Dowdy-Ficklen Stadium Southside Kitchen

Metro – C539-HDC-U

  Item: 1
  Qty: 11
  Category: Cabinet, Holding/Proofing – color gray

Electrical

  16.7 Amps, 2 KW, 120 Volts, 1 Ph, 60 Hz, Cord/Plug, 5-20P NEMA
Metro C5 3 Series
Insulation Armour™ Heated Holding and Proofing Cabinets

- **Insulation Armour™**: Patented insulation technology retains heat, saves energy, and provides a cool-to-touch exterior. Durable polymer construction is dent, impact, and stain resistant. Molded-in hand holds create vertical handles for mobile applications.

- **Colors**: Insulation Armour is available in Red, Blue, or Gray standard and in other colors on a promotional basis or upon request.

- **Control**: Three modules are available: Holding, Moisture, and Combination Proof and Hold. All feature an easy-to-read digital thermometer, recessed control dials, a master on/off switch, and power indicator lights. All are removable without tools for easy cleaning, and allow for future upgrades without replacing entire cabinet body.

- **Performance**: All modules provide fast heat-up and recovery through a thermostatically controlled, forced convection system.

- **Sizes**: C5 3 Series cabinets are available in Full Height (71", 1803mm), ¾ Height (59", 1499mm), and ½ Height (44", 1118mm) sizes.

- **Doors**: Solid insulated aluminum or clear polycarbonate doors are available. Full Height cabinets can be configured with full length or dutch-style doors. Clear doors provide visibility of the contents of the cabinet without the heat loss associated with opening the door.

- **Capacity**: Three slide styles provide maximum holding capacity. Choose from Universal Wire, Lip Load, or Fixed Wire.

- **Reliability**: Reliability and durability are designed into every C5. High-quality components provide a long life of worry-free use.

- **Power Options**: Choose between standard high wattage or low wattage models based on the specific needs of the application.

---

3 Series Removable Control Modules

- **Holding Module**: Hot holding at higher temperatures without moisture control.

- **Moisture Module**: Hot holding and proofing. Moisture control at any temperature.

- **Combination Module**: Hot holding and proofing. Moisture control at lower temperatures (proofing).
C5 3 Series Insulation Armour™
Heated Holding and Proofing Cabinets

Specifications

- Cabinet Material: 0.063" (1.8mm) aluminum, natural interior with 0.25" (3.2mm) aluminum chassis.
- Insulation Armour™: High Density Polyethylene (HDPE).
- Casters: Four casters with 5" (127mm) donut neoprene wheel, double ball bearing swivel, ball bearing axle, nickel plated, two with brakes.
- Solid Doors: Fully insulated with 1/2 (25.4mm) fiberglass, double panel. 0.063" (1.8mm) aluminum, brushed exterior, natural interior.
- Clear Doors: Extruded aluminum powder coated frame with 0.90" (2.3mm) polycarbonate window.
- Hinges: Field replaceable, double hinged, 180° swing, with long-life nylon bearings.
- Gaskets: High temperature, door mounted. Santoprene gaskets.
- Latches: Polymer high-strength magnetic pull latch with lever-action release.
- Hand Holds: Molded into the Insulation Armour™ on all four corners.
- Universal Slides: 1/4" (6.4mm) dia. nickel-chrome electropolished wire, adjustable on 1/16" (3.18mm) increments.
- Lip Load Slides: 1/2 x 1/2 x 0.063" (38x38x1.8mm) extruded aluminum channel slides, 1/16" (3.18mm) spaced.
- Fixed Wire Slides: 1/4" (6.4mm) dia. nickel-chrome electropolished wire, welded on 3/8" (7mm) spacing.
- Drip Trough: Smooth polymer drip trough with catch pan.

Electrical and Performance:
- 80°F to 200°F operating temperature range. NEMA 5-20P plug.
- 80°F to 200°F operating temperature range. 95% RH at 160°F, 95°C at 95°F. NEMA 5-20P plug.
- Proofing Module: 1440 Watt, 120 Volts, 60 Hz., single phase, 12 Amps. 80°F to 120°F operating temperature range. 95% RH at 95°F. NEMA 5-15P plug.
- Combination Module: 2000 Watt, 120 Volts, 60 Hz., single phase, 16.7 Amps. 80°F to 200°F operating temperature range. 95% RH at 95°F. NEMA 5-20P plug.

Clearance Requirements: 18" (46cm) away from any cooking equipment. AVOID contact with surfaces that exceed 200°F (93°C). Minimum clearance from enclosures is 1/2" (38mm) on sides, back and top.

Slide Capacities:

<table>
<thead>
<tr>
<th>Cabinet Size</th>
<th>Universal Wire Pan Capacity</th>
<th>Lip Load Pan Capacity</th>
<th>Fixed Wire Pan Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Slides Provided</td>
<td>Max.*</td>
<td>16&quot;x26&quot;</td>
</tr>
<tr>
<td>Full Height</td>
<td>16</td>
<td>37</td>
<td>18</td>
</tr>
<tr>
<td>7/8 Height Dutch</td>
<td>18</td>
<td>35</td>
<td>17</td>
</tr>
<tr>
<td>7/8 Height</td>
<td>14</td>
<td>29</td>
<td>14</td>
</tr>
</tbody>
</table>

*Maximum number of slide pairs at 1/16" spacing. Additional slide pairs ordered separately.
**Capacity based on standard number of slide pairs provided.

C5 3 Series Insulation Armour™
Metro Heated cabinets are for hot food holding applications only.

All Metro Catalog Sheets are available on our website: www.metro.com

InterMetro Industries Corporation
North Washington Street • Wilkes-Barre, PA 18705 • 570.825.2741
Fax: 800.638.9263 (East Coast/Canada) • Fax: 800.638.3292 (West Coast)

For Product Information/Customer Service:
U.S./Canada/Latin America: 1.800.992.1776 • Europe: +31.76.587.7550
Asia/Pacific: +65.6567.8003 • Middle East/Africa: +971.4.811.8286

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

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Dowdy-Ficklen Stadium Southside Kitchen

*Micro Matic USA – MDD23W-E-A*

- Item: 2
- Qty: 2
- Category: Dispenser, Wine

**Electrical:**

2.5 Amps, Voltage 115/60/1, Cord/Plug, 5-15P NEMA
DUAL-TEMPERATURE WINE DISPENSER

PRO-LINE™ WINE E-SERIES™ 25" - 4 KEG / 2 FAUCET

- Designed by wine-industry experts for performance and value
- Two dedicated temperature zones for optimal wine dispensing
- Finesse wine font with 2 faucets
- Commercial grade construction - built to last

**Dual-Temperature: Built In Digital Thermostats**

**MDD23W-E-A**
Black

[Image of wine dispenser]

www.micromatic.com  •  1 (866) 327-4159

PRO-LINE™ WINE E-SERIES™ 25" - 4 KEG

Listed by Edison Testing Laboratories. Conforms to UL & NSF Standards. Wine Certified

Tap handles not included
Tapping hardware not included
Specifications

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Finish</th>
<th>Faucets</th>
<th>Doors</th>
<th>Shipping Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>MDD23W-E-A</td>
<td>Black</td>
<td>2</td>
<td>1</td>
<td>78 kg</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>172 lbs</td>
</tr>
</tbody>
</table>

Operating Performance

<table>
<thead>
<tr>
<th>Feature</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity of 20 Liter Kegs</td>
<td>4 (2 per zone)</td>
</tr>
<tr>
<td>Color-coded Digital Thermostats</td>
<td>2 (Blue LED-Whites &amp; Red LED-Reds)</td>
</tr>
<tr>
<td>Temperature Range - Whites</td>
<td>42-48°F (5.5 - 8.8°C)</td>
</tr>
<tr>
<td>Temperature Range - Reds</td>
<td>55-65°F (12.7 - 18.3°C)</td>
</tr>
<tr>
<td>Approval</td>
<td>ETL Listed</td>
</tr>
<tr>
<td>Running Amps</td>
<td>2.5</td>
</tr>
<tr>
<td>Condenser HP</td>
<td>1/6</td>
</tr>
<tr>
<td>Voltage</td>
<td>115/60/1</td>
</tr>
<tr>
<td>Plug Type</td>
<td>NE-MA-5-15P</td>
</tr>
<tr>
<td>Cord Length</td>
<td>8'</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R-134a</td>
</tr>
<tr>
<td>Charge oz</td>
<td>5.64</td>
</tr>
</tbody>
</table>

Exterior
18 gauge stainless steel top, 22 gauge solid doors, 24 gauge steel front, sides and back.

Interior
20 gauge stainless steel floor, reinforced frame, 24 gauge galvanized walls.

Ventilation
Back ventilated.

Plumbing
Automatic condensate evaporator, no drain connection required. Evaporator condensate has been plumbed to a condensate pan located in the compressor housing.

Insulation
Foamed-in-place using high density, CFC-free polyurethane; 1-1/2’ top, walls and floor.

Mobility
Castors are standard and not removable.

Dimensions

![Dimensions Diagram]

**West**
19791 Bahama St.
Northridge, CA 91324
Tel. (818) 701-9765
Fax. (818) 701-9844

**Central**
10726 North Second St.
Machesney Park, IL 61115
Tel. (815) 968-7557
Fax. (815) 968-0363

**Southeast**
2386 Simon Ct.
Brooksville, FL 34604
Tel. (352) 799-6331
Fax. (352) 796-2429

**Northeast**
4601 Saucon Creek Rd.
Center Valley, PA 18034
Tel. (610) 625-4464
Fax. (610) 625-4466

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Dowdy-Ficklen Stadium Southside Kitchen

*Micro Matic USA – Summit SBC635MBI*

- **Item:** 2.1
- **Qty:** 2
- **Category:** Dispenser, Beer

**Electrical:**

- 0.86 Amps, Voltage 115/60/1, Cord/Plug, 5-15P NEMA
SBC635MBI

33.5" x 24" x 25.88" (H x W x D)

Built-in residential beer dispenser, auto defrost with digital thermostat and black exterior finish

**Highlights:**
- Full-sized capacity to hold half, quarter, 1/6 or mini kegs
- Designed for built-in installation under the counter
- Includes everything you need to pour the perfect draft

**Product Features:**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full-sized beer dispenser</td>
<td>Large 5.6 cu.ft. interior can accept a full half barrel keg, two 1/6 barrel kegs, or a pony keg</td>
</tr>
<tr>
<td>Built-in capability</td>
<td>Make the best use of space by installing your appliance under the counter; NOTE: if installing flush with wall or cabinets, unit will require extra space due to the door design. Width should be 25&quot; to 25 1/4&quot;. For more information, see the user manual</td>
</tr>
<tr>
<td>Tap Kit</td>
<td>Includes a 5 lb. CO2 tank and regulator, draft arm, Sankey American tap, and connection hardware</td>
</tr>
<tr>
<td>Automatic defrost</td>
<td>Reduced user maintenance with auto defrost operation</td>
</tr>
<tr>
<td>Digital thermostat</td>
<td>Electronic controls ensure easy temperature management, with an external readout in Celsius or Fahrenheit</td>
</tr>
<tr>
<td>Ideal beer temperature</td>
<td>Operates between 33º and 50ºF to keep a variety of beers stored at just the right serving temperature</td>
</tr>
<tr>
<td>Fully finished black cabinet</td>
<td>Allows the beer dispenser to be used freestanding</td>
</tr>
<tr>
<td>Reversible door</td>
<td>User-reversible door swing for added flexibility</td>
</tr>
<tr>
<td>Casters included (ship unassembled)</td>
<td>To make the beer dispenser portable, install this set of 2 1/2” high locking casters</td>
</tr>
</tbody>
</table>
# SBC635MBI Specifications:

## Overview

<table>
<thead>
<tr>
<th>Specification</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height of Cabinet</td>
<td>33.5” (85 cm)</td>
</tr>
<tr>
<td>Width</td>
<td>24.0” (61 cm)</td>
</tr>
<tr>
<td>Width with Door Open</td>
<td>25.0” (64 cm)</td>
</tr>
<tr>
<td>Depth</td>
<td>25.88” (66 cm)</td>
</tr>
<tr>
<td>Depth with door at 90°</td>
<td>47.5” (121 cm)</td>
</tr>
<tr>
<td>Capacity</td>
<td>5.6 cu.ft. (159 L)</td>
</tr>
<tr>
<td>Defrost Type</td>
<td>Automatic</td>
</tr>
<tr>
<td>Door</td>
<td>Black</td>
</tr>
<tr>
<td>Cabinet</td>
<td>Black</td>
</tr>
<tr>
<td>US Electrical Safety</td>
<td>ETL</td>
</tr>
<tr>
<td>Canadian Electrical Safety</td>
<td>ETL-C</td>
</tr>
<tr>
<td>Energy Usage/Year</td>
<td>310.0kWh/year</td>
</tr>
<tr>
<td>Amps</td>
<td>0.86</td>
</tr>
<tr>
<td>Voltage/Frequency</td>
<td>115 V AC/60 Hz</td>
</tr>
<tr>
<td>Weight</td>
<td>100.0 lbs. (45 kg)</td>
</tr>
<tr>
<td>Shipping Weight</td>
<td>130.0 lbs. (59 kg)</td>
</tr>
<tr>
<td>Parts &amp; Labor Warranty</td>
<td>1 Year</td>
</tr>
<tr>
<td>Compressor Warranty</td>
<td>5 Years</td>
</tr>
</tbody>
</table>

## Beer Dispenser

<table>
<thead>
<tr>
<th>Specification</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Door Swing</td>
<td>RHD</td>
</tr>
<tr>
<td>Reversible</td>
<td>Yes</td>
</tr>
<tr>
<td>Tap Kit</td>
<td>Yes</td>
</tr>
<tr>
<td>Number of Taps</td>
<td>1</td>
</tr>
<tr>
<td>Thermostat Type</td>
<td>Digital</td>
</tr>
<tr>
<td>Fan Type</td>
<td>Exterior</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R600a</td>
</tr>
<tr>
<td>Refrigerant Amount</td>
<td>1.13 oz.</td>
</tr>
<tr>
<td>High Side PSI</td>
<td>250.0</td>
</tr>
<tr>
<td>Low Side PSI</td>
<td>110.0</td>
</tr>
<tr>
<td>Inter Height</td>
<td>28.0” (71 cm)</td>
</tr>
<tr>
<td>Interior Width</td>
<td>20.5” (52 cm)</td>
</tr>
<tr>
<td>Interior Depth</td>
<td>19.0” (48 cm)</td>
</tr>
<tr>
<td>Compressor Step Height</td>
<td>8.25” (21 cm)</td>
</tr>
<tr>
<td>Level Legs Qty</td>
<td>4</td>
</tr>
<tr>
<td>Wheel Qty</td>
<td>4</td>
</tr>
<tr>
<td>Temperature Range</td>
<td>33°F to 50°F</td>
</tr>
</tbody>
</table>

---

SUMMIT APPLIANCE DIVISION, FELIX STORCH, INC. | ISO 9001:2008 Certified
770 Garrison Avenue Bronx, NY 10474 USA  TEL 718-893-3900  FAX 844-478-8799  info@summitappliance.com  www.summitappliance.com
Dowdy-Ficklen Stadium Southside Kitchen

*Continental Refrigerator – KC90*

- Item: 3
- Qty: 2
- Category: Dispenser, Beer

*Electrical*

- 13.0 Amps, 0.5 HP, 115 Volts, 1 Ph, 60 Hz, Cord/Plug
### Model: KC90

90” Keg Cooler

Textured baked black enamel finish exterior with all stainless steel countertop, heavy-duty galvanized interior with reinforced stainless steel floor.

Designed to maintain NSF-7 temperatures in 100°F ambient.

### Standard Model Features

**REFRIGERATION SYSTEM**
- Performance-rated *front breathing* refrigeration system
- Environmentally-safe R-134a refrigerant
- Automatic, energy-saving, non-electric condensate evaporator
- Extra large, balanced evaporator coil

**CABINET ARCHITECTURE**
- High density, non-CFC polyurethane foamed-in-place insulation
- Continuously cooled, 3” diameter beer column with lever faucets, CO₂ pressure relief distributor and CO₂ tubing with clamps
- Easily removable stainless steel drip grate with front-mounted cleanout drainage hose
- Magnetic snap-in gasket (each door)
- Cylinder-keyed security lock (each door)
- Stainless steel reinforced threshold

### Options and Accessories

*(upcharge and lead times may apply)*

<table>
<thead>
<tr>
<th>Description</th>
<th>Feature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Casters or legs</td>
<td>Riser base (field installed)</td>
</tr>
<tr>
<td>Stainless steel exterior (-SS models)</td>
<td>Condensing unit on right</td>
</tr>
<tr>
<td>Stainless steel interior</td>
<td>Wine rack</td>
</tr>
<tr>
<td>Glass doors in lieu of solid doors</td>
<td>Dual or triple angle faucets</td>
</tr>
<tr>
<td>Epoxy-coated shelves with clips</td>
<td>Faucet lock</td>
</tr>
<tr>
<td>Stainless steel shelves with clips</td>
<td>Shallow depth</td>
</tr>
<tr>
<td>Automatic, electric condensate evaporator</td>
<td></td>
</tr>
</tbody>
</table>

*Adding a Riser Base increases overall height 2”*

### MODEL FEATURES

- Low profile cabinet design
- Electronic controller w/ digital display & hi-low alarm
- Easily accessible and serviceable slide-out condensing unit
- Front, rear and side venting louvered grills
- Interior light

### APPROVAL:
**Model Specifications**

### DIMENSIONAL DATA

<table>
<thead>
<tr>
<th>Requirement</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Net Capacity (cu. ft.)</td>
<td>35 (991 cu l)</td>
</tr>
<tr>
<td>Width, Overall (in.)</td>
<td>90 (2286 mm)</td>
</tr>
<tr>
<td>Depth, Overall (in.) (incl. handles &amp; bumpers)</td>
<td>29 3/16 (741 mm)</td>
</tr>
<tr>
<td>Depth, Body Only (in.) (less doors)</td>
<td>25 (635 mm)</td>
</tr>
<tr>
<td>Height, Overall (in.) (not incl. columns)</td>
<td>34 3/4 (883 mm)</td>
</tr>
<tr>
<td>Barrel Capacity (# barrel type kegs)</td>
<td>4</td>
</tr>
<tr>
<td>Straight Wall Capacity (# straight wall kegs)</td>
<td>5</td>
</tr>
<tr>
<td>No. of Doors</td>
<td>3</td>
</tr>
<tr>
<td>No. of Beer Columns</td>
<td>2</td>
</tr>
</tbody>
</table>

### REFRIGERANT DATA

<table>
<thead>
<tr>
<th>Requirement</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Condensing Unit Size (H.P.)</td>
<td>1/2</td>
</tr>
<tr>
<td>Capacity (BTU/Hr)*</td>
<td>2670</td>
</tr>
</tbody>
</table>

### ELECTRICAL DATA

<table>
<thead>
<tr>
<th>Requirement</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Voltage (int'l)</td>
<td>115/60/1 (220/50/1)</td>
</tr>
<tr>
<td>Feed Wires (incl. ground)</td>
<td>3</td>
</tr>
<tr>
<td>Total Amps (int'l)</td>
<td>5.33 (4.2)</td>
</tr>
<tr>
<td>10 ft. Cord/Plug [attached] (int'l)</td>
<td>Yes (No)</td>
</tr>
</tbody>
</table>

### SHIPPING DATA

<table>
<thead>
<tr>
<th>Requirement</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weight (lbs.)</td>
<td>505 (229 kg)</td>
</tr>
<tr>
<td>Height - Crated (in.)</td>
<td>46 (1168 mm)</td>
</tr>
<tr>
<td>Width - Crated (in.)</td>
<td>109 (2769 mm)</td>
</tr>
<tr>
<td>Depth - Crated (in.)</td>
<td>42 (1067 mm)</td>
</tr>
</tbody>
</table>

* Rating @ +25°F evaporator, 90°F ambient  
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

---

**Continental Refrigerator**

Toll-Free: 800-523-7138  
Phone: 215-244-1400  
Fax: 215-244-9579  
539 Dunkerley Road  
Bensalem, PA 19020  
www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.

**Intertek**  
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**Model Plan Views**

**Front View**

**Side View**

**IMPORTANT NOTE:** Models are completely front breathing and intake and exhaust air through the front grill. A clearance of 1" on the back and 3" on the sides is recommended.
Dowdy-Ficklen Stadium Southside Kitchen

Micro Matic USA – D4743DTKR

   Item: 3.1
   Qty:  3
   Category: Dispensing Head, Draft Beer
• A slim column and a compact box showcase draft beer variety.
• The draft tower is a marketing tool, not just a bar fixture.
• Beautiful exterior finishes will provide years of durable service.
• All stainless steel contact with the beer for the ultimate in draft purity.

Faucet knobs not included.

Stainless Steel  
D7744PSSKR

PVD Brass  
D7744PVDKR

Certified by the National Sanitation Foundation.

Stainless Steel beer contact for the pure taste of fresh draft beer.

