

JUN 2,2011
MKEANCUL

Cover sheet

1

Project:
McKean High School Culinary Arts
c/o Sharon Rookard

(302) 552-3742 Fax: (302) 992-7827

To:
Sharon Rookard
McKean Culinary Arts

(302) 552-3742 Fax: (302) 992-7827

From:
Kevin G. Rudnitsky
Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 1 - REFRIG... REACH-IN (2 ea required)

True Food Service Equipment, Inc Model T-49

Refrigerator, Reach-in, two-section, (6) shelves, stainless steel front & exterior, aluminum ends, white aluminum interior with stainless steel floor, (2) stainless steel full doors with locks, dial thermometer, 4" castors, 1/2 HP, 115v/60/1-ph, NEMA 5-15P, 9.1 amps, ENERGY STAR®, MADE IN USA

- 2 ea. Self-contained refrigeration standard
- 2 ea. 4" Swivel castors, standard (adds 5" to OA height)
- 2 ea. Warranty - 5 year compressor (self-contained only), please visit www.truemfg.com for specifics
- 2 ea. Warranty - 1 year parts and labor, please visit www.truemfg.com for specifics
- 2 ea. Left door hinged left, right door hinged right standard



TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • O'Fallon, Missouri 63366
 (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546
 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

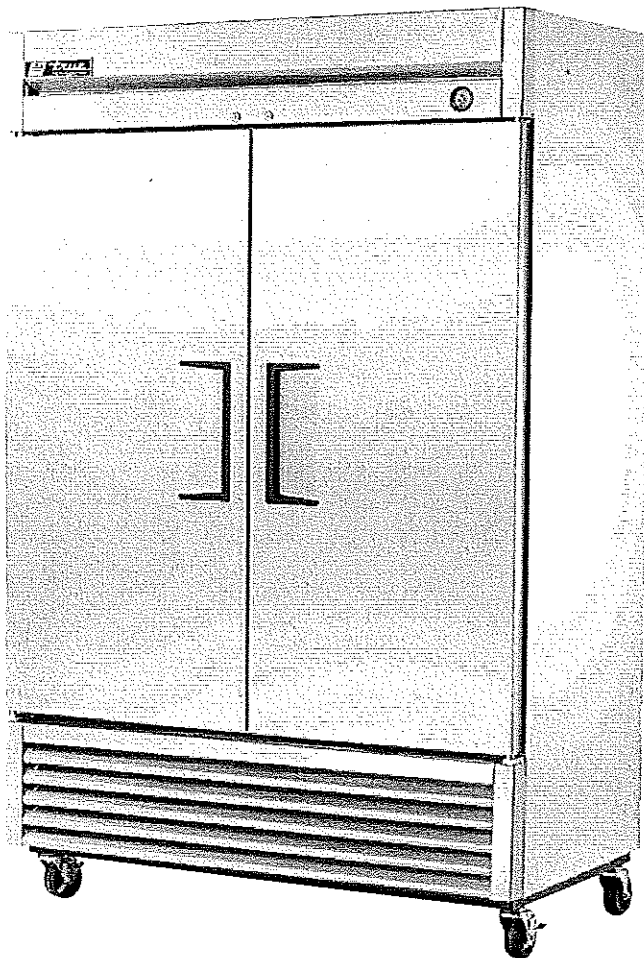
Model #: _____

AIA #

SIS #

Model:
T-49

T-Series:
Reach-In Solid Swing Door Refrigerator



T-49

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
 - ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
 - ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
 - ▶ Stainless steel solid doors and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
 - ▶ Adjustable, heavy duty PVC coated shelves.
 - ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Bottom mounted units feature:**
- ▶ "No stoop" lower shelf.
 - ▶ Storage on top of cabinet.
 - ▶ Compressor performs in coolest, most grease free area of kitchen.
 - ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-49	2	6	54 1/8	29 1/2	78 3/8	1/2	115/60/1	9.1	5-15P	9	420
			1375	750	1991	1/2	230-240/50/1	5.4	▲	2.74	191

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

	APPROVALS: 	AVAILABLE AT:
1/11	Printed in U.S.A.	

Model:
T-49

T-Series:
Reach-In Solid Swing Door Refrigerator



STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and over sized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends, back and top.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Stainless steel exterior with white aluminum liners to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 24 5/8" L x 22 3/8" D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Incandescent interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES

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

ELECTRICAL

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

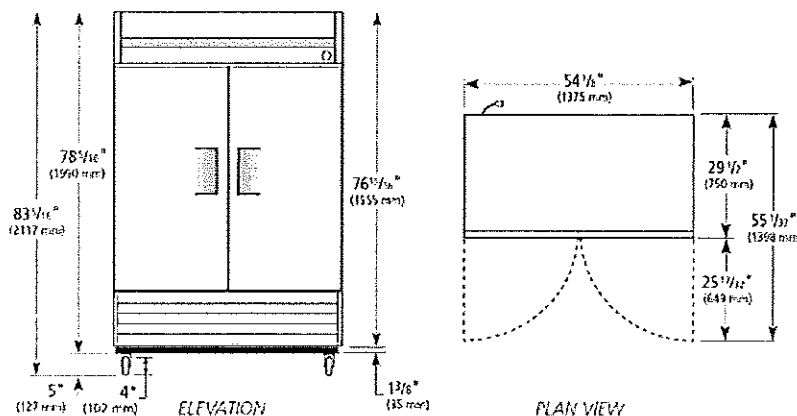


115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- 230 - 240V / 50 Hz.
 - 6" (153 mm) standard legs.
 - 6" (153 mm) seismic/flanged legs.
 - Alternate door hinging (factory installed).
 - Additional shelves.
 - Half door bun tray racks. Each holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
 - Full door bun tray racks. Each holds up to twenty-two 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
 - Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW



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

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

KCL	Model	Elevation	Right	Plan	3D	Back
	T-49	TFGY36E	TFEY03S	TFEY02P	TFGY363	

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(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 2 - SINK, HAND (3 ea required)

Eagle Group Model HSA-10-F-2X

Hand Sink, wall model, 14-3/4" x 18-7/8" with 7-1/2" backsplash, stainless steel construction, splash mount gooseneck faucet, basket drain, deep-drawn seamless design-positive drain, NSF approved (FLYER)(must order in quantities of 7 or more)



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Hand Sink, model HSA-10. Constructed of type 304 stainless steel, all-welded with deep-drawn positive drain sink bowl, inverted "V" edge to prevent spillage and basket drain. Unit less faucet.

Eagle Hand Sink, model HSA-10-F. Features the same as sink #HSA-10, plus splash mounted gooseneck faucet.

Eagle Hand Sink, model HSA-10-FA. Features the same as sink #HSA-10, plus p-trap, tailpiece, and splash mounted gooseneck faucet.

Eagle Hand Sink, model HSA-10-FAW. Features the same as sink #HSA-10, plus p-trap, tailpiece, and splash mounted gooseneck faucet with wrist handles.

Eagle Hand Sink, model HSA-10-FL. Constructed of type 304 stainless steel, all-welded with deep-drawn positive drain sink bowl, inverted "V" edge to prevent spillage, polymer lever drain, and splash mounted gooseneck faucet.

Eagle Hand Sink, model HSA-10-FO. Features the same as sink #HSA-10-FL, plus polymer lever drain includes overflow.



#HSA-10-FO

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA
Phone: 302-653-3000 • Fax: 302-653-2065
www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.
Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Eagle Foodservice Equipment, Eagle MHC, SpecFAB®, and Retail Display are divisions of Eagle Group. ©2009 by the Eagle Group

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

Traditional Hand Sinks

MODELS:

- HSA-10
- HSA-10-F
- HSA-10-FAW
- HSA-10-FA
- HSA-10-FL
- HSA-10-FO

Design & Construction Features

- Heavy gauge type 304 stainless steel all-welded construction.
- Inverted "V" edge rim retards spillage.
- Unique deep-drawn positive-drain bowl assures complete drainage to meet the most stringent health code requirements.
- Water inlet: ½" (13mm) NPT.
- Drain outlet: 1½" (38mm) NPS.
- Six models to choose from.

Options / Accessories

- P-trap
- Tail piece
- End splashes
- Front skirt
- Side mount wall bracket
- MICROGARD®* antimicrobial protection

* For hand sinks #HSA-10, HSA-10-F, HSA-10-FA, and HSA-10-FAW

Certifications / Approvals

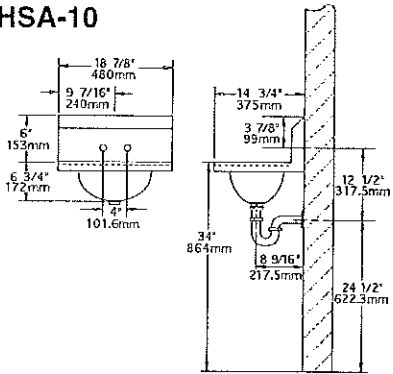




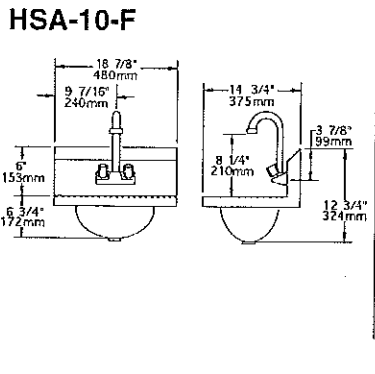
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Traditional Hand Sinks

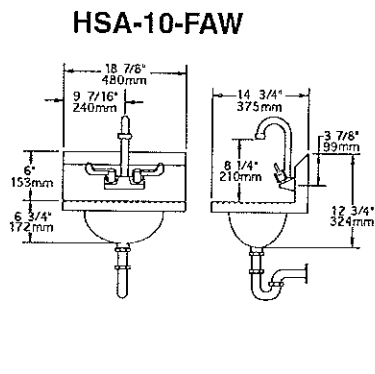
HSA-10



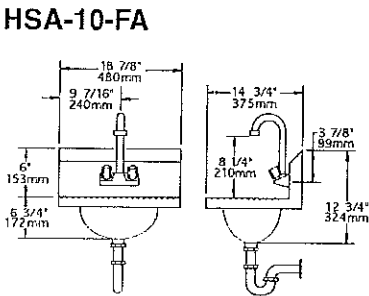
HSA-10-F



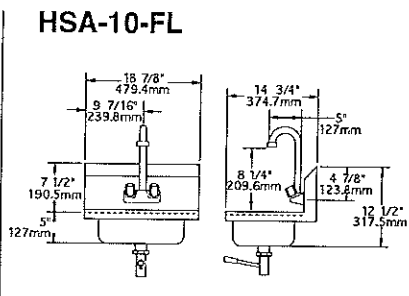
HSA-10-FAW



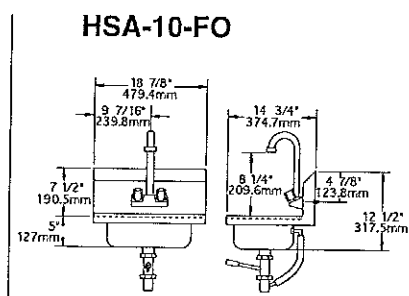
HSA-10-FA



HSA-10-FL



HSA-10-FO



model #	includes	bowl size		overall size		weight lbs. kg
		width in.	length x depth mm	width in.	length x height mm	
HSA-10 *	4" (102mm) centerline faucet holes, basket drain	9 7/8"	13 1/2" x 248 x 343 x 173	14 1/2"	18 1/2" x 376 x 480 x 324	10 4.5
HSA-10-F	faucet, basket drain	9 7/8"	13 1/2" x 248 x 343 x 173	14 1/2"	18 1/2" x 376 x 480 x 324	12 5.2
HSA-10-FA	faucet, p-trap, tail piece, basket drain	9 7/8"	13 1/2" x 248 x 343 x 173	14 1/2"	18 1/2" x 376 x 480 x 324	14 6.4
HSA-10-FAW	faucet w/wrist handles, p-trap, tail piece, basket drain	9 7/8"	13 1/2" x 248 x 343 x 173	14 1/2"	18 1/2" x 376 x 480 x 324	14 6.4
HSA-10-FL	faucet, polymer lever drain	10"	14" x 254 x 256 x 127	14 1/2"	18 1/2" x 376 x 480 x 318	15 6.6
HSA-10-FO	faucet, polymer lever drain w/overflow	10"	14" x 254 x 256 x 127	14 1/2"	18 1/2" x 376 x 480 x 318	13 5.9

* To order hand sink with no faucet holes, add suffix "-NH" to model number (example: HSA-10-NH).

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 Rev. 06/09

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.

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(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 3 - CONVECTION OVEN, GAS (1 ea required)
Southbend Model SLGS/22SC

SilverStar Convection Oven, Gas, double-deck, standard depth, solid state controls, s/s front, top & sides, aluminized steel rear, 60/40 dependent doors, interior light, 6" stainless steel legs, 144,000 BTU, 120v/60/1, NEMA 5-15P, 1/2hp fan and motor, CSA, NSF, ENERGY STAR®

- 1 ea. Standard one year limited warranty
- 1 ea. Specify Gas Type
- 1 ea. Voltage to be specified
- 1 ea. Casters in lieu of legs

Dormont 1675KIT-48 Gas Hose Connector



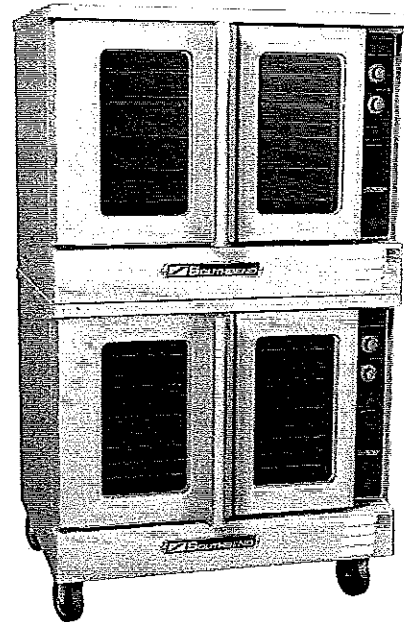
CONVECTION OVEN

SILVERSTAR
GAS, DOUBLE DECK

Standard Features

- ENERGY STAR® qualified (standard depth only)
- Patented, high efficiency, non-clog Jet Stream burners
- 72,000 BTU (NAT or LP) per oven cavity
- Available standard and bakery depths
- Double deck convection oven is 66-1/2" in height
- Patented "plug-in, plug-out" control panel - easy to service
- Stainless Steel front, top and sides
- Oven interior light
- Dependent doors with windows
- Coved, fastener-free, porcelain interior
- Heavy duty, cool touch, stainless steel door handle
- Soft Air, two speed, 1/2 hp, fan motor
- 11-position rack guides and 5 plated oven racks
- Electronic ignition with solid state temperature controls
- Forced cool down fan mode
- Oven "ready" light

SLGS/22SC, SLGS/22CCH
SLGB/22SC, SLGB/22CCH



(SLGS/22SC shown with optional casters)

Available Controls

SC-Standard Controls

140°F to 500°F solid state thermostat and 60 minute mechanical cook timer.

CCH-Cycle / Cook & Hold Control

150°F to 500°F temperature controller with 140°F to 200°F "Hold" thermostat Dual digital display shows time and temperature. A fan cycle timer pulses the fan.

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, top and sides. Aluminized steel back.

Doors: Dependent doors with windows. Stainless steel construction, heavy-duty welded steel frame and 5/8" diameter full-length hinge pin.

Oven Interior: Porcelain enamel finish, coved, fastener free.

Rack and Rack Guides: Heavy-duty removable wire rack guides spaced on 1-5/8" centers offer 11 different rack positions. 5 wire racks provided with each oven.

Blower Fan and Motor: 1/2hp, 2-speed motor, 1725/1140 r.p.m

Oven Heating: 72,000 BTU NAT or LP). Oven heating is regulated by an adjustable solid state thermostat control. Blower fan circulates air within the cavity "scrubbing" heat to the oven interior for even heat distribution within the cavity.

Electronic Ignition: Hot surface ignitor with flame safety device.

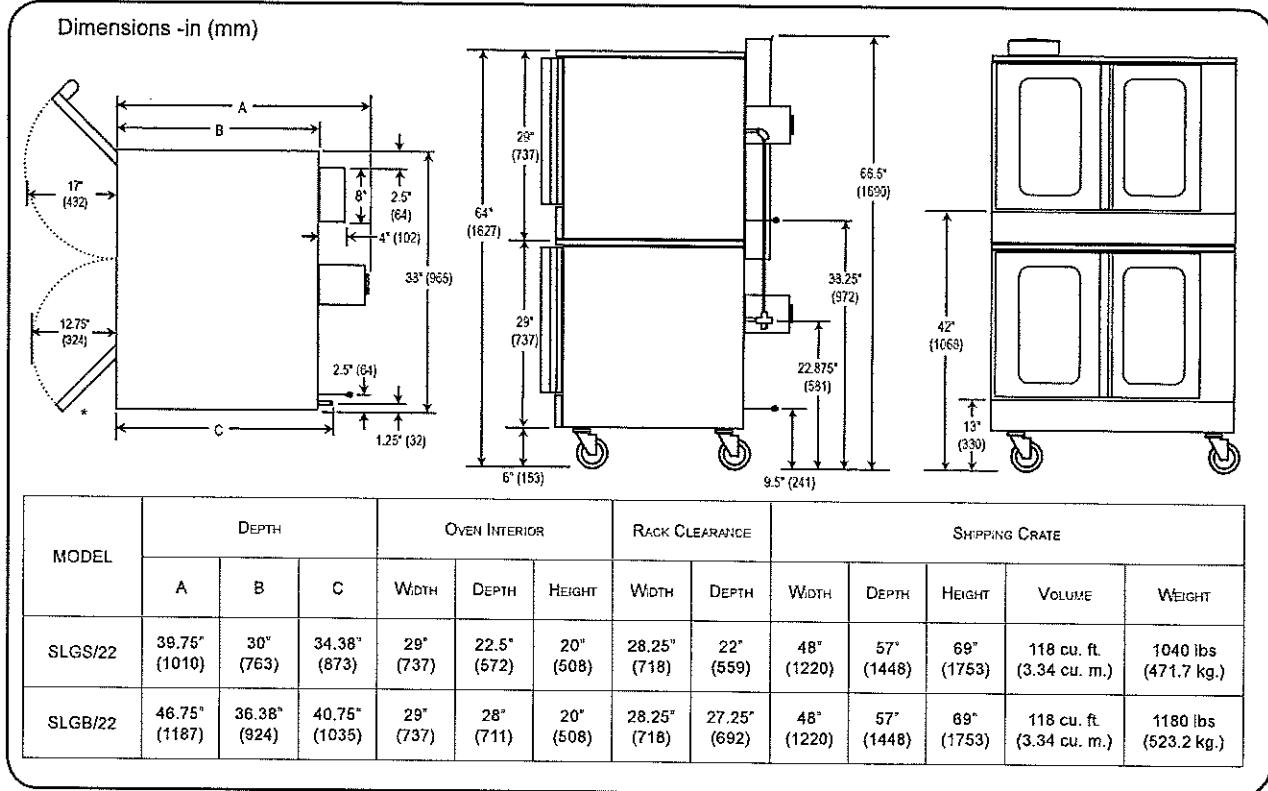
Control Panel: Located on front, at right side of oven, away from heat zone. Removable panel opens downward for easy servicing.

Legs: 6" stainless steel legs standard.

Note: Oven cannot be operated without fan in operation.



Models: SLGS/22SC SLGS/22CCH SLGB/22SC SLGB/22CCH



UTILITY INFORMATION

- GAS:**
- Standard and Bakery Depth: 72,000 BTU (NAT or LP) per oven cavity
 - One 3/4" male connection
 - Required minimum inlet pressure:
 - Natural gas 7" W.C.
 - Propane gas 11" W.C.

ELECTRIC: Standard: 120/60/1 phase, furnished with 6' cord w/3-prong plug (1 plug/deck). NEMA #5-15p. Total maximum amps 7.9.
 Optional: 208/60/1 (190-219 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 4.3 per deck.
 Optional: 240/60/1 (220-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 3.8 per deck.
 Optional: 240/50/1 (208-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 6.0 per deck

MISCELLANEOUS

- If using flex hose connector, the I.D should not be smaller than 3/4" and must comply with ANSI Z 21.69.
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Clearances from combustibles: Top-0", bottom-0", right side-0" and left-3"
- Recommend - install under vented hood
- Check local codes for fire and sanitary regulations
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven
- Oven cannot be operated without fan in operation

Notice: Southbend 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.

OPTIONS AND ACCESSORIES

- Stainless Steel rear jacket
- Stainless Steel oven interior
- Stainless Steel exterior bottom
- 208/240V 50/60 cycle (for use on single phase only)
- Bolt-down flanged legs
- Swivel Caster - front with locks
- Knocked down packaging
- Export Crating
- Extra oven racks
- Down draft diverter for direct flue
- 3/4" quick disconnect with flexible hose (specify length: 3ft, 4ft, or 5ft)
- 2" air insulation panel (stainless steel only)

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**



1100 Old Honeycutt Road, Fuquay-Varina, NC 27526
(919) 762-1000 www.southbendnc.com

From SLG/22 Rev 7 (June/2010)

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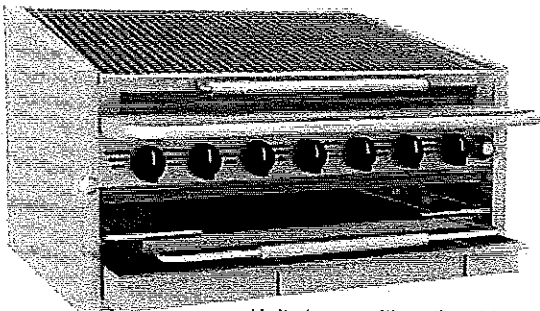
ITEM NO. 4 - BROILER, GAS, CHAR-TYPE COUNTER (1 ea required)
MagiKitch'n Model CM-SMB-636

Coal Charbroiler, counter model, gas, 36" wide, 17-1/2" high, free floating round rod top grate with EZ tilt to front grease trough, ceramic briquettes, 95% s/s unit, 6" service shelf with utility bar, water tubs, without legs for equipment stand, top grid scraper

- 1 ea. Natural gas, specify elevation if over 2000 feet
 - 1 ea. Standard output burner 105,000 BTU
 - 1 ea. With lower rack, for use as a cheesemelter
 - 1 ea. Standard steel grid, fish spacing 3/16" between rods, upgrade w/new unit
- Dormont 1675KIT-48 Gas Hose Connector

MagiKitch'n

Model CM-RMB/SMB 600 Series Counter Radiant or Ceramic Coal Gas Charbroiler



Unit shown with optional lower rack

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Cooking Mode Conversion Kits
 - Ceramic Coal mode (from RMB to SMB)
 - SS Radiant mode (from SMB to RMB)
 - Cast Iron Radiants
- Round Rod Top Grid
 - Fish spacing
- MagiKrome Top Grids
 - Standard spacing Fish spacing
- Scround Rod Top Grids
 - Standard spacing Fish spacing
- 6" Cast Iron Top Grids (3 independent adjustable positions with reversible wide and thin marking)
 - Standard spacing Fish spacing
- Service Shelf with towel bar
 - Low profile 8" (20.3 cm)
 - 10" (25.4 cm) 12" (30.5 cm)
 - Supply shelf without towel bar
- Pan Cutouts in Service Shelf (specify with order)
- Divider for Pan cutouts
- Cutting Boards (10" or 12" shelves only)
- Fajita Rack Inserts
- MagiGriddle (Replaces top grid)
- Safety Pilot (supervised pilot system, see gas installation requirements)
- Quick Disconnect gas hose and lanyard kit
- Back Shelf
- Slip On Cover
- Side and Back Extensions (N/A with back shelf)
- 4" adjustable legs
- Lower Rack
- Smoker Box
- Equipment Stand

Project _____

Item No. _____

Quantity _____

APPLICATION

The Model CM-RMB/SMB 600 Series is a counter high production charbroiler for space saving installation on work tables, counter or on properly insulated refrigerated / freezer bases. Many options and accessories are available to tailor your charbroiler to match your menu selection and operational needs in the kitchen. This series is also available in a High Gas Output model for higher temperatures for heavy production restaurants.

