

JUN 2,2011
MKEANCUL

Cover sheet

22.1

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. 22.1 - FAUCET (1 ea required)
T & S Brass Model B-0231-CC

Sink Mixing Faucet, with 12" swing nozzle, wall mounted, 8" centers on sink faucet with 1/2"
IPS CC male inlets, lever handles



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690



REG. #A2601
ISO #9001

Model No.

B-0231-CC

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

This Space for Architect/Engineer Approval

Job Name _____ Date _____

Model Specified _____ Quantity _____

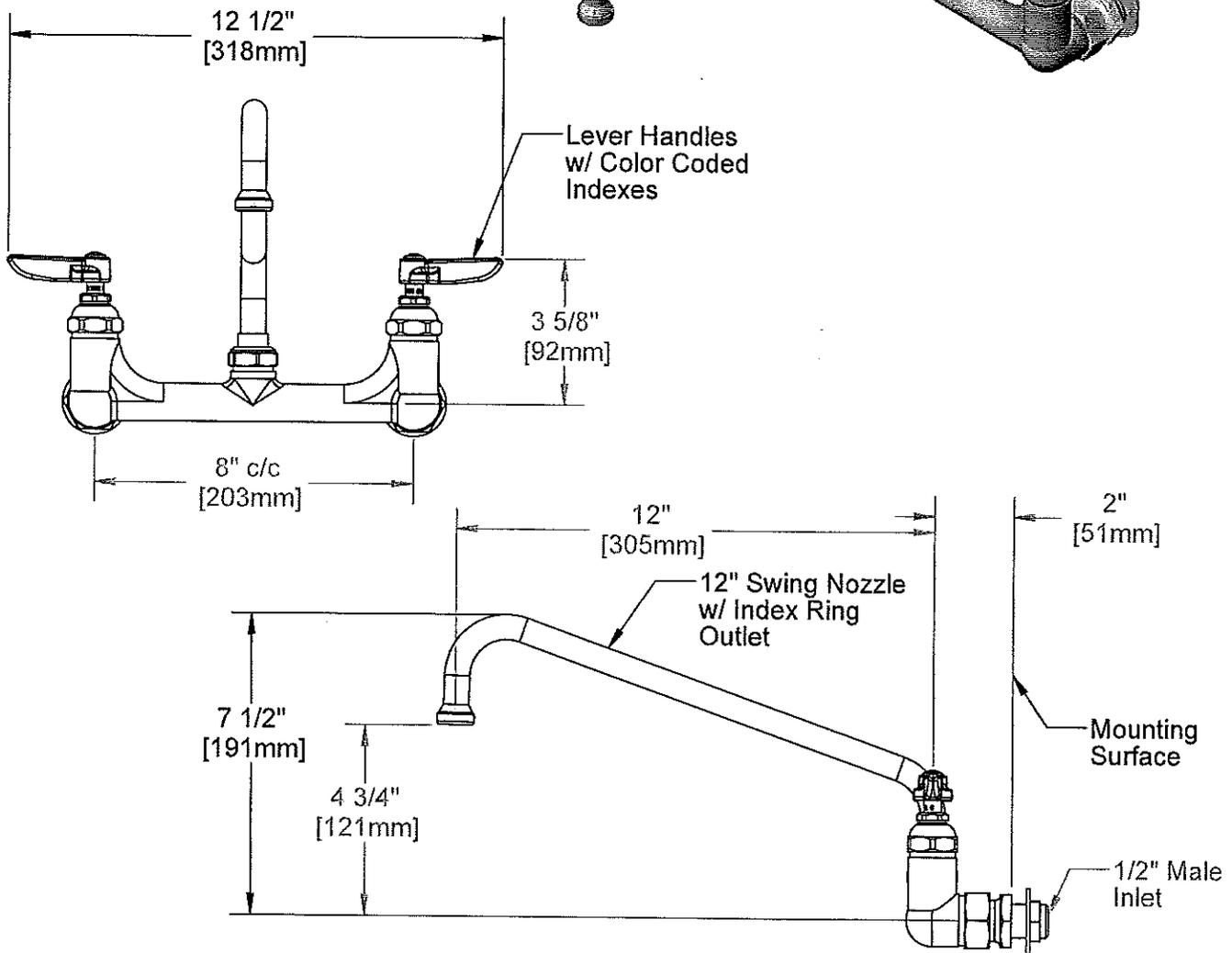
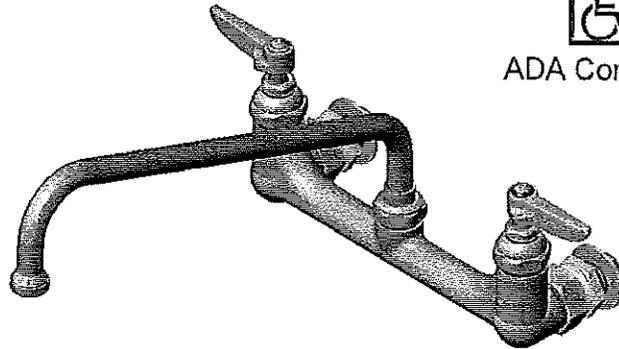
Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



ADA Compliant



Product Specifications:
 Double Pantry Faucet, Lever Handles, 12" Swing Nozzle w/ Index Ring Outlet & 1/2" Male Inlets

Drawn KJG	Checked DHL	Approved JHB
Scale: 1:4	Date: 9/28/07	



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690



REG. #A2601
ISO #9001

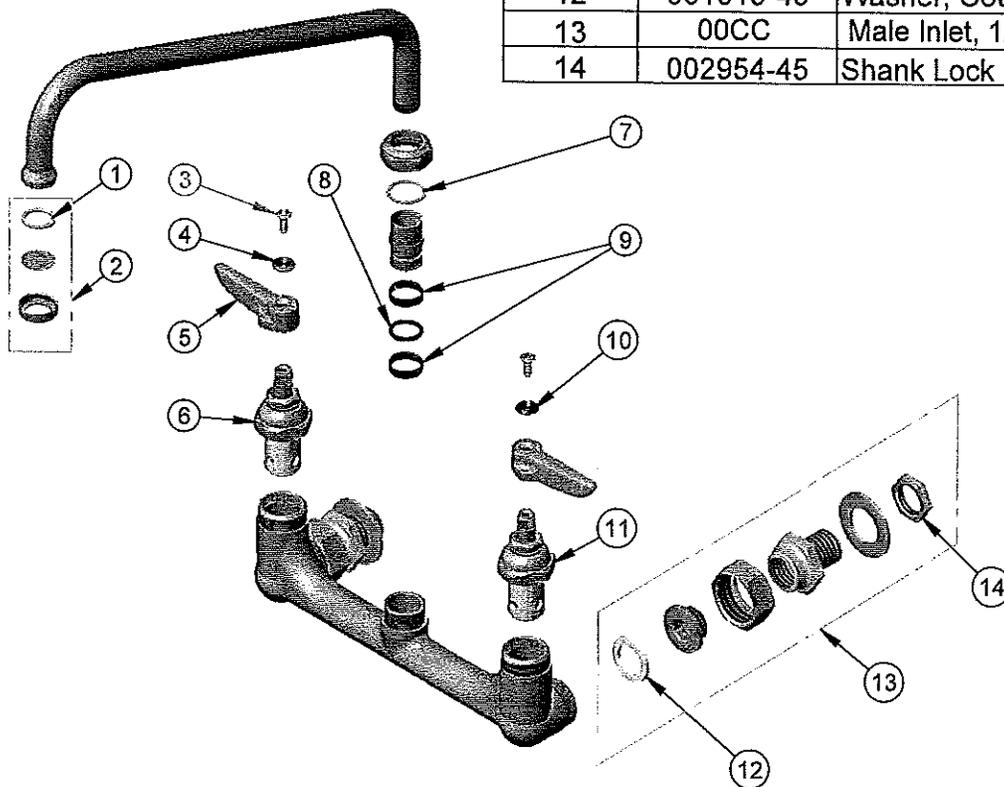
Model No.

B-0231-CC

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	009638-45	Washer
2	B-PT	Index Ring Asm
3	000922-45	Lever Handle Screw
4	001661-45	Red Index-HW
5	001638-45	Lever Handle
6	005960-40	Spindle Asm, Eterna "Hot"
7	009538-45	Swivel Washer
8	001074-45	O-Ring
9	011429-45	Swivel Sleeve
10	001660-45	Blue Index-CW
11	005959-40	Spindle Asm. Eterna "Cold"
12	001019-45	Washer, Coupling Nut
13	00CC	Male Inlet, 1/2" NPT
14	002954-45	Shank Lock Nut



Product Specifications:

Double Pantry Faucet, Lever Handles, 12" Swing Nozzle w/ Index Ring Outlet & 1/2" Male Inlets

Drawn KJG	Checked DHL	Approved JHB
Scale: NTS	Date: 9/28/07	

JUN 2,2011
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22.2

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

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

ITEM NO. 22.2 - PRE-RINSE UNIT (1 ea required)

T & S Brass Model B-0133-B

EasyInstall Prerinse Unit, wall mount. base faucet with spring check cart. & lever handles, 2" diameter flanges with 1/2" NPT female eccentric flanged inlets, 35-1/2"H, 15" overhang, 8-1/4" clear, 18" riser, B-0107 spray valve, B-0044-H flex stainless steel hose, 6" wall bracket



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690



REG. #A2601
ISO #9001

Model No.

B-0133-B

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

This Space for Architect/Engineer Approval

Job Name _____ Date _____

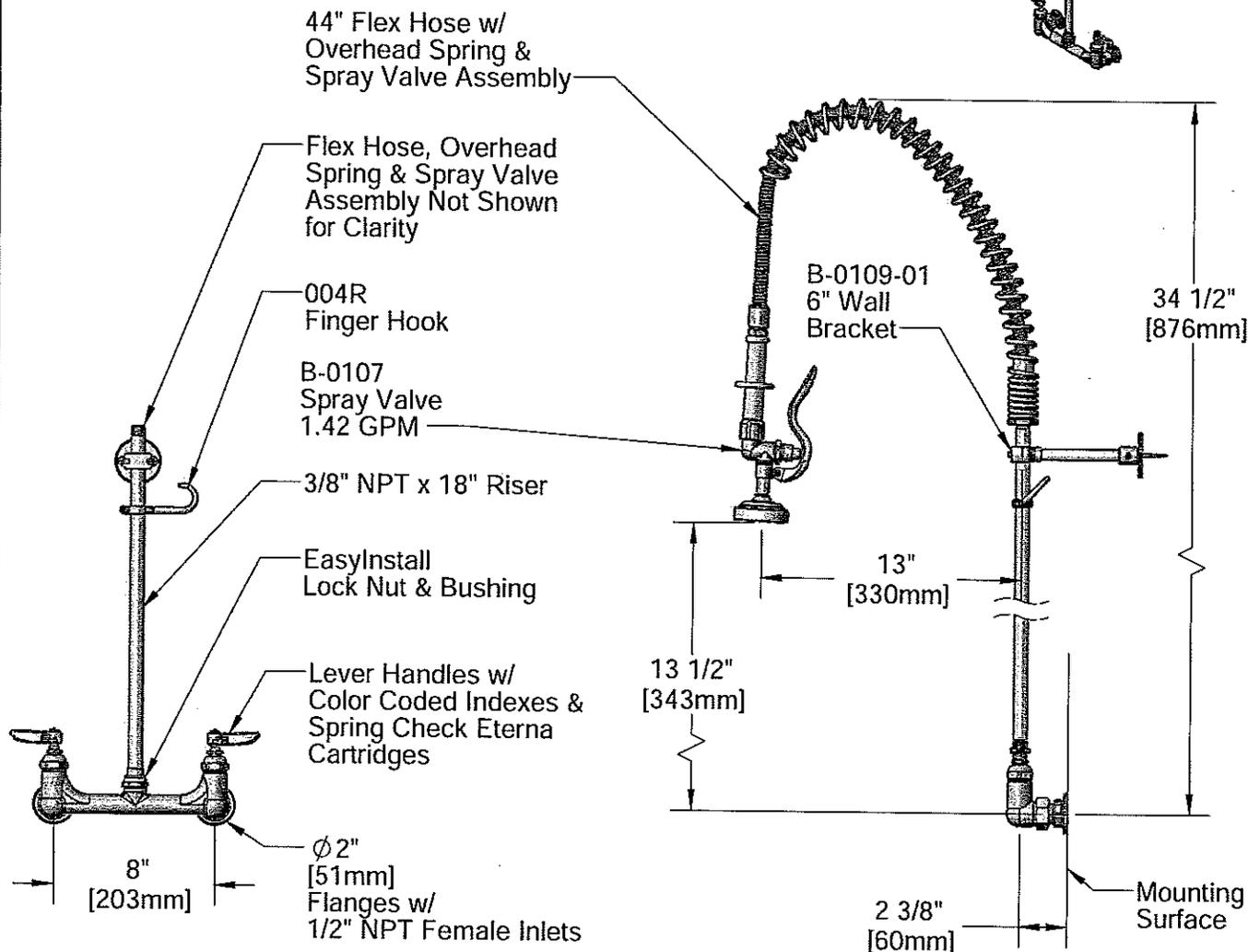
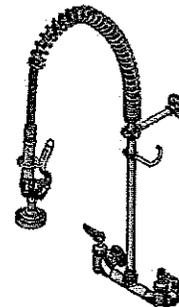
Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

EPAct 2005 Compliant



Product Specifications:

EasyInstall Pre-Rinse Unit:
8" c/c Wall Mount Mixing Faucet, 1/2" NPT Female Inlets,
18" Riser, Overhead Spring, 44" Flex Hose, B-0107 Spray Valve
& Bracket

Drawn KJG	Checked DHL	Approved JHB
Scale: 1:8		Date: 10/22/08



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690



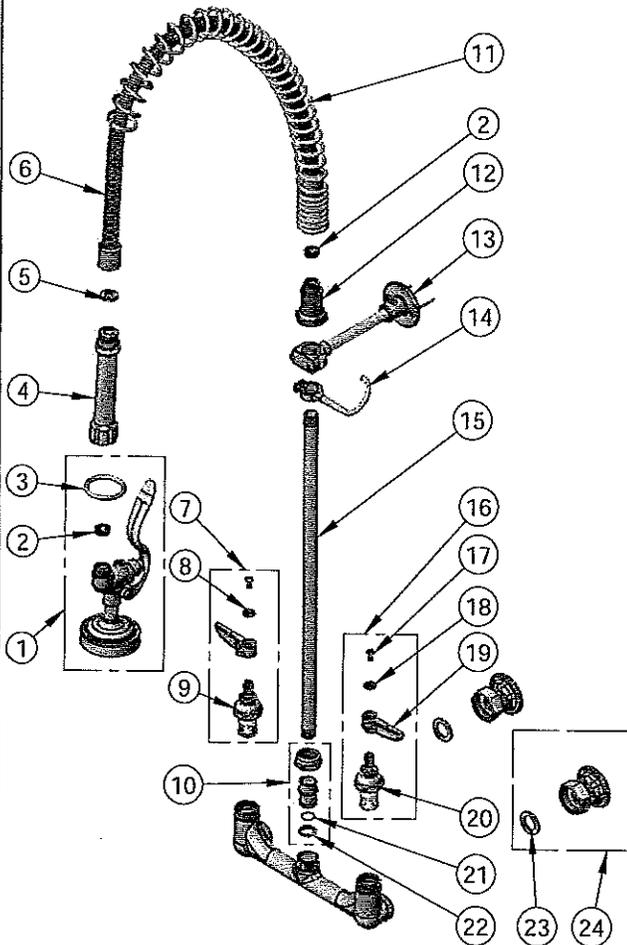
REG. #A2601
ISO #9001

Model No.

B-0133-B

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107	Spray Valve Asm
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle Assembly
5	001014-45	Washer, B-0100 Hose Barrel
6	B-0044-H2A	44" Flex Hose Assembly, Less Handle
7	002712-40	Hot Eterna Spindle Assembly w/ Spring Check, Handle, Index & Screw
8	001661-45	Red Index-HW
9	012443-40	Hot Eterna Spindle Assembly w/ Spring Check
10	EZ-K	EasyInstall Kit: Bushing, O-Ring, Lock Washer & Loctite 222
11	000888-45	EasyInstall Overhead Spring
12	000821-40	Spring Body
13	B-0109-01	6" Wall Bracket Assembly
14	004R	Finger Hook Assembly
15	000369-40	3/8" NPT x 18" Long Riser
16	002711-40	Cold Eterna Spindle Assembly w/ Spring Check, Handle, Index & Screw
17	000922-45	Lever Handle Screw
18	001660-45	Blue Index-CW
19	001638-45	Lever Handle
20	012442-40	Cold Eterna Spindle Assembly w/ Spring Check
21	001065-45	O-Ring
22	014200-45	Star Washer, Anti-Rotation
23	001019-45	Coupling Nut Washer
24	00AA	Flange Assembly

Product Specifications:

EasyInstall Pre-Rinse Unit:
8" c/c Wall Mount Mixing Faucet, 1/2" NPT Female Inlets,
18" Riser, Overhead Spring, 44" Flex Hose, B-0107 Spray Valve
& Bracket

Drawn KJG	Checked DHL	Approved JHB
Scale: NTS		Date: 10/22/08

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22.3

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

ITEM NO. 22.3 - PRE-RINSE ACCESSORIES (1 ea required)
T & S Brass Model B-0156

Add-on Faucet, for Prerinse units, 12" nozzle, includes 3" nipple, for Prerinse units



T&S BRASS AND BRONZE WORKS, INC.
 2 SADDLEBACK COVE / P.O. BOX 1088 / TRAVELERS REST, SC 29690
 PHONE 800-476-4103 FAX 864- 834-3518



Model No.

B-0156

Item No.:

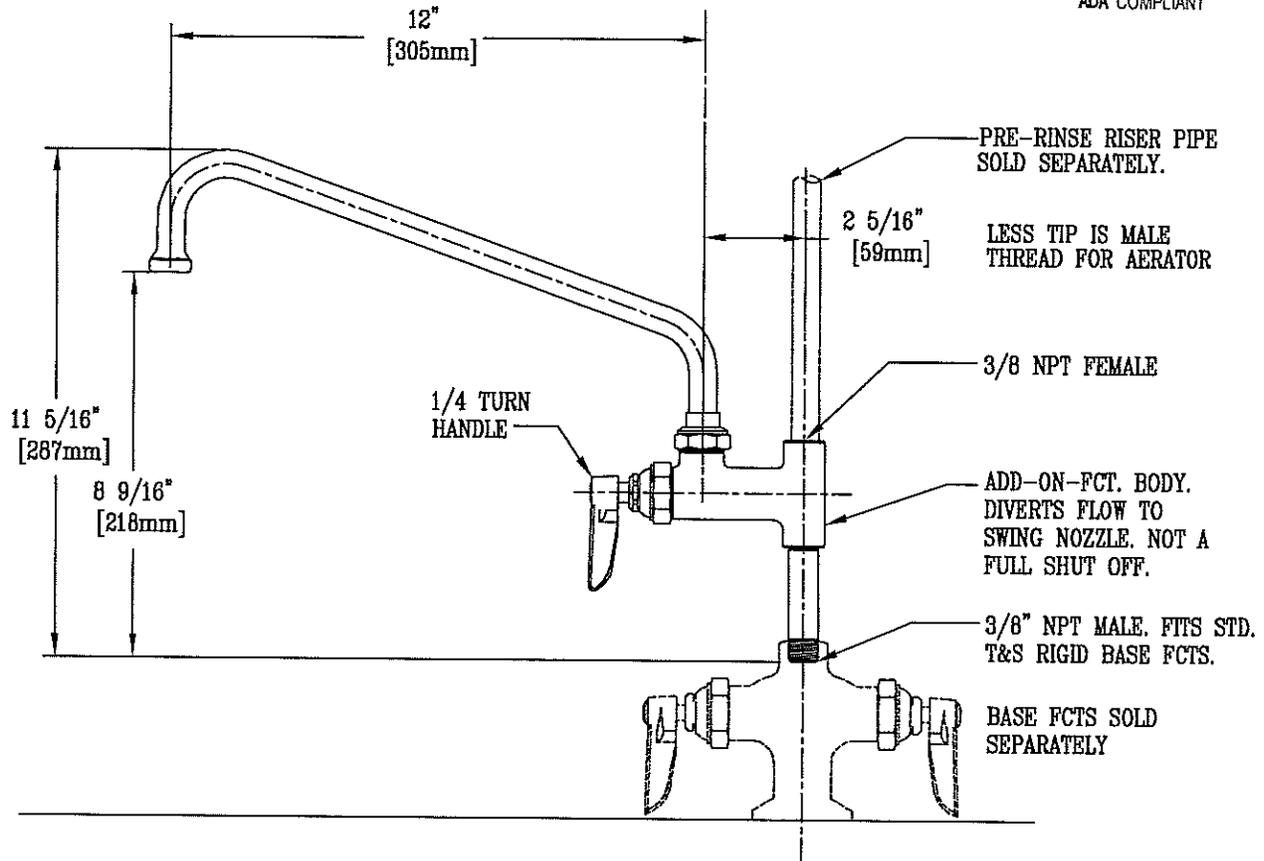
Job Name:

Architect/Engineer Approval:

Notes:



ADA COMPLIANT



NOTES: 1. THE ADD-ON FAUCET IS AN ADDITION TO PRE-RINSE UNITS AND IS INSTALLED IN OUTLETS OF BASE MIXING FAUCETS OF UNITS BEFORE FITTING RISER PIPE, AS SHOWN.

