



Louisiana Food Service
Equipment, Inc.

Submittals

08/04/2015

ITEM# 1 - WIRE SHELVING UNIT (2 EA REQ'D)

Metro N556C

Super Erecta® Starter Shelving Unit, 48"W x 24"D x 63"H (4) wire shelves (4) posts, chrome plated finish



Louisiana Food Service
Equipment, Inc.

Submittals

08/04/2015

ITEM# 2 - CART, UTILITY (1 EA REQ'D)

Nexel 2436P3SS

Utility Cart, 3-tier, open base, 36"W x 24"D, solid shelves, (2) U-shaped chrome plated handles, 5" polyurethane wheel swivel stem casters, donut bumpers, 800 lb. capacity, stainless steel

The cutsheet for this item can be viewed on item 2

UTILITY CARTS - SOLID SHELF



GALVANIZED OR STAINLESS STEEL UTILITY CART

Perfect for food service, hospitals, labs, inventory and more. Choose between Galvanized or Stainless Steel shelves. Shelves adjust on 1" increments to accommodate varying requirements. 5" polyurethane swivel casters with donut bumpers help protect walls and doorways. Handles have a chrome finish. Choose between 2 or 3 shelf carts. 800 lb. capacity. For additional configurations or sizes, order shelves, handles and casters individually. Wire, solid and plastic shelves can be mixed on the same unit.

2 SHELF

W" x L"	Galvanized Model No.	Stainless Model No.
18 x 36	1836P2SZ	1836P2SS
24 x 36	2436P2SZ	2436P2SS
24 x 48	2448P2SZ	2448P2SS

3 SHELF

W" x L"	Galvanized Model No.	Stainless Model No.
18 x 36	1836P3SZ	1836P3SS
24 x 36	2436P3SZ	2436P3SS
24 x 48	2448P3SZ	2448P3SS

SHELF LEDGES

Length"	Model No.
18	SL18C
24	SL24C
36	SL36C
48	SL48C





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ITEM# 2 - CART, UTILITY (1 EA REQ'D)

Lakeside 211

Utility Cart, 3-shelf with open base, 27"W x 17-1/2"D x 35-3/4"H, shelf size 24"W x 15-1/2"D, stainless steel tubular U-frame, 20 gauge stainless steel shelves with reinforced edges, 500 lb. capacity, 9-1/2" shelf clearance, push handle on each short side, 4" swivel casters, NSF (ships fully assembled)

The cutsheet for this item can be viewed on item 2

ACCESSORIES

Mfr	Qty	Model	Spec
Lakeside	1		Casters, 4" all swivel, std.
Lakeside	1		Round corner bumpers

MEDIUM DUTY - 500 LB. (230 KG) CAPACITY

TUBULAR UTILITY CARTS | STAINLESS STEEL NSF

Transporting | Medium Duty






Model #243

► What qualifies these carts for the 500 lb. Medium Duty rating:

- Tubular frame incorporates handles with U-frame construction for structural strength.
- 20 gauge stainless steel shelves have reinforced edges for heavy loads and load drops. Legs are 16 gauge stainless.
- Extra load casters with cushion tread non-marking wheels (Models 243 & 244).

► Easy-to-clean and sanitize, simply steam clean or wipe down.

► All models are NSF listed.

Model	# of	Shelf Description Size Clearance	Overall Size W L H	Lake-Glide® Casters Type Dia.	Case Weight Lbs. (Kg)	Case Cube Cu. ft. (m³)	FedEx UPS
All Stainless Steel							
210	2	15 1/2" x 24" (394 x 610)	18 3/4" (476)	17 1/2" 27" 35 3/4" (445 686 908)	All swivel 4" (102)	31 (14)	10.9 (.42) NA
211	3	15 1/2" x 24" (394 x 610)	9 1/2" (241)	17 1/2" 27" 35 3/4" (445 686 908)	All swivel 4" (102)	36 (16.3)	10.9 (.42) NA
221	2	18" x 27" (457 x 686)	18 3/4" (476)	20" 30" 35 3/4" (508 762 908)	All swivel 4" (102)	36 (16.3)	10.9 (.42) NA
222	3	18" x 27" (457 x 686)	9 1/2" (241)	20" 30" 35 3/4" (508 762 908)	All swivel 4" (102)	43 (19.5)	10.9 (.42) NA
243	2	21" x 33" (533 x 838)	21 1/2" (546)	22" 36" 40 5/8" (559 914 1032)	All swivel 5" (127) No-Mark®, cushion tread	55 (25)	10.9 (.42) NA
244	3	21" x 33" (533 x 838)	10 3/4" (273)	22" 36" 40 5/8" (559 914 1032)	All swivel 5" (127) No-Mark, cushion tread	66 (29.9)	10.9 (.42) NA
Chrome Plated Legs/Frame							
472	2	15 1/2" x 24" (394 x 610)	18 3/4" (476)	17 1/2" 27" 35 3/4" (445 686 908)	All swivel 4" (102)	32 (14.5)	27.4 (1.1) NA
473	3	15 1/2" x 24" (394 x 610)	9 1/2" (241)	17 1/2" 27" 35 3/4" (445 686 908)	All swivel 4" (102)	37 (16.8)	27.4 (1.1) NA
479	3	15 1/2" x 24" (394 x 610)	9 7/8" (229)	17 1/2" 27" 35" (445 686 889)	All swivel 4" (102)	43 (19.5)	3.6 (.1) OK 
489	3	18" x 27" (457 x 686)	9 7/8" (229)	20" 27" 35" (508 686 889)	All swivel 4" (102)	50 (22.7)	4.5 (.1) OK 
492	2	21" x 33" (533 x 838)	21 1/2" (229)	23" 36" 40 1/8" (584 914 1019)	All swivel 5" (127)	53 (24)	27.4 (1.1) NA
493	3	21" x 33" (533 x 838)	10 3/4" (273)	23" 36" 40 1/8" (584 914 1019)	All swivel 5" (127)	67 (30.4)	27.4 (1.1) NA
499	3	21" x 33" (533 x 838)	9 7/8" (229)	23" 36" 37" (584 914 940)	All swivel 5" (127)	65 (29.5)	5.5 (.2) OK 


OPTIONS | Detachable silverware & waste boxes with adapter bars (fits over tubular handle), see page 42.

Round corner bumpers set of four.

Lake-Glide Casters 4" (2 brake) for models 210, 211, 221, 222, 472, 473.

Lake-Glide Casters 5" (2 brake) for models 243, 244, 492, 493.

Sta-Clean® vinyl covers available.

 Denotes knocked down, shipped unassembled.

Freight Class: 125

L LAKESIDE®



Louisiana Food Service Equipment, Inc.

Submittals

08/04/2015

ITEM# 3 - REACH-IN REFRIGERATOR (3 EA REQ'D)

Continental Refrig 2R

Refrigerator, reach-in, two-section, self-contained refrigeration, aluminum exterior & interior, stainless steel front & doors, standard depth cabinet, narrow full-height doors, with exterior dial-type thermometer, electric condensate evaporator, 5" casters, 1/3 hp

The cutsheet for this item can be viewed on item 3

ACCESSORIES

Mfr	Qty	Model	Spec
Continental Refrig	3		Standard warranty (for the United States & Canada Only): 3 year parts and labor
Continental Refrig	3		115v/60/1, 6.5 amps, NEMA 5-15P, standard
Continental Refrig	3		Refrigerator: Self-Contained refrigeration, 1/3 hp, standard
Continental Refrig	3		Compressor warranty: 5 year compressor (self-contained units only)
Continental Refrig	3		Left Door hinged on left & right door hinged on right, standard
Continental Refrig	3		5" Casters, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	9.1				
2									1/3		

REACH-IN REFRIGERATOR

Model: 2R

2-Section Reach-In Refrigerator

2R - Stainless steel front, aluminum end panels and interior

2R-SA - Stainless steel exterior, aluminum interior

2R-SS - Stainless steel exterior and interior

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



Options and Accessories

(upcharge and lead times may apply)

Stainless steel case back	Pan slide assemblies
Additional epoxy-coated steel shelves	Pass-Thru
Chrome or stainless steel shelves	Shallow depth
Heavy-duty pilaster strips	Hinged glass doors
Rehinging of doors (consult factory)	Increased refrigeration systems
Expansion valve system	Special electrical req. (consult factory)
Wine display	Correctional Facility Options
Adjustable legs	• One way security screws
Digital thermometer	• Locking hasp (lock not included)
Remote models	• Stainless steel mesh cover
Custom laminates	• Coverless hinges
Half doors	

Consult factory for other model configurations, options and accessories.

Continental
Refrigerator

Toll-Free: 800-523-7138

Phone: 215-244-1400

Fax: 215-244-9579

539 Dunksferry Road

Bensalem, PA 19020

www.continentalrefrigerator.com

Project Name:

Model Specified:

Location:

Item No:

Quantity:

AIA #:

SIS #:

Standard Model Features

REFRIGERATION SYSTEM

Environmentally-safe R-134a refrigerant

Self contained, performance-rated refrigeration system

Automatic, electric condensate evaporator

CABINET ARCHITECTURE

3" non-CFC polyurethane foam insulation

Smooth, polished chrome workflow door handles

Cam-action, lift-off hinges

Self-closing doors

Magnetic snap-in door gaskets

Cylinder lock in door

Heavy-duty, epoxy-coated steel shelves

5" casters

MODEL FEATURES

LED interior lighting

External dial thermometer

Energy saving switch for door heaters

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cu. ft.)	48 (1359 cu l)
Width, Overall (in.)	52 (1321 mm)
Depth, Overall (in.) (incl. handles)	35 3/8 (899 mm)
Depth (in.) (less doors)	32 (813 mm)
Depth (in.) (doors open 90°)	55 1/2 (1410 mm)
Clear Door Width (in.)	19 3/8 (492 mm)
Clear Door Height (in.)	58 5/8 (1489 mm)
Height, Overall (in.) (incl. 5" casters)	82 1/4 (2096 mm)
No. of Doors	2
No. of Shelves	6
Shelf Area (sq. ft.)	40.8 (3.8 sq m)
Tray Slide Capacity (per section)	24

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/3
Capacity (BTU/Hr)*	2560

ELECTRICAL DATA

Voltage (int'l)	115/60/1 (220/50/1)
Feed Wires (incl. ground)	3
Total Amps (int'l)	6.5 (4.9)
10 ft. Cord/Plug [attached] (int'l)	Yes (No)

SHIPPING DATA

Height - Crated (in.)	85 1/2 (2172 mm)
Width - Crated (in.)	64 (1626 mm)
Depth - Crated (in.)	42 (1067 mm)
Volume - Crated (cu. ft.)	133 (3766 cu l)
Weight Std - Crated (lbs.)	520 (236 kg)
Weight SS - Crated (lbs.)	600 (272 kg)
Weight Std - Uncrated (lbs.)	350 (159 kg)
Weight SS - Uncrated (lbs.)	430 (195 kg)

