Project:
Kimly's Crazy Kids
Leadville, NC

From:
Tonya's Slightly Used
Kitchen Equipment LLC

To:

Table of Contents

John BOOS
Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

063017

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

"BMS" MICROWAVE SHELVES - STAINLESS STEEL

NSF

FEATURES:

- TYPE 300 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH
- FINISHED W/ A SAFETY STALLION FRONT EDGE W/ RAISED LIP
- MOVES YOUR MICROWAVE UP TO A CONVENIENT EYE LEVEL
- FREES UP VALUABLE COUNTER WORK SPACE
- CONSTRUCTED SPECIFICALLY TO EASILY HOLD ALL POPULAR SIZE MICROWAVES
- ELECTRIC CORD CUT-OUT WITH RUBBER GROMMET
- SHIPS UPS
- ALL MODELS ARE NSF CERTIFIED

CONSTRUCTION:

- STAINLESS STEEL SHELVES ARE TIG WELDED
- EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE

MATERIAL:

- SHELF: 16 GAUGE TYPE 300 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH

ELECTRIC CORD CUT-OUT WITH RUB-
BER GROMMET

TYPE 300 STAINLESS STEEL MICROWAVE SHELF

SIZES	MODEL	QTY
20" X 24"	BMS2024	
20" X 30"	BMS2030	

442

DETAILED SPECIFICATIONS

BMS2024

L

2"

Ø2 1/2"
HOLE

20 3/4"

1 1/2"

Ø3/8"

16 5/8"

1/2"

15"

1 7/8"

20 1/4"

RUBBER GROMMET
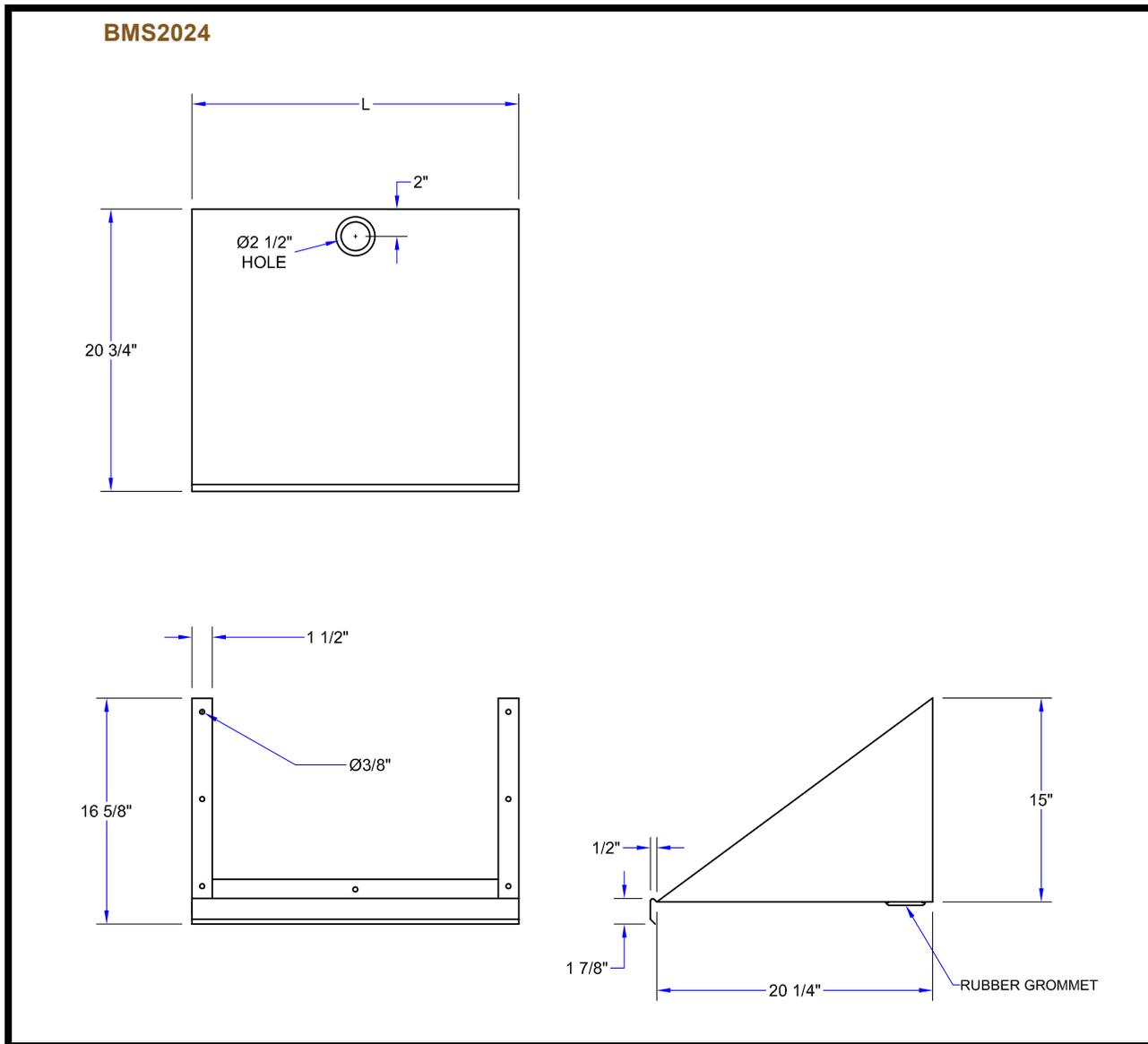
TYPE 300 STAINLESS STEEL MICROWAVE SHELF

MODEL	SIZE	WT. (LBS)
BMS2024	20" X 24"	30
BMS2030	20" X 30"	39

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

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

MENUMASTER® Commercial

Project #: _____

Item #: _____

Model MCS10TS shown

Medium Volume
This category of microwave is ideal for...

Applications:
- Pizza restaurants
- Casual dining
- Clubs
- Deli

Defrost:
- Defrosts most frozen food products

All ACP, Inc. commercial ovens are backed by our Culinary Center. Call us with any question regarding food preparation, menu development and cooking times. 866-426-2621.

Medium Volume

Menumaster Commercial Microwave Model MCS10TS

Power Output
- 1000 watts of power.

- Five power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes.

Easy to Use
- Up to 100 programmable menu items simplifies cooking and ensures consistent results.

- Four stage cooking option for easy one-touch cooking.

- Multiple quantity pad calculates the proper cooking times for multiple portions.

- User friendly touch controls are easy to use.

- Time entry option for added flexibility.

- Digital display with countdown timer for simple operation and "at-a-glance" monitoring.

- Braille touch pads are ADA compliant.

- See-through door and lighted interior for monitoring without opening the door.

- 1.2 cubic ft. (34 liter) capacity accommodates a 14" (356 mm) platter, prepackaged foods and single servings.

- Stackable to save valuable counter space.

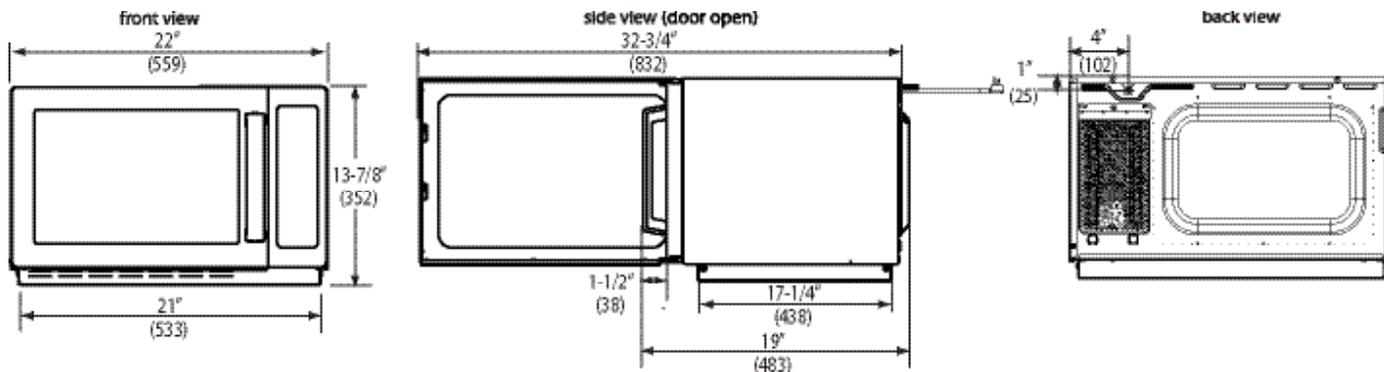**Easy to Maintain**
- Stainless steel exterior and interior for easy cleaning and a professional look.

- Non-removable air filter protects oven components.

- Constructed to withstand the foodservice environment.

- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.

- ETL Listed.

Part No. 20154727
Updated 6/16/16
Original Instructions

© 2016 ACP, Inc.
Cedar Rapids, Iowa 52404

Menumaster Commercial Microwave Model MCS10TS | Medium Volume

front view
22" (559)
13-7/8" (352)
21" (533)

side view (door open)
32-3/4" (832)
1-1/2" (38)
17-1/4" (438)
19" (483)

back view
4" (102)
1" (25)

Installation Clearances - Top: 2" (51), Sides: 1" (25), Back: None

Drawings available from KCL CADlog - techs@kclcad.com

Specification #:

AIA File #:

Specifications

Specifications			
Model	MCS10TS	UPC Code 728028020748	
Configuration	Countertop		
Control System	Touch		
Programmable Control	10		
Settings Programmable	100		
Braille	Yes		
Max. Cooking Time	60:00		
Power Levels	5		
Defrost	Yes		
Time Entry Option	Yes		
Microwave Distribution	Rotating antenna, top		
Magnetron(s)	1		
Display	VFD		
Stackable	Yes		
Stage Cooking	Yes, 4		
Interior Light	Yes		
Door Handle	Grab & Go		
Signal	End of cycle, adjustable		
Air Filter	Non-removable with cleaning reminder		
Multiple Portion Setting	Yes, X2		
Exterior Dimensions	H 13 ⅞" (352)	W 22" (559)	D*19" (483)
Cavity Dimensions	H 8 ½" (216)	W 14 ½" (368)	D 15" (381)
Door Depth	32 ¾" (832), 90°+ door open		
Usable Cavity Space	1.2 cubic ft. (34 liter)		
Exterior Finish	Stainless steel		
Interior Finish	Stainless steel		
Power Consumption	1550 W, 13 A		
Power Output**	1000 W** Microwave		
Power Source	120V, 60 Hz, 15 A single phase		
Plug Configuration / Cord	NEMA 5-15	5 ft. (1.5m)	
Frequency	2450 MHz		
Product Weight	41 lbs. (18.6 kg.)		
Ship weight (approx.)	48 lbs. (21.8 kg.)		
Shipping Carton Size	H 16 ⅝" (422)	W 25 ³⁄₁₆" (640)	D 19 ¾" (502)
UPS Shippable	Yes		

Measurements in ( ) are millimeters
* Includes handle
** IEC 60705 Tested

Specifications

Commercial microwave 10 touch pad control panel shall be programmable with the ability to program up to 100 menu items with two multiple portions. Touch pad shall include Braille for ADA compliance. Cooking timer shall be 60 minute, countdown style with a time entry option and an adjustable end of cycle audible signal. There shall be 5 power levels, including defrost and 4 cooking stages. Microwave output shall be 1000 watts distributed by one magnetron with a rotating top antenna to provide superior even heating throughout the cavity. Durable door shall have a tempered glass window and a grab and go handle with a 90°+ opening for easy access. An interior light shall facilitate monitoring without opening the door. The large 1.2 cubic ft. (34 liter) cavity shall accommodate a 14" (356 mm) platter. Interior ceramic shelf shall be sealed and recessed on oven bottom to reduce plate-to-shelf edge impact. Oven shall have a stainless steel interior and exterior and be stackable to save counter and shelf space. Front air filter shall be permanently affixed to the front of the oven and have a clean filter reminder. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, UL923 for safety and NSF4 for sanitation.

Warranty
Warranty Certificate for this product can be found on the ACP, Inc. website at:
www.acpsolutions.com/warranty

Service
All products are backed by the ACP, Inc. 24/7 ComServ Support Center.

ETL LISTED c us Intertek
ETL SANITATION LISTED Intertek
ComServ Commercial Service 866-426-2621

Part No. 20154727
Updated 6/16/16
Original Instructions

© 2016 ACP, Inc.
Cedar Rapids, Iowa 52404

225 49th Ave. Dr. SW Cedar Rapids, IA 52404 U.S.A. | 800-233-2366 | 319-368-8120 | Fax: 319-368-8198 | www.acpsolutions.com

New Horizon Academy - Huntersville Northbrook   Boelter LLC   Page: 4

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

081619

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

"ST6-SSK" STAINLESS STEEL TOP WORK TABLES

NSF   256135 CSR SANITATION

16GA TOP AND STAINLESS STEEL LEGS AND ADJUSTABLE UNDERSHELF

FEATURES:

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

ST6-3048SSK

CONSTRUCTION:

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

MATERIAL:

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

OPTIONAL ACCESSORIES

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

16 GAUGE TOP W/ ADJUSTABLE SHELF

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

949

DETAILED SPECIFICATIONS

- L 24"-72"
- L >72"-144"
- W
- 35 3/4"
- 12"
- 35 3/4"
- 12"
- 18GA SHELF 16GA FOR WIDTHS > 30"
- ADJ. GUSSET
- 1 5/8" RND. 16GA
- BULLET FOOT ADJ. +1"

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

16 GAUGE TOP W/ ADJUSTABLE SHELF

LENGTH	24" WIDE	WT. (LBS)	30" WIDE	WT. (LBS)	36" WIDE	WT. (LBS)	48" WIDE	WT. (LBS)
24"	ST6-2424SSK	42	ST6-3024SSK	47	ST6-3624SSK	56	-	-
30"	ST6-2430SSK	47	ST6-3030SSK	53	ST6-3630SSK	66	-	-
36"	ST6-2436SSK	53	ST6-3036SSK	60	ST6-3636SSK	73	-	-
48"	ST6-2448SSK	65	ST6-3048SSK	74	ST6-3648SSK	90	ST6-4848SSK	113
60"	ST6-2460SSK	76	ST6-3060SSK	88	ST6-3660SSK	107	ST6-4860SSK	134
72"	ST6-2472SSK	88	ST6-3072SSK	101	ST6-3672SSK	126	ST6-4872SSK	155
84"	ST6-2484SSK	107	ST6-3084SSK	123	ST6-3684SSK	152	ST6-4884SSK	189
96"	ST6-2496SSK	118	ST6-3096SSK	1136	ST6-3696SSK	170	ST6-4896SSK	211
108"	ST6-24108SSK	130	ST6-30108SSK	149	ST6-36108SSK	187	ST6-48108SSK	234
120"	ST6-24120SSK	140	ST6-30120SSK	163	ST6-36120SSK	204	ST6-48120SSK	256
132"	ST6-24132SSK	152	ST6-30132SSK	177	ST6-36132SSK	221	ST6-48132SSK	281
144"	ST6-24144SSK	164	ST6-30144SSK	191	ST6-36144SSK	238	ST6-48144SSK	305

MODEL # STRUCTURE

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

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

ST6-2430SSK

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

John BOOS
Since 1887

ITEM #: _____ QTY: _____
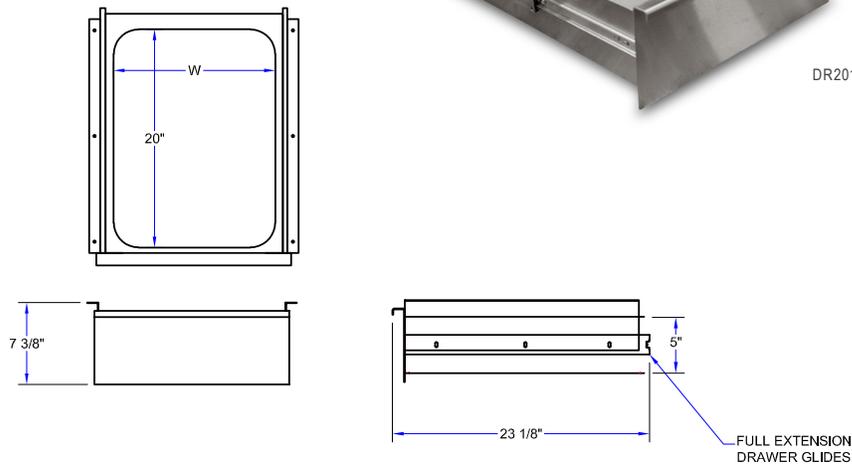
MODEL #: _____

PROJECT NAME: _____

122717

"DR" ROLLER BEARING DRAWERS - STAINLESS STEEL

FEATURES:

- STAINLESS STEEL FRONT AND DRAWER PAN
- STAINLESS STEEL ROLLER BEARING SLIDES

DR2015-S30

W

20"

7 3/8"

23 1/8"

5"

FULL EXTENSION DRAWER GLIDES

ROLLER BEARING DRAWERS - STAINLESS STEEL

WOOD TOP / SBO & SBS TABLES	QTY	STAINLESS STEEL TOP / POLY TOP TABLES	QTY	DESCRIPTION	WIDTH	DEPTH	WEIGHT (LBS)
DR2015-W		-		FOR WOOD TOP TABLES	15"	20"	19
-		DR2015-S24		FOR S/S AND POLY TOP TABLES 24" WIDE	15"	20"	19
-		DR2015-S30		FOR S/S AND POLY TOP TABLES 30" WIDE	15"	20"	19
-		DR2015-S36		FOR S/S AND POLY TOP TABLES 36" WIDE	15"	20"	19
DR2020-W		-		FOR WOOD TOP TABLES	20"	20"	23
-		DR2020-S24		FOR S/S AND POLY TOP TABLES 24" WIDE	20"	20"	23
-		DR2020-S30		FOR S/S AND POLY TOP TABLES 30" WIDE	20"	20"	23
-		DR2020-S36		FOR S/S AND POLY TOP TABLES 36" WIDE	20"	20"	23

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

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

816

RENEWABLE • SUSTAINABLE HARDWOODS
Boos Block
KCL
REVIT (BIM)
AutoQuotes

B K
RESOURCES

Wall Cabinet w/ Hinged Doors
Wall Cabinets

## Certifications:

NSF

TRUCKLINE ONLY

Features:
• Fully adjustable shelf
• Removable Doors
• HL units include a key & lock
• 1 Year Warranty

Material:
• T-304 18 ga. Stainless Steel

Part Number	NSF	Door Lock	Size: (l x w x h)	List Price	Product Weight (lbs)
BKWCH-1524	✓	NO	24" x 15" x 32 $^{1/2}$"	$750	65.00
BKWCH-1530	✓	NO	30" x 15" x 32 $^{1/2}$"	$850	76.00
BKWCH-1536	✓	NO	36" x 15" x 32 $^{1/2}$"	$937	84.00
BKWCH-1548	✓	NO	48" x 15" x 32 $^{1/2}$"	$1,120	99.00
BKWCH-1524HL		YES	24" x 15" x 32 $^{1/2}$"	$893	66.00
BKWCH-1530HL		YES	30" x 15" x 32 $^{1/2}$"	$984	77.00
BKWCH-1536HL		YES	36" x 15" x 32 $^{1/2}$"	$1,075	85.00
BKWCH-1548HL		YES	48" x 15" x 32 $^{1/2}$"	$1,167	100.00

15.00

32.823
24.662

75°
28.666
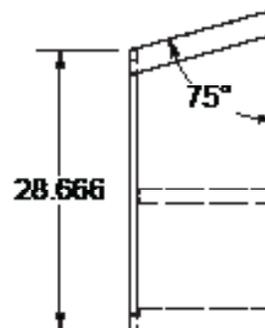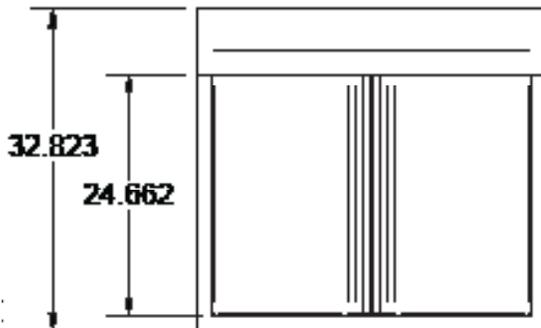
PRODUCT DATA SHEET

B K RESOURCES

CRES COR ®

INSULATED UNDERCOUNTER
HOT CABINET
H-339-X SERIES
(FOR 18" X 26" PANS)

FEATURES AND BENEFITS:

- Fully insulated undercounter hot cabinet keeps prepared foods at serving temperatures. Ideal for transport.