2. LEVER HANDLE CONTROLS WATER ON-OFF THRU NOZZLE ONLY; PRESSURE IS ALWAYS "ON" IN RISER PIPE. (CONTROLLED BY BASE FAUCET).

Product Description:

ADD-ON FAUCET WITH 12" SWING NOZZLE AND 1/4 TURN HANDLE

Drawn:

WJS

Checked

JKD

Scale:

1 : 4

Approved

MVW

Date:

8/18/99

JUN 2,2011
MKEANCUL

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22.4

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

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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. 22.4 - POT RACK, WALL-MOUNTED (1 ea required)
Eagle Group Model WM60PR & WM36PR

Pot Rack, Wall-Mounted, double bar design, 108"L, with stainless steel two-prong sliding hooks,
constructed of 3/16" x 2" stainless steel, NSF



Profit from the Eagle Advantage®

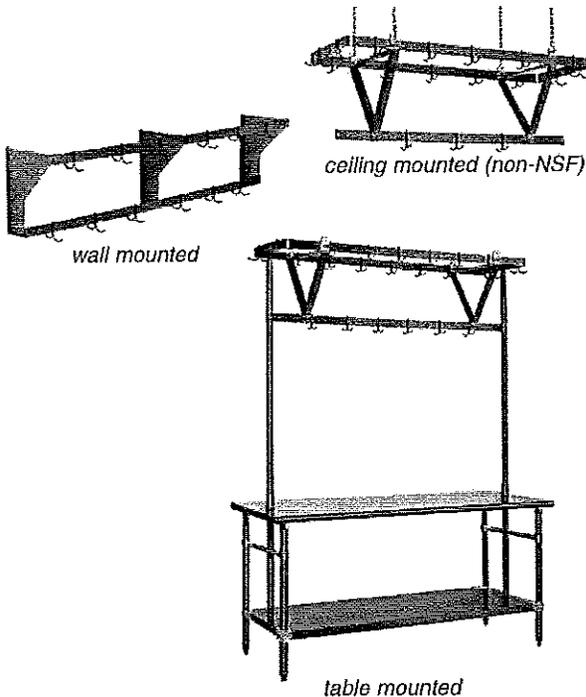
Specification Sheet

Short Form Specifications

Eagle Table Mounted Pot/Pan Rack, model _____
 Constructed of 3/8" x 2" (aluminum or stainless steel) flat bar, bolted together. Triple bar construction, furnished with one stainless steel double prong sliding pot hook every 12". 1 1/2" O.D. stainless steel tubular supports extend through table and are secured to under shelf. Available with optional 12" wide 16/304 stainless steel shelf.

Eagle Ceiling Mounted Pot/Pan Rack, model _____
 Constructed of 3/8" x 2" (aluminum or stainless steel) flat bar, bolted together. Triple bar construction, furnished with one stainless steel double prong sliding pot hook every 12". Provided with plated chain hangars for ceiling suspension.

Eagle Wall Mounted Pot/Pan Rack, model _____
 Constructed of 3/8" x 2" (aluminum or stainless steel) flat bar bolted together. Furnished with one stainless steel double prong sliding pot hook every 12", and provided with stainless steel mounting brackets.



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

Catalog Specification Sheet No. EG10.12 Racks

Racks

MODELS:

- | | | |
|---------------------------------|---------------------------------|---------------------------------|
| <input type="checkbox"/> CM36* | <input type="checkbox"/> TM36* | <input type="checkbox"/> WM36* |
| <input type="checkbox"/> CM48* | <input type="checkbox"/> TM48* | <input type="checkbox"/> WM48* |
| <input type="checkbox"/> CM60* | <input type="checkbox"/> TM60* | <input type="checkbox"/> WM60* |
| <input type="checkbox"/> CM72* | <input type="checkbox"/> TM72* | <input type="checkbox"/> WM72* |
| <input type="checkbox"/> CM84* | <input type="checkbox"/> TM84* | <input type="checkbox"/> WM84* |
| <input type="checkbox"/> CM96* | <input type="checkbox"/> TM96* | <input type="checkbox"/> WM96* |
| <input type="checkbox"/> CM108* | <input type="checkbox"/> TM108* | <input type="checkbox"/> WM108* |
| <input type="checkbox"/> CM120* | <input type="checkbox"/> TM120* | <input type="checkbox"/> WM120* |
| <input type="checkbox"/> CM132* | <input type="checkbox"/> TM132* | <input type="checkbox"/> WM132* |
| <input type="checkbox"/> CM144* | <input type="checkbox"/> TM144* | <input type="checkbox"/> WM144* |

* See charts on back for full model numbers.

Ceiling mounted (non-NSF)

- Racks are triple-bar construction.
- Supported with plated chain hangers supplied.
- Available in stainless steel or aluminum.
- Provided with double-pronged pot hooks.

Wall Mounted

- Racks are double-bar construction.
- Supplied with die-formed stainless steel brackets.
- Available in stainless steel or aluminum.
- Provided with double-pronged pot hooks.

Table Mounted

- Racks are triple-bar construction.
- Front-to-back adjustable crossbracing, plus adjustable undershelf.
- 1 1/2" (41mm) tubular stainless steel supports extend through tabletop and are secured to adjustable undershelf. Units 96" (2438mm) and longer have three supports.
- Provided with double-pronged pot hooks.
- Available in stainless steel or aluminum.

Options / Accessories

- Additional sliding hooks
- All-welded construction
- 12"-wide adjustable shelves (for Table Mounted Racks)

Certifications / Approvals



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

EG10.12 Rev. 12/08

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

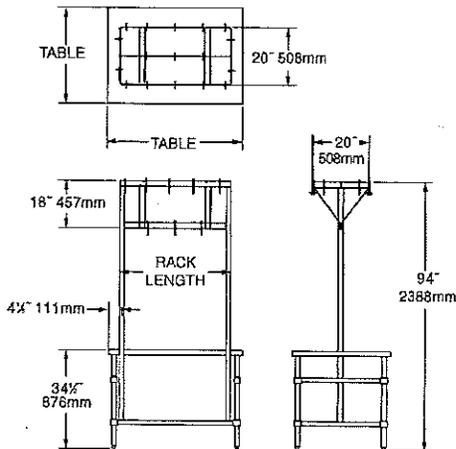
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Catalog Specification Sheet No. EG10.12
Racks



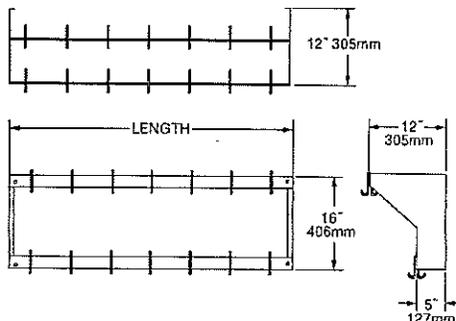
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Table Mounted Racks



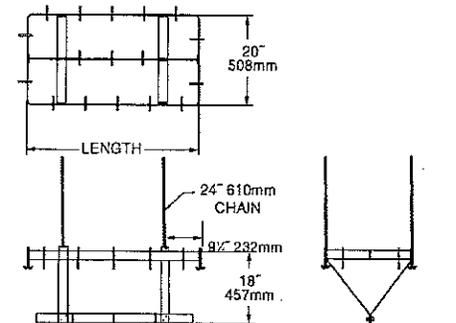
ALUMINUM		STAINLESS STEEL		rack length		fits table length	
model #	weight lbs. kg	model #	weight lbs. kg	in.	mm	in.	mm
TM36APR	38 17.2	TM36PR	50 22.7	28	711	36	914
TM48APR	42 19.1	TM48PR	57 25.9	40	1016	48	1219
TM60APR	46 20.9	TM60PR	64 29.0	52	1321	60	1524
TM72APR	50 22.7	TM72PR	70 31.8	64	1626	72	1829
TM84APR	54 24.5	TM84PR	77 34.9	76	1930	84	2134
TM96APR	58 26.3	TM96PR	83 37.6	88	2235	96	2438
TM108APR	62 28.1	TM108PR	89 40.4	100	2540	108	2743
TM120APR	66 29.9	TM120PR	95 43.1	112	2845	120	3048
TM132APR	71 32.2	TM132PR	102 46.3	124	3150	132	3353
TM144APR	76 34.5	TM144PR	109 49.4	136	3454	144	3658

Wall Mounted Racks



ALUMINUM		STAINLESS STEEL		rack length	
model #	weight lbs. kg	model #	weight lbs. kg	in.	mm
WM36APR	13 5.8	WM36PR	18 8.2	36	914
WM48APR	15 6.8	WM48PR	22 10.0	48	1219
WM60APR	17 7.7	WM60PR	26 11.8	60	1524
WM72APR	19 8.6	WM72PR	29 13.2	72	1829
WM84APR	21 9.5	WM84PR	33 15.0	84	2134
WM96APR	23 10.4	WM96PR	37 16.8	96	2438
WM108APR	25 11.3	WM108PR	41 18.6	108	2743
WM120APR	28 12.7	WM120PR	45 20.4	120	3048
WM132APR	31 14.1	WM132PR	50 22.7	132	3353
WM144APR	34 15.4	WM144PR	55 24.9	144	3658

Ceiling Mounted Racks



ALUMINUM		STAINLESS STEEL		rack length		fits table length	
model #	weight lbs. kg	model #	weight lbs. kg	in.	mm	in.	mm
CM36APR	28 12.7	CM36PR	41 18.6	28	711	36	914
CM48APR	32 14.5	CM48PR	48 21.8	40	1016	48	1219
CM60APR	36 16.3	CM60PR	54 24.5	52	1321	60	1524
CM72APR	40 18.1	CM72PR	60 27.2	64	1626	72	1829
CM84APR	44 20.0	CM84PR	67 30.4	76	1930	84	2134
CM96APR	48 21.8	CM96PR	74 33.6	88	2235	96	2438
CM108APR	53 24.0	CM108PR	81 36.7	100	2540	108	2743
CM120APR	58 26.3	CM120PR	87 39.5	112	2845	120	3048
CM132APR	63 28.6	CM132PR	94 42.6	124	3150	132	3353
CM144APR	68 30.8	CM144PR	101 45.8	136	3454	144	3658

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 Rev. 12/08

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JUN 2,2011
MKEANCUL

Cover sheet

23

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

ITEM NO. 23 - CART, UTILITY (2 ea required)

Lakeside Manufacturing Model 311

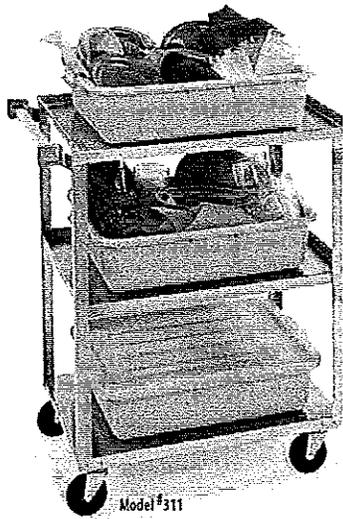
Utility Cart, open, 3 shelf, shelf size 15-1/2" x 24", stainless steel angle frame w/push handle, 300 lb. capacity

2 ea. Casters, 3-1/2" swivel, std.

STANDARD DUTY - 300 LB. (135 KG) CAPACITY

TRADITIONAL UTILITY CARTS | STAINLESS STEEL

Transporting | Standard Duty



- ▶ What qualifies these carts for the Standard Duty rating:
 - Durable, unitized electronically welded stainless steel angle leg design.
 - Reinforced, hemmed front on 22 gauge stainless steel shelves, adds strength where it is needed. Legs are 20 gauge stainless steel.
- ▶ Sound deadening panels under shelves restrict vibration and noise.
- ▶ Bumpers on legs and handles protect walls and furniture.
- ▶ Cleans and sanitizes easily.

Model	# of	Shelf Description		Overall Size			Lake-Glide® Casters		Case Weight Lbs. (Kg)	Case Cube Cu. ft. (m³)	FedEx	
		Size	Clearance	W	L	H	Type	Dia.			UPS	OK
311	3	15 1/2" x 24" (394 x 610)	11 3/4" (298)	16 1/4" (413)	27 1/2" (699)	32 1/8" (816)	All swivel	3 1/2" (89)	29 (13.2)	10.9 (.42)	OK	
322	3	18" x 27" (457 x 686)	12 1/4" (311)	18 3/8" (467)	30 3/4" (781)	33" (838)	All swivel	3 1/2" (89)	32 (14.5)	16.3 (.63)	NA	
316 *	3	15 1/2" x 24" (394 x 610)	9 1/4" (235)	16 1/4" (413)	27 1/2" (699)	33 3/8" (848)	All swivel	3 1/2" (89)	33 (14.9)	10.9 (.42)	OK	

*Includes Guard Rail on open edge of top and middle shelf, all 4 sides of bottom shelf.

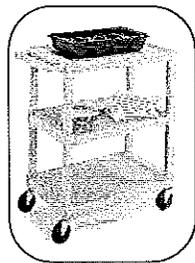
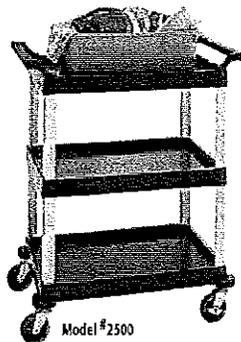
Freight Class: 125

OPTIONS | 4" (102) 2 ea. swivel w/brake casters, see page 41.

Perimeter strip bumper, see page 41.

Accessories include: detachable silverware and waste boxes, see page 42.

REPLACEMENTS | Lake-Glide casters and wheels available as replacements for all Lakeside carts.



FRONT-OF-THE-HOUSE UTILITY CARTS STAIN RESISTANT POLYETHYLENE

- ▶ What qualifies these carts for the Standard Duty rating:
 - Durable, impact resistant polyethylene construction.
- ▶ Ideal for dining room bussing or set-up / tray station.
- ▶ Attractive design for a front-of-the-house look. Resists stains to keep its professional appearance.
- ▶ 2000 Series is neutral beige to complement any decor.
- ▶ 2500 Series is has black shelves with brushed aluminum legs for a contemporary look.

Model	# of	Shelf Description		Overall Size			Lake-Glide® Casters		Case Weight Lbs. (Kg)	Case Cube Cu. ft. (m³)	FedEx	
		Size	Clearance	W	L	H	Type	Dia.			UPS	OK
2000	3	16" x 24" (406 x 610)	12 1/8" (308)	17 1/8" (435)	32 1/2" (826)	34 7/8" (886)	All swivel	4" (102)	32 (14.5)	3.3 (.09)	OK	KD
2001	4	16" x 24" (406 x 610)	12 1/8" (308)	17 1/8" (435)	32 1/2" (826)	48 1/4" (1226)	All swivel	4" (102)	42 (19.1)	4.7 (.13)	OK	KD
2500	3	16" x 25 1/2" (406 x 647)	11 1/2" (292)	17 1/2" (444)	31 3/4" (806)	38" (965)	All swivel	4" (102) 2 w/brake	35 (15.8)	3.5 (.1)	OK	KD

OPTIONS | Detachable plastic silverware and waste boxes. See page 42.

Freight Class: 125

KD denotes knocked down, shipped unassembled.



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24

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Elverson, PA 19520
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ITEM NO. 24 - SHELVING UNIT, WIRE (1 ea required)
Eagle Group Model S4-74-2448Z-X

EAGLEbrite® Wire Shelving Starter Unit, (4) 24"W x 48"L wire shelves, (4) 74"H posts, zinc finish, NSF (FLYER)

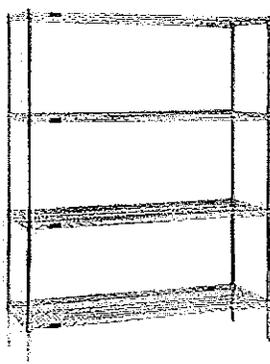


Profit from the Eagle Advantage®

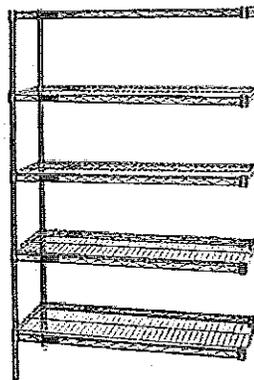
Specification Sheet

Short Form Specifications

Eagle Wire Shelving (EAGLEbrite® Zinc, Chrome, Valu-Master® Gray Epoxy, Valu-Gard® Green Epoxy, EAGLEgard® Green Epoxy, Stainless Steel), (Starter/Add-On) Unit, model _____, Patented QuadTruss® design wire shelves, with numerically calibrated grooved posts in 1" increments, leveling feet, and tapered split sleeves.



four-shelf starter unit



five-shelf add-on unit

Options / Accessories

- Ledges
- Collar plugs
- Dividers
- Casters*
- Shelf markers
- Caster posts*

* Accessories to Starter Units 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
 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.: _____

Wire Shelving Starter Units and Add-On Units

MODELS:

- S4-63* S5-74* A4-63* A5-74*
- S4-74* S5-86* A4-74* A5-86*

* See charts on back for complete model numbers.

Design and Construction Features

- 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.
- The mat on an Eagle shelf 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.
- Finishes available include EAGLEbrite® zinc, chrome, Valu-Master® gray epoxy, Valu-Gard® green epoxy, red epoxy, black epoxy, white epoxy, EAGLEgard® green epoxy (now with MICROGARD®*), and stainless steel finish.
- All epoxy finishes are approved for wet or dry applications.
- Custom colors also available – see your Price List for reference.

* MICROGARD® standard on all EAGLEgard® shelving. 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.



EG01.25 Rev. 09/08

Catalog Specification Sheet No. **EG01.25**

Wire Shelving Starter Units and Add-On Units



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

Wire Shelving Starter Units and Add-On Units

To specify finish, add suffix (listed at right) to model number. Example: A4-74-1824C

"Z" (EAGLEbrite® zinc)
 "C" (chroma)
 "V" (Valu-Master® gray epoxy)

"E" (EAGLEgard® green epoxy with MICROGARD®)
 "VG" (Valu-Gard® green epoxy)
 "R" (red epoxy)

"BL" (black epoxy)
 "W" (white epoxy)
 "S" (stainless steel)

Starter Units

- Comes with four or five wire shelves and four posts.
- Four-shelf units available in 63" and 74" (1600 and 1880mm) post heights.
- Five-shelf units available in 74" and 86" (1880 and 2184mm) post heights.
- Shipped knocked-down.
- 54" (1372mm) shelves available.

