



120 Main Street, Setauket, NY 11733 • Phone: 631.941.4080 • Online: emmaclark.org • Email: askus@emmaclark.org

**Emma S. Clark Memorial Library
Café Request for Proposal (RFP)
October 2026**

Table of Contents

SECTION I: General Information
SECTION II: Background
SECTION III: Scope
SECTION IV: Administrative Requirements
 A. Minimum Requirements
 B. Development Requirements
 C. Business Terms
 D. Operating Standards
SECTION V: Proposal Content and Evaluation Criteria
 A. Administration
 B. Program
 C. Site Evaluation
SECTION VI: Attachments
 A. Photo of spaces
 B. Equipment Specifications

SECTION I: GENERAL INFORMATION

The Emma S. Clark Memorial Library ("Library") solicits proposals for a suitable party ("Operator") to operate a contract food service within the Library.

Proposals must be received by November 15th, 2026. Proposals may be mailed or hand delivered in a sealed envelope to:

Emma S. Clark Memorial Library
120 Main St.
Setauket, NY 11733

ATTN: Library Café Vendor Search Committee



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SECTION II: BACKGROUND

The Emma S. Clark Memorial Library is a thriving, popular library serving the Three Village area in Suffolk County, New York. The original library building, which is extant, dates back to 1892. The Library has had major additions in the 1960s, 1980s, 2000, and in 2023 added a cafe; a beautiful outdoor terrace with seating available to the public; an indoor seating area suitable for 8-10 seats.

The Library has a 127 square foot café space, with a dedicated storage closet, and an additional 87 square foot storage closet, for the Operator's use. The café space and its adjacent areas have been carefully designed with custom, high-quality stained solid oak furnishings and granite work counter surfaces to match the historic nature of the Library.

The Library has allocated very desirable, well-lighted space for the café on the main level, directly adjacent to the spacious main entrance lobby. The area is convenient and highly visible to those using the library for browsing or research purposes, as well as those heading toward the outdoor terrace, the Library's community room, the beautiful historic 1892 reading room, or the technology lab on the lower level.

The Library—located across from the historic Setauket Green—attracts users of all ages from the surrounding local area, as well as students and staff from nearby Stony Brook University and the Setauket Elementary School located next door. The Library is considered a treasured jewel in the community.

Library Hours and Usage Patterns

The Emma S. Clark Memorial Library prides itself on being open more hours than other libraries in our area—year round. Current normal hours of operation for our Library are:

Mon. – Fri.	9:30 a.m. – 9:00 p.m.
Sat.	9:00 a.m. – 5:00 p.m.
Sun.	10:00 a.m. – 5:00 p.m.



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The Library is normally open every day of the year with the following exceptions:

- New Year's Day
- Martin Luther King, Jr. Day
- President's Day
- Easter Sunday
- Memorial Day
- Juneteenth
- Independence Day
- Labor Day
- Veterans Day
- Thanksgiving Day
- Christmas Day

The Library closes at 3:00 p.m. on Thanksgiving Eve, Christmas Eve and New Year's Eve.

In 2025, there were 173,439 visitors to the Library building including over 31,000 in attendance at our library programs.

Food/beverage concessions have become common in libraries throughout the country, and indeed, throughout Suffolk County. Most of these are operated by private-sector vendors, who have found that libraries offer desirable demographics, strong customer loyalty, and high traffic in a unique and distinctive environment. For example: many of our users come to use the Library's free Wi-Fi network, often spending many hours inside the Library.

SECTION III: SCOPE

The scope of the required services consists of operating a café located within the library, with a selection of food cooked and/or prepared offsite. The café will operate on days/hours that the Library is open. Aside from the offerings detailed below, other offerings may be proposed, but are subject to Library approval.



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Location	Highly visible, adjacent to the lobby with access to the outdoor terrace, seating area, reference desk and main reading room.
Size	128 square feet
Seating	• Outdoor terrace: 16 chairs • Indoor seating: 8-10 seats. • Additional seating throughout the Library at tables, chairs, and study carrels.
Storage	Cabinets above and below the counter, under-counter air curtain merchandiser for grab-and-go items. There is a storage closet integrated into the café space, with a lockable 87 square foot storage closet adjacent.
Menu Profile	The Library desires varied and appealing healthy offerings such as: • Coffee, tea • Cold beverages such as: bottled water; juices; carbonated and non-carbonated drinks • Fresh pastries, muffins, yogurt, sealed/package snacks • All items must be cooked and/or prepared off-site
Hours of Operation	Mon. – Fri. 9:30 a.m. – 8:30 p.m. Sat. 9:00 a.m. – 4:30 p.m. Sun. 10:00 a.m. – 4:30 p.m. Service will terminate 30 minutes prior to Library closing to allow clean-up. The



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	operator will accommodate the Library in addressing special circumstances such as early closing/delayed opening due to adverse weather conditions, or other unexpected emergencies that may arise.
Rent	\$100 per month

SECTION IV: ADMINISTRATIVE REQUIREMENTS

A. Minimum Requirements:

It is the Library's intent that the café vendor will have had:

- Two or more years of experience in current ownership, management, or operation of a café, restaurant, or food service facility.
- Experience operating a café in a public library is desirable.

B. Site Provisions:

- The Library will provide:
 - Commercial-grade, professional brewing, heating, and storage equipment necessary to produce the beverages and food, including supplying a cold storage refrigeration unit (see attached equipment specifications).
 - Two (2) digital menu board displays.
 - Floor space measuring approximately 128 square feet.
 - Tables and chairs for seating.
 - Sinks, covered lighting, hot and cold water as required by Suffolk County Department of Health code, including grease trap system.
 - Finished walls, cabinets, countertops.
 - 36 1/4" depth under-counter air curtain merchandiser integrated into the café service counter for grab-and-go items.
 - Electrical outlets along walls.



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- Plumbing and electric work conform to building codes and health department regulations.
- Locked storage including closet integrated into café area, and an area located adjacent for additional storage.
- Utilities. The Library will make available to the Operator the necessary electrical current and water to operate the café. The Library will provide secure wireless access for Café terminals that are not part of a public network.
- Access to the Library's public restrooms for café staff and customers.
- Promotion and marketing. The Library will utilize its website, social media, email blasts, newsletter and other means to advertise the café. At a minimum, the Library will regularly promote the café in our printed newsletter, mailed every two months to over 16,000 postal patrons in our Three Village area.
- Operator will provide:
 - Shelving, carts, hand trucks, etc. for transporting materials for use in the café and in designated storage areas.
 - All supplies necessary to operate the café including cups, lids, stirrers, napkins, plates, etc.
 - All food and beverage products.
 - Point of sale (POS) system. The operator is fully responsible for maintaining PCI compliance.

The Library reserves the right to approve any and all café furniture, equipment, decoration, displays, signage, and promotion of café service.

In addition, the Operator must adhere to these guidelines:

- The furnishings and equipment, and its placement are important visual elements of the overall design and appearance of the café. Careful attention is to be given to each piece of equipment. All equipment is subject to approval by the Library.



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- The café area is located in the same general area as the Library's reference desk and catalog search computers. As such, the Operator must select furnishings, decorations, displays, signage, and equipment with a special emphasis on maintaining a library environment.
- Signage and menu boards are subject to Library approval.
- The Operator staff area of the café space will be entered through a lockable door. It is the Operator's responsibility for café personnel to lock the café entrance door and storage closets, and secure all items and equipment at the end of each working day.

C. Business Terms:

a. Independent Contractor.

The operator shall be considered an independent contractor and nothing contained herein shall be construed to imply the existence of a partnership, joint venture, principal and agent, or employer and employee relationship between the parties. Neither party shall have the right, power, or authority to create any obligations, express or implied, on behalf of the other, except as expressly provided herein. The successful candidate will be required to enter into a written agreement with the Library. The contract should be renewed in writing 90 days prior to each renewal year upon satisfactory performance by the Operator. If, in the Library's sole discretion, the selected candidate has not executed the contract document(s) within a reasonable time after selection, the Library reserves the right to rescind the award and select another candidate.

b. Rent. The selected Operator shall pay \$100.00 per month for the duration of the lease. Rent begins on the first full month that the café is open to the public and operated by the Operator. The Operator is to make rent payment within 30 days of the last day of the preceding month.

c. Statistics. The Operator must provide, at the end of each month, monthly reports to the Library on its sales.

d. Term and Termination. The contract shall commence on the first day of service to the public. The contract shall continue in force and effect for a period of one (1) year, subject to the right of either party to terminate this



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Agreement for a material breach of the agreement to be executed hereunder at any time during the term of this agreement on 30 days written notice to the other party specifying the date upon which such termination is to become effective and the grounds for termination. The Agreement to be executed hereunder shall provide for a right to cure a material breach within fifteen (15) days notice of termination. Upon termination of this agreement for any reason, Operator will be responsible for the removal of all of Operator's equipment, furnishings, and materials located in the Library, and shall restore the café to the condition existing upon commencement of the contract.

- e. Permits, Licensing, Taxes. The Operator is responsible for obtaining and paying for all required employee training, certifications, permits and licensing including, but not limited to Suffolk County Board of Health permit. The Operator shall comply with all applicable federal, state, and local laws governing the operation of the services performed. Violation of any federal, state, or local law may be considered as a cause for termination of the contract. The Operator shall be responsible and pay for all taxes relating to its operation, including sales, property, employment, and any other taxes assessed.
- f. Utilities. All utilities are paid for by the Library and are included in the rent charged to the Operator.
- g. Insurance. During the term of the lease, the Operator shall maintain general liability insurance with minimum liability limits of \$1,000,000. A certificate of insurance shall be furnished to the Library. The certificate must provide that 1) thirty (30) day prior notice be given to the Library in event of cancellation of, or reduction of insurance and should 2) identify the Library as an additional insured. The Operator of the café shall be solely responsible for any health-related claims brought by consumers of the Operator's products.
- h. Workers Compensation. The Operator shall maintain Workers Compensation Insurance for all the Operator's employees in strict compliance with state laws.



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- i. Employees. The Operator is responsible for the hiring, training, and supervision of all café personnel. The Library reserves the right to require background checks for all vendor employees; The Library reserves the right to require that the Operator remove any personnel assigned to the Library café when in the opinion of the Library Director such is necessary to assure that the terms of the Agreement are observed. All café personnel must adhere to all relevant Library's policies, including but not limited to the Library's Sexual Harassment Prevention Policy. All café personnel are the employees of the café service operator. As such, the Operator is responsible for payment of their salaries, withholding taxes, required insurance, and any benefits required by law.
 - j. Indemnification. The Operator shall indemnify and hold the Library harmless from and against any loss, liability, damage, cost or expense (including and without limitation, legal and other costs and expenses in connection with any action, suit or proceeding brought by or against the Library relating to the enforcement of this indemnification) paid, incurred or suffered by the Library as a result of any act, omission, or neglect of the Operator, or of its agent or employees, in connection with conduct of any activity, work or endeavor undertaken in connection with the lease.
 - k. Lease Terms. The business terms set forth generally herein, shall be set forth more fully in a formal lease agreement.
- D. Operating Standards
- a. Maintenance. Operator is responsible for keeping the café area neat, clean, and in good repair. The library's custodians will clean and empty trash in the browsing area. Café personnel are responsible for emptying the trash receptacles in the café on a daily and as-needed basis. Operator is responsible for maintaining a clean area, washing floors regularly, and maintaining clean surface, workspace, and storage areas. Operator must immediately clean up all spills and messes in the café area. Cleaning solutions shall be preapproved by the Library Director or Library Building Manager. The Operator will not allow boxes, cartons, barrels, or other similar items to remain in public view. The Operator is responsible for



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maintenance and expenses related to the grease trap system. The Operator is responsible for maintenance related to Library-owned furnishings and equipment which includes routine maintenance, cleaning and small parts replacement under \$200. The Library is responsible for capital failures, compressors, heating elements, and repairs of Library-owned equipment above \$200..

- b. Refuse removal. Trash from normal café operations may be deposited in the Library's dumpster.
- c. Employee standards. Service should be timely, attentive, and friendly. Food and beverage orders will be taken promptly and in a friendly and courteous manner. Operator shall recruit, train, supervise, direct, and deploy the optimum number of employees to match the work requirements. Each employee should be 1) be clean, neat, and well-groomed; and 2) be professional, courteous, and friendly to the public. Each employee must know and adhere to all public health standards and procedures. Successful bidder shall consult with the Library to determine appropriate employee uniforms. It is the Operator's responsibility to establish and oversee procedures for the Operator's staff in safely receiving, handling, storage, and transport of all cash earned by the Operator at the Library café.
- d. Food quality. Operator will provide reasonably priced, high-quality, freshly made, healthy food selections as well as coffee and other non-alcoholic beverages with sensitivity to potential food allergies.
 - i. All items should be fresh.
 - ii. All prepared food items must be prepared offsite, pre-wrapped, and delivered fresh daily. Hot food items must be cooked offsite, only heating/reheating (e.g., microwave oven) of pre-prepared items is allowed on Library premises.
 - iii. Operator shall comply with all generally accepted standards in the food service business as well as all applicable laws, ordinances, rules and regulations imposed by federal, state, and local laws relating to food service.



