



# The City of **WORCESTER**

Administration & Finance – Purchasing Division  
Christopher J. Gagliastro, MCPPO – Purchasing Director  
455 Main Street, Room 201, Worcester, MA 01608  
P | 508-799-1220  
[purchasing@worcesterma.gov](mailto:purchasing@worcesterma.gov)

August 14, 2026

To All Bidders:

Subject: **Bid No. 8778-M7 – Kitchen Relocation - Vernon School / WPS**

## **ADDENDUM NO. 1**

To Whom It May Concern:

With reference to our bid request relative to the above subject, please refer to the changes/modifications/clarifications to the original proposal request.

### **General Bid Clarification & Responses to RFIs:**

- ***CLARIFICATION:*** *As noted on the drawings and in the specifications, all electrical work shall be performed by WPS' in-house Electricians / Electrical Vendors. All trades shall coordinate their scope and new equipment with WPS' Electricians / Electrical Vendors.*
- **RFI:** For the kitchen relocation project, could you please confirm whether the equipment and items will be moved using the elevator, or if they will need to be removed through a third-floor window?  
**Answer:** *There are no moving requirements of kitchen equipment from the previous kitchen/cafeteria space with this bid. All of the new equipment is already in the space where the new kitchen/cafeteria will be and all of the old equipment has been removed from the third floor.*
- **RFI:** Will there be an electrical drawing and specifications issued for this project?  
**Answer:** *No, as stated above, all electrical work shall be performed by WPS' in-house Electricians / Electrical Vendors.*



- RFI: Energy recovery units have a lead time of at least 8 weeks. Can the completion date be moved out? Making a completion date of 10/31/26 is not plausible with current lead times we are seeing with equipment of this type.

Answer: *As clarified below, we are aware of the lead time for the specified new HVAC equipment. Once all kitchen equipment is installed, is operational and all inspections have been passed, the General Contractor will provide temporary HVAC units (as now included in Section 015000 – Temporary Facilities and Controls) and as required for a Temporary Certificate of Occupancy. Those temporary unit will replace in place until the new unit is on site, installed, balanced, signed off on by the appropriate AHJs and a final Certificate of Occupancy has been issued. WPS wants to have temporary occupancy before 10/31/26, knowing that final occupancy will be later, as determined by the new HVAC equipment lead time, installation, etc..*

- RFI: Is a finish schedule/drawing going to be provided? No finishes are shown on the drawings, flooring, paint, GWB partition types.

Answer: *No, there is no finish work included in the project scope, beyond what is included in the Cutting and Patching section and noted on the drawings.*

- RFI: During walkthrough this am it was noticed that the plumbing scope shows the new piping connecting to the wall hung toilet piping in the chase. The toilets are in fact floor mounted not wall hung. Please clarify demo scope and plumbing scope that should be revised for this condition.

Answer: *Please see Drawing P1 clarification below.*

- RFI: During the walkthrough this Am it was mentioned that project hours are to have work performed after hours. Is this for demo work only or can plumbing piping work be performed during normal business hours?

Answer: *Please see the “Work Hours” clarification below, any deviation from these hours will need to be approved, 48 hours in advance, by WPS and coordinated with the General Contractor.*



- **RFI: Electric Water Heater** - Division 22 references an electric water heater as an alternate and identifies an A.O. Smith DRE-52-30, 50-gallon, 30 kW, 208V, 3-phase unit, while other bid documents indicate there are no alternates. Can you clarify whether the plumbing filed sub-bid should include this in the base bid, exclude it, or carry it as a separate alternate?

Answer: *Please see Drawing P1 clarification below.*

- **RFI: Kitchen Equipment / Rough-In Information** - The plumbing specifications state that the Kitchen Equipment Contractor will provide certified rough-in drawings because the actual connection sizes and arrangements may vary by manufacturer. If available, can you provide the manufacturer/model numbers and certified rough-in information for the 3-compartment sink, two hand sinks, dishwasher, and 1-bay pre-rinse sink before the filed sub-bid date? If that information will not be available, please clarify what basis the plumbing bidders should use for pricing the final connections.

Answer: *Kitchen equipment cut sheets for the equipment being provided by WPS have been included with this addendum.*

- **RFI: Existing Domestic Hot-Water Capacity** - Please confirm that the base-bid plumbing scope is to connect the new basement kitchen equipment to the existing building domestic hot-water system, and that the plumbing contractor is not responsible for guaranteeing the capacity of the existing central hot-water system. If the existing system is later determined to be insufficient, please confirm that any dedicated electric water heater would be handled in accordance with the clarification above.

Answer: *Please see Drawing P1 clarification below.*

- **RFI: Domestic hot water recirculation** Section 22.00.00 states that the Plumbing Contractor is responsible for adjusting and balancing the entire domestic hot water recirculation system and providing a balance report. During the walkthrough, it was discussed that this requirement would apply only to the project scope. Can you please confirm that interpretation in the addendum?

Answer: *This requirement will only apply to the project scope / areas affected by the project scope.*



### Drawings:

- Drawing P-1 *Partial Basement Plumbing Plan:*
  1. **CLARIFICATION:** *In the toilet rooms, the water closets are floor mounted, not wall hung. Therefore, there will be some additional saw-cutting required to make the final plumbing connection for the 3” sanitary waste line that exits the grease interceptor. The sanitary piping serving the two urinal rough-in’s is assumed to be 2”. Verify existing conditions.*
  2. **CLARIFICATION:** *Due to the likelihood of the domestic hot water system not having adequate capacity for the relocated kitchen in the basement, a new electric water heater should be installed to handle the proposed kitchen equipment (i.e. the 3-bay sink, hand sink, door-type dishwasher and one-compartment sink). Mount the water heater on top of the rear plumbing chase on the adjacent toilet room to the right near the existing CW & Vent risers. There is limited height due to the existing piping so a low-boy electric water heater should be installed. The recommended water heater is an A.O. Smith model #DEL-50-6 which is a 50 gallon, 6 kW electric water heater which is 26-1/2” diameter x 32” tall and weighs 172 LBS empty. The recovery rate is ~25 GPH @ 100°F temperature rise. Connect to existing cold water main overhead and run hot water for kitchen.*

### Specifications:

- Section 010100 – SUMMARY, Section 1.5, **ADD** the following item “B. The Electrical work related to the scope of this project will be performed by WPS’ electrical vendor under a separate permit.”
- Section 010100 – SUMMARY, Section 1.8, item E, 1. **DELETE** item a. and **REPLACE** with: “a. All new kitchen equipment shown in the new kitchen plan has been purchase by WPS or already been relocated from the existing third floor kitchen to the new ground floor space by WPS. No kitchen equipment needs to be relocated from another area under this project.



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- Section 010100 – SUMMARY, Section 1.9, **DELETE** item A., B. and C. and **REPLACE** with: “
  - A. *Normal working hours are to be **Monday through Friday from 3:30 PM to 6:00 AM, Saturday and Sunday have no restrictions.** All legal Holidays will need to be reviewed with WPS a minimum of one week prior to holiday. Any working hours outside of these times shall be considered “Extended Hours” and treated as described below.*
  - B. *Extended work hours shall require prior scheduling and coordination with the Architect and Owner at a minimum of 48-hours in advance. Extended work hours on Sundays and Legal Holidays may also require a permit from the Police Department.*
    - 1. *Upon permission from the Architect and Owner, and prior to the start of any extended work, pay for all fees and obtain through the City of Worcester Police Department a work permit for all Sundays and Legal Holidays.*
  - C. *The Contractor shall pay any overtime required for the City’s Clerk of Works/Owner’s Representative to be on site for any work performed outside of normal working hours as defined above. No work shall take place outside of normal working hours without prior approval and the City’s Clerk of Works/Owner’s Representative on site.*
  - D. *Any project-related activities may not interfere with the enjoyment and use of abutting areas within the building or adjacent properties during any extended work hours.”*
- Section 015000 – TEMPORARY FACILITIES AND CONTROLS, 1.2 Summary, item B. **ADD:** “3. *Temporary HVAC until the permanent HVAC equipment is on site, installed balanced, signed off by AHJs and turned over to WPS so the cafeteria space can be used by the school.*”



- Section 015000 – TEMPORARY FACILITIES AND CONTROLS, 2.3 Temporary Heat, **ADD** item “E. As noted above, the General Contractor shall be responsible for temporary HVAC measures required for WPS to use the cafeteria space while the permanent HVAC equipment is on order, until the permanent equipment is on site, installed, balanced, commissioned and had all final sign-offs for final occupancy.
  - 1. The temporary unit(s) shall be coordinated with the HVAC Contractor and the AHJs, but shall generally consist of the following:
    - a. 5-ton packaged rooftop unit with electric heat, 208V-3ph
    - b. 1600 CFM supply air with as much outdoor air as is possible 53,500 BTUH heat output (~16 kW electric heater)
    - c. Ducted with 18" round ducts to and from the space through the exterior wall and separated by 1 window opening
    - d. Thermostat controlled to ensure that the air is not too cold (i.e. 72F discharge in the fall/winter).
    - e. The General Contractor shall coordinate all electric connections with WPS' Electrical Contractor.
- Section 220000 – PLUMBING, **REMOVE** any language referring to alternates. Any alternate work will be base bid work.
- Section 220000 – PLUMBING, Section 1.3, C., 5. – **ADD** “The new water heater will be installed to support the kitchen,”
- Section 220000 – PLUMBING, Section 2.11, A., 1. – **CLARIFICATION:** “The specified water heater is too tall and will not fit on the back chase platform. See drawing note above for preferred water heater.



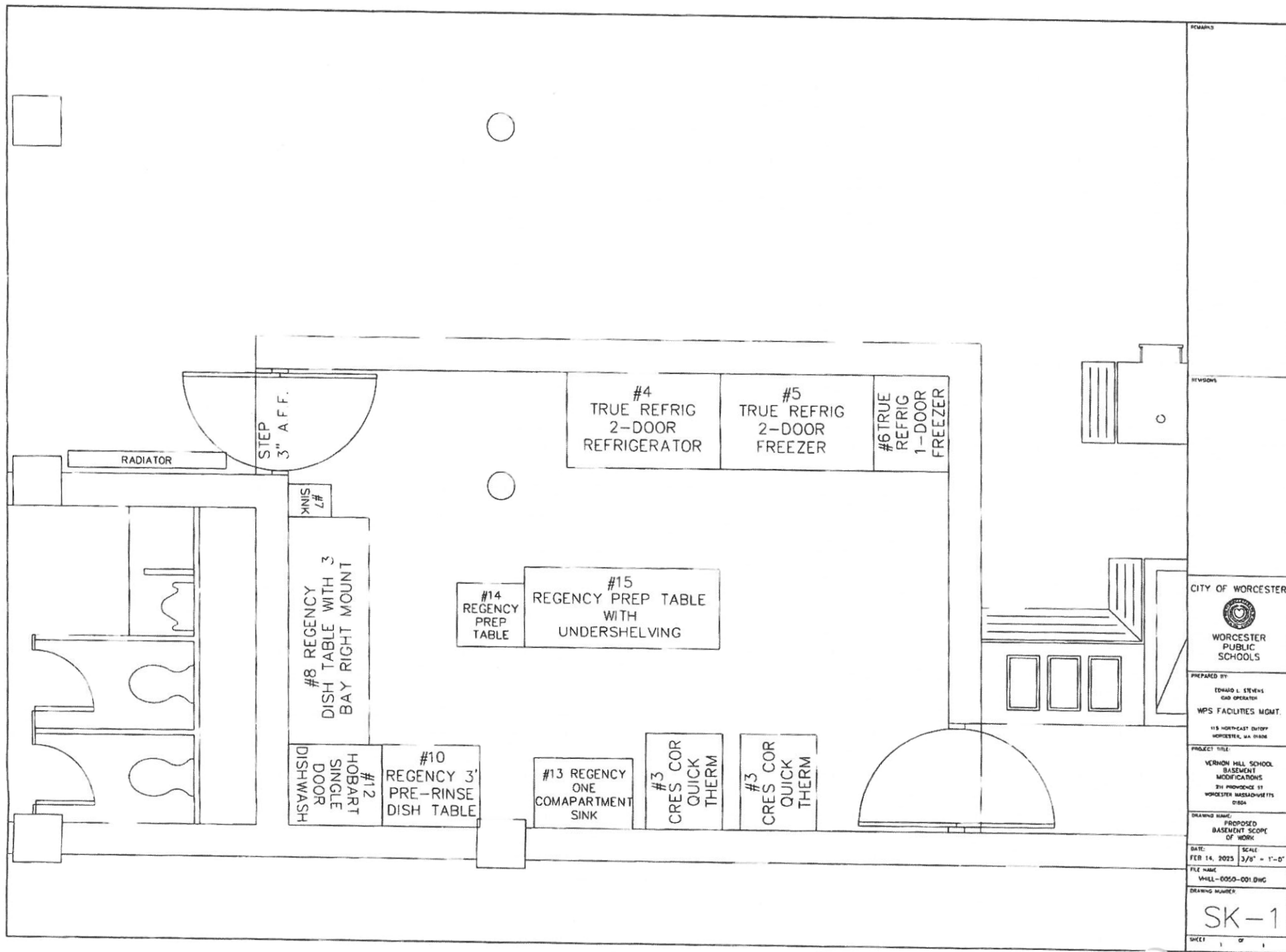
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Bidders are requested to acknowledge and/or include this addendum with submission. All other terms, conditions and specifications remain unchanged.

Very truly yours,

Stephen R. McDonald  
Assistant Purchasing Director



REMARKS

REVISIONS

CITY OF WORCESTER



WORCESTER  
PUBLIC  
SCHOOLS

PREPARED BY:

EDWARD L. STEVENS

S&B OPERATOR

WPS FACILITIES MGMT.

115 NORTHEAST ENTRY

WORCESTER, MA 01608

PROJECT TITLE:

VERNON HILL SCHOOL

BASEMENT

MODIFICATIONS

211 PROVIDENCE ST

WORCESTER, MASSACHUSETTS

01608

DRAWING NAME:

PROPOSED

BASEMENT SCOPE

OF WORK

DATE:

FEB 14, 2023

SCALE

3/8" = 1'-0"

FILE NAME:

WHILL-0050-001.DWG

DRAWING NUMBER:

SK-1

SHEET

1 OF 1

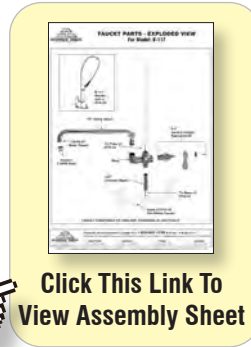


# K-117 ADD-A-FAUCET

For Use With DTA-53 Prerinse Faucet Only  
Conforms To NSF 61/9 Lead Free Requirements



K-117 Shown  
on a DTA-53  
Prerinse Faucet



Click This Link To  
View Assembly Sheet

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_  
Model #: \_\_\_\_\_  
Project #: \_\_\_\_\_

## FEATURES:

**Fits Advance Tabco DTA-53 Faucet Only.**

Quarter-turn wedge style handle.