Four-Shelf Units

Models with 63" (1600mm) Posts			Models with 74" (1880mm) Posts		
model #	weight lbs.	kg	model #	weight lbs.	kg
S4-63-1824	42	19	S4-74-1824	51	23
S4-63-1830	47	21	S4-74-1830	58	26
S4-63-1836	53	24	S4-74-1836	65	30
S4-63-1842	57	26	S4-74-1842	70	32
S4-63-1848	63	29	S4-74-1848	78	36
S4-63-1860	82	37	S4-74-1860	102	46
S4-63-1872	94	43	S4-74-1872	117	53
S4-63-2124	46	21	S4-74-2124	57	26
S4-63-2130	52	24	S4-74-2130	64	29
S4-63-2136	59	27	S4-74-2136	73	33
S4-63-2142	65	30	S4-74-2142	81	37
S4-63-2148	71	32	S4-74-2148	88	40
S4-63-2160	88	40	S4-74-2160	109	50
S4-63-2172	98	45	S4-74-2172	122	55
S4-63-2424	50	23	S4-74-2424	62	28
S4-63-2430	57	26	S4-74-2430	71	32
S4-63-2436	65	30	S4-74-2436	81	37
S4-63-2442	72	33	S4-74-2442	89	40
S4-63-2448	79	36	S4-74-2448	98	45
S4-63-2460	98	45	S4-74-2460	122	55
S4-63-2472	120	55	S4-74-2472	149	68

Five-Shelf Units

Models with 74" (1880mm) Posts			Models with 86" (2184mm) Posts			width in.	length in.
model #	weight lbs.	kg	model #	weight lbs.	kg		
S5-74-1824	51	23	S5-86-1824	55	25	18"	457"
S5-74-1830	58	26	S5-86-1830	60	27	18"	457"
S5-74-1836	65	30	S5-86-1836	65	30	18"	457"
S5-74-1842	70	32	S5-86-1842	75	34	18"	457"
S5-74-1848	78	36	S5-86-1848	80	36	18"	457"
S5-74-1860	102	46	S5-86-1860	105	48	18"	457"
S5-74-1872	117	53	S5-86-1872	120	54	18"	457"
S5-74-2124	57	26	S5-86-2124	60	27	21"	533"
S5-74-2130	64	29	S5-86-2130	65	30	21"	533"
S5-74-2136	73	33	S5-86-2136	75	34	21"	533"
S5-74-2142	81	37	S5-86-2142	80	36	21"	533"
S5-74-2148	88	40	S5-86-2148	90	41	21"	533"
S5-74-2160	109	50	S5-86-2160	110	50	21"	533"
S5-74-2172	122	55	S5-86-2172	140	64	21"	533"
S5-74-2424	62	28	S5-86-2424	65	30	24"	610"
S5-74-2430	71	32	S5-86-2430	75	34	24"	610"
S5-74-2436	81	37	S5-86-2436	85	39	24"	610"
S5-74-2442	89	40	S5-86-2442	95	43	24"	610"
S5-74-2448	98	45	S5-86-2448	100	45	24"	610"
S5-74-2460	122	55	S5-86-2460	125	57	24"	610"
S5-74-2472	149	68	S5-86-2472	150	68	24"	610"

Add-On Units

- Comes with four or five wire shelves, two posts and two "S" hooks per shelf.
- Four-shelf units available in 63" and 74" (1600 and 1880mm) post heights.
- Five-shelf units available in 74" and 86" (1880 and 2184mm) post heights.
- Shipped knocked-down.
- 54" (1372mm) shelves available.

Four-Shelf Units

Models with 63" (1600mm) Posts			Models with 74" (1880mm) Posts		
model #	weight lbs.	kg	model #	weight lbs.	kg
A4-63-1824	35	16	A4-74-1824	43	20
A4-63-1830	40	18	A4-74-1830	50	23
A4-63-1836	46	21	A4-74-1836	57	26
A4-63-1842	50	23	A4-74-1842	62	28
A4-63-1848	56	25	A4-74-1848	70	32
A4-63-1860	75	34	A4-74-1860	93	42
A4-63-1872	87	40	A4-74-1872	108	49
A4-63-2124	39	18	A4-74-2124	48	22
A4-63-2130	45	21	A4-74-2130	56	26
A4-63-2136	52	24	A4-74-2136	65	30
A4-63-2142	58	26	A4-74-2142	73	33
A4-63-2148	64	29	A4-74-2148	80	36
A4-63-2160	81	37	A4-74-2160	101	46
A4-63-2172	92	42	A4-74-2172	113	51
A4-63-2424	43	20	A4-74-2424	53	24
A4-63-2430	50	23	A4-74-2430	62	28
A4-63-2436	58	26	A4-74-2436	73	33
A4-63-2442	65	30	A4-74-2442	81	37
A4-63-2448	72	33	A4-74-2448	90	41
A4-63-2460	91	41	A4-74-2460	113	51
A4-63-2472	113	51	A4-74-2472	141	64

Five-Shelf Units

Models with 74" (1880mm) Posts			Models with 86" (2184mm) Posts			width in.	length in.
model #	weight lbs.	kg	model #	weight lbs.	kg		
A5-74-1824	43	20	A5-86-1824	45	20	18"	457"
A5-74-1830	50	23	A5-86-1830	51	23	18"	457"
A5-74-1836	57	26	A5-86-1836	56	25	18"	457"
A5-74-1842	62	28	A5-86-1842	66	30	18"	457"
A5-74-1848	70	32	A5-86-1848	71	32	18"	457"
A5-74-1860	93	42	A5-86-1860	96	44	18"	457"
A5-74-1872	108	49	A5-86-1872	111	50	18"	457"
A5-74-2124	48	22	A5-86-2124	51	23	21"	533"
A5-74-2130	56	26	A5-86-2130	56	25	21"	533"
A5-74-2136	65	30	A5-86-2136	66	30	21"	533"
A5-74-2142	73	33	A5-86-2142	71	32	21"	533"
A5-74-2148	80	36	A5-86-2148	81	37	21"	533"
A5-74-2160	101	46	A5-86-2160	101	46	21"	533"
A5-74-2172	113	51	A5-86-2172	131	59	21"	533"
A5-74-2424	53	24	A5-86-2424	56	25	24"	610"
A5-74-2430	62	28	A5-86-2430	66	30	24"	610"
A5-74-2436	73	33	A5-86-2436	76	35	24"	610"
A5-74-2442	81	37	A5-86-2442	86	39	24"	610"
A5-74-2448	90	41	A5-86-2448	91	41	24"	610"
A5-74-2460	113	51	A5-86-2460	116	53	24"	610"
A5-74-2472	141	64	A5-86-2472	141	64	24"	610"

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

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

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 Rev. 09/08

JUN 2,2011
MKEANCUL

Cover sheet

25

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. 25 - 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,



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: _____

Item #: _____ Qty: _____

SIS # _____

Model #: _____

Model:
TSSU-48-18M-B

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



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 3/8	40 3/8	1/2	115/60/1	8.6	5-15P	7	325
				1229	867	1026	1/2	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

TRUE®

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-7-1997-6.3.
- 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 21³/₁₆" 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.
- 8³/₈" (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 (1/2size) 6⁷/₁₆" L x 6¹/₄" 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

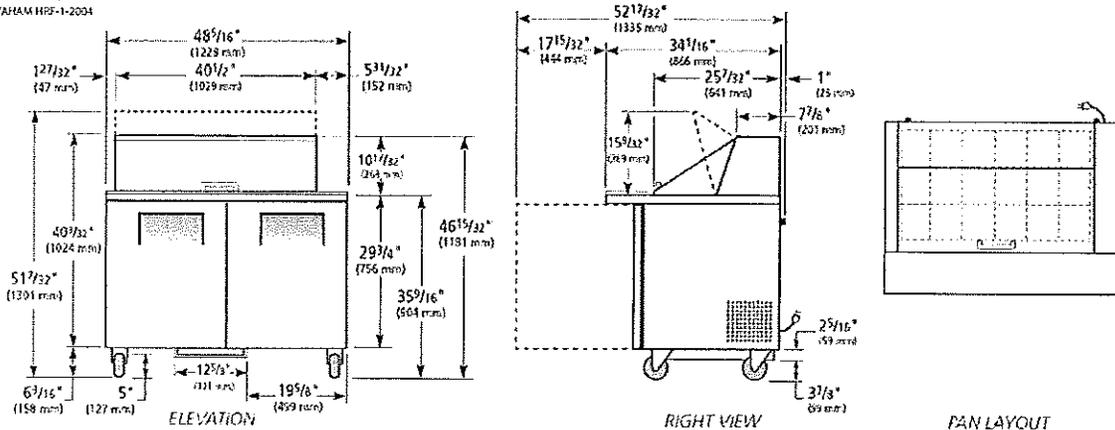
OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- 230 - 240V / 50 Hz.
 - 6" (153 mm) standard legs.
 - 6" (153 mm) seismic/flanged legs.
 - 2¹/₂" (64 mm) diameter castors.
 - Barrel locks (factory installed). Requires one per door.
 - Additional shelves.
 - Single overshef.
 - Double overshef.
 - Flat lid.
 - Sneeze guard.
 - 8³/₈" (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 HFF-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	Plan	3D	Back
TSSU-48-18M-B	TFNY44E	TFNY42S	TFNY44P	TFNY443	

TRUE FOOD SERVICE EQUIPMENT

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

JUN 2,2011
MKEANCUL

Cover sheet

26

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

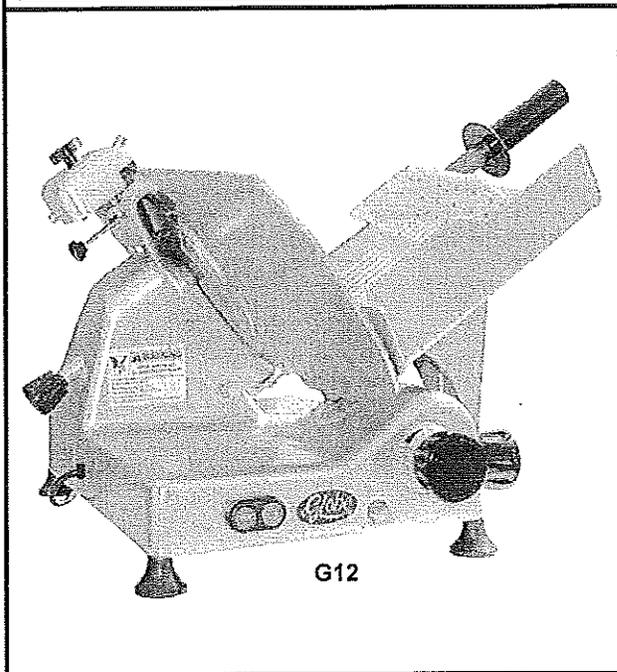
From:
Kevin G. Rudnitsky
Singer Equipment Company
150 South Twin Valley Rd.
Elverson, PA 19520
(800) 443-2212 x308 Fax: (866) 620-1955

ITEM NO. 26 - SLICER, FOOD (1 ea required)
Globe Model G12

Medium Duty Manual Slicer, 12" diameter knife, top mounted sharpener, belt driven, ball bearing chute slide, anodized aluminum with seamless edges & radiused corners, permanently attached knife ring guard, knife cover interlock, 1/2 Hp, ETL, NSF, 115v/60/1, 3 amps

1 ea. 1 year parts (excludes wear/expendable parts), 1 year labor warranty - CONTACT FACTORY FOR DETAILS

Project	Item #	Quantity
---------	--------	----------



G12



G10 / G12 Medium Duty Manual Slicers

Globe Models

- G10 - 10" Diameter Knife Manual Slicer
- G12 - 12" Diameter Knife Manual Slicer

GLOBE FOOD EQUIPMENT COMPANY

Medium Duty Manual Slicers

Standard Features

- Hard chromed, special alloy hollow ground knife
- Powerful knife motors 1/4 HP (G10), 1/2 HP (G12)
- Motor overload protection with manual reset
- Top mounted all metal knife sharpener
- 0 to 9/16" slice thickness
- Anodized aluminum construction with seamless edges and radius corners
- Oversized positive traction grooved belt drive
- Knife cover interlock
- Large product receiving area
- Smooth stainless steel ball bearing chute slide
- 35° angled food chute
- Dual purpose handle with improved ergonomic design
- Power indicator light
- Removable, easy-to-clean chute, slice deflector, knife cover and sharpener
- Metal bottom enclosure
- Permanently attached knife ring guard
- No voltage release relay system



Optional Accessories

- G12 Food fence (11"L x 1 1/8"H)

Standard Warranty

- One-year parts and labor

Approved By: _____

Date: _____

G10 / G12



GLOBE FOOD EQUIPMENT COMPANY

www.globeslicers.com

2153 Dryden Rd.
Dayton, OH 45439
Phone: 937-299-5493
Phone: 800-347-5423
Fax: 937-299-4147



Compact Manual Slicers

G10 / G12

Specifications

Finish: Heavy gauge anodized aluminum that is stain resistant, long lasting and easy to clean.

Motor: Powerful motors, fan cooled, permanently lubricated ball bearings ensure quiet operation. Thermal overload protection included.

G10: 1/3 HP, 115-60-1, 3 amps
G12: 1/2 HP, 115-60-1, 3 amps

Manual Reset Button: Motor overload protection allows the operator to reset the slicer manually.

Knife Drive: Knife is driven by a positive grooved belt that works well in medium duty applications.

Slice Thickness: Food can be sliced from 0 to 9/16" thick.

Top Mounted Sharpener: Sharpener is all metal construction and is top mounted for easy access. A two stone, dual action design allows you to quickly return a razor sharp edge to your knife. Sharpener is removable for cleaning.

Hollow Ground Knife: Hard chromed, special alloy hollow ground blade lasts longer and sharpens easily.

G10: Nominal 10" diameter
G12: Nominal 12" diameter

On/Off Controls: Moisture protected separate on/off push button type.

Ball Bearing Chute Slide System: Ball bearing system ensures smooth and easy movement of the food chute assembly.

Knife Hub: Knife hub bearings, belt and motor are fully enclosed, protecting them from moisture.

Knife Cover Interlock: Slicer will not operate with the knife cover removed.

Knife Ring Guard: Permanently mounted knife ring guard protects the non-slicing portion of the knife. Slicer table protects leading edge of the knife when completely closed.

Table Rod: Separate table support rod is protected by the table casting and cover.

Bottom Enclosure: Components are safeguarded by a cover protecting them from food and other debris.

No Volt Release Relay: Prevents inadvertent activation of the slicer in the event of power interruption.

Slice Deflector: Deflector is securely fastened to the slicer; simple to remove without tools and easy to clean.

Rubber Feet: Supplied with nonslip rubber feet.

Capacity:
Height 8.5" (21.6cm), Width 9.5" (24.1cm), Diameter 8" (20.3cm)

Cord & Plug: Attached 6 foot flexible 3-wire cord and plug fits a grounded receptacle.

Dimensions (G10):
Foot Print: 13.5"W x 17.75"D (34.3cm x 45.1cm)

Overall Length: 21" (53.3cm)
Overall Width: 19.25" (49cm)
Overall Height: 16.5" (41.9cm)
Freight Class: 77.5
Net Weight: 46 lbs. (20.9kgs.)
Shipping Weight: 62 lbs (28.1kgs.)
Box Dimensions:
22"W x 25.5"D x 20"H (55cm W x 65cm D x 50cm H)

Dimensions (G12):
Foot Print: 13.5"W x 17.75"D (34.3cm x 45.1cm)

Overall Length: 24" (61cm)
Overall Width: 19.25" (49cm)
Overall Height: 17" (43.2cm)
Freight Class: 77.5
Net Weight: 54 lbs. (24.5kgs.)
Shipping Weight: 70 lbs (31.7kgs.)
Box Dimensions:
22"W x 25.5"D x 20"H (55cm W x 65cm D x 50cm H)

Optional Accessories:
M500A Food fence (11"L x 1 1/8"H)



GLOBE FOOD EQUIPMENT COMPANY

www.globeslicers.com

2153 Dryden Rd.
Dayton, OH 45439
Phone: 937-299-5493
Phone: 800-347-5423
Fax: 937-299-4147

Printed in U.S.A. 4-2009

Specifications are subject to change without notice.

JUN 2,2011
MKEANCUL

Cover sheet

27

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. 27 - WORK TABLE, 108" LONG (1 ea required)

Eagle Group Model T30108SE-BS

Spec-Master® Work Table, 30"W x 108"L, 14 gauge type 304 stainless steel top with 4-1/2" backplash, rolled front edge, square turndown ends, 18 gauge stainless steel undershelf, 1-5/8" O.D. 16 gauge stainless steel legs, adj stainless steel feet, Uni-Lok® system

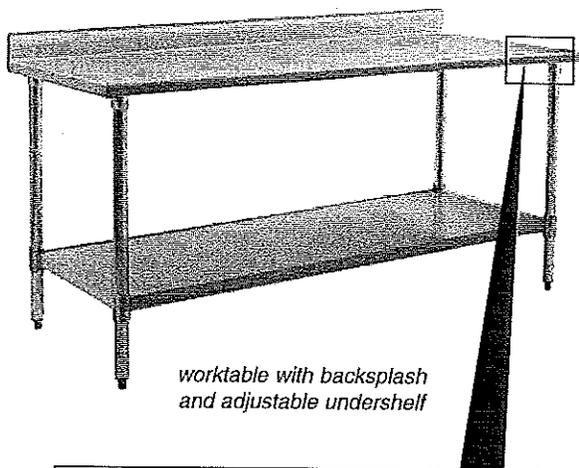


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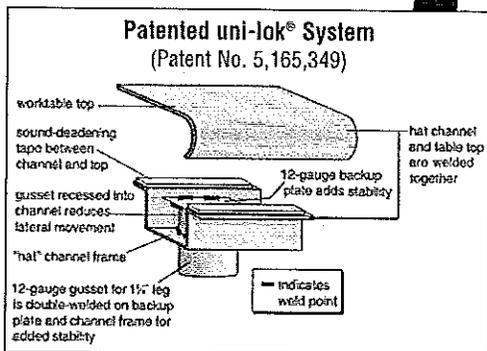
Specification Sheet

Short Form Specifications

Eagle worktables, Spec-Master® series, model _____
 Top to be constructed of 14/304 stainless steel with 1½" roll on front, 4½" backsplash, and sides turned down 90°. Undershef to be adjustable and constructed of 18/304 stainless steel with marine edge. Top reinforced with stainless steel hat channels and sound deadened. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. Legs to be 1½" O.D. stainless steel, with stainless steel gussets and 1" stainless steel adjustable bullet feet.



worktable with backsplash and adjustable undershef



Worktables with Backsplash and Stainless Steel Base with Undershef —Spec-Master® Series

MODELS:

- | | | | |
|-------------------------------------|--------------------------------------|--------------------------------------|--------------------------------------|
| <input type="checkbox"/> T2424SE-BS | <input type="checkbox"/> T24108SE-BS | <input type="checkbox"/> T3072SE-BS | <input type="checkbox"/> T3660SE-BS |
| <input type="checkbox"/> T2430SE-BS | <input type="checkbox"/> T24120SE-BS | <input type="checkbox"/> T3084SE-BS | <input type="checkbox"/> T3672SE-BS |
| <input type="checkbox"/> T2436SE-BS | <input type="checkbox"/> T24132SE-BS | <input type="checkbox"/> T3096SE-BS | <input type="checkbox"/> T3684SE-BS |
| <input type="checkbox"/> T2448SE-BS | <input type="checkbox"/> T24144SE-BS | <input type="checkbox"/> T30108SE-BS | <input type="checkbox"/> T3696SE-BS |
| <input type="checkbox"/> T2460SE-BS | <input type="checkbox"/> T3030SE-BS | <input type="checkbox"/> T30120SE-BS | <input type="checkbox"/> T36108SE-BS |
| <input type="checkbox"/> T2472SE-BS | <input type="checkbox"/> T3036SE-BS | <input type="checkbox"/> T30132SE-BS | <input type="checkbox"/> T36120SE-BS |
| <input type="checkbox"/> T2484SE-BS | <input type="checkbox"/> T3048SE-BS | <input type="checkbox"/> T30144SE-BS | <input type="checkbox"/> T36132SE-BS |
| <input type="checkbox"/> T2496SE-BS | <input type="checkbox"/> T3060SE-BS | <input type="checkbox"/> T3648SE-BS | <input type="checkbox"/> T36144SE-BS |

Tabletop

- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Top reinforced with welded-on hat channel.
- Sound-deadened between top and channels.
- 4½" (114mm)-high 90° backsplash with 1" (25mm) turn at 90°.
- 1½" (38mm)-diameter 180° rolled edge on front. Ends are turned down 90°, providing for flush installations when required.
- 14 gauge type 304 polished stainless steel.

