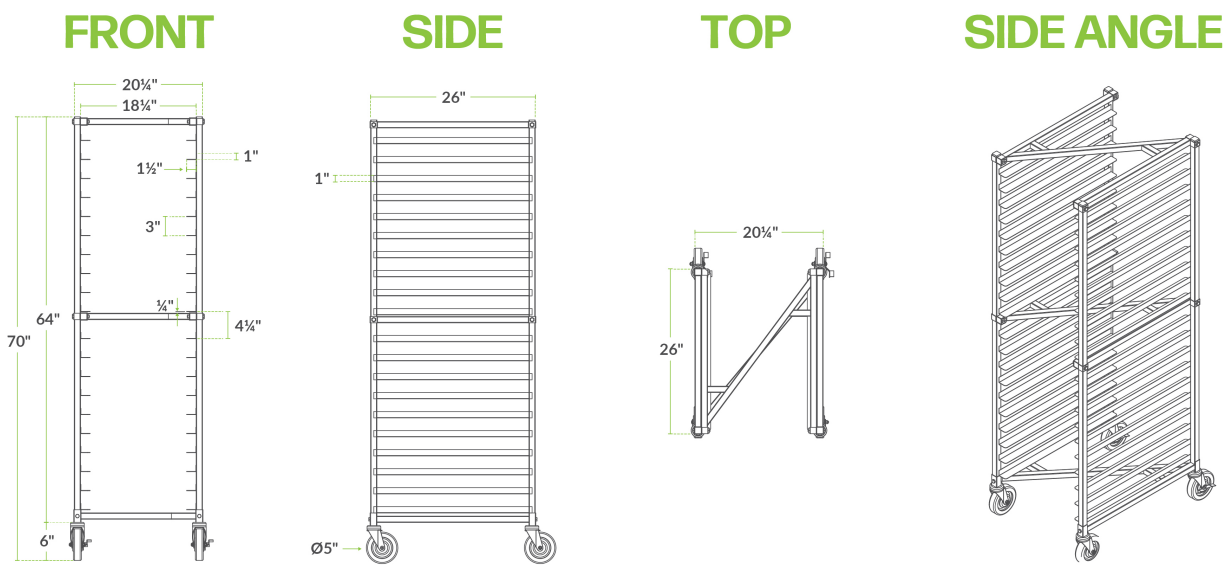
Regency Space Solutions

Technical Data

Loading Style	End Load
Material	Aluminum
Pan Capacity	20 - 40 Pans
Pan Type	Half and Full Size Sheet Pans
Rack Style	Bun Pan
Shelf / Ledge Spacing	3 Inches
Style	Nesting Open
Type	Full Height Sheet Pan Racks

Plan View



600PR1820Z

Notes & Details

Hold and transport a wide variety of your most popular baked goods with the Regency 20 pan end load nesting bun pan rack. This item uses a z-shaped nesting aluminum frame to provide users with a valuable space-saving design that's perfect for storage areas and kitchens with limited room. When not use, the racks can be pushed into one another, rather than having to position them side by side, ensuring the extra space can remain available for storage, prep work, or even allowing your staff to move freely throughout the area. The sheet pan rack can accommodate up to 20 full size sheet pans or 40 half size sheet pans, with an overall evenly distributed holding capacity of 160 lb. Integrated rail-type ledges are spaced at 3'' intervals and not only offer sturdy support, but ensure safe and easy transport of your pans.

The rack is mounted on four 5" casters, including two with brakes, for effortless mobility throughout any commercial kitchen or bakery. This item comes unassembled in order to ship quick and provide the best possible savings on shipping costs. Instructions are included for assembly upon unpacking.

⚠ **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

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Item # _____
Quantity _____

R0021
C.S.I. Section 11400

HOBART
701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

LEGACY® HL120 MIXER

STANDARD FEATURES

- Heavy-Duty ½ H.P. Motor
- Gear Transmission
- Three Fixed Speeds Plus Stir Speed
- Shift-on-the-Fly™ Controls
- Patented soft start Agitation Technology
- 15-Minute SmartTimer™
- Automatic Time Recall
- Large, Easy-To-Reach Controls
- Single Point Bowl Installation
- Ergonomic Swing-Out Bowl
- #12 Taper Attachment Hub
- Open Base
- Stainless Steel Bowl Guard
- Metallic Gray Hybrid Powder Coat Finish

ACCESSORY PACKAGE - featuring Hobart Quick Release™ Agitators

❑ ***Standard Accessory Package Includes:***

- 12 Quart Stainless Steel Bowl
- 12 Quart “B” Beater
- 12 Quart “D” Wire Whip

MODEL

❑ HL120 – 12-Quart All Purpose Mixer

Specifications, Details and Dimensions on Inside and Back.

HOBART

LEGACY® HL120 MIXER

LEGACY®
HL120 MIXER

HOBART
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SOLUTIONS/BENEFITS

½ H.P. Motor
Durability
- Heavy-duty to meet the most demanding operations

Gear Transmission
Durability, Reliability
- Ensures consistent performance and minimum downtime under heavy loads

Three Fixed Speeds plus Stir Speed
Flexibility, Reliability, Consistency
- For incorporating, blending, mixing ingredients
- Supports consistent results and thorough mixing

Shift-on-the-Fly™ Controls
Flexibility
- Allows operator to change speeds while mixer is running

Patented soft start Agitation Technology
Sanitation
- Each speed has a soft transition into a higher speed to reduce the chances of product splash-out

15-Minute SmartTimer™
Convenience, Ease of Use, Consistency
- Supports recipe mixing times
- Provides accurate results and eliminates overmixing

Automatic Time Recall
Productivity, Consistency
- Remembers the last time set for each speed
- Great for multiple batches

Ergonomic Swing-Out Bowl
Ease of Use, Convenience
- Easy loading and unloading of products
- Single Point Bowl Installation allows for simple mounting and removal of bowl
- Bowl Interlock ensures mixer bowl is properly in place for mixer to operate

Stainless Steel Bowl Guard
Protection
- Safety interlock prevents operation when front portion of guard is out of position

Hobart Accessories
Durability, Flexibility, Simplicity
- Hobart Quick Release™ agitators allow for simple installation and removal from agitator shaft
- Hobart accessories are designed for long-term usage under heavy-duty conditions
- Large array of accessories provide multiple uses for recipe and product processing

HL120 MIXER CAPACITY CHART

Recommended Maximum Capacities - dough capacities based on 70°F. water and 12% flour moisture.

PRODUCT	AGITATORS SUITABLE FOR OPERATION	HL120
CAPACITY OF BOWL (QTS. LIQUID)		12
Egg Whites	D	1¼ pts.
Mashed Potatoes	B & C	10 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	4½ qts.
Meringue (Qts. of Water)	D	¾ pts.
Waffle or Hot Cake Batter	B	5 qts.
Whipped Cream	D or C	2½ qts.
Cake, Angel Food (8-10 oz. cake)	C or I	7
Cake, Box or Slab	B or C	12 lbs.
Cake, Cup	B or C	12 lbs.
Cake, Layer	B or C	12 lbs.
Cake, Pound	B	12 lbs.
Cake, Short (Sponge)	C or I	8 lbs.
Cake, Sponge	C or I	6½ lbs.
Cookies, Sugar	B	10 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR §	ED	13 lbs.□
Dough, Heavy Bread 55% AR §	ED	8 lbs.□
Dough Pie	B & P	11 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.) §‡	ED	5 lbs.□
Dough, Med. Pizza 50% AR §‡	ED	6 lbs.□
Dough, Thick Pizza 60% AR §‡	ED	11 lbs.□
Dough, Raised Donut 65% AR	ED	4 lbs.*
Dough, Whole Wheat 70% AR	ED	11 lbs.□
Eggs & Sugar for Sponge Cake	B & C or I	5 lbs.
Icing, Fondant	B	7 lbs.
Icing, Marshmallow	C or I	1¼ lbs.
Shortening & Sugar, Creamed	B	9½ lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	—

NOTE: % AR (% Absorption Ratio) - Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

□ 1st Speed

* 2nd Speed

† 3rd Speed

§ If high gluten flour is used, reduce above dough batch size by 10%.

‡ 2nd Speed should never be used on 50% AR or lower products.

USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE.

1 gallon of water weighs 8.33 lbs.

NOTE: Attachment hub should not be used while mixing.

HOBART
701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

LEGACY® HL120 MIXER

SPECIFICATIONS

MOTOR:
½ H.P. high torque motor.

100-120/50/60/1	8.0 Amps
200-240/50/60/1	5.0 Amps

ELECTRICAL:
100-120/50/60/1, 200-240/50/60/1 – UL Listed.

CONTROLS:
Magnetic contactor with thermal overload protection. Internally sealed "Start-Stop" push buttons. A 15-minute SmartTimer™ is standard. SmartTimer™ includes **Automatic Time Recall**, which remembers the last time set for each speed.

