

Project No: 26072
Date: July 29, 2026
Tender No: 001

Project: **Whitby Abilities Centre Cafe Interior Alterations**

The following information supplements and/or supersedes the bid documents issued on July 23, 2026.

This Addendum forms part of the contract documents and is to be read, interpreted, and coordinated with all other parts. The cost of all contained herein is to be included in the contract sum. The following revisions supersede the information contained in the original drawings and specifications issued for the above-named project to the extent referenced and shall become part thereof. Acknowledge receipt of this Addendum by inserting its number and date on the Tender Form. Failure to do so may subject bidder to disqualification.

GENERAL

- 1.1 Q. Please confirm the Storage room 103 rolling door is existing and not part of base bid, drawing E1 shows power for storage room 103 O/H door – line weight resembles new but no tag or note specifying new or existing & no mention in architectural specifications dwg A902. Looks to be existing kindly confirm thank you.
- A. Yes this is existing not in contract**
- 1.2 Q. Please confirm the exact specification (make/model) and supply responsibility for the triple stainless steel handwash sink noted as 'to be confirmed with Owner.'
- A. Triple sink as per cut sheets, handwash sink to be supplied by GC, with appropriate model, stainless steel, food handling area approved.**
- 1.3 Q. Please confirm which trade supplies and installs the water-leak detection system referenced for the automatic motorized shut-off valve on the main domestic water line.
- A. To be by GC and associated trades, as well as coordinated with base building.**
- 1.4 Q. Please confirm whether the venting drawing submission to the Engineer (referenced in the Plumbing Construction and Coordination Notes) requires a Professional Engineer's stamp, and confirm who bears that design responsibility and cost.
- A. Venting to be provided by licensed plumber and coordinated by GC, approved by Engineer and Town of Whitby Building Department as part of plumbing permit installation, drawing is not required, only site coordination.**
- 1.5 Q. Please confirm the exact point of connection for site services (municipal water, sanitary, and storm) referenced as being covered by a separate 'site service drawing by others,' and confirm whether backflow prevention devices are required at the domestic water service entrance.
- A. Unknown at this time, successful bidder will coordinate with base building systems.**

Addendum No. 2

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- 1.6 Q. Please confirm Ontario Building Code barrier-free requirements applicable to the handwash sink and any other fixtures (e.g., mounting height, clearances).
- A. Yes fixture and clearances are to be barrier free, OBC 2024.**
- 1.7 Q. Please confirm the scope, capacity, and specification/cut sheets for the 'recirculating condensation hood' (DFGL) and 'Ultravent Plus' ventless hood system referenced on M2.
- A. See attached Cut Sheet Package**
- 1.8 Q. Please confirm whether the independent air balancing company will be retained/paid by the Owner or by the HVAC Subcontractor, and confirm whether existing HVAC equipment noted 'to remain' requires recommissioning or re-balancing
- A. This will be considered under Cash Allowances; 00 21 13 Instructions to Bidders, updated instructions will be issued in last addenda, no commissioning required.**
- 1.9 Q. Please confirm whether a new fire alarm system tie-in/verification is required for the new smoke alarms, heat detector, and pull station shown, and whether a Fire Alarm Verification Report is required upon completion.
- A. Yes this is a permit requirement, electrical should carry this item.**
- 1.10 Q. Please confirm the scope split for fire alarm supervisory and tamper switch wiring between the Sprinkler Subcontractor and the Electrical/Fire Alarm Subcontractor.
- A. GC to determine this item and either carry as Cash Allowance or under Electrical/Fire Alarm Subcontractor, please qualify in bid.**
- 1.11 Q. Do you have the equipment list for the cafe? We need it for electrical requirements.
- A. Please see attached cut sheet list.**
- 1.12 Q. Concerning the floor cutting for upgrading the plumbing drain. Some tile will be broken. "The instruction is to patch and repair to match existing" Is there a tile spec for this tile? Does Abilities Center have any extra tile?
- A. Tiles that are to be replaced are avl through Olympia Tile per interior design, make/model will be provided in last addenda.**
- 1.13 Q. there are two door operators required for doors 102A and 102B. However, I could not find any specifications regarding the required door operator brand/model or whether the push buttons are to be **wired or wireless**. Could you please confirm these details so we can prepare an accurate quotation accordingly?
- A. ADOs to be wired in placed, please carry Stanley, Assa Abloy, Horton or approved equal for this project.**

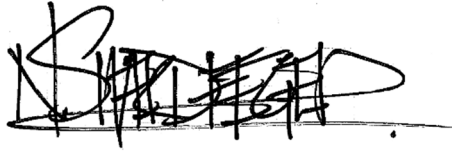
Addendum No. 2

Page 3 of 3

End of Addendum No. 2

Yours very truly,

Barry Bryan Associates



Architects, Engineers, Project Managers

Nicholas Swerdfeger, OAA

NS/sm

Attachments: Appliances/Equipment Cut Sheet Package

(45 Pages)

I/We hereby acknowledge receipt of this Addendum.

Signature (signing officer of firm)

Position

Name of Firm

One copy of the addendum must be signed and returned with the completed tender, or the tender submitted shall be rejected.

26072-Abilities Centre Cafe Interior Renovation

Appliance-Equipment Package- 2026-07-29
(Supplied By Owner, GC Installed & Coordinated)



MERCHANDISING

SERVING THE FOOD INDUSTRY SINCE 1951

DRY BAKERY DISPLAY CASES

Item: 47102 | 47103 | 47104

**EXHIBIT YOUR DELECTABLE
BAKED GOODS WITH THESE
DRY BAKERY DISPLAY CASES**



These dry bakery display cases are perfect for your bakery, coffee shop, cafe, or any business that sells baked goods. The dry design allows you to showcase your baked goods, while extending their shelf life.



WARRANTY
PARTS AND LABOR



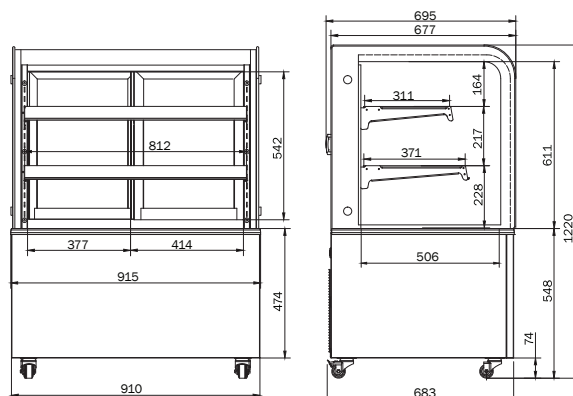
Authorized Dealer

MERCHANDISING

DRY BAKERY DISPLAY CASES

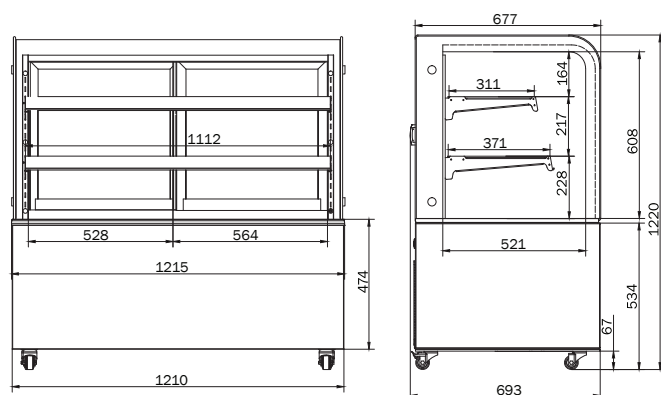


TECHNICAL SPECIFICATIONS



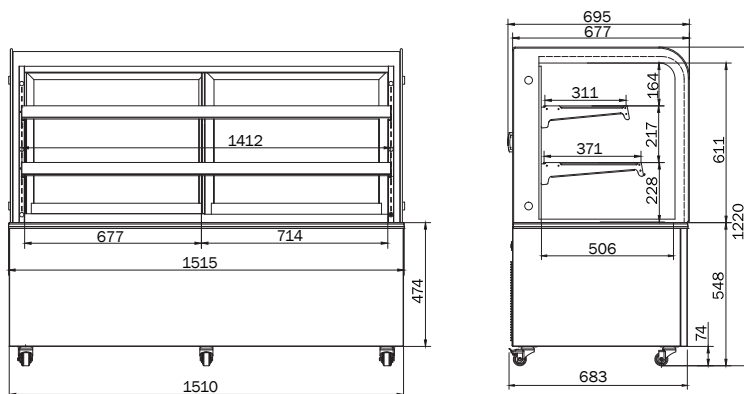
36" DRY BAKERY DISPLAY CASE

Item	47102
Model	DS-CN-0270
Electrical	115V / 60Hz / 1Ph
Capacity	295 L 10.4 cu. ft
Top Rack Size	31.5" x 12.2"
Bottom Rack Size	31.5" x 14.6"
Weight	231.5 lbs 105 kg
Gross Weight	315.3 lbs 143 kg
Dimensions (DWH)	26.6" x 36" x 48"
Gross Dimensions	29.3" x 39.4" x 50"



48" DRY BAKERY DISPLAY CASE

Item	47103
Model	DS-CN-0370
Electrical	115V / 60Hz / 1Ph
Capacity	400 L 14.1 cu. ft
Top Rack Size	43.3" x 12.2"
Bottom Rack Size	43.3" x 14.6"
Weight	286.6 lbs 130 kg
Gross Weight	374.8 lbs 170 kg
Dimensions (DWH)	26.6" x 47.8" x 48"
Gross Dimensions	29.3" x 51.2" x 50"



60" DRY BAKERY DISPLAY CASE

Item	47104
Model	DS-CN-0470
Electrical	115V / 60Hz / 1Ph
Capacity	500 L 17.7 cu. ft
Top Rack Size	55.2" x 12.2"
Bottom Rack Size	55.2" x 14.6"
Weight	348.3 lbs 158 kg
Gross Weight	507.1 lbs 230 kg
Dimensions (DWH)	26.6" x 59.6" x 48"
Gross Dimensions	29.3" x 63" x 50"

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Equipment for the Foodservice Industry

value + quality + service

Bottom Mount Reach-in Refrigeration

C2-39VC



C2-39VC

Features

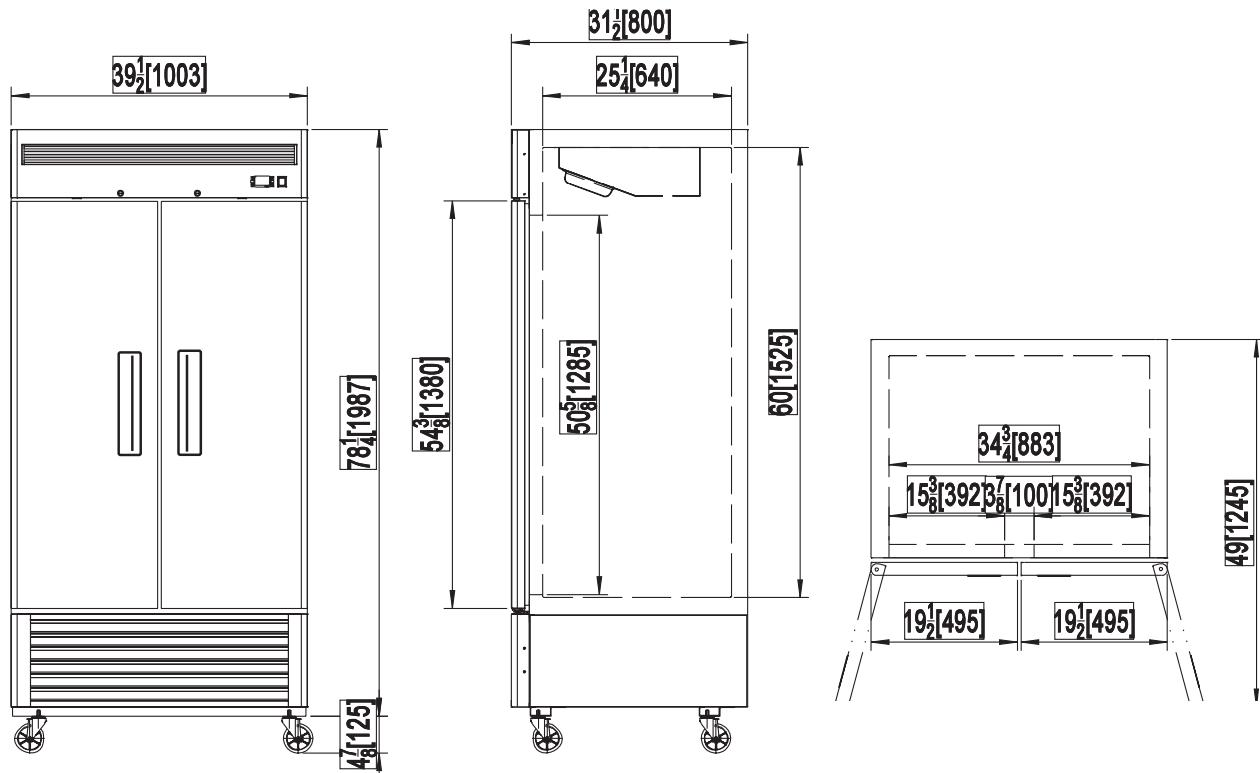
Features:

- Bottom-mounted cooling unit is easy to remove and clean
- Environmentally friendly R290 refrigerant
- Exterior & interior stainless steel construction
- Dixell digital temperature control system
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Auto evaporation of defrosting water
- Recessed door handles
- Safe lock for safe and secure use
- Removable gasket that is easy to clean and replace
- Adjustable/removable plastic coated wire shelves
- Shelves can be set-up to hold standard full size hotel pans
- Casters for easy movement

Warranty:

- Two year parts and labour; Five years on compressor.
- For full warranty details visit <https://www.efifoodequip.com/warranty-info.php>*



C2-39VC**Specifications**

Model	Refrigerant	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (KG) (LBS)	Temperature Range
				L	D	H						
C2-39VC	R290	2	6	1003	800	2135	1/3	115/60	3.2	855	144	1 ~ 8°C
				39.5	31.5	84.1				30.2	317	33 ~ 45°F

Equipped with one NEMA 5-15P plug **Shipping Information**

Crate Dimensions (mm) (inch)			Net Weight (KG) (LBS)	Gross Weight (KG) (LBS)
L	D	H		
1054	861	2154	164	184
41.5	33.9	84.8	360	405

Specifications subject to change without notice.



