



# Designer Series Electric Broilers

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

Designer Series Electric Broilers

### Models:

- ED-15B       ED-30B       ED-42B  
 EDU-15B     EDU-30B     EDU-42B



Model ED-15B

### Standard Features:

- Stainless steel front and sides
- Easy clean design with recessed protected controls and ample space between elements and side splash walls
- Grate lift handle
- Concealed grease drawer
- Heat-On indicator lamps
- Infinite switch controlled; one on ED-15B; two on ED-30B and three on ED-42B models. -
- One-Year limited parts & labor warranty (USA & Canada only)

- "CE" approved models have prefix EDU

### Optional Features:

- Stainless steel back and bottom
- Broiler splatterguard, 15" (381mm), 30" (705mm) and 42" (1067mm) wide. S/S comes in 3 pieces which adds 10" to top section of broiler.
- 24" (610mm) wide nickel plated shelf to fit 30" (705mm) splatterguard or 36" (914mm) shelf to fit 42" (1067mm) splatter guard, please specify.

Note : Stands are available see form # CS24/CSD

### Specifications:

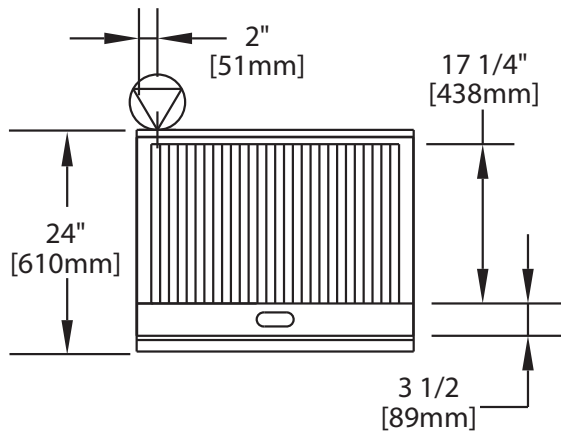
Electric designer series broilers in three widths: models ED-15B, 15" (381mm) wide; ED-30B, 30" (706mm) wide and ED-42B, 42" (1067mm) wide. Each 12" (305mm) section controlled by an infinite switch. Designed as free standing or to be banked with other ED series equipment. 24" (610mm) deep x 13- 3/4" (349mm) high, easy clean design with stainless steel front and sides, concealed grease drawer behind lower hinged panel, grate lift handle and optional broiler splatter shield. Ribs in grate give distinct brand.



| Models          | Total kW Load |      |           |           | Nominal Amperes Per Line |      |                  |      |              |           |                         |           |
|-----------------|---------------|------|-----------|-----------|--------------------------|------|------------------|------|--------------|-----------|-------------------------|-----------|
|                 |               |      |           |           | North America            |      |                  |      | Export       |           |                         |           |
|                 | North America |      | Export    |           | Single Phase             |      | Hi Line -3 Phase |      | Single Phase |           | Hi Line - 2 or -3 Phase |           |
|                 | 208V          | 240V | 220V/380V | 240V/415V | 208V                     | 240V | 208V             | 240V | 220V/380V    | 240V/415V | 220V/380V               | 240V/415V |
| ED-15B, EDU-15B | 2.7           | 2.7  | 2.7       | 2.7       | 13                       | 12   | N/A              | N/A  | 13           | 12        | N/A                     | N/A       |
| ED-30B, EDU-30B | 5.4           | 5.4  | 5.4       | 5.4       | 26                       | 23   | 23               | 20   | 25           | 23        | 13                      | 12        |
| ED-42B, EDU-42B | 8.1           | 8.1  | 8.1       | 8.1       | 39                       | 34   | 23               | 20   | 37           | 34        | 13                      | 12        |

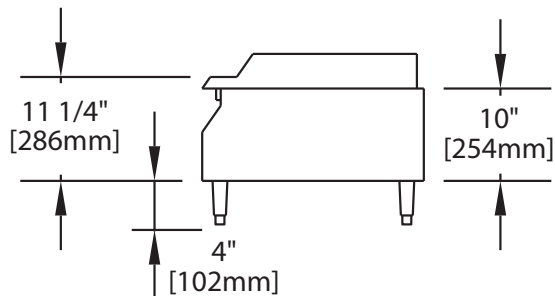
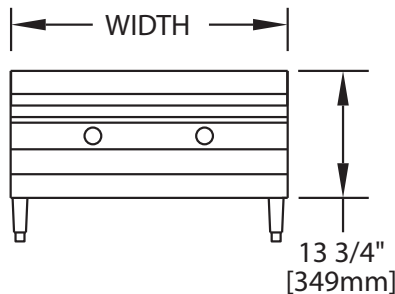
| Model  | Overall Dimensions |              |             | Usable Cooking Surface |             | Cu. Ft. | Ship Wt. Lb/kg |
|--------|--------------------|--------------|-------------|------------------------|-------------|---------|----------------|
|        | Height             | Width        | Depth       | Width                  | Depth       |         |                |
| ED-15B | 13-3/4" (349mm)    | 15" (381mm)  | 24" (610mm) | 11-1/2" (292mm)        | 19" (483mm) | 6       | 70/41          |
| ED-30B | 13-3/4" (349mm)    | 30" (762mm)  | 24" (610mm) | 23" (584mm)            | 19" (483mm) | 9       | 100/45         |
| ED-42B | 13-3/4" (349mm)    | 42" (1067mm) | 24" (610mm) | 34-1/2" (876mm)        | 19" (483mm) | 17      | 145/66         |

Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.



| *Installation Clearances |            |
|--------------------------|------------|
| Side                     | Rear       |
| 9" (229mm)               | 9" (229mm) |

**\*Do not install appliance closer to a wall of combustible material than as indicated.**



Form# ED-15B, ED-30B, ED-42B (11/11/14)

## Avantco F202 30 lb. Dual Tank Medium-Duty Electric Countertop Fryer - 208-240V, 5400/7200W

Item #177F202



### Technical Data

|                      |               |
|----------------------|---------------|
| Width                | 23 Inches     |
| Depth                | 18 Inches     |
| Height               | 17 Inches     |
| Power Cord Length    | 55 1/8 Inches |
| Fry Pot Width        | 9 1/2 Inches  |
| Fry Pot Depth        | 7 1/4 Inches  |
| Fry Pot Height       | 5 1/2 Inches  |
| Drain Outer Diameter | 0.97 Inches   |
| Amps                 | 26 - 30 Amps  |
| Hertz                | 60 Hertz      |

### Features

- Compact and powerful, perfect for medium-duty applications
- Durable stainless steel exterior and fry tanks with welded oil pans and front drains
- Comes with a night cover to keep the oil clean and two fry baskets for immediate use
- Thermostatic temperature control provides a temperature range of 120-370 degrees Fahrenheit
- High wattage ensures fast, efficient heating; 208/240V, 5400/7200W total (each side runs 2700/3600W)

### Certifications



6-20P



ETL, US

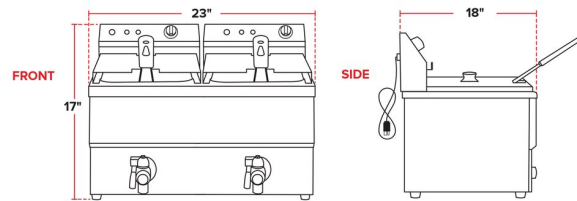


ETL Sanitation

## Technical Data

|                       |                            |
|-----------------------|----------------------------|
| Phase                 | 1 Phase                    |
| Voltage               | 208 - 240 Volts            |
| Wattage               | 5.4/7.2 Kilowatts          |
| Cabinet               | Stainless Steel            |
| Capacity              | 30 lb.                     |
| Capacity per Fry Pot  | 15 lb.                     |
| Electric Fryer Usage  | Medium Duty                |
| Element Style         | Ribbon                     |
| Number of Fry Baskets | 2 Fry Baskets              |
| Number of Fry Pots    | 2 Fry Pots                 |
| Number of Plugs       | 2 Plugs                    |
| Plug Type             | NEMA 6-20P                 |
| Power Type            | Electric                   |
| Split Pot             | Without Split Pot          |
| Temperature Range     | 120 - 370 Degrees F        |
| Type                  | Electric Countertop Fryers |

## Plan View



## Notes & Details

When you want to add fried foods to your menu, this Avantco F202 30 lb. electric medium-duty countertop fryer is a great choice! It is designed to keep up with your medium usage requirements at a snack bar, food truck, or kiosk so that you can serve profitable fried foods to your hungry customers. With two 15 lb. tanks, this unit is great for frying one or two servings of chicken strips, mozzarella sticks, or french fries at a time in each tank. Since it has two tanks, you can keep different types of foods separate to prevent flavor transfer through the cooking oil and to accommodate a variety of dietary restrictions.

For durability, this unit has stainless steel fry tanks. The welded oil pans come with front mounted drain valves to ensure easy cleaning. It also comes with night covers so that you can protect your fryer oil from contaminants during off hours. So that you can get started frying right away, this unit also includes two 9 1/2" x 7 1/4" x 5 1/2" fryer baskets with front hooks and basket hangers for draining.

This high wattage countertop fryer provides greater heating efficiency for faster cooking and a higher output in a compact footprint. The thermostatic controls offer a temperature range of 120-370 degrees Fahrenheit. This model has two separate 55 1/8" power cords, requires two dedicated outlets and a 208-240V electrical connection, and has an output of 2700/3600W of frying power on each side in a large, 15 lb. capacity tank, totaling to an output of 5400/7200W.

