

# COMUNE DI MILANO

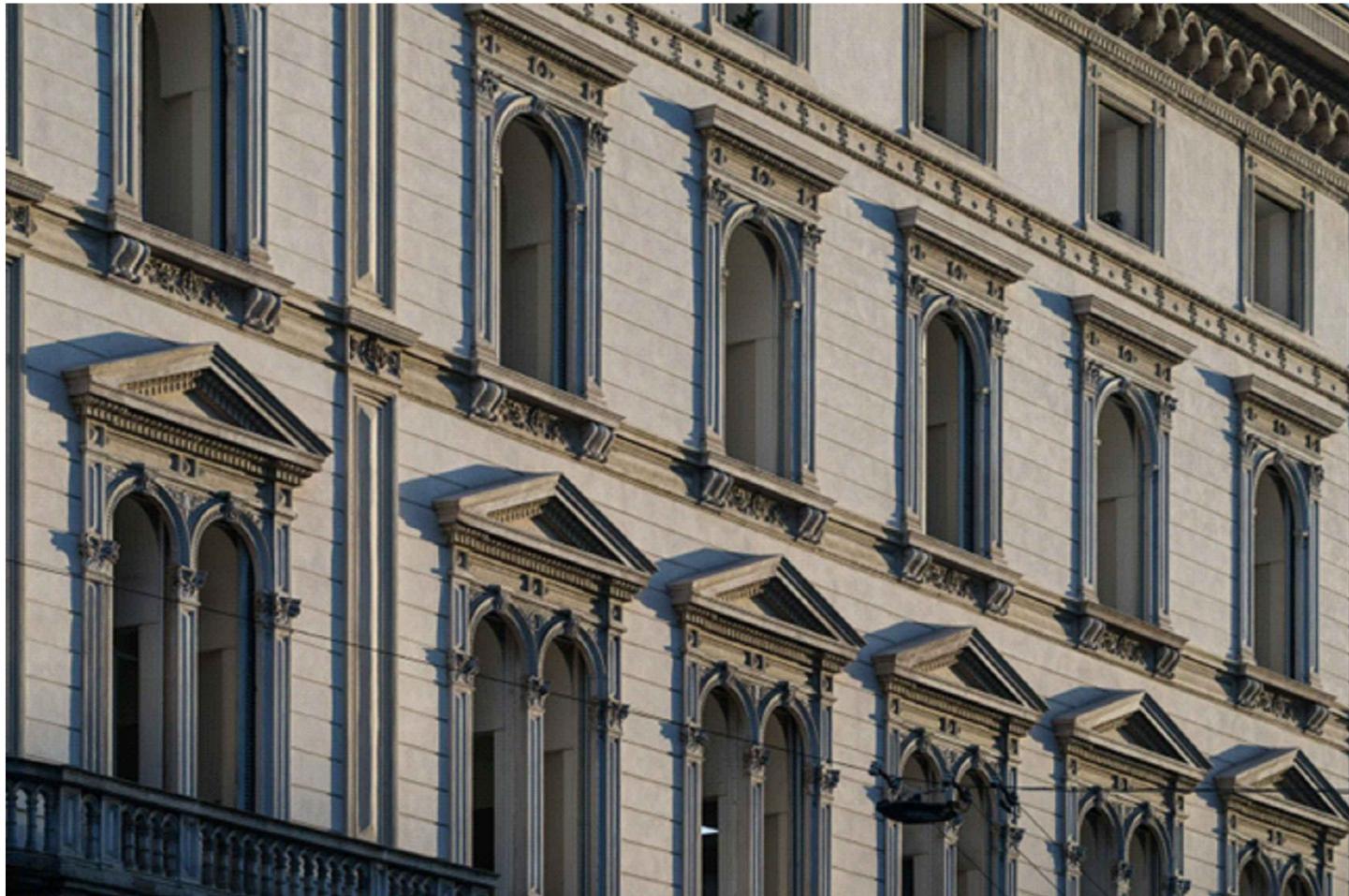
## CONSTRUCTION DOCUMENTATION

**Property**  
AST VENEZIA S.R.L.

Via Borgonuovo, 9  
20121 Milano

**Tenant**  
RH MILAN S.R.L.

Vicolo San Giovanni sul muro, 9  
20121 Milano



### CONSULTANT'S TEAM



**BMS Progetti s.r.l.**

piazza santissima trinità 6  
20154 milano

bmsprogetti.it

**Designer**  
ing. Aldo Bottini  
**Consultants**  
SMP studio  
PAN studio  
Jensen Hughes

### Ristrutturazione Edilizia - Corso Venezia 56

#### TITLE

Schede tecniche attrezzature piano B01

#### SCALE

#### DOCUMENT

20011 P E F&B T05

#### ISSUE

28/03/2025

REV	DATE	DESCRIPTION	EDITED	VERIFY	APPROVED
00	28/03/2025	Tender package	MR	CC	AM

**PE  
F&B  
T05**

## **Premessa & note di lettura del presente documento**

### **Progetto di riferimento**

Il documento è stato sviluppato sulla base del progetto esecutivo consegnato in data 07.03.2025 e 28.03.2025 basato sui seguenti riferimenti:

- Design intent da parte di RH del 27.12.2024
- Revisione da parte (RH) del 13.02.2025
- Revisione del giardino (OHLA) del 13.02.2025
- Progetto illuminotecnico (Foundry) consegnato il 28.02.2025
- Progetto Audio (VIVID) revisione del 03.03.2025
- Progetto antennas (Signal solution) revisione del 26.02.25
- Progetto prevenzione incendi del 30.09.2024 (*in attesa del parere*)
- Parere favorevole con prescrizioni del 28.11.2024 da parte della sovrintendenza
- Autorizzazione paesaggistica parere favorevole con prescrizioni del 05.02.2025

### **Considerazioni**

Si precisa che eventuali schede tecniche mancanti nella presente consegna verranno integrate prossimamente.

### **Esclusioni nel presente documento**



## Camshelving® Elements Series

### 4-Shelf Add-On Units for Stationary Units Vented Shelf Plates with Camguard® Antimicrobial

#### 3 Post Heights

64" (1630 mm), 72" (1830 mm),  
84" (2140 mm)



#### 3 Shelf Depths

18" (460 mm), 21" (540 mm), 24" (610 mm)

#### 5 Shelf Lengths

36" (910 mm), 42" (1070 mm), 48" (1220 mm),  
54" (1380 mm), 60" (1530 mm)

#### \* Add-On Unit Includes:

2 stationary posts with leveling feet installed – pre-assembled with post connectors and wedges, 1 bag of 32 stationary traverse dovetails (16 ea. A and B), vented shelf plates (for 4 shelves), 8 stationary traverses and instructions.

#### Features & Benefits

#### Strong Technology

Posts and Traverses are built using advanced manufacturing technology and the use of a non-corrosive composite material. The robust design along with unique composite material gives Elements an unprecedented longevity, durability and weight-bearing capacity in the industry. Shelves up 48" (1220 mm) long hold up to 800 lbs. (363 kg) evenly distributed static weight. Shelves 54" – 78" (1380 mm – 1980 mm) long hold up to 600 lbs. (272 kg) each. Shelves connected by Corner Connectors hold up to 400 lbs. (182 kg) on a 36" (910 mm) to 48" (1220 mm) traverse.

#### Hygienic Design

Camshelving Shelf Plates contain Camguard® antimicrobial, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation. Camguard is incorporated throughout the shelf plate material so that it will never wash off or wear out. The shelf plates remove easily and can be placed in an open end Camrack® (OETR314) for washing.

#### Shelving for Life

Non-corrosive design will endure all areas of operation – dry-storage, coolers, warewashing, freezer and heavy condensation and humidity settings – without risk of rusting, peeling, denting, cracking or warping. Functions in temperatures down to -36°F (-30°C) or warm environments up to 190°F (88°C).

#### Fits in Any Space

Innovative design helps maximize valuable space and provides strength and stability. Straight line components are attached by sharing posts of existing units with no loss of weight-bearing capacity. Corner Connectors bring units together in 90° angle to create corner & U-shape units. Reduces costs by sharing posts of existing unit without the use of add-on clips or "S" hooks.

**Item No. \_\_\_\_\_**

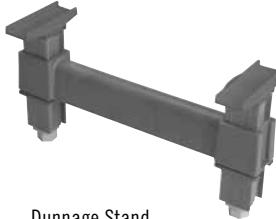
**Specifier Identification No. \_\_\_\_\_**

**Model No. \_\_\_\_\_**

**Quantity \_\_\_\_\_**



Four Shelf Add-On Unit consists of one Post Kit and four Vented Shelf Kits.



Dunnage Stand  
Recommended for Units  
54" (1380 mm) or longer.



Set of Left and Right Corner Connectors  
(1 set required per shelf).

#### Requires Minimal Assembly

Can be put together with the use of a rubber mallet. Two-piece dovetails secure Traverses so they can be set easily into place.

#### Flexible Design

Shelves can be easily adjusted at 4" (102 mm) increments. Add a shelf to an existing unit by simply ordering the appropriate Shelf Kit. Adjustable foot on bottom of each stationary Post adjusts easily for floor irregularities so shelf contents are securely stored and leveled.

#### Optional Accessories

Wall Fastener and Seismic Foot are packed 4 per case and do not include bolts or screws. Identification Tags clip easily onto traverses.

#### Approvals



\* Does not include Wall Fastener and Seismic Foot.



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# Camshelving® Elements Series

## 4-Shelf Add-On Units for Stationary Units Vented Shelf Plates with Camguard® Antimicrobial

### Four Shelf Add-On Unit

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M <sup>3</sup> )
<b>64" (1630 mm) Height</b>			
<b>18" (460 mm) Depth</b>			
EA183664V4	36" 910 mm	42.35 (5.92)	19,21 (0,17)
EA184264V4	42" 1070 mm	46.88 (5.92)	21,27 (0,17)
EA184864V4	48" 1220 mm	51.30 (5.92)	23,27 (0,17)
EA185464V4	54" 1380 mm	55.99 (5.92)	25,40 (0,17)
EA186064V4	60" 1530 mm	60.61 (5.92)	27,49 (0,17)
<b>64" (1630 mm) Height</b>			
<b>21" (540 mm) Depth</b>			
EA213664V4	36" 910 mm	47.13 (7.39)	21,38 (0,21)
EA214264V4	42" 1070 mm	52.41 (7.39)	23,78 (0,21)
EA214864V4	48" 1220 mm	57.47 (7.39)	26,07 (0,21)
EA215464V4	54" 1380 mm	62.92 (7.39)	28,54 (0,21)
EA216064V4	60" 1530 mm	68.29 (7.39)	30,98 (0,21)
<b>64" (1630 mm) Height</b>			
<b>24" (610 mm) Depth</b>			
EA243664V4	36" 910 mm	51.50 (8.49)	23,36 (0,24)
EA244264V4	42" 1070 mm	57.32 (8.49)	25,99 (0,24)
EA244864V4	48" 1220 mm	63.72 (8.49)	28,91 (0,24)
EA245464V4	54" 1380 mm	69.70 (8.49)	31,62 (0,24)
EA246064V4	60" 1530 mm	73.42 (8.49)	34,29 (0,24)
<b>84" (2140 mm) Height</b>			
<b>24" (610 mm) Depth</b>			
EA243684V4	36" 910 mm	50.38 (11.62)	22,85 (0,12)
EA244284V4	42" 1070 mm	56.20 (12.88)	25,49 (0,16)
EA244884V4	48" 1220 mm	62.60 (10.05)	28,40 (0,14)
EA245484V4	54" 1380 mm	69.58 (11.91)	31,56 (0,18)
EA246084V4	60" 1530 mm	75.48 (11.82)	34,24 (0,18)

Due to the size of the 84" (2140 mm) shelving, some starter units will be shipped in 3 cartons.

### Corner Connector Set

CODE	DESCRIPTION	CASE LBS. (CUBE)	CASE KG. (CUBE M <sup>3</sup> )
ECC1	Right and Left	0.70 (0.04)	0,32 (0,001)

Case Pack: 1 set

### Architect Specs

Posts:	Proprietary non-corrosive composite material.
Post Connectors:	Glass Filled Polypropylene.
Traverses:	Proprietary non-corrosive composite material.
Vented/Solid Shelf Plates:	Reinforced polypropylene with Camguard® Antimicrobial.
Corner Connectors:	Glass Filled Polypropylene.
Adjustable Foot:	Glass Filled Nylon.
Seismic Foot:	Stainless steel post and wide foot plate, 3 holes for bolts. (Bolts not provided).
Divider Bars:	Glass Filled Nylon.
Wall Fastener:	Stainless Steel.
Dovetails:	Resin Nylon.
Wedges:	Resin Polypropylene.

Item No. \_\_\_\_\_

Specifier Identification No. \_\_\_\_\_

Model No. \_\_\_\_\_

Quantity \_\_\_\_\_

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M <sup>3</sup> )
<b>72" (1830 mm) Height</b>			
<b>18" (460 mm) Depth</b>			
EA183672V4	36" 910 mm	42.99 (5.92)	19,50 (0,17)
EA184272V4	42" 1070 mm	47.53 (5.92)	21,56 (0,17)
EA184872V4	48" 1220 mm	51.94 (5.92)	23,56 (0,17)
EA185472V4	54" 1380 mm	56.64 (5.92)	25,69 (0,17)
EA186072V4	60" 1530 mm	61.25 (5.92)	27,78 (0,17)
<b>72" (1830 mm) Height</b>			
<b>21" (540 mm) Depth</b>			
EA213672V4	36" 910 mm	47.77 (7.39)	21,67 (0,21)
EA214272V4	42" 1070 mm	53.05 (7.39)	24,07 (0,21)
EA214872V4	48" 1220 mm	58.11 (7.39)	26,36 (0,21)
EA215472V4	54" 1380 mm	63.56 (7.39)	28,83 (0,21)
EA216072V4	60" 1530 mm	68.93 (7.39)	31,27 (0,21)
<b>72" (1830 mm) Height</b>			
<b>24" (610 mm) Depth</b>			
EA243672V4	36" 910 mm	52.14 (8.49)	23,65 (0,24)
EA244272V4	42" 1070 mm	57.96 (8.49)	26,29 (0,24)
EA244872V4	48" 1220 mm	64.36 (8.49)	29,20 (0,24)
EA245472V4	54" 1380 mm	70.34 (8.49)	31,91 (0,24)
EA246072V4	60" 1530 mm	74.26 (8.49)	34,58 (0,24)

### Dunnage Stands

6½" (165 mm) Clearance (from floor to bottom of traverse)

CODE	DEPTH IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M <sup>3</sup> )
EDS14H6	14" 360 mm	1.94 (0.18)	0,88 (0,001)
EDS18H6	18" 460 mm	2.06 (0.22)	0,93 (0,006)
EDS21H6	21" 540 mm	2.14 (0.26)	0,97 (0,007)
EDS24H6	24" 610 mm	2.23 (0.30)	1,01 (0,008)

Case Pack: 1

### Optional Accessories

Seismic Foot (Bolts not provided)	<input type="checkbox"/> CSEQ3	Color: Silver	Case pack: 4 each
Wall Fastener	<input type="checkbox"/> CSWF	Color: Silver	Case pack: 4 each
Identification Tag 6"	<input type="checkbox"/> CSID6	Color: White/Clear	Case pack: 12 each
Identification Tag 3"	<input type="checkbox"/> CSID3	Color: White/Clear	Case pack: 12 each

### Standard Color

Brushed Graphite (580)

### Approvals



\* Does not include Wall Fastener and Seismic Foot.

COMPONENT



## Camshelving® Premium Series

### Stationary Starter & Add-On Units 4 or 5 Vented Shelves

HEIGHT	DEPTH	LENGTHS	
1	3	8	
84"	18"	24"	48"
	21"	30"	54"
	24"	36"	60"
		42"	72"

- Starter Units include:**

2 factory assembled post kits, 8 or 10 shelf traverses and shelf plates.

- Add-On Units include:**

1 factory assembled post kit, 8 or 10 shelf traverses and shelf plates.

All 84" high units ship in separate post kits (unassembled) and shelf kits due to overall unit weight.



#### Features & Benefits

- Designed for use in high-volume operations with constant loading of heavy products and frequent daily deliveries.
- Use in walk-in coolers, freezers, dry storage, warewashing areas, loading docks or front of the house. Withstands storage temperatures -36° to 190°F (-38° to 88°C). Impervious to moisture, chemicals, salt, food acids and humidity.
- Posts and traverses have a steel core and smooth polypropylene exterior for superior strength and durability. Traverse dovetails are molded into posts.
- Smooth polypropylene shelf plates contain Camguard, an antimicrobial technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation.
- Shelving Units interconnect in straight lines with shared posts. Uniquely engineered Post Connectors offer exceptional cross stabilization. Weight bearing is uncompromised and space is maximized. No add-on clips or "S" hooks required.
- Use corner connectors to add shelves in corners or to install intermediate shelves between 2 starter units. Unique patented design ensures maximum space utilization.
- Posts and traverses wipe clean. Traverses and shelf plates remove easily for cleaning.
- Shelf traverses can be removed and adjusted at 4" (10,2 cm) increments.
- Sturdy reinforced nylon foot adjusts easily to level units.
- Requires some assembly with minimal parts. Use a rubber mallet only.
- Lifetime warranty against rust and corrosion (posts, traverses and shelf plates).
- Available in 1 color – Speckled Gray (480).

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

AIA File / Spec No. \_\_\_\_\_

Job \_\_\_\_\_



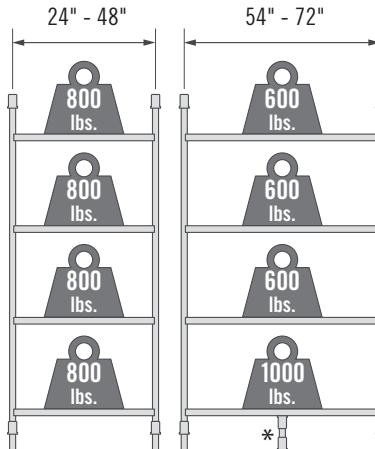
Stationary Starter Unit



Stationary Add-On Unit

## 4 Shelf Unit Weight Bearing Chart

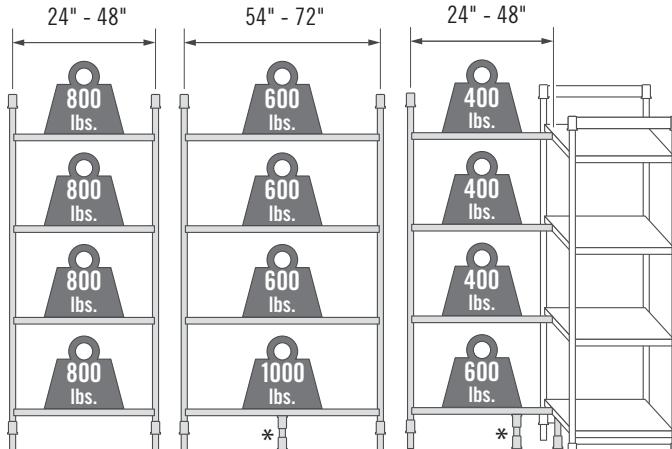
### Single Unit   Single Unit with Dunnage Stand



3200 lbs.

Maximum  
Unit Capacity

### Corner Unit with 2 Dunnage Stands



2800 lbs.

Maximum  
Unit Capacity

1800 lbs.

Maximum  
Unit Capacity

\* Dunnage Stands add stability and increase weight bearing capacity on bottom shelf only. Add to any shelf length. Highly recommended for Starter Units 54" and longer, all Corner Units, U-Shape Units and units specified for heavier loads.

## Approvals



Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.

# Camshelving® Premium Series

## Stationary Starter & Add-On Units 4 or 5 Vented Shelves

84"

HEIGHT

18"

DEPTH

21"

DEPTH

24"

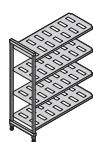
DEPTH

### V4PKG 4-Shelf Vented Units

#### Starter



#### Add-On



Length

Length	Code
24"	CPU182484V4PKG
30"	CPU183084V4PKG
36"	CPU183684V4PKG
42"	CPU184284V4PKG
48"	CPU184884V4PKG
54"	CPU185484V4PKG
60"	CPU186084V4PKG
72"	CPU187284V4PKG

Length

Length	Code
22½"	CPA182484V4PKG
28½"	CPA183084V4PKG
34½"	CPA183684V4PKG
40½"	CPA184284V4PKG
46½"	CPA184884V4PKG
52½"	CPA185484V4PKG
58½"	CPA186084V4PKG
70½"	CPA187284V4PKG

Length

Length	Code
24"	CPU212484V4PKG
30"	CPU213084V4PKG
36"	CPU213684V4PKG
42"	CPU214284V4PKG
48"	CPU214884V4PKG
54"	CPU215484V4PKG
60"	CPU216084V4PKG
72"	CPU217284V4PKG

Length

Length	Code
22½"	CPA212484V4PKG
28½"	CPA213084V4PKG
34½"	CPA213684V4PKG
40½"	CPA214284V4PKG
46½"	CPA214884V4PKG
52½"	CPA215484V4PKG
58½"	CPA216084V4PKG
70½"	CPA217284V4PKG

Length

Length	Code
24"	CPU242484V4PKG
30"	CPU243084V4PKG
36"	CPU243684V4PKG
42"	CPU244284V4PKG
48"	CPU244884V4PKG
54"	CPU245484V4PKG
60"	CPU246084V4PKG
72"	CPU247284V4PKG

Length

Length	Code
22½"	CPA242484V5PKG
28½"	CPA243084V5PKG
34½"	CPA243684V5PKG
40½"	CPA244284V5PKG
46½"	CPA244884V5PKG
52½"	CPA245484V5PKG
58½"	CPA246084V5PKG
70½"	CPA247284V5PKG

Color: Speckled Gray (480).

### Optional Accessories

- Corner Connector Sets
- Shelf Rails (Single or Double)
- Bottom Shelf Dunnage Stands (Low or Tall)
- Tray Sliding Rack
- Shelf Identification Tags
- Single Shelf Security Cage
- Wall Fastener
- Full Wrap Security Cage
- Seismic Foot
- Shelf Traverses (Single or Double)
- Shelf Divider Panel
- Drying and Storage Cradles
- Shelf Divider Bars (Straight or Angled)
- Drying and Storage Cradles

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RH-Milan

Information and specifications are subject to change without notice. Please confirm at time of order.

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Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

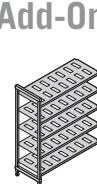
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Job \_\_\_\_\_

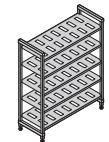
### V5PKG

### 5-Shelf Vented Units

#### Starter



#### Add-On



Length

Length	Code
24"	CPU182484V5PKG
30"	CPU183084V5PKG
36"	CPU183684V5PKG
42"	CPU184284V5PKG
48"	CPU184884V5PKG
54"	CPU185484V5PKG
60"	CPU186084V5PKG
72"	CPU187284V5PKG

Length

Length	Code
22½"	CPA182484V5PKG
28½"	CPA183084V5PKG
34½"	CPA183684V5PKG
40½"	CPA184284V5PKG
46½"	CPA184884V5PKG
52½"	CPA185484V5PKG
58½"	CPA186084V5PKG
70½"	CPA187284V5PKG

Length

Length	Code
24"	CPU212484V5PKG
30"	CPU213084V5PKG
36"	CPU213684V5PKG
42"	CPU214284V5PKG
48"	CPU214884V5PKG
54"	CPU215484V5PKG
60"	CPU216084V5PKG
72"	CPU217284V5PKG

Length	Code
22½"	CPA212484V5PKG
28½"	CPA213084V5PKG
34½"	CPA213684V5PKG
40½"	CPA214284V5PKG
46½"	CPA214884V5PKG
52½"	CPA215484V5PKG
58½"	CPA216084V5PKG
70½"	CPA217284V5PKG

### Architect Specs

Posts and Traverses: Internal steel core, reinforced polypropylene exterior.  
Post Connectors: Reinforced polypropylene.

Shelf Plates: Reinforced polypropylene with Camguard™ antimicrobial.

Corner Connectors: Reinforced nylon.

Adjustable Foot: Reinforced nylon.

### Approvals

 Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.

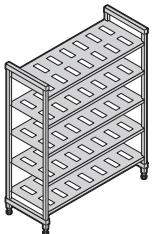
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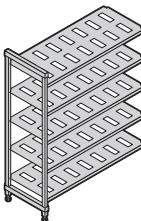
PREMIUM  
SERIES**84"**  
HEIGHT**V5PKG**  
**5-SHELF VENTED UNITS**

Due to the unit weight, 84" units ship in separate boxes.  
 Starter units include 2 post kits and 1 box of shelves.  
 Add on units include 1 post kit and 1 box of shelves.  
 Post kits require assembly.

Starter

**18"**  
DEPTH

Add-On



## DIMENSIONS

D x L x H

18" x 24" x 84"

CODE

[CPU182484V5PKG](#)

18" x 30" x 84"

CODE

[CPU183084V5PKG](#)

18" x 36" x 84"

CODE

[CPU183684V5PKG](#)

18" x 42" x 84"

CODE

[CPU184284V5PKG](#)

18" x 48" x 84"

CODE

[CPU184884V5PKG](#)

18" x 54" x 84"

CODE

[CPU185484V5PKG](#)

18" x 60" x 84"

CODE

[CPU186084V5PKG](#)

18" x 72" x 84"

CODE

[CPU187284V5PKG](#)**21"**  
DEPTH

21" x 24" x 84"

CODE

[CPU212484V5PKG](#)

21" x 30" x 84"

CODE

[CPU213084V5PKG](#)

21" x 36" x 84"

CODE

[CPU213684V5PKG](#)

21" x 42" x 84"

CODE

[CPU214284V5PKG](#)

21" x 48" x 84"

CODE

[CPU214884V5PKG](#)

21" x 54" x 84"

CODE

[CPU215484V5PKG](#)

21" x 60" x 84"

CODE

[CPU216084V5PKG](#)

21" x 72" x 84"

CODE

[CPU217284V5PKG](#)**24"**  
DEPTH

24" x 24" x 84"

CODE

[CPU242484V5PKG](#)

24" x 30" x 84"

CODE

[CPU243084V5PKG](#)

24" x 36" x 84"

CODE

[CPU243684V5PKG](#)

24" x 42" x 84"

CODE

[CPU244284V5PKG](#)

24" x 48" x 84"

CODE

[CPU244884V5PKG](#)

24" x 54" x 84"

CODE

[CPU245484V5PKG](#)

24" x 60" x 84"

CODE

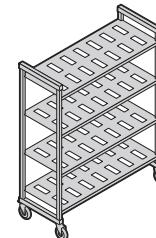
[CPU246084V5PKG](#)

24" x 72" x 84"

CODE

[CPU247284V5PKG](#)PREMIUM  
SERIES**V4****4-SHELF VENTED  
MOBILE UNITS**

Mobile starter units include 2 factory assembled mobile post kits, shelves and 4 premium swivel casters with total locking brake. Units ship complete in 1 box.

**67"**  
HEIGHT**18"**  
DEPTH

CODE	D x L x H*
<a href="#">CPMU183667V4</a>	18" x 36" x 67"
<a href="#">CPMU184267V4</a>	18" x 42" x 67"
<a href="#">CPMU184867V4</a>	18" x 48" x 67"

**21"**  
DEPTH

<a href="#">CPMU213667V4</a>	21" x 36" x 67"
<a href="#">CPMU214267V4</a>	21" x 42" x 67"
<a href="#">CPMU214867V4</a>	21" x 48" x 67"

**24"**  
DEPTH

<a href="#">CPMU243667V4</a>	24" x 36" x 67"
<a href="#">CPMU244267V4</a>	24" x 42" x 67"
<a href="#">CPMU244867V4</a>	24" x 48" x 67"

**75"**  
HEIGHT

CODE	DIMENSIONS D x L x H*
<a href="#">CPMU183675V4</a>	18" x 36" x 75"
<a href="#">CPMU184275V4</a>	18" x 42" x 75"
<a href="#">CPMU184875V4</a>	18" x 48" x 75"

**18"**  
DEPTH

<a href="#">CPMU213675V4</a>	21" x 36" x 75"
<a href="#">CPMU214275V4</a>	21" x 42" x 75"
<a href="#">CPMU214875V4</a>	21" x 48" x 75"

**21"**  
DEPTH

<a href="#">CPMU243675V4</a>	24" x 36" x 75"
<a href="#">CPMU244275V4</a>	24" x 42" x 75"
<a href="#">CPMU244875V4</a>	24" x 48" x 75"

Color: Speckled Gray (480).

\*Includes 5" casters.



## Camshelving® Elements Series

### 4-Shelf Add-On Units for Stationary Units Vented Shelf Plates with Camguard® Antimicrobial

#### 3 Post Heights

64" (1630 mm), 72" (1830 mm),  
84" (2140 mm)



#### 3 Shelf Depths

18" (460 mm), 21" (540 mm), 24" (610 mm)

#### 5 Shelf Lengths

36" (910 mm), 42" (1070 mm), 48" (1220 mm),  
54" (1380 mm), 60" (1530 mm)

#### \* Add-On Unit Includes:

2 stationary posts with leveling feet installed – pre-assembled with post connectors and wedges, 1 bag of 32 stationary traverse dovetails (16 ea. A and B), vented shelf plates (for 4 shelves), 8 stationary traverses and instructions.

#### Features & Benefits

#### Strong Technology

Posts and Traverses are built using advanced manufacturing technology and the use of a non-corrosive composite material. The robust design along with unique composite material gives Elements an unprecedented longevity, durability and weight-bearing capacity in the industry. Shelves up 48" (1220 mm) long hold up to 800 lbs. (363 kg) evenly distributed static weight. Shelves 54" – 78" (1380 mm – 1980 mm) long hold up to 600 lbs. (272 kg) each. Shelves connected by Corner Connectors hold up to 400 lbs. (182 kg) on a 36" (910 mm) to 48" (1220 mm) traverse.

#### Hygienic Design

Camshelving Shelf Plates contain Camguard® antimicrobial, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation. Camguard is incorporated throughout the shelf plate material so that it will never wash off or wear out. The shelf plates remove easily and can be placed in an open end Camrack® (OETR314) for washing.

#### Shelving for Life

Non-corrosive design will endure all areas of operation – dry-storage, coolers, warewashing, freezer and heavy condensation and humidity settings – without risk of rusting, peeling, denting, cracking or warping. Functions in temperatures down to -36°F (-30°C) or warm environments up to 190°F (88°C).

#### Fits in Any Space

Innovative design helps maximize valuable space and provides strength and stability. Straight line components are attached by sharing posts of existing units with no loss of weight-bearing capacity. Corner Connectors bring units together in 90° angle to create corner & U-shape units. Reduces costs by sharing posts of existing unit without the use of add-on clips or "S" hooks.

**Item No.** \_\_\_\_\_

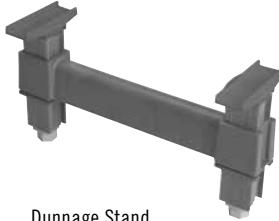
**Specifier Identification No.** \_\_\_\_\_

**Model No.** \_\_\_\_\_

**Quantity** \_\_\_\_\_



Four Shelf Add-On Unit consists of one Post Kit and four Vented Shelf Kits.



Dunnage Stand  
Recommended for Units  
54" (1380 mm) or longer.



Set of Left and Right Corner Connectors  
(1 set required per shelf).

#### Requires Minimal Assembly

Can be put together with the use of a rubber mallet. Two-piece dovetails secure Traverses so they can be set easily into place.

#### Flexible Design

Shelves can be easily adjusted at 4" (102 mm) increments. Add a shelf to an existing unit by simply ordering the appropriate Shelf Kit. Adjustable foot on bottom of each stationary Post adjusts easily for floor irregularities so shelf contents are securely stored and leveled.

#### Optional Accessories

Wall Fastener and Seismic Foot are packed 4 per case and do not include bolts or screws. Identification Tags clip easily onto traverses.

#### Approvals



\* Does not include Wall Fastener and Seismic Foot.



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# Camshelving® Elements Series

## 4-Shelf Add-On Units for Stationary Units Vented Shelf Plates with Camguard® Antimicrobial

### Four Shelf Add-On Unit

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M <sup>3</sup> )
<b>64" (1630 mm) Height</b>			
<b>18" (460 mm) Depth</b>			
EA183664V4	36" 910 mm	42.35 (5.92)	19,21 (0,17)
EA184264V4	42" 1070 mm	46.88 (5.92)	21,27 (0,17)
EA184864V4	48" 1220 mm	51.30 (5.92)	23,27 (0,17)
EA185464V4	54" 1380 mm	55.99 (5.92)	25,40 (0,17)
EA186064V4	60" 1530 mm	60.61 (5.92)	27,49 (0,17)
<b>64" (1630 mm) Height</b>			
<b>21" (540 mm) Depth</b>			
EA213664V4	36" 910 mm	47.13 (7.39)	21,38 (0,21)
EA214264V4	42" 1070 mm	52.41 (7.39)	23,78 (0,21)
EA214864V4	48" 1220 mm	57.47 (7.39)	26,07 (0,21)
EA215464V4	54" 1380 mm	62.92 (7.39)	28,54 (0,21)
EA216064V4	60" 1530 mm	68.29 (7.39)	30,98 (0,21)
<b>64" (1630 mm) Height</b>			
<b>24" (610 mm) Depth</b>			
EA243664V4	36" 910 mm	51.50 (8.49)	23,36 (0,24)
EA244264V4	42" 1070 mm	57.32 (8.49)	25,99 (0,24)
EA244864V4	48" 1220 mm	63.72 (8.49)	28,91 (0,24)
EA245464V4	54" 1380 mm	69.70 (8.49)	31,62 (0,24)
EA246064V4	60" 1530 mm	73.42 (8.49)	34,29 (0,24)
<b>84" (2140 mm) Height</b>			
<b>24" (610 mm) Depth</b>			
EA243684V4	36" 910 mm	50.38 (11.62)	22,85 (0,12)
EA244284V4	42" 1070 mm	56.20 (12.88)	25,49 (0,16)
EA244884V4	48" 1220 mm	62.60 (10.05)	28,40 (0,14)
EA245484V4	54" 1380 mm	69.58 (11.91)	31,56 (0,18)
EA246084V4	60" 1530 mm	75.48 (11.82)	34,24 (0,18)

Due to the size of the 84" (2140 mm) shelving, some starter units will be shipped in 3 cartons.

### Corner Connector Set

CODE	DESCRIPTION	CASE LBS. (CUBE)	CASE KG. (CUBE M <sup>3</sup> )
ECC1	Right and Left	0.70 (0.04)	0,32 (0,001)

Case Pack: 1 set

### Architect Specs

Posts:	Proprietary non-corrosive composite material.
Post Connectors:	Glass Filled Polypropylene.
Traverses:	Proprietary non-corrosive composite material.
Vented/Solid Shelf Plates:	Reinforced polypropylene with Camguard® Antimicrobial.
Corner Connectors:	Glass Filled Polypropylene.
Adjustable Foot:	Glass Filled Nylon.
Seismic Foot:	Stainless steel post and wide foot plate, 3 holes for bolts. (Bolts not provided).
Divider Bars:	Glass Filled Nylon.
Wall Fastener:	Stainless Steel.
Dovetails:	Resin Nylon.
Wedges:	Resin Polypropylene.

Item No. \_\_\_\_\_

Specifier Identification No. \_\_\_\_\_

Model No. \_\_\_\_\_

Quantity \_\_\_\_\_

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M <sup>3</sup> )
<b>72" (1830 mm) Height</b>			
<b>18" (460 mm) Depth</b>			
EA183672V4	36" 910 mm	42.99 (5.92)	19,50 (0,17)
EA184272V4	42" 1070 mm	47.53 (5.92)	21,56 (0,17)
EA184872V4	48" 1220 mm	51.94 (5.92)	23,56 (0,17)
EA185472V4	54" 1380 mm	56.64 (5.92)	25,69 (0,17)
EA186072V4	60" 1530 mm	61.25 (5.92)	27,78 (0,17)
<b>72" (1830 mm) Height</b>			
<b>21" (540 mm) Depth</b>			
EA213672V4	36" 910 mm	47.77 (7.39)	21,67 (0,21)
EA214272V4	42" 1070 mm	53.05 (7.39)	24,07 (0,21)
EA214872V4	48" 1220 mm	58.11 (7.39)	26,36 (0,21)
EA215472V4	54" 1380 mm	63.56 (7.39)	28,83 (0,21)
EA216072V4	60" 1530 mm	68.93 (7.39)	31,27 (0,21)
<b>72" (1830 mm) Height</b>			
<b>24" (610 mm) Depth</b>			
EA243672V4	36" 910 mm	52.14 (8.49)	23,65 (0,24)
EA244272V4	42" 1070 mm	57.96 (8.49)	26,29 (0,24)
EA244872V4	48" 1220 mm	64.36 (8.49)	29,20 (0,24)
EA245472V4	54" 1380 mm	70.34 (8.49)	31,91 (0,24)
EA246072V4	60" 1530 mm	74.26 (8.49)	34,58 (0,24)

### Dunnage Stands

6½" (165 mm) Clearance (from floor to bottom of traverse)

CODE	DEPTH IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M <sup>3</sup> )
EDS14H6	14" 360 mm	1.94 (0.18)	0,88 (0,001)
EDS18H6	18" 460 mm	2.06 (0.22)	0,93 (0,006)
EDS21H6	21" 540 mm	2.14 (0.26)	0,97 (0,007)
EDS24H6	24" 610 mm	2.23 (0.30)	1,01 (0,008)

Case Pack: 1

### Optional Accessories

Seismic Foot (Bolts not provided)	<input type="checkbox"/> CSEQ3	Color: Silver	Case pack: 4 each
Wall Fastener	<input type="checkbox"/> CSWF	Color: Silver	Case pack: 4 each
Identification Tag 6"	<input type="checkbox"/> CSID6	Color: White/Clear	Case pack: 12 each
Identification Tag 3"	<input type="checkbox"/> CSID3	Color: White/Clear	Case pack: 12 each

### Standard Color

Brushed Graphite (580)

### Approvals



\* Does not include Wall Fastener and Seismic Foot.

COMPONENT



## Camshelving® Premium Series

### Stationary Starter & Add-On Units 4 or 5 Vented Shelves

HEIGHT	DEPTH	LENGTHS	
1	3	8	
84"	18"	24"	48"
	21"	30"	54"
	24"	36"	60"
		42"	72"

- Starter Units include:**

2 factory assembled post kits, 8 or 10 shelf traverses and shelf plates.

- Add-On Units include:**

1 factory assembled post kit, 8 or 10 shelf traverses and shelf plates.

All 84" high units ship in separate post kits (unassembled) and shelf kits due to overall unit weight.



#### Features & Benefits

- Designed for use in high-volume operations with constant loading of heavy products and frequent daily deliveries.
- Use in walk-in coolers, freezers, dry storage, warewashing areas, loading docks or front of the house. Withstands storage temperatures -36° to 190°F (-38° to 88°C). Impervious to moisture, chemicals, salt, food acids and humidity.
- Posts and traverses have a steel core and smooth polypropylene exterior for superior strength and durability. Traverse dovetails are molded into posts.
- Smooth polypropylene shelf plates contain Camguard, an antimicrobial technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation.
- Shelving Units interconnect in straight lines with shared posts. Uniquely engineered Post Connectors offer exceptional cross stabilization. Weight bearing is uncompromised and space is maximized. No add-on clips or "S" hooks required.
- Use corner connectors to add shelves in corners or to install intermediate shelves between 2 starter units. Unique patented design ensures maximum space utilization.
- Posts and traverses wipe clean. Traverses and shelf plates remove easily for cleaning.
- Shelf traverses can be removed and adjusted at 4" (10,2 cm) increments.
- Sturdy reinforced nylon foot adjusts easily to level units.
- Requires some assembly with minimal parts. Use a rubber mallet only.
- Lifetime warranty against rust and corrosion (posts, traverses and shelf plates).
- Available in 1 color – Speckled Gray (480).

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

AIA File / Spec No. \_\_\_\_\_

Job \_\_\_\_\_



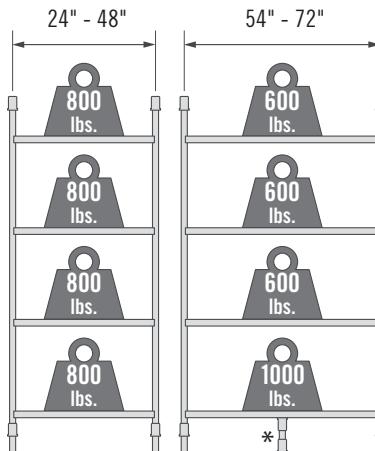
Stationary Starter Unit



Stationary Add-On Unit

## 4 Shelf Unit Weight Bearing Chart

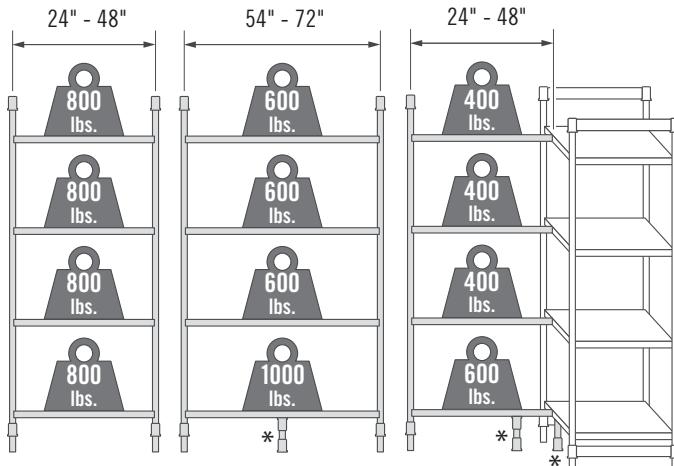
### Single Unit   Single Unit with Dunnage Stand



3200 lbs.

Maximum  
Unit Capacity

### Corner Unit with 2 Dunnage Stands



2800 lbs.

Maximum  
Unit Capacity

1800 lbs.

Maximum  
Unit Capacity

\* Dunnage Stands add stability and increase weight bearing capacity on bottom shelf only. Add to any shelf length. Highly recommended for Starter Units 54" and longer, all Corner Units, U-Shape Units and units specified for heavier loads.

## Approvals



Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.

# Camshelving® Premium Series

## Stationary Starter & Add-On Units 4 or 5 Vented Shelves

84"

HEIGHT

18"

DEPTH

21"

DEPTH

24"

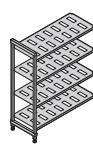
DEPTH

### V4PKG 4-Shelf Vented Units

#### Starter



#### Add-On



LENGTH	CODE
24"	CPU182484V4PKG
30"	CPU183084V4PKG
36"	CPU183684V4PKG
42"	CPU184284V4PKG
48"	CPU184884V4PKG
54"	CPU185484V4PKG
60"	CPU186084V4PKG
72"	CPU187284V4PKG

LENGTH	CODE
22½"	CPA182484V4PKG
28½"	CPA183084V4PKG
34½"	CPA183684V4PKG
40½"	CPA184284V4PKG
46½"	CPA184884V4PKG
52½"	CPA185484V4PKG
58½"	CPA186084V4PKG
70½"	CPA187284V4PKG

LENGTH	CODE
24"	CPU212484V4PKG
30"	CPU213084V4PKG
36"	CPU213684V4PKG
42"	CPU214284V4PKG
48"	CPU214884V4PKG
54"	CPU215484V4PKG
60"	CPU216084V4PKG
72"	CPU217284V4PKG

LENGTH	CODE
22½"	CPA212484V4PKG
28½"	CPA213084V4PKG
34½"	CPA213684V4PKG
40½"	CPA214284V4PKG
46½"	CPA214884V4PKG
52½"	CPA215484V4PKG
58½"	CPA216084V4PKG
70½"	CPA217284V4PKG

LENGTH	CODE
24"	CPU242484V4PKG
30"	CPU243084V4PKG
36"	CPU243684V4PKG
42"	CPU244284V4PKG
48"	CPU244884V4PKG
54"	CPU245484V4PKG
60"	CPU246084V4PKG
72"	CPU247284V4PKG

LENGTH	CODE
22½"	CPA242484V4PKG
28½"	CPA243084V4PKG
34½"	CPA243684V4PKG
40½"	CPA244284V4PKG
46½"	CPA244884V4PKG
52½"	CPA245484V4PKG
58½"	CPA246084V4PKG
70½"	CPA247284V4PKG

Color: Speckled Gray (480).

### Optional Accessories

- Corner Connector Sets
- Shelf Rails (Single or Double)
- Bottom Shelf Dunnage Stands (Low or Tall)
- Tray Sliding Rack
- Shelf Identification Tags
- Single Shelf Security Cage
- Wall Fastener
- Full Wrap Security Cage
- Seismic Foot
- Shelf Traverses (Single or Double)
- Shelf Divider Panel
- Drying and Storage Cradles
- Shelf Divider Bars (Straight or Angled)
- Drying and Storage Cradles

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RH-Milan

Information and specifications are subject to change without notice. Please confirm at time of order.

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Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

AIA File / Spec No. \_\_\_\_\_

Job \_\_\_\_\_

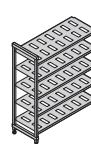
### V5PKG

### 5-Shelf Vented Units

#### Starter



#### Add-On



LENGTH	CODE
24"	CPU182484V5PKG
30"	CPU183084V5PKG
36"	CPU183684V5PKG
42"	CPU184284V5PKG
48"	CPU184884V5PKG
54"	CPU185484V5PKG
60"	CPU186084V5PKG
72"	CPU187284V5PKG

LENGTH	CODE
22½"	CPA182484V5PKG
28½"	CPA183084V5PKG
34½"	CPA183684V5PKG
40½"	CPA184284V5PKG
46½"	CPA184884V5PKG
52½"	CPA185484V5PKG
58½"	CPA186084V5PKG
70½"	CPA187284V5PKG

LENGTH	CODE
24"	CPU212484V5PKG
30"	CPU213084V5PKG
36"	CPU213684V5PKG
42"	CPU214284V5PKG
48"	CPU214884V5PKG
54"	CPU215484V5PKG
60"	CPU216084V5PKG
72"	CPU217284V5PKG

LENGTH	CODE
22½"	CPA212484V5PKG
28½"	CPA213084V5PKG
34½"	CPA213684V5PKG
40½"	CPA214284V5PKG
46½"	CPA214884V5PKG
52½"	CPA215484V5PKG
58½"	CPA216084V5PKG
70½"	CPA217284V5PKG

### Architect Specs

Posts and Traverses: Internal steel core, reinforced polypropylene exterior.

