



Project \_\_\_\_\_  
AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000



## AMTL TWO LEVEL ELECTRIC

### High Temperature Door-Style Dishwashing Machine



### SPECIFIER STATEMENT

Specified unit will be a Hobart AMTL electric high temperature two-level dishwashing machine. Features include two wash chambers with separate pumped rinse systems, pillarless 5-sided insulated hood, touchscreen controls with WiFi connectivity, NSF pot and pan rating for 2-, 4- & 6-minute cycles (upper chamber), Extended/utensil wash cycles (lower chamber), 17" door opening (upper chamber), 8 $\frac{7}{8}$ " door opening (lower chamber), pumped drain, auto door start with auto fill & AutoClean, interchangeable stainless steel wash and rinse arms (upper chamber), snap-in rinse arm (lower chamber), delime notification and cycle, advanced diagnostics and service connection, up to 80 racks per hour, .62 U.S. gallons per rack (upper chamber), .62 U.S. gallons per rack (lower chamber).

**1 year parts and labor warranty.**

### STANDARD FEATURES

- + Independent wash chambers with separate pumped rinse systems
- + **Upper Chamber:** .62 gallons per rack pumped final rinse
- + **Lower Chamber:** .62 gallons per rack pumped final rinse
- + 80 racks per hour – hot water sanitizing
- + Multiple cycle operations including a utensil cycle on the lower chamber
- + 17" upper chamber door opening
- + 8 $\frac{7}{8}$ " lower chamber door opening will accept 7" plates
- + User-friendly smart touchscreen controls
- + WiFi connectivity and Hobart Smart Connect app
- + Two stage filtration
- + Pillarless opening
- + 5-sided insulated hood
- + Lower insulated door
- + Single point electrical connection standard, field convertible to dual point connection
- + 3 phase standard, field convertible to single phase
- + Temperature lockouts
- + Pumped drain
- + Timed wash cycles for 1, 2, 4 or 6 minutes (lower chamber – utensil cycle for 3 and 6 minutes)
- + **Upper Chamber:** NSF pot and pan rating for 2-, 4- & 6- minute cycles
- + Sense-A-Temp™ 60°F rise electric booster heater
- + Self-draining, high efficiency wash pump with stainless steel impeller
- + Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- + Spring counterbalanced chamber with thermo-plastic rollers
- + **Upper Chamber:** Revolving, interchangeable upper and lower anti-clogging wash arms
- + **Upper Chamber:** Revolving, interchangeable upper and lower rinse arms
- + **Lower Chamber:** Snap-in revolving lower wash and rinse arm
- + Slanted, self-locating, one-piece scrap screen and basket system
- + 120°F incoming water required
- + Automatic fill
- + Door actuated start
- + AutoClean
- + Vent fan control
- + Factory startup
- + USB connection for service diagnostics
- + Straight-through installation only
- + Delime cycle with notification (field activated)

### OPTIONS & ACCESSORIES (Available at extra cost)

- ☐ Peg, combination and wine rack
- ☐ Drain water tempering kit
- ☐ Flanged and seismic feet
- ☐ End of cycle audible alarm (field activated)
- ☐ Water hammer arrestor kit
- ☐ Fold down table
- ☐ Pumped drain air gap kit

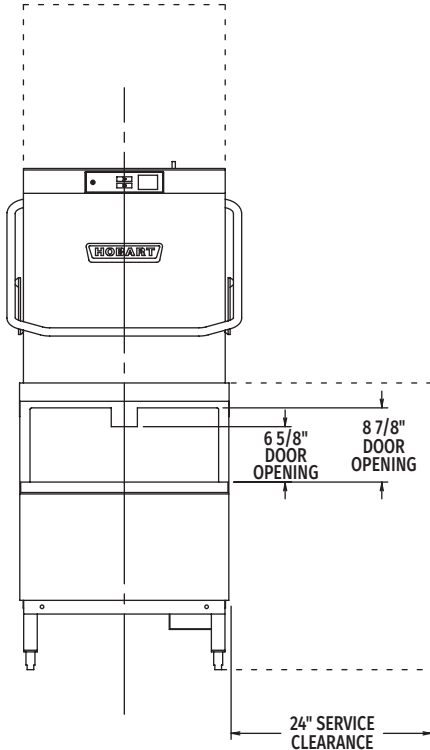
AMTL SERIES – AMTL TWO LEVEL ELECTRIC

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_

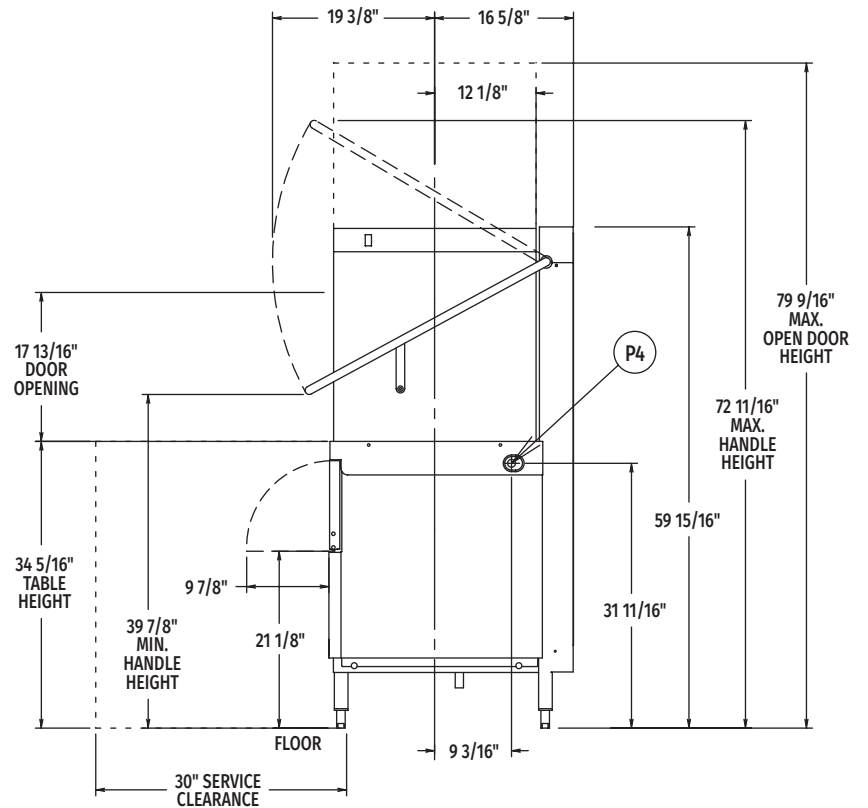


# AMTL TWO LEVEL ELECTRIC

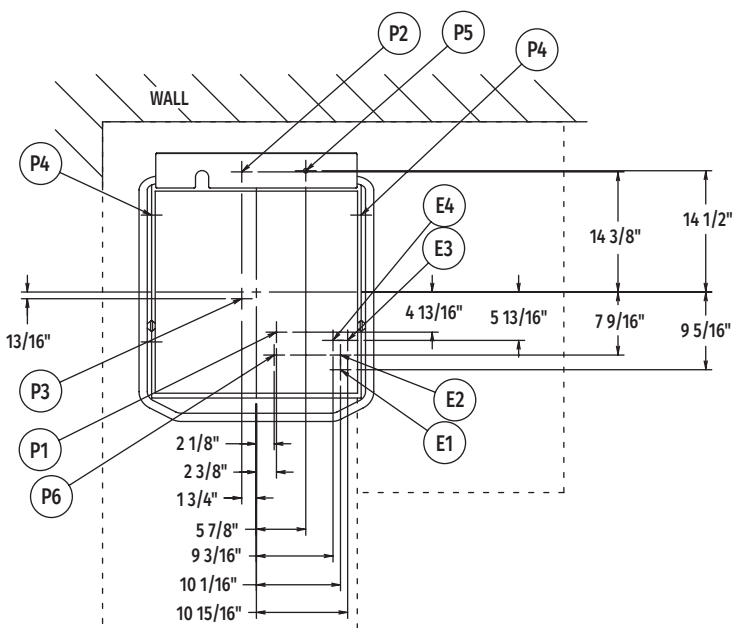
High Temperature  
Door-Style Dishwashing Machine