12" Swing Spout.

## MATERIAL:

Brass chrome plated body.

Chrome plates handles.



## DIMENSIONS and SPECIFICATIONS

### Options & Accessories

#### Replacement Spout For K-117 Faucet

12" Swing Spout.

**K-1SP**

#### Low Flow Aerator

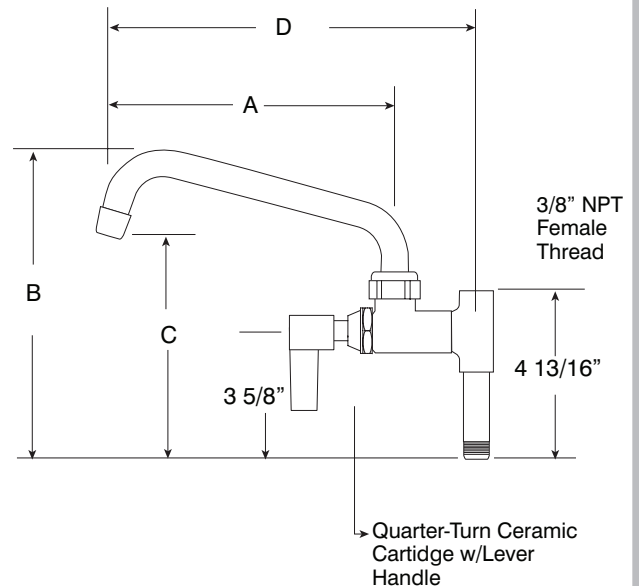
.5 GPM

**K-08**



### **WARNING:**

Faucet(s) on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



| A<br>Length | B<br>Height | C      | D        |
|-------------|-------------|--------|----------|
| 12"         | 8 13/16"    | 6 3/8" | 10 7/16" |



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# STAINLESS STEEL DISHTABLES

## WITH 3 COMPARTMENT FABRICATED SINKS



DTC-3-1620-84R Shown

Bowls are located 12" in from machine.  
For custom bowl location, use **DTA-76**.

**Must verify machine for Control Box  
or Drive Unit Interference.**

**10-1/2" EXTRA LARGE  
Bold Looking Backsplash  
with 2" return and tile edge**



Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_

Model #: \_\_\_\_\_

Project #: \_\_\_\_\_

### FEATURES:

3 Compartment Sinks.  
Tile edge for ease of installation.  
Sink bowls positioned to optimize maximum work surface area.

### CONSTRUCTION:

All TIG welded.  
16 Gauge Stainless Steel (For 14 Gauge Upgrade Add **DTA-49**).  
Stainless Steel Legs and Cross Bracing.  
Stainless Steel Bullet Feet.  
Gussets welded to Stainless Steel Channels.  
Welded areas blended to match adjacent surfaces and to a satin finish.

### MECHANICAL:

Faucet holes in splash punched on 8" centers.  
(Faucet not included)  
Waste drains are 1 1/2" IPS and are included.

| Model #             | Length (L) | Bowl Size<br>A x B x C | Drainboard Size<br>(D) | E   | F   | G   | Approx.<br>Weight |
|---------------------|------------|------------------------|------------------------|-----|-----|-----|-------------------|
| DTC-3-1620-66LorR   | 66"        | 16" x 20" x 14"        | 6"                     | 16" | 20" | 32" | 200 lbs.          |
| DTC-3-1620-84LorR   | 83"        | 16" x 20" x 14"        | 23"                    | 16" | 20" | 32" | 220 lbs.          |
| DTC-3-1620-96LorR   | 95"        | 16" x 20" x 14"        | 35"                    | 16" | 20" | 32" | 240 lbs.          |
| DTC-3-1620-120LorR  | 119"       | 16" x 20" x 14"        | 59"                    | 16" | 20" | 32" | 265 lbs.          |
| DTC-3-1620-144LorR  | 143"       | 16" x 20" x 14"        | 83"                    | 16" | 20" | 32" | 290 lbs.          |
| DTC-3-1824-96LorR   | 95"        | 18" x 24" x 14"        | 29"                    | 18" | 21" | 35" | 350 lbs.          |
| DTC-3-1824-108LorR  | 107"       | 18" x 24" x 14"        | 41"                    | 18" | 21" | 35" | 250 lbs.          |
| DTC-3-1824-120LorR  | 119"       | 18" x 24" x 14"        | 53"                    | 18" | 21" | 35" | 260 lbs.          |
| DTC-3-1824-144LorR  | 143"       | 18" x 24" x 14"        | 77"                    | 18" | 21" | 35" | 365 lbs.          |
| DTC-3-2020-84LorR   | 83"        | 20" x 20" x 14"        | 11"                    | 20" | 22" | 38" | 240 lbs.          |
| DTC-3-2020-96LorR   | 95"        | 20" x 20" x 14"        | 23"                    | 20" | 22" | 38" | 260 lbs.          |
| DTC-3-2020-108LorR  | 107"       | 20" x 20" x 14"        | 35"                    | 20" | 22" | 38" | 285 lbs.          |
| DTC-3-2020-120LorR  | 119"       | 20" x 20" x 14"        | 47"                    | 20" | 22" | 38" | 310 lbs.          |
| DTC-3-2020-144LorR  | 143"       | 20" x 20" x 14"        | 71"                    | 20" | 22" | 38" | 340 lbs.          |
| DTC-3-2424-120LorR* | 119"       | 24" x 24" x 14"        | 35"                    | 27" | 24" | 32" | 350 lbs.          |
| DTC-3-2424-144LorR* | 143"       | 24" x 24" x 14"        | 59"                    | 24" | 24" | 32" | 380 lbs.          |

\*Requires Two Faucets

Bowls are located 12" in from machine. For custom bowl location, use **DTA-76**.

**Must verify machine for  
Control Box or Drive Unit  
Interference.**

### Prerinse Baskets with Welded Slide Bar For Fabricated Bowls

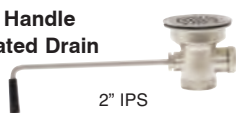
| Model #                   | Fits Bowls     | Wt.     | Cu. |
|---------------------------|----------------|---------|-----|
| DTA-125                   | 16" x 20" x 4" | 9 lbs.  | 1   |
| DTA-100                   | 20" x 20" x 4" | 12 lbs. | 1   |
| <b>Large Size Baskets</b> |                |         |     |
| DTA-58                    | 18" x 24" x 4" | 11 lbs. | 1   |
| DTA-59                    | 24" x 24" x 4" | 20 lbs. | 1   |



DTA-100  
Shown

**Twist Handle  
Operated Drain**

K-5



2" IPS

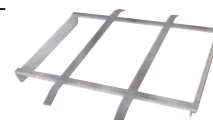
**Twist Handle  
Support Bracket**

K-4



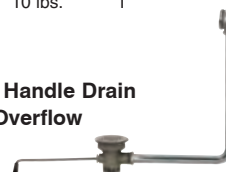
### Prerinse Slide Bars For Fabricated Bowls

| Model #                               | Fits Bowls | Wt.     | Cu. |
|---------------------------------------|------------|---------|-----|
| DTA-64                                | 16" x 20"  | 7 lbs.  | 1   |
| DTA-60                                | 20" x 20"  | 9 lbs.  | 1   |
| <b>Large Size Prerinse Slide Bars</b> |            |         |     |
| DTA-51                                | 18" x 24"  | 8 lbs.  | 1   |
| DTA-52                                | 24" x 24"  | 10 lbs. | 1   |



**Twist Handle Drain  
with Overflow**

K-15



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# DIMENSIONS and SPECIFICATIONS

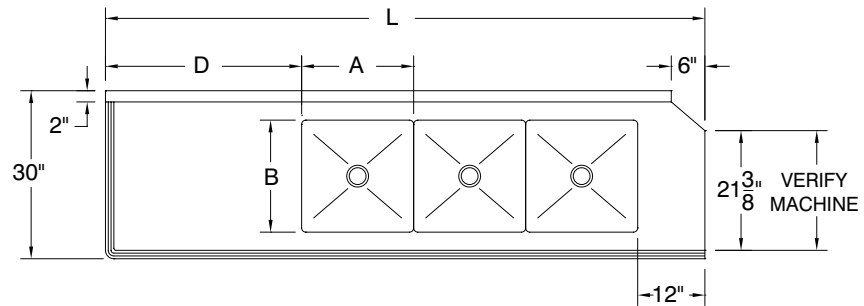
ALL DIMENSIONS ARE TYPICAL

TOL ± .500"

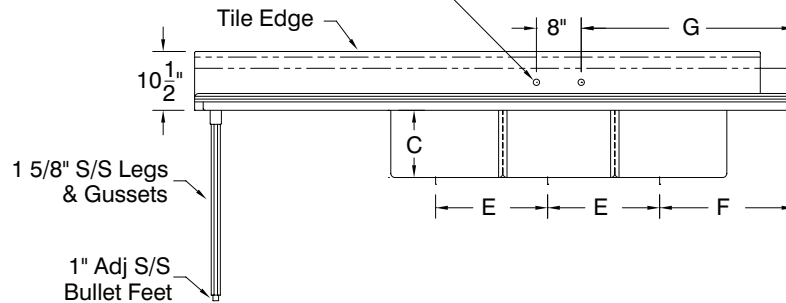
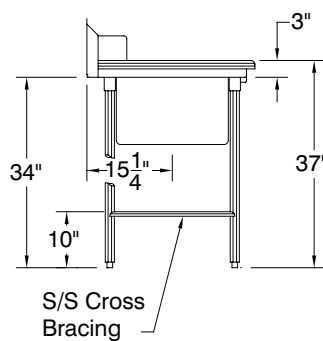
## SEE DISH MACHINE COMPATIBILITY CHART TO ENSURE PROPER FIT

Dish Machine Compatibility Chart can be found on our website at [www.advancetabco.com](http://www.advancetabco.com) under "Product Support"

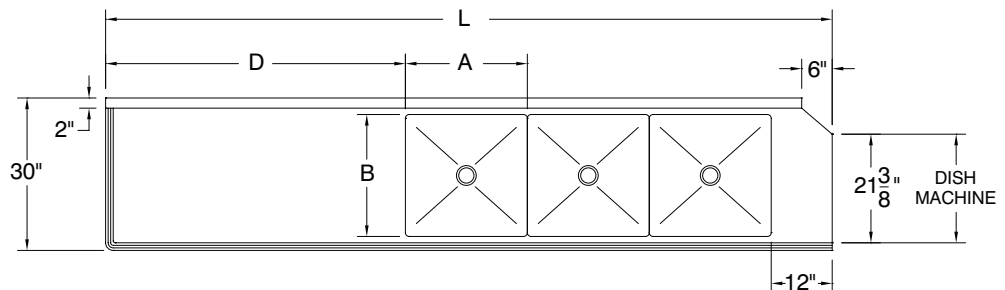
**DTC Series with  
16" x 20", 18" x 24 and  
20" x 20" Bowls**



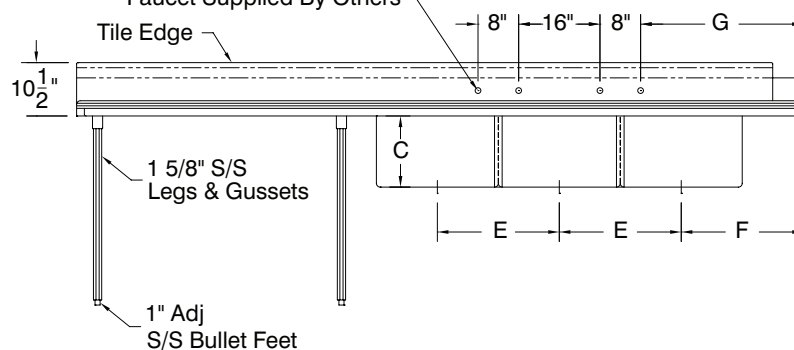
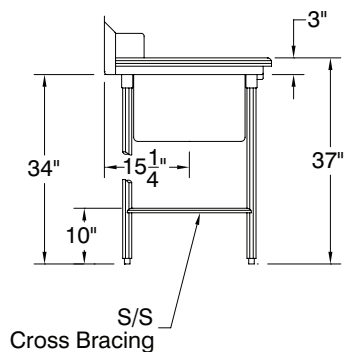
Punch 1 1/8" Holes For  
Faucet Supplied By Others



**DTC Series with  
24" x 24" Bowls**



Punch 1 1/8" For  
Faucet Supplied By Others





18 GAUGE STAINLESS STEEL

# FE SERIES - FABRICATED SINKS

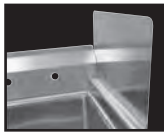


## One & Two Compartments



Rolled Rim Edge  
For Additional Strength

|            |       |        |       |
|------------|-------|--------|-------|
| Item #:    | _____ | Qty #: | _____ |
| Model #:   | _____ |        |       |
| Project #: | _____ |        |       |



### K-700

Removable Side  
Splashes Fits Left  
OR Right Side

|         | MODEL #            | Length<br>L | Width<br>W | Bowl Size<br>A & B | Bowl<br>Depth | Drbd. Length<br>Size | # of<br>Drbrds. | Drbd.<br>Location | Wt.      | Approx.<br>Cubes |
|---------|--------------------|-------------|------------|--------------------|---------------|----------------------|-----------------|-------------------|----------|------------------|
| 1 COMP. | FE-1-1515-X        | 20"         | 20 3/4"    | 15"x15"            | 12"           | N/A                  | 0               | None              | 38 lbs.  | 11               |
|         | FE-1-1620-X        | 21"         | 25 3/4"    | 16"x20"            | 12"           | N/A                  | 0               | None              | 42 lbs.  | 12               |
|         | FE-1-1620-18RorL-X | 36 1/2"     | 25 3/4"    |                    | 12"           | 18"                  | 1               | R or L            | 55 lbs.  | 18               |
|         | FE-1-1812-X        | 23"         | 23 3/4"    | 18"x18"            | 12"           | N/A                  | 0               | None              | 42 lbs.  | 13               |
|         | FE1-1812-18RorL-X  | 38 1/2"     | 23 3/4"    |                    | 12"           | 18"                  | 1               | R or L            | 57 lbs.  | 22               |
|         | FE1-1812-18RLX     | 54"         | 23 3/4"    |                    | 12"           | 18"                  | 2               | R & L             | 65 lbs.  | 23               |
|         | FE-1-1824-X        | 23"         | 29 3/4"    | 18"x24"            | 14"           | N/A                  | 0               | None              | 60 lbs.  | 16               |
|         | FE-1-1824-24RorL-X | 44 1/2"     | 29 3/4"    |                    | 14"           | 24"                  | 1               | R or L            | 105 lbs. | 28               |
|         | FE-1-2424-X        | 29"         | 29 3/4"    | 24"x24"            | 14"           | N/A                  | 0               | None              | 90 lbs.  | 20               |
| 2 COMP. | FE-1-2424-24RLX    | 72"         | 29 3/4"    |                    | 14"           | 24"                  | 2               | R & L             | 122 lbs. | 44               |
|         | FE-2-1620-X        | 37"         | 25 3/4"    | 16"x20"            | 12"           | N/A                  | 0               | None              | 72 lbs.  | 18               |
|         | FE-2-1620-18RLX    | 68"         | 25 3/4"    |                    | 12"           | 18"                  | 2               | R & L             | 100 lbs. | 32               |
|         | FE-2-1812-X        | 41"         | 23 3/4"    | 18"x18"            | 12"           | N/A                  | 0               | None              | 65 lbs.  | 18               |
|         | FE-2-1812-18RorL-X | 56 1/2"     | 23 3/4"    |                    | 12"           | 18"                  | 1               | R or L            | 78 lbs.  | 26               |
|         | FE-2-1812-18RLX    | 72"         | 23 3/4"    |                    | 12"           | 18"                  | 2               | R & L             | 84 lbs.  | 44               |
|         | FE-2-2424-24RLX    | 96"         | 29 3/4"    | 24"x24"            | 14"           | 24"                  | 2               | R & L             | 140 lbs. | 50               |

### FEATURES:

Backsplash has tile edge for ease of installation.  
Sink bowls are 3/4" coved corner and meet NSF requirements.  
Rolled Rim Edge for additional strength.  
15"x15", 16"x20" & 18"x18" Sink Bowls are 12" deep.  
18"x24" & 24"x24" Sink Bowls are 14" deep.  
9" Backsplash.

