






Project:
Hill City School
Mike
Food Service Manager

From:
Culinox
Nick Silkey
1802 First Ave S
Fargo, ND 58103
701-371-3778

Item	Qty	Description	Sell	Sell Total
1	1 ea	 STEAMER, CONVECTION, ELECTRIC, BOILERLESS, FLOOR MODEL AccuTemp (QUICK SHIP) Two Connected Evolution™ Boilerless, Convection Steamers, featuring Steam Vector Technology, includes stand with casters, electric, holds (6) 12" x 20" x 2-1/2" deep pans each compartment, digital controls, independent digital timer with programmable preset, water and drain connection needs plumbed, warranty NOT voided by water quality, NO water filtration required. 10kw, (2) 208/60/3ph, (2) 5' cords & NEMA L15-30P, ENERGY STAR® 1 ea 1 year parts & labor warranty, standard 1 ea Lifetime service and support guarantee 1 ea Alternate voltages available, contact factory for details 1 ea Door hinged on right standard 1 ea SNH-21-00 - Support Stand, for double stacked Steam'N'Hold or Evolution units, standard mounting height: 15" lowest unit height, stainless steel, with 5" casters, standard	\$13,725.91	\$13,725.91
2	1 ea	 KETTLE, ELECTRIC, COUNTERTOP AccuTemp AccuTemp Edge Series™ Tilt Kettle, Electric, countertop, 6 gallon capacity, 2/3 steam jacket, manual tilt with handle, cook & 105° cleaning position lock, solid state control with 165-285° temp range, power switch, 316 stainless steel interior, 304 stainless steel exterior, water resistant construction, 50 PSI, 7.5kW, NSF, ASME U, cCSAus 1 ea Lifetime service and support guarantee 1 ea 208v/50-60/3ph, 7.5 kW, 20.8 amps	\$5,321.71	\$5,321.71
3	1 ea	 TILTING SKILLET BRAISING PAN, ELECTRIC AccuTemp AccuTemp Edge Series™ Tilting Skillet, Electric, 40 gal capacity, manual tilt, stainless steel spring assist hinged cover with 4" vent port & no drip condensate guide, lip strainer, 10 ga. stainless steel pan with 5/8" thick heating plate, NEMA-2 control housing for thermostatic control with off 160°-445° F temp range, auto-off tilt switch, stainless steel legs with front bullet & rear flanged feet, 18kW, cCSAus, NSF 1 ea Lifetime service and support guarantee 1 ea 208v/50-60/3ph, 18.0 kW, 41.6 amps	\$11,307.39	\$11,307.39
4	1 ea	KETTLE, ELECTRIC, STATIONARY	\$9,410.95	\$9,410.95

Item	Qty	Description	Sell	Sell Total
		AccuTemp AccuTemp Edge™ Series Steam Kettle, Electric, stationary, 60 gallon capacity, 2/3 steam jacket, 316 stainless steel liner, 2" tangent draw off, spring assisted cover, removable element, stainless steel construction, tri-leg base, 50 PSI, 18kW		
	1 ea	Lifetime service and support guarantee		
	1 ea	208v/50-60/3ph, 18.0 kW, 50.0 amps		
5	1 ea	CONVECTION OVEN, ELECTRIC Vulcan Convection Oven, electric, double-deck, standard depth, solid state controls, 60 minute timer, 8" high legs, stainless steel front, top and sides, stainless steel doors with windows, (2) 1/2 HP, 12.5 kW each section, NSF, cUL, UL	\$6,944.30	<Alternate>
	1 ea	1 year limited parts & labor warranty, standard		<Alternate>
	1 ea	(2) 208v/60/3-ph, 70 amps total, standard		<Alternate>
5	1 ea	CONVECTION OVEN, ELECTRIC Blodgett Oven Convection Oven, electric, double-deck, standard depth, capacity (5) 18" x 26" pans, stainless steel doors, dual pane thermal glass windows, (5) stainless steel racks and (11) rack positions, chrome plated door handle, (SSM) solid state manual controls, cooling fan, porcelain cavity, lights, full angle iron frame, stainless steel construction, 6" stainless steel legs, flue connector, 1/2 hp (per deck) blower, cETL, NSF, ENERGY STAR® (Call local sales representative for price)	\$6,699.00	\$6,699.00
	1 ea	2 year parts and 1 year labor warranty, standard		
	2 ea	208v/60/3-ph, 11.0 kW, 31.0 amps (per deck), standard		
	1 st	4" low profile plate casters (set)	\$180.32	\$180.32
	1 ea	NOTE: DO NOT deduct cost of standard legs		
6	1 ea	PROOFER CABINET, MOBILE Metro C5™ 1 Series Heated Holding & Proofing Cabinet, mobile, full height, non-insulated, clear polycarbonate door, removable bottom mount control module, thermostat to 190°F, fixed wire slides on 3" centers (18) 18" x 26" or (34) 12" x 20" x 2-1/2" pan capacity, 5" casters (2 with brakes), aluminum, 120v/60/1-ph, 2000 watts, 16.7 amps, NEMA 5-20P, cULus, NSF	\$1,732.10	\$1,732.10
7	1 ea	PASS-THRU REFRIGERATOR True Food Service Equipment Refrigerator, Pass-thru, one-section, (1) stainless steel door front & rear, stainless steel front & rear, aluminum sides, aluminum interior with stainless steel floor, (3) adjustable PVC-coated wire shelves, interior lighting, 4" castors, 1/3 HP, 115v/60/1, 7.6 amps, NEMA 5-15P, MADE IN USA	\$4,832.10	<Alternate>
	1 ea	Self-contained refrigeration standard		<Alternate>
	1 ea	Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics		<Alternate>
	1 ea	4" Swivel castors, standard (adds 5" to OA height)		<Alternate>
	1 ea	Warranty - 3 year parts and labor, please visit www.Truemfg.com for		<Alternate>

Initial: _____

Item	Qty	Description	Sell	Sell Total
		specifics		
	1 ea	Door hinged right standard		<Alternate>
			Freight: \$123.06	<Alternate>
7	1 ea	PASS-THRU REFRIGERATOR Continental Refrigerator Refrigerator, pass-thru, one-section, self-contained refrigeration, stainless steel front, aluminum interior & ends, standard depth, full-height solid doors, electronic controller w/ digital display, electric condensate evaporator, 5" casters, 1/4 hp	\$4,248.50	\$4,248.50
				
	1 ea	Standard warranty (for the United States & Canada Only): 3 year parts and labor; 5 year compressor		
	1 ea	115v/60/1-ph, 7.2 amps, cord, NEMA 5-15P, standard		
	1 ea	Door hinged on right, standard (control side)		
	1 ea	Door hinged on right, standard(rear)		
	1 ea	5" Casters, standard		
8	1 ea	FREIGHT PROGRAM Custom **Free freight and delivery to the school.		

Terms of Sale:

The risk in the Goods shall pass to the Buyer on delivery, but the title to the goods shall remain vested in the Seller until the Seller has received payment in full in cleared funds. Do not give carrier clear receipt if you find shipment damaged or short. Receipt from carrier ends our responsibility. Please make claim with carrier. Do not deduct from invoice. A finance charge of 1.5% per month will be added to all amounts beyond terms. This is an annual percentage rate of 18%. Minimum finance charge is \$.50. All special orders require a minimum 30% down payment. I understand and agree to these term.

Initial _____

Returns:

All regular stocking items may be returned for full credit in new un-used condition in the original packaging. Non-stock or special order items may be returned provided the factory will take them back in new un-used condition in original packaging. A restocking charge (30% minimum) plus any return freight charges incurred will be applied to your account. Custom fabrication or made to order items may not be returned for credit. All items must be returned within 30 days of invoice. I understand and agree to the returns policy.

