



Quote



08/07/2024



Project:
 Avanti Legacy Parkview Central
 Kitchen
 51 N W S Young Dr
 Killeen, TX 76543




From:
 Wild Horse Commercial Kitchen
 Equipment & Restaurant Supply
 Dallas Miller
 9815 County Road 1004
 Godley, Texas 76044
 951-704-5095 (Contact)






Job Reference Number: 209

Item	Qty	Description	Sell	Sell Total
101	2 ea	AIR CURTAIN Mars Air Systems Model No. STD248-1UA-OB Standard Series 2 air curtain for 48"W door, unheated, galvanized steel cabinet with Obsidian Black powder coat finish, (1) 1/2 HP motor, 115v/60/1-ph, 550 watts, 5.1 amps, cETLus	\$900.00	\$1,800.00
	2 ea	5 year warranty, standard		
	2 ea	1 year warranty for all parts (except filters), standard		
	2 ea	Brackets		
			ITEM TOTAL:	\$1,800.00
107	1 ea	SHELVING UNIT, HYBRID POLY/WIRE WITH POLYMER POST Metro Model No. 5Q367G3 MetroMax® Q Starter Shelving Unit, 60"W x 18"D x 74"H, 600 lb. capacity per shelf, 2000 lb. capacity per unit, (5) quick-adjust shelves with removable polymer open-grid shelf mats and epoxy coated one-piece steel frames, (4) polymer posts, Microban antimicrobial product protection, KD, NSF	\$766.75	\$766.75
			ITEM TOTAL:	\$766.75
109	1 ea	ICE MAKER, CUBE-STYLE Manitowoc Model No. IYT0450A Indigo NXT™ Series Ice Maker, cube-style, air-cooled, self-contained condenser, 30"W x 24"D x 21-1/2"H, production capacity up to 490 lb/24 hours at 70°/50° (378 lb AHRI certified at 90°/70°), easyTouch display with 13 different language options, date/time stamp display, automatic reminder/alert icon, one touch asset information, automatic detection of accessories, continuous operating status, programmable production options (time, weight, day or night), one touch cleaning with displayed instructions, Alpha-San anti-microbial protection, acoustical ice sensing probe, self-diagnostic technology, DuraTech™ exterior, half-dice size cubes, R410A refrigerant, NSF, cULus, CE, ENERGY	\$4,440.00	\$4,440.00

Item	Qty	Description	Sell	Sell Total
		STAR®		
	1 ea	WARRANTY-ICE-SC 3 year parts & labor (Machine), 5 year parts & labor (Evaporator), 5 year parts & 3 years labor (Compressor), standard		
	1 ea	(-161) 115v/60/1-ph, 11.9 amps		
	1 ea	D570 Ice Bin, 30"W x 34"D x 50"H, with side-hinged front-opening door, side grips, 532 lbs. application capacity, AHRI certified 17.9 cu. ft., for top-mounted ice maker, Duratech exterior, NSF	\$1,795.06	\$1,795.06
	1 ea	WARRANTY-BIN/DISP 3 year parts & labor warranty, standard		
	1 ea	Legs, 6" adjustable stainless steel, standard		
			ITEM TOTAL:	\$6,235.06
122	1 ea	TWO (2) COMPARTMENT SINK Advance Tabco Model No. 9-42-48-24RL Regaline Sink, 2-compartment, with left & right-hand drainboards, 24" front-to-back x 24"W sink compartment, 12" deep, with 8"H backsplash, stainless steel open frame base, side crossrails, 18 gauge 304 stainless steel, overall 32" F/B x 101" L/R, NSF	\$4,385.98	\$4,385.98
				
	1 ea	14" spout		
	1 ea	K-105 Faucet, heavy duty, 8" OC, splash mounted with 14" swing spout, lead free	\$327.76	\$327.76
	1 ea	Sink mounted		
	1 ft	K-498 Tubular Overshelf, 12" wide, (min. 3 ft.) (per linear foot) Over all length is 101"	\$305.92	\$305.92
			ITEM TOTAL:	\$5,019.66
145	1 ea	WORK TABLE, STAINLESS STEEL TOP Advance Tabco Model No. GLG-368 Work Table, 96"W x 36"D, 14 gauge 304 stainless steel top, 18 gauge galvanized adjustable undershelf, galvanized legs with adjustable plastic bullet feet, NSF	\$3,224.21	\$3,224.21
				
	1 ea	Weld-In sink - single bowl		
	1 ea	TA-11A Sink Welded Into Table Top, 16"W x 20"D x 8" deep bowl, includes faucet, NSF (must specify sink location)	\$1,005.47	\$1,005.47
	1 ea	SS-1520 Deluxe Drawer, 15"W x 20"D x 5" deep drawer pan insert, stainless steel, with drawer slides	\$508.49	\$508.49
	1 pr	TA-90 Drawer Adapter/Non Catalog Tables, specify table width (pair)		
	1 ea	Mid mount		
	1 ea	SCT-72 Pot Rack, table mounted, circular design, 72" long, stainless steel, includes: (18) plated pot hooks & (1) AUR-72 utensil rack	\$1,944.15	\$1,944.15
			ITEM TOTAL:	\$6,682.32
151	1 ea	FIRE SUPPRESSION SYSTEM Custom Model No. ANSUL	\$5,000.00	\$5,000.00

Item	Qty	Description	Sell	Sell Total
		All equipment, Material & Labor Included Permit with city and inspections included		
			ITEM TOTAL:	\$5,000.00
152	1 ea	EXHAUST HOOD Custom Model No. ECONAIR 11.9" Ventilation Exhaust Hood 1 - Exhaust Fan 1 - Makeup Air Unit Stainless Steel Back Splash Stainless Steel Skirt Grease duct Permit with City & Inspections Full installation and labor all included	\$25,000.00	\$25,000.00
			ITEM TOTAL:	\$25,000.00
161	1 ea	CONVECTION OVEN, GAS Vulcan Model No. SG44 Convection Oven, gas, double-deck, solid state controls, electronic spark ignition, gentle bake mode selector switch, 60 minute timer with audible alarm, 150° to 500°F temperature range, stacking kit, (5) oven racks per section, independently operated doors with windows, porcelain enamel interior, stainless steel doors, front, sides, top & 8" legs, (2) 1/2 HP, (2) 60,000 BTU, CSA, NSF, ENERGY STAR® 1 ea 1 year limited parts & labor warranty, standard 1 ea Gas type to be specified 1 ea (2)120v/60/1-ph, 7.7, 1/2 HP, cord & plug standard 1 ea Gas manifold piping included with stacking kit to provide single point gas connection	\$29,245.78	\$29,245.78
				
			ITEM TOTAL:	\$29,245.78
167	2 ea	WORK TABLE, 48", STAINLESS STEEL TOP John Boos Model No. ST4-3048SSK Work Table, 48"W x 30"D, 14/300 stainless steel flat top, with Stallion Safety Edge front & back, 90° turndown on sides, stainless steel legs & adjustable undershelf, adjustable bullet feet, NSF, CSA-Sanitation, KD 2 ea DR2015-S30 Drawer, for 30"D work tables, 15"W x 20" front-to-back x 5" deep, stainless steel front & drawer pan, roller bearing slides, NSF, for stainless steel table tops only 2 ea X-0205A On the left (modification) 2 st CAS01-R-X Casters, 5", heavy duty, locking, for 1-5/8" diameter legs (set of 4) (Available in Effingham and Nevada) 2 ea X-CUTLEG Legs cut for casters for a standard 35.75" working height	\$1,079.96	\$2,159.92
				
			ITEM TOTAL:	\$4,185.92

Item	Qty	Description	Sell	Sell Total
193	2 ea	REACH-IN REFRIGERATOR  True Mfg. - General Foodservice Model No. STG2R-2S-HC SPEC SERIES® Refrigerator, reach-in, two-section, (2) stainless steel doors with locks, cam-lift hinges, digital temperature control, (6) gray shelves, LED interior lights, stainless steel front, aluminum sides, aluminum interior, 5" castors, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 5.9 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA 2 ea 7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics. 2 ea Left door hinged left, right door hinged right standard 2 ea (3) vinyl shelves & shelf supports standard per section 2 st 5" castors (set of 4), standard These are Not the same reach-ins per plan but they are a much better brand with better warranty at a better price.	\$8,684.23	\$17,368.46
			ITEM TOTAL:	\$17,368.46
195	2 ea	REACH-IN FREEZER  True Mfg. - General Foodservice Model No. STG2F-2S-HC SPEC SERIES® Freezer, reach-in, two-section, -10°F, (2) stainless steel doors with locks, cam-lift hinges, digital temperature control, (6) gray shelves, LED interior lights, stainless steel front, aluminum sides, aluminum interior, 5" castors, R290 Hydrocarbon refrigerant, 1-1/4 HP, 115v/60/1-ph, 9.4 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR® 2 ea 7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics. 2 ea Left door hinged left, right door hinged right standard 2 ea (3) vinyl shelves & shelf supports standard per section 2 st 5" castors (set of 4), standard These are Not the same reach-ins per plan but they are a much better brand with better warranty at a better price.	\$9,160.16	\$18,320.32
			ITEM TOTAL:	\$18,320.32
249	1 ea	THREE (3) COMPARTMENT SINK  Advance Tabco Model No. 9-23-60-18RL Regaline Sink, 3-compartment, with left & right-hand drainboards, 20" front-to-back x 20"W sink compartments, 12" deep, with 8"H backsplash, stainless steel open frame base, side crossrails, 18" drainboards, 1" adjustable bullet feet, 18 gauge 304 stainless steel, overall 28" F/B x 103" L/R, NSF 1 ea 14" spout 1 ea K-105 Faucet, heavy duty, 8" OC, splash mounted with 14" swing spout, lead free 1 ea Sink mounted 1 ft K-498 Tubular Overshelf, 12" wide, (min. 3 ft.) (per linear foot)	\$5,286.53	\$5,286.53
			\$327.76	\$327.76
			\$505.92	\$505.92

Item	Qty	Description	Sell	Sell Total
			ITEM TOTAL:	\$6,120.21
255	3 ea	DRYING RACK UNIT Metro Model No. PR48VX3 MetroMax® i Mobile Drying Rack Unit, 48"W x 24"D x 68"H, 4-tier, includes: (2) shelves, (2) open shelf frames, (4) 63" mobile posts, (2) drop-ins & (1) cutting board/tray drying rack, (4) polymer swivel casters (2 with brakes), built in Microban® antimicrobial product protection, NSF	\$1,431.60	\$4,294.80
			ITEM TOTAL:	\$4,294.80
260	2 ea	HAND SINK Advance Tabco Model No. 7-PS-50 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, with heavy duty splash mounted gooseneck faucet, lever drain with overflow, P-trap, wall bracket, NSF, cCSAus	\$520.00	\$1,040.00
			ITEM TOTAL:	\$1,040.00
263	1 ea	WATER FILTRATION SYSTEM, FOR MULTIPLE APPLICATIONS 3M Purification Model No. DP290 (5624201) 3M™ Water Filtration Products Dual Port Manifold System, with shut-off valve, 0.2 micron, 10 gpm flow rate, 108,000 gallons capacity, reduces bacteria, sediment, chlorine taste & odor, cyst, scale, includes: (1) 5613802 cartridge (for multi-equipment combination applications), NSF certified	\$2,457.00	\$2,457.00
			ITEM TOTAL:	\$2,457.00
632	2 ea	RANGE, 36", 6 OPEN BURNERS Vulcan Model No. 36S-6BN Endurance™ Restaurant Range, natural gas, 36", (6) 30,000 BTU burners, lift-off burner heads, standard oven, stainless steel front, sides, backriser, & lift-off high shelf, fully MIG welded chassis, 6" adjustable legs, 215,000 BTU, CSA, NSF	\$5,480.00	\$10,960.00
				
	2 ea	1 year limited parts & labor warranty, standard		
	2 ea	Stainless steel backriser & lift-off high shelf, standard		
			ITEM TOTAL:	\$10,960.00
814	1 ea	DISHWASHER, POT/PAN/UTENSIL, DOOR TYPE Hobart Model No. PW20ER-1 Advansys™ Ventless Pot/Pan/Utensil Washer with Energy Recovery, front loading with split door design, 208/240v/60/3-ph, (20) pan capacity, over/under rotating arms, 2/4/6 minute adjustable timer, up to (13) racks/hour, includes: (2) flat grids, (2) tray racks & (1) flat bottom rack, pre-rinse spray hose, sanitizing with Sense-A-Temp™ 70° booster rise, internal condensing system, Complete Delime™ with Delime Notification, Auto Dispensing, and Booster Guard™, stainless steel construction,	\$35,545.05	\$35,545.05
				

Item	Qty	Description	Sell	Sell Total
		cULus, BISSC Certified, NSF, ENERGY STAR®, Free factory startup for installations within a 100 mile radius of a Hobart service office; installation beyond 100 miles will be charged at the quoted rate by the local Hobart service office		
	1 ea	Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested. consult Factory.		
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA		
			ITEM TOTAL:	\$35,545.05

Merchandise	\$180,041.33
Freight	\$2,700.00
Installation	\$6,500.00
Total	\$189,241.33



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*Some exclusions apply.



SCAN TO APPLY FOR EQUIPMENT FINANCING

PHOTO

Images on this quote are for **reference only** and may not accurately represent the product. Optional accessory might be shown. Please refer to item description or spec sheets for details and consult one of our sales rep shall you need further clarification.

DELIVERY

Wild Horse Commercial Kitchen Equipment & Restaurant Supply (Wild Horse) offers free curbside delivery for any order over \$1,500 to one location within the DFW area. There may be some shipping/freight costs from the manufacturer. Please check all your equipment and supplies during delivery. If there is any problem, please let our driver know during delivery. We will not be liable for any missing or damaged product after the delivery. Any delivery outside of DFW will be curbside only. Please arrange 2 or more people to help unload and transport equipment to your facility. Lift gate service is available for additional charge (\$150/pallet) if applicable.

PLEASE NOTE THESE ARE COMPETED AT AN ADDITIONAL CHARGE:

- ◊ UNCRATE, INSTALL OR SET UP YOUR EQUIPMENT

- ASSEMBLE YOUR EQUIPMENT, FURNITURE, SHELVING, ETC

PAYMENT

The client agrees to compensate Wild Horse for this project as listed on the invoice amount above. As security for the obligations incurred by the Client in this Agreement and as security for the consideration of Wild Horse not immediately pursuing all of its legal rights for the currently unpaid sums due and owing, Client hereby grants to Wild Horse a security interest in all machinery, equipment, or other items supplied by Wild Horse to Client now or hereafter owned or acquired by Client, wherever located, including any and all parts, replacements, substitutions, improvements, accessories, attachments and additions thereto and therefor, and all proceeds, if any (all of the foregoing being hereinafter referred to as the "Collateral"). Client hereby acknowledges that at the time this Agreement is executed Client owes Wild Horse for services and equipment supplied by Wild Horse and does not contest this debt in any manner.

CHANGE ORDER:

Any change orders must be approved by owner and Wild Horse in writing. Any alteration or deviation from the Services mentioned or any other contractual specifications that result in a revision of this Agreement shall be executed and attached to this Agreement as a change order ("Change Order").

RETURN:

All returns are subject to a 30%-40% restocking fee and at our discretion. Only new and unused merchandise may be returned. NO RETURN ACCEPTED on equipment, refrigeration, walk in, custom product, and furniture. **WE RESERVE THE RIGHT TO REFUSE ANY RETURN.**

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$189,241.33

STD2 (Standard 2) Series

Unheated

Model Lengths: 36"–144"

Environmental Separation (up to 12')

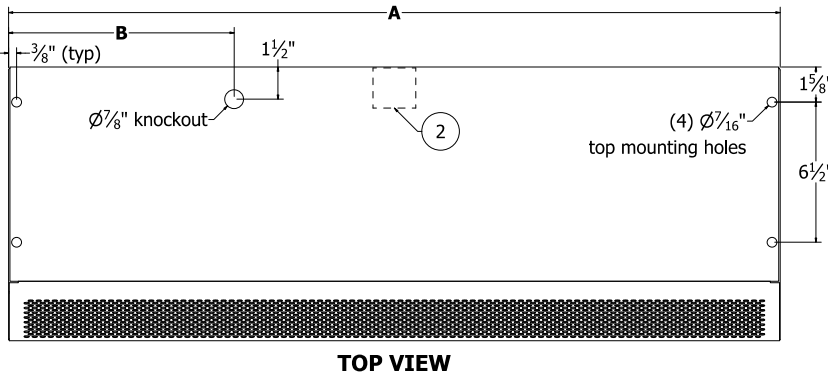
Insect Control (up to 10')



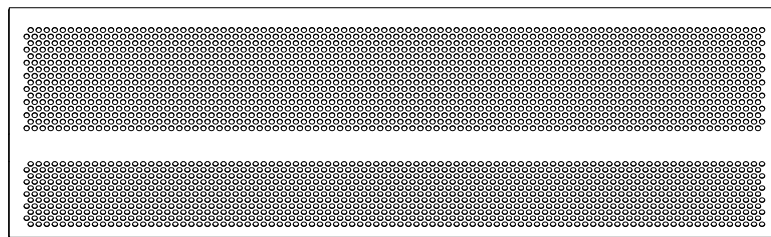
atmosphere is everything

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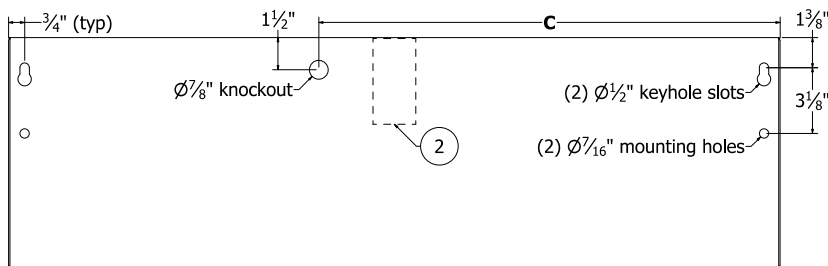
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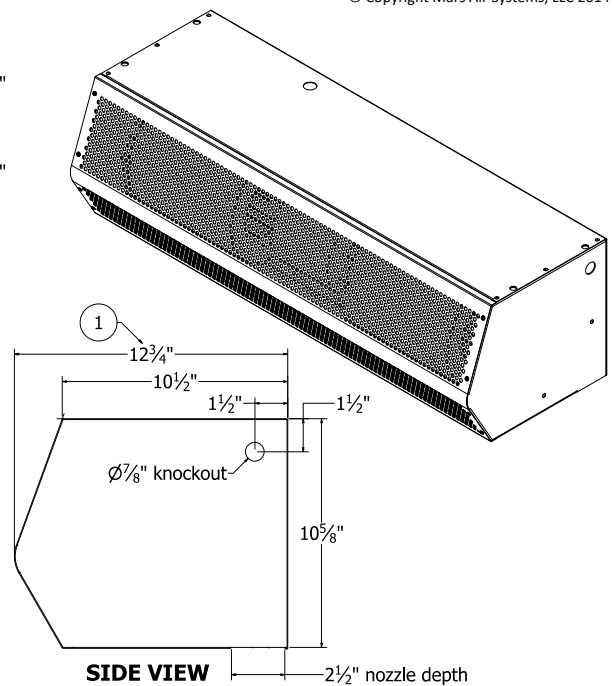
TOP VIEW



FRONT VIEW



REAR VIEW



SIDE VIEW

Notes:

1. Overall depth is 17 1/4" for STD2 units with SimpleLink option.
2. Internal junction boxes provided for electrical wiring: (1) 2"x4" box for one-motor units, (1) 4"x4" box for two-motor units, (2) 4"x4" box for three-motor units.
3. Recommended service clearances are 2" to the left and right sides, 6" on top, and 18" in front of the unit.
4. Circuit protection (per NEC) to be installed by others.
5. To prevent accidental damage during operation, unit must be installed so that the bottom of the air curtain does not extend below the door header.
6. Unit can be fastened to wall on both ends without intermediate support.
7. One-motor units up to 48" are shipped with Motor-Fan Assembly (MFA) factory-installed. All other models, MFAs are shipped loose to minimize freight damage.



Model Number	Mechanical Data						AMCA Certified Lab Data				
	Overall Length A (in)	Nozzle Length (in)	Top Knockout Location B (in)	Rear Knockout Location C (in)	Motor (hp)	Weight (lb)	Max Core Velocity at Nozzle (in)	Avg Velocity (fpm)	Volume (cfm)	Uniformity (%)	Power Rating (watt)
<input type="checkbox"/> STD236-1U*-OB	36	36	10 ½	21 ½	½	60	5960	2206	1379	84	500
<input type="checkbox"/> STD240-1U*-OB	40	40	12 ½	23 ½	½	65	4660	2084	1447	92	523
<input type="checkbox"/> STD242-1U*-OB	42	42	13 ½	24 ½	½	65	4865	1945	1418	87	506
<input type="checkbox"/> STD248-1U*-OB	48	48	16 ½	27 ½	½	70	4247	1730	1442	85	549
<input type="checkbox"/> STD272-2U*-OB	72	72	31 ½	40 ½	(2) ½	120	5960	2206	2758	84	1000
<input type="checkbox"/> STD284-2U*-OB	84	84	37 ½	46 ½	(2) ½	125	4865	1945	2836	87	1012
<input type="checkbox"/> STD296-2U*-OB	96	96	43 ½	52 ½	(2) ½	135	4247	1730	2884	85	1098
<input type="checkbox"/> STD2108-3U*-OB	108	108	31 ½	40 ½	(3) ½	175	5960	2206	4137	84	1500
<input type="checkbox"/> STD2120-3U*-OB	120	120	35 ½	44 ½	(3) ½	185	4660	2084	4341	92	1569
<input type="checkbox"/> STD2144-3U*-OB	144	144	43 ½	52 ½	(3) ½	200	4247	1730	4326	85	1647
<i>The following model is not licensed to bear the AMCA seal</i>											
<input type="checkbox"/> STD260-2U*-OB	60	60	22 ½	33 ½	(2) ½	90	6000	2633	2743	93	951

* – Use corresponding letters in "Electrical Data" column headers (see page 2) to complete the model numbers.

Note: above data is for 60 Hz at 1725 RPM. For 50 Hz, RPM is 1425 with a 17% reduction in performance.

- The AMCA Certified Ratings Seal applies to airflow rate, average outlet velocity, outlet velocity uniformity, velocity project, and power rating at free delivery only.

NOTE: Mars Air Systems, LLC reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

STD2 (Standard 2) Series

Unheated

Model Lengths: 36"–144"

Environmental Separation (up to 12')

Insect Control (up to 10')



atmosphere is everything

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Standard Features:

- ❖ ETL-certified to conform to UL 507 (US) and CSA 22.2 (Canada) standards, for indoor/outdoor use
- ❖ AMCA-certified to AMCA 211 (includes performance testing per AMCA 220)
 - Certified models are approved for use as alternate to vestibules (per ASHRAE 90.1, IECC, and IgCC)
- ❖ Sleek self-contained one-piece heavy-gauge corrosion-proof paint lock metal design
- ❖ Fire retardant and rust preventative electrostatic polyurethane powder coating
 - Standard color is Obsidian Black (OB)
- ❖ ½ HP continuous duty Totally Enclosed Air Over (TEAO) motors (NEMA 1)
- ❖ Adjustable air directional vanes with 40° sweep front to back
- ❖ 5-year parts warranty
- ❖ Freight included (FOB continental USA)
- ❖ Proudly made in the USA

Mars Recommended Accessories (see catalog for complete listing):

- ❖ **Door Limit Switches** (\$)
 - 99-014, Combination mechanical switch, 250V, 1HP Max
 - 99-125, Industrial surface mounted magnetic switch (controller required)
- ❖ **Controllers**
 - MCPA-†U*, [Motor Control Panel](#), 120V control voltage († = # of Motors, * = Voltage Code) (\$)
 - MCP-TD, Adjustable time delay, 1sec-100hr (panel required)
 - MCP-24V, Low voltage control option (panel required)
 - BMS-303, BMS for monitor and control (panel with MCP-24V required)
 - Note:** Dry contact provided in panel for monitoring motor. 24Vac signal provided from panel for controlling motor.
 - SK-UU, [SimpleLink](#), 115V-230V, 1PH, 2Mtr & 1HP max, Integral Control, NEMA 1, requires protection from direct elements for outdoor use (housing depth will be 17 3/8" deep)
- ❖ **Brackets** (\$)
 - B0004, Adjustable mounting bracket set, 3½" clearance
 - B0005, Adjustable mounting bracket set, 7"–13" clearance
 - B0041, Transom mounting bracket set for STD2
- ❖ **Filters**
 - J21†-†, ¼" aluminum pressed frame bank filters († = Model Length, † = # of Motors)
- ❖ **Severe Duty and Finish**
 - HSG-304SS-STD, 304 Stainless steel housing construction
 - INS-WD-STD2, Washdown motor fan assembly, IP54
 - INS-XP-STD2, Explosion resistant motor fan assembly, Class 1, Division 1, Group D (TENV)
 - Note:** Washdown and explosion proof units draw higher motor amperage (see electrical data table). Control panels for these units require OL/MP with higher amperage range (use MCP-MWD or MCP-MXP accessory).

(\$) = Shipped loose

Sound Levels (measured at 10' in a free field):

1 Motor Unit = 66 dBA, 2 Motor Unit = 68 dBA, 3 Motor Unit = 71 dBA, 4 Motor Unit = 73 dBA

Electrical Data Full Load Amp (FLA)	Unit Amperage (Voltage Code)			
	Single Phase		Three Phase	
	115V/1Ø <input type="checkbox"/> (A)	208-230V/1Ø <input type="checkbox"/> (D)	208-230V/3Ø <input type="checkbox"/> (G)	460V/3Ø <input type="checkbox"/> (H)
<input type="checkbox"/> STD236-1U*-OB	5.1	2.5	1.8/1.6	0.8
<input type="checkbox"/> STD240-1U*-OB	5.1	2.5	1.8/1.6	0.8
<input type="checkbox"/> STD242-1U*-OB	5.1	2.5	1.8/1.6	0.8
<input type="checkbox"/> STD248-1U*-OB	5.1	2.5	1.8/1.6	0.8
<input type="checkbox"/> STD260-2U*-OB	10.2	5.0	3.6/3.2	1.6
<input type="checkbox"/> STD272-2U*-OB	10.2	5.0	3.6/3.2	1.6
<input type="checkbox"/> STD284-2U*-OB	10.2	5.0	3.6/3.2	1.6
<input type="checkbox"/> STD296-2U*-OB	10.2	5.0	3.6/3.2	1.6
<input type="checkbox"/> STD2108-3U*-OB	15.3	7.5	5.4/4.8	2.4
<input type="checkbox"/> STD2120-3U*-OB	15.3	7.5	5.4/4.8	2.4
<input type="checkbox"/> STD2144-3U*-OB	15.3	7.5	5.4/4.8	2.4

* – Use corresponding letters in "Voltage Code" column headers to complete the model numbers

Ampacity (MCA) = total FLA x 1.25

Alternate voltage codes with FLA data:

- 277V/1Ø/60Hz (L) – 2.7A per motor
- 220V/1Ø/50Hz (U) – 2.5A per motor
- 380-415V/3Ø/50Hz (W) – 1.1A per motor

Explosion proof motor FLA data (INS-XP-STD2):

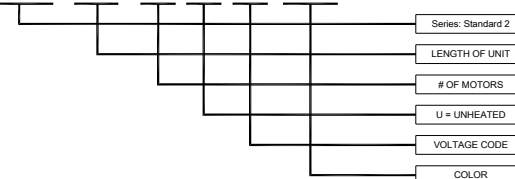
- 115V/1Ø/60Hz (A) – 7.4A per motor
- 208-230V/1Ø/60Hz (D) – 3.7A per motor
- 208-230V/3Ø/60Hz (G) – 1.8/1.6A per motor
- 460V/3Ø/60Hz (H) – 0.8A per motor

Washdown motor FLA data (INS-WD-STD2):

- 115V/1Ø/60Hz (A) – 7.4A per motor
- 208-230V/1Ø/60Hz (D) – 3.9/3.7A per motor
- 208-230V/3Ø/60Hz (G) – 2.0/2.1A per motor
- 460V/3Ø/60Hz (H) – 1.0A per motor

AMCA Certified Projection Velocity		
Model	Distance from Nozzle (in)	Average Core Velocity (fpm)
STD236-1U*	40	1207
	80	856
	120	710
	160	637
	200	588

EXAMPLE STD2 72 - 2 U H - OB



MARS Air Systems, LLC certifies that the Air Curtains shown on this data sheet are licensed to bear the AMCA seal. The ratings shown are based on tests and procedures performed in accordance with AMCA Publication 211 and comply with the requirements of the AMCA Certified Ratings Program.

The AMCA Certified Ratings Seal applies to airflow rate, average outlet velocity, outlet velocity uniformity, velocity projection and power rating at free delivery only.

NOTE: Model STD260-2 is not AMCA-certified.

NOTE: Mars Air Systems, LLC reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.



Item # _____

We put space to work.

Job _____

MetroMax® Q Polymer/Wire Shelving Starter and Add-on Units.

Quick-to-adjust, corrosion resistant shelving constructed of removable polymer open grid shelf mats, wire shelf frames, and corner releases. Shelf frames have an epoxy coating over an electroplated substrate and lift-off plastic shelf mats. Shelves offer a 20 year warranty against corrosion. Rust proof polymer posts offer a lifetime warranty against corrosion. Shelf mats and posts have built-in Microban® antimicrobial product protection. Rigid four-sided shelf frame and welded corners provide complete 360° capture of the wedge and post to ensure stability, strength and structural integrity. Each Starter and Add-on unit has a maximum capacity of 2,000 lbs. (907kg) evenly distributed. Units assemble easily — Shelves mount on four one-piece wedges along grooved, numbered posts. Shelves adjust on 1" (25mm) increments.

- **Starter units:** shelves and polymer posts under one easy to order model number.
- **Add-on units:** include (2) polymer posts, open grid mat shelves, and S-hooks to connect a unit end-to-end under one easy to order model number.
- **Corner (Right Angle) units:** allow easy access to the shelf contents by eliminating a front post. They are configured using a starter unit, an add-on unit and intermediate "S" hook brackets.
- **Forever Strong:** Proven corner connection and four-sided shelf frame with center truss(es) assures stability and strength in stationary, mobile, and high-density track shelving configurations. 800 lbs. (363kg) per shelf for lengths of 24" to 48" (610 to 1219mm) 600 lbs. (272kg) per shelf for lengths of 54" (1372mm) or longer Stationary unit: 2000lbs (907kg) evenly distributed.
- **Life-Long Rust Resistant:** Shelves offer a 20 year warranty against rust and corrosion. Polymer posts are rust-proof.
- **Easy to Clean and Maintain:** Polymer mats can be easily removed and cleaned in a sink or commercial washer / dish machine.
- **Microban® Antimicrobial Product Protection:** is built into the shelf mats and posts to inhibit the growth of bacteria, mold, mildew, and fungus that cause odors and product degradation. Microban product protection keeps the product "cleaner between cleanings".
- **Quick-to-Adjust:** Patented corner release allows shelves to be adjusted without tools. Simply flip each corner release, relocate the wedge connectors on the posts, and reposition the shelf. Quickly adjust shelves to reclaim wasted vertical space.
- **Efficient Use of Space:** Shelves adjust on 1" (25mm) increments along the post to maximize the use of available vertical space.
- **Fast, Easy Assembly:** Shelves are ready to use right out of the box. One-piece wedges securely attach to the posts – Raised beads on the back of each wedge snap into the grooves on the post. Window on wedge aligns with numbers on the post to locate the desired shelf position. Shelf seats into position over the posts and wedges. A unit can be assembled without tools in minutes.
- **Open Grid (vented) Shelf mats:** Sectioned and promote air circulation and light penetration. Built-in ship's edge helps contain supplies.
- **NSF Listed for all environments.**
- **Maximum Versatility:** Complete line of accessories are found on spec sheet 9.25.



Four Shelf Starter Unit



Starter Unit

Add-on Unit



Supports good
HACCP
processes



MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban® Products Company, Huntersville, NC. Microban® product protection does not by itself protect a user from food borne illness. Product must be routinely cleaned.



InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: www.metro.com/contactus

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

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MetroMax® Q Polymer/Wire Shelving Starter and Add-on Units

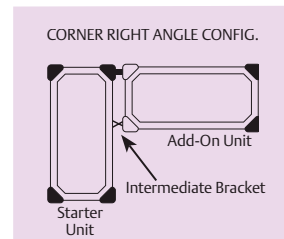
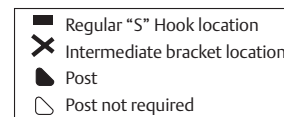




MetroMax® Q Starter & Add-on Units

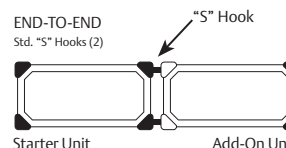
Material Specifications:

- Shelf Mats: Injection-molded polypropylene with exclusive built-in Microban® antimicrobial product protection.
- Shelf frames and epoxy-coated posts: Steel with electroplated substrate and highly durable, abrasion-resistant epoxy finish. The adjustable foot is reinforced nylon.
- Polymer Post: Pultrusions — continuous glass fibers and thermoset resin composite with built-in Microban® antimicrobial product protection.
- Shelf Wedge Connector: Reinforced nylon.
- Temperature range: -20°F (-29°C) to 125°F (52°C) continuous use, with intermittent exposure to 200°F (93°C) for cleaning.
- Visit metro.com/service-support for cleaning guidelines.



Starter Units: consist of four or five open grid shelves and four posts.

Add-on Units: consist of four or five shelves, (2) posts, and standard S-Hook Kits (2 per shelf) to configure end-to-end units.
 Four tier units include (8) standard "S" Hooks. (model number, M9995)
 Five tier units include (10) standard "S" Hooks. (model number, M9995)



Corner (Right Angle) Configurations: select one add-on unit and intermediate "S" Hook brackets.

5-Shelf Unit with 74" polymer posts				
Starter Units			Add-On Units	
Nominal Width/Length (mm)	Approx. Pkd. Wt. (lbs.)	Pkd. Wt. (kg)	Cat. No.	
18x24	457x610	39.8	18.1	5Q317G3
18x30	457x760	48.8	22.1	5Q327G3
18x36	457x914	57.3	26.0	5Q337G3
18x42	457x1060	65.8	29.8	5Q347G3
18x48	457x1219	74.8	33.9	5Q357G3
18x54	457x1372			
18x60	457x1524	92.3	41.9	5Q367G3
18x72	457x1829	108.8	49.4	5Q377G3
21x24	530x610	48.8	22.1	5Q417G3
21x30	530x760	57.3	26.0	5Q427G3
21x36	530x914	65.8	29.8	5Q437G3
21x42	530x1060	72.8	33.0	5Q447G3
21x48	530x1219	81.3	36.9	5Q457G3
21x54	530x1372			
21x60	530x1524	101.3	45.9	5Q467G3
21x72	530x1829	117.3	53.2	5Q477G3
24x24	610x610	57.3	26.0	5Q517G3
24x30	610x760	65.8	29.8	5Q527G3
24x36	610x914	74.3	33.7	5Q537G3
24x42	610x1060	79.3	36.0	5Q547G3
24x48	610x1219	87.8	39.8	5Q557G3
24x54	610x1372			
24x60	610x1524	110.3	50.0	5Q567G3
24x72	610x1829	126.3	57.3	5Q577G3



74" Five Shelf Starter Unit



Starter & Add-on Unit Together

Actual Dimensions:
 Width: Add 3/8" (10mm) to nominal size. Length: Subtract 3/16" (5mm) from nominal size.



"S" Hook
 Cat. No. M9995



Intermediate "S" Hook Kit
 Cat. No. Q9995Z

Creating a Right Angle (Corner) configuration. Use one standard "S" Hook (included with the Add-on unit) and one Intermediate "S" Hook per tier. Intermediate "S" Hook Bracket Cat. No. Q9995Z

Job _____

9.11

MetroMax® Q Polymer / Wire Shelving Starter and Add-on Units



MetroMax® Q Starter & Add-on Units

We put space to work.™

4-Shelf Unit with 74" polymer posts

Starter Units					Add-On Units				
Nominal Width/Length (in./mm)		Approx. Pkd. Wt. (lbs./kg)		Cat. No. Starter Unit	Nominal Width/Length (in./mm)		Approx. Pkd. Wt. (lbs./kg)		Cat. No. Add-On Unit
18x24	457x610	33.6	15.2	MQ-182474G-S-4	18x24	457x610	30.8	14.0	MQ-182474G-A-4
18x30	457x760	40.8	18.5	MQ-183074G-S-4	18x30	457x760	38.0	17.2	MQ-183074G-A-4
18x36	457x914	47.6	21.6	MQ-183674G-S-4	18x36	457x914	44.8	20.3	MQ-183674G-A-4
18x42	457x1060	54.4	24.7	MQ-184274G-S-4	18x42	457x1060	51.6	23.4	MQ-184274G-A-4
18x48	457x1219	61.6	27.9	MQ-184874G-S-4	18x48	457x1219	58.8	26.7	MQ-184874G-A-4
18x54	457x1372	68.8	31.2	MQ-185474G-S-4	18x54	457x1372	66.0	29.9	MQ-185474G-A-4
18x60	457x1524	75.6	34.3	MQ-186074G-S-4	18x60	457x1524	72.8	33.0	MQ-186074G-A-4
18x72	457x1829	88.8	40.3	MQ-187274G-S-4	18x72	457x1829	86.0	39.0	MQ-187274G-A-4
21x24	530x610	40.8	18.5	MQ-212474G-S-4	21x24	530x610	38.0	17.2	MQ-212474G-A-4
21x30	530x760	47.6	21.6	MQ-213074G-S-4	21x30	530x760	44.8	20.3	MQ-213074G-A-4
21x36	530x914	54.4	24.7	MQ-213674G-S-4	21x36	530x914	51.6	23.4	MQ-213674G-A-4
21x42	530x1060	60.0	27.2	MQ-214274G-S-4	21x42	530x1060	57.2	25.9	MQ-214274G-A-4
21x48	530x1219	66.8	30.3	MQ-214874G-S-4	21x48	530x1219	64.0	29.0	MQ-214874G-A-4
21x54	530x1372	73.6	33.4	MQ-215474G-S-4	21x54	530x1372	70.8	32.1	MQ-215474G-A-4
21x60	530x1524	80.4	36.5	MQ-216074G-S-4	21x60	530x1524	78.0	35.4	MQ-216074G-A-4
21x72	530x1829	96.0	43.5	MQ-217274G-S-4	21x72	530x1829	92.8	42.1	MQ-217274G-A-4
24x24	610x610	47.6	21.6	MQ-242474G-S-4	24x24	610x610	44.8	20.3	MQ-242474G-A-4
24x30	610x760	54.4	24.7	MQ-243074G-S-4	24x30	610x760	51.6	23.4	MQ-243074G-A-4
24x36	610x914	61.2	27.8	MQ-243674G-S-4	24x36	610x914	58.4	26.5	MQ-243674G-A-4
24x42	610x1060	68.0	30.9	MQ-244274G-S-4	24x42	610x1060	65.2	29.6	MQ-244274G-A-4
24x48	610x1219	74.8	34.0	MQ-244874G-S-4	24x48	610x1219	72.0	32.7	MQ-244874G-A-4
24x54	610x1372	81.6	37.1	MQ-245474G-S-4	24x54	610x1372	78.8	35.8	MQ-245474G-A-4
24x60	610x1524	88.4	40.2	MQ-246074G-S-4	24x60	610x1524	85.6	38.9	MQ-246074G-A-4
24x72	610x1829	104.0	47.2	MQ-247274G-S-4	24x72	610x1829	101.2	46.3	MQ-247274G-A-4



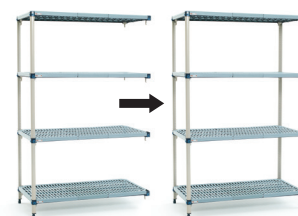
4-Shelf Starter Unit



4-Shelf Add-On Unit



Includes 8 S-Hooks



Add-on mounts to starter unit via S-Hooks.

4-Shelf Unit with 63" polymer posts

Starter Units				Add-On Units					
Nominal Width/Length (in./mm)		Approx. Pkd. Wt. (lbs./kg)		Cat. No. Starter Unit	Nominal Width/Length (in./mm)		Cat. No. Add-On Unit		
18x24	457x610	32.0	14.5	Q316G3	18x24	457x610	30.0	13.6	AQ316G3
18x30	457x760	39.2	17.8	Q326G3	18x30	457x760	37.2	16.9	AQ326G3
18x36	457x914	46.0	20.9	Q336G3	18x36	457x914	44.0	20.0	AQ336G3
18x42	457x1060	52.8	23.9	Q346G3	18x42	457x1060	50.8	23.0	AQ346G3
18x48	457x1219	60.0	27.2	Q356G3	18x48	457x1219	58.0	26.3	AQ356G3
18x54	457x1372				18x54	457x1372			
18x60	457x1524	74.0	33.6	Q366G3	18x60	457x1524	72.0	32.7	AQ366G3
18x72	457x1829	87.2	39.6	Q376G3	18x72	457x1829	85.2	38.6	AQ376G3
21x24	530x610	39.2	17.8	Q416G3	21x24	530x610	37.2	16.9	AQ416G3
21x30	530x760	46.0	20.9	Q426G3	21x30	530x760	44.0	20.0	AQ426G3
21x36	530x914	52.8	23.9	Q436G3	21x36	530x914	50.8	23.0	AQ436G3
21x42	530x1060	58.4	26.5	Q446G3	21x42	530x1060	56.4	25.6	AQ446G3
21x48	530x1219	65.2	29.6	Q456G3	21x48	530x1219	63.2	28.7	AQ456G3
21x54	530x1372				21x54	530x1372			
21x60	530x1524	81.2	36.8	Q466G3	21x60	530x1524	79.2	35.9	AQ466G3
21x72	530x1829	94.0	42.6	Q476G3	21x72	530x1829	92.0	41.7	AQ476G3
24x24	610x610	46.0	20.9	Q516G3	24x24	610x610	44.0	20.0	AQ516G3
24x30	610x760	52.8	23.9	Q526G3	24x30	610x760	50.8	23.0	AQ526G3
24x36	610x914	59.6	27.0	Q536G3	24x36	610x914	57.6	26.1	AQ536G3
24x42	610x1060	66.4	30.1	Q546G3	24x42	610x1060	64.4	29.2	AQ546G3
24x48	610x1219	73.2	33.2	Q556G3	24x48	610x1219	71.2	32.3	AQ556G3
24x54	610x1372				24x54	610x1372			
24x60	610x1524	88.4	40.1	Q566G3	24x60	610x1524	86.4	39.2	AQ566G3
24x72	610x1829	101.2	45.9	Q576G3	24x72	610x1829	99.2	45.0	AQ576G3

Actual Dimensions: Width: Add 3/16" (10mm) to nominal size. Length: Subtract 3/16" (5mm) from nominal size.

an Ali Group Company



The Spirit of Excellence



Manitowoc®

iT0450 Ice Cube Machine

INDIGO® NXT

iT0450 Ice Cube Machine

Models

 IDT0450A IYT0450A IDT0450W IYT0450W


Indigo NXT Series iT0450
Ice Machine on D400 Bin

Designed for operators who know that ice is critical to their business, the Indigo NXT Series ice machine's preventative diagnostics continually monitor itself for reliable ice production. Improvements in cleanability and programmability make your ice machine easy to own and less expensive to operate.

- **New levels of Performance** – Showcasing an average of 9% lower energy consumption, up to 12% increase in ice production and a 19% reduction in condenser water usage and a 5% reduction in potable water usage. . This translates into lower cost of ownership over the life of your machine.
- **easyTouch® Display** - New icon based touch screen takes the guess work out of owning and operating an ice machine.
- **Programmable Ice Production** – Now its super easy to program your ice machine to be off at certain times of the day to save money with fluctuating electrical rates. Also programmable by daily ice production volume and night time programming..
- **Easy to Clean Foodzone** – Hinge front door swing out for easy access. Removable water-trough, distribution tube, curtain, water probe and water pump for fast and efficient cleaning. Selected components are made with AlphaSan® antimicrobial.
- **Intelligent Diagnostics** – Provides 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** – Unique patented technology allows for reliable operation in challenging water conditions and environments
- **DuraTech® Exterior** – Provides superior corrosion resistant above stainless steel. Innovative clear-coat resists fingerprints and dirt making it easier to keep clean.
- Available **LuminIce® II Virus and Bacteria Inhibitor** – Controls viruses, bacteria, and yeast within the food zone to keep the ice machine cleaner longer. A new sanitation icon lets you know the operational status.
- **Active Sense**- insures consistent ice harvest in all environmental conditions. This software works in con junction with the acoustical ice sensing probe improving reliability and performance.

Ice Machine Electric

115/60/1 standard
(208-230/60/1 also available)

Minimum circuit ampacity:

Air-cooled: 115v : 11.9, 208-230v : 5.6
Water-cooled: 115v : 11.2, 208-230v : 5.3

Maximum fuse size:

Air Cooled: 20 amps

Water cooled & 208-230 V: 15 amps

Specifications

BTU Per Hour:
3,800 (average),
and 6,000 (peak)

Refrigerant:

R410A CFS - Free
Lowers global warming
by 48%

Operating Limits:

- Ambient Temperature Range:
40 to 110 F (4.4 to 43.3 C)
Water Temperature Range:
40 to 90 F (4.4 to 32.2 C)
- Potable Water Pressure:
Min. 20 psi (137.9 kPa)
Max. 80 psi (551.1 kPa)
- Condenser Water Pressure:
Min. 20 psi (137.9 kPa)
Max. 276 psi (1902.95 kPa)



Ice Shape



Half Dice
3/8" x 1 1/8" x 7/8"
(.95 x 2.86 x 2.22 cm)



Dice
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)



2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

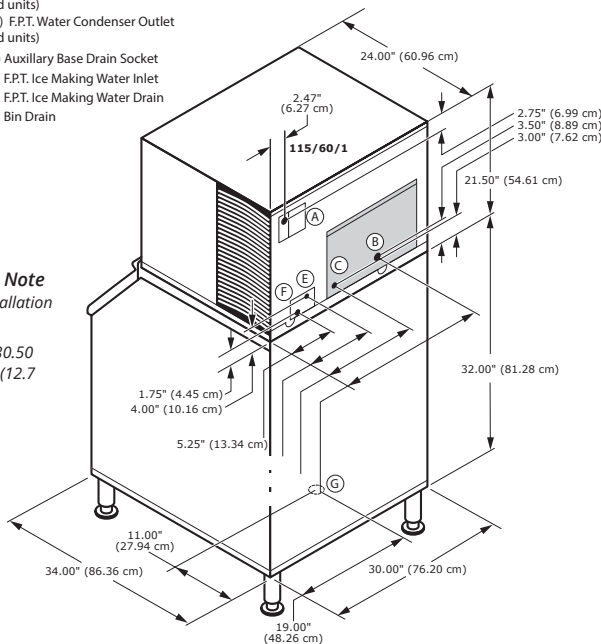
www.manitowocice.com



Indigo[®] NXT™ iT0450 Ice Cube Machine

iT0450 on D-400 Storage Bin

- (A) Electrical Entrance (2) Options
- (B) 3/8" (0.95 cm) F.P.T. Water Condenser Inlet (water-cooled units)
- (C) 1/2" (1.27 cm) F.P.T. Water Condenser Outlet (water-cooled units)
- (D) 1/2" (1.27 cm) Auxillary Base Drain Socket
- (E) 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
- (F) 1/2" (1.27 cm) F.P.T. Ice Making Water Drain
- (G) 3/4" (1.91 cm) Bin Drain



Installation Note
Minimum installation clearance:
Top/side: 8" (30.50 cm)
Back is 5" (12.7 cm)

Space-Saving Design



	iT0450 D-400	iT0450 D-570
Height	59.50" 151.13 cm	71.50" 181.61 cm
Width	30.00" 76.2 cm	30.00" 76.2 cm
Depth	34.00" 86.30 cm	34.00" 86.30 cm
Bin	365 lbs.	532 lbs.
Storage	165.7 kgs.	241.1 kgs.

Height includes adjustable bin legs 6.00" to 8.00", (15.24 to 20.32 cm) set at 6.00" (15.24 cm).
Bin capacity is based on 90% of the volume x 33 lbs/ft³ average density of ice.

Specifications

	Model	Ice Shape	Ice Production 24 Hours		Power Usage kWh/100 lbs. @90°Air/70°F	Potable Water Usage/100 lbs. 45.4 kgs. of Ice
			70°Air/ 50°F Water	90°Air/ 70°F Water		
AIR COOLED	IDT0450A	dice	470 lbs.	358 lbs.	5.63 ★	19 Gal. 71.9 L
			213 kgs	162 kgs		
	IYT0450A	half-dice	490 lbs.	378 lbs.	5.52 ★	19 Gal. 71.9 L
			222 kgs	171 kgs		
WATER COOLED	IDT0450W	dice	430 lbs.	360 lbs.	4.75	19 Gal. 71.9 L
			195 kgs	163 kgs		
	IYT0450W	half-dice	470 lbs.	420 lbs.	4.20	19 Gal. 71.9 L
			213 kgs.	191 kgs		

* Water-cooled Condenser Water Usage / 100 lbs. /45.4 kgs. Of Ice: 140 gal/ 530 L.
*Water-cooled models are excluded from ENERGY STAR qualification.

Order separately: Ice storage bin for all units
★ENERGY STAR[®] 3.0

Accessories

LuminIce[®] II Virus and Bacteria Inhibitor
controls viruses and bacteria in the ice machine.



External Scoop holder
protect the ice scoop with the NSF approved versatile scoop holder.



Arctic Pure[®] Water Filters
reduces sediment and chlorine odors for better tasting ice.



iAuCS[®]
schedules and performs routine ice machine cleaning automatically.



Manitowoc Ice reserves the right to make changes to the design or specifications without prior notice.

2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

www.manitowocice.com
6478B 08/2022



ICE MACHINE WARRANTY

Manitowoc Ice, Inc. (hereinafter referred to as the "COMPANY") warrants for a period of thirty-six months from the installation date (except as limited below) that new ice machines manufactured by the COMPANY shall be free of defects in material or workmanship under normal and proper use and maintenance as specified by the COMPANY and upon proper installation and start-up in accordance with the instruction manual supplied with the ice machine. The COMPANY'S warranty hereunder with respect to the compressor shall apply for an additional twenty-four months, excluding all labor charges, and with respect to the evaporator for an additional twenty-four months, including labor charges.

The obligation of the COMPANY under this warranty is limited to the repair or replacement of parts, components, or assemblies that in the opinion of the COMPANY are defective. This warranty is further limited to the cost of parts, components or assemblies and standard straight time labor charges at the servicing location.

Time and hourly rate schedules, as published from time to time by the COMPANY, apply to all service procedures. Additional expenses including without limitation, travel time, overtime premium, material cost, accessing or removal of the ice machine, or shipping are the responsibility of the owner, along with all maintenance, adjustments, cleaning, and ice purchases. Labor covered under this warranty must be performed by a COMPANY Contracted Service Representative or a refrigeration service agency as qualified and authorized by the COMPANY'S local Distributor. The COMPANY'S liability under this warranty shall in no event be greater than the actual purchase price paid by customer for the ice machine.

The foregoing warranty shall not apply to (1) any part or assembly that has been altered, modified, or changed; (2) any part or assembly that has been subjected to misuse, abuse, neglect, or accidents; (3) any ice machine that has been installed and/or maintained inconsistent with the technical instructions provided by the COMPANY; or (4) any ice machine initially installed more than five years from the serial number production date. This warranty shall not apply if the Ice Machine's refrigeration system is modified with a condenser, heat reclaim device, or parts and assemblies other than those manufactured by the COMPANY, unless the COMPANY approves these modifications for specific locations in writing.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES OR GUARANTEES OF ANY KIND, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

In no event shall the COMPANY be liable for any special, indirect, incidental or consequential damages. Upon the expiration of the warranty period, the COMPANY'S liability under this warranty shall terminate.

The foregoing warranty shall constitute the sole liability of the COMPANY and the exclusive remedy of the customer or user. To secure prompt and continuing warranty service, the warranty registration card or register on line within five (5) days from the installation date.

MANITOWOC ICE, INC.

2110 So. 26th St., P.O. Box 1720, Manitowoc, WI 54221-1720

Telephone: 920-682-0161 • Fax: 920-683-7585

Web Site - www.manitowocice.com

Form 80-0373-3 Rev. 01/02



Ice Storage Bins

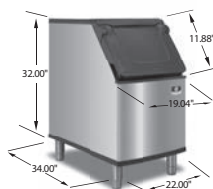
Ice Storage Bins

Model

- D320
 D400
 D420
 D570
 D970

D Bins

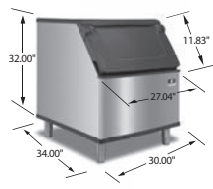
.75" (1.90 cm) Bin drain



D320
264 lbs. (120 kgs)



D570
532 lbs. (241 kgs)



D400
365 lbs. (166 kgs)



D970
882 lbs (400 kgs)



D420
383 lbs. (174 kgs)



Ergonomic NSF approved sanitary ice scoop included

D Bin Features

New Sanitary Scoop Ergonomic NSF approved sanitary ice scoop included with each bin. Built-in knuckle and thumb guard. Unique molded retaining lip allows maximum scooping every time. Per scoop capacity approximately 5.3/ lbs (2.4 kg)

Scoop Holder options New built-in scoop holder, keeps the ice scoop handle above the ice, or purchases the optional NSF approved External Scoop Holder Kit # K00461.

New Door design Clever built in side grips allow you to lift the bin door from anywhere you are standing (left, right or center) even when you have just one hand free.

Foamed Insulated Door

Insulates the ice bin, reduces sweat on the door, helps keep ice lasting longer.

Stay up door Unique cammed bin door self-latch keeps the door in the open position and keeps the employee safe when scooping ice.

Ergonomic Door design Door is angled 53 degrees to allow for easier access to the ice in the bin especially when scooping from the bottom.

Duratech Metal Finish Manitowoc exterior material has better corrosion resistance than stainless steel, is smudge resistant and easy to keep clean.

New Bin liner Polyurethane Artic Blue bin liner accentuates the crisp clear ice from a Manitowoc Ice Machine.

Warranty

Bin & Accessories: 3 Year Parts & Labor.

D Bin Model	D-Bin Capacities				D-Bin Dimensions					
	*Application Capacity		**2018 AHRI Capacity		Height		Width		Depth	
	lbs.	kgs	Cu. ft	Cu. M	in.	cm	in.	cm	in.	cm
D320	264	119.90	8.9	0.25	38	96.5	22	55.9	34	86.4
D420	383	173.79	12.9	0.37	50	127	22	55.9	34	86.4
D400	365	165.70	12.3	0.35	38	96.5	30	76.2	34	86.4
D570	532	241.14	17.9	0.51	50	127	30	76.2	34	86.4
D970	882	400.11	29.7	0.84	50	127	48	121.9	34	86.4

*Application Capacity based on 90% of the total volume x 33 lbs/ ft³ average density of ice. Ice must be managed
 **2018 AHRI certified measurement for bin capacity

Above bin heights include leg height of 6" / 15.24 cm
 All bins include a sanitary plastic scoop and one set of adjustable legs chrome legs (6-7.75in/15.24-20.32cm).
 External Scoop holder order separately Kit # K00461
 Metal Scoop order separately Kit # K00463



Manitowoc Ice reserves the right to make changes to the design or specifications without prior notice.

2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

www.manitowocice.com
6453E
6/22



D Bins

Indigo Ice Machines Series												
Machine			iT420	iT620	iT0300	iT450	iT0500 & iF0500N	iF0600N, iF0600C, iT0750	iF0900N, iT0900, iF0900C	iT1200, iT1200C	iF1400C, iF1800C	iT1500, iT1900
Machine Capacity @90/70 F			375	465	240	378	440	555, 530	710, 714	950, 1000	1200 1470 1600	1360, 1455
Bins	Bin Cap	Width	22"	22"	30"	30"	30"	30"	30"	30"	30"	48"
D320	264	22"	*	*								
D420	383	22"	*	*								
D400	365	30"	K00472	K00472	*	*	*	*	NR	NR	NR	
D570	532	30"	K00472	K00472	*	*	*	*	*	*	NR	
D970	882	48"	NR	NR	NR	K00470	K00470	K00470	K00470	K00470	K00471 + K00470	*

Manitowoc Flaker and Nugget Machines											
Machine			RNP0320	RFP0320	RNP0620	RFP0620	RNF1020	RFF1220C	RNF1100	RFF1300 & RNF2000C	RFF2200C
Machine cap			251	286	451	540	825	958	825	874	1702
Bins	Bin cap	Width	22"	22"	22"	22"	22"	22"	30"	30"	36.7"
D320	264	22"	*	*	NR	NR	NR	NR			
D420	383	22"	*	*	*	*	NR	NR			
D400	365	30"	K00472	K00472	K00472	K00472	NR	NR	NR	NR	
D570	532	30"	NR	K00472	K00472	K00472	NR	NR	*	*	
D970	882	48"	NR	NR	K00473	K00473	K00473 if 2 used.	K00473 if 2 used.	K00470	K00470	K00470

An optional adapter is required when putting a narrower ice machine on a wider bin.
 * No adapter is needed
 NR= Not Recommend. Bin too small or too large for application.
 Putting a wider machine on narrower bin is not an option.
 Machines side by side must be water cooled, remote, or use a top air discharge for self-contained air cooled.
 Application Bin Capacity shown in lbs using the AHRI rating based on 90% of total volume x 33 lbs/ft³ average density of ice.
 Machine capacity shown in lbs/24hrs using the AHRI rating base at 90F ambient, 70F water temperature

Ice Storage Bins

Available Accessories See price book for replacement: scoops, legs, specialty legs and casters

K00146 Convenient Ice Bagger

Includes bagger, D-bin adapter, and 250 bags and ties (Not for D320 or D400) Order K00068 replacement bags



K00461 External Scoop Holder

NSF approved. Can be mounted on the left or right side of bins, horizontally or vertically or on a wall.



K00463 Metal Scoop

Indestructible NFS approved aluminum alloy with sanitary knuckle and thumb guard. Works with K00461 external scoop holder or hangs inside the D-Bin series. Limited life time guarantee.



K00462 Secure Fastening Kit

Securely fast the Indigo NXT ice machine head to the pre-drilled inserts on the back of the D-bin series. Stainless steel flanged feet attach to bin and can be screwed to the floor



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LIMITED WARRANTY FOR ICE STORAGE BIN & DISPENSERS

LIMITED WARRANTY

Manitowoc Ice a division of Manitowoc FSG Operations, LLC, ("Company") warrants that new Ice Storage Bins or Dispensers sold by Company shall be free of defects in material or workmanship under normal and proper use and maintenance as specified by the Company and upon proper installation and start-up in accordance with the instruction manual supplied.

WHAT IS COVERED

- Parts and Labor for a period of three (3) years.
 - Accessory Ice Transport Carts for two (2) years parts and labor.
- The Ice Storage Bin / Dispenser warranty begins on the date of the original installation. This warranty shall not apply to any Ice Storage Bin or Dispenser initially installed more than five (5) years from the serial number production date.

The obligation of the Company under this warranty is limited to the repair or replacement of parts, components, or assemblies that in the sole opinion of the Company are defective. This warranty is further limited to the cost of parts, components or assemblies and standard straight time labor charges at the servicing location.

