

PROPOSED WORK

It is with great excitement that we submit our a vision to create a unique space at Pike Place Market to showcase both the process and the WOW taste of my family’s traditional Real Greek Yogurt. We are designing this store with a focus on customers, residents, neighbors and staff of the Market, the proposed design has been crafted to make use of the existing space while retaining its historic features and requiring minimal construction.

The proposed floor plan boasts four distinct areas:

- 1 Retail and tasting Space;
- 2 Kitchen;
- 3 Small office coordination space; and
- 4 Refrigeration and storage.

The retail area is designed to delight customers' senses with a focus on showing customer the process from start to finish. You will see our trayed up yogurt preparation area, a fresh yogurt gelato mixers (prepared to order in front of customers), under-counter coolers, and a reach-in retail cooler for easy customer pickups and to offer our previous days yogurt at a discounted price as an option for low income customers. While customers indulge in fresh Greek yogurt and scrumptious soft yogurt gelato, they can enjoy the view of us preparing yogurt and testing new recipes through the existing market windows, which are consistent with the historic features of the space.

The kitchen area is a yogurt makers dream come true, featuring a batch pasteurizer, sinks, hand sink, blast freezer, utility sink, and stainless island tables for food preparation. All of this is made complete with the existing range hood ensuring that all culinary creations are executed to perfection. With under-counter coolers and freezers at hand, storage of ingredients and finished products is a breeze. We are going to be utilizing coolers in this area so we can use the existing walk-ins for straining yogurt and incubation.

We will be focusing on very hyper local collaborations between our kitchen and retail space. The exhaust hood provides us the option of bringing in locally produced products and local chefs, like Chef Traci Calderon, of Atrium Kitchen, to do events and product collaborations in view of the public.

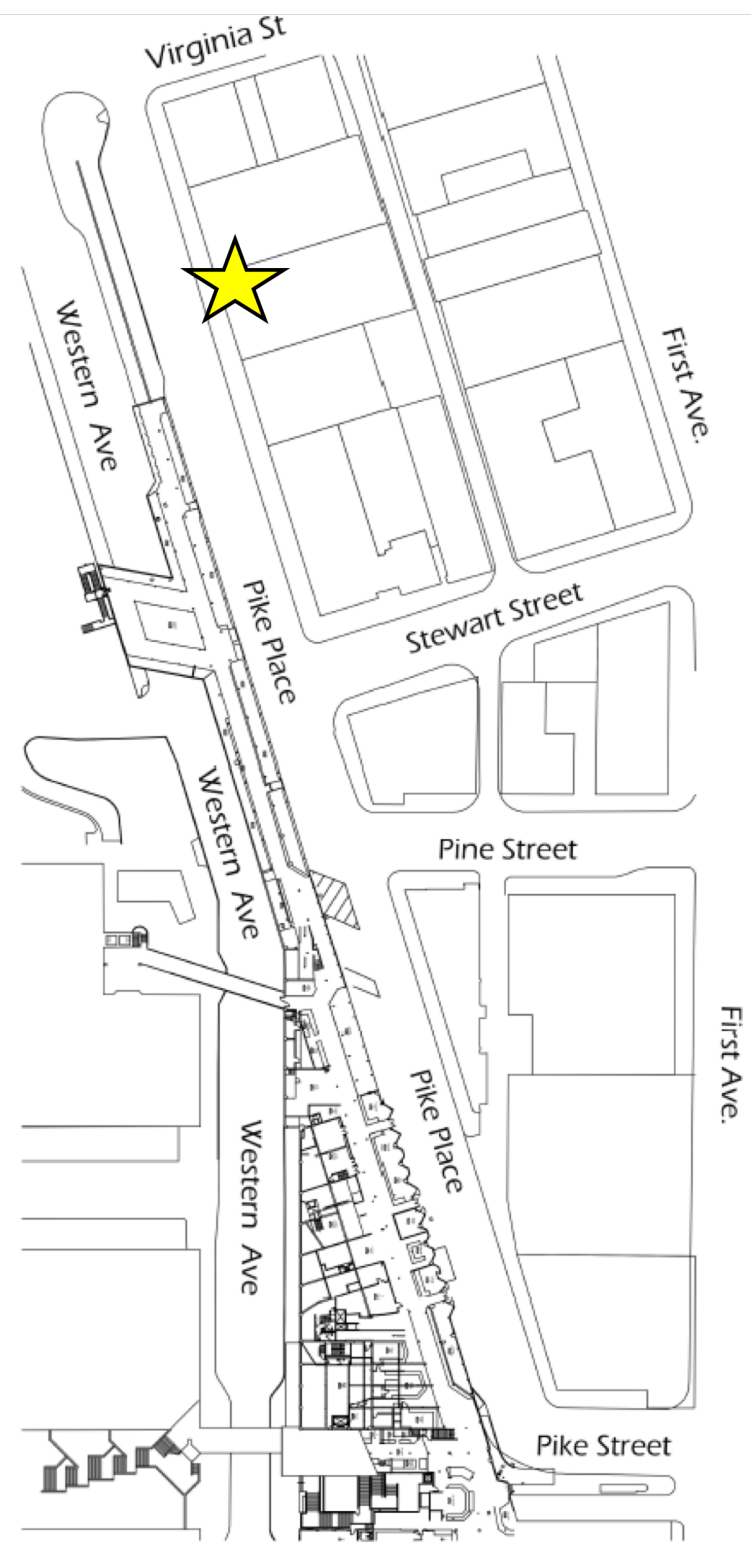
The office area is an efficient space, with all the necessary amenities to keep things running smoothly. I will be working there along with my brother a recent Food Science Graduate at WSU, to develop and work on our formulations and new products to showcase.

Lastly, the storage area, with its own existing grease arrestor, is ideal for keeping things organized and efficient. A walk-in cooler and freezer, along with additional storage space, ensures that all ingredients and finished products can be stored in one place. There will be a small locker area to allow staff to change into whites for the kitchen. The existing grease arrestor ensures that plumbing stays clog-free, while a dishwasher and sinks for washing dishes or hands, as well as a hot water supply, cater to all the necessary cleaning needs.

Each area is separated by a diving partitions with existing market windows. Like the rest of this proposal our aim is to retain the historic charm of Pike Place Market while providing a delightful and charming space. This is a space where both customers and staff can bask in the enchantment of the market while indulging in the tastiest culinary creations based on my family’s yogurt experience.

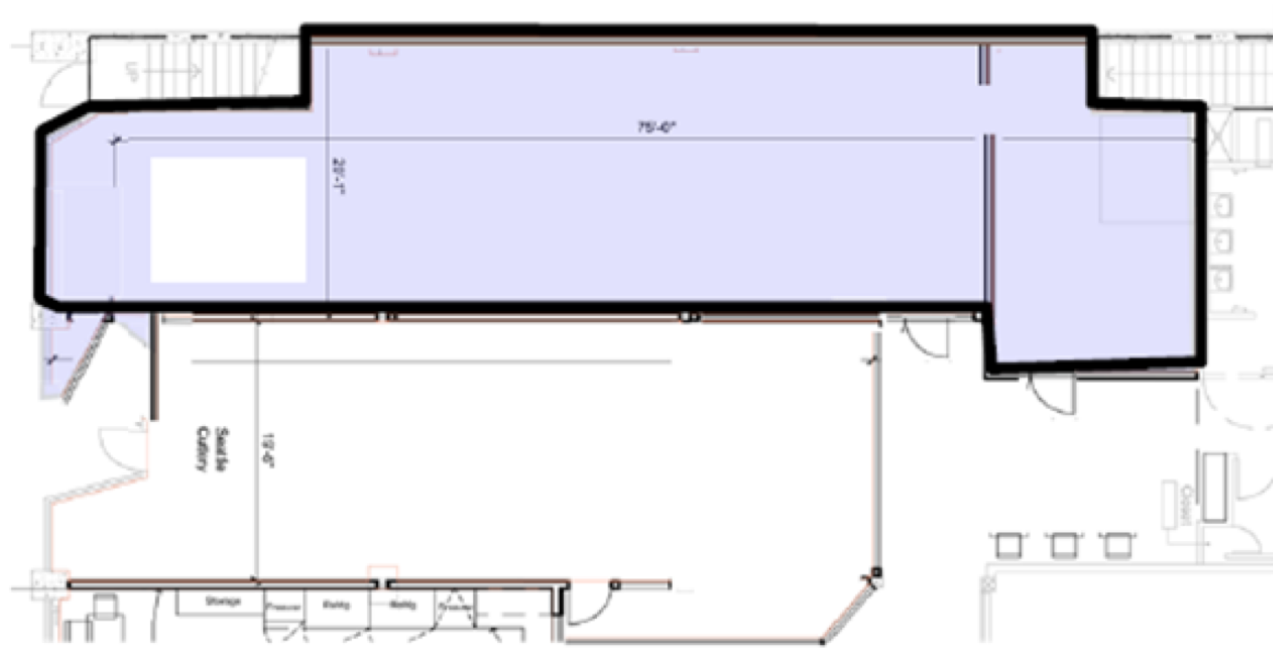
In terms of construction there will be the building of two windowed diving partitions between the spaces and the retail counter. Repairing, cleaning and buffing the walls and floor. We will be repairing parts of the existing flooring with the same tiles that are already on the floor. The south wall in the retail area will have white shiplap and a Greek blue wall. We want to retain the exposed brick in the space so the Kitchen area south wall will be white subway tiled to allow for ease of cleaning in production. Behind the retail counter on the north wall in the retail area will be white brick to keep in with the existing exposed brick in the rest of the store and the white brick in the storage area.

SITE PLAN



Pike Place Market -1920A Pike Place

SITE PLAN



HELLENIKA SITE PLAN
1920A PIKE PLACE

EXISTING FLOOR PLAN



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206.949.9939 mobile 206.547.7860 land/ fax
Donna@DJBArchitect.com

1920 PIKE PLACE MARKET
SEATTLE, WA 98101

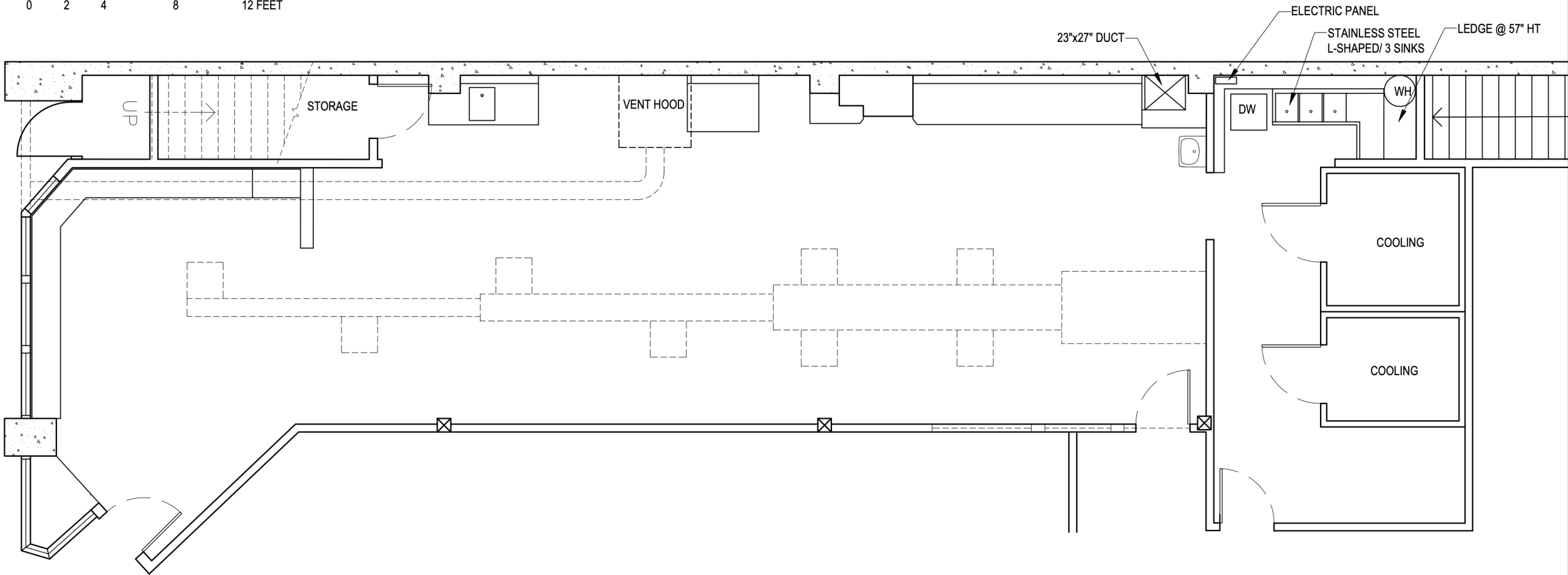


RECORD PLAN

5-26-2022

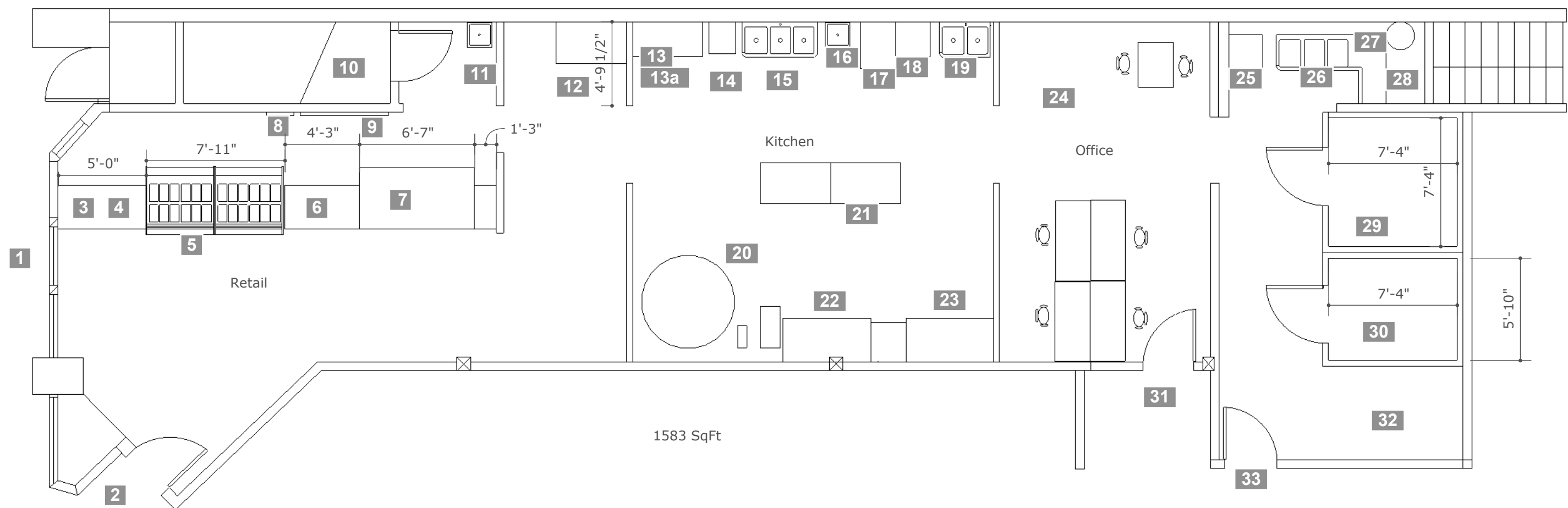
SCALE : 3/16" = 1' 0"

0 2 4 8 12 FEET



PRINTS TO SCALE ON 11x17

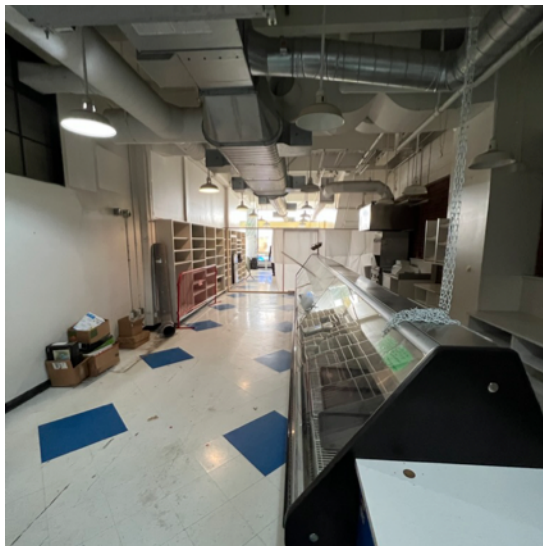
HELLENIKA FLOOR PLAN



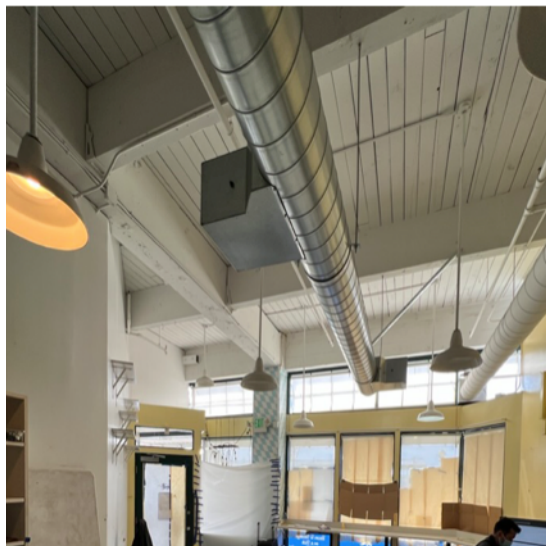
1	Pike Place	17	Taylor Batch Freezer
2	Entrance	18	Blast Freezer
3	Yogurt Tray Up	19	Utility Sink
4	Under Counter Cooler	20	Yogurt Culturing System
5	Greek Yogurt Scoop Case	21	Stainless Island Tables
6	POS and Counter	22	Undercountered Cooler
7	Greek Yogurt frozen	23	Under Counter Cooler
8	Under Counter freezer	24	Office
9	Under Counter cooler	25	Dishwasher
10	Storage	26	Sinks
11	Hand sink	27	Hot Water
12	Reach-In retail cooler	28	Grease Arrestor
13	Existing Range hood	29	Walk-In Freezer
13a	TBA Oven	30	Walk-In Cooler
14	Pasteurizer	31	Rear Entrance
15	3 Compartment Sinks	32	Storage
16	Hand Sinks	33	Staff Entrance