Post Connectors: Reinforced polypropylene.

Shelf Plates: Reinforced polypropylene with Camguard™ antimicrobial.

Corner Connectors: Reinforced nylon.

Adjustable Foot: Reinforced nylon.

### Approvals



Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.

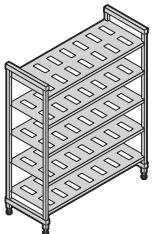
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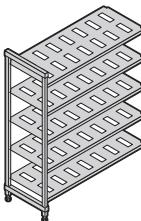
PREMIUM  
SERIES**84"**  
HEIGHT**V5PKG**  
**5-SHELF VENTED UNITS**

Due to the unit weight, 84" units ship in separate boxes.  
 Starter units include 2 post kits and 1 box of shelves.  
 Add on units include 1 post kit and 1 box of shelves.  
 Post kits require assembly.

Starter

**18"**  
DEPTH

Add-On



## DIMENSIONS

D x L x H

18" x 24" x 84"

CODE

[CPU182484V5PKG](#)

18" x 30" x 84"

CODE

[CPU183084V5PKG](#)

18" x 36" x 84"

CODE

[CPU183684V5PKG](#)

18" x 42" x 84"

CODE

[CPU184284V5PKG](#)

18" x 48" x 84"

CODE

[CPU184884V5PKG](#)

18" x 54" x 84"

CODE

[CPU185484V5PKG](#)

18" x 60" x 84"

CODE

[CPU186084V5PKG](#)

18" x 72" x 84"

CODE

[CPU187284V5PKG](#)**21"**  
DEPTH

21" x 24" x 84"

CODE

[CPU212484V5PKG](#)

21" x 30" x 84"

CODE

[CPU213084V5PKG](#)

21" x 36" x 84"

CODE

[CPU213684V5PKG](#)

21" x 42" x 84"

CODE

[CPU214284V5PKG](#)

21" x 48" x 84"

CODE

[CPU214884V5PKG](#)

21" x 54" x 84"

CODE

[CPU215484V5PKG](#)

21" x 60" x 84"

CODE

[CPU216084V5PKG](#)

21" x 72" x 84"

CODE

[CPU217284V5PKG](#)**24"**  
DEPTH

24" x 24" x 84"

CODE

[CPU242484V5PKG](#)

24" x 30" x 84"

CODE

[CPU243084V5PKG](#)

24" x 36" x 84"

CODE

[CPU243684V5PKG](#)

24" x 42" x 84"

CODE

[CPU244284V5PKG](#)

24" x 48" x 84"

CODE

[CPU244884V5PKG](#)

24" x 54" x 84"

CODE

[CPU245484V5PKG](#)

24" x 60" x 84"

CODE

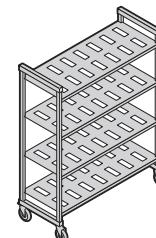
[CPU246084V5PKG](#)

24" x 72" x 84"

CODE

[CPU247284V5PKG](#)PREMIUM  
SERIES**V4****4-SHELF VENTED  
MOBILE UNITS**

Mobile starter units include 2 factory assembled mobile post kits, shelves and 4 premium swivel casters with total locking brake. Units ship complete in 1 box.

**67"**  
HEIGHT**18"**  
DEPTH

CODE	D x L x H*
<a href="#">CPMU183667V4</a>	18" x 36" x 67"
<a href="#">CPMU184267V4</a>	18" x 42" x 67"
<a href="#">CPMU184867V4</a>	18" x 48" x 67"

**21"**  
DEPTH

<a href="#">CPMU213667V4</a>	21" x 36" x 67"
<a href="#">CPMU214267V4</a>	21" x 42" x 67"
<a href="#">CPMU214867V4</a>	21" x 48" x 67"

**24"**  
DEPTH

<a href="#">CPMU243667V4</a>	24" x 36" x 67"
<a href="#">CPMU244267V4</a>	24" x 42" x 67"
<a href="#">CPMU244867V4</a>	24" x 48" x 67"

**75"**  
HEIGHT

CODE	D x L x H*
<a href="#">CPMU183675V4</a>	18" x 36" x 75"
<a href="#">CPMU184275V4</a>	18" x 42" x 75"
<a href="#">CPMU184875V4</a>	18" x 48" x 75"

**18"**

DEPTH

**21"**  
DEPTH

<a href="#">CPMU213675V4</a>	21" x 36" x 75"
<a href="#">CPMU214275V4</a>	21" x 42" x 75"
<a href="#">CPMU214875V4</a>	21" x 48" x 75"

**24"**  
DEPTH

<a href="#">CPMU243675V4</a>	24" x 36" x 75"
<a href="#">CPMU244275V4</a>	24" x 42" x 75"
<a href="#">CPMU244875V4</a>	24" x 48" x 75"

Color: Speckled Gray (480).

\*Includes 5" casters.



REPRESENTATIVE IMAGE ONLY

## **Wheeled waste collector, cap. 135 Lt. Model: 2102TR**

AISI 304 stainless steel waste container, brushed finish Watertight pressed bottom with no sharp edges Manual opening lid: 1/2+1/2 Wheel-mounted

### CHARACTERISTICS

Dimension	40 x 70 x 73 h
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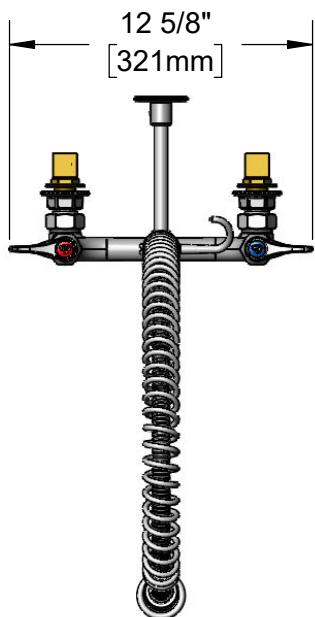


**T&S BRASS AND BRONZE WORKS, INC.**  
2 Saddleback Cove / P.O. Box 1088  
Travelers Rest, SC 29690

Model No.  
**B-0133-CR-BJ-SK**

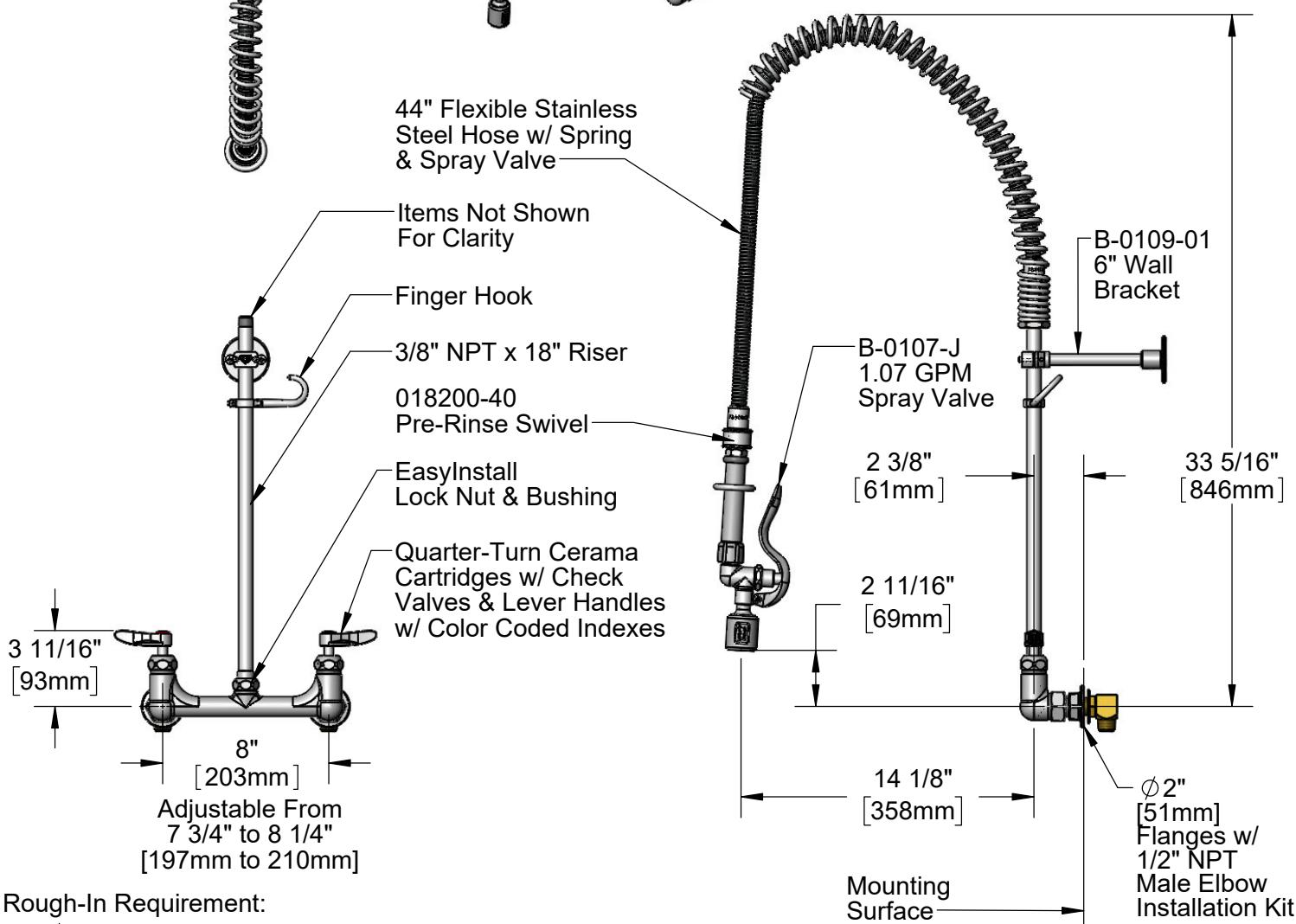
Item No.

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 \_\_\_\_\_



Rough-In Requirement:

(2)  $\odot$  1" [25mm] Mounting Holes

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 44" Flexible Stainless Steel Hose, 1.07 GPM Spray Valve w/ Swivel, 6" Wall Bracket & 1/2" NPT Male Elbow Installation Kit

Product Compliance:

ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
2019 DOE PRSV - Class II



# T&S BRASS AND BRONZE WORKS, INC.

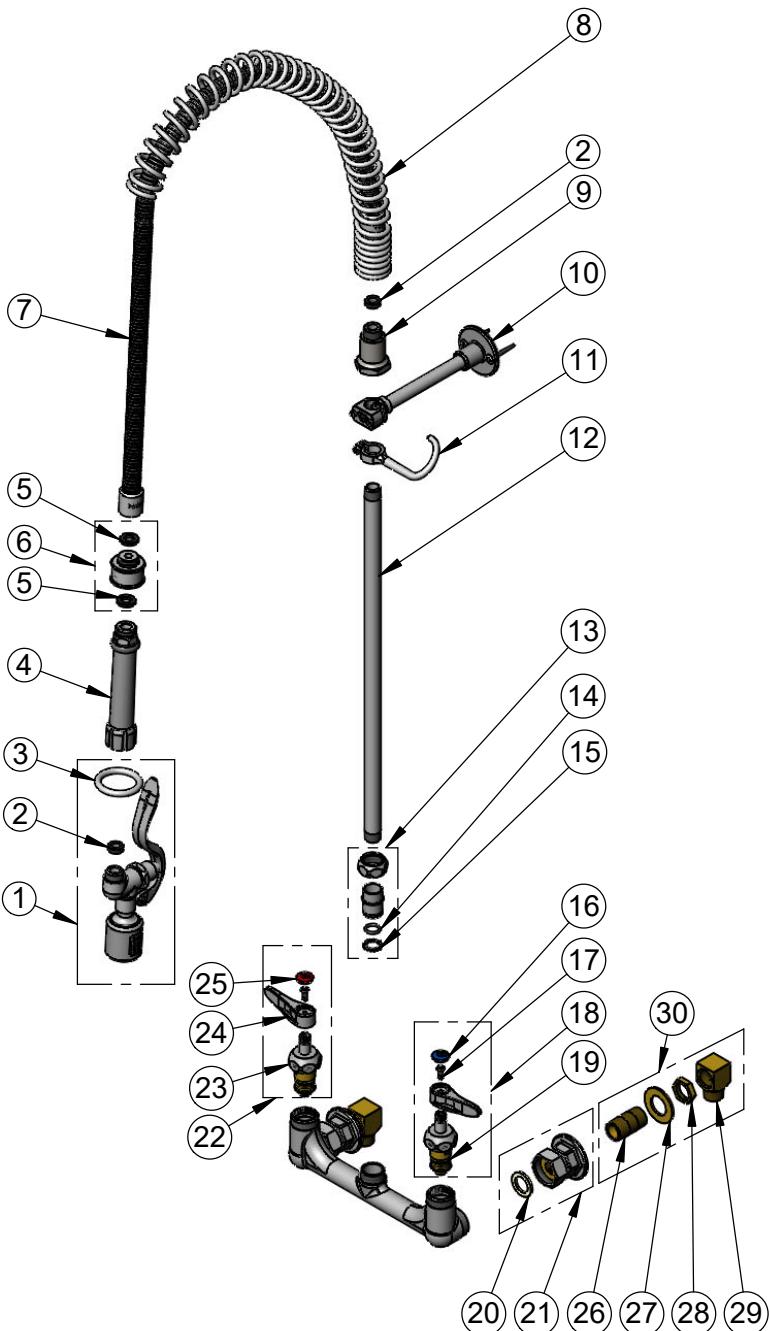
2 Saddleback Cove / P.O. Box 1088  
Travelers Rest, SC 29690

Model No.

**B-0133-CR-BJ-SK**

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • [www.tsbrass.com](http://www.tsbrass.com)



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107-J	1.07 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle
5	001014-45	Washer, B-0100 Hose Barrel
6	018200-40	Pre-Rinse Swivel w/ (2) Washers
7	B-0044-H2A	44" Flexible Stainless Steel Hose, Less Handle
8	000888-45	EasyInstall Overhead Spring
9	000821-40	Spring Body
10	B-0109-01	6" Wall Bracket
11	004R	Finger Hook
12	000369-40	3/8" NPT x 18" Riser
13	EZ-K	EasyInstall Kit: Nut, Bushing, O-ring & Lock Washer
14	001065-45	O-Ring
15	014200-45	Star Washer, Anti-Rotation
16	018506-19NS	Blue Button Index, Press-in
17	000925-45	Lab Handle Screw
18	012447-25NS	Quarter-Turn Cerama Cartridge, LTC w/ Check Valve, Handle, Index & Screw
19	012395-25NS	Quarter-Turn Cerama Cartridge, LTC w/ Check Valve
20	001019-45	Coupling Nut Washer
21	00AA	1/2" NPT Female Eccentric Flange
22	012446-25NS	Quarter-Turn Cerama Cartridge, RTC w/ Check Valve, Handle, Index & Screw
23	012394-25NS	Quarter-Turn Cerama Cartridge, RTC w/ Check Valve
24	001638-45NS	Lever Handle (New Style)
25	001193-19NS	Red Button Index, Press-in
26	013357-20	1/2" NPT x 1-5/8" Lg. Close Nipple
27	000999-45	Brass Lock Washer
28	002954-45	Shank Lock Nut
29	B-1100-K	1/2" NPT Male Inlet Elbow
30	B-0230-K	Short Elbow Installation Kit

## Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 44" Flexible Stainless Steel Hose, 1.07 GPM Spray Valve w/ Swivel, 6" Wall Bracket & 1/2" NPT Male Elbow Installation Kit

## Product Compliance:

ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
2019 DOE PRSV - Class II



Item# \_\_\_\_\_

Job \_\_\_\_\_



Model CBH2121C (with Sani-Stack Racks)

Heavy-Duty  
Cup/Glass  
Rack Dollies

Model D2121C

Dish Rack  
Dolly

Model D2020N



## RACK DOLLIES & ACCESSORIES

### Rack Dollies

- **Reduce Breakage:** Use of these rack dollies keeps handling of tableware to a minimum, thereby reducing breakage and saving money on replacement.
- **Simplify Storage and Set-Up:** These dollies facilitate the movement of heavily loaded racks from the dish room into storage or directly into use in banquet areas.
- **Keep Contents Clean:** One-piece solid pan construction protects cups and glassware from dust and dirt particles which may be stirred up by caster rotation. Prevents dripping.
- **Maneuver Easily:** Dollies have five-inch (127mm) heavy-duty, non-marking, resilient tread swivel casters for easy maneuverability.
- **Handle Provides Extra Control:** A tubular steel handle, standard on three models, provides extra control in transporting loaded dollies.
- **Corner Bumpers Offer Protection:** Non-marking corner bumpers, standard on four models, protect walls, doorways and furniture from nicks and scratches.

### Heavy-Duty Cup/Glass Rack Dollies

- **Easy Loading/Unloading:** Dollies are a convenient 13" (330mm) off the floor so they can be loaded and unloaded with minimum stooping.
- **Durable:** Sturdy Super Erecta Shelf® construction ensures strength and durability.

### Dish Rack Dollies

- **Lightweight Aluminum,** but built for heavy service. Moderately priced.



# Rack Dollies & Accessories

16.14



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North Washington Street  
Wilkes-Barre, PA 18705  
[www.metro.com](http://www.metro.com)

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Job \_\_\_\_\_



## RACK DOLLIES & ACCESSORIES

### DIMENSIONS:

#### Heavy-Duty Cup/Glass Rack Dolly

Model No.	Description	Overall Dimensions W x L		Overall Height (in.)	Approx. Pkd. Wt. (lbs.)	(kg)
		(in.)	(mm)			
D2121C	Without Bumpers & Handle	20 <sup>7</sup> / <sub>8</sub> x 20 <sup>7</sup> / <sub>8</sub>	530 x 530	12 <sup>1</sup> / <sub>8</sub>	310	28 13
DH2121C	With Handle	20 <sup>7</sup> / <sub>8</sub> x 23 <sup>7</sup> / <sub>8</sub>	530 x 605	36 <sup>5</sup> / <sub>8</sub>	930	33 15
CB2121C	With Corner Bumpers	23 <sup>3</sup> / <sub>8</sub> x 23 <sup>3</sup> / <sub>8</sub>	595 x 595	12 <sup>1</sup> / <sub>8</sub>	310	29 13
CBH2121C	With Corner Bumpers & Handle	23 <sup>3</sup> / <sub>8</sub> x 25	595 x 635	36 <sup>5</sup> / <sub>8</sub>	930	34 15

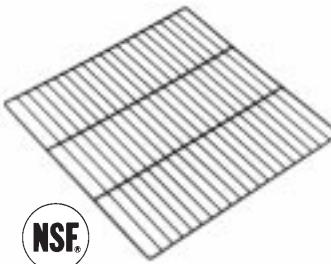
#### Dish Rack Dolly

Model No.	Type	Overall Width		Height (in.)	(mm)	Approx. Pkd. Wt. (lbs.)	(kg)
		(in.)	(mm)				
D2020N	Without Handle	21 <sup>1</sup> / <sub>2</sub> sq.	545 x 545	6 <sup>1</sup> / <sub>8</sub>	156	13 <sup>5</sup> / <sub>8</sub>	6.2
DH2020N	With Handle	21 <sup>1</sup> / <sub>2</sub> sq.	545 x 545	33 <sup>3</sup> / <sub>8</sub>	848	15 <sup>3</sup> / <sub>4</sub>	7.1
H2020C	Handle						

Dollies under 21<sup>1</sup>/<sub>2</sub>" sq. (545mm) made to order.

#### Glass Rack Cover

- Prevents lightweight ware from overturning in the dishwashing machine.
- PVC-Coated
- Fits into any 20" x 20" (508 x 508mm) rack.



G2020 Grid in full-size rack

Model No.	Size		Approx. Pkd. Wt.	
	(in.)	(mm)	(lbs.)	(kg)
G2020	18 <sup>1</sup> / <sub>8</sub> x 18 <sup>1</sup> / <sub>8</sub>	460 x 460	2 <sup>1</sup> / <sub>4</sub>	1.0

#### Manufactured by:

InterMetro Industries Corp.  
North Washington Street  
Wilkes-Barre, PA 18705

Phone 717-825-2741

FAX 717-825-2852

For Product Information, call 1-800-433-2232

For Customer Service, call 1-800-992-1776



InterMetro Industries Corporation  
North Washington Street  
Wilkes-Barre, PA 18705  
[www.metro.com](http://www.metro.com)

L02-098  
1/98 BJ

Printed in U.S.A.

Information and specifications are subject to change  
without notice. Please confirm at time of order.



## Camshelving® Elements Series

### 4-Shelf Add-On Units for Stationary Units Vented Shelf Plates with Camguard® Antimicrobial

#### 3 Post Heights

64" (1630 mm), 72" (1830 mm),  
84" (2140 mm)



#### 3 Shelf Depths

18" (460 mm), 21" (540 mm), 24" (610 mm)

#### 5 Shelf Lengths

36" (910 mm), 42" (1070 mm), 48" (1220 mm),  
54" (1380 mm), 60" (1530 mm)

#### \* Add-On Unit Includes:

2 stationary posts with leveling feet installed – pre-assembled with post connectors and wedges, 1 bag of 32 stationary traverse dovetails (16 ea. A and B), vented shelf plates (for 4 shelves), 8 stationary traverses and instructions.

#### Features & Benefits

#### Strong Technology

Posts and Traverses are built using advanced manufacturing technology and the use of a non-corrosive composite material. The robust design along with unique composite material gives Elements an unprecedented longevity, durability and weight-bearing capacity in the industry. Shelves up 48" (1220 mm) long hold up to 800 lbs. (363 kg) evenly distributed static weight. Shelves 54" – 78" (1380 mm – 1980 mm) long hold up to 600 lbs. (272 kg) each. Shelves connected by Corner Connectors hold up to 400 lbs. (182 kg) on a 36" (910 mm) to 48" (1220 mm) traverse.

#### Hygienic Design

Camshelving Shelf Plates contain Camguard® antimicrobial, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation. Camguard is incorporated throughout the shelf plate material so that it will never wash off or wear out. The shelf plates remove easily and can be placed in an open end Camrack® (OETR314) for washing.

#### Shelving for Life

Non-corrosive design will endure all areas of operation – dry-storage, coolers, warewashing, freezer and heavy condensation and humidity settings – without risk of rusting, peeling, denting, cracking or warping. Functions in temperatures down to -36°F (-30°C) or warm environments up to 190°F (88°C).

#### Fits in Any Space

Innovative design helps maximize valuable space and provides strength and stability. Straight line components are attached by sharing posts of existing units with no loss of weight-bearing capacity. Corner Connectors bring units together in 90° angle to create corner & U-shape units. Reduces costs by sharing posts of existing unit without the use of add-on clips or "S" hooks.

**Item No. \_\_\_\_\_**

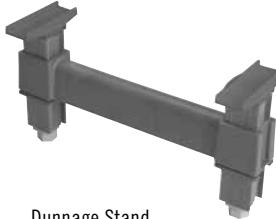
**Specifier Identification No. \_\_\_\_\_**

**Model No. \_\_\_\_\_**

**Quantity \_\_\_\_\_**



Four Shelf Add-On Unit consists of one Post Kit and four Vented Shelf Kits.



Dunnage Stand  
Recommended for Units  
54" (1380 mm) or longer.



Set of Left and Right Corner Connectors  
(1 set required per shelf).

#### Requires Minimal Assembly

Can be put together with the use of a rubber mallet. Two-piece dovetails secure Traverses so they can be set easily into place.

#### Flexible Design

Shelves can be easily adjusted at 4" (102 mm) increments. Add a shelf to an existing unit by simply ordering the appropriate Shelf Kit. Adjustable foot on bottom of each stationary Post adjusts easily for floor irregularities so shelf contents are securely stored and leveled.

#### Optional Accessories

Wall Fastener and Seismic Foot are packed 4 per case and do not include bolts or screws. Identification Tags clip easily onto traverses.

#### Approvals



\* Does not include Wall Fastener and Seismic Foot.



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Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service 800 833 3003

# Camshelving® Elements Series

## 4-Shelf Add-On Units for Stationary Units Vented Shelf Plates with Camguard® Antimicrobial

### Four Shelf Add-On Unit

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M <sup>3</sup> )
<b>64" (1630 mm) Height</b>			
<b>18" (460 mm) Depth</b>			
EA183664V4	36" 910 mm	42.35 (5.92)	19,21 (0,17)
EA184264V4	42" 1070 mm	46.88 (5.92)	21,27 (0,17)
EA184864V4	48" 1220 mm	51.30 (5.92)	23,27 (0,17)
EA185464V4	54" 1380 mm	55.99 (5.92)	25,40 (0,17)
EA186064V4	60" 1530 mm	60.61 (5.92)	27,49 (0,17)
<b>64" (1630 mm) Height</b>			
<b>21" (540 mm) Depth</b>			
EA213664V4	36" 910 mm	47.13 (7.39)	21,38 (0,21)
EA214264V4	42" 1070 mm	52.41 (7.39)	23,78 (0,21)
EA214864V4	48" 1220 mm	57.47 (7.39)	26,07 (0,21)
EA215464V4	54" 1380 mm	62.92 (7.39)	28,54 (0,21)
EA216064V4	60" 1530 mm	68.29 (7.39)	30,98 (0,21)
<b>64" (1630 mm) Height</b>			
<b>24" (610 mm) Depth</b>			
EA243664V4	36" 910 mm	51.50 (8.49)	23,36 (0,24)
EA244264V4	42" 1070 mm	57.32 (8.49)	25,99 (0,24)
EA244864V4	48" 1220 mm	63.72 (8.49)	28,91 (0,24)
EA245464V4	54" 1380 mm	69.70 (8.49)	31,62 (0,24)
EA246064V4	60" 1530 mm	73.42 (8.49)	34,29 (0,24)
<b>84" (2140 mm) Height</b>			
<b>24" (610 mm) Depth</b>			
EA243684V4	36" 910 mm	50.38 (11.62)	22,85 (0,12)
EA244284V4	42" 1070 mm	56.20 (12.88)	25,49 (0,16)
EA244884V4	48" 1220 mm	62.60 (10.05)	28,40 (0,14)
EA245484V4	54" 1380 mm	69.58 (11.91)	31,56 (0,18)
EA246084V4	60" 1530 mm	75.48 (11.82)	34,24 (0,18)

Due to the size of the 84" (2140 mm) shelving, some starter units will be shipped in 3 cartons.

### Corner Connector Set

CODE	DESCRIPTION	CASE LBS. (CUBE)	CASE KG. (CUBE M <sup>3</sup> )
ECC1	Right and Left	0.70 (0.04)	0,32 (0,001)

Case Pack: 1 set

### Architect Specs

Posts:	Proprietary non-corrosive composite material.
Post Connectors:	Glass Filled Polypropylene.
Traverses:	Proprietary non-corrosive composite material.
Vented/Solid Shelf Plates:	Reinforced polypropylene with Camguard® Antimicrobial.
Corner Connectors:	Glass Filled Polypropylene.
Adjustable Foot:	Glass Filled Nylon.
Seismic Foot:	Stainless steel post and wide foot plate, 3 holes for bolts. (Bolts not provided).
Divider Bars:	Glass Filled Nylon.
Wall Fastener:	Stainless Steel.
Dovetails:	Resin Nylon.
Wedges:	Resin Polypropylene.

Item No. \_\_\_\_\_

Specifier Identification No. \_\_\_\_\_

Model No. \_\_\_\_\_

Quantity \_\_\_\_\_

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M <sup>3</sup> )
<b>72" (1830 mm) Height</b>			
<b>18" (460 mm) Depth</b>			
EA183672V4	36" 910 mm	42.99 (5.92)	19,50 (0,17)
EA184272V4	42" 1070 mm	47.53 (5.92)	21,56 (0,17)
EA184872V4	48" 1220 mm	51.94 (5.92)	23,56 (0,17)
EA185472V4	54" 1380 mm	56.64 (5.92)	25,69 (0,17)
EA186072V4	60" 1530 mm	61.25 (5.92)	27,78 (0,17)
<b>72" (1830 mm) Height</b>			
<b>21" (540 mm) Depth</b>			
EA213672V4	36" 910 mm	47.77 (7.39)	21,67 (0,21)
EA214272V4	42" 1070 mm	53.05 (7.39)	24,07 (0,21)
EA214872V4	48" 1220 mm	58.11 (7.39)	26,36 (0,21)
EA215472V4	54" 1380 mm	63.56 (7.39)	28,83 (0,21)
EA216072V4	60" 1530 mm	68.93 (7.39)	31,27 (0,21)
<b>72" (1830 mm) Height</b>			
<b>24" (610 mm) Depth</b>			
EA243672V4	36" 910 mm	52.14 (8.49)	23,65 (0,24)
EA244272V4	42" 1070 mm	57.96 (8.49)	26,29 (0,24)
EA244872V4	48" 1220 mm	64.36 (8.49)	29,20 (0,24)
EA245472V4	54" 1380 mm	70.34 (8.49)	31,91 (0,24)
EA246072V4	60" 1530 mm	74.26 (8.49)	34,58 (0,24)

### Dunnage Stands

6½" (165 mm) Clearance (from floor to bottom of traverse)

CODE	DEPTH IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M <sup>3</sup> )
EDS14H6	14" 360 mm	1.94 (0.18)	0,88 (0,001)
EDS18H6	18" 460 mm	2.06 (0.22)	0,93 (0,006)
EDS21H6	21" 540 mm	2.14 (0.26)	0,97 (0,007)
EDS24H6	24" 610 mm	2.23 (0.30)	1,01 (0,008)

Case Pack: 1

### Optional Accessories

Seismic Foot (Bolts not provided)	<input type="checkbox"/> CSEQ3	Color: Silver	Case pack: 4 each
Wall Fastener	<input type="checkbox"/> CSWF	Color: Silver	Case pack: 4 each
Identification Tag 6"	<input type="checkbox"/> CSID6	Color: White/Clear	Case pack: 12 each
Identification Tag 3"	<input type="checkbox"/> CSID3	Color: White/Clear	Case pack: 12 each

### Standard Color

Brushed Graphite (580)

### Approvals



\* Does not include Wall Fastener and Seismic Foot.

COMPONENT



## Camshelving® Premium Series

### Stationary Starter & Add-On Units 4 or 5 Vented Shelves

HEIGHT	DEPTH	LENGTHS	
1	3	8	
84"	18"	24"	48"
	21"	30"	54"
	24"	36"	60"
		42"	72"

- Starter Units include:**

2 factory assembled post kits, 8 or 10 shelf traverses and shelf plates.

- Add-On Units include:**

1 factory assembled post kit, 8 or 10 shelf traverses and shelf plates.

All 84" high units ship in separate post kits (unassembled) and shelf kits due to overall unit weight.



#### Features & Benefits

- Designed for use in high-volume operations with constant loading of heavy products and frequent daily deliveries.
- Use in walk-in coolers, freezers, dry storage, warewashing areas, loading docks or front of the house. Withstands storage temperatures -36° to 190°F (-38° to 88°C). Impervious to moisture, chemicals, salt, food acids and humidity.
- Posts and traverses have a steel core and smooth polypropylene exterior for superior strength and durability. Traverse dovetails are molded into posts.
- Smooth polypropylene shelf plates contain Camguard, an antimicrobial technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation.
- Shelving Units interconnect in straight lines with shared posts. Uniquely engineered Post Connectors offer exceptional cross stabilization. Weight bearing is uncompromised and space is maximized. No add-on clips or "S" hooks required.
- Use corner connectors to add shelves in corners or to install intermediate shelves between 2 starter units. Unique patented design ensures maximum space utilization.
- Posts and traverses wipe clean. Traverses and shelf plates remove easily for cleaning.
- Shelf traverses can be removed and adjusted at 4" (10,2 cm) increments.
- Sturdy reinforced nylon foot adjusts easily to level units.
- Requires some assembly with minimal parts. Use a rubber mallet only.
- Lifetime warranty against rust and corrosion (posts, traverses and shelf plates).
- Available in 1 color – Speckled Gray (480).

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

AIA File / Spec No. \_\_\_\_\_

Job \_\_\_\_\_



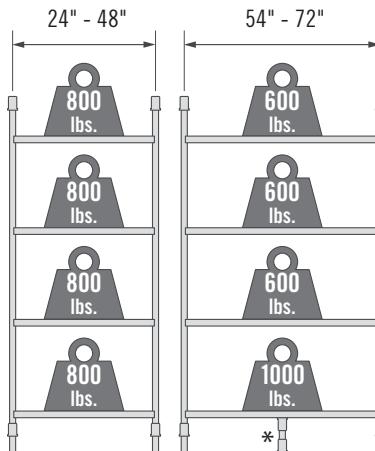
Stationary Starter Unit



Stationary Add-On Unit

## 4 Shelf Unit Weight Bearing Chart

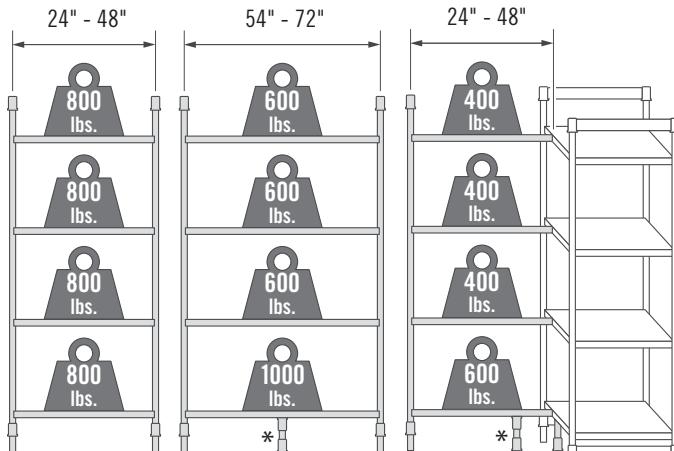
### Single Unit   Single Unit with Dunnage Stand



3200 lbs.

Maximum  
Unit Capacity

### Corner Unit with 2 Dunnage Stands



2800 lbs.

Maximum  
Unit Capacity

1800 lbs.

Maximum  
Unit Capacity

\* Dunnage Stands add stability and increase weight bearing capacity on bottom shelf only. Add to any shelf length. Highly recommended for Starter Units 54" and longer, all Corner Units, U-Shape Units and units specified for heavier loads.

## Approvals



Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.

# Camshelving® Premium Series

## Stationary Starter & Add-On Units 4 or 5 Vented Shelves

84"

HEIGHT

18"

DEPTH

21"

DEPTH

24"

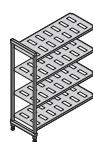
DEPTH

### V4PKG 4-Shelf Vented Units

#### Starter



#### Add-On



Length

Length	Code
24"	CPU182484V4PKG
30"	CPU183084V4PKG
36"	CPU183684V4PKG
42"	CPU184284V4PKG
48"	CPU184884V4PKG
54"	CPU185484V4PKG
60"	CPU186084V4PKG
72"	CPU187284V4PKG

Length

Length	Code
22½"	CPA182484V4PKG
28½"	CPA183084V4PKG
34½"	CPA183684V4PKG
40½"	CPA184284V4PKG
46½"	CPA184884V4PKG
52½"	CPA185484V4PKG
58½"	CPA186084V4PKG
70½"	CPA187284V4PKG

Length

Length	Code
24"	CPU212484V4PKG
30"	CPU213084V4PKG
36"	CPU213684V4PKG
42"	CPU214284V4PKG
48"	CPU214884V4PKG
54"	CPU215484V4PKG
60"	CPU216084V4PKG
72"	CPU217284V4PKG

Length

Length	Code
22½"	CPA212484V4PKG
28½"	CPA213084V4PKG
34½"	CPA213684V4PKG
40½"	CPA214284V4PKG
46½"	CPA214884V4PKG
52½"	CPA215484V4PKG
58½"	CPA216084V4PKG
70½"	CPA217284V4PKG

Length

Length	Code
24"	CPU242484V4PKG
30"	CPU243084V4PKG
36"	CPU243684V4PKG
42"	CPU244284V4PKG
48"	CPU244884V4PKG
54"	CPU245484V4PKG
60"	CPU246084V4PKG
72"	CPU247284V4PKG

Length

Length	Code
22½"	CPA242484V4PKG
28½"	CPA243084V4PKG
34½"	CPA243684V4PKG
40½"	CPA244284V4PKG
46½"	CPA244884V4PKG
52½"	CPA245484V4PKG
58½"	CPA246084V4PKG
70½"	CPA247284V4PKG

Color: Speckled Gray (480).

### Optional Accessories

- Corner Connector Sets
- Bottom Shelf Dunnage Stands (Low or Tall)
- Shelf Identification Tags
- Wall Fastener
- Seismic Foot
- Shelf Divider Panel
- Shelf Divider Bars (Straight or Angled)
- Shelf Rails (Single or Double)
- Tray Sliding Rack
- Single Shelf Security Cage
- Full Wrap Security Cage
- Shelf Traverses (Single or Double)
- Drying and Storage Cradles

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Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

AIA File / Spec No. \_\_\_\_\_

Job \_\_\_\_\_

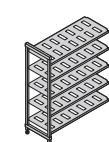
### V5PKG

### 5-Shelf Vented Units

#### Starter



#### Add-On



Length

Length	Code
24"	CPU182484V5PKG
30"	CPU183084V5PKG
36"	CPU183684V5PKG
42"	CPU184284V5PKG
48"	CPU184884V5PKG
54"	CPU185484V5PKG
60"	CPU186084V5PKG
72"	CPU187284V5PKG

Length

Length	Code
22½"	CPA182484V5PKG
28½"	CPA183084V5PKG
34½"	CPA183684V5PKG
40½"	CPA184284V5PKG
46½"	CPA184884V5PKG
52½"	CPA185484V5PKG
58½"	CPA186084V5PKG
70½"	CPA187284V5PKG

Length

Length	Code
24"	CPU212484V5PKG
30"	CPU213084V5PKG
36"	CPU213684V5PKG
42"	CPU214284V5PKG
48"	CPU214884V5PKG
54"	CPU215484V5PKG
60"	CPU216084V5PKG
72"	CPU217284V5PKG

Length	Code
22½"	CPA212484V5PKG
28½"	CPA213084V5PKG
34½"	CPA213684V5PKG
40½"	CPA214284V5PKG
46½"	CPA214884V5PKG
52½"	CPA215484V5PKG
58½"	CPA216084V5PKG
70½"	CPA217284V5PKG

### Architect Specs

Posts and Traverses: Internal steel core, reinforced polypropylene exterior.  
Post Connectors: Reinforced polypropylene.

Shelf Plates: Reinforced polypropylene with Camguard™ antimicrobial.

Corner Connectors: Reinforced nylon.

Adjustable Foot: Reinforced nylon.

### Approvals

 Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.

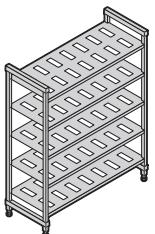
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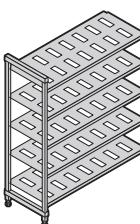
PREMIUM  
SERIES**84"**  
HEIGHT**V5PKG**  
**5-SHELF VENTED UNITS**

Due to the unit weight, 84" units ship in separate boxes.  
 Starter units include 2 post kits and 1 box of shelves.  
 Add on units include 1 post kit and 1 box of shelves.  
 Post kits require assembly.

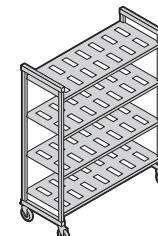
Starter

**18"**  
DEPTH

Add-On

PREMIUM  
SERIES**V4**  
**4-SHELF VENTED  
MOBILE UNITS**

Mobile starter units include 2 factory assembled mobile post kits, shelves and 4 premium swivel casters with total locking brake. Units ship complete in 1 box.

**67"**  
HEIGHT**18"**  
DEPTH

CODE	D x L x H
CPU183667V4	18" x 36" x 67"
CPU184267V4	18" x 42" x 67"
CPU184867V4	18" x 48" x 67"

**21"**  
DEPTH

CODE	D x L x H
CPMU213667V4	21" x 36" x 67"
CPMU214267V4	21" x 42" x 67"
CPMU214867V4	21" x 48" x 67"

**24"**  
DEPTH

CODE	D x L x H
CPMU243667V4	24" x 36" x 67"
CPMU244267V4	24" x 42" x 67"
CPMU244867V4	24" x 48" x 67"

**75"**  
HEIGHT

CODE	D x L x H
CPMU183675V4	18" x 36" x 75"
CPMU184275V4	18" x 42" x 75"
CPMU184875V4	18" x 48" x 75"

**18"**  
DEPTH

CODE	D x L x H
CPMU213675V4	21" x 36" x 75"
CPMU214275V4	21" x 42" x 75"
CPMU214875V4	21" x 48" x 75"

**21"**  
DEPTH

CODE	D x L x H
CPMU243675V4	24" x 36" x 75"
CPMU244275V4	24" x 42" x 75"
CPMU244875V4	24" x 48" x 75"

**24"**  
DEPTH

\*Includes 5" casters.

Color: Speckled Gray (480).



## Camshelving® Elements Series

### 4-Shelf Add-On Units for Stationary Units Vented Shelf Plates with Camguard® Antimicrobial

#### 3 Post Heights

64" (1630 mm), 72" (1830 mm),  
84" (2140 mm)



#### 3 Shelf Depths

18" (460 mm), 21" (540 mm), 24" (610 mm)

#### 5 Shelf Lengths

36" (910 mm), 42" (1070 mm), 48" (1220 mm),  
54" (1380 mm), 60" (1530 mm)

#### \* Add-On Unit Includes:

2 stationary posts with leveling feet installed – pre-assembled with post connectors and wedges, 1 bag of 32 stationary traverse dovetails (16 ea. A and B), vented shelf plates (for 4 shelves), 8 stationary traverses and instructions.

#### Features & Benefits

#### Strong Technology

Posts and Traverses are built using advanced manufacturing technology and the use of a non-corrosive composite material. The robust design along with unique composite material gives Elements an unprecedented longevity, durability and weight-bearing capacity in the industry. Shelves up 48" (1220 mm) long hold up to 800 lbs. (363 kg) evenly distributed static weight. Shelves 54" – 78" (1380 mm – 1980 mm) long hold up to 600 lbs. (272 kg) each. Shelves connected by Corner Connectors hold up to 400 lbs. (182 kg) on a 36" (910 mm) to 48" (1220 mm) traverse.

#### Hygienic Design

Camshelving Shelf Plates contain Camguard® antimicrobial, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation. Camguard is incorporated throughout the shelf plate material so that it will never wash off or wear out. The shelf plates remove easily and can be placed in an open end Camrack® (OETR314) for washing.

#### Shelving for Life

Non-corrosive design will endure all areas of operation – dry-storage, coolers, warewashing, freezer and heavy condensation and humidity settings – without risk of rusting, peeling, denting, cracking or warping. Functions in temperatures down to -36°F (-30°C) or warm environments up to 190°F (88°C).

#### Fits in Any Space

Innovative design helps maximize valuable space and provides strength and stability. Straight line components are attached by sharing posts of existing units with no loss of weight-bearing capacity. Corner Connectors bring units together in 90° angle to create corner & U-shape units. Reduces costs by sharing posts of existing unit without the use of add-on clips or "S" hooks.

**Item No.** \_\_\_\_\_

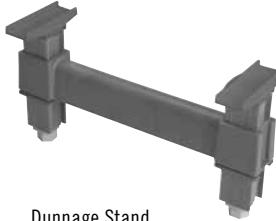
**Specifier Identification No.** \_\_\_\_\_

**Model No.** \_\_\_\_\_

**Quantity** \_\_\_\_\_



Four Shelf Add-On Unit consists of one Post Kit and four Vented Shelf Kits.



Dunnage Stand  
Recommended for Units  
54" (1380 mm) or longer.



Set of Left and Right Corner Connectors  
(1 set required per shelf).

#### Requires Minimal Assembly

Can be put together with the use of a rubber mallet. Two-piece dovetails secure Traverses so they can be set easily into place.

#### Flexible Design

Shelves can be easily adjusted at 4" (102 mm) increments. Add a shelf to an existing unit by simply ordering the appropriate Shelf Kit. Adjustable foot on bottom of each stationary Post adjusts easily for floor irregularities so shelf contents are securely stored and leveled.

#### Optional Accessories

Wall Fastener and Seismic Foot are packed 4 per case and do not include bolts or screws. Identification Tags clip easily onto traverses.

#### Approvals



\* Does not include Wall Fastener and Seismic Foot.