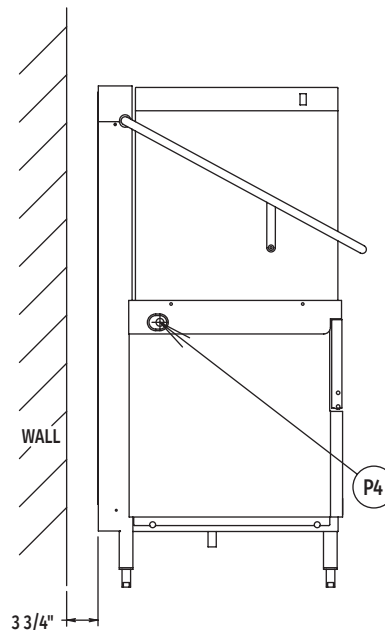
Front View



Right Side View



Top View



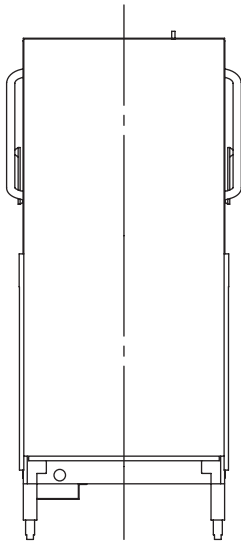
Left Side View

MODEL:  
AM-TL  
00-950444

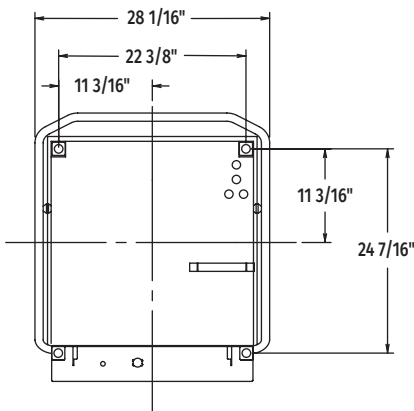


**AMTL TWO LEVEL ELECTRIC**  
**High Temperature**  
**Door-Style Dishwashing Machine**

**WARNING:** Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary, safety codes and National Electrical Code.



**Rear View**



**Bottom View**

**LEGEND**

Electrical Connections	
<b>E1</b>	Electrical connection: wash pump motor & sump heater, 1" or 3/4" conduit hole; 6-11/16" AFF.
<b>E2</b>	Electrical connection: electric booster & controls only or single point electrical connection (3PH only), 1" or 3/4" conduit hole; 6-11/16" AFF.
<b>E3</b>	Electrical connection: detergent & rinse agent feeders, (DPS1 & DPS2) 1.5 amps @ nameplate supply voltage, (RPS1 & RPS2) 1.5 amps @ nameplate supply voltage; 1/2" conduit hole, 6-11/16" AFF.
<b>E4</b>	Electrical connection: vent fan control (VFC1 & VFC2) switching circuit only 1.5 amps @ nameplate supply voltage; 1/2" conduit hole, 6-11/16" AFF.
Plumbing Connections	
<b>P1</b>	Common water connection including booster heater: 120°F water minimum; 15-65 PSI recommended, 3/4" female garden hose fitting on 6' long hose supplied with machine; 7-11/16" AFF.
<b>P2</b>	Drain connection: 5/8" barb fitting with 6.5' long hose supplied with machine; 6-11/16" AFF. Maximum height 40" AFF.
<b>P3</b>	Detergent probe sensor: remove cap and stud assembly to access 7/8" hole; 11-1/2" AFF.
<b>P4</b>	Detergent feeder: two locations available; remove cap and stud assembly to access 7/8" hole; 31-11/16" AFF.
<b>P5</b>	Rinse agent feeder: remove 1/8" NPT pipe plug to access 1/8" NPT tapped hole; 60-3/4" AFF.
<b>P6</b>	Cold water connection: 55°F water minimum (drain water tempering accessory - when ordered); 3/4" female garden hose fitting on 8' long hose; 7-11/16" AFF.

**SPECIFICATIONS**

**Capacities**

Racks Per Hour (maximum)	80
Dishes per Hour (average 25 per rack)	2,000
Glasses per Hour (average 45 per rack)	3,600
Wash Tank (U.S. gallons)	7.9

**Motor Horsepower**

Rinse Pumps (2)	0.18
Wash Pump	2
Drain Pump	0.21

**Rinse**

Gallons per Rack Upper Chamber	0.62
Gallons per Rack Lower Chamber	0.62
Gallons per Hour (maximum consumption)	49.6

**Peak Rate of Drain Flow**

Gallons per Minute (initial rate with full tank)	11
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**Heating**

Electric Booster (kW)	12.2
Electric Tank Heating Unit (kW)	9

**Exhaust Requirements** .....450 CFM

**Shipping Weight** (approximate) ..... 555 lbs.

**Crated Dimensions** ..... 35.4"L x 39.4"W x 70.9"H



## AMTL TWO LEVEL ELECTRIC

### High Temperature Door-Style Dishwashing Machine

E1	AMTL with Electric Sump Heat (When Field Converted to Dual Point)		
	Voltage	Rated Amps	Minimum Supply Circuit Ampacity Maximum Protective Device
	208-240/60/1	37.7	50
	208-240/60/3	21.7	25

E2	12.2 kW Electric Booster & Controls (When Field Converted to Dual Point)		
	Voltage	Rated Amps	Minimum Supply Circuit Ampacity Maximum Protective Device
	208-240/60/1	54.5	60
	208-240/60/3	32.9	40

E2	AMTL Single Point Electrical Service Connection as Shown Below		
	Voltage	Rated Amps	Minimum Supply Circuit Ampacity Maximum Protective Device
	208-240/60/3	54.9	60

Approximate Heat Gain to Space without Vent Hood	
Type	BTU/Hr.
Latent	9,600
Sensible	4,900

**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.

Recommended building flowing water pressure to the dishwasher is 15-65 PSI. Pressures lower than 15 PSI may affect machine fill/start-up times.

This is a pumped rinse machine. Pressure regulating valve is recommended if pressure is higher than 65 PSI (supplied by others).

For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.

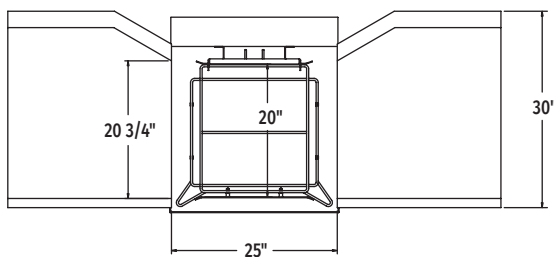
**Miscellaneous Notes:** All dimensions taken from floor line may increase 5/16" or decrease 15/16" depending on leg adjustment.

Vent hood (if required) to provide a minimum 450 CFM exhaust (ref installation instructions).

Net weight of machine including booster: 305 lbs.

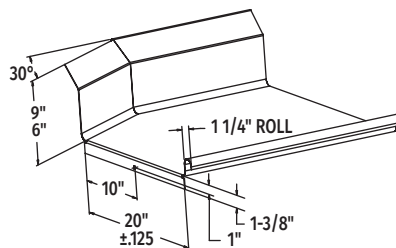
Domestic shipping weight including booster: 555 lbs.

Size of racks – 19<sup>3</sup>/<sub>4</sub>" x 19<sup>3</sup>/<sub>4</sub>".

