

Notice

Advertisement

**HAM-PR-2026-01 RFP Summit Centre Canteen/
Kitchen Operator**
MU, TOWN OF HAMPTON



Issuing Agency Address

Town of Hampton
648 Main Street
P.O. 1066

HAMPTON, N.B. E5N 8H1

Contact Lisa Richard
Phone 1 (506) 832-6065
Fax

Notice # HAMPR202601
Closing Date & Time 2026/05/15 14:00:00
Time Zone Atlantic Time

All dates are yyyy/mm/dd

Date Issued

2026/04/07

Delivery Required

Attachments Exist

Notice Details

The community of Hampton is seeking proposals for the operator of the canteen/kitchen in its new Multipurpose Facility, the Summit Centre. This RFP represents an exciting opportunity to provide food/drink service for a facility that is the sport, wellness and cultural hub for the community. Interested parties are asked to submit a proposal by May 15, 2026, at 2:00 pm local time, that includes timeline, cost, and deliverables, with more details below that outline our criteria for selection. The following RFP includes background on our community and the 10-year effort to bring this facility to the residents of Hampton.

We request that you submit a proposal to tenders@hampton.ca or in person at town hall by May 15th, 2026, at 2:00 pm local time, clearly marked HAM-PR-2026-01. In your proposal, please include: company overview, biographies of the key employee(s) who will operate the space, budget, hours of operation, term of lease, proposed menu, examples of past work and references from clients, as well as any additional information that showcases why you are the right operator for this space. Questions can be directed to tenders@hampton.ca until 4:30 pm on May 12th, 2026. It is the responsibility of those submitting a proposal to ensure any addendums issued to this RFP are signed and included in their submission package.

Effective Date: 2026/04/07 **Expiry Date:** 2026/05/15

Item #	Description
1	Commodity # K102 FOOD SERVICES (Includes Cafeteria Services)



HAMPTON
It's our nature!

**REQUEST FOR PROPOSAL
HAM-PR-2026-01
CANTEEN/KITCHEN OPERATOR**

**CLOSING DATE & TIME
Friday, May 15, 2026
AT 2:00 P.M. ADT**



Request for Proposal (RFP)
HAM-PR-2026-01
CANTEEN/KITCHEN OPERATOR
April 2026

The community of Hampton is seeking proposals for the operator of the canteen/kitchen in its new Multipurpose Facility, the Summit Centre. This RFP represents an exciting opportunity to provide food/drink service for a facility that is the sport, wellness and cultural hub for the community. Interested parties are asked to submit a proposal by **May 15, 2026**, at 2:00 pm local time, that includes timeline, cost, and deliverables, with more details below that outline our criteria for selection. The following RFP includes background on our community and the 10-year effort to bring this facility to the residents of Hampton.

The Community

Hampton is a community with a population of approximately 9000, located along the scenic Kennebecasis River. In 2023, the community grew in population and geographic area as part of local governance reform and now includes all of the former Town of Hampton and Local Service District of Hampton, along with portions of the former Local Service Districts of Norton, Upham and Kingston. These areas were engaged over the last ten years as part of the effort to secure funding for a regional facility and are long-standing users of Hampton's previous Community Centre facility, now renamed and repurposed as the Mike Murphy Memorial Field House. The Summit Centre is an opportunity to deliver a new center of excellence for sport, wellness and cultural activities for all of these users, helping to build a new sense of community in this picturesque location.

The Opportunity

The Summit Centre is a significant economic investment at an important moment in the community's evolution. Residents take great pride in their community and want this facility to

represent all members of the new entity, celebrate the region’s “can do” spirit, highlight our respect for the natural environment, and demonstrate our belief that sport, wellness and cultural opportunities should be available to all. Hampton prides itself on promoting physical well being and active living for everyone and this site is a cornerstone for those initiatives. Hundreds of community members and volunteers have contributed to this project, and thousands will engage with the facility. As such, we would like the canteen/kitchen for this facility to reflect this community, sport, and wellness outlook.



The Scope

The intent of this project is to obtain a dedicated year-round operator for the canteen/kitchen of the Summit Centre. The specifications for the canteen/kitchen space are attached as Appendix A. The prospective operator would be responsible for running the canteen as well as being the sole operator permitted to use the kitchen, except for use/events hosted by the owner of the facility. This would require those who wish to rent the community room to reach out to the canteen/kitchen operator to arrange, through separate cost and agreement, any access to the kitchen needed, including the option for catering. Any community room rentals requiring outside food service, but not the use of the kitchen, are permitted. The operator will also be required to apply for and obtain a special facility license for occupancy over 25 from the Department of Justice and Public Safety Gaming, Liquor and Security Licensing Branch and be responsible for all associated tasks and compliance requirements. The owner reserves the right to install vending machines at their discretion. The lease agreement will be for one year, September 1,2026 – August 31,2027 with the option for annual renewal if both parties desire.

Key Deliverables

The selected operator will be expected to fulfill the following deliverables, in close collaboration with the Director of Recreation and Director of Parks & Facilities:

1. Canteen Menu: menu suitable for the space and audience with particular attention to healthy options. Menu to be labelled if GF, DF, nut free, or Vegetarian. Hours of operation as agreed upon with the Director of Recreation – it is desired that the canteen be open during all prime times in the ice regular season, with the requirement to be open during all games and special events year round;
2. Canteen Operation: staffing, stocking, cleaning, garbage removal from the building, and all other aspects of the operation of the space;
3. Kitchen Operation: the kitchen and canteen are connected and as such, the operator will have use of the kitchen for their canteen and will also be the food/beverage option for private events/catering with the exception of owner use/events as noted in the scope (see attached Appendix B for an overview of the kitchen equipment on-site). Private event groups will be directed to the canteen operator for private negotiations. If the private rental cannot be accommodated by the operator, or is not what the renter is looking for, then the private rental can proceed with other options outside the contracted operator. Use of the kitchen, however, would only be possible with operator approval. All cleaning of the kitchen space is also the responsibility of the operator; and
4. Compliance with health authorities, liquor authorities, and any other local, provincial, or federal regulations with regards to use, food service, and operations are required, as well as appropriate insurance.

Mission

The canteen needs to be:

- Accessible – open for public use at prime times and as often as possible
- Inclusive - options for a range of dietary restrictions (Gluten Free, Dairy Free, Nut Free, Vegetarian)
- Motivating physical well being and active living through healthy choices
- Reflective of Hampton’s focus on the natural world, and the careful stewardship of its environment (It’s our nature!) – environmentally friendly packaging.

Proposed Timelines and Key Milestones

1. RFP issued: April 7th, 2026
2. RFP deadline: May 15th, 2026
3. Operator selection: June 9th, 2026
4. Operator acceptance: June 17th, 2026
5. Planning: June 17th- July 31st, 2026

6. Tour of the space: June 17th – July 31st, 2026
7. Final consultation meeting for Deliverable #1: July 31st, 2026
8. Finalization of deliverables: August 31st, 2026
9. Occupancy of the space by the operator: September 1st, 2026
10. Space Opening: Pending Ice schedule, September 7th – October 9th, 2026

Proposal Next Steps

We request that you submit a proposal to tenders@hampton.ca or in person at town hall by May 15th, 2026, at 2:00 pm local time, clearly marked HAM-PR-2026-01. In your proposal, please include: company overview, biographies of the key employee(s) who will operate the space, budget, hours of operation, term of lease, proposed menu, examples of past work and references from clients, as well as any additional information that showcases why you are the right operator for this space. Questions can be directed to tenders@hampton.ca until 4:30 pm on May 12th, 2026. It is the responsibility of those submitting a proposal to ensure any addendums issued to this RFP are signed and included in their submission package.

APPENDIX B

Naboo[®]

boosted

LAINOX[®]

NAE101B

COMBI FOR CATERING AND LARGE BUSINESSES
10 X 1/1 GN (12 x 20 inches)
ELECTRIC WITH DIRECT STEAM
STEAM GENERATOR OPTIONAL

TOUCH SCREEN CONTROLS
AUTOMATIC INTERACTIVE COOKING



The absolutely unique feature that distinguishes Naboo boosted from other professional combi ovens is called Nabook (patented). Thanks to the built-in Wi-Fi connection, you will have access to your virtual kitchen assistant and a myriad of other services (find out more on nabook.cloud).

The DNA of Naboo Boosted



QUICK

Broccoli in just 7 minutes.
 24 chickens in 30 minutes (Ref. mod.101)



SMALL

Up to 15% less space by miniaturising the components (depending on model).



EFFICIENT

Energy monitor. VCS Vapor Cleaning System, new washing system. Reduction in detergent consumption up to 30% less (with respect to the previous model).



CONNECTED

With built-in WI-FI, Naboo boosted is always connected to Nabook Cloud, the comprehensive and free virtual kitchen assistant.



SMART

Naboo Coach, the virtual assistant which provides advice on cooking, the best washing cycle and lets you know when maintenance is required. The exclusive Naboo boosted Autoclimate controls the ideal climate, thus guaranteeing excellent cooking quality at all times.



FLEXIBLE

Multilevel Plus. Configurable controls display. Editable recipes.



STURDY

Long Life Component LLC. New long-lasting components. EMA Easy Maintenance Access to reduce service intervention times.



POWERFUL

Up to 20% more powerful. Pre-heating up to 320°C [608°F]. Thanks to the new energy supply systems, Naboo boosted results in savings of up to 16% less compared to previous models.



NAE101B**General data**

Capacity		10 x 1/1 GN (12 x 20 inches)	Packing dimensions (W x D x H)	mm [inch]	990 x 940 x 1260 [38.98 x 37.01 x 49.61]
Distance between layers	mm [inch]	70 [2.76]	Weight - Net / Gross	kg [lbs]	123,8 / 149,3 [272.93 / 329.15]
Meals - Croissants	n°	80 / 150 - 90 / 150	Weight - Net / Gross (with steam generator)	kg [lbs]	133,8 / 160,5 [294.98 / 353.84]
Max. tray load	kg [lbs]	15 [33.07]	Volume	m ³ [ft ³]	1,27 [44.85]
Max. total load	kg [lbs]	50 [110.23]	Minimum installation clearance - left side	mm [inch]	50 [1.97]
Net external dimensions (W x D x H)	mm [inch]	859 x 797 x 1060 [33.82 x 31.38 x 41.73]	Minimum installation clearance - rear side	mm [inch]	50 [1.97]
Maximum external dimensions (W x D x H)	mm [inch]	859 x 848 x 1105 [33.82 x 33.39 x 43.51]	Minimum installation clearance - right side	mm [inch]	500 [19.7]

Power supply

Total electric power	kW	18.7	Consumption	A	53
Chamber heating output	kW / kcal [kW / BTU]	18 / -	Power supply voltage	V	3ph / 208 V
Steam heating output (with steam generator)	kW / kcal [kW / BTU]	18 / -	Frequency	Hz	60

Water Connection

Cold water inlet	Ø - inch	3/4	Discharge	Ø - mm [Ø - inch]	50 [1.97]
Softened water inlet	Ø - inch	3/4	Minimum water flo	l / min [gpm]	10 [2.64]
Min. pressure	bar [psi]	2 [29.00]	Drainage slope		4°
Max. pressure	bar [psi]	5 [72.52]			

Water quality

Water hardness for steam generation connection	°f [°e]	6 / 9 [4.21 / 6.32]	NH ₂ Cl (monochloramine)	mg / l	0.2 mg/l max
pH value	Ph	> 7,5	Max. cold water temperature	°C [°F]	30 [86]
Cl (chloride) - max	mg / l	30 mg/l max	Max. softened water temperature	°C [°F]	50 [122]
Cl ₂ (free chlorine)	mg / l	0.1 mg/l max	Electrical conductivity	µs	50 - 200
Fe (iron)	mg / l	0.1 mg/l max			

Emissions

Latent heat	W	3366	Max. liquid discharge temperature	°C [°F]	85 [185]
Sensitive heat	W	2244	Noisiness	db	< 50

Special voltages and frequencies on request.

Water treatment (softener) system recommended.