Equipment for the Foodservice Industry

value + quality + service

X-LINE 54" Reach-In Solid 2 Door Freezer

Model No:

F2-54VCX



F2-54VCX

Features

Features:

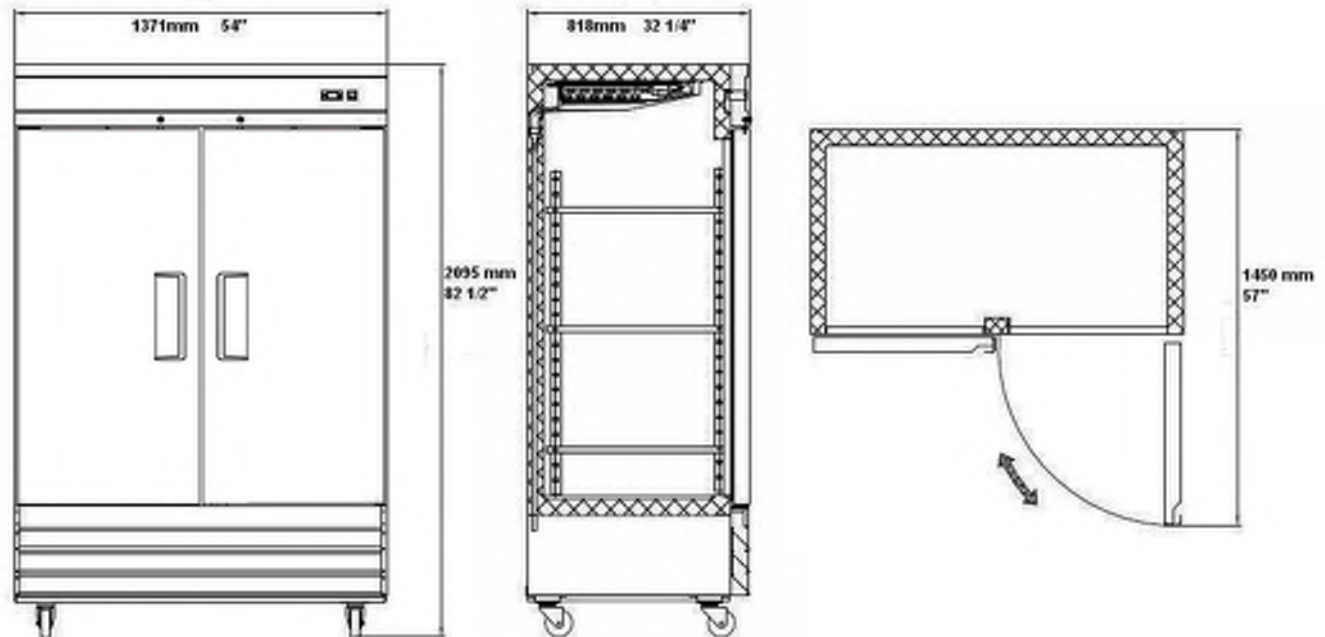
- Stainless steel interior and exterior
- Rounded corner design inside the cabinet for easy cleaning
- Self-closing swing door w/90° stay open feature
- Heavy duty recessed pull handles
- Adjustable/removable plastic coated wire shelves
- R290 refrigeration system holds -8°F to 0°F (-22°C to -18°C)
- Casters for easy movement
- Adjustable temperature set point and defrost frequency
- Error codes to diagnose service issues

- Bottom-mounted cooling unit is easy to remove and clean

Warranty:

- Two year parts and labour; Five years on compressor. For full warranty details visit <https://www.efifoodequip.com/warranty-info.php>



F2-54VCX**Specifications**

Model	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (KG) (LBS)	NEMA Config.
			W	D	H						
F2-54VCX	2	6	1371	818	2095	1	115/60/1	7.56	1321	225	5-15P 
			54	32.3	82.5				47	496	

Shipping Information

Crate Dimensions (mm) (inch)			Net Weight (KG) (LBS)	Gross Weight (KG) (LBS)
W	D	H		
1440	890	2120	225	254
56.7	35	83.5	496	560

Specifications subject to change without notice.



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X-LINE 72" Undercounter Solid Door Refrigerator

Model No:

CUDR3-72VCX



CUDR3-72VCX

Features

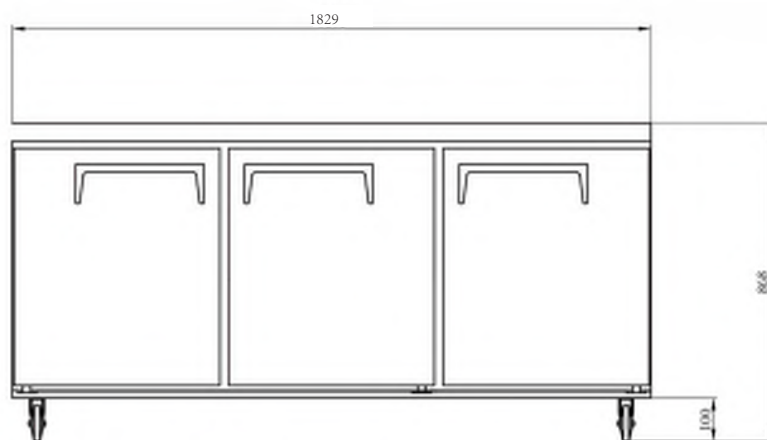
Features:

- Stainless steel interior and exterior, aluminum back
- Rounded corner design inside the cabinet for easy cleaning
- Self-closing swing door w/90° stay open feature
- Heavy duty recessed pull handles
- Adjustable/removable plastic coated wire shelves
- R290 refrigeration system holds 33°F to 41°F (0.5°C to 5°C)
- Electronic control system makes it easy to adjust temperature set point and defrost frequency
- Casters with brakes for easy movement
- Easy to access condenser coil for cleaning and service

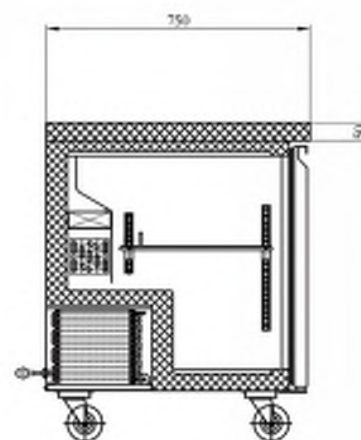
Warranty:

- Two year parts and labour; Five years on compressor. For full warranty details visit <https://www.efifoodequip.com/warranty-info.php>

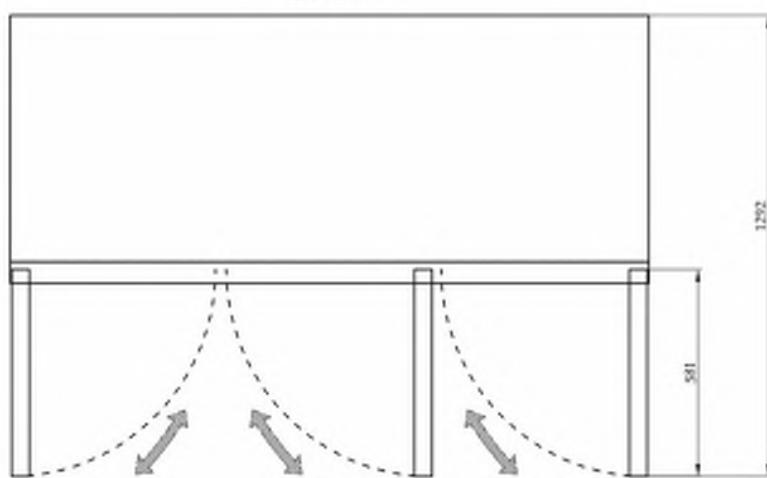


CUDR3-72VCX**Specifications**

ELEVATION



SECTION VIEW



PLAN

Model	Refrigerant	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (KG) (LBS)	Temperature Range
				W	D	H						
CUDR3-72VCX	R290	3	3	1829	750	868	1/4	115/60	3.12	440	298	33 ~ 41°F
				72	29.5	34.1				15.5	198	0.5 ~ -5°C

Specifications subject to change without notice.



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

STANDARD WORK TABLE AND ACCESSORIES



**LIMITED
WARRANTY**



Authorized Dealer

FOOD EQUIPMENT

STANDARD WORK TABLE



Worktables - Standard Series

- 18 Gauge 430 Stainless Steel
- Support Channels secured via bolt and acorn style nut
- The Galvanized Under-shelf designed with welded V pipe leg supports
- Legs secured by single set-screw design
- Plastic Bullet Feet



					TECHNICAL SPECIFICATION
ITEM	DESCRIPTION (DxW)	LOAD CAPACITY	HEIGHT	GROSS WEIGHT	GROSS DIMENSIONS
24196	S.S. Table 18" x 24" / 457 x 610 mm, 4 legs	390 lbs./177 kg	34" / 863.6 mm	25 lbs/ 11 kg	22" x 26" x 6" 559 x 660 x 152.4 mm
43182	S.S. Table 24" x 18" / 610 x 457 mm, 4 legs	390 lbs./177 kg	34" / 863.6 mm	31lbs./	37" x 26" x 4" / 940 x 660 x 101.6 mm
22063	S.S. Table 24" x 24" / 610 x 610 mm, 4 legs	700 lbs./ 318 kg	34" / 863.6 mm	45 lbs./ 20 kg	26" x 28" x 6" / 660 x 711 x 152.4 mm
22064	S.S. Table 24" x 30" / 610 x 762 mm, 4 legs	800 lbs./ 363 kg	34" / 863.6 mm	51 lbs./ 23 kg	26" x 32" x 6" / 660 x 813 x 152.4 mm
22065	S.S. Table 24" x 36" / 610 x 914 mm, 4 legs	900 lbs./ 408 kg	34" / 863.6 mm	56 lbs./ 25 kg	26" x 38" x 6" / 660 x 965 x 152.4 mm
22066	S.S. Table 24" x 48" / 610 x 1219 mm, 4 legs	1000 lbs./ 455 kg	34" / 863.6 mm	70 lbs./ 31.8 kg	26" x 50" x 6" / 660 x 1270
*22067	S.S. Table 24" x 60" / 610 x 1524 mm, 4 legs	1100 lbs./ 500 kg	34" / 863.6 mm	83 lbs./ 37.6 kg	26" x 62" x 6" / 660 x 1575 x 152.4 mm
*22068	S.S. Table 24" x 72" / 610 x 1829 mm, 4 legs	1200 lbs./ 544 kg	34" / 863.6 mm	95 lbs./ 43 kg	26" x 74" x 6" / 660 x 1880 x 152.4 mm
*22069	S.S. Table 24" x 84" / 610 x 2133.6 mm, 6 legs	1500 lbs./ 680 kg	34" / 863.6 mm	143 lbs./ 65 kg	26" x 98" x 6" / 660 x 2489 x 152.4 mm
*22070	S.S. Table 24" x 96" / 610 x 2438 mm, 6 legs	1600 lbs./ 726 kg	34" / 863.6 mm	156 lbs./ 71 kg	26" x 98" x 6" / 660 x 2489 x 152 mm
43183	S.S. Table 30" x 18" / 763 x 457 mm, 4 legs	385 lbs./ 174.6 kg	34" / 863.6 mm	33 lbs./	26" x 36" x 4" / 660 x 614 x 101.6 mm
22071	S.S. Table 30" x 30" / 763 x 763 mm, 4 legs	800 lbs./ 363 kg	34" / 863.6 mm	67 lbs./ 30.4 kg	33" x 38" x 6" / 838 x 965 x 152.4 mm
22072	S.S. Table 30" x 36" / 763 x 914 mm, 4 legs	900 lbs./ 408 kg	34" / 863.6 mm	77 lbs./ 35 kg	33" x 50" x 6" / 838 x 1270 x 152.4 mm
22073	S.S. Table 30" x 48" / 763 x 1219 mm, 4 legs	1100 lbs./ 499 kg	34" / 863.6 mm	90 lbs./ 41 kg	33" x 63" x 6" / 838 x 1600 x 152.4 mm
*22074	S.S. Table 30" x 60" / 763 x 1524 mm, 4 legs	1200 lbs./ 544 kg	34" / 863.6 mm	106 lbs./ 48 kg	33" x 75" x 6" / 838 x 1905 x 152.4 mm
*22075	S.S. Table 30" x 72" / 763 x 1829 mm, 4 legs	1300 lbs./ 590 kg	34" / 863.6 mm	145 lbs./ 66 kg	33" x 98" x 6" / 838 x 2489 x 152.4 mm
*22076	S.S. Table 30" x 84" / 763 x 2133.6 mm, 6 legs	1600 lbs./ 726 kg	34" / 863.6 mm	125 lbs./ 57 kg	33" x 86" x 6" / 838 x 2184 x 152.4 mm
*22077	S.S. Table 30" x 96" / 763 x 2438 mm, 6 legs	1700 lbs./ 771 kg	35.75" / 908 mm	145 lbs./ 66 kg	33" x 98" x 6" / 838 x 2489 x 152.4 mm



Welded Stainless Steel Tables available by request. Please call for more information.

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FOOD EQUIPMENT

STANDARD WORK TABLE WITH BACKSPLASH



Worktables with backsplash - Standard Series

- 18 Gauge 430 Stainless Steel
- Support Channels secured via bolt and acorn style nut
- The Galvanized Under-shelf designed with welded V pipe leg supports
- Legs secured by single set-screw design
- Plastic Bullet Feet



TECHNICAL SPECIFICATION

ITEM	DESCRIPTION	LOAD CAPACITY	HEIGHT	GROSS WEIGHT	GROSS DIMENSIONS
22078	S.S. Table 24" x 24" / 610 x 610 mm with 4"/101.6 mm backsplash, 4 legs	700 lbs./ 318 kg	38" / 965 mm	50 lbs./ 22.7 kg	26" x 30" x 10" / 660 x 763 x 254 mm
22079	S.S. Table 24" x 30" / 610 x 762 mm with 4"/101.6 mm backsplash, 4 legs	800 lbs./ 363 kg	38" / 965 mm	55 lbs./ 25 kg	26" x 36" x 10" / 660 x 914 x 254 mm
22080	S.S. Table 24" x 36" / 610 x 914 mm with 4"/101.6 mm backsplash, 4 legs	900 lbs./ 408 kg	38" / 965 mm	65 lbs./ 29.5 kg	26" x 40" x 10" / 660 x 1016 x 254 mm
22081	S.S. Table 24" x 48" / 610 x 1219 mm with 4"/101.6 mm backsplash, 4 legs	1000 lbs./ 455 kg	38" / 965 mm	75 lbs./ 34 kg	26" x 50" x 10" / 660 x 1270 x 254 mm
*22082	S.S. Table 24" x 60" / 610 x 1524 mm with 4"/101.6 mm backsplash, 4 legs	1100 lbs./ 500 kg	38" / 965 mm	90 lbs./ 41 kg	26" x 66" x 10" / 660 x 1676 x 254 mm
*22083	S.S. Table 24" x 72" / 610 x 1829 mm with 4"/101.6 mm backsplash, 4 legs	1200 lbs./ 544 kg	38" / 965 mm	100 lbs./ 45 kg	26" x 75" x 10" / 660 x 1905 x 254 mm
*22084	S.S. Table 24" x 84" / 610 x 2133.6 mm with 4"/101.6 mm backsplash, 6 legs	1500 lbs./ 680 kg	38" / 965 mm	155 lbs./ 70 kg	26" x 99" x 10" / 660 x 2515 x 254 mm
*22085	S.S. Table 24" x 96" / 610 x 2438 mm with 4"/101.6 mm backsplash, 6 legs	1600 lbs./ 726 kg	38" / 965 mm	160 lbs./ 72.6 kg	26" x 98" x 10" / 660 x 2489 x 254 mm
22086	S.S. Table 30" x 30" / 763 x 763 mm with 4"/101.6 mm backsplash, 4 legs	800 lbs./ 363 kg	38" / 965 mm	70 lbs./ 32 kg	33" x 39" x 10" / 838 x 991 x 254 mm
22087	S.S. Table 30" x 36" / 763 x 914 mm with 4"/101.6 mm backsplash, 4 legs	900 lbs./ 408 kg	38" / 965 mm	80 lbs./ 36 kg	33" x 50" x 10" / 838 x 1270 x 254 mm
22088	S.S. Table 30" x 48" / 763 x 1219 mm with 4"/101.6 mm backsplash, 4 legs	1100 lbs./ 499 kg	38" / 965 mm	100 lbs./ 45 kg	33" x 66" x 10" / 838 x 1676 x 254 mm
*22089	S.S. Table 30" x 60" / 763 x 1524 mm with 4"/101.6 mm backsplash, 4 legs	1200 lbs./ 544 kg	38" / 965 mm	115 lbs./ 52 kg	33" x 74" x 10" / 838 x 1880 x 254 mm
*22090	S.S. Table 30" x 72" / 763 x 1829 mm with 4"/101.6 mm backsplash, 4 legs	1300 lbs./ 590 kg	38" / 965 mm	158 lbs./ 72 kg	33" x 86" x 10" / 838 x 2184 x 254 mm
*22091	S.S. Table 30" x 84" / 763 x 2133.6 mm with 4"/101.6 mm backsplash, 6 legs	1600 lbs./ 726 kg	38" / 965 mm	160 lbs./ 73 kg	33" x 99" x 10" / 838 x 2515 x 254 mm
*22092	S.S. Table 30" x 96" / 763 x 2438 mm with 4"/101.6 mm backsplash, 6 legs	1700 lbs./ 771 kg	38" / 965 mm	160 lbs./ 73 kg	33" x 99" x 10" / 838 x 2515 x 254 mm



