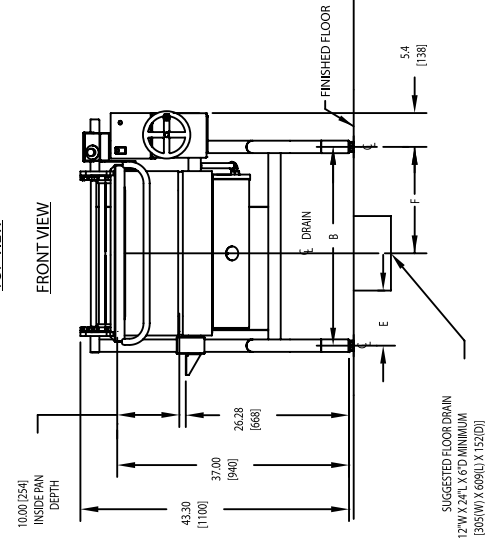
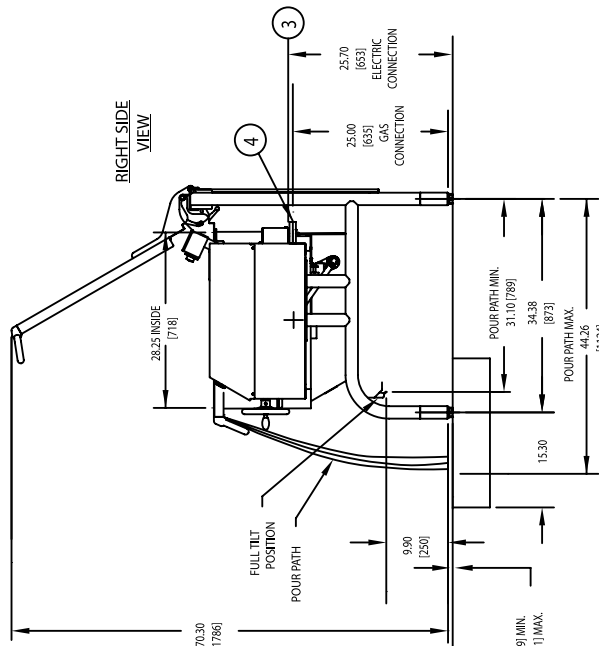
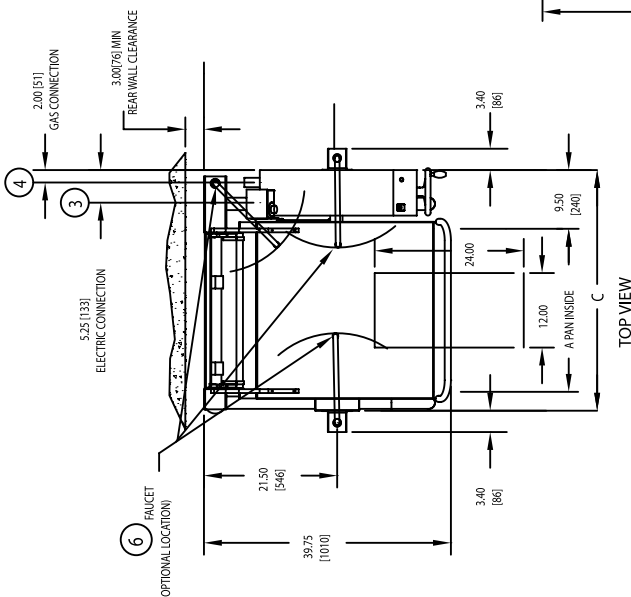


PERFORMANCE DATA		
MODEL	BPM-30G	BPM-40G
FIRING RATE BTU/HR	104,000	144,000
CAPACITY GALLONS	30	40
	LITERS	114

GAS FEED RATE: INCHES WATER COLUMN -RECOMMENDED INCOMING-	
NATURAL GAS	4.5" W.C. MIN. 14" W.C. MAX.
PROPANE GAS	11" W.C. MIN. 14" W.C. MAX.

NOTES:

1. DIMENSIONS IN BRACKETS [ ] ARE MM.
2. CASTERS OR FLANGED FEET AVAILABLE AT AN EXTRA COST.
3. ELECTRICAL CONNECTION: 0.875" DIA. (22) HOLE 115 V, 1 PH, 60 HZ, 5 AMPS.
4. GAS CONNECTION: 1/2" NPT.
5. ELECTRIC POWER NOT REQUIRED ON OPTIONAL STANDING PILOT MODELS (BPM-30GS & 40GS).
6. FAUCET BRACKET MAY BE INSTALLED ON LEFT OR RIGHT SIDE.
7. THE SIZE AND LOCATION OF DRAIN TROUGH ARE FOR REFERENCE ONLY. USER SHOULD CONSULT WITH LOCAL PLUMBING CODES FOR PLACEMENT OF UNIT OVER TROUGH. PRODUCT TO BE POLISHED AND RELATED VARIABLES.
8. TETHER REQUIRED WITH CASTERS TO SECURE UNIT.



CLASSIC CONTROL



ADVANCED CONTROL



COOK2TEMP CONTROL





# ULTIMATE RESTAURANT RANGE

## 36" SERIES

Configure your own custom spec sheet and model number at [www.BuildMyRange.com](http://www.BuildMyRange.com). Refer to AutoQuotes for list pricing.



