



Heated Cabinet/Proofer

- Piper's aluminum heated cabinets/proofer are designed with features to make your operation efficient
- Controls can be easily accessed at the front of the cabinet without opening the doors
- Entire heater unit can be removed for cleaning and maintenance
- Holds (34) 18" x 26" pans
- One year parts and labor warranty
- 21 $\frac{3}{8}$ " w. x 31" d. x 68 $\frac{1}{8}$ " h., channels spaced on 1 $\frac{1}{2}$ " centers with $\frac{3}{8}$ " ledge
- 120V, 1500 watts

934-H



PIPER PRODUCTS
SERVOLIFT EASTERN
 BUILT TO LAST

Cook & Hold Oven

- The Chef System Cook & Hold Oven roasts meat, poultry and fish, to juicy tenderness...and holds the flavor until ready to serve.
- Exclusive Roast-Air™ process, Chef System uses radiant and convection heat that browns naturally, tenderizes and holds natural juices, creating distinctive and tasteful entrees
- Holds 5 pans
- 26 $\frac{1}{4}$ " w. x 34 $\frac{7}{8}$ " d. x 34" h. w/standard casters
- Cabinet opening: 18 $\frac{1}{4}$ " w. x 20 $\frac{1}{2}$ " h.
- One year parts and labor warranty
- 120/60/1 or 208/240/60/1

CS2-5



Blast Chiller/Shock Freezer

- Monoblock construction
- Stainless steel top, sides, doors
- Stainless steel feet - 2" with adjustable height
- Electronic control board with display, showing the status of the appliance in every moment
- Microprocessor is able to memorize till 100 programs
- Self-closing doors
- Polyurethane insulation, HCFC-free
- Anti-condensation heating element in the body
- Full length ergonomic handle
- R404A refrigerant
- 31.10" w. x 27.56" d. x 33.46" h.
- 208-240V, 1 Ph., 60 Hz.

RCM051S

Impinger Ovens

Fusion™ Conveyor Toasters

Dome-shaped reflector bounces heat in a focused manner, and watt distribution along the heater's length allows concentration of heat where it is most needed. Fully adjustable for faster toasted foods thanks to better convection and focused heat.

- Stainless steel finish standard, optional colors available
- Self-contained and conveyORIZED
- Designed for countertop use and must be used with the appropriate 4" legs for proper cooling
- Energy saving "sleep" mode
- Cool-Skin exterior stays cool to the touch during operation
- Air curtain prevents heat loss
- Convenient controls include four programmable buttons/pre-sets with a "manual" cook setting mode, conveyor direction control and sleep mode switch
- Intensity is adjustable from 0.0 to 10.0
- Flexible stainless steel conveyor belt has the capacity for 14" wide product and a travel distance of 40¼", of which 21" is in the chamber
- Conveyor speed is adjustable from 15 seconds to 5 minutes cooking time
- Removable crumb trays for ease of cleaning



2040 208/240V, 1 Phase
2041 208/240V, 3 Phase



Impinger® Ovens

The Lincoln® Impinger® oven will bake, cook, reheat and finish virtually any food item up to two to four times faster than other conventional ovens - at lower temperatures, in less space and at less cost. Even a small oven can greatly increase hourly output over a deck oven. This means faster service for your customers and greater profits for you.

Countertop Impinger® Ovens

- This impinger puts large oven capacity almost anywhere you need it
- The Impinger Countertop cooks just like the larger Impinger models and can be stacked two high
- In most applications it requires no venting
- Bakes 144 chocolate chip cookies or 14 large pizzas per hour
- Capacity equal to a half size convection oven or up to five microwave ovens
- 16" conveyor capacity
- 49¾" l. x 31¾" d. x 18" h.



SHOWN WITH OPTIONAL EXTENDED 50" CONVEYOR

1301/1353 208V
1302/1353 240V



SHOWN WITH OPTIONAL MOBILE STANDS

Impinger® II Express Ovens

- Front loading, removable conveyor
- Designed for applications where demand is high and floor space is limited
- The 18" conveyor can move as much as one or two deck ovens
- Can be stacked 3 high, maximizing capacity and flexibility
- 56" l. x 46.12" d. x 42" h.

1116-000-U Natural Gas 40,000 BTU, 120V
1117-000-U LP Gas 40,000 BTU, 120V
1130-000-U Electric 10kW, 120/208V



BCX Series Combi Oven

THE NEW BCX SERIES COMBI OVEN FROM BLODGETT - LET OUR DURABILITY PROFIT FOR YOU!

The future of Combi cooking has arrived with the introduction of the NEW BCX-14 Series Combi Ovens. Built with solid, reliable Blodgett construction, the BCX-14 is designed to last for years of rigorous use in the American kitchen. The BCX-14 provides all the features you need to increase production while decreasing your time, labor and maintenance costs.

- User friendly controls - cutting edge technology yet simple to operate
- EXCLUSIVE Steam On Demand which allows you to inject steam at the touch of a button
- Four speed, bi-directional fan to eliminate hot spots and a vent switch to vent the oven cavity at any time
- EXCLUSIVE Time to Delime indicator with semi-automatic deliming
- Four bright halogen lights for superior product visibility
- Detachable core temperature probe for precise probe placement and easy cleaning
- Two step door latch keeps the operator safe from escaping steam. Just turn the handle to left to vent the steam, then to the right to fully open the door
- Dual pane thermal glass window swings open for cleaning between the panes
- No spill, door mounted drip pan keeps your floors dry
- Integrated wash down hose
- Thirteen (13) position rack guides
- Five (5) stainless steel wire shelves
- Pan capacity: (7) full size 18" x 26" bake pans
or (14) 12" x 20" x 2-1/2" steam table pans

BCX-14E Electric, Single Unit

BCX-14G Gas, Single Unit



BCX-14G SHOWN WITH OPTIONAL STAND AND CASTERS

BCX-14E SHOWN WITH OPTIONAL STAND AND CASTERS

DFG-100 Full Size Dual Flow Gas Convection Oven

THE DFG-100 OVEN OFFERS ALL OF BLODGETT'S SIGNATURE FEATURES

- Welded angle iron frame, modular slide out front control panel, double-sided porcelain cavity, triple mounted dependent doors, rigid frame "Blodgett Block" insulation to eliminate hot or cold spots
- Full two-year parts, one year labor warranty, five year limited warranty on door for U.S. & Canada

PLUS YOU GET THE ADVANTAGES OF THESE STANDARD FEATURES

- Stainless steel front, top, and sides
- Standard depth baking compartment - accepts five 18" x 26" standard full size baking pans in left-to-right positions
- Dual pane thermal glass windows encased in stainless steel door frames
- Solid state thermostat with temperature control range of 200-500°F.
- Dual Flow Gas system combines direct and indirect heat
- Solid state manual control (other control options available), with separate dials to control thermostat and timer
- Two-speed, 1/3 hp. convection motor w/ automatic thermal overload protection
- Two speed fan motor (60 Hz only, not available in 50 Hz)
- Triple-mounted pressure lock door design with turnbuckle assembly
- Porcelain door handle with simultaneous door operation
- Solid mineral fiber insulation at top, back, sides and bottom
- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1 1/8" spacing
- Interior lights, two 50 watt commercial bake oven lamps
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Air mixers with adjustable air shutters
- Control area cooling fan
- Adjustable stainless steel legs
- **Blodgett ovens stand the test off time, have a low cost of ownership, and are easy to clean and service**



DFG-100 SHOWN WITH OPTIONAL CASTERS

DFG-100

Steamers, Ranges & Skillets

Eco-Tech™ Steamers

Most hassle-free steamer you'll ever install!

- Simply hook up to your power
- No need for a water filter, water connection or drain
- Fill the Eco-Tech™ with 2½ gallons of water, and minutes later you're ready to cook
- Early warning light lets you know when to add water, while an audible alert sounds before the generator is empty
- Choose from 3 or 6 pan models
- Comes standard with a removable drip trough and drain pan, power saver mode switch, steam & hold capability and 4" adjustable feet
- Both models available in the following electrical configurations: 208, 220, 240 and 480 volts; 1 and 3 phase

SUPERIOR PERFORMANCE: The Eco-tech™ provides faster and better cooking performance than competitive models. It virtually eliminates flavor transfer because of its unique design. It even has a constant steam mode and idle mode for quick recovery.

EASY TO MAINTAIN: Designed for reliability, with easy maintenance and serviceability built in. Does not require daily delimiting.

ET-3E	Holds 3 pans	6 kW input	24" w. x 30" d. x 21½" h.
ET-6E	Holds 6 pans	9 kW input	24" w. x 30" d. x 28" h.



**ET-6E
SHOWN ON OPTIONAL
STAND WITH CASTERS**



Gas Range

- 6 burner range • Stainless steel front, ledge, sides, backguard & shelf
- Chrome plated rack with support rack guides allowing up to four rack positions
- Exclusive double-venting beneath stainless steel high back shelf to reduce heat build-up
- "No Burn-Zone" to reduce burn stains on stainless steel back
- 35,000 BTU lift-off burner heads (40,000 BTU on request) with built-in pilot shield for high performance cooking and easy cleaning
- 12" x 12" heavy duty cast iron section grates remove easily & safely
- Cast-in bowl directs heat to the cooking surface
- Grate design allows pots to slide from section to section
- 6" wide stainless landing ledge provides a functional working area
- 30" w. oven is porcelainized on 5 contact surfaces for easy cleaning
- 36" w. x 29½" d. x 56½" h.



**MF-R6
SHOWN WITH
OPTIONAL
CASTERS**



UniVerse Plus Tilting Skillets™

Add convenience and versatility to your kitchen by enabling you to cook several different ways from one compact unit!

- Ideal for soups, pancakes, stir-fry and more
- Add a new level of efficiency to any medium-to-large scale foodservice operation
- Available in gas or electric inputs in 30 or 40 gallon sizes
- All come in marked 5-gallon increments
- Heavy-duty hinged assist cover with condensate vent is also included
- Motorized or manual tilt mechanism, easy-pour lip design, removable grease strainer and 60-minute timer





SHOWN WITH
OPTIONAL CASTERS

Bronze Convection Oven

- Single – 55" standard height
- 54,000 BTU
- Uni-body construction
- "Plug and Play" controls
- Fully front serviceable
- Double sealed dependent doors
- Patented Jet Stream burner system
- Hot surface ignition system
- 24/7 Warranty



COMBINING COOKING TECHNOLOGIES, WHEN APPLIED APPROPRIATELY, WILL RESULT IN HIGH QUALITY FOOD PRODUCTS, REDUCED COOK TIMES AND REDUCED STEPS IN PREPARATION. CONVECTION AND MICROWAVE COOKING HAVE BOTH PROVEN THEMSELVES AS STAND ALONE TECHNOLOGIES. HOWEVER, WHEN BOTH ARE USED SIMULTANEOUSLY, THE OPERATOR PRODUCES FOOD IN A REDUCED TIME FRAME THAT HAS A BETTER APPEARANCE.

SilverStar Convection Oven

- Single – 55" standard height/Double – 64" standard height
- 72,000 BTU
- Stainless steel front, top, sides
- Uni-body construction
- "Plug and Play" controls
- Interior light
- Fully welded door frames
- Fully front serviceable
- Double sealed dependent doors
- Patented Jet Stream burner system
- Hot surface ignition system
- 24/7 Warranty

SHOWN WITH
OPTIONAL CASTERS



SHOWN WITH
OPTIONAL CASTERS

Marathoner Gold Convection Oven

- Single – 55" standard height/Double – 64" standard height
- 90,000 BTU
- Stainless steel front, top, sides
- Stainless steel rear jacket
- Uni-body construction
- "Plug and Play" controls
- Fully welded door frames
- Fully front serviceable
- Double sealed dependent doors
- Patented Jet Stream burner system
- Hot surface ignition system
- Interior lights
- 24/7 Warranty



Combi-Oven Steamers

Convotherm by Cleveland Combi Oven-Steamers

FEATURING THE "ADVANCED CLOSED SYSTEM +3"



COOKING MODES:

- Hot Air • Retherm • "Delta T" slow cooking
- Steam • "Cook & Hold" • "Crisp & Tasty" • Combi

PRODUCT FEATURES:

- Efficient heating system provides fast heat up times
- Advanced closed system with "Crisp & Tasty" de-moisturizing feature
- Polished cooking compartment with coved corners for easy cleaning
- Hinged fan guard and hinged removable pan racks
- Space saving, easy to close "Disappearing Door"
- Door latch with safety vent position and wear-free door switch
- Vented, double glass door with integrated door stop
- Easy to change, press-fit door seal
- Oven light with shock resistant safety glass
- Multipoint core temperature probe
- Easy to use electronic controls for all operational functions
- Self diagnostic system with full text message display
- Easy to understand menu icons with bright graphics display
- User friendly selector dial
- Exclusive "Smart Key" for selecting option settings
- Digital controls for temperature, time and core probe settings
- Eight (8) "Press & Go" one step, recipe start buttons
- Cook book library for up to 250 stored recipe programs, each recipe capable of 20 steps
- Smooth action hand shower for compartment cleaning

GAS AND ELECTRIC BOILERLESS MODELS

- Fully insulated cooking compartment for maximum energy savings
- Injection system for steam
- Auto reversing convection fan for even heat distribution

GAS AND ELECTRIC STEAM GENERATOR MODELS

- Fully insulated steam generator and cooking compartment for maximum energy savings
- Two (2) speed auto reversing convection fan for even heat distribution
- Built-in automatic rinse system
- Automatic fill and water level control
- Automatic generator drain



OES-6.20

- Capacity: Seven (7) - 18" x 26" full size sheet pans
Fourteen (14) - 12" x 20" x 2 1/2" pans
- Includes three (3) 26" x 20" wire shelves

- OES-6.20** Electric, Boilerless
- OEB-6.20** Electric, With Steam Generator
- OGS-6.20** Gas, Boilerless
- OGB-6.20** Gas, With Steam Generator



OEB-10.10

- Capacity: Ten (10) - 12" x 20" x 2 1/2" pans
- Includes three (3) 26" x 20" wire shelves

- OES-10.10** Electric, Boilerless
- OEB-10.10** Electric, With Steam Generator
- OGS-10.10** Gas, Boilerless
- OGB-10.10** Gas, With Steam Generator



OEB-20.20

- Capacity: Twenty (20) - 18" x 26" full size sheet pans
Forty (40) - 12" x 20" x 2 1/2" pans
- Includes six (6) 26" x 20" wire shelves

- OES-20.20** Electric, Boilerless
- OEB-20.20** Electric, With Steam Generator
- OGS-20.20** Gas, Boilerless
- OGB-20.20** Gas, With Steam Generator

SteamChef™ Electric Counter Type Convection Steamers

- Easy-to-clean open “boilerless style” electric steam generator
- Fan forced convection steam with KleanShield™ cooking compartment design – eliminates foaming and avoids contamination of the reservoir water • Automatic water fill
- High temperature safety shut-off
- Comes standard with SureCook compartment controls, 60 minute electro-mechanical timer with load compensating feature, LED indicator lights for SureCook cycle, power on and reset • Timed and manual bypass switch for constant steaming
- Exclusive SteamChef™ automatic drain control
- Heavy-duty 4” skid resistant stainless steel adjustable legs with flanged feet



22CET3.1

- 22CET3.1** Holds up to (3) 2½” d. Full-size Steam Table Pans, 9 kW
22CET6.1 Holds up to (6) 2½” d. Full-size Steam Table Pans, 13.5 kW

OPTIONAL STAINLESS STEEL EQUIPMENT STANDS

- ES222834** 34” high, Economy Stand, Holds One 22CET3A
ES222834PR 34” high, Deluxe Stand with Bottom Shelf and One Set of Pan Racks, Holds One 22CET6

STACKING STANDS AVAILABLE FOR MOUNTING TWO STEAMCHEF™ STEAMERS

SteamCraft® Ultra Convection Steamers

THE MOST ADVANCED COUNTER TYPE CONVECTION STEAMER IN THE INDUSTRY!

- Ideal for restaurants and cafeterias or hospitals
- Heavy duty stainless steel construction • Electric or gas steam generator
- Gas model includes 4” stainless steel adjustable legs
- Easy access generator cleaning port
- Standard with 60 minute electro-mechanical timer and switch for manual operation
- Main power on/off switch • Automatic generator drain
- Unique patented steam cooking distribution system
- Patented automatic remote probe type water level control
- Exclusive “Cool to the Touch” two-piece compartment door design



21CET16
SHOWN WITH
OPTIONAL ELECTRONIC
TIMER

ELECTRIC

- 21CET8** Holds up to (3) 2½” d. Full-size Steam Table Pans, 8.5 kW
21CET16 Holds up to (5) 2½” d. Full-size Steam Table Pans, 16.5 kW

GAS

- 21CGA5** Holds up to (5) 2½” d. or (10) 1” d. Full-size Steam Table Pans, 75,000 BTU

OPTIONAL STAINLESS STEEL EQUIPMENT STANDS

- ES21301** 34” high, with Bottom Shelf and One Set of Pan Racks, Holds One 21CET8 or 21CET16 or 21CGA5 Steamer
ES21305 Holds Two 21CET8 Steamers
ES2446 Includes Bottom Shelf and One Set of Pan Racks, Holds Two 21CET8 or One 21CET8 and One 21CET16, or Two 21CET16 Steamers

Steamcraft® Gas Steamers

- Durable 14 gauge stainless steel construction for compartment door, cavity and steam generator
- Two 60 minute timers and switches for manual operation
- Main power On/Off switch • Automatic drain • Condensate drip trough
- Unique patented steam cooking distribution system
- Exclusive “Cool to the Touch” two-piece compartment door design
- Total Capacity: (10) 2½” d. full-size steam table pans
- NSF certified 6” stainless steel legs



- 24CGA10 STEAMCRAFT® ULTRA 10**
 • Pressureless vertical atmospheric steam generator
 • 125,000 BTU input

- 24CGP10 STEAMCRAFT® POWER 10**
 • High efficiency forced air gas-fired boiler – produces 180 lb. of steam per hour
 • 10-12 PSI operating generator pressure
 • 240,000 BTU input

OPTIONAL ELECTRONIC TIMER WITH LOAD COMPENSATING FEATURE IS AVAILABLE.