MODELS

<input type="checkbox"/> CM-RMB-6xx-x (Radiant Model)	<input type="checkbox"/> CM-SMB-6xx-x (Ceramic Coal Model)
Model Size Width and Gas Btu Output Rate	
Standard Output **	(H) High Output
<input type="checkbox"/> 624 60Kbtu/hr	<input type="checkbox"/> 624-H 80Kbtu/hr
<input type="checkbox"/> 630 90Kbtu/hr	<input type="checkbox"/> 630-H 120Kbtu/hr
<input type="checkbox"/> 636 105Kbtu/hr	<input type="checkbox"/> 636-H 140Kbtu/hr
<input type="checkbox"/> 648 150Kbtu/hr	<input type="checkbox"/> 648-H 200Kbtu/hr
<input type="checkbox"/> 660 195Kbtu/hr	<input type="checkbox"/> 660-H 260Kbtu/hr
<input type="checkbox"/> 672 240Kbtu/hr	<input type="checkbox"/> 672-H 320Kbtu/hr

STANDARD FEATURES & ACCESSORIES

- CM-RMB-600 - V-shaped radiant for each burner
- CM-SMB-600 - Ceramic coal screen
- Free floating top grid 1/2" (1.3 cm) steel rods allows expansion and contraction without warping
- E-Z Tilt top grid drains grease into front trough
- Round top grid with standard spacing with quick lift handle
- Convertible Radiant design to Coal style
- Fully Insulated double walled outer cabinet
- Stainless steel on all four sides
- Water Tubs
- 6" (15.2 cm) stainless service shelf
- Towel bar for utensil storage
- Runner tube pilot system
- Individual front burner controls for precise regulation
- All stainless steel burners for long life
- Single 3/4" gas connection
- Burners are 15Kbtu or optional High output 20Kbtu
- Top Grid Scraper

APPROVALS

- MEA Approved



Model CM-RMB/SMB 600 Series Counter Gas Charbroiler

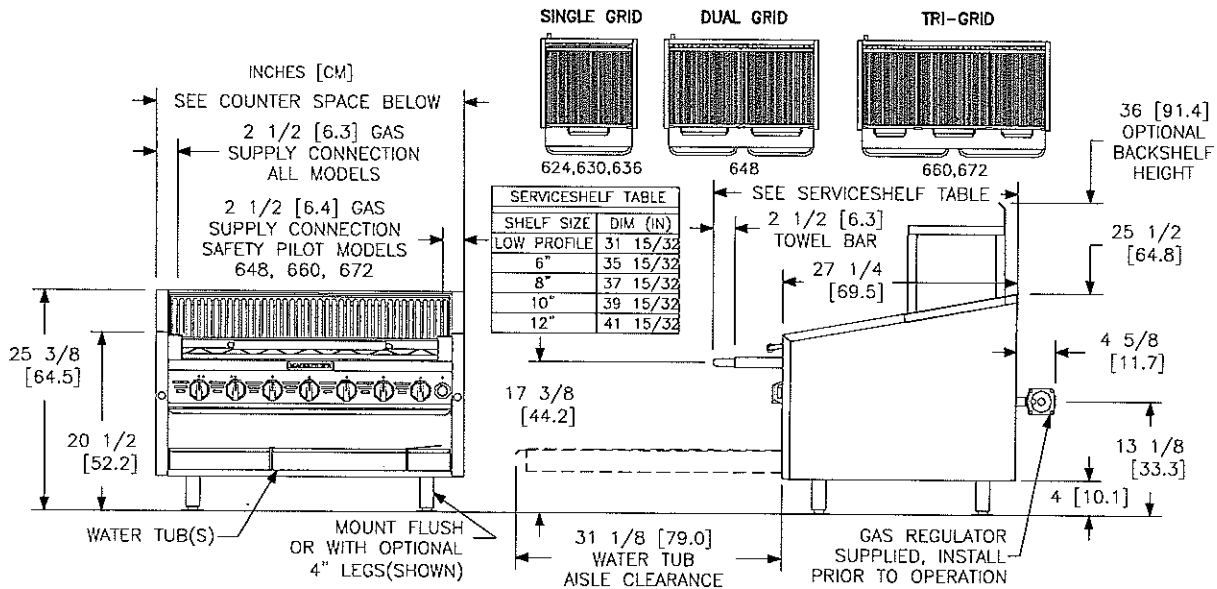


MagiKitch'n • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304
603-225-6684 • FAX: 603-225-8497 • www.magikitch'n.com

L10-135 Rev 3 08/07 Printed in the USA

Model CM-RMB/SMB 600 Series Counter Gas Charbroiler

Model CM-RMB/SMB 600 Series Counter Gas Charbroiler



CM Size	624 / 624-H	630 / 630-H	636 / 636-H	648 / 648-H	660 / 660-H	672 / 672-H
Gas BTU/HR	Standard Output 60,000Btu (17.6 kW)	90,000Btu (26.4 kW)	105,000Btu (30.8 kW)	150,000Btu (44.0 kW)	195,000Btu (57.2 kW)	240,000Btu (70 kW)
	(H) High Output 80,000Btu (23.4 kW)	120,000Btu (35.2 kW)	140,000Btu (41.0 kW)	200,000Btu (58.6 kW)	260,000Btu (76.2 kW)	320,000Btu (94.1kW)
Burners	4	6	7	10	13	16
Cooking Area	513 in ² (3,314 cm ²)	662 in ² (4,271 cm ²)	810 in ² (5,233 cm ²)	1107 in ² (7,145 cm ²)	1404 in ² (9,063cm ²)	1704 in ² (11,001cm ²)
Counter Space	24" x 35-1/2" (61 x 90 cm)	30" x 35-1/2" (76 x 90 cm)	36" x 35-1/2" (91 x 90 cm)	48 x 35-1/2" (122 x 90 cm)	60" x 35-1/2" (152 x 90 cm)	72" x 35-1/2" (183 x 90 cm)
Crumb Trays	1	1	1	2	2	3
Top Grids	Floating Steel 1 20 3/4 x 24 3/4" (52.7 x 62.9cm)	1 26 3/4 x 24 3/4" (67.9 x 62.9 cm)	1 32 3/4 x 24 3/4" (83.2 x 62.9 cm)	2 22 3/8 x 24 3/4" (56.8 x 62.9 cm)	1 20 3/4 x 24 3/4" (52.7 x 62.9 cm)	1 24 1/8 x 24 3/4" (61.3 x 62.9 cm)
	<i>Floating Steel grids are standard as round rods with standard spacing. Optional are: MagiKrome Round Rods, Scround Rod with Standard spacing 5/16" (0.79cm) or Fish spacing 3/16" (0.48cm)</i>					
	Cast Iron	3	4	5	7	9

Cast iron grids are 6 1/4 x 22 5/8" (15.9 x 57.5cm), Reversible with Thick(1/4") and Thin(1/32") Marking. Cast Grids are available in Standard(13/16"), or Fish(11/16") spacing.

SHIPPING INFORMATION (Approximate)

Shipping Weight	210 lbs. (95.2 kg)	280 lbs. (127 kg)	350 lbs. (159 kg)	425 lbs. (193 kg)	565 lbs. (256 kg)	705 lbs. (320 kg)
Shipping Crate H x W x L	31 x 28 x 43" (79x71x109 cm)	42 x 45 x 51" (107 x114 x129 cm)	42 x 45 x 51" (107 x114 x129 cm)	42 x 45 x 51" (107 x114 x129 cm)	42 x 45 x 73" (107 x114 x185 cm)	42 x 45 x 73" (107 x114 x185 cm)
Shipping Cube	21.6 ft ³ (0.6m ³)	55.8 ft ³ (1.6m ³)	55.8 ft ³ (1.6m ³)	55.8 ft ³ (1.6m ³)	79.8 ft ³ (2.3m ³)	79.8 ft ³ (2.3m ³)

INSTALLATION INFORMATION

	GAS PRESSURE REQUIREMENTS		GAS CONNECTION REQUIREMENTS	
	Natural Gas	LP Gas	Models without Safety Pilots	Models with Safety Pilots
Supply Pressure*	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	(1) 3/4" Gas Regulator shipped unattached , (1) 3/4" NPT supply pipe connection	624, 630, 636 (1) 1/2" to 3/4" adaptor & (1) 3/4" Gas Regulator shipped unattached , (1) 1/2" NPT supply pipe
Burner Pressure	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)		648, 660, 672 (2) 1/2" to 3/4" adaptor & (2) 3/4" Gas Regulator shipped unattached , (2) 1/2" NPT supply pipe

* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on. Gas Regulator MUST be installed to broiler gas supply prior to connecting gas line.

CLEARANCES (Can Not Be Flush Mounted)

Front min	Floor min.	Combustible material		Non-Combustible material		Charbroiler Flue area
30" (76.2 cm)	4" (10.2 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2 cm)	8" (20.3 cm)	0"	8" (20.3 cm)	

SHORT FORM SPECIFICATION

Provide MagiKitch'n model CM- RMB 6xx radiant or CM-SMB 6xx ceramic coal low profile counter charbroiler. Unit shall be gas heated and shall cook by means of gas burners. Unit shall be double-walled stainless steel construction, and fully insulated on all sides. Provide with independent gas burners. Individual burner controls shall be mounted every 4 to 4-1/2 inches for flexible use. Convertible design allows operator to quickly change from radiant to coal style cooking with an optional conversion kit. Provide Options and Accessories as follows:

MagiKitch'n MagiKitch'n • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.magikitch'n.com L10-135 Rev 3 08/07 Printed in the USA

We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.

JUN 2,2011
MKEANCUL

Cover sheet

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Project:
McKean High School Culinary Arts
c/o Sharon Rookard

(302) 552-3742 Fax: (302) 992-7827

To:
Sharon Rookard
McKean Culinary Arts

(302) 552-3742 Fax: (302) 992-7827

From:
Kevin G. Rudnitsky
Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 5 - GRIDDLE, COUNTER UNIT, GAS (1 ea required)
Southbend Model HDG-36

Griddle, Gas, Counter Model, 36" wide, 1" thick polished steel plate, spark ignition (battery),
(3) thermostatic controls range 150° - 400°F settings, s/s front & sides, 4" s/s legs, 90,000
BTU, CSA, NSF

1 ea. Specify Gas Type

1 ea. Standard one year limited warranty

Dormont 1675KIT-48 Gas Hose Connector



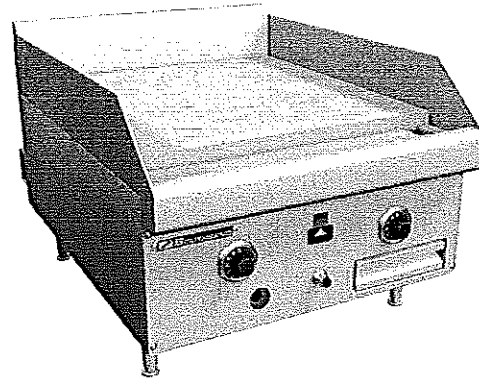
COUNTERLINE - GRIDDLE

Heavy Duty, Thermostatic, Gas

Standard Features

- Available in 24", 36", 48", 60" and 72" widths
- 30,000 BTU (NAT or LP) burner per 12"
- Electronic spark ignition (battery)
- Stainless steel front, vent and sides are standard, rear and bottom panels are aluminized steel.
- Reinforced, insulated double wall sides
- 1" thick polished rolled steel plate
- 5" high rear and side splash guards
- Flame failure safety device
- 3/4" rear gas connection and pressure regulator
- Protected flue opening
- "Insta-on" thermostatic controls for precise settings between 150°F and 400°F
- Imbedded load sensing thermostat
- Exclusive "NO COLD" Zone -Uniform heat distribution across surface
- Each burner equipped with runner tube
- 4" Spatula width front grease trough
- Optional 3" rear grease trough combined with 2-5/8" front grease trough, available on 36", 48" and 60". (does not reduce 24" griddle depth)
- Hidden grease drawers with large capacity
- Fully welded griddle plate with protected exhaust vent

HDG-24, HDG-36, HDG-48, HDG-60, HDG-72
HDG-36-RE, HDG-48-RE, HDG-60-RE



(Model HDG-24)

Job
Item#

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Front, sides and vent are constructed of #3 polished 430 and 304 stainless steel. Bottom and rear are aluminized steel. Sides are reinforced and fully insulated. 5" rear and side splash.

Griddle Plate: 24", 36", 48", 60", 72" wide unit with two 15,000 BTU (NAT or LP) burners every 12". Fully welded, 1" thick polished steel griddle plate with side splash guards, and grease drawer.

Griddle Controls: Independent, "Insta-on" thermostatic controls with uniform temperature range of 150°F to 400°F.

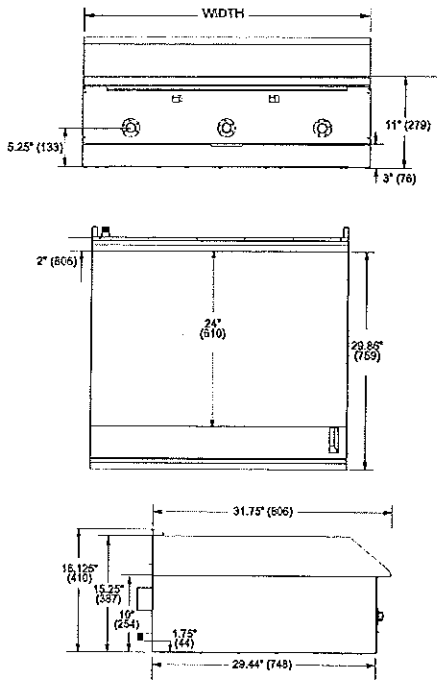
Legs: Stainless steel 4" adjustable legs.

Gas Heat Control System: Each foot of griddle is heated by a "U" shaped burner. Each burner is controlled by a thermostatic control and is equipped with an independent pilot. For safety, each pilot has a flame failure device. A 3/4" rear gas connection is standard. Units over 48" wide are constructed of two bodies.



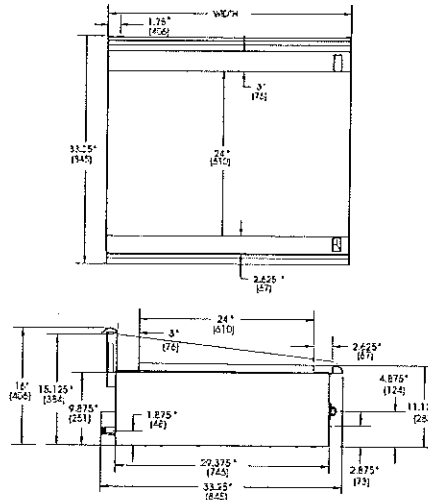
Models: HDG-24 HDG-36 HDG-36RE HDG-48 HDG-48RE HDG-60 HDG-60RE HDG-72

Standard Front Grease Trough Dimensions



MODEL	SHIPPING CRATE DIMENSIONS & WEIGHT				
	WIDTH	BURNERS @30,000 BTU	CRATED WIDTH	CRATED DEPTH	CRATED WEIGHT
HDG-24	24" (610)	2	31" (788)	39" (991)	305 lbs (159 kg)
HDG-36/ HDG-36-RE	36" (915)	3	55" (1398)	39" (991)	445 lbs (202 kg)
HDG-48/ HDG-48-RE	48" (1220)	4	55" (1398)	39" (991)	545 lbs (247 kg)
HDG-60/ HDG-60-RE	60" (1525)	5	67" (1703)	45.5" (1157)	705 lbs (320 kg)
HDG-72	72" (1830)	6	110" (2796)	45.5" (1157)	840 lbs (378 kg)

Optional Rear/Front Grease Trough Dimensions



UTILITY INFORMATION

GAS: Each unit has a 3/4" rear gas connection with a male NPT connector. Minimum supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. All units require a regulated gas supply, pressure regulator included. If using a flexible hose gas connection, the I.D. of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69, providing an adequate means of restraint to prevent undue strain on the gas connection.

MODEL	GAS (BTU/hr)	
	NATURAL	PROPANE
HDG-24	60,000	60,000
HDG-36/ HDG36-RE	90,000	90,000
HDG-48/ HDG-48-RE	120,000	120,000
HDG-60/ HDG-60-RE	150,000	150,000
HDG-72	180,000	180,000

MISCELLANEOUS

- If casters are used with flex hose, a restraining device should be used to eliminate undue stain on the flex hose.
- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 10" on sides and 6" on rear.
- Install under vented hood.
- Check local codes for fire and sanitary regulations.

NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve 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.

OPTIONS AND ACCESSORIES

- Stainless steel stand
- Casters for stand
- 2" high insulator base for mounting on refrigerated base
- Stainless steel plate shelf with or without cutting board
- Grooved griddle plates
- 3" Rear grease trough available on 36", 48" and 60" models
- Chrome plated griddle plates

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**



1100 Old Honeycutt Road, Fuquay-Varina, NC 27526
(919) 762-1000 www.southbendnc.com

JUN 2,2011
MKEANCUL

Cover sheet

6

Project:
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c/o Sharon Rookard

(302) 552-3742 Fax: (302) 992-7827

To:
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From:
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Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 6 - STAND, COUNTERTOP COOKING EQUIPMENT (1 ea required)

Eagle Group Model T3072SGS

Griddle Stand, open base with bottom shelf, 72" x 30", 24"H, 16 gauge type 304 stainless steel top, (6) stainless steel legs, adjustable stainless steel undershelf, adjustable metal feet, 1-1/4" upturn on back and both ends, Uni-Lok® system, NSF

1 st. Model CAH6-SB Table Casters, 5" diameter, resilient tread, three swivel and three with brakes (set of six), 200 lb weight capacity per caster, zinc

1 ea. Model E36 All welded construction, legs, undershelf and top

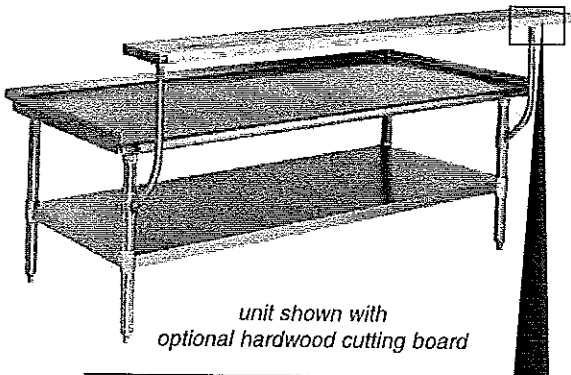


Profit from the Eagle Advantage®

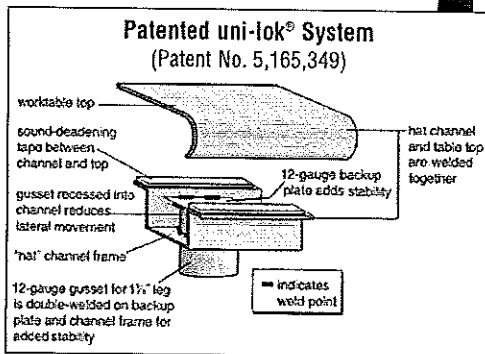
Specification Sheet

Short Form Specifications

Eagle Griddle/Equipment Stand, model _____
 Top to be 16/304 stainless steel with 1/4" upturn on rear and sides. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. Heavy gauge (galvanized, stainless steel) adjustable undershelf, 1 1/2"-diameter galvanized tubular legs with white metal adjustable bullet feet. Note: Units 72" and longer furnished with six legs.



unit shown with optional hardwood cutting board



Options / Accessories

- Hardwood cutting board
- Stainless steel plate shelf
- Casters
- Stainless steel bullet feet

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-9905 USA
 Phone: 302-653-3000 • Fax: 302-653-2065
 www.eaglegrp.com

Foodservice Division: Phone 800-441-8440
 MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.
 Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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

Griddle/Equipment Stands

MODELS:

- | | | | |
|-----------------------------------|-----------------------------------|-----------------------------------|----------------------------------|
| <input type="checkbox"/> T2424GS | <input type="checkbox"/> T2484SGS | <input type="checkbox"/> T3072GS | <input type="checkbox"/> 307109 |
| <input type="checkbox"/> T2424SGS | <input type="checkbox"/> T2496GS | <input type="checkbox"/> T3072SGS | <input type="checkbox"/> 307110 |
| <input type="checkbox"/> T2436GS | <input type="checkbox"/> T2496SGS | <input type="checkbox"/> T3084GS | <input type="checkbox"/> APS1 |
| <input type="checkbox"/> T2436SGS | <input type="checkbox"/> T3024GS | <input type="checkbox"/> T3084SGS | <input type="checkbox"/> APS2 |
| <input type="checkbox"/> T2448GS | <input type="checkbox"/> T3024SGS | <input type="checkbox"/> T3096GS | <input type="checkbox"/> APS3 |
| <input type="checkbox"/> T2448SGS | <input type="checkbox"/> T3036GS | <input type="checkbox"/> T3096SGS | <input type="checkbox"/> APS4 |
| <input type="checkbox"/> T2460GS | <input type="checkbox"/> T3036SGS | <input type="checkbox"/> 313970 | <input type="checkbox"/> APS5 |
| <input type="checkbox"/> T2460SGS | <input type="checkbox"/> T3048GS | <input type="checkbox"/> 307105 | <input type="checkbox"/> APS6 |
| <input type="checkbox"/> T2472GS | <input type="checkbox"/> T3048SGS | <input type="checkbox"/> 307106 | <input type="checkbox"/> APS7 |
| <input type="checkbox"/> T2472SGS | <input type="checkbox"/> T3060GS | <input type="checkbox"/> 307107 | <input type="checkbox"/> APS8 |
| <input type="checkbox"/> T2484GS | <input type="checkbox"/> T3060SGS | <input type="checkbox"/> 307108 | <input type="checkbox"/> CAH4-SB |
| | | | <input type="checkbox"/> CAH6-SB |

Tabletop

- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Highly-polished 16 gauge type 304 stainless steel top with 1/4" (32mm) upturn on rear and both ends.