### CONSTRUCTION:

All TIG welded.  
Welded areas blended to match adjacent surfaces and to a satin finish.  
Gussets welded to a die-embossed reinforced plate.

### MATERIAL:

1 5/8" diameter galvanized legs with  
1" adjustable plastic bullet feet.  
Entire unit is 18 gauge 304 stainless steel.  
Gussets - galvanized steel.

### MECHANICAL:

- Supply is 1/2" IPS hot & cold.
- Faucet holes on 8" centers.
- Faucets are not included (**see accessories**).
- Waste drains are 1 1/2" IPS S/S basket type, located in center of sink bowl, and are included.

### OPTIONAL:

- **FE-SS-12** S/S Leg Upgrade For Sinks w/ 12" Deep Bowls
- **FE-SS-14** S/S Leg Upgrade For Sinks w/ 14" Deep Bowls



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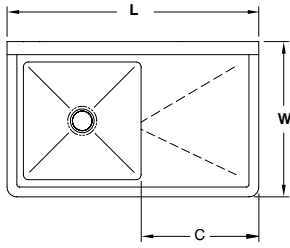
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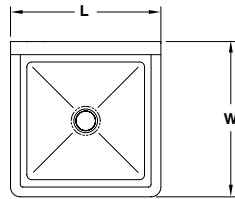
# DIMENSIONS and SPECIFICATIONS

TOL Overall:  $\pm .500"$  Interior:  $\pm .250"$

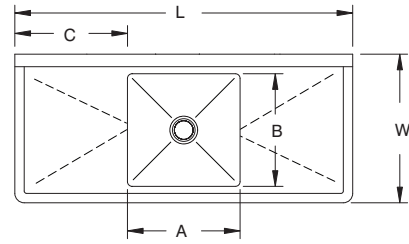
ALL DIMENSIONS ARE TYPICAL



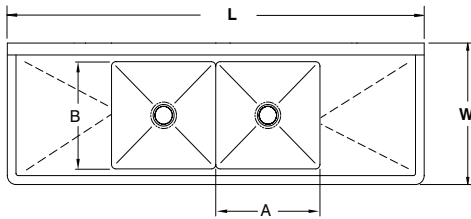
**1 COMP - 1 DRBD**



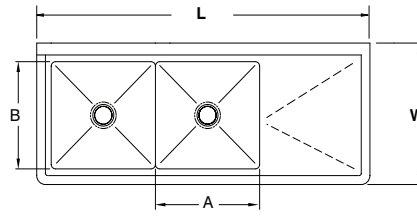
**1 COMP**



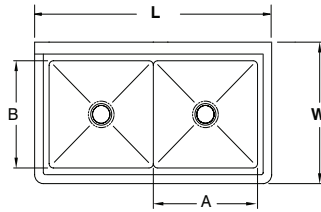
**1 COMP - 2 DRBD**



**2 COMP - 2 DRBD**



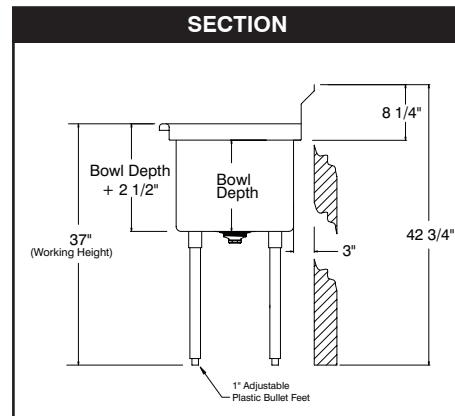
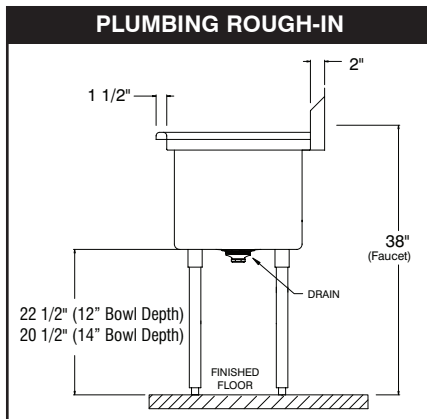
**2 COMP - 1 DRBD**



**2 COMP**

## ACCESSORIES

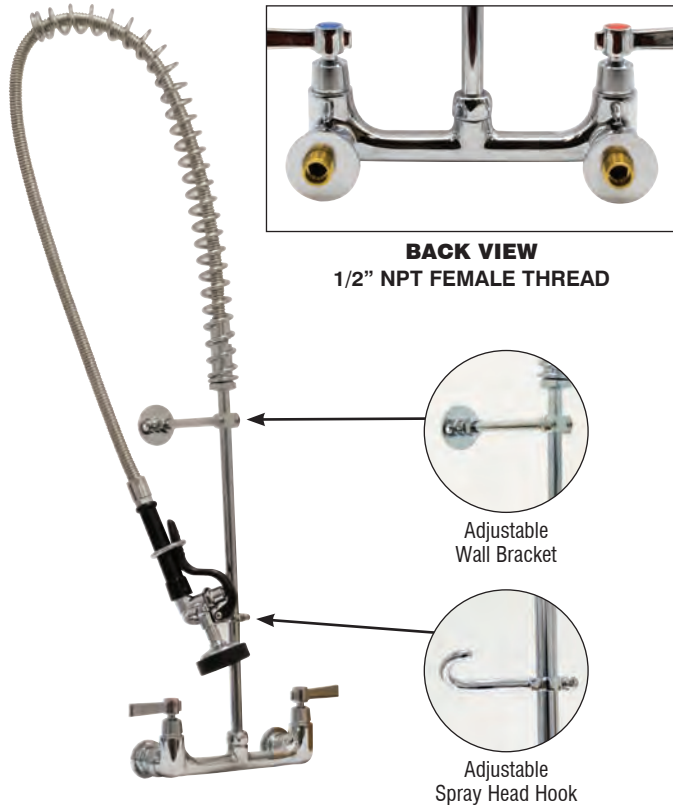
|         | Model # | Qty |
|---------|---------|-----|
| DRAINS  |         |     |
| FAUCETS |         |     |
|         |         |     |





# DTA-53 SPLASH MOUNT PRERINSE FAUCET

Conforms To NSF 61/9 Lead Free Requirements



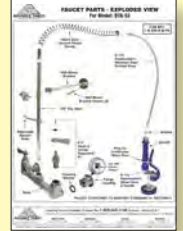
Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_  
Model #: \_\_\_\_\_  
Project #: \_\_\_\_\_

## FEATURES:

8" O.C. water supply.  
Quarter-turn wedge style handles.  
Colored hot & cold Indexes.  
Spray head with continuous water flow ring.  
Heavy duty hose spring.  
Wall mount bracket.  
Adjustable spray head hook.  
Flow Rate: 1.6 GPM @ 60 PSI

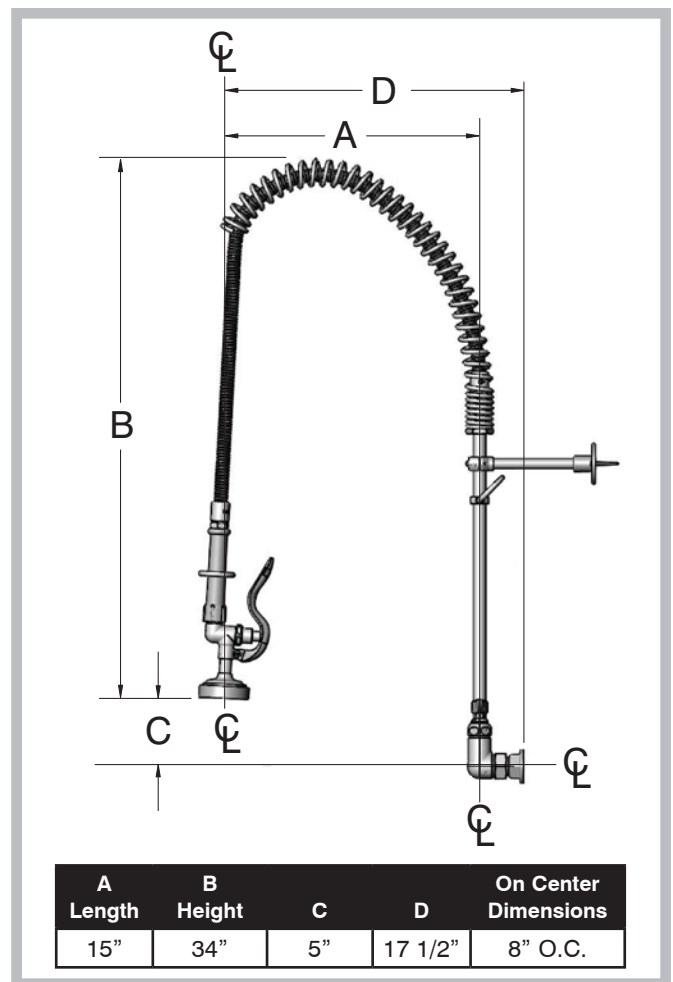
## MATERIAL:

Brass chrome plated body.  
Chrome plated handles.



**Click This Link To  
View Assembly Sheet**

## DIMENSIONS and SPECIFICATIONS



## Options & Accessories

### Replacement Hose

Handle Not Included.

**K-113**



### Replacement Spray Head and Handle

1.15 GPM

**K-114**



### 12" Add-A-Faucet For DTA-53 Prerinse Faucet

**K-117**



## WARNING:

Faucet(s) on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



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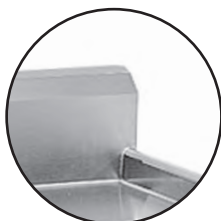
# STAINLESS STEEL DISHTABLES SOIL STRAIGHT

**NEW** Tile Edge Design



**SPEC-LINE**  
DTS-S30-60L Shown

**10-1/2" EXTRA LARGE**  
**Bold Looking Backsplash**  
with 2" return and tile edge



| ACCESSORIES | Model # | Qty |
|-------------|---------|-----|
| Faucet      |         |     |
| Wall Shelf  |         |     |
| Undershelf  |         |     |
|             |         |     |

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_

Model #: \_\_\_\_\_

Project #: \_\_\_\_\_

## Spec-Line:

14 ga. 304 Series Stainless Steel Top.  
16 ga. 304 Stainless Steel Legs Stainless Steel Legs  
with Welded Cross Bracing & Stainless Steel Bullet Feet.

## UPGRADED!

## Standard:

16 ga. 304 Series Stainless Steel Top.  
16 ga. 304 Stainless Steel Legs Stainless Steel Legs  
with Welded Cross Bracing & Stainless Steel Bullet Feet.

## FEATURES:

Tile edge for ease of installation.

STANDARD SOIL section features 5" deep sink bowl.

SPEC-LINE SOIL section features 8" deep sink bowl.

Dishtable system consists of SOIL and CLEAN sections.

Table is furnished with 10-1/2" splash with a 2" return.

## CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Stainless Steel Gussets welded to a stainless steel support channel.

## MECHANICAL:

Faucet holes in SPLASH punched on 8" centers, faucet not included.

Waste drain is 1 1/2" IPS basket type and is included.