- Powerful, yet efficient, 900 Watt heating system maintains the right temperature to properly hold products. Heats up to 200°F (93°C).

- Internal frame in body and door maintains structural rigidity.

- Body constructed of non-corrosive, Hi-Tensile aluminum for strength and ease of mobility. One piece extended base protects cabinet body.

- Safety-conscious anti-microbial latch protects against spreading germs.

- Insulated field reversible door for flexibility. Standard with right hand hinging; left hand hinging available upon request.

- Magnetic latch for "easy open"; twist-lock catch secures door during transport. Latch and hinges mounted inboard.

- Removable pan supports for easy cleaning. Models available:

  Wire supports for 18" x 26" pans on 2-3/4" centers. Model H-339-X-188C

  Wire supports for 18" x 26" pans and 12" x 20" pans on 2-3/4" centers. Model H-339-X-12-188C

  Corrugated supports for 18" x 26" pans on 1-1/2" centers. Model H-339-X-1813C

- Pan stops on inside of door and back allow for proper air flow.

- Heavy duty 3" swivel casters, two with brakes. Provides mobility when fully loaded.

H-339-X-12-188C

CSA®
NSF/ANSI 4

CSA®
C   US

ACCESSORIES and OPTIONS
(Available at extra cost):

- ❑ Key Lock Handle
- ❑ Corner Bumpers
- ❑ Perimeter Bumper
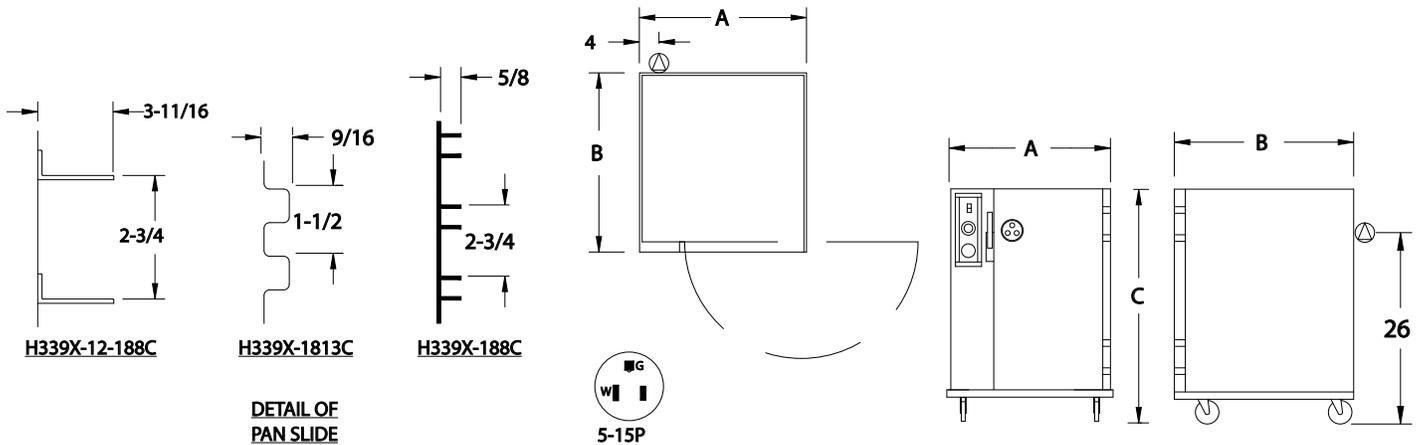- ❑ Door Window
- ❑ Digital Thermometer
- ❑ 240 Volt Service

See page B-20 for accessory details.

CRES COR ®

Page B-12.1
Nov., 2013

H-339-X Series (18" x 26" Pans)

H339X-12-188C   H339X-1813C   H339X-188C

DETAIL OF PAN SLIDE

5-15P

CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
H-339-X-188C	8	18 x 26	IN	27-5/8	32-1/4	32	18-3/16	26-1/4	24-7/8	LBS	139
		460 x 660	MM	705	820	815	465	670	635	KG	63
H-339-X-12-188C	8*	18 x 26	IN	27-5/8	32-1/4	32	18-3/16	26-1/4	24-7/8	LBS	139
		460 x 660	MM	705	820	815	465	670	635	KG	63
H-339-X-1813C	13	18 x 26	IN	27-5/8	32-1/4	32	18-3/16	26-1/4	24-7/8	LBS	139
		460 x 660	MM	705	820	815	465	670	635	KG	63

NOTES: 1. Will also carry 12" x 20" pans, capacity 8.
       2. When ordering bumpers, add 2" to overall dimensions.

CABINET:
- Body: .063 aluminum.
- Reinforcement: Internal framework of channels, 1 x 3/4 x .125.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75˚F. 1-1/2" in walls; 1" in door, top and bottom.
- Pan stop channels: Mounted to inside rear of cabinet and door.

BASE:
- One piece construction, .125 aluminum.
- Casters: 3" dia., swivel, modulus tires, 1-1/4 wide, load cap. 240 lbs. each, temp. range -45˚/+180˚F. Bearings are sealed and permanently lubricated. Front casters equipped with brakes.

DOOR:
- Field reversible.
- Formed .063 aluminum.
- Latch: Chrome plated zinc with composite handle, magnetic type; mounted inboard.
- Hinges: Heavy duty chrome plated zinc; mounted inboard.
- Gasket: Perimeter type, silicone.
- Transport latch.
- Vent: Adjustable.

PAN SLIDES:
- H-339-X-188C, H-339-X-12-188C: Flat wire racks, .104 x 5/8 nickel chrome plated steel, spaced on 2-3/4" centers.
- H-339-X-1813C: Corrugations act as pan slides on 1-1/2" centers.

ELECTRICAL COMPARTMENT:
- Cover: Formed .100 aluminum fastened to cabinet top.
- Control panel: Formed .063 aluminum; black front.
- Thermostat: Solid state, room ambient to 200˚F (93˚C).
- Switch: Lighted ON-OFF rocker type.
- Power cord: Permanent, 6 ft., 14/3 ga. with molded straight plug.
- Heaters (3): 300 Watts each.
- Thermometer.

POWER REQUIREMENTS:
- 900 Watts, 120 Volts, 60 Hz., single phase, 7.5 Amps., 15 Amp. service.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Under Counter Hot Cabinet Model H-339-X-_____C. Inner, outer and top liners of .063 aluminum, reinforced with channel frame. Field reversible, formed .063 aluminum door. Fiberglass insulation in walls 1-1/2"; door, top and bottom 1". Welded and finished .125 aluminum base. (3) 300 Watt inner wall heaters, 120 Volts. Removable pan supports for (____) 18" x 26" pans or (___) 12" x 20" pans. 3" swivel modulus casters, permanently lubricated. Load capacity 240 lbs. each. 2-Year Parts / 1-Year Labor warranty. Provide the following accessories: ____ _____ _____ CSA-US, CSA-C, CSA to NSF4 listed.

CRES COR®

5925 Heisley Road • Mentor, OH 44060-1833
Phone: 877/CRESCOR • Fax: 440/350-7267
www.crescor.com

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

Litho in U.S.A.

R2A-FS

Two Section Full Stainless Door Refrigerator

STEELHEART

R2A-FS
09/28/22
Item # 13513

W x D x H
55" x 33.5" x 79.5"*
*with 4" casters

Item #: _____

Project: _____

Qty: _____

AIA#: _____

Features

▶ **Maximum interior storage capacity with smallest external footprint**

▶ **Stainless steel interior with stainless steel exterior front, sides and top**

▶ **Unique ducted air distribution system**

• Energy efficient interior LED light

• Environmentally friendly R290 hydrocarbon refrigerant

• Solid state digital controller with temperature alarms and LED display (Fahrenheit or Celsius)

• Cabinet and doors are insulated with 2-3/8" of CFC free,foamed in place polyurethane

• Stainless steel exterior and interior door come standard with locks

• Exclusive stepped door design to protect recessed door gasket

• Spring assisted self-closing doors with stay open feature

• Sturdy 8 gauge stainless steel hinge plate with welded hinge pin

• Extruded aluminum flush mount door handle

• Field reversible doors

• Evaporator coils are epoxy electrocoated (E-Coat) to help fight corrosion

• Energy efficient automatic hot gas condensate evaporator

• Top mount refrigeration comes standard with a condenser filter

• Refrigerant flow is controlled with thermostatic expansion valve

• Stainless steel shelf supports

• (3) epoxy coated wire shelves are standard per section

• Center shelves for added storage capacity

• Standard with 4" casters (two with brakes)

• Stackable (two units high) to conserve warehouse floor space

• 10 ft. cord and plug

Hoshizaki reserves the right to change specifications without notice.

FACTORY WARRANTY
Parts & Labor **3** YR Entire Machine
Parts **5** YR Compressor

Dimensions / Capacity	Two Section R2A-FS
Interior Storage Capacity (CF) (AHAM)	50.37 ft³
Overall Width x Depth	55" x 33.5"
Height (including 4" casters)	79.5"
Door Opening Width x Height	21.75" x 59.25"
Depth with Door Open at 90º	59.25"
Adjustable Shelves	6
Shelf Dimensions (W x D)	21.25" x 26"
Adjustable Center Shelves	3
Center Shelf Dimensions (WxD)	6" x 17.8"
Crated Shipping Weight	562 lbs
Crated Length x Width x Height	58" x 37.5" x 81"

Electrical / Refrigeration	Two Section R2A-FS
Voltage	115/60/1
HACR Breaker	15.0 Amps
Electrical Connection (NEMA)	5-15P
Voltage Range	104-126
Ambient Temp. Range	45° to 100°F
Control Setpoint Range	31° to 52°F
Amperage	8
Energy Consumption (kWh/day) @ASHRAE	3.47
Heat Rejection (BTU/Hr.) @NSF	513
Approx. Nominal Compres. BTU/HR (HP)	1545(1/2HP)
Refrigerant / Charge Amount (oz)	R290 / (4.9 oz)

Options

☐ Additional epoxy shelves
☐ Stainless steel shelves
☐ Additional center shelves
☐ Tray/Pan slides
☐ Foot pedal door opener
☐ 6" Adjustable legs
☐ Condensate pan (HS-5462)

Warranty

3 Year - parts and Labor on entire machine.
5 Year - Parts on Compressor
Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

© HOSHIZAKI AMERICA, INC.

R2A-FS

Two Section Full Stainless Door Refrigerator

STEELHEART

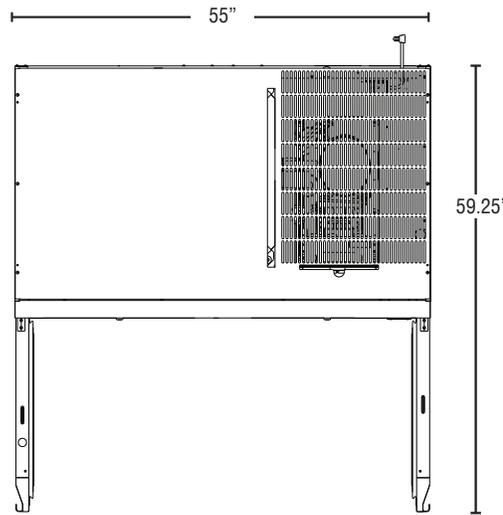### FRONT VIEW

55"

79.5"

3.63"

SIDE VIEW

33.5"

79.5"

PLAN VIEW

55"

59.25"

Cabinet Construction

The exterior cabinet front, sides, and top are constructed of high quality stainless steel. The exterior back, and bottom are constructed of coated steel. The cabinet interior is constructed of stainless steel with a unique ducted air flow system. Three (3) heavy duty epoxy coated shelves per section are standard. Mounted on stainless steel pilasters shelves are adjustable in 1" increments. Cabinet walls and doors are insulated with 2-3/8" of environmentally friendly, CFC free, foamed in place polyurethane. An interior LED light is automatically activated when doors are opened. 4" polyolefin, casters (two with brakes) are standard.

Door Construction

Doors are constructed of a high grade stainless steel exterior and interior and are standard with locks. Hoshizaki's exclusive "stepped" design protects the recessed gasket while product is being removed from the cabinet. Doors are provided with a one piece, full length extruded aluminum flush mount handle and are mounted on eight (8) gauge stainless steel hinge plates with a welded hinge pin. Spring assisted self-closing doors are equipped with a stay open feature past 90 degrees. Snap-in magnetic door gaskets are easily removed for cleaning. Door hinging is field reversible.

Refrigeration System

The high efficiency refrigeration system is self-contained with an epoxy electrocoated (E-Coat) evaporator for extended life. Top mounted refrigeration system is easily accessible for service and includes a condenser filter with easy access from the top of the unit. The refrigeration system components are assembled on a high density expanded polypropylene platform that is removable from the main unit. A unique ducted air flow system achieves uniform air distribution within the cabinet to eliminate hot spots. Condensate removal is accomplished with a top mounted energy efficient non-electric evaporation system. A thermostatic expansion valve (TXV) controls the flow of environmentally friendly R290 refrigerant through the evaporator. Refrigeration system utilizes a time initiated off cycle defrost to eliminate any ice on the evaporator coil. Solid state digital controls monitor the operation and performance of the refrigeration system. The controls also provide visual high and low temperature and high and low voltage alarms. A LED display shows the cabinet temperature and is adjustable to Fahrenheit or Celsius. 115 volt units are equipped with a ten foot cord and plug (20.0 amps or less).

F2A-FS

Two Section Full Solid Door Freezer

STEELHEART

W x D x H
55" x 33.5" x 79.5"*
*with 4" casters

Item #: _____

Project: _____

Qty: _____

AIA#: _____

Features

► **Maximum interior storage capacity with smallest external footprint**

► **Stainless steel interior with stainless steel exterior front, sides and top**

► **Unique ducted air distribution system**

• Energy efficient interior LED light

• Environmentally friendly R290 hydrocarbon refrigerant

• Solid state digital controller with temperature alarms and LED display (Fahrenheit or Celsius)

• Cabinet and doors are insulated with 2-3/8" of CFC free, foamed in place polyurethane

• Stainless steel exterior and interior door come standard with locks

• Exclusive stepped door design to protect recessed door gasket

• Spring assisted self-closing doors with stay open feature

• Sturdy 8 gauge stainless steel hinge plate with welded hinge pin

• Extruded aluminum flush mount door handle

• Field reversible doors

• Evaporator coils are epoxy electrocoated (E-Coat) to help fight corrosion

• Energy efficient automatic hot gas condensate evaporator

• Top mount refrigeration comes standard with a condenser filter

• Refrigerant flow is controlled with thermostatic expansion valve

• Stainless steel shelf supports

• (3) epoxy coated wire shelves are standard

• Center shelves for added storage capacity

• Standard with 4" casters (two with brakes)

• Stackable (two units high) to conserve warehouse floor space

• 10 ft. cord and plug

FACTORY WARRANTY
Parts & Labor   Parts
3 YR   5 YR
Entire Machine   Compressor

Dimensions / Capacity	Two Section F2A-FS
Interior Storage Capacity (CF) (AHAM)	50.37 ft³
Overall Width x Depth	55" x 33.5"
Height (including 4" casters)	79.5"
Door Opening Width x Height	21.75" x 59.25"
Depth with Door Open at 90°	59.25"
Adjustable Shelves	6
Shelf Dimensions (W x D)	21.25" x 26"
Adjustable Center Shelf	3
Center Shelf Dimensions (WxD)	6" x 17.8"
Crated Shipping Weight	562 lbs
Crated Length x Width x Height	58" x 37.5" x 81"

Electrical / Refrigeration	Two Section F2A-FS
Voltage	115/60/1
HACR Breaker	15.0 Amps
Electrical Connection (NEMA)	5-15P
Voltage Range	104-126
Ambient Temp. Range	45° to 100°F
Control Setpoint Range	-10° to +12°F
Amperage	8.7
Energy Consumption (kWh/day) @ASHRAE	12.16
Heat Rejection (BTU/Hr.) @NSF	1820
Approx. Nominal Compres. BTU/HR (HP)	2220(1HP)
Refrigerant / Charge Amount (oz)	R290 / (4.2 oz)

Options

☐ Additional epoxy shelves
☐ Stainless steel shelves
☐ Additional center shelves
☐ Tray/Pan slides
☐ Foot pedal door opener
☐ 6" Adjustable legs
☐ Condensate pan (HS-5462)

Warranty

3 Year - parts and Labor on entire machine.
5 Year - Parts on Compressor
Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Hoshizaki reserves the right to change specifications without notice.
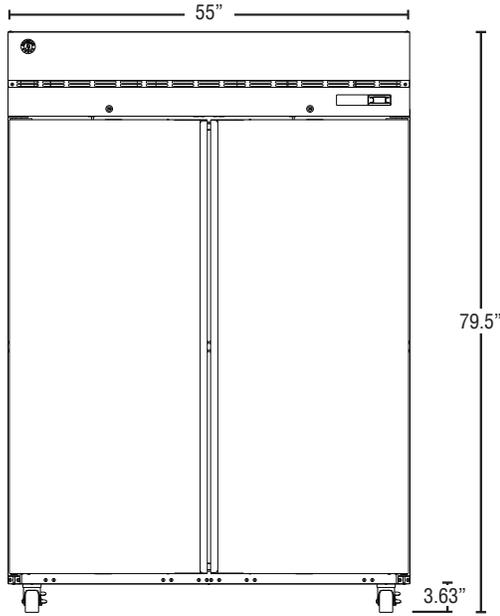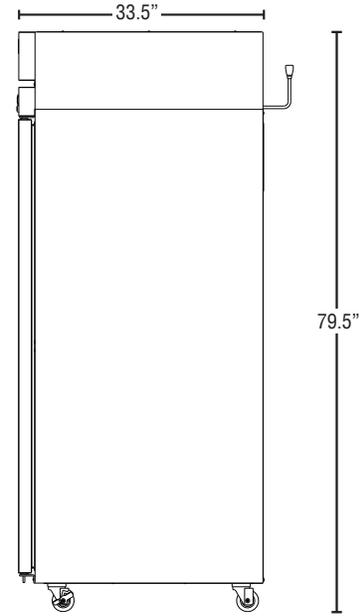
F2A-FS

Two Section Full Solid Door Freezer

STEELHEART

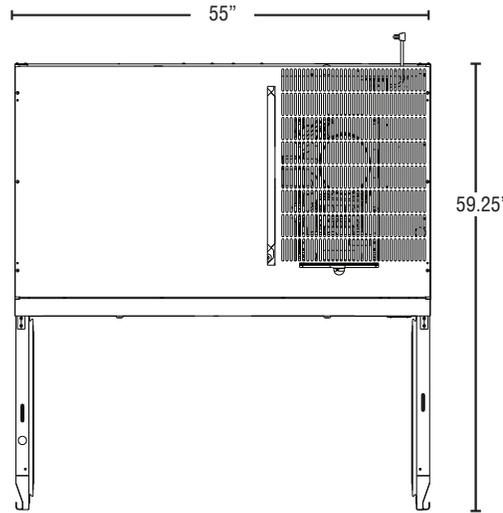### FRONT VIEW

55"

79.5"

3.63"

SIDE VIEW

33.5"

79.5"

PLAN VIEW

55"

59.25"

Cabinet Construction

The exterior cabinet front, sides, and top are constructed of high quality stainless steel. The exterior back, and bottom are constructed of coated steel. The cabinet interior is constructed of stainless steel with a unique ducted air flow system. Three (3) heavy duty epoxy coated shelves per section are standard. Mounted on stainless steel pilasters shelves are adjustable in 1" increments. Cabinet walls and doors are insulated with 2-3/8" of environmentally friendly, CFC free, foamed in place polyurethane. Perimeter and mullion heaters prevent condensation from forming on the face of the cabinet. An interior LED light is automatically activated when doors are opened. 4" polyolefin, casters (two with brakes) are standard.

Door Construction

Doors are constructed of a high grade stainless steel exterior and interior and are standard with locks. Hoshizaki's exclusive "stepped" design protects the recessed gasket while product is being removed from the cabinet. Doors are provided with a one piece, full length extruded aluminum flush mount handle and are mounted on eight (8) gauge stainless steel hinge plates with a welded hinge pin. Spring assisted self-closing doors are equipped with a stay open feature past 90 degrees. Snap-in magnetic door gaskets are easily removed for cleaning. Door hinging is field reversible.