Initial _____

Acceptance: _____

Printed Name: _____

Date: _____

Acceptance: _____ Date: _____

Printed Name: _____



E6 DBL CONNECTED EVOLUTIONS

2 Double Stacked, Stand-Mounted 6 Pan,
Electric Boiler-free Convection Steamers

Project: _____ Location: _____ Item #: _____ Quantity: _____

Standard Features

- Fast cook times with patent-pending Steam Vector Technology, which utilizes no moving parts
- Cook mode and Variable Hold Temperature mode
- Easy-to-use digital controls, with digital temperature display
- Independent digital electronic timer with programmable preset
- Simple water and drain connections
- No water filtration or treatment required
- No warranty exclusions for water quality
- Uses less than 1.5 gallons of water per hour
- Front-mounted drain valve
- No scheduled de-liming or maintenance
- Heavy-duty, field-reversible door
- Door can be opened at any time during cooking cycle
- Cast aluminum heating element is not exposed to water
- Multiple kW heat inputs available for all cooking needs
- Steamer cavity constructed of reinforced 14 ga. 304 stainless steel
- Easy-to-clean control panel
- Automatic altitude compensation
- Dishwasher-safe one-piece wire pan racks
- Dishwasher-safe SVT steam collector and distributor panels
- Dishwasher-safe front-mounted condensate tray
- English and Spanish operating instructions on door
- Simplified service access panel
- Low water, high water and overtemp indicator lights
- (2) 5' power cords and plugs included, separate receptacle needed for each unit
- One year parts and labor warranty
- Lifetime Service & Support Guarantee
- UL LISTED Safety Certification (UL 197)
- UL EPH Sanitation Certification (NSF 4)

Optional Features

- Bullet Feet
- Stainless steel support stand available with casters, bullet feet or flanged feet
- Perforated cooking shelf
- Ergo-Low stand

Environmental Approvals & Programs



Other Approvals



Pan Capacities

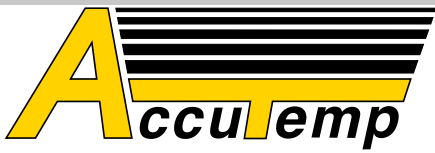
Pan Size	Qty.
#200 full size (12x20x2.5")	12
#400 full size (12x20x4")	8

Short Spec

Evolution steamer is AccuTemp Products' connected, boilerless steam cooker that utilizes AccuTemp's Patent Pending Steam Vector Technology for faster cook times, improved energy efficiency, better pan to pan uniformity, and less water consumption. Steam Vector Technology requires no moving parts inside the cooking chamber. Steam to be produced inside the cooking cavity with no heating element exposed to water. Easily connects to water and drain line. Uses less than 1.5 gallons of water per hour. Unit to include low water, high water, overtemp warning lights and auto shut off feature. Evolution to include heavy duty, field reversible door. Standard digital controls with independent timer. No water quality exclusions to warranty and no water filtration or treatment required. Unit to be UL Safety and Sanitation Certified, and Energy Star qualified. Built in USA. Steamers to be mounted on a stainless steel stand.



E6 Evolution double stacked unit

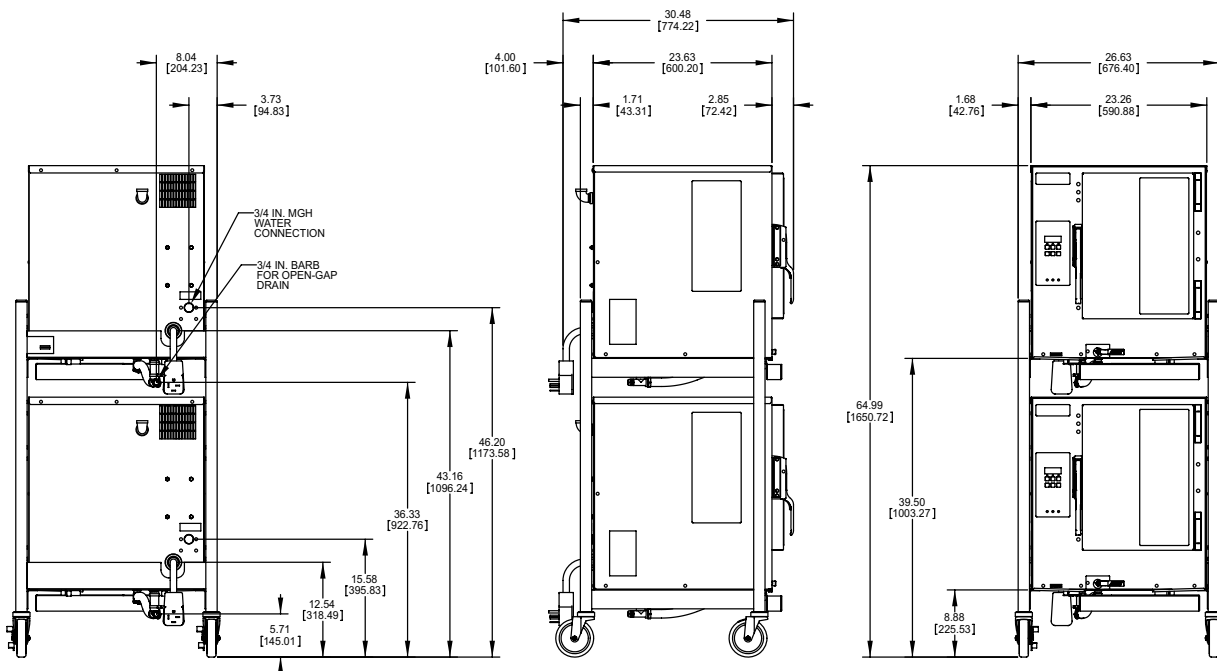
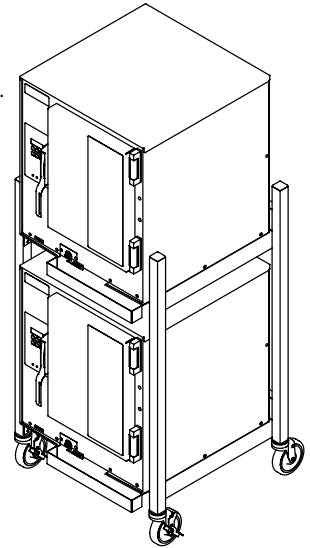
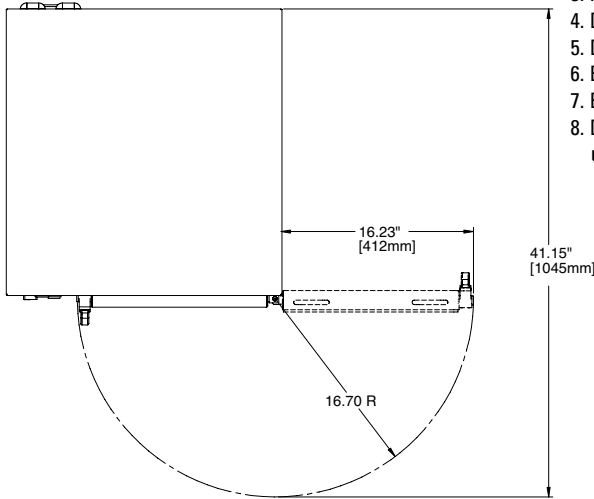


E6 DBL CONNECTED EVOLUTIONS
 2 Double Stacked, Stand-Mounted 6 Pan,
 Electric Boiler-free Convection Steamers

Steamer Model "E" Specifications per cavity • DBL = TWO CAVITIES															
Model #	E62081E060 DBL	E62083E100 DBL	E62083E120 DBL	E62083E150 DBL	E62301E070 DBL	E62401E060 DBL	E62403E110 DBL		E62403E130 DBL		E64155E110 DBL			E64803E140 DBL	
Volts AC	208	208	208	208	230	240	208	240	240		380	400	415	440	480
Phase	1	3	3	3	1	1	3		3		5			3	
Amps	29	28	33	42	32	25	22	26	32		14	14	15	16	17
Breaker Size	30 amp	30 amp	50 amp	50 amp	50 amp	30 amp	30 amp		50 amp		20 amp			20 amp	
Watts (kW)	6	10	12	15	7	6	8	11	13		9	10	11	12	14
NEMA Plug	L6-30P	L15-30P	15-50P	15-50P	IEC 60309-2 220/250V	L6-30P	L15-30P		15-50P		IEC 60309-2 220/380-240/415V			L16-20P	

Notes:

1. Allow 3" between fryer, ranges, and other hot surfaces.
2. (2) 5' power cords supplied with single or 3 phase, separate receptacle needed for each unit.
3. For use on individual branch circuits only.
4. Do not connect to a circuit operating at more than 150V to ground.
5. Dimensions outside brackets are inches, in brackets are millimeters.
6. Each unit equipped with 3/4" male garden hose connector
7. Each unit equipped with 3/4" barbed drain line connector
8. DO NOT plumb a single drain line between the 2 units. **Each unit must have a separate drain line.**



MM4214-1509



ELECTRIC COUNTER TILTING KETTLE

6, 10 OR 12 GALLON CAPACITY—ELECTRIC HEATED,
COUNTER TOP MOUNTED, MANUAL TILT, ELECTRIC KETTLE

Project: _____ Location: _____ Item #: _____ Quantity: _____

Standard Features

- c-CSA-us and NSF certified.
- Double wall kettle interior.
- Bottom kettle is hemispherical designed for superior heat circulation.
- Drip proof, stainless steel clad lid
- Power Switch, thermostat, pilot light, low water light, vacuum/pressure gauge, safety relief valve and low water shut off.
- Removable Elements.
- "Clean lock" to hold kettle in cooking position or 105° for ease of cleaning.
- Water resistant construction.
- 316 Stainless Steel liner.

Optional Features

- Etched gallon markings (ACGM-.)
- Etched litre markings (ACLM-).
- Correctional package

Electrical Options

- 208 VAC, 1 phase, 50/60 Hz.
- 208 VAC, 3 phase, 50/60 Hz.
- 220 VAC, 1 phase, 50/60 Hz.
- 220 VAC, 3 phase, 50/60 Hz.
- 240 VAC, 1 phase, 50/60 Hz.
- 240 VAC, 3 phase, 50/60 Hz.
- 380/220 VAC, 3 phase, 50/60 Hz. 4 wire
- 415/240 VAC, 3 phase, 50/60 Hz. 4 wire
- 480 VAC, 3 phase, 50/60 Hz.