Nominal sizing on all  
dishtables for ease of  
installation.

|                 |      | 14 Gauge 304 TOP<br>16 Ga. Stainless Steel Legs | 16 Gauge 304 TOP<br>Stainless Steel Legs |                |  |
|-----------------|------|-------------------------------------------------|------------------------------------------|----------------|--|
| Nominal<br>Size | "L"  | SPEC-LINE                                       | STANDARD                                 | Approx.<br>Wt. |  |
| 3 Ft.           | 35"  | DTS-S30-36L or R                                | DTS-S70-36L or R                         | 70 lbs.        |  |
| 4 Ft.           | 47"  | DTS-S30-48L or R                                | DTS-S70-48L or R                         | 85 lbs.        |  |
| 5 Ft.           | 59"  | DTS-S30-60L or R                                | DTS-S70-60L or R                         | 100 lbs.       |  |
| 6 Ft.           | 71"  | DTS-S30-72L or R                                | DTS-S70-72L or R                         | 115 lbs.       |  |
| 7 Ft.           | 83"  | DTS-S30-84L or R                                | DTS-S70-84L or R                         | 125 lbs.       |  |
| 8 Ft.           | 95"  | DTS-S30-96L or R                                | DTS-S70-96L or R                         | 135 lbs.       |  |
| 9 Ft.           | 107" | DTS-S30-108L or R                               | DTS-S70-108L or R                        | 235 lbs.       |  |
| 10 Ft.          | 119" | DTS-S30-120L or R                               | DTS-S70-120L or R                        | 290 lbs.       |  |
| 12 Ft.          | 143" | DTS-S30-144L or R                               | DTS-S70-144L or R                        | 300 lbs.       |  |



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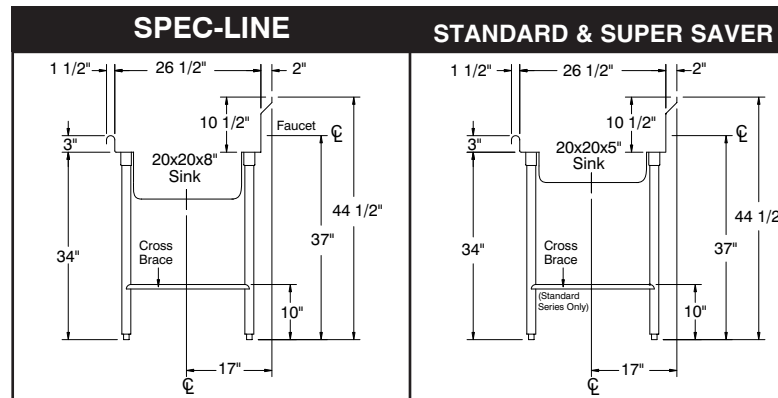
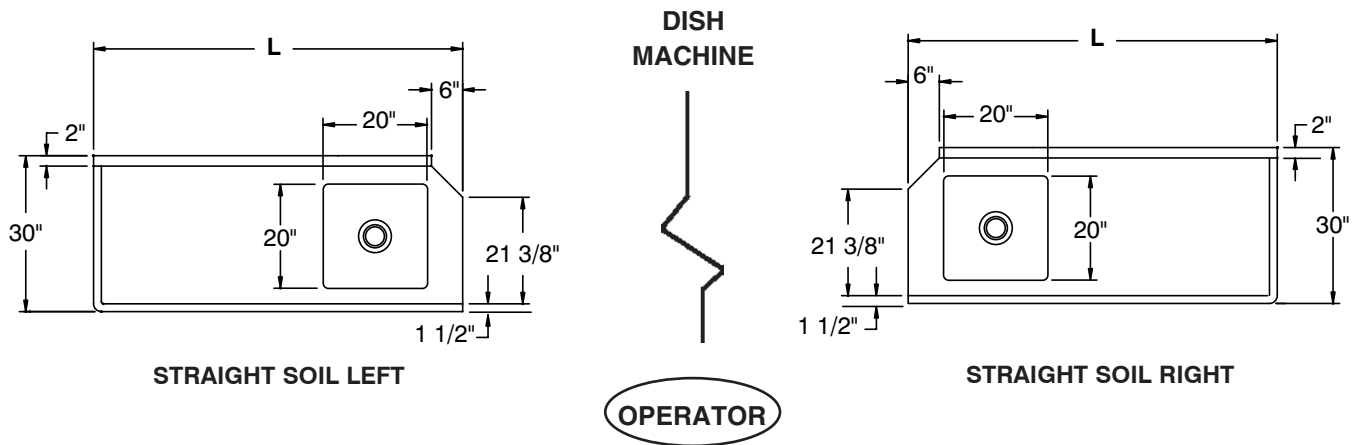
# DIMENSIONS and SPECIFICATIONS

TOL  $\pm .500"$

ALL DIMENSIONS ARE TYPICAL

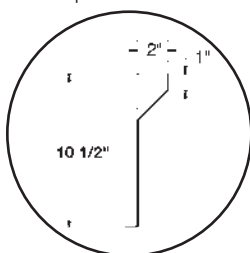
## SEE DISH MACHINE COMPATIBILITY CHART TO ENSURE PROPER FIT

Dish Machine Compatibility Chart can be found on our website at [www.advancetabco.com](http://www.advancetabco.com) under "Product Support"



*CUSTOMIZE YOUR OWN SYSTEM  
by Ordering Optional Accessories from our  
PRODUCT & PRICE GUIDE*

Splash Detail



| Description                  | SPEC-LINE                | STANDARD                 |
|------------------------------|--------------------------|--------------------------|
| <b>Material</b>              | <b>14 Ga. 304 Series</b> | <b>16 Ga. 304 Series</b> |
| <b>1 5/8" Dia. Legs</b>      | Stainless Steel          | Stainless Steel          |
| <b>Gussets</b>               | Stainless Steel          | Stainless Steel          |
| <b>Bullet Feet (1" adj.)</b> | Stainless Steel          | Stainless Steel          |
| <b>Cross Bracing</b>         | Welded                   | Welded                   |
| <b>Prerinse Bowl Depth</b>   | 8"                       | 5"                       |
| <b>Prerinse Basket</b>       | Included                 | Optional                 |





# K-112

## 12" HEAVY DUTY SWING SPOUT SPLASH MOUNT FAUCET

Conforms To NSF 61/9 Lead Free Requirements



FAUCET AERATOR CONFORM TO  
ASTM.A112.18.1M

2.2 GPM/8.3 LPM

THREAD: 55/64 - 27 FEMALE

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_

Model #: \_\_\_\_\_

Project #: \_\_\_\_\_

### FEATURES:

12" swing spout.

8" O.C. water supply.

Quarter-turn handles.

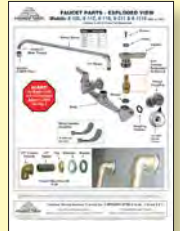
Colored hot & cold Indexes.

2.2 GPM/8.3 LPM Aerator. 60 PSI.

### MATERIAL:

Brass chrome plated body & spout.

Chrome plated handles.



**Click This Link To  
View Assembly Sheet**

## DIMENSIONS and SPECIFICATIONS

### Options & Accessories

12" Replacement  
Swing Spout  
K-128SP



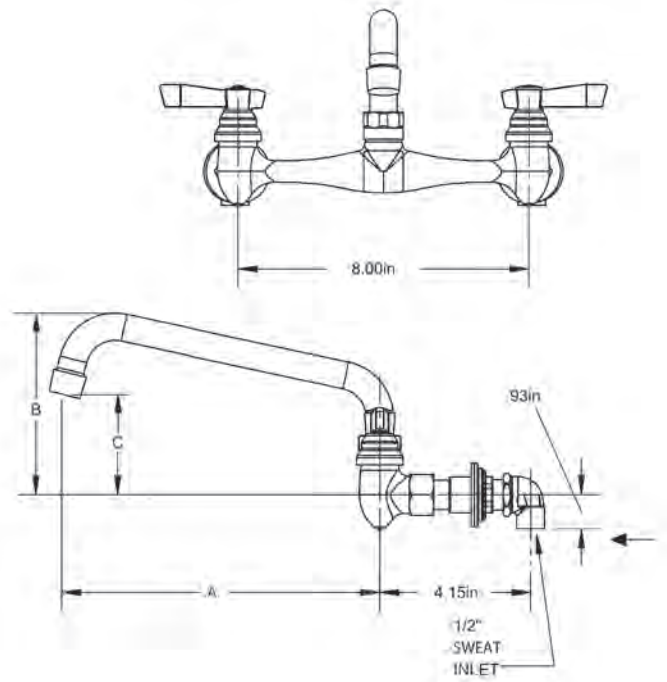
Replacement Cartridges  
K-07 (Set)



Faucet Mounting Kit  
K-06



Wrist Handles  
K-416-LU (Set)



| A      | B     | C     | On Center<br>Dimensions |
|--------|-------|-------|-------------------------|
| 12.11" | 5.71" | 3.46" | 8" O.C.                 |



**WARNING:** Faucets on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info, visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



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## QUIK THERM™ RETHERM OVEN MODEL RO-151-FWUA-18D SERIES

### FEATURES AND BENEFITS:

- Roast, cook, bake, rethermalize and hold with precise temperature and humidity control. Power boosting switch allows end user flexibility to increase or reduce air flow.
- Moist heat, dry heat or a combination of both allows for a variety of food preparation and holding.
- Full 8,000 or 12,000 Watts of power allows for rethermalization of prepared meals or bulk items. Maximum temperature 350°F. (176.5°C.).
- 1850 Watt water heater with separate control and low water indicator.
- Standard with automatic water fill system and low water indicator. LED and water heater shut off when water is at critically low level.
- Standard solid state electronic control with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures and moisture content.
- AquaTemp system maintains optimum food texture through continuous monitoring of both temperature and humidity. Temperature and humidity values are measured, displayed and controlled through intuitive solid state controller. Air temperature is prioritized over humidity to ensure food safety.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Stainless steel construction and smooth interior coved corners for ease of cleaning and to prevent food particle/grease buildup.
- Field reversible insulated Dutch doors prevent temperature loss. Silicone door gaskets for proper seal. High temperature ceramic magnetic latches for "easy open" and security during transport.
- Safety conscious anti-microbial latches protect against spreading germs. Standard with right hand hinging; left hand hinging available upon request.
- Non-corrosive stainless steel wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" spacing. Supplied with 18 sets of angles.
- Integral drip trough on front keeps traffic area dry, safer.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.

### POWER UNIT OPTIONS:

8000 Watts, 208 Volts, 1 or 3 Phase, 60 Hz.  
 8000 Watts, 240 Volts, 1 or 3 Phase 60 Hz.  
 12,000 Watts, 208 Volts, 3 Phase, 60 Hz.  
 12,000 Watts, 240 Volts, 3 Phase, 60 Hz.  
 12,000 Watts, 480 Volts, 3 Phase, 60 Hz.

**Deluxe Models (-DX) have 18 factory or field programmed cook & hold cycles. Each programmed menu can be customized for exact time and temperature needs. Probe cooking includes one 3" food temperature probe and port.**



RO-151-FWUA-18DE

#### Standard (-DE)



All Ovens come standard with easy-to-read and operate LED digital controls.

#### Deluxe (-DX)



Deluxe Controls are available with 18 programmable menus and 3" food probe.

### ACCESSORIES and OPTIONS (Available at extra cost):

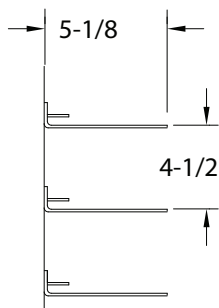
- ☐ Deluxe version with 18 programmable menus and 3" food probe (or optional 6" meat probe).
- ☐ Security Panel for Controls
- ☐ Key Lock Latches
- ☐ Extra Universal Angles
- ☐ Side and Rear Bumpers
- ☐ HACCP Documentation (built in USB port)

See page E-10 for accessory details.

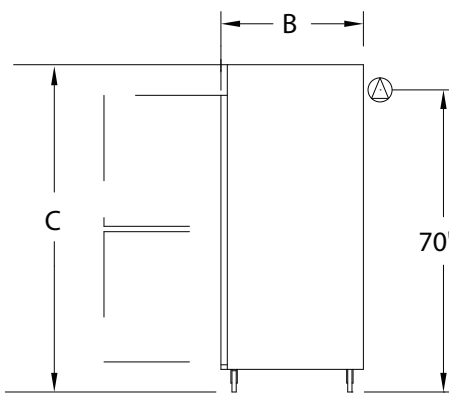
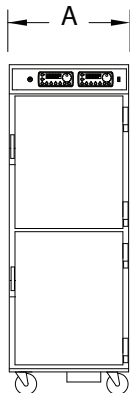
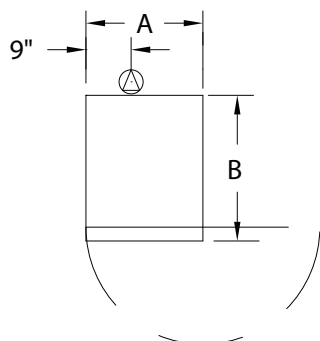
**aquatemp** 



# RO-151-FWUA-18D SERIES



DETAIL OF  
PAN SLIDE



15-50P



6-50P



L15-30P  
L16-30P (480V)

| CRES COR<br>MODEL NO. | PAN            |          |    | DIM "A" | DIM "B" | DIM "C"  | INSIDE DIMENSIONS |        |        |     | WEIGHT<br>ACT. |
|-----------------------|----------------|----------|----|---------|---------|----------|-------------------|--------|--------|-----|----------------|
|                       | CAP/<br>ANGLES | SIZE     |    | WIDTH   | DEPTH   | HEIGHT   | WIDTH             | DEPTH  | HEIGHT |     |                |
| RO-151-FWUA-18DE      | 18             | SEE NOTE | IN | 28-1/4  | 35-1/4  | 73-11/16 | 21-3/4            | 26-7/8 | 58     | LBS | 392            |
| RO-151-FWUA-18DX      | SETS           | BELOW    | MM | 730     | 960     | 1875     | 555               | 685    | 1475   | KG  | 178            |

(-DE) models are standard models, (-DX) are upgraded deluxe models. See accessory sheet E-10 for more information.

NOTES: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660)

Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans.

Refer to Pan Size Chart at end of section.

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

## CABINET:

- Body: 22 ga. stainless steel.
- Reinforcement: Internal framework of 18 ga. stainless steel.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F.
- 1-1/2" in doors, top, base; 2" in sidewalls.
- Air tunnels: 22 ga. stainless steel; lift-out type, mounted on sides.
- Water pan: 4 gallons; 16 ga. stainless steel with 1850 Watt heater for humidity.
- Automatic water fill hook-up under rear of base.
- Interior coved corners

## BASE:

- One piece construction, .125 aluminum.
- Drip trough: Formed 18 ga. stainless steel mounted to front of cabinet; removable drip pan.
- Casters: 5" dia., swivel, modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front casters equipped with brakes.

## DUTCH DOORS:

- Field reversible.
- Formed 22 ga. stainless steel.
- Latches: Chrome plated steel, high temperature ceramic magnetic type.
- Hinges: Heavy duty chrome plated steel.
- Gaskets: Perimeter type, silicone.
- Pan stops: Embossed.

## POWER REQUIREMENTS AVAILABLE:

- 8000 Watts, 208 Volts, 60 Hz., 1 Phase, 50 Amp. service.
- 8000 Watts, 240 Volts, 60 Hz., 1 Phase, 50 Amp. service.
- 8000 Watts, 208 Volts, 60 Hz., 3 Phase, 30 Amp. service.
- 8000 Watts, 240 Volts, 60 Hz., 3 Phase, 30 Amp. service.
- 12,000 Watts, 208 Volts, 60 Hz., 3 phase, 50 Amp. service.
- 12,000 Watts, 240 Volts, 60 Hz., 3 phase, 50 Amp. service.
- 12,000 Watts, 480 Volts, 60 Hz., 3 phase, 30 Amp. service.

## PAN SLIDES:

- Stainless steel wire universal angles (.306 dia.), mounted on lift-out posts.
- 18 sets of angles; adjustable on 1-1/2" centers.

## ELECTRICAL COMPONENTS:

- Thermostat (retherm/hold): Solid state digital control, 140°F to 350°F (176.5°C).
- Thermostat (humidity): Solid state digital control, room ambient to 95%.
- Switch: ON-OFF push button type.
- Power cord: Permanent, 8 ft., with:
  - Straight blade plug for 50A., 3Ph.
  - Twistlock plug for 30A., 3Ph.
  - Right angle straight blade plug for 50A., 1Ph.
- Heaters (6): 2000 Watts each for 12KW; 1325 Watts each for 8KW.
- Switch: (1) Air volume.
- Blower motors: (4 or 6).
- Vent fans: (3).
- Water heater: 1850 Watts.
- Fuses: (2) 6 Amp.