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



Item #: 177EG36N Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco EG36N 36" Electric Countertop Griddle - 208/240V, 7488W-10080W

Item #177EG36N



### Technical Data

|                       |                          |
|-----------------------|--------------------------|
| Width                 | 36 3/16 Inches           |
| Depth                 | 19 7/16 Inches           |
| Height                | 13 3/8 - 15 3/8 Inches   |
| Cooking Surface Width | 36 Inches                |
| Cooking Surface Depth | 15 1/2 Inches            |
| Hertz                 | 60 Hertz                 |
| Phase                 | 3 Phase                  |
| Voltage               | 208/240 Volts            |
| Wattage               | 7,488 - 10,080 Kilowatts |
| Connection Type       | Hardwired                |

### Features

- 15 1/2" x 36" cooking area is great for breakfast food, vegetables, or meat
- 1" thick steel cooking surface creates even and consistent heat with quick recovery
- Three independent zones with adjustable temperature ranges of 150-570 degrees Fahrenheit
- Large 3" steel splashguards on sides and back, large grease tray for easy cleanup
- 208/240V, 3 Phase; 7488W - 10080W

### Certifications



ETL Sanitation



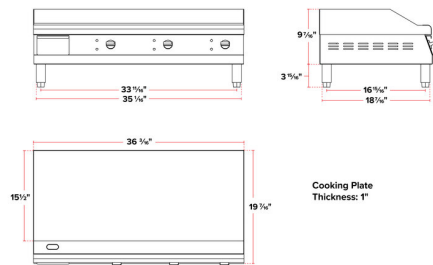
Hardwired

Avantco Equipment

## Technical Data

|                          |                     |
|--------------------------|---------------------|
| Control Type             | Thermostatic        |
| Cooking Surface Material | Polished Steel      |
| Grease Tray Size         | 1 Liters            |
| Installation Type        | Countertop          |
| Number of Burners        | 3 Burners           |
| Number of Controls       | 3 Controls          |
| Plate Thickness          | 1 Inch              |
| Power Type               | Electric            |
| Temperature Range        | 120 - 570 Degrees F |
| Temperature Settings     | Adjustable          |
| Type                     | Griddles            |

## Plan View



## Notes & Details

Expertly cook pancakes, burgers, eggs, grilled cheese, and all of your customers' favorites with this Avantco EG36N 36" electric countertop griddle! The 1" thick steel cooking surface is designed to heat evenly and features three separate temperature knobs, which are each adjustable from 120-570 degrees Fahrenheit. That means you can cook up to three different products at the same time! Thanks to the cooking plate's integrated thermostats, you'll be able to cook a wide variety of products quickly and accurately, with minimal recovery time. And, with overheat protection, power on / heating indicator lights, and 3" steel splashguards on the sides and back, this unit is as safe to use as it is powerful and effective.

Thanks to its 15 1/2" x 36" griddle plate, this unit is built for long lasting performance. The heavy-duty stainless steel housing and 3 15/16" to 5 15/16" adjustable stainless steel feet provide durability, while the easy to remove grease tray allows for quick, hassle-free cleaning. This Avantco electric griddle requires a 208V/240V, 3 phase 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 and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



Project \_\_\_\_\_

Item 541E60G24N Quantity \_\_\_\_\_

Approval \_\_\_\_\_ Date \_\_\_\_\_

# Main Street Equipment E60-G24-N Natural Gas 6 Burner 60" Range with 24" Griddle and 2 Standard Ovens - 280,000 BTU

Item #541E60G24N

## Special Features

- Powerful (6) 30,000 BTU open top burners
- Durable aluminum and stainless steel construction
- Includes a 9 3/4" deep back shelf for storage and 2" front ledge for extra workspace
- Lift-off cast iron grates and deep crumb tray for easy cleaning; natural gas
- 3/4" thick manual steel griddle with (2) 20,000 BTU burners and side splashes

## Technical Data

|                        |                        |
|------------------------|------------------------|
| <b>Width</b>           | 60 Inches              |
| <b>Depth</b>           | 32 5/8 Inches          |
| <b>Height</b>          | 60 3/8 Inches          |
| <b>Interior Width</b>  | 26 7/8 Inches          |
| <b>Interior Depth</b>  | 25 7/8 Inches          |
| <b>Interior Height</b> | 13 7/8 Inches          |
| <b>Burner BTU</b>      | 30000 BTU              |
| <b>Burner Style</b>    | Burner & Griddle Combo |
| <b>Griddle BTU</b>     | 20000                  |
| <b>Griddle Size</b>    | 24 Inches              |



## Certifications



ETL Sanitation

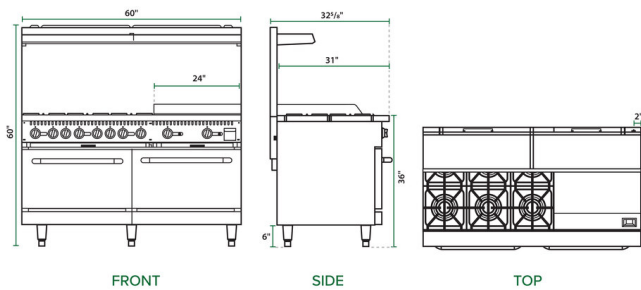


3/4" Gas Connection

## Technical Data

|                          |                     |
|--------------------------|---------------------|
| <b>Installation Type</b> | Freestanding        |
| <b>Number of Burners</b> | 6 Burners           |
| <b>Number of Ovens</b>   | 2 Ovens             |
| <b>Number of Racks</b>   | 4 Racks             |
| <b>Oven BTU</b>          | 30000 BTU           |
| <b>Power Type</b>        | Natural Gas         |
| <b>Range Base Style</b>  | Standard Oven       |
| <b>Style</b>             | Standard            |
| <b>Temperature Range</b> | 250 - 550 Degrees F |
| <b>Total BTU</b>         | 280000 BTU          |