24CGA10
SHOWN WITH
OPTIONAL ELECTRONIC
TIMER



Convection Steamers

Cleveland Classic Series Convection Steamers

- 24" wide modular cabinet base with hinged door
- NSF Certified 6" stainless steel legs
- Pressureless cooking with forced convection steam permits doors to be opened while cooking continues
- Solid state controls operate water level and safety functions
- Each compartment is equipped with a 60 minute mechanical timer, separate bypass switch for constant steaming and a cold water condenser for superior cooking results
- Instant steam standby mode holds generator at steaming temperature
- Steam generator automatic water fill on start up and automatic generator drain at shutdown
- Separate main power switch for "On/Off"
- Durable 14 gauge stainless steel cooking compartment door and steam cooking cavity
- Cold water condenser for each compartment maintains a dry steam
- Exclusive "cool to the touch" compartment door design with stainless steel slam/latch door latch mechanism
- Left hand door hinging: compartment doors hinged left, controls on the right
- Each compartment holds up to (3) 2½" d. full-size steam table pans

24-CGM-200 200,000 BTU Gas Fired Steam Generator with Nickelguard™

24-CEM-24 24 kW Electric Steam Generator

OPTIONAL ELECTRONIC TIMER WITH LOAD COMPENSATING FEATURE IS AVAILABLE



24-CEM-24



ConvectionPro XVI® Convection Steamers

- 36" wide modular cabinet base with hinged door
- Heavy duty stainless steel base frame
- NSF Certified 6" stainless steel legs
- Pressureless cooking with forced convection steam permits doors to be opened while cooking continues
- Solid state controls operate water level and safety functions
- Each compartment is equipped with a 60 minute mechanical timer, separate bypass switch for constant steaming and a cold water condenser for superior cooking results
- Audible and visual signals for cycle completion and steam shut-off
- Durable 10 gauge stainless steel cooking compartment door and steam cooking cavity
- Insulated cooking compartments
- Each compartment holds up to (8) 2½" d. full-size steam table pans or (4) 12" x 18" bun pans

36-CGM-16-300 300,000 BTU Gas Fired Steam Generator with Nickelguard™

36-CEM-16-48 48 kW Electric Steam Generator

OPTIONAL ELECTRONIC TIMER WITH LOAD COMPENSATING FEATURE IS AVAILABLE



36-CGM-16-300

SHOWN WITH OPTIONAL ELECTRONIC TIMER



SteamCraft® Gemini™ Pressureless Steamers

- Twin, independent steam generators – each steam-cooking compartment is independently operated and controlled by a separate stainless steel steam generator
- Gas-fired models have high efficiency independent power burner steam generators
- Electric model has two 8 kW fire bar heating elements per compartment
- Doors hinged left and the controls on the right
- Easy access cleaning port
- Generator cleaning light
- Generator steam standby mode
- Each compartment has one, 60-minute electro-mechanical timer with "Sure-Cook" load compensating feature. Manual bypass switch for constant steaming
- 14 gauge stainless steel construction for compartment door, cooking cavity and steam generator
- Exclusive Gemini drain/power control system: ½" "ball valve" type drain that controls main power on/off and automatically fills generator (located on the control panel)
- Brass steam jets distribute steam evenly
- 6" stainless steel adjustable legs with flanged feet
- Compartment steam shut-off switch when door is opened



GAS

24CGA6.2 Each compartment holds (3) 2½" d. full-size pans, 50,000 BTU's per compartment

24CGA10.2 Each compartment holds (5) 2½" d. full-size pans, 72,000 BTU's per compartment

ELECTRIC

24CEA10 Each compartment holds (5) 2½" d. full-size pans, 16 kW per compartment

OPTIONAL ELECTRONIC TIMER WITH LOAD COMPENSATING FEATURE IS AVAILABLE

24CGA10.2



Gas-Fired Stationary Steam Jacketed Kettles

- 2/3 steam jacketed
- Steam jacket permanently filled with treated distilled water
- Support legs with level adjustable feet, flanged for floor bolting
- Precise, consistent temperature control with less than 1°C. temperature variance – ideal for simmering
- Operating temperature range from 145°F. - 260°F. (63°C. - 127°C.)
- “Splash-Proof” solid-state control panel
- Type 304 stainless steel with #4 finish on kettle and supports
- 50 psi steam jacket rating and safety valve
- Spring-assisted cover and 2” tangent draw-off are standard
- Automatic ignition system
- Standard for natural gas operation
- Supplied with cord and plug for 115V operation

ALSO AVAILABLE SHORT SERIES™ WITH LOWER RIM HEIGHTS. ALSO AVAILABLE TILTING.



KGL-25	25 gallon capacity
KGL-30	30 gallon capacity
KGL-40	40 gallon capacity
KGL-60	60 gallon capacity
KGL-80	80 gallon capacity
KGL-100	100 gallon capacity



KGL-40



KEL-40-SH
SHORT SERIES™
SHOWN WITH OPTIONAL HOT & COLD WATER FAUCET

KEL-40



Electric Stationary Steam Jacketed Kettles

- 2/3 steam jacketed
- Steam jacket permanently filled with treated distilled water
- Support legs with level adjustable feet, flanged for floor bolting
- Precise, consistent temperature control with less than 1°C. temperature variance – ideal for simmering
- Operating temperature range from 145°F. - 260°F. (63°C. - 127°C.)
- “Splash-Proof” solid-state control panel
- Type 304 stainless steel with #4 finish on kettle and supports
- 50 psi steam jacket rating and safety valve
- Spring-assisted cover and 2” tangent draw-off are standard
- Welded-in heating elements
- Standard voltage 208-240V, 60 Hz., 3-phase, 3-wire

ALSO AVAILABLE SHORT SERIES™ WITH LOWER RIM HEIGHTS. ALSO AVAILABLE TILTING.

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

Steam Jacketed Kettles

- Precise, consistent temperature control with less than 1° F. variance
- Steam jacket permanently filled with treated distilled water
- Solid state controls
- Kettle and all exterior surfaces type 304 stainless steel
- Easy manual tilting
- Large pouring lip for chunky products

AVAILABLE WITH OPTIONAL LIFT-OFF COVER

TABLE TOP MODELS

GAS

KGT-12-T 12 gallon, 24” w. x 18¾” d. x 28¾” h.

ELECTRIC

KET-3-T 3 gallon, 20¼” w. x 13¼” d. x 28⅞” h.

KET-6-T 6 gallon, 24” w. x 17” d. x 28½” h.

KET-12-T 12 gallon, 27½” w. x 20” d. x 34” h.

FLOOR MODEL

- Includes 6” level adjustable feet

ELECTRIC

KET-20-T 20 gallon, 32” w. x 27½” d. x 49¾” h.



KET-12-T

KET-20-T



Skillets

DuraPan™ Series Tilting Skillets

- Available with modular or open base design
- Power tilt
- Stainless steel clad $\frac{5}{8}$ " cooking surface
- Stainless steel coved cornered pan
- Space-saving design
- All stainless steel construction for durability and easy cleaning
- Adjustable, electronic thermostat controls temperature from 100° F. to 425° F.
- Fast heat-up and recovery time
- Two pilot lights indicate power on and temperature cycling
- Spring assist cover with adjustable vent and full width handle
- On/off switch
- Four stainless steel, level adjustable feet
- Serviceable from front
- Splash proof controls
- Anti-splash pouring lip



OPEN BASE MODULAR

GAS MODELS

SGL-30-TR	SGM-30-TR	30 gallon, 91,000 BTU, 36" wide
SGL-40-TR	SGM-40-TR	40 gallon, 130,000 BTU, 48" wide

ELECTRIC MODELS

SEL-30-TR	SEM-30-TR	30 gallon, 14 kW, 36" wide
SEL-40-TR	SEM-40-TR	40 gallon, 18 kW, 48" wide



SGL-30-TR

Power Pan™ Series Tilting Skillets

- 12 gauge, 304 stainless steel pan construction
- $\frac{5}{8}$ " mild steel clad bottom plus a $\frac{1}{16}$ " stainless steel plate for even temperature distribution
- Bead blasted cooking surface prevents food from sticking
- Low 35" rim height for easy operation and cleaning
- Easy-to-turn manual hand tilt, optional power tilt with manual override available
- Splash proof controls and construction
- Open base design for easy cleaning and maintenance
- Spring-assist cover with full width handle and vent
- Available with optional 2" tangent draw-off valve (TD2)

GAS MODELS

- Electronic "spark ignition system"
- Exclusive ultra efficient power burner (forced-air) gas combustion system with automatic ignition
- Exclusive dual power settings:
90,000 and 125,000 BTU for 30 gallon; 160,000 and 200,000 BTU for 40 gallon

ELECTRIC MODELS

- Standard voltages 208-240V 1 and 3 ph.
- High efficiency heating system:
12 kW for 30 gallon; 18 kW for 40 gallon
- Available with high Wattage Option (HW)
16 kW on 30 gallon; 24 kW on 40 gallon

GAS

SGL-30-T1	SEL-30-T1	30 gallon, 39 $\frac{1}{8}$ " wide
SGL-40-T1	SEL-40-T1	40 gallon, 51 $\frac{1}{8}$ " wide



SHOWN WITH
OPTIONAL DOUBLE
PANTRY FAUCET





VRC-6E

Vortex® 100 Connectionless Steamer

STANDARD VORTEX® 100 PERFORMANCE FEATURES

- Convection fan circulates steam throughout the cooking cavity for even cooking pan to pan
- Reversible doors for left-hand and right-hand opening
- Push-up door latch for ease of operation
- Easy clean with bright interior finish
- Electronic timer with buzzer
- 4-gallon water reservoir
- Hands free push up door latch for ease of operation
- Easy to use diagnostics that automatically indicate when the steamer is not operating at optimal performance
- ENERGY STAR® rated - eligible for ENERGY company rebates



GROEN®

VRC-3/6E FEATURES

- 208, 240 and 480V operation with plug/cord included
- Left-hand or right-hand door opening/field reversible

VRC-3E	Holds (3) 12" x 20" x 2½" Pans
VRC-6E	Holds (6) 12" x 20" x 2½" Pans



(2)SSB-5EF
SHOWN WITH
OPTIONAL
CASTERS

SmartSteam™ 100 Boilerless Steamer

STANDARD SMARTSTEAM™ 100 PERFORMANCE FEATURES

- "Bad-water" proof – uses poor quality tap water, never requires conditioned water or delimiting
- Single point water and drain connection (all models)
- Convection fan circulates steam throughout the cooking cavity for fast, even cooking from pan to pan
- Slide-out steam lid allows adding cold pans without lowering cavity or water temperature
- Easy-clean, mirror finish interior • Hands free push up door latch
- Low water consumption • 2 year warranty



SSB-() SMARTSTEAM™ 100 ELECTRIC FEATURES

- Generates more power: 3-pan 9 kW; 5-pan 12 kW; 10-pan 21 kW
- Heating element never immersed in water – providing longer life, uniform heat distribution, higher energy utilization and no delimiting

SSB-() SMARTSTEAM™ 100 GAS FEATURES

- Produces more BTUs per cavity with 3-pan 54,000 BTU, 5-pan 62,000 BTU and 10-pan 100,000 BTU
- State-of-the-art infrared burners – use gas more efficiently with more uniform heat distribution and less wasted energy

ELECTRIC	GAS		
SSB-3E/EF	SSB-3G/GF	Table Top/Floor Model	Holds (3) 12" x 20" x 2½" Pans
SSB-5E/EF	SSB-5G/GF	Table Top/Floor Model	Holds (5) 12" x 20" x 2½" Pans
SSB-10EF	SSB-10GF	Floor Model	Holds (10) 12" x 20" x 2½" Pans
(2)SSB-3EF	(2)SSB-3GF	Floor Model	Holds (6) 12" x 20" x 2½" Pans
(2)SSB-5EF	(2)SSB-5GF	Floor Model	Holds (10) 12" x 20" x 2½" Pans
(2)SSB-10EF	(2)SSB-10GF	Floor Model	Holds (20) 12" x 20" x 2½" Pans



Steam Jacketed Kettles

STANDARD FEATURES:

- Great for soups, stews, pasta and vegetables
- Self-contained
- Water resistant
- Electric or gas heated steam source
- ¾ jacketed construction
- Counterbalanced manual tilt or smooth action hand crank
- Reinforced bar rim and butterfly shaped pouring lip
- Precise thermostatic temperature control



TDBC SHOWN
WITH OPTIONAL
TS-9 STAND
& OPTIONAL
DRAIN CART



DIRECT STEAM, CABINET MOUNTED, WALL MOUNTED & COOKER MIXER KETTLES ALSO AVAILABLE

ELECTRIC	GAS		
TDB/6	N/A	Table Top, Tilting	10 qt.
TDB	TDH	Table Top, Tilting	20, 40 qt.
TDBC	TDHC	Table Top, Crank Tilt	20, 40 qt.
DEE/4	DH	Floor Mounted, Tilting	20, 40, 60 gal.
EE	AH/1	Floor Mounted, Stationary	20, 40, 60, 80, 100 gal.

TS/9* Stand, 28" x 17½"h. 20 & 40 qt.

*Available with bullet feet or casters, drain cart sold separately

Eclipse™ Tilting Braising Pan

- Ergonomic, hard working and so versatile it can braise, grill, hold, steam or cook just about anything
- Heats to 350° in just minutes
- Water resistant - less susceptible to water splash back or spray
- Heavy-duty fully adjustable counterbalanced cover with condensate drip shield and cover vent
- 40 gal. pan is 48" w. and 30 gal. pan is 38½" w.
- Available in gas or electric

BPM Manual Crank Tilt

BPP Electric Tilt



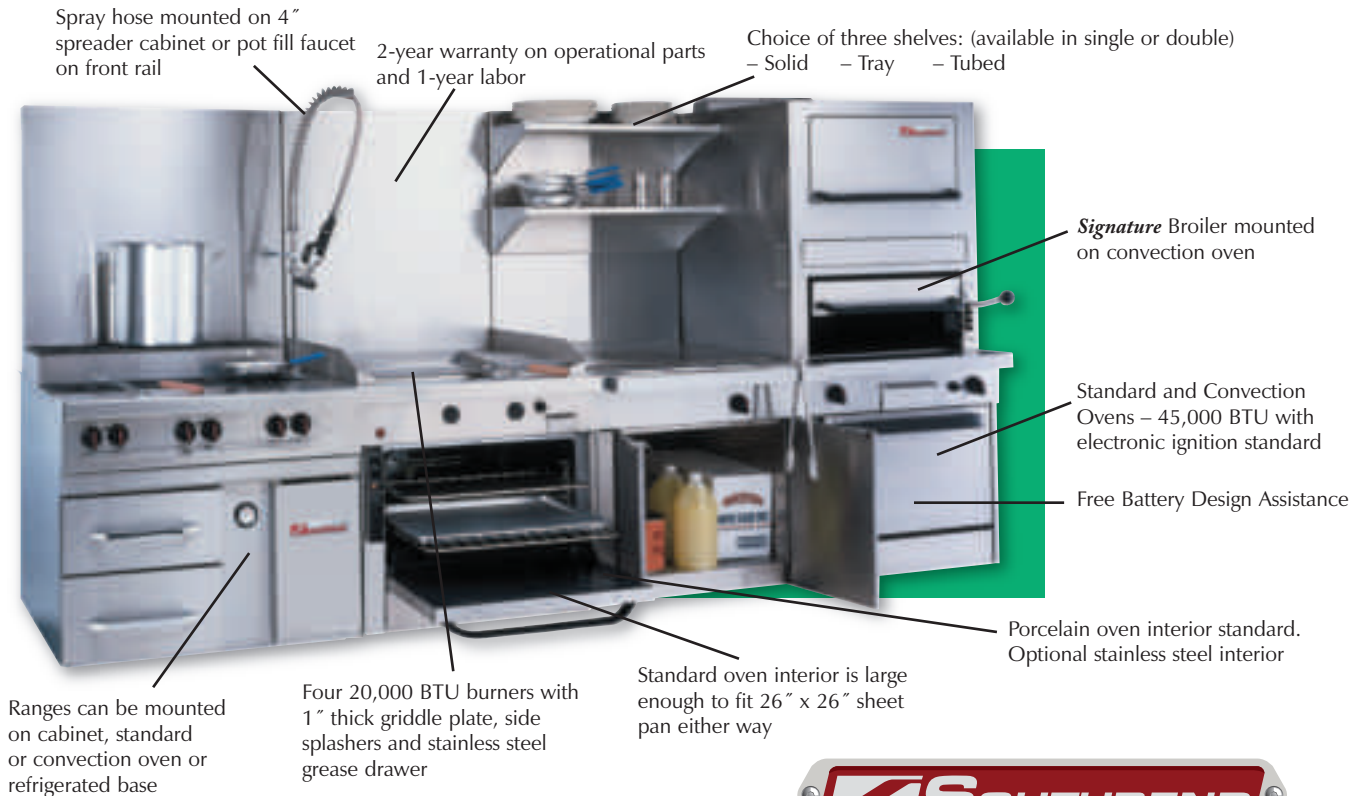
**BPM-40
SHOWN**



Sectional Equipment Battery

Platinum 32 - The NEW Standard in Sectional Equipment Batteries

Southbend sectional batteries are designed to withstand the rigors of high-volume restaurants, hotel kitchens, and institutional kitchens. Heavy duty ranges, griddles, charbroilers, stock pot ranges, fryers, and broilers can be combined for a 100% custom line-up to fit the needs of any high-volume operation.



