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**NEW YORK BAGEL CAFÉ & DELI**  
2745 Naglee Road  
Tracey, California

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## **SPECIFICATIONS**

**Date:** Monday, April 22, 2013

**PROJECT NUMBER: Z12016NYB**

### **CLIENT:**

**Ms Amber Robinson dba/ New York Bagel, dba/ NY Bagel Café and Deli**

**900 Menay Drive**

**Tracey CA 95376**

**Phone: 209.914.5286**

**Email: amberkrystn33@yahoo.com**



### **ZACS International LLC** **Design Build Management**

**New Jersey Office**

**4641 Crosswicks Hamilton Square Road**

**Yardville, NJ 08691**

**Phone: 609.581.0524**

**Fax: 609.585.2694**

**Email: zacsinfo@zacsint.com**



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## NY BAGEL PRODUCT LIST

ITEM	DESCRIPTION
AOI-001:	BAMBOO PLANK FLR
AOI-002:	CAFE TILE FLR- 12X12
AOI-003:	NY BAGEL LOGO MOSIAC INLAY- 1X1
AOI-004:	EPOXY FLOORING
AOI-005:	STAINLESS STEEL BACKSPLASH- 1X2
AOI-006:	WHITE CERAMIC TILE, 8X12
AOI-007:	WHITE CERAMIC BULLNOSE
AOI-008:	PLYWOOD STACK CHAIR
AOI-009:	VINYL LOUNGE CHAIR
AOI-010:	36X36 TABLES
AOI-011:	ALTERNATE SIDE CHAIR
AOI-012:	PENDANT FIXTURE
AOI-013:	TRACK SPOTLIGHT



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NAME: BAMBOO PLANK FLOORING

MODEL AOI-001

MEASUREMENTS: 72" X 3-3/4" X 9/16"

FINISH: ANTIQUE



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NAME: TILE FLOORING  
MODEL AOI-002  
MEASUREMENTS: 12" X 12"  
FINISH: CAFE

GROUT: TO MATCH TILE



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NAME: NY BAGEL MOSAIC INLAY

MODEL AOI-003

MEASUREMENTS: 48" X 29"

FINISH: GLASS MOSAIC TILE

5 COLORS TO MATCH LOGO

GROUT: BLACK



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NAME: EPOXY FLOORING  
MODEL AOI-004  
MEASUREMENTS: TBD  
FINISH: GREY/BLUE



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NAME: 1 X 2 STAINLESS BASKETWEAVE

MODEL AOI-005

MEASUREMENTS: 12" X 12"

FINISH: SATIN STAINLESS STEEL

GROUT: BLACK



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NAME: FIELD TILE FOR BATHROOM

MODEL AOI-006

MEASUREMENTS: 4 - 1 / 4 " X 8 - 1 / 2 "

FINISH: WHITE

GROUT: WHITE



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NAME: BULLNOSE TILE

MODEL AOI-007

MEASUREMENTS: 2 - 1 / 8 " X 8 - 1 / 2 "

FINISH: WHITE

GROUT: WHITE

TO FINISH TOP EDGE OF BATHROOM  
SUBWAY WALL TILE



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NAME: STACK COLLECTION

MODEL AOI-008

MEASUREMENTS 32"H X 19"D X 18.5"W

FRAME FINISHES ZEBRA WOOD



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NAME: LOUNGE COLLECTION

MODEL AOI-009

MEASUREMENTS 31"H X 25"D X 24"W

FRAME FINISHES BLACK VINYL

SEAT OPTIONS UPHOLSTERED

FEATURES BLACK VINYL



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NAME: 36 SQUARE TABLE  
MODEL AOI-010  
MEASUREMENTS 36" SQUARE TOP  
FRAME FINISHES CHROME  
WALNUT LAMINATE TOP/SELF EDGE



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NAME: WOOD COLLECTION-SIDE CHAIR  
MODEL AOI-011  
MEASUREMENTS 35"H X 22"D X 18"W  
FRAME FINISHES WALNUT



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NAME: PENDANT LIGHTING

MODEL AOI-012

MEASUREMENTS 7.875" DIAMETER 9.875" H

FINISH: SATIN NICKEL- AMBER GLASS



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NAME: SPOT LIGHTING

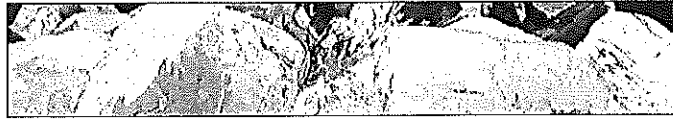
MODEL AOI-013

MEASUREMENTS 3.375" DIAMETER 4"H

FINISH: SATIN NICKEL- AMBER GLASS



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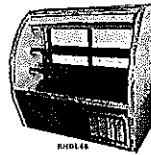
## Production Center

### Product Certificate

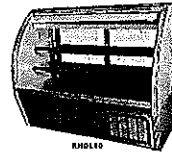
### Production

Bain Marie (side motor)  
 Low Boy Cooler (side motor)  
 Low Boy Freezer  
 New Bain Marie  
 New low Boy  
 NSF Bain Marie  
 NSF Low Boy  
 Pizza Table  
 NSF Pizza Table  
 Dough Retardor  
 Reach In Cooler  
 Reach In Freezer  
 Soda Case  
 Pulling Glass Door Cooler  
 Pulling Glass Door Freezer  
 Counter Deli Case  
 High Deli Case  
 Counter Curve Deli Case  
 High Curve Deli Case  
 7-11 Deli Case  
 Counter Bakery Case  
 High Bakery Case  
 Curve Bakery Case  
 Marble Curve Bakery Case  
 Pike Case  
 Underbar Cooler  
 Walk In Cooler & Freezer  
 Hexagon Show Case  
 Marble Bakery Case  
 Open Display Case  
 Sushi Case  
 CURVE GLASS DELI CASE  
 Deluxe Display Case  
 COMING SOON  
 COMING SOON  
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 ICE  
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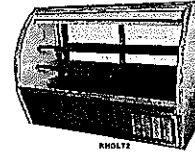
### High Curve Deli Case



RHD48



RHD60



RHD72

	MODEL	W(IN.)	D(IN.)	H(IN.)	DOORS	SHELVES	H.P.	VOLT	WEIGHT Lbs.
•	RHD48	48	35.5	54	3	2	1/3	115	115
•	RHD60	60	34	54	4	2	1/3	115	115
•	RHD72	72	34	54	4	2	1/2	115	115
•	RHD96	96	34	54	6	2	3/4	115	115



[Refrigerated Salad Bars](#) | [Ice Cooled Salad Bars](#) | [Hot Food Bars](#) | [Soup & Chili Bars](#) | [Serving Counters](#) | [Special Deals](#) | [Accessories](#) | [Contact Us](#)
Newsletter Sign-up: Search [Home](#) / [Salad Bar, NSF7 Refrigerated, 50", 1-Sided Buffet Canopy, Unlighted](#)

## CHOICES

Refrigerated Salad Bars

Ice Cooled Salad Bars

Hot Food Bars | Steam Tables

Soup & Chili Bars

Serving Counters

Plate | Tray | Silverware Starters

Special Deals

Accessories

Resources

Cafeteria Lines

Cashier Stations

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## RELATED PRODUCTS



Crock Display - Fits 50"  
Salad Bars (9) 6.25" Holes  
(1) 15" Hole

**\$480.06**

☐ Add to  
Wishlist

☐ Add to  
Compare



Foodservice Pan Support

**\$13.64**

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Wishlist

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1 Sided Buffet - End  
Breath Guard Each End

**\$152.75**

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Wishlist

☐ Add to  
Compare



Stainless Steel Under  
Shelf, 50"

**\$191.84**

☐ Add to  
Wishlist

☐ Add to  
Compare

## COMPARE PRODUCTS

You have no items to compare.



**FREE** Factory Assembly

All components including sneeze  
guards, shelves, tray slides, lights,  
compressors & hot wells are mounted  
& wired by the factory, FREE!



Click to Chat



MORE VIEWS



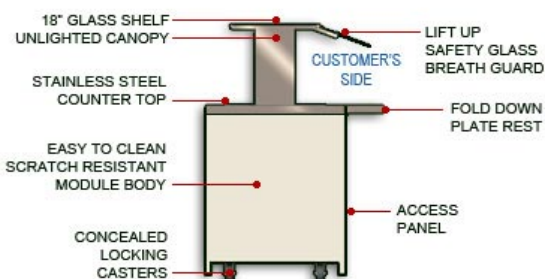
## Salad Bar, NSF7 Refrigerated, 50", 1-Sided Buffet Canopy, Unlighted

**\$5,249.73**Qty: 

Model: SB9630W058

Print to  
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## Quick Overview



## Electrical Control Location:

Where would you like the electrical controls located? The standard location is on the rear (Server's) side of the module. If the module goes against a wall, we suggest the controls to be located on the front (Customer's) side.

- ☒ Rear (Server's) Side of The Module.
- ☐ Front (Customer's) Side of The Module. **+\$136.38**

## Product Description

## Additional Information

## Accessories

## Features:

Designed to Maintain Temperatures Between 33 and 41 Degrees.

Stainless Steel Energy Efficient NFS7 Refrigerated 10" Deep Cold Well with 3" Step Rail.

Cold Air Blanket Helps to Ensure Top of Foods are Kept Cool.

1" Dia. Drain Hose & Shut-off Valve For Rinsing Out Cold Pan. (Floor Drain NOT REQUIRED)

Unlighted Canopy

Lift-Up Safety Glass Breath Shield with Radius Corners.

Counter Top is made of Heavy Duty 14 Gauge Stainless Steel.

Body is Made of Durable Fire Rated ABS Composite Fastened to a Galvanized Steel Undercarriage.

18" Deep Safety Glass Display Shelf.

Fold Down 8" Plate Rest for Convenience.

Body Has No Sharp Edges and is Dent, Scratch & Color-Fade Resistant.

Access Panels are Removable Without Tools for Easy Access & Cleaning.

4" Dia. Concealed Lock-In-Place Non-Skid Casters Provide Easy Mobility.

Entire Unit is Easy to Maintain & Quick to Clean.

All Accessories are Factory Installed and Wired to a Single Cord with Plug.

NSF7 Approved by National Sanitation Foundation.

Listed with Underwriters Laboratories.

Delivered Fully Assembled.

Completely Manufactured in the USA



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Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

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

A/A #

S/S #

Model:

**TUC-36-ADA**

**Undercounter:**

*ADA Compliant Solid Door Refrigerator*



## TUC-36-ADA

- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ 3" (77 mm) diameter stem castors standard. 34" (864 mm) work surface height. Complies with the Americans with Disabilities Act (ADA) requirements.
- ▶ Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ All stainless steel front, top and ends. Matching aluminum finished back.
- ▶ Front breathing.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

## ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			Counter Height	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*							
TUC-36-ADA	2	4	36 <sup>3</sup> / <sub>8</sub> 924	30 <sup>1</sup> / <sub>8</sub> 766	29 <sup>3</sup> / <sub>4</sub> 756	34	1/8 1/8	115/60/1 230-240/50/1	4.7 4.2	5-15P ▲	7 2.13	225 103

† Depth does not include 1" (26 mm) for rear bumpers.

\* Height does not include 4" (102 mm) for castors.

▲ Plug type varies by country.



4/11

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:  
**TUC-36-ADA**

## Undercounter: ADA Compliant Solid Door Refrigerator



### STANDARD FEATURES

#### DESIGN

- True's undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

#### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains cabinet temperatures of 33°F to 38°F (.56°C to 3.33°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True undercounter units a more efficient, low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of foodservice environments.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

#### CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Matching aluminum finished back.

- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 3" (77 mm) diameter stem castors. 34" (864 mm) work surface height. Compliant with American Disabilities Act (ADA) requirements.

#### DOORS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

#### SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 15 5/16" L x 16"D (396 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

#### MODEL FEATURES

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

#### ELECTRICAL

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



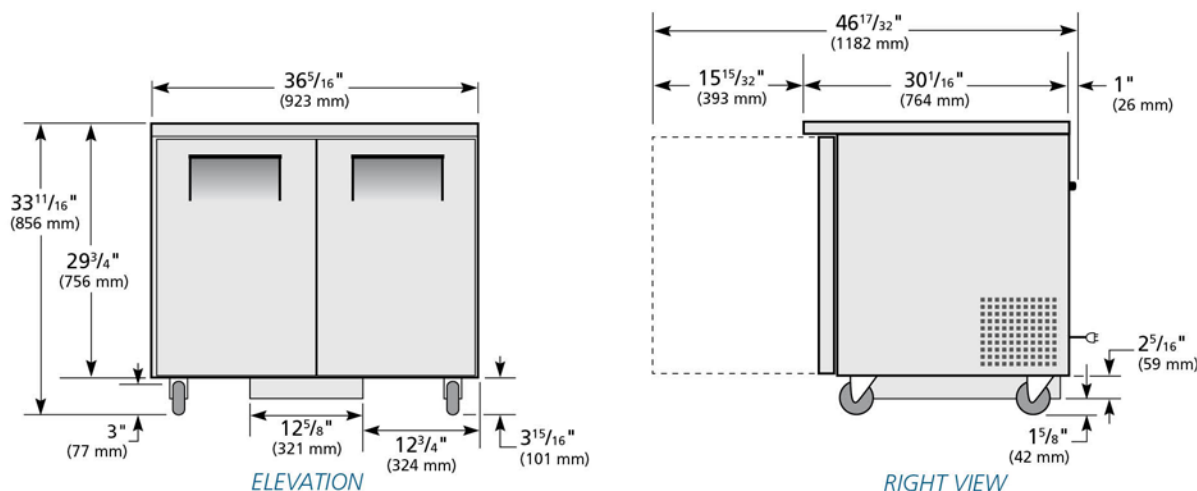
115/60/1  
NEMA-5-15R

#### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ Barrel locks (factory installed). Requires one per door.
- ☐ Single overshef.
- ☐ Double overshef.
- ☐ 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- ☐ 30" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ☐ Heavy duty 16 gauge top.
- ☐ Exterior rectangular digital temperature display (factory installed).
- ☐ Standard height units with 5" (127 mm) diameter castors. 36" (915 mm) work surface height.
- ☐ Low profile models with 3 7/8" (810 mm) work surface height.

### PLAN VIEW



#### WARRANTY

One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TUC-36-ADA	TFPY55E	TFPY55S	TFPY25P	TFPY553	

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Item \_\_\_\_\_

**REFRIGERATED SELF-SERVICE  
LOW PROFILE  
SPECIALTY MERCHANDISER  
MODEL LPRSS3  
LPRSS4  
LPRSS5  
LPRSS6**



*Maximize your display potential with Federal's low-profile, refrigerated self-serve merchandiser. Bring product to the customer for increased sales with the reduced labor of a self-serve display case. Available in lengths of 3', 4', 5', and 6'.*

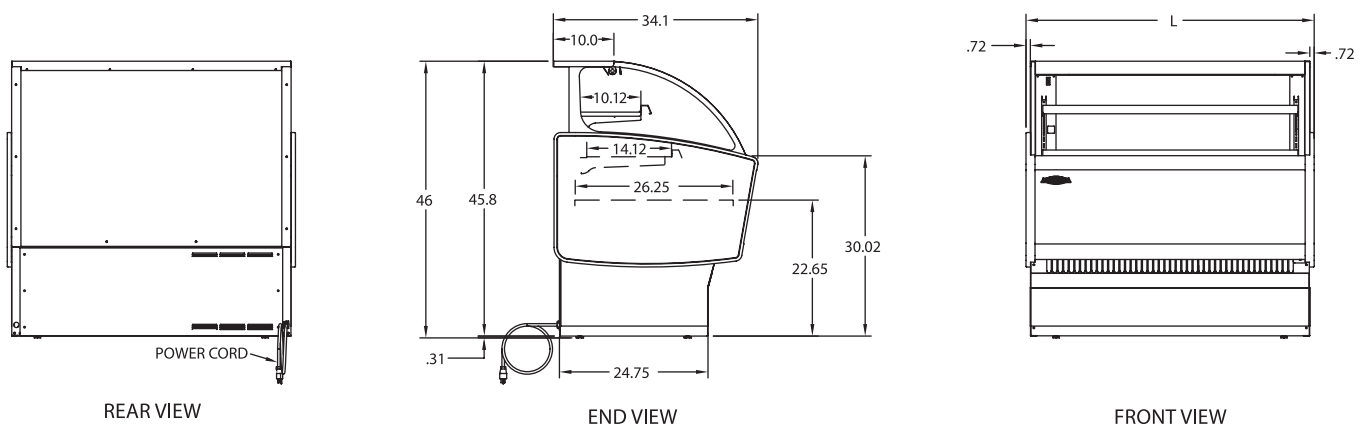
**STANDARD FEATURES**

- Two tiers solid black metal shelves.
- Choice of six standard laminates on exterior. Other finishes optional.
- Black trim.
- Stainless steel display deck and black interior ends and back panel.
- Horizontal top light.
- Automatic defrost and condensate evaporator provided for a totally self-contained system.
- Insulated with high-density foam.
- Refrigeration controls maintain 40°F.
- Thermometer provided.
- UL Safety and UL Sanitation listed.
- Adjustable feet.
- Glass ends.
- Cord and plug.

# REFRIGERATED SELF-SERVICE MERCHANDISER

## OPTIONAL ACCESSORIES:

- \* Special Base Finish
- \* Remote Refrigeration
- \* Glass or Stainless Shelving in Lieu of Black Metal
- \* Reflective End Glass
- \* Lights Below Shelves
- \* Recessed Casters
- \* Exposed Lockable 4" Casters
- \* Energy Saving Night Curtain
- \* Rear Access Solid Doors
- \* Two-Tier Stainless Steel Display Step in Lieu of Shelving
- \* Flush End Panels for Counter Installations
- \* Legs
- \* Security Night Cover
- \* Stainless Steel Interior, Including Shelves
- \* Front or Rear Condensing Unit Air Intake and Discharge



## SPECIFICATIONS:

Model	Dimensions L W H	Shipping Weight (lbs)	Shelf Area (Sq. Ft.)	*Self-Contained with Condensate Pan	Remote 120/60/1 with Condensate Pan
LPRSS3	36" x 34" x 46"	457	11	120/60/1 - 1/3 HP - 15 AMPS	10 AMPS
LPRSS4	48" x 34" x 46"	560	15	120/60/1 - 1/3 HP - 15 AMPS	10 AMPS
LPRSS5	60" x 34" x 46"	650	19	230/60/1 - 1/2 HP - 10 AMPS	14 AMPS
LPRSS6	72" x 34" x 46"	750	24	230/60/1 - 3/4 HP - 12 AMPS	14 AMPS

- Case temperature will vary if the air curtain is disrupted.
- The rear of the unit needs to be 6" from a wall.
- Refrigerated cases are designed to operate in a maximum environment of 75° F ambient and 55% relative humidity.
- Due to continuing engineering improvements, specifications are subject to change without notice.



(For Pre-Packaged Product Only)

## Look to Federal for Innovative Merchandising



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[Food Service Equipment](#) > [Bagel Merchandisers](#) > [Basket Type Bagel Merchandiser](#)

## Bagel Merchandiser

The bagel display case featured here is a **Basket Type** merchandiser. This bagel case can accommodate from 6 - 18 baskets depending upon the size of case you need. Our basket model bagel merchandiser includes standard features such as top lights and vertical front lights, tempered glass front and glass top. Additional standard features are provided below. In addition to the standard features listed, we can customize a bagel case to your specific requirements!



Click On Picture for Larger Image

### Features:

- Top Light with Lamp & Shield
- Vertical Front Lights, Lamps & Shields (3-31", 6-75" & 7-90")
- Anodized Aluminum Frame
- White HPL Deck
- Glass Top
- Tempered Glass Front
- Open Back
- Accommodates 3 Rows of 14" L x 20" D x 6" H Baskets at a 7 1/2° Slope
- White Interior & Exterior Ends
- 6" Black Kick Base
- Open Back
- 12" Cord, Plug and Switch
- U.L. Listed
- [See Options and Accessories Below](#)



Item	Model No.	Dimensions - L x D x H	Basket Capacity	Est. Wt. - Crated	Price
Basket Type Bagel Merchandiser	BMB-31	31 3/8" x 22" x 50"	6	190 lbs.	\$1,407.00
Basket Type Bagel Merchandiser	BMB-60	60 3/8" x 22" x 50"	12	360 lbs.	\$2,131.50
Basket Type Bagel Merchandiser	BMB-75	75 3/8" x 22" x 50"	15	420 lbs.	\$2,651.25
Basket Type Bagel Merchandiser	BMB-90	90 3/8" x 22" x 50"	18	520 lbs.	\$3,370.50

### Options/Accessories:

Code No.	Option/Accessory	Price
8520	Brasstone or Black Finish (Frame, Lights & Shelves).....	\$1,071.00
8531	Custom Powdercoat Finish (Frame & Lights Only).....	\$ 467.25
8570	Sliding Glass Doors (adds 6" to Depth).....	\$ 467.25
8580	Sliding Mirror Doors (add 6" to Depth).....	\$ 535.50



8820	Standard HPL Finish Exterior.....	\$ 241.50
8920	Mirror Interior Ends.....	\$ 236.25
	Castors or Legs (Adds 7½" to Total Height).....	\$ 252.00
	Crumb Tray.....	\$ PUR
	"ETL" Sanitation Listed (Conforms to NSF STD-2).....	\$ 357.00

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## Production Center

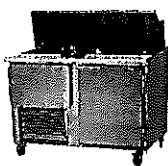


## Product Certificate

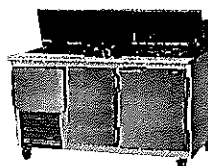
Production

Bain Marie (side motor)  
Low Boy Cooler (side motor)  
Low Boy Freezer  
New Bain Marie  
New low Boy  
NSF Bain Marie  
NSF Low Boy  
Pizza Table  
NSF Pizza Table  
Dough Retardor  
Reach In Cooler  
Reach In Freezer  
Soda Case  
Pulling Glass Door Cooler  
Pulling Glass Door Freezer  
Counter Deli Case  
High Deli Case  
Counter Curve Deli Case  
High Curve Deli Case  
7-11 Deli Case  
Counter Bakery Case  
High Bakery Case  
Curve Bakery Case  
Marble Curve Bakery Case  
Pike Case  
Underbar Cooler  
Walk In Cooler & Freezer  
Hexagon Show Case  
Marble Bakery Case  
Open Display Case  
Sushi Case  
CURVE GLASS DELI CAS  
Deluxe Display Case  
COMING SOON  
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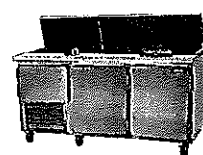
## New Bain Marie



NLM48



NLM60



NLM72

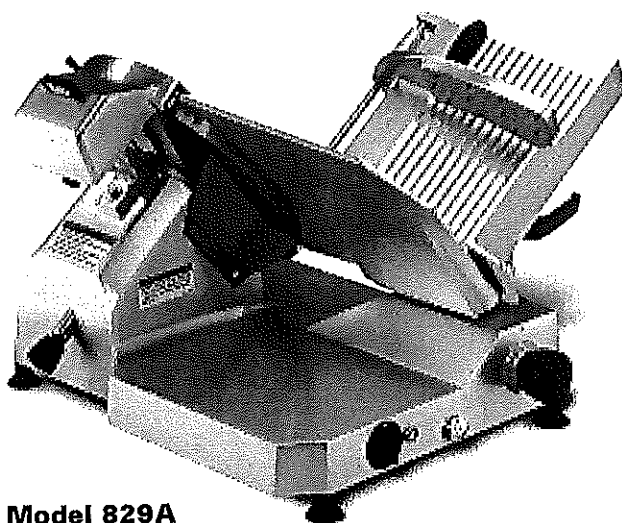
MODEL	W(IN.)	D(IN.)	H(IN.)	DOORS	SHELVES	H.P.	VOLT	WEIGHT Lbs.
NLM36	36	32	45	1-1/2	1	1/4	115	176
NLM48	48	32	45	1-1/2	1	1/4	115	208
NLM60	60	32	45	2-1/2	1	1/4	115	228
NLM72	72	32	45	2-1/2	1	1/3	115	277



Item # \_\_\_\_\_ NYB equip 05

**Model 829A****Manual Gravity Feed Slicer****Standard Features**

- 1-speed, 1/2 HP, totally enclosed and permanently lubricated knife motor
- Furnished in 115/60/1, 2.9 amp, AC, ETL listed
- Finish is stainless steel and sanitary anodized aluminum; unit disassembles quickly without tools for easy cleaning
- 45° Product table
- Nominal 14" (350 mm) diameter; hollow ground, hardened and polished forged chromium-plated carbon steel knife
- Carriage handles food up to 11" (280 mm) wide, by 8-1/2" (216 mm) high or 8-1/2" (216 mm) diameter
- Precise slice adjustment to a thickness of 3/4" (19 mm)
- Built-in, non-removable, top-mounted, two stone knife sharpener with single lever, dual-action system
- Permanent, tapered knife ring guard covers non-slicing portion of knife even when the center plate is removed; ring guard design provides more room behind the knife for easy cleaning
- Positive, moisture protected, rotary on/off switch and power indicator light
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle

**Model 829A****Safety and Convenience Features**

Berkel Model 829A manual gravity feed slicer features Berkel's hollow ground chromium-plated, carbon steel knife and built-in, single lever, dual-action sharpener with convenient handle located on the sharpener cover. The permanent, tapered guard covers the non-slicing portion of the knife, even when the center plate is removed. The 45° table makes product feed easier, creating more consistent and uniform slices with less waste. The 1/2 HP motor, 14" knife and large product table are ideal for handling oversize meats, cheeses and a variety of other products. The 829A is easy to clean and disassembles quickly without tools.

**Approved By:** \_\_\_\_\_**Date** \_\_\_\_\_

**Berkel Company • 4406 Technology Drive • South Bend, IN 46628-9700**  
**574-232-8222 • 800-348-0251 • FAX 888-888-2838 • www.berkel.com**

**Berkel****Manual Gravity Feed Slicer Model 829A**

# Berkel

## Model 829A

Manual Gravity Feed Slicer

NYB equip 05

Model No.	Cutting Capacity	Slice Thickness	Knife Diameter	Product Dimensions		
				Width A	Depth B	Height C
829A	11" (280mm) wide 8-1/2" (216 mm) high 8-1/2" (216 mm) diameter	to 3/4" (19 mm)	14" (350mm)	21" (533 mm)	28" (711 mm)	18" (457 mm)

	Motor	Electrical	Weight		Box Dimensions		Height
			Net	Ship	Width	Depth	
829A	1-speed 1/2 HP	115/60/1	91 lbs. (41 kg.)	119 lbs. (54 kg)	34" (864 mm)	29" (737 mm)	30" (762 mm)

### Specifications

**Motor:** 1-speed, 1/2 HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

**Electrical:** Furnished in 115/60/1, 2.9 amp, AC, ETL listed.

**Finish/construction:** All food contact areas are stainless steel or anodized aluminum including the pusher, gauge plate, product table, center plate, knife ring guard and one-piece base. Slicer disassembles quickly without tools for easy cleaning.

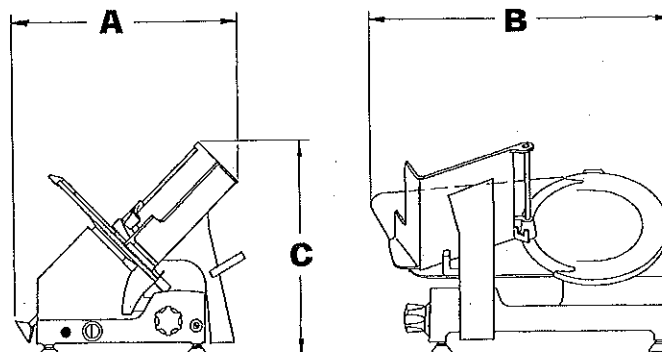
**Knife:** Nominal 14" (350 mm) diameter, hollow ground, hardened and polished forged chromium-plated carbon steel.

**Cutting Capacity:** Carriage handles food up to 11" (280 mm) wide by 8-1/2" (216 mm) high or 8-1/2" (216 mm) diameter.

**Slice Thickness:** Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue thin to 3/4" (19 mm).

**Full Gravity Feed:** Full 45° angle feed requires less mechanical pressure. Equipped with anodized aluminum pusher to hold product and minimize waste.

**Knife Sharpener:** Built-in, non-removable, top mounted, two stone, dual-action system for a lasting, razor-sharp edge.



**Knife Ring Guard:** Permanent, tapered guard covers non-slicing portion of knife edge even when the center plate is removed. The ring guard is designed to provide added room behind the knife for easy cleaning.

**On/Off Switch:** Highly reliable, moisture resistant, rotary on/off switch and power indicator light.

**Cord and Plug:** Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle.

**Warranty:** All parts, service and travel coverage for one year, excluding wear items.

As we continually strive to improve our products, specifications are necessarily subject to change without notice.