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- e. Menu and pricing. The Library reserves the right to review, and approve or reject the menu items and prices. If Operator also currently operates a retail business elsewhere, prices for items on the Library menu may not exceed prices for the same items on operators other retail establishment menus. A sample Library menu with pricing shall be provided by the Operator with the proposal.
- f. Advertising and promotion. All advertising and promotion by Operator in relation to Library café is subject to review, modification, rejection or acceptance by the Library. This will be defined more fully in a formal lease agreement.
- g. Deliveries. It is exclusively the responsibility of the Operator to schedule and accept all of the Operator's deliveries, and must conform with the requirements of the Library in maintaining a safe and efficient operation. The deliveries must be carried or hand-trucked in the café and accepted by the café staff. Library personnel will neither accept or transport café deliveries.

SECTION V: PROPOSAL CONTENT AND EVALUATION CRITERIA

The proposal must be divided into two sections: **Administration** and **Program**. Proposals should address each of the points listed below. Proposals will be evaluated on the basis of:

- Demonstrated experience in similar endeavors.
- Meeting specifications.
- Financial stability of the applicant.
- Viability of the applicant as a long-term business.
- Operational philosophy that complements the Library's mission and operating philosophy.



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The evaluation process includes two steps:

1. Proposers are to answer each item. The written proposal will be evaluated by a Café Vendor Search Committee .
2. Proposers may be required to present to the full Library Board of Trustees at a public meeting regarding their proposed operations. The Library reserves the right to validate information provided, obtain and contact references, and/or make unannounced visits to the Operator's other operations. The Library may contact proposers for clarification of proposals during the evaluation process.

A. Administration

- a. Describe your experience and background in operating a restaurant, café, or similar food-service concession-type retail establishment.
- b. Explain the standard you use to ensure a quality-run operation. Please indicate such things as quality and freshness standards for coffee, pastries, grab-and-go items, and other food and beverage products.
- c. Do your financial assets allow you to undertake this project? Please provide:
 - i. A detailed financial plan and budget for the first year of operation of the café.
 - ii. Names, addresses, telephone numbers, email addresses of at least three (3) credit references, including at least one bank reference.
 - iii. Type of business formation (e.g., C Corporation, LLC, Partnership, Sole Proprietor, etc.)

B. Program

- a. Provide a description of:
 - i. Additional equipment and any furnishings being proposed.
 - ii. Sample menu items and pricing; include the name of providers of prepared food products or indicate if they will be made/produced by Operator.
 - iii. Proposed staffing plan.
 - iv. Have there been any health code violations with respect to current operations within the last 12 months?



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- b. Samples of reports used to produce sales data and a proposed reporting process.
- c. What is your management philosophy and how does it ensure that the Library café will be staffed with qualified, customer-oriented employees?
- d. What uniquely qualifies you to provide the café concession service to the Library?

C. Site Evaluation

The Library Café Vendor Search Committee or their designees will visit the two or three top scoring proposers' retail operations if currently in business. During these unannounced site visits your operations will be evaluated on the following factors:

- Quality of product (taste, freshness, temperature)
- Customer Service (friendliness, attentiveness, timeliness of service, knowledge of staff with regard to items on offer)
- Presentation (cleanliness/appearance of service area/packaging)



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SECTION VI: ATTACHMENTS





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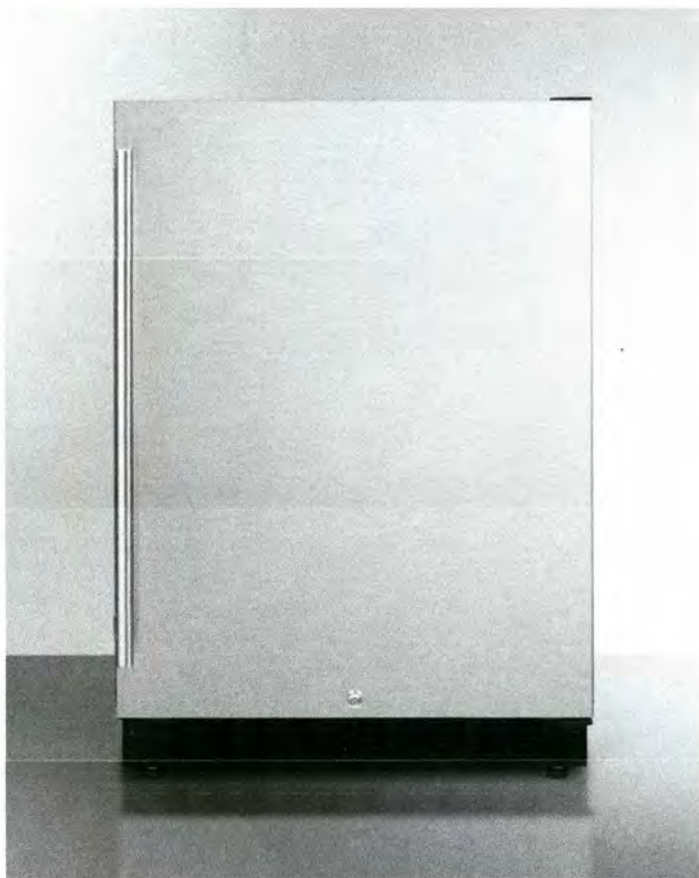




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AL54



32" x 23.63" x 22.63" (H x W x D)

Built-in undercounter ADA compliant all-refrigerator with stainless steel door, black cabinet, door storage, lock, and digital controls

Highlights:

32" height fits under lower ADA compliant counters

Flexible design allows built-in or freestanding use in 24" wide spaces

Stainless steel door offers a professional look

Product Features:

ADA compliant design	32" height allows easy installation under lower ADA compliant counters
Built-in capable	Front-breathing design lets you make the best use of space by installing your appliance under the counter
Stainless steel door	Durable construction with a professional look
Factory installed lock	Keyed lock for a secure interior
Professional handle	Includes a full-length pro handle in chrome
Frost-free operation	No-frost operation for minimum user maintenance
Digital thermostat	Electronic controls located inside the unit for precise temperature management
Recessed LED light	Efficient and attractive presentation with LED lighting
Adjustable glass shelves	Rearrange refrigerator space to accommodate all sizes or remove shelves for simple cleanup



AL54 Specifications:

Overview

Height of Cabinet	32.0" (81 cm)
Width	23.63" (60 cm)
Depth	22.63" (57 cm)
Depth with Handle	24.63" (63 cm)
Depth with door at 90°	45.0" (114 cm)
Capacity	4.8 cu.ft. (136 L)
Defrost Type	Frost-Free
Door	Stainless Steel
Cabinet	Black
US Electrical Safety	ETL
Canadian Electrical Safety	ETL-C
Sanitation	ETL-S
Energy Usage/Year	250.0kWh/year
Amps	1.0
Voltage/Frequency	115 V AC/60 Hz
Weight	95.0 lbs. (43 kg)
Shipping Weight	105.0 lbs. (48 kg)
Parts & Labor Warranty	1 Year
Compressor Warranty	5 Years

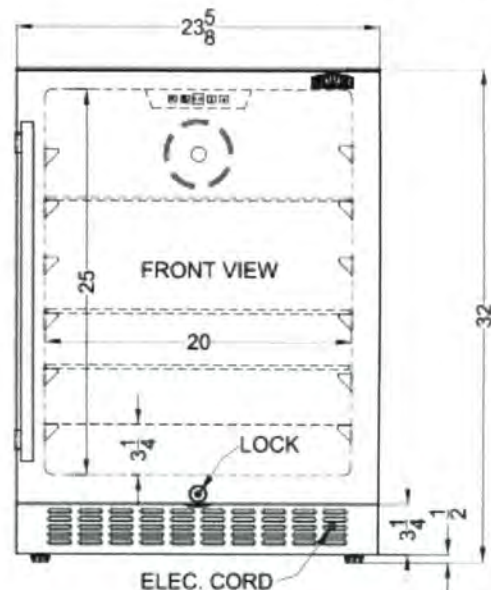
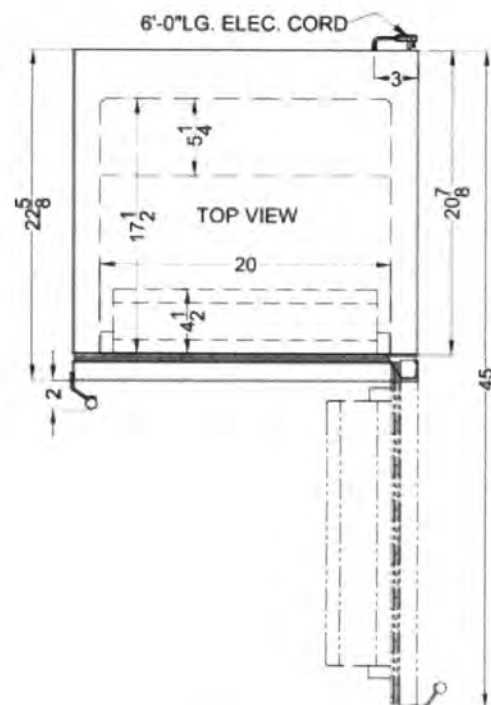
Refrigerator Features

Door Swing	RHD
Reversible	Yes
Shelf Type	Glass
Shelf Qty	3
Full Door Shelf Qty	2
Adjustable Shelves	Yes
Thermostat Type	Digital
Fan Type	Interior and Exterior
Refrigerant Type	R600a
Refrigerant Amount	0.99oz.
High Side PSI	270.0
Low Side PSI	105.0
Level Legs Qty	4
Interior Light	Yes
Temperature Range	36 to 43°F

Dimensions

Interior Height	25.0" (64 cm)
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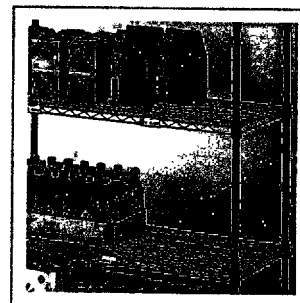
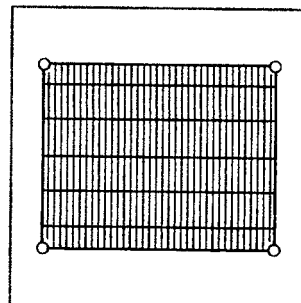
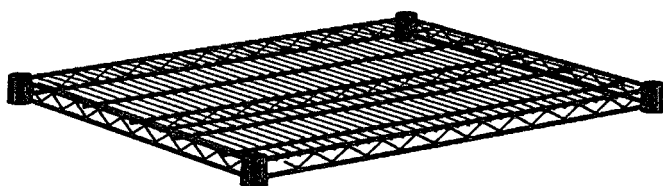
Interior Width	20.0" (51 cm)
Interior Depth	17.5" (44 cm)
Compressor Step Height	3.25" (8 cm)
Compressor Step Width	20.0" (51 cm)
Compressor Step Depth	5.25" (13 cm)



REGENCY
Space Solutions

Regency 24" x 30" NSF Black Epoxy Wire Shelf

#460EB2430



Technical Data

Length	30 Inches
Width	24 Inches
Capacity	600 lb.
Color	Black
Component Type	Shelves
Features	NSF Certified Rust-Resistant
Finish	Epoxy
Style	Vented

Features

- Good for use in moist / humid environments
- Classic style ideal for retail use
- Includes 4 pairs of split sleeves
- Built to accommodate up to 600 lb. of evenly distributed weight
- High-quality, commercial-grade construction

Certifications

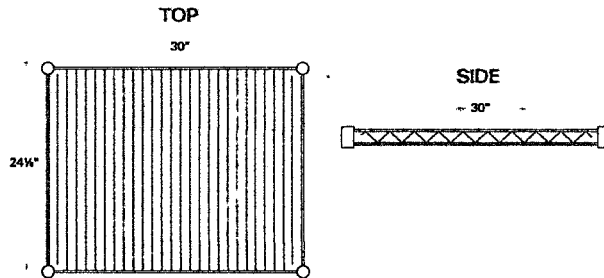


Certified by NSF

Technical Data

Material	Epoxy-Coated Epoxy-Coated Metal Steel
Type	Components Shelves
Usage	All Environments Dry Environments Front of House Garage Moist Environments Retail Stock Rooms Warehouse

Plan View

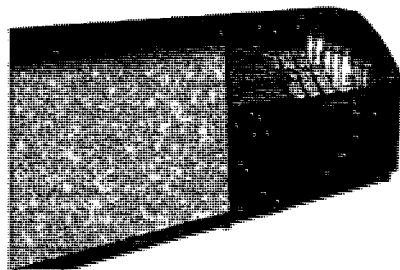


Notes & Details

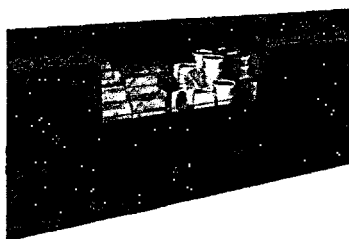
This 24" x 30" black epoxy-coated wire shelf is ideal for use in a wide array of applications. Its sleek black color and simple, classic design make it a great choice for use in retail environments and dry storage, while the epoxy coating is great for use in all environments including refrigerators, freezers, and ware washing areas. When combined with additional shelves, posts, and accessories (sold separately) this Regency shelf is capable of holding up to an impressive 600 lb. of evenly distributed weight.