4361D  
(shown with optional casters)



### Standard Features

- Commercial gas range 36" wide with a 37" high cooking top
- 4" Stainless steel front rail, stainless steel front and sides
- Front located manual gas shut-off to entire range
- One year No Quibble, 24/7 parts and labor warranty
- Factory installed Regulator
- Six (6) removable, cast iron grate tops (rear holds up to 14" stock pot)
- Standing pilot for open top burners
- Battery spark ignition for oven bases

### Optional 33K Non-clog Burners (Burner Option 1)

- (6) patented, one piece, lifetime clog free, cast iron burners
- 33,000 BTU NAT

### Optional Wavy Grates (Burner Option 2)

- Cast bowl design for better efficiency
- Allows full use of entire range top
- Available only with 27K BTU Non-clog burners

### Optional Cast Iron Star/Saute' Burners (Burner Option 3)

- (6) 33,000 BTU NAT star burners
- Port arrangement allows for even distribution of flame

### Optional Split Burner Configuration (Burner Option 4)

- (3) Star/Saute' burners in front and (3) standard 33K burners in rear

### Optional 5 Burner Configuration (Burner Options 5 and 6)

- Combine (2) Pyromax burners in the rear with either (3) standard 33K burners (Opt 5) or (3) star 33K burners (Opt 6) in the front

### Optional Pyromax Burners (Burner Option 7)

- 40,000 BTU NAT
- PATENTED high output, three piece, easy clean Non-clog burner
- Built in port protection drip ring
- Group of 4 burners available

### Optional Griddle Top (L or R)

- 12", 24" or 36" Available
- 1/2" thick cold rolled steel griddle plate
- Manual or thermostatically controlled

### Optional Charbroiler (L or R)

- 24" or 36" Available
- Removable, cast iron grates

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> 5" flue riser   | <input type="checkbox"/> Hot Top plate - plate replaces 2 Open burners  | <input type="checkbox"/> Rear step up burners  |
| <input type="checkbox"/> 10" Flue Riser  | <input type="checkbox"/> Cabinet base doors (No Charge)   | <input type="checkbox"/> Flame Failure available (Contact factory for available model numbers)     |
| <input type="checkbox"/> 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (specify 3ft, 4ft, 5ft) | <input type="checkbox"/> Extra Oven Racks   | <input type="checkbox"/> Battery spark ignition for open tops, charbroilers, griddles and hot tops |
| <input type="checkbox"/> Casters-all swivel-front with locks   | <input type="checkbox"/> Various salamander & cheesemelter mounts available. (Please refer to the price list) |  |

### CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Stainless steel front, sides and shelf standard.

**RangeTop:** 27" deep cooking surface. Center-to-center measurements between burners not less than 12", side-to-side or front-to-back. A removable one piece drip tray is provided under burners to catch grease drippings.

**Flue Riser:** 22.5" flue riser standard with heavy duty shelf. Optional 10" and 5" flue riser available without shelf.

**Oven Door:** Spring assisted, counterweight door.

**Oven Interior:** Double sided, full porcelain enamel oven cavity for superior cleanability and corrosion protection. Coved corners for easy cleaning and enhanced airflow eliminating hot/cold spots.

**Legs:** 6" stainless steel adjustable legs standard (casters optional)

**Pressure Regulator:** Factory installed.

**Available Base Combinations**

D, A, C, HxxxxD, HxxxxA

**Standard Oven Models (D)**

45,000 BTU NAT oven with standing pilot and thermostat range of 175°F to 550°F

(79°C to 288°C). Porcelain enamel interior measuring 14" high x 26" wide x 26.5" deep. Full sized pans fit both ways. One rack with two position side rails.

**Convection Oven Models (A):**

32,000 BTU NAT convection oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior measuring 14" high x 26" wide x 24" deep. Three racks with five position side rails. 1/2 hp, 1710 rpm, 60 cycle, 115V AC, high efficiency, permanent split phase motor with permanent lubricated ball bearings, overload protection and Class "B" insulation. On/Off switch to allow CO base to operate as a standard oven.

**Stainless Steel Cabinet (C)**

Stainless steel cabinet base. Optional no-charge doors that open from the center.

**Hybrid Electric Standard Oven (HxxxxD)**

4.5 kW electrically heated oven, with all the same base features of the gas standard oven at left (D).

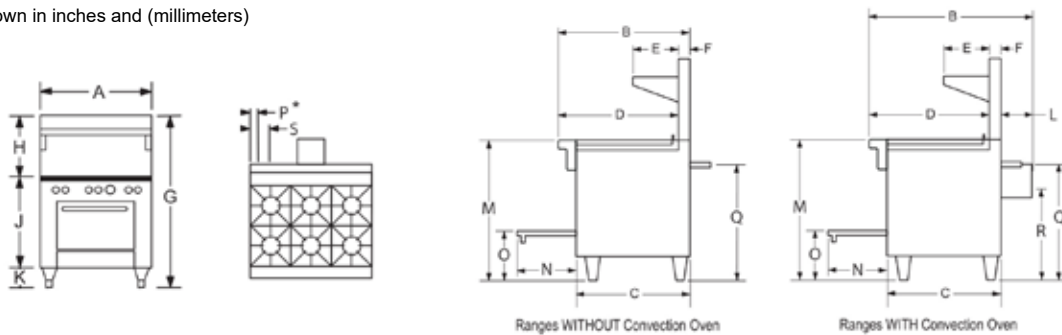
**Hybrid Electric Convection Oven (HxxxxA)**

6 kW electrically heated oven, with all the same base features of the gas standard oven above (A).



Approval Notes: \_\_\_\_\_

Dimensions shown in inches and (millimeters)



**DIMENSIONS**

MODEL	EXTERIOR											COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONNECTION	ELECTRIC		
	WIDTH A	DEPTH B	C	D	E	F	G	H	J	K	L	M	N	O	P*	Q	R	
436_D, H436_D	36.50" (927)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	-	-
436_A, H436_A	36.50" (927)	42.13" (1070)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	8.25" (210)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	24.00" (610)	6.00" (152)

MODEL	OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
436_D, H436_D	26.00" (660)	26.50" (673)	14.00" (356)	58.00" (1473)	48.00" (1219)	44.00" (1118)	70.9 cu. ft	660 lbs.
436_A, H436_A	26.00" (660)	24.00" (610)	14.00" (356)	58.00" (1473)	48.00" (1219)	44.00" (1118)	2.01cu.m.	300 kg.

\* Gas Connection will be located on opposite side of optional griddle/charbroiler location (if optional griddle/charbroiler is located on the left, the gas connection will be moved to the right side).

Configure your own custom spec sheet and model number at [www.BuildMyRange.com](http://www.BuildMyRange.com). Refer to AutoQuotes for list pricing.