Four 20,000 BTU burners with Hi/Lo setting and removable steel plate with 700°F surface temperature

80,000 BTU charbroiler with removable cast iron grates and uniform cooking surface up to 600°F. Can be mounted on any base. Field convertible from cast iron radiants to lava rocks

Continuous 9" front rail standard - optional 7.25" front rail with square belly bar

Front and Rear gas connection - standard

Stainless steel cabinet base with dual side by side removable doors and optional shelf



80,000 BTU charbroiler with removable cast iron grates and uniform cooking surface up to 600°F. Can be mounted on any base. Field convertible from cast iron radiants to lava rocks



SHOWN WITH
OPTIONAL
CASTERS

300 Series Ranges

- Patented 26,000 BTU clog-free burner
- 32,000 BTU standard oven/30,000 BTU convection oven
- Stainless steel front rail and shelf
- Deep standard oven holds sheet pans in both directions
- Removable cast iron, flush top grates
- Single piece drip tray under burners
- On/Off switch for convection oven
- Heat resistant door handle
- Hinged lower valve panel
- 24/7 warranty



SHOWN WITH
OPTIONAL
CASTERS

400 Series Ranges

- Patented 33,000 BTU clog-free burner
- 45,000 BTU standard oven/30,000 BTU convection oven
- Individual cast iron grates with 15" rear section
- Heavy cool-to-touch handle
- Front serviceable
- Stainless steel front rail
- Deep standard oven holds sheet pans in both directions
- Coved interior
- Lift-out porcelain oven bottom
- Single piece drip tray under burners
- On/Off switch for convection oven
- High impact knob with set screw
- Factory installed regulator
- 24/7 warranty



SHOWN WITH OPTIONAL
CASTERS

Ventilation System

EcoArch Energy Efficient Ventilation System

THE MOST ENERGY EFFICIENT VENTILATION SYSTEM.

The Avtec EcoArch is an economical and environmentally safe solution to the need for high-quality, cost effective ventilation performance in today's foodservice kitchens. The EcoArch ventilation system addresses the growing need to reduce the amount of conditioned air from a kitchen space. The combination of the patent pending arch top and the front mounted high velocity exhaust slot reduces the amount of exhausted CFM by 45% compared to traditional CFM rates. This translates into an annual electric and gas savings of up to 40%.

NOW THAT'S MAXIMIZING YOUR ENERGY AND COST SAVINGS!

The Avtec EcoArch is the latest addition in the premium systems that continue Avtec's reputation as an innovative, technology leader focused on providing solutions for our customer's needs.

FRONT MOUNTED EXHAUST PLENUM

The EcoArch is different from almost all other kitchen exhaust hoods on the market today. The exhaust plenum is in the front of the hood versus the traditional rear location to minimize exhausted kitchen air and for easier and safer access to the filter medium for cleaning and/or replacement.

HIGH VELOCITY EXHAUST SLOT

Locating the high velocity slot as close to the top of the hood as possible allows the arched top to easily direct the contaminated heated air directly into the exhaust plenum. The slot is designed to create a rate of speed faster than the updraft velocities developing from the cooking process. The higher rate of speed, in conjunction with the arch, is the key to successfully capturing contaminated air at very low exhaust requirements.

EXCLUSIVE AERODYNAMIC ARCH

The arch dramatically reduces the amount of turbulence by directing contaminated heated air into the front location exhaust plenum. In contrast to traditional hoods, testing indicated that about 70% of the heated air is immediately exhausted out of the reservoir area. The remaining air is directed back by the arch towards the rear of the hood with little or no turbulence until it can be exhausted.



Preventative Maintenance Can . . . Save You Money, Extend the Life of Your Equipment, Prevent Food Safety Hazards & Possible Downtime!

GENERAL PREVENTATIVE MAINTENANCE CHECKLIST:

- ✓ Are hinges, handles, knobs, grates, etc., all in good condition?
- ✓ Does the gas-fired equipment burn a steady blue flame?
- ✓ Are motors noisy or don't turn at all?
- ✓ Are temperatures within $\pm 5^{\circ}\text{F}$. of the desired setting?
- ✓ Are door gaskets worn or torn?
- ✓ Is water-feed equipment delimed on a periodic basis?
- ✓ Is the hood system operating?
- ✓ Are hood filters clean?
- ✓ Is the fire suppression system operational?
- ✓ Has the fire suppression system been inspected recently?
- ✓ Are all utilities working properly and resets checked?

-Source: www.cfesa.com

THINGS TO AVOID:

- Hosing down equipment
- Neglecting filter changes
- Improper application or use
- Operating equipment with frayed, burnt power cords or exposed wiring
- Operating any equipment without knowing proper operation and use as outlined in owner's manual

-Source: www.cfesa.com

RANGE CHECKLIST:


- ✓ Check that rear flue is on the range
- ✓ Keep burner valves greased and inspect for cracks
- ✓ Keep burner parts clear and open
- ✓ Avoid standing on oven doors
- ✓ Check that oven racks are level and that the doors close tightly
- ✓ Make sure gas cocks turn smoothly

CONVECTION OVEN CHECKLIST:

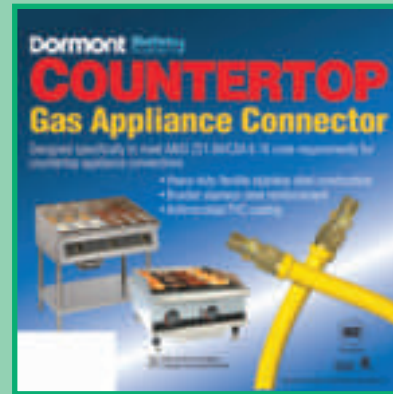
- ✓ Avoid overloading the oven
- ✓ Check that the snorkel tube is not blocked
- ✓ Inspect the blower wheel for obstructions
- ✓ Check door openings and closings for proper alignment and seal
- ✓ Ensure temperatures stay within 15° of 350°F .
- ✓ Verify that the cool-down is operational with the door open and closed
- ✓ Avoid using scouring powder or pads on glass; clean door gaskets and oven interior every day with warm soapy water
- ✓ Check to make sure the flue is free of all obstructions when the oven is in operation
- ✓ Make sure gas units on casters have a restraining device to prevent gas line breaks

Gas Connector Kits for Gas Equipment

- Kit contains all accessories required to be in compliance with American Standard ANSI Z21.69 and Canadian Standard C.G.A. 6.16-M87, including a full port valve, quick disconnect and elbows
- Easier to connect moveable foodservice appliances to gas utility lines with the Safety System gas appliance connector kit
- Installation instructions, restraining device and mounting hardware are included in the kit


1650 KIT	1/2" Diameter Hose	
1675 KIT	3/4" Diameter Hose	
16100 KIT	1" Diameter Hose	
16125 KIT	1 1/4" Diameter Hose	

Dormont Safety System



Countertop Appliance Connectors

- Specifically designed to convey natural or LP gas to appliances that are located on a counter top or peg-leg appliance stand
- Keeps kitchens safe and in compliance with new industry codes and standards
- Kit includes 1/2" elbow, 3/4" x 1/2" reducing elbow and 1/2" full port gas ball valve
- 1/2" I.D.

CT1650KIT24	24" length	
CT1650KIT36	36" length	

CONSIDER PURCHASING EQUIPMENT WITH CASTERS AND USING FLEXIBLE GAS APPLIANCE CONNECTORS TO IMPROVE SANITATION AND SAFETY IN YOUR KITCHEN. IN A TYPICAL FIXED INSTALLATION, THE DEAD SPACE BEHIND EQUIPMENT IS INACCESSIBLE TO CLEANING. CASTERS AND FLEXIBLE CONNECTORS ALLOW EQUIPMENT TO BE SAFELY AND EASILY MOVED SO THAT REGULAR CLEANING IS EASY.

SafetyQuik® and SwivelMax™ Gas Connector Kits

- Provide the safest gas connection possible
- Combines the most control of gas flow and the widest range of motion available into one convenient kit

SAFETYQUIK® W/SWIVELMAX™ FITTING

1650 KITCFS	1/2" Diameter Hose
1675 KITCFS	3/4" Diameter Hose
16100 KITCFS	1" Diameter Hose

SAFETYQUIK® W/2 SWIVELMAX™ FITTINGS

1650 KITCF2S	1/2" Diameter Hose
1675 KITCF2S	3/4" Diameter Hose
16100 KITCF2S	1" Diameter Hose



Posi-Set™

- Wheel placement system for commercial cooking equipment
- Flame retardant thermo plastic resin, able to resist 500 p.s.i. of direct force
- Ensures that specific cooking equipment is replaced in the proper location after removal for cleaning
- Can be installed in new and existing applications
- Installation hardware included • 9 3/4" x 4 1/4" x 1"
- Can be added to any "BPQR" or "KIT" series hose - Just add PS to the end of the part #



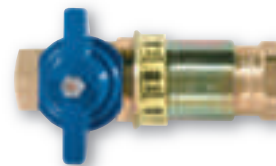
PSOne Set of Posi-Set™ - Bagged

1675KIT48PS	3/4" x 48" Connector Kit w/Posi-Set™
16675KITS48PS	3/4" x 48" Connector Kit w/SwivelMax™ & Posi-Set™
1675KIT2S48PS	3/4" x 48" Connector Kit w/Double SwivelMax™ & Posi-Set™
1675KITCF2S48PS	3/4" x 48" Connector Kit w/Double SwivelMax™, SafetyQuik™ & Posi-Set™

Safety™ Quik Fitting

Safety Quik QDV, the first and only **Quick-Disconnect Valve** combination fitting designed for the foodservice industry, meets the safety and operational needs of commercial kitchens. Safety Quik does the work of both the quick-disconnect and the valve.

- Innovative safety-sleeve, incorporates added safety design features
- With Safety Quik, the gas connector can not be disconnected until the gas valve is shut off, and can not be opened until the gas connector is attached




CF50	1/2" Diameter Hose
CF75	3/4" Diameter Hose
CF100	1" Diameter Hose



SwivelMax™ Multi-Plane Fittings

- Dramatically increases the mobility of caster-mounted equipment
- With 360° of spherical movement, the SwivelMax™ allows easy movement of caster-mounted equipment back-and-forth, from side-to-side and diagonally without locking up
- Safer gas connection by preventing crimping and tearing at the ends of the gas connector that could cause potential leaks
- SwivelMax™ fittings are available in Dormont Gas Equipment Installation Kits



S50	1/2" Diameter Hose	
S75	3/4" Diameter Hose	
S100	1" Diameter Hose	
S125	1 1/4" Diameter Hose	

Ranges

Performer S Series Gas Restaurant Range



- 60" w. x 32" d. x 43 3/8" h.
- Stainless steel front, sides and front plate rail
- 6" chrome plated adjustable legs
- Six one-piece, cast iron open burners
- 32,000 BTU per burner (NAT), 28,000 BTU per burner (PRO)
- One 24" w. broiler/griddle with 5/8" thick steel plate with manual valve control and 3" w. drip trough
- Two 26" ovens with range of low to 500°F.
- Ovens have one chrome plated oven rack with four position removable rack guides
- 1 year limited warranty on parts and labor



PS-6-24BG-2626

Starfire Series Gas Restaurant Ranges



- The famous even heating star burner now delivers 24,000 BTU's* for faster cooking
- The standard rugged cast iron top sections can be substituted with black porcelainized steel top sections
- Choose optional 12" hot top sections and griddles in widths from 12" to 72"
- Contoured stainless steel front rails level with the top surface, stainless steel backguard/plate shelf, 5/8" thick griddles with spatula-width grease troughs and accurate FDO oven thermostats are a few of the outstanding features offered on the Starfire Series line

* NATURAL GAS RATING. PROPANE WILL YIELD AN IMPRESSIVE 20,000 BTU



H289



H286 SHOWN WITH OPTIONAL CASTERS



WITH STARFIRE BURNERS 24" WIDE RANGES

H28 24" w., 4 open burners, 1 space-saver oven
H28S 24" w., 4 open burners, 1 open storage compt.

36" WIDE RANGES

H286 36" w., 6 open burners, 1 standard oven
H286S 36" w., 6 open burners, 1 open storage compt.

48" WIDE RANGES

H288 48" w., 8 open burners, 2 space saver ovens
H288S 48" w., 8 open burners, 1 standard oven, 1 open storage compt.

WITH STARFIRE BURNERS 60" WIDE RANGES

H284 60" w., 10 open burners, 2 standard ovens
H287 60" w., 10 open burners, 1 standard oven, 1 open storage compt.

H283 60" w., 6 open burners, 2 standard ovens, 24" wide raised griddle/broiler

H282 60" w., 6 open burners, 1 standard oven, 1 open storage compt., 24" w. raised griddle/broiler

72" WIDE RANGES

H289 72" w., 12 open burners, 2 standard ovens
H289S 72" w., 12 open burners, 1 standard oven, 1 open storage compt.

SunFire® Series Gas Restaurant Range



- 36" w. x 33 1/8" d. x 32 1/2" h.
- Stainless steel front, sides and 4 1/2" plate rail
- 6" chrome plated adjustable legs
- Six one-piece, cast iron open burners
- 28,000 BTU per burner
- 30,000 BTU/hr. oven
- Thermostat with temperature range of low to 500°F.
- One chrome plated oven rack with two position removable rack guides
- Strong, keep-cool oven door handle
- 1 year limited warranty on parts and labor



SX-6-26

MANY OTHER SIZES AVAILABLE!

Cuisine Series Heavy Duty 36" Gas Ranges

- Stainless steel front and sides
- 30,000 BTU open burners
- One-piece, cast iron, lift-off top grates
- Automatic lighting – all burners
- 6" stainless steel stub back
- 36" wide x 36" deep
- 100% safety oven pilot
- Stainless steel valve panel
- 3-position rack guides w/1 oven rack
- Stainless steel tubular legs on modular models
- One-year parts and labor warranty
- 1¼" front gas manifold
- Available in all standard top configurations
- Optional 1" thick griddle plates



C836-6RC
SHOWN WITH
OPTIONAL
CASTERS



moisture+™ Oven

A FULL-SIZE, MULTIFUNCTION OVEN

- Solid state control (temp. range 150°F (66°C) to 500°F (260°C))
- 100 hour, electro-mechanical timer and automatic moisture injection
- Two-speed fan with ¾ hp. motor • All stainless construction
- Stainless steel oven interior with coved corners
- Shower stall style cavity base with drain
- Single door with "Split" window for easy cleaning • Quartz illumination
- 24" cooking cavity height • Six oven racks with 13 position rack guides
- "Pull-Out" control section for easy maintenance & service
- Service accessibility from front (all but water system)
- Double stack model available
- One year limited parts and labor warranty

GAS - SPECIFY NATURAL OR LP

- MP-GS-10-S** Standard Oven, Single Deck
- MP-GS-20-S** Standard Oven, Double Deck
- FOR DEEP DEPTH OVEN CHANGE "GS" TO "GD"**



ELECTRIC - 11KW, 208 OR 240V

- MP-ES-10-S** Standard Oven, Single Deck
- MP-ES-20-S** Standard Oven, Double Deck
- FOR DEEP DEPTH OVEN CHANGE "ES" TO "ED"**



The Master™ Full-Size Gas Convection Oven

- Master 200 Solid State Control with 150° F (66°C) to 500°F (250°C) temperature range and electromechanical timer
- Electronic spark ignition, including automatic pilot system with 100% safety shut off
- 2-speed fan control (high & low) with ¾ hp. fan motor
- Total of 60,000 BTU (17.6 kW) loading per oven cavity
- Natural or propane gas
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- Full Length, stainless steel positive door closure
- Patented "Safety Door System"
- Porcelain enameled oven interior with coved corners
- 24" cooking cavity height w/6 chrome plated oven racks on 13-position rack guides
- 1 year limited parts & labor warranty (USA & Canada only)
- 5 year limited door warranty, excluding window (USA & Canada only)



MCO-GS-10-S
SHOWN WITH
OPTIONAL
CASTERS



SINGLE DECK - 38" w. x 57" h.