Refrigeration System

The high efficiency refrigeration system is self-contained with an epoxy electrocoated (E-Coat) evaporator for extended life. Top mounted refrigeration system is easily accessible for service and includes a condenser filter with easy access from the top of the unit. The refrigeration system components are assembled on a high density expanded polypropylene platform that is removable from the main unit. A unique ducted air flow system achieves uniform air distribution within the cabinet to eliminate hot spots. Condensate removal is accomplished with a top mounted energy efficient non-electric evaporation system. A thermostatic expansion valve (TXV) controls the flow of environmentally friendly R290 refrigerant through the evaporator. Refrigeration system utilizes a time initiated heated defrost to eliminate any ice on the evaporator coil. Solid state digital controls monitor the operation and performance of the refrigeration system. The controls also provide visual high and low temperature and high and low voltage alarms. A LED display shows the cabinet temperature and is adjustable to Fahrenheit or Celsius. 115 volt units are equipped with a ten foot cord and plug (20.0 amps or less).

John BOOS®
SINCE 1887

SPEC SHEET

"EPT6R5-SSK" STAINLESS STEEL PREP TABLE W/SINK
16GA Top w/Stainless Base & Adjustable Undershelf - 5" Riser

FEATURES:
- 16GA Stainless Steel Top w/5" Riser & Turndown
- Type 300 Stainless Steel With #4 Polish, Satin Finish
- 1-1/2" Stallion Edge On Front With Side Edges 90 Degree Bend Down For Table Line-Up
- (1) 16"x20"x12" Bowl
- Stainless Steel Base With Adjustable Undershelf
- Adjustable Bullet Feet
- Shipped Knocked-Down, Easy-To-Assemble
- Includes (1) Deck Mounted Faucet 4" O/C w/10" Swing Spout

SPECIFICATIONS:
- Top: Stainless Steel Tops Are Tig Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Top: 16GA Stainless Steel Type 300 Stainless Steel With #4 Polish, Satin Finish
- Shelf: 18GA Stainless Steel,
- Legs: 1-5/8" Round O.D. 16GA Tubular Stainless Steel
- Gussets: Stainless Steel
- Feet: 1" Adjustable Stainless Bullet Feet

CERTIFICATIONS:

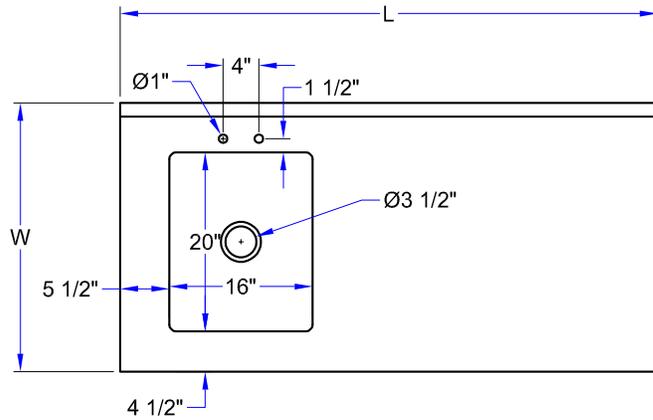NSF   256135 CSA SANITATION

EPT6R5-3060SSK-R

"EPT6R5-SSK" STAINLESS STEEL PREP TABLE W/SINK

MODEL	SINK BOWL LOCATION	SIZE (L X W X H)	WEIGHT (LBS)
EPT6R5-3048SSK-L	Left	48"x30"x35-3/4"	145
EPT6R5-3048SSK-R	Right	48"x30"x35-3/4"	145
EPT6R5-3060SSK-L	Left	60"x30"x35-3/4"	171
EPT6R5-3060SSK-R	Right	60"x30"x35-3/4"	171
EPT6R5-3072SSK-L	Left	72"x30"x35-3/4"	202
EPT6R5-3072SSK-R	Right	72"x30"x35-3/4"	202

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

129   3601 S. BANKER ST. • EFFINGHAM, IL 62401 • PH: (888) 431-2667
FAX: (800) 433-2667 • SALES@JOHNBOOS.COM • JOHNBOOS.COM   AkcI R AUTODESK REVIT AQ AutoQuotes   030822

New Horizon Academy - Huntersville Northbrook   Boelter LLC   Page: 15

DETAILED SPECIFICATIONS

Units 7 Ft. & Larger Are
Furnished With Six Legs
Shelf Length = Length Minus 4.875"
Shelf Width = Width Minus 4.25"

18GA SS SHELF

SS ADJ GUSSET

ADJ SS BULLET
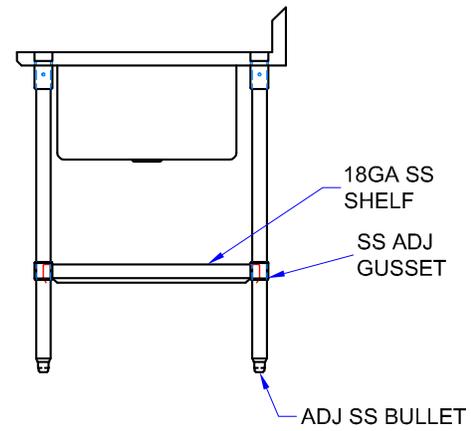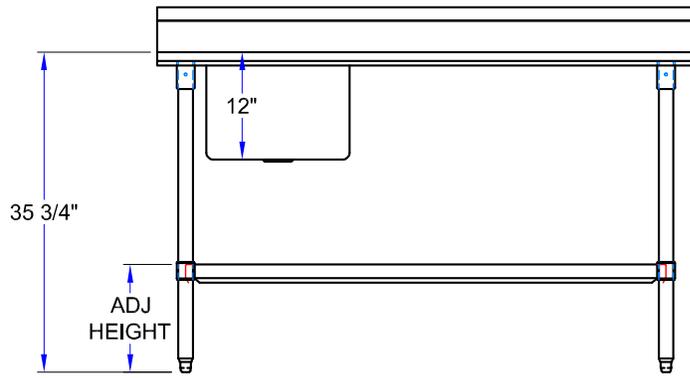
MODEL # STRUCTURE

30 = Width Of Work Surface
5 = Ht. Of Riser w/Turndown
R = Riser Top Work Table
6 = 16GA Work Surface
EPT = Economy Prep Table
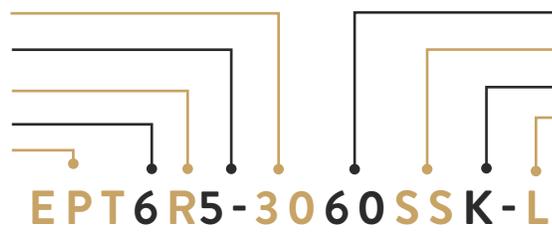
60 = Length Of Work Surface
SS = Stainless Steel Base & Shelf
K = Ships Knocked Down
L = Bowl Location

EPT6R5-3060SSK-L

"EPT6R5-SSK" STAINLESS STEEL PREP TABLE W/SINK

MODEL	SINK BOWL LOCATION	SIZE (L X W X H)	WEIGHT (LBS)
EPT6R5-3048SSK-L	Left	48"x30"x35-3/4"	145
EPT6R5-3048SSK-R	Right	48"x30"x35-3/4"	145
EPT6R5-3060SSK-L	Left	60"x30"x35-3/4"	171
EPT6R5-3060SSK-R	Right	60"x30"x35-3/4"	171
EPT6R5-3072SSK-L	Left	72"x30"x35-3/4"	202
EPT6R5-3072SSK-R	Right	72"x30"x35-3/4"	202

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-3952

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

Job Name_____Date_____

Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____

$\varnothing$ 4 7/16"
[113mm]

Removable
Snap-In Strainer

Twist Handle w/
Heat Resistant
Plastic Grip
(Shown in Open
Position)

2" NPT Male Thread,
1 1/2" NPT Female
Thread Outlet

2 11/16"
[68mm]

4 1/2"
[115mm]

12 1/4" ±1/4"
[312mm]

OPENED

LOCKED

60°

180°

CLOSED

HANDLE
ORIENTATION

Product Specifications:
Rotary Waste Valve w/ Twist Handle, 3 1/2" Sink Opening, 2" NPT Male
Thread & 1 1/2" Female Thread Outlet

Product Compliance:

ASME A112.18.2 / CSA B125.2

| Drawn: | DHL | Checked: | JRM | Approved: | JHB | Date: | 06/30/14 | Scale: | 1:4 | Sheet: 1 of 2 |

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-3952

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	010389-45	O-Ring, Plunger
2	010390-45	Ferrule, Coupling Nut
3	010391-45	Nut, Coupling For Twist Drain
4	010382-45	Gasket, 3 1/2" Face Flange
5	010384-45	Flange, 3 1/2" Face
6	010386-45	Strainer, 3 1/2" Snap-in Removable
7	010388-45	Plunger, Lever and Twist Drain
8	010393-45	Rotary Waste Valve Twist Handle

Washers, O-Rings & Gaskets are included in Parts Kit B-39K

012640-45
Waste Drain Overflow Cap
w/ Sealing Washer
(Included)

Product Specifications:
Rotary Waste Valve w/ Twist Handle, 3 1/2" Sink Opening, 2" NPT Male Thread & 1 1/2" Female Thread Outlet

Product Compliance:

ASME A112.18.2 / CSA B125.2

Drawn:	DHL	Checked:	JRM	Approved:	JHB	Date:	06/30/14	Scale:	NTS	Sheet: 2 of 2

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

	Model No.
	B-1113
	Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ADA Compliant

8 5/8"
[219mm]
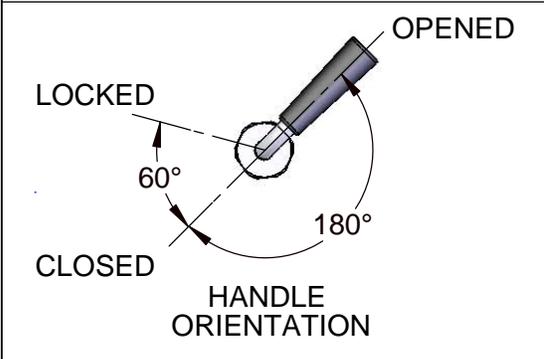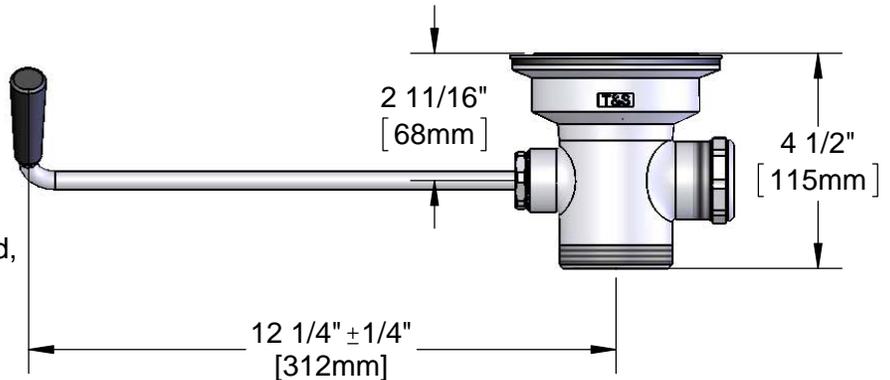
6 1/2"
[165mm]
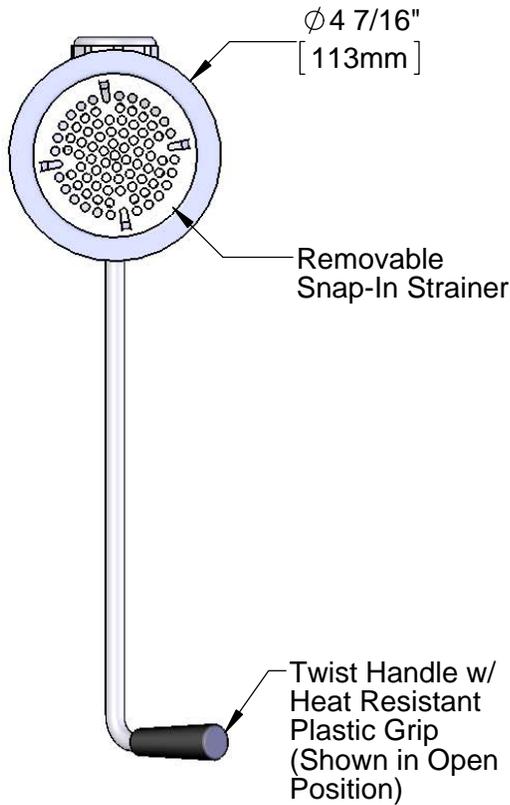
2"
[51mm]

Polished Chrome
Plated Escutcheon

This Space for Architect/Engineer Approval

Job Name_____Date_____

Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____

Swivel Joint
Converts to Rigid
w/ 014200-45
Lock Washer
(Included)

Quarter-Turn Eterna
Cartridges w/ Spring
Checks & Lever Handles
w/ Color Coded Indexes

12"
[305mm]

062X-A22
12" Swing Nozzle
w/ 2.2 GPM Aerator

8 1/8"
[206mm]

5"
[126mm]

3 5/16"
[84mm]

1"
[26mm]

Mounting
Surface

1/4"
[6mm]

Maximum
Thickness

4"
[102mm]

1"
[25mm]

1/2" NPT Male Inlets
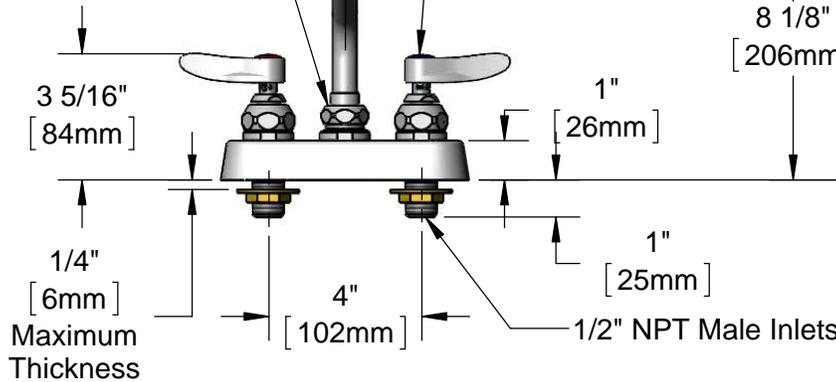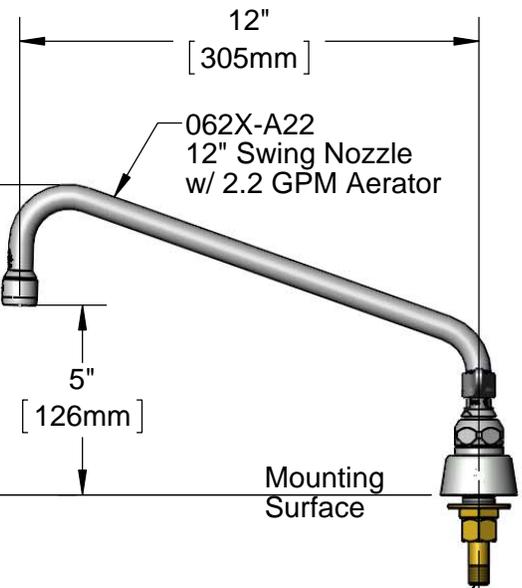
(2) 150A
Optional Tailpieces &
Nuts For 1/4" NPT
Connection (Included)

Rough-In Requirement:
(2) Ø1" [25mm] Mounting Holes

Product Specifications:
4" Deck Mount Workboard Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 12" Swing Nozzle, 2.2 GPM Aerator & 1/2" NPT Male Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Drawn:	DMH	Checked:	JRM	Approved:	JHB	Date:	06/01/16	Scale:	1:5	Sheet: 1 of 2

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
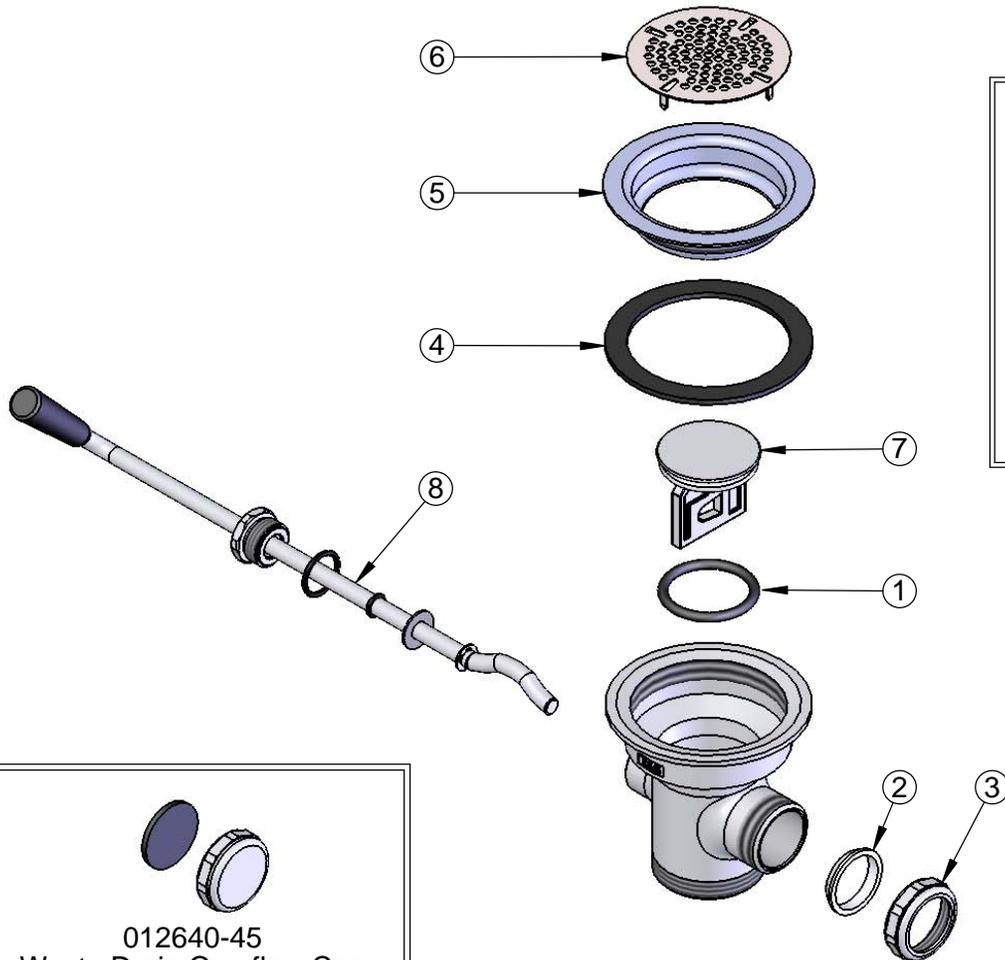**Travelers Rest, SC 29690**

Model No.