Dimensions shown in inches and (millimeters)

**UTILITY INFORMATION**

BTUs EACH BURNER	STD NON-CLOG	STAR/SAUTÉ	WAVY NON-CLOG	PYROMAX	(a) CNV OVEN PER CAVITY	(d) STD OVEN PER CAVITY	GRIDDLE 12"	GRIDDLE 24"	GRIDDLE 36"	CHARBROILER 24"	CHARBROILER 36"	Hot Top 12"
NATURAL	33K	33K	27K	40K	32K	45K	18K	48K	64K	64K	96K	24K
LP	24K	24K	24K	31K	30K	40K	18K	48K	64K	64K	96K	24K

- GAS**
- One 3/4", female connection.
  - Required Minimum inlet pressure - Natural Gas is 7" W.C. - Propane Gas is 11" W.C.
- ELECTRICAL:** (for Gas models with convection ovens)
- Standard -115/60/1 furnished with 6' cord with 3-prong plug. Total max amps 5.9 per convection oven base.
  - Optional -208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps 2.7.
- ELECTRICAL:** (For Optional Hybrid Electric Ovens)
- H436\_D - 208/60/1- 39 amps, 220/60/1-37 amps, 240/60/1-34 amps
  - H436\_A - 208/60/1-32 amps, 220/60/1-31 amps, 240/60/1-27 amps

**MISCELLANEOUS**

- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69
  - If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose
  - For installation on combustible floors 6" high legs or casters are required. Minimum clearance from combustible construction is 10" on sides and rear for all units except charbroilers. Charbroiler units are for use in noncombustible locations ONLY.
  - Rear clearance to noncombustible construction is 10" for charbroilers and 0" for all other tops and bases. Side clearance to noncombustible constructions is 0" on all units.
  - Recommended - Install under vented hood
  - Check local codes for fire, installation and sanitary regulations.
  - If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven.
  - Two speed motors are not available on Restaurant Range Convection Ovens.
- NOTICE:**
- Southbend has a policy of continuous product research and improvement. We reserve 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.

**DISCLAIMER**

1. **NON-Quarry Tile Floor Policy** – "If installing on any NON-Quarry Tile floor (flooring other than quarry tile, cement or natural stone), contact the factory for installation options as damage due to improper installation is not covered under warranty.
2. **Oversized Cookware Use Policy** – "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."
3. **Cleaning Warning** – "DO NOT use sheet pans when cleaning charbroiler. Use of sheet pans reflects too much heat into a non-flued area and causes irreparable damage. Damage due to blocking the charbroiler grates with a sheet pan while the burners are turned on is not covered under warranty."

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**





## N6/P6 SGL CONNECTED EVOLUTION™

Stand-Mounted 6 Pan  
Natural Gas or Propane  
Boilerless Convection Steamer

Project: \_\_\_\_\_ Location: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_

### Standard Features

- Fast cook times with patent-pending Steam Vector Technology, which utilizes no moving parts
- Cook mode and Variable Temperature Hold mode
- Steamer powered by a Heavy Duty Stainless Steel Blue Flame Power Burner rated at 60,000 btu/hr
- Easy-to-use digital controls, with digital temperature display
- Independent digital electronic timer with programmable preset
- Simple water and drain connections
- No water filtration or treatment required
- No warranty exclusions for water quality
- Uses less than 1 gallon of water per hour
- Front-mounted drain valve
- Specify Altitude if over 2,000 ft above sea level
- Internal gas regulator
- No scheduled de-liming or maintenance
- Heavy-duty, field-reversible door
- Door can be opened at any time during cooking cycle
- Steamer cavity constructed of reinforced 14 ga. 304 stainless steel
- Easy-to-clean control panel
- Automatic altitude compensation
- Dishwasher-safe one-piece wire pan racks
- Dishwasher-safe SVT steam collector and distributor panels
- Front-mounted condensate tray
- English and Spanish operating instructions on door
- Simplified service access panel
- Low water, high water and overtemp indicator lights
- 5' power cord with plug included
- One year parts and labor warranty
- Lifetime Service & Support Guarantee
- UL LISTED Safety Certification (ANSI Z 83.11)
- UL EPH Sanitation Certification (NSF 4)

### Optional Features

- Stainless steel support stand available with casters, bullet feet or flanged feet
- Propane

### Safety, Sanitation & Environmental



### Pan Capacities

Pan Size	Qty.
#200 full size (12x20x2.5")	6
#400 full size (12x20x4")	4

### Short Spec

Evolution™ steamer is AccuTemp Products' connected, boilerless steam cooker that utilizes AccuTemp's Patent Pending Steam Vector Technology for faster cook times, improved energy efficiency, better pan to pan uniformity, and less water consumption. Steam Vector Technology requires no moving parts inside the cooking chamber. Steam to be produced inside the cooking cavity with no heating components exposed to water. Unit to be powered by a Heavy Duty Stainless Steel Blue Flame Power burner, Easily connects to water, drain & gas lines. Uses less than 1 gallon of water per hour. Unit to include low water, high water, overtemp warning lights and auto shut off feature. Evolution™ to include heavy duty, field reversible door. Standard digital controls with independent timer. No water quality exclusions to warranty and no water filtration or treatment required. Unit to be mounted on heavy duty stainless steel stand with casters. Unit to be UL Safety and Sanitation Certified, and Energy Star qualified. Built in USA.



SGL N6 mounted on a  
Stainless Steel Stand with  
Casters

AccuTemp product may be covered by one or more US Patents. See [www.accutempip.net](http://www.accutempip.net)

AccuTemp Products, Inc.