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FOOD EQUIPMENT

UNDERSHELF FOR STANDARD WORK TABLE



Under-shelf for standard worktable - Galvanized undershelf



TECHNICAL SPECIFICATION				
ITEM	DESCRIPTION	GROSS WEIGHT	GROSS DIMENSIONS	GROSS WEIGHT
22093	24" x 24"/ 610 x 610 mm Undershelf for 22063 and 22078	18 lbs./ 8 kg	20" x 18" x 4"/ 508 x 457 x 101.6 mm	450 lbs./ 204 kg
22094	24" x 30"/ 610 x 1600 mm Undershelf for 22064 and 22079	20 lbs./ 9 kg	20" x 26" x 4"/ 508 x 660.4 x 101.6 mm	450 lbs./ 204 kg
22095	24" x 36"/ 610 x 914 mm Undershelf for 22065 and 22080	24 lbs./ 11 kg	20" x 32" x 4"/ 508 x 813 x 101.6 mm	450 lbs./ 204 kg
22096	24" x 48"/ 610 x 1219 mm Undershelf for 22066 and 22081	35 lbs./ 16 kg	20" x 53" x 4"/ 508 x 1346 x 101.6 mm	500 lbs./ 227 kg
*22097	24" x 60"/ 610 x 1524 mm Undershelf for 22067 and 22082	39 lbs./ 18 kg	20" x 55" x 4"/ 508 x 1397 x 101.6 mm	500 lbs./ 227 kg
*22098	24" x 72"/ 610 x 1829 mm Undershelf for 22068 and 22083	46 lbs./ 21 kg	20" x 67" x 4"/ 508 x 1702 x 101.6 mm	500 lbs./ 227 kg
*22099	24" x 84"/ 610 x 2133.6 mm Undershelf for 22069 and 22084	54 lbs./ 24 kg	20" x 80" x 4"/ 508 x 2032 x 101.6 mm	700 lbs./ 318 kg
*22100	24" x 96"/ 610 x 2438 mm Undershelf for 22070 and 22085	62 lbs./ 28 kg	20" x 92" x 4"/ 508 x 2337 x 101.6 mm	700 lbs./ 318 kg
22101	30" x 30"/ 1600 x 1600 mm Undershelf for 22071 and 22086	25 lbs./ 11 kg	26" x 26" x 4"/ 660.4 x 660.4 x 101.6 mm	450 lbs./ 204 kg
22102	30" x 36"/ 1600 x 914 mm Undershelf for 22072 and 22087	30 lbs./ 13.6 kg	26" x 31" x 4"/ 660.4 x 787.4 x 101.6 mm	450 lbs./ 204 kg
22103	30" x 48"/ 1600 x 1219 mm Undershelf for 22073 and 22088	42 lbs./ 19 kg	26" x 44" x 4"/ 660.4 x 1118 x 101.6 mm	500 lbs./ 227 kg
*22104	30" x 60"/ 1600 x 1524 mm Undershelf for 22074 and 22089	44 lbs./ 20 kg	26" x 56" x 4"/ 660.4 x 1422.4 x 101.6 mm	500 lbs./ 227 kg
*22105	30" x 72"/ 1600 x 1829 mm Undershelf for 22075, 22090 and 22062	51 lbs./ 23 kg	26" x 68" x 4"/ 660.4 x 1727 x 101.6 mm	500 lbs./ 227 kg
*22106	30" x 84"/ 1600 x 2133.6 mm Undershelf for 22076 and 22091	59 lbs./ 27 kg	26" x 80" x 4"/ 660.4 x 2032 x 101.6 mm	700 lbs./ 318 kg
*22107	30" x 96"/ 1600 x 2438 mm Undershelf for 22077 and 22092	77 lbs./ 35 kg	26" x 92" x 4"/ 660.4 x 2337 x 101.6 mm	700 lbs./ 318 kg

Bullet feet

TECHNICAL SPECIFICATION	
ITEM	DESCRIPTION
39313	Stainless Steel Bullet Foot
23510	Plastic Bullet Foot
23520	Bullet Foot- Plastic Inside Stainless Steel Outside



23520



23510



39313

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HANDLING & STORAGE

Heavy duty pan racks in stainless steel or aluminum, with welded angle slides. Complete with 5" heavy-duty casters.

PAN RACKS



Item 43474
**Aluminum
Nesting Sheet
Pan Rack**
20 Slides
Square Top
Knock Down



Item 28351
**Aluminum
Pan Rack**
20 Slides
Curve Top
Welded



Item 23833
**Stainless Steel
Pan Rack**
10 Slides
Square Top
Knock Down



Item 23834
**Stainless Steel
Pan Rack**
20 Slides
Square Top
Knock Down



Item 44319
**Aluminum
Flat Top
Cover**

Item 44317
**Aluminum
Nesting Sheet
Pan Rack**
9 Slides
Square Top
Welded

Pan trays are not included



WARRANTY



Authorized Dealer

HANDLING & STORAGE

PAN RACKS



Aluminum Pan Rack

Item	Style	# Of Slides	Spacing	Weight	Dimensions
13497	Aluminum curve top pan rack, knock down	6	6" / 152 mm	37.5 lbs./ 17 kg.	26.75" x 21.25" x 45" / 679.5 x 539.8 x 1143 mm
*13500	Aluminum curve top pan rack, knock down	10	6" / 152 mm	25 lbs./ 11 kg.	26" x 20.25" x 70" / 660 x 520.7 x 1778 mm
27052	Aluminum curve top pan rack, knock down	7	6" / 152 mm	-	26" x 20.5" x 44" / 660 x 520.7 x 1117.6 mm
22128	Aluminum curve top pan rack, knock down	10	3" / 76 mm	18 lbs./ 8 kg.	26" x 21" x 38" / 660 x 533 x 965 mm
27053	Aluminum curve top pan rack, knock down	11	5" / 127 mm	42 lbs./ 19 kg.	26.75" x 21.25" x 71" / 679.5 x 539.8 x 1803 mm
*13504	Aluminum curve top pan rack, knock down	12	5" / 127 mm	42 lbs./ 19 kg.	26.75" x 21.25" x 71" / 679.5 x 539.8 x 1803 mm
*13505	Aluminum curve top pan rack, knock down	15	4" / 101.6 mm	28.25 lbs./ 12.8 kg.	26" x 20.25" x 70" / 660 x 514 x 1778 mm
27054	Aluminum curve top pan rack, knock down	18	3" / 76 mm	-	26" x 20.5" x 68.13" / 660 x 520.7 x 1730.5 mm
*13506	Aluminum curve top pan rack, knock down	20	3" / 76 mm	24.25 lbs./ 11 kg.	26" x 20.5" x 69" / 660 x 520.7 x 1752.6 mm
43474	Aluminum nesting sheet pan rack, knock down	20	3" / 76 mm	26.4 lbs./ 12 kg.	20.25" x 26" x 70" / 514 x 660 x 1778 mm
28351	Aluminum curve top pan rack, welded	20	3" / 76 mm	29 lbs./ 13 kg.	20.25" x 26" x 70" / 514 x 660 x 1778 mm
44317	Aluminum nesting sheet pan rack, welded	9	3" / 76 mm	17.6 lbs./ 8 kg.	21" x 26" x 44" / 533 x 660 x 1117.6 mm
44318	Aluminum nesting sheet pan rack, welded	20	3" / 76 mm	26.5 lbs./ 12 kg.	21" x 26" x 70" / 533 x 660 x 1778 mm
44319	Aluminum flat top cover for Item 44317 / 44318	-	-	-	26" x 20.5" / 660 x 520.7 mm

Stainless Steel Pan Rack

Item	Style	# Of Slides	Spacing	Weight	Dimensions
*23833	Stainless steel square top pan rack, knock down	10	6" / 152 mm	44 lbs./ 20 kg.	26.75" x 21.25" x 71" / 679.5 x 539.8 x 1803 mm
*23834	Stainless steel square top pan rack, knock down	20	3" / 76 mm	64 lbs./ 29 kg.	26.75" x 21.25" x 71" / 679.5 x 539.8 x 1803 mm
*23857	Stainless steel curve top pan rack, knock down	20	3" / 76 mm	64 lbs./ 29 kg.	26.75" x 21.25" x 71" / 679.5 x 539.8 x 1803 mm
27055	Stainless steel square top pan rack, knock down	6	6" / 152 mm	39.8 lbs./ 18 kg.	26.75" x 21.25" x 44" / 679.5 x 539.8 x 1117.6 mm

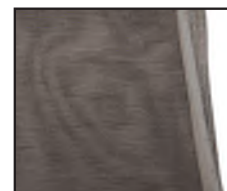
Pan Rack Cover

Item	Description	Dimensions
18633	Nylon Rack Cover, Clear	28" x 24" x 62" / 711 x 610 x 1575 mm
41910	Rubber Net Cover, PVC	20" x 26" x 70" / 508 x 660 x 1778 mm

*  Shipped On Pallet



Nylon Rack Cover



PVC Rubber Net Cover

OMCAN INC.

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Website: www.omcan.com



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2015 E.O.E.



Spec sheet

iCombi® Pro 10-half size E/G



Capacity

- > Ten (10) Half-size sheet pans or Ten (10) Steam table pans or Ten (10) 1/1 GN accessories
- > Removable standard hinging rack with 2 5/8 inch rack spacing (68 mm)
- > Large selection of accessories for various cooking procedures, such as grilling, braising or baking
- > For use with 1/1, 1/2, 2/3, 1/3 GN accessories and optional baker's standard accessories (400 x 600 mm)

Combi-steamer mode

- > Steaming 86 °F - 266 °F
- > Convection 86 °F - 572 °F
- > Combination of steam and convection 86 °F - 572 °F

Description

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

- > Combi steamer as per DIN 18866 (in manual mode).
- > For most cooking processes used in commercial kitchens.
- > For using steam and convection, individually, one after the other, or combined.

Ventilation approvals: The electrical appliance conforms to the EPA 202 test in accordance with ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).

The following intelligent assistants are available:

Intelligent assistant

iDensityControl  iProductionManager  iCookingSuite  iCareSystem 

iDensityControl

iDensityControl is the iCombi Pro's intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available. Intelligent air circulation ensures the best possible energy input into the food. Consequently, this ensures extraordinary productivity while maintaining high levels of food quality, even cooking and minimum energy consumption.

iCookingSuite

The iCookingSuite is the iCombi Pro's cooking intelligence. The user starts by selecting the right cooking path for the food, choosing from among 6 operating modes and / or 5 cooking methods. Users also specify the desired cooking result. The unit suggests settings for browning and degree of doneness. Intelligent sensors detect the size, quantity and condition of the food. While the cooking path is in progress, the system adjusts key parameters like cooking cabinet temperature, airspeed, and cooking time accurately to the second. The selected desired results are achieved, yielding the best possible quality in the shortest possible time. It is possible to optionally influence the cooking sequence and adapt the cooking result. Users can change to iProductionManager or manual mode at any time. Thanks to iCookingSuite you can simply save time, raw materials, and energy while maintaining a standardized food quality without having to check the procedure.

iProductionManager

iProductionManager intelligently and flexibly organizes the production process. This includes which products can be prepared together on different trays, the ideal sequence of dishes, and monitoring the cooking sequence. iProductionManager supports users with prompts to load or unload dishes. Depending on kitchen processes you can freely position orders (up to two per level) or schedule them on the basis of a certain target time. iProductionManager arranges the sequence of dishes accordingly and automatically specifies the correct settings. Users decide whether dishes are cooked based on optimum energy consumption or a certain target time. Simple monitoring activities are no longer required, saving you working time and energy.

iCareSystem

The iCareSystem is the intelligent iCombi Pro cleaning and descaling system. It recommends the amount of chemicals and ideal cleaning stage from the nine available programs based on usage and any limescale in the steam generator. Ultra-fast interim cleaning cleans iCombi Pro in only 12 minutes, all cleaning programs can also run overnight without the need for supervision. The iCareSystem is particularly efficient and environmentally friendly, consuming small quantities of phosphate-free care products, water, and energy. This means that the iCombi Pro is always hygienically clean without manual work and at minimal costs.

Unit description and functions

Intelligent functions

- > Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
- > The actual measured humidity in the cooking cabinet can be adjusted and viewed
- > Dynamic air turbulence in the cooking cabinet thanks to two intelligent, reversible, high-performance fan wheels with five fan wheel speeds, intelligently actuated and manually programmable
- > Intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit
- > Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results
- > Adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility
- > Intelligent cooking step to proof baked goods
- > Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop.
- > Easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick
- > iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatic time or energy optimization in planning; target time preparation to start or end cooking dishes at the same time
- > Visual indication of loading and removal requests using energy-saving LED lighting
- > Automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes
- > Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
- > Display of the current cleaning and descaling status
- > Intelligent VarioSmokers control (accessory) by the cooking methods
- > Condensation/exhaust air hoods (accessories) with situational adjustment of the extraction performance and transfer of service messages.