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# New York Bagel Equipment Specification

## **Equipment #06**

### **CONVEYOR TOASTER**

Manufacturer:

Model:

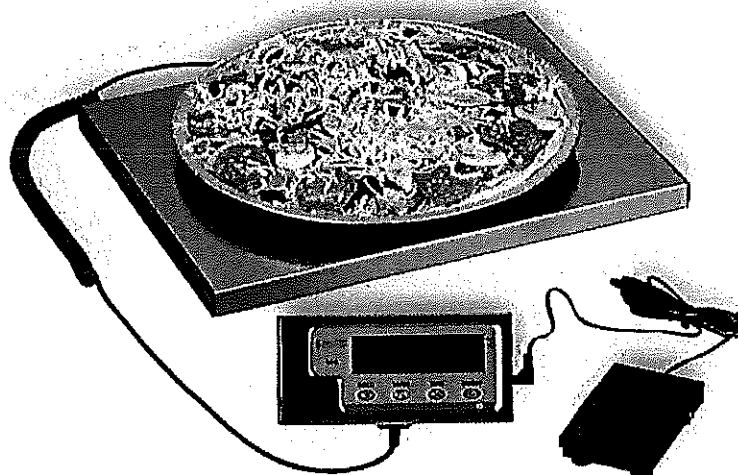
The specification sheet for this item is not available. General Contractor to coordinate equipment requirements with tenant and/or equipment supplier.



# LPS30 Bench Scale

Portable Bench Scale

NYB equip 07



*Shown with optional foot switch*

- **Accuracy**— 0.1% of full scale
- **Capacity**— 30 lb
- **Construction**— Low profile stainless steel platform with mild steel understructure, stainless steel/ABS indicator with wall bracket and desk mount included.
- **Platform Size**— 15" L x 12" W x 1" H
- **Display**— Five 0.625" digits LCD
- **Power**— Battery or AC power
- **Operator Keys**— On/Off/Zero, Tare, Units (lb/kg), Hold/Print
- **Optional Foot Switch**

VALUE IN  
WEIGHING



# LPS30 Portable Bench Scale

## Features

Portion control and product quality requirements make this economic scale perfect for use in pizza parlors, sandwich and salad shops, bakeries and supermarkets. Great for use in food operations to build consistent products and help control ingredient costs. Optional remote switch allows zeroing of the scale without using your hands.

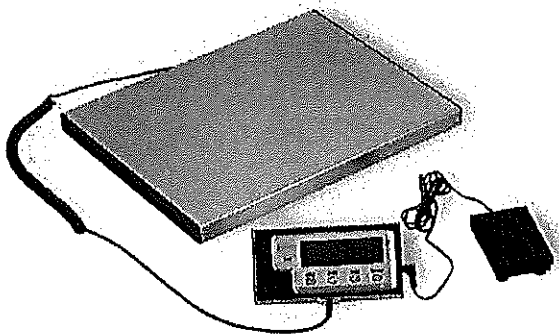
The dual power modes (battery and AC adapter) enable portability or permanent installation (both included).

A large, simple to read display can be wall or stand mounted for easy visibility and the push button switches work with gloved hands (wall and desk mount included).

The indicator cable is a coil style for durability and easy extension to the wall or desk mount display.

The LPS30 features a full-duplex RS-232 interface that can transmit and receive using a demand type protocol.

The durable low profile SST platform allows for easy weighing and cleanup. Although NOT suitable for washdown, this scale is perfect for an environment where wipe down sanitation is sufficient. The LPS30 is a low cost, versatile and portable scale.



Shown with optional foot switch

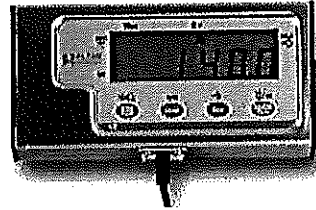
## Specifications

**Capacity**– 30 lb x 0.01 lb/0.2 oz (15 kg x .005 kg)

**Platform Size**– 15" L x 12" W x 1" H  
380 mm (L) x 305 mm (H) x 27 mm (W)

**Indicator**– 6.5" L x 3.2" H x 1.2" W  
164 mm (L) x 81 mm (H) x 29 mm (W)

**Display**– Five 0.625" digits LCD



**RS-232**– 10' interface cable (DB-9) (included)

**Keyboard**– On/Off/Zero, Tare, Units (kg/lb), Hold/Print

**Units**– lb, kg, lb/oz

**Power**– Four (4) AAA batteries or 6 VDC, 500mA adapter, both included

**Battery Life**– 20 hours

**Operating Temp**– 41° F to 95° F (5° C to 35° C)

**Packaging Dimensions**–

Scale: 17" L x 15" W x 2.3" H  
450 mm (L) x 400 mm (W) x 60 mm (H)

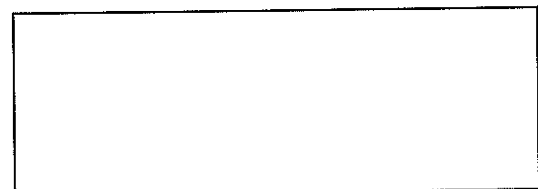
**Shipping Weight**– 11 lb (5 kg)

**Option**– Foot Switch

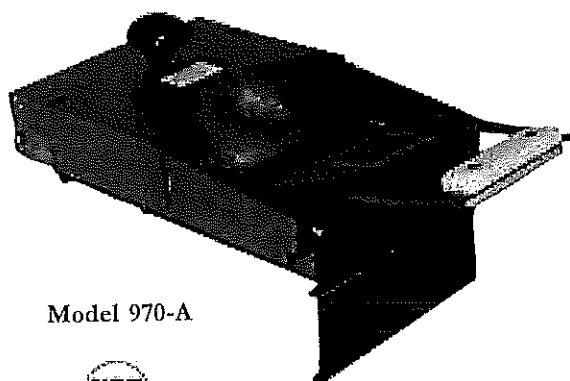
**Certifications**– Full FCC compliance, UL/CUL power adapter



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www.AveryBerkelUSA.com



## 970-A BAGEL SABER



Model 970-A



Prince Castle model 970-A Bagel Saber™ is designed to deliver a perfectly sliced bagel quickly and easily. Simply place a bagel in the Bagel Saber and with one forward stroke, you get two perfectly sliced bagel halves.

Simple to operate, the Bagel Saber™ saves time and money in any kitchen. This safe and easy-to-use unit eliminates the need for slicing bagels with dangerous knives. And, you don't have to estimate where to slice your bagel since the Bagel Saber™ produces consistently-sized halves everytime.

Solid stainless steel construction provides for long, reliable service. The sturdy frame sits flat on any counter for safe, stable operation or can be permanently attached to the work surface. A built-in table stop ensures the Bagel Saber™ won't budge during operation, and an optional Bagel Catcher neatly catches the sliced bagel halves. Precise, sharp, replaceable stainless steel blades ensure a clean cut with every stroke.

970-0598

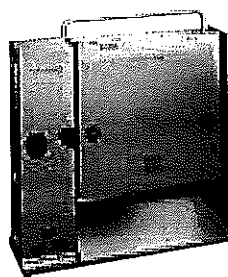
### STANDARD FEATURES

- Quality design and construction.
- Produces perfectly uniform bagel halves every time.
- Stainless steel blades are easily replaceable.
- Time and money saving unit.
- Smooth and effortless operation.
- Virtually no clean-up – just rinse and wipe; completely submersible.
- Construction allows for stability and safety.
- Built-in table stop ensures unit won't slide during slicing.
- Two-year warranty.

### OPTIONS

#### Part No. Description

970-027	Bagel Tray
196	Bagel Toaster



Model 196

- Great for toasting bagels and a variety of specialty breads.
- Provides perfect caramelization by contact toasting for better tasting product.
- Teflon®-coated flat platen offers uniform heat and is easy to clean.

# 970-A BAGEL SABER

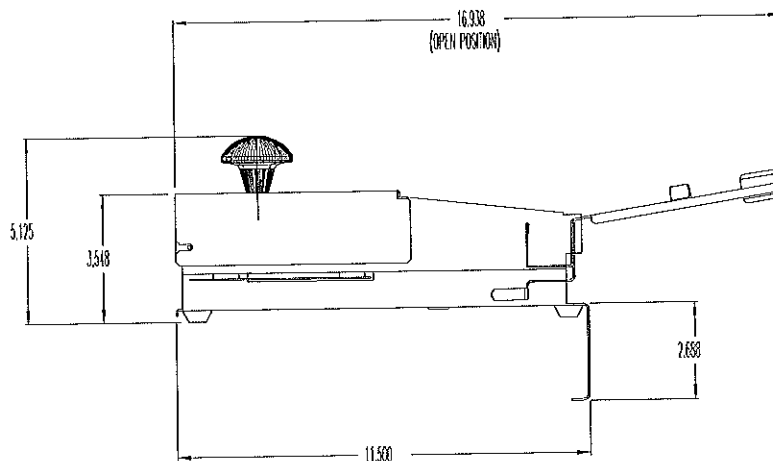
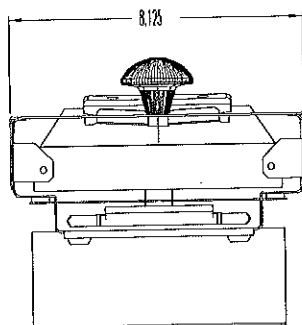


## SPECIFICATIONS

### DIMENSIONS

MODEL NUMBER	DESCRIPTION	WIDTH IN. (CM)	HEIGHT IN. (CM)	DEPTH IN. (CM)	SHIPPING WEIGHT* LB. (KG.)
970-A	Bagel Saber	7 (17.78)	3 1/2 (8.89)	10 3/4 (27.31)	6 (2.72)

\* The shipping cube for both units measures 0.47 cu. ft. (.013 cu. m)



970-036

# BUNN®

## Single Soft Heat® Brewer with Docking System

ITEM#

PROJECT

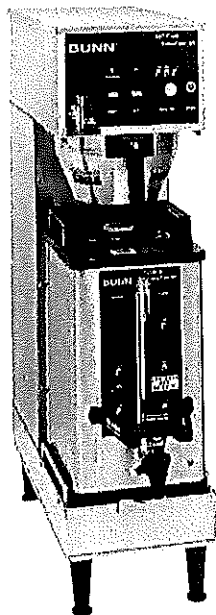
DATE

NYB equip 09

### Features

#### Coffee brewers with portable servers

- Brews 5.1 to 11.4 gallons (19.3 to 43.2 litres) of perfect coffee per hour.
- Brews ½, 1, or 1½ gallon (1.9, 3.8, 5.7 litres) batches.
- Patented server heat control automatically shuts off once target temperature is reached. Can be set to 175°-190°F (79.4°-87.8°C).
- Electronic grinder interface communicates to grinder on exact amount of coffee for selected brew batch size.
- Remote 1 or 2 server docking stations for additional satellite coffee serving.
- Safety-Fresh® patented brew-through lid with vapor seal and spill prevention.
- Variable batch selector knob lets you brew large batches or small servings.
- International electrical configurations available.



**Model Single SH with  
1.5 gallon SH Server**  
(server sold separately)

Dimensions: 35.8" H x 9.3" W x 20.0" D  
(90.9cm H x 23.6cm W x 50.8cm D)

For current specification sheets and other information, go to [www.bunn.com](http://www.bunn.com).

### Related Products

**Easy Clear® EQHP-10**  
Product No. : 39000.0004

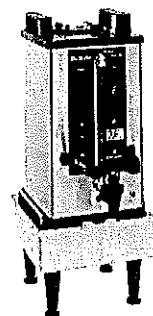


**Easy Clear® EQHP-10L**  
Product No. : 39000.0001

**Single/Dual Filter Pack**  
Product No. : 20138.0000  
Packed per case: 500  
Dimensions:  
5¼" Base x 4¼" Sidewall  
13.3 cm Base x 10.8 cm Sidewall



**SH Server**  
Product No.: 27850.0001



**1SH Stand**  
Product No.: 27825.0000

**One Position Drip Tray**  
For use with Single/Single SH  
Product No. : 26830.0000



**One Position Drip Tray**  
For use with RWS1  
Product No. : 20213.0103

**Model**

Single SH

**Agency Listing**



E9001.0023C

**Patents Apply**

**12/06 A2.6**

## Dimensions & Specifications

Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Capacity	Cu. Ft.	Shipping Weight	Cord Attached
Single SH Brewer	27800.0001	120/208	18.3	3700	3800	10.6 gal./hr.	7.8	61 lbs.	No
Single SH Brewer	27800.0002	120/240	19.1	4000	4300	11.4 gal./hr.	7.9	59 lbs.	No
Single SH Brewer	27800.0009	120	17.5	1800	2100	5.1 gal./hr.	9.3	57 lbs.	No
SH Server(1.5 gal.)	27850.0001	n/a	n/a	n/a	n/a	1½ gal.	2.4	17 lbs.	No
SH Server*(1.5 gal.)	27850.0004	n/a	n/a	n/a	n/a	1½ gal.	2.4	18 lbs.	No
SH Server*(1.5 gal.)	27850.0008	n/a	n/a	n/a	n/a	1½ gal.	2.4	18 lbs.	No
1SH Stand	27825.0000	120	.8	n/a	90	1 SH Server	1.2	13 lbs.	Yes
1SH Stand*	27825.0004	120	.8	n/a	90	1 SH Server	1.2	13 lbs.	Yes
2SH Stand	27875.0000	120	1.5	n/a	180	2 SH Servers	2.1	22 lbs.	Yes
2SH Stand*	27875.0003	120	1.5	n/a	180	2 SH Servers	2.1	22 lbs.	Yes

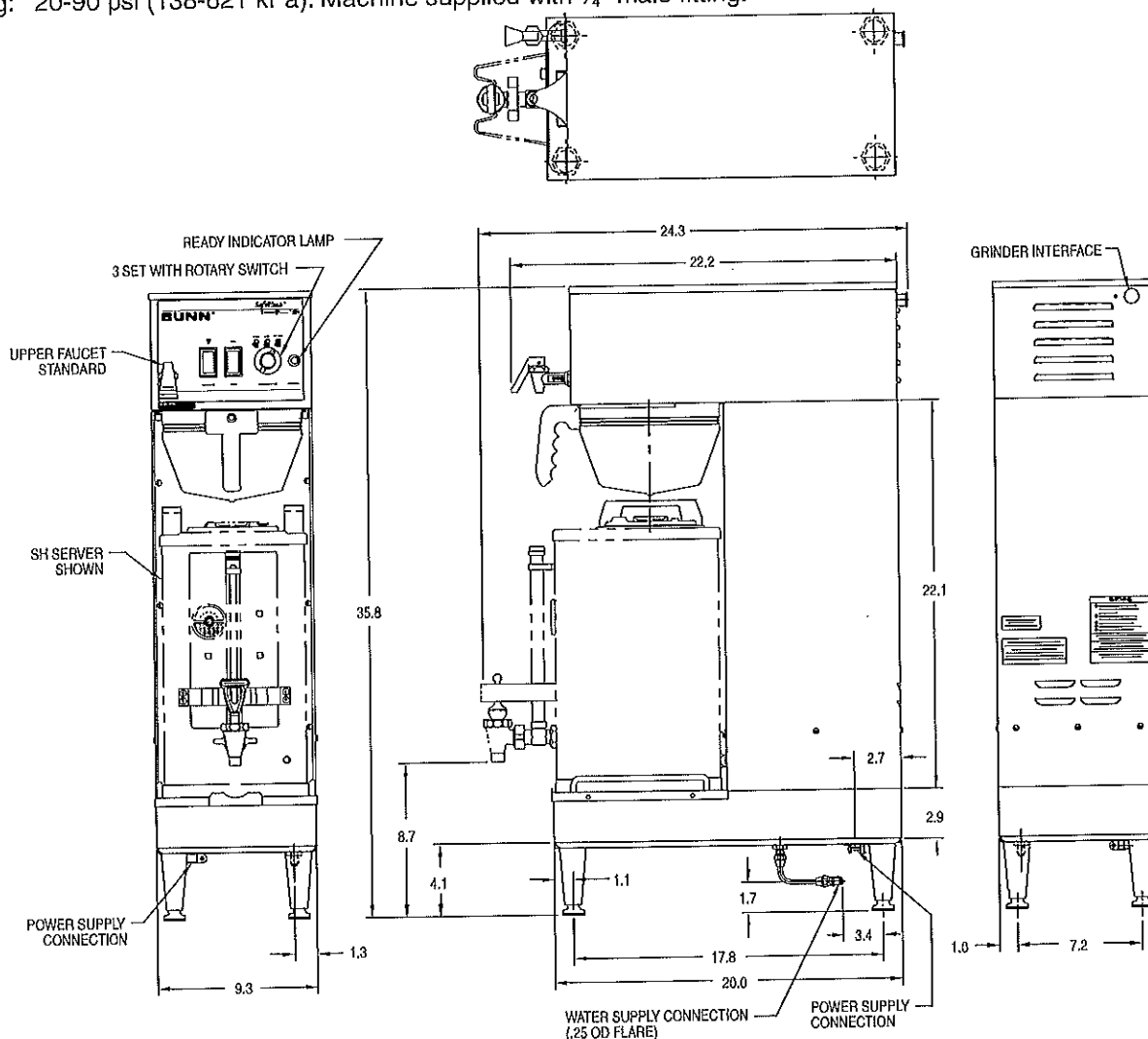
\*Models have black decor. Note: Soft Heat Brewers and Servers are boxed and shipped separately.

**Brewing capacity:** based upon incoming water temp of 60°F (140°F rise).

Models listed as 120/208V or 120/240V must be connected to 208V or 240V electrical service respectively. Please refer to the installation manual.

Electrical: Brewer is 3-wires plus ground service rated 120/208V or 120/240V, single phase, 60Hz.

Plumbing: 20-90 psi (138-621 kPa). Machine supplied with ¼" male fitting.



Bunn-O-Matic® Corporation - 1400 Stevenson Drive Springfield, Illinois 62703 • 800-637-8606 • 217-529-6601 • Fax 217-529-6644 • [www.bunn.com](http://www.bunn.com)

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# BUNN®

## Dual-Voltage Airpot Coffee Brewer

ITEM#

PROJECT

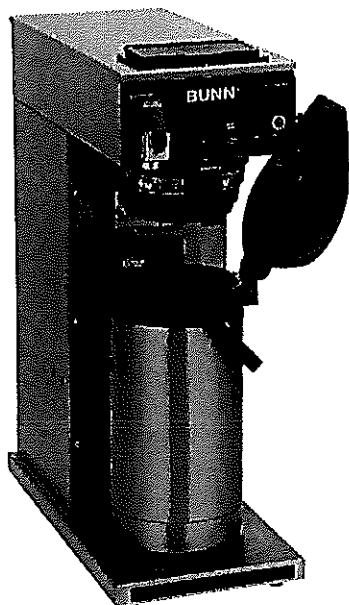
DATE

NYB equip 10

### Features

#### Dual-Voltage Airpot Coffee Brewer

- Easily convertible by flipping a switch to:
  - 120 volt, 15 amp
  - 120/208 volt, 20 amp
  - 120/240 volt, 20 amp
- Brews 3.8 to 7.5 gallons (14.4 to 28.4 litres) of perfect coffee per hour.
- Convenient airpots keep coffee hot and fresh for hours.
- Airpots are easily transported to remote meeting rooms, breakfast bars, etc.
- Brews directly into 1.9 to 3 liter airpots.
- All stainless steel construction.
- Hot water faucet and pourover feature.
- SplashGard® funnel deflects hot liquids away from the hand.



#### Model CWTF APS-DV with Airpot

(airpot sold separately)

Dimensions: 23.6" H x 9" W x 18.5" D  
(59.9cm H x 22.9cm W x 47cm D)

For current specification sheets and other information, go to [www.bunn.com](http://www.bunn.com).

### Related Products

#### Easy Clear® EQ-17-TL

Product No. : 30200.1000

Dimensions:

12<sup>7</sup>/<sub>16</sub>" H x 2<sup>1</sup>/<sub>2</sub>" W x 3" D

31.6 cm H x 6.35 cm W x 7.62 cm D

#### Easy Clear® ED-17-TL

Product No. : 30201.1001

Dimensions: 8<sup>1</sup>/<sub>4</sub>" H x 2<sup>5</sup>/<sub>16</sub>" Dia.

20.95 cm H x 5.87 cm Dia.

#### Paper Filter Pack

Product No. : 20115.0000

Packed per case: 1,000

Dimensions: 4<sup>1</sup>/<sub>4</sub>" Base x 2<sup>3</sup>/<sub>4</sub>" Sidewall  
10.8 cm Base x 6.98 cm Sidewall



#### 2.2 liter Push-Button Airpot

Product No. : 28696.0002

Capacity: 74 oz. (2.19 L)

#### 2.5 liter Push-Button Airpot

Product No. : 13041.0001

Capacity: 84 oz. (2.48 L)

#### 2.5 liter Lever-Action Airpot

Product No. : 32125.0000

Capacity: 84 oz. (2.48 L)

#### 3.0 liter Lever-Action Airpot

Product No. : 32130.0000

Capacity: 102 oz. (3.0 L)



#### Universal Airpot Racks for push-button and lever- action airpots.

See page A3.9 for more  
information.



#### Gourmet C Funnel

Product No.: 34559.0000 (7.12 inch width)  
34559.0001 (7.62 inch width)

- Universal design – handle may be moved to appropriate side
- Allows brewing with heavier throw weights of coffee.
- Paper Filter Pack  
Product No. : 20100.0000  
Packed per case: 1,000



#### Model

CWTF APS-DV

#### Agency Listing



Patents Apply

3/06 A3.2

E9001.0033B



## Dimensions & Specifications

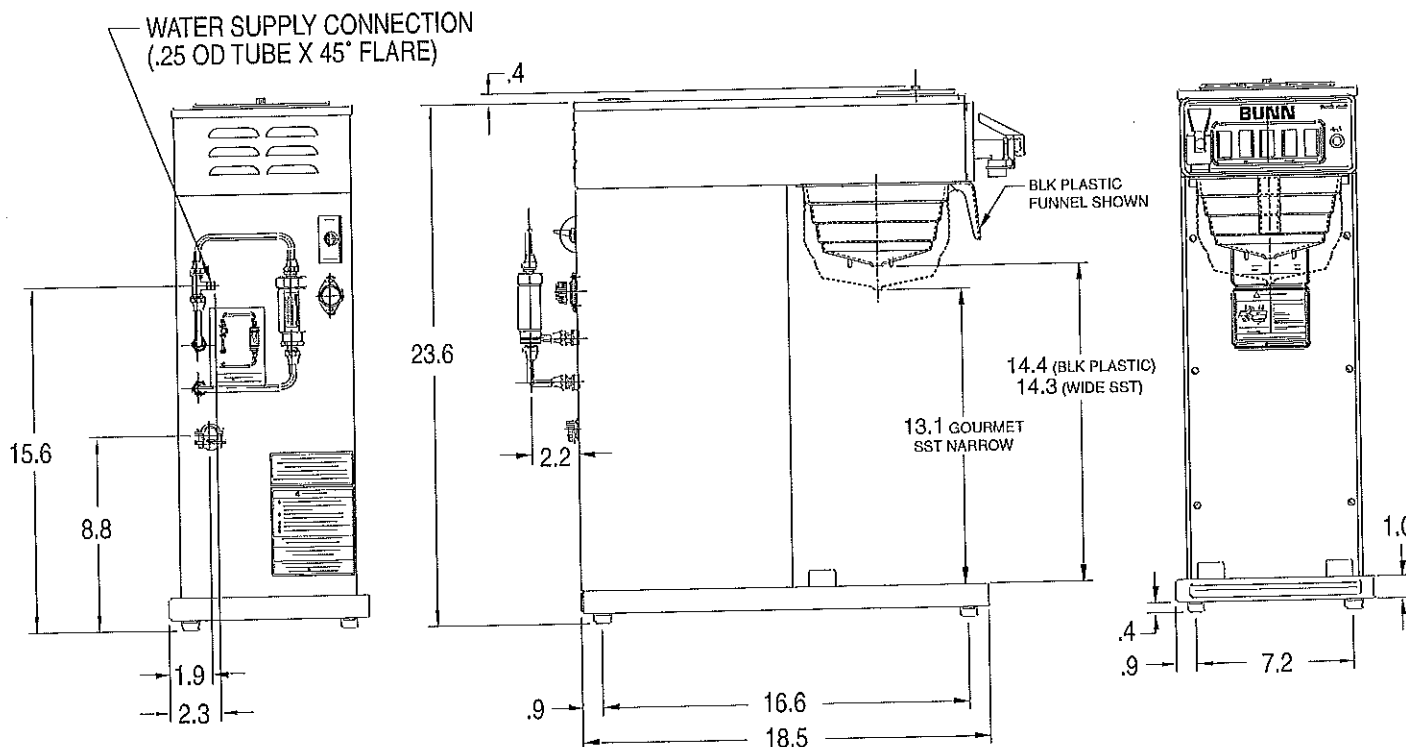
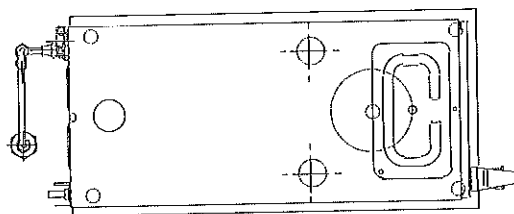
Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Brewing Capacity	Cu. Ft.	Shipping Weight	Cord Attached
CWTF APS-DV	23001.0058	120	11.4	1320	1370	3.8 gal./hr.	5.2	36 lbs.	No
		120/208	11.4	2288	2340	6.5 gal./hr.	6.3	44 lbs.	No
		120/240	13.1	3046	3100	7.5 gal./hr.	6.3	44 lbs.	No
CWTF APS-DV*	23001.0059	120	11.4	1320	1370	3.8 gal./hr.	5.2	36.8 lbs.	No
		120/208	11.4	2288	2340	6.5 gal./hr.	6.3	44 lbs.	No
		120/240	13.1	3046	3100	7.5 gal./hr.	6.3	44 lbs.	No

\*Plastic and stainless funnel

**Brewing capacity:** based upon incoming water temp of 60°F (140°F rise) per 1/2 gallon brew time of 4 minutes.

**Electrical:** If wired for 120V, requires 2-wires plus ground service rated 120V, single phase, 60 Hz.  
If wired for 120/208V or 120/240V, requires 3-wires plus ground service rated 120/208V or 120/240V, single phase, 60 Hz.

**Plumbing:** 20-90 psi (138-621 kPa). Supplied with 1/4" male flare fitting.



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# New York Bagel Equipment Specification

## **Equipment #11**

### **ESPRESSO / CAPUCCHINO MACHINE**

Manufacturer:

Model:

The specification sheet for this item is not available. General Contractor to coordinate equipment requirements with tenant and/or equipment supplier.

# Superior Performance and Reliability.

## RCS10MPSA

1000 Watts

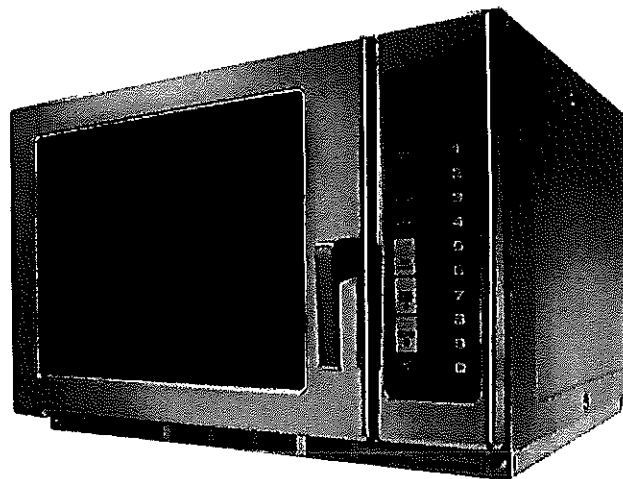
COMMERCIAL MICROWAVE OVEN

### The Amana® RCS10MPSA

Built to withstand the most demanding foodservice environments, the Amana RCS10MPSA is a powerful workhorse you can depend on day in and day out. It's built to last with a stainless steel interior and exterior and durable handles and hinges.

### Key Features

- ◆ 1000 Watts of power for fast heating.
- ◆ 1.2 cubic foot capacity easily accommodates prepackaged foods, single servings or up to a 13" platter.
- ◆ Up to 100 programmable menu items simplifies cooking and ensures consistent results.
- ◆ 5 power levels for consistent, delicious results for frozen and fresh foods. Food can go from freezer to table in minutes.
- ◆ X2 multiple quantity pad calculates the proper cook times for multiple portions.
- ◆ User-friendly controls are easy to use making it ideal for self-serve sites.
- ◆ Time entry option for added flexibility.
- ◆ Braille touch pads.
- ◆ Digital display with countdown timer for simple operation and easy at-a-glance monitoring.
- ◆ Removable air filter with automatic clean filter reminder protects oven components from grease laden air.
- ◆ Durable stainless steel exterior and interior for years of commercial foodservice use.
- ◆ ComServ nationwide service network provides 24/7 product support.