Adjustable Undershef

- Easy assembly to legs: Snap split sleeves onto the grooved legs, and slide undershef over the split sleeves, creating a positive lock between undershef and legs.
- Heavy gauge stainless steel.
- Gusset welded to each corner.
- Heavy duty marine edge design.

Legs—1½" (41mm)-diameter

- Tables 96" (2438mm) and longer come with six legs or more.
- Heavy gauge stainless steel.
- 1" (25mm) adjustable stainless steel feet.

Options / Accessories

- | | |
|--|---|
| <input type="checkbox"/> Drawer | <input type="checkbox"/> Duplex receptacles |
| <input type="checkbox"/> Lock | <input type="checkbox"/> Pot rack |
| <input type="checkbox"/> Casters | <input type="checkbox"/> Sink |
| <input type="checkbox"/> Stainless steel bullet feet | <input type="checkbox"/> Additional undershef |
| <input type="checkbox"/> Overshelves | <input type="checkbox"/> Stabilizer Bar (for 30" and 36"-wide tables) |

Certifications / Approvals



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: 302-653-3080 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

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Catalog Specification Sheet No. **EG10.45C**

Spec-Master® Series Worktables with Backsplash and Stainless Steel Base with Undershef

EG10.45C Rev. 03/09

EG10.45C

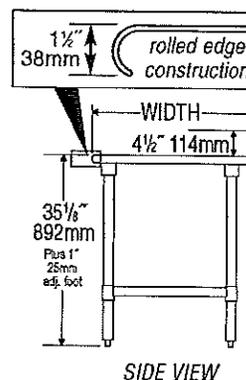
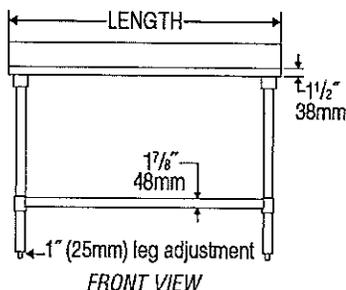
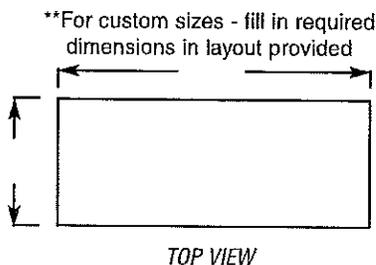


Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Worktables with Backsplash and Stainless Steel Base with Undershef—Spec-Master® Series

Catalog Specification Sheet No.

Spec-Master® Series Worktables with Backsplash and Stainless Steel Base with Undershef



model #	# of legs	width		length		weight	
		in.	mm	in.	mm	lbs.	kg
T2424SE-BS	4	24"	610	24"	610	47	21.3
T2430SE-BS	4	24"	610	30"	762	53	24.0
T2436SE-BS	4	24"	610	36"	914	58	26.3
T2448SE-BS	4	24"	610	48"	1219	69	31.3
T2460SE-BS	4	24"	610	60"	1524	80	36.3
T2472SE-BS	4	24"	610	72"	1829	94	42.6
T2484SE-BS	4	24"	610	84"	2134	107	48.5
T2496SE-BS	6	24"	610	96"	2438	125	56.7
T24108SE-BS	6	24"	610	108"	2743	156	70.3
T24120SE-BS	6	24"	610	120"	3048	169	76.7
T24132SE-BS	8	24"	610	132"	3353	183	83.0
T24144SE-BS	8	24"	610	144"	3658	196	88.9
T3030SE-BS	4	30"	762	30"	762	55	24.9
T3036SE-BS	4	30"	762	36"	914	58	26.3
T3048SE-BS	4	30"	762	48"	1219	77	34.9
T3060SE-BS	4	30"	762	60"	1524	89	40.4
T3072SE-BS	4	30"	762	72"	1829	103	46.3
T3084SE-BS	4	30"	762	84"	2134	119	54.0
T3096SE-BS	6	30"	762	96"	2438	143	64.9
T30108SE-BS	6	30"	762	108"	2743	165	74.4
T30120SE-BS	6	30"	762	120"	3048	187	84.8
T30132SE-BS	8	30"	762	132"	3353	207	93.9
T30144SE-BS	8	30"	762	144"	3658	228	103.4
T3648SE-BS	4	36"	914	48"	1219	85	38.6
T3660SE-BS	4	36"	914	60"	1524	99	44.9
T3672SE-BS	4	36"	914	72"	1829	117	53.1
T3684SE-BS	4	36"	914	84"	2134	135	61.2
T3696SE-BS	6	36"	914	96"	2438	145	65.8
T36108SE-BS	6	36"	914	108"	2743	186	84.4
T36120SE-BS	6	36"	914	120"	3048	211	95.7
T36132SE-BS	8	36"	914	132"	3353	238	108.0
T36144SE-BS	8	36"	914	144"	3658	263	119.3

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

Cover sheet

28

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. 28 - SHELF, WALL-MOUNTED (1 ea required)

Eagle Group Model WS12108-16/3

Shelf, Wall-Mounted, 16 gauge 304 stainless steel, 12"W x 9 feet long



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Wall Shelf, model _____, Constructed of 16 gauge type 430, 16 gauge type 304, or 14 gauge type 304 stainless steel. 1½" roll on front, with 1½" upturn on rear and ends. Stainless steel mounting brackets are stud welded to shelf.

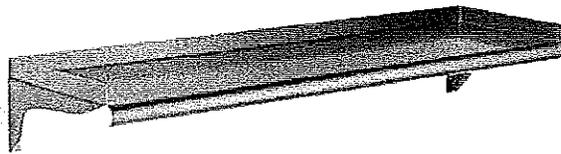
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Wall Shelves

MODELS:

- | | |
|------------------------------------|------------------------------------|
| <input type="checkbox"/> WS1024-* | <input type="checkbox"/> WS1224-* |
| <input type="checkbox"/> WS1036-* | <input type="checkbox"/> WS1236-* |
| <input type="checkbox"/> WS1048-* | <input type="checkbox"/> WS1248-* |
| <input type="checkbox"/> WS1060-* | <input type="checkbox"/> WS1260-* |
| <input type="checkbox"/> WS1072-* | <input type="checkbox"/> WS1272-* |
| <input type="checkbox"/> WS1084-* | <input type="checkbox"/> WS1284-* |
| <input type="checkbox"/> WS1096-* | <input type="checkbox"/> WS1296-* |
| <input type="checkbox"/> WS10108-* | <input type="checkbox"/> WS12108-* |
| <input type="checkbox"/> WS10120-* | <input type="checkbox"/> WS12120-* |

* See chart on back page for complete model numbers.



#WS1236-16/3 wall shelf

Wall Mounted Shelves

- 1½" (38mm) roll on front.
- 1½" (38mm) upturn on rear and ends.
- Die-formed stainless steel mounting brackets are stud-welded to shelf.
- All stainless steel polished to #3 finish.
- Available in 16 gauge type 430, 16 gauge type 304, and 14 gauge type 304 stainless steel.
- Wide selection of sizes.

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



EG02.05 Rev. 03/09

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Catalog Specification Sheet No. **EG02.05**

Wall Shelves

EG02.05

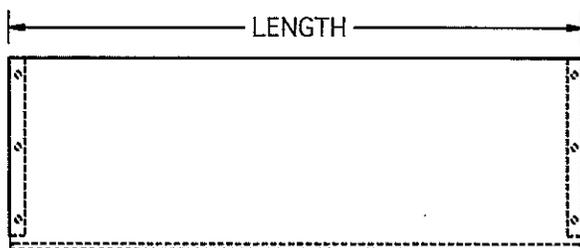


Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

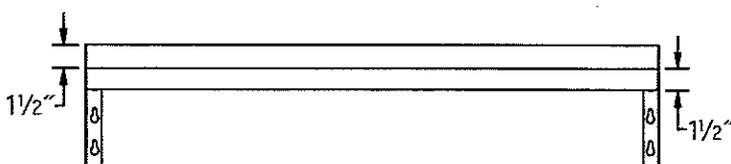
Catalog Specification Sheet No.

Wall Shelves

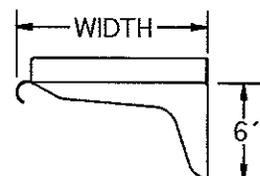
Wall Mounted Shelves



TOP VIEW



FRONT VIEW



SIDE VIEW

16 gauge type 430 model #	16 gauge type 304 model #	14 gauge type 304 model #	width*		length		weight	
			in.	mm	in.	mm	lbs.	kg
WS1024-16/4	WS1024-16/3	WS1024-14/3	10"	254	24"	610	10	4.5
WS1036-16/4	WS1036-16/3	WS1036-14/3	10"	254	36"	914	12	5.4
WS1048-16/4	WS1048-16/3	WS1048-14/3	10"	254	48"	1219	15	6.8
WS1060-16/4	WS1060-16/3	WS1060-14/3	10"	254	60"	1524	20	9.0
WS1072-16/4	WS1072-16/3	WS1072-14/3	10"	254	72"	1829	22	10.0
WS1084-16/4	WS1084-16/3	WS1084-14/3	10"	254	84"	2134	24	10.9
WS1096-16/4	WS1096-16/3	WS1096-14/3	10"	254	96"	2438	29	13.2
WS10108-16/4	WS10108-16/3	WS10108-14/3	10"	254	108"	2743	32	14.5
WS10120-16/4	WS10120-16/3	WS10120-14/3	10"	254	120"	3048	34	15.4
WS1224-16/4	WS1224-16/3	WS1224-14/3	12"	305	24"	610	12	5.4
WS1236-16/4	WS1236-16/3	WS1236-14/3	12"	305	36"	914	14	6.4
WS1248-16/4	WS1248-16/3	WS1248-14/3	12"	305	48"	1219	17	7.7
WS1260-16/4	WS1260-16/3	WS1260-14/3	12"	305	60"	1524	23	10.4
WS1272-16/4	WS1272-16/3	WS1272-14/3	12"	305	72"	1829	25	11.3
WS1284-16/4	WS1284-16/3	WS1284-14/3	12"	305	84"	2134	28	12.7
WS1296-16/4	WS1296-16/3	WS1296-14/3	12"	305	96"	2438	31	14.1
WS12108-16/4	WS12108-16/3	WS12108-14/3	12"	305	108"	2743	36	16.3
WS12120-16/4	WS12120-16/3	WS12120-14/3	12"	305	120"	3048	39	17.6

* 15" and 18" (381 and 457mm)-wide shelves available. To order, replace "12" in model number with a "15" or "18" indicating shelf width. Example: WS1536-16/3

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 100 Industrial Boulevard, Clayton, DE 19938-8903 USA
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JUN 2,2011

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Cover sheet

29

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. 29 - FOOD PROCESSOR, ELECTRIC (1 ea required)

Robot Coupe Model R2N

Commercial Food Processor, 3 qt. grey ABS bowl w/handle, kidney-shaped opening, vegetable prep attachment, continuous feed, bowl attachment designed for vertical cutting and mixing, on/off & pulse switch, 2 plates, 1725 RPM, 120v/60/1-hp, 7 amps, 1 HP

1 ea. 1-Year parts & labor warranty

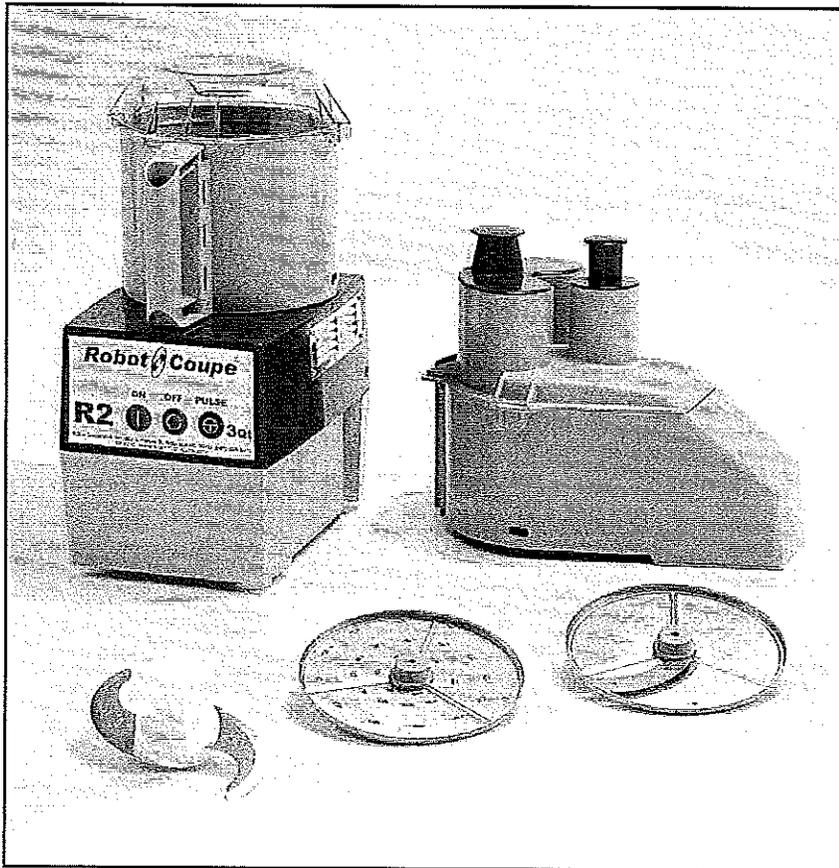
robot coupe

"The Inventor & World Leader in Food Processors"

R2N

Commercial Food Processor

Combination Vegetable Prep and Vertical Cutter-Mixer



Prepare 850 servings in 3 hours or less!

Vegetable prep attachment designed for quality continuous feed slicing, shredding, grating, french fry, and julienne. Accommodates 21 different processing discs. Bowl attachment designed for mixing, chopping, pureeing, and blending.



- 3 Qt. "stock pot" shaped, cutter bowl with handle and "S" blade.
- Standard model has gray ABS plastic bowl and see-thru lid. Clear and stainless steel bowls are available (R2N CLR - clear bowl and R2N Ultra - stainless steel bowl).
- Direct Drive, fan-cooled, 1 HP motor.
- Large range of 21 processing discs to choose from.
- Continuous feed vegetable prep attachment with two deep feed openings.
- Attachments easily removed for superior cleanability.
- Unit base uses minimal counter space (14 1/4" x 14 1/2").
- Standard package includes two processing discs (R209 - 2mm grating and R211 - 4mm slicing).
- 3 year motor warranty, 1 year parts and labor warranty.

Robot Coupe U.S.A., Inc.
P.O. Box 16625
Jackson, MS 39236-6625
1-800-824-1646 • (601) 898-8411
FAX: (601) 898-9134
www.robotcoupeusa.com
e-mail: info@robotcoupeusa.com

SPECIFICATIONS ON REVERSE SIDE

robot coupe

R2N

"The Inventor & World Leader in Food Processors"

Commercial Food Processor

Specifications

STANDARD MODEL: Includes motor base unit, continuous feed attachment, discharge plate, one 5/32" (4mm) slicing disc, one 5/64" (2mm) medium grating disc and 3 Qt. bowl with handle and stainless steel smooth edge "S" blade.

ELECTRICAL REQUIREMENTS: 120V, 60HZ, 7 Amps.

SWITCHING: Control panel with push-type on and off, and pulse buttons.

MOTOR: 1 HP, 1725 RPM, direct-drive, fan-cooled.

WEIGHT: 27 lbs. net, 31 lbs. approximate shipping weight.

OPTIONAL EQUIPMENT: 19 additional processing discs and free standing multiple disc rack.

STANDARDS: ETL electrical & sanitation, cETL (Canada)

Available Discs

Slicing Discs

R291 - 1/32" (1mm)
R210 - 5/64" (2mm)
R292 - 1/8" (3mm)
R211 - 5/32" (4mm)
R293 - 3/16" (5mm)
R270 - 1/4" (6mm)

Ripple Cut Slicers

R212 - 5/64" (2mm)

Graters

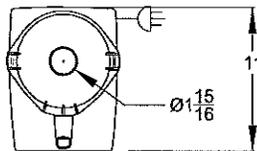
R208 - 1/16" (1.5mm)
R209 - 5/64" (2mm)
R281 - 1/8" (3mm)
R280 - 1/4" (6mm)
R215 - 11/32" (9mm)
R271 - Hard Cheese Grate

Pulping

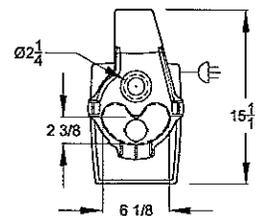
R294 - Fine pulping disc
R295 - Pulping disc

Julienne

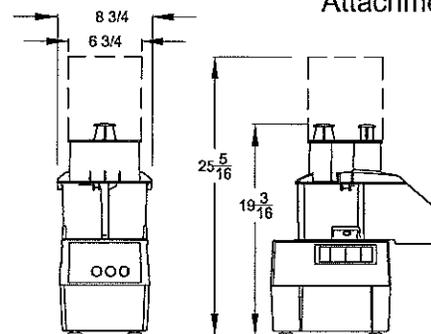
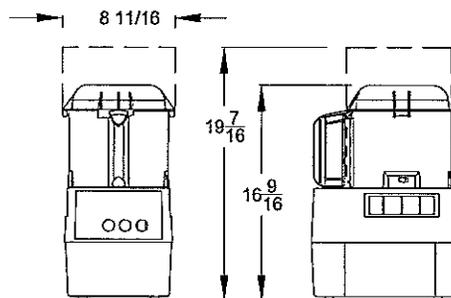
R214 - 5/64" (2x2mm)
R296 - 5/64" x 5/32" (2x4mm)
R297 - 5/64"x1/4" (2x6mm)
R288 - 5/32" (4x4mm)
R213 - 1/4" (6x6mm)
R298 - 5/16" (8x8mm)



Bowl Unit



Continuous Feed Attachment



Robot Coupe U.S.A., Inc.
P.O. Box 16625
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www.robotcoupeusa.com
e-mail: info@robotcoupeusa.com

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Elverson, PA 19520
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ITEM NO. 30 - SINK 2-COMPARTMENT (1 ea required)

Eagle Group Model 314-16-2-18

Sink, Two Compartment, 18" double drainboards, 19" front-to-back x 16"W compartment, 14"D, with 9 1/2" backsplash, galvanized open frame base with side crossrails, 16/304 stainless steel, NSF

1 ea. Model -SL stainless steel legs with front-to-back crossbracing (s/s feet not included)

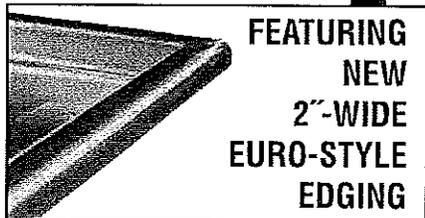
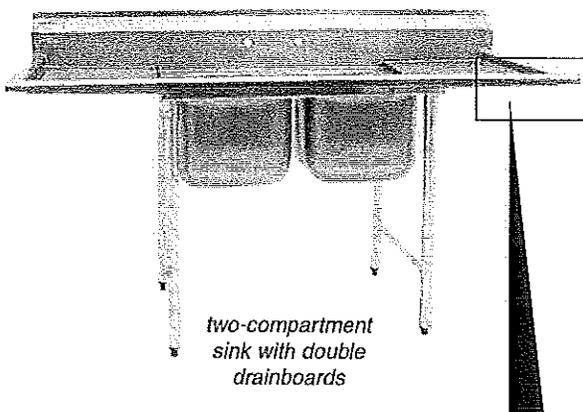


Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Two-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.