- MCO-GS-10-S** 39" d.
- MCO-GD-10-S** 43" d.

DOUBLE DECK - 38" w. x 70½" h.

- MCO-GS-20-S** 39" d.
- MCO-GD-20-S** 43" d.

Sunfire Series Gas Convection Ovens

- Stainless steel front; 40" width
- Fully porcelainized oven interior w/coved corners
- Solid state control with 60 minute timer
- Two speed, ¾ hp. fan motor
- Electronic spark ignition
- 60/40 doors w/lights & windows in both doors
- Dependent doors
- Temperature range: 200°F to 500°F (93°C to 260°C)
- 1 year parts and labor warranty
- Specify natural or propane gas



SDG-1



GAS - 43" DEEP DEPTH

- SDG-1** Full size, single deck, 80,000 BTU/23.4 kW total
- SDG-2** Full size, double deck, 160,000 BTU/46.8 kW total

ELECTRIC - 43" DEEP DEPTH

- ICO-E-10-M** Full size, single deck, 11 kW total, 208 or 240V
- ICO-E-20-M** Full size, double deck, 22 kW total, 208 or 240V

Fryer Filters & Griddles

ANETS Fryer Filtration Systems

- Straight forward, hands free, and simple to operate
- Keep your shortening clean and produce a top quality tasting product
- Cost savings pay for the filter system in less than 1 year
- All Anets filter systems are engineered with the same easy to use design
- All quick disconnect assembly for thorough cleaning
- Stainless steel tank removes and can be put through dish machine
- Filter unit rolls completely out of fryer cabinet
- Motor is mounted on roll out filter unit and is equipped with a cord, plug and power switch
- By adding the optional hose, the unit may be relocated and plugged in for shortening disposal
- This also allows the unit to be used as a portable filter
- Anets filter element uses envelope filter paper to eliminate clogging
- Filter intake draws shortening from the top and bottom leaving virtually no shortening residue
- Adaptable to multiple screen options (paper, standard, carbon)

FM-14 100 lb. cap. filter for use under minimum of (2) 14" fryers
FM-18 120 lb. cap. filter for use under minimum of (2) 18" fryers

NOTE: MAY BANK UP TO 4 ADDITIONAL 14" OR 18" FRYERS IN ANY COMBINATION ON EITHER MODEL

FILT II-14 100 lb. cap. filter for use w/14" fryers
FILT II-14W 100 lb. cap. filter w/Crispy Food Warmer for use with 14" fryers
FILT II-18 120 lb. cap. filter for use w/18" fryers
FILT II-18W 120 lb. cap. filter w/Crispy Food Warmer for use with 18" fryers

NOTE: MAY BANK UP TO SIX, 14", 18" OR 20" FRYERS TO FILTRONIC II

FFM80 Portable filter, 80 lb. shortening capacity (not shown)
FFM150 Portable filter, 150 lb. shortening capacity (not shown)



FM-14 SHOWN WITH (2) MX-14E FRYERS

FILT II-14W SHOWN WITH (2) MX-14E FRYERS

ANETS

Gas Griddles

ANETS HAS SEVERAL COMBINATIONS OF GRIDDLES AVAILABLE FOR A WIDE VARIETY OF APPLICATIONS

- The **SLMG SERIES** has manually operated burners
- The **AG SERIES** has thermostatically controlled burners
- The **AGC SERIES** adds a hard chrome finish to the thermostatically controlled models
- Labor saving open side grease drawer models available
- Cooking surface sizes include 24" deep and 30" deep and 24" wide to 72" wide models
- Available in LP
- All models available with optional stainless steel stand
- U-shaped burners located every 12" for recovery and even heat distribution
- 3/4" thick high nickel content plate – Lifetime warranty against cracking
- 30,000 BTU per burner (24" d. models); 40,000 BTU per burner (30" d. models)
- All welded cabinet and backsplash
- Snap action thermostat every 12" (**AG** and **AGC** models)
- Double front wall construction keeps the operator and kitchen cool
- Special options such as an 11" h. backsplash and lift off cutting boards complete the griddle line



AG24X48



AG24X48 SHOWN WITH OPTIONAL MOBILE STAND

SLMG SERIES	AG SERIES	AGC SERIES	
SLMG24X24	AG24X24	AGC24X24	24" x 24" cooking surface, 60,000 BTU
SLMG24X36	AG24X36	AGC24X36	24" x 36" cooking surface, 90,000 BTU
SLMG24X48	AG24X48	AGC24X48	24" x 48" cooking surface, 120,000 BTU
--	AG24X60	AGC24X60	24" x 60" cooking surface, 150,000 BTU
--	AG24X72	AGC24X72	24" x 72" cooking surface, 180,000 BTU

30" DEEP GRIDDLES ALSO AVAILABLE - PLEASE ASK YOUR SALES REPRESENTATIVE!

CHROME GRIDDLES

The griddle plate goes through special hardening, grinding and polishing processes that produces a finish that micropenetrates the steel and becomes one with the griddle plate. Chrome models are incredibly easy to clean, simply scrape, scrub and shine using Anets AllShine and the provided griddle cleaning kit. Chrome finished griddles have unique properties that maintain more of the heat in the griddle, radiate less heat into the kitchen therefore keeping your cook and kitchen cooler. The smooth finish assures no flavor transfer between loads. And the easy to clean surface provides labor savings and improves employee retention.



18AA
SHOWN WITH
OPTIONAL CASTERS

ANETS

High Production Series Gas Fryers

- 18" and 20" wide tube type fryers
- Perfect for high production frying of fries, chicken pieces and breaded products
- 150,000 BTU input assures quick recovery for heavy loads
- Tube type design provides maximum heat transfer and the necessary recovery for the large fry area

- 18E** 70-100 lb. shortening capacity, 150,000 BTU
- 18EG** 70-100 lb. shortening capacity, 150,000 BTU, gas operated thermostat
- 18AA** 70-100 lb. shortening capacity, 150,000 BTU, twin automatic basket lifts
- 20E** 100-120 lb. shortening capacity, 160,000 BTU
- 20EG** 100-120 lb. shortening capacity, 160,000 BTU, gas operated thermostat

MAXIMIZE FRYING CAPACITY WITH ANETS GOLDENFRY HIGH PRODUCTION SERIES GAS FRYERS.



MX14 Gas Fryers

- 111,000 BTU cooks like 145,000 BTU
- High efficiency, high recovery for great tasting fried foods
- Open vat easy to clean design
- Multitude of configurations and options to meet your kitchen needs
- Equipped with copper flashed heat exchangers which provide remarkable temperature recovery

MX-14E
SHOWN WITH
OPTIONAL CASTERS

- MX-14E** 14" h. efficiency fryer
- MX-14EG** 14" h. efficiency fryer w/gas operated thermostat
- MX-14AA** 14" h. efficiency fryer w/twin automatic basket lifts

Electric Fryers

- Sealed construction immersion type heating elements
- "Ribbon type" elements are high temperature alloy with a stainless steel sheath
- Heating elements lift up out of open pot for easy cleaning
- Solid state thermostat for precise temperature control
- Built-in circuit breaker, redundant contactors and hi-limit control for increased safety



14EL-17
SHOWN WITH
OPTIONAL
CASTERS

- 14EL-14** 14" electric fryer, 14kW
- 14EL-14AA** 14" electric fryer, 14kW w/twin automatic basket lifts
- 14EL-17** 14" electric fryer, 17kW
- 14EL-17AA** 14" electric fryer, 17kW w/twin automatic basket lifts

Gas Fryer

- Open vat design with sloped sides for easy cleaning
- Open access to deep and wide cold zone to remove food particles
- 111,000 BTU input uses unique cross fire burners to cook like a 125,000 BTU fryer
- 4 sided heating system provides maximum recovery
- Fully insulated cabinet keeps the kitchen cool
- Extra large 1½" full port ball drain valve
- Available with any Anets fryer filtration system

14GS



SLG40 Gas Fryer

- Built to perform, totally reliable and priced to purchase today
- Efficient heating system uses only 2 burner tubes to achieve 90,000 BTU input giving you maximum recovery while maintaining easy access to the cold zone for ease of cleaning
- Elliptical shaped tubes provide 14% more heat transfer area than oval tubes
- Center mounted thermostat provides quick response to fry loads

LARGER SIZE AVAILABLE!

SLG100 Gas Fryer

- 150,000 BTU
- Shortening capacity 70-100 lb.
- Spark ignitor
- Casters standard



Fryers

Super Runner Gas Fryer

- Specifically designed for economy all-purpose frying
- Stainless steel frypot with 35-43 lb. fat capacity
- 105,000 BTU
- 14" x 14" frying area
- Cool zone traps particles and prevents contamination of oil
- Thermo-Tube design heats oil quickly, yet consumes less gas per load of product cooked
- Mechanical thermostat eliminates time lost in waiting between loads – requires no electrical hook up
- Standard with stainless steel front, door, backsplash/flue cover
- 6" adjustable steel legs



SR42G



SHOWN WITH
OPTIONAL CASTERS

Decathlon Gas Fryer

- Specifically designed for frying chicken and other breaded products
- Stainless steel frypot with 60-75 lb. fat capacity
- 150,000 BTU's provide maximum heat dispersion with minimum energy consumption
- 18" x 18" frying area with large cool zone
- Solid state Thermatron temperature controls for rapid recovery – eliminates wait time between loads
- Standard with stainless steel frypot
- Stainless steel front and sides
- 6" adjustable steel legs at front with stationary rear casters



D60G

SHOWN WITH
OPTIONAL COMPUTER,
BASKET LIFTS AND
CASTERS



Flat Bottom Gas Fryers

Specifically designed for volume specialty frying... the ultimate units for delicate liquid batter (tempura-style) and bulk cooking. Perfect for golden fried products such as tortilla chips, taco shells, fish fillets and shellfish – broad surface area allows quantity frying for peak demand periods. For this free-float type frying, shallow oil depth and flat bottom design are a must. The smooth, flat bottom design accommodates hand utensils for easy product removal.

- Mild steel tank prevents sticking
- Thermatron™ solid state temperature control system
- 120,000 BTU
- Standard with stainless steel front, door and back riser
- 6" adjustable steel legs

1824G 45-70 lb. Fat Capacity 18" x 24" Frying Area
2424G 65-90 lb. Fat Capacity 24" x 24" Frying Area



1824G
SHOWN WITH
OPTIONAL PAN
DIVIDER, MARINE EDGE
TOP CAP AND CASTERS



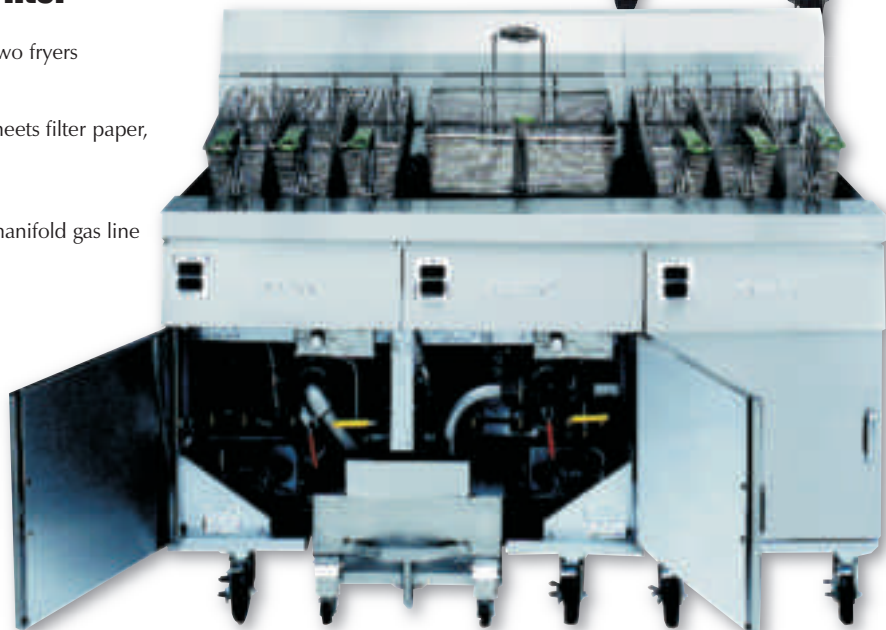
Super Cascade™ Under Fryer Filter

- 93 lb. oil capacity
- Space-saving filter which fits inside cabinet of two fryers
- 5 GPM filter pump (120V)
- 1/2 hp. motor
- Filter Starter kit: filtration powder sample, 25 sheets filter paper, clean-out rod, gloves, cleaning brush
- Top connecting strips
- Internally plumbed oil drain and return lines
- 1 1/4" diameter one-point end connection rear manifold gas line without shut-off valve (gas only)
- Filter heater standard
- 1 1/2" drain line standard

85UFF



Dean



SHOWN WITH
OPTIONAL CASTERS

Gas Fryer

ALL-PURPOSE ECONOMY FRYER

- Open-pot design, no tubes, easy to clean
- Deep cold zone
- 1¼" IPS ball-type drain valve
- Five-year limited warranty on stainless frypot
- No burner tube radiants to burn out, no cleaning or adjusting air shutters
- Available in steel or stainless fry pot

GF14



**SHOWN WITH
OPTIONAL
CASTERS**



Gas Fryer

DESIGNED FOR HIGH-VOLUME FRYING

- 40-50 lb. fat capacity
- Open-pot design, no tubes, easy to clean
- Centerline thermostat, two-year limited warranty
- 7 to 10 second response to loads, 1° anticipating action reducing temperature overshoot
- Deep cold zone
- 1¼" IPS ball-type drain valve
- Lifetime limited warranty on stainless frypot
- 120V

MJ45E



**SHOWN WITH
OPTIONAL
COMPUTER &
CASTERS**



Gas Fryer

DESIGNED FOR FRYING CHICKEN, FISH AND BREADED PRODUCTS

- 60 - 80 lb. shortening capacity
- 150,000 BTU/hr.
- Centerline thermostat provides 7 to 10 second response to loads, accurate to 1°
- Millivolt temperature control circuit
- Deep cold zone
- 1¼" IPS ball-type drain valve
- Open fry pot with no hard to clean tubes

MJCF



**SHOWN WITH
OPTIONAL
CASTERS**



Gas Fryer

DESIGNED FOR ALL-PURPOSE FRYING

- 30 - 40 lb. shortening capacity
- 110,000 BTU/hr.
- Produce 65 lb. of french fries per hour – frozen to done
- Millivolt temperature control circuit
- Centerline thermostat provides quick response to loads, accurate to 1°
- Open-pot design, no tubes, easy to clean
- Deep cold zone
- 1¼" IPS ball-type drain valve

MJ35

**SHOWN WITH
OPTIONAL
CASTERS**



Gas Fryers

DESIGNED FOR HIGH PRODUCTION FRYING

- Up to 50 lb. shortening capacity
- 80,000 BTU for maximum fuel efficiency
- Electronic ignition
- Centerline thermostat provides 7 to 10 second response to loads
- Solid state controller
- Open fry pot with no hard to clean tubes
- Deep cold zone
- Boil-out mode
- 120V

H55 & H55-2 (SPLIT POT)

**H55
SHOWN WITH
OPTIONAL COMPUTER
& CASTERS**



Shortening Disposal Units

- Specifically designed for the removal of waste oil from the kitchen
- Drain height of 9¾" (cover open) fits under most fryers for direct draining
- Heavy-duty manual pump can empty 60 lb. of oil in less than 60 seconds
- Pump located at convenient height
- 90-day warranty
- Large wheels provide easy transport of oil
- Also available in 90 lb. capacity (SDU90)

SDU50



Frymaster's FootPrint® PRO Filtration System

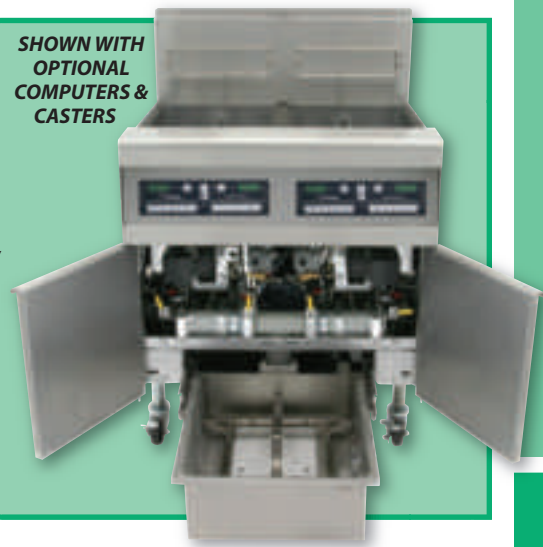
FOR GAS & ELECTRIC FRYERS

Specifically designed to reduce operational expenses by eliminating the need for additional floor and storage space, and to increase the useful life of shortening, while ensuring quality fried products. It is engineered with features that allow added convenience, easier serviceability and allows for using three different filter mediums with one pan.