EXISTING FEATURES

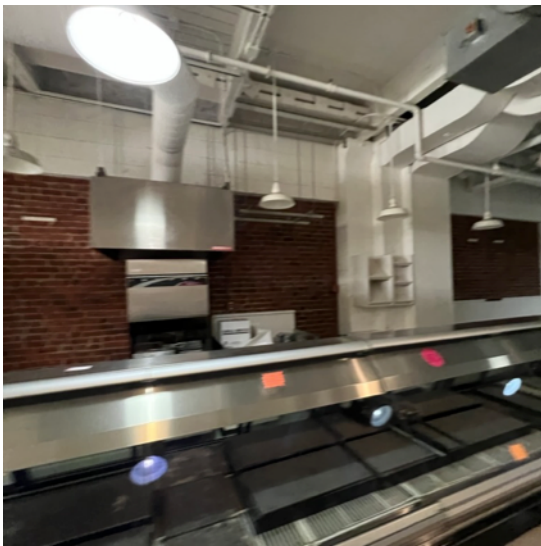
INTERIOR



Interior Facing West



Interior Facing West



North Wall



North Wall



Existing White Brick

INTERIOR



Retail Area North Wall



Existing Lighting And Ceiling



South Wall



Existing Ducting And Ceiling



Flooring

EXISTING FEATURES

EXTERIOR



Frontage



Frontage



Back Door

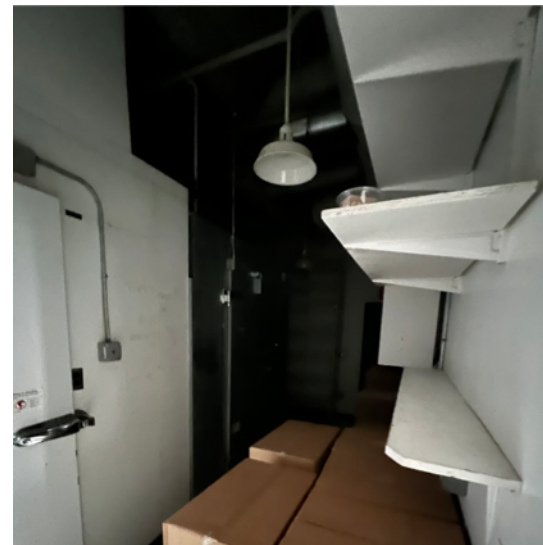
Back Area



Existing Walk-In Cooler



Existing Walk-In Cooler



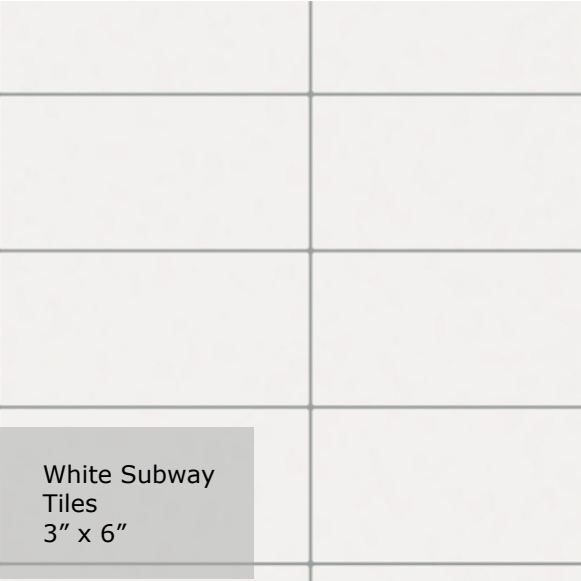
Existing Walk-In Freezer



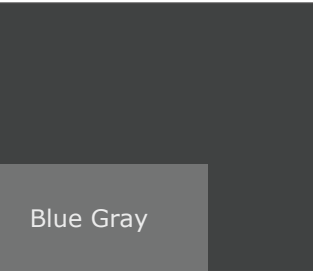
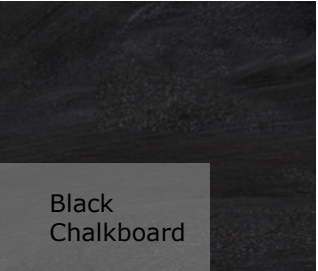
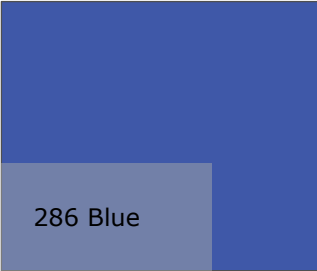
Recycled Market window for Divider

FINISHES

WALLS



PAINT



WALLS and WINDOWS



COUNTERTOPS



CABINETS



SURVEY

Survey of features to be replaced or demolished

There is no removal or demolishing of any existing features. We will be repairing and cleaning the existing features. The exposed brick will be cleaned and the floor will be repaired with the same tiles then cleaned buffed and polished. Ducting, vents, windows and doors and lighting will remain in place.

SIGNAGE

WALL



76" x 20"



MATERIAL
COLOR
LOCATION
ATTACHMENT



PLASTIC INSET LED
BLUE FACE REAR ILLUMINATION
NORTH RETAIL WALL
DIRECT ATTACHMENT TO WALL

WINDOW SIGN NEON



MATERIAL
COLOR
LOCATION
ATTACHMENT



ACRYLIC LED NEON
BLUE PANTONE 286
ENTRANCE WINDOW
HANGING THIN CABLE

HANGING STREET SIGN



36" x 12"

MATERIAL
COLOR
LOCATION
ATTACHMENT

METAL SUBSTRATE
BLUE PANTONE 286
STORE FRONT AWNING
HANGING THIN CHAIN

SIGNAGE

KITCHEN SIGN

κουζίνα

KITCHEN IN GREEK

60” x 12”

OFFICE SIGN

γραφείο

OFFICE IN GREEK

61” x 12”

NEON ILLUMINATION



MATERIAL	METAL HOUSING ACRYLIC FACE
COLOR	BLUE FACE FRONT ILLUMINATION
LOCATION	NORTH KITCHEN WALL
ATTACHMENT	HANGING THIN CABLE

NEON ILLUMINATION



MATERIAL	METAL HOUSING ACRYLIC FACE
COLOR	BLUE FACE FRONT ILLUMINATION
LOCATION	NORTH OFFICE WALL
ATTACHMENT	HANGING THIN CABLE

LIGHTING

There will be no new fixed lighting in the space. We will be using the existing white market style lampshades. We will be using LED Edison Blubs (Warm White 2700K) with socket extenders to lower the blubs out of the shades, to provide more lighting to the space. This in combination with the large windows at the front and the windows in the dividing walls should provide adequate fixed lighting to the space.



EXISTING ELEVATION

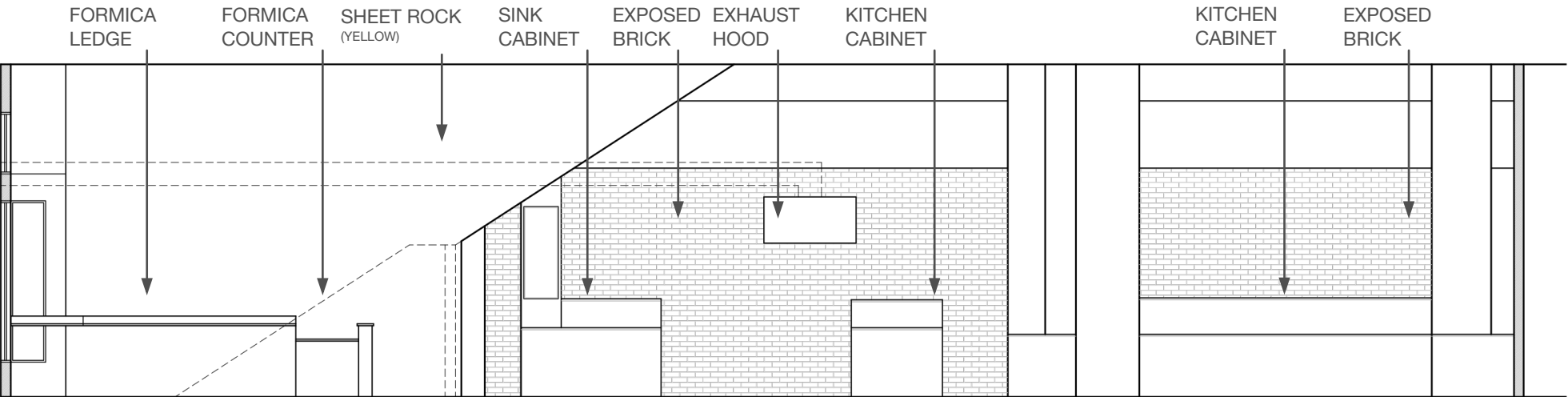


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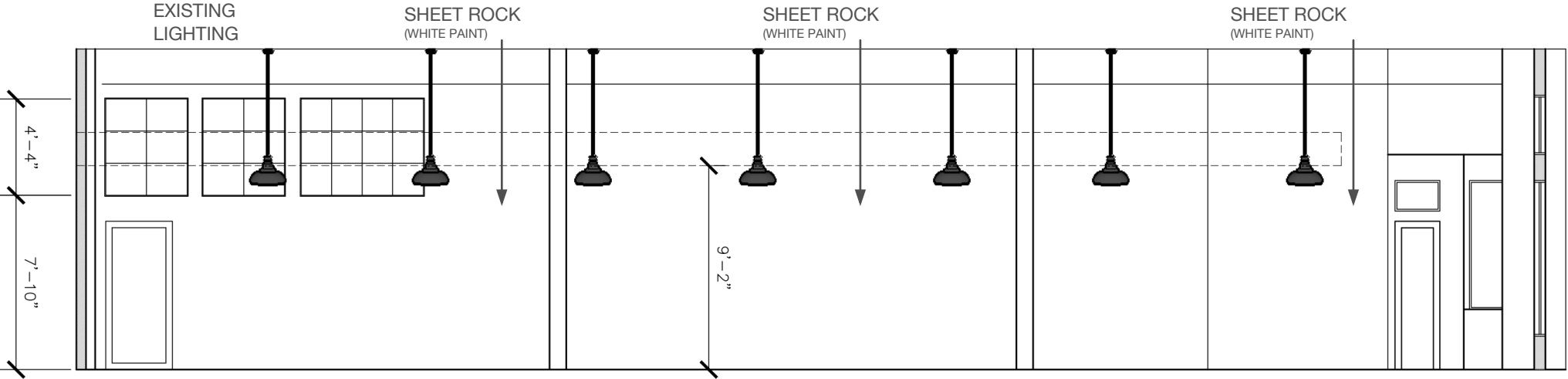
1920 PIKE PLACE MARKET
SEATTLE, WA 98101



WEST ELEVATION
5-26-2022 SCALE : 3/16" = 1' 0"



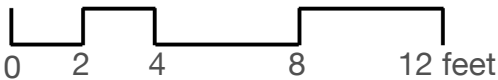
NORTH ELEVATION
5-26-2022 SCALE : 3/16" = 1' 0"



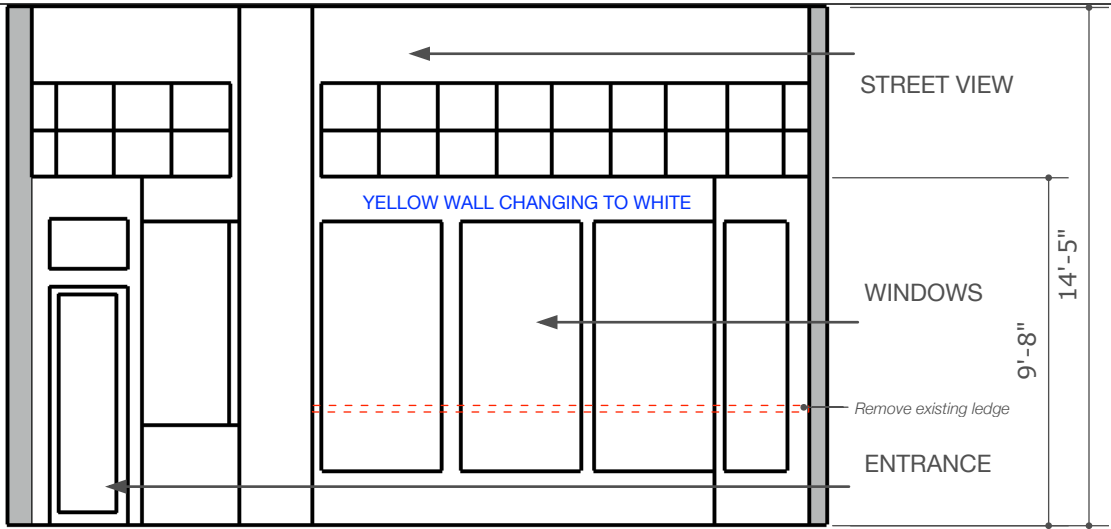
SOUTH ELEVATION
5-26-2022 SCALE : 3/16" = 1' 0"

PRINTS TO SCALE ON 11x17

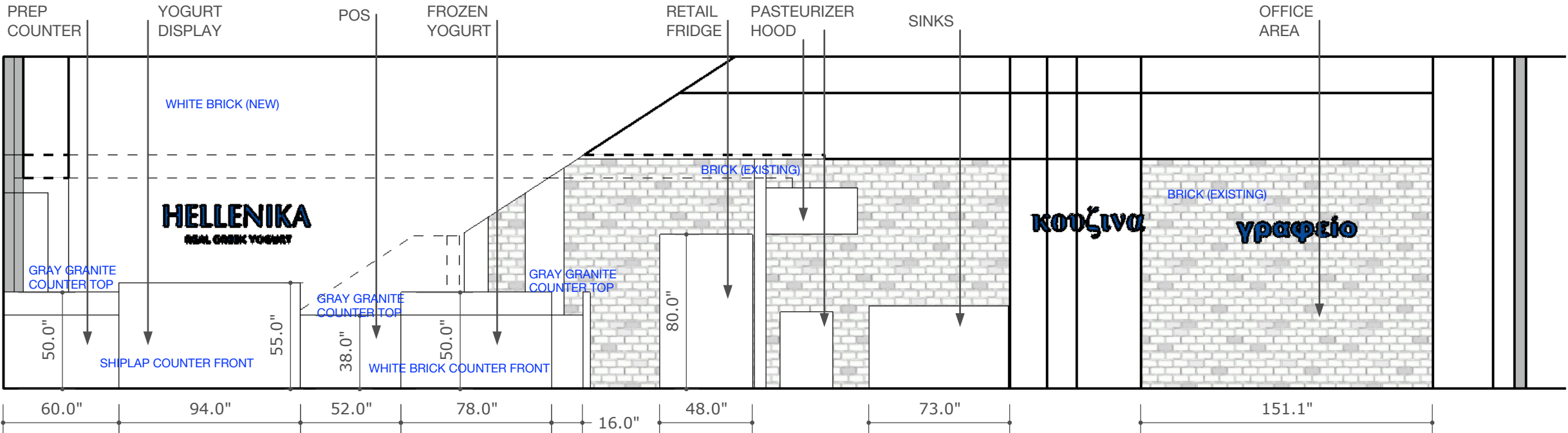
PROPOSED ELEVATION



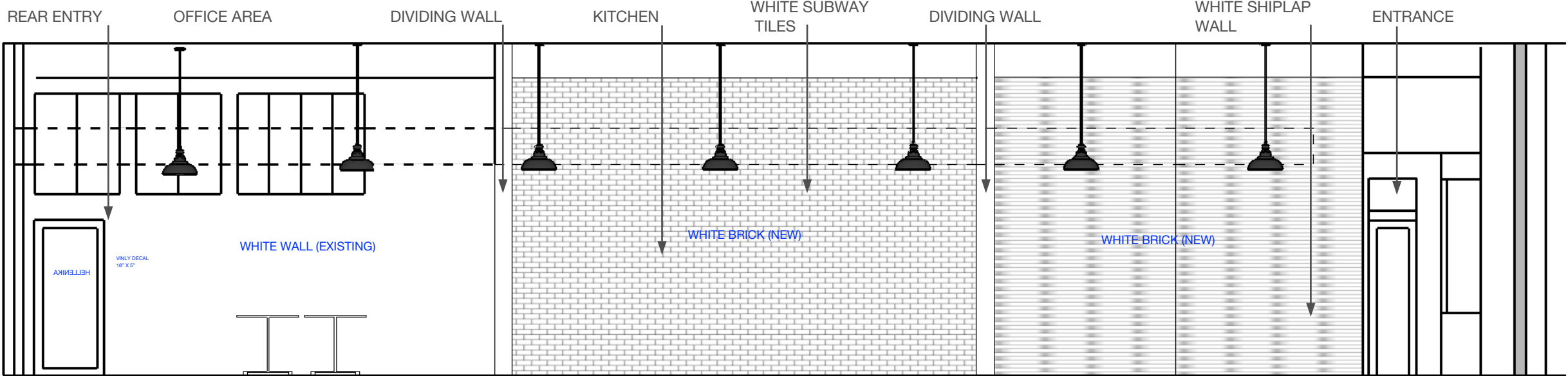
WEST ELEVATION
SCALE 3/16" = 1' 0"



NORTH ELEVATION
SCALE 3/16" = 1' 0"



SOUTH ELEVATION
SCALE 3/16" = 1' 0"