Time and hourly rate schedules, as published from time to time by the Company, apply to all service procedures. Additional expenses including without limitation, travel time, overtime premium, material cost, accessing or removal of the Ice Storage Bin / Dispenser, or shipping are the responsibility of the purchaser, along with all maintenance, adjustments, cleaning, and ice purchases. Labor covered under this warranty must be performed by an approved Company contracted Service Representative or a refrigeration service agency as qualified and authorized by the Company's local Distributor. The Company's liability under this warranty shall in no event be greater than the actual purchase price paid by purchaser for the Ice Storage Bin or Dispenser.

EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, use of incompatible supplies or lack of specified maintenance shall be excluded.
- Normal maintenance items.
- Failures caused by adverse environmental, water conditions, or improper drainage.
- Improper or unauthorized repair.
- Any Ice Storage Bin / Dispenser that has been installed and/or maintained inconsistent with the instructions provided by the Company.
- Parts subject to damage beyond the control of Company, or to Ice Storage Bin's / Dispenser's which have been subject to accidents, damage in shipment, fire, floods, other hazards or acts of God that are beyond the control of the Company.
- This Limited Warranty shall not apply if the Ice Storage Bin / Dispenser is modified with parts and assemblies other than those manufactured by the Company, unless the Company approves these modifications for specific locations in writing prior to the commencement of such modification.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, Ice Storage Bins or Dispensers sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and Company and agents shall not be liable for any claims for personal injuries or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY, COMPANY DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS

REMEDIES

The liability of Company for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the Ice Storage Bin or Dispenser on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Company's option, the refund of the amount paid for said equipment or services. Any breach by Company with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Complete and return warranty registration card or register on line within five (5) days from the installation date.
- All warranty service must be performed by an approved Manitowoc contracted or authorized Service Representative. To schedule a service appointment contact your local Manitowoc Service Representative or visit us at www.manitowocice.com to find a Service Representative near you.

GOVERNING LAW

This Limited Warranty shall be governed by the laws of the state of Wisconsin, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty

COMPLETE AND RETAIN FOR YOUR RECORD:

Distributor/Dealer _____

Model Number _____

Serial Number _____

Installation Date _____

Manitowoc Ice
2110 South 26th Street
P.O. Box 1720
Manitowoc, WI 54221-1720
Web site: www.manitowocice.com



STAINLESS STEEL
REGALINE SINKS
Two Compartment - Two Drainboards

YES! It's SeaLess!



Item #: _____ Qty #: _____

Model #: _____

Project #: _____



93 & 9 SERIES
Adjustable Side
Cross-Bracing



94 SERIES
Adjustable Side &
Front Cross-Bracing



93 & 9 Series Adjustable
Side Cross-Bracing



94 Series Adjustable
Side & Front Cross-Bracing



Recessed Bowl Surface
Accommodates Poly-Vance
Cutting Boards & Sink Covers

FEATURES:

Tile edge for ease of installation.

One piece **Deep Drawn** sink bowls with integral drainboards with splash.

All sink bowls have a large liberal 3" radius.

"94" Series is supplied with adjustable front and side cross braces featuring leg clamps.

"93" & "9" Series is supplied with adjustable side cross braces featuring leg clamps.

CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

MATERIALS:

Spec-Line (94 Series): 14 gauge type 304 stainless steel
11" High Splash.

Standard (93 Series): 16 gauge type 304 stainless steel
8" High Splash.

Super Saver (9 Series): 18 gauge type 304 stainless steel
8" High Splash.

- LEGS:**
- 1 5/8" diameter tubular stainless steel.
 - Stainless steel gussets.
 - Stainless Steel 1" adjustable bullet feet.

Bowl Size	O.A. Length	DRBD. Size	SPEC-LINE 94 Series		STANDARD 93 Series		SUPER SAVER 9 Series		Cu. Ft.
			Model #	WT.	Model #	WT.	Model #	WT.	
16" x 20"	72"	18"	14 Ga. 304 S/S 14" Water Level	141 lbs.	16 Ga. 304 S/S 12" Water Level	118 lbs.	18 Ga. 304 S/S 12" Water Level	100 lbs.	40
	85"	24"	94-2-36-24RL	156 lbs.	93-2-36-24RL	130 lbs.	9-2-36-24RL	110 lbs.	46
	109"	36"*	94-2-36-36RL	212 lbs.	93-2-36-36RL	169 lbs.	9-2-36-36RL	144 lbs.	58
20" x 20"	81"	18"	94-22-40-18RL	176 lbs.	93-22-40-18RL	147 lbs.	9-22-40-18RL	125 lbs.	44
	93"	24"	94-22-40-24RL	220 lbs.	93-22-40-24RL	184 lbs.	9-22-40-24RL	162 lbs.	50
	117"	36"*	94-22-40-36RL	273 lbs.	93-22-40-36RL	237 lbs.	9-22-40-36RL	215 lbs.	72
24" x 24"	101"	24"	94-42-48-24RL	339 lbs.	93-42-48-24RL	295 lbs.	9-42-48-24RL	259 lbs.	65
	125"	36"*	94-42-48-36RL	391 lbs.	93-42-48-36RL	339 lbs.	9-42-48-36RL	314 lbs.	96
20" x 28"	81"	18"	94-82-40-18RL	251 lbs.	93-82-40-18RL	219 lbs.	9-82-40-18RL	194 lbs.	64
	93"	24"	94-82-40-24RL	294 lbs.	93-82-40-24RL	253 lbs.	9-82-40-24RL	228 lbs.	73
	117"	36"*	94-82-40-36RL	333 lbs.	93-82-40-36RL	287 lbs.	9-82-40-36RL	261 lbs.	96
* Regalines with 36" Drainboards are Supplied with Two Additional Legs (per drainboard) for Support.			14" Water Level 18" Flood Level		12" Water Level 16" Flood Level		12" Water Level 16" Flood Level		

Weights & Cubes Are Approximate



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

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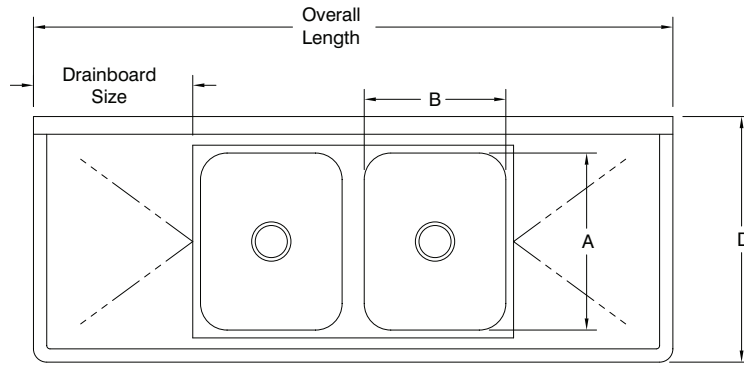
For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933

DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500"
Interior: ± .250"

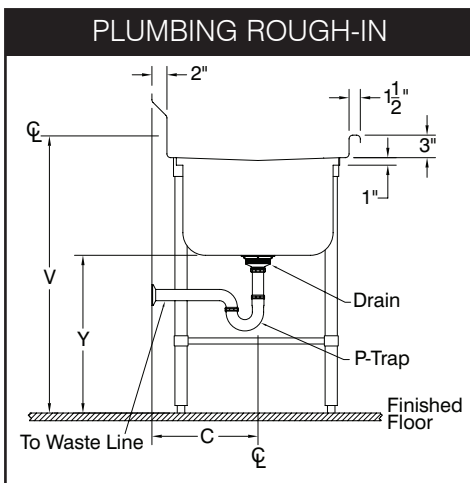
ALL DIMENSIONS ARE TYPICAL



DESCRIPTION

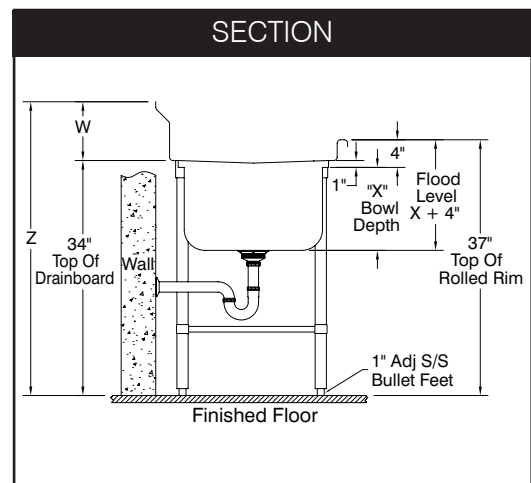
								94 SERIES					9 & 93 SERIES				
BOWL SIZE	Overall Length	DRBD SIZE	Recommended Use	A	B	C	D	V	W	X	Y	Z	V	W	X	Y	Z
16"x20"	72"	18"	DISH SINKS	20"	16"	14 1/8"	28"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	85"	24"															
	109"	*36"															
20"x20"	81"	18"	DISH & POT SINKS	20"	20"	14 1/8"	28"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	93"	24"															
	117"	*36"															
24"x24"	101"	24"	POT SINKS	24"	24"	16 1/8"	32"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	125"	*36"															
20"x28"	81"	18"	PAN SINKS	28"	20"	18 1/8"	36"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	93"	24"															
	117"	*36"															

* Regalines with 36" Drainboards are Supplied with Two Additional Legs (per drainboard) for Support.



MECHANICAL:

- Supply is 1/2" IPS hot & cold.
- Faucet holes on 8" centers.
- Faucets are not included (see accessories).
- Waste drains are 1 1/2" IPS S/S basket type, located in center of sink bowl, and are included.





K-105 14" SWING SPOUT SPLASH MOUNT FAUCET

Conforms To NSF 61/9 Lead Free Requirements



**FAUCET AERATOR CONFORM TO
ASTM.A112.18.1M • 1.0 GPM/3.8 LP
THREAD: 55/64 - 27 FEMALE**



**Click This Link To
View Assembly Sheet**

Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____

FEATURES:

- 14" swing spout.
- 8" O.C. water supply.
- Quarter-turn wedge style handles.
- Colored hot & cold Indexes.
- 1.0 GPM/3.8 LPM Aerator. 60 PSI.

MATERIAL:

- Brass chrome plated body & spout.
- Chrome plated handles.

Options & Accessories

**Replacement Spout
For K-105 Faucet**

14" Swing Spout.

K-11SP



**Wrist Handles For Existing
K-105 Faucet**

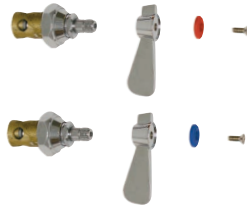
*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

K-416-LU (Set of 2)



**Replacement Cartridges
For K-105 Faucet**

K-07 (Set)



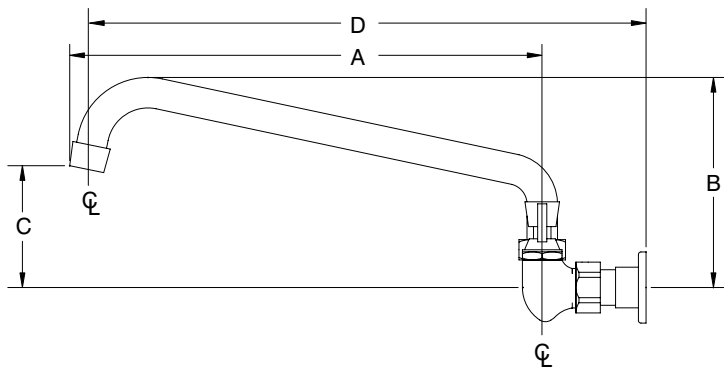
Low Flow Aerator

.5 GPM

K-08



DIMENSIONS and SPECIFICATIONS



A	B	C	D	On Center Dimensions
Length	Height			
14"	5"	3"	16"	8" O.C.

⚠ WARNING:

Faucet(s) on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit www.p65warnings.ca.gov.

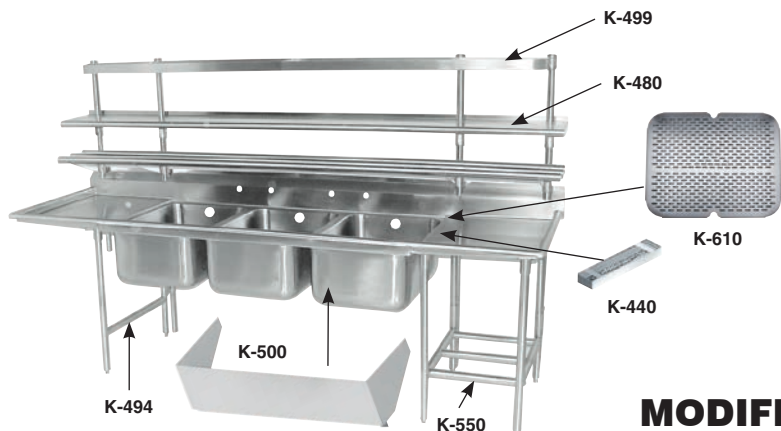


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SINK MODIFICATIONS & ACCESSORIES



K-37
Anti-Siphon
Vacuum
Breaker Holes



K-72
Leg-To-Wall
Brace



K-460A
Disposal
Cone w/
Control
Bracket &
Faucet Holes



K-461A
Install Collar
w/ Control Bracket

MODIFICATIONS

K-4	Support Bracket for Lever Waste Drain Handle
K-23	Sink Legs Welded To Undershelf Or Left-To-Right Cross Rails, Shipped Set Up & Crated. (Top Is Not Welded To Legs)
K-23A	Sink Legs Welded To Leg Gussets Under Sink Top & To Undershelf Or Left-To-Right Cross Rails, Shipped Set Up & Crated
K-24	Shell Crating
K-37	Anti-Siphon Vacuum Breaker Holes
K-57	Welded field Joint (Welded in field by others)
K-76	Paint on Sound Deadening
K-77	Splash Cutout (Pipe Chase)
K-106	Mirror Highlite Edge for Sink
K-440	Waste Trough with 2" deep removable basket
K-447	High Backsplash up to 18"
K-448	High Backsplash up to 13"
K-450	Extra Drainboard
K-451	Drainboard Corner Turn
K-452	Control Bracket 8" x 12"
K-452S	Splash Mounted Control Bracket 8" x 12"
K-453	Control Bracket 14" x 16"
K-453S	Splash Mounted Control Bracket 14" x 16"
K-454	Sidesplash
K-456	Scrap Block Installed
K-460	Installation of Disposal Cone with 8" x 12" Control Bracket, Faucet Holes (Cone supplied by others)
K-460A	Installation of Disposal Cone with 14" x 16" Control Bracket, Faucet Holes (Cone supplied by others)

K-461	Install Collar with 8" x 12" control bracket (Collar by others)
K-461A	Install Collar with 14" x 16" control bracket (Collar by others)
K-470	Modify Bowl Depth
K-472	Faucet Hole Revision
K-473	Working Height Revision
K-476	Punch for Over Flow Holes (Holes Only. N/C when ordering K-15)
K-479	Undershelf Under Drainboard
K-480	Stainless Steel 12" Wide Shelf (min. of 3 ft.)
K-480A	Stainless Steel 15" Wide Shelf (min. of 3 ft.)
K-490	Provision for Pot Washer (For "Wells-PW-106" only)
K-491	Provision for Hatco Heater
K-495	Turn Down Backsplash (Includes 2 Brackets. See K-397 Add'l Sets)
K-498	Tubular Overshelf 12" wide (Min. 3 Ft.)
K-499	Stainless Steel Pot Rack
K-500	Stainless Steel Apron to Cover Sink Bowls
K-500A	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
K-508	Special Sizing Charge (Larger size cut down to smaller size)
K-508A	Special Modification Charge
K-510	Prepare Sink for Undercounter Dishwasher (24" drainboard or larger)
K-520	Poly Board/Stainless Steel Cover Holder
K-550	Stainless Steel Tubular Rack Storage
K-ROD	Weld Support Rods For Poly Sink Cover In Corners Of Sink Bowl

ACCESSORIES

K-30	Faucet Wall Mounting Bracket
K-72	Leg To Wall Brace
K-350	Residential Finish & Packaging
K-397	Wall Brackets for Sink (Brackets Included with K-495)
K-457	Replacement Rubber Scrap Block (See K-456 for install cost)
K-474	16 ga., '304' Series S/S Leg with S/S Foot
K-475	S/S Legs with S/S Foot
K-477	Replacement Leg Clamp For Adjustable Cross-Bracing
K-477C	Replacement Corner Leg Clamp For Adjustable Cross-Bracing
K-478	Stainless Steel Bullet Foot
K-488	Flanged S/S Bullet Foot
K-493	16 ga., '304' Series S/S Welded Leg Assembly with S/S Feet
K-494	S/S Welded Leg Assembly with S/S Feet
K-497	Galv. Welded Leg Assembly with Plastic Feet
K-497A	Galv. Individual Legs with Plastic Feet
K-496	Leg Assembly For Grease Interceptor w/ Adj. Cross-Bracing & S/S Feet (For Grease Interceptors with 15" Ht. or less. Consult factory for larger Grease Interceptors)
K-610	Perforated Stainless Steel Sink Grid (Specify Bowl Size)

SINK COVERS

Choose Model # & Add The Proper Letter In Place Of The Underscore (.).
Example: K-2A or FC-455H

Bowl Size	FOR DEEP DRAWN BOWLS		FOR FABRICATED BOWLS	
	Poly Covers Model K-2_	S/S Covers Model K-455_	Poly Covers Model K-2_	S/S Covers Model FC-455_
10" x 14"	A	A	AF	A
12" x 20"	I	I	IF	I
14" x 14"	H	H	HF	H
14" x 16"	B	B	BF	B
15" x 15"	Not Available	Not Available	MF	M
15" x 24"	Not Available	Not Available	UF	U
16" x 20"	C	C	CF	C
18" x 18"	Not Available	Not Available	JF	J
18" x 24"	D	D	DF	D
20" x 20"	E	E	EF	E
20" x 24"	Not Available	Not Available	PF	P
20" x 28"	G	G	GF	G
20" x 30"	Not Available	Not Available	SF	S
24" x 30"	Not Available	Not Available	TF	T
24" x 24"	F	F	FF	F
24" x 36"	Not Available	Not Available	RF	R
30" x 30"	Not Available	Not Available	VF	V

Custom Covers Available. Consult Factory.



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

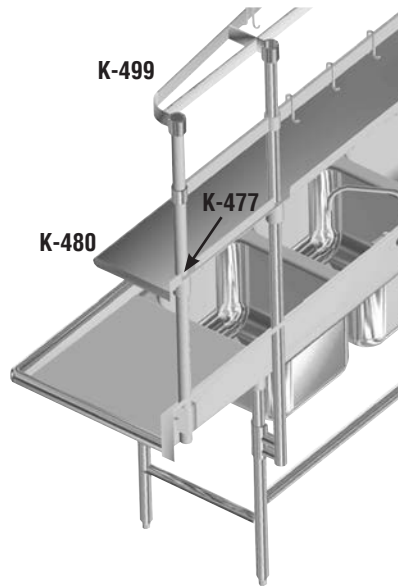
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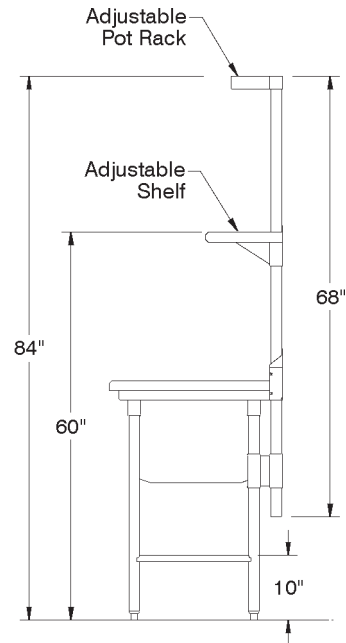


POT RACK & TUBULAR OVERSHELF DETAILS AND SPECIFICATIONS

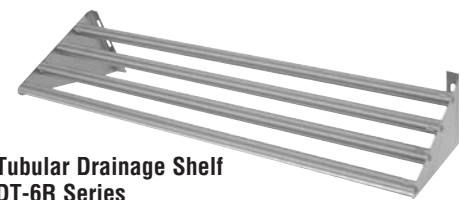
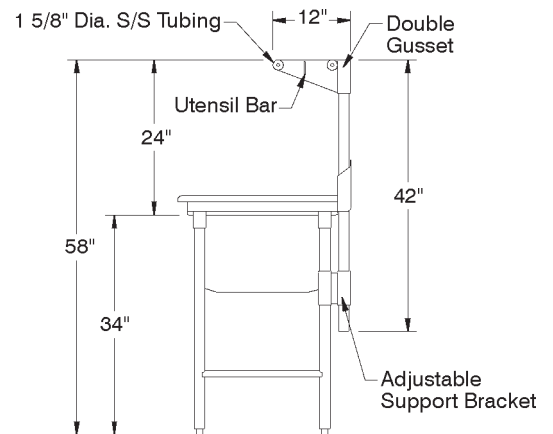
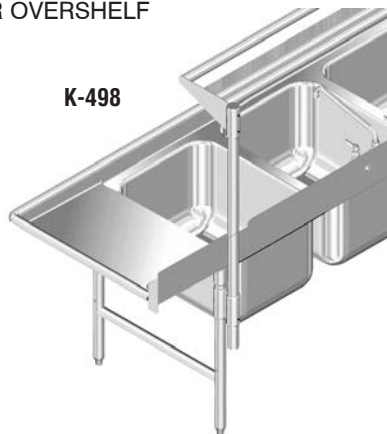
ADJUSTABLE POT RACK & SHELF



Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____



TUBULAR OVERSHELF



Model #	Description	Qty
K-477	Mounting Provision for Sink Mounted Pot Rack or Shelf	
K-480	12" Wide Stainless Steel Shelf	
K-498	Tubular Overshelf (min. 3 ft.)	
K-499	Stainless Steel Pot Rack	
DT-6R-36	3' Tubular Wall Mounted Drainage Shelf	
DT-6R-48	4' Tubular Wall Mounted Drainage Shelf	
DT-6R-60	5' Tubular Wall Mounted Drainage Shelf	
DT-6R-72	6' Tubular Wall Mounted Drainage Shelf	



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STAINLESS STEEL
WORK TABLES
 PREMIUM Series - Flat Top - UNDERSHELF Style



Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____

FEATURES:

Top is furnished with 1-5/8" sanitary rolled rim edges on front & back and square side edges.

To reinforce and maintain a level working surface, 24" wide tables are supplied with TWO hat channels and 30" and 36" wide tables are supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts & bolts. Undershelf is adjustable.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish.

Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.



Rolled Rim Edges on Front & Back and Square Side Edges



Featuring as Standard:
"THE PROVEN"
 ORIGINAL ADVANCE TABCO
Adjustable Undershelf with Die Cast Leg Clamp

MATERIAL:

SS-SERIES: Stainless Steel Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.

SHELF: 18 gauge stainless steel.

LEGS: 1 5/8" diameter tubular stainless steel.
 1" adjustable stainless steel bullet feet.
 Stainless steel gussets.

GLG-SERIES: Galvanized Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.

SHELF: 18 gauge galvanized steel.

LEGS: 1 5/8" diameter tubular galvanized steel.
 1" adjustable plastic bullet feet.
 Galvanized steel gussets.

SS-Series:
Stainless Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	SS-240	SS-300	
24"	SS-242	SS-302	
36"	SS-243	SS-303	SS-363
48"	SS-244	SS-304	SS-364
60"	SS-245	SS-305	SS-365
72"	SS-246	SS-306	SS-366
84"	SS-247	SS-307	SS-367
96"	SS-248	SS-308	SS-368
108"	SS-249	SS-309	SS-369
120"	SS-2410	SS-3010	SS-3610
132"	SS-2411	SS-3011	SS-3611
144"	SS-2412	SS-3012	SS-3612



GLG-Series:
Galvanized Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	GLG-240	GLG-300	
24"	GLG-242	GLG-302	
36"	GLG-243	GLG-303	GLG-363
48"	GLG-244	GLG-304	GLG-364
60"	GLG-245	GLG-305	GLG-365
72"	GLG-246	GLG-306	GLG-366
84"	GLG-247	GLG-307	GLG-367
96"	GLG-248	GLG-308	GLG-368
108"	GLG-249	GLG-309	GLG-369
120"	GLG-2410	GLG-3010	GLG-3610
132"	GLG-2411	GLG-3011	GLG-3611
144"	GLG-2412	GLG-3012	GLG-3612

Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section K)



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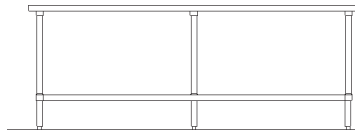
DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

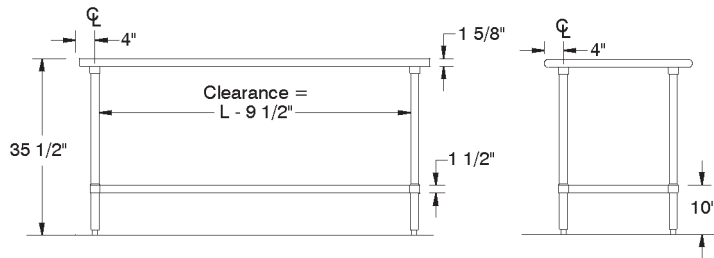
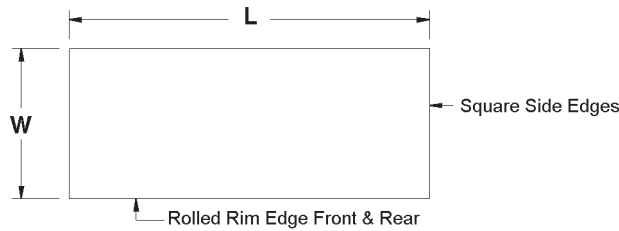
All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

SS & GLG Series Undershelf Style FLAT TOP

Finished size of undershelf = Length minus 5 3/4"
Width minus 5 3/4"



Units 8 ft. and larger are furnished with six (6) legs



SS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	SS-240	60 lbs.	SS-300	67 lbs.		
24"	SS-242	45 lbs.	SS-302	54 lbs.		
36"	SS-243	65 lbs.	SS-303	74 lbs.	SS-363	80 lbs.
48"	SS-244	78 lbs.	SS-304	92 lbs.	SS-364	100 lbs.
60"	SS-245	92 lbs.	SS-305	112 lbs.	SS-365	122 lbs.
72"	SS-246	108 lbs.	SS-306	132 lbs.	SS-366	142 lbs.
84"	SS-247	128 lbs.	SS-307	149 lbs.	SS-367	165 lbs.
96"	SS-248	158 lbs.	SS-308	175 lbs.	SS-368	195 lbs.
108"	SS-249	245 lbs.	SS-309	286 lbs.	SS-369	305 lbs.
120"	SS-2410	295 lbs.	SS-3010	333 lbs.	SS-3610	338 lbs.
132"	SS-2411	320 lbs.	SS-3011	351 lbs.	SS-3611	373 lbs.
144"	SS-2412	345 lbs.	SS-3012	379 lbs.	SS-3612	400 lbs.

GLG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	GLG-240	60 lbs.	GLG-300	67 lbs.		
24"	GLG-242	45 lbs.	GLG-302	54 lbs.		
36"	GLG-243	65 lbs.	GLG-303	74 lbs.	GLG-363	80 lbs.
48"	GLG-244	78 lbs.	GLG-304	92 lbs.	GLG-364	100 lbs.
60"	GLG-245	92 lbs.	GLG-305	112 lbs.	GLG-365	122 lbs.
72"	GLG-246	108 lbs.	GLG-306	132 lbs.	GLG-366	142 lbs.
84"	GLG-247	128 lbs.	GLG-307	149 lbs.	GLG-367	165 lbs.
96"	GLG-248	158 lbs.	GLG-308	175 lbs.	GLG-368	195 lbs.
108"	GLG-249	245 lbs.	GLG-309	286 lbs.	GLG-369	305 lbs.
120"	GLG-2410	295 lbs.	GLG-3010	333 lbs.	GLG-3610	338 lbs.
132"	GLG-2411	320 lbs.	GLG-3011	351 lbs.	GLG-3611	373 lbs.
144"	GLG-2412	345 lbs.	GLG-3012	379 lbs.	GLG-3612	400 lbs.





Welded Sinks Into Table Top Sink Bowls

Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____



Flat Top
w/ K-50
Deck Mount
Faucet Shown



10" Backsplash
w/ K-1
Splash Mount
Faucet Shown

Includes Faucet & K-6 3-1/2" Basket Drain(s)

Flat Top, 1", 1-1/2" & 5 Backsplash Include Deck Mount Faucet

- Single Sink Bowl provided with K-50 Swing Spout Faucet
- Double Sink Bowls provided with K-53 Swing Spout Faucet

10" Backsplash Include Splash Mount Faucet

- Single & Double Sink Bowls provided with K-1 Swing Spout Faucet
- Splash Mount Faucet Available On 5" Backsplash - Add TA-11Z

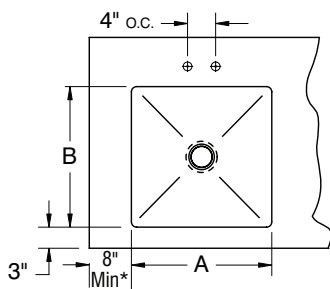
Size A B	Single Bowl	Double Bowl
	Model#	Model#
10" x 14" x 5"	TA-11Q	TA-11Q-2†
10" x 14" x 10"	TA-11F	TA-11F-2†
14" x 16" x 12"	TA-11J	TA-11J-2
16" x 20" x 8"	TA-11A**	TA-11A-2**
16" x 20" x 12"	TA-11B**	TA-11B-2**
16" x 20" x 14"	TA-11V**	TA-11V-2**
16" x 24" x 14"	TA-11K**	TA-11K-2**
18" x 18" x 14"	TA-11N	TA-11N-2
18" x 24" x 14"	TA-11L	TA-11L-2
20" x 20" x 8"	TA-11C*	TA-11C-2*
20" x 20" x 12"	TA-11D*	TA-11D-2*
20" x 20" x 14"	TA-11W*	TA-11W-2*
20" x 24" x 14"	TA-11P*	TA-11P-2*
30" x 20" x 14"	TA-11S*	TA-11S-2*
24" x 24" x 14"	TA-11E*	TA-11E-2*
30" x 24" x 14"	TA-11T*	TA-11T-2*
36" x 24" x 14"	TA-11R*	TA-11R-2*
28" x 20" x 14"	TA-11G*	TA-11G-2*

* Only Installed In Tables 30" Wide or Wider

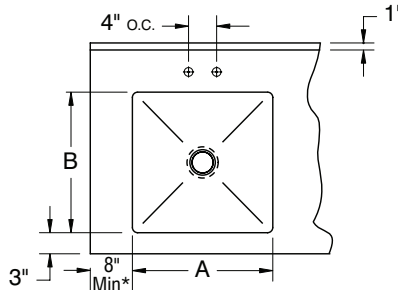
** Bowls Are Turned In 24" Wide Tables

† K-50 Swing Spout Faucet (Double Bowl)

FLAT TOP, 1" or 1-1/2" REAR SPLASH

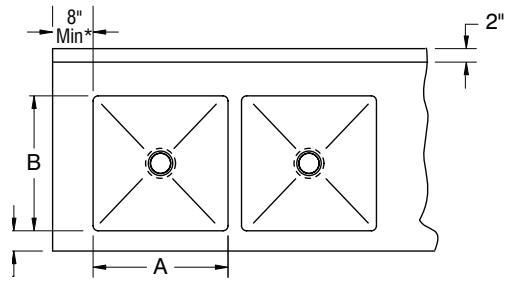


5" REAR SPLASH with 1" RETURN



*4" minimum on enclosed base tables

10" REAR SPLASH with 2" RETURN



WARNING: Equipment that include faucets on this page may contain a chemical known to the State of California to cause cancer, birth defects or other reproductive harm.

Faucets & Accessories

- ___ K-2B Poly-Vance Sink Cutting Board for 14" x 16" Deep Drawn Bowls
- ___ K-2C Poly-Vance Sink Cutting Board for 16" x 20" Deep Drawn Bowls
- ___ K-2D Poly-Vance Sink Cutting Board for 18" x 24" Deep Drawn Bowls
- ___ K-2E Poly-Vance Sink Cutting Board for 20" x 20" Deep Drawn Bowls
- ___ K-2F Poly-Vance Sink Cutting Board for 24" x 24" Deep Drawn Bowls
- ___ K-2J Poly-Vance Sink Cutting Board for 18" x 18" Deep Drawn Bowls
- ___ K-4 Lever Drain Bracket
- ___ K-5 Lever Drain
- ___ K-12 Deck Mounted Soap Dispenser
- ___ K-15 Lever Drain With Overflow
- ___ K-50 8" Deck Mounted 4" O.C. Swing Spout Faucet
- ___ K-50OMIT Omit Swing Spout
- ___ K-52 3 1/2" Spout Deck Mounted 4" O.C. Gooseneck Faucet
- ___ K-52OMIT Omit Swing Spout Gooseneck Faucet
- ___ K-53 12" Deck Mounted 4" O.C. Swing Spout Faucet
- ___ K-54 8-1/4" Water Filler Faucet
- ___ K-54A 12" Water Filler Faucet

- ___ K-55 8 1/2" Spout 4" O.C. Deck Mounted Gooseneck Faucet
- ___ K-60 4" O.C. Splash Mounted Gooseneck Faucet
- ___ K-62 X.H.D. 4" O.C. Deck Mounted Gooseneck Faucet
- ___ K-105 14" Splash Mounted 8" O.C. Faucet
- ___ K-112 Extra Heavy Duty 12" Splash Mounted Faucets
- ___ K-316-LUHA Wrist Handles For Splash Mounted Faucets
- ___ K-350 Residential Finish & Packaging
- ___ K-452 6" x 9" Control Bracket
- ___ K-453 14" x 16" Control Bracket
- ___ K-460 Installation Of Disposal Cone w/ 6" x 9" Control Bracket
- ___ K-461 Installation Of Collar w/ 6" x 9" Control Bracket
- ___ K-470 14" Deep Bowls
- ___ K-472 Faucet Hole Revision
- ___ DTA-100 Prerinse Basket for 20" x 20" Bowls
- ___ DTA-125 Prerinse Basket for 16" x 20" Bowls



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DELUXE SERIES DRAWERS



Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____

- Stainless Steel Front
- Ball Bearing Slides
- Removable Insert

DELUXE DRAWER ACCESSORIES

Padlockable Drawer Lock TA-13
 (Does not include lock. Fits padlocks up to 3/8" Dia. lock shaft)

Keyed Drawer Lock TA-14
 (Does not apply to Budget Drawers)

Drawer Adapter/Non Catalog Tables
 (Specify table width) TA-90

Replacement Drawer Slides
 (SS Series) TA-SL-20

Replacement Drawer Slides
 (For discontinued models FS & FG Series) . . . TA-SL-15

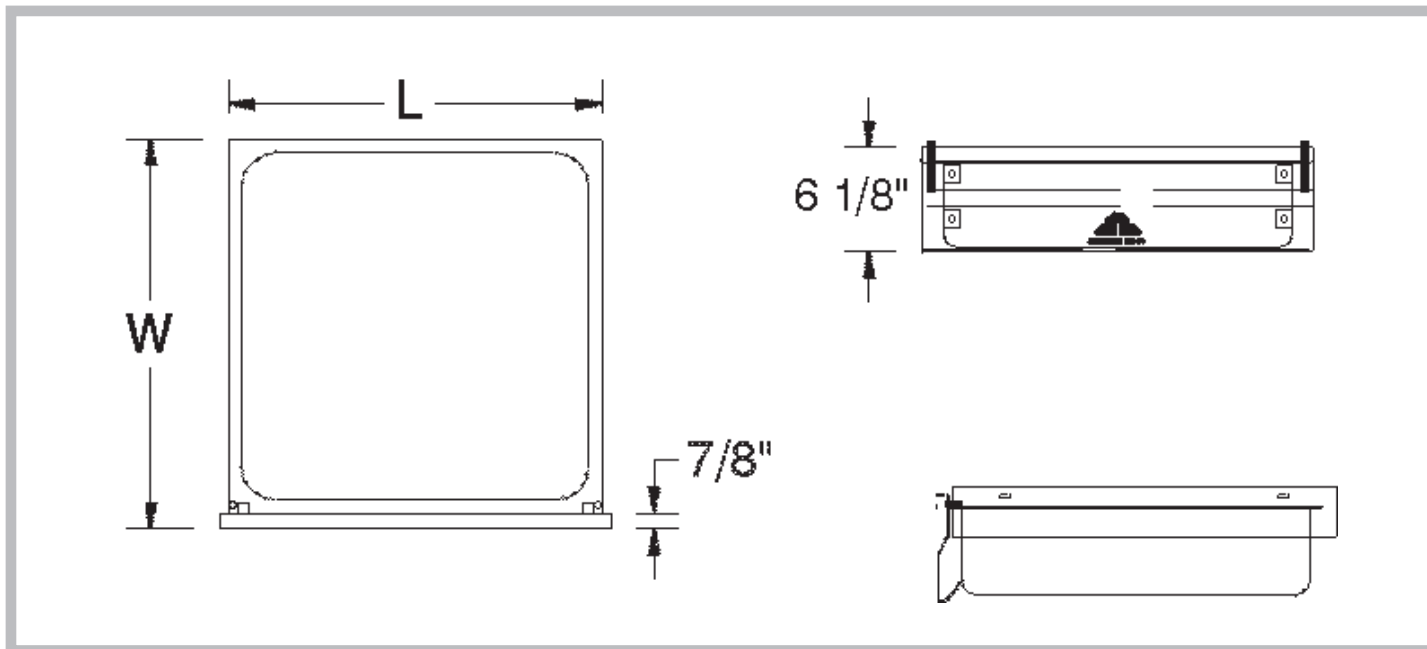
Insert Size L x W x D	All Stainless Steel	All Stainless Steel with Keyed Lock
	Model #	Model #
20" x 15" x 5"	SS-2015	SS-2015-DL
15 x 20" x 5"	SS-1520	SS-1520-DL
20 x 20" x 5"	SS-2020	SS-2020-DL

**NOTE: The Following Drawers will Not fit on 24" Tables:
 SS-1520, SS-2020**

DETAILS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL



**NOTE: The Following Drawers will Not fit on 24" Tables:
 FG-1520, FS-1520, FG-2020, FS-2020**



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TABLE MODIFICATIONS & ACCESSORIES

TOP MODIFICATIONS



TA-56
5" NSF Partition



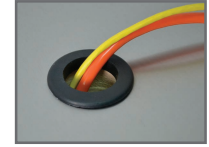
TA-523
Drop-In Urn Trough



CDR-5
Condiment Holder



TA-84
Pass-Thru



TA-108
Grommet For Cords

QTY.

_____	CDR-5	Condiment Holder (Accommodates 5 Bins)
_____	TA-1	Notch Backsplash For Roll Up Door w/ Pass-Thru
_____	TA-3	Stainless Steel Hat Channel & Gusset Upgrade
_____	TA-7	10" Partial Splash
_____	TA-8	Column Notch in Rear Splash (Includes Splash)
_____	TA-10	5" Partial Splash
_____	TA-12	Countertop Edge
_____	TA-22	Square Edge Table
_____	TA-28	Cut-Out For Cold Well. Includes Louvered Doors
_____	TA-29	16 Ga. 304 Rear Splash Capping Strip w/Adhesive Backing
_____	TA-30	1-1/2" Side Splash
_____	TA-30A	1-1/2" Turn Up For Table Tops
_____	TA-31	5" Side Splash
_____	TA-32	10" Side Splash
_____	TA-34	Top Cut-Out
_____	TA-34A	Top Cut-Out for Undermount Well
_____	TA-35	Splash Cut-Out
_____	TA-41	Poly-Vance 5/8" Cutting Board
_____	TA-56	5" NSF Partition
_____	TA-56A	18" NSF Partition
_____	TA-57	Prepare Welded Field Joint (Welded in field by others)
_____	TA-57A	Bolted Field Joint (Bolted in field by others)
_____	TA-57B	Hairline Field Joint
_____	TA-58	Stepdown to 24" Working Height
_____	TA-64	Urn Trough (Factory installation only)
_____	TA-75	Mitered Edge
_____	TA-76	Paint on Sound Deadening
_____	TA-79	Flour Trough (Factory installation only)
_____	TA-82	Scrap Chute (6" dia. opening)
_____	TA-84	Simple Pass-Thru
_____	TA-87	Enclosed Rear Splash
_____	TA-91	Poly Retaining Clips Includes TA-22 (S/S top table)

QTY.

_____	TA-93	Wall Brackets (Includes 2. For 5" & 10 1/2" splash only)
_____	TA-96A	Can Opener Provision for Openers with Bolt-on Base (Customer to provide location)
_____	TA-96B	Can Opener Surface Mount Provision with 4" S/S Tube for Openers w/o Base (Customer to provide location)
_____	TA-96C	Can Opener Spacer Plate Provision for Use on Tables With Countertop Edge & Can Opener Base (Customer to provide location)
_____	TA-100	Bull Nose All Sides of Worktable
_____	TA-101	Rear Tray Lock
_____	TA-106	Mirror HI-LITE Edge
_____	TA-107	Vacuum Breaker Holes on Tables (Includes Backsplash with 2" Return)
_____	TA-108	2" Hole with Grommet for Appliance Cord
_____	TA-112	Hubble Outlet
_____	TA-113	Notch Top for Buyout Unit
_____	TA-130	Cutlery Dispenser Holder (Undercounter Mounted)
_____	TA-135	Plate Shelf (Undercounter Mounted)
_____	TA-366A	Heavy duty Understructure Top
_____	TA-502	Install Advance Tabco Hot Food Unit In Work Table Top (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)
_____	TA-521	Drop-In urn Trough 1'
_____	TA-522	Drop-In urn Trough 2'
_____	TA-523	Drop-In urn Trough 3'
_____	TA-524	Drop-In urn Trough 4'
_____	TA-525	Drop-In urn Trough 5'
_____	TA-526	Drop-In urn Trough 6'
_____	TA-527	Drop-In urn Trough 7'
_____	TA-528	Drop-In urn Trough 8'
_____	TA-529	Drop-In urn Trough 9'
_____	TA-550	Install Customer Supplied Buyout Items (Does not include wiring. Consult factory)
_____	TA-551	Installation of Hot Food Wells. (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)



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TABLE MODIFICATIONS & ACCESSORIES

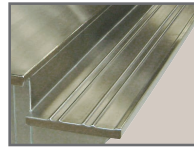
BASE MODIFICATIONS



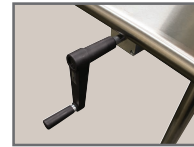
TA-39
Louvered Hinged Doors



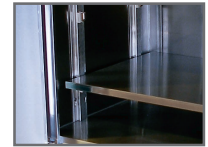
TA-73
Drop-Down Tray Slide



TA-74
Solid Tray Slide



TA-900
ADJ. Height Tables



TA-116
Adj. Mid-Shelf

QTY.

- ___ **TA-4** Removable Access Panel
- ___ **TA-4A** Louvered Panel
- ___ **TA-5** Curb Mounting Provision
- ___ **TA-15** Provision for Built In Drawer Warmer
- ___ **TA-23** Welded Set-Up Table/Crating
- ___ **TA-24** Shell Crating
- ___ **TA-27** Control Panel (Must add TA-34A or TA-34B)
- ___ **TA-36A** Sliding/Hinge Stainless Steel Doors
- ___ **TA-36B** 1/2 Height Stainless Steel Hinge Doors
- ___ **TA-36C** Hinged door with Trash Flap
- ___ **TA-37** Stainless Enclosed Base
- ___ **TA-39** 24" Louvered Hinged Doors
- ___ **TA-40** Remove Undershef in Cabinet Base For Slide in Buyout
- ___ **TA-42** Interior Partition (2.5"x30")
- ___ **TA-43** Filler Panel (3"x30" with Flanged Feet)
- ___ **TA-44** K.D. Aluminum Pan Rack Slides (6 slides. Table min. lgth. 30")
- ___ **TA-45** K.D. Aluminum Glass Rack Slides (3 slides. Table min. lgth. 3 feet)
- ___ **TA-46** Door Locks

QTY.

- ___ **TA-48** 12"x12" Cut-Out in Back Panel/Undershef for Plumbing
- ___ **TA-54** Removable Kick Plate
- ___ **TA-55** Remove Back Panel (on Enclosed Base)
- ___ **TA-63** Removable Shelving (In addition to standard shelf & table width)
- ___ **TA-70** S/S Tubular Tray Divider (12" sections)
- ___ **TA-73** Tubular Tray Slide w/Dropdown (Stationary Tray Slide Available. Factory installation only)
- ___ **TA-74** Solid Tray Slide
- ___ **TA-92** 12" Apron (in front of sink)
- ___ **TA-92A** 17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
- ___ **TA-116** Adjustable Enclosed Base Cabinet Mid Shelf- Add to Price of Enclosed Base Table with Fixed Mid Shelf (M). Shelves Over 36" In Length Require Multiple Sections With Center Partition. For Partial Shelves Add To Price Of Shelf.
- ___ **TA-130** Cutlery Dispenser Holder (Undercounter Mounted)
- ___ **TA-135** Plate Shelf (Undercounter Mounted)
- ___ **TA-205** Connect Cafeteria Items (Per Joint Between 2 Tables. Requires Casters)
- ___ **TA-900** Upgrade Table To be Height Adjustable In Field (Up to 6" Only. Unit Ships Set Up)

ELECTRICAL & DATA PORT OUTLETS



TA-62
Duplex Outlet



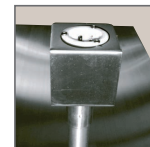
TA-62A
GFI Duplex Outlet



TA-62D
GFI Doghouse Outlet



TA-62F
Empty Junction Box



TA-112
Hubble Outlet

QTY.

- ___ **TA-62** Standard Duplex Electrical Outlet & Cover Plate (Under Flat Top). NEMA 5-15R
- ___ **TA-62A** GFI Duplex Outlet & Cover Plate in a VKS Splash. NEMA 5-20R
- ___ **TA-62C** GFI Duplex Outlet & Cover Plate Below Shelf Top. NEMA 5-20R
- ___ **TA-62D** GFI Duplex Outlet & Cover Plate in a Doghouse. NEMA 5-20R

QTY.

- ___ **TA-62E** Upgrade Outlet to a NEMA 6-20R or Equiv.
- ___ **TA-62F** Junction Box (empty) Below Table Top. Includes 1 Gang Size, Stainless Steel Face Plate
- ___ **TA-112** Hubble Outlet
- ___ **TA-622** CAT-5 Data Port Outlet. Cable Not Included



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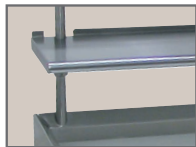
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TABLE MODIFICATIONS & ACCESSORIES

OVERSHELF & POT RACK MODIFICATIONS



TA-9A
1" Turn Up



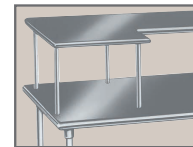
TA-22A
Square Edge



TA-71
Heat Lamp Mounting Provision



TA-100A
Bull Nose



TA-102
24" x 24" Extension

QTY.

- ___ **TA-9A** Partial 1" Turn-Up for all Table Mt. Shelves
- ___ **TA-22A** Square Edge on Oversheff
- ___ **TA-26-10** Welded Wall Shelf Brackets for 10" Wide Shelf
- ___ **TA-26-12** Welded Wall Shelf Brackets for 12" Wide Shelf
- ___ **TA-26-15** Welded Wall Shelf Brackets for 15" Wide Shelf
- ___ **TA-26-18** Welded Wall Shelf Brackets for 18" Wide Shelf
- ___ **TA-47** Shelf Mounting Bracket for Existing Table
- ___ **TA-49** Wall Shelf 2" Offset
- ___ **TA-60** Special Sizing Charge for Shelves (Must Order Larger Unit to be Cut Down to Smaller Size)
- ___ **TA-71** Heat Lamp Mounting Provision
- ___ **TA-71A** Heat Lamp Remote Control Bracket
- ___ **TA-78** Additional Lin. Ft. Past 12' For Table Mt. Shelf (For ODS, OTS, TS, DS & WS Shelving only)
- ___ **TA-77** Check Minder Shelf Provision (Factory install only)
- ___ **TA-83** Spice Bins

QTY.

- ___ **TA-84A** Knife Rack for Rolled Rim Tables
- ___ **TA-84B** Knife Rack for Poly Top Tables
- ___ **TA-84C** Knife Rack for Square Edge Tables
- ___ **TA-86** Stainless Steel Pot Hooks
- ___ **TA-89** Double Sided Plated Pot Hooks (Package of 4)
- ___ **TA-89A** Single Sided Plated Pot Hooks (Package of 4)
- ___ **TA-98** Stainless Steel Flat Bar in lieu of Chain
- ___ **TA-99** 16 Ga. S/S 304 Upgrade for Wall & Over Shelves
- ___ **TA-100A** Bull Nose All Sides of Shelf
- ___ **TA-100R** Bull Nose Three Sides of Shelf w/ Rear Turn Up
- ___ **TA-102** 24" x 24" Extension for Microwave or Computer Shelf (Add to OTS and ODS Shelves. See page 65)
- ___ **TA-103** 24" Wide PT Shelf (36" Min Length. Mid mount only. PT Series Shelf, See Pg. 73. Add to 18" Wide Shelf)
- ___ **TA-104** Additional Length Over 12' (Add to 18" Shelf. (PA & CU Shelving Only. Max. Length is 14' as Single Piece)

UNDERSHELF MODIFICATIONS

QTY.

- ___ **TA-9** 1-1/2" Turn-Up for Undershelves
- ___ **TA-17** Upgrade Undersheff to a Marine Edge (Must add TA-23)
- ___ **TA-48** 12"x12" Cut-Out in Back Panel or Undersheff for Plumbing

QTY.

- ___ **TA-94** Upgrade 16 Ga. 304 S/S Undersheff
- ___ **TA-94A** Upgrade 14 Ga. 304 S/S Undersheff
- ___ **TA-366** Reinforced Understructure For Undershelves

SIZE MODIFICATIONS

QTY.

- ___ **TA-33** Special Working Height
- ___ **TA-59** 36" Wide Equipment Stand
- ___ **TA-6** Extra Length for Standard Tables Over 12' (Tables Over 14' Require Field Joint TA-57)
- ___ **TA-61** Special Sizing Charge (Larger Unit Cut Down to Smaller Size)
- ___ **TA-61A** Special Modification Charge

QTY.

- ___ **TA-65** Enclosed Base Units Over 12' (Open Base Table)
- ___ **TA-66** Enclosed Base Units Over 12' (Sliding Door Units)
- ___ **TA-67** Enclosed Base Units Over 12' (Hinged Door Units)
- ___ **TA-105** Modify Enclosed Base Table w/ Drawers to 24" Width
- ___ **TA-110** Modify Enclosed Base Table w/ Drawers to 36" Width



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.

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Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933



TABLE MODIFICATIONS & ACCESSORIES

LEG MODIFICATIONS

QTY.			QTY.		
_____	TA-16	1 Galvanized Leg with Plastic Bullet Foot (34 1/2" Total Length)	_____	TA-20-6	6 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)
_____	TA-16-4	4 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	TA-20L	Replacement Bolt-on Leg For Enclosed Base Table
_____	TA-16-6	6 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	TA-21	Stainless Steel Bullet Foot
_____	TA-19	Stainless Steel Flanged Bullet Foot For Work Table	_____	TA-68	Relocate Rear Cross Rail To Center (for Open Base Tables Only)
_____	TA-19L	S/S Bolt-on Leg w/ Flanged Foot For Enclosed Base Table	_____	TA-72	Leg to Wall Brace (Set per table)
_____	TA-20	1 Stainless Steel Leg with S/S Bullet Foot (34 1/2" Total Length)	_____	TA-95	Upgrade 16 Ga. 304 S/S Legs Only
_____	TA-20-4	4 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)			

WORK TABLE CASTERS



Standard Casters

Maintains the Standard 35-1/2" Working Height

200 lbs. Load Capacity Per Caster

When Used w/ Stainless Steel Legs

TA-25S-4 Set of 4 (Two with Brakes)

TA-25S-6 Set of 6 (Two with Brakes)

When Used w/ Galvanized Legs

TA-25G-4 Set of 4 (Two with Brakes)

TA-25G-6 Set of 6 (Two with Brakes)

Replacement Casters

For Work Tables

TA-25 Set of 4 (Two with Brakes)

TA-25A Set of 6 (Two with Brakes)

200 lbs. Load Capacity Per Caster



Optional Standard Caster Upgrades:

- TA-25B Set For brakes on all wheels (Standard Casters) - Add price to the following models: TA-25, TA-25A, TA-25S-4, TA-25S-6, TA-25G-4, TA-25G-6
- TA-25C Per Caster Upgrade Standard Caster with Heavy Duty Urethane Wheels (Per Caster)

EQUIPMENT STAND CASTERS



Standard Casters

5" Urethane Wheels.

Maintains the Standard 24" Working Height

200 lbs. Load Capacity Per Caster

w/ Stainless Steel Legs

TA-25ES Set of 4 (Two with Brakes)

w/ Galvanized Legs

TA-25EG Set of 4 (Two with Brakes)

HEAVY DUTY Casters

5" Urethane Wheels

400 lbs. Load Capacity Per Caster

TA-255 Super Heavy Duty Set of 4 (Two with Brakes)

TA-256 Super Heavy Duty Set of 6 (Two with Brakes)



Enclosed Base Table Casters

Easy Bolt-On Style



TA-255P Set of 4 (Two with Brakes)

TA-255AP Set of 6 (Two with Brakes)

300 lbs. Load Capacity Per Caster

For brakes on all wheels (Enclosed Base Casters) - Add price to models: TA-255P or TA-255AP

TA-255PB

Optional Equipment Stand Caster Upgrade:

TA-255B For brakes on all wheels (Equipment Casters) - Add price to any of the following models: TA-255, TA-256, TA-25ES, TA-25EG

Contact Our SMART FABRICATION™ Department for more information at 800-645-3166 or email in your specifications to smartfab@advancetabco.com



ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

© ADVANCE TABCO, AUGUST 2018

REF-K 200 Heartland Boulevard, Edgewood, NY 11717-8380

Avanti Legacy Parkview Central Kitchen

Wild Horse Commercial Kitchen Equipment &

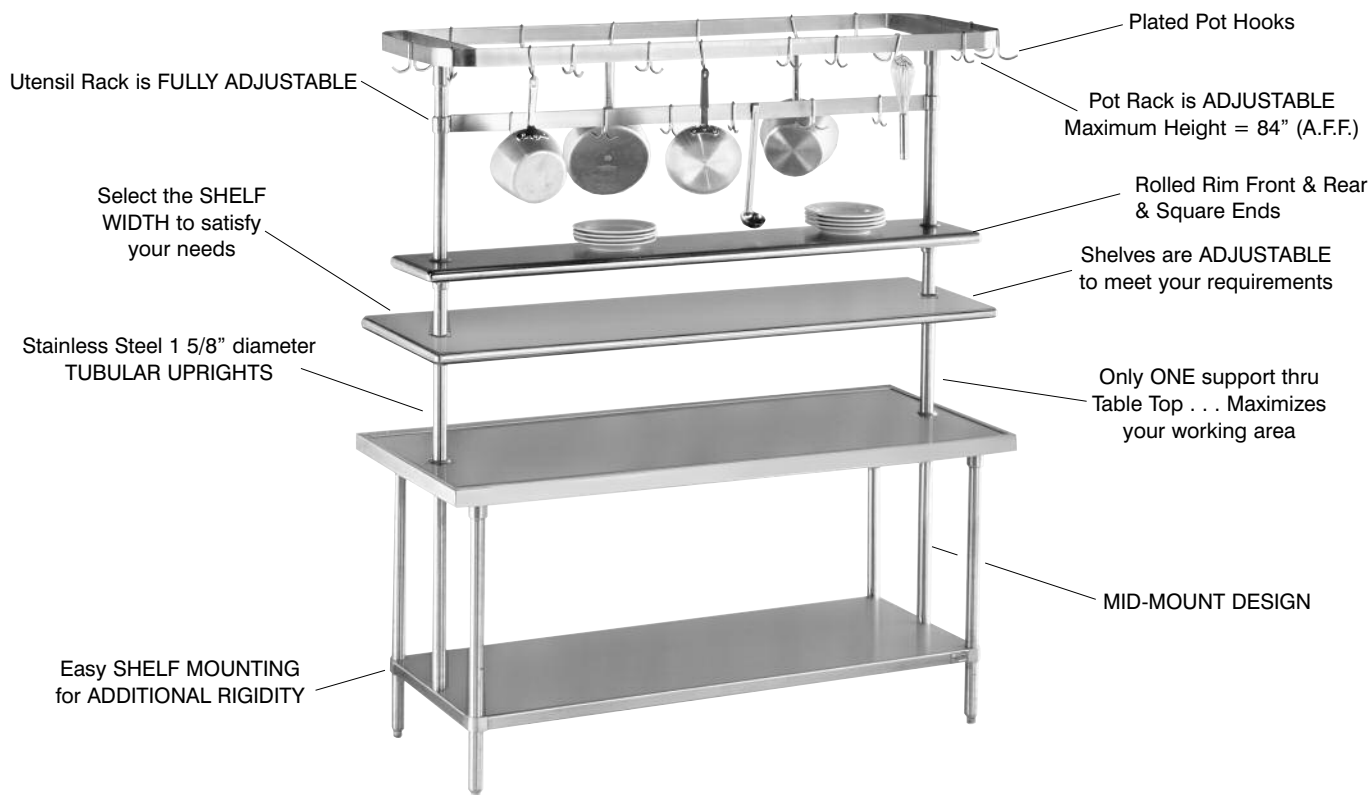
Page: 31



**MIX & MATCH
ADJUSTABLE COMPONENTS**
Stainless Steel
SHELVING - POT RACK - UTENSIL RACK

Convert Your Table into a Effective Work Station!
Maximize Your Work Area!

Our TABLE with POT RACK, SHELVING & UTENSIL RACK



YES!!! it's ADJUSTABLE

Mix & Match your choice. We offer 3 basic components: SHELF - POT RACK - UTENSIL RACK.
The Adjustable Solution components are adjustable. You set the height to meet your demanding requirements.
Focus on Function available in 4 shelf widths, 2 pot rack styles, 10 lengths, and 1 utensil rack series.