This shelf is constructed of durable zinc-plated metal with a black epoxy coating for maximum longevity. Plus, its high-quality design is commercial-grade and delivers the reliable performance every business expects and needs.

Refrigerated Self-Service Counter Case



STD = FREESTANDING (-FS) / 33-3/4"H



OPT = COUNTER HEIGHT (-CH) / 33-3/4"H



OPT = UNDERCOUNTER HEIGHT (-UC) / 32-3/4"H

TYPE II

- ☐ CO3324R
- ☐ CO4324R
- ☐ CO5324R
- ☐ CO6324R

Lengths include end panels
36-1/4"L x 24-1/8"D x 33-3/4"H
47-1/4"L x 24-1/8"D x 33-3/4"H
59-1/4"L x 24-1/8"D x 33-3/4"H
71-1/4"L x 24-1/8"D x 33-3/4"H

STANDARD FEATURES

- NOTE: ADD SUFFIX TO MODEL # LISTED ABOVE BASED ON MODEL CONFIGURATION CHOSEN BELOW
- Breeze-E (Type-II) w/ EnergyWise s/c refrigeration (rear access)
- Blue Fin coated coil
- Casters (non-locking) w/ levelers
- Compressor air rear intake, front discharge at toe kick. Front and rear panels cannot be blocked. Must remain 4" from wall
- Condensate pan (self-contained refrig. only)
- Flat front panel
- Integrated average product temperature of 40°F or less
- LED 3500K top light(s)
- One piece formed ABS plastic tub
- One year parts & labor, 5 year compressor warranty
- Removable deck pans provide complete access to evaporator coil & refrigeration connections
- Toe kick, black

Features	Standard	Options
MODEL CONFIGURATION	☐ Freestanding (-FS) Counter ht. 33-3/4"H; freestanding unit w/2 end panels. Top & front panels positioned between end panels	☐ Counter height (-CH) Counter ht. 33-3/4"H; Top & front panels extended over end panels to blend w/adj. counters (supplied by others) ☐ Undercounter height (-UC) Undercounter ht. 32-3/4"H; front panel extends over end panels to blend w/adj. counters (supplied by others). Counter surface (supplied by others) extends over top of unit
EXTERIOR COLOR	☐ Laminated (non-premium) Confirm pattern/grain direction	☐ Laminated (premium) Confirm pattern/grain direction ☐ Stainless steel exterior
INTERIOR COLOR	☐ Black interior	☐ Stainless steel interior
END PANEL LEFT	☐ Square full end panel w/mirror	☐ Curved end panel w/mirror (-FS model only) ☐ No end panel w/ synchronized defrost
END PANEL RIGHT	☐ Square full end panel w/mirror	☐ Curved end panel w/mirror (-FS model only) ☐ No end panel w/ synchronized defrost
EXTERIOR BACK PANEL	☐ Solid back panel, black	☐ Solid back panel, stainless steel
ELECTRICAL CONNECT	☐ 6' Straight blade power cord (self-cont.)	☐ 6' Locking power cord (self-cont.) ☐ Electrical leads (remote)
REFRIGERATION	☐ Breeze-E (Type-II) w/ EnergyWise s/c refrigeration (rear access)	☐ Breeze-E (Type-II) w/ EnergyWise s/c refrigeration (front access)(w/ 2"D open rear wall spacer) ☐ Note: Remote doesn't incl Conds unit. Floor drain reqd. ☐ Remote w/thermostat, solenoid & TXV (front access) ☐ Remote w/thermostat, solenoid & TXV (rear access)
MISCELLANEOUS		☐ Second year parts & labor warranty (excludes compressor)
ACCESSORIES		☐ 2"D Full chimney rear wall spacer (front access only) ☐ 2"H, 6.5"D Display riser(s) for lower display ☐ Night curtain, retractable, non-locking ☐ Solid security cover, removable, locking

Option Notes: 1 - See tech spec for remote load reqmts
2 - See tech spec for remote load reqmts

Oasis®

Product Specifications

Intended Environment: Type II - Designed to operate in ambient conditions of 80°F and 60% relative humidity unless noted otherwise in system information below.

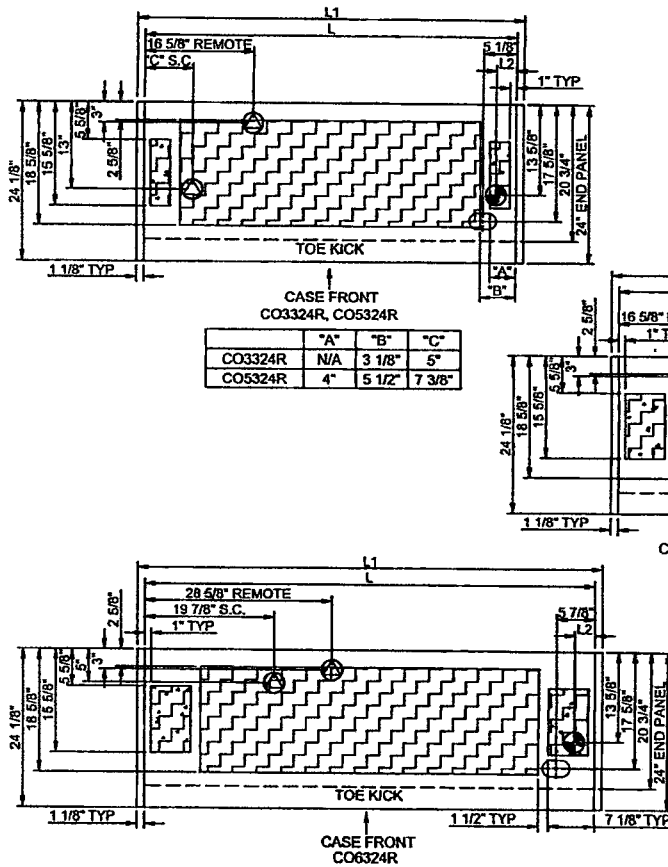
Zone **Intended Product To Be Displayed**

1 Packaged refrigerated products

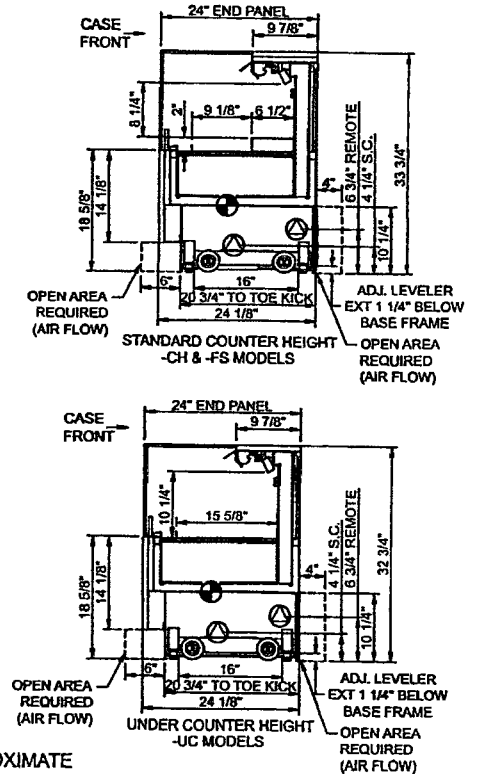
Warmest Avg Prod Temp ° F

40

PLAN VIEW



SIDE VIEW



NOTE: ALL DIMENSIONS APPROXIMATE

⊕ ELECTRICAL JUNCTION BOX (SUPPLIED WITH 6" LEADS OR POWER CORD).

⊙ LOCATION OF DRAIN TUBE FOR REMOTE REF. ONLY (SUPPLIED WITH 3/4" OR 1 1/2" PVC TUBE).

⊕ REFRIGERATION LINE CONNECTION.

⊕ REMOTE FLOOR SINK & UTILITIES ACCESS AREA.

⊕ SELF-CONTAINED CASE SERVICE ACCESS AREA.

⊕ DRY CASE SERVICE ACCESS AREA.

Model Technical Specifications

Model	L"	L1"	L2"	System Circuit Volts			Phs	Freq	Amps ***	Watts	Wires	NEMA Plug	SST	Conv. Rack BTUH	Para. Rack BTUH	Est Wt
CO3324R	N/A	36.25	2.38	Remote (Type II)	Circuit #1	110-120	1	60	1.20	46	2+G	Leads Multiple	20.00	1469	1360	500
				Self-Contained	Circuit #1	110-120	1	60	1.20	1,050	2+G	5-15P or L5-15P	N/A	N/A	N/A	N/A
CO4324R	N/A	47.25	3.13	Remote (Type II)	Circuit #1	110-120	1	60	1.32	66	2+G	Leads Multiple	20.00	1944	1800	600
				Self-Contained	Circuit #1	110-120	1	60	1.20	1,053	2+G	5-15P or L5-15P	N/A	N/A	N/A	N/A
CO5324R	N/A	59.25	3.13	Remote (Type II)	Circuit #1	110-120	1	60	1.60	76	2+G	Leads Multiple	20.00	2592	2400	700
				Self-Contained	Circuit #1	110-120	1	60	1.60	1,204	2+G	5-20P or L5-20P	N/A	N/A	N/A	N/A
CO6324R	N/A	71.25	3.13	Remote (Type II)	Circuit #1	110-120	1	60	1.64	85	2+G	Leads Multiple	20.00	2938	2720	1,000
				Self-Contained	Circuit #1	110-120	1	60	1.60	1,211	2+G	5-20P or L5-20P	N/A	N/A	N/A	N/A

*** Does not include electric defrost on freezer models.

Important Notes:

- 1) ELECTRICAL NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle
- 2) 33" Minimum entry door clearance required (w/out shipping skid)
- 3) Performance issues (product temperatures, water on floor, etc.) caused by adverse conditions are not covered by warranty.
- 4) Keep unit at least 15' from exterior doors, overhead HVAC vents, or any air curtain disruption.
- 5) Do not expose unit to direct sunlight or any heat source (ovens, fryers, etc.).

⚠ WARNING: This product can expose you to chemicals, including Urethane (Ethyl Carbamate), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

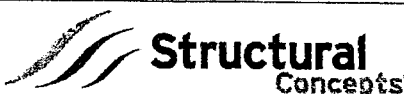
Regulatory Approvals:

All Models
 Accordance with AHRI Std 1200
 ETL Listed to UL 471
 ETL Listed to CAN/CSA 22.2 No. 120
 ETL Sanitation to NSF 7



In Accordance with
AHRI Std 1200

DOE 2017
 Energy Efficiency
 Compliant



888 E. Porter Rd.
 Muskegon, MI 49441
 Ph. 231-798-8888
 Fx. 231-798-4960
www.structuralconcepts.com

Note: Information is subject to change at any time.
 Visit www.structuralconcepts.com for the most current specs.

Revised 11/23/2020

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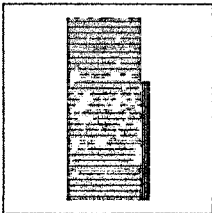
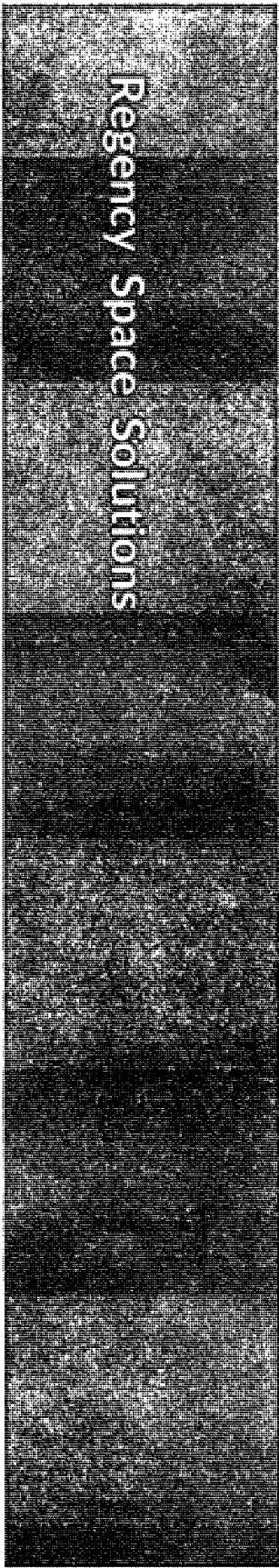


Item #: 460G2460K96 Project: _____

Qty: _____ Date: _____ Approval: _____

Regency 24" x 60" x 96" NSF Green Epoxy Stationary Wire Shelving Starter Kit with 6 Shelves

Item #460G2460K96



Technical Data

Length	60 Inches
Width	24 Inches
Height	96 Inches
Capacity	2700 lb.
Casters	Without Casters
Color	Green
Features	NSF Listed
Finish	Green Epoxy
Individual Shelf Capacity	450 lb.
Material	Steel Wire
Number of Shelves	6 Shelves
Shelf Type	Standard
Type	Stationary Wire Shelving Starter Kits
Usage	All Environments Dry Environments Moist Environments

Features

- (6) 24" x 60" shelves with 24 pairs of split sleeves
- (4) 96" stationary posts allow for shelves to be adjusted with included feet
- Epoxy coating resists corrosion for long-lasting use; suitable for humid / moist environments
- Accommodates up to 450 lb. per shelf of evenly distributed weight
- Mix and match with Regency accessories (sold separately) to personalize your kit

Certifications



Notes & Details

Keep your storage area organized with this Regency 24" x 60" x 96" NSF green epoxy stationary wire shelving starter kit with 6 shelves. This kit includes (4) 96" stationary posts, (6) 24" x 60" shelves, and (24) pairs of split sleeves. This versatile unit allows you to create a convenient storage solution for your janitorial closet, warehouse, or walk-in cooler. The epoxy coating resists corrosion to ensure long-lasting use, and it is suitable for use in humid or moist environments, making the unit a multi-purpose investment that's sure to accommodate your ever-evolving needs. Plus, the unit's high-quality design is commercial grade and delivers the reliable performance every business expects and needs.