STREET VIEW



RETAIL STORE



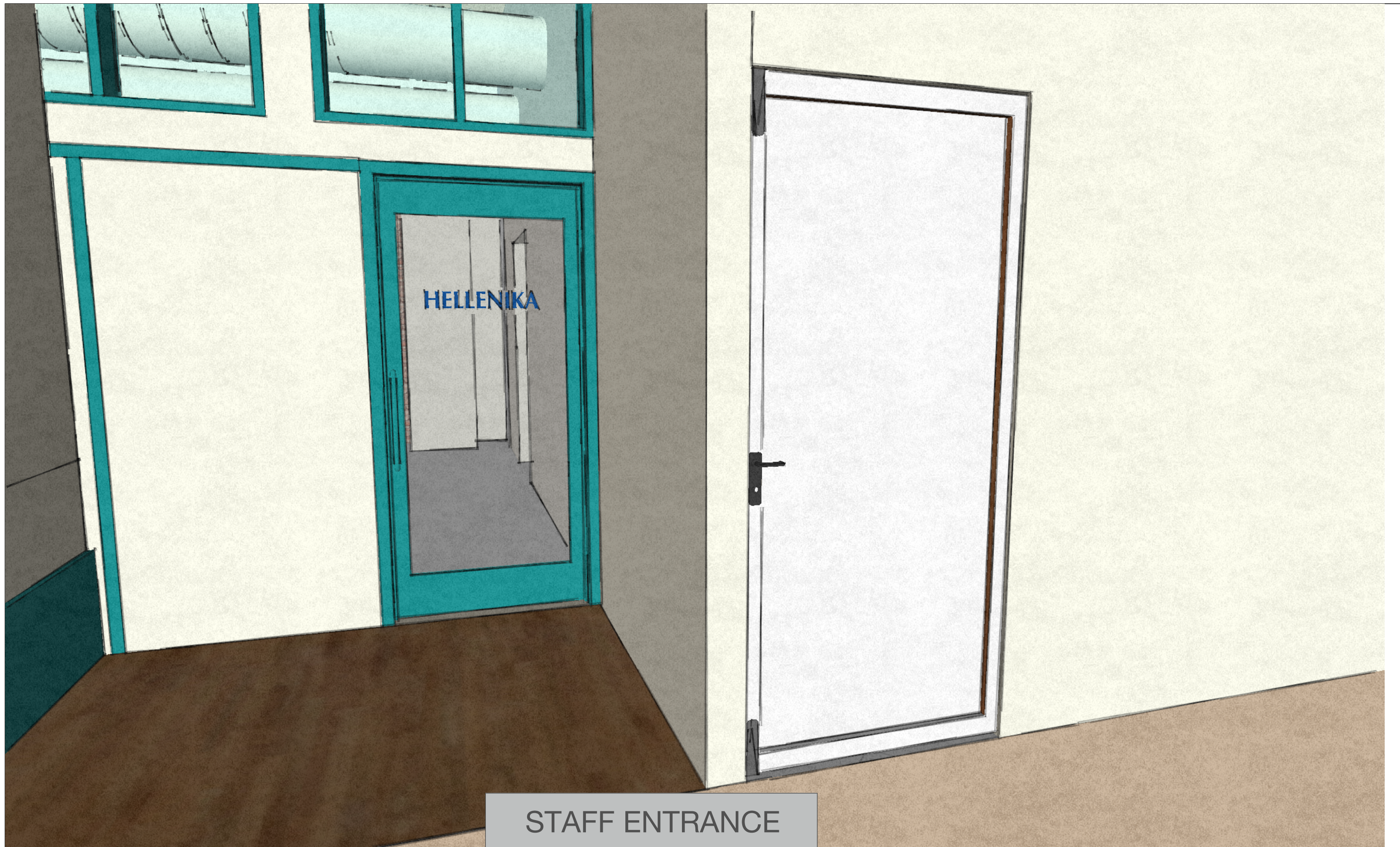
RETAIL OVERHEAD



OVERVIEW







FRONTAGE



HANGING STREET SIGN



MATERIAL
COLOR
LOCATION
ATTACHMENT

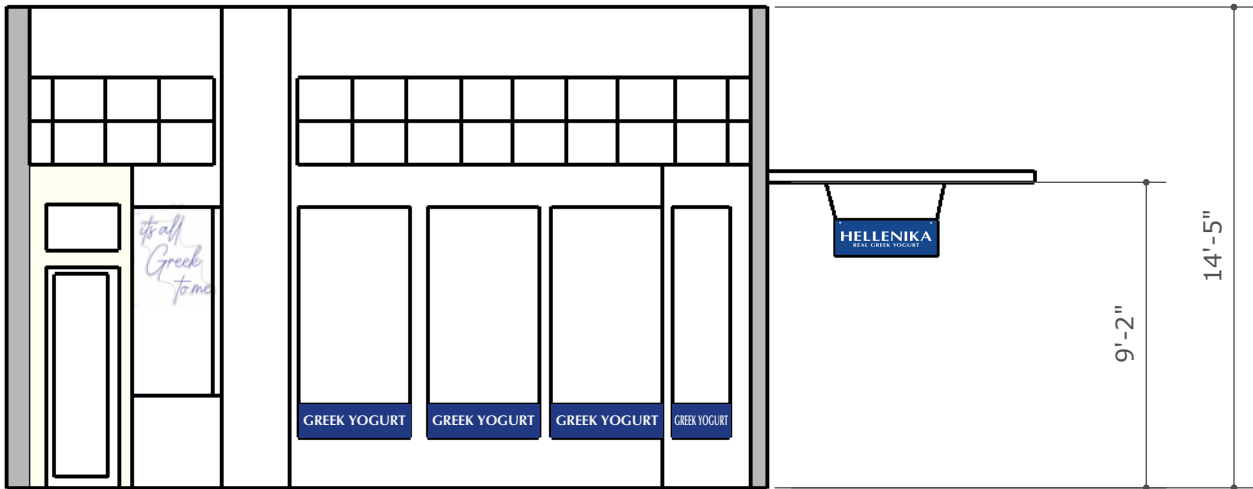
METAL SUBSTRATE
BLUE PANTONE 286
STORE FRONT AWNING
HANGING THIN CHAIN

WINDOW DECALS

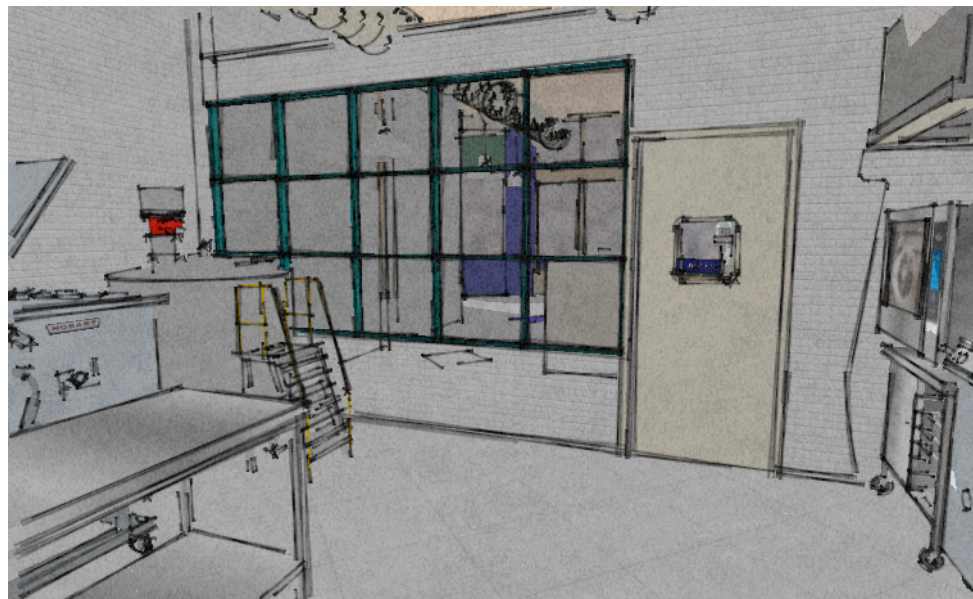


MATERIAL
COLOR
LOCATION

VINYL
BLUE PANTONE 286
GLASS WINDOW



INTERNAL DIVIDERS

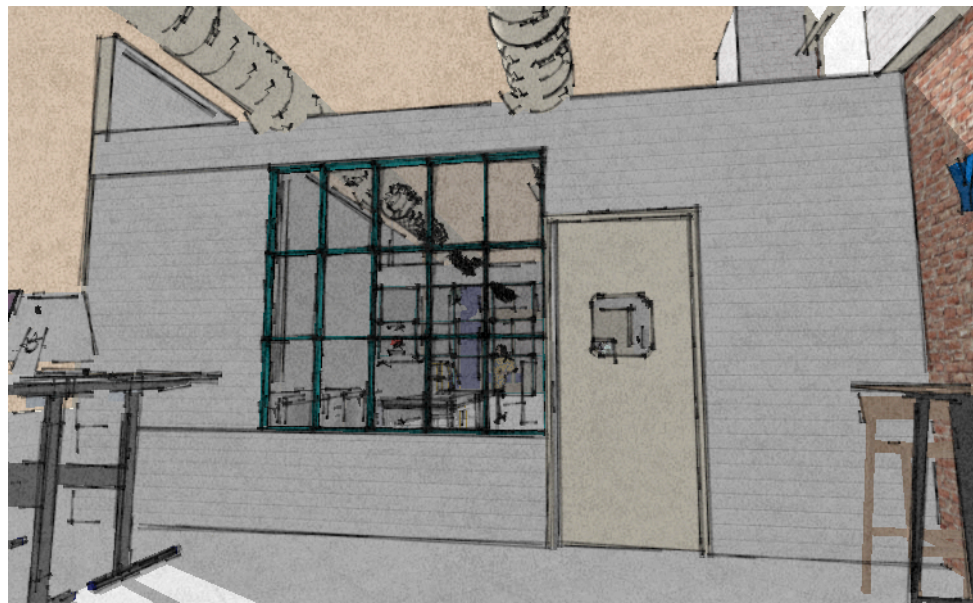
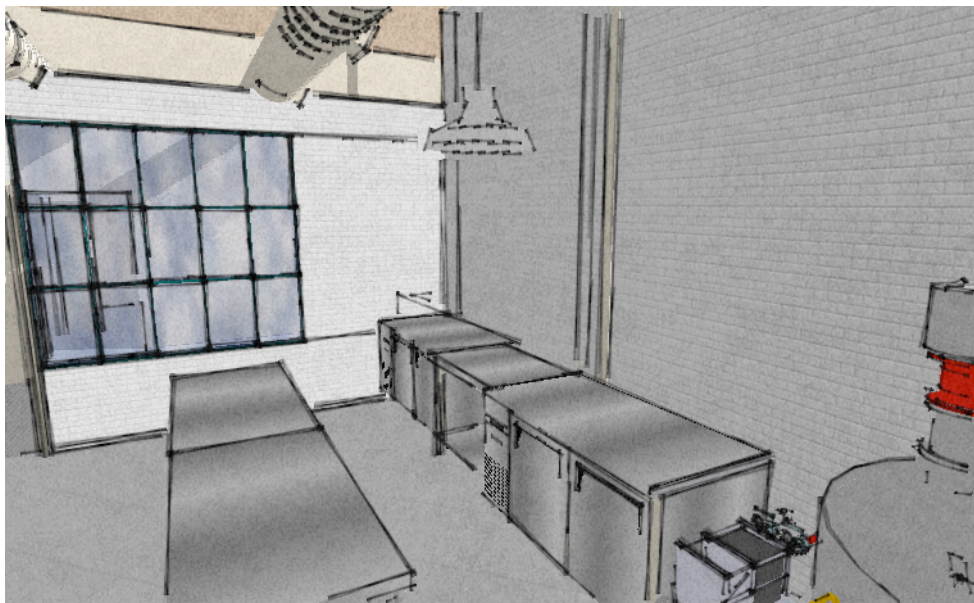


FRONT DIVIDER - STORE FACING

- MATERIAL SHIPLAP WHITE
RECYCLED MARKET
WINDOWS
- SWING DOOR CHASE DOORS

FRONT DIVIDER - KITCHEN FACING

- MATERIAL WHITE SUBWAY TILES
RECYCLED MARKET
WINDOWS



REAR DIVIDER - OFFICE FACING

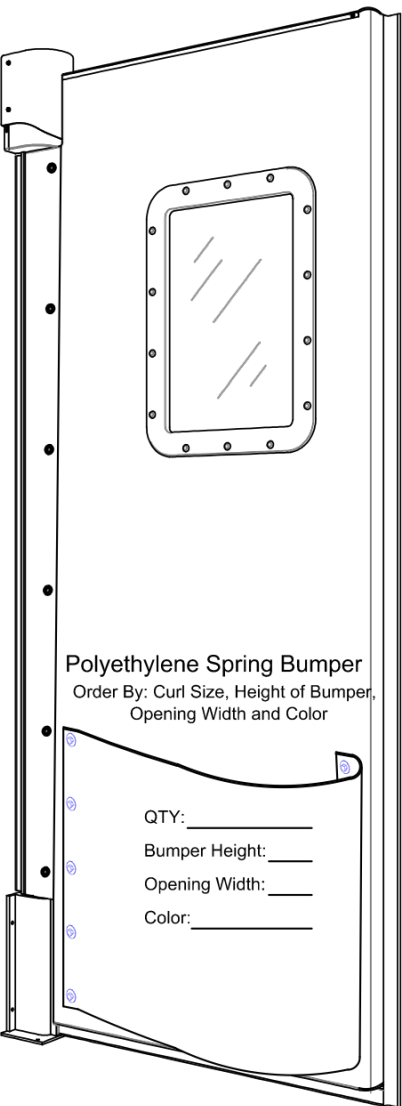
- MATERIAL SHIPLAP WHITE
RECYCLED MARKET
WINDOWS
- SWING DOOR CHASE DOORS

REAR DIVIDER - KITCHEN FACING

- MATERIAL WHITE SUBWAY TILES
RECYCLED MARKET
WINDOWS

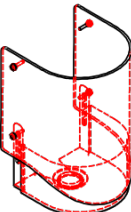


INTERNAL DIVIDERS




Polyethylene Spring Bumper
Order By: Curl Size, Height of Bumper,
Opening Width and Color

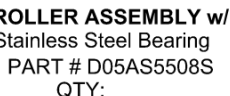
QTY: _____
Bumper Height: _____
Opening Width: _____
Color: _____




R25 UPPER HINGE SEAL
PART # D14KTHS008 (KIT)
PART # D14PPHSRAP (Hinge Wrap)
QTY: _____



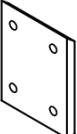
ROLLER ASSEMBLY
PART # D05AS5508C
QTY: _____



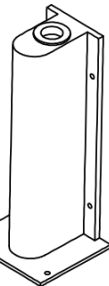
**ROLLER ASSEMBLY w/
Stainless Steel Bearing**
PART # D05AS5508S
QTY: _____



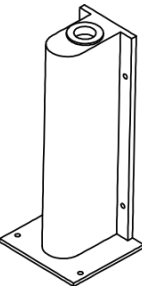
UPPER "V-CAM" HINGE ASSEMBLY
PART # D05AS55290 (STD.)
QTY: _____




ABS V-CAM SHIM (1/4")
PART # D14PPVCS01
QTY: _____



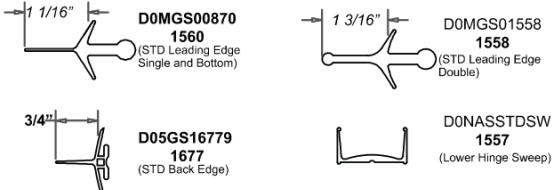
UPPER "V-CAM" HINGE ASSEMBLY (Hold Open)
PART # D05ASRETHO
QTY: _____



LOWER HINGE GUARD
PART # D05ASHGRTC (STD AL.)
QTY: _____

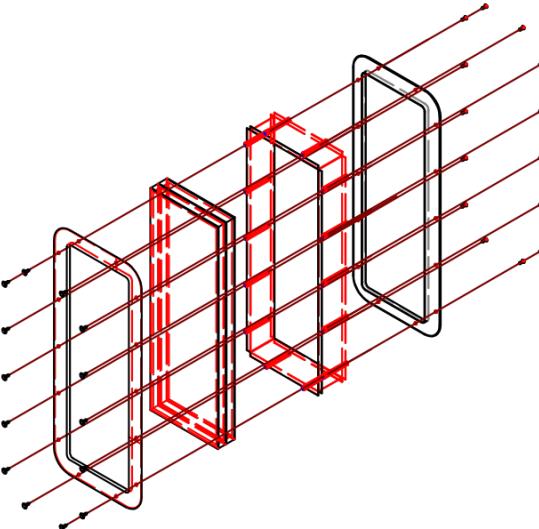


ABS LHG SHIM (1/4")
PART # D14PPHGS02
QTY: _____



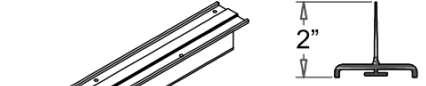
R25 GASKETS
90° X 90° Hardware Only

Part Number	Durus #	Qty
D0MGS00870	1560	
D0MGS01558	1558	
D05GS16779	1677	
D0NASSTD5W	1557	



ABS Frame (2), Triple Pane Insert & Fasteners

Size	Part Number	Qty
8" x 14"	D14KT30814	
8" x 30"	D14KT30830	
10" x 30"	D14KT31030	
12" x 18"	D14KT31218	
16" x 16"	D14KT31616	




TOP SEAL
OPENING WIDTH: _____
SPACE BETWEEN HEADER
& TOP OF DOOR: _____
QTY: _____
DURUS PART # 1520 (Std. 2")
DURUS PART # 1520E (> 2")

Revision Date: 10/01/15 JROBLES

DURULITE RETAILER R25
90° X 90° Hardware Only

PART REPLACEMENT ORDER FORM



Chase Doors
World's Leading Manufacturer Of Traffic Doors
Cincinnati, OH and Redmond, OR
Phone Toll Free: 1-800-543-4455
E-Mail: csred@chasedoors.com

EQUIPMENT LIST

	Item	Specifications	Dimensions	Amps
3	Under Counter Cooler	Avantco UBB-60-GT	60 3/4" x 24 7/16" x 34 1/4"H	2 amps 60 hertz 1ph 115volts
5	2 x Arneg Aspen	Aspen VCA	49w x 46D x 50 1/2"H	4 amps 60 hertz 1ph 115 volts
6	POS System	Square		
7	Batch Freezer	Miles		
8	Under Counter Freezer	Beverage-Air UCFD27AHC-2	27W x 29 1/4"D x 34 5/8"H	4 amps 60 hertz 1ph 115volts
9	Undercounter Refrigerator	Avantco UBB-60-GT	60 3/4" x 24 7/16" x 34 1/4"H	2 amps 60 hertz 1ph 115volts
12	Reach In Cooler			
13	Existing Range Hood			
13a	Tba Oven			
14	Pasteurizer	Mehen MIXCP	620mm x 1025mm x1115mm	30amps 220/3/60
17	Batch Freezer	Taylor		
18	Blast Freezer			
20	Yoghurt Batch Tank			
22	Undercounter Refrigerator	Avantco UBB-60-GT	60 3/4" x 24 7/16" x 34 1/4"H	2 amps 60 hertz 1ph 115volts
23	Undercounter Refrigerator			
25	Dish Washer			
27	Hot Water Service			
28	Walk-In Cooler			
29	Walk-In Freezer			



BEVERAGE-AIR®

Project: _____
Item: _____
Location: _____
Approved: _____

AIA#

SIS#

UNDERCOUNTER FREEZER

UCFD27AHC Undercounter Freezer With Drawers
Hydrocarbon Series

MODEL:
UCFD27AHC-2

UCFD27AHC UNDERCOUNTER FREEZER



3 Year Parts/Labor Warranty

Additional 4 Year Compressor Warranty

CABINET CONSTRUCTION

- Stainless steel front, sides, top, drawers and grille (galvanized steel back & bottom)
- Interior liner is made of corrosion resistant aluminum
- Full electronic control
- Undercounter feature a 1/2" thick sub-top
- Interior thermometer is standard
- Snap-in drawer gaskets
- Upper and lower pull-out drawers accommodate 6" deep pans
- Stainless steel drawer frames supported on telescoping drawer slides
- Drawer slides include locking mechanism that prevents drawer from being inadvertently pulled off cabinet
- 6" Casters, (2) with brakes standard

OPTIONS & ACCESSORIES

- Stainless steel back
- Stainless steel interior
- 3" Casters
- 6" Legs (stainless steel, black or seismic/flange)
- Low profile casters
- Roller kit
- Remote option* (see note on back on page)

REFRIGERATION SYSTEM

- Uses environmentally friendly, energy efficient R290 refrigerant, and meets all regulatory requirements for CARB, SNAP, DOE & more
- Adaptive defrost
- Epoxy coated evaporator coil
- Freezers capable of maintaining product temperature of -10°F



Please verify qualifying units by visiting:
www.energystar.gov/cfs

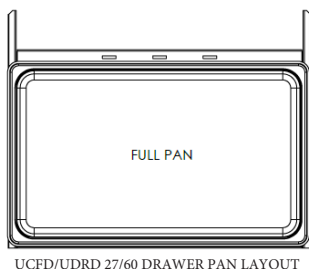
3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax: 1-336-245-6453
Beverage-Air.com Sales@bevair.com



BEVERAGE-AIR

MODEL	UCFD27AHC-2
EXTERNAL DIMENSIONAL DATA	
Width Overall	28"
Depth Overall with Handle & Bumper	32"
Height Overall with 6" Casters	34 5/8"
Number of Drawers	2
Depth with Drawer Extended	47 1/2"
Drawer Opening	(2) 22 5/8" x 9 3/8"
INTERNAL DIMENSIONAL DATA	
NET Capacity (cubic ft.)	6.13
Internal Width Overall (in)	23"
Internal Depth Overall (in)	15 3/4"
Internal Height Overall (in)	23"
ELECTRICAL DATA	
Full Load Amperes	2.5
REFRIGERATION DATA	
Horsepower	1/4
Capacity (BTU/Hr)	857
Heat Rejection (BTU/Hr)	1285.5
Charge (lbs/grams)	0.0992/45
SHIPPING DATA	
Gross Weight - Crated	214 lbs
Height - Crated	35"
Width - Crated	29"
Depth - Crated	33"

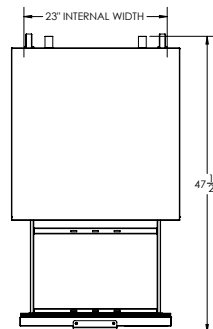
*NOTE: Remote units are field wired and come with 6" legs.
Refrigerant must be specified at time of order.