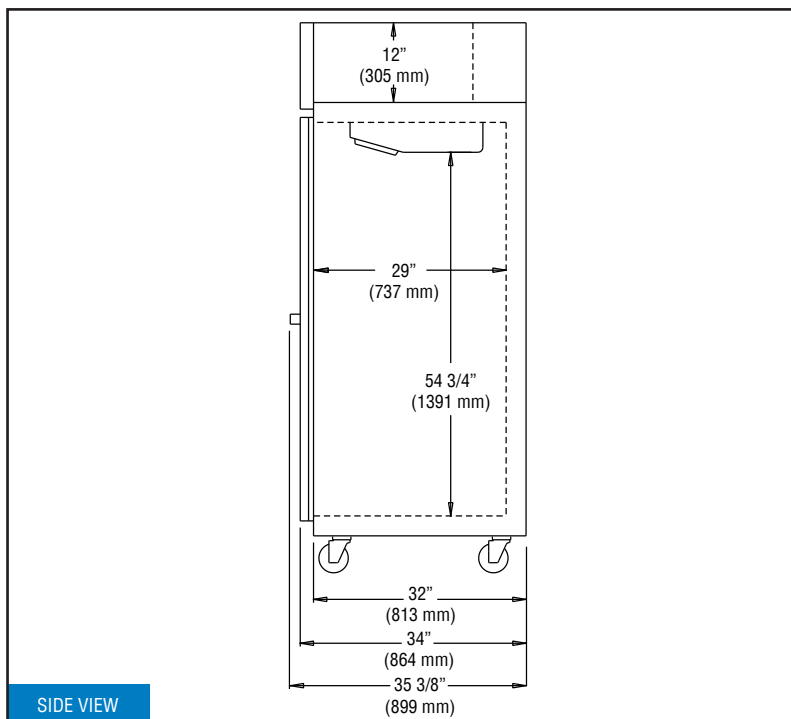
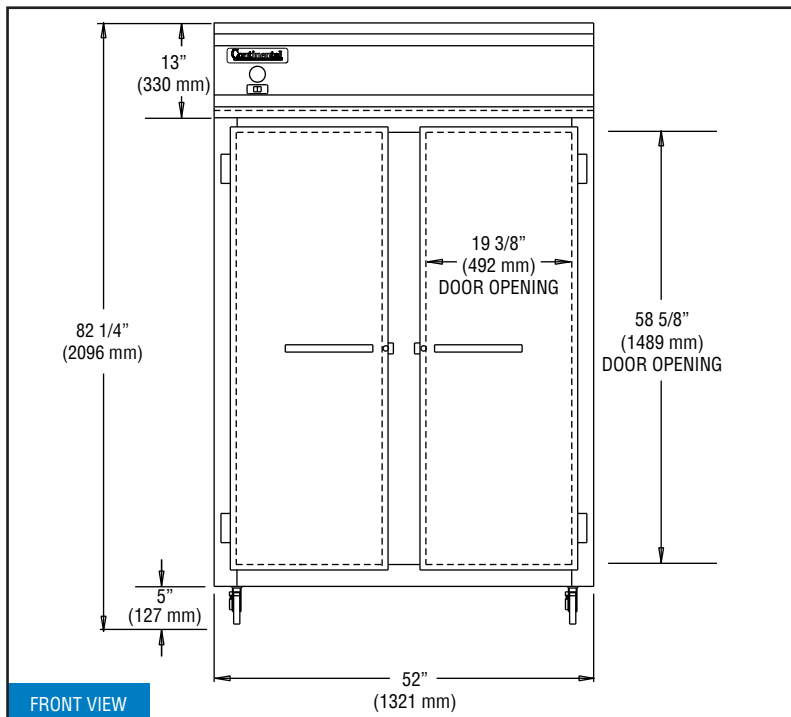
* Rating @ +25°F evaporator, 90°F ambient

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



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

Model Plan Views



IMPORTANT NOTE: If the cabinet is located directly against a wall and/or under a low ceiling, a minimum clearance of 12" is required.

Continental
Refrigerator

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Phone: 215-244-1400
Fax: 215-244-9579

539 Dunkserry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

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



MADE IN THE U.S.A.

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Louisiana Food Service Equipment, Inc.

Submittals

08/04/2015

ITEM# 4 - HEATED CABINET, MOBILE (1 EA REQ'D)

Vulcan VHFA18

Heated Cart, mobile, non-insulated, capacity (18) 18" x 26" x 1" sheet pans or (36) 12" x 20" 2-1/2" steam table pans, fan and air tunnel, fixed tray slides 3" OC, glass door, stainless steel construction, 5" casters; 2 swivel, 2 rigid with locks, 120v/60/1-ph, 2.0 kW, 16.7 amp, 8' cord, NEMA 5-20P

The cutsheet for this item can be viewed on item 4

ACCESSORIES

Mfr	Qty	Model	Spec
Vulcan	1		1 year limited parts & labor warranty, standard
Vulcan	1		Lifetime warranty on heating elements, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1			5-20P	16.7	2.0			

HEATED HOLDING**VULCAN****VHFA18
18 PAN NON-INSULATED CABINET****Model VHFA18****STANDARD FEATURES**

- Eighteen level holding and transport cabinet accepts eighteen 18" x 26" pans or thirty-six 12" x 20" pans, pans may be up to 2³/₄" tall.
- Heavy duty 20 gauge polished stainless steel cabinet.
- Set of 5" casters, two swivel with brakes and two rigid.
- Full size glass door with field reversible heavy duty hinges, door latch mechanism, and gaskets.
- Fixed interior pan supports are designed to accommodate pan covers for transporting, and are removable for easy cleaning.
- Top mounted, recessed control panel includes power "on" and heater "on" indicator lights, dial thermostat adjustable from ambient to 190°F, and temperature read-out dial.
- Top mounted control panel is easy to use and out of the way of brooms, mops, and feet when transporting. Control panel on top eliminates removing control panel for cleaning.
- Fan and air tunnel provide even heat distribution.
- Two 1,000 watt metal sheathed heating elements, 16.7 amps total draw.
- Requires 120 volt, single phase power supply.
- Furnished with top mounted 8 foot power cord with strain relief and NEMA 5-20 plug (except for Canada which comes with a 5-30 plug).
- One year limited parts and labor warranty. After the first year, lifetime parts warranty on the heating elements.

SPECIFICATIONS

Eighteen level holding and transport cabinet, Vulcan Hart Model No. VHFA18. Heavy duty 20 gauge polished stainless steel cabinet. Four 5" casters, 2 swivel with brakes, 2 rigid. Glass door with heavy duty hinges, door latch mechanism, and gaskets. Interior pan supports are designed to accommodate pan covers for transporting, and are removable for easy cleaning. Accepts eighteen 18" x 26" pans or thirty-six 12" x 20" x 2³/₄" pans. Top mounted, recessed control panel includes power "on" and heater "on" indicator lights, dial thermostat adjusts from ambient to 190°F, and temperature read-out dial. Two 1,000 watt metal sheathed heating elements, 16.7 amps total draw. One year limited parts and labor warranty. After the first year, lifetime parts warranty on the heating elements. Requires 120 volt, single phase power supply. Furnished with top mounted 8 foot power cord with strain relief and NEMA 5-20 plug.

Exterior Dimensions:25¹/₄"w x 30³/₄"d x 71"h

UL Listed. Classified by UL to NSF Std. #4.

VULCAN

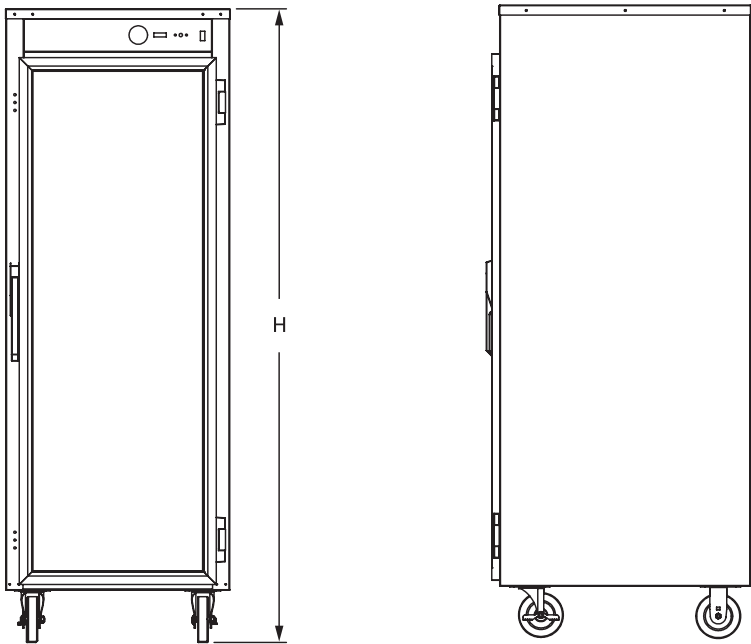
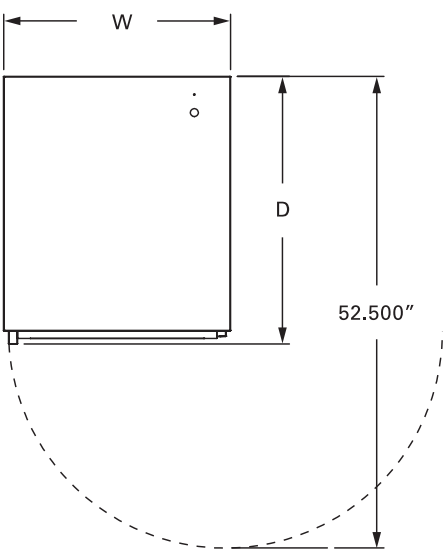
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P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

HEATED HOLDING



VHFA18
18 PAN NON-INSULATED CABINET



Model Number	Pan Capacity		Exterior Dimensions			Electrical Specifications			Shipping Weight lbs / kg
	18" x 26"	12" x 20"	Width	Depth	Height	Volts	Watts	Amps	
VHFA18	18	36	25¼"	30¾"	71"	120	2,000	16.7	220 / 100



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Equipment, Inc.

Submittals

08/04/2015

ITEM# 5 - WORK COUNTER (1 EA REQ'D)

Advance Tabco HK-SS-3610

Work Table, cabinet base with hinged doors, 36" wide, 14 gauge 304 series stainless steel top, 5" backsplash, 120" long, stainless steel bullet feet, NSF

The cutsheet for this item can be viewed on item 5



STAINLESS STEEL HINGED DOOR STYLE ENCLOSED BASE WORK TABLES



Flat Top



1 1/2" Backsplash



5" Backsplash

FEATURING BOLT-ON
STAINLESS STEEL LEG

Item #: _____ Qty #: _____

Model #: _____

Project #: _____

24" WIDE

Length	FLAT TOP	1 1/2" SPLASH	5" SPLASH	# of Doors	Wt.
36"	HB-SS-243	HF-SS-243	HK-SS-243	2	230 lbs.
48"	HB-SS-244	HF-SS-244	HK-SS-244	2	270 lbs.
60"	HB-SS-245	HF-SS-245	HK-SS-245	2	310 lbs.
72"	HB-SS-246	HF-SS-246	HK-SS-246	4	355 lbs.
84"	HB-SS-247	HF-SS-247	HK-SS-247	4	395 lbs.
96"	HB-SS-248	HF-SS-248	HK-SS-248	4	445 lbs.
108"	HB-SS-249	HF-SS-249	HK-SS-249	4	495 lbs.
120"	HB-SS-2410	HF-SS-2410	HK-SS-2410	4	535 lbs.
144"	HB-SS-2412	HF-SS-2412	HK-SS-2412	6	615 lbs.