## INSTALLATION REQUIREMENTS:

- This model complies with section 59 of UL710B for emissions of grease laden air, and according to UL is not required to be placed under a ventilation hood. Check local requirements before installation.

## SHORT FORM SPECIFICATIONS

Cres Cor QuikTherm™ AquaTemp Retherm Oven Model RO-151-FWUA-18D \_\_. 18 ga. stainless steel, recessed control panel with digital thermostat. Cabinet 22 ga. stainless steel. Stainless steel internal frame; coved corner interior. 16 ga. stainless steel 4 gallon water reservoir with automatic water fill hook-up. Fiberglass insulation in sides 2"; back, doors and base 1-1/2". 22 ga. stainless steel door, high temperature anti-microbial magnetic latches, heavy duty hinges. (18) sets universal angles for multiple pan sizes and spacing. One piece base .125 aluminum. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. \_\_\_\_\_ Watts, \_\_\_\_\_ Volts, 60 Hz., \_\_\_\_ Phase. 2-Year Parts / 1-Year Labor warranty. Provide the following accessories: \_\_\_\_\_ . CSA-US, CSA-C, CSA to NSF4 listed.



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

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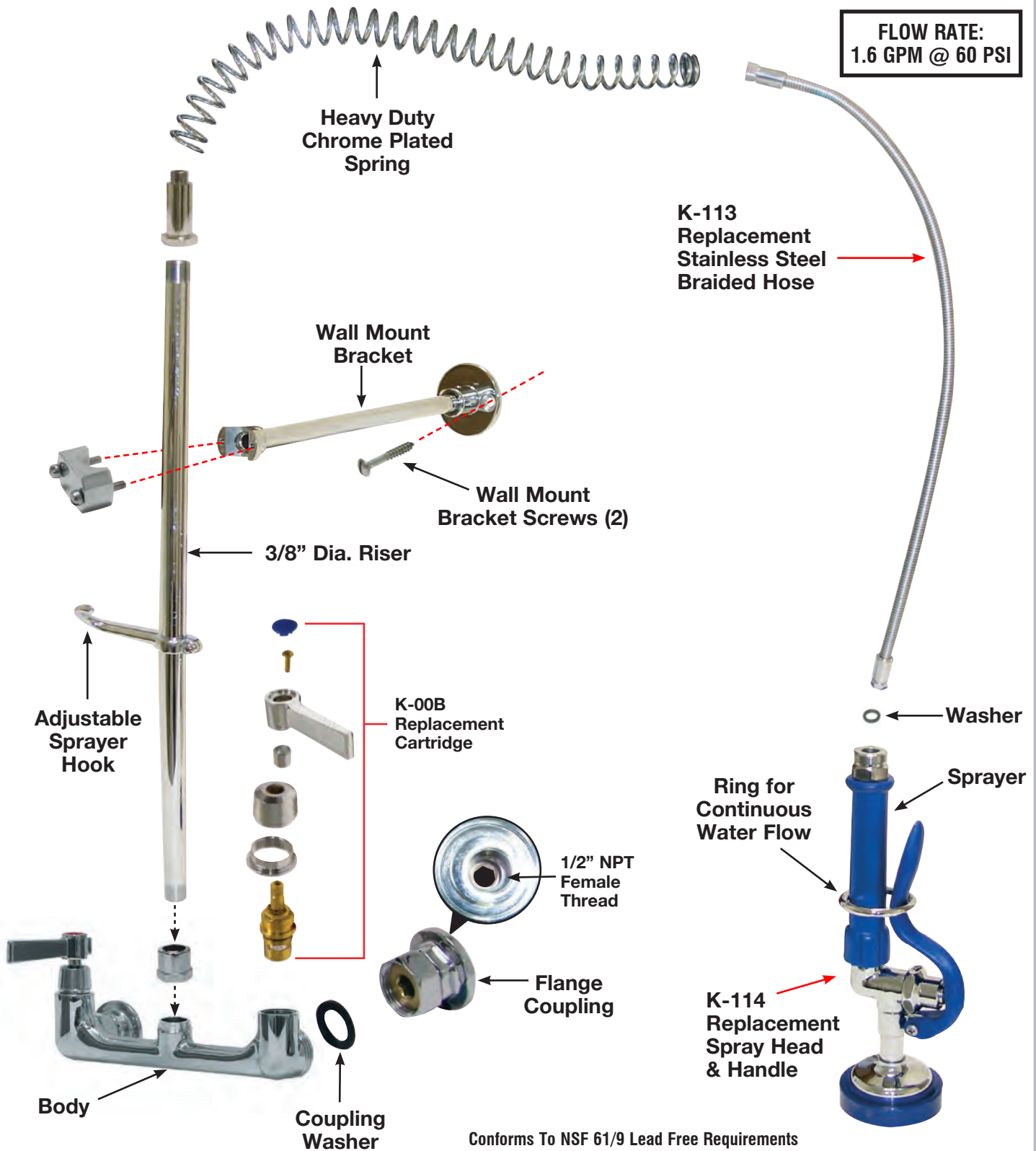
*In line with its policy to continually improve its products, CRES COR reserves the right to change materials and specifications without notice.*

Litho in U.S.A.

# FAUCET PARTS - EXPLODED VIEW

## For Model: **DTA-53**

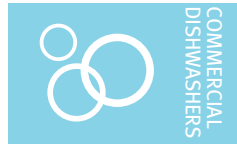
**FLOW RATE:**  
1.6 GPM @ 60 PSI



**WARNING:** Faucets on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info, visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



Project \_\_\_\_\_  
AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000



## AM16VLT-ADV TALL advansys ELECTRIC High Temperature Ventless Door-Style Dishwashing Machine



### SPECIFIER STATEMENT

Specified unit will be a Hobart AM16 Tall Advansys™ electric high temperature ventless dishwashing machine. Features include drain water energy recovery, automatic soil removal, 3-sided hood, ventless operation and energy recovery, door lock, touchscreen controls with WiFi connectivity, NSF pot and pan rating for 2-, 4- & 6-minute cycles, 27" door opening, pumped drain, auto door start with auto fill, interchangeable stainless steel rinse arms and X-shaped wash arms, auto delime, advanced diagnostics and service connection, up to 36 racks per hour, .67 U.S. gallons per rack pumped final rinse.

**1 year parts and labor warranty.**

### STANDARD FEATURES

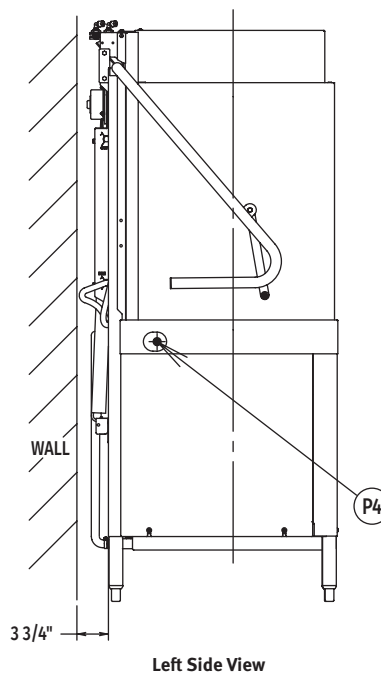
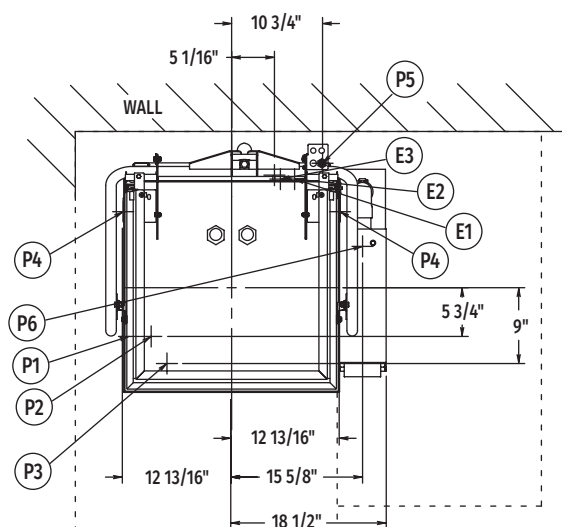
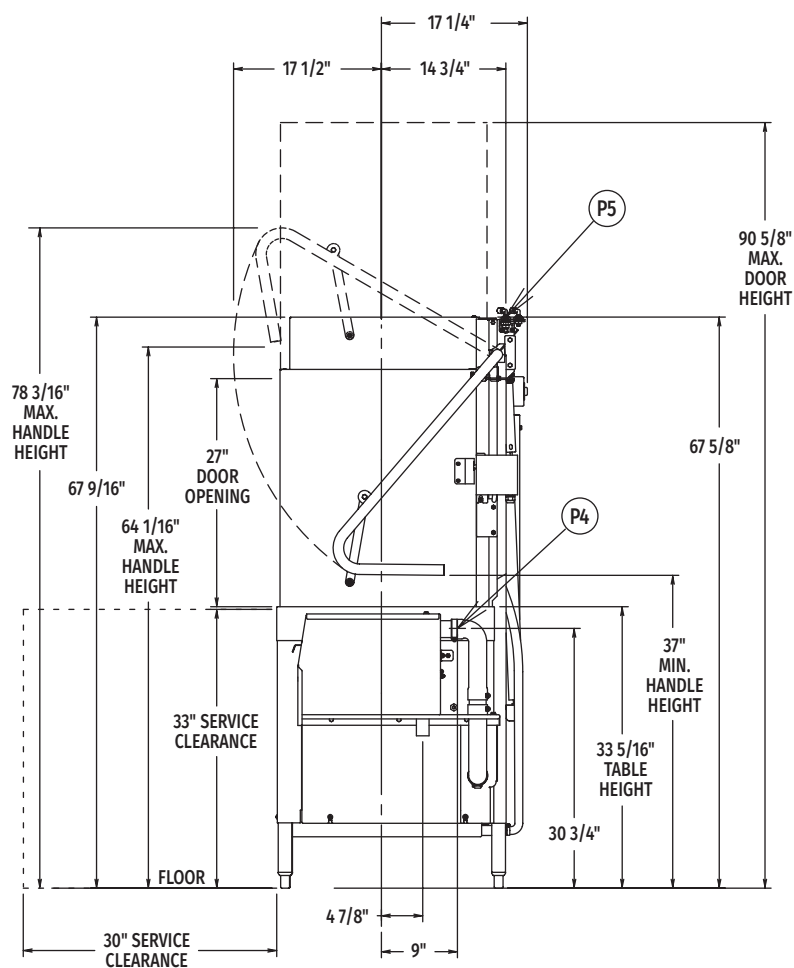
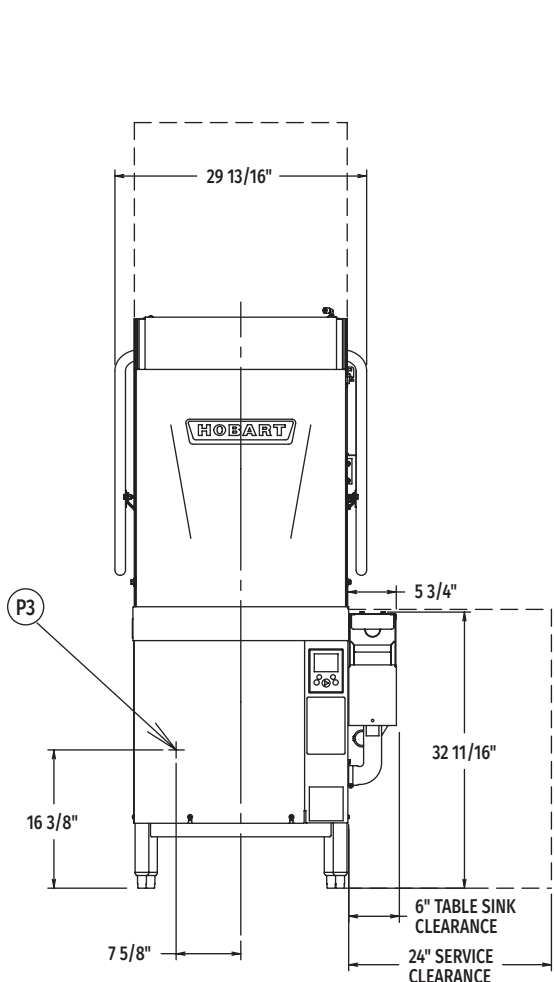
- + .67 gallons per rack pumped final rinse
- + 36 racks per hour – hot water sanitizing
- + Drain water energy recovery (DWER)
- + Automatic soil removal (ASR)
- + Ventless energy recovery
- + Pillarless opening
- + 3-sided hood
- + User-friendly smart touchscreen controls
- + Single point electrical connection standard, field convertible to dual point connection
- + 3 phase standard, field convertible to single phase
- + WiFi connectivity
- + SmartConnect app and cloud with machine status, temperature logs, error code reporting, and cost, consumption and usage analysis
- + Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- + Pumped drain
- + Door lock
- + Timed wash cycles for 1, 2, 4 or 6 minutes
- + NSF pot and pan rating for 2-, 4- & 6- minute cycles
- + Sense-A-Temp™ 70°F rise electric booster heater
- + Self-draining, high efficiency wash pump with stainless steel impeller
- + 27" door opening for 18" x 26" sheet pans or 60-quart mixing bowl
- + Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- + Spring counterbalanced chamber with UHMW guides
- + X- shaped revolving, interchangeable upper and lower anticlogging wash arms
- + Revolving, interchangeable upper and lower rinse arms
- + Slanted, self-locating, one-piece scrap screen and basket system
- + Automatic fill
- + Door actuated start
- + AutoClean
- + Drain water tempering kit
- + Factory startup
- + Service diagnostics
- + Straight-through or corner installation
- + Auto delime
- + Sheet pan rack

### OPTIONS & ACCESSORIES (Available at extra cost)

- ☐ Peg rack
- ☐ Combination rack
- ☐ ASR left-hand conversion kit
- ☐ Chemical pumps
- ☐ Splash shield for corner installations
- ☐ Flanged and seismic feet
- ☐ Water hammer arrestor kit
- ☐ Rapid fill kit
- ☐ Sink integration kit
  - + Sink saddle & 3" leg extension
  - + Sink rail kit
  - + Fold down table