- State-of-the art filter pan design has covered, easy-to-clean corners – save time and money
- Large capacity filter pan design is light weight for easy removal
- Filter pan designed on rails to clear floormats
- Ample cleaning space when filter pan is removed
- All the benefits of a Filter Magic® without taking up additional floor space
- Space saving – saves hood expense, floor space
- Convenient – self contained so you can filter more often
- Labor Saving – sloped drain pan leaves minimal shortening residue behind after filtering
- Increased diameter on oil pick-up tube prevents clogging



**SHOWN WITH
OPTIONAL
COMPUTERS &
CASTERS**



Fryers, Filters & Pasta Cookers



GSMS
SHOWN WITH OPTIONAL CASTERS



Spaghetti Magic® Systems

- Delivers incredibly large amounts of quality cooked pasta automatically, reliably and inexpensively
- Electronic programmable controls
- Stainless steel cookpot
- Enamel cabinet
- Bulk cooking basket
- Portion cup racks
- Swing away hot/cold rinse faucet
- Overflow drain removes excess water and starch
- Automatic basket lift feature
- 6" adjustable legs
- Optional auto-fill/starch skimmer available



8SMS	Electric – Delivers 1080 (10 oz.) Servings Reconstituted Pasta Per Hour	8 kW
GSMS	Gas – Delivers 1440 (10 oz.) Servings Reconstituted Pasta Per Hour	80,000 BTU

Electric Fryers

SPECIFICALLY DESIGNED FOR HIGH-VOLUME FRYING

- 40-50 lb. fat capacity
- Deep cold zone
- 1¼" IPS ball-type drain valve
- Low watt density, long-life heating elements (increased reliability)
- Open-pot design (split or full)
- Boil-out mode for easy cleaning
- Controller assures pinpoint accuracy of shortening temperature, extending shortening life
- Elements have low-watt density for increased reliability



RE-14
SHOWN WITH
OPTIONAL CASTERS



14 KW FRYERS - 70 LB. FRENCH FRIES/HOUR, FROZEN TO DONE

RE-14	Stainless Steel Pot
RE-14SD	Stainless Steel Pot & Door
RE-14SC	Stainless Steel Pot, Door & Cabinet

17 KW FRYERS - 80 LB. FRENCH FRIES/HOUR, FROZEN TO DONE

RE-17	Stainless Steel Pot
RE-17SD	Stainless Steel Pot & Door
RE-17SC	Stainless Steel Pot, Door & Cabinet

22 KW FRYERS - 90 LB. FRENCH FRIES/HOUR, FROZEN TO DONE

RE-22	Stainless Steel Pot
RE-22SD	Stainless Steel Pot & Door
RE-22SC	Stainless Steel Pot, Door & Cabinet

Decathlon Gas Fryers

- Maximize your profits and get superior results and higher production by providing precise temperature control, rapid recovery, and economical operation with this Thermo-Tube design
- Dean's Thermatron solid state temperature control system, accurate to within plus or minus one degree, makes sure that your fryer responds to load demand as you add product

HD50G	50 lb. Shortening Capacity
HD60G	80 lb. Shortening Capacity



HD50G



HD60G
SHOWN WITH
OPTIONAL
COMPUTERS &
CASTERS



SG18S



SG14S

Solstice™ Stand Alone

TUBE FIRED GAS FRYER

- Solstice burner/baffle design increases cooking production, lowers flue temperature, improves working environment and generates more production per BTU than previous models
- Millivolt thermostat maintains selected temperature automatically between 200°F and 400°F
- Deep cool zone traps food and debris prolonging oil life and reducing taste transfer
- Standard with stainless steel fry tank, front, door and sides
- Includes 9" adjustable legs
- Also available as a twin tank providing two 7" fryer tanks in a 14" cabinet.

	CAPACITY	BTU/HR INPUT	FRIES/HR
SG14S	40-50 lb.	110,000	88 lb.
SG14RS	40-50 lb.	122,000	110 lb.
SG14TS	20-25 lb.*	50,000*	41 lb.*
SG18S	70-90 lb.	140,000	120 lb.

***EACH TANK**



35C+



Economy Tube Fired Gas Fryer

- Astro-Therm tubes, an exclusive Pitco design, permit over 50% more heat to be transferred to the oil, limiting waits between loads
- Wide spacing between tubes at the center of fryer permits easy access by hand to all areas below and between tubes for easy, simple cleaning
- Optional stainless steel tanks available

35C+

- 35-40 lb. mild steel tank, stainless steel front and door
- 90,000 BTU produces 63 lb. of potatoes raw to done in 1 hour

45C+

- 42-50 lb. mild steel tank, stainless steel front and door
- 122,000 BTU produces 85 lb. of potatoes raw to done in 1 hour

- **IN ORDER TO PRODUCE CONSISTENTLY GOOD TASTING FOOD, KEEP THE FRYING OIL FREE OF CONTAMINANTS – NEVER SALT FOOD OVER THE OIL...KEEP FRYPOTS COVERED WHEN NOT IN USE...AND ALWAYS RINSE AND DRY THE POT THOROUGHLY AFTER WASHING.**
- **PROPER OIL MANAGEMENT IS ESSENTIAL TO GETTING THE MOST FROM YOUR COOKING OIL... AND REALIZING A NICE ANNUAL SAVINGS IN SHORTENING COSTS.**
- **KEEP YOUR FRYING OIL AT THE PROPER FRYING TEMPERATURE (340° TO 350°F). OTHERWISE, ITS QUALITY WILL SUFFER AND BREAK-DOWN WILL OCCUR AT DOUBLE THE RATE FOR EVERY 10 DEGREES OVER 350°.**
- **TO PROLONG THE LIFE OF FRYING OIL, FILTER TWICE A DAY AND THEN ADD 10% NEW OIL.**

Fryers & Filters



Solstice™ Electric Fryers

- Solstice electric fryers have all of the same great mix-and-match capability of the extremely popular gas series
- The design of the Solstice Electric Fryer employs heating element construction that keeps the element in a fixed position
- Fixed element design allows for the removal of costly and failure-prone components that would normally be found in a pivoting element assembly
- Standard with 17kW elements, or boost the production capacity with optional 22kW.

17 KW INPUT	CAPACITY	FRIES/HR
SE14S	40-50 lb.	75 lb.
SE14TS	20-25 lb.*	45 lb.*
SE18S	70-90 lb.	120 lb.
22 KW INPUT		
SE14S	40-50 lb.	100 lb.
SE14TS	20-25 lb.*	58 lb.*
SE18S	70-90 lb.	155 lb.

*EACH TANK



SE14/SE14T
SHOWN WITH OPTIONAL CASTERS

Solstice™ Solofilter

DON'T HAVE THE ROOM FOR A BATTERY OF FRYERS BUT STILL NEED THE FILTRATION CAPABILITY?

- Same great filter system as the Solstice Filter Drawer, but contained in a single fryer cabinet
- The Solstice SoloFilter fits the need by keeping the filtration system inside the fryer cabinet
- SoloFilter is available for any Solstice full size, standard efficiency fryer

BOTH THE FILTER DRAWER SYSTEM AND THE SOLOFILTER ALLOW FOR FUTURE FRYER ADD-ON.

SOLSTICE™ SOLOFILTER



SHOWN WITH OPTIONAL CASTERS



SOLSTICE™ FILTER DRAWER
SHOWN WITH OPTIONAL CASTERS

Solstice™ Filter Drawer System

DRIVE COST OUT OF YOUR PRODUCTION WITH THE PITCO SOLSTICE FILTER DRAWER SYSTEM WITH BASKET LIFTS. BASKET LIFTS REDUCE LABOR AND IMPROVE COOKING CONSISTENCY WHILE FILTRATION CAN ADD 40 TO 50% TO YOUR OIL LIFE.

- Solstice series gas and electric fryers have been designed to improve mix-and-match capabilities
- Choose between twin tank or full size high production models, or even a large 18" tank fryer
- The filter drawer is designed to fit under the fryers so no extra floor space is required
- The filtration system consists of an extra large 3" round drain line, 8 gallon per minute oil pump and 1/2" dia return lines for fast, easy to use, two step oil filtration



Solstice™ Supreme High Efficiency Gas Fryers

Pitco's newest series of fryers, the "Solstice Supreme", are a major breakthrough in fryer design and efficiency. Our engineers have designed a system that has the highest gas efficiency rating, combined with the lowest cost in the industry.

Pitco's Solstice Supreme fryer category has more gas models than any manufacturer (25 lb., 50 lb., ect.) that achieve the Energy Star rating.

The smart simple design eliminates all of the failure prone moving parts found in old technology high efficiency fryers. With the push of a button, once a day, our matchless lighting system ignites a standing pilot. This begins a 30 second automatic self cleaning burner procedure, which ensures optimal burner efficiency. This procedure ensures that the burners stay clean and efficient all day, every day...PERIOD!

You now have the flexibility to mix and match any Supreme fryer and create your own custom design.

- Standard with solid state controller
- Combine any SSH55, SSH55T or SSH75
- Solstice™ Supreme filtration is designed with a 3" round drain line, 5 gallon per minute oil pump and ¼" return lines for filtering high volume, lightly or non-breaded products

		CAPACITY	BTU	FRIES/HR
SSH55-F	Full Tank	40-50 lb.	80,000	80 lb.
SSH55-T	Twin Tank	20-25 lb.	40,000	80 lb.
SSH75-F	Full Tank	75 lb.	105,000	105 lb.



SSH75/SSH55/SSH55T WITH OPTIONAL FILTER DRAWER AND CASTERS

Donut Fryers & Pasta Cookers



24R-UFM
WITH OPTIONAL CASTERS



24P
WITH OPTIONAL CASTERS

Donut Fryer

- Super efficient donut fryer produces high quality donuts and bakery products with 33% less oil and 40% less BTU's than conventional 24" donut fryers
- It also features advanced solid state thermostat with melt cycle capability and a Spacefighter™ filtration system
- Electronic ignition is also available
- 72,000 BTU/hr
- Produces up to 80 dozen donuts per hour
- Oil capacity 100 - 117 lb.

24RUFM

Donut Fryer

- Produces golden brown donuts, cruller, dorycakes and bismarks
- Large cool zone traps particles and crumbs, prevents a major cause of fat breakdown
- Frying area is 24" x 24" x 4½"
- 120,000 BTU/hr
- Oil capacity 150 lb.

24P



Pasta Perfect Cooker

AUTOMATED COOKING PROCESS PRODUCES PERFECT PASTA EVERY TIME

- Precise, consistent results with automatic basket lifts
- Reconstitutes over 500/10 oz. servings per hour of pasta product
- Stainless steel cabinet with 1¼" drain valve
- Digital thermostat and controls
- Available in both gas (natural or propane) and electric

GAS	CAPACITY	INPUT
PG14D	12 gal.	77,500 BTU/hr
ELECTRIC		
PE14	7 gal.	6kW - 208/240V

PPG-14D-L
SHOWN WITH OPTIONAL CASTERS

Equipment Stands

- Exclusive patented uni-lok® design for superior strength
- Features 16 gauge type 304 stainless steel top with galvanized legs and adjustable undershelf
- 1½" upturn on back and both ends • All equipment stands have three standard hat channels for extra support
- 72" long tables feature six legs for increased stability



24"D. STANDS	30"D. STANDS	W X L
T2436GS	T3036GS	24¾" x 36¾"
T2448GS	T3048GS	24¾" x 48¾"
T2460GS	T3060GS	24¾" x 60¾"
T2472GS	T3072GS	24¾" x 72¾"

OPTIONAL CUTTING BOARDS
 8" wide, 1¼" thick laminated maple top w/adjustable stainless steel tubular supports.

307105	36" Length
307106	48" Length
307107	60" Length
307108	72" Length

SEE OUR SALES PERSONNEL FOR OPTIONS & ACCESSORIES INCLUDING DRAWERS & A FULL RANGE OF TABLE STYLES



Mixer Stands

- Highly polished 16 gauge type 304 stainless steel flat top
- Exclusive patented uni-lok® design for superior strength
- Available with choice of either galvanized legs & adjustable undershelf or galvanized tubular base
- 24" working height

UNDERSHELF	TUBULAR BASE	W X L
MS2424	TMS2424	24" x 24"
MS3024	TMS3024	30" x 24"
MS3030	TMS3030	30" x 30"



Work Tables

- Exclusive patented uni-lok® system for superior strength
- All worktables 60" and longer come standard with three hat channels
- All tables prepunched including attachment bolts for installing drawer assemblies

"B" SERIES WORK TABLES

"B" Series worktables feature all 430 stainless steel tops, galvanized legs and adjustable galvanized undershelf.

FLAT TOP	4" BACKSPLASH	SIZE
T2436B	T2436B-BS	24" x 36"
T2448B	T2448B-BS	24" x 48"
T2460B	T2460B-BS	24" x 60"
T2472B	T2472B-BS	24" x 72"
T2496B	T2496B-BS	24" x 96"
T3036B	T3036B-BS	30" x 36"
T3048B	T3048B-BS	30" x 48"
T3060B	T3060B-BS	30" x 60"
T3072B	T3072B-BS	30" x 72"
T3096B	T3096B-BS	30" x 96"



"SEB" SERIES WORK TABLES

"SEB" Series worktables feature all 304 stainless steel tops, legs & adjustable undershelf.

FLAT TOP	4" BACKSPLASH	SIZE
T2436SEB	T2436SEB-BS	24" x 36"
T2448SEB	T2448SEB-BS	24" x 48"
T2460SEB	T2460SEB-BS	24" x 60"
T2472SEB	T2472SEB-BS	24" x 72"
T2496SEB	T2496SEB-BS	24" x 96"
T3036SEB	T3036SEB-BS	30" x 36"
T3048SEB	T3048SEB-BS	30" x 48"
T3060SEB	T3060SEB-BS	30" x 60"
T3072SEB	T3072SEB-BS	30" x 72"
T3096SEB	T3096SEB-BS	30" x 96"



patented
uni-lok®
 system

Sinks

Mop Sinks

- Floor mount for the ultimate in sanitation
- Exclusive anti-splash double-offset "V" edge reduces spillage
- Deep-drawn seamless bowl with 8" water depth
- All stainless steel construction provides long life and easy maintenance
- 21½" wide x 24¾" long

F1916

ACCESSORIES FOR MOP SINK

- 312690** Service Faucet
312689 Hose & Bracket
312688 Mop Holder



EAGLETM
 Foodservice Equipment Division
 Profit from the Eagle Advantage[®]



Clean Dishtables

Clean dishtables feature polished stainless steel work surface. Crossbraced legs. Adjustable non-marking bullet feet. Available in 14 or 16 gauge stainless steel.

LEFT	RIGHT	
CDTL-24	CDTR-24	24"
CDTL-30	CDTR-30	30"
CDTL-36	CDTR-36	36"
CDTL-48	CDTR-48	48"
CDTL-60	CDTR-60	60"
CDTL-72	CDTR-72	72"

Soiled Dishtables

Includes polished stainless steel work surface. 20" x 20" x 5" prerinse sink. Crossbraced legs. Scrap block furnished. 8" backsplash. 1½" rolled rim on open sides. Available in three types of stainless steel (16 ga. - 430 or 304 or 14 ga. - 304).

LEFT	RIGHT	
SDTL-36	SDTR-36	36"
SDTL-48	SDTR-48	48"
SDTL-60	SDTR-60	60"
SDTL-72	SDTR-72	72"
SDTL-96	SDTR-96	96"

Dishtable Package Special

Dishtable package includes 48" 16 gauge 304 stainless steel clean dishtable and soiled dishtable, rubber scrap block, prerinse faucet (part #300718), prerinse basket & slide bar, and 42" KD tubular rack shelf. (Dishwasher not included.)

DTC-48LR-16/3 or DTC-48RL-16/3

Work Tables With Flex-Master[®] Overshelf System

- Eagle worktables & Flex-Master[®] Overshelf System are packaged in convenient kits; ready for immediate shipment
- Table tops are predrilled for rear mounting of posts & shelves
- Overshelf posts are stainless steel with grooves on 1" increments for flexible shelf placement
- All tables feature exclusive patented uni-lok[®] design for superior strength
- Available in 2 styles: "FM" Style includes four 30" stainless steel posts, & two 12" overshelves; "FM-PL" Style includes two 30" stainless steel posts, two 48" stainless steel posts, two 12" stainless steel overshelves, & two pot racks.

SPEC-MASTER "SE" SERIES WORK TABLES

All stainless steel construction, including 14 gauge type 304 stainless steel top, stainless steel legs, undershelf & feet.

"FM" STYLE	"FMPL" STYLE	SIZE
T3048SE-FM	T3048SE-FMPL	30" x 48"
T3060SE-FM	T3060SE-FMPL	30" x 60"
T3072SE-FM	T3072SE-FMPL	30" x 72"

"SB" SERIES WORK TABLES

16 gauge type 430 stainless steel top, stainless steel legs & undershelf, plastic feet.

"FM" STYLE	"FMPL" STYLE	SIZE
T3048SB-FM	T3048SB-FMPL	30" x 48"
T3060SB-FM	T3060SB-FMPL	30" x 60"
T3072SB-FM	T3072SB-FMPL	30" x 72"

"B" SERIES WORK TABLES

16 gauge type 430 stainless steel top, galvanized legs & adjustable galvanized undershelf, plastic feet.

