Item	Qty	Description
1	1 ea	**KETTLE, ELECTRIC, STATIONARY**
		Cleveland Range Model No. KEL60
		Kettle, electric, 60-gallon capacity, 2/3 steam jacket design, open tri-leg base, faucet bracket, strainer, 50 psi rating, solid state water level control, 2" tangent draw-off, spring-assisted cover, 316 series stainless steel interior, flanged feet, IPX6
	1 ea	1-year parts & labor warranty, standard
	1 ea	Performance start-up included at customer request after equipment is installed (Free Water Quality Check included) (contact Cleveland Sales Representative for details)
	1 ea	Standard wattage
	1 ea	208v/60/3-ph, 14.7kW, 40.9 amps, standard
	1 ea	Standard Control Panel includes: LED indicator for heat cycle & low water, Power ON/OFF Dial with 1-10 Temperature Dial Setting
	1 ea	2" Tangent draw-off, standard
	1 ea	SPK5 Single Pantry Faucet (All Stationary Kettles, KEL25, KEL40, KEL60, KEL80, KEL100, KGL25, KGL40, KGL60, KGL80, KDL25, KDL40, KDL60, KDL80, KDL100)
2	1 ea	**TILTING SKILLET BRAISING PAN, GAS**
		Cleveland Range Model No. SGL40T1
		PowerPan™ Tilting Skillet, gas, 40-gallon capacity, bead blasted cooking surface, 10° tilt cooking feature, with easy manual hand tilt, spring-assisted cover with vent, gallon & liter markings, stainless steel construction with open leg frame, 200,000 BTU, CE, NSF
	1 ea	1-year parts & labor warranty, standard
	1 ea	Performance start-up included at customer request after equipment is installed (Free Water Quality Check included) (contact Cleveland Sales Representative for details)
	1 ea	Natural Gas
	1 ea	120v/60/1-ph, 1.4 amps, NEMA 5-15P, standard
	1 ea	Standard controls, temperature control dial, LED ON indicator light, main power switch with standard and high power setting, standard
	1 ea	DPK13 Double Pantry Faucet, with 3/4" swing spout & mounting bracket, for T1 skillets, mounts on right side of unit (add 4.5" to width) (for SEL/SGL models)
	1 ea	CS-T1 Casters Set, 2 locking, 2 swivel
3	1 ea	**INSTALLATION**
		• Receival of customer supplied equipment at warehouse, storage 90 days
		- Cleveland Range Model KEL60
		- Cleveland Range Model SGL40T1
		• Deliver equipment to site
		• Set, level, and install customer supplied equipment
		- Cleveland Range Model SGL40T1
		- Cleveland Range Model KEL60
		- Dispose of all trash at dumpster on site, provided by Facility
		• Utilities by Others
		• Make Final connections to existing utilities and start-up equipment
		• Removal/Disposal of existing equipment

| 4 | 1 ea | **COMBI OVEN, GAS** |

Alto-Shaam Model No. CTC20-10G

Combitherm® CT Classic™ Combi Oven/Steamer, gas, boilerless, floor model with roll-in cart, (20) non-tilt support rails, (20) 18" x 13" half size sheet or (20) 12" x 20" full size hotel pan (1/1 GN) capacity, classic control with steam/convection/combi cooking modes, SafeVent™ steam venting, CombiClean™ with (1) cleaning level, CoolTouch3™ glass window, door hinged right, high efficiency LED lighting, stainless steel construction, seismic legs, 140,000 BTU, EcoSmart®, cULus, UL EPH Classified, CE, IPX5, Gastec, EAC

1 ea NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section

1 ea It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty

1 ea Combitherm Factory Authorized Installation Program, for Roll-in units (First unit only) ((NET) NO FURTHER DISCOUNTS APPLY)

1 ea Installation Program includes:

1. Travel within 60 miles (120 miles round-trip) of installer
2. Pre-installation site survey
3. Professionally reviewed and managed installation process
4. Assembly of purchased equipment
5. Assembly of any accessories
6. Placement and leveling of unit
7. Connection to existing utilities within three feet of unit
8. Mechanical to ensure proper function
(Note: Installation of units outside of the 60 mile radius will require additional travel charges payable by the customer)

Installation Program does not include:
1. Delivery to end user location
2. Unit must be within five feet of and have a clear and unobstructed path to final destination
3. Special licensing or permits
4. Overtime travel or labor
5. Removal of packing material
6. Removal and scrapping of old unit
7. Installation kit
8. Installation of water treatment systems (filters)

1 ea Natural gas

1 ea 120v/60/1-ph, 13.0 amps, 1.7kW, 12 AWG, NO cord or plug

1 kt 5021520 Installation Kit, for gas CTP or CTC combi ovens, CPVC, rated up to 30.0 amps, per oven ((NET) NO FURTHER DISCOUNTS APPLY)

1 ea Note: Please refer to Installation Program brochure for kit contents

1 ea NOTE: Security options not available on recessed door models

5	1 ea	**RECIEVE AND REMOVE**
		Receive new combi oven at installer warehouse and ship to location for install. Also includes removal and disposal of existing combi oven.

6	1 ea	**HOT FOOD SERVING COUNTER / TABLE**
		Piper Products/Servolift Eastern Model No. 6-HF
		Elite 500 Hot Food Unit, 88"L x 36"H, (6) sealed wells with 1000w element with thermostatically controlled each, mobile, modular design with interlocking mechanism, 14 gauge stainless steel top, 20 gauge stainless steel front & end panels, 18 gauge stainless steel bottom shelf, manifold drains standard, 5" swivel plate casters (2 with brakes), 6kW, NSF, UL
	1 ea	1 year warranty parts and labor from date of purchase
	1 ea	208v/60/1-ph, 28.8 amps, 6000 watts, NEMA 6-50P
	1 ea	Manifold drains, standard
	1 ea	SRTS-88 Trayslide for Elite system, 12" solid ribbed, heavy gauge stainless steel, for (6) openings - 88"W
	1 ea	BPG1C-88 Classic Single-sided protector guard (Buffet Style) for Elite system, with end guards, for (6) openings - 88"W
	1 pr	BEG End Guard (pair)- (Buffet Style) for Elite system

7	2 ea	**CONVECTION OVEN, ELECTRIC**
		Vulcan Model No. VC44ED
		Convection Oven, electric, double-deck, standard depth, solid state controls, temperature range 150° to 500°F, 60 minute timer with audible alarm per oven, oven cool switch for rapid cool down, independently operated stainless steel doors with double pane windows, porcelain enamel on steel oven interiors, (5) nickel plated racks per oven, stainless steel front, top & sides, stainless steel 8"H legs, (2) 1/2 HP two speed oven blower-motors, 12 kW each section, NSF, cUL, UL, ENERGY STAR®
	2 ea	1 year limited parts & labor warranty, standard
	2 ea	(2) 208v/60/3-ph, 70 amps total, standard
	2 st	Casters, set of (4) in lieu of standard legs

8	1 ea	**HOT FOOD SERVING COUNTER / TABLE**

Eagle Group Model No. YDCS6-HFU-0044-00
Director's Choice® Mobile Hot Food Table, electric, 96"W x 30"D x 34"H, wet or dry operation, (6) 12" x 20" pan size insulated wells with individual thermostatic controls, 16/304 stainless steel top, 304 stainless steel open-base frame & apron on operator side, 5" poly casters (2 with brake), UL, NSF

1 ea 240v/60/1-ph, 9600 watts, 40.0 amps, NEMA 6-50P, standard

1 ea Individual drain, add suffix "-D" to model number

1 ea Optional drains connect to common manifold to drain at left end with 3/4" ball valve (NPTF)

1 ea -S Stainless steel front panel for 96" long Director's Choice® models

1 pr -SEP Stainless steel end panels for Directors Choice®

1 ea DCS6-DSG-CST Directors Choice® Decorative Deluxe Sneeze Guard, cafeteria style, 96"W x 19-9/16"D x 14"H, single tier, single-sided, clear polycarbonate front & end panels, stainless steel frame, factory installed, NSF

1 ea Stainless steel finish for sneeze guard

1 ea DC6-TS-SRS Tray Slide, 96"W x 11-1/2"D, solid ribbed, stainless steel, stainless steel drop brackets, for Director's Choice® modular cafeteria models

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9	1 ea	**INSTALL**

Install to include:

• Receival of customer supplied equipment at warehouse, storage 90 days
- Piper Products/Servolift Eastern Model 6-HF
- Eagle Group Model YDCS6-HFU-0044-00
- Vulcan Model VC44ED
• Deliver equipment to site
• Set, level, and install customer supplied equipment
- Piper Products/Servolift Eastern Model 6-HF
- Eagle Group Model YDCS6-HFU-0044-00
- Vulcan Model VC44ED
- Dispose of all trash at dumpster on site, provided by Facility

• Utilities by Others
• Make Final connections to existing utilities and start-up equipment
• Removal/Disposal of existing equipment

| 10 | 1 ea | **DISHWASHER, POT/PAN/UTENSIL, DOOR TYPE** |

Hobart Model No. PW20-1

Pot/Pan/Utensil Washer, front loading with split door design, (20) pan capacity, over/under rotating arms, 2/4/6 minute adjustable timer, up to (20) racks/hour, includes: (2) flat grids, (2) tray racks & (1) flat bottom rack, pre-rinse spray hose, sanitizing with Sense-A-Temp™ 70° booster rise, vent fan control, drain pump, stainless steel construction, 208-240v/60/3-ph, cULus, BISSC Certified, NSF, ENERGY STAR®

1 ea   Hobart 2019 Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA

1 ea   Hobart 2019 208-240v/60/3-ph, 58.6 amps, standard

| 11 | 1 ea | **INSTALLATION** |

All work to be performed during regular hours (M-F 8AM-5PM). Remove and dispose of existing UW50 steam pan washer and steam booster, cap steam & condensate lines. Receive, deliver, and install new PW20 electric pan washer. Electric upgrade: Disconnect and 'safe off' existing raceway and wiring serving the existing pan washer. Furnish and install one (1) 80-amp circuit breaker within the existing Siemens 208/120-volt panel located in the main electrical/mechanical room. Furnish and install one (1) electrical disconnect at the replacement pan washer. Furnish and install raceway and wiring from

The electrical panel to the replacement pan washer electrical disconnect. Note: EMT conduit shall be used as a raceway in the electrical room. MC cable shall be used as a raceway through all kitchen ceiling areas. Ductwork: Furnish materials and labor to remove existing stainless steel duct for removal of existing dishwasher. Furnish and install new custom main stainless steel exhaust duct from dishwasher to new main duct connection. Make final utility connections. Perform startup, train operators.

| 12 | 2 ea | **KETTLE, GAS, STATIONARY** |

Cleveland Range Model No. KGL40

Kettle, gas, stationary, 40-gallon capacity, 2/3 steam jacket, 316 stainless steel interior, self-contained, floor mounted control console supports, electronic ignition, 304 stainless steel finish, faucet mounting bracket, flanged feet, 2" tangent draw-off with strainer, spring-assisted cover, 50 psi rating, 140,000 BTU

2 ea   1-year parts & labor warranty, standard

2 ea   Performance start-up included at customer request after equipment is installed (Free Water Quality Check included) (contact Cleveland Sales Representative for details)

2 ea   Natural Gas

2 ea   120v/60/1-ph, 10.0 amps, electronic spark ignition, cord & plug for controls, standard

2 ea   2" Tangent draw-off, standard

2 ea   SPK5 Single Pantry Faucet (All Stationary Kettles, KEL25, KEL40, KEL60, KEL80, KEL100, KGL25, KGL40, KGL60, KGL80, KDL25, KDL40, KDL60, KDL80, KDL100)

| 13 | 1 ea | **KETTLE, GAS, STATIONARY** |

Cleveland Range Model No. KGL25
Kettle, gas, stationary, 25-gallon capacity, 2/3 steam jacket, self-contained, floor mounted control console supports, electronic ignition, stainless steel exterior with 316 series stainless steel interior, faucet mounting bracket, flanged feet, 2" tangent draw-off with strainer, spring-assisted cover, 50 psi rating, 90,000 BTU

1 ea 1-year parts & labor warranty, standard

1 ea Performance start-up included at customer request after equipment is installed (Free Water Quality Check included) (contact Cleveland Sales Representative for details)

1 ea Natural Gas

1 ea 120v/60/1-ph, 5.0 amps, electronic spark ignition, cord & plug for controls, standard

1 ea 2" Tangent draw-off, standard

1 ea SPK5 Single Pantry Faucet (All Stationary Kettles, KEL25, KEL40, KEL60, KEL80, KEL100, KGL25, KGL40, KGL60, KGL80, KDL25, KDL40, KDL60, KDL80, KDL100)

| 14 | 1 ea | **EQUIPMENT STAND, REFRIGERATED BASE** |

Hoshizaki Model No. CR72A
Steelheart Series Refrigerated Low-Profile Equipment Stand, two-section, 72-1/2"W x 33-1/4"D x 26"H, (4) drawers: each will accommodate (2) 12" x 20" x 6" deep pans (pans not included), solid state digital controller with temperature alarms, LED display, stainless steel exterior front, sides, & top, stainless steel interior, (6) 4" casters, side-mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 3.0 amps, cord with NEMA 5-15P, cETLus, ETL-Sanitation

1 ea Warranty: 3-Year parts & labor on entire machine

1 ea Warranty: 5-Year parts on compressor

| 15 | 2 ea | **COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED** |

Delfield Model No. N8156BP
Drop-In Mechanically Cooled Pan, 56-1/4" W x 26" D, 4-pan size, 1" dia. drain, insulated pan, stainless steel inner liner & top, galvanized steel outer liner, includes adapter bars, self-contained refrigeration, R290 Hydrocarbon refrigerant, 2/7 hp, (55-1/4" x 25" cutout required), cUL, UL, NSF

2 ea Introducing: Freight Made Simple

6% on Single purchase orders shipping to one location**.
Liftgate & inside delivery not included.
Nationwide Freight*

*Continental United States only

**6% Must be manually calculated on your purchase order total, $200 minimum.

If you have any questions, please contact Customer Service at 1-800-733-8948

2 ea	115v/60/1-ph, 3.1 amps, NEMA 5-15P, standard
1 ea	AS000-BMU-003M Perforated false bottom (N8130BP)

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16   1 ea   **COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED**

Delfield Model No. N8169BP
Drop-In Mechanically Cooled Pan, 69" W x 26" D, 5-pan size, 8" deep, 1" dia. drain, insulated pan, stainless steel inner liner & top, galvanized steel outer liner, includes adapter bars, self-contained refrigeration, R290 Hydrocarbon refrigerant, 2/7 hp, (68" x 25" cutout required), cUL, UL, NSF

1 ea   Introducing: Freight Made Simple

6% on Single purchase orders shipping to one location**.
Liftgate & inside delivery not included.
Nationwide Freight*

*Continental United States only

**6% Must be manually calculated on your purchase order total, $200 minimum.

If you have any questions, please contact Customer Service at 1-800-733-8948

1 ea   115v/60/1-ph, 3.1 amps, NEMA 5-15P, standard

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17   3 ea   **SAFETY SYSTEM MOVEABLE GAS CONNECTOR**

Dormont Manufacturing Model No. 16100BPCF48
Dormont Blue Hose™ Moveable Gas Connector Hose Assembly, 1" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 Safety Quik® QDV, 1 elbow, 334,000 BTU/hr minimum flow capacity, limited lifetime warranty

| 18 | 1 ea | **INSTALLATION** |

Install all equipment per the following:

- •Receive customer supplied new equipment at warehouse, store up to 90days
- •Deliver equipment to site
- •Set, level, and install customer supplied equipment
- Dispose of all trash at dumpster on site, provided by Facility
- •Removal of existing equipment and dispose of
- Provide truck and driver to haul away existing equipment to customer warehouse
- •Provide additional service materials
- •Connect new pantry faucets to existing water lines
- •Provide materials for new cold well drain lines.
- •Make Final connections to existing utilities and start-up equipment.

Facility responsible for proper utilities.

| 19 | 1 ea | **DISHWASHER, CONVEYOR TYPE** |

Hobart 2020 Model No. CLPS86EN-EGR+BUILDUP
Conveyor Dishwasher, energy recovery (DWER), (2) tank with a Power Scrapper, (342) racks/hour, insulated hinged doors, .39 gallon/rack, stainless steel enclosure panels, microprocessor controls with low temperature & dirty water indicators, NSF Pot & Pan mode, programable de-lime notification, power scrapper vent cowl curtain kit, 30 kW stainless booster, drain water tempering kit, ENERGY STAR®, Free factory startup for installations within a 100 mile radius of a Hobart service office; installation beyond 100 miles will be charged at the quoted rate by the local Hobart service office

	1 ea	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. consult Factory.
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA
	1 ea	CLPS86EN-EGRELE0CD 480v/60/3-ph
	1 ea	CLPS86EN-EGRHTE15K Electric tank heat 15kW wash/10kW rinse
	1 ea	CLPS86EN-EGRHGTSTD Standard height
	1 ea	CLPS86EN-EGRERH30K 30kW electric booster
	1 ea	CLPS86EN-EGRDIR0LR Left to right operation
	1 ea	CLPS86EN-EGRFETSTD Standard feet
	1 ea	NOTE: For water of 3-grains of hardness or more, Hobart suggests adding a water softener.
	1 ea	VNTHD/E-ADJ E-series vent hood domestic (adjustable)
	1 ea	EXTHD/E-ADJ E-series extended hood (adjustable)
	1 ea	VNTSTK-EXTND 21" Adjustable vent stack extension, field installed
	1 ea	1/2INSHK-ABSRBR Water Shock Absorber Kit (2 required - 1 each incoming hot and cold water lines)
	1 ea	CLE/TBL-SWITCH Table limit switch CLE-Series
	1 ea	Single Point (1) service connection standard (Field convertible options available)

20   1 ea   **INSTALL**

Receive the dealer supplied Hobart dishmachine and deliver to the location. Disconnect, remove and dispose of the existing dishmachine and set the new in place.
The existing water and electrical supplies will be reconnected to the new machine.
The existing ductwork will be reinstalled on the machine vent cowls and the supplied table limit switch will be installed and connected. A startup will be performed and the operation will be checked.
All work will be done during regular business hours (7am-4pm) Monday – Friday.
Customer will provide parking and access during the installation period.
Proposal based on having clear and unobstructed access for transiting the building.
Not in scope of work:
Electrical circuits beyond what is existing will be supplied by others (if required).
Fabrication of new ductwork beyond what is existing would be by others (if required)

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21   2 ea   **COMBI OVEN, GAS**

RATIONAL Model No. ICP 10-FULL NG 208/240V 1 PH (LM100EG) (CE1GRRA.0000240) iCombi Pro® 10-Full Size Combi Oven, natural gas, (10) 18" x 26" sheet pan or (20) 12" x 20" steam pan or (10) 2/1 GN pan capacity, (5) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, includes (1) bucket of Active Green Cleaner & (1) bucket of Care Tabs, 152,000 BTU, 208/240v/60/1-ph, 6 ft. cord, 1.5 kW, IPX5, cCSAus, NSF, ENERGY STAR®

2 ea   NOTE: All discounts subject to approval by manufacturer

2 ea   2 years parts and labor, 5 years steam generator warranty

2 ea   CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge

2 ea   9999.2211 RCI RATIONAL Certified Installation, new certified installation for each individual gas table-top iCombi on a stand or counter, 100 miles (200 round-trip) included. (Do not use for Combi-Duo, See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)

1 ea   9999.2002 Pre-Installation Site Consultation, provides an installation

consultation to ensure the site has proper space and connections for gas, electric, drain & water, one (1) Consultation is needed for every four (4) cooking systems, includes 100 miles (200 miles round trip). (see attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)

2 ea   8720.1561US Installation Kit, for gas iCombi/SCC/CMP 102G (208-240/60/1ph); gas iCombi/SCC/CMP 201G (120/60/1ph); gas iCombi/SCC/CMP 202G (208-240/60/1ph) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)

2 ea   60.31.165 Stand II MobilityLine, 31-1/8"H, (14) pairs of support rails, top and side panels, (4) 7-3/4" casters, for iCombi 6-and 10-full size Classic/Pro