AM16 SERIES – AM16VLT-ADV TALL advansys ELECTRIC

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



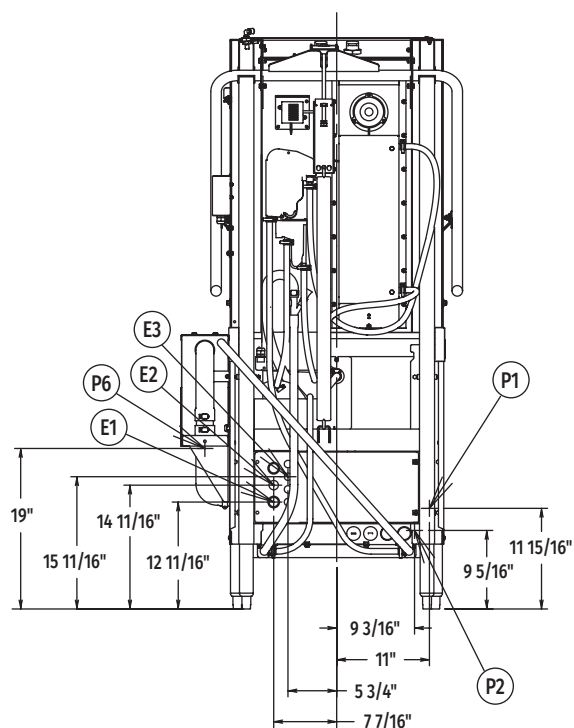
MODEL:  
AM16VLT-ADV  
E-950440



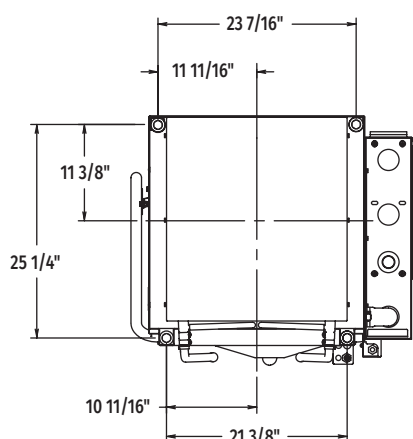
# AM16VLT-ADV TALL **advansys** ELECTRIC

## High Temperature Ventless Door-Style Dishwashing Machine

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



Rear View



Bottom View

### LEGEND

| Electrical Connections |                                                                                                                                                                                                 |
|------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| E1                     | Electrical connection: wash pump motor & sump heater, 1" or 3/4" conduit hole; 12-11/16" AFF.                                                                                                   |
| E2                     | Electrical connection: electric booster & controls only or single point electrical connection (3PH only), 1" or 3/4" conduit hole; 14-11/16" AFF.                                               |
| E3                     | Electrical connection: detergent & rinse agent feeders, (DPS1 & DPS2) 1.5 amps @ nameplate supply voltage, (RPS1 & RPS2) 1.5 amps @ nameplate supply voltage; 1/2" conduit hole, 15-11/16" AFF. |
| Plumbing Connections   |                                                                                                                                                                                                 |
| P1                     | Common water connection including booster heater: 55°F water minimum; 15-65 psi recommended; 3/4" female garden hose fitting on 6' long hose supplied with machine; 11-15/16" AFF.              |
| P2                     | Optional – hot water connection: 110°F water minimum (rapid fill accessory - when ordered); 3/4" female garden hose fitting on 6' long hose 9-5/16" AFF.                                        |
| P3                     | Detergent probe sensor: remove cap and stud assembly to access 7/8" hole; 16-3/8" AFF.                                                                                                          |
| P4                     | Detergent feeder: two locations available. Remove cap and stud assembly to access 7/8" hole; 30-3/4" AFF.                                                                                       |
| P5                     | Rinse agent feeder: remove 1/8" NPT pipe plug to access 1/8" NPT tapped hole; 67-5/8" AFF.                                                                                                      |
| P6                     | Drain connection: includes machine drain & drain water tempering (LH ASR accessory drain location on opposite side), 1-1/2" stainless steel tube fitting 19" AFF.                               |

### SPECIFICATIONS

#### Capacities

|                                        |       |
|----------------------------------------|-------|
| Racks Per Hour (maximum)               | 36    |
| Dishes per Hour (average 25 per rack)  | 950   |
| Glasses per Hour (average 45 per rack) | 1,710 |
| Wash Tank (U.S. gallons)               | 10.5  |

#### Motor Horsepower

|            |      |
|------------|------|
| Rinse Pump | 0.18 |
| Wash Pump  | .2   |
| ASR Pump   | 0.18 |
| Drain Pump | 0.21 |
| Blower     | 0.05 |

#### Rinse

|                                        |       |
|----------------------------------------|-------|
| Gallons per Rack                       | 0.67  |
| Gallons per Hour (maximum consumption) | 24.12 |

#### Peak Rate of Drain Flow

|                                                  |      |
|--------------------------------------------------|------|
| Gallons per Minute (initial rate with full tank) | 18.5 |
|--------------------------------------------------|------|

#### Heating

|                            |     |
|----------------------------|-----|
| Electric Booster (kW)      | 7.1 |
| Electric Heating Unit (kW) | 5.4 |

**Shipping Weight (approximate)** . . . . . 427 lbs.

**Crated Dimensions** . . . . . 73.75"H x 36.5"W x 36.5"L



# AM16VLT-ADV TALL **advansys** ELECTRIC

## High Temperature Ventless Door-Style Dishwashing Machine

| E1 | AM16 with Electric Heat<br>(When Field Converted to Dual Point) |            |                                 |                           |
|----|-----------------------------------------------------------------|------------|---------------------------------|---------------------------|
|    | Voltage                                                         | Rated Amps | Minimum Supply Circuit Ampacity | Maximum Protective Device |
|    | 208-240/60/1                                                    | 39.6       | 50                              | 50                        |
|    | 208-240/60/3                                                    | 26.9       | 30                              | 30                        |
|    | 480/60/3                                                        | 10.5       | 15                              | 15                        |

| E2 | 9.5 kW Booster & Controls<br>(When Field Converted to Dual Point) |            |                                 |                           |
|----|-------------------------------------------------------------------|------------|---------------------------------|---------------------------|
|    | Voltage                                                           | Rated Amps | Minimum Supply Circuit Ampacity | Maximum Protective Device |
|    | 208-240/60/1                                                      | 43.5       | 50                              | 50                        |
|    | 208-240/60/3                                                      | 26.8       | 30                              | 30                        |
|    | 480/60/3                                                          | 13.5       | 15                              | 15                        |

| E2 | AM16 Single Point Electrical<br>Service Connection as Shown Below |            |                                 |                           |
|----|-------------------------------------------------------------------|------------|---------------------------------|---------------------------|
|    | Voltage                                                           | Rated Amps | Minimum Supply Circuit Ampacity | Maximum Protective Device |
|    | 208-240/60/3                                                      | 53.7       | 60                              | 60                        |
|    | 480/60/3                                                          | 24.0       | 30                              | 30                        |

| Approximate Heat Gain to Space<br>without Vent Hood |         |
|-----------------------------------------------------|---------|
| Type                                                | BTU/Hr. |
| Latent                                              | 5,100   |
| Sensible                                            | 5,300   |

**Miscellaneous Notes:** All dimensions taken from floor line may increase 7/8" or decrease 3/8" depending on leg adjustment.  
Vent hood (if required) to provide a minimum 450 CFM exhaust (ref installation instructions).

Net weight of machine including booster: 410 lbs.  
Domestic shipping weight including booster: 430 lbs.

Size of racks – 19-3/4" x 19-3/4".

For optimal performance, Hobart recommends maintaining a dishroom temperature of 65°F (18°C) or higher, as lower temperatures may hinder the machine's capacity to operate effectively (with lower performance as ambient temperature decreases).

**Plumbing Notes:** Water hammer arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

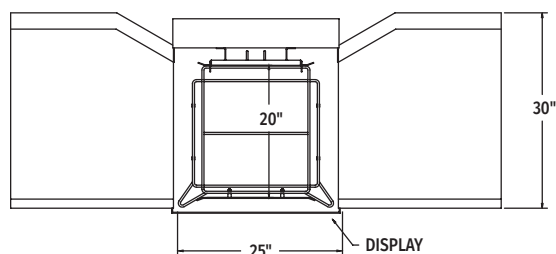
Recommended water hardness to be 3 grains or less for best results.

Recommended building flowing water pressure to the dishwasher at or above 20 PSI. Pressures lower than 20 PSI may affect machine fill/start-up times.

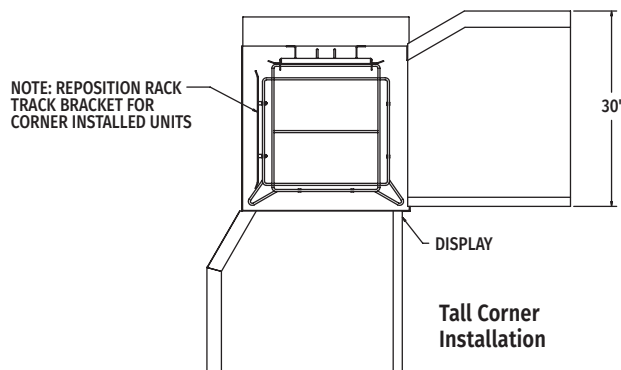
This is a pumped rinse machine. Pressure regulating valve is not necessary on hot or cold lines.

For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.

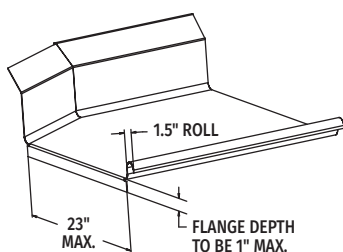
## AM16VLT-ADV TABLING CONFIGURATIONS AND TRACK DESIGN



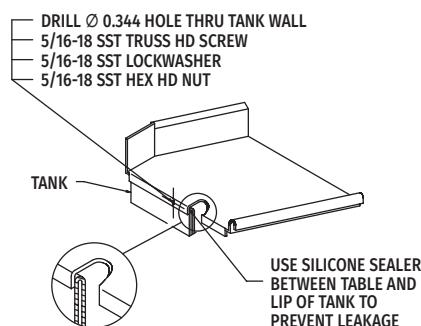
Pass Thru Installation



Tall Corner Installation



Suggested Table Design



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

# FAUCET PARTS - EXPLODED VIEW

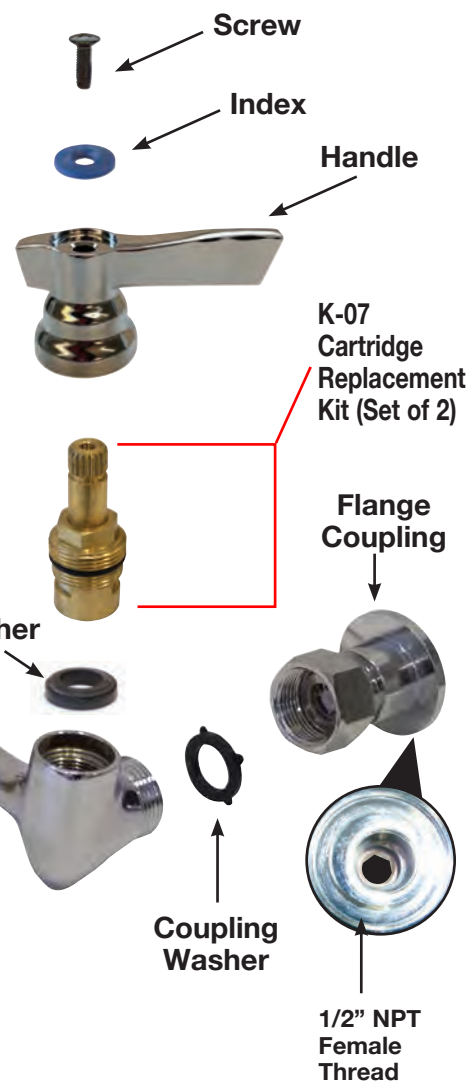
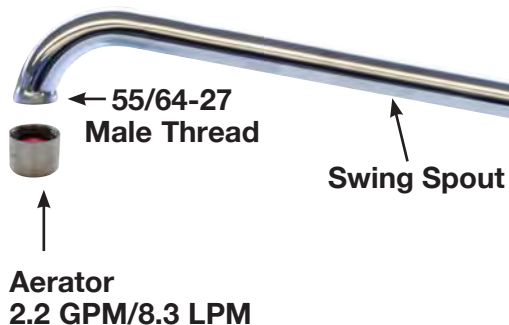
**Models: K-105, K-112, K-119, K-211 & K-1118** (After 1/1/2021)

Conforms To NSF 61/9 Lead Free Requirements

| Model  | Spout Length | Spout Replacement |
|--------|--------------|-------------------|
| K-1118 | 8"           | K-1118SP          |
| K-112  | 12"          | K-112SP           |
| K-105  | 14"          | K-105SP           |
| K-119  | 16"          | K-119SP           |
| K-211  | 18"          | K-211SP           |



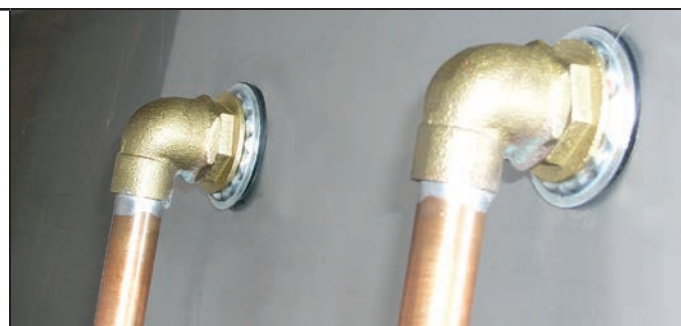
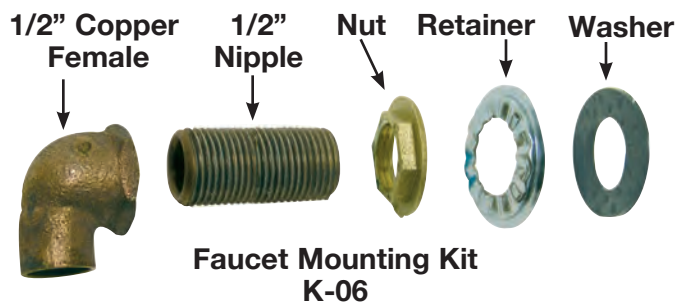
Joint Extension Swing Spout  
(For K-211 Only)



**ALERT!**  
For K-105 & K-112  
Purchased Before  
1/1/2021  
See Page 2  
  
Note: K-119, K-211 & K-1118  
purchased before 1/1/21 no  
longer have parts available