Short Spec

Countertop Kettle shall be AccuTemp's ACEC-xTWseries electric self-generating, electric, countertop kettle. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The jacket enclosure shall contain purified water and is factory sealed. The bottom of the kettle shall be of hemispherical design for superior heat circulation. The stainless steel rectangular mounting base shall include the kettle mounting lugs concealed inside the enclosure.

Construction shall be all welded #4 finish stainless steel, type 304. The liner on all models shall be standard 316 for high acid content cooking. The controls shall be integrally mounted and shall include a power switch, solid state thermostat, pilot light, low water light, vacuum/pressure gauge, safety relief valve, and low water shut off.

The kettle shall be ASME Code stamped, National Board Registered, c-CSA-us and NSF certified.

The kettle shall operate in a temperature range of 165°F to 285°F (74°C to 140°C) at a maximum pressure of 50 psi (345 kPa).

Other Approvals



ACEC-6TW Model Shown

Accessories

- One piece lift off stainless steel cover (ACC-).
- Lift-out perforated stainless steel basket (ACSSB-).
- 21" high floor stand c/w sliding drain pan and stationary drain (ACSD-30).
- 21" high floor stand c/w sliding shelf (ACS-30).
- Graduated measuring strip (ACGMS-).
- Single pantry faucet with swing spout (ACSF-12).
- Double pantry faucet with swing spout (ACDF-12).
- Pour lip strainer (ACTKS-).



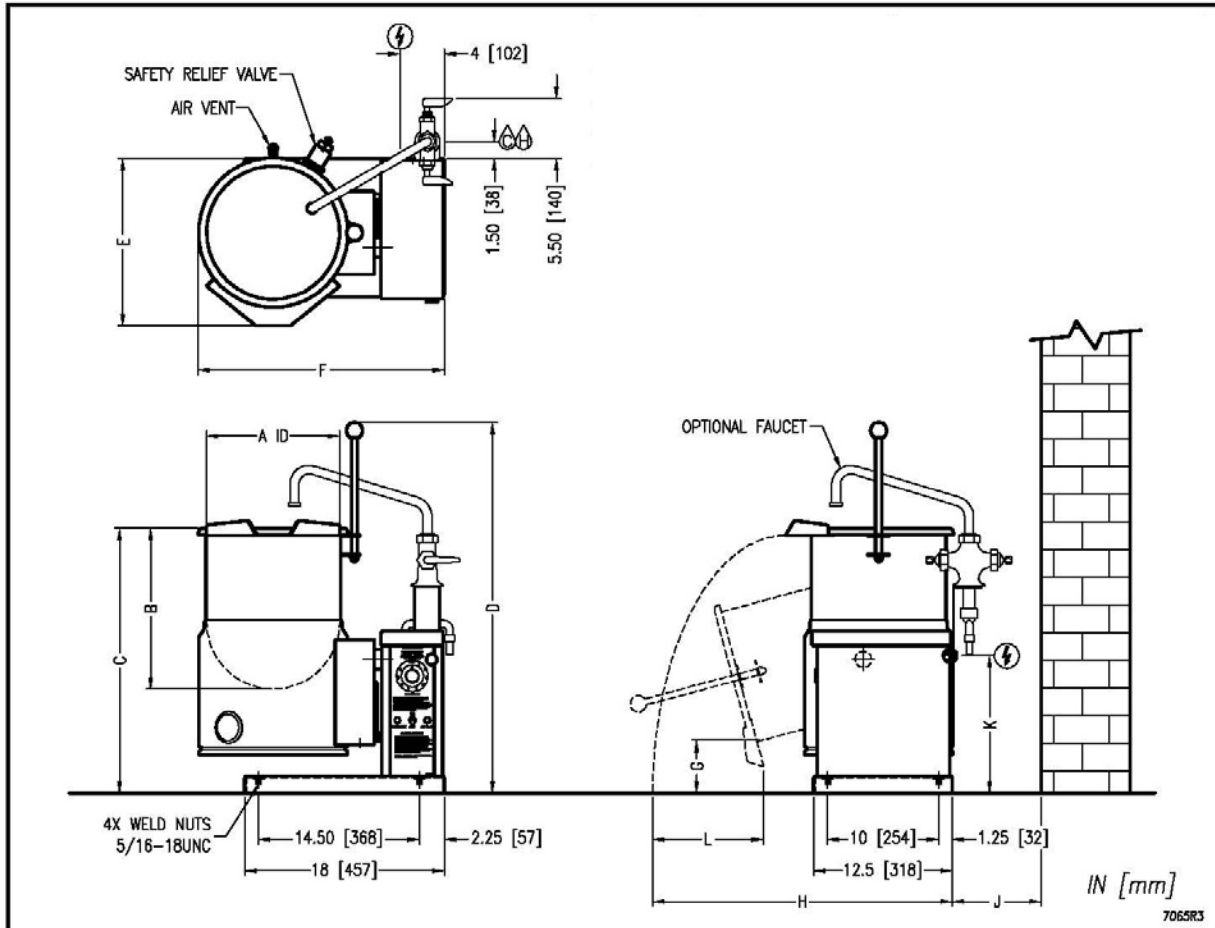
ELECTRIC COUNTER TILTING KETTLE
 6, 10 OR 12 GALLON CAPACITY—ELECTRIC HEATED,
 COUNTER TOP MOUNTED, MANUAL TILT, ELECTRIC KETTLE

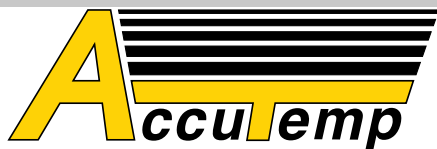
Electric Countertop Kettle Model "ACEC-xTW" Specifications								
		AMPS PER LINE						
Model #	kW	Phase	208V	220V	240V	380V	415V	480V
ACEC-6TW	7.5	1	36.0	34.1	31.3	n/a	n/a	n/a
		3	20.8	19.7	18.1	11.4	10.4	9.0
ACEC-10TW	12.0	1	57.6	54.6	50.0	n/a	n/a	n/a
		3	33.3	31.5	28.9	18.3	16.7	14.5

Dimensions														
MODEL	SHIPPING WEIGHT	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J	K	L
ACEC-6TW	130 lbs [59 kgs]	6 gallons 23 litres	inches mm	12 305	14.38 365	24 610	33.5 851	15.25 387	22.25 565	4.50 114	27 686	4.25 108	12.38 314	10 254
ACEC-10TW	180 lbs [82 kgs]	10 gallons 38 litres	inches mm	16 406	15 381	26 660	34.88 886	17.25 438	26.25 667	4.62 117	28 711	6.12 156	14.75 375	12.75 324
ACEC-12TW	190 lbs [86 kgs]	12 gallons 45 litres	inches mm		17 432	28 711	36.88 937			4.12 105	30 762			12.75 324

Notes:

1. Electrical connection to be specified on the data plate.
2. Hot & Cold Water: 3/8" OD tubing to Faucet (optional).





ELECTRIC SKILLET WITH MANUAL TILT

30-40 GALLON CAPACITY—ELECTRIC HEATED,
MANUAL TILT, ELECTRIC SKILLET

Project: _____ Location: _____ Item #: _____ Quantity: _____

Standard Features

- c-CSA-us and NSF certified.
- All Stainless Steel Exterior.
- NEMA-2 Controls Enclosure.
- Stainless Steel Cover with Spring Assist Hinges.
- Full width handle.
- No-drip Condensate Guide and Vent Port with Swing Cover.
- Easy tilting Pour Control.
- Removable Pour Strainer.
- Pan is 10 gauge Stainless Steel with a #4 finish Exterior, Polished Interior.
- Even Heat Distribution with 5/8" thick Stainless Steel Clad Plate.
- Heavy-Duty welded Frame.
- Welded 1-5/8" Stainless Steel Pipe Frame.
- Adjustable Bullet Front Feet.
- Adjustable Flange Rear Feet.
- Permanently Lubricated, Self Contained Gear Box Tilt Mechanism.

Optional Features

- 18kW elements (40 gallon only) (ACES-18).
- Etched gallon markings (ACGMS-30, ACGMS-40).
- Etched litre markings (ACLMS-30, ACLMS-40).
- 2" draw off valve with strainer, front mounted (ACTVT-2BP).
- 3" draw off valve with strainer, side mounted (ACTVT-3BP).
- Correctional Package.

Electrical Options

- 208 VAC, 1 phase, 50/60 Hz.
- 208 VAC, 3 phase, 50/60 Hz.
- 220 VAC, 1 phase, 50/60 Hz.
- 220 VAC, 3 phase, 50/60 Hz.
- 240 VAC, 1 phase, 50/60 Hz.
- 240 VAC, 3 phase, 50/60 Hz.
- 380/220 VAC, 3 phase, 50/60 Hz.
- 415/240 VAC, 3 phase, 50/60 Hz.
- 480 VAC, 3 phase, 50/60 Hz.