Each shelf features a wire construction, which allows for proper air flow around the stored supplies, products, or ingredients, and each shelf accommodates up to 450 lb. of evenly distributed weight. For your convenience, the shelves are also adjustable and can be moved higher or lower along the posts. Mix and match with Regency accessories (sold separately) to personalize your kit! This shelving unit requires assembly. 24 pairs of split sleeves are included.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

Regency Space Solutions

Avantco CSM-4-HC Black Countertop Display Refrigerator with Sliding Door and Merchandising Panel

Item #360CSM4HCB

Avantco Refrigeration



Technical Data

Width	24 3/4 Inches
Depth	15 3/4 Inches
Height	39 Inches
Interior Width	21 1/4 Inches
Interior Depth	11 Inches
Interior Height	27 1/4 Inches
Amps	1.6 Amps
Phase	1 Phase
Voltage	115 Volts
Access Type	Doors
Capacity	3.6 cu. ft.
Color	Black
Compressor Location	Top Mounted
Door Style	Sliding
Door Type	Glass
Features	Customizable LED Lighting Lighted Interior
Glass Style	Flat
Horsepower	1/6 HP
Installation Type	Countertop
Number of Doors	2 Doors
Number of Shelves	3 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-600a
Temperature Range	33 - 40 Degrees F
Type	Countertop Refrigerators

Features

- Compact countertop design with a 3.6 cu. ft. capacity
- Features (2) sliding glass doors to provide easy access and eliminate the need for space to open
- Lightbox with attractive graphic to help catch customers' attention
- Includes (3) adjustable shelves and interior LED lighting to increase product visibility
- Uses environmentally-safe R600a refrigerant; 115V; 1/6 hp

Certifications



ETL US



5-15P



Customizable



Avantco Refrigeration

Notes & Details

Showcase your patrons' favorite grab-and-go items with this Avantco CSM-4-HC black countertop display refrigerator! This unit features (2) sliding glass doors that provide easy access to bottled beverages, prepackaged snacks, and other chilled treats while also helping to save space by eliminating the need for room to open. Its lighted merchandising panel and brightly lit interior provide excellent product visibility to ensure your customers can see your offerings at a glance, while its sleek, black exterior further enhances your display, allowing you to effortlessly boost impulse sales in your market, deli, or restaurant.

This unit features a 3.6 cu. ft. capacity with (3) adjustable epoxy-coated steel shelves, offering ample space for your most popular food and beverage items. Fill it with bottled juice, cups of fruit, and small containers of yogurt to serve as a convenient breakfast to-go station, or use it as an on-the-go snack display for premade wraps and salads! Its also the perfect behind-the-bar countertop unit to give you extra space for storing your customers' favorite beers. Thanks to its compact countertop design, this unit is ideal for use at your checkout counter or bar to effectively increase sales of beer, soda, and other takeout beverages.

This unit's top-mounted 1/6 hp refrigeration system circulates R600a refrigerant to maintain temperatures between 33 and 40 degrees Fahrenheit. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. Plus, its foamed-in-place polyurethane insulation further optimizes temperature retention while also providing added structural strength. This unit requires a 115V electrical connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.



Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

1000 WATT COMMERCIAL MICROWAVE WITH DIAL CONTROL, STAINLESS STEEL

MODEL: ☐ GEW1000D



GEW1000D

General commercial microwave operates on a one power dial timer in 10, 30 and 60 second increments. The medium duty all stainless steel unit is ideal for convenience stores, office break rooms, lounges, quick serve restaurants, sandwich shops, healthcare & educational lunch rooms as well as food trucks. The stainless steel construction is designed for commercial applications that do not require high volume cooking but require durable, safe options to reheat, heat, cook and prepare food on the go. General microwave is energy efficient, when opened, it automatically turns off to not waste energy. On the exterior of the microwave is a timing guide to help novice operators choose the proper timing guide and heat one serving of various breads, soups, pizza, sandwiches, casseroles and popcorn.

FEATURES AND CONSTRUCTION

- General commercial microwave operates on one dial eight (8) minute timer with various timing increments to choose from
- Timing increments range from 10 to 50 seconds at 10 second intervals, next is 30 second increments from 1 minute to 3 minutes and to one minute intervals up to eight minutes
- Dial control is easy to use by simply turning the knob to your desired cook time and is illuminated to view cook time
- Commercial microwave is UL and NSF approved, meeting all food safety standards
- Constructed of stainless steel interior and exterior
- Audible alarm sounds when timed cycle is complete
- Large easy grip handle and clear viewing glass window allow you to easily retrieve food and view cooking
- Microwave output power is 1000 watts and easily fits on countertops or compact spaces
- Interior cooking capacity space is 1.0 Cubic Ft.
- Reinforced flexible door latches prevent wear and tear breakage

ELECTRIC

- 120V/60Hz/1-ph, NEMA 5-15P
- 6-1/2 ft power cord and plug set

International Voltage Available

3RD PARTY APPROVALS



GENERAL WARRANTY (USA / CANADA)

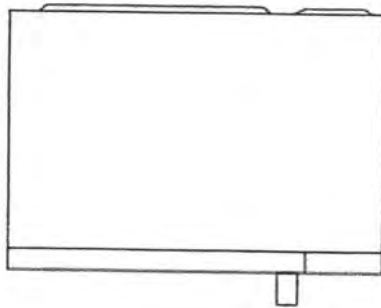
General Microwaves are warrantied for one year from date of installation against defective materials and workmanship.

Contact General for details at info@generalfoodservice.com or 954.202.7419

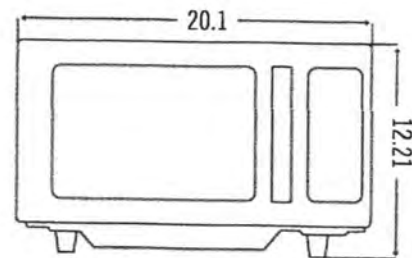


1000 WATT COMMERCIAL MICROWAVE WITH DIAL CONTROL, STAINLESS STEEL

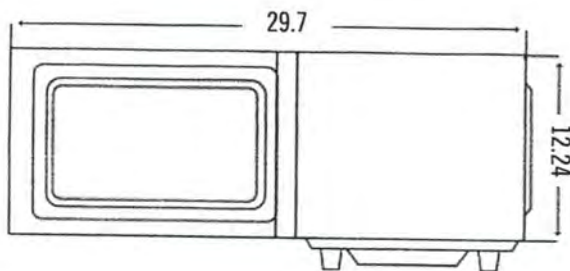
TOP VIEW



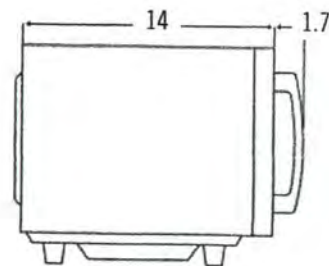
FRONT VIEW



RIGHT VIEW / DOOR OPEN



LEFT VIEW



MODEL	DIMENSIONS (W x D x H)	CAVITY SIZE	ELECTRICAL	POWER USAGE	SHIPPING WEIGHT	NET WEIGHT
GEW1000D	20" x 14" x 12" (508 x 356 x 305mm)	1 Cu. Ft.	120V / 60Hz / 1Ph	1500W	42 lb (19.1 kg)	40 lb (18 kg)

Item #: 194UCF120A Project: _____

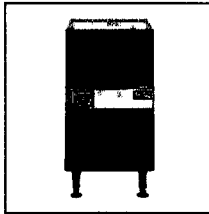
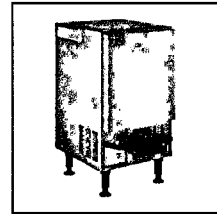
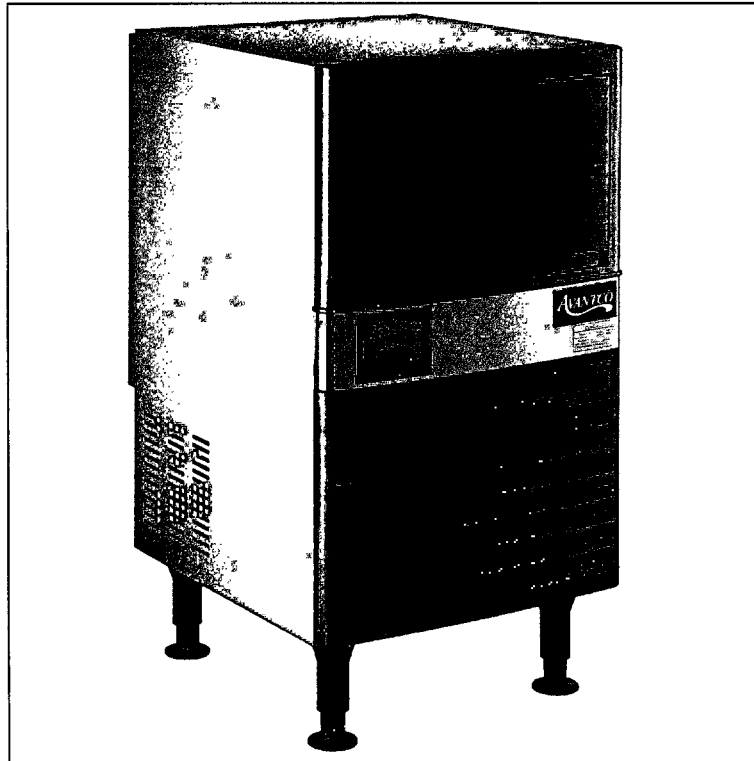
Qty: _____ Date: _____ Approval: _____



Avantco Ice UC-F-120-A 19" Air Cooled Undercounter Full Cube Ice Machine - 129 lb.

Item #194UCF120A

Avantco Ice Machines



Technical Data

Width	19 11/16 Inches
Depth	23 5/16 Inches
Height	35 1/2 Inches
Amps	5 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
24 Hour Ice Yield	129 Pounds
Ambient Temperature Range	40 - 90 Dégrees F
Average Running Decibels	66 Decibels
Bin Storage Capacity	40 lb.
BTU Per Hour	1522 BTU
Condenser Type	Air Cooled
Ice Type	Full Size Cubes
Installation Type	Undercounter
Material	Stainless Steel
Max Fuse Size	15 Amps
Net Weight	100 LBS
Packaging Dimensions	22.9"W x 26.4"D x 32.9"H
Plug Type	NEMA 5-15P
Power kWh/100 lbs. Ice	8.7 kWh
Power Usage	8.7 kWh per 100 lbs.
Refrigerant Type	R-290
Type	Ice Machines
Water Pressure Range	18 3/4 - 80 PSI
Water Temperature Range	40 - 90 Degrees F
Water Usage	22.8 Gallons per 100 lbs.

Features

- Makes up to 129 lb. of full cube ice per day
- Durable 304 stainless steel exterior with polyethylene interior
- Digital controller allows user to quickly identify issues and the current stage of production
- Bright LED lights illuminate the ice bin and removable air filter allows for quick cleaning
- R290 refrigerant; 115V; NEMA 5-15P

Certifications



5-15P



ETL Sanitation



ETL US & Canada

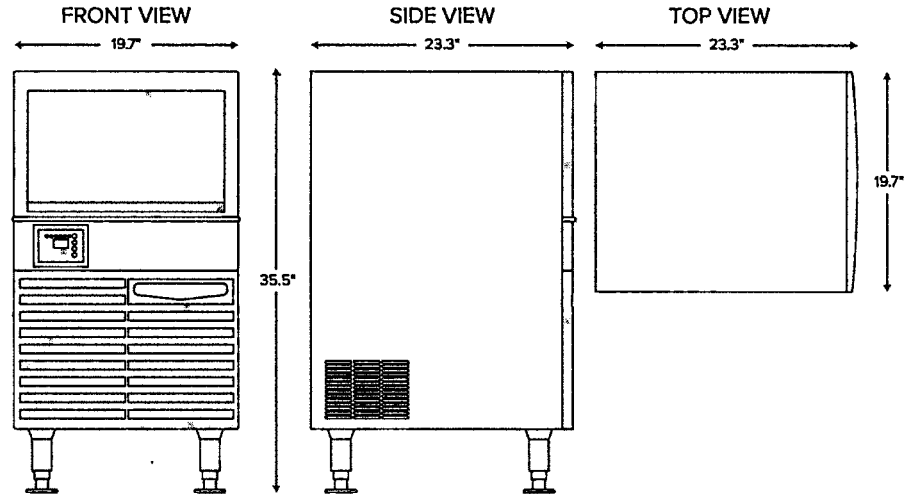


3/4" Water Connection

Plan View



Avantco Ice Machines



Notes & Details

Make sure you've always got plenty of fresh ice on hand with the Avantco Ice UC-F-120-A 19" air cooled undercounter full cube ice machine! Capable of producing up to 129 lb. of full cube ice per day, these narrow footprint undercounters are great for the tight space needs of busy restaurants, bars or cafes. The narrow footprint design is great for saving on space and includes a 40 lb. bin to hold ice once it is made.