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22   1 ea   **TILTING SKILLET BRAISING PAN, GAS**
Vulcan Model No. VG40
Braising Pan, Gas, 40-gallon capacity, 46" wide open base, manual tilt, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, solid state control, includes L faucet bracket, electric ignition, 12" stainless steel legs with adjustable flanged feet, 120,000 BTU, CSA Flame, CSA Star, UL EPH Classified

1 ea   1 year limited parts & labor warranty, standard
1 ea   Natural gas (specify elevation if over 2,000 ft.)
1 ea   NOTE: Elevation kits are field installed
1 ea   120v/60/1-ph, 9.0 amps, cord & plug, standard
1 ea   SGLTS 12NZL SINGLE Pantry Deck-Mount Faucet, 12" swivel spout, includes 4" & 12" riser, NSF & Lead Reduction Compliant (Note: water connection required)
1 ea   3/4QD HOSE-4 3/4" x 4' long gas flex hose & quick disconnect with restraining device

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23   1 ea   **INSTALLATION**

Install the kitchen equipment per the following:
• Receival of customer supplied equipment at warehouse, storage 90 days
- (2) RATIONAL Model ICP 10-FULL NG -combis
- Vulcan Model VG40 – tilt skillet
• Deliver equipment to site
• Remove and dispose of existing equipment, like for like swap
- Remove and dispose of existing Convotherms- Rational replacing
• Set, level, and install new customer supplied equipment
- *Rational installation included in Rational pricing.
• Make Final connections to existing utilities and start-up equipment
• Labor quoted as open shop during normal business hour

24	1 ea	**TRAY ACCUMULATOR SYSTEM**

Aerowerks Model No. TAC

Dishware handling system to include:

A. Stainless steel pass thru window frame & sill – Qty 1
B. Stainless steel sight & sound baffle, c/w LED tube light – Qty 1
C. Rotary dishware accumulator of size and shape as shown on plan to include; 4 tier
type, c/w electrical control panel, anti-jam switches and single point connection in
field – Qty 1
D. Soiled dish table, c/w waste trough, (02) perforated s/s ledges and pre rinse sink &
spray w/ faucet w/ removable perforated scrap basket – Qty 1
E. PVC roller rack transfer conveyor – Qty 1
F. Clean dish roller table, model Aerowerks GRC, c/w 1.9" PVC rollers and prewired limit switch – Qty 1
G. Hose clean up station – Qty 1

25	1 ea	**INSTALL by Aerowerks**

Aerowerks Model No. INSTALL
Assembly by factory

26	1 ea	**REMOVAL AND INSTALL by Vendor**

Remove existing Caddy system.
Receive new conveyor system at facility dock and move into place.
Install system and provide utility connections within 5' of termination points.
facility responsible for proper utitlies and dumpster for debris.

| 27 | 1 ea | **KETTLE, GAS, TILTING** |
| | | Groen Model No. DH-20C |

Tilting Kettle, gas, 20-gallon capacity, crank tilt, 2/3 jacket, IPX6 water rated electronic Classic controls, 316 stainless steel liner, floor mounted control console supports, stainless steel construction, bullet feet, electronic ignition, 50 PSI, 0 - 2000' elevation, 72,000 BTU, cCSAus, NSF, Made in USA

1 ea (1) year parts & labor, (10) year hemisphere warranty, standard

1 ea Natural gas

1 ea ELEV0-2000 For elevation between 0 and 2000 (When order is placed, all equipment with elevation specified will be assigned a different Part# by the factory)

1 ea 115v/60/1-ph, 5.0 amps, std.

1 ea 2" Tangent draw-off (TDO)

1 ea 159142 Hinged Cover (#41), for 20 gallon tilting kettle (factory installed)

1 ea Z091876 Faucet, single pantry, with swing spout

1 ea 153193 Flanged feet, set of 4

1 ea 140144 Gas Quick Disconnect, with AGA approved restraint chain for steamers, tilting braising pans & table top & floor model kettles

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28   1 ea **PLANETARY MIXER**
Vollrath Model No. 40756

Planetary Mixer, countertop, 10 quart, 13-1/16"W x 17-11/16"D x 21-3/16"H, 5-speed direct drive transmission, digital timer with automatic stop, includes: safety guard, stainless steel bowl, flat beater, wire whisk & dough hook, non-skid rubber base, 1/3 HP, 110-120v/60/1-ph, 6 amps, cord, NEMA 5-15P, NSF, cETLus, imported (MIX1010)

1 ea Warranty period is 2 years on parts, 1 year on labor & 5 years on belt

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29   1 ea **INSTALLATION**

• Receival of customer supplied equipment at warehouse, storage 90 days
- Groen Model DH-20C
- Vollrath Model 40756
• Deliver equipment to site
• Set, level, and install customer supplied equipment
- Groen Model DH-20C, Like for like swap kettle
- Dispose of all trash at dumpster on site, provided by Facility
• Utilities by Others
• Make Final connections to existing utilities and start-up equipment
• Removal/Disposal of existing equipment by Quantico

CLEVELAND

TRI-LEG, ELECTRIC KETTLES

STATIONARY, "SPLASH PROOF SERIES", SELF-CONTAINED,
2⁄3 STEAM JACKETED, 25, 40, 60, 80 OR 100 GALLONS
(100, 150, 225, 300, OR 375 LITERS)

Models

- KEL-25
- KEL-30
- KEL-40
- KEL-60
- KEL-80
- KEL-100

- Water resistant controls, splash-proof construction
- Large pouring lip for high capacity and chunky products
- Re-inforced rolled rim design prevents damage to kettle rim, eliminates "bar rim designs"
- Welded-in heating elements, (holds vacuum better, won't leak or lose water)
- Easily cleaned: kettle and all exterior surfaces are of type 304 stainless steel with an #4 finish
- Rear mounted easy access pressure gauge and pressure relief valve to prevent tampering. Color coded easy to read pressure gauge with "green" and "vent air zone"
- 50 psi steam jacket rating for higher cooking temperatures
- 50 psi safety valve
- Solid state water level control (no sight glass gauge to break or leak)
- Splash proof element cover with a double gasket seal
- Tilt mechanism of roller bearings and case hardened self-locking worm and segment gear
- 1 5/8″ O.D. tri-leg supports with level adjustable feet for floor bolting
- Standard voltage is 208-240 volts, 60 Hz, 3-phase, 3-wire
- Typical approvals include UL., CSA, CE, NSF and ASME
- 316 Stainless Steel Interior

Short Form Specifications

Shall be CLEVELAND, Electric Kettle, Tri-leg mounted, self-contained, stationary, Model KEL - _____ gallons, 2⁄3 Steam Jacketed. Rated 50 psi with Safety Valve; Permanently filled Steam Jacket. Spring-assisted Domed Cover. (Provide 1.50″ Freeboard above batches of rated size.) Splash Proof Solid State Temperature (±1° C) and Safety Control System in plug-in Module including L.E.D. indicators. Base Mounted for Floor Bolting with three (3), tri-bolt flanges. 2″ diameter Tangent Draw-off Valve. 316 Stainless Steel Interior. IPX6 Water Rated.
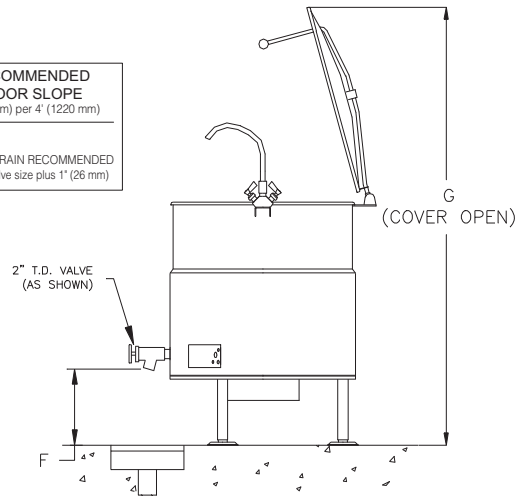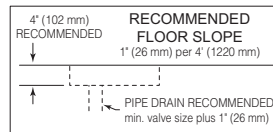
Options & Accessories

- Spring-assisted, hinged, rotatable, domed Stainless Steel Cover (CHS)
- 2″ or 3″ diameter Tangent Draw-Off Valve (TD2 or TD3*), *TD3 for 60 gallon only and will raise height of kettle by 5-5/8" (143mm)
- Hot and Cold Water Faucet with Swing Spout and Mounting Bracket (DPK and FBKT)
- Pan Carrier (PCK)
- Flow Diverter (FD)
- Food Strainers (FS)
- Cooking Baskets and Tri-Basket Supports (BS and TBS)
- Kettle Accessory Kit (KAK) includes:
  - Clean-up Brush (CB)
  - 36″ Kettle Whip (KW)
  - Draw-Off Brush (DB)
  - 36″ Kettle Paddle (KP)
  - 36″ Kettle Brush
  - 24 oz. Ladle (KL)
- Automatic Water Meter (GMF or LMF)
- Drain Strainers (DS-)
- Water Meter Stand (SWM)
- Lift-Off Covers (CL)
- Measuring Strip (MS)
- Gallon Markings (KM)
- Hot and cold or cold only Kettle Filler with 60″ Hose (DKF-K or SKF-K)
- Swing Funnels for drain (SW)
- High Wattage (HW) (see back page)
- Special Voltages (see back page)
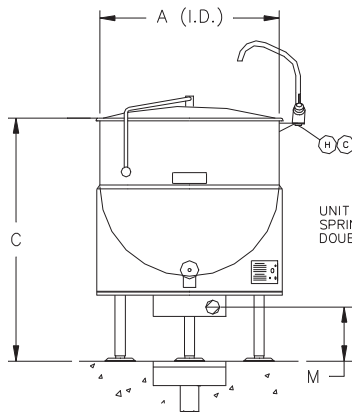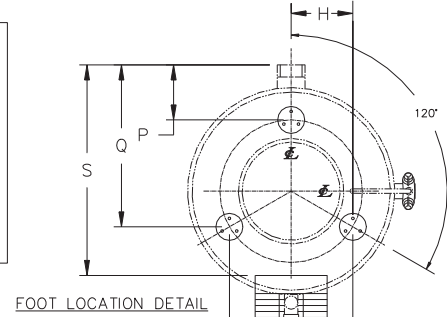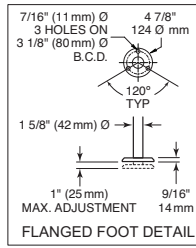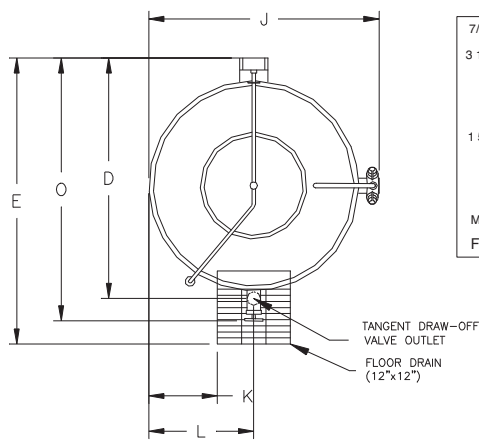- Heat Deflector Shield (HS001)
- Correctional Packages

Standard Features

- Self-contained, easily installed - needs only an electrical hook-up
- Steam jacket filled with treated water, venting and/or refilling is not required
- Accurate, consistant solid state temperature controls (mechanical thermostat not as accurate) - less than ±1°C variance (ideal for simmering). Operating temperature range from 145° - 260°F (63°C - 127°C) Control panel includes:
- LED indicator for heat cycle • LED indicator for low water
- Power ON/OFF switch • Adjustable temperature control dial

KE004046-60

760 Beta Drive, Unit D
Mayfield Village, Ohio 44143

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www.clevelandrange.com
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WELBILT

CLEVELAND

FLANGED FOOT DETAIL

7/16" (11 mm) Ø 3 HOLES ON 3 1/8" (80 mm) Ø B.C.D.
4 7/8" 124 Ø mm
120° TYP
1 5/8" (42 mm) Ø
1" (25 mm) MAX. ADJUSTMENT
9/16" 14 mm

FOOT LOCATION DETAIL

120°

TANGENT DRAW-OFF VALVE OUTLET
FLOOR DRAIN (12"x12")

RECOMMENDED FLOOR SLOPE
1" (26 mm) per 4' (1220 mm)
4" (102 mm) RECOMMENDED
PIPE DRAIN RECOMMENDED min. valve size plus 1" (26 mm)

UNIT SHOWN WITH OPTIONAL SPRING ASSIST COVER AND DOUBLE PANTRY FAUCET

2" T.D. VALVE (AS SHOWN)

G (COVER OPEN)

DIMENSIONS

GALS./ LITERS		A	C	D	E	F	G	H	J	K	L	M	N	O	P	Q	R	S
25/ 100	IN	21	36 3/4	21 7/8	34	13 7/8	60 3/4	17 7/8	29 7/8	5 1/4	11 1/4	9 3/4	7 1/2	26 3/4	4 5/8	20	15 1/2	22 3/8
	mm	534	934	556	864	353	1544	455	759	134	286	248	191	680	118	508	394	569
30/ 115	IN	24	38	24 7/8	37	15 5/8	65 1/4	20 7/8	28 3/4	6 3/4	12 3/4	11 1/2	9 1/4	29 3/4	4 5/8	20 1/4	18 1/8	25 3/8
	mm	610	966	632	940	397	1658	531	731	172	324	299	293	756	118	515	461	645
40/ 150	IN	26	40	29 1/8	40	15 1/8	69 1/2	22 7/8	30 3/4	7 3/4	13 3/4	11	8 3/4	34	4 5/8	21 3/4	19 7/8	28 5/8
	mm	661	1016	740	1016	385	1766	582	782	197	350	280	223	864	118	553	505	728
60/ 225	IN	29 1/2	43	33	44	14 5/8	75 3/4	26 3/8	34 1/4	9 1/2	15 1/2	10 1/2	8 1/4	37 7/8	5 1/8	27 1/2	22 7/8	32 1/2
	mm	750	1093	839	1118	372	1925	670	870	242	394	267	210	963	131	699	582	826
80/ 300	IN	33	43 1/2	36 5/8	47	13	79 1/2	29 7/8	37 3/4	11 1/4	17 1/4	9	6 3/4	41 1/2	5 1/8	29 3/8	25 7/8	35 7/8
	mm	839	1105	931	1194	331	2020	759	959	286	439	229	172	1055	131	747	658	912
100/ 375	IN	35 1/2	45	39 1/4	50	12 1/2	83 3/8	32 3/8	40 1/4	12 1/2	18 1/2	8 1/2	6 1/4	44 1/8	5 1/8	5 1/8	28	38 3/8
	mm	902	1144	997	1270	318	2118	823	1023	318	470	216	159	1121	131	131	712	975

⚡ STANDARD WATTAGE

		208V		240V		415V		480V	
			AMPS AMPS		AMPS AMPS		AMPS AMPS		AMPS AMPS
GALS.	LITERS	KW	1PH 3PH	KW	1PH 3PH	KW	1PH 3PH	KW	1PH 3PH
25	100	9.8	47.2 27.2	13.1	54.4 31.4	12.1	29.0 16.7	13.1	27.2 15.7
30	115	12.3	59.0 34.1	16.3	68.1 39.3	15.1	36.2 20.9	16.3	34.0 19.6
40	150	14.7	70.8 40.9	19.6	81.7 47.1	18.1	43.5 25.1	19.6	40.8 23.6
60	225	14.7	70.8 40.9	19.6	81.7 47.1	18.1	43.5 25.1	19.6	40.8 23.6
80	300	14.7	70.8 40.9	19.6	81.7 47.1	18.1	43.5 25.1	19.6	40.8 23.6
100	375	14.7	70.8 40.9	19.6	81.7 47.1	18.1	43.5 25.1	19.6	40.8 23.6

⚡ HIGH WATTAGE

		208V		240V		415V		480V	
			AMPS AMPS		AMPS AMPS		AMPS AMPS		AMPS AMPS
GALS.	LITERS	KW	1PH 3PH	KW	1PH 3PH	KW	1PH 3PH	KW	1 PH 3PH
25	100	14.7	70.8 40.9	19.6	81.7 47.1	18.1	43.5 25.1	19.6	40.8 23.6
30	115	19.6	NA 54.5	26.1	NA 62.9	24.1	58.0 33.5	26.1	54.4 31.4
40	150	24.5	NA 68.1	32.7	NA 78.6	30.1	72.5 41.8	32.7	68.1 39.3
60	225	29.4	NA 81.7	39.2	NA 94.3	36.2	87.0 50.2	39.2	81.7 47.1
80	300	29.4	NA 81.7	39.2	NA 94.3	36.2	87.0 50.2	39.2	81.7 47.1
100	375	29.4	NA 81.7	39.2	NA 94.3	36.2	87.0 50.2	39.2	81.7 47.1

Consult factory for other voltages.

• CAPACITIES:
(in 8 oz. servings, other sizes may be calculated)
25 Gallon / 100 liters ....400 servings
30 Gallon / 110 liters.............480 servings
40 Gallon / 150 liters ....640 servings
60 Gallon / 225 liters ....960 servings
80 Gallon / 300 liters ....1280 servings
100 Gallon / 375 liters ....1600 servings

WATER H C
¾" O.D. copper tube or ½" N.P.T. pipe.
When ordered with optional faucet.

CLEARANCE
RIGHT = 0
LEFT = 0
REAR = 0
Allow 12" minimum on right side for servicing.

Shipping Weights & Dimensions
Model -
KEL-25 Weight - 240 lbs
Width - 38"
Depth - 38"
Height - 54"
KEL-30 Weight - 283 lbs
KEL-40 Weight - 296 lbs
Width - 38"
Depth - 38"
Height - 55"
KEL-60 Weight - 280 lbs
Width - 44"
Depth - 44"
Height - 54"
KEL-80 Weight - 411 lbs
KEL-100 Weight - 461 lbs

NOTES:
Cleveland Range reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L/NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)

760 Beta Drive, Unit D
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www.clevelandrange.com
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WELBILT
KE004046-60

CLEVELAND

POWERPAN™ SERIES
GAS, 35" RIM HEIGHT,
30 & 40 GALLON (110 & 150 LITER)

Models

- SGL-30-T1
- SGL-40-T1

Shown with Standard Controls

easyDial and Core Temperature Probe options

Short Form Specifications

Shall be CLEVELAND, Tilting Skillet Model Number SGL-____-T1, gas (type_____) holding no less than _____ gallons (_____ liters); Complete with Dual Power Setting, Normal and High Power Cooking Controls, Power Burner (Forced-Air) Gas Combustion System, Automatic Ignition, Splash-Proof Construction, Spring Assist Cover with Vent, Gallon/Liter Markings, 5/8" Stainless Steel Clad Cooking Surface with Bead Blasted Finish, Easy to use Manual Hand Tilt with Enclosed Permanently Lubricated Gearbox, Adjustable Feet with Rear Flanged and Front Bullet Style.

Standard Features

- Available in 30 & 40 gallon (115 & 150 liter) open frame design models. Full capacity to bottom of pouring lip.
- Exclusive Ultra Efficient Power Burner (Forced-Air) Gas Combustion System with Automatic Ignition.

- Exclusive Dual Power Settings: 90,000 and 125,000 Btu for 30 gallons, 160,000 Btu and 200,000 Btu for 40 gallons provides superior heat-up and recovery.
- Open base design for easy cleaning and maintenance.
- 5/8" Stainless Steel Bead Blasted cooking surface prevents warping and keeps food from sticking.
- Durable 12 gauge, 304 Stainless Steel pan construction. 5/8˝ (16mm) mild steel clad bottom plus a 1/16˝ (1.6mm)Stainless Steel plate for even temperature distribution.
- Low 35" rim height for easy operation and cleaning.
- Splash Proof Controls and construction.
- Supplied with Cord & Plug for 115-volt controls.
- Easy-to-turn manual hand tilt with enclosed permantly lubricated gearbox. Optional power tilt with manual override available.
- Gallon/Liter Markings and Vented Spring Assist Cover standard.
- Available with Optional 2" Tangent Draw-Off Valve.
- 10° Cooking Feature. Tilt unit up to 10° without the power being turned off.
- Adjustable Solid State Thermostat accurately controls temperature from 140°F to 425°F .
  - ***Standard Control Panel includes:***
    Temperature Control Dial, LED ON Indicator Light, Main Power Switch with Standard and High Power Settings.
  - ***easyDial Control Panel (optional) includes:***
    Selector Dial with LED Ring, Large Display Screen, Three Cooking Modes, Built-In Self-Diagnostics and Display, Temperature Select Button, Timer Set Button (Hrs/Min), Settings Button, Main Power Button, Probe Connection Port, LED Indicator Lights for Heat-ON, Product Probe, Temperature, Time, Settings, Self-Diagnostics, Ignition Failure, Std and High Power Setting.
- Electronic "Spark Ignition System Standard".
- Spring-Assist Cover with full width handle and vent.
- Typical approvals include AGA, CSA, CE and NSF.