Short Spec

Tilting skillet shall be AccuTemp's ACES series electric skillet with manual tilt mechanism. The skillet shall have a stainless steel cover, full width handle, no-drip condensate guide and vent port with swing cover. Unit shall have a permanently lubricated, self-contained gear box tilt mechanism to allow the pan to tilt forward for complete emptying of contents

All stainless steel construction featuring coved corners in the pan for easy cleaning. Cooking surface shall be 5/8" thick stainless steel clad plate ensuring even heat distribution over entire cooking surface. The pan shall be mounted on a heavy duty frame that features adjustable bullet feet and rear legs fitted with flanged adjustable feet for securing to the floor.

The controls shall be designed to meet NEMA-2 and shall include a thermostat with OFF position and a range of 160-445°F (71-229°C), a thermostat indicator light, pan tilt switch that shuts elements off if tilted more than 5", and high temperature cut-off set at 536°F (280°C).

Other Approvals



Pan Capacities

Pan Size	Gallon	Litre
33.5" x 23.5"	30	114
43.5" x 23.0"	40	152



ACES-30/ACES-40 Model
with Standard Features of
Adjustable Bullet Front Feet
and Rear Flange Feet

Accessories

- Pan Carrier (ACPC-1).
- Steam Pan Insert (ACSPI-30, ACSPI-40).
- 12" Single Pantry Faucet with swing spout (ACSF-12).
- 12" Double pantry faucet with swing spout (ACDF-12).
- 3" Stainless Steel faucet plumbing enclosure (AC3139-1).
- Single pantry Kettle Filler, with Bracket (ACSP-KF).
- Double pantry Kettle Filler, with Bracket (ACDP-KF).



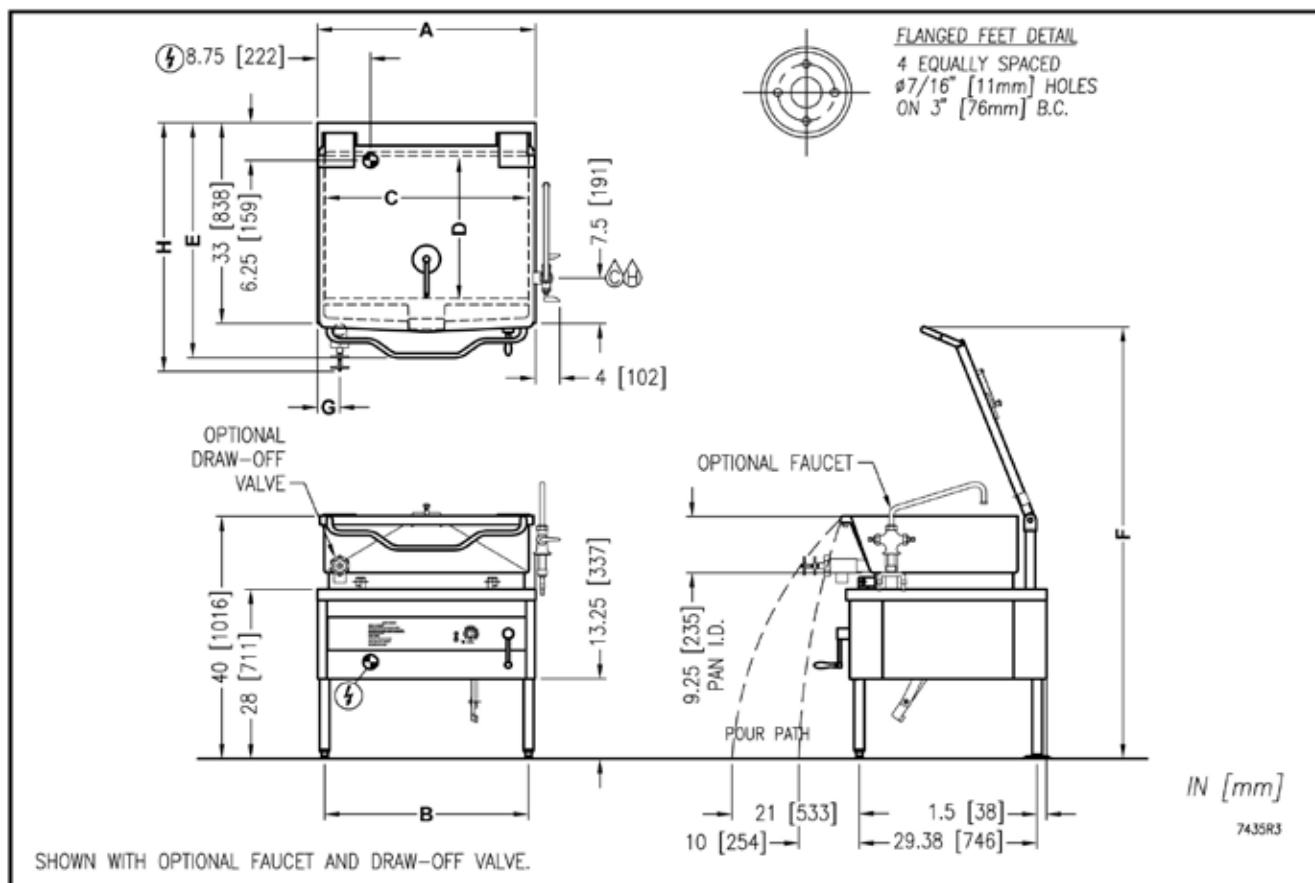
ELECTRIC SKILLET WITH MANUAL TILT
 30-40 GALLON CAPACITY—ELECTRIC HEATED,
 MANUAL TILT, ELECTRIC SKILLET

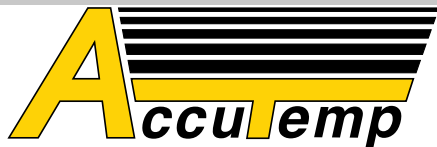
Tilt Skillet Model "ACES" Specifications								
Model #	kW	Phase	AMPS PER LINE					
			208V	220V	240V	380V	415V	480V
ACES-30 (12kW only)	12	1	57.7	54.5	50.0	n/a	n/a	n/a
		3	33.3	31.5	28.9	18.2	16.7	14.4
ACES-40 (15kW)	15	1	72.1	68.2	62.5	n/a	n/a	n/a
		3	41.6	39.4	36.1	22.8	20.9	18.0
ACES-40 (18kW)	18	1	86.5	81.8	75.0	n/a	n/a	n/a
		3	50.0	47.2	43.3	27.3	25.0	21.7

Model #	Shipping Weight	Capacity	UNITS	DIMENSIONS								
				A	B	C	D	E	F	G	H	
ACES-30	545 lbs. [247 kg]	30 gallons 114 litres	inches mm	36.0	33.63	33.5	23.5	38.88	71.38	3.75	Ø2 Ø3	
				914	854	851	597	987	1813	95	41.13 1045	46.75 1187
ACES-40	710 lbs. [332 kg]	40 gallons 152 litres	inches mm	48.0	45.63	43.50	23.0	39.38	70.88	4.75	41.63 1057	46.13 1172
				1219	1159	1105	584	1000	1800	121		

Notes:

1. Electrical connection to be as specified on data plate.
2. Hot and Cold Water: 3/8" OD tubing to faucet (OPTIONAL).





ELECTRIC STATIONARY TRI-LEG KETTLE

20-100 GALLON CAPACITY—ELECTRIC HEATED,
ELECTRIC KETTLE, STATIONARY TRI-LEG

Project: _____ Location: _____ Item #: _____ Quantity: _____

Standard Features

- c-CSA-us and NSF certified.
- Double wall kettle interior.
- Bottom kettle is hemispherical designed for superior heat circulation.
- Drip proof, stainless steel clad lid
- Power Switch, thermostat, pilot light, low water light, vacuum/pressure gauge, safety relief valve and low water shut off.
- 3 Stainless Steel tubular legs with flanged feet.
- Removable Elements.
- 316 liner up to 40 gallon units.

Optional Features

- Type 316 stainless steel liner for high acid cooking for 60 to 100 gallon models.
- 24 kW on 40, 60, 80 gallon.
- 33 kW on 60, 80, 100 gallon
- 3" (76 mm) draw-off valve (ACTVT-3).
- 3" (76 mm) dairy valve (ACDDO-3TS).
- Spring assist hinged stainless steel cover (ACSA-) (20 & 40 gallon only).
- Etched gallon markings (ACGM-.)
- Etched litre markings (ACLM-.)
- Correctional package
- Two piece hinged stainless steel cover (AC2PHC-.)