B-1113

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com
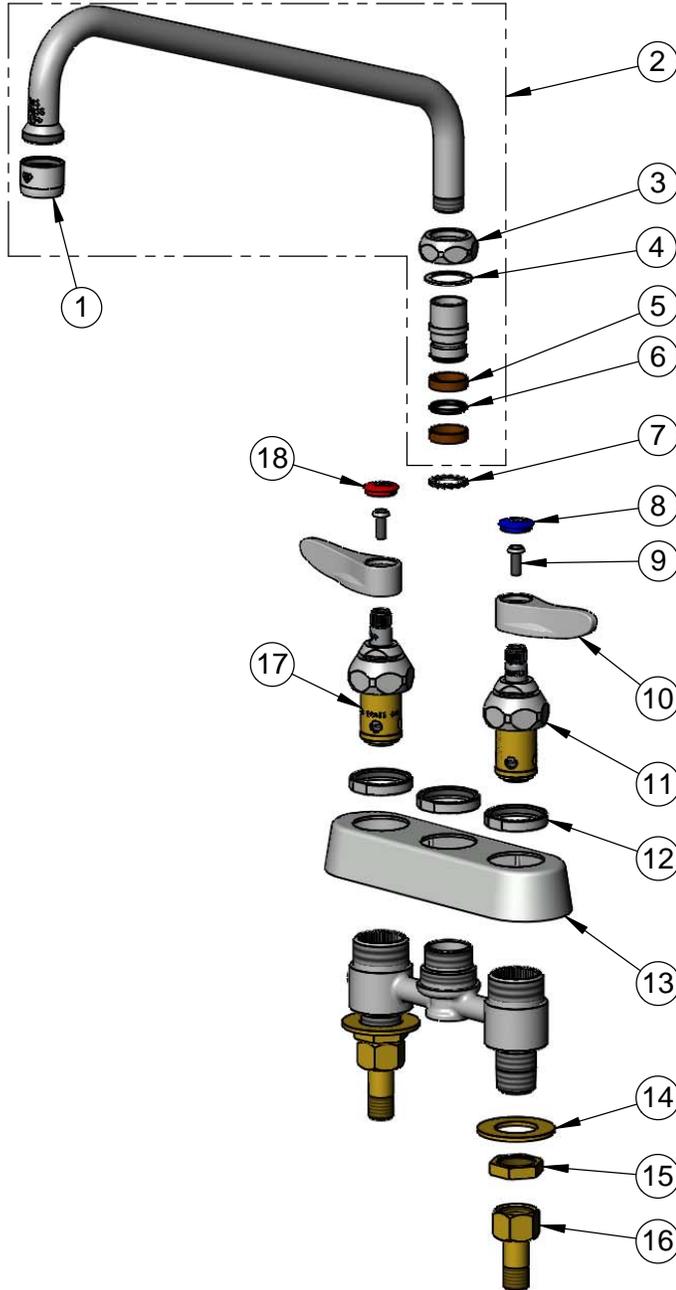
ITEM NO.	SALES NO.	DESCRIPTION
1	B-0199-01	2.2 GPM Aerator, 55/64"-27 UN Female
2	062X-A22	12" Swing Nozzle w/ 2.2 GPM Aerator
3	019360-40	Swivel Nut (New Style)
4	009538-45	Swivel Washer
5	011429-45	Swivel Sleeves (2)
6	001074-45	O-Ring
7	014200-45	Star Washer, Anti-Rotation
8	019363-45	Blue Button Index, Press-in
9	000925-45	Lab Handle Screw
10	019361-45	Lever Handle (New Style)
11	019382-40	Quarter-Turn New Style Eterna Cartridge w/ Spring Check, LTC
12	019376-40	Escutcheon Lock Nut
13	019374-40	B-1100 Eterna Workboard Escutcheon
14	000999-45	Brass Lock Washer
15	002954-45	Shank Lock Nut
16	150A	1/4" NPT Tailpiece & Nut
17	019383-40	Quarter-Turn New Style Eterna Cartridge w/ Spring Check, RTC
18	019364-45	Red Button Index, Press-in

Product Specifications:
4" Deck Mount Workboard Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 12" Swing Nozzle, 2.2 GPM Aerator & 1/2" NPT Male Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Drawn:	DMH	Checked:	JRM	Approved:	JHB	Date:	06/01/16	Scale:	NTS	Sheet: 2 of 2

VOLLRATH®

Project:

Item Number:

Quantity:

HIGH POWER 4-SERIES COUNTERTOP INDUCTION RANGES WITH TEMPERATURE CONTROL PROBE

DESCRIPTION

At Vollrath, the best keep getting better. Our next generation induction ranges improve upon the features you have come to rely on — powerful heating, temperature control, efficiency, reliability and usability.

Redesigned inside and out. Industry-setting performance with patented power control, precise temperature and power levels, four customizable programs and a temperature control probe. Easy to use touch screen and a patented, sleek new design.

Use for simmering sauces, stocks and deep frying.

Designed to work with a wide range of induction-ready cookware, but optimized to perform with Vollrath induction-ready cookware. See the Operator's Manual for details.

WARRANTY

2 year warranty. See Vollrath.com for full warranty details.

ACCESSORIES

❑ 59951 USB mini drive with program editor
❑ 59952 Temperature control probe with pan clip
❑ 59953 Pan clip only

AGENCY LISTINGS

This device complies with Part 18 of the FCC Rules.

Certified to NSF4

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

ITEMS

Item No.	Description
HPI4-2600	Countertop induction range with temperature control probe and programs, 2600 watts
HPI4-3000	Countertop induction range with temperature control probe and programs, 3000 watts
HPI4-3800	Countertop induction range with temperature control probe and programs, 3800 watts

FEATURES

- Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip.
- Smarter, faster pan detection technology delivers uninterrupted heat when lifting a pan to flip, saute or add ingredients.
- Patented circuitry delivers steady heat. No power cycling.
- Control knob is fast and precise. A quick spin brings food to a boil or reduces it to a simmer; or dial in a precise temperature or power level.
- Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating.
- Temperature control is the most accurate in the industry, providing steady, controlled heating in single degree increments in °F (80-450°) and °C (27-232°). Use for more precise pan temperature.
- Included Temperature Control Probe provides additional temperature accuracy. Heats food to a selected temperature, then monitors the food and adjusts the power output to maintain the selected temperature. Use it to heat stocks and sauces to a selected temperature and simmer for hours without boil overs. Not for use as a thermometer.
- Four customizable programs delivery repeatable results with the touch of a button. Each program can have up to three stages that set temperature or power level and optional timer. Programmed cooking increases kitchen efficiency by reducing operator error and waste.
- Time to boil is 28% faster than gas and up to 19% faster than competitive induction ranges.
- 93% efficiency rating is the highest in the industry which means more heat transmitted to the pan and less to the kitchen.
- Touch screen control panel.
- Timer with audible alarm. Heating stops when time expires.
- Power monitoring technology senses and compensates for fluctuations in supply voltages that can occur in busy kitchens to deliver consistent performance and repeatable results during slow and peak cooking times.
- Internal cooling system provides reliability and durability; and is easy to maintain – no filters to remove or clean,
- Stainless steel case with glass cooking surface.
- 6 ft. (183 cm) power cord with plug.
- 22 in. (56 cm) temperature control probe cord.

Approvals	Date

www.vollrath.com

High Power 4-Series Countertop Induction Ranges with Temperature Control Probe　　*The Vollrath Company, L.L.C.*

HIGH POWER 4-SERIES COUNTERTOP INDUCTION RANGES WITH TEMPERATURE CONTROL

High Power 4-Series Countertop Induction Ranges with Temperature Control Probe

DIMENSIONS (Shown in inches (cm))

16 (40.6)

19⅜ (49.2)

16½ (42)

Top View

Max Pan Bottom

13⅝ (34.5)

Front View

5³⁄₁₆ (13.3)

15⅝ (39.7)

18⅜ (46.7)

Side View
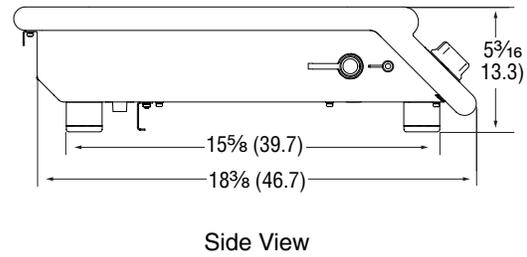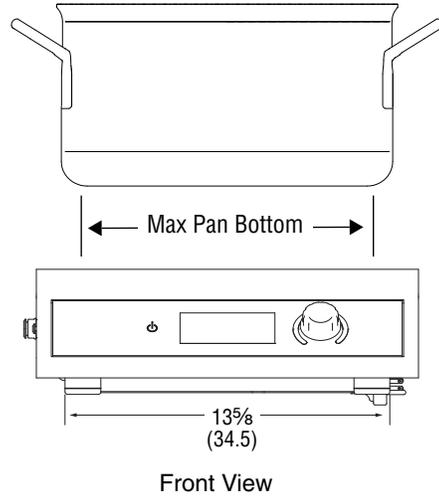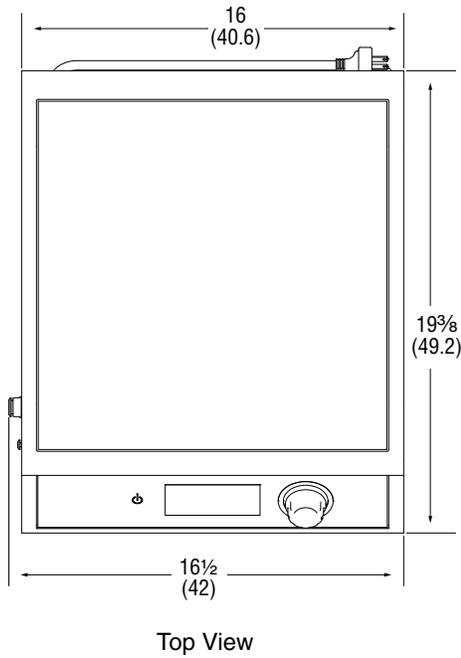
CLEARANCE AND ENVIRONMENT REQUIREMENTS

- Indoor use only.
- Minimum required clearance for a single range is 2 inches (5.1 cm) in the front and 2 inches (5.1 cm) in the back. Requirements change when using ranges adjacent to each other. Refer to the Operator's Manual for details.
- All models require unrestricted intake and exhaust air ventilation for proper operation of the controls.
- Maximum Ambient Temperature as measured at the air intake is 104°F (40°C) while all appliances in the kitchen are in operation.
- This equipment requires a dedicated circuit.

SPECIFICATIONS

Item No.	Maximum Pan Bottom Diameter* In (CM)	Voltage	Watts	Amps	Hz	Plug
HPI4-2600	14 (35.6)	208-240	2600	10.8	50/60	NEMA 6-20P
HPI4-3000			3000	12.5		
HPI4-3800			3800	15.8		

Receptacle

208-240V

NEMA 6-20R
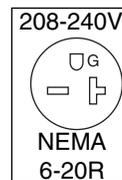
* Maximum pan diameter is provided as a guideline for achieving maximum performance. Cookware with a larger base diameter can be used, however only the area of the cookware above the induction coil will heat. The more cookware extends past the coil, the more the overall performance will be reduced. Other factors impact performance including pan construction, material, the density and volume of the food in the pan, ambient temperature and food temperature. Cookware with inferior construction or material may not perform well.

The Vollrath Company, L.L.C.

www.vollrath.com

© 2020 The Vollrath Company L.L.C.   Form Number L36155   1/3/20
Printed in USA

Vector® H Series Multi-Cook Oven
UL-Listed

ALTO-SHAAM

Providing an unmatched volume and variety of food, Vector H Series countertop models are specifically designed for foodservice operations where space is at a premium but food demand is high.

Featuring up to four independent oven chambers, operators can control the temperature, fan speed and cook time in each individual chamber for maximum flexibility – simultaneously cooking a variety of menu items with no flavor transfer.

Exclusive Structured Air Technology® delivers focused heat for faster, more even cooking and consistent, high-quality results.

Reduce labor by eliminating extra steps in food production and the need to watch and rotate pans.

Place anywhere with a small, 21" [533mm] footprint and ventless, waterless operation.

Custom colors available for enhanced branding and a front-of-house experience for customers.

An advanced control – designed intentionally simple – features an intuitive, user-friendly interface and programmable recipes to ensure consistency with each cook.

ChefLinc™, cloud-based remote oven management software, streamlines processes and maximizes profits with data-driven insights (deluxe control only).

ISO 9001:2015-certified

VMC-H4   VMC-H3   VMC-H2

Configurations (select one)

Models

These models accommodate a half-size sheet pan
☐ VMC-H2   ☐ VMC-H3
☐ VMC-H4

These models accommodate a full-size hotel pan
☐ VMC-H2H   ☐ VMC-H3H
☐ VMC-H4H

Control

☐ Deluxe   ☐ Simple

Kit

☐ Ethernet Cable [5030518] for Deluxe only

Door swing

☐ Right hinged   ☐ Left hinged

Electrical

VMC-H2/H2H

☐ 208-240V, 1PH, with cord and plug
☐ 208-240V, 1PH, no cord, no plug (Canada)
☐ 220-240V, 1PH, no cord, no plug
☐ 380-415V, 3PH, no cord, no plug

VMC-H3/H3H

☐ 208-240V, 1PH, with cord and plug
☐ 208-240V, 1PH, no cord, no plug (Canada)
☐ 208-240V, 3PH, with cord and plug
☐ 208-240V, 3PH, no cord, no plug (Canada)
☐ 220-240V, 1PH, no cord, no plug
☐ 380-415V, 3PH, no cord, no plug

VMC-H4/H4H

☐ 208-240V, 3PH, with cord and plug
☐ 208-240V, 3PH, no cord, no plug (Canada)
☐ 380-415V, 3PH, no cord, no plug

Standard Features

- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- UL-listed ventless catalytic converter
- Double-pane glass door
- One (1) wire stainless steel rack and two (2) jet plates per cooking chamber
- 4" (102mm) adjustable legs
- Cord and plug on 208-240V models (except Canada)

Accessories
☐ See accessories brochure for all available accessories

Casters and legs
☐ 3" [76mm] casters, set of four (4) [5027946]

Cookware
☐ Jet plate assembly, half-size sheet pan [5025235]
☐ Jet plate assembly, hotel pan [5025236]
☐ Wire shelf, half-size sheet pan [SH-37662]
☐ Wire shelf, hotel pan [SH-39077]

Cleaning
☐ Alto-Shaam® non-caustic cleaner, one (1) bottle [CE-46828]
☐ Alto-Shaam® non-caustic cleaner, case of six (6) bottles [CE-46829]

Grease filters
☐ Internal chamber filters—order one (1) kit per chamber [5027119]

CAPACITY

2 VMC-H2: 2 shelf, 2 half-size sheet pans—18" x 13" x 1" (2 GN 2/3 pans—354mm x 325mm x 25mm)

3 VMC-H3: 3 shelf, 3 half-size sheet pans—18" x 13" x 1" (3 GN 2/3 pans—354mm x 325mm x 25mm)

4 VMC-H4: 4 shelf, 4 half-size sheet pans—18" x 13" x 1" (4 GN 2/3 pans—354mm x 325mm x 25mm)

2 VMC-H2H: 2 shelf, 2 full-size hotel pans—20-3/4" x 12-3/4" x 4" (2 GN 1/1 pans - 530mm x 325mm x 65mm) or 2 half-size sheet pans—18" x 13" x 1" (2 GN 2/3 pans—354mm x 325mm x 25mm)

3 VMC-H3H: 3 shelf, 3 full-size hotel pans—20-3/4" x 12-3/4" x 4" (3 GN 1/1 pans—530mm x 325mm x 65mm) or 3 half-size sheet pans—18" x 13" x 1" (3 GN 2/3 pans—354mm x 325mm x 25mm)

4 VMC-H4H: 4 shelf, 4 full-size hotel pans—20-3/4" x 12-3/4" x 4" (4 GN 1/1 pans—530mm x 325mm x 65mm) or 4 half-size sheet pans—18" x 13" x 1" (4 GN 2/3 pans—354mm x 325mm x 25mm)
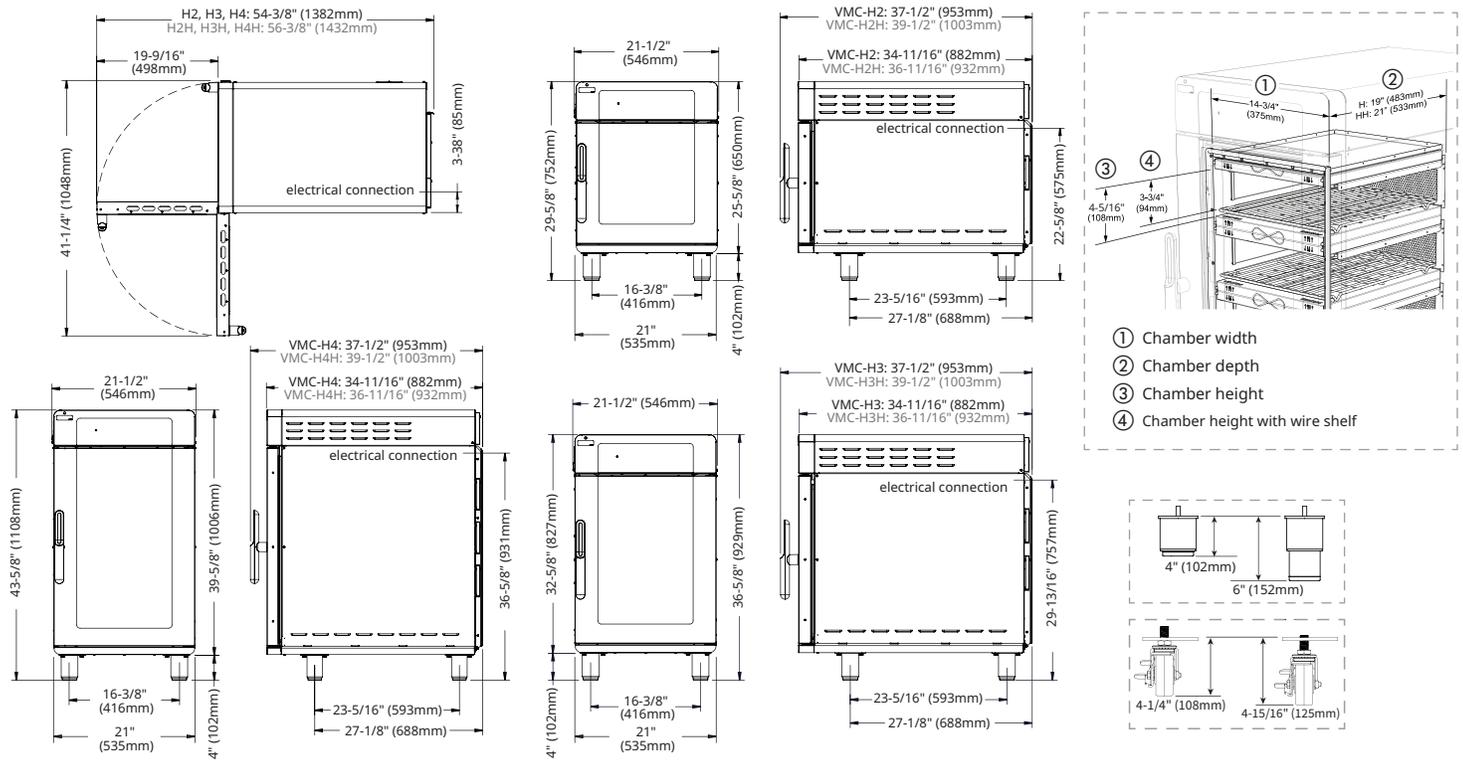
cULus LISTED
COOKING APPLIANCE WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE LADEN AIR 1P35

UL EPH
ANSI/NSF 4

EHC CE IP X4 TÜV NORD CERT GmbH Type Tested

COA #5879

Vector® H Series Multi-Cook Oven
Specification

ALTO-SHAAM®

H2, H3, H4: 54-3/8" (1382mm)
H2H, H3H, H4H: 56-3/8" (1432mm)

19-9/16" (498mm)

41-1/4" (1048mm)

3-38" (85mm)

electrical connection

VMC-H2: 37-1/2" (953mm)
VMC-H2H: 39-1/2" (1003mm)

VMC-H2: 34-11/16" (882mm)
VMC-H2H: 36-11/16" (932mm)

21-1/2" (546mm)

29-5/8" (752mm)

25-5/8" (650mm)

4" (102mm)

16-3/8" (416mm)

21" (535mm)

electrical connection

22-5/8" (575mm)

23-5/16" (593mm)

27-1/8" (688mm)

① Chamber width
② Chamber depth
③ Chamber height
④ Chamber height with wire shelf

14-3/4" (375mm)
H: 19" (483mm) HH: 21" (533mm)
4-5/16" (108mm)
3-3/4" (94mm)

VMC-H4: 37-1/2" (953mm)
VMC-H4H: 39-1/2" (1003mm)

VMC-H4: 34-11/16" (882mm)
VMC-H4H: 36-11/16" (932mm)

21-1/2" (546mm)

43-5/8" (1108mm)

39-5/8" (1006mm)

36-5/8" (931mm)

electrical connection

16-3/8" (416mm)

4" (102mm)

21" (535mm)

23-5/16" (593mm)

27-1/8" (688mm)

VMC-H3: 37-1/2" (953mm)
VMC-H3H: 39-1/2" (1003mm)

VMC-H3: 34-11/16" (882mm)
VMC-H3H: 36-11/16" (932mm)

21-1/2" (546mm)

32-5/8" (827mm)

36-5/8" (929mm)

electrical connection

29-13/16" (757mm)

4" (102mm)

16-3/8" (416mm)

21" (535mm)

23-5/16" (593mm)

27-1/8" (688mm)

4" (102mm)
6" (152mm)

4-1/4" (108mm)
4-15/16" (125mm)

DIMENSIONS

Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
VMC-H2	29-5/8" x 21-1/2" x 37-1/2" [752mm x 546mm x 953mm]	14-3/8" x 14-11/16" x 19" [366mm x 373mm x 483mm]	209 lb [95 kg]
VMC-H2H	29-5/8" x 21-1/2" x 39-1/2" [752mm x 546mm x 1003mm]	14-3/8" x 14-11/16" x 21-1/2" [366mm x 373mm x 546mm]	213 lb [97 kg]
VMC-H3	36-5/8" x 21-1/2" x 37-1/2" [929mm x 546mm x 953mm]	21-3/8" x 14-11/16" x 19" [544mm x 373mm x 483mm]	272 lb [123 kg]
VMC-H3H	36-5/8" x 21-1/2" x 39-1/2" [929mm x 546mm x 1003mm]	21-3/8" x 14-11/16" x 21-1/2" [544mm x 373mm x 546mm]	278 lb [126 kg]
VMC-H4	43-5/8" x 21-1/2" x 37-1/2" [1108mm x 546mm x 953mm]	28-3/8" x 14-11/16" x 19" [721mm x 373mm x 483mm]	341 lb [155 kg]
VMC-H4H	43-5/8" x 21-1/2" x 39-1/2" [1108mm x 546mm x 1003mm]	28-3/8" x 14-11/16" x 21-1/2" [721mm x 373mm x 546mm]	348 lb [158 kg]

Model	Ship Dimensions (L x W x H)*	Ship Weight*
VMC-H2/H	48" x 29" x 56" [1219mm x 737mm x 1422mm]	291 lb [132 kg]
VMC-H3/H	48" x 29" x 56" [1219mm x 737mm x 1422mm]	375 lb [170 kg]
VMC-H4/H	48" x 29" x 56" [1219mm x 737mm x 1422mm]	425 lb [193 kg]

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

Vector® H Series Multi-Cook Oven

ALTO-SHAAM®

CLEARANCE

Top:	2" [51mm]*	
Left:	2" [51mm]	
Right:	2" [51mm]	
Front:	20" [508mm]	
Back:	2" [51mm]	

* 18" [457mm] recommended for service access

CHECK FIRST

- The oven must be installed level.
- The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Oven not intended for built-in installation.