MM4227-2101

8415 North Clinton Park • Fort Wayne, IN 46825 • 800-210-5907 • 260-493-0415 • Fax 260-493-0318 • [accutemp.net](http://accutemp.net)  
YWCA - C&T Equipment Package C&T Design and Equipment - Fort Wayne Page: 20

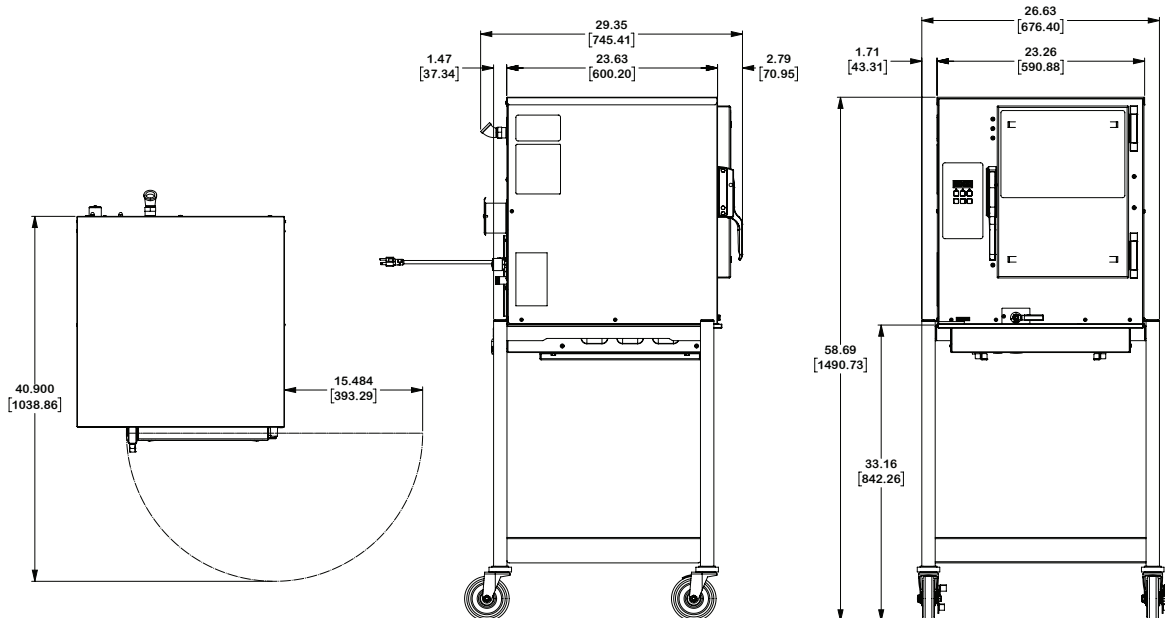
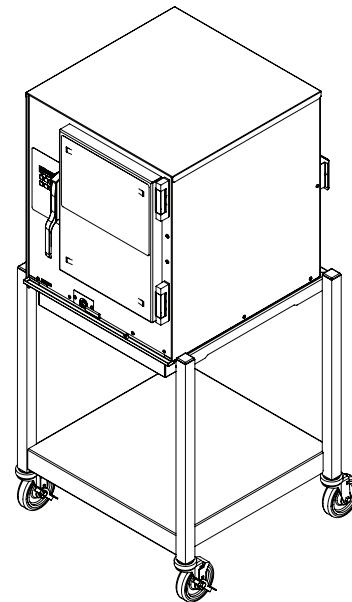
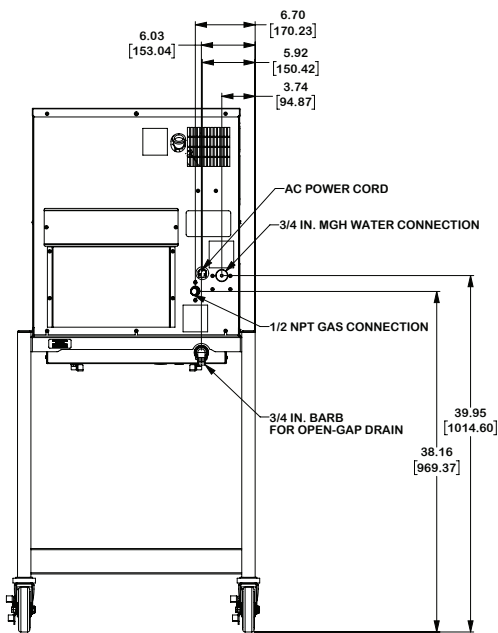


**N6/P6 SGL CONNECTED EVOLUTION™**  
 Stand-Mounted 6 Pan  
 Natural Gas or Propane  
 Boilerless Convection Steamer

Gas Steamer Model Specifications SGL = ONE CAVITY ON STAND		
Model #	N61201E SGL	P61201E SGL
Gas Supply	Natural Gas	Propane
Recommended Gas Feed Rate	5" wc min 14" wc max	12" wc min 14" wc max
Gas operating Pressure	5.0" wc	10.0" wc
Maximum input BTU's/hr	60,000	60,000
Electrical Powered	120v, Single Phase, 60hz, 1 AMP	
NEMA Plug	5-15 three prong plug	

**Notes:**

1. Allow 3" between fryer, ranges, and other hot surfaces.
2. 5' power cord with NEMA 5-15 three prong plug, 120v, single phase, 60hz, 1 AMP.
3. 1/2" NPT Threaded Natural Gas or Propane Connection.
4. Dimensions outside brackets are inches, in brackets are millimeters.
5. Each unit equipped with 3/4" male garden hose connector
6. Each unit equipped with 3/4" barbed drain line connector
7. DO NOT plumb a single drain line between the 2 units. Each unit must have a separate open gap type drain line.
8. This appliance not intended for household use.
9. Units equipped with internal Gas Regulator.



AccuTemp product may be covered by one or more US Patents. See [www.accutempip.net](http://www.accutempip.net)

AccuTemp Products, Inc.

MM4227-2101



## VC44G SERIES

### Double Deck Gas Convection Ovens



SELL SHEET

#### Model VC44GD

Shown on optional casters



### SPECIFIER STATEMENT

Double section gas convection oven, Vulcan Model No. (VC44GD) (VC44GC). Stainless steel front, sides, top and legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measures 29" w x 22 $\frac{1}{2}$ " d x 20" h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28 $\frac{3}{4}$ " x 20 $\frac{1}{2}$ ". Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner per section. 100,000 total BTU/hr. Electronic spark igniters. Furnished with a two speed  $\frac{1}{2}$  H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw per section.

#### Exterior Dimensions:

40 $\frac{1}{4}$ " W x 40" D (includes motor & door handles)

40 $\frac{1}{4}$ " W x 37 $\frac{3}{4}$ " D (includes motor only)

70" H on 8" legs

CSA design certified. NSF listed.

**Specify type of gas when ordering.**

**Specify altitude when above 2,000 FT.**

Project \_\_\_\_\_

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

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

### MODELS

- VC44GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- VC44GC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

Double deck ovens are supplied as separate units with a stacking kit.