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.
 Email Orders To: customer@advancetabco.com. For Smart Fabrication™ Quotes, Email To: smartfab@advancetabco.com or Fax To: 631-586-2933

NEW YORK
 Fax: (631) 242-6900

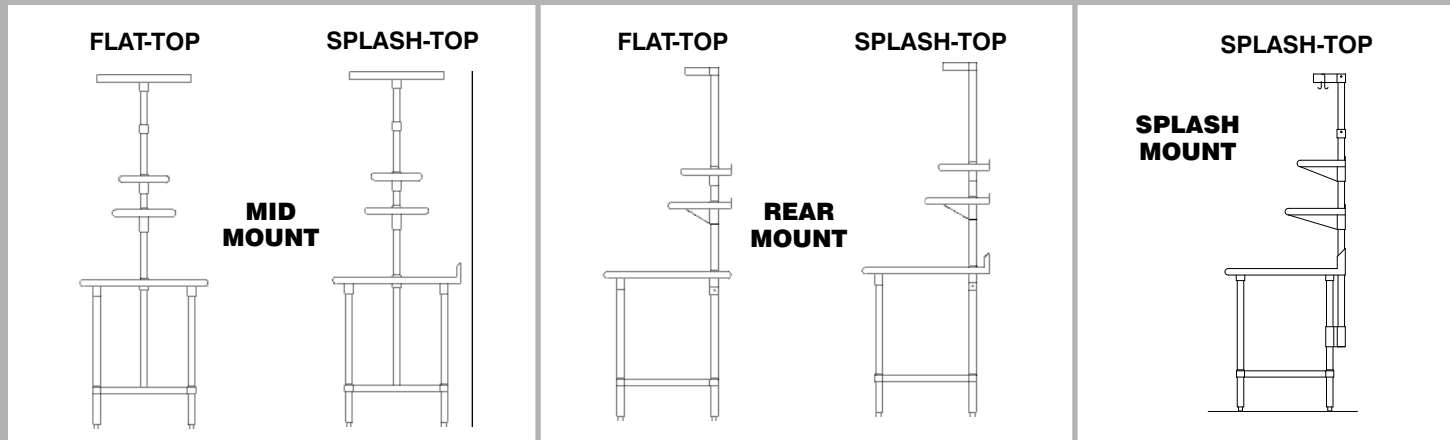
GEORGIA
 Fax: (770) 775-5625

TEXAS
 Fax: (972) 932-4795

NEVADA
 Fax: (775) 972-1578

DESIGNED & CONSTRUCTED so as to be a Self-Contained Unit

Possible **ADJUSTABLE** Solutions for ALL Standard ADVANCE TABCO Tables



Also Adaptable to ALL ADVANCE TABCO Open - Base (less undershelf) Units.

SHELF SPECIFICATIONS:

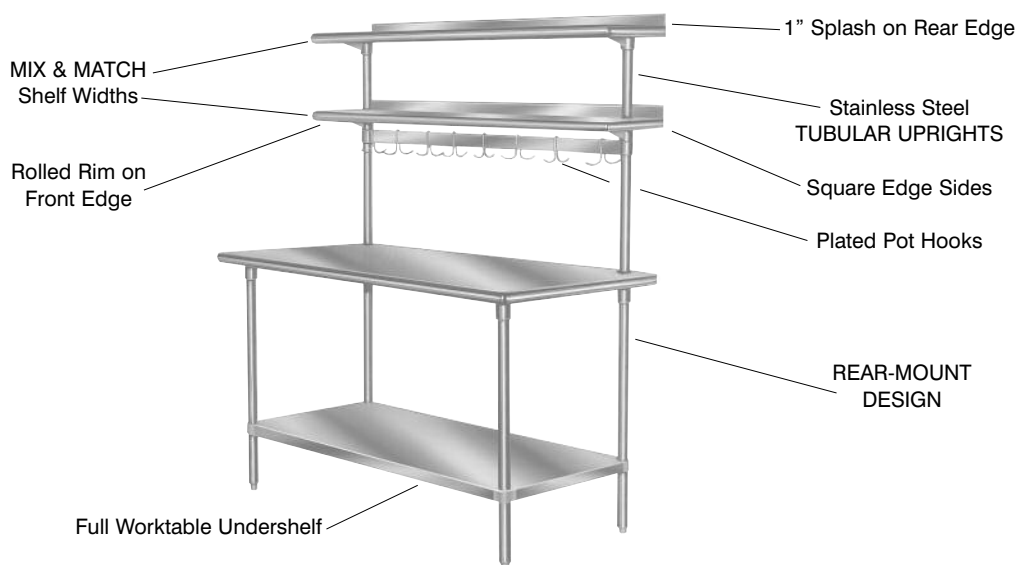
REAR MOUNT & SPLASH MOUNT DESIGN:
Shelves feature a 1 1/2" splash on rear edge. Front edge has a rolled rim and square sides.

MID MOUNT DESIGN:
Shelves feature a rolled rim on front and rear & square sides.

TUBULAR UPRIGHT DIMENSIONS	
furnished with units requiring pot racks, shelves and utensil rack. (Dim. A.F.F.)	84"
furnished with units requiring ONLY shelving. (Dim. A.F.F.)	60"
furnished with units requiring field retrofit to include pot rack. Model TA-225 (ext. assembly)	24"
A.F.F. = Above Finished Floor.	

SINGLE POST DESIGN MAXIMIZES YOUR WORK AREA!

TABLE with OVERHEAD SHELVES



ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

MODELS - DIMENSIONS - WEIGHTS

Choose a *SHELF* or *SHELVES - POT RACK - UTENSIL RACK* and one of the following *Mounting Provisions*:

TA-229 = REAR MOUNT

TA-228 = MID MOUNT

TA-227 = SPLASH MOUNT

NOTE: Adjustable utensil rack is always supplied when ordering POT RACK.

TA-225 = EXTENSION TUBE ASSEMBLY

FACTORY INSTALLATION REQUIRED OF MOUNTING ASSEMBLY.

SHELVING MODELS

WIDTH	Length	MID MT.	REAR MT.	SPLASH MT.	Est. Wt.
10"	36"	PT-10-36	PT-10R-36	PT-10S-36	12 lbs.
	48"	PT-10-48	PT-10R-48	PT-10S-48	14 lbs.
	60"	PT-10-60	PT-10R-60	PT-10S-60	17 lbs.
	72"	PT-10-72	PT-10R-72	PT-10S-72	19 lbs.
	84"	PT-10-84	PT-10R-84	PT-10S-84	22 lbs.
	96"	PT-10-96	PT-10R-96	PT-10S-96	26 lbs.
	108"	PT-10-108	PT-10R-108	PT-10S-108	28 lbs.
	120"	PT-10-120	PT-10R-120	PT-10S-120	31 lbs.
12"	132"	PT-10-132	PT-10R-132	PT-10S-132	35 lbs.
	144"	PT-10-144	PT-10R-144	PT-10S-144	38 lbs.
	36"	PT-12-36	PT-12R-36	PT-12S-36	13 lbs.
	48"	PT-12-48	PT-12R-48	PT-12S-48	15 lbs.
	60"	PT-12-60	PT-12R-60	PT-12S-60	18 lbs.
	72"	PT-12-72	PT-12R-72	PT-12S-72	20 lbs.
	84"	PT-12-84	PT-12R-84	PT-12S-84	23 lbs.
	96"	PT-12-96	PT-12R-96	PT-12S-96	27 lbs.
15"	108"	PT-12-108	PT-12R-108	PT-12S-108	29 lbs.
	120"	PT-12-120	PT-12R-120	PT-12S-120	32 lbs.
	132"	PT-12-132	PT-12R-132	PT-12S-132	36 lbs.
	144"	PT-12-144	PT-12R-144	PT-12S-144	39 lbs.
	36"	PT-15-36	PT-15R-36	PT-15S-36	15 lbs.
	48"	PT-15-48	PT-15R-48	PT-15S-48	17 lbs.
	60"	PT-15-60	PT-15R-60	PT-15S-60	20 lbs.
	72"	PT-15-72	PT-15R-72	PT-15S-72	22 lbs.
18"	84"	PT-15-84	PT-15R-84	PT-15S-84	25 lbs.
	96"	PT-15-96	PT-15R-96	PT-15S-96	29 lbs.
	108"	PT-15-108	PT-15R-108	PT-15S-108	31 lbs.
	120"	PT-15-120	PT-15R-120	PT-15S-120	34 lbs.
	132"	PT-15-132	PT-15R-132	PT-15S-132	38 lbs.
	144"	PT-15-144	PT-15R-144	PT-15S-144	41 lbs.
	36"	PT-18-36	PT-18R-36	PT-18S-36	17 lbs.
	48"	PT-18-48	PT-18R-48	PT-18S-48	19 lbs.
60"	PT-18-60	PT-18R-60	PT-18S-60	22 lbs.	
72"	PT-18-72	PT-18R-72	PT-18S-72	24 lbs.	
84"	PT-18-84	PT-18R-84	PT-18S-84	27 lbs.	
96"	PT-18-96	PT-18R-96	PT-18S-96	31 lbs.	
108"	PT-18-108	PT-18R-108	PT-18S-108	33 lbs.	
120"	PT-18-120	PT-18R-120	PT-18S-120	36 lbs.	
132"	PT-18-132	PT-18R-132	PT-18S-132	40 lbs.	
144"	PT-18-144	PT-18R-144	PT-18S-144	43 lbs.	

POT RACKS

(Includes Adjustable Utensil Rack & Pot Hooks)

SIZE	MID Mount	REAR Mount	SPLASH Mount	# of Hooks	Est. Wt.
36"	SCT-36	SWT-36	SWTB-36	12	30 lbs.
48"	SCT-48	SWT-48	SWTB-48	12	34 lbs.
60"	SCT-60	SWT-60	SWTB-60	18	37 lbs.
72"	SCT-72	SWT-72	SWTB-72	18	46 lbs.
84"	SCT-84	SWT-84	SWTB-84	18	50 lbs.
96"	SCT-96	SWT-96	SWTB-96	18	55 lbs.
108"	SCT-108	SWT-108	SWTB-108	18	60 lbs.
120"	SCT-120	SWT-120	SWTB-120	18	65 lbs.
132"	SCT-132	SWT-132	SWTB-132	18	68 lbs.
144"	SCT-144	SWT-144	SWTB-144	18	72 lbs.

NOTE: "SWT" and "AUR" models align with rear table legs and are 6" less than the nominal foot length.

UTENSIL RACKS

(Includes Pot Hooks)

SIZE	MODEL #	# of Hooks	Est. Wt.
36"	AUR-36	6	10 lbs.
48"	AUR-48	6	12 lbs.
60"	AUR-60	9	14 lbs.
72"	AUR-72	9	16 lbs.
84"	AUR-84	9	18 lbs.
96"	AUR-96	9	20 lbs.
108"	AUR-108	9	22 lbs.
120"	AUR-120	9	24 lbs.
132"	AUR-132	9	26 lbs.
144"	AUR-144	9	28 lbs.



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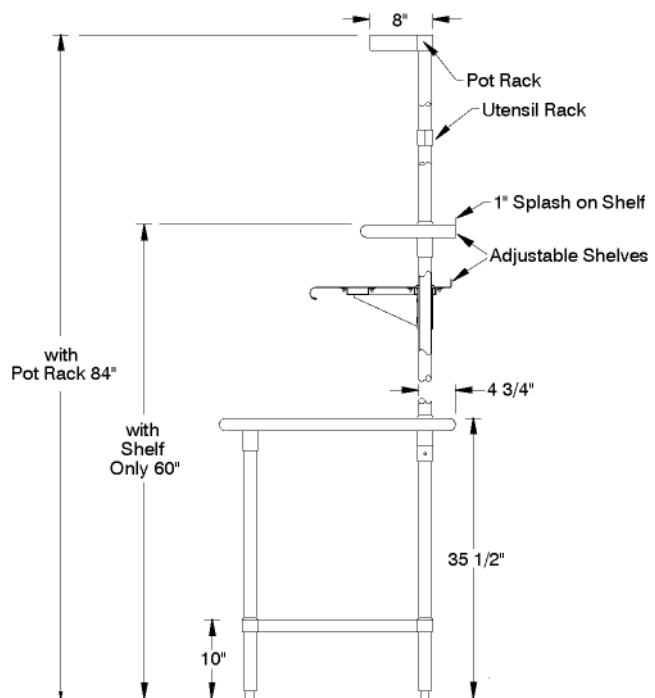
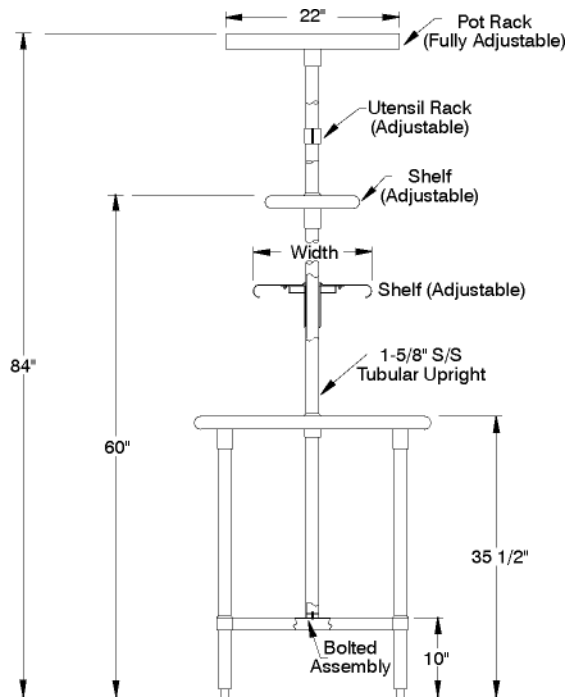
SPECIFICATIONS

TABLE with SHELVES, POT RACK & UTENSIL RACK

MID-MOUNT INSTALLATION

REAR-MOUNT INSTALLATION

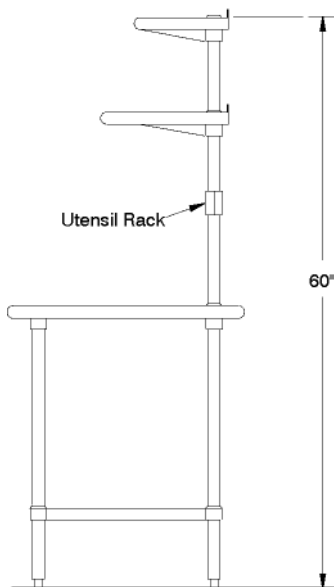
Suggested Heights an Typical Installations



ALL DIMENSIONS ARE TYPICAL

A.F.F. = Above Finished Floor

Table Mounted Shelf Installation



DESIGN:

SHELVES, POT & UTENSIL RACKS are adjustable along a single tubular upright at each end of the table.

Gusset type SET SCREW LOCKING MECHANISMS are employed to secure in place.

HAT SECTIONS and ANGLE BRACKETS, where required, are supplied to insure a rigid and level working surface.

MATERIAL:

SHELVES, POT & UTENSIL RACKS, HAT SECTION and GUSSETS are stainless steel.

SHELF DESIGN:

MID-MOUNTED SHELVING UNITS are furnished with a roll rim edge on front and rear sides.

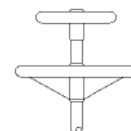
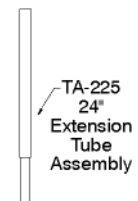
REAR & SPLASH MOUNTED SHELVING UNITS are furnished with a roll rim edge in front. Ends are square edged formed downward and rear edge is turned up to form a rear splash.

CONSTRUCTION:

TIG welded with exposed areas polished to match adjacent surfaces.

Units originally supplied with OVERHEAD SHELVING can be adapted on the field to receive a POT RACK.

POT RACK



EXISTING UNIT



ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.



SG44

Double Deck Gas Convection Oven



SELL SHEET

Model SG44

Shown on optional casters



SPECIFIER STATEMENT

Double section gas convection oven, Vulcan Model No. SG44. Stainless steel front, sides, top and legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measures 29" w x 22 $\frac{1}{2}$ " d x 20" h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28 $\frac{3}{4}$ " x 20 $\frac{1}{2}$ ". Eleven position nickel plated rack guides with positive rack stops. One 60,000 BTU/hr. burner per section. 120,000 total BTU/hr. Gentle bake selector switch. Electronic spark igniters. Furnished with a two speed $\frac{1}{2}$ H.P. oven blower-motor per section. Oven cool switch for rapid cool down. Each section equipped with 6' cord and plug. Each section requires 120 volt, 60 Hz, 1 ph power supply providing 7.7 amps draw per section.

Exterior Dimensions:

40 $\frac{1}{4}$ " w x 40" d (includes motor & door handles)

37 $\frac{3}{4}$ " d (includes motor only) x 70" h on 8" legs.

CSA design certified. NSF listed.

Specify type of gas when ordering.

Specify altitude when above 2,000 FT.

Project _____

AIA # _____ SIS # _____

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

MODELS

- SG44** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.

Double deck ovens are supplied as separate units with a stacking kit.

STANDARD FEATURES

- 60,000 BTU/hr. burner per section
- Gentle bake mode selector switch
- Solid state temperature controls adjust from 150° to 500°F
- 60 minute timer with audible alarm
- Oven cool switch for rapid cool down
- Electronic spark igniters
- Independently operated stainless steel doors with double pane windows
- Stainless steel front, sides, top and legs
- $\frac{1}{2}$ H.P. two speed oven blower-motor; 120/60/1 with 6' cord and plug; 7.7 amps per section. 15.4 amps total draw
- Porcelain coated enameled steel
- Five nickel plated grab-and-go oven racks with eleven rack positions per section (10 total racks)
- $\frac{3}{4}$ " rear gas connection with combination gas pressure regulator and safety solenoid system
- One year limited parts and labor warranty

OPTIONS

- Casters
- 208V or 240V, 60 Hz, 1 ph, two speed, $\frac{1}{2}$ H.P. blower motor; 208V, 4.2 amps; 240V, 3.6 amps
- Second year extended limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Extra oven rack(s)
- Rack hanger(s)
- Stainless steel drip pan
- Flexible gas hose with quick disconnect and restraining device; consult price book for available sizes
- Down draft flue diverter for direct vent connection.
- Stainless steel rear enclosure

SG44 – Double Deck Gas Convection Oven

Approved by _____ Date _____ Approved by _____ Date _____



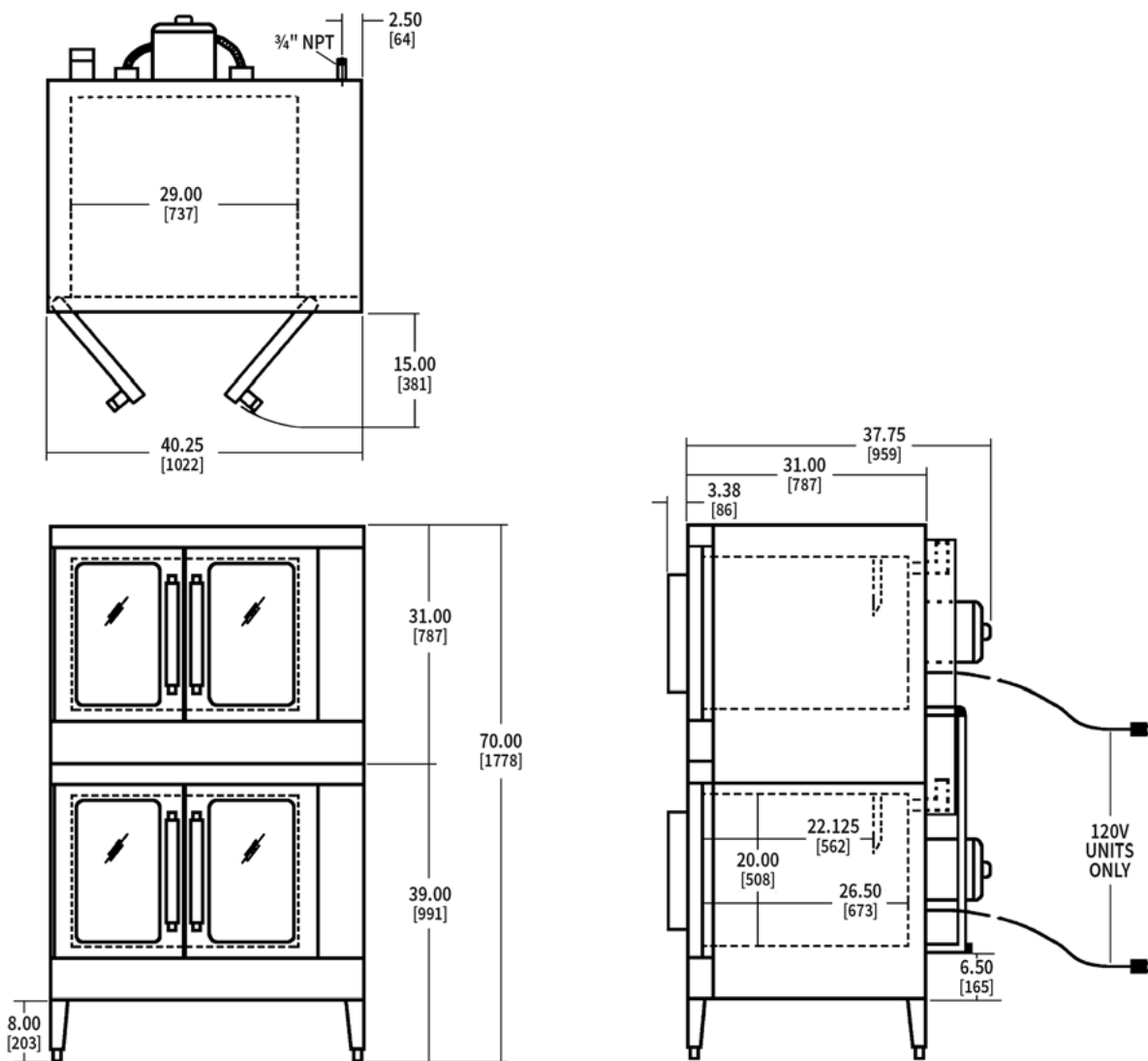
SG44

Double Deck Gas Convection Oven

INSTALLATION INSTRUCTIONS

1. A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 5.0" W.C. Propane gas is 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at <https://www.nfpa.org/>. Refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.
4. Clearances:

	Combustible	Non-combustible
Rear	0"	0"
Right Side	2"	0"
Left Side	1"	0"
5. This appliance is manufactured for commercial installation only and is not intended for home use.
6. The installation location should not experience temperatures below -20°C (-4°F).



▶ CAD and/or Revit Files Available

Model	Width	Depth (Includes Handles)	Height	BTU/Hr. Per Oven	Total BTU/hr.	Electrical	Weight			
							With Skid & Packaging		Without Skid & Packaging	
							Lbs.	KG	Lbs.	KG
SG44	40 1/4"	40"	70"	60,000	120,000	120/60/1	928	422	820	372

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



SPEC SHEET

"ST4-SSK" STAINLESS STEEL TOP WORK TABLES

14GA Top & Stainless Steel Legs w/Adjustable Undershef

FEATURES:

- 14GA Stainless Steel Top
- Type 300 Stainless Steel With #4 Polish, Satin Finish
- Top Is Sound Deadened
- Reinforced With 1"x2" Channel Running Entire Length Of Table
- 1-1/2" Stallion Edge On Front And Rear With Side Edges 90 Degree Bend Down For Table Line-Up
- Stainless Base With Adjustable Undershef
- Adjustable Bullet Feet
- Shipped Knocked-Down, Easy-To-Assemble

SPECIFICATIONS:

- Top: Stainless Steel Tops Are TIG Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Top: 14GA Stainless Steel Type 300 Stainless Steel With #4 Polish, Satin Finish
- Shelf: 18GA Stainless Steel (36" Wide Tables, 16GA Lower Shelf)
- Legs: 1-5/8" Round O.D. , 16GA Tubular Stainless Steel
- Gussets: Stainless Steel
- Feet: 1" Adjustable Stainless Steel Bullet Feet

CERTIFICATIONS:



ST4-3048SSK

ACCESSORIES

DESCRIPTION

Drawer

Drawer Lock

Casters

Overshelves

Sinks

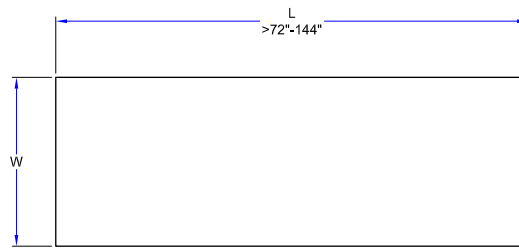
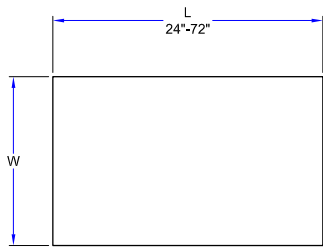
Pot Rack

"ST4-SSK" STAINLESS STEEL TOP WORK TABLES

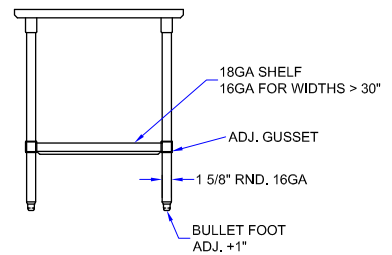
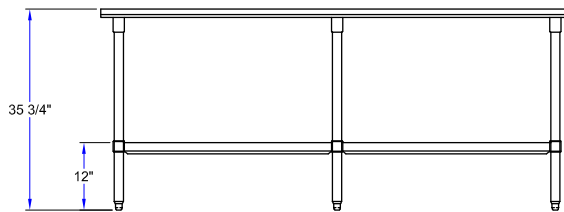
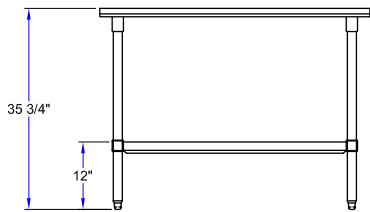
LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP	48" WIDE	WT	WT CAP
24"	ST4-2424SSK	46	900	ST4-3024SSK	52	900	ST4-3624SSK	61	900	-	-	-
30"	ST4-2430SSK	52	900	ST4-3030SSK	58	900	ST4-3630SSK	70	900	-	-	-
36"	ST4-2436SSK	58	900	ST4-3036SSK	67	900	ST4-3636SSK	81	900	-	-	-
48"	ST4-2448SSK	72	900	ST4-3048SSK	82	900	ST4-3648SSK	100	900	ST4-4848SSK	121	900
60"	ST4-2460SSK	85	650	ST4-3060SSK	98	650	ST4-3660SSK	120	650	ST4-4860SSK	151	650
72"	ST4-2472SSK	98	420	ST4-3072SSK	113	420	ST4-3672SSK	139	420	ST4-4872SSK	175	420
84"	ST4-2484SSK	119	1350	ST4-3084SSK	137	1350	ST4-3684SSK	168	1350	ST4-4884SSK	212	1350
96"	ST4-2496SSK	132	1350	ST4-3096SSK	153	1350	ST4-3696SSK	188	1350	ST4-4896SSK	241	1350
108"	ST4-24108SSK	145	1350	ST4-30108SSK	168	1350	ST4-36108SSK	209	1350	ST4-48108SSK	265	1350
120"	ST4-24120SSK	158	1200	ST4-30120SSK	184	1200	ST4-36120SSK	229	1200	ST4-48120SSK	293	1200
132"	ST4-24132SSK	171	960	ST4-30132SSK	200	960	ST4-36132SSK	248	960	ST4-48132SSK	319	960
144"	ST4-24144SSK	184	750	ST4-30144SSK	216	750	ST4-36144SSK	268	750	ST4-48144SSK	344	750

OVERALL WEIGHT (WT) AND MAX WEIGHT CAPACITY (WT CAP) ARE IN POUNDS (LBS). MAX WEIGHT CAPACITY EVENLY DISTRIBUTED.
ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



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



MODEL # STRUCTURE

24 = Width Of Work Surface
4 = 14GA Work Surface
ST = Stainless Steel Top



30 = Length Of Work Surface
SS = Stainless Legs & Shelf
K = Ships Knocked Down

ST4-2430SSK

"ST4-SSK" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP	48" WIDE	WT	WT CAP
24"	ST4-2424SSK	46	900	ST4-3024SSK	52	900	ST4-3624SSK	61	900	-	-	-
30"	ST4-2430SSK	52	900	ST4-3030SSK	58	900	ST4-3630SSK	70	900	-	-	-
36"	ST4-2436SSK	58	900	ST4-3036SSK	67	900	ST4-3636SSK	81	900	-	-	-
48"	ST4-2448SSK	72	900	ST4-3048SSK	82	900	ST4-3648SSK	100	900	ST4-4848SSK	121	900
60"	ST4-2460SSK	85	650	ST4-3060SSK	98	650	ST4-3660SSK	120	650	ST4-4860SSK	151	650
72"	ST4-2472SSK	98	420	ST4-3072SSK	113	420	ST4-3672SSK	139	420	ST4-4872SSK	175	420
84"	ST4-2484SSK	119	1350	ST4-3084SSK	137	1350	ST4-3684SSK	168	1350	ST4-4884SSK	212	1350
96"	ST4-2496SSK	132	1350	ST4-3096SSK	153	1350	ST4-3696SSK	188	1350	ST4-4896SSK	241	1350
108"	ST4-24108SSK	145	1350	ST4-30108SSK	168	1350	ST4-36108SSK	209	1350	ST4-48108SSK	265	1350
120"	ST4-24120SSK	158	1200	ST4-30120SSK	184	1200	ST4-36120SSK	229	1200	ST4-48120SSK	293	1200
132"	ST4-24132SSK	171	960	ST4-30132SSK	200	960	ST4-36132SSK	248	960	ST4-48132SSK	319	960
144"	ST4-24144SSK	184	750	ST4-30144SSK	216	750	ST4-36144SSK	268	750	ST4-48144SSK	344	750

OVERALL WEIGHT (WT) AND MAX WEIGHT CAPACITY (WT CAP) ARE IN POUNDS (LBS). MAX WEIGHT CAPACITY EVENLY DISTRIBUTED.
ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.



ITEM #: _____ QTY: _____
 MODEL #: _____
 PROJECT NAME: _____

122717

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

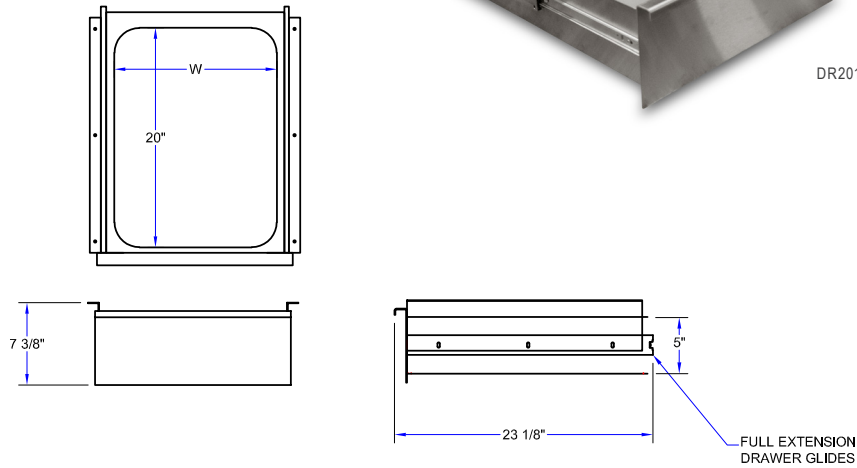
"DR" ROLLER BEARING DRAWERS - STAINLESS STEEL

FEATURES:

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



DR2015-S30



ROLLER BEARING DRAWERS - STAINLESS STEEL

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

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

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





**John
BOOS**
Since 1887

ITEM #: _____ QTY: _____
MODEL #: _____
PROJECT NAME: _____

021521

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"CAS" CASTERS & FEET

CASTERS & FEET

MODEL #	QTY	ITEM	DESCRIPTION	SET OF
CAS01-R		CASTERS	5", HEAVY DUTY, LOCKING, FOR 1-5/8" DIAMETER LEGS	4
CAS02-R		CASTERS	5", HEAVY DUTY, LOCKING, FOR 1-5/8" DIAMETER LEGS	6
CAS03		CASTERS	2-1/2", HEAVY DUTY, LOCKING	4
CAS-RN		CASTERS	3", BLACK, LOCKING	4
CAS23-R		CASTERS	5", HEAVY DUTY, LOCKING, FOR 2" SQUARE TUBE	4
CUCCAS-DLGS		CASTERS	5", SWIVEL LOCKING PLATE CASTER	4
CAS05		FLANGE FEET	ADJUSTABLE, STAINLESS STEEL	4
CAS05H		FLANGE FEET	ADJUSTABLE WITH HOLES FOR ATTACHMENT TO FLOOR, STAINLESS STEEL	4
CASWS05-4		CASTERS	LOCKING W/ BUMPERS	4
CAS06		FLANGE FEET	ADJUSTABLE, STAINLESS STEEL	6
CAS06H		FLANGE FEET	ADJUSTABLE WITH HOLES FOR ATTACHMENT TO FLOOR, STAINLESS STEEL	6
CAS07		BULLET FOOT	ADJUSTABLE, STAINLESS STEEL	EACH
CAS07-4		BULLET FOOT	ADJUSTABLE, STAINLESS STEEL, ONE (1) EACH PER LEG OF TABLE	4
CAS07-6		BULLET FOOT	ADJUSTABLE, STAINLESS STEEL, FOR 1-5/8" DIA. LEG	6
CAS08		BULLET FOOT	ADJUSTABLE, STAINLESS STEEL, FOR 1-1/2" SQUARE LEG	EACH
CAS08-4		BULLET FOOT	ADJUSTABLE, STAINLESS STEEL, FOR 1-1/2" SQUARE LEG	4
CAS08-6		BULLET FOOT	ADJUSTABLE, STAINLESS STEEL, FOR 1-1/2" SQUARE LEG	6
CAS12-1		FLANGE FEET	ADJUSTABLE, STAINLESS STEEL, (W/ MOUNTING HOLES)	EACH
CAS14		CASTERS	5", HEAVY DUTY, LOCKING	4
CAS14-6		CASTERS	5", HEAVY DUTY, LOCKING	6
CAS15		FLANGE FEET	ADJUSTABLE, STAINLESS STEEL	EACH
CAS16		FLANGE FEET	ADJUSTABLE, STAINLESS STEEL, 3-1/2" DIA.	4
CAS17		FLANGE FEET	ADJUSTABLE, STAINLESS STEEL, 3-1/2" DIA., (TABLES 84" & LONGER WITH 6 LEGS)	6



CAS01-R



CAS03



CAS-RN



CASWS05-4



CAS07

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

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378

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 ph. 636.240.2400 • toll free 800.325.6152 • fax 636.272.2408 • parts fax 636.272.9471 • www.truemfg.com

PROJECT NAME		LOCATION		AIA #
ITEM #	QTY	MODEL #		SIS #

SPEC SERIES®

REACH-IN SOLID SWING DOOR REFRIGERATOR WITH HYDROCARBON REFRIGERANT

models	STR2R-2S-HC	STA2R-2S-HC	STG2R-2S-HC
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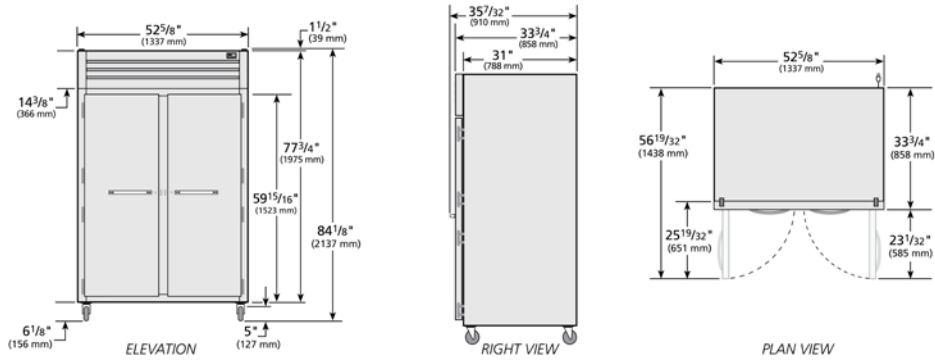


STR2R-2S-HC	
Exterior	Stainless steel door, front & sides.
Interior	Stainless steel side walls, back, floor, door liner, & ceiling.
Shelving	(1) Interior kit option included per full section.

STA2R-2S-HC	
Exterior	Stainless steel door, front & sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, chrome plated, wire shelves per section.

STG2R-2S-HC	
Exterior	Stainless steel door, with matching aluminum sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, PVC coated, wire shelves per section.

plan view



SPECIFICATIONS

Dimensions	in.	mm.
Length	52 5/8	1337
Depth	33 3/4	858
Height	77 3/4	1975
Electrical	U.S.	International
Horsepower	1/2	N/A
Amps	5.9	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.

115/60/1 NEMA-5-15R
 * Height does not include 6 1/8" (156 mm) for castors or 6" (153 mm) for optional legs.
 † Depth does not include 1 1/2" for door handle.

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

	APPROVALS	AVAILABLE AT
	6/20	Printed in U.S.A.



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PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
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SPEC SERIES®

REACH-IN SOLID SWING DOOR REFRIGERATOR WITH HYDROCARBON REFRIGERANT

models	STR2R-2S-HC	STA2R-2S-HC	STG2R-2S-HC
--------	-------------	-------------	-------------



standard features

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Electronic control.

CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter plate castors - locks provided on front set.

DOORS

- Lifetime guaranteed bolt style door locks.

- Lifetime guaranteed heavy duty all metal working door handles.
- Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

LIGHTING

- LED interior lighting, safety shielded.

MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C .
- Evaporator epoxy coated to eliminate the potential of corrosion.
- Curb mounting ready.
- NSF/ANSI Standard 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.

OPTIONAL FEATURES/ ACCESSORIES

(upcharge & lead times may apply)

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless steel legs.
- Field reversible hinge.
- Additional shelves.
- Stainless back. (STR, STA, STG)
- Security package.

SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 26 5/16"L x 21 1/16"D (669 mm x 548 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on 1/2" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.



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



Model	Elevation	Right	Plan	3D	Back
ST()2R-2S-HC					



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PROJECT NAME		LOCATION		AIA #
ITEM #	QTY	MODEL #		SIS #

SPEC SERIES®

REACH-IN SOLID SWING DOOR FREEZERS WITH HYDROCARBON REFRIGERANT

models	STR2F-2S-HC	STA2F-2S-HC	STG2F-2S-HC
--------	-------------	-------------	-------------

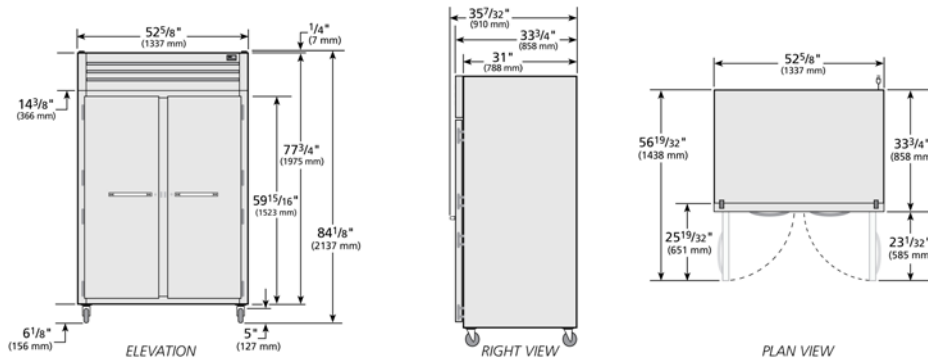


STR2F-2S-HC	
Exterior	Stainless steel door, front & sides.
Interior	Stainless steel side walls, back, floor, door liner, & ceiling.
Shelving	(1) Interior kit option included per full section, factory installed.

STA2F-2S-HC	
Exterior	Stainless steel door, front & sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, chrome plated, wire shelves per section.

STG2F-2S-HC	
Exterior	Stainless steel door & front, with matching aluminum sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, PVC coated, wire shelves per section.

plan view



SPECIFICATIONS		
Dimensions	in.	mm.
Length	52 ⁵ / ₈	1337
Depth	33 ³ / ₄	858
Height	77 ³ / ₄	1975
Electrical	U.S.	International
Horsepower	1 1/4	N/A
Amps	9.4	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.
115/60/1 NEMA-5-15R * Height does not include 6 1/8" (156 mm) for castors or 6" (153 mm) for optional legs. Height does not include 1/4" (7mm) for system mechanical components. † Depth does not include 1 1/2 for door handle.		

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

	APPROVALS	AVAILABLE AT
6/20 Printed in U.S.A.		



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PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

SPEC SERIES®

REACH-IN SOLID SWING DOOR FREEZERS WITH HYDROCARBON REFRIGERANT

models	STR2F-2S-HC	STA2F-2S-HC	STG2F-2S-HC
--------	-------------	-------------	-------------



standard features

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.
- Automatic evaporator fan motor delay during defrost cycle.

CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter plate castors - locks provided on front set.

DOORS

- Lifetime guaranteed bolt style door locks standard.
- Lifetime guaranteed heavy duty all metal working door handles.
- Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- One (1) factory installed interior kit option. Four (4) different interior kits available (see Kit Options). Pilasters and tray slides are factory installed at no charge.

LIGHTING

- LED interior lighting, safety shielded.

MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C.
- Evaporator epoxy coated to eliminate the potential of corrosion
- Curb mounting ready.
- NSF/ANSI Standard 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.

OPTIONAL FEATURES/ ACCESSORIES

(upcharge & lead times may apply)

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless steel legs.

- Field reversible hinge.
- Additional shelves.
- Stainless back. (STR, STA, STG)
- Security package.

SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 26 5/16"L x 21 9/16"D (669 mm x 548 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on 1/2" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.

3 YEAR PARTS + LABOR
7 YEAR COMPRESSOR
WARRANTY
 (U.S.A. and Canada only)

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



Model	Elevation	Right	Plan	3D	Back
ST()2F-2S-HC					



STAINLESS STEEL

REGALINE SINKS

Three Compartments - Two Drainboards



93 & 9 SERIES
Adjustable Side
Cross-Bracing

YES! It's SeaLess!



Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____



94 SERIES
Adjustable Side &
Front Cross-Bracing



93 & 9 Series Adjustable
Side Cross-Bracing



94 Series Adjustable
Side & Front Cross-Bracing



Recessed Bowl Surface
Accommodates Poly-Vance
Cutting Boards & Sink Covers

FEATURES:

Tile edge for ease of installation.

One piece **Deep Drawn** sink bowls with integral drainboards with splash.

All sink bowls have a large liberal 3" radius.

"94" Series is supplied with adjustable front and side cross braces featuring leg clamps.

"93" & "9" Series is supplied with adjustable side cross braces featuring leg clamps.

CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

MATERIALS:

Spec-Line (94 Series): 14 gauge type 304 stainless steel
11" High Splash.

Standard (93 Series): 16 gauge type 304 stainless steel
8" High Splash.

Super Saver (9 Series): 18 gauge type 304 stainless steel
8" High Splash.

- LEGS:**
- 1 5/8" diameter tubular stainless steel.
 - Stainless steel gussets.
 - Stainless Steel 1" adjustable bullet feet.

Bowl Size	O.A. Length	DRBD. Size	SPEC-LINE 94 Series		STANDARD 93 Series		SUPER SAVER 9 Series		Cu. Ft.
			Model #	WT.	Model #	WT.	Model #	WT.	
16" x 20"	91"	18"	14 Ga. 304 S/S 14" Water Level		16 Ga. 304 S/S 12" Water Level		18 Ga. 304 S/S 12" Water Level		
	103"	24"	94-3-54-18RL	230 lbs.	93-3-54-18RL	189 lbs.	9-3-54-18RL	182 lbs.	49
	127"	36"*	94-3-54-24RL	248 lbs.	93-3-54-24RL	197 lbs.	9-3-54-24RL	190 lbs.	55
20" x 20"	103"	18"	94-3-54-36RL	275 lbs.	93-3-54-36RL	239 lbs.	9-3-54-36RL	208 lbs.	96
	115"	24"	94-23-60-18RL	248 lbs.	93-23-60-18RL	203 lbs.	9-23-60-18RL	198 lbs.	59
	139"	36"*	94-23-60-24RL	276 lbs.	93-23-60-24RL	220 lbs.	9-23-60-24RL	195 lbs.	65
24" x 24"	139"	36"*	94-23-60-36RL	408 lbs.	93-23-60-36RL	387 lbs.	9-23-60-36RL	364 lbs.	89
	+127"	24"	94-43-72-24RL	390 lbs.	93-43-72-24RL	331 lbs.	9-43-72-24RL	318 lbs.	98
	+151"	36"*	94-43-72-36RL	448 lbs.	93-43-72-36RL	393 lbs.	9-43-72-36RL	345 lbs.	110
20" x 28"	103"	18"	94-83-60-18RL	358 lbs.	93-83-60-18RL	315 lbs.	9-83-60-18RL	277 lbs.	83
	115"	24"	94-83-60-24RL	394 lbs.	93-83-60-24RL	346 lbs.	9-83-60-24RL	305 lbs.	95
	139"	36"*	94-83-60-36RL	451 lbs.	93-83-60-36RL	398 lbs.	9-83-60-36RL	350 lbs.	109
* Regalines with 36" Drainboards are Supplied with Two Additional Legs (per drainboard) for Support.			14" Water Level 18" Flood Level		12" Water Level 16" Flood Level		12" Water Level 16" Flood Level		
† Requires Two Faucets									

Weights & Cubes Are Approximate



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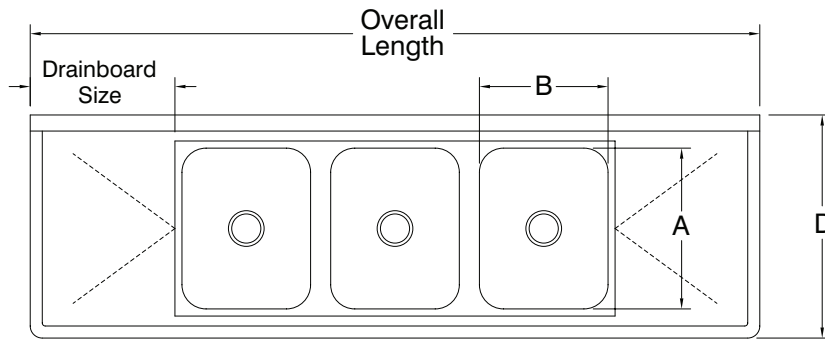
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DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500"
Interior: ± .250"

ALL DIMENSIONS ARE TYPICAL



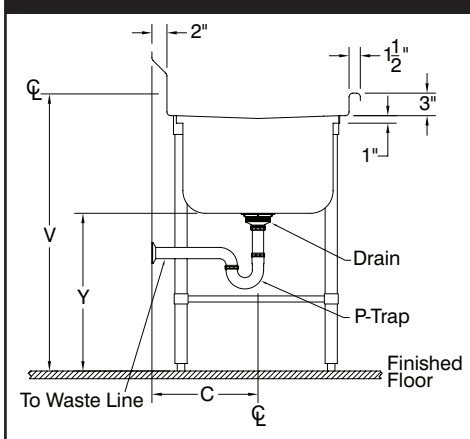
DESCRIPTION

DESCRIPTION								94 SERIES					9 & 93 SERIES				
BOWL SIZE	Overall Length	DRBD SIZE	Recommended Use	A	B	C	D	V	W	X	Y	Z	V	W	X	Y	Z
16"x20"	91"	18"	DISH SINKS	20"	16"	14 1/8"	28"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	103"	24"															
20"x20"	103"	18"	DISH & POT SINKS	20"	20"	14 1/8"	28"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	115"	24"															
18"x24"	97"	18"	POT & PAN SINKS	24"	18"	16 1/8"	32"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	109"	24"															
24"x24"	127"	24"	POT SINKS	24"	24"	16 1/8"	32"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	151"	*36"															
20"x28"	103"	18"	PAN SINKS	28"	20"	18 1/8"	36"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	115"	24"															

† Requires Two Faucets

* Regalines with 36" Drainboards are Supplied with Two Additional Legs (per drainboard) for Support.

PLUMBING ROUGH-IN

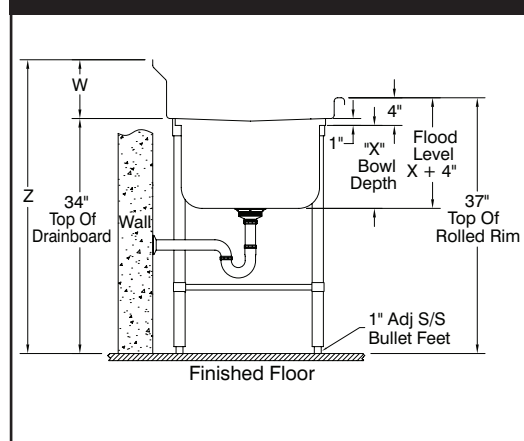


MECHANICAL:

- Supply is 1/2" IPS hot & cold.
- Faucet holes on 8" centers.
- Faucets are not included (see accessories).
- Waste drains are 1 1/2" IPS S/S basket type, located in center of sink bowl, and are included.



SECTION





K-105 14" SWING SPOUT SPLASH MOUNT FAUCET

Conforms To NSF 61/9 Lead Free Requirements



**FAUCET AERATOR CONFORM TO
ASTM.A112.18.1M • 1.0 GPM/3.8 LP
THREAD: 55/64 - 27 FEMALE**



**Click This Link To
View Assembly Sheet**



Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____

FEATURES:

- 14" swing spout.
- 8" O.C. water supply.
- Quarter-turn wedge style handles.
- Colored hot & cold Indexes.
- 1.0 GPM/3.8 LPM Aerator. 60 PSI.

MATERIAL:

- Brass chrome plated body & spout.
- Chrome plated handles.

Options & Accessories

**Replacement Spout
For K-105 Faucet**

14" Swing Spout.

K-11SP



**Wrist Handles For Existing
K-105 Faucet**

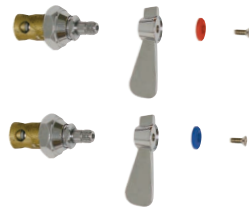
*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

K-416-LU (Set of 2)



**Replacement Cartridges
For K-105 Faucet**

K-07 (Set)



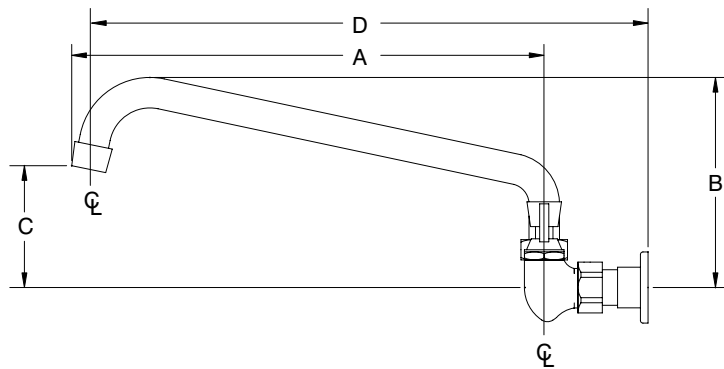
Low Flow Aerator

.5 GPM

K-08



DIMENSIONS and SPECIFICATIONS



A	B	C	D	On Center Dimensions
Length	Height			
14"	5"	3"	16"	8" O.C.

⚠ WARNING:

Faucet(s) on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit www.p65warnings.ca.gov.

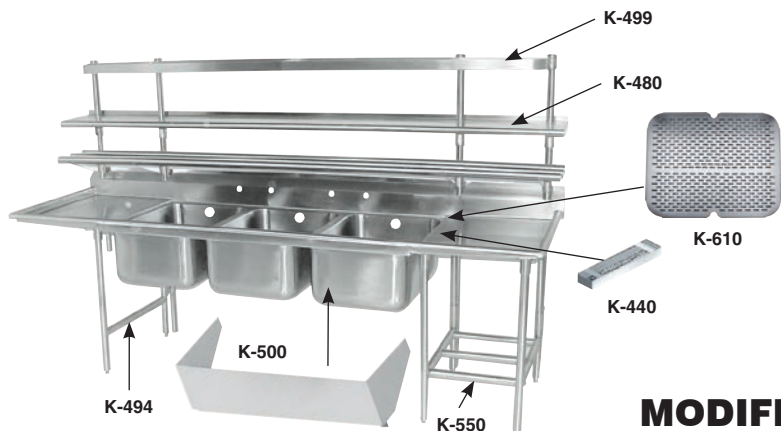


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SINK MODIFICATIONS & ACCESSORIES



K-37
Anti-Siphon
Vacuum
Breaker Holes



K-72
Leg-To-Wall
Brace



K-460A
Disposal
Cone w/
Control
Bracket &
Faucet Holes



K-461A
Install Collar
w/ Control Bracket

MODIFICATIONS

K-4	Support Bracket for Lever Waste Drain Handle
K-23	Sink Legs Welded To Undershelf Or Left-To-Right Cross Rails, Shipped Set Up & Crated. (Top Is Not Welded To Legs)
K-23A	Sink Legs Welded To Leg Gussets Under Sink Top & To Undershelf Or Left-To-Right Cross Rails, Shipped Set Up & Crated
K-24	Shell Crating
K-37	Anti-Siphon Vacuum Breaker Holes
K-57	Welded field Joint (Welded in field by others)
K-76	Paint on Sound Deadening
K-77	Splash Cutout (Pipe Chase)
K-106	Mirror Highlite Edge for Sink
K-440	Waste Trough with 2" deep removable basket
K-447	High Backsplash up to 18"
K-448	High Backsplash up to 13"
K-450	Extra Drainboard
K-451	Drainboard Corner Turn
K-452	Control Bracket 8" x 12"
K-452S	Splash Mounted Control Bracket 8" x 12"
K-453	Control Bracket 14" x 16"
K-453S	Splash Mounted Control Bracket 14" x 16"
K-454	Sidesplash
K-456	Scrap Block Installed
K-460	Installation of Disposal Cone with 8" x 12" Control Bracket, Faucet Holes (Cone supplied by others)
K-460A	Installation of Disposal Cone with 14" x 16" Control Bracket, Faucet Holes (Cone supplied by others)

K-461	Install Collar with 8" x 12" control bracket (Collar by others)
K-461A	Install Collar with 14" x 16" control bracket (Collar by others)
K-470	Modify Bowl Depth
K-472	Faucet Hole Revision
K-473	Working Height Revision
K-476	Punch for Over Flow Holes (Holes Only. N/C when ordering K-15)
K-479	Undershelf Under Drainboard
K-480	Stainless Steel 12" Wide Shelf (min. of 3 ft.)
K-480A	Stainless Steel 15" Wide Shelf (min. of 3 ft.)
K-490	Provision for Pot Washer (For "Wells-PW-106" only)
K-491	Provision for Hatco Heater
K-495	Turn Down Backsplash (Includes 2 Brackets. See K-397 Add'l Sets)
K-498	Tubular Overshelf 12" wide (Min. 3 Ft.)
K-499	Stainless Steel Pot Rack
K-500	Stainless Steel Apron to Cover Sink Bowls
K-500A	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
K-508	Special Sizing Charge (Larger size cut down to smaller size)
K-508A	Special Modification Charge
K-510	Prepare Sink for Undercounter Dishwasher (24" drainboard or larger)
K-520	Poly Board/Stainless Steel Cover Holder
K-550	Stainless Steel Tubular Rack Storage
K-ROD	Weld Support Rods For Poly Sink Cover In Corners Of Sink Bowl

ACCESSORIES

K-30	Faucet Wall Mounting Bracket
K-72	Leg To Wall Brace
K-350	Residential Finish & Packaging
K-397	Wall Brackets for Sink (Brackets Included with K-495)
K-457	Replacement Rubber Scrap Block (See K-456 for install cost)
K-474	16 ga., '304' Series S/S Leg with S/S Foot
K-475	S/S Legs with S/S Foot
K-477	Replacement Leg Clamp For Adjustable Cross-Bracing
K-477C	Replacement Corner Leg Clamp For Adjustable Cross-Bracing
K-478	Stainless Steel Bullet Foot
K-488	Flanged S/S Bullet Foot
K-493	16 ga., '304' Series S/S Welded Leg Assembly with S/S Feet
K-494	S/S Welded Leg Assembly with S/S Feet
K-497	Galv. Welded Leg Assembly with Plastic Feet
K-497A	Galv. Individual Legs with Plastic Feet
K-496	Leg Assembly For Grease Interceptor w/ Adj. Cross-Bracing & S/S Feet (For Grease Interceptors with 15" Ht. or less. Consult factory for larger Grease Interceptors)
K-610	Perforated Stainless Steel Sink Grid (Specify Bowl Size)

SINK COVERS

Choose Model # & Add The Proper Letter In Place Of The Underscore (.).
Example: K-2A or FC-455H

Bowl Size	FOR DEEP DRAWN BOWLS		FOR FABRICATED BOWLS	
	Poly Covers Model K-2_	S/S Covers Model K-455_	Poly Covers Model K-2_	S/S Covers Model FC-455_
10" x 14"	A	A	AF	A
12" x 20"	I	I	IF	I
14" x 14"	H	H	HF	H
14" x 16"	B	B	BF	B
15" x 15"	Not Available	Not Available	MF	M
15" x 24"	Not Available	Not Available	UF	U
16" x 20"	C	C	CF	C
18" x 18"	Not Available	Not Available	JF	J
18" x 24"	D	D	DF	D
20" x 20"	E	E	EF	E
20" x 24"	Not Available	Not Available	PF	P
20" x 28"	G	G	GF	G
20" x 30"	Not Available	Not Available	SF	S
24" x 30"	Not Available	Not Available	TF	T
24" x 24"	F	F	FF	F
24" x 36"	Not Available	Not Available	RF	R
30" x 30"	Not Available	Not Available	VF	V

Custom Covers Available. Consult Factory.



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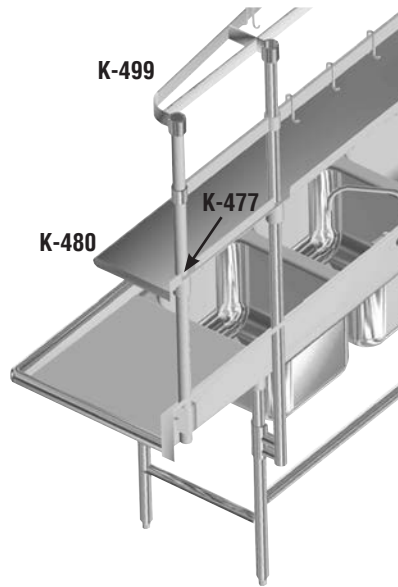
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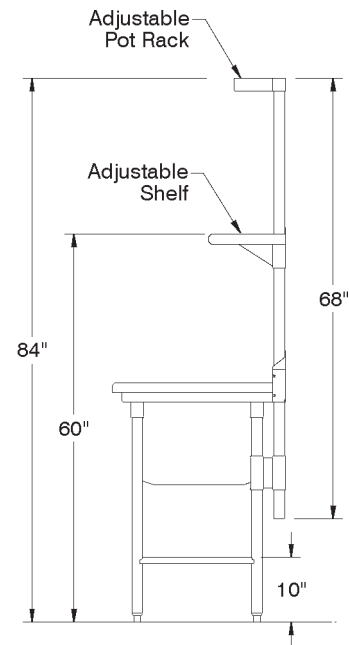


POT RACK & TUBULAR OVERSHELF DETAILS AND SPECIFICATIONS

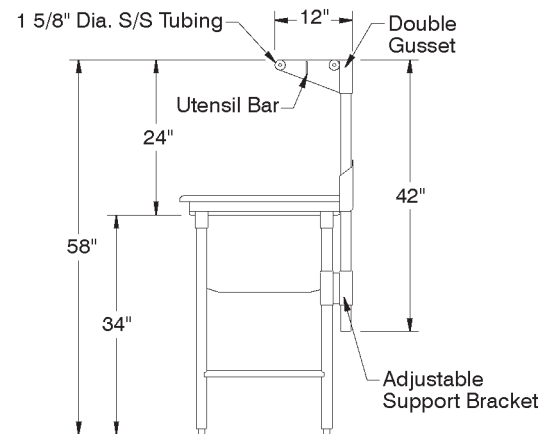
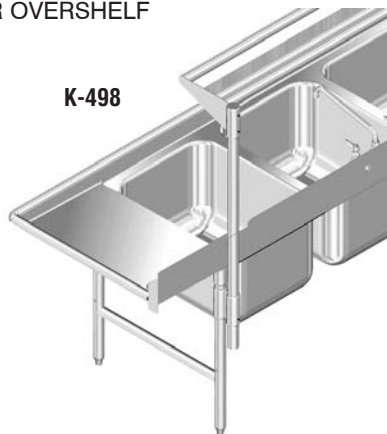
ADJUSTABLE POT RACK & SHELF



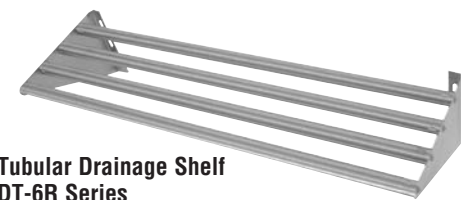
Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____



TUBULAR OVERSHELF



Model #	Description	Qty
K-477	Mounting Provision for Sink Mounted Pot Rack or Shelf	
K-480	12" Wide Stainless Steel Shelf	
K-498	Tubular Overshelf (min. 3 ft.)	
K-499	Stainless Steel Pot Rack	
DT-6R-36	3' Tubular Wall Mounted Drainage Shelf	
DT-6R-48	4' Tubular Wall Mounted Drainage Shelf	
DT-6R-60	5' Tubular Wall Mounted Drainage Shelf	
DT-6R-72	6' Tubular Wall Mounted Drainage Shelf	



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 Fax: (770) 775-5625

TEXAS
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NEVADA
 Fax: (775) 972-1578



Item # _____

We put space to work.