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 |

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

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

314 Series Coved Corner Two-Compartment Sinks

MODELS:

- | | | | |
|---------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> 314-16-2 | <input type="checkbox"/> 314-18-2 | <input type="checkbox"/> 314-22-2 | <input type="checkbox"/> 314-24-2 |
| <input type="checkbox"/> 314-16-2-18 | <input type="checkbox"/> 314-18-2-18 | <input type="checkbox"/> 314-22-2-18 | <input type="checkbox"/> 314-24-2-18 |
| <input type="checkbox"/> 314-16-2-18L | <input type="checkbox"/> 314-18-2-18L | <input type="checkbox"/> 314-22-2-18L | <input type="checkbox"/> 314-24-2-18L |
| <input type="checkbox"/> 314-16-2-18R | <input type="checkbox"/> 314-18-2-18R | <input type="checkbox"/> 314-22-2-18R | <input type="checkbox"/> 314-24-2-18R |
| <input type="checkbox"/> 314-16-2-24 | <input type="checkbox"/> 314-18-2-24 | <input type="checkbox"/> 314-22-2-24 | <input type="checkbox"/> 314-24-2-24 |
| <input type="checkbox"/> 314-16-2-24L | <input type="checkbox"/> 314-18-2-24L | <input type="checkbox"/> 314-22-2-24L | <input type="checkbox"/> 314-24-2-24L |
| <input type="checkbox"/> 314-16-2-24R | <input type="checkbox"/> 314-18-2-24R | <input type="checkbox"/> 314-22-2-24R | <input type="checkbox"/> 314-24-2-24R |

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" (248mm) 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 1½" (29mm) punched on 8" (203mm) centers.
- Basket-type waste drain included fits sink bowls' 3½" (89mm) opening and features 1½" (38mm) outlet.



EG20.28 Rev. 06/09

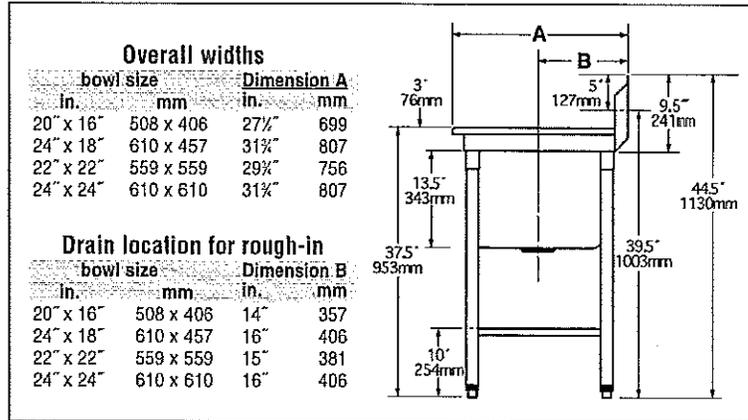
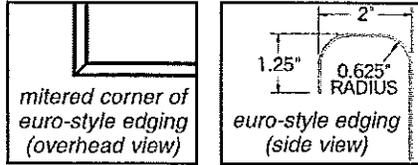
EG20-28



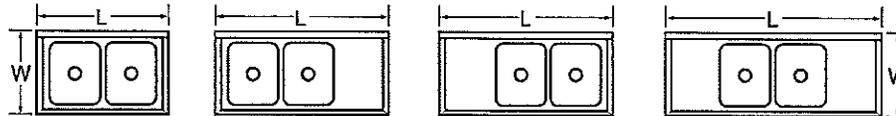
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Catalog Specification Sheet No.

314 Series Coved Corner Two-Compartment Sinks



314 Series Coved Corner Two-Compartment Sinks



model #	BOWL DIMENSIONS				DRAINBOARD		OVERALL DIMENSIONS				weight		
	width	length	width	length	quantity	length	width	length	width	length	lbs.	kg	
	in.	mm	in.	mm		in.	mm	in.	mm	in.	mm		
314-16-2	20"	508	16"	406	0	-	27 1/2"	699	41"	1041	64	29.0	
314-16-2-18R or L	20"	508	16"	406	1	18"	457	27 1/2"	699	56"	1438	83	37.6
314-16-2-18	20"	508	16"	406	2	18"	457	27 1/2"	699	72 1/2"	1848	102	46.3
314-16-2-24R or L	20"	508	16"	406	1	24"	610	27 1/2"	699	62"	1591	89	40.4
314-16-2-24	20"	508	16"	406	2	24"	610	27 1/2"	699	84"	2140	114	51.7
314-18-2	24"	610	18"	457	0	-	31"	807	45 1/2"	1156	75	33.8	
314-18-2-18R or L	24"	610	18"	457	1	18"	457	31"	807	60"	1543	94	42.6
314-18-2-18	24"	610	18"	457	2	18"	457	31"	807	76"	1930	113	51.3
314-18-2-24R or L	24"	610	18"	457	1	24"	610	31"	807	66"	1696	100	45.4
314-18-2-24	24"	610	18"	457	2	24"	610	31"	807	88"	2235	125	56.7
314-22-2	22"	559	22"	559	0	-	29 1/2"	756	53 1/2"	1359	80	36.3	
314-22-2-18R or L	22"	559	22"	559	1	18"	457	29 1/2"	756	69"	1753	99	44.9
314-22-2-18	22"	559	22"	559	2	18"	457	29 1/2"	756	84"	2146	118	53.5
314-22-2-24R or L	22"	559	22"	559	1	24"	610	29 1/2"	756	75"	1905	105	47.6
314-22-2-24	22"	559	22"	559	2	24"	610	29 1/2"	756	96 1/2"	2451	130	59.0
314-24-2	24"	610	24"	610	0	-	31"	807	57 1/2"	1461	90	40.8	
314-24-2-18R or L	24"	610	24"	610	1	18"	457	31"	807	72 1/2"	1847	109	49.4
314-24-2-18	24"	610	24"	610	2	18"	457	31"	807	88"	2235	128	58.1
314-24-2-24R or L	24"	610	24"	610	1	24"	610	31"	807	78"	2000	115	52.2
314-24-2-24	24"	610	24"	610	2	24"	610	31"	807	100"	2540	140	63.5

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JUN 2,2011
MKEANCUL

Cover sheet

30.1

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. 30.1 - FAUCET (1 ea required)

T & S Brass Model B-0231-CC

Sink Mixing Faucet, with 12" swing nozzle, wall mounted, 8" centers on sink faucet with 1/2"
IPS CC male inlets, lever handles



T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690



REG. #A2601
 ISO #9001

Model No.
B-0231-CC

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

This Space for Architect/Engineer Approval

Job Name _____ Date _____

Model Specified _____ Quantity _____

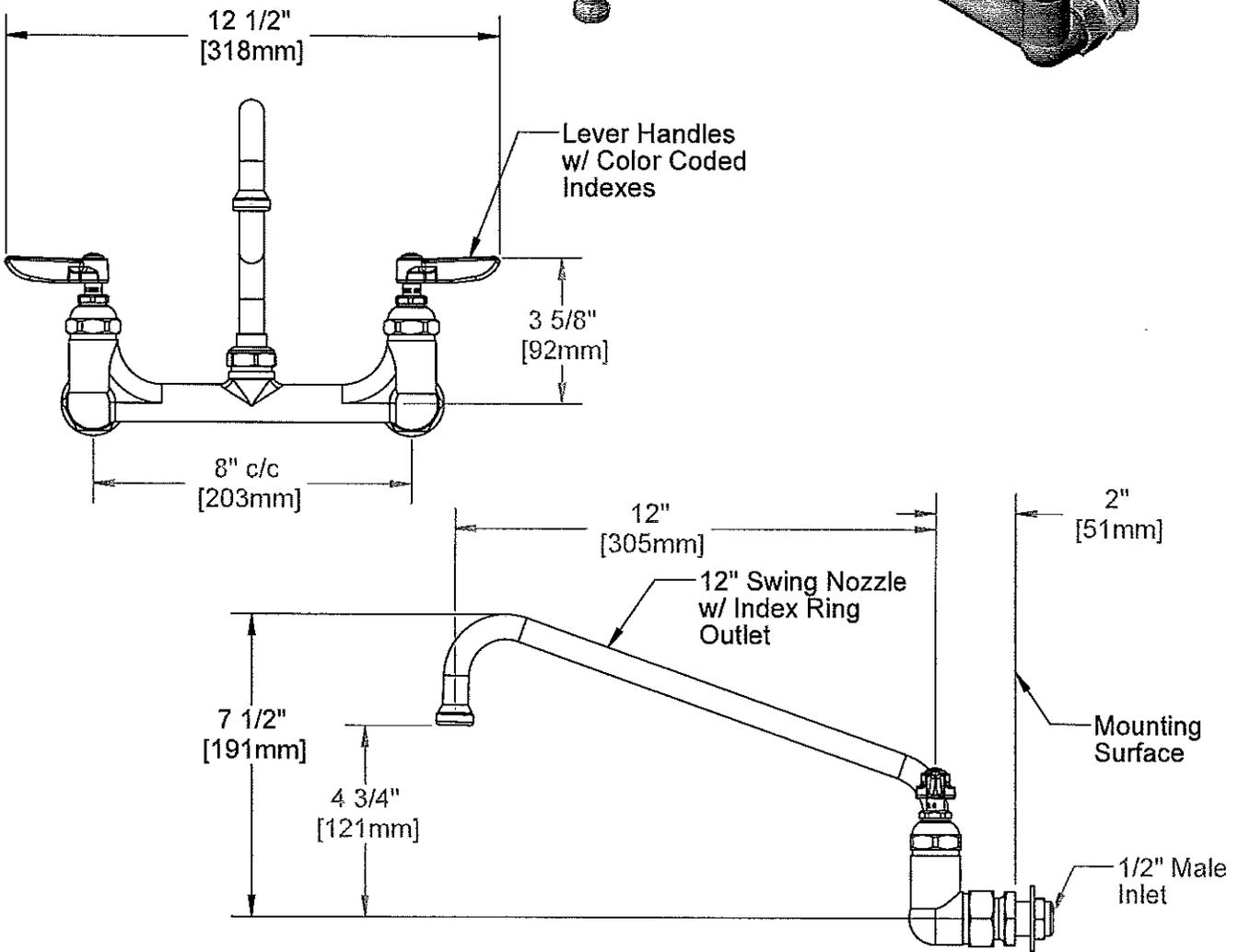
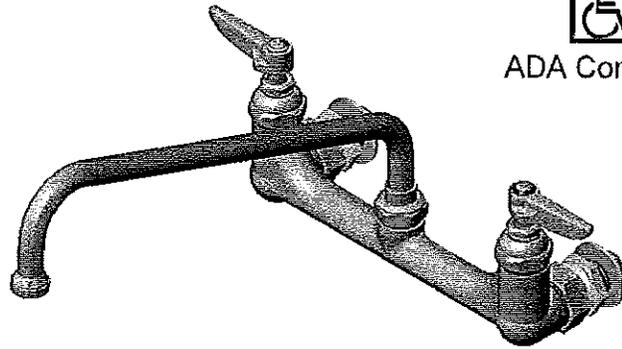
Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



ADA Compliant



Product Specifications:
 Double Pantry Faucet, Lever Handles, 12" Swing Nozzle w/ Index Ring Outlet & 1/2" Male Inlets

Drawn	Checked	Approved
KJG	DHL	JHB
Scale:	Date:	
1:4	9/28/07	



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690



REG. #A2601
ISO #9001

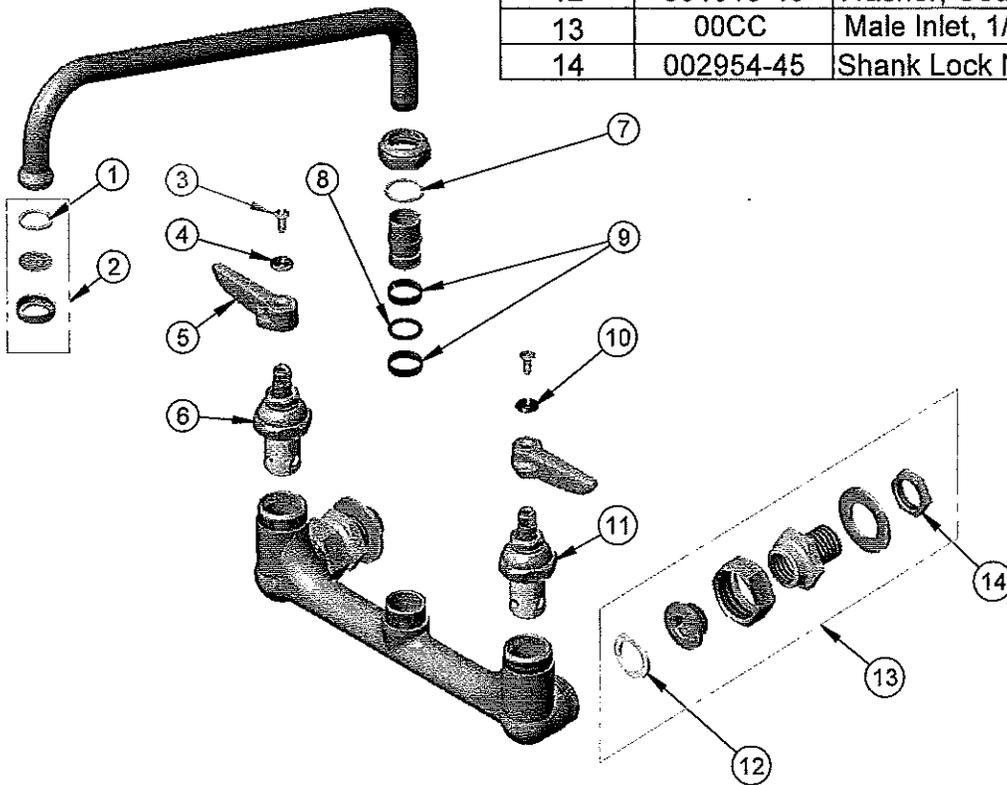
Model No.

B-0231-CC

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	009638-45	Washer
2	B-PT	Index Ring Asm
3	000922-45	Lever Handle Screw
4	001661-45	Red Index-HW
5	001638-45	Lever Handle
6	005960-40	Spindle Asm, Eterna "Hot"
7	009538-45	Swivel Washer
8	001074-45	O-Ring
9	011429-45	Swivel Sleeve
10	001660-45	Blue Index-CW
11	005959-40	Spindle Asm. Eterna "Cold"
12	001019-45	Washer, Coupling Nut
13	00CC	Male Inlet, 1/2" NPT
14	002954-45	Shank Lock Nut



Product Specifications:

Double Pantry Faucet, Lever Handles, 12" Swing Nozzle w/ Index Ring Outlet & 1/2" Male Inlets

Drawn KJG	Checked DHL	Approved JHB
Scale: NTS	Date: 9/28/07	

JUN 2,2011
MKEANCUL

Cover sheet

31

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. 31 - SHELF, WALL-MOUNTED (1 ea required)

Eagle Group Model WS1272-16/3

Shelf, Wall-Mounted, 16 gauge 304 stainless steel, 12"W x 6 feet long



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Wall Shelf, model _____, Constructed of 16 gauge type 430, 16 gauge type 304, or 14 gauge type 304 stainless steel. 1½" roll on front, with 1½" upturn on rear and ends. Stainless steel mounting brackets are stud welded to shelf.

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

Catalog Specification Sheet No. **EG02.05**

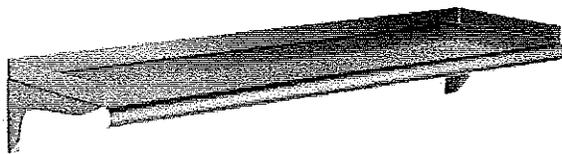
Wall Shelves

Wall Shelves

MODELS:

- | | |
|------------------------------------|------------------------------------|
| <input type="checkbox"/> WS1024-* | <input type="checkbox"/> WS1224-* |
| <input type="checkbox"/> WS1036-* | <input type="checkbox"/> WS1236-* |
| <input type="checkbox"/> WS1048-* | <input type="checkbox"/> WS1248-* |
| <input type="checkbox"/> WS1060-* | <input type="checkbox"/> WS1260-* |
| <input type="checkbox"/> WS1072-* | <input type="checkbox"/> WS1272-* |
| <input type="checkbox"/> WS1084-* | <input type="checkbox"/> WS1284-* |
| <input type="checkbox"/> WS1096-* | <input type="checkbox"/> WS1296-* |
| <input type="checkbox"/> WS10108-* | <input type="checkbox"/> WS12108-* |
| <input type="checkbox"/> WS10120-* | <input type="checkbox"/> WS12120-* |

* See chart on back page for complete model numbers.



#WS1236-16/3 wall shelf

Wall Mounted Shelves

- 1½" (38mm) roll on front.
- 1½" (38mm) upturn on rear and ends.
- Die-formed stainless steel mounting brackets are stud-welded to shelf.
- All stainless steel polished to #3 finish.
- Available in 16 gauge type 430, 16 gauge type 304, and 14 gauge type 304 stainless steel.
- Wide selection of sizes.

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

Foodservice Division: Phone 800-441-8440
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For custom configuration or fabrication needs, contact our SpecFAB® Division.
 Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Certifications / Approvals



EG02.05 Rev. 03/09

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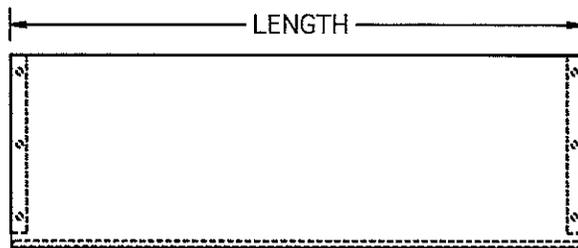
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Catalog Specification Sheet No. EG02.05

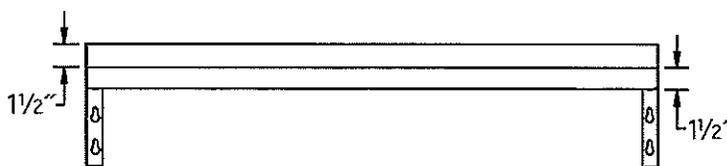


Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

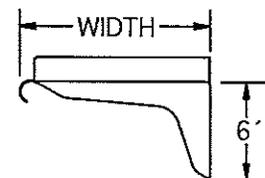
Wall Mounted Shelves



TOP VIEW



FRONT VIEW



SIDE VIEW

16 gauge type 430 model #	16 gauge type 304 model #	14 gauge type 304 model #	width*		length		weight	
			in.	mm	in.	mm	lbs.	kg
WS1024-16/4	WS1024-16/3	WS1024-14/3	10"	254	24"	610	10	4.5
WS1036-16/4	WS1036-16/3	WS1036-14/3	10"	254	36"	914	12	5.4
WS1048-16/4	WS1048-16/3	WS1048-14/3	10"	254	48"	1219	15	6.8
WS1060-16/4	WS1060-16/3	WS1060-14/3	10"	254	60"	1524	20	9.0
WS1072-16/4	WS1072-16/3	WS1072-14/3	10"	254	72"	1829	22	10.0
WS1084-16/4	WS1084-16/3	WS1084-14/3	10"	254	84"	2134	24	10.9
WS1096-16/4	WS1096-16/3	WS1096-14/3	10"	254	96"	2438	29	13.2
WS10108-16/4	WS10108-16/3	WS10108-14/3	10"	254	108"	2743	32	14.5
WS10120-16/4	WS10120-16/3	WS10120-14/3	10"	254	120"	3048	34	15.4
WS1224-16/4	WS1224-16/3	WS1224-14/3	12"	305	24"	610	12	5.4
WS1236-16/4	WS1236-16/3	WS1236-14/3	12"	305	36"	914	14	6.4
WS1248-16/4	WS1248-16/3	WS1248-14/3	12"	305	48"	1219	17	7.7
WS1260-16/4	WS1260-16/3	WS1260-14/3	12"	305	60"	1524	23	10.4
WS1272-16/4	WS1272-16/3	WS1272-14/3	12"	305	72"	1829	25	11.3
WS1284-16/4	WS1284-16/3	WS1284-14/3	12"	305	84"	2134	28	12.7
WS1296-16/4	WS1296-16/3	WS1296-14/3	12"	305	96"	2438	31	14.1
WS12108-16/4	WS12108-16/3	WS12108-14/3	12"	305	108"	2743	36	16.3
WS12120-16/4	WS12120-16/3	WS12120-14/3	12"	305	120"	3048	39	17.6

* 15" and 18" (381 and 457mm)-wide shelves available. To order, replace "12" in model number with a "15" or "18" indicating shelf width. Example: WS1536-16/3

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JUN 2,2011
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Cover sheet

32

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. 32 - 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 short body

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



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
TEL: 800-845-8345
FAX: 262 554-3620