Electrical Options

- 208 VAC, 1 phase, 50/60 Hz up to 18kW.
- 208 VAC, 3 phase, 50/60 Hz.
- 220 VAC, 1 phase, 50/60 Hz up to 18kW.
- 220 VAC, 3 phase, 50/60 Hz.
- 240 VAC, 1 phase, 50/60 Hz up to 18kW.
- 240 VAC, 3 phase, 50/60 Hz.
- 380/220 VAC, 3 phase, 50/60 Hz. 4 wire
- 415/240 VAC, 3 phase, 50/60 Hz. 4 wire
- 480 VAC, 3 phase, 50/60 Hz.

Short Spec

Tri-leg kettle shall be AccuTemp's ACEL series electric a self-generating, electric, tri-leg kettle. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The jacket enclosure shall contain purified water and is factory sealed. The bottom of the kettle shall be of hemispherical design for superior heat circulation. Kettle will be mounted on 3 stainless steel tubular legs, fitted with 4-hole adjustable flanged feet for securing unit to the floor

Construction shall be all welded #4 finish stainless steel, type 304. The liner on models 20 through 40 gallon shall be standard 316 for high acid content cooking. The controls shall be integrally mounted and shall include a power switch, thermostat, pilot light, low water light, vacuum/pressure gauge, safety relief valve, and low water shut off.

Features shall include a 2" (50 mm) draw-off valve, 20 through 40 gallon models are supplied with a hinged counterbalanced stainless steel domed cover. The 60 through 100 gallon models are supplied with a spring assist hinged stainless steel domed cover. The kettle shall be ASME Code stamped, National Board Registered, c-CSA-us and NSF certified.

The kettle shall operate in a temperature range of 165°F to 285°F (74°C to 140°C) at a maximum pressure of 50 psi (345 kPa).

Other Approvals



ACEL-XX Model Shown

Accessories

- Triple basket assembly (ACTBA-).
- Perforated strainer for draw off (ACTPS-).
- Solid disc for draw off (ACTSS-).
- Graduated measuring strip (ACGMS-).
- Strainer hook (ACSH-)
- Single pantry faucet with swing spout (ACSF-18).
- Double pantry faucet with swing spout (ACDF-18).
- Draw-off valve hose kit (ACDVHK-2).
- Calibrated thermostat dial, "F"
- Calibrated thermostat dial, "C"

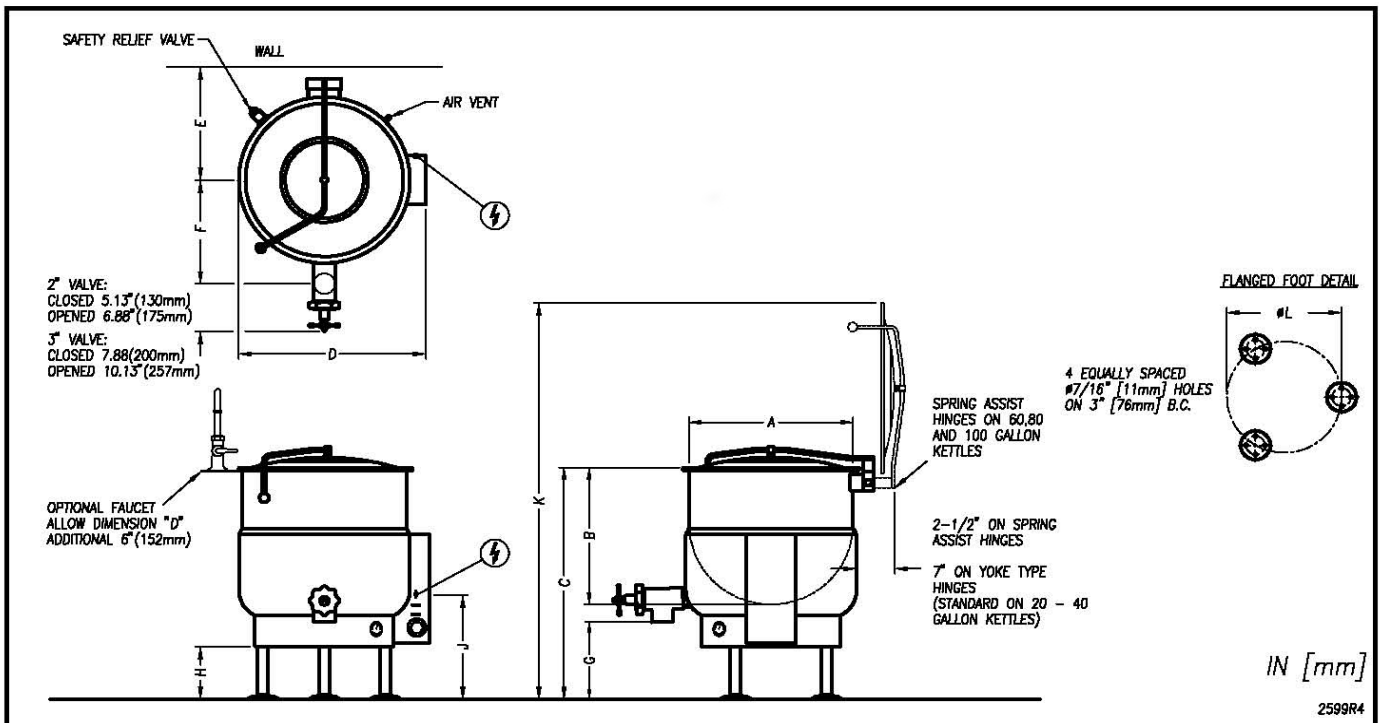


ELECTRIC STATIONARY TRI-LEG KETTLE
 20-100 GALLON CAPACITY—ELECTRIC HEATED,
 ELECTRIC KETTLE, STATIONARY TRI-LEG

Electric Stationary Model "ACEL" Specifications										
AVAILABLE KW			AMPS PER LINE							
Model #	STD	OPT	kW	Phase	208V	220V	240V	380V	415V	480V
ACEL-20	12	n/a	12	1	57.7	54.5	50.0	n/a	n/a	n/a
ACEL-30	15	n/a		3	33.3	31.5	28.9	18.2	16.7	14.4
ACEL-40	18	24	15	1	72.1	68.2	62.5	n/a	n/a	n/a
ACEL-60	18	24, 33		3	41.6	39.4	36.1	22.8	20.9	18.0
ACEL-80	18	24, 33	18	1	86.5	81.8	75.0	n/a	n/a	n/a
				3	50.0	47.2	43.3	27.3	25.0	21.7
ACEL-100	24	33	24	3	66.6	63.0	57.7	36.5	33.4	28.9
			33	3	91.6	86.6	79.4	50.1	45.9	39.7

Dimensions																
MODEL	SHIPPING WEIGHT	CAPACITY	UNITS	A	B	C	D	E	F(2")	F(3")	G(2")	G(3")	H	J	K	L
ACEL-20	196 lbs [89 kgs]	20 gallons 76 litres	inches mm	21 533	18 457	38 965	23.75 629	18.5 470	14.75 375	15.5 394	18 457	17.5 445	14 356	21 533	60.5 1537	16.75 425
ACEL-30	226 lbs [103 kgs]	30 gallons 114 litres	inches mm	24 610	20 508	38 965	27.75 705	20 508	16 406	16.5 419	15.75 400	15.25 387	12.5 318	19 483	63.5 1613	18.312 465
ACEL-40	255 lbs [116 kgs]	40 gallons 151 litres	inches mm	26 650	22.5 572	38 965	29.75 756	21 533	17 432	18 457	13.5 343	13 330	9 229	17 432	65 1651	19.938 506
ACEL-60	390 lbs [177 kgs]	60 gallons 227 litres	inches mm	29.5 746	26 660	42 1047	33.75 857	19 483	18 457	19.25 489	14 356	13.5 343	11 280	17.25 438	75 1905	23.125 587
ACEL-80	445 lbs [202 kgs]	80 gallons 303 litres	inches mm	33 838	28 711	45 1143	36.75 933	20.5 521	19.5 495	20.5 521	15 381	14.5 368	12.75 324	18 458	81 2058	26.25 667
ACEL-100	480 lbs [218 kgs]	100 gallons 379 litres	inches mm	35.5 902	30 762	48 1219	40 1016	22 559	21.5 546	22.5 572	15 381	14.5 368	13 330	20.5 521	87 2210	29.438 748

Notes:
 Electrical connection to be as specified on data plate.



MM6222-1105

OVENS

VULCAN**VC44E SERIES
DOUBLE DECK ELECTRIC CONVECTION OVENS**

Model VC44ED
Shown with optional casters

**SPECIFICATIONS**

Double section, electric convection oven, Vulcan-Hart 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 22 $\frac{1}{8}$ "d x 20"h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28 $\frac{1}{4}$ " x 20 $\frac{1}{2}$ ". 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 $\frac{1}{2}$ 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:

40 $\frac{1}{4}$ "w x 41 $\frac{1}{8}$ "d (includes motor & door handles) 37 $\frac{3}{4}$ "d (includes motor only) x 70"h on 8" legs.

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

- 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.
- $\frac{1}{2}$ H.P. two speed oven blower-motor.
- Moisture vent damper control.
- 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.