Job _____

MetroMax 4 Drying Racks combine the corrosion protection and strength of MetroMax 4 with the convenience of a drying rack unit that efficiently sorts and holds pots, pans and trays while they dry to prevent wet nesting.

Three Tier Tray Rack:

36" (914mm) and 48" (1219mm) lengths.
Each consists of (3) MetroMax 4 shelf frames, (4) 63" (1600mm) mobile posts, (4) corrosion resistant polymer horn casters (two swivel, two brake), (3) tray racks,

Four Tier Bulk Drying and Tray Rack:

36" (914mm) and 48" (1219mm) lengths.
Each consists of (3) MetroMax 4 shelf frames, (1) MetroMax 4 shelf, (4) 63" (1600mm) mobile posts, (4) corrosion resistant polymer horn casters (two swivel, two brake), (2) stainless steel drop-in racks, (1) tray rack.

Four Tier Tray and Steam Pan Rack:

36" (914mm) and 48" (1219mm) lengths.
Each consists of (4) MetroMax 4 shelf frames, (4) 63" (1600mm) mobile posts, (4) corrosion resistant polymer horn casters (two swivel, two brake), (2) tray racks, (2) steam pan racks.

Key Benefits

- **Promotes food safety** by preventing wet nesting, where two wet/damp items are nested together preventing proper airflow.
- **Superior air circulation:** Fast drying of trays, cutting boards, pans, lids, pots and all sink items.
- **"Hold strong" slots:** Tray and Pan Racks have tall slots to assure trays, cutting boards, steam pans, and other tall items don't tip over while being loaded/unloaded and during use.
- **Wobble Free, Worry Free mobility:** Sturdy carts are easy to maneuver with swivel polymer casters.
- **Easy to Clean:** Shelf mats, posts and epoxy coated drying racks have built-in Microban antimicrobial product protection. It keeps the product "cleaner between cleanings".
- **Superior Organization:** Optional hanging rails and grids help sort and dry utensils and other vessels with long handles.
- **NSF Listed**



MAX4-PR48VX2



MAX4-PR48VX3



MAX4-PR48VX4

NSF



Inhibits the growth of stain and odor causing bacteria. Microban® does not protect users from food borne illness. Normal cleaning practices should be maintained. Microban is a registered trademark of Microban Products Company.

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



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705

Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: www.metro.com/contactus

LO2-231
Printed in U.S.A. 3/19

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

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MetroMax® 4 Drying Racks

9.32



MetroMax 4 Drying Racks

Specifications - Shelving Units, Drop-Ins, Tray Racks, Pan Racks

- **Longitudinal Beams & Posts:** Pultrusions - continuous glass fibers and thermo set resin composite with built-in Microban antimicrobial product protection. Exterior surfaces are high-impact thermoplastic resin.
- **End Beams, Adjustable Foot & Socket:** Injection molded polyester thermoplastic resin with glass reinforcement.
- **Drop In Rack** -Electro-Polished Type 304 Stainless Steel
- **Cutting Board/Tray Drying Rack:** Corrosion resistant taupe epoxy coated steel with built-in Microban product protection and rigid PVC (non phthalate) extrusions.
- **Shelf Mats:** Polypropylene. Mats contain Microban antimicrobial product protection.
- **Load Capacity:** 200 lbs. (91kg) per drop-in rack, tray rack, or pan rack.
- **Stationary Load Capacity:** 2000lbs. (907kg)
- **Mobile Load Capacity:** 750 lbs. (340kg) per unit
- **Polymer Casters:** 2 swivel, 2 swivel with brakes. Corrosion-resistant, polymer horn, stainless steel axle and hardware. 5" (127mm) diameter.

Dimensions

MetroMax 4 Mobile Drying Rack Units

Three Tray Racks (three tier unit)

Model No.	Nominal Width		Nominal Length		Nominal Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
MAX4-PR36VX2	24	610	36	914	68	1702	72.7	33.0
MAX4-PR48VX2	24	610	48	1219	68	1702	86.9	39.4

Two SS Drop-ins, One Tray Rack, One Bulk Shelf (4-tier)

Model No.	Nominal Width		Nominal Length		Nominal Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
MAX4-PR36VX3	24	610	36	914	68	1702	65.0	29.5
MAX4-PR48VX3	24	610	48	1219	68	1702	76.8	34.8

Two Tray Racks and Two Pan Racks (4-tier)

Model No.	Nominal Width		Nominal Length		Nominal Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
MAX4-PR36VX4	24	610	36	914	68	1702	80.6	36.5
MAX4-PR48VX4	24	610	48	1219	68	1702	95.3	43.2

Note: For the actual dimensions for mobile units, add 2" (51mm) to the nominal dimension to account for the bumpers.



MAX4-PR36VX2



MAX4-PR36VX3



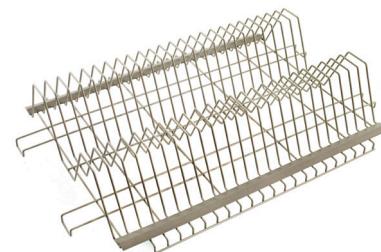
MAX4-PR36VX4



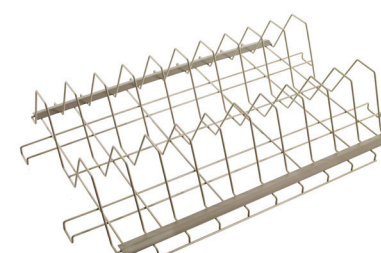
MetroMax 4 Drying Racks



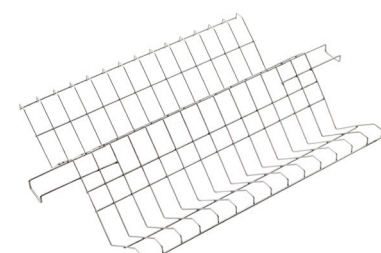
Tip: Convert a MetroMax 4 shelf to an open frame by removing the shelf mat sections.



XTR2436XE



XTR2436XEA



MAX4-DR36S

Cutting Board & Tray Drying Rack Accessories

- Mount to MetroMax 4 open shelf frames (no shelf mats), open grid and solid MetroMax i shelves, MetroMax i open shelf frames, MetroMax Q shelves, Super Erecta Pro, and Super Erecta.
- 1¹/₈" (28mm) or 3" (76mm) slot spacing available.
- Polymer glide strips provide an impact resistant surface for long life.

Model No.	Fits Shelf or Frame (in.) (mm)		Upright Spacing (in.) (mm)		Upright Height (in.) (mm)		Tray Capacity	Approx. Pkd. Wt. (lbs.) (kg)	
XTR2436XE	24x36	610x914	1 ¹ / ₈	28	6	150	24	14.7	6.7
XTR2448XE	24x48	610x1219	1 ¹ / ₈	28	6	150	34	19.8	9.0
XTR2460XE	24x60	610x1524	1 ¹ / ₈	28	6	150	43	25.4	11.5
XTR2436XEA	24x36	610x914	3	76	6	150	10	9.9	4.5
XTR2448XEA	24x48	610x1219	3	76	6	150	14	12.9	5.8
XTR2460XEA	24x60	610x1524	3	76	6	150	17	16.4	7.4

Type 304 Stainless Drop-In Racks (for MetroMax 4 only)

- Drop-ins (models "MAX4-") require a four-sided MetroMax 4 frame.
- A drop-in rack can be added to a standard MetroMax 4 shelf by removing the shelf mats and using the shelf frame.

Model No.	Fits Shelf (in.) (mm)		Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)
MAX4-DR36S	24x36	610x914	33 ⁷ / ₈	860	
MAX4-DR48S	24x48	610x1219	45 ⁷ / ₈	1165	

MetroMax 4 open shelf frames

- Open shelf frames accommodate the drop-ins, tray racks, and pan racks.
- Bag of 4 wedges included.
- A standard MetroMax 4 may be converted to a frame by removing all shelf mat sections.

Model No.	Fits Shelf or Frame (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
MAX4-4F2436	24x36	610x914	6.9	3.1
MAX4-4F2448	24x48	610x1219	8.6	3.9

Drip Tray - for a MetroMax i frame or shelf.

- Patent pending water collection accessory is compatible with MetroMax i.
- Consult Spec Sheet 9.32b to learn how to integrate this accessory and its related MetroMax i shelf or shelf frame to a MetroMax 4 unit.



Drip Tray Mounted to a MetroMax i 24x36" (610x914mm) Frame. Steam Pan not included.

Job _____

9.32



We put space to work.®

MetroMax 4 Drying Racks

Sorting Pegs and Hanging Accessories

X6PEG-8PK

6" Tall (152mm) Sorting Pegs

- Installs to any open grid polymer Metro shelf
- Pack of 8 Pegs
- Can be used to manage steam pans 4" (102mm) and deeper
- Material: Mineral reinforced polypropylene
- Model No. **X6PEG-8PK**

X8



Hanger Rail with Add-a-Collar Brackets and Accessory Hooks

- Add-a-collars and Hanger Rails combine to form a mounting rail for hooks.
- Easily retrofitable to any MetroMax shelving (2010 to present day).
- Unique design installs easily without tools. No disassembly required.
- 5" hooks manage larger utensils and are designed for use in exposed areas. Designed to mount on a hanger rail only.
- Material: Type 304 Stainless Steel
- Hanger rails are also compatible with SmartWall Hooks. (HK23C, HK25C, HK26C, chrome plated, see spec sheet 10.43)

Model No.	Description	Nominal Width (in.) (mm)		Nominal Length (in.) (mm)		Nominal Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
XHR24S	24" Hanger Rail	24	610	-	-	1 ¹ / ₈	29	1	0.45
XACS-2PK	Pack of 2 add-a-collars and wedges	2	51	2	51	2 ¹ / ₄	57	0.5	0.2
X5HK-2PK	Hooks for hanger rail, 2-pack	1	25	5*	127	-	-	0.5	0.2

Note: Add-a-collars mount using MQ9985 wedges (included).
*Hooks extend from the hanger rail approx. 5 inches (127mm).



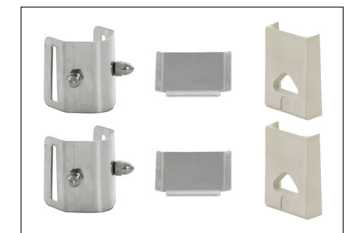
Grid Mounting Kit for MetroMax shelving

- Add-a-collars, grid spacer brackets, and Metro wire grids combine to form a hanging grid solution for MetroMax shelving.
- Grid kit consists of (4) Add-a-collars with wedges and (4) grid spacer brackets. Grids and grid accessories are sold separately. See spec sheet 10.43 for options.
- Material: Type 304 Stainless Steel

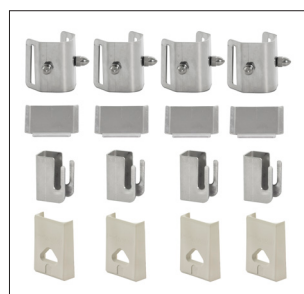
Model No.	Description	Approx. Pkd. Wt. (lbs.) (kg)	
XACS-GRID	Kit for mounting a grid to a MetroMax unit	1.2	0.5
WG2436K3	Grid, 24x36, Metroseal 3	12.0	5.4
WG2448K3	Grid, 24x48, Metroseal 3	15.5	7.0



XHR24S



XACS-2PK



XACS-GRID



X5HK-2PK

X2

an Ali Group Company



The Spirit of Excellence

MetroMax® 4 Drying Racks





STAINLESS STEEL STANDARD HAND SINKS



Conforms To NSF 61/9 Lead Free Requirements

SPLASH MOUNTED FAUCETS



7-PS-60



7-PS-68



7-PS-50



7-PS-54



7-PS-67



7-PS-20



7-PS-20-NF
Faucet omitted

DECK MOUNTED FAUCET

SINGLE HOLE PUNCH

Faucet omitted



7-PS-71

DOUBLE HOLE PUNCH

Faucet omitted



7-PS-70

LARGE SINK BOWLS

Features
Large Size
Sink Bowl
16" x 20" x 8"



7-PS-45

Features
Large Size
Sink Bowl
16" x 14" x 8"



7-PS-49

Item #: _____ Qty #: _____

Model #: _____

Project #: _____

FEATURES:

One piece **Deep Drawn** sink bowl design.

Sink bowl size is 10" x 14" x 5".

7-PS-45 sink bowl size is 16" x 20" x 8".

7-PS-49 sink bowl size is 16" x 14" x 8".

All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

Stainless steel 3 1/2" basket drain with 1-1/2" IPS.

Additional Features:

7-PS-20 K-22 4" O.C. deck mounted centerset faucet.

7-PS-20-NF Deck mounted faucet omitted. Two 4" O.C. holes.

7-PS-45 K-59 4" O.C. splash mounted faucet and 2 Stainless Steel Support Brackets. (Hardware Included).

7-PS-49 K-59 4" O.C. splash mounted faucet and 2 Stainless Steel Support Brackets. (Hardware Included).

7-PS-50 K-59 4" O.C. splash mounted gooseneck faucet. Lever operated drain and built-in overflow with plastic overflow tube and spring clamps. 1-1/2" P-Trap.

7-PS-54 K-59 4" O.C. splash mounted gooseneck faucet. 1-1/2" P-Trap.

7-PS-60 K-59 4" O.C. splash mounted gooseneck faucet.

7-PS-67 K-59 4" O.C. splash mounted gooseneck faucet and lever operated drain.

7-PS-68 K-59 4" O.C. splash mounted gooseneck faucet with Wrist Handles.

7-PS-70 Splash mounted faucet omitted. Two 4" O.C. holes.

7-PS-71 Splash mounted faucet omitted. Single center hole.

CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Die formed Countertop Edge with a No-Drip offset.

One sheet of stainless steel - No Seams.

MATERIAL:

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is Galvanized and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:

Faucet supply is 1/2" IPS male thread hot and cold.

Faucet Flow Rate: 1.0 GPM/3.8 LPM aerator. 60 PSI.

⚠ WARNING:

Equipment that includes a faucet may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit www.p65warnings.ca.gov.



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 7:00 pm E.S.T.

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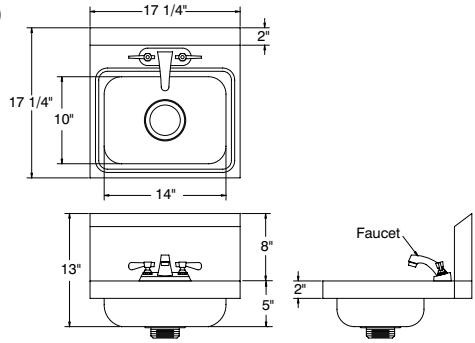
DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500" Interior: ± .250"

FITTINGS SUPPLIED AS SHOWN

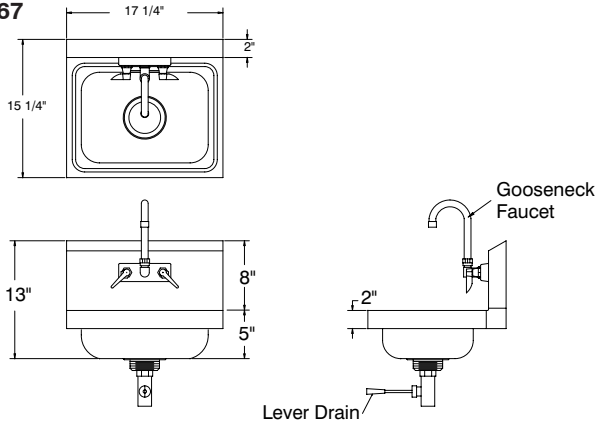
ALL DIMENSIONS ARE TYPICAL

7-PS-20



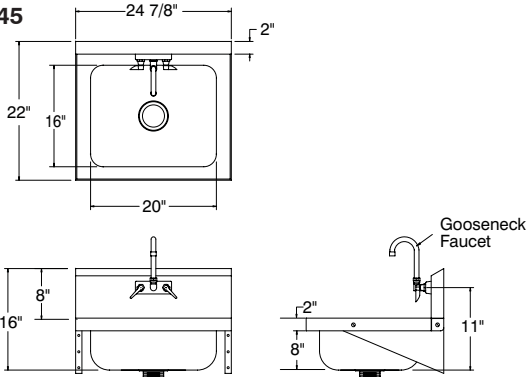
15 lbs.

7-PS-67



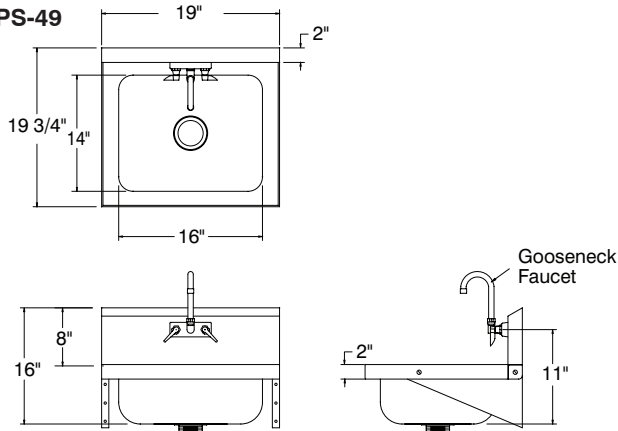
15 lbs.

7-PS-45



31 lbs.

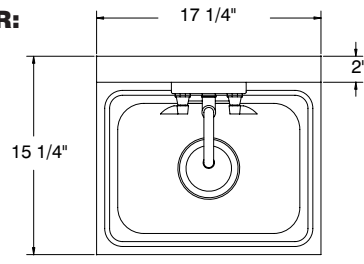
7-PS-49



31 lbs.

TOP VIEW FOR:

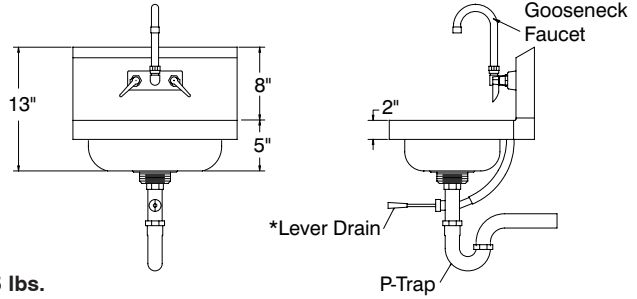
- 7-PS-50
- 7-PS-54
- 7-PS-60
- 7-PS-68
- 7-PS-70



Sink Bowl 10" x 14" x 5"

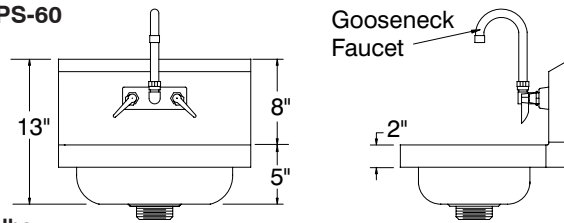
7-PS-50 & 7-PS-54*

NOTE: *7-PS-54 Hand Sink Excludes Lever Drain and Overflow



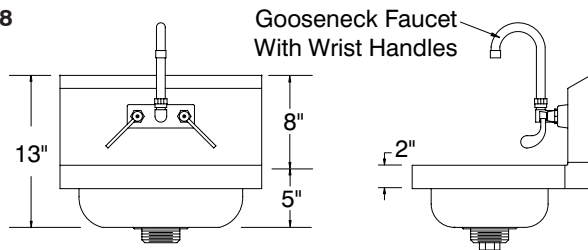
15 lbs.

7-PS-60



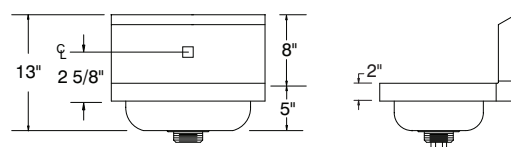
13 lbs.

7-PS-68

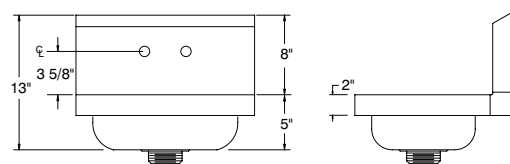


13 lbs.

7-PS-71



7-PS-70



12 lbs.



3M™ Water Filtration Products

SPEC# _____

QUANTITY _____

application: **MULTIPLE EQUIPMENT**

models:

DP290/DP295



3M Purification Inc. Water Filtration Products Models DP290 & DP295 dual port water filtration systems help provide consistent high quality water for the multiple applications of cold beverages, ice and coffee at a combined flow rate of up to 10 gpm (37.9 lpm). Two separate streams exit the manifold. Both streams have reduced sediment and chlorine taste and odor. One stream has added scale inhibition media from a dedicated cartridge to help reduce the ability of calcium and magnesium to precipitate as hard scale on the evaporator plates of an ice machine and/or the heating coils of a coffee brewer. The second stream supplies cold beverage dispensers and includes no added scale inhibitor.

The DP290 filters combine chlorine taste and odor reduction with cyst, bacteria and sediment reduction to 0.2 micron. **The DP295 filters** combine chlorine taste and odor reduction with sediment reduction to 3 micron for more turbid water.

PRODUCT BENEFITS

- One system with dual outlet connections simultaneously supplies cold beverage dispensers and ice machines/coffee brewers.
- Up to 10 gpm (37.9 lpm) total flow of water especially treated for consistent great tasting cold beverages, clearer and consistent ice and the perfect cup of coffee or tea.
- Revolutionary **I**ntegrated **M**embrane **P**re-**A**ctivated **C**arbon **T**echnology (“**IMPACT**”) dual-zone media cartridge construction combines a membrane in series with premium activated carbon to provide superior throughput and cartridge life.
- Reduction of up to 99.99% of common water-borne heterotrophic bacteria by membrane filtration as tested by 3M Purification (HF90 replacement cartridge).
- NSF and/or FDA CFR-21 compliant materials.
- Built-in bacteria inhibitor intended to reduce fouling of media (HF90 replacement cartridge).
- Reduction of scale build-up on evaporator plates and heating coils from a controlled forced-feed orifice addition of scale inhibitor, as tested by 3M Purification.
- Sanitary Quick Change (SQC) encapsulated cartridge design allows for fast and easy cartridge change-outs with a 1/4 turn.
- 3/4” NPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.
- Expansion kit available to serve higher capacities and flow rates.
- Auxiliary inlet gauge port allows optional monitoring of differential water pressure.
- Manifold includes outlet check valves and vent valve.

PRODUCT SPECIFICATIONS

Model Number	Part Number	Reduction Claims	Nominal Micron Rating	Capacity	Service Flow Rate	Application	Replacement Cartridge	Sizing
DP290	56242-01	Cysts ¹ , Bacteria ² , Sediment, Chlorine Taste and Odor, Scale	0.2	108,000 gallons (408,823 liters)	10.0 gpm (37.9 lpm)	Most Normal Water	DP290 CARTRIDGE (HF90 (Qty. 2) & HF8-S)	For simultaneous operation of carbonators, coffee machines and ice machines
DP295	56242-02	Sediment, Chlorine Taste and Odor, Scale	3			Higher Turbidity Water	DP295 CARTRIDGE (HF95 (Qty. 2) & HF8-S)	

¹Includes oocysts of cryptosporidium and toxoplasma and cysts of giardia and entamoeba
²As tested with E.Coli ATCC (11229)



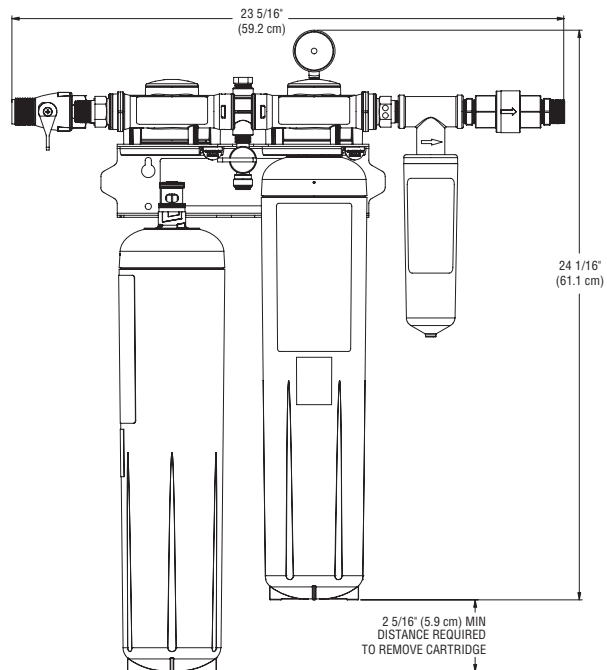
DP290/DP295

SPEC# _____

QUANTITY _____

MODEL NUMBER _____

PART NUMBER _____



⚠ WARNING: To reduce the risk associated with the ingestion of contaminants:

- Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used on disinfected water that may contain filterable cysts. EPA Establishment #070595-CT-001

3M Purification Inc. recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold. 3M Purification shall not be liable for system failures due to improper maintenance.

LIMITED WARRANTY

3M Purification Inc. warrants this Product will be free from defects in material and manufacture for five (5) years from the date of purchase: The filter cartridge or filter membrane is warranted to be free from defects in material and manufacture for one (1) year. This warranty does not cover failures resulting from abuse, misuse, alteration or damage not caused by 3M Purification Inc. or failure to follow installation and use instructions. No warranty is given as to the service life of any filter cartridge or membrane as it will vary with local water conditions and water consumption. **3M PURIFICATION INC. MAKES NO OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR ANY IMPLIED WARRANTY OR CONDITION ARISING OUT OF A COURSE OF DEALING, CUSTOMER OR USAGE OF TRADE.** If the Product fails to satisfy this Limited Warranty during the warranty period, 3M Purification Inc. will replace the Product or refund your Product purchase price. This warranty does not cover labor. **The remedy stated in this paragraph is Customer's sole remedy and 3M Purification Inc.'s exclusive obligation. For additional information, see the entire Limited Warranty located in the product Installation and Operating Instruction Manual.**

Limitation of Liability: 3M Purification Inc. will not be liable for any loss or damage arising from this 3M Purification Inc. product, whether direct, indirect, special, incidental, or consequential, regardless of the legal theory asserted, including warranty, contract, negligence or strict liability. Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

3M Purification Inc. Water Filtration Products

PHYSICAL SPECIFICATIONS

- System includes a two cartridge manifold with built-in pressure gauge, inlet water shut-off valve, outlet check valves, mounting brackets, two cartridge filters and a dedicated external scale inhibition cartridge.
- Auxiliary inlet gauge port allows optional monitoring of differential water pressure.
- Inlet and outlet plumbing connections are 3/4" NPT (choice of male or female is included).
- Filter cartridges are o-ring seal type.
- System maximum operating pressure of 125 psi (862 kPa) and operating temperature of 100°F (37.8°C).
- Recommended combined service flow rate is up to 10 gpm (37.9 lpm).
- Two large filter cartridges incorporate a bacteriostatic carbon block filtration medium (HF90 replacement cartridge). Third cartridge includes a scale inhibition medium (HF8-S).
- System materials are NSF and/or FDA CFR-21 compliant.
- Cartridges are sanitary in design, requiring no contact with the filter media during cartridge change-out.
- Filter cartridges require no pre-activation.
- Shipping weight: Contact factory.
- Operating weight: 28.9 lbs. (13.1 kg).

IMPORTANT: INSTALLATION TIPS

These installation tips are for informational purposes only and are not intended to be used as actual installation instructions. **CAUTION: To reduce the risk associated with property damage due to water leakage:**

- **Read and follow** Use Instructions before installation and use of this system.
- Installation and use **MUST** comply with all state and local plumbing codes.
- **Protect from freezing**, remove filter cartridge when temperatures are expected to drop below 40°F (4.4°C).
- **Do not install on hot water supply lines.** The maximum operating water temperature of this filter system is 100°F (37.8°C).
- **Do not install** if water pressure exceeds 125 psi (862 kPa). If your water pressure exceeds 80 psi (552 kPa), you must install a pressure limiting valve. Contact a plumbing professional if you are uncertain how to check your water pressure.
- **Do not install** where water hammer conditions may occur. If water hammer conditions exist you must install a water hammer arrester. Contact a plumbing professional if you are uncertain how to check for this condition.
- The disposable filter cartridge **MUST** be replaced every 12 months, at the rated capacity or if a noticeable reduction in flow rate occurs.



3M Purification Inc.
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Meriden, CT 06450 U.S.A.
Toll Free: 1.800.243.6894
Worldwide: 203.237.5541
Fax: 203.630.4530
www.3Mpurification.com

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ENDURANCE™ GAS RESTAURANT RANGE

6 Open Burners / 36" Wide Gas Range



SELL SHEET

Model 36C-6BN

Shown on optional casters



SPECIFIER STATEMENT

36" wide gas restaurant range, Vulcan Model No. 36S-6BN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth oven with porcelain oven bottom and door panel, measures 27"d x 26¾"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. ¾" rear gas connection and pressure regulator. Total input 215,000 BTU/hr.

Exterior Dimensions:

34"d x 36"w x 58"h on 6" adjustable legs

Project _____

AIA # _____ SIS # _____

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

MODELS

- 36S-6BN** 1 Standard Oven / Natural Gas
- 36S-6BP** 1 Standard Oven / Propane
- 36C-6BN** 1 Convection Oven / Natural Gas
- 36C-6BP** 1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity; full size sheet pans fit side-to-side or front-to-back
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven, 24"d x 26¾"w x 13¾"h (115v - 1 phase blower motor 4 amp, 6' cord and plug); full size sheet pans only fit side-to-side in convection oven; convection oven motor requires field attachment
- One year limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Extra oven rack with rack guides
- Casters (set of four)
- Leveling casters (set of four)
- Flanged feet (set of four)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler

OPTIONS (FACTORY INSTALLED)

- Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- Hot tops

ENDURANCE GAS RESTAURANT RANGE – 6 Open Burners / 36" Wide Gas Range

Approved by _____ Date _____ Approved by _____ Date _____



ENDURANCE™ GAS RESTAURANT RANGE

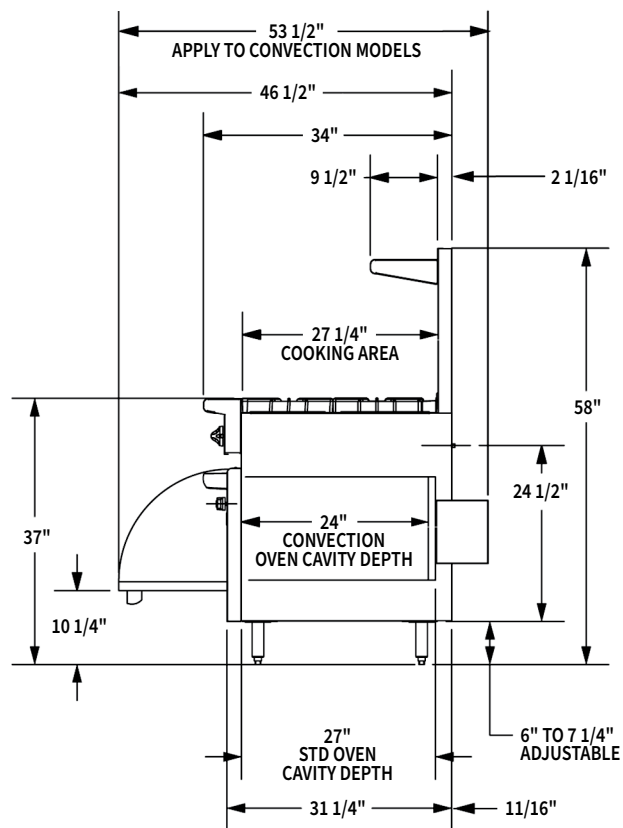
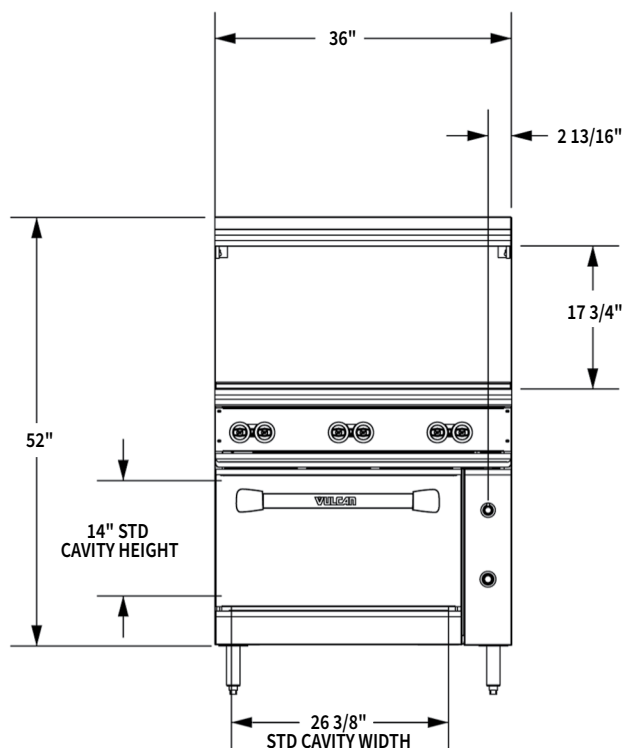
6 Open Burners / 36" Wide Gas Range

INSTALLATION INSTRUCTIONS INSTALLATION MANUAL

1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at <https://www.nfpa.org/>. Refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.
5. Clearances

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-Combustible	0"	0"
Convection Oven Non-Combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.
7. This appliance is manufactured for commercial installation only and is not intended for home use.

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



▶ CAD and/or Revit Files Available

Top Configuration	Model	Description	Total Input BTU / Hr.	Shipping Weight Lbs. / KG
	36S-6BN	1 Standard Oven / 6 Burners / Natural Gas	215,000	520 / 236
	36S-6BP	1 Standard Oven / 6 Burners / Propane	215,000	520 / 236
	36C-6BN	1 Convection Oven / 6 Burners / Natural Gas	215,000	580 / 263
	36C-6BP	1 Convection Oven / 6 Burners / Propane	215,000	580 / 263

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



Project _____

AIA # _____ SIS # _____

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



PW20eR advansys Pot, Pan & Utensil Washer



STANDARD FEATURES

- + Timed wash cycles; racks per hour: 13 (2 minute wash), 9 (4 minute wash), 7 (6 minute wash)
- + 2.8 gallons of water per cycle
- + Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™
- + Hot water sanitation machine
- + Ventless energy recovery
- + Sense-A-Temp™ booster heater capable of 70° rise
- + Front loading, split-door configuration
- + Chamber accepts 20 full-sized sheet pans, or 140 quart mixing bowl
- + Advanced service diagnostics
- + Advanced delime notification and cycle (includes booster)
- + 16 gauge stainless steel deep drawn tank
- + Microcomputer controls with advanced digital cycle/temperature display
- + Two revolving upper and lower interchangeable anti-clogging wash arms and rinse arms
- + Removable stainless steel scrap screens and scrap basket
- + Corrosion resistant pump
- + Automatic pumped drain
- + Pumped rinse
- + 33.79"h x 49.61"w door opening
- + Automatic fill
- + Delime pump standard (Advansys)
- + Electric tank heat
- + Spray hose (12')
- + Rack size: 48.8"w x 27.615"d x 4.813"h

SPECIFIER STATEMENT

Specified dishwasher will be Hobart PW20eR Advansys™ ventless pot/pan/utensil washer, front loading with split door design, (20) pan capacity, Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™, over/under rotating arms, 2/4/6 minute adjustable cycles, up to (20) racks/hour, includes: (2) flat grids, (2) tray racks & (1) flat bottom rack, pre-rinse spray hose, sanitizing with Sense-A-Temp™ 70° rise booster, pumped drain, stainless steel construction, 208-240v/60/3-ph, NSF, ENERGY STAR®.

1 year parts and labor warranty.

OPTIONS & ACCESSORIES (Available at extra cost)

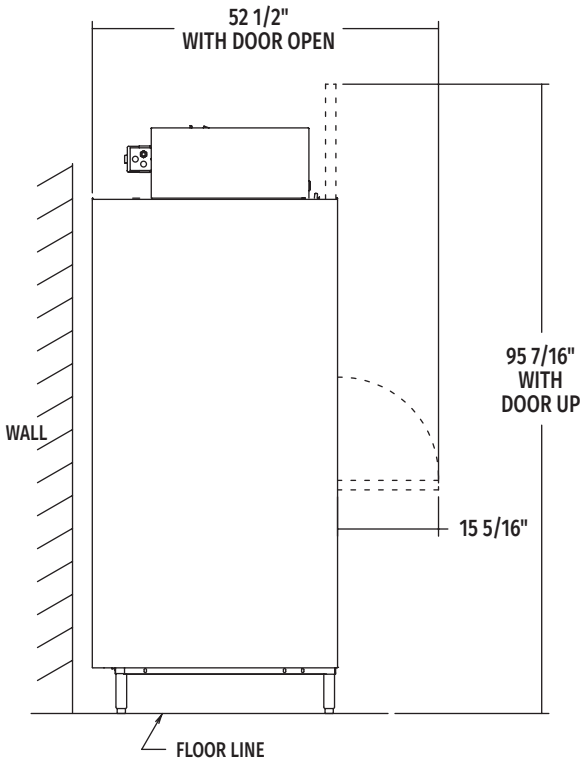
- Pressure regulator valve ¾"
- DWT-PW drain water tempering kit
- Steam pan rack (capacity for two racks)
- Flanged feet
- Water hammer arrestor kit
- Door height lowering kit
- 12 pan rack
- Combination rack

PW SERIES – PW20eR advansys

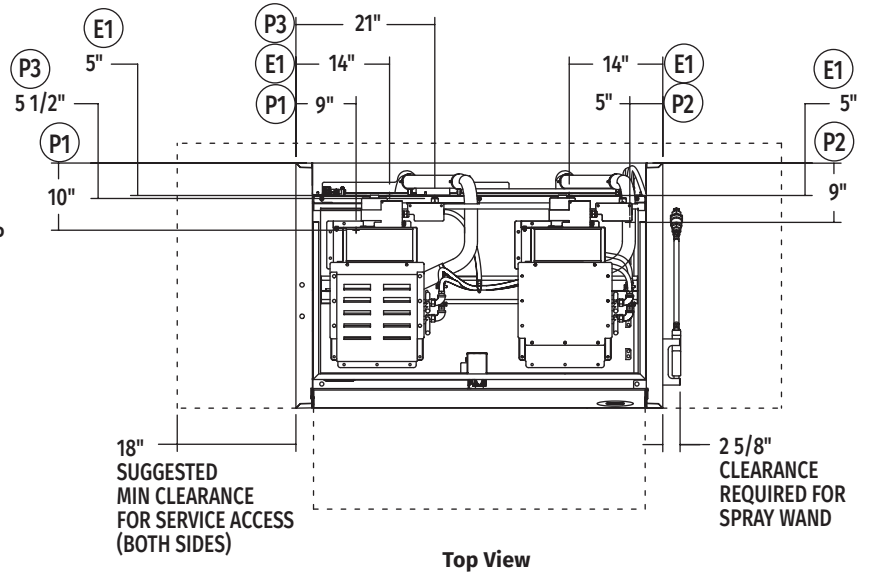
Approved by _____ Date _____ Approved by _____ Date _____



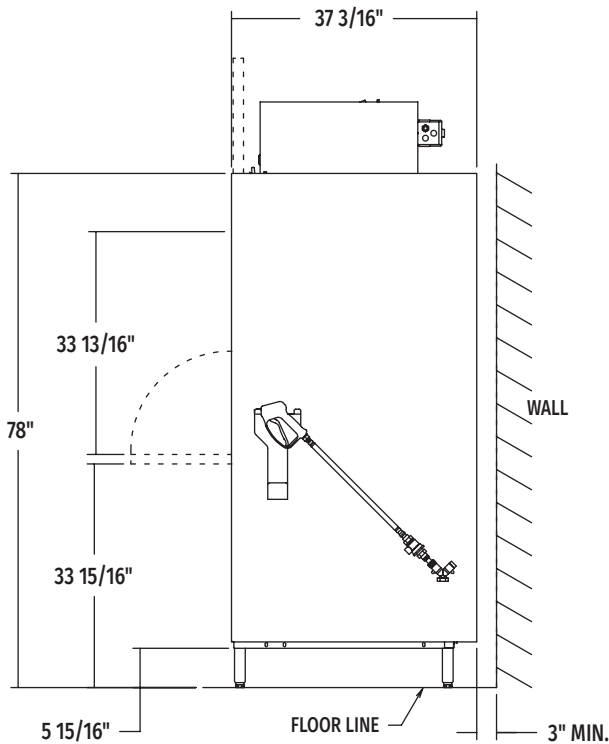
PW20eR *advansys* Pot, Pan & Utensil Washer



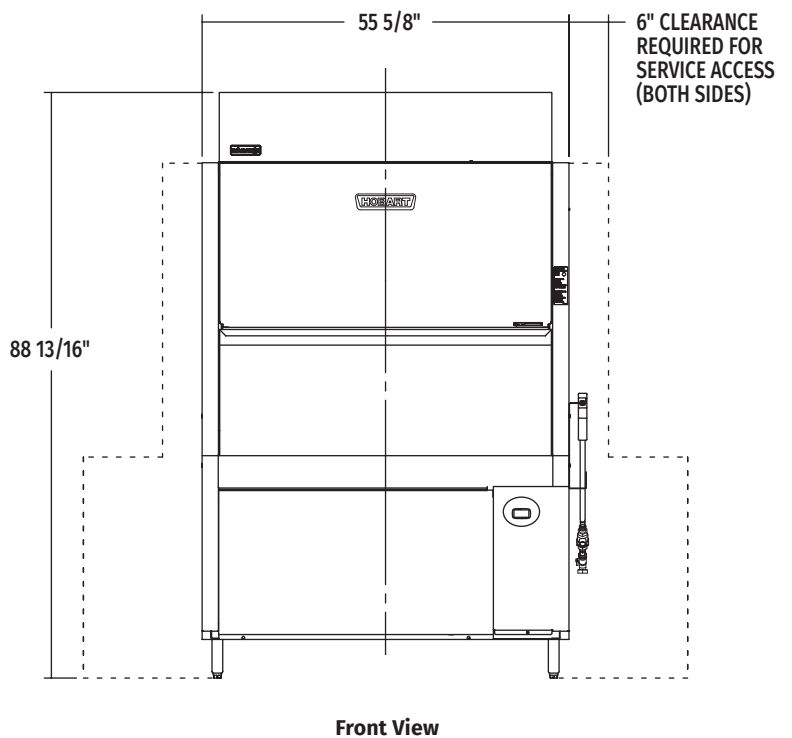
Right Side View



Top View



Left Side View



Front View

MODEL:
PW20eR
00-950648
REV D



PW20eR advansys Pot, Pan & Utensil Washer

LEGEND

Electrical Connections	
E1	Electrical connection (including electric heat) 1-1/4" conduit hole, 7-1/16" AFF. Two optional locations.
Plumbing Connections	
P1	Hot water connection incoming: 110°F water minimum. 3/4" female garden hose fitting on 6' long hose supplied with machine. 7-3/4" AFF.
P2	Drain connection: 7/8" barb fitting, 27-1/2" AFF. 6' long 7/8" hose supplied with machine.
P3	Cold water connection incoming: 90°F water maximum (65°F optimal), 3/4" female garden hose fitting on 6' long hose supplied with machine. 76-5/8" AFF.

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

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

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

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

Pressure gauge not required on pumped rinse machines.

Miscellaneous Notes: Backflow prevention provided by NSF-approved air gap device.

Single point electrical connection machines.

Vent hood is not required due to internal condensing system.

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

SPECIFICATIONS

Capacities

Wash Time Settings (minutes)	2, 4, 6
Racks per Hour	13 (2 min. wash), 9 (4 min. wash), 7 (6 min. wash)
Tank Capacity – Gallons	34

Motor Horsepower

Wash	4.0
Rinse	0.33

Water Consumption

U.S. Gallons per Cycle	2.8
U.S. Gallons per Hour (maximum use)	36.4
Peak Drain Flow – U.S. Gallons	26.0

Temperatures °F

Wash	150
Rinse	180
Incoming Water Temperature (minimum recommended)	45-65

Heating

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

Shipping Weight (approximate) 815 lbs.

Crated Dimensions. 90"H x 64"W x 40"D

Electrical Specifications			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208/60/3	58.6	70	70
240/60/3	64.0	80	80
480/60/3	35.0	45	45

Dishmachine not provided with internal GFCI protection.

Approximate Heat Gain to Space without Vent Hood	
Latent	Sensible
8,500	9,600

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



Oversized Equipment Quick Reference Guide

Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested.

HOBART

<p>DOOR TYPES</p> <ul style="list-style-type: none"> • AM15T • AM15VLT 	<p>CONVEYOR TYPES (CL, FT)</p> <ul style="list-style-type: none"> • CL44eN-ADV • CL44eNVL • All 54" Models or Greater • All FT Models 	<p>PREP WASHERS</p> <ul style="list-style-type: none"> • PW10eR • PW20eR • PWVeR 	<p>TURBOWASHERS (TW), TOTEWASHERS (CL64T) WASTE PULPERS (WPS)</p> <ul style="list-style-type: none"> • All Models 	<p>WRAPPING SYSTEM (NGW)</p> <ul style="list-style-type: none"> • All Models
---	--	--	---	--



<p>G, R and A SERIES</p> <ul style="list-style-type: none"> • All Roll-In & Roll-Thru Models • All Three Section Models 	<p>UNDERCOUNTERS (UHT, UHD, ULT, TU)</p> <ul style="list-style-type: none"> • All 72" Models or Greater 	<p>PREP TABLES (UST, USD, UPT, UPD, TS, TB)</p> <ul style="list-style-type: none"> • TB - 60" Models or Greater • TS - 66" Models or Greater • All 72" Models or Greater 	<p>EQUIPMENT STANDS (TE)</p> <ul style="list-style-type: none"> • All Models 48" or Greater 	<p>UNDERCOUNTERS (CLUC) & PREP TABLES (CLPT)</p> <ul style="list-style-type: none"> • All 72" Models or Greater
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THE INFORMATION PROVIDED IS TO BE USED AS A QUICK REFERENCE GUIDE ONLY. PLEASE CONSULT ITW FEG CUSTOMER CARE FOR UNITS NOT LISTED OR ANY QUESTIONS SURROUNDING DELIVERY OPTIONS.



Quote






08/12/2024

Project:
Avanti Legacy Parkview Central
Kitchen - Small Wares


From:
Wild Horse Commercial Kitchen
Equipment & Restaurant Supply
Dallas Miller
9815 County Road 1004
Godley, Texas 76044
951-704-5095 (Contact)

Job Reference Number: 213






Item	Qty	Description	Sell	Sell Total
1	12 ea	MIXING BOWL, METAL Winco Model No. MXB-300Q Packed 72 ea Economy Mixing Bowl, 3 qt., 9-1/2" dia. x 3-1/2"H, stainless steel (Qty Break = 12 each)	\$2.45	\$29.40
			ITEM TOTAL:	\$29.40
2	6 ea	MIXING BOWL, METAL Winco Model No. MXB-2000Q Packed 12 ea Economy Mixing Bowl, 20 qt., 18-5/8" dia. x 5-1/2"H, stainless steel (Qty Break = 12 each)	\$11.40	\$68.40
			ITEM TOTAL:	\$68.40
3	24 ea	BUN / SHEET PAN Winco Model No. ALXP-2618H Packed 12 ea Sheet Pan, full size, 26" x 18", rectangular, closed bead, 16 gauge, heavy weight, 3003 aluminum (Qty Break = 12 each)	\$17.56	\$421.44
			ITEM TOTAL:	\$421.44
4	6 ea	BAKING COOKIE SHEET Winco Model No. CS-2014 Packed 16 ea Cookie Sheet, 20" L x 14" W, rectangular, heat tolerant to 450°F (232°C), hand wash, PTFE/PFOA-free, non-stick, 15 gauge anodized aluminum (Qty Break = 4 each)	\$19.20	\$115.20
			ITEM TOTAL:	\$115.20
5	12 ea	FOOD PAN	\$10.67	\$128.04







Item	Qty	Description	Sell	Sell Total
		Winco Model No. SP7102 Packed 12 ea Poly-Ware™ Food Pan, full size, 20-3/4" x 12-1/2", 2-1/2" deep, -40°F to 210°F temperature range, dishwasher safe, break- resistant polycarbonate, NSF (Qty Break = 6 each)		
	12 ea	SP7100S Poly-Ware™ Food Pan Cover, 1/1 size, solid, with handle, polycarbonate, NSF (Qty Break = 12 each)	\$7.67	\$92.04
			ITEM TOTAL:	\$220.08
6	12 ea	FOOD PAN	\$6.64	\$79.68
		Winco Model No. SP7306 Packed 24 ea Poly-Ware™ Food Pan, 1/3 size, 12-5/8" x 6-7/8", 5-1/2" deep, -40°F to 210°F temp. range, dishwasher safe, break-resistant polycarbonate, NSF (Qty Break = 6 each)		
	12 ea	SP7300S Poly-Ware™ Food Pan Cover, 1/3 size, solid, with handle, polycarbonate, NSF (Qty Break = 12 each)	\$2.69	\$32.28
			ITEM TOTAL:	\$111.96
7	12 ea	FOOD PAN	\$3.56	\$42.72
		Winco Model No. SP7606 Packed 24 ea Poly-Ware™ Food Pan, 1/6 size, 6-3/4" x 6-1/4", 5-1/2" deep, -40°F to 210°F temp. range, dishwasher safe, break-resistant polycarbonate, NSF (Qty Break = 6 each)		
	12 ea	SP7600S Poly-Ware™ Food Pan Cover, 1/6 size, solid, with handle, polycarbonate, NSF (Qty Break = 12 each)	\$1.33	\$15.96
			ITEM TOTAL:	\$58.68
8	6 ea	FRY PAN	\$39.87	\$239.22
		Winco Model No. SSFP-12 Packed 2 ea Premium Fry Pan, 12-1/2 dia. x 2" deep, round, riveted handles, with helper handle, tri-ply heavy duty bottom with aluminum core, 18/8 stainless steel, induction ready, NSF (Qty Break = 6 each)		
			ITEM TOTAL:	\$239.22
9	6 ea	FRY PAN	\$52.75	\$316.50
		Winco Model No. SSFP-14 Packed 2 ea Premium Fry Pan, 14-1/4 dia. x 2-1/2" deep, round, riveted handles, with helper handle, tri-ply heavy duty bottom with aluminum core, 18/8 stainless steel, induction ready, NSF (Qty Break = 6 each)		
			ITEM TOTAL:	\$316.50
10	2 ea	BRAZIER PAN	\$122.25	\$244.50

Item	Qty	Description	Sell	Sell Total
		Winco Model No. SSLB-20 Packed 4 ea Premium Brazier, 20 qt., 15-3/4" dia. x 6"H, round, with cover, tri- ply heavy duty bottom, with aluminum core, induction ready, 18/8 stainless steel, NSF (Qty Break = 2 each)		
			ITEM TOTAL:	\$244.50
11	2 ea	SAUCE PAN Winco Model No. SSSP-10 Packed 2 ea Premium Sauce Pan, 10 qt., 11" dia. x 6-1/8"H, round, with cover, welded handles, with helper handle, tri-ply heavy duty bottom with aluminum core, 18/8 stainless steel, induction ready, NSF (Qty Break = 2 each)	\$60.76	\$121.52
				
			ITEM TOTAL:	\$121.52
12	2 ea	STOCK POT Winco Model No. SST-32 Packed 2 ea Premium Induction Stock Pot, 32 qt., 14-1/4" dia. x 11-3/4"H, round, with cover, welded handles, tri-ply heavy duty bottom, with aluminum core, 18/8 stainless steel, NSF (Qty Break = 2 each)	\$138.50	\$277.00
				
			ITEM TOTAL:	\$277.00
13	12 ea	PERFORATED SERVING SPOON Winco Model No. BSPN-15 Packed 72 ea Basting Spoon, 15" long, perforated, one-piece, stainless steel, Prime, NSF (Qty Break = 12 each)	\$2.86	\$34.32
				
			ITEM TOTAL:	\$34.32
14	12 ea	UTILITY TONGS Winco Model No. UT-16 Packed 72 ea Utility Tongs, 16", coiled spring, scalloped edge, heavy weight 0.9 millimeter stainless steel (Qty Break = 12 each)	\$2.59	\$31.08
				
			ITEM TOTAL:	\$31.08
15	4 st	KNIFE SET Winco Model No. KWP-KIT1 Packed 6 st Knife Set, 9-pc Set, includes: (1) 3-1/4" paring knife (KWP-30), (1) 5-1/2" utility knife (KWP-50), (1) 6" boning knife (KWP-60), (1) 9- 1/2" offset bread knife (KWP-91), (1) 10" hollow ground chef knife (KWP-101), (1) 12" wavy edge slicer (KWP-121), (1) 12" sharpening steel (K-12S), (1) black polyester knife bag (KBG-11) & (1) 12" red nylon spoon (NS-12R), stamped, high carbon, no-stain German	\$65.91	\$263.64
				

Item	Qty	Description	Sell	Sell Total
		steel, slip-resistant, polypropylene handles, Stal, white, NSF (QTY Break = 1 set)		
			ITEM TOTAL:	\$263.64
16	4 ea	CUTTING BOARD Winco Model No. CBH-1824 Packed 6 ea Cutting Board, 18" x 24" x 3/4" thick, rectangular, BPA free, white, NSF (Qty Break = 6 each)	\$28.47	\$113.88
				
			ITEM TOTAL:	\$113.88
17	4 ea	COLANDER Winco Model No. ALO-16BH Packed 4 ea Colander, 16 qt., 16-1/2" dia. x 7-1/8"H, with base & handles, aluminum (Qty Break = 4 each)	\$34.27	\$137.08
				
			ITEM TOTAL:	\$137.08
18	12 ea	SPATULA Winco Model No. PSD-16 Packed 120 ea Economy Scraper, 16", heat resistant to 500°F (260°C), BPA free, silicone (Qty Break = 12 each)	\$5.02	\$60.24
				
			ITEM TOTAL:	\$60.24
19	4 ea	SOLID TURNER Winco Model No. TKP-63 Packed 48 ea Offset Turner, extra heavy duty, 5" x 6" blade, with cutting edge, polypropylene black handle, satin finish, NSF (Qty Break = 12 each)	\$8.46	\$33.84
				
			ITEM TOTAL:	\$33.84
20	4 ea	SOLID TURNER Winco Model No. TKP-61 Packed 72 ea Offset Hamburger Turner, 5-1/8" x 2-7/8" stainless steel blade (not including offset), dishwasher safe, slip-resistant, polypropylene black handle, satin finish, NSF (Qty Break = 12 each)	\$3.64	\$14.56
				
			ITEM TOTAL:	\$14.56
21	6 ea	FOOD STORAGE CONTAINER	\$3.86	\$23.16


Item	Qty	Description	Sell	Sell Total
		Winco Model No. PESC-4 Packed 48 ea Storage Container, 4 qt., 7-1/8" x 8-5/8" x 7-3/8"H, square, built-in handles, graduation markings in quarts & liters, temperature range: -40°F to 160°F, stain resistant, dishwasher safe, BPA free, polypropylene, white, NSF (Qty Break = 12 each)		
	6 ea	PECC-24 Container Cover, fits 2 & 4 qt. square storage containers, 7-3/8" x 7-3/8" x 1/2"H, polyethylene, green (Qty Break = 12 each)	\$1.08	\$6.48
			ITEM TOTAL:	\$29.64
22	6 ea	FOOD STORAGE CONTAINER Winco Model No. PESC-8 Packed 24 ea Storage Container, 8 qt., 8-3/4" x 10-1/4" x 9"H, square, built-in handles, graduation markings in quarts & liters, temperature range: -40°F to 160°F, stain resistant, dishwasher safe, BPA free, polypropylene, white, NSF (Qty Break = 12 each)	\$5.98	\$35.88
	6 ea	PECC-68 Container Cover, fits 6 & 8 qt. square storage containers, 9-1/8" x 9-1/8" x 1/2"H, polyethylene, red (Qty Break = 12 each)	\$1.66	\$9.96
			ITEM TOTAL:	\$45.84
23	6 ea	FOOD STORAGE CONTAINER Winco Model No. PESC-12 Packed 12 ea Storage Container, 12 qt., 11" x 12-1/2" x 8-1/4"H, square, built-in handles, graduation markings in quarts & liters, temperature range: -40°F to 160°F, stain resistant, dishwasher safe, BPA free, polypropylene, white, NSF (Qty Break = 12 each)	\$8.66	\$51.96
	6 ea	PECC-128 Container Cover, fits 12, 18 & 22 qt. square storage containers, 11-3/8" x 11-3/8" x 1/2"H, polyethylene, blue (Qty Break = 6 each)	\$2.41	\$14.46
			ITEM TOTAL:	\$66.42
24	6 ea	FOOD STORAGE CONTAINER Winco Model No. PESC-18 Packed 12 ea Storage Container, 18 qt., 10-1/8" x 11-5/8" x 12-3/8"H, square, built-in handles, graduation markings in quarts & liters, temperature range: -40°F to 160°F, stain resistant, dishwasher safe, BPA free, polypropylene, white, NSF (Qty Break = 12 each)	\$11.21	\$67.26
	6 ea	PECC-128 Container Cover, fits 12, 18 & 22 qt. square storage containers, 11-3/8" x 11-3/8" x 1/2"H, polyethylene, blue (Qty Break = 6 each)	\$2.41	\$14.46
			ITEM TOTAL:	\$81.72
25	6 ea	FOOD STORAGE CONTAINER	\$14.12	\$84.72




Item	Qty	Description	Sell	Sell Total
		Winco Model No. PESC-22 Packed 6 ea Storage Container, 22 qt., 11" x 12" x 15-1/2"H, square, built-in handles, graduation markings in quarts & liters, temperature range: -40°F to 160°F, stain resistant, dishwasher safe, BPA free, polypropylene, white, NSF (Qty Break = 6 each)		
	6 ea	PECC-128 Container Cover, fits 12, 18 & 22 qt. square storage containers, 11-3/8" x 11-3/8" x 1/2"H, polyethylene, blue (Qty Break = 6 each)	\$2.41	\$14.46
			ITEM TOTAL:	\$99.18
26	2 ea	INGREDIENT BIN Winco Model No. IB-21 Ingredient Bin, 21 gallon, 13" x 29-1/4" x 28", transparent polycarbonate lid, clasp sliding lid, scoop, 3" caster wheels (2 with brakes), polypropylene body, white, NSF (Qty Break = 1 each)	\$170.92	\$341.84
				