30" WIDE

Length	FLAT TOP	1 1/2" SPLASH	5" SPLASH	# of Doors	Wt.
36"	HB-SS-303	HF-SS-303	HK-SS-303	2	260 lbs.
48"	HB-SS-304	HF-SS-304	HK-SS-304	2	295 lbs.
60"	HB-SS-305	HF-SS-305	HK-SS-305	2	335 lbs.
72"	HB-SS-306	HF-SS-306	HK-SS-306	4	375 lbs.
84"	HB-SS-307	HF-SS-307	HK-SS-307	4	415 lbs.
96"	HB-SS-308	HF-SS-308	HK-SS-308	4	460 lbs.
108"	HB-SS-309	HF-SS-309	HK-SS-309	4	505 lbs.
120"	HB-SS-3010	HF-SS-3010	HK-SS-3010	4	550 lbs.
144"	HB-SS-3012	HF-SS-3012	HK-SS-3012	6	635 lbs.

36" WIDE

Length	FLAT TOP	1 1/2" SPLASH	5" SPLASH	# of Doors	Wt.
36"	HB-SS-363	HF-SS-363	HK-SS-363	2	290 lbs.
48"	HB-SS-364	HF-SS-364	HK-SS-364	2	330 lbs.
60"	HB-SS-365	HF-SS-365	HK-SS-365	2	370 lbs.
72"	HB-SS-366	HF-SS-366	HK-SS-366	4	415 lbs.
84"	HB-SS-367	HF-SS-367	HK-SS-367	4	455 lbs.
96"	HB-SS-368	HF-SS-368	HK-SS-368	4	500 lbs.
108"	HB-SS-369	HF-SS-369	HK-SS-369	4	555 lbs.
120"	HB-SS-3610	HF-SS-3610	HK-SS-3610	4	615 lbs.
144"	HB-SS-3612	HF-SS-3612	HK-SS-3612	6	685 lbs.

FEATURES:

FLAT TOP is furnished with a 1 5/8" sanitary rolled rim on the front and 1 5/8" square bend edges on the 2 sides and rear.

1 1/2" SPLASH is furnished with a 1 5/8" sanitary rolled rim on the front side and 1 5/8" square bend edges on the 2 sides and a 1 1/2" splash of single metal thickness on the rear side.

5" SPLASH is furnished with a 1 5/8" sanitary rolled rim on the front side and 1 5/8" square bend edges on the 2 sides and a 5" splash with a 1" return on the rear side.

HINGED DOORS are constructed as double panel doors with recessed inner panels for extra rigidity.

Rear flush panel along the rear of the base unit.

CONSTRUCTION:

All TIG welded. Exposed areas finished to match adjacent surfaces.

Entire Top is mechanically polished to a satin finish and is sound deadened.

Hat section secured to Top reinforces and maintains level working surface.

UNI-BODY DESIGN sides, back and fixed mid shelf (sold separately) are welded to form a single rigid structure.

Legs bolt on to table base.

MATERIAL:

TOP is 14 gauge stainless steel type "304" series with galvanized understructure.

BODY is 18 gauge stainless steel type "430" series.

LEGS are stainless steel and include 1 1/2" adjustable hex foot.

Mid Shelves Are Available.

To Add a Fixed Mid Shelf, Add "M" After each Model Number.

Upgrade to Adjustable Mid Shelf. Add TA-116.



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 8:00 pm E.S.T.

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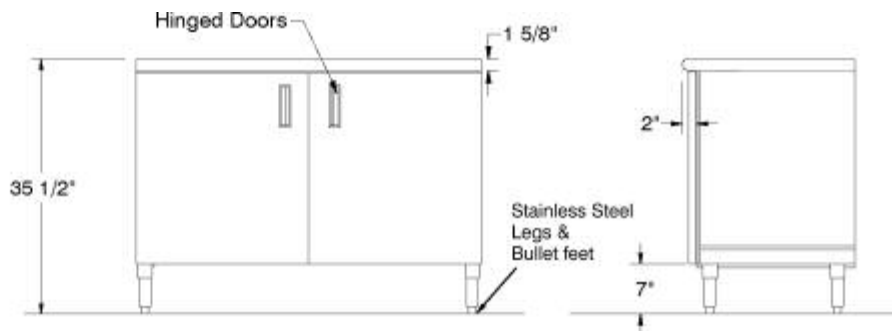
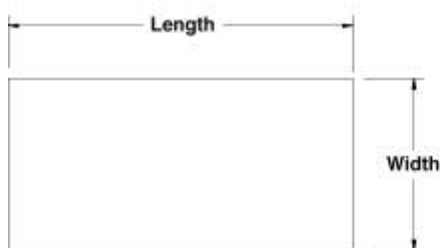
DETAILS and SPECIFICATIONS

TOL \pm .500"

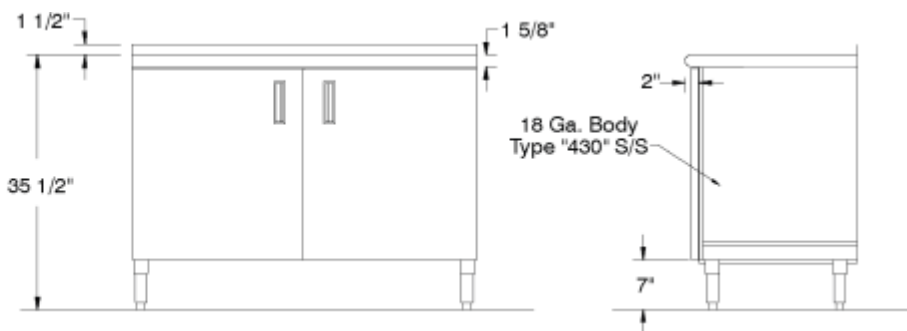
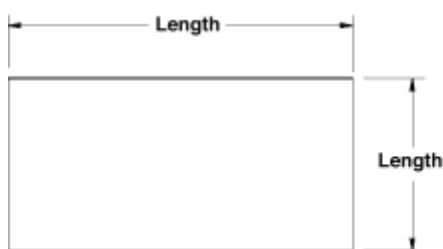
Units 7' and larger are furnished with 6 legs.

ALL DIMENSIONS ARE TYPICAL

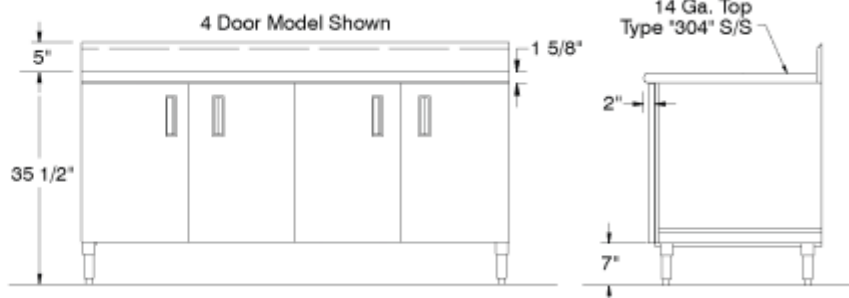
HB-Series Flat Top



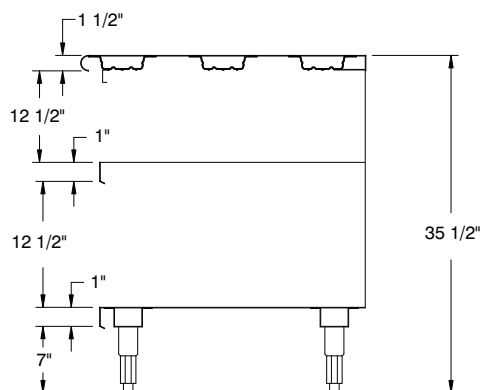
HF-Series 1 1/2" Rear Splash



HK-Series 5" Rear Splash



OPTIONAL MID SHELF DETAILS



OPTIONAL ENCLOSED BASE ACCESSORIES

- ___ **TA-20L** Replacement Bolt-on Leg
- ___ **TA-19L** Replacement Bolt-on Leg With Flanged Bullet Foot
- ___ **TA-255P** 5" Heavy Duty Polyurethane Casters
(set of 4 - 2 w/ Brakes)
- ___ **TA-255AP** .. 5" Heavy Duty Polyurethane Casters
(set of 6 - 2 w/ Brakes)
- ___ **TA-46** Door Locks
- ___ **TA-54** Removable Kick Plate

TA-116 ADJUSTABLE ENCLOSED BASE CABINET MID SHELF (Sold Separately)

Shelves Over 36" In Length Require Multiple Sections With Center Partition.





Louisiana Food Service Equipment, Inc.

Submittals

08/04/2015

ITEM# 6 - MILK COOLER (1 EA REQ'D)

True TMC-49-DS-SS

Mobile Milk Cooler, FORCED-AIR, (12) crates, DUAL SIDED stainless steel drop front/hold-open flip-up lids, locks, 33-38°F, white vinyl exterior, stainless steel interior & floor, (3) heavy duty floor racks, digital thermometer, 4" castors, 1/3 HP, 115v/60/1, 6.8 amps, 9' cord, NEMA 5-15P, cULus, NSF, MADE IN USA

The cutsheet for this item can be viewed on item 6

ACCESSORIES

Mfr	Qty	Model	Spec
True	1		Self-contained refrigeration standard
True	1		Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics
True	1		Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
True	1		4" Castors, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6.8		1/3		15.0



TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400
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Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

SIS #

Model:

TMC-49-DS-SS

Milk Coolers:

Dual Sided, White Vinyl and Stainless Steel Exterior/Stainless Steel Interior



TMC-49-DS-SS

- ▶ True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive, durable school milk cooler.
- ▶ Dual sided for convenient access to product from both sides of unit.
- ▶ Oversized, forced-air refrigeration system maintains milk temperatures of 33°F to 38°F (.5°C to 3.3°C). Colder holding temperatures provide better tasting milk, increased sales and less product waste.
- ▶ Exterior - non-peel or chip white laminated vinyl front, sides, back and top; durable and permanent.
- ▶ All stainless steel self-service doors feature convenient drop front and "hold-open" flip-up top. Standard with door locks.
- ▶ Interior - Stainless steel walls and reinforced floor.
- ▶ Standard with heavy duty floor racks and convenient clean out drain.
- ▶ Designed to hold Twelve 13"L x 13"D x 11 1/8"H (331 mm x 331 mm x 296 mm) milk crates.
- ▶ Entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

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

Model	Doors	Capacity	Crate Dimensions (inches) (mm)			Floor Racks	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		Crates	L	D	H		L**	D†	H*						
TMC-49-DS-SS	4	12	13 331	13 331	11 5/8 296	3	49 1245	33 3/8 848	41 1/8 1045	1/3 N/A	115/60/1	6.8 N/A	5-15P	9 2.74	445 202

** Length does not include 1/8" (4 mm) each side for lid pins.

† Depth does not include 1" (26 mm) for front bumpers.

* Height does not include 5 1/8" (131 mm) for castors.



2/15

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:

TMC-49-DS-SS**Milk Coolers:***Dual Sided, White Vinyl and Stainless Steel
Exterior/Stainless Steel Interior***STANDARD FEATURES****DESIGN**

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive, durable school milk cooler.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains milk temperatures of 33°F to 38°F (.5°C to 3.3°C). Colder holding temperatures provide better tasting milk, increased sales and less product waste.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True milk coolers a more efficient low velocity, high volume airflow design. This unique design ensures colder holding temperatures and faster recovery in high use situations.
- Condensing unit accessed from behind back grill, slides out for easy cleaning and maintenance.