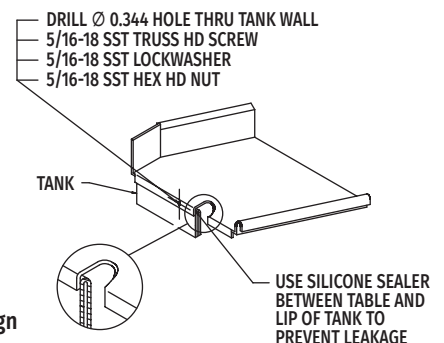


Pass Thru Installation

Top Inside View of Machine



Suggested Table Design



## 6 x 8 Walk-In Cooler QC060872\*\*N 7'-2 1/2" High

### Short Specification:

Walk-in cooler / freezer shall be AmeriKooler prefabricated, modular panel system designed for fast and easy field assembly; with 4" thick wall and ceiling panels (and floor panels if required) specified and fabricated in widths of 47", 23", 14" and 10-3/4". Custom panels can be fabricated in 1" increments. All panels and door to incorporate high performance Dow Chemical XPS insulation sandwiched between durable metal pans. Flush-mounted exterior door (specify size: 36", 30" or 26" X 76" high or 36" X 80" high) to have heavy-duty super cam-rise spring-assisted hinges, pull handle with key lock, inside safety release, smooth action automatic closer, and jam-mounted vapor-proof incandescent light and digital temperature display with pilot light. Freezer doors to have anti-condensate heater and heated pressure relief vent. Plus all the standard features that follow.

### Standard Panel Construction Features:

AmeriKooler panel lamination process is in compliance with ICC-ES code guidelines.

All panels shall consist of:

- Durable, corrosion-resistant Acrylume® interior and exterior metal skins
- 4" of extruded Polystyrene foam insulation (XPS) bonded to the inner surface of both interior and exterior primed metal pans
- Finished panels are insulated without any low insulating perimeter framing
- All panels connect with tongue-into-the-groove of the XPS insulation of the adjacent panel
- NSF approved compression gaskets applied to tongue side of all panels (interior and exterior) to form airtight vapor-proof joints
- Assembly with corrosion resistant cam-action locking devices
- Access to locking devices via interior of panels
- A hex-wrench (provided) activates the cam-action locking devices
- PVC press-fit caps provided to seal 3/8" diameter hex-wrench ports, after assembly is completed.

### Floor Panel Construction Features:

- Floor panels (4" thickness) shall have 1/2" radius cove at interior perimeter, to facilitate cleaning
- Floor panels to have similar material and insulation construction as other panels
- Interior surface of floor panels shall be a heavy gauge smooth aluminum cladding
- Uniformly distributed stationary load rating of 600 Lbs. per square foot (standard)

- **Optional Floor Finish:** smooth or textured 22 gauge stainless steel.
- **Optional Reinforced Floors:** rated at 1200 Lbs., 1500 Lbs. or 2600 Lbs. per square foot of uniformly distributed stationary load. Refer to *Floor Selection Guide* for more details.
- **For Floorless Installation - to be provided with:**
  - Perimeter extruded PVC floor screeds, with 1/2" radius
  - Screeds designed to sit flat on a leveled floor
  - Attachment by means of concrete screws, at a maximum of 18" intervals.

### Insulation Properties & Performance:

Dow's Certified Extruded Polystyrene Foam (XPS):

- Closed-cell, high performance insulation
- Dow's precise control of parameters such as consistent density, cell size and cell orientation contributes to maintaining its other physical properties:
  - Hydrophobic, void-free structure that minimizes potential for water absorption
  - Non-deteriorating
  - Tested thermal conductivity (K factor) is 0.13 BTU/hr./sq. ft., per degrees/Fahrenheit/inch (ASTM C518)
  - Maintains a consistent R-value over time
- The resulting R-value or efficiency rating:
  - For coolers at a mean temperature of 55°F, is **R-29** for 4" thick panels (EISA Compliant)
  - For freezers at a mean temperature of 20°F, is **R-32** for 4" thick panels (EISA Compliant)
- 100% recyclable, with zero ozone-depletion, no HCFCs or CFCs
- Operating temperature up to -20°F
- XPS insulation shall have a Class I Fire Hazard Classification, with:
  - A flame spread rating of 15 (UL723)
  - Average smoke rating less than 165 (UL723)
  - Self-ignition Temperature of 896°F (480°C) (ASTM D1929)
  - Flash Ignition Temperature of 734°F (390°C) (ASTM D1929)
- Insulation Test Standards:
  - Water Absorption (ASTM C272)
  - Water Performance (ASTM E96)
  - Water Affinity, Hydrophobic
  - Compressive Strength (ASTM D1621).

### Panel Finishes:

Interior and exterior finishes on walls, ceiling and the exterior of floors shall be: *Continued...*



- 26 gauge corrosion resistant stucco acrylic coated Galvalume® (55% Aluminum –Zink alloy)
  - ☐ **Optional Finish:** 26 gauge stucco white pre-painted galvanized steel cladding
  - ☐ **Optional Finish:** 24 gauge smooth stainless steel

## Flush Door Sizes:

Each walk-in shall be equipped with one standard door:

- ☐ 36" X 76" clear opening
- ☒ 30" X 76" clear opening
- ☐ 26" X 76" clear opening
- ☐ 36" X 80" clear opening

## Door Construction & Features:

Entrance door shall be hinged-type, flush-mounted, with:

- Extruded Polystyrene Foam (XPS) insulation, as specified for panels
- Two (2) heavy-duty, super cam-rise action of 5/8", built-in spring-assisted hinges (provide  $\pm 1/4$ " adjustment for sag)
- Deadbolt locking handle with keyed lock and padlocking provision
- An inside safety glow-in-the-dark release to prevent entrapment
- A door closer with solid steel chrome housing for positive and smooth door closure
- Standard hardware finish shall be brushed chrome
- **Optional:** Polished-chrome hardware
- A thermoplastic gasket with magnetic core provided at the top and sides of the door
- A flexible double wiper gasket provided along the bottom of door
- Door jamb and door perimeter fabricated with a non-conductive heavy-duty PVC extrusion that provides a thermal barrier
- Door jamb shall be provided with a heavy gauge stainless steel sill plate
- An incandescent vapor-proof light fixture mounted on the center-top of the jamb
- A digital LED temperature display, with pilot light switch in °F and °C
- **Electrical Rating:** available 120 Volt or 240 Volt.

**Freezer Doors (ONLY)** shall be provided with:

- Anti-condensate heater wire with temperature regulating thermostat
- Magnetic stainless steel channel to insure a positive frost-free seal

- A heated pressure relief vent mounted and wired on the jamb
- Reinforced aluminum U-channel electrical chase
- A flexible double wiper gasket installed on the exterior of the door when door opens to the ambient temperature

All mounting and pre-wiring shall be factory-complete, with material and performance guidelines approved by Underwriters Laboratories (UL).

## Code Approvals & Industry Listings:

- National Sanitation Foundation (NSF)
- Underwriters Laboratory (UL)
- City of Houston
- City of New York-MEA
- State of Oregon
- Energy Independence and Security of Act 2007 (EISA)

## Panel Limited Warranty:

- 50 year thermal warranty on insulation
  - 15 year original panel warranty on walls and ceilings
  - 5 year original panel warranty on doors and floors
  - 1 year original parts warranty
  - 1 year original panel labor warranty
- See published warranty for complete details.

## Refrigeration Package:

Refrigeration systems shall be from our preferred supplier: Heatcraft Refrigeration Products, LLC, their Bohn brand. Refrigeration package will be sized to walk-in dimensions, application, product type and maximum capacity.

New 1/2 to 6 HP condensing unit with HyperCore™ micro-channel technology is an energy-efficient and environmentally friendly system that qualifies as an E+ Solution product.

**Refrigeration Package** includes: pre-assembled condensing units and evaporators.

**Refrigeration Warranty** - AmeriKooler warrants all parts of refrigeration system for a period of (1) year from date of original shipment and a 30 day start-up labor warranty from date of installation, not to exceed 60 days from date of shipment; available in the United States of America.

An **Optional** four (4) year extended compressor warranty may be purchased within the boundaries of the United States of America.

*Note: Specifications are subject to change without notice due to our continuous product improvements.*







## ENDURANCE GAS RESTAURANT RANGE

4 Open Burners / 36" Griddle  
60" Wide Gas Range



Model 60SC-4B36GN

Showing thermostatic griddle option  
Shown on optional casters

SELL SHEET



### SPECIFIER STATEMENT

60" wide gas restaurant range, Vulcan Model No. 60SS-4B36GN. 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. Four 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. 36" manual griddle, ⅞" thick, 4" wide front grease trough. Burner knobs are cool to the touch, high temperature material. Two ovens: left oven is 23,000 BTU/hr. baker's depth oven, measures 26¾"d x 20¼"w x 14"h. Right oven is 35,000 BTU/hr. baker's depth oven, measures 27"d x 26¾"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Each oven is supplied with two racks, two rack guide sets, and four rack positions. Oven doors are heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 238,000 BTU/hr.