### STANDARD FEATURES

- Stainless steel front, sides, top and legs
- Independently operated stainless steel doors with double pane windows
- 50,000 BTU/hr. burner per section, 100,000 BTU/hr. total
- Electronic spark igniters
- $\frac{1}{2}$  H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug; 7.7 amps per section; 15.4 amps total draw
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- Five nickel plated grab-and-go oven racks with eleven rack positions per section (10 total racks)
- $\frac{3}{4}$ " rear gas connection with combination gas pressure regulator and safety solenoid system
- One year limited parts and labor warranty

### OPTIONS

- Kosher friendly control package
- Complete prison package
  - Security screws only
- 208V or 240V, 60 Hz, 1 ph, two speed,  $\frac{1}{2}$  H.P. blower motor; 208V, 4.2 amps; 240V, 3.6 amps
- Casters
- Simultaneous chain driven doors
- Control panel mounted on left side of oven
- Stainless steel rear enclosure
- Second year extended limited parts and labor warranty

### ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Extra oven rack(s)
- Rack hanger(s)
- Stainless steel drip pan
- Flexible gas hose with quick disconnect and restraining device; consult price book for available sizes
- Down draft flue diverter for direct vent connection

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



# VC44G SERIES

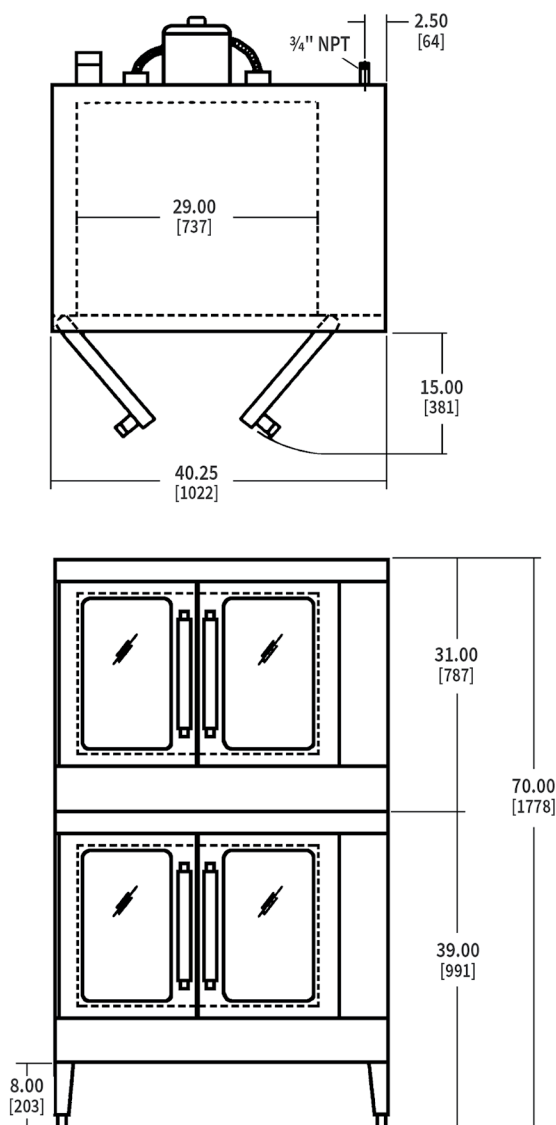
## Double Deck Gas Convection Ovens

### INSTALLATION INSTRUCTIONS

1. A combination gas pressure regulator and safety solenoid valve system is included in this unit. Natural gas is 5.0" W.C., Propane gas is 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at <https://www.nfpa.org/>. Refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.

	Combustible	Non-combustible
Rear	0"	0"
Right Side	2"	0"
Left Side	1"	0"

5. This appliance is manufactured for commercial installation only and is not intended for home use.
6. The installation location should not experience temperatures below -20°C (-4°F).

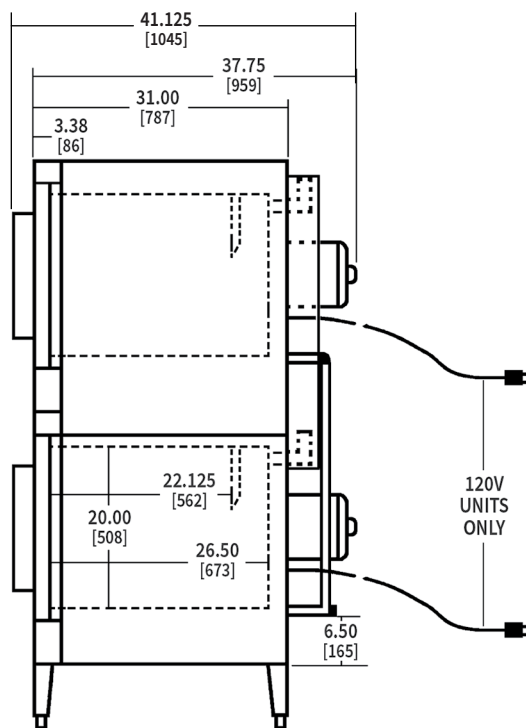


CAD and/or Revit Files Available

INSTALLATION MANUAL

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

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



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

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

 <b>REFRIGERATOR MANUFACTURER</b> <b>Turbo air</b> more durable, efficient, beautiful	4184 E. Conant St. Long Beach, CA 90808 Tel. 310-900-1000 Fax. 310-900-1077 <a href="http://www.turboairinc.com">www.turboairinc.com</a>		Project:	
			Model #:	
			Item #:	
			Available W/H:	Qty:
			Approval:	
			AIA #:	SIS #:
			CSI Section 11400	

## Solid Door Refrigerator

Reach-In Top Mount  
M3 Series

### FEATURES & BENEFITS

**Model : M3R72-3-N  
M3R72-3-N-AL(-AR)**

#### Self-Cleaning Condenser

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

#### Digital temperature control & monitor system

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

#### Hydrocarbon refrigerants (R-290)

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

#### Hot gas condensate system

Through Turbo Air's creative innovation, the condensate system surfaces have been specially treated to resist corrosion. This not only increases efficiency without the risk of refrigerant leakage from corrosion, but also thoroughly prevents the overflow of condensate water.