TRANSMISSION:
Gear-driven. Gears are constant mesh heat-treated hardened alloy steel along with anti-friction ball bearings. Grease lubricants furnished to all gears and shafts.

SPEEDS:

	Agitator (RPM)	Attachment (RPM)
Stir	59	33
First (Low)	107	61
Second (Intermediate)	198	113
Third (High)	365	207

BOWL GUARD:
Heavy-duty stainless steel wire front and solid rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

BOWL LIFT:
Ergonomic style, hand crank operated, self-locking in top and bottom position.

FINISH:
Metallic Gray Hybrid Powder Coat finish.

ATTACHMENT HUB:
Comes with front-mounted Hobart standard #12 taper attachment hub for use with #12 size attachments.

ATTACHMENTS AND ACCESSORIES:
The following are available at extra cost:

Stainless Steel Bowl
"B" Flat Beater
"C" Wing Whip
"D" Wire Whip
"ED" Dough Hook
"P" Pastry Knife
Bowl Splash Cover
Bowl Scraper
Ingredient Chute
9" Vegetable Slicer
Meat Chopper Attachment
Rubber Foot Pads
Attachment Tray Support

Hobart Bowl Scraper

Hobart Ingredient Chute

Listed by Underwriters Laboratories Inc. and certified by NSF International.

LEGACY®
HL120 MIXER

HOBART
701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

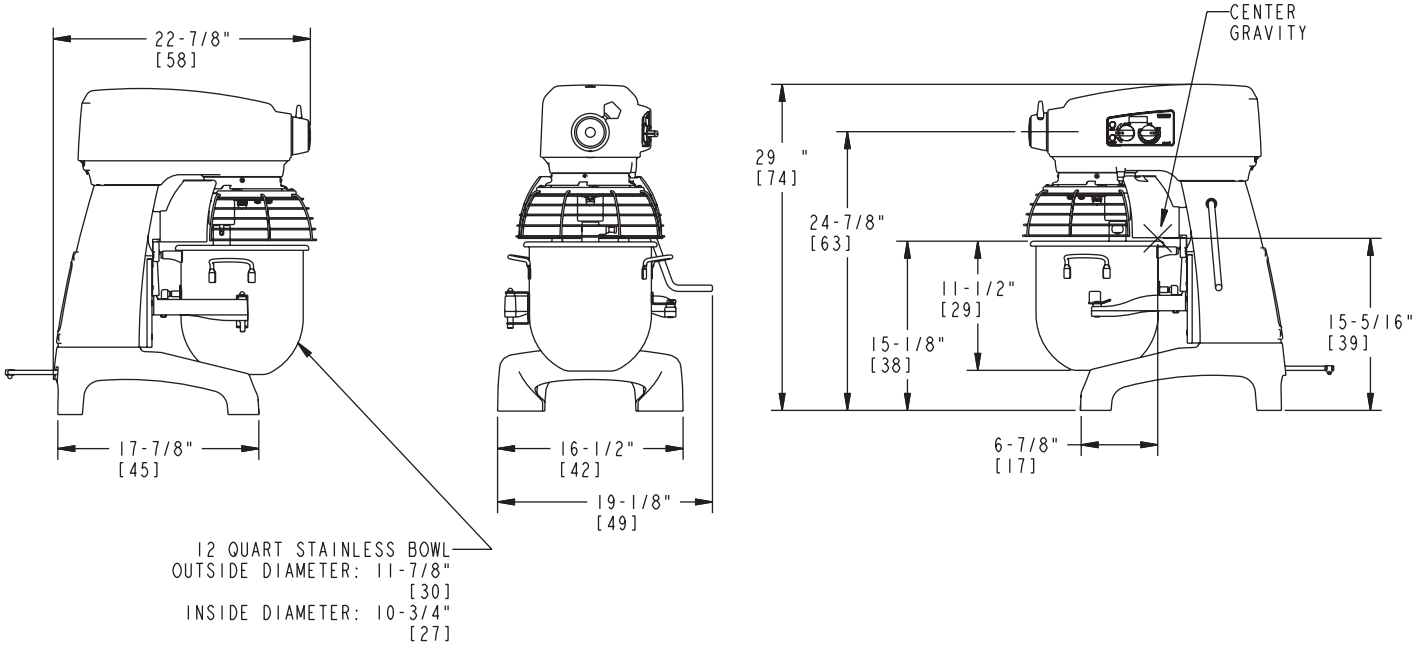
SPECIFICATIONS

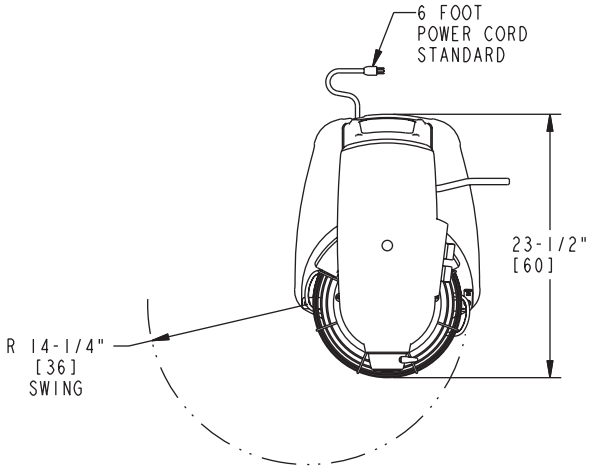
ELECTRICAL SPECIFICATIONS: 100-120/50/60/1, 200-240/50/60/1 – UL Listed.

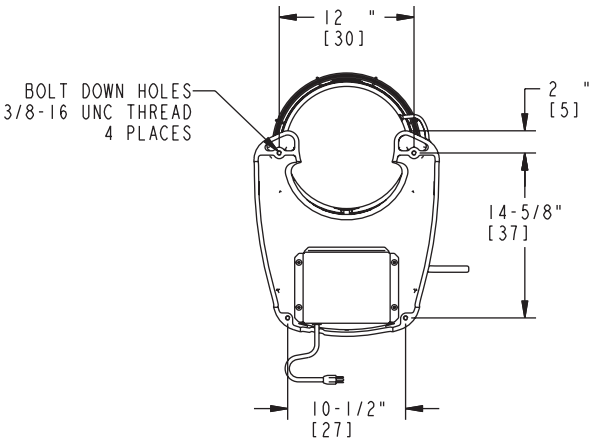
WEIGHT: 189 lbs. net; 204 lbs. domestic shipping.

WARRANTY: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

DETAILS AND DIMENSIONS







WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER CODES IN FORCE

NOTE

MACHINE WEIGHT (LESS BOWL)-----187 LBS
SHIPPING WEIGHT----------202 LBS
BOWL WEIGHT----------7-1/2 LBS

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

DINEX®

R0022

JOB _____ ITEM # _____

SMART•THERM™ INDUCTION CHARGER

DX821 series
INDUCTION BASE

Item Numbers
Smart•Therm Induction Charger
DXSMA2081

9" Bases for Induction System
- DX821003 - Onyx
- DX821031 - Latte
- DX821050 - Midnight Blue
- DX821061 - Cranberry
- DX821084 - Sage
- DX821044 - Graphite

Drying & Storage Racks For 9" Induction Bases
DXIBDRS90 - Holds 90 Induction Bases
DXIBDRS180 - Holds 180 Induction Bases
DXIBDRS270 - Holds 270 Induction Bases

9" Replacement Cradle for Storage Rack
- DX10251

Application

The ideal Induction Charging System for demanding foodservice traylines and room service operations. Eco friendly and flameless, operates only when energized by Dinex® base, space efficient.

This equipment is intended for “Industrial Use Only”.

Construction

Charger is constructed with the main body of stainless steel and composite induction friendly materials. Charger shall be equipped with a microprocessor that performs unique, patented and patent pending temperature control, automatic standby/shut-off and self-diagnostics.

Charger shall have an automatic sensor for use with Dinex Induction Bases. Charger shall have a digital display panel to show the portion of the charge that has been completed and visible error warnings.

Standard Features

- Countertop design, case made of stainless steel and composite durable induction compatible materials engineered for use in commercial kitchens.
- Visible lighted display & audible alert for precise user feedback.
- Automatic standby/shut-off feature.
- Easy-to-clean composite top surface.
- Preventive maintenance alert
- Automatic boosting function every 30 seconds when base stays on the charger
- Smart – Planning base life indicator

Smart•Therm Induction Charger

- Integral cooling fan keeps internal electronics cool.
- Single unit works on all 208v, 220v, and 240v systems. Base cycle time ranges from 16 to 20 second dependent on supply voltage. Note: Fluctuation in voltage may affect heating cycle time.
- Space efficient 15.5" x 20.5"
- Cleanable filter
- Internal surge protector

Smart•Therm System

- Senses Dinex Induction Base automatically and gives the correct amount of energy to get correct temperature every time.
- Microprocessor monitors vital components and runs near continuous performance checks.
- Charger shuts off automatically and displays error codes in plain text enabling user to diagnose or identify minor problems.
- Uses new, durable 9" Dinex Induction Bases.