#### Exterior Dimensions:

34"d x 60"w x 58"h on 6" adjustable legs

Project \_\_\_\_\_

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### MODELS

- ☐ **60SS-4B36GN** 2 Standard Ovens / Natural Gas
- ☐ **60SS-4B36GP** 2 Standard Ovens / Propane
- ☒ **60SC-4B36GN** 1 Standard Oven / 1 Convection Oven  
Natural Gas
- ☐ **60SC-4B36GP** 1 Standard Oven / 1 Convection Oven Propane

### STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Four 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
- 36" manual griddle, ⅞" thick, 4" wide front grease trough
- Extra deep pull out crumb tray with welded corners
- 23,000 BTU/hr. baker's depth oven cavity, full size sheet pans (18" x 26") fit front to back
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions for each oven
- Right oven: 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
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

### ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

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

### OPTIONS (FACTORY INSTALLED)

- ☐ Thermostatically controlled griddle (snap action)
- ☐ Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- ☐ Hot tops

ENDURANCE GAS RESTAURANT RANGE – 4 Open Burners / 36" Griddle / 60" Wide Gas Range

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



# ENDURANCE GAS RESTAURANT RANGE

4 Open Burners / 36" Griddle

60" Wide Gas Range

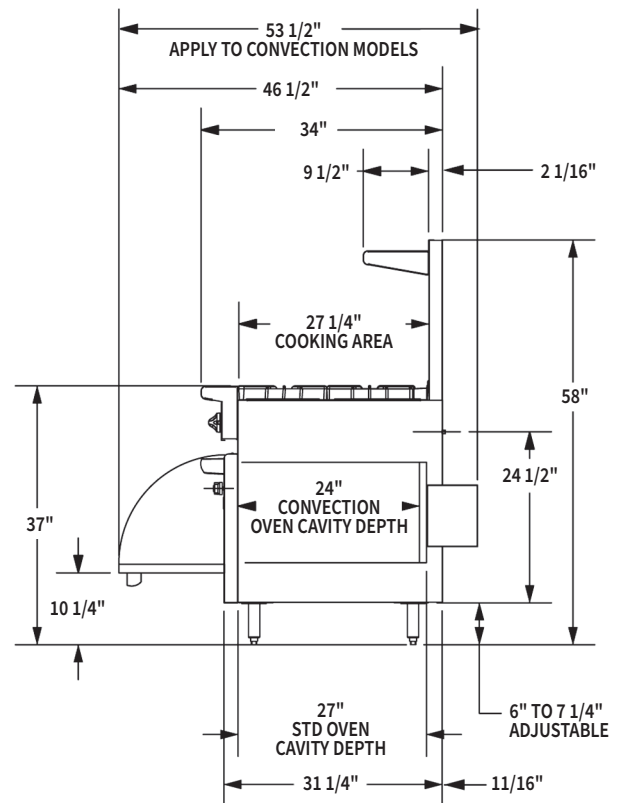
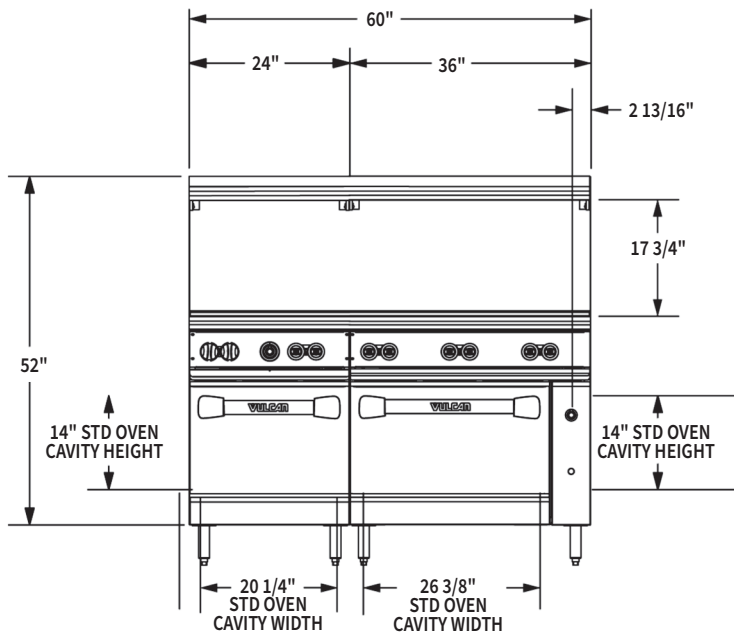
## INSTALLATION INSTRUCTIONS

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 1" or larger. If flexible connectors are used, the inside diameter must be 1" 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 ANSI Z223.1A (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
	<b>60SS-4B36GN</b>	2 Standard Ovens / 4 Burners 36" Griddle / Natural Gas	238,000	1015 / 460
	<b>60SS-4B36GP</b>	2 Standard Ovens / 4 Burners 36" Griddle / Propane	238,000	1015 / 460
	<b>60SC-4B36GN</b>	1 Standard Oven / 1 Convection Oven / 4 Burners 36" Griddle / Natural Gas	238,000	1065 / 487
	<b>60SC-4B36GP</b>	1 Standard Oven / 1 Convection Oven / 4 Burners 36" Griddle / Propane	238,000	1065 / 487

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



**O V E N S****VULCAN****VC44E SERIES  
DOUBLE DECK ELECTRIC CONVECTION OVENS**

**Model VC44ED**  
Shown with optional casters

**SPECIFICATIONS**

Double section, electric convection oven, Vulcan Model No. (VC44ED) (VC44EC). Stainless steel front, sides, top and legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measure 29"w x 22 $\frac{1}{8}$ "d x 20"h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28 $\frac{1}{4}$ " x 20 $\frac{1}{2}$ ". Eleven position nickel plated rack guides with positive rack stops per section. Each section heated by electric solid sheath elements rated at 12 KW. Furnished with a two speed  $\frac{1}{2}$  H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 208 or 240 volt, 60 Hz, 1 or 3 phase.

**Exterior Dimensions:**

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

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

- ☒ **VC44ED** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- ☐ **VC44EC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

**STANDARD FEATURES**

- Stainless steel front, sides, top and legs.
- Independently operated stainless steel doors with double pane windows.
- 25 total KW.
- $\frac{1}{2}$  H.P. two speed oven blower-motor.
- Moisture vent.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interiors.
- Five nickel plated oven racks with eleven rack positions per section.
- One year limited parts and labor warranty.

**OPTIONS**

- ☐ Complete prison package.
  - ☐ Security screws only.
- ☐ Casters.
- ☐ Simultaneous chain driven doors.
- ☐ 480V/60 Hz/1 or 3 phase.
- ☐ Second year extended limited parts and labor warranty.

**ACCESSORIES**

- ☐ Stainless steel rear motor enclosure.
- ☐ Extra oven rack(s).
- ☐ Rack hanger(s).
- ☐ Stainless steel drip pan.
- ☐ Down draft flue diverter for direct vent connection.