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

O V E N S



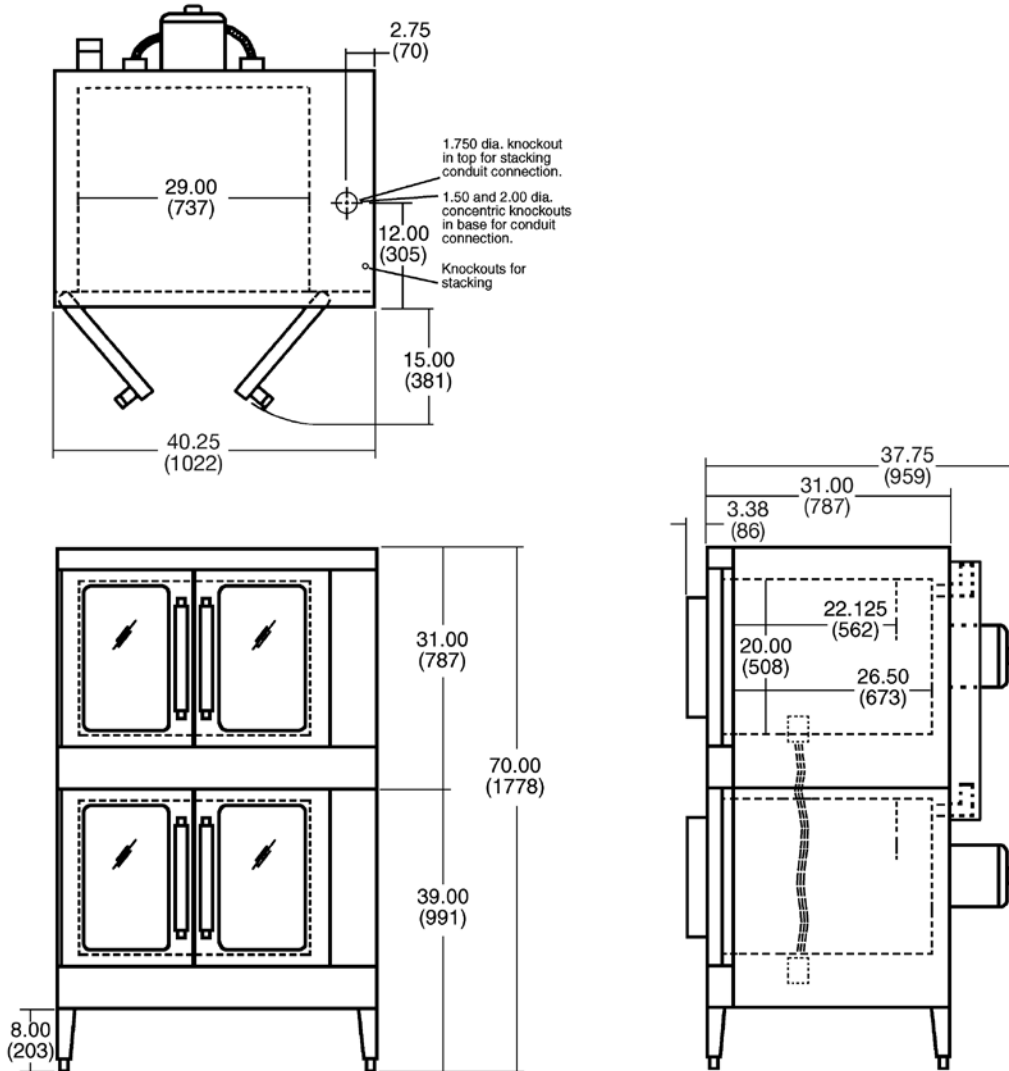
VC44E SERIES
DOUBLE DECK ELECTRIC CONVECTION OVENS

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	
					208 VOLT			240 VOLT			480 VOLT			208V	240V	WITH SKIDS & PACKAGING		WITHOUT SKIDS & PACKAGING	
		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



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


BDO-100-E

MODEL BDO-100-E

Full-Size Electric Convection Oven



Project _____

Item No. _____

Quantity _____

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions.

All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Tubular chrome handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- 1" solid block plus 1" mineral fiber insulation for a total of 2" of insulation

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (16 gauge)
- Single inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior lights

OPERATION

- Three tubular heaters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan

STANDARD FEATURES

- SSM - Solid state manual control with 60 minute electro-mechanical timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Two year parts and one year labor warranty*

* For all international markets, contact your local distributor.

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs/casters/stands:**
 - 6" (152mm) seismic legs
 - 6" (152mm) casters
 - 4" (102mm) low profile casters (double only)
 - 25" (635mm) stainless steel stand w/rack guides
 - 29" (737mm) stainless steel, fully welded open stand with pan supports
- Extra oven racks
- Flue connector
- 480 VAC

OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- Solid stainless steel doors

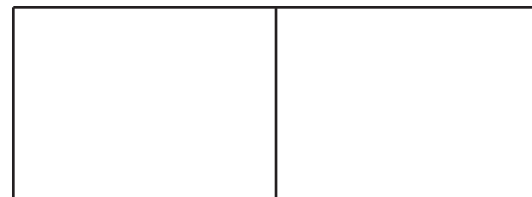


BLODGETT OVEN COMPANY

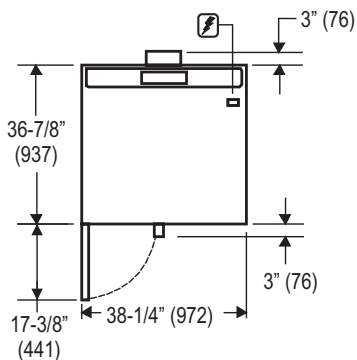
www.blodgett.com • 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183



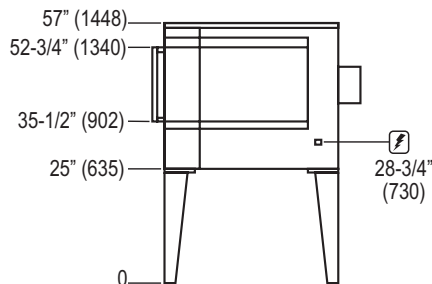
BDO-100-E



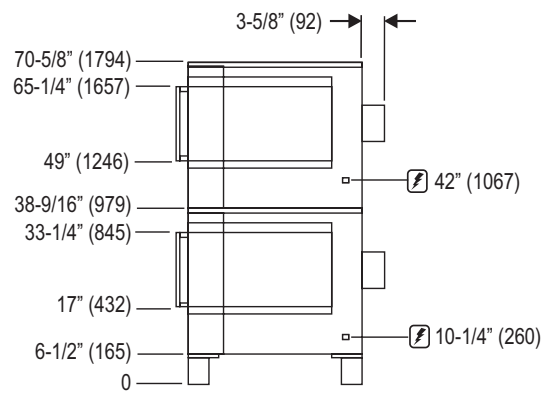
APPROVAL/STAMP



TOP VIEW



SINGLE



DOUBLE

SHORT FORM SPECIFICATIONS: Provide Blodgett full-size convection oven model BDO-100-E, (single/double) compartment. Each compartment shall have a fully welded angle iron frame. Interior shall have fully covered porcelainized steel liner and shall accept five 18" x 26" standard full-size bake pans in left-to-right position. Doors shall be stainless steel with dual pane thermal glass with chrome plated handle and dependent operation. Unit shall be electrically heated with three tubular heaters. Air in baking chamber distributed by dual inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector switch, electromechanical thermostat, 200 - 500°F (93-260°C), and 60-minute timer. Provide options and accessories as indicated.

DIMENSIONS:

Floor space 38-1/4" (972mm) W x 36-7/8" (936mm) L
 Product clearance 1/2" from combustible and non-combustible construction
 Interior 29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D

If oven is on casters:

Single Add 4-1/2" (114mm) to all height dimensions
 Double Dimensions do not change
 Double Low Profile Subtract 2-1/2" (64mm) from all height dimensions

POWER SUPPLY:

208 VAC	60 Hz.	1 phase	11kW	51/0/51 amperes
208 VAC	60 Hz.	3 phase	11kW	31/29/29 amperes
220/240 VAC	60 Hz.	1 phase	11kW	44/0/44 amperes
220/240 VAC	60 Hz.	3 phase	11kW	26/24/24 amperes
480VAC*	60 Hz	3 phase	11kW	14/13/13 amperes

* At an additional charge

MAXIMUM INPUT:

Single 11KW
 Double 22KW (11KW each section)

MINIMUM ENTRY CLEARANCE:

Uncrated 32-1/4" (819mm)
 Crated 37-3/4" (959mm)

SHIPPING INFORMATION:

Approx. Crated Weight:

Single: 480 lbs. (218 kg)
 Double: 960 lbs. (435 kg)

Crate sizes:

37" (940mm) x 43" (1092mm) x 53" (1346mm)

NOTE: The company reserves the right to make substitutions of components without prior notice