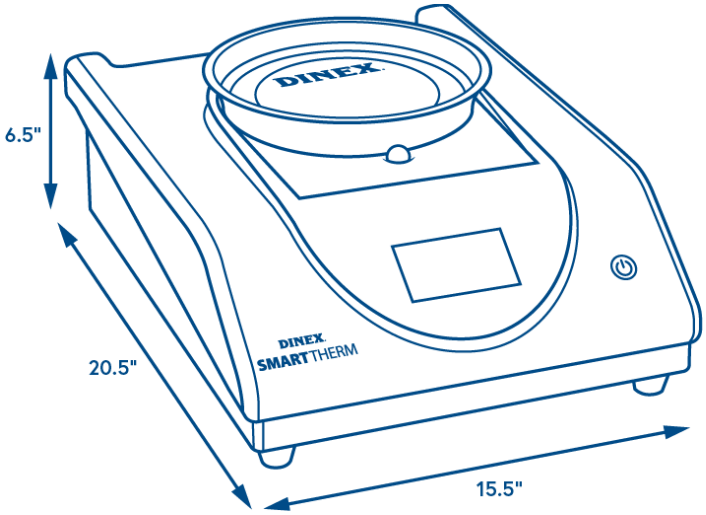
Warranty

- Two years parts and labor.

We do not accept returns on any Dinex equipment or Dinex custom products. Please contact your local Dinex rep to ensure order accuracy prior to ordering.

DINEX®
4711 E Hefner Road
Oklahoma City, OK 73131
800.654.8210 | 405.475.5600
www.dinex.com

Smart • Therm INDUCTION CHARGER



Nema L6-20P

Specifications

Item Number	Model Number	Overall Size			Electrical Specifications				Shipping Specs	
		W	D	H	Volts	AMPS	Watt	NEMA Number	Ship Weight	Ship Cube
DXSMA2081	SMA2081	15.5" (39.3cm)	20.5" (52.3cm)	6.5" (16.5cm)	208v/220v/240v 1-Phase	15.9	3300W	18 lb.	23.6	2.61

Please confirm that you have the most current specification sheet by visiting www.dinex.com.
Dinex® 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.

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DINEX
4711 E Hefner Road
Oklahoma City, OK 73131
800.654.8210 | 405.475.5600
www.dinex.com

Project: _____ Date: _____ Approval: _____ Qty: ____ Item #: 600WT24X48SS

R0024
R0026

Regency Tables & Sinks

REGENCY
Tables and Sinks

Regency 24" x 48" 16-Gauge 304 Stainless Steel Commercial Open Base Work Table

#600WT24X48SS

Technical Data

Length	48 Inches
Width	24 Inches
Height	34 Inches
Work Surface Height	34 Inches
Backsplash	Without Backsplash
Configuration	Straight
Features	Customizable Height NSF Listed
Gauge	16 Gauge
Leg Construction	Stainless Steel

Features

- 16-gauge type 304 stainless steel top offers greater durability and corrosion-resistance than type 430
- Stainless steel cross bracing adds stability
- 560 lb. weight capacity
- Perfect for a variety of prep tasks
- Adjustable stainless steel bullet feet

Certifications

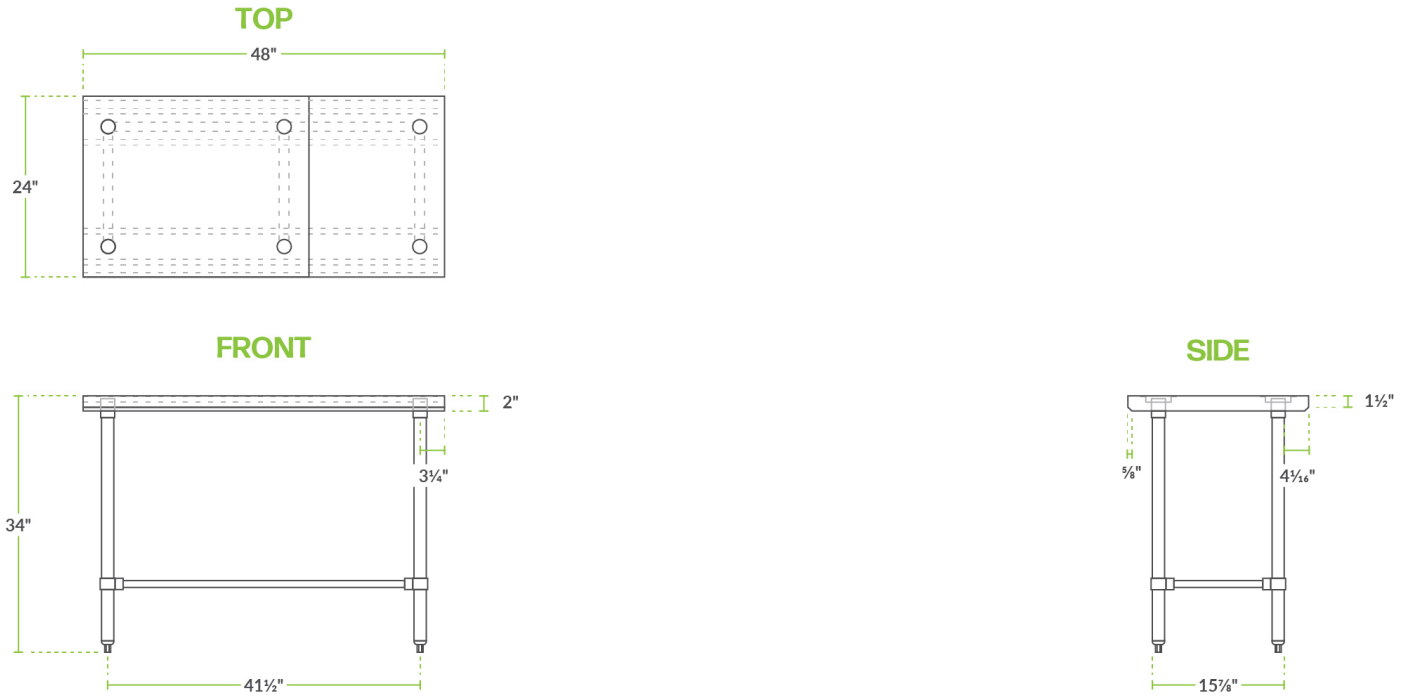
NSF Listed

© 2024 Regency Tables & Sinks

Technical Data

Number of Legs	4 Legs
Size	24" x 48"
Stainless Steel Type	Type 304
Table Style	Open Base
Tabletop Material	Stainless Steel
Top Capacity	560 lb.
Usage	Standard Duty

Plan View



Notes & Details

This Regency 24" x 48" commercial open base work table is constructed from durable, easy-to-clean 16-gauge type 304 stainless steel. It is designed to provide additional space for food preparation and other tasks within your commercial kitchen. Due to its all-stainless steel construction, this work table is corrosion-resistant and even suited for damp environments.

The four legs and adjustable feet of this work table are also made of tubular stainless steel, ensuring long-lasting performance under heavy use for years to come. The table has a maximum weight capacity of approximately 560 lb. of evenly distributed weight.

⚠ **WARNING:** This product can expose you to chemicals including Lead and Nickel, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

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R0025

Roll over image to zoom.

Product Image Feedback

Compare

Product Details

Catalog Page 1392 Catalog Group F0165

Brand RUBBERMAID COMMERCIAL PRODUCTS	Caster Wheel Dia. 4 in
Number of Shelves 3	Caster/Wheel Configuration (4) Swivel
Lip Style 4-Sided Lipped	Number of Compartments 0
Lip Height 1 in	Number of Drawers 0
Bottom Shelf Lip Height 1 in	Overall Height 38 in
Top Shelf Lip Height 1 in	Overall Length 34 in
Load Capacity 200 lb	Overall Width 19 in
Shelf Length 28-3/8 in	Includes Electrical Outlets No
Shelf Width 20 in	Assembled/Unassembled Unassembled
Top Shelf Height 37-3/4 in	Shelf Material Polypropylene
Distance Between Shelves 11-3/4 in	Standards HACCP Approved
Distance Between Top and Middle Shelf 11-3/4 in	Leg Color Silver
Distance Between Middle and Bottom Shelf 11-3/4 in	Leg Material Aluminum
Handle Type (2) Raised	Overall LxWxH 34 in x 19 in x 38 in
Handle Height 37-3/4 in	Shelf Color Black
Caster Brake Type No Brake Included	UNSPSC 24101506
Caster Wheel Type Standard	Country of Origin USA (subject to change)
Caster Wheel/Tread Material Elastomer	

Product Description

These utility carts have handles at the front and back of the carts and can be pushed from either side, allowing them to maneuver in tight spaces. The carts have plastic shelves with a short lip that keeps items from sliding off them. Heavy items don't have to be lifted very far to clear the shelves' short lip.