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



## VC44E SERIES

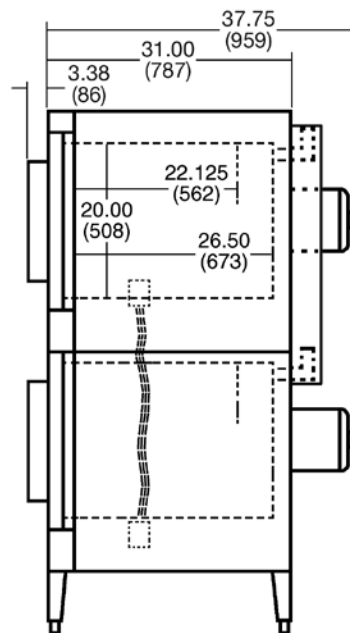
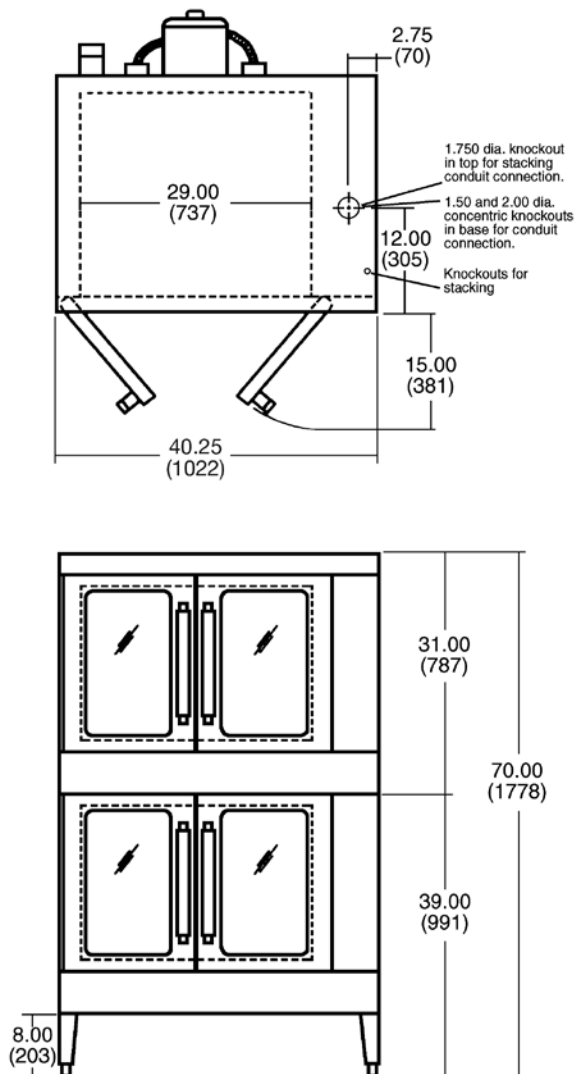
### DOUBLE DECK ELECTRIC CONVECTION OVENS

#### OPTIONAL VOLTAGES

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

#### CLEARANCES

	Combustible	Non-Combustible
Rear	2"	2"
Right Side	4"	4"
Left Side	1"	1"



MODEL NO.	TOTAL CONN. KW	3 PHASE LOAD KW PER PHASE			NOMINAL AMPS PER LINE WIRE									1 PHASE		WEIGHT			
					3 PHASE											WITH SKIDS & PACKAGING		WITHOUT SKIDS & PACKAGING	
					208 VOLT			240 VOLT			480 VOLT								
		X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	208V	240V	LBS.	KG	LBS.	KG
VC44E	25	8	8	9	70	66	70	66	58	66	28	30	30	120	104	880	400	778	352



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



## C24ET FLOOR SERIES

### Electric Convection Steamer on Cabinet Base



SELL SHEET

Model C24ET10



(Select models)



ANSI/NSF Standard #4



### SPECIFIER STATEMENT

Two compartment electric convection steamer on cabinet base. Stainless steel exterior. Two stainless steel cooking compartments with coved interior corners. Two stainless steel steam generators with staged water fill and Smart Drain System with PowerFlush. Separate 60-minute timer with constant steam feature and power switch for each compartment. Heavy duty doors and door latch mechanisms. Stainless steel water resistant cabinet base with stainless steel enclosed bottom. 6" adjustable stainless steel legs with flanged feet. Shipped for 208/60-50/3 electrical service. Can be field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1. Split water line connection. Treated and untreated water connections. 1½" NPT drain connection.

#### Exterior Dimensions:

6 pan: 24"w x 35.5"d x 58.3"h on 6" legs

10 pan: 24"w x 35.5"d x 71.3"h on 6" legs

UL Listed. Classified by UL to NSF Standard #4.

LWE Model only is ENERGY STAR® Certified.

Project \_\_\_\_\_

AIA # \_\_\_\_\_ SIS # \_\_\_\_\_

Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

### MODELS

☒ **C24ET6** 6 pan capacity

☐ **C24ET10** 10 pan capacity

### STANDARD FEATURES

- Stainless steel exterior
- Two stainless steel cooking compartments with coved interior corners
- Two stainless steel steam generators with staged water fill, and Smart Drain System (timed drain) with PowerFlush
- Separate 60 minute timer with constant steam feature and illuminated power switch for each compartment
- Ready/Cook indicators
- Heavy duty doors and door latch mechanisms with gasket guard
- Stainless steel water resistant cabinet base with enclosed bottom
- 6" adjustable stainless steel legs with flanged feet
- Shipped for 208/60-50/3 electrical service; can be field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1
- **Note:** LWE models are 3 phase only
- Split water line connection; treated and untreated water connections, ¾" NSHT; 1½" NPT drain connection
- One year limited parts and labor warranty

### OPTIONS

- ☐ PowerSteam™ includes: Superheated Steam System; 235°F cooking temperatures
- ☐ LWE includes: Low Water / Low Energy Control System; reduces water consumption up to 90% and electrical consumption up to 50%; ENERGY STAR® certified
- ☐ Ultrasonic Scale Prevention for automatic protection against mineral buildup, includes second year extended limited parts and labor warranty
- ☐ 480 volts, 50/60 Hz, 3 phase
- ☐ Steamer security package, includes controls protected by lockable cover, security fasteners & tack-welds
- ☐ Second year extended limited parts and labor warranty contract

### ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ☐ CB30K Carbon Block filtration (for water treatment with Ultrasonic Scale Prevention)
- ☐ CB30K PM Kit includes replacement cartridge
- ☐ SMF620 ScaleBlocker® water treatment system, includes second year warranty (for water treatment without Ultrasonic Scale Prevention)
- ☐ SMF620 PM kit, includes cartridge and ScaleRelease
- ☐ ¾" x 4" Gas Flex Hose and Quick Disconnect
- ☐ Stainless steel water connection hoses
- ☐ Heat shield for control side

C24ET FLOOR SERIES – Electric Convection Steamer on Cabinet Base

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_

### SERVICE CONNECTIONS

- ELECTRICAL CONNECTION:** Single point supply 1<sup>19</sup>/<sub>64</sub>" (29 mm) dia. (¾" conduit).
- DRAIN:** Condenser box, compartment and generator, 1½" NPT. (Provide an open air gap type drain within 6' of condenser box and for best results at a distance so steam vapors will not enter the steamer from underneath the control area. Do not connect solidly to any drain connection.)
- GENERATOR WATER SUPPLY:** ¾" (19 mm) male NSHT to generator, cold water flow rate 10 gpm @ minimum 20 to maximum 60 psi. (138-414 kPa) treated water.
- CONDENSING WATER SUPPLY:** ¾" (19 mm) male NSHT to condenser, cold water flow rate .5 gpm @ minimum 20 to maximum 60 psi. (138-414 kPa) untreated water.

### WATER QUALITY STATEMENT

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Your water supply must be within these general guidelines:

<b>SUPPLY PRESSURE</b>	20 - 60 psig
<b>HARDNESS*</b>	less than 3 grains
<b>SILICA</b>	less than 13 ppm
<b>TOTAL CHLORINE</b>	less than 4.0 ppm
<b>pH RANGE</b>	7-8
<b>UN-DISSOLVED SOLIDS</b>	less than 5 microns
* 17.1 ppm = 1 grain of hardness	