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# Camshelving® Elements Series

## 4-Shelf Add-On Units for Stationary Units Vented Shelf Plates with Camguard® Antimicrobial

### Four Shelf Add-On Unit

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M <sup>3</sup> )
<b>64" (1630 mm) Height</b>			
<b>18" (460 mm) Depth</b>			
EA183664V4	36" 910 mm	42.35 (5.92)	19,21 (0,17)
EA184264V4	42" 1070 mm	46.88 (5.92)	21,27 (0,17)
EA184864V4	48" 1220 mm	51.30 (5.92)	23,27 (0,17)
EA185464V4	54" 1380 mm	55.99 (5.92)	25,40 (0,17)
EA186064V4	60" 1530 mm	60.61 (5.92)	27,49 (0,17)
<b>64" (1630 mm) Height</b>			
<b>21" (540 mm) Depth</b>			
EA213664V4	36" 910 mm	47.13 (7.39)	21,38 (0,21)
EA214264V4	42" 1070 mm	52.41 (7.39)	23,78 (0,21)
EA214864V4	48" 1220 mm	57.47 (7.39)	26,07 (0,21)
EA215464V4	54" 1380 mm	62.92 (7.39)	28,54 (0,21)
EA216064V4	60" 1530 mm	68.29 (7.39)	30,98 (0,21)
<b>64" (1630 mm) Height</b>			
<b>24" (610 mm) Depth</b>			
EA243664V4	36" 910 mm	51.50 (8.49)	23,36 (0,24)
EA244264V4	42" 1070 mm	57.32 (8.49)	25,99 (0,24)
EA244864V4	48" 1220 mm	63.72 (8.49)	28,91 (0,24)
EA245464V4	54" 1380 mm	69.70 (8.49)	31,62 (0,24)
EA246064V4	60" 1530 mm	73.42 (8.49)	34,29 (0,24)
<b>84" (2140 mm) Height</b>			
<b>24" (610 mm) Depth</b>			
EA243684V4	36" 910 mm	50.38 (11.62)	22,85 (0,12)
EA244284V4	42" 1070 mm	56.20 (12.88)	25,49 (0,16)
EA244884V4	48" 1220 mm	62.60 (10.05)	28,40 (0,14)
EA245484V4	54" 1380 mm	69.58 (11.91)	31,56 (0,18)
EA246084V4	60" 1530 mm	75.48 (11.82)	34,24 (0,18)

Due to the size of the 84" (2140 mm) shelving, some starter units will be shipped in 3 cartons.

### Corner Connector Set

CODE	DESCRIPTION	CASE LBS. (CUBE)	CASE KG. (CUBE M <sup>3</sup> )
ECC1	Right and Left	0.70 (0.04)	0,32 (0,001)

Case Pack: 1 set

### Architect Specs

Posts:	Proprietary non-corrosive composite material.
Post Connectors:	Glass Filled Polypropylene.
Traverses:	Proprietary non-corrosive composite material.
Vented/Solid Shelf Plates:	Reinforced polypropylene with Camguard® Antimicrobial.
Corner Connectors:	Glass Filled Polypropylene.
Adjustable Foot:	Glass Filled Nylon.
Seismic Foot:	Stainless steel post and wide foot plate, 3 holes for bolts. (Bolts not provided).
Divider Bars:	Glass Filled Nylon.
Wall Fastener:	Stainless Steel.
Dovetails:	Resin Nylon.
Wedges:	Resin Polypropylene.

Item No. \_\_\_\_\_

Specifier Identification No. \_\_\_\_\_

Model No. \_\_\_\_\_

Quantity \_\_\_\_\_

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M <sup>3</sup> )
<b>72" (1830 mm) Height</b>			
<b>18" (460 mm) Depth</b>			
EA183672V4	36" 910 mm	42.99 (5.92)	19,50 (0,17)
EA184272V4	42" 1070 mm	47.53 (5.92)	21,56 (0,17)
EA184872V4	48" 1220 mm	51.94 (5.92)	23,56 (0,17)
EA185472V4	54" 1380 mm	56.64 (5.92)	25,69 (0,17)
EA186072V4	60" 1530 mm	61.25 (5.92)	27,78 (0,17)
<b>72" (1830 mm) Height</b>			
<b>21" (540 mm) Depth</b>			
EA213672V4	36" 910 mm	47.77 (7.39)	21,67 (0,21)
EA214272V4	42" 1070 mm	53.05 (7.39)	24,07 (0,21)
EA214872V4	48" 1220 mm	58.11 (7.39)	26,36 (0,21)
EA215472V4	54" 1380 mm	63.56 (7.39)	28,83 (0,21)
EA216072V4	60" 1530 mm	68.93 (7.39)	31,27 (0,21)
<b>72" (1830 mm) Height</b>			
<b>24" (610 mm) Depth</b>			
EA243672V4	36" 910 mm	52.14 (8.49)	23,65 (0,24)
EA244272V4	42" 1070 mm	57.96 (8.49)	26,29 (0,24)
EA244872V4	48" 1220 mm	64.36 (8.49)	29,20 (0,24)
EA245472V4	54" 1380 mm	70.34 (8.49)	31,91 (0,24)
EA246072V4	60" 1530 mm	74.26 (8.49)	34,58 (0,24)

### Dunnage Stands

6½" (165 mm) Clearance (from floor to bottom of traverse)

CODE	DEPTH IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M <sup>3</sup> )
EDS14H6	14" 360 mm	1.94 (0.18)	0,88 (0,001)
EDS18H6	18" 460 mm	2.06 (0.22)	0,93 (0,006)
EDS21H6	21" 540 mm	2.14 (0.26)	0,97 (0,007)
EDS24H6	24" 610 mm	2.23 (0.30)	1,01 (0,008)

Case Pack: 1

### Optional Accessories

Seismic Foot (Bolts not provided)	<input type="checkbox"/> CSEQ3	Color: Silver	Case pack: 4 each
Wall Fastener	<input type="checkbox"/> CSWF	Color: Silver	Case pack: 4 each
Identification Tag 6"	<input type="checkbox"/> CSID6	Color: White/Clear	Case pack: 12 each
Identification Tag 3"	<input type="checkbox"/> CSID3	Color: White/Clear	Case pack: 12 each

### Standard Color

Brushed Graphite (580)

### Approvals



\* Does not include Wall Fastener and Seismic Foot.

COMPONENT



## Camshelving® Premium Series

### Stationary Starter & Add-On Units 4 or 5 Vented Shelves

HEIGHT	DEPTH	LENGTHS	
1	3	8	
84"	18"	24"	48"
	21"	30"	54"
	24"	36"	60"
		42"	72"

- Starter Units include:**

2 factory assembled post kits, 8 or 10 shelf traverses and shelf plates.

- Add-On Units include:**

1 factory assembled post kit, 8 or 10 shelf traverses and shelf plates.

All 84" high units ship in separate post kits (unassembled) and shelf kits due to overall unit weight.



#### Features & Benefits

- Designed for use in high-volume operations with constant loading of heavy products and frequent daily deliveries.
- Use in walk-in coolers, freezers, dry storage, warewashing areas, loading docks or front of the house. Withstands storage temperatures -36° to 190°F (-38° to 88°C). Impervious to moisture, chemicals, salt, food acids and humidity.
- Posts and traverses have a steel core and smooth polypropylene exterior for superior strength and durability. Traverse dovetails are molded into posts.
- Smooth polypropylene shelf plates contain Camguard, an antimicrobial technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation.
- Shelving Units interconnect in straight lines with shared posts. Uniquely engineered Post Connectors offer exceptional cross stabilization. Weight bearing is uncompromised and space is maximized. No add-on clips or "S" hooks required.
- Use corner connectors to add shelves in corners or to install intermediate shelves between 2 starter units. Unique patented design ensures maximum space utilization.
- Posts and traverses wipe clean. Traverses and shelf plates remove easily for cleaning.
- Shelf traverses can be removed and adjusted at 4" (10,2 cm) increments.
- Sturdy reinforced nylon foot adjusts easily to level units.
- Requires some assembly with minimal parts. Use a rubber mallet only.
- Lifetime warranty against rust and corrosion (posts, traverses and shelf plates).
- Available in 1 color – Speckled Gray (480).

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

AIA File / Spec No. \_\_\_\_\_

Job \_\_\_\_\_



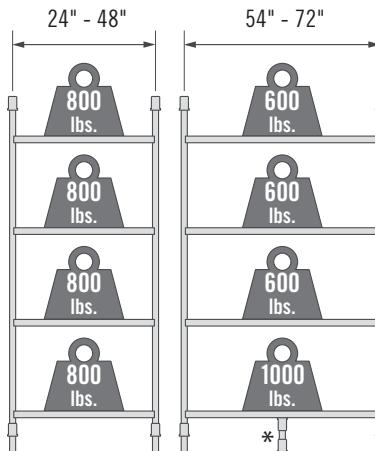
Stationary Starter Unit



Stationary Add-On Unit

### 4 Shelf Unit Weight Bearing Chart

#### Single Unit   Single Unit with Dunnage Stand



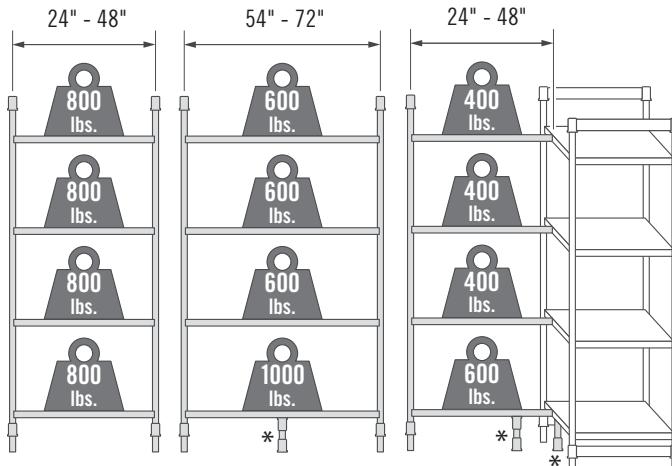
3200 lbs.

Maximum  
Unit Capacity

2800 lbs.

Maximum  
Unit Capacity

#### Corner Unit with 2 Dunnage Stands



1800 lbs.

Maximum  
Unit Capacity

\* Dunnage Stands add stability and increase weight bearing capacity on bottom shelf only. Add to any shelf length. Highly recommended for Starter Units 54" and longer, all Corner Units, U-Shape Units and units specified for heavier loads.

### Approvals



Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.



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# Camshelving® Premium Series

## Stationary Starter & Add-On Units 4 or 5 Vented Shelves

84"

HEIGHT

18"

DEPTH

21"

DEPTH

24"

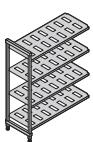
DEPTH

### V4PKG 4-Shelf Vented Units

#### Starter



#### Add-On



Length

Length	Code
24"	CPU182484V4PKG
30"	CPU183084V4PKG
36"	CPU183684V4PKG
42"	CPU184284V4PKG
48"	CPU184884V4PKG
54"	CPU185484V4PKG
60"	CPU186084V4PKG
72"	CPU187284V4PKG

Length

Length	Code
22½"	CPA182484V4PKG
28½"	CPA183084V4PKG
34½"	CPA183684V4PKG
40½"	CPA184284V4PKG
46½"	CPA184884V4PKG
52½"	CPA185484V4PKG
58½"	CPA186084V4PKG
70½"	CPA187284V4PKG

Length

Length	Code
24"	CPU212484V4PKG
30"	CPU213084V4PKG
36"	CPU213684V4PKG
42"	CPU214284V4PKG
48"	CPU214884V4PKG
54"	CPU215484V4PKG
60"	CPU216084V4PKG
72"	CPU217284V4PKG

Length

Length	Code
22½"	CPA212484V4PKG
28½"	CPA213084V4PKG
34½"	CPA213684V4PKG
40½"	CPA214284V4PKG
46½"	CPA214884V4PKG
52½"	CPA215484V4PKG
58½"	CPA216084V4PKG
70½"	CPA217284V4PKG

Length

Length	Code
24"	CPU242484V4PKG
30"	CPU243084V4PKG
36"	CPU243684V4PKG
42"	CPU244284V4PKG
48"	CPU244884V4PKG
54"	CPU245484V4PKG
60"	CPU246084V4PKG
72"	CPU247284V4PKG

Length

Length	Code
22½"	CPA242484V5PKG
28½"	CPA243084V5PKG
34½"	CPA243684V5PKG
40½"	CPA244284V5PKG
46½"	CPA244884V5PKG
52½"	CPA245484V5PKG
58½"	CPA246084V5PKG
70½"	CPA247284V5PKG

Color: Speckled Gray (480).

### Optional Accessories

- Corner Connector Sets
- Bottom Shelf Dunnage Stands (Low or Tall)
- Shelf Identification Tags
- Wall Fastener
- Seismic Foot
- Shelf Divider Panel
- Shelf Divider Bars (Straight or Angled)
- Shelf Rails (Single or Double)
- Tray Sliding Rack
- Single Shelf Security Cage
- Full Wrap Security Cage
- Shelf Traverses (Single or Double)
- Drying and Storage Cradles

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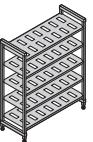
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Job \_\_\_\_\_

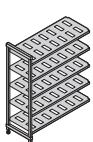
### V5PKG

### 5-Shelf Vented Units

#### Starter



#### Add-On



Length

Length	Code
24"	CPU182484V5PKG
30"	CPU183084V5PKG
36"	CPU183684V5PKG
42"	CPU184284V5PKG
48"	CPU184884V5PKG
54"	CPU185484V5PKG
60"	CPU186084V5PKG
72"	CPU187284V5PKG

Length

Length	Code
22½"	CPA182484V5PKG
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Length

Length	Code
24"	CPU212484V5PKG
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36"	CPU213684V5PKG
42"	CPU214284V5PKG
48"	CPU214884V5PKG
54"	CPU215484V5PKG
60"	CPU216084V5PKG
72"	CPU217284V5PKG

Length	Code
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46½"	CPA214884V5PKG
52½"	CPA215484V5PKG
58½"	CPA216084V5PKG
70½"	CPA217284V5PKG

### Architect Specs

Posts and Traverses: Internal steel core, reinforced polypropylene exterior.  
Post Connectors: Reinforced polypropylene.

Shelf Plates: Reinforced polypropylene with Camguard™ antimicrobial.

Corner Connectors: Reinforced nylon.

Adjustable Foot: Reinforced nylon.

### Approvals

 Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.

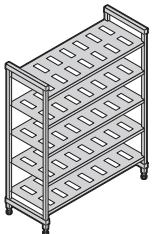
PS5

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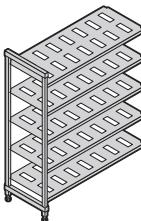
PREMIUM  
SERIES**84"**  
HEIGHT**V5PKG**  
**5-SHELF VENTED UNITS**

Due to the unit weight, 84" units ship in separate boxes.  
 Starter units include 2 post kits and 1 box of shelves.  
 Add on units include 1 post kit and 1 box of shelves.  
 Post kits require assembly.

Starter

**18"**  
DEPTH

Add-On



## DIMENSIONS

D x L x H

18" x 24" x 84"

CODE

[CPU182484V5PKG](#)

18" x 30" x 84"

CODE

[CPU183084V5PKG](#)

18" x 36" x 84"

CODE

[CPU183684V5PKG](#)

18" x 42" x 84"

CODE

[CPU184284V5PKG](#)

18" x 48" x 84"

CODE

[CPU184884V5PKG](#)

18" x 54" x 84"

CODE

[CPU185484V5PKG](#)

18" x 60" x 84"

CODE

[CPU186084V5PKG](#)

18" x 72" x 84"

CODE

[CPU187284V5PKG](#)**21"**  
DEPTH

21" x 24" x 84"

CODE

[CPU212484V5PKG](#)

21" x 30" x 84"

CODE

[CPU213084V5PKG](#)

21" x 36" x 84"

CODE

[CPU213684V5PKG](#)

21" x 42" x 84"

CODE

[CPU214284V5PKG](#)

21" x 48" x 84"

CODE

[CPU214884V5PKG](#)

21" x 54" x 84"

CODE

[CPU215484V5PKG](#)

21" x 60" x 84"

CODE

[CPU216084V5PKG](#)

21" x 72" x 84"

CODE

[CPU217284V5PKG](#)**24"**  
DEPTH

24" x 24" x 84"

CODE

[CPU242484V5PKG](#)

24" x 30" x 84"

CODE

[CPU243084V5PKG](#)

24" x 36" x 84"

CODE

[CPU243684V5PKG](#)

24" x 42" x 84"

CODE

[CPU244284V5PKG](#)

24" x 48" x 84"

CODE

[CPU244884V5PKG](#)

24" x 54" x 84"

CODE

[CPU245484V5PKG](#)

24" x 60" x 84"

CODE

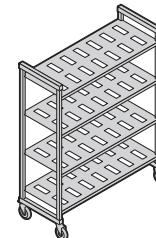
[CPU246084V5PKG](#)

24" x 72" x 84"

CODE

[CPU247284V5PKG](#)PREMIUM  
SERIES**V4****4-SHELF VENTED  
MOBILE UNITS**

Mobile starter units include 2 factory assembled mobile post kits, shelves and 4 premium swivel casters with total locking brake. Units ship complete in 1 box.

**67"**  
HEIGHT**18"**  
DEPTH

CODE	D x L x H*
<a href="#">CPMU183667V4</a>	18" x 36" x 67"
<a href="#">CPMU184267V4</a>	18" x 42" x 67"
<a href="#">CPMU184867V4</a>	18" x 48" x 67"

**21"**  
DEPTH

<a href="#">CPMU213667V4</a>	21" x 36" x 67"
<a href="#">CPMU214267V4</a>	21" x 42" x 67"
<a href="#">CPMU214867V4</a>	21" x 48" x 67"

**24"**  
DEPTH

<a href="#">CPMU243667V4</a>	24" x 36" x 67"
<a href="#">CPMU244267V4</a>	24" x 42" x 67"
<a href="#">CPMU244867V4</a>	24" x 48" x 67"

**75"**  
HEIGHT

CODE	DIMENSIONS D x L x H*
<a href="#">CPMU183675V4</a>	18" x 36" x 75"
<a href="#">CPMU184275V4</a>	18" x 42" x 75"
<a href="#">CPMU184875V4</a>	18" x 48" x 75"

**18"**  
DEPTH

<a href="#">CPMU213675V4</a>	21" x 36" x 75"
<a href="#">CPMU214275V4</a>	21" x 42" x 75"
<a href="#">CPMU214875V4</a>	21" x 48" x 75"

**21"**  
DEPTH

<a href="#">CPMU243675V4</a>	24" x 36" x 75"
<a href="#">CPMU244275V4</a>	24" x 42" x 75"
<a href="#">CPMU244875V4</a>	24" x 48" x 75"

Color: Speckled Gray (480).

\*Includes 5" casters.



## Digital Undercounter ecostore HP Premium Refrigerated Counter - 290lt, 2-Door, No Top



710000 (EH2H7AA)

2-door Refrigerated Counter  
290lt, -2+10°C, AISI 304,  
without WorkTop

### Short Form Specification

#### Item No.

AISI 304 stainless steel panels, AISI 430 bottom panel, galvanized back panel. N. 2 full doors. Built-in refrigeration unit. Operating temperature: -2+10°C. R290 gas in refrigeration circuit. Supplied with 1 grid for each door compartment

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_

### Main Features

- Preservation performances and temperature uniformity within the cell guaranteed at 5-HEAVY DUTY (40°C) working conditions according to EN16825:2016 test protocol.
- Adjustable temperature range from -2 °C to +10 °C to suit meat, fish and dairy storage requirements.
- Large digital white-digit display with humidity selection button (3 preset level), internal temperature display and setting, manual activation of defrost cycle and turbo frost cycle (to rapidly cool warm loads).
- Equipped with Optiflow forced air circulation system for rapid cooling and temperature distribution within the cell.
- 0mm clearance installation space: tower configuration cooling unit guarantee performance with frontal ventilation only; this unique solution allows installation against the wall or side by side with other appliances, even on the cooling unit side to maximize the use of kitchen space.
- Combination of doors and drawers to suit any configuration needed, with the possibility to change the configuration on site. Right cooling unit available on request.
- Fully removable cooling unit to facilitate maintenance.
- Frontal and easy access to all components in the cooling unit.
- Fully compliant HACCP digital control: when temperature exceeds critical limits, acoustic and visual alarms are activated. Up to two months of event are kept in memory.
- Anti-tilt runners accept GN 1/1 containers.
- Self closing stainless steel doors (< 90°).
- Certified safety CE requirements.
- Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Hot gas automatic evaporation of defrost water.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory).
- Electrolux Professional Fridge Control APP make the life easier for our customers:
  - Monitor safety of preservation process thanks to HACCP data & alarms for precise control
    - Save time and easy data management having the possibility to send the HACCP information in excel format directly to e-mail address
    - Quick operations: set the cabinet temperature/humidity/turbocooling and set date/hour
- Tropicalized unit.

APPROVAL: \_\_\_\_\_



Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)

## Construction

- 2 compartments with 2 doors.
- Interior base with rounded corners, pressed from a single sheet.
- Ease of cleaning and high hygiene standards thanks to the rounded internal corners, the easily removable runners, grids and air conveyors.
- Mounted on stainless steel feet to give 150 mm (-5/+50 mm) clearance for ease of cleaning the floor.
- External bottom panel in stainless steel.
- External back panel in galvanized steel.
- Built-in refrigeration unit.
- Developed and produced in ISO 9001 and ISO14001 certified factory.
- Fault code display.
- Internal structure with 15 charging positions (3 cm pitch) available to host GN 1/1 grids, ensuring higher net capacity and a greater storage space.

## Sustainability



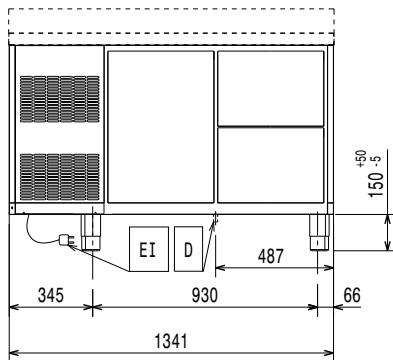
- Top energy efficiency (class A) and granted uniformity even at extreme working conditions (class 5; 40°C and 40% humidity): unbeatable performance, certified by energy test protocol EN16825:2016.
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- Fitted with 90 mm thickness of cyclopentane insulation for best insulating performance (thermal conductivity: 0,020 W/m\*K) and lowest environmental impact (GWP=3).
- Frost Watch Control starts automatically the defrosting process only when needed and ends once ice is melted, improving energy efficiency results.
- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.
- CFC and HCFC free, highly ecological refrigerant type: R290 (ecological gas in foam: cyclopentane). Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3), to reduce green house and ozone depletion effects.

## Included Accessories

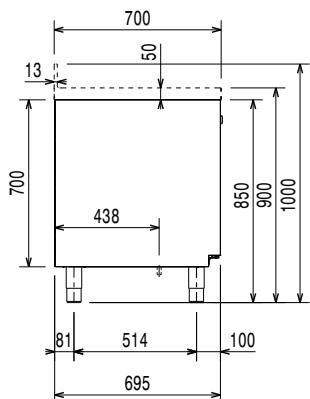
- 2 of Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters PNC 881109

## Optional Accessories

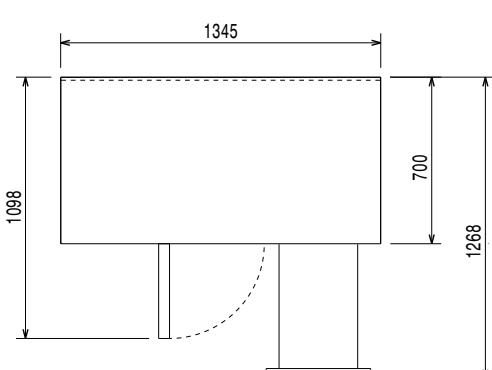
- |  |            |                          |
|--|------------|--------------------------|
| • 2x½ drawer kit for refrigerated counters   | PNC 881058 | <input type="checkbox"/> |
| • 3x⅓ drawer kit for refrigerated counters   | PNC 881059 | <input type="checkbox"/> |
| • 1/3 and 2/3 bottle drawer kit for refrigerated counters  | PNC 881071 | <input type="checkbox"/> |
| • Worktop for ecostore HP refrigerated counters - 2 compartments   | PNC 881084 | <input type="checkbox"/> |
| • Worktop and splashback for ecostore HP refrigerated counters - 2 compartments                                  | PNC 881087 | <input type="checkbox"/> |
| • 1/1GN grey rilsan grid for refrigerated counters   | PNC 881107 | <input type="checkbox"/> |
| • 2 side runners for 1/1 GN ecostore refrigerated counters   | PNC 881108 | <input type="checkbox"/> |
| • Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters  | PNC 881109 | <input type="checkbox"/> |
| • 1/1 GN plastic container, H=65 mm  | PNC 881110 | <input type="checkbox"/> |
| • 1/1 GN plastic container, H=100 mm   | PNC 881111 | <input type="checkbox"/> |
| • 1/1 GN plastic container, H=150 mm   | PNC 881112 | <input type="checkbox"/> |
| • Kit 4 wheels, H=150 mm (2 with brakes) for 2&3 compartment refrigerated counters                               | PNC 881193 | <input type="checkbox"/> |
| • Lock for refrigerator/freezer counters with 2 compartments - h700mm (can be used in kit for Marine conversion) | PNC 881242 | <input type="checkbox"/> |



Front



Side



Top

EI = Electrical inlet (power)

## Electric

### Supply voltage:

710000 (EH2H7AA)

220-240 V/1 ph/50 Hz

### Electrical power max.:

0.25 kW

### Defrost Power:

0.22 kW

### Plug type:

CE-SCHUKO

## Key Information:

**Gross capacity:** 290 lt

**Net Volume:** 198 lt

**Door hinges:** 1 Left+1 Right

**External dimensions, Width:** 1341 mm

**External dimensions, Depth:** 700 mm

**External dimensions, Height:** 850 mm

**Internal Dimensions, Width:** 798 mm

**Internal Dimensions, Depth:** 560 mm

**Internal Dimensions, Height:** 550 mm

**Net weight:** 100 kg

**Shipping volume:** 1.09 m<sup>3</sup>

**Depth with doors open:** 1110 mm

**Height adjustment:** -5/50 mm

## Refrigeration Data

**Control type:** Digital

**Compressor power:** 1/4 hp

**Refrigeration power at evaporation temperature:** -10 °C

**Min/Max internal humidity:** 40/85

**Operating temperature min.:** -2 °C

**Operating temperature max.:** 10 °C

**Operating mode:** Ventilated

**Insulation:** 90 mm (Cyclopentane)

## ISO Certificates

**ISO Standards:** ISO 9001; ISO 14001; ISO 45001; ISO 50001

## Sustainability

**Current consumption:** 1.8 Amps

**Energy Class (EU Reg. 2015/1094):** A

**Yearly and daily energy consumption (EU Reg. 2015/1094):** 456kWh/year - 1kWh/24h

**Climate class (EU Reg. 2015/1094):** Heavy Duty (5)

**Energy Efficiency Index-EEI (EU Reg. 2015/1094):** 19,86

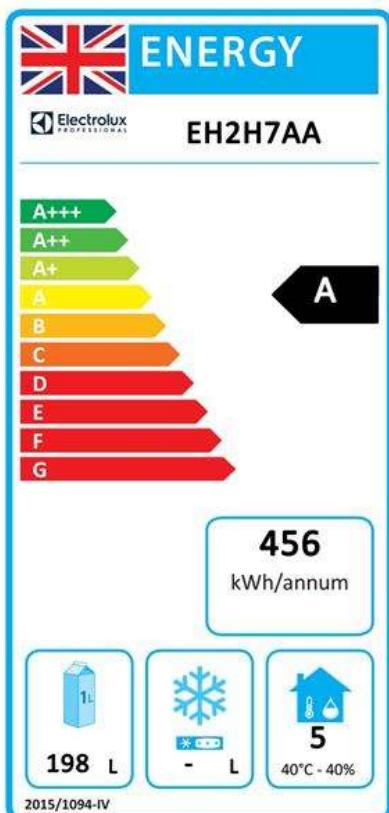
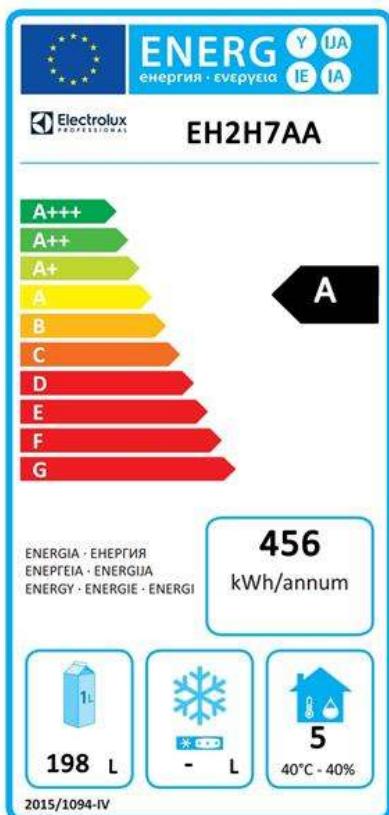
**Refrigerant type:** R290

**GWP Index:** 3

**Refrigeration power:** 320 W

**Refrigerant weight:** 70 g





### EU energy labelling from 1st July 2016

The European energy labelling scheme for professional refrigerators and freezers is based on requirements setting Minimum Energy Performance standards for commercial refrigeration cabinets sold within the EU.

These requirements are designed to drive energy efficiency and environmentally friendly approach for professionals. The European energy labelling scheme will apply to all manufacturers and importers who sell and market products within the EU and it is mandatory across Europe. Important: all products which consume energy above the minimum level will not be able to be sold within the EU from 1 July 2016.

SI 2020 No. 1528.

Important: all products which consume energy above the minimum level will not be able to be sold within the EU from 1 July 2016.

# Frigogasatori Sottobanco

J-Class In

Codice	Descrizione
2791	JCLASS IN 30 IB ACWG
3450	JCLASS IN 45 IB ACWG



Frizzante Fredda



Ambiente



Fredda



Eco-Friendly



Da 10 a 50 persone



J-Class In è la soluzione da incasso perfetta per le piccole comunità. Facile da installare, è ideale per il posizionamento sotto banco e per lasciare liberi i piani d'appoggio. Inoltre, offre il servizio più veloce per la somministrazione di acqua ambiente, fredda e gassata.

## Specifiche Tecniche

Descrizione	J-Class In 30	J-Class In 45
Litri Ora	30 Lt/h	45 Lt/h
Litri Continui	7 Lt	9 Lt
Temperatura Acqua	3/10°	3/10°
Raffreddamento	Banco Ghiaccio	Banco Ghiaccio
Compressore	1/10 Hp	1/10 Hp
Gas	R290	R290
Acque erogate	Frizzante Fredda - Naturale Fredda - Ambiente	Frizzante Fredda - Naturale Fredda - Ambiente
Dimensione	25,5 (L) x 40 (P) x 40 (H)	25,5 (L) x 40 (P) x 40 (H)
Capacità Persone	Da 10 a 30	Da 30 a 50

## Gastronorm trolley for 18 × GN

P/N: 0163317 | RWG/E 1/18 GN 75-L-U



### Technical data

<b>Capacity:</b>	18 × Tablett GN 1/1
<b>Modular dimension:</b>	75 mm
<b>Insertion type:</b>	Lengthwise insertion
<b>Payload:</b>	90 kg
<b>Weight:</b>	21.065 kg
<b>Width:</b>	454 mm
<b>Depth:</b>	619 mm
<b>Height:</b>	1686 mm

*Similar to illustration, technical modifications reserved. Without decoration.*

### ITEM 5/126/140

High shelf trolley for holding GN 1/1 containers and their subdivisions.

Gastronorm trolley in high version for storing GN 1/1 containers and associated partition elements. Trolley with one compartment, in robust, self-supporting and hygienic design, made of high-quality stainless steel square tubes, suitable for inserting into one another with other trolleys of this type. Welded U-shaped shelf rails with push-through and tilt protections on both sides as per DIN EN 18867-2. 4 polyethylene disc bumpers serve as bumpers and protect trolley on all sides as well as building-side walls from being damaged. Trolley runs on 4 swivel casters of which 2 with total locks, ø 4.9" (125 mm), with pin fastening.

The Hupfer gastronorm trolley RWG / E 1 / 18 GN 75-L-U has a low empty weight and therefore provides outstanding handling properties, while its rail spacing of 75 mm gives it a 50 % greater capacity (when GN containers without lids with a depth of 150 mm are placed in it).

# Data sheet

## iCombi® Pro 6-1/1 E/G



### Capacity

- > 6 lengthwise insertion for 1/1 GN-Accessories
- > Removable standard racks with 68 mm insertion distance
- > Wide range of accessories for various cooking processes such as grilling, braising or baking
- > For use with 1/1, 1/2, 2/3, 1/3 GN accessories and optional baking standard accessories (400 x 600 mm)

### Combi-steamer mode

- > Steam 30 °C – 130 °C
- > Convection 30 °C – 300 °C
- > Combination of steam and convection from 30 °C – 300 °C

### Description

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.

- > Combi-steamer in accordance with DIN 18866 (in manual mode).
- > For most cooking processes used in commercial kitchens.
- > For the use of steam and convection, individually, successively or together.

The following intelligent assistants are available:

### Intelligent assistants

**iDensityControl** **iProductionManager** **iCookingSuite** **iCareSystem**

#### iDensityControl

iDensityControl is the intelligent climate management system in the iCombi Pro. Thanks to the interaction of sensors, high-performance heating system and live steam generator as well as its active dehumidification, the right cooking chamber climate is always available. The intelligent air turbulence ensures the best possible energy input into the food. This therefore ensures exceptional productivity with high food quality, uniformity and minimal energy consumption.

#### iCookingSuite

The iCookingSuite is the cooking intelligence in the iCombi Pro. Initially, the user selects the cooking path from 7 cooking modes and from 4 cooking methods to suit the food. The desired cooking result is also specified by the user. The unit suggests browning and cooking degree adjustments. Intelligent sensors recognise the size, quantity and condition of the food. Depending on the cooking progress, all important cooking parameters such as temperature, cooking chamber climate, air speed and cooking time are adjusted to the second. The desired result is achieved with the best possible quality and in the shortest possible time. If desired, you can interrupt the cooking process and adjust the cooking result. The user can switch to iProductionManager or manual mode at any time. With the iCookingSuite, time, raw products and energy can be easily saved and without extra control effort, with standardised food quality.

#### iProductionManager

The iProductionManager organises the production process intelligently and flexibly. This includes which products can be cooked together on different inserts, the optimal order of foods and the monitoring of the cooking process. The iProductionManager supports you with information on inserting or removing dishes. Depending on the cooking process, the vouchers (up to 2 per level) can be placed anywhere or can be aligned with a specific target time. The iProductionManager arranges the food sequence accordingly and automatically makes the correct settings. The user decides if the food is cooked in an energy-optimised or time-optimised manner. Simple monitoring activities are no longer necessary, and working time and energy are saved.

#### iCareSystem

The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro. It recognises the current degree of dirt and calcification and suggests the ideal cleaning level and chemical quantity from 9 cleaning programmes. The ultra-fast intermediate cleaning cleans the iCombi Pro in just 12 minutes, all cleaning programmes can also run unsupervised overnight. If desired, the cooking system will then switch off automatically. With a low consumption of phosphate-free care products, water and energy, the iCareSystem is particularly economical and environmentally friendly. This keeps the iCombi Pro hygienically clean without any manual work and at a minimal cost. Optionally also with chemical storage system for fully autonomous cleaning.

## Unit description and functional features

### Intelligent functions

- > Intelligent climate management with accurate moisture measurement, setting and control
- > The actual measured humidity in the cooking chamber can be set and retrieved
- > Dynamic air turbulence in the cooking chamber through 1 intelligently reversing high-performance fan wheels with 5 fan wheel speeds, intelligently controlled and manually programmable
- > Intelligent control of cooking paths with automatic adjustment of the cooking steps to the defined desired result, e.g. browning and degree of cooking, safely and efficiently. Regardless of the operator, the size of the food and the loading quantity
- > Precise monitoring and calculation of browning based on the Maillard reaction, in order to reproduce optimal cooking results
- > Interrupt intelligent cooking paths or switch from the iCookingSuite to the iProductionManager for maximum flexibility
- > Intelligent cooking step for fermenting baked goods
- > Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programmes with up to 12 steps.
- > Easy transfer of cooking programmes to other cooking systems with secure cloud connection with ConnectedCooking or with a USB stick
- > Automated, intelligent planning and control tool iProductionManager for the optimal organisation of several cooking processes and mixed loads. Automatic closing of planning gaps. Automatic time or energy optimisation of the planning and target time cooking, in order to start or stop cooking at the same time. Activateable Speed mode for preparing portion sizes in quick succession.
- > Optical signalling of loading and removal requests with energy-saving LED lighting.
- > Automatic recommencement and optimal completion of a cooking sequence after power failures that last less than 15 minutes
- > Intelligent cleaning system suggests cleaning programmes and required amount of care products based on the degree of dirt of the cooking system
- > Display of the current cleaning status and the descaling status
- > Intelligent control of the VarioSmoker (accessory) with cooking paths
- > Condensation and extractor hoods (accessories) with situation-specific customisation of suction power and transmission of service messages.

### Cooking functions

- > Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- > PowerSteam function: selectable increased steam outputs for Asian applications
- > Integrated, maintenance-free grease separation system with no additional grease filter
- > Cool-down function for fast cooling of the cooking space with selectable, additional fast cooling by means of water injection
- > Core temperature probe with 6 measuring points as well as automatic error correction in the event of false readings. Optional positioning aid for soft or very small food (accessories)
- > Delta-T cooking for particularly gentle preparation with minimal cooking losses
- > Exact steaming, water volume adjustable in 4 levels in the temperature range from 30 °C - 260 °C for convection or a combination of steam and convection
- > Digital temperature display adjustable in °C or °F, display of target and actual values
- > Digital display of the cooking chamber humidity and time, display of target and actual values
- > Time format adjustable in 24-hour format or am/pm
- > 24-hour real-time clock with automatic conversion from summer to winter time when connected with ConnectedCooking
- > Automatic pre-selected starting time with variable date and time
- > Integrated hand shower with automatic return and switchable spray and single jet function
- > Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
- > Free hotlines for questions regarding technology and application support (ChefLine)

### Occupational and operational safety

- > Electronic safety temperature limiter for steam generator and convection heating
- > Integrated fan wheel brake
- > Maximum contact temperature of the cooking cabinet door 73 °C
- > Use of cleaner cartridges, when using the storage option: iCareSystem AutoDose for optimal work safety
- > HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- > Tested according to national and international standards for unsupervised operation
- > Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- > Ergonomic door handle with right/left opening and door closing function

### Networking

- > Integrated, IP-protected Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking
- > Integrated WLAN interface for wireless connection to the cloud-based networking solution ConnectedCooking
- > Integrated USB interface for local data exchange
- > Central unit management, recipe, shopping cart and programme management, HACCP data management, maintenance management by means of the cloud-based networking solution ConnectedCooking

### Cleaning and care

- > Automatic cleaning and care system for cooking cabinet and steam generator independent of the mains pressure
- > 9 cleaning programmes for unsupervised cleaning, even overnight, with automatic cleaning and descaling of the steam generator
- > Ultrafast cleaning in just 12 minutes for almost uninterrupted, hygienic production
- > Automatic switch-off function after cleaning to reduce energy consumption
- > Cleaning time schedule to remind of upcoming cleaning or to set a forced cleaning ensures compliance with cleaning specifications
- > Automatic safety routine after a power failure ensures a detergent-free cooking cabinet even after the cleaning has been cancelled
- > Use of phosphate and phosphorus-free cleaning agent in tabs and cartridges
- > When using the iCareSystem storage option: Provision of chemicals in cartridges for optimal work safety
- > Hygienic, floor-level installation without feet for easy, safe cleaning
- > 3-pane cooking cabinet door with rear ventilation, heat-reflecting special coating and swivelling glass panes for easy cleaning
- > Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow

- > Easy and safe external cleaning thanks to glass and stainless steel surfaces as well as protection against water jets from all directions due to IPX5 protection rating
- > Monitoring option for automatic cleaning by means of the cloud-based networking solution ConnectedCooking

### **Operation**

- > High-resolution 10.1" TFT colour display and capacitive touchscreen with self-explanatory symbols for simple, intuitive operation and control using sweep or swipe movements
- > Acoustic prompt and visual display when user intervention is required
- > Central dial with push function for intuitive selection and confirmation of entries
- > More than 55 languages are configurable for the user interface and help function
- > Basic cooking preferences of the country-specific cuisine can be selected, regardless of the language set for the unit. Another country-specific cuisine can be selected
- > Specially adapted cooking parameters for international or country-specific dishes can be selected and started, regardless of the language set for the unit
- > Extensive search function in all cooking paths, application examples and settings
- > Context-sensitive help, which always displays the current help content for the displayed screen content
- > Starting application examples from the help
- > Easy selection of cooking paths in 7 cooking modes from 4 cooking methods
- > Cockpit function to display information about the processes within a cooking path
- > Customisation and control of user profiles and access rights to prevent operating errors
- > Interactive messages about cooking paths, calls to action, intelligent functions and warnings with the Messenger
- > Optional: Fully autonomous cleaning to ensure hygiene requirements without the need for cleaning or daily handling of chemicals (option: iCareSystem AutoDose).

### **Options**

- > Hinging rack and air baffle for baking standard accessories (400 x 600 mm)
- > Cooking chamber door with left-hinged opening
- > MarineLine – Marine design
- > SecurityLine – Safety/prison design
- > MobilityLine – mobile design
- > HeavyDutyLine – particularly resilient design
- > Integrated fat drain
- > Mobile oven rack package
- > Energy optimisation system connection
- > Connection to operations monitoring (potential-free contacts)
- > Control panel protection
- > Safety door lock
- > Lockable control panel
- > Integrated chemical storage system: iCareSystem AutoDose

## Technical specifications

### Dimensions and weight

Dimensions (W x H x D)	
Cooking system (body)	850 x 754 x 775 mm
Cooking system (complete)	850 x 804 x 842 mm
Cooking system with packaging	935 x 960 x 955 mm
Maximum working height top rack*	≤ 1.60 m

\*with use of an appropriate RATIONAL base frame

### Weight

Maximum loading quantities/rack	5 kg
Maximum total loading quantities	30 kg
Weight electric unit without packaging	100 kg
Weight electric unit with packaging	119 kg
Weight gas unit without packaging	114 kg
Weight gas unit with packaging	133 kg

### Connection requirements electric

Voltage 3 NAC 400 V	
Electrical connected loads	10.8 kW
Steam mode output	9 kW
Convection mode output	10.25 kW
Fuse	16 A
RCD model	F

Voltage 1 NAC 230 V	
Electrical connected loads	10.8 kW
Steam mode output	9 kW
Convection mode output	10.25 kW
Fuse	50 A
RCD model	F

### Connection requirements gas

Liquid gas G31	
Total nominal thermal load	13 kW
Nominal thermal load steam mode	12 kW
Nominal thermal load convection mode	13 kW
Required connection flow pressure	25 – 57.5 mbar

LPG G30	
Total nominal thermal load	13.5 kW
Nominal thermal load steam mode	12.5 kW
Nominal thermal load convection mode	13.5 kW

- > Comprehensive technical information on kitchen planning and unit installation can be found in the planning manual or in the installation instructions on our business customer portal.

### Installation conditions

- > If heat sources are acting on the left or right side of the unit, the clearance must be at least 350 mm.
- > Specific national and regional standards and regulations which concern the installation and operation of commercial cooking appliances must be complied with. The local standards and regulations for ventilation systems must be adhered to.
- > To use ConnectedCooking, a RJ45 network access point or the option to integrate into a WLAN (IEEE 802.11 a/g/n) must be provided on site. A data rate of at least 100 MB/s should be provided for optimal performance.

### Certifications



### NSF certification

iCombi Pro (LM100) and iCombi Classic (LM200) are NSF certified, as shown on the NSF list.