HEAT

Heat of rejection

VMC-H	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,898	0.56

TEMPERATURE

Maximum temperature: 525°F [274°C]

ELECTRIC

VMC-H2/VMC-H2H	V	Ph	Hz	Awg	IEC	A	Breaker (A)	kW	Plug Configuration**	Certification
208–240V	208	1	60	8	—	25	30*	5.2	NEMA 6-30	cULus LISTED COOKING APPLIANCE WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE LADEN AIR UL Classified EPH ANSI/NSF 4
	240	1	60	8	—	28	30*	6.7	NEMA 6-30	
220–240V	220	1	50/60	—	4	25	32*	5.4	No cord, no plug	EAC CE IP X4
	240	1	50/60	—	4	28	32*	6.4	No cord, no plug	
380–415V	380	3	50/60	—	1.5	8	16	5.4	No cord, no plug	EAC CE IP X4
	415	3	50/60	—	1.5	9	16	6.4	No cord, no plug	
VMC-H3/VMC-H3H										
208–240V	208	1	60	6	—	38	50*	7.9	NEMA 6-50	cULus LISTED COOKING APPLIANCE WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE LADEN AIR UL Classified EPH ANSI/NSF 4
	240	1	60	6	—	43	50*	10.3	NEMA 6-50	
208–240V	208	3	60	10	—	22	30	7.9	NEMA 15-30P	cULus LISTED COOKING APPLIANCE WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE LADEN AIR UL Classified EPH ANSI/NSF 4
	240	3	60	10	—	25	30	10.3	NEMA 15-30P	
220–240V	220	1	50/60	6	10	37	63	8.1	No cord, no plug	EAC CE IP X4
	240	1	50/60	6	10	41	63	9.6	No cord, no plug	
380–415V	380	3	50/60	—	1.5	13	16	8.1	No cord, no plug	EAC CE IP X4
	415	3	50/60	—	1.5	14	16	9.6	No cord, no plug	
VMC-H4/VMC-H4H										
208–240V	208	3	60	6	—	32	40	10.6	NEMA 15-50P	cULus LISTED COOKING APPLIANCE WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE LADEN AIR UL Classified EPH ANSI/NSF 4
	240	3	60	6	—	36	40	13.9	NEMA 15-50P	
380–415V	380	3	50/60	—	4	17	32	10.8	No cord, no plug	EAC CE IP X4
	415	3	50/60	—	4	18	32	12.7	No cord, no plug	

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

* For use on individual branch circuit only.
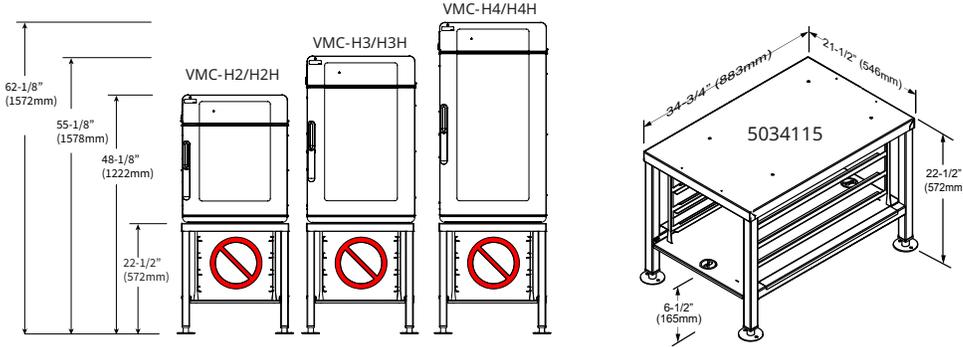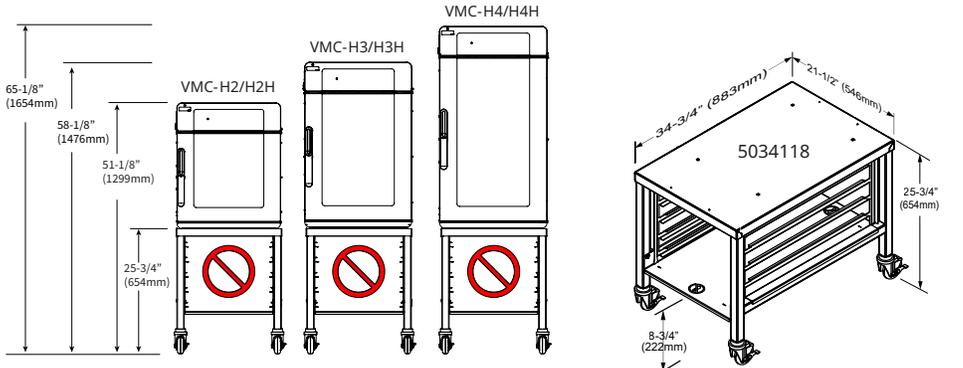
* *No cord, no plug, in Canada.

NEMA 6-30P   NEMA 6-50P   NEMA 15-30P   NEMA 15-50P
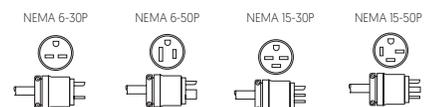
Vector® H Series Multi-Cook Oven

Stacked Configurations and Stands

VMC-H on stand 5034115

VMC-H4/H4H
VMC-H3/H3H
VMC-H2/H2H

62-1/8"
(1572mm)

55-1/8"
(1578mm)

48-1/8"
(1222mm)

22-1/2"
(572mm)

34-3/4" (883mm)
21-1/2" (546mm)
5034115
22-1/2"
(572mm)
6-1/2"
(165mm)

1-1/2" (38mm)
2-5/8" (67mm)

Dimensions shown are with adjustable feet at minimum height.

VMC-H on stand 5034118

VMC-H4/H4H
VMC-H3/H3H
VMC-H2/H2H

65-1/8"
(1654mm)

58-1/8"
(1476mm)

51-1/8"
(1299mm)

25-3/4"
(654mm)

34-3/4" (883mm)
21-1/2" (546mm)
5034118
25-3/4"
(654mm)
8-3/4"
(222mm)

5-1/8" (130mm)
5-1/4" (133mm)

Dimensions shown are with casters at minimum height.

VMC-H on stand 5034294

VMC-H4/H4H
VMC-H3/H3H
VMC-H2/H2H

72"
(1829mm)

65"
(1651mm)

58"
(1473mm)

32-3/8"
(822mm)

34-3/4" (883mm)
21-1/2" (546mm)
5034294
32-3/8"
(822mm)
6-1/2"
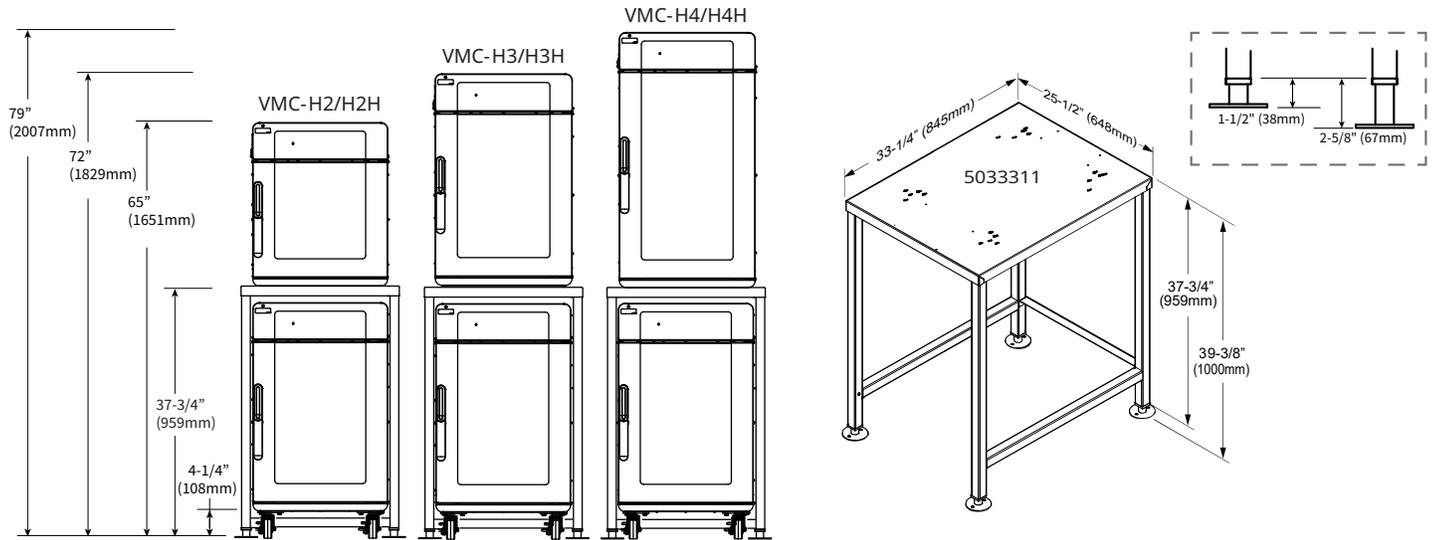(165mm)

1-1/2" (38mm)
2-5/8" (67mm)
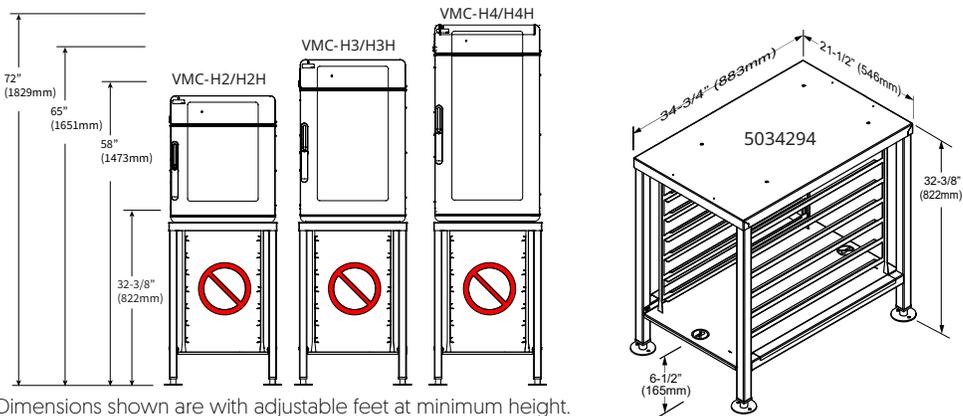
Dimensions shown are with adjustable feet at minimum height.

Vector® H Series Multi-Cook Oven

ALTO-SHAAM.

Stacked Configurations and Stands

**VMC-H on stand 5033311 over
VMC-H3 or VMC-H3H with casters**

VMC-H4/H4H

VMC-H3/H3H

VMC-H2/H2H

79" (2007mm)

72" (1829mm)

65" (1651mm)

37-3/4" (959mm)

4-1/4" (108mm)

33-1/4" (845mm)   25-1/2" (648mm)

5033311

37-3/4" (959mm)
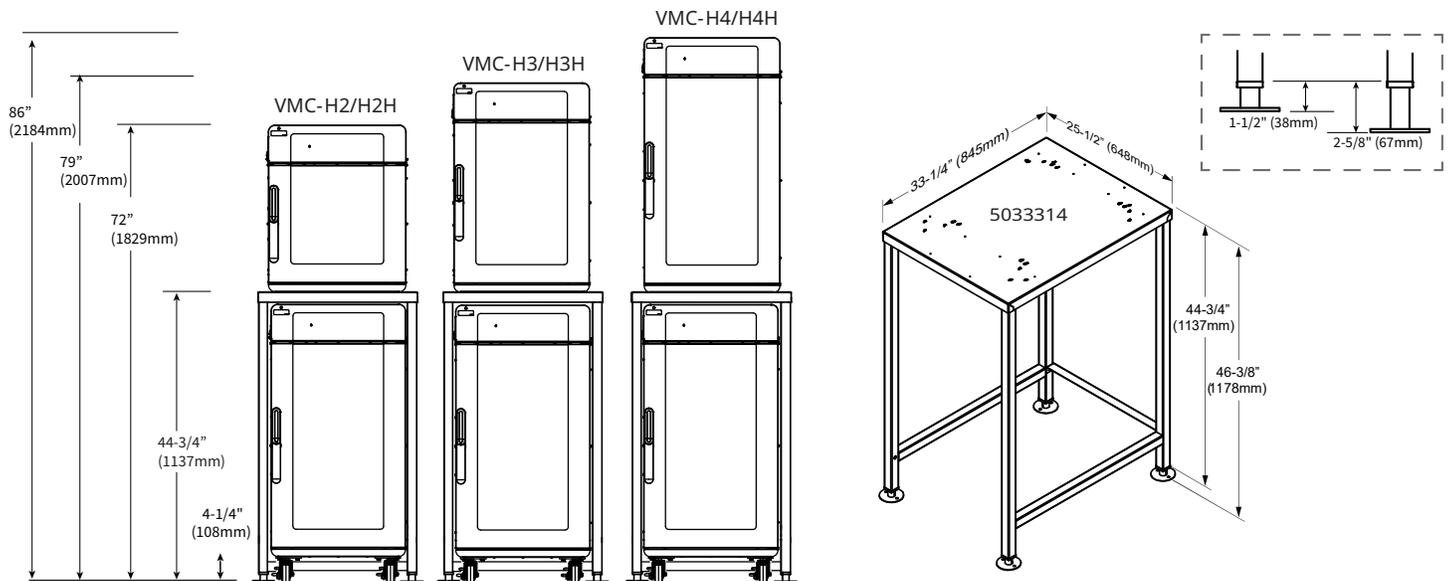
39-3/8" (1000mm)

1-1/2" (38mm)   2-5/8" (67mm)

Dimensions shown are with adjustable feet at minimum height.

Other Bottom Unit Options

300-TH, 500-S, 500-TH, 500-1DN, 500-2DN, 500-3DN, VMC-H2/H2H

**VMC-H on stand 5033314 over
VMC-H4 or VMC-H4H with casters**

VMC-H4/H4H

VMC-H3/H3H

VMC-H2/H2H

86" (2184mm)

79" (2007mm)

72" (1829mm)

44-3/4" (1137mm)

4-1/4" (108mm)

33-1/4" (845mm)   25-1/2" (648mm)

5033314

44-3/4" (1137mm)

46-3/8" (1178mm)

1-1/2" (38mm)   2-5/8" (67mm)

Dimensions shown are with adjustable feet at minimum height.
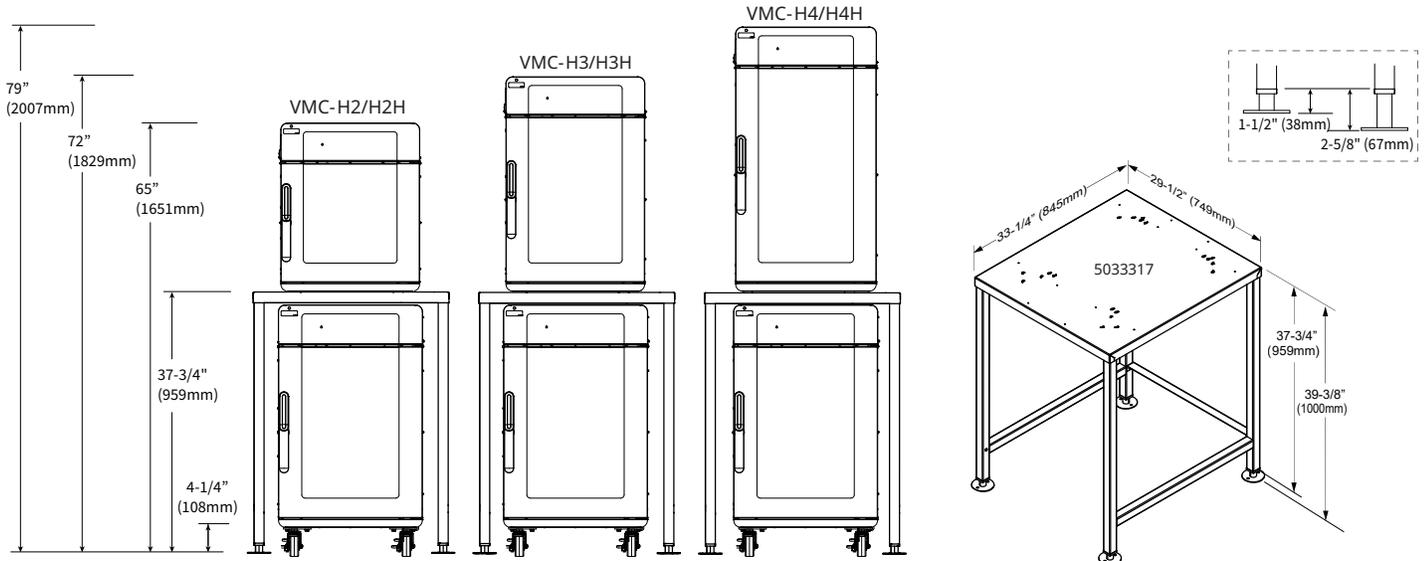
Other Bottom Unit Options

300-TH; 500-S; 500-TH; 500-1DN; 500-2DN; 500-3DN; VMC-H2/H2H; VMC-H3/H3H

Vector® H Series Multi-Cook Oven

ALTO-SHAAM.