CABINET CONSTRUCTION

- Exterior - non-peel or chip white vinyl front, sides, back and top; durable and permanent. Stainless steel service doors.
- Interior - Stainless steel walls and reinforced floor. Standard with heavy duty floor racks.
- Insulation - entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with four (4) easy roll, 4" (102 mm) diameter swivel castors (front castors lock in place).
- Designed to hold Twelve 13"L x 13"D x 11 1/8"H (331 mm x 331 mm x 296 mm) milk crates.

DOORS

- All stainless steel self-service doors feature convenient drop front and "hold-open" flip-up top. Door support bumpers standard.
- Door locks standard.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

MODEL FEATURES

- Exterior digital temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Convenient clean out drain with 1/2" (13 mm) NPT-PVC drain plug.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

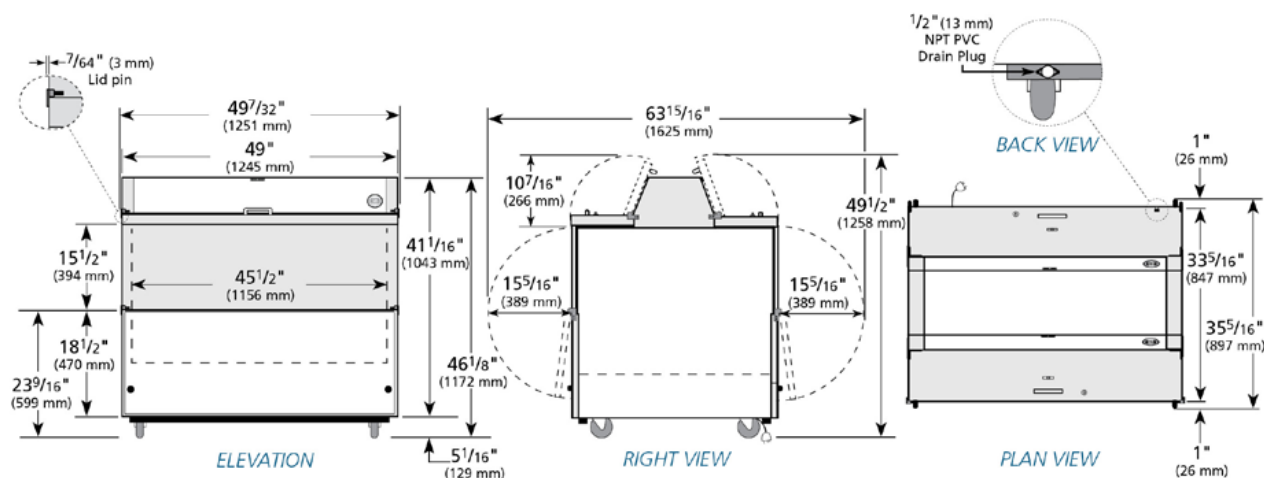
ELECTRICAL

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

115/60/1
NEMA-5-15R**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- ☐ A variety of exterior color options available, see www.truemfg.com for latest offerings.
- ☐ 6" (153 mm) standard legs (mounting plates required).
- ☐ 6" (153 mm) seismic/flanged legs (mounting plates required).
- ☐ Corner bumpers.
- ☐ See www.truemfg.com for school milk profit calculator.

PLAN VIEW**WARRANTY***

Three year warranty on all parts and labor and an additional 2 year warranty on compressor.
(U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TMC-49-DS-SS	TFQ063E	TFQ062S	TFQ063P	TFQ0633	

TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com



Louisiana Food Service Equipment, Inc.

Submittals

08/04/2015

ITEM# 11 - CONVECTION OVEN (1 EA REQ'D)

Vulcan VC44GD

Convection Oven, gas, double-deck, standard depth, solid state controls, electronic spark igniters, 8" high legs, stainless steel front, top and sides, stainless steel doors with windows, 50,000 BTU each section

The cutsheet for this item can be viewed on item 11

ACCESSORIES

Mfr	Qty	Model	Spec
Vulcan	1		1 year limited parts & labor warranty, standard
Vulcan	1		Gas type to be specified
Vulcan	1		(2) 120v/60/1-ph, (2) 1/2 HP, 16.0 amps total, (2) 6' cords with plugs, NEMA 5-15P, standard
Vulcan	1		Gas manifold piping included with stacking kit to provide single point gas connection

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	(2) 120	(2) 60	(2) 1	Cord & Plug		(2) 5-15P	(2) 8.0		(2) 1/2		

GAS

	SIZE	MBTU	KW
1	3/4"	(2) 50	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					

OVENS

VULCAN**VC44G SERIES
DOUBLE DECK GAS CONVECTION OVENS****Model VC44GD**

shown with optional casters

**SPECIFICATIONS**

Double section gas convection oven, Vulcan-Hart Model No. (VC44GD) (VC44GC). Stainless steel front, sides, top and legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measures 29"w x 22 $\frac{1}{8}$ "d x 20"h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28 $\frac{1}{4}$ " x 20 $\frac{1}{2}$ ". Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner per section. 100,000 total BTU/hr. Electronic spark igniters. Furnished with a two speed $\frac{1}{2}$ H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 8 amps total draw per section.

Exterior Dimensions:

40 $\frac{1}{4}$ "w x 41 $\frac{1}{8}$ "d (includes motor & door handles) 37 $\frac{3}{4}$ "d (includes motor only) x 70"h on 8" legs.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

- ☐ **VC44GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- ☐ **VC44GC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

Double deck ovens are supplied as separate units with a stacking kit.

STANDARD FEATURES

- Stainless steel front, sides, top and legs.
- Independently operated stainless steel doors with double pane windows.
- 50,000 BTU/hr. burner per section, 100,000 BTU/hr. total.
- Electronic spark igniters.
- $\frac{1}{2}$ H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug. 8 amps per section. 16 amps total draw.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions per section.
- $\frac{3}{4}$ " rear gas connection with combination gas pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Kosher friendly control package.
- ☐ Complete prison package.
 - ☐ Security screws only.
- ☐ 208V or 240V, 60 Hz, 1 ph, two speed, $\frac{1}{2}$ H.P. blower motor.
- ☐ Casters.
- ☐ Simultaneous chain driven doors.
- ☐ Control panel mounted on left side of oven.
- ☐ Stainless steel rear enclosure.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES

- ☐ Extra oven rack(s).
- ☐ Rack hanger(s).
- ☐ Stainless steel drip pan.
- ☐ Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.
- ☐ Down draft flue diverter for direct vent connection.

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O V E N S

VULCAN

VC44G SERIES DOUBLE DECK GAS CONVECTION OVENS

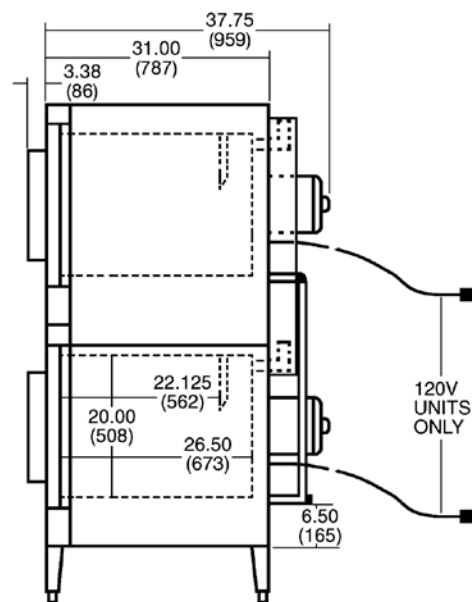
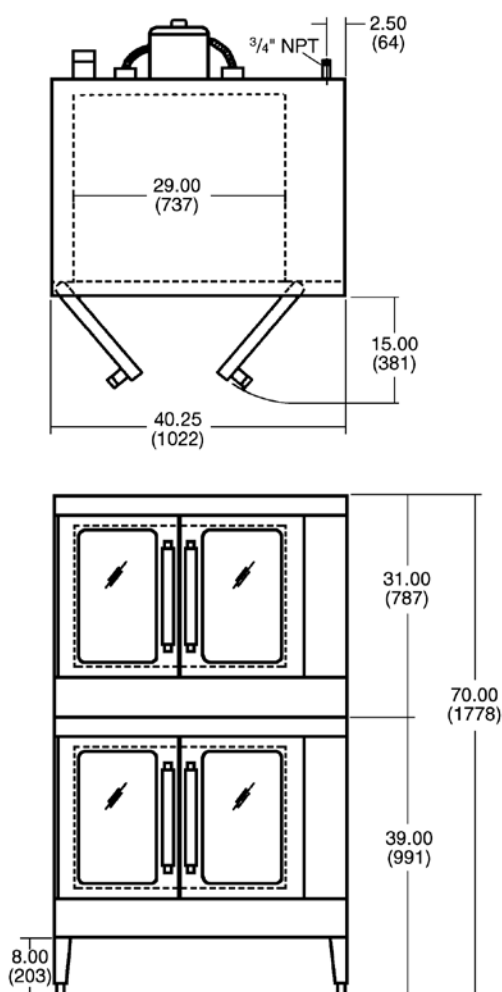
INSTALLATION INSTRUCTIONS

1. A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 5.0" W.C., Propane gas is 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association Inc.,

Accredited Standards Committee Z223, 400 N. Capitol St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

4. Clearances:

	Combustible	Non-combustible
Rear	2"	2"
Right Side	4"	4"
Left Side	1"	0"
5. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL NO.	WIDTH	DEPTH (INCLUDES HANDLES)	HEIGHT	BTU/HR. PER OVEN	TOTAL BTU/HR.	ELECTRICAL	WEIGHT			
							WITH SKIDS & PACKAGING		WITHOUT SKIDS & PACKAGING	
							LBS.	KG	LBS.	KG
VC44G	40 1/4"	41 1/8"	70"	50,000	100,000	120/60/1	928	422	820	372

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



Louisiana Food Service Equipment, Inc.

Submittals

08/04/2015

ITEM# 12 - CONVECTION STEAMER (1 EA REQ'D)

Vulcan C24GA10-BSC

Convection Steamer, Gas, 2 compartments on 24" cabinet base, (10)12" x 20" x 2-1/2" deep pans total, high output stainless steel steam generator with staged water fill, manual control with 60-minute timer with buzzer each compartment, split water line, stainless steel interior, exterior, frame & flanged feet, electric ignition, 125,000 BTU

The cutsheet for this item can be viewed on item 12

ACCESSORIES

Mfr	Qty	Model	Spec
Vulcan	1		1 year limited parts & labor warranty, standard
Vulcan	1		BSC controls: Basic control package, manual control with 60-minute timer, manual drain with timed SmartDrain and PowerFlush System, standard
Vulcan	1		Gas type to be specified
Vulcan	1		120v/60/1-ph w/ground, 300w, 2.0 amps, with 6 foot power cord & 3-prong plug, standard
Vulcan	1	SMF620 SYSTEM	SCALEBLOCKER™ Water Treatment, field installed by others at job site
Vulcan	1		2nd year limited water related parts only & labor warranty, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug			2	.3			

GAS

	SIZE	MBTU	KW
1		125.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					

S T E A M

VULCAN**C24GA SERIES
GAS CONVECTION STEAMER
ON CABINET BASE**

Model C24GA10



ANSI/NSF Standard #4

SPECIFICATIONS

Two compartment gas convection steamer on cabinet base, Vulcan-Hart Model No. (C24GA6-BSC) (C24GA10-BSC). Stainless steel exterior. Two stainless steel cooking compartments with coved interior corners. Steam delivered from the 125,000 BTU/hr. high output stainless steel steam generator with staged water fill. Separate 60 minute timer with constant steam feature for each compartment. Heavy duty doors and door latch mechanisms. Stainless steel water resistant cabinet base. 6" adjustable stainless steel legs with flanged feet. 3/4" rear gas connection and gas pressure regulator. Requires 120/60/1 power supply, 2.0 amps maximum draw, with 6 foot power cord and 3 prong plug. Split water line connection. Treated and untreated water connections. 1 1/2" NPT drain connection.