Adjustable Undershelf

- Heavy gauge galvanized or stainless steel, with gusset welded on each corner.

Legs

- Galvanized or stainless steel.
- 1 1/2" (41mm)-diameter.
- Adjustable white metal feet.

Optional Hardwood Cutting Board

- Laminated, 1 1/2" (32mm)-thick, full length of stand, 8" (203mm)-wide.
- Complete with 1" (25mm) OD stainless steel tubular supports integrally welded to adjustable stainless steel sleeve assembly.
- Board adjustment range is 8 1/2" (216mm) at lowest point to maximum of 15 1/2" (394mm).

Optional Plate Shelf

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

Certifications / Approvals



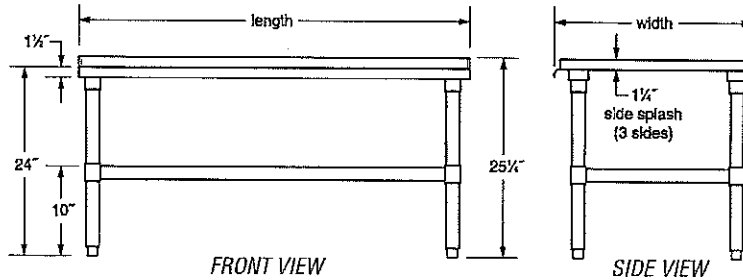
EG10.27 Rev. 08/09

Catalog Specification Sheet No. EG10.27



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

Griddle/Equipment Stands



Griddle/Equipment Stands

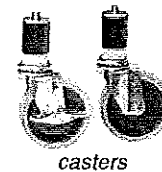
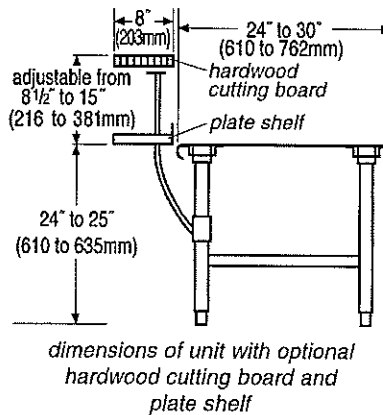
galvanized legs and undershelf model #	stainless legs and undershelf model #	# of legs	tabletop dimensions				weight capacities with				weight	
			width		length		bullet	feet	opt'l casters	weight	weight	
			in.	mm	in.	mm	lbs.	kg	lbs.	kg	lbs.	kg
T2424GS	T2424SGS	4	24 1/2"	619	24 1/2"	619	320	145.1	180	81.6	48	21.8
T2436GS	T2436SGS	4	24 1/2"	619	36"	924	480	217.7	270	122.5	54	24.5
T2448GS	T2448SGS	4	24 1/2"	619	48 1/2"	1229	640	290.3	360	163.3	62	28.1
T2460GS	T2460SGS	4	24 1/2"	619	60"	1534	800	362.9	450	204.1	74	33.6
T2472GS	T2472SGS	6	24 1/2"	619	72"	1838	960	435.5	540	244.9	86	39.0
T2484GS	T2484SGS	6	24 1/2"	619	84"	2143	1120	508.0	630	285.8	99	44.9
T2496GS	T2496SGS	6	24 1/2"	619	96"	2448	1280	580.6	720	326.6	120	54.4
T3024GS	T3024SGS	4	30 3/4"	772	24 1/2"	619	400	181.4	225	102.1	48	21.8
T3036GS	T3036SGS	4	30 3/4"	772	36"	914	600	272.2	338	153.3	55	24.9
T3048GS	T3048SGS	4	30 3/4"	772	48 1/2"	1229	800	362.9	450	204.1	71	32.2
T3060GS	T3060SGS	4	30 3/4"	772	60"	1534	1000	453.6	563	255.4	83	37.6
T3072GS	T3072SGS	6	30 3/4"	772	72"	1838	1200	544.3	675	306.2	96	43.6
T3084GS	T3084SGS	6	30 3/4"	772	84"	2143	1400	635.0	788	357.4	112	50.8
T3096GS	T3096SGS	6	30 3/4"	772	96"	2448	1600	725.8	900	408.2	125	56.7

Optional Hardwood Cutting Board

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

Optional Plate Shelf

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



Optional Zinc Swivel Casters

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

model #	description
CAH4-SB	set of 4 (2 w/brake)
CAH6-SB	set of 6 (3 w/brake)

EAGLE GROUP
 100 Industrial Boulevard, Clayton, DE 19938-9905 USA
 Phone: 302-653-3000 • Fax: 302-653-2065
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Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.

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 Rev. 08/09

JUN 2,2011
MKEANCUL

Cover sheet

7

Project:
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c/o Sharon Rookard

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ITEM NO. 7 - FRYER, GAS (1 ea required)

Pitco Frialator Model SG14-S

Solstice Standard Fryer, gas, heavy duty floor model, 40-50 lb. fat cap., millivolt control, s/s tank, front, sides, 110,000 BTU (free standing, stand alone fryer only special price)

1 ea. Gas to be determined

1 ea. Model B3901504 Casters, 9" adjustable (set of 4) non-lock rear & lock front casters, ALL Solstice gas and electric fryers, batteries and retherms

1 ea. Model P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-1/2" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, E14, E14X, E14B, SG14T, 35+, 45+, batteries shipped with (1) per fryer (nc)

Dormont 1675KIT-48 Gas Hose Connector

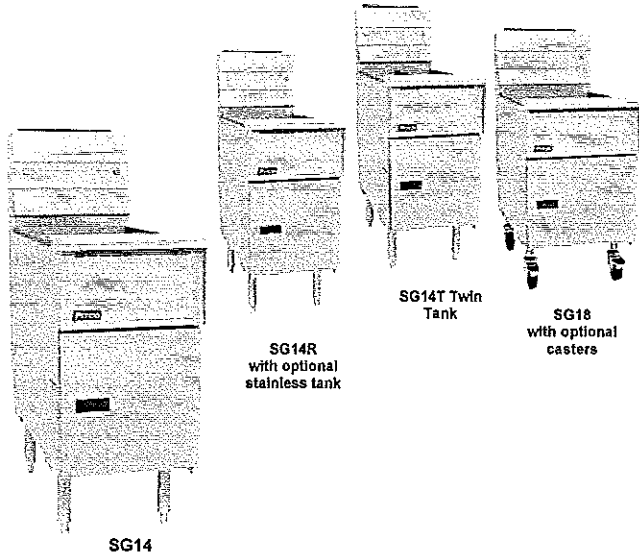


Project _____

Item No. _____

Quantity _____

SOLSTICE Gas (SG) Series Single Standalone SG14, 14R, 14T, 18 Fryer



APPLICATION

For High Production Gas single standalone frying specify Pitco Solstice Gas Models SG14, 14R, 14T or SG18 tube fryers with the patented Solstice Burner Technology. The dependable blower free atmospheric heating system provides fast recovery to cook a variety of food products. The Solstice gas fryer comes standard with a millivolt thermostat with a thermo-safety pilot, high temperature safety limit switch. The unique Solstice burner and baffle design increases cooking production, lowers flue temperature and improves working environment compared to previous models.

MODELS AVAILABLE

- SG14 (40-50 lbs, 14 x14" fry area, 110 Kbtu/hr)
- SG14R (40-50 lbs, 14 x14" fry area, 122 Kbtu/hr)
- SG14T (20-25 lbs, 7x 14", 50 Kbtu/hr per side for this twin tank fryer, 100 Kbtu/hr total)
- SG18 (70-90 lbs, 18 x 18" fry area, 140Kbtu/hr)

STANDARD FRYER FEATURES & ACCESSORIES

- Tank - mild steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Millivolt Thermostat (T-Stat) 200°F-400°F (190°C-93°C CE)
- Thermo-Safety pilot with built in regulator.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9"(22.9cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Drain extension
- Fryer cleaner sample packet
- Choice of basket options :
 - 2-Twin Baskets
 - 1-Full Basket (not available on 14T)

ACCESSORIES (AT ADDITIONAL COST)

- Tank stainless steel
- Stainless Steel back
- 9" (22.9 cm) adjustable, non locking rear & front locking casters
- Flexible gas hose with disconnect and restraining cable
- Tank cover
- 3-Triple Baskets (not available on 14T)

SOLSTICE GAS (SG) Series Single Standalone SG14, 14R, 14T, 18 Fryer



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304
603-225-6684 • FAX: 603-225-8497 • www.pitco.com

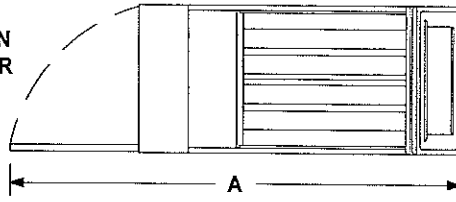
L10-293 Rev 0 08/10

Printed in the USA

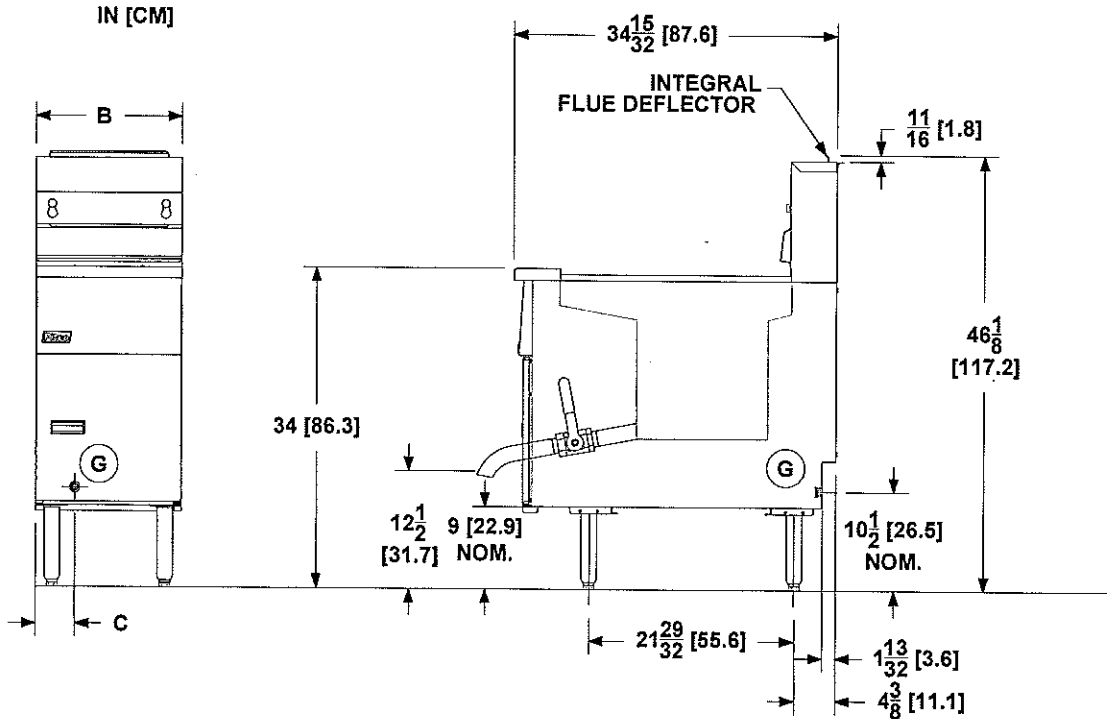
SOLSTICE GAS (SG) Series Single Standalone SG14, 14R, 14T, 18 Fryer

SOLSTICE GAS (SG) Series Single Standalone SG14, 14R, 14T, 18 Fryer

ⓐ 3/4 INCH GAS CONNECTION
(CE 3/4 INCH BSP ADAPTOR
ADDS 1 1/2 [3.8] TO
CONNECTION)



	SG14 (R) SG14T	SG18
A	48 5/16 [122.8]	52 5/16 [132.9]
B	15 5/8 [39.7]	19 5/8 [49.8]
C	4 1/4 [10.8]	6 1/4 [15.9]



INDIVIDUAL FRYER SPECIFICATIONS						
Model	Frying Area	Cook Depth	Oil Capacity			
SG14 & 14R	14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	40 - 50 Lbs (18 - 23 kg)			
SG14T per side	7 x 14 in (17.7 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	20 - 25 Lbs (9 -11 kg)			
SG18	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	70 - 90 Lbs (31-40 kg)			
FRYER SHIPPING INFORMATION (Approximate)						
Model	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube			
SG14 & 14R	208 Lbs (95 kg)	45 x 19 x 36 in (114.3 x 48.2 x 91.4 cm)	17.8 ft ³ . (0.5m ³)			
SG14T per side	230 Lbs (104 kg)	45 x 19 x 36 in (114.3 x 48.2 x 91.4 cm)	17.8 ft ³ . (0.5m ³)			
SG18	275 Lbs (124.5 kg)	45 x 23 x 38 in (114.3 x 58.4 x 96.5 cm)	22.8 ft ³ . (0.6m ³)			
INSTALLATION INFORMATION						
GAS SYSTEM REQUIREMENTS						
Gas Type	Store Supply Pressure *	Burner Manifold Pressure	* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.			
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)				
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)				
CLEARANCES (Do Not Curb Mount)						
Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	
		6" (15.2cm)	6" (15.2cm)	0"	0"	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
SHORT FORM SPECIFICATION						
Provide Pitco Solstice Gas Model (SG xxx) tube fired high production gas floor fryer. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, mild steel (or optional stainless) peened tank, stainless front, door, sides. Blower Free atmospheric burner system, with millivolt thermostat and thermo-safety pilot, separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge. Provide options and accessories as follows:						



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304
603-225-6684 • FAX: 603-225-8497 • www.pitco.com L10-293 Rev 0 08/10 Printed in the USA

We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.

JUN 2,2011
MKEANCUL

Cover sheet

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Project:
McKean High School Culinary Arts
c/o Sharon Rookard

(302) 552-3742 Fax: (302) 992-7827

To:
Sharon Rookard
McKean Culinary Arts

(302) 552-3742 Fax: (302) 992-7827

From:
Kevin G. Rudnitsky
Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 8 - RANGE, RESTAURANT, GAS, 60" (1 ea required)
Southbend Model 4601AA

Ultimate Restaurant Range, Gas, 60", 10 Non-Clog burners with standard grates, (2) standard oven base, standing pilot, 22-1/2" flue riser with heavy duty shelf, stainless steel front, sides and shelf, 6" adjustable legs, 420,000 BTU, CSA, NSF

- 1 ea. Standard one year limited warranty (range)
 - 1 ea. NOTE: 22.5" high flue riser, with heavy duty shelf, standard
 - 1 ea. Specify Gas Type
 - 1 ea. Casters, 2 locking & 2 standard, in lieu of legs
- Dormont 1675KIT-48 Gas Hose Connector



ULTIMATE RESTAURANT RANGE 60" SERIES

Standard Features

- Commercial gas range 60-3/4" wide with a 37" high cooking top
- 4" Stainless steel front rail, stainless steel front and sides
- Front located manual gas shut-off to entire range
- One year No Quibble, 24/7 parts and labor warranty
- Factory installed Regulator
- Cast iron grate top will hold a 14" stock pot
- Standing pilot for open top burners (Optional N/C battery spark ignition)

Optional 33K Non-clog Burners (Burner Option 1)

- (10) patented, one piece, lifetime clog free, cast iron burners
- 33,000 BTU NAT

Optional Wavy Grates (Burner Option 2)

- Cast bowl design for better efficiency
- Allows full use of entire range top
- Available only with 27K BTU Non-clog burners

Optional Cast Iron Star/Saute' Burners (Burner Option 3)

- (10) 33,000 BTU NAT star burners
- Port arrangement allows for even distribution of flame

Optional Split Burner Configuration (Burner Option 4)

- (5) star/saute' burners in front and (5) standard 33K burners in rear

Optional 5 Burner Configuration (Burner Options 5 and 6)

- Combine (2) Pyromax burners in the rear with either (3) standard 33K burners (Opt 5) or (3) star 33K burners (Opt 6) in the front

Optional Pyromax Burners (Burner Option 7)

- 40,000 BTU NAT
- PATENTED high output, three piece, easy clean Non-clog burner
- Built in port protection drip ring
- Group of 4 burners available

Optional Griddle Top (L or R) or Raised Griddle (R only)

- 24", 36" or 48" Available
- 1/2" thick cold rolled steel griddle plate
- Manual or thermostatically controlled
- Raised griddle available 24" only, manual control with under broiler

Optional Charbroiler (L or R)

- 24" or 36" Available
- Removable, cast iron grates

Configure your own custom spec sheet
and model number at
www.BuildMyRange.com.
Refer to AutoQuotes for list pricing.



(4601DD Shown)



Job # _____
Item# _____

CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, sides and shelf standard.

Range Top: 27" deep cooking surface. Center-to-center measurements between burners not less than 12", side-to-side or front-to-back. Two (2) removable one piece drip trays are provided under burners to catch grease drippings.

Flue Riser: 22.5" flue riser standard with heavy duty shelf. Optional 10" and 5" flue riser available without shelf.

Oven Door: Counter balanced with heavy duty hinges,

Oven Interior: Double sided, full porcelain enamel oven cavity for superior cleanability and corrosion protection. Coved corners for easy cleaning and enhanced airflow eliminating hot/cold spots.

Legs: 6" stainless steel adjustable legs standard (casters optional)

Pressure Regulator: Factory installed.

Standard Oven Models (D)

45,000 BTU NAT oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior measuring 14" high x 26" wide x 26.5" deep. Full sized pans fit both ways. One rack with two position side rails.

Convection Oven Models (A):

32,000 BTU NAT convection oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior measuring 14" high x 26" wide x 24" deep. Three racks with five position side rails. 1/2 hp, 1725 rpm, 60 cycle, 115V AC, high efficiency, permanent split phase motor with permanent lubricated ball bearings, overload protection and Class "B" insulation. On/Off switch to allow CO base to operate as a standard oven.

Stainless Steel Cabinet (C)

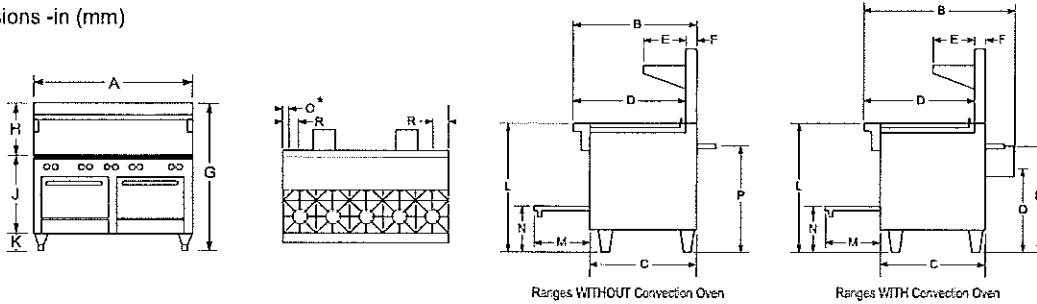
Stainless steel cabinet base. Optional no-charge doors that open from the center.

Available Base Combinations

AA, DD, CC, AD, AC, DC



Dimensions -in (mm)



MODELS	EXTERIOR										Cook Top	Door Opens	Oven Bottom	3/4" Gas Conn.		ELECTRIC	
	Width A	Depth B	C	D	E	F	G	H	J	K				L	M	N	O*
460_DD	69.75" (1543)	34.00" (854)	29.75" (756)	31.00" (787)	12.00" (305)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	-	-
460_AA	69.75" (1543)	44.50" (1130)	29.75" (756)	31.00" (787)	12.00" (305)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	24.00" (610)	6.00" (152)

MODELS	OVEN INTERIOR			CRATE SIZE			Cubic Volume	Oven Weight
	Width	Depth	Height	Width	Depth	Height		
460_DD	26.00" (660)	26.50" (673)	14.00" (355)	69.00" (1753)	48.00" (1219)	74.00" (1880)	132.3 cu. ft. 3.75 cu.m.	1075 lbs. 489 kg.
460_AA	26.00" (660)	24.00" (610)	14.00" (355)					

*Gas Connection will be located on opposite side of optional griddle/charbroiler location (if optional griddle/charbroiler is located on the left, the gas connection will be moved to the right side).

Configure your own custom spec sheet and model number at www.BuildMyRange.com. Refer to AutoQuotes for list pricing.

UTILITY INFORMATION

BTUs EACH BURNER	Std Non-Clog	Star/Saute'	Wavy Non-Clog	PyroMax	(A) Conv Oven PER CAVITY	(D) Std Oven PER CAVITY	GRIDDLE 24"	GRIDDLE 36"	GRIDDLE 48"	CHARBROILER 24"	CHARBROILER 36"	RAISED GRIDDLE/BROILER	HOT TOP 24"	HOT TOP 48"
NAT	33K	33K	27K	40K	32K	45K	48K	64K	80K	64K	96K	24K/9.5K	24K	48K
LP	24K	24K	24K	31K	30K	40K	48K	64K	80K	64K	96K	24K/9.5K	24K	48K

GAS:

- One 3/4" female connection.
- Required minimum inlet pressure
 - Natural gas 4" W.C.
 - Propane gas 10" W.C.

ELECTRICAL: (for models with convection ovens)

- Standard -115/60/1 furnished with 6' cord with 3-prong plug. Total max amps 3.8 per convection oven base.
- Optional -208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps 2.6

MISCELLANEOUS

- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose
- For installation on combustible floors (with 6" high legs) and adjacent to combustible walls, allow 6" clearance.
- Recommended - Install under vented hood
- Check local codes for fire, installation and sanitary regulations.
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven.
- Two speed motors are not available on Restaurant Range Convection Ovens.

NOTICE: Southbend has a policy of continuous product research and improvement. We reserve 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.