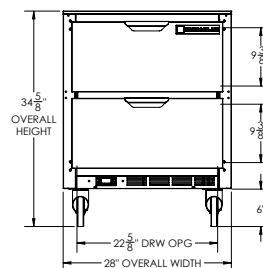
Undercounter Freezer Model: UCFD27AHC-2

Model Views

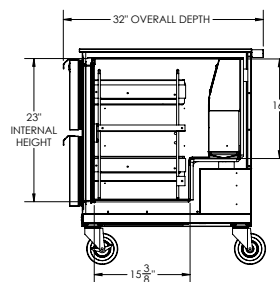
Required Clearance: 3 3/16" bottom & 2" rear



PLAN VIEW



ELEVATION VIEW



SIDE VIEW

ELECTRICAL CONNECTION



115/60/1
NEMA 5-15P

Unit pre-wired at
factory and include 8'
long cord and plug set.



3779 Champion Blvd., Winston-Salem, NC 27105 1-888-845-9800 Fax: 1-336-245-6453 Beverage-Air.com Sales@bevoir.com

an Ali Group Company





Batch Pasteurizers

Serving the food, dairy, & beverage industry
with strong, long-lasting equipment.



www.ancoequipment.com

Batch Pasteurizer Collection

Batch pasteurizers are insulated, jacketed tanks. When used with a hot water or steam boiler & chilling system, pasteurization vats can heat and cool almost any food, dairy, beverage or chemical products.

The most common use for batch pasteurizers is in the dairy industry for milk pasteurization. The Anco Batch Pasteurizer comes in standard and custom sizes ranging from 50 to 2,500 gallons.

The Anco Combo Vat is designed for the small cheese maker; it allows for milk pasteurization and cheese making in one vat. This vat is available from 50 to 250 gallons.



3-A Batch Pasteurizer

Wing Top , Dome Top , Open Top Design

Anco batch pasteurizers hold a 3-A certificate. This means that each pasteurizer design has had a 3rd party professional verify the quality and integrity of the raw material, our manufacturing procedure to ensure quality control, as well as evaluate the clean-ability of the tanks and verify each tank passes the product and air space thermo-study.



Wing Top



Open Top



Dome Top

Dome Top Batch Pasteurizer

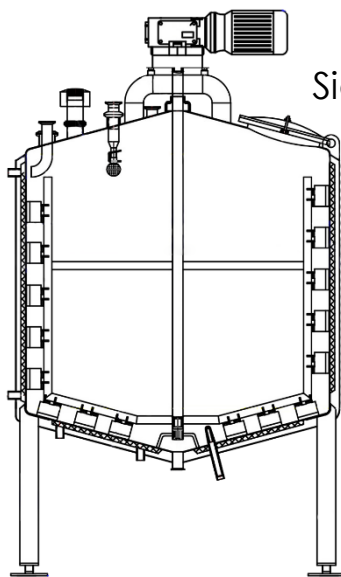
Dome or Conical Tops are a popular option for tanks 200 gallons and larger. These tanks come standard with CIP (clean in place) spray-balls for easy cleaning and have many different agitation options. They are an affordable alternative to the High Temperature Short Time (HTST) Systems.

Standard Features:

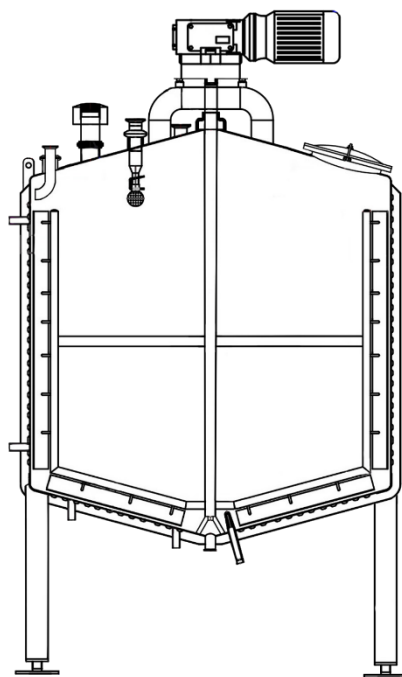
- Euro-drive
- Wash-Down Motor
- Stainless Baffles
- Adjustable Ball Feet
- Anderson Thermowell
- 2" Valve Outlet
- Multiple Ports
- (2) Lifting Lugs
- (2) CIP Spray-Balls

Accessories:

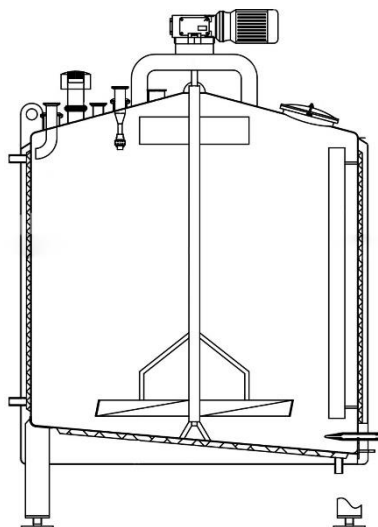
- Anderson Chart Recorder
- Product & Air Space Thermometers
- Electric Airspace Heater & Control
- Leak Detection Valve



Side Scrape Agitation



Full Sweep Agitation



Standard Blade Agitation

Wing Top Batch Pasteurizer

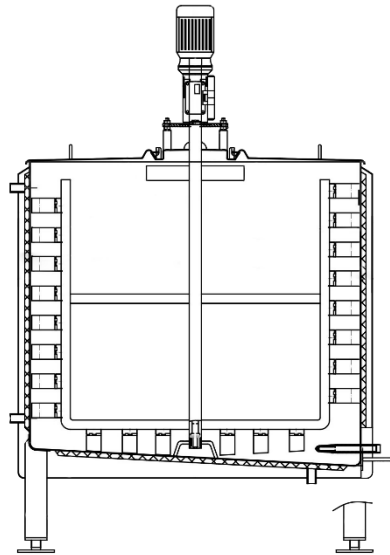
The wing top doors with center bridge are popular in all sizes. These tops are great for observing your product after pasteurization or adding additional ingredients. The wing top is a favorite for yogurt & ice cream producers.

Standard Features:

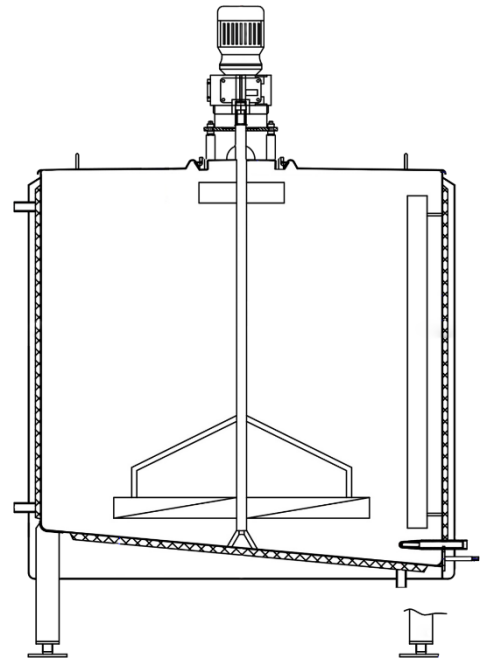
- Euro-drive
- Wash-Down Motor
- Stainless Baffles
- Adjustable Ball Feet
- Anderson Thermowell
- 2" Valve Outlet
- Multiple Ports
- (2) Lifting Lugs
- (2) CIP Spray-Balls

Accessories:

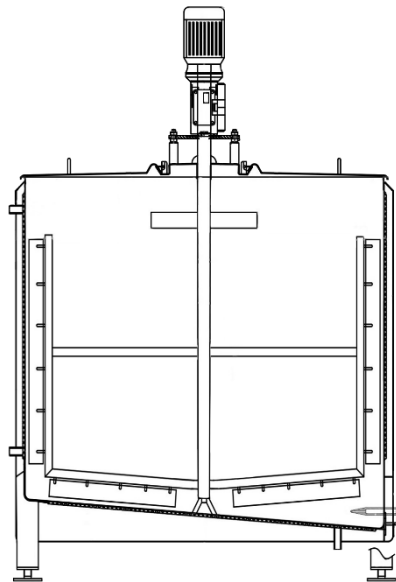
- Anderson Chart Recorder
- Product & Airspace Thermometer
- Electric Airspace Heater & Controller
- Leak Detection Valve



Side Scrape Agitation



Standard Blade Agitation



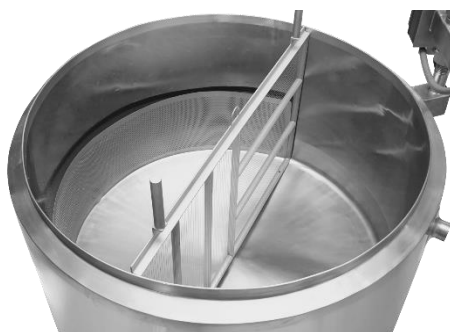
Standard Sweep Agitation

Open Top Batch Pasteurizer

The removable top option is popular with our pasteurizing cheese vat. It can only be used in tank sizes from 50-200 gallons. The cover is a split top and the agitator is completely removable. This is designed to make cheese in the vat after pasteurization.

Standard Features:

- SEW Euro-drive
- Removable Agitation
- Adjustable Ball Feet
- 2" Valve Outlet
- Multiple Ports
- (2) CIP Spray Balls



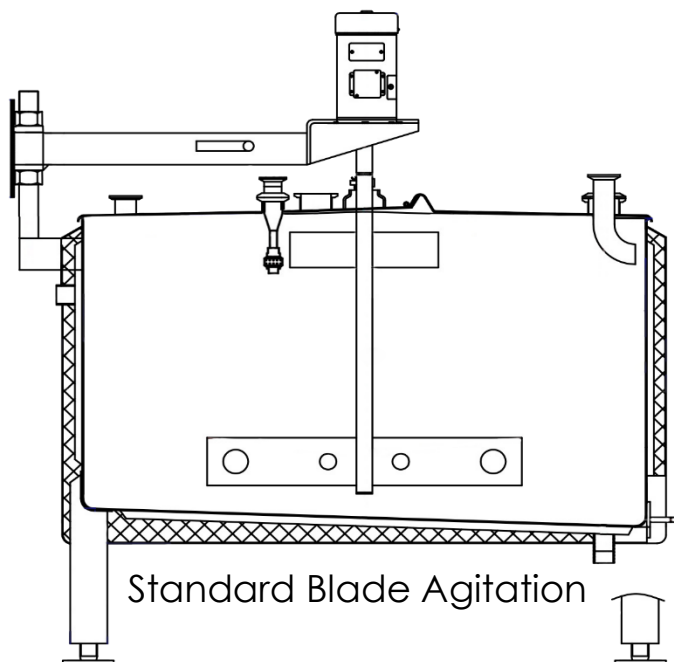
Curd Knife with
Whey Screen



Fully Removeable Top

Accessories:

- Anderson Chart Recorder
- Product & Airspace Thermometers
- Electric Airspace Heater & Controller
- Leak Detection Valve
- Whey Screen
- Curd Knives/Harp



Standard Blade Agitation

Accessories for a Batch Pasteurizer

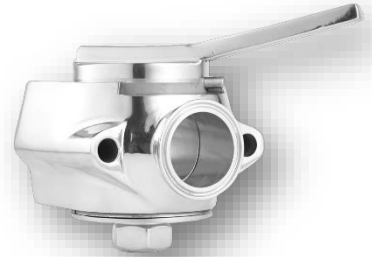
According to Pasteurizing Milk Ordinance (PMO) guidelines, there are a few additional accessories needed to insure you are delivering a safe product.



The Anderson AJ 311 package consists of a dual pen circular chart recorder. This unit offers NEMA 4X wash-down protection in an enclosure that is easily wall or panel mounted. The two dual element all stainless-steel temperature probes are provided. One probe is used for monitoring air-space temperature, and the other for monitoring product temperature.

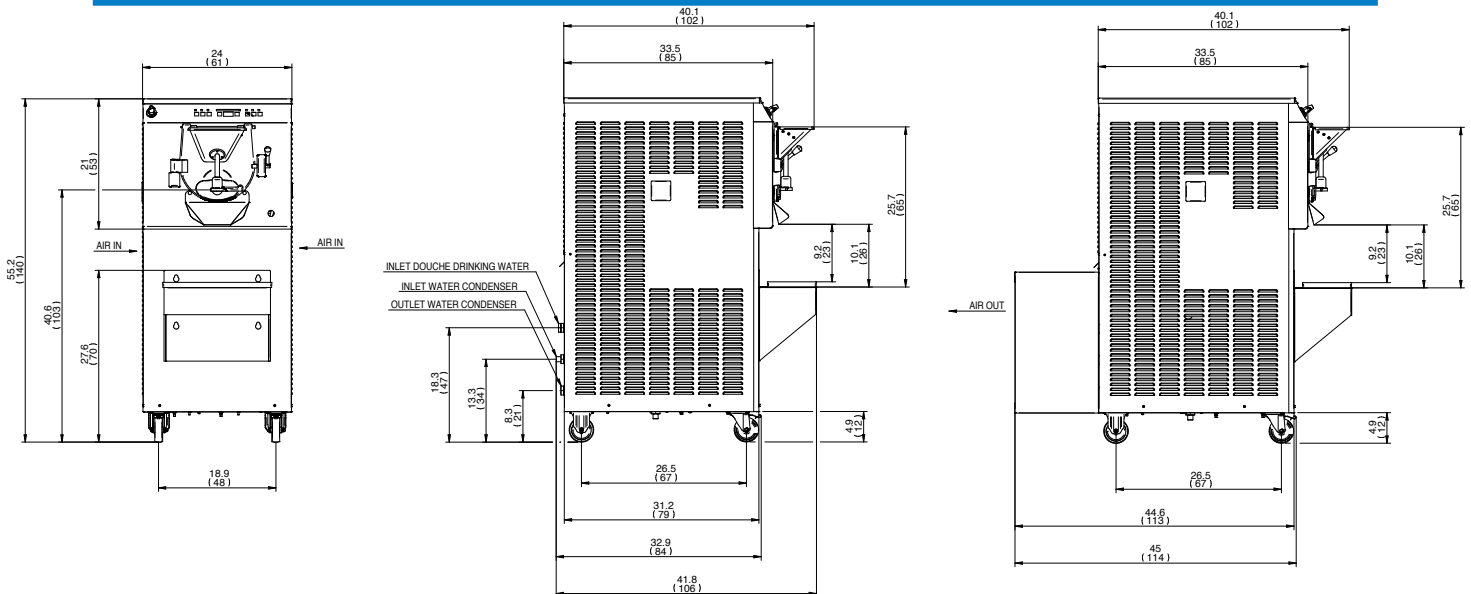


The Anco Electric Air-Space Heater consists of a stainless-steel heating element that is connected to a NEMA4 Rheostat. The element connects to a 3" Tri-clamp port on top of a pasteurizer. With the help of small stainless blades at the top of the agitator the airspace is moved and heated to the appropriate temperature needed. The element can be cleaned by CIP spray-balls or removed and cleaned by hand.



A Leak Detect Valve is a stainless- steel plug valve that is specially designed to prevent raw milk from being allowed back in the pasteurized batch. If the valve is not closed correctly or not working properly, the valve will drip milk out the bottom of the valve. This valve is required for all legal batch pasteurization.

LB 502 RTX



WATER

AIR

Weights	lbs.	kgs.	lbs.	kgs.
Net	648	294	648	294
Crated	749	340	760	345
	cu. ft.	cu. m.	cu. ft.	cu. m.
Volume	50	1.39	49.1	1.39
Dimensions	in.	cm.	in.	cm.
Width	24	61	24	61
Depth	41.8	106	53.9	137
Height	55.2	140	55.2	140
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)	
208-230/60/1 W	50A	39A	1P, 1W	
208-230/60/3 W	30A	25A	3P, 3W	

Specifications

Electrical

A dedicated electrical connection is required. Manufactured to be permanently connected. See the Electrical chart for the proper electrical requirements. Consult your local Carpigiani distributor for cord & receptacle specifications as local codes allow.

Beater Motor

3 HP

Refrigeration System

R449A

Water Cooled

Water inlets and drain connections in the rear 1/2" MPT

Air Cooled *

Minimum clearance: 6" (15 cm) on both side panels and 24" (60 cm) from the rear panel for proper air circulation.

Cylinder Capacity

20 quarts (19 liters)

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary. This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals, please consult the local Carpigiani Distributor. Check name plate for exact electrical data. * Room temperature 68 °F (20 °C).

Bidding Specs

Electrical Volt _____ Hz _____ Ph _____ Neutral ☐ Yes ☐ No Cooling ☐ Air ☐ Water

Options _____



738 Gallimore Dairy Road, Suite 113
High Point, NC - 27265
Toll free (800) 648 4389



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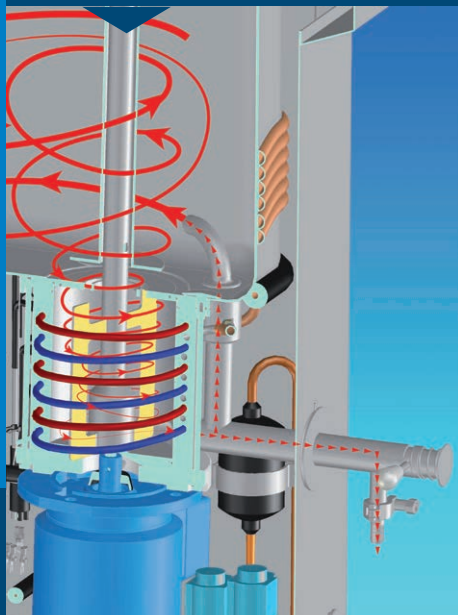


Pastomaster XPL P

The technology
that boosts
your work.



Performance and Quality



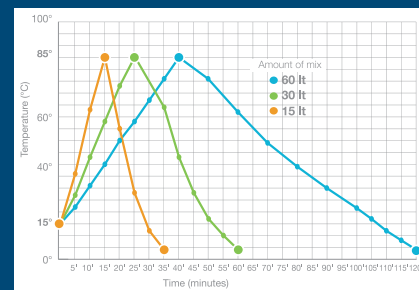
Exchange Pump

The ingredients are mixed and pasteurized inside the exchange pump cup, which is located on the tank bottom. This exclusive, patented Carpigiani technology guarantees:

High micronization: the millimetric cup-beater coupling and the different mixing speeds reduce the fat globules to particularly fine sizes, from 2 to 5 microns, for a gelato that is more creamy and stable.

Superior efficiency allows working even with minimum batches without the risk of burning the mix. Furthermore, the original dry bain-marie system avoids product buildup.

Cycle Times. The thermal exchange per liter of mix, heating to 85 °C and cooling to 4 °C, is extremely rapid: less than 2 minutes on the 60 XPL P model and less than 1 minute on the 120 XPL P. With this technology, the energy consumption and the pasteurization times are directly proportional to the amount of mix being produced.