Wrist Handles  
Available

K-416-LU  
Set



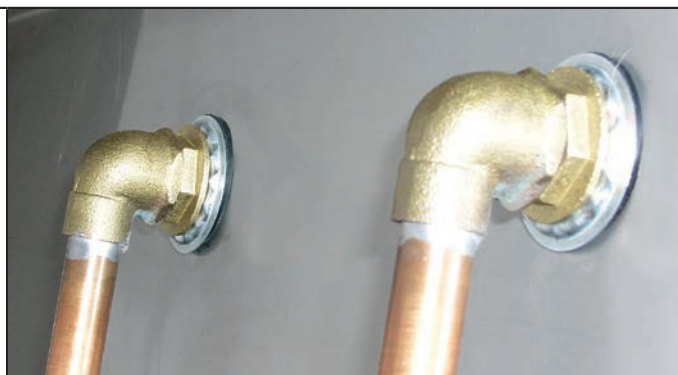
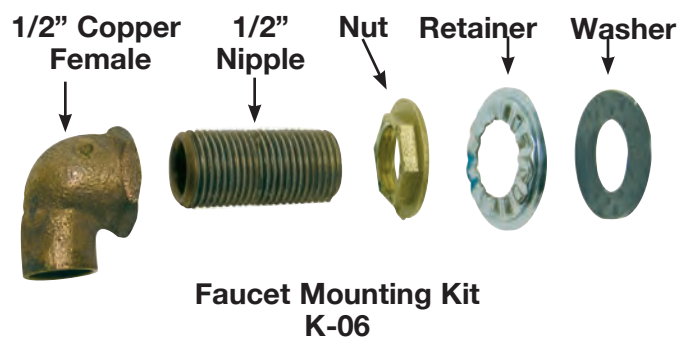
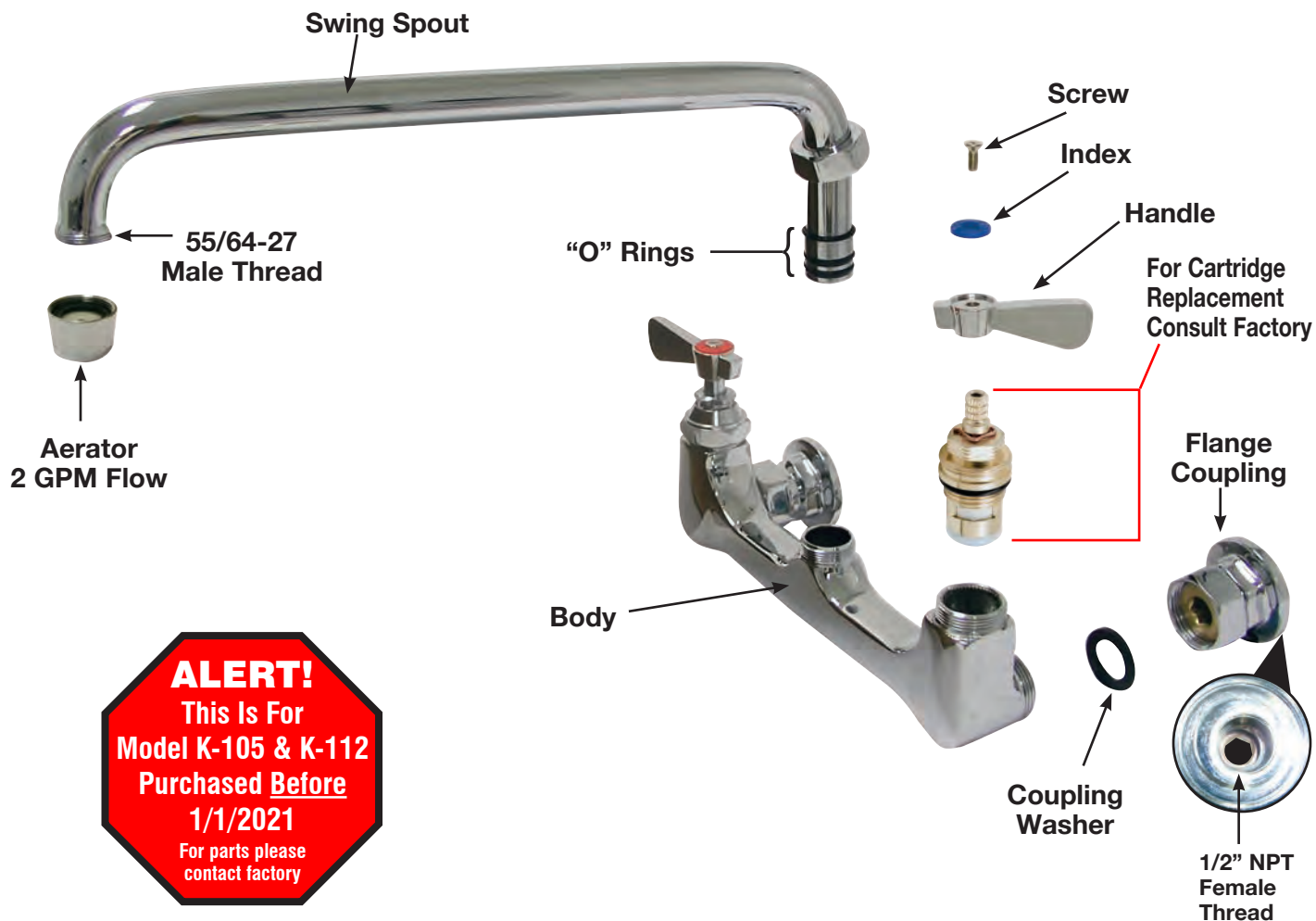
**WARNING:** Faucets on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info, visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

# FAUCET PARTS - EXPLODED VIEW

Models: **K-105 & K-112** (Before 1/1/2021)

Conforms To NSF 61/9 Lead Free Requirements

**DISCONTINUED**



**WARNING:** Faucets on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more info, visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



**Installation Instructions for  
K-117 Add-A-Faucet  
(Connecting to a DTA-53, K-115 & K-116  
Prerinse Faucet)**



**CHECK FOR CONCEALED DAMAGE  
FILE CLAIM WITH DELIVERING FREIGHT CARRIER**

 **WARNING:** Equipment that includes a faucet may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

### Step 1:

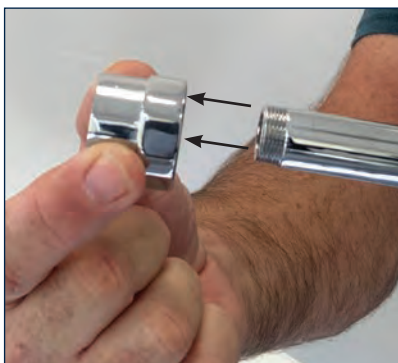
Locate the longest Chrome Riser from Prerinse Faucet model DTA-53, K-115 or K-116 **(Figure A)**. Remove the bottom nut from this Riser **(Figure B & C)**.



**(Figure A)**



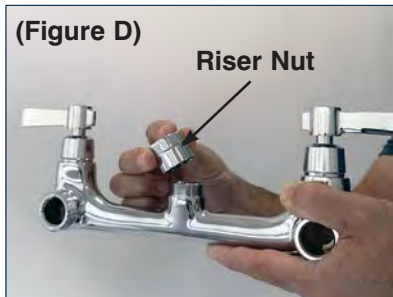
**(Figure B)**



**(Figure C)**

### Step 2:

Using the Riser Nut you just removed in Step 1, insert the Nut onto the Prerinse Faucet Body and tighten **(Figure D & E)**.



**(Figure D)**



**(Figure E)**

### Step 3:

Insert the K-117 Faucet Body tightly into the Riser Nut on the Prerinse Body and tighten. **(Figure F)**.



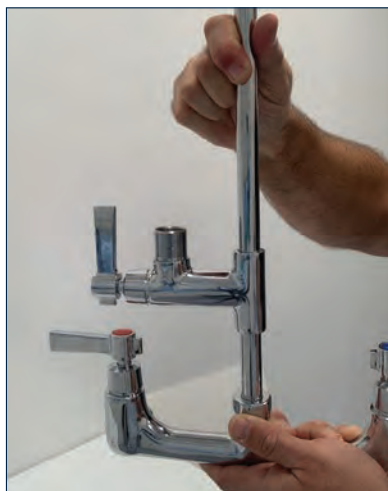
**(Figure F)**

### Step 4:

Locate the long Prerinse Riser and insert into the smaller existing thread on the K-117 Body and tighten **(Figure G & H)**.



**(Figure G)**



**(Figure H)**

### Step 5:

Insert K-117 Swing Spout into the existing thread on the K-117 Body, and tighten nut **(Figure I & J)**.



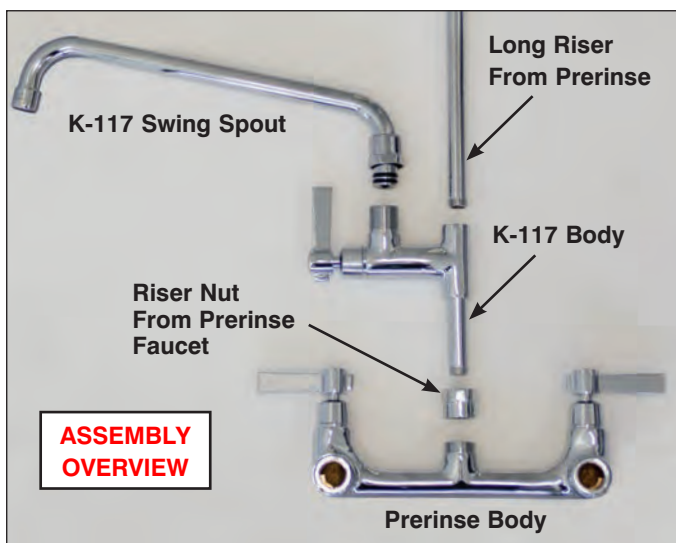
**(Figure I)**



**(Figure J)**

### Step 6:

Check all connections and make sure they are tight.



**Hauppauge, New York 11788**

OCTOBER 2020

## 17-1/4"W Hand Sink with Side Splashes

## Hand Sinks



### Specifications

|                           |                                                                                            |
|---------------------------|--------------------------------------------------------------------------------------------|
| <b>Overall Size</b>       | ▪ 17-1/4"W x 15-1/4"D x 13"H                                                               |
| <b>Bowl</b>               | ▪ 14"W x 10"D x 5" deep drawn bowl with stamped rim to prevent spillage                    |
| <b>Faucet</b>             | ▪ 4" center wall mount faucet with 4-1/2" double bend spout (10-435L)<br>▪ 0.5 GPM aerator |
| <b>Drain</b>              | ▪ 1-1/2" stainless steel drain                                                             |
| <b>Plumbing</b>           | ▪ 1/2" IPS hot and cold water<br>▪ 1-1/2" IPS drain outlet                                 |
| <b>Fabrication</b>        | ▪ 20 gauge stainless steel                                                                 |
| <b>Wall Mount Bracket</b> | ▪ Offset design for added strength                                                         |
| <b>Weight</b>             | ▪ 11 lbs.                                                                                  |

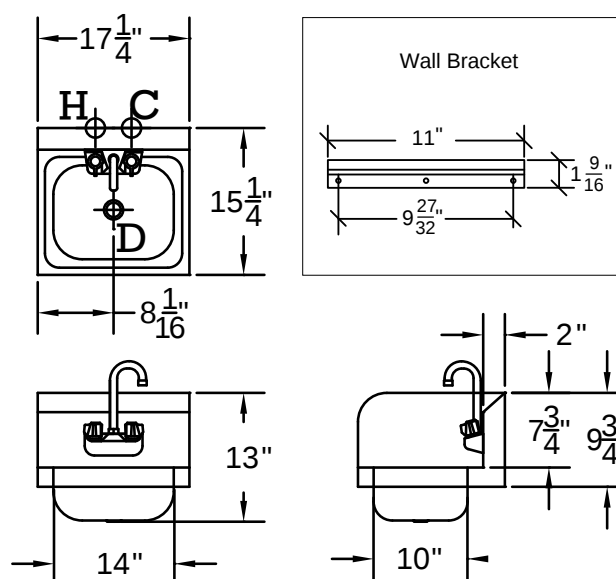
| Model         | Description                           |
|---------------|---------------------------------------|
| <b>HS-26L</b> | 17-1/4"W Hand Sink with Side Splashes |

### Replacement Parts & Accessories

|                |                                                   |
|----------------|---------------------------------------------------|
| <b>10-435L</b> | 4" Center Faucet w/ 4-1/2" Double Bend Spout      |
| <b>16-232L</b> | Spout-Mount Eyewash                               |
| <b>21-300L</b> | Silver Series Faucet Valve Repair Kit             |
| <b>21-311L</b> | Wrist Blade Handle Kit                            |
| <b>21-443L</b> | E-Z Install Flexible Water Line Kit               |
| <b>21-451</b>  | Hands-Free Spout Valve                            |
| <b>23-121</b>  | 1-1/2" Full Flange Stainless Steel Drain          |
| <b>23-157</b>  | Overflow Assembly                                 |
| <b>H-100</b>   | Chrome Plated P-Trap, 1-1/2" IPS                  |
| <b>H-101</b>   | Deck Mount Soap Dispenser                         |
| <b>H-105</b>   | Wall Mount Towel Dispenser                        |
| <b>H-108-9</b> | Stainless Steel Skirt, Factory Installed          |
| <b>H-110</b>   | Side Support Brackets                             |
| <b>H-115</b>   | 12"W Soap & Towel Dispenser                       |
| <b>H-116</b>   | Wall Mount Soap Dispenser                         |
| <b>FG-L2</b>   | Factory Installed Side Splash, Left Side          |
| <b>FG-LR2</b>  | Factory Installed Side Splash, Left & Right Sides |
| <b>FG-R2</b>   | Factory Installed Side Splash, Right Side         |
| <b>SG-L2</b>   | Field Installed Side Splash, Left Side            |
| <b>SG-LR2</b>  | Field Installed Side Splash, Left & Right Sides   |
| <b>SG-R2</b>   | Field Installed Side Splash, Right Side           |
| <b>WB-1715</b> | Wall Bracket                                      |

### Product Compliance

- NSF/ANSI/CAN 61: Q<1
- ASME A112.8.1-2012/CSA B125.1-12
- NSF/ANSI 372
- ASME A112.19.3/CSA B45.4
- NSF 2



#### California Prop 65 Warning:

This product can expose you to chemicals including lead and lead compounds, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).



|              |          |         |       |
|--------------|----------|---------|-------|
| PROJECT NAME | LOCATION |         | AIA # |
| ITEM #       | QTY      | MODEL # | SIS # |