### A Dependable and Cost-Effective Way to ...

- ◆ Enjoy superior performance and food quality
- ◆ Increase food sales and profits
- ◆ Improve efficiency of your foodservice business

### Maximize Your Profits

The versatile RCS10MPSA is the perfect choice for handling send-backs or heating a variety of entrees and desserts. It's ideal for use in:

- |                   |                    |
|-------------------|--------------------|
| Waitress Stations | Convenience Stores |
| Cafeterias        | Vending Areas      |
| Dessert Stations  | and More!          |


# RCS10MPSA

1000 Watts

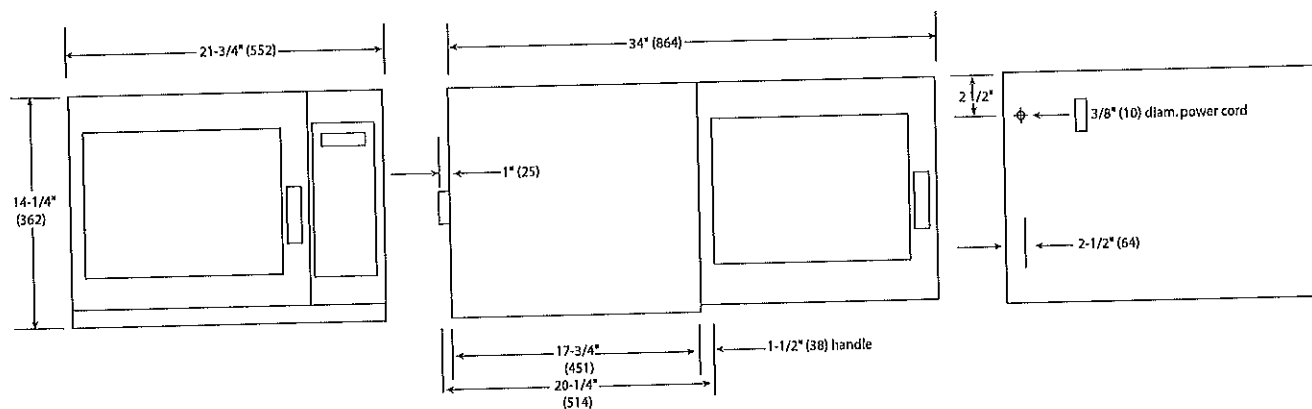
## COMMERCIAL MICROWAVE OVEN

NYB equip 12

### SPECIFICATIONS

MODEL	RCS10MPSA	Cabinet	Exterior Dimensions	Usable Interior Dimensions
UPC Code	719881131542	Height	14-1/4" (362 mm)	9" (226 mm)
Configuration	Countertop	Width	21-3/4" (550 mm)	14-1/4" (362 mm)
Control System	Touch	Depth (overall with handle)	20-1/4" (501 mm)	16-3/8" (416 mm)
Programmable Control Pads	10	Depth (door open 90°)	34" (864 mm)	
Total Programmable Settings	100	Usable Cavity Space	1.2 cubic ft. (34 L)	
Cooking Timer	60:00, Countdown	Outer Case Material	Stainless Steel	
Power Levels	5	Cavity Interior Finish	Stainless Steel with Ceramic Shelf	
Defrost	Yes	Electrical Characteristics		
Time Entry Option	Yes	Power Consumption	1500 W, 13.2 A	
Microwave Distribution System	Rotating Antenna	Power Output	1000 W*	
Magnetron(s)	1	Power Source	120 V, 60 Hz, 15 A single phase	
Display	VFD	Plug Configuration	NEMA 5-15 	
Stackable	Yes	Frequency	2450 MHz	
Stage Cooking	4 stages	Power Cord Length	5' (1.5 m)	
Interior Light	Yes	Weight/Shipping Information		
Door Opening System	Pull Handle	Net Weight	55 lbs. (25 kg)	
Signal	Adjustable end of cycle	Approximate Shipping	61 lbs. (28 kg)	
Removable Filter	Yes	Shipping Box Size	22-5/8" L x 24-5/8" W x 18" H (575 mm x 626 mm x 458 mm)	
Clean Filter Reminder	Yes			
Automatic Voltage Sensor	No			
Multiple Quantity Setting	Yes, X2			
Warranty	Limited 3-Year**			

Amana's continuing commitment to quality products may mean a change in specification without notice. \*Microwave output ratings based on IEC 705 test. \*\* Limited 3-year warranty: Full one year parts, labor and travel. Second and third year, Amana will provide a replacement magnetron tube only. See warranty certificate for details.



For more information about any of our fine commercial microwave ovens, contact your Amana distributor, call us direct at 800.233.2366 or visit our web site: [www.amanacommercial.com](http://www.amanacommercial.com).



**Amana**  
HIGH PERFORMANCE HAS A NAME™  
[www.amanacommercial.com](http://www.amanacommercial.com)



Star Manufacturing International, Inc.



StarMax Electric Griddles  
NYB equip 13

## STAR-MAX<sup>®</sup> ELECTRIC GRIDDLES

Models 515TGD, 524TGD, 536TGD & 548TGD

### Features/Benefits:

- ★ Star-Max Electric Griddles provide superior cooking performance and reliability.
- ★ Ultra-smooth 3/4" polished steel griddle surface provides even heat distribution and fast recovery.
- ★ Available in 15", 24", 36" and 48" widths to meet your space and volume requirements.
- ★ Snap-action thermostatic control from 150°F to 450°F provides quick response to surface temperature change.
- ★ A 4000 watt element every 12" of cooking surface eliminates hot spots and allows for fast recovery.
- ★ Spatula wide 3-1/4" grease trough, grease chute and 4-1/2" high tapered splash guard for easy clean up.
- ★ Large 4-1/2 quart stainless steel grease drawer is standard.
- ★ Heavy-duty 4" legs adjust to match the height of other Star-Max equipment in your line.

### Applications:

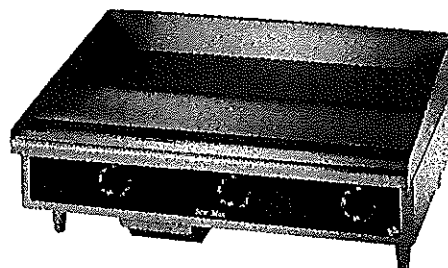
Star-Max Electric Griddles provide precise temperature control and are a perfect addition to any food service operation. Whatever the product, Star-Max electric griddles will deliver performance and reliability.

### Quality Construction:

Star-Max Electric Griddles are constructed with quality and durability in mind. Stainless steel control panel with black polycarbonate trim, stainless steel bull nose front for knob protection, and nickel-plated die-cast legs offer years of easy maintenance and outstanding performance. Double wall construction allows installation within 1" of combustible surface when your space is limited. Griddles operate on 208 or 240 volts and are equipped with a junction box at the rear for making electrical connections.

### Warranty:

Star-Max Electric Griddles are covered by Star's one year parts and labor warranty.



Model 536TGD



Model 548TGD  
with Optional Equipment Stand  
and Casters



Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800

Phone: (800) 264-7827 - FAX: (800) 264-6666 - [www.star-mfg.com](http://www.star-mfg.com)

S105/0117



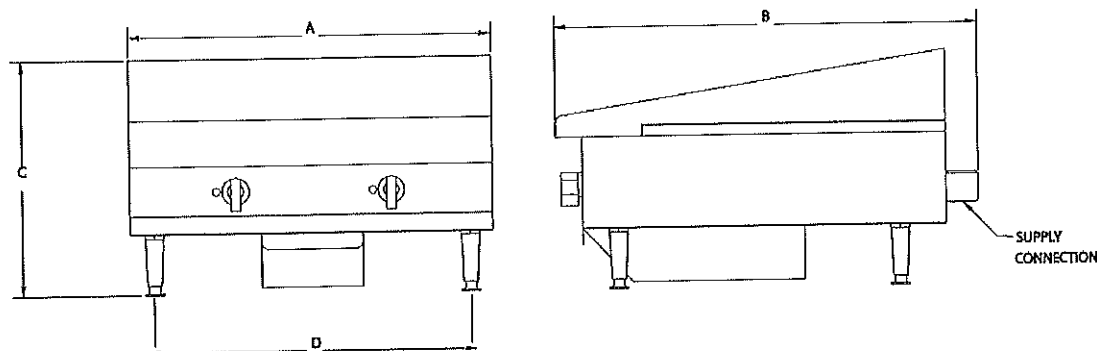
# Star Manufacturing International, Inc

NYB equip 13

Star-Max® Electric Griddles

## STAR-MAX® ELECTRIC GRIDDLES

### Models 515TGD, 524TGD, 536TGD & 548TGD



#### Specifications

Model No.	Dimensions				No. Controls	Grid Area	Plate Thickness Inches (cm)	Weight	
	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	(D) Leg Width Inches (cm)				Installed lbs. (kg)	Shipping lbs. (kg)
515TGD	15 (38.1)	27-7/8 (70.8)	15-1/2 (39.4)	12-3/4 (32.39)	1	304 sq. in. 1961.4 sq. cm	3/4 (1.9)	83 (37.6)	125 (56.7)
524TGD	24 (61.0)	27-7/8 (70.8)	15-1/2 (39.4)	20-3/4 (52.71)	2	498 sq. in. 3213.1 sq. cm	3/4 (1.9)	165 (74.8)	175 (79.4)
536TGD	36 (91.4)	27-7/8 (70.8)	15-1/2 (39.4)	32-3/4 (83.19)	3	747 sq. in. 4819.6 sq. cm	3/4 (1.9)	247 (112.0)	262 (118.9)
548TGD	48 (121.9)	27-7/8 (70.8)	15-1/2 (39.4)	44-3/4 (113.67)	4	996 sq. in. 6426.2 sq. cm	3/4 (1.9)	330 (149.7)	350 (158.8)

#### Electrical Data

Model No.	Rated Wattage		3 Phase Loading KW Per Phase						Nominal Amps Per Line Wire							
	208V	240V	208V			240V			208V-3PH			240V-3PH			208V	240V
			X-Y	Y-Z	X-Z	X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	1PH	1PH
515TGD	3,004	4,000			3			4							14.44	16.66
524TGD	6,008	8,000	3	3		4	4		14.4	25	14.4	16.7	28.9	16.7	28.9	33.3
536TGD	9,012	12,000	3	3	3	4	4	4	25	25	25	28.9	28.9	28.9		
548TGD	12,016	16,000	3	3	6	4	4	8	38.2	25	38.2	44.2	28.9	44.2	57.8	66.7

#### Typical Specifications

Electric griddles are constructed of stainless steel front panel with black polycarbonate trim and double wall aluminized steel side panels. Griddle plate is 3/4" (1.91 cm) thick highly polished steel with 4-1/2" (11.4 cm) wrap-around stainless steel splash guard. Unit has a 1-3/8" (3.5cm) wide front grease trough with grease chute and 4-1/2 qt.(4.257 L) stainless steel grease drawer. Unit is heated with a 4000 watt incoloy sheath type element every 12" (30.48 cm) of griddle width and is controlled with a snap-action thermostat. Thermostat knob is protected by a stainless steel bull nose front. Units are supplied with 4" (10.16 cm) die cast nickel plated legs that have a 1-3/8" (3.5 cm) adjustment. A junction box is provided for making electrical connections. Units are listed by Underwriters Laboratories, and are UL Sanitation and CSA approved. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

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## Classic Countertop 12" x 20" Warmer

Model: ☐ W-3V

PRODUCT:

QUANTITY:

ITEM #:

NYB equip 14

### Designed Smart

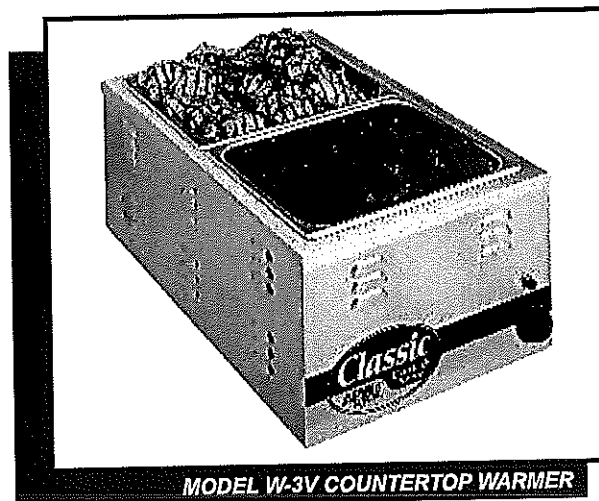
- The W-3V warmer has an energy efficient design that keeps hot food at the perfect serving temperature.
- The unique serpentine shaped heating element evenly distributes heat throughout the unit.
- Warmer is provided with insulation to protect interior parts and countertops from heat build-up.
- Designed to run either with wet water (best option), or dry applications (will not harm warmer).

### Built Solid

- Constructed with heavy-duty stainless steel for excellent durability.
- Inside liner made with stainless steel.
- Steel "element support" stabilizes heating elements and reflects heat toward food.

### Reliability backed by APW Wyott's Warranty

- APW Wyott warming equipment is backed by a 1-year parts and labor warranty, including our "Enhanced Warranty" service that replaces new units with certain product issues through the convenience of direct factory shipments.
- Certified by the following agencies:



MODEL W-3V COUNTERTOP WARMER

### APW Wyott Design Features

- 22 qt. capacity
- All stainless steel well pan and housing
- Superior element configuration
- Heavy-duty wiring extends element life
- Bottom-insulated
- Infinite temperature control
- Accepts all APW Wyott steamtable pans and accessories

See reverse side for product specifications.



APW Wyott Foodservice Equipment Company • 729 Third Ave., Dallas, TX 75226  
(800) 527-2100 • (214) 421-7366 • Fax (214) 565-0976 • [www.apwwyott.com](http://www.apwwyott.com) • [info@apwwyott.com](mailto:info@apwwyott.com)

Rev. 11/13/2007



## Classic Countertop 12" x 20" Warmer

Model: ☐ W-3V

PRODUCT:

QUANTITY:

ITEM #:

NYB equip 14

### PRODUCT SPECIFICATIONS

#### Construction:

Stainless steel well pan and housing, fiberglass insulation.

#### Dimensions:

9"H x 14 1/2"W x 22 1/2" D  
(22.9 cm x 36.8 cm x 57.2 cm)

#### Electrical Information:

Each unit is equipped with a 60", three wire grounded power cord which terminates with a standard three pronged male plug. The 120V unit uses a NEMA 5-15P plug.

#### Electrical Specifications:

120V, 1200W, 10 Amps  
240V, 1200W, 5 Amps  
230V, 1100W, 4.8 Amps

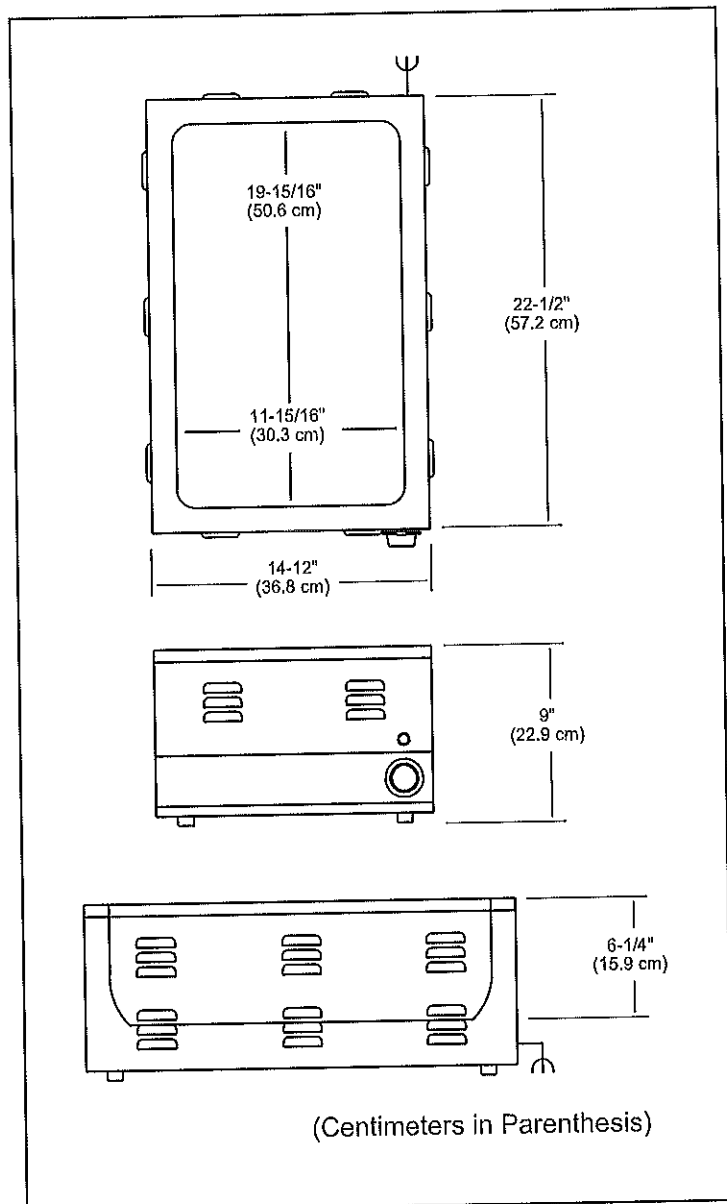
#### Capacity:

22 qts. (21 L)

#### Shipping Information:

30 lbs. (10.9 kg)

F.O.B./ Dallas, TX 75226



\*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.

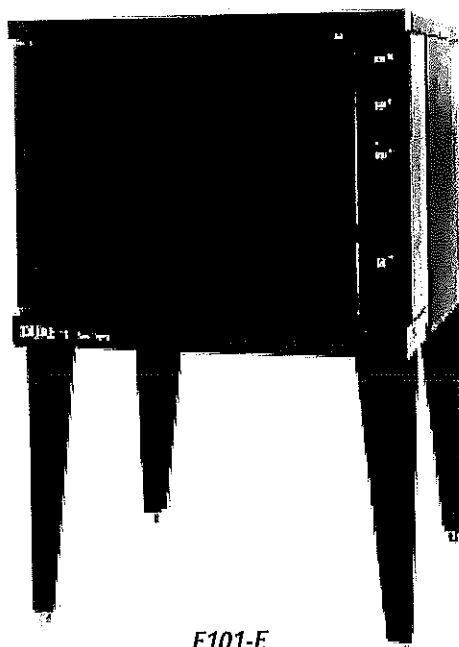


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Rev. 11/13/2007  
#1505

# Duke Specifications

F.O.B. Sedalia, Missouri 65301



E101-E

## OPTIONS:

- ☐ 2-speed fan
- ☐ Casters
- ☐ Glass doors
- ☐ Interior lights

## AGENCY LISTINGS:



**DUKE MANUFACTURING CO.**  
P. O. Box 5426  
St. Louis, MO 63147-0230

800.735.3853 Toll Free  
314.231.1130 In Missouri  
314.231.5074 Fax  
www.dukemfg.com



"Your Solutions Partner"

## PROJECT INFORMATION:

PROJECT: \_\_\_\_\_  
ITEM: \_\_\_\_\_  
QUANTITY: \_\_\_\_\_

## MODEL:

**Duke Convection Ovens**  
**"E" Series - Single - Electric**

- ☐ **E101-E** - Single section, standard depth

## STANDARD FEATURES:

- 5 racks
- Porcelain interior
- Stainless front
- 27" angular painted legs

## OVEN SECTIONS:

- Painted sides, top
- 50/50 independent stainless steel doors
- 1-1/2" insulation on bottom, sides, back
- 3" insulation on top

## OVEN CONTROLS:

- Power off/cook switch
- Dial type thermostat - 200°-500°F
- 1-hour dial timer, electric buzzer

## SHORT FORM SPECIFICATIONS:

Duke Convection Ovens - "E" Series, Electric, Single Section. Unit shall have stainless steel exterior front, painted sides and top. Bottom, back and sides to be fully insulated with 1-1/2" thick board type insulation, top to have 3" thick insulation. Interior shall be porcelain enameled interior, with 7/8" radius, coved corners. Each section to include five oven racks. Each oven section shall be heated with 11 KW electric heating elements that encircle the blower wheel for even heat distribution. Fuse protected against overload. Unit to be completely front serviceable. Controls shall be: Power off/cook switch, dial type thermostat to operate from 200°-500°F, and a 1-hour dial timer with electric buzzer. Doors shall be solid 50/50 independent stainless steel. Insulated, and hinged on 5/8" solid stainless steel shafts with oil impregnated bronze bushings for each door. Door to have roller style latch and catch mechanism. Legs shall be angular, painted, 27" high, with adjustable feet. Units shall have the following options: 2-speed fan, casters, door windows and lights. Limited 1 year warranty on parts and labor.

NYB equip 15

DUKE CONVECTION OVENS - "E" SERIES - SINGLE - ELECTRIC

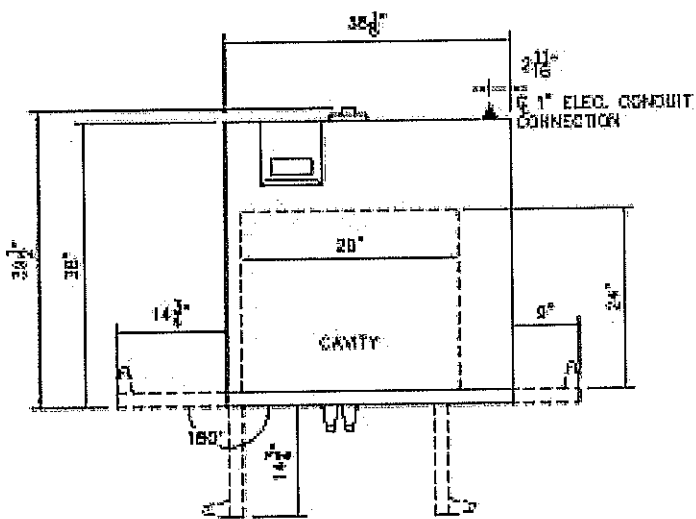
Catalog No. DCO-ELECS

A.I.A. File No. 35-C-13



DUKE CONVECTION OVENS  
"E" SERIES - SINGLE - ELECTRIC

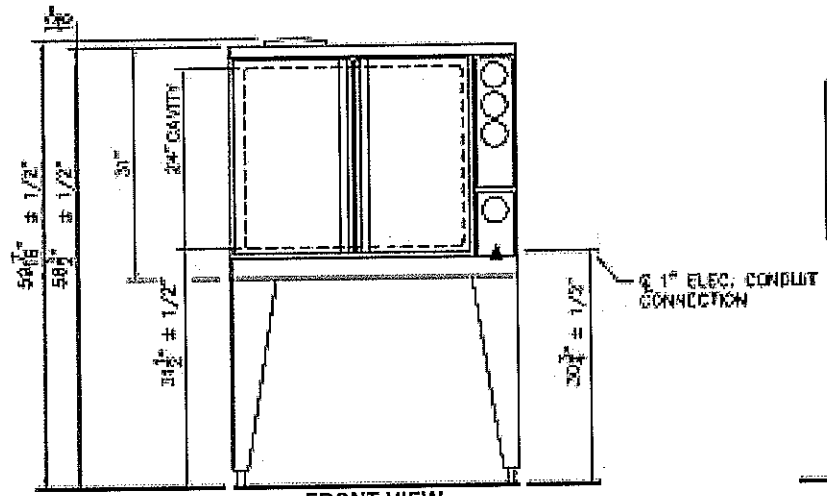
□ E101-E - Single section, standard depth



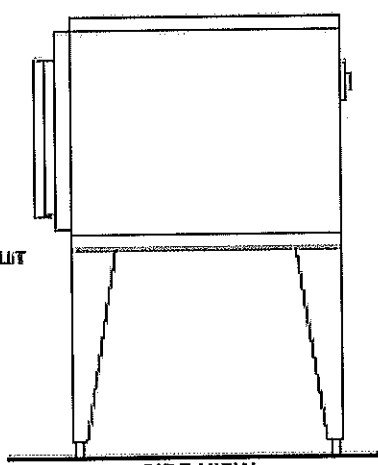
TOP VIEW

Electrical Specifications - Per Section				
	208V Amps	240 V Amps	408 V Amps	KW
1 Phase	52.8	45.8	n/a	11.0
3 Phase	30.5	26.5	13.3	11.0

▲ - Electric connection point



FRONT VIEW



SIDE VIEW

DIMENSIONS:

Model	Depth front view		Width		Height top view		Cube ft. crated	Weight	
	in.	cm	in.	cm	in.	cm		lbs.	kg
E101-E	39-1/2	100.3	38	96.5	60	152.4	59.6	505	229.6

Freight Class: 85



DUKE MANUFACTURING CO.  
P. O. Box 5426  
St. Louis, MO 63147-0230

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314.231.1130 In Missouri  
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Specifications subject to change

10/99

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# New York Bagel Equipment Specification

## **Equipment #16**

### **EQUIPMENT HOOD**

Manufacturer:

Model:

The specification sheet for this item is not available. General Contractor to coordinate equipment requirements with tenant and/or equipment supplier.

# New York Bagel Equipment Specification

## **Equipment #17**

### **WALK-IN COOLER UNIT**

Manufacturer:

Model:

The specification sheet for this item is not available. General Contractor to coordinate equipment requirements with tenant and/or equipment supplier.





## About Us

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## Customer Service

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## Production Center

## Product Certificate

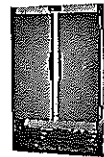
## Production

Bain Marie (side motor)  
Low Boy Cooler (side motor)  
Low Boy Freezer  
New Bain Marie  
New low Boy  
NSF Bain Marie  
NSF Low Boy  
Pizza Table  
NSF Pizza Table  
Dough Retardor  
Reach In Cooler  
Reach In Freezer  
Soda Case  
Pulling Glass Door Cooler  
Pulling Glass Door Freezer  
Counter Deli Case  
High Deli Case  
Counter Curve Deli Case  
High Curve Deli Case  
7-11 Deli Case  
Counter Bakery Case  
High Bakery Case  
Curve Bakery Case  
Marble Curve Bakery Case  
Pike Case  
Underbar Cooler  
Walk In Cooler & Freezer  
Hexagon Show Case  
Marble Bakery Case  
Open Display Case  
Sushi Case  
CURVE GLASS DELI CAS  
Deluxe Display Case  
COMING SOON  
COMING SOON  
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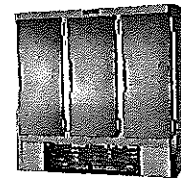
## Reach In Cooler



LR30S/C



LR48 S/C



LR72 S/C

### ? Features/Benefits

Stainless steel front and sides.  
White aluminum inside.  
Top-mounted evaporator.  
Built-in air-dry system to conserve energy.  
Side compressor.  
Self-closing door.  
Front breathing.

MODEL	W(IN.)	D(IN.)	H(IN.)	DOORS	SHELVES	H.P.	VOLT	WEIGHT Lbs.
LR30S/C	30	32	75	1	3	1/4	115	300
LR30R	30	32	75	1	4	-	115	250
LR48S/C	48	32	75	2	3	1/3	115	375
LR48R	48	32	75	2	4	-	115	325
LR54S/C	54	32	75	2	3	1/3	115	400
LR54R	54	32	75	2	4	-	115	350
LR79S/C	79	32	75	3	3x3	3/4	115	594
LR79R	79	32	75	3	4x3	-	115	530
LR104R	104	32	75	4	4x4	-	115	800
LR129R	129	32	75	5	4x5	-	115	980

# New York Bagel Equipment Specification

## **Equipment #19**

**TO BE DETERMINED**

Manufacturer:

Model:

Future unit – not included with this submission.

# New York Bagel Equipment Specification

## **Equipment #20**

### **REGISTER / POINT OF SALE UNIT**

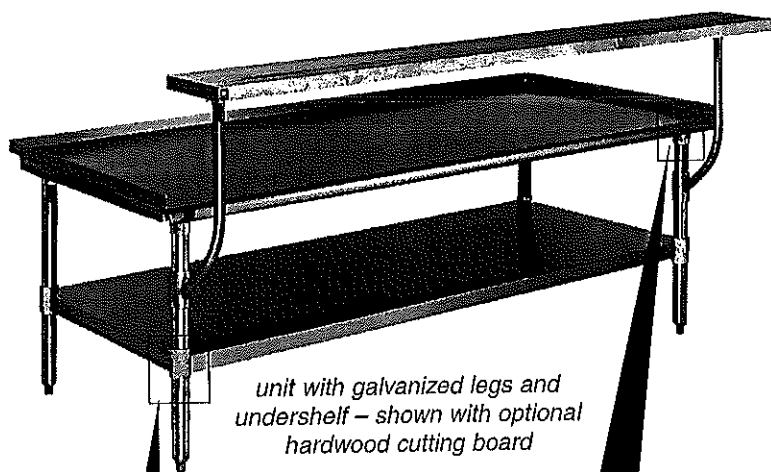
Manufacturer:

Model:

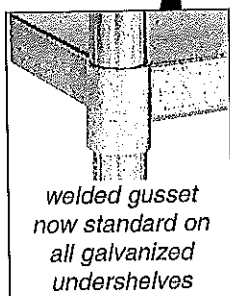
The specification sheet for this item is not available. General Contractor to coordinate equipment requirements with tenant and/or equipment supplier.

Foodservice Equipment • Material Handling, Healthcare & Cleanroom Equipment • Retail Display

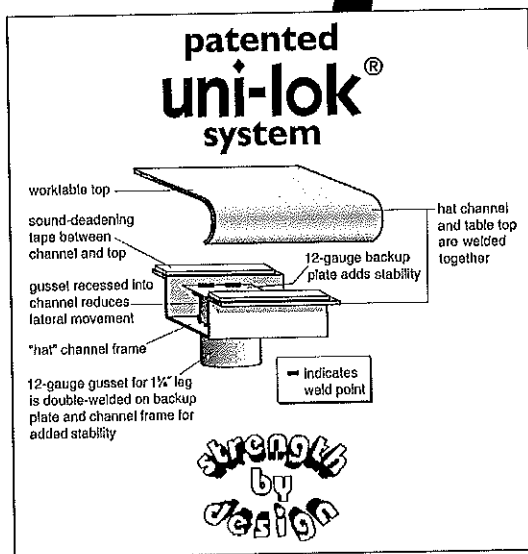
## Griddle/Equipment Stands



unit with galvanized legs and undershelf – shown with optional hardwood cutting board



welded gusset now standard on all galvanized undershelves



Item #: \_\_\_\_\_  
Model #: \_\_\_\_\_  
Project #: \_\_\_\_\_  
SIS #: \_\_\_\_\_

Optional Accessories	Model #	Qty.
Hardwood cutting board		
Stainless steel plate shelf		
Casters		
Stainless steel bullet feet		



- Highly-polished stainless steel top.
- 1 1/4" (32mm) upturn on ends and back.
- 24" or 30" (610 or 762mm) widths.
- Available in six lengths.
- Choice of stainless steel or galvanized legs and undershelf.
- 1 1/2" (38mm) adjustable white metal feet.
- SGS models utilize 16 gauge type 304 stainless steel legs.