Cooking functions

- > High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
- > Power-steam function: increased steaming power available for Asian applications
- > Integrated, maintenance-free grease separation system without an additional grease filter
- > Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
- > Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Optional positioning tool for soft or very small cooking products (accessory)
- > Delta-T cooking for extremely gentle preparation with minimal cooking losses
- > Precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steam-convection combination modes
- > Digital temperature display, can be set to °C or °F, displays target and actual values
- > Cooking cabinet humidity and time displayed digitally; displays target and actual values
- > Time can be set to display in 12- or 24-hour format
- > 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking
- > Automatic pre-selected starting time with variable date and time
- > Integrated hand shower with automatic retraction and switchable spray/jet function
- > Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
- > No-charge 4-hour RATIONAL certified chef assistance program

Occupational and operating safety

- > Electronic safety temperature limiter for steam generator and convection heating
- > Integrated fan wheel brake
- > Contact temperature of the cooking cabinet door max. 163 °F
- > Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
- > HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- > Tested according to national and international standards for unsupervised operation
- > Maximum tray height must not exceed 63 inch when using a RATIONAL stand
- > Ergonomic door handle with right- / left-handed door opening and swing-shut function

Networking

- > Integrated, IP-protected Ethernet interface for wired connection to the cloud-based ConnectedCooking networking solution
- > Integrated Wi-Fi interface for wireless connection to the cloud-based networking solution ConnectedCooking
- > Integrated USB interface for local data exchange
- > Cloud-based ConnectedCooking solution allows central unit management; recipe, shopping cart and program management; HACCP data management; maintenance management

Cleaning and care

- > Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
- > Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
- > Ultrafast cleaning in only 12 minutes for practically uninterrupted, hygienic production
- > Automatic cleaning routine following power outages, ensuring that cooking cabinet remains free of cleaning agents even after the cleaning process has been canceled
- > Phosphate- and phosphorus-free Active Green Cleaner and Care tabs. The tabs are also free of microplastic additives

- > Hygienic setup that is flush with the counter without feet for simple, safe cleaning
- > Triple glass pane cooking cabinet door with rear ventilation, thermally reflecting special coating and swiveling glass panes for easy cleaning
- > Inside and outside material: stainless steel DIN 1.4301, seamless hygienic cooking cabinet with rounded corners and optimized air flow
- > Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions
- > Monitoring option for automatic cleaning using the cloud-based ConnectedCooking networking solution

Operation

- > High-resolution 10.1 inch TFT color display and capacitive touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
- > Acoustic prompts and visual messages when user action is required
- > Central dial with Push function for intuitive selection and confirmation of entries
- > User interface and help function can be set to over 55 languages
- > Basic national cuisine preferences can be selected regardless of language settings. Possible to select additional, local cuisine
- > Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
- > Extensive search function including all cooking paths, application examples and settings
- > Context-sensitive support that always shows the current help content for the displayed screen content
- > Start application examples from help file
- > Simple selection of cooking paths using six operating modes and/or five cooking methods
- > Cockpit function to display information about the processes within a cooking path
- > Customization and control of user profiles to prevent operator errors
- > Interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger

Installation, maintenance and environment

- > Professional installation by RATIONAL-certified technicians recommended
- > Rear in-direct floor drain with air gap is required, and should be supplied in alignment with local code.
- > Adaptation to the installation site (height above sea level) through automatic calibration
- > Operation without water softener and without additional manual descaling possible
- > Installation flush with the floor and wall through connection in the base area *
- > Service diagnostic system with automatic messages, self test function for actively testing cooking system functions
- > Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
- > 2-year RATIONAL warranty including parts, labor, and travel**
- > Regular maintenance is recommended. Servicing by RATIONAL service partner according to manufacturer recommendations
- > Energy efficiency in accordance with ENERGY STAR tested and passed. Published at www.energystar.gov

* See the installation or planner manual for details

** Terms and conditions apply, see manufacturer warranty statement at www.rational-online.com

Options

- > Hinging rack and air baffle for baker's standard accessories (400 x 600 mm)
- > Cooking cabinet door, left-hinged
- > MarineLine - marine version
- > SecurityLine - prison / security version
- > MobilityLine - mobile variant
- > HeavyDutyLine - particularly heavy-duty version
- > Integrated fat drain
- > Mobile oven rack package
- > Protection for control panel
- > Safety door lock
- > Lockable control panel

Technical specifications

Dimensions and weights

Dimensions (W x H x D)	
Cooking system (body)	33 1/2 x 39 7/8 x 30 1/2 inches
Cooking system (total)	33 1/2 x 41 7/8 x 33 1/8 inches
Cooking system with packaging	36 3/4 x 49 1/4 x 37 5/8 inches
Maximum working height of top level*	≤ 5 ft. 2 7/8 inches

*when using a corresponding RATIONAL stand

Weights	
Maximum load size per level	33 lb
Maximum total load capacity	99 lb
Weight - electric unit without packaging	287 lb
Weight - electric unit with packaging	333 lb
Weight - gas unit without packaging	328 lb
Weight - gas unit with packaging	375 lb

Electrical connection conditions

Voltage 3 ph 208 V / 240 V	
Connected loads - electric	18.9 kW
Steam power	18 kW
Convection power	18 kW
Breaker	60 A
Running AMPS	52.5 A (208 V) / 45.5 A (240 V)
Cable diameter	AWG 4 140°F
Voltage 3 ph 440 V / 480 V	
Connected loads - electric	18.9 kW
Steam power	18 kW
Convection power	18 kW
Breaker	30 A
Running AMPS	24.8 A (440 V) / 22.7 A (480 V)
Cable diameter	AWG 8 140°F

Not supplied with cable connection

Connected loads - gas

Natural gas G20	
Nominal heat load, total	83500 BTU
Nominal heat load, Steam mode	76000 BTU
Nominal heat load, Hot Air mode	83500 BTU
Required connection flow pressure	6.5 – 10 inch w.c.
Liquid gas	
Nominal heat load, total	82000 BTU
Nominal heat load, Steam mode	74500 BTU
Nominal heat load, Hot Air mode	82000 BTU
Required connection flow pressure	10 – 15 inch w.c.

3/4" NPT with 3/4" gas shut off

Additional gas types and voltages available on request

Connected loads - gas

Voltage 1 ph 208 V	
Connected loads - gas	0.9 kW
Breaker	15 A
Running AMPS	4.3 A
Voltage 1 ph 120 V	
Connected loads - gas	0.9 kW

Breaker	15 A
Running AMPS	7.5 A

All gas units are supplied with a 6 ft cord.

Connection conditions water

Connection	3/4" GHT
Supply minimum	1/2" ID Drinking Quality Cold
Water pressure (flow pressure), each	14.5-87.0 psi
Maximum flow rate per cooking system	3 gal/min
Water drain, each	2" OD
Max short-term amount of wastewater	0.11 gal/sec

Use only high-temperature resistant drain pipe

Water quality requirements

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning

Contaminant	Water Requirements	If > than recommended
Sand / Particles	< 15 µm	Particle filter
Chlorine (Cl2)	< 0.012 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl-)	< 4.68 gr/gal (80 ppm)	RO

All RATIONAL iCombi Pro & Classic models meet the requirements for LEED, IGCC and any local codes that have adopted them, based on water consumption and efficiency.

Model	XS	6 half size	6 full size	10 half size	10 full size	20 half size	20 full size
gal/hr	0.9	1.8	3.5	3.3	5.9	6.4	9.2
gal/hr/pan	0.3	0.3	0.3	0.3	0.3	0.3	0.2

Connected loads - exhaust air and thermal load

Latent heat load	3269 BTU
Sensible heat emission	4344 BTU
Sound level (electric)	55 dBA
Sound level (gas)	60 dBA

Connection loads - data

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

Minimum distances at installation

Clearance Requirements

To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.

If there are no external heat sources acting on the unit, there should be at least 2" (50 mm) of clearance on either side of the unit. On the back, single units and electric Combi-Duo vent pipe can be mounted flush with the wall. 2" rear clearance from the gas Combi-Duo exhaust gas box. If a high temperature heat source is on the left or right side of the unit, clearance of at least 14" (350 mm) must be maintained on the respective side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).

RATIONAL iCombi Pro 10-half size E/G

Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the

sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

Installation conditions

- > Observe all local and country-specific standards and regulations regarding the installation and operation of commercial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.
- > To use ConnectedCooking, an RJ45 network socket or a WLAN connection option (IEEE 802.11 a/g/n) must be in place on-site. For optimal performance, a data rate of at least 100 MB/s is required.
- > Do not connect to any receptacle that local code requires protection by a UL 943 listed Class A GFCI. The device is approved for field hardwiring per local code.

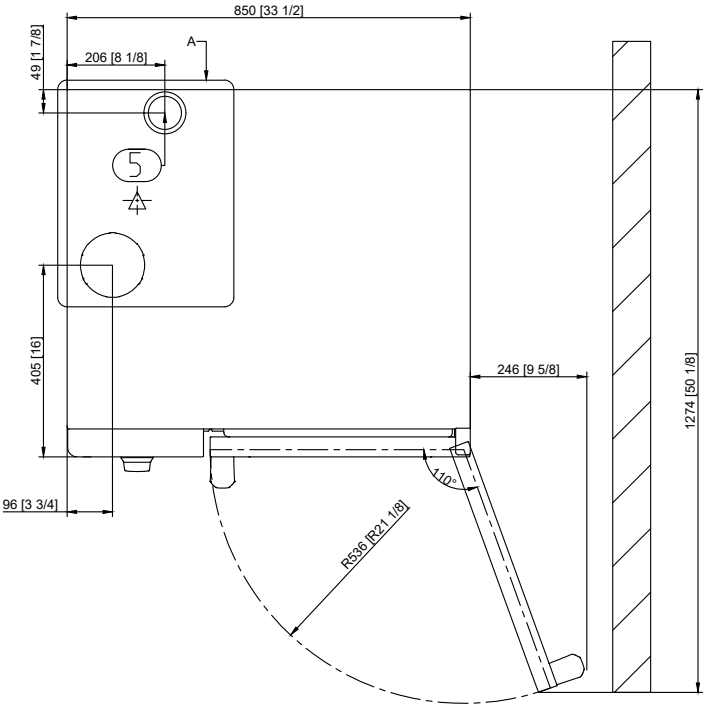
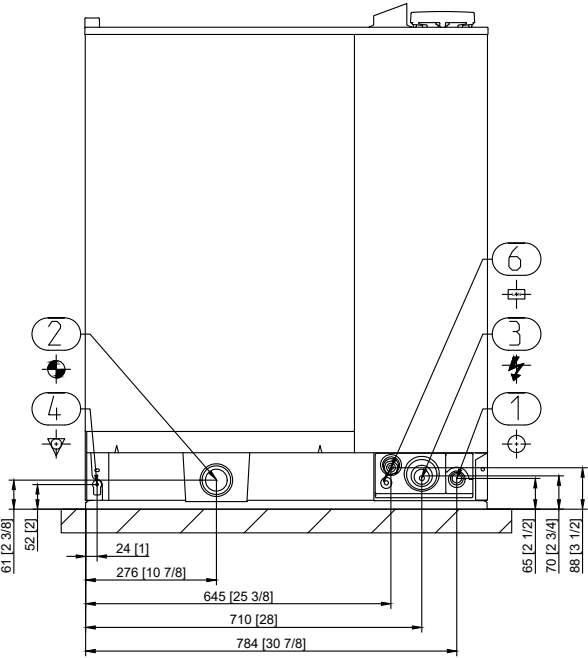
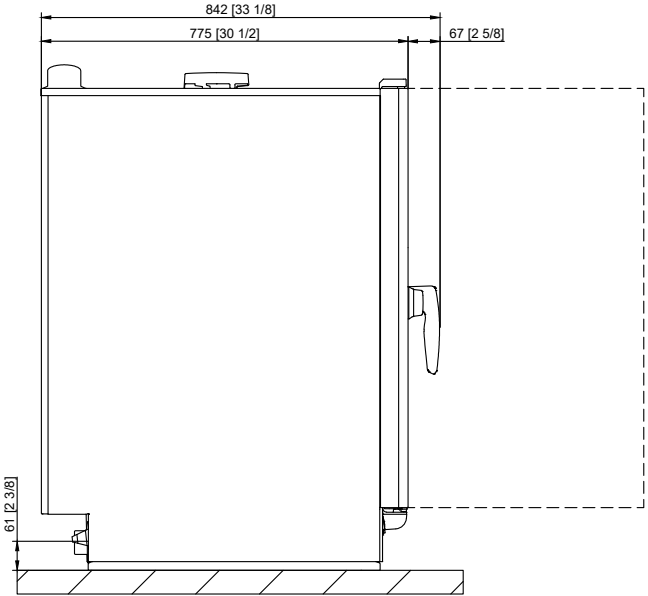
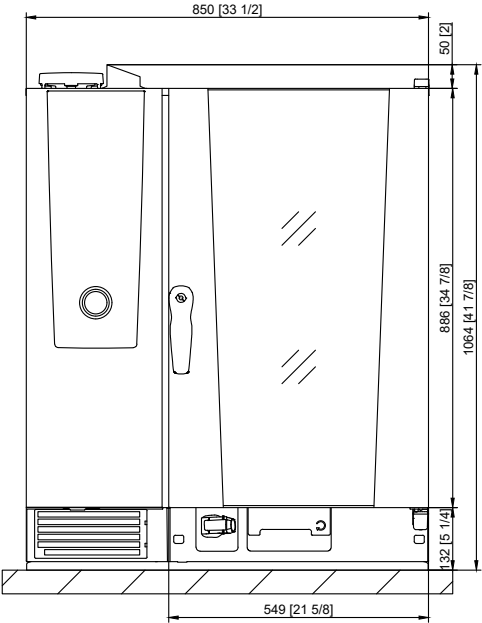
Approvals