Convenience



Lid and exchange pump.

Thanks to the absence of a beater in the tank, when the lid is open it is possible to add ingredients while the mix continues to be blended, working in complete safety.

✓ Bucket shelf.

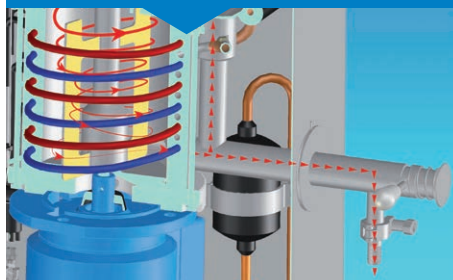
Extra made of steel. Removable for easy washing.

✓ Mix conveyor.

Extra kit to hygienically transfer the mix. Scan the **QR Code** on the front of the machine to access the most up to date equipment information: Instruction Manual, Carpi Care kit & Carpi Clean kit.



Hygiene



Temperature-controlled spigot.

The mixture circulates continuously inside the spigot ensuring its correct operating temperature.

Total cleaning.

The spigot is completely removable, washable, and can be inspected for maximum machine hygiene.

Carpi Care kit - Carpi Clean kit: request them from your dealer to always keep your machine hygienically perfect.

Carpi Care kit Carpi Clean kit



Safety



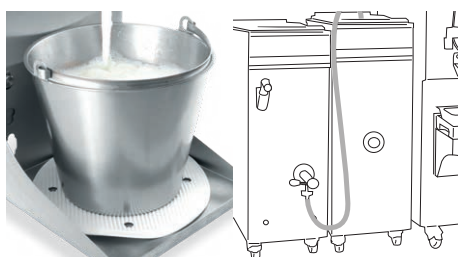
Lid and Display. At temperatures greater than 50 °C, to avoid the spatter of boiling liquid, the beater stops moving if the lid is lifted.

In addition, with a message the display alerts the operator that inside the machine there are heated products to help prevent improper operations with hot products.

Blackout and Water supply cutoff: After an electrical blackout or interruption of the water supply, if the temperature-time parameters can guarantee that the mix has not suffered the pasteurizer resumes the current program.

Otherwise it automatically starts a new full pasteurization cycle, alerting the user with a message on the display.

✓ With **TEOREMA** you can monitor the machine via internet, PC, tablet, and smartphone. Technical service is facilitated thanks to the ability to remotely perform controls and diagnostics.



Legend: ✓ ONLY Optional upon purchase ✓ Optional available even after purchase

Pastomaster 60 XPL P



Pastomaster 120 XPL P



Technical specifications

	Production		Power supply electrical*			Rated power input	Fuse	Condenser**	Size cm at the base			Net Weight
	Min. liters	Max. liters	Volts	Hz	Ph	kW	A		Width	Depth	Height	kg
Pastomaster 60 XPL P	15	60	400	50	3	7	16	Water	35	86	103	162
Pastomaster 120 XPL P	30	120	400	50	3	11,2	32	Water	65	86	103	269

Production rates refer to a room temperature of 25 °C and a water temperature of 20 °C in the condenser.

* Other voltages and cycles are available with surcharge. ** Also available with air cooling with surcharge.

The above dimensions and weight refer to the water cooled version.

Pastomaster XPL P machines are produced by Carpigiani with a UNI EN ISO 9001 Certified Quality System.

All specifications mentioned must be considered approximate. Carpigiani reserves the right to make any changes it deems necessary without prior notice.



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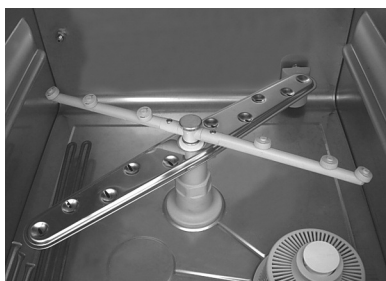
HIGH TEMPERATURE UNDERCOUNTER DISHMACHINE

UC-50e

High Temperature
Undercounter Dishmachine



CMA MODEL: UC-50e



Upper and lower wash and
rinse arms guarantee
excellent results.



Built-in detergent and rinse
chemical pumps.

FEATURES

- 30 racks / 120 covers per hour.
- Large 13" maximum loading height door clearance accommodates oversized plates, glasses and utensils.
- Top mounted controls are easy to read and simple to operate.
- Fully automatic cycle for easy operation
- Pump drain allows for multiple installation applications including elevated drains.
- Safety Temp feature assures 180°F sanitizing rinse every cycle.
- Built-in 6 kW booster heater
- 2.7 kW wash tank heater.
- Double skin stainless steel provides consistent heating and a quiet operation.
- Low 0.8 US gal. water usage per rack.
- Door and water level safety switches, plus booster safety thermostat.
- Stainless steel safety filters protect wash pump.
- Polished stainless steel surface and tanks with rounded corners for a total and easy cleaning.
- Operator friendly, removable wash and rinse arms allows for easy cleaning.
- Triple filtering protection system, captures excess soil and debris.

AVAILABLE OPTIONS

- Water Tempering Kit
- Drain Board

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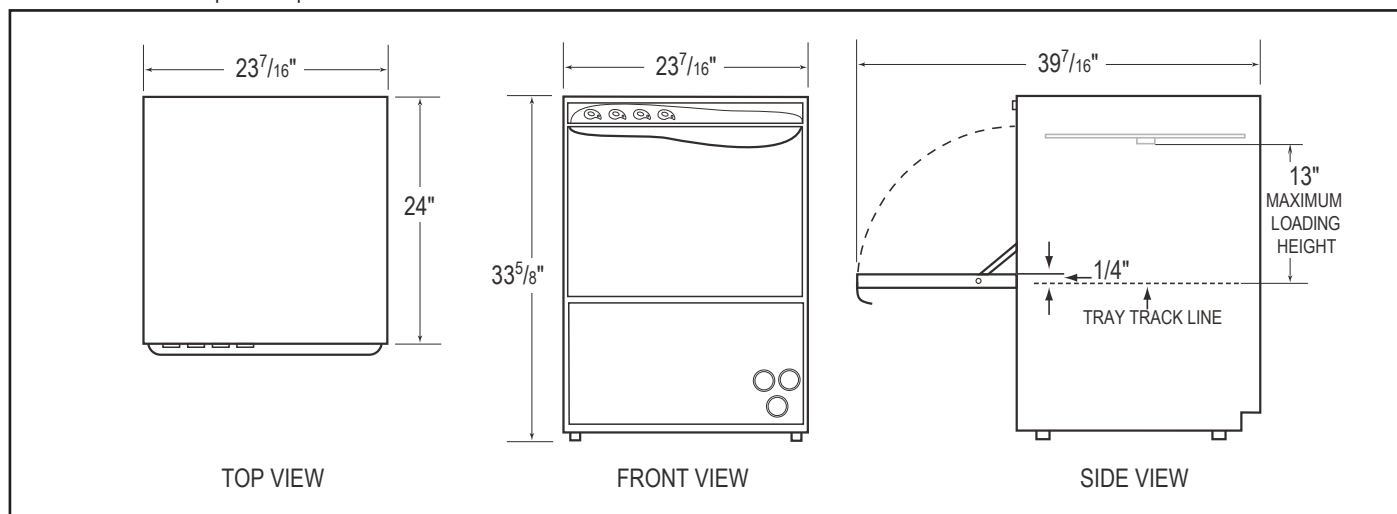


UC50e

High Temp Undercounter Dishwasher And Glasswasher

WARNINGS:

- Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.
- CMA recommends utilizing a water softening system to maintain water hardness measurements of 3.5 gpg (grains per gallon) or less. This will assure maximum results and optimum operation of the dishmachine.



Specifications:

MODEL UC50e	USA	METRIC	USA	METRIC
WATER CONSUMPTION			FRAME DIMENSIONS	
PER RACK	.8 GAL	(3L)	DEPTH	24" (61 CM)
PER HOUR	24/16 GAL	(90/60L)	WIDTH	23-7/16" (59.5 CM)
OPERATING CYCLE			HEIGHT	33-5/16" (84.5 CM)
WASH TIME-SEC	100/160	100/160	MAXIMUM LOADING HEIGHT	13" (33 CM)
RINSE TIME-SEC	15/15	15/15	STANDARD DISHRACK	
DWELL-SEC	5/5	5/5	DIMENSIONS	1 20" x 20" (50.8 X 50.8CM)
TOTAL CYCLE-SEC	120/180	120/180	WASH PUMP MOTORS HP	
OPERATING CAPACITY			3/4HP	
RACKS PER HOUR	30/20	30/20	HEATERS	
WASH TANK CAPCITY	6.87 GAL	(26L)	WASH TEMP HEATER	208/240V 2.7kW / 2.94kW
WATER REQUIREMENTS			BOOSTER HEATER	6kW / 6.53kW
WATER INLET	140°F	(60°C)	ELECTRICAL RATING	
DRAIN CONNECTION	3/4"		(TOTAL AMPERAGE DRAWN)	VOLTS PHASE AMPS
RINSE PRESSURE SET	1"		208	1 27
CYCLE TEMPERATURES			240	1 30
WASH-°F	155°F-160°F	(68°C/71°C)	APPROXIMATE SHIPPING WEIGHT	
RINSE-°F	180°F-195°F	(82°C/90°C)	165#75(KG)	
			SHIPPING DIMENSIONS	
			PALLET & BOX @ 26" X 26" X 39"	

Summary Specifications: UC-50e

The UC50e dishwasher and glasswasher is a front loading machine designed to produce sparkling clean glasses and dishes. Constructed of double walled stainless steel skin providing constant heating and a quiet operation. Standard features include upper and lower wash/rinse arms and wash and booster tank heater. Features include 13" maximum loading height, standard liquid detergent rinse-aid dispenser.

KROMO BRANDS

Distributed exclusively by CMA Dishmachines

Advisory: CMA does NOT endorse "Tankless On-Demand" water heaters for use on CMA Dishmachine products. CMA DOES endorse, and highly recommends, the standard "tank" style water heaters, sized properly to handle each particular facility with their water heating requirements.

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CMA Dishmachines 12700 Knott Street Garden Grove, CA 92841 • 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com

CMA reserves the right to modify specifications or discontinue models without prior notification.

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FRESH GELATO FREEZER

FEATURES

- Touch buttons + PLC controls.
- LED stage lighting.
- Build-in multi-programs ready for different flavors. Yogurt, Chocolate, Fruit base, Milk-free base, Nut, Milk base, Granita, Smoothie and Custmize programs available
- START UP RESERVATION. You can setup the parameter to let the machine automatically starts working in the morning, the the ice cream can be ready when your shop open and your staff on duty.
- NIGHT MODE. In case of there is ice cream left when you closing your shop, you can keep it in the machine and active the night mode. It will well keep the ice cream food safe and also fresh taste during night time by using minimum energy.
- Convenient cleaning: blenders, cylinder doors and other parts which need daily cleaning can be dispatched and disassembled easily
- The ability to recover quickly with the help of a failure diagnosis system.
- A multi-protection design that ensures the safety of users and machines.
- ISO9001 approved factory, only use high quality components to ensure product quality.
- International acceptable environmental friendly refrigerate gas.

SPECIFICATIONS

MODEL	CAPACITY	MIX INPUT	HOURLY ABILITY	COOLING	ELECTRIC	CONTROLS	INSTALLTED	COMPRESSOR	DIM. W/D/H	NET WEIGHT	G. WEIGHT
	LTR	LTR	LTR		VOLT/PH/HZ		KW	HP	mm	KG	KG
MF2	5 L x 2	1.0~2.5 x 2	15 x 2	AIR	220/1/50,60	Touch + PLC	3.8	0.75 x 2	866/740/856	172	222
MF4	5 L x 4	1.0~2.5 x 4	15 x 4				7.6	0.75 x 4	1018/819/856	288	318
MF6	5 L x 6	1.0~2.5 x 6	15 x 6				11.4	0.75 x 6	1398/819/856	424	468
MF8	5 L x 8	1.0~2.5 x 8	15 x 8				15.2	0.75 x 8	1798/819/856	562	615



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Simba Lighting LED Edison Vintage Vanity Globe Filament G25 (G80) 4W Dimmable 40W Equivalent (6 Pack) 120V Light Bulb for Bathroom Makeup Mirror, Medium E26 Base, CE, RoHS Compliant, Warm White 2700K

Visit the Simba Lighting Store
284 ratings
| 6 answered questions

\$19⁸⁰ (\$3.30 / Count)

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Eligible for Return, Refund or Replacement within 30 days of receipt
| Free Amazon tech support included

Color: 2700k Warm White

Size: 6 Count (Pack of 1)

3 Count (Pack of 1)
\$11.95
(\$3.98 / Count)

6 Count (Pack of 1)
\$19.80
(\$3.30 / Count)

Brand: Simba Lighting
Light Type: Incandescent
Special Feature: * LED G25 (G80) Globe Light Bulbs
* Vintage Edison Filament
[See more](#)

Wattage: 4 watts
Bulb Shape Size: G25

Delivery Pickup

\$19⁸⁰ (\$3.30 / Count)

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Have one to sell?
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If the light flickers, that is a sign of LED incompatibility. To resolve this, try to use 1-2 incandescent light bulbs in the same fixture to help stabilize the circuit, as the LEDs consume too little wattage for the system to work properly.

Please be advised in general LED light bulbs are not designed to be left on all night long every day. Extended hours of use every day will dramatically shorten the lifespan of most LED light bulbs due to overheating the LED chips.

Guide on Buying the Correct LED Light Bulbs:

Base, Shape and Dimensions

- Base: E26, known as the standard medium screw base, with 26mm diameter
- Shape: Globe G25 or G80 (Europe)
- Diameter: 3.15 inches
- Length: 4.53 inches

Please make sure the light bulb base matches what your light fixture has. Some light fixtures may not work with LED light bulbs. Examples of incompatibility include a motion sensing switch or specialized fixture not designed for LED, or higher power line voltage variation, as LED light bulbs are more sensitive to voltage variations than traditional light bulbs.

Light Temperature

These LED light bulbs output 2700K light temperature, which is considered warm white or soft white. The glow is yellowish, providing a warm and cozy ambience. However, it is NOT ultra warm around 2200K, which is closer to amber color instead.

Please look carefully at the output light color prior to purchase.

Working with LED Dimmers

These LED light bulbs are only dimmable using dimmers designed for LED light bulbs.

Dimming using non-LED dimmers will result in incompatibility, as LED dimmers work very differently from traditional dimmers. Common issues include not dimming, flickering, not able to turn off the light. Please check the compatibility of your dimmer switch or light fixture prior to purchase. If unsure, then most likely dimming will not work and we advise you to purchase non-LED light bulbs.



Simba Lighting LED
G25 Edison 4W 2700K

Simba Lighting LED
G25 9W Frosted 2700K

Simba Lighting LED
G25 9W Frosted 5000K

Simba Lighting LED
ST21 Edison 4W 2700K

Simba Lighting LED
ST21 Edison 6W 2700K

Shape	G25	G25	G25	ST21	ST21
Wattage	4W	9W	9W	4W	6W
Equivalent Incandescent Wattage	40W	60W	60W	40W	60W
Luminous Flux	400 lumens	800 lumens	800 lumens	400 lumens	600 lumens
Dimmable	✓			✓	✓
Cover Material	Glass (Clear)	Plastic (Frosted)	Plastic (Frosted)	Glass (Clear)	Glass (Clear)
Base Type	Standard E26 Medium	Standard E26 Medium	Standard E26 Medium	Standard E26 Medium	Standard E26 Medium
Light Temperature	2700K Warm White/Soft White	2700K Warm White/Soft White	5000K Daylight/Cool White	2700K Warm White/Soft White	2700K Warm White/Soft White
Bulbs Included	6 Bulbs	3 Bulbs	3 Bulbs	6 Bulbs	6 Bulbs
Lifetime	25,000 hours	30,000 hours	30,000 hours	25,000 hours	25,000 hours

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DiCUNO E26 3.15-4.13Inch/8-10.5CM Extension Flexible Socket Extender Adapter, E26 to E26 Edison Screw Converter, Lamp Bulb Socket Extension, Lamp Holder Adapter (10-Pack)

[Visit the DiCUNO Store](#)

2,064 ratings

\$23.99

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FREE Returns

Get \$60 off instantly: Pay \$0.00 ~~\$23.99~~ upon approval for the Amazon Prime Store Card. No annual fee.

Size: 10 Pack		
2 Pack	6 Pack	10 Pack
\$9.99	\$16.99	\$23.99

Brand	DiCUNO
Material	PBT
Color	White
Base Type	Medium
Item Dimensions LxWxH	1.54 x 1.54 x 4.33 inches

About this item

- E26 2.5cm flexible light socket extender. Extended length: 80mm-105mm. Total length: 110mm-135mm. Keep length adjustable maximum weight capacity: 100 g.
- This CE certificated extender can lower your bulbs further in recessed fixture, allowing light to disperse in 360 degrees and making your room brighter.
- E26 socket extender extends your existing E26 screw mount/fixture. You can screw in bulbs easily with it. No need to replace your lighting fixture which bulbs cannot be screwed in.
- Material: made of flame retardant PBT, heat-resistant up to 160°C, erosion resistant and durable. CE certified. [Please note: INDOOR use is advised to avoid rusting.]
- Wattage range: 0~60W. Voltage range: 0~250V. Best for LED/CFL bulbs with wide base. Warranty: 1-year warranty and immediate customer service. Any problem please feel free to contact us.

See more product details

Customer ratings by feature

Easy to install	4.7
Easy to use	4.6
Value for money	4.4
Motion detection	4.2

Delivery

Pickup

\$23.99

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FREE delivery Wednesday, April 5 on orders shipped by Amazon over \$25

Or fastest delivery Tomorrow, March 31. Order within 3 hrs 57 mins

Select delivery location

In Stock

Qty: 1

Add to Cart

Buy Now

Secure transaction

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Sold by DiCUNO US Direct

Returns Eligible for Return, Refund or Replacement within 30 days of receipt

Support Free Amazon tech support included

Enjoy fast, FREE delivery, exclusive deals and award-winning movies & TV shows with Prime

Try Prime and start saving today with Fast, FREE Delivery

☐ Add a gift receipt for easy returns

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Have one to sell?