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

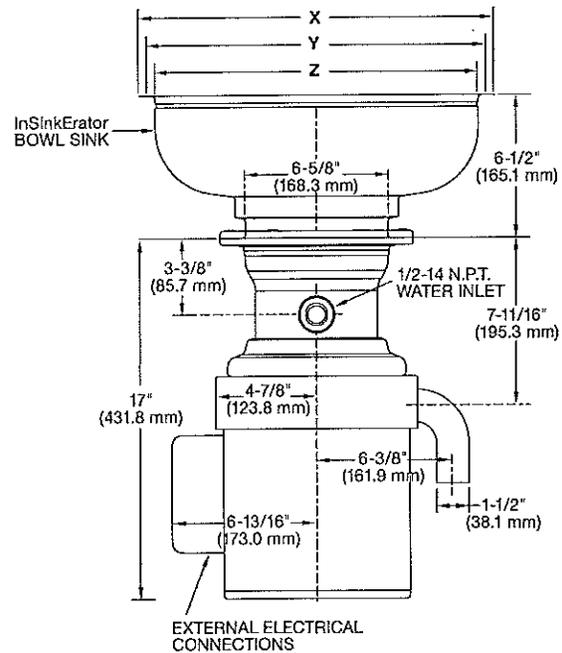
DIMENSIONS

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

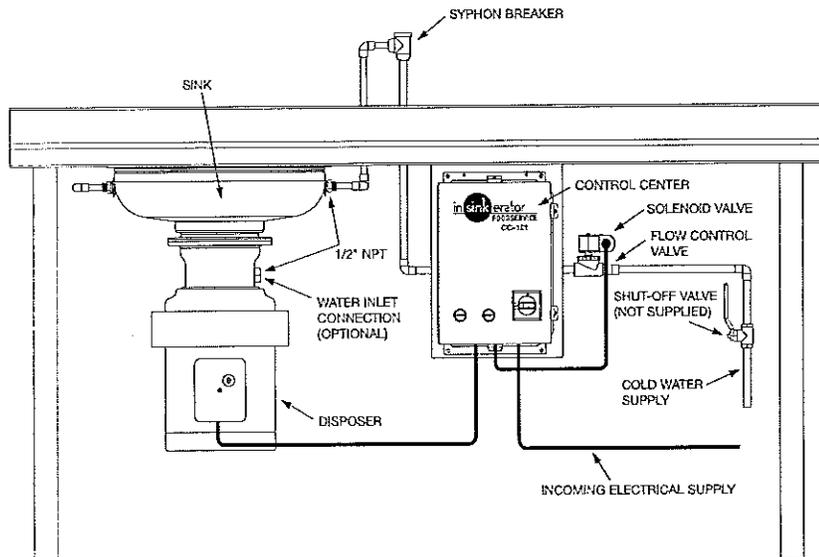
Bowl Sinks	Flange O.D. X	Work Table Hole Y	Flange I.D. Z	Height
12" (304.8 mm)	13-1/2" (342.9 mm)	12-1/4" (311.2 mm)	12" (304.8 mm)	6-1/2" (165.1 mm)
15" (381 mm)	16-1/2" (419.1 mm)	15-1/4" (387.4 mm)	15" (381.0 mm)	6-1/2" (165.1 mm)
18" (457.2 mm)	19-1/2" (495.3 mm)	18-1/4" (463.6 mm)	18" (457.2 mm)	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

33

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. 33 - MIXER, FOOD (1 ea required)

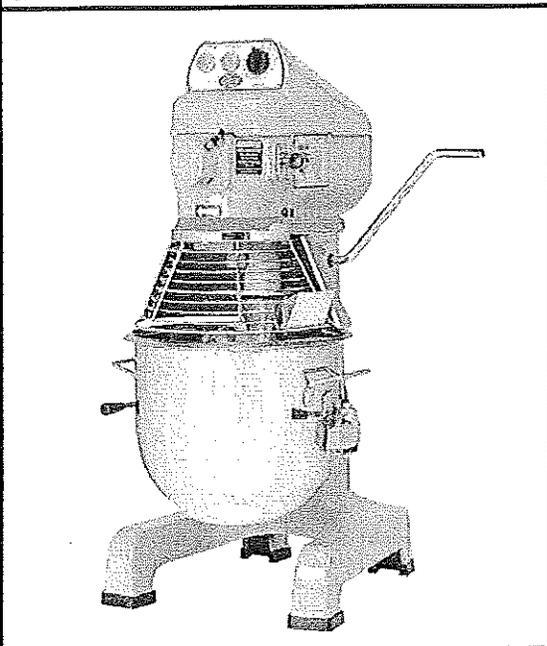
Globe Model SP20

Planetary Mixer, 20 qt., bench model, 3-speed, #12 hub, incl; removable s/s safety guard, bowl, spiral dough hook, whip & beater, rigid cast iron body, safety interlocked bowl guard & bowl lift, gear driven transmission, 15 min. timer, NSF, ETL, 1/2 HP, 6 ft cord & plug

1 ea. 2 year parts (excludes wear/expendable parts), 1 year labor warranty - CONTACT FACTORY FOR DETAILS

1 ea. 115v/60/1-ph, 10 amps

Project	Item #	Quantity
---------	--------	----------



SP20 20 Quart Mixer

Model

- SP20 - 20 Quart Mixer

Built into each mixer is the quality of workmanship and design synonymous with Globe.



Standard Features

- Powerful 1/2 HP custom built motor
- Three fixed speeds
- Gear driven, high torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast iron body
- Removable stainless steel bowl guard with built in ingredient chute
- NSF approved enamel gray paint
- Front mounted controls
- 15 minute timer
- Industry standard #12 attachment hub
- Safety interlocked bowl guard and bowl lift
- Non-slip rubber feet
- Six foot cord and ground plug

Standard Accessories

- 20 quart stainless steel bowl
- Flat beater (aluminum)
- Stainless steel wire whip
- Spiral dough hook (aluminum)

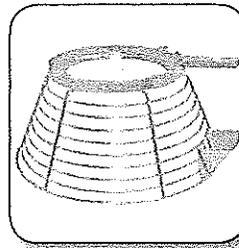
Optional Attachments/Accessories

- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Aileron (Wing) Whip
- 10 quart adapter kit
- Pastry knife
- Flat beater (stainless steel)
- Spiral dough hook (stainless steel)
- Mixer table with undershelf

Standard Warranty

- Two-years parts and one-year labor

Featuring a Removable Bowl Guard



- High-quality stainless steel removable bowl guard
- Interlocking guard easy to attach and remove for easy cleaning
- Dish machine safe

Approved By: _____

Date: _____



GLOBE FOOD EQUIPMENT COMPANY

www.globeslicers.com

2153 Dryden Rd.
Dayton, OH 45439
Phone: 937-299-5493
Phone: 800-347-5423
Fax: 937-299-4147



GLOBE FOOD EQUIPMENT COMPANY

20 Quart Mixer

SP20



20 Quart Mixer

SP20

Motor: 1/2 HP, grease packed ball bearing, air cooled, 115/60/1, 10 amps. Thermal overload protection (automatic reset).

Finish: NSF approved enamel gray paint.

Capacity: 20 quart (19 liter) bowl.

Transmission: Fixed speed transmission is made of heat treated, hardened alloy, precision milled gears that operate the planetary action and provide high torque mixing power. The gears are packed in a long lasting grease, and all shafts are mounted in ball bearings.

Removable Bowl Guard: Made of high-quality stainless steel. Interlocking guard is easy to attach and reattach for easy cleaning in a sink or dishwasher. When guard is open or not properly installed, the mixer will not operate.

Safety Interlocks: The bowl guard and bowl lift lever are interlocked. The mixer will automatically shut down when the guard is opened or the bowl is lowered.

Agitator Speeds (RPMs):

Low	104
Intermediate	194
High	353

Attachment Speeds (RPMs):

Low	59
Intermediate	110
High	201

Specifications

Standard Equipment: Standard equipment includes a 20 quart #304 series stainless steel bowl, aluminum spiral dough hook, stainless steel wire whip, aluminum flat beater, removable stainless steel bowl guard with built in ingredient chute, 15 minute timer and #12 attachment hub. A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.

Cord: 6 ft. flexible three wire cord and ground plug.

Dimensions:

Foot Print = 18.7" x 16.7"
(47.5cm x 42.4cm)
Overall Length = 21.9" (55.6cm)
Overall Width = 22.4" (56.9cm)
Overall Height = 34.5" (87.6cm)

Shipping Information:

Freight Class: 85
Net Weight: 199 lbs. (80 kg)
Shipping Weight: 270 lbs. (122.5kg)
Shipping Dimensions:
32"W x 40"D x 48"H
(81.3cm x 101.6cm x 121.9cm)
Cartons are affixed to a skid (pallet). The weight and dimensions of this skid are included above and may vary from shipment to shipment.

Optional Accessories:

XXACC10-20 Adapter Kit (includes a 10 quart bowl, wire whip, dough hook, flat beater, and bowl adapter to adapt 20 quart mixer to a 10 quart capacity)

XXACC12-20 Adapter Kit (includes a 12 quart bowl, wire whip, dough hook, flat beater, and bowl adapter to adapt 20 quart mixer to a 12 quart capacity)

XXAWHIP-20	Aileron (Wing) Whip
XXSCRP-20	Bowl Scraper
XXPASTRY-20	Pastry Knife
XXBEAT-20SS	Stainless Steel Flat Beater
XXHOOK-20SS	Stainless Steel Spiral Dough Hook

XTABLE Mixer Table with Undershelf (stainless steel top with galvanized steel undershelf and legs)
30"W x 24"D x 24"H
(76.2cm x 61cm x 61cm)

Optional Attachments:

XMCA-SS Meat Grinder Assembly (Polished stainless steel cylinder, worm gear, ring, and pan. Includes knife, 3/16" plate, stainless steel pan and pusher.)

Chopper Plate Sizes Available:

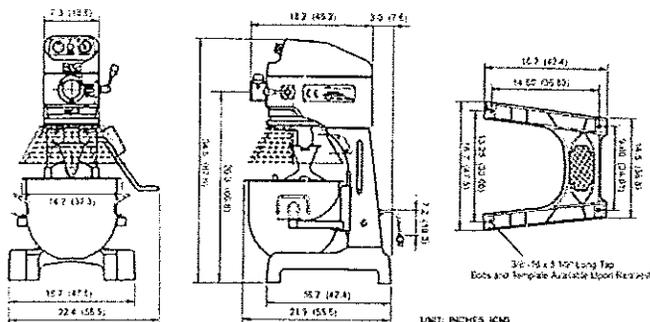
CP02-12	1/16"	(2mm)
CP04-12	5/32"	(4mm)
CP05-12	3/16"	(5mm)
CP06-12	1/4"	(6mm)
CP08-12	5/16"	(8mm)
CP10-12	3/8"	(10mm)
CP12-12	1/2"	(12mm)
CP14-12	9/16"	(14mm)
CP16-12	5/8"	(16mm)
CP18-12	11/16"	(18mm)
CP00-12	Stuffing Plate	
XST12	1/2" stuffing tube (sheep)	
XST34	3/4" stuffing tube (hog)	

XVSGH 9° Slicer/Shredder/Grater Housing Only (no plates included-must select from plates below)

XASP Adjustable slicing plate
XPH Plate holder - *only 1 required

Shredding/Grating Plates:

XSP332*	3/32"	(2.3mm)
XSP316*	3/16"	(4.7mm)
XSP14*	1/4"	(6.3mm)
XSP516*	5/16"	(7.9mm)
XSP12*	1/2"	(12.7mm)
XGP*	Grating plate	



GLOBE FOOD EQUIPMENT COMPANY
www.globeslicers.com

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Phone: 800-347-5423
Fax: 937-299-4147

Printed in U.S.A. 04-2010

Specifications are subject to change without notice.

JUN 2,2011
MKEANCUL

Cover sheet

34

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. 34 - MIXER/SLICER STAND (1 ea required)

Eagle Group Model MS3030S

Mixer Stand, 30" x 30" x 24"H, 16 gauge 304 stainless steel flat top, stainless steel undershelf, tubular legs & adjustable feet, Uni-Lok® system

1 st. Model CAH4-SB Table Casters, 5" diameter, resilient tread, two swivel and two with brakes (set of four), 200 lb weight capacity per caster, zinc



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Flat Top Hardwood Baker's Table, model _____. Top to be 1 1/4" thick hardwood top, with adjustable (galvanized, stainless steel) undershelf or tubular base, and 1 1/2"-diameter (galvanized, stainless steel) tubular legs with 1" plastic bullet feet.

Eagle Hardwood Baker's Table with Backsplash and End Splashes, model _____. Top to be 1 1/4" thick hardwood top with 4" covered back and end splashes. Adjustable (galvanized, stainless steel) undershelf or tubular base, and 1 1/2"-diameter (galvanized, stainless steel) tubular legs with 1" plastic bullet feet.

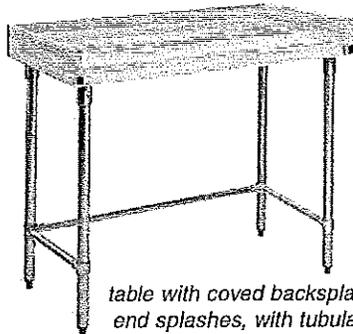
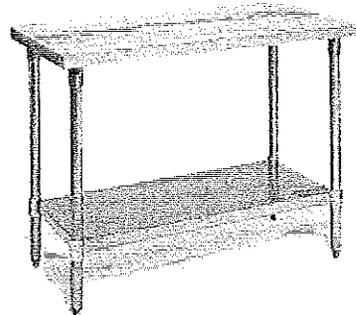


table with covered backplash and end splashes, with tubular base



flat top table with undershelf

Options / Accessories

- Drawer assemblies
- Lock
- Stainless steel bullet feet
- Casters
- Overshelf
- Spice bins

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 Phone: 302-653-3000 • Fax: 302-653-2065
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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

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

Hardwood Tables

MODELS:

- | | | |
|-----------------------------------|--------------------------------------|--------------------------------------|
| <input type="checkbox"/> MT2448B | <input type="checkbox"/> MT2496ST | <input type="checkbox"/> MT3072GT |
| <input type="checkbox"/> MT2448GT | <input type="checkbox"/> MT3048B | <input type="checkbox"/> MT3072GT-BS |
| <input type="checkbox"/> MT2448S | <input type="checkbox"/> MT3048GT | <input type="checkbox"/> MT3072S |
| <input type="checkbox"/> MT2448ST | <input type="checkbox"/> MT3048S | <input type="checkbox"/> MT3072S-BS |
| <input type="checkbox"/> MT2460B | <input type="checkbox"/> MT3048ST | <input type="checkbox"/> MT3072ST |
| <input type="checkbox"/> MT2460GT | <input type="checkbox"/> MT3060B | <input type="checkbox"/> MT3072ST-BS |
| <input type="checkbox"/> MT2460S | <input type="checkbox"/> MT3060GT | <input type="checkbox"/> MT3096B |
| <input type="checkbox"/> MT2460ST | <input type="checkbox"/> MT3060GT-BS | <input type="checkbox"/> MT3096B-BS |
| <input type="checkbox"/> MT2472B | <input type="checkbox"/> MT3060S | <input type="checkbox"/> MT3096S |
| <input type="checkbox"/> MT2472GT | <input type="checkbox"/> MT3060S-BS | <input type="checkbox"/> MT3096S-BS |
| <input type="checkbox"/> MT2472S | <input type="checkbox"/> MT3060ST | <input type="checkbox"/> MT3096GT |
| <input type="checkbox"/> MT2472ST | <input type="checkbox"/> MT3060ST-BS | <input type="checkbox"/> MT3096GT-BS |
| <input type="checkbox"/> MT2496B | <input type="checkbox"/> MT3072B | <input type="checkbox"/> MT3096ST |
| <input type="checkbox"/> MT2496GT | <input type="checkbox"/> MT3072B-BS | <input type="checkbox"/> MT3096ST-BS |
| <input type="checkbox"/> MT2496S | | |

Tabletop

- 1 1/4" (44mm)-thick hardwood tabletop.
- Available with a flat top or with 4" (102mm) covered splashes on back and ends.
- Stainless steel gussets.

Legs

- 1 1/2" (42mm) diameter.
- 16 gauge stainless steel.
- 1" (25mm) adjustable hi-impact plastic feet.

Bases

- Adjustable 1 1/4" (32mm)-diameter tubular base or adjustable undershelf available.
- Both bases available in galvanized or stainless steel.

Certifications / Approvals



EG10.10 Rev. 03/09

Catalog Specification Sheet No. **EG10.10** Hardwood Tables

EG10.10



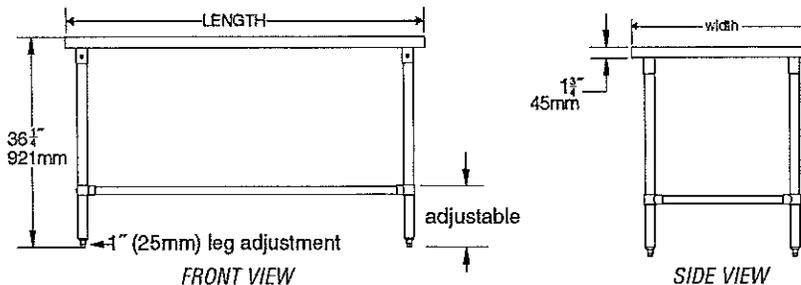
Profit from the Eagle Advantage®

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

Catalog Specification Sheet No.

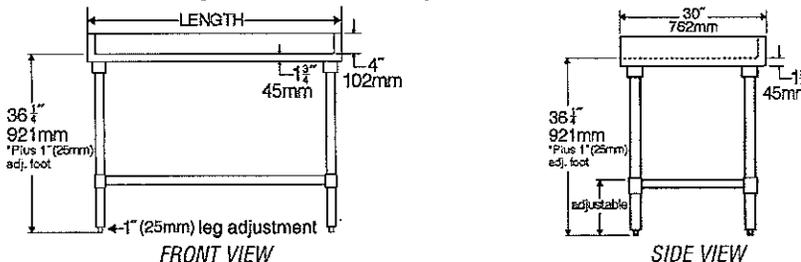
Hardwood Tables

Hardwood Tables with Flat Top...



...WITH ADJUSTABLE UNDERSHELF				...WITH TUBULAR BASE					
GALVANIZED model #	STAINLESS model #	weight lbs.	weight kg	GALVANIZED model #	STAINLESS model #	weight lbs.	weight kg	width in.	length in.
MT2448B	MT2448S	94	42.6	MT2448GT	MT2448ST	92	41.7	24"	48"
MT2460B	MT2460S	118	53.5	MT2460GT	MT2460ST	117	53.1	24"	60"
MT2472B	MT2472S	141	64.0	MT2472GT	MT2472ST	138	62.6	24"	72"
MT2496B	MT2496S	189	85.7	MT2496GT	MT2496ST	182	82.6	24"	96"
MT3048B	MT3048S	141	64.0	MT3048GT	MT3048ST	139	63.1	30"	48"
MT3060B	MT3060S	147	66.7	MT3060GT	MT3060ST	145	65.8	30"	60"
MT3072B	MT3072S	177	80.3	MT3072GT	MT3072ST	174	77.8	30"	72"
MT3096B	MT3096S	235	106.6	MT3096GT	MT3096ST	230	104.3	30"	96"

Hardwood Tables with Backsplash and End Splashes...