Options & Accessories

- easyDial Control
- Core Temperature Probe Option
- Power Tilt with Manual Override (PT2)
- 2" (50 mm) Tangent Draw-Off Valve (TD2SK), left side only
- Double or Single Pantry Faucet (SPS14, DPS14), includes Faucet Mounting Bracket
- Faucet Bracket (FBKT1)
- Pan Carriers (PCS), not available on 30 gallon models with a Tangent Draw-Off Valve
- Vegetable Steamer Baskets (VS)
- Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- Poaching Pans (PP)
- Voltage Option:
  - VOSK3, 440/480 Volt, 60 Hz, 3 Phase
  - VOSK4, 220/240 Volt, 50 Hz, 1 Phase - for export
- Protective Control Cover (CP-PCB-T1)
- Casters, 2 swivel, 2 locking (CST1)

KE004046-92

WELBILT

CLEVELAND

DIMENSIONS

MODEL	A	B	C	D	E (combustible wall)	E (non-combustible wall)	F	G	H
SGL-30-T1	37 7/8" (963mm)	24 1/2" (623mm)	31 3/4" (807mm)	12" (305mm)	3 1/2" (89mm)	2	18 1/4" (464mm)	5 3/4" (146mm)	8" (204mm)
SGL-40-T1	49 7/8" (1267mm)	36 1/2" (928mm)	43 3/4" (1112mm)	18" (458mm)	3 1/2" (89mm)	2	24 1/4" (616mm)	5 3/4" (146mm)	8" (204mm)

CAPACITIES

In 4 oz. servings. Other sizes may be calculated.
30 gallons / 115 Liters.............960
40 gallons / 150 Liters...........1280

SPECIFICATIONS

⚡ ELECTRICAL SUPPLY		🔥 GAS SUPPLY (PIPING 3/4" NPT)	CLEARANCE
VOLTS:	120 / 220/240	**TYPE**: NAT or LP	**RIGHT**:
PHASE:	1 / 1	**WATER COLUMN**: 3.5 (NAT), 10 (LP)	4" (102mm) (manual tilt)
AMPS:	1.4 / 1.5	**BTU PER CU. FT.**: 1025 (NAT), 2500 (LP)	1" (26mm) (power tilt)
FREQ:	60 HZ / 50 HZ	**SUPPLY PRESSURE**:	**LEFT**: 0"
		5" W.C. MIN (NAT), 11" W.C. MIN (LP)	**REAR**:
		BTU RATINGS:	0 (non-combustible wall)
		SGL-30-T : 125,000 per hour	3.5" (89mm)
		SGL-40-T : 200,000 per hour	(combustible wall)

Standard Control Panel

easyDial Control Panel with Core Temperature Probe

Braising Pans / Tilting Skillets

B (PAN SURFACE)

15 5/8" 397mm

2"

120V ONLY

H C

DPK (OPTION)

41" 1042mm

28 3/4" 731mm (PAN SURFACE)

2 1/4" (57mm)

42 3/4" 1086mm

38" 966mm

TD 2 OUTLET

4 7/8" (124mm)

120° 120°

7/16"Ø, 3 HOLES ON 3 1/8" (80mm) B.C.D.

2" (51mm)

1" (26mm) (MAXIMUM ADJUSTMENT)

9/16" (15mm)

FLANGED FOOT DETAIL
(REAR LEGS ONLY)

DPK (OPTION)

39" 991mm

TD 2

35" 889mm (RIM HEIGHT)

23" 585mm

H
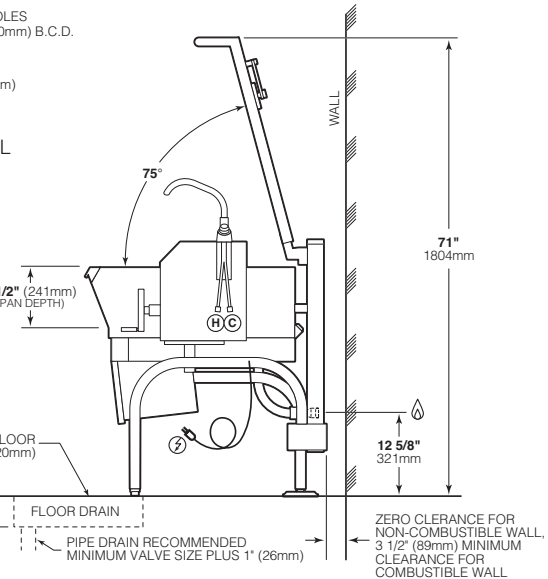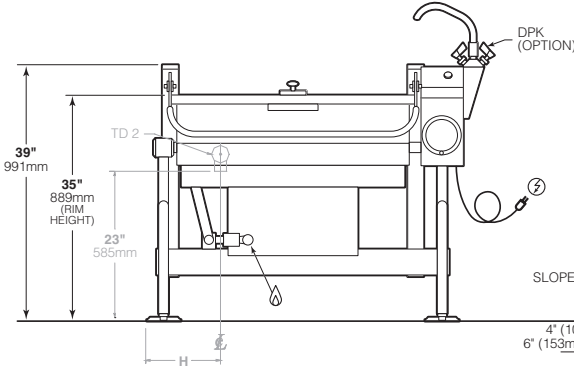
NOTE: OPTIONAL 2" TD VALVE SHOWN IN GRAY

5 1/4" (134mm) (FAUCET OPEN)

C

WALL

E (MINIMUM)

3 7/8" (99mm)

25 15/16" (659mm)

33" (839mm)

FLOOR DRAIN GRATE

FOR OPTIONAL 2" TD VALVE INCREASE FLOOR DRAIN GRATE SIZE TO **24" x 20"** (610mm x 508mm)

12" x 20" (305mm x 508mm)

D

5" (127mm) (MANUAL TILT HANDLE)

LEG LOCATION & SUGGESTED FLOOR DRAIN DETAIL

WALL

75°

9 1/2" (241mm) (PAN DEPTH)

H C

71" 1804mm

12 5/8" 321mm

RECOMMENDED FLOOR SLOPE 1" (26mm) IN 4' (1220mm)

4" (102mm) MINIMUM
6" (153mm) RECOMMENDED

FLOOR DRAIN

PIPE DRAIN RECOMMENDED MINIMUM VALVE SIZE PLUS 1" (26mm)

ZERO CLEARANCE FOR NON-COMBUSTIBLE WALL, 3 1/2" (89mm) MINIMUM CLEARANCE FOR COMBUSTIBLE WALL

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.

(NOT TO SCALE)

WELBILT

Job: _____   Item#_____

Gas Cabinet Base Hydraulic Tilting Skillet

❑ GMTS-60

OPERATION SHALL BE BY:

❑ Natural Gas

❑ Propane Gas

Gas fired skillet operating on 115 VAC, 1 Phase, 60Hz

STANDARD FEATURES:

• 1/2 H.P. hydraulic tilting system for smooth and precise tilting action

• Stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover

• 10 gauge type 304 stainless pan with 3/4" triple-ply aluminum core cooking surface

• All stainless steel exterior

• Pour lip strainer

• Solid state temperature control

• Solid state electronic ignition

OPTIONS & ACCESSORIES AT ADDITIONAL COST

❑ 220 VAC, 1 phase, 50 Hz (GSVS-1)

❑ Etched liter markings (LMS-226)

❑ 2" draw off valve with strainer (TVT-2)

❑ 3" draw off valve with strainer (TVT-3)

❑ Correctional Package

❑ Pan carrier (PC-3)

❑ Steam pan insert (SPI-60)

❑ 12" Single pantry faucet with swing spout (SF-12)

❑ 12" Double pantry faucet with swing spout (DF-12)

❑ 3" Stainless steel faucet plumbing enclosure (SPE-1)

❑ Single pantry faucet & bracket with 68" pot filler (SP-RSH)

❑ Double pantry faucet & bracket with 68" pot filler (DP-RSH)

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model **GMTS-60** gas fired hydraulic tilting skillet, AGA/CGA and NSF certified.

The unit shall have a spring assisted hinged stainless steel cover, complete with handle and a no drip condensate guide.

The pan body shall have a sloped front, be front hinged for tilting and easy pour control, comes complete with removable pour lip strainer, and with etched gallon markings.

The pan is formed from 10 gauge 304 stainless steel with a #4 finish exterior and polished interior with coved corners for easy cleaning.

Cooking surface shall be 3/4" triple-ply construction with 3/8" thick aluminum core ensuring even heat distribution over entire cooking surface.

The pan shall be mounted on a heavy duty welded angle constructed frame fitted with 6" (152 mm) stainless steel legs with 4 adjustable flanged for securing to the floor.

Enclosed with #4 finish type 304 stainless steel with removable side panels and two stainless steel front cabinet doors.

All controls are mounted in the cabinet base which include a solid state thermostat, temperature light, tilt switch, electronic ignition, tilt safety switch and hydraulic lift system powered by a 1/2 HP electric motor for smooth and precise tilting action.

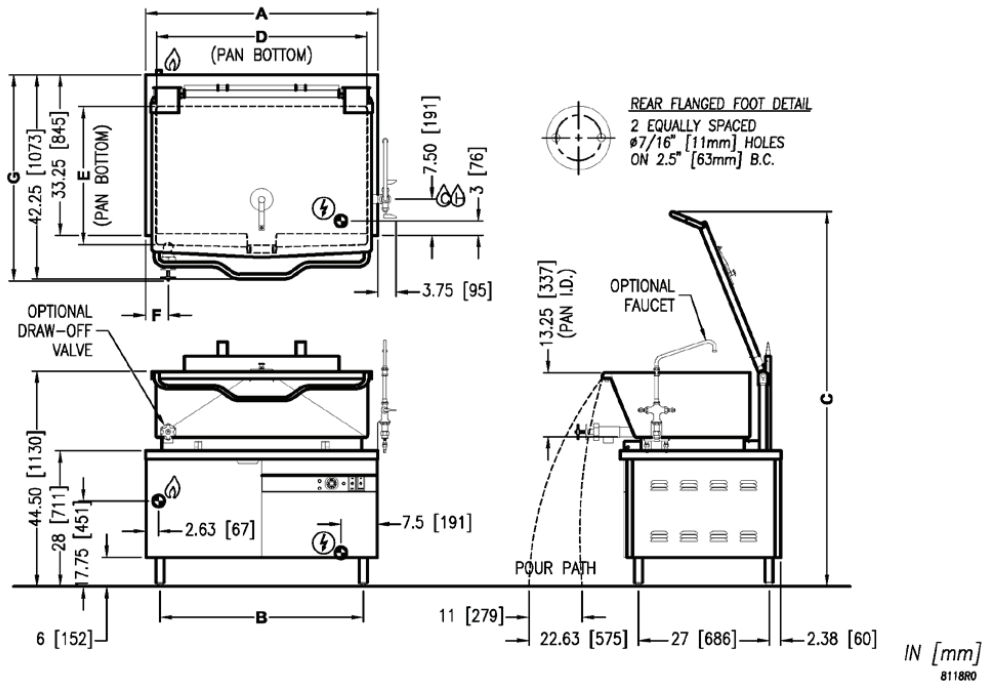The high limit thermostat is located on the pan bottom.

Cooking temperatures are between 100°F and 450°F (38°C and 232°C).

Gas supply to the burners automatically shuts off when the pan is tilted.

Approval Notes: _____

_____

_____

Models: ☐ **GMTS-60**

SERVICE CONNECTIONS

⚡ – ELECTRICAL CONNECTIONS: Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hz, single phase with grounding wire. 10 Amp minimum supply.

⚲ - GAS CONNECTION: 3/4" IPS. A gas shut-off valve is installed in supply piping.

Ⓒ - COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

Ⓗ – HOT WATER: 3/8" O.D. tubing to optional faucet (OPTIONAL)

DIMENSIONS

Model	Capacity	A	B	C	D	E	F	G	
								Ø2	Ø3
GMTS-60	60 Gallons (227 liters)	48" (1219 mm)	42" (1067 mm)	77.50" (1969 mm)	42.88" (1089 mm)	23" (584 mm)	4.75" (121 mm)	42.63" (1083 mm)	46.5" (1181 mm)

GAS CHARACTERISTICS

Model	Gas Supply			
	BTU/HR	kW/HR	Supply Pipe Pressure (W.C)	
GMTS-60	100,000	29.3	Natural 6" - 14" (152 mm - 356 mm)	Propane 11" - 14" (279 mm - 356 mm)

* For use on non-combustible floors only.

SPECIFICATIONS

Model	Capacity		
	BTU	Gallon	Liter
GMTS-60	100,000	60	226

Model	Shipping Weight	Minimum Clearance *	
GMTS-60	925 lbs. [420 kg]	Side	3"[76 mm]
		Back	6"[152 mm]

INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.

Combitherm® CTC20-10G
Gas Boiler-free

ALTO-SHAAM

Combining multiple cooking functions into a single appliance, Combitherm® ovens provide endless versatility, reliability and unmatched performance. An all-in-one solution for efficient and consistent food production. Combitherm ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more. Execute every dish, no matter how simple or complex, faster than ever with flawless precision and consistency.

CTC20-10G

Standard features

- Simple and intuitive push button control that commands all oven functions with easily identifiable icons
- LED display indicating cooking mode, temperature settings, time remaining, and various instructions
- LED illuminated door handle designed for the needs of the busy kitchen, and provides visual notification of the oven status
- CoolTouch3™ triple panel glass door keeps the heat inside, while keeping the glass cool to the touch and providing 15% greater thermal retention to improve performance and efficiency
- Three cooking modes—steam, convection, and combination
- Front-accessible and retractable rinse hose
- Two different fan speeds
- One fully automated cleaning cycle

20
CAPACITY

Twenty full-size or GN 1/1 pans; twenty half-size sheet pans; one row deep

Roll-in pan cart with twenty non-tilt support rails; 13" (330mm) horizontal width between rails, 2-9/16" (65mm) vertical spacing between rails

240 lb (109kg) product maximum

150 quarts (190 liters) volume maximum

Ten (10) wire shelves included. Additional wire shelves required for maximum capacity.

Configurations (select one)

Door swing
☐ Right hinged
☐ Recessed door, optional; increases oven width by 5" (127mm)

Electrical
☐ 120V 1ph   ☐ 208-240V 3ph
☐ 380-415V 3ph

Gas type
☐ Natural   ☐ Propane

Accessories (select all that apply)
☐ CombiLatch™
☐ Extended one-year warranty

Probe choices
☐ Removable, single-point, quick-connect core temperature probe, optional
☐ Removable, single-point, quick-connect sous vide temperature probe, optional

Security devices for correctional facility use
☐ Optional base package (not available with recessed door): includes tamper-proof screw package, excludes temperature probe
☐ Anti-entrapment device, optional
☐ Control panel security cover, optional
☐ Hasp door lock (padlock not included), optional
☐ Removable, single-point, quick-connect core temperature probe, optional

Installation options (select one)
☐ Alto-Shaam Combination Factory Authorized Installation Program - available in the U.S. and Canada only
☐ Installation Start-Up Check - available through an Alto-Shaam authorized service agency

GAS-FIRED
c(UL)us LISTED 4553
ANSI Z83.11-CSA 1.8-2002

EAC

IP X5

UKCA

Certified Gas Safety - AS 4563

GASTEC Qa

Low NOx High Efficiency

ecosmart®

UL EPH
ANSI/NSF 4

CE
0063

W
WMTS 104
WM 40202
Global-Mark.com.au

Global-Mark.com.au®
ID Number: GAS-103295-001

This oven complies with UL 710B, section 17   COA #5760

Combitherm® CTC20-10G

Specification

ALTO-SHAAM

35-11/16" (906mm)
79-1/4" (2012mm)
33-13/16" (858mm)
1" (24mm)

42-1/4" (1072mm)
B
D
A
E
28-13/16" (732mm)
1-15/16" (49mm)
1-11/16" (42mm)

B — 4-1/8" (105mm)
D — 4-3/16" (106mm)
A
E
59-1/4" (1504mm)
33-13/16" (858mm)
11-13/16" (299mm)
9-3/16" (233mm)
3-1/4" (81mm)
5" (126mm)

6-11/16" (168mm)
4-1/4" (108mm)
C
4-1/2" (114mm)
60-13/16" (1545mm)
39-11/16" (1008mm)

A = Untreated water   B = Treated water   C = Electrical (Bottom)
D = Gas   E = Water drain

DIMENSIONS
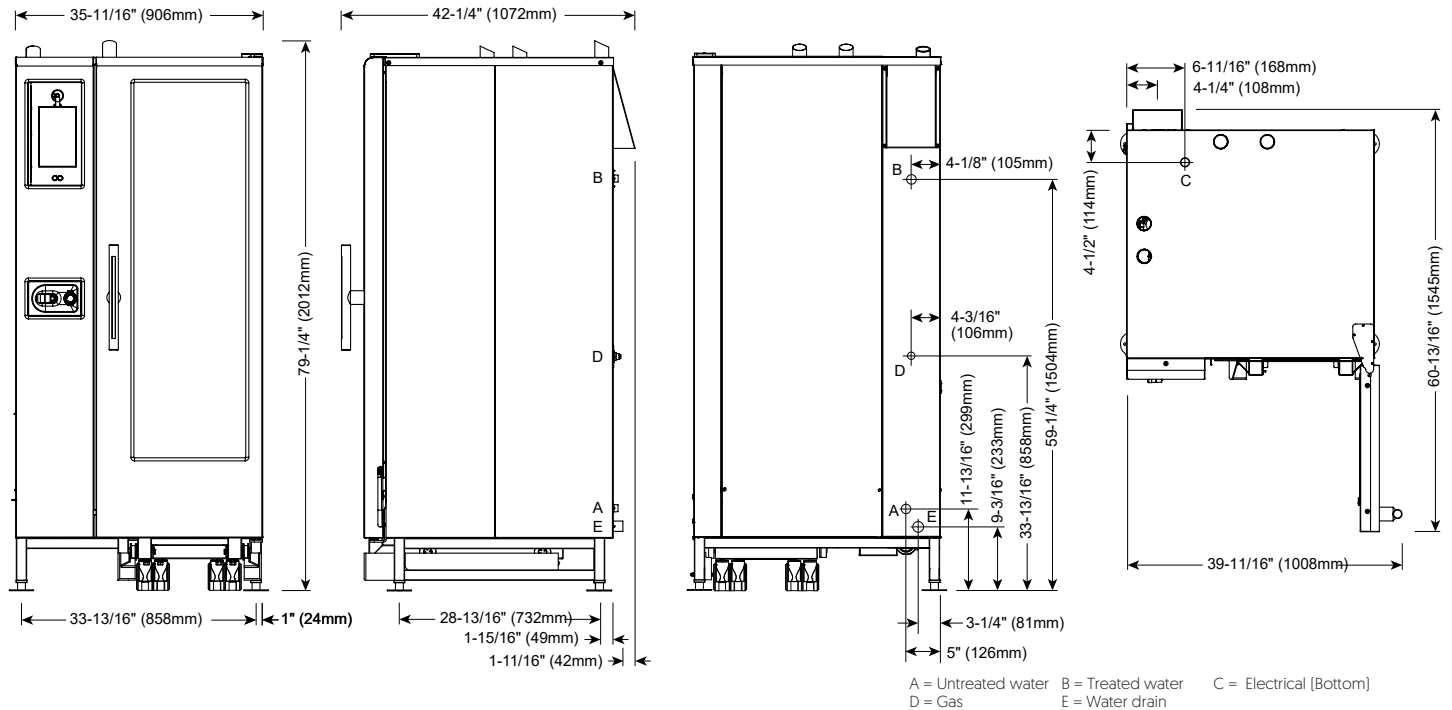
Model	**Exterior (H x W x D)**	**Interior (H x W x D)**
CTC20-10G	79-1/4" x 35-11/16" x 42-1/4" [2012mm x 906mm x 1072mm]	60-7/16" x 16-1/4" x 28-1/16" [1535mm x 411mm x 712mm]

Exterior with recessed door (H x W x D)
79-1/4" x 40-11/16" x 42-1/4" [2012mm x 1033mm x 1072mm]

Net Weight
905 lb [411 kg]

Ship Dimensions (L x W x H)*
CTC20-10G   56" x 45" x 87" [1422mm x 1143mm x 2210mm]

Ship Weight*
1175 lb [533 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

CLEARANCE

Top: 20" [508mm]

Left: 0" [0mm]
          18" [457mm] recommended service access

Right: 0" [0mm] Non-combustible surfaces
          2" [51mm] combustible surfaces

Bottom: 5-1/8" [130mm]

Back: 4" [102mm]
          4-5/16" [109mm] optional plumbing kit

CHECK FIRST

- Oven must be installed level.
- Water supply shut-off valve and back-flow preventer when required by local code.
- Hood installation is required.
- Drain must not be located directly underneath the appliance.