Note: Units are designed for light and medium duty cooking equipment only. Heavy equipment usage should be reviewed with factory.

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

## Griddle/Equipment Stands

### Design & Construction Features

- Highly-polished 16 gauge type 304 stainless steel top with 1½" (32mm) upturn on back and both ends.
- Choice of 24" or 30" (610 or 762mm) widths and six different lengths – tables 72" (1829mm) and longer have six legs.
- Stainless steel or galvanized 1½" (41mm)-diameter legs.
- 1½" (38mm) adjustable white metal feet.
- Stainless steel or galvanized undershelf.

Note: Units are designed for light and medium duty cooking equipment only. Heavy equipment usage should be reviewed with factory.

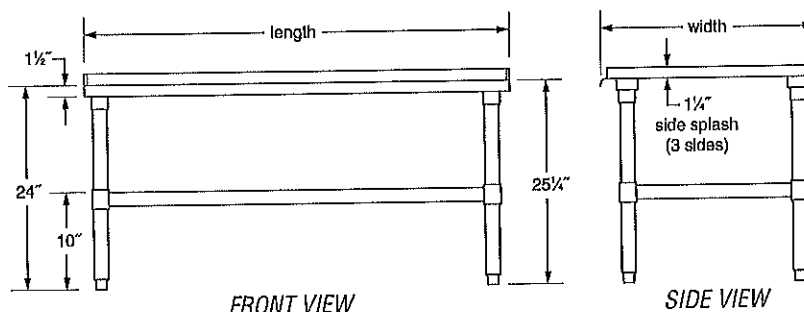
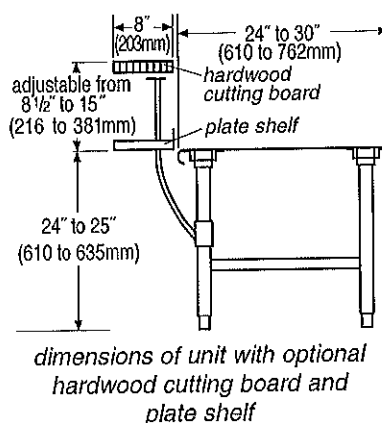


table top width x length		# of legs	weight		weight cap. with bullet feet		weight cap. with optional casters		galvanized legs and undershelf	stainless steel legs and undershelf
in.	mm		lbs.	kg	lbs.	kg	lbs.	kg	model #	model #
24" x 24"	619 x 619	4	48	21.8	320	145.1	180	81.6	T2424GS	T2424SGS
24" x 36"	619 x 924	4	54	24.5	480	217.7	270	122.5	T2436GS	T2436SGS
24" x 48"	619 x 1229	4	62	28.1	640	290.3	360	163.3	T2448GS	T2448SGS
24" x 60"	619 x 1534	4	74	33.6	800	362.9	450	204.1	T2460GS	T2460SGS
24" x 72"	619 x 1838	6	86	39.0	960	435.5	540	244.9	T2472GS	T2472SGS
24" x 84"	619 x 2143	6	99	44.9	1120	508.0	630	285.8	T2484GS	T2484SGS
24" x 96"	619 x 2448	6	120	54.4	1280	580.6	720	326.6	T2496GS	T2496SGS
30" x 24"	772 x 619	4	48	21.8	400	181.4	225	102.1	T3024GS	T3024SGS
30" x 36"	772 x 924	4	55	24.9	600	272.2	338	153.3	T3036GS	T3036SGS
30" x 48"	772 x 1229	4	74	33.6	800	362.9	450	204.1	T3048GS	T3048SGS
30" x 60"	772 x 1534	4	83	37.6	1000	453.6	563	255.4	T3060GS	T3060SGS
30" x 72"	772 x 1838	6	96	43.6	1200	544.3	675	306.2	T3072GS	T3072SGS
30" x 84"	772 x 2143	6	112	50.8	1400	635.0	788	357.4	T3084GS	T3084SGS
30" x 96"	772 x 2448	6	125	56.7	1600	725.8	900	408.2	T3096GS	T3096SGS

### Optional Hardwood Cutting Board

- 1½" (32mm) thick, laminated, full length of stand, 8" (203mm)-wide.
- Complete with 1" (25mm) OD stainless steel tubular supports integrally welded to adjustable stainless steel sleeve assembly.
- Board adjustment range is 8½" (216mm) at lowest point to maximum of 15½" (394mm).

width x length		weight		model #
in.	mm	lbs.	kg	
8" x 24"	203 x 610	12	5.4	313970
8" x 36"	203 x 914	16	7.3	307105
8" x 48"	203 x 1219	21	9.5	307106
8" x 60"	203 x 1524	26	11.8	307107
8" x 72"	203 x 1829	31	14.1	307108
8" x 84"	203 x 2134	39	17.6	307109
8" x 96"	203 x 2438	46	20.9	307110



### Optional Plate Shelf

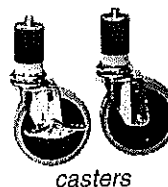
- Full length of stand, 8" (203mm)-wide.
- Made of 18 gauge stainless steel.
- Adjustable height.
- Must be ordered in conjunction with hardwood cutting board.

width x length		weight		model #
in.	mm	lbs.	kg	
8" x 24"	203 x 610	5	2.3	APS2
8" x 36"	203 x 914	6	2.7	APS3
8" x 48"	203 x 1219	7	3.2	APS4
8" x 60"	203 x 1524	11	5.0	APS5
8" x 72"	203 x 1829	13	5.8	APS6
8" x 84"	203 x 2134	16	7.3	APS7
8" x 96"	203 x 2438	20	9.0	APS8

### Optional Zinc Casters

5" (127mm)-diameter. 200 lb. (90.7 kg) weight capacity per caster. Heavy duty. Resilient tread.

description	model #
set of four (two swivel, two w/brake)	CAH4-SB
set of six (three swivel, three w/brake)	CAH6-SB

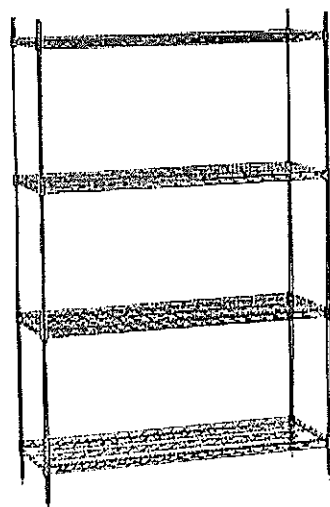


casters

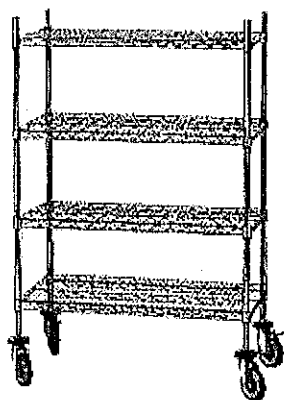


## CHROME WIRE SHELVING

NYB equip 24  
NYB equip 25  
NYB equip 26  
NYB equip 27



NSF



with  
Optional Casters

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_  
Model #: \_\_\_\_\_  
Project #: \_\_\_\_\_

### WIRE SHELVING

MODEL #	Shelf Size	Boxed Weight
EC-1424	14" x 24"	35 lbs.
EC-1430	14" x 30"	41 lbs.
EC-1436	14" x 36"	47 lbs.
EC-1442	14" x 42"	52 lbs.
EC-1448	14" x 48"	58 lbs.
*EC-1460	14" x 60"	38 lbs.
*EC-1472	14" x 72"	45 lbs.
EC-1824	18" x 24"	39 lbs.
EC-1830	18" x 30"	45 lbs.
*EC-1836	18" x 36"	51 lbs.
*EC-1842	18" x 42"	56 lbs.
*EC-1848	18" x 48"	64 lbs.
*EC-1854	18" x 54"	35 lbs.
*EC-1860	18" x 60"	41 lbs.
*EC-1872	18" x 72"	49 lbs.
EC-2124	21" x 24"	41 lbs.
EC-2130	21" x 30"	48 lbs.
EC-2136	21" x 36"	55 lbs.
EC-2142	21" x 42"	63 lbs.
EC-2148	21" x 48"	70 lbs.
*EC-2154	21" x 54"	41 lbs.
*EC-2160	21" x 60"	45 lbs.
*EC-2172	21" x 72"	48 lbs.
EC-2424	24" x 24"	44 lbs.
EC-2430	24" x 30"	51 lbs.
EC-2436	24" x 36"	58 lbs.
EC-2442	24" x 42"	64 lbs.
EC-2448	24" x 48"	72 lbs.
*EC-2454	24" x 54"	41 lbs.
*EC-2460	24" x 60"	47 lbs.
*EC-2472	24" x 72"	55 lbs.

24" to 48" length shelves are packed 4 to a box and  
\*54", 60" and 72" shelves are packed 2 to a box.

### CHROME POSTS WITH ADJUSTABLE FOOT

Numbered Posts



MODEL #	Post Height	Boxed Weight
ECP-14	14"	4 lbs.
ECP-34	34"	8 lbs.
ECP-54	54"	12 lbs.
ECP-64	64"	15 lbs.
*ECP-74	74"	17 lbs.
ECP-86	86"	20 lbs.

### CHROME POSTS FOR CASTERS

MODEL #	Post Height	Post Height with Casters	Boxed Weight
ECPC-14	14"	20"	4 lbs.
ECPC-34	34"	40"	8 lbs.
ECPC-54	54"	60"	12 lbs.
ECPC-64	64"	70"	15 lbs.
ECPC-74	74"	80"	17 lbs.
ECPC-86	86"	92"	20 lbs.

Posts are packed 4 to a box.



Rubber  
Caster



Poly  
Caster

### FEATURES:

3 truss design (Shelves with 24", 30" & 36" Lengths have two trusses)  
Each shelf holds up to 800 lbs. evenly distributed weight.  
NSF approved for dry storage and heated environments only.  
10 year warranty.  
Posts are numbered for easy assembly

### CONSTRUCTION:

Unit assembles using tapered split sleeves.  
For mobile units, 5" swivel Rubber or Poly casters includes set of 4 casters, (2 with brakes) and 4 donut bumpers.

### MATERIAL:

Chrome plated.

### OPTIONAL ACCESSORIES

	MODEL #	Qty
5" Rubber Swivel Stem Caster	EC-25	
*5" Poly Swivel Stem Caster	EC-26	



NEW YORK  
(800) 645-3166  
Fax: (631) 242-6900

GEORGIA  
(800) 832-1218  
Fax: (770) 775-5625

TEXAS  
(800) 527-0353  
Fax: (972) 932-4795

NEVADA  
(800) 446-8684  
Fax: (775) 972-1578



# New York Bagel Equipment Specification

## **Equipment #28**

**TO BE DETERMINED**

Manufacturer:

Model:

Future unit – not included with this submission.

# New York Bagel Equipment Specification

## **Equipment #29**

**TO BE DETERMINED**

Manufacturer:

Model:

Future unit – not included with this submission.

# New York Bagel Equipment Specification

## **Equipment #30**

**TO BE DETERMINED**

Manufacturer:

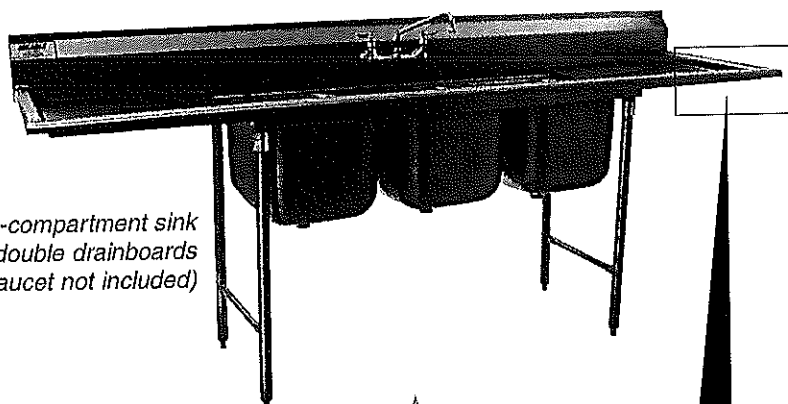
Model:

Future unit – not included with this submission.

Foodservice Equipment • Material Handling, Healthcare & Cleanroom Equipment • Retail Display

## 314 Series Sinks

Deep-Drawn Coved Corner  
Three-Compartment



three-compartment sink  
with double drainboards  
(faucet not included)

### BOWL SIZES ACCOMMODATE



A WIDE RANGE OF POTS



**FEATURING  
NEW  
2"-WIDE  
EURO-STYLE  
EDGING**

Item #: \_\_\_\_\_  
Model #: \_\_\_\_\_  
Project #: \_\_\_\_\_  
SIS #: \_\_\_\_\_

Optional Accessories	Model #	Qty.
Stainless steel legs		
Stainless steel bullet feet		
Lever drains		
Twist handle drains		
Twist drain brackets		
Faucets		
Sink covers		
Waste outlets		
Sink kits		
Overflow hole		

- New 20" x 16" (508 x 406mm) bowl design, with enhanced polishing techniques.
- Heavy gauge stainless steel construction — bowls, drainboards and backsplash are type 304.
- Deep-drawn seamless coved corner bowls.
- 13 1/2" (343mm) water level is standard.
- Swirl-away drainage.
- Leg gusset assemblies welded adjacent to sink bowls for maximum weight support and stability.
- 9 1/4" (248mm) standard backsplash includes 1" (25mm) upturn and tile edge for easy installation and feathering to wall/splash surface.
- Adjustable non-corrosive bullet feet.
- "V" creased drainboards for positive drainage.

### Sink Kits for 314 Series Sinks

All kits include stainless steel crossbraced legs, stainless steel gussets, stainless steel feet, and T&S faucet #313293 as listed below.

	description	add suffix
Kit A	Includes crossbraced legs, gussets, feet, and T&S faucet	-CLF
Kit B	Includes crossbraced legs, gussets, feet, T&S faucet, and lever drain	-CLFD
Kit C	Includes crossbraced legs, gussets, feet, T&S faucet, and lever drain w/overflow	-CLFDO
Kit D	Includes crossbraced legs, gussets, feet, T&S faucet, and twist handle drain	-CLFDT
Kit E	Includes crossbraced legs, gussets, feet, T&S faucet, and twist handle drain w/overflow	-CLFDOT

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

# 314 Series Coved Corner Three-Compartment Sinks

## Design and Construction Features

- All bowls have deep-drawn one-piece seamless construction using state-of-the-art hydraulic presses.
- All sink bowls have a generous radius with a minimum dimension of 3" (76mm) and are rectangular for maximum capacity.
- 13½" (343mm) water level; 16½" (419mm) flood level.
- Entire assembly is fuse-welded and planished providing a one-piece seamless sink unit.
- Drainboards, when provided, are integrally welded.
- 9¾" (248mm)-high full length standard backsplash features 1" (25mm) upturn and tile edge for easy installation and feathering to wall/splash surface.
- Welded areas are blended to match adjacent surfaces with continuity of satin finish.
- Leg gussets welded to a die-cut heavy-gauge reinforcing plate.
- Leg gusset assemblies are welded adjacent to sink bowl, providing increased stability and maximum weight support where needed.

## NSF-approved installations:

All EAGLE sinks bearing the NSF Certification Mark are built in compliance with the National Sanitation Foundation Standard Number 2.

EAGLE is also listed to manufacture custom-built sinks in compliance with the National Sanitation Foundation Standard Number 2.

## Material:

**Sink Bowl** – Heavy gauge type 304 stainless steel.

**Top** – Drainboards, backsplash and euro-style edging are heavy gauge type 304 stainless steel.

**Legs** – 1½" (41mm)-diameter heavy-gauge galvanized tubing with plated 12-gauge gussets and high-impact corrosion resistant fully adjustable bullet feet – crossbracing is 1" (25mm)-diameter heavy-gauge galvanized tubing.

*Optional stainless steel legs utilize heavy-gauge tubing.*

## Mechanical:

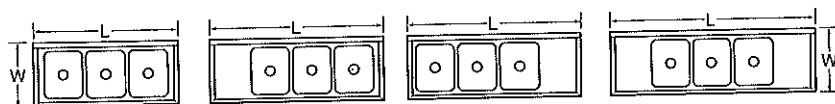
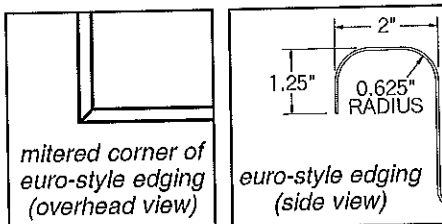
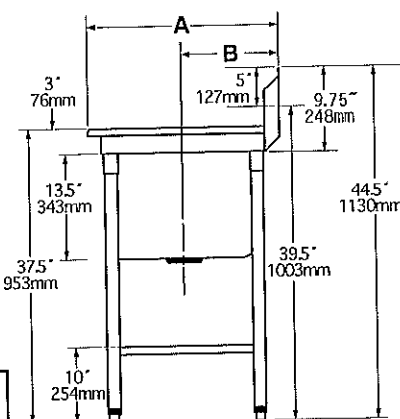
- Water supply is ½" (13mm) IPS for hot and cold lines.
- Faucet holes are 1½" (29mm) punched on 8" (203mm) centers; two sets of faucet holes are punched where indicated on schedule.
- Faucets are available as options.
- Basket-type waste drains included fits sink bowls' 3½" (89mm) opening and feature 1½" (38mm) outlet.

### Overall widths

bowl size		Dimension A	
in.	mm	in.	mm
20" x 16"	508 x 406	27½"	699
24" x 18"	610 x 457	31½"	807
24" x 24"	610 x 610	31½"	807

### Drain locations for rough-in

bowl size		Dimension B	
in.	mm	in.	mm
20" x 16"	508 x 406	14"	357
24" x 18"	610 x 457	16"	406
24" x 24"	610 x 610	16"	406



bowl size width x length	# of drbds	drbd length		weight		overall size width x length		model #
		in.	mm	lbs.	kg	in.	mm	
20" x 16" (508 x 406mm)	0	n/a		85	38.6	27½" x 58¾"	699 x 1492	314-16-3
	1	18"	457	104	47.2	27½" x 74¾"	699 x 1889	314-16-3-18R or L
	2	18"	457	123	55.8	27½" x 90"	699 x 2286	314-16-3-18
	1	24"	610	110	49.9	27½" x 80¾"	699 x 2042	314-16-3-24R or L
24" x 18" (610 x 457mm)	2	24"	610	135	61.2	27½" x 102"	699 x 2591	314-16-3-24
	0	n/a		114	51.7	31½" x 65½"	807 x 1664	314-18-3
	1	18"	457	133	60.3	31½" x 80¾"	807 x 2051	314-18-3-18R or L
	2	18"	457	152	68.9	31½" x 96"	807 x 2438	314-18-3-18
24" x 24" (610 x 610mm)	1	24"	610	139	63.1	31½" x 86¾"	807 x 2203	314-18-3-24R or L
	2	24"	610	164	74.4	31½" x 108"	807 x 2743	314-18-3-24
	0	n/a		125	56.7	31½" x 83½"	807 x 2121	314-24-3
	1	18"	610	144	65.3	31½" x 98¾"	807 x 2508	314-24-3-18R or L
	2	18"	610	163	73.9	31½" x 114"	807 x 2896	314-24-3-18
	1	24"	610	150	68.0	31½" x 104¾"	807 x 2661	314-24-3-24R or L
	2	24"	610	175	79.5	31½" x 126"	807 x 3200	314-24-3-24

\* Units with these bowl sizes feature two sets of faucet holes.

Foodservice Equipment • Material Handling, Healthcare & Cleanroom Equipment • Retail Display

## 314 Series Sinks

Deep-Drawn Coved Corner  
One-Compartment



FEATURING  
NEW  
2"-WIDE  
EURO-STYLE  
EDGING

Item #: \_\_\_\_\_  
Model #: \_\_\_\_\_  
Project #: \_\_\_\_\_  
SIS #: \_\_\_\_\_

Optional Accessories	Model #	Qty.
Stainless steel legs		
Stainless steel bullet feet		
Lever drain		
Twist handle drain		
Twist drain brackets		
Faucets		
Sink covers		
Waste outlets		
Sink kits		
Overflow hole		

- New 20" x 16" (508 x 406mm) bowl design, with enhanced polishing techniques.
- Heavy gauge stainless steel construction — bowls, drainboards and backsplash are type 304.
- Deep-drawn seamless coved corner bowls.
- 13½" (343mm) water level is standard.
- Swirl-away drainage.
- Leg gusset assemblies welded adjacent to sink bowl for maximum weight support and stability.
- 9¾" (248mm) standard backsplash includes 1" (25mm) upturn and tile edge for easy installation and feathering to wall/splash surface.
- Adjustable non-corrosive bullet feet.
- "V" creased drainboards for positive drainage.

### Sink Kits for 314 Series Sinks

All kits include stainless steel crossbraced legs, stainless steel gussets, stainless steel feet, and T&S faucet #313293 as listed below.

	description	add suffix
Kit A	Includes crossbraced legs, gussets, feet, and T&S faucet	-CLF
Kit B	Includes crossbraced legs, gussets, feet, T&S faucet, and lever drain	-CLFD
Kit C	Includes crossbraced legs, gussets, feet, T&S faucet, and lever drain w/overflow	-CLFDO
Kit D	Includes crossbraced legs, gussets, feet, T&S faucet, and twist handle drain	-CLFDT
Kit E	Includes crossbraced legs, gussets, feet, T&S faucet, and twist handle drain w/overflow	-CLFDOT

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

# 314 Series Coved Corner One-Compartment Sinks

## Design and Construction Features

- Sink bowl has deep-drawn one-piece seamless construction using state-of-the-art hydraulic presses.
- Sink bowl has a generous radius with a minimum dimension of 3" (76mm) and are rectangular for maximum capacity.
- 13½" (343mm) water level; 16½" (419mm) flood level.
- Entire assembly is fuse-welded and planished providing a one-piece seamless sink unit.
- Drainboards, when provided, are integrally welded.
- 9¾" (248mm)-high full length standard backsplash features 1" (25mm) upturn and tile edge for easy installation and feathering to wall/splash surface.
- Welded areas are blended to match adjacent surfaces with continuity of satin finish.
- Leg gussets welded to a die-cut heavy-gauge reinforcing plate.
- Leg gusset assemblies are welded adjacent to sink bowl, providing increased stability and maximum weight support where needed.

## NSF-approved installations:

All EAGLE sinks bearing the NSF Certification Mark are built in compliance with the National Sanitation Foundation Standard Number 2.

EAGLE is also listed to manufacture custom-built sinks in compliance with the National Sanitation Foundation Standard Number 2.

## Material:

**Sink Bowl** – Heavy gauge type 304 stainless steel.

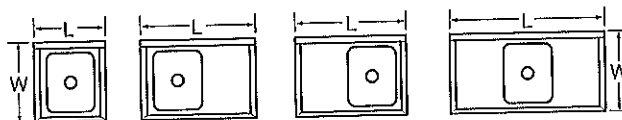
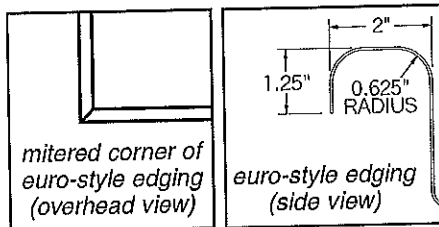
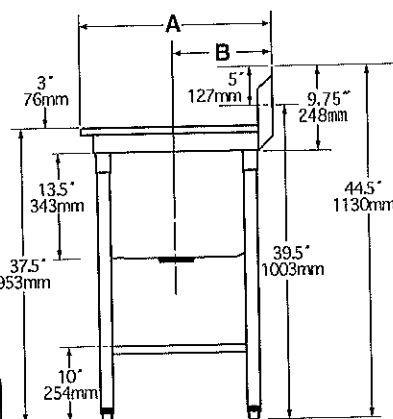
**Top** – Drainboards, backsplash and euro-style edging are heavy gauge type 304 stainless steel.

**Legs** – 1½" (41mm)-diameter heavy-gauge galvanized tubing with plated 12-gauge gussets and high-impact corrosion resistant fully adjustable bullet feet – crossbracing is 1" (25mm)-diameter heavy-gauge galvanized tubing.

*Optional stainless steel legs utilize heavy-gauge tubing.*

Overall widths		Dimension A	
bowl size		in.	mm
20" x 16"	508 x 406	27½"	699
24" x 18"	610 x 457	31½"	807
24" x 24"	610 x 610	31½"	807

Drain location for rough-in		Dimension A	
bowl size		in.	mm
20" x 16"	508 x 406	14"	357
24" x 18"	610 x 457	16"	406
24" x 24"	610 x 610	16"	406



## Mechanical:

- Water supply is ½" (13mm) IPS for hot and cold lines.
- Faucet holes are 1½" (29mm) punched on 8" (203mm) centers.
- Faucets are available as options.
- Basket-type waste drain included fits sink bowl's 3½" (89mm) opening and features 1½" (38mm) outlet.

bowl size width x length	# of drbds	drbd length in. mm	weight lbs. kg	overall size width x length in. mm	model #
20" x 16" (508 x 406mm)	0	n/a	40 18.1	27½" x 23½" 699 x 591	314-16-1
	1	18" 457	59 26.8	27½" x 38½" 699 x 987	314-16-1-18R or L
	2	18" 457	78 35.4	27½" x 54½" 699 x 1384	314-16-1-18
	1	24" 610	65 29.5	27½" x 44½" 699 x 1140	314-16-1-24R or L
	2	24" 610	90 40.8	27½" x 66½" 699 x 1689	314-16-1-24
24" x 18" (610 x 457mm)	0	n/a	45 20.4	31½" x 25½" 807 x 648	314-18-1
	1	18" 457	64 29.0	31½" x 40½" 807 x 1035	314-18-1-18R or L
	2	18" 457	83 37.6	31½" x 56½" 807 x 1422	314-18-1-18
	1	24" 610	70 31.8	31½" x 46½" 807 x 1188	314-18-1-24R or L
	2	24" 610	95 43.1	31½" x 68½" 807 x 1727	314-18-1-24
24" x 24" (610 x 610mm)	0	n/a	60 27.2	31½" x 31½" 807 x 800	314-24-1
	1	18" 457	79 35.8	31½" x 46½" 807 x 1188	314-24-1-18R or L
	2	18" 457	98 44.5	31½" x 62½" 807 x 1575	314-24-1-18
	1	24" 610	85 38.6	31½" x 52½" 807 x 1340	314-24-1-24R or L
	2	24" 610	110 49.9	31½" x 74½" 807 x 1880	314-24-1-24

Foodservice Equipment • Material Handling, Healthcare & Cleanroom Equipment • Retail Display

## Economical Hand Sink

(Non-electronic\*)



\* We offer sinks with electronic soap dispenser and faucets.

Item #: \_\_\_\_\_  
Model #: **HSAE-10-FA**  
Project #: \_\_\_\_\_  
SIS #: \_\_\_\_\_

Optional Accessories	Model #	Qty.
P-trap	300789	
Tail piece	300791	
End splashes		
Side mount wall bracket	606396	
Soap & towel dispenser	DP-10	



- Heavy gauge type 304 stainless steel all-welded construction.
- Flared edge along deck and splash.
- Rear features a 4" (191mm)-high backsplash.
- Comes with mounting brackets to facilitate wall mount installation.