The integrated Kool-Rite module provides optimum cooling at the point of dispense. Modular construction makes the installation process as simple as PLUG “N” POUR.
## Specifications

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Faucets</th>
<th>Finish</th>
<th>Dispense System</th>
<th>Shipping Weight</th>
<th>Box Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>D7744PSSKR*</td>
<td>4</td>
<td>Polished S/S</td>
<td>Kool-Rite (Glycol)</td>
<td>11 Kgs.</td>
<td>1245mm L x 610mm W x 356mm H</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>25 lbs.</td>
<td>49”W x 24”H x 24”L</td>
</tr>
<tr>
<td>D7744PVDKR*</td>
<td>4</td>
<td>PVD Brass</td>
<td>Kool-Rite (Glycol)</td>
<td>11 Kgs.</td>
<td>1245mm L x 610mm W x 356mm H</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>25 lbs.</td>
<td>49”W x 24”H x 24”L</td>
</tr>
</tbody>
</table>

* NSF Certified

### Dimensions

**BEER:**
6.4mm (1/4") O.D. Stainless Steel with 7.94mm - 9.52mm (5/16" - 3/8") Barb Fittings

**GLYCOL:**
9.52mm (3/8") O.D. Copper with 9.52mm (3/8") Barb Fittings

---

**Mounting Guide**

115mm (4 1/4"")

45°

Hole

76.20mm (3")

114.8mm (4 1/2")

45°
Dowdy-Ficklen Stadium Southside Kitchen

Traulsen – ARI 232HUT-FS

Item: 4
Qty: 4
Category: Refrigerator, Roll-In

Electrical:
11.4 Amps, Voltage 115/60/1, Cord/Plug, 5-15P NEMA
Roll-In Refrigerator Models For 72" High Racks/Self-Contained

One, Two & Three Section Models, 32" Deep

- **R Series**
  - 1-Section Solid Door Model: RR132HUT-FHS*
  - 2-Section Solid Door Model: RR232HUT-FHS*
  - 3-Section Solid Door Model: RR332HUT-FHS

- **A Series**
  - 1-Section Solid Door Model: AR132HUT-FHS*
  - 2-Section Solid Door Model: AR232HUT-FHS*
  - 3-Section Solid Door Model: AR332HUT-FHS

The R & A Series represent Traulsen’s Top-of-the-Line product offering. The “H-Height” roll-in refrigerator models are all designed to offer convenient interior storage for 72” high racks. Each is supplied standard with such high quality features as easy to operate microprocessor controls, balanced refrigeration systems and stainless steel exteriors. Additionally, they offer the widest range of optional accessories to choose from, and can be specified for use with many different applications, including: Foodservice, Correctional, Institutional, Export, etc.

**Standard Product Features**

- R-Series: Stainless Steel Exterior & Interior
- A-Series: Stainless Steel Exterior/Anodized Aluminum Interior
- INTELA-TRAUL* Microprocessor Control System
- Balanced, Self-Contained Refrigeration System Using R-134a Refrigerant
- Scroll Blower Type Evaporator Fan
- Biased Return Air Duct
- Full Length Stainless Steel Doors With Locks
- Self-Closing Doors With Stay Open Feature At 120 Degrees
- Guaranteed For Life Cam-Lift Hinges
- Guaranteed For Life Horizontal Work Flow Door Handle(s)
- Standard Door Hinging: 132H = Right, 232H = Left/Right, 332H = Left/Right/Right (other hinging available)
- Automatically Activated Incandescent Lights
- Stainless Steel Breaker Caps
- Accommodates Roll-In Racks Up To 72" High (provided by others)
- Automatic Non-Electric Condensate Evaporator
- Magnetic Snap-In EZ-Clean Door Gasket(s)
- Gasket-Protecting Metal Door Liner
- Controllable Anti-Condensate Door Perimeter Heaters
- Thermostatic Expansion Valve Metering Device
- Stainless Steel One-Piece Louver Assembly
- Stainless Steel Interior Rack Guides & Threshold Ramp(s)
- 9’ Cord & Plug Attached
- Three Year Parts And Labor Warranty
- Five Year Compressor Warranty

**Options & Accessories**

- Stainless Steel Finished Back With Rear Louvers
- Re-Hinging Feature For Door(s)
- Wire Shelf Package For Roll-In Models (includes three wire shelves per section)
- Additional Wire Shelves For Above
- Stainless Steel Shelf Package For Roll-In Models (includes three stainless steel shelves per section)
- Additional Stainless Steel Shelves For Above
- Locking Hasps (padlocks supplied by others)
- Export 220/50/1 Voltage
- Kool Klad Exterior Laminate Decor
- Clear Glass Door(s) In Place Of One Or More Solid Door(s)
- Fluorescent Lights
- Remote Applications (see form TR35837 for more details)
- Remote For Use With 20°F Glycol System
- Recessed Installation
- Prison/Correctional Facilities Options
- Remote Monitoring (monitoring supplied by E-Control)

*Noted models are ENERGY STAR listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.*

Listed by Underwriters Laboratories Inc. to U.S. and Canadian safety standards and Listed by NSF International.

Approval: ____________________________

---

3-YEAR PARTS & LABOR WARRANTY

TRAULSEN
4401 BLUE MOUND RD.
PHONE 1 (800) 825-8220
FAX-MKTG. 1 (817) 624-4302
Website: www.traulsen.com

FT. WORTH, TX 76106
Specifications

Construction, Hardware and Insulation

Cabinet exterior front, one piece sides, louver assembly and doors are constructed of 18 gauge stainless steel with #4 finish. Cabinet interior and door liners are constructed of stainless steel (annealed aluminum in the A-Series). The exterior cabinet top, back and bottom are constructed of heavy gauge aluminized steel. The interior floor is constructed of stainless steel and insulated with 1/4" of resilient cork. A readily attachable stainless steel ramp is provided to facilitate loading/unloading.

Doors are equipped with a heavy-duty, extruded wiper gasket for sealing to bottom ramp, removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal hinge with stop open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior incandescent lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aislesways. Doors have seamless, polished metal corners.

Gasket profile and Santoprene® material simplify cleaning and increase overall gasket life. Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

### DIMENSIONAL DATA

<table>
<thead>
<tr>
<th></th>
<th>R/AR132HUT</th>
<th>R/AR232HUT</th>
<th>R/AR332HUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Net capacity cu. ft.</td>
<td>39.0 (1104 cu l)</td>
<td>79.5 (2252 cu l)</td>
<td>120.5 (3414 cu l)</td>
</tr>
<tr>
<td>Length - overall in.</td>
<td>35% (90.2 cm)</td>
<td>68 (172.7 cm)</td>
<td>100% (255.3 cm)</td>
</tr>
<tr>
<td>Depth - overall in.</td>
<td>35% (90.3 cm)</td>
<td>35% (90.3 cm)</td>
<td>35% (90.3 cm)</td>
</tr>
<tr>
<td>Depth - door open 90° in.</td>
<td>32 (81.3 cm)</td>
<td>32 (81.3 cm)</td>
<td>32 (81.3 cm)</td>
</tr>
<tr>
<td>Clear door width in.</td>
<td>27% (68.8 cm)</td>
<td>27% (68.8 cm)</td>
<td>27% (68.8 cm)</td>
</tr>
<tr>
<td>Clear door height in.</td>
<td>72% (183.4 cm)</td>
<td>72% (183.4 cm)</td>
<td>72% (183.4 cm)</td>
</tr>
<tr>
<td>Height - overall in.</td>
<td>89% (226.4 cm)</td>
<td>89% (226.4 cm)</td>
<td>89% (226.4 cm)</td>
</tr>
<tr>
<td>RRI Net Wt. lbs.</td>
<td>480 (218 kg)</td>
<td>765 (356 kg)</td>
<td>1075 (488 kg)</td>
</tr>
<tr>
<td>ARI Net Wt. lbs.</td>
<td>410 (186 kg)</td>
<td>685 (311 kg)</td>
<td>1000 (454 kg)</td>
</tr>
</tbody>
</table>

### ELECTRICAL DATA

- Voltage: 115/60/1
- Feed wires with Ground: 3
- Full load amperes: 10.6
- Rack Capacity - 72' High: 1

### REFRIGERATION DATA

<table>
<thead>
<tr>
<th>Refrigerant</th>
<th>R-134a</th>
<th>R-134a</th>
<th>R-134a</th>
</tr>
</thead>
<tbody>
<tr>
<td>BTU/HR H.P.</td>
<td>2220 (½ HP)</td>
<td>4200 (½ HP)</td>
<td>5120 (¼ HP)</td>
</tr>
</tbody>
</table>

**Notes:**

- Figures in parentheses reflect metric equivalents.
- Based on a 90 degree F ambient and 20 degree F evaporator.
- For approximate remote weights deduct 40 lbs, from respective net or gross weight. For other information on remote models, please refer to form TR35532.
- 12" Top clearance preferred for optimum performance and service access.

### Refrigeration System

A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled hermetic compressor, plenum effect blower coil, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. Biased return air duct protects against introduction of warm kitchen air, promoting even temperature maintenance and efficient operation. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F.

### Controller

The easy to use water resistant INTELA-TRAUL® microprocessor control system is supplied standard. RS-485 data port enables data communications for remote monitoring such as NAFEM Data Protocol, E-ControlSystems® and others. It includes a 3-Digit LED display and Fahrenheit or Celsius Temperature Scale Display Capability. In addition it includes audio/visual alarms for Hi/Low Cabinet Temperature, Door Open, Clean Condenser, Evaporator Coil and Discharge Line Sensor Failures, and Power Supply Interruption.

### Interior

Readily removable, interior-mounted, stainless steel guides for rack are provided for protection. Maximum rack size with wheels inboard of frame is 27" wide by 29" deep by 72" high. Racks supplied by others.

### Warranties

Both a three year parts and labor warranty and a five year compressor warranty (self-contained models only) are provided standard.

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**Diagram:**

[Diagram of refrigerator specifications]

---

**Notes:**

- When ordering please specify: Voltage, Hinging, Door Size, Options and any additional warranties.
- Continued product development may necessitate specification changes without notice.
- Part No. TR35768 (REV. 02-19-14)

---

**Company Information:**

TRaulsen
4401 BLUE MOUND RD.  FT. WORTH, TX 76106
PHONE 1 (800) 825-8220  FAX-MKTG. 1 (817) 624-4302
Website: www.traulsen.com
Dowdy-Ficklen Stadium Southside Kitchen

*Continental Refrigerator – BBC90S-GD*

  - Item: 5
  - Qty: 2
  - Category: Back Bar Cooler

*Electrical*

  - 13 Amps, 0.5 HP, 115 Volts, 1 Ph, 60 Hz, Cord/Plug., 5-15P NEMA, 12” AFF
Model: **BBC90-GD**

90” Back Bar Display Cooler with Hinged Glass Doors

Textured baked black enamel finish exterior, stainless steel countertop, heavy-duty galvanized steel interior side panels and top, stainless steel interior back and reinforced stainless steel floor. Designed to maintain NSF-7 temperatures in 100°F ambient.

---

### Standard Model Features

**REFRIGERATION SYSTEM**

- Performance-rated *front breathing* refrigeration system
- Environmentally-safe R-134a refrigerant
- Automatic, energy-saving, non-electric condensate evaporator
- Extra large, balanced evaporator coil

**CABINET ARCHITECTURE**

- High density, non-CFC polyurethane foamed-in-place insulation
- Double pane, tempered Low-e hinged glass doors
- Heavy-duty epoxy-coated steel shelves
- Magnetic snap-in gasket (each door)
- Cylinder-keyed security lock (each door)
- Stainless steel reinforced threshold

### Options and Accessories

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Casters or legs</td>
<td>Automatic, electric condensate evaporator</td>
</tr>
<tr>
<td>Stainless steel exterior (-SS models)</td>
<td>Riser base (field installed)</td>
</tr>
<tr>
<td>Food storage rated stainless steel interior (NSF-7)</td>
<td>Condensing unit on right</td>
</tr>
<tr>
<td>Solid doors in lieu of glass doors</td>
<td>Wine rack</td>
</tr>
<tr>
<td>Add’l epoxy-coated shelves with clips</td>
<td>Pass-Thru</td>
</tr>
<tr>
<td>Stainless steel shelves with clips</td>
<td>Shallow depth</td>
</tr>
</tbody>
</table>

*Adding a Riser Base increases overall height 2”*

---

**Toll-Free:** 800-523-7138  
**Phone:** 215-244-1400  
**Fax:** 215-244-9579  
539 Dunksferry Road  
Bensalem, PA 19020  
[www.continentalrefrigerator.com](http://www.continentalrefrigerator.com)

**APPROVAL:**
**Model Specifications**

**DIMENSIONAL DATA**
- Net Capacity (cu. ft.) 35 (991 cu l)
- Width, Overall (in.) 90 (2286 mm)
- Depth, Overall (in.) (incl. handles & bumpers) 28 5/8 (727 mm)
- Depth, Body Only (in.) (less doors) 25 (635 mm)
- Height, Overall (in.) 34 3/4 (883 mm)
- Barrel Capacity (# barrel type kegs) 4
- Straight Wall Capacity (# straight wall kegs) 5
- No. of Doors 3
- No. of Shelves 6

**REFRIGERANT DATA**
- Condensing Unit Size (H.P.) 1/2
- Capacity (BTU/Hr)* 2670

**ELECTRICAL DATA**
- Voltage (int'l) 115/60/1 (220/50/1)
- Feed Wires (incl. ground) 3
- Total Amps (int'l) 5.43 (4.3)
- 10 ft. Cord/Plug [attached] (int'l) Yes (No)

**SHIPPING DATA**
- Weight (lbs.) 515 (234 kg)
- Height - Crated (in.) 46 (1168 mm)
- Width - Crated (in.) 109 (2769 mm)
- Depth - Crated (in.) 42 (1067 mm)

*Rating @ +25°F evaporator, 90°F ambient
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

---

**Continental Refrigerator**

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579
539 Dunkferney Road
Bensalem, PA 19020
www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.

**IMPORTANT NOTE:** Models are completely front breathing and take in and exhaust air through the front grill. A clearance of 1" on the back and 3" on the sides is recommended.
Dowdy-Ficklen Stadium Southside Kitchen

*Traulsen – ARI 132HUT-FS*

- Item: 6
- Qty: 1
- Category: Refrigerator, Roll-In

**Electrical:**

11.4 Amps, Voltage 115/60/1, Cord/Plug, 5-15P NEMA
### Roll-In Refrigerator Models For 72" High Racks/Self-Contained

**Model RRI332HUT-FHS**

### Standard Product Features
- R-Series: Stainless Steel Exterior & Interior
- A-Series: Stainless Steel Exterior/Anodized Aluminum Interior
- INTELA-TRAUL* Microprocessor Control System
- Balanced, Self-Contained Refrigeration System Using R-134a
- Scroll Blower Type Evaporator Fan
- Biased Return Air Duct
- Full Length Stainless Steel Doors With Locks
- Self-Closing Doors With Stay Open Feature At 120 Degrees
- Guaranteed For Life Cam-Lift Hinges
- Guaranteed For Life Horizontal Work Flow Door Handle(s)
- Standard Door Hinging: 132H = Right, 232H = Left/Right, 332H = Left/Right/Right (other hinging available)
- Automatically Activated Incandescent Lights
- Stainless Steel Breaker Caps
- Accommodates Roll-In Racks Up To 72" High (provided by others)
- Automatic Non-Electric Condensate Evaporator
- Magnetic Snap-In EZ-Clean Door Gasket(s)
- Gasket-Protecting Metal Door Liner
- Controllable Anti-Condensate Door Perimeter Heaters
- Thermostatic Expansion Valve Metering Device
- Stainless Steel One-Piece Louver Assembly
- Stainless Steel Interior Rack Guides & Threshold Ramp(s)
- 9' Cord & Plug Attached
- Three Year Parts And Labor Warranty
- Five Year Compressor Warranty

### Options & Accessories
- Stainless Steel Finished Back With Rear Louvers
- Re-Hinging Feature For Door(s)
- Wire Shelf Package For Roll-In Models (includes three wire shelves per section)
- Additional Wire Shelves For Above
- Stainless Steel Shelf Package For Roll-In Models (includes three stainless steel shelves per section)
- Additional Stainless Steel Shelves For Above
- Locking Hasps (padlocks supplied by others)
- Export 220/50/1 Voltage
- Kool Klad Exterior Laminate Decor
- Clear Glass Door(s) In Place Of One Or More Solid Door(s)
- Fluorescent Lights
- Remote Applications (see form TR35837 for more details)
- Remote For Use With 20°F Glycol System
- Recessed Installation
- Prison/Correctional Facilities Options
- Remote Monitoring (monitoring supplied by E-Control)

### One, Two & Three Section Models, 32" Deep

<table>
<thead>
<tr>
<th>Section</th>
<th>Model</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-Section Solid Door Model</td>
<td>RRI132HUT-FHS*</td>
</tr>
<tr>
<td>2-Section Solid Door Model</td>
<td>RRI232HUT-FHS*</td>
</tr>
<tr>
<td>3-Section Solid Door Model</td>
<td>RRI332HUT-FHS</td>
</tr>
<tr>
<td>1-Section Solid Door Model</td>
<td>ARI132HUT-FHS*</td>
</tr>
<tr>
<td>2-Section Solid Door Model</td>
<td>ARI232HUT-FHS*</td>
</tr>
<tr>
<td>3-Section Solid Door Model</td>
<td>ARI332HUT-FHS</td>
</tr>
</tbody>
</table>

The R & A Series represent Traulsen’s Top-of-the-Line product offering. The “H-Height” roll-in refrigerator models are all designed to offer convenient interior storage for 72" high racks. Each is supplied standard with such high quality features as easy to operate microprocessor controls, balanced refrigeration systems and stainless steel exteriors. Additionally, they offer the widest range of optional accessories to choose from, and can be specified for use with many different applications, including: Foodservice, Correctional, Institutional, Export, etc.

*Noted models are ENERGY STAR® listed. Please refer to [www.energystar.gov](http://www.energystar.gov) to view the most up-to-date product listing and performance data.*

Listed by Underwriters Laboratories Inc. to U.S. and Canadian safety standards and Listed by NSF International.

### Approval:

---

**TRAULSEN**

4401 BLUE MOUND RD.  
PHONE 1 (800) 825-8220  
Website: [www.traulsen.com](http://www.traulsen.com)

FT. WORTH, TX 76106  
FAX-MKTG. 1 (817) 624-4302

---
Specifications

Construction, Hardware and Insulation
Cabinet exterior front, one piece sides, louver assembly and doors are constructed of 18 gauge stainless steel. Cabinet interior and door liners are constructed of stainless steel (anodized aluminum in the A-Serie's). The exterior cabinet top, back and bottom are constructed of heavy gauge aluminized steel. The interior floor is constructed of stainless steel and insulated with 1/4" of resilient core. A readily attachable stainless steel ramp is provided to facilitate loading/unloading. Doors are equipped with a heavy-duty, extruded wiper gasket for sealing at bottom ramp, removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with open stay feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior incandescent lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aisles. Doors have seamless, polished metal corners.

Gasket profile and Santoprene® material simplify cleaning and increase overall gasket life. Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

<table>
<thead>
<tr>
<th>DIMENSIONAL DATA</th>
<th>R/AR132HUT</th>
<th>R/AR232HUT</th>
<th>R/AR332HUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Net Capacity cu. ft.</td>
<td>39.0 (1104 cu l)</td>
<td>79.5 (2252 cu l)</td>
<td>120.5 (3414 cu l)</td>
</tr>
<tr>
<td>Length - overall in.</td>
<td>35% (90.2 cm)</td>
<td>68 (172.7 cm)</td>
<td>100% (255.3 cm)</td>
</tr>
<tr>
<td>Depth - overall in.</td>
<td>35% (90.3 cm)</td>
<td>35% (90.3 cm)</td>
<td>35% (90.3 cm)</td>
</tr>
<tr>
<td>Depth - overall body in.</td>
<td>32 (81.3 cm)</td>
<td>32 (81.3 cm)</td>
<td>32 (81.3 cm)</td>
</tr>
<tr>
<td>Depth - door open 90° in.</td>
<td>63% (160.7 cm)</td>
<td>63% (160.7 cm)</td>
<td>63% (160.7 cm)</td>
</tr>
<tr>
<td>Clear door width in.</td>
<td>27% (68.8 cm)</td>
<td>27% (68.8 cm)</td>
<td>27% (68.8 cm)</td>
</tr>
<tr>
<td>Clear door height in.</td>
<td>72% (183.4 cm)</td>
<td>72% (183.4 cm)</td>
<td>72% (183.4 cm)</td>
</tr>
<tr>
<td>Height - overall in.</td>
<td>89% (226.4 cm)</td>
<td>89% (226.4 cm)</td>
<td>89% (226.4 cm)</td>
</tr>
<tr>
<td>RRI Net Wt. lbs.</td>
<td>480 (218 kg)</td>
<td>785 (355 kg)</td>
<td>1075 (488 kg)</td>
</tr>
<tr>
<td>ARI Net Wt. lbs.</td>
<td>410 (186 kg)</td>
<td>685 (311 kg)</td>
<td>1000 (454 kg)</td>
</tr>
</tbody>
</table>

rack capacity - 72" high

<table>
<thead>
<tr>
<th>ELECTRICAL DATA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Voltage</td>
</tr>
<tr>
<td>Feed Wire with Ground</td>
</tr>
<tr>
<td>Full Load Amperes</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>REFRIGERATION DATA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Refrigerant</td>
</tr>
<tr>
<td>Btu/hr H.P.</td>
</tr>
</tbody>
</table>

NOTE: Figures in parentheses reflect metric equivalents.

1\* Based on a 90 degree F ambient and 20 degree F evaporator.
2\* For approximate remote weights deduct 40 lbs., from respective net or gross weight. For other information or remote models, please refer to form TR35332.
3\* 12" Top clearance preferred for optimum performance and service access.

Refrigeration System
A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled hermetic compressor, plenum effect blower coil, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. Biased return air duct protects against introduction of warm kitchen air, promoting even temperature maintenance and efficient operation. A 9" cord and plug is provided. Standard operating temperature is 34 to 38°F.

Controller
The easy to use water resistant INTELA-TRAUL® microprocessor control system is supplied standard. RS-485 data port enables data communications for remote monitoring such as NAPEM Data Protocol E-Control Systems® and others. It includes a 3-Digit LED Display and Fahrenheit or Celsius Temperature Scale Display Capability. In addition it includes audiovisual alarms for: H/L Cabinet Temperature, Door Open, Clean Condenser, Evaporator Coil and Discharge Line Sensor Failures, and Power Supply Interruption.

Interior
Readily removable, interior-mounted, stainless steel guides for rack are provided for protection. Maximum rack size with wheels inboard of frame is 27" wide by 29" deep by 72" high. Racks supplied by others.