## Technical Drawing



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





# Noble Warewashing HTGW High-Temperature Underbar Glass Washer - 208V/240V, 1 Phase

#495HTGW22

Item #: 495HTGW22 Qty: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_ Date: \_\_\_\_\_



## Features

- 304 stainless steel construction is durable and made to last
- Cleans up to 22 racks; 792 glasses per hour
- Electromechanical controls are convenient and easy to access
- Efficient heat element and 1/3 hp wash pump motor maintains final rinse temperatures
- Ideal for commercial kitchens, hotels, and restaurants

## Certifications

ETL Sanitation    
 ETL, US & Canada    
 3/4" Water Connection

6-20P

## Technical Data

|                 |               |
|-----------------|---------------|
| Width           | 18 1/2 Inches |
| Depth           | 20 5/8 Inches |
| Height          | 28 1/8 Inches |
| Interior Width  | 18 1/2 Inches |
| Interior Depth  | 16 1/2 Inches |
| Interior Height | 11 3/4 Inches |
| Amps            | 13.3 Amps     |
| Hertz           | 60 Hertz      |
| Phase           | 1 Phase       |
| Voltage         | 208/240 Volts |

## Technical Data

|                                 |  |
|---------------------------------|--|
| Booster Tank Capacity           | 1.1 gal.   |
| Features                        | Booster Heater Included<br>Built-In Detergent and Rinse Aid Dispenser<br>Built-In Drain Pump |
| Glasses Per Hour                | 792  |
| High or Low Temp                | High Temp  |
| Horsepower                      | 1/3 HP   |
| Interior Clearance              | 10 5/8 Inches  |
| Minimum Water Inlet Temperature | 120 Degrees F (140 Recommended)  |
| Number of Wash Cycles           | 1 Wash Cycle   |
| Plug Type                       | NEMA 6-20P   |
| Racks Per Hour                  | 22   |
| Style                           | Rack   |
| Type                            | Glass Washers  |
| Wash Cycle Time                 | 120 Seconds  |
| Wash Tank Capacity              | 4 gal.   |
| Water Inlet Size                | 3/4 Inches   |
| Water Temperature               | 140 - 180 Degrees F  |
| Water Usage                     | 0.53 Gallons Per Cycle   |

## Notes & Details

Choose a reliable product with this Noble Warewashing HTGW high-temperature underbar glass washer - 208V/240V, 1 phase. This glass washer is constructed with durable 304 stainless steel that is sleek and made to last. It is also extremely efficient. It uses only .53 gallons of water per cycle and can clean an impressive 22 racks; 792 glasses per hour. This high-temperature glass washer has an operating water temperature of 140 degrees Fahrenheit and a rinsing water temperature of 180 degrees Fahrenheit. This unit is perfect for commercial kitchens, hotels, and restaurant settings.

This glass washer sports a powerful 1/3 hp wash pump motor. Its heating element is extremely effective and maintains final rinse temperatures for each cycle. Its electromechanical controls are intuitive and easy to use. It operates using a 120 second cycle that is great for high-volume usage. To help keep your operation organized, this glass washer includes two flat 16" x 16" racks, a cutlery container, and a dish rack. It also includes a built-in detergent and rinse aid dispenser, and a booster heater. The booster heater tank has a 1.1 gallon capacity that is ideal for high-volume use. This unit also features a waste accumulator that is easy to clean and keeps the operation running effectively.

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



# Solwave Ameri-Series Medium-Duty Stainless Steel Commercial Microwave with Push Button Controls - 120V, 1,200W

#180MWAS12T

Item #: 180MWAS12T Qty: \_\_\_\_\_

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

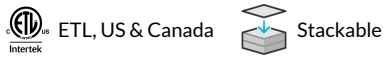
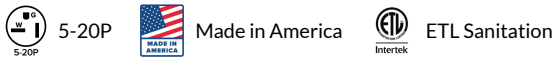
Approval: \_\_\_\_\_ Date: \_\_\_\_\_



## Features

- Proudly made in America with all stainless steel construction
- 1.2 cu. ft. capacity accommodates a 6" deep, 1/2 size food pan or 14" platter
- 1,200W and 5 integrated power levels for consistent, delicious results
- Up to 100 programmable menu items to simplify the cooking process
- Four stage cooking option with one-touch programming; 120V

## Certifications



## Technical Data

|                 |               |
|-----------------|---------------|
| Width           | 21 3/4 Inches |
| Depth           | 21 Inches     |
| Height          | 14 3/8 Inches |
| Interior Width  | 14 1/8 Inches |
| Interior Depth  | 16 1/4 Inches |
| Interior Height | 8 7/8 Inches  |
| Voltage         | 120 Volts     |
| Wattage         | 1200 Watts    |
| Capacity        | 1.2 cu. ft.   |
| Control Type    | Push-Button   |

## Technical Data

|                        |  |
|------------------------|--|
| Cooking Stages         | 4  |
| Features               | ETL Sanitation<br>Fits Half Size Pans<br>Fits Serving Platters<br>Made in America<br>Programmable<br>Stackable |
| Microwave Usage Level  | Medium Duty  |
| Microwave Wattage      | 1200 Watts to 2000 Watts   |
| Number of Power Levels | 5  |
| Plug Type              | NEMA 5-20P   |
| Power Type             | Electric   |
| Type                   | Microwaves   |

## Notes & Details

The powerful 1,200W Solwave Ameri-Series commercial microwave oven is packed with features to meet the needs of medium-duty food service operations, from fast casual and family restaurants to pubs, bars, and prep stations! Five power levels plus the ability to program up to 100 different menu items combine with 2 magnetrons that each have a rotating antenna for even heating throughout the cavity to ensure that you enjoy even cooking and consistent food quality every time. This unit is also stackable, so you can add multiple units without sacrificing valuable countertop space.