Combitherm® CTC20-10G

ALTO-SHAAM

Heat of rejection

CTC20-10G	Heat Gain qs, BTU/hr	Heat Gain qs, kW	Heat Gain qs, Mj/hr
	896	0.26	112.9

HEAT

Noise emissions

A maximum 67 dBA was measured at 3.3 ft (1 m) from unit as tested on CTP10-20E.

NOISE

ELECTRIC

	CTC20-10G	V	Ph	Hz	Awg (mm²)	A	Breaker	kW	Connection	Certification
†	120V*	120	1	60	12 (3.31)	13.0	20	1.7	L1, L2/N, G	GAS-FIRED, c UL us LISTED, UL ANSI/NSF 4
†	208-240V	208	3	50/60	14 (2.08)	9.6	15	2.0	L1, L2, L3, G	GAS-FIRED, c UL us LISTED, UL ANSI/NSF 4
		240	3	50/60	14 (2.08)	8.4	15	2.0	L1, L2, L3, G	EAC CE W 0063 IP X5
	380-415V	380	3	50/60	14 (2.08)	9.2	15	2.0	L1, L2, L3, N, G	EAC CE W 0063 IP X5
		415	3	50/60	14 (2.08)	8.4	15	2.0	L1, L2, L3, N, G	

† Per UL requirements, must be permanently connected to electrical supply source
*Ground fault or residual current protection device must accommodate a leakage current of 20mA.

- Electrical connections must meet all applicable federal, state, and local codes.

- For use on individual branch circuit only.

- Ovens are not supplied with an electrical cord or plug.

WATER

Water requirements (per oven)

- Two cold water inlets - drinking quality

- One treated water inlet: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static (200-600 kPa) at a minimum flow rate of 0.26 gpm (1 L/min).

- One untreated water inlet: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static (200-600 kPa) at a minimum flow rate of 2.64 gpm (10 L/min). Water drain: 1-1/2" (40mm) connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F (93°C).

CLEARANCE

Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

Water Quality Standards

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using the Alto-Shaam Reverse Osmosis System to properly treat your water.

Inlet Water Requirements		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm (mg/L)	Less than 0.1 ppm (mg/L)
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm (mg/L)	Less than 30 ppm (mg/L)
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm (mg/L)	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	50-125 ppm	50-360 ppm

Combitherm® CTC20-10G

ALTO-SHAAM®

GAS

Gas Requirements (gas type must be specified on order)
Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Minimum Input BTU/h	Maximum Inlet Pressure Inches WC	Minimum Inlet Pressure Inches WC	Maximum Fuel Consumption*	
					CFH	**GPH**
Natural Gas	140,000	107,000	14.0	5.5	133.3	N/A
Propane				9.0	56.0	1.5

*Assumes an average heating value for natural gs to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.

AGA Marked Appliances	Maximum Input MJ/h	Minimum Input MJ/h	Maximum Inlet Pressure kPa	Minimum Inlet Pressure kPa	Maximum Fuel Consumption	
					m³/h	**L/h**
Natural Gas	147.7	112.9	3.48	1.13	3.9	N/A
Propane				2.75	1.5	5.8

CE Marked Appliances	Maximum Input		Minimum Input		Nominal Gas Pressure mbar	Maximum Gas Pressure mbar	Maximum Fuel Consumption m³
	kWh (Hs)	**kWh (Hi)**	**kWh (Hs)**	**kWh (Hi)**			
2E [G20]	41.1	37.0	31.4	28.3	20	50	3.9
2LL [G25]					20		4.6
3P [G31]	40.2	370.	31.4	28.9	37		1.5
3B/P [G30]					29		1.5

FoodSafe™

3-HF Elite 500 shown with optional
3-bar tray slide and formica finish

The versatile modular design of the Elite 500 Serving System Hot Food units allows you to customize your cafeteria or a buffet line-up. Elite 500 units are compatible and will interlock with other Elite 500 units. This design allows the units to be disconnected for cleaning under the serving line. With Elite 500 you choose only the options and accessories that you want and need for your line-up.

Only Piper's equipment has the advantage of **FoodSafe**) technology and certification. This ensures that your food is kept "out of the **Danger-Zone**." Food spoilage occurs mainly because of rapidly accelerated bacteriological activity within the 40F-140F **"Danger Zone."**

With **FoodSafe**) hot food stays above 140F longer and cold food is kept below 40F. Both are key factors in HACCP compliance and the fight against foodborne pathogens.

STANDARD FEATURES

◆ 14-gauge stainless steel top with 1-1/2" turndown on all sides

◆ Top secured by four recessed bolts for easy access

◆ 14-gauge stainless steel legs fastened to

◆ 18-gauge stainless steel bottom shelf, open control side

◆ Open control side for additional storage capacity

◆ 20-gauge stainless steel end and front panels are attached to legs

◆ 20-gauge stainless steel bottom-mounted wells, 6-1/2" deep with coved corners

◆ 2" insulation on sides and between wells, 1-1/2" on bottom, 1" on the ends and 1/4" fiber frax all around

◆ 1000 watt tubular heating element for each well is individually and thermostatically controlled

◆ Wells can be run wet or dry

◆ 5" diameter swivel plate casters, 2 with brakes

◆ Interlocking mechanism is provided to interlock with other Elite 500 units.

◆ Drain valve exits operator's left side as standard. Drain valve is 3/4" FPT.

◆ Common drains and manifolds

JOB_____ ITEM # _____ QTY # _____

MODEL NUMBER
❏ 2-HF (501-2) ❏ 5-HF (501-5)
❏ 3-HF (501-3) ❏ 6-HF (501-6)
❏ 4-HF (501-4)

DIMENSIONS

◆ 2-HF (501-2) - 36"H x 28"D x 32"L

◆ 3-HF (501-3) - 36"H x 28"D x 46"L

◆ 4-HF (501-4) - 36"H x 28"D x 60"L

◆ 5-HF (501-5) - 36"H x 28"D x 74"L

◆ 6-HF (501-6) - 36"H x 28"D x 88"L

◆ 36" height on all standard units

◆ 30" height is available on Petite Elite 500 units

◆ 28" width

◆ 32" to 88" length in 14" increments

ELECTRICAL

◆ Two, three and four well units are available 120 volts

◆ All units available in 208 or 240 volt, single- phase standard

◆ Eight foot electrical cord and plug

◆ Some options or accessories may not be available with certain voltages

COMMON OPTIONS

◆ **PIZZAZZ POWDER COATING IN LIEU OF STAINLESS STEEL**

◆ Tray slides

◆ Protector guards

◆ Hinged or sliding doors

◆ See reverse side for additional options

WARRANTY

One year parts and labor. Warranty is detailed on inside front cover of the price list.

SPEC **A-1**

PIPER PRODUCTS

BUILT TO LAST

www.piperonline.net

300 S. 84th Avenue
Wausau, WI 54401
Phone: 800-544-3057
Fax: 715-842-3125

*Petite Elite 30'' high
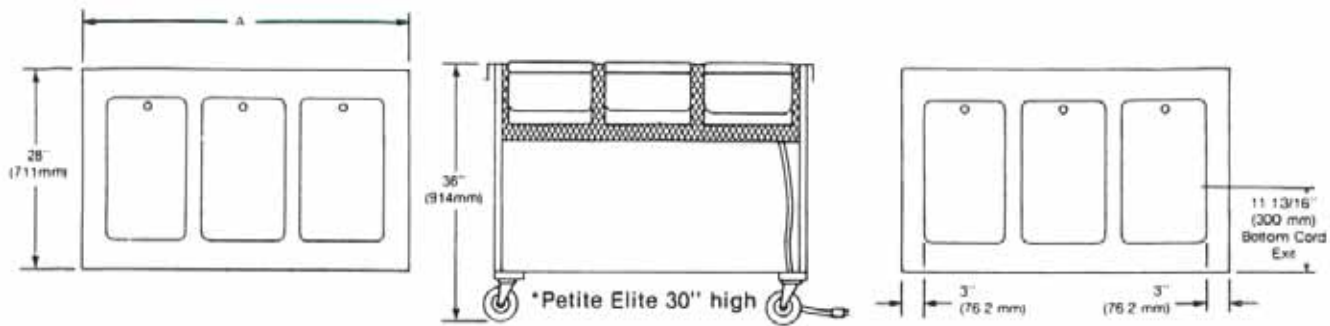
Model#	# of Wells	A	Watts	120V	Amps 208V	240V	NEMA Cap Number 120V	NEMA Cap Number 208V	NEMA Cap Number 240V	Ship Wt. (lbs)
2-HF (501-2)	2	32″	2000	16.7	9.6	8.3	5-30P	6-15P	6-15P	300
3-HF (501-3)	3	46″	3000	25.0	14.4	12.5	5-50P	6-20P	6-20P	310
4-HF (501-4)	4	60″	4000	33.3	19.2	16.7	5-50P	6-30P	6-30P	335
5-HF (501-5)	5	74″	5000	N/A	24.0	20.8	N/A	6-30P	6-30P	375
6-HF (501-6)	6	88″	6000	N/A	28.8	25.0	N/A	6-50P	6-50P	400

Spacing between wells is 2". Floor clearance of unit is 6-1/4". Clearance height of open under storage is 17-3/4". Open under storage widths are 22-3/16", 36-3/16",50-3/16", 64-3/16", and 78-3/16".

DIMENSION ADDITIONS FOR OPTIONS

◆ Add 23-3/4″ to height for buffet protector guard
◆ Add 14″ to height for cafeteria protector guard
◆ Add 22-3/4″ to height for double display shelf
◆ Add 8″ to width for cutting board
◆ Add 12-3/4″ to width for solid ribbed tray slide
◆ Add 12-1/2″ to width for 3-bar tray slide

Note: Line-up drawing required when ordering false front, cashier stand or interconnected units.

	Part #	Description
❏	PPC	PIZZAZZ POWDER COATING
❏	SCB	8″ stainless steel cutting board, flush with top
❏	MCB	8″ maple cutting board, flush with top
❏	SRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
❏	3BTS	3-bar tray slide
❏	MBS	18″ maple end bread shelf; left, right - flush with top
❏	SBS	18″ stainless steel end bread shelf; left, right - flush with top
❏	HD	Hinged doors with solid bottom
❏	SD	Sliding doors with solid bottom
❏	CPG	Cafeteria protector guard (no heat or lights)
❏	CPGL	Cafeteria protector guard with incandescent lights
❏	CPGFL	Cafeteria protector guard with fluorescent lights
❏	CEG	Cafeteria end guards, right or left
❏	INT	Intermediate shelf
❏	FPB	Full perimeter bumper

	Part #	Description
❏	BPG1	Buffet single side protector guard (no heat or lights)
❏	BPG1IL	Buffet single side protector guard with incandescent lights
❏	BPG1FL	Buffet single side protector guard with fluorescentlights
❏	BEG	Buffet end guards, right or left
❏	BDD	Buffet double display two-sided protector guard
❏	BPGC	Classic protector guards
❏	CPGC	Cafeteria Style Classic Single protector guard
❏	BPG1C	Buffet Style Classic Single Sided protector guard
❏	SCPGC	Cafeteria Style Classic Single protector guards
❏	SSL	Legs in lieu of casters
❏	DOUT	Duplex outlet (120V, 15 AMP)
❏	FRMA	Formica laminate finish
❏	FLP	Filler Strips
❏	FF	Fill Faucet
❏	SKR	Skirting

OVENS

VULCAN

VC44E SERIES
DOUBLE DECK ELECTRIC CONVECTION OVENS

Model VC44ED
Shown with optional casters

ENERGY STAR **NSF** **UL LISTED** **c UL LISTED**

☐ **VC44ED** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.

☐ **VC44EC** 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.

STANDARD FEATURES

■ Stainless steel front, sides, top and legs.

■ Independently operated stainless steel doors with double pane windows.

■ 25 total KW.

■ ½ H.P. two speed oven blower-motor.

■ Moisture vent.

■ Oven cool switch for rapid cool down.

■ Porcelain enamel on steel oven interiors.

■ Five nickel plated oven racks with eleven rack positions per section.

■ One year limited parts and labor warranty.

OPTIONS

☐ Complete prison package.

   ☐ Security screws only.

☐ Casters.

☐ Simultaneous chain driven doors.

☐ 480V/60 Hz/1 or 3 phase.

☐ Second year extended limited parts and labor warranty.

ACCESSORIES

☐ Stainless steel rear motor enclosure.

☐ Extra oven rack(s).

☐ Rack hanger(s).

☐ Stainless steel drip pan.

☐ Down draft flue diverter for direct vent connection.

SPECIFICATIONS

Double section, electric convection oven, Vulcan Model No. (VC44ED) (VC44EC). 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 measure 29"w x 22⅛"d x 20"h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28¼" x 20½". Eleven position nickel plated rack guides with positive rack stops per section. Each section heated by electric solid sheath elements rated at 12 KW. Furnished with a two speed ½ H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 208 or 240 volt, 60 Hz, 1 or 3 phase.

Exterior Dimensions:

40¼"w x 41⅛"d (includes motor & door handles) 37¾"d (includes motor only) x 70"h on 8" legs.

NSF listed. UL listed. UL listed to Canadian safety standards.

VULCAN

VC44E SERIES
DOUBLE DECK ELECTRIC CONVECTION OVENS

OPTIONAL VOLTAGES

☐ 480 volt, 60 Hz, 3 phase.

☐ 220/380 volt, 50 Hz, 1 phase, 3 wire.

☐ 220/380 volt, 50 Hz, 3 phase, 4 wire.

☐ 240/415 volt, 50 Hz, 3 phase, 4 wire.

CLEARANCES

	Combustible	Non-Combustible
Rear	2"	2"
Right Side	4"	4"
Left Side	1"	1"
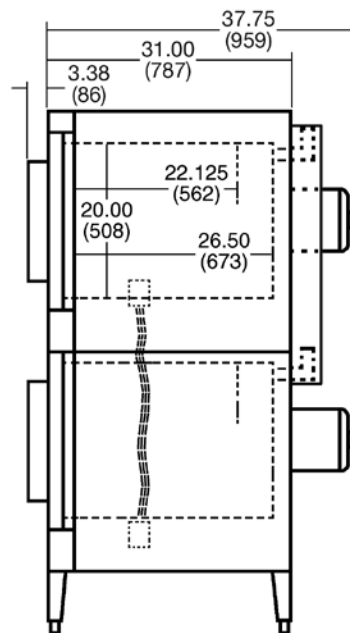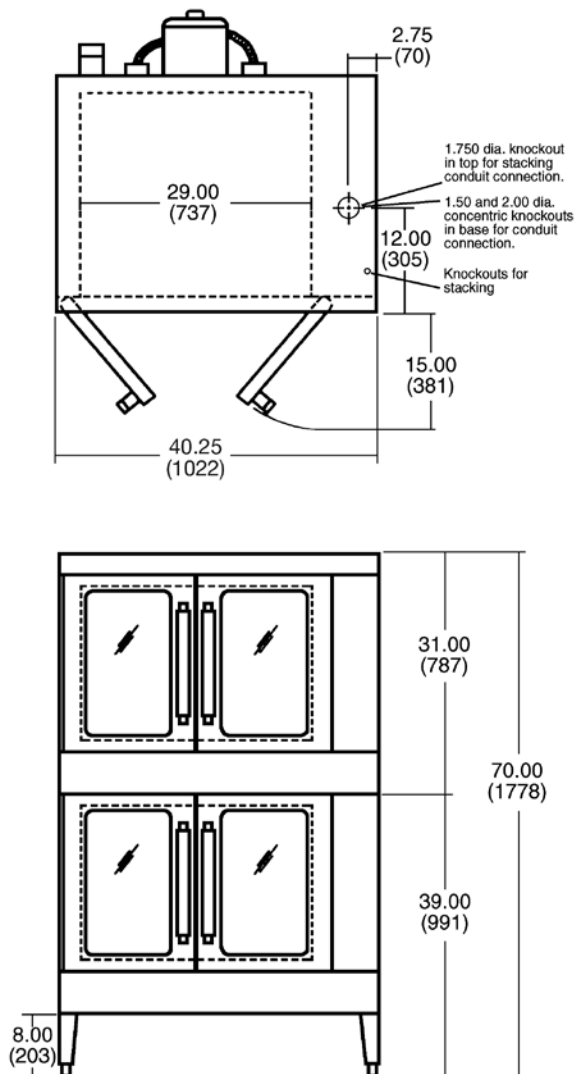
MODEL NO.	TOTAL CONN. KW	3 PHASE LOAD KW PER PHASE			NOMINAL AMPS PER LINE WIRE											WEIGHT				
					3 PHASE									1 PHASE		WITH SKIDS & PACKAGING		WITHOUT SKIDS & PACKAGING		
					208 VOLT			240 VOLT			480 VOLT									
		X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	208V	240V	LBS.	KG	LBS.	KG
VC44E	25	8	8	9	70	66	70	66	58	66	28	30	30	120	104	880	400	778	352

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.

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![Eagle Group logo]

Profit from the Eagle Advantage®

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

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

❏ Laminated end panels
❏ Stainless steel end panels
❏ Stainless steel front panel
❏ Tray slide* - stainless
❏ Work shelf**
❏ Rear doors and panels***
❏ Sneeze guards - single tier
❏ Sneeze guards - double tier

❏ Display lights for overshelf
❏ Removable stainless undershelf
❏ Specify laminate _____
❏ Individual drains with manifold
❏ 12˝ x 20˝ food pans
❏ AutoFill® Water System
❏ Custom options (see EG8154)

  * 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

Director's Choice®
Hot Food Units

MODELS:

❏ *DCS2-HFU-A*	❏ *DCS3-HFU-B**	❏ *DCS5-HFU-B**
❏ *DCS2-HFU-B**	❏ *DCS3-HFU-C**	❏ *DCS5-HFU-C**
❏ *DCS2-HFU-C**	❏ *DCS4-HFU-B**	❏ *DCS6-HFU-B**
❏ *DCS3-HFU-A*	❏ *DCS4-HFU-C**	❏ *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

NSF® (CUSTOM) UL®

AUTOQUOTES

KCL

EG33.02 Rev. 10/14

EAGLE GROUP
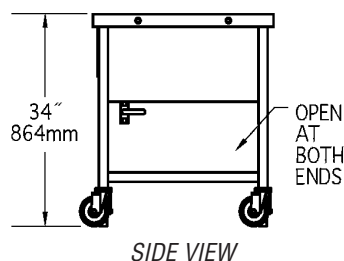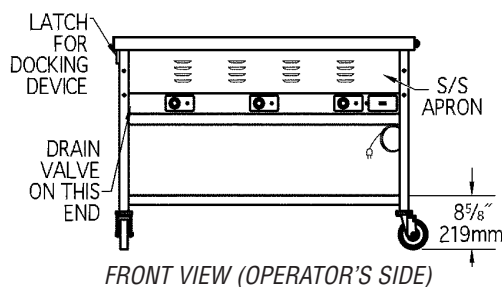*Profit from the Eagle Advantage®*

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

Director's Choice® Hot Food Units

12¹/₈″ 308mm

30″ 762mm
20″ 508mm
50″ 1270mm
TOP VIEW
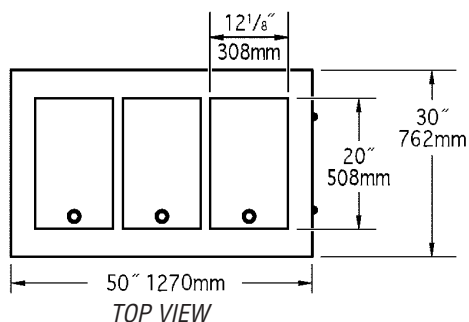
Please note:
50″ (1270mm) model
shown with optional drains.