#### Stainless steel exterior

The Turbo Air M3 refrigerator model boasts a stainless steel exterior (galvanized steel top, bottom and back) and AL interior with stainless steel floor. It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The M3 adds a touch of style to the most refined setting.

#### Door pressure release device

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

#### LED interior lighting

#### Adjustable, heavy duty, PE (polyethylene) coated wire shelves

#### High-density polyurethane insulation

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

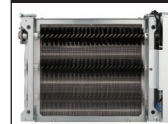
#### Top mount compressor



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

- M3R72-3-N: Left hinged + Right hinged
- M3R72-3-N-AL: All left hinged
- M3R72-3-N-AR: All right hinged

#### Patented Self-Cleaning Condenser



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




Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
M3R72-3-N(-AL)(-AR)	3	65.8	9	3/8	5.6	559	77 3/4 x 30 3/4 x 78



# Solid Door Refrigerator

Reach-In Top Mount  
M3 Series

## Model : M3R72-3-N(-AL)(-AR)

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	5.6
Compressor HP	3/8
Feed Wires with Ground	3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	3
# of Racks Accepted	3
Net Capacity (cu. ft.)	65.8
Ext. Length Overall (in.)	77 <sup>3</sup> / <sub>4</sub> (1975mm)
Ext. Depth Overall (in.)*	30 <sup>3</sup> / <sub>4</sub> (780mm)
Ext. Height Overall (in.)†	78 (1981mm)
Int. Length Overall (in.)	73 <sup>7</sup> / <sub>8</sub> (1877mm)
Int. Depth Overall (in.)	26 <sup>1</sup> / <sub>2</sub> (675mm)
Int. Height Overall (in.)	54 <sup>1</sup> / <sub>2</sub> (1378mm)
# of Shelves	9
Shelf Size (L x D) (in.)	23 x 23 <sup>1</sup> / <sub>2</sub> (Left/Right)
	25 <sup>1</sup> / <sub>4</sub> x 23 <sup>1</sup> / <sub>2</sub> (Middle)
Gross Weight (lbs.)	559

Design and specifications subject to change without notice.

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

\* Depth does not include 2" for rear condensate enclosure.

† Height does not include 5" for caster height.

■ **WARRANTY : 3 Year Parts and Labor Warranty  
Additional 2 Year Warranty on Compressor**

■ **STANDARD FEATURES**

- Anti-corrosion coated evaporator
- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Door locks standard
- Magnetic door gaskets
- Solid and sturdy grille design

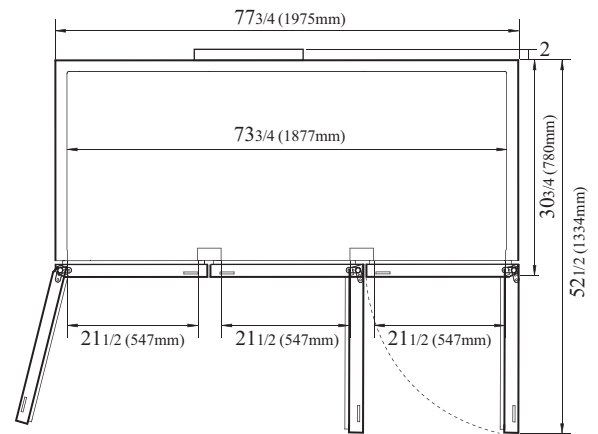
■ **OPTIONAL ACCESSORIES**

- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: G8F1800101 (Left/Right), G8F1800201 (Middle)
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250 (each holds up to fifteen 18"L x 26"D sheet pans)

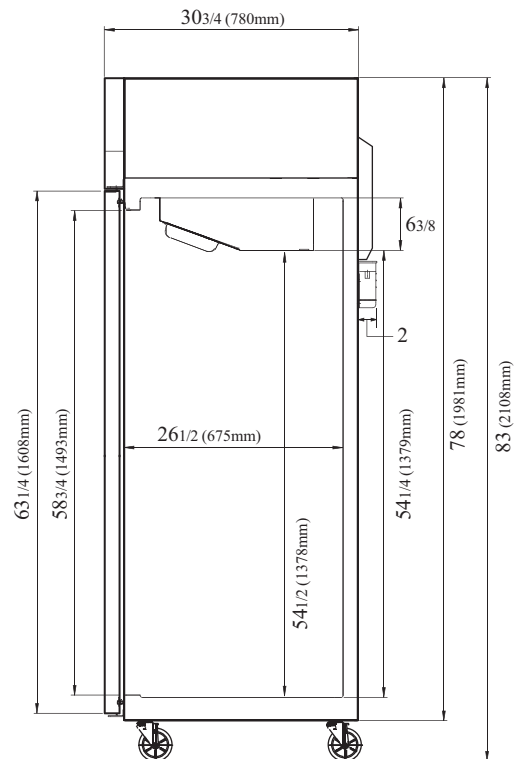
Ver.20210212

## PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW



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



Continued product development may necessitate specification changes without notice.



ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_  
 MODEL #: \_\_\_\_\_  
 PROJECT NAME: \_\_\_\_\_

042619

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

## "PBHS-09" PRO-BOWL HAND SINKS - SPACE SAVER



### FEATURES:

- ONE PIECE DEEP DRAWN BOWL
- ALL SINK BOWLS HAVE LARGE LIBERAL RADIi CORNERS
- INCLUDES BASKET DRAIN
- SPLASH MOUNT FAUCET HOLES 4" ON-CENTER
- 1-1/2" DRAIN PLUMBING CONNECTION