Product Details Feedback

R0027

Automatic Roll-Towel Dispenser

Bradex FAST SHIP
(http://www.bradleycorp.com/bradex)

(/image/999/2494-000000_highres.jpg)

Model 2494

Application Gallery (/gallery)

Quick Overview Design

Model 2494-000000

- Surface-Mounted
- Roll Towels
- Battery Operated (4 "D" Batteries)
- Key activated spring lock
- Durable high-impact material
- Stub roll transfer system
- Adjustable sheet length and time delay
- Unique paper saver settings
- Available BradEx Fast Ship (/bradex/)

Case Studies Specifications Warranty

Create Submittal (/techdata)

PRODUCT DOCUMENTS

Technical Data

PDF 2494 Automatic Roll-Towel Dispenser (/download/1933/Bradley_Dispenser_2494.pdf)

Installation

PDF 2494 Automatic Roll-Towel Dispenser (/download/1935/2494.pdf)

PDF AC adapter (/download/1934/6245975.pdf)

BIM/REVIT FAMILIES

Towel Dispensers (/bim/washroom-accessories/towel-dispensers-200-series)

MAINTENANCE

PDF Service Parts List Price US (/download/2904/020117_Washroom_Accessories_

Maintenance Instructions (http://www.bradleycorp.com/maintenance)

R0029

NG-300 Coffee System

High-Volume Coffee System
Real Coffee At The Touch Of A Button

The Select Brew® NG-300 Coffee System

The perfect high-quality hot or iced coffee solution for locations requiring large volumes of fresh coffee during peak hours.

The NG-300 can hold and brew two different blends of regular and/or decaf coffee, plus hot water, and can be programmed to fit your needs:

- Optional model dispenses hot coffee and/or ambient for iced coffee
- Set it to brew the same size cup or pot each time a button is pushed (for back-of-house usage)
- Set it to brew continuously until the button is released (for back or front-of-house usage)
- Optional model includes pull handles for dispensing

With the Select Brew NG-300 coffee system your hot or iced coffee is consistently fresh and ready at any time with no leftover coffee to discard.

EQUIPMENT SPECIFICATIONS

Dimensions	Width: 14" Height: 30.25" Depth: 20.5" +2" minimum clearance in rear (35" H for optional airpot kit)
Weight	Empty: 78 lbs. Full: 104 lbs.
Maximum Incoming Water Temp.	180°F
Water Supply	3/8" or 1/2"; 20-85 psi
Electrical	120V; 15 amp circuit 208-240V; 20 amp circuit or 208-240V; 30 amp circuit; 4-wire (Neutral required)
Flow Rate	Hot Coffee Flow Rate: 145 oz./minute Iced Coffee Flow Rate: 91 oz./minute
Peak Capacity – Hot Water Inlet	865 12 oz. cups/hour (10 oz. fill) using 180°F water inlet
Peak Capacity – Cold Water Inlet	540 12 oz. cups/hour (10 oz. fill) ambient
Certification/ Approval	NSF International, The Public Health and Safety Company Underwriters Laboratories, Inc.

Call your Smucker Sales Representative
or visit smuckerfoodservice.com for more information.

November 2016

©/TM/® The Folger Coffee Company

11161726022499-16 VP42064

R0030

MERRYCHEF®

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

High Speed Oven

eikon® e4

Standard Features

- Rapid Cooking Technology® combines three heat technologies:
  - Convection
  - Microwave
  - Impingement
- Ventless cooking capabilities through built-in catalytic converters
- Rapid cooking up to 15 times faster than a conventional oven
- Cool-to-touch door exterior
- easyTouch® – icon driven touchscreen user interface
- Easy to clean cavity
- Quiet operation – less than 50 dbA in standby mode
- Monitored, toolless, front mounted air filter
- USB memory stick data transfer of up to 1024 cooking profiles
- • Built-in diagnostic testing

Available Accessories

- Griddle pan
- Rack
- Cool down pan
- Vitreous enamel oven tray
- Handle
- Grill pan set (includes 4 pans, 2 handles and 2 carriers)
- Bread basket
- Pizza paddle
- Aluminium tray
- Slotted turner
- Merrychef® cleaner
- Merrychef® protector

Specifications

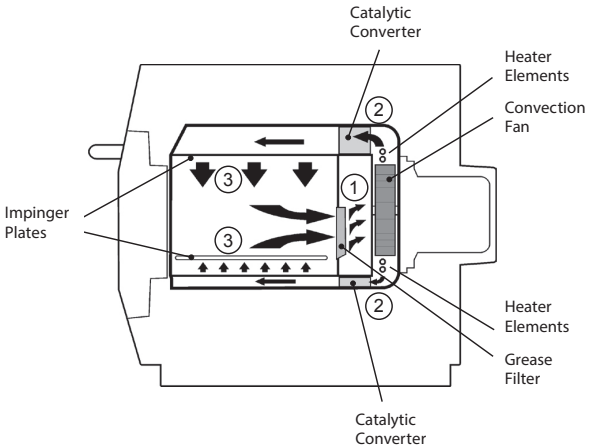
The eikon® e4 is an ideal solution for Quick Service Restaurants, Service stations, Hotels, Restaurants, Bars and Snack bars.

The eikon® e4 is perfect for quickly producing crispy, hot food like pizza, wraps and flat breads or toasted subs.

The user interface allows multi-stage programming. Each cooking profile offers up to 6 stages each with its own time, microwave power settings and between stage instructions.

The USB memory stick allows the user to upload and download up to 1024 new cooking profiles. A change of menu could be implemented simultaneously in remote sites using this feature.

Approved metal baking trays can be used in the oven.



HOW IT WORKS

The convection fan pulls air in through the grease filter (1) which extracts the majority of particles from the air flow. The air is then heated and returned to the cavity through the catalytic converters (2) and impingement plates (3) to produce an even heat pattern in the oven. This heat layout minimises the areas where grease can build up, allowing food to cook evenly to produce a crisp golden finish.

c UL us LISTED
E330418

NSF

eikon® e4

1200 Airport North Office Park
Ste A&B
Fort Wayne IN 46825

Tel: 888-417-5462
Fax: 800.285-9511

www.merrychef.com

WELBILT®

MERRYCHEF®

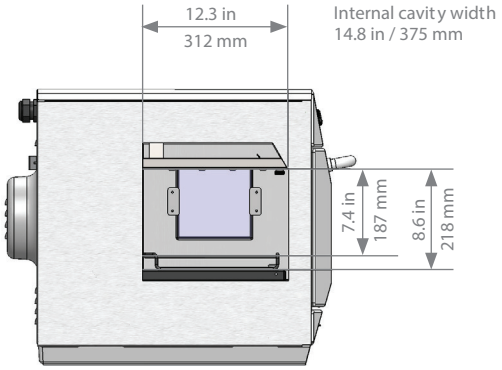
INCLUDED ACCESSORIES
- Rack
- Cool down pan
- Vitreous enamel tray

CONSTRUCTION
- Stainless steel cavity and casework

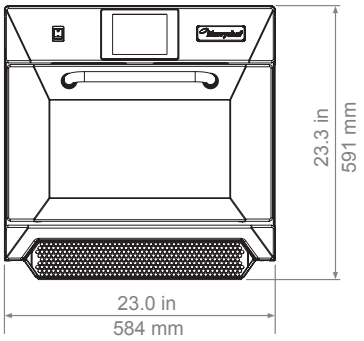
MICROWAVE POWER
- Two magnetrons
- Microwave settings: off or 5-100% in 1% increments
- Safety system: agency approved to ensure safe operation including current monitoring and overheat detection for magnetrons

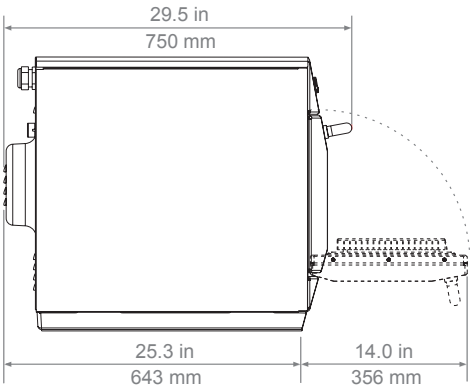
CONVECTED HEAT
- Temperature settings: 0°C off and from 100° to 275°C in 1°C steps
- Convection fan settings: 10-100% in 1% increments
- Safety system: oven cavity overheat detection

Oven Cavity Dimensions



Oven Dimensions





INSTALLATION INFORMATION
- Away from major heat source.
- Place on a flat surface suitable for weight.
- Allow a minimum of 2in / 50mm clearance to sides, top and rear to allow air to circulate freely.
- Allow sufficient clearance to the front of the oven for the door to open fully.