Sell on Amazon

	<div>9W</div> 	<div>15W</div> 				
	DiCUNO A19 LED Light Bulb	DiCUNO A21 LED Light Bulb	DiCUNO Socket Extender-5cm Extension	DiCUNO Socket Extender-6.5cm Extension	DiCUNO Socket Extender-11.5cm Extension	DiCUNO Socket Extender-15.5cm Extension
Base Type	E26	E26	E26 to E26	E26 to E26	E26 to E26	E26/E27
Extension	-	-	5 cm/1.97 in	6.5 cm/2.56 in	11.5 cm/4.53 in	15.5 cm/6.10 in
Adjustable	No	No	No	No	180° Bendable	120° Bendable, 360° Rotating
Color Temperature	2700K	5000K	-	-	-	50g/1.75oz
Voltage Range	120V	120V	0~250V	0~250V	100~240V	0~250V
Max Wattage	9W (60W Equivalent)	15W (100W Equivalent)	200W	200W	60W	60W

Compare with similar items

	<p>This item DiCUNO E26 3.15-4.13Inch/8-10.5CM Extension Flexible Socket Extender Adapter, E26 to E26 Edison Screw Converter, Lamp Bulb Socket Extension, Lamp Holder Adapter (10-Pack)</p> <div>Add to Cart</div>	<p>DiCUNO E26 Socket Extender, E26 to E26 Standard Medium Base Lamp Bulb Socket Adapter of 5CM/1.97 Inch Extension, Max 200W Light Bulb Extender 2 Pcs</p> <div>Add to Cart</div>	<p>CliCli E26 Medium Base Flexible Light Bulb Socket Extender (Extension: 3.15 Inch/4.21 Inch), E26 to E26 Standard Medium Screw Lamp Socket Extension Adapter, Max 60W and 160°C Heat-Resistant (2-Pack)</p> <div>Add to Cart</div>	<p>JACKYLED E26 Light Socket Extender 4-Level Extendable, 3.1-4.3in/8-11cm Extension E26/E27 Bulb Adapter Socket Converter, Light Bulb Extension for Living Room, Bedroom, Kitchen, Storage, Garage, 2-Pack</p> <div>Add to Cart</div>
Customer Rating	(2064)	(1696)	(275)	(34)
Price	\$23 ⁹⁹	\$7 ⁹⁹	\$8 ⁴⁹	\$9 ⁹⁹
Shipping	FREE Shipping on orders over \$25.00 shipped by Amazon or get Fast, Free Shipping with Amazon Prime	FREE Shipping on orders over \$25.00 shipped by Amazon or get Fast, Free Shipping with Amazon Prime	FREE Shipping on orders over \$25.00 shipped by Amazon or get Fast, Free Shipping with Amazon Prime	FREE Shipping on orders over \$25.00 shipped by Amazon or get Fast, Free Shipping with Amazon Prime
Sold By	DiCUNO US Direct	DiCUNO US Direct	William Tonyt	JACKYLED Direct
Base Type	Medium	Medium	Medium	Medium
Brand Name	DiCUNO	DiCUNO	CliCli	JACKYLED

Technical data sheet for

E27D2 ON THE SK2731N / SK2731U STAND

Full Size Digital / Electric Convection Oven
on a Stainless Steel Stand



E27D2

Unit shall be a Blue Seal electrically heated Turbofan convection oven. The oven shall have a one piece vitreous enamel oven chamber, stainless top and sides and safe touch vented easy clean drop down door. Oven shall have capacity for two full size sheet pans. The oven shall have 2.8kW heating elements. The oven shall have a bi-directional single reversing fan system and feature a single halogen oven lamp. The oven shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven control shall allow both manual and programmed operating modes with programmable steam injection and 3 stage cooking. Oven shall be able to be bench mounted on 76mm feet or mounted on oven stand models SK2731N or SK2731U. Oven shall be fitted with a 13A plug-in cordset. Unit shall be supplied in 100% recyclable shipping packaging.

SK2731N

Unit shall be a Blue Seal Turbofan stainless steel oven stand. The stand shall be constructed from stainless steel tube with castors, with front castors having dual swivel and wheel locks. It shall be fitted with 6 tray runners suitable for up to 600 x 400 trays and GN 1/1 pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E27, E28, and E31. Unit shall be supplied in 100% recyclable shipping packaging.

SK2731U

Unit shall be a Blue Seal Turbofan stainless steel oven stand. The stand shall be constructed from stainless steel tube with castors, with front castors having dual swivel and wheel locks. It shall be fitted with 6 tray runners suitable for up to 12 half size sheet pans or 6 full size sheet pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E27, E28, and E31. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- 2 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 2 400mm x 600mm tray capacity
- 115mm tray spacing
- Compact 810mm width
- Digital display Time and Temperature controls
- Large easy view ¾" / 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Steam injection mode and manual injection
- Bi-directional reversing fan system
- 2.8kW heating power
- 13A plug-in cordset fitted
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Safe-Touch vented drop down door
- Stay-Cool door handle
- Heavy-duty door hinges
- Easy clean door glass system
- Dual halogen oven lamps
- Dia. 180mm full stainless steel oven fan
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 2 oven wire racks supplied
- 100% recyclable packaging

ACCESSORIES

- Turbofan SK2731N Oven Stand suits 400mm x 600mm trays and GN 1/1 pans
- Turbofan SK2731U Oven Stand suits 460mm x 660mm / 18" x 26" pans

E27D2 Full Size Digital / Electric Convection Oven on a Stainless Steel Stand

CONSTRUCTION

Vitreous enameled fully welded oven chamber
Stainless steel front, sides and top exterior
Stainless steel oven fan baffle and oven vent
Removable 2 position chrome plated wire side racks
Oven racks chrome plated wire (2 supplied)
Stainless steel frame drop down hinged door
5mm thick door outer glass
5mm thick low energy loss door inner glass
Heavy-duty counterbalanced door hinges
Wear resistant powder coated welded door handle
Stainless steel control panel
Aluminised coated steel base and rear panels

CONTROLS

Electronic controls with Digital Time and Temperature display,
Manual or Program modes
Large 20mm high LED displays
Two individual time and temperature setting control knobs
ON/OFF and Oven Lights key
Timer Start/Stop key
Steam injection key
Programs select key
Actual temperature display key
Adjustable buzzer/alarm volume
Thermostat range 50-260°C
Timer range from 180 minutes in countdown mode
Timer range up to 999 minutes in time count mode for holding, slow cooking
Over-temperature safety cut-out

CLEANING

Stainless steel top and sides continuous exterior panel
Vitreous enameled oven chamber
Fully removable chrome plated oven side racks
Removable stainless steel oven fan baffle
Full stainless steel oven fan
Easy clean door system with hinge out door inner glass (no tools required)
Removable plug-in oven door seal (no tools required)
76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements
230-240V, 50Hz, 1P+N+E, 3kW, 12A
13A cordset fitted
Water Requirements (optional)
Cold water connection ¾" BSP male
80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 810mm
Height 607mm including 76mm feet
Depth 762mm

Oven Internal Dimensions

Width 695mm
Height 305mm
Depth 470mm
Volume 0.10m³

Oven Rack Dimensions

Width 660mm
Depth 460mm

Nett Weight (E27D2)

60.2kg

Packing Data (E27D2)

77.8kg
0.55m³

Width 870mm

Height 755mm

Depth 835mm

SK2731N / U Stainless Steel Stand

All stainless steel welded frame oven stand for
Turbofan E27, E28 and E31 Series model ovens
6 position tray runners standard
4 76mm diameter wheel swivel castors standard with
2 front castors with dual swivel and wheel lock
Welded 38mm and 32mm square tube front and rear frames
Welded rack supports/side frames
Top frame oven supports suit Turbofan E27, E28 and E31
Series oven mounting
Supplied CKD for assembly on site

External Dimensions (SK2731N/U Oven Stand)

Width 810mm
Height 880mm
Depth 2650mm

Nett Weight (SK2731N/U Oven Stand)

19.5kg

Packing Data (SK2731N/U Oven Stand)

22kg

0.11m³

Width 830mm

Height 900mm

Depth 152mm

INSTALLATION CLEARANCES

Rear 25mm

LH Side 25mm

RH Side 25mm

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 300mm from the appliance sides is required



blue-seal.co.uk
turbofanoven.com

United Kingdom Blue Seal Limited

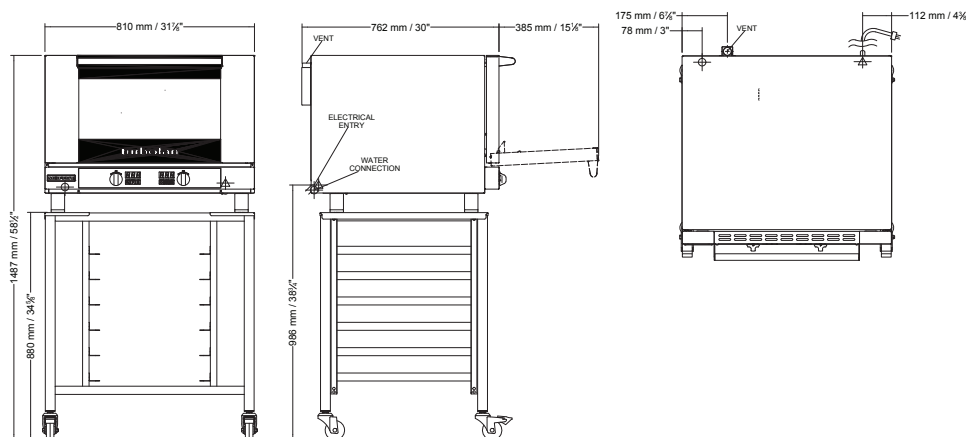
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sales@moffat.co.nz
www.moffat.co.nz



ISO9001
Quality
Management
Standard

Designed and manufactured by



ISO9001

All Turbofan products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.



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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

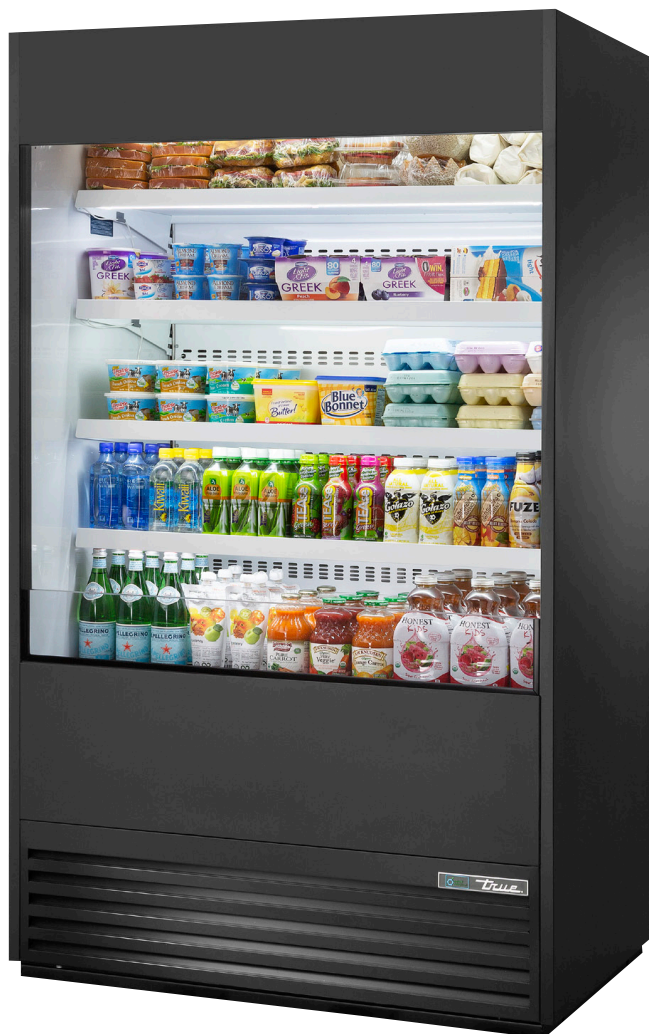
S/S #

Model:

TOAM-48-HC~NSL01

Open Air Merchandiser:

Refrigerator with Hydrocarbon Refrigerant~Non Standard Look Version 01



TOAM-48-HC~NSL01

- ▶ True's open air merchandisers are designed with enduring quality that protects your long term investment.
- ▶ Large, open front allows easy access to display levels and places maximum attention on merchandising.
- ▶ Factory engineered, self-contained refrigeration system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 40°F (0.5°C to 4.4°C) for the best in food preservation.
- ▶ Patented reversing condenser fan motors. Fan motors reverse to help keep condenser coil free from dirt, dust and debris. Keeping coils clean optimizes the units performance providing colder holding temperatures and increased energy efficiency. Regularly scheduled thorough cleaning of coils still recommended.
- ▶ Exterior - non-peel or chip black powder coated cold rolled steel; durable and permanent. Interior - attractive, white aluminum liner. Stainless steel interior floor and deck pans.
- ▶ Four (4) Adjustable, solid white powder coated cantilever shelves. 3-piece, adjustable for up to 15° tilt in 5° increments.
- ▶ LED interior cabinet lighting and under shelf high output LED interior lighting provides more even lighting throughout the cabinet and illuminates product on each shelf.
- ▶ Glass lower front panel. Durable and break resistant maximizes product visibility.
- ▶ Entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- ▶ NSF/ANSI Standard 7 Type II compliant for the storage and/or display of packaged or bottled product; maximum ambient temperature 80°F (27°C).

ROUGH-IN DATA

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

Model	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		W	D	H						
TOAM-48-HC~NSL01	4	48 1220	29 1/8 738	78 1/2 1994	(2) 3/4 N/A	208-230V/60Hz	7.6 N/A	6-15P	10 3.04	530 241

Requires 208-230/60 Hz, single phase, NEMA 6-15R.
Unit utilizes dual 3/4 Horsepower compressors



9/20

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:

TOAM-48-HC~NSL01

Open Air Merchandiser:

Refrigerator with Hydrocarbon

Refrigerant~Non Standard Look Version 01

true®

STANDARD FEATURES

DESIGN

- Designed using the highest quality materials and components to provide the user with colder product temperatures and lower utility costs in an attractive merchandiser that brilliantly displays packaged food and beverages.

REFRIGERATION SYSTEM

- Factory engineered, self-contained refrigeration system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Time and temperature-initiated, time and temperature-terminated off cycle defrost system.
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 40°F (0.5°C to 4.4°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy maintenance.
- Patented reversing condenser fan motors. Fan motors reverse to help keep condenser coil free from dirt, dust and debris. Keeping coils clean optimizes the units performance providing colder holding temperatures and increased energy efficiency. Regularly scheduled thorough cleaning of coils still recommended.

CABINET CONSTRUCTION

- Exterior - non-peel or chip black powder coated cold rolled steel; durable and permanent.
- Interior - attractive, white aluminum liner. Stainless steel interior floor and deck pans.

- Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with leg levelers.

SHELVING

- Four (4) adjustable, solid white powder coated cantilever shelves. 3-piece, adjustable for up to 15° tilt in 5° increments.
- Cantilever shelving adjustable up to a 15° tilt.

LIGHTING

- LED interior cabinet lighting and under shelf high output LED interior lighting provides more even lighting throughout the cabinet and illuminates product on each shelf.

MODEL FEATURES

- Glass lower front panel. Durable and break resistant maximizes product visibility.
- Night cover.
- NSF/ANSI Standard 7 Type II compliant for the storage and/or display of packaged or bottled product; maximum ambient temperature 80°F (27°C).

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 208-230V / 60 Hz single phase, 15 amp dedicated outlet. Cord and plug set included.



208-230/60/1
NEMA-6-15R

- Unit utilizes a dual compressor system rated at ¾ HP each.

RECOMMENDED OPERATING CONDITIONS

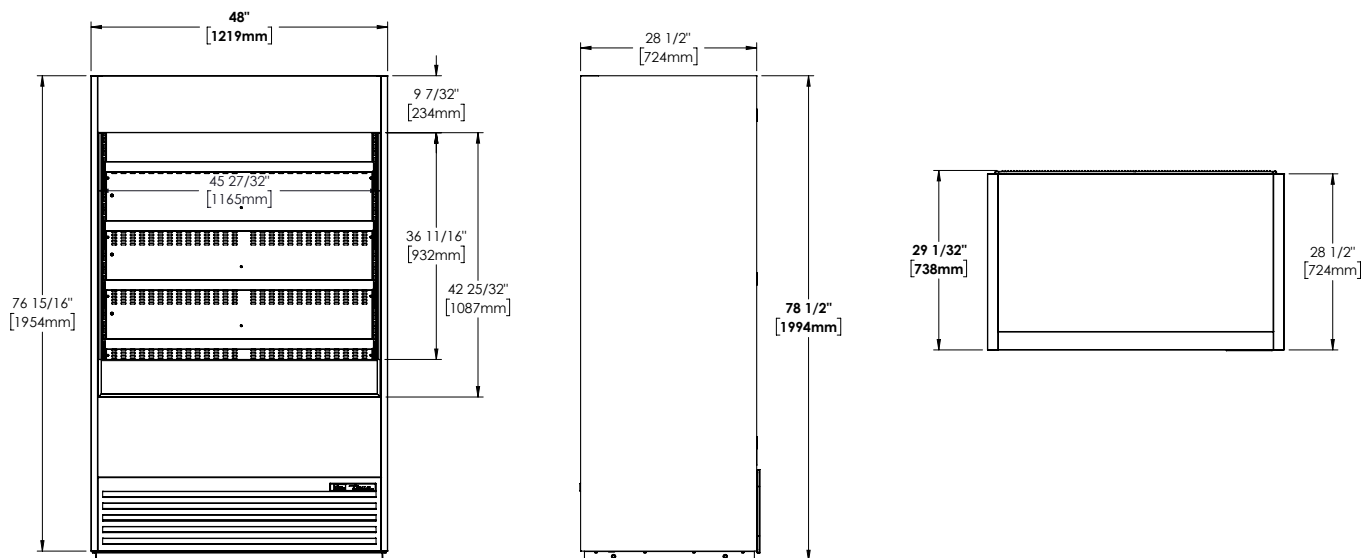
- Designed to operate in an environment where temperature and humidity do not exceed 80°F (27°C) and 55% relative humidity.
- Unit should not be installed near HVAC vents, fans or doorways that will disrupt the air curtain and compromise the function of the cabinet. Unit should not be installed in direct sunlight.
- Model will run most efficiently when completely loaded with product.
- Drain plumbing hookup recommended. Factory installed condensate pan heater kit available if there is no access to drain plumbing.
- Please be advised Open Air Merchandisers are substantially louder than standard refrigeration models.

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ White exterior.
- ☐ Stainless steel exterior.
- ☐ Black interior liner with black cantilever shelves.
- ☐ Stainless steel interior liner with stainless steel cantilever shelves.
- ☐ 2 ½" (64 mm) diameter castors (set of 4).
- ☐ 4" (102mm) castors
- ☐ 5" (127mm) castors
- ☐ 6" (153mm) standard legs.
- ☐ 6" (153mm) seismic/flanged legs.
- ☐ Electric heated condensate pan.
- ☐ pricing strips.
- ☐ White locking security cover. Standard with flat sign panel. Adds 6 ¾" (171mm) to cabinet height. (Factory Installed with some Field assembly required.)
- ☐ Silver locking security cover. Standard with flat sign panel. Adds 6 ¾" (171mm) to cabinet height. (Factory Installed with some Field assembly required.)
- ☐ Black locking security cover. Standard with flat sign panel. Adds 6 ¾" (171mm) to cabinet height. (Factory Installed with some Field assembly required.)