For ease of maintenance, a built in diagnostic system will identify problems that your ice machine may be having and will display the issue on the digital controller so it can be repaired accordingly. This easy-to-use controller can also be used to monitor the current stage of ice production that your machine is in. It allows you to adjust the bridge thickness up or down to maximize your harvest into individual cubes of ice, rather than full sheets. It also initiates the cleaning cycle and displays what stage of the cycle you're in.

Constructed of durable type 304 stainless steel with a polyethylene interior, this unit is built to last in the busiest commercial environments. A nickel plated evaporator and removable air filter make for quick and simple cleaning and maintenance. With (4) 6" adjustable legs, you can level your machine on uneven surfaces and have plenty of room to clean under it. This ice machine also comes with pre-drilled holes on the back of the unit to mount your OceanLoch water filter to the machine to ensure you are serving the cleanest and freshest ice possible. This unit requires a 115V electrical connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.



0:00 / 0:45

Choice Bakery Display Cases

Use Choice bakery display cases to display all of your muffins, breads, bagels, cupcakes, and cookies in your bakery or cafe. Boasting front and rear doors for stocking convenience, these cases will boost sales and impulse buys!

[Transcript](#) [Embed](#)

Choice bakery display cases provide excellent product visibility for your breads, muffins, and other sweet treats! These display cases are made of clear, sturdy acrylic to ensure long-lasting durability in your bakery, cafe, or small convenience store. Sturdy, twin-hinged rear doors allow your staff to refill your baked goods from behind the counter, so you can always be fully stocked. The 2 and 4 tray models also feature additional front doors that allow for easy self service. Choose from designs with 2, 3, or 4 angled trays to display products on different tiers and show all of your customers' favorites. Trays are easily removable for cleaning and refilling.

Overall Dimensions:

Length:	21 Inches
Width:	17 3/4 Inches
Height:	16 1/2 Inches

⚠ Attention CA Residents: Prop 65 Warning >

Need Parts & Accessories?

[View replacements or accessories for this item](#)

Resources and Downloads

[illegible]

- ### Instructions

Quantity	1/Each
Shipping Weight	21.55 lb.
Length	21 Inches
Width	17 3/4 Inches
Height	16 1/2 Inches
Color	Clear
Door Style	Swing
Material	Acrylic
Number of Tiers	3 Tiers
Service Type	Full Service
Shape	Rectangle
Style	Slant Front
Type	Pastry Cases

Johnson Rose 41703
Omcan FMA 80568
Thunder Group PLDC001
Update International APB-2117
Winco ADC-3



Take-Out Cookie Bags

Hamilton Beach®

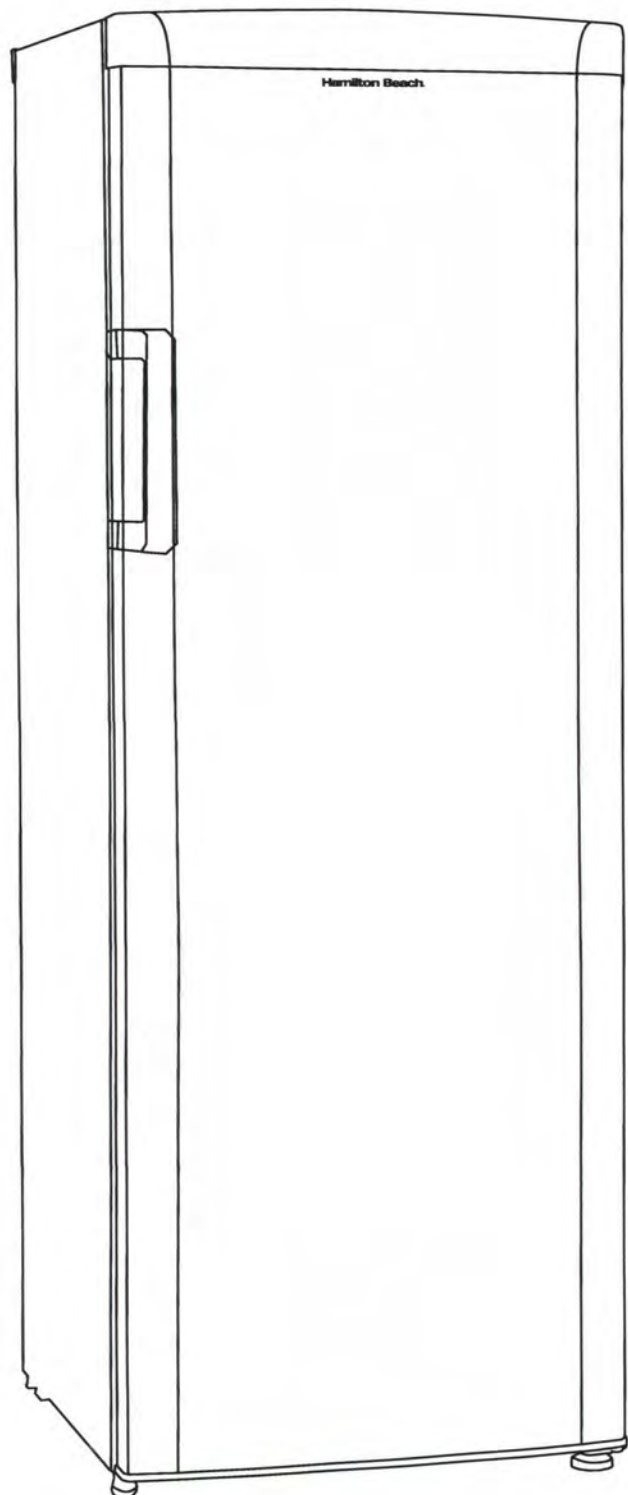
11 cu. ft. Upright Freezer

Model No. HBFRF1100

Owner's Manual

READ BEFORE USE

This upright freezer is for
residential use only.
It is not intended to be used in
commercial or industrial settings.



Hamilton Beach® is a registered trademark of Hamilton Beach Brands, Inc. used under license by Curtis International Ltd.
For service assistance and product information, please call: 1-800-968-9853.
Curtis International Ltd. 7045 BECKETT DRIVE, UNIT 15, MISSISSAUGA, ON, L5S 2A3 www.curtisint.com

Catalog

Product introduction	Product features.....1
	Part names.....2
	Safety and warning information.....3
	Carrying and installing the appliance.....4
	Connecting the appliance.....4
Usage	Preparation before using.....5
	Thermostat.....5
	Switching on and temperature control.....5
	Freezer compartment.....6
Cleaning and maintaining the appliance	Defrosting.....7
	Cleaning the appliance.....7
	Ways to save power consumption.....8
	Other notices.....8
Troubleshooting	Non-fault instances.....9
	Special instances.....10
General knowledge for the appliance	General knowledge (I).....10
	General knowledge (II).....11
Product specifications	Product specifications.....12
Warranty card	Warranty Card.....13

Product Introduction

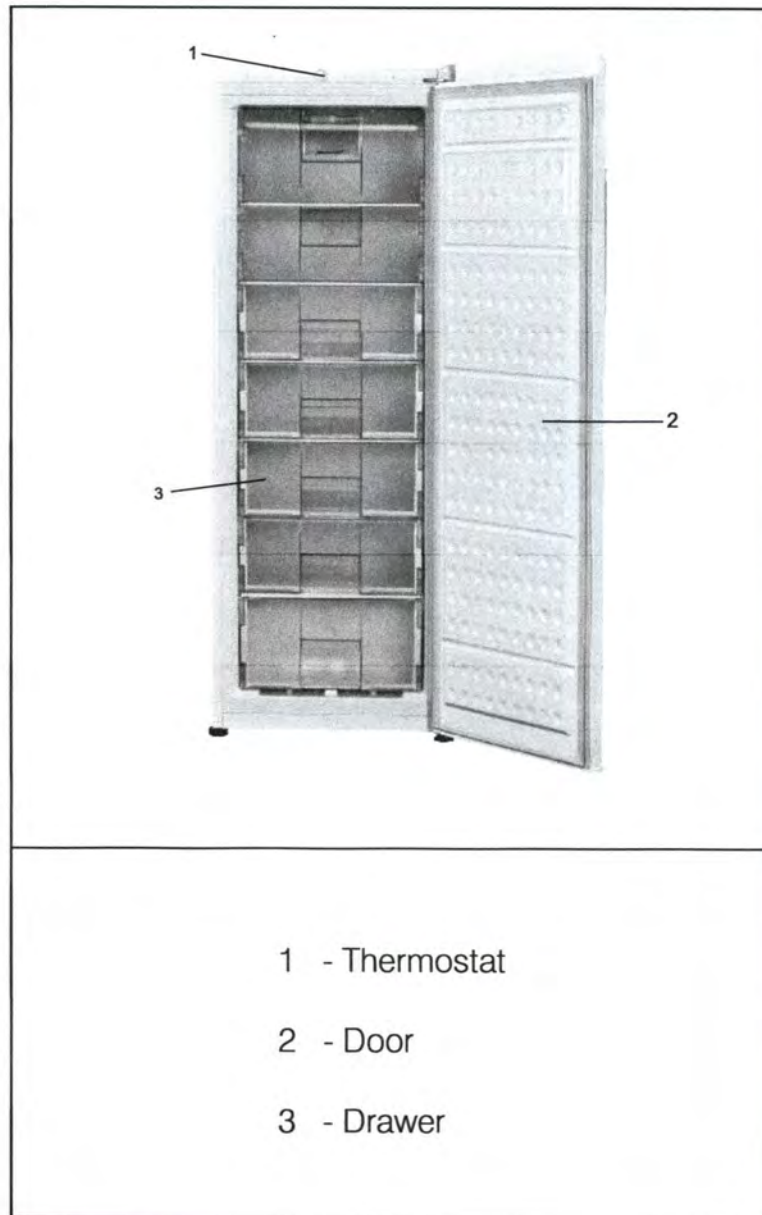
Product features

- Advanced cooling system
- Various weather adaptation
- Removable door seal for easy cleaning

Product Introduction

Part names

The below picture is for your reference. There maybe some differences from your appliance.



Product Introduction

Safety and Warning information

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Must use separate, grounded 3 wires power socket.
- Do not squeeze, fold, knot or damage the cord. During carrying and installation. When the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Keep children away from package and its parts.
Danger of suffocation from folding cartons and plastic film!
- Children should be supervised to ensure that they do not play with the appliance.
- Do not climb, sit, stand or lean on the door.
- When repairing or cleaning the appliance, pull out the plug.
- When pulling out plug, do not pull cord to avoid damage.
If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
The appliance should be recycled by appointed institutions. Personal handling may cause danger.
Please dispose according to local regulations regarding disposal of the appliance for it flammable blowing gas.
If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
Danger - do not put flammable & explosive materials inside (e.g. alcohol, gasoline, etc.)
Risk of explosion and fire!
- Danger - do not store bottled or canned drinks (especially carbonated drinks) in the freezer compartment.
Risk of explosion!
- Danger - Do not touch food or metal container in the freezer compartment by wet hand.
Do not put frozen food straight from the freezer compartment into your mouth.
Risk of low-temperature burns!
- ⚠ Warning - Do not damage the refrigerant circuit. Leaking refrigerant may ignite or cause eye injuries. Wash the eyes at once and see a doctor.
- ⚠ Warning - Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- ⚠ Warning - Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
(e.g. Heaters, electric ice makers, etc.)
Do not use microwave oven, rice cooker and voltage regulator on the top of the appliance.
- ⚠ Warning - Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- ⚠ Warning - To avoid hazard due to instability of the appliance, it must be fixed in accordance with the instructions.
- ⚠ Warning - Connect to potable water supply only.

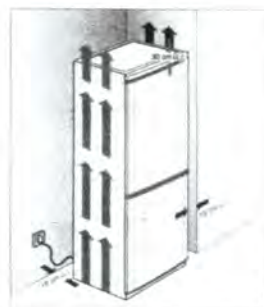
Product Introduction

Carrying and installing the appliance



■ Carrying

- Carry the appliance by touching the bottom.
Do not carry by touching the door or door handle.
- Do not carry the appliance transversely or in reverse.
- The appliance has 2 wheels on the back.
During moving, lift the front side and move the appliance using the two wheels on the back.
The incline angle should be less than 45°.