Warranties
Both a three year parts and labor warranty and a five year compressor warranty (self-contained models only) are provided standard.

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One & Two Section Models Equipped With One NEMA 5-15P Plug

Three Section Models Equipped With One NEMA 5-20P Plug

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NOTE: When ordering please specify: Voltage, Hinging, Door Size, Options and any additional warranties.

Continued product development may necessitate specification changes without notice.

Part No. TR35768 (REV. 02-19-14)
Dowdy-Ficklen Stadium Southside Kitchen

ACP, Inc. – RCS10TS

Item: 7

Qty: 1

Category: Oven, Microwave

Electrical

13.0 Amps, 1.55 KW, 120 Volts, 1 Ph, 60 Hz, Cord/Plug., 5-15 NEMA
Medium Volume
Amana Commercial Microwave Model RCS10TS

Power Output
- 1000 watts of power.
- Five power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes.

Easy to Use
- Up to 100 programmable menu items simplifies cooking and ensures consistent results.
- Four stage cooking option for easy one-touch cooking.
- Multiple quantity pad calculates the proper cooking times for multiple portions.
- User friendly touch controls are easy to use.
- Time entry option for added flexibility.
- Digital display with countdown timer for simple operation and “at-a-glance” monitoring.
- Braille touch pads are ADA compliant.
- See-through door and lighted interior for monitoring without opening the door.
- 1.2 cubic ft. (34 liter) capacity accommodates a 14” (356 mm) platter, prepackaged foods and single servings.
- Stackable to save valuable counter space.

Easy to Maintain
- Stainless steel exterior and interior for easy cleaning and a professional look.
- Non-removable air filter protects oven components.
- Constructed to withstand the foodservice environment.
- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.
- ETL Listed.

Medium Volume
This category of microwave is ideal for...

Applications:
- Pizza restaurants
- Casual dining
- Clubs
- Deli

Defrost:
- Defrosts most frozen food products

All ACP, Inc. commercial ovens are backed by our Culinary Center. Call us with any question regarding food preparation, menu development and cooking times. 866-426-2621.
Amana Commercial Microwave Model RCS10TS | Medium Volume

Installation clearance: 2" all sides

Specifications

<table>
<thead>
<tr>
<th>Specification</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model</td>
<td>RCS10TS</td>
</tr>
<tr>
<td>Configuration</td>
<td>Countertop</td>
</tr>
<tr>
<td>Control System</td>
<td>Touch</td>
</tr>
<tr>
<td>Programmable Control Settings</td>
<td>10</td>
</tr>
<tr>
<td>Max. Cooking Time</td>
<td>50:00</td>
</tr>
<tr>
<td>Power Levels</td>
<td>5</td>
</tr>
<tr>
<td>Defrost</td>
<td>Yes</td>
</tr>
<tr>
<td>Time Entry Option</td>
<td>Yes</td>
</tr>
<tr>
<td>Microwave Distribution</td>
<td>Rotating antenna, top</td>
</tr>
<tr>
<td>Magnetron(s)</td>
<td>1</td>
</tr>
<tr>
<td>Display</td>
<td>VFD</td>
</tr>
<tr>
<td>Stackable</td>
<td>Yes</td>
</tr>
<tr>
<td>Stage Cooking</td>
<td>Yes, 4</td>
</tr>
<tr>
<td>Interior Light</td>
<td>Yes</td>
</tr>
<tr>
<td>Door Handle</td>
<td>Grab &amp; Go</td>
</tr>
<tr>
<td>Signal</td>
<td>End of cycle, adjustable</td>
</tr>
<tr>
<td>Air Filter</td>
<td>Non-removable with cleaning reminder</td>
</tr>
<tr>
<td>Multiple Portion Setting</td>
<td>Yes, X2</td>
</tr>
<tr>
<td>Exterior Dimensions</td>
<td>H 13 ¾” (352) W 22” (559) D 19” (483)</td>
</tr>
<tr>
<td>Cavity Dimensions</td>
<td>H 8 ⅝” (216) W 14 ⅜” (368) D 15” (381)</td>
</tr>
<tr>
<td>Door Depth</td>
<td>32 ¼” (832), 90° door open</td>
</tr>
<tr>
<td>Usable Cavity Space</td>
<td>1.2 cubic ft. (34 liter)</td>
</tr>
<tr>
<td>Exterior Finish</td>
<td>Stainless steel</td>
</tr>
<tr>
<td>Interior Finish</td>
<td>Stainless steel</td>
</tr>
<tr>
<td>Power Consumption</td>
<td>5500 W, 13 A</td>
</tr>
<tr>
<td>Power Output**</td>
<td>1000 W Microwave</td>
</tr>
<tr>
<td>Power Source</td>
<td>20V, 60 Hz, 15 A single phase</td>
</tr>
<tr>
<td>Frequency</td>
<td>2450 MHz</td>
</tr>
<tr>
<td>Product Weight</td>
<td>41 lbs. (19 kg.)</td>
</tr>
<tr>
<td>Ship weight (approx.)</td>
<td>47 lbs. (21 kg.)</td>
</tr>
<tr>
<td>Shipping Carton Size</td>
<td>H 16 ¾” (422) W 25 ¾” (640) D 19 ¾” (502)</td>
</tr>
<tr>
<td>JPS Shipable</td>
<td>Yes</td>
</tr>
</tbody>
</table>

Measurements in ( ) are millimeters

* Includes handle

** IEC 60705 Tested

Warranty

Warranty Certificate for this product can be found on the ACP, Inc. website at:

www.acpsolutions.com/warranty

Service

All products are backed by the ACP, Inc. 24/7 ComServ Support Center.
Dowdy-Ficklen Stadium Southside Kitchen

*Vulcan – VACB36*
- Item: 9
- Qty:
- Category: Broiler, Under-Fired, Gas, Counter

*Plumbing*
- Gas
  - 0.75” Conn., 102,000 BTU/HR
VULCAN

VACB SERIES
HEAVY DUTY COUNTER MODEL GAS CHARBROILER

SPECIFICATIONS

Low profile, high volume gas charbroiler, Vulcan-Hart Model No. _________. All welded chassis with stainless steel front, sides, top trim and grease trough. Heavy cast iron char-radiants. 5¼" wide cast iron diamond grates. Supercharger burner dividers. One 17,000 BTU/hr. burner for each broiling grate. Underburner deflector system reflects heat upwards. Standing pilot ignition system. One high range infinite heat control valve for each burner. 4" adjustable legs. ¾" rear gas connection and gas pressure regulator.

Exterior dimensions:
______" wide x 31" deep x 12" working height

CSA design certified. NSF Certified.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.

STANDARD FEATURES

All welded chassis with stainless steel sides, control panel, top trim, backsplash and grease trough

Heavy duty cast iron char-radiants

5¼" wide cast iron diamond grates

One 17,000 BTU/hr. burner for each broiler grate

Easy lighting standing pilot ignition system

One high range infinite heat control valve for each burner. Valve adjustment marks engraved into front panel for easy set-up.

Heat deflector tray system reflects heat upwards creating a “Cool Zone” in the grease drawer and facilitates easier cleaning.

4" adjustable legs

¾" rear gas connection and gas pressure regulator

Supercharger burner dividers minimize heat transfer to enhance multi-zone cooking capability

One year limited parts and labor warranty

ACCESSORIES

6" legs.

10¼" deep plate rail.

Condiment rail.

Cutting board.

6" back and side splash kit.

12¼" overshell.

Straight and waffle pattern cast iron grates.

Welded steel round rod grate.

Fajita plate warmer.

10½" wide griddle plate inserts.

Stainless steel stand with undershelf and casters.
VULCAN

VACB SERIES
HEAVY DUTY COUNTER MODEL GAS CHARBROILER

INSTALLATION REQUIREMENTS:

1. A gas pressure regulator supplied with the unit must be installed:
   Natural Gas 5.0" (127 mm) W.C.
   Propane Gas 10.0" (254 mm) W.C.

2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.

3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In The Commonwealth of Massachusetts
All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. CLEARANCES
   Non-Combustible
   Rear 3"
   Sides 0"

   All models require a 4" bottom clearance from a non-combustible counter and must be installed with minimum 4" legs.

5. This appliance is manufactured for commercial installation only and is not intended for home use.

---

**DIAGRAM:**

- **Overall Height:** 39.53" (1004)
- **Working Height:** 8.50" (216)
- **Grease Gutter:** 31.03" (788)
- **3/4" NPT Manifold Pipe (x2):**
  - 22.55" (573)
  - 33.40" (848)
  - 44.25" (1124)
  - 59.50" (1511)
  - 69.90" (1775)

**TABLE:**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>WIDTH</th>
<th>DEPTH</th>
<th>OVERALL HEIGHT</th>
<th>WORKING HEIGHT*</th>
<th>BROILING AREA</th>
</tr>
</thead>
<tbody>
<tr>
<td>VACB25</td>
<td>25.15&quot; (639)</td>
<td>31&quot; (788)</td>
<td>15.30&quot; (389)</td>
<td>12&quot; (306)</td>
<td>21.50&quot; (546) x 22.31&quot; (567)</td>
</tr>
<tr>
<td>VACB36</td>
<td>36.00&quot; (914)</td>
<td>31&quot; (788)</td>
<td>15.30&quot; (389)</td>
<td>12&quot; (306)</td>
<td>32.25&quot; (819) x 22.31&quot; (567)</td>
</tr>
<tr>
<td>VACB47</td>
<td>46.85&quot; (1190)</td>
<td>31&quot; (788)</td>
<td>15.30&quot; (389)</td>
<td>12&quot; (306)</td>
<td>43.00&quot; (1092) x 22.31&quot; (567)</td>
</tr>
<tr>
<td>VACB60</td>
<td>62.10&quot; (1577)</td>
<td>31&quot; (788)</td>
<td>15.30&quot; (389)</td>
<td>12&quot; (306)</td>
<td>57.00&quot; (1448) x 22.31&quot; (567)</td>
</tr>
<tr>
<td>VACB72</td>
<td>72.50&quot; (1842)</td>
<td>31&quot; (788)</td>
<td>15.30&quot; (389)</td>
<td>12&quot; (306)</td>
<td>68.75&quot; (1746) x 22.31&quot; (567)</td>
</tr>
</tbody>
</table>

*These are nominal dimensions and can vary by +1.75" with adjustable legs. Dimensions in "()" are in millimeters.

---

**TECHNICAL SPECIFICATIONS:**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>BURNERS</th>
<th>DRIP TRAYS</th>
<th>TOTAL BTU/HR NATURAL GAS</th>
<th>TOTAL BTU/HR LP GAS</th>
<th>APPROX SHIP WT (LB/KG)</th>
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<tbody>
<tr>
<td>VACB25</td>
<td>4</td>
<td>1</td>
<td>68,000</td>
<td>64,000</td>
<td>290/131</td>
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<td>VACB36</td>
<td>6</td>
<td>1</td>
<td>102,000</td>
<td>96,000</td>
<td>370/167</td>
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<tr>
<td>VACB47</td>
<td>8</td>
<td>2</td>
<td>136,000</td>
<td>128,000</td>
<td>450/203</td>
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<tr>
<td>VACB60</td>
<td>11</td>
<td>2</td>
<td>187,000</td>
<td>176,000</td>
<td>500/225</td>
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<tr>
<td>VACB72</td>
<td>13</td>
<td>2</td>
<td>221,000</td>
<td>208,000</td>
<td>580/263</td>
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</tbody>
</table>
Dowdy-Ficklen Stadium Southside Kitchen

*Residential Stainless Steel Refrigerator - right hand model – Whirlpool WRT111SFDM*

  Item: 10
  Qty: 12
  Category: Refrigerator, Residential, Shallow Depth
25-inch Wide Top Freezer Refrigerator - 11 cu. ft.

4.3 (669)
Write a review
Model #: WRT111SFDG

Features

Additional Features

Clear Door Bins
Easily see items in your refrigerator with clear door bins.

Optional Icemaker
Don’t worry about refilling ice trays when you have this optional icemaker installed.

Quiet Cooling
Keep noise down in the kitchen with a design that provides quiet cooling.

Adjustable Door Bins
Move these adjustable bins anywhere in the door for increased loading flexibility when and where you need it.

Electronic Temperature Controls
Choose the ideal temperature for whatever foods you’re storing with convenient, up-front controls.

Freezer Temperature Controls
Keep frozen items ice cold with controls that allow you to adjust the temperature level in the freezer compartment.

**Spillproof Shelves**

Simplify cleanup with glass shelves that help contain spills and prevent liquids from leaking below.

* #1 selling appliance brand in the U.S.A.¹

¹ Based on 12-month average of unit sales. Refrigeration, Cooking, Dishwashers and Laundry appliances. TraQline 2016.

## Specifications

### Dimensions

<table>
<thead>
<tr>
<th>Dimension</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabinet Width</td>
<td>24.0 in</td>
</tr>
<tr>
<td>Depth</td>
<td>28-1/4 in</td>
</tr>
<tr>
<td>Depth Closed Excluding Handles</td>
<td>28-1/4 in</td>
</tr>
<tr>
<td>Depth Closed Including Handles</td>
<td>28-1/4 in</td>
</tr>
<tr>
<td>Depth Excluding Doors</td>
<td>21-1/2 in</td>
</tr>
<tr>
<td>Depth With Door Open 90 Degree</td>
<td>48-1/2 in</td>
</tr>
<tr>
<td>Freezer Volume</td>
<td>2.94 cu. ft.</td>
</tr>
<tr>
<td>Height</td>
<td>61-3/4 in</td>
</tr>
<tr>
<td>Height To Top Of Cabinet</td>
<td>60-3/8 in</td>
</tr>
<tr>
<td>Height To Top Of Door Hinge</td>
<td>61-3/4 in</td>
</tr>
<tr>
<td>Refrigerator Volume</td>
<td>7.74 cu. ft.</td>
</tr>
<tr>
<td>Width</td>
<td>24-1/2 in</td>
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### Configuration and Overview

<table>
<thead>
<tr>
<th>Feature</th>
<th>Details</th>
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</thead>
<tbody>
<tr>
<td>ADA Compliant</td>
<td>Yes</td>
</tr>
<tr>
<td>CEE Tier</td>
<td>Not Rated</td>
</tr>
<tr>
<td>Counter Depth</td>
<td>No</td>
</tr>
</tbody>
</table>

**CALIFORNIA RESIDENTS ONLY - WARNING:**
Cancer and Reproductive Harm -
[www.P65Warnings.ca.gov](https://www.P65Warnings.ca.gov)

### Appearance

<table>
<thead>
<tr>
<th>Feature</th>
<th>Description</th>
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<tbody>
<tr>
<td>Cabinet Finish</td>
<td>Smooth</td>
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<tr>
<td>Door Finish</td>
<td>Smooth</td>
</tr>
<tr>
<td>Door Style</td>
<td>Contour</td>
</tr>
<tr>
<td>Handle Color</td>
<td>Black</td>
</tr>
<tr>
<td>Handle Material</td>
<td>Plastic</td>
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<tr>
<td>Handle Type</td>
<td>Recessed</td>
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<tr>
<td>Hidden Hinge</td>
<td>Yes</td>
</tr>
<tr>
<td>Reversible Door</td>
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</tr>
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</table>

### Controls

<table>
<thead>
<tr>
<th>Feature</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Automatic Defrost</td>
<td>Yes</td>
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### Refrigerator Details

<table>
<thead>
<tr>
<th>Feature</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deli Drawer</td>
<td>No</td>
</tr>
<tr>
<td>Humidity-Controlled Drawers</td>
<td>1 Full-Width</td>
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<tr>
<td>Lighting</td>
<td>Incandescent</td>
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<tr>
<td>Number of Interior Shelves</td>
<td>3</td>
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### Freezer Details

<table>
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<tr>
<th>Feature</th>
<th>Description</th>
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<tbody>
<tr>
<td>Freezer Number of Shelves</td>
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### Dispenser Details

<table>
<thead>
<tr>
<th>Feature</th>
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<tbody>
<tr>
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<tr>
<td>Dispenser Type</td>
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</table>
# Icemaker Details

<table>
<thead>
<tr>
<th>Icemaker</th>
<th>Optional</th>
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## Icemaker

<table>
<thead>
<tr>
<th>Icemaker Kit Part Number</th>
<th>24ECKMF</th>
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## Certifications

<table>
<thead>
<tr>
<th>Energy Star Qualified</th>
<th>No</th>
</tr>
</thead>
</table>

## Filter Details

<table>
<thead>
<tr>
<th>Fresh Flow Air Filter</th>
<th>No</th>
</tr>
</thead>
<tbody>
<tr>
<td>Produce Preserver</td>
<td>No</td>
</tr>
<tr>
<td>Water Filter Location</td>
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## Electrical

<table>
<thead>
<tr>
<th>Hz</th>
<th>60</th>
</tr>
</thead>
<tbody>
<tr>
<td>Volts</td>
<td>115</td>
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<thead>
<tr>
<th>Type of Refrigerator</th>
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</tr>
</thead>
</table>

## Configuration

<table>
<thead>
<tr>
<th>Installation Configuration</th>
<th>Freestanding</th>
</tr>
</thead>
</table>

## Ratings & Reviews

🌟🌟🌟 4.3 | 669 Reviews
Dowdy-Ficklen Stadium Southside Kitchen

*Residential Stainless Steel Refrigerator - right hand model – Whirlpool WRT111SFDM*

- Item: 11
- Qty: 16
- Category: Refrigerator, Reach-In, Shallow Depth
Features

Additional Features

Clear Door Bins
Easily see items in your refrigerator with clear door bins.

Optional Icemaker
Don’t worry about refilling ice trays when you have this optional icemaker installed.

Quiet Cooling
Keep noise down in the kitchen with a design that provides quiet cooling.

Adjustable Door Bins
Move these adjustable bins anywhere in the door for increased loading flexibility when and where you need it.

Electronic Temperature Controls
Choose the ideal temperature for whatever foods you’re storing with convenient, up-front controls.

Freezer Temperature Controls
Keep frozen items ice cold with controls that allow you to adjust the temperature level in the freezer compartment.

**Spillproof Shelves**

Simplify cleanup with glass shelves that help contain spills and prevent liquids from leaking below.

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## Ratings & Reviews


669 Reviews

Search topics and reviews

Dowdy-Ficklen Stadium Southside Kitchen

Eagle Group/Metal Masters – B36IC-12D-18-7

  Item: 13
  Qty: 4
  Category: Underbar Ice Chest
Short Form Specifications

Eagle 2200 Series Ice Chests with Sealed-In Cold Plate, model A121. Top, front, backsplash and fabricated ice bin is heavy gauge type 304 stainless steel. Ice bin is fully insulated, with 1 1/2" drain, and sealed-in 7-circuit cold plate. 1 1/2" O.D. galvanized tubular legs with adjustable bullet feet.

Options / Accessories
- Stainless steel leg kits (see below)
- Speed rails

Design and Construction Features
- New bullnose front edge.
- Stainless steel type 304 ice bin, backsplash, front, and sliding ice cover.
- Stainless steel ends, galvanized back panel.
- 1 1/2" (38mm) drain centered in ice bin front and back.
- Ice bins are fabricated.
- High-impact, corrosion-resistant, fully-adjustable bullet feet.
- Standard models include 8", 12", or 16" (203, 305, or 406mm)-deep ice bins.
- Stainless steel all-welded construction.
- Post-mix cold plates: aluminum casting with seven stainless steel beverage grade tubing circuits. Cold plates are post-mix, mounted flush with interior bottom of ice bin for easy cleaning and maximum efficiency. Drain is 1 1/2" (13mm) NPT nipple. Comes with foamed-in-place insulation.