	2 ea	IB-21-LE Lid, polycarbonate, white/clear (for IB-21), NSF (Qty Break = 1 each)	\$51.79	\$103.58
			ITEM TOTAL:	\$445.42
27	2 ea	MEASURING CUP Winco Model No. PMCP-100 Packed 36 ea Measuring Cup, 1 qt., raised external markings in quarts (red letters) and liters (blue letters), one-piece, tapered open handle, stackable, secure grip, heat resistant up to 210°F (98°C), dishwasher safe, polycarbonate, NSF (Qty Break = 6 each)	\$4.24	\$8.48
				
			ITEM TOTAL:	\$8.48
28	2 ea	MEASURING CUP Winco Model No. PMCP-200 Packed 36 ea Measuring Cup, 2 qt., raised external markings in quarts (red letters) and liters (blue letters), one-piece, tapered open handle, stackable, secure grip, heat resistant up to 210°F (98°C), dishwasher safe, polycarbonate, NSF (Qty Break = 6 each)	\$7.73	\$15.46
				
			ITEM TOTAL:	\$15.46
29	4 st	MEASURING SPOON Winco Model No. MSPD-4X Packed 240 st Deluxe Measuring Spoons, 4-piece set includes: 1/4 teaspoon, 1/2 teaspoon, 1 teaspoon & 1 tablespoon, stainless steel (Qty Break = 24 set)	\$2.24	\$8.96
				
			ITEM TOTAL:	\$8.96
30	4 ea	TIMER, ELECTRONIC	\$7.19	\$28.76

Item	Qty	Description	Sell	Sell Total
		Winco Model No. TIM-85D Packed 144 ea Digital Timer, 20 hours, with 20 minute stopper, LCD, large, hour/minute (Qty Break = 12 each)		
			ITEM TOTAL:	\$28.76
31	1 ea	INFRARED THERMOMETER Winco Model No. TMT-IF1 Packed 48 ea Infrared Thermometer, -26° to 608°F (-32° to 320°C) temperature range, 1" LCD display with backlight, automatic temp hold, laser on/off, distance to spot ratio (12:1), auto power off function (Qty Break = 6 each)	\$42.60	\$42.60
			ITEM TOTAL:	\$42.60
32	2 ea	POCKET THERMOMETER Winco Model No. TMT-DG4 Packed 144 ea Pocket Thermometer, digital, temperature range -40 to 450°F (-40 to 230°C), 1-1/4" LCD face, 3-1/8" probe, hold function, built in clip, protection sheath, HACCP, NSF (Qty Break = 12 each)	\$11.43	\$22.86
			ITEM TOTAL:	\$22.86
33	2 ea	PROBE THERMOMETER Winco Model No. TMT-DG6 Packed 96 ea Roasting Thermometer, digital, -58° to 572°F (-50° to 300°C), 1-7/8" digital display, includes: 6" probe, timer, flip down stand, & magnet (Qty Break = 12 each)	\$14.44	\$28.88
			ITEM TOTAL:	\$28.88
34	4 ea	FRENCH WHIP / WHISK Winco Model No. FN-14 Packed 72 ea French Whip, 14" long, stainless steel (Qty Break = 12 each)	\$3.93	\$15.72
			ITEM TOTAL:	\$15.72
35	2 ea	LADLE Winco Model No. LDC-4 Packed 120 ea Color-Coded Ladle, 4 oz., 15-1/2" handle, one-piece, stainless steel, green (Qty Break = 12 each)	\$4.04	\$8.08
			ITEM TOTAL:	\$8.08

Item	Qty	Description	Sell	Sell Total
36	2 ea	LADLE Winco Model No. LDC-8 Packed 60 ea Color-Coded Ladle, 8 oz., 16-1/2" handle, one-piece, stainless steel, blue (Qty Break = 12 each)	\$5.00	\$10.00
			ITEM TOTAL:	\$10.00
37	2 ea	LADLE Winco Model No. LDC-12 Packed 60 ea Color-Coded Ladle, 12 oz., 16-1/2" handle, one-piece, stainless steel, gray (Qty Break = 12 each)	\$5.47	\$10.94
			ITEM TOTAL:	\$10.94
38	2 ea	CAN OPENER Winco Model No. CO-1 Can Opener, manual, opens cans up to size #10, includes base, blade, gear, & installation kit, cast iron body (Qty Break = 2 each)	\$101.05	\$202.10
			ITEM TOTAL:	\$202.10
39	2 ea	GRATER, BOX Winco Model No. GT-401 Packed 48 ea Grater, 5 sided grater (slicer/medium coarse/zester/fine/ribbon), 5"L x 5"W x 8"H, anti-slip feet, black soft grip handle, etched 18/8 stainless steel (Qty Break = 12 each)	\$14.00	\$28.00
			ITEM TOTAL:	\$28.00
40	4 ea	VEGETABLE PEELER Winco Model No. VP-300 Packed 72 ea Peeler, 6-1/2", stainless steel straight edge, soft grip handle, dishwasher safe, black NSF (Qty Break = 12 each)	\$4.24	\$16.96
			ITEM TOTAL:	\$16.96
41	2 ea	CART, UTILITY/BUSSING Winco Model No. UC-2415K Utility Cart, 3-tier, 32"W x 16-1/8"D x 36-3/4"H, 330 lb capacity, plastic, black, KD (Qty Break = 1 each)	\$105.33	\$210.66
			ITEM TOTAL:	\$210.66

Item	Qty	Description	Sell	Sell Total
42	1 ea	PLANETARY MIXER Winco Model No. EMP-20 Spectrum™ Planetary Mixer, floor model, 20 liter, with hub, 3 mixing speeds, gear driven, high torque transmission, 304 stainless steel bowl with safety guard & interlock bowl lift, stainless steel wire whip, aluminum flat beater, & spiral dough hook, #12 hub attachments, manual resettable thermal overload protection, heavy-duty die cast iron construction, non-slip rubber feet, 1.5 HP, 110v/50/60/1-ph, 10 amps, 1.10 kW, 5-15P, CE, ETL, cETLus	\$1,283.05	\$1,283.05
	1 ea	One year parts & labor warranty, standard		
			ITEM TOTAL:	\$1,283.05
43	2 ea	PORTION SCALE Winco Model No. SCAL-D22 Packed 36 ea Portion Control Scale, digital, 22 lb. capacity, 2-1/2" x 1" LCD display with backlight, removable 6" x 6" stainless steel platform, field calibration feature, piece count, unit & tare function, auto-off (in battery operation), plastic housing, uses (3) AAA batteries or AC adaptor (included), NSF (QTY Break = 3 each)	\$49.09	\$98.18
			ITEM TOTAL:	\$98.18
44	1 ea	TOMATO SLICER Winco Model No. TTS-188 Packed 4 ea Tomato Slicer, manual, 3/16" slice, straight stainless steel blade, aluminum frame, Kattex, NSF (Qty Break = 1 each)	\$160.69	\$160.69
			ITEM TOTAL:	\$160.69
45	1 ea	FRUIT / VEGETABLE SLICER, CUTTER Winco Model No. OS-188 Packed 2 ea Onion Slicer, manual, 3/16" blade, lever handle, non-skid feet, stainless steel wire blades, aluminum, Kattex, NSF (Qty Break = 2 each)	\$347.91	\$347.91
			ITEM TOTAL:	\$347.91
46	1 ea	FRUIT / VEGETABLE SLICER, CUTTER Winco Model No. TLC-1 Packed 2 ea Lettuce Cutter, 1" x 1" diced, 49 square blades, easy grip handle, 4 rubber feet, stainless steel blade, aluminum frame, NSF (Qty Break = 2 each)	\$326.27	\$326.27
			ITEM TOTAL:	\$326.27
47	2 ea	NESTING PAN RACK	\$271.88	\$543.76

Item	Qty	Description	Sell	Sell Total
		Winco Model No. ALZK-20BK Nesting Sheet Pan Rack, 22"L x 27-1/2"W x 70"H, (20) full-size 18" x 26" sheet pans capacity, 650 lb. capacity, 3" spacing, front loading, open sides, (4) casters (2 with brakes), aluminum, KD, NSF (Qty Break = 1 each)		
			ITEM TOTAL:	\$543.76
48	2 st	BLENDER, BAR Winco Model No. XLB-1000 Packed 4 st Bar Maid™ Commercial Blender, 68 oz., includes: (1) removable BPA free Tritan™ container, (1) container cover and cap, (1) tamper, high-performance 2 hp motor, variable speed, impact resistant stainless steel blades, "pulse" and "on/off" paddle controls, 120v/60/1-ph, 12.1 amp, 1450 watts, NEMA 5-15P, cETLus, ETL-Sanitation (Qty Break = 4 set) 2 st One year parts & labor warranty, standard	\$211.33	\$422.66
			ITEM TOTAL:	\$422.66
49	2 ea	FOOD PAN WARMER, COUNTERTOP Winco Model No. FW-L600 Food Warmer, electric, 4/3 size, 14-5/8"W x 29-3/4"D x 10-11/16"H, rectangular, countertop, wet operation only, 11-13/16"W x 27"D x 6-5/16"H well opening, accommodates (4) 1/3 size steam table pans (and other configurations), dial control, graduated heat settings (low: 140°F; medium: 170°F; high: 200°F), dedicated indicator light, stainless steel body, 120v/50/60/1-ph, 1.5kW, 12.5 amp, NEMA 5-15P, ETL-Sanitation, cETLus (Qty Break = 1 each) 2 ea One year warranty, standard	\$271.61	\$543.22
			ITEM TOTAL:	\$543.22
50	2 ea	MICROWAVE OVEN Winco Model No. EMW-1000ST Spectrum™ Commercial Microwave, .9 cubic feet capacity, 1450 W input power, touch control, accommodates 12" dia. platter, motor driven bottom antenna, backlit LED display, interior oven light, (3) customizable key beep volumes, stainless steel interior, 120v/60/1-ph, 12 amp, 1000 watts, NEMA 5-15P, ETL-Sanitation, cULus (Qty Break = 1 each) 2 ea One year warranty, standard	\$367.78	\$735.56
			ITEM TOTAL:	\$735.56
51	1 ea	CONVEYOR TOASTER Winco Model No. ECT-700 Spectrum™ Conveyor Toaster, horizontal, 14-5/8"L x 16-9/16"W x 16-3/8"H, (700) slices/hour, 2-1/2"H opening x 10-3/8"W belt (2 slice), variable conveyor speed, independent/dual heating, hold mode, removable crumb tray, stainless steel cool-touch exterior, adjustable legs with non-skid feet, 208v/240v/50/60, 1.8/2.4 kW,	\$635.92	\$635.92
			ITEM TOTAL:	\$635.92

Item	Qty	Description	Sell	Sell Total
		8.6/10 amps, NEMA 6-15P, cETLus, ETL-Sanitation (Qty Break = 1 each)		
	1 ea	One year parts & labor warranty, standard		
			ITEM TOTAL:	\$635.92
52	1 ea	BUTTER SPREADER Winco Model No. SPBR-604 Packed 6 ea Butter Spreader, 7" x 6-3/8", includes: 1/6 size pan & removable perforated roller, designed for countertop, stainless steel (Qty Break = 6 set)	\$30.15	\$30.15
				
			ITEM TOTAL:	\$30.15
53	1 ea	RICE / GRAIN COOKER Winco Model No. RC-S301 Rice Cooker/Warmer, electric, 30 cup uncooked rice capacity (60 cups cooked), up to 6 hours of heat retention, includes: cover, inner pot, measuring cup, and serving paddle, stainless steel body, satin finish, 120v/60/1-ph, 13 amp, 1550 watts, ETL-Sanitation, cETLus (Qty Break = 1 each)	\$222.61	\$222.61
				
	1 ea	One year warranty, standard		
			ITEM TOTAL:	\$222.61
54	2 ea	ROASTING PAN Winco Model No. ALRP-1824 Packed 2 ea Double Roast Pan, 24" x 18" x 4-1/2" deep, rectangular, with straps, 2.4mm thick, 10 gauge, heavy-duty, aluminum (Qty Break = 2 each)	\$116.84	\$233.68
				
			ITEM TOTAL:	\$233.68

Merchandise	\$9,922.88
Freight	\$800.00
Total	\$10,722.88



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*Some exclusions apply.



SCAN TO APPLY FOR EQUIPMENT FINANCING

PHOTO

Images on this quote are for **reference only** and may not accurately represent the product. Optional accessory might be shown. Please refer to item description or spec sheets for details and consult one of our sales rep shall you need further clarification.

DELIVERY

Wild Horse Commercial Kitchen Equipment & Restaurant Supply (Wild Horse) offers free curbside delivery for any order over \$1,500 to one location within the DFW area. There may be some shipping/freight costs from the manufacturer. Please check all your equipment and supplies during delivery. If there is any problem, please let our driver know during delivery. We will not be liable for any missing or damaged product after the delivery. Any delivery outside of DFW will be curbside only. Please arrange 2 or more people to help unload and transport equipment to your facility. Lift gate service is available for additional charge (\$150/pallet) if applicable.

PLEASE NOTE THESE ARE COMPETED AT AN ADDITIONAL CHARGE:

- ◊ UNCRATE, INSTALL OR SET UP YOUR EQUIPMENT
- ◊ ASSEMBLE YOUR EQUIPMENT, FURNITURE, SHELVING, ETC

PAYMENT

The client agrees to compensate Wild Horse for this project as listed on the invoice amount above. As security for the obligations incurred by the Client in this Agreement and as security for the consideration of Wild Horse not immediately pursuing all of its legal rights for the currently unpaid sums due and owing, Client hereby grants to Wild Horse a security interest in all machinery, equipment, or other items supplied by Wild Horse to Client now or hereafter owned or acquired by Client, wherever located, including any and all parts, replacements, substitutions, improvements, accessories, attachments and additions thereto and therefor, and all proceeds, if any (all of the foregoing being hereinafter referred to as the "Collateral"). Client hereby acknowledges that at the time this Agreement is executed Client owes Wild Horse for services and equipment supplied by Wild Horse and does not contest this debt in any manner.

RETURN:

All returns are subject to a 30% restocking fee and at our discretion. Only new and unused merchandise may be returned. NO RETURN ACCEPTED on equipment, refrigeration, walk in, custom product, and furniture. **WE RESERVE THE RIGHT TO REFUSE ANY RETURN.**

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$10,722.88

STAINLESS STEEL MIXING BOWLS



MXHV-500



MXBH-500



MXBT-500Q



MXB-950Q



MXRU-SERIES



MXBS-30

HEAVY-DUTY MIXING BOWLS

ITEM	DESCRIPTION	SIZE (DIA X DEPTH)	UOM	CASE
MXHV-75	3/4 Qt	6-1/4" x 1-3/4"	Each	12/72
MXHV-150	1-1/2 Qt	7-3/4" x 2-1/4"	Each	12/36
MXHV-300	3 Qt	9-7/8" x 3"	Each	12/24
MXHV-400	4 Qt	10-5/8" x 3-1/4"	Each	12/24
MXHV-500	5 Qt	11-5/8" x 3-3/8"	Each	6/12
MXHV-800	8 Qt	13-3/4" x 5"	Each	6/12
MXHV-1300	13 Qt	16-1/4" x 4-1/2"	Each	12
MXHV-1600	16 Qt	17-3/4" x 5-1/2"	Each	12
MXHV-2000	20 Qt	18-3/4" x 5"	Each	12

DEEP MIXING BOWLS

ITEM	DESCRIPTION	SIZE (DIA X DEPTH)	UOM	CASE
MXBH-300	3 Qt	9" x 3-1/2"	Each	12/48
MXBH-500	5 Qt	10-1/4" x 4-1/2"	Each	12/36
MXBH-800	8 Qt	12" x 5"	Each	12/24
MXBH-1300	13 Qt	15" x 5-3/4"	Each	12

ALL-PURPOSE MIXING BOWLS

◆ True capacity for all-purpose kitchen prep work

ITEM	DESCRIPTION	SIZE (DIA X DEPTH)	UOM	CASE
MXBT-75Q	3/4 Qt	6-3/8" x 2-3/8"	Each	12/144
MXBT-150Q	1-1/2 Qt	7-7/8" x 2-7/8"	Each	12/144
MXBT-300Q	3 Qt	10-1/4" x 3-5/8"	Each	12/72
MXBT-400Q	4 Qt	11" x 3-3/4"	Each	12/72
MXBT-500Q	5 Qt	11-7/8" x 4"	Each	12/72
MXBT-800Q	8 Qt	13-3/4" x 5"	Each	12/36
MXBT-1300Q	13 Qt	16-3/8" x 5-7/8"	Each	12/24
MXBT-1600Q	16 Qt	17-7/8" x 6"	Each	12
MXBT-2000Q	20 Qt	19" x 6-5/8"	Each	12

ECONOMY MIXING BOWLS

ITEM	DESCRIPTION	SIZE (DIA X DEPTH)	UOM	CASE
MXB-75Q	3/4 Qt	6-1/4" x 1-3/4"	Each	12/144
MXB-150Q	1-1/2 Qt	7-3/4" x 2-1/2"	Each	12/144
MXB-300Q	3 Qt	9-1/2" x 3-1/2"	Each	12/72
MXB-400Q	4 Qt	10-5/8" x 3-1/2"	Each	12/72
MXB-500Q	5 Qt	11-1/2" x 3-1/2"	Each	12/72
MXB-800Q	8 Qt	13-1/4" x 4-1/8"	Each	12/36
MXB-950Q	9-1/2 Qt	15-3/8" x 4-1/4"	Each	24
MXB-1300Q	13 Qt	16" x 4-1/2"	Each	24
MXB-1600Q	16 Qt	17-3/4" x 5"	Each	12
MXB-2000Q	20 Qt	18-5/8" x 5-1/2"	Each	12
MXB-3000Q	30 Qt	22-1/2" x 7-1/2"	Each	12

SILICONE BASE MIXING BOWLS

◆ Non-skid silicone base helps to keep bowl in place while mixing and prepping

ITEM	DESCRIPTION	SIZE (DIA X DEPTH)	UOM	CASE
MXRU-150	1-1/2 Qt	6-3/4" x 3-3/4"	Each	48
MXRU-300	3 Qt	8-1/2" x 4-3/8"	Each	24
MXRU-500	5 Qt	10-1/4" x 5-5/8"	Each	24
MXRU-800	8 Qt	11-3/4" x 6-1/2"	Each	6/12

MIXING BOWL STAND

ITEM	DESCRIPTION	UOM	CASE
MXBS-30	Stand for MXB-3000Q	Set	1
MXBS-30-C	Caster for MXBS-30	Each	4/24

STAINLESS STEEL MIXING BOWLS



MXHV-500



MXBH-500



MXBT-500Q



MXB-950Q



MXRU-SERIES



MXBS-30

HEAVY-DUTY MIXING BOWLS

ITEM	DESCRIPTION	SIZE (DIA X DEPTH)	UOM	CASE
MXHV-75	3/4 Qt	6-1/4" x 1-3/4"	Each	12/72
MXHV-150	1-1/2 Qt	7-3/4" x 2-1/4"	Each	12/36
MXHV-300	3 Qt	9-7/8" x 3"	Each	12/24
MXHV-400	4 Qt	10-5/8" x 3-1/4"	Each	12/24
MXHV-500	5 Qt	11-5/8" x 3-3/8"	Each	6/12
MXHV-800	8 Qt	13-3/4" x 5"	Each	6/12
MXHV-1300	13 Qt	16-1/4" x 4-1/2"	Each	12
MXHV-1600	16 Qt	17-3/4" x 5-1/2"	Each	12
MXHV-2000	20 Qt	18-3/4" x 5"	Each	12

DEEP MIXING BOWLS

ITEM	DESCRIPTION	SIZE (DIA X DEPTH)	UOM	CASE
MXBH-300	3 Qt	9" x 3-1/2"	Each	12/48
MXBH-500	5 Qt	10-1/4" x 4-1/2"	Each	12/36
MXBH-800	8 Qt	12" x 5"	Each	12/24
MXBH-1300	13 Qt	15" x 5-3/4"	Each	12

ALL-PURPOSE MIXING BOWLS

◆ True capacity for all-purpose kitchen prep work

ITEM	DESCRIPTION	SIZE (DIA X DEPTH)	UOM	CASE
MXBT-75Q	3/4 Qt	6-3/8" x 2-3/8"	Each	12/144
MXBT-150Q	1-1/2 Qt	7-7/8" x 2-7/8"	Each	12/144
MXBT-300Q	3 Qt	10-1/4" x 3-5/8"	Each	12/72
MXBT-400Q	4 Qt	11" x 3-3/4"	Each	12/72
MXBT-500Q	5 Qt	11-7/8" x 4"	Each	12/72
MXBT-800Q	8 Qt	13-3/4" x 5"	Each	12/36
MXBT-1300Q	13 Qt	16-3/8" x 5-7/8"	Each	12/24
MXBT-1600Q	16 Qt	17-7/8" x 6"	Each	12
MXBT-2000Q	20 Qt	19" x 6-5/8"	Each	12

ECONOMY MIXING BOWLS

ITEM	DESCRIPTION	SIZE (DIA X DEPTH)	UOM	CASE
MXB-75Q	3/4 Qt	6-1/4" x 1-3/4"	Each	12/144
MXB-150Q	1-1/2 Qt	7-3/4" x 2-1/2"	Each	12/144
MXB-300Q	3 Qt	9-1/2" x 3-1/2"	Each	12/72
MXB-400Q	4 Qt	10-5/8" x 3-1/2"	Each	12/72
MXB-500Q	5 Qt	11-1/2" x 3-1/2"	Each	12/72
MXB-800Q	8 Qt	13-1/4" x 4-1/8"	Each	12/36
MXB-950Q	9-1/2 Qt	15-3/8" x 4-1/4"	Each	24
MXB-1300Q	13 Qt	16" x 4-1/2"	Each	24
MXB-1600Q	16 Qt	17-3/4" x 5"	Each	12
MXB-2000Q	20 Qt	18-5/8" x 5-1/2"	Each	12
MXB-3000Q	30 Qt	22-1/2" x 7-1/2"	Each	12

SILICONE BASE MIXING BOWLS

◆ Non-skid silicone base helps to keep bowl in place while mixing and prepping

ITEM	DESCRIPTION	SIZE (DIA X DEPTH)	UOM	CASE
MXRU-150	1-1/2 Qt	6-3/4" x 3-3/4"	Each	48
MXRU-300	3 Qt	8-1/2" x 4-3/8"	Each	24
MXRU-500	5 Qt	10-1/4" x 5-5/8"	Each	24
MXRU-800	8 Qt	11-3/4" x 6-1/2"	Each	6/12

MIXING BOWL STAND

ITEM	DESCRIPTION	UOM	CASE
MXBS-30	Stand for MXB-3000Q	Set	1
MXBS-30-C	Caster for MXBS-30	Each	4/24

PAN HANDLE SLEEVES



PH-811W

Refer to
page 255
for oven
mitts



PAN GRABBER MITT

- ◆ Heat-resistant up to 400°F (205°C)
- ◆ Comfortable elastic wrist strap assists while handling hot baking sheets or pan handles

ITEM	DESCRIPTION	SIZE	UOM	CASE
PH-811W	Terry Cloth Mitt	11"L x 8"W	Doz	15

REMOVABLE SILICONE SLEEVES FOR FRY & SAUCE PANS

- ◆ Heat-resistant up to 450°F (230°C)

ITEM	DESCRIPTION	COLOR	UOM	CASE
AFP-1HR	Fits AFP-7, -8, ASP-1, -2	Red	Each	12/120
AFP-2HR	Fits AFP-10, -12, ASP-3, -4, -5, -7, ASFP-11, AXST-3	Red	Each	12/120
AFP-3HR	Fits AFP-14, ASP-10, AXST-5, -7	Red	Each	12/120
AFP-1HX	Fits AFP-7, -8, ASP-1, -2	Blue	Each	12/120
AFP-2HX	Fits AFP-10, -12, ASP-3, -4, -5, -7, ASFP-11, AXST-3	Blue	Each	12/120
AFP-3HX	Fits AFP-14, ASP-10, AXST-5, -7	Blue	Each	12/120



AFP-1HR



AFP-1HX



AFP-2HR



AFP-2HX



AFP-3HR



AFP-3HX

Refer to
page 285
for the full
Allergen-
Free range



AFP-10HP

ALLERGEN-FREE SILICONE SLEEVE

ITEM	DESCRIPTION	COLOR	UOM	CASE
AFP-10HP	Fits AFP-10, ASFP-11, ASP-3, -4	Purple	Each	1/120

HEAVY-DUTY ALUMINUM SHEET PANS

Refer to
page 238
for the full
sheet pan
range



NSF ALXP-1200

HEAVY-DUTY ALUMINUM SHEET PANS

Reinforced with galvanized wire, count on Winco® sheet pans to hold their shape in high-heat oven temperatures during baking, roasting or broiling.

- ◆ Closed bead with galvanized wire for rust resistance and reinforcement
- ◆ Made of 3003 aluminum

ITEM	DESCRIPTION	SIZE	GAUGE	UOM	CASE
ALXP-1200	Full-Size Open Bead, NSF	18" x 26"	12	Each	12
ALXP-2618H	Full-Size Closed Bead	18" x 26"	16	Each	12



Open bead



ALXP-1200



NON-STICK CARBON STEEL MINI MUFFIN PANS

ITEM	DESCRIPTION	SIZE	CAPACITY	UOM	CASE
CMF-12M	12 Cups, Quantum2® Non-Stick	10" x 7-3/4"	3/4 Oz	Each	1/6
AMF-24MNS	24 Cups	13-3/4" x 10-1/2"	1-1/2 Oz	Each	12

MINI MUFFIN PANS



CMF-12M PFOA FREE



AMF-24MNS PFOA FREE

NON-STICK CARBON STEEL MINI LOAF PAN

Bake up 8 mini bread loaves. Also perfect for mini meat loaves, lasagnas, quiche, or pastries.

- ◆ Heavy-duty carbon steel with premium non-stick coating
- ◆ Makes 8 mini loaves
- ◆ Withstands temperatures up to 410°F (210°C)
- ◆ Dishwasher safe

ITEM	DESCRIPTION	SIZE	CAPACITY	UOM	CASE
HLF-8MN	8 Cups	14" x 10-5/8"	5 Oz	Each	6

MINI LOAF PAN



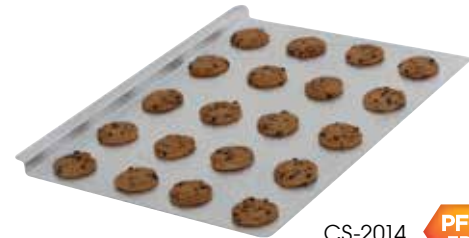
HLF-8MN PFOA FREE

DELUXE HARD-ANODIZED ALUMINUM COOKIE SHEET

- ◆ Durable, non-stick, bakes evenly
- ◆ Withstands temperatures up to 450°F (232°C)
- ◆ Hand wash recommended

ITEM	DESCRIPTION	SIZE	UOM	CASE
CS-2014	15 Gauge	20" x 14"	Each	4/16

COOKIE SHEET



CS-2014 PFOA FREE

ICING/COOLING RACK

- ◆ Built-in feet

ITEM	DESCRIPTION	SIZE	UOM	CASE
ICR-1725	Rectangular	16-1/4" x 25"	Each	6/12



COOLING RACKS



ICR-1725

STEAMER RACKS

- ◆ Built-in feet

ITEM	DESCRIPTION	SIZE	UOM	CASE
STR-10	Round	10-3/4"	Each	10
STR-13	Round	12-3/4"	Each	10
STR-15	Round	14-3/4"	Each	10
STR-18	Round	17-3/4"	Each	10



STR-15

NICKEL PLATED DOUGHNUT BASKET

ITEM	DESCRIPTION	UOM	CASE
DB-1218	12"L x 18"W x 2"H	Each	24

DOUGHNUT BASKET



DB-1218

POLYCARBONATE FOOD PANS

POLYCARBONATE
FOOD PANS & COVERS

PAN SIZING

SIZE	DIMENSIONS
Full-Size	20-3/4" x 12-1/2"
1/2-Size	12-3/4" x 10-3/8"
1/3-Size	12-5/8" x 6-7/8"
1/4-Size	10-1/4" x 6-1/4"
1/6-Size	6-3/4" x 6-1/4"
1/9-Size	6-7/8" x 4-1/4"

Withstands
temps from
-40° F to 210° F



FOOD PANS

ITEM	PAN SIZE	DEPTH	UOM	CASE
SP7102	Full-Size	2-1/2"	Each	6/12
SP7104		3-1/2"	Each	6/12
SP7106		5-1/2"	Each	6/12
SP7108		7-3/4"	Each	6/12
SP7202	1/2-Size	2-1/2"	Each	12/24
SP7204		3-1/2"	Each	6/24
SP7206		5-1/2"	Each	6/12
SP7208		7-3/4"	Each	6/12
SP7302	1/3-Size	2-1/2"	Each	12/24
SP7304		3-1/2"	Each	12/24
SP7306		5-1/2"	Each	6/24
SP7308		7-3/4"	Each	6/12
SP7402	1/4-Size	2-1/2"	Each	12/36
SP7404		3-1/2"	Each	12/36
SP7406		5-1/2"	Each	6/24
SP7602	1/6-Size	2-1/2"	Each	12/36
SP7604		3-1/2"	Each	12/48
SP7606		5-1/2"	Each	6/24
SP7902	1/9-Size	2-1/2"	Each	12/72
SP7904		3-1/2"	Each	12/72
SP7906		6"	Each	12/72

COVERS FOR FOOD PANS

ITEM	COVER STYLE	UOM	CASE
SP7100C	Slotted	Each	12/24
SP7100S	Solid	Each	12/24
SP7200C	Slotted	Each	12/48
SP7200S	Solid	Each	12/48
SP7300C	Slotted	Each	12/72
SP7300S	Solid	Each	12/72
SP7400C	Slotted	Each	12/72
SP7400S	Solid	Each	12/72
SP7600C	Slotted	Each	12/72
SP7600S	Solid	Each	12/72
SP7900C	Slotted	Each	12/72
SP7900S	Solid	Each	12/72

POLYCARBONATE DOME COVERS

- ◆ C-DP1, C-DPF1 and C-DPFH fit full-size steam table pans and poly pans
- ◆ C-DP2 and C-DPF2 fit half-size steam table pans and poly pans

ITEM	DESCRIPTION	SIZE	UOM	CASE
C-DP1	Full-Size Cover, NSF	21-1/2" x 13-3/4"	Each	12
C-DP2	1/2-Size Cover, NSF	13-1/2" x 11"	Each	24
C-DPF1	Full-Size Flip Cover, NSF	21-1/2" x 13-3/4"	Each	12
C-DPF2	1/2-Size Cut-out Cover, NSF	13-1/2" x 11"	Each	24
C-DPFH	Full-Size Hinged Cover	21" x 13"	Each	12



DOME COVERS



Refer to page 227
for hinged covers

SP700-H SERIES

POLYCARBONATE DRAIN SHELVES

ITEM	DESCRIPTION	SIZE	UOM	CASE
SP71DS	Full-Size	18-5/16" x 10-1/4"	Each	10/20
SP72DS	1/2-Size	10-1/4" x 7-7/8"	Each	10/40
SP73DS	1/3-Size	10-1/4" x 4-7/16"	Each	20/80
SP74DS	1/4-Size	8" x 3-15/16"	Each	20/80
SP76DS	1/6-Size	4-7/16" x 4-1/4"	Each	20/120
SP79DS	1/9-Size	4-7/16" x 2-1/8"	Each	60/120



SP70DS-SERIES

POLYCARBONATE FOOD PANS

POLYCARBONATE
FOOD PANS & COVERS

PAN SIZING

SIZE	DIMENSIONS
Full-Size	20-3/4" x 12-1/2"
1/2-Size	12-3/4" x 10-3/8"
1/3-Size	12-5/8" x 6-7/8"
1/4-Size	10-1/4" x 6-1/4"
1/6-Size	6-3/4" x 6-1/4"
1/9-Size	6-7/8" x 4-1/4"

Withstands
temps from
-40° F to 210° F



FOOD PANS

ITEM	PAN SIZE	DEPTH	UOM	CASE
SP7102	Full-Size	2-1/2"	Each	6/12
SP7104		3-1/2"	Each	6/12
SP7106		5-1/2"	Each	6/12
SP7108		7-3/4"	Each	6/12
SP7202	1/2-Size	2-1/2"	Each	12/24
SP7204		3-1/2"	Each	6/24
SP7206		5-1/2"	Each	6/12
SP7208		7-3/4"	Each	6/12
SP7302	1/3-Size	2-1/2"	Each	12/24
SP7304		3-1/2"	Each	12/24
SP7306		5-1/2"	Each	6/24
SP7308		7-3/4"	Each	6/12
SP7402	1/4-Size	2-1/2"	Each	12/36
SP7404		3-1/2"	Each	12/36
SP7406		5-1/2"	Each	6/24
SP7602	1/6-Size	2-1/2"	Each	12/36
SP7604		3-1/2"	Each	12/48
SP7606		5-1/2"	Each	6/24
SP7902	1/9-Size	2-1/2"	Each	12/72
SP7904		3-1/2"	Each	12/72
SP7906		6"	Each	12/72

COVERS FOR FOOD PANS

ITEM	COVER STYLE	UOM	CASE
SP7100C	Slotted	Each	12/24
SP7100S	Solid	Each	12/24
SP7200C	Slotted	Each	12/48
SP7200S	Solid	Each	12/48
SP7300C	Slotted	Each	12/72
SP7300S	Solid	Each	12/72
SP7400C	Slotted	Each	12/72
SP7400S	Solid	Each	12/72
SP7600C	Slotted	Each	12/72
SP7600S	Solid	Each	12/72
SP7900C	Slotted	Each	12/72
SP7900S	Solid	Each	12/72

POLYCARBONATE DOME COVERS

- ◆ C-DP1, C-DPF1 and C-DPFH fit full-size steam table pans and poly pans
- ◆ C-DP2 and C-DPF2 fit half-size steam table pans and poly pans

ITEM	DESCRIPTION	SIZE	UOM	CASE
C-DP1	Full-Size Cover, NSF	21-1/2" x 13-3/4"	Each	12
C-DP2	1/2-Size Cover, NSF	13-1/2" x 11"	Each	24
C-DPF1	Full-Size Flip Cover, NSF	21-1/2" x 13-3/4"	Each	12
C-DPF2	1/2-Size Cut-out Cover, NSF	13-1/2" x 11"	Each	24
C-DPFH	Full-Size Hinged Cover	21" x 13"	Each	12



DOME COVERS



Refer to page 227
for hinged covers

SP700-H SERIES

POLYCARBONATE DRAIN SHELVES

ITEM	DESCRIPTION	SIZE	UOM	CASE
SP71DS	Full-Size	18-5/16" x 10-1/4"	Each	10/20
SP72DS	1/2-Size	10-1/4" x 7-7/8"	Each	10/40
SP73DS	1/3-Size	10-1/4" x 4-7/16"	Each	20/80
SP74DS	1/4-Size	8" x 3-15/16"	Each	20/80
SP76DS	1/6-Size	4-7/16" x 4-1/4"	Each	20/120
SP79DS	1/9-Size	4-7/16" x 2-1/8"	Each	60/120



SP70DS-SERIES

POLYCARBONATE FOOD PANS

POLYCARBONATE
FOOD PANS & COVERS

PAN SIZING

SIZE	DIMENSIONS
Full-Size	20-3/4" x 12-1/2"
1/2-Size	12-3/4" x 10-3/8"
1/3-Size	12-5/8" x 6-7/8"
1/4-Size	10-1/4" x 6-1/4"
1/6-Size	6-3/4" x 6-1/4"
1/9-Size	6-7/8" x 4-1/4"

Withstands
temps from
-40° F to 210° F



FOOD PANS

ITEM	PAN SIZE	DEPTH	UOM	CASE
SP7102	Full-Size	2-1/2"	Each	6/12
SP7104		3-1/2"	Each	6/12
SP7106		5-1/2"	Each	6/12
SP7108		7-3/4"	Each	6/12
SP7202	1/2-Size	2-1/2"	Each	12/24
SP7204		3-1/2"	Each	6/24
SP7206		5-1/2"	Each	6/12
SP7208		7-3/4"	Each	6/12
SP7302	1/3-Size	2-1/2"	Each	12/24
SP7304		3-1/2"	Each	12/24
SP7306		5-1/2"	Each	6/24
SP7308		7-3/4"	Each	6/12
SP7402	1/4-Size	2-1/2"	Each	12/36
SP7404		3-1/2"	Each	12/36
SP7406		5-1/2"	Each	6/24
SP7602	1/6-Size	2-1/2"	Each	12/36
SP7604		3-1/2"	Each	12/48
SP7606		5-1/2"	Each	6/24
SP7902	1/9-Size	2-1/2"	Each	12/72
SP7904		3-1/2"	Each	12/72
SP7906		6"	Each	12/72

COVERS FOR FOOD PANS

ITEM	COVER STYLE	UOM	CASE
SP7100C	Slotted	Each	12/24
SP7100S	Solid	Each	12/24
SP7200C	Slotted	Each	12/48
SP7200S	Solid	Each	12/48
SP7300C	Slotted	Each	12/72
SP7300S	Solid	Each	12/72
SP7400C	Slotted	Each	12/72
SP7400S	Solid	Each	12/72
SP7600C	Slotted	Each	12/72
SP7600S	Solid	Each	12/72
SP7900C	Slotted	Each	12/72
SP7900S	Solid	Each	12/72

POLYCARBONATE DOME COVERS

- ◆ C-DP1, C-DPF1 and C-DPFH fit full-size steam table pans and poly pans
- ◆ C-DP2 and C-DPF2 fit half-size steam table pans and poly pans

ITEM	DESCRIPTION	SIZE	UOM	CASE
C-DP1	Full-Size Cover, NSF	21-1/2" x 13-3/4"	Each	12
C-DP2	1/2-Size Cover, NSF	13-1/2" x 11"	Each	24
C-DPF1	Full-Size Flip Cover, NSF	21-1/2" x 13-3/4"	Each	12
C-DPF2	1/2-Size Cut-out Cover, NSF	13-1/2" x 11"	Each	24
C-DPFH	Full-Size Hinged Cover	21" x 13"	Each	12



DOME COVERS



Refer to page 227
for hinged covers

SP700-H SERIES

POLYCARBONATE DRAIN SHELVES

ITEM	DESCRIPTION	SIZE	UOM	CASE
SP71DS	Full-Size	18-5/16" x 10-1/4"	Each	10/20
SP72DS	1/2-Size	10-1/4" x 7-7/8"	Each	10/40
SP73DS	1/3-Size	10-1/4" x 4-7/16"	Each	20/80
SP74DS	1/4-Size	8" x 3-15/16"	Each	20/80
SP76DS	1/6-Size	4-7/16" x 4-1/4"	Each	20/120
SP79DS	1/9-Size	4-7/16" x 2-1/8"	Each	60/120



SP70DS-SERIES

PREMIUM STAINLESS STEEL OMELET PANS



SSOP-11



SSOP-12



SSOP-SERIES



STAINLESS STEEL OMELET PANS

- ◆ Tri-ply base for even heat distribution
- ◆ Induction compatible
- ◆ Riveted, sturdy handles

ITEM	DESCRIPTION	SIZE (DIA X H)	UOM	CASE
SSOP-11	11"	11" x 2-1/8"	Each	1/6
SSOP-12	12-1/2"	12-1/2" x 2-1/4"	Each	1/2



PREMIUM STAINLESS STEEL FRY PANS



SSFP-11



SSFP-14



SSFP-SERIES

- ◆ Heavy-duty premium 18/8 stainless steel offers excellent corrosion resistance and a bright finish
- ◆ Tri-ply bottom for even heat distribution
- ◆ Extra-sturdy riveted handles



STAINLESS STEEL FRY PANS

- ◆ Natural finish

ITEM	DESCRIPTION	SIZE	UOM	CASE
SSFP-8	8"	8" x 1-1/2"	Each	1/6
SSFP-9	9-1/2"	9-1/2" x 1-3/4"	Each	1/6
SSFP-11	11"	11" x 2"	Each	1/6
SSFP-12	12", Help Hdl	12-1/2" x 2"	Each	1/2
SSFP-14	14", Help Hdl	14-1/4" x 2-1/2"	Each	1/2



SSFP-11NS



SSFP-14NS



SSFP-SERIES



NON-STICK FRY PANS

#1 choice of professional chefs



NON-STICK FRY PANS

- ◆ Excalibur® non-stick coating

ITEM	DESCRIPTION	SIZE	UOM	CASE
SSFP-8NS	8"	8" x 1-1/2"	Each	1/6
SSFP-9NS	9-1/2"	9-1/2" x 1-3/4"	Each	1/6
SSFP-11NS	11"	11" x 2"	Each	1/6
SSFP-12NS	12", Help Hdl	12-1/2" x 2"	Each	1/2
SSFP-14NS	14", Help Hdl	14-1/4" x 2-1/2"	Each	2

COVERS FOR STAINLESS STEEL FRY PANS

ITEM	DESCRIPTION	UOM	CASE
SSTC-8F	Cover for 8" Fry Pans	Each	6/12
SSTC-8	Cover for 9-1/2" Fry Pans	Each	6/12
SSTC-12	Cover for 10" and 11" Fry Pans	Each	6/12
SSTC-12F	Cover for 12" Fry Pans	Each	6/12
SSTC-32	Cover for 14" Fry Pans	Each	6

PREMIUM STAINLESS STEEL OMELET PANS



SSOP-11



SSOP-12



SSOP-SERIES



STAINLESS STEEL OMELET PANS

- ◆ Tri-ply base for even heat distribution
- ◆ Induction compatible
- ◆ Riveted, sturdy handles

ITEM	DESCRIPTION	SIZE (DIA X H)	UOM	CASE
SSOP-11	11"	11" x 2-1/8"	Each	1/6
SSOP-12	12-1/2"	12-1/2" x 2-1/4"	Each	1/2



PREMIUM STAINLESS STEEL FRY PANS



SSFP-11



SSFP-14



SSFP-SERIES

- ◆ Heavy-duty premium 18/8 stainless steel offers excellent corrosion resistance and a bright finish
- ◆ Tri-ply bottom for even heat distribution
- ◆ Extra-sturdy riveted handles



STAINLESS STEEL FRY PANS

- ◆ Natural finish

ITEM	DESCRIPTION	SIZE	UOM	CASE
SSFP-8	8"	8" x 1-1/2"	Each	1/6
SSFP-9	9-1/2"	9-1/2" x 1-3/4"	Each	1/6
SSFP-11	11"	11" x 2"	Each	1/6
SSFP-12	12", Help Hdl	12-1/2" x 2"	Each	1/2
SSFP-14	14", Help Hdl	14-1/4" x 2-1/2"	Each	1/2



SSFP-11NS



SSFP-14NS



SSFP-SERIES



NON-STICK FRY PANS

#1 choice of professional chefs



NON-STICK FRY PANS

- ◆ Excalibur® non-stick coating

ITEM	DESCRIPTION	SIZE	UOM	CASE
SSFP-8NS	8"	8" x 1-1/2"	Each	1/6
SSFP-9NS	9-1/2"	9-1/2" x 1-3/4"	Each	1/6
SSFP-11NS	11"	11" x 2"	Each	1/6
SSFP-12NS	12", Help Hdl	12-1/2" x 2"	Each	1/2
SSFP-14NS	14", Help Hdl	14-1/4" x 2-1/2"	Each	2

COVERS FOR STAINLESS STEEL FRY PANS

ITEM	DESCRIPTION	UOM	CASE
SSTC-8F	Cover for 8" Fry Pans	Each	6/12
SSTC-8	Cover for 9-1/2" Fry Pans	Each	6/12
SSTC-12	Cover for 10" and 11" Fry Pans	Each	6/12
SSTC-12F	Cover for 12" Fry Pans	Each	6/12
SSTC-32	Cover for 14" Fry Pans	Each	6



PREMIUM STAINLESS STEEL COOKWARE

- ◆ Commercial-quality 18/8 stainless steel offers excellent corrosion resistance and a bright finish
- ◆ Tri-ply heavy-duty bottom for even heat distribution
- ◆ Extra-sturdy riveted handles
- ◆ Induction ready



Riveted handles



PREMIUM STAINLESS
STEEL COOKWARE



STOCK POTS WITH COVER INCLUDED

ITEM	DESCRIPTION	SIZE (DIA X HEIGHT)	UOM	CASE
SST-8	8 Qt	9-1/2" x 6-3/4"	Set	1/4
SST-12	12 Qt	11" x 7-1/8"	Set	1/4
SST-16	16 Qt	11" x 9-3/4"	Set	1/4
SST-20	20 Qt	11-3/4" x 10-1/4"	Set	1/4
SST-24	24 Qt	13-3/8" x 10-1/4"	Set	1/2
SST-32	32 Qt	14-1/4" x 11-3/4"	Set	1/2
SST-40	40 Qt	15-3/4" x 11-3/4"	Set	1/2
SST-60	60 Qt	17-3/4" x 14-1/4"	Set	1
SST-80	80 Qt	19-3/4" x 15-3/4"	Set	1

REPLACEMENT COVERS

ITEM	UOM	CASE
SSTC-8	Each	6/12
SSTC-12	Each	6/12
SSTC-12	Each	6/12
SSTC-20	Each	6/12
SSTC-24	Each	6
SSTC-32	Each	6
SSTC-40	Each	6
SSTC-60	Each	6
SSTC-80	Each	6

SAUCE PANS WITH COVER INCLUDED

ITEM	DESCRIPTION	SIZE (DIA X HEIGHT)	UOM	CASE
SSSP-2	2 Qt	6-3/8" x 3-3/4"	Set	1/6
SSSP-3	3 -1/2 Qt	8" x 4-1/4"	Set	1/6
SSSP-4	4 -1/2 Qt	8" x 5-1/2"	Set	1/6
SSSP-6	6 Qt	9-1/2" x 5"	Set	1/6
SSSP-7	7 -1/2 Qt w/Hdl	9-1/2" x 6-1/8"	Set	1/2
SSSP-10	10 Qt w/Hdl	11" x 6-1/8"	Set	1/2

REPLACEMENT COVERS

ITEM	UOM	CASE
SSTC-2	Each	6
SSTC-8F	Each	6/12
SSTC-8F	Each	6/12
SSTC-8	Each	6/12
SSTC-8	Each	6/12
SSTC-12	Each	6/12

BRAZIER WITH COVER INCLUDED

ITEM	DESCRIPTION	SIZE (DIA X HEIGHT)	UOM	CASE
SSLB-8	8 Qt	11" x 5-1/8"	Set	1/4
SSLB-10	10 Qt	11-11/16" x 5-1/2"	Set	1/4
SSLB-15	15 Qt	14-1/4" x 5-1/2"	Set	1/4
SSLB-20	20 Qt	15-3/4" x 6"	Set	1/4
SSLB-25	25 Qt	17-3/4" x 6"	Set	1/2
SSLB-30	30 Qt	19-3/4" x 6"	Set	1/2

REPLACEMENT COVERS

ITEM	UOM	CASE
SSTC-12	Each	6/12
SSTC-20	Each	6/12
SSTC-32	Each	6
SSTC-40	Each	6
SSTC-60	Each	6
SSTC-80	Each	6

SAUTÉ PANS WITH COVER INCLUDED

ITEM	DESCRIPTION	SIZE (DIA X HEIGHT)	UOM	CASE
SSET-3	3 Qt	10" x 2-3/4"	Set	1/6
SSET-5	5 Qt	12-3/8" x 3-1/8"	Set	1/4
SSET-7	7 Qt	14" x 3-1/2"	Set	1/4

REPLACEMENT COVERS

ITEM	UOM	CASE
SSTC-8	Each	6/12
SSTC-20	Each	6/12
SSTC-24	Each	6



SST-32



SSLB-25



SSSP-10



SSSP-6



SSLB-15



Riveted handles

PREMIUM STAINLESS STEEL COOKWARE

- ◆ Commercial-quality 18/8 stainless steel offers excellent corrosion resistance and a bright finish
- ◆ Tri-ply heavy-duty bottom for even heat distribution
- ◆ Extra-sturdy riveted handles
- ◆ Induction ready



PREMIUM STAINLESS
STEEL COOKWARE



STOCK POTS WITH COVER INCLUDED

ITEM	DESCRIPTION	SIZE (DIA X HEIGHT)	UOM	CASE
SST-8	8 Qt	9-1/2" x 6-3/4"	Set	1/4
SST-12	12 Qt	11" x 7-1/8"	Set	1/4
SST-16	16 Qt	11" x 9-3/4"	Set	1/4
SST-20	20 Qt	11-3/4" x 10-1/4"	Set	1/4
SST-24	24 Qt	13-3/8" x 10-1/4"	Set	1/2
SST-32	32 Qt	14-1/4" x 11-3/4"	Set	1/2
SST-40	40 Qt	15-3/4" x 11-3/4"	Set	1/2
SST-60	60 Qt	17-3/4" x 14-1/4"	Set	1
SST-80	80 Qt	19-3/4" x 15-3/4"	Set	1

REPLACEMENT COVERS

ITEM	UOM	CASE
SSTC-8	Each	6/12
SSTC-12	Each	6/12
SSTC-12	Each	6/12
SSTC-20	Each	6/12
SSTC-24	Each	6
SSTC-32	Each	6
SSTC-40	Each	6
SSTC-60	Each	6
SSTC-80	Each	6

SAUCE PANS WITH COVER INCLUDED

ITEM	DESCRIPTION	SIZE (DIA X HEIGHT)	UOM	CASE
SSSP-2	2 Qt	6-3/8" x 3-3/4"	Set	1/6
SSSP-3	3 -1/2 Qt	8" x 4-1/4"	Set	1/6
SSSP-4	4 -1/2 Qt	8" x 5-1/2"	Set	1/6
SSSP-6	6 Qt	9-1/2" x 5"	Set	1/6
SSSP-7	7 -1/2 Qt w/Hdl	9-1/2" x 6-1/8"	Set	1/2
SSSP-10	10 Qt w/Hdl	11" x 6-1/8"	Set	1/2

REPLACEMENT COVERS

ITEM	UOM	CASE
SSTC-2	Each	6
SSTC-8F	Each	6/12
SSTC-8F	Each	6/12
SSTC-8	Each	6/12
SSTC-8	Each	6/12
SSTC-12	Each	6/12

BRAZIER WITH COVER INCLUDED

ITEM	DESCRIPTION	SIZE (DIA X HEIGHT)	UOM	CASE
SSLB-8	8 Qt	11" x 5-1/8"	Set	1/4
SSLB-10	10 Qt	11-11/16" x 5-1/2"	Set	1/4
SSLB-15	15 Qt	14-1/4" x 5-1/2"	Set	1/4
SSLB-20	20 Qt	15-3/4" x 6"	Set	1/4
SSLB-25	25 Qt	17-3/4" x 6"	Set	1/2
SSLB-30	30 Qt	19-3/4" x 6"	Set	1/2

REPLACEMENT COVERS

ITEM	UOM	CASE
SSTC-12	Each	6/12
SSTC-20	Each	6/12
SSTC-32	Each	6
SSTC-40	Each	6
SSTC-60	Each	6
SSTC-80	Each	6

SAUTÉ PANS WITH COVER INCLUDED

ITEM	DESCRIPTION	SIZE (DIA X HEIGHT)	UOM	CASE
SSET-3	3 Qt	10" x 2-3/4"	Set	1/6
SSET-5	5 Qt	12-3/8" x 3-1/8"	Set	1/4
SSET-7	7 Qt	14" x 3-1/2"	Set	1/4

REPLACEMENT COVERS

ITEM	UOM	CASE
SSTC-8	Each	6/12
SSTC-20	Each	6/12
SSTC-24	Each	6



PREMIUM STAINLESS STEEL COOKWARE

- ◆ Commercial-quality 18/8 stainless steel offers excellent corrosion resistance and a bright finish
- ◆ Tri-ply heavy-duty bottom for even heat distribution
- ◆ Extra-sturdy riveted handles
- ◆ Induction ready



Riveted handles



PREMIUM STAINLESS
STEEL COOKWARE



STOCK POTS WITH COVER INCLUDED

ITEM	DESCRIPTION	SIZE (DIA X HEIGHT)	UOM	CASE
SST-8	8 Qt	9-1/2" x 6-3/4"	Set	1/4
SST-12	12 Qt	11" x 7-1/8"	Set	1/4
SST-16	16 Qt	11" x 9-3/4"	Set	1/4
SST-20	20 Qt	11-3/4" x 10-1/4"	Set	1/4
SST-24	24 Qt	13-3/8" x 10-1/4"	Set	1/2
SST-32	32 Qt	14-1/4" x 11-3/4"	Set	1/2
SST-40	40 Qt	15-3/4" x 11-3/4"	Set	1/2
SST-60	60 Qt	17-3/4" x 14-1/4"	Set	1
SST-80	80 Qt	19-3/4" x 15-3/4"	Set	1

REPLACEMENT COVERS

ITEM	UOM	CASE
SSTC-8	Each	6/12
SSTC-12	Each	6/12
SSTC-12	Each	6/12
SSTC-20	Each	6/12
SSTC-24	Each	6
SSTC-32	Each	6
SSTC-40	Each	6
SSTC-60	Each	6
SSTC-80	Each	6

SAUCE PANS WITH COVER INCLUDED

ITEM	DESCRIPTION	SIZE (DIA X HEIGHT)	UOM	CASE
SSSP-2	2 Qt	6-3/8" x 3-3/4"	Set	1/6
SSSP-3	3 -1/2 Qt	8" x 4-1/4"	Set	1/6
SSSP-4	4 -1/2 Qt	8" x 5-1/2"	Set	1/6
SSSP-6	6 Qt	9-1/2" x 5"	Set	1/6
SSSP-7	7 -1/2 Qt w/Hdl	9-1/2" x 6-1/8"	Set	1/2
SSSP-10	10 Qt w/Hdl	11" x 6-1/8"	Set	1/2

REPLACEMENT COVERS

ITEM	UOM	CASE
SSTC-2	Each	6
SSTC-8F	Each	6/12
SSTC-8F	Each	6/12
SSTC-8	Each	6/12
SSTC-8	Each	6/12
SSTC-12	Each	6/12

BRAZIER WITH COVER INCLUDED

ITEM	DESCRIPTION	SIZE (DIA X HEIGHT)	UOM	CASE
SSLB-8	8 Qt	11" x 5-1/8"	Set	1/4
SSLB-10	10 Qt	11-11/16" x 5-1/2"	Set	1/4
SSLB-15	15 Qt	14-1/4" x 5-1/2"	Set	1/4
SSLB-20	20 Qt	15-3/4" x 6"	Set	1/4
SSLB-25	25 Qt	17-3/4" x 6"	Set	1/2
SSLB-30	30 Qt	19-3/4" x 6"	Set	1/2

REPLACEMENT COVERS

ITEM	UOM	CASE
SSTC-12	Each	6/12
SSTC-20	Each	6/12
SSTC-32	Each	6
SSTC-40	Each	6
SSTC-60	Each	6
SSTC-80	Each	6

SAUTÉ PANS WITH COVER INCLUDED

ITEM	DESCRIPTION	SIZE (DIA X HEIGHT)	UOM	CASE
SSET-3	3 Qt	10" x 2-3/4"	Set	1/6
SSET-5	5 Qt	12-3/8" x 3-1/8"	Set	1/4
SSET-7	7 Qt	14" x 3-1/2"	Set	1/4

REPLACEMENT COVERS

ITEM	UOM	CASE
SSTC-8	Each	6/12
SSTC-20	Each	6/12
SSTC-24	Each	6



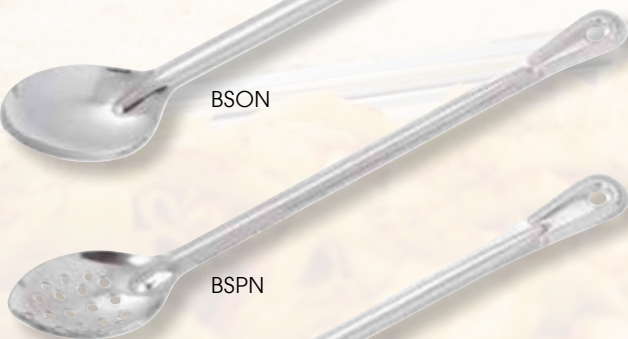
Count on Winco Prime for best materials and best value

Winco[®]
PRIME

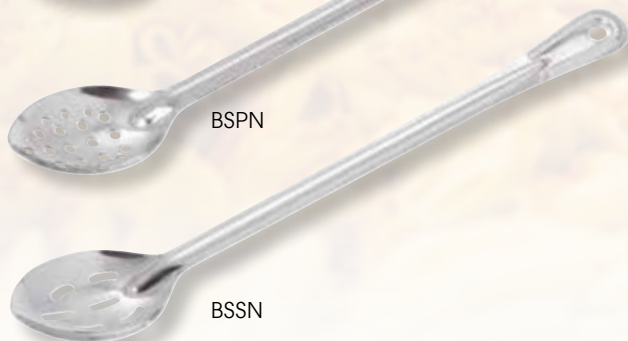
BASTING SPOONS



BSON



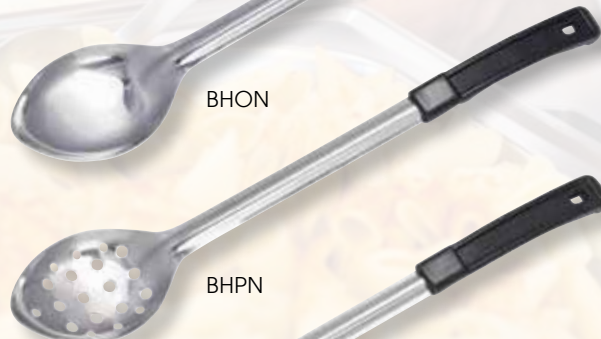
BSPN



BSSN



BHON



BHPN



BHSN

BSON, BSPN, BSSN-SERIES

BHON, BHPN, BHSN-SERIES

ONE-PIECE HEAVY-DUTY BASTING SPOONS

- ◆ 1.2mm thick stainless steel
- ◆ 18" and 21" spoons are 2.0mm stainless steel

ITEM	DESCRIPTION	HANDLE	UOM	CASE
BSON-11	11" Solid	11"	Each	12/72
BSON-13	13" Solid	13"	Each	12/72
BSON-15	15" Solid	15"	Each	12/72
BSON-18	18" Solid	18"	Each	12/72
BSON-21	21" Solid	21"	Each	12/72
BSPN-11	11" Perf'd	11"	Each	12/72
BSPN-13	13" Perf'd	13"	Each	12/72
BSPN-15	15" Perf'd	15"	Each	12/72
BSPN-18	18" Perf'd	18"	Each	12/72
BSSN-11	11" Slotted	11"	Each	12/72
BSSN-13	13" Slotted	13"	Each	12/72
BSSN-15	15" Slotted	15"	Each	12/72
BSSN-18	18" Slotted	18"	Each	12/72

BASTING SPOONS WITH STOP-HOOK ABS HANDLE

- ◆ 1.2mm thick stainless steel

ITEM	DESCRIPTION	HANDLE	UOM	CASE
BHON-11	11" Solid	11"	Each	12/72
BHON-13	13" Solid	13"	Each	12/72
BHON-15	15" Solid	15"	Each	12/72
BHPN-11	11" Perf'd	11"	Each	12/72
BHPN-13	13" Perf'd	13"	Each	12/72
BHPN-15	15" Perf'd	15"	Each	12/72
BHSN-11	11" Slotted	11"	Each	12/72
BHSN-13	13" Slotted	13"	Each	12/72
BHSN-15	15" Slotted	15"	Each	12/72

UTILITY TONGS



UTPH-SERIES

Heat-resistant

HEAT RESISTANT HEAVY-DUTY UTILITY TONGS

- ◆ Stainless steel with texturized non-slip PP handle for comfort and ease of use, heat resistant up to 220°F (104°C)
- ◆ Color-coded to help prevent cross-contamination in kitchen or buffet areas

ITEM	DESCRIPTION	COLOR	UOM	CASE
UTPH-9B	9"	Blue	Each	6/72
UTPH-9G	9"	Green	Each	6/72
UTPH-9K	9"	Black	Each	6/72
UTPH-9R	9"	Red	Each	6/72
UTPH-9Y	9"	Yellow	Each	6/72
UTPH-12B	12"	Blue	Each	6/72
UTPH-12G	12"	Green	Each	6/72
UTPH-12K	12"	Black	Each	6/72
UTPH-12R	12"	Red	Each	6/72
UTPH-12Y	12"	Yellow	Each	6/72
UTPH-16B	16"	Blue	Each	6/72
UTPH-16G	16"	Green	Each	6/72
UTPH-16K	16"	Black	Each	6/72
UTPH-16R	16"	Red	Each	6/72
UTPH-16Y	16"	Yellow	Each	6/72



UT-SERIES

Cold food service only

HEAVY-DUTY STAINLESS STEEL UTILITY TONGS WITH PLASTIC HANDLE

- ◆ For cold food service only

ITEM	DESCRIPTION	COLOR	UOM	CASE
UT-9HP-B	9"	Blue	Each	12/72
UT-9HP-G	9"	Green	Each	12/72
UT-9HP-K	9"	Black	Each	12/72
UT-9HP-R	9"	Red	Each	12/72
UT-9HP-Y	9"	Yellow	Each	12/72
UT-12HP-B	12"	Blue	Each	12/72
UT-12HP-G	12"	Green	Each	12/72
UT-12HP-K	12"	Black	Each	12/72
UT-12HP-R	12"	Red	Each	12/72
UT-12HP-Y	12"	Yellow	Each	12/72
UT-16HP-B	16"	Blue	Each	12/72
UT-16HP-G	16"	Green	Each	12/72
UT-16HP-K	16"	Black	Each	12/72
UT-16HP-R	16"	Red	Each	12/72
UT-16HP-Y	16"	Yellow	Each	12/72



UT-9HT

EXTRA-HEAVYWEIGHT UTILITY TONGS

- ◆ Coiled spring
- ◆ 1.2mm thick stainless steel

ITEM	DESCRIPTION	UOM	CASE
UT-9HT	9"	Each	12/72
UT-12HT	12"	Each	12/72
UT-16HT	16"	Each	12/72



UT-9

HEAVYWEIGHT UTILITY TONGS

- ◆ Coiled spring
- ◆ 0.9mm thick stainless steel

ITEM	DESCRIPTION	UOM	CASE
UT-7	7" (Specially designed for table service)	Each	12/72
UT-9	9"	Each	12/72
UT-12	12"	Each	12/72
UT-16	16"	Each	12/72



UT-9LT

MEDIUM-WEIGHT UTILITY TONGS

- ◆ Coiled spring
- ◆ 0.6mm thick stainless steel

ITEM	DESCRIPTION	UOM	CASE
UT-9LT	9"	Each	12/72
UT-12LT	12"	Each	12/72
UT-16LT	16"	Each	12/72

**STÄL KNIFE KIT**

Carry and store knives in style with the convenient and travel-friendly knife roll-up storage bag. Includes 6 razor sharp, German steel stamped knives, a sharpening steel and bonus nylon spoon.