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COOKING MODES

- ICS (INTERACTIVE COOKING SYSTEM), AN AUTOMATIC COOKING SYSTEM FOR ITALIAN AND INTERNATIONAL RECIPES INCLUDING THEIR HISTORY, INGREDIENTS, COOKING ACCESSORY, PROCEDURE, AUTOMATIC COOKING PROGRAMME AND A PHOTOGRAPHIC PLATE PRESENTATION.
- MANUAL COOKING WITH THREE COOKING MODES AND INSTANT COOKING START: CONVECTION FROM 30°C TO 300°C [86°F TO 572°F], STEAM FROM 30°C TO 130°C [86°F TO 266°F], COMBINATION CONVECTION + STEAM FROM 30°C TO 300°C [86°F TO 572°F].
- PRE-HEATING AT 320°C [608°F].
- PROGRAMMABLE MODES: POSSIBILITY TO PROGRAMME AND SAVE A RECIPE WITH ITS COOKING METHODS IN AN AUTOMATIC SEQUENCE (UP TO 15 CYCLES) GIVING EACH PROGRAMME ITS OWN NAME, PICTURE AND INFORMATION ON THE RECIPE.
- MULTILEVEL MODE - POSSIBILITY TO COOK DIFFERENT FOODS SIMULTANEOUSLY WITH DIFFERENT COOKING TIMES.
- MULTILEVEL PLUS - THE MULTI-LEVEL FUNCTION ON EACH SHELF MEANS DOUBLING PRODUCTION CAPACITY (PATENTED).
- JUST IN TIME (JIT) MODE - ALLOWS DIFFERENT FOODS TO BE TAKEN OUT OF THE OVEN AT THE SAME TIME. ALL WITH UTMOST ORGANISATION AND BEST RESULTS GUARANTEED, ALWAYS (PATENTED).
- AUTOCLIMA® - SYSTEM THAT AUTOMATICALLY MANAGES THE PERFECT CLIMATE IN THE COOKING CHAMBER.
- FAST-DRY BOOSTED® - AUTOMATIC SYSTEM FOR QUICK DEHUMIDIFICATION OF THE COOKING CHAMBER.
- INNOVATIVE SMOKEGRILL FOR BARBECUE SYSTEM (PATENTED). RECYCLABLE SMOKEESSENCE DISPENSER IN SOFT MATERIAL, WITH DEDICATED HOUSING AND FRONT LOADING (OPTIONAL).
- NIGHT COOKING. LOW TEMPERATURE NIGHT COOKING AND SUBSEQUENT HOLDING GUARANTEES PERFECT MATURATION OF THE MEAT WITH MINIMUM WEIGHT LOSS AND LOW POWER CONSUMPTION.

CONNECTIVITY BETWEEN NABOO AND LAINOX CLOUD (PATENTED) - WI-FI OR ETHERNET

- NABOOK - THANKS TO THE CLOUD FEATURE, IT IS POSSIBLE TO ACCESS NABOOK, THE VIRTUAL KITCHEN ASSISTANT (READ MORE ON NABOOK.CLOUD, FREE REGISTRATION).
- RECIPE CREATION INCLUDING INGREDIENTS WITH PROCEDURE AND PHOTO.
- DIRECT ACCESS FROM COOKING DEVICE TO RECIPE DATABASE, WITH OPTIONAL DOWNLOAD (PATENTED).
- MENU CREATION WITH CALORIE COUNT AND LIST OF ALLERGENS WITH LAYOUT FOR CUSTOMISED PRINT OUT.
- FOOD COST CALCULATION OF RECIPES AND SINGLE PORTION MENUS.
- ORGANISATION OF SHOPPING LIST TO EXPORT IN WORD FORMAT.
- SYNCHRONISATION OF DEVICES CONNECTED TO THE SAME ACCOUNT (PATENTED).
- CONTINUOUS HACCP MONITORING EVEN BY REMOTE THROUGH THE NABOOK PORTAL.
- REMOTE DIAGNOSIS THROUGH THE NABOOK PORTAL BY THE LAINOX SERVICE CENTER.
- AUTOMATIC SOFTWARE UPDATE NOTIFICATION SYSTEM.
- REMOTE CONSUMPTION MONITORING.
- LMS, LAINOX MULTIDISPLAY SYSTEM - THANKS TO THE NABOOK PORTAL AND THE NEW LMS, YOU CAN CONFIGURE YOUR DEVICES AND SYNCHRONISE YOUR RECIPES IN A DIFFERENT WAY FOR EACH NABOO.
- POSSIBILITY TO DOWNLOAD RECIPES FROM THE NABOOK PORTAL BASED ON COUNTRY.
- POSSIBILITY TO RUN AUTOMATIC SOFTWARE UPDATES ON MULTIPLE DEVICES SIMULTANEOUSLY.

OPERATION

- DISPLAY THAT CAN BE CONFIGURED BASED ON THE USER'S NEEDS, BRINGING FORWARD THE PROGRAMMES USED MOST.
- AUTOMATIC "ONE TOUCH" COOKING (ICS).
- ORGANISATION OF RECIPES IN FOLDERS WITH PREVIEW, GIVING EACH FOLDER ITS OWN NAME.
- INTELLIGENT RECOGNITION OF RECIPES IN MULTILEVEL FOLDERS.
- 10" COLOUR SCREEN (LCD, HIGH DEFINITION, CAPACITIVE, WITH "TOUCH SCREEN" FUNCTIONS).
- BOOSTED PRE-HEATING. POSSIBILITY TO PRE-HEAT THE COOKING CHAMBER UP TO 320°C [608°F] TO REDUCE COOKING TIMES BY UP TO 10% IN CASE OF A FULL OVEN.
- INSTANTANEOUS DISPLAY IN ICS COOKING OF THE HACCP GRAPHIC.
- COOL DOWN FUNCTION FOR THE RAPID FAN-COOLING OF THE COOKING CHAMBER.
- AUTOMATIC RESUMPTION OF COOKING IN CASE OF A POWER FAILURE.
- RAPID COOLING WITH POSSIBLE INJECTION OF WATER INTO THE COOKING CHAMBER.
- MANUAL HUMIDIFIER.
- ACOUSTIC AND VISUAL SIGNALLING DURING THE VARIOUS STAGES OF COOKING, WITH A FLASHING LIGHT AT THE END OF THE CYCLE.
- USER INTERFACE WITH A CHOICE OF 29 LANGUAGES.
- NABOO COMES WITH 227 RECIPES, WITH HUNDREDS MORE AVAILABLE BY ACCESSING THE NABOOK PORTAL. EACH RECIPE HAS BEEN TESTED TO GUARANTEE BEST RESULTS.
- POSSIBILITY TO VIEW AND MODIFY THE RECIPE AT ANY TIME.
- NABOO COACH (VIRTUAL ASSISTANT). WARNINGS ON DISPLAY INDICATING NEED FOR MAINTENANCE.

CONTROL MECHANISMS

- AUTO REVERSE (AUTOMATIC REVERSE OF FAN ROTATION) FOR PERFECT COOKING UNIFORMITY.
- AUTOMATIC PARALLEL COMPARTMENT AND CORE TEMPERATURE CONTROL, DELTA T SYSTEM.
- AUTOMATICALLY REGULATED STEAM CONDENSATION.
- EASY ACCESS TO PROGRAMMABLE USER PARAMETERS TO CUSTOMISE THE APPLIANCE THROUGH THE USER MENU.
- POSSIBILITY TO PROGRAMME STAGGERED COOKING TIMES BY DATE AND TIME.
- ABILITY TO CHOOSE UP TO 6 FAN SPEEDS; THE FIRST 3 SPEEDS AUTOMATICALLY TRIGGER A REDUCTION IN HEATING POWER. FOR SPECIAL COOKING METHODS, YOU CAN USE AN INTERMITTENT SPEED.
- TEMPERATURE CONTROL AT THE PRODUCT CORE USING PROBE WITH 4 DETECTION POINTS.
- MULTIPOINT CORE PROBE FIXED, Ø 3 MM [0.12"].
- CORE PROBE CONNECTION THROUGH A CONNECTOR OUTSIDE OF THE COOKING CHAMBER (OPTIONAL).
- 2 CORE PROBE (OPTIONAL).
- USB CONNECTION TO DOWNLOAD HACCP DATA, UPDATE SOFTWARE AND LOAD/DOWNLOAD COOKING PROGRAMMES.

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- POSSIBILITY OF SETTING COMBI SWITCH-OFF AT THE END OF THE AUTOMATIC WASH PROGRAM.
- USER PROFILE BLOCK (SPECIFIC FUNCTION FOR QUICK SERVICE RESTAURANT - QSR).
- SERVICE PROGRAM: TESTING THE OPERATION OF THE ELECTRONIC BOARD - DISPLAY OF THE TEMPERATURE PROBES - COUNTER FOR OPERATING HOURS OF ALL PRIMARY FUNCTIONS FOR PROGRAMMED MAINTENANCE.
- SELF-DIAGNOSIS BEFORE STARTING TO USE THE EQUIPMENT, WITH DESCRIPTIVE AND AUDIBLE SIGNALLING OF ANY ANOMALIES.
- LOW CONSUMPTION LED COOKING CHAMBER LIGHTING. OPTIMAL VISIBILITY IN ALL POINTS OF THE COOKING CHAMBER. NEUTRAL LIGHT THAT DOESN'T ALTER THE ORIGINAL COLOURS OF THE PRODUCT.
- INTELLIGENT ENERGY SYSTEM - BASED ON THE QUANTITY AND TYPE OF PRODUCT, THE OVEN OPTIMISES AND CONTROLS THE ENERGY OUTPUT, MAINTAINING THE BEST COOKING TEMPERATURE AND AVOIDING FLUCTUATIONS.
- ECOVAPOR - WITH THE ECOVAPOR SYSTEM, THERE IS A NET REDUCTION IN WATER AND ENERGY CONSUMPTION DUE TO THE AUTOMATIC CONTROLS OF THE STEAM SATURATION IN THE COOKING CHAMBER.
- TURBOVAPOR - WITH THE TURBOVAPOR SYSTEM THE IDEAL LEVEL OF STEAM IS AUTOMATICALLY PRODUCED TO COOK "TOUGH" PRODUCTS LIKE EGG PASTA OR ASPARAGUS, TURNIP GREENS AND CHARD, WHICH ARE NOTORIOUSLY FIBROUS VEGETABLES (FOR MODEL WITH STEAM GENERATOR).
- ENERGY MONITOR - MONITORING SYSTEM OF ENERGY, GAS, WATER, CLEANING CHEMICALS.
- EXTERNAL WATER-SOFTENER'S EFFICIENCY MONITORING SYSTEM (WATER-SOFTENER OPTIONAL).
- REMINDER TO CLEAN AIR FILTERS.
- CDSV / CDSS - SYSTEM INFORMING THE OPERATOR BY MEANS OF A FLOW SENSOR WHEN CLEANING AND ANTI-LIMESCALE DETERGENT CANS ARE RUN OUT IN STEAM GENERATOR MODELS, AVOIDING CLEANING PROGRAMS WITHOUT USING COMBICLEAN BOOSTED AND CALFREE BOOSTED.