Optional Stainless Steel Leg Kits

<table>
<thead>
<tr>
<th>add suffix #</th>
<th>description</th>
</tr>
</thead>
<tbody>
<tr>
<td>-SL</td>
<td>stainless steel leg assemblies</td>
</tr>
<tr>
<td>-SLF</td>
<td>stainless steel leg assemblies &amp; stainless steel feet</td>
</tr>
<tr>
<td>-SLG</td>
<td>stainless steel leg assemblies &amp; stainless steel gussets</td>
</tr>
</tbody>
</table>

EAGLE GROUP
100 Industrial Boulevard, Clayton, DE 19938-8903 USA
Phone: 302-653-3000 • Fax: 302-653-2065
www.eaglegrp.com
Foodservice Division: Phone 800-441-8440
MHC/Retail Display Divisions: Phone 800-637-5100

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

Certifications / Approvals

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

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2200 Series Ice Chests with Sealed-In Cold Plate

<table>
<thead>
<tr>
<th>Model #</th>
<th>Width x Length</th>
<th>Shipping Weight</th>
<th>Ice Bin Depth</th>
<th>Ice Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>B2IC-22-7</td>
<td>24&quot; x 24&quot;</td>
<td>121 lbs / 54.9 kg</td>
<td>8&quot; / 203 mm</td>
<td>63 / 28.6 kg</td>
</tr>
<tr>
<td>B2IC-12D-22-7</td>
<td>24&quot; x 24&quot;</td>
<td>124 lbs / 56.2 kg</td>
<td>12&quot; / 305 mm</td>
<td>94 / 42.6 kg</td>
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<tr>
<td>B2IC-16D-22-7</td>
<td>24&quot; x 24&quot;</td>
<td>127 lbs / 57.6 kg</td>
<td>16&quot; / 406 mm</td>
<td>125 / 56.7 kg</td>
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<tr>
<td>B2IC-22-7</td>
<td>24&quot; x 28&quot;</td>
<td>131 lbs / 59.4 kg</td>
<td>8&quot; / 203 mm</td>
<td>150 / 68.0 kg</td>
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<tr>
<td>B30IC-22-7</td>
<td>24&quot; x 30&quot;</td>
<td>141 lbs / 64.0 kg</td>
<td>8&quot; / 203 mm</td>
<td>82 / 37.2 kg</td>
</tr>
<tr>
<td>B30IC-12D-22-7</td>
<td>24&quot; x 30&quot;</td>
<td>151 lbs / 68.5 kg</td>
<td>12&quot; / 305 mm</td>
<td>123 / 55.8 kg</td>
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<tr>
<td>B30IC-16D-22-7</td>
<td>24&quot; x 30&quot;</td>
<td>161 lbs / 73.0 kg</td>
<td>16&quot; / 406 mm</td>
<td>163 / 73.9 kg</td>
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<tr>
<td>B36IC-22-7</td>
<td>24&quot; x 36&quot;</td>
<td>161 lbs / 73.0 kg</td>
<td>8&quot; / 203 mm</td>
<td>101 / 45.8 kg</td>
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<tr>
<td>B36IC-12D-22-7</td>
<td>24&quot; x 36&quot;</td>
<td>171 lbs / 77.6 kg</td>
<td>12&quot; / 305 mm</td>
<td>151 / 68.5 kg</td>
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<tr>
<td>B36IC-16D-22-7</td>
<td>24&quot; x 36&quot;</td>
<td>181 lbs / 82.1 kg</td>
<td>16&quot; / 406 mm</td>
<td>201 / 91.2 kg</td>
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<tr>
<td>B42IC-22-7</td>
<td>24&quot; x 42&quot;</td>
<td>191 lbs / 86.6 kg</td>
<td>8&quot; / 203 mm</td>
<td>120 / 54.4 kg</td>
</tr>
<tr>
<td>B42IC-12D-22-7</td>
<td>24&quot; x 42&quot;</td>
<td>201 lbs / 91.2 kg</td>
<td>12&quot; / 305 mm</td>
<td>180 / 81.6 kg</td>
</tr>
<tr>
<td>B42IC-16D-22-7</td>
<td>24&quot; x 42&quot;</td>
<td>211 lbs / 95.7 kg</td>
<td>16&quot; / 406 mm</td>
<td>239 / 108.4 kg</td>
</tr>
<tr>
<td>B48IC-22-7</td>
<td>24&quot; x 48&quot;</td>
<td>221 lbs / 100.2 kg</td>
<td>8&quot; / 203 mm</td>
<td>139 / 63.1 kg</td>
</tr>
<tr>
<td>B48IC-12D-22-7</td>
<td>24&quot; x 48&quot;</td>
<td>231 lbs / 104.8 kg</td>
<td>12&quot; / 305 mm</td>
<td>208 / 94.3 kg</td>
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<tr>
<td>B48IC-16D-22-7</td>
<td>24&quot; x 48&quot;</td>
<td>241 lbs / 109.3 kg</td>
<td>16&quot; / 406 mm</td>
<td>278 / 126.1 kg</td>
</tr>
</tbody>
</table>

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Dowdy-Ficklen Stadium Southside Kitchen

*Vollrath – 75685*

  Item: 14

  Qty: 2

  Category: Kiosk, Cart
Carts & Kiosks - Curved Style Mobile Bars

Option: Base color option
- laminate (one color) on 3 sides
- painted base (one color) on 3 sides
- digital graphics (artwork supplied by customer) on 3 sides

Standard: All aluminum composite material construction
- Standard black or silver (specify)
- Matching ice kick

Standard: Polyform work and service counters includes:
- Vollrath 90082 full-size pan (qty.1 for 5', qty. 2 for 8')
- Vollrath 93100 full-size pan cover (qty.1 for 5', qty. 2 for 8')
- Vollrath 70100 full-size pan false bottom (qty.1 for 5', qty. 2 for 8')

Option: Umbrella

Optional Features (Not Shown)
- ACM wrap-style canopy with two adjustable poles (color matching base)
- Aluminum tubular canopy (bulkhead) with two adjustable poles (powder coated - color specified)
- Signage for wrap-style and tubular canopies. Vinyl graphics on ACM (artwork provided by customer)
- Countertop grommet holes
- Track lighting for tubular canopies (bulkhead) (Requires at least 120V 15 AMP service)
- 15 amp 120V electrical service (NEMA 5-15P)
- 20 amp 120V electrical service (NEMA 5-20P)
- 30 amp electrical service (NEMA #L14-30P)
- 60 amp electrical service (plug #60P-12W)
- 100 amp electrical service (plug #100P-12W)
- Adjustable black plastic undercounter shelving
Curved Style Mobile Bars — Dimensions shown in IN (CM)

75683

TOP VIEW

FRONT VIEW

SIDE VIEW

SERVER VIEW

75685

TOP VIEW

OPTIONAL GRAPHICS

FRONT VIEW

SIDE VIEW

BACK VIEW

Receptacles

120V
120V
5.00A
5.00A
15A
20A
30A
40A

Note: For units with Track Lighting

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081 3201 USA
Customer Service: 800.628.0830
Equipment Service: 800.628.0832
Main P.H: 920.457.4851
Fax: 920.459.8573
Form L35698 Rev 04/17

Outperform every day™
Dowdy-Ficklen Stadium Southside Kitchen

*Vollrath – 7552281*

- Item: 15
- Qty: 10
- Category: Induction, Cart

*Electrical*

- 11.25 Amps, 1.35 KW, 120 Volts, -Ph, -Hz, -Direct Conn., -Cord/Plug., 5-20P NEMA
Induction Buffet Table

ITEMS

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>7552280</td>
<td>3 Hob, 60” Wide, Clear Maple Finish</td>
</tr>
<tr>
<td>7552281</td>
<td>3 Hob, 60” Wide, Standard Walnut Finish</td>
</tr>
<tr>
<td>7552282</td>
<td>3 Hob, 60” Wide, Dark Cherry Finish</td>
</tr>
<tr>
<td>7552283</td>
<td>3 Hob, 60” Wide, Medium Oak Finish</td>
</tr>
<tr>
<td>7552284</td>
<td>3 Hob, 60” Wide, Dark Red Mahogany Finish</td>
</tr>
<tr>
<td>7552380</td>
<td>4 Hob, 76” Wide, Clear Maple Finish</td>
</tr>
<tr>
<td>7552381</td>
<td>4 Hob, 76” Wide, Standard Walnut Finish</td>
</tr>
<tr>
<td>7552382</td>
<td>4 Hob, 76” Wide, Dark Cherry Finish</td>
</tr>
<tr>
<td>7552383</td>
<td>4 Hob, 76” Wide, Medium Oak Finish</td>
</tr>
<tr>
<td>7552384</td>
<td>4 Hob, 76” Wide, Dark Red Mahogany Finish</td>
</tr>
</tbody>
</table>

DESCRIPTION

Vollrath’s Induction Buffet Table, available in three or four hob configurations, with solid maple construction and five stain color options provides the flexibility and beauty to compliment any décor. Additional customization available. See options below.

STANDARD FEATURES

- Solid maple construction, 1/4” (3.2 cm) thick
- Five standard stain colors.
- Features Vollrath S950145 induction warmers, mounted under-counter for seamless look. Refer to induction spec sheet on Vollrath.com for details.
- Controls mounted on operator side.
- 6 ft. (183 m) cord with plug.

Note: Made to Order - Allow 6 weeks lead time. Induction Buffet Table orders cannot be canceled or returned.

OPTIONS

- Stain Color Choice (Choose 1)
  - Clear Maple (Matches Wilsonart® 7909-60)
  - Dark Red Mahogany (Matches Wilsonart® 1122T-07)
  - Dark Cherry (Matches Wilsonart® 7935-07)
  - Standard Walnut (Matches Wilsonart® 7922-07)
  - Medium Oak (Matches Wilsonart® 7951-38)

- Table Height (Choose 1)
  - 34”
  - 36”

- Table Supports (Choose 1)
  - 5” Heavy-duty casters
  - No casters

- Side Panels
  - Side Panels for below counter to bottom shelf - all four sides with hinged door(s)

- Countertop Choice (Choose 1)
  - Ceramic glass with black granite pattern.
  - Laminate. Specify manufacturer/color:

  - Solid Surface. Specify manufacturer/color:

WARRANTY

All models shown come with Vollrath’s standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

Due to continued product improvement, please consult www.vollrath.com for current product specifications.
Induction Buffet Table

**DIMENSIONS** (Shown in inches (cm))

### 60" Table with Casters

![Diagram of 60" Table with Casters](image)

- **Top**: 60 (152.4)
- **Front**: 30 (76.2)

### 76" Table with Casters

![Diagram of 76" Table with Casters](image)

- **Top**: 76 (193)
- **Front**: 34 (186.4)

**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Description</th>
<th>Number of Hobs</th>
<th>Max Pan Size</th>
<th>Casters</th>
<th>Voltage</th>
<th>Total Amps</th>
<th>Total Watts</th>
<th>NEMA Plug</th>
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<tbody>
<tr>
<td>7552280</td>
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<td>3</td>
<td>14 (55.6)</td>
<td>Yes</td>
<td>120</td>
<td>11.25</td>
<td>1350</td>
<td>5-20P</td>
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<td>3</td>
<td>14 (55.6)</td>
<td>Yes</td>
<td>120</td>
<td>11.25</td>
<td>1350</td>
<td>5-20P</td>
</tr>
<tr>
<td>7552282</td>
<td>60&quot;, Dark Cherry Finish</td>
<td>3</td>
<td>14 (55.6)</td>
<td>Yes</td>
<td>120</td>
<td>11.25</td>
<td>1350</td>
<td>5-20P</td>
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<tr>
<td>7552283</td>
<td>60&quot;, Medium Oak Finish</td>
<td>3</td>
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<td>120</td>
<td>11.25</td>
<td>1350</td>
<td>5-20P</td>
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<td>7552284</td>
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<td>Yes</td>
<td>120</td>
<td>11.25</td>
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<td>5-20P</td>
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<th>Casters</th>
<th>Voltage</th>
<th>Total Amps</th>
<th>Total Watts</th>
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<td>15</td>
<td>1800</td>
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<td>120</td>
<td>15</td>
<td>1800</td>
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<td>7552382</td>
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<td>1800</td>
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</table>

**Receptacle**

- **120V**
- **NEMA 5-20R**
Dowdy-Ficklen Stadium Southside Kitchen

*Vollrath – 75524*

- **Item:** 15.1
- **Qty:** 10
- **Category:** WorkTop, Cart
Buffet Table

PROJECT
Item Number:
Quantity:

DESCRIPTION
Vollrath’s Induction Buffet Table, with solid maple construction and five stain color options provides the flexibility and beauty to compliment any décor. Additional customization available. See options below.

STANDARD FEATURES
- Solid maple construction, 1/4″ (3.2 cm) thick

Note: Made to Order - Allow 6 weeks lead time. Induction Buffet Table orders cannot be canceled or returned.

WARRANTY
All models shown come with Vollrath’s standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

ITEMS

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>75524</td>
<td>3 Hob, 60” Wide, Custom (See options below)</td>
</tr>
<tr>
<td>75525</td>
<td>4 Hob, 76” Wide, Custom (See options below)</td>
</tr>
</tbody>
</table>

OPTIONS

Stain Color Choice (Choose 1)
- Clear Maple (Matches Wilsonart® 7909-60)
- Dark Red Mahogany (Matches Wilsonart® 1122T-07)
- Dark Cherry (Matches Wilsonart® 7935-07)
- Standard Walnut (Matches Wilsonart® 7922-07)
- Medium Oak (Matches Wilsonart® 7951-38)

Table Height (Choose 1)
- 34”
- 36”

Table Supports (Choose 1)
- 5” Heavy-duty casters
- No casters

Side Panels
- Side Panels for below counter to bottom shelf - all four sides with hinged door(s)

Countertop Choice (Choose 1)
- Ceramic glass with black granite pattern.
- Laminate. Specify manufacturer/color:
- Solid Surface. Specify manufacturer/color:

Approvals

Date

Due to continued product improvement, please consult www.vollrath.com for current product specifications.
Buffet Table

DIMENSIONS (Shown in inches (cm))

60" Table with Casters

![60" Table with Casters Diagram]

76" Table with Casters

![76" Table with Casters Diagram]
Dowdy-Ficklen Stadium Southside Kitchen

Continental CBC95-SS

  Item: 19
  Qty: 4
  Category: Cooler, Bottle

Electrical

  10.7 Amps, 1.35 KW, 115 Volts, 1 Ph, 60 Hz, -Direct Conn., -Cord/Plug., 5-15P NEMA
**BOTTLE COOLER (38°F - 41°F)**

**Model: CBC95-SS**

95” Bottle Cooler

Stainless steel exterior with all stainless steel countertop and slide lids, heavy-duty galvanized interior.

Designed to maintain NSF-7 temperatures in 100°F ambient.

---

**Options and Accessories**

| Textured baked black enamel finish exterior | Expansion valve system |
| Stainless steel interior                  | Automatic, electric condensate evaporator |
| Add’l wire bin dividers                   | Casters |
| Lid locks                                 | Adjustable legs |
| Deep Chill (32°F)                         | |

*Consult factory for other model configurations, options and accessories.*

---

**Standard Model Features**

**REFRIGERATION SYSTEM**
- Environmentally-safe R-134a refrigerant
- Performance-rated refrigeration system
- Automatic, energy-saving, non electric condensate evaporator
- Full length, extra large coil
- Easily accessible and serviceable slide-out condensing unit

**CABINET ARCHITECTURE**
- High density, non-CFC polyurethane foamed-in-place insulation
- Heavy-duty, epoxy-coated, adjustable steel wire storage bin dividers
- Front, rear and side venting louvers

**MODEL FEATURES**
- (2) Heavy-duty cap openers w/extra capacity, removable cap catcher
- Easily accessible, front-mounted cleanout drainage hose
- Electronic controller w/digital display

---

**Continental Refrigerator**

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579
539 Dunksferry Road
Bensalem, PA 19020
www.continentrefrigerator.com

**APPROVAL:**
## Model Specifications

### DIMENSIONAL DATA
- **Net Capacity (cu. ft.)** 32 (906 cu ft)
- **12 oz. Bottle Capacity (# cases)** 40
- **12 oz. Can Capacity (# cases)** 59
- **Width, Overall (in.)** 95 (2413 mm)
- **Depth, Overall (in.)** 29 1/8 (740 mm)
- **Height, Overall (in.)** 33 1/2 (851 mm)
- **No. of Slide Lids** 3
- **No. of Bin Dividers** 8

### REFRIGERANT DATA
- **Condensing Unit Size (H.P.)** 1/2
- **Capacity (BTU/Hr)*** 3100

### ELECTRICAL DATA
- **Voltage (int’l)** 115/60/1 (220/50/1)
- **Feed Wires (incl. ground)** 3
- **Total Amps (int’l)** 10.7 (7.5)
- **10 ft. Cord/Plug [attached] (int’l)** Yes (No)

### SHIPPING DATA
- **Weight - (lbs.)** 475 (215 kg)
- **Height - Crated (in.)** 39 (991 mm)
- **Width - Crated (in.)** 102 3/4 (2610 mm)
- **Depth - Crated (in.)** 30 1/4 (768 mm)

* Rating @ 40°F evaporator, 90°F ambient

Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

---

**IMPORTANT NOTE:** A minimum clearance of 3" is required on each side, front and rear of cabinet for optimum performance.

---

**Equipped with one NEMA-5-15P Plug**
(varies by country)

---

**Continental Refrigerator**

**Toll-Free:** 800-523-7138  
**Phone:** 215-244-1400  
**Fax:** 215-244-9579  
539 Dunkerry Road  
Bensalem, PA 19020  
[www.continentalrefrigerator.com](http://www.continentalrefrigerator.com)

---

**ETL**, **NSF**, **Intertek**

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---

**Made in the USA**
Dowdy-Ficklen Stadium Southside Kitchen

*Eagle Group/Metal Masters – LDDR36-19*

- **Item:** 21
- **Qty:** 4
- **Category:** Underbar Liquor Display
Short Form Specifications
Eagle Spec-Bar® Liquor Display, model __________. Heavy gauge type 304 stainless steel body, legs, and cross rails. Open-step design with ABS for sound deadening, with each level having a retaining front rail. Stainless steel adjustable bullet feet.

Spec-Bar® Liquor Displays

Models:
- LD12-19
- LDR12-19
- LD12-24
- LDR12-24
- LD24-19
- LDR24-19
- LD24-24
- LDR24-24
- LD36-19
- LDR36-19
- LD36-24
- LDR36-24

Design and Construction Features
- Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance.
- Back and backsplash are 20 gauge stainless steel.
- Legs, leg channels and crossbracing are 16 gauge stainless steel.
- Sides are 14 gauge stainless steel.
- Legs are 1½” (41mm)-diameter, with stainless steel adjustable bullet feet.
- Open step-and-rail design covered with ABS for sound deadening.
- 24” (610mm)-wide models feature four levels of liquor storage, while 29” (770mm)-wide models have five levels.
- Each level has a retaining front rail.
- Designed to align with speed rails installed on adjoining Spec-Bar® equipment.

Options / Accessories
- Locking covers

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100 Industrial Boulevard, Clayton, DE 19938-8903 USA
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Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

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Spec-Bar® Liquor Displays

Single Speed Rail Alignment
—24” wide (610mm)

<table>
<thead>
<tr>
<th>Model #</th>
<th>Length in.</th>
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<th>Weight kg</th>
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<tr>
<td>LDSR36-19</td>
<td>36</td>
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Double Speed Rail Alignment
—29” wide (737mm)

<table>
<thead>
<tr>
<th>Model #</th>
<th>Length in.</th>
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No Speed Rail Alignment
—24” wide (610mm)

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<td>LD36-24</td>
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Single Speed Rail Alignment
—29” wide (737mm)

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<td>18.1</td>
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</tbody>
</table>
Dowdy-Ficklen Stadium Southside Kitchen

Eagle Group/Metal Masters – CDTR-48-16/3

- Item: 22
- Qty: 1
- Category: Dishtable, Straight
Short Form Specifications
Eagle Clean Dishtables, model __________. Top to be 16/430, 16/304, or 14/304 stainless steel, with all seams welded, ground smooth, and polished. Front and ends to have 3”-high upturn with 1¾”-diameter rolled edge. Galvanized hat channels welded to underside. Backsplash is 8”-high, 20½” standard opening for dishwasher. Legs to be 1¾” O.D. galvanized tubing, 1”-diameter crossbracing and adjustable bullet feet (14/304 models come standard with stainless steel hat channels welded to underside of table, stainless steel crossbraced legs, and adjustable metal feet).

right-hand model shown with optional undershelf *(dishwasher not included)

Options / Accessories *
- Undershelf
- Stainless steel legs
- Stainless steel gussets
- Stainless steel feet

* See Spec Sheet #EG50.07 for full line of options and accessories.

Clean Dishtables—Straight Design

MODELS:
- CDTL-24-16/4
- CDTL-24-16/3
- CDTL-24-14/3
- CDTL-24-14/4
- CDTL-30-16/4
- CDTL-30-16/3
- CDTL-30-14/3
- CDTL-36-14/3
- CDTL-36-14/4
- CDTL-48-16/3
- CDTL-48-14/3
- CDTL-48-14/4
- CDTL-TR-48-16/3
- CDTL-TR-48-16/4
- CDTL-TR-48-14/3
- CDTL-TR-48-14/4
- CDTL-TR-60-16/4
- CDTL-TR-60-16/3
- CDTL-TR-60-14/3
- CDTL-TR-60-14/4
- CDTL-TR-72-16/4
- CDTL-TR-72-16/3
- CDTL-TR-72-14/3
- CDTL-TR-72-14/4
- CDTL-TR-84-16/4
- CDTL-TR-84-16/3
- CDTL-TR-84-14/3
- CDTL-TR-84-14/4
- CDTL-TR-108-16/4
- CDTL-TR-108-16/3
- CDTL-TR-108-14/3
- CDTL-TR-108-14/4
- CDTL-TR-120-16/4
- CDTL-TR-120-16/3
- CDTL-TR-120-14/3
- CDTL-TR-120-14/4

Design and Construction Features
- 14 or 16 gauge stainless steel.
- 30” (762mm)-wide table furnished in lengths ranging from 24” to 120” (610 to 3048mm).
- 1¾” (38mm) raised rolled rim on front and end.
- 1½” (41mm)-diameter galvanized legs with welded 1” (25mm)-diameter crossbracing.
- 8” (203mm)-high backsplash.
- Adjustable non-marking bullet feet with up to 1” (25mm) adjustment.
- All Spec-Master® 14 gauge type 304 dishtables come standard with stainless steel crossbraced legs and gussets, complete with metal feet.

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MHC/Retail Display Divisions: Phone 800-637-5100
For custom configuration or fabrication needs, contact our SpecFAB® Division.
Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

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Clean Dishtables—Straight Design

### Front View
- **Dimensions:**
  - **Top View:**
    - 23 1/2" x 52 1/2"
    - 26 1/2" x 67 3/4"
    - 30" x 75 7/8"
  - **Length:** 1 1/2" x 38 mm

### Specifications

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<th>16 gauge type 304 model #</th>
<th>14 gauge type 304 model #</th>
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<th>Weight (kg)</th>
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Dowdy-Ficklen Stadium Southside Kitchen

Salvajor – 300-CA-18-ARSS

- Item: 22.5
- Qty: 1
- Category: Food Waste Disposer

Electrical

- 20 Amps, 208 Volts, 3 Ph, 60 Hz (disposal)
- 208 Volts, 3 Ph, 60 Hz (ARSS panel) (panel need option Line Disconnect)
3 HP Model 300

FOOD WASTE DISPOSER SPECIFICATIONS

CORROSION RESISTANT BODY
Permanent molded from heat treated aluminum alloy.

EXTENDED LIP WATER SEAL
Protects the motor from damage by water.

TAPERED ROLLER BEARING
Provides longer motor life, quiet operation and shock absorbing.

WATER COOLED MOTOR
Provides maximum efficiency and longer life.

QUIET OPERATION
Extra thick rubber mounting adaptor and drain outlet isolates sound and eliminates vibration.

WASTE MIXING CHAMBER
Extra large to ensure proper mixture of water to waste.