OPTIONS AND ACCESSORIES

- 5" flue riser
- 10" Flue Riser
- 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (specify 3ft, 4ft, 5ft)
- Casters-all swivel-front with locks
- Hot Top plate - plate replaces 2 Open burners
 - Limit 1 or 2 Hot Tops consecutive
- Cabinet base doors (
- Various salamander & cheesemelter mounts available. (Please refer to the price list)
- Extra Oven Racks
- Rear step up burners
- Battery spark ignition offered at no charge for open top, griddle, charbroiler and oven base pilots
- Flame Failure for open top burners available on 4601__ and 4602__ models only

INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.



1100 Old Honeycutt Road, Fuquay-Varina, NC 27526
(919) 762-1000 www.southbendnc.com

JUN 2,2011
MKEANCUL

Cover sheet

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Project:
McKean High School Culinary Arts
c/o Sharon Rookard

(302) 552-3742 Fax: (302) 992-7827

To:
Sharon Rookard
McKean Culinary Arts

(302) 552-3742 Fax: (302) 992-7827

From:
Kevin G. Rudnitsky
Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 9 - EXHAUST HOOD (1 ea required)
O'Donnell Metal Fabricators, Inc Model CUSTOM

Exhaust Hood with make up air custom

JUN 2,2011
MKEANCUL

Cover sheet

10

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Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 10 - REFRIGERATED COUNTER, SANDWICH TOP (1 ea required)

True Food Service Equipment, Inc Model TSSU-48-18M-B

Mega Top Sandwich/Salad Unit, (18) 1/6 size (4"D) poly pans, stainless steel insulated cover, 8-7/8"D cutting board, s/s top/front/sides, aluminum back, (2) full doors, (4) PVC coated wire shelves, white aluminum interior with 300 ss floor, 5" castors, 1/3Hp,


1 ea. Self-contained refrigeration standard

1 ea. Warranty - 5 year compressor (self-contained only), please visit www.truemfg.com for specifics

1 ea. Warranty - 1 year parts and labor, please visit www.truemfg.com for specifics

1 ea. Alternative hinging available, please contact factory

1 ea. 5" Castors, standard

 TRUE FOOD SERVICE EQUIPMENT, INC. 2001 East Terra Lane • O'Fallon, Missouri 63366 (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: _____	AIA # _____
	Location: _____	SIS # _____
Model: TSSU-48-18M-B	Item #: _____ Qty: _____	
Food Prep Table: <i>Mega-Top Solid Door Sandwich/Salad Unit</i>		Model #: _____



TSSU-48-18M-B

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Oversized, environmentally friendly (134A), patented forced-air refrigeration system holds 33°F to 41°F (5°C to 5°C).
- ▶ Complies with and listed under ANSI/NSF-7-1997-6.3.
- ▶ All stainless steel front, top and ends. Matching aluminum finished back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA


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

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*						
TSSU-48-18M-B	2	4	18	48 3/8	34 1/8	40 3/8	1/3	115/60/1	8.6	5-15P	7	325
				1229	867	1026	1/3	230-240/50/1	4.2	▲	2.13	148

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

* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

	APPROVALS:	AVAILABLE AT:
5/10 Printed in U.S.A.		

Model:
TSSU-48-18M-B

Food Prep Table:
Mega-Top Solid Door Sandwich/Salad Unit



STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7-1997-63.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Matching aluminum finished back.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with white aluminum liner to match cabinet interior.

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

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 1/2" L x 16" D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 18 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) and 8" (204 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF-7 compliant for open food product.

ELECTRICAL

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



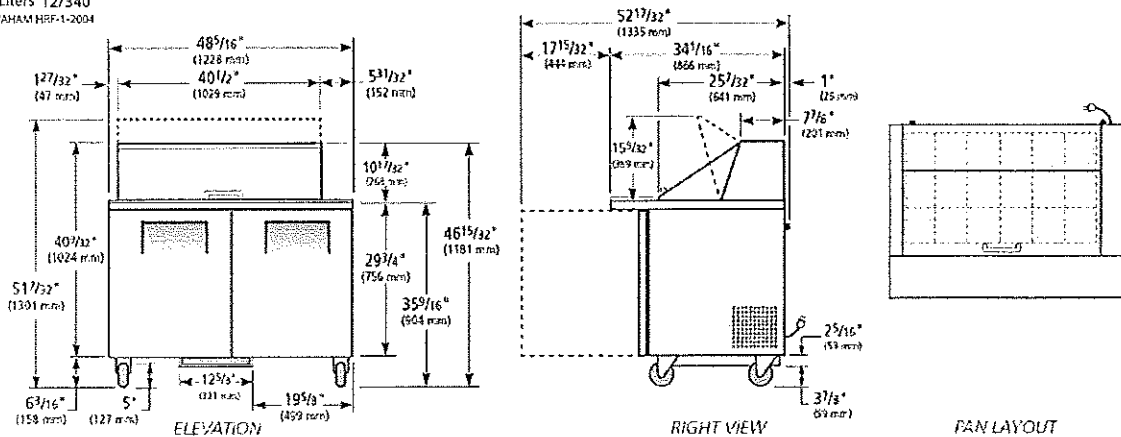
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- 230 - 240V / 50 Hz.
 - 6" (153 mm) standard legs.
 - 6" (153 mm) seismic/flanged legs.
 - 2 1/2" (64 mm) diameter castors.
 - Barrel locks (factory installed). Requires one per door.
 - Additional shelves.
 - Single overshef.
 - Double overshef.
 - Flat lid.
 - Sneezeguard.
 - 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
 - Crumb catcher. Requires crumb catcher cutting board for proper installation.
 - Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
 - Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW

Cubic Feet/Liters 12/340
* Based on ANSI/AHAM HRF-1-2004



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

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

Model	Elevation	Right	Pan	3D	Back
TSSU-48-18M-B	TFNY44E	TFNY42S	TFNY44P	TFNY44B	

TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366 • (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Int'l. Fax# (001)636-272-7546 • www.truefmfg.com

JUN 2,2011

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11

Project:

McKean High School Culinary Arts
c/o Sharon Rookard

(302) 552-3742 Fax: (302) 992-7827

To:

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From:

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150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 11 - WORK TABLE (1 ea required)

Eagle Group Model OB3096SE

Spec-Master® Enclosed Work Table, 30"W x 96"L, open front, 14 gauge type 304 stainless steel top with rolled edges front & back, square turndown ends, stainless steel wrapper, stainless steel legs, adjustable feet, NSF TO INCLUDE DEMO MIRROR AS ATTACHED TO TABLE

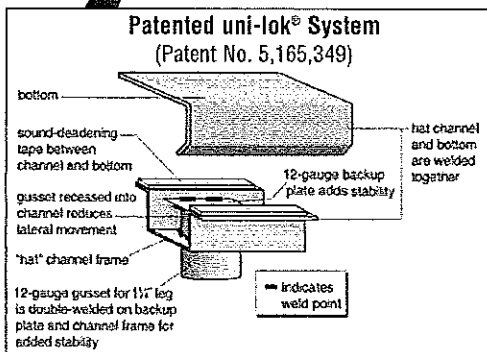
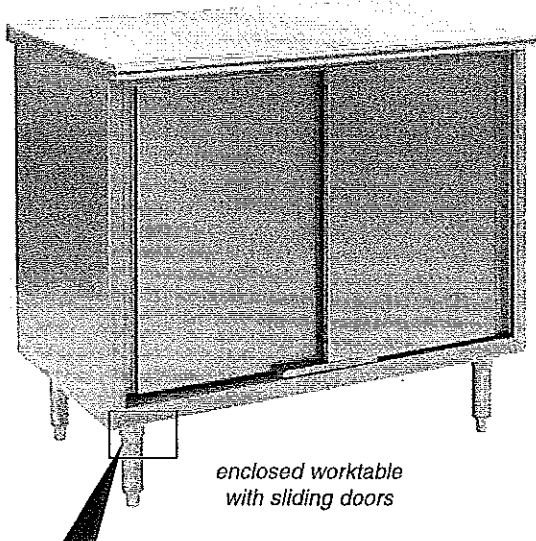
1 ea. Model E21 Sink, 14" x 16" x 9-1/2" bowl, complete with faucet and basket drain (specify location)



Specification Sheet

Short Form Specifications

Eagle Spec-Master® Enclosed Base Worktable, model _____ . Top is 14/304 stainless steel, sides and back are heavy gauge stainless steel. (Open Front, Stainless steel Sliding Doors, or Stainless steel Hinged Door) models with 1½" rolled edge on front and rear, sides turned down. Constructed with uni-lok® patented gusset system, with the gussets recessed into the hat channels to reduce lateral movement. 1½" O.D. stainless steel tubular legs with adjustable bullet feet.



Spec-Master® Enclosed Worktables with Flat Top

MODELS:

- | | | |
|------------------------------------|------------------------------------|-------------------------------------|
| <input type="checkbox"/> OB2436SE | <input type="checkbox"/> CB2436SE | <input type="checkbox"/> CBH2436SE |
| <input type="checkbox"/> OB2448SE | <input type="checkbox"/> CB2448SE | <input type="checkbox"/> CBH2448SE |
| <input type="checkbox"/> OB2460SE | <input type="checkbox"/> CB2460SE | <input type="checkbox"/> CBH2460SE |
| <input type="checkbox"/> OB2472SE | <input type="checkbox"/> CB2472SE | <input type="checkbox"/> CBH2472SE |
| <input type="checkbox"/> OB2484SE | <input type="checkbox"/> CB2484SE | <input type="checkbox"/> CBH2484SE |
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| <input type="checkbox"/> OB3036SE | <input type="checkbox"/> CB3036SE | <input type="checkbox"/> CBH3036SE |
| <input type="checkbox"/> OB3048SE | <input type="checkbox"/> CB3048SE | <input type="checkbox"/> CBH3048SE |
| <input type="checkbox"/> OB3060SE | <input type="checkbox"/> CB3060SE | <input type="checkbox"/> CBH3060SE |
| <input type="checkbox"/> OB3072SE | <input type="checkbox"/> CB3072SE | <input type="checkbox"/> CBH3072SE |
| <input type="checkbox"/> OB3084SE | <input type="checkbox"/> CB3084SE | <input type="checkbox"/> CBH3084SE |
| <input type="checkbox"/> OB3096SE | <input type="checkbox"/> CB3096SE | <input type="checkbox"/> CBH3096SE |
| <input type="checkbox"/> OB30120SE | <input type="checkbox"/> CB30120SE | <input type="checkbox"/> CBH30120SE |

Design and Construction Features

- All-welded design.
- Available with open front, sliding doors, or hinged doors.
- Doors are 20 gauge type 430 stainless steel.
- Top mechanically polished to satin finish.
- Sound-deadened between top and frame.
- 1½" (42mm)-diameter type 304 stainless legs.
- 1" (25mm) stainless steel adjustable bullet feet.
- 1½" (38mm) sanitary rolled rim on front and back with square edge on ends for flush fit.
- Optional fixed center shelf available. To order, add suffix "-CS" to model number. Example: OB2436SE-CS

Options / Accessories

- Lock (for units with doors)
- Casters *
- Overshelf
- Center shelf

* To order table with 4" (102mm)-diameter casters, add suffix "-CA" (ex: OB3048SE-CA). To order table with 5" (127mm)-diameter casters, add suffix "-CAH" (ex: CB3048SE-CAH).

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 Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

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Catalog Specification Sheet No. EG10.30

Spec-Master® Enclosed Worktables with Flat Top

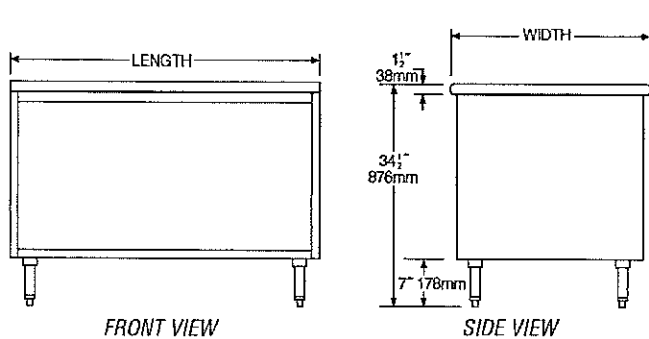
EG10.30 Rev. 11/08

Catalog Specification Sheet No. EG10.30



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

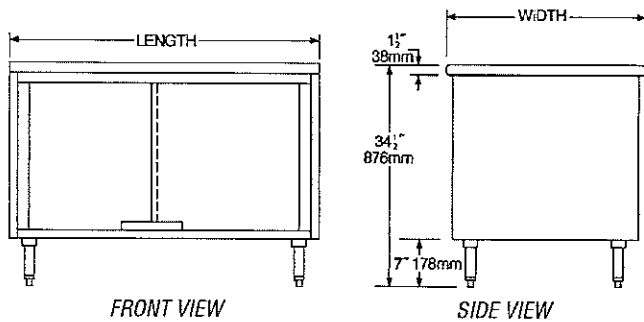
Spec-Master® Enclosed Worktables with Open Front



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
OB2436SE	24"	610	36"	914	132	59.9
OB2448SE	24"	610	48"	1219	160	72.6
OB2460SE	24"	610	60"	1524	200	90.7
OB2472SE	24"	610	72"	1829	240	108.9
OB2484SE	24"	610	84"	2134	281	127.5
OB2496SE	24"	610	96"	2438	322	146.1
OB24120SE	24"	610	120"	3048	366	166.0
OB3036SE	30"	762	36"	914	136	61.7
OB3048SE	30"	762	48"	1219	166	75.3
OB3060SE	30"	762	60"	1524	199	90.3
OB3072SE	30"	762	72"	1829	248	112.5
OB3084SE	30"	762	84"	2134	294	133.4
OB3096SE	30"	762	96"	2438	340	154.2
OB30120SE	30"	762	120"	3048	432	196.0

Spec-Master® Enclosed Worktables with Flat Top

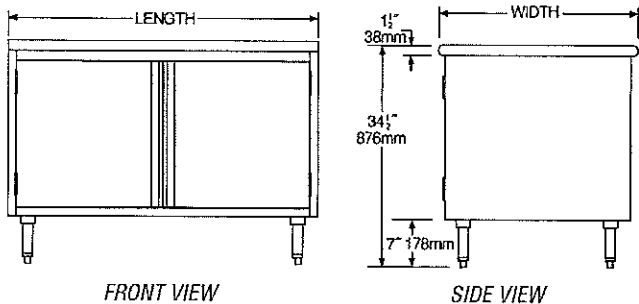
Spec-Master® Enclosed Worktables with Sliding Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CB2436SE	24"	610	36"	914	138	62.6
CB2448SE	24"	610	48"	1219	170	77.1
CB2460SE	24"	610	60"	1524	212	96.2
CB2472SE	24"	610	72"	1829	254	115.2
CB2484SE*	24"	610	84"	2134	299	135.6
CB2496SE*	24"	610	96"	2438	339	153.8
CB24120SE*	24"	610	120"	3048	384	174.2
CB3036SE	30"	762	36"	914	142	64.4
CB3048SE	30"	762	48"	1219	173	78.5
CB3060SE	30"	762	60"	1524	219	99.3
CB3072SE	30"	762	72"	1829	261	118.4
CB3084SE*	30"	762	84"	2134	312	141.5
CB3096SE*	30"	762	96"	2438	350	158.8
CB30120SE*	30"	762	120"	3048	450	204.1

* Note: Worktables 84" (2134mm) and longer have two sets of doors.

Spec-Master® Enclosed Worktables with Hinged Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CBH2436SE	24"	610	36"	914	138	62.6
CBH2448SE	24"	610	48"	1219	170	77.1
CBH2460SE	24"	610	60"	1524	212	96.2
CBH2472SE	24"	610	72"	1829	254	115.2
CBH2484SE*	24"	610	84"	2134	299	135.6
CBH2496SE*	24"	610	96"	2438	339	153.8
CBH24120SE*	24"	610	120"	3048	384	174.2
CBH3036SE	30"	762	36"	914	142	64.4
CBH3048SE	30"	762	48"	1219	173	78.5
CBH3060SE	30"	762	60"	1524	219	99.3
CBH3072SE	30"	762	72"	1829	261	118.4
CBH3084SE*	30"	762	84"	2134	312	141.5
CBH3096SE*	30"	762	96"	2438	350	158.8
CBH30120SE*	30"	762	120"	3048	450	204.1

* Note: Worktables 84" (2134mm) and longer have two sets of doors.

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 Phone: 302-653-3000 • Fax: 302-653-2065
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JUN 2,2011
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Cover sheet

12

Project:
McKean High School Culinary Arts
c/o Sharon Rookard

(302) 552-3742 Fax: (302) 992-7827

To:
Sharon Rookard
McKean Culinary Arts

(302) 552-3742 Fax: (302) 992-7827

From:
Kevin G. Rudnitsky
Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 12 - BUFFET, HOT FOOD, ELECTRIC (1 ea required)

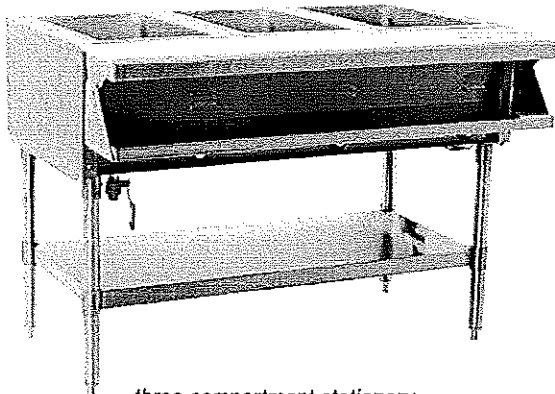
Eagle Group Model SHT3-208-X

Hot Food Table, electric, 48" L, (3) 12" x 20" (wet/dry) sealed wells with individual controls, stainless steel top with 8" poly cutting board, stainless steel undershelf & tubular legs, adjustable feet, 208v/60/1-ph, 2136w, 10.3 amps, NSF, UL listed (FLYER)

Specification Sheet

Short Form Specifications

Eagle Hot Food Tables, open base design, model _____ . Top and body to be heavy gauge type 430 stainless steel. Heat compartments shall be one-piece deep-drawn type 304 stainless steel, with all corners fully coved, and insulated on all sides with 1" fiberglass or equal. 3/4"-diameter drain with strainers in each well, and attached to a common copper manifold. Recessed control panel, with individual infinite controls, offer high and low settings. Each compartment—fitted with 120-volt/750-watt, 208-volt/712-watt, or 240-volt/950-watt heating element—is secured to underside of each well. Six foot cord & plug extends from the bottom right hand side of the unit (not available on 208/240V 3-phase units). Furnished with polycarbonate cutting board, stainless steel dish shelf, stainless steel adjustable undershelf, 1 1/2" O.D. 16/304 stainless steel tubular legs, stainless steel gussets, and 1" adjustable bullet feet (stationary units) or 4"-diameters swivel casters (portable units).



three-compartment stationary
sealed well hot food table

Options / Accessories

- | | |
|----------------------------------------|------------------------------------------------------------------|
| <input type="checkbox"/> Overshelves* | <input type="checkbox"/> Bolted-in undershelf |
| <input type="checkbox"/> Tray slide | <input type="checkbox"/> Food pans/insets |
| <input type="checkbox"/> Tray shelf | <input type="checkbox"/> Dish shelf |
| <input type="checkbox"/> Rolltop cover | <input type="checkbox"/> AutoFill [®] water fill system |

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

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Phone: 302-653-3000 • Fax: 302-653-2065
www.eaglegrp.com

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

Sealed Well Hot Food Tables

MODELS:

- | | | | |
|------------------------------------|------------------------------------|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> SHT2-120* | <input type="checkbox"/> SHT4-120* | <input type="checkbox"/> SPHT2-120* | <input type="checkbox"/> SPHT4-120* |
| <input type="checkbox"/> SHT2-240* | <input type="checkbox"/> SHT4-240* | <input type="checkbox"/> SPHT2-240* | <input type="checkbox"/> SPHT4-240* |
| <input type="checkbox"/> SHT3-120* | <input type="checkbox"/> SHT5-240* | <input type="checkbox"/> SPHT3-120* | <input type="checkbox"/> SPHT5-240* |
| <input type="checkbox"/> SHT3-240* | | <input type="checkbox"/> SPHT3-240* | |

* See charts on back page for complete model numbers.

Construction

- Table body and top are constructed of highly polished 20 gauge 430 series stainless steel.
- An adjustable heavy gauge type 430 stainless steel undershelf with gussets, stainless steel dish shelf, and a removable poly cutting board are provided.
- Legs are 1 1/2" (41mm) diameter, type 304 stainless steel with stainless steel gussets.
- Stationary units feature non-marking stainless steel adjustable bullet feet, which adjust unit height from 34 1/2" to 35 1/2".
- Portable units include 4"-diameter NSF-approved ball-bearing swivel casters (two with brake), and push bar attached to end panel at operator's right. 34" height.

Controls

- Individual infinite controls offer high and low selections along with eight other temperature settings.
- Indicator light remains on continuously while control is in "ON" position.

Heat compartments

- One-piece deep-drawn 304 stainless steel with all corners fully coved.
- A 3/4" (19mm) diameter drain with strainers is located in each well and attached to a common copper manifold for ease of draining or filling wells.

Heating element

- A 120-volt/750-watt, 208-volt/712-watt, or 240-volt/950-watt tubular heating element is secured to the underside of each well.

Electrical

- A six-foot (1829mm) cord with plug extends from the bottom of the righthand control side as standard equipment.