- ◆ Knives are NSF listed

ITEM	DESCRIPTION	UOM	CASE
KWP-KIT1	7-Pc Knife Kit	Set	1/6

Includes:

- ◆ 3.25" Paring Knife (KWP-30)
- ◆ 5.5" Utility Knife (KWP-50)
- ◆ 6" Boning Knife, Flexible (KWP-60)
- ◆ 9.5" Offset Bread/Utility Knife (KWP-91)
- ◆ 10" Hollow Ground Chef Knife (KWP-101)
- ◆ 12" Wavy Edge Slicer (KWP-121)
- ◆ 12" Sharpening Steel (K-12S)
- ◆ 11-slot Knife Bag (KBG-11)
- ◆ Bonus Red Nylon Spoon (NS-12R)



BONUS
High-heat
nylon spoon
included

**STÄL KNIFE KIT**

KWP-KIT1 KNIVES



PROFESSIONAL CUTLERY

**WINCO® SPREADER BULK PACK**

Practical for many uses around the kitchen, the spreader is now available in bulk. Packed in a convenient display bucket for impulse purchase positioning.

- ◆ Assortment of seven (7) colors included in convenient display bucket
- ◆ 3-5/8" spreader with stainless steel, satin finish blade
- ◆ Slip-free comfort grip

ITEM	DESCRIPTION	UOM	CASE
TWP-3135	35-Pc/Pk	Pack	1/4

WINCO® SPREADER BULK PACK

Includes 7
handle colors



TWP-3135



CUTTING BOARDS

NSF®

BPA
FREE

CBWT-SERIES



WHITE RECTANGULAR CUTTING BOARDS

ITEM	DESCRIPTION	UOM	CASE
CBWT-610	6" x 10" x 1/2"	Each	20
CBWT-1218	12" x 18" x 1/2"	Each	6
CBWT-1520	15" x 20" x 1/2"	Each	6
CBWT-1824	18" x 24" x 1/2"	Each	6
CBWT-1830	18" x 30" x 1/2"	Each	6
CBH-1218	12" x 18" x 3/4"	Each	6
CBH-1520	15" x 20" x 3/4"	Each	6
CBH-1824	18" x 24" x 3/4"	Each	6
CBXH-1218	12" x 18" x 1"	Each	4
CBXH-1520	15" x 20" x 1"	Each	4
CBXH-1824	18" x 24" x 1"	Each	4

NSF®

BPA
FREE

CBI-SERIES



CBI-1520

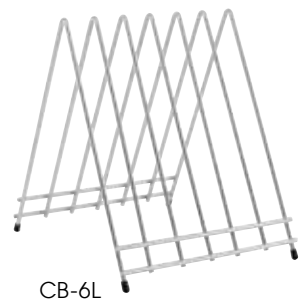


WHITE GROOVED CUTTING BOARDS

- ◆ Higher efficiency in food prep without worrying about juice spillage

ITEM	DESCRIPTION	UOM	CASE
CBI-1218	12" x 18" x 1/2"	Each	6
CBI-1520	15" x 20" x 1/2"	Each	6
CBI-1824	18" x 24" x 1/2"	Each	6
CBI-1824H	18" x 24" x 3/4"	Each	6

CUTTING BOARD RACKS



CB-6L



CB-6K



CUTTING BOARD RACKS

- ◆ Fits cutting boards up to 1" thick

ITEM	DESCRIPTION	UOM	CASE
CB-6L	6 Slots, Chrome Plated	Each	6/12
CB-6K	6 Slots, Vinyl Coated	Each	10

CLEANING BRUSHES

BPA
FREE

BRV-10



VEGETABLE CLEANING BRUSH

- ◆ Rigid polyester bristles effectively remove dirt and impurities from vegetable skins
- ◆ Circular opening surrounds cucumbers, carrots or zucchini for thorough, all-around cleaning
- ◆ Comfortable, easy-grip ergonomic handle
- ◆ Includes built-in hole for convenient hanging storage

ITEM	DESCRIPTION	COLOR	UOM	CASE
BRV-10	9-1/4"L x 4-3/4"W, Plastic Handle	White	Each	12/48

BPA
FREE

BRB-12



BOTTLE CLEANING BRUSH

- ◆ Ergonomic handle helps to reduce strain when washing bottles, glasses, pitchers or carafes
- ◆ Soft, durable polyester bristles effectively remove residue without scratching
- ◆ Easily reaches into narrow bottle necks and inner corners
- ◆ Includes built-in hole for convenient hanging storage

ITEM	DESCRIPTION	COLOR	UOM	CASE
BRB-12	12"L x 2-3/4" Dia, Plastic Handle	White	Each	12/48

**HEAVY-DUTY STAINLESS STEEL COLANDERS WITH HANDLES AND BASE**

- ◆ Ideal for rinsing large fruits/vegetables, straining potatoes, or draining pastas or meats
- ◆ Tapered, high-wall cone shape
- ◆ Holes sized to keep food in but allow water to flow freely
- ◆ Durable, sturdy, easy to transport between prep stations

ITEM	DESCRIPTION	SIZE (DIA X DEPTH)	UOM	CASE
SLO-11	11 Qt	15" x 7-1/2"	Each	1
SLO-16	16 Qt	16-1/2" x 7-1/2"	Each	1

COLANDERS

SLO-16

STAINLESS STEEL ALL-PURPOSE COLANDERS WITH HANDLES AND BASE

- ◆ Tapered sides, sturdy rounded handles, footed base

ITEM	DESCRIPTION	SIZE (DIA X DEPTH)	UOM	CASE
COD-3	3 Qt	10" x 4"	Each	12/48
COD-5	5 Qt	11-5/8" x 4"	Each	24
COD-8	8 Qt	13-1/4" x 5-1/8"	Each	12
COD-14	14 Qt	16-1/4" x 5-7/8"	Each	12



COD-3

STAINLESS STEEL CHINESE-STYLE COLANDERS

- ◆ Wide, smooth-edge rim for safe and secure grip
- ◆ Coarse = 5mm diameter drain holes
- ◆ Fine = 2-1/2mm diameter drain holes

ITEM	DESCRIPTION	SIZE (DIA X DEPTH)	UOM	CASE
CCOD-11L	5-1/4 Qt, Coarse	11-3/4" x 4"	Each	24
CCOD-13L	9 Qt, Coarse	14-1/8" x 4-3/4"	Each	24
CCOD-15L	13-3/4 Qt, Coarse	16-3/8" x 5-1/8"	Each	12
CCOD-11S	5-1/4 Qt, Fine	12" x 4"	Each	24
CCOD-13S	9 Qt, Fine	15" x 4-1/2"	Each	24
CCOD-15S	13-3/4 Qt, Fine	16-3/8" x 5-1/2"	Each	12



CCOD-11S



CCOD-15L

ALUMINUM COLANDERS WITH HANDLES AND BASE

- ◆ Riveted handles for added strength and easy transport
- ◆ Flat and sturdy footed base for raised draining

ITEM	DESCRIPTION	SIZE (DIA X DEPTH)	UOM	CASE
ALO-8BH	8 Qt	12" x 5"	Each	6
ALO-11BH	11 Qt	15" x 5-3/4"	Each	6
ALO-16BH	16 Qt	16-1/2" x 7-1/8"	Each	4



ALO-16BH

ALUMINUM COLANDERS WITHOUT BASE

- ◆ Traditional tapered sides

ITEM	DESCRIPTION	SIZE (DIA X DEPTH)	UOM	CASE
ALO-12	12 Qt	13-1/2" x 5-1/2"	Each	12
ALO-16	16 Qt	16" x 8"	Each	12
ALO-16H	16 Qt	16-1/8" x 8"	Each	6



ALO-16H



ALO-12



SCRAPERS

Refer to page 285
for the full Allergen-
Free range



NSF



BPA FREE

PSH-SERIES

ALLERGEN-FREE COLOR CODED SCRAPER

Whether it's gluten, nuts or more, use this stand-out purple color to designate these scrapers as allergen-free.

- ◆ Features raised ridges to rest on, preventing messy counters
- ◆ Heat-resistant up to 600°F (315°C)

ITEM	DESCRIPTION	UOM	CASE
PSH-10P	10-1/2"	Each	24/144
PSH-14P	14"	Each	24/144
PSH-16P	16-1/4"	Each	24/144

Non-stick friendly



NSF

BPA FREE

PSH-SERIES

SILICONE SCRAPERS

- ◆ Features raised ridges to rest on, preventing messy counters
- ◆ Heat-resistant up to 600°F (315°C)

ITEM	DESCRIPTION	UOM	CASE
PSH-10	10-1/2"	Each	24/144
PSH-14	14"	Each	24/144
PSH-16	16-1/4"	Each	24/144



PSH-series features silicone ridges to elevate the blade from surfaces



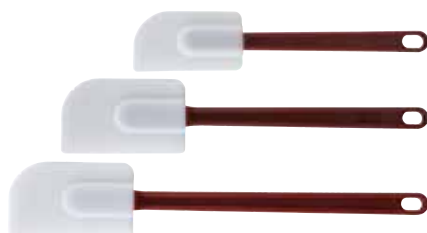
BPA FREE

PSG-SERIES

BOWL-SHAPED SILICONE SCRAPERS

- ◆ Heat-resistant up to 500°F (260°C)

ITEM	DESCRIPTION	UOM	CASE
PSG-10	10"	Each	12/120
PSG-14	14"	Each	12/120
PSG-16	16"	Each	12/120



BPA FREE

PSD-SERIES

ECONOMY SILICONE SCRAPERS

- ◆ Heat-resistant up to 500°F (260°C)

ITEM	DESCRIPTION	UOM	CASE
PSD-10	10"	Each	12/120
PSD-14	14"	Each	12/120
PSD-16	16"	Each	12/120



BPA FREE

PSGE-SERIES

BOWL-SHAPED PLASTIC SCRAPERS

ITEM	DESCRIPTION	UOM	CASE
PSGE-10	10"	Each	12/120
PSGE-14	14"	Each	12/72
PSGE-16	16"	Each	12/36



NSF

BPA FREE

PSC-SERIES

PLASTIC SCRAPERS

ITEM	DESCRIPTION	UOM	CASE
PSC-10	10"	Each	24/360
PSC-14	14"	Each	12/288
PSC-16	16"	Each	12/288

- ◆ Stainless steel, satin finish blade
- ◆ Ergonomic handle with slip-free comfort grip reduces hand fatigue
- ◆ Dishwasher safe

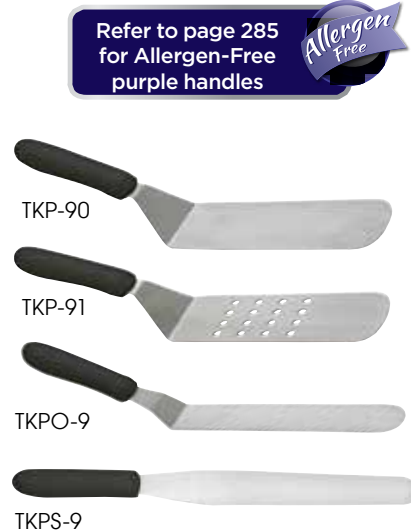
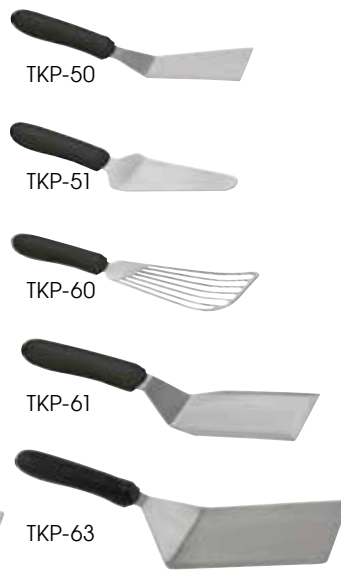
SPATULAS & TURNERS

KITCHEN UTENSILS



DESCRIPTION	BLADE SIZE (LXW)	UOM	BLACK ERGO HANDLE		WHITE ERGO HANDLE	
			ITEM	CASE	ITEM	CASE
Mini Turner	2" x 2-1/4"	* Each	TKP-30	12/120	TWP-30	12/120
Sandwich Spreader	3-5/8" x 1-1/4"	Each	TKP-31	12/144	TWP-31	12/144
Small Scraper	4-1/2" x 3-1/8"	Each	TKP-32	12/72	TWP-32	12/72
Large Scraper	4-7/8" x 4"	Each	TKP-40	12/72	TWP-40	12/72
Steak/Burger Turner	4-1/8" x 3-3/4"	* Each	TKP-41	12/72	TWP-41	12/72
Turner	8" x 4"	Each	TKP-42	12/48	TWP-42	12/48
Grill Spatula	4-1/4" x 2-3/16"	* Each	TKP-50	12/72	TWP-50	12/72
Pie Server	4-5/8" x 2-3/8"	* Each	TKP-51	12/72	TWP-51	12/72
Fish Spatula	6-3/4" x 3-1/4"	Each	TKP-60	12/144	TWP-60	12/144
Hamburger Turner	5-1/8" x 2-7/8"	* Each	TKP-61	12/72	TWP-61	12/72
Extra Heavy Turner, Cutting Edge Blade	5" x 6"	* Each	TKP-63	12/48		
Flexible Turner	8-1/4" x 2-7/8"	* Each	TKP-90	12/48	TWP-90	12/48
Flexible Turner (Perforated Blade)	8-1/4" x 2-7/8"	* Each	TKP-91	12/48	TWP-91	12/48
Offset Spatula	3-1/2" x 3/4"	* Each	TKPO-4	24/288	TWPO-4	24/288
Offset Spatula	6-1/2" x 1-5/16"	* Each	TKPO-7	12/144	TWPO-7	12/144
Offset Spatula	8-1/2" x 1-1/2"	* Each	TKPO-9	12/144	TWPO-9	12/72
Bakery Spatula	4" x 3/4"	Each	TKPS-4	24/288	TWPS-4	24/288
Bakery Spatula	7-15/16" x 1-1/4"	Each	TKPS-7	12/144	TWPS-7	12/144
Bakery Spatula	10" x 1-3/8"	Each	TKPS-9	12/144	TWPS-9	12/72

*Measurement reflects blade size not including offset



Refer to page 285 for Allergen-Free purple handles



TKP-SERIES (BLACK) NSF
TWP-SERIES (WHITE) NSF

WINCO® SPREADER BULK PACK

Packed in a convenient display bucket for impulse purchase positioning.

- ◆ An assortment of 7 colors included in the convenient display bucket
- ◆ 3-5/8" spreader with stainless steel, satin finish blade
- ◆ Slip-free comfort grip

ITEM	DESCRIPTION	UOM	CASE
TWP-3135	35-Pcs/Pk	Pack	1/4

WINCO® SPREADER BULK PACK



Includes 7 handle colors TWP-3135 NSF

- ◆ Stainless steel, satin finish blade
- ◆ Ergonomic handle with slip-free comfort grip reduces hand fatigue
- ◆ Dishwasher safe

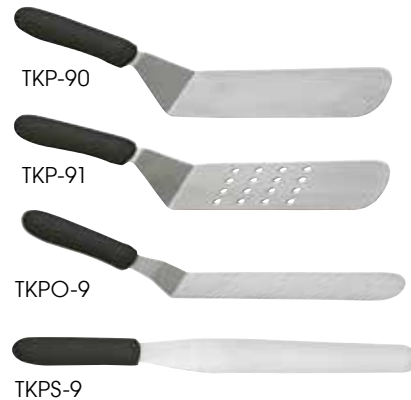
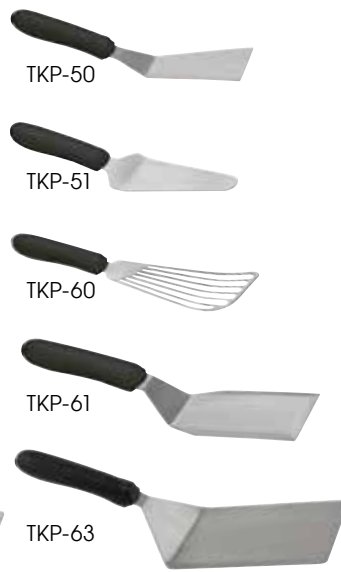
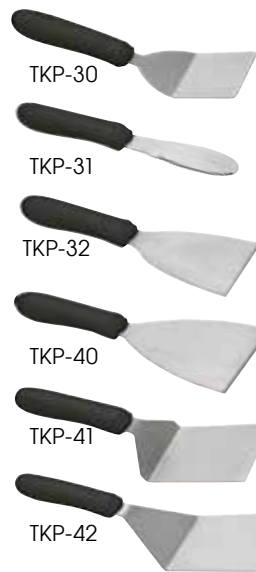
SPATULAS & TURNERS

KITCHEN UTENSILS



DESCRIPTION	BLADE SIZE (LXW)	UOM	BLACK ERGO HANDLE		WHITE ERGO HANDLE	
			ITEM	CASE	ITEM	CASE
Mini Turner	2" x 2-1/4"	* Each	TKP-30	12/120	TWP-30	12/120
Sandwich Spreader	3-5/8" x 1-1/4"	Each	TKP-31	12/144	TWP-31	12/144
Small Scraper	4-1/2" x 3-1/8"	Each	TKP-32	12/72	TWP-32	12/72
Large Scraper	4-7/8" x 4"	Each	TKP-40	12/72	TWP-40	12/72
Steak/Burger Turner	4-1/8" x 3-3/4"	* Each	TKP-41	12/72	TWP-41	12/72
Turner	8" x 4"	Each	TKP-42	12/48	TWP-42	12/48
Grill Spatula	4-1/4" x 2-3/16"	* Each	TKP-50	12/72	TWP-50	12/72
Pie Server	4-5/8" x 2-3/8"	* Each	TKP-51	12/72	TWP-51	12/72
Fish Spatula	6-3/4" x 3-1/4"	Each	TKP-60	12/144	TWP-60	12/144
Hamburger Turner	5-1/8" x 2-7/8"	* Each	TKP-61	12/72	TWP-61	12/72
Extra Heavy Turner, Cutting Edge Blade	5" x 6"	* Each	TKP-63	12/48		
Flexible Turner	8-1/4" x 2-7/8"	* Each	TKP-90	12/48	TWP-90	12/48
Flexible Turner (Perforated Blade)	8-1/4" x 2-7/8"	* Each	TKP-91	12/48	TWP-91	12/48
Offset Spatula	3-1/2" x 3/4"	* Each	TKPO-4	24/288	TWPO-4	24/288
Offset Spatula	6-1/2" x 1-5/16"	* Each	TKPO-7	12/144	TWPO-7	12/144
Offset Spatula	8-1/2" x 1-1/2"	* Each	TKPO-9	12/144	TWPO-9	12/72
Bakery Spatula	4" x 3/4"	Each	TKPS-4	24/288	TWPS-4	24/288
Bakery Spatula	7-15/16" x 1-1/4"	Each	TKPS-7	12/144	TWPS-7	12/144
Bakery Spatula	10" x 1-3/8"	Each	TKPS-9	12/144	TWPS-9	12/72

*Measurement reflects blade size not including offset



Refer to page 285 for Allergen-Free purple handles



TKP-SERIES (BLACK) NSF
TWP-SERIES (WHITE) NSF

WINCO® SPREADER BULK PACK

Packed in a convenient display bucket for impulse purchase positioning.

- ◆ An assortment of 7 colors included in the convenient display bucket
- ◆ 3-5/8" spreader with stainless steel, satin finish blade
- ◆ Slip-free comfort grip

ITEM	DESCRIPTION	UOM	CASE
TWP-3135	35-Pcs/Pk	Pack	1/4

WINCO® SPREADER BULK PACK



Includes 7 handle colors TWP-3135 NSF

SQUARE FOOD STORAGE CONTAINERS & LIDS



NSF® PCSC-SERIES

PCSC-4C

PCSC-18C



NSF®

PTSC-SERIES

PTSC-8

PTSC-4

PTSC-18

BPA FREE



NSF®

PESC-SERIES

PESC-8

PESC-4

PESC-18

BPA FREE

- ◆ Clear polycarbonate is extremely durable, stackable, withstands temperatures from -40°F to 210°F, and is ideal for the storage and transport of raw or prepared food
- ◆ Polypropylene is stain resistant, withstands temperatures from -40°F to 160°F, and is ideal for the storage and transport of prepared food only
- ◆ Clear-view minimizes opening and handling contents
- ◆ Built-in handles; gradation marks in liters and quarts
- ◆ Dishwasher safe

CLEAR SQUARE POLYCARBONATE

ITEM	DESCRIPTION	UOM	CASE
PCSC-2C	2 Qt	Each	12/60
PCSC-4C	4 Qt	Each	12/48
PCSC-6C	6 Qt	Each	12/24
PCSC-8C	8 Qt	Each	12/24
PCSC-12C	12 Qt	Each	12
PCSC-18C	18 Qt	Each	12
PCSC-22C	22 Qt	Each	6

TRANSLUCENT SQUARE POLYPROPYLENE

ITEM	DESCRIPTION	UOM	CASE
PTSC-2	2 Qt	Each	12/60
PTSC-4	4 Qt	Each	12/48
PTSC-6	6 Qt	Each	12/24
PTSC-8	8 Qt	Each	12/24
PTSC-12	12 Qt	Each	12
PTSC-18	18 Qt	Each	12
PTSC-22	22 Qt	Each	6

WHITE SQUARE POLYPROPYLENE

ITEM	DESCRIPTION	UOM	CASE
PESC-2	2 Qt	Each	12/60
PESC-4	4 Qt	Each	12/48
PESC-6	6 Qt	Each	12/24
PESC-8	8 Qt	Each	12/24
PESC-12	12 Qt	Each	12
PESC-18	18 Qt	Each	12
PESC-22	22 Qt	Each	6



PECC-128P, PECC-68P, PECC-24P

Refer to page 285 for the full Allergen-Free range



POLYETHYLENE SQUARE ALLERGEN-FREE COVERS

ITEM	DESCRIPTION	COLOR	UOM	CASE
PECC-24P	Fits 2 Qt & 4 Qt	Purple	Each	12
PECC-68P	Fits 6 Qt & 8 Qt	Purple	Each	12
PECC-128P	Fits 12 Qt, 18 Qt, 22 Qt	Purple	Each	6



PECC-24, PECC-68, PECC-128

POLYETHYLENE SQUARE COVERS

ITEM	DESCRIPTION	COLOR	UOM	CASE
PECC-24	Fits 2 Qt & 4 Qt	Green	Each	12
PECC-68	Fits 6 Qt & 8 Qt	Red	Each	12
PECC-128	Fits 12 Qt, 18 Qt, 22 Qt	Blue	Each	6
PECC-S	Fits 2 Qt & 4 Qt	White	Each	12
PECC-M	Fits 6 Qt & 8 Qt	White	Each	12
PECC-L	Fits 12 Qt, 18 Qt, 22 Qt	White	Each	6

NSF®

BPA FREE

LIDS



PECC-S, PECC-M, PECC-L

SQUARE FOOD STORAGE CONTAINERS & LIDS



NSF® PCSC-SERIES

PCSC-4C

PCSC-18C



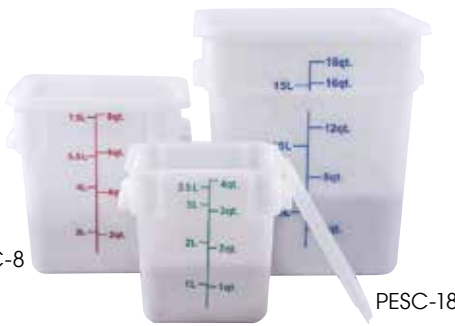
NSF®

PTSC-SERIES

PTSC-8

PTSC-4

PTSC-18



NSF®

BPA FREE PESC-SERIES

PESC-8

PESC-4

PESC-18

- ◆ Clear polycarbonate is extremely durable, stackable, withstands temperatures from -40°F to 210°F, and is ideal for the storage and transport of raw or prepared food
- ◆ Polypropylene is stain resistant, withstands temperatures from -40°F to 160°F, and is ideal for the storage and transport of prepared food only
- ◆ Clear-view minimizes opening and handling contents
- ◆ Built-in handles; gradation marks in liters and quarts
- ◆ Dishwasher safe

CLEAR SQUARE POLYCARBONATE

ITEM	DESCRIPTION	UOM	CASE
PCSC-2C	2 Qt	Each	12/60
PCSC-4C	4 Qt	Each	12/48
PCSC-6C	6 Qt	Each	12/24
PCSC-8C	8 Qt	Each	12/24
PCSC-12C	12 Qt	Each	12
PCSC-18C	18 Qt	Each	12
PCSC-22C	22 Qt	Each	6

TRANSLUCENT SQUARE POLYPROPYLENE

ITEM	DESCRIPTION	UOM	CASE
PTSC-2	2 Qt	Each	12/60
PTSC-4	4 Qt	Each	12/48
PTSC-6	6 Qt	Each	12/24
PTSC-8	8 Qt	Each	12/24
PTSC-12	12 Qt	Each	12
PTSC-18	18 Qt	Each	12
PTSC-22	22 Qt	Each	6

WHITE SQUARE POLYPROPYLENE

ITEM	DESCRIPTION	UOM	CASE
PESC-2	2 Qt	Each	12/60
PESC-4	4 Qt	Each	12/48
PESC-6	6 Qt	Each	12/24
PESC-8	8 Qt	Each	12/24
PESC-12	12 Qt	Each	12
PESC-18	18 Qt	Each	12
PESC-22	22 Qt	Each	6



PECC-128P, PECC-68P, PECC-24P

Refer to page 285 for the full Allergen-Free range



POLYETHYLENE SQUARE ALLERGEN-FREE COVERS

ITEM	DESCRIPTION	COLOR	UOM	CASE
PECC-24P	Fits 2 Qt & 4 Qt	Purple	Each	12
PECC-68P	Fits 6 Qt & 8 Qt	Purple	Each	12
PECC-128P	Fits 12 Qt, 18 Qt, 22 Qt	Purple	Each	6



PECC-24, PECC-68, PECC-128

POLYETHYLENE SQUARE COVERS

ITEM	DESCRIPTION	COLOR	UOM	CASE
PECC-24	Fits 2 Qt & 4 Qt	Green	Each	12
PECC-68	Fits 6 Qt & 8 Qt	Red	Each	12
PECC-128	Fits 12 Qt, 18 Qt, 22 Qt	Blue	Each	6
PECC-S	Fits 2 Qt & 4 Qt	White	Each	12
PECC-M	Fits 6 Qt & 8 Qt	White	Each	12
PECC-L	Fits 12 Qt, 18 Qt, 22 Qt	White	Each	6

NSF®

BPA FREE LIDS



PECC-S, PECC-M, PECC-L

SQUARE FOOD STORAGE CONTAINERS & LIDS

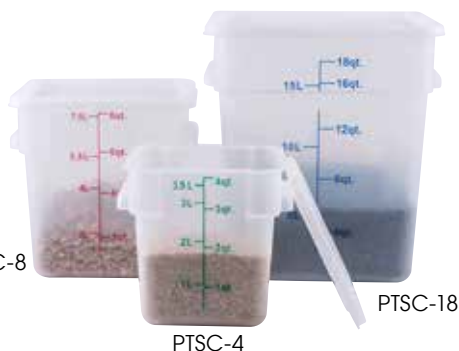


PCSC-8C

PCSC-18C

NSF[®] PCSC-SERIES

PCSC-4C



PTSC-8

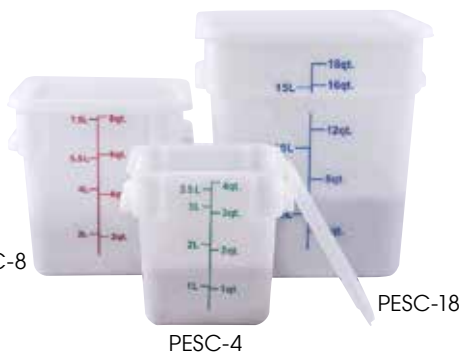
PTSC-18

NSF[®]

PTSC-4

BPA FREE

PTSC-SERIES



PESC-8

PESC-18

NSF[®]

PESC-4

BPA FREE

PESC-SERIES

- ◆ Clear polycarbonate is extremely durable, stackable, withstands temperatures from -40°F to 210°F, and is ideal for the storage and transport of raw or prepared food
- ◆ Polypropylene is stain resistant, withstands temperatures from -40°F to 160°F, and is ideal for the storage and transport of prepared food only
- ◆ Clear-view minimizes opening and handling contents
- ◆ Built-in handles; gradation marks in liters and quarts
- ◆ Dishwasher safe

CLEAR SQUARE POLYCARBONATE

ITEM	DESCRIPTION	UOM	CASE
PCSC-2C	2 Qt	Each	12/60
PCSC-4C	4 Qt	Each	12/48
PCSC-6C	6 Qt	Each	12/24
PCSC-8C	8 Qt	Each	12/24
PCSC-12C	12 Qt	Each	12
PCSC-18C	18 Qt	Each	12
PCSC-22C	22 Qt	Each	6

TRANSLUCENT SQUARE POLYPROPYLENE

ITEM	DESCRIPTION	UOM	CASE
PTSC-2	2 Qt	Each	12/60
PTSC-4	4 Qt	Each	12/48
PTSC-6	6 Qt	Each	12/24
PTSC-8	8 Qt	Each	12/24
PTSC-12	12 Qt	Each	12
PTSC-18	18 Qt	Each	12
PTSC-22	22 Qt	Each	6

WHITE SQUARE POLYPROPYLENE

ITEM	DESCRIPTION	UOM	CASE
PESC-2	2 Qt	Each	12/60
PESC-4	4 Qt	Each	12/48
PESC-6	6 Qt	Each	12/24
PESC-8	8 Qt	Each	12/24
PESC-12	12 Qt	Each	12
PESC-18	18 Qt	Each	12
PESC-22	22 Qt	Each	6



PECC-128P, PECC-68P, PECC-24P

Refer to page 285 for the full Allergen-Free range



POLYETHYLENE SQUARE ALLERGEN-FREE COVERS

ITEM	DESCRIPTION	COLOR	UOM	CASE
PECC-24P	Fits 2 Qt & 4 Qt	Purple	Each	12
PECC-68P	Fits 6 Qt & 8 Qt	Purple	Each	12
PECC-128P	Fits 12 Qt, 18 Qt, 22 Qt	Purple	Each	6



PECC-24, PECC-68, PECC-128

POLYETHYLENE SQUARE COVERS

ITEM	DESCRIPTION	COLOR	UOM	CASE
PECC-24	Fits 2 Qt & 4 Qt	Green	Each	12
PECC-68	Fits 6 Qt & 8 Qt	Red	Each	12
PECC-128	Fits 12 Qt, 18 Qt, 22 Qt	Blue	Each	6
PECC-S	Fits 2 Qt & 4 Qt	White	Each	12
PECC-M	Fits 6 Qt & 8 Qt	White	Each	12
PECC-L	Fits 12 Qt, 18 Qt, 22 Qt	White	Each	6

NSF[®]

BPA FREE

LIDS



PECC-S, PECC-M, PECC-L

SQUARE FOOD STORAGE CONTAINERS & LIDS



PCSC-8C

PCSC-18C

NSF[®] PCSC-SERIES

PCSC-4C



PTSC-8

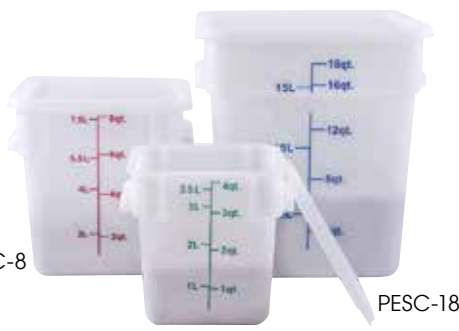
PTSC-18

NSF[®]

BPA FREE

PTSC-SERIES

PTSC-4



PESC-8

PESC-18

NSF[®]

BPA FREE

PESC-SERIES

PESC-4



PECC-128P, PECC-68P, PECC-24P

Refer to page 285
for the full Allergen-
Free range



POLYETHYLENE SQUARE ALLERGEN-FREE COVERS

ITEM	DESCRIPTION	COLOR	UOM	CASE
PECC-24P	Fits 2 Qt & 4 Qt	Purple	Each	12
PECC-68P	Fits 6 Qt & 8 Qt	Purple	Each	12
PECC-128P	Fits 12 Qt, 18 Qt, 22 Qt	Purple	Each	6



PECC-24, PECC-68, PECC-128

POLYETHYLENE SQUARE COVERS

ITEM	DESCRIPTION	COLOR	UOM	CASE
PECC-24	Fits 2 Qt & 4 Qt	Green	Each	12
PECC-68	Fits 6 Qt & 8 Qt	Red	Each	12
PECC-128	Fits 12 Qt, 18 Qt, 22 Qt	Blue	Each	6
PECC-S	Fits 2 Qt & 4 Qt	White	Each	12
PECC-M	Fits 6 Qt & 8 Qt	White	Each	12
PECC-L	Fits 12 Qt, 18 Qt, 22 Qt	White	Each	6



PECC-S, PECC-M, PECC-L

- ◆ Clear polycarbonate is extremely durable, stackable, withstands temperatures from -40°F to 210°F, and is ideal for the storage and transport of raw or prepared food
- ◆ Polypropylene is stain resistant, withstands temperatures from -40°F to 160°F, and is ideal for the storage and transport of prepared food only
- ◆ Clear-view minimizes opening and handling contents
- ◆ Built-in handles; gradation marks in liters and quarts
- ◆ Dishwasher safe

CLEAR SQUARE POLYCARBONATE

ITEM	DESCRIPTION	UOM	CASE
PCSC-2C	2 Qt	Each	12/60
PCSC-4C	4 Qt	Each	12/48
PCSC-6C	6 Qt	Each	12/24
PCSC-8C	8 Qt	Each	12/24
PCSC-12C	12 Qt	Each	12
PCSC-18C	18 Qt	Each	12
PCSC-22C	22 Qt	Each	6

TRANSLUCENT SQUARE POLYPROPYLENE

ITEM	DESCRIPTION	UOM	CASE
PTSC-2	2 Qt	Each	12/60
PTSC-4	4 Qt	Each	12/48
PTSC-6	6 Qt	Each	12/24
PTSC-8	8 Qt	Each	12/24
PTSC-12	12 Qt	Each	12
PTSC-18	18 Qt	Each	12
PTSC-22	22 Qt	Each	6

WHITE SQUARE POLYPROPYLENE

ITEM	DESCRIPTION	UOM	CASE
PESC-2	2 Qt	Each	12/60
PESC-4	4 Qt	Each	12/48
PESC-6	6 Qt	Each	12/24
PESC-8	8 Qt	Each	12/24
PESC-12	12 Qt	Each	12
PESC-18	18 Qt	Each	12
PESC-22	22 Qt	Each	6

NSF[®]

BPA FREE

LIDS



PECC-S, PECC-M, PECC-L

SQUARE FOOD STORAGE CONTAINERS & LIDS

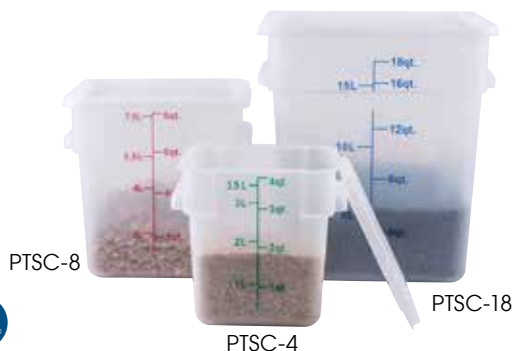


PCSC-8C

PCSC-18C

NSF[®] PCSC-SERIES

PCSC-4C



PTSC-8

PTSC-18

NSF[®]

BPA FREE

PTSC-SERIES

PTSC-4



PESC-8

PESC-18

NSF[®]

BPA FREE

PESC-SERIES

PESC-4



PECC-128P, PECC-68P, PECC-24P

Refer to page 285
for the full Allergen-
Free range



POLYETHYLENE SQUARE ALLERGEN-FREE COVERS

ITEM	DESCRIPTION	COLOR	UOM	CASE
PECC-24P	Fits 2 Qt & 4 Qt	Purple	Each	12
PECC-68P	Fits 6 Qt & 8 Qt	Purple	Each	12
PECC-128P	Fits 12 Qt, 18 Qt, 22 Qt	Purple	Each	6



PECC-24, PECC-68, PECC-128

POLYETHYLENE SQUARE COVERS

ITEM	DESCRIPTION	COLOR	UOM	CASE
PECC-24	Fits 2 Qt & 4 Qt	Green	Each	12
PECC-68	Fits 6 Qt & 8 Qt	Red	Each	12
PECC-128	Fits 12 Qt, 18 Qt, 22 Qt	Blue	Each	6
PECC-S	Fits 2 Qt & 4 Qt	White	Each	12
PECC-M	Fits 6 Qt & 8 Qt	White	Each	12
PECC-L	Fits 12 Qt, 18 Qt, 22 Qt	White	Each	6



PECC-S, PECC-M, PECC-L

- ◆ Clear polycarbonate is extremely durable, stackable, withstands temperatures from -40°F to 210°F, and is ideal for the storage and transport of raw or prepared food
- ◆ Polypropylene is stain resistant, withstands temperatures from -40°F to 160°F, and is ideal for the storage and transport of prepared food only
- ◆ Clear-view minimizes opening and handling contents
- ◆ Built-in handles; gradation marks in liters and quarts
- ◆ Dishwasher safe

CLEAR SQUARE POLYCARBONATE

ITEM	DESCRIPTION	UOM	CASE
PCSC-2C	2 Qt	Each	12/60
PCSC-4C	4 Qt	Each	12/48
PCSC-6C	6 Qt	Each	12/24
PCSC-8C	8 Qt	Each	12/24
PCSC-12C	12 Qt	Each	12
PCSC-18C	18 Qt	Each	12
PCSC-22C	22 Qt	Each	6

TRANSLUCENT SQUARE POLYPROPYLENE

ITEM	DESCRIPTION	UOM	CASE
PTSC-2	2 Qt	Each	12/60
PTSC-4	4 Qt	Each	12/48
PTSC-6	6 Qt	Each	12/24
PTSC-8	8 Qt	Each	12/24
PTSC-12	12 Qt	Each	12
PTSC-18	18 Qt	Each	12
PTSC-22	22 Qt	Each	6

WHITE SQUARE POLYPROPYLENE

ITEM	DESCRIPTION	UOM	CASE
PESC-2	2 Qt	Each	12/60
PESC-4	4 Qt	Each	12/48
PESC-6	6 Qt	Each	12/24
PESC-8	8 Qt	Each	12/24
PESC-12	12 Qt	Each	12
PESC-18	18 Qt	Each	12
PESC-22	22 Qt	Each	6

NSF[®]

BPA FREE

LIDS



PECC-S, PECC-M, PECC-L

POLYPROPYLENE DRY INGREDIENT MOBILE BINS

- ◆ Space-efficient under-counter height for bulk ingredients
- ◆ Advanced super-clasp, slanted lid design easily slides open to scoop ingredients; when closing, lid slides over the bin to reduce any debris on the lid from falling in
- ◆ Quickly view contents through the clear cover to identify ingredients and manage inventory
- ◆ Four 3" casters (2 fixed & 2 swivel w/brakes)
- ◆ Built-in storage holds the included scoop, effectively keeping the handle out of ingredients

ITEM	DESCRIPTION	SIZE	UOM	CASE
IB-21	21 Gallon	13" x 29-1/4" x 28"	Set	1
IB-27	27 Gallon	15-1/2" x 29-1/2" x 28"	Set	1
IB-C3	Fixed Caster	3" Dia, Fits IB-21 & -27	Each	1
IB-C3B	Swivel Caster w/Brake	3" Dia, Fits IB-21 & -27	Each	1
IB-21-LE	Lid	Fits IB-21	Each	6
IB-27-LE	Lid	Fits IB-27	Each	6



IB-C3
Fixed caster



IB-C3B
Swivel caster with brake

ITEM #	WEIGHT SUGAR	WEIGHT FLOUR
IB-21	159 lbs	124 lbs
IB-27	197 lbs	154 lbs



Built-in storage holds scoop

DRY BULK INGREDIENT MOBILE BINS



IB-21



IB-27

IB-SERIES



POLYPROPYLENE DRY INGREDIENT SHELF BINS

- ◆ Stackable for more storage space
- ◆ One-handed lid lift design to increase efficiency
- ◆ Clear plastic front lid for quick ingredient identification
- ◆ Scoop has a dedicated holding clip to ensure sanitation compliance

ITEM	DESCRIPTION	SIZE	UOM	CASE
IB-2S	2 Gallon, 40 Cup	11-3/4" x 14-1/4" x 8-3/8"	Each	1
IB-5S	5 Gallon, 80 Cup	11-1/8" x 23-3/8" x 16-7/8"	Each	1
IB-10S	10 Gallon, 150 Cup	19-1/4" x 23-3/8" x 16-7/8"	Each	1

DRY BULK INGREDIENT SHELF BINS



IB-10S



IB-5S



IB-2S

IB-SERIES



POLY PANS & FOOD STORAGE



MEASURING CUPS & SPOONS



NSF PMCP-SERIES



NSF PMU-SERIES



DELUXE POLYCARBONATE MEASURING CUPS

- ◆ Molded one-piece break-resistant polycarbonate; heat-resistant up to 210°F (98°C)
- ◆ Raised markings in both quarts (red letters) and liters (blue letters)
- ◆ Tapered open handle for a secure grip; stackable
- ◆ Dishwasher safe

ITEM	DESCRIPTION	UOM	CASE
PMCP-25	1 Cup	Each	6/72
PMCP-50	1 Pint	Each	6/72
PMCP-100	1 Qt	Each	6/36
PMCP-200	2 Qt	Each	6/36
PMCP-400	4 Qt	Each	6/24
PMCP-5SET	Complete 5-Pc Set	Set	1/6

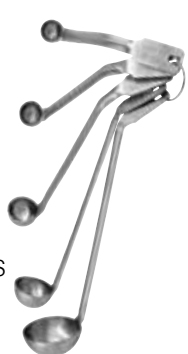
POLYCARBONATE MEASURING CUPS

- ◆ Raised graduation markings

ITEM	DESCRIPTION	UOM	CASE
PMU-25	1 Cup	Each	36
PMU-50	1 Pint	Each	36
PMU-100	1 Qt	Each	36
PMU-200	2 Qt	Each	36
PMU-400	4 Qt	Each	12



MSL-5S



MSL-11



1 8/8 STAINLESS STEEL MINI MEASURING LADLES

- ◆ Ideal for either measuring or serving small quantities
- ◆ Capacity stamped on each handle

ITEM	DESCRIPTION	UOM	CASE
MSL-5S	5-Pc Set: 1/8 Tsp, 1/4 Tsp, 1/2 Tsp, 1 Tsp, 1 Tbsp	Set	12/72
MSL-11	3/4 Tbsp	Each	60/300



MSP-4P



MSPD-4X

STAINLESS STEEL MEASURING SPOON SETS

- ◆ Sets includes: 1/4 Tsp, 1/2 Tsp, 1 Tsp, 1 Tbsp

ITEM	DESCRIPTION	UOM	CASE
MSP-4P	4-Pc Set	Set	12/288
MSPD-4X	Deluxe 4-Pc Set	Set	24/240



BPA FREE

MSPP-4



BPA FREE

MCP-4



PLASTIC MEASURING SPOONS & CUPS SETS

- ◆ Spoons set includes: 1/4 Tsp, 1/2 Tsp, 1 Tsp, 1 Tbsp
- ◆ Cups set includes: 1/4 Cup, 1/3 Cup, 1/2 Cup, 1 Cup

ITEM	DESCRIPTION	UOM	CASE
MSPP-4	4-Pc Spoons Set	Set	12/216
MCP-4	4-Pc Cups Set	Set	12/72



MCP-4P



AM-2

STAINLESS STEEL MEASURING CUP SET

- ◆ Set includes: 1/4 Cup, 1/3 Cup, 1/2 Cup, 1 Cup

ITEM	DESCRIPTION	UOM	CASE
MCP-4P	4-Pc Set	Set	12/48

ALUMINUM MEASURING CUPS - QUARTS

ITEM	DESCRIPTION	UOM	CASE
AM-05	1/2 Qt	Each	1/48
AM-1	1 Qt	Each	1/36
AM-2	2 Qt	Each	1/36
AM-4	4 Qt	Each	1/24

MEASURING CUPS & SPOONS



NSF PMCP-SERIES



NSF PMU-SERIES



DELUXE POLYCARBONATE MEASURING CUPS

- ◆ Molded one-piece break-resistant polycarbonate; heat-resistant up to 210°F (98°C)
- ◆ Raised markings in both quarts (red letters) and liters (blue letters)
- ◆ Tapered open handle for a secure grip; stackable
- ◆ Dishwasher safe

ITEM	DESCRIPTION	UOM	CASE
PMCP-25	1 Cup	Each	6/72
PMCP-50	1 Pint	Each	6/72
PMCP-100	1 Qt	Each	6/36
PMCP-200	2 Qt	Each	6/36
PMCP-400	4 Qt	Each	6/24
PMCP-5SET	Complete 5-Pc Set	Set	1/6

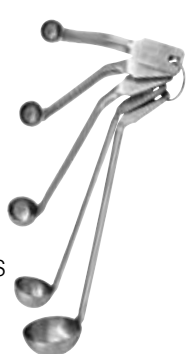
POLYCARBONATE MEASURING CUPS

- ◆ Raised graduation markings

ITEM	DESCRIPTION	UOM	CASE
PMU-25	1 Cup	Each	36
PMU-50	1 Pint	Each	36
PMU-100	1 Qt	Each	36
PMU-200	2 Qt	Each	36
PMU-400	4 Qt	Each	12



MSL-5S



MSL-11



1 8/8 STAINLESS STEEL MINI MEASURING LADLES

- ◆ Ideal for either measuring or serving small quantities
- ◆ Capacity stamped on each handle

ITEM	DESCRIPTION	UOM	CASE
MSL-5S	5-Pc Set: 1/8 Tsp, 1/4 Tsp, 1/2 Tsp, 1 Tsp, 1 Tbsp	Set	12/72
MSL-11	3/4 Tbsp	Each	60/300



MSP-4P



MSPD-4X

STAINLESS STEEL MEASURING SPOON SETS

- ◆ Sets includes: 1/4 Tsp, 1/2 Tsp, 1 Tsp, 1 Tbsp

ITEM	DESCRIPTION	UOM	CASE
MSP-4P	4-Pc Set	Set	12/288
MSPD-4X	Deluxe 4-Pc Set	Set	24/240



BPA FREE

MSPP-4



BPA FREE

MCPP-4



PLASTIC MEASURING SPOONS & CUPS SETS

- ◆ Spoons set includes: 1/4 Tsp, 1/2 Tsp, 1 Tsp, 1 Tbsp
- ◆ Cups set includes: 1/4 Cup, 1/3 Cup, 1/2 Cup, 1 Cup

ITEM	DESCRIPTION	UOM	CASE
MSPP-4	4-Pc Spoons Set	Set	12/216
MCPP-4	4-Pc Cups Set	Set	12/72



MCP-4P



AM-2

STAINLESS STEEL MEASURING CUP SET

- ◆ Set includes: 1/4 Cup, 1/3 Cup, 1/2 Cup, 1 Cup

ITEM	DESCRIPTION	UOM	CASE
MCP-4P	4-Pc Set	Set	12/48

ALUMINUM MEASURING CUPS - QUARTS

ITEM	DESCRIPTION	UOM	CASE
AM-05	1/2 Qt	Each	1/48
AM-1	1 Qt	Each	1/36
AM-2	2 Qt	Each	1/36
AM-4	4 Qt	Each	1/24

MEASURING CUPS & SPOONS



NSF PMCP-SERIES



NSF PMU-SERIES



DELUXE POLYCARBONATE MEASURING CUPS

- ◆ Molded one-piece break-resistant polycarbonate; heat-resistant up to 210°F (98°C)
- ◆ Raised markings in both quarts (red letters) and liters (blue letters)
- ◆ Tapered open handle for a secure grip; stackable
- ◆ Dishwasher safe

ITEM	DESCRIPTION	UOM	CASE
PMCP-25	1 Cup	Each	6/72
PMCP-50	1 Pint	Each	6/72
PMCP-100	1 Qt	Each	6/36
PMCP-200	2 Qt	Each	6/36
PMCP-400	4 Qt	Each	6/24
PMCP-5SET	Complete 5-Pc Set	Set	1/6

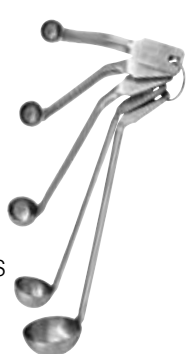
POLYCARBONATE MEASURING CUPS

- ◆ Raised graduation markings

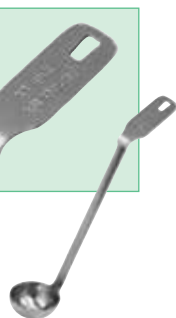
ITEM	DESCRIPTION	UOM	CASE
PMU-25	1 Cup	Each	36
PMU-50	1 Pint	Each	36
PMU-100	1 Qt	Each	36
PMU-200	2 Qt	Each	36
PMU-400	4 Qt	Each	12



MSL-5S



MSL-11



1 8/8 STAINLESS STEEL MINI MEASURING LADLES

- ◆ Ideal for either measuring or serving small quantities
- ◆ Capacity stamped on each handle

ITEM	DESCRIPTION	UOM	CASE
MSL-5S	5-Pc Set: 1/8 Tsp, 1/4 Tsp, 1/2 Tsp, 1 Tsp, 1 Tbsp	Set	12/72
MSL-11	3/4 Tbsp	Each	60/300



MSP-4P



MSPD-4X

STAINLESS STEEL MEASURING SPOON SETS

- ◆ Sets includes: 1/4 Tsp, 1/2 Tsp, 1 Tsp, 1 Tbsp

ITEM	DESCRIPTION	UOM	CASE
MSP-4P	4-Pc Set	Set	12/288
MSPD-4X	Deluxe 4-Pc Set	Set	24/240



BPA FREE

MSPP-4



BPA FREE

MCP-4



PLASTIC MEASURING SPOONS & CUPS SETS

- ◆ Spoons set includes: 1/4 Tsp, 1/2 Tsp, 1 Tsp, 1 Tbsp
- ◆ Cups set includes: 1/4 Cup, 1/3 Cup, 1/2 Cup, 1 Cup

ITEM	DESCRIPTION	UOM	CASE
MSPP-4	4-Pc Spoons Set	Set	12/216
MCP-4	4-Pc Cups Set	Set	12/72



MCP-4P



AM-2

STAINLESS STEEL MEASURING CUP SET

- ◆ Set includes: 1/4 Cup, 1/3 Cup, 1/2 Cup, 1 Cup

ITEM	DESCRIPTION	UOM	CASE
MCP-4P	4-Pc Set	Set	12/48

ALUMINUM MEASURING CUPS - QUARTS

ITEM	DESCRIPTION	UOM	CASE
AM-05	1/2 Qt	Each	1/48
AM-1	1 Qt	Each	1/36
AM-2	2 Qt	Each	1/36
AM-4	4 Qt	Each	1/24

TIMERS

ITEM	DESCRIPTION	TIME	UOM	CASE
TIM-78	Mechanical Timer	60 min	Each	12/36
TIM-85D	LCD Digital Timer w/20 min Stopper	20 hrs	Each	12/144

TIMERS



TIM-85D



TIM-78

STAINLESS STEEL MIXING PADDLES

ITEM	DESCRIPTION	UOM	CASE
MPD-24	24"	Each	12
MPD-36	36"	Each	12
MPD-48	48"	Each	12
MPD-60	60"	Each	12

PADDLES & SPOONS



MPD-24



MPD-36

WOODEN STIRRING PADDLES

ITEM	DESCRIPTION	UOM	CASE
WSP-18	18"	Each	12/36
WSP-24	24"	Each	12/36
WSP-36	36"	Each	12/36
WSP-48	48"	Each	12/36



WSP-24

HIGH-HEAT NYLON MIXING PADDLES

Mix, fold or spread with this stain-resistant, sturdy one-piece paddle.