NEMA 4 Watertight Controls

MSS
MRSS
ARRS-2
ARRS

Optional Line Disconnect (LD) available on MSS, MRSS, & ARSS

Cone Assembly

TABLE CUT-OUT:
12" CONE - 12 7/8"
15" CONE - 15 7/8"
18" CONE - 18 7/8"

ALL PIPING 1/2"

OPTIONAL CONE COVER

SOLENOID VALVE W/ WATER FLOW CONTROL

SCRAP RING

DISPOSER CONTROL

VACUUM BREAKER

2" or 3" DRAIN

NOTE: INSTALL PER ALL APPLICABLE CODES

FULL LOAD AMPS

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Phase</th>
<th>Current</th>
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<tbody>
<tr>
<td>208 Volts</td>
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<td>230 Volts</td>
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<td>8.0 Amps</td>
</tr>
<tr>
<td>460 Volts</td>
<td>3 Phase</td>
<td>4.0 Amps</td>
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</tbody>
</table>

SPECIFY EXACT OPERATING VOLTAGE
**SPECIFICATIONS:**

**MOUNTING** – Rubber adaptor above grind chamber and rubber drain outlet isolates sound and eliminates vibration. No metal to metal contact.

**EXTERIOR HOUSING** – Permanent molded from heat treated, corrosion resistant aluminum alloy then computer machined to a smooth polished finish. Paint free.

**SHREDDER** – 9 inch diameter, machined high strength, wear resistant hardened carbide alloy.

**ROTOR** – 9 inch diameter with 4 cutter bars, machined high strength, wear resistant hardened carbide alloy.


**BEARINGS** – Tapered roller (top)
Sealed ball (bottom)

**SEAL** – Extended Lip Water Seal.

**WATER REQUIREMENT** – 8 gallons of cold water per minute.

**WASTE OUTLET** – Rubber drain accepts 2” piping or 3” piping by removing drain insert.

**DUAL DIRECTION GRINDING** – Designed to operate in either direction. Direction of rotation can be controlled when installed with automatic reversing controls. Reversing rotation can double cutting teeth life.

**LEG SUPPORT** – Single leg, adjustable.

**ASSEMBLIES:** (See Specification Sheet)

CA – Cone Assembly with 12”, 15” or 18” Cone
SA – Sink Assembly with 3½” or 6½” Sink Collar

**DISASSEMBLY CONTROLS:** (See Specification Sheet)

MSS: (Non Reversing)
MRSS: (Manual Reversing)
ARSS-2: (Automatic Reversing)
ARSS: (Automatic Reversing with Water Saver)

---

**NOTE:** Dimensions in parenthesis are in centimeters

(Specifications subject to change without notice)

Current specification details may be found online at www.salvajor.com

---

**SAMPLE SPECIFICATION**

<table>
<thead>
<tr>
<th>Model</th>
<th>Cone Size</th>
<th>Disposer Control</th>
<th>Electrical Specs.</th>
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<tr>
<td>ARSS (230/60/3)</td>
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</tbody>
</table>

**SPECIFY EXACT OPERATING VOLTAGE**

---

Salvajor®

The Salvajor Company 4530 East 75th Terrace Kansas City, Missouri 64132-2081, USA

1-800-SALVAJOR (816) 363-1030 FAX: 1-800-832-9373

www.salvajor.com Email: sales@salvajor.com service@salvajor.com

Manufacturers of Commercial Food Waste Disposing Systems since 1944

UL FCC CE

Printed in USA Form No.5230 (06-17)
**SPECIFICATIONS**

- NEMA 4 Stainless Steel Watertight Enclosure
- Solid State Control Circuit
- 24 Volt Safety Circuitry
- Drain Flush
- Automatic Reversing Magnetic Contactors
- Terminal Strip Connections
- START/STOP Push Buttons
- Energy/Water-Saving Mode
- User Adjustable Run Time
- LCD Status Readout

**OPTIONAL:**

- Line Disconnect (LD)
- Operator Sensor

Product configurations protected by U.S. Pat. No. 7,815,134 when used with sensor

---

**VOLTAGES AVAILABLE**

<table>
<thead>
<tr>
<th>Single Phase</th>
<th>3-Phase</th>
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</thead>
<tbody>
<tr>
<td>115 VOLT, 208-230 VOLT</td>
<td>208-230 VOLT, 460 VOLT</td>
</tr>
</tbody>
</table>

*SPECIFY EXACT OPERATING VOLTAGE*

**ACCESSORIES AVAILABLE**

- #P - MOUNTED 1/2” SOLENOID VALVE AND FLOW CONTROL
- #PP - MOUNTED 1/2” SOLENOID VALVE, FLOW CONTROL AND PRESSURE SWITCH
- #980105 - MOUNTING BRACKET
- #980104 - REMOTE MOUNTING BRACKET
- #RSS - REMOTE START/STOP

(Specifications subject to change without notice)

**SAFETY FEATURE**

The ARSS & ARSS-LD controls include an operator safety feature that prevents automatic starting of the disposer after a power interruption. To re-start the disposer, the operator must push the START button.

**MODEL ARSS & ARSS-LD DISPOSER CONTROL**

For use with Salvador Models: 100 - 200 - 300 - 500

**WEIGHT:** 25 LBS.

---

**NOTE:** Dimensions in parenthesis are in centimeters
Typical Installation Diagram of Model ARSS & ARSS-LD Control Panel with Disposer

Control Panel may be mounted on wall or under table top with optional bracket. Motor has overload protection.

#980105 Optional Mounting Bracket for Control Panel

#980104 Optional Mounting Bracket for Remote Start/Stop

# RSS Optional Remote Start/Stop

NOTE: DIMENSIONS IN PARENTHESES ARE IN CENTIMETERS

SAMPLE SPECIFICATION:

ARS automatic reversing control panel with start-stop push buttons, 24 volt safety circuit, energy/water-saving mode, and adjustable run time.

ARSss-LD includes Line Disconnect.

Item Numbers for Ordering

<table>
<thead>
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<th>VOLTAGE</th>
<th>PHASE</th>
<th>ITEM NO.</th>
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<td>ARSS5</td>
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<td>ARSS-PP</td>
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SPECIFY EXACT OPERATING VOLTAGE

Manufacturers of Commercial Food Waste Solutions - Since 1944

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Printed in USA
Form No. AR88 (09-18)
Dowdy-Ficklen Stadium Southside Kitchen

Champion – DH-6000T-VHR

- Item: 23
- Qty: 1
- Category: Warewasher, hood-type dishwashing machine with drain water tempering option

Electrical

- 20 Amps, 480 Volts, 3 Ph, 60 Hz
STANDARD FEATURES

- Factory authorized startup
- Ventless Heat Recovery
- HMI – Operator Touch Screen Interface
- On-Board Service Diagnostics
- Field Convertible – single to three, or three to single phase
- Sleep Mode - All internal heaters shut off after 4 hours idle
- Door Interlock – locks door closed during the vent fan cycle
  - Built-in booster configured to ensure 180°F rinse
  - Field convertible from straight to corner operation
  - Dual NSF listed as both a dishwasher and potwasher
  - Rinse Sentry – ensures 180°F final rinse
  - Auto start – starts unit when hood is closed
  - Single point electrical connection
  - High efficiency 2 HP pump
  - Self draining pump
  - Automatic tank fill
  - Automatic drain valve – drains wash tank when power is off
  - PRV (Mounted Pressure Reducing Valve)
  - 4 selectable cycles
  - 27" [686mm] extended clearance

OPTIONS & ACCESSORIES

- NEW Built in detergent and rinse aid pumps
- Two point electrical connection (field installed)
- Drain Water Tempering Kit (unmounted)
- Racks
  - Peg
  - Flat
- Corner operation splash baffle
- NEW Champion ION scale prevention system

SPECIFIER STATEMENT

Specified unit will be Champion model DH-6000T-VHR, ventless, high temperature, high-hood type dishwashing machine. Features HMI controls, Rinse Sentry, Auto Start, Dirty Water Indicator, Delime notification, up to 40 racks/hour, 0.73 US gals/rack (2.76 liters/rack, 0.61 imp. gals/rack). 1 year parts and labor warranty.
DH-6000T-VHR

DH-6000T-VHR High Temperature Hood-type Dishwashing Machine

Shipping weight crated: 350 lbs.

Dimensions shown in inches and (mm)

**UTILITIES**

1. **Electrical** Machine Connection (See Electrical Box)
2. **Cold Water** 3/4" NPT Cold Water 50° - 75°F 45 PSI Min Incoming (20-22 PSI flow)
3. **Drain** 1 1/2" OD Connection, 15 GPM Max Flow, (Drain water tempering height 5")
4. **Drain Water Tempering** 1/2" Cold water line with customer supplied cut-off valve (optional)
5. **Integrated Detergent System** Detergent bottle supply connections (optional)

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

**Note:** Optional Drain Tempering: 1/2" NPT cold water connection required. 1/2" NPT drain connection from back flow preventer to house drain. (FIELD INSTALLED and PLUMBED).

Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.

Champion Industries, Inc., 3765 Champion Blvd., NC 27105 336/661-1556 • Fax: 336/661-1979
ChampionIndustries.com

**SPECIFICATIONS**

**Capacities**
- Racks per hr. (NSF rated) 40
- Wash tank (gal) 10
- Motor horsepower 2 HP
- Water consumption
  - Gal. per hr. 29
  - Gal. per rack 0.73
- Temperature °F
  - Wash 150
  - Rinse 180
- Heating
  - Tank heat, electric 5.2 kW
  - Electric Booster 7.5 kW

<table>
<thead>
<tr>
<th>Dishwasher Mode</th>
<th>Pot &amp; Pan Mode</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selectable cycle times in minutes</td>
<td>1</td>
</tr>
<tr>
<td>Time cycles in seconds</td>
<td></td>
</tr>
<tr>
<td>Wash</td>
<td>36</td>
</tr>
<tr>
<td>Rinse</td>
<td>8</td>
</tr>
<tr>
<td>Sanitary Dwell</td>
<td>16</td>
</tr>
<tr>
<td>Vent Fan (VHR)</td>
<td>30</td>
</tr>
<tr>
<td>Total</td>
<td>90</td>
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**Machine & Built-in Booster (Standard)**

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Rated Amps</th>
<th>Minimum Supply Circuit Ampacity</th>
<th>Maximum Overcurrent Protective Device</th>
</tr>
</thead>
<tbody>
<tr>
<td>208-240/60/1</td>
<td>77-68</td>
<td>100</td>
<td>100</td>
</tr>
<tr>
<td>208-240/60/3</td>
<td>46-41</td>
<td>60</td>
<td>60</td>
</tr>
<tr>
<td>480/60/3</td>
<td>20</td>
<td>30</td>
<td>30</td>
</tr>
</tbody>
</table>

**Machine Only** (two point electrical connection or no built-in booster)

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Rated Amps</th>
<th>Minimum Supply Circuit Ampacity</th>
<th>Maximum Overcurrent Protective Device</th>
</tr>
</thead>
<tbody>
<tr>
<td>208-240/60/1</td>
<td>38-34</td>
<td>50</td>
<td>50</td>
</tr>
<tr>
<td>208-240/60/3</td>
<td>25-23</td>
<td>30</td>
<td>30</td>
</tr>
<tr>
<td>480/60/3</td>
<td>11</td>
<td>15</td>
<td>15</td>
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</table>

**Booster Only** (two point electrical connection)

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Rated Amps</th>
<th>Minimum Supply Circuit Ampacity</th>
<th>Maximum Overcurrent Protective Device</th>
</tr>
</thead>
<tbody>
<tr>
<td>208-240/60/1</td>
<td>39-34</td>
<td>50</td>
<td>50</td>
</tr>
<tr>
<td>208-240/60/3</td>
<td>21-18</td>
<td>25</td>
<td>25</td>
</tr>
<tr>
<td>480/60/3</td>
<td>9</td>
<td>15</td>
<td>15</td>
</tr>
</tbody>
</table>

**Note:** Water Hammer Arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.
Dowdy-Ficklen Stadium Southside Kitchen

_Eagle Group/Metal Masters – SDTL-48-16/3_

- **Item:** 24
- **Qty:** 1
- **Category:** Dishtable, Straight

**Plumbing**

- **Hot Water**
  - 0.5” Conn., 30” AFF
- **Cold Water**
  - 0.5” Conn., 30” AFF
- **Indirect Drain**
  - 1.5” Conn., 28” AFF

ACH = Above Counter Height, AFF = Above Finished Floor
**Specifications Sheet**

**Short Form Specifications**

Eagle Soiled Dishtables, model ______________. Top to be 16/430, 16/304, or 14/304 stainless steel with all seams welded, ground smooth, and polished. Front and ends to have 3”-high upturn with a 1/2”-diameter rolled edge. Galvanized hat channels welded to underside. Backsplash is 8”-high, 20½” opening for dishwasher. 20” x 20” x 5” deep stainless steel prerinse sink with basket drain, hole for deck mounted prerinse spray, and rubber scrap block provided. Legs to be 1½” O.D. galvanized tubing with 1” diameter crossbracing and adjustable bullet feet (14/304 models come standard with stainless steel hat channels welded to underside of table, stainless steel crossbraced legs, and adjustable metal feet).

**Soiled Dishtables—Straight Design**

**MODELS:**
- SDTL-30-16/4
- SDTL-30-16/3
- SDTL-30-14/3
- SDTL-30-14/4
- SDTL-36-16/4
- SDTL-36-16/3
- SDTL-36-14/3
- SDTL-36-14/4
- SDTL-48-16/4
- SDTL-48-16/3
- SDTL-48-16/4

**Design and Construction Features**
- 16 or 14 gauge stainless steel.
- 30” (762mm)-wide table with choice of eight lengths.
- Left or right hand operation.
- 20” x 20” x 5” (508 x 508 x 127mm) prerinse sink punched for standard basket drain.
- Hole supplied for deck-mount prerinse.
- Adjustable non-marking feet with up to 1” (25mm) adjustment.
- 1½” (41mm)-diameter galvanized legs with welded 1” (25mm)-diameter crossbrace.
- All Spec-Master® 14 gauge type 304 dishtables come standard with stainless steel crossbraced legs and gussets, complete with stainless steel feet.
- Scrap block automatically provided on left-hand models 48” (1219mm) and longer, and right-hand models 60” (1524mm) and longer. To specify no scrap block desired, add suffix “-NSB” to model number. Example: SDTL-48-16/4-NSB

**Options / Accessories**
- Rack slides
- Scrap basket
- Scrap basket/ rack slide combo
- Prerinse unit
- Faucets
- Undershelf
- Stainless steel legs
- Stainless steel gussets
- Stainless steel feet

**EAGLE GROUP**

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

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

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440
MHC/Retail Display Divisions: Phone 800-637-5100

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

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

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Soiled Dishtables—Straight Design

Dimension A

- 3½" – for 30" & 36" tables L or R, and 48" left only.
- 15" – for 48" right and 60" & 72" both L or R.
- 23½" – for 84" & 96" tables.
Please review dishwasher for size and location of control box.

16 gauge type 430 16 gauge type 304 Spec-Master® 14 gauge type 304 model # model # model # description length weight

| SDTL-30-16/4 | SDTL-30-16/3 | SDTL-30-14/3 | left-hand model | 30" | 762 | 42 | 19.1 |
| SDTR-30-16/4 | SDTR-30-16/3 | SDTR-30-14/3 | right-hand model | 30" | 762 | 42 | 19.1 |
| SDTL-36-16/4 | SDTL-36-16/3 | SDTL-36-14/3 | left-hand model | 36" | 914 | 49 | 22.2 |
| SDTR-36-16/4 | SDTR-36-16/3 | SDTR-36-14/3 | right-hand model | 36" | 914 | 49 | 22.2 |
| SDTL-48-16/4* | SDTL-48-16/3* | SDTL-48-14/3* | left-hand model | 48" | 1219 | 63 | 29.6 |
| SDTR-48-16/4* | SDTR-48-16/3* | SDTR-48-14/3* | right-hand model | 48" | 1219 | 63 | 29.6 |
| SDTL-60-16/4* | SDTL-60-16/3* | SDTL-60-14/3* | left-hand model | 60" | 1524 | 77 | 34.9 |
| SDTR-60-16/4* | SDTR-60-16/3* | SDTR-60-14/3* | right-hand model | 60" | 1524 | 77 | 34.9 |
| SDTL-72-16/4* | SDTL-72-16/3* | SDTL-72-14/3* | left-hand model | 72" | 1829 | 91 | 41.3 |
| SDTR-72-16/4* | SDTR-72-16/3* | SDTR-72-14/3* | right-hand model | 72" | 1829 | 91 | 41.3 |
| SDTL-84-16/4* | SDTL-84-16/3* | SDTL-84-14/3* | left-hand model | 84" | 2134 | 105 | 47.6 |
| SDTR-84-16/4* | SDTR-84-16/3* | SDTR-84-14/3* | right-hand model | 84" | 2134 | 105 | 47.6 |
| SDTL-96-16/4* | SDTL-96-16/3* | SDTL-96-14/3* | left-hand model | 96" | 2438 | 119 | 54.0 |
| SDTR-96-16/4* | SDTR-96-16/3* | SDTR-96-14/3* | right-hand model | 96" | 2438 | 119 | 54.0 |
| SDTL-120-16/4* | SDTL-120-16/3* | SDTL-120-14/3* | left-hand model | 120" | 3048 | 147 | 66.7 |
| SDTR-120-16/4* | SDTR-120-16/3* | SDTR-120-14/3* | right-hand model | 120" | 3048 | 147 | 66.7 |

* Scrap block provided with these models. To order one of these models with no scrap block, add suffix “-HSG” on end of model name. Example: SDTL-60-14/3-HSG
Dowdy-Ficklen Stadium Southside Kitchen

Cambro – CD2020

Item: 25

Qty: 4

Category: Dolly, Dishrack
For Dish Racks

Without Handle
Model CD2020, CDR2020

With Handle
Models CD2020H, CD2020HB, CDR2020H

Features & Benefits

• Make any job easier by smoothly transporting stacks of full size 20" x 20" (50 cm x 50 cm) dish racks with these rugged and reliable Camdolls. The CDR2020 and CDR2020H models will transport side by side stacks of half size dish racks also.

• Load capacity:
  Model CD2020 - 300 lbs. (136 Kg.)
  Model CDR2020 - 350 lbs. (159 Kg.)
  Models CD2020H, CDR2020H, CD2020HB - 350 lbs. (159 Kg.)

• Material design:
  Models CD2020, CD2020H, CD2020HB - One piece seamless, double-wall, high-density polyethylene construction is extremely durable. Won’t rust or corrode. Foamed-in-place polyurethane core adds greater structural strength and reduces noise. Molded in handle on Model CD2020H and CD2020HB is extra sturdy and will not break or bend. Provides controlled handling and maneuvering over the roughest terrain.

  Models CDR2020 and CDR2020H - Injection molded high-density polypropylene offers exceptional performance with improved affordability. Will handle the demands of any foodservice operation. Won’t rust or corrode. Weights 40% less than the CD2020 for improved ease of handling and carrying when empty. A powder coated handle on the CDR2020H offers easy maneuvering.

• Simple to clean - all can be wiped down or steam cleaned.

• Casters:
  Models CD2020, CD2020H - Four each 3" (7.6 cm) heavy-duty, swivel casters, no brake. Bolted into molded-in steel plates.
  Model CD2020HB - Two each rear 10" (25.4 cm) Easy Wheels and 2 each 5" (12.7 cm) swivel casters, 1 w/ brake. Bolted into molded-in steel plates.
  Models CDR2020, CDR2020H - Four each 4" (10 cm) swivel casters, no brake.

• No assembly required for models CD2020, CD2020H and CD2020HB. Minimal assembly required for CDR2020 and CDR2020H.

• Colors:
  Models CDR2020 and CDR2020H available in Soft Gray (151) only.

Approvals

NSF CD2020, CD2020H, CD2020HB only.
Item No. __________________ 
Specifier Identification No. __________________ 
Model No. __________________ 
Quantity __________ 

**Specifications**

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Load Capacity</th>
<th>Interior Dimensions W x L</th>
<th>Exterior Dimensions L x W x H</th>
<th>Case lbs/cube Kg/m³</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Without Handle</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CD2020</td>
<td>Camdolly</td>
<td>300 lbs (136 Kg)</td>
<td>20¹/₂ x 20¼&quot; (51 x 51 cm)</td>
<td>22¹/₂ x 2¹/₂&quot; x 6¹/₄&quot; (57 x 57 x 16 cm)</td>
<td>19 (2.14)</td>
</tr>
<tr>
<td>CDR2020</td>
<td>Camdolly</td>
<td>350 lbs (159 Kg)</td>
<td>20¹/₂ x 2¹/₂&quot; (51 x 53 cm)</td>
<td>21³/₄ x 2¹/₂&quot; x 7&quot; (54 x 54 x 18 cm)</td>
<td>11 (1.14)</td>
</tr>
<tr>
<td><strong>With Handle</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CD2020H</td>
<td>Camdolly</td>
<td>350 lbs (159 Kg)</td>
<td>20¹/₂ x 2¹/₂&quot; (52 x 52 cm)</td>
<td>25³/₄ x 2²¹/₄&quot; x 5¹/₄&quot; (65 x 57 x 13 cm)</td>
<td>15 (0.32)</td>
</tr>
<tr>
<td>CDR2020H</td>
<td>Camdolly</td>
<td>350 lbs (159 Kg)</td>
<td>20¹/₂ x 2¹/₂&quot; (53 x 53 cm)</td>
<td>25³/₄ x 2¹/₂&quot; x 3¹/₄&quot; (64 x 54 x 91 cm)</td>
<td>9.7 (0.1)</td>
</tr>
<tr>
<td>CD2020HB</td>
<td>Camdolly</td>
<td>350 lbs (159 Kg)</td>
<td>20¹/₂ x 2¹/₂&quot; (52 x 52 cm)</td>
<td>27 x 2⁶/₄&quot; x 3¹/₄&quot; (69 x 66 x 93 cm)</td>
<td>46 (15.89)</td>
</tr>
</tbody>
</table>

**Architect Specs**

The dish rack transport cart shall be a Camdolly, Cambro Model...manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 U.S.A. Models CD2020, CD2020H and CD2020HB shall be constructed of single-molded, seamless, double wall, high density polyethylene and thick foam injected polyurethane. Models CDR2020 and CDR2020H shall be constructed of injection molded polypropylene. It shall be available with a load capacity of either 300 or 350 lbs. (136 to 159 Kg). It shall be available with a molded-in handle or a chrome handle. Models CD2020, CD2020H and CD2020HB shall be available with 4 each 5" (12.7 cm) swivel casters, no brake, or with 2 each 10" (25.4 cm) Easy Wheels and 2 each 5" (12.7 cm) swivel casters, 1/4" brake. Casters shall be bolted into molded-in metal plate. Models CDR2020 and CDR2020H shall be available in 4 each 4" (10.2 cm) swivel casters, no brake. Models CD2020 and CDR2020H shall be available in 1 color and shall require minimal assembly. Models CD2020, CD2020H and CD2020HB shall be available in 5 colors and require no assembly.