LATCH FOR DOCKING DEVICE
S/S APRON
DRAIN VALVE ON THIS END

34″ 864mm
8⁵/₈″ 219mm

OPEN AT BOTH ENDS

FRONT VIEW (OPERATOR'S SIDE)
SIDE VIEW

Receptacle configuRations RequiRed

30 AMP 120V **model #** DCS2-HFU-A furnished with NEMA 5-30 plug	50 AMP 120V **model #** DCS3-HFU-A furnished with NEMA 5-50 plug	15 AMP 240V **model #** DCS2-HFU-B furnished with NEMA 6-15 plug	20 AMP 240V **model #** DCS2-HFU-C DCS3-HFU-B furnished with NEMA 6-20 plug
30 AMP 240V **model #** DCS3-HFU-C DCS4-HFU-B furnished with NEMA 6-30 plug	50 AMP 240V **model #** DCS4-HFU-C DCS5-HFU-B DCS5-HFU-C DCS6-HFU-B DCS6-HFU-C furnished with NEMA 6-50 plug	20A 3Ø 240V **model #** DCS2-HFU-B-3 DCS2-HFU-C-3 DCS3-HFU-B-3 DCS3-HFU-C-3 DCS4-HFU-B-3 furnished with NEMA 15-20 plug	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 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. ¾″ (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: DCS3**A**-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**

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

Specification Sheet

Director's Choice®
Options and Accessories

MODELS:

❏ *DC*-RSU* ❏ *DC*-TS-SRS* ❏ *DC*-WS-RL*
❏ *DC*-RSUL* ❏ *DC*-WS-MT* ❏ *SBH-1/3*
❏ *DC*-TS-TS* ❏ *DC*-WS-ST* ❏ *SBH-1/6*
❏ *DC*-TS-TSR* ❏ *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*

undershelf

*rear lift-off panels
(louvered shown)*

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.

*rear hinged doors
(louvered shown)*

Optional Stainless Steel Panels

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

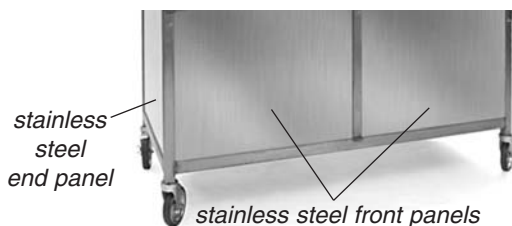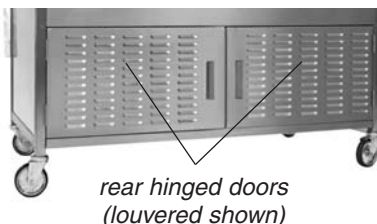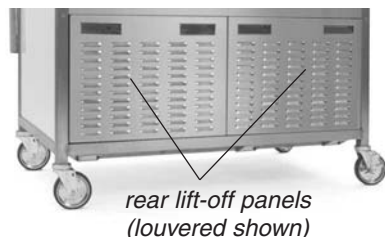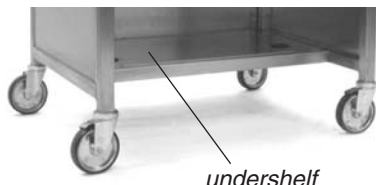| description	add suffix #
Stainless steel front panels*	*-S***
Stainless steel end panels	*-SEP****

   * 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**

*stainless
steel
end panel*

stainless steel front panels

EG33.07A   Rev. 10/09

Profit from the Eagle Advantage®

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

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

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

U.S. Patent #7,003,969. Type 300 series stainless steel construction. 2⁷⁄₁₆″ (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.

description	model #
7″ x 6½″ x 5½″ (178 x 165 x 140mm), holds four bottles	SBH-1/6
7″ x 12¾″ 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: **M**DCS3-HFU-A
 *** Elementary School height currently not available for "-CFURN" Cold Food Units (EG33.01).
**** Standard overall height of all units.

New

Director's Choice®
Optional Decorative Deluxe Sneeze Guards

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

Optional Accessories	Model #	Qty.
Display lights		
Heat lamps		

single-tier cafeteria style deluxe sneeze guard

double-tier buffet style deluxe sneeze guard

single-tier cafeteria style

single-tier buffet style

double-tier cafeteria style

double-tier buffet style

• **Standard Features -**
 - Fabricated from 1¼˝ (32mm)-diameter stainless steel tubing.
 - Clear polycarbonate front and end panels.
 - Factory-installation*.

• **Styles available (please specify needs) -**
 - Cafeteria style for passover service or self-service.
 - Buffet style self-service applications for islands or dual service.

• **Frame Finishes -**
 - Stainless steel, or choose from Eagle's Stand-Outs™ custom epoxy color selection.

• **Sneeze Guard Options -**
 - Tempered glass (meets ANSI Z97.1) with capped edges.
 - Fully-enclosed sneeze guards (for Cafeteria Style). Facilitates "passover operation" for complete food protection.

• **Other Options available -**
 - Heat and light fixtures.
 - Custom shapes available.
 - Square frame profile.
 - Multiple tiers.
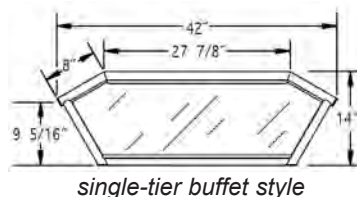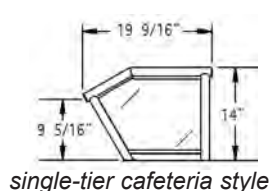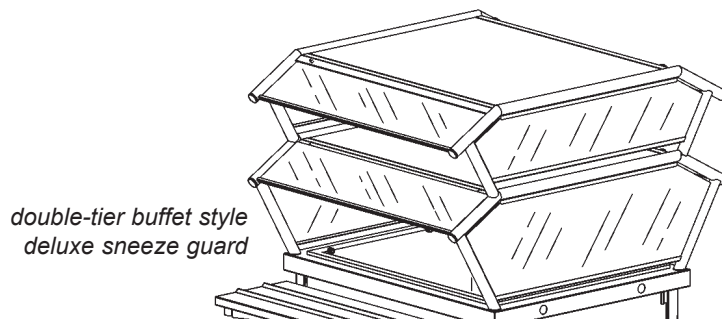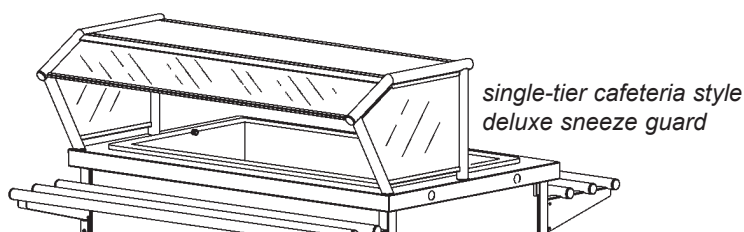
* Factory-installation is a requirement.

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

EAGLE GROUP ®

Profit from the Eagle Advantage®

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

For custom configuration or fabrication needs, contact our **SpecFAB® Division.**
Phone: (302) 653-3000. FAX: (302) 653-2065.
E-mail: quotes@eaglegrp.com

100 Industrial Boulevard • Clayton, DE 19938-8903 USA • (302) 653-3000 • **www.eaglegrp.com**

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EG8154   Rev. 01/16

Director's Choice® Modular Cafeteria
Optional Decorative Deluxe Sneeze Guards
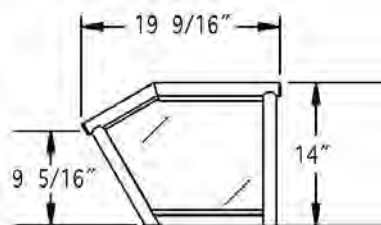
single-tier cafeteria style
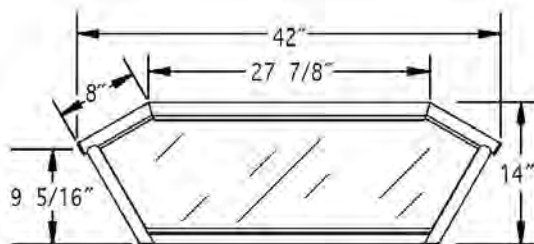
single-tier buffet style

double-tier cafeteria style

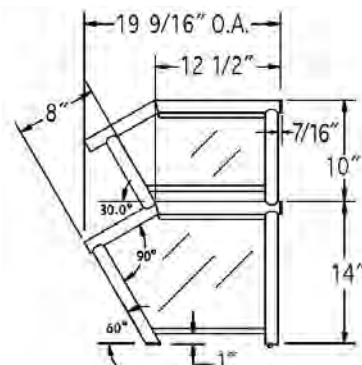|			Single-Tier Sneeze Guards				Double-Tier Sneeze Guards			
	# of	**length**		**CAFETERIA STYLE**		**BUFFET STYLE**	**CAFETERIA STYLE**		**BUFFET STYLE**	
fits Series	**legs**	**in.**	**mm**	**model #**	**list**	**model #**	**list**	**model #**	**list**	**model #**	**list**
DCS2	2	36″	914	*DCS2-DSG-CST*		*DCS2-DSG-BST*		*DCS2-DSG-CDT*		*DCS2-DSG-BDT*	
DCS3	2	50″	1270	*DCS3-DSG-CST*		*DCS3-DSG-BST*		*DCS3-DSG-CDT*		*DCS3-DSG-BDT*	
DCS4	3	64″	1626	*DCS4-DSG-CST*		*DCS4-DSG-BST*		*DCS4-DSG-CDT*		*DCS4-DSG-BDT*	
DCS5	3	78″	1981	*DCS5-DSG-CST*		*DCS5-DSG-BST*		*DCS5-DSG-CDT*		*DCS5-DSG-BDT*	
DCS6	3	96″	2438	*DCS6-DSG-CST*		*DCS6-DSG-BST*		*DCS6-DSG-CDT*		*DCS6-DSG-BDT*	

heat lamp

REDHOTS® RHHL Series Heat Lamps
Attaches to underside of sneeze guard (or to underside of bottom sneeze guard on double-tier units). Wired to cord and plug, exit to base of unit. To order, contact Eagle's SpecFAB® department. To order, add suffix "**-F**" (ex: DCS2-DSG-CST-**F**).

	length			
fits Series	**in.**	**mm**	**electrical data**	**list price**
DCS2	36″	914	120V, 3.8A, 450W	
DCS3	50″	1270	120V, 5.6A, 675W	
DCS4	64″	1626	120V, 8.8A, 1050W	
DCS5	78″	1981	120V, 10.6A, 1275W	
DCS6	96″	2438	120V, 12.5A, 1500W	

REDHOTS® Display Lights
Wired to cord and plug, exit base of unit. Must be factory-installed. To order, add suffix "**-L**" (ex: DCS3-DSG-BST-**L**).

fits Series	**length**		**FOR SINGLE-TIER UNITS list price**	**FOR DOUBLE-TIER UNITS list price**
	in.	**mm**		
DCS2	36″	914		
DCS3	50″	1270		
DCS4	64″	1626		
DCS5	78″	1981		
DCS6	96″	2438		

display light

Powder Coating
To order, contact Eagle's SpecFAB® department.

fits Series	**length**		**White, Black, Gray, or Red list price**	**Eagle Stand-Outs™ colors list price**
	in.	**mm**		
DCS2	36″	914		
DCS3	50″	1270		
DCS4	64″	1626		
DCS5	78″	1981		
DCS6	96″	2438		

Profit from the Eagle Advantage®

Specification Sheet

Item No.: _____

Project No.: _____

S.I.S. No.: _____

Director's Choice®
Options and Accessories

MODELS:

❏ *DC*-RSU*   ❏ *DC*-TS-SRS*   ❏ *DC*-WS-RL*
❏ *DC*-RSUL*   ❏ *DC*-WS-MT*   ❏ *SBH-1/3*
❏ *DC*-TS-TS*   ❏ *DC*-WS-ST*   ❏ *SBH-1/6*
❏ *DC*-TS-TSR*   ❏ *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*

undershelf

rear lift-off panels (louvered shown)

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.

rear hinged doors (louvered shown)

Optional Stainless Steel Panels

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

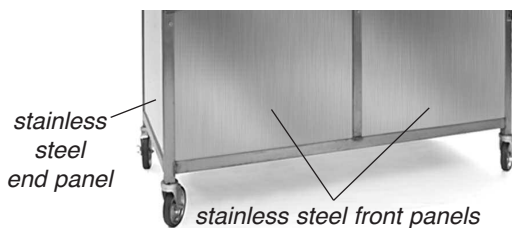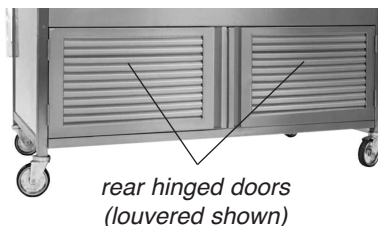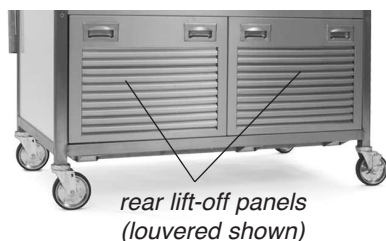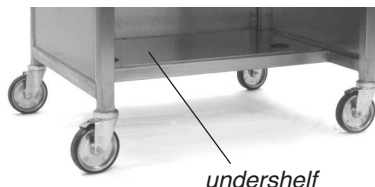| description	add suffix #
Stainless steel front panels*	*-S***
Stainless steel end panels	*-SEP****

  * 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**

stainless steel end panel

stainless steel front panels

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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

AUTOQUOTES

KCL

EG33.07A   Rev. 08/15

Item No.: _____

Project No.: _____

S.I.S. No.: _____

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

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

U.S. Patent #7,003,969. Type 300 series stainless steel construction. 2⁷⁄₁₆″ (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.

description	model #
7″ x 6½″ x 5½″ (178 x 165 x 140mm), holds four bottles	SBH-1/6
7″ x 12¾″ 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.

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

HOBART

PW20
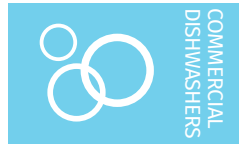### Pot, Pan & Utensil Washer

STANDARD FEATURES

+ Timed wash cycles; racks per hour: 20 (2 minute wash), 12 (4 minute wash), 8 (6 minute wash)
+ 2.35 gallons of water per cycle
+ Hot water sanitation machines
+ Sense-A-Temp™ booster heater capable of 70° rise
+ Front loading, split-door configuration
+ Chamber accepts 20 full-sized sheet pans, or 140 quart mixing bowl
+ Advanced service diagnostics
+ 16 gauge stainless steel deep drawn tank
+ Microcomputer controls with advanced digital cycle/ temperature display
+ Two revolving upper and lower anti-clogging wash arms and rinse arms
+ Removable stainless steel scrap screens and scrap basket
+ Corrosion resistant pump
+ Automatic pumped drain
+ Pumped rinse
+ 33.79" door opening
+ Automatic fill
+ Delime pump standard (Advansys)
+ Electric tank heat
+ Spray hose

OPTIONS & ACCESSORIES (Available at extra cost)

❑ Pressure regulator valve ¾"
❑ DWT-PW drain water tempering kit
❑ Steam pan rack (capacity for two racks)
❑ Flanged feet
❑ Water hammer kit
❑ Door height lowering kit
❑ Pan rack
❑ Combination rack

SPECIFIER STATEMENT

Specified dishwasher will be Hobart PW20 Pot/ Pan/Utensil Washer, front loading with split door design, (20) pan capacity, over/under rotating arms, 2/4/6 minute adjustable timer, up to (20) racks/hour, includes: (2) flat grids, (2) tray racks & (1) flat bottom rack, pre-rinse spray hose, sanitizing with Sense-A-Temp™ 70° booster rise, vent fan control, drain pump, stainless steel construction, 208-240v/60/3-ph & 480v/60/3-ph, NSF, BISC, ENERGY STAR®.

1 year parts and labor warranty.

Approved by_____ Date_____ Approved by_____ Date_____

HOBART

LEGEND

Electrical Connections

E1	Electrical connection (including electric heat) 1-1/4" conduit hole, 7-1/16" AFF.

Plumbing Connections

P1	Hot water connection incoming: 110°F water minimum. 3/4" female garden hose fitting on 6' long hose supplied with machine. 7-3/4" AFF.
P2	Drain connection: 7/8" barb fitting, 27-1/2" AFF. 6' long 7/8" hose supplied with machine.

NOTE: Cold water connection at P2 (as needed when optional drain water tempering kit is included: 55-80°F recommended water, 1/2" MPT, 26-15/16" 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.

Plumbing Notes: Required flowing water pressure to the dishmachine is 15-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others).

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

Pressure gauge not required on pumped rinse machines.

Miscellaneous Notes: Backflow prevention provided by NSF-approved air gap device. Single point electrical connection machines.

Electrical Specifications

Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208/240/60/3	58.6/64.0	70/80	80
480/60/3	35	45	45

All dimensions taken from floor line may increase 1-1/2" depending on leg adjustment.