NSF Certification

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

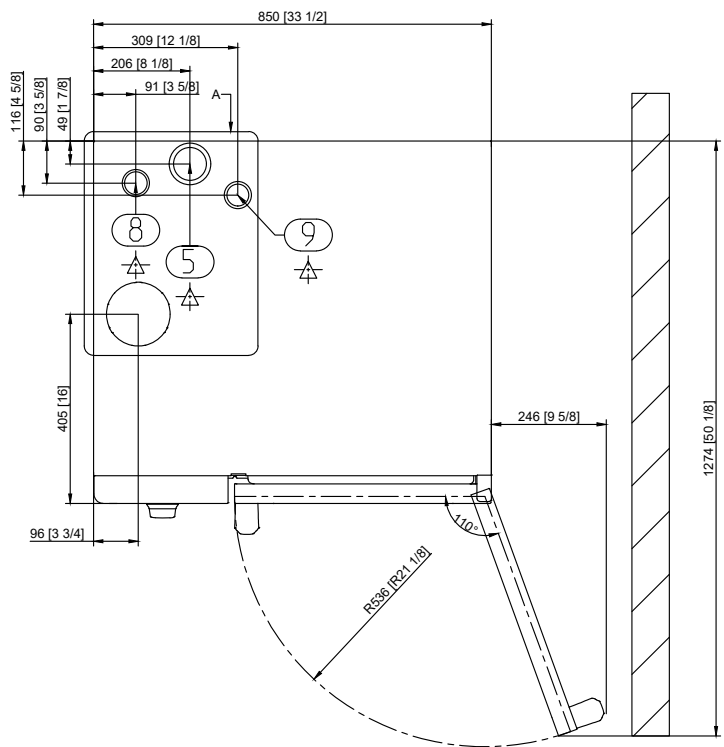
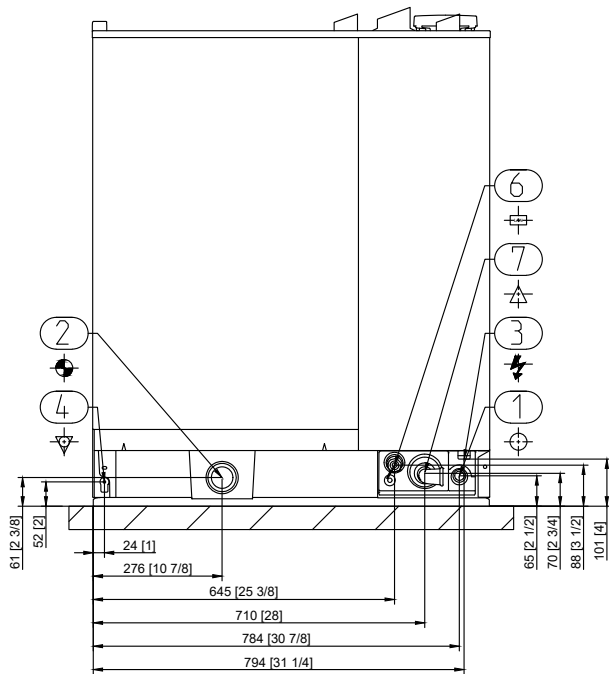
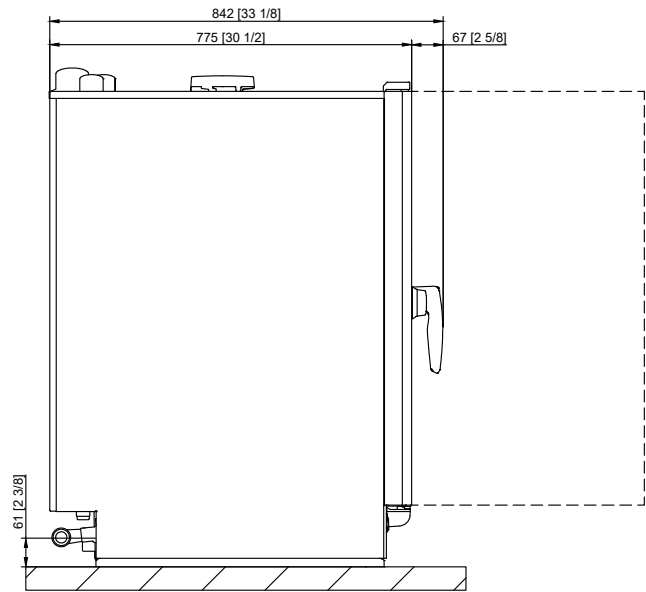
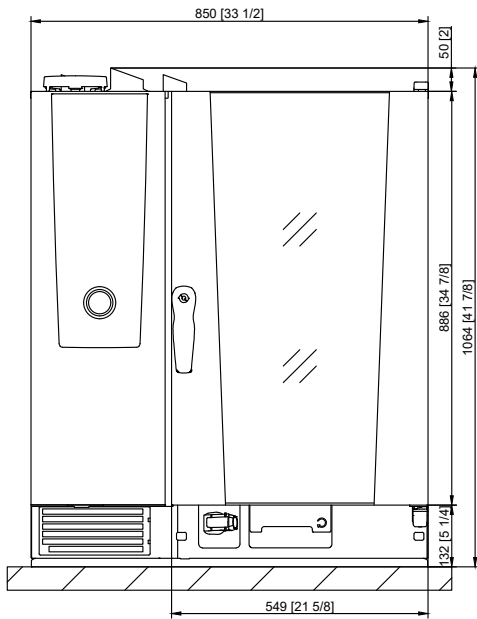
Technical drawing, electrical



1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe

6	Ethernet interface
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Technical drawing, gas



1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe

6	Ethernet interface
7	Gas connection
8	Exhaust pipe gas (steam)
9	Exhaust pipe gas (convection)

Accessories

Accessories	Item number
RATIONAL Active Green cleaning agent tabs – guarantee the best cleaning performance	Item no. 56.01.535
RATIONAL Care tabs – effectively prevent limescale deposits	Item no. 56.00.562
Stands are available in various versions - standard, with casters, or with anchorable stainless steel feet	See Cooking Systems and Accessories catalog
Run-in rail for mobile rack and mobile plate rack Size 6-half size, 10-half size	Item no. 60.75.115
Condensation breaker – diverts steam and vapors to an existing exhaust air system Sizes 6-half size, 10-half size, 6-full size and 10-full size	Item no. 60.72.592
RATIONAL USB stick – to securely transfer cooking programs and HACCP data	Item no. 42.00.162
Finishing system for banquets Size 10-half size, 26 plates	Item no. 60.11.629
Finishing system for banquets Size 10-half size, 32 plates	Item no. 60.11.628
Hinging racks – Size 10-half size	Item no. 8 racks 60.11.547
Heat shield – for installing a unit near a heat source, e.g. a grill - Size 10-half size	Item no. left side 60.75.773 Item no. right side 60.75.771
Mobile catering stand - especially for heavy mobile catering usage	Item no. 60.31.164
Mobile oven rack and mobile plate oven rack – for simple loading outside the cooking system	See Cooking Systems and Accessories catalog
Transport trolley for mobile rack and mobile plate rack - height-adjustable - Sizes 6-full size, 10-full size	Item no. 60.75.606
Transport trolley for mobile rack and mobile plate rack - standard - Sizes 6-half size, 10-half size	Item no. 60.74.000
UltraVent recirculating hood - for Size 6-half size, 10-half size electric units only	Item no. 60.67.179
UltraVent Plus recirculating hood - for Size 6-half size, 10-half size electric units only	Item no. 60.76.177
Stackable Combi-Duo kit Size 6-half size E/G on Size 6-half size E or Size 10-half size E	Item no. 60.73.991
RATIONAL Single Water Filter - for all single models and Combi-Duo XS/XS, 6-half size/6-half size and 6-half size/10-half size	Item no. 1900.1154US

We offer a wide range of cooking accessories to help you achieve ideal cooking results; for more information, please consult our accessories brochure, ask your dealer, or visit www.rational-online.com

Planner	RATIONAL USA Inc.
	1701 Golf Road, Suite C-120, Commerce Rolling Meadows, IL 60008 Toll Free: 888-320-7274 Fax: 847-755-9583 Email: info@rational-online.com Visit us on the internet: www.rational-online.com

Specification/Data sheet

UltraVent Plus models 6-half size, 10-half size US



Article number: 60.76.177

Description

The UltraVent Plus gets rid of escaping steam with its condensation technology. It is also equipped with special filter technology which reduces lingering smoke, which can build up while grilling and frying. No connection to the outside or extension of an existing exhaust system is necessary with this air recirculation hood. Installation is simple, and the hood can be retrofitted at any time.

Features

- Intelligent power control with automatic, continuously variable adjustment of the extraction power to the quantity of steam emitted
- Automatically boosts extraction rate when cooking cabinet door is opened
- Connects to both iCombi cooking systems in a Combi-Duo
- Eliminates lingering steam and vapours. These are extracted and condensed in the hood
- Special filter technology with a prefilter and HEPA H13 main filter to reduce smoke
- Easy to install and retrofit
- Issue of service notifications on the display of the iCombi Pro and iCombi Classic
- Adjustment of maximum extraction power on the display
- Easy to clean baffle plate, dishwasher safe

Technical Specifications

- Connection: 120V - 1 NAC 50/60 Hz
- Connected load: 170 W
- Extraction capacity: 24900 ft³/h
- Operating noise level: min 50 dBA; max 65 dBA
- Width: 33 5/8 inches
- Height: 15 7/8 inches
- Depth: 38 3/8 inches
- Weight: 174 lbs

Material

- Rust-free stainless steel (CNS 1.4301)

Note

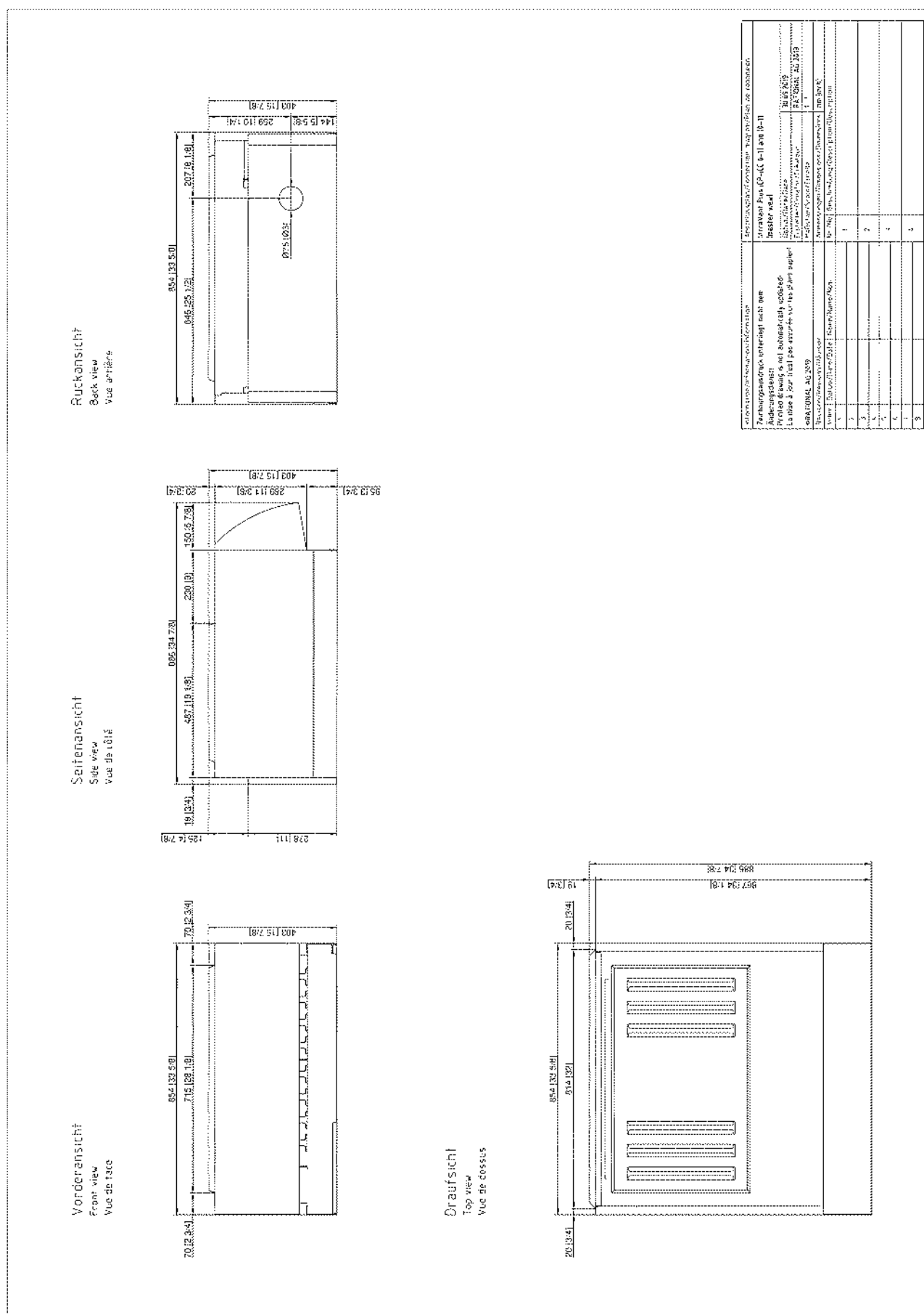
- To install an UltraVent, UltraVent Plus or exhaust hood on a SelfCookingCenter (from 09/2011) or CombiMaster Plus, a corresponding adapter kit is required
- The local standards and regulations for ventilation systems must be adhered to
- Only permitted for installation on electrical units

Visit us on the internet: www.rationalusa.com

We reserve the right to make technical improvements

Specification/Data sheet

UltraVent Plus models 6-half size, 10-half size US



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We reserve the right to make technical improvements

**WAREWASHING/HANDLING****SERVING THE FOOD INDUSTRY SINCE 1951**

POT SINKS - THREE TUB SINK WITH CENTER / CORNER DRAIN

FEATURES:

- Comes with drain guards
- 18-gauge stainless steel
- Faucet holes are 1" on center
- Shipped with legs removed
- Drain size: 1.8" / 4.6 cm
- Corner drain or center drain

**WARRANTY**

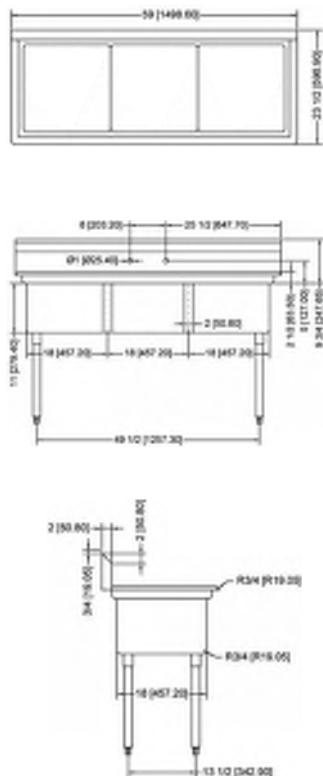
Authorized Dealer

WAREWASHING/HANDLING

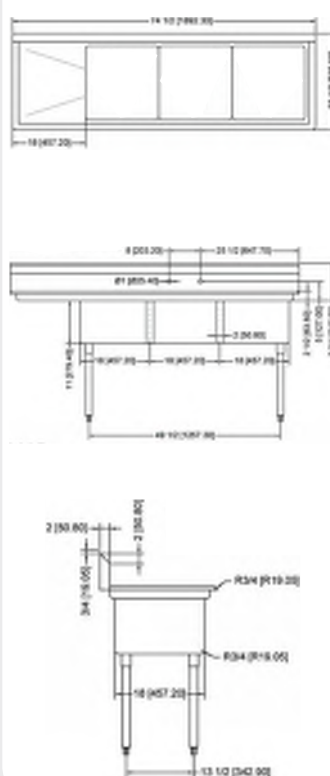
POT SINK - 18" x 18" x 11" THREE TUB SINK