■ Installing

- Install the appliance in a dry and ventilated room.
The below distances should be required.
from the side panels to wall: 10cm minimum.
from the back to wall: 10cm minimum.
from the top to wall or ceiling: 30cm minimum.



- The air at the back of the appliance will heat up.
This warm air must be allowed to freely escape, otherwise the refrigerating machine must perform more will be overworked. This raises power consumption.
Do not cover or block off the ventilation holes for the compressor.
Do not put heating sources near the ventilation holes.
Do not let sunlight shine upon the ventilation holes.



■ Adjust the feet

- There are 2 feet on the front bottom.
- Put the appliance on sturdy & horizontal ground.
Adjust the feet screws by wrench (see the picture) to vertical and stable position.
Make sure the feet screws touch the ground to avoid shock and noise.

Connecting the appliance

- The rated voltage is 115V. The rated frequency is 60Hz.
- The socket and its cable should stand more than 10A current. The socket must be fused with a 10A fuse or higher.

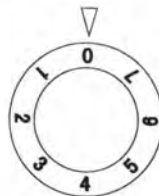
Usage

Preparation before Using

- Remove all the packing materials include polyfoams and tapes.
- Check the accessories and documents according to the packing list.
- Before switching on the appliance for the first time, clean the interior.
- After installing the appliance, wait for 30 minutes at least before switching on the appliance. During transportation the oil in the compressor may have flowed into the refrigeration system.

Thermostat

- Thermostat knob
 - On the thermostat knob, there are positions from 0 to 7.
(Note: Position 0 - 7 identify refrigerations, not temperatures.)
Position 1 = Highest/Warmest setting temperature
Position 7 = Lowest/Coollest setting temperature (keep cooling all the time)
Position 0 = The compressor is off



Switching on and temperature control

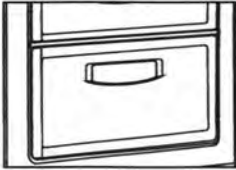
- When switching on the first time, rotate the thermostat knob to position 7 and close the door. After 2 hours, rotate the thermostat knob into normal working positions (1 ~ 4).
- From position 1 to 7, the compartment temperature is from high to low.

Temperature control

- For normal working, set position 1 ~ 4.
- In different seasons, choose different levels for good freezing effect.
- If the compressor works for a long time, change high position into low position.
E.g. Change from position 4 into position 2.

Usage

Freezer compartment



The freezer compartment is for long time stored food, freezing food and making ice using removable cube tray(not included).

- The freezer drawer can be taken out by lifting up.
- The top drawer can freeze and store small size food.
- The middle drawer can freeze and store big size food.
- The bottom drawer can store food frozen already. .

Making ice cubes



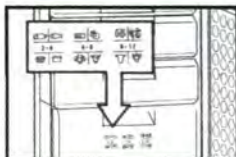
- Set one high position for low temperature(e.g. Position 4) before making ice cubes.
- Fill the ice cube tray 3 / 4 full of pure water and place in the freezer compartment.
(Note: pure water can not be too full, or ice cubes will get whole and hard to remove)
It takes about 2.5 hours to make ice cubes.
- To loosen the ice cubes, hold the tray briefly under running water or twist the tray slightly.

Packing food before freezing



- Recommend to pack food before freezing to avoid putrefaction and mixing smells.
- If using a bag, squeeze out the air in the bag and then seal the bag.
- Recommend to put one label marked time on the package before freezing.

Defreezing frozen food



- Frozen food can be defrosted under room temperature, in refrigerator compartments, in electrical ovens or in microwave ovens.
- If you need to refreeze the defrosted food, put the food into freezer compartment as soon as your can.
(Note: the food can not store longer than the time for one time freezing.)

Usage

Defrosting the freezer compartment

- Much frost on the refrigerant tube will decrease the freezing efficiency and increase power consumption. Arrange defrosting once or twice per year in the freezer compartment. If frost is often heavy, arrange defrosting more times.
- Switch off the appliance and pull out the plug before defrosting.
- Recommend to defrost when the freezer compartment is nearly empty or empty.
- If the freezer compartment stores some food, set the temperature control at position 5 ~ 7 and freeze the food for 4 hours for very low temperature.
- Before defrosting, all the drawers should be taken out and put in cool place.
- During defrosting, keep the freezer compartment door open. Frost is change into water by room temperature. To accelerate defrosting, put one container full of hot water can be put into the freezer compartment. Wipe off frost water and clean the freezer compartment.
- Do not defrost by steel brush or knife to avoid damage the refrigerant tube. (Warning: Leaking refrigerant may ignite or cause eye injuries.)

Cleaning the appliance

- Before cleaning, pull out the plug.
- During cleaning, prevent water to enter door lamp box.
- Clean the body by soft towel with water or neutral cleaning agents.
Clean the door seal with water only and dry thoroughly.
(For easy cleaning, take off door seal from the door.)
- Do not use cleaning agents which contain abrasive (e.g. tooth paste), acid, or alcohol.

Cleaning and maintaining the appliance

Ways to save power consumption

- Install the appliance in a cool, well ventilated room, but not in direct sunlight and not near a heat source (radiator, cooker, etc.) Otherwise, use an insulating plate.
- Leave warm food and drinks to cool down firstly.
- Thaw frozen food by placing it in the refrigerator compartment.
The low temperature of the frozen food will then cool the food in the refrigerator compartment.
- Open the appliance door as briefly and short as possible.
- Defrost and clean the appliance when significant frost has built-up on the refrigerant tube.
- Occasionally clean the rear of the appliance with a vacuum cleaner or paint brush to prevent an increased power consumption.

Other notices

- Notices when power cut:
 1. Open the appliance door as briefly as possible.
 2. Do not put new food to avoid temperature increase inside compartments.
- Notices if it is known power will be cut in advance:
 1. Set the temperature control at position 4 ~ 5 for low temperature inside compartments.
 2. Make some ice cubes and put into the top of the refrigerator compartment.
- Turning off the appliance
 1. The appliance can be turned off by pulling out the plug directly.
 2. If the appliance is stopped for a long time, please prepare step by step as below.
 - Turn off the appliance
 - Defrosting
 - Clean the appliance
 - Open the door slightly to avoid peculiar smell.
 3. Do not stop the appliance normally.
Or the using life of the appliance will be shortened.

Troubleshooting

Non-fault instances

- Frost on the out surface of the appliance
High humidity in air caused this. Just wipe off frost.
- Frost on the evaporator surface
The evaporator working temperature is -6.8°F(-20°C). After working for a long time, the humidity in the air will change into frost on the evaporator.
The frost thickness will gets bigger and bigger with time.
Defrost according to Page 7.
- High temperature on the door frame of the freezer compartment
It is a special measure to prevent icing around the door.
- High temperature at the lateral sides
The condenser is inside the upper surface of the lateral sides. The condenser emits heat when the appliance works.
In summer, the lateral temperature is around 122°F(50°C).
- High temperature on the compressor
When the appliance works, the temperature on the compressor is about 176°F(80 °C).
- Sounds like water current in the appliance
The refrigerant goes through the refrigerant tube when the appliance works.
- Sounds like clicking noise is heard in appliance
There are shrinkage and expanding between inside body and the refrigerant tube.
- The compressor can not start
The voltage is too low.
Recommend to fit one voltage regulator with power capacity of 500W or higher.
- Sounds like buzz
The compressor makes a buzzing sound when working.
If the feet are not adjusted on vertical and stable position, there are shocks and noises. Adjust the feet on vertical and stable position.
- Long time starting
In summer, the ambient temperature is high. It is normal that the compressor starts frequently.

- Higher power consumption than the rating parameter
The rating parameter is from the test. Test condition are on 77°F(25°C) ambient temperature, -64.4°F(-18°C) in the freezer compartment, without opening the doors and keeping working 24hours.
If with more food inside, on a higher ambient temperature or open the doors frequently, the actual power consumption is higher.

Special instances

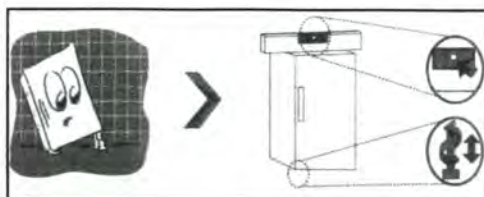
Instances	Possible reasons	Handlings
No cooling	■ The plug is not inserted properly ■ The fuse is switched off ■ There is a power cut	■ Check the plug ■ Check the fuse ■ Please check if power is on
The temperature in the compartments is high	■ Open the doors for a long time ■ Put too many food inside ■ The thermostat control is not proper or the ambient temperature is high	■ Close the door ■ Put food less than the appliance capacity ■ Adjust the thermostat control

If the above special instances can not be handled, please contact the Service Dept.

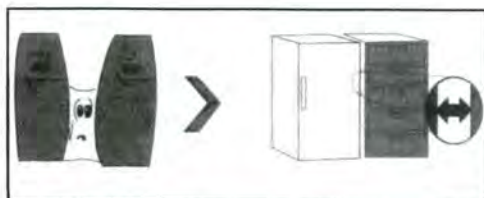
General knowledge for the appliance

General knowledge for the appliance (I)

For better service, please pay attention to the below general knowledge for the appliance.

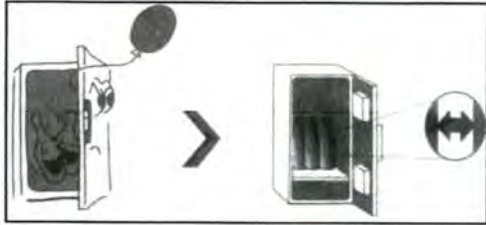


- Adjusting the feet
Adjust the feet and make sure the appliance in vertical and stable position.

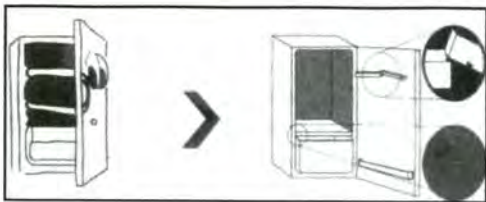


- Installing the appliance separately
Install the appliance separately and avoid resonances between the appliance and other furniture.

General knowledge for the appliance



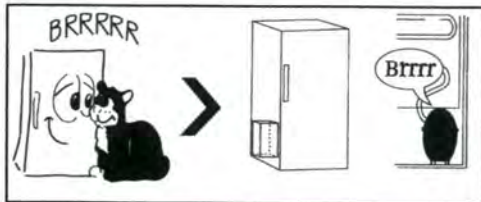
- Keep space among containers
Keep space among containers (e.g. dishes, plates and wine bottles) in the compartments, to avoid impacts from touches.



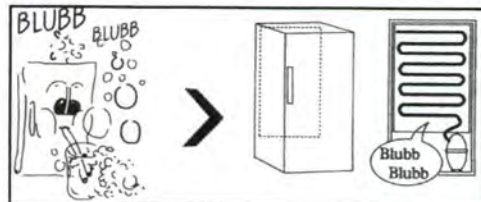
- Check the drawers and fruit & vegetable container
Loosening and impact of the drawers and fruit & vegetable container can cause big shocks in the appliance.
Place the drawers and the container well to avoid shocks.
If the drawer of freezer compartment is empty, put some food inside to decrease noise.

General knowledge for the appliance (II)

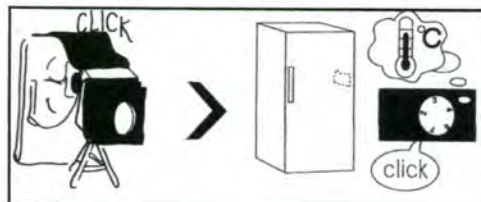
The compressor and refrigerant decrease the compartment temperature of the appliance and keep food fresh and nutritious. There will be some sounds while it is working. It is normal and no damage to the appliance. Do not worry.



- Slight sound like buzz
The compressor makes a buzzing sound when working. The buzz sound will be bigger when the compressor starts.



- Sound like water current and air current
The refrigerant goes through the pipe to decrease the compartment temperature. The refrigerant can be gas or liquid in the pipe. During the flow of the refrigerant, there is sound like water current and air current.



- Sound like click
The sound comes from the switching on/off of the compressor by the thermostat.