BLODGETT OVEN COMPANY

www.blodgett.com • 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183



Item # _____

Job _____

Metro C5 1 Series Non-Insulated Heated Holding and Proofing Cabinets

- **Control:** Three holding modules are available. All feature an easy-to-read digital thermometer, recessed control dials, a master on/off switch, and power indicator lights.
 - **Combination Module:** At the flip of a switch change from heated holding mode to proofing mode. Individual analog controls for temperature and humidity levels.
 - **Holding Module:** For heated holding applications. Analog temperature control and a passive humidity generation system.
 - **Proofing Module:** For proofing applications only. Individual analog controls for temperature and humidity levels.
- **Performance:** All modules provide fast heat-up and recovery through a thermostatically controlled, forced air heating system.
- **Sizes:** C5 1 Series cabinets are available in Full Height (69³/₄", 1772mm), ³/₄ Height (57³/₄", 1467mm), and ¹/₂ Height (42³/₄", 1086mm) sizes.
- **Doors:** Clear polycarbonate doors provide visibility of the contents of the cabinet without the heat loss associated with opening the door.
- **Capacity:** Three slide styles provide maximum holding capacity.
 - **Universal:** Adjustable wire slides, with SiteSelect™, hold 18"x26" sheet, 12"x20" steam table, 2/1 or 1/1 GN pans, and adjust on 1¹/₂" (38mm) increments.
 - **Lip Load:** Fixed aluminum extrusions hold 18"x26" sheet pans on 1¹/₂" (38mm) increments.
 - **Fixed Wire:** Fixed slides hold 18"x26" sheet table, 2/1 GN, or 1/1 GN pans on 3" (76mm) increments.
- **Removable Module:** All modules are removable, without tools, for easy cleaning of the cabinet interior. Future module upgrades or changes can occur without cabinet body replacement.
- **Reliability:** Reliability and durability are designed into every C5. High quality components provide a long life of worry-free use.



Full Height
Fixed Slides
Holding Module



¹/₂ Height
Fixed Slides
Combination Module



³/₄ Height
Fixed Slides
Combination Module



C5 1 Series Non-Insulated Heated Holding and Proofing Cabinets

13-91



1 Series Removable Control Modules

- **Holding Module:** Hot holding at higher temperatures without moisture control.
- **Proofing Module:** Proofing at lower temperatures. Heat and moisture control for proofing applications.
- **Combination Module:** Hot holding and proofing. Moisture control at lower temperatures (proofing).



InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com



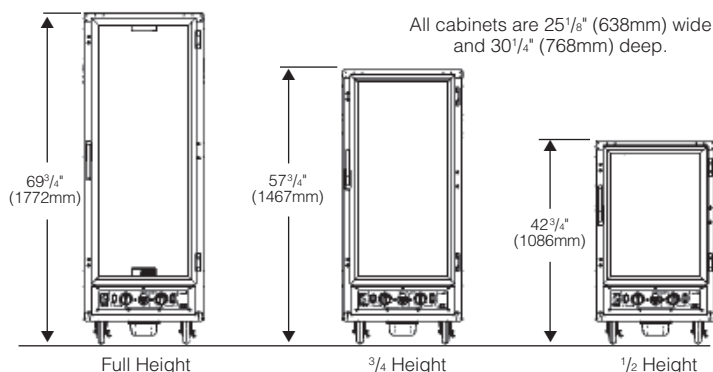
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C5 1 Series Non-Insulated Heated Holding and Proofing Cabinets



C5 1 Series Non-Insulated Heated Holding and Proofing Cabinets

Specifications



- Cabinet Material:** .063" (1.8mm) aluminum, natural interior, brushed exterior with .125" (3.2mm) aluminum chassis.
- Casters:** Four casters with 5" (127mm) donut neoprene wheel, double ball bearing swivel, ball bearing axel, nickel plated, two with brake.
- Clear Doors:** Extruded aluminum powder coated frame with .090" (2.3mm) polycarbonate window.
- Hinges:** Field reversible, double hinged, 180° swing, with long-life nylon bearings.
- Gaskets:** High temperature, door mounted, Santoprene gaskets.
- Latches:** Polymer, high-strength, magnetic pull latch with lever-action release.
- Universal Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, adjustable on 1 1/2" (38mm) increments.
- Lip Load Slides:** 1 1/2"x1 1/2"x.063" (38x38x1.8mm) extruded aluminum channel slides, 1 1/2" (38mm) fixed spacing.
- Fixed Wire Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, welded on 3" (76mm) spacing.
- Drip Trough:** Smooth polymer drip trough with catch pan.
- Holding Modules:** Removable without tools, digital thermometer, recessed control dials, master on/off switch, "Power On" light, water pan, ball bearing blower forced air system, 7 1/2' cord, UL, CUL, and NSF Listed.

Electrical and Performance:

- Combination Module:** 2000 Watt, 120 Volts, 60 Hz., single phase, 16.7 Amps. 80°F to 190°F operating temperature range. 95% RH at 95°F. NEMA 5-20P plug.
- Holding Module:** 2000 Watt, 120 Volts, 60 Hz., single phase, 16.7 Amps. 80°F to 190°F operating temperature range. NEMA 5-20P plug.
- Proofing Module:** 1440 Watt, 120 Volts, 60 Hz., single phase, 12 Amps. 80°F to 120°F operating temperature range. 95% RH at 95°F. NEMA 5-15P plug.
- Slide Capacities:**

Cabinet Size	Universal Wire Pan Capacity**		Lip Load Pan Capacity		Fixed Wire Pan Capacity	
	Slide Pairs Provided	Max.*	18"x26"	12"x20"x2.5" GN 1/1	18"x26"	12"x20"x2.5" GN 1/1
Full Height	18	37	18	34	18	34
3/4 Height	14	29	14	26	14	26
1/2 Height	8	17	8	16	8	16

*Maximum number of slide pairs @ 1 1/2" spacing. Additional slide pairs ordered separately.
 **Capacity based on standard number of slides provided.

Cabinet Height
 9 = Full Height
 7 = 3/4 Height
 5 = 1/2 Height

Module Type
 C = Combination
 H = Heated Holding
 P = Proofing

Slide Type
 U = Universal Wire
 4 = Fixed Wire
 L = Lip Load Aluminum

C5 19 - CFC - U

- For Combination and Holding Module Cabinets (120V, 16A, 60Hz, 2000W)
- For Proofing Module Cabinets (120V, 12A, 60Hz, 1440W)
- Door Style
 FC = Full Length Clear

Export Model Number Description

C5 19 - CXFC - U

- Add "X" for Export Cabinets
- For Combination and Holding Modules (220-240V, 7.6-8.3A, 50/60Hz, 1681-2000W)
- For Proofing Modules (220-240V, 5.5-6A, 50/60Hz, 1210-1440W)

Models with Accessories or Options

C5 19 - CFC - UA

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

Options/Accessories

- Small Item Shelf (C5-SHELF-S)
- Stainless Steel Legs (C5-SSLEGS)
- Universal Slide Pair, Chrome (C5-USLIDEPR-C)
- 6" Casters (C5-6CASTER)
- Rear Rigid Casters (C5-5RDGCSTR)
- Travel Latch (C5-TRVL)
- Flush Door Latch (C5-LATCHFLUSH-1)
- Rear Push Handle (C5-RHANDLE)
- Perimeter Bumper (C5-PERMBUMP-1)
- Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
- Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
- Factory Left-Hand Hinging (DD3768)
- Stainless Steel Universal Slides (please call)

Metro Heated cabinets are for hot food holding applications only.

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



InterMetro Industries Corporation


North Washington Street • Wilkes-Barre, PA 18705 • 570.825.2741
 Fax: 800.638.9263 (East Coast/Canada) • Fax: 800.638.3292 (West Coast)

FOR PRODUCT INFORMATION/CUSTOMER SERVICE:
 U.S./Canada/Latin America: 1.800.992.1776 • Europe: +31.76.587.7550
 Asia/Pacific: +65.6567.8003 • Middle East/Africa: +971.4.811.8286

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

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 TRUE FOOD SERVICE EQUIPMENT, INC. 2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: _____	A/A #
	Location: _____	SIS #
	Item #: _____ Qty: _____	
Model #: _____		

Model:
T-23PT

T-Series:
Pass-Thru Solid Swing Door Refrigerator



T-23PT

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

Bottom mounted units feature:

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




ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-23PT	1 fr / 1bk	3	27	32 1/8	78 3/8	1/3	115/60/1	7.6	5-15P	9	325
			686	816	1991	1/3	230-240/50/1	3.7	▲	2.74	148

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

▲ Plug type varies by country.

	APPROVALS: _____ _____	AVAILABLE AT: _____ _____
8/16 Printed in U.S.A.		