"FM" STYLE	"FMPL" STYLE	SIZE
T3048B-FM	T3048B-FMPL	30" x 48"
T3060B-FM	T3060B-FMPL	30" x 60"
T3072B-FM	T3072B-FMPL	30" x 72"



FLEX-MASTER[®]

Coved Corner Sinks

- All EAGLE coved corner sinks feature 9½" backsplash, deep drawn seamless coved corner bowls
- 14" water level
- Legs crossbraced front to back
- New Euro-style design includes new Euro-style edging, new bowl design and enhanced polishing techniques

414 SERIES feature heavy gauge stainless steel construction, type 304 bowls and type 430 drainboards and backsplash.

314 SERIES feature heavy gauge stainless steel construction, type 304 bowls, drainboards and backsplash.



414 SERIES	314 SERIES		OA Length	Bowl Size
414-16-1	314-16-1	One comp, no drainboard	22"	20" x 16"
414-16-1-18R OR L	314-16-1-18R OR L	One comp, 18" drainboard R or L	39¾"	20" x 16"
414-24-1	314-24-1	One comp, no drainboard	29"	24" x 24"
414-16-2	314-16-2	Two comp, no drainboard	39"	20" x 16"
414-16-2-18R OR L	314-16-2-18R OR L	Two comp, 18" drainboard R or L	55½"	20" x 16"
414-16-2-18	314-16-2-18	Two comp, two 18" drainboards	72"	20" x 16"
414-22-2-24	314-22-2-24	Two comp, two 24" drainboards	96"	22" x 22"
414-16-3	314-16-3	Three comp, no drainboard	57"	20" x 16"
414-16-3-18R OR L	314-16-3-18R OR L	Three comp, 18" drainboard R or L	73½"	20" x 16"
414-16-3-18	314-16-3-18	Three comp, two 18" drainboards	90"	20" x 16"
414-22-3-24	314-22-3-24	Three comp, two 24" drainboards	120"	22" x 22"
414-24-3-24	314-24-3-24	Three comp, two 24" drainboards	126"	24" x 24"

EAGLE
Foodservice Equipment Division
Profit from the Eagle Advantage®

Hand Sinks

- EAGLE hand sinks are the most specified in the industry
- Feature positive drain, deep drawn seamless stainless steel design
- A variety of models are offered, including basic units, units with towel dispensers and all electronic units
- All models are wall mounted and include faucets
- A variety of models to choose from

HSA-10-F	Basic Hand Sink w/Basket Drain
HSA-10-FL	Narrow Hand Sink, 12" From Side to Side
HSA-10-FL	Basic Hand Sink w/Lever Drain
HSA-10-FA	Basic Hand Sink w/P-trap and Overflow
HSA-10-FO	Basic Hand Sink w/Overflow
HSA-10-FDP	W/Towel & Soap Dispenser, Basket Drain
HSA-10-FLDP	W/Towel & Soap Dispenser, Lever Drain
HSA-10-FE	Basic Handsink w/Electronic Eye
HSA-10-FE-B	Basic Handsink w/Battery Powered Electronic Eye
HSA-10-FDPE	w/Electronic Eye on Sink, Towel & Soap Dispenser
HSA-10-FDPE-B	w/Battery Powered Electronic Eye on Sink, Towel & Soap Dispenser

Hand Sink With Waste Receptacle

- Includes splash mounted gooseneck faucet, towel and soap dispenser, waste skirt, waste receptacle and basket drain
- Wall mounted
- Waste receptacle slides onto bottom of waste skirt
- Patented design
- Model shown with optional wrist handles

HSA-10-FDPS-T

Hand Sinks with Microgard® Antimicrobial Protection

- An antimicrobial agent which contains built in protection to retard the growth of a broad range of bacteria, mold and mildew on the surface of bowl that cause stains, odors and degradation
- MICROGARD® is a second line of defense
- In keeping with good hygiene practices, clean this product as usual
- The protection will not wash out, while organic bactericides may
- Available on electronic eye handsinks

How to order MICROGARD® on handsinks:

To order, add suffix "-MG" to model (example: HSA-10-FE-B-MG)

See our sales personnel for Options & Accessories



Sinks



Utility Sinks

- Constructed of all 16 gauge stainless steel with roll rim partition, 14" deep compartments and adjustable bullet feet
- 36" working height
- Crumb cup strainer standard
- Available in either type 430 or type 304 stainless steel (Non-NSF)

16/430 S/S	16/304 S/S	# OF BOWLS	BOWL SIZE	O.A. LENGTH
1818-1-16/4	1818-1-16/3	1	18" x 18"	21"
2118-1-16/4	2118-1-16/3	1	21" x 18"	21"
2124-1-16/4	2124-1-16/3	1	21" x 24"	27"
2424-1-16/4	2424-1-16/3	1	24" x 24"	27"
2136-2-16/4	2136-2-16/3	2	21" x 18"	39"
2448-2-16/4	2448-2-16/3	1	24" x 24"	51"
2136-3-16/4	2136-3-16/3	3	21" x 12"	39"
2148-3-16/4	2148-3-16/3	3	21" x 16"	51"
2154-3-16/4	2154-3-16/3	3	21" x 18"	57"
2472-3-16/4	2472-3-16/3	3	24" x 24"	75"



Cocktail Units

- Type 304 stainless steel ice chest, stainless steel top, front & sides
- Fully insulated with 60 lb. ice capacity
- 1800 Series underbar equipment measures 18" front to back
- 2200 Series measures 22" front to back

1800 SERIES	2200 SERIES	
B2CT-18	B2CT-22	2' Cocktail Ice Chest
B3CT-18	B3CT-22	3' Cocktail Ice Chest w/Sliding Cover
B2CT-18-7	B2CT-22-7	2' Cocktail Ice Chest w/7-Circuit Cold Plate
B3CT-18-7	B3CT-22-7	3' Cocktail Ice Chest w/7-Circuit Cold Plate
B36IC-18	B36IC-22	3' Ice Chest - 125 lb. capacity

SEE OUR SALES PERSONNEL FOR OPTIONS & ACCESSORIES



Underbar Units

- All stainless steel top, front & ends
- Type 304 stainless steel 10" x 14" x 10" bowls, complete with 5" backsplash, 1/2" drains
- Faucets included
- 1800 Series underbar equipment measures 18" front to back
- 2200 Series measures 22" front to back

1800 SERIES	2200 SERIES	
B5C-18	B5C-22	5' Bar Sink, 3 Bowls, 13" Drainboards
B6C-18	B6C-22	6' Bar Sink, 3 Bowls, 19" Drainboards
B6C4-18	B6C4-22	6' Bar Sink, 4 Bowls, 13" Drainboards

Convenience Store Sinks

- Constructed of all 304 stainless steel bowls, drainboards and backsplash
- 36" working height
- Deep drawn covered corner bowls
- Legs crossbraced front to back
- Three compartments.
- Crumb cup strainer included



310 SERIES	
310-10-3-12	Three Comp., 10" Bowl, Two 12" Drainboards
310-10-3-18	Three Comp., 10" Bowl, Two 18" Drainboards
312 SERIES	
312-12-3-12	Three Comp., 12" Bowl, Two 12" Drainboards
312-14-3-12	Three Comp., 14" Bowl, Two 12" Drainboards



Dormont Grease Interceptors

Don't let grease and effluent cause problems with your drainage system. Dormont offers a full line of PDI certified, epoxy coated, steel constructed grease interceptors for installation on cooking/prep sinks, pot, pan, scullery sinks and dishwasher applications.

WD-4	8 lb. Grease Capacity	10" w. x 11" h. x 16" l.
WD-7	14 lb. Grease Capacity	13" w. x 12" h. x 18" l.
WD-10	20 lb. Grease Capacity	14" w. x 12" h. x 21 $\frac{3}{4}$ " l.
WD-15	30 lb. Grease Capacity	15" w. x 14" h. x 22" l.
WD-20	40 lb. Grease Capacity	15 $\frac{3}{4}$ " w. x 15" h. x 24" l.
WD-25	50 lb. Grease Capacity	16 $\frac{1}{2}$ " w. x 16 $\frac{1}{2}$ " h. x 26" l.
WD-35	70 lb. Grease Capacity	18" w. x 19" h. x 30" l.
WD-50	100 lb. Grease Capacity	22" w. x 21 $\frac{1}{2}$ " h. x 32" l.



POWERForce™ Pre-Rinse Assemblies

Dormont Manufacturing proudly offers the PowerForce™ line of commercial faucets, drains and pre-rinse assemblies. Dormont's commitment to quality is reflected in the 2 year warranty that all PowerForce™ products carry: the best in the industry. Dormont also offers a full range of PowerForce™ replacement parts and accessories.

- 1/4 turn full-on valves
- Solid Brass Construction
- Chrome-Plated Finish
- 100% Factory Tested
- Tested and certified by WQA against NSF/ANSI 61, Section 9 and ASME A112.18.1

PRE-RINSE

- P-WS8B*** Wall Mount, 8" Base
- PRSH-S*** Spray Head Assembly
- PRH-G44** 44"l. Replacement Hose

*MEETS ENERGY POLICY ACT OF 2005; 1.6 GPM

WALL MOUNT FAUCET

- F-WST8-S12S** 8" Adjustable Center w/12" Swivel Spout



F-WST8-S12S

P-WS8B

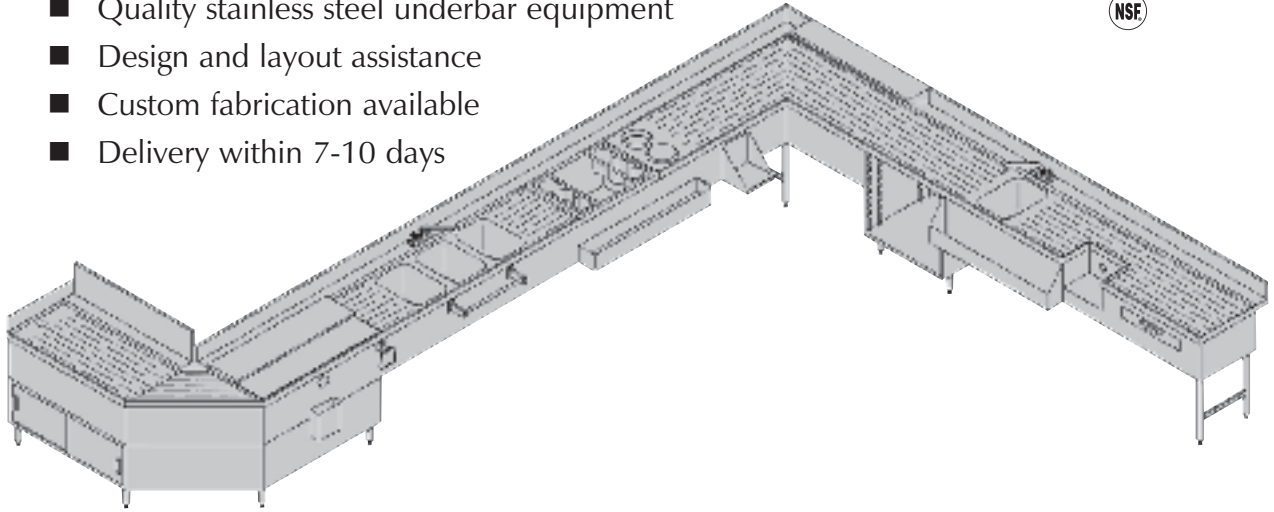
PRH-G44

PRSH-S

Sinks & Underbar Equipment



- Quality stainless steel underbar equipment
- Design and layout assistance
- Custom fabrication available
- Delivery within 7-10 days



Sinks



19" SERIES
SD53C
SD63C
SD64C

21" SERIES
SK53C
SK63C
SK64C

Ice Chests & Cocktails



19" SERIES
SD24
SD30
SD36

21" SERIES
SK24
SK30
SK36

Add-On Units



**HAND SINKS
BLENDER STATIONS
DIPPER WELL**

All Products Include:

- FAUCETS AND DRAIN ASSEMBLIES
- STANDARD 4" BACKSPLASH
- NSF APPROVED STAINLESS STEEL CONSTRUCTION

Glass Racks



**SK24GR
CL24GR**
(Smooth or drainboard top available)



RELIABILITY BUILT INSM

B-0610 POT AND KETTLE FILLER:

- Wall mounted mixing faucet assembly on 8" centers
- 1/2" IPS female inlets with vacuum breaker connection for hose
- Five feet of polished flexible stainless steel hose
- Hook nozzle with self-closing valve
- Valve is furnished with retaining ring for continuous flow of water if desired
- Hose hangs down approximately 32" from faucet connection when not in use
- Built-in check valves to prevent cross flow of hot and cold water



B-7222-CO1 RETRACTABLE HOSE REEL:

- Heavy-duty, 30 foot hose of 3/8" I.D. with adjustable hose bumper
- Enclosed reel with epoxy coated steel finish
- Spray valve with heat resistant handle
- Ratcheting system holds the length of hose until a slight tug; retracts automatically
- Multi-fit bracket for wall, ceiling or under-sink mounting
- 3/8" NPT female inlet



B-0107-C LOW FLOW SPRAY VALVE:

- T&S Brass led the industry with their B-0107-C low flow spray valve, which has been on the market for nearly twenty years
- One of the easiest and most cost effective energy saving devices available, it reduces water consumption, water heating energy and sewer charges
- With a flow rate of 1.24 gpm, it has passed the ASTM test for pre-rinse spray valves with an average cleanability rate of 21 seconds and is the only pre-rinse spray valve made that is endorsed by the Green Restaurant Association
- Fully compliant with EPA 2005 low flow standards and can be used in place of the B-0107 with any T&S pre-rinse assembly



B-0231

SWIVEL BASE FAUCET:

- Wall mount mixing faucet on 8" centers
- 1/2" NPT female eccentric inlet flanges, lever handles, 12" swing nozzle with stream regulator



B-0290 FAUCET:

- Delivers high volume of water
- 12" swing nozzle
- 8" centers adjustable from 7 3/4" to 8 1/4"
- With female 3/4" IPS model LL street EL inlets with locknuts, to fit within 2" space behind splashback
- Removable seats • Four arm handles • (If street EL inlets not required specify) When street ELs are removed, faucet has 3/4" IPS eccentric inlets to fit on front face of splashback
- 1 1/4" diameter holes required in splashback



EC-3101 CHEKPOINT ELECTRONIC WALL MOUNT GOOSENECK FAUCET:

- Easy to install in any design
- Hands-free, sensor-operated faucets significantly conserve water by shutting off during scrubbing, which also greatly reduces the risk of cross-contamination
- The proven electronic technology is tested to exceed 500,000 washes and boasts a long battery life (2-3 years with AA size batteries) and low-battery indicator light
- Made of chrome-plated brass and come pre-assembled with all mounting hardware
- Additional features include a temperature control mixing valve, vandal resistant aerator and 18" hot and cold supply stop flexible connector hoses
- All models are AC/DC and are ADA compliant



Workboard Faucet with Swing Nozzle for Deck Mounting

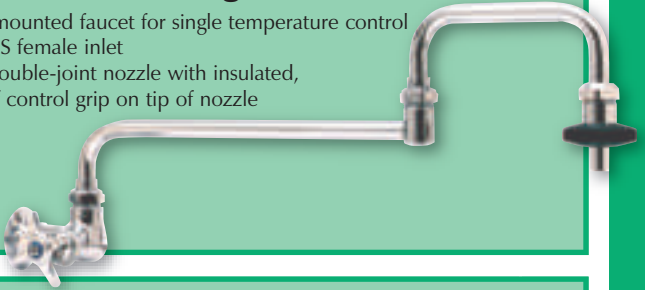
- Bronze body with removable seats
- High luster chrome plated brass escutcheon 6 1/2" long x 2" wide
- Shanks on 4" centers, 1" long, 1/2" NPS thread
- Heavy wall 6" tubular swing nozzle



B-1110

Pot and Kettle Filling Faucet

- Wall mounted faucet for single temperature control
- 1/2" IPS female inlet
- 18" double-joint nozzle with insulated, on-off control grip on tip of nozzle



B-0592

Push-Back Glass Filler

- Heavy duty construction
- Wall mounted - 3/8" IPS female inlet with adjustable flange
- Volume regulator
- Center of outlet to wall - 3 3/4"
- Translucent blue Lexan push-back arm, instantaneous shut-off



B-1200

Pre-Rinse Units With Spring Action Gooseneck

DECK MOUNT PRE-RINSE UNIT

- Deck type faucet has under-sink mixing spreader with built-in spring checks
- 1/4" IPS tailpiece connections on 4" centers
- 40" high

B-0113

WALL MOUNT PRE-RINSE UNIT

- 1/2" IPS female eccentric flanged inlets
- 8" center wall mounted faucet
- 34" high

B-0133



B-0113

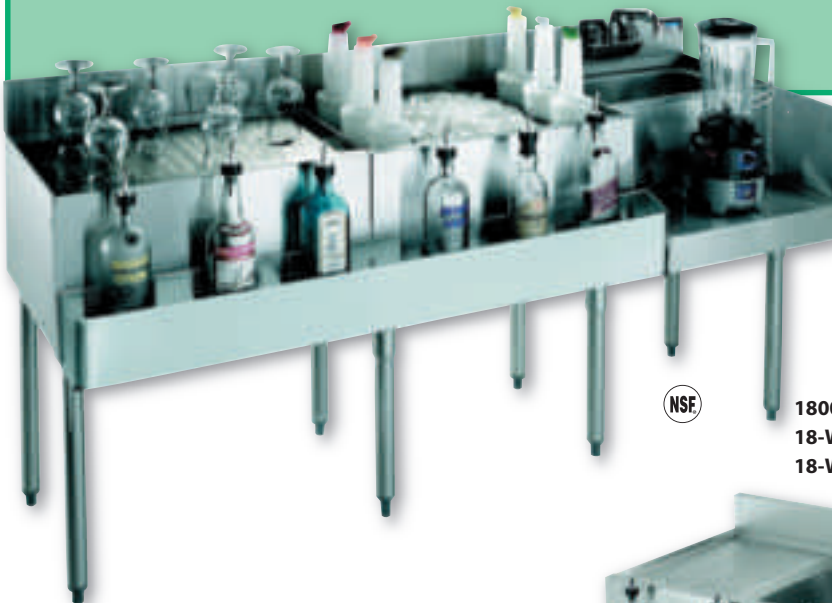
B-0133

Sinks/Underbar Stations

Insulated Ice Bins

- Stainless steel interior, top, front, sides & backsplash
- Removable bottle racks
- Optional built-in 7 circuit cold plate available for soda system
- Additional sizes available
- 1" drain

1800 SERIES	2100 SERIES	
18-24	21-24	24" x 12"d., 80 lb. Ice Cap.
18-24-7	21-24-7	24" x 12"d., w/Cold Plate (80 lb.)
18-36	21-36	36" x 12"d., 115 lb. Ice Cap.
18-36-7	21-36-7	36" x 12"d., w/Cold Plate (115 lb.)