CONSTRUCTION

- FULL AISI 304 COMBI.
- COOKING CHAMBER IN 1 MM [0.04"] THICK 18/10 AISI 304 STAINLESS STEEL WITH LONG FULLY ROUNDED EDGES FOR BEST AIR FLOW AND EASIER CLEANING.
- PERFECTLY SMOOTH, WATERTIGHT CHAMBER.
- DOOR WITH REAR VENTILATED DOUBLE TEMPERED GLASS WITH AIR CHAMBER AND INTERIOR HEAT-REFLECTING GLASS FOR LESS HEAT RADIATION TOWARDS THE OPERATOR AND GREATER EFFICIENCY.
- INTERNAL GLASS THAT FOLDS TO OPEN FOR EASY CLEANING.
- PUSH-TO-CLOSE DOOR AND HANDLE WITH RIGHT OR LEFT OPENING.
- ADJUSTABLE HINGE FOR OPTIMAL SEAL.
- DEFLECTOR THAT CAN BE OPENED FOR EASY FAN COMPARTMENT CLEANING.
- NEW PUSH-IN ADAPTABLE DOVE-TAIL JOINT SEAL FOR OVEN FRONT PANEL MADE WITH HEAT AND AGE RESISTANT SILICON RUBBER, EASY TO REPLACE.
- NEW OVEN DRAIN WITH BUILT-IN AIR GAP IN ACCORDANCE WITH STANDARD EN61770.
- BUILT-IN DOOR DRIP TRAY COLLECTING THE CONDENSATE INTO THE OVEN DRIP TRAY; THEN INTO THE OVEN DRAIN.
- FRONT REMOVABLE CONTROL PANEL FOR EASY SERVICING.
- TWO WATER INLETS (SOFT AND COLD WATER).
- COMPACT BRUSHLESS MAGNETIC DRIVE MOTORS.
- SOLID STATE RELAY FOR POWER OPTIMISATION AND MODULATION.
- FORCED VENTILATION ELECTRONICS COOLING SYSTEM WITH STAINLESS STEEL MICRO-EXPANDED MESH PROTECTIVE FILTER, EASY TO REMOVE AND DISHWASHER SAFE.
- LONG LIFE COMPONENT LLC - USE OF NEW LONG-LASTING COMPONENTS (LAINOX INTERNAL APPROVAL PROCEDURE).

ELECTRICAL OPERATION

- COOKING CHAMBER HEATING SYSTEM WITH ARMoured HEATING ELEMENTS IN INCOLOY 800 STAINLESS STEEL.

STEAM GENERATION - DIRECT

- DIRECT COOKING CHAMBER STEAM GENERATION SYSTEM WITH WATER INJECTION DIRECTLY ON THE FAN AND NEBULIZATION ON THE HEATING ELEMENTS. ADVANTAGE: IMMEDIATE AVAILABILITY OF STEAM IN THE COOKING CHAMBER.

STEAM GENERATION - INDIRECT (WITH STEAM GENERATOR)

- NEW HIGH-PERFORMANCE FULLY INSULATED STEAM GENERATOR IN AISI 304 STAINLESS STEEL.
- STEAM GENERATOR HEATING ELEMENTS OF ARMoured INCOLOY 800 TYPE.
- AUTOMATIC BOILER PRE-HEATING.
- DAILY AUTOMATIC BOILER DRAINING AND RINSING, TEMPERATURE OF DRAINED WATER BELOW 60°C [140°F].
- ALARM IN CASE OF BOILER DE-SCALING REQUIRED.
- BOILER SEMI-AUTOMATIC DE-SCALING PROGRAM.
- CAL-OUT SYSTEM TO PREVENT SCALE BUILD-UP WITHIN THE BOILER, AS STANDARD.

SAFETY FEATURES

- COOKING COMPARTMENT SAFETY THERMOSTAT.
- COOKING COMPARTMENT SAFETY DEVICE FOR PRESSURE BUILT-UP AND DEPRESSION.
- FAN MOTOR THERMIC PROTECTION.
- DOOR OPEN/CLOSED ELECTRONIC SENSOR.
- ELECTRONIC CONTROL FOR LACK OF WATER ALARM.
- SELF-DIAGNOSIS WITH SMART ERROR VIEWING.
- VENTILATED COMPONENT COOLING SYSTEM WITH ELECTRONICALLY CONTROLLED OVER-TEMPERATURE DISPLAY.
- STEAM GENERATOR TEMPERATURE LIMITER.
- AUTOMATIC ELECTRONIC CONTROL OF WATER LEVEL IN THE STEAM GENERATOR DURING FILLING AND DRAINING.
- BOILER PROBE TO CHECK BOILER COMPLETELY EMPTY.
- FAN MOTOR BRAKE.
- MAXIMUM EXTERNAL DOOR FRONT TEMPERATURE OF 65°C [149°F].

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- COMPLIES WITH NATIONAL AND INTERNATIONAL STANDARDS FOR SAFE OPERATION IN CASE OF USE WITHOUT DIRECT OPERATOR SUPERVISION - UL 197:2020 CSA C22.2 NO.109:2017 AND NSF A:2019.
- MAXIMUM LAST TRAY SHELF HEIGHT 160 CM [63"] USING THE MODEL'S SPECIFIC SUPPORT.
- IN CASE OF A POWER FAILURE DURING WASHING, HYGIENE IS ALWAYS GUARANTEED INSOFAR AS THE WASHING CYCLE IS AUTOMATICALLY RESUMED.

CLEANING AND MAINTENANCE

- VCS - VAPOR CLEANING SYSTEM. NEW AUTOMATIC WASHING SYSTEM WITH VAPORISATION OF THE DETERGENT IN THE COOKING CHAMBER. ALLOWS A SIGNIFICANT REDUCTION IN DETERGENT CONSUMPTION UP TO 30% (WITH RESPECT TO THE PREVIOUS MODEL).
INTERNAL HOUSING FOR DETERGENT CARTRIDGE WITH AUTOMATIC DISPENSING (COMBICLEAN BOOSTED CDL05B, LIQUID DETERGENT, IN 100% RECYCLABLE CARTRIDGES). SUPPLIED WITH 1 CARTRIDGE OF LIQUID DETERGENT CDL05B - 990 GR [2.18 LBS].
- CALOUT DESCALING SYSTEM THAT PREVENTS THE FORMATION AND ACCUMULATION OF LIMESCALE IN THE STEAM GENERATOR (FOR MODEL WITH STEAM GENERATOR).
INTERNAL HOUSING FOR DESCALER CARTRIDGE WITH AUTOMATIC DISPENSING (CALFREE BOOSTED CCF05B LIQUID DESCALER, IN 100% RECYCLABLE CARTRIDGES). SUPPLIED WITH 1 CARTRIDGE OF LIQUID DESCALER CCF05B - 990 GR [2.18 LBS].
- WMS - WASH MANAGEMENT SYSTEM. SYSTEM ALLOWING WASHING PROGRAMMES TO BE PLANNED BASED ON COMBI USE.
- EMA - EASY MAINTENANCE ACCESS. EASY ACCESS FOR MAINTENANCE OF THE APPLIANCE FROM THE BOTTOM FRONT PART AND RIGHT-HAND SIDE.
- 7 AUTOMATIC WASHING PROGRAMMES WITHOUT THE NEED FOR OPERATOR INPUT AFTER START-UP: MANUAL - RINSE - FAST - SOFT - MEDIUM ECO - HARD ECO - GRILL.
- "FAST" ULTRA-FAST WASHING IN 10'. MINIMUM INTERRUPTIONS TO THE WORK CYCLE AND CONSISTENTLY OPTIMAL CLEANING.
- MANUAL CLEANING SYSTEM WITH RETRACTABLE HAND-HELD SHOWER.
- EASY EXTERNAL CLEANING THANKS TO PERFECTLY SMOOTH SURFACES IN STAINLESS STEEL AND GLASS AND IPX5 PROTECTION AGAINST WATER SPLASHES.

INSTALLATION & ENVIRONMENT

- 100% RECYCLABLE PACKAGING.
- LCP - LIFE CYCLE PERSPECTIVE: CO2 CONSUMPTION - 380 KG [837.75 LBS] CO2 EQ/YEAR. THE CALCULATION WAS PERFORMED TAKING MOD. _E101B (MODEL WITH STEAM GENERATOR), TAKING INTO ACCOUNT A HYPOTHETICAL RESTAURANT USE AND CONSIDERING 8 HOURS A DAY FOR 3.5 DAYS A WEEK, FORTY-EIGHT DAY PER YEAR.
- PRODUCT RECYCLING RATE 90%.
- QUALITY ISO 9001 / SAFETY ISO 45001 / ENVIRONMENTAL ISO 14001 CERTIFICATION.
- IT IS RECOMMENDED TO HAVE THE EQUIPMENT INSTALLED BY LAINOX ACCREDITED SERVICE CENTERS.
- OPERATION WITHOUT ADDING THE WATER SOFTENER AND DESCALER (MODEL WITH STEAM GENERATOR).
- IT IS RECOMMENDED TO HAVE PERIODIC MAINTENANCE CARRIED OUT BY A LAINOX SERVICE CENTER IN ACCORDANCE WITH THE MANUFACTURER'S RECOMMENDATIONS AND AS STATED IN THE MAINTENANCE MANUAL AND WARRANTY.

STANDARD EQUIPMENT

- AUTOMATIC CLEANING SYSTEM VCS - SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05B, 990 GR (2.18 LBS).
- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER - SUPPLIED WITH ANTI-SCALE PRODUCT
- MULTIPOINT CORE PROBE Ø 3 MM (0.12"). FIXED PROBE
- BUILT-IN AND RETRACTABLE HAND SHOWER WITH TAP
- WI-FI CONNECTION
- USB CONNECTION
- SIDE RUNNERS

STEAM GENERATOR - OPTIONAL TO BE REQUESTED WHEN ORDERING OVEN

- **OB101E:** STEAM GENERATOR. FOR ELECTRIC MODEL

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **KSCBO:** PRE-CONFIGURATION FOR QUICK CONNECTION FOR CORE PROBE VIA EXTERNAL CONNECTOR.
MULTIPOINT CORE PROBE Ø 3 MM (0.12") INCLUDED
- **NPSB:** RIGHT HINGED DOOR, EQUIPPED WITH MULTIPOINT CORE PROBE WITH EXTERNAL CONNECTOR, Ø 3 MM (0.12")
- **NETH:** EXTRA CHARGE FOR ETHERNET CONNECTION
- **APDS:** DOUBLE RELEASE DOOR OPENING
- **SSB101:** EXTRA CHARGE FOR REMOVABLE RACK SBE101 + COMPULSORY FRAME BTL011
- **SSB864:** EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK SBE864 + COMPULSORY FRAME BTL011
- **SPP864:** EXTRA CHARGE FOR SHELF RACKS - EN (600 X 400) VERSION - BGP864
- **DSP:** DISPLAY-CONTROL PANEL PROTECTION
- **MK101B:** MARINE VERSION KIT
- **CDSV:** CHEMICAL DETECTION SYSTEM, FOR DIRECT STEAM MODELS
- **CDSS:** CHEMICAL DETECTION SYSTEM, FOR STEAM GENERATOR MODELS
- **NSGB:** INNOVATIVE SMOKEGRILL FOR BARBECUE SYSTEM
- **BGR101:** CHICKEN GRILL KIT PROFESSIONAL - CABINET HEIGHT 670 MM (26.38")