**Standard Colors (CD2020, CD2020H, CD2020HB)**

- Coffee Beige (157)
- Dark Brown (131)
- Black (110)
- Slate Blue (401)
- Gray (180)

**Standard Colors (CDR2020, CDR2020H)**

- Soft Gray (151)

**Approvals**

CD2020, CD2020H, CD2020HB only.
Dowdy-Ficklen Stadium Southside Kitchen

*Cambro – ADCS110*

  Item: 26
  Qty: 2
  Category: Cart, Dish & Tray
S-SERIES ADJUSTABLE DISH CADDY

- Store one size dish or a combination of different sizes in a single caddy.
- Features easy-to-adjust column towers.

**ADCS Colors:** Black (110), Slate Blue (403), Speckled Gray (480), Dark Brown (15).

**Casters:** 5", 2 swivel with brakes and two 10" Easy wheels.

Vinyl cover included. Not NSF listed.

For square and rectangular plates, please contact Cambro for suggested use.

**Holds plates and bowls from 4¼" to 13"**

**ADCS OVERALL DIMENSIONS**

W 28¼" x L 37¾" x H 31¼" (73 x 96 x 81 cm).

**STABLE & SECURE**

1/2" (1.27 cm) rod from top to bottom of divider.

**EASY TO MANEUVER**

Ergonomic molded-in handles on both ends.

**HOLDING CAPACITY**

Six 19¼" (49 cm) storage columns hold 45-60 plates per stack.

**EXTREMELY DURABLE**

Heavy duty polyethylene construction protects china from chipping. Won’t chip, crack or rust.

**REAR WHEELS**

10" (25 cm) non-marking Easy Wheels.

**FRONT CASTERS**

5" (12.7 cm) swivel with brake.

A ½" (2 cm) plated steel rear axle allows for 500 lbs. (227 kg) load capacity.

Vinyl cover included with every dolly for sanitary storage.

**CODE**

**ADCS**

<table>
<thead>
<tr>
<th>NUMBER OF DIVIDERS</th>
<th>PLATES PER COLUMN</th>
<th>OVERALL DIMENSIONS W x L x H</th>
<th>LIST PRICE EACH</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>Approximately 45-60</td>
<td>28¼&quot; x 37¾&quot; x 31¼&quot;</td>
<td>$1,330.00</td>
</tr>
</tbody>
</table>

**CASE PACK:** 1
Colors/InStock Colors: Black (110), Speckled Gray (480).
Dowdy-Ficklen Stadium Southside Kitchen

Cambro – ICS200TB110

Item: 27
Qty: 7
Category: Cart, Ice Transport
SlidingLid™ Ice Caddies

**Tall**
175 lb. (79 Kg.) Capacity
Models ICS175T, ICS175TB
200 lb. (91 Kg.) Capacity
Model ICS200TB

**Features & Benefits**

- Indoors or outdoors, in heat or humidity, these sleek models keep their cool and can hold ice cold for days. They provide reliability, value and safer holding for up to 200 lbs. (91 kg.) of ice. Tall models keep ice at a more comfortable dispensing level.

- Unique sliding lid has no latches. Slides back and under into the secured base lid for quick access and it slides shut for safe and sanitary storage. Helps reduce the risk of cross contamination.

- Four sturdy thumbscrews secure base lid tightly during transport and when sliding top back and under.

- Service opening is 12 1/2” (31.4 cm) x 17” (43.2 cm) for quick and easy loading and unloading of ice.

- Double-wall, high density, polyethylene construction is impact resistant and will not dent, crack, bubble, chip or break. Easy to clean.

- Thick polyurethane foam insulation keeps ice frozen. Reduces frequency of restocking, ensuring quick and convenient service.

- Recessed, leak proof, quarter-turn faucet is located on the front of every unit for easy access and quick draining.

- Recessed interior well with Camwear® polycarbonate drain shelf keeps ice out of any melted water, ensuring long lasting quality and storage.

- Molded-in handle is sturdy and will not break off. Provides controlled handling and maneuvering.

- Recessed lift grip on the front for safe, balanced lifting on or off delivery trucks.

- Three choices of wheel configurations meet a variety of transport needs. And 10” (25.4 cm) Easy Wheels make transporting even smoother and virtually effortless.

  - Model ICS175T - Four each 5” (12.7 cm) casters, 2 fixed, 2 swivel, 1 w/ brake
  - Model ICS175T4S - Four each 5” (12.7 cm) casters, 4 swivel, 1 w/ brake
  - Model ICS175TB - Two each 5” (12.7 cm) front casters, 2 swivel, 1 w/ brake and 2 each 10” (25.4 cm) Easy Wheels
  - Model ICS200TB - Two each 5” (12.7 cm) front casters, 2 swivel, 1 w/ brake and 2 each 10” (25.4 cm) Wide Easy Wheels

- No assembly required.

- Available in 7 colors.
SlidingLid™ Ice Caddies

Tall
175 lb. (79 Kg.) Capacity
Models ICS175T, ICS175TB

200 lb. (91 Kg.) Capacity
Model ICS200TB

Item No. __________________________
Specifier Identification No. __________
Model No. __________________________
Quantity ___________________________

Specifications

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Interior Dimensions W x D x H</th>
<th>Exterior Dimensions W x D x H</th>
<th>Case lbs./cube Kg/m³</th>
</tr>
</thead>
<tbody>
<tr>
<td>ICS175T</td>
<td>SlidingLid Ice Caddy</td>
<td>17'' x 26 1/2'' x 21 1/2''</td>
<td>22'' x 34'' x 37''</td>
<td>89 (18.06)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(43.2 x 67.3 x 54.6 cm)</td>
<td>(56.4 x 86.4 x 95.3 cm)</td>
<td>40.4 (0.511)</td>
</tr>
<tr>
<td>ICS1754S</td>
<td>SlidingLid Ice Caddy</td>
<td>17'' x 26 1/2'' x 21 1/2''</td>
<td>22'' x 34'' x 37''</td>
<td>89 (18.06)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(43.2 x 67.3 x 54.6 cm)</td>
<td>(56.4 x 86.4 x 95.3 cm)</td>
<td>40.4 (0.511)</td>
</tr>
<tr>
<td>ICS175TB</td>
<td>SlidingLid Ice Caddy</td>
<td>17'' x 26 1/2'' x 24 1/2''</td>
<td>23'' x 34'' x 39''</td>
<td>98 (19.5)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(43.2 x 67.3 x 62.2 cm)</td>
<td>(58.4 x 86.4 x 99.3 cm)</td>
<td>44.5 (0.538)</td>
</tr>
<tr>
<td>ICS200TB</td>
<td>SlidingLid Ice Caddy</td>
<td>17'' x 26 1/2'' x 24 1/2''</td>
<td>23'' x 34'' x 39''</td>
<td>98 (19.5)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(43.2 x 67.3 x 62.2 cm)</td>
<td>(58.4 x 86.4 x 99.3 cm)</td>
<td>44.5 (0.538)</td>
</tr>
</tbody>
</table>

Dimensions Tolerance: +/-.06 (0.16 cm)

Architect Specs
The tall 175 lb. (79 Kg.) and 200 lb. (91 Kg.) capacity SlidingLid Ice Caddy shall be Cambro Model... manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. It shall be constructed of single-molded, double-wall, high density polyethylene and thick foam injected polyurethane. It shall have a sliding lid without latches. It shall slide back and under secured base lid. It shall have rounded corners and a molded-in handle. It shall have a 12 1/2'' x 17'' (31.4 x 43.2 cm) service opening. It shall have rounded corners and molded-in handles. It shall have a recessed interio....

Standard Colors
- Black (110)
- Dark Brown (131)
- Granite Beige (157)
- Coffee Beige (157)
- Gray (180)
- Granite Gray (191)
- Granite Green (192)

Approvals

NSF Patent Pending

CAMBRO MANUFACTURING COMPANY
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http://www.cambro.com
Dowdy-Ficklen Stadium Southside Kitchen

Eagle Group/Metal Masters – T3048SEB-CA

Item: 28
Qty: 5
Category: Table, Work
Specification Sheet

Short Form Specifications
Eagle worktables, Deluxe series, model ____________. Top to be constructed of 16/304 stainless steel with 1/4" roll on front and rear, and sides turned down 90°. Undershelf to be adjustable and constructed of heavy gauge type 430 stainless steel with marine edge. Top reinforced with hat channels and sound deadened. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. Legs to be 1-1/2" O.D., stainless steel, with galvanized gussets and 1” stainless steel adjustable bullet feet.

Worktables with Flat Top and Stainless Steel Base with Undershelf—Deluxe Series

MODELS:
- T2424SBE
- T24108SBE
- T2430SBE
- T24120SBE
- T2436SBE
- T24132SBE
- T2448SBE
- T24144SBE
- T2460SBE
- T24120SBE
- T2472SBE
- T2484SBE
- T2496SBE
- T3006SBE
- T3660SBE
- T3665SBE
- T3672SBE
- T3684SBE
- T3610SBE
- T3612SBE
- T3616SBE
- T36144SBE

Tabletop
- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Top reinforced with welded-on hat channel.
- Sound-deadened between top and channels.
- 1/2" (38 mm)-diameter 180° rolled edges on front and rear. Ends are turned down 90° providing for flush installations when required.
- 16 gauge type 304 polished stainless steel.

Adjustable Undershelf
- Heavy gauge stainless steel.
- Gusset welded to each corner.
- Heavy duty marine edge design.

Legs—1-1/2” (41 mm)-diameter
- Tables 96” (2438 mm) and longer come with six legs or more.
- Heavy gauge stainless steel.
- 1” (25 mm) adjustable stainless steel feet.

Options / Accessories
- Drawer
- Lock
- Casters
- Stainless steel bullet feet
- Overshelves
- Duplex receptacles
- Pot rack
- Sink
- Additional undershelf
- Stabilizer Bar (for 30"- and 36"-wide tables)

Certifications / Approvals

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Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

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Worktables with Flat Top and Stainless Steel Base with Undershelf—Deluxe Series

**For custom sizes - fill in required dimensions in layout provided**

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Rev. 08/12
Dowdy-Ficklen Stadium Southside Kitchen

Eagle Group/Metal Masters – T2436SEM-BS

  Item: 29
  Qty:  6
  Category: Table, Work
EAGLE GROUP
Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications
Eagle worktables, Spec-Master® Marine series, model __________________. Top constructed of 14 gauge 300 series stainless steel, with 2 3/4” marine counter style edging on all four sides and 4 1/4” backsplash. Adjustable undershell constructed of 18 gauge 300 series stainless steel with marine edge. Top reinforced with stainless steel hat channels and sound deadened. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. 1 1/4”-diameter stainless steel legs, with stainless steel gussets and 1” stainless steel adjustable bullet feet.

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

MODELS:
- T2424SEM-BS
- T24108SEM-BS
- T2412SEM-BS
- T24120SEM-BS
- T24132SEM-BS
- T24135SEM-BS
- T2444SEM-BS
- T2446SEM-BS
- T2452SEM-BS
- T2458SEM-BS
- T2484SEM-BS
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- T3660SEM-BS
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- T3684SEM-BS
- T3608SEM-BS
- T30120SEM-BS
- T3660SEM-BS
- T3610SEM-BS
- T36120SEM-BS
- T36132SEM-BS
- T3614SEM-BS
- T36144SEM-BS

Tabletop
- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Top reinforced with welded-on hat channel.
- Sound-deadened between top and channels.
- 4 1/2” (114mm)-high 90° backsplash with 1” (25mm) turn at 90°.
- Marine counter edge on front and ends.
- 14 gauge 300 series polished stainless steel.

Adjustable Undershelf
- Heavy gauge stainless steel.
- Gusset welded to each corner.
- Heavy duty marine edge design.

Legs—1 1/4” (41 mm)-diameter
- Tables 96” (2438mm) and longer come with six legs or more.
- Heavy gauge stainless steel.
- 1” (25mm) adjustable stainless steel feet.

Options / Accessories
- Drawer
- Lock
- Casters
- Stainless steel bullet feet
- Oversheves
- Power strip (for material handling)
- Duplex receptacles
- Pot rack
- Sink
- Additional undershell
- Stabilizer Bar (for 30” and 36”-wide tables)

Certifications / Approvals

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

**For custom sizes - fill in required dimensions in layout provided**

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Dowdy-Ficklen Stadium Southside Kitchen

_Eagle Group/Metal Masters – T2448SEM-BS_

- **Item:** 30
- **Qty:** 4
- **Category:** Table, Work
Spec Sheet

Short Form Specifications
Eagle worktables, Spec-Master® Marine series, model ______________. Top constructed of 14/304 stainless steel, with 2¼" marine counter style edging on all four sides and 4½" backsplash. Adjustable undershelf constructed of 18/304 stainless steel with marine edge. Top reinforced with stainless steel hat channels and sound deadened. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. 1¼"-diameter stainless steel legs, with stainless steel gussets and 1" stainless steel adjustable bullet feet.

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

MODELS:
- T242SEM-BS
- T24108SEM-BS
- T3072SEM-BS
- T3660SEM-BS
- T2430SEM-BS
- T24120SEM-BS
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Tabletop
- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Top reinforced with welded-on hat channel.
- Sound-deadened between top and channels.
- 4½" (114mm)-high 90° backsplash with 1" (25mm) turn at 90°.
- Marine counter edge on front and ends.
- 14 gauge type 304 polished stainless steel.

Adjustable Undershelf
- Heavy gauge stainless steel.
- Gusset welded to each corner.
- Heavy duty marine edge design.

Legs—1¼" (41mm)-diameter
- Tables 96" (2438mm) and longer come with six legs or more.
- Heavy gauge stainless steel.
- 1" (25mm) adjustable stainless steel feet.

Options / Accessories
- Drawer
- Lock
- Casters
- Stainless steel bullet feet
- Overshelves
- Power strip (for material handling)
- Duplex receptacles
- Pot rack
- Sink
- Additional undershel
- Stabilizer Bar (for 30" and 36" wide tables)

Certifications / Approvals

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Item No.: ____________________
Project No.: ____________________
S.I.S. No.: ____________________

EG10.4SD Rev. 01/12
Worktables with Backsplash and Stainless Steel Base with Undershelf—Spec-Master® Marine Series

**For custom sizes - fill in required dimensions in layout provided**

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**TOP VIEW**

---

**FRONT VIEW**

---

**SIDE VIEW**

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Dowdy-Ficklen Stadium Southside Kitchen

Continental Refrigerator – BBC69S-GD

- Item: 33
- Qty: 2
- Category: Back Bar Cooler

Electrical

- 3.87 Amps, 115 Volts, 1 Ph, 60 Hz, -Direct Conn., -Cord/Plug
Model: **BBC69S-GD**

69” Back Bar Display Cooler with Hinged Glass Doors
Shallow Depth

Textured baked black enamel finish exterior, stainless steel countertop, heavy-duty galvanized steel interior side panels and top, stainless steel interior back and reinforced stainless steel floor.

 Designed to maintain NSF-7 temperatures in 100°F ambient.

---

**Options and Accessories**

(upcharge and lead times may apply)

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<th>Feature</th>
<th>Description</th>
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<td>Casters or legs</td>
<td>Automatic, electric condensate evaporator</td>
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<td>Stainless steel exterior (-SS models)</td>
<td>Riser base (field installed)</td>
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<tr>
<td>Food storage rated stainless steel interior (NSF-7)</td>
<td>Condensing unit on right</td>
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<tr>
<td>Solid doors in lieu of glass doors</td>
<td>Wine rack</td>
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<tr>
<td>Add’l epoxy-coated shelves with clips</td>
<td>Pass-thru</td>
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<tr>
<td>Stainless steel shelves with clips</td>
<td>Standard depth</td>
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<td>Expansion valve system</td>
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</table>

*Adding a Riser Base increases overall height 2”

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**Standard Model Features**

**REFRIGERATION SYSTEM**

Performance-rated **front breathing** refrigeration system
Environmentally-safe R-134a refrigerant
Automatic, energy-saving, non-electric condensate evaporator
Extra large, balanced evaporator coil

**CABINET ARCHITECTURE**

High density, non-CFC polyurethane foamed-in-place insulation
Double pane, tempered Low-e hinged glass doors
Heavy-duty epoxy-coated steel shelves
Magnetic snap-in gasket (each door)
Cylinder-keyed security lock (each door)
Stainless steel reinforced threshold

**MODEL FEATURES**

Low profile cabinet design
Electronic controller w/ digital display & hi-low alarm
Easily accessible and serviceable slide-out condensing unit
Front, rear and side venting louvered grills
LED interior lighting

---

**Approval:**
**Model Specifications**

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<td>Net Capacity (cu. ft.)</td>
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<td>69 (1753 mm)</td>
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<tr>
<td>Depth, Overall (in.)</td>
<td>24 5/8 (625 mm)</td>
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<tr>
<td>(incl. handles &amp; bumpers)</td>
<td></td>
</tr>
<tr>
<td>Depth, Body Only (in.)</td>
<td>21 (533 mm)</td>
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<tr>
<td>Height, Overall (in.)</td>
<td>34 3/4 (883 mm)</td>
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<tr>
<td>Barrel Capacity (# barrel type kegs)</td>
<td>3</td>
</tr>
<tr>
<td>Straight Wall Capacity (# straight wall kegs)</td>
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<tr>
<td>No. of Doors</td>
<td>2</td>
</tr>
<tr>
<td>No. of Shelves</td>
<td>4</td>
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</table>

**REFRIGERANT DATA**

| Condensing Unit Size (H.P.) | 1/3 |
| Capacity (BTU/Hr)* | 2250 |

**ELECTRICAL DATA**

| Voltage (int'l) | 115/60/1 (220/50/1) |
| Feed Wires (incl. ground) | 3 |
| Total Amps (int'l) | 3.87 (2.9) |
| 10 ft. Cord/Plug [attached] (int'l) | Yes (No) |

**SHIPPING DATA**

| Weight (lbs.) | 425 (193 kg) |
| Height - Crated (in.) | 46 (1168 mm) |
| Width - Crated (in.) | 78 (1981 mm) |
| Depth - Crated (in.) | 42 (1067 mm) |

*Rating @ +25°F evaporator, 90°F ambient
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

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**Model Plan Views**

**FRONT VIEW**

**SIDE VIEW**

---

**IMPORTANT NOTE:** Models are completely front breathing and take in and exhaust air through the front grill. A clearance of 1" on the back and 3" on the sides is recommended.
Dowdy-Ficklen Stadium Southside Kitchen

Vulcan – 36RRG
   Item: 35
   Qty: 1
   Category: Griddle, Gas

Electrical
   1.0 Amps, 120 Volts, 1 Ph, 60 Hz

Plumbing
   Gas
     0.75” Conn., 82.5 MBTUH
GRIDDLES & BROILERS

VULCAN

RRG SERIES
HEAVY DUTY GAS GRIDDLES

Model 48RRG

SPECIFICATIONS
Low profile heavy duty gas griddle, Vulcan-Hart Model No. 48RRG. Stainless steel front, sides and front top ledge. Fully welded stainless and aluminized steel chassis frame. 11" low profile cooking height on 4" legs. ¾" composite griddle plate with stainless steel cooking surface welded to stainless steel back and tapered side splashes. One 27,500 BTU/hr. "U" shaped aluminized steel burner and solid state thermostat for each 12" of griddle width. Temperature adjusts from 150° to 450°. Electronic ignition with pilot safety system. 3½" wide stainless steel front grease trough. 120V 50/60Hz 1 amp single phase with NEMA 5-15 USA plug. Large capacity 6¼" wide x 30" deep x 2½" high stainless steel grease drawer. ¾" rear gas connection and gas pressure regulator.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.
1. A gas pressure regulator supplied with the unit must be installed;  
   Natural Gas 5.0" (127 mm) W.C.  
   Propane Gas 10.0" (254 mm) W.C.  
2. All models require a 6" (152 mm) clearance at both sides and  
   rear adjacent to combustible and 0" from non-combustible  
   constructions. All models require a 4" (102mm) bottom clearance  
   and must be installed with minimum 4" legs.  
3. These units are manufactured for installation in accordance with  
   ANSI/NFPA-70, National Electrical code.  
   An adequate ventilation system is required for Commercial  
   Cooking Equipment (NFPA No. 96). Information may be  
   obtained by writing to the National Fire Protection Association,  
   Battymarch Park, Quincy, MA 02169.  
4. These units are manufactured for installation in accordance with  
   Copies may be obtained from The American Gas Association,  
   Accredited Standards Committee Z223 0 400 N. Capital St. NW,  
   Washington, DC 20001, or the Secretary Standards Council,  
   NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.  
   NOTE: In The Commonwealth of Massachusetts  
   All gas appliances vented through ventilation hood or exhaust  
   system equipped with a damper or with a power means of exhaust  
   shall comply with 248 CMR.  
5. This appliance is manufactured for commercial installation only  
   and is not intended for home use.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>WIDTH</th>
<th>DEPTH</th>
<th>OVERALL HEIGHT*</th>
<th>WORKING HEIGHT*</th>
<th>NO. OF BURNERS</th>
<th>TOTAL BTU/HR.</th>
<th>NO. OF DRAWERS</th>
<th>APPROX. SHIP. WT.</th>
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<td>24&quot;</td>
<td>33&quot;</td>
<td>15½&quot;</td>
<td>11¾&quot;</td>
<td>2</td>
<td>55,000</td>
<td>1</td>
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<td>137,500</td>
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<td>380 lbs./172 kg.</td>
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*These are nominal dimensions and can vary by +1.75" with adjustable legs.  
**All rear grease option griddles have only one (1) grease drawer on the left side.
Dowdy-Ficklen Stadium Southside Kitchen

_Eagle Group/Metal Masters – T2472SEB_

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Worktables with Flat Top and Stainless Steel Base with Undershelf—Deluxe Series

MODELS:

- T2424SEB
- T24108SEB
- T3072SEB
- T3660SEB
- T2430SEB
- T24120SEB
- T3084SEB
- T3672SEB
- T2436SEB
- T24132SEB
- T3096SEB
- T3684SEB
- T2448SEB
- T24144SEB
- T3108SEB
- T3696SEB
- T2460SEB
- T3030SEB
- T3120SEB
- T3610SEB
- T2472SEB
- T3036SEB
- T3132SEB
- T3612SEB
- T2484SEB
- T3048SEB
- T30144SEB
- T36132SEB
- T2496SEB
- T3060SEB
- T3648SEB
- T36144SEB

Tabletop
- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Top reinforced with welded-on hat channel.
- Sound-deadened between top and channels.
- 1½” (38mm)-diameter 180° rolled edges on front and rear. Ends are turned down 90° providing for flush installations when required.
- 16 gauge 300 series polished stainless steel.