SPECIFICATIONS

Capacities
Wash Time Settings (minutes) 2, 4, 6
Racks per Hour . . . . 20 (2 min. wash), 12 (4 min. wash), 8 (6 min. wash)
Tank Capacity – Gallons 34

Motor Horsepower
Wash 4.0
Rinse 0.33

Water Consumption
U.S. Gallons per Cycle. 2.35
U.S. Gallons per Hour (maximum use) 47.0
Peak Drain Flow – U.S. Gallons 26.0

Temperatures °F
Wash 150
Rinse 180
Incoming Water Temperature (minimum recommended). 110

Heating
Tank Heat, electric (kW) 16.4
Electric Booster (kW). 16.4

Standard 20" x 20" (508 x 508) Rack Complement
Trat Rack (10 pan each) 2
Flat Grid 2
Flat Bottom 1

Shipping Weight (approximate) . . . . .705 lbs.
Crated Dimensions. . . . . 80"H x 64"W x 40"D

Right Side View

Top View

MODEL:
PW20
00-950648
REV B

Left Side View

Front View

CAD and/or Revit Files Available

HOBART

CLPS86eN-EGR ELECTRIC
High Temperature Rack Conveyor Dishwashing Machine

STANDARD FEATURES

+ 342 racks per hour
+ Drain water energy recovery (DWER)
+ 22" power scrapper plus separate wash and rinse tanks
+ Opti-Rinse™ system
+ Rapid return conveyor drive mechanism
+ Internal stainless steel pressure-less 30 kW booster heater
  ❏ Dual point electrical connection standard on 208/60/3 and 240/60/3 voltage machines, when equipped with internal booster; single point kits available (see page 3)
  ❏ Single point connection standard on 480/60/3 and 600/60/3 voltage machines, when equipped with internal booster
+ Large double door opening for ease of cleaning
+ Doors are insulated & hinged with door interlock switches
+ 19.5" chamber height opening (accepts sheet pans)
+ Top mounted micro-processor control module
+ Energy saver mode (programmable auto-shut down)
+ Dirty water indicator
+ Manager activated low temperature alert
+ NSF rated configurable pot and pan dwell mode
+ Configurable "intelligent" delime notification
+ Service diagnostics
+ Self-aligning wash manifolds
+ Stainless steel anti-clogging wash arms
+ Removable pump intake screen
+ Stainless steel self-draining pump and impeller
+ Single, sloping scrap screen and deep scrap basket
+ Stainless panels enclose perimeter and bottom
+ Door actuated drain closure
+ Drain water tempering kit
+ Vent fan control
+ Booster heater control
+ Power scrapper vent cowl curtain kit
+ ENERGY STAR® Certified

SPECIFIER STATEMENT

Specified dishwasher will be Hobart CLPS86eN Energy Recovery electric tank heat model with drain water energy recovery (DWER) and Opti-Rinse™. Includes 342 racks per hour capacity, 22" power scrapper, insulated ergonomic cabinet style doors, dirty water indicator, configurable "intelligent" de-lime notification, top mounted computer controls, and NSF approved pot and pan cycle mode. The wash tank utilizes durable precision pressure sensor monitors in lieu of conventional mechanical floats. The 19.5" standard chamber height will accommodate up to (6) standard sheet pans at a time on an open-end sheet pan rack.
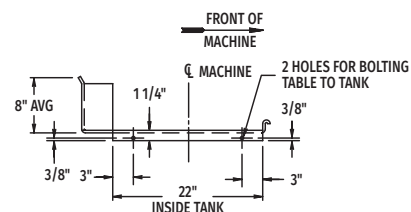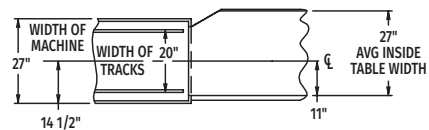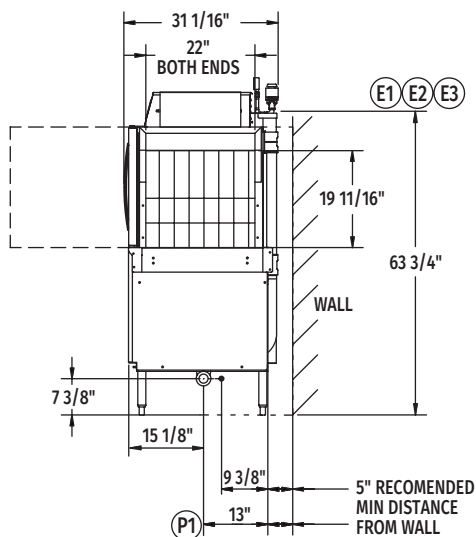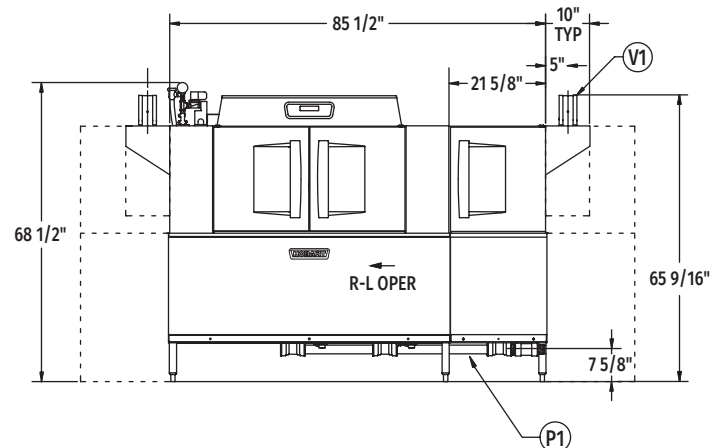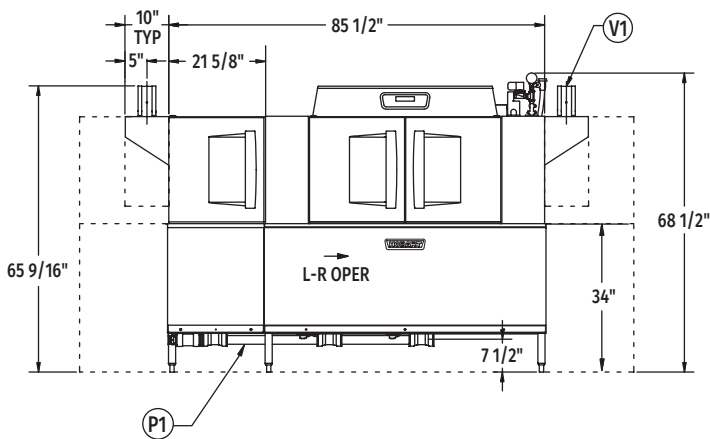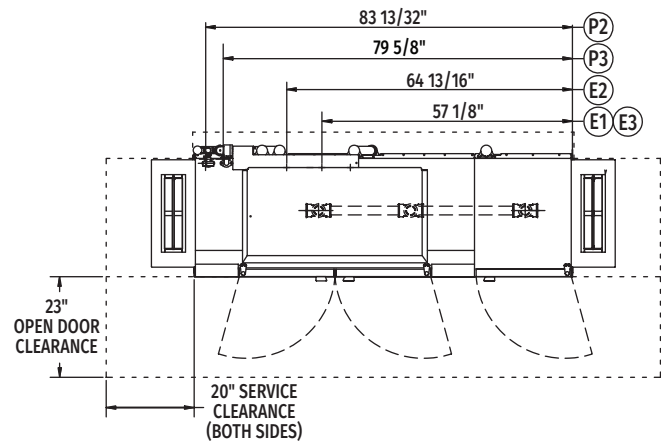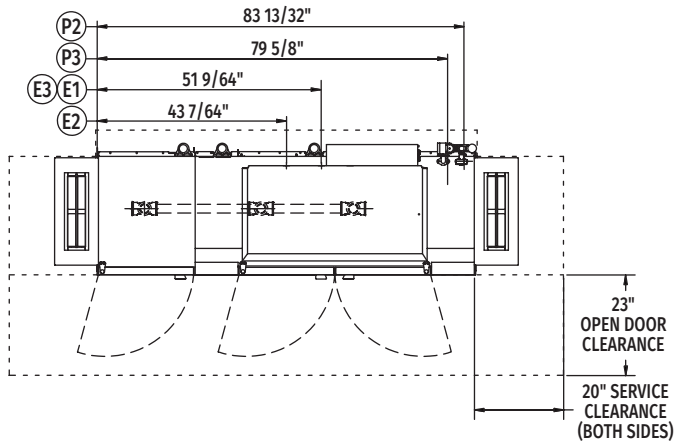
OPTIONS & ACCESSORIES (Available at extra cost)

❏ Standard, short, and extended stainless steel vent hoods
❏ Direct drive unloader – adds 38" length. Reference spec F39520 for more details
❏ Side loader – SL23 adds 23" length, SL30 adds 30" length. Reference specs F40926 and F40927 for more details
❏ Blower-dryer – adds 33¼" to length. Reference spec F40252 for more details (ships separate from dishmachine, contact Hobart Service for installation)
❏ Flanged feet kit (requires two kits)
❏ Higher than standard chamber (24" opening)
❏ Table limit switch with 10' wire
❏ Correctional package (contact Hobart for details)
❏ Pressure regulator valve (PRV), for use with external booster
❏ Water shock absorber kit
❏ Factory-mounted circuit breakers (contact Hobart for details)
❏ Field installed single point kits available for 208/60/3 and 240/60/3 machines when equipped with internal booster

HOBART

CLPS86*e*N-EGR ELECTRIC
High Temperature Rack Conveyor
Dishwashing Machine

Top View Left to Right

- 83 13/32" (P2)
- 79 5/8" (P3)
- 51 9/64" (E3, E1)
- 43 7/64" (E2)
- 23" OPEN DOOR CLEARANCE
- 20" SERVICE CLEARANCE (BOTH SIDES)

Top View Right to Left

- 83 13/32" (P2)
- 79 5/8" (P3)
- 64 13/16" (E2)
- 57 1/8" (E1, E3)
- 23" OPEN DOOR CLEARANCE
- 20" SERVICE CLEARANCE (BOTH SIDES)

Front View Left to Right

- 10" TYP
- 5"
- 21 5/8"
- 85 1/2"
- (V1)
- 68 1/2"
- 65 9/16"
- 34"
- 7 1/2"
- L-R OPER
- (P1)

Front View Right to Left

- 85 1/2"
- 10" TYP
- 5"
- 21 5/8"
- (V1)
- 68 1/2"
- 65 9/16"
- 7 5/8"
- R-L OPER
- (P1)

Side View

- 31 1/16"
- 22" BOTH ENDS
- (E1) (E2) (E3)
- 19 11/16"
- 63 3/4"
- WALL
- 7 3/8"
- 15 1/8"
- 9 3/8"
- 13"
- 5" RECOMENDED MIN DISTANCE FROM WALL
- (P1)

Tabling Connection: 86" inside tank (at table connection)

- WIDTH OF MACHINE
- WIDTH OF TRACKS
- 27"
- 20"
- 27" AVG INSIDE TABLE WIDTH
- 14 1/2"
- 11"

Suggested Track and Table Layout

- FRONT OF MACHINE
- ℄ MACHINE
- 2 HOLES FOR BOLTING TABLE TO TANK
- 8" AVG
- 1 1/4"
- 3/8"
- 3/8"
- 3"
- 22" INSIDE TANK
- 3"

View Showing Hole Locations in Turned Down Portion of Table

CAD and/or Revit Files Available

CLPS86*e*N-EGR ELECTRIC

HOBART

CLPS86*e*N-EGR ELECTRIC
High Temperature Rack Conveyor
Dishwashing Machine

LEGEND

Electrical Connections	
Required when machine equipped with SINGLE POINT ELECTRICAL CONNECTION	
E1	Tank heat, motors, controls AND 30kW booster heater – multiple knockouts provided, 63-3/4" AFF.
Required when machine equipped with DUAL POINT ELECTRICAL CONNECTION	
E2	Tank heat, motors and controls – multiple knockouts provided, 63-3/4" AFF.
E3	Internal 30kW booster heater – multiple knockouts provided, 63-3/4" AFF.
Multiple knockouts provided for 2", 1" and 1/2" trade size conduits.	

Plumbing Connections	
P1	Drain. May be drained to either side of valve, plug opposite side 2" FPT. Recommend a floor drain minimum of 12'' from machine for access and maintenance. 7-3/8" AFF.
P2	Hot water. 1/2" FPT connection. Hot water main 1/2", 11-3/16" AFF.
P3	Cold water connection 1/2" FPT, cold water temperature 80°F, maximum 7-3/8" AFF.

Vent Connections	
V1	Optional vent hoods, 4" x 16" vent stack with damper.

SPECIFICATIONS

Capacities
Racks per Hour (NSF rated) 342
Wash Tank (U.S. gallons) 23
Rinse Tank (U.S. gallons) 22
Power Scrapper (U.S. gallons) 23
Conveyor Speed (feet per minute). 9.5

Motor Horsepower
Drive 1/6
Wash 2
Power Scrapper 2
Rinse 2

Water Consumption
U.S. Gallons per Hour (maximum use at 20 PSI). 132
U.S. Gallons per Rack 0.39
Peak Drain Flow (U.S. gallons per minute). 38

Heating
Tank Heat, Electric (kW) 25
Electric Booster (built-in) (kW for 70°F rise) 30

Venting
Load End (minimum CFM) 200
Unload End (minimum CFM) 400

Shipping Weight (approximate) . . . . 1,040 lbs.

Crated Dimensions. . . . . 96"L x 38"W x 78"H

E1	Single Point Electrical Connection with internal 30 kW Booster Heater			
Voltage	**(E1) Tank Heat, Motors, Controls 30kW Booster Heater**		**Single Point Service Connection**	
	Rated Amps	**Minimum Supply Circuit Ampacity / Maximum Protective Device**		
208/60/3	180.1	200	Field Installed **SGLPT-KIT3-CLE** required, order separately	
240/60/3	172.2	200	Field Installed **SGLPT-KIT3-CLE** required, order separately	
480/60/3	87.7	100	Ships Standard, Factory Installed	
600/60/3	63.7	80	Ships Standard, Factory Installed	

E2 / E3	Dual Point Electrical Connection with Internal 30 kW Booster Heater				
Voltage	**(E2) Tank Heat, Motors, Controls**		**(E3) 30kW Booster Heater**		**Dual Point Service Connection**
	Rated Amps	**Minimum Supply Circuit Ampacity / Maximum Protective Device**	**Rated Amps**	**Minimum Supply Circuit Ampacity / Maximum Protective Device**	
208/60/3	96.2	125	83.9	90	Dual Point Ships Standard
240/60/3	92.0	125	80.2	90	Dual Point Ships Standard
480/60/3	47.6	60	40.1	50	Field Convertible
600/60/3	34.5	50	26.9	40	Field Convertible

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.

Plumbing Notes: Minimum incoming water temperatures: 110°F for 30kW internal booster. Building flowing water pressure to dish machine is 20 PSI, (+/- 5 PSI).

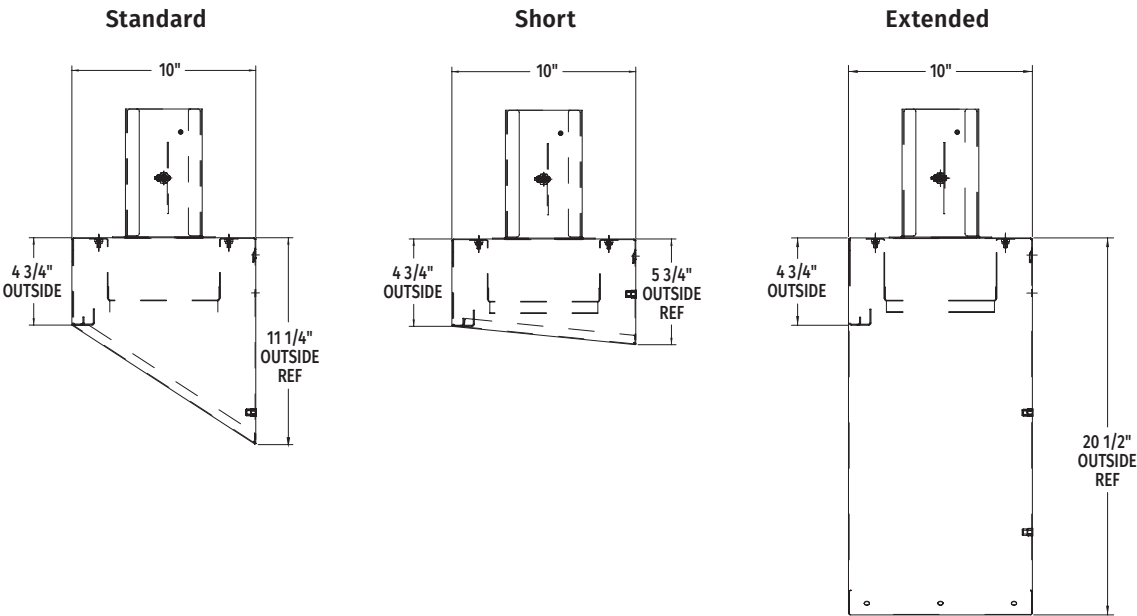Single cold water connection supplies both drain water energy recovery and drain water tempering.

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

Electrical Note: Dishmachine not provided with internal GFCI protection.

CLPS86*e*N-EGR Electric Heat Dissipation	
BTU/HR.	
Latent	Sensible
53,200	22,800

NOTE: Additional CL*e*N Voltages and Amperages are available, see document F40972.

VENT HOOD OPTIONS (Adjustable, vent stack can be adjusted 1" to either side)

Standard

10"
4 3/4" OUTSIDE
11 1/4" OUTSIDE REF

Short

10"
4 3/4" OUTSIDE
5 3/4" OUTSIDE REF

Extended

10"
4 3/4" OUTSIDE
20 1/2" OUTSIDE REF

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

Datasheet

iCombi® Pro 10-full size E/G

Capacity
> Ten (10) Full-size sheet pans or Twenty (20) Steam table pans or Ten (10) 2/1 GN accessories
> Removable standard hinging rack with 2 5/8 inch rack spacing (68 mm)
> Large selection of accessories for various cooking procedures, such as grilling, braising or baking
> For use with 2/1, 1/1, 2/4 GN accessories

Combi-steamer mode
> Steaming 86 °F - 266 °F
> Convection 86 °F – 572 °F
> Combination of steam and convection 86 °F – 572 °F

Description
Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.
> Combi steamer as per DIN 18866 (in manual mode).
> For most cooking processes used in commercial kitchens.
> For using steam and convection, individually, one after the other, or combined.
Ventilation approvals: The electrical appliance conforms to the EPA 202 test in accordance with ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).
The following intelligent assistants are available:

Intelligent assistant

iDensityControl 〽️   iProductionManager 〓   iCookingSuite 💟   iCareSystem⁺

iDensityControl
iDensityControl is the iCombi Pro's intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available. Intelligent air circulation ensures the best possible energy input into the food. Consequently, this ensures extraordinary productivity while maintaining high levels of food quality, even cooking and minimum energy consumption.

iCookingSuite
The iCookingSuite is the iCombi Pro's cooking intelligence. The user starts by selecting the right cooking path for the food, choosing from among 6 operating modes and / or 5 cooking methods. Users also specify the desired cooking result. The unit suggests settings for browning and degree of doneness. Intelligent sensors detect the size, quantity and condition of the food. While the cooking path is in progress, the system adjusts key parameters like cooking cabinet temperature, airspeed, and cooking time accurately to the second. The selected desired results are achieved, yielding the best possible quality in the shortest possible time. It is possible to optionally influence the cooking sequence and adapt the cooking result. Users can change to iProductionManager or manual mode at any time. Thanks to iCookingSuite you can simply save time, raw materials, and energy while maintaining a standardized food quality without having to check the procedure.

iProductionManager
iProductionManager intelligently and flexibly organizes the production process. This includes which products can be prepared together on different trays, the ideal sequence of dishes, and monitoring the cooking sequence. iProductionManager supports users with prompts to load or unload dishes. Depending on kitchen processes you can freely position orders (up to two per level) or schedule them on the basis of a certain target time. iProductionManager arranges the sequence of dishes accordingly and automatically specifies the correct settings. Users decide whether dishes are cooked based on optimum energy consumption or a certain target time. Simple monitoring activities are no longer required, saving you working time and energy.

iCareSystem
The iCareSystem is the intelligent iCombi Pro cleaning and descaling system. It recommends the amount of chemicals and ideal cleaning stage from the nine available programs based on usage and any limescale in the steam generator. Ultra-fast interim cleaning cleans iCombi Pro in only 12 minutes, all cleaning programs can also run overnight without the need for supervision. The iCareSystem is particularly efficient and environmentally friendly, consuming small quantities of phosphate-free care products, water, and energy. This means that the iCombi Pro is always hygienically clean without manual work and at minimal costs.

Unit description and functions

Intelligent functions
> Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
> The actual measured humidity in the cooking cabinet can be adjusted and viewed
> Dynamic air turbulence in the cooking cabinet thanks to two intelligent, reversible, high-performance fan wheels with five fan wheel speeds, intelligently actuated and manually programmable
> Intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit
> Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results
> Adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility
> Intelligent cooking step to proof baked goods
> Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop.
> Easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick
> iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatically optimize schedules and energy consumption in planning and target time preparation to start or end cooking dishes at the same time.
> Visual indication of loading and removal requests using energy-saving LED lighting
> Automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes
> Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
> Display of the current cleaning and descaling status
> Intelligent VarioSmokers control (accessory) by the cooking methods
> Condensation/exhaust air hoods (accessories) with situational adjustment of the extraction performance and transfer of service messages.