### CONSTRUCTION:

- BOWL: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

### MATERIAL:

- BOWL: TYPE 300 STAINLESS STEEL POLISH, SATIN FINISH
- BRACKET: TYPE 300 STAINLESS STEEL POLISH, SATIN FINISH



PBHS-W-0909



PBHS-W-0909-SSLR

### PRO-BOWL HAND SINKS

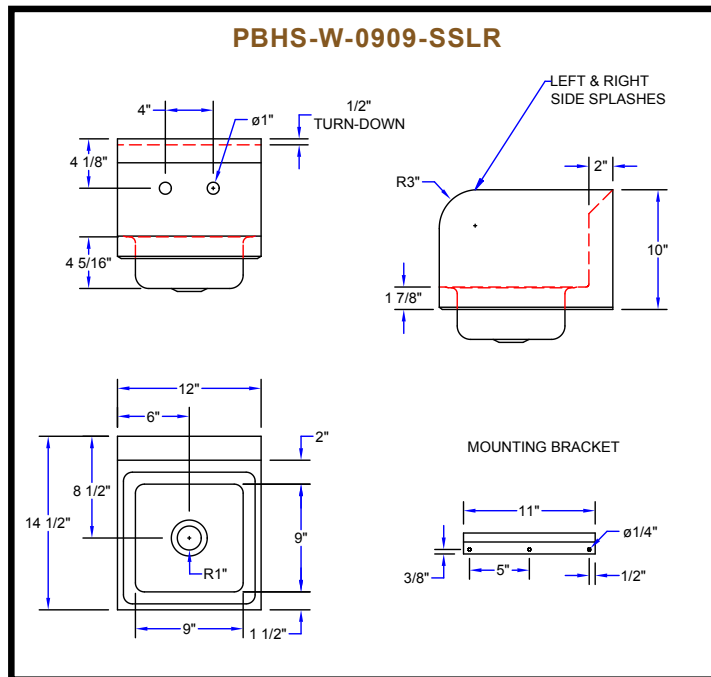
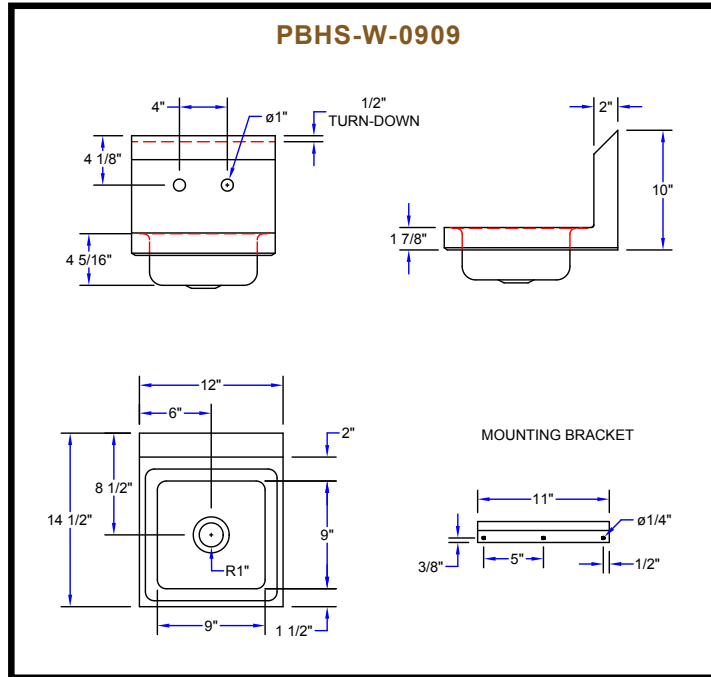
MODEL #	QTY
PBHS-W-0909	
PBHS-W-0909-P	
PBHS-W-0909-SSLR	
PBHS-W-0909-P-SSLR	

-P INCLUDES SPLASH MOUNT FAUCET

### OPTIONAL ACCESSORIES

DESCRIPTION	QTY
FAUCETS	
SIDE SPASH	
ADA WRIST BLADES	
TOWEL DISPENSER	
LEVER WASTES	
OVER FLOWS	
P-TRAPS	

# DETAILED SPECIFICATIONS



## PRO-BOWL HAND SINKS

MODEL #	BOWL SIZE (LxWxD)	DRAIN SIZE	FAUCET LOCATION	SIDE SPLASH
PBHS-W-0909	9" X 9" X 5"	1-7/8"	SPLASH MOUNT - 4" ON-CENTER	N/A
PBHS-W-0909-P	9" X 9" X 5"	1-7/8"	SPLASH MOUNT - 4" ON-CENTER (FAUCET INCLUDED)	N/A
PBHS-W-0909-SSLR	9" X 9" X 5"	1-7/8"	SPLASH MOUNT - 4" ON-CENTER	LH & RH
PBHS-W-0909-P-SSLR	9" X 9" X 5"	1-7/8"	SPLASH MOUNT - 4" ON-CENTER (FAUCET INCLUDED)	LH & RH

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"  
 John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



3601 S. Banker St. • Effingham, IL 62401 • PO BOX 609 • quotes@johnboos.com

042619



www.johnboos.com

75

Project Name: \_\_\_\_\_ AIA#: \_\_\_\_\_

Model #: \_\_\_\_\_ Location: \_\_\_\_\_

SIS#: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_



# 40 Quart Planetary Floor Mixers

*The Perfect Mix of Value,  
Performance & Durability*

*Features front mounted touch pad control panel with 60-minute digital timer!*



## Model

SP40

## Standard Features

- Powerful custom built 2 HP motor
- Gear-driven, high-torque transmission
- Heat-treated hardened steel alloy gears & shafts
- Three fixed speeds
- Permanently lubricated transmission
- Thermal overload protection
- Front-mounted touch pad controls with 60-minute digital timer and last-batch recall
- Removable stainless steel, interlocking bowl guard with built-in fully welded ingredient chute
- Interlocked bowl lift
- Rigid cast iron body
- Industry standard #12 attachment hub
- NSF approved enamel gray paint
- 6-foot cord and ground plug

## Standard Accessories/Attachments

- 40 qt stainless steel bowl (#304 series)
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Non-slip rubber feet

## Warranty

- *Two year parts and labor*

## Optional Accessories/Attachments

- Seismic flange kit
- Polycarbonate splash shield insert
- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Stainless steel flat beater
- Stainless steel spiral dough hook
- 20 qt adapter kit
- Extended warranty