Certifications / Approvals



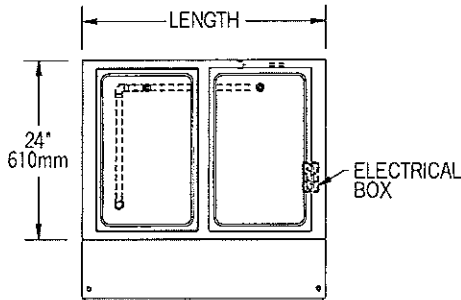
New York MEA 376-84-E



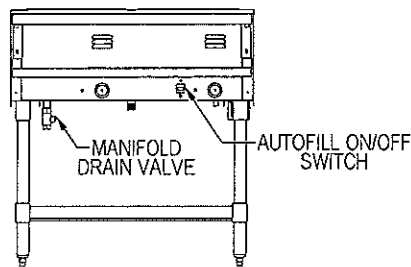


Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

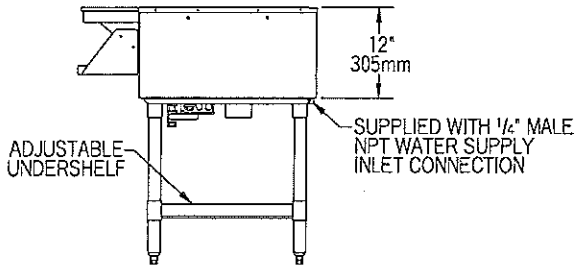
Sealed Well Hot Food Tables



TOP VIEW



FRONT VIEW



SIDE VIEW

# of top openings	weight lbs. kg		volts watts		length in. mm		STATIONARY		PORTABLE							
							SINGLE-PHASE amps model #	THREE-PHASE amps model #	SINGLE-PHASE amps model #	THREE-PHASE amps model #						
2	101	45.8	120V	1500W	33"	838	12.5A	SHT2-120	n/a	35 1/2"	902	12.5A	SPHT2-120	n/a		
2	101	45.8	240V	1900W	33"	838	7.9A	SHT2-240	6.9A	SHT2-240-3	35 1/2"	902	7.9A	SPHT2-240	6.9A	SPHT2-240-3
3	129	58.5	120V	2250W	48"	1219	18.8A	SHT3-120	n/a	50"	1283	18.8A	SPHT3-120	n/a		
3	129	58.5	240V	2850W	48"	1219	11.9A	SHT3-240	6.9A	SHT3-240-3	50"	1283	11.9A	SPHT3-240	6.9A	SPHT3-240-3
4	162	73.5	120V	3000W	63 1/2"	1613	25.0A	SHT4-120	n/a	66"	1676	25.0A	SPHT4-120	n/a		
4	162	73.5	240V	3800W	63 1/2"	1613	15.8A	SHT4-240	10.5A	SHT4-240-3	66"	1676	15.8A	SPHT4-240	10.5A	SPHT4-240-3
5	199	90.3	240V	4750W	79"	2007	19.8A	SHT5-240	13.7A	SHT5-240-3	81 1/2"	2070	19.8A	SPHT5-240	13.7A	SPHT5-240-3

Note: 240-volt units also available in 208 volt. To order, replace suffix "-240" with suffix "-208". Example: SHT3-208

RECEPTACLE CONFIGURATIONS REQUIRED

15A 125V model # S(P)HT2-120	15A 250V model # S(P)HT2-240 S(P)HT3-240	20A 250V model # S(P)HT4-240	30A 125V model # S(P)HT3-120	30A 250V model # S(P)HT5-240	50A 125V model # S(P)HT4-120	20A 30 250V all three-phase 240V models
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 (example:
DHT2-120-FMU), 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

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JUN 2,2011
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Cover sheet

13

Project:
McKean High School Culinary Arts
c/o Sharon Rookard

(302) 552-3742 Fax: (302) 992-7827

To:
Sharon Rookard
McKean Culinary Arts

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From:
Kevin G. Rudnitsky
Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 13 - SHELVING, WIRE (8 ea required)

Eagle Group Model 1448C

Wire Shelving, 14"W x 48"L, QuadTruss® design, chrome-plated finish, NSF

16 ea. Model P33-C Post, 33"H, adjustable foot, chrome finish (stationary application), NSF



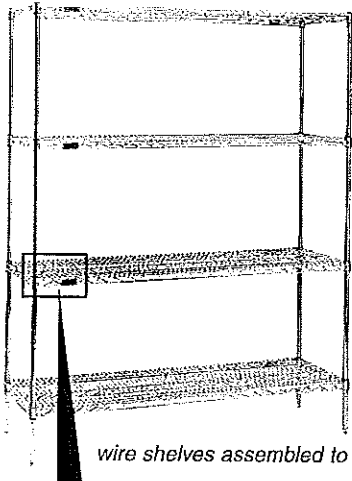
Profit from the Eagle Advantage®

Specification Sheet

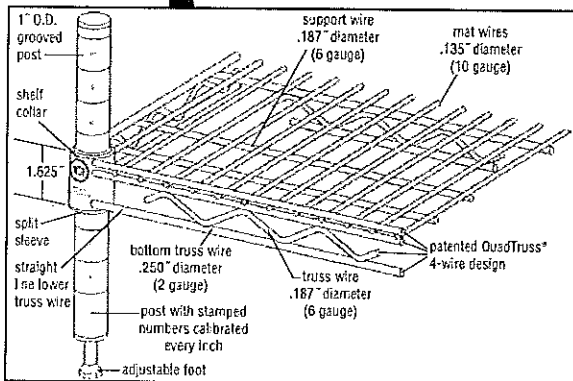
Short Form Specifications

Eagle Wire Shelf, model _____. (EAGLEbrite® Zinc, Chrome, Valu-Master® Grey Epoxy, Valu-Gard® Green Epoxy, EAGLEgard® Green Epoxy with MICROGARD®, or Stainless steel electropolished) finish. Patented QuadTruss® design, with mat wires welded to a four-truss assembly on front and back, and a three-truss assembly on each end.

Eagle Post, model _____. (EAGLEbrite® Zinc, Chrome, Valu-Master® Grey Epoxy, Valu-Gard® Green Epoxy, EAGLEgard® Green Epoxy with MICROGARD®, or Stainless steel) finish. Post is 1" diameter, numerically grooved in 1" increments, and includes post cap and leveling bolt.



wire shelves assembled to posts



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

Wire Shelving

MODELS:

- | | | | | |
|------------------------------|------------------------------|--------------------------------|--------------------------------|--------------------------------|
| <input type="checkbox"/> 14* | <input type="checkbox"/> 24* | <input type="checkbox"/> P7-* | <input type="checkbox"/> P33-* | <input type="checkbox"/> P74-* |
| <input type="checkbox"/> 18* | <input type="checkbox"/> 30* | <input type="checkbox"/> P14-* | <input type="checkbox"/> P54-* | <input type="checkbox"/> P86-* |
| <input type="checkbox"/> 21* | <input type="checkbox"/> 36* | <input type="checkbox"/> P18-* | <input type="checkbox"/> P63-* | <input type="checkbox"/> P96-* |

* See charts for complete model numbers.

- Patented QuadTruss® design (patent #5,390,803) makes EAGLE shelves up to 25% stronger and provides a retaining ledge for increased storage stability and product retention.
- Assembly: numerically calibrated grooved posts, tapered plastic split sleeves and shelf collars combine to make shelving assembly a simple two-step exercise: 1) Snap the split sleeves onto a post over the number of your choice; and 2) slide a shelf collar over the split sleeves. A positive lock between shelf and post is created without the use of any tools.
- Open-wire construction promotes higher visibility, allows light to pass through the shelves, permits greater air circulation which helps reduce moisture and dust build-up, and increases the effectiveness of fire-suppression systems.
- Tapered split sleeves of high-temperature-resistant ABS plastic create a positive lock that becomes stronger as the load increases.
- Posts are numbered in increments of 1" (25mm) to ensure fast and level assembly.
- Leveling feet are provided to help compensate for uneven floor surfaces.
- Shelf strength: shelf mat utilizes a pincer-type design with the mat wire sandwiched between the two top truss wires, adding significant strength and distributing the entire load without stress and strain on the welds.
- Weight capacities: 800 lbs. (363 kg) for shelves up to 48" (1219mm)-long, evenly distributed static load. 600 lbs. (272 kg) for shelves 54" through 72" (1372 through 1829mm)-long. Shelving units should not exceed 2400 lbs. (1089 kg) per set of four posts.
- Packaging: 24" (610mm) through 48" (1219mm) lengths are packed four to a box. 54", 60" and 72" (1372, 1524 and 1829mm) lengths are packed two to a box.

Options / Accessories

- | | | |
|--------------------------------------|----------------------------------------|-------------------------------------------------|
| <input type="checkbox"/> Casters | <input type="checkbox"/> Ledges | <input type="checkbox"/> Aluminum split sleeves |
| <input type="checkbox"/> Foot plates | <input type="checkbox"/> Dividers | <input type="checkbox"/> Shelf markers |
| <input type="checkbox"/> "S" hooks | <input type="checkbox"/> Rods and tabs | |

Certifications / Approvals



Government specifications
 MIL-S-40144E





Profit from the Eagle Advantage®

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

Wire Shelves

EAGLE brite®	chrome	Valu-Master®	Valu-Gard®	EAGLE stainless steel	stainless steel	width x length in.	width x length mm	weight lb.	weight kg
1424Z	1424C	1424V	1424VG	1424E	1424S	14" x 24"	356 x 610	6	2.7
1430Z	1430C	1430V	1430VG	1430E	1430S	14" x 30"	356 x 762	7	3.2
1436Z	1436C	1436V	1436VG	1436E	1436S	14" x 36"	356 x 914	8	3.6
1442Z	1442C	1442V	1442VG	1442E	1442S	14" x 42"	356 x 1067	9	4.1
1448Z	1448C	1448V	1448VG	1448E	1448S	14" x 48"	356 x 1219	10	4.6
1454Z	1454C	1454V	1454VG	1454E	1454S	14" x 54"	356 x 1372	12	5.5
1460Z	1460C	1460V	1460VG	1460E	1460S	14" x 60"	356 x 1524	14	6.4
1472Z	1472C	1472V	1472VG	1472E	1472S	14" x 72"	356 x 1829	17	7.7
1824Z	1824C	1824V	1824VG	1824E	1824S	18" x 24"	457 x 610	7	3.2
1830Z	1830C	1830V	1830VG	1830E	1830S	18" x 30"	457 x 762	8	3.6
1836Z	1836C	1836V	1836VG	1836E	1836S	18" x 36"	457 x 914	9	4.1
1842Z	1842C	1842V	1842VG	1842E	1842S	18" x 42"	457 x 1067	11	5.0
1848Z	1848C	1848V	1848VG	1848E	1848S	18" x 48"	457 x 1219	12	5.5
1854Z	1854C	1854V	1854VG	1854E	1854S	18" x 54"	457 x 1372	15	6.8
1860Z	1860C	1860V	1860VG	1860E	1860S	18" x 60"	457 x 1524	17	7.7
1872Z	1872C	1872V	1872VG	1872E	1872S	18" x 72"	457 x 1829	20	9.1
2124Z	2124C	2124V	2124VG	2124E	2124S	21" x 24"	533 x 610	8	3.6
2130Z	2130C	2130V	2130VG	2130E	2130S	21" x 30"	533 x 762	9	4.1
2136Z	2136C	2136V	2136VG	2136E	2136S	21" x 36"	533 x 914	11	5.0
2142Z	2142C	2142V	2142VG	2142E	2142S	21" x 42"	533 x 1067	12	5.5
2148Z	2148C	2148V	2148VG	2148E	2148S	21" x 48"	533 x 1219	14	6.4
2154Z	2154C	2154V	2154VG	2154E	2154S	21" x 54"	533 x 1372	16	7.3
2160Z	2160C	2160V	2160VG	2160E	2160S	21" x 60"	533 x 1524	18	8.2
2172Z	2172C	2172V	2172VG	2172E	2172S	21" x 72"	533 x 1829	24	10.9
2424Z	2424C	2424V	2424VG	2424E	2424S	24" x 24"	610 x 610	9	4.1
2430Z	2430C	2430V	2430VG	2430E	2430S	24" x 30"	610 x 762	11	5.0
2436Z	2436C	2436V	2436VG	2436E	2436S	24" x 36"	610 x 914	13	5.9
2442Z	2442C	2442V	2442VG	2442E	2442S	24" x 42"	610 x 1067	15	6.8
2448Z	2448C	2448V	2448VG	2448E	2448S	24" x 48"	610 x 1219	16	7.3
2454Z	2454C	2454V	2454VG	2454E	2454S	24" x 54"	610 x 1372	19	8.6
2460Z	2460C	2460V	2460VG	2460E	2460S	24" x 60"	610 x 1524	21	9.5
2472Z	2472C	2472V	2472VG	2472E	2472S	24" x 72"	610 x 1829	26	11.8
3036Z	3036C	3036V	3036VG	3036E	3036S	30" x 36"	762 x 914	17	7.7
3048Z	3048C	3048V	3048VG	3048E	3048S	30" x 48"	762 x 1219	20	9.1
3060Z	3060C	3060V	3060VG	3060E	3060S	30" x 60"	762 x 1524	25	11.4
3072Z	3072C	3072V	3072VG	3072E	3072S	30" x 72"	762 x 1829	30	13.6
3636Z	3636C	3636V	3636VG	3636E	3636S	36" x 36"	914 x 914	21	9.5
3648Z	3648C	3648V	3648VG	3648E	3648S	36" x 48"	914 x 1219	26	11.8
3660Z	3660C	3660V	3660VG	3660E	3660S	36" x 60"	914 x 1524	34	15.4
3672Z	3672C	3672V	3672VG	3672E	3672S	36" x 72"	914 x 1829	43	19.5

Posts

Numerically grooved in 1" (25mm) increments. Includes post cap and leveling bolt. For mobile application (excluding 96" posts), add prefix "C" to model number. Example: CP14-E. See Spec Sheet #EG01.05 for information about casters available.

EAGLE brite®	chrome	Valu-Master®	Valu-Gard®	EAGLE stainless steel	stainless steel	height in.	height mm	weight lb.	weight kg
P7-Z	P7-C	P7-V	P7-VG	P7-E	P7-S	7"	178	1.0	0.5
P14-Z	P14-C	P14-V	P14-VG	P14-E	P14-S	14"	356	1.0	0.5
P18-Z	P18-C	P18-V	P18-VG	P18-E	P18-S	18"	457	1.5	0.7
P33-Z	P33-C	P33-V	P33-VG	P33-E	P33-S	33"	838	2.0	0.9
P54-Z	P54-C	P54-V	P54-VG	P54-E	P54-S	54"	1372	3.0	1.4
P63-Z	P63-C	P63-V	P63-VG	P63-E	P63-S	63"	1600	3.5	1.6
P74-Z	P74-C	P74-V	P74-VG	P74-E	P74-S	74"	1880	4.0	1.8
P86-Z	P86-C	P86-V	P86-VG	P86-E	P86-S	86"	2184	5.0	2.3
- n/a -	- P96-C*** -	- n/a -	- n/a -	- n/a -	- P96-S*** -	96"	2438	6.0	2.7

* MICROGARD® standard on all EAGLEgard® posts.
 ** EAGLEbrite® posts are clear epoxy coated for use in dry or wet environments.
 *** 96" (2538mm) posts are NOT to be used on units less than 24" (610mm) front-to-back. Recommend using in conjunction with foot plates to affix to floor, and with post clamps where applicable. For stationary use only.


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

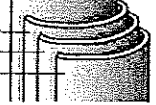
Stainless Steel finish — OUR BEST

• *Stainless steel* 
 NSF-listed for all environments. Type 304 stainless steel. 15-Year Limited Warranty
 Note: Stainless steel shelving is electropolished.


Eaglegard® hybrid epoxy

• *Zinc chloride*
 • *Clear chromate*
 • *MasterSeal® sealer*
 • *Blue green hybrid epoxy with MICROGARD®** 
 NSF-listed for all environments. Zinc chloride plating followed by clear chromate plating with MasterSeal® sealer, and a final coat of hybrid translucent epoxy with MICROGARD®. 15-Year Limited Warranty

Valu-Master® and Valu-Gard® epoxies

• *Phosphate conversion coating*
 • *MasterSea® sealer*
 • *Pewter gray (Valu-Master®) or green (Valu-Gard®) epoxy* 
 NSF-listed for wet or dry storage environments. Phosphate conversion coating followed by epoxy coating. 5-Year Limited Warranty

Chrome

• *Bright nickel*
 • *Chrome*
 • *Air-dry lacquer* 
 NSF-listed for dry storage environments. Bright nickel plating followed by chrome plating.

1-Year Limited Warranty
 (NOTE: Optional clear hybrid epoxy, NSF-listed for all environments, is available.)

Eaglebrite® zinc

• *Zinc chloride*
 • *Clear chromate*
 • *MasterSea® sealer* 
 NSF-listed for dry storage environments. Bright zinc chloride plating followed by clear chromate plating with MasterSea® sealer for improved rust protection.
3-Year Limited Warranty
 (NOTE: Wire shelves feature MasterSea® sealer. NSF-listed for all environments.)

* MICROGARD® is an antimicrobial agent which contains built-in protection to retard the growth of a broad range of bacteria, mold and mildew on the surface of the shelves that cause stains, odors and degradation. **STANDARD ON ALL EAGLEGARD® SHELIVING.**

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 Rev. 05/10

JUN 2,2011
MKEANCUL

Cover sheet

13.1

Project:
McKean High School Culinary Arts
c/o Sharon Rookard

(302) 552-3742 Fax: (302) 992-7827

To:
Sharon Rookard
McKean Culinary Arts

(302) 552-3742 Fax: (302) 992-7827

From:
Kevin G. Rudnitsky
Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 13.1 - SHELVING, SOLID (4 ea required)

Eagle Group Model SS1448S

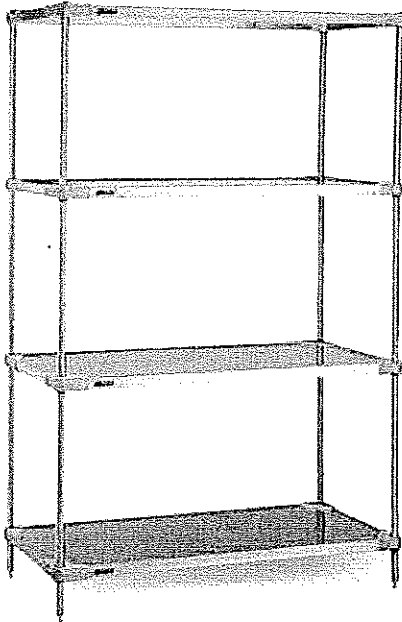
Solid Shelving, 14"W x 48"L, 18 gauge 304 type stainless steel with raised "V" edges, NSF



Specification Sheet

Short Form Specifications

Eagle Solid Shelving, model _____ (Heavy gauge stainless steel, Valu-Master® Gray epoxy, Valu-Gard® Green Epoxy, or Galvanized Steel) with raised "V" edge on all sides and double-hem bending for added strength. Aluminum corner castings to lock shelves to posts with tapered (plastic or aluminum) split sleeves.



solid shelves and posts combined to form unit

Options / Accessories

- Casters with bumper
- Foot plates
- Joining clamps
- Aluminum split sleeves
- Solid shelving ledge
- Solid shelving divider

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

Foodservice Division: Phone 800-441-8440
 MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.
 Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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

Solid Shelving

MODELS:

- SS14* P7-* P54-* P96-*
- SS18* P14-* P63-*
- SS21* P18-* P74-*
- SS24* P33-* P86-*

* See charts for complete model numbers.

- Solid shelving is hemmed, has a two-fold thickness of heavy gauge steel, and comes standard with a marine edge providing unsurpassed strength and stability. Aluminum corner castings create the locking mechanism to fasten the shelves to the posts.
- Raised marine edge on all four sides retains contents to shelf, makes cleaning easier and helps reduce the spill of shelf contents.
- Numerically-calibrated grooved posts, tapered plastic or aluminum split sleeves and aluminum corner castings combine to make shelf assembly fast and easy.
- Shelving can be vertically adjusted on 1" (25mm) increments for the entire post length.
- Heavy gauge stainless steel, galvanized steel coated with Valu-Master® pewter gray epoxy or Valu-Gard® green epoxy, or galvanized steel.
- Leveling feet are provided to help compensate for uneven floor surfaces.
- 600 lb. (272 kg) weight capacity for shelves up to 48" (1219mm) long, evenly distributed static load.
 400 lb. (181 kg) weight capacity for shelves 54" through 72" (1372 through 1829mm) long.

Certifications / Approvals



Government specifications
 MIL-S-40144E





Profit from the Eagle Advantage®

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

Solid Shelving

Solid Shelves

galvanized	Valu-Master®	Valu-Gard®	stainless steel	width x length		weight	
				in.	mm	lb.	kg
SS1424G	SS1424V	SS1424VG	SS1424S	14" x 24"	356 x 610	10	4.6
SS1430G	SS1430V	SS1430VG	SS1430S	14" x 30"	356 x 762	12	5.5
SS1436G	SS1436V	SS1436VG	SS1436S	14" x 36"	356 x 914	14	6.4
SS1442G	SS1442V	SS1442VG	SS1442S	14" x 42"	356 x 1067	15	6.8
SS1448G	SS1448V	SS1448VG	SS1448S	14" x 48"	356 x 1219	17	7.7
SS1454G	SS1454V	SS1454VG	SS1454S	14" x 54"	356 x 1372	20	9.1
SS1460G	SS1460V	SS1460VG	SS1460S	14" x 60"	356 x 1524	22	10.0
SS1472G	SS1472V	SS1472VG	SS1472S	14" x 72"	356 x 1829	26	11.8
SS1824G	SS1824V	SS1824VG	SS1824S	18" x 24"	457 x 610	11	5.0
SS1830G	SS1830V	SS1830VG	SS1830S	18" x 30"	457 x 762	14	6.4
SS1836G	SS1836V	SS1836VG	SS1836S	18" x 36"	457 x 914	16	7.3
SS1842G	SS1842V	SS1842VG	SS1842S	18" x 42"	457 x 1067	18	8.2
SS1848G	SS1848V	SS1848VG	SS1848S	18" x 48"	457 x 1219	20	9.1
SS1854G	SS1854V	SS1854VG	SS1854S	18" x 54"	457 x 1372	22	10.0
SS1860G	SS1860V	SS1860VG	SS1860S	18" x 60"	457 x 1524	24	10.9
SS1872G	SS1872V	SS1872VG	SS1872S	18" x 72"	457 x 1829	28	12.7
SS2124G	SS2124V	SS2124VG	SS2124S	21" x 24"	533 x 610	13	5.9
SS2130G	SS2130V	SS2130VG	SS2130S	21" x 30"	533 x 762	15	6.8
SS2136G	SS2136V	SS2136VG	SS2136S	21" x 36"	533 x 914	18	8.2
SS2142G	SS2142V	SS2142VG	SS2142S	21" x 42"	533 x 1067	21	9.5
SS2148G	SS2148V	SS2148VG	SS2148S	21" x 48"	533 x 1219	23	10.5
SS2154G	SS2154V	SS2154VG	SS2154S	21" x 54"	533 x 1372	25	11.4
SS2160G	SS2160V	SS2160VG	SS2160S	21" x 60"	533 x 1524	28	12.7
SS2172G	SS2172V	SS2172VG	SS2172S	21" x 72"	533 x 1829	30	13.6
SS2424G	SS2424V	SS2424VG	SS2424S	24" x 24"	610 x 610	15	6.8
SS2430G	SS2430V	SS2430VG	SS2430S	24" x 30"	610 x 762	17	7.7
SS2436G	SS2436V	SS2436VG	SS2436S	24" x 36"	610 x 914	19	8.6
SS2442G	SS2442V	SS2442VG	SS2442S	24" x 42"	610 x 1067	23	10.5
SS2448G	SS2448V	SS2448VG	SS2448S	24" x 48"	610 x 1219	24	10.9
SS2454G	SS2454V	SS2454VG	SS2454S	24" x 54"	610 x 1372	27	12.3
SS2460G	SS2460V	SS2460VG	SS2460S	24" x 60"	610 x 1524	31	14.1
SS2472G	SS2472V	SS2472VG	SS2472S	24" x 72"	610 x 1829	33	15.0



Posts

Numerically grooved in 1" (25mm) increments. Includes post cap and leveling bolt. For mobile application (excluding 96" posts), add prefix "C" to model number. Example: CP14-E. See Spec Sheet #EG01.05 for information about casters available.