Required connection flow pressure	25 – 57.5 mbar
<b>Natural gas H G20</b>	
Total nominal thermal load	13 kW
Nominal thermal load steam mode	12 kW
Nominal thermal load convection mode	13 kW
Required connection flow pressure	18 – 25 mbar

Gas supply/connection: 3/4"

Other gas types and voltages on request

### Connection requirements gas

Voltage 1 NAC 230 V	
Connected loads gas	0.6 kW
Fuse	16 A
RCD model	F

### Connection requirements water

Water inlet (pressure hose) respectively	3/4"
Water pressure (flow pressure) respectively	1.0 – 6.0 bar
Maximum flow rate per cooking system	12 l/min
Water outlet respectively	DN 50
Max. short-term waste water quantity	0.4 l/sec

Only use temperature-resistant waste water pipes

### Connection conditions exhaust air and thermal load

Latent heat load	569 W
Sensible heat output	680 W
Noise level (electric)	55 dBA
Noise level (gas)	60 dBA

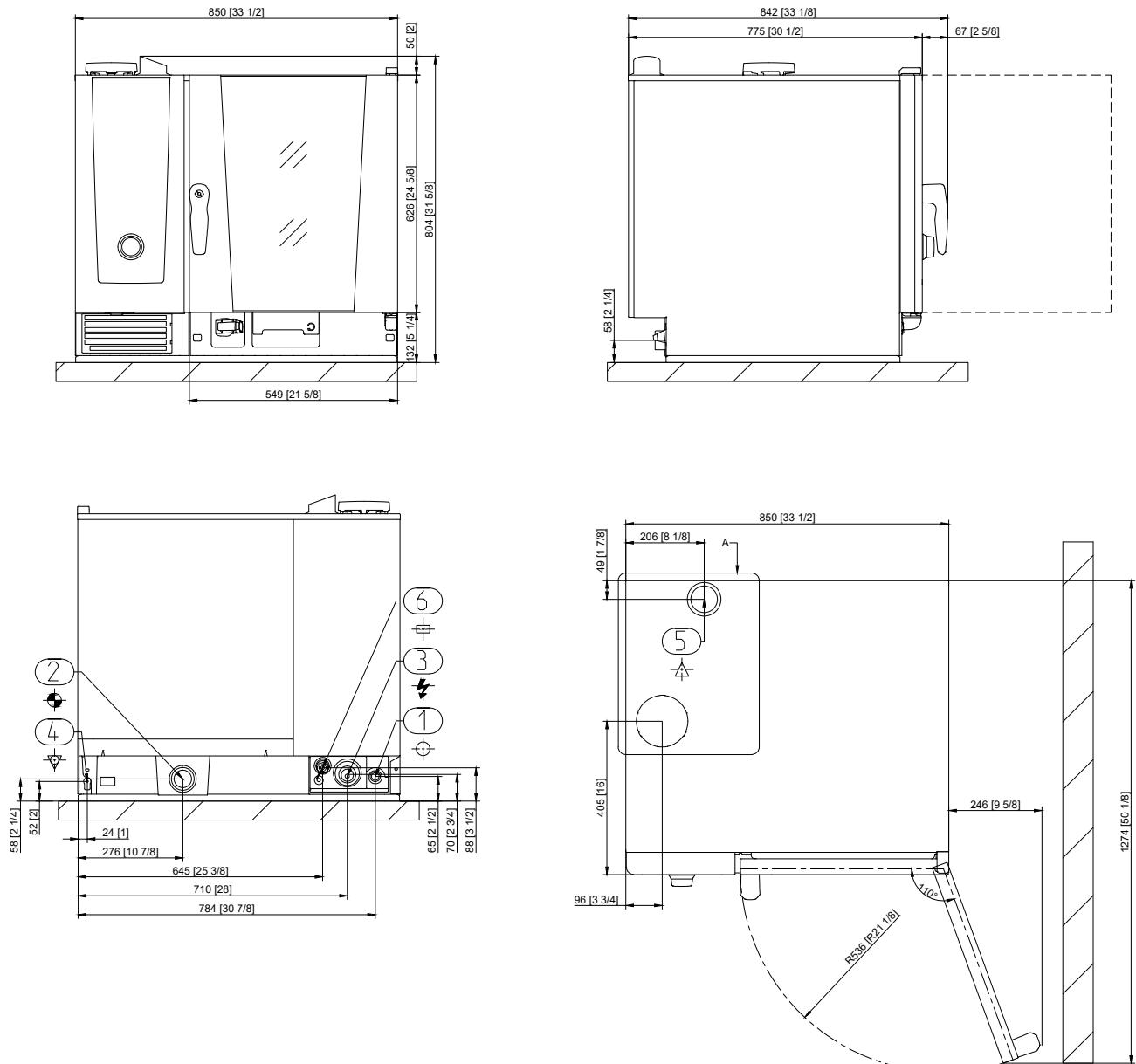
### Connection requirements data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

### Minimum clearances during installation

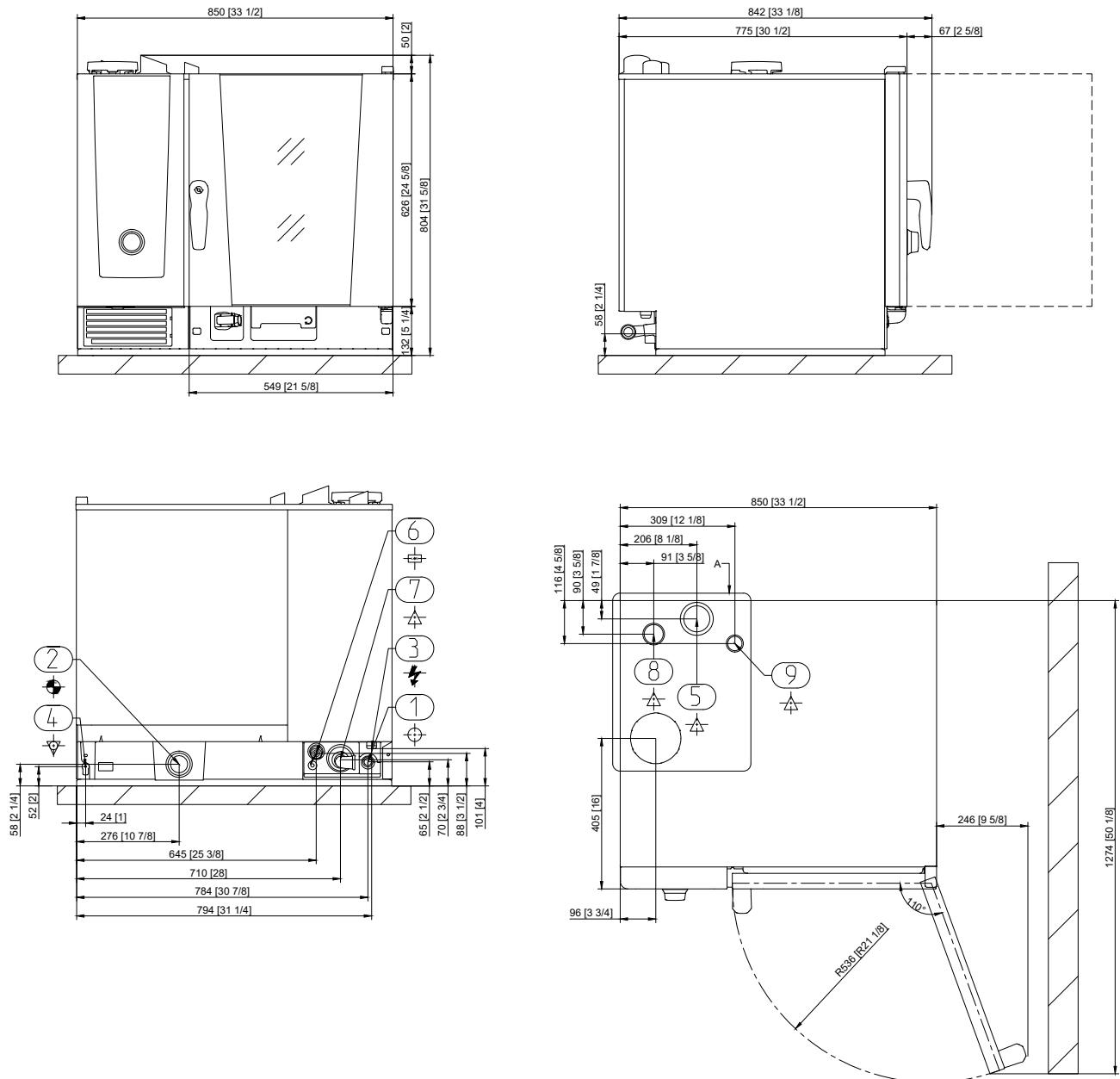
Minimum clearance	Left	Back	Right
Standard	50 mm	0 mm	50 mm

## Technical drawing Electric



1	Water inlet
2	Water outlet
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface

## Technical drawing Gas



1	Water inlet
2	Water outlet
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface
7	Gas connection
8	Exhaust pipe gas (steam)
9	Exhaust pipe gas (hot air)

## Accessories

Accessories	Article number
RATIONAL Active Green cleaner tabs – guarantees the best cleaning performance	
RATIONAL care tabs – effectively prevents limescale deposits	
RATIONAL Active Green cleaner cartridge with iCareSystem AutoDose option	
RATIONAL Care cartridge with iCareSystem Autodose option	
Unit installation kit	
Wall mounting kit for 6-1/1 units	
Base frames in different designs – standard, with castors or fixable stainless steel feet	
Levelling kit to compensate for height differences and gradients in table and floor installation	
Mobile kit with rollers and height adjustment for floor installation	
Mobile oven rack trolleys and plate rack trolleys – for easy loading outside the cooking system	
Finishing systems for banquets	
Run-in rail for mobile oven racks and plate racks	
Transport trolleys for mobile oven rack trolleys and plate rack trolleys – standard and height adjustable	
Combi-Duo kit – to build a Combi-Duo for gas or electric units	
Heat shield – to install a unit next to a heat source, e.g. a grill	
Condensation breaker – to divert steam and vapours into existing exhaust systems	
Exhaust hood – only for electric units	
UltraVent Plus condensation hood – only for electric units	
UltraVent condensation hood – only for electric units	
Additional impact protection elements for HeavyDutyLine	
RATIONAL USB stick – for the safe transfer of cooking programmes and HACCP data	
VarioSmoker	

To achieve an optimal cooking result, you will find a wide range of cooking accessories and information on additional accessories in the accessories brochure, from your distributor or at [www.rational-online.com](http://www.rational-online.com)

Planners	RATIONAL UK  Unit 4 Titan Court, Laporte Way Portenway Business Park, Luton LU4 8EF Tel. +44 (0) 1582 480388 Fax +44 (0) 1582 485001 Email: <a href="mailto:info@rational-online.com">info@rational-online.com</a> Visit us on the internet: <a href="http://www.rational-online.com">www.rational-online.com</a>
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# QC7I TWIN 4FC5-S

System Part Number: EV9202-62



## APPLICATIONS

- ◆ Ice machines
- ◆ Coffee brewers

## SYSTEM DESCRIPTION

The **QC7I Twin 4FC5-S** water filtration system features exclusive Fibredyne™ II bacteriostatic media that filters sediment down to 5 microns and provides chlorine taste & odor reduction at a flow rate of 5 gpm for 30,000 gallons. The 5 micron mechanical filtration supports lasting, balanced performance with high turbidity water supplies. Integrated scale inhibitor media helps protect against the formation of scale\* on equipment surfaces. This system is certified under NSF/ANSI Standard 42.

## FEATURES • BENEFITS

- ◆ Integrated scale inhibitor minimizes the potential for scale formation\* to ensure reliable, efficient equipment operation
- ◆ Proprietary Fibredyne II media reduces chlorine taste & odor while providing particulate reduction down to 5 microns
- ◆ Fibredyne II media inhibits the growth of bacteria within the filter to guard against media fouling and optimize performance
- ◆ Inlet shutoff valve, flush valve, and pressure gauges simplify service and monitor operating performance
- ◆ Quick-change (QC) cartridges make changing cartridges simple and sanitary
- ◆ Reduces a range of contaminants to help ensure clearer, fresher water for consistently great-tasting beverages
- ◆ Helps protect equipment to help ensure reliable and efficient operation resulting in reduced maintenance and downtime
- ◆ NSF/ANSI Standard 42 certified for Bacteriostatic Effects and the reduction of Chlorine Taste & Odor, and Particulate Class III

## INSTALLATION TIPS

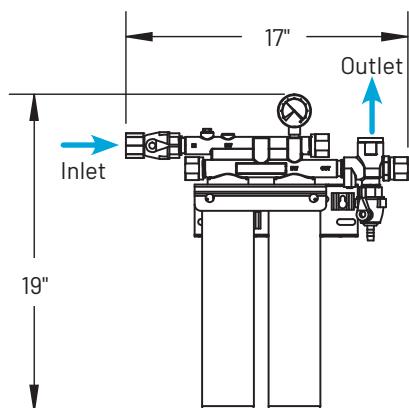
- ◆ Choose a mounting location suitable to support the weight of the system while operating.
- ◆ Install vertically and allow 2½" (6.35 cm) clearance below the cartridge for easy removal and replacement.
- ◆ Feed water temperature must not exceed 100°F (38°C).
- ◆ Do not install where the system could be exposed to freezing temperatures.

- ◆ Feed water supply pressure must not exceed 125 psi (non-shock). When pressure exceeds 85 psi, a pressure reducing valve is recommended.
- ◆ Flush cartridges by running water through the system for five (5) minutes.
- ◆ For more details, see the installation, operation, and maintenance guide included with the system.

\*As tested by Pentair.  
EPA Est. 002623-IL-002

# QC7I TWIN 4FC5-S

EV9202-62



## SPECIFICATIONS

System	Performance
<b>Overall Dimensions</b> 19" H x 17" W x 5.75" D (48.3 cm x 43.2 cm x 14.6 cm)	<b>Service Flow Rate</b> 5 gpm (18.93 lpm)
<b>Connections</b> Inlet Connection: 3/4" FNPT Outlet Connection: 3/4" FNPT	<b>Rated Capacity</b> 30,000 gallons (113.562 L)
<b>Operating Pressure</b> 10 – 125 psi (0.7 – 8.6 bar)	<b>Chlorine Taste &amp; Odor Reduction</b> Yes
<b>Water Temperature</b> 35 – 100°F (2 – 38°C)	<b>Particulate Reduction</b> Yes
<b>Operating Weight</b> 17 lbs (7.7 kgs)	<b>Bacteriostatic Effects</b> Yes
<b>Shipping Weight</b> 8 lbs (3.7 kgs)	
<b>Electrical Connection</b> None required	

## REPLACEMENT CARTRIDGE

Model	Qty	Description	Part No
4FC5-S	2	Primary filter	EV9693-31

For Pentair Everpure Product Warranties visit:  
<http://pentair.com/assets/foodservice-warranty>

It is recommended that filter cartridges be replaced every six (6) months on a regular scheduled program, or when capacity is reached or if water pressure or flow to equipment becomes inadequate.

Always replace filter cartridges at least once per year.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

Systems certified for cyst reduction may be used on disinfected water that may contain filterable cysts.

Since the conditions under which our products may be used are beyond our control, we cannot accept any liability with respect to the improper installation, application and/or use of our products.



System Tested and Certified by NSF International against NSF/ ANSI Standard 42 for the reduction of:  
  
STANDARD NO. 42 –  
AESTHETIC EFFECTS  
Bacteriostatic Effects  
Chemical Reduction  
Taste & Odor  
Chlorine  
Mechanical Filtration  
Nominal Particulate Class III



United States | 1040 Muirfield Drive | Hanover Park, IL 60133 | 800.942.1153 (US Only) 630.307.3000 Main | [cseverpure@pentair.com](mailto:cseverpure@pentair.com) | [foodservice.pentair.com](http://foodservice.pentair.com)

Australia | 1-21 Monash Drive | Dandenong South, Vic 3175 | Australia | 011.1300 576 190 Tel | [au.everpure@pentair.com](mailto:au.everpure@pentair.com)

China | 21F Cloud 9 Plaza, NO 1118 | Shanghai, 200052 | China | 86.21.3211.4588 Tel | [china.water@pentair.com](mailto:china.water@pentair.com)

India | Boulevard, B-9/A, 7th Floor – Tower B Sector 62 | Noida – 201301 | 91.120.419.9444 Tel | [indiacustomer@pentair.com](mailto:indiacustomer@pentair.com)

Europe | Pentair Water Belgium BVBA | Industriepark Wolfstee, Toekomstlaan 30, B-2200 Herentals | Belgium | +32.(0).14.283.504 Tel | [sales@everpure-europe.com](mailto:sales@everpure-europe.com)

Japan | Japan Inc. | Hashimoto MN Bldg. 7F, | 3-25-1 Hashimoto, Midori-ku, Sagamihara-shi | Kanagawa 252-0143 | Japan | 81.(0)42.775.3011 Tel | [info@everpure.co.jp](mailto:info@everpure.co.jp)

Southeast Asia | 390 Havelock Road, | #04-01 King's Centre | Singapore 169662 | 65.6768.5800 Tel | [cseverpure@pentair.com](mailto:cseverpure@pentair.com)

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EV9202-62 FE22



# EVERPURE® 4FC5-S FILTER CARTRIDGE

DELIVER PREMIUM QUALITY DRINKING WATER FOR ICE, STEAM AND COFFEE APPLICATIONS

4FC5-S Replacement Cartridge (1 PK): EV9693-31

## APPLICATIONS

Ice  
Steam Ovens

Combi Ovens  
Coffee

## FEATURES • BENEFITS



Integrated beaded phosphate with levels specifically selected for greater life and scale inhibition

Sanitary cartridge replacement is simple, quick and clean; internal filter parts are never exposed to handling or contamination

Protects drink system seals, pump, tubing and small orifices from clogging, corrosion and abrasive wear

Reduces chlorine taste & odor and other offensive contaminants that can adversely affect the taste of beverages

Balanced cartridge for optimum performance in varying water qualities

Improves the taste of fountain beverages and helps retain the drink's carbonation

New Fibredyne™ II media with AgION® antimicrobial protection inhibits any potential bacterial growth

Reduces dirt and particles as small as five (5) microns in size

Increased capacity for extended reduction of chemical and mechanical contaminants

Compatible with Insurice®, Insurice PF, QC7I, QL2, QL3B and QL3 Heads

NSF® Certified under NSF/ANSI Standard 42

## INSTALLATION TIPS

Install vertically so cartridge hangs down.  
Allow 2-1/2" (6.3 cm) clearance below the cartridge for easy cartridge replacement.  
Flush cartridge by running water through system for five (5) minutes at full flow.

## OPERATION TIPS

Change cartridge on a regular six (6) month preventative maintenance program.  
Change cartridge when capacity is reached or when pressure falls below 10 psi (0.6 bar).  
Always flush the filter cartridge at time of installation and cartridge change.

## SIZING

Service Flow Rate: 2.5 gpm (9.5 Lpm)  
Rated Capacity: 15,000 gallons (56,781 L)

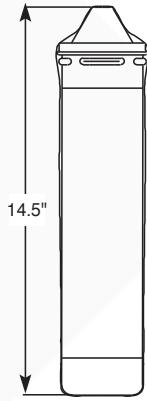
# EVERPURE® 4FC5-S FILTER CARTRIDGES

EV9693-31

## SPECIFICATIONS

**Service Flow Rate**

2.5 gpm (9.5 Lpm)

**Rated Capacity**

15,000 gallons (56,781 L)

**Pressure Requirements**

10 - 125 psi (0.7 - 8.6 bar), non-shock

**Temperature Requirements**

35 - 100°F (2 - 38°C)

**Overall Dimensions**

14.5" L x 3.25" D (36.8 cm x 8.3 cm)



System Tested and Certified by  
NSF International against NSF/  
ANSI Standards 42 and 53 for the  
reduction of:

STANDARD NO. 42 — AESTHETIC  
EFFECTS

Bacteriostatic Effects  
Chemical Reduction  
Taste & Odor  
Chlorine

Mechanical Filtration  
Nominal Particulate, Class III

## WARRANTY

Everpure by Pentair® water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Pentair will provide a copy of the warranty upon request.

**WATER QUALITY SYSTEMS**

EVERPURE-SURFLO WORLD HEADQUARTERS, 1040 MUIRFIELD DRIVE, HANOVER PARK, IL 60133 USA • FOODSERVICE.PENTAIR.COM  
800.942.1153 MAIN (US ONLY) • 630.307.3000 MAIN • 630.307.3030 FAX • CSEVERPURE@PENTAIR.COM EMAIL

EVERPURE-SURFLO AUSTRALIA, 1-21 MONASH DRIVE, DANDEMONG SOUTH, VIC 3175, AUSTRALIA  
011.1300.576.190 TEL • 011.61.39.562.7237 FAX • AU.EVERPURE@PENTAIR.COM EMAIL

EVERPURE-SURFLO CHINA, 21F CLOUD 9 PLAZA, NO 1118, SHANGHAI, 200052, CHINA  
86.21.3211.4588 TEL • 86.21.3211.4580 FAX • CHINA.WATER@PENTAIR.COM EMAIL

EVERPURE-SURFLO INDIA, GREEN BOULEVARD, B-9/A, 7TH FLOOR - TOWER B SECTOR 62, NOIDA - 201301  
91.120.419.9444 TEL • 91.120.419.9400 FAX • INDIACUSTOMER@PENTAIR.COM EMAIL

EVERPURE-SURFLO EUROPE, PENTAIR WATER BELGIUM BVBA, INDUSTRIEPARK WOLFSTEE, TOEKOMSTLAAN, 30 B-2200 HERENTALS, BELGIUM  
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EVERPURE-SURFLO JAPAN INC., HASHIMOTO MN BLDG. 7F, 3-25-1 HASHIMOTO, MIDORI-KU, SAGAMIHARA-SHI KANAGAWA 252-0143, JAPAN  
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EVERPURE-SURFLO SOUTHEAST ASIA, SOUTHEAST ASIA, 390 HAVELOCK ROAD, #04-01, KING'S CENTRE, SINGAPORE 169662  
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## Modular Cooking Range Line 900XP Electric Pasta Cooker, 1 Well, 40 litres

ITEM # 146/151

MODEL #

NAME #

SIS #

AIA #



391126 (E9PCED1MF0)

40-lt electric Pasta Cooker  
with 1 well

### Short Form Specification

#### Item No.

Infrared heating system. Constant starch removal during the cooking process. The 40 liter tank is pressed in 316-L type stainless steel to protect against corrosion. Safety thermostat and electromechanical sensor prevent the machine from working without water. Height adjustable feet in stainless steel. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Right angled side edges eliminate gaps and possible dirt traps between units.

### Main Features

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Unit to have infrared heating system positioned beneath the base of the well.
- Water basin in 316-L type Stainless steel.
- Water basin is seamlessly welded into the top of the appliance.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- 40 liters water basin.
- Automatic starch removal function during cooking: improved water quality over time.
- Automatic low-water level shut-off: no accidental over-heating.
- Easy-to-use control panel.
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- All major compartments located in front of unit for ease of maintenance.
- Automatic lifting system (optional accessory): 200mm wide unit with three stainless steel basket supports, holding one GN 1/3 basket each, to be placed on either or both sides of machine to provide automatic lifting for six small portion baskets (to be ordered separately). Possibility to memorize nine cooking times through digital control.
- The special design of the control knob system guarantees against water infiltration.
- One piece pressed 2 mm work top in Stainless steel.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).

### Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPX5 water resistance certification.

### Sustainability

- ESD available as accessory (installed separately): energy saving device uses heat produced by water drained through the overflow to pre-heat tap-in water up to 60°C, for constant water boiling.



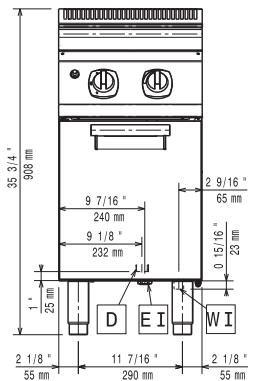
### Included Accessories

APPROVAL:

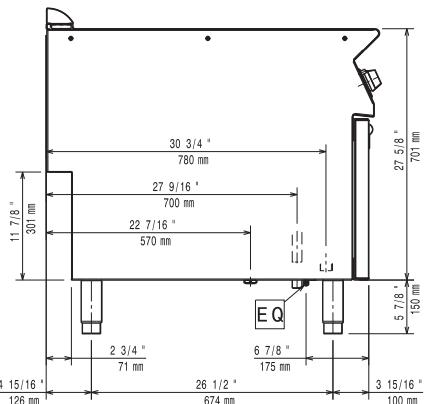


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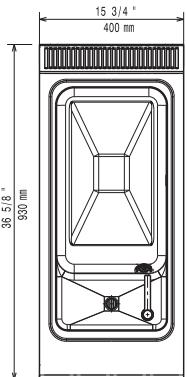
Front



Side



Top



## Electric

### Supply voltage:

380-400 V/3N ph/50/60 Hz

391126 (E9PCED1MF0)

ISO 9001; ISO 14001 kW

### Total Watts:

ISO 9001; ISO 14001

380-400V 3N~ 50/60Hz

9-10kW

### Predisposed for:

## Water:

Drain "D": 1"

Incoming Cold/hot Water

line size: 3/4"

Total hardness: 5-50 ppm

**Electrolux Professional** recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information.

## Key Information:

**Usable well dimensions (width):** 300 mm

**Usable well dimensions (height):** 260 mm

**Usable well dimensions (depth):** 520 mm

**Well Capacity (MAX):** 40 lt MAX

**Net weight:** 44 kg

**Shipping weight:** 56 kg

**Shipping height:** 1080 mm

**Shipping width:** 460 mm

**Shipping depth:** 1020 mm

**Shipping volume:** 0.51 m<sup>3</sup>

**Certification group:** EPC91S

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

D = Drain  
EI = Electrical inlet (power)  
EQ = Equipotential screw  
WI = Water inlet

# basic



## Snack GN 1/1 refrigerated bases

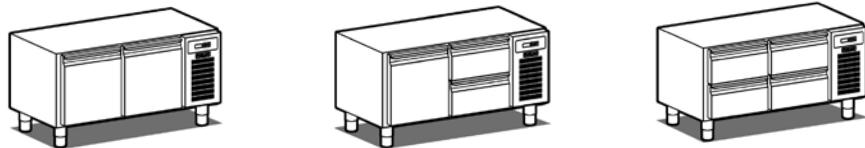
The BASIC snack refrigerated bases, with internal dimensions GN 1/1, are suitable for supporting cooking tops with depth of 650 and 700 mm. The s/s body has 50 mm insulation obtained by injecting HCFC-free polyurethane resins.

They are available in the normal temperature version, with doors and drawers, and in the freezer version, with doors and big drawers.

The counters are provided with automatic defrosting by heating elements and automatic evaporation of condensate water.

They are supplied with no. 1 GN/1 shelf by each door.

## TECHNICAL DATA:



	BRS/120	BRS/121	BRS/122
Body	480	480	480
External dimensions (WxDxH)	1200x640x610	1200x640x610	1200x640x610
Capacity	162	162	162
Technical compartment position	right	right	right
Doors	2	1	-
Equipment (GN 1/1 shelves)	2 GN 1/1	1 GN 1/1	-
Control panel	digital control by back panel	digital control by back panel	digital control by back panel
Cooling system	ventilated	ventilated	ventilated
Temperature	-2/+8	-2/+8	-2/+8
Defrosting system	automatic by heating elements	automatic by heating elements	automatic by heating elements
Condensate water elimination	automatic	automatic	automatic
Max absorbed power *	195	195	195
Cooling power *	362	362	362
Gas	R290	R290	R290
Input voltage	1x230V/50Hz	1x230V/50Hz	1x230V/50Hz
Climatic class	5	5	5

\*Evap. -10°C cond. +45°C

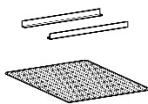


*Detail of drawer unit with totally extractable drawer on telescopic runners*

## ACCESSORIES AND OVERPRICES ON REQUEST:

Refrigerated drawer unit with 2 1/2 drawers

Refrigerated drawer unit with 1 big drawer



Pair of runners

GN 1/1 shelf



Kit of 4 castors Ø 125 mm

Top for cooking top of 850/900 depth, lenght 1200

Top for cooking top of 850/900 depth, lenght 1600

Top for cooking top of 850/900 depth, lenght 2200



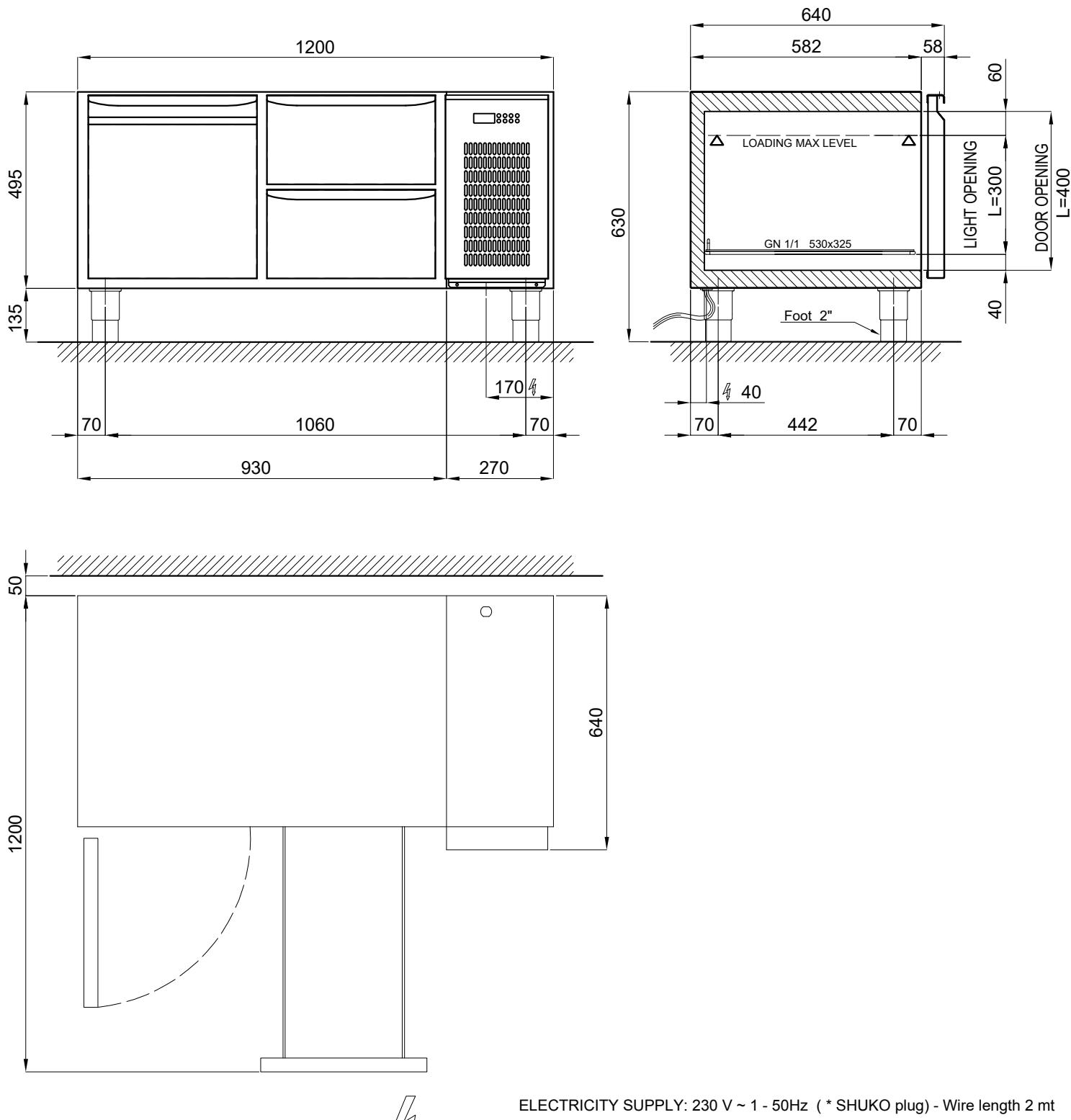
Wi-Fi supervising system (overprice)



60Hz voltage



## INSTALLATION DIAGRAM:



ELECTRICITY SUPPLY: 230 V ~ 1 - 50Hz (\* SHUKO plug) - Wire length 2 mt

GROSS CAPACITY : 162lt - NET CAPACITY : 93lt



## Modular Cooking Range Line 900XP Electric Pasta Cooker, 1 Well, 40 litres

ITEM # 146/151

MODEL #

NAME #

SIS #

AIA #



391126 (E9PCED1MF0)

40-lt electric Pasta Cooker  
with 1 well

### Short Form Specification

#### Item No.

Infrared heating system. Constant starch removal during the cooking process. The 40 liter tank is pressed in 316-L type stainless steel to protect against corrosion. Safety thermostat and electromechanical sensor prevent the machine from working without water. Height adjustable feet in stainless steel. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Right angled side edges eliminate gaps and possible dirt traps between units.

### Main Features

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Unit to have infrared heating system positioned beneath the base of the well.
- Water basin in 316-L type Stainless steel.
- Water basin is seamlessly welded into the top of the appliance.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- 40 liters water basin.
- Automatic starch removal function during cooking: improved water quality over time.
- Automatic low-water level shut-off: no accidental over-heating.
- Easy-to-use control panel.
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- All major compartments located in front of unit for ease of maintenance.
- Automatic lifting system (optional accessory): 200mm wide unit with three stainless steel basket supports, holding one GN 1/3 basket each, to be placed on either or both sides of machine to provide automatic lifting for six small portion baskets (to be ordered separately). Possibility to memorize nine cooking times through digital control.
- The special design of the control knob system guarantees against water infiltration.
- One piece pressed 2 mm work top in Stainless steel.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).

### Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPX5 water resistance certification.

### Sustainability

- ESD available as accessory (installed separately): energy saving device uses heat produced by water drained through the overflow to pre-heat tap-in water up to 60°C, for constant water boiling.



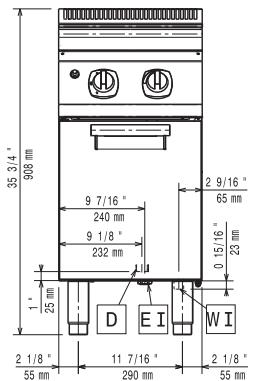
### Included Accessories

APPROVAL:

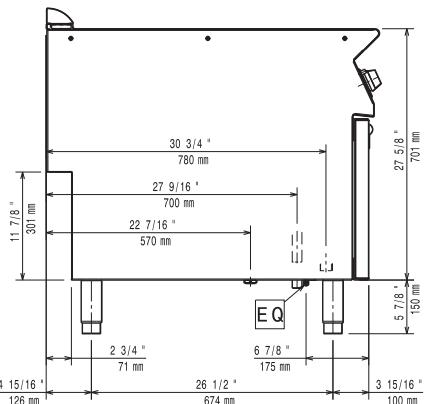


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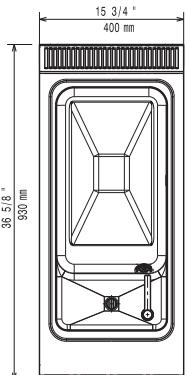
Front



Side



Top



## Electric

### Supply voltage:

380-400 V/3N ph/50/60 Hz

391126 (E9PCED1MF0)

ISO 9001; ISO 14001 kW

### Total Watts:

ISO 9001; ISO 14001

380-400V 3N~ 50/60Hz

9-10kW

### Predisposed for:

## Water:

Drain "D": 1"

Incoming Cold/hot Water

line size: 3/4"

Total hardness: 5-50 ppm

**Electrolux Professional** recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information.

## Key Information:

**Usable well dimensions (width):** 300 mm

**Usable well dimensions (height):** 260 mm

**Usable well dimensions (depth):** 520 mm

**Well Capacity (MAX):** 40 lt MAX

**Net weight:** 44 kg

**Shipping weight:** 56 kg

**Shipping height:** 1080 mm

**Shipping width:** 460 mm

**Shipping depth:** 1020 mm

**Shipping volume:** 0.51 m<sup>3</sup>

**Certification group:** EPC91S

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

D = Drain  
EI = Electrical inlet (power)  
EQ = Equipotential screw  
WI = Water inlet



**Ventilation Equipment  
304 S\_S Wall Hood+Filters+Lamps  
2800x1300mm**

**ITEM # 107/141/152**

**MODEL #**

**NAME #**

**SIS #**

**AIA #**



**640040 (STPF1328)**

**304 stainless steel Wall Hood with filters and lamps**

### **Short Form Specification**

#### **Item No.**

Compensating-Flow Exhaust System (air inlet from outdoors). Constructed in 304 AISI stainless steel. Equipped with labyrinth filters in 304 AISI stainless steel, blind panels in 304 AISI stainless steel, fluorescent lights, grease collecting trough all around and condensate collecting tray.

### **Main Features**

- External panels with upturned edges to avoid injuries.
- Heating and air conditioning costs reduced thanks to the compensated air flow.
- Low noise level.

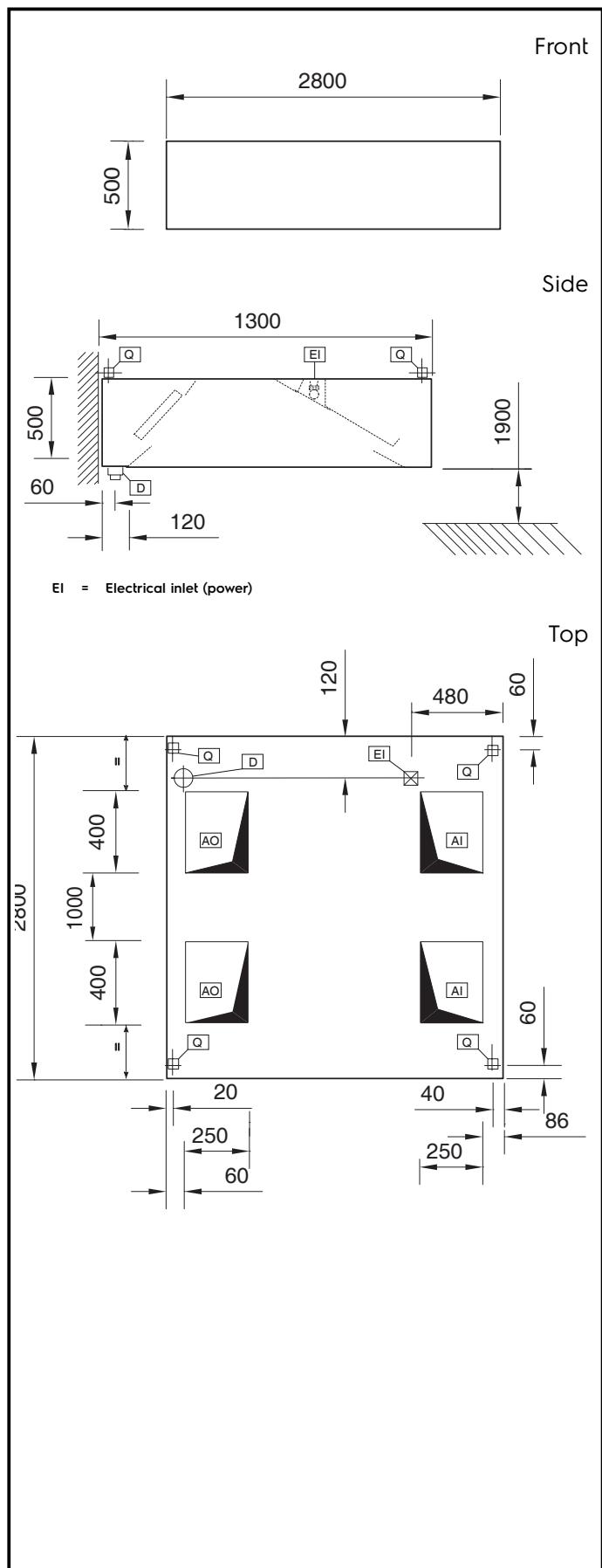
### **Construction**

- Outlet holes are sized in order to minimize drops in pressure.
- Labyrinth filters guarantee constant filtration to avoid clogging and to protect against fire.
- Perimetral gutter with drain hole to transfer grease into a 304 AISI container.
- 304 AISI stainless steel labyrinth filters easily removable for cleaning.
- Built-in lighting with protective screen.
- Optional accessory: air intake Plenum, which is insulated to avoid condensation.
- Rear exhaust with filters and front air intake through a narrow slot sized to obtain the correct induction effect.
- Perforated panel inside the intake circuit guarantees a perfect and uniform air distribution.
- Completely insulated intake area to avoid external condensation.
- Two separate air circuits (extraction and intake) to reduce the quantity of treated air released in the environment.
- Entirely constructed in 304 AISI stainless steel.

**APPROVAL:**



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**Electric**

**Supply voltage:**  
640040 (STPF1328) 220 V/1N ph/50 Hz

**Total Watts:** 0.24

**Capacity:**

**Supply capacity:** 2640 m<sup>3</sup>/h

**Key Information:**

**External dimensions, Width:** 2800 mm

**External dimensions, Depth:** 1300 mm

**External dimensions, Height:** 500 mm

**Net weight:** 179 kg

**Air Emission:**

**Air capacity:** 4100 mc/h



# atlas plus

## Tavoli freezer GN 1/1 - H 760 Prof 700



I tavoli refrigerati e conservatori ATLAS PLUS sono stati progettati per soddisfare le esigenze del cliente che desidera il meglio per la sua cucina! Grazie al corpo con altezza di ben 760 mm, i tavoli ATLAS PLUS hanno una capacità di stoccaggio del 18% superiore rispetto ai normali tavoli refrigerati e sono stati appositamente studiati per poter essere montati su zoccolo in muratura, senza piedini. Gli impianti refrigeranti garantiscono le massime prestazioni anche nelle situazioni di lavoro più critiche, porte e cassetti hanno finiture con bordi saldati, sbrinamento automatico tramite resistenze elettriche e dispositivo per l'eliminazione automatica dell'acqua di condensa. Equipaggiati con 1, 2, 3 o 4 porte con variante a 2 cassetti e vano tecnico sia destro che sinistro. In dotazione: no. 2 griglie GN 1/1 per porta. Piani di lavoro inox sp. 10/10 lisci o con alzatina posteriore.



### DATI TECNICI:

#### THBD/090

#### THBS/090

	mm	760		760
Corpo mobile	mm	900x690x860		900x690x860
Dimensioni esterne, senza piano THBD(S)/...S (WxDxH)	mm		900x700x900	900x700x900
Dimensioni esterne, piano inox normale THBD(S)/...			900x700x1000	900x700x1000
Capacità	lt	140		140
Posizione vano tecnico		dx		sx
Porte	nr	1		1
Evaporatore	nr	1		1
Dotazioni (Griglie)	nr	2 GN 1/1		2 GN 1/1
Controllo elettronico		digitale da retropannello		digitale da retropannello
Tipo di refrigerazione		ventilata		ventilata
Temperatura	°C	-15/-20		-15/-20
Tipo di sbrinamento		automatico con resistenze elettriche		automatico con resistenze elettriche
Evaporazione acqua di condensa		automatica		automatica
Potenza max assorbita *	W	480		480
Potenza refrigerante **	W	485		485
Gas		R290		R290
Tensione alimentazione		1x230V/50Hz		1x230V/50Hz
Classe climatica		5		5

\*Evap. -10°C cond. +45°C - \*\*ASHARE (Evap. -23,3°C cond. +54,4°C)



Particolare interno cella



Scheda elettronica da retropannello



Dettaglio cassetiera

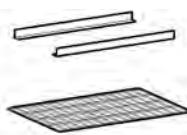


Dettaglio bordo piano di lavoro inox

## ACCESSORI E MAGGIORAZIONI A RICHIESTA:



**CRH/2BT** Cassettiera freezer a 2 cassetti 1/2 (maggiorazione)



Coppia guide per griglia GN 1/1

Griglia GN 1/1  
Griglia inox GN 1/1

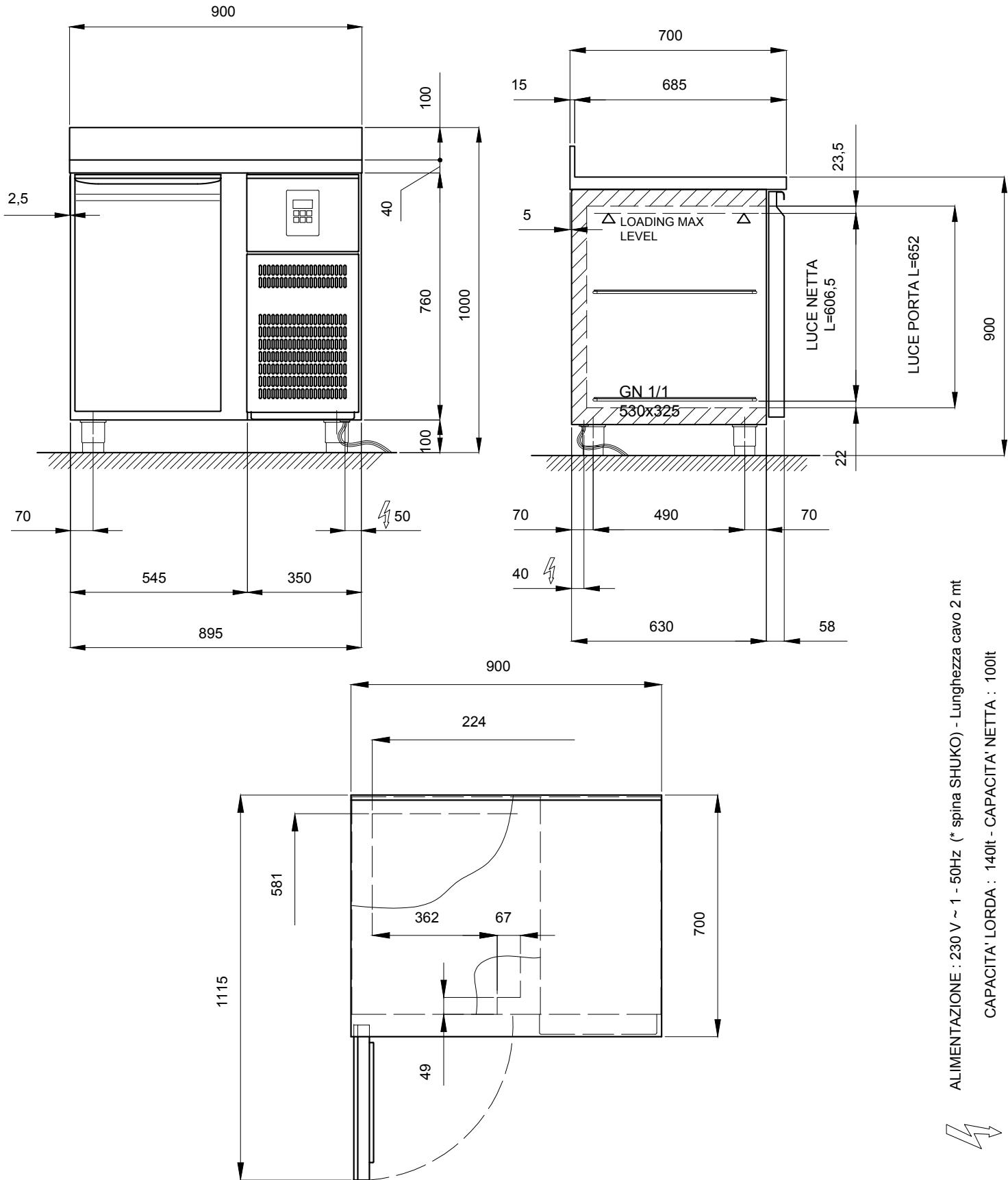


Kit ruote Ø 125

Sistema supervisione Wi-Fi (maggiorazione)

Frequenza 60Hz

## SCHEMA DI INSTALLAZIONE:





**Modular Cooking Range Line  
900XP One Well Electric Fryer 23 liter  
with Electronic Programmable control  
and Oil filtering**



**391387 (E9KKIOBAMCG)**

23-lt electric Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets and lid included, prearranged for advanced filtering system (optional accessory) - HP

**391340 (E9KKIDBAMCG)**

23-lt electric Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets and lid included, prearranged for advanced filtering system (optional accessory) - HP

### **Short Form Specification**

#### **Item No.**

High efficiency external infrared heating elements (18kW) with innovative deflectors attached to the outside of the well. Deep drawn V-Shaped well. The unit is equipped with a programmable electronic control panel. Unit predisposed for advanced filtering system. Melting function. Oil drains through a tap into a container positioned under the well; stainless steel filter included.

Height adjustable feet in stainless steel. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Right-angled side edges eliminate gaps and possible dirt traps between units.