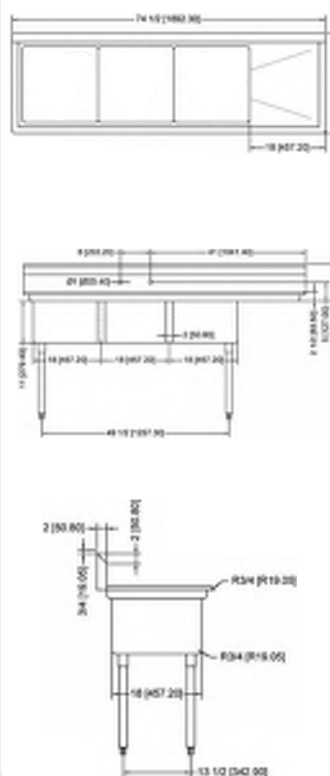
**THREE TUB SINK
WITHOUT DRAIN BOARD**



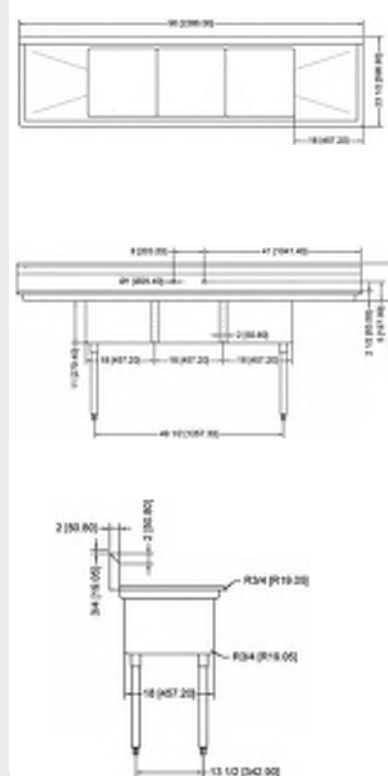
**THREE TUB SINK
WITH LEFT DRAIN BOARD**



**THREE TUB SINK
WITH RIGHT DRAIN BOARD**



**THREE TUB SINK
WITH TWO DRAIN BOARD**



TECHNICAL SPECIFICATION

ITEM NUMBER	DESCRIPTION	DIMENSIONS OF SINK	DRAIN BOARD	OVERALL DIMENSIONS	WEIGHT
22114	Three tub sink with corner drain	18" x 18" x 11"/ 457 x 457 x 279.4 mm	N/A	59" x 23 1/2" x 44"/ 1498.6 x 597 x 1117.6 mm	75 lb/ 34 kg
43765	Three tub sink with center drain				
22115	Three tub sink with corner drain	18" x 18" x 11"/ 457 x 457 x 279.4 mm	Left	75" x 23 1/2" x 44"/ 1905 x 597 x 1117.6 mm	80 lb/ 36.3 kg
43764	Three tub sink with center drain				
22116	Three tub sink with corner drain	18" x 18" x 11"/ 457 x 457 x 279.4 mm	Right	75" x 23 1/2" x 44"/ 1905 x 597 x 1117.6 mm	80 lb/ 36.3 kg
43766	Three tub sink with center drain				
22117	Three tub sink with corner drain	18" x 18" x 11"/ 457 x 457 x 279.4 mm	2	90" x 23 1/2" x 44"/ 2286 x 597 x 1117.6 mm	95 lb/ 43 kg
43763	Three tub sink with center drain				

OPTIONAL ACCESSORIES

21137	Leg brace for 18" x 18" sink
21142	Stainless steel knockdown drain board for 18" x 18" sink



21142 - Detail 1



21142 - Detail 2

OMCAN INC.

Telephone: 1-800-465-0234

Fax: (905) 607-0234

Email: sales@omcan.com

Website: www.omcan.com



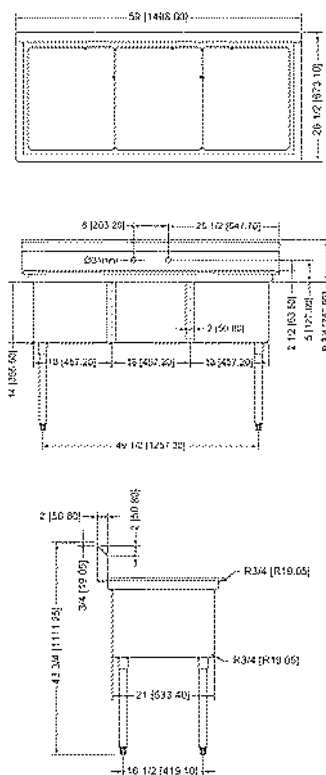
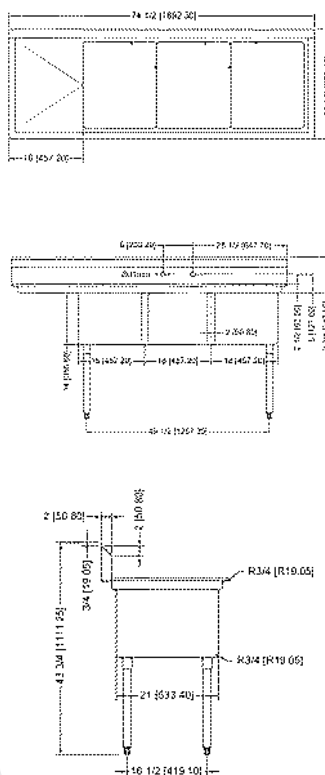
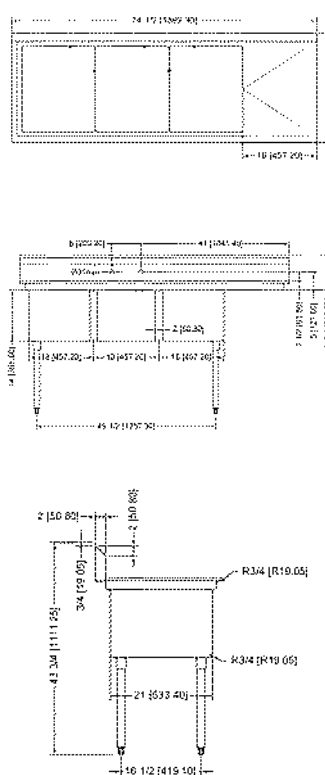
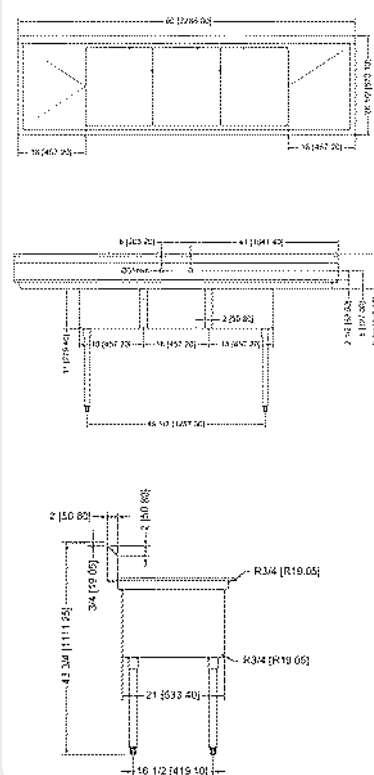
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2015 E.O.E.

WAREWASHING/HANDLING

POT SINK - 18" x 21" x 14" THREE TUB SINK


**THREE TUB SINK
WITHOUT DRAIN BOARD**

**THREE TUB SINK
WITH LEFT DRAIN BOARD**

**THREE TUB SINK
WITH RIGHT DRAIN BOARD**

**THREE TUB SINK
WITH TWO DRAIN BOARD**


TECHNICAL SPECIFICATION

ITEM NUMBER	DESCRIPTION	DIMENSIONS OF SINK	DRAIN BOARD	OVERALL DIMENSIONS	WEIGHT
25270	Three tub sink with corner drain	18" x 21" x 14"/ 457 x 533 x 355.6 mm	N/A	59" x 26 1/2" x 44"/ 1498.6 x 673 x 1117.6 mm	102 lb/ 46 kg
43776	Three tub sink with center drain				
25271	Three tub sink with corner drain	18" x 21" x 14"/ 457 x 533 x 355.6 mm	Left	74 1/2" x 26 1/2" x 44"/ 1892 x 673 x 1117.6 mm	112 lb/ 51 kg
43775	Three tub sink with center drain				
25272	Three tub sink with corner drain	18" x 21" x 14"/ 457 x 533 x 355.6 mm	Right	74 1/2" x 26 1/2" x 44"/ 1892 x 673 x 1117.6 mm	112 lb/ 51 kg
43777	Three tub sink with center drain				
25273	Three tub sink with corner drain	18" x 21" x 14"/ 457 x 533 x 355.6 mm	2	90" x 26 1/2" x 44"/ 2286 x 673 x 1117.6 mm	119 lb/ 54 kg
43778	Three tub sink with center drain				

OPTIONAL ACCESSORY

31486

Leg brace for 18" x 21" Three tub sink

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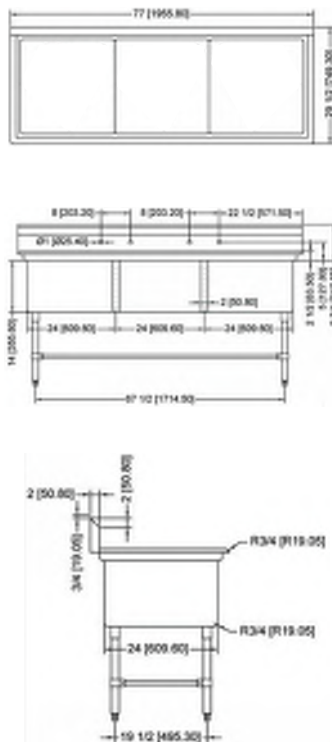
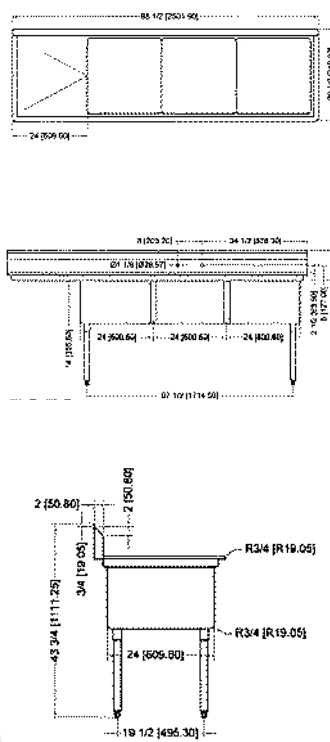
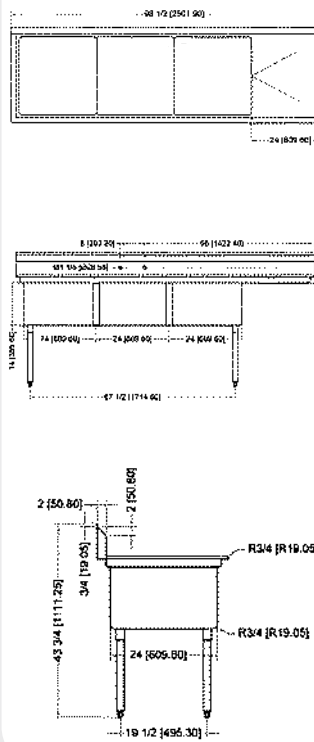
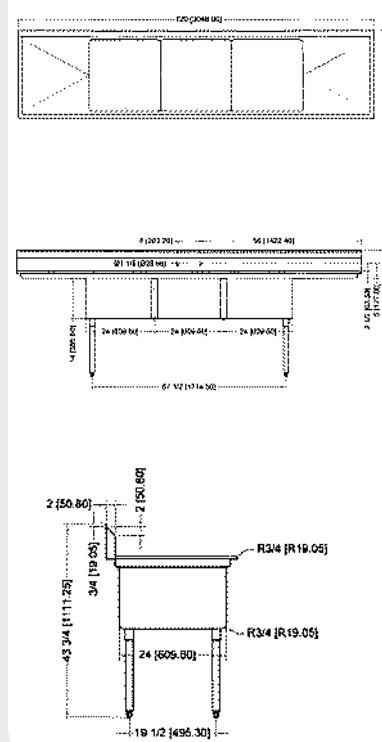
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2015 E.O.F.

WAREWASHING/HANDLING

POT SINK - 24" x 24" x 14" THREE TUB SINK


**THREE TUB SINK
WITHOUT DRAIN BOARD**

**THREE TUB SINK
WITH LEFT DRAIN BOARD**

**THREE TUB SINK
WITH RIGHT DRAIN BOARD**

**THREE TUB SINK
WITH TWO DRAIN BOARD**


TECHNICAL SPECIFICATION

ITEM NUMBER	DESCRIPTION	DIMENSIONS OF SINK	DRAIN BOARD	OVERALL DIMENSIONS	WEIGHT
22120	Three tub sink with corner drain & 4 faucet holes	24" x 24" x 14" / 609.6 x 609.6 x 355.6 mm	N/A	77" x 29 1/2" x 44" / 1956 x 749 x 1117.6 mm	110 lb / 50 kg
43787	Three tub sink with center drain & 4 faucet holes				
25259	Three tub sink with corner drain & 4 faucet holes	24" x 24" x 14" / 609.6 x 609.6 x 355.6 mm	Left	98 1/2" x 29 1/2" x 44" / 2502 x 749 x 1117.6 mm	136 lb / 61.7 kg
43786	Three tub sink with center drain & 4 faucet holes				
25260	Three tub sink with corner drain & 4 faucet holes	24" x 24" x 14" / 609.6 x 609.6 x 355.6 mm	Right	98 1/2" x 29 1/2" x 44" / 2502 x 749 x 1117.6 mm	136 lb / 61.7 kg
43788	Three tub sink with center drain & 4 faucet holes				
25261	Three tub sink with corner drain & 4 faucet holes	24" x 24" x 14" / 609.6 x 609.6 x 355.6 mm	2	120" x 29 1/2" x 44" / 3048 x 749 x 1117.6 mm	150 lb / 68 kg
43789	Three tub sink with center drain & 4 faucet holes				

OPTIONAL ACCESSORIES

21141	Leg brace for 24" x 24" three tub sink
21143	Stainless steel knockdown drain board for 24" x 24" sink



21143 - Detail 1



21143 - Detail 2

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Website: www.omcan.com



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2015 E.O.E.



INTELLISHOT

Next Generation Dairy Dispensing

Improved Accuracy and Calibration

SureShot believes that improving operational efficiency and beverage consistency is essential to elevating the guest experience and, in turn, strengthening your brand. The **IntelliShot 2.0** portion control dairy dispenser was designed to help QSRs optimize their coffee operations by boosting performance while ensuring the consistency and quality of each beverage.



Feature	Benefit
Improved Dispensing Precision	Consistent & reliable accuracy means customers always get exactly what they order, while helping control food costs.
Quick & Easy Calibration	No training required. Takes less than 3 min (both products).
Frost-Free Refrigeration	Consistent temperature with no ice build up saves time and minimizes potential waste.
Intuitive Icon-Based User Interface	User-friendly button panel and intuitive software for easy navigation.
Color Coded Notification Symbol	Immediate alerts for temperature changes, low product levels, or an open door.
Modern Look and Durable Construction	Professional, clean design makes it fun to use. Enhanced durability reduces the need for parts replacements.
Clean Pour	Reduces splashing and drips during use.
Easy-to-Clean Valve	Reduces cleaning time (only 20 seconds).
Easy-to-Remove Door Gasket	Tool-free removal for quick and effortless cleaning.
Easy program updates	Software updates and menu changes via USB are a breeze.