Exterior Dimensions:

6 pan: 24"w x 35.4"d x 59"h on 6" legs.

10 pan: 24"w x 35.4"d x 72"h on 6" legs.

CSA design certified. Certified to NSF Standard #4.

SPECIFY TYPE OF GAS WHEN ORDERING.

- ☐ **C24GA6-BSC** 6 pan capacity basic controls
- ☐ **C24GA6-DLX** 6 pan capacity professional controls
- ☐ **C24GA10-BSC** 10 pan capacity basic controls
- ☐ **C24GA10-DLX** 10 pan capacity professional controls

STANDARD FEATURES

- Stainless steel exterior.
- Two stainless steel cooking compartments with coved interior corners.
- 125,000 BTU/hr. stainless steel steam generator with staged water fill.
- Separate 60 minute timer with constant steam feature for each compartment.
- Heavy duty doors and door latch mechanisms.
- Stainless steel water resistant cabinet base.
- 6" adjustable stainless steel legs with flanged feet.
- 3/4" rear gas connection and gas pressure regulator.
- Elevation from sea level to 8,999 feet standard.
- Requires 120/60/1 power supply, 2.0 amps maximum draw.
- Split water line connection. Treated and untreated water connections. 1 1/2" NPT drain connection.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Professional Control Package includes:
 - Superheated Steam System
- ☐ Second year extended limited parts and labor warranty contract.
- ☐ Steamer Security Package, includes controls protected by lockable cover, perforated flue cover, security fasteners & tack-welds.

ACCESSORIES (Packaged & Sold Separately)

- ☐ 12" x 20" stainless steel pans:
 - 1" deep (solid)(perforated) Qty._____.
 - 2 1/2" deep (solid)(perforated) Qty._____.
 - 4" deep (solid)(perforated) Qty._____.
- ☐ Stainless steel pan cover. Qty._____.
- ☐ Removable sliding shelf. Qty._____.
- ☐ Water treatment system.

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S T E A M

VULCAN

C24GA SERIES GAS CONVECTION STEAMER ON CABINET BASE

SERVICE CONNECTIONS:

-  Unless otherwise specified, Field Wire Electrical Connection to be 120/60/1 with grounding wire. Maximum amps 2.0.
-  **DRAIN:** Condenser box, compartment and generator, 1½" NPT. (Provide an open air gap type drain within 12" of condenser box and for best results at a distance so steam vapors will not enter the steamer from underneath the control area. Do not connect solidly to any drain connection.)
-  **GAS CONNECTION:** ¾" NPT. O.D. supply line required.
-  **GENERATOR WATER SUPPLY:** ¾" Hose Bib fitting at 20-60 PSI (138-414 kPa).
-  **CONDENSING WATER SUPPLY:** ¾" Hose Bib fitting at 20-60 PSI (138-414 kPa).

WATER QUALITY STATEMENT:

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Your water supply must be within these general guidelines:

SUPPLY PRESSURE	20 - 60 psig
HARDNESS*	less than 3 grains
SILICA	less than 13 ppm
TOTAL CHLORIDE	less than 4.0 ppm
pH RANGE	7-8
UN-DISSOLVED SOLIDS	less than 5 microns
* 17.1 ppm = 1 grain of hardness	

Other factors affecting steam generation are iron content, amount of chlorination and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment

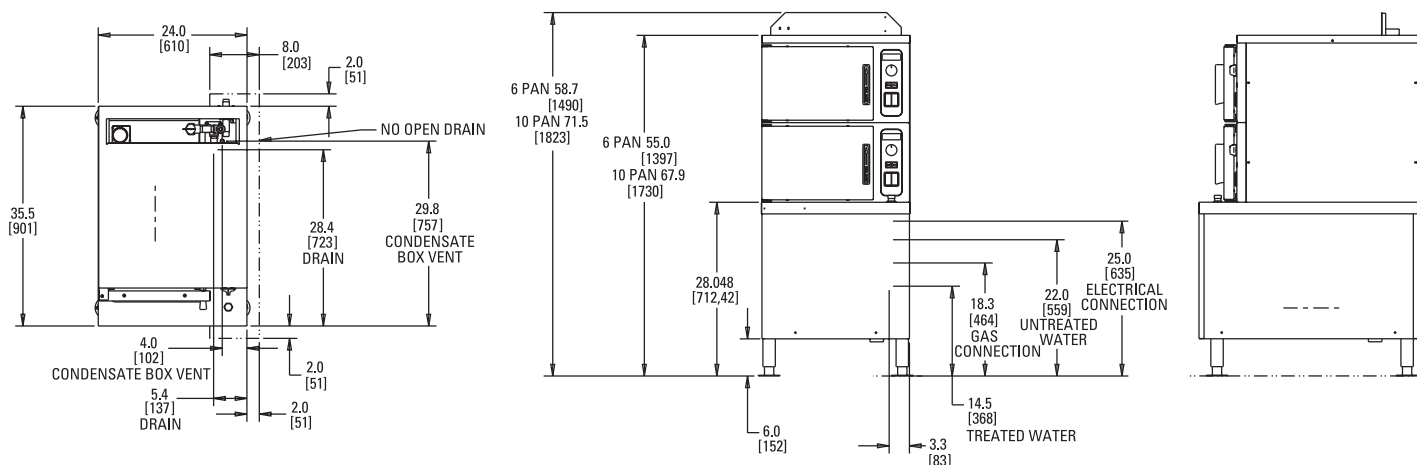
COMPARTMENT PAN CAPACITY				
MODEL	1"	2½"	4"	6"
C24GA6	6	3	2	1
C24GA10	10	5	3	2

IMPORTANT:

- A combination valve with pressure regulator is provided with this unit. Supply gas pressure should be a minimum: Natural gas 5" - 10.5" W.C., propane gas 11" - 13" W.C.
 - Gas line connecting to unit must be ¾" or larger. If flexible connectors are used, the inside diameter must be at least the same as the ¾" iron pipe.
 - An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
 - These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
- | 5. Clearance: | Combustible | Non-Combustible |
|---------------|-------------|-----------------|
| Rear | 6" | 0" |
| Left Side | 0" | 0" |
| Right Side | 0" | 0" |

NOTE:

- Dimensions which locate the above connections have a tolerance of + or - 3" (+ or - 75mm). Normal dimensions are in inches. Dimensions in () are in millimeters.
- Installation of backflow preventer's, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Do not use plastic drains.
- Do not connect this unit to a ground-fault circuit-interrupter (GFCI) 125-volt, single-phase, 15- and 20-ampere receptacle. Electronic burner ignition systems are prone to nuisance tripping and possible ignition failure.
- This appliance is manufactured for commercial installation only and is not intended for home use.



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

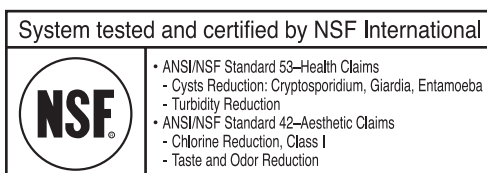
S T E A M

VULCAN

SCALEBLOCKER™ WATER FILTER SYSTEM



Model SMF600



SPECIFICATIONS

Water filter system, Vulcan Model No. SMF_____. Single quick connect cartridge design. Patented technology reduces lime scale, chlorine, and chloramines without chemicals or additives. Reduces the need of frequent deliming. Modular mounting bracket and head assembly with ¼ turn quick connect cartridge. Shutoff valve and connection for treated water for generator and untreated for cold water condensate. Filter water test port with shut off valve. Incoming water parameters are 40-125 PSI, 45-100°F, PH 6-9, alkalinity 80-100 PPM, chlorine/chloramines 0-4 PPM. chlorides 0-30 PPM, hardness 0-300 PPM (0 to 17.5 grains). Water connections are ¾" NPTM with ¾" Male GHT.

Exterior Dimensions:

SMF600: 15½"w x 9½"d x 18½"h

SMF620: 15½"w x 9½"d x 29½"h

NSF tested and certified.

- ☐ **SMF600** Water Filter System
- ☐ **SMF620** Water Filter System

STANDARD FEATURES

- Single cartridge design
- ¼ turn cartridge quick disconnect and connect for easy changes, no wrench required
- Category 3 recyclable cartridge
- Nano crystal scale reduction reduces the need for deliming
- Hollow carbon for chlorine/chloramines removal
- Modular mounting bracket and head assembly
- Quick connect inlet and outlet assemblies for reversing flow or adding optional pre-filter.
- Shut off valve and pressure gauge standard
- Connections are ¾-inch NPTF with ¾-inch Male GHT adaptors installed (male garden hose thread)
- Filtered water test valve
- Unfiltered water connection for cold water condensate with cap if not used
- Free filter maintenance reminders when system is registered with Vulcan
- Treats water up to 300 PPM (17.5 grains), hardness
- Removes up to 4 PPM chlorine/chloramines

ACCESSORIES (Packaged & Sold Separately)

- ☐ Preventive maintenance kit
- ☐ Stainless steel flex water connection hose 72", ⅝" Female GHT, (garden hose thread), each end.
- ☐ 14" deliming tank and dip tube for steamers without deliming port
- ☐ Case deliming agent, 24 14 oz. bags
- ☐ Pre-filter kit for high turbidity water, extends life of scale reduction filter
- ☐ Pre-filter cartridge replacement, sediment only
- ☐ Pre-filter cartridge replacement, sediment and chlorine/chloramines

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S T E A M

VULCAN**SCALEBLOCKER™
WATER FILTER SYSTEM****NOTES:**

1. Dimensions which locate the below connections have a tolerance of + or - 3" (+ or - 77mm).

SMF600

Service Flow	0-2 GPM
Service Life	7,500 Gal
Inlet / Outlet	¾" NPTF inlet and ¾" Male GHT (¾" NPTF adapter) outlet
Inlet Min / Max Pressure	40-125 PSIG
Min / Max Temperature	45-100F (7-37C)
Weight, Operating	21 Lbs. (9.5 kg)

SMF620

Service Flow	0-4 GPM
Service Life	12,000 Gal
Inlet / Outlet	¾" NPTF inlet and ¾" Male GHT (¾" NPTF adapter) outlet
Inlet Min / Max Pressure	40-125 PSIG
Min / Max Temperature	45-100F (7-37C)
Weight, Operating	32 Lbs. (15.5 kg)

2. Installation of backflow preventers, vacuum breakers, other code requirements and local code compliance is the responsibility of the owner and installer.