This commercial microwave features a 1.2 cubic foot capacity, while the stainless steel exterior and interior with a sealed ceramic shelf and removable splatter shield enable easy cleanup. For simple and efficient operation, this unit features a unique ergonomic door handle that can be opened with one finger even when your hands are full! For simple maintenance, a removable air filter protects the oven components from grease-laden air, prolonging the unit's life, and a clean filter reminder even tells you when it's time to be cleaned! The braille-integrated touch pad controls include an X2 quantity pad that allows you to set double-quantity cook time with just the press of a button, while the "on the fly" cooking feature lets you reset the timer without terminating the current cooking cycle. A 120V electrical connection is required for operation.

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



## Regency 94" 16-Gauge Stainless Steel Three Compartment Commercial Sink with 2 Drainboards - 18" x 24" x 14" Bowls

#600S318242X



### Technical Data

|                     |                 |
|---------------------|-----------------|
| Length              | 94 Inches       |
| Width               | 29 13/16 Inches |
| Height              | 43 3/4 Inches   |
| Drainboard Length   | 18 Inches       |
| Bowl Depth          | 14 Inches       |
| Backsplash Height   | 9 3/4 Inches    |
| Work Surface Height | 36 1/2 Inches   |
| Basket Drain Size   | 3 1/2 Inches    |
| Bowl Front to Back  | 24 Inches       |
| Bowl Left to Right  | 18 Inches       |

### Features

- Made of high-quality 16 gauge, type 304 stainless steel
- Designed with (3) 14" deep bowls and rounded corners for easy cleaning
- Stainless steel legs, sockets, bullet feet, and crossbracing for maximum strength and longevity
- Includes 1 1/2" IPS drain connection and 3 1/2" basket strainers
- Backsplash and rolled edges prevent splashes and overflow

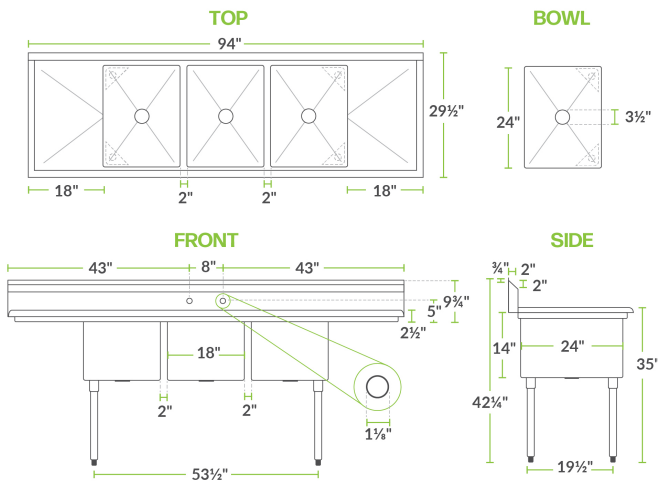
### Certifications



## Technical Data

|                        |                       |
|------------------------|-----------------------|
| Drain Outlet Size      | 1 1/2 Inches          |
| Faucet Centers         | 8 Inches              |
| Features               | NSF Listed            |
| Gauge                  | 16 Gauge              |
| Leg Construction       | Stainless Steel       |
| Material               | Stainless Steel       |
| Number of Compartments | 3 Compartments        |
| Number of Drainboards  | 2 Drainboards         |
| Stainless Steel Type   | Type 304              |
| Style                  | 2 Drainboards         |
| Type                   | Straight / Line Sinks |

## Plan View



## Notes & Details

Ideal for setting up a washing, rinsing, and sanitizing station, this Regency 94" 3 compartment sink with 2 drainboards is a great addition to your busy commercial kitchen. It's constructed from high-quality, 16-gauge type 304 stainless steel, making it more corrosion-resistant and durable than other sinks made from thinner, 18-gauge material. This sink features (2) 18" drainboards so you can easily wash and dry dishes and utensils in one convenient location. They're also dipped a minimum of 1/4" to facilitate better drainage. Welded construction contributes to the long-lasting use and overall strength of this sink / drainboard combo.

The 14" deep bowls are die-stamped to a minimum of 1/4" to ensure proper drainage. Plus, it includes 3 1/2" basket strainers to catch food debris, which prevents the drain from clogging. For easy cleaning, the compartment has rounded corners so you can rinse and wipe down the sink.

A 9 3/4" tall backsplash is included and comes complete with (2) 1 1/8" diameter holes punched on 8" centers to accommodate a faucet (sold separately). This sink also includes a 1 1/2" raised rolled edge, which is 2" tall on the front and both sides to contain splashes and overflow. The legs are constructed of 1 5/8" diameter stainless steel with stainless steel cross-bracing and adjustable plastic feet for added stability. These features serve to prolong the life of your sink while adding exceptional strength to the unit.