Available Dairy Containers

(Varies depending on model)



Product Case
to hold dairy bags



Refillable Tank

Modèles disponibles :

Model	Capacity	Dairy Container	Dimensions (WxHxD)	Weight
AC110-V2PCC-1-D1	1 x 2.6 G (10 L)	Product Case	9.4" x 25.5" x 25.5" (23.9 x 64.8 x 64.8 cm)	64 lb (29 kg)
AC110-V2PCT-1-D1	1 x 2.5 G (9.5 L)	Tank	9.4" x 25.75" x 25.5" (23.9 x 65.4 x 64.8 cm)	64 lb (29 kg)
AC220-V2PCC-1-D1	2 x 2.6 G (10 L)	Product Cases	15.4" x 25.5" x 25.5" (39.1 x 64.8 x 64.8 cm)	80 lb (36 kg)
AC220-V2PCT-1-D1	2 x 2.5 G (9.5 L)	Tanks	12.9" x 25.75" x 25.5" (32.8 x 65.4 x 64.8 cm)	80 lb (36 kg)
AC320-V2PCT-1-D1	1 x 2.5 G (9.5 L) 2 x 1.5 G (5.7 L)	Tanks	12.9" x 28.75" x 25.5" (32.8 x 73.0 x 64.8 cm)	84 lb (38 kg)

Power Requirements: 120V AC, 60Hz, 1A, 1ph



SureShot[®]

sugarshot

GRANULAR SUGAR DISPENSER



One of the keys to a great cup of coffee is sugar.

But for restaurant and drive-thru coffee programs, sugar can be a messy and costly part of the mix. SureShot Dispensing Systems[®] has the perfect solution— clean, portion-controlled and cost-saving granular sugar dispensers. Your customers will enjoy the taste consistency these dispensers afford resulting in increased coffee sales and brand loyalty! You'll appreciate dramatic cost savings and an improved speed of service that will ensure a return on investment in just a few months!

Save money

SureShot Dispensing Systems[®] sugar dispensers offer many cost-saving benefits:

- Save over 50% on sugar costs through bulk buying vs. individual packets
- Reduce overall sugar consumption by up to 40% via elimination of waste and spillage while better controlling actual dispensed portions
- Decreased cleaning time means reduced staff labor costs

Increase cleanliness

- Improve sanitation and overall appearance of your store
- Eliminate 'sticky', messy countertops and service areas
- Decrease possibility of contamination and pests

Keep customers happy

Your customers can taste the difference. With SureShot Dispensing Systems[®] your customers get a consistent, tasty cup of coffee every time— and they'll keep coming back for more.

GREAT REASONS TO CHOOSE SugarShot DISPENSERS

- Easy to load and operate (can be used in both full-serve and self-serve environments).



- Unique microprocessor technology ensures accurate, consistent portioning for each pre-programmed size.
- Eliminates excess sugar usage and pilferage of individual packets in self-serve environments.
- Prevents countertop spills and waste.
- Tools-free design enables easy hopper removal for dispensing tube replacement to ensure portioning accuracy and optimum performance.

OTHER KEY FEATURES

- Includes stainless steel Catch Tray, Spare Dispensing Tube and Operations Manual.
- Standard one year, on-site parts and labor warranty.
- USA and Canada-wide Technical Service Network with SureShot Technical Assistance Center support.

GENERAL SPECIFICATIONS

- Hopper Capacity: 6 lbs / 2.72 kg
- Dimensions: 11" x 7" x 22.75"
- A/C Supply Voltage: 120v AC, 60 Hz, 4 amp, 1 ph
- Weight: 15 lbs



simply
innovative™



A.C. Dispensing Equipment Inc.
100 Dispensing Way
Lower Sackville, NS B4C 4H2
Canada

toll free (US and Canada): 888.777.9990
tel 902.865.9602
fax 902.865.9604

sales@sureshotdispensing.com
www.sureshotdispensing.com



STERO SUn

HOT AND COLD UNDERCOUNTER



STANDARD FEATURES

- 30 racks per hour rate – SUnH
- 30 racks per hour rate – SUnL
- .84 gallons of water per rack
- 1.5 minute cycle with optional extended cycle
- Hot water (SUnH) or chemical sanitizing (SUnL) units available
- Removable stainless steel scrap screen
- Chemical sensing indicators (low chemical alert)
- Booster heater capable of 70° rise (SUnH)
- Soft start
- Rinse Assurance ensures 180° final rinse (SUnH)
- Delime notification and cycle
- Chemical pumps standard
- Service diagnostics with error notifications
- Top-mounted user interface with digital temperature display
- Stainless steel Interchangeable upper and lower wash and rinse arms
- Pumped drain
- Pumped rinse
- 13.63" door opening
- Spring-assisted door
- Automatic tank fill
- Electric tank heat

OPTIONS & ACCESSORIES

- Stainless steel stand with rack storage and telescoping legs (legs in provide 15⁵/₁₆" of additional height; legs out provide 17⁷/₈" of additional height)
- 6" stainless steel leg kit
- Peg rack
- Combination rack
- Power cord kits
- One electrical connection is standard
- DWT – Drain water tempering kit

MACHINE RATINGS	SUnH Hot Water Sanitizing	SUnL Chemical Sanitizing
Racks per Hour Rate	30	30
Cycle Time – Seconds	90	90
Tank Heat	5.5 KW	2 KW
Electric Booster Heater	6 KW	N/A
Water Usage Per Rack – Gallons	.84	.84
Peak Drain Flow – Gallons per Minute	2.8	2.8
Incoming Water Temperature Required (minimum)	110°	120°

STERO SUN

HOT AND COLD UNDERCOUNTER



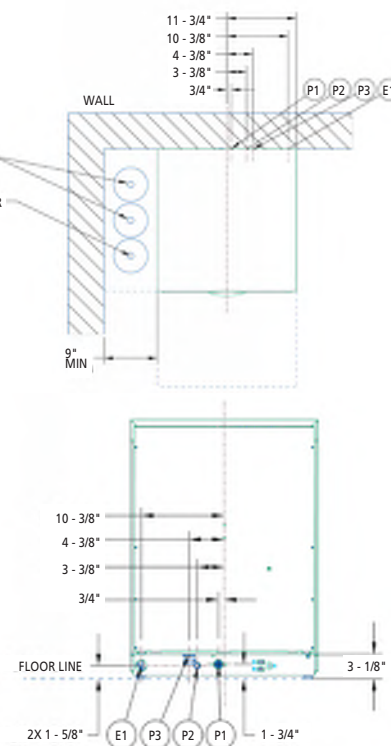
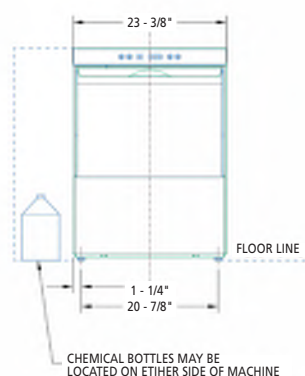
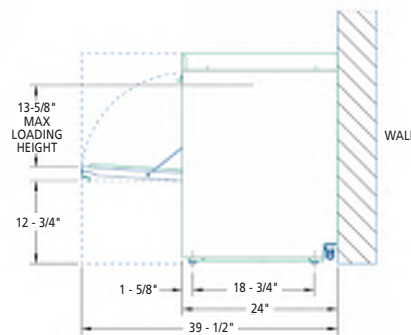
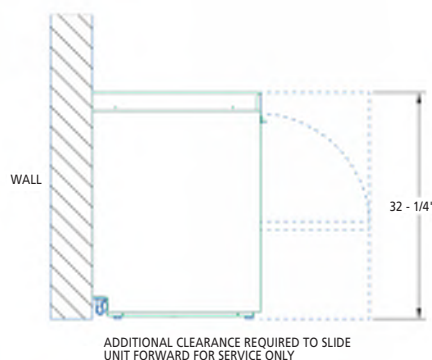
NOTICE

Required flowing water pressure to the dishmachine is at or above 20 PSIG. Pressure lower than 20 PSI may affect machine fill/start-up time. Pressure gauge not required on pumped rinse machines.

Important: Chemical containers should be placed no higher than 10" above floor. Unless incoming water is greater than 65 PSI.

If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line.

Use only 6% or 8.4% sodium hypochlorite (liquid bleach) as sanitizing chemical to insure proper operation of dishmachine (SUNL only).



NOTES:

1. All vertical machine dimensions taken from floor may increase or decrease 1/2" depending on leg adjustment.
2. Moist air escapes from the door. Use only moisture resistant materials adjacent to dishmachine sides and top.
3. A vent hood is not recommended above the undercounter dishmachine since it does not produce excessive vapors.

PLUMBING NOTES:

1. Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be supplied (by others) in common water supply line at service connection.
2. Recommended water hardness to be 3 grains or less for best results.
3. If drain hose is looped above a sink, the loop must not exceed 38" AFF.
4. Size of rack: 19-3/4" x 19-3/4"

⚠WARNING

Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

Plumbing connections must comply with applicable sanitary, safety and plumbing codes. Drain and fill line configurations vary, some methods are shown on this drawing.

Do not premix other chemicals and sodium hypochlorite (liquid bleach). Mixing may cause hazardous gas to form. (SUNL only)

NOTE: Certain materials, including silver, aluminum and pewter are attacked by sodium hypochlorite (liquid bleach) in the chemical sanitizing dishwasher mode of operation. Water hardness must be controlled to 3 grains OR LESS for best results.

CONNECTION INFORMATION

(AFF = ABOVE FINISHED FLOOR)

LEGEND

- E1 ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT; 1-5/8" AFF
- P1 SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6' LONG HOSE SUPPLIED WITH MACHINE; 120F water minimum for SUNL, 140F water recommended.
- P2 DRAIN CONNECTION: 19MM O.D. BARB FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE.
- P3 CHEMICAL SUPPLY: DETERGENT, SANITIZER AND RINSE AID: APPROX 1-5/8" AFF. 63" LONG, 6MM O.D. TUBING SUPPLIED WITH MACHINE.

MODEL	VOLTS/HERTZ/PHASE	RATED AMPS	MIN SUPPLY CKT CONDUCTOR AMPACITY	MAX PROTECTIVE DEVICE
SUnH	208-240/60/1	24.2/27.5	30	30
SUnL	120/60/1	17.5	20	20

NOTE: FOR SUPPLY CONNECTIONS, USE COPPER WIRE ONLY RATED AT 90°C MINIMUM
ACCESSORY CORD KIT AVAILABLE FOR ALL MODELS.

SHIPPING WEIGHTS		
MODEL	NET WEIGHT	DOMESTIC SHIPPING WEIGHT
SUnH	120 lbs.	148 lbs.
SUnL	120 lbs.	148 lbs.

OVERALL DIMENSIONS: 32-1/4" H x 23-3/8" W x 24" D

SCH 65

SIMAG
by Scotsman

127 lb Self-contained Ice Machine

Technical features

- Stainless steel bodywork
- Vertical pump
- Main switch (ON/OFF)
- Built-in cleaning system
- Easily accessible components
- Low power and water consumption
- Optimum ratio between ice production and bin capacity
- Reduced dimensions
- Electronic PCB to create perfect cubes and help troubleshooting with alarm signals
- Scale tap
- Adjustable feeds
- Bin sensor termic
- Easy clean spray system
- R290 condenser



Internal bin capacity



48.5 lb of ice

1100 cubes

Type of ice

Full Cubes



34 mm

30 mm



Voltage

115/60/1 Standard version

Machine dimensions

Exterior dimensions	18.2x22.4x35.3 in
WxDxH Product Weight	86.0 lb
Shipping Dimensions	21.3x25.2x35.4 in
Shipping Weight (approx.)	99.2 lb

Technology and Certifications



FOOD SERVICE SOLUTIONS INC.
2-6599 Kitimat Road
Mississauga, ON
L5N 4J4
(800) 668-8765
e-mail: info@myfss.ca

FOOD SERVICE
SOLUTIONS

SCH 65



127 lb Self-contained Ice Machine

Accessories

- Scoop
- Hose set tubes
- Drain tube
- Legs
- Floor mount kit to be provided with the unit to be ordered as accessory (SCKITFLOOR5CH50)

Warranty

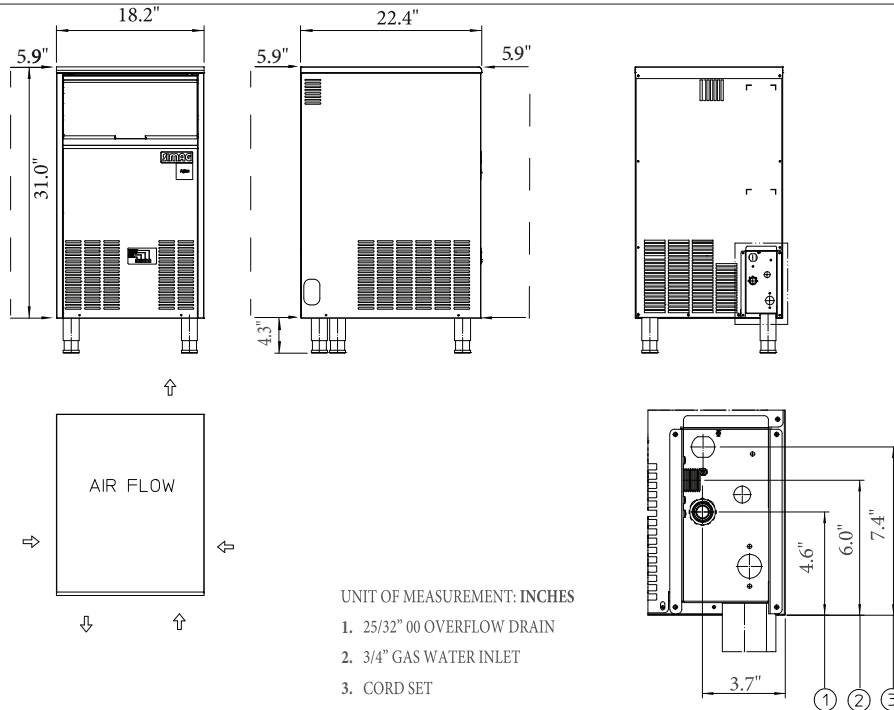
- 3 years parts and labor costs
- 5 years warranty on compressor



SCH 65



127 lb Self-contained Ice Machine



DRAINAGE PER GRAVITY

Recommended breaker size: 15 amp
plug type: nema 5-15 p

Operating Limits

	Minimum	Maximum
Ambient temperature	50°F (10°C)	100°F (38°C)
Water temperature	40°F (5°C)	100°F (38°C)
Water pressure	1 bar (14 PSI)	5 bar (70 PSI)
Clearance (right and left)	6 in (15 cm)	-

Specifications and design are subject to change without notice
Note: if clearance is less, ice production will decrease up to 20/25%

Model	Voltage	Daily production lb		Daily production kg		Power input Watt (*)	Refrigerant	Fuse A	Consumptions (**)			
		21/10°C 70/50°F	32/21°C 90/70°F	21/10°C 70/50°F	32/21°C 90/70°F				kJ/kg	kWh/ 100lb	l/kg	Water gal/100lb
SCH 65 A	115/60/1	127	101	57.5	127	560	R290	10	755	9.51	2.9	35
(*) Power Input: at 90°F Ambient Temperature												
(**) Water Consumption: at 90°F Air and 70°F Water												

COFFEE BREWING SYSTEMS

CBS-1230 Plus Brewers

3.0-4.0 LITER BREWING SYSTEM

Shown with D041 3.0L Airpot & D451 4.0L / 1G LUXUS® Thermal Server



PLUG AND PLAY OPERATION

Batch buttons are pre-programmed at the factory. If desired the USB port can be used to upload and download recipes.