DIMENSIONS

MODEL	OVERALL SIZE			NET WEIGHT
	HEIGHT	WIDTH	DEPTH	
eikon e4	23.3" (591mm)	23.0" (584 mm)	25.3" (643 mm)	NET 182lbs. (82.5kg) GROSS 208lbs. (94.5kg)

POWER REQUIREMENTS & OUTPUT

ELECTRICAL SUPPLY					POWER OUTPUT (APPROX.)		
Voltage	Arrangement	Plug Type	Plug Current Rating per Phase*	Max. Power Input	Microwave** (IEC 705) 100%	Convected Heat	Combination Mode
2 - 208 V / 240 V 60 Hz	Two Pole	NEMA 6-30P	30A	6200 W	1500 W	3200 W	1500 W** + 3200 W

*This is not consumption. **This is approx. microwave power output.

eikon® e4

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

1200 Airport North Office Park
Ste A&B
Fort Wayne IN 46825

Tel: 888-417-5462
Fax: 800.285-9511

www.merrychefusa.com

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WELBILT®

Part Number 3223793 issue 9 ENG-GBR 06/18.

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Project: _____ Date: _____ Approval: _____ Qty: ____ Item #: 600TA3096S

R0033

REGENCY
Tables and Sinks

Regency 30" x 96" 18-Gauge 430 Stainless Steel Commercial Work Table with Undershelf

#600TA3096S

Technical Data

Length	96 Inches
Width	30 Inches
Height	34 Inches
Work Surface Height	34 Inches
Backsplash	Without Backsplash
Base Style	Undershelf
Features	NSF Listed With Undershelf
Gauge	18 Gauge
Leg Construction	Stainless Steel

Features

- Made of 18-gauge type 430 stainless steel
- Stainless steel adjustable undershelf with aluminum die cast
- Stainless steel bullet feet and legs
- Easy-to-clean surface provides additional space for food prep and storage
- Ideal for a variety of floor layouts

Certifications

NSF Listed

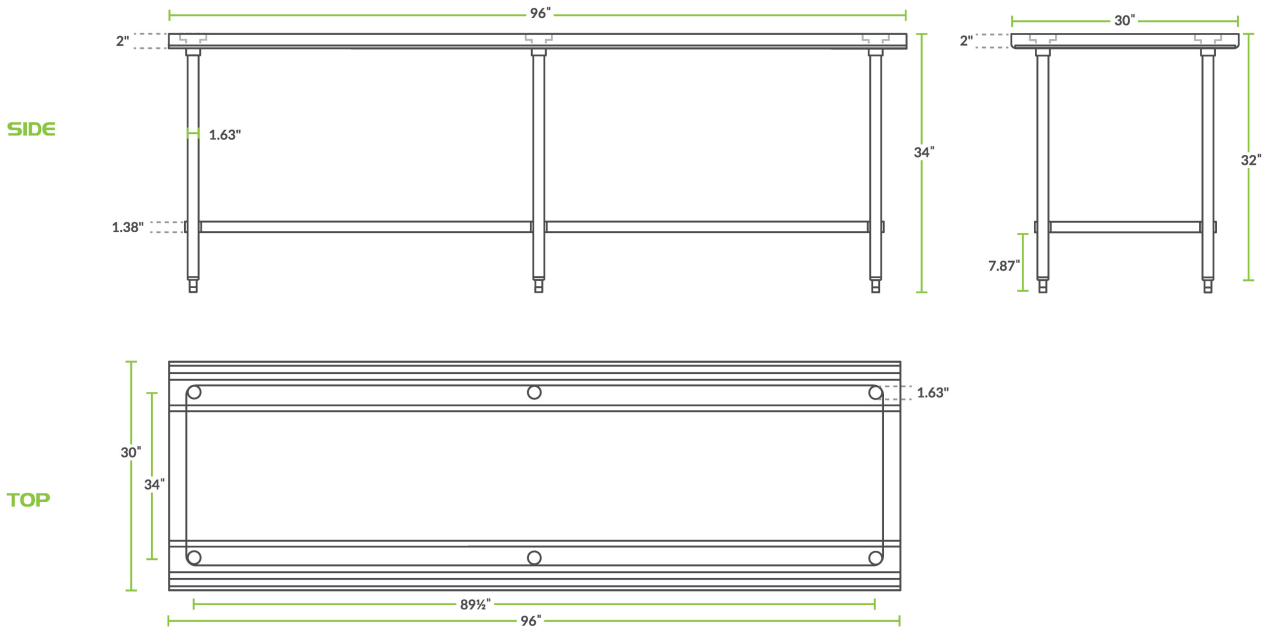
© 2024 Regency Tables & Sinks

Regency Tables & Sinks

Technical Data

Number of Legs	6 Legs
Size	30" x 96"
Stainless Steel Type	Type 430
Table Style	Undershelf
Tabletop Material	Stainless Steel
Type	Work Tables
Undershelf Construction	Stainless Steel
Usage	Light Duty

Plan View



Notes & Details

Utilize the space in your kitchen with this multi-faceted 30" x 96" stainless steel commercial work table from Regency Tables and Sinks. This unit provides plenty of room on its work surface as well offering a stainless steel undershelf with aluminum die cast sockets to supply much needed space for food preparation, storing supplies, and other tasks within your business. In addition, this stainless steel shelf is conveniently adjustable with aluminum die cast sockets for added security.

Made from 18-gauge type 430 stainless steel, this Regency work table is both easy to clean and easy to maintain. Plus, it is mounted on (6) sturdy, stainless steel legs with stainless steel bullet feet for ample support. This unit requires little effort to assemble, allowing you to begin using it as soon as possible. You can be sure this economical solution will add valuable work space within a variety of kitchen environments so your establishment can function at the highest level of efficiency!

⚠ **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

© 2024 Regency Tables & Sinks

Quote

02/07/2024

To:
Robert J Dole VAMC
Lillian Kapten
5500 E Kellogg
Wichita, KS 67218
316-686-2221 58121 (Contact)

Project:
Robert J Dole VAMC
5500 E Kellogg
Wichita, KS 67218

From:
Rapids Foodservice Contract and Design
Clay Carney
6201 South Gateway Drive
Marion , IA 52302
319.447.1670
319-373-7290 (Contact)

Job Reference Number: 25778

******Supply Chain Pricing Alert******

Please note that as a result of current supply chain issues the pricing reflected on this quote is valid for ONLY 15 DAYS from Date on the quote
Please Discuss any concerns with your Sales Representative

******Supply Chain Pricing Alert******

Item	Qty	Description	Sell	Sell Total
1	1 ea	**HOT FOOD SERVING COUNTER / TABLE**	$4,550.93	$4,550.93
		Eagle Group Model No. SHT3CB-120 Spec-Master® Sealed Well Hot Food Table, electric, 22 gauge stainless steel sliding doors with recessed handle, 48"W x 32-1/4"D x 35-1/2"H, wet or dry operation, (3) 12" x 20" stainless steel sealed wells, individual infinite controls, drain manifold with valve, includes removable poly cutting board, stainless steel dish shelf, 430 stainless steel construction, 1-5/8" diameter stainless steel tubular legs, adjustable non-marking plastic bullet feet, 2250 watts, 120v/60/1-ph, 18.8 amps, NEMA 5-30P, NSF, cULus Dimensions 35.5(h) x 48(w) x 32.25(d)	U0001	
	1 ea	421503 Flex-Master® Overshelf, for 3-well unit, 48"W x 15"D, posts sold separately, (require (2) pairs of posts) NSF	$489.75	$489.75
	1 pr	430012 Post, 30"H, for use with Flex-Master® hot food table-mount overshelf, calibrated in 1" increments, includes mounting plate, stainless steel, NSF (sold in pairs)	$187.45	$187.45
			ITEM TOTAL:	**$5,228.13**
2	1 ea	**SANDWICH / SALAD PREPARATION REFRIGERATOR**	$2,413.50	$2,413.50