 **WARNING:** This product can expose you to chemicals including Lead and Nickel, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

# Wall-Mount Hand Sink

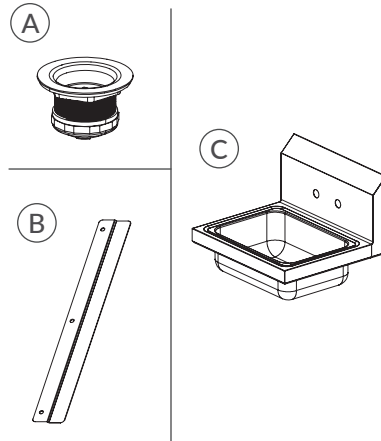
## Assembly Instructions

### TOOLS REQUIRED (NOT INCLUDED)

Power Drill / Screwdriver  
Screws

### PARTS:

- (A) (1) Drain
- (B) (1) Mounting Bracket
- (C) (1) Sink

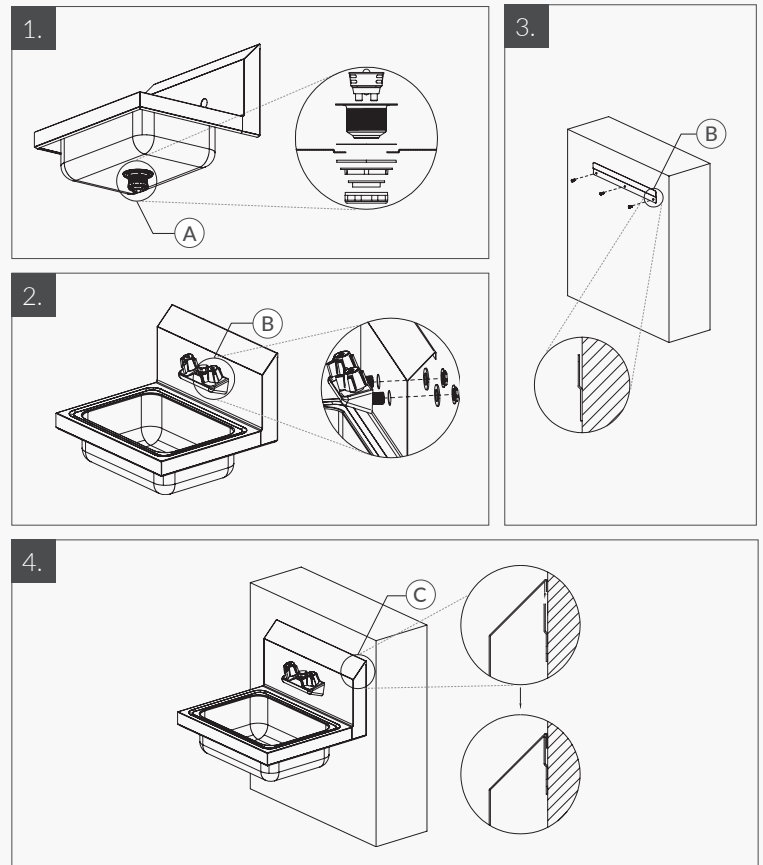


### BEFORE INSTALLATION

- Metal edges may be sharp. Handle with caution.
- It is recommended that this product be installed by a qualified installer.
- Be sure to follow all local plumbing and building codes.
- Inspect hand sink for damage before installation.
- Safety goggles and gloves should be worn during installation to prevent personal injury.

### Assembly Instructions

1. Place the sink upright and install the drain.
2. Your plumbing contractor is responsible for local code requirements.
3. Install the mounting bracket by screwing it to the wall (screws sold separately).
4. Secure the sink to the wall bracket.





Item #: 177MX20H Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco MX20H 20 Qt. Planetary Stand Mixer with Guard & Standard Accessories - 120V, 1 1/2 hp

Item #177MX20H



### Technical Data

|          |               |
|----------|---------------|
| Width    | 17 1/8 Inches |
| Depth    | 21 Inches     |
| Height   | 30 1/2 Inches |
| Amps     | 9.167 Amps    |
| Hertz    | 60 Hertz      |
| Phase    | 1 Phase       |
| Voltage  | 120 Volts     |
| Wattage  | 1100 Watts    |
| Capacity | 20 qt.        |
| Color    | Gray          |

### Features

- Accepts various attachments to transform into a multi-purpose food prep machine
- Durable 20 qt. 304 stainless steel bowl protected by a wire bowl guard
- Includes stainless steel wire whip, cast aluminum dough beater, and dough hook
- Easy to use with simple on / off buttons and ergonomic bowl lift handle
- Features a #12 hub and a 30 minute timer

### Certifications

5-15P  ETL, US & Canada

## Technical Data

|                        |               |
|------------------------|---------------|
| Horsepower             | 1 1/2 HP      |
| Hub                    | With Hub      |
| Lift Type              | Manual        |
| Mixer Type             | Planetary     |
| Number of Mixing Heads | 1             |
| Plug Type              | NEMA 5-15P    |
| Power Type             | Electric      |
| RPM                    | 150 - 485 RPM |
| Speeds                 | 3 Speed       |
| Style                  | Lift          |
| Timer                  | With Timer    |
| Transmission Type      | Gear-Driven   |
| Type                   | Stand Mixers  |
| Usage                  | Standard Duty |

## Notes & Details

Designed for standard duty use in your cafe or restaurant kitchen, the reliable Avantco MX20H gear-driven 20 qt. commercial planetary mixer makes it easy to mix ingredients for your specialized baked goods and desserts! Featuring a 100% gear-driven transmission, this mixer boasts a powerful 3-speed, 1 1/2 hp motor to make quick work of your kitchen tasks. Thanks to its industry-standard #12 hub, it can fit a variety of compatible accessories including meat grinder attachments.