Cooking functions
> High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
> Power-steam function: increased steaming power available for Asian applications
> Integrated, maintenance-free grease separation system without an additional grease filter
> Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
> Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Optional positioning tool for soft or very small cooking products (accessory)
> Delta-T cooking for extremely gentle preparation with minimal cooking losses
> Precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steam-convection combination modes
> Digital temperature display, can be set to °C or °F, displays target and actual values
> Cooking cabinet humidity and time displayed digitally; displays target and actual values
> Time can be set to display in 12- or 24-hour format
> 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking
> Automatic pre-selected starting time with variable date and time
> Integrated hand shower with automatic retraction and switchable spray/jet function
> Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
> No-charge 4-hour RATIONAL certified chef assistance program

Occupational and operating safety
> Electronic safety temperature limiter for steam generator and convection heating
> Integrated fan wheel brake
> Contact temperature of the cooking cabinet door max. 163 °F
> Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
> HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
> Tested according to national and international standards for unsupervised operation
> Maximum tray height must not exceed 63 inch when using a RATIONAL stand
> Ergonomic door handle with right- / left-handed door opening and swing-shut function

Networking
> Integrated, IP-protected Ethernet interface for wired connection to the cloud-based ConnectedCooking networking solution
> Integrated Wi-Fi interface for wireless connection to the cloud-based networking solution ConnectedCooking
> Integrated USB interface for local data exchange
> Cloud-based ConnectedCooking solution allows central unit management; recipe, shopping cart and program management; HACCP data management; maintenance management

Cleaning and care
> Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
> Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
> Ultrafast cleaning in only 12 minutes for practically uninterrupted, hygienic production
> Automatic cleaning routine following power outages, ensuring that cooking cabinet remains free of cleaning agents even after the cleaning process has been canceled
> Use of phosphate and phosphorus-free Active-Green cleaning agent tabs and Care tabs

VULCAN

VG SERIES
MODULAR GAS TILTING BRAISING PAN

SERVICE CONNECTIONS:

GAS INPUT: ¾" N.P.T., Nat. 7"-10.5" W.C.; Propane, 11"-13" W.C. See capacity schedule.

ELECTRICAL CONNECTION: Control circuit ⅞" dia. 120 volt,
1 phase, 15 amps, power cord.

IMPORTANT:

1. A pressure regulator sized for this unit is included. Natural gas 7" W.C., propane gas 11" W.C. supply pressure.

2. Gas line connecting to appliance must be ¾" or larger. If flexible hose with quick connects are used the hose and quick connects BTU flow rate must be a minimum of 120% of the appliance data plate BTU rate.

3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.

4. These units are manufactured for installation in accordance with ANSZ223.1A (Latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
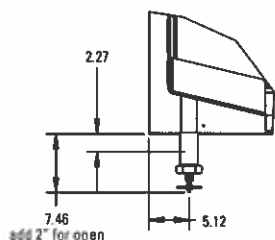
5. Clearances:

	Combustible	Non-combustible
Rear	6	0
Sides	2	0

6. This appliance is manufactured for commercial installation only and is not intended for home use.

MODEL	COOKING SURFACE AREA	MAX PAN OPENING	CAPACITY	4 OZ. PORTIONS
VG30	29" x 23"	31" x 28"	30 gal./ 114 liters	960
VG40	39" x 23"	41" x 28"	40 gal./ 152 liters	1280

MODEL	BTU/HR. INPUT
VG30	90,000
VG40	120,000

2" Draw-off valve – left front straight (BPDOV-1)

2" Draw-off valve – left front 90° left (BPDOV-2)

2" Draw-off valve – left side 90° front (BPDOV-3)

VULCAN
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S T E A M

VULCAN

VG SERIES
MODULAR GAS TILTING BRAISING PAN

Shown with enclosed faucet bracket

☐ **VG30** 36" wide open base.
☐ **VG40** 46" wide open base.

STANDARD FEATURES

■ Stainless steel front, back, sides and 12" legs with adjustable flanged feet.
■ Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removable strainer.
■ Stainless steel spring assist cover with wrap around cool to the touch handle and condensate lip.
■ Lid stops in place for vented cooking.
■ Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side.
■ Drop away food receiving pan support mounted under pouring lip.
■ Manually operated anti-jam pan tilting mechanism with removable handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions.
■ One 30,000 BTU/hr. burner for each 12" pan width. Burners shut off when pan is tilted 5°. Electronic ignition system for automatic burner lighting.
■ Solid state temperature controls, adjustable from 50°F to 425°F.
■ Water tight controls and enclosures.
■ Requires a 120/60/1 electrical power supply, 9.0 amps.
■ ¾" rear gas connection.
■ One year limited parts and labor warranty.
■ Combination gas valve with built-in regulator.

OPTIONS

☐ Motor driven pan lift with removable manual crank handle.
☐ Two inch draw-off valve – left front straight with strainer. (BPDOV-1) Pan support will be removed on VG30.
☐ Two inch draw-off valve – left front 90° left with strainer. (BPDOV-2) Pan support will be removed on VG30.
☐ Two inch draw-off valve – left side 90° front with strainer. (BPDOV-3)
☐ Standard security package includes:
  • Security screws and tackwelds.
    - Includes securing crank handle, pan strainer and non-door type panels.
  • Controls protected by lockable cover.
  • Perforated flue cover.
☐ Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

☐ Set of four casters, (two locking).
☐ Faucet bracket assembly (adds 3" to width) enclosed.
☐ (12") (18") double jointed single pantry faucet.
☐ (12") (18") double jointed double pantry faucet.
☐ Double pantry washdown hose with 16" add-on faucet with backflow preventer.
☐ Double pantry washdown hose with backflow preventer.
☐ Double pantry pot filler and backflow preventer.
☐ Steaming pan insert rack to hold 12" x 20" pans. (Qty. ____)
☐ 12" x 20" x 4" stainless steel drain waste pan with clear plastic hose.
☐ Catch can with bail handle and drain hose for draw-off valve.
☐ Stainless steel perforated boiling basket (12" x 20" x 6" deep) with handles.

ANSI/NSF Standard #4

SPECIFICATIONS

Modular gas tilting braising pan. 36"/46" wide open base. Stainless steel front, sides and 12" legs with adjustable flanged feet. Stainless steel back. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removable strainer. Stainless steel spring assist cover with wrap around handle and condensate lip. Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side. Drop away food receiving pan support mounts under pouring lip. Manually operated pan tilting mechanism with removable handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions. One 30,000 BTU/hr. burner for each 12" pan width. Burners shut off when pan is tilted 5°. Electronic ignition system for automatic burner light. Solid state temperature controls. Water tight controls and enclosures. Requires a 120/60/1 electrical power supply, 9.0 amps total draw. ¾" rear gas connection and internal gas combination valve with integral regulator.

Exterior Dimensions:
____"w x 35½"d x 40½"h on 12" legs.

CSA design certified. Classified by UL to NSF Std. #4.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

VULCAN
a division of ITW Food Equipment Group LLC

Installation Kit
Article no. 8720.1561US

The RATIONAL Installation Kit ensures that the installer has all the essential connection materials on hand at the time of install. Not all parts are used in every installation.

Gas RATIONAL Combi Oven 10-full size G (208-240v/60/1ph)
Gas RATIONAL Combi Oven 20-half size G (120v/60/1ph) or (208v/60/1ph)
Gas RATIONAL Combi Oven 20-full size G (208-240v/60/1ph)

The Installation Kit for the above models includes:

1	ea	Gas Connector Hose, 1" NPT connection, 48" long, with Plastic coat exterior, brass push to connect quick disconnect coupling, for castered equipment with cable strain relief
1	ea	90 degree black iron elbows, 1" NPT
1	ea	3/4" × 5 1/2" Nipple
1	ea	3/4" street EL
1	ea	3/4" × 1" Bell reducer
1	ea	24" long × 1" NPT black iron pipe
1	ea	Close nipple 1" NPT black iron pipe
1	ea	90 degree reducing elbow black pipe 1" × 3/4"
1	ea	1" × 3/4" street elbow lack pipe
2	ea	2" Minnies
1	ea	1" minnies
2	ea	3/4" Water Connector Hose, 5/8" ID, 3/4" female hose thread both ends, 72" long rubber coated, NSF approved
1	ea	Male union 3/4" × 3/4" MHT
2	ea	90 deg Fresh water elbow
8	feet	2" copper pipe (two 4' pieces)
2	ea	2" copper pipe 90 degree elbow
1	ea	2" copper pipe T fitting
2	ea	2" copper pipe 45 degree elbow
1	ea	2" copper pipe 90 degree elbow female to male
1	ea	2" copper pipe 90 degree long sweep
1	ea	2" copper pipe coupling
1	ea	Receptacle NEMA 6-15R 15A-250V
1	ea	NEMA 6-15R cover plate single junction box
1	ea	NEMA 6-15P
1	ea	NEMA 5-15P

Please note that installation kits are non-discountable.

Installation Information Form.

To ensure maximum customer satisfaction and proper future service support.
Dealer is responsible for completing this form.

Submit this form with every PO.

Project Name (required)

Phone Number Project Location (required)

Street Address (required)

City/State/Zip Code (required)

Location Contact Name (required)

Phone Number Location Contact (required)

Location Contact Email (required)

RATIONAL PO Number

Please select one of the options below.

This PO includes a Pre-Installation Site Consultation and/or RATIONAL Certified Installation(RCI). Commissioning is included with RCI. Commissioning that can not be completed at the time of installation can incur additional costs.

This PO includes Commissioning. RSP information will be emailed to Signee & Location Contact. They are responsible to contact RSP to schedule the Commissioning visit after the installation is completed. Commissioning that can not be completed due to improper installations can incur additional costs

Installation and/or Commissioning will be purchased directly from a RATIONAL Service Partner.

Installation and/or Commissioning by a RATIONAL Service Partner is **declined**. An Installation Manual is delivered with every RATIONAL unit. RATIONAL will not warranty service calls related to improper installation. All gas units must be calibrated via a flue gas analysis.

New Construction

Approximate Pre-Installation Site Consultation Date (If Purchased):

Replacement

Approximate Installation Date:

Dealer:

Contact at Dealer:

Phone Number:

Email:

Signature:

Date:

The ship date will be the date indicated on the sales confirmation. This date may be subject to change.

Accessories

> 5 full size stainless steel grids included with delivery of the cooking system

| Accessories	Item number
RATIONAL Active Green cleaning agent tabs – guarantee the best cleaning performance	Item no. 56.01.535
RATIONAL Care tabs – effectively prevent limescale deposits	Item no. 56.00.562
Stands are available in various versions - standard, with casters, or with anchorable stainless steel feet	See Cooking Systems and Accessories catalog
Condensation breaker – diverts steam and vapors to an existing exhaust air system Sizes 6-half size, 10-half size, 6-full size and 10-full size	Item no. 60.72.592
RATIONAL USB stick – to securely transfer cooking programs and HACCP data	Item no. 42.00.162
Run-in rail for mobile rack and mobile plate rack Size 6-full size, 10-full size	Item no. 60.74.650
Finishing system for banquets Size 10-full size, 42 plates	Item no. 60.12.154
Finishing system for banquets Size 10-full size, 52 plates	Item no. 60.12.155
Full size sheet pan adapter	Item no. 60.12.156
Heat shield – for installing a unit near a heat source, e.g. a grill - Size 10-full size	Item no. left hinged door 60.776
	Item no. right hinged door 60.75.774
Mobile catering stand - especially for heavy mobile catering usage	Item no. 60.31.165
Mobile oven rack and mobile plate oven rack – for simple loading outside the cooking system	See Cooking Systems and Accessories catalog
Transport trolley for mobile rack and mobile plate rack - height-adjustable - Sizes 6-full size, 10-full size	Item no. 60.75.605
Transport trolley for mobile rack and mobile plate rack - standard - Sizes 6-full size, 10-full size	Item no. 60.73.999
UltraVent recirculating hood - for Size 6-full size, 10-full size electric units only	Item no. 60.76.180
UltraVent Plus recirculating hood - for Size 6-full size, 10-full size electric units only	Item no. 60.07.178
Stackable Combi-Duo kit - Size 6-full size E/G on Size 6-full size E or Size 10-full size E	Item no. 60.74.725
RATIONAL Double Water Filter - for Combi Duo 6-full size/6-full size and 6-full size/10-full size or if used for more than 2 units	Item no. 1900.1150US

We offer a wide range of cooking accessories to help you achieve ideal cooking results; for more information, please consult our accessories brochure, ask your dealer, or visit www.rational-online.com

| Planner	RATIONAL USA Inc.
	1701 Golf Road, Suite C-120, Commercium Rolling Meadows, IL 60008 Toll Free: 888-320-7274 Fax: 847-755-9583 Email: info@rational-online.com Visit us on the internet: www.rational-online.com

Technical drawing, gas
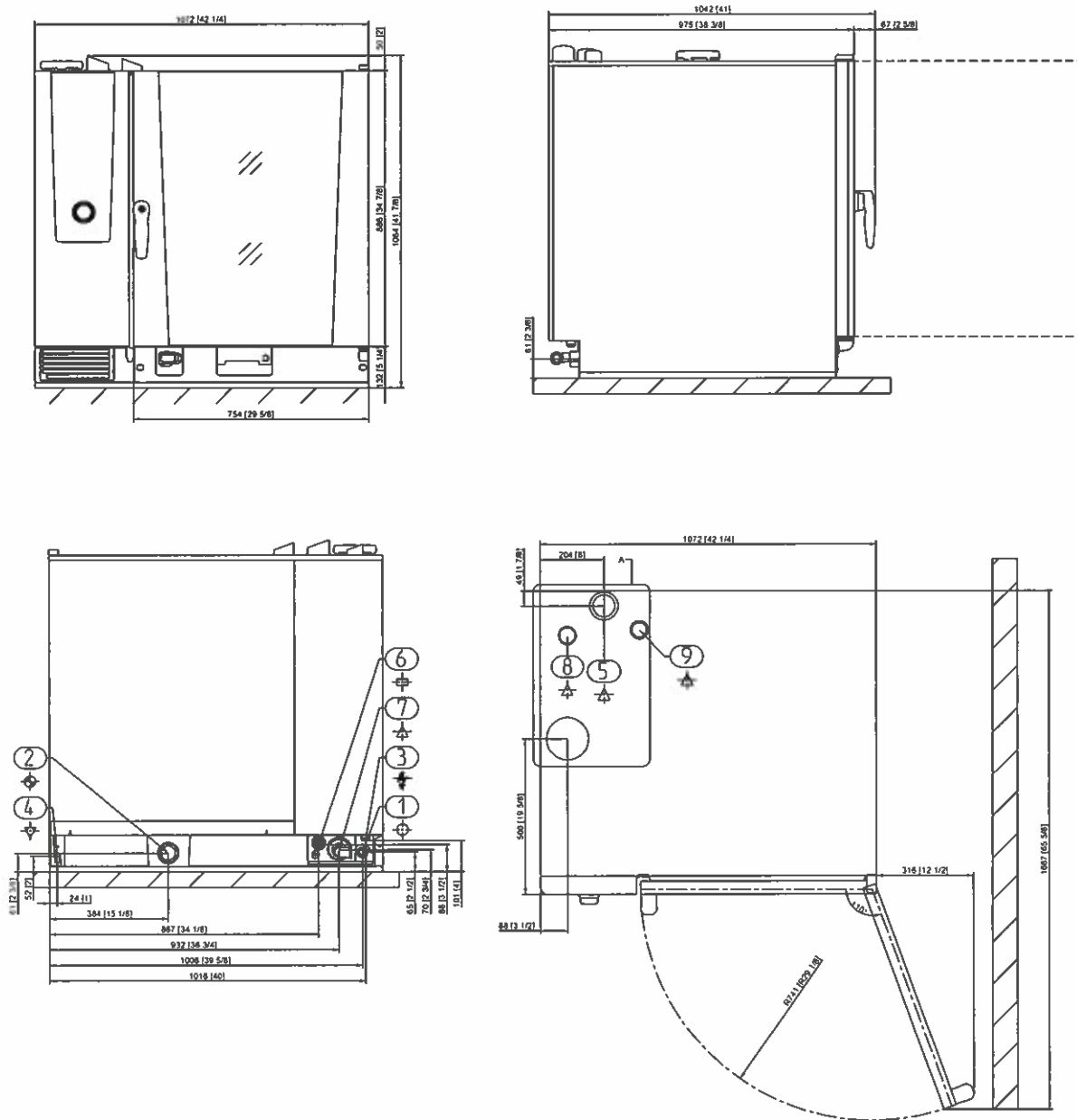
1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface
7	Gas connection
8	Exhaust pipe gas (steam)
9	Exhaust pipe gas (convection)

Technical drawing, electrical
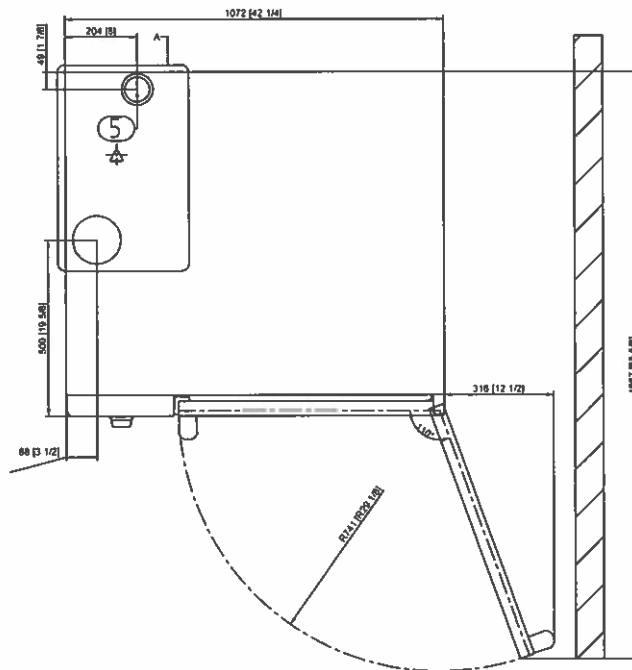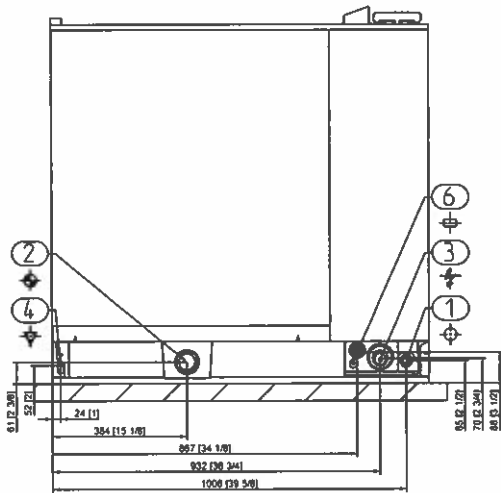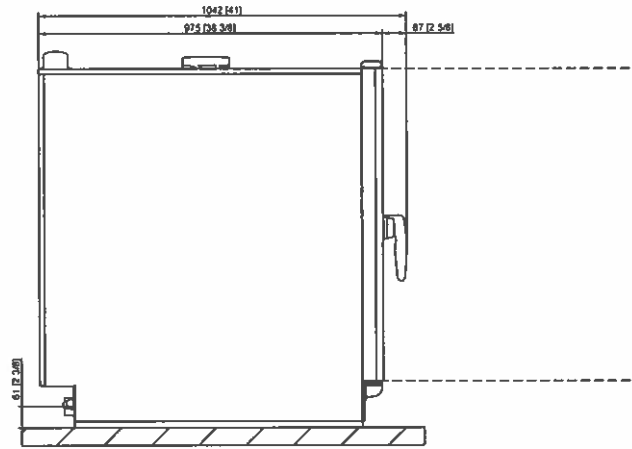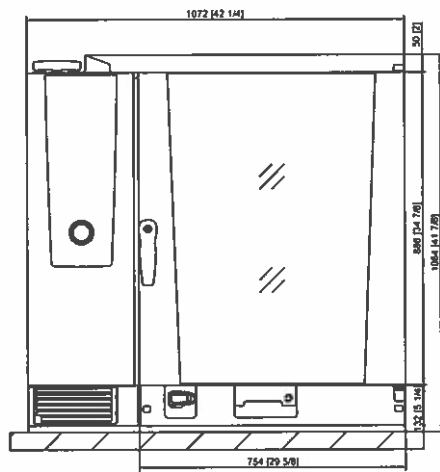
1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface

Terms and conditions of installation

> Observe all local and country-specific standards and regulations regarding the installation and operation of industrial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.
> To use ConnectedCooking, an RJ45 network socket or a WLAN connection option (IEEE 802.11 a/g/n) must be in place on-site. For optimal performance, a data rate of at least 100 MB/s is required.