*To select options, see complete list on back ck*



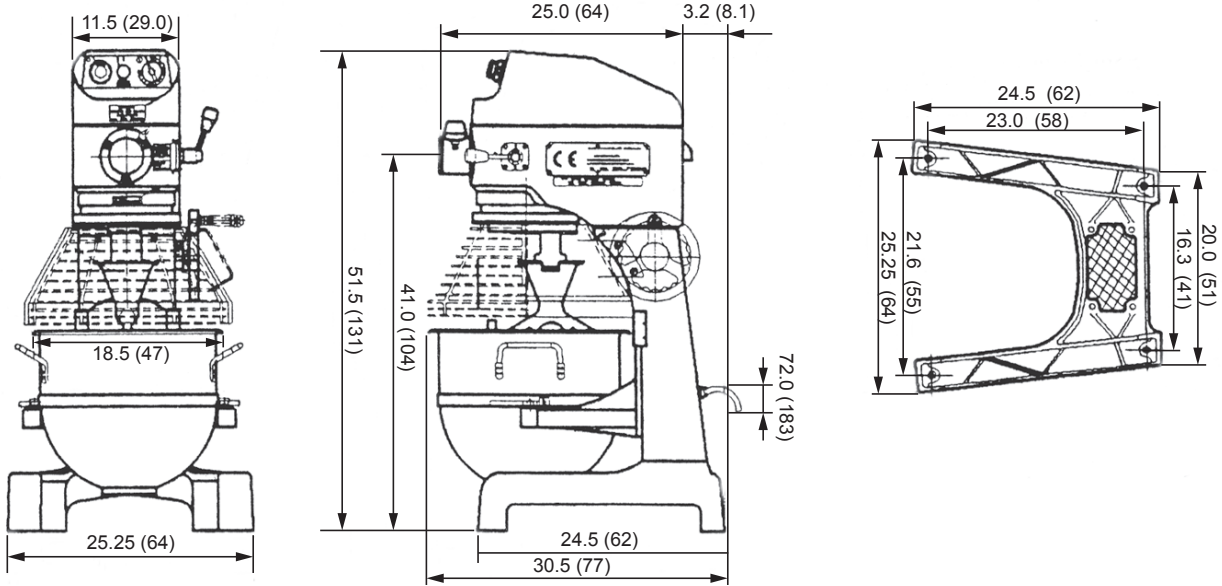
Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

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# 40 Quart Planetary Floor Mixers

# SP40



UNIT: INCHES (CM)

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

## SPECIFICATIONS

Model	Motor	Volts	Amps	Transmission Type	Capacity	Controls	Agitator Speeds (RPMs)			Attachment Speeds (RPMs)		
							1st	2nd	3rd	1st	2nd	3rd
SP40	2 HP	220/60/1* 208/60/3*	12 7	Gear	42 qt 40 liter	Front-mounted digital controls & timer	74	132	272	52	92	190

**Cord & Plug:** Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. Single phase NEMA L6-30P (Ⓢ) Three phase NEMA L15-20P (Ⓢ)

**\*Specify voltage when ordering**

## DIMENSIONS | SHIPPING INFORMATION

Carton reinforced for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment.

**This product ships on a pallet. Freight class 85.**

Model	Base Foot Print	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
SP40	25.25" W x 24.5" D (64 cm x 62 cm)	25.25" W x 30.5" D x 51.5" H (64 cm x 77 cm x 131 cm)	550 lbs (250 kg)	46" W x 48" D x 65" H (122 cm x 122 cm x 165 cm)	653 lbs (296 kg)

Mixer is constructed of a rigid cast iron body with front-mounted controls and 60-minute digital timer with last-batch recall. Mixer has 2 HP custom built motor with overload protection and gear-driven, high torque permanently lubricated transmission consisting of heat-treated hardened steel alloy gears and shafts. Mixer comes with 40 qt. stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum dough hook and non-slip rubber feet. Interlocked with removable stainless steel bowl guard with fully welded ingredient chute. Mixer has #12 attachment hub and interlocked bowl lift. Mixer is NSF and ETL listed. Two year parts and labor warranty.

## OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS

- MIXER:**
- XXSEISMIC KIT-MD** Seismic kit
  - XXBGSHIELD-40** Bowl guard shield
  - XXBOWL-40** 40qt stainless steel (S/S) bowl
  - XXBEAT-40** Alum. flat beater
  - XXBEAT-40SS** S/S flat beater
  - XXHOOK-40** Alum. dough hook
  - XXWHIP-40** S/S wire whip
  - XXHDWHIP40-4** Heavy-duty 4 mm S/S wire whip
  - XXHDWHIP40-5** Heavy-duty 5 mm S/S wire whip
  - XXSCRIP-40** Scraper with mounting kit
  - XXACC20-40** Adapter kit - 20 qt bowl, hook, beater and whip
  - XBTRUCK-40** Heavy-duty bowl truck
  - XXVSGH 9"** Slicer/Shredder/Grater housing only (no plates included-must select from plates listed on this sheet)
  - XASP** Adjustable slicing plate (for vegetables only)
  - XPH** Plate holder -\*only 1 required
- HUB:**
- Shredding Plates:**
- XSP332\*** 3/32" (2.3 mm)
  - XSP316\*** 3/16" (4.7 mm)
  - XSP14\*** 1/4" (6.3 mm)
  - XSP516\*** 5/16" (7.9 mm)
  - XSP12\*** 1/2" (12.7 mm)
  - XGP\*** Grating plate
  - XMCA-SS** Meat grinder assembly (Polished stainless steel cylinder, worm gear, ring, and s/s pan. Includes knife, 3/16" plate, and pusher)
  - XXCK** Chopper knife for XMCA-SS
- Chopper Plate Sizes Available:**
- CP02-12** 1/16" (2 mm)
  - CP04-12** 5/32" (4 mm)
  - CP05-12** 3/16" (5 mm)
  - CP06-12** 1/4" (6 mm)
  - CP08-12** 5/16" (8 mm)
  - CP10-12** 3/8" (10 mm)
  - CP12-12** 1/2" (12 mm)
  - CP14-12** 9/16" (14 mm)
  - CP16-12** 5/8" (16 mm)
  - CP18-12** 11/16" (18 mm)
  - CP00-12** Stuffing plate
  - XST12** 1/2" Stuffing tube (pork)
  - XST34** 3/4" Stuffing tube (hog)
- FACTORY INSTALLED OPTION:**
- XXCORR-40** Correctional package, includes tamper resistant external fasteners.
- EXTENDED WARRANTY**
- SP-XD4060** Extended warranty for SP40 mixer, extends factory warranty to 3 years. **Available only at time of purchase.**