**ITEM #** \_\_\_\_\_  
**MODEL #** \_\_\_\_\_  
**NAME #** \_\_\_\_\_  
**SIS #** \_\_\_\_\_  
**AIA #** \_\_\_\_\_

### **Main Features**

- Deep drawn V-Shaped well.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- Overheat protection thermostat as standard on all units.
- Integrated oil filtering system with a pump for oil circulation.
- All major compartments located in front of unit for ease of maintenance.
- The unit is predisposed for ADVANCED FILTERING SYSTEM with paper filters to remove the smallest food residuals and extend the oil life.
- Unit to be equipped with electronic control panel.
- The special design of the control panel offers a better guarantee against oil infiltration.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

### **Construction**

- Unit is 930 mm deep to give a larger working surface area.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Interior of well with rounded corners for ease of cleaning.
- Unit delivered with four 50 mm legs in stainless steel as standard.
- IPX5 water resistance certification.

### **Sustainability**

- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).



### **APPROVAL:**



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**Included Accessories**

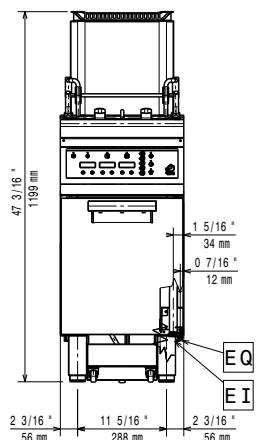
- 1 of Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086
- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 18/23 lt fryers PNC 927223

**Optional Accessories**

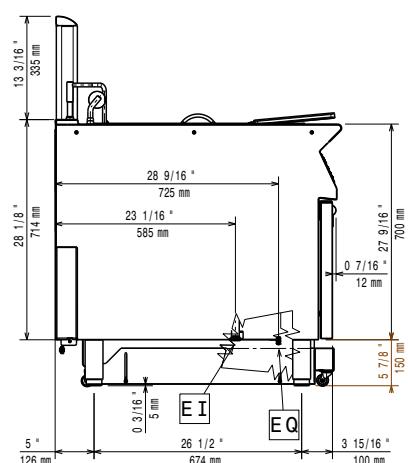
- Kit for advanced filtration system for 23-litre fryer, allowing to remove the smallest food residuals and extend oil life - 900XP PNC 200084
- Pack of paper filter (100 pieces) for advanced filtration system for 23-litre fryer - 900XP PNC 200085
- Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086
- Kit for 23-litre fryer, drain extension in high resistant elastometer with stainless steel extremites to drain oil - 900XP PNC 200087
- Lid for oil container for 23 l Fryers (only for 391387) PNC 200171
- Junction sealing kit PNC 206086
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels (only for 391340) PNC 206135
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 400mm (only for 391387) PNC 206147
- Frontal kicking strip for concrete installation, 800mm (only for 391387) PNC 206148
- Frontal kicking strip for concrete installation, 1000mm (only for 391387) PNC 206150
- Frontal kicking strip for concrete installation, 1200mm (only for 391387) PNC 206151
- Frontal kicking strip for concrete installation, 1600mm (only for 391387) PNC 206152
- Pair of side kicking strips (not for freezer base) PNC 206180
- 2 panels for service duct for single installation (only for 391387) PNC 206181
- Hygienic lid for 23lt fryers PNC 206201
- 2 panels for service duct for back to back installation (only for 391387) PNC 206202
- Frontal kicking strip for 23lt fryers in two parts PNC 206203
- Extension pipe for oil drainage for fryers PNC 206209
- Back handrail 800 mm (only for 391387) PNC 206308
- Back handrail 1200 mm (only for 391387) PNC 206309
- Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP) PNC 206372
- Rear paneling - 600mm (700/900XP) (only for 391387) PNC 206373
- Rear paneling - 800mm (700/900) (only for 391387) PNC 206374
- Rear paneling - 1000mm (700/900) (only for 391387) PNC 206375
- Rear paneling - 1200mm (700/900) (only for 391387) PNC 206376
- 2 side covering panels for free standing appliances PNC 216134
- Sediment collection tray for 23-litre fryer (to be put in the well) PNC 921023
- 2 half size baskets for 18/23 lt fryers PNC 927223
- 1 full size basket for 18/23 lt fryers PNC 927226
- Unclogging rod for 23lt fryers drainage pipe PNC 927227
- Deflector for floured products for 23lt fryers PNC 960645



Front

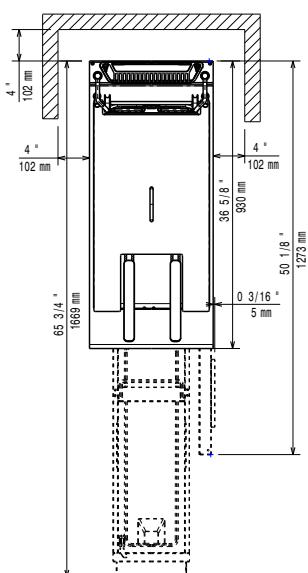


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



## Electric

### Supply voltage:

391387 (E9KKIOBAMCG) 415-430 V/3N ph/50/60 Hz  
391340 (E9KKIDBAMCG) 380-400 V/3N ph/50/60 Hz

### Total Watts:

391387 (E9KKIOBAMCG) 17.2 kW  
391340 (E9KKIDBAMCG) 18 kW

## Key Information:

**Usable well dimensions (width):** 340 mm

**Usable well dimensions (height):** 575 mm

**Usable well dimensions (depth):** 400 mm

**Well capacity:** 21 lt MIN; 23 lt MAX

### Performance\*:

391387 (E9KKIOBAMCG) 35.5 kg\hr  
391340 (E9KKIDBAMCG) 37.6 kg\hr

**Thermostat Range:** 110 °C MIN; 190 °C MAX

**Net weight:** 86 kg

### Shipping weight:

391387 (E9KKIOBAMCG) 100 kg  
391340 (E9KKIDBAMCG) 93 kg

**Shipping height:** 1360 mm

**Shipping width:** 460 mm

**Shipping depth:** 1020 mm

**Shipping volume:** 0.64 m<sup>3</sup>

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

### \*Based on:

ASTM F1361-Deep fat fryers

Certification group: EFE91R23



The peculiarity of Arris Fry-top Green Energy is due to thermal inertia, which is conveyed to the cooking surface by the heating elements. The heating elements, once heated up, only consume the amount of energy necessary to stay on the selected temperature. Our special technology allows the griddle to have a 25%-30% lower maximum consumption in comparison to an appliance with the same dimensions in the market. Thanks to the particular composition of the materials and to the thermal characteristics, it is even possible to have an energy saving up to 50% (in comparison to an appliance with the same dimensions in the market) can be reached when the grill is heated up.

Even though the Fry Top green Energy consumes little energy, it is able to reach very high temperatures, with a maximum temperature of around 300°C. Instrument of high quality that pays for itself, thanks to energy savings that don't compromise performance.

## FT 809 EL

Digital electric freestanding griddle of 80 by 90 cm with energy savings technology. Special construction and technology leading to energy saving while reaching temperatures of around 300°C. The FT 809 EL is part of the Fry Top Green Energy line, designed to pay itself back in energy savings in a short amount of time.



Product Dimensions (LxPxH in mm)	800, 900, 900
Hob dimensions (mm)	720x710
Voltage	380 - 415 V 3N - 50/60 Hz 220 - 240V 3 - 50/60Hz
Electric Power (kw)	8.3
Gas Power (kw)	-
Consumption methane (mc/h - LPG kh/h)	-
Gross Weight (kg)	155
Packaging volume (m³)	0.78
Construction	Stainless steel
Water connection	-
Loading Water	-
Heart Probe	Optional



## Salamanders Ultra Rapid Electric Salamander, open on 3 sides - 600 mm



283011 (E0UUCEBOMOH)

Electric Salamander, Ultra Rapid, open on 3 sides, with Plate detection system, 600 mm, accepts GN 1/1

283012 (E0UUCDBOMOH)

Electric Salamander, Ultra Rapid, open on 3 sides, with Plate detection system, 600 mm, accepts GN 1/1

### Short Form Specification

#### Item No.

Constructed in AISI 304 stainless steel. Table top model can be hanged on the wall with wall brackets (optional). Open on 3 sides. 2 individually controlled cooking zones heated by high efficient infrared heating elements. No preheating needed, reduced heat emission in the kitchen. Control knob to set cooking time (from 0 to 99 minutes) showed on digital display. Touch-controlled plate detecting bar to activate heating elements. Air vents along the upper side for evacuating heat and smoke. Movable plate, sliding smoothly up and down along a rail system. Removable chromed steel cooking grid and stainless steel grease collecting container.

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_

### Main Features

- 2 independent high-efficient tungsten filament heating elements allowing to heat up a half or full cooking surface.
- Fast heat up: about 20 seconds to work at full performance.
- Cooking plate size: 600x350 mm accept GN 1/1.
- Touch-controlled plate detecting bar switches on the salamander when the plate is placed in the appliance and switches it off when the plate is removed.
- Control panel with a knob and digital display to set the cooking time.
- Timer can be set from 0 to 99 minutes and interrupts electricity supply at the end of cooking time.
- Set time can be stored to simplify the repetition of similar cooking cycles.
- START and STOP touch button.

### Construction

- Made of AISI 304 stainless steel.
- Air vents along the upper side for evacuating heat and smoke.
- Removable stainless steel drip tray.
- Movable upper plate.
- Chromium-plated steel grid with a safety stop to avoid accidental fall.
- Table top unit can be wall mounted with dedicated optional accessory.
- 4 rubber feet.

### Sustainability

- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).



### Optional Accessories

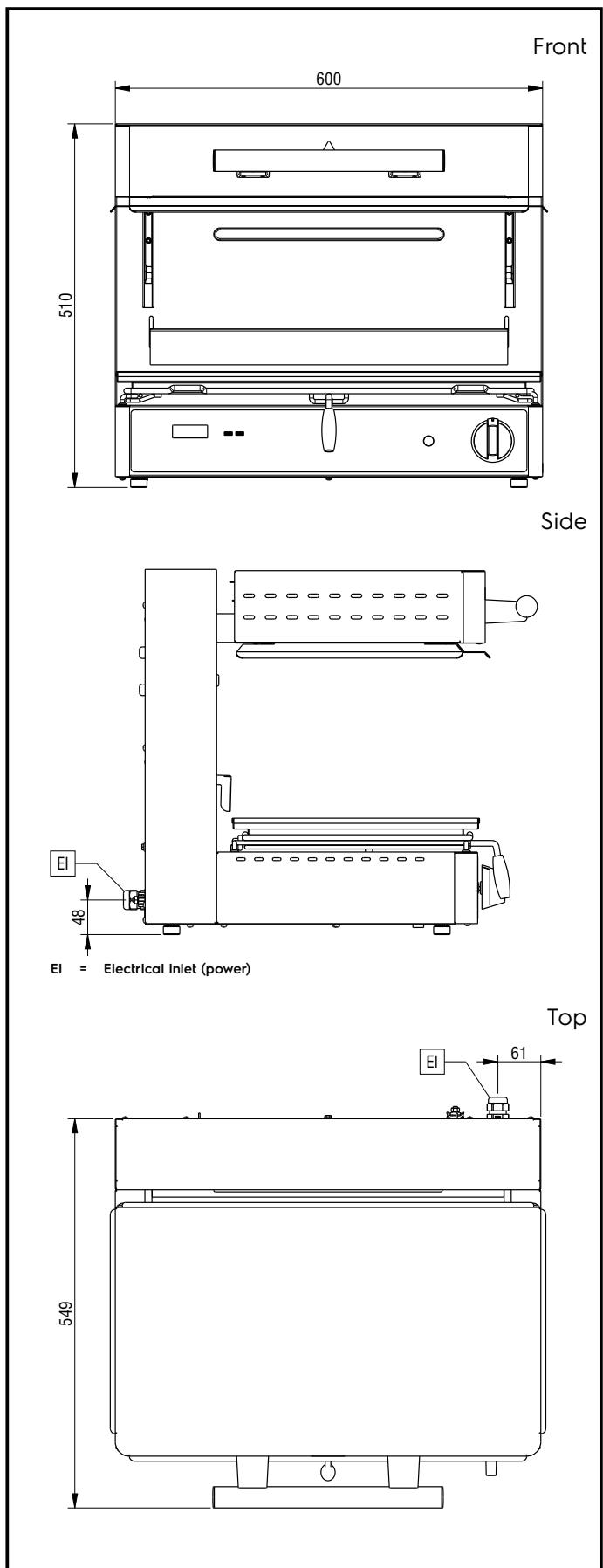
- Wall mounted brackets kit for salamanders open on 3 sides

PNC 283035 □

### APPROVAL:



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**Electric**
**Supply voltage:**

283011 (E0UUCEBOMOH) 220-240 V/1 ph/50/60 Hz  
 283012 (E0UUUCDBOMOH) 380-415 V/3N ph/50/60 Hz

**Electrical power max.:**

4 kW

**Key Information:**

External dimensions, Width: 600 mm

External dimensions, Depth: 549 mm

External dimensions, Height: 510 mm

Net weight: 50 kg



## Modular Cooking Range Line EVO900 Electric Grill Top HP 800mm



392347 (Z9GREHGS0P)

Electric grill top, full module -  
HP

### Short Form Specification

#### Item No.

Heating via incoloy armoured heating elements positioned under the cooking grid. Cooking surface grids are easily removable for cleaning. Heating elements can be tilted. Integrated water tap. Fixed well with drain. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units. WRAS compliant. 380-400 V.

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_

### Main Features

- Incoloy armoured heating elements positioned under the cooking grid.
- Each bank of elements has an independent power regulation through a control knob.
- Power indicator light.
- Fixed well with drain to collect residual cooking juices and grease.
- Large drain protected by overflow and filter.
- Water must be added to well before operation.
- Led warning indicator to give an alarm when well is empty.
- Water filling tap with knob control.
- Removable stainless steel deflectors to recuperate heat and reduce cooking time.
- Stainless steel splash guards on sides of cooking surface. Splash guards can be easily removed for cleaning.
- Top configuration allows installation on ambient base or refrigerated/freezer base.
- Heating elements tilt 90° for easy cleaning.
- Removable 2mm thick steel U-shaped grids in AISI 441 stainless steel for fast heating of cooking surface.
- Suitable for countertop installation.

### Construction

- Unit is 900mm deep to give a larger working surface area.

### Included Accessories

- 1 of Scraper for HP electric grill PNC 206436

### Optional Accessories

- |   |            |                          |
|---|------------|--------------------------|
| • Junction sealing kit                                | PNC 206086 | <input type="checkbox"/> |
| • Support for bridge type installation, 800 mm        | PNC 206137 | <input type="checkbox"/> |
| • Support for bridge type installation, 1000 mm       | PNC 206138 | <input type="checkbox"/> |
| • Support for bridge type installation, 1200 mm       | PNC 206139 | <input type="checkbox"/> |
| • Support for bridge type installation, 1400 mm       | PNC 206140 | <input type="checkbox"/> |
| • Support for bridge type installation, 1600 mm       | PNC 206141 | <input type="checkbox"/> |
| • Side handrail for right/left hand                   | PNC 206165 | <input type="checkbox"/> |
| • Frontal handrail 800 mm                             | PNC 206167 | <input type="checkbox"/> |
| • Large handrail (portioning shelf) 800 mm            | PNC 206186 | <input type="checkbox"/> |
| • Frontal handrail 1200 mm                            | PNC 206191 | <input type="checkbox"/> |
| • Frontal handrail 1600 mm                            | PNC 206192 | <input type="checkbox"/> |
| • 2 side covering panels, height 250 mm, depth 900 mm | PNC 206321 | <input type="checkbox"/> |
| • Scraper for HP electric grill                       | PNC 206436 | <input type="checkbox"/> |
| • Drain extension for electric grill HP               | PNC 206437 | <input type="checkbox"/> |

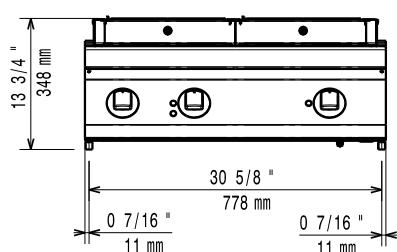
### APPROVAL:

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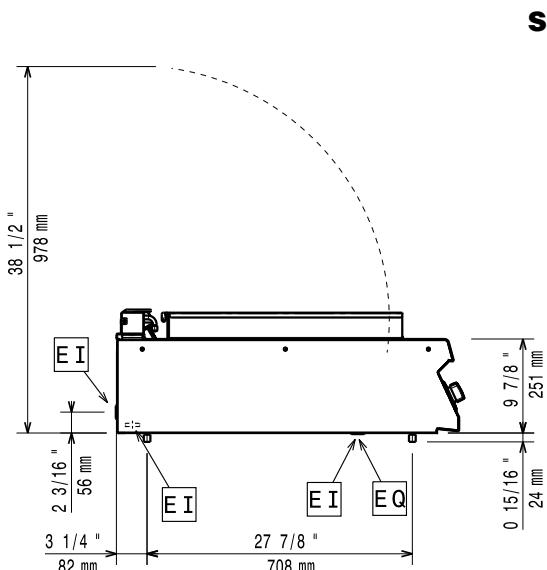


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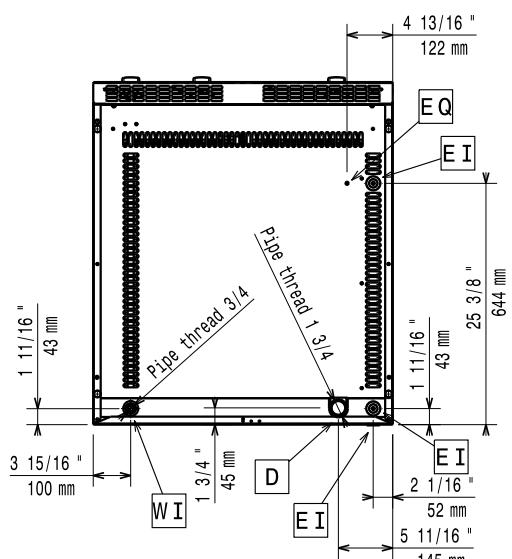
**Front**



**Side**

- D** = Drain
- EI** = Electrical inlet (power)
- EQ** = Equipotential screw
- WI** = Water inlet

**Top**



## Electric

**Supply voltage:** 380-400 V/3N ph/50/60 Hz

**Electrical power max.:** 11.6 kW

380-400V 3N~ 50/60Hz

10.8-11.6kW

**Predisposed for:**

## Key Information:

If appliance is set up either next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

**External dimensions, Width:** 800 mm

**External dimensions, Depth:** 900 mm

**External dimensions, Height:** 250 mm

**Net weight:** 85 kg

**Shipping weight:** 80 kg

**Shipping height:** 400 mm

**Shipping width:** 1020 mm

**Shipping depth:** 860 mm

**Shipping volume:** 0.35 m<sup>3</sup>

**Certification group:** HEG9E2

**Cooking surface width:** 705 mm

**Cooking surface depth:** 598 mm



**Modular Cooking Range Line  
EVO900 Electric Grill Top HP 800mm**

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2025.03.25

# Frigogasatori Sottobanco

J-Class In

Codice	Descrizione
2791	JCLASS IN 30 IB ACWG
3450	JCLASS IN 45 IB ACWG



Frizzante Fredda



Ambiente



Fredda



Eco-Friendly



Da 10 a 50 persone



J-Class In è la soluzione da incasso perfetta per le piccole comunità. Facile da installare, è ideale per il posizionamento sotto banco e per lasciare liberi i piani d'appoggio. Inoltre, offre il servizio più veloce per la somministrazione di acqua ambiente, fredda e gassata.

## Specifiche Tecniche

Descrizione	J-Class In 30	J-Class In 45
Litri Ora	30 Lt/h	45 Lt/h
Litri Continui	7 Lt	9 Lt
Temperatura Acqua	3/10°	3/10°
Raffreddamento	Banco Ghiaccio	Banco Ghiaccio
Compressore	1/10 Hp	1/10 Hp
Gas	R290	R290
Acque erogate	Frizzante Fredda - Naturale Fredda - Ambiente	Frizzante Fredda - Naturale Fredda - Ambiente
Dimensione	25,5 (L) x 40 (P) x 40 (H)	25,5 (L) x 40 (P) x 40 (H)
Capacità Persone	Da 10 a 30	Da 30 a 50



## Digital Undercounter ecostore HP Premium Refrigerated Counter - 290lt, 4-Drawer, No Top



710017 (EH2H7BB)

4-drawer Refrigerated  
Counter 290lt, -2+10°C, AISI  
304, without WorkTop

### Short Form Specification

#### Item No.

AISI 304 stainless steel panels, AISI 430 bottom panel, galvanized back panel. N. 4X1/2 drawers. Built-in refrigeration unit. Operating temperature: -2+10°C. R290 gas in refrigeration circuit.

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_

### Main Features

- Preservation performances and temperature uniformity within the cell guaranteed at 5-HEAVY DUTY (40°C) working conditions according to EN16825:2016 test protocol.
- Adjustable temperature range from -2 °C to +10 °C to suit meat, fish and dairy storage requirements.
- Large digital white-digit display with humidity selection button (3 preset level), internal temperature display and setting, manual activation of defrost cycle and turbo frost cycle (to rapidly cool warm loads).
- Equipped with Optiflow forced air circulation system for rapid cooling and temperature distribution within the cell.
- 0mm clearance installation space: tower configuration cooling unit guarantee performance with frontal ventilation only; this unique solution allows installation against the wall or side by side with other appliances, even on the cooling unit side to maximize the use of kitchen space.
- Combination of doors and drawers to suit any configuration needed, with the possibility to change the configuration on site. Right cooling unit available on request.
- Fully removable cooling unit to facilitate maintenance.
- Frontal and easy access to all components in the cooling unit.
- Fully compliant HACCP digital control: when temperature exceeds critical limits, acoustic and visual alarms are activated. Up to two months of event are kept in memory.
- Anti-tilt runners accept GN 1/1 containers.
- Self closing stainless steel doors (< 90°).
- Certified safety CE requirements.
- Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Hot gas automatic evaporation of defrost water.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory).
- Electrolux Professional Fridge Control APP make the life easier for our customers:
  - Monitor safety of preservation process thanks to HACCP data & alarms for precise control
    - Save time and easy data management having the possibility to send the HACCP information in excel format directly to e-mail address
    - Quick operations: set the cabinet temperature/humidity/turbocooling and set date/hour
- Tropicalized unit.

APPROVAL: \_\_\_\_\_



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## Construction

- Interior base with rounded corners, pressed from a single sheet.
- Ease of cleaning and high hygiene standards thanks to the rounded internal corners, the easily removable runners, grids and air conveyors.
- Internal structure with 15 charging positions (3 cm pitch) available to host GN 1/1 grids, ensuring higher net capacity and a greater storage space.
- Mounted on stainless steel feet to give 150 mm (-5/+50 mm) clearance for ease of cleaning the floor.
- External bottom panel in stainless steel.
- External back panel in galvanized steel.
- Built-in refrigeration unit.
- Developed and produced in ISO 9001 and ISO14001 certified factory.
- Fault code display.
- Internal dimension of the drawers:  
 -models with 2 1/2 drawers: 1st drawer (top drawer) 203x302x521 / 2nd drawer 223x302x521 (HxWxD)  
 -models with 3 1/3 drawers: 1st drawer (top drawer) 98x302x521 / 2nd and 3rd drawers 118x302x521 (HxWxD)  
 -models with 1/3+2/3 drawers: 1st drawer (top drawer) 98x302x521 / 2nd drawer 333x302x521 (HxWxD)

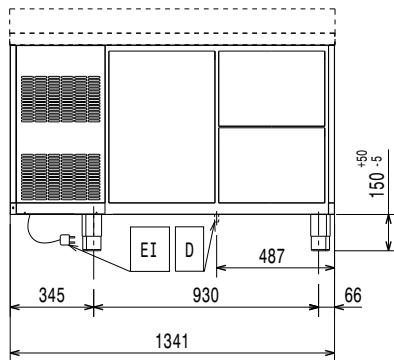
## Sustainability



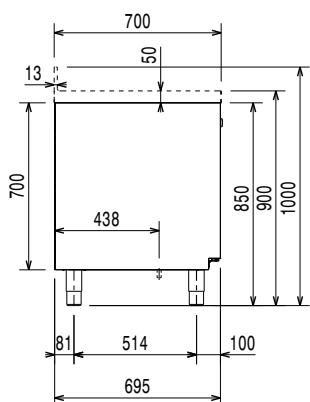
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- Fitted with 90 mm thickness of cyclopentane insulation for best insulating performance (thermal conductivity: 0,020 W/m\*K) and lowest environmental impact (GWP=3).
- Frost Watch Control starts automatically the defrosting process only when needed and ends once ice is melted, improving energy efficiency results.
- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.
- CFC and HCFC free, highly ecological refrigerant type: R290 (ecological gas in foam: cyclopentane). Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3), to reduce green house and ozone depletion effects.

## Optional Accessories

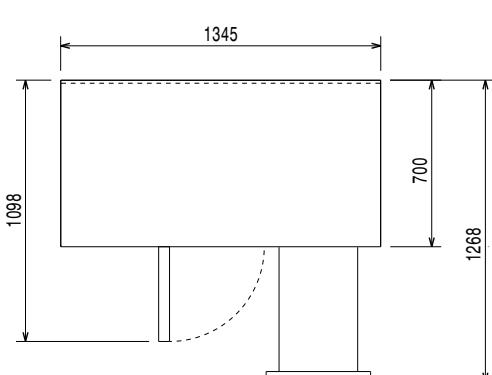
- |  |            |                          |
|--|------------|--------------------------|
| • 2x½ drawer kit for refrigerated counters   | PNC 881058 | <input type="checkbox"/> |
| • 3x⅓ drawer kit for refrigerated counters   | PNC 881059 | <input type="checkbox"/> |
| • 1/3 and 2/3 bottle drawer kit for refrigerated counters  | PNC 881071 | <input type="checkbox"/> |
| • Worktop for ecostore HP refrigerated counters - 2 compartments   | PNC 881084 | <input type="checkbox"/> |
| • Worktop and splashback for ecostore HP refrigerated counters - 2 compartments                                  | PNC 881087 | <input type="checkbox"/> |
| • 1/1 GN plastic container, H=65 mm  | PNC 881110 | <input type="checkbox"/> |
| • 1/1 GN plastic container, H=100 mm   | PNC 881111 | <input type="checkbox"/> |
| • 1/1 GN plastic container, H=150 mm   | PNC 881112 | <input type="checkbox"/> |
| • Kit 4 wheels, H=100 mm (2 with brakes) for refrigerated counters   | PNC 881191 | <input type="checkbox"/> |
| • Kit 4 wheels, H=150 mm (2 with brakes) for 2&3 compartment refrigerated counters                               | PNC 881193 | <input type="checkbox"/> |
| • Lock for refrigerator/freezer counters with 2 compartments - h700mm (can be used in kit for Marine conversion) | PNC 881242 | <input type="checkbox"/> |



Front



Side



Top

## Electric

### Supply voltage:

710017 (EH2H7BB)

220-240 V/1 ph/50 Hz

### Electrical power max.:

0.25 kW

### Defrost Power:

0.22 kW

### Plug type:

CE-SCHUKO

## Key Information:

Gross capacity: 290 lt

Net Volume: 124 lt

### Door hinges:

External dimensions, Width: 1341 mm

External dimensions, Depth: 700 mm

External dimensions, Height: 850 mm

Internal Dimensions, Width: 798 mm

Internal Dimensions, Depth: 560 mm

Internal Dimensions, Height: 550 mm

Net weight: 105 kg

Shipping volume: 1.3 m<sup>3</sup>

Depth with doors open: 1110 mm

Height adjustment: -5/50 mm

## Refrigeration Data

Control type: Digital

Compressor power: 1/4 hp

Refrigeration power at evaporation temperature: -10 °C

Min/Max internal humidity: 40/85

Operating temperature min.: -2 °C

Operating temperature max.: 10 °C

Operating mode: Ventilated

Insulation: 90 mm (Cyclopentane)

## ISO Certificates

ISO Standards: ISO 9001; ISO 14001; ISO 45001; ISO 50001

## Sustainability

Current consumption: 1.8 Amps

Energy Class (EU Reg. 2015/1094): B

Yearly and daily energy consumption (EU Reg. 2015/1094): 641kWh/year - 2kWh/24h

Climate class (EU Reg. 2015/1094): Heavy Duty (5)

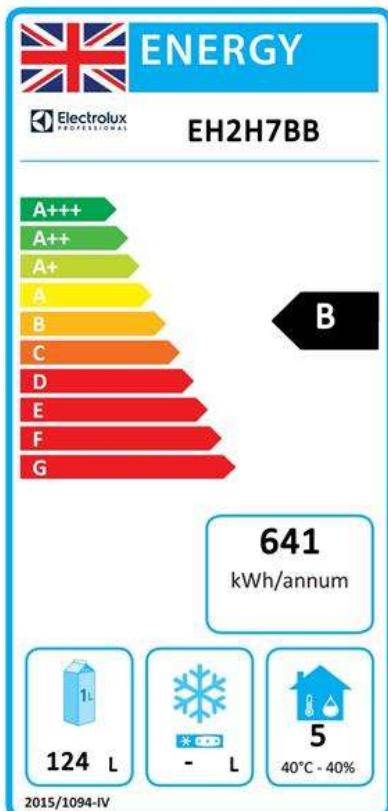
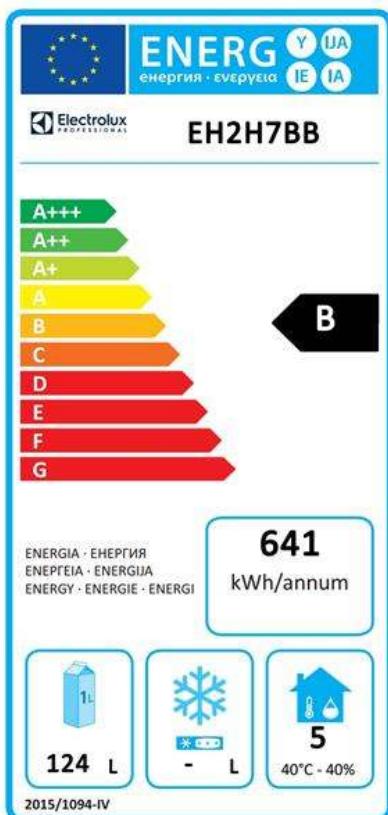
Energy Efficiency Index-EEI (EU Reg. 2015/1094): 30,43

Refrigerant type: R290

GWP Index: 3

Refrigeration power: 320 W

Refrigerant weight: 70 g



### EU energy labelling from 1st July 2016

The European energy labelling scheme for professional refrigerators and freezers is based on requirements setting Minimum Energy Performance standards for commercial refrigeration cabinets sold within the EU.

These requirements are designed to drive energy efficiency and environmentally friendly approach for professionals. The European energy labelling scheme will apply to all manufacturers and importers who sell and market products within the EU and it is mandatory across Europe. Important: all products which consume energy above the minimum level will not be able to be sold within the EU from 1 July 2016.

SI 2020 No. 1528.

Important: all products which consume energy above the minimum level will not be able to be sold within the EU from 1 July 2016.

# Frigogasatori Sottobanco

J-Class In

Codice	Descrizione
2791	JCLASS IN 30 IB ACWG
3450	JCLASS IN 45 IB ACWG



Frizzante Fredda



Ambiente



Fredda



Eco-Friendly



Da 10 a 50 persone



J-Class In è la soluzione da incasso perfetta per le piccole comunità. Facile da installare, è ideale per il posizionamento sotto banco e per lasciare liberi i piani d'appoggio. Inoltre, offre il servizio più veloce per la somministrazione di acqua ambiente, fredda e gassata.

## Specifiche Tecniche

Descrizione	J-Class In 30	J-Class In 45
Litri Ora	30 Lt/h	45 Lt/h
Litri Continui	7 Lt	9 Lt
Temperatura Acqua	3/10°	3/10°
Raffreddamento	Banco Ghiaccio	Banco Ghiaccio
Compressore	1/10 Hp	1/10 Hp
Gas	R290	R290
Acque erogate	Frizzante Fredda - Naturale Fredda - Ambiente	Frizzante Fredda - Naturale Fredda - Ambiente
Dimensione	25,5 (L) x 40 (P) x 40 (H)	25,5 (L) x 40 (P) x 40 (H)
Capacità Persone	Da 10 a 30	Da 30 a 50

# atlas plus

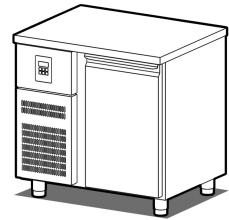
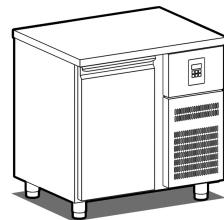
## GN 1/1 freezer counters – H 760 Depth 700



The new range of "ATLAS PLUS" refrigerated tables is designed and manufactured to satisfy the needs of the client who want the best for his/her kitchen! Thanks to the body structure of 760 mm high, ATLAS PLUS refrigerated counters have a storage capacity of 18% higher than normal refrigerated tables and have been specially designed to be installed on plinth, without feet.

The cooling systems guarantee maximum performance even in the most critical work situations, doors and drawers have finishings with welded edges, automatic defrosting by electric heating elements and a device for the automatic elimination of condensate water. They are available in 1, 2, 3 or 4 doors, with the possibility of installing drawer units with 2 drawers and technical compartment on the right or on the left side. Accessories provided: no. 2 GN 1/1 shelves each door.

Stainless steel worktops 10/10 thickness or with backsplash.



### TECHNICAL DATA:

#### THBD/090

#### THBS/090

Body	mm	760	760
External dimensions, without work top THBD/.S (WxDxH) mm	900x690x860		900x690x860
External dimensions, with normal s/s work top THBD(S)/...		900x700x900	900x700x900
External dimensions, with work top with rear riser THBD(S)/...A			900x700x1000
Capacity lt	140		140
Technical compartment position	right		left
Doors nr	1		1
Evaporators nr	1		1
Equipment (GN 1/1 shelves)	2 GN 1/1		2 GN 1/1
Control panel	digital control by back panel		digital control by back panel
Cooling system	ventilated		ventilated
Temperature °C	-15/-20		-15/-20
Defrosting system	automatic by heating elements		automatic by heating elements
Condensate water elimination	automatic		automatic
Max absorbed power *	W 480		W 480
Cooling power **	W 485		W 485
Gas	R290		R290
Input voltage	1x230V/50Hz		1x230V/50Hz
Climatic class	5		5

\*Evap. -10°C cond. +45°C - \*\*ASHARE (Evap. -23,3°C cond. +54,4°C)



Internal detail



Back panel control board

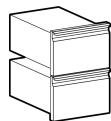


Drawer detail

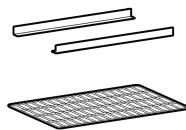


Detail of s/s worktop edge

## ACCESSORIES AND SURCHARGES ON REQUEST:



**CRH/2**      Refrigerated drawer unit with 2 1/2 drawers (surcharge)



Pair of runners for GN 1/1 shelf  
GN 1/1 shelf  
GN 1/1 s/s shelf



Set of Ø 125 castors

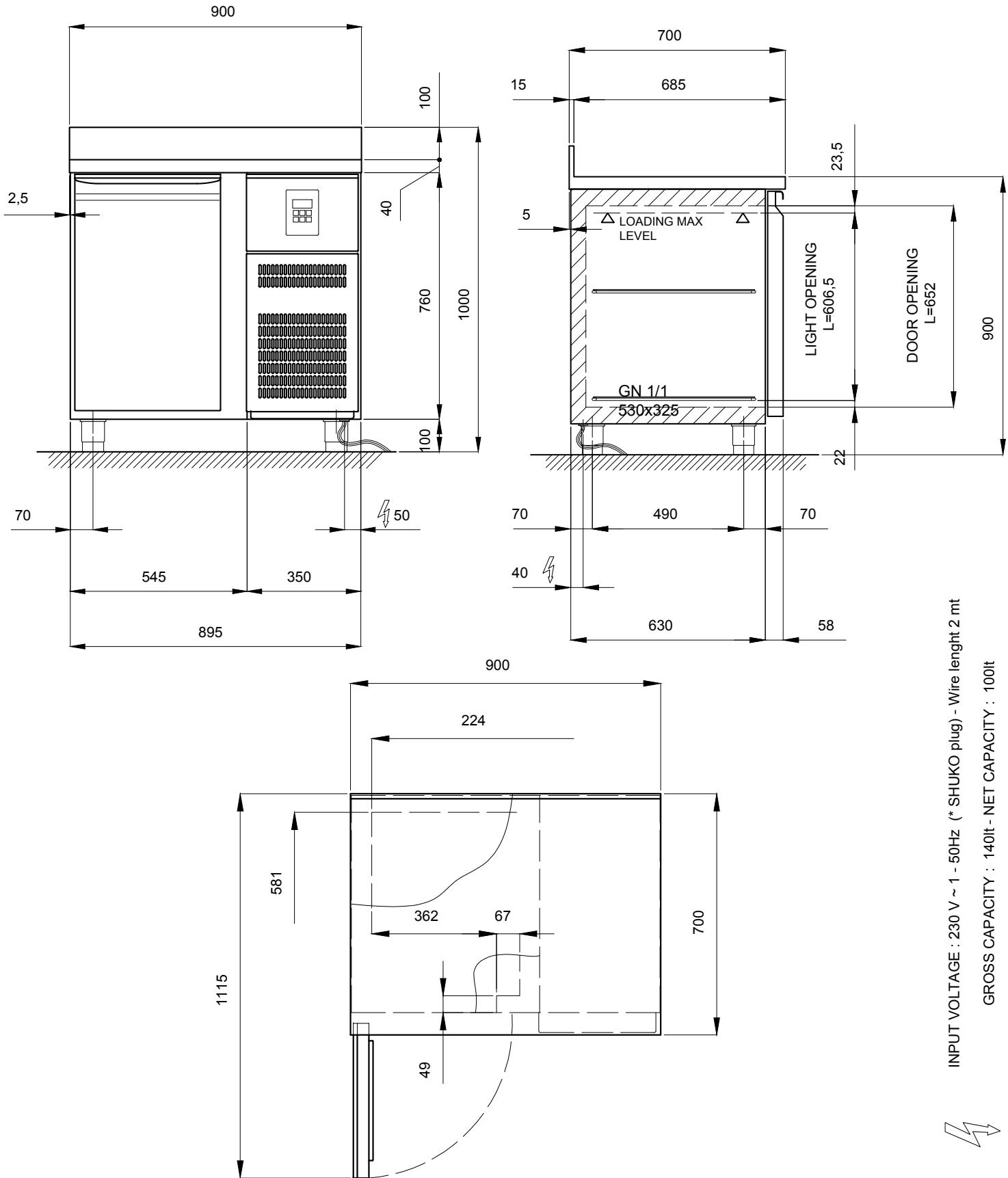


Wi-Fi supervising system (surcharge)



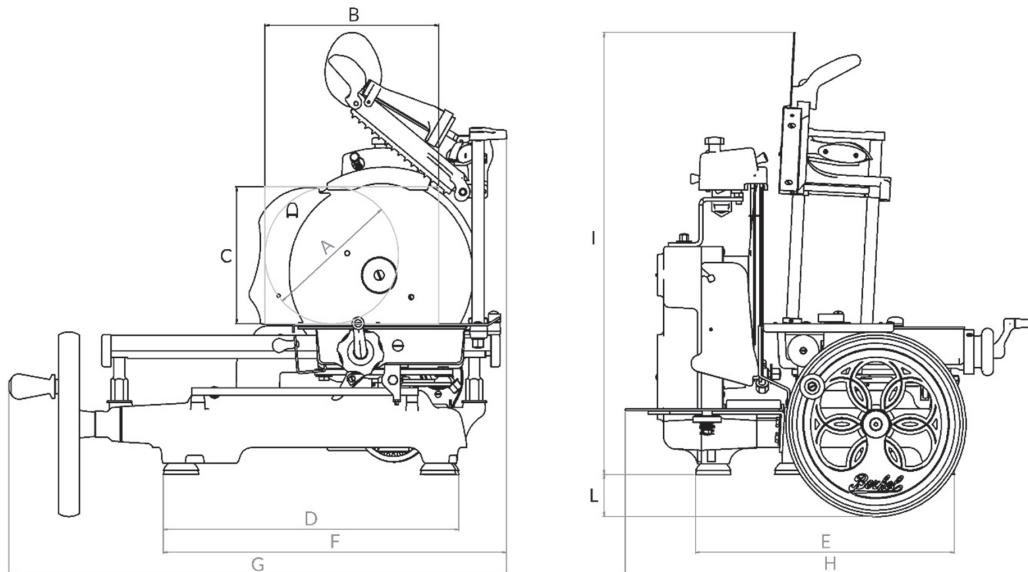
60Hz Voltage

## INSTALLATION DIAGRAM:



## CARATTERISTICHE TECNICHE | DATA SHEET DONNÉES TECHNIQUES | TECHNISCHE DATEN

### VOLANO B3



SPECIFICHE   SPECIFICATIONS SPÉCIFICATIONS   TECHNISCHE MERKMALE		DIMENSIONI DIMENSIONS   MASSE	
Ø Lama   Ø Blade   Ø lame   Ø Messer	300 mm	A	210 mm
Spessore taglio   Cut thickness Epaisseur de coupe   Schnittbreite	0 - 1,5 mm	B	270 mm
Capacità di taglio circolare   Capacity (circle) Capacité ( cercle)   Leistung (Kreis)	210 mm	C	210 mm
Capacità di taglio rettangolare   Capacity (rectangle) Capacité (rectangle)   Leistung (Rechteck)	270x210 mm	D	460 mm
Peso netto   Net weight   Poids net   Nettogewicht	46 kg	E	405 mm
OPZIONI   OPTIONS   OPTIONEN		F	550 mm
Piedistallo   Stand   Socle   Sockel	58x58x78h - 45 kg	G	805 mm
		H	670 mm
		I	700 mm
		L	65 mm
DIMENSIONE IMBALLO   PACKAGING DIMENSIONS   DIM. EMBALLAGE   VERPACK ABMESSUNGEN			
Modello   Type Modèle   Modell	Lunghezza   Length Longueur   Länge	Profondità   Depth Profondeur   Tiefe	Altezza   Height Hauteur   Höhe
B3	86 cm	79 cm	66 cm
Piedistallo   Stand Socle   Sockel	70 cm	73 cm	100 cm

Nota: A seguito della continua ricerca per migliorare sempre i nostri prodotti, le specifiche tecniche sono soggette a possibili variazioni

Note: As we actually strive to improve our products, specifications are necessarily subject to change without notice

Remarque: En raison de la recherche continue pour améliorer nos produits, les spécifications techniques sont sujettes à des possible variations

Anmerkung: Aufgrund der ständigen Forschung für die Verbesserung unserer Produkte, die Produktionsvorgabe können Änderungen zeigen

# GENIUS CLASSIC

Il primo forno per pizzerie senza canna fumaria

## Forno elettrico monocamera sovrapponibile

Dati tecnici riferiti ad una singola camera



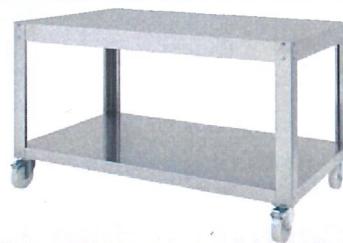
Modello		Genius Classic D4	Genius Classic D6L	Genius Classic D6P	Genius Classic D9
Dimensioni esterne	LxPxH cm	109x101x40	X 144x101x40 X	109x136x40	144x136x40
Dimensioni interne	LxPxH cm	70x70x15	105x70x15	70x105x15	105x105x15
Alimentazione elettrica	Volt		400 V 3L + N + T (optional 230 V trifase)		
Assorbimento max	kW	6,60	9,00	8,88	13,32
Assorbimento cielo ↑	kW	4,20	5,40	5,40	8,10
Assorbimento suolo ↓	kW	2,40	3,60	3,48	5,22
Consumo medio	kWh	2,60	3,60	3,60	5,30
Peso	kg	115	139	129	159
Temperatura	°C		0 - 460		
Quantità pizze	N. Ø 35 cm				
Quantità teglie	N. 60x40 cm				

## Cappa a condensazione refrigerata senza canna fumaria accettata dalle principali ASL



Modello		Zero Fumi 4	Zero Fumi 6L	Zero Fumi 6P	Zero Fumi 9
Dimensioni	LxPxH cm	107x116x30	X 142x116x30 X	107x151x30	142x151x30
Peso	kg	27	31	31	35
Alimentazione elettrica	Volt		230 V		
Assorbimento max	kW	1,10	1,10	1,10	1,10

## Supporto con ruote con ripiano di fondo



Disponibile anche:



Aperto



Cella neutra  
o riscaldata

Modello		Alto S4 - basso S8	Alto S6L - basso S12L	Alto S6P - basso S12P	Alto S9 - basso S18
Dimensioni	LxPxH cm	Alto: 107x89x105 Basso: 107x89x85	Alto: 142x89x105 Basso: 142x89x85	Alto: 107x124x105 Basso: 107x124x85	Alto: 142x124x105 Basso: 142x124x85
Peso	kg	Alto: 34 Basso: 31	Alto: 44 Basso: 42	Alto: 44 Basso: 42	Alto: 50 Basso: 48

# new atlas

## GN 1/1 Refrigerated counter – Depth 700



The new range of "NEW ATLAS" freezer and refrigerated tables, available with a depth of 600 mm or 700 mm, is designed and manufactured to the highest quality standards.

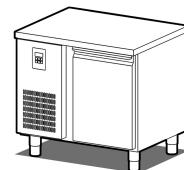
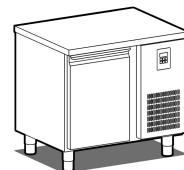
The tables are provided with electrical defrosting system by heating elements and with a device for automatic elimination of condensate water.

They are also available with built-in condensing unit or prearranged for a remote condensing unit with a valve system, in a normal and low temperature solution.

Equipped with 1, 2, 3 or 4 doors, with the possibility of installing drawer units with 2 or 3 drawers. Accessories provided: 1 GN 1/1 rack per door.

Prearranged to be installed on plinth.

Counters available with 10/10 thickness stainless steel normal worktops or with rear riser.