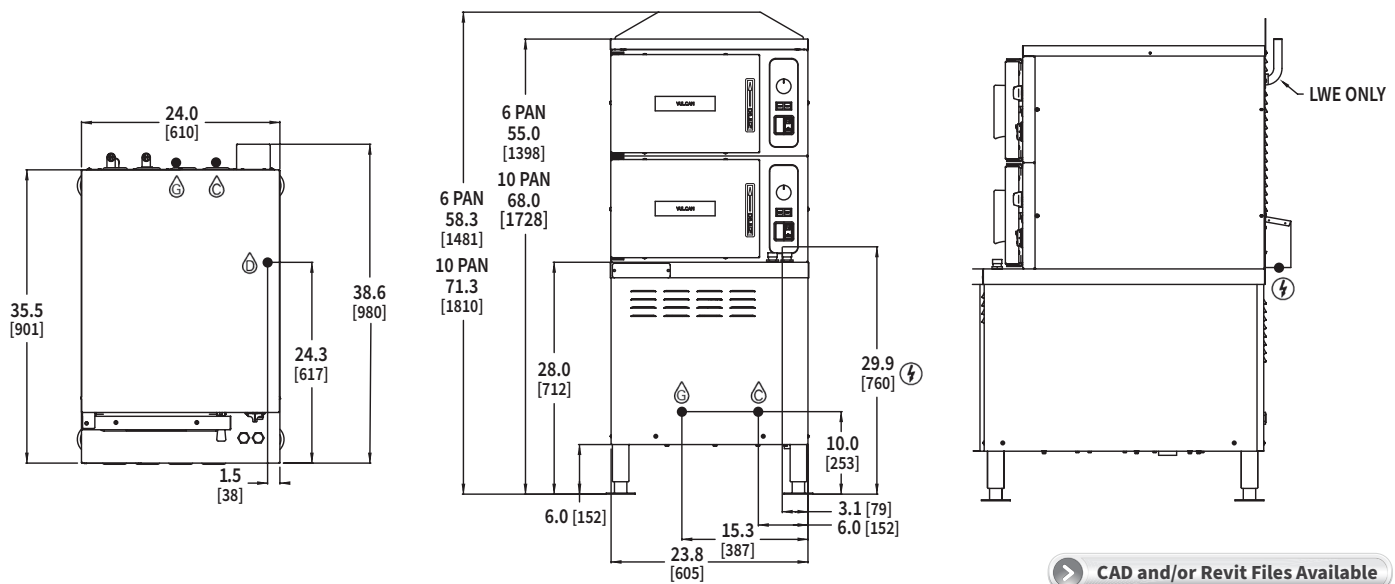
Other factors affecting steam generation are iron content, amount of chloridation and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

### NOTES

- Dimensions which locate the above connections have a tolerance of + or - 3" (+ or - 75mm). Normal dimensions are in inches. Dimensions in ( ) are in millimeters.
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Do not use plastic drains.
- This appliance is manufactured for commercial installation only and is not intended for home use.

Compartment Pan Capacity				
Model	1"	2½"	4"	6"
C24ET6	6	3	2	1
C24ET10	10	5	3	2

### INSTALLATION MANUAL



CAD and/or Revit Files Available

6 Pan Steamer							
Model	PH	208 V		240 V		480 V	
		KW	Amp	KW	AMP	KW	Amp
C24ET6	1	17	82	17	71	N/A	N/A
	3	17	53	17	41	17	20.4
C24ET6-LWE	3	17	53	17	41	N/A	N/A
C24ET6-PS	1	18.1	88	18.5	77	N/A	N/A
	3	18.1	53	18.5	46.5	18.5	22.6

10 Pan Steamer							
Model	PH	208 V		240 V		480 V	
		KW	Amp	KW	AMP	KW	Amp
C24ET10	1	30	144	30	125	N/A	N/A
	3	30	94	30	72.2	30	36.1
C24ET10-LWE	3	30	94	30	72.2	N/A	N/A
C24ET10-PS	1	31.1	149.6	31.5	131.3	N/A	N/A
	3	31.1	94	31.5	75	31.5	38.3

**NOTE:** 3ø is an unbalanced load, and amps listed is the max on any leg. Refer to the Installation and Operation Manual for further details.

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

**STEAM****VULCAN****KGLT SERIES  
GAS FLOOR MOUNTED  
TILTING 2/3 JACKETED KETTLE****Model K60GLT****SPECIFICATIONS**

Gas self-contained, stainless steel fully insulated, 2/3 jacketed floor mounted tilting steam kettle. Ellipsoidal bottom kettle liner formed and fully welded type 316 and type 304 stainless steel exterior with (1/4 x 5/8 inch 20 gallons) (3/8 x 1 inch 40 gallons and greater) heavy bar rim, embossed gallon/liter markings. 50 psi (3.4 kg/cm<sup>2</sup>) steam jacket rating. Stainless steel splash proof enclosure for controls, self-locking tilt mechanism and faucet bracket. Controls include a power switch, power "on" light, solid state temperature control with graduated warm, simmer and boil setting, vacuum/pressure gauge, pressure relief valve, low water light and low water shut-off. Gas control with combination gas valve with internal regulator, flame failure and gas type is field convertible. High efficiency Power Burner Heating System (64% to 68% efficiency). Kettle tilts forward 95° to completely empty. Tubular stainless steel legs with removable section and flanged feet. Steam jacket permanently filled with treated, distilled water. 110-120V, 50-60 Hz, 5A, with 6 foot cord and three-prong grounding plug.

UL Certified to ANSI Z83.11/CSA 1.8. Certified to NSF Standard #4. Meets ASME.

**SPAN GAS TECHNOLOGY ENABLES FIELD ADJUSTABLE TO PROPANE GAS AND ALTITUDE.**

- ☐ **K20GLT** 100,000 BTU/hr., 20 gallon true working capacity
- ☒ **K40GLT** 100,000 BTU/hr., 40 gallon true working capacity
- ☐ **K60GLT** 100,000 BTU/hr., 60 gallon true working capacity

**STANDARD FEATURES**

- Gas self-contained, stainless steel, 2/3 jacketed floor mounted tilting steam kettle.
- Ellipsoidal bottom kettle liner formed and fully welded standard type 316 and type 304 stainless steel exterior.
- Heavy bar rim (1/4 x 5/8 inch 20 gallons) (3/8 x 1 inch 40 gallons and greater).
- Embossed gallon/liter markings.
- 50 psi (3.4 kg/cm<sup>2</sup>) steam jacket rating.
- Stainless steel enclosure for "water resistant" controls, self-locking tilt mechanism and faucet bracket.
- Controls include a power switch, power "on" light, solid state temperature control, vacuum/pressure gauge, pressure relief valve, low water light and lower water shut-off.
- Elevation from sea level to 8,999 feet standard.
- Kettle tilts forward 95° to completely empty.
- Tubular stainless steel legs with flanged feet.
- One year limited parts and labor warranty.

**OPTIONS**

- ☐ Two inch bolt on compression tangent draw-off valve with perforated strainer.
- ☐ Two inch bolt on plug tangent draw-off valve with perforated strainer.
- ☐ Three inch bolt on compression tangent draw-off valve with perforated strainer increases height of kettle.
- ☐ Security facility package:
  - a. Security type fasteners with tack welds.
  - b. Controls protected with lockable cover.
- ☐ Stainless steel protector for the draw-off valve with chain.
- ☐ Second year extended limited parts and labor warranty.

**ACCESSORIES (Packaged & Sold Separately)**

- ☐ Spring assist hinged stainless steel cover with condensate ring and drop down lift handle.
- ☐ Pouring lip strainer.
- ☐ Clean-up kit, includes draw-off brush, clean-up brush and paddle scrapper with 40" handle.
- ☐ Stainless steel 48" whip.
- ☐ Non-perforated strainer to prevent food from entering the draw-off tube during cooking.
- ☐ (12") (18" double jointed) single pantry lead-free faucet.
- ☐ (12") (18" double jointed) double pantry lead-free faucet.
- ☐ Double pantry washdown hose with 16" add-on lead-free faucet with vacuum breaker.
- ☐ Double pantry washdown hose with lead-free vacuum breaker.
- ☐ Double pantry pot filler with lead-free vacuum breaker.