EAGLE	Valu-	Valu-	EAGLE	stainless	height		weight		
brite***	chrome	Master®	gard**	steel	in.	mm	lb.	kg	
P7-Z	P7-C	P7-V	P7-VG	P7-E	P7-S	7"	178	1.0	0.5
P14-Z	P14-C	P14-V	P14-VG	P14-E	P14-S	14"	356	1.0	0.5
P18-Z	P18-C	P18-V	P18-VG	P18-E	P18-S	18"	457	1.5	0.7
P33-Z	P33-C	P33-V	P33-VG	P33-E	P33-S	33"	838	2.0	0.9
P54-Z	P54-C	P54-V	P54-VG	P54-E	P54-S	54"	1372	3.0	1.4
P63-Z	P63-C	P63-V	P63-VG	P63-E	P63-S	63"	1600	3.5	1.6
P74-Z	P74-C	P74-V	P74-VG	P74-E	P74-S	74"	1880	4.0	1.8
P86-Z	P86-C	P86-V	P86-VG	P86-E	P86-S	86"	2184	5.0	2.3
-n/a-	P96-C***	-n/a-	-n/a-	-n/a-	P96-S***	96"	2438	6.0	2.7

* MICROGARD® standard on all EAGLEgard® posts.
 ** EAGLEbrite® posts are clear epoxy coated for use in dry or wet environments.
 *** 96" (2538mm) posts are NOT to be used on units less than 24" (610mm) front-to-back. Recommend using in conjunction with foot plates to affix to floor, and with post clamps where applicable. For stationary use only!



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

Foodservice Division: Phone 800-441-8440
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JUN 2,2011
MKEANCUL

Cover sheet

14

Project:
McKean High School Culinary Arts
c/o Sharon Rookard

(302) 552-3742 Fax: (302) 992-7827

To:
Sharon Rookard
McKean Culinary Arts

(302) 552-3742 Fax: (302) 992-7827

From:
Kevin G. Rudnitsky
Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 14 - stacked washer and dryer (by others)

JUN 2,2011
MKEANCUL

Cover sheet

15

Project:
McKean High School Culinary Arts
c/o Sharon Rookard

(302) 552-3742 Fax: (302) 992-7827

To:
Sharon Rookard
McKean Culinary Arts

(302) 552-3742 Fax: (302) 992-7827

From:
Kevin G. Rudnitsky
Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 15 - DISHTABLE, CLEAN (1 ea required)
Eagle Group Model CDTL-60-16/3

Clean Dishtable, straight design, 60"L, for right-to-left operation, 16 gauge type 304
stainless steel top, galvanized tubular legs, crossrails & gussets, adjustable feet

1 ea. Model -SL stainless steel legs for lengths up to 72", straight table

1 ea. Model 606642 Rack Shelves, 21" x 42", slanted, drip tube on right side, stainless steel

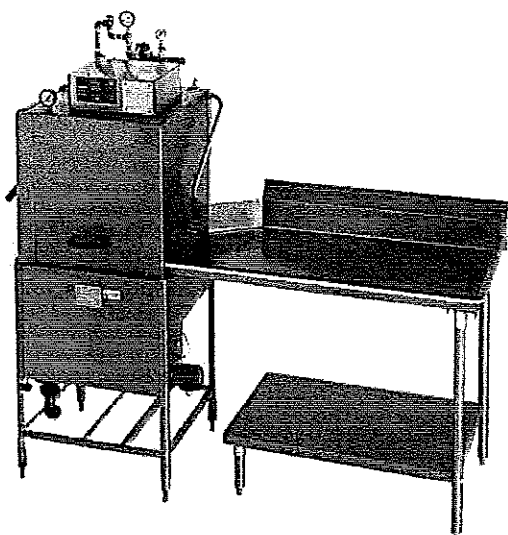


Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Clean Dishtables, model _____. Top to be 16/430, 16/304, or 14/304 stainless steel, with all seams welded, ground smooth, and polished. Front and ends to have 3"-high upturn with 1½"-diameter rolled edge. Galvanized hat channels welded to underside. Backsplash is 8"-high. 20½" standard opening for dishwasher. Legs to be 1½" O.D. galvanized tubing, 1" diameter crossbracing and adjustable bullet feet (14/304 models come standard with stainless steel hat channels welded to underside of table, stainless steel crossbraced legs, and adjustable metal feet).



right-hand model shown with optional undershelf * (dishwasher not included)

Options / Accessories *

- Undershelf
- Stainless steel legs
- Stainless steel gussets
- Stainless steel feet

* See Spec Sheet #EG50.07 for full line of options and accessories.

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 100 Industrial Boulevard, Clayton, DE 19938-8903 USA
 Phone: 302-653-3000 • Fax: 302-653-2065
 www.eaglegrp.com

Foodservice Division: Phone 800-441-8440
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Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Clean Dishtables— Straight Design

MODELS:

- | | | |
|---------------------------------------|---------------------------------------|----------------------------------------|
| <input type="checkbox"/> CDTL-24-16/4 | <input type="checkbox"/> CDTL-48-16/4 | <input type="checkbox"/> CDTL-84-16/4 |
| <input type="checkbox"/> CDTL-24-16/3 | <input type="checkbox"/> CDTL-48-16/3 | <input type="checkbox"/> CDTL-84-16/3 |
| <input type="checkbox"/> CDTL-24-14/3 | <input type="checkbox"/> CDTL-48-14/3 | <input type="checkbox"/> CDTL-84-14/3 |
| <input type="checkbox"/> CDTR-24-16/4 | <input type="checkbox"/> CDTR-48-16/4 | <input type="checkbox"/> CDTR-84-16/4 |
| <input type="checkbox"/> CDTR-24-16/3 | <input type="checkbox"/> CDTR-48-16/3 | <input type="checkbox"/> CDTR-84-16/3 |
| <input type="checkbox"/> CDTR-24-14/3 | <input type="checkbox"/> CDTR-48-14/3 | <input type="checkbox"/> CDTR-84-14/3 |
| <input type="checkbox"/> CDTL-30-16/4 | <input type="checkbox"/> CDTL-60-16/4 | <input type="checkbox"/> CDTL-96-16/4 |
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| <input type="checkbox"/> CDTR-30-14/3 | <input type="checkbox"/> CDTR-60-14/3 | <input type="checkbox"/> CDTR-96-14/3 |
| <input type="checkbox"/> CDTL-36-16/4 | <input type="checkbox"/> CDTL-72-16/4 | <input type="checkbox"/> CDTL-120-16/4 |
| <input type="checkbox"/> CDTL-36-16/3 | <input type="checkbox"/> CDTL-72-16/3 | <input type="checkbox"/> CDTL-120-16/3 |
| <input type="checkbox"/> CDTR-36-14/3 | <input type="checkbox"/> CDTR-72-14/3 | <input type="checkbox"/> CDTR-120-14/3 |
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| <input type="checkbox"/> CDTR-36-16/3 | <input type="checkbox"/> CDTR-72-16/3 | <input type="checkbox"/> CDTR-120-16/3 |
| <input type="checkbox"/> CDTR-36-14/3 | <input type="checkbox"/> CDTR-72-14/3 | <input type="checkbox"/> CDTR-120-14/3 |

Design and Construction Features

- 14 or 16 gauge stainless steel.
- 30" (762mm)-wide table furnished in nine lengths.
- 1½" (38mm) raised rolled rim on front and end.
- 1½" (41mm)-diameter galvanized legs with welded 1" (25mm)-diameter crossbracing.
- 8" (203mm)-high backsplash.
- Adjustable non-marking bullet feet with up to 1" (25mm) adjustment.
- All Spec-Master® 14 gauge type 304 dishtables come standard with stainless steel crossbraced legs and gussets, complete with metal feet.



EG50.00 Rev. 06/09

Catalog Specification Sheet No. **EG50.00**

Clean Dishtables—Straight Design

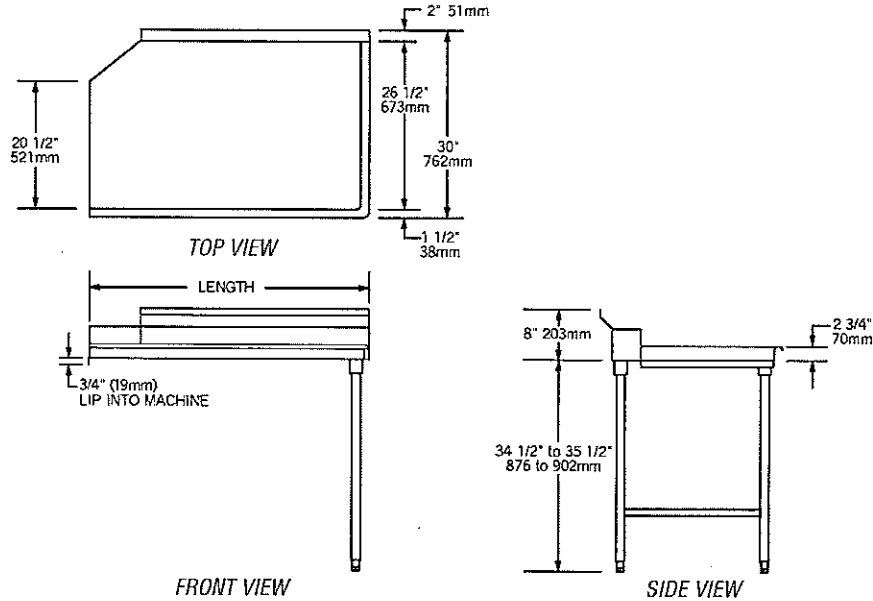
EG50.00



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

Catalog Specification Sheet No.

Clean Dishtables—Straight Design



Clean Dishtables—Straight Design

16 gauge type 430 model #	16 gauge type 304 model #	Spec-Master® 14 gauge type 304 model #		length		weight	
			description	in.	mm	lbs.	kg
CDTL-24-16/4	CDTL-24-14/3	CDTL-24-16/3	left-hand model	24"	610	36	16.3
CDTR-24-16/4	CDTR-24-16/3	CDTR-24-14/3	right-hand model	24"	610	36	16.3
CDTL-30-16/4	CDTL-30-16/3	CDTL-30-14/3	left-hand model	30"	762	42	19.1
CDTR-30-16/4	CDTR-30-16/3	CDTR-30-14/3	right-hand model	30"	762	42	19.1
CDTL-36-16/4	CDTL-36-16/3	CDTL-36-14/3	left-hand model	36"	914	49	22.2
CDTR-36-16/4	CDTR-36-16/3	CDTR-36-14/3	right-hand model	36"	914	49	22.2
CDTL-48-16/4	CDTL-48-16/3	CDTL-48-14/3	left-hand model	48"	1219	63	29.6
CDTR-48-16/4	CDTR-48-16/3	CDTR-48-14/3	right-hand model	48"	1219	63	29.6
CDTL-60-16/4	CDTL-60-16/3	CDTL-60-14/3	left-hand model	60"	1524	77	34.9
CDTR-60-16/4	CDTR-60-16/3	CDTR-60-14/3	right-hand model	60"	1524	77	34.9
CDTL-72-16/4	CDTL-72-16/3	CDTL-72-14/3	left-hand model	72"	1829	91	41.3
CDTR-72-16/4	CDTR-72-16/3	CDTR-72-14/3	right-hand model	72"	1829	91	41.3
CDTL-84-16/4	CDTL-84-16/3	CDTL-84-14/3	left-hand model	84"	2134	105	47.6
CDTR-84-16/4	CDTR-84-16/3	CDTR-84-14/3	right-hand model	84"	2134	105	47.6
CDTL-96-16/4	CDTL-96-16/3	CDTL-96-14/3	left-hand model	96"	2438	119	54.0
CDTR-96-16/4	CDTR-96-16/3	CDTR-96-14/3	right-hand model	96"	2438	119	54.0
CDTL-120-16/4	CDTL-120-16/3	CDTL-120-14/3	left-hand model	120"	3048	147	66.7
CDTR-120-16/4	CDTR-120-16/3	CDTR-120-14/3	right-hand model	120"	3048	147	66.7

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

Foodservice Division: Phone 800-441-8440
 MHC/Retail Display Divisions: Phone 800-637-5100

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MKEANCUL

Cover sheet

16

Project:
McKean High School Culinary Arts
c/o Sharon Rookard

(302) 552-3742 Fax: (302) 992-7827

To:
Sharon Rookard
McKean Culinary Arts

(302) 552-3742 Fax: (302) 992-7827

From:
Kevin G. Rudnitsky
Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 16 - DISHWASHER, DOOR/HOOD TYPE (1 ea required)
Champion Model D-HB-E(70)

Dishwasher, door type, high temperature w/built-in 70° rise electric booster, straight thru design, 55 racks/hour cap., door safety switch, auto-fill, s/s front & side panels, s/s construction, electric tank heat

1 ea. One year limited warranty, standard

1 ea. Voltage to be determined

208V/3 Phase 58 Amps

Champion®

The Dishwashing Machine Specialists

Project _____

Item No. _____

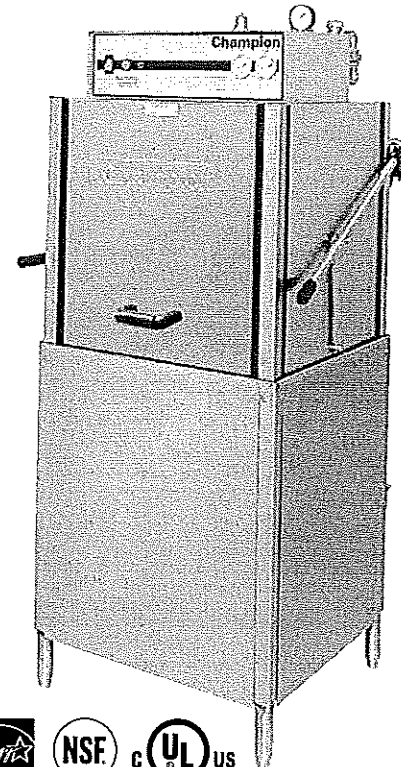
Quantity _____

STANDARD FEATURES

- ENERGY STAR® Qualified
- Automatic tank fill
- Detergent/chemical connection provisions
- Door safety switches
- Automatic electric drain valve
- Electric tank heat
- Interchangeable upper and lower spray arms
- Low-water tank heat protection
- Pump motor, drip-proof 1 Hp
- Stainless steel pump impeller
- Stainless steel front and side panels
- Top-mounted, splash-proof control console
- Single point electrical connection (see chart)
- Balanced door lift system
- Built-in 40°F/22°C rise stainless steel electric booster (DHB only)
- Vent fan control

D-HB/D-H1

Door-type High Temperature
Dishwashing Machine



OPTIONS & ACCESSORIES

- Sheet pan rack
- Electric: 70°F/39°C rise (built-in) (DHB only)
- Steam coil tank heat
- Steam injector tank heat (DHB only)
- Steam: 40°F/22°C - 70°F/39°C rise (built-in) (DHB only)
- Corner operation

SPECIFIER STATEMENT

Specified unit will be Champion model D-HB/D-H1 high temperature dishwashing machine with built-in, stainless steel booster heater (DH1 without booster).

Features top mounted control cabinet, balanced door-lift with door safety switch, 40°F/22°C rise, built-in SST booster (DHB only), interchangeable stainless steel wash and rinse arms, 55 racks/hr., 0.86 US gals/rack, single point electrical connection. Constructed of Type 304 SST.

1 year parts and labor warranty.

2674 N. Service Road,
Jordan Station, Ontario, Canada L0R 1S0
Tel: 800/263-5798 Fax: 905/562-4618

Champion Industries, Inc.
3765 Champion Blvd., Winston-Salem, NC 27105
Tel: 800/532-8591 Fax: 336/661-1979
www.championindustries.com

CH105

(1M) 9/10 Printed in U.S.A.



D-HB/D-H1

Door-type High Temperature
Dishwashing Machine

Champion®

The Dishwashing Machine Specialists

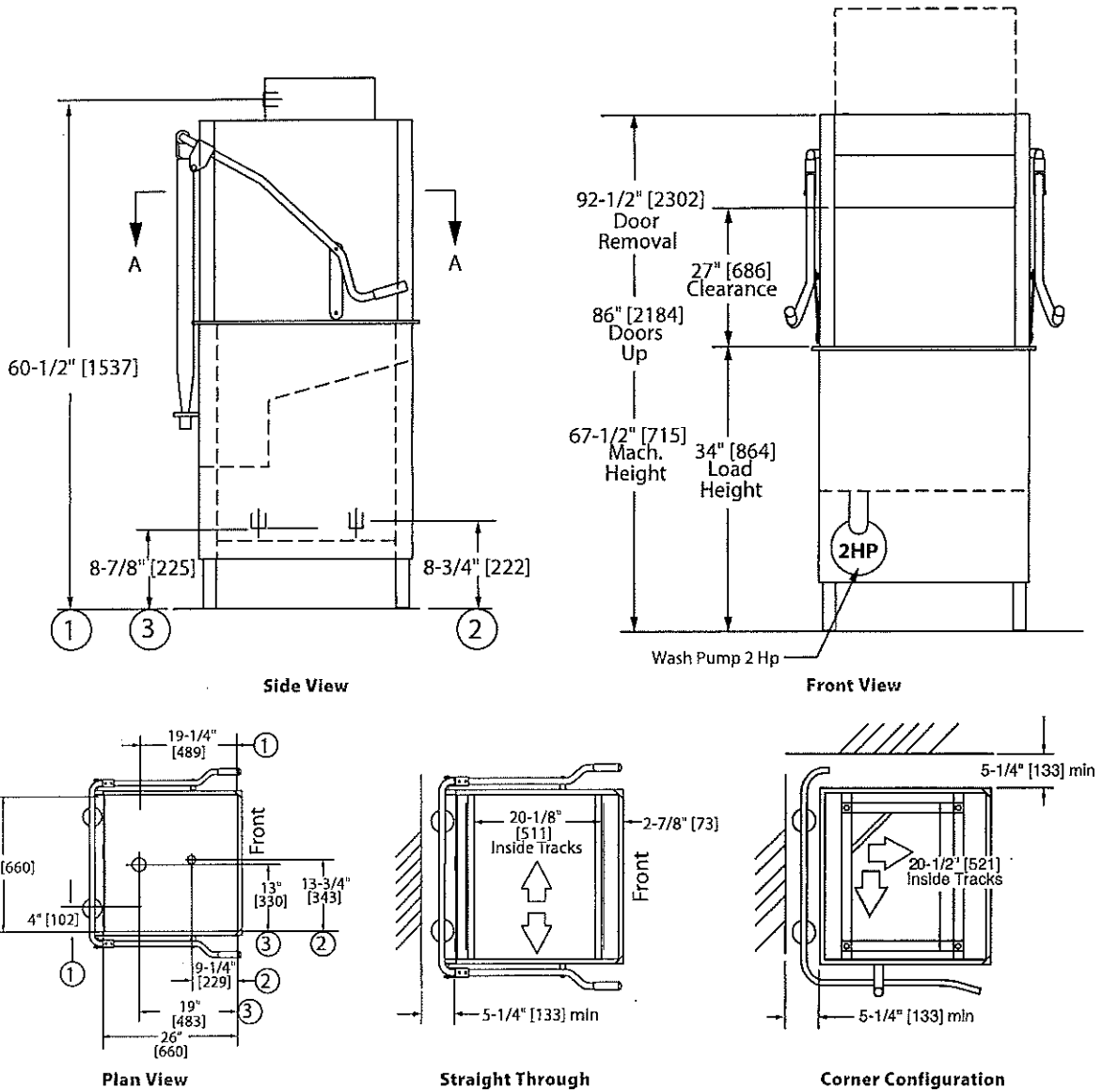
Dimensions shown in inches and [millimeters]

Length between table connections: 26"/660mm

Volume crated: 46 cu.ft.

Shipping weight crated: 350 lbs./158kg

Details, Dimensions & Connections



Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.

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D-HB/D-H1

Door-type High Temperature
Dishwashing Machine

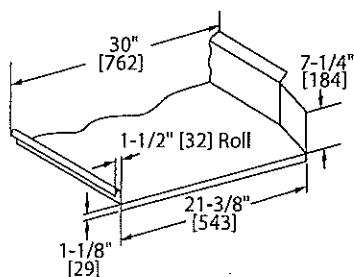
Champion®

The Dishwashing Machine Specialists

Utilities	
1	Electrical (See Box)
2	Hot Water (DHB) 3/4" NPT hot water 140°F/60°C min for 40°F/22°C rise booster. 3/4" NPT hot water 110°F/43°C min for 70°F/39°C rise booster. Flow pressure 20-22 psi. (138-151kPa) Hot Water (DH1) 3/4" NPT 180°F/82°C hot water connection. Flow pressure 20-22 ps. (138-151 kPa)
3	Drain 2" O.D. connection. Max. flow rate 15 US gpm. (12imp.gpm/54L/pm)

For Electrical Heat D-HB w/40°F/22°C Rise Booster			
Elec. Specs.	Rated Amps	Minimum Supply Ckt. Conductor Ampacity	Minimum Overcurrent Protective Device
208/60/1	73	80	80
240/60/1	81	90	90
208/60/3	41	50	50
240/60/3	46	50	50
480/60/3	20	25	25
575/60/3	16	20	20

For Electrical Heat D-HB w/70°F/39°C Rise Booster			
Elec. Specs.	Rated Amps	Minimum Supply Ckt. Conductor Ampacity	Minimum Overcurrent Protective Device
208/60/3	58	60	60
240/60/3	66	70	70
480/60/3	30	35	35
575/60/3	25	30	30



Typical Table Construction

SPECIFICATIONS

Capacity

Racks per hr. (NSF rated)	55
Wash tank US gal. (imp. gal./liters)	9 (7.5/34)

Motor horsepower

1

Water consumption

Gal. per hr. (max. use) US gal. (imp. gal./liters)	49 (41/186)
Gal. per rack (US gal. (imp. gal./liters)	.86 (0.74/3.4)

Temperatures °F/°C

Wash	150/66
Rinse	180/82

Heating

Tank heat, electric, (kW)	5.2
Tank heat, steam (lbs.per hr. required at 15 psi flow pressure)	25

DHB only

Electric booster (kW required for 40°F/22°C rise)	9
Electric booster (kW required for 70°F/39°C rise)	13
Steam booster (internally mounted) (lbs. per hr. required for 40°F/22°C rise)	50
Steam booster (internally mounted) (lbs.per hr. required for 70°F/39°C rise)	65

Time cycle in seconds

Wash	40
Rinse	8
Dwell	12
Total cycle	60

For Electric Heat D-H1 Electrical Power Requirements			
Elec. Specs.	Rated Amps	Minimum Supply Ckt. Conductor Ampacity	Minimum Overcurrent Protective Device
115/60/1*	48	60	60
208/60/1	37	40	40
240/60/1	40	45	45
208/60/3	20	25	25
240/60/3	22	25	25
480/60/3	9	15	15
575/60/3	7	15	15

*3kW wash tank heat

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

Plumbing Note: Because of the variation in house-supplied water and steam pressure, pressure regulating valves (PRV's) for incoming water and steam supply are needed. The PRV's can be purchased from Champion or obtained locally.