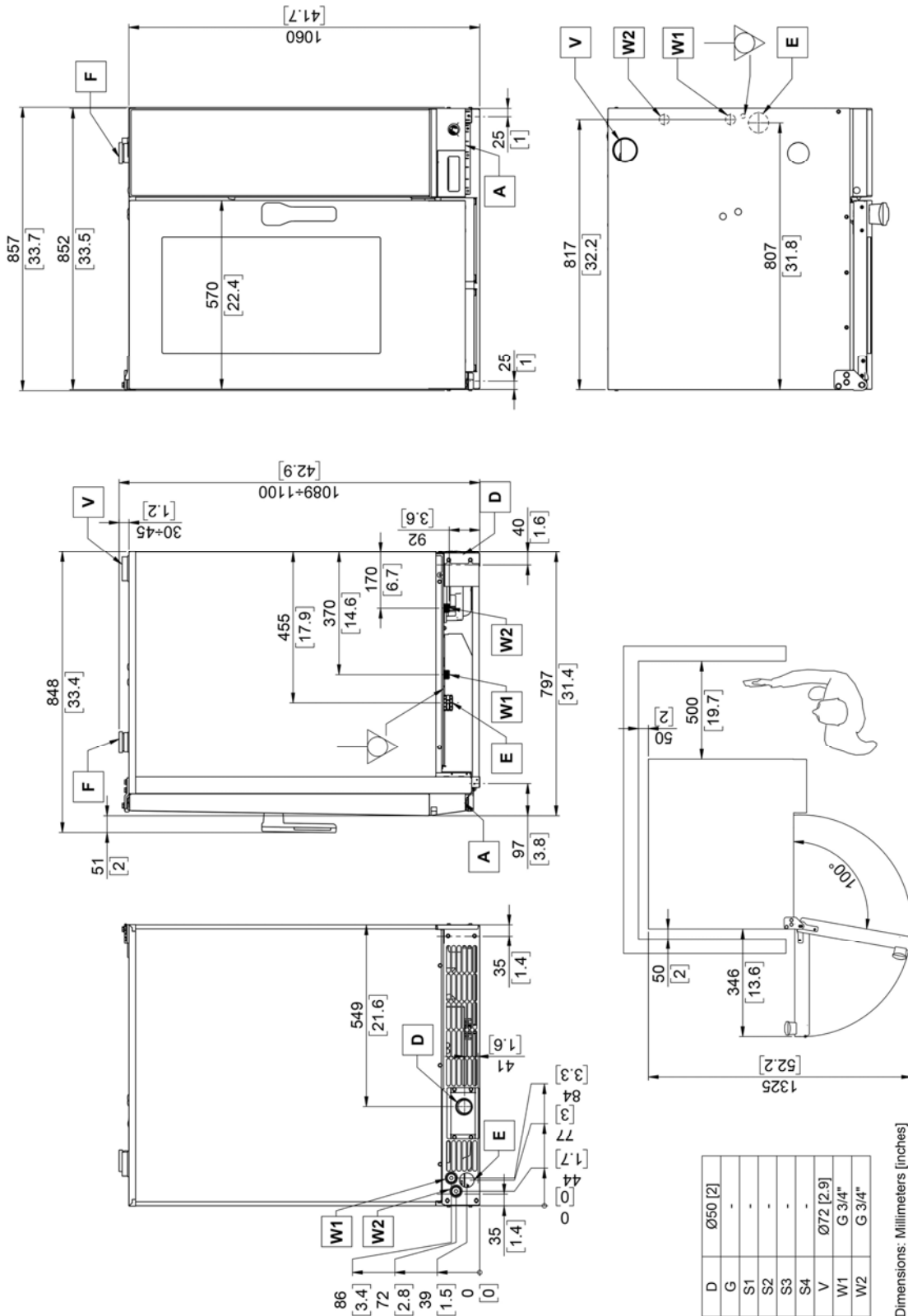
EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- **KSCBA:** PRE-CONFIGURATION FOR QUICK CONNECTION FOR CORE PROBE VIA EXTERNAL CONNECTOR - PROBE NOT INCLUDED.
INSTALLATION BY AUTHORISED TECHNICIAN
- **KSC004R:** MULTIPOINT CORE PROBE Ø 3 MM (0.12").
- **KSC180:** MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM 0.12", PIN LENGTH 180 MM 7".
- **KSA001:** NEEDLE CORE PROBE Ø 1 MM (0.04").
- **KSM002:** MULTIPROBES SYSTEM, 2 MULTIPOINT CORE PROBES. Ø 3 MM (0.12")
- **BAP101:** STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL
- **KTS011:** DOORS AND REAR SIDE WALLS-KIT TO TRANSFORM STAND MODEL BSP011 INTO MODEL BSC011
- **NFX01:** FAT FILTER
- **BSR011:** FLOOR STAND IN FULL AISI 304 STAINLESS STEEL - WITH SHELF

NAE101B

- **BSC011:** CABINET IN FULL AISI 304 STAINLESS STEEL - WITH DOORS AND SIDE RUNNERS - 1/1 GN
- **BSP011:** FLOOR STAND IN FULL AISI 304 STAINLESS STEEL - WITH TRAY RUNNERS - 1/1 GN
- **SBE101:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - GN VERSION
- **SBE864:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - EN (600 X 400) VERSION
- **BGP864:** PAIR OF SHELF RACKS - EN (600 X 400) VERSION
- **BRP04:** CASTOR KIT FOR FLOOR STANDS AND CABINETS, 2 WITH BRAKE - NOT COMPATIBLE WITH THE USE OF REMOVABLE RACKS - HEIGHT INCREASE + 83 MM (3.27") FOR BSR - BSC - BSK - BSP MODELS

NAE101B



A	Technical compartment cooling air intake	G	Gas inlet	S4*	Steam generator fumes exhaust		Equipotential connection
D	Liquid discharge	S1	Cooking chamber fumes exhaust	V	Steam vent and cooking chamber pressure drop safety device		
E	Electric power supply cable inlet	S2	Cooking chamber fumes exhaust	W1	Water inlet		
F	Cooking chamber air intake	S3*	Steam generator fumes exhaust	W2	Softened water inlet		

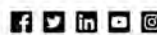
* For model with steam generator

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16.02.2022

Restaurant Kit

Cod. MSK11R

1 x SG11C



SPEEDY GRILL

SPECIAL GRID FOR COOKING MEATS AND FISH.
SHORT SIDE INSERTION.
SPECIAL ALUMINIUM ALLOY WITH TRIPLE-LAYER, NON-STICK COATING - 1/1 GN.
SUPPLIED WITH AN HANDLE

2 x AT11



FINGER GRILL

NON-STICK PAN, FLAT. TEFLON-COATED ALUMINIUM.
1/1 GN - SMOOTH

1 x S1102



STEW PAN

ENAMELED CONTAINER. METAL ALLOY, CERAMIC COATED.
1/1 GN - H 20 MM

1 x R1104



FRY BASKET

GRID CONTAINER. STAINLESS STEEL.
1/1 GN - 1,5 KG

1 x GV110



SQUARE GRILL

SPECIAL GRID FOR COOKING VEGETABLES.
NON-STICK ALUMINIUM TEFLON COATED
1/1 GN



Hardness Reduction System | HRS



HRS-200

The HRS-200 system is an advanced hardness reduction system for espresso-based coffee and steam equipment. It utilizes a five-step process to remove scale-forming ions to ensure equipment is protected from lime scale buildup.

The HRS-200 system also allows customers to specify the level of hardness reduction, optimizing both hot beverage quality and equipment performance while mitigating service issues and costs. It features a low-cost installation package that includes the filter and head, which allows for quick, easy, and sanitary cartridge changeouts.

For the best results, the HRS-200 system should be installed after an ultrafiltration system, which substantially reduces sediment, particulates, and chemical tastes and odors.

FEATURES

- Optimizes beverage quality for espresso-based coffee and steam equipment.
- De-carbonization technology removes scale-forming ions.
- Blend setting for specifying the level of hardness reduction.
- Reduces service issues and costs.
- Can be installed and operated horizontally or vertically.
- System includes flush valve, carbonate hardness kit, and fittings to allow 1/2" ID hose and/or 3/8" OD tubing.

Hardness Reduction System | HRS

Dimensions

Model & Mfg. No.	Width (A)	Depth (B)	Height (C)
HRS-200 9700562	7 1/4" (185 mm)	7 1/4" (185 mm)	23 5/8" (600 mm)

Shipping Dimensions

Model & Mfg. No.	Length	Width	Height	Weight
HRS-200 9700562	12 5/8" (321 mm)	24 7/8" (632 mm)	12 5/8" (321 mm)	15.23 lbs. (6.9 kg)

Plumbing Connections

Inlet Connection	3/8" BSP Male
Outlet Connection	3/8" BSP Male

System includes flush valve, carbonate hardness kit, and fittings to allow 1/2" ID hose and/or 3/8" OD tubing.

Applications

Foodservice & Institutional

- Espresso Machines
- Combi Ovens/Steamers
- Flash Surface Steamers

Specifications

System	HRS-100	HRS-200
Working Pressure	29-116 psi (2-8 bar)	29-116 psi (2-8 bar)
Flow Rate	0.5 gpm (1.9 lpm)	0.5 gpm (1.9 lpm)
Water Temperature	39-86°F (4-30°C)	39-86°F (4-30°C)
Ambient Temperature	38-100°F (4-40°C)	38-100°F (4-40°C)
Weight (dry)	8.38 lbs. (3.8 kg)	16.53 lbs. (7.5 kg)
Weight (wet)	13.23 lbs. (6 kg)	24.25 lbs. (11 kg)

Carbonate Hardness

	HRS-100	HRS-200
Capacity with Steam Generation*	2,565 US gal. (9,710 l)	4,528 US gal. (17,140 l)
Capacity without Steam Generation*	3,079 US gal. (11,655 l)	5,434 US gal. (20,570 l)
Capacity for Combi-Steamer/Oven*	1,947 US gal. (7,370 l)	3,434 US gal. (13,000 l)
Capacity for Chlorine, Taste and Odor Reduction**	5,389 US gal. (20,400 l)	9,510 US gal. (36,000 l)

* at 7 GPG/125 ppm CaCO₃ (7°dKH).

** at 2.0 mg/l influent concentration / chlorine reduction > 50%.

Additional Items

HRS-200 Replacement Cartridge	P/N 7000967
HRS Water Meter Monitor Kit	P/N 7000976
Carbonate Hardness Test	P/N 7000974

P/N 1020442 04/17



Antunes delivers a complete range of countertop cooking equipment and water filtration solutions to foodservice operations around the world. Learn more about Antunes and its products at www.antunes.com.

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Multigrill

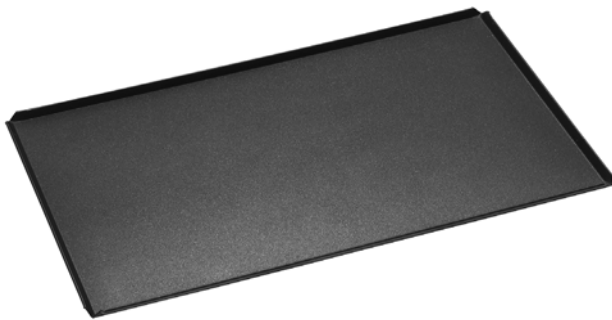
EXPAND YOUR COOKING HORIZONS

LAINOX®

FINGER GRILL

Smooth tray in aluminium alloy with Teflon coating and open sides.

Model	ATL12	ATL23	AT11	ATL43
Dimensions (mm)	1/2 GN 325 x 265	2/3 GN 352 x 325	1/1 GN 530 x 325	460 x 340



FINGER FOOD AND SWEET/SAVOURY COOKING

IDEAL FOR:

- Fast cooking, finger foods, tapas.
- Sweet and savoury pastries, brioches.

ADVANTAGES:

- Even cooking.
- Fast cooking.
- The product doesn't stick thanks to the non-stick coating, extremely easy to clean.
- No supervision or action needed.

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06 - 2019

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Multigrill

EXPAND YOUR COOKING HORIZONS

LAINOX®

STRIPE GRILL - PIZZA GRILL

Double-sided smooth/ribbed hot plate with non-stick surface.
In aluminium alloy.

<i>Model</i>	APLR11
<i>Dimensions (mm)</i>	1/1 GN 530 x 325



GRILLING

IDEAL FOR:

- Cooking fish and meat, ribs, hamburgers (up to 15 pieces), on ribbed side.
- Cooking pizzas, flat bread, crispy flat bread, on the smooth side.

ADVANTAGES:

- Perfect searing and cooking without any burning.
- Cooking time reduced by 30% thanks to strong heat retention and the rapid transfer of the same.
- No supervision needed.

COOKING POTENTIAL

STRIPE GRILL APLR11 - GN 1/1	Mod. 071	Mod. 101	Mod. 072	Mod. 102	Mod. 171	Mod. 201	Mod. 202	Cooking time *
Example no. of hamburgers	105	150	210	300	105 + 150	300	600	6'

* The times refer to model 101 and may vary based on the size and/or load quantity.