Alternative Stacked Configurations and Stands

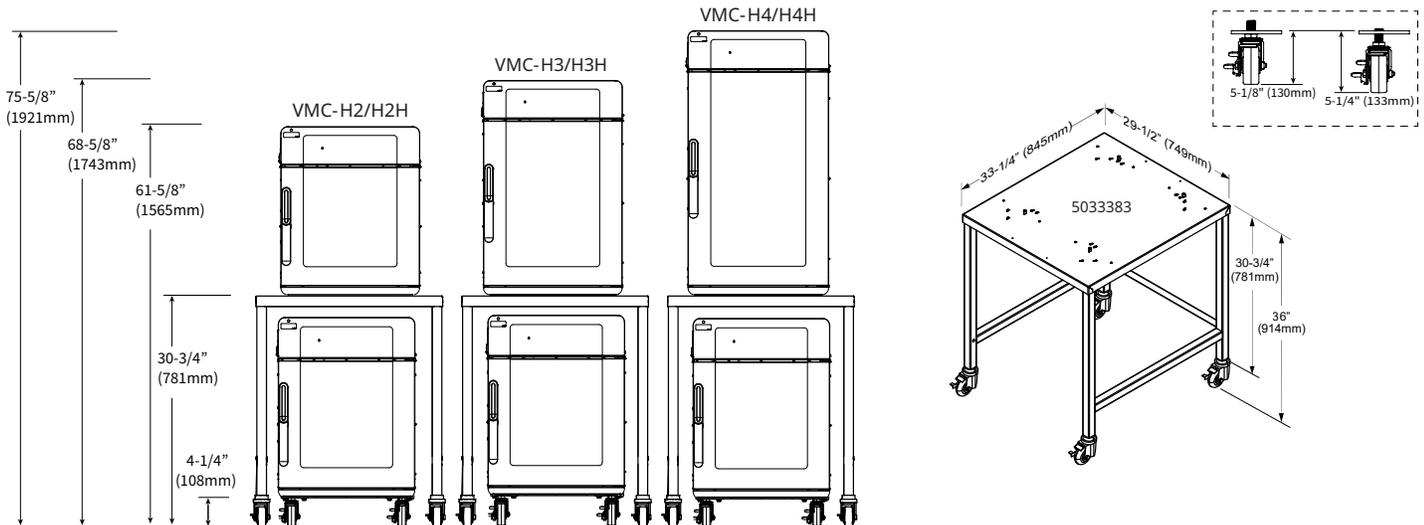**VMC-H on stand 5033317 over
VMC-H3 or VMC-H3H**

Dimensions shown are with adjustable feet at minimum height.
*Smoker models must be under a hood.

Other Bottom Unit Options

300-TH, 500-S, 500-TH, 750-TH, 750-S, 500-1D, 500-2D, 500-3D, 500-2DI, 500-1DN, 500-2DN, 500-3DN, VMC-H2/H2H, VMC-H2HW

**VMC-H on stand 5033384 over
VMC-H2, VMC-H2H, or VMC-H2HW**

Dimensions shown are with casters at minimum height.
*Smoker models must be under a hood.

Other Bottom Unit Options

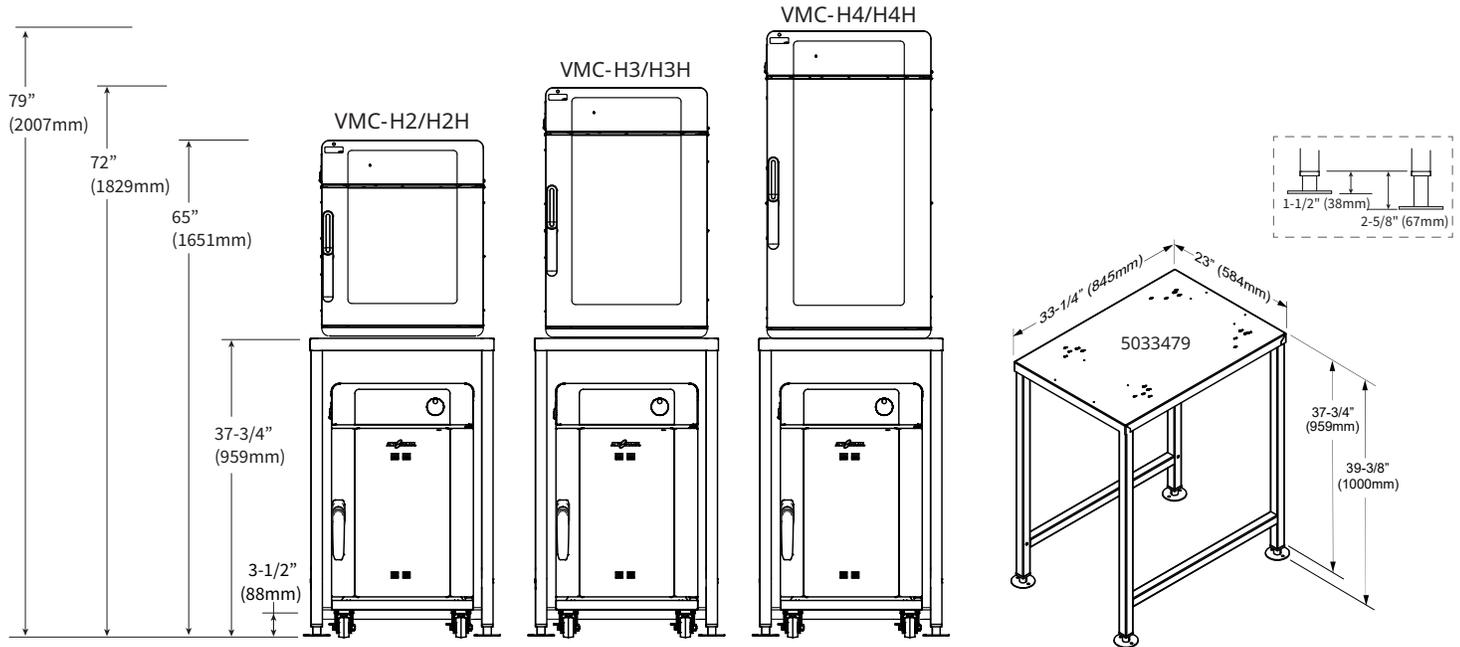300-TH, 500-S*, 500-TH, 750-TH, 750-S*, 500-1D, 500-2D, 500-3D, 500-2DI, 500-1DN, 500-2DN, 500-3DN

*exluding ovens with 5" [127mm] casters

Vector® H Series Multi-Cook Oven

ALTO-SHAAM

Alternative Stacked Configurations and Stands

VMC-H on stand 5027834 over 500-TH

VMC-H4/H4H

VMC-H3/H3H

VMC-H2/H2H

79" (2007mm)

72" (1829mm)

65" (1651mm)

37-3/4" (959mm)

3-1/2" (88mm)

1-1/2" (38mm)

2-5/8" (67mm)

33-1/4" (845mm)

23" (584mm)

5033479

37-3/4" (959mm)

39-3/8" (1000mm)

Dimensions shown are with adjustable feet at minimum height.

Other Bottom Unit Options

300-TH, 500-S, 500-TH, 500-1DN, 500-2DN, 500-3DN

CTX4-10 on stand 5033312 over VMC-H3 or VMC-H3H

72-7/8" (1851mm)

37-3/4" (959mm)

4-1/4" (108mm)

33-1/4" (845mm)

25-1/2" (648mm)

5033312

37-3/4" (959mm)

39-3/8" (1000mm)

1-1/2" (38mm)

2-5/8" (67mm)

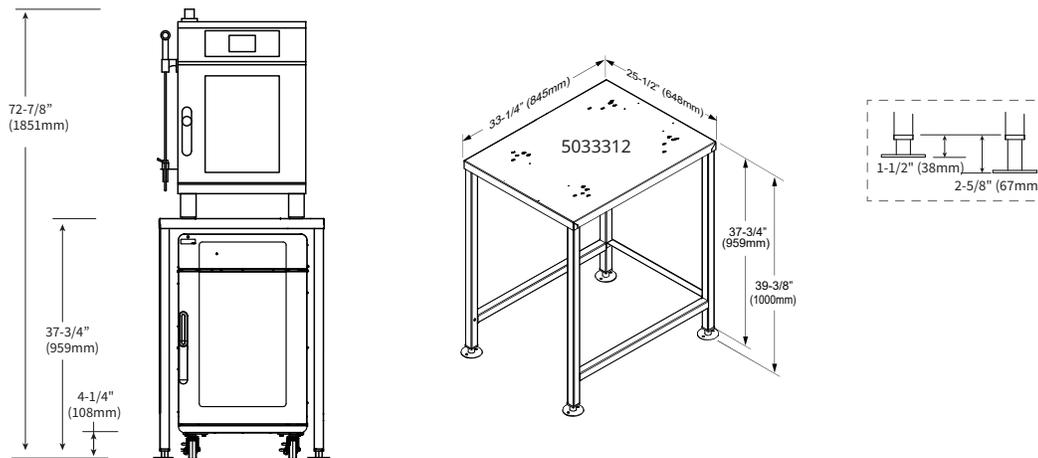Dimensions shown are with adjustable feet at minimum height.

Other Bottom Unit Options

300-TH, 500-S, 500-TH, 500-1DN, 500-2DN, 500-3DN, VMC-H2/H2H

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

042619

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

FEATURES:

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

CONSTRUCTION:

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

MATERIAL:

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

PBHS-W-0909

PBHS-W-0909-SSLR

PRO-BOWL HAND SINKS

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

-P INCLUDES SPLASH MOUNT FAUCET

OPTIONAL ACCESSORIES

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

74

DETAILED SPECIFICATIONS

PBHS-W-0909
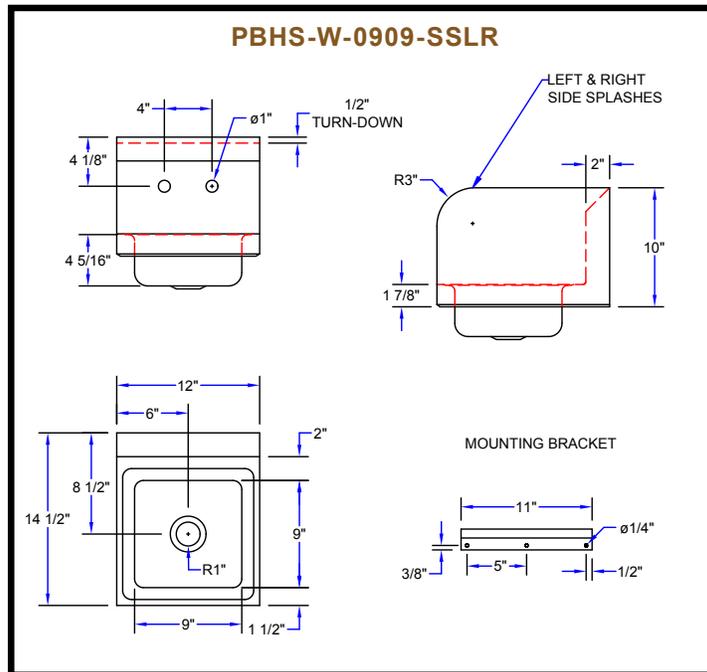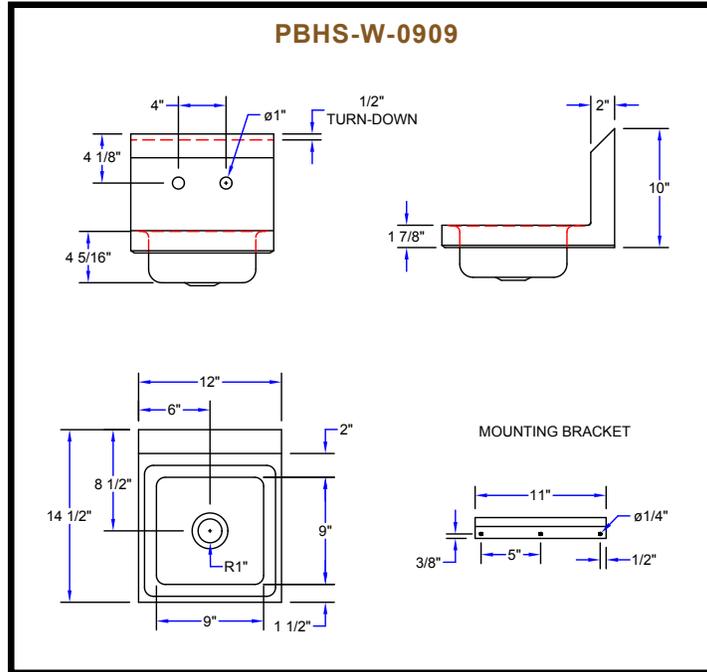
PBHS-W-0909-SSLR

PRO-BOWL HAND SINKS

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

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

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

T&S BRASS AND BRONZE WORKS, INC.	Model No.
2 Saddleback Cove / P.O. Box 1088 Travelers Rest, SC 29690	**B-1146-01**
	Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ADA Compliant

6 1/2"
[165mm]

4"
[102mm]

1/2" NPT
Male Inlets

1"
[25mm]

1"
[26mm]

Polished Chrome
Plated Escutcheon

Quarter-Turn Eterna
Cartridges w/ Spring
Checks & Lever Handles
w/ Color Coded Indexes

131X-A22
2 15/16" Swivel Gooseneck
w/ 2.2 GPM Aerator

Swivel Joint
Converts to Rigid
w/ 014200-45
Lock Washer
(Included)

2"
[51mm]

8 5/8"
[219mm]

2 15/16"
[74mm]

(2) 150A
Optional
Tailpieces
& Nuts for
1/4" NPT
Connection
(Included)

5 1/8"
[129mm]

2 1/2"
[64mm]

2 5/8"
[66mm]

5/16"
[9mm]
Maximum
Thickness

Mounting Surface

Rough-In Requirement:
(2) Ø1" [25mm] Mounting Holes

Product Specifications:	Product Compliance:
4" Wall Mount Workboard Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 2 15/16" Swivel Gooseneck, 2.2 GPM Aerator & 1/2" NPT Male Inlets	ASME A112.18.1 / CSA B125.1 NSF 61 - Section 9 NSF 372 (Low Lead Content) ANSI A117.1 (ADA)

Drawn:	DMH	Checked:	JRM	Approved:	JHB	Date:	06/01/16	Scale:	1:4	Sheet: 1 of 2

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-1146-01

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	B-0199-01	2.2 GPM Aerator, 55/64"-27 UN Female
2	131X-A22	2 15/16" Swivel Gooseneck w/ 2.2 GPM Aerator
3	019360-40	Swivel Nut (New Style)
4	009538-45	Swivel Washer
5	011429-45	Swivel Sleeves (2)
6	001074-45	O-Ring
7	019382-40	Quarter-Turn New Style Eterna Cartridge w/ Spring Check, LTC
8	150A	1/4" NPT Tailpiece & Nut
9	002954-45	Shank Lock Nut
10	000999-45	Brass Lock Washer
11	019374-40	B-1110 Eterna Workboard Escutcheon
12	019376-40	Escutcheon Lock Nut
13	019383-40	Quarter-Turn New Style Eterna Cartridge w/ Spring Check, RTC
14	019361-45	Lever Handle (New Style)
15	000925-45	Lab Handle Screw
16	019363-45	Blue Button Index, Press-in
17	001017-45	Washer
18	000082-40	B-1100 Knob
19	014200-45	Star Washer, Anti-Rotation
20	019364-45	Red Button Index, Press-in
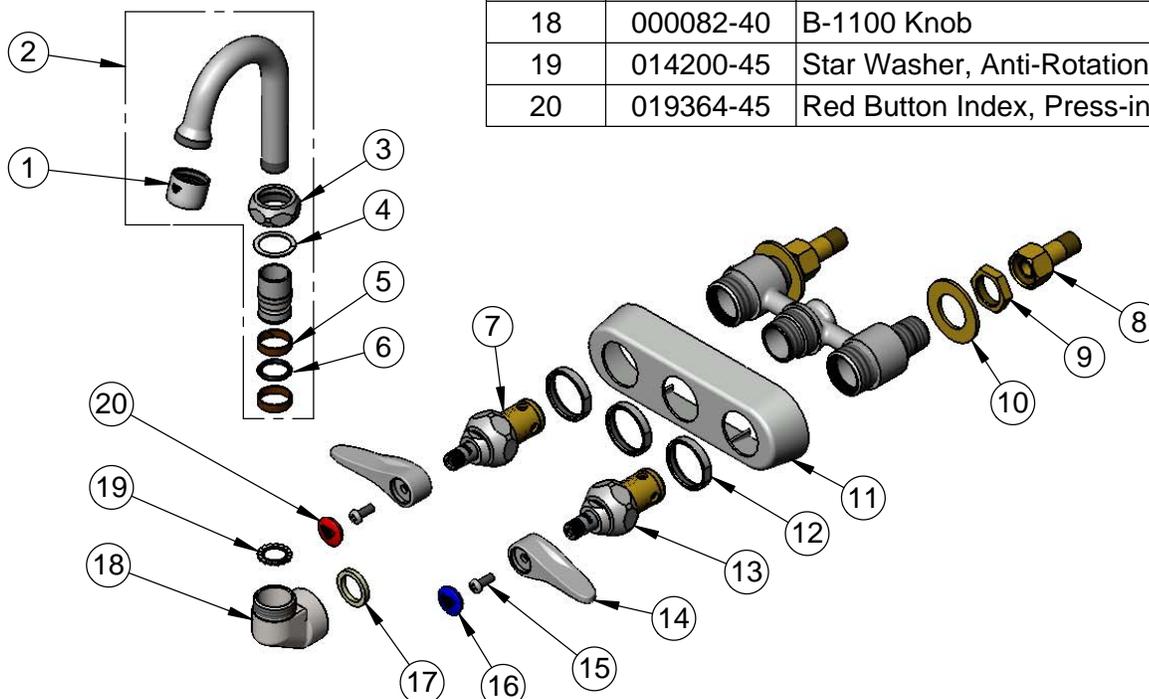
Product Specifications:
4" Wall Mount Workboard Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 2 15/16" Swivel Gooseneck, 2.2 GPM Aerator & 1/2" NPT Male Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Drawn:	DMH	Checked:	JRM	Approved:	JHB	Date:	06/01/16	Scale:	NTS	Sheet: 2 of 2

HOBART

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

LX*n*R advansys
HIGH TEMPERATURE
Undercounter Dishwashing Machine

STANDARD FEATURES

+ Racks per hour – Light 30 / Normal 24 / Heavy 13
+ .62 gallons of water per cycle
+ Two-level racking capability
+ High temperature sanitization unit
+ User-friendly smart touchscreen controls
+ Wi-Fi connectivity
+ SmartConnect App with machine status, temperature logs, error code reporting, and usage analysis
+ Steam elimination and energy recovery
+ AutoClean cycle washes down inside of machine at shutdown
+ NSF certified pot and pan cycle on heavy cycle
+ 17" door opening
+ Temperature and chemical alerts (lockouts available)
+ Sense-A-Temp™ 70°F rise electric booster heater
+ Chemical pumps with auto-prime for detergent and rinse-aid
+ Soft start to protect glassware
+ Advanced diagnostics and service connection
+ Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™
+ Deep drawn stainless steel tank
+ Revolving upper and lower anti-clogging interchangeable wash arms
+ Snap-in revolving upper and lower interchangeable rinse arms
+ 2-stage wash tank filtration
+ Energy saver mode
+ Automatic pumped rinse and drain
+ Automatic fill
+ Electric tank heat
+ Combination rack
+ Peg rack (excludes LX*n*R-2L)
+ Two-level rack kit (LX*n*R-2L only)

SPECIFIER STATEMENT

Specified unit will be a NSF rated high temperature Advansys™ ventless undercounter dishwasher operating on a cold water supply with steam elimination and energy recovery. Features two-level racking capability, Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™, AutoClean, a 17" door opening, snap-in revolving upper and lower rinse arms, three selectable cycle times, 2-stage filtration, up to 30 racks per hour, .62 gallons per cycle, color touchscreen with Wi-Fi and SmartConnect App connectivity, low temperature and chemical alerts, advanced diagnostics and service connection, NSF certified pot and pan mode, detergent, rinse aid and delime pumps. Constructed of stainless steel.

1 year parts and labor warranty.

OPTIONS & ACCESSORIES (Available at extra cost)

❑ Hobart exclusive two-level racking kit boosts capacity up to 48 racks per hour
❑ Door lock (keeps door locked until condensing cycle is complete)
❑ Power cord kit
❑ 6" stainless steel legs
❑ 17" stainless steel stand with storage
❑ External height adjustable casters
❑ Internal height adjustable casters (3")
❑ Drain water tempering kit
❑ Water hammer arrestor kit
❑ Splash reduction panel
❑ Trim strip
❑ Pressure regulator valve
❑ Pumped drain air gap kit

Approved by_____ Date_____ Approved by_____ Date_____

Printed in U.S.A.   HOBART • 701 S Ridge Avenue, Troy, OH 45373 • 1-888-4HOBART • www.hobartcorp.com   F48662 (01/24) Page 1 of 3

New Horizon Academy - Huntersville Northbrook   Boelter LLC   Page: 34

LX*n*R advansÿs HIGH TEMPERATURE
Undercounter Dishwashing Machine

HOBART

Top View

9 7/16"

E1   P1

WALL

P2

9" MIN.
CHEMICAL
CONTAINER
CLEARANCE

Top View

Front View

23 15/16"

1-1/2" TRADE SIZE
PIPE MIN. REDUCED
DOWN TO 3/4" FPT
CONNECTION (BY
CUSTOMER)

33 1/4"

P2

3

RECOMMENDED
17" OR LESS

FLOOR LINE

13/16"

22 5/16"

CHEMICAL BOTTLES
MAY BE LOCATED ON
EITHER SIDE OF MACHINE

RECOMMENDED WATER
SERVICE ROUGH-IN
1/2" TRADE SIZE
PIPE MIN. W/SHUTOFF
VALVE, LINE STRAINER
& 3/4" MALE GARDEN
HOSE FITTING (BY CUSTOMER).
(COLD WATER)

Front View

Left Side View

TRIM STRIP ADDS 5/8"
(OPTIONAL)

DETERGENT
& RINSE-AID

DELIMER
(ADDITIONAL
CLEARANCE
MAY BE
REQUIRED)

40 5/16"
SERVICE
CLEARANCE
MIN.