CASCADING SPRAY DOME

Patented design provides even saturation of the coffee bed for maximum extraction. Lime resistant design makes for less service calls.

FEATURES

CBS-1230 Plus Brewers



BREW BASKET DESIGN

Advanced brew basket design provides a deeper bed depth and superior thermal insulation for better extraction.



CONTEMPORARY DESIGN

Traditional FETCO core with modern design enhancements fits well in any front-of-house or back of the house application.



ECO MODE

Reduces tank temperature during periods of non-operation to cut down on electricity usage.



DISPENSERS

CBS-1230 Plus Brewers

DISPENSERS

D037 1.9 Liter Tall Server 	D078 2.2 Liter Glass Lined Pump Lever Airpot 	D080 2.2 Liter Pump Lever Airpot 	D081 2.5 Liter Pump Lever Airpot 
D041 3.0 Liter Pump Lever Airpot 	D063 3.8 Liter Pump Lever Airpot  FOR USE WITH 2.5" OPTIONAL LEGS	D451 4.0 Liter / 1 Gallon LUXUS® Thermal Server L4S-10 	D482 4.0 Liter / 1 Gallon LUXUS® Sight Gauge Server LGS-10 

SERVING STATION FOR THERMAL SERVERS

A147 Single Serving Station for L4S-10 & LGS-10 S4S-10-1 	A148 Twin Serving Station for L4S-10 & LGS-10 S4S-10-2 	A149 Triple Serving Station for L4S-10 & LGS-10 S4S-10-3 
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All dispensers and serving stations **SOLD SEPARATELY**.

ACCESSORIES

CBS-1230 Plus Brewers

NOTE

Coffee brewers are available with **Plastic** or **Metal** brew basket options. Material type is of personal preference and does not affect flavor profile, however if you are looking for color identification the plastic brew baskets are the best option.

BREW BASKETS AND PAPER FILTERS

Item Number	Brew Basket	Coffee Capacity	Filter Size	Filter SKU	Filter/Case
All configurations	Standard Plastic / Stainless Steel	Up to 8oz / 227g	13" x 5"	F002	500/cs

B003218B1
13" x 5"
Large Metal
Basket


B014218BN2BK
13" x 5"
Plastic Brew
Basket


F002
13" x 5"
Paper Filters


Contact Customer Service or your Sales Person for more options.

COLORED BREW BASKET HANDLE INSERTS

1023.00180.00 Blue Insert 	1023.00190.00 Red Insert 	1023.00191.00 Green Insert 	1023.00192.00 Orange Insert 
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LEGS SETUP OPTIONS

Comes standard with
1" and 2.5" legs

1073.00019.00 1" Legs 	1073.00016.00 2.5" Legs 
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WATER FILTRATION SYSTEM

Filtration System	Item Number	Item Description	Rated Capacity	Working Pressure	Weight
Everpure®	A039	In-Line System	113,563 liters	10-125 psi [0.7-8.6 bar], non-shock	6.0 lbs / 2.7 kg
Everpure®	A075	Replacement Cartridge	113,563 liters	10-125 psi [0.7-8.6 bar], non-shock	6.0 lbs / 2.7 kg
BWT Bestmax	A138	In-Line System	3,002 liters	29-116 psi [2-8 bar], non-shock	11.0 lbs / 5.0 kg
BWT Bestmax	A139	Replacement Cartridge	3,002 liters	29-116 psi [2-8 bar], non-shock	11.0 lbs / 5.0 kg
BWT Bestmax	A140	In-Line System	4,562 liters	29-116 psi [2-8 bar], non-shock	11.0 lbs / 5.0 kg
BWT Bestmax	A141	Replacement Cartridge	4,562 liters	29-116 psi [2-8 bar], non-shock	11.0 lbs / 5.0 kg

EVERPURE®

In-Line Water
Filtration System



SET INCLUDES: 1ea. commercial quality corrosion resistant filter head 1ea. taste and odor filter cartridge (FETCO® #A075) / 1ea. 3/8" x 4' connection hose / 1 set — mounting bracket and hardware.

- Recommended for large-sized operations
- Taste and odor filter for extremely turbid (cloudy) water
- Granular-activated carbon reduces sediment and chlorine
- Quick-disconnect style head/cartridge design cartridge for effortless replacement
- Durable, corrosion-resistant head includes built-in shutoff valve

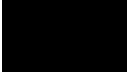
BWT BESTMAX

In-Line Water
Filtration System



SET INCLUDES: 1ea. filter cartridge / 1ea. universal filter head / 1ea. wall mounting bracket Braided hose supplies 3/8" and 3/4" compression, in 24" or 48" lengths

- Recommended for small- to medium-sized operations
- Carbonate hardness removal prevents scale deposits and retains minerals
- Granular-activated carbon reduces sediment and chlorine
- Quick-disconnect style head/cartridge design cartridge for effortless replacement
- Durable, corrosion-resistant head includes built-in shutoff valve
- Four bypass settings allows for different water qualities and product preferences



TECHNICAL SPECIFICATIONS

NORTH AMERICA

CBS-1231 Plus Brewer

ELECTRICAL										
Item Number	Brew Basket	Voltage	Heater Config.	Phase	Wires	kW	Connection	Max Amp Draw	[Gal] / [L] Hour	Certification
E1231US-1A115-MM011	13x5" Metal	100-120	1 x 1.5 kW / 120 V	1	2+G	1.1-1.6	NEMA 5-15P	10.8-12.9	4.0 / 15.1	 
E1231US-1A115-PM011	13x5" Plastic	100-120	1 x 1.5 kW / 120 V	1	2+G	1.1-1.6	NEMA 5-15P	10.8-12.9	4.0 / 15.1	 
E1231US-1X117-MM011 DUAL VOLTAGE	13x5" Metal	100-120	1 x 1.7 kW / 120 V	1	2+G	1.3-1.8	NEMA 5-15P	12.2-14.6	4.5 / 17.1	 
		120/208-240	2 x 1.7 kW / 120 V	1	3+G	3.5	No Cord	14.6	7.9 / 30.0	
E1231US-1X117-PM011 DUAL VOLTAGE	13x5" Plastic	100-120	1 x 1.7 kW / 120 V	1	2+G	1.3-1.8	NEMA 5-15P	12.2-14.6	4.5 / 17.1	 
		120/208-240	2 x 1.7 kW / 120 V	1	3+G	3.5	No Cord	14.6	7.9 / 30.0	

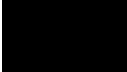
WATER			
Water Inlet	Water Pressure [psig] / [Bar]	Minimum Flow Rate [gpm] / [L/min]	Tank Capacity [Gal] / [L]
3/8" Male Flare	20-75 / 1.37-5.17	1.50 / 5.68	3.00 / 11.36

CBS-1232 Plus Brewer

ELECTRICAL										
Item Number	Brew Basket	Voltage	Heater Config.	Phase	Wires	kW	Connection	Max Amp Draw	[Gal] / [L] Hour	Certification
E1232US-1B230-MM010	13x5" Metal	208-240	2 x 3.0 kW / 240 V	1	2+G	4.6-6.1	No Cord	22.1-25.4	12.2 / 46.3	 
E1232US-1B230-PM010	13x5" Plastic	208-240	2 x 3.0 kW / 240 V	1	2+G	4.6-6.1	No Cord	22.1-25.4	12.2 / 46.3	 

WATER			
Water Inlet	Water Pressure [psig] / [Bar]	Minimum Flow Rate [gpm] / [L/min]	Tank Capacity [Gal] / [L]
3/8" Male Flare	20-75 / 1.37-5.17	1.50 / 5.68	5.48 / 10.07

1 This version is made to order and it might require longer production lead time. Please ask your local sales representative for more information.



TECHNICAL SPECIFICATIONS
INTERNATIONAL

CBS-1231 Plus Brewer

ELECTRICAL										
Item Number	Brew Basket	Voltage	Heater Config.	Phase	Wires	kW	Connection	Max Amp Draw	[Gal] / [L] Hour	Certification
E1231IN-1B123-PM000	13x5" Plastic	200-240	1 x 2.3 kW / 240 V	1	L/N/PE	1.7-2.4	No Cord	8.4-10.0	6.1 / 23.2	 
E1231IN-1B130-PM000	13x5" Plastic	200-240	1 x 3.0 kW / 240 V	1	L/N/PE	2.2-3.1	No Cord	10.8-12.9	7.9 / 30.0	 
E1231NM-1A123-PM002 ¹	13x5" Plastic	100-120	1 x 2.3 kW / 120 V	1	2+G	1.7-2.4	NEMA 5-20P	16.4-19.6	6.1 / 23.2	 
E1231NM-1B130-PM003 ¹	13x5" Plastic	208-240	1 x 3.0 kW / 240 V	1	2+G	2.2-3.1	NEMA 6-15P	11.2-12.9	7.9 / 30.0	 
E1231NM-1X123-PM002 DUAL VOLTAGE	13x5" Plastic	100-120	1 x 2.3 kW / 120 V	1	2+G	1.7-2.4	NEMA 5-20P	16.4-19.6	6.1 / 23.2	 
		120/208-240	2 x 2.3 kW / 120 V	1	3+G	4.7	No Cord	19.6	7.9 / 30.0	
E1231CE-1B123-PM005 ¹	13x5" Plastic	230	1 x 2.3 kW / 240 V	1	L/N/PE	2.2	CEE 7/7 Shuko	9.6	5.6 / 21.1	 
E1231CE-1B130-PM005	13x5" Plastic	230	1 x 3.0 kW / 240 V	1	L/N/PE	2.9	CEE 7/7 Shuko	12.4	7.4 / 28.2	 

WATER			
Water Inlet	Water Pressure [psig] / [Bar]	Minimum Flow Rate [gpm] / [L/min]	Tank Capacity [Gal] / [L]
3/8" Male Flare	20-75 / 1.37-5.17	1.50 / 5.68	3.00 / 11.36

CBS-1232 Plus Brewer

ELECTRICAL										
Item Number	Brew Basket	Voltage	Heater Config.	Phase	Wires	kW	Connection	Max Amp Draw	[Gal] / [L] Hour	Certification
E1232IN-1B223-PM000	13x5" Plastic	200-240	2 x 2.3 kW / 240 V	1	L/N/PE	3.3-4.7	No Cord	16.4-19.6	12.2 / 46.3	 
E1232IN-1B230-PM000	13x5" Plastic	200-240	2 x 3.0 kW / 240 V	1	L/N/PE	4.3-6.1	No Cord	21.2-25.4	15.8 / 60.0	 
E1232NM-1B230-PM000	13x5" Plastic	208-240	2 x 3.0 kW / 240 V	1	2+G	4.6-6.1	No Cord	22.1-25.4	15.8 / 60.0	 
E1232CE-2B223-PM000 ¹	13x5" Plastic	230/400	2 x 2.3 kW / 240 V	2	2L/N/PE	4.3	No Cord	9.6	11.2 / 42.3	 
E1232CE-2B230-PM000	13x5" Plastic	230/400	2 x 3.0 kW / 240 V	2	2L/N/PE	5.6	No Cord	12.4	14.6 / 55.4	 
E1232CE-1B223-PM000 ¹	13x5" Plastic	230	2 x 2.3 kW / 240 V	1	L/N/PE	4.3	No Cord	18.8	11.2 / 42.3	 
E1232CE-1B230-PM000 ¹	13x5" Plastic	230	2 x 3.0 kW / 240 V	1	L/N/PE	5.6	No Cord	24.4	14.6 / 55.4	 

WATER			
Water Inlet	Water Pressure [psig] / [Bar]	Minimum Flow Rate [gpm] / [L/min]	Tank Capacity [Gal] / [L]
3/8" Male Flare	20-75 / 1.37-5.17	1.50 / 5.68	5.48 / 20.74

1 This version is made to order and it might require longer production lead time. Please ask your local sales representative for more information.

DIMENSIONS

CBS-1231 Plus Brewer

DIMENSIONS						
	Height (A)	Width (B)	Depth (D)	Depth (E)	Faucet Clearance (F)	Brew Basket Clearance (G)
Product Dimensions with 1" Standard Legs	26.25" 66.67 cm	11.75" 29.84 cm	20.5" 52.07 cm	15.13" 38.43 cm	10.63" 26.98 cm	13.13" 33.35 cm
Product Dimensions with 2.5" Optional Legs	27.75" 70.48 cm	11.75" 29.84 cm	20.5" 52.07 cm	15.13" 38.43 cm	12.13" 30.80 cm	14.63" 37.16 cm
Shipping Dimensions	30.0" 76.20 cm	17.0" 43.18 cm	22.0" 55.88 cm	N/A	N/A	N/A

WEIGHT		
	Empty [lbs] / [kg]	Filled [lbs] / [kg]
Product Weight	29 lbs 13.1 kg	55 lbs 24.9 kg
Shipping Weight	41 lbs 18.6 kg	N/A

CBS-1232 Plus Brewer

DIMENSIONS						
	Height (A)	Width (C)	Depth (D)	Depth (E)	Faucet Clearance (F)	Brew Basket Clearance (G)
Product Dimensions with 1" Standard Legs	26.25" 66.67 cm	19.75" 50.16 cm	20.5" 52.07 cm	15.13" 38.43 cm	10.63" 26.98 cm	13.13" 33.35 cm
Product Dimensions with 2.5" Optional Legs	27.75" 70.48 cm	19.75" 50.16 cm	20.5" 52.07 cm	15.13" 38.43 cm	12.13" 30.80 cm	14.63" 37.16 cm
Shipping Dimensions	30.0" 76.20 cm	23.0" 58.42 cm	25.0" 63.50 cm	N/A	N/A	N/A

WEIGHT		
	Empty [lbs] / [kg]	Filled [lbs] / [kg]
Product Weight	47 lbs 21.3 kg	92 lbs 41.7 kg
Shipping Weight	55 lbs 24.9 kg	N/A

Shown with 1" standard legs.