Model:
T-23PT

T-Series:
Pass-Thru Solid Swing Door Refrigerator



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

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

CABINET CONSTRUCTION

- Exterior - Stainless steel. Anodized quality aluminum ends and top.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

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

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 22 7/8" L x 23 1/4" D (582 mm x 591 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

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

MODEL FEATURES

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

ELECTRICAL

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



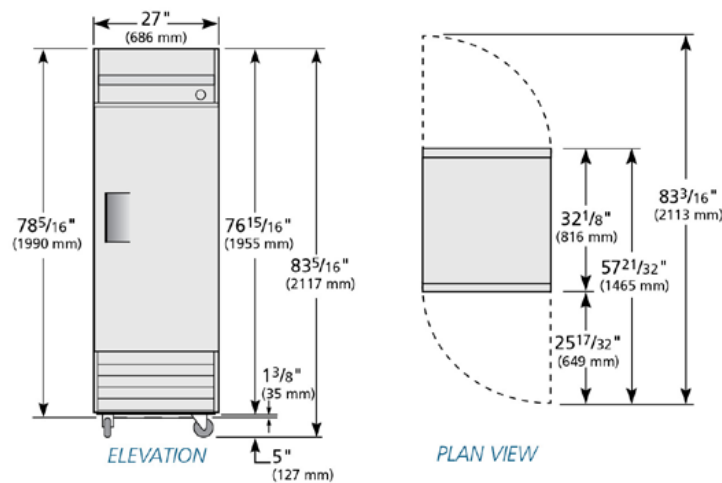
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Alternate door hinging (factory installed).
- Additional shelves.
- Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Full door bun tray rack. Holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).

PLAN VIEW



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

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



Model	Elevation	Right	Plan	3D	Back
T-23PT	TFEY53E	TFEY53S	TFEY53P	TFEY533	

TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truefmfg.com

PASS-THRU REFRIGERATOR

Model: 1R-PT

1-Section Pass-Thru Refrigerator

1R-PT - Stainless steel front, aluminum end panels and interior
 1R-SA-PT - Stainless steel exterior, aluminum interior
 1R-SS-PT - Stainless steel exterior and interior
Designed to maintain NSF-7 temperatures in 100°F ambient.



Options and Accessories

(upcharge and lead times may apply)

Additional epoxy-coated steel shelves	Pan slide assemblies
Chrome or stainless steel shelves	Reach-In
Heavy-duty pilaster strips	Shallow depth
Rehinging of doors (consult factory)	Hinged glass doors
Expansion valve system	Increased refrigeration systems
Wine display	Special electrical req. (consult factory)
Adjustable legs	Correctional Facility Options
Digital thermometer	• One way security screws
Remote models	• Locking hasp (lock not included)
Custom laminates	• Stainless steel mesh cover
Half doors	• Coverless hinges

Consult factory for other model configurations, options and accessories.

Continental
 Refrigerator

Toll-Free: 800-523-7138
 Phone: 215-244-1400
 Fax: 215-244-9579

539 Dunksferry Road
 Bensalem, PA 19020
www.continentalrefrigerator.com

Project Name:

Model Specified:

Location:

Item No:

Quantity:

AIA #:

SIS #:

Standard Model Features

REFRIGERATION SYSTEM

Environmentally-safe R-134a refrigerant

Self contained, performance-rated refrigeration system

Automatic, electric condensate evaporator

CABINET ARCHITECTURE

3" non-CFC polyurethane foam insulation

Smooth, polished chrome workflow door handles

Cam action, lift off hinges

Self-closing doors

Magnetic snap-in door gaskets

Cylinder lock in door

Heavy-duty, epoxy-coated steel shelves

5" casters

MODEL FEATURES

LED interior lighting

External dial thermometer

Energy saving switch for door heaters

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cu. ft.)	20 (566 cu l)
Width, Overall (in.)	26 (660 mm)
Depth, Overall (in.) (incl. handles)	38 3/4 (984 mm)
Depth [less doors] (in.)	32 (813 mm)
Depth [doors open 90°] (in.)	79 (2007 mm)
Clear Door Width (in.)	19 3/8 (492 mm)
Clear Door Height (in.)	58 5/8 (1489 mm)
Height, Overall (in.) (incl. 5" casters)	82 1/4 (2096 mm)
No. of Door(s)	2
No. of Shelves	3
Shelf Area (sq. ft.)	20.4 (1.9 sq m)
Tray Slide Capacity	24

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/4
Capacity (BTU/Hr)*	1940

ELECTRICAL DATA

Voltage (int'l)	115/60/1 (220/50/1)
Feed Wires (incl. ground)	3
Total Amps (int'l)	5.8 (3.8)
10 ft. Cord/Plug [attached] (int'l)	Yes (No)

SHIPPING DATA

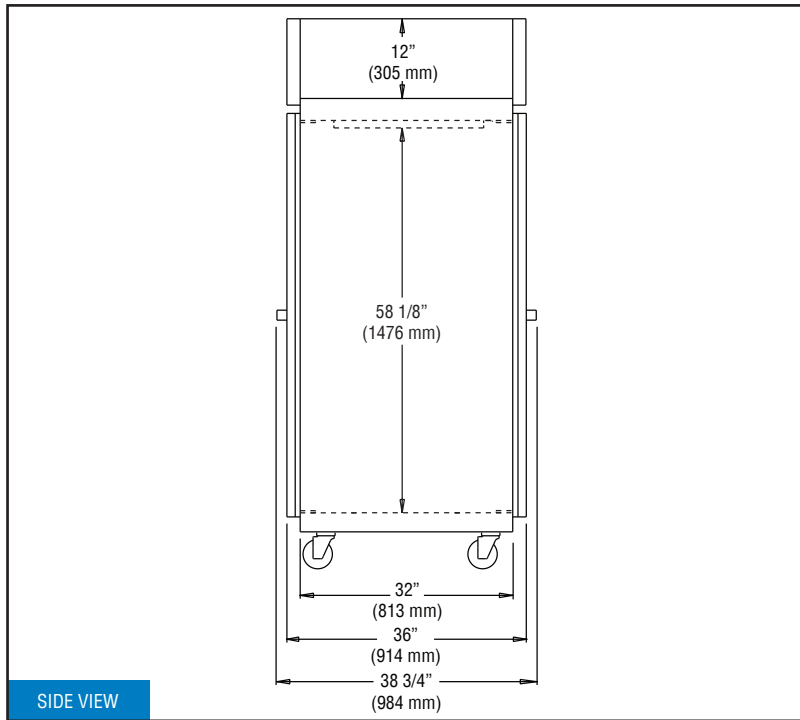
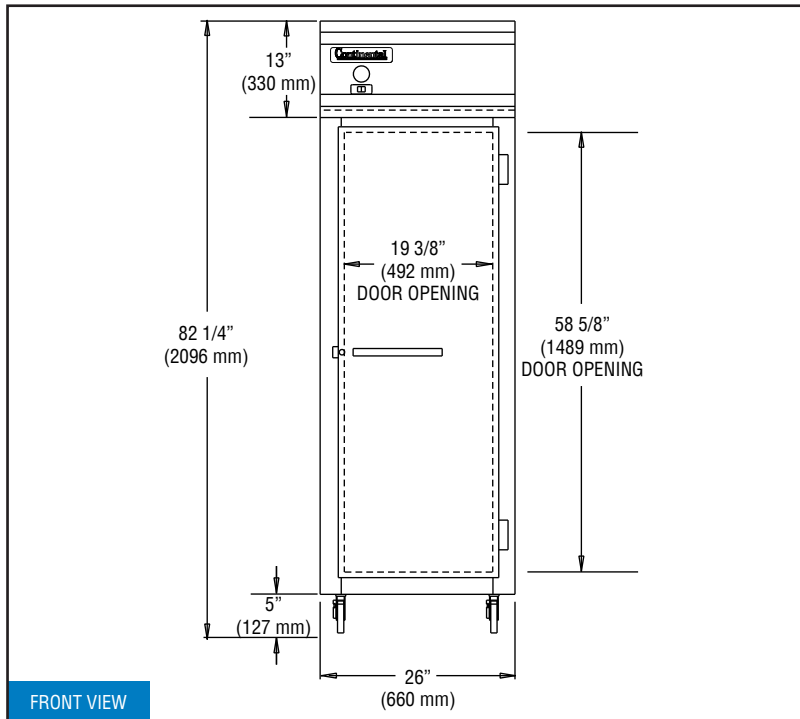
Height - Crated (in.)	85 1/2 (2172 mm)
Width - Crated (in.)	31 5/8 (803 mm)
Depth - Crated (in.)	42 (1067 mm)
Volume - Crated (cu. ft.)	65 (1841 cu l)
Weight Std - Crated (lbs.)	340 (154 kg)
Weight SS - Crated (lbs.)	400 (181 kg)
Weight Std - Uncrated (lbs.)	240 (109 kg)
Weight SS - Uncrated (lbs.)	300 (136 kg)

* Rating @ +25°F evaporator, 90°F ambient
 Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug (varies by country)

Model Plan Views



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Due to our continued efforts in developing innovative products, specifications subject to change without notice.



MADE IN THE U.S.A.

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IMPORTANT NOTE: If the cabinet is located directly against a wall and/or under a low ceiling, a minimum clearance of 12" is required.