Initial: _____

Item	Qty	Description	Sell	Sell Total
		Atosa USA, Inc. Model No. MSF8302GR Atosa Sandwich/Salad Top Refrigerator, two-section, 48-1/5"W x 30"D x 41-3/8"H, includes (12) 1/6 poly pans, rear-mounted, self-contained refrigeration, 13.4 cu. ft., (2) solid hinged self-closing doors, digital temperature control, 33° to 40°F temperature range, (2) adjustable shelves, 9-1/4" poly cutting board, ventilated refrigeration, automatic evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, 3" casters, R290 Hydrocarbon refrigerant, 1/7 HP, 115v/60/1-ph, 2.3 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation Dimensions 41.38(h) x 48.2(w) x 30(d)		U0003
	1 ea	2 year labor & parts warranty, 5 years warranty on compressor (continental USA only)		
	1 ea	Extended warranty to a 5 year parts & labor warranty with 5 year compressor part warranty (continental USA only) (NET)	$305.00	$305.00
	1 ea	MROS-4RE Overshelf, double, 48-1/4"W x 12-8/10"D x 33"H, sound deadened, adjustable,18/430 stainless steel, NSF	$233.50	$233.50
	1 ea	1/6 size, 6" deep poly pans and dividers included		
			ITEM TOTAL:	**$2,952.00**
3	2 st	**HEAT LAMP**	$196.60	$393.20
		Winco Model No. ESH-48 Packed 1 st Strip Heater, electric, 48", tubular sheath heating element, extruded aluminum body, with undermount brackets, 120v/60/1-ph, 9.1 amp, 1.1kW, cETLus, ETL-Sanitation (Qty Break = 1 set)		U0007
	2 st	One year warranty, standard		
			ITEM TOTAL:	**$393.20**

Merchandise	$8,573.33
Freight	$261.11
Subtotal	$8,834.44
Total	$8,834.44

THIS NEEDS TO BE ALTERED TO ESH-36. OVERSHELFS WILL BE 48" IN LENGTH

Initial: _____

Tax: Unless otherwise indicated, sales prices do not include, and Purchaser is responsible for and agrees to pay (unless Purchaser shall provide Seller at the time an order is submitted with exemption certificate or other documents acceptable to taxing or custom authorities), all sales, use, value added, excise and all other federal, state or local or foreign taxes, import or customs fees and duties associated with an order, however designated, except for Seller's franchise taxes and taxes on Seller's net income. If applicable, a separate charge for taxes will be shown on Seller's invoice. Some taxes may not be known at the time of quotation. These taxes will be added to the final contract amount and Purchaser agrees to pay all such taxes.

Freight: Freight charges unless otherwise noted includes only delivery to dock or curbside, all unloading, set in place and leveling by customer. Lift gate delivery is available at an additional charge.

Inspection of Freight: To protect your investment, the bill of lading must only be signed after the merchandise is inspected. If this step is not taken and damage has occurred, there is no recourse with the freight company for resolution or reimbursement.

Prices: Prices are good for 30 days unless otherwise stated

Returns: No returns will be accepted without prior written authorization of the Seller. Returns are subject to a minimum 30% restocking charge. Purchaser shall be responsible for the cost of freight to return products. Notwithstanding the foregoing, no returns are permitted with respect to custom design and fabricated equipment and furniture.

Specific Exclusions: Unless otherwise stated the pricing on this contract is for equipment only and does not include freight, tax, delivery or set in place. In addition all electrical, mechanical, HVAC, plumbing materials and labor, and the fees permits and licenses associated with such work are excluded unless otherwise indicated. This exclusion includes but is not limited to the following: 1. Plumbing, gas piping, refrigeration drainline installation, hanging of hand sinks, all faucet and garbage disposal installation and setup, 2. Caulking of sinks, tables and other items, 3. Plumbing, electrical and other final connections, 4. Ductwork and all penetrations within building, and all balancing of exhaust hoods and makeup air, 5. Walkin cooler/freezer piping and penetrations, hanging of evaporator coils, condenser and compressor placement, defrost timer connection and all necessary heat tape, 6. Floor tile, grout, concrete, grout leveling, and concrete leveling. 7. Concrete curbs, concrete filler, and/or sand filler. 8. Supports/blocking for FS equipment. 9. Insulation, vapor barrier, and wear slabs at the freezers and coolers.

Terms & Conditions: Our standard terms require 100% payment in advance of merchandise shipping. If buyer chooses to use a credit card for payment 4% will be added to the sell price of the contract. Terms other than this will require credit applications and trade references, which may take up to 3 weeks to complete. Final contract will require signature and completion of our standard contract form which includes all terms and conditions as stated on the face page of the Seller's Conditional Sales Contract or AIA Contract documentation as appropriate.

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: $8,834.44

Initial: _____

EAGLE GROUP®
Profit from the Eagle Advantage®

Item No.: _____
Project No.: _____
S.I.S. No.: _____

Specification Sheet

Short Form Specifications

Eagle Sealed Well Hot Food Tables, Spec-Master® series, model _____ enclosed base design. Heavy gauge type 430 stainless steel construction (Open Front or Sliding Doors). Sealed-in heat wells allow for wet or dry application. Heating compartments are insulated on bottom with 1″ fiberglass or equal. Recessed control panel with individual controls. Each compartment fitted with an element rated 750-watt at 120-volt, 713-watt at 208-volt, or 950-watt at 240-volt. 6′cord and plug. Furnished with poly cutting board and stainless steel dish shelf.

3-well unit with open front

Options / Accessories

❑ Overshelves*
❑ Rolltop cover
❑ Food pans/insets
❑ Tray slides/shelves
❑ AutoFill® water fill system

*See Catalog Sheet #**EG30.18** for more information on Flex-Master® overshelves

EAGLE GROUP
100 Industrial Boulevard, Clayton, DE 19938-8903 USA
Phone: 302-653-3000 • 800-441-8440 • Fax: 302-653-2065
www.eaglegrp.com
www.eaglegrpnews.com
www.eaglemhc.com

Spec-Master® Sealed Well Hot Food Tables—Enclosed Base, Stationary

MODELS:

❑ ***SHT2CB-120*** ❑ ***SHT3CB-120*** ❑ ***SHT4CB-120*** ❑ ***SHT5CB-240****
❑ ***SHT2CB-240**** ❑ ***SHT3CB-240**** ❑ ***SHT4CB-240**** ❑ ***SHT50B-240****
❑ ***SHT20B-120*** ❑ ***SHT30B-120*** ❑ ***SHT40B-120***
❑ ***SHT20B-240**** ❑ ***SHT30B-240**** ❑ ***SHT40B-240****

* Available in 208-volt and three-phase. See chart on back page.

Construction

- All type 430 stainless steel construction.
- Sealed-in heat wells, each with individual controls, allow for wet or dry application.
- Built-in drainage eliminates the need for spillage pans, reducing clean-up time.
- Poly cutting board, stainless steel dish shelf.
- 32¼″ (819mm) front-to-back, including cutting board and dish shelf.
- Channel assemblies run underneath bottom, featuring stainless steel gussets that accommodate the 1⅝″ (41mm)-diameter legs fitted inside.
- Adjustable stainless steel bullet feet.
- Available with open front or stainless steel sliding doors.

Controls

- Individual controls offer a wide range of temperature settings.
- Indicator light remain on continuously while control is on.
- Master switch with pilot light.

Electrical

- Each compartment is fitted with an element with a rating of 750-watt at 120-volt, 713-watt at 208-volt, or 950-watt at 240-volt.
- 6′ (1829mm) cord and plug.
- 120-volt units are single phase. 208- and 240-volt units available in single- and three-phase.

Sliding Doors (when indicated)

- 22 gauge stainless steel construction complete with recessed stainless steel handle.
- Doors sit within an exclusive rollerless track assembly, providing easier cleaning and lower maintenance.

Certifications / Approvals

NSF c UL us

AQ AutoQuotes

KCL

For custom configuration or fabrication needs, contact our **SpecFAB® Division.**
Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

EG30.17A Rev. 02/23

Spec sheets available for viewing, printing or downloading from our online literature library at our websites

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EG30.17A

Catalog Specification Sheet No.

Spec-Master® Sealed Well Hot Food Tables—Enclosed Base, Stationary

EAGLE GROUP®

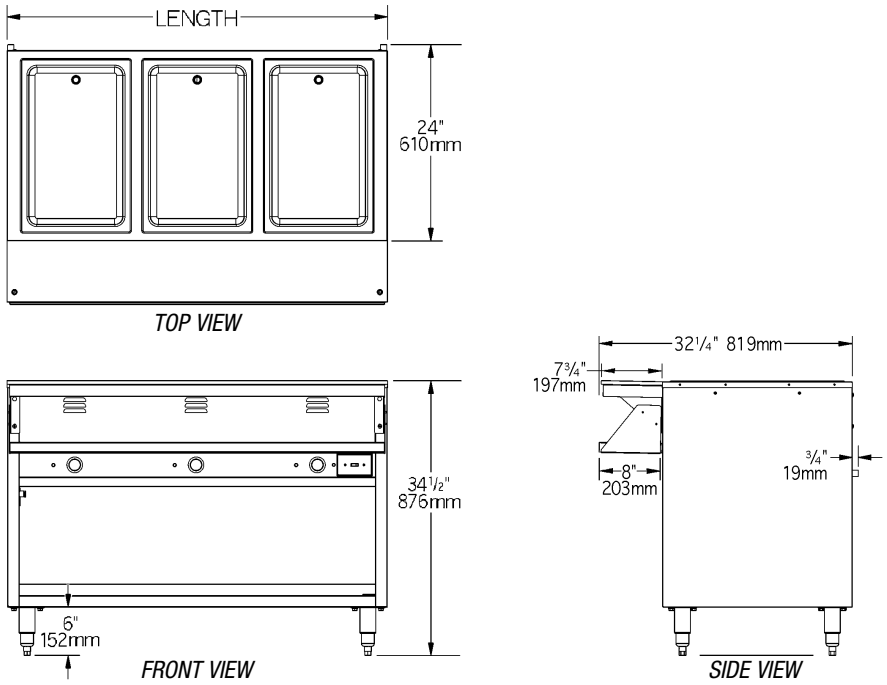
Profit from the Eagle Advantage®

Item No.: _____

Project No.: _____

S.I.S. No.: _____

Spec-Master® Sealed Well Hot Food Tables—Enclosed Base, Stationary



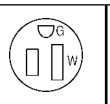
(note: unit with open front shown)