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

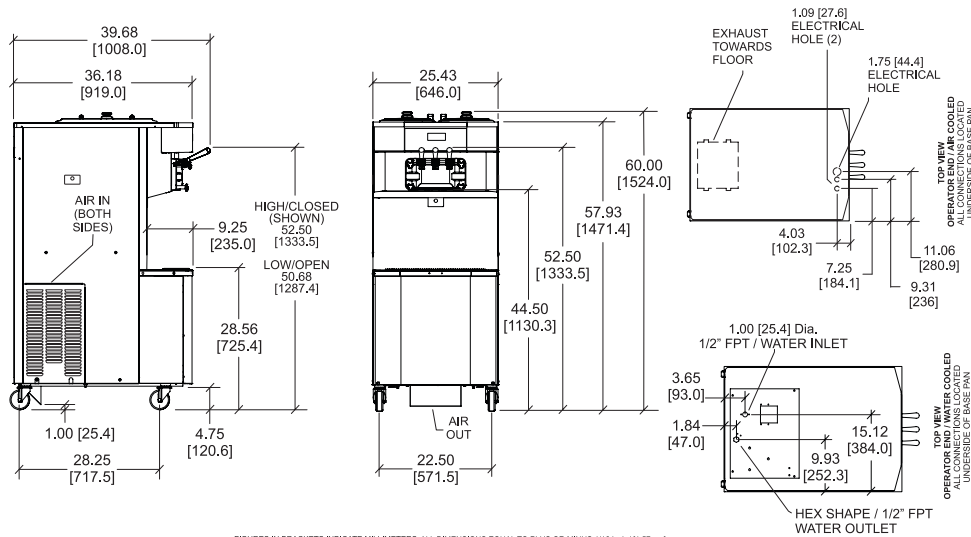
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TOAM-48-HC~NSL01					

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FIGURES IN BRACKETS INDICATE MILLIMETERS. ALL DIMENSIONS EQUAL TO PLUS OR MINUS 1/16 inch (1.57mm).

Weights	lbs.	kgs.
Net	733	332.5
Crated	810	367.4

*For reference only.

	cu. ft.	cu. m.
Volume	67.5	1.91
Dimensions	in.	mm.
Width	25-7/16	646
Depth	36-3/16	919
Height	60	1524
Floor Clearance	4-3/4	121

*Mounted on standard casters.

Electrical	Maximum Fuse Size		Minimum Circuit Ampacity		Poles (P) Wires (W)
	Left	Right	Left	Right	
208-230/60/1 Air	25	25	21	19	2P 3W
208-230/60/1 Air, Syrup	30	25	22	19	2P 3W
208-230/60/1 Water	25	25	20	19	2P 3W
208-230/60/3 Air	15	15	13	12	3P 4W
208-230/60/3 Water	15	15	13	12	3P 4W
220-240/50/1 Air	25	20	19	17	2P 3W
220-240/50/1 Water	25	20	18	17	2P 3W
380-415/50/3N~ Air	9	8	8	6	4P 5W
380-415/50/3N~ Air, Syrup	10	8	9	6	4P 5W
380-415/50/3N~ Water	9	8	9	6	4P 5W
220/380/60/3 Air	10	8	9	7	4P 5W
220/380/60/3 Water	12	12	12	11	4P 5W

This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals. Consult the local Taylor Distributor for other electrical characteristics and agency approvals based on specific electrical and country requirements.

(For exact electrical information, approval marks, and refrigerant, always refer to the data label of the unit.)

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.

Bidding Specs

Electrical : Volt _____ Hz _____ ph _____
 Neutral: ☐Yes ☐No Cooling: ☐Air ☐Water ☐NA

Options

All options may not be available in combination with others or with all electrical or cooling configurations. Please consult your local Taylor distributor.

Authorized Taylor Distributor

Specifications

Electrical

Two dedicated electrical connections are required. See the electrical chart for the proper electrical requirements. Manufactured to be permanently connected. Consult your local Taylor distributor for cord and receptacle specifications as local codes allow.

Beater Motor

Two, 1.5 hp.

Refrigeration System

Two, 10,100 BTU/hr. R449A. Separate Hopper Refrigeration (SHR), one, 400 BTU/hr. R134a. (BTUs may vary depending on compressor used.)

Air-Cooled

Minimum 3" (76 mm) around all sides. Install the deflector provided to prevent recirculation of warm air. Minimum air clearances must be met to ensure adequate airflow for optimum performance.

Water-Cooled

Water inlet and drain connections underside of base 1/2" FPT.



Standard 6



LISTED
SA2650



Selected 50/60 Hz. Models



750 N. Blackhawk Blvd.
 Rockton, Illinois 61072
 www.taylor-company.com

062077-ADV

5/20



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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:

TBB-3-HC

Underbar Refrigeration:

Solid Swing Door Back Bar Cooler with Hydrocarbon Refrigerant



TBB-3-HC

- ▶ True's refrigerated back bar coolers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble free service.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- ▶ Exterior - Black, powder coated cold-rolled steel with stainless steel countertop.
- ▶ Interior - Stainless steel floor with ½" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- ▶ NSF/ANSI Standard 7 compliant for packaged and bottled product.
- ▶ Positive seal doors.
- ▶ Entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest ⅛" (millimeters rounded up to next whole number).

Model	Doors	Capacity		Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		12 oz. Cans	½ Barrels		W	D†	H						
TBB-3-HC	2	112 6-pks	3	4	69⅞ 1756	27¾ 705	37 940	¼ N/A	115/60/1	2.8 N/A	5-15P	7 2.13	420 191

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



APPROVALS:

AVAILABLE AT:

Model:
TBB-3-HC

Underbar Refrigeration: Solid Swing Door Back Bar Cooler with Hydrocarbon Refrigerant

True®

STANDARD FEATURES

DESIGN

- True's refrigerated back bar coolers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble free service.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Condensing unit accessed from behind front grill, slides out for easy cleaning and maintenance.

CABINET CONSTRUCTION

- Exterior - Black, powder coated cold-rolled steel with stainless steel countertop.

- Interior - Stainless steel floor with ½" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- Door threshold protector prevents damage to cabinet from routine loading of product.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.

DOORS

- Wear-resistant black powder coated exterior with heavy gauge galvanized steel liner.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal doors.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
- Door locks standard.

SHELVING

- Four (4) adjustable, heavy duty, black PVC coated wire shelves. Two (2) left door shelf dimensions are 32"L x 21 ¼"D (813 mm x 540 mm). Two (2) right door shelf dimensions are 31 ¾"L x 21 ¼"D (807 mm x 540 mm). Four (4) chrome plated shelf clips included per shelf.

- Aluminum shelf support pilasters. Shelves are adjustable on ½" (13 mm) increments.

LIGHTING

- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for the storage and/or display of packaged or bottled product.

ELECTRICAL

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



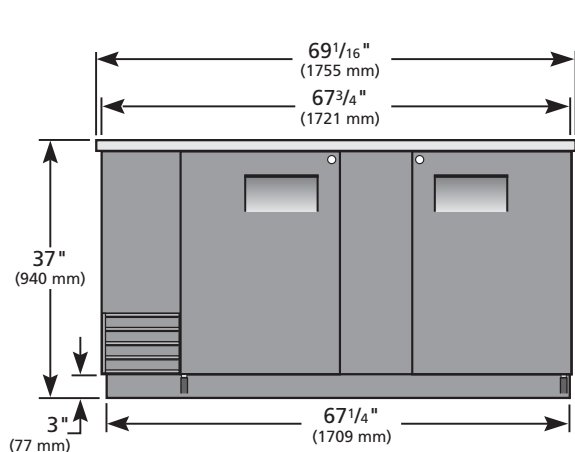
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

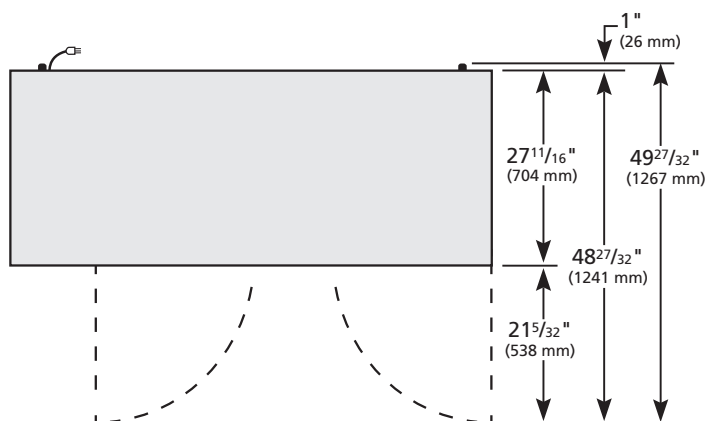
Upcharge and lead times may apply.

- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2 ½" (64 mm) diameter castors.
- ☐ 4" (102 mm) diameter castors.
- ☐ Additional shelves.
- ☐ Wine racks (left door only).
- ☐ TrueTrac one (1) Liter beer or wine bottle organizers.
- ☐ TrueTrac 12 oz. (355 ml) beer bottle organizers.

PLAN VIEW



ELEVATION



PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE
WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TBB-3-HC	TFJY03E	TFJY03S	TFJY03P	TFJY033	

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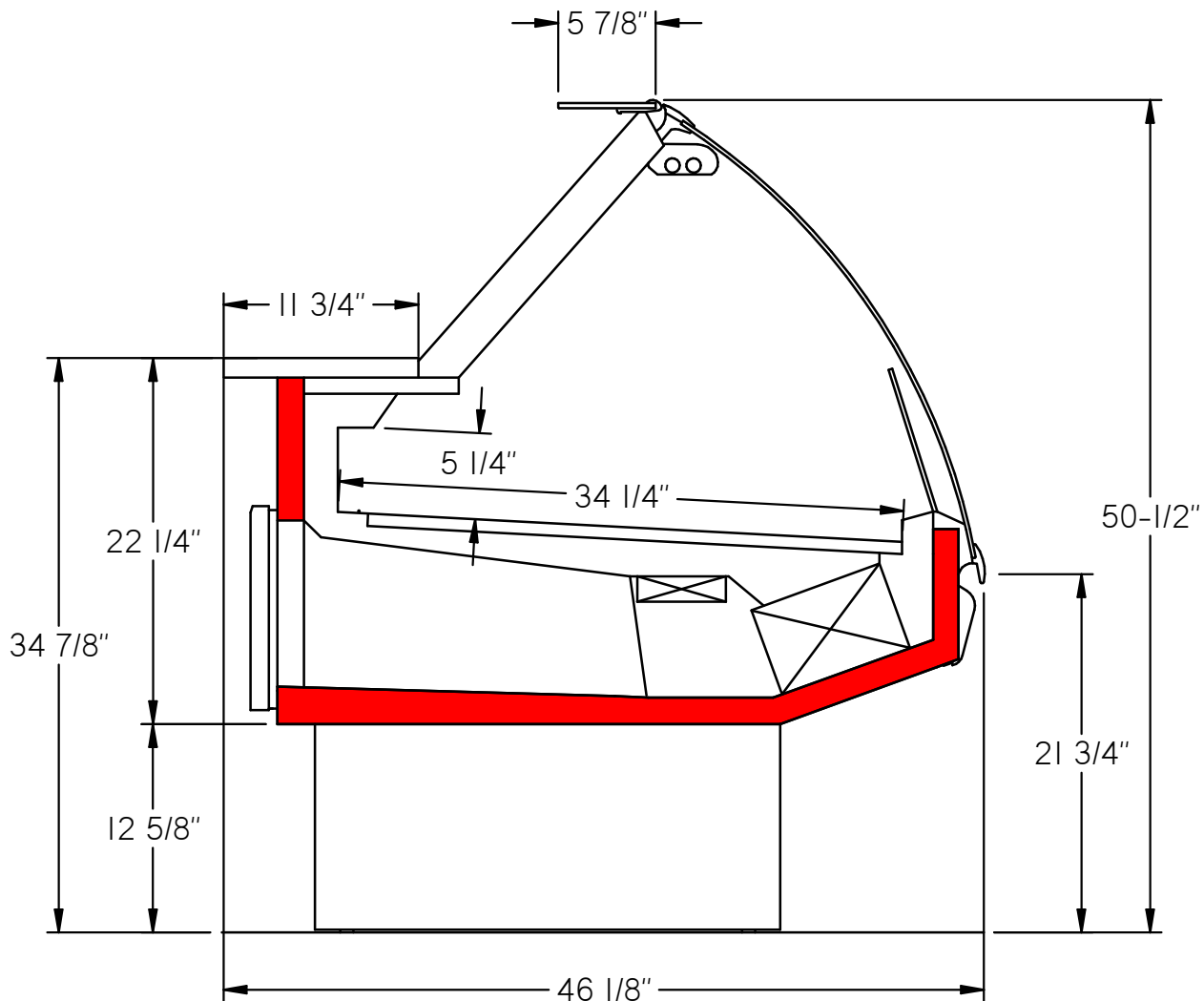
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USA

ASPEN 2 VCA

PAGE I



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UPDATED: 07/06/2018

REV 02



Intertek
31690007



Intertek
31690007

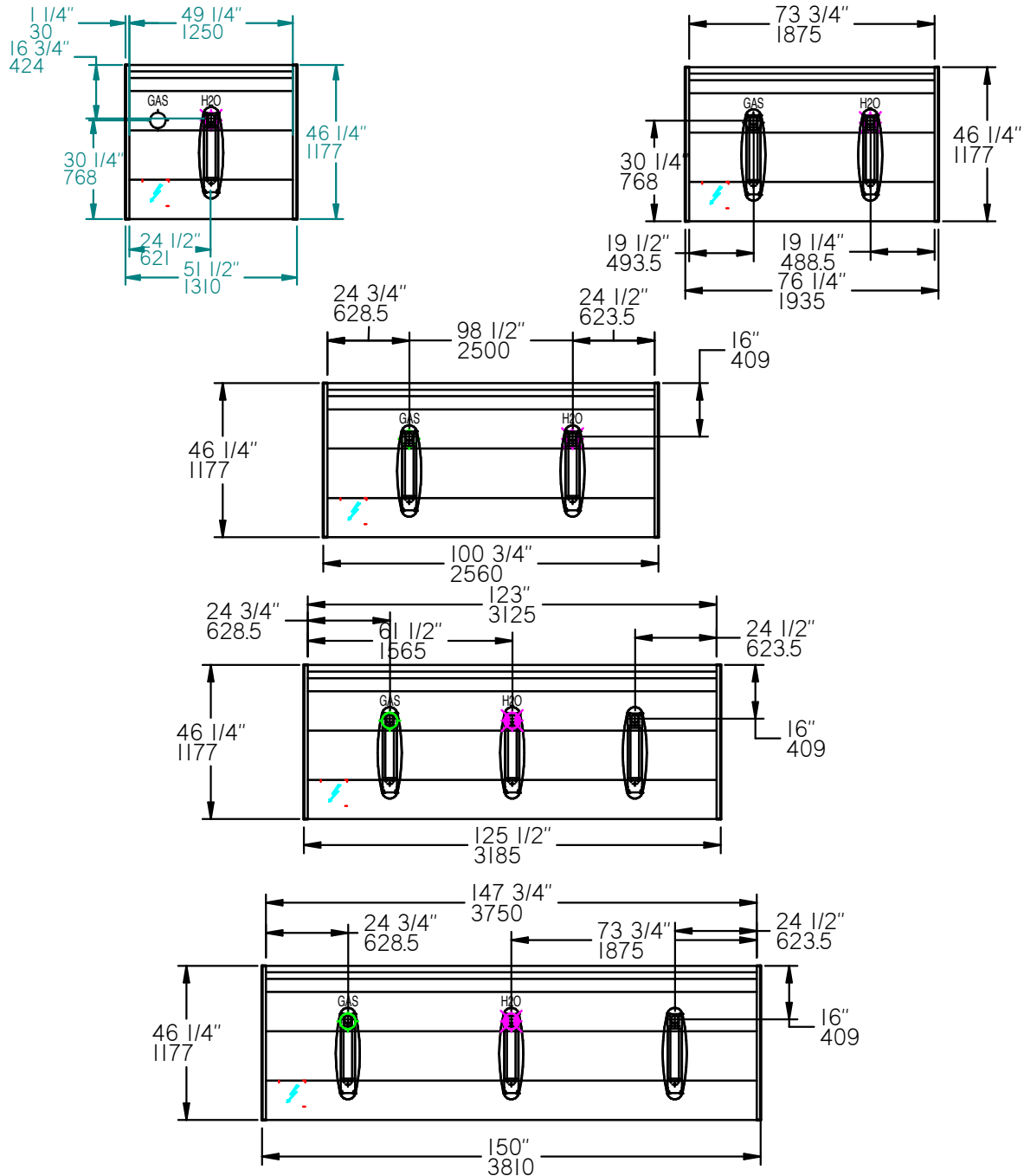
ARNEG RESERVES THE RIGHT TO CHANGE OR REVISE SPECIFICATIONS AND PRODUCT DESIGN IN CONNECTION WITH ANY FEATURE OF ITS PRODUCTS. SUCH CHANGES DO NOT ENTITLE THE BUYER TO CORRESPONDING CHANGES, IMPROVEMENTS, ADDITIONS, OR REPLACEMENTS FOR EQUIPMENT PREVIOUSLY SOLD OR SHIPPED. CASE DESIGN CONDITION NOT TO EXCEED 75° F & 55% RH



USA

ASPEN 2 VCA

PAGE 2



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UPDATED: 07/06/2018

REV 02



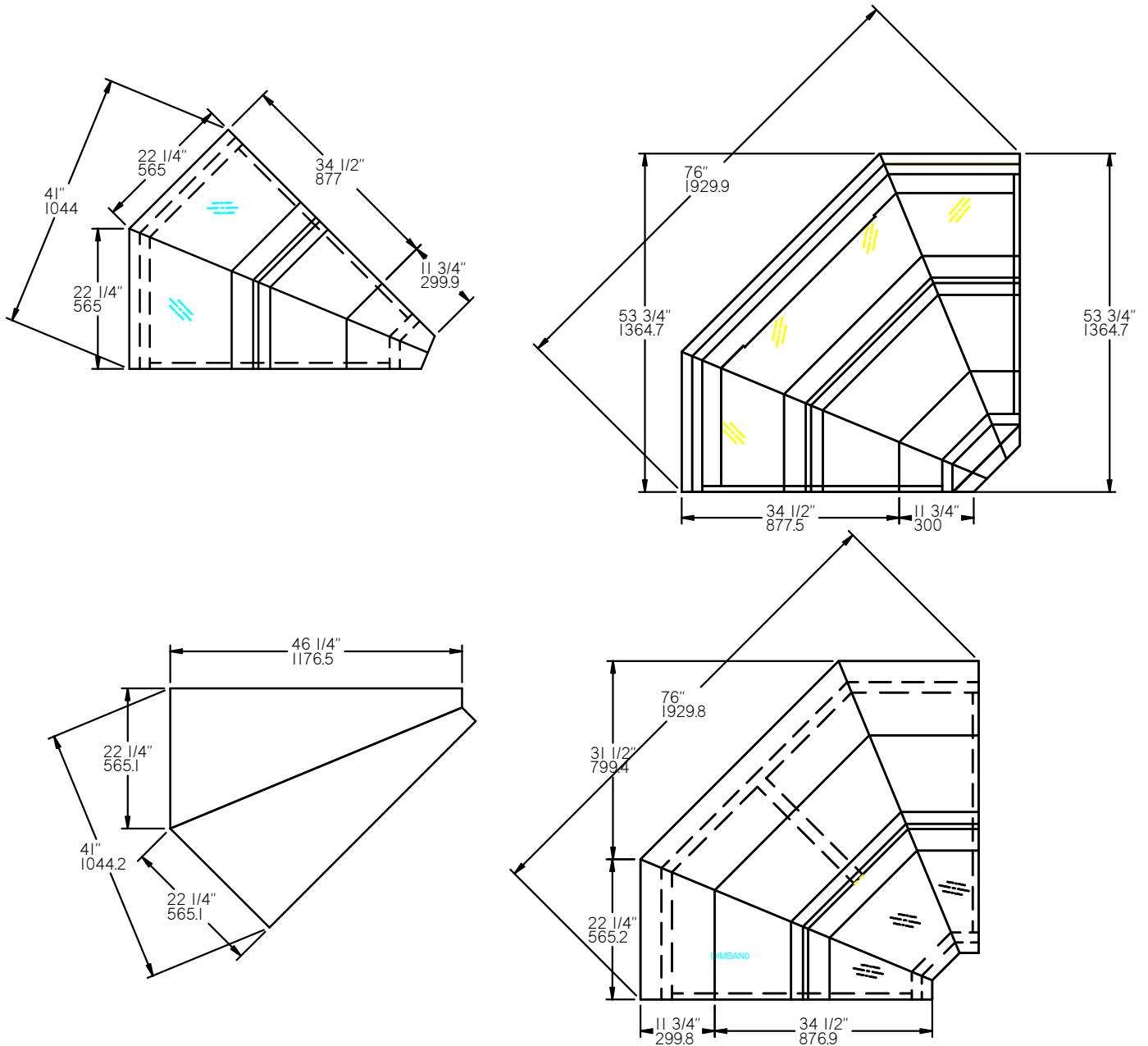
ARNEG RESERVES THE RIGHT TO CHANGE OR REVISE SPECIFICATIONS AND PRODUCT DESIGN IN CONNECTION WITH ANY FEATURE OF ITS PRODUCTS. SUCH CHANGES DO NOT ENTITLE THE BUYER TO CORRESPONDING CHANGES, IMPROVEMENTS, ADDITIONS, OR REPLACEMENTS FOR EQUIPMENT PREVIOUSLY SOLD OR SHIPPED. CASE DESIGN CONDITION NOT TO EXCEED 75° F & 55% RH