SHOWN WITH
OPTIONAL SPEEDRAIL

Cocktail Workstations

- Complete workstation for added efficiency
- Stainless steel top, front, sides and backsplash
- Raised edges on drainboard to keep glasses dry
- 24" x 12" deep ice bin holds 80 lb. of ice
- Large 18" blender/dump sink for two blenders with a dump/hand sink in the rear
- Faucet and drains included
- Optional built-in cold plate for soda systems listed below

1800 SERIES	2100 SERIES	
18-W66R	21-W66R	5'6" Workstation
18-W66R-7	21-W66R-7	5'6" Workstation w/Coldplate



SHOWN WITH
OPTIONAL SPEEDRAILS

Underbar Sinks

- Quality construction built for durability
- Stainless steel top, front & backsplash
- Large 10" x 10" 304 series stainless steel sink bowls with corner drains for increased bowl capacity
- Faucet, drains & stainless steel overflows included
- 1800 series depth 18½"; 2100 series depth 21"


1800 SERIES	2100 SERIES	
18-53C	21-53C	5' Sink, 3 Bowls, 12" drainboards
18-63C	21-63C	6' Sink, 3 Bowls, 18" drainboards
18-64C	21-64C	6' Sink, 4 Bowls, 18" drainboards



Krowne

Royal Series Underbar


- Free bar layout and design
- High quality Underbar built for your individual needs
- Heavy duty construction with built-in sound deadened speedrails and high quality faucets
- Stainless steel front, tops, sides, backsplashes & legs
- Built-in high volume 8-circuit cold plate for soda system with optional 10-circuit available
- Units pre-assembled at factory to cut installation time
- Also available in Modular Bar design which eliminates all legs



Commercial Series Wall Mount Faucet

- Built for medium volume use
- 8" center wall mount

12-808	8"	FULL LINE OF REPLACEMENT PARTS AVAILABLE!
12-810	10"	
12-812	12"	
12-814	14"	



Royal Series Wall Mount Faucet

- Built for high volume use
- 8" center wall mount
- Built-in internal check valves

14-808	8"	FULL LINE OF REPLACEMENT PARTS AVAILABLE!
14-810	10"	
14-812	12"	
14-814	14"	



Wall Mount Pre-Rinse w/Add-On Faucet

- Built for high volume use
- Includes add-on faucet with 12" spout
- 8" center wall mount
- Wall bracket included
- Built-in internal check valves

17-109W

FULL LINE OF REPLACEMENT PARTS AVAILABLE!



Wall Mount Pre-Rinse

- Built for high volume use
- 8" center wall mount
- Wall bracket included
- Built-in internal check valves

17-108W



Service Sink Faucet

- Built for high volume use
- 8" centers with 6½" spout
- Wall bracket included
- Built-in vacuum breaker

16-127

FULL LINE OF REPLACEMENT PARTS AVAILABLE!



Add-On Faucet

- Interchangeable with all brands
- 12" spout

21-139

FULL LINE OF REPLACEMENT PARTS AVAILABLE!





Replacement Hose

- Interchangeable with all brands
- 44" length

21-133



Replacement Spray Head

- Interchangeable to all brands
- Complies with EPA act 2005
- Chrome plated brass

21-129

Deck Mount Pre-Rinse

- Built for high volume use
- Single hole deck mount for 1¼" opening
- Wall bracket included
- Built-in internal check valves

17-202W

FULL LINE OF REPLACEMENT PARTS AVAILABLE!

Sinks & Work Tables



NSF

Work Tables

- 16 gauge 304 stainless steel top
- 4" backsplash
- Working height 36" tall
- **BG** models have adjustable 1 1/4" galvanized cross bracing and legs with plastic feet
- **BS** models have adjustable 1 1/4" S/S cross bracing and legs with S/S feet
- Shipped knocked down

WT24X30-BG	WT24X30-BS	24" x 30"
WT24X36-BG	WT24X36-BS	24" x 36"
WT24X48-BG	WT24X48-BS	24" x 48"
WT24X60-BG	WT24X60-BS	24" x 60"

WT24X72-BG	WT24X72-BS	24" x 72"
WT24X84-BG	WT24X84-BS	24" x 84"
WT24X96-BG	WT24X96-BS	24" x 96"
WT24X108-BG	WT24X108-BS	24" x 108"
WT24X120-BG	WT24X120-BS	24" x 120"
WT30X30-BG	WT30X30-BS	30" x 30"
WT30X36-BG	WT30X36-BS	30" x 36"
WT30X48-BG	WT30X48-BS	30" x 48"
WT30X60-BG	WT30X60-BS	30" x 60"
WT30X72-BG	WT30X72-BS	30" x 72"
WT30X84-BG	WT30X84-BS	30" x 84"
WT30X96-BG	WT30X96-BS	30" x 96"
WT30X108-BG	WT30X108-BS	30" x 108"
WT30X120-BG	WT30X120-BS	30" x 120"

Soiled Dish Tables

- 16 gauge 304 stainless steel top and tub
- 20 1/4" x 20 1/4" x 6" deep tub size
- 1 1/2" galvanized legs with adjustable plastic feet
- Basket strainer included - faucet is extra
- Welded pre-rinse tub
- 10" backsplash with 2" return
- Specify backsplash or deck mount faucet holes



NSF

CDT-24-L	30" x 24"
CDT-24-R	30" x 24"
CDT-36-L	30" x 36"
CDT-36-R	30" x 36"
CDT-48-L	30" x 48"
CDT-48-R	30" x 48"
CDT-60-L	30" x 60"

Clean Dish Tables

- 16 gauge 304 stainless steel top
- 1 1/2" galvanized legs
- 1" adjustable plastic feet
- 10" backsplash with 2" return

CDT-60-R	30" x 60"
CDT-72-L	30" x 72"
CDT-72-R	30" x 72"
CDT-84-L	30" x 84"
CDT-84-R	30" x 84"
CDT-96-L	30" x 96"
CDT-96-R	30" x 96"



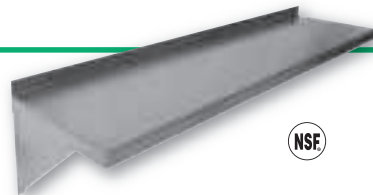
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DDT-36-L	30" x 36"
DDT-36-R	30" x 36"
DDT-48-L	30" x 48"
DDT-48-R	30" x 48"
DDT-60-L	30" x 60"
DDT-60-R	30" x 60"
DDT-72-L	30" x 72"
DDT-72-R	30" x 72"

"L" or "R" indicates tub position

E Series Wall Shelves

- 18 gauge construction
- 2 wall brackets included (84" and 96" include 3 brackets)



NSF

EWMS-12-24	12" x 24"
EWMS-12-36	12" x 36"
EWMS-12-48	12" x 48"
EWMS-12-60	12" x 60"
EWMS-12-72	12" x 72"
EWMS-12-84	12" x 84"

EWMS-12-96	12" x 96"
EWMS-14-24	14" x 24"
EWMS-14-36	14" x 36"
EWMS-14-48	14" x 48"
EWMS-14-60	14" x 60"
EWMS-14-72	14" x 72"
EWMS-14-84	14" x 84"
EWMS-14-96	14" x 96"

3 Compartment Sinks

- 16 gauge 304 stainless steel top and tubs
- 10" backsplash with 2" return
- Three 12" deep welded tubs with 2" divider
- 1 1/2" galvanized legs with adjustable 1" plastic feet
- Basket strainers included, faucets not included



NSF

SSP INC.

	TUB SIZE	SIZE
3C17X17-0	17" x 17" x 12"	22 1/2" x 60"
3C17X23-0	17" x 23" x 12"	28 1/2" x 60"
3C23X23-0	23" x 23" x 12"	28 1/2" x 78"
3C17X17-L-18	17" x 17" x 12"	22 1/2" x 75 1/2"
3C17X17-R-18	17" x 17" x 12"	22 1/2" x 75 1/2"
3C17X23-L-18	17" x 23" x 12"	28 1/2" x 75 1/2"
3C17X23-R-18	17" x 23" x 12"	28 1/2" x 75 1/2"
3C17X23-L-24	17" x 23" x 12"	28 1/2" x 81 1/2"
3C17X23-R-24	17" x 23" x 12"	28 1/2" x 81 1/2"
3C23X23-L-24	23" x 23" x 12"	28 1/2" x 99 1/2"
3C23X23-R-24	23" x 23" x 12"	28 1/2" x 99 1/2"
3C17X17-2-18	17" x 17" x 12"	22 1/2" x 91"
3C17X17-2-24	17" x 17" x 12"	22 1/2" x 103"
3C17X23-2-18	17" x 23" x 12"	28 1/2" x 91"
3C17X23-2-24	17" x 23" x 12"	28 1/2" x 103"
3C23X23-2-24	23" x 23" x 12"	28 1/2" x 121"
3C20X28-2-20	20" x 28" x 12"	23 1/2" x 104"
3C20X28-2-24	20" x 28" x 12"	33 1/2" x 112"



Undercounter Dishwasher



- Top mounted controls
- All stainless steel construction
- Built-in booster heater and pumped drain
- 14½" height clearance accommodates larger dishes and half size sheet pans
- Low water consumption
- 30 racks/120 covers per hour
- 24" w. x 25" d. x 33¼" h.

MODEL CMA-180UC

High Temperature Door-Type Dishwasher

- Uses only .96 gallons of water per cycle • Auto fill
- 60 Racks/240 covers per hour
- High temperature sanitizing with built-in booster heater
- All stainless steel construction
- External Poly Pro™ scrap accumulator
- Upper and lower stainless steel wash arms with reinforced end caps - easily removed for cleaning
- 25½" w. x 25" d. x 60" h.

SPECIFY CORNER OR STRAIGHT MODEL

MODEL CMA-180B



High Temperature Conveyor Dishwasher

- Uses only .94 gallons of water per cycle • Auto fill
- 205 Racks/820 covers per hour
- High temperature sanitizing with built-in booster heater
- All stainless steel construction
- Unique 3-stage washing process provides pre-wash, power wash and final rinse
- External Poly Pro™ scrap accumulator
- Built-in chemical resistant industrial 10kW heater
- Large 19" high opening accommodates larger items and utensils
- Three speed settings available for optimum cleaning performance
- 44" w. x 25½" d. x 55½" h.

SPECIFY DIRECTION OF TRAVEL; LEFT TO RIGHT, RIGHT TO LEFT.

MODEL CMA-44H



Chemical Sanitizing Conveyor Dishwasher

- Economical – uses only .8 gallons of water per cycle • Auto fill
- 242 Racks/968 covers per hour
- Low temperature chemical sanitizing
- All stainless steel construction
- Four-stage washing process provides pre-wash, dual power wash and final rinse
- External Poly Pro™ scrap accumulator
- Built-in chemical resistant industrial 10kW heater
- Large 19" high opening accommodates larger items and utensils
- Three speed settings available for optimum cleaning performance
- 66" w. x 25½" d. x 55½" h.

SPECIFY DIRECTION OF TRAVEL; LEFT TO RIGHT, RIGHT TO LEFT.

MODEL CMA-66L



Dishwashing Machines

E-series Rack Conveyor Dishwasher

The Champion 44DR offers lowest water consumption without sacrificing clean results. The advantage....Dual Rinse technology ensures all wares are fully rinsed with more than 300+ gallons of water per hour with actual fresh water consumption of no more than 112 gallons per hour.

ADDITIONAL BENEFITS:

- ENERGY STAR® rated
- The Dual Rinse technology has reduced water consumption by more than 65% which converts into considerable money and energy savings
- Optional nested electric booster which transfers heat back into the wash tank for additional savings
- One-piece wash manifold designed to strip soils from wares
- Standard vertical clearance accepts 18" x 26" sheet pans
- Multiple-tank models, loading and unloading options, and many other accessories available

MODEL 44DR

TO HELP DETERMINE WHAT SIZE DISHWASHING MACHINE YOU WILL NEED, YOU MUST FIRST DETERMINE HOW MANY RACKS OF DISHES PER HOUR YOU WILL GENERATE. HERE'S AN EQUATION THAT MAY HELP: (# OF PIECES PER PERSON) X (# OF PERSONS PER HOUR) ÷ 20 PIECES PER RACK = RACKS PER HOUR REQUIRED.



High Temperature Door-Type Dishwasher

All stainless steel construction, easy access, and top mounted controls make the DH-1000 the perfect choice in dishwashers when limited space is a concern. Equipped with a stainless steel built-in electric booster in 40°F. rise or optional 70°F. rise provides 180°F. final rinse water for sanitizing.

- ENERGY STAR® rated
- Straight-through or corner application – simple conversion in a matter of minutes
- Parts commonality with other machines
- Superior rinse results – machine fills exclusively through the pump, helping thoroughly flush out wash water from the spray system during drain cycle.

- This feature ensures soap-free rinse water for superior results
- Direct replacement – the DH-1000 is a direct replacement to most competitor's models without table modification
 - Machine fully assembled, ready to install
 - 1 hp. pump motor
 - Door safety switch
 - Interchangeable upper and lower spray arms
 - Aircap design feature eliminates vacuum breaker
 - Optional detergent and rinse pump available



MODEL DH-1000



Champion®

The Dishwashing Machine Specialists

High Temperature Undercounter Dishwasher

The new E-series undercounter offers enhanced performance capacity, increased efficiency with reduced water consumption. The electro-mechanical control package ensures reliable trouble-free operation and low service cost.

ADDITIONAL BENEFITS:

- ENERGY STAR® rated
- 30 racks per hour • 0.9 gallons fresh water consumption per cycle
- Soft-start pump – for delicate wares
- Rinse sentry – extends the cycle time to ensure 180°F. final rinse
- Built-in booster options – 40°F. rise (6kW) standard or 70°F. rise (9kW) optional
- Extended wash/delime switch for heavy soils
- Upper and lower stainless steel wash/rinse spray arms
- Stainless steel top and sides are standard
- Detergent and rinse pumps are standard
- Double wall construction for whisper quiet operation
- Pumped drain

MODEL UH170B



Avenger™ HT

- Built-in booster heater, detergent and rinse pump
- Automatic fill, push button start, two minute automatic cycle
- 1.1 gallons of water per rack, 26.4 gallons of water per hour
- Labyrinth type door design
- Automatic pumped drain for floor and wall drain installations
- Pre-installed water pressure regulator
- 304 stainless steel construction
- Stainless steel wash pump
- Electro mechanical components
- Manual override for extended wash and delimiting
- Simplified controls allow easy access for operation and service
- Door safety switch
- Pumped drain
- One (1) each peg and combination rack included
- Above water scrap tray
- ¼ hp wash motor pump
- Unique timer allows customized cycle times
- Fresh water rinse eliminates wash water contamination



CAUTION! IF YOU ARE USING A LOW TEMP OR CHLORINE BATH TYPE DISHWASHING SYSTEM, TAKE GREAT CARE IN FOLLOWING THE MANUFACTURER'S INSTRUCTIONS. AN OVER-CONCENTRATION OF SODIUM HYPOCHLORITE (BLEACH), THE ACTIVE SANITIZING AGENT OF THESE SYSTEMS, WILL ATTACK MOST METAL TABLEWARE. IMPROPER USE OR FAULTY EQUIPMENT FUNCTIONING WILL CAUSE STAINING OR CORROSION OF EVEN THE FINEST STAINLESS STEEL. IT IS VERY IMPORTANT THAT YOU USE ONLY A PLASTIC OR STAINLESS STEEL PAN FOR PRESOAKING.