PRODUCT SPECIFICATIONS

MODEL NO.	HBFRF1100
CAPACITY OF UPRIGHT FREEZER IN CU FT	11
TEMPERATURE CONTROL TYPE	MECHANICAL
TEMPERATURE RANGE	-4°F~-6.8°F (-14°C~-20°C)
DEPTH (EXCLUDING HANDLES) (IN):	23
DEPTH (INCLUDING HANDLES) (IN):	24.4
DEPTH WITH DOOR OPEN 45 DEGREES (IN):	39.8
DEPTH WITH DOOR OPEN 90 DEGREES (IN):	45.7
PRODUCT WIDTH (IN):	23.6
PRODUCT DEPTH (IN):	24.4
PRODUCT HEIGHT (IN):	66.5



The new degree of comfort.*



Residential Electric
Professional Classic
Tankless Water Heaters

Professional Classic® tankless electric water heaters offer continuous hot water

Performance Features

- On demand, consistent and continuous hot water
- Compact and stylish with digital temperature control in increments of 1° ranging from 80°F to 140°F*
- Robust copper immersion heating elements with brass top increases durability and are threaded for easy replacement
- Simple Installation
- Digital temperature display
- External controls to adjust temperature in increments of 1°*

Average GPM Usage by Application

Standard Hand Sink	0.5 GPM
Washing Machine	1 to 1.5 GPM
Water-Saver Shower Head	1.5 GPM
Dishwasher	1 to 2 GPM
Kitchen Sink	1 to 2 GPM
Standard Shower Head	2.0 GPM
Bath Tub	≥ 4 GPM
Whole-Home	Up to 6 GPM

Average Gallons Per Minute (GPM) based on 2010 Plumbing Standards

Warranty

- 5-Year heating chamber and 1-year parts limited warranty

See Residential Warranty Certificate for complete information

*RTEX-04 and RTEX-06 only show output temperature and are non-thermostatically controlled

MODEL NUMBER	TEMPERATURE RISE °F								
	0.5 GPM	1.0 GPM	1.5 GPM	2.0 GPM	2.5 GPM	3.0 GPM	4.0 GPM	5.0 GPM	6.0 GPM
SINGLE POINT-OF-USE									
RTEX-04	48°	24°	16°	12°	-	-	-	-	-
RTEX-06	75°	37°	25°	19°	-	-	-	-	-
MULTIPLE APPLICATIONS									
RTEX-08	+	55°	36°	27°	22°	18°	14°	-	-
RTEX-11	+	75°	50°	38°	30°	25°	19°	-	-
RTEX-13	+	89°	59°	44°	36°	30°	22°	-	-
RTEX-18	+	+	82°	62°	49°	41°	31°	25°	-
RTEX-24	+	+	109°	82°	66°	55°	41°	33°	27°
RTEX-27	+	+	+	92°	74°	62°	46°	37°	31°
RTEX-36	+	+	+	+	98°	82°	62°	49°	41°

+ Temperature electronically limited setting on adjustable thermostat on front cover

POINT-OF-USE

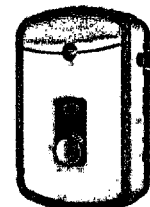
For 0.5 GPM to 2.0 GPM Applications



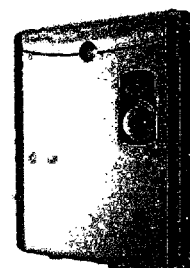
RTEX-04, RTEX-06

MULTIPLE APPLICATIONS

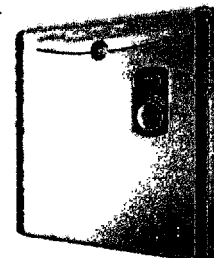
For 0.5 GPM to 6.0 GPM Applications



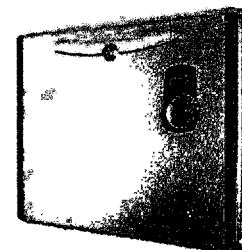
RTEX-08, RTEX-11,
RTEX-13



RTEX-18



RTEX-24, RTEX-27



RTEX-36



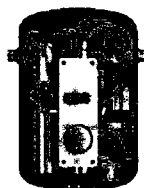
Tested and certified by the
Water Quality Association
against NSF/ANSI 372 for
lead free compliance.



RTEX-04, RTEX-06

Unique Features:

- External Digital Display - shows outlet temperature
- Durable Copper Immersion single heating element, field serviceable
- Simple Installation - Bottom 1/2" NPT water connections



RTEX-08, RTEX-11, RTEX-13

Unique Features:

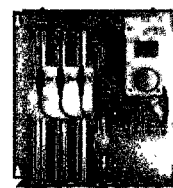
- External Adjustable Digital Thermostatic Control with LED display (+/- 1 degree accuracy)
- Durable Copper Immersion two heating elements, field serviceable
- Simple Installation - Side 1/2" compression water connections with 1/2" NPT adapters included



RTEX-18

Unique Features:

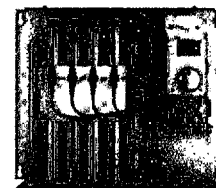
- External Digital Thermostatic Control with LED display (+/- 1 degree accuracy)
- Most advanced self-modulation, adjust power to meet hot water demand
- Durable Copper Immersion two heating elements, field serviceable
- Simple Installation - Bottom 3/4" NPT water connections



RTEX-24, RTEX-27

Unique Features:

- External Digital Thermostatic Control with LED display (+/- 1 degree accuracy)
- Most advanced self-modulation, adjust power to meet hot water demand
- Durable Copper Immersion three heating elements, field serviceable
- Simple Installation - Bottom 3/4" NPT water connections



RTEX-36

Unique Features:

- External Digital Thermostatic Control with LED display (+/- 1 degree accuracy)
- Most advanced self-modulation, adjust power to meet hot water demand
- Durable Copper Immersion four heating elements, field serviceable
- Simple Installation - Bottom 3/4" NPT water connections



INTEGRATED HOME COMFORT

Rheem.com



The new degree of comfort.



Residential Electric
Professional Class/c
Tankless Water Heaters

Specifications

DESCRIPTION	FEATURES							ROUGHING IN DIMENSIONS (SHOWN IN INCHES)				
MODEL NUMBER	kW	AMPS	RECOMMENDED BREAKER SIZE	VOLTAGE	RECOMMENDED WIRE SIZE (CU)	MIN. FLOW (GPM)	MAX. FLOW (GPM)	HEIGHT	WIDTH	DEPTH	WATER CONN.	SHIP WEIGHT (LBS.)
120V 1 HEATING CHAMBER												
RTEX-04	3.5	29A	(1x30)A	120	10 AWG	0.3	1.5	5-7/8	10-7/8	2-3/4	1/2 NPT	4.5
240V* 1 HEATING CHAMBER												
RTEX-06	6.0	25A	(1x25)A	220	10 AWG	0.3	2.0	5-7/8	10-7/8	2-3/4	1/2 NPT	4.5
RTEX-08*	7.3	33A	(1x40)A	240	8 AWG	0.3	4.8	12-5/8	8-1/4	3-5/8	1/2 CF	7
RTEX-11*	11.8	48A	(1x50)A	240	6 AWG	0.3	4.8	12-5/8	8-1/4	3-5/8	1/2 CF	8.5
RTEX-13*	13.0	54A	(1x60)A	240	6 AWG	0.3	4.8	12-5/8	8-1/4	3-5/8	1/2 CF	8.5
240V* 2 HEATING CHAMBERS												
RTEX-18*	18.0	75A	(2x40)A	240	8 AWG	0.3	7.0	18-1/4	14-1/2	3-1/2	3/4 NPT	14.78
240V* 3 HEATING CHAMBERS												
RTEX-24*	24.0	100A	(3x40)A	240	8 AWG	0.3	7.0	18-1/4	17-5/8	3-1/2	3/4 NPT	17.8
RTEX-27*	27.0	113A	(3x40)A	240	8 AWG	0.3	7.0	18-1/4	17-5/8	3-1/2	3/4 NPT	17.8
240V* 4 HEATING CHAMBERS												
RTEX-36*	36.0	150A	(4x40)A	240	8 AWG	0.3	8.0	18-1/4	21-5/8	3-1/2	3/4 NPT	22.7

*240V units can be used on 208V single phase with 25% reduced temperature output. Please note per UL standards the rating plate and installation instructions will all be according to a 240V applied voltage. Check with local officials prior to derating the electrical infrastructure.

Product Specifications (all models)	Rated Pressure	25 PSI min., 150 PSI max.
	Certifications	ETL Listed to UL 499 and CSA
	Std. Temp. Settings	120°F (Adjustable 80°F-140°F)
	Temp. Accuracy	+/-1° at steady flow
	Turn-On	0.3 GPM

Suggested Specifications

Unit shall have copper clad immersion heating element(s) with brass terminations for increased durability. External temperature control and display adjustable in 1° increments with a range of 80°-140°F. Display shall be capable of displaying setpoint temperature in Celsius or Fahrenheit temperature scales. Unit shall utilize a flow meter with a 0.3 gpm activation point and manage power based on actual flow rate and inlet temperature. Values should be processed 60 times per second. Unit shall be WQA certified lead free, certified to UL499 and CSA C22.2 No.64.

Optional Inline Flow Regulator

- Enhanced outlet temperature control
- Install on the outlet side of the heater
- Limit maximum volume to the specified flow rate to ensure exiting temperature is within an acceptable range
- Flow Regulators for 1/2" and 3/4" NPT plumbing connections
- Flow range: 1 to 5 gallons per minute

RHEEM PART NUMBER	GPM RATING OF INSERTS PROVIDED	CONNECTION SIZE
RTE10001A	1.0, 1.5, 2.0	1/2" NPT
RTE10001B	2.0, 3.0, 4.0, 5.0	3/4" NPT

Suggested Sizing Guide

MODEL NUMBER	FLOW REGULATOR PART NO.	GPM INSERT TO USE BASED ON INLET WATER TEMPERATURE			
		40°F	50°F	60°F	70°F
RTEX-04	N/A	N/A	N/A	N/A	N/A
RTEX-06	N/A	N/A	N/A	N/A	N/A
RTEX-08	RTE10001A	1.0	1.0	1.0	1.5
RTEX-11	RTE10001A	1.0	1.0	1.5	2.0
RTEX-13	RTE10001A	1.0	1.0	1.5	2.0
RTEX-18	RTE10001B	2.0	2.0	2.0	3.0
RTEX-24	RTE10001B	2.0	2.0	3.0	4.0
RTEX-27	RTE10001B	2.0	3.0	4.0	5.0
RTEX-36	RTE10001B	3.0	4.0	5.0	5.0

In keeping with its policy of continuous progress and product improvement, Rheem reserves the right to make changes without notice.

Rheem.com | 800.374.8806
Manufacturers National Service Department
400 Captain Neville Drive, Waterbury, CT 06705



INTEGRATED HOME COMFORT



REACH-IN BOTTOM-MOUNT SERIES REFRIGERATORS GLASS DOORS

Features

- CFC free refrigerant and foam insulation
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- 4 adjustable, heavy-duty epoxy coated wire shelves per door
- Clip-on shelf tag holders
- Condensate heating element built into condensate pan for efficient evaporation of excess water
- Easy to mount 4" casters (lockable in front) are standard with all units
- Self-closing doors that remain open at 90 degrees
- Magnetic gasket can be replaced without any tools
- Exterior: 430 stainless steel, door & front panel: 202 stainless steel
- Interior: 304 stainless steel
- R-290 Natural refrigerant
- Temperature: 33 to 40°F / 0.5 to 4°C
- Electrical: 115/60/1 with NEMA 5-15P plug, 10ft cord



NEMA
5-15P



IB27RG



IB54RG

Specifications

DESIGNED TO OPERATE IN AMBIENT TEMPERATURES BETWEEN 40F-90F FOR OPTIMUM PERFORMANCE.



Certified to ANSI/NSF-7 Standards

Model	Doors	Ext. Dimensions W X D X H (In)	Int.. Dimensions W X D X H (In)	Amps	H.P	Ship Weight
IB27RG	1	26.8 X 31.9 X 82.3	22.2 X 27.6 X 50.2	3	1/5	366 lbs
IB54RG	2	53.9 X 31.9 X 82.3	49.4 X 27.6 X 50.2	4.5	1/4	598 lbs



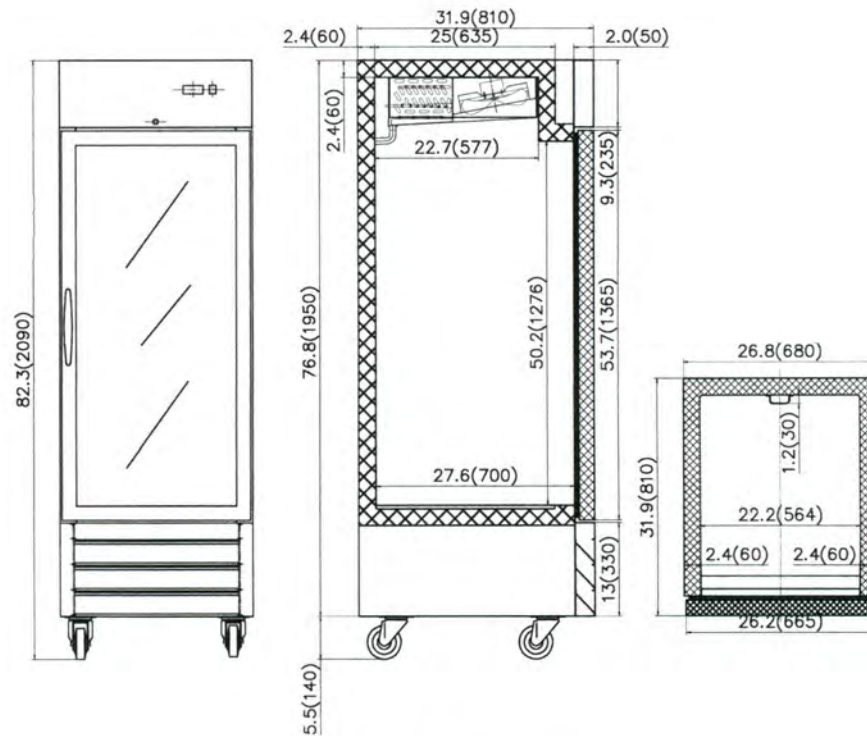
REACH-IN BOTTOM-MOUNT SERIES REFRIGERATORS GLASS DOORS