Adjustable Undershelf
- Heavy gauge stainless steel.
- Gusset welded to each corner.
- Heavy duty marine edge design.

Legs—1½” (41mm)-diameter
- Tables 96” (2438mm) and longer come with six legs or more.
- Heavy gauge stainless steel.
- 1” (25mm) adjustable stainless steel feet.

Options / Accessories
- Drawer
- Lock
- Casters
- Stainless steel bullet feet
- Overshelves
- Duplex receptacles
- Pot rack
- Sink
- Additional undershelf
- Stabilizer Bar (for 30”- and 36”-wide tables)

Certifications / Approvals

NSF

AUTOQUOTES

KCL
Worktables with Flat Top and Stainless Steel Base
with Undershelf—Deluxe Series

**For custom sizes - fill in required dimensions in layout provided**

### Table: Worktable Dimensions

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<thead>
<tr>
<th>Model</th>
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EAGLE GROUP
100 Industrial Boulevard, Clayton, DE 19938-8903 USA
Phone: 302-653-3000 • Fax: 302-653-2065
www.eaglegrp.com
Foodservice Division: Phone 800-441-8440
MHC/Retail Display Divisions: Phone 800-637-5100

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Rev. 09/15
Dowdy-Ficklen Stadium Southside Kitchen

_Eagle Group/Metal Masters – T2448SEB_

- Item: 38
- Qty: 1
- Category: Table, Work
Short Form Specifications
Eagle worktables, Deluxe series, model _________.
Top constructed of 16 gauge 300 series stainless steel with
1¼” roll on front and rear, and sides turned down 90°.
Undershelf is adjustable and constructed of heavy gauge type
430 stainless steel with marine edge. Top reinforced with hat
channels and sound deadened. Constructed with uni-lok®
patented gusset system with the gussets recessed into the hat
channels to reduce lateral movement. Legs are 1¼” O.D.,
stainless steel, with galvanized gussets and 1” stainless steel
adjustable bullet feet.

Tabletop
• Patented uni-lok® gusset system (patent #5,165,349): gussets
  are recessed into hat channel, reducing lateral movement.
• Top reinforced with welded-on hat channel.
• Sound-deadened between top and channels.
• 1¼” (38mm)-diameter 180° rolled edges on front and rear.
  Ends are turned down 90° providing for flush installations
  when required.
• 16 gauge 300 series polished stainless steel.

Adjustable Undershelf
• Heavy gauge stainless steel.
• Gusset welded to each corner.
• Heavy duty marine edge design.

Legs—1¼” (41mm)-diameter
• Tables 96” (2438mm) and longer come with six legs or more.
• Heavy gauge stainless steel.
• 1” (25mm) adjustable stainless steel feet.

Options / Accessories
• Drawer
• Lock
• Casters
• Stainless steel bullet feet
• Overshelves
• Duplex receptacles
• Pot rack
• Sink
• Additional undershelf
• Stabilizer Bar (for 30”- and 36”-wide tables)

Certifications / Approvals

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For custom configuration or fabrication needs, contact our SpecFAB® Division.
Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

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

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Worktables with Flat Top and Stainless Steel Base with Undershelf—Deluxe Series

**For custom sizes - fill in required dimensions in layout provided**

![Diagram of a worktable with dimensions](image)

<table>
<thead>
<tr>
<th>model #</th>
<th># of legs</th>
<th>width in.</th>
<th>length in.</th>
<th>weight lbs.</th>
<th>weight kg</th>
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EAGLE GROUP
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Rev. 09/15
Dowdy-Ficklen Stadium Southside Kitchen

**Blodgett – SHO-100G (double)**

- Item: 39
- Qty: 1
- Category: Oven, Convection, Gas

**Electrical**

- 6.0 Amps, 115 Volts, 1 Ph, 60 Hz

**Plumbing**

- Gas
  - 0.75” Conn., 100,000 max BTU/hr
MODEL SHO-100-G
Full-Size Gas Convection Oven
(Formerly called SHO-G)

OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)

- Legs/casters/stands:
  - 6” (152mm) seismic legs
  - 6” (152mm) casters
  - 4” (102mm) low profile casters (double only)
  - 25” (635mm) stainless steel stand w/rack guides
  - 29” (737mm) stainless steel, fully welded open stand with pan supports

- Controls:
  - Gas hose with quick disconnect and restraining device:
    - 48” (1219mm) hose
    - 36” (914mm) hose

- Extra oven racks
- Gas manifold (for double sections)
- Flue connector

Project ____________________________
Item No. ____________________________
Quantity ____________________________

Standard depth baking compartment - accepts five 18” x 26” standard full-size baking pans in left-to-right positions.
All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION
- Full angle-iron frame
- Stainless steel front, top, and sides
- Dual pane thermal glass window on left hand door, solid right hand door
- Tubular chrome handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Removable front control panel
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION
- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8” (41mm) spacing

OPERATION
- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator and manual gas service cut-off valve located in front control area
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan

STANDARD FEATURES
- SSM - Solid state manual control with separate dials to control thermostat and timer
- 25” (635mm) adjustable stainless steel legs (for single units)
- 6” (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- One year oven parts and labor warranty*

* For all international markets, contact your local distributor.

BLODGETT OVEN COMPANY
www.blodgett.com • 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183
**SHORT FORM SPECIFICATIONS:** Provide Blodgett full-size convection oven model SHO-100-G, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 28" standard full-size bake pans. Stainless steel front, top and sides. Right door shall be stainless steel, left door shall be stainless steel with dual pane thermal glass. Door shall have single tubular chrome handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat. Air in baking chamber distributed by dual inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual/digital) infinite thermostat (200–500°F), and 60-minute timer. Provide options and accessories as indicated.

**DIMENSIONS:**

- **Floor space:** 38-1/4" (972mm) W x 36-7/8" (937mm) D
- **Product clearance:**
  - Oven Back: 0" from combustible and non-combustible construction
  - Oven Sides: 2" from combustible and non-combustible construction
  - Interior: 29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
- **If oven is on casters:**
  - Single: Add 4-1/2" (114mm) to all height dimensions
  - Double: Dimensions do not change
  - Double Low Profile: Subtract 2-1/2" (64mm) from all dimensions

**GAS SUPPLY:**

- **34" NPT**
- **Manifold Pressure:**
  - Natural: 3.5" W.C
  - Propane: 10" W.C.
- **Inlet Pressure:**
  - Natural: 7.0" W.C. min. – 10.5" W.C. max.
  - Propane: 11.0" W.C. min. – 13.0" W.C. max.

**MAXIMUM INPUT:**

- **Single:** 50,000 BTU/hr (14.6 Kw)
- **Double:** 100,000 BTU/hr (29.2 Kw)

**POWER SUPPLY:**

- 115 VAC, 1 phase, 6 amp, 60 Hz., 2-wire with ground,
- 1/2 H.P., 2 speed motor, 1120 and 1710 RPM
- 6’ (1.8m) electric cord set furnished on 115 VAC ovens only.
- Blodgett recommends a Pass & Seymour, model 2095, GFCI for this oven.

**MINIMUM ENTRY CLEARANCE:**

- Uncrated: 32-1/16" (814mm)
- Crated: 37-1/2" (953mm)

**SHIPPING INFORMATION:**

- **Approx. Weight:**
  - Single: 535 lbs. (243 kg)
  - Double: 1070 lbs. (485 kg)
- **Crate sizes:**
  - 37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)

**NOTE:** The company reserves the right to make substitutions of components without prior notice.
Dowdy-Ficklen Stadium Southside Kitchen

*Vulcan – LG300-1*

  Item: 40
  Qty: 2
  Category: Fryer, Deep Fat, Gas

*Plumbing*

  Gas

  90,000 BTU/hr, 0.5” and 0.75” Conn.
LG SERIES
FREE STANDING ENTRY LEVEL GAS FRYERS

- LG300 35-40 lb. Capacity
- LG400 45-50 lb. Capacity
- LG500 65-70 lb. Capacity

STANDARD FEATURES
- Stainless steel fry tank, 35-40, 45-50 and 65-70 lb. capacities.
- Large cold zone area.
- 1¼” full port ball type drain valve.
- Stainless steel reinforced door.
- G90 high grade galvanized non corrosive finish sides and back.
- Door liner for added stability.
- Set of four nickel plated adjustable legs.
- Twin fry baskets with plastic coated handles.
- 90,000, 120,000 and 150,000 BTU’s/hr. input.
- Behind the door snap action millivolt thermostat control adjusts from 200° to 400°F with standing pilot.
- Millivolt System - Requires no electric hook-up.
- Hi-limit shut-off protector shuts off gas combination valve and standing pilot.
- Built in flue deflector.
- Nickel plated tube rack.
- Earth magnet to secure closed door.
- Easily removable stainless steel basket hanger for cleaning.
- Vulcan–Hart (Vulcan) warrants the LG Series gas fryer to be free of defects in materials and workmanship for a period of 1 year from the date of original installation.
- Stainless steel fry tank has a five (5) year limited tank warranty. If during the first year only, the tank is found to have a leak and is verified by an authorized service agency, the entire LG Series fryer will be replaced.

ACCESSORIES (Packaged & Sold Separately)
- Casters 6” adjustable – 2 locking, 2 non-locking.
- Stainless steel tank cover – doubles as a work surface top.
- Connecting kit(s) – connect two fryers together (banking strip, brackets, and hardware).
- Single large basket:
  - 13”w x 13¼”d x 5½”h – LG300, LG400
  - 18½”w x 13¼”d x 6”h – LG500
- Extra set of twin baskets:
  - 6½”w x 13¼”d x 6”h – LG300, LG400
  - 9½”w x 13¼”d x 6”h – LG500
- FRYMATE-VX15 add-on Frymate™ Dump Station.
- 10° high stainless steel removable splash guard.
- Flexible gas hose with quick disconnect.

SPECIFICATIONS
LG Series gas freestanding model fryers, Vulcan Model No. LG300, LG400, and LG500 available in 35-40, 45-50, and 65-70 lb. oil capacities with 90,000, 120,000, or 150,000 BTU’s respectively. Stainless steel front top and reinforced door. Stainless steel fry tank with three, four or five heat exchanger tubes for maximum heat transfer. Large “V” shaped cold zone and 1¼” port ball valve. Includes twin fry baskets with plastic coated handles and drain extension. Behind the door snap action millivolt thermostat control adjust from 200° to 400°F

Overall Dimensions:
15½”w x 29¼”d x 34¾”h working height – LG300, LG400
21”w x 29¼”d x 34¾”h working height – LG500

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING
- Natural Gas
- Propane Gas

SPECIFY ALTITUDE
- Natural Gas for above 2,000 ft.
- Propane Gas for above 3,500 ft.
FRYERS

LG SERIES
FREE STANDING ENTRY LEVEL GAS FRYERS

INSTALLATION INSTRUCTIONS

1. A combination valve with pressure regulator is provided with this unit.
   - Natural Gas
     Operating pressure – 4.0” W.C.
     Recommended supply pressure 7-9” W.C.
     Not to exceed 14” W.C. (1/2 PSI)
   - Propane Gas
     Operating pressure – 10.0” W.C.
     Recommended supply pressure 11-12” W.C.
     Not to exceed 14” W.C. (1/2 PSI)

2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.

3. All models require a 6” (152 mm) clearance at both sides and rear adjacent to combustible construction.
4. All models require a 16” (407 mm) minimum clearance to adjacent open top burner units.
5. This appliance is manufactured for commercial installation only and is not intended for home use.

SERVICE CONNECTIONS:
② Both ½” NPT and ¾” NPT rear gas connections. You can remove the ¾” NPT fitting to access the ½” NPT connection.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

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<th>Overall Height</th>
<th>Working Height</th>
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<td>65 - 70 lbs.</td>
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This appliance is manufactured for commercial use only and is not intended for home use.
Dowdy-Ficklen Stadium Southside Kitchen

*Continental Refrigerator – DL72G*

- Item: 41
- Qty: 1
- Category: Griddle Stand, Refrigerator

*Electrical*

- 6.1 Amps, 115 Volts, 1 Ph, 60 Hz, Cord/Plug., 5-15 NEMA
GRIDDLE STAND REFRIGERATOR

Model: DL72G

72” Griddle Stand Refrigerator

Stainless steel exterior and interior.

Designed to maintain NSF-7 temperatures in 100°F ambient.

Options and Accessories

| Flat top in lieu of marine edge | Integral heat shield top |
| 16-gauge stainless steel top (flat or marine) | Adjustable legs |
| Condensing unit left or right | Cylinder locks |
| Automatic, electric condensate evaporator | Stainless steel pans |
| Stainless steel top extensions (flat or marine) | Special electrical requirements (consult factory) |

Since charge and lead times may apply

Standard Model Features

REFRIGERATION SYSTEM
Performance-rated refrigeration system
Environmentally-safe R-134a refrigerant
Side-mounted, automatic, energy saving non-electric condensate evaporator
Non-corrosive, plasticized fin evaporator coil
Easily serviceable, front slide-out condensing unit

CABINET ARCHITECTURE
High density, non-CFC polyurethane foamed-in-place insulation
Easy glide, fully extendable drawers designed to hold 6” deep pans side-by-side
One-piece, snap-in magnetic drawer gaskets
Heavy-duty drawer track with built-in drawer safety clips
Drawers designed to hold 250 lb. capacity
4” casters on support plates
Stainless steel case back
Reinforced stainless steel work top with drip guard marine edge

MODEL FEATURES
Electronic controller w/digital display & hi-low alarm
Front breathing

APPROVAL:

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579
539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com
## Model Specifications

**DIMENSIONAL DATA**

- **Net Capacity (cu. ft.)**: 16.4 (464 cu l)
- **Width, Overall (in.)**: 72 (1829 mm)
- **Depth, Overall (incl. handles) (in.)**: 34 3/4 (883 mm)
- **Height, Overall (in.) (incl. 4” casters)**: 26 3/8 (670 mm)
- **No. of Drawers**: 4

**REFRIGERANT DATA**

- **Condensing Unit Size (H.P.)**: 1/4
- **Capacity (BTU/Hr)**: 1940

**ELECTRICAL DATA**

- **Voltage (int'l)**: 115/60'1 (220/50/1)
- **Fans**: 2
- **Feed Wires (incl. ground)**: 3
- **Total Amps (int'l)**: 6.1 (3.7)
- **10 ft. Cord/Plug [attached] (int'l)**: Yes (No)

**SHIPPING DATA**

- **Weight (lbs.)**: 550 (249 kg)
- **Height - Crated (in.)**: 44 (1118 mm)
- **Width - Crated (in.)**: 90 (2286 mm)
- **Depth - Crated (in.)**: 39 (991 mm)

**TOP WEIGHT CAPACITY**

- **Max. Top Weight Capacity (lbs.)**: 1200 (544 kg)

*Rating @ 25°F evaporator, 90°F ambient. Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Equipped with one NEMA-5-15P Plug (varies by country)
Dowdy-Ficklen Stadium Southside Kitchen

*Hoshizaki America – KM-1900SAJ3*

- **Item:** 55
- **Qty:** 3
- **Category:** Ice Maker w/o Bin

**Electrical**

- 20 Amps, 208 Volts, 3 Ph, 60 Hz

**Plumbing**

- 1/2" FPT Inlet, Minimum 3/8" Nominal ID Copper Water Tubing or Equivalent, 3/4" FPT Outlet, Minimum 3/4" Nominal ID Drain Hard Pipe or Equivalent
KM-1900S_J(3)

Stackable Crescent Cuber

W x D x H
48" x 27 3/4" x 36 7/16"

Shipping Dimensions
51 3/4" x 33" x 43"

KM Edge Design

KM-1900SAJ ★
Air-Cooled 1 Phase
Shown on optional bin: B-900

KM-1900SWJ
Water-Cooled 3 Phase

KM-1900SRJ ★
Remote Air-Cooled 1 Phase

KM-1900SAJ3 ★
Air-Cooled 3 Phase

KM-1900SWJ3
Water-Cooled 3 Phase

KM-1900SRJ3 ★
Remote Air-Cooled 3 Phase

Features

- Individual crescent cube
- Stainless steel evaporator
- CycleSaver™ design

- Up to 1933 lbs. of ice production per 24 hours
- Stackable for 3866 lbs. per 24 hours ice production in the same floor space
- Durable stainless steel exterior
- Protected by H-Guard Plus Antimicrobial Agent
- EverCheck™ alert system

- R-404A Refrigerant

Available on Bins:
B-800 B-1150SS B-1500SS
B-900 B-1300SS B-1650SS

Top kit may be required. See Bin Spec Sheets.

Warranty:
Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

ICE PRODUCTION

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<th>Condenser Gall. per 100 lbs.</th>
<th>kW Used per 100 lbs. 90°/70°F</th>
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<td>KM-1900SAJ3</td>
<td>1865</td>
<td>1675</td>
<td>19.0</td>
<td>N/A</td>
<td>3.90</td>
<td>20A</td>
<td>8.9A</td>
<td>208-230V/60/3</td>
</tr>
<tr>
<td>Water</td>
<td>KM-1900SWJ3</td>
<td>1880</td>
<td>1875</td>
<td>21.0</td>
<td>85</td>
<td>3.20</td>
<td>20A</td>
<td>8.9A</td>
<td>208-230V/60/3</td>
</tr>
<tr>
<td>Remote</td>
<td>KM-1900SRJ3</td>
<td>1903</td>
<td>1700</td>
<td>19.0</td>
<td>N/A</td>
<td>3.90</td>
<td>20A</td>
<td>13.5A</td>
<td>208-230V/60/3</td>
</tr>
</tbody>
</table>

*If neutral is not available, transformer kit (HS-5030) is required. Refer to Instruction Manual for installation and electrical requirements.

Electrical

<table>
<thead>
<tr>
<th>Circuit Wires</th>
<th>Heat Rejection BTU/hr.</th>
<th>Refrigerant Charge Amount</th>
<th>Net / Ship Weight (lbs.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>4*</td>
<td>21,200</td>
<td>4 lb. 10.1 oz.</td>
<td>390 / 415</td>
</tr>
<tr>
<td>4*</td>
<td>21,500</td>
<td>3 lb. 1.4 oz.</td>
<td>390 / 415</td>
</tr>
<tr>
<td>4*</td>
<td>24,200</td>
<td>13 lb. 12.5 oz.</td>
<td>390 / 415</td>
</tr>
<tr>
<td>4*</td>
<td>20,900</td>
<td>4 lb. 10.1 oz.</td>
<td>390 / 415</td>
</tr>
<tr>
<td>4*</td>
<td>21,900</td>
<td>3 lb. 1.4 oz.</td>
<td>390 / 415</td>
</tr>
<tr>
<td>4*</td>
<td>20,700</td>
<td>13 lb. 12.5 oz.</td>
<td>390 / 415</td>
</tr>
</tbody>
</table>

KM Edge Cube Dimensions*

Operating Limits

- Ambient Temp Range: 45 - 100°F
- Water Temp Range: 45 - 90°F
- Water Pressure: 10 - 113 PSI
- Voltage Range: 187 - 253V

Service

- Panels easily removed and all components accessible for service.
- Allow 6" (15 cm) clearance at rear, sides, and top for proper air circulation and ease of maintenance/ service.

Plumbing

- IceMaker Water Supply Line: Min. 3/8” Nominal ID Copper Water Tubing or Equivalent
- IceMaker Drain Line: Min. 3/4” Nominal ID Copper Hard Pipe or Equivalent Water-Cooled Model (Lines Must Be Independent of IceMaker)
- Condenser Water Supply Line: Min. 3/8” Nominal ID Copper Water Tubing or Equivalent
- Condenser Drain/Return Line: Min. 3/8” Nominal ID Hard Pipe (open drain system) or Copper Water Tubing (closed loop system) or Equivalent

Water Filter

Please refer to water filter spec sheet for recommended configurations.

Printed in the U.S.A. Hoshizaki reserves the right to change specifications without notice.