### TECHNICAL DATA:

#### TG7D/090

#### TG7S/090

Body	mm	660	660
External dimensions without worktop TG7D(S)...S (WxDxH)	mm	900x690x810	900x690x810
External dimensions with normal worktop TG7D(S).../...		900x700x850	900x700x850
External dimensions with worktop with rear riser TG7D(S)...A		900x700x950	900x700x950
Capacity	lt	136	136
Technical compartment position		right	left
Doors	nr	1	1
Evaporators	nr	1	1
Equipment (GN 1/1 shelves)	nr	1 GN 1/1	1 GN 1/1
Control panel		digital control by back panel	digital control by back panel
Cooling system		ventilated	ventilated
Temperature	°C	-2/+8	-2/+8
Defrosting system		automatic by heating elements	automatic by heating elements
Condensate water elimination		automatic	automatic
Max absorbed power *	W	235	235
Cooling power *	W	405	405
Gas		R290	R290
Input voltage		1x230V/50Hz	1x230V/50Hz
Climatic class		5	5

\*Evap. -10°C cond. +45°C



Internal detail



Back panel control board



Drawer detail



Detail of s/s worktop edge

## ACCESSORIES AND SURCHARGES ON REQUEST:



**CR7/2** Refrigerated drawer unit with 2 1/2 drawers (surcharge)



**CR7/3** Refrigerated drawer unit with 3 1/3 drawers (surcharge)



**CR7/4** Refrigerated drawer unit with 1/3 + 2/3 drawers (surcharge)



Glass door for refrigerated counter 600/700 depth  
with led light included (surcharge)



Pair of runners for GN 1/1 shelf



GN 1/1 shelf  
GN 1/1 s/s shelf



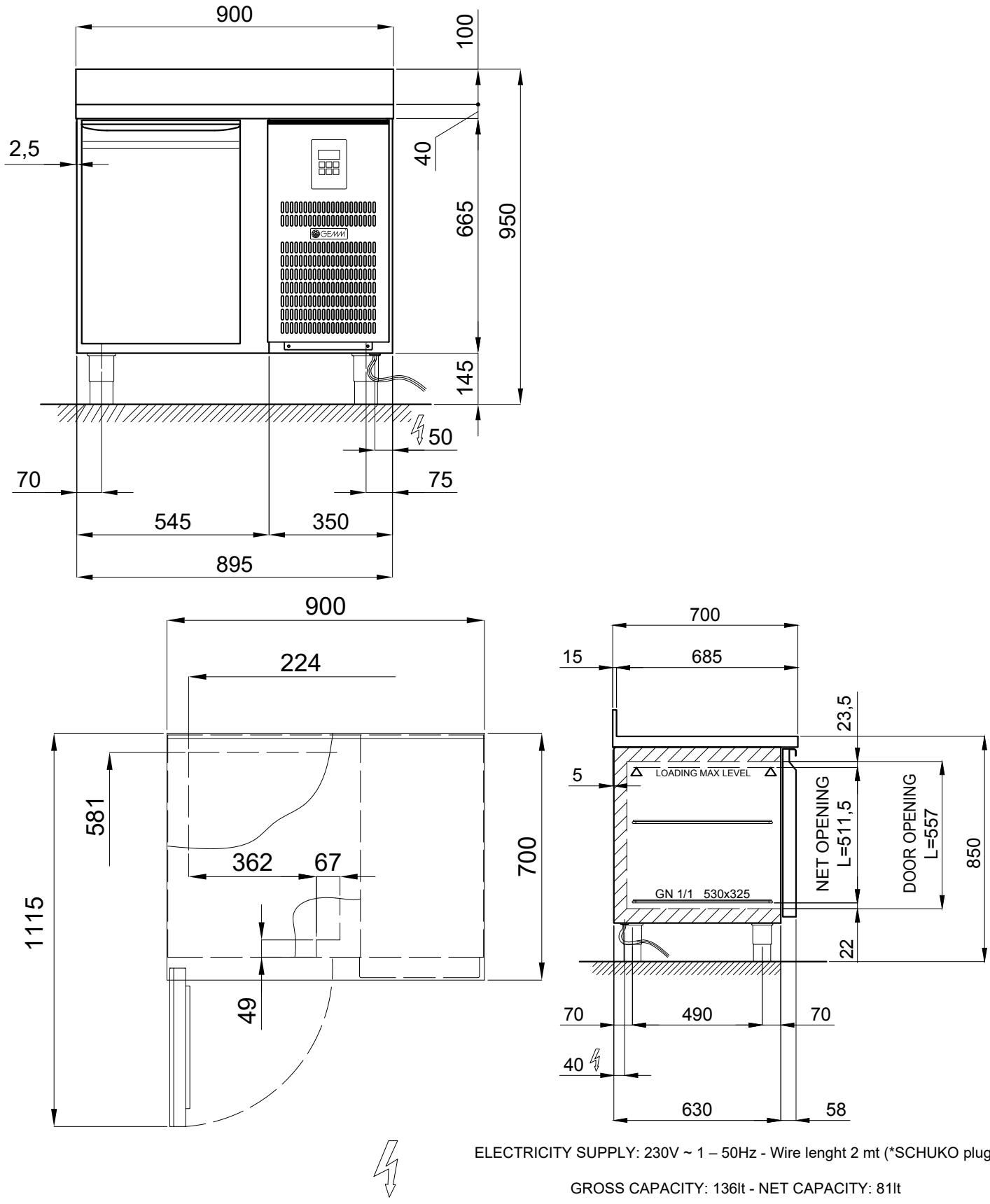
Set of Ø 125 castors



Wi-Fi supervising system (surcharge)

60Hz Voltage

## INSTALLATION DIAGRAM:



# Frigogasatori Sottobanco

J-Class In

Codice	Descrizione
2791	JCLASS IN 30 IB ACWG
3450	JCLASS IN 45 IB ACWG



Frizzante Fredda



Ambiente



Fredda



Eco-Friendly



Da 10 a 50 persone



J-Class In è la soluzione da incasso perfetta per le piccole comunità. Facile da installare, è ideale per il posizionamento sotto banco e per lasciare liberi i piani d'appoggio. Inoltre, offre il servizio più veloce per la somministrazione di acqua ambiente, fredda e gassata.

## Specifiche Tecniche

Descrizione	J-Class In 30	J-Class In 45
Litri Ora	30 Lt/h	45 Lt/h
Litri Continui	7 Lt	9 Lt
Temperatura Acqua	3/10°	3/10°
Raffreddamento	Banco Ghiaccio	Banco Ghiaccio
Compressore	1/10 Hp	1/10 Hp
Gas	R290	R290
Acque erogate	Frizzante Fredda - Naturale Fredda - Ambiente	Frizzante Fredda - Naturale Fredda - Ambiente
Dimensione	25,5 (L) x 40 (P) x 40 (H)	25,5 (L) x 40 (P) x 40 (H)
Capacità Persone	Da 10 a 30	Da 30 a 50

ICBDEC3050W



## FEATURES

Offers any-occasion 146-bottle capacity

Easily customize settings with the tap of a finger via the conveniently accessible touch control panel

Store reds and whites in separate temperature zones that keep wines at proper serving temperatures, within one degree of setpoint

Full-extension wine racks provide easy access to standard-size bottles, half bottles, and magnums without agitating others

UV-resistant glass door shields wine from harmful light

Inventory tile system aids collection organization

Sub-Zero offers an industry-leading full two-year warranty on appliances, along with a full five-year sealed system warranty

Ready to be fitted with custom panels and handles to blend with cabinetry

## ACCESSORIES

30" Designer Series Bulk Storage Drawer

Designer Series Dessert Wine Rack

Designer Solid Panel Ready Wine Storage Door - Left Hinge

Designer Solid Panel Ready Wine Storage Door - Right Hinge

Door Lock Kit

Dual Installation Kit Handle-to-Handle

Dual Installation Kit Hinge to Hinge

Reduced Toekick Divider

Stainless Steel Door Panel with Pro Handle and Lock and 4" Toe Kick - Left Hinge

Stainless Steel Door Panel with Pro Handle and Lock and 4" Toe Kick - Right Hinge

Stainless Steel Door Panel with Tubular Handle and Lock and 4" Toe Kick - Left Hinge

Stainless Steel Door Panel with Tubular Handle and Lock and 4" Toe Kick - Right Hinge

Stainless Steel Wine Storage Door Panel with Pro Handle and 4" Toe Kick - Left Hinge

Stainless Steel Wine Storage Door Panel with Pro Handle and 4" Toe Kick - Right Hinge

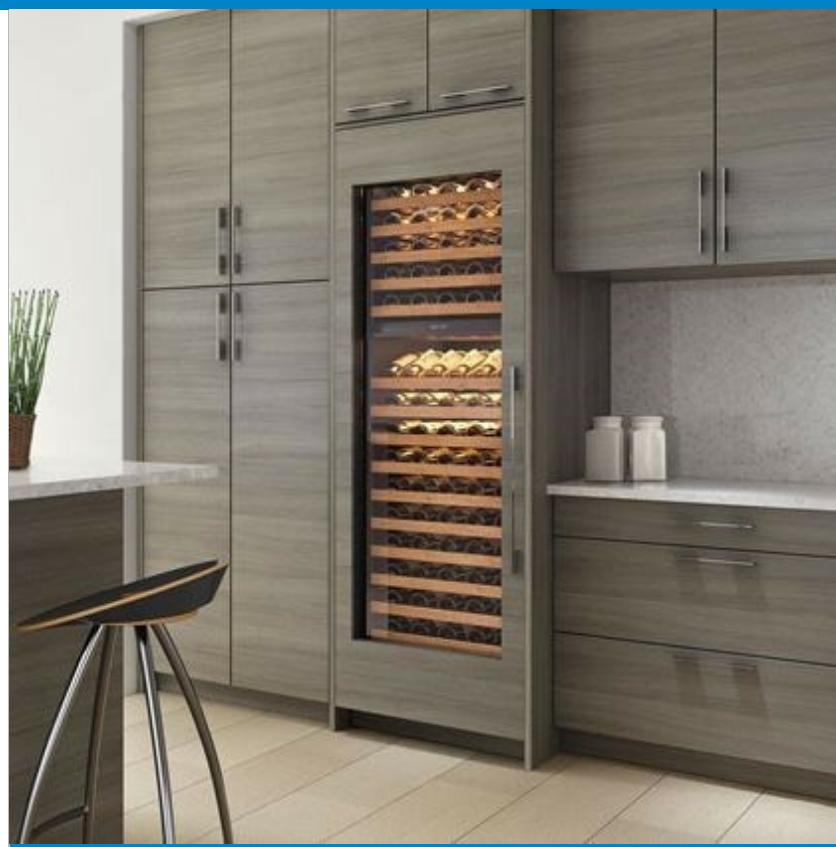
Stainless Steel Wine Storage Door Panel with Tubular Handle and 4" Toe Kick - Left Hinge

Stainless Steel Wine Storage Door Panel with Tubular Handle and 4" Toe Kick - Right Hinge

Wine Inventory Tiles

Wine Inventory Tiles - Writable

Accessories are available through an authorized dealer.  
For local dealer information, visit [subzero-wolf.com/locator](http://subzero-wolf.com/locator).



## HANDLE ACCESSORIES

PRO



TUBULAR



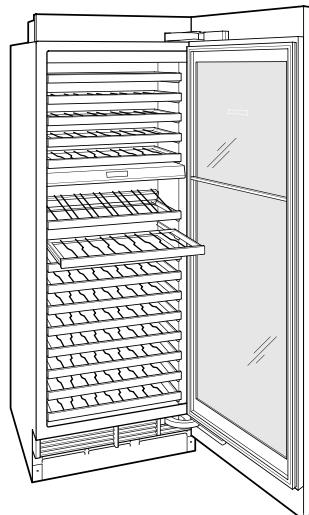
## PRODUCT SPECIFICATIONS

Model	ICBDEC3050W
Dimensions	762mmW x 2134mmH x 610mmD
Weight	208 kg
Electrical Supply	220-240 VAC, 50/60 Hz
Electrical Service	$\leq$ 2 A
Receptacle	3-prong grounding-type

**PANEL SPECIFICATIONS** For complete panels specifications including width/height, weight requirements and thickness requirements visit [subzero-wolf.com/reveal](http://subzero-wolf.com/reveal).

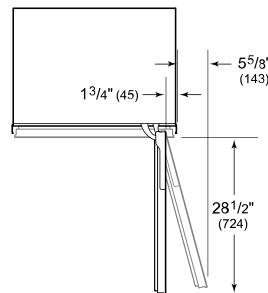
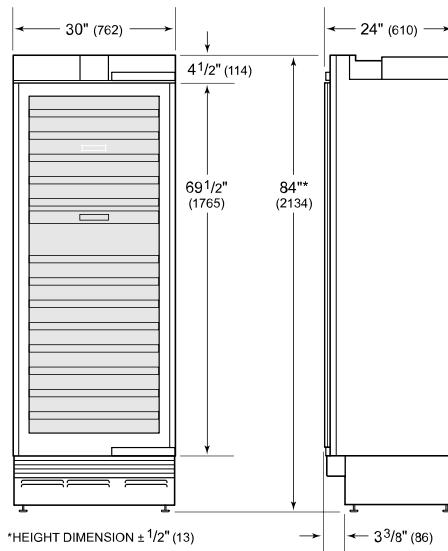
NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

## INTERIOR VIEW



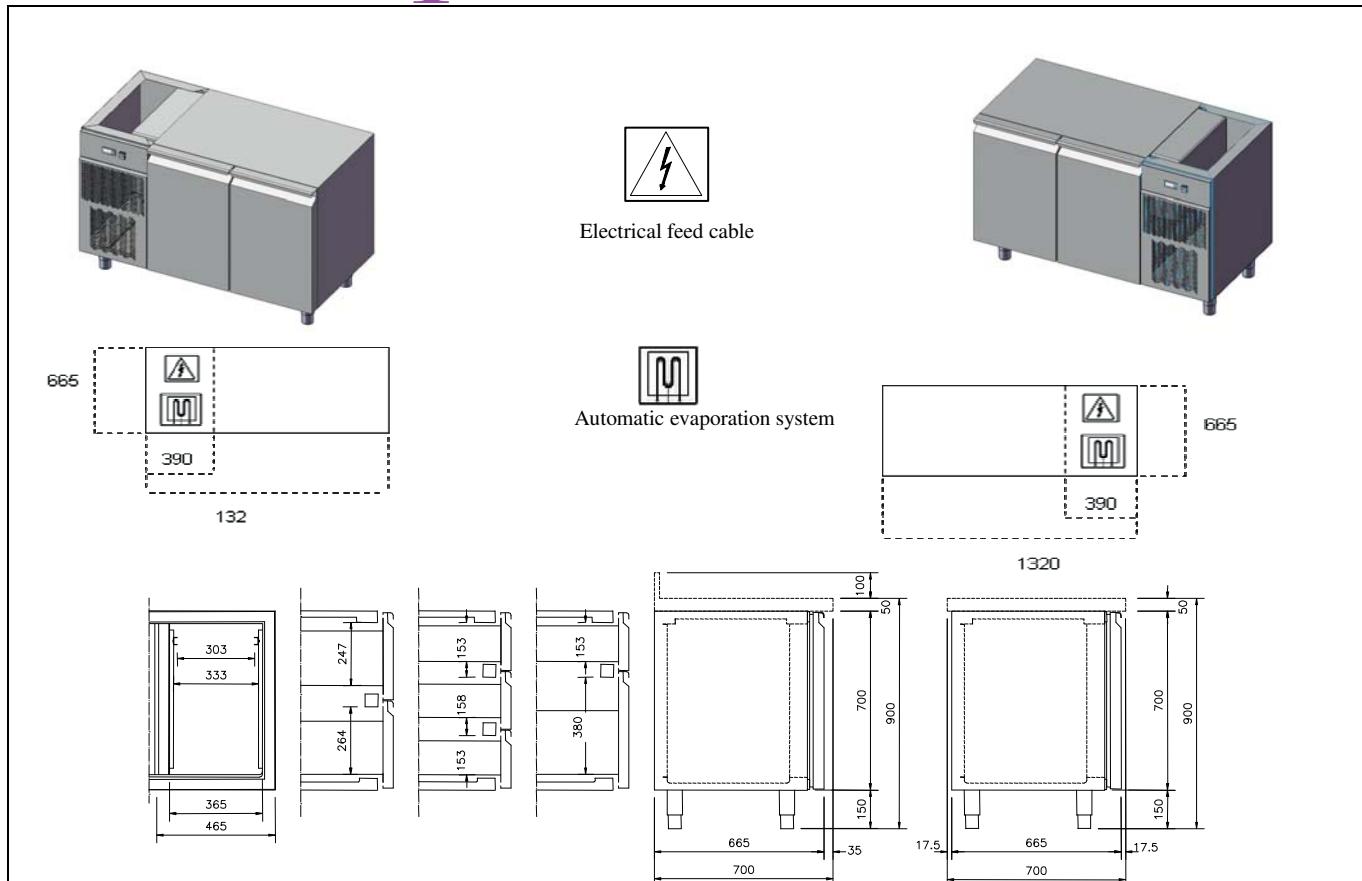
This illustration is intended for interior reference only and may not represent the exterior of the model being specified.

## DIMENSIONS



Code <b>TR-TRC 133</b>	Description <b>REFRIGERATED COUNTER GN 1/1 WITH COOLING</b>
---------------------------	--

## ITEM 11/29/132/138/221\186\187



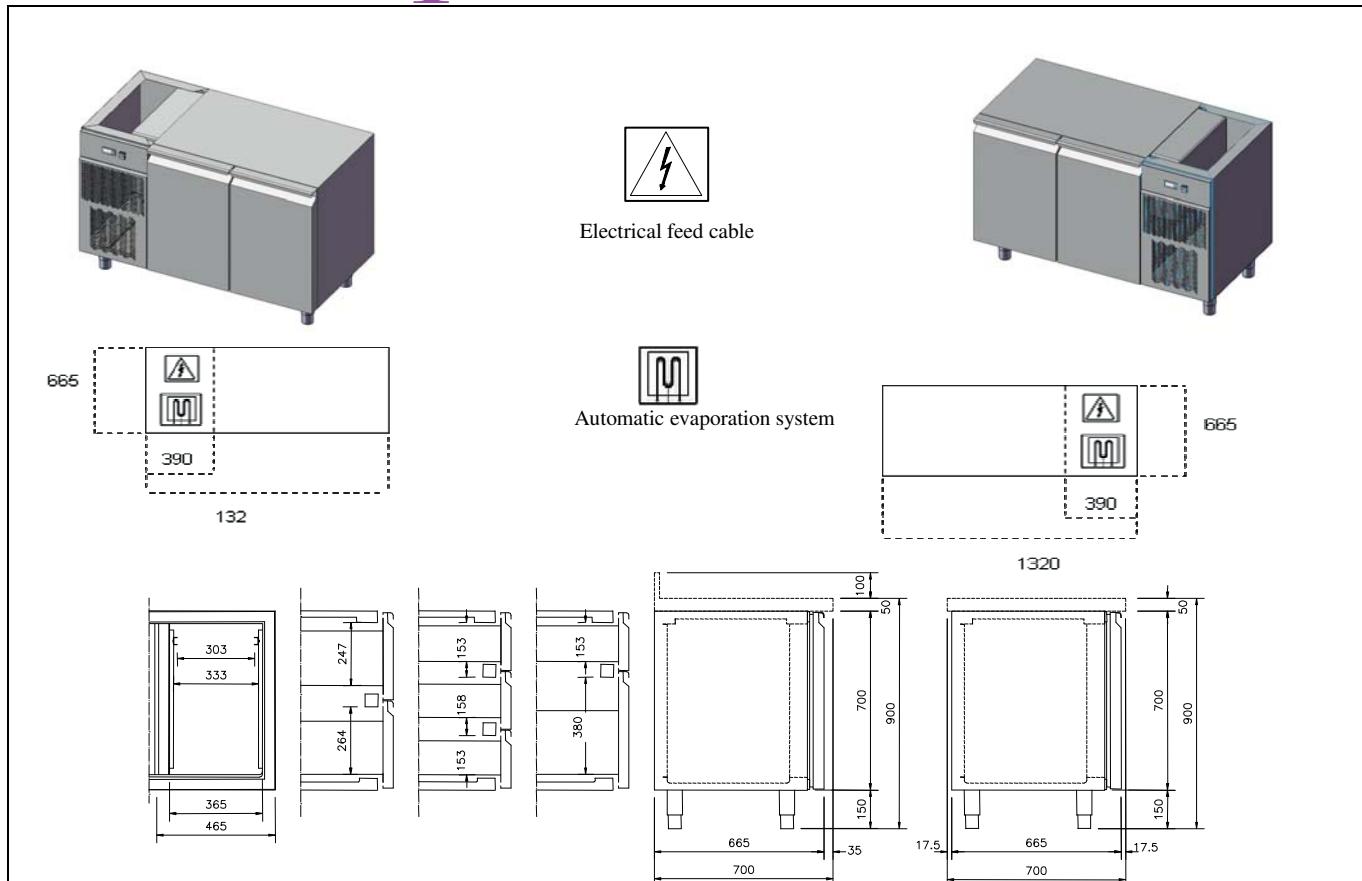
**Characteristics:** Unit made entirely of stainless steel 18/10 - Internal round shaped edges - Polyurethane foam insulation 50 mm without CFC- Freon R404a. Other refrigerating gas on demand - Fan assisted cooling - Unit with electrical defrost system inside the technical compartment and outside the refrigerated room - Automatic evaporation system - Epoxy coated evaporator - Digital control panel - Extractable condensing unit for easier maintenance - Drain pipes and cables are placed outside the refrigerated cabinet - Extractable support rails for pans, fixed on pins - Drawers equipped with s/s telescopic slides with bigger workrun - Drawers fit to contain GN1/1 pans - 3-Drawers unit : pans H=150 can be placed in each drawer - Removable magnetic gaskets.

**Optional extra:** Glass doors - S/steel evaporator - Cataphoresis painted evaporator - Casters - S/s socle - Lock - 60 HZ - Different types of cooling gas.

GASTRONORM GN 1/1 - 2 DOORS				
Kode	0283-07.00001A	0283-07.00003A	0283-07.00002A	0283-07.00004A
Capacity	LT 300	LT 300	LT 300	LT 300
Overall dim. (AxBxC)	1320x665x850	1320x665x850	1320x665x850	1320x665x850
Electrical supply	230V / 50Hz	230V / 50Hz	230V / 50Hz	230V / 50Hz
Temperature	-2 / +8°C	-2 / +8°C	-18 / -22°C	-18 / -22°C
Compressor	ASPERA EMT6144GK	ASPERA EMT6144GK	ASPERA NEK2134GK	ASPERA NEK2134GK
Refrig. capacity -10/+40 °C	380 W	380 W	-	-
Refrig. capacity -30/+40 °C	-	-	310 W	310 W
Cooling gas	R404a	R404a	R404a	R404a
Electronic control panel	DIXELL XR60CX	DIXELL XR60CX	DIXELL XR60CX	DIXELL XR60CX
Consumption	360 W	360 W	550 W	550 W
Sound Level (dBA 10mt)	41	41	43	43

Code <b>TR-TRC 133</b>	Description <b>REFRIGERATED COUNTER GN 1/1 WITH COOLING</b>
---------------------------	--

## ITEM 11/29/132/138/221\186\187



**Characteristics:** Unit made entirely of stainless steel 18/10 - Internal round shaped edges - Polyurethane foam insulation 50 mm without CFC- Freon R404a. Other refrigerating gas on demand - Fan assisted cooling - Unit with electrical defrost system inside the technical compartment and outside the refrigerated room - Automatic evaporation system - Epoxy coated evaporator - Digital control panel - Extractable condensing unit for easier maintenance - Drain pipes and cables are placed outside the refrigerated cabinet - Extractable support rails for pans, fixed on pins - Drawers equipped with s/s telescopic slides with bigger workrun - Drawers fit to contain GN1/1 pans - 3-Drawers unit : pans H=150 can be placed in each drawer - Removable magnetic gaskets.

**Optional extra:** Glass doors - S/steel evaporator - Cataphoresis painted evaporator - Casters - S/s socle - Lock - 60 HZ - Different types of cooling gas.

<b>GASTRONORM GN 1/1 - 2 DOORS</b>				
<b>Kode</b>	<b>0283-07.00001A</b>	<b>0283-07.00003A</b>	<b>0283-07.00002A</b>	<b>0283-07.00004A</b>
Capacity	LT 300	LT 300	LT 300	LT 300
Overall dim. (AxBxC)	1320x665x850	1320x665x850	1320x665x850	1320x665x850
Electrical supply	230V / 50Hz	230V / 50Hz	230V / 50Hz	230V / 50Hz
Temperature	-2 / +8°C	-2 / +8°C	-18 / -22°C	-18 / -22°C
Compressor	ASPERA EMT6144GK	ASPERA EMT6144GK	ASPERA NEK2134GK	ASPERA NEK2134GK
Refrig. capacity -10/+40 °C	380 W	380 W	-	-
Refrig. capacity -30/+40 °C	-	-	310 W	310 W
Cooling gas	R404a	R404a	R404a	R404a
Electronic control panel	DIXELL XR60CX	DIXELL XR60CX	DIXELL XR60CX	DIXELL XR60CX
Consumption	360 W	360 W	550 W	550 W
Sound Level (dBA 10mt)	41	41	43	43

ICBDEC3050W



## FEATURES

Offers any-occasion 146-bottle capacity

Easily customize settings with the tap of a finger via the conveniently accessible touch control panel

Store reds and whites in separate temperature zones that keep wines at proper serving temperatures, within one degree of setpoint

Full-extension wine racks provide easy access to standard-size bottles, half bottles, and magnums without agitating others

UV-resistant glass door shields wine from harmful light

Inventory tile system aids collection organization

Sub-Zero offers an industry-leading full two-year warranty on appliances, along with a full five-year sealed system warranty

Ready to be fitted with custom panels and handles to blend with cabinetry

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30" Designer Series Bulk Storage Drawer

Designer Series Dessert Wine Rack

Designer Solid Panel Ready Wine Storage Door - Left Hinge

Designer Solid Panel Ready Wine Storage Door - Right Hinge

Door Lock Kit

Dual Installation Kit Handle-to-Handle

Dual Installation Kit Hinge to Hinge

Reduced Toekick Divider

Stainless Steel Door Panel with Pro Handle and Lock and 4" Toe Kick - Left Hinge

Stainless Steel Door Panel with Pro Handle and Lock and 4" Toe Kick - Right Hinge

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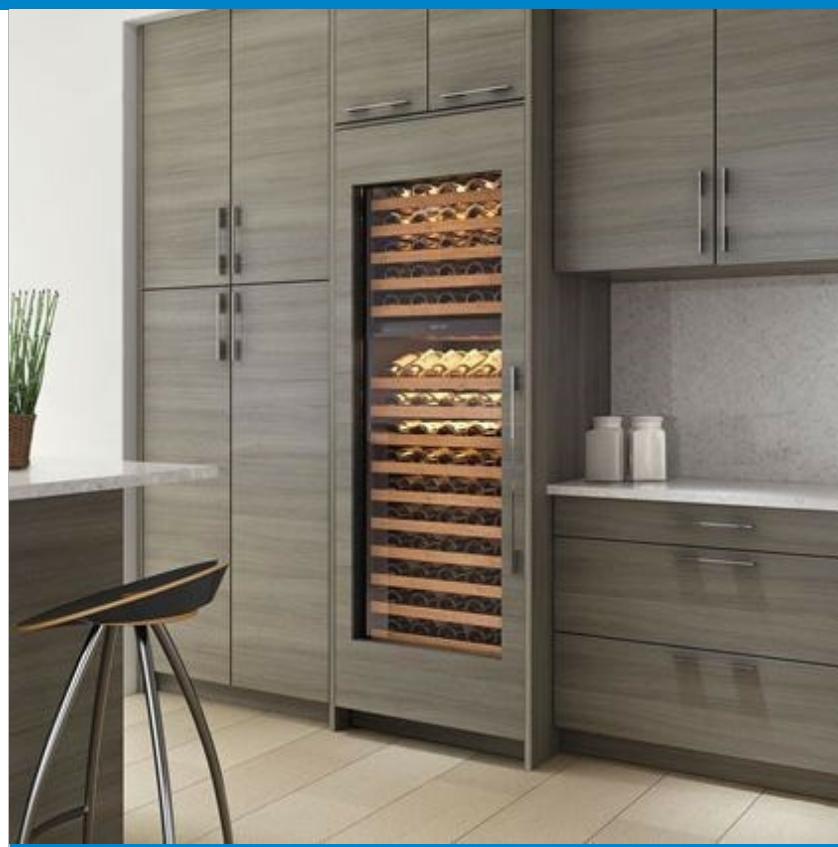
Stainless Steel Wine Storage Door Panel with Tubular Handle and 4" Toe Kick - Left Hinge

Stainless Steel Wine Storage Door Panel with Tubular Handle and 4" Toe Kick - Right Hinge

Wine Inventory Tiles

Wine Inventory Tiles - Writable

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## HANDLE ACCESSORIES

PRO



TUBULAR



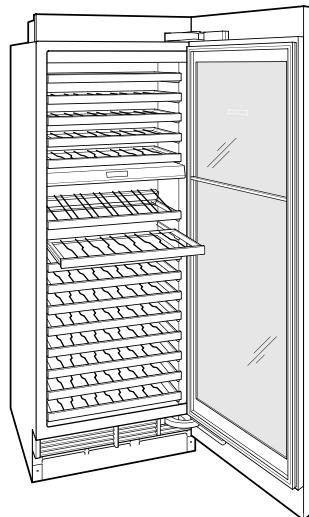
## PRODUCT SPECIFICATIONS

Model	ICBDEC3050W
Dimensions	762mmW x 2134mmH x 610mmD
Weight	208 kg
Electrical Supply	220-240 VAC, 50/60 Hz
Electrical Service	$\leq$ 2 A
Receptacle	3-prong grounding-type

**PANEL SPECIFICATIONS** For complete panels specifications including width/height, weight requirements and thickness requirements visit [subzero-wolf.com/reveal](http://subzero-wolf.com/reveal).

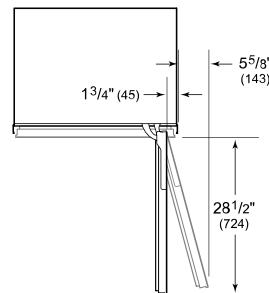
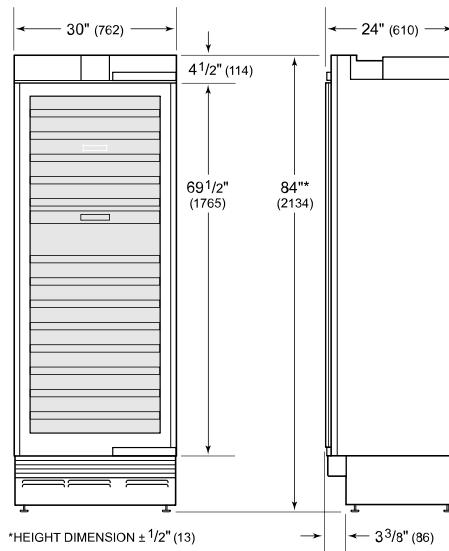
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## INTERIOR VIEW



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## DIMENSIONS



LADENMÜHLEN | SHOP GRINDER

# EK/EKK 43

„Powerful Combination“

*„Most uniform particle size!“*



Matt Perger,  
World Brewers Cup Champion, 2012



EK 43  
EKK 43



The professional art of grinding  
since 1924

**EK / EKK 43****„Powerful Combination“:**

- sehr robuste, klassische Mühle mit hoher Mahlleistung
- vielseitig zu kombinieren: normale Kaffeevermahlung, türkisch-feine oder Espresso Vermahlung

**Bedienung:**

- die Tütenhalterung sorgt für einen festen Sitz der Kaffeetüten
- durch Prellen des Tütenhaltergriffs wird der Auslauf zuverlässig gereinigt
- einfache Einstellung des Feinheitsgrades
- die Trichter können mit einem Schieber abgesperrt werden, so dass ein Austausch der Trichter mit verschiedenen Mahlgütern möglich ist

**EKK 43:**

- zwei Mahlwerke für unterschiedliche Aufgaben – spart Platz, Zeit und Kosten
- Vermahlung anderer Mahlgüter wie Gewürze, Getreide, Mohn und Leinsaat möglich
- kombinierter Auswahl- und Ein/Aus-Schalter
- die optionalen, größeren Trichter ermöglichen die schnelle Vermahlung größerer Mengen

**„Powerful Combination“:**

- exceptionally robust grinder with high grinding capacity
- suitable for different grinding goods and different finenesses as e.g. turkish-fine and / or espresso grinding

**Operation:**

- bags are simply clamped into the bag holder – no need to hold bags during the grinding process
- the cleaning of the spout is simply done with the bag holder
- grind adjustment to the desired fineness is easily done by turning the grind adjustment knob
- the hoppers can be locked with a slide plate to enable an easy exchange of hoppers with different grinding goods

**EKK 43:**

- two independent grinders for different applications – saves space, time and costs
- grinding of other grinding goods as spices, grains, poppy seed and lin seed is possible
- combined selection- and on/off-switch makes the operation easy
- the larger hoppers (optional) enable the fast grinding of bigger volumes

**Typ: EK / EKK 43**

TECHNISCHE DATEN	EK43	EKK43	TECHNICAL DATA
Mahlleistung – fein bis mittel*	1200 - 1500 g/min <sup>1)</sup> / 900 - 1000 g/min <sup>2)</sup> 2.6 - 3.3 lbs/min <sup>1)</sup> / 1.9 - 2.2 lbs/min <sup>2)</sup>		Grinding capacity – fine to medium*
Trichterinhalt	1500 g 3.3 lbs	2 x 1500 g 2 x 3.3 lbs	Hopper capacity
Abmessungen (B x H x T)	23 x 77 x 41 cm 9.0 x 30.3 x 16.1 inch	23 x 77 x 59 cm 9.0 x 30.3 x 23.2 inch	Dimensions (w x h x d)
Netto-Gewicht	24 kg 52.9 lbs	28 kg 61.7 lbs	Net weight
Mahlscheiben-Durchmesser	98 mm 3.86 inch		Grinding disc diameter
Mahlscheibenmaterial	Gußstahl cast steel		Grinding disc material
ELEKTRISCHER ANSCHLUSS			ELECTRICAL
Spannung / Frequenz / Phasen	220-240 V / 50/60 Hz / 1~ / 100 V / 50 Hz / 1~ / 115 V / 60 Hz / 1~		Voltage / frequency / phases
Umdrehungen / Minute	1480 @ 50 Hz / 1740 @ 60 Hz		Rotations / minute
Motor-Nennleistung	1300 W		Motor rating
Überlastungsschutz	7 A <sup>1)</sup> / 12 - 13 A <sup>2)</sup>		Overload protection
AUSSTATTUNGSMERKMALE			EQUIPMENT FEATURES
Tütenklemmhalter	●		Bag holder clamping
Fingerschutz / Trichtermagnet	●		Finger protection / hopper magnet
Größerer Trichterinhalt	○	○ 3 kg 6.6 lbs	Large hopper
Türkische Vermahlung	○		Turkish grinding
Espresso Vermahlung	○		Espresso grinding
Andere Mahlgüter	Kaffee, Gewürze, Getreide, Mohn, Leinsaat		Other grinding goods
Farben (silber, kupfer, gold, grau-rot)	Coffee, spices, grains, poppy seed, lin seed		Colours (silver, copper, gold, grey-red)
Diverse Farben nach RAL-Standard	● ○		Different colours according to RAL-standard

● serienmäßig / standard ○ gegen Aufpreis / on request \*abhängig von der Art des Mahlguts / grinding capacity depending on the type of coffee, the roast and the degree of fineness  
<sup>1)</sup> @ 220V    <sup>2)</sup> @ 115V

# gb5 s

elegant design married with proven reliability

modernized inside and out with a classic look, premium features, and innovative technology.

Equipped with proprietary La Marzocco electronics and advanced temperature stability, the GB5 S combines classical European design with cutting edge performance. The machine has been modernized since its original release in 2005 and is an elegant companion to any coffee bar. The two red lilies on the side shields recall the company's Florentine heritage, while partially exposed groups offer a streamlined barista working experience. The machine provides the barista control over boiler temperature, brewing volume, hot water tap dose, automatic cleaning cycles and more to keep high quality coffee flowing even during the busiest hours.



**la marzocco**

handmade in florence

# gb5 s Features and Specifications



The gracious lines and harmonious curves of the GB5 S speak to the La Marzocco heritage of design and intention. The understated side shields, elegant Florentine lilies, subtle insignia of il marzocco on the cup rail, combine to give this machine the feel of an heirloom built to stand the test of time.

## Dual PID (coffee & steam)

Allows you to electronically control coffee & steam boiler temperatures.

## Piero Group Caps (AV and ABR)

Re-engineered internal water path that increases temperature stability.

## Dual Boilers

Separate boilers optimize espresso brewing and steam production.

## Auto Backflush

Simplifies the cleaning process to improve efficiency.

## Ruby Flow Restrictors

Ruby flow restrictors resist scale formation and erosion.

## Performance Touch Steam Wands

Vacuum-insulated double-walled steam wands remain cool to the touch while delivering high volume dry steam.

## Dimmable Barista Lights

3-stage LED lights for eco, on, and brewing modes allows you to focus on your extraction and the cup. Not dimmable in EE configuration.

## Easy Rebuild Steam Valve

Engineered so the valve can be serviced directly from the front of the machine without needing to be removed.

## Partially Exposed Groups

Improved workspace visibility for streamlined barista workflow.

## Personalized Color

Customizable colors based on the RAL color system on request.

	2 Group	3 Group	4 Group
Height (in) with high legs	21.4	21.4	21.4
Width (in)	29	38.5	48
Depth (in)	25.2	25.2	25.2
Weight (lbs)	150	171	198
Voltage (VAC, phase, Hz)	208-240, 1, 60	208-240, 1, 60	208-240, 1, 60
Element Wattage (W)	5200	6800	8300
Brew Boiler Capacity (liters)	3.4	5	3.4 x2
Steam Boiler Capacity (liters)	7	11	15
Amp Service Required	30	50	50
Certifications	UL-197, NSF-8, CAN/CSA-C22.2 No. 109		
Configurations Available	<b>Auto-Volumetric (AV), Semi-Automatic (EE), Auto with Scales (ABR)</b>		

LADENMÜHLEN | SHOP GRINDER

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ICBDEC2450W



## FEATURES

Offers any-occasion-102-bottle capacity

Easily customize settings with the tap of a finger via the conveniently accessible touch control panel

Store reds and whites in separate temperature zones that keep wines at proper serving temperatures, within one degree of setpoint

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Designer Series Dessert Wine Rack

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Door Lock Kit

Dual Installation Kit Handle-to-Handle

Dual Installation Kit Hinge to Hinge

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Wine Inventory Tiles

Wine Inventory Tiles - Writable

Accessories are available through an authorized dealer.  
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## HANDLE ACCESSORIES

PRO



TUBULAR



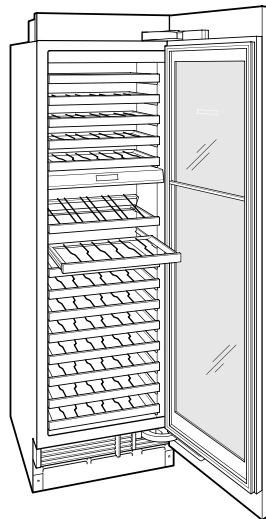
## PRODUCT SPECIFICATIONS

Model	ICBDEC2450W
Dimensions	610mmW x 2134mmH x 610mmD
Weight	185 kg
Electrical Supply	220-240 VAC, 50/60 Hz
Electrical Service	≤ 2 A
Receptacle	3-prong grounding-type

**PANEL SPECIFICATIONS** For complete panels specifications including width/height, weight requirements and thickness requirements visit [subzero-wolf.com/reveal](http://subzero-wolf.com/reveal).

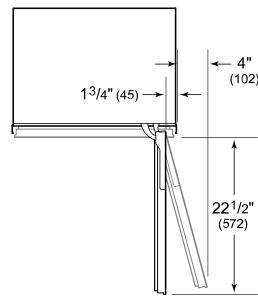
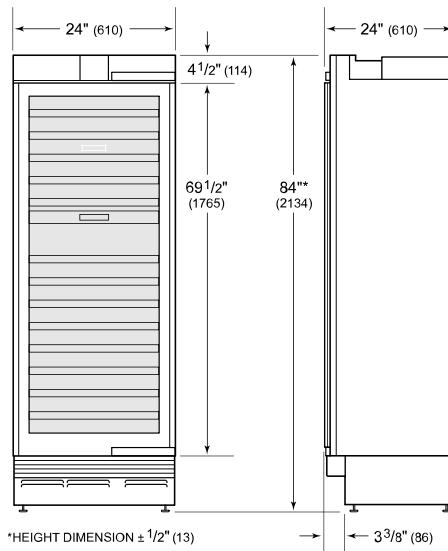
NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

## INTERIOR VIEW



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## DIMENSIONS



ICBDEC2450W



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Wine Inventory Tiles - Writable

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## HANDLE ACCESSORIES

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TUBULAR



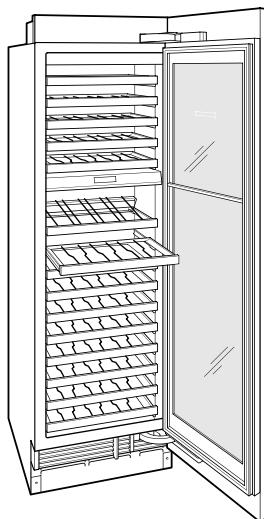
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Model	ICBDEC2450W
Dimensions	610mmW x 2134mmH x 610mmD
Weight	185 kg
Electrical Supply	220-240 VAC, 50/60 Hz
Electrical Service	≤ 2 A
Receptacle	3-prong grounding-type

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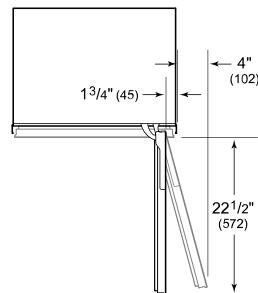
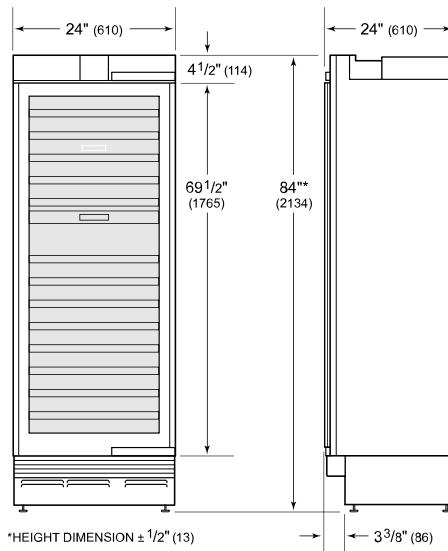
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## INTERIOR VIEW



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## DIMENSIONS



ICBDEC2450W



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Wine Inventory Tiles - Writable

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## HANDLE ACCESSORIES

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TUBULAR



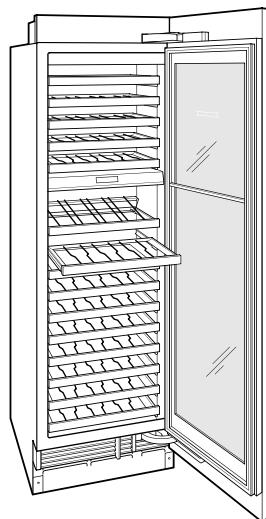
## PRODUCT SPECIFICATIONS

Model	ICBDEC2450W
Dimensions	610mmW x 2134mmH x 610mmD
Weight	185 kg
Electrical Supply	220-240 VAC, 50/60 Hz
Electrical Service	≤ 2 A
Receptacle	3-prong grounding-type

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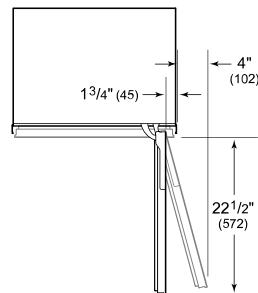
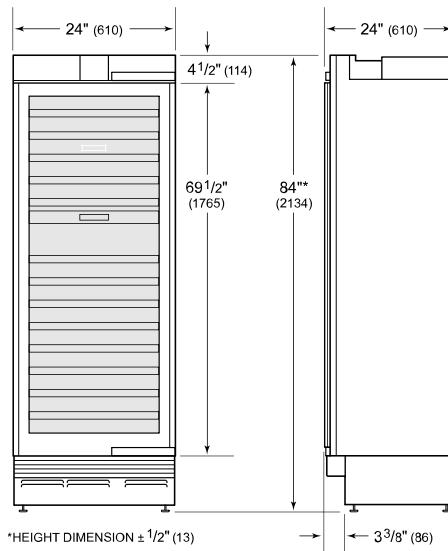
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## DIMENSIONS





## STORAGE BIN B-340SA

Serie: Contenitori Hoshizaki

Codice articolo: G016

The Hoshizaki B-340SA is a Storage Bin with a net capacity of 340 Ltr. The storage bin configures perfectly with Hoshizaki ice makers to ensure ample quantities of ice at all times.

The sturdy construction for side-by-side or stacked installations, as well as the non-corrosive bin liner, provide safe and sanitary storage of produced ice.

## Material

The stainless steel exterior provides a long-lasting attractive appearance, as well as easy-to-clean surfaces for food-safe operations.

## Food Safety

The bin is designed to simplify cleaning routines. There are no edges, crevices, or rough joints, where residue could be trapped. The rounded and smooth surfaces help you to wipe the bin quickly and easily.