◆ High temperature nylon is heat-resistant up to 400°F (204°C)

ITEM	DESCRIPTION	UOM	CASE
NSP-10W	10"	Each	12/120
NSP-14W	14"	Each	12/120
NSP-20W	20"	Each	12/120



NSP-10W

NSP-SERIES

BPA
FREE

HIGH HEAT NYLON SPOONS

◆ One-piece construction, ideal for non-stick cookware
◆ Stain resistant; heat-resistant up to 400°F (204°C)

ITEM	DESCRIPTION	UOM	CASE
NS-12B	12", Blue	Each	24/144
NS-12R	12", Red	Each	24/144
NS-12T	12", Tan	Each	24/144
NS-12W	12", Off-white	Each	24/144
NS-15B	15", Blue	Each	24/72
NS-15R	15", Red	Each	24/72
NS-15T	15", Tan	Each	24/72
NS-15W	15", Off-white	Each	24/72



NS-15B



NS-15R



NS-15T



NS-15W

NS-SERIES

BPA
FREE

WOODEN SPOONS

ITEM	DESCRIPTION	UOM	CASE
WWP-12	12"	Doz	1/8
WWP-14	14"	Doz	1/8
WWP-16	16"	Doz	1/8
WWP-18	18"	Doz	1/8



WWP-SERIES

TMT-SERIES
as indicated



DIGITAL THERMOMETERS



**KEEP
FOOD
SAFE**

**KEEP ON
PACE**



Winco digital thermometers are compliant with FDA standards

FOOD TEMPERATURE MANAGEMENT

DIGITAL

- ◆ Easy-read LCD display and excellent, quick response times for fast temperature readings
- ◆ Step-down probe models ideal for delicate foods to avoid breaking skin

ITEM	NSF	TEMPERATURE RANGE	LCD	PROBE	GUIDELINE ON DIAL	MOUNTING / OTHER FEATURES	UOM	CASE
TMT-DG1		-40° - 302°F; -40° - 150°C	1"	4-3/4"L	Meat Cooking Temperature Guide	• Tapered Tip Probe • Protective Sleeve	Each	12/144
TMT-DG2	N/A	-49° - 392°F; -45° - 200°C	1-3/16"	4-3/4"L	Meat Cooking Temperature Guide	• Step-Down Probe • Easy-Read LCD Swivels 180°	Each	12/72
TMT-DG4		-40° - 450°F; -40° - 230°C	1-1/4"	3-1/8"L	HACCP	• Tapered Tip Probe • Hold Function	Each	3/144
TMT-DG5	N/A	-49° - 392°F; -45° - 200°C	1-3/8" Back-Lit	2-7/8"L	Meat Cooking Temperature Guide	• Min. & Max. Feature • Hold Function • Lanyard	Each	12/72
TMT-DG6	N/A	-58 - 572°F; -50 - 300°C	1-7/8"	6"L		• Step-Down Probe • Flip-Down Stand • Magnet Included	Set	24/96
TMT-DG7		-40° - 572°F; -40° - 300°C	1-1/2"	4"L		• Thermocouple • 1.5mm Step-Down Folding Probe • Hold & Auto-Off Functions • Calibratable	Each	12/72
TMT-WD2		-40° - 450°F; -40° - 232°C	1-3/8"W	2-3/4"L		• 1.5mm Step-Down Folding Probe • Auto-Off Function • Lanyard Included	Each	12/96

WATERPROOF DIGITAL THERMOMETERS

- ◆ Compact thermometers provide fast temperature readings for liquids or solids
- ◆ Protective sleeve included
- ◆ Step-down probe models ideal for delicate skinned foods

ITEM	NSF	TEMPERATURE RANGE	LCD	PROBE	MOUNTING / OTHER FEATURES	UOM	CASE
TMT-WD1		-58° - 392°F; -50° - 200°C	7/8"	2-3/4"L	• Tapered Tip Probe • Hold Function	Each	24/96
TMT-WD3		-40° - 500°F; -40° - 260°C	1"W	5"L	• 1.5mm Step-Down Probe • Min./Max. and Hold Functions • Antimicrobial Sleeve • Calibratable	Each	24/72

INFRARED THERMOMETER

- ◆ Point at surface to get an accurate temperature reading, with no risk of cross-contamination.
- ◆ Distance to spot ratio 12:1

ITEM	NSF	TEMPERATURE RANGE	LCD	PROBE	MOUNTING / OTHER FEATURES	UOM	CASE
TMT-IF1	N/A	-26° - 608°F; -32° - 320°C	1" Back-Lit	N/A	• Auto Temp. Hold • Auto Off When Idle 20 Seconds • Laser ON/OFF	Each	12/48



TMT-SERIES
as indicated



DIGITAL THERMOMETERS



KEEP
FOOD
SAFE

KEEP ON
PACE



TMT-DG7



TMT-WD2



TMT-WD3



Winco digital thermometers are compliant with FDA standards

DIGITAL

- ◆ Easy-read LCD display and excellent, quick response times for fast temperature readings
- ◆ Step-down probe models ideal for delicate foods to avoid breaking skin

ITEM	NSF	TEMPERATURE RANGE	LCD	PROBE	GUIDELINE ON DIAL	MOUNTING / OTHER FEATURES	UOM	CASE
TMT-DG1		-40° - 302°F; -40° - 150°C	1"	4-3/4"L	Meat Cooking Temperature Guide	• Tapered Tip Probe • Protective Sleeve	Each	12/144
TMT-DG2	N/A	-49° - 392°F; -45° - 200°C	1-3/16"	4-3/4"L	Meat Cooking Temperature Guide	• Step-Down Probe • Easy-Read LCD Swivels 180°	Each	12/72
TMT-DG4		-40° - 450°F; -40° - 230°C	1-1/4"	3-1/8"L	HACCP	• Tapered Tip Probe • Hold Function	Each	3/144
TMT-DG5	N/A	-49° - 392°F; -45° - 200°C	1-3/8" Back-Lit	2-7/8"L	Meat Cooking Temperature Guide	• Min. & Max. Feature • Hold Function • Lanyard	Each	12/72
TMT-DG6	N/A	-58 - 572°F; -50 - 300°C	1-7/8"	6"L		• Step-Down Probe • Flip-Down Stand • Magnet Included	Set	24/96
TMT-DG7		-40° - 572°F; -40° - 300°C	1-1/2"	4"L		• Thermocouple • 1.5mm Step-Down Folding Probe • Hold & Auto-Off Functions • Calibratable	Each	12/72
TMT-WD2		-40° - 450°F; -40° - 232°C	1-3/8"W	2-3/4"L		• 1.5mm Step-Down Folding Probe • Auto-Off Function • Lanyard Included	Each	12/96

WATERPROOF DIGITAL THERMOMETERS

- ◆ Compact thermometers provide fast temperature readings for liquids or solids
- ◆ Protective sleeve included
- ◆ Step-down probe models ideal for delicate skinned foods

ITEM	NSF	TEMPERATURE RANGE	LCD	PROBE	MOUNTING / OTHER FEATURES	UOM	CASE
TMT-WD1		-58° - 392°F; -50° - 200°C	7/8"	2-3/4"L	• Tapered Tip Probe • Hold Function	Each	24/96
TMT-WD3		-40° - 500°F; -40° - 260°C	1"W	5"L	• 1.5mm Step-Down Probe • Min./Max. and Hold Functions • Antimicrobial Sleeve • Calibratable	Each	24/72

INFRARED THERMOMETER

- ◆ Point at surface to get an accurate temperature reading, with no risk of cross-contamination.
- ◆ Distance to spot ratio 12:1

ITEM	NSF	TEMPERATURE RANGE	LCD	PROBE	MOUNTING / OTHER FEATURES	UOM	CASE
TMT-IF1	N/A	-26° - 608°F; -32° - 320°C	1" Back-Lit	N/A	• Auto Temp. Hold • Auto Off When Idle 20 Seconds • Laser ON/OFF	Each	12/48



TMT-SERIES
as indicated



DIGITAL THERMOMETERS



KEEP
FOOD
SAFE

KEEP ON
PACE



TMT-DG7



TMT-WD2



TMT-WD3



Winco digital thermometers are compliant with FDA standards

DIGITAL

- ◆ Easy-read LCD display and excellent, quick response times for fast temperature readings
- ◆ Step-down probe models ideal for delicate foods to avoid breaking skin

ITEM	NSF	TEMPERATURE RANGE	LCD	PROBE	GUIDELINE ON DIAL	MOUNTING / OTHER FEATURES	UOM	CASE
TMT-DG1		-40° - 302°F; -40° - 150°C	1"	4-3/4"L	Meat Cooking Temperature Guide	• Tapered Tip Probe • Protective Sleeve	Each	12/144
TMT-DG2	N/A	-49° - 392°F; -45° - 200°C	1-3/16"	4-3/4"L	Meat Cooking Temperature Guide	• Step-Down Probe • Easy-Read LCD Swivels 180°	Each	12/72
TMT-DG4		-40° - 450°F; -40° - 230°C	1-1/4"	3-1/8"L	HACCP	• Tapered Tip Probe • Hold Function	Each	3/144
TMT-DG5	N/A	-49° - 392°F; -45° - 200°C	1-3/8" Back-Lit	2-7/8"L	Meat Cooking Temperature Guide	• Min. & Max. Feature • Hold Function • Lanyard	Each	12/72
TMT-DG6	N/A	-58 - 572°F; -50 - 300°C	1-7/8"	6"L		• Step-Down Probe • Flip-Down Stand • Magnet Included	Set	24/96
TMT-DG7		-40° - 572°F; -40° - 300°C	1-1/2"	4"L		• Thermocouple • 1.5mm Step-Down Folding Probe • Hold & Auto-Off Functions • Calibratable	Each	12/72
TMT-WD2		-40° - 450°F; -40° - 232°C	1-3/8"W	2-3/4"L		• 1.5mm Step-Down Folding Probe • Auto-Off Function • Lanyard Included	Each	12/96

WATERPROOF DIGITAL THERMOMETERS

- ◆ Compact thermometers provide fast temperature readings for liquids or solids
- ◆ Protective sleeve included
- ◆ Step-down probe models ideal for delicate skinned foods

ITEM	NSF	TEMPERATURE RANGE	LCD	PROBE	MOUNTING / OTHER FEATURES	UOM	CASE	
TMT-WD1		-58° - 392°F; -50° - 200°C	7/8"	2-3/4"L		• Tapered Tip Probe • Hold Function	Each	24/96
TMT-WD3		-40° - 500°F; -40° - 260°C	1"W	5"L		• 1.5mm Step-Down Probe • Min./Max. and Hold Functions • Antimicrobial Sleeve • Calibratable	Each	24/72

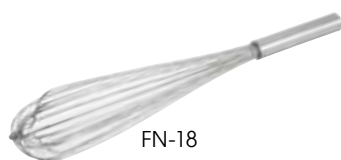
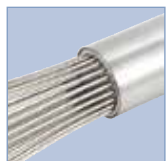
INFRARED THERMOMETER

- ◆ Point at surface to get an accurate temperature reading, with no risk of cross-contamination.
- ◆ Distance to spot ratio 12:1

ITEM	NSF	TEMPERATURE RANGE	LCD	PROBE	MOUNTING / OTHER FEATURES	UOM	CASE	
TMT-IF1	N/A	-26° - 608°F; -32° - 320°C	1" Back-Lit	N/A		• Auto Temp. Hold • Auto Off When Idle 20 Seconds • Laser ON/OFF	Each	12/48



STAINLESS STEEL WHIPS



FN-18



STAINLESS STEEL FRENCH WHIPS

- ◆ Sturdy wires & solid handle
- ◆ Ideal for whipping mashed potatoes, heavy batter or sauces

ITEM	DESCRIPTION	UOM	CASE
FN-10	10"	Each	12/72
FN-12	12"	Each	12/72
FN-14	14"	Each	12/72
FN-16	16"	Each	12/60
FN-18	18"	Each	12/60
FN-20	20"	Each	12/60
FN-22	22"	Each	12/60
FN-24	24"	Each	12/60



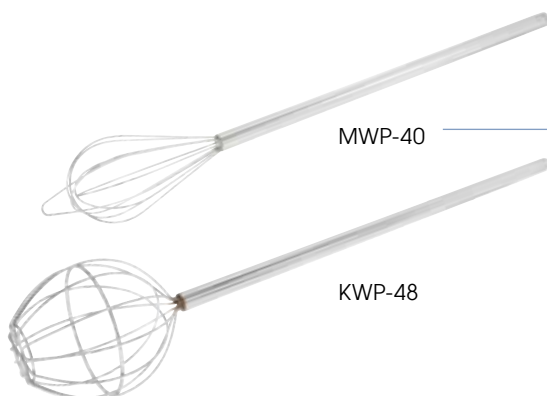
STAINLESS STEEL PIANO WHIPS

- ◆ Mix and aerate custards and sauces
- ◆ Sturdy wires & solid handle

ITEM	DESCRIPTION	UOM	CASE
PN-10	10"	Each	12/72
PN-12	12"	Each	12/72
PN-14	14"	Each	12/72
PN-16	16"	Each	12/72
PN-18	18"	Each	12/72



PN-14



MWP-40

KWP-48

STAINLESS STEEL MAYONNAISE & KETTLE WHIPS

ITEM	DESCRIPTION	UOM	CASE
MWP-40	Mayonnaise Whip, 40"	Each	8
KWP-48	Kettle Whip, 48"	Each	8

MASHERS



PTMP-18R

PTMP-24S



PTM-18S

PTM-24R

STEEL POTATO MASHERS - PLASTIC SLEEVE GRIP

- ◆ Nickel-plated heavy duty wire

ITEM	DESCRIPTION	SIZE	UOM	CASE
PTMP-18R	4" Round	18" Handle	Each	6/12
PTMP-18S	4-1/2" Square	17-3/4" Handle	Each	6/12
PTMP-24R	5" Round	24-1/2" Handle	Each	6/12
PTMP-24S	5-1/4" Square	24" Handle	Each	6/12

STEEL POTATO MASHERS - WOODEN HANDLE

- ◆ Nickel-plated heavy duty wire

ITEM	DESCRIPTION	SIZE	UOM	CASE
PTM-18R	4" Round	18" Handle	Each	6/12
PTM-18S	4-1/2" Square	17-3/4" Handle	Each	6/12
PTM-24R	5" Round	24-1/2" Handle	Each	6/12
PTM-24S	5-1/4" Square	24" Handle	Each	6/12

STAINLESS STEEL POTATO RICERS

ITEM	DESCRIPTION	UOM	CASE
PR-9	Economy, Round	Each	6
PR-16	Square	Each	1/6



PR-9



PR-16

ONE-PIECE STAINLESS STEEL LADLES

ITEM	DESCRIPTION	HANDLE	UOM	CASE
LDI-0	0.5 Oz	10-1/4"	Each	12/240
LDI-1	1 Oz	10-1/4"	Each	12/240
LDI-1.5	1.5 Oz	10-3/8"	Each	12/120
LDI-2	2 Oz	10-1/4"	Each	12/240
LDI-3	3 Oz	12"	Each	12/120
LDI-4	4 Oz	12-1/4"	Each	12/120
LDI-5	5 Oz	12-1/2"	Each	12/120
LDI-6	6 Oz	12-1/2"	Each	12/120
LDI-8	8 Oz	12-1/2"	Each	12/120
LDI-10	10 Oz	12-1/2"	Each	12/120
LDI-12	12 Oz	12-3/4"	Each	12/120
LDI-16	16 Oz	12-1/2"	Each	12/120
LDI-24	24 Oz	13"	Each	12/60

LADLES & PORTIONERS

LDI-4

LDI-24

TWO-PIECE STAINLESS STEEL LADLES

ITEM	DESCRIPTION	HANDLE	UOM	CASE
LDT-1	1 Oz	12"	Each	12/120
LDT-32	32 Oz	16"	Each	12/60

LDT-32

**ONE-PIECE STAINLESS STEEL SHORT-HANDLE LADLES**

ITEM	DESCRIPTION	HANDLE	UOM	CASE
LDI-05SH	0.5 Oz	6"	Each	12/120
LDI-10SH	1 Oz	6"	Each	12/120
LDI-15SH	1.5 Oz	6"	Each	12/120
LDI-20SH	2 Oz	6"	Each	12/120
LDI-30SH	3 Oz	6"	Each	12/120
LDI-40SH	4 Oz	6"	Each	12/120
LDI-60SH	6 Oz	6"	Each	12/120



LDI-30SH

ONE-PIECE STAINLESS STEEL COLOR-CODED LADLES

ITEM	DESCRIPTION	COLOR	HANDLE	UOM	CASE
LDC-05	0.5 Oz	Aqua	12"	Each	12/120
LDC-1	1 Oz	yellow	12"	Each	12/120
LDC-2	2 Oz	Red	12-1/2"	Each	12/120
LDC-3	3 Oz	Ivory	13"	Each	12/120
LDC-4	4 Oz	Green	15-1/2"	Each	12/120
LDC-6	6 Oz	Black	15-1/2"	Each	12/120
LDC-8	8 Oz	Blue	16-1/2"	Each	12/60
LDC-12	12 Oz	Gray	16-1/2"	Each	12/60



LDC-SERIES

ONE-PIECE STAINLESS STEEL PORTIONERS

ITEM	DESCRIPTION	STYLE	COLOR	UOM	CASE
FPS-1	1 Oz	Solid	Yellow	Each	12/72
FPS-2	2 Oz	Solid	Red	Each	12/72
FPS-3	3 Oz	Solid	Ivory	Each	12/72
FPS-4	4 Oz	Solid	Green	Each	12/72
FPS-6	6 Oz	Solid	Black	Each	12/72
FPS-8	8 Oz	Solid	Blue	Each	12/72
FPP-1	1 Oz	Perforated	Yellow	Each	12/72
FPP-2	2 Oz	Perforated	Red	Each	12/72
FPP-3	3 Oz	Perforated	Ivory	Each	12/72
FPP-4	4 Oz	Perforated	Green	Each	12/72
FPP-6	6 Oz	Perforated	Black	Each	12/72
FPP-8	8 Oz	Perforated	Blue	Each	12/72



FPP & FPS-SERIES

STAINLESS STEEL HOOKED-HANDLE DIPPER

- ◆ Graduation marks visible on inside and outside of bowl

ITEM	DESCRIPTION	HANDLE	UOM	CASE
SHHD-1	1 Qt	12"	Each	12/48

SHHD-1



ONE-PIECE STAINLESS STEEL LADLES

ITEM	DESCRIPTION	HANDLE	UOM	CASE
LDI-0	0.5 Oz	10-1/4"	Each	12/240
LDI-1	1 Oz	10-1/4"	Each	12/240
LDI-1.5	1.5 Oz	10-3/8"	Each	12/120
LDI-2	2 Oz	10-1/4"	Each	12/240
LDI-3	3 Oz	12"	Each	12/120
LDI-4	4 Oz	12-1/4"	Each	12/120
LDI-5	5 Oz	12-1/2"	Each	12/120
LDI-6	6 Oz	12-1/2"	Each	12/120
LDI-8	8 Oz	12-1/2"	Each	12/120
LDI-10	10 Oz	12-1/2"	Each	12/120
LDI-12	12 Oz	12-3/4"	Each	12/120
LDI-16	16 Oz	12-1/2"	Each	12/120
LDI-24	24 Oz	13"	Each	12/60

LADLES & PORTIONERS

LDI-4

LDI-24

TWO-PIECE STAINLESS STEEL LADLES

ITEM	DESCRIPTION	HANDLE	UOM	CASE
LDT-1	1 Oz	12"	Each	12/120
LDT-32	32 Oz	16"	Each	12/60

LDT-32

**ONE-PIECE STAINLESS STEEL SHORT-HANDLE LADLES**

ITEM	DESCRIPTION	HANDLE	UOM	CASE
LDI-05SH	0.5 Oz	6"	Each	12/120
LDI-10SH	1 Oz	6"	Each	12/120
LDI-15SH	1.5 Oz	6"	Each	12/120
LDI-20SH	2 Oz	6"	Each	12/120
LDI-30SH	3 Oz	6"	Each	12/120
LDI-40SH	4 Oz	6"	Each	12/120
LDI-60SH	6 Oz	6"	Each	12/120



LDI-30SH

ONE-PIECE STAINLESS STEEL COLOR-CODED LADLES

ITEM	DESCRIPTION	COLOR	HANDLE	UOM	CASE
LDC-05	0.5 Oz	Aqua	12"	Each	12/120
LDC-1	1 Oz	yellow	12"	Each	12/120
LDC-2	2 Oz	Red	12-1/2"	Each	12/120
LDC-3	3 Oz	Ivory	13"	Each	12/120
LDC-4	4 Oz	Green	15-1/2"	Each	12/120
LDC-6	6 Oz	Black	15-1/2"	Each	12/120
LDC-8	8 Oz	Blue	16-1/2"	Each	12/60
LDC-12	12 Oz	Gray	16-1/2"	Each	12/60



LDC-SERIES

ONE-PIECE STAINLESS STEEL PORTIONERS

ITEM	DESCRIPTION	STYLE	COLOR	UOM	CASE
FPS-1	1 Oz	Solid	Yellow	Each	12/72
FPS-2	2 Oz	Solid	Red	Each	12/72
FPS-3	3 Oz	Solid	Ivory	Each	12/72
FPS-4	4 Oz	Solid	Green	Each	12/72
FPS-6	6 Oz	Solid	Black	Each	12/72
FPS-8	8 Oz	Solid	Blue	Each	12/72
FPP-1	1 Oz	Perforated	Yellow	Each	12/72
FPP-2	2 Oz	Perforated	Red	Each	12/72
FPP-3	3 Oz	Perforated	Ivory	Each	12/72
FPP-4	4 Oz	Perforated	Green	Each	12/72
FPP-6	6 Oz	Perforated	Black	Each	12/72
FPP-8	8 Oz	Perforated	Blue	Each	12/72



FPP & FPS-SERIES

STAINLESS STEEL HOOKED-HANDLE DIPPER

- ◆ Graduation marks visible on inside and outside of bowl

ITEM	DESCRIPTION	HANDLE	UOM	CASE
SHHD-1	1 Qt	12"	Each	12/48

SHHD-1



ONE-PIECE STAINLESS STEEL LADLES

ITEM	DESCRIPTION	HANDLE	UOM	CASE
LDI-0	0.5 Oz	10-1/4"	Each	12/240
LDI-1	1 Oz	10-1/4"	Each	12/240
LDI-1.5	1.5 Oz	10-3/8"	Each	12/120
LDI-2	2 Oz	10-1/4"	Each	12/240
LDI-3	3 Oz	12"	Each	12/120
LDI-4	4 Oz	12-1/4"	Each	12/120
LDI-5	5 Oz	12-1/2"	Each	12/120
LDI-6	6 Oz	12-1/2"	Each	12/120
LDI-8	8 Oz	12-1/2"	Each	12/120
LDI-10	10 Oz	12-1/2"	Each	12/120
LDI-12	12 Oz	12-3/4"	Each	12/120
LDI-16	16 Oz	12-1/2"	Each	12/120
LDI-24	24 Oz	13"	Each	12/60

LADLES & PORTIONERS

LDI-4

LDI-24

TWO-PIECE STAINLESS STEEL LADLES

ITEM	DESCRIPTION	HANDLE	UOM	CASE
LDT-1	1 Oz	12"	Each	12/120
LDT-32	32 Oz	16"	Each	12/60

LDT-32

**ONE-PIECE STAINLESS STEEL SHORT-HANDLE LADLES**

ITEM	DESCRIPTION	HANDLE	UOM	CASE
LDI-05SH	0.5 Oz	6"	Each	12/120
LDI-10SH	1 Oz	6"	Each	12/120
LDI-15SH	1.5 Oz	6"	Each	12/120
LDI-20SH	2 Oz	6"	Each	12/120
LDI-30SH	3 Oz	6"	Each	12/120
LDI-40SH	4 Oz	6"	Each	12/120
LDI-60SH	6 Oz	6"	Each	12/120



LDI-30SH

ONE-PIECE STAINLESS STEEL COLOR-CODED LADLES

ITEM	DESCRIPTION	COLOR	HANDLE	UOM	CASE
LDC-05	0.5 Oz	Aqua	12"	Each	12/120
LDC-1	1 Oz	yellow	12"	Each	12/120
LDC-2	2 Oz	Red	12-1/2"	Each	12/120
LDC-3	3 Oz	Ivory	13"	Each	12/120
LDC-4	4 Oz	Green	15-1/2"	Each	12/120
LDC-6	6 Oz	Black	15-1/2"	Each	12/120
LDC-8	8 Oz	Blue	16-1/2"	Each	12/60
LDC-12	12 Oz	Gray	16-1/2"	Each	12/60



LDC-SERIES

ONE-PIECE STAINLESS STEEL PORTIONERS

ITEM	DESCRIPTION	STYLE	COLOR	UOM	CASE
FPS-1	1 Oz	Solid	Yellow	Each	12/72
FPS-2	2 Oz	Solid	Red	Each	12/72
FPS-3	3 Oz	Solid	Ivory	Each	12/72
FPS-4	4 Oz	Solid	Green	Each	12/72
FPS-6	6 Oz	Solid	Black	Each	12/72
FPS-8	8 Oz	Solid	Blue	Each	12/72
FPP-1	1 Oz	Perforated	Yellow	Each	12/72
FPP-2	2 Oz	Perforated	Red	Each	12/72
FPP-3	3 Oz	Perforated	Ivory	Each	12/72
FPP-4	4 Oz	Perforated	Green	Each	12/72
FPP-6	6 Oz	Perforated	Black	Each	12/72
FPP-8	8 Oz	Perforated	Blue	Each	12/72



FPP & FPS-SERIES

STAINLESS STEEL HOOKED-HANDLE DIPPER

- ◆ Graduation marks visible on inside and outside of bowl

ITEM	DESCRIPTION	HANDLE	UOM	CASE
SHHD-1	1 Qt	12"	Each	12/48

SHHD-1



COMMERCIAL MANUAL CAN OPENERS



Portable clamp
included



Removable blade



Securely clamps
to work surface



Easy operation



PREMIUM MANUAL CAN OPENERS

Our premium European-made heavy-duty stainless steel can opener is fitted with a removable clamp, ideal for on-the-go operations that require flexibility. The rust-resistant stainless steel gear and blade effectively opens various can sizes up to #10.

- ◆ Includes base, blade, gear and installation kit for mounting on wooden or stainless steel work tables
- ◆ Easily disassembles for cleaning/sanitizing
- ◆ Heavy-duty stainless steel construction
- ◆ Rigid universal mounting base for screw-down or clamp-on installation with wooden or stainless steel work tables
- ◆ 19" (482mm) long bar accommodates various sizes of cans up to 16" (406mm) tall
- ◆ Quick change dual-sided tempered knife blade and stainless steel gear

ITEM	OVERALL DIMENSIONS L" X D" X H" (mm)	SHIP WEIGHT
CO-3N	8-7/16 x 4 x 25-1/2 (214 x 102 x 648)	5.6 lbs (2.5 kg)

ITEM	DESCRIPTION	UOM	CASE
CO-3N	Stainless Steel Base, NSF	Each	1/12
CO-3N-B	1-Pc S/S Replacement Blade for CO-3N	Each	1
CO-3G	1-Pc S/S Replacement Gear Set for CO-3N	Each	1



CO-3N-B



CO-3G



CO-3N portable clamp

STANDARD #1 MANUAL CAN OPENER

The go-to industry standard, steel body can opener, made for heavy usage kitchen environments that require processing of up to 50 cans a day. Opens various can sizes up to #10.

- ◆ Includes base, blade, gear and installation kit
- ◆ Rigid universal mounting base for screw-down to a wooden or stainless steel work table
- ◆ 13" (330mm) long bar accommodates any size can up to 10" (254mm) tall
- ◆ Extra-durable dual-sided knife blade and gear are interchangeable with most other can opener brands



CO-1



Securely clamps
to work surface

ITEM	DESCRIPTION	UOM	CASE
CO-1	Cast Iron Body	Set	1
CO-1B	2-Pc Replacement Blade Set for CO-1	Set	24/288
CO-1G	1-Pc Replacement Gear Set for CO-1	Each	12/144



CO-1B



CO-1G

CHEESE GRATERS & SLICER



18/8 STAINLESS STEEL ROTARY CHEESE GRATER

- ◆ Rotary grater with one drum
- ◆ Ideal for fine cheeses

ITEM	DESCRIPTION	UOM	CASE
GRTS-1	8-1/4"L x 4-3/4"W x 3-3/8"H	Each	12/36



PLASTIC CHEESE GRATER

- ◆ Ideal for grating hard cheese or chocolate
- ◆ 2 interchangeable drums for fine & coarse grating
- ◆ Dishwasher safe

ITEM	DESCRIPTION	UOM	CASE
PRTS-2	7"L x 3-1/2"W x 4-3/8"H	Each	6/24



GT-103



GT-104



GT-105



GT-106



GT-204



GT-345



18/8 STAINLESS STEEL GRATERS WITH COVER

- ◆ Etched 18/8 stainless steel blade, black soft-grip handle
- ◆ Anti-corrosive and durable
- ◆ GT-204 & GT-345: Anti-slip feet
- ◆ GT-345: two blade types in one product
- ◆ Dishwasher safe

ITEM	DESCRIPTION	UOM	CASE
GT-103	Medium Coarse Blade	Each	12/72
GT-104	Zester Blade	Each	12/72
GT-105	Fine Blade	Each	12/72
GT-106	Ribbon Blade	Each	12/72
GT-204	Zester Blade & Anti-Slip Feet	Each	12/72
GT-345	Half Zester / Half Fine Blade & Anti-Slip Feet	Each	12/72

Micro-etched blades

	GT-100 series with soft-grip handle and one (1) type of blade per item	GT-204 with additional anti-slip feet and all features of GT-100 series	GT-345 with anti-slip feet and two (2) types of blades on one item	GT-401 box grater with soft-grip handle & five (5) blade sides, including slicer side
MEDIUM COARSE	GT-103			✓
ZESTER	GT-104	✓	✓	✓
FINE	GT-105		✓	✓
RIBBON	GT-106			✓

Micro-etched blades



5-SIDE ERGONOMIC HANDLE GRATER

- ◆ Etched 18/8 stainless steel blade, black soft-grip handles

ITEM	DESCRIPTION	UOM	CASE
GT-401	5-Sided Grater: Slicer, Medium Coarse, Zester, Fine, Ribbon	Each	12/48



GT-401



SQG-1



SQG-4

4-SIDE STAINLESS STEEL BOX GRATERS

ITEM	DESCRIPTION	SIZE	UOM	CASE
SQG-1	Tapered Grater	4" x 3" x 9"	Each	12/72
SQG-4	Box Grater	4" x 4" x 9"	Each	12/24



ACS-4



Adjustable cutting thickness



ADJUSTABLE CHEESE SLICER

- ◆ 4" wide aluminum roller adjusts for thick or thin slicing
- ◆ 18/8 stainless steel wire is removable

ITEM	DESCRIPTION	UOM	CASE
ACS-4	Zinc Alloy Cheese Slicer, S/S Wire, Adjustable Alu Roller	Each	12/36



ERGONOMIC KITCHEN TOOLS

- ◆ Stainless steel with a comfortable non-slip soft-grip handle
- ◆ Dishwasher safe

ITEM	DESCRIPTION	UOM	CASE
VP-300	Straight Edge "Y" Peeler	Each	12/72
VP-301	Serrated Edge "Y" Peeler	Each	12/72
VP-302	Julienne Peeler	Each	12/72
VP-303	Straight Peeler	Each	12/72
VP-304	Serrated Edge Peeler	Each	12/72
VP-305	Apple Corer	Each	12/72
VP-306	Zester/Lemon Peeler	Each	12/72
VP-307	Melon Baller	Each	12/72
VP-308	Tomato Stem Corer	Each	12/72
VP-309	Cheese Plane	Each	12/72
VP-310	Butter Curler	Each	12/72
VP-314	2-7/8" Oyster/Clam Knife	Each	12/72
VP-311	Grater w/1.5mm Dia Holes	Each	12/72
VP-312	Grater w/3mm Dia Holes	Each	12/72
VP-313	Grater w/6mm Dia Holes	Each	12/72
VP-315	Small Pizza Cutter 2-1/2" Wheel Blade	Each	12/72
VP-316	Large Pizza Cutter 4" Wheel Blade	Each	12/72

Extra strength wire frame resists bending



ERGONOMIC KITCHEN TOOLS



UTILITY & BUS CARTS



UCF-2916K

UCF-2916K
shown folded

UCF-3820K



Folds down
to a compact
8" wide

FOLDING 3-TIER UTILITY CARTS

Add convenient mobility and compact storage in one. Transport stacked dishes, bus boxes, or meals to serve. Ideal for room service, off-site catering and table service.

- ◆ Fold/unfold in a single smooth motion; fit behind doors, between counters, in delivery van
- ◆ Handles on both ends and easy-clean shelves
- ◆ 18/8 stainless steel uprights with built-in locking latch
- ◆ 350Lb overall capacity
- ◆ Swivel casters w/4" wheels; 2 with step-lock brakes

ITEM	DESCRIPTION	UOM	CASE
UCF-2916K	29"W x 16-1/2"D x 36"H	Set	1
UCF-3820K	38-3/4"W x 20-3/4"D x 36"H	Set	1

Built-in
locking latchEasy-lift handle
for transportingUCF-2916K
shown with
one (1) PLW-7GUCF-3820K
shown with
two (2) PLW-7G

Improved



UC-2415G

UC-2415G shown
with accessory bins

UC-RB



UC-SB



UC-3019K



3-TIER UTILITY CARTS WITH BRAKES

- ◆ Easy-clean polypropylene shelves
- ◆ UC-2415 series weighs 17.5 lbs
- ◆ UC-3019 series weighs 27 lbs
- ◆ Accessory bins sold separately
- ◆ Ships knocked down

4 swivel
casters, 2
with brakes

ITEM	DESCRIPTION	CAPACITY	COLOR	UOM	CASE
UC-2415G	32"L x 16-1/8"W x 36-3/4"H	330 Lbs	Gray	Set	1
UC-2415K	32"L x 16-1/8"W x 36-3/4"H	330 Lbs	Black	Set	1
UC-3019G	40-3/4"L x 19-1/2"W x 37-3/8"H	400 Lbs	Gray	Set	1
UC-3019K	40-3/4"L x 19-1/2"W x 37-3/8"H	400 Lbs	Black	Set	1
UC-RB	Refuse Bin			Each	3
UC-SB	Silverware Bin			Each	6
UC-WH	Caster			Each	1/30
UC-WHB	Caster w/ Brake			Each	1/30



3-TIER STAINLESS STEEL TROLLEYS

- ◆ Caster bumpers protect walls, doors, and the cart from minor collisions
- ◆ Ships knocked down



Caster with brake



SUC-30

ITEM	DESCRIPTION (L X W X H)	UOM	CASE
SUC-30	30" x 16" x 33" (w/Casters)	Set	1
SUC-40	33" x 17" x 35" (w/Casters)	Set	1
SUC-50	37" x 19" x 37" (w/Casters)	Set	1
SUC-CT	Caster for SUC-Series	Each	4/16
SUC-CTB	Caster w/Brake for SUC-Series	Each	4/16



Project _____
 Item # _____
 Quantity _____

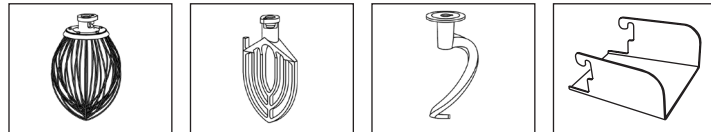
SPECTRUM Planetary Mixers

Models: EMP-10, EMP-20, EMP-30

Commercial countertop and floor planetary mixers feature gear-driven motors with three speeds, making it an ideal piece of equipment for bakeries, delis, cafés, and other commercial kitchen environments.

Standard Features

- ◆ Three sizes available: 10.5QT (10L), 21.1QT (20L), 31.7QT (30L)
- ◆ Heavy-duty die cast iron construction
- ◆ Gear-driven, high torque transmission
- ◆ Large capacity 304 stainless steel bowl with safety guard and interlock bowl lift
- ◆ (3) three fixed mixing speeds
- ◆ Manual resettable thermal overload protection
- ◆ Industry standard #12 attachment hub (EMP-20 & EMP-30)
- ◆ Wire whip, aluminum flat beater, & spiral dough hook attachments included
- ◆ Non-slip rubber feet
- ◆ One year parts and labor warranty



Accessories and Options

EMP-P7	10qt (304 series) Stainless Steel Bowl
EMP-P4	10qt Stainless Steel Wire Whip
EMP-P2	10qt Aluminum Flat Beater
EMP-P3	10qt Aluminum Spiral Dough Hook
EMP-P34	20qt (304 series) Stainless Steel Bowl
EMP-P27	20qt Stainless Steel Wire Whip
EMP-P29	20qt Aluminum Flat Beater
EMP-P28	20qt Aluminum Spiral Dough Hook
EMP-P58	30qt (304 series) Stainless Steel Bowl
EMP-P52	30qt Stainless Steel Wire Whip
EMP-P51	30qt Aluminum Flat Beater
EMP-P50	30qt Aluminum Spiral Dough Hook
EMP-IC	Ingredient Chute (EMP-20 & EMP-30)



EMP-10

EMP-20



EMP-30



For California Customers

WARNING: Cancer and Reproductive Harm - www.P65Warnings.ca.gov

Winco®, DWL International Trading, LLC

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 65 Industrial Road, Lodi, NJ 07644
 Phone: 1-888-946-2682 | Fax: 1-973-916-9959

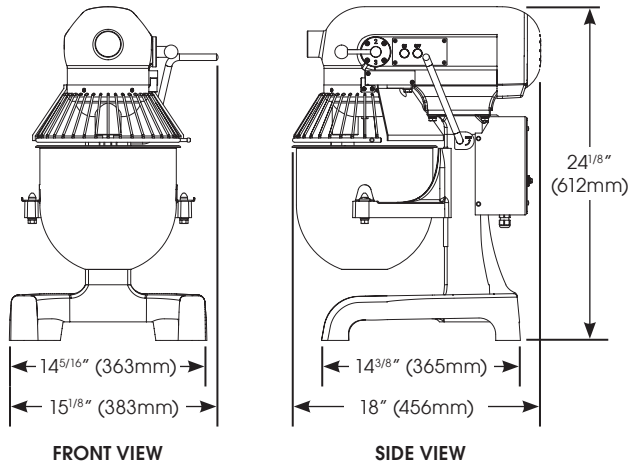
www.wincous.com | equipsales@wincous.com

Showroom
 10800 NW 103rd St. Bldg 22, Ste 11, Miami, FL 33178
 Phone: 1-786-536-4656 | Fax: 1-973-916-9959

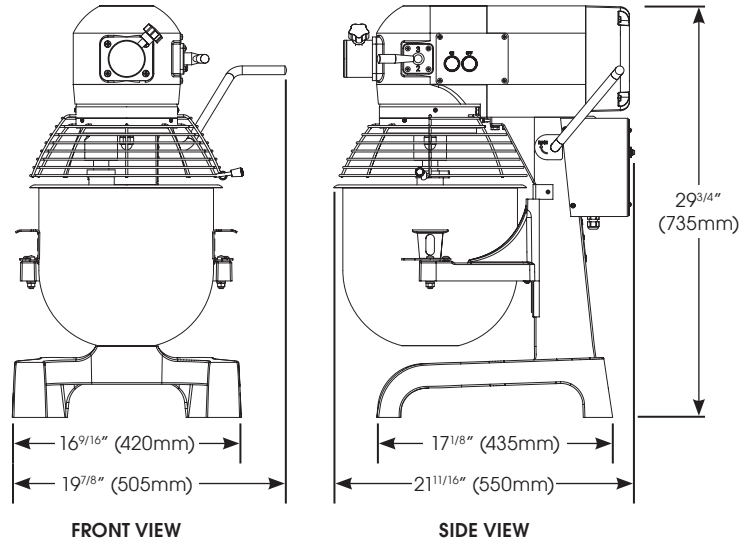


Planetary Mixers
Models: EMP-10, EMP-20, & EMP-30

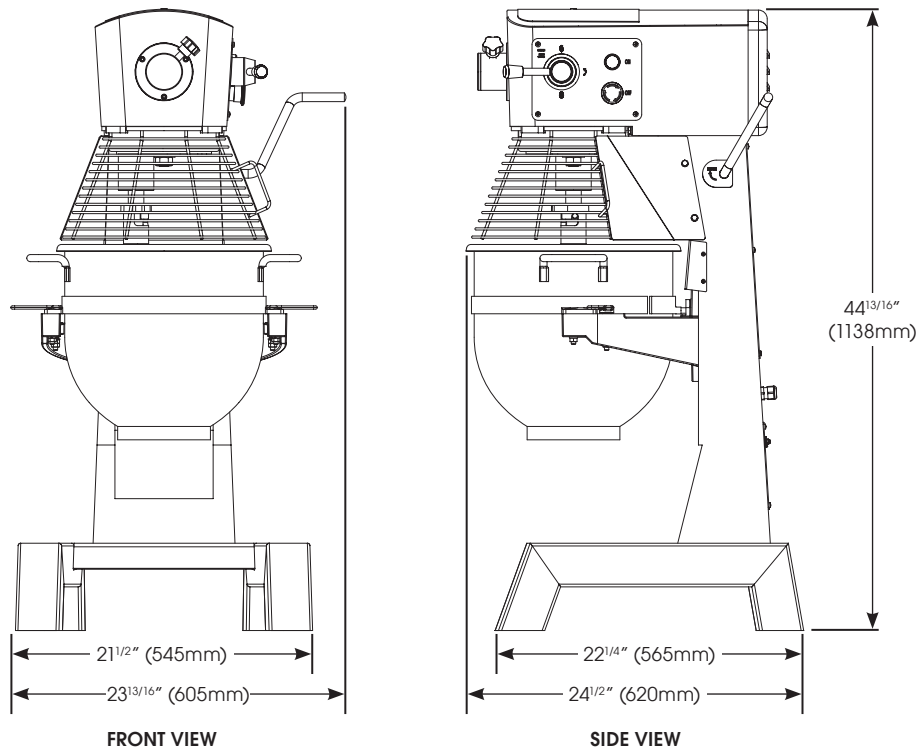
Model: EMP-10



Model: EMP-20



Model: EMP-30



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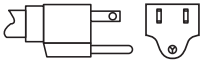
Planetary Mixers

Models: EMP-10, EMP-20, & EMP-30

MODEL	DESCRIPTION	OVERALL DIMENSIONS			VOLTS	HZ	WATTS	AMPS	PLUG	SHIP WEIGHT
		LENGTH	DEPTH	HEIGHT						
EMP-10	10.5 QT (10L)	15-1/8" (383mm)	18" (456mm)	24-1/8" (612mm)	110	50/60	750W 1HP	7A	NEMA 5-15P	99.2 lbs 45 kgs
EMP-20	21.1 QT (20L)	19-7/8" (505mm)	21-11/16" (550mm)	29-3/4" (735mm)	110	50/60	1100W 1.5HP	10A	NEMA 5-15P	233.7 lbs 106 kgs
EMP-30	31.7 QT (30L)	23-13/16" (605mm)	24-1/2" (620mm)	44-13/16" (1138mm)	110	50/60	1500W 2HP	14A	NEMA 5-15P	392.4 lbs 178 kgs

Plug Configurations

NEMA 5-15P



Cord Location

Back of unit

Product Specs

Planetary Mixers

The Planetary Mixers models EMP-10, EMP-20, and EMP-30 as manufactured by Winco®, Lodi, NJ 07644

The Planetary Mixer model EMP-10 shall have a 10.5 Qt (10L) capacity be rated at 750W 1HP, 110V-50/60Hz, model EMP-20 shall have a 21.1 Qt (20L) capacity be rated at 1100W 1.5HP, 110V-50/60Hz, and model EMP-30 shall have a 31.7 Qt (30L) capacity be rated at 1500W 2HP, 110V-50/60Hz. All units shall be supplied with a NEMA 5-15P plug.

Units shall be constructed of heavy-duty die cast iron construction and be equipped with gear-driven, high torque transmission, large capacity 304 stainless steel bowl with interlock bowl lift, (3) three fixed mixing speeds, manual resettable thermal overload protection, stainless steel bowl guard with interlock, industry standard #12 attachment hub (EMP-20 & EMP-30), wire whip, aluminum flat beater, & spiral dough hook attachments included, and non-slip rubber feet.

CE certified and ETL listed for safety (Canada & US) and sanitation.

Warranty consists of one year parts and labor.

Winco®, DWL International Trading, LLC

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winco® SPECTRUM™ PLANETARY MIXERS



EMP-10



EMP-20



EMP-30



PLANETARY MIXERS

Commercial countertop and floor planetary mixers feature gear-driven motors with three speeds, making it an ideal piece of equipment for bakeries, delis, cafés, and other commercial kitchen environments.

- ◆ Heavy-duty die cast iron construction
- ◆ Gear-driven, high torque transmission
- ◆ Large capacity 304 stainless steel bowl with safety guard and interlock bowl lift
- ◆ (3) three fixed mixing speeds
- ◆ Manual resettable thermal overload protection
- ◆ Industry standard #12 attachment hub (EMP-20 & EMP-30)
- ◆ Wire whip, aluminum flat beater, & spiral dough hook attachments included
- ◆ Non-slip rubber feet

ITEM	OVERALL DIMENSIONS L" X D" X H" (mm)	POWER	PLUG	SHIP WEIGHT
EMP-10	15 ^{-1/8} x 18 x 24 ^{-1/8} (383 x 456 x 612)	110V 50/60 Hz 750W 1HP 7A	NEMA 5-15P	99.2 lbs (45 kgs)
EMP-20	19 ^{-7/8} x 21 ^{-11/16} x 29 ^{-3/4} (505 x 550 x 735)	110V 50/60 Hz 1100W 1.5HP 10A	NEMA 5-15P	188.5 lbs (85.5 kgs)
EMP-30	23 ^{-13/16} x 24 ^{-1/2} x 44 ^{-13/16} (605 x 620 x 1138)	110V 50/60 Hz 1500W 2HP 14A	NEMA 5-15P	345.1 lbs (156.5 kgs)



ITEM	DESCRIPTION	UOM	CASE
EMP-10	10.5 Qt (10L)	Set	1
EMP-20	21.1 Qt (20L)	Set	1
EMP-30	31.7 Qt (30L)	Set	1

See spec sheet for replacement bowls, wire whips, flat beaters, hooks, and ingredient chutes



Intertek Intertek

EMP-SERIES



CONDIMENT DISPENSERS



BPA FREE

PKTS-SERIES

PKTS-2D

18/8 STAINLESS STEEL CONDIMENT DISPENSER

- ◆ Ideal for high-volume food service environments
- ◆ Two (2) 3-1/2 Qt plastic fountain jars included (7 Qt total) - remove for easy cleaning & refilling
- ◆ Each pump dispenses between 1 oz and 1-1/4 oz portions
- ◆ Overall dimensions: 11"L x 8-3/4"W x 16"H (with pump)

ITEM	DESCRIPTION	UOM	CASE
PKTS-2D	Condiment Dispenser with 2 Standard Pumps	Set	1
PKTS-PT01	Individual Pump with Lid	Each	20
PKTS-PT02	Replacement Plastic Fountain Jar	Each	6
PKTS-PT03	Stainless Steel Casing	Each	1



Set includes pump, tube, 3 capacity restrictors

PKT-1



PUMP DISPENSER WITH 3 RESTRICTORS SET

- ◆ Perfect for condiments, hand sanitizer and hand soap
- ◆ 1-1/2" dia cap fits most 1 gallon jug
- ◆ Restricts 1 oz, 3/4 oz, 1/2 oz, 1/4 oz capacities

ITEM	DESCRIPTION	UOM	CASE
PKT-1	17" O.L. Fits 1-1/2" Dia Opening	Set	12/72

8" tube can be trimmed to custom length

SCALES



NSF

SCAL-D22

DIGITAL PORTION-CONTROL SCALE

- ◆ 6" x 6" stainless steel platform can be used as a tray
- ◆ Piece count, unit and tare functions
- ◆ Measures in five different units - lb:oz, lb, oz, kg, g
- ◆ Includes three AAA batteries and AC adapter
- ◆ 2-1/2"L x 1"W backlight LCD screen

ITEM	DESCRIPTION	CAPACITY	UOM	CASE
SCAL-D22	2-1/2" x 1" Digital Screen	22 Lb / 10 kg	Set	1/36

MECHANICAL STAINLESS STEEL RECEIVING SCALES

- ◆ Large, stable platform
- ◆ Shatter-proof lens protects dial
- ◆ Default calibration is pounds

ITEM	DESCRIPTION	CAPACITY	GRADATIONS	UOM	CASE
SCAL-62	6.5" Dial	2 Lb / 1 kg	1/4 Oz / 5 g	Each	8
SCAL-66	6.5" Dial	6 Lb / 3 kg	1/2 Oz / 10 g	Each	8
SCAL-810	8" Dial	10 Lb / 4.55 kg	1 Oz / 25 g	Each	6
SCAL-820	8" Dial	20 Lb / 9.09 kg	1 Oz / 50 g	Each	6
SCAL-840	8" Dial	40 Lb / 18.18 kg	2 Oz / 100 g	Each	6
SCAL-960	9" Dial	60 Lb / 27.27 kg	4 Oz / 100 g	Each	2
SCAL-9100	9" Dial	100 Lb / 45.45 kg	4 Oz / 100 g	Each	2
SCAL-9130	9" Dial	130 Lb / 59.09 kg	8 Oz / 200 g	Each	2



SCAL-840

Large platform



SCLH-2



SCLH-50

MECHANICAL STAINLESS STEEL KITCHEN SCALES

- ◆ Large 8" platform
- ◆ Shatter-proof lens protects dial

ITEM	DESCRIPTION	CAPACITY	GRADATIONS	UOM	CASE
SCLH-2	8" Dial	32 Oz	1/8 Oz / 10 g	Each	1/4
SCLH-50	8" Dial	50 Lb	1/8 Lb / 500 g	Each	1/4



Project _____

Item # _____

Quantity _____

KATTEX

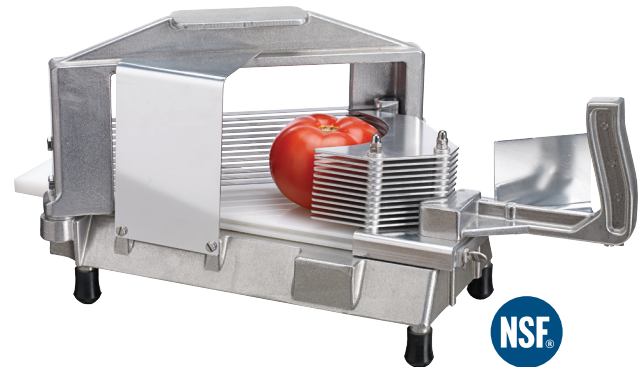
Tomato Slicers

Models: TTS-188 | TTS-188S | TTS-250 | TTS-250S

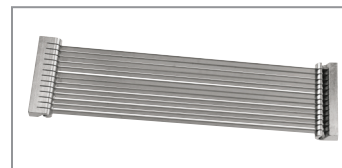
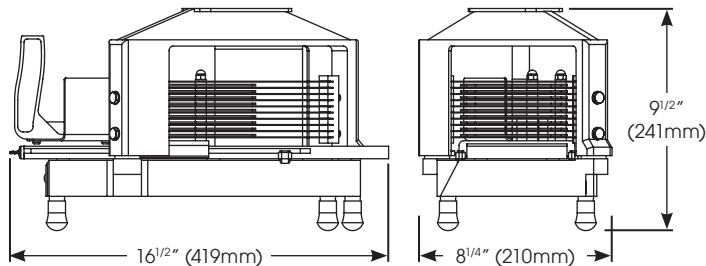
The Kattex Tomato Slicers with one quick push, smoothly and swiftly slice tomatoes with the stainless steel Kattex tomato slicer.

Standard Features

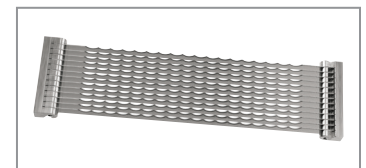
- ◆ Durable cast aluminum construction
- ◆ Aluminum frame with stainless steel replaceable blades
- ◆ Ergonomic vertical handle for effortless slicing
- ◆ Cuts 2 dozen tomatoes into 3/16" or 1/4" thick slices in only 1 minute
- ◆ HDPE board ensures safe & durable food processing
- ◆ Rubber non-slip feet to ensure maximum stability
- ◆ Slicers come standard with table stop bracket



TTS-SERIES



TTS-188-B



TTS-188S-B

Parts & Accessories

TTS-188-B	3/16" Straight Blade Assembly for TTS-2 and TTS-188
TTS-188S-B	3/16" Serrated Blade Assembly for TTS-2 and TTS-188
TTS-250-B	1/4" Straight Blade Assembly for TTS-3 and TTS-250
TTS-250S-B	1/4" Serrated Blade Assembly for TTS-3 and TTS-250
KAT-FT	4-Pc Replacement Feet Set

MODEL	DESCRIPTION	OVERALL DIMENSIONS			BOX DIMENSIONS			SHIP WEIGHT
		LENGTH	DEPTH	HEIGHT	LENGTH	DEPTH	HEIGHT	
TTS-188	3/16" Blade	16-1/2" (420mm)	8-1/4" (210mm)	9-1/2" (240mm)	16-5/8" (423mm)	8-3/8" (213mm)	9-5/8" (245mm)	9.27 lbs (4.2 kg)
TTS-188S	3/16" Serrated Blade							
TTS-250	1/4" Blade							
TTS-250S	1/4" Serrated Blade							

Product Specs

Tomato Slicers

The Tomato Slicers models TTS-188, TTS-188S, TTS-250, and TTS-250S as manufactured by Winco®, Lodi, NJ 07644.

The Tomato Slicers shall be constructed of cast aluminum with replaceable stainless steel straight or serrated blades. Units will be equipped with HDPE board to ensure safe and durable food processing and a table stop bracket. Unit can cut 2 dozen tomatoes into 3/16" or 1/4" thick slices in only 1 minute. Units are NSF listed.

For California Customers

WARNING: Cancer and Reproductive Harm - www.P65Warnings.ca.gov

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PRECISE-SLICE TOMATO SLICERS

Razor sharp stainless steel blades cradle delicate tomatoes, while smoothly and swiftly producing clean, uniform slices.

- ◆ Cast aluminum frame with stainless steel blades for even, clean cuts; blades are replaceable
- ◆ Ergonomic vertical handle provides smooth, effortless slicing
- ◆ Cuts 2 dozen tomatoes into 3/16" or 1/4" thick slices in only 1 minute!
- ◆ HDPE slicing surface for safe & durable food processing
- ◆ Rubber non-slip feet ensure maximum stability
- ◆ Slicers come standard with a stop/hold bracket

ITEM	OVERALL DIMENSIONS L" X D" X H" (mm)	SHIP WEIGHT
TTS-188	16-1/2 x 8-1/4 x 9-1/2 (420 x 210 x 240)	9.3 lbs (4.2 kgs)
TTS-188S		
TTS-250		
TTS-250S		

ITEM	DESCRIPTION	UOM	CASE
TTS-188	3/16" Cut w/Straight Blade	Set	1/4
TTS-188S	3/16" Cut w/Serrated Blade	Set	1/4
TTS-250	1/4" Cut w/Straight Blade	Set	1/4
TTS-250S	1/4" Cut w/Serrated Blade	Set	1/4

TOMATO SLICER ACCESSORIES

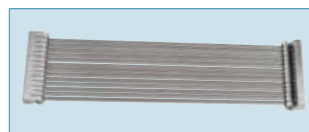
ITEM	DESCRIPTION	UOM	CASE
TTS-188-B	3/16" Straight Blade Assembly for TTS-188	Set	1/12
TTS-188S-B	3/16" Serrated Blade Assembly for TTS-188	Set	1/12
TTS-250-B	1/4" Straight Blade Assembly for TTS-250	Set	1/12
TTS-250S-B	1/4" Serrated Blade Assembly for TTS-250	Set	1/12
KAT-FT	4-Pc Replacement Feet Set	Set	1
KAT-WR	Dual-End Wrench	Each	1/25

KATTEX™ TOMATO SLICERS

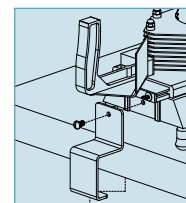
Includes blade replacement wrench



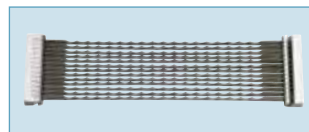
TTS-188



TTS-188-B



Stop/hold bracket included



TTS-188S-B



KAT-WR

TTS-SERIES NSF

QUICK-SLICE CHEESE SLICERS

Make light work of slicing a variety of semi-soft cheeses, with uniform, consistent results. Ideal for portion control and faster food prep.

- ◆ Cast aluminum construction with stainless steel wires
- ◆ Cutting area accommodates 1/3 of a 5 lb cheese block
- ◆ Cut 3/8" or 3/4" cheese sticks, cubes or slices
- ◆ Cleaning brush included

ITEM	OVERALL DIMENSIONS L" X D" X H" (mm)	SHIP WEIGHT
TCT-375	13 1/4 x 6 1/4 x 4 1/2 (335 x 170 x 115)	4.2 lbs (1.9 kgs)
TCT-750		

ITEM	DESCRIPTION	UOM	CASE
TCT-375	3/8" Cut	Each	1/4
TCT-750	3/4" Cut	Each	1/4

CHEESE SLICER ACCESSORIES

ITEM	DESCRIPTION	UOM	CASE
TCT-375B	Replacement Bow for TCT-375	Set	1/10
TCT-750B	Replacement Bow for TCT-750	Set	1/10



TCT-375B
3/8" wide cuts



TCT-750B
3/4" wide cuts



Uniformly slice cheese blocks

KATTEX™ CHEESE SLICERS



TCT-375

TCT-750

TCT-SERIES NSF



Project _____

Item # _____

Quantity _____

KATTEX

Quick Slice

Onion, Fruit & Vegetable Slicers

Models: OS-188 | OS-250

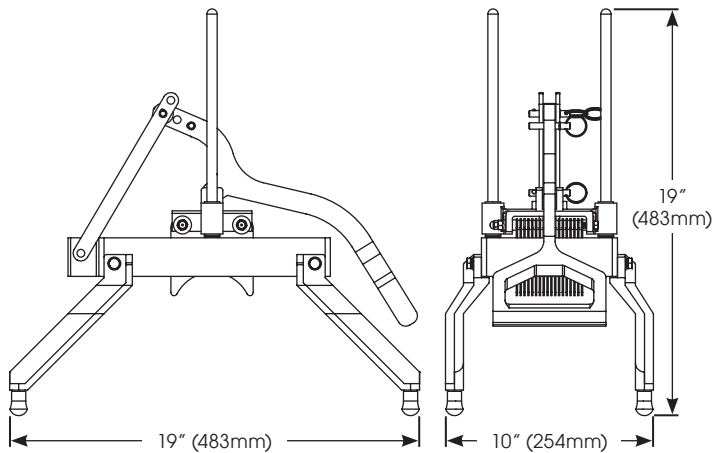
Just one smooth stroke of the Kattex Onion Slicer will produce evenly sliced coins of fruits and vegetables, perfect on salads, in cocktails and more.

Standard Features

- ◆ Aluminum construction with stainless steel blades
- ◆ Unique lever-handle allows for quick and easy operation
- ◆ Sturdy base with non-skid feet
- ◆ Two blades included can be stacked to create a finer cut
- ◆ 4-1/2" x 3-3/4" cutting area
- ◆ NSF listed



OS-Series



OS-188B



OS-250B

Parts & Accessories

OS-188B	3/16" Blade Set Assembly for OS-series, 2-Pcs/Set
OS-250B	1/4" Blade Set Assembly for OS-series, 2-Pcs/Set
KAT-FT	4-Pc Replacement Feet Set
KAT-BS-OT	4-Pc Replacement Bushings

MODEL	DESCRIPTION	OVERALL DIMENSIONS			BOX DIMENSIONS			SHIP WEIGHT
		LENGTH	DEPTH	HEIGHT	LENGTH	DEPTH	HEIGHT	
OS-188	3/16" Blade Slicer	19"	10"	19"	15-3/8"	8-7/8"	13-13/16"	17.79 lbs (8.06 kg)
OS-250	1/4" Blade Slicer	(483mm)	(254mm)	(483mm)	(390mm)	(225mm)	(350mm)	

Product Specs

Quick Slice Onion Slicers

The Quick Slice Onion Slicers models OS-188 and OS-250 as manufactured by Winco®, Lodi, NJ 07644.

The Quick Slice Onion Slicers shall be constructed of aluminum with stainless steel blades. Units are equipped with a unique lever-handle allows for quick and easy operation and a sturdy base with non-skid feet. The 4-1/2" x 3-3/4" cutting area has two blades included which can be stacked to create a finer cut. Units are NSF listed.

For California Customers

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www.wincous.com | equipsales@wincous.com

KATTEX™

ONION SLICERS



OS-250

Includes leg-mounting wrench



OS-250B
Blade set assembly



OS-SERIES



QUICK-SLICE ONION/FRUIT/VEGETABLE SLICERS

Quickly produce evenly sliced coins of fruits and vegetables in a single smooth stroke.

- ◆ Aluminum construction with stainless steel blades
- ◆ Unique lever-handle allows for quick and easy operation
- ◆ Sturdy base with non-skid feet
- ◆ Two blades included can be stacked to create a finer cut
- ◆ 4-1/2" x 3-3/4" cutting area

ITEM	OVERALL DIMENSIONS L" X D" X H" (mm)	SHIP WEIGHT
OS-188	19 x 10 x 19 (483x 254 x 483)	17.8 lbs (8.1 kgs)
OS-250		

ITEM	DESCRIPTION	UOM	CASE
OS-188	3/16" Cut	Each	1/2
OS-250	1/4" Cut	Each	1/2

ONION/FRUIT/VEGETABLE SLICER ACCESSORIES

ITEM	DESCRIPTION	UOM	CASE
OS-188B	3/16" Blade Set Assembly for OS-series, 2-Pcs/Set	Set	1/10
OS-250B	1/4" Blade Set Assembly for OS-series, 2-Pcs/Set	Set	1/10
KAT-FT	4-Pc Replacement Feet Set	Set	1
KAT-BS-OT	4-Pc Replacement Bushings	Set	1
KAT-WR	Dual-End Wrench	Each	1/25

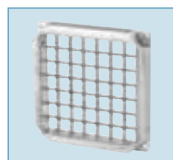
KATTEX™

LETTUCE CUTTER



TLC-1

Includes leg-mounting wrench



TLC-1-B



KAT-WR



TLC-SERIES



QUICK-SLICE LETTUCE CUTTER

Cut multiple heads of crisp, fresh lettuce in seconds. The interlocking scalloped, pretensioned blades are sized to cut 1 inch squares of cored lettuce, without bruising or browning.