...WITH ADJUSTABLE UNDERSHELF				...WITH TUBULAR BASE					
GALVANIZED model #	STAINLESS model #	weight lbs.	weight kg	GALVANIZED model #	STAINLESS model #	weight lbs.	weight kg	width in.	length in.
MT3060B-BS	MT3060S-BS	149	67.6	MT3060GT-BS	MT3060ST-BS	147	66.7	30"	60"
MT3072B-BS	MT3072S-BS	180	81.6	MT3072GT-BS	MT3072ST-BS	177	80.3	30"	72"
MT3096B-BS	MT3096S-BS	240	108.9	MT3096GT-BS	MT3096ST-BS	235	106.6	30"	96"

Optional Casters For Hardwood Worktables

ZINC				POLYMER CART WASHABLE			
W/RESILIENT TREAD model #	wt. cap. lbs.	wt. cap. kg		W/POLY TREAD model #	wt. cap. lbs.	wt. cap. kg	
CA4-SB	115	52.2		CAH4-SB	200	90.7	4" (102mm)-dia., set of 4 (2 swivel, 2 w/brake)
CA6-SB	115	52.2		CAH6-SB	200	90.7	4" (102mm)-dia., set of 6 (3 swivel, 3 w/brake)
				CAHP4-SB	250	113.4	5" (127mm)-dia., set of 4 (2 swivel, 2 w/brake)
				CAHP6-SB	250	113.4	5" (127mm)-dia., set of 6 (3 swivel, 3 w/brake)

EAGLE GROUP

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

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

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JUN 2,2011
MKEANCUL

Cover sheet

35

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

ITEM NO. 35 - WORK TABLE, 96" LONG (6 ea required)

Eagle Group Model T3096STE

Spec-Master® Work Table, 30"W x 96"L, 14 gauge type 304 stainless steel top with rolled edges front & back, square turndown ends, 16 gauge stainless steel 1-5/8" O.D. legs & 1-1/4" O.D. side & rear crossrails, adj stainless steel feet, Uni-Lok® system

6 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



Profit from the Eagle Advantage®

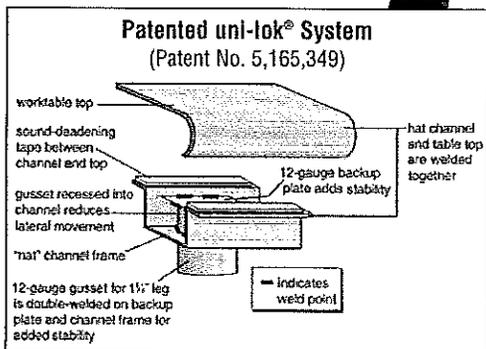
Specification Sheet

Short Form Specifications

Eagle worktables, Spec-Master® series, model _____, Top to be constructed of 14/304 stainless steel with 1½" roll on front and rear, and sides turned down 90°. Open front with 1½" O.D. stainless steel tubular crossbracing on sides and rear. Top reinforced with welded hat channels and sound deadened. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. Legs to be 1½" O.D. stainless steel tubing, with stainless steel gussets and 1" stainless steel adjustable bullet feet.



worktable with flat top and tubular base
—shown with optional drawer



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

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

Worktables with Flat Top and Stainless Steel Tubular Base —Spec-Master® Series

MODELS:

- | | | | |
|------------------------------------|------------------------------------|------------------------------------|------------------------------------|
| <input type="checkbox"/> T2424STE | <input type="checkbox"/> T24144STE | <input type="checkbox"/> T30132STE | <input type="checkbox"/> T36144STE |
| <input type="checkbox"/> T2430STE | <input type="checkbox"/> T3030STE | <input type="checkbox"/> T30144STE | <input type="checkbox"/> T4848STE |
| <input type="checkbox"/> T2436STE | <input type="checkbox"/> T3036STE | <input type="checkbox"/> T3648STE | <input type="checkbox"/> T4860STE |
| <input type="checkbox"/> T2448STE | <input type="checkbox"/> T3048STE | <input type="checkbox"/> T3660STE | <input type="checkbox"/> T4872STE |
| <input type="checkbox"/> T2460STE | <input type="checkbox"/> T3060STE | <input type="checkbox"/> T3672STE | <input type="checkbox"/> T4884STE |
| <input type="checkbox"/> T2472STE | <input type="checkbox"/> T3072STE | <input type="checkbox"/> T3684STE | <input type="checkbox"/> T4896STE |
| <input type="checkbox"/> T2484STE | <input type="checkbox"/> T3084STE | <input type="checkbox"/> T3696STE | <input type="checkbox"/> T48108STE |
| <input type="checkbox"/> T2496STE | <input type="checkbox"/> T3096STE | <input type="checkbox"/> T36108STE | <input type="checkbox"/> T48120STE |
| <input type="checkbox"/> T24108STE | <input type="checkbox"/> T30108STE | <input type="checkbox"/> T36120STE | <input type="checkbox"/> T48132STE |
| <input type="checkbox"/> T24120STE | <input type="checkbox"/> T30120STE | <input type="checkbox"/> T36132STE | <input type="checkbox"/> T48144STE |
| <input type="checkbox"/> T24132STE | | | |

Tabletop

- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Top reinforced with welded-on hat channel.
- Sound-deadened between top and channels.
- 1½" (38mm)-diameter 180° rolled edges on front and rear. Ends are turned down 90°, providing for flush installations when required.
- 14 gauge type 304 polished stainless steel.

Crossbracing—1½" (38mm)-diameter

- Heavy gauge stainless steel.
- Aluminum castings join crossbraces, legs and rear brace.

Legs—1½" (41mm)-diameter

- 24" to 36" (610 to 914mm)-wide units that are 96" (2438mm) and longer come with six legs or more. 48" (1219mm)-wide units that are 72" (1829mm) and longer come with six legs or more.
- Heavy gauge stainless steel.
- 1" (25mm) adjustable stainless steel feet.

Options / Accessories

- | | |
|--|--|
| <input type="checkbox"/> Drawer | <input type="checkbox"/> Duplex receptacles |
| <input type="checkbox"/> Lock | <input type="checkbox"/> Pot rack |
| <input type="checkbox"/> Casters | <input type="checkbox"/> Sink |
| <input type="checkbox"/> Stainless steel bullet feet | <input type="checkbox"/> Stabilizer Bar (for 30"- and 36"-wide tables) |
| <input type="checkbox"/> Overshelves | |



Catalog Specification Sheet No.

EG10.43C

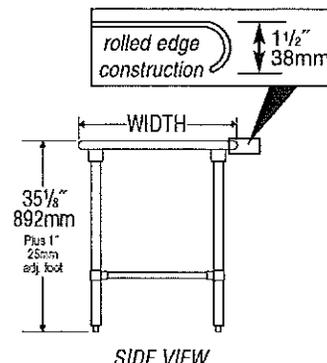
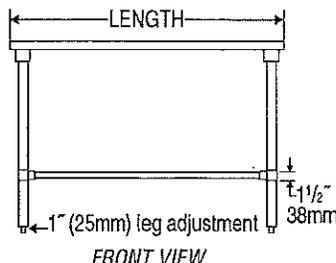
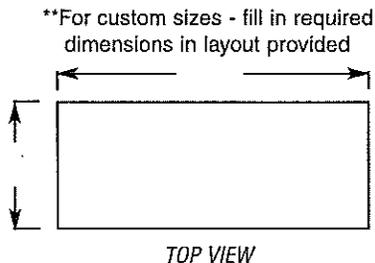
Spec-Master® Series Worktables with Flat Top and Stainless Steel Tubular Base

EG10.43C



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

Worktables with Flat Top and Stainless Steel Tubular Base —Spec-Master® Series



model #	# of legs	width		length		weight	
		in.	mm	in.	mm	lbs.	kg
T2424STE	4	24"	610	24"	610	44	20.0
T2430STE	4	24"	610	30"	762	48	21.8
T2436STE	4	24"	610	36"	914	55	24.9
T2448STE	4	24"	610	48"	1219	66	29.9
T2460STE	4	24"	610	60"	1524	77	34.9
T2472STE	4	24"	610	72"	1829	88	39.9
T2484STE	4	24"	610	84"	2134	99	44.9
T2496STE	6	24"	610	96"	2438	110	49.9
T24108STE	6	24"	610	108"	2743	121	54.9
T24120STE	6	24"	610	120"	3048	132	59.9
T24132STE	8	24"	610	132"	3353	145	65.8
T24144STE	8	24"	610	144"	3658	154	69.9
T3030STE	4	30"	762	30"	762	52	23.6
T3036STE	4	30"	762	36"	914	58	26.3
T3048STE	4	30"	762	48"	1219	72	32.7
T3060STE	4	30"	762	60"	1524	85	38.6
T3072STE	4	30"	762	72"	1829	98	44.5
T3084STE	4	30"	762	84"	2134	111	50.3
T3096STE	6	30"	762	96"	2438	124	56.2
T30108STE	6	30"	762	108"	2743	138	62.6
T30120STE	6	30"	762	120"	3048	151	68.5
T30132STE	8	30"	762	132"	3353	164	74.4
T30144STE	8	30"	762	144"	3658	177	80.3
T3648STE	4	36"	914	48"	1219	80	36.3
T3660STE	4	36"	914	60"	1524	96	43.6
T3672STE	4	36"	914	72"	1829	111	50.3
T3684STE	4	36"	914	84"	2134	127	57.6
T3696STE	6	36"	914	96"	2438	142	64.4
T36108STE	6	36"	914	108"	2743	157	71.2
T36120STE	6	36"	914	120"	3048	172	78.0
T36132STE	8	36"	914	132"	3353	188	85.3
T36144STE	8	36"	914	144"	3658	204	92.5
T4848STE	4	48"	1219	48"	1219	96	43.6
T4860STE	4	48"	1219	60"	1524	111	50.3
T4872STE	6	48"	1219	72"	1829	127	57.6
T4884STE	8	48"	1219	84"	2134	132	59.9
T4896STE	8	48"	1219	96"	2438	157	71.2
T48108STE	8	48"	1219	108"	2743	173	78.5
T48120STE	8	48"	1219	120"	3048	188	85.3
T48132STE	8	48"	1219	132"	3353	204	92.5
T48144STE	8	48"	1219	144"	3658	219	99.3

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

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. 07/08

JUN 2,2011

MKEANCUL

Cover sheet

36

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. 36 - STOOLS (36 ea required)
Singer Equipment Company Model CUSTOM
Stools to be determined

JUN 2,2011
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37

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ITEM NO. 37 -HEATED CABINET, MOBILE (2 ea required)

CresCor Model H-137-UA-12C

Cabinet, Mobile Heated, insulated, top-mount heater assembly, recessed push/pull handles, (12) sets of chrome plated wire universal angle slides for 12" x 20" thru 18" x 26" pans on 4-1/2" centers, adjustable 1-1/2" centers, 5" swivel casters (2 with brakes), anti-microbial latches, aluminum exterior and interior, dutch doors, ENERGY STAR®

- 2 ea. Standard Warranty: 1 yr labor w/3 yr parts warranty
- 2 ea. 120v/60/1-ph, 1500 w, 15.0 amp, 10 ft power cord, standard
- 2 ea. Right-hand door swing, standard



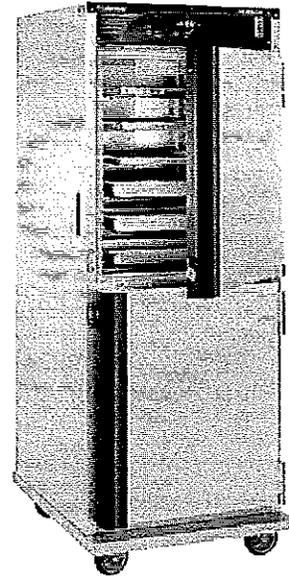
JOB: _____

ITEM NO: _____

INSULATED HOT CABINET MODEL H-137-UA-12C

FEATURES AND BENEFITS:

- Fully insulated hot cabinet keeps prepared foods at serving temperatures.
- Powerful, yet efficient, 1500 Watt heating system maintains the right temperature to properly hold products. Heats up to 200°F. (93°C.).
- Self-contained power top allows interior of cabinet to be hosed-out during cleaning.
- Internal frame in body and doors maintains structural rigidity.
- Body constructed of non-corrosive, Hi-Tensile aluminum for strength and ease of mobility. One piece extended base protects cabinet body.
- Smooth interior coved corners prevent food particle/grease buildup.
- Safety-conscious anti-microbial latches protect against spreading germs.
- Self-closing insulated Dutch doors prevent temperature loss; magnetic door gaskets for proper seal. Field reversible for flexibility.
- Standard with right hand hinging; left hand hinging available upon request.
- Full length anti-microbial extruded door handles for "easy open"; positive catch secures door during transport.
- Recessed push/pull handles on both sides prevents damage to walls; allows easy maneuvering.
- Twelve sets of chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.



H-137-UA-12C



ACCESSORIES and OPTIONS (Available at extra cost):

- Tempered Glass Door Windows
- Extra Universal Angles
- Change from standard chrome plated wire angles to angles designed for transporting
- Change from chrome plated wire angles to extruded aluminum or formed stainless steel angles.
- Corner Bumpers
- Perimeter Bumper
- Floor Lock (for use with 5" casters)
- Various Caster Options
- Removable Cord Set
- 208 or 240 Volt Service
- Food Safe Digital Thermometer
- Magnetic Door Latch
- Upgrade to 2000 Watt Power Unit

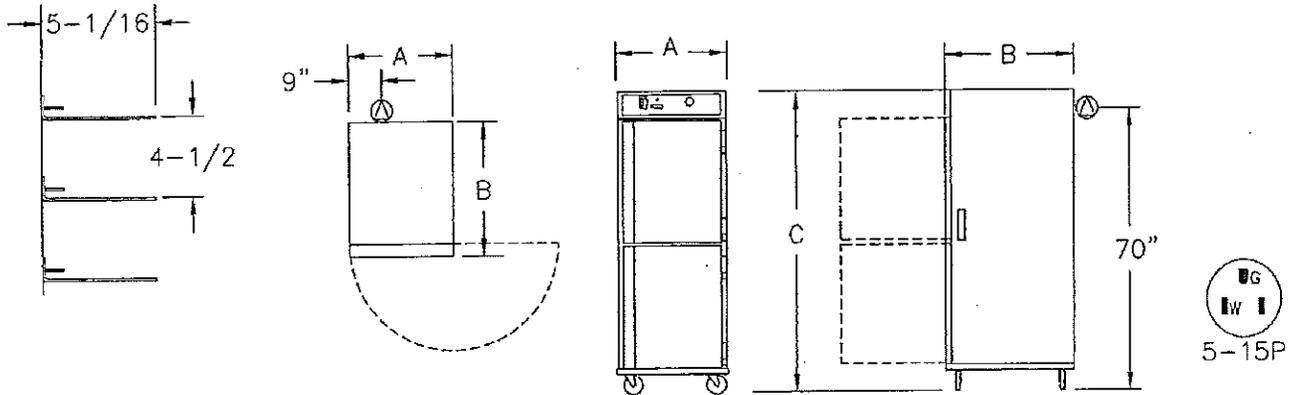
See page B-20 for accessory details.



5925 Heisley Road • Mentor, OH 44060-1833
Phone: 877/CRESCOR • Fax: 440/350-7267
www.crescor.com

Page B-5
June, 2008

H-137-UA-12C



CRES COR MODEL NO.	PAN		DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS			WEIGHT ACT.		
	CAP/ANGLES	SIZE				WIDTH	DEPTH	HEIGHT			
H-137-UA-12C	12 SETS	SEE NOTE BELOW	IN	28-3/4	34-3/16	73	22	27-1/2	58	LBS	255
			MM	730	870	1855	560	700	1475	KG	116

NOTES: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. Refer to Pan Size Chart at end of section.

2. When ordering bumpers, add 2" to overall dimensions.

ALL CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

CABINET:

- Body: .063 aluminum.
- Reinforcement: Internal framework of 18 ga. 304 stainless steel.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F. 1-1/2" in doors, top, base; 2" in sidewalls.
- Air tunnel: 22 ga. 304 stainless steel; lift-out type, mounted on back.
- Push/pull handles (2): 5" vertical; recessed.
- Interior coved corners.

BASE:

- One piece construction, .125 aluminum.
- Casters: 5" dia., swivel, modulus tires, 1-1/4 wide, load cap.
- 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front casters equipped with brakes.

DUTCH DOORS:

- Field reversible.
- Exterior: .063 brushed aluminum.
- Interior: 22 ga. 430 stainless steel.
- Latches: Positive transport type with lock hasp.
- Extruded handles.
- Hinges: Self closing, stays open past 90°.
- Gaskets: Perimeter type, magnetic Santoprene.
- Pan stops.

PAN SLIDES:

- Wire angles (.306 dia.), nickel chrome plated steel, mounted on lift-off posts.
- Spaced on 4-1/2" centers; adjustable on 1-1/2" centers.

HOT UNIT COMPONENTS:

- Top mounted; removable with tools.
- Thermostat: Mechanical, room ambient to 200°F (93°C).
- Switch: ON-OFF rocker type.
- Power light.
- Power cord: Permanent, 10 ft., 14/3 ga.
- Heater: 1470 Watts.
- Blower motor.
- Vent fan.
- Thermometer: Analog

POWER REQUIREMENTS:

- 1500 Watts, 120 Volts, 60 Hz., single phase, 12 Amps., 15 Amp. service.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Hot Cabinet Model H-137-UA-12C. Inner, outer and top liners of .063 aluminum; stainless steel internal frame. (12) sets wire universal angles for multiple pan sizes, adjustable spacing every 1-1/2". Field reversible Dutch doors, outer .063 brushed aluminum, inner 22 ga. 430 stainless steel. Fiberglass insulation in sides 2"; doors, top, base 1-1/2". Interior coved corners. Hose out cleaning capability. 1500 Watt, 120 Volt power unit. One piece base, .125 aluminum. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. 2 year parts warranty. Provide the following accessories: _____ . NSF, CSA-US, CSA-C, Energy Star Qualified.



5925 Heisley Road • Mentor, OH 44060-1833
 Phone: 877/CRESCOR • Fax: 440/350-7267
 www.crescor.com

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

Litho in U.S.A.

JUN 2,2011
MKEANCUL

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38

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McKean High School Culinary Arts
c/o Sharon Rookard

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

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

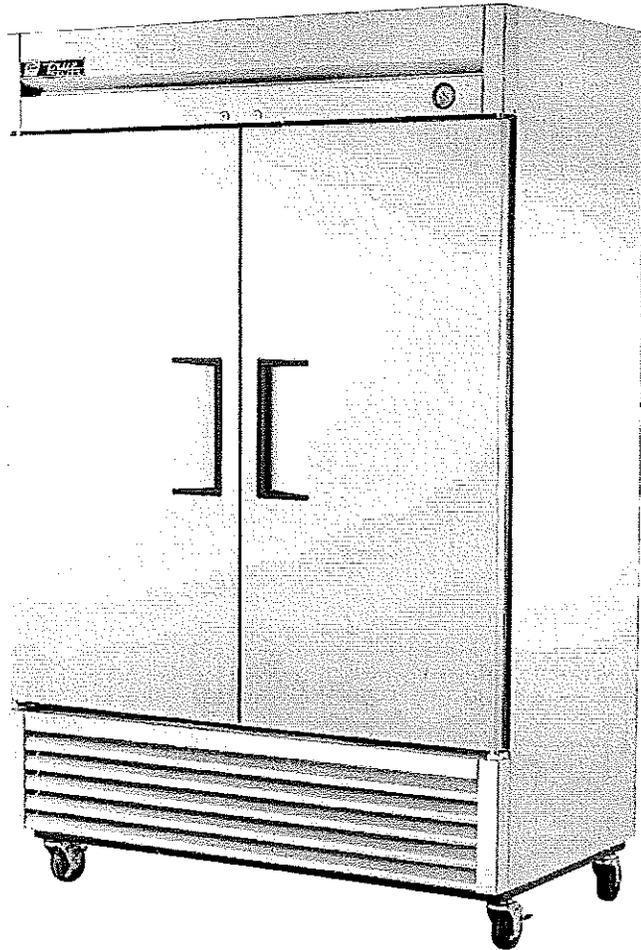
ITEM NO. 38 - FREEZER REACH-IN (2 ea required)

True Food Service Equipment, Inc Model T-49F

Freezer, Reach-in, two-section, -10° F, (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, 3/4HP, 115v/60/1-ph, 9' cord, NEMA 5-20P, 12.5 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-49F	



- T-49F**
- ▶ 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.
 - ▶ Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains -10°F (-23.3°C) cabinet temperatures. Ideally suited for both frozen foods and ice cream.
 - ▶ Stainless steel solid doors and front. The very finest stainless 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.
 - ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.
- 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-49F	2	6	54 1/8 1375	29 1/2 750	78 3/8 1991	3/4 3/4	115/60/1 230-240/50/1	12.5 4.8	5-20P ▲	9 2.74	510 232

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

▲ Plug type varies by country.

     	APPROVALS:	AVAILABLE AT:
7/10	Printed in U.S.A.	

Model:
T-49F

T-Series:
Reach-In Solid Swing Door -10°F Freezer



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) R404A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- 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 cleaning. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends, back and top.
- 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).

- 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 liner 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 $\frac{3}{8}$ " L x 22 $\frac{3}{8}$ " 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 $\frac{1}{2}$ " (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.
- Rear airflow guards prevent product from blocking optimal airflow.
- 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, 20 amp dedicated outlet. Cord and plug set included.