SINGLE-PHASE				THREE-PHASE *									
WITH OPEN FRONT model #	WITH SLIDING DOORS model #	amps	NEMA plug	WITH OPEN FRONT model #	WITH SLIDING DOORS model #	amps	NEMA plug	# of top openings	electrical data	length in.	length mm	weight lbs.	weight kg
SHT2OB-120	***SHT2CB-120***	12.5A	5-15P	***n/a***	***n/a***	-	-	2	1500W, 120V	33″	838	200	90.7
SHT2OB-208	***SHT2CB-208***	6.9A	6-15P	***SHT2OB-208-3***	***SHT2CB-208-3***	6.0A	15-20P	2	1428W, 208V	33″	838	200	90.7
SHT2OB-240	***SHT2CB-240***	7.9A	6-15P	***SHT2OB-240-3***	***SHT2CB-240-3***	6.9A	15-20P	2	1900W, 240V	33″	838	200	90.7
SHT3OB-120	***SHT3CB-120***	18.8A	5-30P	***n/a***	***n/a***	-	-	3	2250W, 120V	48″	1219	240	108.9
SHT3OB-208	***SHT3CB-208***	10.3A	6-15P	***SHT3OB-208-3***	***SHT3CB-208-3***	6.0A	15-20P	3	2142W, 208V	48″	1219	240	108.9
SHT3OB-240	***SHT3CB-240***	11.9A	6-15P	***SHT3OB-240-3***	***SHT3CB-240-3***	6.9A	15-20P	3	2850W, 240V	48″	1219	240	108.9
SHT4OB-120	***SHT4CB-120***	25.0A	5-50P	***n/a***	***n/a***	-	-	4	3000W, 120V	63½″	1613	314	142.4
SHT4OB-208	***SHT4CB-208***	13.7A	6-20P	***SHT4OB-208-3***	***SHT4CB-208-3***	9.1A	15-20P	4	2856W, 208V	63½″	1613	314	142.4
SHT4OB-240*	***SHT4CB-240***	15.8A	6-20P	***SHT4OB-240-3***	***SHT4CB-240-3***	10.5A	15-20P	4	3800W, 240V	63½″	1613	314	142.4
SHT5OB-208*	***SHT5CB-208****	17.2A	6-30P	***SHT5OB-208-3***	***SHT5CB-208-3***	11.9A	15-20P	5	3750W, 208V	79″	2007	353	160.1
SHT5OB-240	***SHT5CB-240****	19.8A	6-20P	***SHT5OB-240-3***	***SHT5CB-240-3***	13.7A	15-20P	5	4750W, 240V	79″	2007	353	160.1

***** All Three-Phase units and Single-Phase 5-well units available in 208V and 240V only.

Receptacle configurations required

See chart below for required NEMA receptacle.

						
15A 120V	*15A 240V*	*20A 240V*	*30A 120V*	*30A 240V*	*50A 120V*	*20A 3Ø 240V*
furnished with NEMA 5-15 plug	furnished with NEMA 6-15 plug	furnished with NEMA 6-20 plug	furnished with NEMA 5-30 plug	furnished with NEMA 6-30 plug	furnished with NEMA 5-50 plug	furnished with NEMA 15-20 plug

FLEX-MASTER® Overshelf Kits

Both kits include two 16/304 overshelves and four 30″ (762mm) posts. Add suffix specified to order kit (ex: SHT3OB-120-**FM)**, or design your own using standard components from EG30.18.

description	add suffix
10″ (254mm) overshelves	***-FM***
15″ (381mm) overshelves, plus one ladle rack	***-FMU***

EAGLE GROUP
100 Industrial Boulevard, Clayton, DE 19938-8903 USA
Phone: 302-653-3000 or 800-441-8440 • Fax: 302-653-2065
www.eaglegrp.com • www.eaglegrpnews.com • www.eaglemhc.com

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Rev. 02/23

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EAGLE GROUP®

Profit from the Eagle Advantage®

Specification Sheet

Item No.: _____
Project No.: _____
S.I.S. No.: _____

Flex-Master® Overshelf System for Hot Food Tables

Short Form Specifications

Eagle Flex-Master® Overshelf System for Hot Food Tables to consist of 10″- or 15″-wide 16/304 stainless steel shelves with tapered collars, adjustable in 1″ increments. Shelves come with split sleeves. Posts are stainless steel, with mounting plates included. Optional hooks, pot and ladle racks, and heat lamp brackets are available.

MODELS:

❑ *421002*	❑ *421502*	❑ *PRT2-C*	❑ *418012*
❑ *421003*	❑ *421503*	❑ *PRT3-C*	❑ *430012*
❑ *421004*	❑ *421504*	❑ *PRT4-C*	❑ *448012*
❑ *421005*	❑ *421505*	❑ *PRT5-C*	❑ *300696*
❑ *421006*	❑ *421506*	❑ *PRT6-C*	❑ *379769*

3-well hot food table with Flex-Master® Overshelf System

- A totally flexible system for both new and existing operations when versatility is needed.
- A unique custom-style overshelf system utilizing standard components.
- Shipped knocked-down.
- Custom sizes available.

Overshelves

- 10″ and 15″ (254 and 381mm) shelf widths can be intermixed on same posts.
- Adjustable height in 1″ (26mm) increments for flexible and accurate shelf placement.
- Split sleeves and tapered collars for easy assembly.
- 16 gauge type 304 stainless steel. 14/304 available upon request.
- Sold individually.

Posts

- Mounting plates included.
- Calibrated in 1″ (25mm) increments.
- Comes in pairs. 2-well to 5-well units require two pairs of posts. 6-well units require three pairs of posts.

Pot & Ladle Racks

- Chrome plated.

Hooks

- Stainless steel double-prong hook and 6″ (152mm)-long chrome hook available.

Options / Accessories

❑ Posts
❑ 10″ shelf
❑ 15″ shelf
❑ Pot & ladle rack
❑ Hooks
❑ Heat lamp brackets (specify location)

EAGLE GROUP
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www.eaglegrp.com
www.eaglegrpnews.com
www.eaglemhc.com

Certifications / Approvals

NSF

AutoQuotes

KCL

For custom configuration or fabrication needs, contact our **SpecFAB® Division.**
Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

EG30.18 Rev. 10/22

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EG30.18

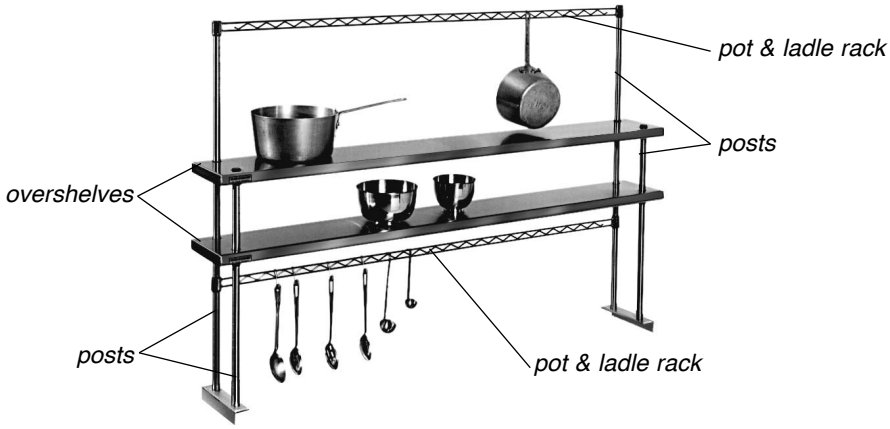
Catalog Specification Sheet No.

Flex-Master® Overshelf System for Hot Food Tables

EAGLE GROUP®
Profit from the Eagle Advantage®

Item No.: _____
Project No.: _____
S.I.S. No.: _____

Flex-Master® Overshelf System for Hot Food Tables



OVERSHELVES

Sold individually.