© Hoshizaki America, Inc. 618 Hwy, 74 S., Peachtree City, GA 30269 | TEL 800-438-6087 | FAX 800-345-1325 | www.hoshizakiamerica.com
Dowdy-Ficklen Stadium Southside Kitchen

*Hoshizaki America – B-1500SS*
   
   Item: 55.1  
   Qty: 3  
   Category: Bin, Ice  

*Plumbing*

   Indirect Drain  
   3/4” Conn.
SS - Stainless steel front, sides, back and bottom

Features

- 82 oz. scoop protected by H-GUARD Plus Antimicrobial Agent
- Seamless polyethylene bin liner for sanitary storage
- Sealed door gasket reduces risk of airborne bacteria
- Ice storage capacity from 1148 lbs. to 1605 lbs.
- Easy cleaning and long lasting attractive appearance
- Foamed-in-place polyurethane insulation, in all bin walls and bottom, which provides maximum ice preservation
- New baffle design increases ice accessibility by 30%
- View windows provide instant inspection and thermal break
- Pouch style insulated door prevents condensation while providing maximum access and minimal spillage
- All bins include Universal Top Kit - note application guide to verify fit
- 6” adjustable stainless steel legs

Warranty:
5 Year Parts & Labor.
Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Exterior Dimensions</th>
<th>Application Storage Capacity</th>
<th>Cubic Volume</th>
<th>Shipping Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>B-1150SS</td>
<td>48” x 41” x 60”</td>
<td>1148 lbs.</td>
<td>36.9 ft³</td>
<td>345 lbs.</td>
</tr>
<tr>
<td>B-1300SS</td>
<td>48” x 41” x 60”</td>
<td>1304 lbs.</td>
<td>41.2 ft³</td>
<td>365 lbs.</td>
</tr>
<tr>
<td>B-1500SS</td>
<td>60” x 41” x 62”</td>
<td>1500 lbs.</td>
<td>47.2 ft³</td>
<td>395 lbs.</td>
</tr>
<tr>
<td>B-1650SS</td>
<td>60” x 41” x 62”</td>
<td>1605 lbs.</td>
<td>48.0 ft³</td>
<td>415 lbs.</td>
</tr>
</tbody>
</table>

*Height includes 6” legs
†Capacity based on volume x 30 lb/ft³ average density of ice.
# B-1150SS (1300/1500/1650)

**ICE STORAGE BINS**

## Ice Machine Model Application

<table>
<thead>
<tr>
<th>Bins</th>
<th>22&quot; Width</th>
<th>30&quot; Width</th>
<th>44&quot; Width</th>
<th>42&quot; Width</th>
<th>60&quot; Width</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>KM-320M</td>
<td>KM-2001M</td>
<td>KM-520M</td>
<td>KM-1201S</td>
<td>KM-1400S</td>
</tr>
<tr>
<td>B-1150SS</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td></td>
<td></td>
</tr>
<tr>
<td>B-1300SS</td>
<td>✓</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>B-1500SS</td>
<td></td>
<td>✓</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>B-1650SS</td>
<td></td>
<td></td>
<td></td>
<td>✓</td>
<td></td>
</tr>
</tbody>
</table>

- **Universal top kit included**
- **No top kit necessary**
- **n.a.** Combination of ice maker and bin is not possible

The B-1150SS, B-1300SS, B-1500SS, B-1650SS are equipped with a universal top kit.

### Plumbing
- 3/4" FPT Drain

---

**TOP VIEW**

B-1150/1300/1500/1650SS

---

**SIDE VIEW**

B-1150/1300/1500/1650SS

---

**REAR VIEW**

B-1150/1300/1500/1650SS

---

**FRONT VIEW**

B-1150/1300/1500/1650SS
Dowdy-Ficklen Stadium Southside Kitchen

*OptiPure FXI-22P*

  Item: 55.2
  Qty: 3
  Category: Filter System, Icemaker

*Plumbing*

  Cold Water
  
  0.5” Conn.
OptiPure

Snapshot

The FXI-22P is a dual-housing water treatment system with drop-in 20" cartridges that reduces sediment down to 0.5-microns and reduces chlorine, taste & odor at a flow rate of 6.0 gpm for 60,000-gallons. The system includes IsoNet®, OptiPure's patented scale inhibiting technology, which delivers consistent protection against the precipitation and accumulation of scale and provides a protective barrier to help guard against corrosion.

System Benefits

- IsoNet®, OptiPure's patented scale-inhibiting technology, helps protect equipment against scale and corrosion for the rated capacity of the system.
- Reduces maintenance frequency and cost, and extends equipment life.
- Gradient-density sediment filtration protects against dirt, rust and other debris down to 0.5-microns.
- High-capacity activated-carbon filtration makes water taste great and protects equipment against corrosive chlorine.
- Sturdy, powder-coated mounting bracket and full-flow inlet shut-off valve simplify installation.
- Built-in pressure gauge allows visual monitoring of when filters need to be changed.
- Inlet shut-off and depressurization valves make filter replacement quick and simple.
- Minimizes waste by only replacing drop-in cartridges and reusing filter sumps.
- NSF Certified under Standard 42.

Model: FXI-22P
Part #: 160-50120

Item #: ____________ QTY: ______
Job Name/Number ______________

Application

ICE - High production Cubers up to 2,400 lbs. and Flakers up to 4,000 lbs. Daily ice production.

Installation Tips

- Feed-water connection to system should be COLD only.
- Do not exceed system specifications for temperature and pressure.
- Allow 3" clearance below system for filter housing removal and cartridge replacement.
- Detailed installation, operation and maintenance manual included with each system.
- No activation procedure or flushing required for system to perform as specified.
Specifications

System

Dimensions (Height x Width x Depth, Inches) 25.7"h x 12.4"w x 9.9”d
Connection - Inlet & Outlet 1/2” FNPT
Operating Pressure Range 10 - 125 psi (0.7 - 8.6 bar)
Inlet Water Temperature Range 35° - 100° F (2° - 38° C)
Shipping Weight 24 lbs.

Performance

Chlorine, Taste and Odor Reduction Capacity 60,000 gals. (227,125 L)
Service Flow Rate 6.0 gpm (22.7 lpm)
Sediment Reduction 0.5 microns (nominal)
Scale & Corrosion Inhibitor IsoNet (280 grams)

Replacement Cartridge(s)

<table>
<thead>
<tr>
<th>Model</th>
<th>Part Number</th>
<th>Qty</th>
</tr>
</thead>
<tbody>
<tr>
<td>CTOS-20</td>
<td>252-20220</td>
<td>2</td>
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</table>

Options

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Part Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flush Valve Kit</td>
<td>FX Flush Valve Kit</td>
<td>160-52910</td>
</tr>
</tbody>
</table>

Warranty

All system components and assembly except for filter cartridges, separation membranes, permeate pumps, electric motors, diaphragm pumps, and rotary vane pumps shall be warranted against defects in workmanship for a period of 60 months from the date of original shipment. For complete warranty information, contact OptiPure customer service or go to www.optipurewater.com.

NSF

System is Tested and Certified by NSF International against NSF/ANSI Standard 42 Aesthetic Effects - Particulate Reduction (Class I) and the reduction of Chlorine, Taste and Odor.

Cancer and Reproductive Harm - www.cfpb.gov

OptiPure, A Division of Aquatech, Inc.
101 S. Gary Ave., Suite A
Roselle, IL 60172
p: 972.881.9797 e: info@optipure.net
www.optipurewater.com

FXI-22P
Model: FXI-22P
Part #: 160-50120

WARNING:

It is recommended that pre/post-filters and mineral addition cartridges are changed every 6 months, when capacity is reached or when feedwater pressure or flow becomes inadequate.

Membrane life varies depending on feedwater conditions and pre-filter maintenance. It is 12-18 months under typical conditions, but it can be as long as 3-5 years.

This product is for commercial use only and must be installed and maintained according to manufacturer’s guidelines.

Do not use on water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.
Dowdy- Ficklen Stadium Southside Kitchen

_Bally Refrigerated Boxes – 20x24_

- Item: 56
- Qty: 1
- Category: Refrigerator/Freezer Combination, Walk-In Unit
Trade Approvals

- **Underwriters Laboratories (UL):** Bally Refrigerated Boxes, Inc. 4", 5", and 6" panels generated a flame spread of 25 or lower and smoke generation of 450 or lower when tested in accordance with ASTM-E-84.

- **Factory Mutual (FM):** Bally Refrigerated Boxes, Inc. 4", 5", and 6" panels meet that approval of FM standards as a Class 1 building type. FM approval depends on skin type and height of panel. Consult factory for specific qualifications for FM approval.

- **National Sanitation Foundation (NSF):** Bally Refrigerated Boxes, Inc. panels are NSF certified.

- **Energy Independence and Security Act of 2007 (EISA):** Bally Refrigerated Boxes, Inc. products manufactured after January 1, 2009, meet or exceed the act standards.

- **Miami Dade NOA# 17-0830.08**

- **City of Houston Approval #297**

Insulation

- Bally Refrigerated Boxes, Inc. uses HFC expanding agents to create a greater than 90% closed cell structure.

- Non-ozone depleting urethane shall be foamed-in-place (poured, not frothed) and, when completely heat cured, shall bind tenaciously to the metal skins to form an insulated panel. Panels and doors must meet or exceed minimum R-Values for cooler (R-25) and Freezer (R-32) when tested per ASTM C518 per Federal Regulation 431.304.

Panels

- Panels shall consist of interior and exterior metals skins precisely formed with steel and dies and roll-form equipment and thoroughly checked with gauges for accuracy. The metal skins shall be placed into heated molds and liquid urethane injected between them. For extra rigidity, the exteriors of all vertical panels above 118" except corners and door panels shall have vertical grooves spaced on 5-3/4" centers.

- Standard Panels shall contain 100% urethane insulation and have no internal wood or structural members to form tongue & groove profiles. Metal Skins shall have double 90° return bends for superior adhesion to urethane.

- To insure tight joints, panel edges must have foamed-in-place tongues and grooves with a flexible vinyl gasket on the interior and exterior of all tongue edges. Gaskets shall be NSF certified and resistant to damage from oil, fats, water and detergents.

- To assure perfect alignment and maximum strength, corner panels shall employ a right-angle configuration with exterior horizontal dimensions of 12" on each side.

- Vertical panels (except corner panels) shall be supplied in a single length up to 278" high (16' high for installations with aluminum or stainless steel finish).

- For outdoor applications, single-height panels greater than 19' (16' for aluminum) or multi-tiered vertical panels must be secured to horizontal girts mounted between building columns.

- Panels are available in 4", 5", or 6" thicknesses.

Joining Panels

- Panels shall be equipped with Bally Speed-Lok diaphragmatic joining devices.

- Each Speed-Lok shall consist of a cam action, hooked locking arm placed in one panel, and a steel rod positioned in the adjoining panel, so that when the arm is rotated, the hook engages the rod and draws the panels tightly together with cam action. Arms and rods shall be housed in individual steel pockets. Pockets on one side of the panel shall be connected to pockets on the other side in width, by the use of 2" wide metal straps set into and completely surrounded by the insulation.

- The distance between Speed-Loks shall not exceed 46".

- When panels are joined together, these straps shall form lock-to-lock connections for extra strength.
Finishes

**Exterior Finishes**
- Stucco-embossed Galvalume steel
- Stucco-embossed Aluminum
- Stucco-embossed White galvanized steel
- Stucco-embossed Stainless steel
- Stucco-embossed Sand-tan galvanized steel
- Stucco-embossed White Aluminum
- Smooth White galvanized steel
- Smooth Stainless steel (20 ga or 22 ga)
- Smooth White aluminum
- Galvanized steel (Exterior ceilings in high wind areas)

**Interior Finishes**
- Stucco-embossed Galvalume steel
- Smooth White Galvanized steel
- Smooth Stainless steel (20 ga or 22 ga)
- Stucco-embossed Stainless steel
- Stucco-embossed Aluminum
- Stucco-embossed White aluminum
- Stucco-embossed White Galvanized steel
- Smooth White Aluminum
- Galvanized steel (for floors covered with quarry tile)

Custom finishes are available upon request.

Dimensions for Walk-In Refrigerators and/or Freezers


- **Heights:** (heights shown are with floor; subtract 4” for less-floor units):

  (Single length verticals) Taller buildings are available in additional 12” increments, with stacked vertical panels.

Floors

- Bally furnishes floor panels only. Preparation and Installation of Bally floor panels must be provided by others.
- Floor panel construction shall be similar to that of vertical panels, but with a heavier-gauge interior skin; thickness of floor panels may be different than that of vertical panels. The end floor panels (23.5” wide) will have extra cam locks (than verticals) to accommodate various panel configurations.
- Vertical panels shall lock to the floor panels using the Speed-Lok joining system.
- 4” thick floor panels have a 3/8” inside coved radius built in around the perimeter of skins and are NSF Certified. Coved trim is available for 5” and 6” floors also allowing them to be NSF Compliant.

  **Floor Types**
  - Normal-usage Floor: Floor panels shall be placed on a concrete pad and leveled. Where inside floor and outside platform must be level, the concrete pad shall be made with a depression deep enough to receive the Bally floor panels.
  - Reinforced Floor: ½” Plywood or ½” OSB with .100 Smooth Aluminum and/or 16 Ga. Stainless-Steel plus overlay of 3/16” Aluminum Diamond Tread. These panels are designed to support a “uniformly distributed load” of 2,500 lbs. per square foot.
  - Heavy Reinforced Floor: 3” Steel C-stud combined with ½’ Plywood or ½’ OSB with 16 Ga. Stainless Steel or .100 Smooth Aluminum foamed in place (4” or 3-5/8” NSF panels) plus an overlay of 3/16” Aluminum Diamond Tread. Heavy traffic cooler (to limit thermal transmission) low volume keg coolers and other heavy use applications. These panels are designed to support a “uniformly distributed load” of 3,000 lbs. per square foot.
  - Built-in, Insulated Floor: The floor shall be constructed on the job site. It shall consist of a depressed, reinforced concrete sub-slab. Slab urethane (thickness based on temperature requirements) or insulated Bally panels shall be built into this depressed slab, add a minimum of 4” reinforced concrete wearing floor to be installed on top. Wall panels shall be fastened to this floor, or locked to Bally floor panels prior to installation of concrete wearing surface. Adequate drainage and ventilation or other heat source must be provided beneath and around all construction. Forklift use is permitted when tile surface is NOT used.
  - Structured Floor Panels: 4”, 5” or 6” thick insulated floor panels contain non-conductive fiberglass structural imbeds, with an additional ¼” Plywood adhered to the floor skin, for maximum strength without freezing. ¼” or 3/16” Diamond Tread plate overlay adds additional strength. Panels are designed to support a “rolling load” of 4,000 lbs. per square foot.

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Revised 10-11-2017
foot. Examples; pallet jacks, large equipment, heavy carts with small wheels and high volume large keg coolers. **Forklift use is NOT permitted.**

**Floor Panel Finishes**
- 16 ga. Stainless steel
- .080 Rigidized Aluminum
- .100 Smooth Aluminum
- 16 ga. Galvanized Steel
- .125 Aluminum Diamond Tread
- .060 Rigidized Stainless Steel

**Doors**
- Number of doors, location and direction of swing shall be specified in the Walk-In layout.
- Doors are in-fitting and flush-mounted, and conform to the same standards as vertical panels.
- Magnetic core, thermoplastic gaskets installed on the top edge and both sides of the door shall keep the door in a closed position, forming a tight seal; a flexible, dual blade wiper gasket shall be installed at the bottom of the door.
- NSF Certified gaskets shall be replaceable and resistant to damage from oil, fats, water and detergent.
- A heavy U-channel structural steel frame around the perimeter of the door opening shall prevent racking or twisting; steel frame is to be reinforced for hardware attachment.
- Anti-condensate heater wire shall be concealed behind the metal edge of the door jambs.

The door panel shall also include:
- Vapor-proof LED interior lamp; junction box for 120/60/1 AC service (15 amp maximum);
- 2"-dia. flush-face dial thermometer (field mounted on 60" wide doors); Provides dual temperature readings in a range from -60°F to 80°F.
- Door Canopy – rain shield for outdoor installations, to be caulked and mechanically attached to door.

**Door Hardware**
- For doors with 30", 34", 36", or 42" wide openings: two spring-loaded, cam-lift, self-closing hinges; cylinder latch with provision for padlocking and safety release mechanism; door closer.
- For doors with 48" or 60" wide openings: hinges are uplift type with blades not less than 9" long; latch shall include provision for padlocking and safety release mechanism. Bally recommends 4 hinges for all 60" wide doors.

**Hardware Finishes**
- For Walk-Ins finished with stainless steel – polished aluminum
- For Walk-Ins with finishes other than stainless steel – satin aluminum

**Door Dimensions:**
- **Standard Widths:** 30", 34", 36", 42", 48", 60"
- **Standard Heights:** 66", 70", 78", 84" - Doors can be cut to accommodate thickness of tile, if applicable.

**Door Options**
- **Hinged Super Entrance Door:**
  Construction is identical to that of a standard door except that a third hinge is added and the door and portion of door panel is protected by diamond-plate kick panels covering the bottom 30” on interior and exterior.

**Hinged Super Entrance Door Dimensions:**
- **Widths:** 30", 34", 36", 42", 48", 60"
- **Heights:** 66", 70", 78", 84"
• **Observation Window in Entrance Door**: A 14” x 14” heated observation window shall be provided in the entrance door. It consists of three panes of glass with either heat reflective treated glass or Argon gas filled. 14”x24” windows shall be used on larger doors (48” to 60” wide). Window heat system shall be controlled by a thermostat to minimize energy consumption.

• **Deadbolt Handle Latch**: Security latch with sliding deadbolt and inside safety release.

• **Strip Curtain**: Sturdy, NSF Certified, clear-vinyl strip curtains shall permit easy passage while minimizing air infiltration. Made of USDA-approved, polyester reinforced, clear vinyl strips, eight inches wide with rounded edges.

**Accessories**

• **Pressure Relief Port** (required for all freezers)

• **Partition Walls**: Insulated, 4” thick metal clad panels shall be provided to form separate compartments within the Walk-In. A non-conductor strip must be built into all exterior panels at the joints where partitions butt to prevent transfer of heat from one compartment to another. Partition panels shall be locked to these panels.

• **Roof Options**: (One of the following types must be used for any outdoor installation):
  • Sectional prefab metal roof shall be used with structures installed outdoors on buildings of any length but not exceeding 34’7” in width. Roofs shall be made of stucco-embossed aluminum.
  • Single-piece, pre-sized membrane roof system; maximum dimensions: 34’7” x 34’7”.
  • Bally reviews factors including existing building locations, snow loads, and wind factors to determine the correct roof/ceiling design for the specific installation.

• **Alarm Systems**
  • Modularm 75L C
  • National TM166
  • Weiss XWA

• **Double-swing Cart Door**: used in tandem with Bally hinged entrance doors to minimize the entry of heat when main doors must be kept open. May be installed on units operating at temperatures as low as -20°F. Available with optional bumpers.

• **Reach-in Doors**: Convenient for Product loading these doors can be designed where any regular 46” panel is used. Construction and hardware standards are equal to that of typical door panels.
  **Sizes**: 18½” x 30” or 30” x 30”
  Single _______ Size _______
  Double _______ Size _______

• **Glass Display Doors**: Provide maximum display. Available for cooler or freezer applications, low temperature doors have built-in heaters to eliminate condensation; can be installed with left-hand or right-hand swings and optional locks. Shelving also available.
  Number _______ Size _______

• **Wire Shelving**
  • **Cantilevered**: Stainless steel top anchors held in place by zinc-plated steel sheet metal screws. Two stainless steel support brackets support shelves positioned over nylon projections and finished with closure caps. All shelves have raised wire edges to keep stored product in place.
    **Finishes**: chrome, epoxy, or stainless steel.
Number of Tiers: _____ Widths: 14", 21" Lengths: 30", 36", 42", 48", 54", 60" (other lengths available upon request)

- Freestanding: Allow for free air circulation, and easy assembly. Bolt levelers on the feet ensure level shelving.
  Finishes: chrome, epoxy, stainless steel, and flat and louvered stainless steel
Number of Tiers: _____ Widths: 14", 21" Lengths: 36", 48", 60"

- Lighting
  - 24" long LED
  - 48" long fluorescent
  - 48" long LED
  - LED vapor proof
  - High Bay LED Lights

Refrigeration Systems
(For multi-compartment units, provide plan view with compartment temperatures.)

- Condensing Units
  - Indoors or Outdoors
  - Horsepower or BTU rating at a specified condition
  - Voltage & Phase
  - Compressor Types
    - Scroll
    - Hermetic
    - Semi-hermetic
  - Various controls and option packages available

Installation
- Installation Manuals shall be provided upon delivery of the Walk-In.
- Installation Manual will include instructions for the erection of the Walk-In, and any subsequent materials will be provided for optional Accessories, and Refrigeration Systems.

Work & Materials
- Materials shall be in full accordance with local and/or state ordinances, and with any other prevailing rules and regulations.
- Bally Refrigerated Boxes, Inc. is not responsible for furnishing items required by the regulations, unless specified or shown on the drawings or contained in the specifications.

Warranties
- Bally shall warrant that any part of the structure it supplies (except the refrigeration system and its related accessories) is free from defects in materials or workmanship under normal use and service.
- The insulated panel portion of the structure is warranted free from defects under normal use and service for a period of 10 years from date of installation (but in no event shall the warranty be in force for more than 10 years and 6 months from the date the product was first shipped by Bally).
- Panel surface condition is warranted free from defects under normal use and service for one year from installation, provided the panel is stored and installed according to Bally’s instructions.
- Mechanical (including hardware, gasketing, Speed-Lok assemblies, weather roofs) and electrical components, except refrigeration systems (which are covered by a separate warranty) are warranted to be free from defects under normal use and service for one year from date of installation. (In no case shall this portion of the warranty be in force for more than one year and six months from the date the product was first shipped by Bally.)
• The warranty shall not include any labor charges for replacement or repair of defective parts or refrigeration. Full warranty information is to be provided with the Walk-In.