TempStar™

DOOR-TYPE DISHWASHER

- Total automatic cycle – 58 seconds
- Low water usage – 1 gallon per rack
- Built-in booster heater sized to raise incoming 140°F water to 180°F for sanitizing rinse
- Built-in pressure regulator and gauge
- Specially designed stainless steel nozzles provide superior cleaning action
- 17¼" door opening accepts 18" trays
- Field convertible straight through to corner
- Heavy duty stainless steel construction
- Auto-fill and auto-start
- Safety door switch
- Delime/manual wash switch
- Hi-limit thermostat and low water protection
- Top mounted controls for ease of installation
- Uses standard 20" x 20" racks
- Detergent/rinse additive signal connection fuse block
- No external booster heater is required
- Also available with 70° rise option (No extra cost)



Traditional Series Conveyor Dishwasher

- 252 racks per hour hi-temp sanitizing rinse
- 0.74 gallons per rack hi-temp sanitizing rinse
- Incoming water pressure regulator
- Standard 18" clearance
- Complete Right-to-Left and Left-to-Right convertibility in the field
- Totally electro-mechanical; no solid state controls utilized
- Fully automatic including auto-fill
- Completely self-draining stainless steel wash pump
- Exclusive "Energy Guard" controls system operates wash and rinse sections only when a rack is being washed or rinsed
- A long 16" wash section as well as 18" separation between wash and rinse produces superior results
- Convenient, externally operated lever drain
- Stainless steel frame, legs, adjustable bullet feet, and front appearance panel are all standard
- Standard 8" vent cowls/splash shields on both wash and rinse ends of the machine
- 208/230V, 60Hz, 1 or 3 Phase



MODEL TS-44



Warewashing

OptiClean™ Warewashing System

OptiClean's open profile facilitates superior washing, complete rinsing and fast drying. Racks drain quickly to reduce spotting/drying time – no flat surfaces to trap water or loose food particles inside the rack. Double wall construction provides maximum strength. Comfort curved handles are molded into all four sides for easy handling, won't pinch fingers. Unique "honeycomb" design distributes load more effectively. Sturdy bottom with four-way tracking for easy dish machine loading – eliminates the need to rotate racks. Positive stacking from either direction – stacks with all major competitors. All racks are NSF listed. Color: Carlisle Blue.



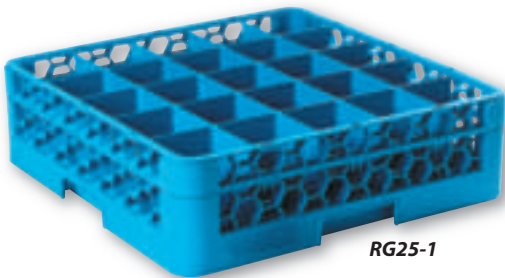
RB



RF



RW20



RG25-1



C2235R

OPTICLEAN™ OPEN/BOWL RACKS

- Sturdy open bottom rack
- Ideal for all large dishes, containers, brushes, utensils and cutlery
- Use for all types of bowls

RB Bowl Rack

RE* Open Extender

*** NOTE: "RE OPEN EXTENDER" CAN BE USED WITH ANY OPTICLEAN™ GLASS OR DISH RACK**

OPTICLEAN™ FLATWARE RACKS

- Bottom grid allows for free flow of water and air
- Keeps flatware in place for thorough washing and drying
- Perfect for utensils, ramekins, and other small items

RF Combination/Flatware Rack

OPTICLEAN™ NEWAVE™ GLASS RACKS

- Holds 20% more than comparable square compartmented glass racks
- Reduces storage space, labor, inventory and chemical usage by up to 20%
- Rounded design holds glasses more securely in place
- Designed to fit the most popular sizes of glasses and tumblers

20-COMPARTMENT

RW20 With Integrated Extender

RW20-1 With 2 Extenders

RW20-2 With 3 Extenders

RW20-3 With 4 Extenders

30-COMPARTMENT

RW30 With Integrated Extender

RW30-1 With 2 Extenders

RW30-2 With 3 Extenders

RW30-3 With 4 Extenders

OPTICLEAN™ 16-COMPARTMENT GLASS RACKS

- Perfect for large cocktail glasses and delicate wine stems w/oversize bowls
- Compartment size: 4½" x 4½", accommodates glasses up to 4¾" in dia.

RG16-1 With 1 Extender

RG16-2 With 2 Extenders

RG16-3 With 3 Extenders

RG16-4 With 4 Extenders

RE16 16-Compartment divided extender

OPTICLEAN™ 25-COMPARTMENT GLASS RACKS

- Use for large diameter beverage glasses and most red wine stems and goblets
- Compartment size: 3½" x 3½", accommodates glasses up to 3¾" in dia.

RG25-1 With 1 Extender

RG25-2 With 2 Extenders

RG25-3 With 3 Extenders

RG25-4 With 4 Extenders

RE25 25-Compartment divided extender

OPTICLEAN™ 36-COMPARTMENT GLASS RACKS

- Use with tumblers, white wine glasses and other narrow bowl stems
- Compartment size: 2½½" x 2½½", accommodates glasses up to 2¾" in dia.

RG36-1 With 1 Extender

RG36-2 With 2 Extenders

RG36-3 With 3 Extenders

RG36-4 With 4 Extenders

RE36 25-Compartment divided extender

E-Z Glide™ Rack Dollies

- Dollies trap water from wet racks; convenient drain feature makes emptying water easy
- Large 4" ball bearing swivel casters with rubber wheels
- Colors available: Blue or Black

C2235R

Glass Rack Dolly w/o handle

C2235HR

Glass Rack Dolly w/handle





Setting the Standard™

Full-Size Compartment Racks

- Individual compartments help prevent chipping and breakage
- Wide range of sizes, capacities, and interchangeable dividers and risers
- Ideal for storage and machine washing, provide excellent protection and minimize costly replacement
- Open design promotes thorough washing action, complete rinsing, rapid drying and quick glass cooling for spot-free glassware
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)
- Rack Colors: Light Green, Cocoa, Red, Light Blue, Gold, Gray, Royal Blue, Burgundy

9-COMPARTMENT

- Maximum inside compartment size 5⅞" (14.9 cm) square
- Diagonal Dimensions: 8⅝" (21.1 cm)

16-COMPARTMENT

- Maximum inside compartment size 4⅜" (11.1 cm) square
- Diagonal Dimensions: 6⅜" (15.7 cm)

25-COMPARTMENT

- Maximum inside compartment size 3½" (8.9 cm) square
- Diagonal Dimensions: 4⅝" (12.5 cm)

36-COMPARTMENT

- Maximum inside compartment size 2⅞" (7.3 cm) square
- Diagonal Dimensions: 4⅞" (10.3 cm)

49-COMPARTMENT

- Maximum inside compartment size 2⅞" (6.2 cm) square
- Diagonal Dimensions: 3⅞" (8.7 cm)

9 COMP	16 COMP	25 COMP	36 COMP	49 COMP
52726	52694	52684	52689	52699
52727	52718	52710	52714	52722
52728	52719	52711	52715	52723
52730	52720	52712	52716	52724
52729	52721	52713	52717	52725
52731	52732	52733	52734	52735



Full-Size Cup Racks

- Holds most standard-sized cups
- Extra-high, molded compartments prevent chipping and breakage
- Molded tilting device prevents water from pooling in bottom of cup
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

16 COMP

52674

52676

20 COMP

52675

52677

Short – 4⅞" Overall Height, 2¾" Inside Height

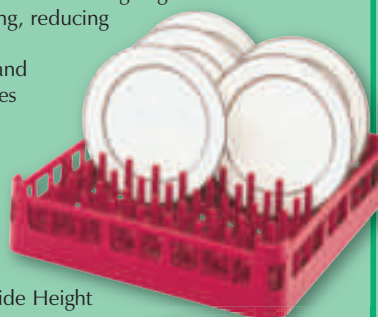
Medium – 5⅞" Overall Height, 4⅞" Inside Height



THE PROPER SIZE GLASS RACK IS ESSENTIAL TO AVOID COSTLY BREAKAGE DURING WASHING AND STORAGE. OUR SALES STAFF CAN HELP YOU SELECT THE PROPER RACKS TO FIT YOUR GLASSWARE. ASK US!

Full-Size Plate & Tray Rack

- Holds plates and trays upright for the ideal cleaning angle
- Plate lock to keep plates from touching, reducing chipping and breakage
- Extended height rack has taller pegs and sidewalls to accommodate larger plates
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)
- Distance between pegs: 1⅞" x 1⅞" (4 x 4 cm)



52672 3¾" Overall Height, 2¾" Inside Height

Full-Size Open End Racks

- Ideal for washing trays
- Item 52678 has a stainless steel-reinforced channel to support fiberglass and laminated trays or metal items
- Item 52673 designed only for fast food trays
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



52673 3¾" Overall Height, 2¾" Inside Height

52678 3¾" Overall Height, 2¾" Inside Height

Full-Size Open Racks

- Designed for uniquely shaped or oversized dishes, utensils and cookware
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



52670 Short – 4⅞" Overall Height, 2⅜" Inside Height

52680 Medium – 5½" Overall Height, 4⅞" Inside Height

52681 Tall – 6⅞" Overall Height, 5½" Inside Height

52682 X Tall – 8⅞" Overall Height, 6⅜" Inside Height

52683 XX Tall – 9⅞" Overall Height, 8¼" Inside Height

Full-Size Flatware Rack

- Tight lattice bottom grid prevents flatware from falling through
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



52671 4⅞" Overall Height, 2⅞" Inside Height

Waste Disposers

High-Efficiency Waste Disposing Systems For Every Application...



Salvajor Scrapmaster

- The Salvajor Scrapmaster is a pre-rinsing and disposing system designed to increase the speed and efficiency of scrapping and pre-rinsing for small to medium sized conveyor dish machines
- Not only will it double (if not triple) overall efficiency, the Scrapmaster saves thousands of dollars per year in wasted water and sewer costs by using recirculated water for pre-rinsing



Salvajor Collectors

- The Salvajor **S914** and **S419** Collectors are designed for use in areas prohibiting food waste disposers
- The **S914** is designed for non-trough applications, the **S419** is for use with troughs
- Collectors are unique in output and simplicity: Instead of collecting every scrap of garbage, collectors wash soluble foods harmlessly through the sewers, reducing bulk waste by as much as 50%. Only fibrous and non-soluble food is left behind for the land fills
- The Collector water system recirculates water at the rate of 30 gallons per minute while only consuming 2 gallons, saving thousands of dollars in wasted water



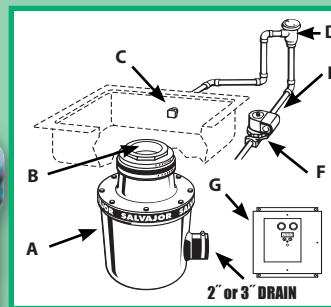
Salvajor TroughVeyor

- The Salvajor TroughVeyor is a food waste conveying and disposing system which uses recirculated water to propel food down the trough with the power of 70 gallons of water per minute
- The TroughVeyor is designed for use with large conveyor and flight dish machines and is used in place of fresh water troughs which require excessive amounts of water in order to float food waste to the disposer



Salvajor Disposer

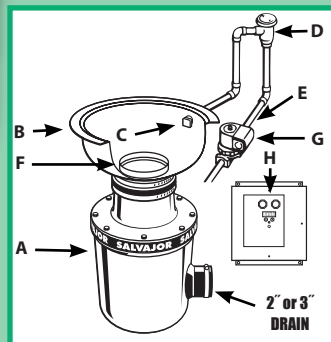
- Water-cooled motor runs cooler than ordinary types for maximum efficiency and longer life
- Heavy duty, corrosion-resistant aluminum housing retains sanitary, handsome chrome-like finish
- Water controls save thousands of dollars on water and sewer costs
- Larger mixing chamber ensures a better water-to-waste ratio, allowing water consumption control and smooth sewer flow
- Water-tight controls ensure safety in wet dishroom climate
- Safety is assured for product liability
- Short top housing permits installation of any unit (1-10 Hp), under a 14" deep sink



Salvajor SA Sink Assembly

EQUIPMENT FURNISHED FOR SINK MOUNT APPLICATION:

- A. Disposer
- B. Sink mount, 3½" or 6½"
- C. Fixed nozzle, ½"
- D. Vacuum breaker
- E. Solenoid valve, ½"
- F. Flow control



Salvajor CA Cone Assembly

EQUIPMENT FURNISHED FOR CONE-STYLE APPLICATION:

- A. Disposer
- B. 12", 15", or 18" cone
- C. Fixed nozzle, ½"
- D. Vacuum breaker
- E. Solenoid valve, ½"
- F. Scrap ring
- G. Flow control



Waste Xpress® Food Waste Reduction Systems

COMPLETE SYSTEM SHOWN

REDUCE WASTE VOLUME BY 85%.

- Waste Xpress systems are designed to work without cardboard
- They efficiently reduce food waste, paper, plastic and similar materials
- There's less waste to haul and minimal water consumption
- Quick and easy to clean, no tools are required
- Fits under a standard table - minimum height 34"



in sink erator®
FOODSERVICE



SS-500

Food Waste Disposers

- Built to perform, day in and day out and the overwhelming choice of commercial users
- From our light-duty LC-50 to our big-capacity workhorse 10 hp. models, we have disposers for any size food service operation

LC-50	Light Duty
SS-50	½ hp.
SS-75	¾ hp.
SS-100	1 hp.
SS-125	1¼ hp.
SS-150	1½ hp.
SS-200	2 hp.
SS-300	3 hp.
SS-500	5 hp.
SS-750	7½ hp.
SS-1000	10 hp.

Aqua-Saver® Systems For Disposers

- Cut disposer water usage by 70% or more
- When the disposer is grinding, Aqua-Saver lets just enough water flow to flush away waste
- When disposer is idle, water flow is minimum
- Users report saving thousands of gallons per day



AS-101

AS

Add-on device to existing disposer system

AS-101

Control panel (includes Aqua-Saver device)

Wide selection, superior quality and the industry's most complete service network make InSinkErator® the choice of food service professionals.

Point-Of-Use Undersink Water Heaters

SPECIFICALLY FOR NEW OR RETROFIT INSTALLATIONS.

- These heaters are available in 2½ and 4 gallon sizes and can go almost anywhere, under a sink or under a cabinet
- Each has a 1500 watt heating element to quickly bring water to any thermostat setting between 110° and 170° F.
- Tanks are corrosion-resistant brass, wrapped in polystyrene and steel-jacketed for maximum heat retention and energy savings

152	2½ gallon tank
154	4 gal. tank



154

Hot Water Systems

- Three ways to save time, energy and water
- All systems install without expensive connections to a central source
- Dispense 190° hot water instantly, so there's no waste

H-778	Provides 190° water for cooking & hot drinks, ⅓ gal. tank
UW/UWL	Delivers warm water instantly for clean-up
CI300	Provides 190° water in a sleek, modern look



Water Heaters

Booster Water Heaters

- Provides 180° F. sanitizing rinse water for dishwashers
- Dishes and flatware air-dry instantly to save time, space and money
- Available in models from 4 kW to 57 kW and storage capacity of 6 gallons (23 liters)
- Castone® lined tank is standard and features a 10 year limited warranty
- 208V, 240V, and 480V



C-12



MC-10



Mini-Compact Booster Water Heaters

- Features a stainless steel tank and fast recovery, making it ideal for hot water sanitizing or point-of-use hot water dispensing
- Available in 10 kW and 11 kW, the unit is small enough to be installed almost anywhere on 6" legs, with brackets or surface mounted
- 208V and 240V

A HATCO BOOSTER HEATER, WHEN COMBINED WITH A GOOD COMMERCIAL DISHWASHING MACHINE, PROVIDES HOT WATER FOR A SANITIZING RINSE, RAPID SELF-DRYING, AND SPARKLING CLEAN GLASSES AND TABLEWARE.

- HATCO BOOSTER HEATERS BRING HOT WATER FROM LINE TEMPERATURE UP TO 180° F.
- EVERY HATCO BOOSTER HEATER HAS AN "ENERGY CUT-OFF SWITCH" (ECO) TO PREVENT THE WATER TEMPERATURE FROM EXCEEDING PRE-SET LIMITS

3CS Sanitizing Sink Heaters

- Maintains 180°F. rinse water for manual warewashing operations without taking up valuable sink space
- Designed to fit under the sink, the 3CS is ideal for 3 or 4 compartment sinks, pot and pan sinks and bar sinks
- Shipped ready to install with gaskets and fittings
- 208V, 240V and 480V



3CS-6 SHOWN WITH OPTIONAL TEMPERATURE MONITOR

IF YOU ARE THINKING OF SWITCHING FROM A LOW-TEMP WAREWASHING SYSTEM TO A HIGH-TEMP SYSTEM, A BOOSTER WATER HEATER IS THE MOST EFFICIENT WAY TO HEAT WATER TO THE REQUIRED 180°F. MINIMUM RINSE TEMPERATURE. NOT ONLY WILL YOU REALIZE A SAVINGS ON SANITIZING CHEMICALS, BUT YOU'LL USE LESS WATER, TOO!