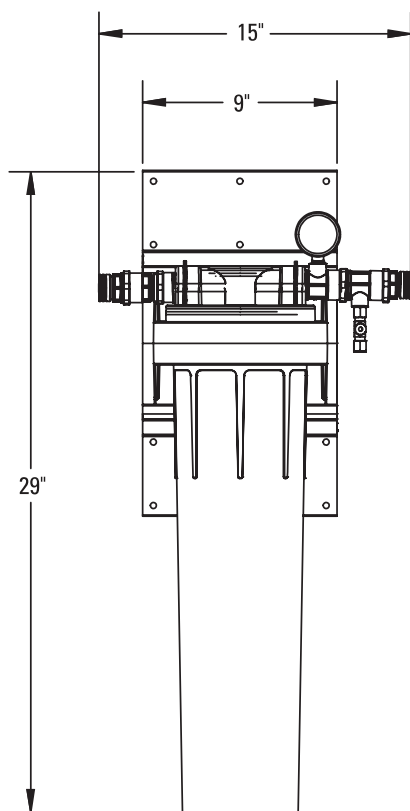
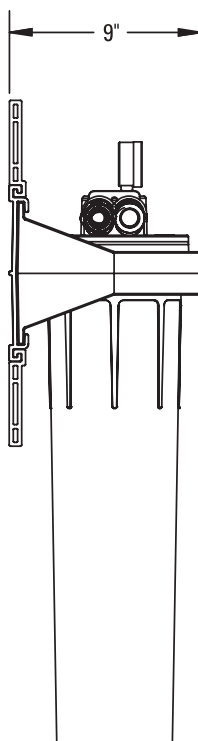
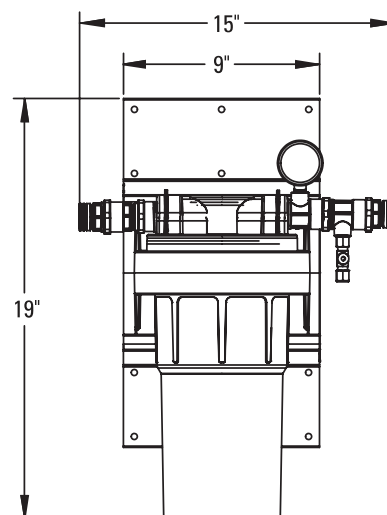
3. Filter clearance needed for access:

Front	13"
Bottom	4"

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

WATER QUALITY STATEMENT:

Water from ScaleBlocker™ System should only be connected to the boiler / generator feed and not the condenser connection of the steamer. Systems are not to be used where water is microbiologically unsafe or with water of unknown quality without adequate disinfections before and after use. Connecting to a municipal water supply complies with this requirement.

**SMF620-SYSTEM****TYPICAL SIDE VIEW****SMF600-SYSTEM****VULCAN**

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



Louisiana Food Service Equipment, Inc.

Submittals

08/04/2015

ITEM# 15 - PLASTIC FOOD CARRIER INSULATED (1 CS REQ'D)

Cambro 300MPC110

Camcarrier® Food Pan Carrier, front loading, for 12" x 20" food pans, 16-1/2"W x 24"D x 23-5/16"H, approximately capacity 36 quarts, fits Camdolly® CD300, CD300H, CD300HB, holds full size 12 x 20, 1/2 or 1/3 size pans, polyethylene with foam insulation, latches & gaskets, black, NSF

The cutsheet for this item can be viewed on item 15

ACCESSORIES

Mfr	Qty	Model	Spec
Cambro	1	CD300110	Camdolly®, 25-1/2"L x 19-1/4"W x 10-1/2"H (exterior dimensions), load capacity 300 lbs., black, NSF

CAMBRO

Camcarriers®

Side Loading

For GN Food Pans

Models 150MPC, 300MPC

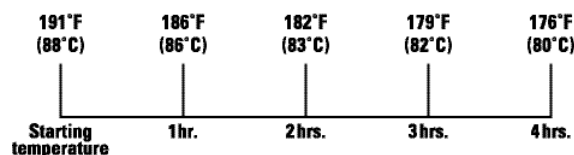
Features & Benefits

StoreSafe®

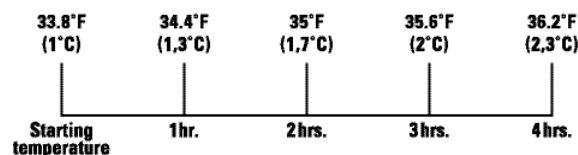
- Rugged and dependable, these Camcarriers transport hot and cold food from kitchen to event.
- Offers a wide variety of food transporting options with GN Full and Fractional Size Food Pans. (Model 150MPC holds GN 1/2 Food Pans only).
- GN 1/2 Size Food Pans capacity:
 - Model 150MPC - 4 each 2½" (6,5 cm) deep
 - 3 each 4" (10 cm) deep
 - or 2 each 6" (15 cm) deep
- GN 1/1 Full Size Food Pans capacity:
 - Model 300MPC - 4 each 2½" (6,5 cm) deep
 - 3 each 4" (10 cm) deep
 - or 2 each 6" (15 cm) deep
- Store hot and cold foods in the same compartment with the use of the optional ThermoBarrier® Insulated Shelf Divider. Keep food chilled for 8 hours or more with the optional Camchiller®. (Available for Model 300MPC only.) No external power or ice required. Maintain safe temperatures for hot food with the optional Camwarmer™.
- One piece seamless, double-wall, high-density polyethylene construction is durable, lightweight and dishwasher safe. Textured exterior is scratch resistant.
- Foamed-in polyethylene insulation and an airtight gasket helps to ensure excellent food temperature retention, hot or cold. Recessed vent cap located on the door helps equalize pressure and release steam.
- Two each recessed plastic latches secure the door tightly and will not rust or corrode.
- Molded-in handles provide comfortable, easy transporting.
- Securely stacks easily for more efficient transportation and storage.
- Optional Camdollies® provide easy transporting. (Not available for Model 150MPC).
- Non-electrical.
- No assembly required.
- Available in 10 colors.



"Camcarriers Keep Food Hot for Hours!"



"Camcarriers Keep Food Cold for Hours!"



Approvals



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LIT FCST-0102-24

Camcarriers®

Side Loading

For GN Food Pans

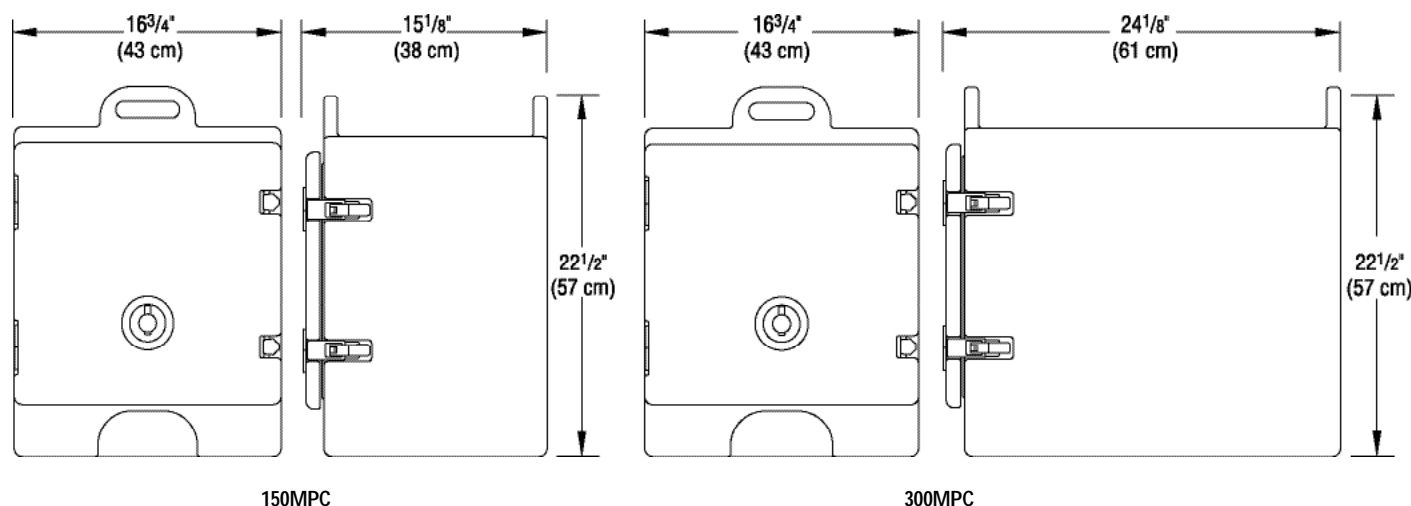
Models 150MPC, 300MPC

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____



Specifications

Dimension Tolerance: +/- 1/4" (0,64 cm)

Code	Description	Approx. Capacity	Exterior Dimensions W x D x H	Case lbs./cube Kg/m³
150MPC	Camcarrier	17.4 qts (16.5 L)	16 3/4" x 15 1/8" x 22 1/2" (43 x 38 x 57 cm)	21.5 (3.66) 10 (0,1)
300MPC	Camcarrier	36 qts (34 L)	16 3/4" x 24 1/8" x 22 1/2" (43 x 61 x 57 cm)	31.5 (5.74) 14,5 (0,16)

Optional Accessories

- ThermoBarriers®** ☐ 300DIV for 300MPC
Coffee Beige (157)
- Camchiller®** ☐ CP1220 for 300MPC
Cold Blue (159)
- Camwarmer™** ☐ 1210PW for 300MPC & 150MPC
Granite Gray (191)
- Camdolly®** ☐ CD300 for 300MPC
☐ CD300H for 300MPC
☐ CD300HB for 300MPC

Standard Colors

- ☐ Dusty Rose (400) ☐ Navy Blue (186) ☐ Slate Blue (401)
- ☐ Cold Blue (159) ☐ Coffee Beige (157) ☐ Dark Brown (131)
- ☐ Brick Red (402) ☐ Green (519) ☐ Black (110)
- ☐ Hot Red (158)

Architect Specs

The portable non-electrical side loading GN Food Pan transport carriers shall be Camcarriers, Models 150MPC and 300MPC, manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. It shall be made of one-piece, seamless, double-wall, high-density polyethylene and foam-injected polyurethane. It shall have a recessed vent cap on the outside side compartment door to help equalize pressure and release steam. It shall have an airtight gasket. It shall be available to transport GN Full and Fractional size Food Pans, up to 6" (15 cm) deep. It shall be available to accommodate an optional ThermoBarrier shelf divider or Camchiller. It shall have 2 each recessed plastic latches. It shall have two each molded-in handles. It shall have an interlock design on the bottom and top corners to provide secure stacking for transport and storage. It shall be available for transport with optional Camdollies. It shall require no assembly and shall be available in 10 colors.