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06 - 2019

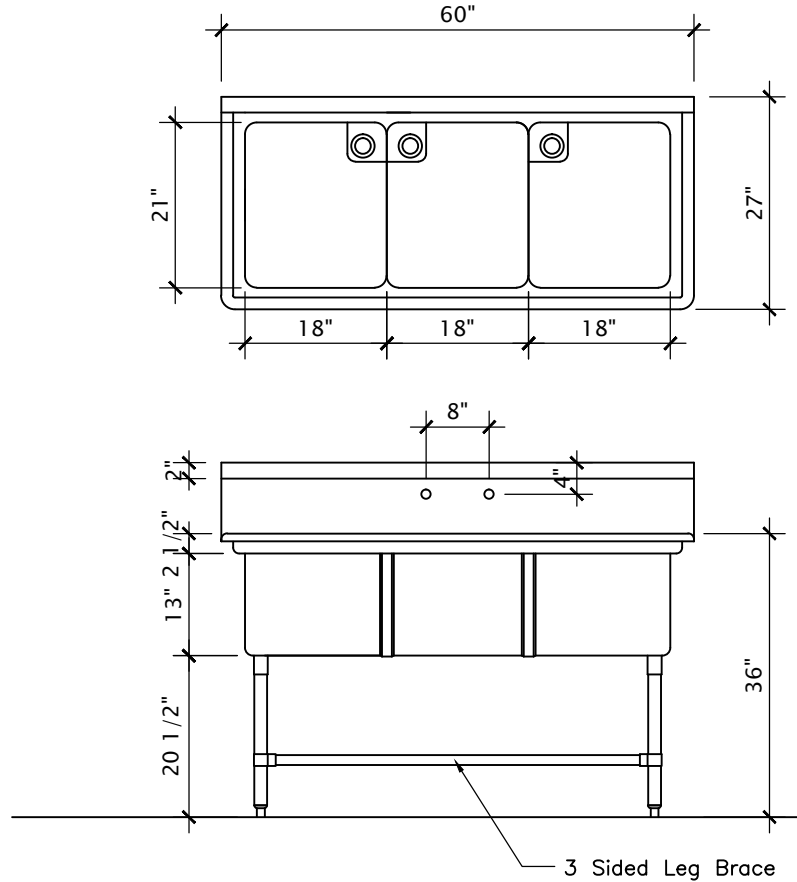
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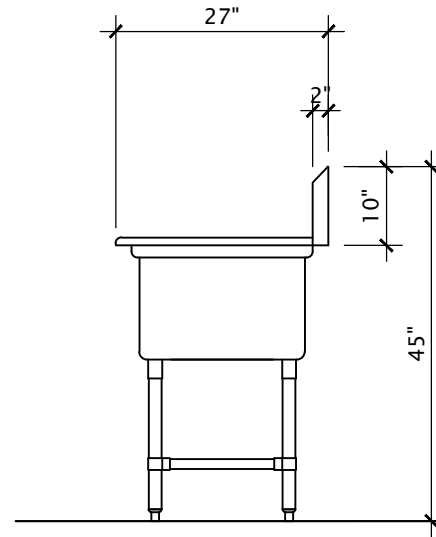
Item No: _____
 Model No: _____
 Qty: _____
 Project: _____



Sizes nominal, subject to change without notice.

CORNER Drain Sinks

- Heavy duty stainless steel construction
- 13" deep bowls
- "All-Coved" corner construction
- 1.5 inch diameter radius bullnose
- Overflow tube and drain included
- 4 inch x 4 inch x 8 inch high perforated drain guard assembly included
- Galvanized legs, 1 5/8" in diameter
- 3 sided leg brace included
- Adjustable bullet feet
- Faucet holes on 8 inch centres (faucets not included)
- Shipped knock down
- Fully welded available if required



CDS3-18



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Stainless Steel Sinks



CDS2-18LR



CDS2-18



Double Compartment CORNER Drain Sink with Leg Brace

Model No.	Description	Bowl Size D" x L"	Overall Size D" x L" x H"	Drainboard Size D" x L"	Weight lbs.
CDS2-18	No Drain Board	21 x 18	27.5 x 42 x 36/47	N/A	70.0
CDS2-24	No Drain Board	24 x 24	30 x 54 x 36/47	N/A	85.0
CDS2-18L	Left Drain Board	21 x 18	27.5 x 57 x 36/47	23.5 x 16.5	85.0
CDS2-24L	Left Drain Board	24 x 24	30 x 75 x 36/47	26 x 22	100.0
CDS2-18R	Right Drain Board	21 x 18	27.5 x 57 x 36/47	23.5 x 16.5	85.0
CDS2-24R	Right Drain Board	24 x 24	30 x 75 x 36/47	26 x 22	100.0
CDS2-18LR	Left and Right Drain Board	21 x 18	27.5 x 72 x 36/47	23.5 x 16.5	115.0
CDS2-24LR	Left and Right Drain Board	24 x 24	30 x 96.5 x 36/47	26 x 22	125.0

Sizes nominal, detailed specifications available upon request. Specifications subject to change without notice.



CDS3-18LR



CDS3-24

Triple Compartment CORNER Drain Sink with Leg Brace

Model No.	Description	Bowl Size D" x L"	Overall Size D" x L" x H"	Drainboard Size D" x L"	Weight lbs.
CDS3-15	No Drain Board	18 x 15	21.5 x 51 x 36/47	N/A	60.0
CDS3-18	No Drain Board	21 x 18	27.25 x 60 x 36/47	N/A	90.0
CDS3-24	No Drain Board	24 x 24	30 x 78 x 36/47	N/A	125.0
CDS3-18L	Left Drain Board	21 x 18	27.5 x 75 x 36/47	23.5 x 16.5	105.0
CDS3-24L	Left Drain Board	24 x 24	30 x 98.5 x 36/47	26 x 22	140.0
CDS3-18R	Right Drain Board	21 x 18	27.5 x 75 x 36/47	23.5 x 16.5	105.0
CDS3-24R	Right Drain Board	24 x 24	30 x 98.5 x 36/47	26 x 22	140.0
CDS3-18LR	Left and Right Drain Board	21 x 18	27.5 x 90 x 36/47	23.5 x 16.5	120.0
CDS3-24LR	Left and Right Drain Board	24 x 24	30 x 120 x 36/47	26 x 22	165.0

Sizes nominal, detailed specifications available upon request. Specifications subject to change without notice.

8" Wall Mount Faucets

Commercial Duty (CD) Knob Model Number	Heavy Duty (HD) Lever Model Number	Spout Size & Type	CD Weight (lbs)	HD Weight (lbs)
PF8WK3GC	PF8WL3GH	3 1/2" Gooseneck	5	7
PF8WK6GC	PF8WL6GH	6" Gooseneck	5	7
PF8WK8GC	PF8WL8GH	8" Gooseneck	5	7
PF8WK6C	PF8WL6H	6" Swing Spout	5	7
PF8WK8C	PF8WL8H	8" Swing Spout	5	7
PF8WK10C	PF8WL10H	10" Swing Spout	5	7
PF8WK12C	PF8WL12H	12" Swing Spout	5	7
PF8WK14C	PF8WL14H	14" Swing Spout	5	7
PF8WK16C	PF8WL16H	16" Swing Spout	5	7

8" Commercial Duty Wall Mount Faucets - Knob Handles

- Brass construction and polished chrome body
- Quarter turn ceramic cartridges
- Heavy-duty double O-Ring swivel spout
- Colour coded red and blue handles
- 1/2" NPT female inlets
- cUPC and NSF approved

8" Heavy Duty Wall Mount Faucets - Lever Handles

- Integral spring check valves to prevent cross-flow of hot and cold water
- Brass construction and polished chrome body
- Quarter turn ceramic cartridges
- Heavy-duty double O-Ring swivel spout
- Colour coded red and blue handles
- 1/2" NPT female inlets
- cUPC and NSF approved



PF8WK6GC



PF8WK14C



PF8WL6GH



PF8WL8H



STERO SU

HOT AND COLD UNDERCOUNTER



STANDARD FEATURES

- 31 racks per hour rate – SUH
- 33 racks per hour rate – SUL
- .78 gallons of water per rack
- Hot water or chemical sanitizing units available
- Low chemical alert indicators
- Booster heater capable of 70° rise, provided on SUH models
- Rinse Assurance ensures 180° final rinse
- Self-priming chemical pumps
- Error notification
- Digital cycle/temperature display
- Interchangeable upper and lower wash and rinse arms
- Pumped drain
- Pumped rinse
- 17" door opening
- Automatic tank fill
- Chemical pumps standard



OPTIONS & ACCESSORIES

- Power cord kits
- Drain water tempering kit
- 6" base
- 17" stand

MACHINE RATINGS	SUH Hot Water Sanitizing	SUL Chemical Sanitizing
Racks per Hour Rate	31	33
Cycle Time – Seconds	116	109
Tank Heat	1.8 KW	1.8 KW
Electric Booster Heater	4.9 KW	N/A
Water Usage Per Rack – Gallons	.78	.89
Peak Drain Flow – Gallons per Minute	4.0	4.0
Incoming Water Temperature Required (minimum)	110°	120°

STERO SU

HOT AND COLD UNDERCOUNTER



NOTICE

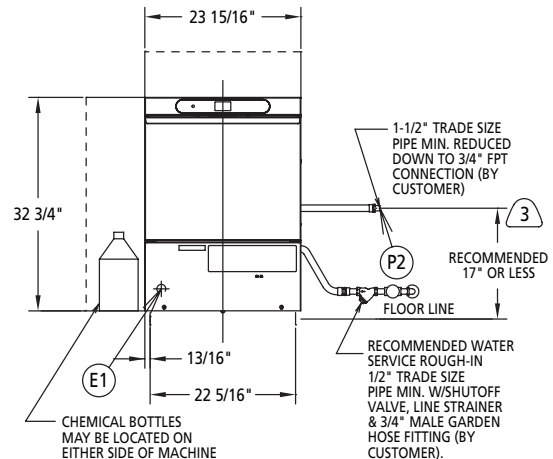
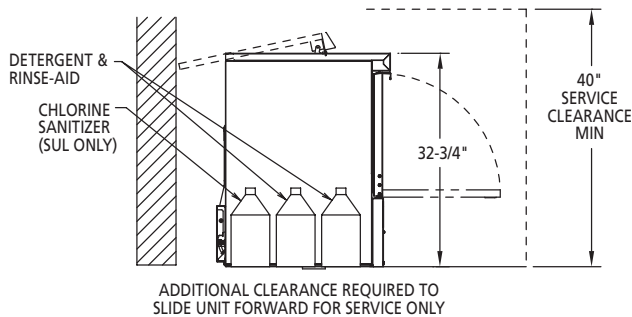
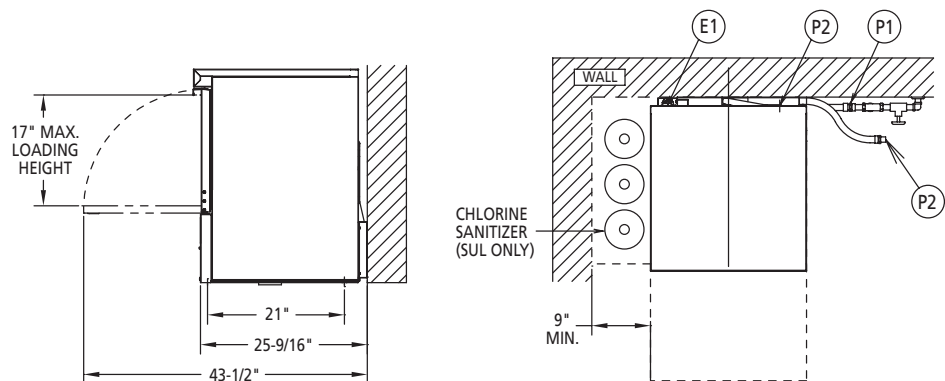
Required flowing water pressure to the dishmachine is 15-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others).

Pressure gauge not required on pumped rinse machines.

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

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

Use only 6% or 8.4% sodium hypochlorite (liquid bleach) as sanitizing chemical to insure proper operation of dishmachine (SUL only).



NOTES:

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

PLUMBING NOTES:

- Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be supplied (by others) in common water supply line at service connection.
- Recommended water hardness to be 3 grains or less for best results.
- If drain hose is looped above a sink, the loop must not exceed 38" AFF.

⚠ WARNING

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

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

MODEL	VOLTS/HERTZ/PHASE	RATED AMPS	MIN SUPPLY CKT CONDUCTOR AMPACITY	MAX PROTECTIVE DEVICE
SUH	120/208-240(3W)/60/1*	30.5	40	40
SUL	120/60/1	15.4	20	20

NOTE: FOR SUPPLY CONNECTIONS, USE COPPER WIRE ONLY RATED AT 90°C MINIMUM ACCESSORY CORD KIT AVAILABLE FOR ALL MODELS.

* THIS SYSTEM REQUIRES THREE POWER WIRES WHICH INCLUDES A CURRENT CARRYING NEUTRAL, AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR A MACHINE GROUND.