This mixer features easy-to-use push-button controls, and you can change the mixing speeds to low, medium, or high for maximum convenience and control. It also includes a 30 minute timer for optimal convenience. A black reset button is located on the left side of the mixer, just above the base. For added safety, this mixer will not operate when the bowl guard is opened or when the bowl is lowered. The bowl guard is removable for easy cleaning. Unlike many other mixers, the included 20 qt. bowl and wire whip are made of 304 grade stainless to resist rust. Plus, the Avantco unit comes with a stainless steel guard, flat beater, and dough hook so you can start using your mixer the moment it arrives! This unit 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 and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

# Specifications



**Insignia™ - 21 Cu. Ft. Garage Ready Convertible Upright Freezer with ENERGY STAR Certification - White**

★★★★★ 4.7 (1,712 Reviews)

## Key Specs

Product Height ⓘ 76 13/16 inches

Product Width ⓘ 32 13/16 inches

Product Depth ⓘ 29 inches

Capacity 21 cubic feet

Color Finish White

## General

Product Name

21 Cu. Ft. Garage Ready Convertible  
Upright Freezer with ENERGY STAR  
Certification

Brand

Insignia™

Model Number

NS-UZ21WHO

Color

White

Color Finish

White

## Dimension

Product Height 

76 13/16 inches

Product Width ⓘ 32 13/16 inches

Product Depth ⓘ 29 inches

Product Weight ⓘ 213.85 pounds

## Capacity

Capacity 21 cubic feet

## Features

Form Factor ⓘ Freestanding

Freezer Type ⓘ Upright

Ice Maker No

Garage Ready ⓘ Yes

Defrost Type ⓘ Automatic

Temperature Control Type Electronic

Control Location Exterior

Interior Light(s) Yes

Adjustable Leveling  
Legs ⓘ

Yes

## Performance

Minimum Operating  
Temperature ⓘ

0 degrees fahrenheit

Maximum Operating  
Temperature ⓘ

110 degrees fahrenheit

## Included

Power Cord Included ⓘ

Yes

## Electrical Specification

Estimated Annual  
Electricity Use 

492 kilowatt hours

Estimated Annual  
Operating Cost 

69 United States dollars

Voltage 

115 volts

## Certifications Listings & Approvals

ENERGY STAR Certified  


Yes



|                       |     |
|-----------------------|-----|
| ENERGY STAR Certified | Yes |
|-----------------------|-----|



## Warranty

|                                    |        |
|------------------------------------|--------|
| Manufacturer's Warranty<br>- Parts | 1 year |
|------------------------------------|--------|

|                                    |        |
|------------------------------------|--------|
| Manufacturer's Warranty<br>- Labor | 1 year |
|------------------------------------|--------|

## Other

|     |              |
|-----|--------------|
| UPC | 600603261787 |
|-----|--------------|



Item #: 194UCF160A Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco Ice UC-F-160-A 26" Air Cooled Undercounter Full Cube Ice Machine - 152 lb.

Item #194UCF160A



### Technical Data

|                           |                   |
|---------------------------|-------------------|
| Width                     | 26 Inches         |
| Depth                     | 27 Inches         |
| Height                    | 38 3/16 Inches    |
| Amps                      | 5.1 Amps          |
| Hertz                     | 60 Hertz          |
| Phase                     | 1 Phase           |
| Voltage                   | 115 Volts         |
| 24 Hour Ice Yield         | 152 Pounds        |
| Ambient Temperature Range | 40 - 90 Degrees F |
| Average Running Decibels  | 67 Decibels       |