Note: Water Hammer Arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

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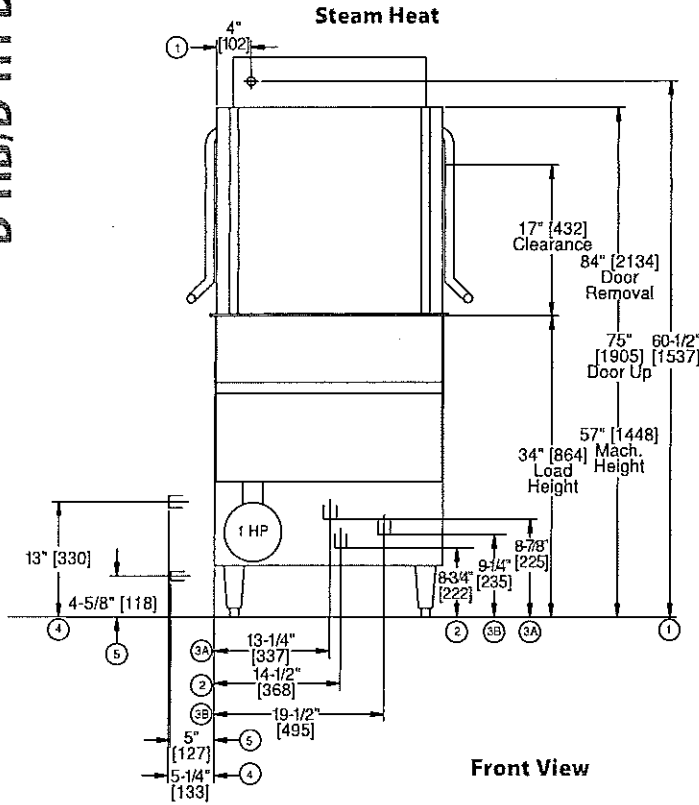
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D-HB/D-H1

Door-type High Temperature Dishwashing Machine

Champion®

The Dishwashing Machine Specialists

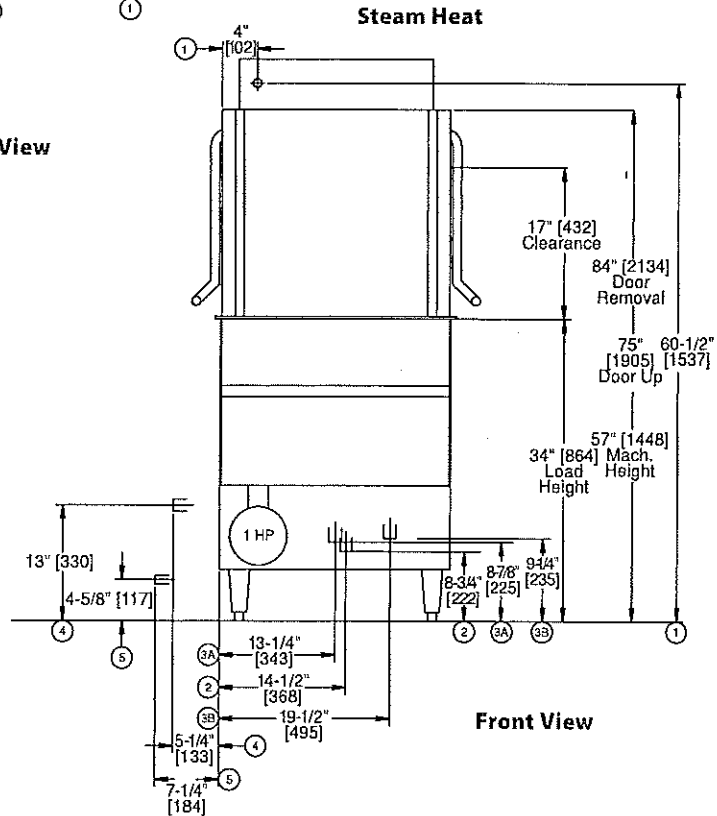


Front View

Utilities	
1	Electrical (See Box)
2	Hot Water (DHB) 3/4" NPT 110°F/43°C - 140°F/60°C hot water connection. Flow pressure 20-22 psi. (138-151kPa)
3	Drain A. 2" O.D. machine connection (15 US gpm) B. 3/4" NPT booster relief to open drain
4	Steam 3/4" NPT machine connection. Flow pressure 15-30 psi.
5	Condensate 3/4" NPT machine return to boiler A. Steam Injector B. Steam Coil

For Steam Heat D-HB w/40°F/33°C or 70°F/39°C Rise Booster			
Elec. Specs.	Rated Amps	Minimum Supply Ckt. Conductor Ampacity	Minimum Overcurrent Protective Device
208/60/1	13	15	15
240/60/1	12	15	15
208/60/3	6	15	15
240/60/3	6	15	15
480/60/3	3	15	15
575/60/3	3	15	15

For Steam Heat D-H1 Electrical Power Requirements			
Elec. Specs.	Rated Amps	Minimum Supply Ckt. Conductor Ampacity	Minimum Overcurrent Protective Device
115/60/1	22	30	30
208/60/1	12	15	15
240/60/1	11	15	15
208/60/3	6	15	15
240/60/3	6	15	15
480/60/3	3	15	15
575/60/3	3	15	15



Front View

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JUN 2,2011
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17

Project:
McKean High School Culinary Arts
c/o Sharon Rookard

(302) 552-3742 Fax: (302) 992-7827

To:
Sharon Rookard
McKean Culinary Arts

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From:
Kevin G. Rudnitsky
Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 17 - CONDENSATE HOOD VENTED TO OUTSIDE! (1 ea required)

O'Donnell Metal Fabricators, Inc Model CUSTOM

condensate hood vented to outside!

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18

Project:
McKean High School Culinary Arts
c/o Sharon Rookard

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Kevin G. Rudnitsky
Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 18 - DISPOSER (1 ea required)

InSinkErator Model SS-100-5-MRS

Complete Disposer Package, sink mount system, with #5 adaptor for 3.5" to 4" sink opening, 1 HP motor, s/s construction, includes syphon breaker, solenoid valve, flow control valve, manual reverse switch

1 ea. 1 yr. parts & labor warranty from date of installation (std)

1 ea. Voltage to be determined later

208V / 3 Phase 3.0 Amps

PROJECT: _____

ITEM NO.: _____

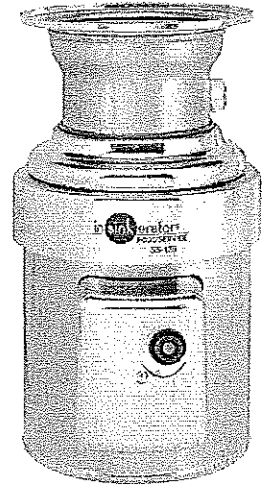


1/2 – 1-1/4 H.P. DISPOSER MODELS

Heavy-duty disposer designed for continuous operation in restaurants, hotels, hospitals and cafeterias. Food waste including steak bones is quickly and efficiently removed with this labor-saving, self-cleaning, environmentally sound disposer.

SPECIFICATIONS

- **Grind Chamber:** Corrosion Resistant Stainless Steel
- **Mounting:** 3/4" (19.1 mm) rubber mounting above grinding chamber isolates sound and eliminates vibration. Mounting is enclosed in chrome plated covers for sanitation and appearance.
- **Motor:** 1/2 – 1-1/4 HP Induction Motor, 1725 RPM, totally enclosed to provide protection against outside moisture. Controlled power air flow cools motor for efficiency and longer life. Built-in thermal overload protection.
- **Cutting Elements:** Stationary and rotating shredding elements made from cast nickel chrome alloy for long life and corrosion resistance, designed for reverse action grinding.
- **Main Bearings:** Double-tapered Timken roller bearings provide a shock absorbing cushion.
- **Motor Seals:** Triple lip seal protects motor from water damage. Secondary spring-loaded oil seal provides double protection against water and loss of grease.
- **Finish:** All Stainless Steel and Chrome plated. Paint-free for lasting sanitation.
- **Warranty:** 1 year full warranty from date of installation.
- **A Disposer Package Includes:** 1 Mounting/Bowl Assembly, 1 Electrical Control, 1 Syphon Breaker, 1 Solenoid Valve, and 1 Flow Control Valve. The standard Flow Control Valve will be sent with the unit unless the optional valve is specified.



MODEL & HORSEPOWER/ELECTRICAL REQUIREMENTS

<input type="checkbox"/> SS-50 1/2 H.P.	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 8.4/4.0/4.2 amps, UL	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 8.4/4.0/4.2 amps, CSA
	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.0/2.2/1.1 amps, UL	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.0/2.2/1.1 amps, CSA
<input type="checkbox"/> SS-75 3/4 H.P.	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 10.0/4.2/5.0 amps, UL	<input type="checkbox"/> 115/230V, 50 Hz, 3 Ph, 7.7/3.7 amps
	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.5/3.0/1.5 amps, UL	<input type="checkbox"/> 230/460V, 50 Hz, 3 Ph, 2.7/1.4 amps
	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 10.4/4.3/5.0 amps, CSA	<input type="checkbox"/> 380V, 50 Hz, 3 Ph, 1.1 amps
	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.5/3.0/1.5 amps, CSA	
<input type="checkbox"/> SS-100 1 H.P.	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, UL	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.2/3.0/1.5 amps, CSA
	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.2/3.0/1.5 amps, UL	<input type="checkbox"/> 120/208-240V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, NOM
	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, CSA	<input type="checkbox"/> 100/200-230V, 50/60 Hz, 1 Ph, 10.4/5.2/5.4 amps
<input type="checkbox"/> SS-125 1-1/4 H.P.	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 12.8/5.9/6.6 amps, UL	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 12.8/5.9/6.6 amps, CSA
	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.6/3.3/1.9 amps, UL	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.6/3.3/1.9 amps, CSA

NOTE: All amp ratings denote amp draw during a grind load.

ELECTRICAL CONTROLS



- AS-101 Control Center
"Aqua Saver"
(Auto-Reversing)



- CC-101 Control Center
(Auto-Reversing)



- CC-202 Control Center
(Auto-Reversing)

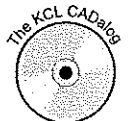


- Manual Reverse Switch
(Dual Direction)



- Manual Switch
(Single Direction)

Our products appear on *The KCL CADalog* CD-ROM based CAD Foodservice Symbol Library. More information is available from Kochman Consultants, Ltd. at www.kclcad.com.



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RACINE, WI 53406
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FAX: 262 654-3620

www.insinkerator.com






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DISPOSER MOUNTING ASSEMBLIES (choose one)




Bowl Mounts

-  Type A Sink Bowl Assembly: Includes bowl, water nozzle(s), bowl cover, splash baffle
-  Type B Sink Bowl Assembly: Includes bowl, water nozzle(s), silver guard, splash baffle
-  Type C Sink Bowl Assembly: Includes bowl, water nozzle(s), splash baffle

Sink Bowl Assembly Size

- 12" (304.8 mm) with one adjustable water nozzle
- 15" (381.0 mm) with one adjustable water nozzle
- 18" (457.2 mm) with two adjustable water nozzles

Collar Mounts

-  #5 Sink Flange Mounting Assemblies for 3-1/2" – 4" (88.9 mm – 101.6 mm) sink opening (support legs are recommended)
-  #6 Collar Adaptor for welding into trough, provides 6-5/8" (168.3 mm) opening, includes splash baffle
-  #7 Collar Adaptor for welding into sink, provides 6-5/8" (168.3 mm) opening, includes splash baffle and stopper

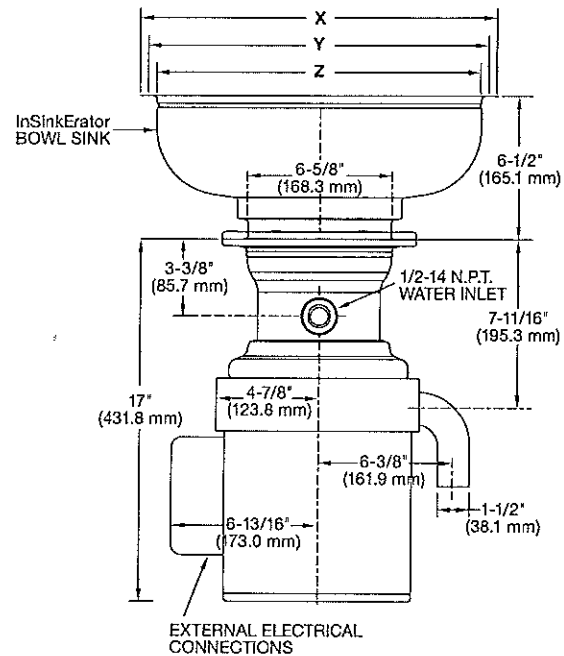
DIMENSIONS

IMPORTANT: Use dimension chart below for adaptor height in place of InSinkErator bowl sink height when mounting directly to a sink.

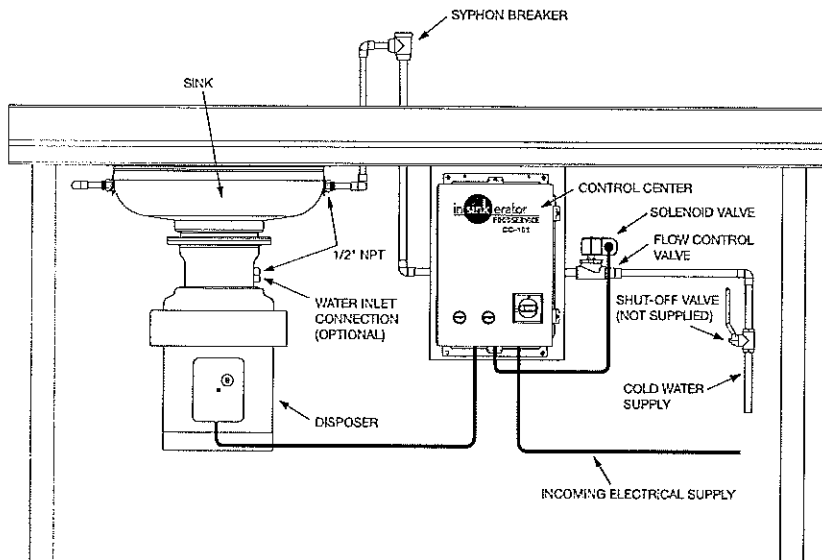
Bowl Sinks	Flange O.D. X	Work Table Hole Y	Flange I.D. Z	Height
12" (304.8 mm)	13-1/2" (342.9 mm)	12-1/4" (311.2 mm)	12" (304.8 mm)	6-1/2" (165.1 mm)
15" (381 mm)	16-1/2" (419.1 mm)	15-1/4" (387.4 mm)	15" (381.0 mm)	6-1/2" (165.1 mm)
18" (457.2 mm)	19-1/2" (495.3 mm)	18-1/4" (463.6 mm)	18" (457.2 mm)	6-1/2" (165.1 mm)
Adaptors	X	Y	Z	Height
No. 5	Fits Standard Sink Opening: 3-1/2" – 4" (88.9 mm – 101.6 mm)			2-3/4" (69.9 mm)
No. 6	7-13/16" (198.4 mm)	6-7/8" (174.6 mm)	6-5/8" (168.3 mm)	1-3/16" (30.2 mm)
No. 7	9-1/8" (231.8 mm)	7-7/8" (200.0 mm)	7-5/8" (193.7 mm)	2-1/16" (52.4 mm)

NOTE:

- Adaptors are available upon request for all competitor sink bowls or cones.
- Please have sink bowl/cone type with the necessary dimensions when ordering adaptors.



RECOMMENDED INSTALLATION



RECOMMENDED WATER USAGE

	Standard	Optional
SS-50	3 GPM (11.4 LPM)	N/A
SS-75	3 GPM (11.4 LPM)	N/A
SS-100	5 GPM (18.9 LPM)	3 GPM (11.4 LPM)
SS-125	5 GPM (18.9 LPM)	3 GPM (11.4 LPM)

For additional information, see Foodservice Product Information Binder.

JUN 2,2011
MKEANCUL

Cover sheet

19

Project:
McKean High School Culinary Arts
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(302) 552-3742 Fax: (302) 992-7827

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From:
Kevin G. Rudnitsky
Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 19 - DISHTABLE, SOILED (1 ea required)
Eagle Group Model SDTR-72-16/3

Soiled Dishtable, straight design, 72"L, for right-to-left operation, 20"x20"x5"deep pre-rinse sink, scrap block, 16 gauge type 304 stainless steel top, galvanized tubular legs, crossrails & gussets, adjustable feet

1 ea. Model 301124 Rack Slides, for dishtables

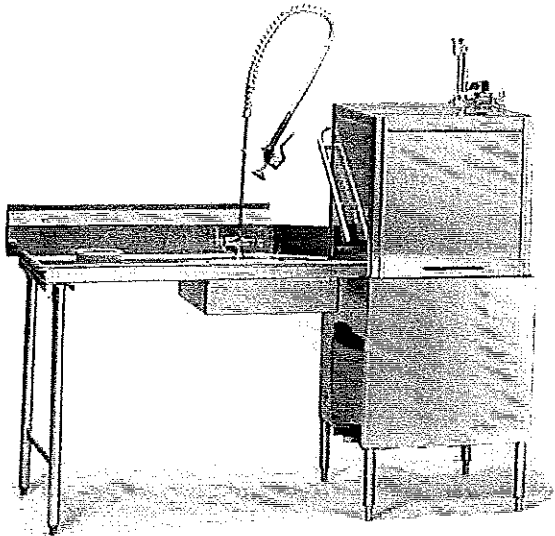
Pre-Rinse Faucet T&S D0113



Specification Sheet

Short Form Specifications

Eagle Soiled Dishtables, model _____, Top to be 16/430, 16/304, or 14/304 stainless steel with all seams welded, ground smooth, and polished. Front and ends to have 3"-high upturn with a 1/2"-diameter rolled edge. Galvanized hat channels welded to underside. Backsplash is 8"-high. 20% opening for dishwasher. 20" x 20" x 5" deep stainless steel prerinse sink with basket drain, hole for deck mounted prerinse spray, and rubber scrap block provided. Legs to be 1 1/2" O.D. galvanized tubing with 1" diameter crossbracing and adjustable bullet feet (14/304 models come standard with stainless steel hat channels welded to underside of table, stainless steel crossbraced legs, and adjustable metal feet).



left-hand model shown with optional deck-mount prerinse unit (dishwasher not included)

Options / Accessories

- Rack slides
- Scrap basket
- Scrap basket/ rack slide combo
- Prerinse unit
- Faucets
- Undershelf
- Stainless steel legs
- Stainless steel gussets
- Stainless steel feet

EAGLE GROUP
 100 Industrial Boulevard, Clayton, DE 19938-8903 USA
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 www.eaglegrp.com

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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.: _____

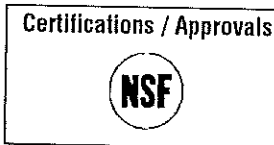
Soiled Dishtables—Straight Design

MODELS:

- | | | |
|---------------------------------------|---------------------------------------|----------------------------------------|
| <input type="checkbox"/> SDTL-30-16/4 | <input type="checkbox"/> SDTR-48-16/3 | <input type="checkbox"/> SDTL-84-14/3 |
| <input type="checkbox"/> SDTL-30-16/3 | <input type="checkbox"/> SDTR-48-14/3 | <input type="checkbox"/> SDTR-84-16/4 |
| <input type="checkbox"/> SDTL-30-14/3 | <input type="checkbox"/> SDTL-60-16/4 | <input type="checkbox"/> SDTR-84-16/3 |
| <input type="checkbox"/> SDTR-30-16/4 | <input type="checkbox"/> SDTL-60-16/3 | <input type="checkbox"/> SDTR-84-14/3 |
| <input type="checkbox"/> SDTR-30-16/3 | <input type="checkbox"/> SDTL-60-14/3 | <input type="checkbox"/> SDTL-96-16/4 |
| <input type="checkbox"/> SDTR-30-14/3 | <input type="checkbox"/> SDTR-60-16/4 | <input type="checkbox"/> SDTL-96-16/3 |
| <input type="checkbox"/> SDTL-36-16/4 | <input type="checkbox"/> SDTR-60-16/3 | <input type="checkbox"/> SDTL-96-14/3 |
| <input type="checkbox"/> SDTL-36-16/3 | <input type="checkbox"/> SDTR-60-14/3 | <input type="checkbox"/> SDTR-96-16/4 |
| <input type="checkbox"/> SDTL-36-14/3 | <input type="checkbox"/> SDTL-72-16/4 | <input type="checkbox"/> SDTR-96-16/3 |
| <input type="checkbox"/> SDTR-36-16/4 | <input type="checkbox"/> SDTL-72-16/3 | <input type="checkbox"/> SDTR-96-14/3 |
| <input type="checkbox"/> SDTR-36-16/3 | <input type="checkbox"/> SDTL-72-14/3 | <input type="checkbox"/> SDTL-120-16/4 |
| <input type="checkbox"/> SDTR-36-14/3 | <input type="checkbox"/> SDTR-72-16/4 | <input type="checkbox"/> SDTL-120-16/3 |
| <input type="checkbox"/> SDTL-48-16/4 | <input type="checkbox"/> SDTR-72-16/3 | <input type="checkbox"/> SDTL-120-14/3 |
| <input type="checkbox"/> SDTL-48-16/3 | <input type="checkbox"/> SDTR-72-14/3 | <input type="checkbox"/> SDTR-120-16/4 |
| <input type="checkbox"/> SDTL-48-14/3 | <input type="checkbox"/> SDTL-84-16/4 | <input type="checkbox"/> SDTR-120-16/3 |
| <input type="checkbox"/> SDTR-48-16/4 | <input type="checkbox"/> SDTL-84-16/3 | <input type="checkbox"/> SDTR-120-14/3 |

Design and Construction Features

- 16 or 14 gauge stainless steel.
- 30" (762mm)-wide table with choice of eight lengths.
- Left or right hand operation.
- 20" x 20" x 5" (508 x 508 x 127mm) prerinse sink punched for standard basket drain.
- Hole supplied for deck-mount prerinse.
- Adjustable non-marking feet with up to 1" (25mm) adjustment.
- 1 1/2" (41mm)-diameter galvanized legs with welded 1" (25mm)-diameter crossbrace.
- All Spec-Master® 14 gauge type 304 dishtables come standard with stainless steel crossbraced legs and gussets, complete with stainless steel feet.
- Scrap block automatically provided on left-hand models 48" (1219mm) and longer, and right-hand models 60" (1524mm) and longer. To specify no scrap block desired, add suffix "-NSB" to model number.
 Example: SDTL-48-16/4-NSB



Catalog Specification Sheet No. **EG50.02** Soiled Dishtables—Straight Design

EG50.02 Rev. 06/09

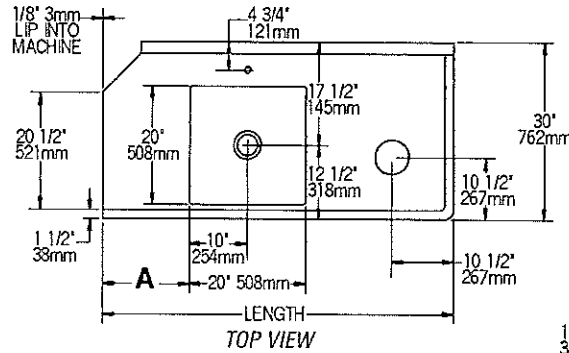
EG50.02



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

Catalog Specification Sheet No.