NOTE: Certain materials, including silver, aluminum and pewter are attacked by sodium hypochlorite (liquid bleach) in the chemical sanitizing dishwasher mode of operation. Water hardness must be controlled to 3 grains OR LESS for best results.

CONNECTION INFORMATION (AFF = ABOVE FINISHED FLOOR)

LEGEND

- E1 ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT; 4-5/8" AFF
- P1 SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6' LONG HOSE SUPPLIED WITH MACHINE;
- P2 DRAIN CONNECTION: 5/8" BARB FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE.

⚠ WARNING

Do not premix other chemicals and sodium hypochlorite (liquid bleach).
Mixing may cause hazardous gas to form (SUL only).

SHIPPING WEIGHTS		
MODEL	NET WEIGHT	DOMESTIC SHIPPING WEIGHT
SUH	150 lbs.	170 lbs.
SUL	150 lbs.	170 lbs.

OVERALL DIMENSIONS: 32-3/4" H x 23-15/16" W x 25-9/16" D

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



Hot Dog Roller Grills

model #: 8010, 8010SX, 8018, 8018SX, 8027, 8027SX, 8036, 8036SX, 8045W, 8045SXW, 8045N, 8045SXM, 8075, 8075SX

When it comes to making money, you can't go wrong with an original. Operators will tell you Nemco—the original hot dog roller grill—has always been famous for its superior diehard cooking performance.

Its time-tested, low-maintenance design will serve you for years and forever satisfy your customers with the tastiest, juiciest hot dogs. 360° roller rotation prevents residue buildup, while individual roller heating elements ensure heating consistency. GripsIt, Nemco's optimized non-slip technology, allows for turning of a variety of items, including breaded and sugary-coated products, all while keeping clean-up easy.

STANDARD FEATURES

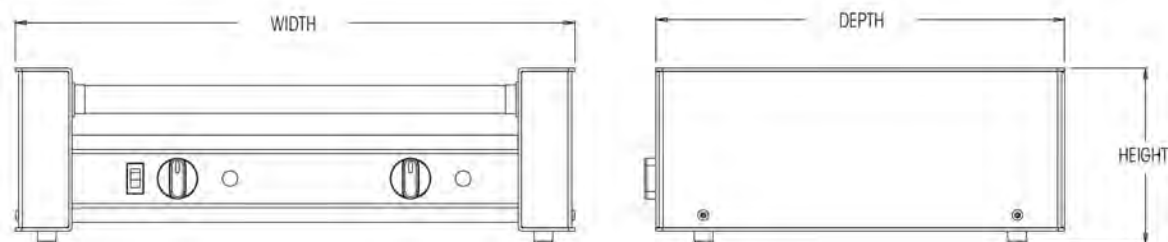
- Rugged stainless steel and aluminum construction
- Simplest installation - plugs into any outlet with corresponding voltage
- Rollers available in either standard chrome or GripsIt, which cleans easily with just a damp sponge
- Two individual heat controls for front and rear rollers (except 8010 series)
- Infinite temperature control for versatile heat settings
- Individual heating element in each roller with superior temperature consistency from end to end
- Sealed motor with ball bearings to prevent grease leakage out of motor
- Rollers rotate at a complete 360° turn by means of a roller sprocket, motor sprocket and chain
- End bearing and grease barrier double protect against grease seepage
- Removable grease drip pan
- Preheat time is 10 minutes
- Full one year factory warranty
- NSF and cETLus listed

ACCESSORIES

- Food Safety Guards available for all roller grills; offers sanitary protection
- Heated and humidified Bun Warmers keep buns fresh and ready to serve
- Bun boxes come in a variety of sizes for great merchandising
- Condiment and dispensing units provide a neat and efficient way to provide condiments



Hot Dog Roller Grills



Model #	Description	Size	Volts	Watts	Amps	No. of Rollers	No. of Cords	No. of 5" Franks Per Hour	Unit Weight	Shipping Weight
8010 8010SX	10 Hot Dogs, Chrome 10 Hot Dogs, GripsIt	16" x 11" x 7¼"	120	330	2.8	6	1 / 5-15P	10-200	18 lbs	20 lbs
8018 8018SX	18 Hot Dogs, Chrome 18 Hot Dogs, GripsIt	18½" x 16¼" x 7"	120	950	7.9	10	1 / 5-15P	18-360	29 lbs	35 lbs
8027 8027SX	27 Hot Dogs, Chrome 27 Hot Dogs, GripsIt	22¼" x 16¼" x 7"	120	950	7.9	10	1 / 5-15P	27-540	33 lbs	38 lbs
8036 8036SX	36 Hot Dogs, Chrome 36 Hot Dogs, GripsIt	29½" x 16¼" x 7"	120	1500	12.5	10	1 / 5-15P	36-720	44 lbs	50 lbs
8045W 8045SXW	Wide, 45 Hot Dogs, Chrome Wide, 45 Hot Dogs, GripsIt	35½" x 16¼" x 7"	120	1800	15.0	10	1 / 5-15P	45-900	51 lbs	57 lbs
8045N 8045SXN	Narrow, 45 Hot Dogs, Chrome Narrow, 45 Hot Dogs, GripsIt	22¼" x 25¾" x 7"	120	1520	12.7	16	1 / 5-15P	45-900	52 lbs	58 lbs
8075 8075SX	75 Hot Dogs, Chrome 75 Hot Dogs, GripsIt	35½" x 25¾" x 7"	120	2880	24.0	16	2 / 5-15P	75-1500	75 lbs	83 lbs

*All models available in 220 and 230 volts.

TYPICAL SPECIFICATIONS

Roller Grill shall be stainless steel and heavy-duty aluminum construction and use a special non-slip *GripsIt*, or chrome rollers and tubular heating elements. One element shall be contained in each roller. Seven setting infinite temperature control provides flexible cooking and holding. Unit shall have a sealed motor with ball bearings for long life. Each roller shall have a PTFE end bearing and FEP grease barrier combination. The unit shall be equipped with a pilot light, lighted rocker switch and operate on 120V (60Hz) with (1) or (2) 6' cord(s) and NEMA 5-15P, 5/20P, on 220V (60Hz) with a 6' cord and NEMA 6-15P, or on 230V (50Hz) with a 6' cord and SCHUKO CEE7-7. Roller grills shall carry the approval of cETLus (120V, 220V), shall be listed with the National Sanitation Foundation (120V), and shall carry the approval of CE (230V).



Outperform every day.™

Project:
Item Number:
Quantity:

Conveyor Bagel and Bun Toasters - 400-500 Slices Per Hour*

The Vollrath Company, L.L.C.

CONVEYOR BAGEL AND BUN TOASTERS - 400-500 SLICES PER HOUR* (MODELS JT1B, JT1BH)



CT2B-120500



CT2BH-120400

DESCRIPTION

Vollrath's conveyor bagel and bun toasters are designed for one-sided toasting. They toast the cut side and warm the crown of bagels and buns. Variable speed control dials in ideal browning. Ideal for medium-volume operations that will mainly toast bagels and buns, but also want the option of low-volume two-side toasting.

AGENCY LISTINGS



* Slices per hour is based on maximum conveyor speed. Conveyor speed determines toasting time and affects color and texture of the toast. Results may vary based upon type of bread, color and texture preference.

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

ITEMS

Item No.	Model	Description
CT2B-120500	JT1B	500 Slices Per Hour*
CT2BH-120400	JT1BH	400 Slices Per Hour*, High Clearance

FEATURES

- Stainless steel and aluminized steel construction.
- Variable speed control allows for real-time adjustments.
- Top and Top-Bottom heat switch to quickly change between one-sided and two-sided toasting.
- 10½" (26.7 cm) 2-slice wide conveyor is larger than industry standard for better toasting results.
- Forced convection toasting promotes uniform results and energy efficiency.
- Energy efficient, fast reacting, quartz heaters.
- Standby mode saves up to 75 percent energy during slow periods when unit is not in use and allows machine to quickly return to full power.
- High-temperature bearings ensure smooth operation and do not require lubrication.
- High-quality, insulated wires help prevent against dry rotting and cracking.
- High-temperature thermoplastic terminal blocks with stainless steel clamping provides superior connections; designed for ease of serviceability.
- Maintenance-free drive system; stainless steel drive chain does not require lubrication.
- Adjustable legs.
- 4½ ft. (1.4 m) cord with plug.
- Made in the USA.

WARRANTY

- Warrantied parts: The warranty period is 2 year parts, 1 year labor.
- Heater tubes: The warranty period is 1 year, including labor when performed at an authorized service center. Heater tube glass damage is not covered by this warranty.
- For full warranty details, please refer to www.Vollrath.com.

CLEARANCE AND ENVIRONMENT REQUIREMENTS

- Do not place on surfaces or near walls, partitions or kitchen furniture unless they are made of non-combustible material or clad with non-combustible heat-insulating material. Toasters must not be used near or below curtains and other combustible materials.
- Maximum ambient temperature: 104° F (40 ° C).

Approvals	Date



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www.vollrath.com

The Vollrath Company, L.L.C.

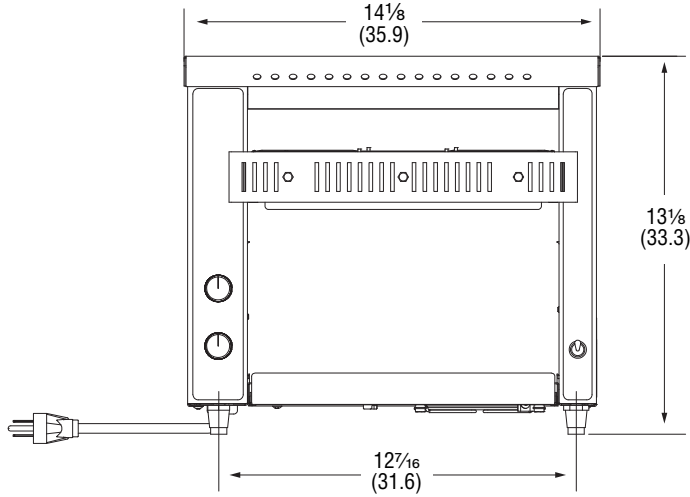
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

Technical Services
techservicereps@vollrathco.com
Toasters: 1-800-309-2250
All Other Products: 800.628.0832

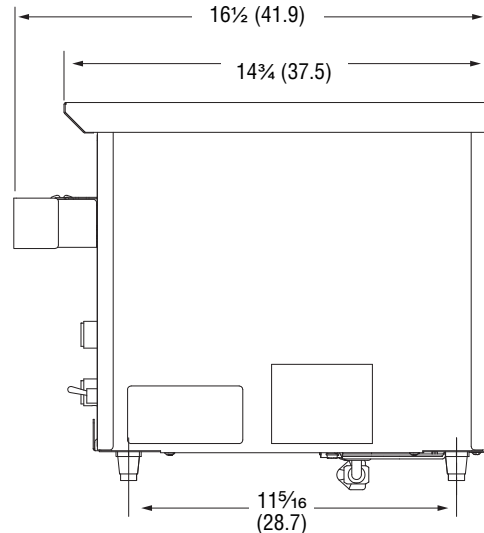
CONVEYOR BAGEL AND BUN TOASTERS - 400-500 SLICES PER HOUR* (MODELS JT1B, JT1BH)

DIMENSIONS (Shown in inches (cm))