ADDITIONAL CLEARANCE REQUIRED TO
SLIDE UNIT FORWARD FOR SERVICE ONLY

Left Side View

MODEL:
LX*n*R
00-563661
REV: A5

Right Side View

17"
MAX.
LOADING
HEIGHT

33 3/4" MIN
COUNTER TOP
OPENING
CLEARANCE

10 3/4"

1 1/16"   21"

26 3/4"

44 11/16"

Right Side View

CAD and/or Revit Files Available

HOBART

LX*n*R advansys HIGH TEMPERATURE
Undercounter Dishwashing Machine

LEGEND

Electrical Connections	
E1	Electrical connection: 1-3/8" dia. hole for 1" trade size conduit; 4-5/8" AFF.

Plumbing Connections	
P1	Single fill and rinse connection: 3/4" female garden hose fitting on 6' long hose supplied with machine; 55-80°F (cold) recommended for LX*n*R.
P2	Common drain connection: 5/8" barb fitting with 6' long hose supplied with machine.

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

Plumbing connections must comply with applicable sanitary, safety and plumbing codes. Drain and fill line configurations vary, some methods are shown on this drawing.

NOTICE

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).

Pressure gauge not required on pumped rinse machines.

Important: Chemical containers should be placed no higher than 10" above floor.

If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line.

Heat Output, BTU/Hour	
Latent	Sensible
1,100	2,000

SPECIFICATIONS

Capacities
Cycle Time (seconds) . . . . Light 119 / Normal 148 / Heavy 278
Racks per Hour . . . . .Light 30 / Normal 24 / Heavy 13
Tank Capacity – Gallons 2.9

Motor Horsepower
Wash 0.85
Rinse 0.19

Water Consumption
U.S. Gallons per Cycle 0.62
U.S. Gallons per Hour (maximum use) 18.6
Peak Drain Flow – U.S. Gallons (gallons per minute). 4.0

Temperatures °F
Wash 150
Rinse 180
Incoming Water Temperature (minimum recommended) 55-80

Heating
Tank Heat, electric (kW) 1.8
Electric Booster (kW). 4.9

Standard 20" x 20" Rack Complement
Combination 1
Peg (excludes LX*n*R-2L) 1
Two Level (LX*n*R-2L only) 1

Shipping Weight (approximate) . . . . 215 lbs.
Crated Dimensions. . . . . 27"W x 30"L x 40"H

Notes:
1. All vertical machine dimensions taken from floor may be increased by 1".
2. Moist air escapes from the door.
   Use only moisture resistant materials adjacent to dishmachine sides and top.
3. A vent hood is not recommended above the undercounter dishmachine since it does not produce excessive vapors.

Plumbing Notes:
1. Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be supplied (by others) in common water supply line at service connection.
2. Recommended water hardness to be 3 grains or less for best results.
3. If drain hose is looped above a sink, the loop must not exceed 38" AFF.
4. Backflow prevention provided by NSF-approved air gap device.

(E1) STANDARD ELECTRICAL OPTIONS

Tank Heat, Booster, Pump & Controls			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	33.7	40	40
120/208-240(3W)60/1*	34.0	40	40
208-240/60/3	24.9	30	30
220-240/50/1	33.4	40	40
120/208(3W)60/1*,**	23.7	30	30

NOTE: For supply connections, use copper wire only rated at 90°C minimum.

*This system requires three power wires which includes a current carrying neutral, an additional fourth wire must be provided for machine ground.

**Booster and tank heater not energized concurrently.

Dishmachine not provided with internal GFCI protection.

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

John BOOS
Since 1887

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667
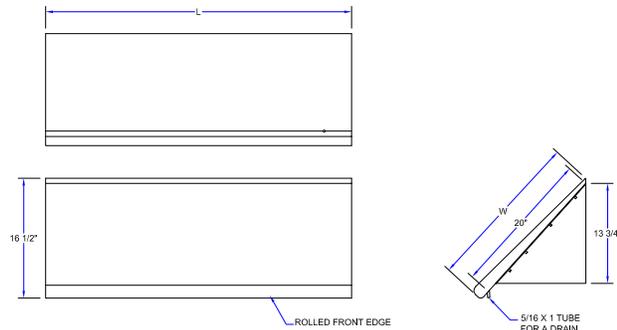
"PB-SRW" SOLID SORTING SHELVES - WALL MOUNTED

NSF

FEATURES:

• SOLID SORTING WALL SHELF

CONSTRUCTION:

• TIG-WELDED WITH EXPOSED SURFACES BLENDED TO MATCH

MATERIAL:

• BRACKETS: 18 GAUGE TYPE 300 STAINLESS STEEL
• SHELF: 18 GAUGE TYPE 300 STAINLESS STEEL

SOLID SORTING SHELVES - WALL MOUNTED

MODEL #	QTY	L	W	H	WT. (LBS)
PB-SRW-21		21"	22"	16.5"	5
PB-SRW-42		42"	22"	16.5"	10
PB-SRW-63		63"	22"	16.5"	28

"BHS-TS" TUBULAR SORTING SHELVES - WALL MOUNTED
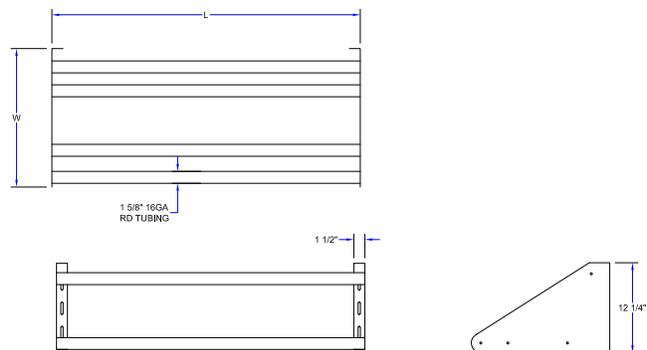
FEATURES:

• DUAL PURPOSE OPEN DESIGN, WALL MOUNTED SORTING SHELF

CONSTRUCTION:

• UNIT IS SHIPPED WITH ASSEMBLY HARDWARE, NO WELDING

MATERIAL:

• BRACKETS: 16GA TYPE 300 STAINLESS STEEL
• TUBING: 1-5/8" DIAMETER 16GA TYPE 300 STAINLESS STEEL

TUBULAR SORTING SHELVES - WALL MOUNTED

MODEL #	QTY	L	W	H	WT. (LBS)
BHS1822-TS		22"	18"	12-1/4"	20
BHS1842-TS		42"	18"	12-1/4"	23
BHS1863-TS		63"	18"	12-1/4"	35
BHS1882-TS		82"	18"	12-1/4"	38

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

RENEWABLE · SUSTAINABLE HARDWOODS   KCL   REVIT (BIM)   Boos Block   AQ AutoQuotes

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

John BOOS
Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

090618

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

NSF

"3B-2D" "B-SERIES" SINKS

FEATURES:

- 16GA STAINLESS STEEL
- TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- 14" DEEP BOWLS
- ALL CORNERS, BOTH VERTICAL AND HORIZONTAL, COVED AT 3/4" RADIUS
- BOTTOMS OF BOWLS FORMED FOR DRAINAGE TO 3-1/2" DIAMETER DIE STAMPED OPENING
- FULL LENGTH **10" HIGH BOXED BACKSPLASH,** WITH 2" RETURN TO WALL AT 45 DEGREE AND 1" TURNED DOWN REAR LIP
- 1" FAUCET HOLES IN BACKSPLASH
- ALL OUTSIDE CORNERS OF ASSEMBLY ARE BULLNOSED TO PROVIDE SAFE, CLEAN, AND POLISHED EDGE
- STANDARD STAINLESS STEEL LEGS 1-5/8" DIAMETER

CONSTRUCTION:

- TOP: STAINLESS STEEL SINKS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE
- BASE: STAINLESS STEEL BASES ARE MIG WELDED

MATERIAL:

- BOWLS & TOP: 16GA TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- LEGS: 1-5/8" ROUND O.D. STAINLESS STEEL
- BRACING: 1-1/4" ROUND O.D. STAINLESS STEEL
- GUSSETS: STAINLESS STEEL
- FEET: 1" ADJUSTABLE STAINLESS STEEL BULLET FEET

3B18244-2D18
(Model showing one set of faucet holes.)
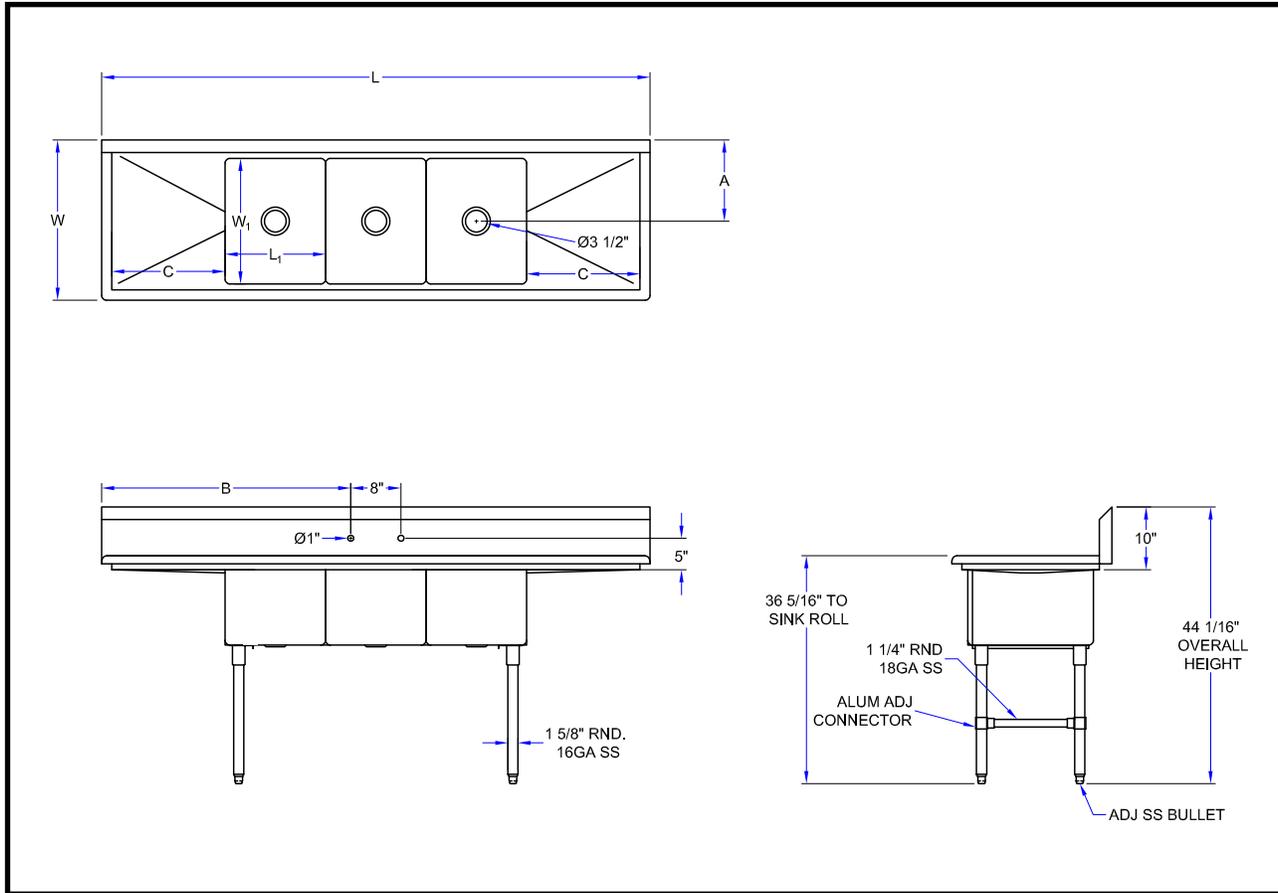
STANDARD 16GA "3B-2D" "B-SERIES" SINK

MODEL	QTY
3B16204-2D18	
3B16204-2D24	
3B16204-2D36	
3B184-2D18	
3B18244-2D18	
3B18244-2D24	
3B20304-2D20	
3B20304-2D24	
3B20304-2D30	
3B244-2D24 *	

* WITH TWO SETS OF FAUCET HOLES

OPTIONAL ACCESSORIES

DESCRIPTION	QTY
FAUCETS	
ADD-A-FAUCETS	
PRE-RINSE UNITS	
LEVEL WASTE	
OVERSHELVES	
POT RACK	

146

DETAILED SPECIFICATIONS

16GA - "3B-2D" "B SERIES" SINK

14" DEEP	L	W	L1	W1	A	B	C
3B16204-2D18	87-1/4"	25-1/2"	16"	20"	12-15/16"	39-5/8"	18"
3B16204-2D24	99-1/4"	25-1/2"	16"	20"	12-15/16"	45-5/8"	24"
3B16204-2D36	123-1/4"	25-1/2"	16"	20"	12-15/16"	57-5/8"	36"
3B184-2D18	93-1/4"	23-1/2"	18"	18"	11-15/16"	42-5/8"	18"
3B18244-2D18	93-1/4"	29-1/2"	18"	24"	14-15/16"	42-5/8"	18"
3B18244-2D24	105-1/4"	29-1/2"	18"	24"	14-15/16"	48-5/8"	24"
3B20304-2D20	103"	35-1/2"	20"	30"	18-3/16"	47-5/8"	20"
3B20304-2D24	111"	35-1/2"	20"	30"	18-3/16"	51-5/8"	24"
3B20304-2D30	123"	35-1/2"	20"	30"	18-3/16"	57-5/8"	30"
3B244-2D24 *	123-1/4"	29-1/2"	24"	24"	14-15/16"	45-5/8"	24"

* WITH TWO SETS OF FAUCET HOLES

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.
B-0133-B

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com
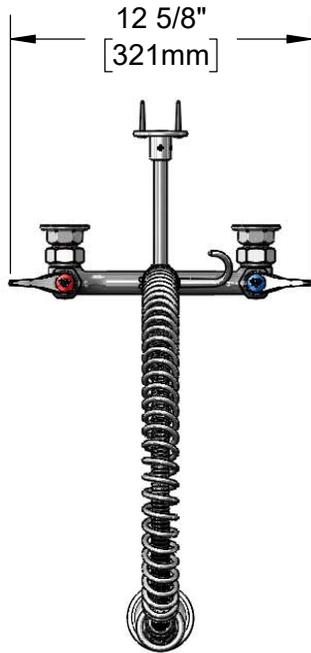
This Space for Architect/Engineer Approval

Job Name_____ Date_____

Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____

12 5/8"
[321mm]

44" Flexible Stainless
Steel Hose w/ Spring &
Spray Valve

Items Not Shown
for Clarity

Finger Hook

3/8" NPT x 18" Riser

Quarter-Turn
Eterna Cartridges w/
Spring Checks &
Lever Handles w/
Color Coded Indexes

EasyInstall
Lock Nut
& Bushing

B-0109-01
6" Wall
Bracket

B-0107
1.15 GPM
Spray Valve

33 3/8"
[848mm]

2 3/8"
[61mm]

3 11/16"
[94mm]

3 3/4"
[95mm]

Ø 2"
[51mm]
Flanges w/
1/2" NPT
Female Inlets

8"
[203mm]
Adjustable From
7 3/4" to 8 1/4"
[197mm to 210mm]

14 1/16"
[357mm]

Mounting
Surface

Product Specifications:
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna
Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel
Hose, 1.15 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

| Drawn: | AMG | Checked: | JRM | Approved: | JHB | Date: | 10/15/18 | Scale: | 1:8 | Sheet: 1 of 2 |

<table>
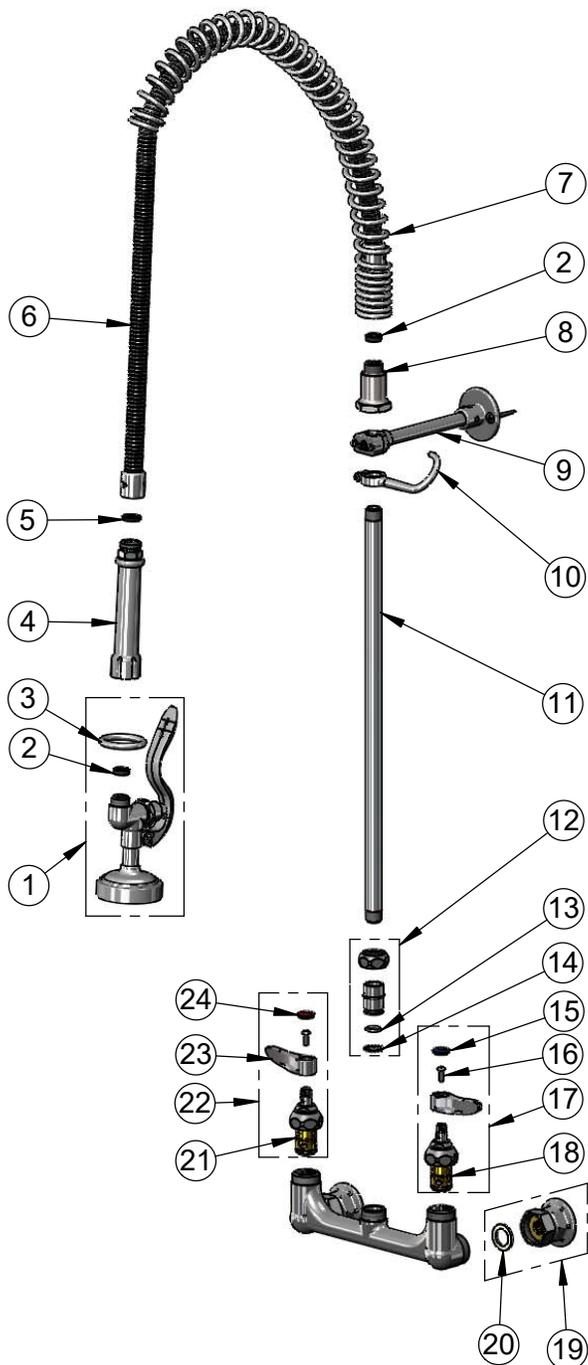<tr><td colspan="2">T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690</td><td>Model No.
B-0133-B</td></tr>
</table>

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Item No.

ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107	1.15 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle
5	001014-45	Washer, B-0100 Hose Barrel
6	B-0044-H2A	44" Flexible Stainless Steel Hose, Less Handle
7	000888-45	EasyInstall Overhead Spring
8	000821-40	Spring Body
9	B-0109-01	6" Wall Bracket
10	004R	Finger Hook
11	000369-40	3/8" NPT x 18" Riser
12	EZ-K	EasyInstall Kit
13	001065-45	O-Ring
14	014200-45	Star Washer, Anti-Rotation
15	018506-19NS	Blue Button Index, Press-in
16	000925-45	Lab Handle Screw
17	002711-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC
18	012442-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, LTC
19	00AA	1/2" NPT Female Eccentric Flange
20	001019-45	Coupling Nut Washer
21	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
22	002712-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC
23	001638-45NS	Lever Handle (New Style)
24	001193-19NS	Red Button Index, Press-in

Product Specifications:
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

Drawn:	AMG	Checked:	JRM	Approved:	JHB	Date:	10/15/18	Scale:	NTS	Sheet: 2 of 2

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0156

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

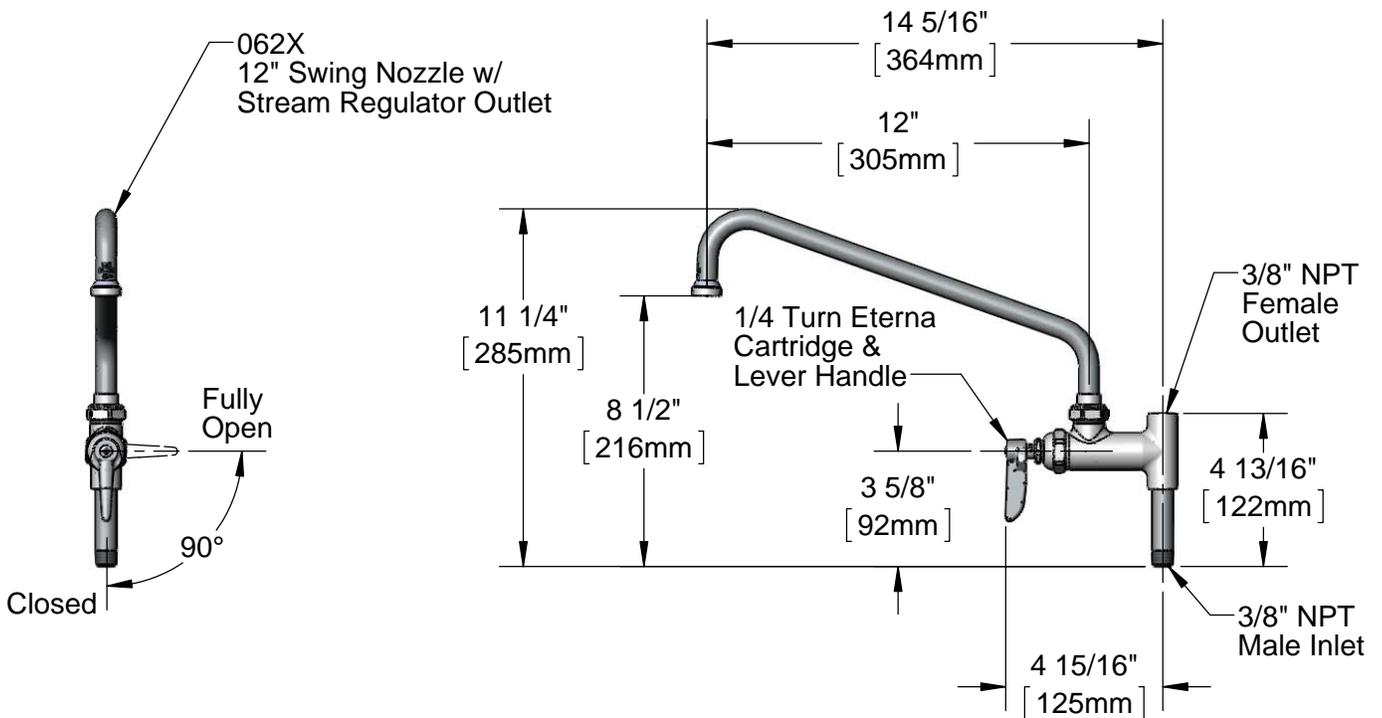**ADA Compliant**

This Space for Architect/Engineer Approval

Job Name_____Date_____

Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____

062X
12" Swing Nozzle w/
Stream Regulator Outlet

Fully
Open

90°

Closed

14 5/16"
[364mm]

12"
[305mm]

11 1/4"
[285mm]

8 1/2"
[216mm]

3 5/8"
[92mm]

4 15/16"
[125mm]

1/4 Turn Eterna
Cartridge &
Lever Handle

3/8" NPT
Female
Outlet

4 13/16"
[122mm]

3/8" NPT
Male Inlet

Notes:
1. The Add-On Faucet is an Addition to Pre-Rinse Units
and is Installed in Outlets of Base Mixing Faucets of
Units Before Fitting Riser Pipes

2. Lever Handle Controls Water On-Off Thru Nozzle Only.
Pressure is Always "On" in the Riser Pipe (Controlled
by Base Mixing Faucet)

Product Specifications:
Add-On Faucet w/ 1/4 Turn Eterna Cartridge, Lever Handle & 12" Swing
Nozzle w/ Stream Regulator Outlet

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

| Drawn: | JBC | Checked: | JRM | Approved: | JHB | Date: | 04/10/15 | Scale: | 1:6 | Sheet: 1 of 2 |

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
**Travelers Rest, SC 29690**

Model No.

B-0156

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	062X	12" Swing Nozzle
2	B-PT	Stream Regulator Outlet
3	001048-45	Nozzle Tip Washer
5	009538-45	Swivel Washer
6	011429-45	Swivel Sleeves (2)
7	001074-45	O-Ring
8	000358-40	Nipple, 3/8" NPT x 3"
9	005960-40QT	1/4 Turn Eterna Cartridge, RTC
10	001638-45	Lever Handle
11	000922-45	Lever Handle Screw
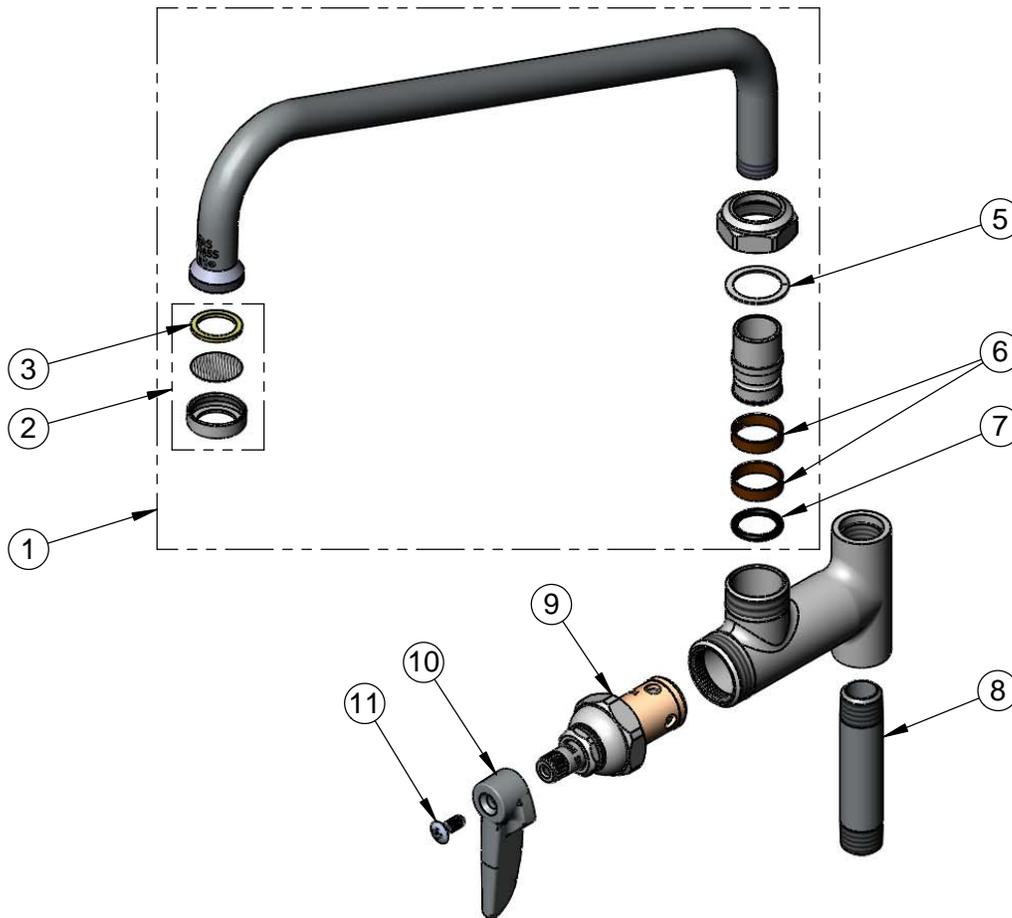
Product Specifications:
Add-On Faucet w/ 1/4 Turn Eterna Cartridge, Lever Handle & 12" Swing Nozzle w/ Stream Regulator Outlet

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Drawn:	JBC	Checked:	JRM	Approved:	JHB	Date:	04/10/15	Scale:	NTS	Sheet: 2 of 2

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

063017

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

NSF

"EWS8" WALL SHELVES - STAINLESS STEEL 18GA

W/ 1.5" REAR RISER

FEATURES:

- TYPE 430 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH
- FINISHED W/ A SAFETY STALLION FRONT EDGE
- 1-1/2" TURNED UP BACKSPLASH
- 12" OR 16" DEPTH
- SHIPPED KNOCKED-DOWN, EASY-TO-ASSEMBLE (MOST SHIP UPS)
- ALL MODELS ARE NSF CERTIFIED

CONSTRUCTION:

- STAINLESS STEEL SHELVES ARE TIG WELDED
- EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE

MATERIAL:

- SHELF: 18 GAUGE TYPE 430 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH
- BRACKETS: 18 GAUGE TYPE 430 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH

EWS8-1236

EWS8-1636

18GA STAINLESS STEEL F

12" WIDE	QTY	16" WIDE	QTY
EWS8-1224		EWS8-1624	
EWS8-1236		EWS8-1636	
EWS8-1248		EWS8-1648	
EWS8-1260		EWS8-1660	
EWS8-1272		EWS8-1672	
EWS8-1284		EWS8-1684	
EWS8-1296		EWS8-1696	

UNITS 6 FT. AND LARGER ARE FURNISHED WITH 3 SUPPORT BRACKETS.

384

DETAILED SPECIFICATIONS

12" WIDE SHELVES

16" WIDE SHELVES
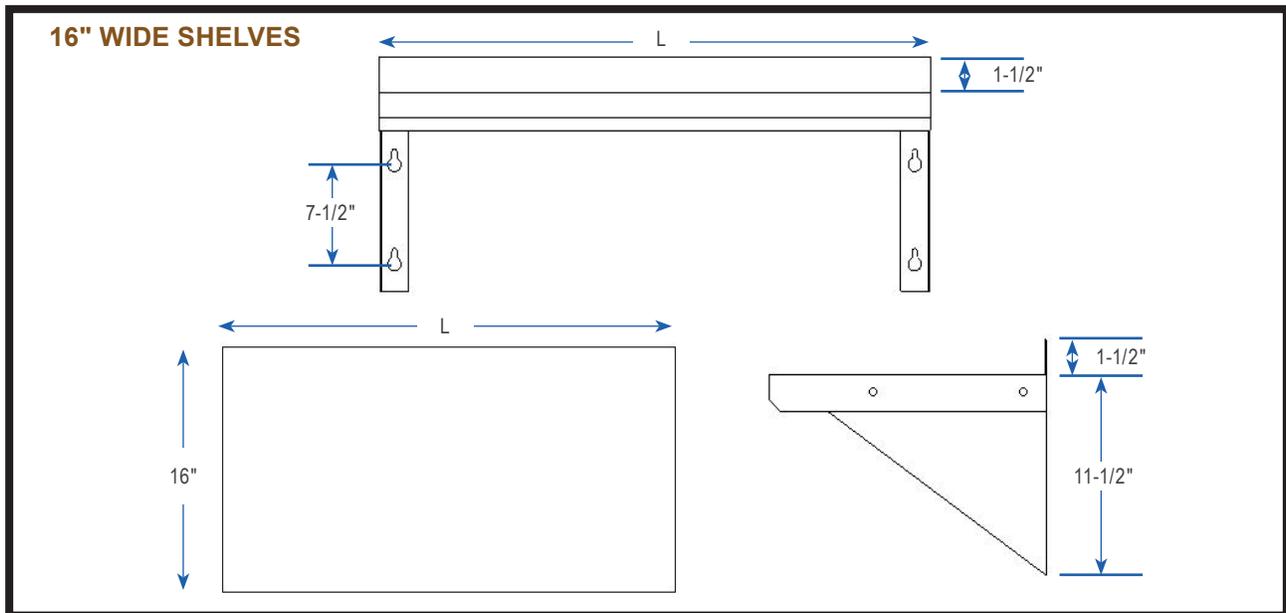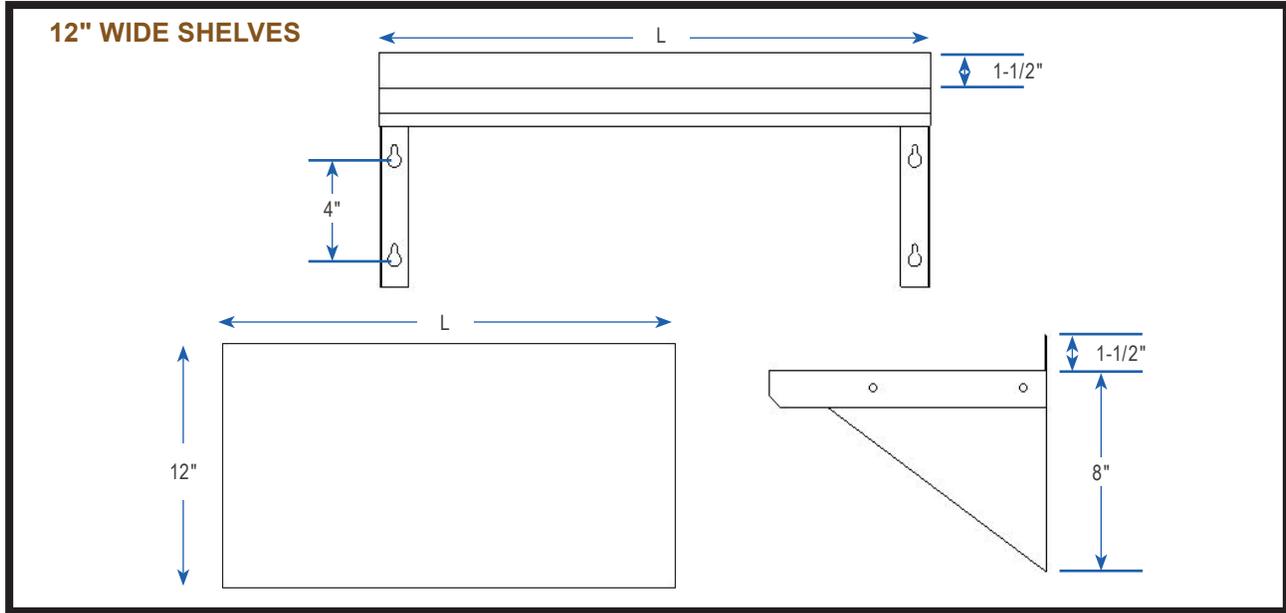
18GA STAINLESS STEEL WALL SHELF

LENGTH	12" WIDE	WT. (LBS)	16" WIDE	WT. (LBS)
24"	EWS8-1224	8	EWS8-1624	10
36"	EWS8-1236	12	EWS8-1636	14
48"	EWS8-1248	16	EWS8-1648	18
60"	EWS8-1260	21	EWS8-1660	24
72"	EWS8-1272	25	EWS8-1672	30
84"	EWS8-1284	29	EWS8-1684	35
96"	EWS8-1296	33	EWS8-1696	38

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

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

EUR27A/48A

One and Two Section Full Stainless Undercounter Refrigerator

W x D x H
27" x 30" x 33.75"
(including 4" casters)

W x D x H
47.75" x 30" x 33.75"
(including 4" casters)

Item #: _____

Project: _____

QTY: _____

AIA#: _____

NSF / ANSI 7
2M75

c UL us LISTED
2M75

ENERGY STAR

NATURAL REFRIGERANT

FACTORY WARRANTY *
Parts & Labor — 2 YR — Entire Machine
Parts — 5 YR — Compressor

Features

- Engineered to maintain NSF-7 temperatures of 100° ambient

- Stainless steel exterior front, sides, and top

- Front breathing air flow design

- Environmentally friendly R290 hydrocarbon refrigerant

- Spring assisted self-closing doors with stay open feature

- Stainless steel exterior door(s)

- Field reversible doors

- Stainless steel interior floor with aluminum sides, rear, and top

- Heavy duty grey epoxy coated shelves are adjustable in 1/2" increments; 1 per section. 105 lbs. capacity

- Aluminum shelf supports are adjustable in 1/2" increments

- Standard with 4" casters (two with brakes)

- 9 ft. cord and plug

- Container Qty:
   - EUR27A: 88
   - EUR48A: 46

Dimensions / Capacity	One Section EUR27A	Two Section EUR48A
Interior Storage Capacity (CF) (AHAM)	6.33 ft³	12.09 ft³
Overall Width x Depth	27" x 30"	47.75" x 30"
Height (including 4" casters)	33.75"	33.75"
Door Opening (W x H)	22.6" x 22.75"	19.5" x 22.75"
Depth with Door Open at 90°	54.5"	51.5"
Adjustable Shelves	1	2
Shelf Dimensions (W x D)	22" x 16"	21.25" x 16"
Crated Shipping Weight	200 lbs.	290 lbs.
Crated Length x Depth x Height	33" x 29" x 37"	52" x 33" x 37"

Electrical / Refrigeration	One Section EUR27A	Two Section EUR48A
Voltage	115/60/1	115/60/1
HACR Breaker	15.0 Amps	15.0 Amps
Electrical Connection (NEMA)	5-15P	5-15P
Voltage Range	115-127	115-127
Ambient Temp. Range	45° to 100°F	45° to 100°F
Control Setpoint Range	33° to 39°F	33° to 39°F
Amperage	1.5	1.8
Energy Consumption (kWh/day) @ASHRAE	0.95	1.21
Appox. Nominal Compres. BTU/HR (HP)	1289(1/6)	1709(1/6)
Refrigerant / Charge Amount (oz.)	R290 / (1.9oz)	R290 / (2.5oz)

Options

Warranty

* 2 Year - Parts and Labor on entire machine.
5 Year - Parts on Compressor
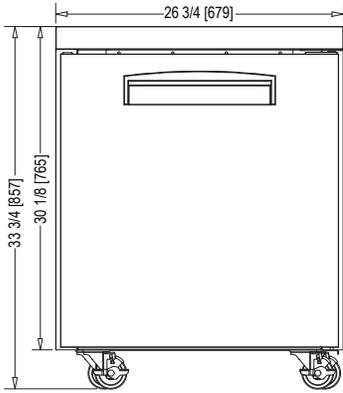Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.
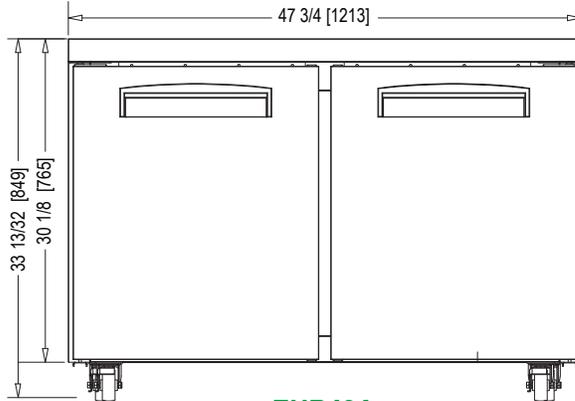
EUR27A/48A
One and Two Section Full Stainless Undercounter Refrigerator

FRONT VIEW

26 3/4 [679]
33 3/4 [857]
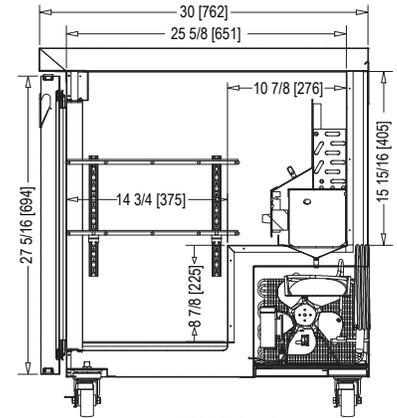30 1/8 [765]

EUR27A

47 3/4 [1213]
33 13/32 [849]
30 1/8 [765]

EUR48A

SIDE VIEW

30 [762]
25 5/8 [651]
10 7/8 [276]
14 3/4 [375]
27 5/16 [694]
8 7/8 [225]
15 15/16 [405]

EUR27A

30 [763]
27 5/8 [702]
10 7/8 [276]
27 5/16 [694]
8 7/8 [225]
15 15/16 [405]
30 1/8 [765]

EUR48A

PLAN VIEW

30 [762]
54 1/2 [1384]
90°

EUR27A

51 1/2 [1308]
30 [762]
90°
90°

EUR48A

REAR VIEW

2 [51]
26 3/4 [679]
22 3/4 [578]
2 [51]
30 [761]
27 5/8 [702]
25 5/8 [651]
25 7/8 [657]

EUR27A

2 [51]
47 3/4 [1213]
43 3/4 [1111]
2 [51]
30 [763]
27 5/8 [702]
25 5/8 [651]

EUR48A