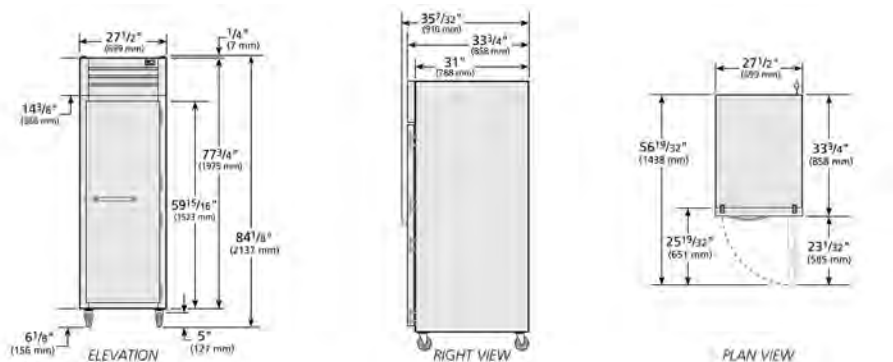
# SPEC SERIES®

REACH-IN SOLID SWING DOOR REFRIGERATORS WITH HYDROCARBON REFRIGERANT

|        |             |             |             |
|--------|-------------|-------------|-------------|
| models | STR1R-1S-HC | STA1R-1S-HC | STG1R-1S-HC |
|--------|-------------|-------------|-------------|



plan view



## STR1R-1S-HC

|          |                                                                       |
|----------|-----------------------------------------------------------------------|
| Exterior | Stainless steel door, front & sides.                                  |
| Interior | Stainless steel side walls, back, floor, door liner, & ceiling.       |
| Shelving | (1) Interior kit option included per full section, factory installed. |

## STA1R-1S-HC

|          |                                                                 |
|----------|-----------------------------------------------------------------|
| Exterior | Stainless steel door, front & sides.                            |
| Interior | Aluminum side walls & back.<br>Stainless steel floor & ceiling. |
| Shelving | (3) Heavy duty, chrome plated, wire shelves per section.        |

## STG1R-1S-HC

|          |                                                                 |
|----------|-----------------------------------------------------------------|
| Exterior | Stainless steel door & front, with matching aluminum sides.     |
| Interior | Aluminum side walls & back.<br>Stainless steel floor & ceiling. |
| Shelving | (3) Heavy duty, PVC coated, wire shelves per section.           |

## SPECIFICATIONS

| Dimensions  | in.      | mm.           |
|-------------|----------|---------------|
| Length      | 27 1/2   | 699           |
| Depth       | 33 3/4   | 858           |
| Height      | 77 3/4   | 1975          |
| Electrical  | U.S.     | International |
| Horsepower  | 1/4      | N/A           |
| Amps        | 3.8      | N/A           |
| Voltage     | 115/60/1 |               |
| NEMA        | 5-15P    |               |
| Cord Length | 9 ft.    | 2.74 M.       |



115/60/1  
NEMA-5-15R

\* Height does not include 6 1/8" (156 mm) for castors or 6" (153 mm) for optional legs. Height does not include 1/4" (7mm) for system mechanical components.  
† Depth does not include 1 1/2 for door handle.

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



APPROVALS

AVAILABLE AT



|              |          |         |
|--------------|----------|---------|
| PROJECT NAME | LOCATION | AIA #   |
| ITEM #       | QTY      | MODEL # |
|              |          | SIS #   |

# SPEC SERIES®

REACH-IN SOLID SWING DOOR REFRIGERATORS WITH HYDROCARBON REFRIGERANT

|        |             |             |             |
|--------|-------------|-------------|-------------|
| models | STR1R-1S-HC | STA1R-1S-HC | STG1R-1S-HC |
|--------|-------------|-------------|-------------|



## standard features

### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 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.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Electronic control.

### CABINET CONSTRUCTION

- Insulation - Entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter plate castors - locks provided on front set.

### DOOR

- Lifetime guaranteed bolt style door lock standard.

- Lifetime guaranteed heavy duty all metal working door handle.
- Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

### LIGHTING

- LED interior lighting, safety shielded.

### MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C.
- Evaporator epoxy coated to eliminate the potential of corrosion
- Curb mounting ready.
- NSF/ANSI Standard 7 compliant for open food product.

### ELECTRICAL

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

### OPTIONAL FEATURES/

### ACCESSORIES

*(upcharge & lead times may apply)*

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless steel legs.
- Field reversible hinge.
- Additional shelves.
- Stainless back. (STR, STA, STG)
- Security package.

### SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 26 5/16"L x 21 1/16"D (669 mm x 548 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on 1/2" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.

METRIC DIMENSIONS ROUNDED UP TO THE  
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE  
WITHOUT NOTICE



| Model         | Elevation | Right | Plan | 3D | Back |
|---------------|-----------|-------|------|----|------|
| ST( )1R-1S-HC |           |       |      |    |      |



TRUE MANUFACTURING CO., INC. • U.S.A. FOODSERVICE DIVISION • 2001 East Terra Lane • O'Fallon, Missouri 63366-4434  
ph. 636.240.2400 • toll free 800.325.6152 • fax 636.272.2408 • parts fax 636.272.9471 • www.truemfg.com

|              |          |         |       |
|--------------|----------|---------|-------|
| PROJECT NAME | LOCATION |         | AIA # |
| ITEM #       | QTY      | MODEL # | SIS # |

# SPEC SERIES®

REACH-IN SOLID SWING DOOR FREEZERS WITH HYDROCARBON REFRIGERANT

|        |             |             |             |
|--------|-------------|-------------|-------------|
| models | STR2F-2S-HC | STA2F-2S-HC | STG2F-2S-HC |
|--------|-------------|-------------|-------------|



## STR2F-2S-HC

|          |                                                                       |
|----------|-----------------------------------------------------------------------|
| Exterior | Stainless steel door, front & sides.                                  |
| Interior | Stainless steel side walls, back, floor, door liner, & ceiling.       |
| Shelving | (1) Interior kit option included per full section, factory installed. |

## STA2F-2S-HC

|          |                                                                 |
|----------|-----------------------------------------------------------------|
| Exterior | Stainless steel door, front & sides.                            |
| Interior | Aluminum side walls & back.<br>Stainless steel floor & ceiling. |
| Shelving | (3) Heavy duty, chrome plated, wire shelves per section.        |

## STG2F-2S-HC

|          |                                                                 |
|----------|-----------------------------------------------------------------|
| Exterior | Stainless steel door & front, with matching aluminum sides.     |
| Interior | Aluminum side walls & back.<br>Stainless steel floor & ceiling. |
| Shelving | (3) Heavy duty, PVC coated, wire shelves per section.           |

## SPECIFICATIONS

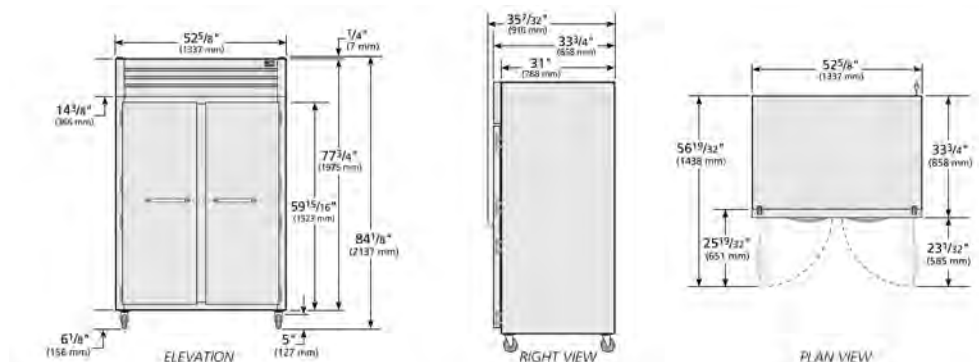
| Dimensions  | in.              | mm.           |
|-------------|------------------|---------------|
| Length      | 52 $\frac{5}{8}$ | 1337          |
| Depth       | 33 $\frac{3}{4}$ | 858           |
| Height      | 77 $\frac{3}{4}$ | 1975          |
| Electrical  | U.S.             | International |
| Horsepower  | 1 $\frac{1}{4}$  | N/A           |
| Amps        | 9.4              | N/A           |
| Voltage     | 115/60/1         |               |
| NEMA        | 5-15P            |               |
| Cord Length | 9 ft.            | 2.74 M.       |



115/60/1  
NEMA-5-15R

\* Height does not include 6 $\frac{1}{8}$ " (156 mm) for castors or 6" (153 mm) for optional legs. Height does not include  $\frac{1}{4}$ " (7mm) for system mechanical components.  
† Depth does not include 1 $\frac{1}{2}$  for door handle.

## plan view



Specifications subject to change without notice.  
Chart dimensions are rounded up to the nearest  $\frac{1}{8}$ " (millimeters rounded up to the next whole number).



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|              |          |         |
|--------------|----------|---------|
| PROJECT NAME | LOCATION | AIA #   |
| ITEM #       | QTY      | MODEL # |
|              |          | SIS #   |

# SPEC SERIES®

REACH-IN SOLID SWING DOOR FREEZERS WITH HYDROCARBON REFRIGERANT

|        |             |             |             |
|--------|-------------|-------------|-------------|
| models | STR2F-2S-HC | STA2F-2S-HC | STG2F-2S-HC |
|--------|-------------|-------------|-------------|



## standard features

### 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 -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- 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.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.
- Automatic evaporator fan motor delay during defrost cycle.

### CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter plate castors - locks provided on front set.

### DOORS

- Lifetime guaranteed bolt style door locks standard.
- Lifetime guaranteed heavy duty all metal working door handles.
- Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

### SHELVING

- One (1) factory installed interior kit option. Four (4) different interior kits available (see Kit Options). Pilasters and tray slides are factory installed at no charge.

### LIGHTING

- LED interior lighting, safety shielded.

### MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C.
- Evaporator epoxy coated to eliminate the potential of corrosion
- Curb mounting ready.
- NSF/ANSI Standard 7 compliant for open food product.

### ELECTRICAL

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

### OPTIONAL FEATURES/ ACCESSORIES

*(upcharge & lead times may apply)*

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless steel legs.

- Field reversible hinge.
- Additional shelves.
- Stainless back. (STR, STA, STG)
- Security package.

### SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 26 5/16"L x 21 5/16"D (669 mm x 548 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on 1/2" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.

**3 YEAR** PARTS + LABOR  
**7 YEAR** COMPRESSOR  
**WARRANTY**  
(U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



| Model         | Elevation | Right | Plan | 3D | Back |
|---------------|-----------|-------|------|----|------|
| ST( )2F-2S-HC |           |       |      |    |      |



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|              |          |         |       |
|--------------|----------|---------|-------|
| PROJECT NAME | LOCATION |         | AIA # |
| ITEM #       | QTY      | MODEL # | SIS # |

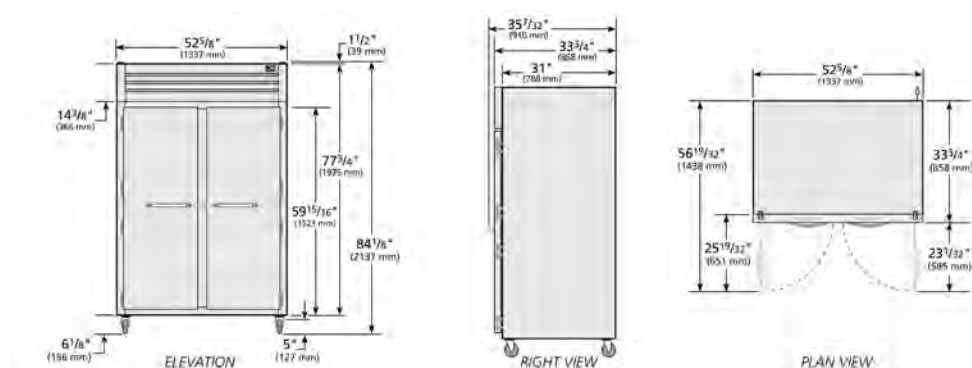
# SPEC SERIES®

REACH-IN SOLID SWING DOOR REFRIGERATOR WITH HYDROCARBON REFRIGERANT

|        |             |             |             |
|--------|-------------|-------------|-------------|
| models | STR2R-2S-HC | STA2R-2S-HC | STG2R-2S-HC |
|--------|-------------|-------------|-------------|



plan view



## STR2R-2S-HC

|          |                                                                 |
|----------|-----------------------------------------------------------------|
| Exterior | Stainless steel door, front & sides.                            |
| Interior | Stainless steel side walls, back, floor, door liner, & ceiling. |
| Shelving | (1) Interior kit option included per full section.              |

## STA2R-2S-HC

|          |                                                                 |
|----------|-----------------------------------------------------------------|
| Exterior | Stainless steel door, front & sides.                            |
| Interior | Aluminum side walls & back.<br>Stainless steel floor & ceiling. |
| Shelving | (3) Heavy duty, chrome plated, wire shelves per section.        |

## STG2R-2S-HC

|          |                                                                 |
|----------|-----------------------------------------------------------------|
| Exterior | Stainless steel door, with matching aluminum sides.             |
| Interior | Aluminum side walls & back.<br>Stainless steel floor & ceiling. |
| Shelving | (3) Heavy duty, PVC coated, wire shelves per section.           |

## SPECIFICATIONS

| Dimensions  | in.      | mm.           |
|-------------|----------|---------------|
| Length      | 52 5/8   | 1337          |
| Depth       | 33 3/4   | 858           |
| Height      | 77 3/4   | 1975          |
| Electrical  | U.S.     | International |
| Horsepower  | 1/2      | N/A           |
| Amps        | 5.9      | N/A           |
| Voltage     | 115/60/1 |               |
| NEMA        | 5-15P    |               |
| Cord Length | 9 ft.    | 2.74 M.       |



\* Height does not include 6 1/8" (156 mm) for castors or 6" (153 mm) for optional legs.  
† Depth does not include 1 1/2" for door handle.

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APPROVALS

AVAILABLE AT



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| PROJECT NAME | LOCATION | AIA #   |
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| ITEM #       | QTY      | MODEL # |
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# SPEC SERIES®

REACH-IN SOLID SWING DOOR REFRIGERATOR WITH HYDROCARBON REFRIGERANT

| models | STR2R-2S-HC | STA2R-2S-HC | STG2R-2S-HC |
|--------|-------------|-------------|-------------|
|--------|-------------|-------------|-------------|



## standard features

### 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.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Electronic control.

### CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter plate castors - locks provided on front set.

### DOORS

- Lifetime guaranteed bolt style door locks.

- Lifetime guaranteed heavy duty all metal working door handles.
- Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

### LIGHTING

- LED interior lighting, safety shielded.

### MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C.
- Evaporator epoxy coated to eliminate the potential of corrosion.
- Curb mounting ready.
- NSF/ANSI Standard 7 compliant for open food product.

### ELECTRICAL

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

### OPTIONAL FEATURES/ ACCESSORIES

*(upcharge & lead times may apply)*

- 6" (153 mm) standard legs.
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- 6" (153 mm) stainless steel legs.
- Field reversible hinge.
- Additional shelves.
- Stainless back. (STR, STA, STG)
- Security package.

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- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
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- Additional kit option components available individually.



METRIC DIMENSIONS ROUNDED UP TO THE  
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE  
WITHOUT NOTICE



| Model         | Elevation | Right | Plan | 3D | Back |
|---------------|-----------|-------|------|----|------|
| ST( )2R-2S-HC |           |       |      |    |      |