**VULCAN**

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## KGLT SERIES GAS FLOOR MOUNTED TILTING 2/3 JACKETED KETTLE

### SERVICE CONNECTIONS

**Electrical Connection:** 110-120V, 50-60 Hz, 5A, with 6 foot cord and three-prong grounding plug.

**Gas Connection:** 3/4" NPT supply line required.

### EMBOSSED GALLON/LITER MARKINGS

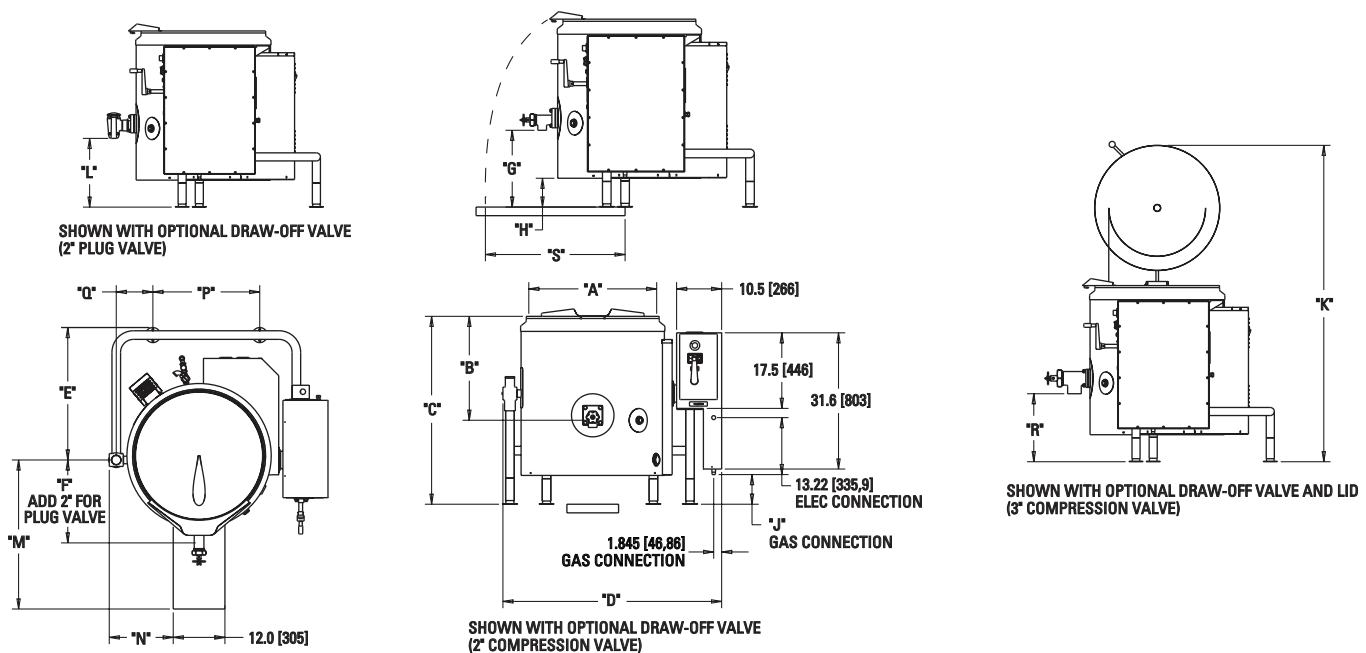
20-GALLON	40-GALLON	60-GALLON
20 - 76	40 - 151	60 - 227
18 - 68	35 - 132	55 - 209
16 - 61	30 - 114	50 - 189
14 - 53	25 - 95	45 - 171
12 - 46	20 - 76	40 - 151
10 - 38	15 - 57	35 - 132
		25 - 95
		20 - 76

### TRUE WORKING CAPACITIES (in 4 oz. servings)

80 quarts/20 gallons/76 liters/640 servings  
120 quarts/40 gallons/152 liters/1,280 servings  
160 quarts/60 gallons/228 liters/1,920 servings

### NOTE:

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75mm). Normal dimensions are in inches. Dimensions in ( ) are in millimeters.
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Do not use plastic drains.
- Do not connect this unit to a ground-fault circuit-interrupter (GFCI) 125-volt, single-phase, 15- and 20-ampere receptacle. Electronic burner ignition systems are prone to nuisance tripping and possible ignition failure.
- This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL	TRUE WORKING CAPACITY	A	B	C	D	E	F	G	H	J	K	L	M	N	P	Q	R	S
K20GLT	20 gallons	21.8	15.3	38.3	42.7	26.8	16.0	21.4	8.1	6.9	67.1	20.7	28.0	10.8	16.7	8.5	20.4	25.0
	76 liters	554	389	973	1085	681	406	544	206	175	1704	526	711	274	424	216	518	635
K40GLT	40 gallons	25.8	21.2	39.9	46.8	28.8	18.1	17.1	6.6	6.9	71.0	16.3	31.3	12.8	20.8	8.5	16.1	29.4
	152 liters	655	538	1013	1189	732	460	434	168	175	1803	414	795	325	528	216	408	747
K60GLT	60 gallons	29.7	24.1	43.6	50.8	30.8	19.3	17.8	6.7	6.9	78.3	17.0	34.6	14.9	24.8	8.5	16.8	32.7
	227 liters	754	612	1107	1290	782	490	452	170	175	1989	432	879	378	630	216	427	831



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

# iT0500 Ice Cube Machine

## Models

- ☒ IRT0500A
 ☐ IDT0500A
 ☐ IYT0500A
 ☐ IRT0500W
 ☐ IDT0500W
   
☐ IYT0500W



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 12% lower energy consumption and a 23% reduction in condenser 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 Food Zone** – 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, mold and yeast within the food zone to keep the ice machine clean 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 conjunction 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 : 11.5, 208-230v : 5.1  
Water-cooled: 115v : 10.8

### Maximum fuse size:

Air Cooled: 15 amps  
Water cooled: 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)



**Regular**  
1 1/8" x 1 1/8" x 7/8"  
(2.86 x 2.86 x 2.22 cm)



## Space-Saving Design

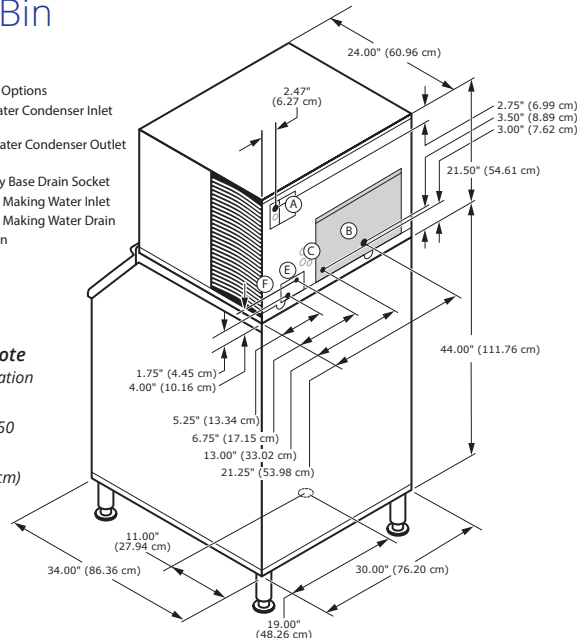


	<b>iT0500 D-400</b>	<b>iT0500 D-570</b>
Height	59.50" 151.13 cm	71.50" 181.61 cm
Width	30.00" 76.2 cm	30.00" 76.2 cm
Depth	34.00" 86.30 cm	34.00" 86.30 cm
Bin Storage	365 lbs. 165.7 kgs.	543 lbs. 241.1 kgs.

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/ft<sup>3</sup> average density of ice.

## iT0500 on D-570 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) Auxiliary 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)

## Specifications

	Model	Ice Shape	Ice Production 24 Hours		Power Usage kWh/100 lbs. @90°F Air/70°F	Potable Water Usage/100 lbs. 45.4 kgs. of Ice
			70°F Air/ 50°F Water	90°F Air/ 70°F Water	1 Ph	
<b>AIR COOLED</b>	IRT0500A	Regular	500 lbs.	386 lbs.	5.04 ★	19 Gal.
			227 kgs	175 kgs		71.9 L
	IDT0500A	dice	520 lbs.	400 lbs.	5.25 ★	19 Gal.
			236 kgs	181 kgs		71.9 L
<b>WATER COOLED</b>	IYT0500A	half-dice	550 lbs.	440 lbs.	4.58 ★	19 Gal.
			249 kgs	200 kgs		71.9 L
	IRT0500W	Regular	500 lbs.	406 lbs.	4.30	19 Gal.
			227 kgs	184 kgs		71.9 L
	IDT0500W	dice	500 lbs.	400 lbs.	4.41	19 Gal.
			227 kgs	181 kgs		71.9 L
	IYT0500W	half-dice	535 lbs.	460 lbs.	3.90	19 Gal.
			243 kgs	209 kgs		71.9 L

\* Water-cooled Condenser Water Usage / 100 lbs. /45.4 kgs. Of Ice: 130 gal/ 492 L.