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CAMBRO

Camdollies®

**For Camtainers®, Ultra Camtainers®
and Camcarriers®**

Without Handle

Models CD300, CD400

For Pizza Dough Boxes

Without Handle

Model CD1826PDB

Features & Benefits

StoreSafe

- Make any job easier by smoothly transporting beverage carriers, food carriers or pizza dough boxes with these rugged and reliable Camdollies!
- Each Camdolly will carry the following products:
 - Model CD300
 - Camtainer - Model 1000LCD
 - Ultra Camtainer - Model UC1000
 - Camcarriers - Models 300MPC, 1318MTC
 - Model CD400
 - Camcarrier - Model UPC400
 - Model CD1826PDB
 - Pizza Dough Boxes - Product #DB18263CW, DB18266CW
- Load capacity is 300 lbs. (136 Kg.) for all models.
- One-piece seamless, double-wall, high-density polyethylene construction is extremely durable. Won't rust or corrode.
- Rounded corners protect walls, equipment, and furniture from damage.
- Foamed-in-place polyurethane core adds greater structural strength and reduces noise.
- Easy to clean - can be wiped down or steam cleaned.
- All models have four each 5" (12,7 cm) casters, 2 fixed, 2 swivel, 1 w/ brake, bolted into molded-in steel plates. Provides quiet service and greater durability when fully loaded.
- No assembly required.
- Available in 7 colors.

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____



For Camcarrier
(300MPC)



CD300



For Camcarrier
(UPC400)



CD400



CD400
(Shown with
Optional Strap)



CD1826PDB
(Shown with 3 each stacked Pizza
Dough Boxes Product #DB18263CW)

Approvals



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Camdollies®

For Camtainers®, Ultra Camtainers®
and Camcarriers®

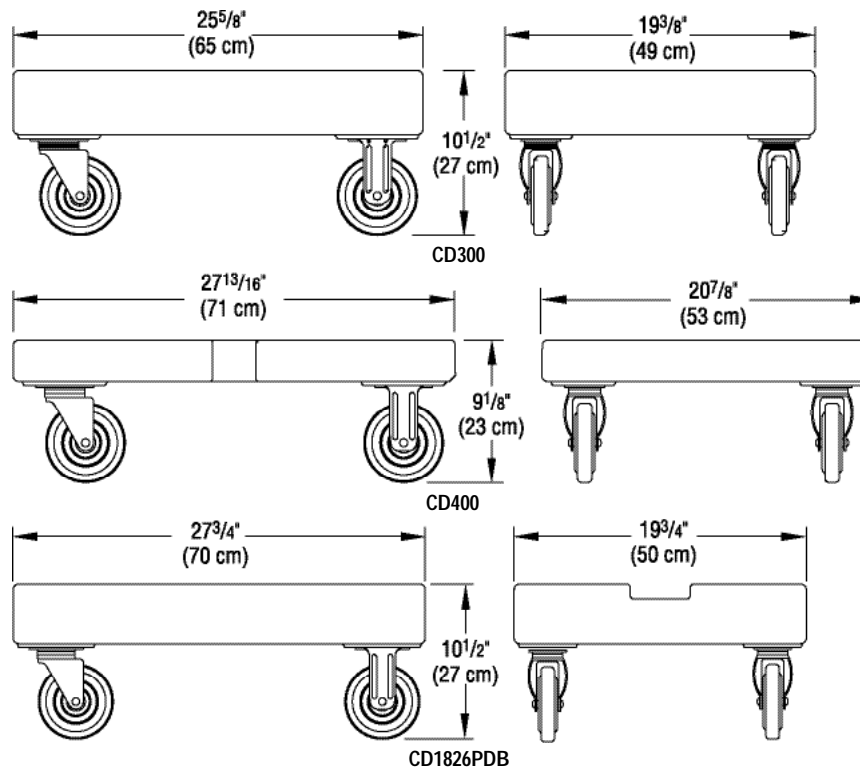
Without Handle

Models CD300, CD400

For Pizza Dough Boxes

Without Handle

Model CD1826PDB



Specifications

Dimension Tolerance: +/- 1/4" (0,64 cm)

Code	Description	Load Capacity	Interior Dimensions W x L	Exterior Dimensions L x W x H	Case lbs./cube Kg/m ³
CD300	Camdolly	300 lbs. (136 Kg.)	16 15/16" x 23 3/16" (43 x 59 cm)	25 5/8" x 19 3/8" x 10 1/2" (65 x 49 x 27 cm)	17.5 (3.27) 8 (0,09)
CD400	Camdolly	300 lbs. (136 Kg.)	18 3/8" x 25 1/4" (47 x 64 cm)	27 13/16" x 20 7/8" x 9 1/8" (71 x 53 x 23 cm)	16 (3.21) 7,3 (0,09)
CD1826PDB	Camdolly	300 lbs. (136 Kg.)	17 1/16" x 25 3/8" (44 x 64 cm)	27 3/4" x 19 3/4" x 10 1/2" (70 x 50 x 27 cm)	22 (3.67) 10 (0,1)

Optional Accessories

Camdolly Strap

- ☐ 400STP for CD400
Beige (100)

Standard Colors

- ☐ Coffee Beige (157) ☐ Dark Brown (131) ☐ Black (110)
☐ Slate Blue (401) ☐ Gray (180) ☐ Brick Red (402)
☐ Green (519)

Architect Specs

The Camtainer, Ultra Camtainer, Camcarrier and Pizza Dough Box transport cart shall be a Camdolly, Cambro Model..., manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. It shall be constructed of single-molded, seamless, double-wall, high-density polyethylene and thick foam injected polyurethane. It shall be available to accommodate various models of Camtainers, Ultra Camtainers, Camcarriers and Pizza Dough Boxes. It shall have a load capacity range up to 300 lbs. (136 Kg.). It shall have rounded

corners for added protection. It shall have no handles. It shall be available with 4 each 5" (7.6 cm) casters, 2 fixed, 2 swivel, 1 w/ brake, that are bolted into molded-in metal plates. It shall not require any assembly and shall be available in 7 colors.

Approvals



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Louisiana Food Service Equipment, Inc.

Submittals

08/04/2015

ITEM# 16 - PLASTIC FOOD CARRIER INSULATED (1 CS REQ'D)

Cambro 1826MTC110

Camcarrier®, for Trays & Sheet pans, capacity 6 trays or sheet pans, 29-1/4"L x 21-1/2"W x 22-1/2"H, polyethylene with foam insulation, molded-in handles on top for easy maneuvering, black, NSF

The cutsheet for this item can be viewed on item 16

ACCESSORIES

Mfr	Qty	Model	Spec
Cambro	1	CD1826MTC110	Camdolly® with Handle, 35-3/8"L x 23-11/16"W x 36-3/8"H (exterior dimensions), load capacity 350 lbs., black, NSF

CAMBRO

Camcarriers®

Side Loading

For GN Food Pans

Models 200MPC, 1318MTC

For Trays and Sheet Pans

Models 1318MTC, 1826MTC

Features & Benefits

StoreSafe®

- Rugged and dependable, these Camcarriers transport hot and cold food from kitchen to event.
- Offers a wide variety of food transporting options with GN Full and Fractional Size Food Pans or Trays and Sheet Pans. Model 200MPC does not have inside rails and the pans simply stack directly on each other.
- GN Full Size Food Pan capacity:
 - Model 200MPC - 4 each 2½" (6,5 cm) deep
 - 3 each 4" (10 cm) deep
 - 2 each 6" (15 cm) deep
 - or 1 each 8" (20 cm), 1 each 4" (10 cm) deep
 Also holds GN 1/2, 1/2 Long and 1/3 Size Food Pans.
- Model 1318MTC - 4 each 2½" (6,5 cm) deep
 - 2 each 4" (10 cm), 1 each 2½" (6,5 cm) deep
 - 2 each 6" (15 cm) deep
 - or 1 each 8" (20 cm), 1 each 2½" (6,5 cm) deep
 Also holds GN 1/2 and 1/3 Size Food Pans.
- Tray and Sheet Pan capacity:
 - Model 1318MTC - 8 each 13" x 18" (33 x 46 cm)
 - Model 1826MTC - 6 each 18" x 26" (44 x 66 cm)
- Store hot and cold foods in the Model 1318MTC with the use of the optional ThermoBarrier® Insulated Shelf Divider. Keep food chilled for 8 hours or more with the optional Camchiller®. No external power or ice required.
- One-piece seamless, double-wall, high-density polyethylene construction is durable, lightweight and dishwasher safe. Textured exterior is scratch resistant.
- Foamed-in polyethylene insulation and an airtight gasket helps to ensure excellent food temperature retention, hot or cold. Recessed vent cap located on the side helps equalize pressure and release steam.
- All latches secure the door tightly and will not rust or corrode.
- Model 1318MTC has two recessed plastic latches. Models 1826MTC and 200MPC have two or three each recessed stainless steel latches.
- Molded-in handles provide comfortable, easy transporting.
- Securely stacks easily for more efficient transportation and storage.
- Optional Camdollies® provide easy transporting.
- Non-electrical.
- No assembly required.
- Model 200MPC available in 10 colors. Models 1318MTC and 1826MTC are available in 11 and 5 colors respectively.

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____



200MPC



1318MTC
(For GN Food Pans and
Trays and Sheet Pans)



1826MTC
(For Trays and Sheet Pans)