USA

ASPEN 2 VCA

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D2U00024

UPDATED: 07/06/2018

REV 02



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Lighting Characteristics @ 120 Volts

Case Length	Fluorescent T8 Lighting (Per Row) Canopy or Row		Philips LED Lighting (Per Row)			
			Shelving		Canopy (Standard)	
	Amps	Watts	Amps	Watts	Amps	Watts
4.1 FT / 1250 mm	0.27	32	N/A	N/A	0.8	10
6.15 FT / 1875 mm	0.42	50	N/A	N/A	0.13	16
8.2 FT / 2500 mm	0.53	64	N/A	N/A	0.17	20
10.3 FT / 3125 mm	0.63	75	N/A	N/A	0.2	24
12.3 FT / 3750 mm	0.8	96	N/A	N/A	0.25	30
AA 45°	0.4	48	N/A	N/A	0.05	5
AA 90°	0.2	24	N/A	N/A	0.07	8
AC 45°	0.4	48	N/A	N/A	0.05	5
AC 90°	0.16	19	N/A	N/A	0.07	8

Electrical Characteristics @ 120 Volts

Case Length	Fan Quantity	High-Efficiency Fans		Anti-Condensate Heaters (Med Temp)	
		Amps	Watts	Amps	Watts
4.1 FT / 1250 mm	2	0.15	13	0.33	39
6.15 FT / 1875 mm	3	0.23	19.5	0.48	58
8.2 FT / 2500 mm	4	0.3	26	0.65	78
10.3 FT / 3125 mm	5	0.38	32.5	0.81	97.5
12.3 FT / 3750 mm	6	0.45	39	0.97	116
AA 45°	1	0.1	8.3	0.34	40.4
AA 90°	1	0.1	8.3	0.61	73
AC 45°	1	0.1	8.3	0.21	24.7
AC 90°	1	0.1	8.3	0.4	48.3

Defrost Heater Electrical Characteristics

Case Length	Coil Heater (Medium Temp)		Drain Heater (Medium Temp)	
	Amps	Watts	Amps	Watts
4.1 FT / 1250 mm	N/A	N/A	N/A	N/A
6.15 FT / 1875 mm	N/A	N/A	N/A	N/A
8.2 FT / 2500 mm	N/A	N/A	N/A	N/A
10.3 FT / 3125 mm	N/A	N/A	N/A	N/A
12.3 FT / 3750 mm	N/A	N/A	N/A	N/A
AA 45°	N/A	N/A	N/A	N/A
AA 90°	N/A	N/A	N/A	N/A
AC 45°	N/A	N/A	N/A	N/A
AC 90°	N/A	N/A	N/A	N/A

Refrigeration Characteristics

Application	BTUH/Ft		SST (°F)	SuperHeat (°F)	Discharge Air (°F)	Discharge Air Velocity (FPM)
	Parallel	Conv.				
Medium	235	250	18	6-8	34	200

Wedge Refrigeration Characteristics

Model	Total BTUH		SST (°F)	SuperHeat (°F)	Discharge Air (°F)	Discharge Air Velocity (FPM)
	Parallel	Conv.				
AA 45°	1013	1078	18	6-8	34	200
AA 90°	1750	1862	18	6-8	34	200
AC 45°	1290	1372	18	6-8	34	200
AC 90°	2303	2450	18	6-8	34	200

Defrost Settings

Defrost Type	Defrosts (Day)	Fail Safe (Min.)	Termination Temperature (°F)	Drip Time (Min)
Off Cycle	6	45	40°F	0

1. ArnegUSA refrigerated display cases for sale in the United States meet or exceed Department of Energy 2012 energy efficiency requirements.
2. Recommended Settings for Conventional Discharge Air Control: Cut-In Temp = Field Discharge Air +2°F, Cut-Out Temp = Field Discharge Air -2°F.
3. Average Discharge Air Velocity measure five minutes after defrost.
4. Amps are taken from electrical nameplate values, watts are actual recorded values from laboratory measurements.

D2U00024

UPDATED: 07/06/2018

REV 02



Intertek
31690007



Intertek
31690007

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Certifications

The cabinet families covered by this manual are manufactured to meet ANSI/NSF-7 and ETL/UL-471 standard requirements for safety.

ANSI/NSF CERTIFICATION

These Arneg refrigerated display cabinets are strictly manufactured to meet or exceed the requirements of **ANSI/NSF** [American National Standards Institute / National Sanitation Foundation) Standard Number 7 as of this printing.

UTL/ETL CERTIFICATION

These Arneg refrigerated display cases are Type 1 display refrigerators, intended for 75 deg. Fahrenheit / 55% relative humidity ambient conditions. They meet the **ETL/UL-471** standards.

INSTALLATION PROCEDURES MUST BE FOLLOWED PROPERLY TO MAINTAIN THIS CERTIFICATIONS.

Safety Warnings

DANGER!

Indicates an immediate threat of death or serious injury if all instructions are not followed carefully.

WARNING!

Indicates a potential threat of death or serious injury if all instructions are not followed carefully.

CAUTION

Indicates that failure to properly follow instructions may result in case damage.

Precaution

LAMP REPLACEMENT GUIDELINES

LED lamps reflect specific size, shape and overall design. Any replacements must meet factory specifications. Fluorescent lamps have been treated to resist breakage and must be replaced with similarly treated lamps.

GFCI BREAKER USE REQUIREMENT

If N.E.C. (National Electric Code) or your local code requires GFCI (Ground Fault Circuit Interrupter) protection, you **MUST** use a GFCI breaker in lieu of a GFCI receptacle.

POWER CORD AND PLUG MAINTENANCE

Risk of electric shock. If cord or plug becomes damaged, replace only with cord and plug of same insulation type and AWG size.

ADVERSE CONDITIONS / SPACING ISSUES

- If N.E.C. (National Electric Code) or your local code requires GFCI (Ground Fault Circuit Interrupter) protection, you **MUST** use a GFCI breaker in lieu of a GFCI receptacle.
- Performance issues caused by adverse conditions are **NOT** warranted.
- End panels must be tightly joined or kept at least 6-inches away from any structure to prevent condensation.
- Unit must be kept at least 15-feet from exterior doors, overhead HVAC vents or any air curtain disruption to maintain proper temperatures.
- Unit must not be exposed to direct sunlight or any heat source (ovens, fryers, etc.).
- Tile floors, low ceilings or small rooms increase noise level. Cool compressor blankets or remote units resolve noise level issues.

**HOBART**

Hobart Mixers

Identifying the right heavy-duty solutions for modern kitchens



The mixer marketplace is changing.

Hobart is changing with it.

More kitchens need high-quality 20-quart mixers, but few of these kitchens will use the mixer all day or continuously for heavy jobs. It doesn't make sense for these customers to purchase a maximum heavy-duty mixer when a standard heavy-duty will do. To address these customers' needs, we're pleased to offer the **Centerline™ by Hobart HMM20 Standard Heavy-Duty mixer**.



centerline
by **HOBART**

HMM20 Standard Heavy-Duty mixer

The Centerline HMM20 mixer has an all-gear transmission designed for kitchens that need a reliable, better performing machine to mix a wide variety of products and for kitchens that might mix for shorter periods or fewer than four hours a day. This machine includes the features kitchens need to accomplish all they do.

Hobart Legacy+® mixers are the industry's only **maximum heavy-duty** machine and the best choice for the most challenging applications or continuous use mixing and delivers **superior mixing performance time after time**.



LEGACY+

HL200 Maximum Heavy-Duty mixer

The Legacy+ HL200 mixer, designed for kitchens that need a 20-quart mixer to mix heavy doughs and thick batters, will continuously work batch after batch, and will work all day long. The Legacy+ HL200 is the undisputed maximum heavy-duty 20-quart machine. The only machine with a **Variable Frequency Drive transmission (VFD, direct drive)** to deliver **superior mixing consistency**, heavy batch-after-batch reliability all while protecting the motor and mixing system from rigorous use. That protection provides a long lifetime of reliable performance — up to three times longer than traditional gear-driven machines.

This guide will help you:

- Educate customers on the differences in 20-quart heavy-duty mixers
- Identify the heavy-duty solution for the customer's kitchen
- **Explain why Hobart mixers are the best choice, regardless of the customer's application**

Three easy questions

1

Is mixing dough your kitchen's primary function? (E.g. cupcake shop, bakery, pizzeria)

NO**YES****2**

Does your kitchen mix batch after batch of similar products?

NO**YES****3**

Is your kitchen going to use the mixer to produce food items for more than four hours a day?

NO**YES**

**STANDARD
HEAVY-DUTY**
centerline
by **HOBART**

HMM20 mixer

A great solution for kitchens that sometimes mix heavy doughs, have limited batch use, depend on a mixer for multiple applications and operate it for less than four hours a day.



**LESS THAN FOUR
HOURS A DAY**

**MAXIMUM
HEAVY-DUTY**
LEGACY+

HL200 mixer

The only solution for kitchens that mix challenging heavy-duty doughs or batters, may mix continuously batch after batch, and require superior mixing performance time after time.



**MORE THAN FOUR
HOURS A DAY**

The Features Kitchens Need to Create Amazing Food

Both mixers

Removable bowl guard 🧼

Easy to remove without tools for cleaning and sanitizing.

Ergonomic bowl lift 🖐️

Smoothly moves the bowl into mixing position.

Triple interlock system ⚠️

Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured.

Centerline™ by Hobart HMM20 Standard Heavy-Duty mixer

A great solution for kitchens that sometimes mix heavy doughs, have limited batch use, depend on a mixer for multiple applications and operate it for less than four hours a day.



1/2 horsepower motor 📶

The power needed for all the jobs you do.

All-gear transmission 📶

Superior reliability and performance when compared to belts, which can slip and break.

GearSafe™ system ⚠️

Protects the mixer from damage if speeds are changed while it's running.

Three mixing speeds 📶

The mixing speeds that most kitchens need.

Clean, contemporary design

with duo-tone finish 🧼

Smooth edges and minimal areas where debris can accumulate.

Last time remind 🖐️

Automatically recalls the last mixing time used, making it simpler to mix multiple batches of the same item.

Simply designed to be the best solution for many kitchens.

The Centerline HMM20 mixer may be right for many of your customers — such as independent restaurants and other operations needing reliable, cost-effective food preparation equipment. Consider bundling it with an EDGE slicer to deliver a total solution.

Hobart Ownership Benefits

☆ = Hobart Exclusive Benefits

🧼 = Sanitation & Cleaning

📶 = Performance

⚠️ = Operator Assurance

🖐️ = Ease of Use

Legacy+® HL200 Maximum Heavy-Duty mixer

The only solution for kitchens that mix challenging heavy-duty doughs or batters, may mix continuously batch after batch, and require superior mixing performance time after time.



Variable Frequency Drive (VFD) ☆ 📶

All-gear, direct drive system ensures superior mixing consistency, motor protection and long life.

Four mixing speeds 📶

Includes ultra-slow stir speed for maximum convenience.

Quick-Release™ agitators ☆ 🖐️ 📶

Changing is fast and easy. Pin locks agitator to shaft, eliminating the up/down play of bayonet-style agitators. The consistent agitator-to-bowl ratio, delivers **superior mixing performance.**

Shift-on-the-Fly™ technology ☆ 🖐️

No need to stop the machine to change speeds.

Soft start 🧼

Minimizes risk of ingredient splash-out for less cleanup time.

SmartTimer™ feature 🖐️

Automatically recalls the last time set for each speed, making it easy to mix multiple batches of the same product.

Single-point bowl installation ☆ 🖐️

Simplifies attaching the bowl to the mixer.

Swing-out bowl ☆ 🖐️

Patented feature adds convenience and saves time.



hobartcorp.com
1-888-4HOBART (1-888-446-2278)
1-937-332-3000

Hobart
701 S. Ridge Ave.
Troy, Ohio 45374

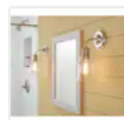
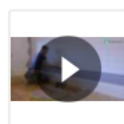
ITW FOOD EQUIPMENT GROUP

Product Details

Specifications

Questions & Answers

Customer Reviews



Hover Image to Zoom

 Share Print

FREE

Tomorrow
\$79.00

213 in stock at **Lander**

[Check Nearby Stores](#)

How much will you need?

Please note: calculations are estimates and can only be made using whole numbers.

Calculate by Square Footage

Area 1

Width:

ft₀

Height:

ft₀

+ Add Area

Calculate

-	1	+
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 **Add to Cart**

– or –

Buy now with **PayPal**

Product Details

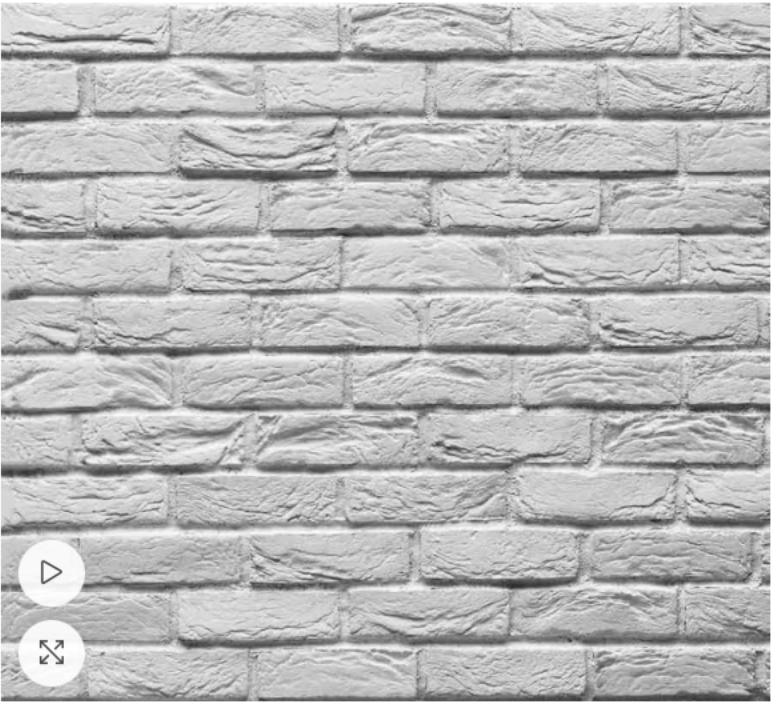
9/16 in. x 5-1/4 in. White Shiplap provides a clean interior look of a nickel gap wall panel. This pre primed board can be used in a number of interior applications, both residential and commercial for walls and ceiling. The high quality priming allows for a broad selection of finished looks that enhances and complements any decor. This pine product is not only stable and warp free, but also provides a durable product that will stand up to the rigors of any application while retaining its clean and finished look.

- Radiata pine provides a stable, clean, warp free product
- Pre-primed for easy finishing
- Recommended for interior use only
- Made from sustainable forest supply
- Beautiful finished look
- [Return Policy](#)

Additional Resources

From the Manufacturer

- [Installation Guide](#)
- [Return Policy](#)



[Home](#) / [Shop](#) / [Brick veneer \(cement based\)](#) /
Charmy Brick 1101



Charmy Brick 1101

\$4.99/Sqft

Brick veneering for both indoors and outdoors walls.

No need to convert area into number of pieces or boxes. Brick quantities on our website are provided on sqft basis (and for corner pieces on lnft basis). Simply enter into quantity box the sqft needed for flat bricks and lnft needed for corners. Once you click on “add to cart”, system will automatically round up your square footage to the nearest box size. Box coverages in this particular listing go by 11.81 increments.

✓ **3963 in stock**

-

47.24

+

[ADD TO CART](#)

SKU: CHA1101

Category: Brick veneer (cement based)

Tags: brick cladding, brick veneer, cement bricks, thin bricks

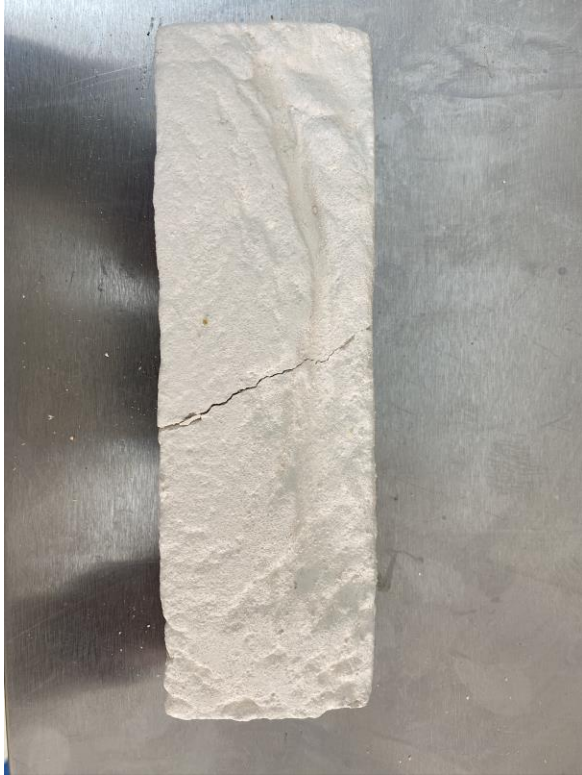
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DESCRIPTION

Plain white color thin brick in a weathered style. Very flexible in matching a variety of settings and concepts. Recommended color of grout is white.

General Properties:

- App 0.6” in thickness.
- Suitable for both interiors and exteriors.



"These are individual brick units. Each brick is 0.6" thick and approximately 2" tall and 6.9" wide. The only distinguishing feature of these are that they are thin bricks. Other than that they share identical makeup and material to a full size brick. They are applied as you would with ordinary bricks with brick mortar."