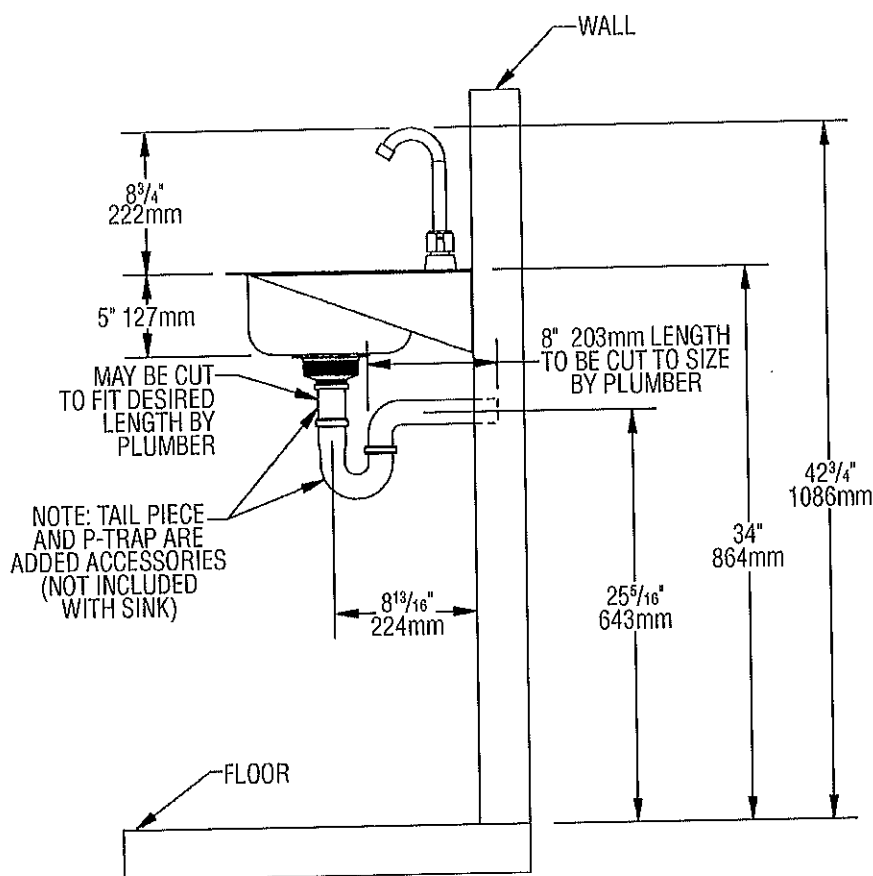
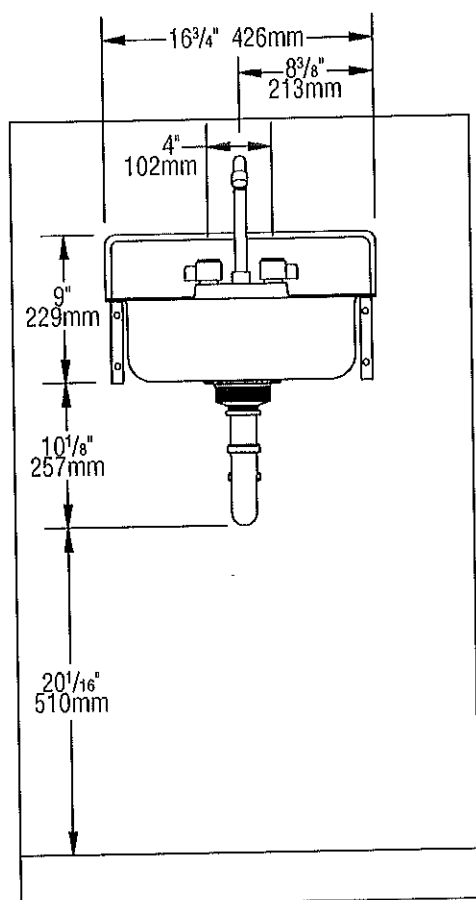
Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)



## Economical Hand Sink

### Design & Construction Features

- Heavy gauge type 304 stainless steel all-welded construction.
- Deck-mounted gooseneck faucet on 4" (102mm) centers.
- Mounting brackets on both sides.
- 10" x 14" x 5" (254 x 356 x 127mm) sink bowl.
- Corners of backsplash and deck are rounded.
- 3½" (89mm) basket drain with 1½" (38mm) IPS connection.



bowl size width x length x depth in. mm		overall size width x length x height in. mm		weight lbs. kg		model #
10" x 14" x 5"	254 x 356 x 127	15" x 16 3/4" x 9"	381 x 425 x 229	10	4.5	HSAE-10-FA

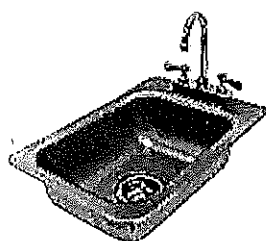


STAINLESS STEEL  
**DROP-IN SINKS**  
One Compartment

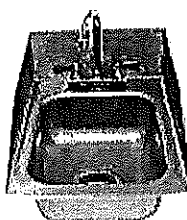
NYB equip 34

**For Hand Sink Use!**  
Includes Gooseneck Faucet & Drain

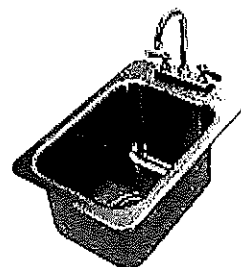
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Model #: \_\_\_\_\_  
Project #: \_\_\_\_\_



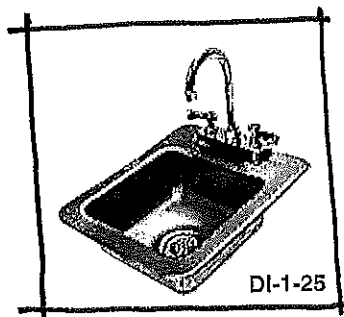
DI-1-5



DI-1-5SP

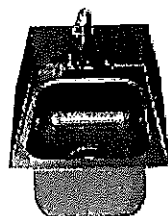


DI-1-10



DI-1-25

New 6"  
Rear & Side  
Splash



DI-1-10SP



DI-1-35

**FEATURES:**

One piece seamless **Deep Drawn** sink bowl design.  
All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.  
Self-Rim Design. Mounting hardware is provided. For counters over 7/8" and up to 1-1/2" thick, please order Thick-Counter Mounting Clips for Drop-In Sinks, **Model # K-28 Per Sink**. (Quantity supplied varies based on drop in sink ordered).  
Includes 4" O.C. **K-52** faucet & basket drain.

**CONSTRUCTION:**

Unit fabricated from one sheet of stainless steel.  
All bowls are Sound Deadened.  
Units feature Advance Tabco's **Smart Finish™**.

**MECHANICAL:**

Faucet supply is 1/2" IPS male thread.  
Deck mounted faucet is furnished with aerator and 4" O.C.

**MATERIAL:**

20 gauge type 304 series stainless steel.  
Faucets are brass-nickel plated.  
Stainless Steel 1-1/2" IPS basket drain.

Available Faucets & Accessories	Model #	Qty
Deck Mounted 3 1/2" Gooseneck, 4" O.C.	K-52	
Deck Mounted 8 1/2" Gooseneck, 4" O.C.	K-55	
Deck Mounted Swing w/Spray, 8" O.C.*	K-58	
Deck Mtd. X.H.D. 3 1/2" Gooseneck, 4" O.C.	K-62	
Thick-Counter Mounting Clips for Countertops over 7/8", Maximum of 1 1/2". (Qty. supplied varies based on sink ordered)	K-28	

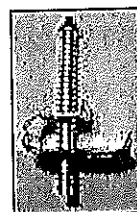
\*REQUIRES K-472 FAUCET HOLE REVISION

**FOR REPLACEMENT FAUCET, DRAINS  
AND ACCESSORIES, SEE SECTION G**

Standard  
Mounting Clips  
For Countertops  
7/8" Thick or Less  
(Included)



K-28 (Per Sink)  
Mounting Clips  
For Countertops  
Over 7/8" Thick  
(Maximum of 1 1/2")



**NEW YORK**  
(800) 645-3166  
Fax: (631) 242-6900

**GEORGIA**  
(800) 832-1218  
Fax: (770) 775-5625

**TEXAS**  
(800) 527-0353  
Fax: (972) 932-4795

**NEVADA**  
(800) 446-8684  
Fax: (775) 972-1578

For Assistance with  
Smart Modifications & Accessories Call: >>>

1-800-498-6634 Fax: 631-586-2933  
smartfab@advancetabco.com

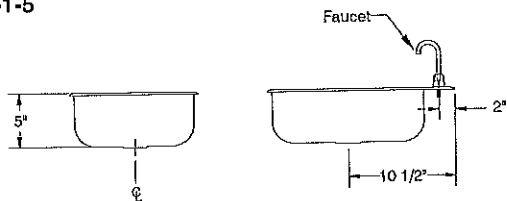
# DIMENSIONS and SPECIFICATIONS

TOL  $\pm .125"$

Supplied with K-52 Faucet

ALL DIMENSIONS ARE TYPICAL

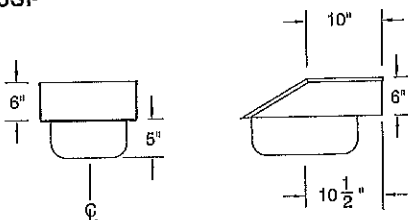
DI-1-5



NSF

Approx. Wt. 12 lbs.

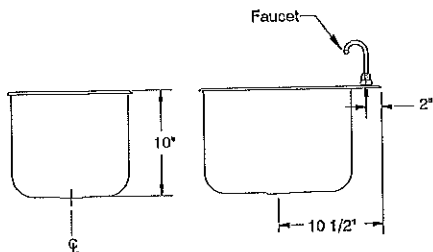
DI-1-5SP



NSF

Approx. Wt. 16 lbs.

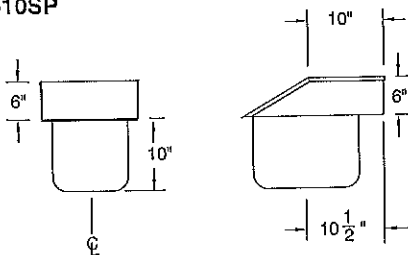
DI-1-10



NSF

Approx. Wt. 14 lbs.

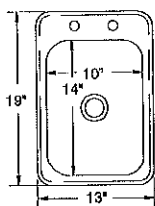
DI-1-10SP



NSF

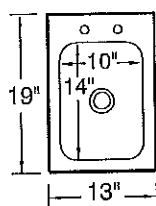
Approx. Wt. 18 lbs.

TOP VIEW FOR  
DI-1-5 & DI-1-10

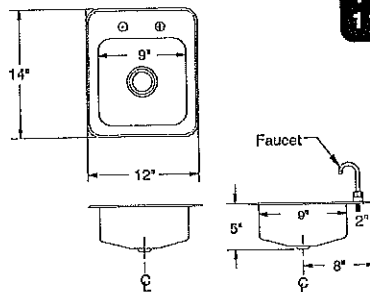


**Cut-Out Size**  
12 1/4" x 18 1/4"  
1 1/4" radius corners

TOP VIEW FOR  
DI-1-5SP & DI-1-10SP



DI-1-25

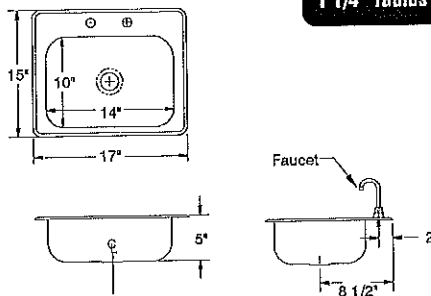


**Cut-Out Size**  
11 1/4" x 13 1/4"  
1 1/4" radius corners

Approx. Wt. 8 lbs.

NSF

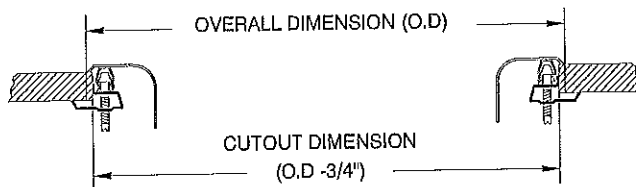
DI-1-35



**Cut-Out Size**  
16 1/4" x 14 1/4"  
1 1/4" radius corners

Approx. Wt. 10 lbs.

NSF

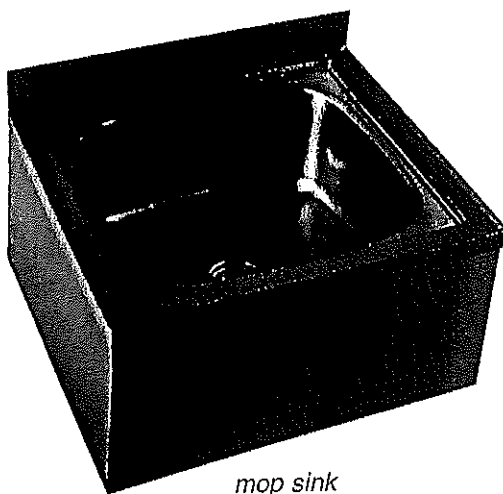


Cut-Out Size = L to R x F to B



**Foodservice Equipment • Material Handling, Healthcare & Cleanroom Equipment • Retail Display**

## Mop Sink Floor Mount



*mop sink*

Item #: \_\_\_\_\_  
Model #: \_\_\_\_\_  
Project #: \_\_\_\_\_  
SIS #: \_\_\_\_\_

Optional Accessories	Model #	Qty.
3-Pole mop holder	312688	
4-Pole mop holder	321561	
Hose and bracket	312689	
Service faucet	312690	



- Floor mount design for the ultimate in sanitation.
- All stainless steel construction provides long life and easy maintenance.
- Superior to other material finishes.
- Exclusive anti-splash double-offset "V" edge prevents spillage.
- Deep drawn seamless sink bowl with 8" (203mm) water level.
- Full range of accessories.

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

## Mop Sink

### Construction Features

- Entire top assembly is fused, welded and planished providing a one-piece seamless floor sink.
- Welded areas are high-speed belt blended to match adjacent surfaces with continuity of satin finish.
- Stainless steel skirt is stud-bolted to underside of top in a concealed manner providing a clean visual appearance.

### Mechanical

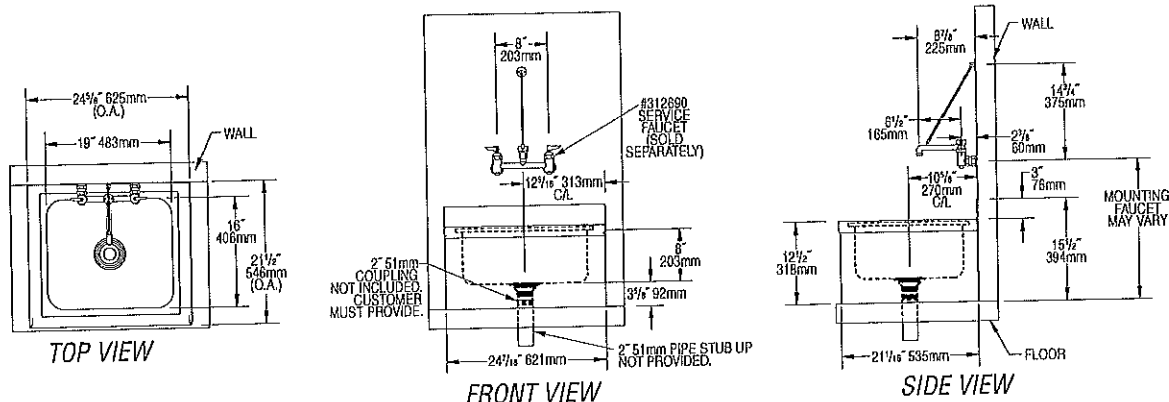
- Water supply is 1/2" (13mm) IPS for hot and cold lines.
- Wall-mount faucets are available as options.
- Drain is 2" (51mm) NPS cast bronze body, nickel-plated.

### Material

- Top – 16 gauge type 304 stainless steel.
- Sink bowl – Heavy gauge type 304 stainless steel.
- Skirt – Heavy gauge type 304 stainless steel.

### Design Features

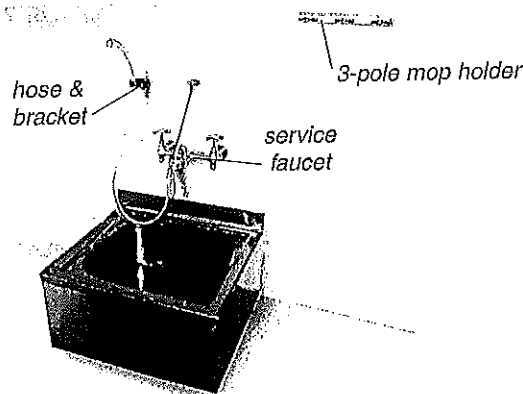
- A superior floor sink designed for institutional use as well as those installations which require quality and durability.
- Sink bowl is deep-drawn one piece seamless construction using state-of-the-art hydraulic presses.
- Exclusive anti-splash double-offset "V" edge prevents spillage.
- Sink bowl has a generous radius with a minimum dimension of 3" (76mm) and is rectangular for maximum capacity.
- 8" (203mm) water level — 8 3/4" (222mm) flood level.
- Full skirt allows for tight sanitary seal.
- Drain is 2" (51mm) NPS cast bronze nickel-plated, with removable snap-on stainless steel flat strainer plate.



bowl size			overall size		shipping weight		model #
width	length	depth	width	length	lbs.	kg	
in		mm	in	mm			
19" x 16" x 8"	483 x 406 x 203		21 1/2" x 24 1/2"	546 x 625	35	15.8	F1916

## Optional Accessories for Mop Sink

description	weight lbs. kg	model #
<b>3-Pole Mop Holder</b> 14" x 1 1/4" (356 x 32mm), projects out 1" (35mm)	4 1.8	312688
<b>4-Pole Mop Holder</b> 24" x 4" (610 x 102mm), projects out 1" (25mm)	4.5 2.0	321561
<b>Hose &amp; Bracket</b> 30" (762mm) length	8 3.6	312689
<b>Service Faucet</b> 8" (203mm) center, 1/2" (13mm) NPT female inlets, comes with vacuum breaker	11 5.0	312690



# American Standard

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## MURRO™ UNIVERSAL DESIGN WALL-HUNG LAVATORY

- Vitreous china
- Rear overflow
- Recessed self-draining deck
- For concealed arm or wall support
- Shown with optional vitreous china shroud/  
knee contact guard 0059.020 available

- ☐ 0954.000 Faucet holes on 102mm (4") Ctrs (Illustrated)
- ☐ 0954.023 Faucet holes on 102mm (4") Ctrs
  - Extra right-hand hole
- ☐ 0954.021 Faucet holes on 102mm (4") Ctrs
  - Extra left-hand hole
- ☐ 0958.000 Faucet holes on 203mm (8") Ctrs
- ☐ 0955.000 Center hole only
- ☐ 0955.023 Center hole
  - Extra right-hand hole
- ☐ 0955.021 Center hole
  - Extra left-hand hole

### Nominal Dimensions:

559mm (22") deep, 540mm (21-1/4") wide

### Bowl sizes:

394mm (15-1/2") wide, 343mm (13-1/2")  
front to back, 127mm (5") deep

- ☐ 0059.020 Shroud/Knee Contact Guard  
(Vitreous China) (Must be specified separately)

### Compliance Certifications -

#### Meets or Exceeds the Following Specifications:

- ASME A112.19.2 for Vitreous China Fixtures

#### To Be Specified:

- ☐ Color: ☐ White ☐ Bone ☐ Silver
- ☐ Optional Vitreous China Shroud/Knee  
Contact guard: 0059.020
- ☐ Faucet\*:
- ☐ Faucet Finish:
- ☐ Supplies:
- ☐ 1-1/4" Trap:
- ☐ Nipple:

\* See faucet section for additional models available



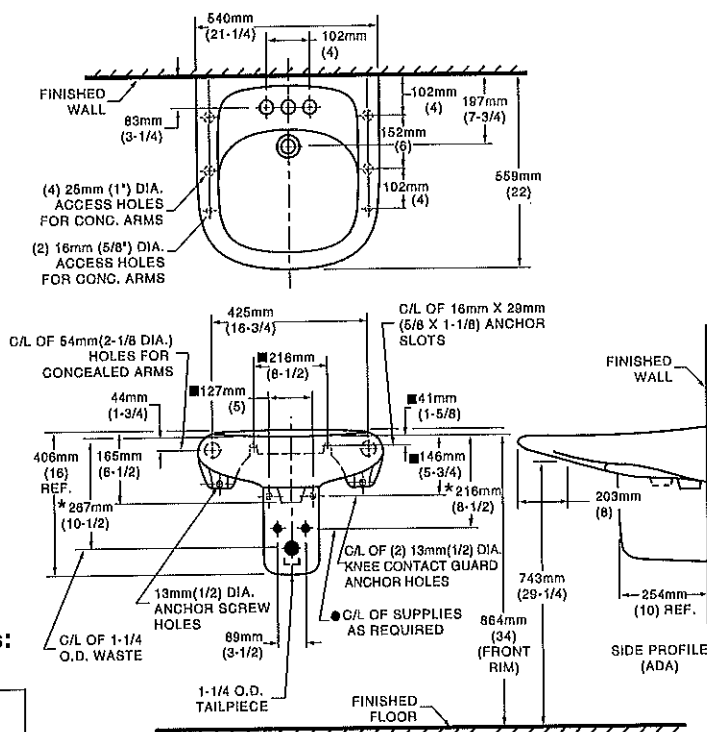
MEETS THE AMERICANS WITH DISABILITIES ACT GUIDE-  
LINES AND ANSI A117.1 ACCESSIBLE AND USABLE  
BUILDINGS AND FACILITIES - CHECK LOCAL CODES.

Top of front rim mounted 864mm (34") from finished floor.

For Universal Design Options, top of rim may be mounted  
at 813mm (32") from finished floor to meet ADA and ANSI  
A117.1 requirements. Check local codes.

## MURRO™ UNIVERSAL DESIGN WALL-HUNG LAVATORY

VITREOUS CHINA



### SEE REVERSE FOR ADDITIONAL ROUGHING-IN DIMENSIONS

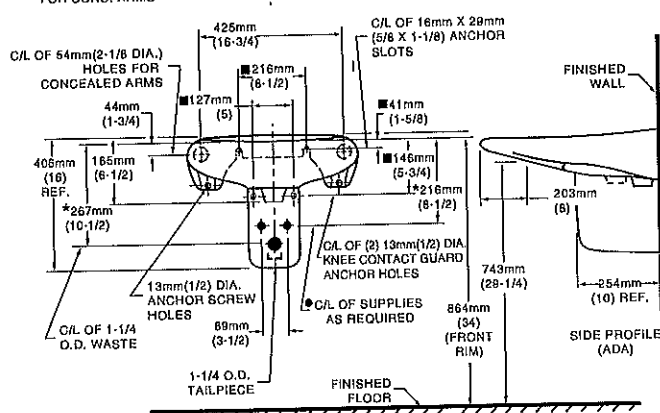
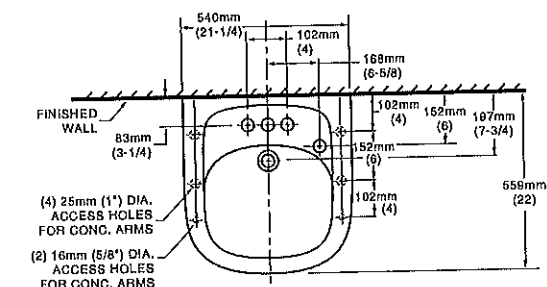
#### NOTES:

- LOOSE KEY ANGLE STOPS, LESS WALL ESCUTCHEONS. SUPPLIES REQUIRED.
- \* DIMENSIONS SHOWN FOR LOCATION OF SUPPLIES AND "P" TRAP ARE SUGGESTED.
- SHROUD/KNEE CONTACT GUARD 0059.020 NOT INCLUDED AND MUST BE ORDERED SEPARATELY.
- SUITABLE FOR REINFORCEMENT ONLY, ACTUAL DIMENSIONS MUST BE TAKEN FROM FIXTURE.
- FITTINGS NOT INCLUDED AND MUST BE ORDERED SEPARATELY. PROVIDE SUITABLE REINFORCEMENT FOR ALL WALL SUPPORTS. INSTALLATION INSTRUCTIONS SUPPLIED WITH LAVATORY.
- IMPORTANT: Dimensions of fixtures are nominal and may vary within the range of tolerances established by ANSI Standard A112.19.2. These measurements are subject to change or cancellation. No responsibility is assumed for use of superseded or voided pages.

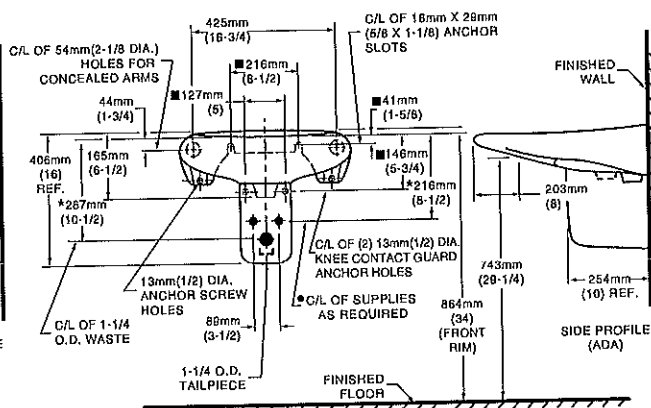
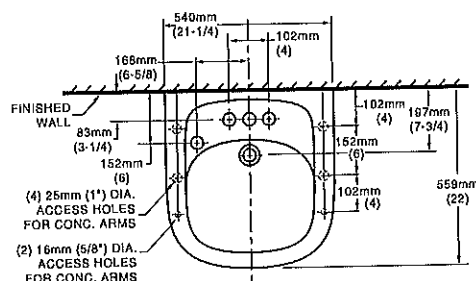


**MURRO™ UNIVERSAL DESIGN**  
**WALL-HUNG LAVATORY**  
VITREOUS CHINA

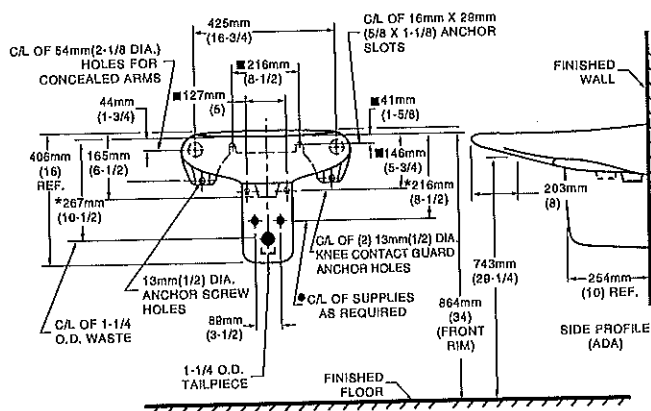
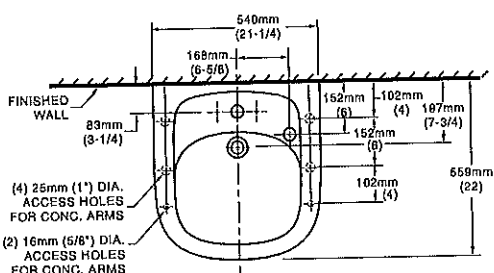
0954.023 4" Ctrs Extra Right Hand Hole



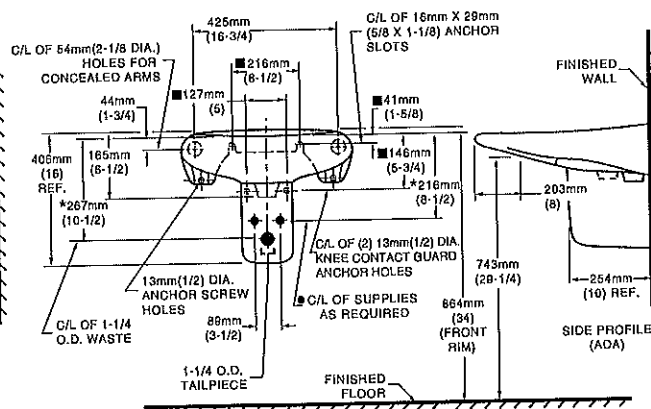
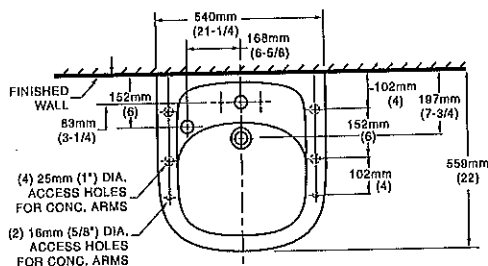
0954.021 4" Ctrs Extra Left Hand Hole



**0955.023** Center Hole With Extra Right Hand Hole



**0955.021** Center Hole With Extra Left Hand Hole



*American Standard*

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## PRIOLO 16-1/2" HEIGHT 1.6 GPF FLUSHOMETER TOILET

### PRIOLO 16-1/2" HEIGHT 1.6 GPF

- Floor mount rear outlet flushometer valve toilet
- Vitreous china
- Low-consumption (6.0 Lpf/1.6 gpf)
- EverClean® surface inhibits the growth of stain- and odor-causing bacteria, mold, and mildew on the surface
- 16-1/2" rim height for accessible application
- Condensation channel
- Elongated bowl
- Powerful direct-fed siphon jet action
- Fully glazed 2-1/8" trapway
- 1-1/2" inlet spud
- 2 bolt caps
- 100% factory flush tested

- ☐ **3695.016** Elongated bowl only, top spud
- ☐ **3697.016** Elongated bowl only, back spud
- ☐ **3696.016** Elongated bowl only, top spud with slotted rim for bedpan holding (White only)
- ☐ **3698.016** Elongated bowl only, back spud with slotted rim for bedpan holding (White only)

#### Component Parts:

- ☐ **047007-0070A** Inlet spud (furnished with bowl)
- ☐ **481310-100** Bolt caps with retainers (furnished with bowl)

#### Nominal Dimensions:

752 x 356 x 438mm  
(29-5/8" x 14" x 17-1/4")

Recommended working pressure—between  
25 psi at valve when flushing and 80 psi static

Fixture only, less seat and flush valve

#### Compliance Certifications -

#### Meets or Exceeds the Following Specifications:

- ASME A112.19.2 for Vitreous China Fixtures
- CAN/CSA International B45



SEE REVERSE FOR ROUGHING-IN DIMENSIONS

#### To Be Specified:

- ☐ Color: ☐ White ☐ Bone ☐ Linen
- ☐ Seat:
  - ☐ American Standard #5901.100 Heavy duty open front less cover
  - ☐ American Standard #5905.100 Extra heavy duty open front less cover
- ☐ Alternative Seat:
  - ☐ Olsonite #95 open front seat less cover
  - ☐ Church #9500C open front seat less cover
- ☐ Flushometer Valve:
  - ☐ American Standard Selectronic™ #6065.161.002 (Top Spud)
  - ☐ American Standard Selectronic™ #6065.261.007 (Back Spud)



MEETS THE AMERICANS WITH DISABILITIES ACT GUIDELINES  
AND ANSI A117.1 REQUIREMENTS FOR ACCESSIBLE AND USABLE  
BUILDING FACILITIES - CHECK LOCAL CODES.