## SPECIFICATIONS

Nome del prodotto	Storage Bin	Capacità netta (l)	340
Dimensioni L x P x H (mm)	1219 x 820 x 1016 (legs add 90 - 135 mm)	Peso netto (kg)	72
Refrigerante	N/A	Peso lordo con imballo (kg)	88

# Saf-T-Ice® Scoop Caddy



## BENEFITS



**UNIVERSAL DESIGN**  
WORKS WITH ICE SCOOPS  
UP TO 86 OUNCES



**FLEXIBLE MOUNTING OPTIONS**  
EASY TO INSTALL AND REMOVE  
FOR CLEANING

**Dedicated ice scoop storage caddy keeps ice scoop safe from harmful bacteria, dirt and cross contamination. Reduces potential of scoop being left in ice machine.**

**Updated, sleek design universally stores ice scoops up to 86 ounces. Easily mount brackets with included self-adhesive tape or screws. Allows for easy removal for daily cleaning.**

 **san jamar**  
smart. safe. sanitary.

[www.sanjamar.com](http://www.sanjamar.com)

**FEATURES****Saf-T-Ice® Scoop Caddy****Now more universal!**

Accommodates ice scoops  
up to 86 ounces

**Self-closing hinged lid**

**Easily removed** from  
mounting for dish washing

**Durable plastic  
construction** that  
is dishwasher safe

**New Design**

**Crowned bottom** to  
keep the ice scoop dry

Mounting  
hardware  
included



Item	Color	Dimensions H x W x D
SI2000	Blue	11.31" x 9.12" x 8.43" (287 x 232 x 214mm)
SI2000BK	Black	11.31" x 9.12" x 8.43" (287 x 232 x 214mm)

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## Light Duty Ice Tote

- Economical, easy and safe way to transport ice
- Attaches to ice bin for faster and easier filling
- Dual-grip design provides secure handling options for improved ergonomics

ITEM	DESCRIPTION	CAPACITY
<b>SI1D6000</b>	Light Duty Ice Tote	6 gallons (22.7 L)



## Banquet/Beverage Saf-T-Scoop®

- Germ-Guards™ protect ice from contact with hands
- Drain holes prevent watering down of beverages
- Built in hook prevents cross-contamination; stores neatly on side of bin

ITEM	DESCRIPTION
<b>SI4550</b>	Saf-T-Scoop® 4-6 oz. (118-177 ml) (scoop only)



California Residents: Bisphenol A  
**WARNING** (See Appendix A on page 183)

## Saf-T-Ice® Scoop Caddy

- Works with ice scoops up to 86 ounces
- Durable construction; dishwasher safe
- Flexible mounting options

ITEM	COLOR	DIMENSIONS
<b>SI2000</b>	Blue	11¾"H x 9½"W x 8"D (287 x 231 x 204 mm)
<b>SI2000BK</b>	Black	11¾"H x 9½"W x 8"D (287 x 231 x 204 mm)





# HOSHIZAKI

## KM-140C-HC

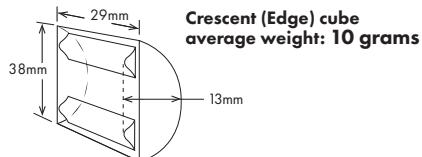
**Crescent ice maker, self contained.  
Ice production up to 138 kg/24h.**

MODELS AVAILABLE

- KM-40C-HC     KM-60C-HC     KM-80C-HC     KM-140C-HC
- KM-40C-HC-W     KM-60C-HC-W     KM-80C-HC-W     KM-140C-HC-W



**Storage capacity up to 55 kg**



**Crescent (Edge) cube  
average weight: 10 grams**

**The Crescent cube is:**

- Crystal Clear • Solid, no cavities • Individually formed and dispensed
- Fills-up the ice storage bin (added ice reserve) • Slow-melting
- Nestles well in the glass (no splash-back) • Displaces a higher percentage of liquid • Does not need water when used in ice-buckets.

Powered by R290 Natural Refrigerant,  
energy efficient and sustainable,  
with a GWP = 3.



PRODUCT SERIES: KM

ITEM NUMBER: F178-C141

The KM-140C-HC self-contained ice maker produces clear, curved shape ice cubes that are extremely versatile. The benefits of "crescent" shaped ice cubes extend from "splash-free" serving of post mix soft drinks, through to beverage bottles and cans display for impulse purchase. Also ideal for wine and champagne bottles chilling in ice buckets without the addition of water, long drinks & popular Caribbean cocktails preparation and even fish display counters. It's ideal for fast selling establishments such as nightclubs, sporting and entertainment venues.

**The KM(D) technology from Hoshizaki is the most advanced in the market in terms of:**

- **ENERGY EFFICIENCY:** our CycleSaver® technology includes a doublesided evaporator, uniquely crafted in stainless steel, which produces ice on both sides, hence providing as much ice as obtained in a standard machine, but in about half of the production cycles. This results in fewer harvest cycles, which are the non-productive, most stressful phase of the entire cycle for all refrigeration components. CycleSaver® means more ice making time in the 24 hours, less wear and tear and overall longer trouble-free operating lifetime for the machine. Also, refill water, is allowed in the machine between consecutive ice making Cycles, flows into the reservoir through the space between the two back-to-back evaporators. As warmer incoming water flows across the cold refrigerant tubes, it melts the ice that is ready to be harvested, kick-starting the harvest without any energy consumption plus getting pre-chilled for faster ice formation in the next cycle. Finally an ice machine that does not falter in warm ambient conditions!

- **ICE CUBES QUALITY AND MELT RATE:** KM machines evaporator special shape allows for free and fast water flow across its surface. As such, minerals have little or no time to reach freezing temperatures, hence only the purest water molecules are transformed into ice. This results in crystal clear cubes, even if local water quality is heavily mineralized. Furthermore, as ice grows thicker without creating any internal cavity, the melting speed of crescent cubes is the lowest in our industry!

- **UNIQUE STAINLESS STEEL KM EDGE EVAPORATOR:** more efficient than ever, our all stainless steel evaporator can be de-scaled using any mineral deposit removal chemical without any risk of corroding the evaporator plating material. No "flaking" regardless how concentrated the chemical or how frequently the cleaning takes place, as our stainless-steel evaporator construction does not require any protective plating.

- **HIGH HYGIENE STANDARD:** as optional extra the KM C-type series can be equipped with UV-LED light to sterilize water and the water circuit to ensure the produced ice cubes are clean and free of bacteria and impurities inside out. The sanitation mode automatically cleans and refreshes the water circuit after 4 hours of continued inactivity and for every 20 cycles. As standard also the series features automated chemical cleaning that can be activated via the operation panel as required. Choose the 'W' model to have fully automated chemical cleaning function.

- **SELF-DIAGNOSTIC ELECTRONIC CONTROL BOARD:** EverCheck™ Control Board with audible alarm and diagnostic features, designed to assist service technicians in diagnosing problems.



**COMMERCIAL WARRANTY AGAINST MANUFACTURING DEFECTS**

PARTS <b>2</b> YEARS	LABOR <b>2</b> YEARS
----------------------	----------------------

**EXTERIOR FINISH**

Stainless Steel,  
Galvanized steel (Rear),  
Plastic (Louver)

Refrigerant: R290 propane / 110g

**OPERATING CONDITIONS LIMITATIONS**

- Ambient Temperature: 7°C / 38°C
- Water Supply Temperature: 7°C / 32°C
- Water Supply Pressure: 0,7 bar min. / 8 bar max.
- Voltage Range: ±6%

MODEL	Cooling	Max. production in 24h Air 10°C Water 10°C (kg)	Max. production in 24h Air 21°C Water 15°C (kg)	Max. production in 24h Air 32°C Water 21°C (kg)	Electric Connection	Electrical circuit breaker protection (A)	Electrical consumption power factor 63%	Water consumption liters m³/24h AT. 10°C, WT.10°C
<b>KM-140C-HC</b>	Air	138	130	115	1/220-240V/50Hz	5	564	0.45

TECHNICAL CERTIFICATIONS



For more information visit our website at  
[www.hoshizaki-europe.com](http://www.hoshizaki-europe.com)

Hoshizaki Europe B.V. retains the right to change products and their specifications without prior notice.

**Hoshizaki Europe B.V.**

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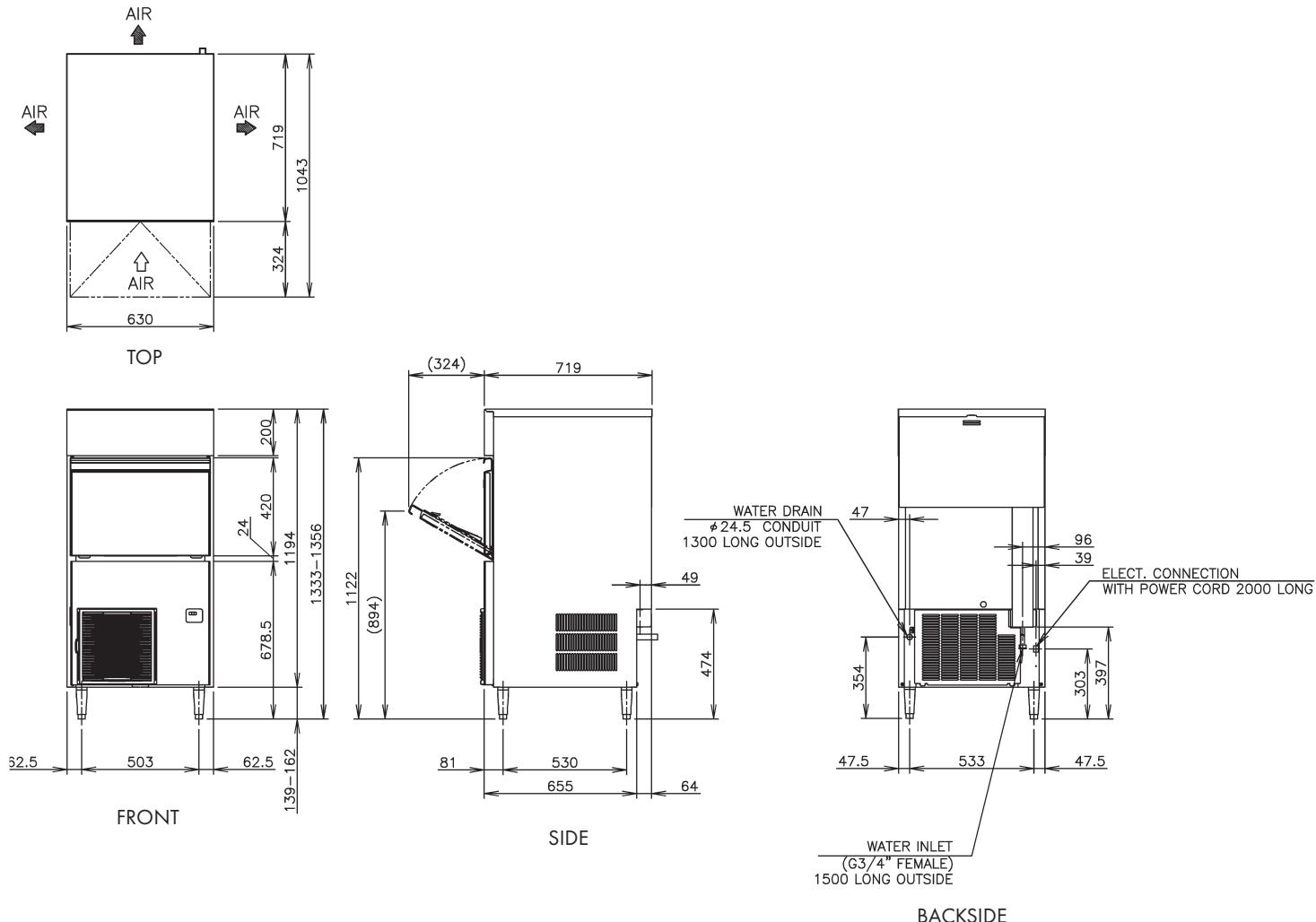


# HOSHIZAKI

LEADING NATURALLY

## KM-140C-HC

Crescent ice maker, self contained. Ice production up to 138 kg/24h.



### SHIPPING SPECIFICATIONS

MODEL	Net Equipment Dimensions		Crated Dimensions		
	W x D x H (mm)	Net Weight (kg)	W x D x H (mm)	Gross Weight (kg)	Volume (m <sup>3</sup> )
KM-140C-HC	630 x 719 x 1333 - 1356	69	725 x 825 x 1357	81	0.81

#### ACCESSORIES

- Instruction Manual x 1
- Scoop x 1
- Leg x 4
- Power Supply Cord (Continental) x 1
- Power Supply Cord (UK) x 1



# QC7I TWIN 4FC5-S

System Part Number: EV9202-62



## SYSTEM DESCRIPTION

The **QC7I Twin 4FC5-S** water filtration system features exclusive Fibredyne™ II bacteriostatic media that filters sediment down to 5 microns and provides chlorine taste & odor reduction at a flow rate of 5 gpm for 30,000 gallons. The 5 micron mechanical filtration supports lasting, balanced performance with high turbidity water supplies. Integrated scale inhibitor media helps protect against the formation of scale\* on equipment surfaces. This system is certified under NSF/ANSI Standard 42.

## FEATURES • BENEFITS

- ◆ Integrated scale inhibitor minimizes the potential for scale formation\* to ensure reliable, efficient equipment operation
- ◆ Proprietary Fibredyne II media reduces chlorine taste & odor while providing particulate reduction down to 5 microns
- ◆ Fibredyne II media inhibits the growth of bacteria within the filter to guard against media fouling and optimize performance
- ◆ Inlet shutoff valve, flush valve, and pressure gauges simplify service and monitor operating performance
- ◆ Quick-change (QC) cartridges make changing cartridges simple and sanitary
- ◆ Reduces a range of contaminants to help ensure clearer, fresher water for consistently great-tasting beverages
- ◆ Helps protect equipment to help ensure reliable and efficient operation resulting in reduced maintenance and downtime
- ◆ NSF/ANSI Standard 42 certified for Bacteriostatic Effects and the reduction of Chlorine Taste & Odor, and Particulate Class III

## APPLICATIONS

- ◆ Ice machines
- ◆ Coffee brewers

## INSTALLATION TIPS

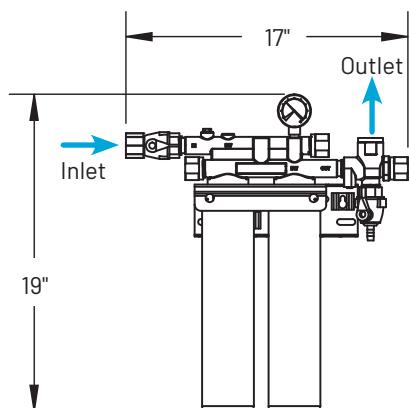
- ◆ Choose a mounting location suitable to support the weight of the system while operating.
- ◆ Install vertically and allow 2½" (6.35 cm) clearance below the cartridge for easy removal and replacement.
- ◆ Feed water temperature must not exceed 100°F (38°C).
- ◆ Do not install where the system could be exposed to freezing temperatures.

- ◆ Feed water supply pressure must not exceed 125 psi (non-shock). When pressure exceeds 85 psi, a pressure reducing valve is recommended.
- ◆ Flush cartridges by running water through the system for five (5) minutes.
- ◆ For more details, see the installation, operation, and maintenance guide included with the system.

\*As tested by Pentair.  
EPA Est. 002623-IL-002

# QC7I TWIN 4FC5-S

EV9202-62



## SPECIFICATIONS

System	Performance
<b>Overall Dimensions</b> 19" H x 17" W x 5.75" D (48.3 cm x 43.2 cm x 14.6 cm)	<b>Service Flow Rate</b> 5 gpm (18.93 lpm)
<b>Connections</b> Inlet Connection: 3/4" FNPT Outlet Connection: 3/4" FNPT	<b>Rated Capacity</b> 30,000 gallons (113.562 L)
<b>Operating Pressure</b> 10 – 125 psi (0.7 – 8.6 bar)	<b>Chlorine Taste &amp; Odor Reduction</b> Yes
<b>Water Temperature</b> 35 – 100°F (2 – 38°C)	<b>Particulate Reduction</b> Yes
<b>Operating Weight</b> 17 lbs (7.7 kgs)	<b>Bacteriostatic Effects</b> Yes
<b>Shipping Weight</b> 8 lbs (3.7 kgs)	
<b>Electrical Connection</b> None required	

## REPLACEMENT CARTRIDGE

Model	Qty	Description	Part No
4FC5-S	2	Primary filter	EV9693-31

For Pentair Everpure Product Warranties visit:  
<http://pentair.com/assets/foodservice-warranty>

It is recommended that filter cartridges be replaced every six (6) months on a regular scheduled program, or when capacity is reached or if water pressure or flow to equipment becomes inadequate.

Always replace filter cartridges at least once per year.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

Systems certified for cyst reduction may be used on disinfected water that may contain filterable cysts.

Since the conditions under which our products may be used are beyond our control, we cannot accept any liability with respect to the improper installation, application and/or use of our products.



System Tested and Certified by NSF International against NSF/ ANSI Standard 42 for the reduction of:  
  
STANDARD NO. 42 –  
AESTHETIC EFFECTS  
Bacteriostatic Effects  
Chemical Reduction  
Taste & Odor  
Chlorine  
Mechanical Filtration  
Nominal Particulate Class III



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EV9202-62 FE22



# EVERPURE® 4FC5-S FILTER CARTRIDGE

DELIVER PREMIUM QUALITY DRINKING WATER FOR ICE, STEAM AND COFFEE APPLICATIONS

4FC5-S Replacement Cartridge (1 PK): EV9693-31

## APPLICATIONS

Ice  
Steam Ovens

Combi Ovens  
Coffee

## FEATURES • BENEFITS

Integrated beaded phosphate with levels specifically selected for greater life and scale inhibition

Sanitary cartridge replacement is simple, quick and clean; internal filter parts are never exposed to handling or contamination

Protects drink system seals, pump, tubing and small orifices from clogging, corrosion and abrasive wear

Reduces chlorine taste & odor and other offensive contaminants that can adversely affect the taste of beverages

Balanced cartridge for optimum performance in varying water qualities

Improves the taste of fountain beverages and helps retain the drink's carbonation

New Fibredyne™ II media with AgION® antimicrobial protection inhibits any potential bacterial growth

Reduces dirt and particles as small as five (5) microns in size

Increased capacity for extended reduction of chemical and mechanical contaminants

Compatible with Insurice®, Insurice PF, QC7I, QL2, QL3B and QL3 Heads

NSF® Certified under NSF/ANSI Standard 42



## INSTALLATION TIPS

Install vertically so cartridge hangs down.  
Allow 2-1/2" (6.3 cm) clearance below the cartridge for easy cartridge replacement.  
Flush cartridge by running water through system for five (5) minutes at full flow.

## OPERATION TIPS

Change cartridge on a regular six (6) month preventative maintenance program.  
Change cartridge when capacity is reached or when pressure falls below 10 psi (0.6 bar).  
Always flush the filter cartridge at time of installation and cartridge change.

## SIZING

Service Flow Rate: 2.5 gpm (9.5 Lpm)  
Rated Capacity: 15,000 gallons (56,781 L)

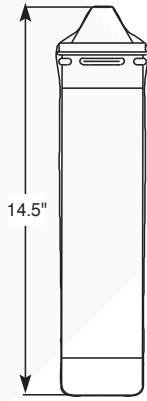
# EVERPURE® 4FC5-S FILTER CARTRIDGES

EV9693-31

## SPECIFICATIONS

**Service Flow Rate**

2.5 gpm (9.5 Lpm)

**Rated Capacity**

15,000 gallons (56,781 L)

**Pressure Requirements**

10 - 125 psi (0.7 - 8.6 bar), non-shock

**Temperature Requirements**

35 - 100°F (2 - 38°C)

**Overall Dimensions**

14.5" L x 3.25" D (36.8 cm x 8.3 cm)



System Tested and Certified by  
NSF International against NSF/  
ANSI Standards 42 and 53 for the  
reduction of:

STANDARD NO. 42 — AESTHETIC  
EFFECTS

Bacteriostatic Effects  
Chemical Reduction  
Taste & Odor  
Chlorine

Mechanical Filtration  
Nominal Particulate, Class III

## WARRANTY

Everpure by Pentair® water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Pentair will provide a copy of the warranty upon request.

**WATER QUALITY SYSTEMS**

EVERPURE-SURFLO WORLD HEADQUARTERS, 1040 MUIRFIELD DRIVE, HANOVER PARK, IL 60133 USA • FOODSERVICE.PENTAIR.COM  
800.942.1153 MAIN (US ONLY) • 630.307.3000 MAIN • 630.307.3030 FAX • CSEVERPURE@PENTAIR.COM EMAIL

EVERPURE-SURFLO AUSTRALIA, 1-21 MONASH DRIVE, DANDEMONG SOUTH, VIC 3175, AUSTRALIA  
011.1300.576.190 TEL • 011.61.39.562.7237 FAX • AU.EVERPURE@PENTAIR.COM EMAIL

EVERPURE-SURFLO CHINA, 21F CLOUD 9 PLAZA, NO 1118, SHANGHAI, 200052, CHINA  
86.21.3211.4588 TEL • 86.21.3211.4580 FAX • CHINA.WATER@PENTAIR.COM EMAIL

EVERPURE-SURFLO INDIA, GREEN BOULEVARD, B-9/A, 7TH FLOOR - TOWER B SECTOR 62, NOIDA - 201301  
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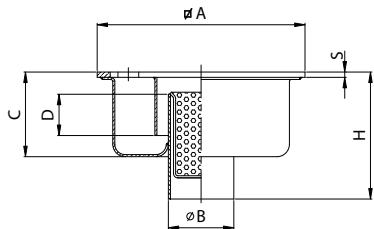
EVERPURE-SURFLO JAPAN INC., HASHIMOTO MN BLDG. 7F, 3-25-1 HASHIMOTO, MIDORI-KU, SAGAMIHARA-SHI KANAGAWA 252-0143, JAPAN  
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made of grade 304 stainless steel - grade 316 on request

**Standard and low profile floor drains with square top plate, vertical outlet and removable separated filter basket (after odor trap).**



**ITEM 210**

Dwg. No. 0113

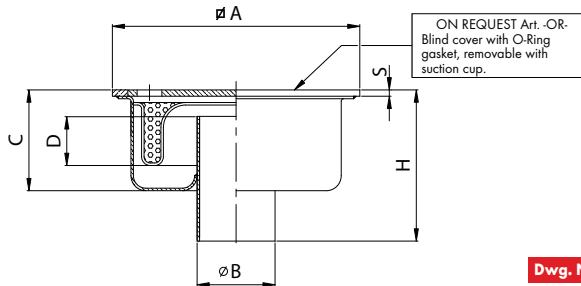


Article	DIMENSIONS IN mm					FLOW RATE lt/min	LOAD CAPACITY IN Kg	
	Ø A	S	Ø B	C	D		CONCENTRATED LOAD	DISTRIBUTED LOAD
<b>R=Low profile</b>								
40 V 106	100	6	40	40	15	80	18	1000
50 V 156	150	6	50	50	25	90	40	1000
R 50 V 206	200	6	50	50	20	90	50	1000
R 63 V 206	200	6	63	50	20	90	60	1000
63 V 206	200	6	63	75	40	120	60	1000
80 V 256	250	6	80	110	50	180	80	950
R 104 V 256	250	6	104	60	20	120	135	950
104 V 256	250	6	104	110	50	180	135	950
104 V 258	250	8	104	110	50	180	135	1200
R 104 V 306	300	6	104	60	20	120	135	950
104 V 306	300	6	104	110	50	180	135	950
R 110 V 308	300	8	110	60	20	120	135	1200
110 V 308	300	8	110	110	50	180	135	1200
110 V 358	350	8	110	130	50	200	135	900
160 V 358	350	8	160	130	50	230	220	8000

- Different outlet diameters on request - heavy duty top covers made from 6/8 mm thick stainless steel plate

N.B. water seal depth (dimension D) of 50 mm in compliance with standard UNI EN 1253-1

**Standard and low profile floor drains with square top plate, vertical outlet and removable filter basket incorporated into the bell trap (before odor trap).**



Dwg. No. 0114

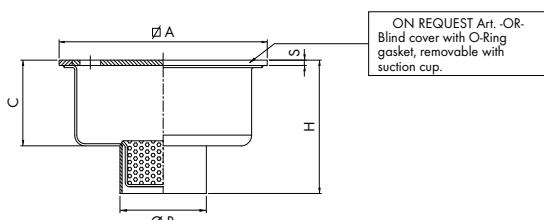


Article	DIMENSIONS IN mm					FLOW RATE lt/min	LOAD CAPACITY IN Kg	
	Ø A	S	Ø B	C	H		CONCENTRATED LOAD	DISTRIBUTED LOAD
<b>R=Low profile</b>								
80 VCE 258	250	8	80	110	50	180	80	1000
R 104 VCE 258	250	8	104	60	20	120	135	1000
104 VCE 258	250	8	104	110	50	180	135	1000
R 63 VCE 308	300	8	63	60	20	120	60	1000
R 104 VCE 308	300	8	104	60	20	120	135	1000
104 VCE 308	300	8	104	110	50	180	135	1000
110 VCE 308	300	8	110	110	50	180	135	1000
110 VCE 358	350	8	110	130	50	200	135	850
160 VCE 358	350	8	160	130	50	230	220	6500

- Different outlet diameters on request - heavy duty top covers made from 6/8 mm thick stainless steel plate

N.B. water seal depth (dimension D) of 50 mm in compliance with standard UNI EN 1253-1

**Standard and low profile floor drains with square top plate, vertical direct outlet and removable filter basket.**



Dwg. No. 0118

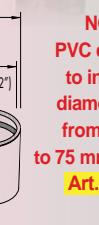
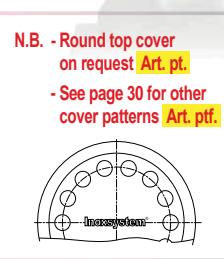


Article	DIMENSIONS IN mm					FLOW RATE lt/min	LOAD CAPACITY IN Kg	
	Ø A	S	Ø B	C	H		CONCENTRATED LOAD	DISTRIBUTED LOAD
<b>D=40 V 106</b>								
D 40 V 106	100	6	40	40	80	50	1000	10000
D 50 V 156	150	6	50	50	90	80	1000	10000
D 63 V 206	200	6	63	50	90	100	1000	10000
D 75 V 206	200	6	75	50	90	120	1000	10000
D 90 V 256	250	6	90	60	120	240	950	8500
D 100 V 258	250	8	100	60	120	300	1000	10000
D 110 V 308	300	8	110	60	120	340	1000	10000
D 160 V 358	350	8	160	130	200	700	850	6500

- Different outlet diameters on request - heavy duty top covers made from 6/8 mm thick stainless steel plate

Dimensions can be modified on request.

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INOXSYSTEM.it



# QC7I TWIN 4FC5-S

System Part Number: EV9202-62



## SYSTEM DESCRIPTION

The **QC7I Twin 4FC5-S** water filtration system features exclusive Fibredyne™ II bacteriostatic media that filters sediment down to 5 microns and provides chlorine taste & odor reduction at a flow rate of 5 gpm for 30,000 gallons. The 5 micron mechanical filtration supports lasting, balanced performance with high turbidity water supplies. Integrated scale inhibitor media helps protect against the formation of scale\* on equipment surfaces. This system is certified under NSF/ANSI Standard 42.

## FEATURES • BENEFITS

- ◆ Integrated scale inhibitor minimizes the potential for scale formation\* to ensure reliable, efficient equipment operation
- ◆ Proprietary Fibredyne II media reduces chlorine taste & odor while providing particulate reduction down to 5 microns
- ◆ Fibredyne II media inhibits the growth of bacteria within the filter to guard against media fouling and optimize performance
- ◆ Inlet shutoff valve, flush valve, and pressure gauges simplify service and monitor operating performance
- ◆ Quick-change (QC) cartridges make changing cartridges simple and sanitary
- ◆ Reduces a range of contaminants to help ensure clearer, fresher water for consistently great-tasting beverages
- ◆ Helps protect equipment to help ensure reliable and efficient operation resulting in reduced maintenance and downtime
- ◆ NSF/ANSI Standard 42 certified for Bacteriostatic Effects and the reduction of Chlorine Taste & Odor, and Particulate Class III

## APPLICATIONS

- ◆ Ice machines
- ◆ Coffee brewers

## INSTALLATION TIPS

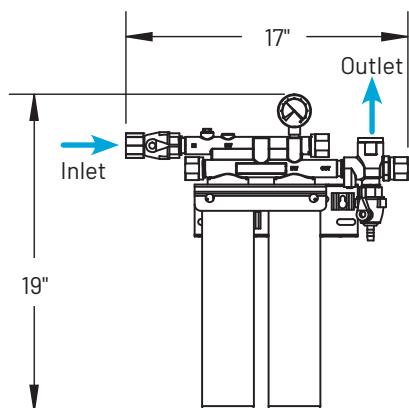
- ◆ Choose a mounting location suitable to support the weight of the system while operating.
- ◆ Install vertically and allow 2½" (6.35 cm) clearance below the cartridge for easy removal and replacement.
- ◆ Feed water temperature must not exceed 100°F (38°C).
- ◆ Do not install where the system could be exposed to freezing temperatures.

- ◆ Feed water supply pressure must not exceed 125 psi (non-shock). When pressure exceeds 85 psi, a pressure reducing valve is recommended.
- ◆ Flush cartridges by running water through the system for five (5) minutes.
- ◆ For more details, see the installation, operation, and maintenance guide included with the system.

\*As tested by Pentair.  
EPA Est. 002623-IL-002

# QC7I TWIN 4FC5-S

EV9202-62



## SPECIFICATIONS

System	Performance
<b>Overall Dimensions</b> 19" H x 17" W x 5.75" D (48.3 cm x 43.2 cm x 14.6 cm)	<b>Service Flow Rate</b> 5 gpm (18.93 lpm)
<b>Connections</b> Inlet Connection: 3/4" FNPT Outlet Connection: 3/4" FNPT	<b>Rated Capacity</b> 30,000 gallons (113.562 L)
<b>Operating Pressure</b> 10 – 125 psi (0.7 – 8.6 bar)	<b>Chlorine Taste &amp; Odor Reduction</b> Yes
<b>Water Temperature</b> 35 – 100°F (2 – 38°C)	<b>Particulate Reduction</b> Yes
<b>Operating Weight</b> 17 lbs (7.7 kgs)	<b>Bacteriostatic Effects</b> Yes
<b>Shipping Weight</b> 8 lbs (3.7 kgs)	
<b>Electrical Connection</b> None required	

## REPLACEMENT CARTRIDGE

Model	Qty	Description	Part No
4FC5-S	2	Primary filter	EV9693-31

For Pentair Everpure Product Warranties visit:  
<http://pentair.com/assets/foodservice-warranty>

It is recommended that filter cartridges be replaced every six (6) months on a regular scheduled program, or when capacity is reached or if water pressure or flow to equipment becomes inadequate.

Always replace filter cartridges at least once per year.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

Systems certified for cyst reduction may be used on disinfected water that may contain filterable cysts.

Since the conditions under which our products may be used are beyond our control, we cannot accept any liability with respect to the improper installation, application and/or use of our products.



System Tested and Certified by NSF International against NSF/ ANSI Standard 42 for the reduction of:  
  
STANDARD NO. 42 – AESTHETIC EFFECTS  
Bacteriostatic Effects  
Chemical Reduction  
Taste & Odor  
Chlorine  
Mechanical Filtration  
Nominal Particulate Class III



United States | 1040 Muirfield Drive | Hanover Park, IL 60133 | 800.942.1153 (US Only) 630.307.3000 Main | [cseverpure@pentair.com](mailto:cseverpure@pentair.com) | [foodservice.pentair.com](http://foodservice.pentair.com)

Australia | 1-21 Monash Drive | Dandenong South, Vic 3175 | Australia | 011.1300 576 190 Tel | [au.everpure@pentair.com](mailto:au.everpure@pentair.com)

China | 21F Cloud 9 Plaza, NO 1118 | Shanghai, 200052 | China | 86.21.3211.4588 Tel | [china.water@pentair.com](mailto:china.water@pentair.com)

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Southeast Asia | 390 Havelock Road, | #04-01 King's Centre | Singapore 169662 | 65.6768.5800 Tel | [cseverpure@pentair.com](mailto:cseverpure@pentair.com)

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EV9202-62 FE22



# EVERPURE® 4FC5-S FILTER CARTRIDGE

DELIVER PREMIUM QUALITY DRINKING WATER FOR ICE, STEAM AND COFFEE APPLICATIONS

4FC5-S Replacement Cartridge (1 PK): EV9693-31

## APPLICATIONS

Ice  
Steam Ovens

Combi Ovens  
Coffee

## FEATURES • BENEFITS

Integrated beaded phosphate with levels specifically selected for greater life and scale inhibition

Sanitary cartridge replacement is simple, quick and clean; internal filter parts are never exposed to handling or contamination

Protects drink system seals, pump, tubing and small orifices from clogging, corrosion and abrasive wear

Reduces chlorine taste & odor and other offensive contaminants that can adversely affect the taste of beverages

Balanced cartridge for optimum performance in varying water qualities

Improves the taste of fountain beverages and helps retain the drink's carbonation

New Fibredyne™ II media with AgION® antimicrobial protection inhibits any potential bacterial growth

Reduces dirt and particles as small as five (5) microns in size

Increased capacity for extended reduction of chemical and mechanical contaminants

Compatible with Insurice®, Insurice PF, QC7I, QL2, QL3B and QL3 Heads

NSF® Certified under NSF/ANSI Standard 42



## INSTALLATION TIPS

Install vertically so cartridge hangs down.  
Allow 2-1/2" (6.3 cm) clearance below the cartridge for easy cartridge replacement.  
Flush cartridge by running water through system for five (5) minutes at full flow.

## OPERATION TIPS

Change cartridge on a regular six (6) month preventative maintenance program.  
Change cartridge when capacity is reached or when pressure falls below 10 psi (0.6 bar).  
Always flush the filter cartridge at time of installation and cartridge change.

## SIZING

Service Flow Rate: 2.5 gpm (9.5 Lpm)  
Rated Capacity: 15,000 gallons (56,781 L)

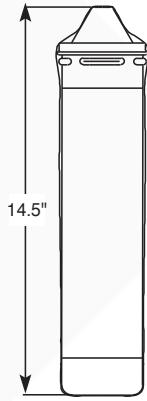
# EVERPURE® 4FC5-S FILTER CARTRIDGES

EV9693-31

## SPECIFICATIONS

**Service Flow Rate**

2.5 gpm (9.5 Lpm)

**Rated Capacity**

15,000 gallons (56,781 L)

**Pressure Requirements**

10 - 125 psi (0.7 - 8.6 bar), non-shock

**Temperature Requirements**

35 - 100°F (2 - 38°C)

**Overall Dimensions**

14.5" L x 3.25" D (36.8 cm x 8.3 cm)



System Tested and Certified by  
NSF International against NSF/  
ANSI Standards 42 and 53 for the  
reduction of:

STANDARD NO. 42 — AESTHETIC  
EFFECTS

Bacteriostatic Effects  
Chemical Reduction  
Taste & Odor  
Chlorine

Mechanical Filtration  
Nominal Particulate, Class III

## WARRANTY

Everpure by Pentair® water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Pentair will provide a copy of the warranty upon request.

**WATER QUALITY SYSTEMS**

EVERPURE-SURFLO WORLD HEADQUARTERS, 1040 MUIRFIELD DRIVE, HANOVER PARK, IL 60133 USA • FOODSERVICE.PENTAIR.COM  
800.942.1153 MAIN (US ONLY) • 630.307.3000 MAIN • 630.307.3030 FAX • CSEVERPURE@PENTAIR.COM EMAIL

EVERPURE-SURFLO AUSTRALIA, 1-21 MONASH DRIVE, DANDEMONG SOUTH, VIC 3175, AUSTRALIA  
011.1300.576.190 TEL • 011.61.39.562.7237 FAX • AU.EVERPURE@PENTAIR.COM EMAIL

EVERPURE-SURFLO CHINA, 21F CLOUD 9 PLAZA, NO 1118, SHANGHAI, 200052, CHINA  
86.21.3211.4588 TEL • 86.21.3211.4580 FAX • CHINA.WATER@PENTAIR.COM EMAIL

EVERPURE-SURFLO INDIA, GREEN BOULEVARD, B-9/A, 7TH FLOOR - TOWER B SECTOR 62, NOIDA - 201301  
91.120.419.9444 TEL • 91.120.419.9400 FAX • INDIACUSTOMER@PENTAIR.COM EMAIL

EVERPURE-SURFLO EUROPE, PENTAIR WATER BELGIUM BVBA, INDUSTRIEPARK WOLFSTEE, TOEKOMSTLAAN, 30 B-2200 HERENTALS, BELGIUM  
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EVERPURE-SURFLO SOUTHEAST ASIA, SOUTHEAST ASIA, 390 HAVELOCK ROAD, #04-01, KING'S CENTRE, SINGAPORE 169662  
65.6768.5800 TEL • 65.6737.5149 FAX • CSEVERPURE@PENTAIR.COM EMAIL

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# BUNN®

## H3EA Hot Water Dispenser



Precise temperature control and hot water on-demand to 96°

Contemporary, low profile design for front-of-house and self-service

Eco-friendly technology maximizes energy use

Thinsulate® tank insulation improves energy efficiency

Programmable "Energy Saver Mode" reduces operating costs during idle periods

LED display provides simple temperature adjustment

Intuitive blue LED dispense button

Cup clearance accommodates a range of serving options for custom-crafted, hand pour coffees and teas

Backed by standard BUNN® Commercial Warranty



Two new brochures available in print by request or for download at [bunn.com](http://bunn.com)

visit our new digital home at [BUNN.com](http://BUNN.com)



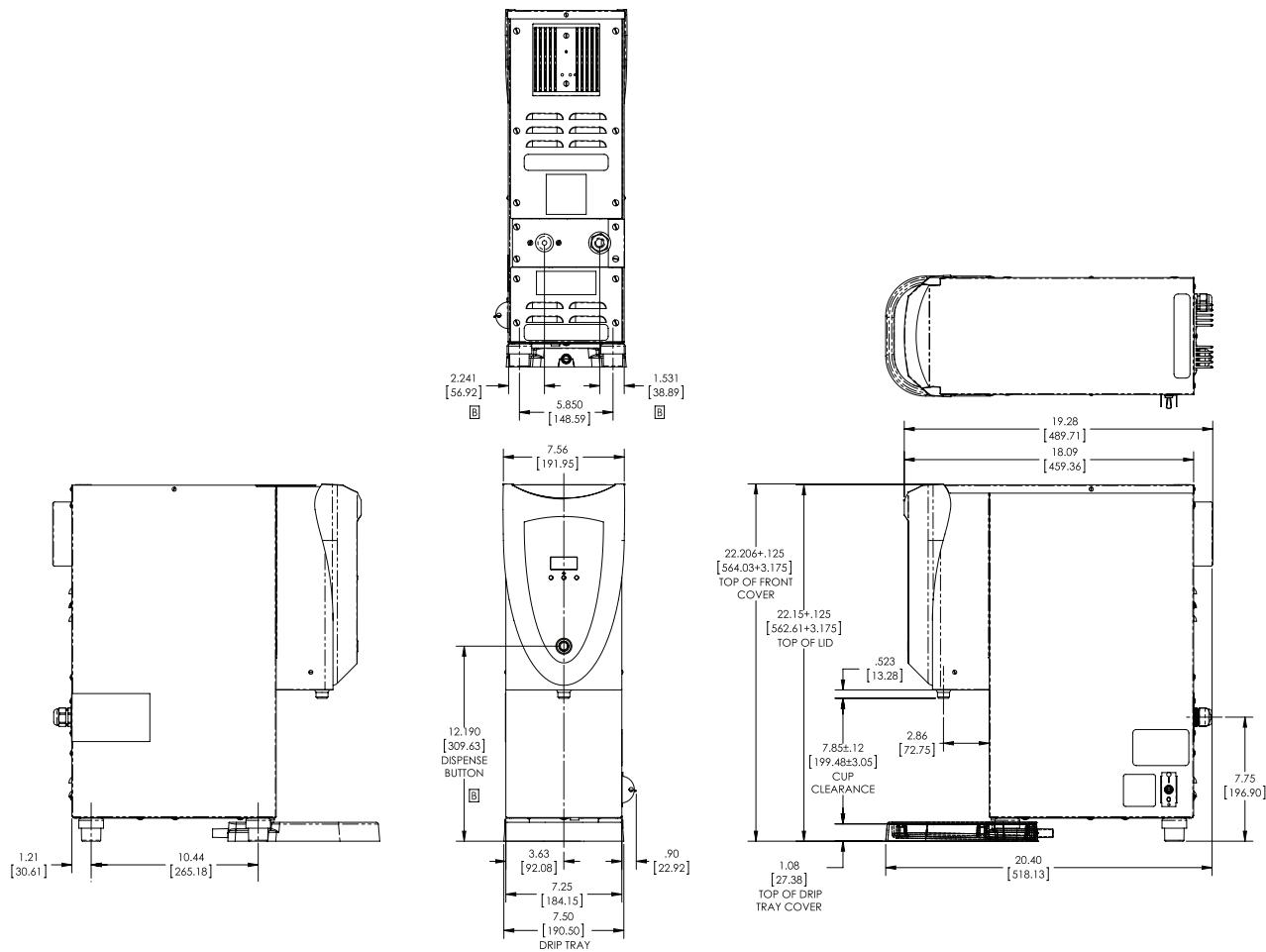
# BUNN®

## H3EA

Accuracy, adjustability, energy efficiency  
and styling in a quality hot water dispenser

19cm x 49.02cm x 56.52cm

Capacity at 2°C Input (servings/hour)  
123 236mL cups/hour



DESCRIPTION	CAPACITY*		ELECTRICAL	AGENCY		
	WATER INPUT					
	COLD WATER INPUT 15.6°C	HOT WATER INPUT 60°C				

Product #	Model	Finish	Temperature Setting °C	L/hr	L/hr	Volts	Amps	Watts	Hertz	Phase	Plug	Cord Attached	Shipping Weight	Listing
45300.0000	H3EA	Stainless	15.6-96	29.9	73.0	220-240	11.5-12.5	2500-3500	50/60	1	UK	Yes	10.8kg	CE

Plumbing: 138-621 kPa. Machine supplied with 3/8" BSPP male flare fitting.