Approvals



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LIT FCST-0102-25

Camcarriers®

Side Loading

For GN Food Pans

Models 200MPC, 1318MTC

For Trays and Sheet Pans

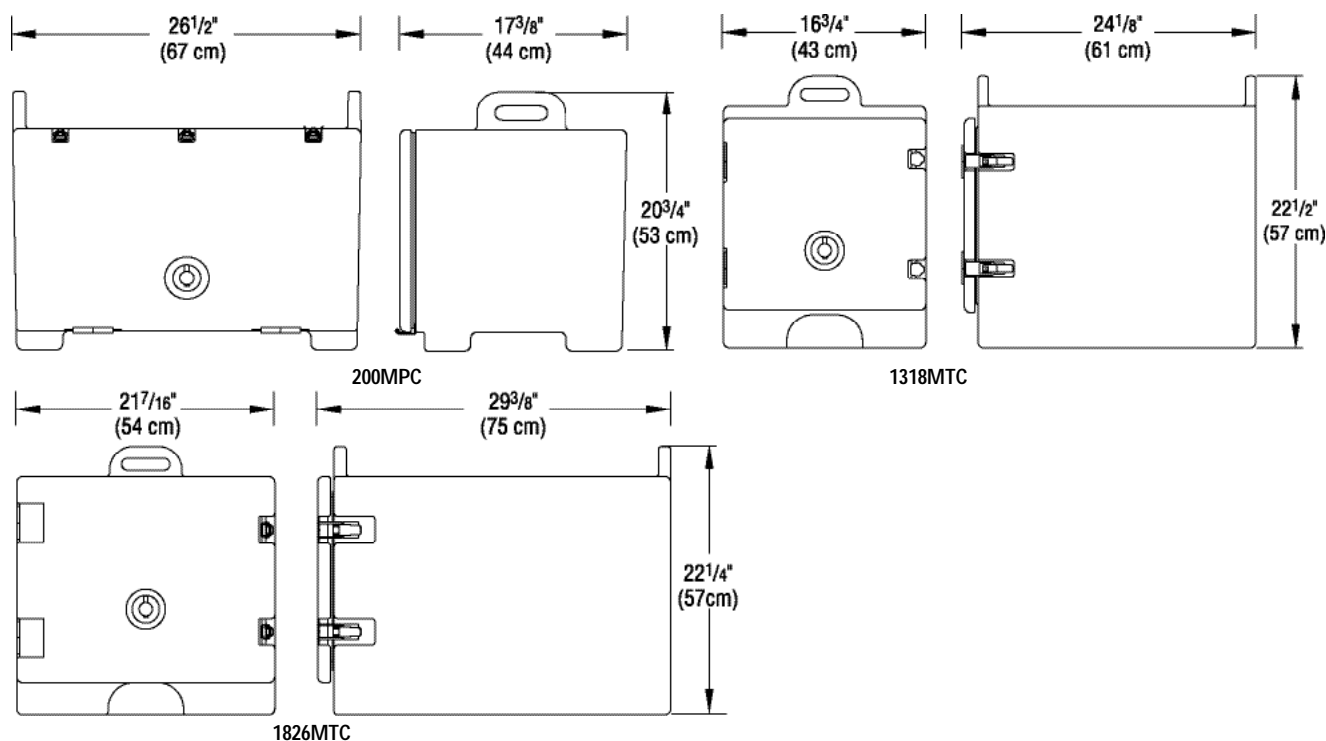
Models 1318MTC, 1826MTC

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____



Specifications

Code	Description	Approx. Capacity	Dimension Tolerance: +/- 1/4" (0,64 cm)	
			Exterior Dimensions W x D x H	Case lbs./cube Kg/m³
For GN Food Pans 200MPC	Camcarrier	36 qts (34 L)	26 1/2" x 17 3/8" x 20 3/4" (67 x 44 x 53 cm)	21.5 (3.66) 14 (0,16)
For GN Food Pans and Trays and Sheet Pans 1318MTC	Camcarrier	36 qts (34 L)	16 3/4" x 24 1/8" x 22 1/2" (61 x 43 x 57 cm)	31.75 (5.74) 14,5 (0,16)
For Trays and Sheet Pans 1826MTC	Camcarrier	- -	21 7/16" x 29 3/8" x 22 1/4" (54 x 75 x 57 cm)	45 (8.63) 20,5 (0,24)

Optional Accessories

ThermoBarriers® ☐ 300DIV for 1318MTC
Coffee Beige (157)

Camchiller® ☐ CP1220 for 1318MTC

Strap ☐ 1826STP for 1826MTC

Camdolly® ☐ CD300 for 1318MTC ☐ CD300H for 1318MTC
☐ CD300HB for 1318MTC ☐ CD200 for 200MPC
☐ CD1826MTC for 1826MTC ☐ CD1826MTCHB for 1826MTC

Standard Colors

☐ Navy Blue (186) ☐ Slate Blue (401) ☐ Cold Blue (159)
☐ Coffee Beige (157) ☐ Dark Brown (131) ☐ Brick Red (402)
☐ Green (519) ☐ Hot Red (158) ☐ Black (110)

* 1318MTC and 1826MTC also available in Gray (180) and not available in Dusty Rose (400), Green (519) and Black (110)

Architect Specs

The portable non-electrical side loading GN Food Pan transport carrier shall be a Camcarrier, Models 200MPC, 1318MTC, and 1826MTC, manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. It shall be made of one-piece, seamless, double-wall, high-density polyethylene and foam-injected polyurethane. It shall have a recessed vent cap on the outside side compartment door to help equalize pressure and release steam. It shall have an airtight gasket. It shall be available to transport GN Full and Fractional size Food Pans, up to 8" (20 cm) deep or Tray and Sheet Pans. It shall be available to accommodate an optional ThermoBarrier shelf divider or Camchiller. It shall

have 2 or 3 each recessed stainless steel or plastic latches. It shall have two each molded-in handles. It shall have an interlock design on the bottom and top corners to provide secure stacking for transport and storage. It shall be transportable with optional Camdollies. It shall require no assembly and shall be available in 5 - 10 colors.

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CAMBRO**Camdollies®****For Tray and Sheet Pan Camcarrier®****With Handle**

Models CD1826MTC (No photo shown),
CD1826MTCHB

Features & Benefits

- Make any job easier by smoothly transporting the Tray and Sheet Pan Camcarrier, Model 1826MTC, with this rugged and reliable Camdolly!
 - Load capacity is 350 lbs. (159 Kg.).
 - One-piece seamless, double-wall, high-density polyethylene construction is extremely durable. Won't dent, crack, rust, chip or break.
 - Rounded corners protect walls, equipment, and furniture from damage.
 - Foamed-in-place polyurethane insulation adds greater structural strength and reduces noise.
 - Easy to clean - can be wiped down or steam cleaned.
 - Molded-in handle is sturdy and provides controlled handling and maneuvering. Won't bend or break.
 - Heavy-duty casters are bolted into molded-in steel plates. Provides quiet service and greater durability when fully loaded.
- Model CD1826MTC - Four each 5" (12,7 cm) casters,
2 fixed, 2 swivel, 1 w/ brake
Model CD1826MTCHB - Two each rear 10" (25,4 cm)
Easy Wheels and 2 each 5" (12,7 cm) swivel casters,
1 w/ brake
- No assembly required.
 - Available in 7 colors.

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____



For Camcarrier 1826MTC
(Camcarrier for Trays &
Sheet Pans)



CD1826MTCHB

Approvals

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LIT FCST-0102-13

Camdollies®

For Tray and Sheet Pan Camcarrier®

With Handle

Models CD1826MTC (No photo shown),

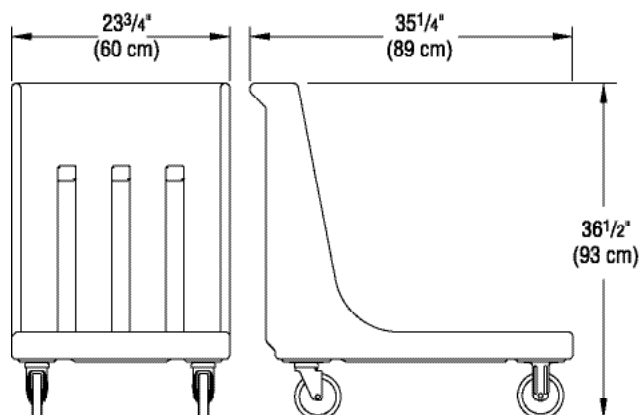
CD1826MTCHB

Item No. _____

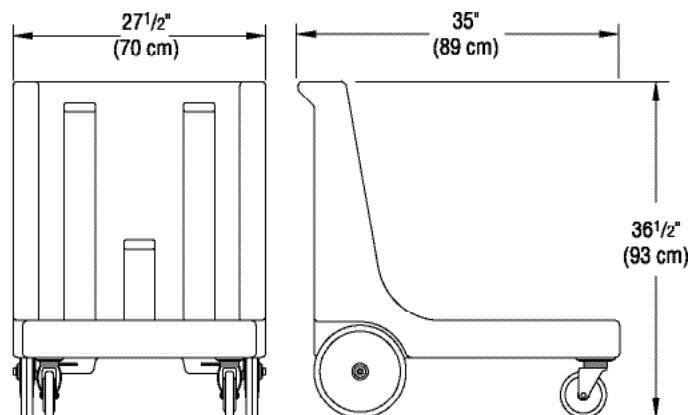
Specifier Identification No. _____

Model No. _____

Quantity _____



CD1826MTC



CD1826MTCHB (With Easy Wheels)

Specifications

Dimension Tolerance: +/- 1/4" (0,64 cm)

Code	Description	Load Capacity	Interior Dimensions W x L	Exterior Dimensions L x W x H	Case lbs./cube Kg/m³
CD1826MTC	Camdolly	350 lbs. (159 Kg.)	22" x 28 1/2" (56 x 72 cm)	35 1/4" x 23 3/4" x 36 1/2" (89 x 60 x 93 cm)	35 (17.40) 16 (0.49)
CD1826MTCHB	Camdolly	350 lbs. (159 Kg.)	21 7/8" x 28 7/16" (56 x 73 cm)	35" x 27 1/2" x 36 1/2" (89 x 70 x 93 cm)	48 (20.98) 22 (0.59)

Architect Specs

The Camcarrier transport cart shall be a Camdolly, Cambro Model CD1826MTC or CD1826MTCHB manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. It shall be constructed of single-molded, seamless, double-wall, high-density polyethylene and thick foam injected polyurethane. It shall transport the Tray and Sheet Pan Camcarrier, Model 1826MTC. It shall be available with a load capacity up to 350 lbs. (159 Kg.). It shall have rounded corners. It shall have a molded-in handle. It shall be available with 4 each 5" (12,7 cm) swivel casters, no brake. Or it shall be available with 2 each 10" (25,4 cm) Easy Wheels and 2 each 5" (12,7 cm) swivel casters, 1 w/ brake. The casters shall be bolted into molded-in metal plates. It shall not require any assembly and shall be available in 7 colors.

Standard Colors

- | | | |
|---|---|--|
| <input type="checkbox"/> Coffee Beige (157) | <input type="checkbox"/> Dark Brown (131) | <input type="checkbox"/> Black (110) |
| <input type="checkbox"/> Slate Blue (401) | <input type="checkbox"/> Gray (180) | <input type="checkbox"/> Brick Red (402) |
| <input type="checkbox"/> Green (519) | | |

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Louisiana Food Service
Equipment, Inc.

Submittals

08/04/2015

ITEM# 17 - MILK CRATE DOLLY (10 EA REQ'D)

SPG 4H0438

Kelmax Milk Crate Dolly, 29"W x 15"D, open base design, (2) stacks, designed for 14" x 14" milk crates, aluminum construction, 5" x 1-1/4" polyurethane swivel plate casters

The cutsheet for this item can be viewed on item 17

KELMAX DOLLY

MILK CRATE DOLLY

KELMAX by
SPG



ITEM # _____ MODEL # _____ QTY: _____

PROJECT: _____

OPTIONS: ☐ YES _____ ☐ NO _____

Standard Features & Benefits

- ◆ Available in Stainless Steel and aluminum
- ◆ Sturdy construction for holding milk crates
- ◆ Allows product to move from loading dock to cooler more efficiently
- ◆ Pull hooks available – sold separately



SSD1428

SSD2828

*Crates are not included

Model:

- ☐ SSD1414
- ☐ SSD1428
- ☐ SSD1442
- ☐ SSD2828
- ☐ AD1414
- ☐ AD1428
- ☐ AD1442
- ☐ AD2828
- ☐ PH-1 Pull Hook



PH-1

For SPG's complete product menu,
visit www.spgusa.com or call 877.503.4SPG (4774)

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KELMAX DOLLY

MILK CRATE DOLLY

Specifications

Aluminum Unit

Constructed of 1.5" x 1.5" x .25" all welded aluminum,
1" x .125" aluminum cross bar added for extra support.

Stainless Steel Unit

Constructed of 1.5" x 1.5" x .125" all welded 301 Stainless
Steel, 1" x .125" Stainless Steel crossbar added for
extra support.

Casters

Unit features standard polyurethane 5" x 1-1/4" plate casters.

Material	Model No.	Inches WxDxH	No. of Stacks	Weight Lbs
Stainless Steel	SSD1414	15x15x7	1	7
Stainless Steel	SSD1428	29x15x7	2	9
Stainless Steel	SSD1442	43x15x7	3	10
Stainless Steel	SSD2828	29x29x7	4	11
Aluminum	AD1414	15x15x7	1	7
Aluminum	AD1428	29x15x7	2	9
Aluminum	AD1442	43x15x7	3	10
Aluminum	AD2828	29x29x7	4	11

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