10″ (254MM)-WIDE

model #	fits units with	length in.	length mm	weight lbs.	weight kg
421002	2 wells	33″	838	14	6.4
421003	3 wells	48″	1219	16	7.3
421004	4 wells	63½″	1613	24	10.9
421005	5 wells	79″	2007	29	13.2
421006	6 wells	94½″	2400	35	15.9

15″ (381MM)-WIDE

model #	fits units with	length in.	length mm	weight lbs.	weight kg
421502	2 wells	33″	838	14	6.4
421503	3 wells	48″	1219	19	8.6
421504	4 wells	63½″	1613	30	13.6
421505	5 wells	79″	2507	37	16.3
421506	6 wells	94½″	2450	44	20.0

STAINLESS STEEL POSTS

With plates. Calibrated in 1″ (25mm) increments. Sold in pairs. Order two pairs for shelves 33″ to 79″ (838 to 2007mm) long. Order three pairs for shelves 94½″ (2400mm) long.

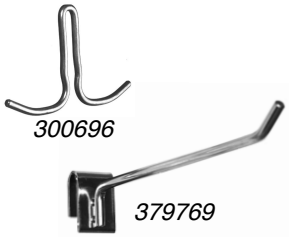
model #	height in.	height mm	weight lbs.	weight kg
418012	18″	457	2.0	0.9
430012	30″	762	2.4	1.1
448012	48″	1219	5.6	2.5

POT & LADLE RACKS

Chrome plated.

model #	length in.	length mm	weight lbs.	weight kg
PRT2-C	33″	838	1.9	0.9
PRT3-C	48″	1219	2.1	1.0
PRT4-C	63½″	1613	2.5	1.1
PRT5-C	79″	2007	4.1	1.9
PRT6-C*	94½″	2400	4.9	2.2

**PRT6-C is provided in two sections.



HOOKS

For use with Pot & Ladle Racks.

model #	description	weight lbs.	weight kg
300696	stainless steel pot hook	0.2	0.1
379769	6″ (152mm)-long chrome hook	0.1	0.1

All shipping weights are approximate.

EAGLE GROUP
100 Industrial Boulevard, Clayton, DE 19938-8903 USA
Phone: 302-653-3000 or 800-441-8440 • Fax: 302-653-2065
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EAGLE GROUP®

Profit from the Eagle Advantage®

Specification Sheet

Item No.: _____
Project No.: _____
S.I.S. No.: _____

Flex-Master® Overshelf System for Hot Food Tables

Short Form Specifications

Eagle Flex-Master® Overshelf System for Hot Food Tables to consist of 10″- or 15″-wide 16/304 stainless steel shelves with tapered collars, adjustable in 1″ increments. Shelves come with split sleeves. Posts are stainless steel, with mounting plates included. Optional hooks, pot and ladle racks, and heat lamp brackets are available.

MODELS:

❑ *421002*	❑ *421502*	❑ *PRT2-C*	❑ *418012*
❑ *421003*	❑ *421503*	❑ *PRT3-C*	❑ *430012*
❑ *421004*	❑ *421504*	❑ *PRT4-C*	❑ *448012*
❑ *421005*	❑ *421505*	❑ *PRT5-C*	❑ *300696*
❑ *421006*	❑ *421506*	❑ *PRT6-C*	❑ *379769*

3-well hot food table with Flex-Master® Overshelf System

- A totally flexible system for both new and existing operations when versatility is needed.
- A unique custom-style overshelf system utilizing standard components.
- Shipped knocked-down.
- Custom sizes available.

Overshelves

- 10″ and 15″ (254 and 381mm) shelf widths can be intermixed on same posts.
- Adjustable height in 1″ (26mm) increments for flexible and accurate shelf placement.
- Split sleeves and tapered collars for easy assembly.
- 16 gauge type 304 stainless steel. 14/304 available upon request.
- Sold individually.

Posts

- Mounting plates included.
- Calibrated in 1″ (25mm) increments.
- Comes in pairs. 2-well to 5-well units require two pairs of posts. 6-well units require three pairs of posts.

Pot & Ladle Racks

- Chrome plated.

Hooks

- Stainless steel double-prong hook and 6″ (152mm)-long chrome hook available.

Options / Accessories

❑ Posts
❑ 10″ shelf
❑ 15″ shelf
❑ Pot & ladle rack
❑ Hooks
❑ Heat lamp brackets (specify location)

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AutoQuotes

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For custom configuration or fabrication needs, contact our **SpecFAB® Division.**
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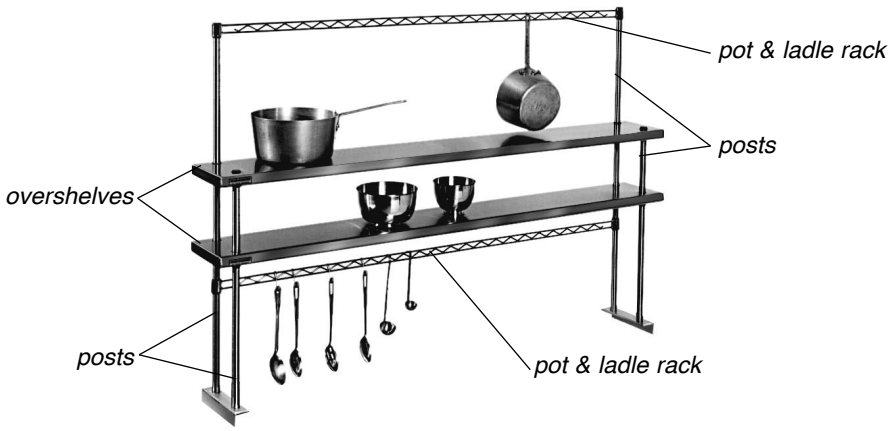
Item No.: _____
Project No.: _____
S.I.S. No.: _____

Flex-Master® Overshelf System for Hot Food Tables



OVERSHELVES

Sold individually.

10″ (254MM)-WIDE

model #	fits units with	length in.	length mm	weight lbs.	weight kg
421002	2 wells	33″	838	14	6.4
421003	3 wells	48″	1219	16	7.3
421004	4 wells	63½″	1613	24	10.9
421005	5 wells	79″	2007	29	13.2
421006	6 wells	94½″	2400	35	15.9

15″ (381MM)-WIDE

model #	fits units with	length in.	length mm	weight lbs.	weight kg
421502	2 wells	33″	838	14	6.4
421503	3 wells	48″	1219	19	8.6
421504	4 wells	63½″	1613	30	13.6
421505	5 wells	79″	2507	37	16.3
421506	6 wells	94½″	2450	44	20.0

STAINLESS STEEL POSTS

With plates. Calibrated in 1″ (25mm) increments. Sold in pairs. Order two pairs for shelves 33″ to 79″ (838 to 2007mm) long. Order three pairs for shelves 94½″ (2400mm) long.

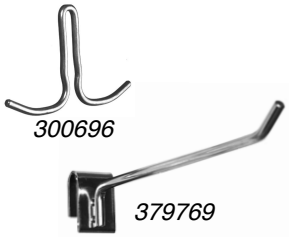
model #	height in.	height mm	weight lbs.	weight kg
418012	18″	457	2.0	0.9
430012	30″	762	2.4	1.1
448012	48″	1219	5.6	2.5

POT & LADLE RACKS

Chrome plated.

model #	length in.	length mm	weight lbs.	weight kg
PRT2-C	33″	838	1.9	0.9
PRT3-C	48″	1219	2.1	1.0
PRT4-C	63½″	1613	2.5	1.1
PRT5-C	79″	2007	4.1	1.9
PRT6-C*	94½″	2400	4.9	2.2

**PRT6-C is provided in two sections.



HOOKS

For use with Pot & Ladle Racks.

model #	description	weight lbs.	weight kg
300696	stainless steel pot hook	0.2	0.1
379769	6″ (152mm)-long chrome hook	0.1	0.1

All shipping weights are approximate.

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"WE MAKE THE KITCHEN BETTER!"

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New Jersey, Ohio, Texas, Washington

MODELS:

MSF8301GR / MSF3610GR
MSF8302GR / MSF8303GR / MSF8304GR

Standard Top Sandwich Prep Tables

Standard Features

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Concentrated airflow design for even distribution of airflow around pans. Unmatched cabinet airflow design
- Electronic Temperature Controller
- Removable stainless steel pan liner
- Maintains temperatures between 33°F - 40°F
- Locking divider bars
- Pre-installed 6" deep poly pans
- 9-1/4" cutting board
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- One(1) pre-installed shelf per section
- Pre-installed casters

Optional Accessories

- Double overshelf for 27", 36", 48", 60" and 72" models
- Part # 82021902 - 12" cross bar
- Night covers

For the best results of food preservation we recommend setting your refrigerator between 33°F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.

2 YEAR PARTS AND LABOR WARRANTY
5 YEAR COMPRESSOR PART WARRANTY

MSF8301GR

MSF3610GR

MSF8302GR

MSF8303GR

MSF8304GR

REV. 01/24