**American Standard**

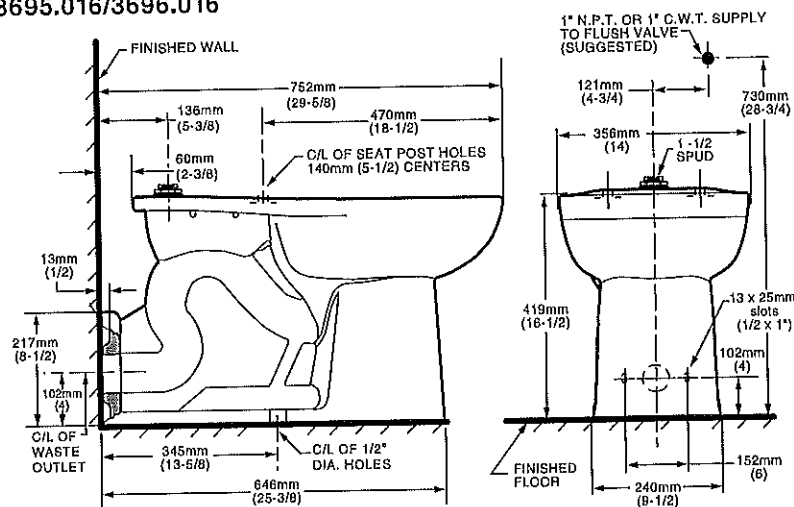
Style That Works Better

 **BARrier FREE**

# **PRIOLO 16-1/2" HEIGHT 1.6 GPF FLUSHOMETER TOILET**

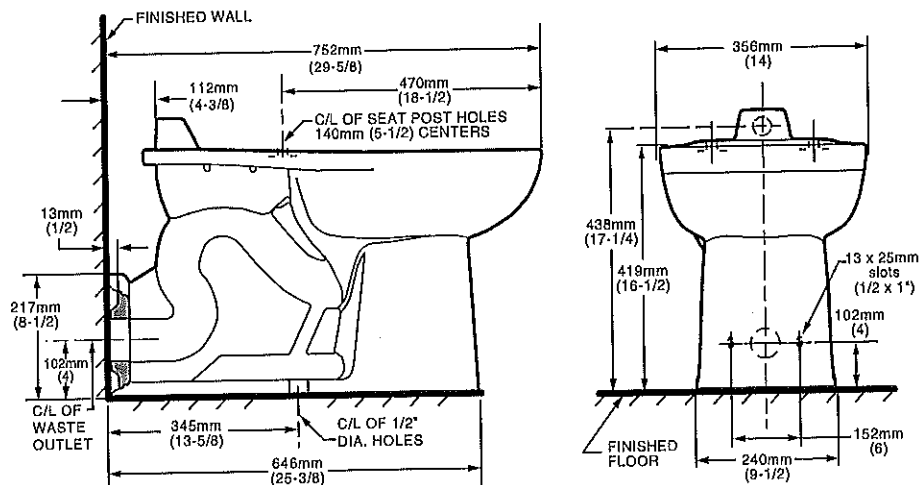
NYB equip 37

3695.016/3696.016



**DIMENSIONS (Nominal)** NOTE: Distance from floor to closet flange centerline (rough-in) must be 4" (102 mm) with flange surface flush to 1/16" (1.6mm) max. beyond finished wall.

3697.016/3698.016



**DIMENSIONS (Nominal)** NOTE: Distance from floor to closet flange centerline (rough-in) must be 4" (102 mm) with flange surface flush to 1/16" (1.6mm) max. beyond finished wall.

## **NOTES:**

PRODUCT 3695.160 AND 3696.160 SHOWN, 3697.160 AND 3698.160 SAME AS EXCEPT WITH SLOTTED RIM FOR BED PAN HOLDING. TO COMPLY WITH AREA CODE GOVERNING THE HEIGHT OF VACUUM BREAKER ON THE FLUSHOMETER VALVE, THE PLUMBER MUST VERIFY DIMENSIONS SHOWN FOR SUPPLY ROUGHING. FLUSHOMETER VALVE NOT INCLUDED WITH FIXTURE AND MUST BE ORDERED SEPARATELY. FLUSHOMETER VALVE REQUIREMENTS FOR 12" (305MM) ROUGH-IN: SWEAT EXTENSION NIPPLE IS REQUIRED. REFER TO VALVE MANUFACTURER AND LOCAL CODES.

**IMPORTANT:** Dimensions of fixtures are nominal and may vary within the range of tolerances established by ANSI Standard A112.19.2. These measurements are subject to change or cancellation. No responsibility is assumed for use of superseded or voided pages.

# AMERICAN SPECIALTIES, INC.

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[NUMERICAL INDEX](#)

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[SITE MAP](#)

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**SPECIFICATIONS:** All grab bars are fabricated of satin finish 18 gauge type 304 stainless steel tubing. Mandrel bending process ensures uniform bar diameters. Bars pass through flanges and are hellarc welded to form a single structural unit. Bars with 1 1/2" (38 mm) clearance from wall can support loads in excess of 900 lbs. (408 kg) when properly installed complying with structural strength requirements of ADA Guidelines.

## Stainless Steel Grab Bars



### SNAP FLANGE



[Click on Product Picture](#)



### Snap Flange

~~3700 Series — 1 1/4" (32 mm) o.d.~~

~~3800 Series — 1 1/2" (38 mm) o.d.~~

- Cover snaps over mounting flange dimples to conceal screws.
- Concealed mounting flange is 3 1/8" (79 mm) o.d. diameter with two screw holes and three locking dimples and is 1/8" (3 mm) thick, type 304 stainless steel.
- Cover is type 304 stainless steel with satin finish, 22 gauge, 3 3/16" (81 mm) diameter.

### CONCEALED MOUNTING



[Click on Product Picture](#)



### ~~Concealed Mounting~~

~~3700 Series — 1 1/4" (32 mm) o.d.~~

~~3800 Series — 1 1/2" (38 mm) o.d.~~

- Flange is 3" (76 mm) diameter, 1/2" (13 mm) deep, 11 gauge type 304 stainless steel with satin finish.
- Tenon plate is 13 gauge with slotted screw holes.
- Flange is secured to concealed tenon plate with 3 stainless steel allen head screws.

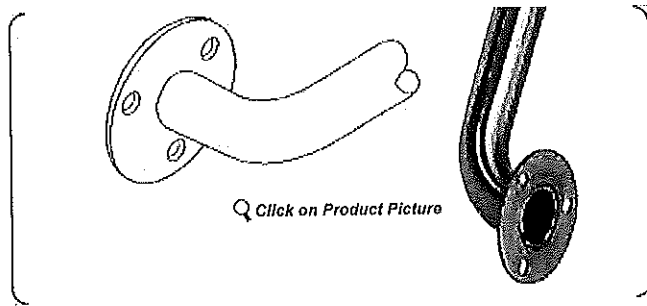
### ~~Exposed Mounting~~

~~3400 Series — 1 1/4" (32 mm) o.d.~~

~~3500 Series — 1 1/2" (38 mm) o.d.~~

- Flange is 3" (76 mm) diameter, 1/8" (3 mm) thick type 304 stainless steel with a satin finish.

### EXPOSED MOUNTING



• Exposed mounting screw holes are drilled and countersunk.

**Designers Note:**

For a non-slip surface, specify suffix "P" (peened).

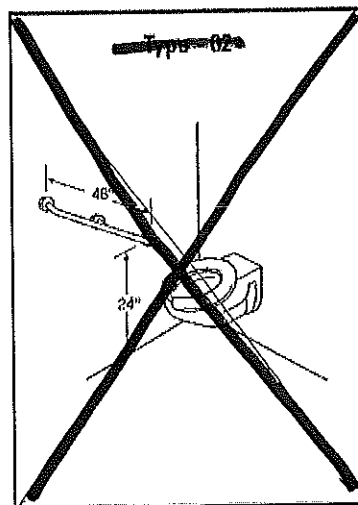
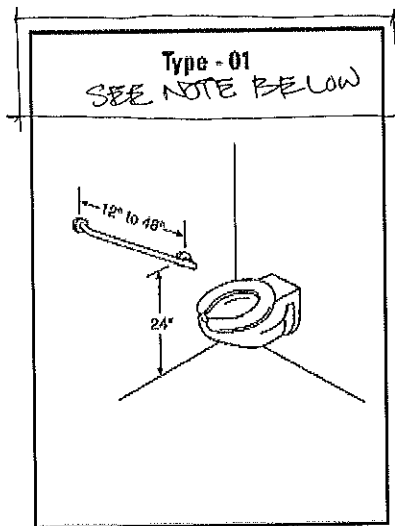
When specifying grab bars insert the configuration type numbers on page 29 (of the catalog) into the double zeros at the end of the grab bar series number.

**Example 1:**

A 1 1/2" (38 mm) concealed 18" x 133" (457 x 838 mm) horizontal grab bar has a model number — 3274. When a special size is needed add suffix "M" plus the size.

**Example 2:**

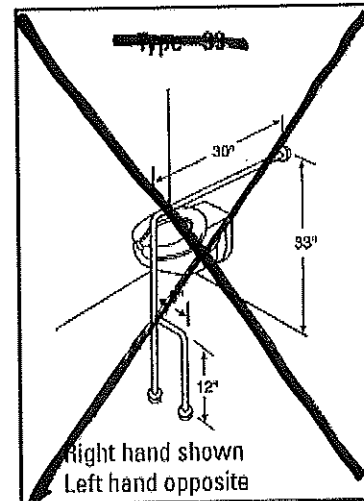
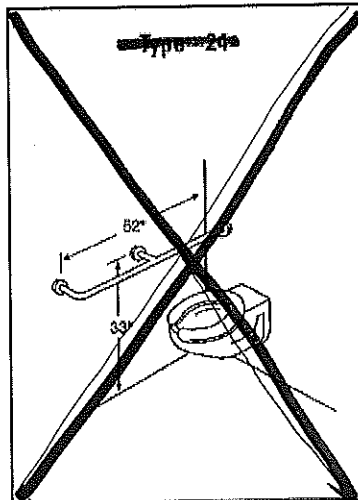
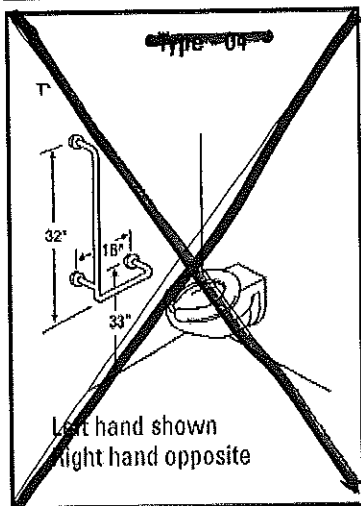
A 1 1/2" (38 mm) concealed 23" x 37" (585 x 940 mm) horizontal grab bar has a model number 3274-M2337.



**Grab Bar Configurations**

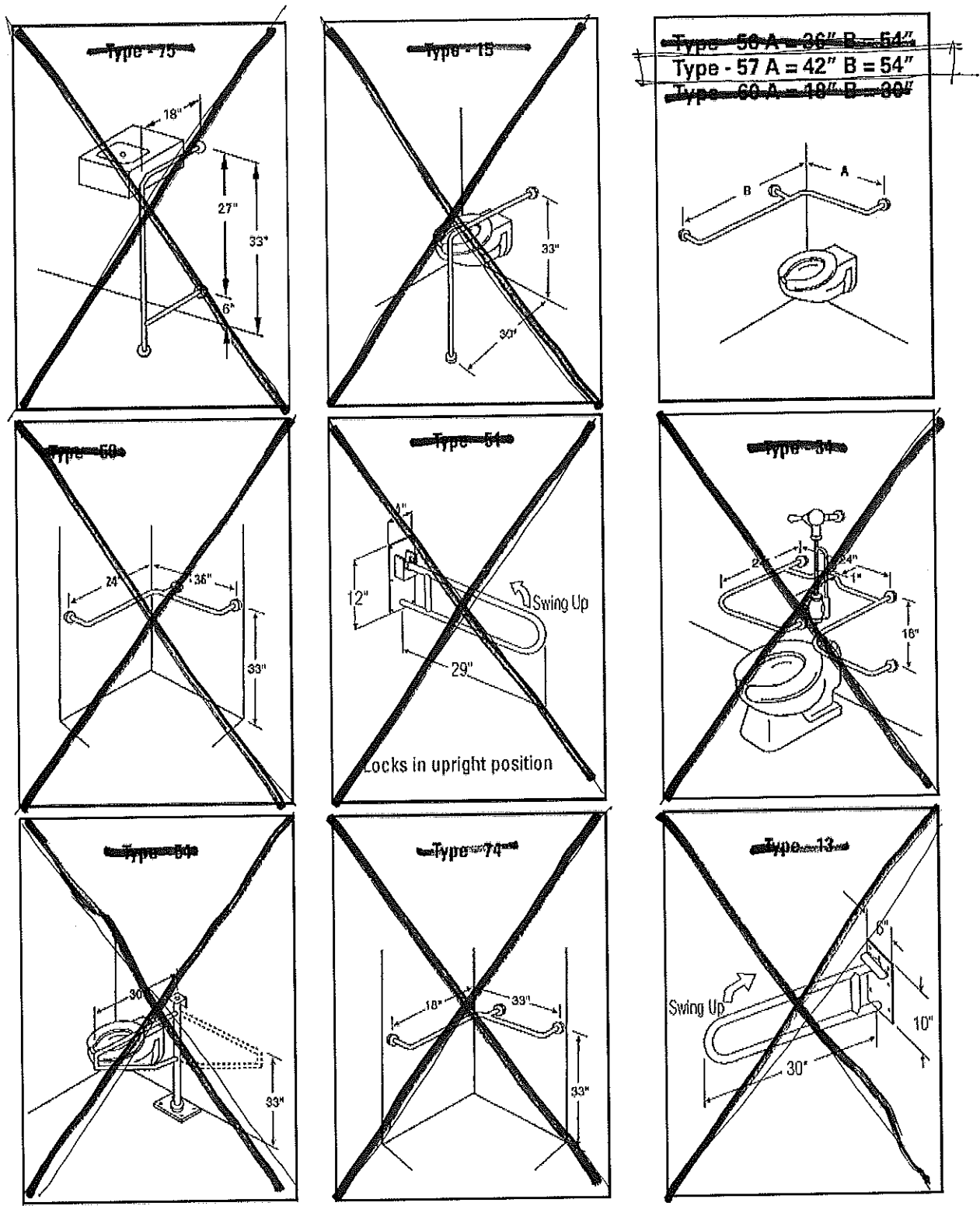
The following standard shapes are typical configurations.

Grab bars can be custom designed and manufactured to meet any specific architectural requirement.



**NOTE:**

FOLLOW MOUNTING INSTRUCTIONS AS INDICATED ON ARCHITECTURAL DRAWINGS.



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AMERICAN SPECIALTIES INC.  
441 Saw Mill River Road  
Yonkers, NY 10701-4913  
914.476.9000 | Fax 914.476.0688



**AMERICAN SPECIALTIES, INC.**

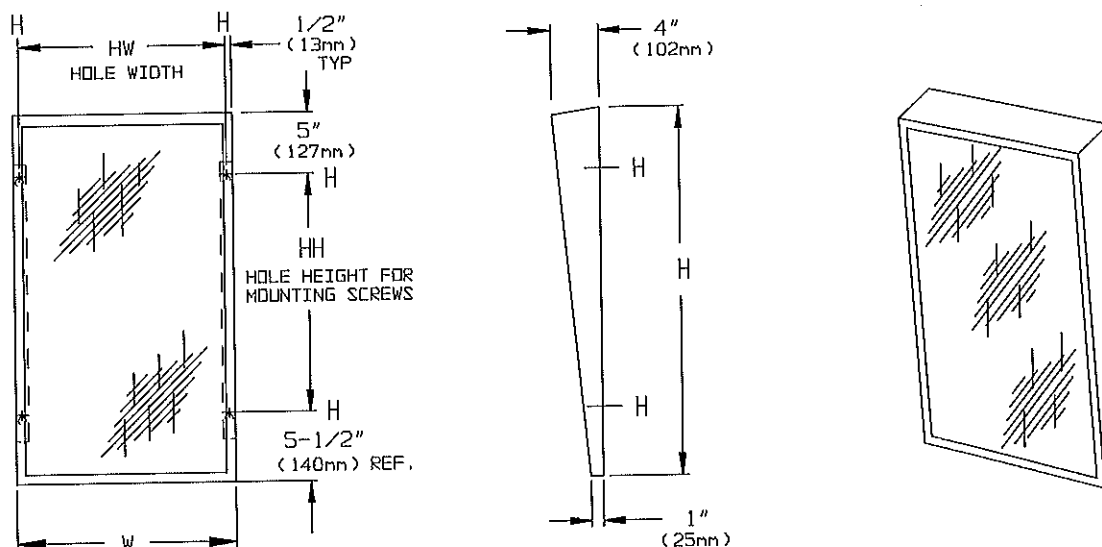
441 Saw Mill River Road, Yonkers, NY 10701 (914) 476-9000

MODEL No: 0535

ISSUED: 1-87

REVISED: 9-04

## FIXED ANGLE TILT MIRROR



### SPECIFICATION

Fixed Angle Tilted Mirror shall be fabricated of alloy 18-8 stainless steel, type 304, 20 gauge. Face shall be one piece construction free of miters or spot welded seams. All exposed surfaces shall have N° 4 satin finish and be protected during shipment by plastic PVC film easily removable after installation. Concealed tamper resistant locking devices shall be provided. Mirror shall be \_\_\_\_\_ (INSERT GLAZING OPTION) and shall be warranted for 15 years against silver spoilage. Mirrors shall be supplied as standard with glazing option 'A'. For a complete description and other choices of glazing options, see the Mirror Glazing OPTIONS Chart.

Fixed Angle Tilted Mirror shall be Model N° 0535-\_\_\_\_\_ (insert size code) - \_\_\_\_\_ (insert glazing option) manufactured by American Specialties, Inc., Yonkers, NY 10701-4913.

### INSTALLATION

Unit is surface mounted on wall or partition using four (4) N° 10 self tapping screws (by others). Mounting holes through back are "keyhole" slots for hanging unit on pre-installed screws. Unit requires 5/8" (16mm) clearance at top to engage screws in keyhole slots. For compliance with ADA Accessibility Guidelines, bottom of reflecting surface should be installed 40" (1016mm) max. above finished floor.

### AVAILABLE MODELS

MODEL NUMBER	DIMENSIONS			
	W	H	HW	HH
0535-1630-__	16" (406mm)	30" (762mm)	15" (381mm)	19-1/2" (495mm)
0535-1824-__	18" (457mm)	24" (610mm)	17" (432mm)	13-1/2" (343mm)
0535-1830-__	18" (457mm)	30" (762mm)	17" (432mm)	19-1/2" (495mm)
0535-1836-__	18" (457mm)	36" (914mm)	17" (432mm)	25-1/2" (648mm)
0535-2430-__	24" (610mm)	30" (762mm)	23" (584mm)	19-1/2" (495mm)
0535-2436-__	24" (610mm)	36" (914mm)	23" (584mm)	25-1/2" (648mm)

Accessory Specialties

AMERICAN DISPENSER

Desert Ray Products

WATROUS, INC.

THIS MANUFACTURER RESERVES THE RIGHT TO MAKE CHANGES IN DESIGN OR DIMENSIONS WITHOUT FORMAL NOTICE



**AMERICAN SPECIALTIES, INC.**

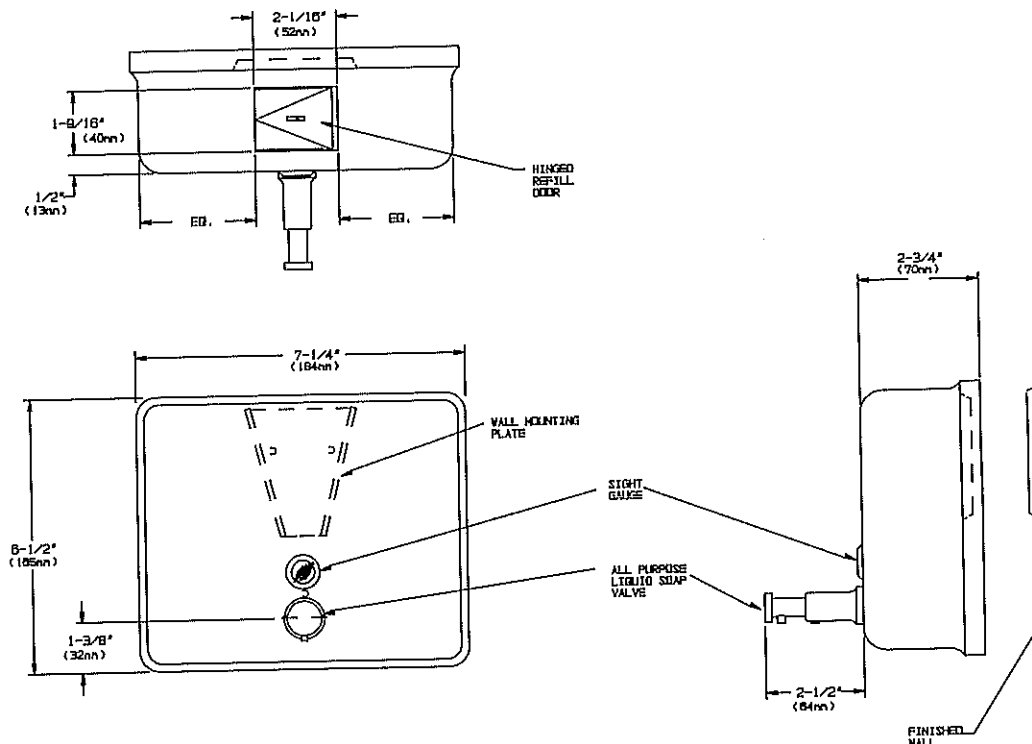
441 Saw Mill River Road, Yonkers, NY 10701 (914) 476-9000

MODEL No: 9342

ISSUED: 10-99

REVISED: 9-04

## PROFILE COLLECTION SURFACE MOUNTED STAINLESS STEEL SOAP DISPENSER



### SPECIFICATION

Profile Collection Surface Mounted Stainless Steel Soap Dispenser shall hold and dispense up to 48 oz (1.4 liter) of liquid soap and lotions, synthetic detergents and antibacterial soaps containing PCMX and/or Triclosan. Dispenser shall be fabricated of alloy 18-8 stainless steel, Type 304, 20 gauge. All exposed surfaces shall be No 4 satin finish. Valve shall be constructed of chrome-plated brass body with stainless steel and plastic internal parts. Valve operation shall comply with ADA Accessibility Guidelines by requiring no more than 5 lbs<sub>f</sub> (22.2 Newtons) pressure to actuate and require no grasping or twisting by operator. A tamper resistant sight gauge shall be provided. Unit shall have a hinged stainless steel refill door on top which is opened with special key provided.

Profile Collection Surface Mounted Horizontal Stainless Steel Soap Dispenser shall be Model No 9342 of American Specialties, Inc., 441 Saw Mill River Road Yonkers, New York 10701-4913

### INSTALLATION

Unit is surface mounted to wall or partition by means of a wall mounting plate with screws by others. Unit is secured to mounting plate and locked in place by means of a locking screw installed through tamper resistant refill door. For maximum usability and compliance with ADA Accessibility Guidelines, unit should be installed so that valve is 54" (1372mm) max. above finished floor (AFF) when clear floor side reach access is provided or 48" (1219mm) max. AFF if clear floor forward reach access is provided or 46" (1168mm) max. AFF if side reach over an obstruction only is provided (ie: vanity). Recommended installation for general utility is 42" (1066 mm) AFF or 6" (152mm) minimum above wash basin.

### OPERATION

Soap is manually dispensed by depressing push button. Unit is reloaded through hinged refill door at top requiring special key (supplied) to open. Soap tank will continue to feed properly until empty. Tank supply is replenished manually on cycle determined by maintenance needs.

Accessory Specialties

AMERICAN DISPENSER

Desert Ray Products

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**AMERICAN SPECIALTIES, INC.**

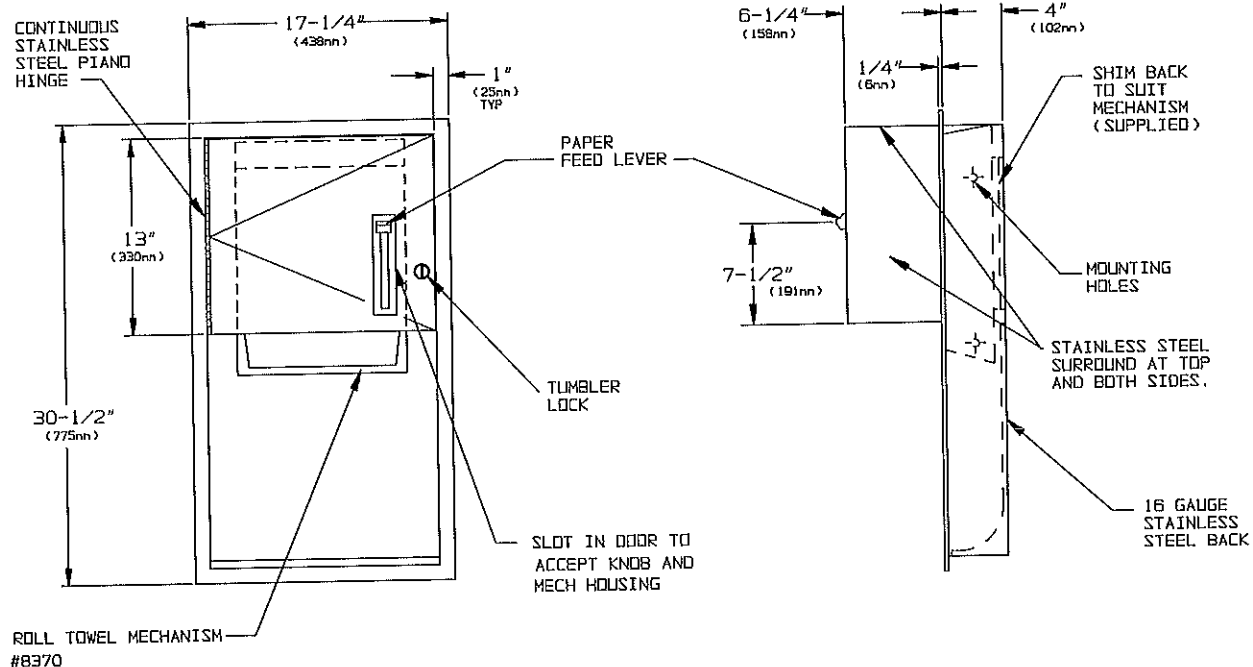
441 Saw Mill River Road, Yonkers, NY 10701 (914) 476-9000

MODEL No: 045224

ISSUED: 1-87

REVISED: 10-04

## RECESSED ROLL PAPER TOWEL DISPENSER



### SPECIFICATION

Recessed Roll Paper Towel Dispenser shall hold and dispense one 8" or 9" (203mm or 229mm) wide standard towel roll up to 800 ft. (244m) long and one stub roll up to 4" (102mm) diameter. Unit shall be fabricated of alloy 18-8 stainless steel type 304, 22 gauge; rear panel of unit shall be 18 gauge. A dispensing mechanism shall be supplied. Door shall be attached to cabinet at side with a full length 3/16" (5mm) multi staked piano hinge and shall be held closed with tumbler lock keyed alike to other ASI washroom equipment. Face trim shall be 1" (25mm) wide formed from one piece with no miters, welding or open seams and shall have a 1/4" (6mm) square return to wall. Structural assembly of all components shall be of welded construction. All exposed surfaces shall have a N° 4 satin finish and shall be protected with a PVC film easily removable after installation.

Recessed Roll Paper Towel Dispenser shall be Model N° 045224 as manufactured by American Specialties, Inc., 441 Saw Mill River Road, Yonkers, New York 10701-4913

### INSTALLATION

Unit is mounted in wall recess using N° 10 self-tapping screws (by others) through concealed mounting holes provided. For compliance with ADA Accessibility Guidelines, unit should be installed so that towel dispenser lever is  $39\frac{3}{4}"$  (1010mm) above finished floor (AFF). Note that top of RWO is  $3\frac{3}{4}"$  (19mm) below top of unit.

Rough Wall Opening required is..... $15\frac{3}{4}"$ W. x 29"H. x 4"D. (400mm x 737mm x 102mm)

### OPERATION

Towels are fed by lever action until supply is depleted. Unit may be reloaded with a full roll to automatically start when finished with an existing partial (stub) roll.

Accessory Specialties

AMERICAN DISPENSER

Desert Ray Products

WATROUS, INC.

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# AMERICAN SPECIALTIES, INC.