- ◆ Aluminum frame with easy-grip handle
- ◆ Stainless steel blade with 49 square cuts
- ◆ Cuts lettuce into 1" x 1" slices in less than 1 minute
- ◆ Rubber feet prevent slipping/scratching on work surface
- ◆ 7" x 7" cutting area

ITEM	OVERALL DIMENSIONS L" X D" X H" (mm)	SHIP WEIGHT
TLC-1	13 x 18 x 20 (330 x 457 x 508)	17.8lbs (8.1 kgs)

ITEM	DESCRIPTION	UOM	CASE
TLC-1	1" x 1" Cut	Each	1/2

LETTUCE CUTTER ACCESSORIES

ITEM	DESCRIPTION	UOM	CASE
TLC-1-B	Replacement Blade for TLC-1	Each	1/10
KAT-FT	4-Pc Replacement Feet Set	Set	1
KAT-BS-OT	4-Pc Replacement Bushings	Set	1
KAT-WR	Dual-End Wrench	Each	1/25



Project _____
 Item # _____
 Quantity _____

KATTEX

Quick Slice Lettuce Cutter

Model: TLC-1

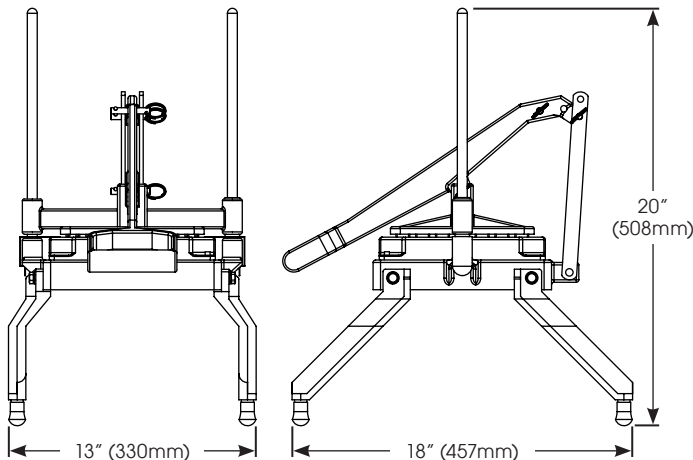
Cut multiple heads of crisp, fresh lettuce in seconds with the Kattex Lettuce Cutter. Features interlocking scalloped pretensioned blades to cut 1" squares of cored lettuce without bruising and browning.

Standard Features

- ◆ Aluminum frame with easy-grip handle and stainless steel blade with 49 square cuts
- ◆ Cuts lettuce into 1" x 1" slices in less than 1 minute
- ◆ Field convertible into 1"x2" cut for Romaine lettuce
- ◆ Rubber feet prevent slipping/scratching on work surface
- ◆ 7" x 7" cutting area
- ◆ NSF listed



TLC-1



TLC-1-B

Parts & Accessories

TLC-1-B	Replacement Blade for TLC-1
KAT-FT	4-Pc Replacement Feet Set
KAT-BS-OT	4-Pc Replacement Bushings
PLK-11G	Lettuce Knife

MODEL	DESCRIPTION	OVERALL DIMENSIONS			BOX DIMENSIONS			SHIP WEIGHT
		LENGTH	DEPTH	HEIGHT	LENGTH	DEPTH	HEIGHT	
TLC-1	Lettuce Cutter	13" (330mm)	18" (457mm)	20" (508mm)	12-1/4" (310mm)	12-1/4" (310mm)	14-13/16" (375mm)	17.79 lbs (8.06 kg)

Product Specs

Quick Slice Lettuce Cutter

The Quick Slice Lettuce Cutter model TLC-1 as manufactured by Winco®, Lodi, NJ 07644.

The Quick Slice Lettuce Cutter shall be constructed of aluminum frame with easy-grip handle and stainless steel blade with 7" x 7" cutting area of 49 square cuts that cuts lettuce into 1" x 1" slices in less than 1 minute. Units are equipped with rubber feet prevent slipping/scratching on work surface. Units are NSF listed.

For California Customers

WARNING: Cancer and Reproductive Harm - www.P65Warnings.ca.gov

Winco®, DWL International Trading, LLC

New Jersey Headquarters:
 65 Industrial Road, Lodi, NJ 07644
 Tel. 1.888.946.2682 | Fax: 1.888.946.2632

California Distribution Center
 14950-14952 Valley View Avenue, La Mirada, CA 90638
 Tel. 1.888.946.2652 | Fax: 1.562.926.5678

Florida Distribution Center
 10800 NW 103rd St. Bldg 22, Ste 11, Miami, FL 33178
 Tel. 1.786.536.4656

www.wincous.com | equipsales@wincous.com

KATTEX™ ONION SLICERS



OS-250

Includes leg-
mounting wrench



KAT-WR

OS-250B
Blade set assembly

NSF OS-SERIES



QUICK-SLICE ONION/FRUIT/VEGETABLE SLICERS

Quickly produce evenly sliced coins of fruits and vegetables in a single smooth stroke.

- ◆ Aluminum construction with stainless steel blades
- ◆ Unique lever-handle allows for quick and easy operation
- ◆ Sturdy base with non-skid feet
- ◆ Two blades included can be stacked to create a finer cut
- ◆ 4-1/2" x 3-3/4" cutting area

ITEM	OVERALL DIMENSIONS L" X D" X H" (mm)	SHIP WEIGHT
OS-188	19 x 10 x 19 (483x 254 x 483)	17.8 lbs (8.1 kgs)
OS-250		

ITEM	DESCRIPTION	UOM	CASE
OS-188	3/16" Cut	Each	1/2
OS-250	1/4" Cut	Each	1/2

ONION/FRUIT/VEGETABLE SLICER ACCESSORIES

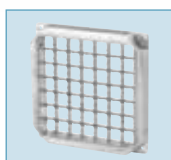
ITEM	DESCRIPTION	UOM	CASE
OS-188B	3/16" Blade Set Assembly for OS-series, 2-Pcs/Set	Set	1/10
OS-250B	1/4" Blade Set Assembly for OS-series, 2-Pcs/Set	Set	1/10
KAT-FT	4-Pc Replacement Feet Set	Set	1
KAT-BS-OT	4-Pc Replacement Bushings	Set	1
KAT-WR	Dual-End Wrench	Each	1/25

KATTEX™ LETTUCE CUTTER



TLC-1

Includes leg-
mounting wrench



TLC-1-B



KAT-WR

NSF TLC-SERIES



QUICK-SLICE LETTUCE CUTTER

Cut multiple heads of crisp, fresh lettuce in seconds. The interlocking scalloped, pretensioned blades are sized to cut 1 inch squares of cored lettuce, without bruising or browning.

- ◆ Aluminum frame with easy-grip handle
- ◆ Stainless steel blade with 49 square cuts
- ◆ Cuts lettuce into 1" x 1" slices in less than 1 minute
- ◆ Rubber feet prevent slipping/scratching on work surface
- ◆ 7" x 7" cutting area

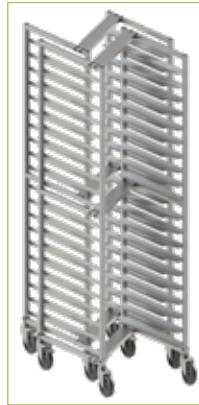
ITEM	OVERALL DIMENSIONS L" X D" X H" (mm)	SHIP WEIGHT
TLC-1	13 x 18 x 20 (330 x 457 x 508)	17.8lbs (8.1 kgs)

ITEM	DESCRIPTION	UOM	CASE
TLC-1	1" x 1" Cut	Each	1/2

LETTUCE CUTTER ACCESSORIES

ITEM	DESCRIPTION	UOM	CASE
TLC-1-B	Replacement Blade for TLC-1	Each	1/10
KAT-FT	4-Pc Replacement Feet Set	Set	1
KAT-BS-OT	4-Pc Replacement Bushings	Set	1
KAT-WR	Dual-End Wrench	Each	1/25

ALUMINUM NESTING SHEET PAN RACKS



Empty racks
nested together

NSF ALZK-20BK
AWZK-20

20-TIER NESTING RACK, WITH BRAKES

Designed with space-saving in mind, the Z-rack fits snugly with nesting racks to conserve floor space while in storage. The Z-rack accommodates standard full-size sheet pans, or double up with half-size pans.

- ◆ 20-tier sturdy aluminum construction
- ◆ Z-frame nesting design for compact storage
- ◆ Capacity: up to 650 lbs & 20 full-size (18" x 26") sheet pans
- ◆ Full-swivel casters; two (2) with brake
- ◆ 3" spacing between each tier
- ◆ Fully assembled: 22" L x 27-1/2"W x 70"H

ITEM	DESCRIPTION	UOM	CASE
AWZK-20	20-Tier, Welded	Each	1
ALZK-20BK	20-Tier, Knocked Down	Each	1
ALRC-5ST	Caster for ALZK & AWZK-series	Each	12
ALRC-5STK	Caster w/Brake for ALZK & AWZK-series	Each	12

ALUMINUM SIDE-LOAD SHEET PAN RACKS



20-TIER SIDE-LOAD RACK, WITH BRAKES

Designed with side-load access for alternative convenience in tight kitchen and bakery spaces.

- ◆ 20-tier sturdy aluminum construction
- ◆ Designed to hold and transport (20) full-size (18" x 26") sheet pans
- ◆ 5" dia, full-swivel casters; two (2) with brake
- ◆ Capacity: up to 650 Lbs
- ◆ 3" spacing between each tier
- ◆ Ships welded or knocked down
- ◆ Fully assembled dimensions: 29-1/2"L x 19-1/2"W x 70-3/8"H

ITEM	DESCRIPTION	UOM	CASE
AWRS-20BK	20-Tier, Welded	Each	1
ALRS-20BK	20-Tier, Knocked Down	Each	1
ALRC-5ST	Caster for ALZK & AWZK-series	Each	12
ALRC-5STK	Caster w/Brake for ALZK & AWZK-series	Each	12

NSF ALRS-20BK
AWRS-20BK



Project _____
 Item # _____
 Quantity _____

Accelmix™ 68 oz Commercial Blender with Paddle Controls

Model: XLB-1000

The 68 oz (2 liters) extra-large capacity commercial-grade blender features a high-performance motor with impact-resistant stainless steel blades, adding power and performance to your busy establishment.

Standard Features

- ◆ Removable container cover and cap for adding/blending ingredients mid-cycle
- ◆ All parts (except base and blade fixing block) are dishwasher safe
- ◆ 68 oz (2 L), break-resistant and BPA-free Tritan™ container
- ◆ High-performance 2 hp motor; unique high-impact blades
- ◆ Metal-to-metal coupling; easy to operate "PULSE" and "ON /OFF" paddle controls & variable speed control dial
- ◆ Container/pitcher is heat-resistant up to 226°F (108°C); reduce pressure by removing cap in the lid
- ◆ 11-1/2" tamper included – fits through lid opening and reaches full length of container to blend/stir while mixing
- ◆ ETL listed for electrical safety and sanitation in US and Canada, conforms to UL-197 and CSA C22.2
- ◆ One year parts and labor warranty

Parts & Accessories

ITEM	DESCRIPTION	UOM	CASE
XLB1000P1	Rod Set	Each	1
XLB1000P2	Pitcher Assembly	Each	1
XLB1000P4	Refilling Cap	Each	1
XLB1000P5	Blade Assembly	Each	1
XLB1000P10	Mushroom Head Fitting	Each	1
XLB1000P11	68 oz Pitcher	Each	1



ACCELMIX™
 by Winco®

XLB-1000



BPA FREE TRITAN™ CONTAINER

Winco®, DWL International Trading, LLC

www.wincous.com
 equipmentsales@wincous.com

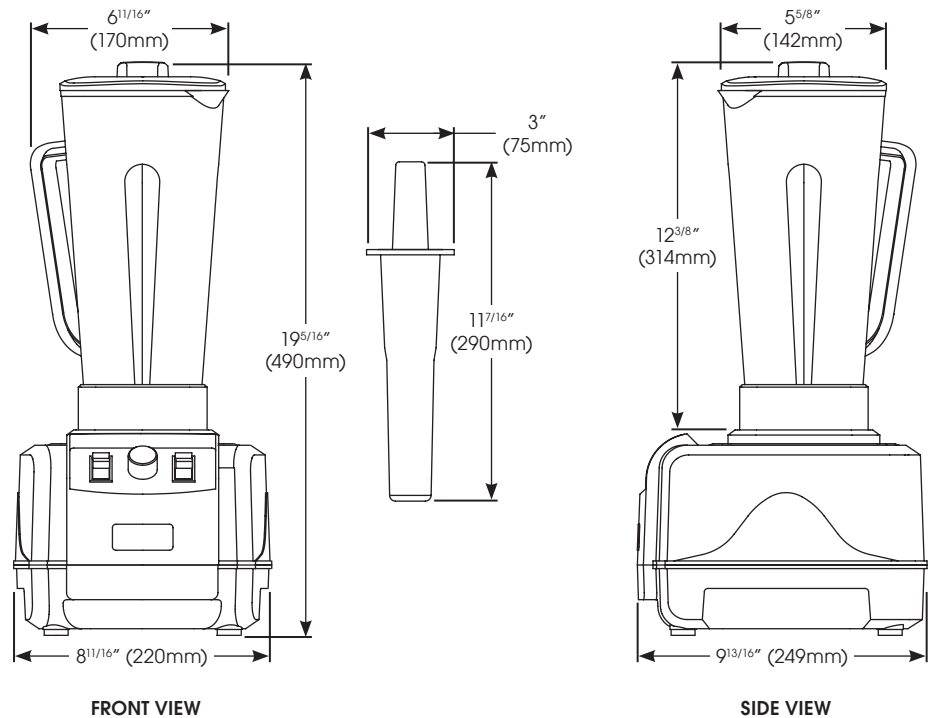
East Coast: 65 Industrial Road, Lodi, NJ 07644
 Tel. 1.888.946.2682 | Fax: 1.888.946.2632

West Coast: 14950-14952 Valley View Avenue, La Mirada, CA 90638
 Tel. 1.888.946.2652 | Fax: 1.562.926.5678



Accelmix™ 68 oz Commercial Blender with Paddle Controls

Model: XLB-1000



Specifications

MODEL	DESCRIPTION	OVERALL DIMENSIONS			VOLTS	HZ	WATTS	AMPS	PLUG	SHIP WEIGHT
		WIDTH	DEPTH	HEIGHT						
XLB-1000	68 oz (2 L) Accelmix™ Blender	8-11/16" (220mm)	9-13/16" (249mm)	19-5/16" (490mm)	120	60	1450	12.1	NEMA 5-15P	10.36 lbs (4.7 kgs)
		CONTAINER DIMENSIONS								
		6-11/16" (178mm)	6-11/16" (178mm)	12-3/8" (314mm)						

Container Capacity

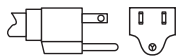
68 oz (2 liters)

Cord Location

Bottom of base, wraps to back right

Plug Configuration

NEMA 5-15P



Product Specs

Accelmix™ 68 oz Commercial Blender with Paddle Controls

The ACCELMIX™ 68 oz Commercial Blender model XLB-1000, manufactured by Winco®, Lodi, NJ 07644.

The Commercial Blender with Paddle Controls shall be rated at 120V~60Hz, 1450 watts. It shall consist of one (1) 68 oz break-resistant, BPA-free Tritan™ container with removable cover and cap, 11-1/2" tamper, "PULSE" and "ON /OFF" paddle controls with variable speed control dial.

High-performance 2 hp motor, unique high-impact blades, and metal-to-metal coupling.

ETL listed for electrical safety and sanitation in US and Canada, conforms to UL-197 and CSA C22.2.

Warranty consists of one year parts and labor.

Winco®, DWL International Trading, LLC

www.wincous.com
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West Coast: 14950-14952 Valley View Avenue, La Mirada, CA 90638
Tel. 1.888.946.2652 | Fax: 1.562.926.5678

High-performance motor with impact-resistant stainless steel blades adds power and performance to your busy establishment.

ACCELMIX™ BLENDERS

68 OZ (2 L) LARGE CAPACITY COMMERCIAL BLENDER

- ◆ 68 oz (2 L), break-resistant and BPA-free Tritan™ container
- ◆ High-performance 2 hp motor; unique high-impact blades
- ◆ Metal-to-metal coupling; easy to operate "PULSE"
- ◆ "ON /OFF" paddle controls & variable speed control dial
- ◆ Container/pitcher is heat-resistant up to 226°F (108°C); reduce pressure by removing cap in the lid
- ◆ Removable container cover and cap for adding/blending ingredients mid-cycle
- ◆ 11-1/2" tamper included - fits through lid opening and reaches full length of container to blend/stir while mixing
- ◆ All parts (except bases & blade fixing block) are dishwasher safe

OVERALL DIMENSIONS L" X D" X H" (mm)	POWER	PLUG	SHIP WEIGHT
8- ¹¹ / ₁₆ x 9- ¹³ / ₁₆ x 19- ¹⁵ / ₁₆ (220 x 249 x 490)	120V~60Hz, 1450W, 12.1A	NEMA 5-15P	10.4 lbs (4.7 kgs)
CONTAINER DIMENSIONS L" X D" X H" (mm)			
6- ¹¹ / ₁₆ x 6- ¹¹ / ₁₆ x 12- ³ / ₈ (178 x 18 x 314)			

ITEM	DESCRIPTION	UOM	CASE
XLB-1000	Accelmix™ 68 Oz Blender	Set	1/4
XLB1000P2	Pitcher Assembly	Each	1
XLB1000P19	Blade Removal Tool	Each	1



XLB1000P19

Blade removal tool included

XLB-1000



TRITAN™ CONTAINER

BPA FREE

Add power & performance to your bar

44 OZ (1.25 L) 2-SPEED QUIET BAR BLENDER

- ◆ 44 oz (1.25 L), break-resistant and BPA-free Tritan™ container
- ◆ Quiet, high-performance 1/2 hp self-lubricating motor; uniquely designed high-impact blades
- ◆ HIGH/LOW toggle switch for precise consistency control
- ◆ Blade is removable for easy cleaning
- ◆ Non-skid feet securely grip the surface for stable operation
- ◆ Removable container cover and cap for adding/blending ingredients mid-cycle

OVERALL DIMENSIONS L" X D" X H" (mm)	POWER	PLUG	SHIP WEIGHT
7 x 7- ² / ₁₆ x 15- ² / ₁₆ (178 x 189 x 392)	120V~60Hz, 400W, 3.5A	NEMA 5-15P	5.5 lbs (2.5 kgs)
CONTAINER DIMENSIONS L" X D" X H" (mm)			
7 x 8- ¹ / ₈ x 9- ¹ / ₄ (178 x 130 x 235)			

ITEM	DESCRIPTION	UOM	CASE
XLB-44	Accelmix 44 Oz Blender	Set	1/4
XLB44-P10	Pitcher Assembly	Each	1



XLB-44



TRITAN™ CONTAINER

BPA FREE





Project _____

Item # _____

Quantity _____

Electric 4/3 Size Food Warmer

Model: FW-L600

This commercial-grade food warmer fits four (4) 1/3-size food pans in the 27" long well opening, and also allows for other pan configurations.

Featuring a heavy-duty stainless steel body, the energy efficient design heats quickly, for wet operation only.

Standard Features

- ◆ Fits four (4) 1/3 size food pans
 - ◆ Allows for other pan configuration options
 - ◆ Heavy-duty stainless steel body
 - ◆ Energy efficient design for fast heating
 - ◆ Reliable temperature control for graduated heat settings
 - ◆ Dedicated indicator light to monitor heating status
-
- ◆ 120V~50/60Hz, 1500W, 12.5A
 - ◆ Power cord: 15A
 - ◆ Plug type: NEMA 15-5P
-
- ◆ Overall: 29-3/4"L (755mm) x 14-5/8"W (370mm) x 10-11/16"H (270mm)
 - ◆ Well opening: 27"L (658mm) x 11-13/16"W (300mm) x 6-5/16"H (160mm)
-
- ◆ ETL listed for electrical safety in US and Canada, conforms to UL-197 and CSA C22.2
 - ◆ One year parts and labor warranty

Accessories

ADAPTOR BARS

12" (305mm) Pan Adaptor Bar

20" (508mm) Pan Support Bar

RECTANGULAR STAINLESS STEEL FOOD PANS

Full-Size (2.5" {64mm} - 6" {152mm} H)

Half-Size (2.5" {64mm} - 6" {152mm} H)

1/3-Size (2.5" {64mm} - 6" {152mm} H)

1/4-Size (2.5" {64mm} - 6" {152mm} H)

1/6-Size (2.5" {64mm} - 6" {152mm} H)

1/9-Size (2.5" {64mm} - 6" {152mm} H)

ADAPTOR PLATES

Adaptor plates convert unit to accept round inserts with 4, 7 and 11 quart capacities.



The 4/3 size food warmer features a 27"L well opening



FW-L600 shown with four (4) 1/3 size pans

FW-L600



Winco®, DWL International Trading, LLC

www.wincous.com
equipsales@wincous.com

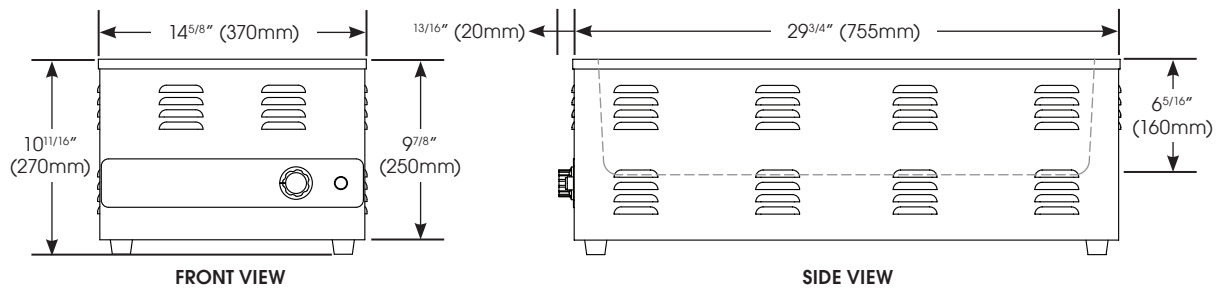
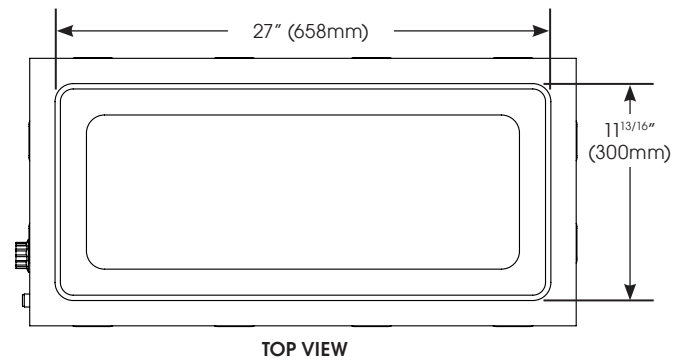
East Coast: 65 Industrial Road, Lodi, NJ 07644
Tel. 1.888.946.2682 | Fax: 1.888.946.2632

West Coast: 14950-14952 Valley View Avenue, La Mirada, CA 90638
Tel. 1.888.946.2652 | Fax: 1.562.926.5678



Electric 4/3 Size Food Warmer

Model: FW-L600



Specifications

MODEL	DESCRIPTION	LENGTH	WIDTH	HEIGHT	VOLTS	HZ	WATTS	AMPS	CORD	SHIP WEIGHT
		OVERALL DIMENSIONS								
FW-L600	Electric 4/3 Size Food Warmer	29-3/4" (755mm)	14-5/8" (370mm)	10-11/16" (270mm)	120	50/60	1500	12.5	15A PLUG NEMA 5-15P	29.432 lbs (13.35kgs)
		WELL OPENING								
		27" (658mm)	11-13/16" (300mm)	6-5/16" (160mm)						

Food Pan Combinations

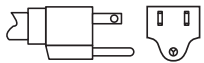
- Four (4) third-size pans
- One (1) full-size pan with one (1) third-size pan
- Two (2) half-size pans with one (1) third-size pan
- Three (3) quarter-size pans with one (1) third-size pan
- Three (3) third-size pans with two (2) sixth-size pans
- Two (2) third-size pans with four (4) sixth-size pans
- Various adaptor plates to accept round inserts with 4, 7 and 11 quart capacities

Cord Location

Lower right on back of unit

Plug Configuration

NEMA 5-15P



Product Specs

Electric 4/3 Size Food Warmer

The Countertop Heated Well, manufactured by Winco®, Lodi, NJ 07644

The countertop heated warmer shall be rated at 1500 watts, rated at 120 volts, single. It shall consist of stainless steel pan, stainless steel housing, heating element, a power On/Off switch, a temperature control, a heat activated indicator light and a cord with plug attached.

Accessories may include food pans, pan lids, support bars and adaptors.

ETL listed for electrical safety in US and Canada, conforms to UL-197 and CSA C22.2.

Warranty consists of one year parts and labor.

Winco®, DWL International Trading, LLC

www.wincous.com
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East Coast: 65 Industrial Road, Lodi, NJ 07644
Tel. 1.888.946.2682 | Fax: 1.888.946.2632

West Coast: 14950-14952 Valley View Avenue, La Mirada, CA 90638
Tel. 1.888.946.2652 | Fax: 1.562.926.5678

ELECTRIC 4/3 SIZE FOOD WARMER, 1500W (WET WELL USE ONLY)

This commercial-grade food warmer fits four (4) 1/3-size food pans in the extended 27" long well opening, and allows for other pan configurations. Featuring a heavy-duty stainless steel welded body, the energy efficient design heats quickly.

- ◆ Energy-efficient design for fast heating
- ◆ Heavy-duty stainless steel welded body
- ◆ Reliable temperature control for graduated heat settings
- ◆ Dedicated indicator light to easily monitor heating status

OVERALL DIMENSIONS L" x D" x H" (mm)	WELL OPENING L" x D" x H" (mm)	POWER	PLUG	SHIP WEIGHT
14- ⁵ / ₈ x 29- ³ / ₄ x 10- ⁵ / ₈ (370 x 755 x 270)	11- ¹³ / ₁₆ x 27 x 6- ⁵ / ₁₆ (300 x 658 x 160)	120V-50/60Hz, 1500W, 12.5A	NEMA 5-15P	29.4 lbs (13.4 kgs)



ITEM	DESCRIPTION	UOM	CASE
FW-L600	4/3 Size Warmer	Set	1
FWS600-P5	Power/Thermostat Knob	Each	1

ELECTRIC 4/3 SIZE FOOD WARMER



(1) FULL SIZE, (1) 1/3 SIZE



(4) 1/3 SIZE PANS

27" long
well
opening



FW-L600

These commercial-grade units accommodate a full-size food pan and allows for other pan configurations. Featuring a heavy-duty stainless steel welded body, the energy efficient design heats quickly.

- ◆ Energy-efficient design for fast heating
- ◆ Heavy-duty stainless steel welded body
- ◆ Reliable temperature control for graduated heat settings
- ◆ Dedicated indicator light to easily monitor heating status

ELECTRIC FULL-SIZE FOOD COOKERS/WARMERS

ELECTRIC FULL-SIZE FOOD COOKER/WARMER, 1500W (WET WELL USE ONLY)

OVERALL DIMENSIONS L" x D" x H" (mm)	WELL OPENING L" x D" x H" (mm)	POWER	PLUG	SHIP WEIGHT
14- ⁵ / ₈ x 22- ¹ / ₂ x 10- ⁵ / ₈ (370 x 572 x 270)	12 x 20 x 6 (305 x 508 x 153)	120V-50/60Hz, 1500W, 12.5A	NEMA 5-15P	25 lbs (11.4 kgs)



ITEM	DESCRIPTION	UOM	CASE
FW-S600	Cooker/Warmer	Set	1
FWS600-P5	Power/Thermostat Knob	Each	1



FW-S600

ELECTRIC FULL-SIZE FOOD WARMER, 1200W (WET WELL USE ONLY)

OVERALL DIMENSIONS L" x D" x H" (mm)	WELL OPENING L" x D" x H" (mm)	POWER	PLUG	SHIP WEIGHT
14- ⁵ / ₈ x 22- ¹ / ₂ x 9- ³ / ₈ (370 x 572 x 238)	12 x 20 x 6 (305 x 508 x 153)	120V-50/60Hz, 1200W, 10A	NEMA 5-15P	23.2 lbs (10.52 kgs)



ITEM	DESCRIPTION	UOM	CASE
FW-S500	Warmer	Set	1
FWS500-P11	Power/Thermostat Knob	Each	1



FW-S500





Project _____

Item # _____

Quantity _____

SPECTRUM Commercial Microwave with Touch Controls

Models: EMW-1000ST

The Spectrum Touch Control Microwave is the ideal choice for convenience and speed when heating soups, sandwiches or pre-packed meals. At a powerful 1000W, with a unique motor-driven bottom antenna for efficient energy distribution, this commercial microwave provides consistent results with frequent, repeated use, essential for quick-serve restaurants, concession stands, prep stations and more. Features include a spacious 0.9 cu. ft. capacity, and customizable power levels and cook timer up to 60 minutes. This attractive, fully stainless steel interior and exterior unit is durable and easy-to-clean.



Standard Features

- ◆ 1,000 watts of cooking power for quick heating
- ◆ Motor-driven bottom antenna for efficient energy distribution and consistent results
- ◆ Engineered for commercial kitchen use
- ◆ Stainless steel interior with bottom ceramic plate
- ◆ Ample 0.9 cubic feet (25 L) oven capacity
- ◆ Accommodates 12" (30.5 cm) diameter platter
- ◆ Customizable power levels, 10 preprogrammed cooking options, manual time and power option plus 2X multiple quantity buttons
- ◆ Backlit LED display
- ◆ Interior oven light
- ◆ One year parts and labor warranty

EMW-1000ST



Energy Verified
Rendement
Énergétique Vérifié

Options & Accessories

PTW-7K	Tortilla Warmer
PH-8N	Neoprene Pot Holder
PFS-1	Face Shield
PPCR-Series	Plate Covers

For California Customers

WARNING: Cancer and Reproductive Harm - www.P65Warnings.ca.gov



New Jersey: 888-946-2682
Florida: 786-536-4656
California: 888-946-2652



equipsales@wincous.com



www.wincous.com

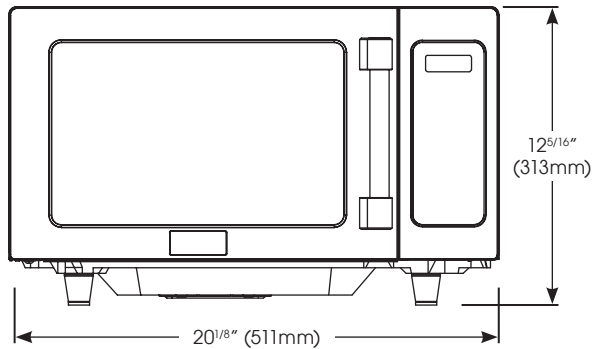


• Lodi, New Jersey
• Miami, Florida
• La Mirada, California

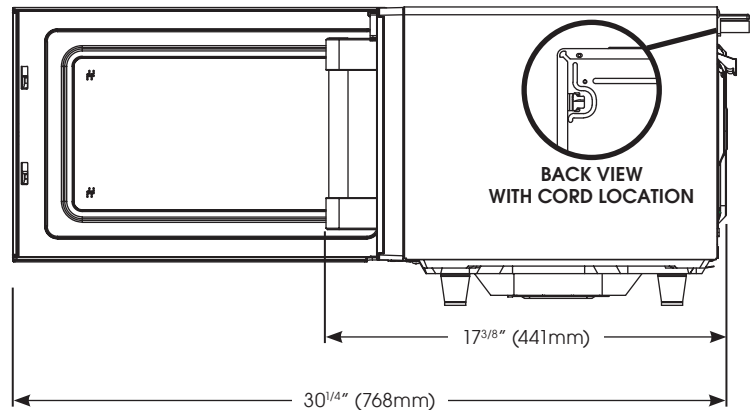


Commercial Microwave with Touch Controls

Models: EMW-1000ST



FRONT VIEW



SIDE VIEW WITH DOOR OPEN

MODEL	DESCRIPTION	OVERALL DIMENSIONS			VOLTS	HZ/PH	WATTS	AMPS	PLUG	SHIP WEIGHT
		LENGTH	DEPTH	HEIGHT						
EMW-1000ST	Commercial Microwave with Touch Controls	20-1/8" (511mm)	17-3/8" (441mm)	12-1/4" (311mm)	120	60	1,000	12	NEMA 5-15P	35.7 lbs (16.2 kgs)

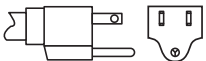
*Note: Minimum clearance Top 12"(300mm), Sides 4"(100mm), Back 4"(100mm)

Cord Location

On back top right rear

Plug Configuration

NEMA 5-15P



Product Specs

Commercial Microwave with Touch Controls

The Touch Control Microwave model EMW-1000ST as manufactured by Winco®, Lodi, NJ 07644.

Touch Control Microwave model EMW-1000ST shall be rated at 1000 Watts with NEMA 5-15P plug. Microwave shall have Customizable power levels, 10 preprogrammed cooking options, manual time and power option plus 2X multiple quantity buttons, motor-driven bottom antenna for efficient energy distribution and consistent results, backlit LED display, and Interior oven light. Units shall be constructed of stainless steel interior with bottom ceramic plate. Cavity shall have a capacity of 0.9 cubic ft (25L) and accommodates a 12" (305mm) platter.

cULus and ETL Sanitation listed.

Warranty consists of one year parts and labor.



New Jersey: 888-946-2682
Florida: 786-536-4656
California: 888-946-2652



equipsales@wincous.com



www.wincous.com



• Lodi, New Jersey
• Miami, Florida
• La Mirada, California

winco® SPECTRUM™ STAINLESS STEEL MICROWAVES



EMW-1800AT
EMW-2100BT

The Winco commercial microwaves provide consistent results with frequent and repeated use, essential for quick-serve restaurants, concession stands, prep stations, and more. Attractive, fully stainless steel interior and exterior units are reliable, sturdy and easy-to-clean.

TOUCH CONTROL MICROWAVES - 1800 & 2100 WATTS

- ◆ Stainless steel with glass door and lighted interior provides visibility during operation
- ◆ Large capacity 1.2 cubic feet (34L) accommodates a 14" (356mm) platter
- ◆ 5 power levels for consistent, delicious results
- ◆ Manual time and power option, plus 2X quantity button for multiple portions
- ◆ 10 pre-programmed cooking options, storing up to 100 cooking programs
- ◆ 3-stage cooking with one-touch programming

ITEM	OVERALL DIMENSIONS L" x D" x H" (mm)	POWER	PLUG	SHIP WEIGHT
EMW-1800AT	22- ⁵ / ₈ x 20- ⁷ / ₈ x 14- ¹ / ₂	208/230V~60Hz, 1800W, 8.6A	NEMA 6-20P	75.6 lbs (34.3 kgs)
EMW-2100BT	(574 x 526 x 368)	208/230V~60Hz, 2100W, 10A		

ITEM	DESCRIPTION	UOM	CASE
EMW-1800AT	1800 W	Set	1
EMW-2100BT	2100 W	Set	1

MICROWAVES - 1000 WATTS

- ◆ 1,000 watts of cooking power for quick heating
- ◆ Motor driven bottom antenna for efficient energy distribution and consistent results
- ◆ Engineered for commercial kitchen use
- ◆ Stainless steel interior with bottom ceramic plate
- ◆ Ample 0.9 cubic feet (25 L) oven capacity
- ◆ Accommodates 12" (30.5 cm) diameter platter
- ◆ Backlit LED display
- ◆ Interior oven light



EMW-1000ST

TOUCH CONTROL MICROWAVE

- ◆ 3 customizable key-beep volumes

OVERALL DIMENSIONS L" x D" x H" (mm)	POWER	PLUG	SHIP WEIGHT
20- ¹ / ₈ x 17 x 12- ¹ / ₂ (511 x 432 x 311)	120V~60Hz, 1000W, 12A	NEMA 5-15P	35.7 lbs (16.2 kgs)

ITEM	DESCRIPTION	UOM	CASE
EMW-1000ST	Spectrum Commercial Microwave, Touch, Stainless Steel, 1,000 W	Set	1



EMW-1000SD

DIAL CONTROL MICROWAVE

OVERALL DIMENSIONS L" x D" x H" (mm)	POWER	PLUG	SHIP WEIGHT
20- ¹ / ₂ x 18 x 12- ⁵ / ₈ (521 x 457 x 313)	120V~60Hz, 1000W, 12A	NEMA 5-15P	44.1 lbs (20 kgs)

ITEM	DESCRIPTION	UOM	CASE
EMW-1000SD	Spectrum Commercial Microwave, Dial, Stainless Steel, 1,000 W	Set	1



Project _____

Item # _____

Quantity _____

SPECTRUM[®]

Electric Countertop Conveyor Toasters

Model: ECT-300 (300 slices per hour)
ECT-700 (700 slices per hour)

The SPECTRUM CONVEYOR TOASTERS are the ideal choice for serving perfectly toasted breads, bagels, small pizzas and similar dough-based products. This easy-to-operate unit can keep pace with even the busiest kitchens and buffets. The belt-speed dial allows control over doneness, and the top & bottom heating elements can be on simultaneously or independently.

The specially designed return ramp is rounded, extra-wide and ideal for over-sized bagels. Features an easy-load rack, front return chute, as well as optional rear product return.

Standard Features

- ◆ Heavy duty all stainless steel "Cool-Touch" exterior
- ◆ Large 2-1/2" (64 mm) high feeder opening with a 10-3/8" (264mm) (2 slice) wide conveyor accepts over-sized bagels and Texas Toast
- ◆ Extra-wide, curved, front-return chute prevents larger foods items from getting caught up
- ◆ Variable conveyor-speed dial control for optimal doneness
- ◆ Choose between independent or dual-heating elements for added flexibility
- ◆ Energy Saver-Hold mode saves up to 75% energy during slow periods when unit is not in use and allows quick recovery to temperature
- ◆ Removable crumb tray
- ◆ Adjustable legs with non-skid foot add stability
- ◆ One year parts and labor warranty

Accessories and Options

ECT300-P8	120V NEMA 5-20P Cord & Plug (Required for Canada)
ECT-SK	Stacking Kit
BGS-1	Bagel Slicer
SPBR-604	Butter Roller
TWP-31	Sandwich Spreader
TWP-31P	Sandwich Spreader, Purple, Allergen-Free
SCPH-33	Condiment Packet Holder



ECT-300
ECT-700



ECT-SK

For California Customers

WARNING: Cancer and Reproductive Harm - www.P65Warnings.ca.gov

Winco[®] | Division of The Foodware Goup[™]

www.winco.us.com

New Jersey Headquarters & Distribution Center
65 Industrial Road, Lodi, NJ 07644
Phone: 1-888-946-2682 | Fax: 1-973-916-9959

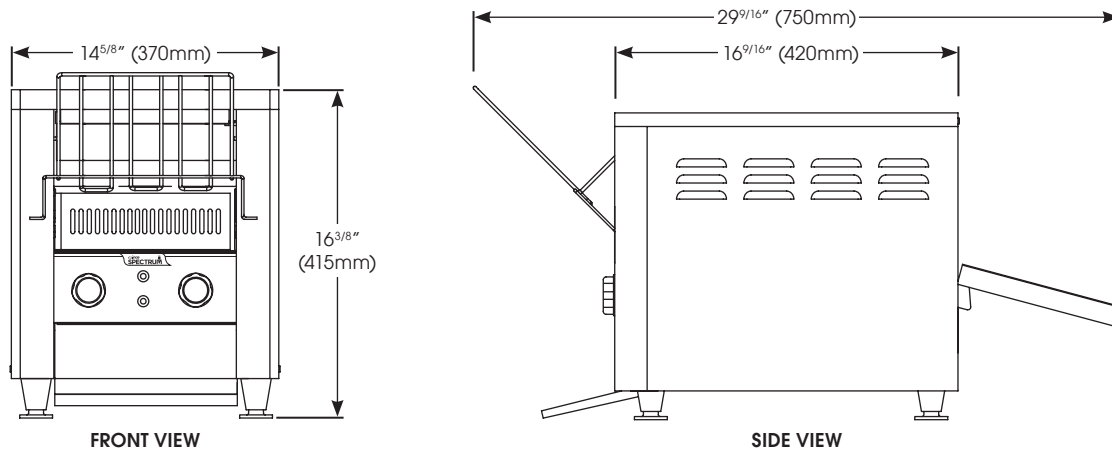
Florida Showroom & Distribution Center
10800 NW 103rd St. Bldg 22, Ste 11, Miami, FL 33178
Phone: 1-888-946-2682 | Fax: 1-973-916-9959

Nevada Distribution Center
3777 Marion Drive, Las Vegas, NV 89115
Phone: 1-888-946-2682 | Fax: 1-973-916-9959



Electric Countertop Conveyor Toasters

Models: ECT-300 | ECT-700



MODEL	DESCRIPTION	OVERALL DIMENSIONS			VOLTS	HZ	WATTS	AMPS	PLUG	SHIP WEIGHT
		LENGTH	DEPTH	HEIGHT						
ECT-300	Slices per Hour 300	14-5/8" (370mm)	16-9/16" (420mm)	16-3/8" (415mm)	120	50/60	1800W	15	NEMA 5-15P	44.53 lbs (20.2 kgs)
ECT-700	Slices per Hour 700				208/240	50/60	1800/2400	8.6/10	NEMA 6-15P	

* NEMA 5-20P Cord/Plug set is required for Canada (sold separately)

CAUTION: Risk of fire and electric shock. Replace only with manufacturer's cord set, part no.: SJTO (14AWG x 3C)

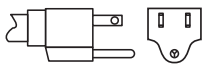
ATTENTION: Risque d'incendie et de cho électrique. Remplacez uniquement avec le cordon série du fabricant, une partie nombre: SJTO (14AWG x 3C)

Cord Location

Bottom of unit on left side

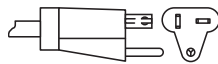
Plug Configurations

NEMA 5-15P



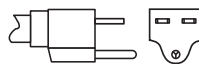
ECT-300

NEMA 5-20P



ECT-300
(Canada)

NEMA 6-15P



ECT-700

Product Specs

Electric Countertop Conveyor Toasters

The Electric Countertop Conveyor Toaster models ECT-300 and ECT-700 as manufactured by Winco®, Lodi, NJ 07644

The Electric Countertop Conveyor Toaster model ECT-300 model shall have the capacity to toast up to 300 slices per hour and shall be rated at 1800 Watts, 120V~50/60Hz/1 and supplied with a NEMA 5-15P (NEMA 5-20P Canada) plug and model ECT-700 shall have the capacity to toast up to 700 slices per hour and shall be rated at 1800/2400 Watts, 208/240V~50/60Hz/1 and supplied with a NEMA 6-15P plug. Units shall be constructed of stainless steel with a cool-touch exterior and be equipped with a large 2-1/2" (64mm) high feeder opening with a 10-3/8" (264) (2 slice) wide conveyor, rounded extra-wide curved return chute, variable conveyor-speed dial control for optimal doneness, independent or dual-heating elements control, energy saver-hold mode, removable crumb tray, and adjustable legs with non-skid foot.

ETL listed for safety (Canada & US) and sanitation.

Warranty consists of one year parts and labor.

Winco® | Division of The Foodware Goup™

www.winco.us.com

New Jersey Headquarters & Distribution Center
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winco
SPECTRUM™
COUNTERTOP
CONVEYOR TOASTERS



UP TO
700
SLICES
PER HOUR

CONVEYOR TOASTERS

The ideal choice for serving perfectly toasted breads, bagels, small pizzas, and similar dough-based products. Easy-to-operate, conveyor toasters keep pace with the busiest kitchens and buffets.

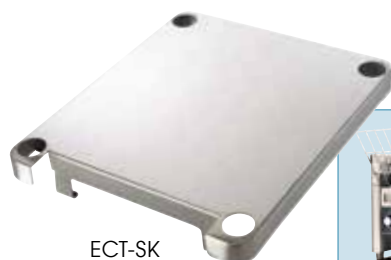
- ◆ Heavy-duty all stainless steel "Cool-Touch" exterior
- ◆ Large 2-1/2" high feeder opening with a 10-3/8" (2 slice) wide conveyor accepts over-sized bagels and Texas toast
- ◆ Rounded, extra-wide curved return chute prevents larger foods items from getting caught
- ◆ Variable conveyor-speed dial control for optimal doneness
- ◆ Choose between independent or dual-heating elements for added flexibility
- ◆ Energy Saver hold mode saves up to 75 percent energy during slow periods when unit is not in use and allows quick recovery to temperature
- ◆ Removable crumb tray
- ◆ Adjustable legs with non-skid foot for stability

MODEL	OVERALL DIMENSIONS L" x D" x H" (mm)	POWER	PLUG	SHIP WEIGHT
ECT-300	14-5/8" x 16-7/16" x 16-3/8" (370 x 420 x 415)	120V- 50/60Hz, 1700W, 14.16A	NEMA 5-15P NEMA 5-20P (Canada)	44.5 lbs (20.2 kgs)
ECT-700		208/240V- 50/60Hz, 1800/2400W, 8.6/10A	NEMA 6-15P	

ITEM	DESCRIPTION	UOM	CASE
ECT-300	300 Slices per Hour	Set	1
ECT-700	700 Slices per Hour	Set	1
ECT300-P8	NEMA 5-20P Cord for ECT-300	Each	1



ECT-SERIES



ECT-SK



2 vertically stacked conveyor toaster units

STACKING KIT FOR CONVEYOR TOASTERS

- ◆ Save on counter space while maximizing productivity
- ◆ Toast multiple varieties simultaneously
- ◆ Durable stainless steel construction
- ◆ Designed to vertically stack 2 ECT toasters

ITEM	DESCRIPTION	UOM	CASE
ECT-SK	Stacking Kit	Each	1/6



Stacking kit shown on conveyor toaster

BENCH MARK USA™
MULTI-FUNCTION OVENS



**MULTI-FUNCTION OVENS
(SALAMANDER / BAKER / OVEN)**

- ◆ Adjustable thermostat with temperature range of 90°-550°F
- ◆ Fully insulated stainless steel construction
- ◆ Independent top & bottom heater switches
- ◆ 60 minute timer with "Stay On" feature
- ◆ Adjustable 3" legs
- ◆ Fits 12" pizza (54012), or 16" pizza (54016)

ITEM	OVERALL DIMENSIONS L" X D" X H" (mm)	POWER	PLUG	SHIP WEIGHT
54012	23 x 17 x 11-1/4 (584 x 432 x 254)	120V-60Hz, 1750W, 14.6A	NEMA 5-15P	40 lbs (18.1 kgs)
54016	27 x 17 x 11-1/4 (686 x 432 x 254)			55 lbs (25 kgs)

ITEM	DESCRIPTION	UOM	CASE
54012	12"x 3" Opening	Set	1
54016	16"x 3" Opening	Set	1



54012
54016



12" or 16" wide tray



BUTTER ROLLER

SPBR-604

**18/8 STAINLESS STEEL BUTTER ROLLER**

- ◆ Standard 1/6 size steam table pan, fits into 7"L x 6-3/8"W size opening
- ◆ Spreads butter evenly, reducing butter/dressing waste
- ◆ Roller is removable for easy cleaning
- ◆ Safe, sanitary, quick prep

ITEM	DESCRIPTION	UOM	CASE
SPBR-604	7"L x 6-3/8"W	Each	1/6

BATTER DISPENSERS

APCD-6



88oz capacity
8 portion settings
from 1oz to 3oz



APCD-6R

ALUMINUM PANCAKE BATTER DISPENSER

- ◆ Dispense a consistent amount of batter
- ◆ 88oz (11 cups) overall capacity
- ◆ 8 portion-control settings range from 1oz to 3oz
- ◆ 10-gauge high-grade aluminum body
- ◆ Long lasting parts prevent clogging and leaking



ITEM	DESCRIPTION	UOM	CASE
APCD-6	Pancake Dispenser, Alu	Each	1/6
APCD-6R	Rack for APCD-6	Each	12/48



APCD-6 & APCD-6R



SF-7



SF-7 & SF-7R



SF-7R

CONFECTIONERY FUNNEL

- ◆ Use to dispense a smooth flow of fondant, syrup or prepared creams
- ◆ Spring valve feature allows for easy control with single-handed operation
- ◆ Comes with 3 nozzles: 4mm, 5mm, 6mm
- ◆ Rack sold separately



ITEM	DESCRIPTION	UOM	CASE
SF-7	Confectionery Funnel, S/S	Each	1/8
SF-7R	Rack for SF-7, S/S	Each	1/24



STN-3

**PANCAKE TURNER**

- ◆ Heat resistant up to 608°F (320°C)
- ◆ Non-stick friendly nylon blade
- ◆ 18/8 stainless steel handle

ITEM	DESCRIPTION	UOM	CASE
STN-3	15-7/16"L x 5-15/16"W x 2-13/16"H	Each	24/48

UTILITY PAIL

UP-13

STAINLESS STEEL UTILITY PAIL

ITEM	DESCRIPTION	UOM	CASE
UP-13	13 Qt	Each	12



Project _____
 Item # _____
 Quantity _____

30 Cup Rice Cooker & Warmer with Hinged Lid

Model: RC-S301

Both a cooker and warmer, the Electric Rice Cooker from Winco is designed to keep rice at the ideal serving temperature and texture.

Standard Features

- ◆ Holds 30 cups of uncooked rice or 60 cups of cooked rice
- ◆ Fingerprint-proof satin finish; heavy-duty stainless steel body
- ◆ Non-stick inner pot seals in moisture
- ◆ Energy-efficient heat absorption system
- ◆ Automatically keeps rice warm for up to 6 hours
- ◆ Includes inner pot, measuring cup and serving paddle
- ◆ One year parts and labor warranty



RC-S301




Options & Accessories

RC-S301PN	Inner Pot
RCS301-P1	Measuring Cup
RCW-P1	Serving Paddle
RCS301-P8	Fuse
KC-Series	Chinese Cleaver
WOK-Series	Chinese & Japanese Style Woks
SCS-Series	Stainless Steel Skimmers


For California Customers

WARNING: Cancer and Reproductive Harm - www.P65Warnings.ca.gov

 **Headquarters:** 888-946-2682
Showroom: 786-536-4656

 equipsales@wincous.com

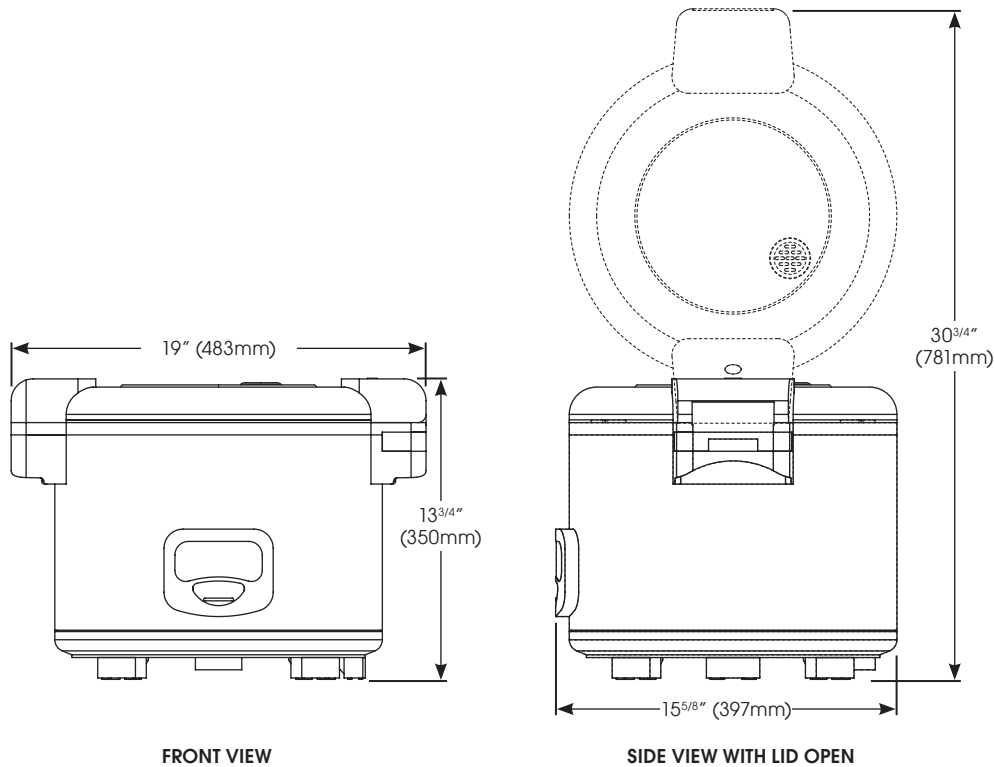
 www.wincous.com

 • Lodi, New Jersey
 • Miami, Florida
 • Las Vegas, Nevada



30 Cup Rice Cooker & Warmer with Hinged Lid

Model: RC-S301



Specifications

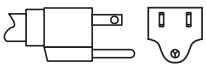
MODEL	DESCRIPTION	OVERALL DIMENSIONS			VOLTS	HZ	WATTS	AMPS	PLUG	SHIP WEIGHT
		LENGTH	DEPTH	HEIGHT						
RC-S301	Rice Cooker/Warmer with Hinged Lid	19" (483mm)	15-5/8" (397mm)	13-3/4" (350mm)	120	60	1550	13	NEMA 5-15P	24 lbs (10.9 kgs)

Cord Location

Back of unit on the bottom

Plug Configuration

NEMA 5-15P



Product Specs


30 Cup Rice Cooker & Warmer with Hinged Lid

The Rice Cooker & Warmer with Hinged Lid model RC-S301 as manufactured by Winco®, Lodi, NJ 07644.

Rice Cooker & Warmer with Hinged Lid shall be rated at 1550 Watts with NEMA 5-15P plug. Units shall be constructed of fingerprint-proof satin finish; heavy-duty stainless steel body and includes a non-stick inner pot, measuring cup, and serving paddle. The non-stick inner pot seals in moisture and holds up to 30 cups of uncooked rice or 60 cups of cooked rice. Rice Cooker & Warmer automatically keeps rice warm for up to 6 hours.


cETLus and ETL Sanitation listed.

Warranty consists of one year parts and labor.

 **Headquarters:** 888-946-2682
Showroom: 786-536-4656

 equipsales@wincous.com

 www.wincous.com

 **• Lodi, New Jersey**
• Miami, Florida
• Las Vegas, Nevada

ELECTRIC 30-CUP RICE COOKER

- ◆ Holds up to 30 cups of uncooked rice or up to 60 cups of cooked rice
- ◆ Removable inner pot seals in moisture
- ◆ Automatic warming up to 2 hours

OVERALL DIMENSIONS L" x D" x H" (mm)	POWER	PLUG	SHIP WEIGHT
19-7/8 x 17-1/2 x 13-3/8 (505 x 445 x 340)	110V~50/60Hz, 1550W, 13A	NEMA 5-15P	18 lbs (8.2 kgs)

ITEM	DESCRIPTION	UOM	CASE
RC-P301	Rice Cooker, 30-Cup	Set	1
RC-P301PN	Inner pot for RC-P301	Each	1

Replaces RC-P300

RICE COOKERS & WARMERS

RC-P301

ELECTRIC 30-CUP RICE COOKER & WARMER WITH HINGED LID

- ◆ Holds up to 30 cups of uncooked rice or up to 60 cups of cooked rice
- ◆ Fingerprint-proof satin finish; heavy-duty stainless steel body
- ◆ Removable non-stick inner pot seals in moisture
- ◆ Energy efficient heat absorption system
- ◆ Automatic warming up to 6 hours

OVERALL DIMENSIONS L" x D" x H" (mm)	POWER	PLUG	SHIP WEIGHT
19 x 15-7/8 x 13-7/8 (483 x 397 x 350)	120V~60Hz, 1550W, 13A	NEMA 5-15P	24 lbs (10.9 kgs)

ITEM	DESCRIPTION	UOM	CASE
RC-S301	Rice Cooker/Warmer, Hinged Lid, 30-Cup	Set	1
RC-S301PN	Inner Pot for RC-S301	Each	1
RCW-P1	Serving Paddle	Each	1
RCS301-P1	Measuring Cup	Each	1
RCS301-P8	Fuse for RC-S301	Each	1

Replaces RC-S300



RC-S301

ELECTRIC 100-CUP RICE WARMER WITH HINGED LID

- ◆ Holds up to 100 cups of cooked rice for warming
- ◆ Fingerprint-proof satin finish; heavy-duty stainless steel body
- ◆ Removable non-stick inner pot seals in moisture
- ◆ Energy efficient heat absorption system
- ◆ Warming up to 12 hours

OVERALL DIMENSIONS L" x D" x H" (mm)	POWER	PLUG	SHIP WEIGHT
19 x 14-7/8 x 17-7/8 (483 x 381 x 378)	120V~60Hz, 103W, 0.8A	NEMA 5-15P	20.7 lbs (9.4 kgs)

ITEM	DESCRIPTION	UOM	CASE
RW-S451	Rice Warmer, Hinged Lid, 100-Cup	Set	1
RW-S451PN	Inner pot for RW-S451	Each	1
RCW-P1	Serving Paddle	Each	1

Replaces RW-S450



RW-S451

PANASONIC ELECTRIC 23-CUP RICE COOKER

- ◆ Holds up to 23 cups of uncooked rice or up to 46 cups of cooked rice
- ◆ Removable Inner pot seals in moisture
- ◆ Warming up to 2 hours

OVERALL DIMENSIONS L" x D" x H" (mm)	POWER	PLUG	SHIP WEIGHT
16-7/8 x 14-7/8 x 11-7/8 (429 x 378 x 302)	120V~60Hz, 1550W, 13A	NEMA 5-15P	15.3 lbs (6.94 kgs)

ITEM	DESCRIPTION	UOM	CASE
SR-42HZP-D	Panasonic Commercial Rice Cooker, 23-Cup	Set	1



SR-42HZP-D

**HEAVY-DUTY ALUMINUM DOUBLE ROASTERS**

- ◆ Lock in steam and enhance flavors
- ◆ Straps add strength and lugs hold cover in place when used together
- ◆ 10 gauge aluminum

ITEM	DESCRIPTION	SIZE	UOM	CASE
ALRP-1824	Roaster with Straps and Handles	24"L x 18"W x 4-1/2"H	Each	2
ALRP-1824L	Roaster with Straps, Lugs and Handles	24"L x 18"W x 4-1/2"H	Each	2

ALUMINUM ROASTING PANS

Refer to page 277 for thermometers



ALRP-1824



ALRP-1824L

**HEAVY-DUTY ALUMINUM BAKING/ROASTING PANS**

- ◆ 12 gauge aluminum

ITEM	DESCRIPTION	SIZE	UOM	CASE
ALRP-1826	Pan without Handles	25-3/4"L x 17-3/4"W x 2-1/4"H	Each	3
ALRP-1826H	Pan with Handles	25-3/4"L x 17-3/4"W x 3-1/2"H	Each	3



ALRP-1826H



ALRP-1826

ALUMINUM BAKING/ROASTING PAN

ITEM	DESCRIPTION	SIZE	UOM	CASE
ALBP-1218	Pan with Handles	17-3/4"L x 11-1/2"W x 2-1/4"H	Each	6/24



ALBP-1218