Approvals

Technical specifications

Dimensions and weights

Dimensions (W x H x D)

Cooking system (body)	42 1/4 x 39 7/8 x 38 3/8 inches
Cooking system (total).	42 1/4 x 41 7/8 x 41 inches
Cooking system with packaging	46 1/4 x 49 1/4 x 45 1/2 inches
Maximum working height of top level*	≤ 5 ft. 2 7/8 inches

*when using a corresponding RATIONAL stand

Weights

Maximum load size per level	66 lb
Maximum total load capacity	198 lb
Weight – electric unit without packaging	394 lb
Weight – electric unit with packaging	454 lb
Weight – gas unit without packaging	423 lb
Weight – gas unit with packaging	482 lb

Electrical connection conditions

Voltage 3 AC 208 V /240V

Connected loads – electric	37.4 kW
Steam power	36 kW
Convection power	36 kW
Breaker	125 A
Connection impedance	0.09 Ω
RCD type	B
Cable diameter	AWG 2 194°F

Voltage 3 AC 440 V / 480 V

Connected loads – electric	37.4 kW
Steam power	36 kW
Convection power	36 kW
Breaker	60 A
Connection impedance	0.09 Ω
RCD type	B
Cable diameter	AWG 4 140°F

Not supplied with cable connection

Connected loads - gas

Natural gas G20

Nominal heat load, total	152000 BTU
Nominal heat load, Steam mode	152000 BTU
Nominal heat load, Hot Air mode	152000 BTU
Required connection flow pressure	6.5 – 10 inch w.c.

Liquid gas

Nominal heat load, total	148500 BTU
Nominal heat load, Steam mode	148500 BTU
Nominal heat load, Hot Air mode	148500 BTU
Required connection flow pressure	10 – 15 inch w.c.

3/4" NPT with 3/4" gas shut off
Additional gas types and voltages available on request

Connected loads - gas

Voltage 2 AC 208 V

Connected loads – gas	1.5 kW
Breaker	15 A
RCD Type	B

All gas units are supplied with cord.

Connection conditions water

Water inlet (pressure hose), each	3/4"
Water pressure (flow pressure), each	14.5-87.0 psi
Water drain, each	2" OD
Maximum flow rate per cooking system	3.17 gal/min

Water quality requirements

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning

Contaminant	Water Requirements	If > than recommended
Sand / Particles	< 15 µm	Particle filter
Chlorine (Cl2)	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl-)	< 4.68 gr/gal (80 ppm)	RO

Connected loads - exhaust air and thermal load

Latent heat load	6018 BTU
Sensible heat emission	7565 BTU
Sound level (electric)	58 dBA
Sound level (gas)	63 dBA

Connection loads - data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum distances at installation

Clearance Requirements

To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.

If there are no external heat sources acting on the unit, there should be at least 2" (50 mm) of clearance on either side of the unit. The back of the unit can be mounted flush with the wall.

If a high temperature heat source is on the left side of the unit, clearance of at least 14" (350 mm) must be maintained on the left-hand side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).

Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

Datenblatt, Version 21 -11/30/2020 1 19 PM - We reserve the right to make technical changes.

> Hygienic setup that is flush with the counter without feet for simple, safe cleaning
> Triple glass pane cooking cabinet door with rear ventilation, thermally reflecting special coating and swiveling glass panes for easy cleaning
> Inside and outside material: stainless steel DIN 1.4301 / ASTM 304, seamless hygienic cooking cabinet with rounded corners and optimized air flow
> Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions
> Monitoring option for automatic cleaning using the cloud-based ConnectedCooking networking solution

Operation
> High-resolution 10.1 inch TFT color display and capacitative touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
> Acoustic prompts and visual messages when user action is required
> Central dial with Push function for intuitive selection and confirmation of entries
> User interface and help function can be set to over 55 languages
> Basic national cuisine preferences can be selected regardless of language settings. Possible to select additional, local cuisine
> Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
> Extensive search function including all cooking paths, application examples and settings
> Context-sensitive support that always shows the current help content for the displayed screen content
> Start application examples from help file
> Simple selection of cooking paths using six operating modes and/or five cooking methods
> Cockpit function to display information about the processes within a cooking path
> Customization and control of user profiles to prevent operator errors
> Interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger

Installation, maintenance and environment
> Professional installation by RATIONAL-certified technicians recommended
> Fixed waste water connection conforming to SVGW requirements is permitted
> Adaptation to the installation site (height above sea level) through automatic calibration
> Operation without water softener and without additional manual descaling possible
> Installation flush with the floor and wall through connection in the base area *
> Service diagnostic system with automatic service message display, self-test function for active testing of unit functions
> Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
> 2-year RATIONAL warranty including parts, labor, and travel and 5-year steam generator warranty**
> Regular maintenance is recommended. Servicing by RATIONAL service partner according to manufacturer recommendations
> Energy efficiency in accordance with ENERGY STAR tested and passed. Published at www.energystar.gov
* See the installation or planner manual for details
** Terms and conditions apply, see manufacturer warranty statement at www.rational-online.com

Options
> Cooking cabinet door, left-hinged
> MarineLine - marine version
> SecurityLine – prison / security version
> MobilityLine – mobile variant
> HeavyDutyLine – particularly heavy-duty version
> Integrated fat drain
> Mobile oven rack package
> Protection for control panel
> Safety door lock
> Lockable control panel

groen

TILTING FLOOR KETTLE
GAS MODELS DH-20/40/60C/A/C2T

Kettle shall be a Groen Model DH (specify gallon capacity and Classic (C), Advanced (A) or Cook2Temp™ (C2T™) controls) stainless steel floor model manual tilting steam jacketed unit, operating with a self-contained gas heated steam source contained within the unit. CookTemp models also come with a probe.

DH-20C Model shown

AVAILABLE MODELS:

CLASSIC CONTROLS:
- [ ] DH-20C (20 GALLON)
- [ ] DH-40C (40 GALLON)
- [ ] DH-60C (60 GALLON)

ADVANCED CONTROLS:
- [ ] DH-20A (20 GALLON)
- [ ] DH-40A (40 GALLON)
- [ ] DH-60A (60 GALLON)

COOK2TEMP CONTROLS:
- [ ] DH-20C2T (20 GALLON)
- [ ] DH-40C2T (40 GALLON)
- [ ] DH-60C2T (60 GALLON)

CONSTRUCTION: Kettle interior shall be of type 316 stainless steel, solid one-piece welded construction. The console and all exposed surfaces shall be stainless steel. All controls shall be mounted in a water resistant IPX6-rated enclosure right of the kettle body. The kettle body shall be mounted in a heavy-duty stainless steel combination kettle support tilt trunnion, supported by the stainless steel enclosed base. The base shall have stainless steel tubular legs with height adjustable bullet feet. The trunnion support base shall contain a smooth operating, self locking manual crank tilt mechanism, accessible for installation or maintenance. Kettle body shall have a heavy reinforced bar rim with a welded in butterfly shaped pouring lip for maximum sanitation and durability. Faucet mounting bracket is standard.

FINISH: Kettle interior shall be polished to a 180 emery grit finish. Exterior of kettle shall be finished to a bright high buff finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

ASME CODE, CSA DESIGN CERTIFIED:
Unit shall be ASME shop inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 50 PSI. Unit shall be design certified by CSA International. (Natural and Propane only.)

SANITATION: Unit shall be designed and constructed to meet NSF and known health department and sanitation codes and be NSF listed.

DRAWOFF: A 2" tangent drawoff is optional. If drawoff is specified, outlet shall be equipped with removable 1/4" perforated stainless steel strainer.

SELF-CONTAINED STEAM SOURCE:
Kettle shall have a gas-heated (natural, butane, propane) self-contained steam system to provide kettle temperatures of 150 to approximately 295°F. Unit shall be factory charged with chemically-pure water and rust inhibitors to ensure long life and minimum maintenance.

CONTROLS: Controls to be located in right-side water resistant (IPX6-rated) trunnion enclosure:
Classic -C Models include: Power ON-OFF switch with indicator light, temperature control knob with 1 to 10 increments, HEAT(ing) indicator light and LOW WATER warning light; **Advanced -A Models** include: Same control features as Classic models with the addition of temperature and time set knob, LED display of set heat level or cook time, buttons for reset of Low Temp and High Temp presets, MANUAL mode button for knob-setting of heat level, 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 heat level for manual cooking and manual C2T cooking.

SAFETY SYSTEMS: Safety systems to include kettle-mounted: pressure-vacuum gauge, pressure relief valve, pressure limit control, water sight glass; plus low-water cutoff, gas regulator valve and kettle tilt automatic gas shutoff.

PERFORMANCE FEATURES: Patented fin tube burner assembly delivers 62-65% efficient combustion, depending on size. 20 Gallon Model has 72,000 BTU/HR firing rate with 44,140 BTU/HR into the product; 40 Gallon Model has 100,000 BTU/HR firing rate with 65,000 BTU/HR into the product, and 60 Gallon Model has 150,000 BTU/HR firing rate with 93,000 BTU/HR into the product. Electronic ignition to standing pilot is standard.

INSTALLATION: Specify natural, propane, butane, or specific propane/butane mixture. Unit requires 1/2" IPS gas line connection and 115 volt electrical connection. No remote steam source required.

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

OPTIONS/ACCESSORIES:
- [ ] 2" tangent draw-off valve with 1/4" perforated disk strainer
- [ ] 1/8" perforated disk strainer
- [ ] 1/4" perforated disk strainer
- [ ] Solid disk strainer
- [ ] Basket inserts (TRI-BC)
- [ ] Lift-off cover (No. 31)
- [ ] Hinged cover kit (No. 51)
- [ ] Pan carrier (40 and 60-gallon)
- [ ] Kettle brush kit
- [ ] Single or double pantry faucets
- [ ] Lip strainer
- [ ] Contour measuring strip
- [ ] Gallon etch marks
- [ ] Replacement core probe (on C2T models only)

FLOOR KETTLE
175745 RevE
Revised 04/19

MADE IN USA CSA C US NSF

P/N 175854 REV B

CLASSIC CONTROL

ADVANCED CONTROL

COOK2TEMP CONTROL

TABLE OF DIMENSIONS

		20 GAL/76 LITRES		40 GAL/152 LITRES		60 GAL/228 LITRES	
		INCHES	MM	INCHES	MM	INCHES	MM
A		19 7/8	505	25 3/4	654	30	762
B		35	889	47	1194	47	1194
C		25 3/4	654	29 1/2	749	30 7/8	784
D		31	787	26 1/2	673	35 1/2	902
E		32 3/4	832	34 5/8	879	42 7/8	1089
F		18	457	18 1/4	463	19	483
G		39 3/8	1000	43 1/8	1095	46 1/4	1175
H		26	660	28	711	28	711
J		15 5/8	397	13 3/4	349	12 3/8	314
K		27	686	29 1/4	743	35	889
L		30	768	31	787	31	806
M		51	1295	60 1/2	1537	61	1562
N		37	946	36 1/4	918	43 1/8	1095
P		2	51	5 7/16	138	7 1/2	191

INCOMING GAS PRESSURE TABLE

TYPE OF GAS	MIN. SUPPLY GAS PRESSURE	MAX. SUPPLY GAS PRESSURE
NATURAL	4.5 W.C.	14.0 W.C.
PROPANE	11.0 W.C.	14 W.C.

FIRING RATE (BTU/HR) FOR BOTH NATURAL AND LP		
DH/20	72,000	
DH/1-40	100,000	
DH/60	150,000	

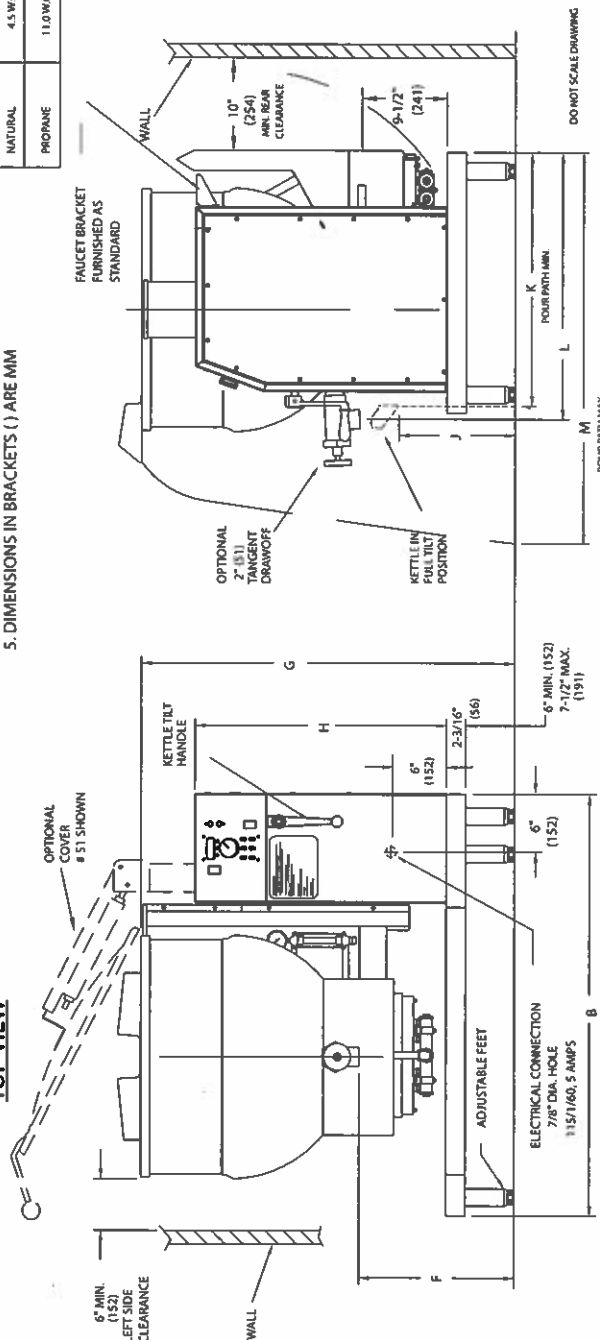| OPERATING GAS PRESSURE	
NATURAL	PROPANE
3.5 W.C.	10.0 W.C.

NOTES:

OPTIONAL EXTRA COST FEATURES :

1. 2" TANGENT SANITARY DRAW-OFF
2. LIFT OFF COVER MODEL # 31 FOR DH-20 & DH/1-40 KETTLES.
3. HINGED COVER MODEL # 51 FOR DH/1-40 & DH-60 KETTLES.
4. FAUCET WITH SWING SPOUT
5. DIMENSIONS IN BRACKETS ( ) ARE MM
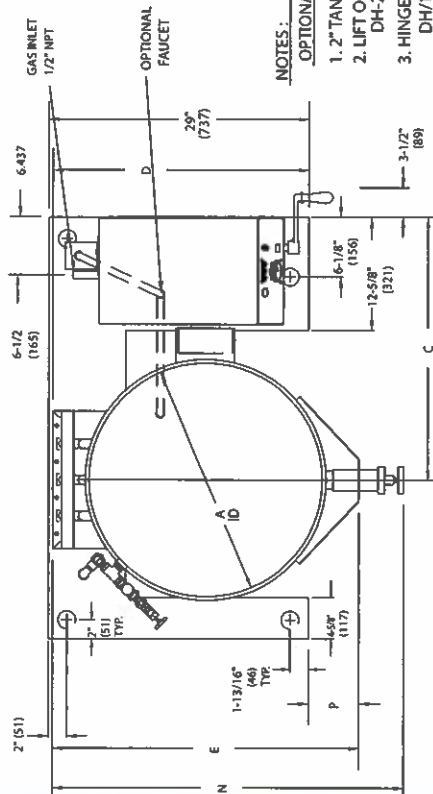
RIGHT SIDE VIEW

WALL
10" (254) MIN. REAR CLEARANCE
9-1/2" (241)
DO NOT SCALE DRAWING
FAUCET BRACKET FURNISHED AS STANDARD
POUR PATH MIN.
K
L
OPTIONAL 2" (51) TANGENT DRAWOFF
KETTLE IN FULL TILT POSITION
POUR PATH MAX.
M
J

TOP VIEW

GAS INLET 1/2" NPT
OPTIONAL FAUCET
29" (737)
6.437
3-1/2" (89)
6-1/8" (156)
12-5/8" (321)
6-1/2" (165)
D
C
A ID
2" (51) TYP.
4-5/8" (117)
1-13/16" (46) TYP.
P
2" (51)
E
N

FRONT VIEW

G
6" MIN. (152)
7-1/2" MAX. (191)
H
2-3/16" (56)
6" (152)
6" (152)
KETTLE TILT HANDLE
OPTIONAL COVER # 51 SHOWN
ADJUSTABLE FEET
ELECTRICAL CONNECTION 7/8" DIA. HOLE 115/1/60, 5 AMPS
B
6" MIN. (152) LEFT SIDE CLEARANCE
WALL
F

VOLLRATH ®

Outperform every day.™

Project:

Item Number:

Quantity:

COUNTERTOP MIXERS

7 Quart

10 Quart

ITEMS

Item No.	Model No.	Description
40755	MIX1007	Countertop Mixer, 7 Quart (US and Canada)
40756	MIX1010	Countertop Mixer, 10 Quart (US and Canada)

FEATURES

- Commercial grade countertop model
- Comes standard with dough hook, wire whisk, flat beater, stainless steel mixing bowl and safety guard
- Five-speed direct drive transmission
- Digital control panel to make easy speed shifts while unit is running
- 0-30 minute digital timer stops the mixer when timer ends
- Compact and lighter weight design for smaller footprint, easier cleaning, and portability
- Non-skid rubber base
- 6 ft. (1.8 m) cord with plug

DESCRIPTION

Vollrath's countertop mixers are designed specifically for small commercial mixing applications. These compact tabletop mixers are small enough to fit into any kitchen yet robust enough for continuous use.

WARRANTY

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

AGENCY LISTINGS

(NSF) c(ETL)us

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

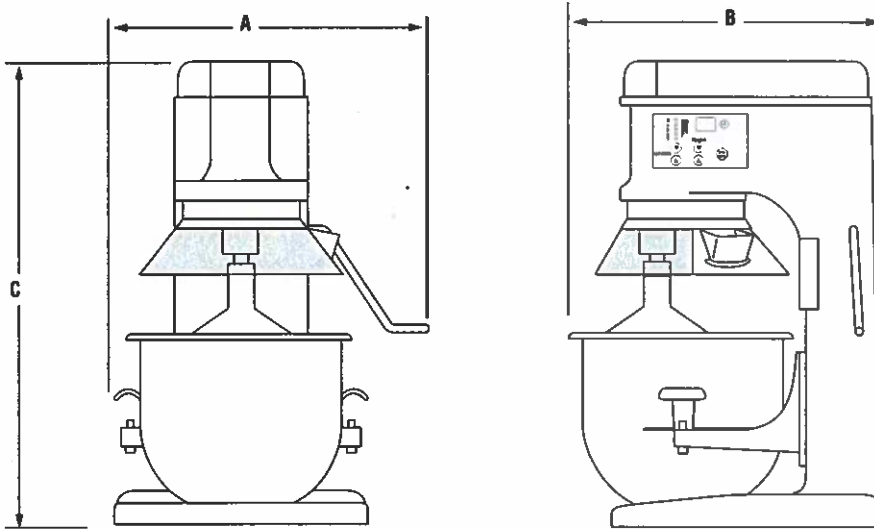| Approvals	Date

COUNTERTOP MIXERS

DIMENSIONS (Shown in inches (cm))

SPECIFICATIONS

| Item No. | Capacity | Dimensions | | | Transmission | HP | Voltage | Amps | Hz | Plug |
		(A) Width	(B) Depth	(C) Height						
40755	7 Qt.	13⅛ (33.3)	17¾ (45.1)	20¼ (51.4)	5 speed	1/3	110-120	6	60	NEMA 5-15P
40756	10 Qt.	13 1⁄16 (33.2)	17 11⁄16 (44.9)	21 3⁄16 (53.8)						

Receptacle

120V

NEMA 5-15R