\*Capacity based on equipment voltage of 230V and a temperature of 93°

# WAVE-S-BF-APS, CE230V WB LP GF-EURO

Height: 17.4" Width: 9.7" Depth: 19.0"  
(44.2cm) (24.6cm) (48.3cm)



- BrewMETER® allows automatic programming of pulse routine
- Brew into 1.9L thermal carafe using the slide-out booster tray
- Four-digit LED read-out for simple programming
- SmartWAVE technology increases turbulence in the brew funnel
- Utilize the same LED read-out for brewer status (Ready, Heating, Brewing)
- Adjustable legs to accommodate up to 2.5L lever-action airpot and 1.9L thermal pitcher
- Gourmet funnel accommodates larger throw weights
- New flexible 17-hole sprayhead maximizes uniformity of extraction and provides easy cleaning and deliming
- Airpots are easily transported to remote meeting rooms, breakfast bars, etc
- Energy-saver mode reduces tank temperature during idle periods
- Ensures coffee brew quality with cold brew lock out capability
- SplashGard® funnel deflects hot liquids away from the hand
- Servers not included unless otherwise noted

 Server(s) sold separately

Agency:



## Specifications

Product #: 39900.0017

Faucet: Lower

Water Access: Plumbed

Finish: Stainless

Funnel: Gourmet Funnel

## Additional Features

Silver Series

## Electrical & Capacity

Volts*	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H <sup>2</sup> O Temp.	Phase	# Wires plus Ground	Hertz
220-240	8.3-9.0	1800-2200	Yes	EURO 10A	-	60°F (15.5°C)	1	2	50-60

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

## Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	1/4" Male Flare Fitting	-

 WARNING:

## CAD Drawings

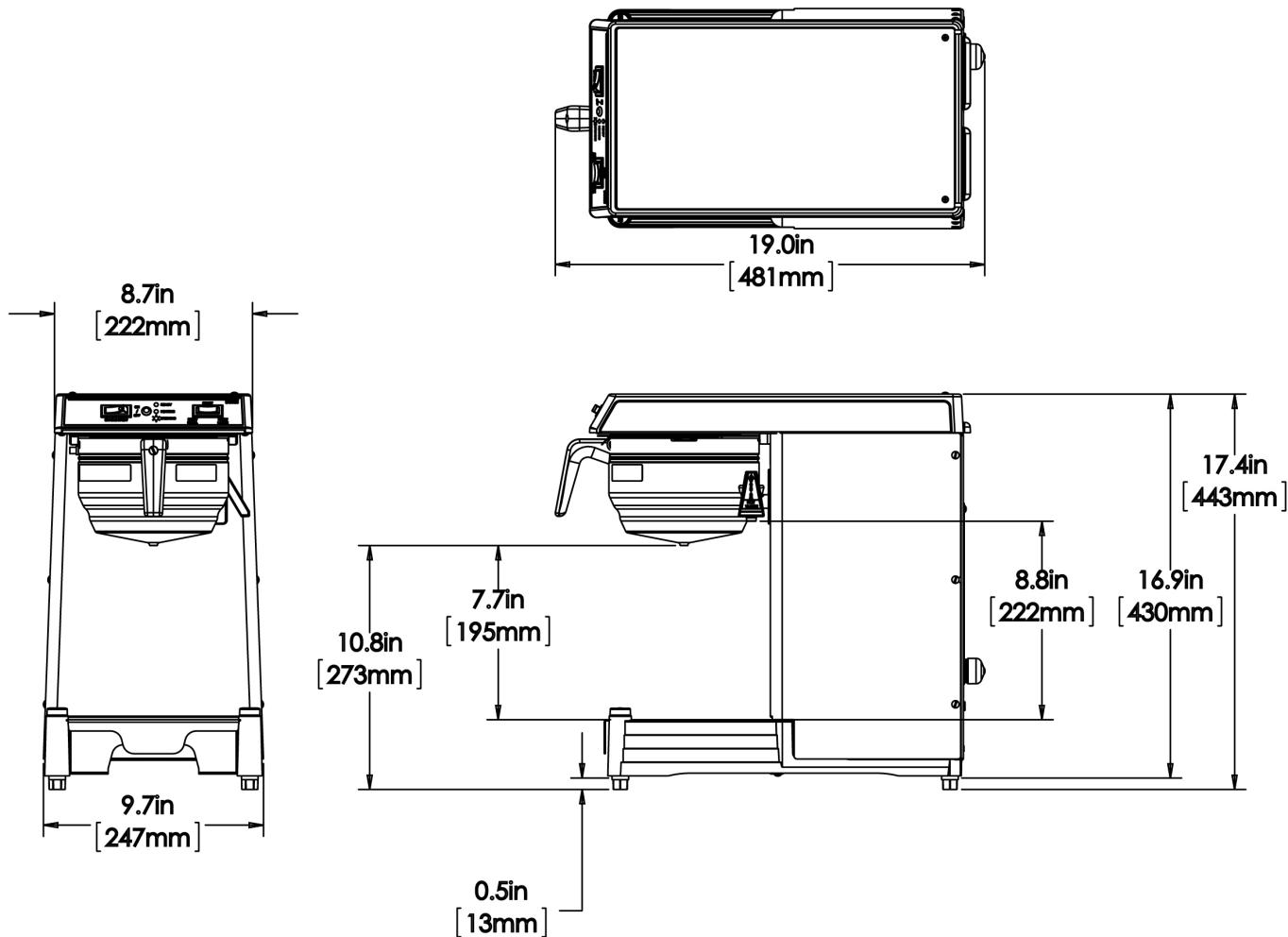
2D	Revit	KLC
●		



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Last Updated:  
12/13/2023

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Unit				Shipping				
	Height	Width	Depth	Height	Width	Depth	Weight	Volume
English	17.4 in.	9.7 in.	19.0 in.	19.5 in.	12.4 in.	19.5 in.	25.500 lbs	2.723 ft <sup>3</sup>
Metric	44.2 cm	24.6 cm	48.3 cm	49.5 cm	31.4 cm	49.5 cm	11.567 kgs	0.077 m <sup>3</sup>



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Last Updated:  
12/13/2023

## Related Products & Accessories: WAVE-S-BF-APS, CE230V WB LP GF-EURO (39900.0017)



FUNNEL W/DECAL,PPK NAR BLK(SM)

Product #: 02774.0011



FUNNEL W/DECAL,PPK NAR BLK(LG)

Product #: 04274.0012



FUNNEL ASSY, SST-BLK HDL(7.12)

Product #: 20216.0000



FUNNEL ASSY, SST-PP BLK HNDL

Product #: 29151.0000



FUNNEL ASSY,SST-PP ORANGE HDL

Product #: 29151.0001



WATER FILTER SYSTEM,EQ-17-TL

Product #: 30200.1000



WATER FILTER,IN LINE ED-17-TL

Product #: 30201.1001



FUNNEL AY,W/DECAL GRT "C"7.12

Product #: 34559.0000



SPRAYHEAD ASSY, FLEX 17 HOLE

Product #: 41160.1000



SYSTEM, WEQ-10(1.5)5L

Product #: 56000.0024



CARTRIDGE, WEQ-10 (1.5)5L

Product #: 56000.0121



CARTRIDGE, WEQ-10.3 (1.67)5L

Product #: 56000.0137

# Serving & Holding Options: WAVE-S-BF-APS, CE230V WB LP GF-EURO(39900.0017)



AIRPOT, 2.5L GL PB  
SINGLE PK

Product #:13041.0001



AIRPOT, 2.5L GL PB 6/  
CASE

Product #:13041.0101



TSR-1, THERMAL SRVR  
RACK-1 POSN

Product #:18008.6001



AIRPOT, 2.2L GL PB  
SINGLE PK

Product #:28696.0002



AIRPOT, 2.2L GL PB 6/  
CASE

Product #:28696.0006



AIRPOT, 2.5L SST LA  
SINGLE PK

Product #:32125.0000



AIRPOT, 2.5L SST LA 6/  
CASE

Product #:32125.0100



AIRPOT, 3.0L SST LA  
SINGLE PK

Product #:32130.0000



AIRPOT, 3.0L SST LA 6/  
CASE

Product #:32130.0100



THERMAL CARAFE, BLK  
1.83 L 1PK

Product #:36029.0001



THERMAL CARAFE, ORN  
1.9L 12PK

Product #:36252.0000



THERMAL CARAFE, ORN  
1.9L 1PK

Product #:36252.0001



PITCHER, SST 1.9L TALL-  
SNGL PK

Product #:39430.0000



PITCHER, SST 1.9L  
TALL-6/CASE

Product #:39430.0100



CARAFAE, SST 1.9L SHRT  
BLK 1

Product #:40163.0000



THERMAL SRVR, 2.5L 6/  
CS NO BASE GL LINR

Product #:45882.0001

NO IMAGE  
AVAILABLE



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

Last Updated:  
12/13/2023



## Digital Undercounter ecostore HP Premium Refrigerated Counter - 290lt, 2-Door, Remote



710003 (EH2RRAA)

2-door Refrigerated Counter  
290lt, -2+10°C, AISI 304,  
remote

### Short Form Specification

#### Item No.

AISI 304 stainless steel panels, AISI 430 bottom panel, galvanized back panel. Worktop thickness 50mm. N. 2 full doors. For connection to a remote refrigeration unit (not included). Operating temperature: -2+10°C. R134a gas in refrigeration circuit. Supplied with 1 grid for each door compartment

ITEM #  
MODEL #  
NAME #  
SIS #  
AIA #

### Main Features

- Adjustable temperature range from -2 °C to +10 °C to suit meat, fish and dairy storage requirements.
- Large digital white-digit display with humidity selection button (3 preset level), internal temperature display and setting, manual activation of defrost cycle and turbo frost cycle (to rapidly cool warm loads).
- Equipped with Optiflow forced air circulation system for rapid cooling and temperature distribution within the cell.
- 0mm clearance installation space: tower configuration cooling unit guarantee performance with frontal ventilation only; this unique solution allows installation against the wall or side by side with other appliances, even on the cooling unit side to maximize the use of kitchen space.
- Combination of doors and drawers to suit any configuration needed, with the possibility to change the configuration on site. Right cooling unit available on request.
- Fully compliant HACCP digital control: when temperature exceeds critical limits, acoustic and visual alarms are activated. Up to two months of event are kept in memory.
- Anti-tilt runners accept GN 1/1 containers.
- Self closing stainless steel doors (< 90°).
- Certified safety CE requirements.
- Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory).
- Electrolux Professional Fridge Control APP make the life easier for our customers:
  - Monitor safety of preservation process thanks to HACCP data & alarms for precise control
    - Save time and easy data management having the possibility to send the HACCP information in excel format directly to e-mail address
    - Quick operations: set the cabinet temperature/humidity/turbocooling and set date/hour
  - Tropicalized unit.

APPROVAL:



Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)

## Construction

- 2 compartments with 2 doors.
- Worktop in AISI 304 Stainless steel with a 50 mm profile.
- If needed, working top can be removed for easier handling during installation (in case of narrow doors).
- Anti-drip profile on stainless steel worktop edge.
- Interior base with rounded corners, pressed from a single sheet.
- Ease of cleaning and high hygiene standards thanks to the rounded internal corners, the easily removable runners, grids and air conveyors.
- Internal structure with 15 charging positions (3 cm pitch) available to host GN 1/1 grids, ensuring higher net capacity and a greater storage space.
- Internal and external doors, front and side panels and removable worktop in AISI 304 Stainless steel.
- Mounted on stainless steel feet to give 150 mm (-5/+50 mm) clearance for ease of cleaning the floor.
- External bottom panel in stainless steel.
- External back panel in galvanized steel.
- Remote refrigeration unit.
- Developed and produced in ISO 9001 and ISO14001 certified factory.
- Fault code display.

## Sustainability



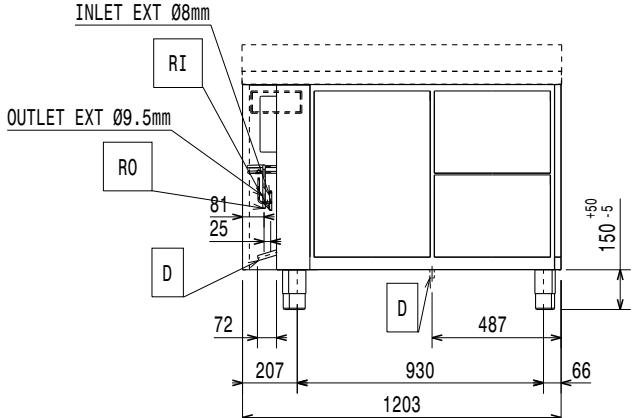
- Fitted with 90 mm thickness of cyclopentane insulation for best insulating performance (thermal conductivity: 0,020 W/m\*K) and lowest environmental impact (GWP=3).
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- Frost Watch Control starts automatically the defrosting process only when needed and ends once ice is melted, improving energy efficiency results.

## Included Accessories

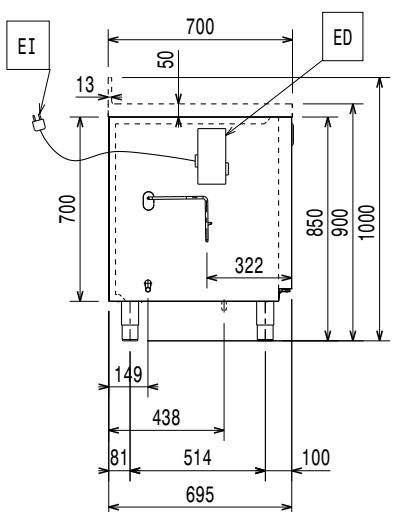
- 2 of Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters PNC 881109

## Optional Accessories

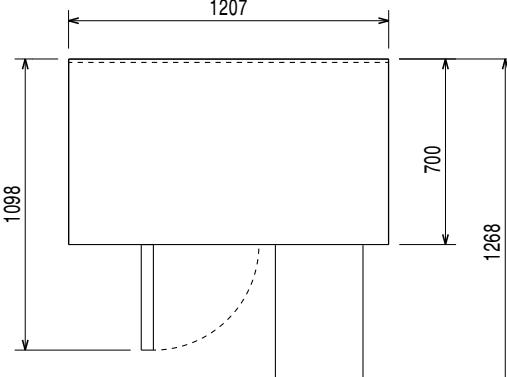
- |  |            |                          |
|--|------------|--------------------------|
| • Automatic defrost with waste evaporation   | PNC 880028 | <input type="checkbox"/> |
| • Remote unit for refrigerators and refrigerated counters, -2+10°C, R134a  | PNC 880231 | <input type="checkbox"/> |
| • 2x½ drawer kit for refrigerated counters   | PNC 881058 | <input type="checkbox"/> |
| • 3x⅓ drawer kit for refrigerated counters   | PNC 881059 | <input type="checkbox"/> |
| • 1/3 and 2/3 bottle drawer kit for refrigerated counters  | PNC 881071 | <input type="checkbox"/> |
| • 1/1GN grey rilsan grid for refrigerated counters   | PNC 881107 | <input type="checkbox"/> |
| • 2 side runners for 1/1 GN ecostore refrigerated counters   | PNC 881108 | <input type="checkbox"/> |
| • Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters  | PNC 881109 | <input type="checkbox"/> |
| • 1/1 GN plastic container, H=65 mm  | PNC 881110 | <input type="checkbox"/> |
| • 1/1 GN plastic container, H=100 mm   | PNC 881111 | <input type="checkbox"/> |
| • 1/1 GN plastic container, H=150 mm   | PNC 881112 | <input type="checkbox"/> |
| • Kit 710 body height for 2-door counters - HP - remote  | PNC 881146 | <input type="checkbox"/> |
| • Lock for refrigerator/freezer counters with 2 compartments - h700mm (can be used in kit for Marine conversion) | PNC 881242 | <input type="checkbox"/> |



Front



Side



Top

## Electric

### Supply voltage:

710003 (EH2RRAA)

220-240 V/1 ph/50/60 Hz

### Electrical power max.:

0.03 kW

### Defrost Power:

0.22 kW

### Plug type:

CE-SCHUKO

## Key Information:

Gross capacity: 290 lt

Net Volume: 198 lt

Door hinges: 1 Left+1 Right

External dimensions, Width: 1207 mm

External dimensions, Depth: 700 mm

External dimensions, Depth with Doors Open: 1110 mm

External dimensions, Height: 900 mm

Internal Dimensions, Width:

Internal Dimensions, Depth:

Internal Dimensions, Height:

Net weight: 90 kg

Shipping volume: 1.02 m<sup>3</sup>

Depth with doors open: 1110 mm

Height adjustment: -5/50 mm

## Refrigeration Data

Control type: Digital

Min/Max internal humidity:

Operating temperature min.: -2 °C

Operating temperature max.: 10 °C

Refrigeration type: R134a;R513A;R426A

Operating mode: Ventilated

Insulation: 90 mm (Cyclopentane)

Suggested refrigeration power: 368 W

Condition at evaporation temperature: -10 °C

Condition at condensation temperature: 55 °C

Condition at ambient temperature: 32 °C

Connection pipes (remote) - outlet: 9.5 mm

Connection pipes (remote) - inlet: 8 mm

## ISO Certificates

ISO Standards: ISO 9001; ISO 14001; ISO 45001; ISO 50001

## Sustainability

Current consumption: 0.3 Amps

GWP Index: 1300



**HOBART**

**WAREWASHING**

GLASSWASHERS **GCP/GP | GC/GX**



# 650 DR ZERO



**HOBART**

## TOTAL PERFORMANCE IN YOUR KITCHEN

At HOBART, we take pride in providing reliable and innovative high quality kitchen equipment that has been engineered to ensure that whatever challenges the day may bring - you can make it happen with HOBART.

**Let's make it happen!**

# GLASSES POLISHING





**HOBART**

**7 MARKETS**

Countless challenges

**1 SOLUTION**



### HOSPITALITY

Bar & Pub / Bistro & Café /  
Hotel & Restaurant



### FOODSERVICE

Hospital / Nursing Home / Canteen /  
Education – School & University



### BAKERY

Bakery subsidiary / Production / Bakery industry



### MEAT PRODUCTION

Butchery / Meat production industry



### INDUSTRY



### AIRLINE CATERING



### GLOBAL MARINE





## BETTER OR BEST IT'S YOUR CHOICE!

The **PROFI** line – everything a professional operator needs. This successful product series from HOBART can be found wherever the highest standards of cleanliness are required, tailored to the volumes to be washed and the degree of soiling of the wash ware. It combines efficient warewashing with ultimate user-friendliness and low operating costs. Numerous equipment options make the **PROFI** line a perfectly suited warewashing solution for any operation.

### PROFI LINE

The **PREMAX** line is the perfect model for operators that need a higher level of proficiency. Because **PREMAX** sets standards in all areas: with minimal operating costs and impressive user-friendliness, combined with maximum performance. The **PREMAX** line is the most economical and innovative line of dishwashers on the market. In addition to the features of **PROFI** models, **PREMAX** wins over users with its unique product characteristics, proving to be the ideal partner for the highest standards in warewashing.

### PREMAX LINE

## THE MODELS

WE HELP YOU WITH YOUR DECISION!

### PROFI GC

A smaller model for professional use in bars, restaurants and hotels. With a water consumption of just 1.7 litres this is the most economical glasswasher on the market.

Rack size 400 x 400 mm,  
compact installation height of 705 mm



### PROFI GXC

The perfect solution for high washing volumes but low installation height under the counter.

Rack size 500 x 500 mm,  
compact installation height of 705 mm



### PROFI GX

The large **PROFI** model for the bar, restaurant and hotel industry with high washing volumes.

Rack size 500 x 500 mm,  
installation height 825 mm



**HOBART**



## THE MODELS

WE HELP YOU WITH YOUR DECISION!

### PREMAX LINE EXCLUSIVE

#### PREMAX GCP

The compact model for sophisticated needs and ease of use. The **PREMAX** GCP supports the drying process for glasses. With a water consumption of just 1.7 litres this is the most economical glasswasher on the market. No steam escapes when the door is opened.

Rack size 400 x 400 mm, compact installation height of 705 mm



#### PREMAX GPCROI

The **PREMAX** GPCROI with its integrated reverse osmosis and the integrated drying is the perfect machine for producing the perfect glass. It is the ideal solution for bars and counter areas, as no steam escapes when the door is opened.

Rack size 500 x 500 mm, installation height 820 mm



#### PREMAX GP

The premium model with integrated drying provides a perfect drying result. It is the ideal solution for bars and counter areas, as no steam escapes when the door is opened.

Rack size 500 x 500 mm, installation height 825 mm



# HIGH LEVEL OF ECONOMY

## SENSO-ACTIVE RESOURCE MANAGEMENT

Responsible water consumption

The quality of the water is monitored constantly and water consumption is adapted accordingly. For smaller amounts of soil, water consumption remains low; for more soil, it is increased.

### Reduced operating costs

Due to the innovative use of resources alone, operating costs can be reduced by 20 % compared to conventional machines.

### Your benefits

- Reliable wash results even with high levels of soil.
- The dishwasher corrects operating errors.
- Consistent regeneration of the wash solution with sufficient fresh water.
- Complete pump-out and refill is no longer necessary.

## 2IN1 DOUBLE RACK SYSTEM

Double the wash volume – at half the costs

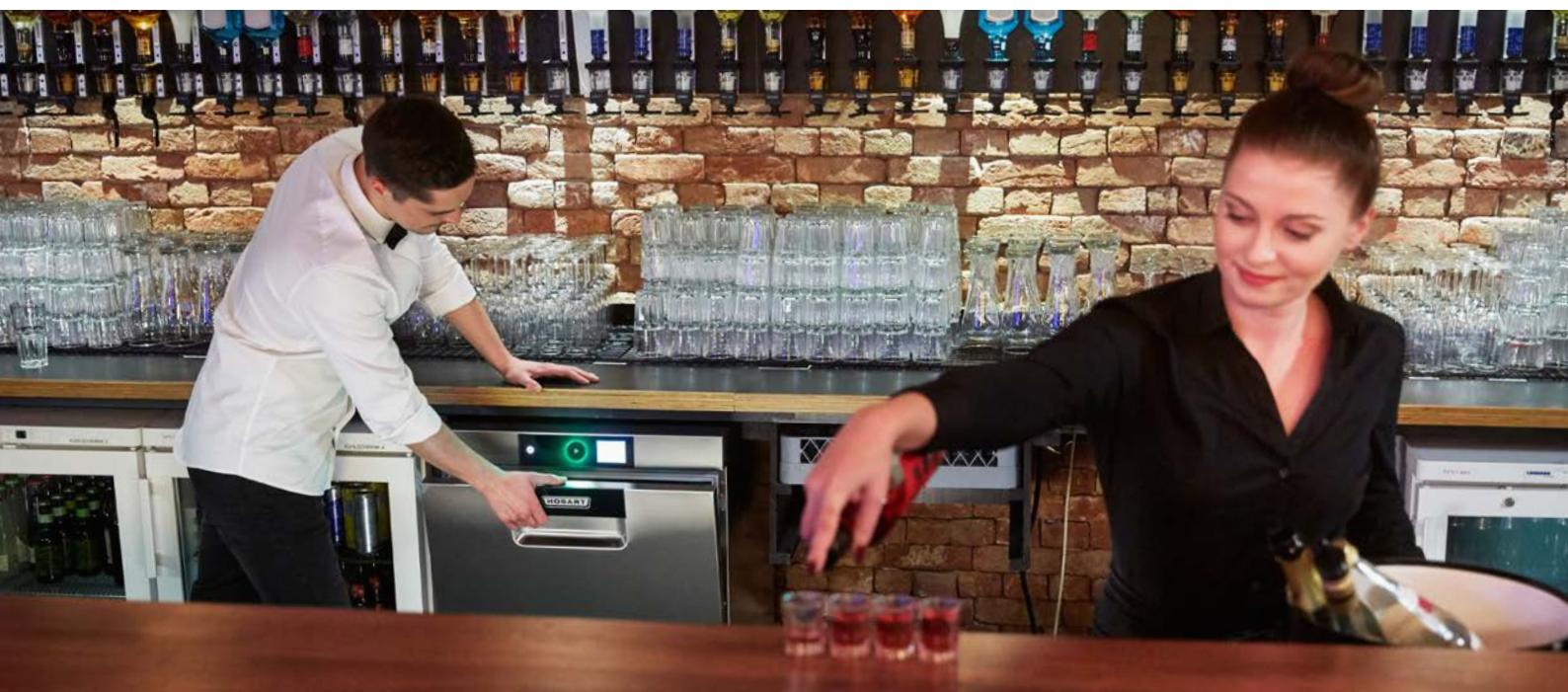
In hotels, cafés and bistros with a high proportion of mixed wash ware the capacity of the glass-washer can be significantly increased by employing the 2IN1 double rack system. Using our specialised double racking accessory and baskets the upper level can accommodate saucers and plates of up to 250 mm, whilst the bottom has room for cups, glasses and small bowls of up to 110 mm in height at the same time.

### Key data

- The top rack accommodates plates with a maximum diameter of 250 mm.
- The bottom rack has room for cups, glasses and small bowls of max. 110 mm height.

### For you this means

Thanks to the optimum use of the glasswasher capacity, it is possible to reduce the consumption of water, energy and chemicals by up to 50 % compared to conventional usage.





# BEST WASH RESULT

**PREMAX** LINE EXCLUSIVE

## TOP-DRY DRYING

For the best drying result

Drying wet wash ware is laborious and time consuming: the HOBART TOP-DRY drying provides you with first-rate drying results. Here, once the washing process is complete, the humid air is converted using a hydro-thermal energy storage system, and re-introduced into the wash chamber as hot drying air.

### Your benefits in short

- Moisture can no longer be deposited onto the wash ware.
- Tableware and glasses no longer need to be dried and polished by hand.
- The room climate feels more comfortable because 90 % less moisture is generated.
- In peak times when you cannot wait for the end of the washing cycle, you can interrupt the drying process at any time.

As the drying system uses humid air from the wash chamber and converts it into hot, dry air, there is no need for any additional energy consumption.

## SELF-CLEANING WASH SYSTEM

No more clogged nozzles

The combined wash and rinse system features an innovative, patent-pending self-cleaning system for cleaning the wash arms during each wash cycle.

### How does that work?

When the wash programme starts, the wash arm is flooded with wash water. Within just a second, the soil is transported out of the wash arm by means of the incoming wash water. Due to the rotation of the wash arm, the ball inside the wash arm falls into the cleaning valve and closes it, so that the wash water can now be distributed normally through the nozzles.



VIDEO  
TOP-DRY



# BEST WASH RESULT

## GENIUS-X<sup>2</sup> FINE FILTER SYSTEM

Constantly keeps the wash solution clean

The enhanced fine filter system cleans soiled water in just three steps, reducing detergent consumption by up to 35 %.

### **The tank stays clean**

Coarse soil and food waste are collected in the strainer basket, preventing them from reaching the tank.

### **Fine soil is removed**

The collected fine soil is discharged from the machine after 10 seconds.

### **Washing does the rest**

The residual fine soil is collected during washing and then pumped out.

### **Bonus benefit**

During pump-out, the system cleans itself automatically, meaning manual cleaning is eliminated.



## REVERSE OSMOSIS

Removes water stains before they appear

Unsightly stains on glasses? Minerals in water often leave visible residues when glasses are dried, thus creating a bad impression.

**Put an end to this:** The integrated reverse osmosis RO-I or its optional free-standing counterpart, RO-S, means there's no need to exert yourself with post-wash polishing. Hygienic risks as a result of manual polishing are prevented in advance. Because all stain-causing minerals are removed, dishes and glasses leave the machine looking clean and sparkling.

### **Important note**

The compact GC and GXC models are available with the integrated reverse osmosis RO-I. The free-standing RO-S is available for all undercounter models. The GPC is only available with RO-I.

## INTERLOCKED STRAINER

Checks whether tank cover strainer and fine filter are correctly inserted

If the strainer system is not in the proper position, the control signals an alarm. The washing cycle can only be continued if the strainer is correctly positioned again.

### **For you this means**

- The pump is protected against broken fragments and small cutlery.
- You benefit from a reduction in detergent consumption and operating costs.
- Soil is kept at bay.

## WIDE-ANGLE NOZZLES

For cleanliness in every corner

The wash result depends on several factors: One important factor is the precise distribution of the water and the cleaning agent. For the wash nozzles to be most effective, they were given a special shape by HOBART so that, compared to conventional systems, they cover a larger area in a more accurate manner.

### Your benefit

The wash result, especially in the corners, is improved considerably.

## SPECIAL PROGRAMMES

Make your glass glisten

Do you carefully wash your glasses by hand or feel dissatisfied with your machine's wash result? Then you can rely on our special programmes.

**Intensive programme:** Tall glasses are rinsed with an increased quantity of fresh water to remove any residual detergent that may have become stuck on the deep base.

**Cold rinsing:** Glasses are cooled with cold water immediately after rinsing. This means glasses can be used again immediately at busy times in bars or beer gardens. It also means the drink won't get warmed up by the glass, meaning the beer will keep its foamy head.

**Basic cleaning programme:** New glasses often have a protective coating. Our special basic cleaning cycle removes the coating before the first use at the touch of a button.

## WASHING SOLUTIONS

### FOR REUSABLES

For cups, bowls and bottles

Not only cups, bowls etc. become clean and dry in HOBART undercounter machines. Thanks to integrated TOP-DRY drying, you can also wash bottles easily and hygienically with the help of the perfectly matched accessories.



### Get more information!

[www.hobart-export.com/REUSABLES](http://www.hobart-export.com/REUSABLES)



**HOBART**



# EASY HANDLING

**PREMAX** LINE EXCLUSIVE

## VAPOSTOP<sup>2</sup>

Puts an end to clouds of steam

We all know the feeling of opening the glass-washer right after it has finished and being met with a cloud of hot steam in the face.

**Those days are over:** The innovative VAPOSTOP<sup>2</sup> uses a ventilation system to extract the hot 60 °C waste steam from the inside of the machine, thereby preventing the steam from escaping.

### A brief overview of the advantages

- Removing the wash ware is much more pleasant for staff.
- Customers at the bar are not disturbed by escaping steam.
- Wooden bar tops and kitchen cabinets are protected.
- 90 % less steam escapes into the room.

## VISIOTRONIC-TOUCH CONTROL

Simple operation for everyone

Single-button control in conjunction with a colour touchscreen – it couldn't be easier. The VISIOTRONIC-TOUCH control simplifies use of your machine considerably and shows all the important information in the display using text and symbols.

### Your benefits

- Easy selection of programmes.
- Easy settings.
- All important information can be called up at a glance.



VIDEO  
VISIOTRONIC-TOUCH CONTROL





## EASY HANDLING

### REMAINING TIME INDICATOR

A constant overview of the wash process

As an enhancement to the VISIOTRONIC-TOUCH control, the HOBART glasswashers display the progress of the programme.

- Blue: Programme just started
- Partly green: Machine is washing
- Green: Programme finished / machine ready to start
- Red: Error or notification



### HYGIENE PROGRAMME

Eliminates germs and bacteria

Over time, limescale and soil particles can build up inside your machine. With the hygiene programme, germs and bacteria do not stand a chance.

Alerts on the display tell you when you should next use the hygiene programme. After that, it's just a case of putting a hygiene tab into the machine and starting the programme. After just a short time, your glasswasher is hygienically clean again.

### An overview of your benefits

- Fast removal of limescale deposits.
- Soil residue is cleaned from the machine.
- Provides a fresh smell.

## CLIP-IN WASH AND RINSE SYSTEM

Make cleaning the machine as simple as possible

To make your work as easy as possible, the wash and rinse system can be removed and reinserted in just one step using the CLIP-IN system.

## SOFT-START WASH PUMP

For a quiet start to the wash

In bistros and bars, the dishwashers are often installed in the counter area, in the immediate vicinity of your customers. So that they can continue their conversations in peace, the SOFT-START wash pump ensures a quiet, soft start to the washing cycle.

## REFILL SIGNAL

Simple and efficient level control

The refill signal system monitors the contents of external as well as integrated chemical containers. This ensures that you are provided with a timely notification of when detergent and rinse aid must be refilled, ensuring constant problem-free wash results.

## AUTOMATIC SELF-CLEANING PROGRAMME

Clean interior after every washing day

After each washing day, the self-cleaning programme starts automatically, which uses fresh water to remove soil residues from the inside of the machine.

## INTEGRATED CHEMICAL CONTAINERS

Save space and top up your hygiene products with ease

The integrated chemical containers for rinse aid and detergent can also be installed in the machine. The large openings mean it is easy to top them up without spillage.



## USB INTERFACE

For simple data documentation

Temperature, fault messages and the selected programmes must be permanently documented for monitoring purposes. The VISIOTRONIC-TOUCH control automatically carries out this time-intensive task.

### Convenient exporting of operational and consumption data

The dishwasher has a USB interface for the simple downloading of operational and hygiene parameters. This enables you to save all the relevant data on an external storage device.

**HOBART**



# RELIABILITY & FLEXIBILITY

## MULTI-PHASING (230/400 V)

Guarantees flexibility for starting up the machine

You can either operate your dishwasher with 230 V or 400 V. Changes can be made at any time through simple re-plugging.

## 705 MM INSTALLATION HEIGHT

Designed with every type of counter in mind

Compact and space-saving: The undercounter glasswashers **PROFI** GC and GXC as well as **PREMAX** GCP fit under every type of counter with their installation height of only 705 mm.



## SMOOTH COUNTER-BALANCED DOOR

Soft, silent opening and closing

The glasswasher doors have gas-filled shock absorbers to protect your wash ware and prevent wear of the door suspension.

**What's more** - The flat rack guides on the inside of the door make loading and unloading the rack easy.

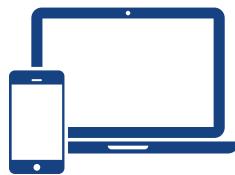


**HOBART**

**HOBART**  
SMART  
CONNECT



# SMARTCONNECT



## HOBART SMARTCONNECT APP

### Key features at a glance

The HOBART SmartConnect app provides you with a comprehensive overview of the status of your dishwasher – free of charge for 5 years.

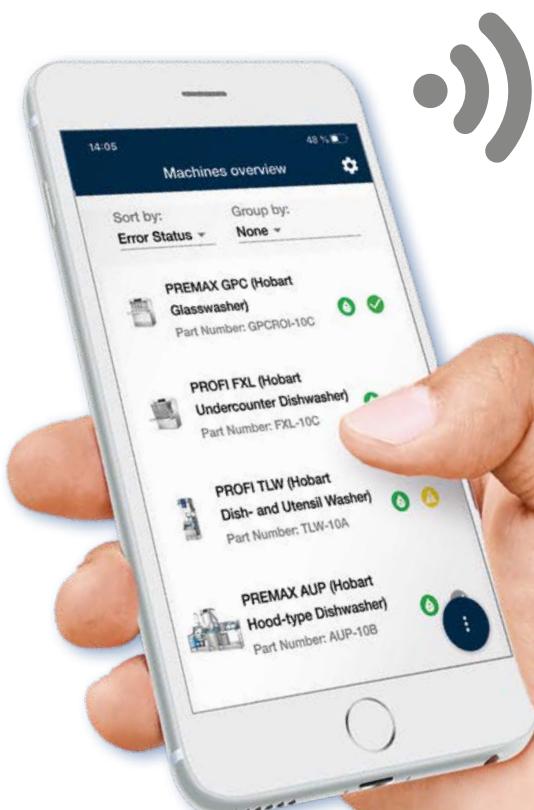
#### Connect, learn, benefit

Based on this data, you can avoid downtime and contact HOBART customer service or an approved service partner. SmartConnect also provides illustrated instructions for smaller malfunctions so that you can rectify them yourself.

#### An overview of all functions

- Machine status (keep up-to-date regarding the statuses of all your machines)
- Machine information (with all important settings and machine information)
- Recording of error messages (in addition, you will be notified by email concerning any system errors)
- Operating costs calculator (overview of the consumption costs)
- Hygiene information (as a log book)
- Usage (information about the efficient use of the machine)

You can find more information on the availability of SmartConnect in different countries and languages as well as further information at [www.HobartSmartConnect.com](http://www.HobartSmartConnect.com)

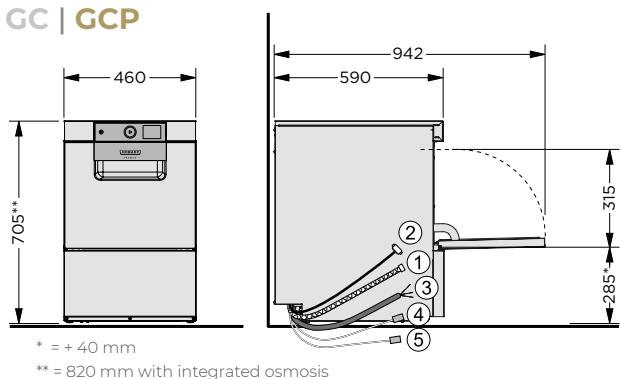


**HOBART**

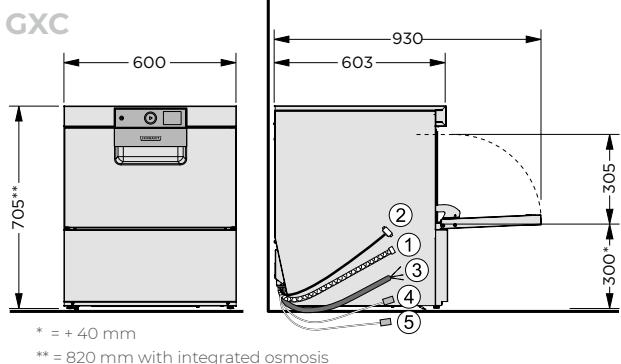


## DRAWINGS

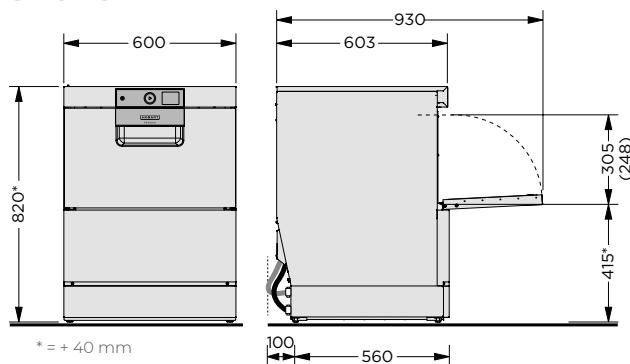
**GC | GCP**



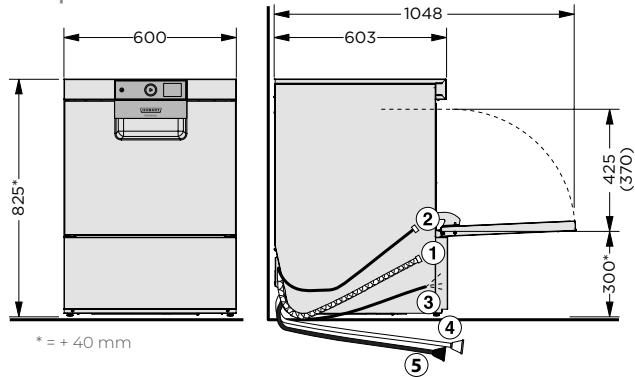
**GXC**



**GPCROI**



**GX | GP**



- [1] Drain hose
- [2] Fresh water connection
- [3] Connection cable
- [4] Liquid detergent
- [5] Rinse aid

# FEATURES

MODELS	PROFI LINE			PREMAX LINE		
	GC	GXC	GX	GCP	GPCROI	GP
<b>HIGH LEVEL OF ECONOMY</b>						
SENSO-ACTIVE resource management	-	●	●	-	●	●
2IN1 double rack system	-	-	○	-	-	○
<b>BEST WASH RESULT</b>						
TOP-DRY drying	-	-	-	-	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE
GENIUS-X <sup>2</sup> fine filter system	●	●	●	●	●	●
Integrated reverse osmosis RO-I	○	○	-	○	●	-
Free-standing reverse osmosis RO-S	○	○	○	○	-	○
Interlocked strainer	●	●	●	●	●	●
Rinse pump	●	●	●	●	●	●
Wide-angle nozzles	●	●	●	●	●	●
Cold rinsing	●	●	●	●	●	●
Intensive programme	●	●	●	●	●	●
Basic cleaning programme	●	●	●	●	●	●
Warewashing solutions for reusable wash ware	-	○	○	-	○	○
Bottle washing system	-	○	○	-	○	○
Reusable cup washing solution	-	○	○	-	○	○
<b>EASY HANDLING</b>						
VAPOSTOP <sup>2</sup>	-	-	-	-	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE
Integrated WiFi module	●	●	●	●	●	●
SmartConnect app*	●	●	●	●	●	●
VISIOTRONIC-TOUCH control	●	●	●	●	●	●
VAPOSTOP	-	-	-	●	-	-
Remaining time indicator	●	●	●	●	●	●
Refill signal chemical containers	○	○	○	○	○	○
Hygiene programme	●	●	●	●	●	●
CLIP-IN wash and rinse system	●	●	●	●	●	●
SOFT-START wash pump	●	●	●	●	●	●
Integrated chemical containers	○	○	○	○	○	○
Automatic self-cleaning programme	●	●	●	●	●	●
USB interface	●	●	●	●	●	●
Self-cleaning wash system	-	●	●	-	●	●
<b>RELIABILITY &amp; FLEXIBILITY</b>						
Smooth counterbalanced door	●	●	●	●	●	●
Drain pump	●	●	●	●	●	●
Multi-phasing (230/400 V)	●	●	●	●	●	●

● Included

○ Optional

- Not available

\* You can find more information on the availability of SmartConnect in different countries and languages as well as further information at [www.HobartSmartConnect.com](http://www.HobartSmartConnect.com). Free use for 5 years.

## TECHNICAL DATA

<b>MODELS</b>	<b>PROFI LINE</b>			<b>PREMAX LINE</b>		
	<b>GC</b>	<b>GXC</b>	<b>GX</b>	<b>GCP</b>	<b>GPCROI</b>	<b>GP</b>
<b>CYCLE TIMES*</b>	75 / 120 sec. and special programmes	60 / 90 / 120 sec. and special programmes	60 / 90 / 120 sec. and special programmes	75 / 120 sec. and special programmes	60 / 90 / 120 sec. and special programmes	60 / 90 / 120 sec. and special programmes
<b>CAPACITY</b>						
Racks	48 /h	60 /h	60 /h	48 /h	60 /h	60 /h
Glasses	960 /h	2,160 /h	2,160 /h	960 /h	2,160 /h	2,160 /h
<b>TANK CAPACITY</b>	8.0 l	10.6 l	10.6 l	8.0 l	10.6 l	10.6 l
<b>WATER CONSUMPTION</b>	1.7 l/rack	1.8 l/rack	1.8 l/rack	1.7 l/rack	1.8 l/rack	1.8 l/rack
<b>WASH PUMP</b>	0.4 kW	0.5 kW	0.5 kW	0.4 kW	0.5 kW	0.5 kW
<b>TANK HEATING</b>	2.4 kW	1.7 kW	1.7 kW	2.4 kW	1.7 kW	1.7 kW
<b>BOOSTER LOADING</b>						
Standard	4.1 kW	6.1 kW	6.1 kW	4.1 kW	6.1 kW	6.1 kW
Alternative	2.8 kW	2.0 kW	2.0 kW	2.8 kW	2.0 kW	2.0 kW
<b>TOTAL LOADING</b>						
Standard	4.6 kW   3 x 16 A	6.7 kW   3 x 16 A	6.7 kW   3 x 16 A	4.6 kW   3 x 16 A	6.7 kW   3 x 16 A	6.7 kW   3 x 16 A
Alternative	3.2 kW   16 A	2.6 kW   16 A	2.6 kW   16 A	3.2 kW   16 A	3.3 kW   16 A	3.3 kW   16 A
Power supply**	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)
<b>DIMENSIONS</b>						
Width	460 mm	600 mm	600 mm	460 mm	600 mm	600 mm
Depth	590 mm	603 mm	603 mm	590 mm	603 mm	603 mm
Height	705 mm	705 mm	825 mm	705 mm	820 mm	825 mm
Loading height	315 mm	305 mm	425 mm	315 mm	305 (248) mm***	425 (370) mm***
Rack size	400 x 400 mm	500 x 500 mm	500 x 500 mm	400 x 400 mm	500 x 500 mm	500 x 500 mm

\* The machine is equipped with an automatic cycle-time control which ensures hygienic rinse temperatures, even on a cold-water supply or with reduced heating performance.

\*\* Multi-phasing allows the operation of the dishwasher either on 230 V or 400 V. Changes can be made on site at any time by simple re-plugging.

\*\*\* Machines with TOP-DRY are restricted in the left rear corner

## CONCEPT SOLUTIONS for optimised wash results

### WATER TREATMENT

The right solution for every water quality: The partial and full demineralisation cartridges HYDROLINE STAR and STAR EXTRA, as well as the HYDROLINE PURE RO-I and RO-S reverse osmosis systems, guarantee spotless wash results with no additional polishing required.

### WASHING CHEMICALS

The right detergent for every application – perfectly suited to the individual machine. The HYLINE hygienic range.





## OUR VISION

Wash without water

Intensive market research has shown that our customers expect warewashing technology that combines efficiency with optimal performance. We are focused on meeting these demands and they form the foundation of our vision to "wash without water". This vision is our continuous incentive to break new ground in order to constantly reduce the consumption of water, energy and chemicals. We continue pursuing this goal methodically and with the most innovative engineering. Indeed, we already know that:

## THE COMPANY

We are HOBART

HOBART is the world market leader for commercial warewashing technology and a well known manufacturer of cooking, food preparation, and environmental technology. Established in 1897 in Troy, Ohio, today HOBART employs more than 6,900 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. The hotel and catering trade, cafeterias, bakeries and butcher shops, supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies all over the world swear by our innovative products, which are considered to be economical and ecological market leaders.

» When the first machine is finally capable of washing without water, it will be a HOBART. 



**HOBART**

LET'S MAKE IT  
**HAPPEN!**

## MADE IN GERMANY

We provide this promise of quality to our customers, and it represents our personal standard upheld by all our staff at HOBART.

 made in germany

**smartclean**   
**smartgreen** 

## OUR FOCUS

Innovative – economical – sustainable

This is our philosophy. To us, **innovation** means continuously setting new standards in technology, combined with real added value for the customer. Our group's Technological Centre, and our own Innovation Centre for Warewashing Technology at our headquarters in Germany, make this possible. With this combined innovative power we create highly efficient products which continuously confirm our status as technological leader. To be **economical** means to set standards in terms of the lowest operating costs, minimal use of resources and to revolutionise the market continuously. To be **sustainable** means responsible handling of resources and a sustainable energy policy. This applies not only to the product in use, but in general to all areas of the organisation, such as purchasing or manufacturing.

**HOBART** 

Competent – fast – reliable

HOBART offers a worldwide service partner network for all products. These technicians always carry out maintenance and repair work competently, quickly and reliably. Thanks to regular trainings and many years of experience, they have detailed product knowledge and will help you so that you can focus on your business. Good to know: The lifetime service warranty also guarantees the availability of all spare parts for the entire lifetime of your machine.

# HOBART

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Téléphone: +33 1 64 11 60 00

[contact@hobart.fr](mailto:contact@hobart.fr)

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Die Angaben in diesem Prospekt beruhen auf dem Stand 12/2024. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 12/2024. We reserve the right to technical or design modifications.

Document non contractuel. Les indications de ce prospectus sont conformes à la mise à jour de 12/2024. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.



## FLAKER, SELF CONTAINED FM-80KE-HC

Product series: FM

Item number: F114



This Hoshizaki FM-80KE-HC is a self contained flake ice maker producing up to 85 kg of high-quality flake ice per 24 hours.

Hoshizaki ice makers generate quality granular ice, such as Flake ice. The light texture of granular ice has a quick cooling effect, creating an environment of uniform temperatures, without causing unpleasant freezer burn. This is why Hoshizaki Flake ice is highly popular and considered the ideal material to prepare and layer attractive food displays. For flake ice, the extruding head is equipped with wide channels and multi-blade cutters.

### Sustainable

The FM-80KE-HC uses refrigerant R290. This natural refrigerant is not only climate-friendly, but also boosts the machine, when it comes to performance and production capacity.

### Material

The exterior is made of stainless steel and the closed water circuit provides maximum protection against any type of contamination during the entire ice production process. All Hoshizaki machines are easy to use, clean and maintain.

### Unique Technology

The FM series has a worktime-based replacement system, which can be monitored with an intuitive control display for preventive maintenance. Hoshizaki was the first to introduce an automated water circuit rinse cycle, to avoid harmful mineral residues from clogging the hydraulic system and maintaining top sanitary conditions.

### Smart Design

Like all Hoshizaki Ice makers, the FM-80KE-HC is designed to last and comes with smart design extras. The Flaker uses carbon graphite bushings instead of conventional ball bearings allows the machine to work entirely without grease. Here, the absence of moving parts prevents wear and tear, while the water-lubricated bearings protect the system from unpleasant calcification and bacterial contamination.

### Perfect Fit

With outside dimensions W x D x H of mm, the FM-80KE-HC is compact and makes a perfect fit for small spaces.

### Plug&Play

The smart plug-and-play design guarantees an easy and quick set-up.

## SPECIFICATIONS

<b>Product title</b>	Flaker, Self Contained	<b>Refrigerant</b>	R290
<b>Production Capacity (kg/24h) approx. (AT 10°C, WT 10°C)</b>	85	<b>CO2 equivalent (kg)</b>	0.189
<b>Storage bin capacity (kg) approx.</b>	26	<b>Cooling System</b>	Air Cooled
<b>Power Supply</b>	1/220 - 240V/50Hz	<b>Product configuration</b>	Self Contained
<b>Electric Consumption (kW)</b>	0.27	<b>Net Weight (kg)</b>	65
<b>Ice type</b>	Flake	<b>Gross Weight, Packed (kg)</b>	75