\*Water-cooled models are excluded from ENERGY STAR qualification.

Order the ice storage bin separate from the ice machine.

★ 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.




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

# DUAL TF DBC® SST 120/240V

Height: 35.7" Width: 21.8" Depth: 23.8"  
(90.7cm) (55.4cm) (60.5cm)



- Brews 16.3 to 18.9gal (61.7 to 71.5L) of perfect coffee per hour
- Coffee extraction controlled with pre-infusion and pulse brew, digital temperature control, and large sprayhead; coffee strength controlled with variable by-pass.
- Create coffee recipe cards with custom recipes, ad cards with messages that display on the brewer LCD, and dedicated funnels for special coffees with the BrewWISE Recipe Writer using your PC (Windows® compatible).
- Easy pulse interface allows automatic programming of pulse routine
- Preventive maintenance kit: 39641.0000
- Stores individual coffee recipes so operator can easily brew many varieties
- ThermoFresh® servers are vacuum insulated to keep coffee hot for hours.
- SplashGard® funnels deflect hot liquids away from the hand
- Energy saver mode reduces tank temperature during idle periods
- Operate any combination of BrewWISE equipment error-free with wireless brewer-grinder interface through Smart Funnel with SplashGard®
- Servers not included unless otherwise noted

 Server(s) sold separately

Agency:



## Specifications

**Product #:** 34600.0002

**Water Access:** Plumbed

**Interface:** Wireless

**Finish:** Stainless

**Funnel:** Smart Funnel

**Faucet:** Lower

## Additional Features

BrewWISE

## Electrical & Capacity

Volts*	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H <sub>2</sub> O Temp.	Phase	# Wires plus Ground	Hertz
120/240	27.5	6600	No	-	309	60°F (15.5°C)	1	3	60

\*When a BUNN is machine rated 120/208-240V, 120/208V or 120/240V, the higher voltage is the supply voltage needed to power the machine. The 120V is there to supply power to some components rated 120V in the machine, but it is not the supply voltage and would not power the machine if the machine is marked with the before mentioned ratings.

## Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	3/8" Male Flare Fitting	-

 **WARNING:**

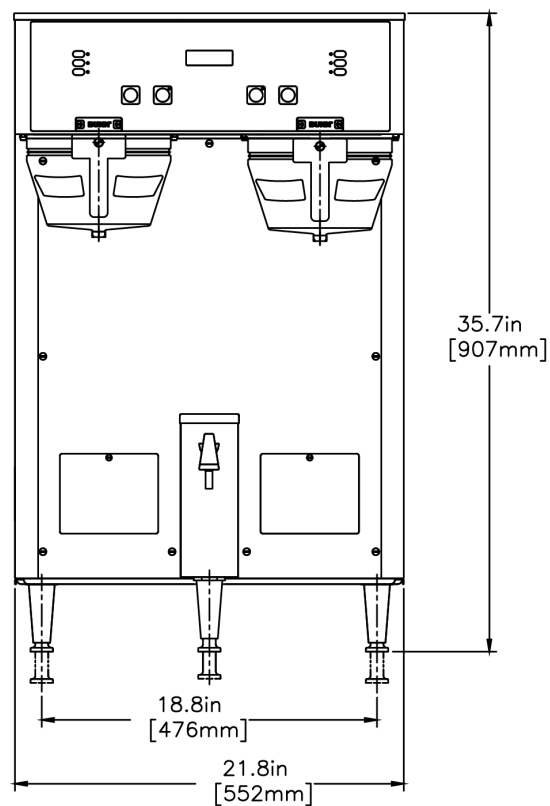
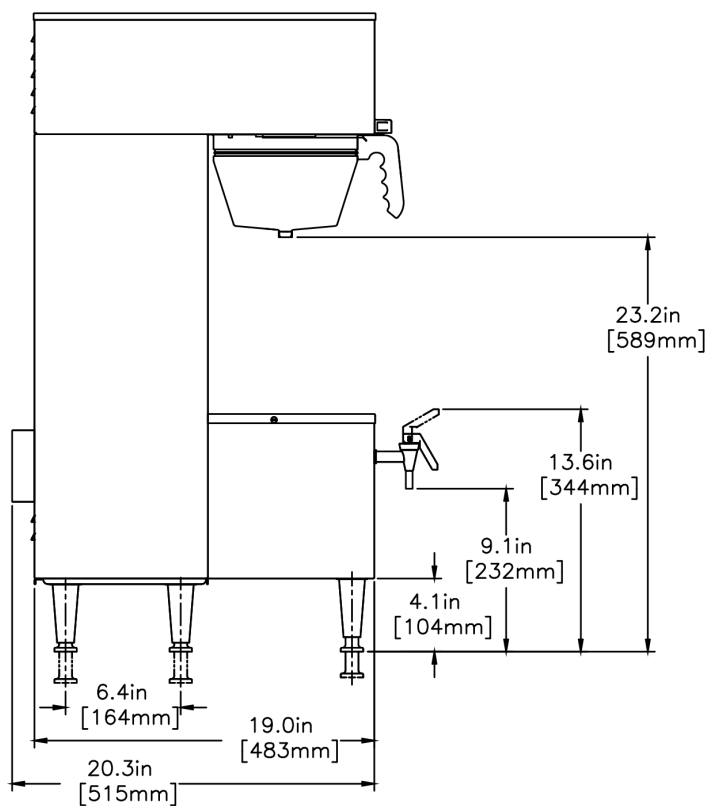
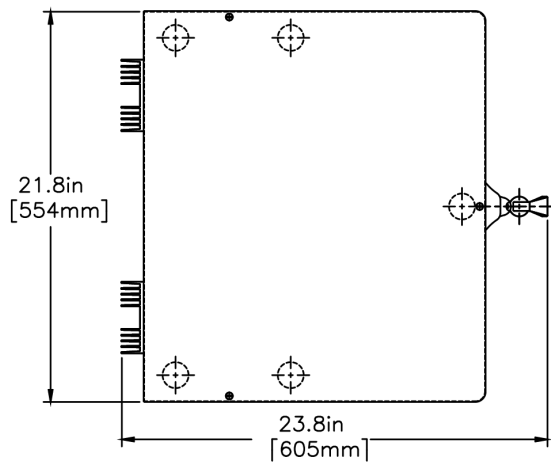
## CAD Drawings

2D	Revit	KLC
●		



BUNN® 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. For most current specifications and other info visit [bunn.com](http://bunn.com).

Last Updated:  
06/28/2021



Unit				Shipping				
	Height	Width	Depth	Height	Width	Depth	Weight	Volume
English	35.7 in.	21.8 in.	23.8 in.	38.8 in.	24.7 in.	25.9 in.	92.500 lbs	14.360 ft³
Metric	90.7 cm	55.4 cm	60.5 cm	98.4 cm	62.7 cm	65.9 cm	41.958 kgs	0.407 m³



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Last Updated:  
06/28/2021



Related Products & Accessories:DUAL TF DBC® SST 120/240V(34600.0002)



FILTERS, GOURMET 500  
500/1 50/CL

---

Product #: 20138.1000

CARD ASSY, RECIPE  
TRANSFER (BRW)

---

Product #: 34447.0016



MHG, 120V BLK

---

Product #: 35600.0022

KIT, PM-DUAL TF

---

Product #: 39641.0000

Serving & Holding Options: DUAL TF DBC® SST 120/240V(34600.0002)



TF SERVER, DSG2  
1G/3.8L

Product #:42700.0000



TF SERVER, DSG2 1.5G  
SST

Product #:42750.0000



TF SERVER, DSG2 1.5G  
BLK

Product #:42750.0001



TF SERVER, DSG2 1.5G  
CD

Product #:42750.0003



TF SERVER, 1G/3.8L  
MECH

Product #:44000.0000



TF SERVER, 1.5G/5.7L  
MECH

Product #:44050.0000



TF SERVER, 1.5G/5.7L  
MECH BLK

Product #:44050.0001