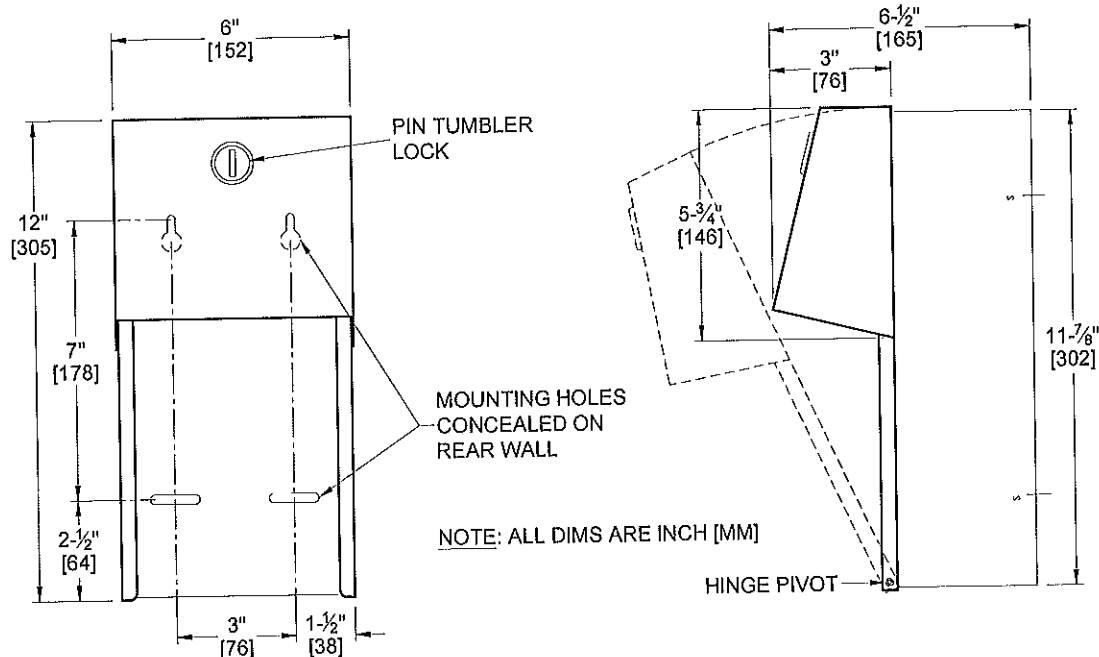
441 Saw Mill River Road, Yonkers, NY 10701 (914) 476-9000  
www.americanspecialties.com

MODEL No: 0030

ISSUED: 01-87

REVISED: 01-08

## SURFACE MOUNTED TWIN HIDE-A-ROLL TOILET TISSUE DISPENSER



### SPECIFICATION

Surface Mounted Twin Hide-A-Roll Toilet Tissue Dispenser shall hold and dispense two (2) standard or two (2) 5-1/4" diameter (Ø133) 1800 sheets tissue rolls and shall have door, door frame, and dispensing mechanism fabricated of alloy 18-8 stainless steel, type 304, 18 gauge; cabinet body shall be same grade, 22 gauge. All exposed surface shall be N° 4 satin finish and be protected during shipment with a PVC film easily removable after installation. Internal mechanism levers shall be fabricated of molded high-impact resistant plastic for smooth operation. Structural assembly of body and door components shall be of welded construction. Door hinge shall be of heavy-duty stainless steel 3/16" diameter (Ø4.8). Door shall be held closed with a tumbler lock keyed alike to other ASI washroom equipment. Cabinet shall include theft resistant and vandal resistant rollers that shall be of molded high-impact resistant plastic with integral molded-in stainless steel end pins and two (2) rollers [p/n R-004] shall be supplied.

Surface Mounted Twin Hide-a-Roll Toilet Tissue Dispenser shall be Model N° 0030 as manufactured by American Specialties, Inc. 441 Saw Mill River Road Yonkers, New York 10701-4913

### INSTALLATION

Unit is surface mounted on wall or partition using four (4) N°10 self-tapping screws (by others). Top two mounting holes through back are "keyhole" slots for ease in hanging unit on pre-installed screws. Bottom two mounting holes are horizontal slots for ease of adjustment. For compliance with ADA Accessibility Guidelines, top of unit should be installed 29" (737 mm) above finished floor.

### OPERATION

Reloading instructions are printed on graphic label inside door. Bottom roll is depleted prior to top roll automatically dropping into lower position for use. Empty rollers can not be removed without key unlocking door.

Accessory Specialties

AMERICAN DISPENSER

Desert Ray Products

WATROUS, INC.

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**AMERICAN SPECIALTIES, INC.**

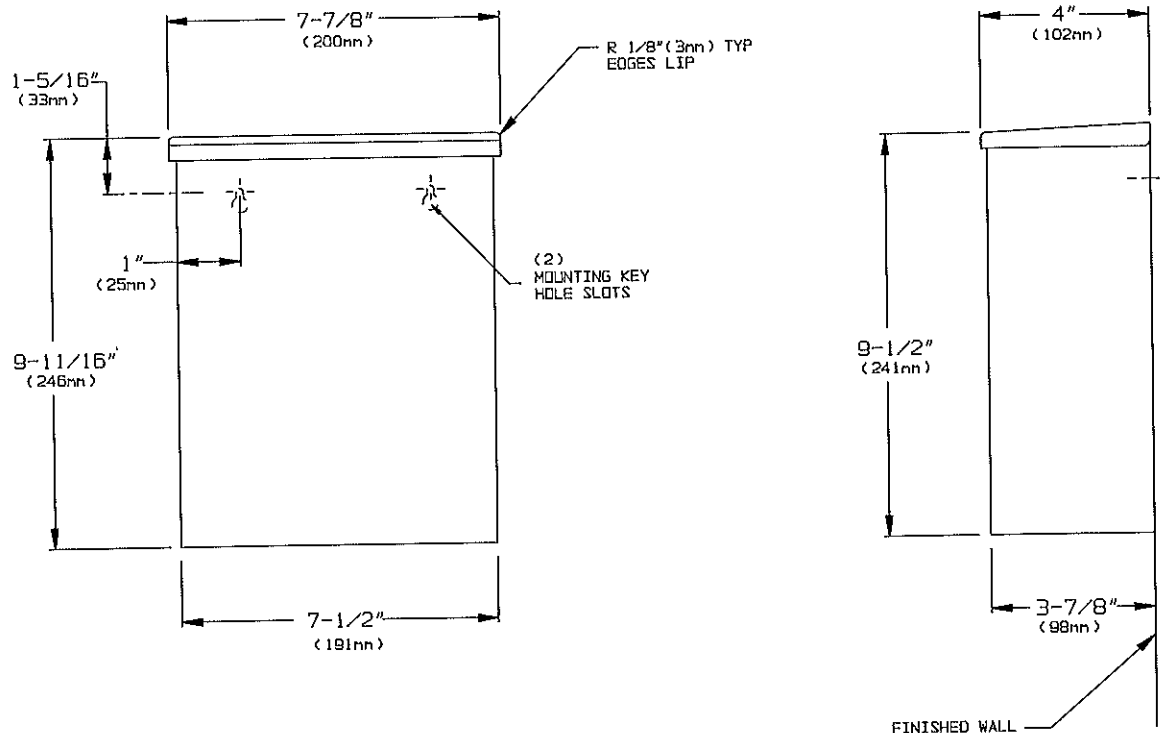
441 Saw Mill River Road, Yonkers, NY 10701 (914) 476-9000

MODEL No: 0852

ISSUED: 1-87

REVISED: 9-04

## SURFACE MOUNTED SANITARY NAPKIN DISPOSAL



### SPECIFICATION

Surface Mounted Sanitary Napkin Disposal shall have door and cabinet fabricated of alloy 18-8 stainless steel, type 304, 22 gauge. All exposed surfaces shall be N°4 satin finish and be protected during shipment with a PVC film easily removable after installation. Top cover is attached to cabinet with a full length 3/16" dia. stainless steel multi-staked piano hinge. Structural assembly of body and door components shall be of welded construction.

Surface Mounted Sanitary Napkin Disposal shall be Model N° 0852 as manufactured by American Specialties, Inc. 441 Saw Mill River Road Yonkers, New York 10701-4913

### INSTALLATION

Unit is surface mounted on wall or partition N° 10 self tapping screws (by others). Two (2) mounting holes through back are "keyhole" slots for ease in hanging unit on pre-installed screws. For compliance with ADA Accessibility Guidelines, unit should be installed so that top cover is 30" (762mm) above finished floor.

### OPERATION

User lifts lid to deposit waste material. Maintenance schedule determines trash removal cycle. Unit is emptied by top door and removing wax paper collection bag. Waxed paper liner bags are furnished by janitorial personnel.

Accessory Specialties

AMERICAN DISPENSER

Desert Ray Products

WATROUS, INC.

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# AMERICAN SPECIALTIES, INC.

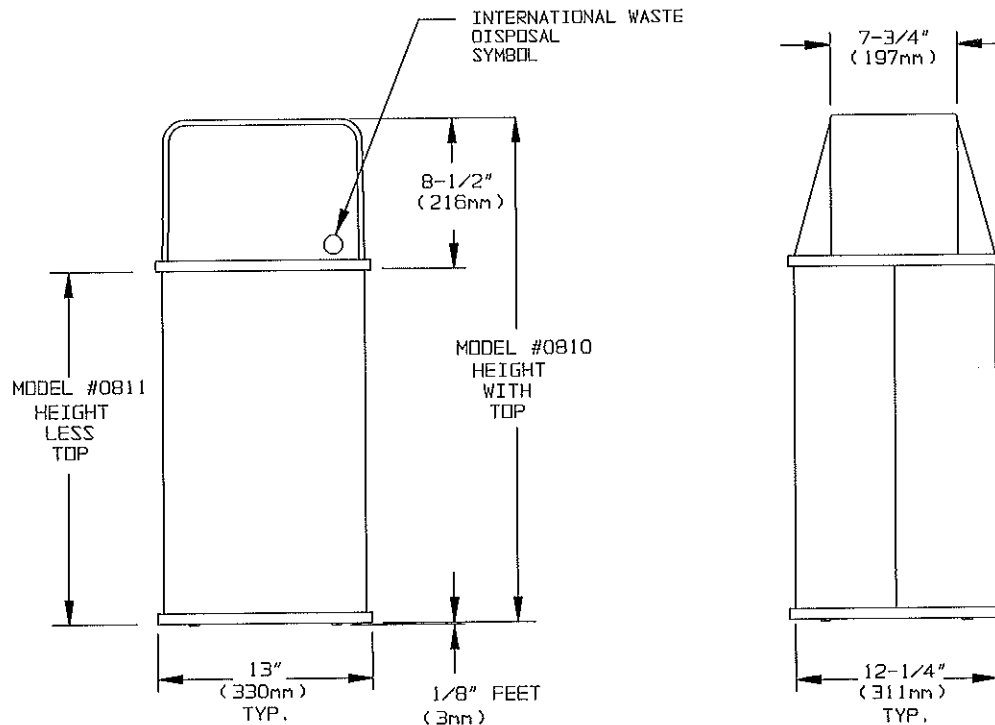
441 Saw Mill River Road, Yonkers, NY 10701 (914) 476-9000

MODEL No: 0810-0811

ISSUED: 1-87

REVISED: 9-04

## STAINLESS STEEL FREE STANDING WASTE RECEPTACLE



### SPECIFICATION

Stainless Steel Free Standing Waste Receptacle shall hold more than 14 gals (53 liters) of waste material. Unit shall be fabricated of alloy 18-8 stainless steel, type 304, 22 gauge with N° 4 satin finish and be protected during shipment with a PVC film easily removable after installation. Receptacle shall have no exposed fastening devices or spot welded seams. Receptacle shall have two continuous vinyl wall protectors, top and bottom, around entire perimeter. Unit shall have hooks for interior liners. Top shall be removable for easy maintenance and have two swing doors hung on heavy duty spring loaded stainless steel multi-staked piano hinges to return doors to closed position. Bottom of receptacle shall be equipped with four (4) non-removable rubber supports. Each door shall have the international waste symbol affixed to it. Receptacle shall be supplied with or without top as per schedule and model specified.

Stainless Steel Free Standing Waste Receptacle, with Swing-Top or Open Top, shall be Model N° 0810 or N° 0811 as manufactured by American Specialties, Inc., 441 Saw Mill River Road, Yonkers, New York 10701-4913.

SCHEDULE			
Model N°	Height	Capacity	Configuration
0810	30-1/2" (775mm)	14.3 gals (54 liters)	with top
0811	22" (559mm)	14.3 gals (54 liters)	without top

### INSTALLATION

Waste receptacle is free standing and should be placed in appropriate position on finished floor.

### OPERATION

Waste material is deposited into the receptacle through opening or through the push in doors if top is provided. Use of a disposable trash liner bag is recommended. The disposal bag is emptied of waste material by disengaging the bag from the hooks on a cycle determined by maintenance needs.

Accessory Specialties

AMERICAN DISPENSER

Desert Ray Products

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# New York Bagel Equipment Specification

## **Equipment #46**

**TO BE DETERMINED**

Manufacturer:

Model:

Future unit – not included with this submission.

# New York Bagel Equipment Specification

## **Equipment #47**

**TO BE DETERMINED**

Manufacturer:

Model:

Future unit – not included with this submission.

# New York Bagel Equipment Specification

## **Equipment #48**

**TO BE DETERMINED**

Manufacturer:

Model:

Future unit – not included with this submission.

# New York Bagel Equipment Specification

## **Equipment #49**

**TO BE DETERMINED**

Manufacturer:

Model:

Future unit – not included with this submission.

# New York Bagel Equipment Specification

## **Equipment #50**

### **SELF-SERVE REACH-IN COOLER UNIT (SUPPLIED BY SODA VENDOR)**

Manufacturer:

Model:

The specification sheet for this item is not available. General Contractor to coordinate equipment requirements with vendor.

# New York Bagel Equipment Specification

## **Equipment #51**

### **Optional Gas Fired Equipment**

Manufacturer: See Attached

Model: See Attached





## HIGH EFFICIENCY COMMERCIAL GAS HCG SERIES



The HCG Series High Efficiency Commercial Gas Water Heaters embody all that's great about the American brand. They're designed for outstanding reliability, maximum installation flexibility and, above all, excellent thermal efficiency. In comparison to standard water heaters with only 80% efficiency, they deliver up to 400,000 BTU input and up to 96% efficiency. With their small footprint and top-mounted controls, HCG Series units are a natural cost-saving choice for restaurants and other similar applications.

### FULLY SUBMERGED, SPIRAL-SHAPED CONDENSING HEAT EXCHANGER

- Spiral shape coil design maximizes heat transfer, resulting in increased efficiency.
- Spiral heat exchanger reduces lime scale from forming on water-side surfaces; maintains energy efficiency over time.

### ALL CONTROLS, INCLUDING GAS VALVE AND COMBUSTION AIR BLOWER, LOCATED ON TOP

- Provides easy access during installation and service.
- Protects against high water damage.
- Protected from dirt and incidental damage.

### ADVANCED ELECTRONIC CONTROL SYSTEM

- Microprocessor controls all water heater functions including ignition and temperature regulation.
- Precise temperature control adjustable from 90° F to 180° F.
- Large LCD display provides detailed operational and diagnostic information in plain English for ease of operation and service.

### DOWN-FIRED LOW-NOx POWERED-BURNER DESIGN

- Top-mounted radial burner ensures optimum combustion efficiency.

### SPACE-SAVING DESIGN, WITH ZERO CLEARANCE TO COMBUSTIBLES ON SIDES AND REAR

- Approved for installation on combustible flooring.

### POWERED ANODES (STANDARD ON ALL MODELS)

- Provide superior long-lasting tank protection.
- Protects tank in varying water conditions.

### STANDARD POWER-VENT OR POWER DIRECT-VENT FLEXIBILITY

- Vertical or sidewall power-venting.
- Vertical or sidewall powered-direct vent draws all combustion air from outside the building.
- Vents using inexpensive PVC, ABS or CPVC pipe.
- Air intake and vent runs can be up to 120 equivalent feet.

### CSA CERTIFIED AND ASME RATED T&P RELIEF VALVE

### MAXIMUM HYDROSTATIC WORKING PRESSURE: 160 PSI

### ASME CONSTRUCTION

- Optional on 120, 150, 199 and 250 models.
- Standard on 300 and 400 models.

For more information on HCG Series High Efficiency Gas Water Heaters, contact:

American Water Heaters  
500 Tennessee Waltz Parkway  
Ashland City, TN 37015  
1-800-937-1037  
[www.americanwaterheater.com](http://www.americanwaterheater.com)

# HIGH EFFICIENCY COMMERCIAL GAS HCG SERIES

## OTHER HCG SERIES FEATURES:

### COMMERCIAL GRADE GLASS-LINED TANK AND HEAT EXCHANGER

- Heat exchanger glassed internally and externally to provide long term protection against corrosive flue gases and condensate

### CODE COMPLIANCE

- Complies with SCAQMD Rule 1146.2 and other Air Quality Management Districts with similar requirements for low-NOx emissions.
- The 120 - 250K BTU models are design-certified by CSA International, according to ANSI Z21.10.3 - CSA 4.3 standards governing storage-type water heaters
- The 300 & 400K BTU models are design-certified by Underwriter's Laboratories (UL), Inc., according to ANSI Z21.10.3 - CSA 4.3 standards governing storage-type water heaters
- Design-certified by Underwriter's Laboratories (UL), Inc. to NSF Standard 5
- Meets or Exceeds the thermal efficiency and standby loss requirements of the U. S. Department of Energy and current edition of ASHRAE/IESNA 90.1

### HANDHOLE CLEANOUT

- For easy inspection and cleaning

### THREE-YEAR LIMITED TANK WARRANTY

- For complete warranty information, consult written warranty shipped with water heater or contact American Water Heaters

## HCG3 120 through 250 MODELS



## AHCG3 300 & 400 MODELS



## RECOVERY CAPACITY

					U.S. Gallons/Hr and Litres/Hr at TEMPERATURE RISE INDICATED													
MODEL	TYPE GAS	INPUT		Thermal Efficiency	Approx. Capacity	F°	30 F°	40 F°	50 F°	60 F°	70 F°	80 F°	90 F°	100 F°	110 F°	120 F°	130 F°	140 F°
		BTUH	KW			C°	17 C°	22 C°	28 C°	33 C°	39 C°	44 C°	50 C°	56 C°	61 C°	67 C°	72 C°	78 C°
HCG3-60T120-3N	NAT./PROP.	120,000	35	95%	60 U.S. Gals.	GPH	461	345	276	230	197	173	154	138	126	115	106	99
					227 Litres	LPH	1744	1308	1046	872	747	654	581	523	476	436	402	374
HCG3-100T150-3N	NAT./PROP.	150,000	44	95%	100 U.S. Gals.	GPH	576	432	345	288	247	216	192	173	157	144	133	123
					379 Litres	LPH	2179	1635	1308	1090	934	817	726	654	594	545	503	467
HCG3-100T199-3N	NAT./PROP.	199,900	58	95%	100 U.S. Gals.	GPH	767	575	460	384	329	288	256	230	209	192	177	164
					379 Litres	LPH	2904	2178	1743	1452	1245	1089	968	871	792	726	670	622
HCG3-100T250-3N	NAT./PROP.	250,000	73	95%	100 U.S. Gals.	GPH	960	720	576	480	411	360	320	288	262	240	221	206
					379 Litres	LPH	3632	2724	2179	1816	1557	1362	1211	1090	991	908	838	778
AHCG3-130T300-3N	NAT./PROP.	300,000	88	96%	130 U.S. Gals.	GPH	1164	873	699	582	499	436	388	349	318	291	269	250
					492 Litres	LPH	4406	3304	2644	2203	1888	1652	1469	1322	1201	1102	1017	945
AHCG3-130T400-3N	NAT./PROP.	399,900	117	96%	130 U.S. Gals.	GPH	1552	1164	931	776	665	582	517	466	423	388	359	332
					492 Litres	LPH	5875	4406	3525	2938	2518	2203	1958	1763	1602	1469	1356	1259

Recovery capacities are based on heater performance at 95% and 96% thermal efficiency.

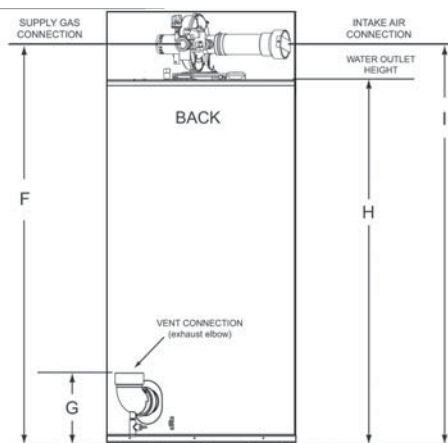
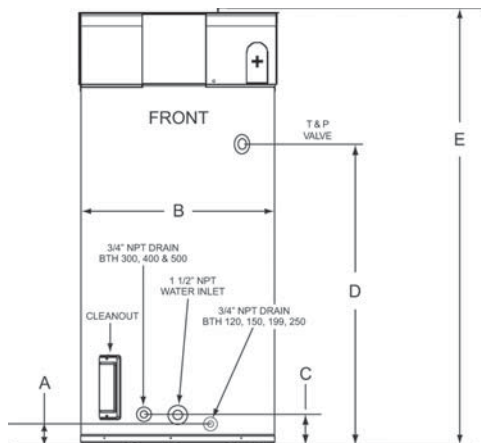
Add "A" in front of model number when ordering ASME. For example, AHCG-100T199-3N. Change N to P when ordering propane (LP).

Maximum gas supply pressure for 120 - 250: 10.5" w.c. natural gas 14" w.c. propane.

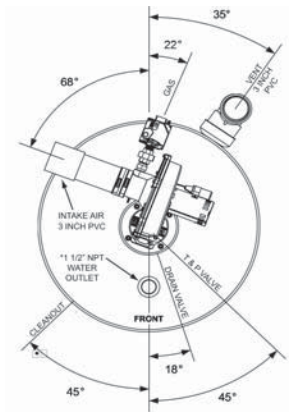
Manifold pressure: 4" w.c. natural gas 10" w.c. propane. Electrical requirements: 120 VAC/60 HZ, Blower 2.2 Amps FL, Igniter 4.0 Amps.

AHCG3-300 and 400 are available in ASME only

# HIGH EFFICIENCY COMMERCIAL GAS HCG SERIES



**HCG3 120 & 150**

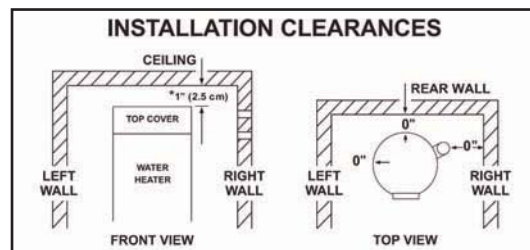
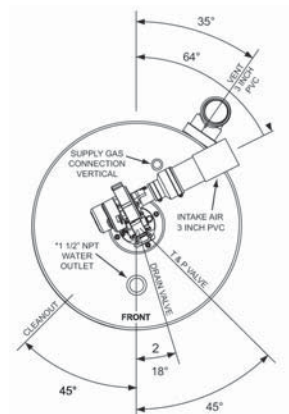


## DIMENSIONS AND SHIPPING WEIGHTS

MODEL NUMBER	DIMENSIONS (INCHES)									APPROX. SHIPPING WEIGHT	
	A	B	C	D	E	F	G	H	I	STD.	ASME
HCG3-60T120-3N	3	27.75	6.3	35	55.5	48	11	42	47.5	460	490
HCG3-100T150-3N	3	27.75	6.3	55.5	75.5	68.5	11	63	69	555	595
HCG3-100T199-3N	3	27.75	6.3	55.5	75.5	68.5	11	63	69	555	595
HCG3-100T250-3N	3	27.75	6.3	55.5	75.5	75.5	11	63	69	555	595
*AHCG3-130T300-3N	N/A	33.12	4.86	50.77	75.5	69	12	63	69	N/A	855
*AHCG3-130T400-3N	N/A	33.12	4.86	50.77	75.5	69	12	63	69	N/A	855

Water Connections: 1-1/2"

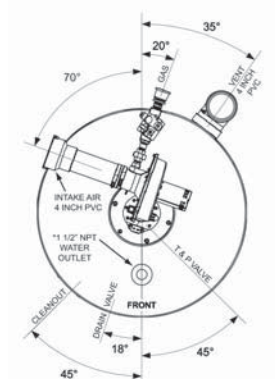
**HCG3 199 & 250**



\*Minimum clearance to remove top cover

MODEL	MINIMUM SUPPLY GAS LINE SIZE	
	NATURAL GAS	PROPANE GAS
HCG3-60T120-3N	1/2" N.P.T.	1/2" N.P.T.
HCG3-100T150-3N	3/4" N.P.T.	3/4" N.P.T.
HCG3-100T199-3N	3/4" N.P.T.	3/4" N.P.T.
HCG3-100T250-3N	3/4" N.P.T.	3/4" N.P.T.
*AHCG3-130T300-3N	1-1/4" N.P.T.	1-1/4" N.P.T.
*AHCG3-130T400-3N	1-1/4" N.P.T.	1-1/4" N.P.T.

**AHCG3 300 & 400**



\*Center line of water outlet on top of water heaters is approximately 7 inches from the front edge of the water heater

## MAXIMUM EQUIVALENT VENT LENGTHS HCG3 120-250

*NUMBER OF 90° ELBOWS INSTALLED	3 INCH PIPE MAXIMUM FEET (METERS)	4 INCH PIPE MAXIMUM FEET (METERS)
One (1)	45 feet (13.7 meters)	115 feet (35.0 meters)
Two (2)	40 feet (12.2 meters)	110 feet (33.5 meters)
Three (3)	35 feet (10.7 meters)	105 feet (32.0 meters)
Four (4)	30 feet (9.1 meters)	100 feet (30.5 meters)
Five (5)	—	95 feet (29.0 meters)
Six (6)	—	90 feet (27.4 meters)

\* Maximum number of 90° elbows allowed for the vent (exhaust) pipe is four (4) when installing 3 inch pipe and six (6) when installing 4 inch pipe. Maximum number of 90° elbows allowed for intake air pipe is four (4) when installing 3 inch pipe and six (6) when installing 4 inch pipe. Two (2) 45° elbows equal one (1) 90° elbow.

## MAXIMUM EQUIVALENT VENT LENGTHS AHCG3 300 & 400

*NUMBER OF 90° ELBOWS INSTALLED	4 INCH PIPE MAXIMUM FEET (METERS)	6 INCH PIPE MAXIMUM FEET (METERS)
One (1)	65 feet (19.8 meters)	115 feet (35.0 meters)
Two (2)	60 feet (18.2 meters)	110 feet (33.5 meters)
Three (3)	55 feet (16.8 meters)	105 feet (32.0 meters)
Four (4)	50 feet (15.2 meters)	100 feet (30.5 meters)
Five (5)	45 feet (13.7 meters)	95 feet (29.0 meters)
Six (6)	40 feet (12.2 meters)	90 feet (27.4 meters)

\* Maximum number of 90° elbows allowed for the vent (exhaust) pipe is six (6). Maximum number of 90° elbows allowed on the intake air pipe is six (6). Two (2) 45° elbows equal one (1) 90° elbow.

# HIGH EFFICIENCY COMMERCIAL GAS HCG SERIES

## INSTALLATION CONSIDERATIONS

1. Noise – Vent terminal should be located away from bedroom windows or other areas where blower noise will be objectionable. Avoid venting into corners or confined areas, which will amplify sound. Anchoring intake or vent pipe to walls or ceilings can cause noise to be transmitted to living areas, and isolation mounts should be used where anchoring is required.
2. Air Intake – In cold climates, air intake should be located at least four feet from the vent termination of the water heater and any other appliance vents that discharge moisture-laden air (such as clothes dryers). This will help prevent freeze-over of the intake screen required to prevent foreign objects from entering the intake pipe. Air intake should be located above the maximum snowline.
3. Vent Termination – Exhaust gases of this water heater are less than 140°F. In cold climates water vapor in flue gases will condense into a cloud of vapor where the vent exits the building. This vapor can gradually discolor exterior building surfaces. Vent termination should be located where this vapor cloud and potential discoloration are not a concern. Extending the vent termination up to 6" from the wall helps vapor from being trapped along a building's face. To avoid this problem, the vent can be terminated on the roof. Always locate vent termination above the maximum snowline, and do not locate vent termination above a walkway.
4. Blockage Sensors – The water heater is equipped with sensors to shut it down if blockage of vent or air intake occurs. The water heater control system will display detailed diagnostic information on the LCD screen to help service technicians quickly locate and correct the problem.
5. Condensate Drain – This is a fully condensing water heater and should be located near a drain to permit proper disposal of condensate.
6. Optional Concentric Vent Kit - Helps to minimize unsightly wall/roof penetrations.  
HCG3-60T120 THRU 130T300 vent kit p/n 9006328005  
AHCG3-130T400 vent kit p/n 9006144005

### SUGGESTED SPECIFICATION

(Natural or Propane) gas water heater(s) shall be American (A)HCG3 model # \_\_\_\_\_ or equal, with up to 96% thermal efficiency, a storage capacity of \_\_\_\_\_ gallons, an input rating of \_\_\_\_\_ BTUs per hour, a recovery rating of \_\_\_\_\_ gallons per hour (gph) at 100°F rise and a maximum hydrostatic working pressure of 160 PSI. Water heater(s) shall: 1. Have seamless glass-lined steel tank construction, with glass lining applied to all water-side surfaces after the tank has been assembled and welded; 2. Meet or exceed the thermal efficiency and standby loss requirements of the U. S. Department of Energy and current edition of ASHRAE/IESNA 90.1 3. Have foam insulation and a CSA Certified and ASME rated T&P relief valve; 4. Have a down-fired power burner designed for precise mixing of air and gas for optimum efficiency, requiring no special calibration on start-up; 5. Be approved for 0" clearance to combustibles (sides and rear).