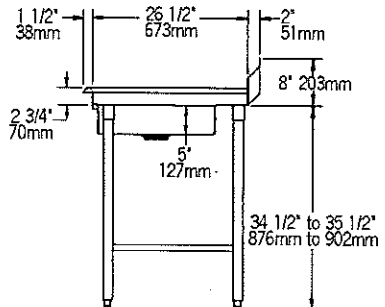
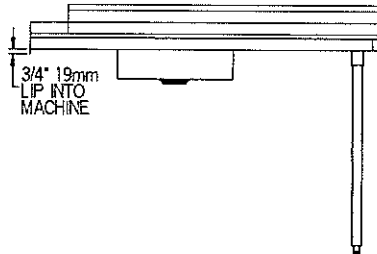
Soiled Dishtables—Straight Design



Dimension A

- 3 1/2" – for 30" & 36" tables L or R, and 48" left only.
- 15" – for 48" right and 60" & 72" both L or R.
- 23 1/2" – for 84" & 96" tables.

Please review dishwasher for size and location of control box.



Soiled Dishtables—Straight Design

16 gauge type 430 model #	16 gauge type 304 model #	Spec-Master® 14 gauge type 304 model #		length		weight	
			description	in.	mm	lbs.	kg
SDTL-30-16/4	SDTL-30-16/3	SDTL-30-14/3	left-hand model	30"	762	42	19.1
SDTR-30-16/4	SDTR-30-16/3	SDTR-30-14/3	right-hand model	30"	762	42	19.1
SDTL-36-16/4	SDTL-36-16/3	SDTL-36-14/3	left-hand model	36"	914	49	22.2
SDTR-36-16/4	SDTR-36-16/3	SDTR-36-14/3	right-hand model	36"	914	49	22.2
SDTL-48-16/4*	SDTL-48-16/3*	SDTL-48-14/3*	left-hand model	48"	1219	63	29.6
SDTR-48-16/4	SDTR-48-16/3	SDTR-48-14/3	right-hand model	48"	1219	63	29.6
SDTL-60-16/4*	SDTL-60-16/3*	SDTL-60-14/3*	left-hand model	60"	1524	77	34.9
SDTR-60-16/4*	SDTR-60-16/3*	SDTR-60-14/3*	right-hand model	60"	1524	77	34.9
SDTL-72-16/4*	SDTL-72-16/3*	SDTL-72-14/3*	left-hand model	72"	1829	91	41.3
SDTR-72-16/4*	SDTR-72-16/3*	SDTR-72-14/3*	right-hand model	72"	1829	91	41.3
SDTL-84-16/4*	SDTL-84-16/3*	SDTL-84-14/3*	left-hand model	84"	2134	105	47.6
SDTR-84-16/4*	SDTR-84-16/3*	SDTR-84-14/3*	right-hand model	84"	2134	105	47.6
SDTL-96-16/4*	SDTL-96-16/3*	SDTL-96-14/3*	left-hand model	96"	2438	119	54.0
SDTR-96-16/4*	SDTR-96-16/3*	SDTR-96-14/3*	right-hand model	96"	2438	119	54.0
SDTL-120-16/4*	SDTL-120-16/3*	SDTL-120-14/3*	left-hand model	120"	3048	147	66.7
SDTR-120-16/4*	SDTR-120-16/3*	SDTR-120-14/3*	right-hand model	120"	3048	147	66.7

* Scrap block provided with these models. To order one of these models with no scrap block, add suffix "-NSB" on end of model number. Example: SDTL-60-14/3-NSB

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MKEANCUL

Cover sheet

20

Project:
McKean High School Culinary Arts
c/o Sharon Rookard

(302) 552-3742 Fax: (302) 992-7827

To:
Sharon Rookard
McKean Culinary Arts

(302) 552-3742 Fax: (302) 992-7827

From:
Kevin G. Rudnitsky
Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 20 - RACK SHELVES (1 ea required)

Eagle Group Model 605381

Rack Shelves, 21" x 42", slanted, drip tube on left side, stainless steel



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

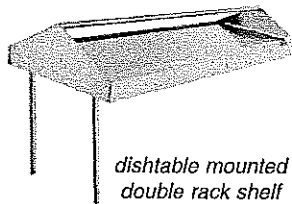
Eagle Wall-Mounted Slanted Rack Shelf, model _____ constructed of 16/304 stainless steel, with stainless steel wall brackets and drip tube.

Eagle Table-Mounted Double Sided Shelf, model _____ for use with landing shelf of dishtable, or with soiled dishtables with center island design. 1" O.D. 16/304 stainless steel tubular uprights on one end, and one end wall-mounted. Available as solid "Rack" shelf with type 304 stainless steel construction, or as "Sorting" Shelf with 1 1/2" diameter full-length tubing.

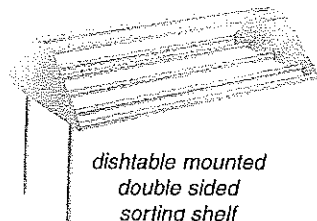
Eagle Wall-Mounted Tubular Rack Shelf, model _____ with ends constructed of 14/304 stainless steel, and 1 1/2" diameter full-length tubing. Available with all-welded or knocked-down construction.



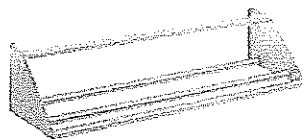
wall mounted
slanted rack shelf



dishtable mounted
double rack shelf



dishtable mounted
double sided
sorting shelf



tubular rack shelf

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

Dishtable Rack Shelves

MODELS:

- | | | |
|---------------------------------|---------------------------------|---------------------------------|
| <input type="checkbox"/> 605380 | <input type="checkbox"/> 606643 | <input type="checkbox"/> 606302 |
| <input type="checkbox"/> 605381 | <input type="checkbox"/> 606644 | <input type="checkbox"/> 606303 |
| <input type="checkbox"/> 605382 | <input type="checkbox"/> 605383 | <input type="checkbox"/> 606296 |
| <input type="checkbox"/> 606294 | <input type="checkbox"/> 606295 | <input type="checkbox"/> 606297 |
| <input type="checkbox"/> 606641 | <input type="checkbox"/> 606300 | <input type="checkbox"/> 606298 |
| <input type="checkbox"/> 606642 | <input type="checkbox"/> 606301 | <input type="checkbox"/> 606299 |

Slanted Rack Shelves

- Shelves provide extra rack storage.
- 16 gauge stainless steel construction.
- Wall mounting brackets included.
- Complete with drip tube on left or right side.

Double Rack Shelf

- For use with soiled dishtable with landing shelf and soiled dishtables with center island design.
- 60" (1524mm) long.
- Please note that one end is wall-mounted.
- Drip tubes on wall-mounted end.

Double Sided Sorting Shelf

- For use with soiled dishtables with landing shelf and soiled dishtables with center island design.
- 60" (1524mm) long.
- Features 1 1/2" (41mm)-diameter full-length tubing.
- Please note that one end is wall-mounted.

Tubular Design Rack Shelves

- Wall mounted.
- Features 1 1/2" (41mm)-diameter full-length tubing.
- Models #606300-606303 feature all-welded construction.
- Models #606296-606299 feature knock-down construction.

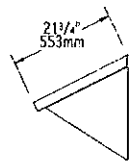
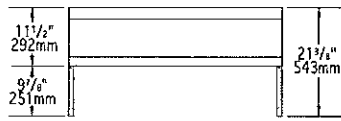
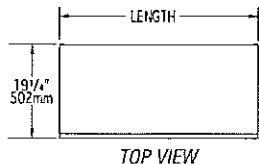


EG50.06 Rev. 06/09



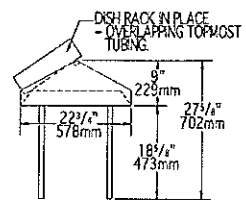
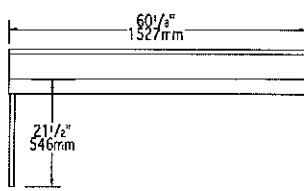
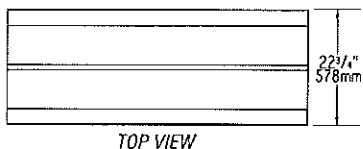
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Slanted Rack Shelves



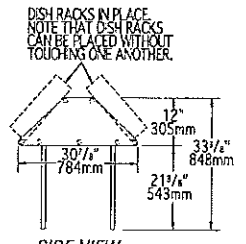
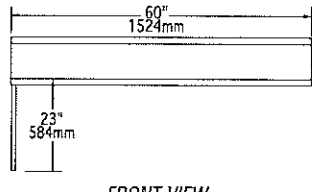
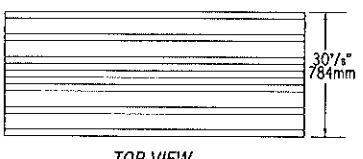
TUBE ON LEFT	TUBE ON RIGHT	width	length	weight
model #	model #	in. mm	in. mm	lbs. kg
605380	606641	21" 533	21" 533	20 9.0
605381	606642	21" 533	42" 1067	30 13.6
605382	606643	21" 533	63" 1600	40 18.1
605294	606644	21" 533	84" 2134	50 22.7

Double Rack Shelf



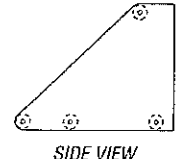
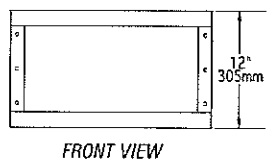
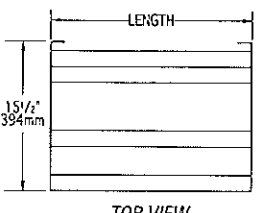
model #	weight
lbs.	kg
605383	61 27.7

Double Sided Sorting Shelf



model #	weight
lbs.	kg
606295	75 34.0

Tubular Design Rack Shelves



ALL-WELDED MODELS			KNOCK-DOWN MODELS			length
model #	weight		model #	weight		
	lbs.	kg		lbs.	kg	in. mm
606300	16	7.3	606296	17	7.7	21" 533
606301	25	11.3	606297	26	11.8	42" 1067
606302	34	15.4	606298	35	15.9	63" 1600
606303	43	19.5	606299	44	20.0	84" 2134

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Cover sheet

21

Project:
McKean High School Culinary Arts
c/o Sharon Rookard

(302) 552-3742 Fax: (302) 992-7827

To:
Sharon Rookard
McKean Culinary Arts

(302) 552-3742 Fax: (302) 992-7827

From:
Kevin G. Rudnitsky
Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 21 - by others

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Project:
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c/o Sharon Rookard

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To:
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McKean Culinary Arts

(302) 552-3742 Fax: (302) 992-7827

From:
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Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 22 - SINK 3-COMPARTMENT (1 ea required)

Eagle Group Model 314-24-3-24

Sink, Three Compartment, 24" double drainboards, 24" front-to-back x 24"W compartments, 14"D, 9
1/2" backsplash, galvanized open frame base with side crossrails, 16/304 stainless steel, NSF

3 ea. Model 300722 Lever Handle Drain, with overflow, 2" IPS connection

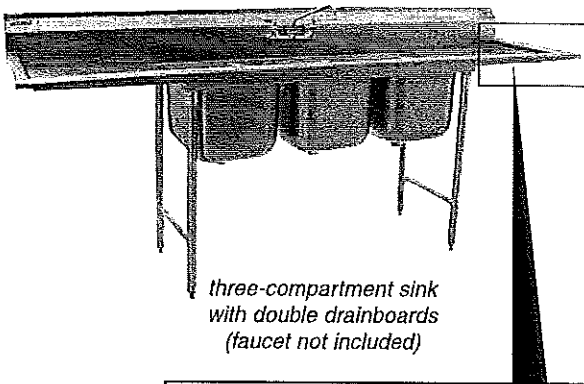


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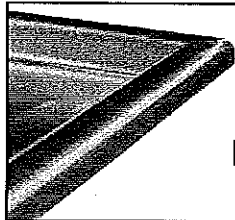
Specification Sheet

Short Form Specifications

Eagle Three-Compartment Sink, model _____, with 2"-wide "Euro-Style" edging on front and sides. Units constructed of heavy gauge type 304 stainless steel top and sink bowls. Sinks to be deep-drawn, seamless, and have all corners coved. Drainboards, when required, shall be "V" creased for positive drainage. 9½" high backsplash with 1" upturn and tile edge. Legs to be 1½" O.D. galvanized tubing with front-to-back crossbracing, and 1" high impact plastic adjustable bullet feet.



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



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

Options / Accessories

- | | |
|------------------------------------------------------|----------------------------------------|
| <input type="checkbox"/> Stainless steel legs | <input type="checkbox"/> Faucets |
| <input type="checkbox"/> Stainless steel bullet feet | <input type="checkbox"/> Sink covers |
| <input type="checkbox"/> Lever drains | <input type="checkbox"/> Waste outlets |
| <input type="checkbox"/> Twist handle drains | <input type="checkbox"/> Sink kits |
| <input type="checkbox"/> Twist drain brackets | <input type="checkbox"/> Overflow hole |

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

314 Series Coved Corner Three-Compartment Sinks

MODELS:

- | | | | |
|---------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> 314-16-3 | <input type="checkbox"/> 314-18-3 | <input type="checkbox"/> 314-22-3 | <input type="checkbox"/> 314-24-3 |
| <input type="checkbox"/> 314-16-3-18 | <input type="checkbox"/> 314-18-3-18 | <input type="checkbox"/> 314-22-3-18 | <input type="checkbox"/> 314-24-3-18 |
| <input type="checkbox"/> 314-16-3-18L | <input type="checkbox"/> 314-18-3-18L | <input type="checkbox"/> 314-22-3-18L | <input type="checkbox"/> 314-24-3-18L |
| <input type="checkbox"/> 314-16-3-18R | <input type="checkbox"/> 314-18-3-18R | <input type="checkbox"/> 314-22-3-18R | <input type="checkbox"/> 314-24-3-18R |
| <input type="checkbox"/> 314-16-3-24 | <input type="checkbox"/> 314-18-3-24 | <input type="checkbox"/> 314-22-3-24 | <input type="checkbox"/> 314-24-3-24 |
| <input type="checkbox"/> 314-16-3-24L | <input type="checkbox"/> 314-18-3-24L | <input type="checkbox"/> 314-22-3-24L | <input type="checkbox"/> 314-24-3-24L |
| <input type="checkbox"/> 314-16-3-24R | <input type="checkbox"/> 314-18-3-24R | <input type="checkbox"/> 314-22-3-24R | <input type="checkbox"/> 314-24-3-24R |

Materials

- Sink bowls: Heavy gauge type 304 stainless steel.
- Top: Drainboards, backsplash and euro-style edging are heavy gauge type 304 stainless steel.
- Legs: 1½" (41mm)-diameter heavy-gauge galvanized tubing with plated 12-gauge gussets and high-impact corrosion resistant fully adjustable bullet feet. Crossbracing is 1" (25mm)-diameter heavy-gauge galvanized tubing.

Design and Construction Features

- All bowls have deep-drawn one-piece seamless construction, using state-of-the-art hydraulic presses.
- Sink bowls have generous radius with minimum dimension of 3" (76mm) and are rectangular for maximum capacity.
- New 20" x 16" (508 x 406mm) bowl design, with enhanced polishing techniques.
- 13½" (343mm) water level is standard.
- Swirl-away drainage.
- Leg gusset assemblies welded adjacent to sink bowl for maximum weight support and stability.
- 9½" (241mm) standard backsplash includes 1" (25mm) upturn and tile edge for easy installation and feathering to wall/splash surface.
- "V" creased drainboards for positive drainage.

Mechanical:

- Water supply is ½" (13mm) IPS for hot and cold lines.
- Faucet holes are 1¼" (29mm) punched on 8" (203mm) centers; two sets of faucet holes are punched where indicated on chart (back page).
- Basket-type waste drain included fits sink bowls' 3½" (89mm) opening and features 1½" (38mm) outlet.

Certifications / Approvals



EG20.29 Rev. 06/09

EG20.29

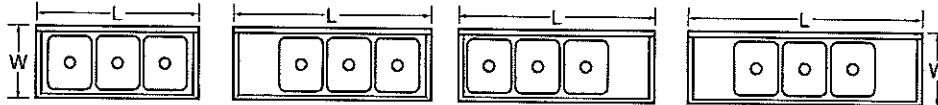
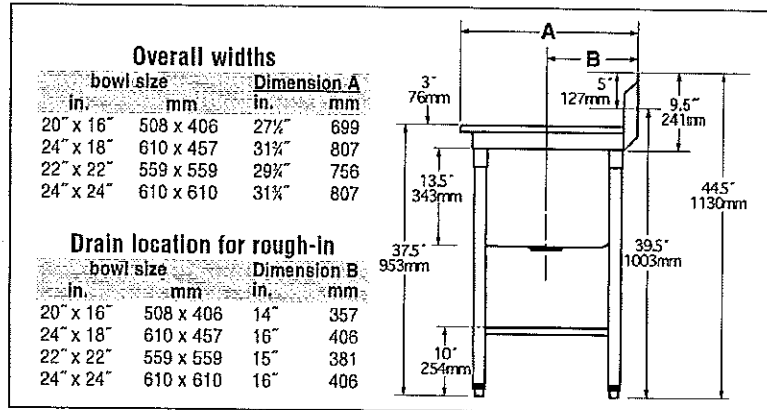
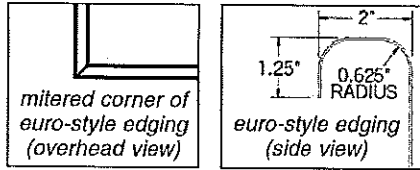


Profit from the Eagle Advantage®

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

Catalog Specification Sheet No. EG20.29

314 Series Covered Corner Three-Compartment Sinks



314 Series Covered Corner Three-Compartment Sinks

model #	BOWL DIMENSIONS				DRAINBOARD			OVERALL DIMENSIONS				weight lbs. kg
	width		length		quantity	length		width		length		
	in.	mm	in.	mm		in.	mm	in.	mm	in.	mm	
314-16-3	20"	508	16"	406	0	-	-	27 1/2"	699	58 1/2"	1492	85 38.6
314-16-3-18R or L	20"	508	18"	406	1	18"	457	27 1/2"	699	74 1/2"	1889	104 47.2
314-16-3-18	20"	508	16"	406	2	18"	457	27 1/2"	699	90"	2286	123 55.8
314-16-3-24R or L	20"	508	16"	406	1	24"	610	27 1/2"	699	80 1/2"	2042	110 49.9
314-16-3-24	20"	508	16"	406	2	24"	610	27 1/2"	699	102"	2591	135 61.2
314-18-3*	24"	610	18"	457	0	-	-	31"	807	65 1/2"	1664	114 51.7
314-18-3-18R or L*	24"	610	18"	457	1	18"	457	31"	807	80 1/2"	2051	133 60.3
314-18-3-18*	24"	610	18"	457	2	18"	457	31"	807	96"	2438	152 68.9
314-18-3-24R or L*	24"	610	18"	457	1	24"	610	31"	807	86 1/2"	2203	139 63.1
314-18-3-24*	24"	610	18"	457	2	24"	610	31"	807	108"	2743	164 74.4
314-22-3*	22"	559	22"	559	0	-	-	29"	756	77 1/2"	1969	120 54.4
314-22-3-18R or L*	22"	559	22"	559	1	18"	457	29"	756	93"	2362	139 63.1
314-22-3-18*	22"	559	22"	559	2	18"	457	29"	756	108 1/2"	2756	158 71.6
314-22-3-24R or L*	22"	559	22"	559	1	24"	610	29"	756	99"	2515	145 65.8
314-22-3-24*	22"	559	22"	559	2	24"	610	29"	756	120 1/2"	3061	170 77.1
314-24-3*	24"	610	24"	610	0	-	-	31"	807	83 1/2"	2121	125 56.7
314-24-3-18R or L*	24"	610	24"	610	1	18"	457	31"	807	98 1/2"	2508	144 65.3
314-24-3-18*	24"	610	24"	610	2	18"	457	31"	807	114"	2896	163 73.9
314-24-3-24R or L*	24"	610	24"	610	1	24"	610	31"	807	104 1/2"	2661	150 68.0
314-24-3-24*	24"	610	24"	610	2	24"	610	31"	807	126"	3200	175 79.4

* Features two sets of faucet holes.

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

Foodservice Division: Phone 800-441-8440
 MHC/Retail Display Divisions: Phone 800-637-5100

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