Avantco Ice Machines

### Features

- Makes up to 152 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

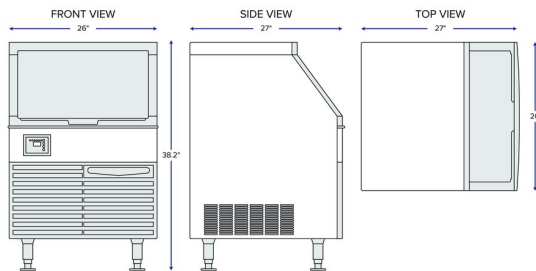
5-15P  ETL Sanitation  ETL, US & Canada

 3/4" Water Connection

## Technical Data

|                         |                           |
|-------------------------|---------------------------|
| Bin Storage Capacity    | 80 lb.                    |
| BTU Per Hour            | 1539 BTU                  |
| Condenser Type          | Air Cooled                |
| Ice Type                | Cubes<br>Full Size Cubes  |
| Installation Type       | Undercounter              |
| Material                | Stainless Steel           |
| Max Fuse Size           | 15 Amps                   |
| Net Weight              | 122 LBS                   |
| Packaging Dimensions    | 30.8"W x 29.4"D x 35.5"H  |
| Plug Type               | NEMA 5-15P                |
| Power kWh/100 lbs. Ice  | 8 kWh                     |
| Power Usage             | 8 kWh per 100 lbs.        |
| Refrigerant Type        | R-290                     |
| Type                    | Ice Machines              |
| Water Inlet Size        | 3/4 Inches                |
| Water Pressure Range    | 18 3/4 - 80 PSI           |
| Water Temperature Range | 40 - 90 Degrees F         |
| Water Usage             | 24.8 Gallons Per 100 lbs. |

## Plan View



## Notes & Details

Make sure you've always got plenty of fresh ice on hand with the Avantco Ice UC-F-160-A 26" air cooled undercounter full cube ice machine! Capable of producing up to 152 lb. of full cube ice per day, these larger footprint undercounters are great for meeting high production and capacity needs of busy restaurants, bars or cafes. This machine also comes with an 80 lb. bin to store a larger amount of ice once its 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 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 and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



## Regency 54" 16 Gauge Stainless Steel One Compartment Commercial Sink with Stainless Steel Legs, Cross Bracing, and 2 Drainboards - 18" x 24" x 14" Bowl

#600S118242X



### Technical Data

|                     |               |
|---------------------|---------------|
| Length              | 54 Inches     |
| Width               | 29 1/2 Inches |
| Height              | 43 3/4 Inches |
| Drainboard Length   | 18 Inches     |
| Bowl Depth          | 14 Inches     |
| Backsplash Height   | 9 3/4 Inches  |
| Work Surface Height | 34 3/4 Inches |
| Basket Drain Size   | 3 1/2 Inches  |
| Bowl Front to Back  | 24 Inches     |
| Bowl Left to Right  | 18 Inches     |

### Features

- Features a durable 16-gauge type 304 stainless steel construction
- Designed with a 14" deep bowl and rounded corners for easy cleaning
- Stainless steel legs, sockets, bullet feet, and crossbracing for maximum strength and longevity
- Includes two 18" drainboards and a 3 1/2" drain basket
- Backsplash and rolled edges prevent splashes and overflow

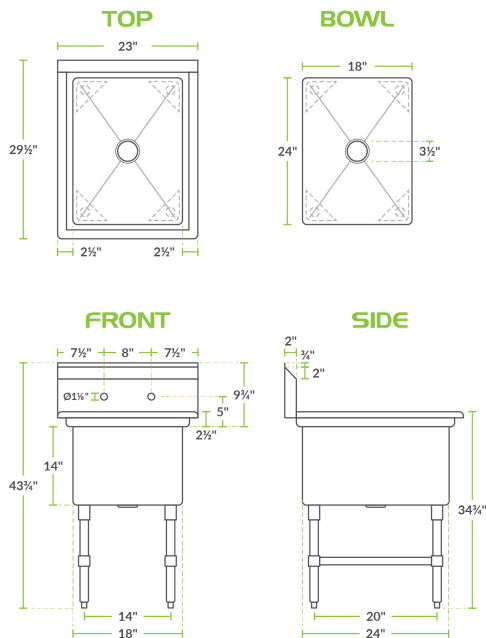
### Certifications



## Technical Data

|                        |                 |
|------------------------|-----------------|
| Faucet Centers         | 8 Inches        |
| Features               | NSF Listed      |
| Gauge                  | 16 Gauge        |
| Leg Construction       | Stainless Steel |
| Material               | Stainless Steel |
| Number of Compartments | 1 Compartment   |
| Number of Drainboards  | 2 Drainboards   |
| Stainless Steel Type   | Type 304        |
| Style                  | 2 Drainboards   |

## Plan View



## Notes & Details

Outfit your facility with a long-lasting sink with this Regency 54" stainless steel one compartment sink with 2 drainboards. It's constructed from high-quality, 16-gauge type 304 stainless steel, making it more corrosion-resistant and durable than other sinks made from thinner, 18-gauge type 430 stainless steel. This sink features 2 sturdy, 18" drainboards so you can easily wash and dry dishes and utensils in one convenient location. It's dipped a minimum of 1/4" to facilitate better drainage, and the welded construction contributes to the long-lasting use and overall strength of this sink / drainboard combo.

The 14" deep bowl is die-stamped to a minimum of 1/4" to ensure proper drainage. Plus, it includes a 3 1/2" basket strainer to catch food debris, which prevents the drain from clogging. For easy cleaning, the compartment has rounded corners so you can rinse and wipe down the sink.

A 9 3/4" tall backsplash is included and comes complete with (2) 1 1/8" diameter holes punched on 8" centers to accommodate 1 faucet (sold separately). This sink also includes a 1 1/2" raised rolled edge, which is 2" tall on the front and both sides to contain splashes and overflow. The legs are constructed of 1 5/8" diameter stainless steel with stainless steel cross-bracing and adjustable plastic feet for added stability. These features serve to prolong the life of your sink while adding exceptional strength to the unit.

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