Heater shall be supplied with maintenance-free powered anode.

The control shall be an integrated solid-state temperature and ignition control device with integral diagnostics, graphic user interface, fault history display, and shall have digital temperature readout.

1) The 120 - 250K BTU models are design-certified by CSA International, according to ANSI Z21.10.3 - CSA 4.3 standards governing storage-type water heaters. The 300 & 400K BTU models are design-certified to Underwriter's Laboratories (UL), Inc., according to ANSI Z21.10.3 - CSA 4.3 standards governing storage-type water heaters. 2) Meet or exceed the thermal efficiency and standby loss requirements of the U. S. Department of Energy and current edition ASHRAE/IESNA 90.1. Complies with SCAQMD Rule 1146.2 and other air quality management districts with similar requirements.

#### 120K-250K BTU Input:

For Standard Power Venting: Water heater(s) shall be suitable for standard power venting using a (3" or 4") \_\_\_\_\_ diameter PVC pipe for a total distance of (50 ft. or 120 ft.) \_\_\_\_\_ equivalent feet of vent piping.

For Power Direct Venting: Water heater(s) shall be suitable for power direct venting using a (3" or 4") \_\_\_\_\_ diameter PVC pipe for a total distance of (50 ft. or 120 ft.) \_\_\_\_\_ equivalent feet of vent piping and (50 ft. or 120 ft.) \_\_\_\_\_ equivalent feet of intake air piping.

#### 300K - 400K BTU Input:

For Standard Power Venting: Water heater(s) shall be suitable for standard power venting using a (4" or 6") \_\_\_\_\_ diameter PVC pipe for a total distance of (70 ft. or 120 ft.) \_\_\_\_\_ equivalent feet of vent piping.

For Power Direct Venting: Water heater(s) shall be suitable for power direct venting using a (4" or 6") \_\_\_\_\_ diameter PVC pipe for a total distance of (70 ft. or 120 ft.) \_\_\_\_\_ equivalent feet of vent piping and (70 ft. or 120 ft.) \_\_\_\_\_ equivalent feet of intake air piping.

Operation of the water heater(s) in a closed system where thermal expansion has not been compensated for (with a properly sized thermal expansion tank) will void the warranty.

For complete information on limited warranties, consult written warranty or contact the American Warranty and Service Support team at 1-800-456-9805.

American Water Heaters reserves the right to make product changes or improvements without prior notice.



For more information on HCG Series High Efficiency Gas Water Heaters, contact:

American Water Heaters  
500 Tennessee Waltz Parkway  
Ashland City, TN 37015  
1-800-937-1037  
www.americanwaterheater.com

**RELY ON AMERICAN.**





# Specifications

F.O.B St. Louis, Missouri 63102



E101-G

## OPTIONS:

- ☐ 2-speed fan
- ☐ Natural or Propane
- ☐ Casters

## AGENCY LISTINGS:



**DUKE MANUFACTURING CO.**  
2305 N. Broadway  
St. Louis, MO 63102

800.735.3853 Toll Free  
314-231-1130 In Missouri  
314.231.5074 Fax  
www.dukemfg.com

## Approval Stamp(s):

### PRODUCT INFORMATION:

PROJECT: \_\_\_\_\_

ITEM: \_\_\_\_\_

QUANTITY: \_\_\_\_\_

MODEL:

### Duke Convection Ovens

### "E" Series - Single Section - Gas

- ☐ **E101-G** Single section standard depth

### STANDARD FEATURES:

- 5 racks
- Porcelain interior
- Stainless steel front
- 27" angular painted legs

### OVEN SECTIONS:

- Stainless steel front
- Painted sides, top
- 50/50 stainless steel doors
- Double pane glass in both doors
- 1-1/2" insulation on bottom, sides & back
- 3" insulation on top
- Interior lights

### OVEN CONTROLS

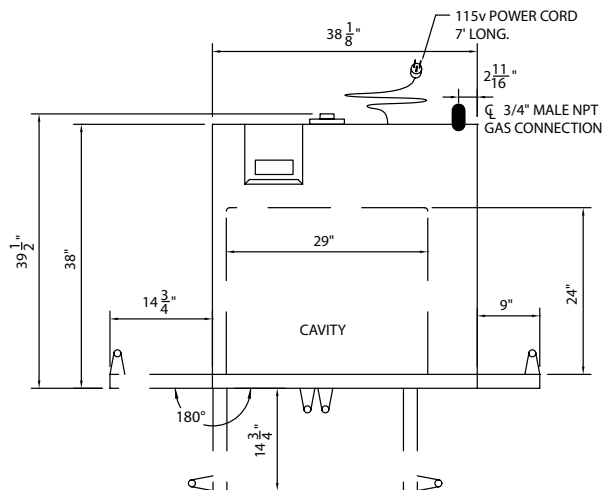
- Power off/cook switch
- Dial type thermostat - 200° - 500°F
- 1-hour dial timer, electric buzzer

### SHORT FORM SPECIFICATIONS:

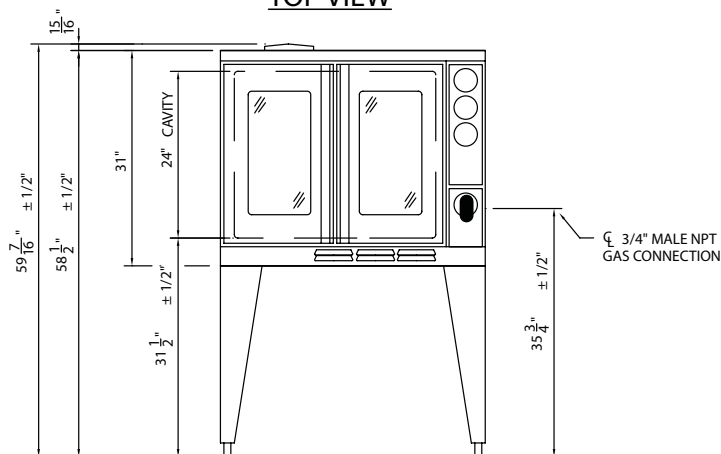
**Duke Convection Ovens - "E" Series -Single Section - Gas.** Unit shall have stainless steel exterior front, painted sides and top. Bottom, back and sides to be fully insulated with 1-1/2" thick board type insulation, top to have 3" thick insulation. Interior shall be porcelain enameled interior, with 7/8" radius, coved corners. Each section to include five oven racks. Each oven section to be powered by 40,000 BTU, high output atmospheric burner system. Ignition system is accomplished with an electronic pilot relight system. Oven shall be furnished with a main gas shut off valve in the control panel area. A built-in gas regulator is standard. Unit to be completely front serviceable. Controls shall be: Power off/cook switch, dial type thermostat to operate from 200° - 500°F, and a 1-hour dial timer with electric buzzer. Built-in gas regulator. Door shall be 50/50 independent stainless steel. Insulated, and hinged on 5/8" solid stainless steel shafts with oil impregnated bronze bushings for each door. Double pane glass in both doors standard. Door to have roller style latch and catch mechanism. Legs shall be angular, painted 27" high, with adjustable feet. Units shall have the following options: 2-speed fan & casters. Limited 1 year warranty on parts and labor.

## DUKE CONVECTION OVENS "E" SERIES - SINGLE SECTION - GAS

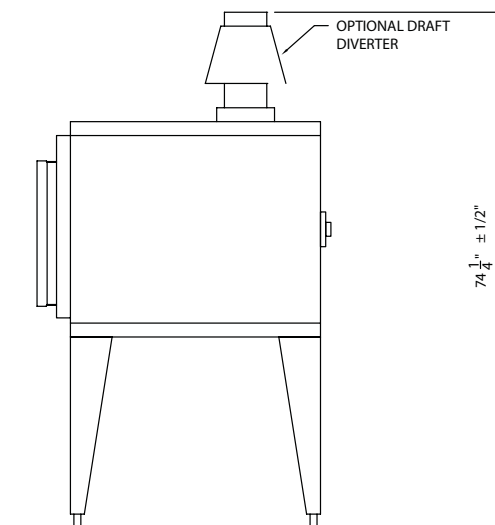
■ **E101-G** Single section, standard depth



**TOP VIEW**



**FRONT VIEW**



**RIGHT SIDE VIEW**

Gas Specifications		
	BTU/Hour	
<b>E101-G</b>	40,000	
Regulated gas pressure required 3.5" WC natural /10" WC propane		
Combustible surface clearance - 1" side, 1" rear, 6" floor		
■ - Gas connection		
3/4" Gas connection		
Electrical requirements: 3.5 Amps/ 115V		
Standard 115V units supplied with 5' cord and plug		

**DIMENSIONS:**

FREIGHT CLASS: 85

Model	Depth		Width		Height		Cube ft. crated	Weight	
	in	cm	in.	cm	in.	cm		lbs	kg
<b>E101-G</b>	39-1/2	100.3	38	96.5	60	152.4	59.6	540	245.0

Specify gas type

Specify altitude over 2000 feet



**DUKE MANUFACTURING CO.**  
2305 N. Broadway  
St. Louis, MO 63102

800.735.3853 Toll Free  
800.231.1130 In Missouri  
314.231.5074 Fax  
[www.dukemfg.com](http://www.dukemfg.com)

Specification subject to change

01/10  
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Star Manufacturing International, Inc.



## **STAR-MAX<sup>®</sup> MANUAL GAS GRIDDLES**

### **Models 615MD, 624MD, 636MD & 648MD**

#### **Features/Benefits:**

- ★ Manual control with standing pilot for the budget-minded operator and experienced chefs who prefer the "feel" of a manual control.
- ★ Available in 15", 24", 36" and 48" widths to meet your space and volume requirements.
- ★ Ultra-smooth 3/4" thick polished steel plate for superior heat distribution, fast recovery and energy efficient operation.
- ★ Custom designed 20,000 BTU aluminized steel U-shaped burner every 12" of cooking surface provide even heat distribution
- ★ Heavy-duty body construction with stainless steel front, bull nose and 4-1/2" high tapered splash guard.
- ★ Spatula wide 3-1/4" front grease trough and grease chute for easier cleaning.
- ★ Large 4-1/2 quart stainless steel grease drawer.
- ★ Gas convertible in the field with conversion kit supplied. Units are shipped Natural Gas.
- ★ Heavy-duty 4" adjustable legs to fit your countertop line-up requirements.

#### **Applications:**

Star-Max Manual Gas Griddles are a perfect match for the budget minded operator. For breakfast, lunch or dinner, the Star-Max manual control griddles out-perform the competition.

#### **Quality Construction:**

Star-Max Manual Gas Griddles feature 3/4" thick polished steel griddle plate, 4-1/2" high wrap-around stainless steel splash guard and 3-1/4" wide front access grease trough with 4-1/2 quart grease drawer capacity. Includes a 20,000 BTU aluminized steel burner every 12" of width controlled by manual control valve with standing pilot light, 3/4" N.P.T. male gas connection with convertible pressure regulator, and 4" adjustable legs. These units are approved for installation within 6" of non-combustible surfaces. Griddles operate on Natural or Propane gas.

#### **Warranty:**

Star-Max Manual Gas Griddles are covered by Star's one year parts and labor warranty.



**Model 636MD**



**Model 648MD**  
**with Optional Equipment Stand**



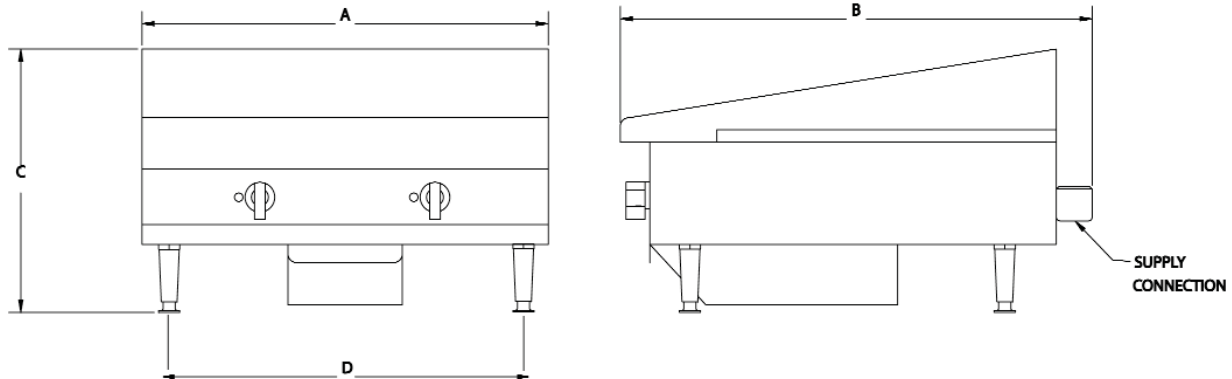


# Star Manufacturing International, Inc

Star-Max® Manual Gas Griddles

## STAR-MAX MANUAL GAS GRIDDLES

*Models 615MD, 624MD, 636MD & 648MD*



### Specifications

Model No.	Dimensions				Controls	BTU	Grid Area	Plate Thickness Inches (cm)	Approximate Weight	
	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	(D) Leg Width Inches (cm)					Installed lbs. (kg)	Shipping lbs. (kg)
615MD	15 (38.1)	29 (73.7)	15-1/2 (39.4)	11-3/4 (29.8)	1	20,000	304 sq. in. 1961.4 sq cm	3/4 (1.9)	83 (37.6)	90 (40.8)
624MD	24 (61.0)	29 (73.7)	15-1/2 (39.4)	20-3/4 (52.7)	2	40,000	498 sq. in. 3213.4 sq cm	3/4 (1.9)	165 (74.8)	175 (79.4)
636MD	36 (91.4)	29 (73.7)	15-1/2 (39.4)	32-3/4 (83.2)	3	60,000	747 sq. in. 4819.6 sq cm	3/4 (1.9)	247 (112.0)	262 (118.8)
648MD	48 (121.9)	29 (73.7)	15-1/2 (39.4)	44-3/4 (113.7)	4	80,000	996 sq. in. 6426.2 sq cm	3/4 (1.9)	330 (144.7)	350 (158.8)

### Typical Specifications

Gas griddles are constructed with a stainless steel front panel with black polycarbonate trim and double wall aluminized steel side panels. Griddle plate is 3/4" (1.9 cm) thick steel plate with 4-1/2" (11.4 cm) high tapered wrap-around stainless steel splash guard. Unit has 3-1/4" (8.3 cm) wide front grease trough with grease chute and a 4-1/2 qt. (4.257 L) stainless steel grease drawer. Unit is equipped with a 20,000 BTU aluminized steel burner for every 12" (30.5 cm) of width and is controlled by a manual control valve. Valve knobs are protected by a stainless steel bull nose front. A standing pilot is provided. Griddles are supplied with 4" (10.2 cm) high die cast nickel-plated legs have a 1-3/8" (3.5 cm) adjustment. Gas connection is a 3/4" (1.3 cm) N.P.T. male with a convertible pressure regulator. Units are approved for installation within 6" (15.2 cm) of combustible and non-combustible surfaces and are UL Gas Certified and UL Sanitation listed. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800

Phone: (800) 264-7827 - FAX: (800) 264-6666 - [www.star-mfg.com](http://www.star-mfg.com)





# RELIABILITY ON DEMAND

A COMPLETE LINE OF TANKLESS GAS WATER HEATERS



*305 and 505  
Interior  
200/201 Series*



*305 and 505  
Exterior  
200/201 Series*



*705 Interior*



*705 Exterior*

## PRODUCT FEATURES

### FUNCTION AND CONVENIENCE

- Continuous hot water on demand (up to 9.8 GPM)
- Whole house water heating solution
- Remote temperature controller +/-2°F included
- Direct electronic ignition—no pilot light
- On-board diagnostics and safety monitoring
- Interior sealed combustion (does not use interior combustion air)
- Interior and exterior installation options
- Now with increased flow rates

### EXCELLENT PERFORMANCE

- 12-year limited warranty on heat exchanger in a residential application, 5-year limited warranty on heat exchanger in a commercial application, 5-year warranty on all parts.

### EFFICIENT OUTPUT

- Up to 84% thermal efficiency, providing significant energy cost savings
- 305 (200/201 Series) and all 505 models qualify for up to \$1500 tax credit. See [www.americanwaterheater.com](http://www.americanwaterheater.com) for details
- 305 (200/201 Series) and all 505 models are Energy Star® Qualified



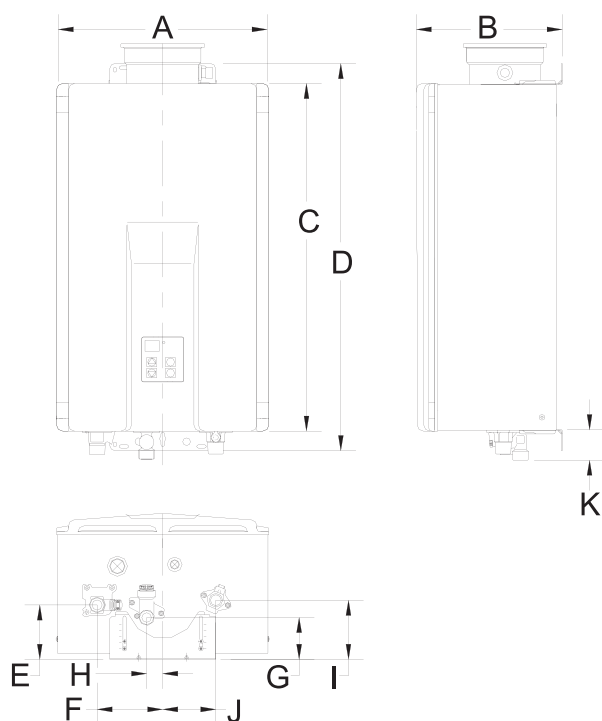
### APPEALING DESIGN

- Smooth pleasant lines and rounded corners
- Matching pipe cover available for finished appearance

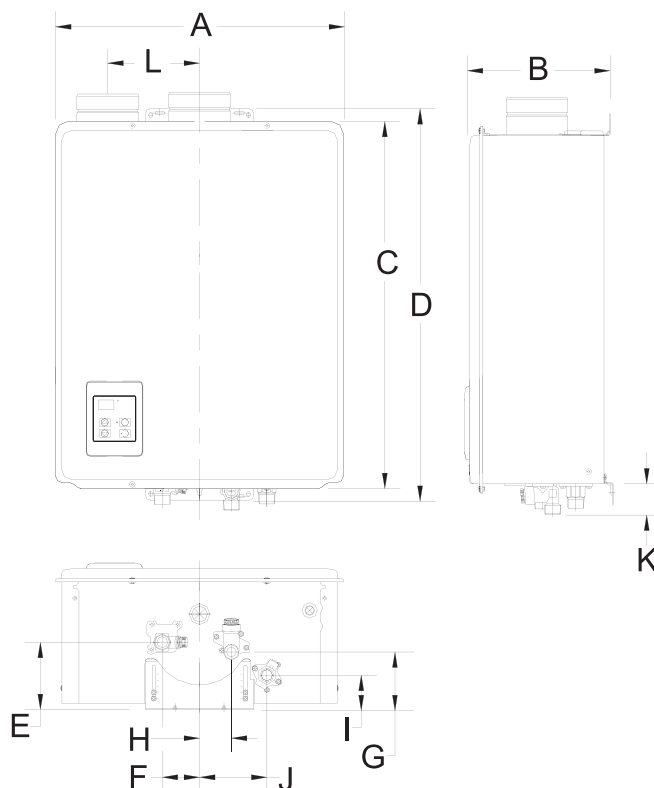
Choose from 16 different interior and exterior models designed specifically for Residential or Commercial applications.

# INTERIOR DIMENSIONS

305 and 505 Interior Models  
200/201 Series



705 Interior Model

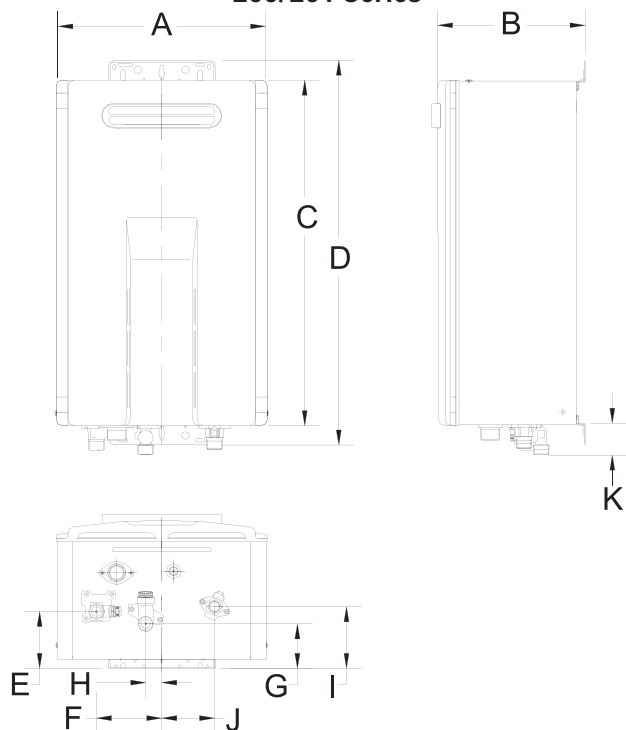


DIM	DESCRIPTION	305 505 in (mm)	705 in (mm)
A	Width	14 (355.6)	18.5 (470)
B	Depth *	9.6 (244.5)	9.1 (230.5)
C	Height - Unit	22.9 (582)	23.6 (600)
D	Height - with brackets	25.5 (648.2)	25.2 (639.8)
E	Hot Water Outlet - from wall *	3.6 (91)	4.3 (110)
F	Hot Water Outlet - from center	4.3 (110)	2.4 (61)
G	Cold Water Inlet - from wall *	2.8 (70)	3.7 (94)
H	Cold Water Inlet - from center	1.1 (27)	2.0 (52)
I	Gas Connection - from wall *	4.3 (109)	2.2 (56.2)
J	Gas Connection - from center	3.5 (89)	4.3 (110)
K	From base to gas connection	1.6 (40)	1.6 (40)
	From base to cold connection	2.0 (50)	2.0 (50)
	From base to hot connection	1.6 (41)	1.6 (41)

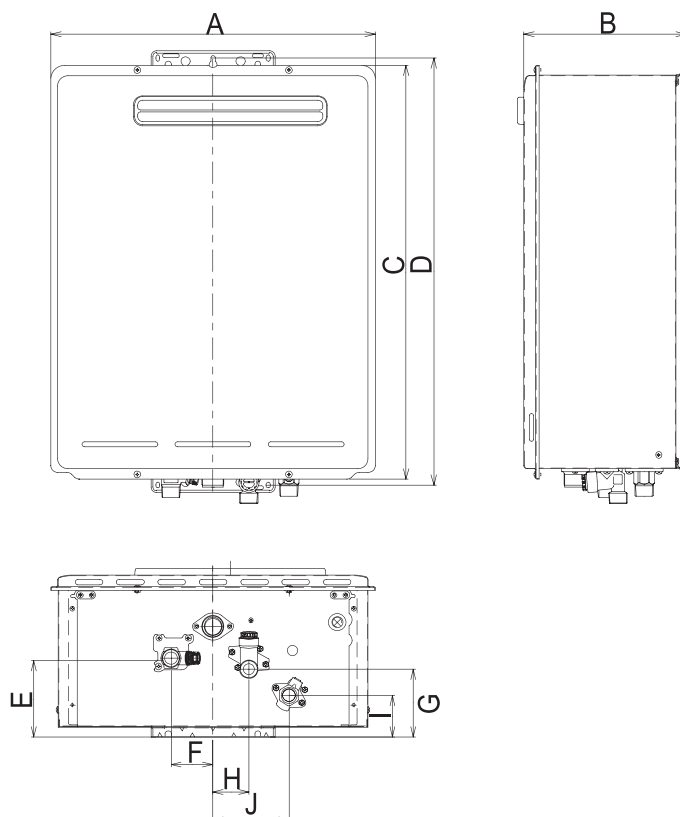
\* This is the minimum dimension from the wall. The wall bracket is adjustable to allow an additional 1.57 inches (40 mm).

# EXTERIOR DIMENSIONS

305 and 505 Exterior Models  
200/201 Series



705 Exterior Model

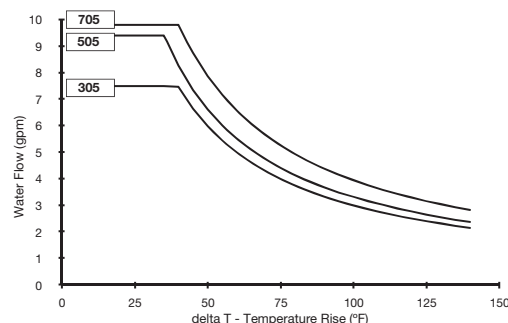


DIM	DESCRIPTION	305 505 in (mm)	705 in (mm)
A	Width	14 (355.6)	18.5 (470)
B	Depth	9.8 (249.5)	9.3 (235.5)
C	Height - Unit	22.9 (582)	23.6 (600)
D	Height - with brackets	25.4 (646.4)	25.2 (640)
E	Hot Water Outlet - from wall	3.8 (96)	4.5 (115)
F	Hot Water Outlet - from center	4.3 (110)	2.4 (61)
G	Cold Water Inlet - from wall	3.0 (75)	3.9 (99)
H	Cold Water Inlet - from center	1.1 (27)	2.0 (52)
I	Gas Connection - from wall	4.1 (104)	2.4 (61.2)
J	Gas Connection - from center	3.5 (89)	4.3 (110)
K	From base to gas connection	1.6 (40)	1.6 (40)
	From base to cold connection	2.0 (50)	2.0 (50)
	From base to hot connection	1.6 (41)	1.6 (41)

# SPECIFICATIONS



ANS Z21.10.3 • CSA 4.3



Model		305 200/201 Series	505 200/201 Series	705
Minimum Gas Consumption Btu/h		15,000		19,000
Maximum Gas Consumption Btu/h		180,000	199,000 Natural Gas 190,000 Propane Gas	237,000
Hot Water Capacity (Min - Max) *		0.6 - 7.5 GPM (2.3 - 28.4 L/min)	0.6 - 9.4 GPM (2.3 - 35.5 L/min)	0.6 - 9.8 GPM (2.3 - 37 L/min)
Interior Hot Water Capacity (45°F rise)		6.6 GPM (25.0 L/min)	7.4 GPM (28.0 L/min) Natural Gas 7.1 GPM (26.9 L/min) Propane Gas	8.8 GPM (33.5 L/min)
Exterior Hot Water Capacity (45°F rise)		6.6 GPM (25.0 L/min)	7.4 GPM (28.0 L/min)	8.7 GPM (33.1 L/min)
Default Temperature Setting (No Controller)		120° F (49° C)		
Temperature Controller Default Temperature Setting		104° F (40° C)		
Maximum Temp Setting (Commercial**)		160° F (71° C)	185° F (85° C)	
Maximum Temp Setting (Residential)		Selectable at 120° F (49° C) or at 140° F (60° C)		140° F (60° C)
Minimum Temperature Setting		98° F (37° C)		
Weight (Interior/Exterior)		Interior 50 lbs (23 kg) Exterior unit 46 lb (21 kg)		55 lb (25 kg)
Efficiency Rating and Energy Factor (E. F.)		84% / .82 E.F.		84% / N/A
Noise Level		49 dB		
Electrical Consumption	Normal (Indoor/Outdoor)	65 W / 50 W	79 W / 55 W	99 W / 72 W
	Standby	2 W		
	Anti-frost Protection	100 W		116 W
By-Pass Control		Fixed	Electronic	
Minimum Gas Supply Pressure	Natural Gas	5.0 inch W.C.		
	Propane	8.0 inch W.C.		
Maximum Gas Supply Pressure	Natural Gas	10.5 inch W.C.		
	Propane	13.5 inch W.C.		
Type of Appliance		Direct Vent, Temperature controlled continuous flow gas hot water system.		
Operation		With or without temperature controls, mounted in kitchen, bathroom, etc.		
Approved Gas Type		Natural Gas or Propane - Ensure unit matches gas type it's being installed on.		
Connections		Gas Supply: 3/4" MNPT, Cold Water Inlet: 3/4" MNPT, Hot Water Outlet: 3/4"		
Ignition System		Direct Electronic Ignition		
Electric Connections		Appliance: AC 120 Volts, 60Hz. Temperature Control: DC 12 Volts (Digital)		
Water Temperature Control		Simulation Feedforward and Feedback.		
Water Supply Pressure		Minimum Water Pressure: 20 PSI (Recommended 30-80 PSI for maximum performance)		
Maximum Water Supply Pressure		150 PSI		
Temperature Control Cable		Non-Polarized Two Core Cable (Minimum 22 AWG)		
Energy Star® Qualified		Yes	Yes	No

\* Minimum flow may vary slightly depending on the temperature setting and the inlet water temperature.

\*\* For commercial and hydronic applications requiring higher temperatures

Specifications are subject to change without prior notice.

The maximum inlet gas pressure must not exceed the value specified by the manufacturer. The minimum value listed is for the purpose of input adjustment.

For more information on American On-Demand water heaters contact:



American Water Heaters  
500 Tennessee Waltz Parkway  
Ashland City, TN 37015  
800 937-1037 Toll-free USA  
[WWW.AMERICANWATERHEATER.COM](http://WWW.AMERICANWATERHEATER.COM)