115/60/1
NEMA-5-20R

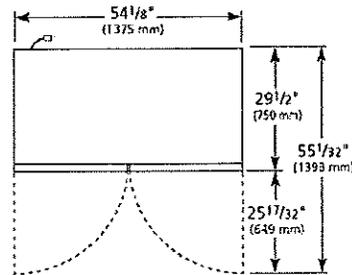
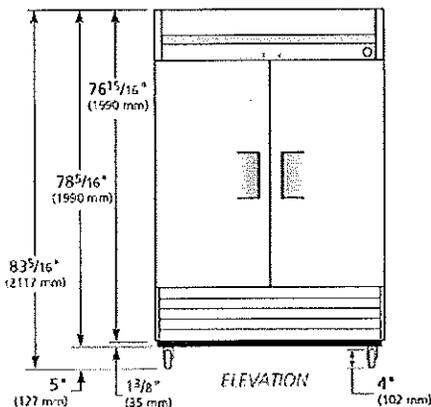
OPTIONAL FEATURES/ACCESSORIES

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).
- Novelty baskets.
- 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) (airflow guards need to be removed).
- 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) (airflow guards need to be removed).
- 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 49/1388
*Based on ANSI/AHAM HFF-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

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

TRUE FOOD SERVICE EQUIPMENT

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

JUN 2,2011
MKEANCUL

Cover sheet

39

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. 39 - Counters By others ! PRICED FROM SINGER UPON REQUEST!

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MKEANCUL

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ITEM NO. 40 - SHELVING, WIRE (16 ea required)

Eagle Group Model 2448Z-X

EAGLEbrite® Wire Shelving, 24"W x 48"L, QuadTruss® design, zinc finish, NSF (FLYER)

16 ea. Model P74-Z EAGLEbrite® Post, 74"H, adjustable foot, zinc with clear epoxy (stationary application), NSF



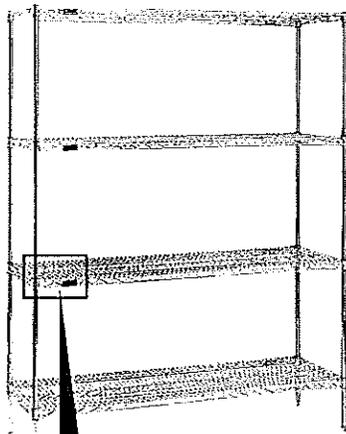
Profit from the Eagle Advantage®

Specification Sheet

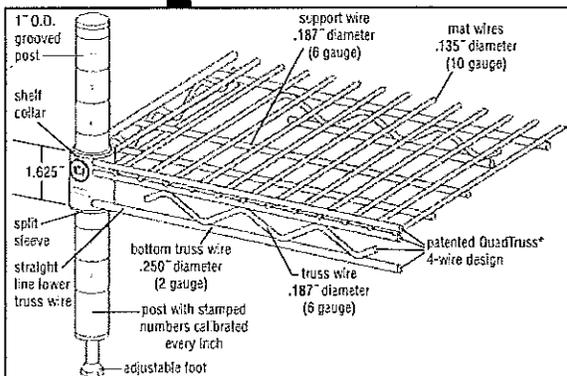
Short Form Specifications

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



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: spectab@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.: _____

Wire Shelving

MODELS:

- 14* 24* P7-* P33-* P74-*
 18* 30* P14-* P54-* P86-*
 21* 36* P18-* P63-* 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

- Casters Ledges Aluminum split sleeves
 Foot plates Dividers Shelf markers
 "S" hooks Rods and tabs

Certifications / Approvals



Government specifications
MIL-S-40144E



EG01.00 Rev. 05/10



Profit from the Eagle Advantage®

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

Wire Shelves

EAGLE brite® chrome	Valu- Master®	Valu- Gard®	EAGLE gard®**	stainless steel	width x length in. mm	weight lb. 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 "G" to model number. Example: CP14-E. See Spec Sheet #EG01.05 for information about casters available.

EAGLE brite*** chrome	Valu- Master®	Valu- Gard®	EAGLE gard®**	stainless steel	height in. mm	weight 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
 MHC/Retail Display Divisions: Phone 800-637-5100

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.

Finishes available:

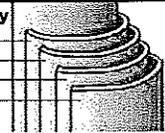
Stainless Steel finish
 — OUR BEST

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



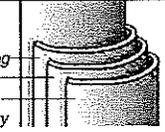
Eaglegard® hybrid epoxy

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

JUN 2,2011
MKEANCUL

Cover sheet

40.1

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. 40.1 - SHELVING, WIRE (4 ea required)

Eagle Group Model 2460Z-X

EAGLEbrite® Wire Shelving, 24"W x 60"L, QuadTruss® design, zinc finish, NSF (FLYER)

4 ea. Model P74-Z EAGLEbrite® Post, 74"H, adjustable foot, zinc with clear epoxy (stationary application), NSF



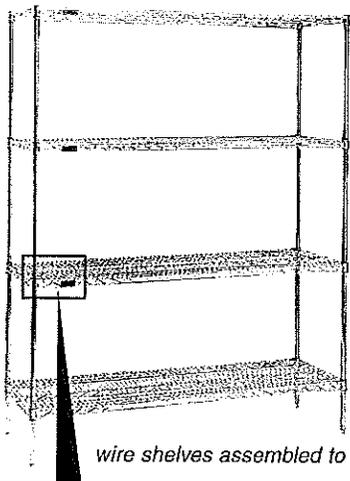
Profit from the Eagle Advantage®

Specification Sheet

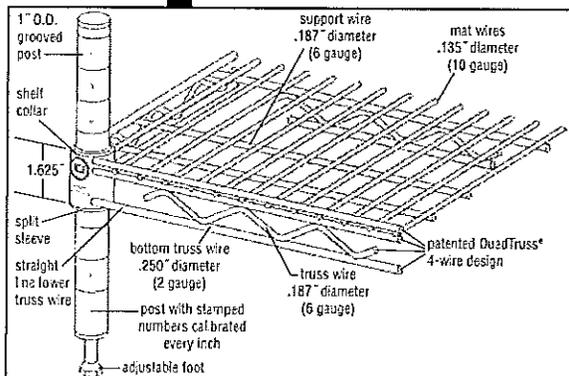
Short Form Specifications

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



EAGLE GROUP

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

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 gard®**	stainless steel	width x length in. mm	weight lb. 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 gard®**	stainless steel	height in. mm	weight 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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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.

Finishes available:

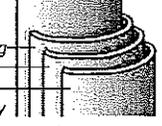
Stainless Steel finish
 — OUR BEST

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

41

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. 41 - WALK IN COOLER (1 ea required)

Model CUSTOM

Nominal 8' 9" x 8'9" (actual will vary) x 7'6" high indoor box outdoor
compressor with compressor to sit on roof of bldg... Roof curb and penetrations
by others.

JUN 2,2011
MKEANCUL

Cover sheet

42

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. 42 - SHELVING, WIRE (12 ea required)
Eagle Group Model 2148E

EAGLEgard® Wire Shelving, 21"W x 48"L, QuadTruss® design, green epoxy finish with MICROGARD™
antimicrobial protection, NSF

12 ea. Model P74-E EAGLEgard® Post, 74"H, adjustable foot, green epoxy finish with MICROGARD™
antimicrobial protection (stationary application), NSF



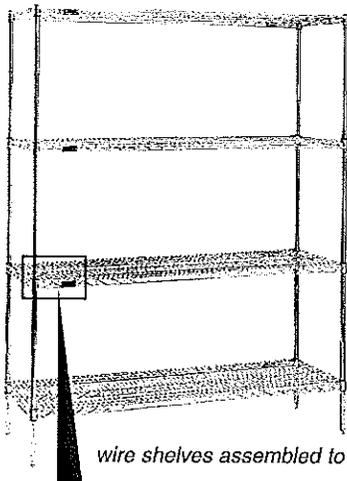
Profit from the Eagle Advantage®

Specification Sheet

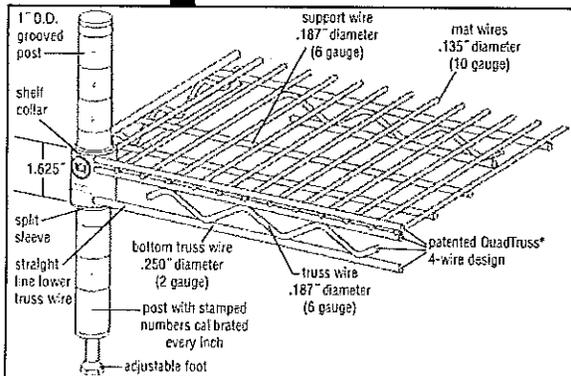
Short Form Specifications

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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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.: _____

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 gard®**	stainless steel	width x length in.	mm	weight lb.	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 gard®**	stainless steel	height in.	mm	weight 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
 MHC/Retail Display Divisions: Phone 800-637-5100

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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.

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
- MasterSeal® 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

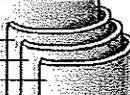
- Bright nickel
- Chrome
- Air-dry lacquer



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
- MasterSeal® sealer



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

JUN 2,2011
MKEANCUL

Cover sheet

42.1

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. 42.1 - SHELVING, WIRE (8 ea required)
Eagle Group Model 2142E

EAGLEgard® Wire Shelving, 21"W x 42"L, QuadTruss® design, green epoxy finish with MICROGARD™ antimicrobial protection, NSF

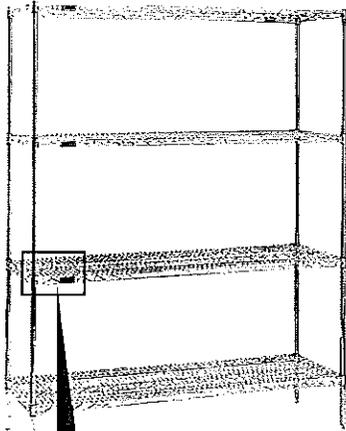
8 ea. Model P74-E EAGLEgard® Post, 74"H, adjustable foot, green epoxy finish with MICROGARD™ antimicrobial protection (stationary application), NSF

Specification Sheet

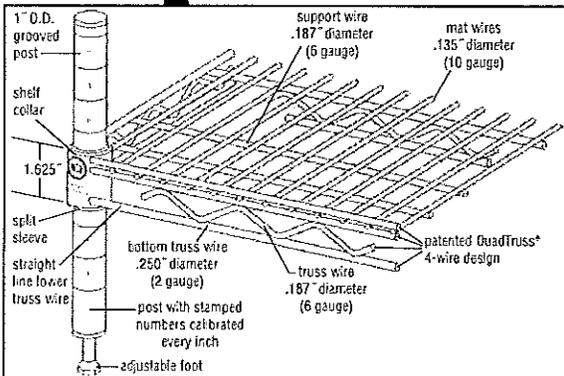
Short Form Specifications

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



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

Wire Shelving

MODELS:

- 14* 24* P7-* P33-* P74-*
 18* 30* P14-* P54-* P86-*
 21* 36* P18-* P63-* 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

- Casters Ledges Aluminum split sleeves
 Foot plates Dividers Shelf markers
 "S" hooks 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.	mm	weight lb.	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.	mm	weight 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

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

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
- MasterSeal® 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
- MasterSeal® sealer

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

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. 05/10

JUN 2,2011
MKEANCUL

Cover sheet

43

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. 43 - DISPLAY CASE, MEAT/DELI (1 ea required)

True Food Service Equipment, Inc Model TCGG-36

Curved Glass Deli Case, 36-1/4"L, service type, self-contained refrigeration, gravity coil 55% RH, envir. 75°F, white aluminum sides & top interior, with (2) adjustable white wire shelves, fluorescent interior lights, sliding "Low-E" thermal glass rear doors, white exterior, s/s floor with coved corners, 1/3 hp, 12.0 amps, NSF approved, MADE IN USA

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. 115v/60/1-ph, cord w/NEMA 5-15P



**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: _____

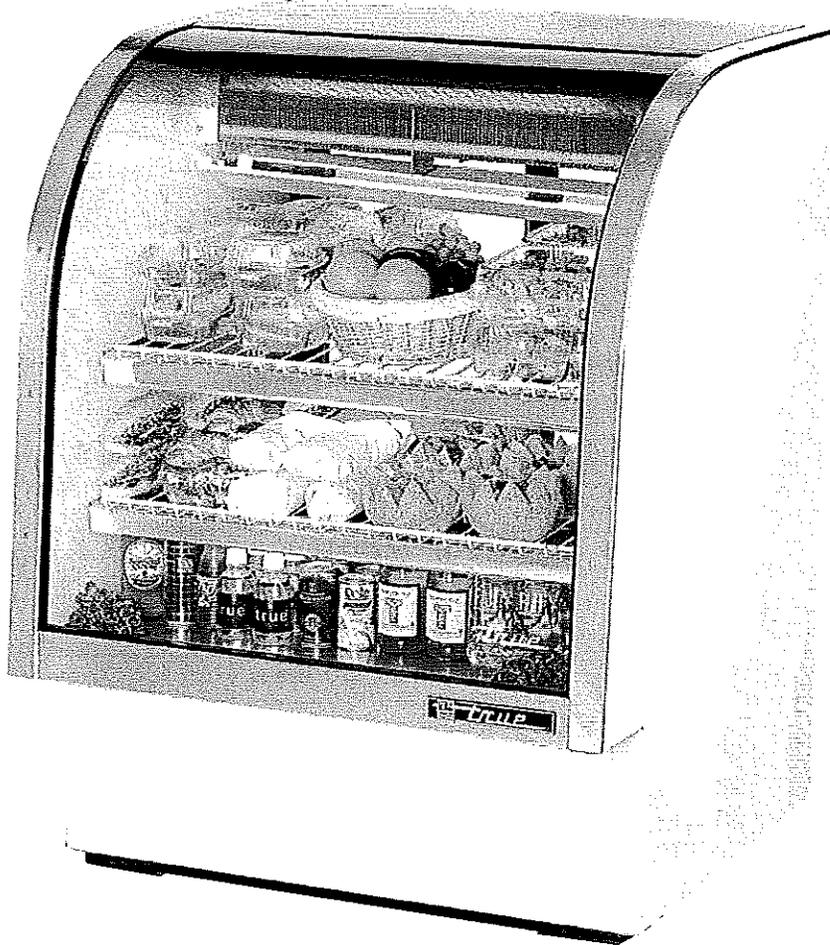
Item #: _____ Qty: _____

SIS # _____

Model #: _____

Model:
TCGG-36

Display Case:
Curved Glass Refrigerated Deli Case



TCGG-36

- ▶ True's curved glass deli case combines efficient, high volume merchandising and exceptional refrigeration with an elegant curved glass front for sophisticated presentation of deli products.
- ▶ High humidity gravity coil refrigeration system maintains 38°F to 40°F (3.3°C to 4.4°C) for the freshest display of meats, cheeses and deli products.
- ▶ Self-contained, environmentally friendly (CFC free) 134A refrigeration system.
- ▶ Cabinet is NSF-7 certified to hold open food product.
- ▶ Insulated double pane curved front glass provides maximum insulation value for greater efficiency and energy savings. Both panes are tempered for safety.
- ▶ Two (2) adjustable, lighted, cantilevered PVC coated shelves.
- ▶ Fluorescent lamps are low UV emitting to enhance product appearance and increase shelf life.
- ▶ White laminated vinyl exterior. Stainless steel top and trim.
- ▶ White aluminum interior sides and top. 300 series stainless steel floor with coved corners.

ROUGH-IN DATA

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

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						
TCGG-36	2	2	36 1/4 921	35 1/4 896	47 3/4 1213	1/2	115/60/1	12.0	5-15P	9 2.74	445 202

† Depth does not include 1/4" (23 mm) for door handles.

	APPROVALS: 	AVAILABLE AT:
Printed in U.S.A.		

Model:
TCGG-36

Display Case:
Curved Glass Refrigerated Deli Case



STANDARD FEATURES

DESIGN

- True's curved glass deli display case combines efficient, high volume merchandising and exceptional refrigeration with an elegant curved glass front for sophisticated presentation of deli products.
- Gravity coil refrigeration system guarantees the freshest display of meats, cheeses and deli products.

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 38°F to 40°F (3.3°C to 4.4°C).
- High humidity gravity coil refrigeration system. Ideally suited for deli meats, cheeses and salads.
- Condensing unit located behind panel in back of unit. Entire system slides out for easy cleaning and maintenance.
- Automatic defrost system; time-initiated, time-terminated.

CABINET CONSTRUCTION

- Exterior - durable and permanent no peel or chip white laminated vinyl with stainless steel top and trim.
- Interior - NSF approved white aluminum sides and top. 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure is foamed-in-place using Ecomate. A new, innovative, 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 leg levelers.

CURVED FRONT DISPLAY GLASS

- Insulated double pane glass provides maximum insulation value for greater efficiency and energy savings. Both panes are tempered for safety.

REAR DOORS

- "Low-E", double pane thermal glass inserts with mitered plastic channel frames.
- Each door fitted with 12" (305 mm) long molded plastic handle.
- Self-closing doors, efficient counter balanced weight system for smooth, even, positive closure. Sliding doors ride on stainless steel V-channel with stainless steel bearings. Doors fit within plastic channel frame.

SHELVING

- Two (2) adjustable, lighted, white heavy duty PVC coated wire shelves 30 3/8" L x 22 3/8" D (785 mm x 563 mm). Shelving system is cantilevered with adjustable angle to maximize presentation.

LIGHTING

- Cabinet equipped with three (3) light sources for maximum product display; two (2) shelf mounted and one (1) cabinet mounted. Fluorescent lamps are low UV emitting to enhance product appearance and increase shelf life.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Four (4) amp exterior scale receptacle.
- 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

RECOMMENDED OPERATING CONDITIONS

- TCGG refrigerated models are designed to operate in an environment where temperature and humidity do not exceed 75°F (24°C) and 55% relative humidity.

OPTIONAL FEATURES/ACCESSORIES

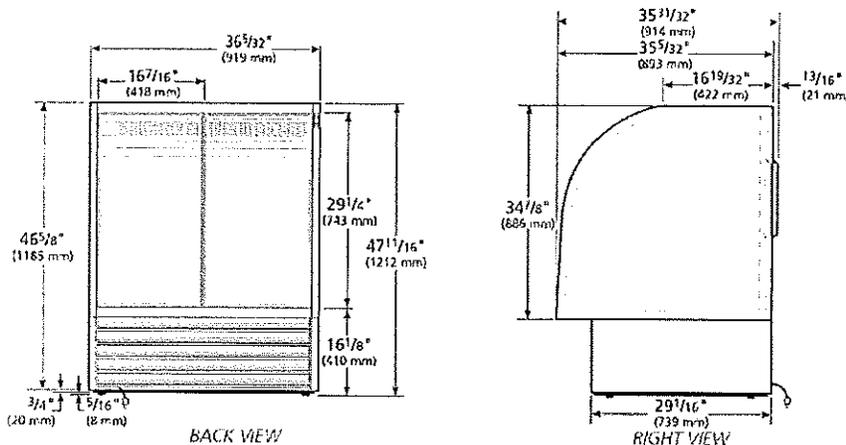
Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Ratchet locks.
- Additional lighted shelf (maximum of 3 shelves per cabinet).
- Non-lighted shelves.
- Lighted stainless steel mezzanine shelves.
- Non-lighted stainless steel mezzanine shelves.
- 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 17

*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	Plan	3D	Back
TCGG-36	TFD047E	TFD047S	TFD047P	TFD0473	TFD047B

TRUE FOOD SERVICE EQUIPMENT

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

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44

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

ITEM NO. 44 - TRASH CONTAINER (3 ea required)
Plymold Model 80102

Modular Waste Cabinet, 23" x 23" x 42"H, laminated swing door, heavy duty magnetic access door and continuous piano hinge, 35 gallon rigid plastic liner w/ high impact plastic casters, laminate finish, laminate edge, black metal base (laminate top not included)

- 3 ea. Order cabinet, top, and accessories separately
- 3 ea. Body color to be specified
- 3 ea. Laminate for swing door to be specified
- 3 ea. "Thank you" message
- 3 ea. Message color to be specified
- 3 ea. Glides or casters to be specified

PLYMOLD 80102