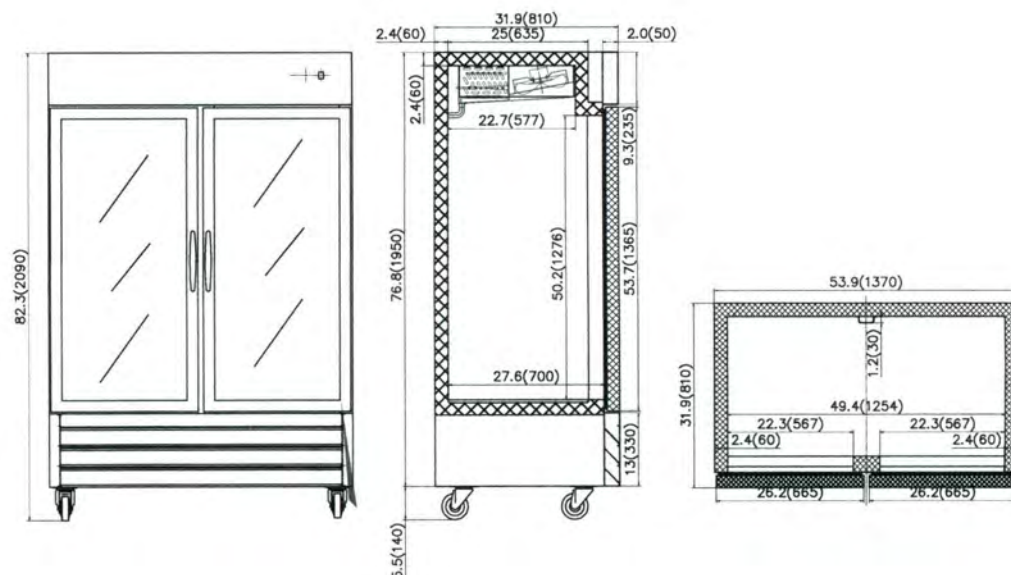
Certified to ANSI/NSF-7 Standards

Dimensions in inches (mm)

IB27RG



IB54RG



Avantco CO-14 Quarter Size Countertop Convection Oven, 0.8 Cu. Ft. - 120V, 1440W

Item #177CO14



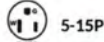
Technical Data

Width	18 3/4 Inches
Depth	18 Inches
Height	15 Inches
Interior Width	14 Inches
Interior Depth	11 1/2 Inches
Interior Height	8 1/2 Inches
Amps	12 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	1.44 Kilowatts 1440 Watts
Capacity	0.8 cu. ft.
Control Type	Thermostatic
Door Type	Glass
Hinge Location	Bottom
Installation Type	Countertop
Number of Chambers	1
Number of Controls	2
Number of Doors	1 Doors
Oven Interior Style	Standard Depth
Plug Type	NEMA 5-15P
Power Type	Electric
Rack Capacity	3
Size	1/4 Size
Temperature Range	150 - 500 Degrees F
Temperature Settings	Adjustable

Features

- 1/4 size interior holds up to (3) 1/4 size sheet pans on included wire racks or using guides
- Fully adjustable heat settings from 150-500°F to cook a variety of dishes and foods
- Cool-touch dual pane glass door keeps the heat inside while checking on the cooking progress
- Heavy-duty stainless steel construction for easy cleaning
- Ideal for light-duty use; 120V, 1440W, 0.8 Cu Ft

Certifications





Avantco Equipment

Notes & Details

Perfectly sized to cook a 12" pizza, the Avantco CO-14 quarter size convection oven is a great way to make baked goods, snacks, warm sandwiches and more right on your countertop. This 0.8 cu. ft. oven boasts 1440 watts of heating power and forced-air heat circulation for even cooking, and can hold up to three, 1/4 size sheet pans at one time. Three chrome wire racks are included so you can begin baking right away! Plus, cooking temperature can be adjusted up to 500 degrees Fahrenheit, and a built-in timer lets you know when food is cooked to perfection for maximum ease of use.

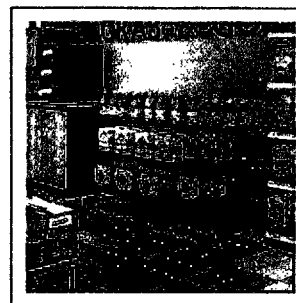
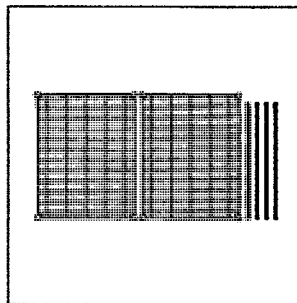
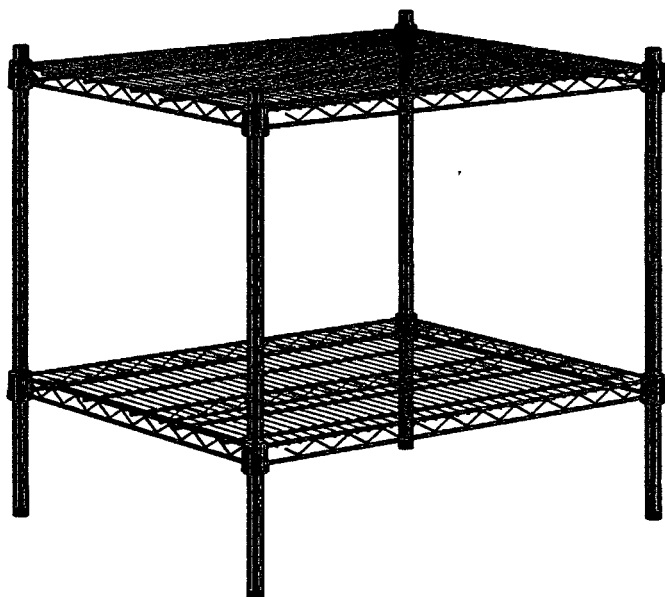
This oven's interior and exterior are fully constructed of heavy duty stainless steel, and the cool-touch dual pane glass door window keeps heat in while preventing operator burns on the exterior side. The powerful convection fan is located at the rear of the unit for efficient heat and air distribution. The Avantco CO-14 requires a 120V electrical connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

REGENCY™
Space Solutions

Regency 24" x 30" NSF Black Epoxy 2-Shelf Kit with 27" Posts

#460EB2430K22



Technical Data

Length	30 Inches
Width	24 Inches
Height	27 Inches
Post Diameter	1 Inch
Assembly Options	Assembly Required
Capacity	1200 lb.
Capacity (per Shelf)	600 lb.
Casters	Without Casters
Color	Black
Features	NSF Certified

Features

- Epoxy coating resists corrosion in moist / humid environments for long-lasting use
- (2) 24" x 30" shelves accommodate up to 600 lb. of evenly distributed weight
- (4) 27" stationary posts allow for shelves to be adjusted; foot included and required for use
- Includes 8 pairs of split sleeves
- Wire design promotes proper airflow around stored products

Certifications



Certified by NSF

Technical Data

Finish	Epoxy
Material	Epoxy-Coated Epoxy-Coated Metal Steel
Number of Shelves	2 Shelves
Style	Stationary Vented
Type	Shelving Kits
Usage	All Environments Dry Environments Front of House Garage Retail Stock Rooms Warehouse

Notes & Details

Keep your storage area organized with this Regency 24" x 30" NSF black epoxy 2-shelf kit. This kit includes (2) 24" x 30" wire shelves and (4) 27" posts, which allows you to create a convenient storage solution for your restaurant, hotel, bar, warehouse, or garage. For maximum versatility, the durable zinc-plated metal with a black epoxy coating allows for use in either dry or moist environments, making the unit a multipurpose investment that's sure to accommodate your ever-evolving needs. Plus, the unit's high-quality design is commercial-grade and delivers the reliable performance every business expects and needs.

This kit boasts an attractive wire construction that works well in front-of-house merchandising as well as display spaces in your boutique, market, or other business venue. It also allows for proper airflow around stored supplies, products, or ingredients. Plus, since the posts are marked in regularly-spaced intervals and use a split sleeve system of assembly, the shelves are easy to move higher or lower depending on your organizational needs. This unit comes with 8 pairs of split sleeves, and each shelf can accommodate an impressive 600 lb. of evenly distributed weight. Likewise, a foot is provided for each post and must be used for proper installation. The shelving unit requires assembly.



"Gourmet" flavor is easy with G3 technology and a ThermoPro™ decanter solution. You'll think it's magic... but it's just smart brewing.

Brewing and serving great tasting, "gourmet" style coffee is no longer "hocus pocus". Curtis' G3 brewing systems make this complex process simple with easy-to-program features including... digital temperature and brew-by-volume control, pre-infusion and pulse technology, preventive maintenance alerts, cold water brew lock-out, and much more.

Add a ThermoPro decanter, and perfectly brewed temperature and gourmet taste is maintained without additional heat. Its direct pour design and brew-through top makes the the D60 ultra convenient. While its contemporary looks are perfect for the conference rooms, office coffee locations or other applications.

From traditional to gourmet roasts, the Curtis G3 System continually provides you great coffee flavor and increased profits every brew.

ITEM NO

PROJECT

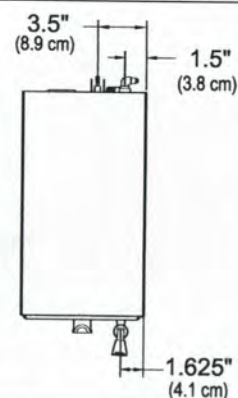
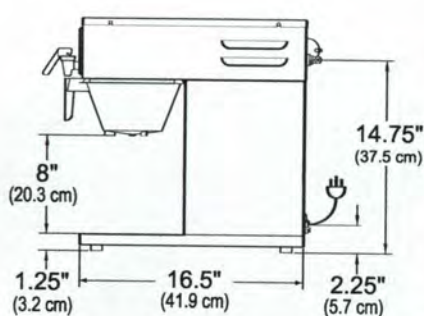
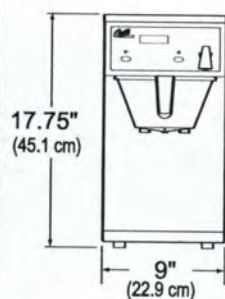
DATE

FEATURES AT A GLANCE

- **Precise "gourmet" control over all critical functions** — The G3 Digital Control Module provides you the expertise to brew premium gourmet coffee with ease.
- **Stainless Steel ThermoPro™ Pour Pots Keep Coffee Quality at its Peak of Freshness** — High heat retention design maintains temperature without additional warming.
- **Built-In Fine Tuning Brewing Modes** — Pre-infusion and other modes enhance extraction of gourmet coffee flavor. Cold water brew lock-out prevents brewing when water temperature is below set level.
- **Curtis' Exclusive G3 3-Year Warranty on Digital Control Components.**
- **Out-of-the-Box Operation** — Pre-programmed factory settings deliver ideal results.
- **Reliability You Can Depend On** — Digital Control Module is encapsulated in high-tech polymer and is impervious to heat, steam and moisture.
- **Intuitive Scroll-Through Precision Programming** — Large, brightly lighted display communicates functions at a glance. Easily adjust time, volume, temperature, brew functions and more.
- **Tamper Resistant** — Changeable access code prevents unauthorized adjustment.
- **Easy-to-Use** — Simple graphic design with color-coded buttons for all operating functions.
- **Saves Operating Costs** — Energy save mode automatically reduces energy consumption when brewer is idle.
- **Reduce Downtime** — G3 on-board self-diagnostics continually sense proper brewing operation. A Service Phone Number and error code will be displayed in the rare event technical assistance is required.
- **Programmable Display Banner** — Can be set to display your operation's name and message.
- **Quick and Simple Installation** — Standard 120VAC Operation.

G3
GENERATION
THREE

D60GT



SPECIFICATIONS	D60GT*	D60GT* (Dual Voltage)
Brewing Heads	1	1
Finished Brew Capacity	60 oz.	60 oz.
Dimensions (HxWxD)	17.75" x 9" x 16.5"	17.75" x 9" x 16.5"
Electrical	120VAC/60Hz 2W+G	120/220VAC/60Hz 2W/3W+G
Power Requirements	1500W/12.5A	1700W/14.1A 3300W/15A
Cord & Plug	6 ft./NEMA 5-15P	6 ft./NEMA 5-15P
Water Inlet**	1/4" Flare	1/4" Flare
Shipping Weight (lbs.)	30	30
Cube (cu. ft.)	3.6	3.6

*ThermoPro pour pots NOT included. **Water Filtration Device Recommended.



ThermoPro™ CLXP64
(Sold separately)
64 oz. stainless steel pour pot server



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