CT2B-120500

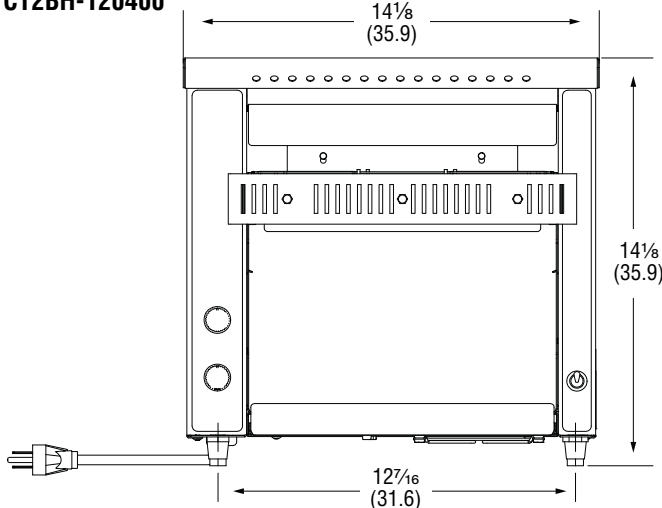


Front View

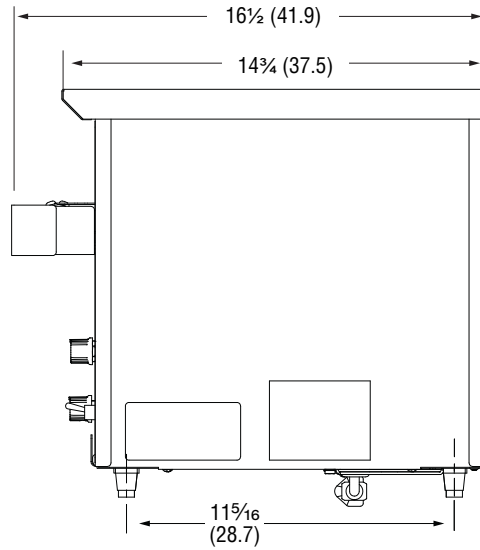


Side View

CT2BH-120400



Front View



Side View

SPECIFICATIONS

Item No.	Model No.	Bagel or Bun Halves per Hour (Up to)*	Product Opening In (CM)	Voltage	Watts	Amps	Hz	Weight LB (kg)	Plug	Receptacle
CT2B-120500	JT1B	500	1 3/8 (3.2)	120	1600	13.3	60	32 (14.5)	NEMA 5-15P	120V NEMA 5-15R
CT2BH-120400	JT1BH	400	1-2 1/8 (2.5-7.6)					37 (16.8)		

* Slices per hour is based on maximum conveyor speed. Conveyor speed determines toasting time and affects color and texture of the toast. Results may vary based upon type of bread, color and texture preference.



Outperform every day.™

www.vollrath.com

The Vollrath Company, L.L.C.

1236 North 18th Street
 Sheboygan, WI 53081-3201 U.S.A.
 Main Tel: 800.624.2051 or 920.457.4851
 Main Fax: 800.752.5620 or 920.459.6573
 Customer Service: 800.628.0830
 Canada Customer Service: 800.695.8560

Technical Services
techservicereps@vollrathco.com
 Toasters: 1.800.309.2250
 All Other Products: 1.800.628.0832

CONVEYOR TOASTERS

OVERALL CONVEYOR TOASTER FEATURES AND BENEFITS:

- Forced convection toasting promotes uniform results and energy efficiency
- Most models have energy-efficient, fast-reacting quartz heaters
- Standby mode saves up to 75 percent energy during slow periods when unit is not in use and allows unit to quickly return to full power
- Variable speed control to achieve desired color
- Maintenance-free drive system; stainless steel drive chain does not require lubrication

NEW Conveyor Toasters (JT1 & JT1H)

- Speed control only
- 2-slice, 10½" wide conveyor belt
- For low-volume and self-serve applications or when replacing pop-ups



JT1

ONE-SIDED
TOASTING
OPTION

ITEM #	FOOD PRODUCT TYPE	PRODUCT OPENING HEIGHT IN (CM)	VOLTAGE	OUTPUT	INTENDED OPERATION TYPE	ONE-SIDED TOASTING OPTION
JT1						
CT2-120350	Standard breads	1 ½" (3.8)	120	Up to 350 slices or bun halves per hour	Low-volume and self-serve applications or when replacing pop-up toasters	–
JT1H						
CT2H-120250	Standard breads, specialty breads, buns & bagels	2 ½" (6.4)	120	Up to 250 slices or bun halves per hour	Low-volume and self-serve applications or when replacing pop-up toasters	–

International models available - visit vollrath.com/toasters

NEW Conveyor Toasters (JT1B & JT1BH)

- Speed control only
- One-sided toasting option – toggle between full heat and one-sided top-heat toasting only for bagels or buns
- 2-slice, 10½" side conveyor belt
- For low-volume and self-serve applications or when replacing pop-ups



JT1BH

ONE-SIDED
TOASTING
OPTION

ITEM #	FOOD PRODUCT TYPE	PRODUCT OPENING HEIGHT IN (CM)	VOLTAGE	OUTPUT	INTENDED OPERATION TYPE	ONE-SIDED TOASTING OPTION
JT1B						
CT2B-120500	Standard breads, buns & bagels	1 ½" (3.8)	120	Up to 500 slices or bun halves per hour	Self-serve or mid-size-volume applications, one-sided toasting option	✓
JT1BH						
CT2BH-120400	Standard breads, specialty breads, buns & bagels	1½"-3" (3.8-7.6), adjustable	120	Up to 400 slices or bun halves per hour	Self-serve or mid-size-volume applications, one-sided toasting option	✓

International models available - visit vollrath.com/toasters

 <p>REFRIGERATOR MANUFACTURER Turbo air more durable, efficient, beautiful</p>	4184 E. Conant St. Long Beach, CA 90808 Tel. 310-900-1000 Fax. 310-900-1077 www.turboairinc.com	Project:	
		Model #:	
		Item #:	
		Available W/H:	Qty:
		Approval:	
		AIA #:	SIS #:
		CSI Section 11400	

Swing Door Merchandisers

*Glass Door Merchandisers
Super Deluxe Series*

Model : TGM-15SD*-N6

≡ FEATURES & BENEFITS ≡

- Self-Cleaning Condenser**

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.
- Digital temperature control & monitor system**

 - Keeps food products safe by maintaining constant temperatures
 - Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks
 - Early Warning Alarm program detects issues before malfunction occurs
 - Digital display allows for easy monitoring
 - Programs interpret the condition of refrigeration systems by self-diagnosis
 - Rapid cool-down function (Turbo cooling)
 - Automatic evaporator fan motor delays
- Hydrocarbon refrigerants (R-600a)**

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).
- Energy conserving fan control**

Utilizing algorithmic air circulation for optimal temperature levels, our innovative fan control system conserves energy by at least 15% and increases compressor life by up to 30%.
- Double pane glass doors with Low-E glass**

Energy saving double pane glass doors are equipped with Low-emissivity glass, which reduces outer heat gain and decreases energy consumption. It enhances energy efficiency and minimizes condensation. Lightweight door construction also reduces door maintenance and bushing wear, which in turn facilitates smoother door opening.
- High-density polyurethane insulation**

The entire cabinet structure is foamed-in-place using high density, HCFC free polyurethane insulation.
- Shadow free advertising panel**

Turbo Air is a pioneer in the refrigerator industry on applying special LED Light Guided Panels (LGP). LGP increases panel visibility and eliminates shadows, enhancing any store atmosphere with eye-catching effects. LED lighting offers 5 times longer lasting life than fluorescents and conserves energy as well.
- LED interior lighting**
- Refrigerator holds 33°F ~ 38°F for the best in food preservation**



TGM-15SDB-N6

TGM-15SDW-N6

Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.




Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
TGM-15SD*-N6	1	14.43	4	1/5	2.1	281	263/8 x 243/4 x 755/8

Ver.20240624 Printed in U.S.A. * Depth does not include 2-1/4" (57mm) for door handle. † Height does not include 1-5/8" (42mm) for leg height. ‡ White cabinet(W), Black cabinet(B).

Swing Door Merchandisers

*Glass Door Merchandisers
Super Deluxe Series*

Model : TGM-15SD*-N6

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	2.1
Compressor HP	1/5
Cord Length (ft.)	7
Refrigerant	R-600a
DIMENSIONAL DATA	
# of Doors	1
Net Capacity (cu. ft.)	14.43
Ext. Length Overall (in.)	26 3/8 (670mm)
Ext. Depth Overall (in.)*	24 3/4 (630mm)
Ext. Height Overall (in.)†	75 5/8 (1920mm)
Int. Length Overall (in.)	22 (560mm)
Int. Depth Overall (in.)	20 1/4 (515mm)
Int. Height Overall (in.)	61 3/8 (1560mm)
# of Shelves	4
Shelf Size (L x D) (in.)	20 5/8 x 16 3/8
Bottle Capacity (12oz.)	315 (378 w/add. shelf)
Net Weight (lbs.)	258
Gross Weight (lbs.)	281

Design and specifications subject to change without notice.
 Actual shipping weight may differ due to extra packing materials for product protection.
 * Depth does not include 2-1/4" for door handle.
 † Height does not include 1-5/8" for leg height.

■ **WARRANTY : 5 Year Parts and Labor Warranty
7 Year Compressor Warranty**

■ **STANDARD FEATURES**

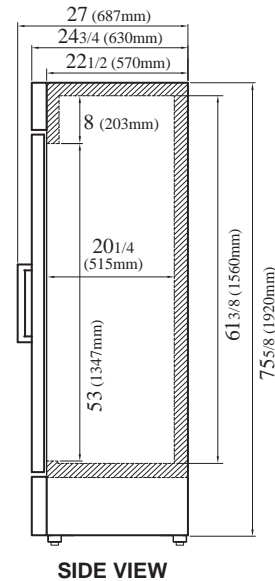
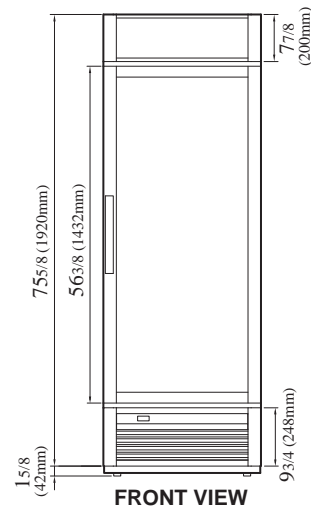
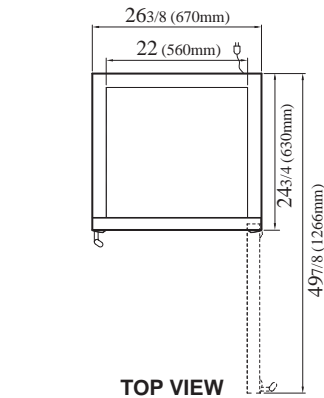
- *Anti-corrosion coated evaporator*
- *Door locks standard*
- ‡ *Two color options available (standard): white cabinet (W), black cabinet with black color trim (B).*

■ **OPTIONAL ACCESSORIES**

- 4" caster, 1/2" diameter & 13 TPI: 30265L0400 (non-brake), 30265L0300 (w/ brake)
- Additional PE coated wire shelf: P0178U0200
- Price tag channel: P0122K5100 (20-1/4"L)
- Sign panel (blank): P0145A0620

PLAN VIEW

(unit : inch)



Ver.20240624









■ Turbo Air: 800-627-0032 ■ Radiance: 800-500-3519
 ■ Warranty: 800-381-7770 ■ AC: 888-900-1002

 <p>REFRIGERATOR MANUFACTURER Turbo air more durable, efficient, beautiful</p>	4184 E. Conant St. Long Beach, CA 90808 Tel. 310-900-1000 Fax. 310-900-1077 www.turboairinc.com	
	Project:	
	Model #:	
	Item #:	
	Available W/H:	Qty:
	Approval:	
	AIA #:	SIS #:
CSI Section 11400		

Solid Door Freezer *Reach-In Top Mount
M3 Series*

Model : M3F24-1-N

FEATURES & BENEFITS

- **Self-Cleaning Condenser**
The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.
- **Digital temperature control & monitor system**

 - Keeps food products safe by maintaining constant temperatures
 - Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks
 - Early warning alarm program detects issues before malfunction occurs
 - Digital display allows for easy monitoring
 - Programs interpret the condition of refrigeration systems by self-diagnosis
 - Rapid cool-down function (Turbo Freeze)
 - Smart defrost system will defrost as needed
 - Automatic evaporator fan motor delays
- **Hydrocarbon refrigerants (R-290)**
With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).
- **Stainless steel exterior**
The Turbo Air M3 freezer boasts a stainless steel exterior (galvanized steel top, bottom and back) and AL interior with stainless steel floor. It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The M3 adds a touch of style to the most refined setting.
- **Door pressure release device**
Pressure relief doors are designed to eliminate vacuum pressure and allow easy door opening.
- **Field reversible door hinge**
- **LED interior lighting**
- **Adjustable, heavy duty, PE (polyethylene) coated wire shelves**
- **High-density polyurethane insulation**
The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.
- **Top mount compressor**
- **Freezer holds -10°F ~ 0°F for the best in frozen food preservation**



Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.




Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
M3F24-1-N	1	21.6	3	3/8	4.4	280	28 ³ / ₄ X 33 ⁷ / ₈ X 78

Ver.20240621 Printed in U.S.A. * Depth does not include 2-3/8" for rear condensate enclosure. † Height does not include 4-7/8" for caster height.

Solid Door Freezer

Reach-In Top Mount
M3 Series

Model : M3F24-1-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	4.4
Compressor HP	3/8
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	1
# of Racks Accepted	1
Net Capacity (cu. ft.)	21.6
Ext. Length Overall (in.)	28 ³ / ₄ (730mm)
Ext. Depth Overall (in.)*	33 ⁷ / ₈ (860mm)
Ext. Height Overall (in.)†	78 (1980mm)
Int. Length Overall (in.)	24 ³ / ₄ (630mm)
Int. Depth Overall (in.)	29 ³ / ₄ (755mm)
Int. Height Overall (in.)	54 ¹ / ₈ (1376mm)
# of Shelves	3
Shelf Size (L x D) (in.)	24 x 23 ¹ / ₂
Net Weight (lbs.)	256
Gross Weight (lbs.)	280

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 2-3/8" for rear condensate enclosure.

† Height does not include 4-7/8" for caster height.

- **WARRANTY : 5 Year Parts and Labor Warranty
7 Year Compressor Warranty**

■ STANDARD FEATURES

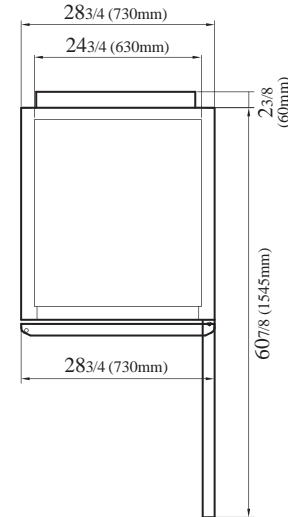
- **Anti-corrosion coated evaporator**
- **Self-contained system**
- **4" dia. swivel casters with locks on the front set**
- **Door locks**
- **Magnetic door gaskets**
- **Solid and sturdy grille design**

■ OPTIONAL ACCESSORIES

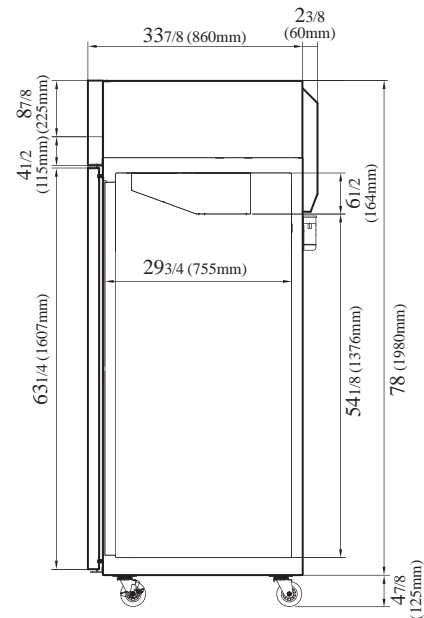
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: G2F0800100
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250-T (each holds up to fifteen 18"L x 26"D sheet pans)

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

Ver.20240621



- Turbo Air: 800-627-0032
- Radiance: 800-500-3519
- Warranty: 800-381-7770
- AC: 888-900-1002



Continued product development may necessitate specification changes without notice.

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			Model #:	
			Item #:	
			Available W/H:	Qty:
			Approval:	
			AIA #:	SIS #:
			CSI Section 11400	

Solid Door Refrigerator Reach-In Top Mount M3 Series

FEATURES & BENEFITS

Model : M3R47-2-N
M3R47-2-N-AL(-AR)

■ **Self-Cleaning Condenser**

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

■ **Digital temperature control & monitor system**

- Keeps food products safe by maintaining constant temperatures
- Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks
- Early warning alarm program detects issues before malfunction occurs
- Digital display allows for easy monitoring.
- Programs interpret the condition of refrigeration systems by self-diagnosis
- Rapid cool-down function (Turbo cooling)
- Automatic evaporator fan motor delays

■ **Hydrocarbon refrigerants (R-290)**

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

■ **Hot gas condensate system**

Through Turbo Air's creative innovation, the condensate system surfaces have been specially treated to resist corrosion. This not only increases efficiency without the risk of refrigerant leakage from corrosion, but also thoroughly prevents the overflow of condensate water.

■ **Stainless steel exterior**

The Turbo Air M3 refrigerator model boasts a stainless steel exterior (galvanized steel top, bottom and back) and AL interior with stainless steel floor. It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The M3 adds a touch of style to the most refined setting.

■ **Door pressure release device**

Pressure relief doors are designed to eliminate vacuum pressure and allow easy door opening.

■ **LED interior lighting**

■ **Adjustable, heavy duty, PE (polyethylene) coated wire shelves**

■ **High-density polyurethane insulation**

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

■ **Top mount compressor**



Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

■ **Refrigerator holds 33°F ~ 38°F for the best in food preservation**

- M3R47-2-N: Left hinged + Right hinged
- M3R47-2-N-AL: All left hinged
- M3R47-2-N-AR: All right hinged



Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D x H [†] (inches)
M3R47-2-N(-AR)(-AL)	2	42.3	6	1/3	2.8	401	51 ⁷ / ₈ x 33 ⁷ / ₈ x 78


Ver.20240621 Printed in U.S.A.

* Depth does not include 2-3/8" for rear condensate enclosure. † Height does not include 4-7/8" for caster height.

Solid Door Refrigerator

Reach-In Top Mount
M3 Series

Model : M3R47-2-N(-AL)(-AR)

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	2.8
Compressor HP	1/3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	2
# of Racks Accepted	2
Net Capacity (cu. ft.)	42.3
Ext. Length Overall (in.)	51 ⁷ / ₈ (1318mm)
Ext. Depth Overall (in.)*	33 ⁷ / ₈ (860mm)
Ext. Height Overall (in.)†	78 (1980mm)
Int. Length Overall (in.)	47 ³ / ₄ (1214mm)
Int. Depth Overall (in.)	29 ³ / ₄ (755mm)
Int. Height Overall (in.)	54 ¹ / ₈ (1376mm)
# of Shelves	6
Shelf Size (L x D) (in.)	23 x 23 ¹ / ₂
Net Weight (lbs.)	357
Gross Weight (lbs.)	401

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 2-3/8" for rear condensate enclosure.

† Height does not include 4-7/8" for caster height.

■ WARRANTY : 5 Year Parts and Labor Warranty 7 Year Compressor Warranty

■ STANDARD FEATURES

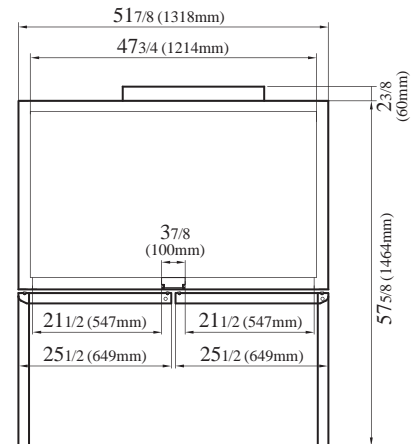
- Anti-corrosion coated evaporator
- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Door locks standard
- Magnetic door gaskets
- Solid and sturdy grille design

■ OPTIONAL ACCESSORIES

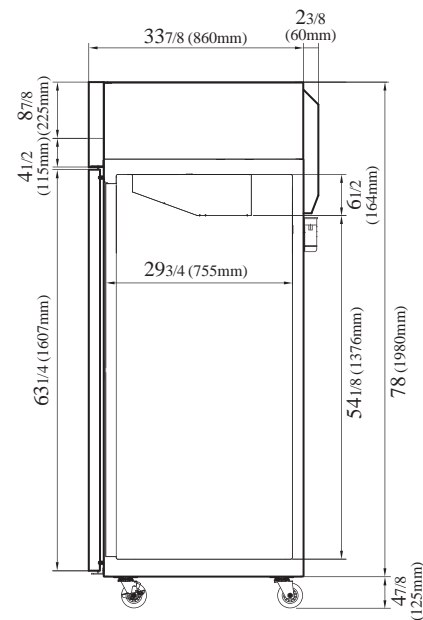
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: G8F1800101
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250-T (each holds up to fifteen 18"L x 26"D sheet pans)

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

Ver.20240621



- Turbo Air: 800-627-0032
- Radiance: 800-500-3519
- Warranty: 800-381-7770
- AC: 888-900-1002

TURBO AIR REFRIGERATOR MANUFACTURER

Turbo air

REFRIGERATION SYSTEM
RADIANCE

REFRIGERATION SYSTEM
Turbo air

REFRIGERATION SYSTEM
TEXAKING

Continued product development may necessitate specification changes without notice.



Heated Display Cabinet | DCH



DCH-1000



DCH-800



DCH-500

Showcase your baked goods in the best possible light with the new and redesigned Heated Display Cabinets. The squared front edge and two tiers for product display allow operations to put more items in front of the customer. The glass front, top and side panels ensure customers will have a full view of the items inside. With controls for temperature setting, lighting, and heat power, operations can easily adjust the settings for all types of products.

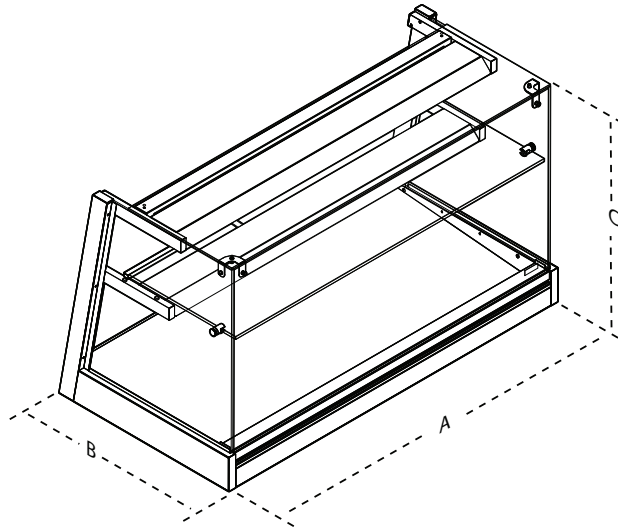
FEATURES

- Two levels of display to showcase a variety of products.
- Glass shelf, front panel, and side panel provide customers with full visibility of products.
- Built-in LEDs ensure products are always shown in the best possible light.
- Adjustable temperature range of 150-165°F (66-74°C).
- Angled, open back provides operations with easy access to all products.
- Rear panel allows operations to easily control the temperature setting, lighting, and heat power.



Heated Display Cabinet | DCH

Dimensions



Electrical Ratings and Plug Configuration

Model & Mfg. No.	Volts	Watts	Amps.	Hertz	Plug Description
DCH-500 9500720	120	500	4.2	50/60	NEMA 5-15P 15 Amp., 120 Volt
DCH-800 9500650	120	800	6.7	50/60	NEMA 5-15P 15 Amp., 120 Volt
DCH-1000 9500640	120	1000	8.3	50/60	NEMA 5-15P 15 Amp., 120 Volt

Model & Mfg. No.	Width (A)	Depth (B)	Height (C)
DCH-500 9500720	23 3/4" (603 mm)	24 1/2" (622 mm)	28" (711 mm)
DCH-800 9500650	35 3/4" (908 mm)	24 1/2" (622 mm)	28" (711 mm)
DCH-1000 9500640	47 3/4" (1,213 mm)	25" (635 mm)	27 1/2" (699 mm)

P/N 1020471 01/17



Antunes delivers a complete range of countertop cooking equipment and water filtration solutions to foodservice operations around the world. Learn more about Antunes and its products at www.antunes.com.

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